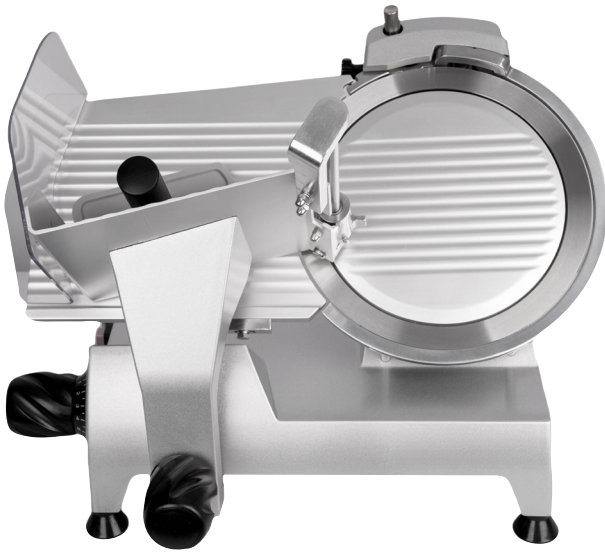




SL-10
10"



SL-12L
12"

Heavy Duty Meat Slicer Instruction Manual

This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

Introduction

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. **CHECK FOR DAMAGED PARTS.** Before using the Meat Slicer, check that all parts are operating properly and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
3. **Unplug power cord from outlet when not in use, before putting on or taking off parts, and before cleaning; Blade is exceptionally sharp. Handle very carefully.**
4. This appliance is **NOT** intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
5. **NEVER LEAVE MEAT SLICER UNATTENDED WHILE IT IS RUNNING!**
6. Avoid contact with moving parts. **NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.**
7. Never put the unit near a hot burner, in an oven, or in a dishwasher. **NOT DISHWASHER SAFE.**
8. **DO NOT** operate the Meat Slicer, or any other electrical equipment, with a damaged cord or plug or after the unit malfunctions. Return unit to the Authorized Service Center for examination, repair, or adjustment.
9. **DO NOT** use outdoors. This product is intended for **Household Use Only**.
10. **DO NOT** let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
11. **DO NOT** let cord become kinked, trapped under or let it wind around the slicer.
12. **DO NOT PULL** the power cord to disconnect.
13. To reduce the risk of electric shock, this product has a polarized plug (one prong is wider than the other). The plug is intended to fit in a polarized outlet only one way. When the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. **DO NOT** make changes to the plug in any way.
14. Place the appliance on a firm and stable surface. Ensure that the appliance is not placed near the edge of the worktop, where it can be easily pushed off or fall.
15. **DO NOT** operate your slicer in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
16. **NEVER** plug in the appliance where water may flood the area.
17. To protect against risk of electrical shock, do not put appliance in water or other liquids.
18. **DO NOT** operate Meat Slicer with wet hands or while standing on a wet floor. **DO NOT** use the Meat Slicer if it is wet or moist.
19. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
20. **NEVER** use abrasive cleaning agents or abrasive cloths when cleaning the unit.
21. Use the slicer to cut **ONLY** designated food. Do not attempt to slice frozen food, bones, cardboard, plastic, etc.
22. **DO NOT** use appliance for other than intended use.
23. The Commercial Grade Food Slicer has a sharp blade. To avoid injury, never hand-feed food to be sliced. Always use the unit when completely assembled with food carriage and food pusher.
24. Touch the blade **ONLY** when the power is OFF to remove and clean according to instructions.
25. Follow instructions when lifting or moving the Meat Slicer.
26. When the blade is moving, place hands on the recommended push surface only.
27. After re-attaching the removable carriage, never use the slicer unless it is fully upright and completely assembled.
28. To avoid accidental contact with the blade when the slicer is not in use or when lifting the slicer, always turn **Adjustable Thickness Knob²** to "0" so that the **Adjustment Plate³** covers the edge of the blade.
29. When lifting the slicer, carefully position your body to avoid contact with the blade.
30. **DO NOT** use while under influence of drugs or alcohol.
31. The Manufacturer declines any responsibility in the case of improper use of Food Slicer. Improper use of the Meat Slicer voids the warranty.

	WARNING! Before cleaning, assembling or disassembling the MEAT SLICER, check the plug and make sure PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!
 SHARP BLADE	WARNING! HANDLE CAREFULLY! KEEP FINGERS AWAY FROM BLADE. NEVER USE FINGERS TO FEED FOOD BY HAND. ALWAYS USE THE FOOD Carriage! Always use the meat slicer completely assembled with food carriage and food pusher. Use protective cut-resistant gloves whenever handling the blade.

UNPACKING

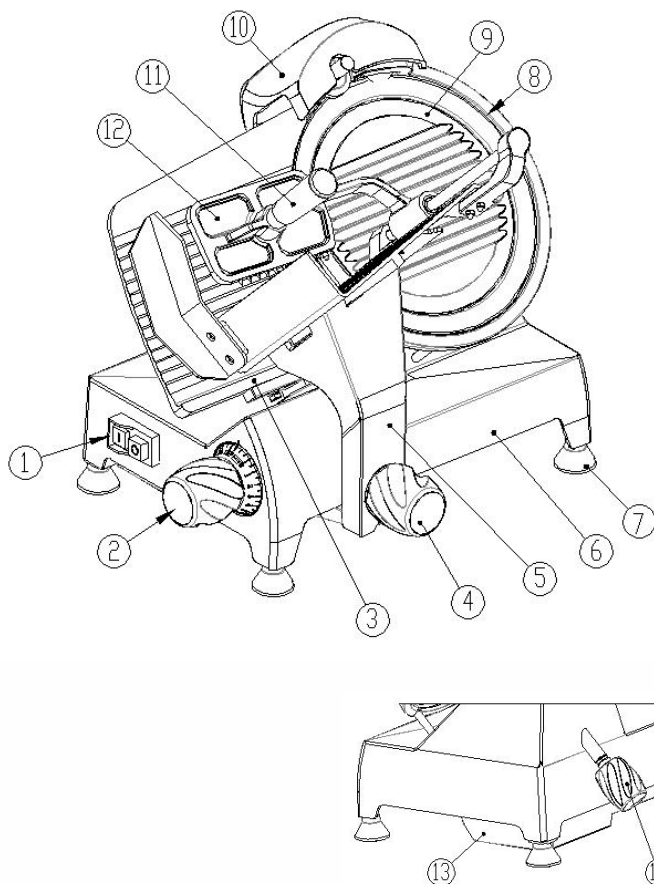
1. **IMPORTANT:** To avoid injury when unpacking the unit, please follow these instructions.
2. Put the box on a large, sturdy flat surface.
3. Remove the instruction book and other literature.
4. Slide poly-foam packing up and off the unit. Lift slicer out of box and place on sturdy flat surface.
5. Remove the protective bag.
6. To lift and move the unit, bend your knees to avoid back injuries and place one hand on the bottom of the motor housing and the other one under the carriage of the meat slicer.
7. Remove orange blade guards from the cutting blade before turning the unit on.
8. Please use extreme caution when handling the blade. We suggest you save all the packing material in the event that future shipping of the machine is needed.
9. **Keep all plastic bags away from children.**

REPACKING INSTRUCTIONS

10. Put food slicer on a large, sturdy flat surface.
11. Put food slicer into plastic bag.
12. Position poly-foam inserts on each end of the food slicer.
13. Put the packaged unit into the upright box.
14. Replace top corrugated insert, instruction book and other literature.

GETTING TO KNOW YOUR MEAT SLICER

1. Safety On/Off (I/O) Button(Red & Green)
2. Thickness Adjustment Knob
3. Adjustment plate
4. Carriage Removal Knob
5. Sliding Food Carriage
6. Housing
7. Non-Skid Feet
8. Blade
9. Blade Guard
10. Blade Sharpener (removable)
11. Food Pusher Handle
12. Food Pusher Arm
13. Bottom
14. Blade Guard Knob



Replacement Parts

#5	Sliding Food Carriage		#7	Non-Skid Feet	
#8	Blade		#9	Blade Guard	
#10	Blade Sharpener				

WARNING

Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required.

	WARNING! Before cleaning, assembling or disassembling the MEAT SLICER, check the plug and make sure PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!
 SHARP BLADE	WARNING! HANDLE CAREFULLY! KEEP FINGERS AWAY FROM BLADE. NEVER USE FINGERS TO FEED FOOD BY HAND. ALWAYS USE THE FOOD Carriage! Always use the meat slicer completely assemble with food carriage and food pusher. If possible use protective cut-resistant gloves whenever handling the blade.

IMPORTANT

Before using your 10" Commercial Grade Meat Slicer for the first time, wash all parts thoroughly, taking particular care to remove all grease and oil from surface. Dry all parts thoroughly before reassembling. (REFER TO CLEANING & MAINTENANCE SECTION OF MANUAL)

OPERATING YOUR MEAT SLICER

Now that your Cabela's Commercial Grade Meat Slicer is fully assembled and ready to use, it is time to slice your favorite meats, cheeses and vegetables. Be sure to read and fully understand the General Safety Rules at the beginning of this manual before you start.

1. Place the Meat Slicer on a flat stable surface.
Plug the appliance into a properly rated electrical outlet (120V AC, 60HZ).

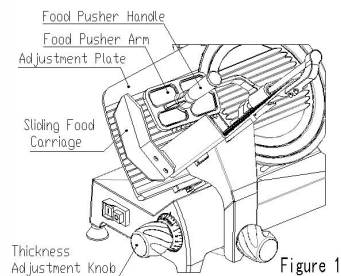
NOTE: Be sure to remove protective blade guards from the edge of the **Blade**⁸ before plugging slicer into outlet. These are used for shipping only.

2. Place food on to the **Sliding Food Carriage**⁵ between the **Adjustment Plate**³ and the **Food Pusher**¹².

To avoid injury, **ALWAYS** use the **Food Pusher Handle**¹¹. (Fig. 1)

3. Turn the **Thickness Adjustment Knob**² to set the **Adjustment Plate**³ for the desired cutting thickness. Turn clockwise for thinner cuts, counter-clockwise for thicker slicing.

(Fig. 1)



4. To turn the meat slicer ON, push the Green "I" button. **(Fig. 2)**

5. To turn the meat slicer OFF, push the Red "O" button.

6. When operating slicer, stand to the side of the slicer opposite the blade.

7. Place a tray or plate behind the Meat Slicer and below the **Blade**⁸ to collect the sliced food as it exits the blade area.

8. Hold the **Food Pusher Handle**¹¹ with right hand. Keep your hands protected behind the **Food Pusher**⁵.

9. **NEVER USE THIS SLICER WITHOUT THE FOOD PUSHER**¹².

Important: Refer to "Food Slicing Tips" section, when slicing different types of food items.

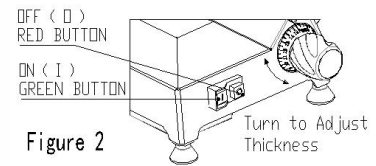
10. Using an even, steady motion, SLOWLY begin slicing. Apply light steady pressure with the **Food Pusher**¹² to move food toward the **Adjustment Plate**³ while SLOWLY sliding **Food Carriage**⁵ over **Blade**⁸; This will help assure even slicing. Continue sliding SLOWLY, back and forth, until you have sliced the desired amount of meat.

NOTE: Meat slicer only makes slices during the forward motion.

11. When finished, turn the meat slicer "OFF" (O) by pushing the Red button. **(Fig. 2)**

12. Always unplug meat slicer from power source when the Meat Slicer is not in use.

13. For safety, always rotate the **Thickness Adjustment Knob**² all the way to the "0" position after use to properly shield the sharp edge of **Blade**⁸.



Food Slicing Tips

WARNING: This Meat Slicer is not meant to cut through any bones! Severe damage to Meat Slicer will occur and Warranty will be voided!

- **Always debone meat before slicing**
- Fruits should be free of seeds (peaches, apples, avocados etc.) The exception is tomatoes.
- **DO NOT** slice fully frozen foods.
- If you have to large of a cut of meat (roast or slab bacon) you may need to cut into a more manageable slicing pieces.
- Food with an uneven texture, like fish and thin steaks, are often difficult to slice. Put in freezer for approx. 20 minutes to partially freeze.

Food Slicing Tips cont.

Cold cuts: Cold cuts keep longer and retain flavor if sliced as needed. For best results, chill to approx.:40°- 48°. Remove any plastic or hard casings before slicing. Use a constant, gentle pressure for even slicing. See "IMPORTANT" for best slicing results.

Cheese: Cheese can be difficult to slice (especially soft cheeses). A tiny amount of Mineral Oil can be lightly applied to blade with a paper towel, to keep the cheese from sticking during slicing. **Caution -Blade sharp.** Chill cheese thoroughly to approx. 40° - 48° before slicing. Before serving, allow cheese to reach room temperature.

IMPORTANT: If cheese is (sticking to) binding on the blade when slicing: A.) Re-chill cheese so it is colder (not frozen). B). Use less tension on the **Food Pusher**¹² against the blade. C). Use SLOWER slicing strokes.

Breads & Cakes: Freshly baked bread should be cooled to room temperature before serving. Use day old bread for extra thin slices for toast. Your slicer is ideal for all types of breads, pound cake or fruit cake. Chill breads or cakes to approx. 40° - 48° for easier slicing and to avoid tearing or crumbling.

Hot Roasts: Beef, Pork, Lamb, Turkey, Ham: When slicing warm boneless roasts, remove from oven and let it set for 20-30 minutes (room temp) before slicing. They will retain more natural juices and slice evenly without crumbling. Cut the roast if necessary, to fit on the feeder. If roast is tied, turn off motor and remove strings one at a time as strings near blade.

CLEANING YOUR MEAT SLICER



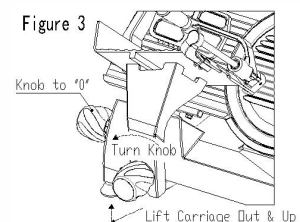
WARNING! Before cleaning, assembling or disassembling the MEAT SLICER, make sure **POWER is OFF & PLUG IS REMOVED** from the outlet/power source!



WARNING! BLADE SHARP! Handle Carefully!

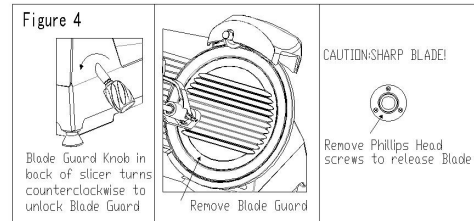
To Disassemble Slicer:

1. The slicer should be cleaned after every use as perishable food scraps could accumulate on the slicer or behind cutting **Blade**⁸.
2. Do not use steel wool or abrasives to clean any part of Meat Slicer.
3. Rotate the **Thickness Adjustment Knob**² all the way to the "0" position.
4. To remove the **Sliding Food Carriage**⁵ and **Food Pusher Arm**¹², unscrew the **Carriage Knob**⁴ underneath the **Sliding Food Carriage**⁵ counterclockwise and lift the food tray in an slight upward and out motion. (Fig. 3)



5. With one hand flat on **Blade Guard**⁹, turn the black **Blade Guard Knob**¹⁴ (located, on the back of the slicer, behind blade) counterclockwise until the **Blade Guard**⁹ is released. (Fig. 4)
6. Remove the three Phillips head screws that hold **Blade**⁸. (Fig. 4)

IMPORTANT: Use Extreme Caution when handling or cleaning the **Blade**⁸, as it is extremely sharp! It is highly recommended to wear cut-resistant gloves when removing, cleaning and re-installing the blade.



7. The **Blade**⁸ is now released from shaft and can be removed by gently pulling outward.
8. Clean the blade with a moist sponge or cloth. Wipe away from the **Blade**⁸.
9. **NEVER** wipe toward the Blade.
10. **NEVER** clean **Blade**⁸ underwater, handling sharp objects under water is **Extremely Dangerous**.
11. The **Blade**⁸, **Blade Guard**⁹, **Food Pusher**¹² and **Food Carriage**⁵ all can be hand washed in hot soapy water. Because these parts come in contact with food, they should be sanitized properly. Allow sanitized parts to air dry.
12. Never immerse the Motor Assembly of the Meat Slicer in water or other liquid.
13. Clean the outer surface of the Meat Slicer Body/Motor with a damp cloth and mild detergent.

DO NOT WASH ANY PART OF THIS SLICER IN A DISHWASHER

To Re-assemble: USE EXTREME CAUTION! BLADE SHARP! Handle Carefully!

1. Be sure the **Thickness Adjustment Knob**² is all the way to the "0" position.
2. Screw the **Blade**⁸ back into place.
3. Line up **Blade Guard**⁹ over the blade hole. Hold in place so the lines of the **Blade Guard**⁹ face, match the lines of **Adjustment Plate**³ (horizontal). While holding **Blade Guard**⁹ in place, turn the **Blade Guard Knob**¹⁴ clockwise until the **Blade Guard**⁹ screws into place. As the **Blade Guard Knob**¹⁴ is tightens the **Blade Guard**⁹ will become nearly flush with blade.

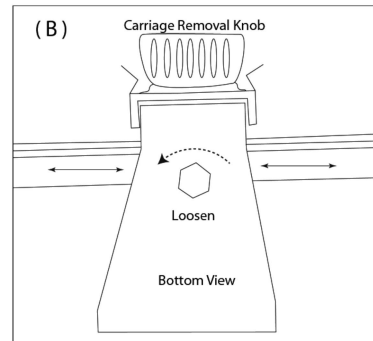
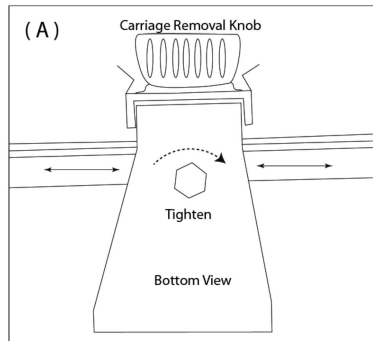
Storage:

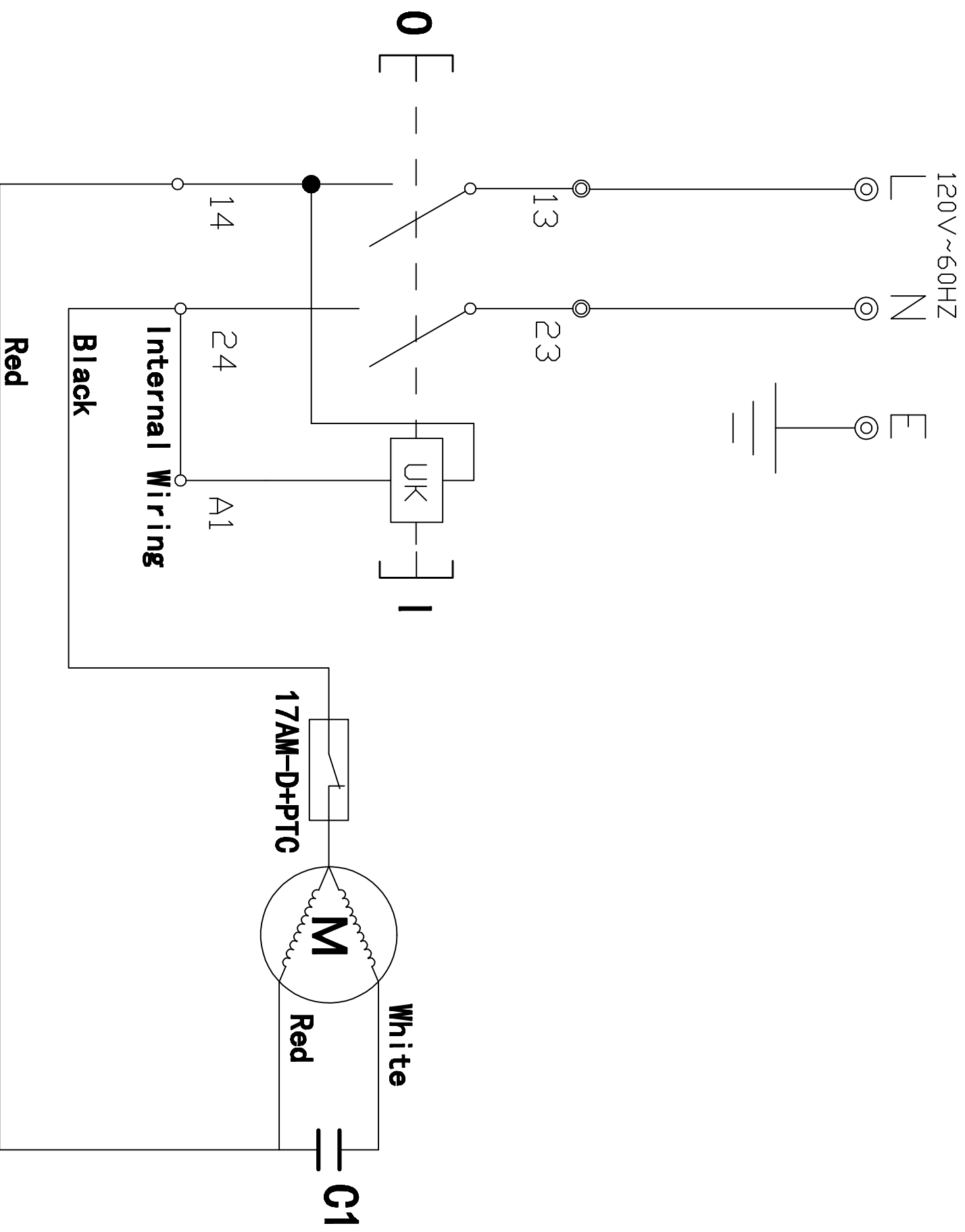
Make sure **Blade**⁸ is securely tightened and locked.

1. Rotate the **Thickness Adjustment Knob**² all the way to the "0" position.
2. **ALWAYS** Align **Adjustment Plate**³ with **Blade**⁸ to protect the **Blade**⁸ when the slicer is stored.
3. A storage cover is provided, cover and store in a dry, warm, low humidity area.

Adjusting the Sliding Food Carriage

1. The carriage should slide freely along carriage rod when slicing.
2. Should these parts not slide smoothly, adjustments can be made.
3. At the bottom of the carriage support, you will find a plastic screw. Turn the screw clockwise to tighten carriage (A). This will help to stabilize carriage. Turn the screw counterclockwise to loosen carriage (B). This will help carriage slide more easily.







1-YEAR LIMITED WARRANTY

Admiral Craft Equipment Corp. (the "Company") warrants this product (the "Product") will be free from failures in material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the Product is operated and maintained in conformity with the Owner's Manual. This Limited Warranty is non-transferable. During this period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value. This Limited Warranty is void if the Product is used with voltage other than 120 Volts. **THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR FOOD OR BEVERAGE SPOILAGE CLAIMS.**

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.

WARRANTY EXCLUSIONS

IMPROPER ELECTRICAL CONNECTIONS:

The Company is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage spikes to the Product.

IMPROPER USAGE:

This Limited Warranty does not cover failure or other damages to the Product resulting from (i) improper usage or installation or failure to clean and/or maintain the Product as set forth in the Owner's Manual; or (ii) accident, misuse, abuse, negligence, or modification or alteration of the Product.

CONSUMABLES:

This Limited Warranty does not include consumables or wear-and-tear items such as legs, feet, plastic component parts, splash shields, filters, gaskets, and non-stick cooking surfaces.

ADJUSTMENTS & CALIBRATIONS:

Leveling, tightening of fasteners, or utility connections normally associated with the original installation are the responsibility of the dealer, installer, or the end user and not the responsibility of the Company and will not be considered warranty issues.

If you think the Product has failed, or requires service, within its warranty period, please contact the Company's Customer Care Department through our website at: www.admiralcraft.com "Service" --> "Technical Support Request". A receipt proving the original purchase date will be required for all warranty claims, handwritten receipts are not accepted. You may also be required to return the Product for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

This Limited Warranty is Valid only in the USA and Canada.