

Electric Food Slicer

with 8 1/2" blade

Versatile
Electric
Slicer

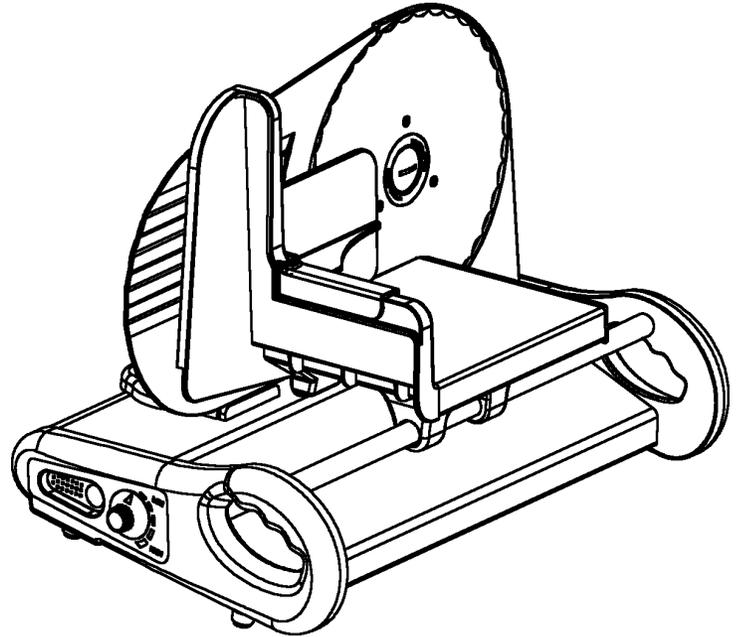
Model #14250

IMPORTANT!

Please keep these instructions and
your original box packaging.

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INSTRUCTIONS
FOR PROPER USE AND CARE

IMPORTANT SAFEGUARDS

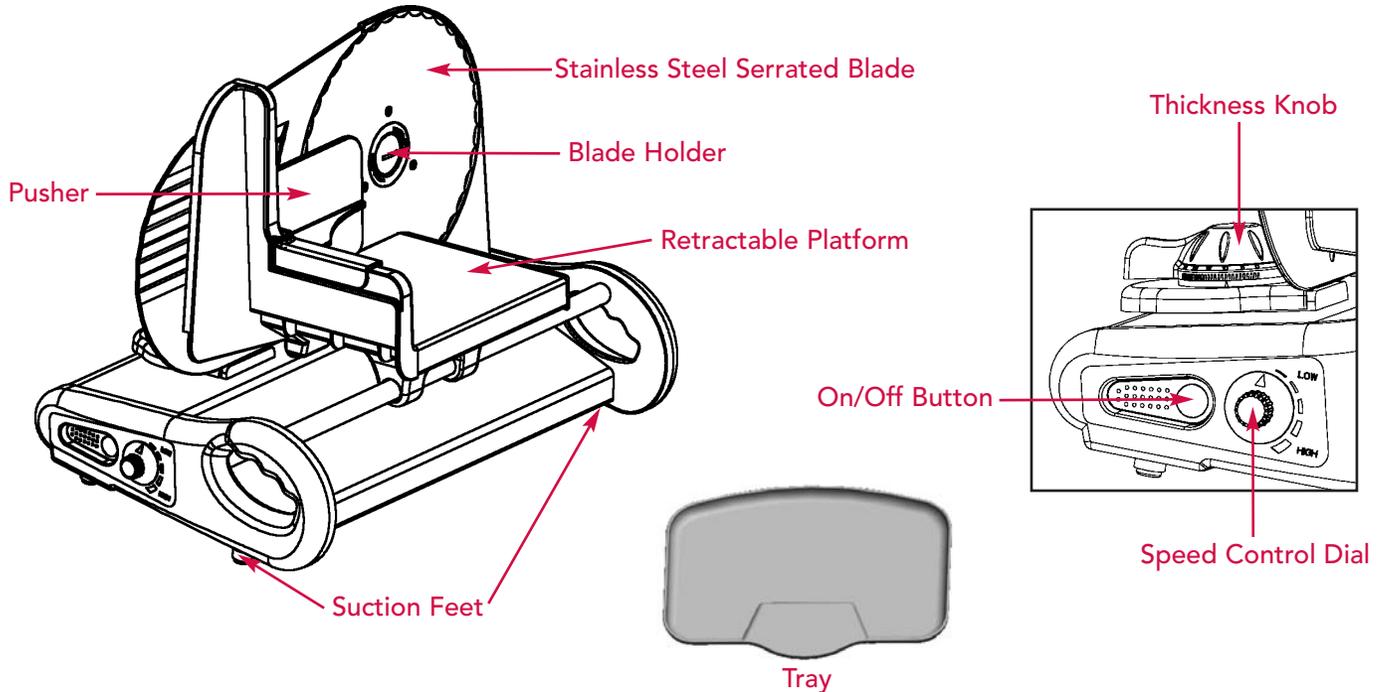
When using this electrical appliance, safety precautions should always be observed, including the following:

- Read all of the instructions.
- Do not leave appliance when plugged in. Always unplug from outlet when not in use.
- Do not use outdoors or on a wet surface.
- Do not allow children near appliance. Close supervision is necessary when used near children.
- Use only as described in this manual.
- Do not use with damaged cord or plug. If the appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, return it to Keystone Manufacturing Company, Inc. for proper service and replacement or repair.
- Do not do the following: pull or carry by the cord, use cord as a handle, close a door on cord, pull cord around sharp edges or corners, let cord hang over edge of counter, operate appliance over cord.
- Keep cord away from heated surface.
- To protect against risk of electrical shock, do not put the motor in water or any other liquid.
- Using attachments not recommended or sold by Keystone Manufacturing Co., Inc. may cause hazards.
- Blade is sharp! Handle carefully while cleaning.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
- Avoid contacting moving parts. Never slice food by hand. Always use completely assembled slicer with platform and pusher.
- Do not use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
- Do not handle plug or appliance with wet hands.
- Keep hair, loose clothing, fingers, and all body parts away from openings and moving parts.
- Turn off before unplugging.
- The Deni Electric Food Slicer has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fully fit in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.
- This unit is recommended for household, indoor use only.

SAVE THESE INSTRUCTIONS

Electric Food Slicer

FEATURES



FUNCTIONS

Blade Holder	Locks blade in place and removes the blade for easy cleaning	8.5" Stainless Steel Blade	Universal blade is precision ground for: Accurate slicing Helps prevent shredding Slices food to desired thickness Quickly removes for cleaning
On/Off Button	Press to operate unit		
Platform	Holds food to be sliced, retracts for easy cleaning	Suction Feet	Keeps unit secure while slicing
Pusher	Securely presses against food to keep food in place while slicing & keeps fingers away from blade Never operate without Pusher!	Thickness Knob	Adjusts for professional uniform slicing from wafer thin to 7/8" thick
Speed Control Dial	Turn clockwise for high speed and counterclockwise for low speed. You may find it helpful to use a lower setting for more fragile foods like fresh bread. Higher speed for foods like meat or cheese.	Tray	Collects sliced food

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BEFORE OPERATING YOUR SLICER

Before operating your slicer for the first time, disassemble and clean, (see page 5).

1. Be sure slicer is unplugged. Place assembled slicer on a flat, dry surface. Position slicer in front of you so that the **Thickness Knob** is on your left and the **Pusher** is on your right.
2. Check that the slicer is turned off. The **On/Off Button** should not be pushed inward. Do not plug it in yet.
3. Be sure the blade is tightly in place. (See **Removing the Cutting Blade** on page 5). The **Platform** should glide smoothly on its track. When using the slicer for the first time, the **Platform** may need a few drops of vegetable oil.
4. Remove the **Pusher**. Cut food to proper size before placing on the **Platform**. Place food on **Platform**. Position the **Pusher** on the back edge of the **Platform**. Place your hand so your fingers align with the grooves inside the pusher. Do not allow any food to hang over the **Platform**. **Note: Meats and cheeses slice better when chilled.**
5. Position the **Thickness Knob** for desired slice thickness. Turn the knob clockwise for thicker slices, counter clockwise for thinner slices.

CAUTION!!!

Blade is very sharp and can cause severe lacerations!

BEGIN SLICING

1. Plug the cord into a 120 Volt AC outlet.
2. Press **On/Off button** completely to start the slicer, release it to stop the slicer.
3. To make the slicer run continuously press **On/Off button** and move slightly to the right. Allow slicer to run for thirty seconds to warm up.
4. Turn the **Speed Control Dial** to change number of blade revolutions. Turn clockwise for high speed and counter clockwise for low speed.
5. Grasp the **Pusher** with right hand, keeping your thumb protected behind the **Pusher**. Apply even pressure for best slicing results.
6. Move the **Pusher** towards the **Blade**. Move back and forth steadily and easily with even pressure. Repeat for additional slices.
7. When finished slicing, press the **On/Off button** to stop the **Blade** from turning. Unplug from outlet.
8. **The slicer can operate continuously for 10 minutes**, after which it should be turned off and allowed to cool.
9. Always reset the **Thickness Knob** to the "0" position after use.



CLEANING AND MAINTENANCE

Platform, Pusher, Tray

1. Unplug slicer from outlet.
2. Move the **Thickness Knob** to "0".
3. Retract the platform.
4. Wash with a soft cloth or sponge with mild soap and water. Rinse and dry.

DO NOT PUT ANY PART OF THE SLICER IN THE DISHWASHER. NEVER USE STEEL WOOL OR SCOURING POWDER ON ANY PART OF YOUR SLICER. NEVER IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS.

Removing the Cutting Blade

HANDLE THE BLADE WITH CARE. IT IS EXTREMELY SHARP AND CAN CAUSE SEVERE LACERATIONS.

1. Move the **Thickness Knob** to "0".
2. While facing the cutting blade, move the **Platform** to the far left.
3. Remove the **Blade** by placing a nickel or quarter in the **Blade Holder**. Turn the coin clockwise.
4. Carefully lift the blade off.

Note: You may see oil when you remove the blade. This is a safe, non-toxic food grade oil. It is necessary for the gears to run smoothly.

5. Wipe **Blade** with a damp cloth with warm soapy water. Use a clean damp cloth to wipe clean.
DO NOT WASH BLADE IN DISHWASHER.

Replacing the Cutting Blades

HANDLE THE BLADE WITH CARE. IT IS EXTREMELY SHARP AND CAN CAUSE SEVERE LACERATIONS.

1. Move the **Thickness Knob** to "0".
2. Place the blade back on the unit. Align so the gears are fully engaged.
3. Insert the **Blade Holder** and tighten securely by turning counterclockwise with a nickel or quarter.
Always move the thickness to "0" after slicing for safety.

Suction Feet

1. Clean with any grease removing cleaner, such as alcohol.

All parts should be thoroughly dried before assembling.

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HELPFUL HINTS AND TIPS GUIDE

- Do not slice anything that contains bones, large seeds or other extremely hard materials.
- Remove all wrapping material from food before slicing.
- Do not attempt to override the safety feature or to slice without using both the Platform and the Pusher.
- Remove thick rind on food before slicing.
- To slice meats or fish wafer thin, chill before slicing.
- Use the slicer to quickly cut cucumbers, potatoes, zucchini, and onions.
- To maintain the freshness of your sliced foods for up to five times as long as traditional food storage methods, it is recommended that you use one of Deni's vacuum sealers or vacuum packaging systems. To order, or for more information, call 1-800-DENI-VAC.

Hot Roasts—Beef, Pork, Lamb, Turkey, Ham

- When slicing boneless roasts, remove from oven and allow to cool for 15-20 minutes before slicing. The meat will retain its natural juices and slice without crumbling.
- Cut the roast, if necessary, to fit on the platform.

- Place foil underneath the platform table to catch juices and crumbs for easy cleanup.
- For rolled or tied roast, remove strings one at a time as the strings become closer to the blade (make sure the motor is off).

Cheese

- Slice while well chilled.
- Before serving, allow cheese to reach room temperature. This will enhance the natural flavor.
- Some process cheese may stick to blade. When necessary, turn motor off and wipe blade with a damp cloth. This moisture will help prevent the blade from sticking.

Bulk Bacon

- Chill thoroughly before slicing. Some types of smoked bacon should have the rind removed.

Cold Cuts, Sandwiches

- Cold cuts of meat will keep longer and will retain flavor longer if sliced when needed.
- For best results, chill first.
- Remove any plastic or hard casing before slicing.
- Use a constant, gentle pressure for uniform slices.

Fruits and Vegetables

- Slice potatoes for thick or thin chips.
- Slice cabbage for slaw.
- Slice carrots lengthwise in very thin strips. Soak in ice water to curl.
- Slice zucchini, eggplant and squash.
- Peeled and cored pineapple can be easily sliced.

Breads, Cakes and Cookies

- For dainty sandwiches, slice bread about 1/4" thick.
- Fresh bread should be cooled before slicing.
- Slice all types of party breads, pound cakes and fruit cakes.
- Especially effective with coarse textured breads and cakes.

Fruit and Cheese Tray

- Select large, firm fruit. Thinly slice cored apples (peel on), oranges, cored pears and pineapple. Arrange in the center of a platter with thinly sliced swiss, American or any cheese you prefer around the outside. Fruit is used instead of crackers.

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Electric Food Slicer, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)
1-800-DENI-822
1-800-336-4822
or email us at
custserv@deni.com

Visit our website at
www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Electric Food Slicer warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc., 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state or province to province.