

Food Slicer

USE AND CARE GUIDE
MODELS TMFS1W/TMFS2B



toastmaster®

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- ◆ Read all instructions.
- ◆ To protect against electrical shock do not put cord, plugs, or appliance in water or other liquid.
- ◆ Close supervision is necessary when any appliance is used by or near children.
- ◆ Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- ◆ Avoid contacting moving parts. Never feed food by hand. Always use completely assembled slicer with Food Press and Feeder.
- ◆ Blade is sharp. Handle carefully when cleaning.
- ◆ Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
- ◆ The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- ◆ Do not use outdoors.
- ◆ Do not let cord hang over edge of table or counter.
- ◆ Do not let cord contact hot surface, including the stove.

SAVE THESE INSTRUCTIONS

For Household Use Only



ADDITIONAL IMPORTANT SAFEGUARDS

- ◆ All users of this appliance must read and understand this Use and Care Guide before operating or cleaning this appliance.
- ◆ The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- ◆ Do not leave this appliance unattended during use.
- ◆ If this appliance begins to malfunction during use, immediately release the "Pulse" Button and Safety Lock and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- ◆ If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
- ◆ To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
- ◆ Do not use this appliance for other than its intended use.
- ◆ The Safety Lock Button prevents accidental operation of the Food Slicer by pressing the Pulse Button. Do not attempt to defeat this safety feature.
- ◆ Unplug the appliance from the wall outlet when not in use, before putting on or taking off parts and before cleaning. Be careful, the blade continues to turn for a while even after the Safety Lock and Pulse buttons are released.
- ◆ Do not operate the appliance continuously for more than 10 minutes. Allow the appliance to cool down for one hour before second operation.
- ◆ Do not use appliance to cut deep frozen food, bones or jellylike or wet food.
- ◆ Operate the appliance only when the Blade-Locking Knob is properly engaged and tightened.
- ◆ Handle the Blade carefully when cleaning, removing and inserting, as the Blade is extremely sharp. Do not touch the sharp edge of the Blade. Do not use or install the Blade in anyway other than recommended in this manual.

ADDITIONAL IMPORTANT SAFEGUARDS (cont.)

- ◆ Do not touch sharp surfaces. To avoid danger of injury, always cut food with Feeder and Food Press in place. The Food Press should always be used, unless the size and shape of the food prohibits its use. The Protective Rail requires the Feeder to be used in all slicing situations. Do not attempt to defeat this safety feature.
- ◆ Always set the Thickness Adjustment Knob to minimum thickness position and lock the Slicer after each use, before and after cleaning.
- ◆ Operate this appliance on a flat, level surface only.

Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop.

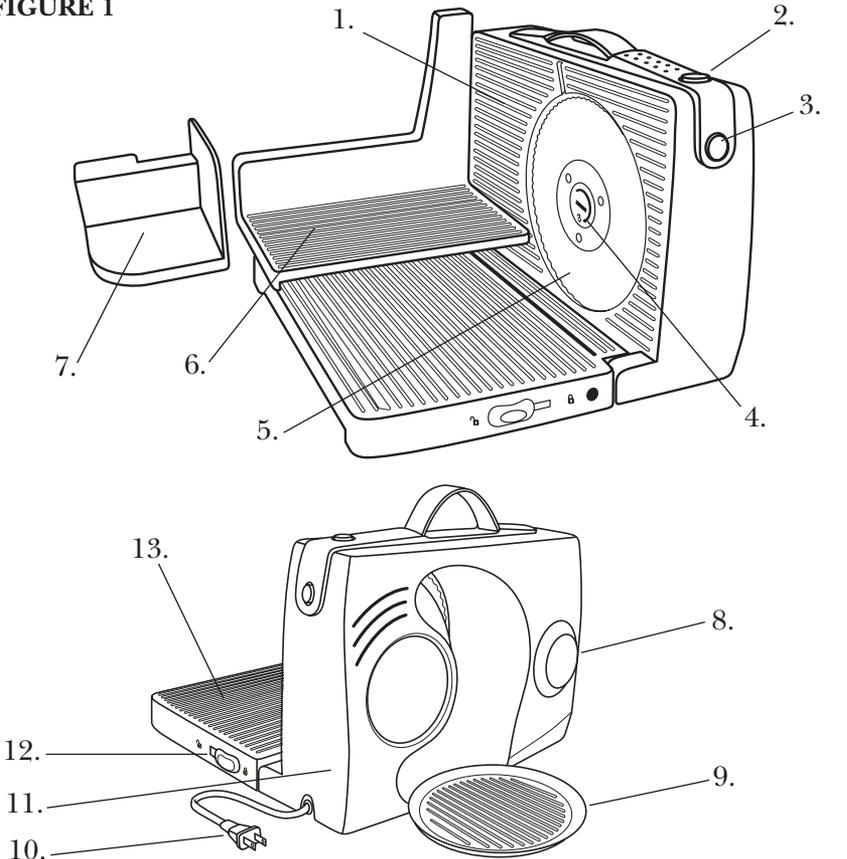
Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.



Getting To Know Your **Toastmaster** Food Slicer

Your product may vary slightly from illustration.

FIGURE 1



- | | |
|---|---|
| 1. Adjustment Plate
(P/N 71052W), (P/N 71052B) | 7. Food Press
(P/N 71056W), (P/N 71056B) |
| 2. Pulse Switch (I=On, O=Off) | 8. Thickness Adjustment Knob |
| 3. Safety Lock | 9. Food Tray
(P/N 71057W), (P/N 71057B) |
| 4. Blade-Locking Knob
(P/N 71053) | 10. Power Cord |
| 5. Blade - Stainless Steel
(P/N 71054) | 11. Base |
| 6. Feeder
(P/N 71055W), (P/N 71055B) | 12. Base Platform Locks |
| | 13. Foldable Base Platform |

Before Using Your Food Slicer

CAUTION: Blade is sharp. Handle carefully. Do not wash in dishwasher. Do not immerse cord, plug or appliance in water or any other liquid. Do not remove the lubricant on the gears.

1. Remove any packaging materials.
2. Adjust the Thickness Adjustment Knob to minimum thickness setting "O".
3. Always make sure the unit is unplugged and the Blade has come to a complete stop before cleaning or removing parts.

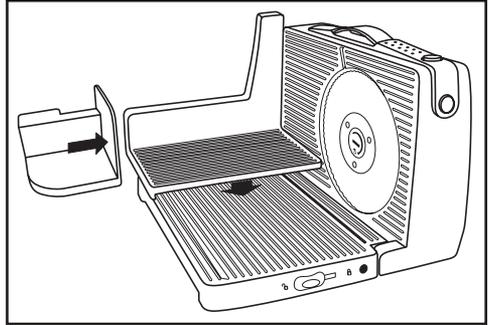


FIGURE 2

4. Remove the Food Press, Feeder, (see Figure 2 for disassembly and assembly) and Food Tray and wash in warm, soapy water. Rinse and dry thoroughly.
5. Remove the Blade by inserting a coin in the slot of the Blade-Locking Knob and turning clockwise. Remove the Blade-Locking Knob. See Figure 3. With one hand on the back side of the Blade, gently push the Blade forward and at the same time, grip the hole in the center of the Blade from the front and lift off. The Blade is very sharp, use extreme care when handling. **DO NOT touch sharp edge of Blade.**

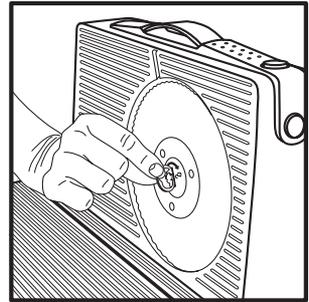


FIGURE 3

6. Wipe all surfaces with a damp cloth. Dry thoroughly. Keep the Pulse Switch and Safety Lock dry.
7. Wash the Blade, in warm, soapy water. Rinse and dry thoroughly. Do not allow the Blade to soak in water. Trying to locate the Blade under water is potentially dangerous.



Before Using your Food Slicer (cont.)

8. We suggest that you wash, rinse, dry and reinstall the Blade immediately. Re-assemble the Blade in reverse order of Step 5.
NOTE: Turn Blade-Locking Knob counter clockwise.
Make sure the Blade-Locking Knob is properly engaged and tightened.
9. Do not remove the White lubricant on the gears. The lubricant is used to reduce the friction and noise of the gears.

**CAUTION: BLADE IS SHARP.
UNPLUG UNIT BEFORE CLEANING.
NEVER USE SLICER UNLESS
COMPLETELY ASSEMBLED.**

Operating The Food Slicer

CAUTION: Blade is sharp. Handle carefully.

1. Place the Food Slicer on a hard, flat and level work surface. Slide the Base Platform Locks (on both sides of base) to unlock positions and lower the Foldable Base Platform.
2. Slide the Base Platform Locks to the locked position to ensure Foldable Base Platform is locked into place.
3. Plug the Food Slicer into a 120V AC, 60Hz, outlet.
4. Position the Food Tray on the countertop, under the Blade, to the left of the Slicer.
5. Set the desired cutting thickness by turning the Thickness Adjustment Knob. Turning the Knob clockwise will increase the thickness of the slice.
6. Before you begin slicing, ensure that the Blade is installed correctly and not touching anything.
7. Put the Food and the Food Press on the Feeder and place them on the Base Platform. Make sure the guide, located on the bottom of the Feeder, fits into the groove on the Base Platform (See Figure 4). The Feeder should slide smoothly on the Base Platform. See Figure 5.

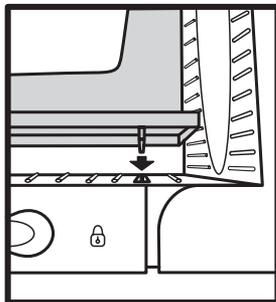
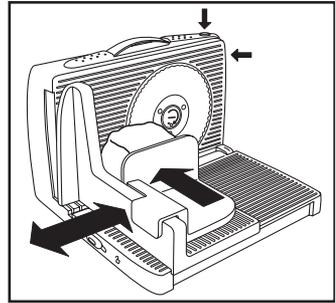


FIGURE 4

Operating The Food Slicer (cont.)

8. To start operating the appliance, first push the Safety Lock Button then without releasing the Safety Lock Button, press down on the Pulse Button from position "O" to "I". **KEEP HANDS AWAY FROM BLADE!** See Figure 6.



9. To stop the appliance, release the Pulse Button. The Pulse Switch Button will spring up to the "O" position automatically. Then release the Safety Lock Button, the Blade will stop in seconds.

FIGURE 5

10. Push the food with the Food Press. Move the Feeder steadily back and forth, pressing food gently with the Food Press against the Adjustment Plate for even slices. See Figure 4. To avoid injury, always cut the food with Feeder and Food Press. In case the food shape or size does not allow for the use of the Food Press, it can be removed. However, extra care should be taken during cutting. Once the food is reduced in size, use the Food Press to continue slicing the remainder of the food.

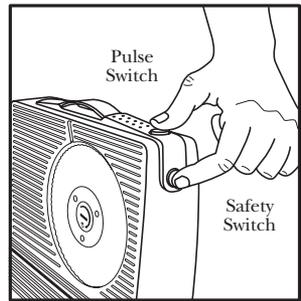


FIGURE 6

11. Do not use the slicer to cut deep frozen food or bones. The slicer may become overloaded and damage the Blade.
12. Do not use the slicer to cut jellylike or wet food. The jelly or the excessive juice may spread into the electrical components of the motor assembly. It may lead to fire and electric shock, personal injury or death.



User Maintenance Instructions

This Toastmaster® Food Slicer requires little maintenance. It contains no user-serviceable parts. Contact qualified appliance repair technician if the product requires servicing.

CAUTION: Blade is sharp. Handle carefully. Do not wash in dishwasher. Do not immerse cord, plug or appliance in water or any other liquid. Do not remove the lubricant on the gears.

CLEANING

To keep your Food Slicer operating properly, clean after each use.

1. Always unplug the appliance and let the Blade come to a complete stop before cleaning.
2. Adjust the Thickness Adjustment Knob to the minimum thickness setting “O” before cleaning.
3. Remove the Food Press, Feeder, and Food Tray and wash in warm, soapy water. Rinse and dry thoroughly.
4. Remove the Blade by inserting a coin in the slot of the Blade-Locking Knob and turning clockwise. Remove the Blade-Locking Knob. With one hand on the back side of the Blade, gently push the Blade forward and at the same time, grip the hole in the center of the Blade from the front and lift off. The Blade is very sharp, use extreme care when handling. **DO NOT touch sharp edges.**
5. Remove the Adjustable Plate by turning the Thickness Adjustment Knob counter clockwise until it is released.
6. Wipe all surfaces with a damp cloth making sure to thoroughly clean between the Base and Foldable Base Platform. Dry completely with a soft cloth. **DO NOT use harsh or abrasive cleansers or sharp metal objects to remove food as these could damage the coating on the exterior surface.**
7. Wash the Blade and Adjustable Plate in warm, soapy water. Rinse and dry thoroughly. Do not allow the Blade to soak in water. Trying to locate the Blade under water is potentially dangerous.
8. Reattach the Adjustment Plate in reverse order of step 5.
9. We suggest that you wash, rinse, dry and reinstall the Blade immediately. Reinstall the Blade in reverse order of Step 4 (See figure 7). Make sure the Blade-Locking Knob is properly engaged and tightened. Fold the Base Platform up and slide the Base Platform Locks to the lock positions.

User Maintenance Instructions (cont.)

10. Do not remove the White lubricant on the gears and Motor Assembly. The lubricant is used to reduce the friction and noise of the gears. Removal of the lubricant will reduce the cutting performance and increase the operating noise. If the lubricant has been removed, a thin film of margarine or food-grade lubricant may be applied. Never apply industrial-use or automotive-use lubricants as they may not be safe for consumption and may damage the gears.

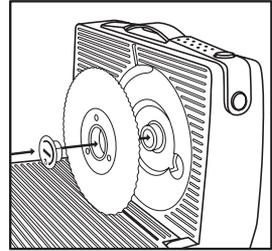


FIGURE 7

11. Any servicing requiring disassembly other than the above cleaning must be performed by a qualified appliance repair technician.

Helpful Hints

The Food Slicer can be used to cut meat, cheese, vegetables or bread.

1. **Roasts:** Beef, pork, poultry and lamb – Allow roasts to stand for 20 minutes after removing from the oven before slicing.
2. **Bulk Bacon:** With a sharp knife, remove the rind from "thoroughly chilled" bacon. Trim bacon to fit securely on Feeder, fat side down.
3. **Cheese and cold cuts:** Slice as needed to retain flavor. Remove the plastic or hard casing from "well chilled" food before slicing. Use gentle pressure for uniform slices.
4. When you are going to slice very thin food, unplug the unit and moisten the Blade with a damp cloth; this helps to prevent sticking. If cheese builds up on the Blade or under the Blade Cover, unplug the slicer and wipe the Blade clean with a damp cloth.
5. When slicing food that is not uniform in size, always slice with the largest side first.
6. **Vegetables and fruits:** Slice potatoes, tomatoes, carrots, cucumbers, cabbage, lettuce, eggplant, squash and zucchini in a matter of minutes.
7. **Breads:** Do not use excessive pressure or squeeze the loaf. Trim or cut bread to fit comfortably on the Feeder. Move the loaf of bread smoothly through the blade with continuous "gentle" pressure on the loaf.



LIMITED ONE YEAR WARRANTY

Warranty: This Toastmaster® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to models number TMFS1W/TMFS2B when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 947-3744.

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$ 10.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Toastmaster Inc.
708 South Missouri Street
Macon, MO 63552
Email: consumer_relations@toastmaster.com
www.toastmaster.com

To contact us, please write to or call:

Toastmaster Inc.
P.O. Box 6916
Columbia, MO 65205-6916
1 (800) 947-3744

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

EVERYBODY EATS. It's a fact of life.

**But sometimes preparing
meals can become a chore.**

**That's why TOASTMASTER has been invited
into millions of kitchens just like yours
so we can HELP YOU MASTER your
mixing, baking, grilling, toasting,
brewing, heating and serving
tasks WITH EASE AND STYLE.**

**The TOASTMASTER name stands for a
CELEBRATION of INNOVATION designed
to serve your life and keep you
COOKIN' IN STYLE.**



Contact Information

Coordonnées :

Contacte a:

Toastmaster Inc.

National Service Center
708 South Missouri Street
Macon, Mo 63552

In USA and Canada call:

Consumer Service: 1-800-947-3744

Consumer Parts: 1-800-947-3745

consumer_relations@toastmaster.com

Hours: 8:00 A.M. - 5:30 P.M. CST

Aux USA et au Canada, appeler les numéros suivants :

Service Consommateurs : 1-800-947-3744

Pièces Consommateurs : 1-800-947-3745

consumer_relations@toastmaster.com

Horaires : De 8h00 à 17h30, heure GMT - 6

En México:

Toastmaster de México, S.A. de C.V.

Cerrada de Recursos

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La Loma Industrial

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52-5-397-2848

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CONTACT US/APPELEZ



1-800-947-3744



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toastmaster®

- Foldable Plastic Housing For Easy Storage
- Removable 6 1/2 inch Stainless Steel Blade
- Thick-to-Thin Adjustable Slicing
- Food Collection Tray
- Interlock Safety Switch
- Feeder and Food Press



Questions

Call toll free 1-800-947-3744

Monday–Friday, 8:00 a.m.–5:30 p.m. CST

www.toastmaster.com

TMFS1W/TMFS2B