

ELECTRIC FOOD SLICER

Model 42787

SET UP AND OPERATING INSTRUCTIONS



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**Read this material before using this product.
Failure to do so can result in serious injury.
SAVE THIS MANUAL.**

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For technical questions or replacement parts, please call 1-800-444-3353.

Revised Manual 09j

THANK YOU for choosing a **HARBOR FREIGHT TOOLS** product. For future reference, please complete the owner's record below:

Model _____ Serial No. _____ Purchase Date _____

SAVE THE RECEIPT, WARRANTY AND THESE INSTRUCTIONS. It is important that you read the entire manual to become familiar with the unit BEFORE you begin assembly.

SPECIFICATIONS

Power requirements	110 V~ / 60 Hz
Table Size	8-1/8" x 4-3/4"
Base	12-5/8" x 7"
Blade	Stainless Steel
Blade RPM	95
Blade Diameter	6-1/2"
Slice Thickness	Adjustable - 1/16" to 1/2"
Cord	6' 3-1/2", 18 AWG X 2C, 2 Prong Polarized
Also Included	Pusher and Tray



IMPORTANT SAFETY INSTRUCTIONS!



READ ALL INSTRUCTIONS BEFORE USING THIS PRODUCT!

Warning! The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that **COMMON SENSE AND CAUTION ARE FACTORS WHICH CANNOT BE BUILT INTO THIS PRODUCT, BUT MUST BE SUPPLIED BY THE OPERATOR.**

The Operator

PLEASE REMEMBER:

Do not operate the product if under the influence of alcohol or drugs. Read warning labels on prescriptions to determine if your judgment/reflexes might be impaired.

Do not wear loose clothing or jewelry as they can be caught in parts.

Wear restrictive hair covering to contain long hair.

Work Area

TO AVOID RISK OF PERSONAL INJURY, EQUIPMENT DAMAGE, FIRE AND SHOCK, MAKE SURE YOUR **WORK AREA** IS:

Free of damp, wet or rainy conditions.

Free of children (never let them handle tools or machinery). Do not allow children to use the Food Slicer.

Well-lit.

Clean and uncluttered.

Before Operating

Unplug appliance when not in use and before cleaning.

Do not use appliance for other than recommended uses.

To protect against electrical shock, do not immerse cord, plug, motor, motor stand, motor base, main body or platform in water or any other liquid. Only use the Food Slicer on a dry, water-free work surface. Always stand on a dry, insulated surface while using.

Avoid contact with moving parts! Never feed food by hand. Always use the Food Pusher.

Do not use the Food Slicer outdoors.

The Blade is sharp. Be extremely careful when cleaning blade and when the blade is spinning during operation.

Never use Steel Wool or scouring powder on any part of the Food Slicer.

People with pacemakers should consult their physician(s) before use. Electromagnetic fields in close proximity to heart pacemaker could cause pacemaker interference or pacemaker failure.

WARNING: Handling the cord on this product will expose you to lead, a chemical known to the State of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handling. (California Health & Safety Code § 25249.5, *et seq.*)

Grounding/Voltage Warning

Common household current is 110-120 volts. As long as the outlet used with the tool is rated from 110-120V there will be no complications using it with household receptacles. Plug the tool into a 110-120V properly grounded outlet protected by a 15-amp Ground Fault Interrupter.

NEVER TRY TO PLUG A 110-120V TOOL INTO A 220-240V CIRCUIT OR SERIOUS COMPLICATIONS AND POSSIBLE INJURY TO THE OPERATOR MAY OCCUR. THE PLUGS HAVE DIFFERENT SHAPES TO PREVENT THIS.

Do NOT MODIFY YOUR PLUG IN ANY WAY. IF YOU HAVE ANY DOUBT, CALL A QUALIFIED ELECTRICIAN.

ASSEMBLY

CAUTION! TO REDUCE RISK OF HEALTH HAZARDS:

Before assembling the Food Slicer, thoroughly wipe off all parts with a clean rag using warm soapy water and a mild anti-bacterial detergent. In addition, the following parts should be cleaned in a dish washer: Food Pusher (3), Blade Assembly (15), and Food Tray (2).

After assembling the unit (see directions below), test the Food Slicer by running several slices of day-old bread through the Food Slicer to insure that all parts are working properly. Clean the Food Slicer after every use. Failure to follow all cleaning instructions and warnings may result in serious illness due to food poisoning.

Your Food Slicer will require assembly prior to use. It is important that you read the entire manual to become familiar with the unit **BEFORE** you set up the Food Slicer. Before assembling your Food Slicer, be sure that you have all parts described in the Parts List on page 6. During Assembly, it will be helpful to refer to the Assembly Diagram on page 7. The Food Slicer must be cleaned, as described above, before the first use and after all subsequent uses.

Note: Before assembling your Food Slicer check for damaged parts.

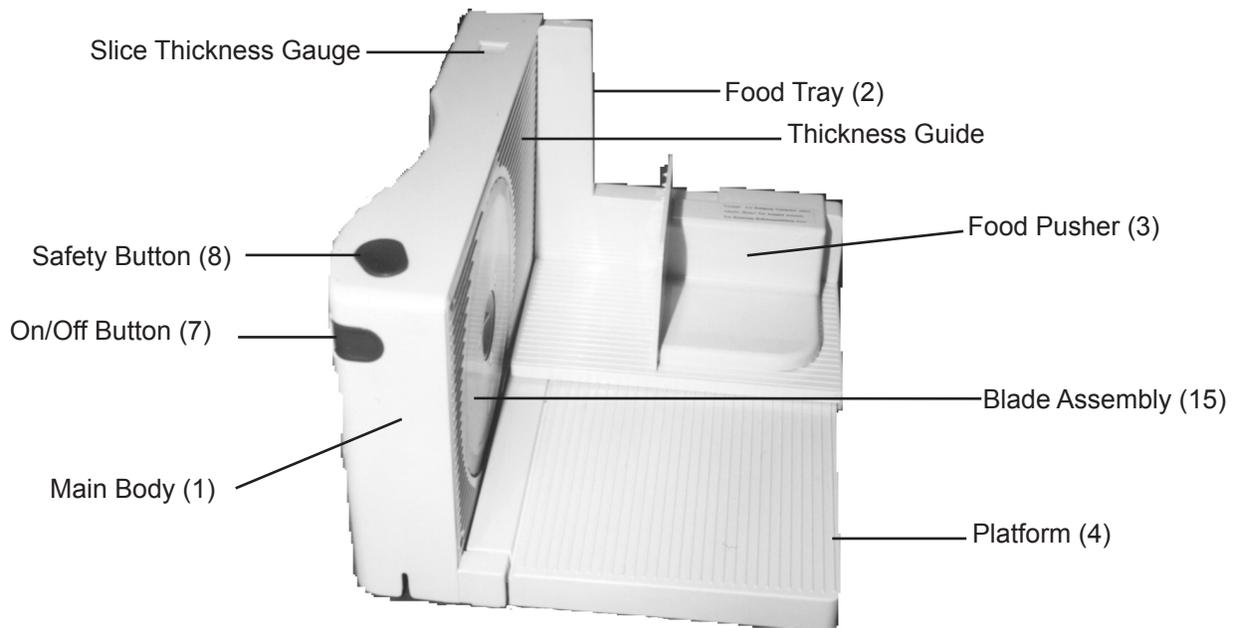


Figure 1 - Set-Up

Unfold the Platform (4) from the Main Body (1). Slide the Food Pusher (3) onto the Food Tray (2). The arm of the Food Pusher (3) fits over the fence on the Food Tray- see Figure 1. The Food Tray with the attached Food Pusher (3) slides into the slot on the Platform (4).

OPERATION

Note: Locate the Food Slicer on a non-slip counter surface. The person using the Food Slicer will be positioned in the area behind the Food Tray (2). The person's left hand will be on the Food Pusher (3) with thumb behind the thumb guard. The person's right hand will be operating the Safety Button (8) and the ON / OFF Button (7).

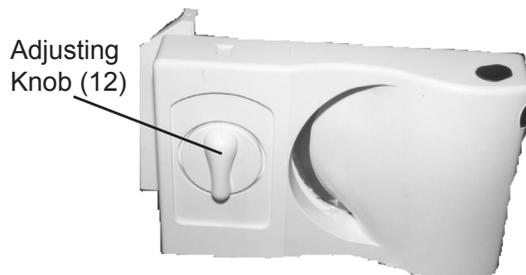


Figure 2-Adjusting Knob

1. Set the Adjust Knob (12) for the thickness of the slice that you desire. Turn the Adjust Knob (12) clockwise for thicker slices and counterclockwise to make the slices thinner-see Figure 2.
2. Slide the Food Tray out away from the Blade and towards the operator. Place the food to be sliced on the Food Tray. Position the Food Pusher (3) so that it can hold the food to be sliced as the Food Tray (2) is moved towards the Blade Assembly (15).

CAUTION! KEEP FINGERS AWAY FROM THE BLADE ASSEMBLY AT ALL TIMES.

3. In order to slice with the Food Slicer, both the ON/OFF Button (7) and the Safety Button (8) must be pushed down at the same time. If either is not pushed down, the Food Slicer will not operate. Use your right hand to operate the ON/OFF Button and the Safety Button.
4. Your left hand should rest on the outer edge (furthest from the Blade Assembly) of the Food Pusher (3) with your thumb protected behind thumb guard. When slicing food, the Food Pusher (3) should push the food towards the Blade Assembly as you slide the Food Tray (2) back and forth. Move the Food Tray (2) back and forth steadily across the Blade Assembly (15).

CAUTION! KEEP FINGERS AND HAND ALWAYS BEHIND THE FOOD PUSHER AND CLEAR OF THE SPINNING BLADE ASSEMBLY.

5. To turn off the Food Slicer, take fingers off of the ON / OFF button and the Safety Button.

Removing and Replacing the Blade

CAUTION! WHEN REMOVING AND REPLACING BLADE, BE ALERT TO SHARP BLADE TEETH!

1. Make certain that the Food Slicer is OFF and UNPLUGGED. Turn the Blade Assembly (15) counterclockwise to unlock it. Pull out the Blade Assembly.

CAUTION! BEFORE FIRST USE AND AFTER EVERY OTHER USE, CLEAN THE BLADE ASSEMBLY AS DESCRIBED ON PAGE 3.

2. To reinsert the Blade Assembly (15), line up the tabs on the Blade Assembly (15) with the slots in the Small Gear (11). Once the Blade Assembly is seated with the Small Gear, turn the Blade Assembly clockwise to lock it in position.

For Best Results

- Chill foods thoroughly before slicing.
- Slice foods wafer thin.
- Foods should be boneless.
- Fish and thin steaks will slice better if partially frozen.
- When slicing warm roasts, make certain to remove strings before slicing.

MAINTENANCE

1. Never use Steel Wool or scouring powder on any part of the Food Slicer.
2. To eliminate risk of health hazards: Before assembling the Food Slicer, and with the electrical plug unplugged, thoroughly wipe off all parts with a clean rag using warm soapy water and a mild anti-bacterial detergent. In addition, the following parts should be cleaned in a dishwasher: Food Pusher (3), Blade Assembly (15), and Food Tray (2).
3. Clean the Food Slicer after every use. Failure to follow all cleaning instructions and warnings may result in serious illness due to food poisoning.

STORAGE

Line up the Adjusting Plate (9) with the Blade. Remove the Food Pusher (3) and Food Tray (2). Fold up the Platform (4) against the Main Body (1). Wrap the Cord (16) and store it under the Food Slicer. Store the entire unit in a sealed clean plastic bag. The Food Slicer should be stored in a location that is out of reach of children.

UNPACKING

UNPACK AND CHECK CONTENTS

When unpacking your Food Slicer check to make sure the following parts are included. If any parts are missing or broken, please call **HARBOR FREIGHT TOOLS** at **1-800-444-3353**.

PARTS LIST

Part	Description	Quantity
1	Main Body	1
2	Food Tray	1
3	Food Pusher	1
4	Platform	1
5	Motor Base	1
6	Motor Stand	1
7	On/Off Button	1
8	Safety Button	1

PARTS LIST

Part	Description	Quantity
9	Adjusting Plate	1
11	Small Gear	1
12	Adjusting Knob	1
13	Spring Stand	1
14	Stands	1
15	Blade Assembly	1
16	Power Cord	1
17	Motor	1

Note: Some Parts are listed and shown for illustration purposes only and are not available individually as replacement parts.

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER NOR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

ASSEMBLY DIAGRAM

