

Cabela's®

ATTENTION

If any components of this unit are broken or the unit does not operate properly, please contact Cabela's Customer Service.

Retail Store Purchases: 1-800-905-2731 (U.S. & Canada)
Catalog and Internet Purchases: 1-800-237-8888
All International: 1-308-234-5555

**DO NOT RETURN THE UNIT TO THE STORE
WHERE IT WAS PURCHASED!**

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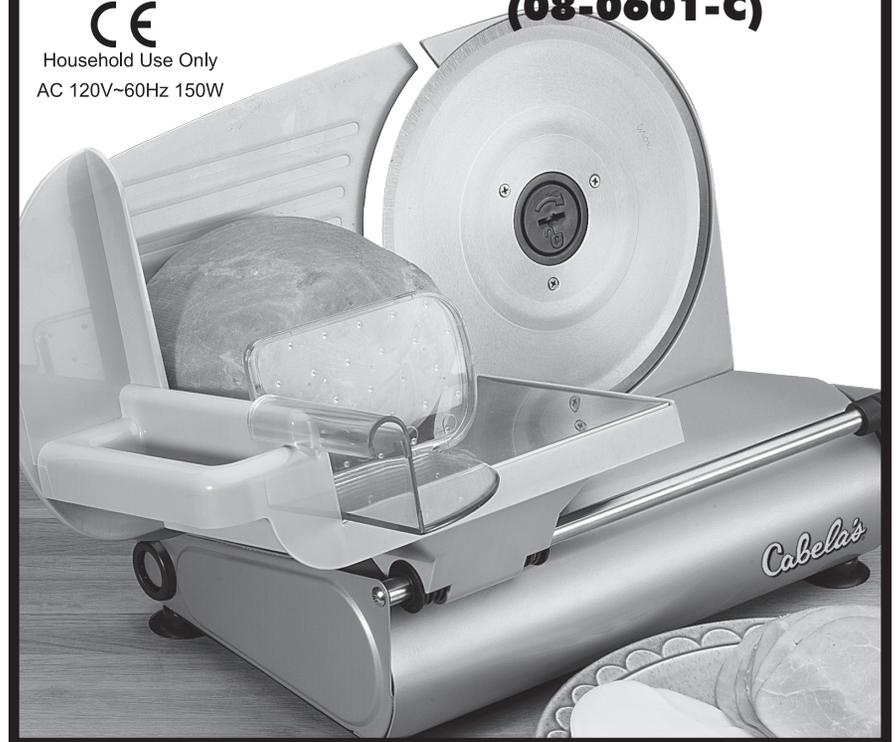
PRO 150

SLICER

**MODEL NO. 51-7403
(08-0601-C)**



Household Use Only
AC 120V~60Hz 150W



! WARNING! Before cleaning, assembling or disassembling the Food Slicer, make sure the Food Slicer Motor is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

! WARNING!
SHARP BLADE

HANDLE CAREFULLY!
KEEP FINGERS AWAY FROM THE BLADE!
NEVER FEED FOOD BY HAND.
ALWAYS USE THE FOOD PUSHER!

Always use completely assembled Food Slicer with Food Carriage and Food Pusher.

Protective/cut-resistant Kevlar gloves are recommended whenever handling the Blade!

with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

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COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	8 5/8" Stainless Steel Blade	61-0902
2	Blade Locking Screw	61-0903
3	Blade Retaining Screw (3)	61-0904
4	Blade Housing	61-0905
5	Gauge Plate	61-0906
6	Sliding Food Carriage	61-0907
7	Food Presser	61-0908
8	Sliding Shaft	61-0909
9	Sliding Shaft Spacer (2)	61-0910
10	Belt	61-0911
11	Thickness Adjustment Knob	61-0912
12	Power Switch	61-0913
13	Power Cord	61-0914
14	150 Watt Motor	61-0915
15	Motor Bracket Assembly	61-0916
16	Base Cover	61-0917
17	Suction Cup Slicer Foot (4)	61-0918
18	Base Cover and Foot Screw (8)	61-0919
19	Sliding Shaft Screw	61-0920
20	Slicer Base Housing	61-0921
21	Power Cord Strain Relief	61-0922

Before beginning the assembly, check the package contents for all of the parts.
If you are missing any parts, or if any parts are damaged, contact
Cabela's Customer Service- Retail Store Purchases 1-800-905-2731 (U.S. & Canada) /
Catalog & Internet Purchases: 1-800-237-8888 / All International: 1-308-234-5555

IMPORTANT SAFEGUARDS



READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. **REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!** When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all Safeguards.
2. **CAUTION! THE BLADE IS EXTREMELY SHARP.** Handle the **Blade** carefully when cleaning, removing and inserting. **DO NOT TOUCH THE SHARP EDGE OF THE BLADE.** It is recommended that cut-proof Kevlar gloves be worn when handling the blade. **NEVER TOUCH THE BLADE WHEN THE SLICER IS IN USE.**
3. Be careful, the **Blade** continues to spin after the **Slicer** has been turned off. Wait for the **Blade** to stop. **NEVER TRY TO STOP THE BLADE** in any way whatsoever. **DO NOT** touch moving parts. Personal injury may result.
4. Remove the **Blade** periodically to clean behind. Clean with hot soapy water. Carefully wipe **Blade** with rubbing alcohol and allow to dry.
5. Periodically inspect the **Blade** diameter. **DO NOT USE THE SLICER IF THE DIAMETER OF THE BLADE HAS DECREASED BY 3/8" (0.95 cm).** Replace the **Blade** if necessary.
6. **DO NOT** use the **Food Slicer** without the **Food Presser** and the **Food Carriage** secured into place.
7. **ALWAYS DISCONNECT Food Slicer** from power source before servicing, changing accessories, when the **Food Slicer** is not in use or cleaning the unit.
8. Plug the **Food Slicer** into a standard 120 Volt, 60 Hz wall outlet.
9. **DO NOT** use the **Food Slicer** if the **Power Cord**, **Plug** or any other parts are damaged. **DO NOT** use with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. If the **Food Slicer** is damaged, call Customer Service to return the **Food Slicer** for examination, repair or electrical or mechanical adjustment. **DO NOT ATTEMPT TO REPLACE THE CORD.** Be sure to not allow the **Power Cord** to drape into your work area or onto hot surfaces. Check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts or any other conditions that may affect the operation.
10. **NEVER** use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY and may cause fire, electrical shock or injury.
11. TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK: **DO NOT SUBMERGE THE FOOD SLICER INTO WATER OR LIQUID.** BE SURE THE **FOOD SLICER** IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING. Wash all parts by hand and thoroughly dry. Thoroughly clean all parts that will come in contact with food before using the appliance. **NEVER** rinse appliance **Food Slicer** under tap, only use a moist cloth to clean the **Food Slicer Motor Unit**.
12. Reduce risk of unintentional starting. Make sure the **Power Switch** is in the "OFF" position before attaching to the power source.
13. **KEEP FINGERS CLEAR** of the **Blade AT ALL TIMES.** **NEVER REACH INTO THE Blade,** doing so may cause serious injury. **ALWAYS USE THE PROVIDED FOOD PRESSER, NEVER FEED FOOD BY HAND.**
14. **NEVER** use fingers to scrape food away from the **Blade** while the **Food Slicer** is in operation. **NEVER** feed the food into the **Food Slicer** by hand. **SEVERE INJURY MAY RESULT.**
15. **NEVER LEAVE THE FOOD SLICER UNATTENDED.** Be safe, **DISCONNECT** the **Food Slicer** from power source before leaving the work area or when the **Food Slicer** is not in use. Close supervision is necessary when any appliance is used near children. This appliance is **NOT** to be used by children.
16. Wait until all moving parts have stopped before you remove any part of the **Food Slicer**.
17. **TIE BACK** loose hair and clothing, and roll up long sleeves before operating the **Food Slicer.** **REMOVE** ties, rings, watches, bracelets, or other jewelry before operating the **Food Slicer**.
18. Be sure the **Food Slicer** is on a stable work surface. Be sure all the **Food Slicer Feet** are stable.
19. Operate the **Food Slicer** only when the **Blade Locking Screw** is properly engaged and tightened. To avoid danger or injury, only use the **Food Slicer** when fully assembled.
20. **DO NOT** attempt to slice fish, boned meats, frozen or other hard items.
21. **WEAR EYE PROTECTION.** Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
22. **DO NOT** use outdoors.
23. **DO NOT** use the **Food Slicer** while under the influence of drugs, medications or alcohol.
24. **DO NOT** let the **Power Cord** hang over edge of work surface.
25. **DO NOT** attempt to operate the **Food Slicer** if the **Food Slicer** itself is cold. The **Food Slicer** temperature should be at least 45°F (7°C) before beginning.
26. The manufacturer declines any responsibility in the case of improper use of this machine.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN,** and **CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed

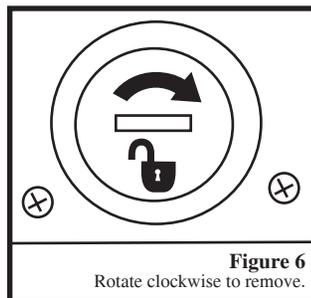
CLEANING INSTRUCTIONS

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1. ALWAYS disconnect the appliance from the power source before cleaning.
2. Never immerse the **Motor Assembly** of this appliance in water or other liquid.
3. The **Blade**, **Food Presser**, and **Food Tray** can all be hand washed in hot soapy water. Because these parts come in contact with food, they should be sanitized by being dipped in a solution of 2 ounces (0.06 L) of unscented non-chlorine bleach mixed with 5 gallons (19 L) of water. Allow sanitized parts to air dry. Do not use harsh abrasives to clean any part of the **Food Slicer**. **Use extreme caution when handling or cleaning the Blade, as it is extremely sharp! Do not leave Blade underwater; trying to handle sharp objects in water can be hazardous. It is highly recommended to wear cut-resistant Kevlar Gloves when removing, cleaning and re-installing the Blade.**
4. Set the **Thickness Adjustment Knob** to "0".
5. Remove **Food Presser** and rotate the **Sliding Food Carriage** out of the way in order to allow for easy access to the **Blade**.
6. To remove the **Blade** hold the **Blade** with one hand and use a coin to unlock the **Blade Locking Screw** by turning it clockwise *Figure 6*. Carefully pull the **Blade** off and hold it by using the hole in the center of the **Blade**.
7. Clean the outer surface of the **Food Slicer Body & Base** with a damp cloth. Mild detergent or water can be used to dampen the cloth. Wipe away from the **Blade**, NEVER wipe toward the **Blade**. Never immerse **Motor Assembly** in water or any other liquid. Do not use steel wool, abrasive cleaners, or sharp utensils to clean.
8. To allow for easier cleaning, the **Thickness Adjustment Knob** can be turned past "0" to allow the **Gauge Plate** to slide back. **NOTE:** Use this feature only with **Blade** removed. (After cleaning and before reassembly, reset the **Thickness Adjustment Knob** to "0".)
9. After cleaning and drying, install the **Blade** and **Blade Screw** to the **Motor Assembly** in reverse order of step 6. Make sure the **Blade Locking Screw** is properly engaged and tightened. Rotate the **Sliding Food Carriage** back to its proper position and re-install the **Food Presser**.



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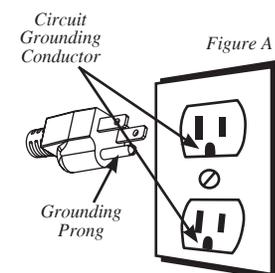
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GROUNDING INSTRUCTIONS

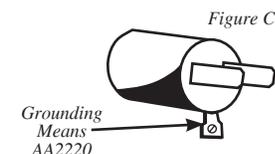
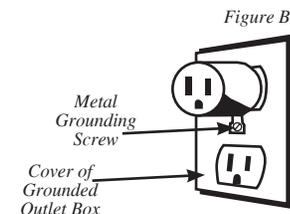
GROUNDING

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like *Figure A*. An adaptor, *Figure B*, should be used for connecting *Figure A* plugs to two-prong receptacles. The grounding tab which extends from the adaptor must be connected to a permanent ground such as a properly grounded outlet box as shown in *Figure C* using a metal screw.



EXTENSION CORDS

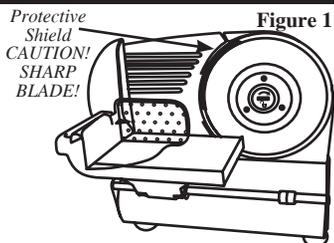
Use only 3-wire extension cords which have 3-prong grounding-type plugs and a 3-pole cord connector that accepts the plug from the appliance. Use only extension cords having an electrical rating not less than the rating of the appliance. DO NOT use damaged extension cords. Examine extension cord before using and replace if damaged. DO NOT abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.



PRIOR TO USE

Before using your **Food Slicer** for the first time, wash all parts thoroughly, taking particular care to remove all grease and oil from surfaces. Dry all parts thoroughly before reassembling. See "Cleaning Instructions" section of this booklet.

Carefully remove the black protective shield from the **Food Slicer Blade** *Figure 1*. **CAUTION!** This exposes the **Sharp Blade!**



DIRECTIONS FOR USE

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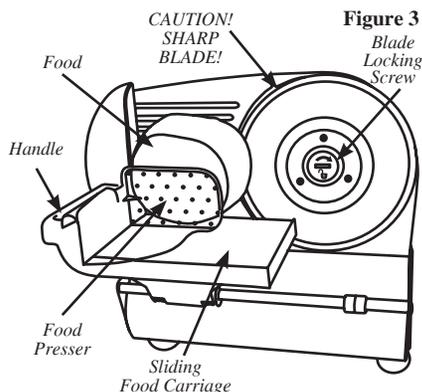
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1. Make sure the **Blade Locking Screw** is properly engaged and tightened *Figure 2*.

2. Place the **Food Slicer** on a flat stable surface. Be sure the **Food Slicer** is in the "OFF" position. Plug the appliance into a properly rated electrical outlet (120V AC, 60Hz).

3. Place a tray or plate behind the **Food Slicer** and below the **Blade** to collect the sliced food as it exits the **Blade** area.

4. Place food on to the **Sliding Food Carriage** between the **Gauge Plate** and the **Food Pusher**. To avoid danger of injury, ALWAYS use the **Food Carriage** and **Food Pusher** while slicing *Figure 3*.



5. Rotate the **Thickness Adjustment Knob** to set the **Gauge Plate** to the desired cutting thickness *Figure 4*.

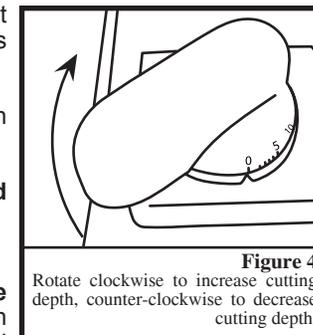
6. Start the **Food Slicer** by depressing the green "ON" button on the **Power Switch**.

7. Hold the **Food Pusher** and **Sliding Food Carriage Handle**; keep your hands protected behind the **Food Pusher**.

8. To begin slicing, push food in toward the **Gauge Plate** with the **Food Pusher** and slide food over with the **Sliding Food Carriage** until it reaches the end of its travel. Slide the **Sliding Food Carriage** back and repeat until you have sliced the desired amount of food.

9. When finished, depress the red "OFF" button on the **Power Switch** to turn off the **Food Slicer**.

10. For safety, always return the **Thickness Adjustment Knob** to "0" after use to properly shield the sharp edge of **Blade**.



NOTE: DO NOT OPERATE THE APPLIANCE CONTINUOUSLY FOR MORE THAN 15 MINUTES. Be sure to allow the appliance to cool down for 30-60 minutes before operating again. Failure to allow the slicer motor to cool down may result in damage to the motor.

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