

THREE SPEED MEAT SLICER

Model 94559

ASSEMBLY AND OPERATING INSTRUCTIONS



Due to continuing improvements, actual product may differ slightly from the product described herein.



3491 MISSION OAKS BLVD., CAMARILLO, CA 93011
VISIT OUR WEB SITE AT [HTTP://WWW.HARBORFREIGHT.COM](http://www.harborfreight.com)

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

SPECIFICATIONS

Item	Description
Power Consumption	120 VAC, 60 Hz, 150 watts
Power Cord	42-1/2 (L) inches; 2-prong polarized plug
Blade Speed	Speed 1: 83 RPM, Speed 2: 90 RPM, Speed 3: 98 RPM; All speeds +/- 20%
Speed Control	Slide Switch: 3, 2, 1, 0 position markings
Power Switch	On / Off button and safety button
Cutting Blade	6-3/4 (dia.) inches; stainless steel, serrated cutting edge
Slice Thickness	0 to 1/2 inch
Food Tray Dimensions	8-1/8 (W) x 7-1/2 (L) x 6-1/2 (H) inches overall
Platform Dimensions	8-1/8 (W) x 13 (L) inches (half-round)
Food Pusher Dimensions	5-1/4 (L) x 5-3/4 (W) x 4 (H) inches overall
Weight	6.3 lbs.

SAVE THIS MANUAL

You will need the manual for the safety warnings and precautions, assembly instructions, operating and maintenance procedures, parts list and diagram. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. Keep the manual and invoice in a safe and dry place for future reference.

GENERAL SAFETY RULES

 **WARNING!**

READ AND UNDERSTAND ALL INSTRUCTIONS. Failure to follow all instructions listed below may result in electric shock, fire, and/or serious injury.

SAVE THESE INSTRUCTION

Work Area

1. **Keep your work area clean and well lit.** Cluttered counter tops and dark areas invite accidents.
2. **Do not operate this unit in explosive atmospheres, such as in the presence of flammable liquids, gases, or dust.** The internal motor may create sparks which may ignite the dust or fumes.
3. **Keep bystanders, children, and visitors away while operating the Meat Slicer.**

Distractions can cause you to lose control. Protect others in the work area.

Electrical Safety

4. **Avoid body contact with grounded surfaces such as pipes, radiators, ranges, and refrigerators.** There is an increased risk of electric shock if your body is grounded.
5. **Do not expose this product to rain or wet conditions.** Water entering a power appliance will increase the risk of electric shock.
6. **Double insulated products, like this one, are equipped with a polarized plug (one blade is wider than the other). This plug will fit in 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 to install a polarized outlet. Do not change the plug in any way.** Double insulation eliminates the need for the three wire grounded power cord and grounded power supply system.
7. **Do not abuse the Power Cord. Never use the Power Cord to carry the product or pull the plug from an outlet. Keep the Power Cord away from heat, oil, sharp edges, or moving parts. Replace damaged Power Cords immediately.** Damaged Power Cords increase the risk of electric shock.

Personal Safety

8. **Stay alert. Watch what you are doing, and use common sense when operating the Meat Slicer. Do not use when tired or under the influence of drugs, alcohol, or medication.** A moment of inattention while operating power tools may result in serious personal injury.
9. **Dress properly. Do not wear loose clothing or jewelry. Contain long hair. Keep your hair, clothing, and gloves away from moving parts.** Loose clothes, jewelry, or long hair can be caught in moving parts.
10. **Avoid accidental starting. Be sure the Power Switch is off before plugging in.** Carrying an appliance with your finger on the Power Switch, or plugging in with the Power Switch on, invites accidents.
11. **Do not overreach. Keep proper footing and balance at all times.** Proper footing and balance enables better control of the power tool in unexpected situations.

Use and Care

12. **For safer operation, always use the Food Pusher (67) to secure and support the food while slicing.** Do not hold the food by hand or against your body; this is unstable and may lead to loss of control.
13. **Do not force the Meat Slicer. Use the correct appliance for your application.** The correct appliance will do the job better and safer at the rate for which it is designed.
14. **Do not use the appliance if the Power Switch does not turn it on or off.** Any appliance that cannot be controlled with the Power Switch is dangerous and must be replaced.

15. **Disconnect the Power Cord Plug from the power source before making any adjustments, changing accessories, or storing the Meat Slicer.** Such preventive safety measures reduce the risk of starting the appliance accidentally.
16. **Store idle appliances out of reach of children and other untrained persons.** Appliances are dangerous in the hands of untrained users.
17. **Maintain tools with care. Keep cutting blades sharp and clean.** Properly maintained appliances with a sharp cutting edge are less likely to bind and are easier to control. Do not use a damaged appliance. Tag damaged appliances “Do not use” until repaired.
18. **Check for misalignment or binding of moving parts, breakage of parts, and any other condition that may affect the appliance’s operation. If damaged, have the appliance serviced before using.** Many accidents are caused by poorly maintained appliances.
19. **Use only accessories that are recommended by the manufacturer for your model.** Accessories that may be suitable for one appliance may become hazardous when used on another appliance.

Service

20. **Tool service must be performed only by qualified repair personnel.** Service or maintenance performed by unqualified personnel could result in a risk of injury.
21. **When servicing, use only identical replacement parts. Follow instructions in the “*Inspection, Maintenance, And Cleaning*” section of this manual.** Use of unauthorized parts or failure to follow maintenance instructions may create a risk of electric shock or injury.

SPECIFIC SAFETY RULES FOR THIS PRODUCT

1. **Maintain labels and nameplates on the Meat Slicer.** These carry important information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
2. **Maintain a safe working environment.** Keep the work area well lit. Make sure there is adequate surrounding workspace. Always keep the work area free of obstructions, grease, oil, trash, and other debris. Do not use a power appliance in areas near flammable chemicals, dusts, and vapors. Do not use this product in a damp or wet location.
4. **Avoid unintentional starting.** Make sure you are prepared to begin work before turning on the Meat Slicer.
5. **Do not force the Meat Slicer.** This tool will do the work better and safer at the speed and capacity for which it was designed.
6. **Always unplug the Meat Slicer from its electrical outlet before performing any inspection, maintenance, or cleaning procedures.**
7. **Never leave the Meat Slicer unattended while running.** Turn power off if you have to leave the Meat Slicer.

8. **Always connect the Line Cord to a Ground Fault Circuit Interrupter (GFCI) protected electrical outlet.**
9. **Use this appliance on a proper surface.** Locate on a flat, level, and solid surface that is capable of supporting the weight of the unit and the product being sliced.
10. **Avoid serious injuries. The cutting blade is extremely sharp.** Keep hands away from the cutting blade. Use cut-resistant gloves when handling the cutting blade. The cutting blade will continue to rotate after the power is turned off. Wait for the cutting blade to stop, then unplug the power cord from the electrical outlet before making adjustments, maintenance, or storing the unit.
11. Never attempt to cut meat with bones attached. This will damage the Blade.

Caution: Avoid health hazards: Before assembling and use, thoroughly wash all removable plastic parts and the Cutting Blade with warm, soapy water.

- Clean all parts in the dishwasher or wash by hand. Never immerse the Meat Slicer unit in water, or place in the dishwasher.
- After assembly, test the Meat Slicer by running several slices of day-old bread through the machine to insure that all parts are working properly.
- After each use, clean the unit thoroughly with warm, soapy water, then rinse and dry. Do not use steel wool or scouring power on any parts of the Meat Slicer.
- Do not submerge the electrical assembly in water.
- Detach parts and wash in mild antibacterial detergent and warm water.
- Dry parts and reassemble when ready to use.

⚠ WARNING! People with pacemakers should consult their physician(s) before using this product. Electromagnetic fields in close proximity to a heart pacemaker could cause interference to, or failure of, the pacemaker.

GROUNDING

⚠ WARNING!

Improperly connecting the grounding wire can result in the risk of electric shock. Check with a qualified electrician if you are in doubt as to whether the outlet is properly grounded. Do not modify the power cord plug provided with the tool or product. Never remove the grounding prong from the plug. Do not use the tool if the power cord or plug is damaged. If damaged, have it repaired by a service facility before use. If the plug will not fit the outlet, have a proper outlet installed by a qualified electrician.

Grounded Tools with Three Prong Plugs

1. Tools marked with "Grounding Required" have a three wire cord and three prong grounding plug. The plug must be connected to a properly grounded outlet. If the tool should electrically malfunction or break down, grounding provides a low resistance path to carry electricity away from the user, reducing the risk of electric shock. (See Figure A.)

2. The grounding prong in the plug is connected through the green wire inside the cord to the grounding system in the tool. The green wire in the cord must be the only wire connected to the tool's grounding system and must never be attached to an electrically "live" terminal. (See Figure A.)
3. Your tool must be plugged into an appropriate outlet, properly installed and grounded in accordance with all codes and ordinances. The plug and outlet should look like those in the following illustration. (See Figure A.)

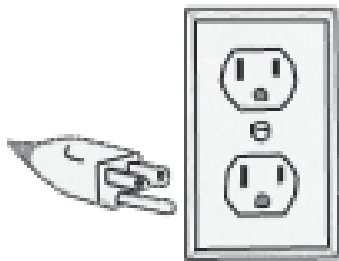


Figure A

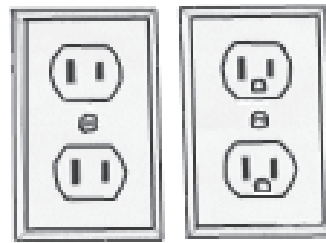


Figure B

Double Insulated Tools with Two Prong Plugs

4. This appliance has a polarized plug (one blade is wider than the other) as a feature to reduce the risk of electric shock. This plug will fit in 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. Never use with an extension cord unless plug can be fully inserted. Do not alter the plug.”
5. Tools marked “Double Insulated” do not require grounding. They have a special double insulation system which satisfies OSHA requirements and complies with the applicable standards of Underwriters Laboratories, Inc., the Canadian Standard Association, and the National Electrical Code. (See Figure B above.)
6. Double insulated tools may be used in either of the 120 volt outlets shown in the following illustration. (See Figure B above.)

EXTENSION CORDS

1. Grounded tools require a three wire extension cord. Double Insulated tools can use either a two or three wire extension cord.
2. As the distance from the supply outlet increases, you must use a heavier gauge extension cord. Using extension cords with inadequately sized wire causes a serious drop in voltage, resulting in loss of power and possible tool damage. (See Table A.)
3. The smaller the gauge number of the wire, the greater the capacity of the cord. For example, a 14 gauge cord can carry a higher current than a 16 gauge cord. (See Table A.)
4. When using more than one extension cord to make up the total length, make sure each cord contains at least the minimum wire size required. (See Table A.)

5. If you are using one extension cord for more than one tool, add the nameplate amperes and use the sum to determine the required minimum cord size. (See Table A.)
6. If you are using an extension cord outdoors, make sure it is marked with the suffix “W-A” (“W” in Canada) to indicate it is acceptable for outdoor use.
7. Make sure your extension cord is properly wired and in good electrical condition. Always replace a damaged extension cord or have it repaired by a qualified electrician before using it.
8. Protect your extension cords from sharp objects, excessive heat, and damp or wet areas.




Table A

RECOMMENDED MINIMUM WIRE GAUGE FOR EXTENSION CORDS* (120 VOLT)					
NAMEPLATE AMPERES (At Full Load)	EXTENSION CORD LENGTH				
	25 Feet	50 Feet	75 Feet	100 Feet	150 Feet
0 – 2.0	18	18	18	18	16
2.1 – 3.4	18	18	18	16	14
3.5 – 5.0	18	18	16	14	12
5.1 – 7.0	18	16	14	12	12
7.1 – 12.0	16	14	12	10	-
12.1 – 16.0	14	12	10	-	-
16.1 – 20.0	12	10	-	-	-

* Based on limiting the line voltage drop to five volts at 150% of the rated amperes.

SYMBOLOLOGY

Table B

	Double Insulated
	Canadian Standards Association
	Underwriters Laboratories, Inc.
V ~	Volts Alternating Current
A	Amperes
n_o <u>xxxx</u> /min.	No Load Revolutions per Minute (RPM)

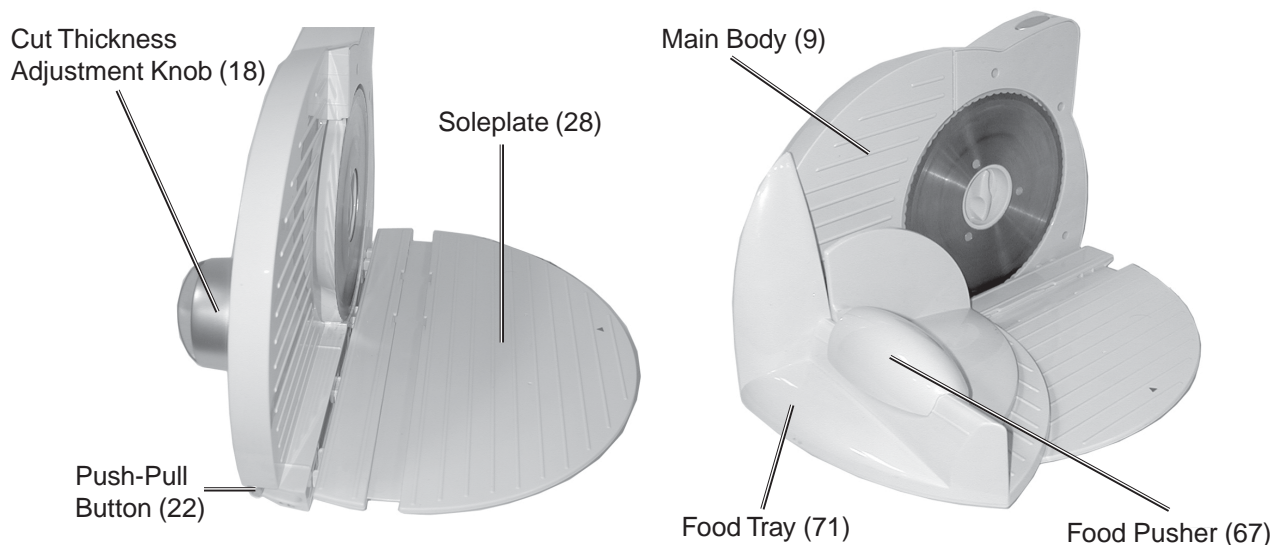
UNPACKING

When unpacking, check to make sure that all the parts are included. Refer to the Assembly section, and the Assembly Drawing and Parts List at the end of this manual. If any parts are missing or broken, please call Harbor Freight Tools at the number on the cover of this manual as soon as possible.

ASSEMBLY INSTRUCTIONS

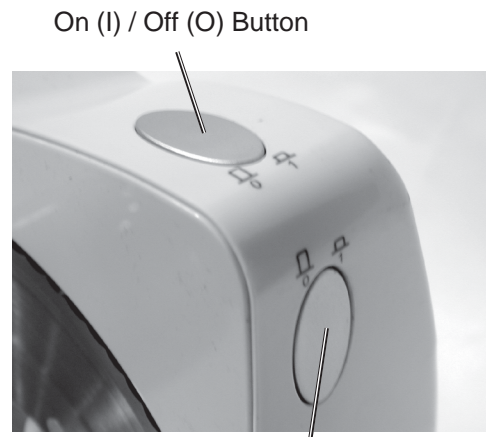
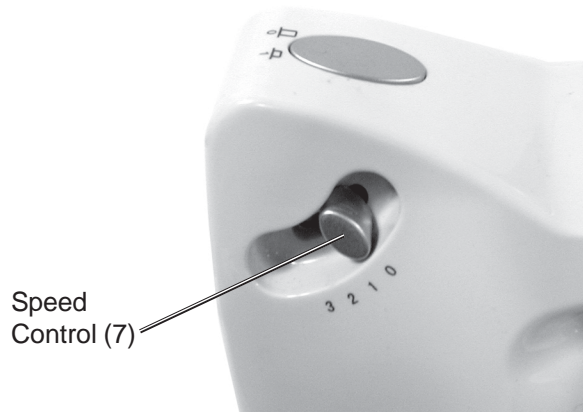
Once all the components are cleaned with warm soap and water, assembly may begin. Refer to the photo below and the Assembly Drawing at the end of this manual.

1. Unfold the Soleplate (28) from the Main Body (9).
2. Push the locking Push-Pull Button (22) to lock the Soleplate (28) in the down position.
3. Slide the Food Tray (71) onto the track of the Soleplate.
4. Place the Food Pusher (67) on the Food Tray (71).



OPERATING INSTRUCTIONS

1. Place the Meat Slicer on a non-slip countertop, near an electrical outlet.
2. Turn the Cut Thickness Adjustment Knob (18) to the desired cut thickness.
Turn clockwise for thicker (1/2" maximum), counterclockwise for thinner.
3. Set Blade (47) speed by moving the Speed Control (7) for the type of meat being cut:
Speed 0: Idle; Blade not turning.
Speed 1: food that is soft (lowest speed).
Speed 2: food that is dense and hard.
Speed 3: food that is very dense and hard (highest speed).
Refer to the photos on the next page.



Safety Button On (I) / Off (O)

4. Slide the Food Tray (71) back, exposing the cutting Blade (47).
5. Lift off the Food Pusher (67) off the Food Tray, and place the meat to be cut on the Food Tray. Push it all the way against the Main Body (9) wall.
6. Place the Food Pusher against the right side of the meat to be cut.

Warning: Avoid serious injuries. Never hold the meat to be cut with your hands. Keep fingers away from the cutting Blade. Always use the Food Pusher (67).

7. Plug the Power Cord (63) into the electrical outlet.
8. Standing behind the Food Tray (71), grasp the Food Pusher (67) with your left hand, keeping your thumb safely behind the Food Pusher.
9. Place your right arm over your left hand, and place your right fingers onto the On/Off Button and Safety Button.

This method of crossing your arms is highly recommended to keep the possibility of your right-hand fingers from slipping off the Food Pusher and into the rotating Blade.

10. When you are ready to begin cutting, press in and hold the On/Off Button and Safety Button at the same time with your right hand.

The Blade will begin turning. When it reaches full speed, begin pushing and pulling the Food Pusher (67) to cut the meat. When the Food Tray is all the way back, push the Food Pusher to the left causing the meat to enter the Blade again.

If thickness adjustment is necessary, release the On/Off Button and Safety Button, and allow the Blade to stop, then make the adjustment using the Cut Thickness Adjustment Knob (18).

11. Stop cutting by releasing both the On/Off Button and the Safety Button.

Wait for the Blade to come to a stop before picking up the meat. Unplug the Power Cord from the electrical outlet.

Stop cutting when the meat being cut is down to 1/2 inch thickness. Cutting any closer may cause the remaining meat to become stuck in the rotating Blade assembly. Also, the Food Pusher could be cut by the Blade.

12. When finished, wash all components as described on the next page.

INSPECTION, MAINTENANCE, AND CLEANING

⚠ WARNING! Make sure the On/Off Button and Safety Button of the Meat Slicer are in its “OFF” position and that the tool is unplugged from its electrical outlet before performing any inspection, maintenance, or cleaning procedures.

1. Before each use, inspect the general condition of the Meat Slicer. Check for loose screws, misalignment or binding of moving parts, cracked or broken parts, damaged electrical wiring, and any other condition that may affect its safe operation. If abnormal noise or vibration occurs, have the problem corrected before further use. Do not use damaged equipment.
2. After each use, wash all components (including the Blade) with warm soap and water. Do not immerse the Main Body (9) in water.
3. Periodically recheck all nuts, bolts, and screws for tightness.
4. Before storing, remove the Food Tray (71) and Food Pusher (67), then unlock the Soleplate (28) by moving the Push-Pull Button (22) to the left. Push up the Soleplate all the way, then lock in place by moving the Push-Pull Button (22) to the right position.
5. Store the Meat Slicer and components in its packing box or a plastic bag, and place in a clean and dry location.

Removing the Cutting Blade

1. With the Meat Slicer unplugged, turn the Blade assembly latch clockwise to loosen and remove the Blade. Handle the Blade with cut-resistant gloves.
2. To replace the Blade, insert into its housing until its tabs are seated, then turn the Blade assembly latch counterclockwise until it is completely tighten.

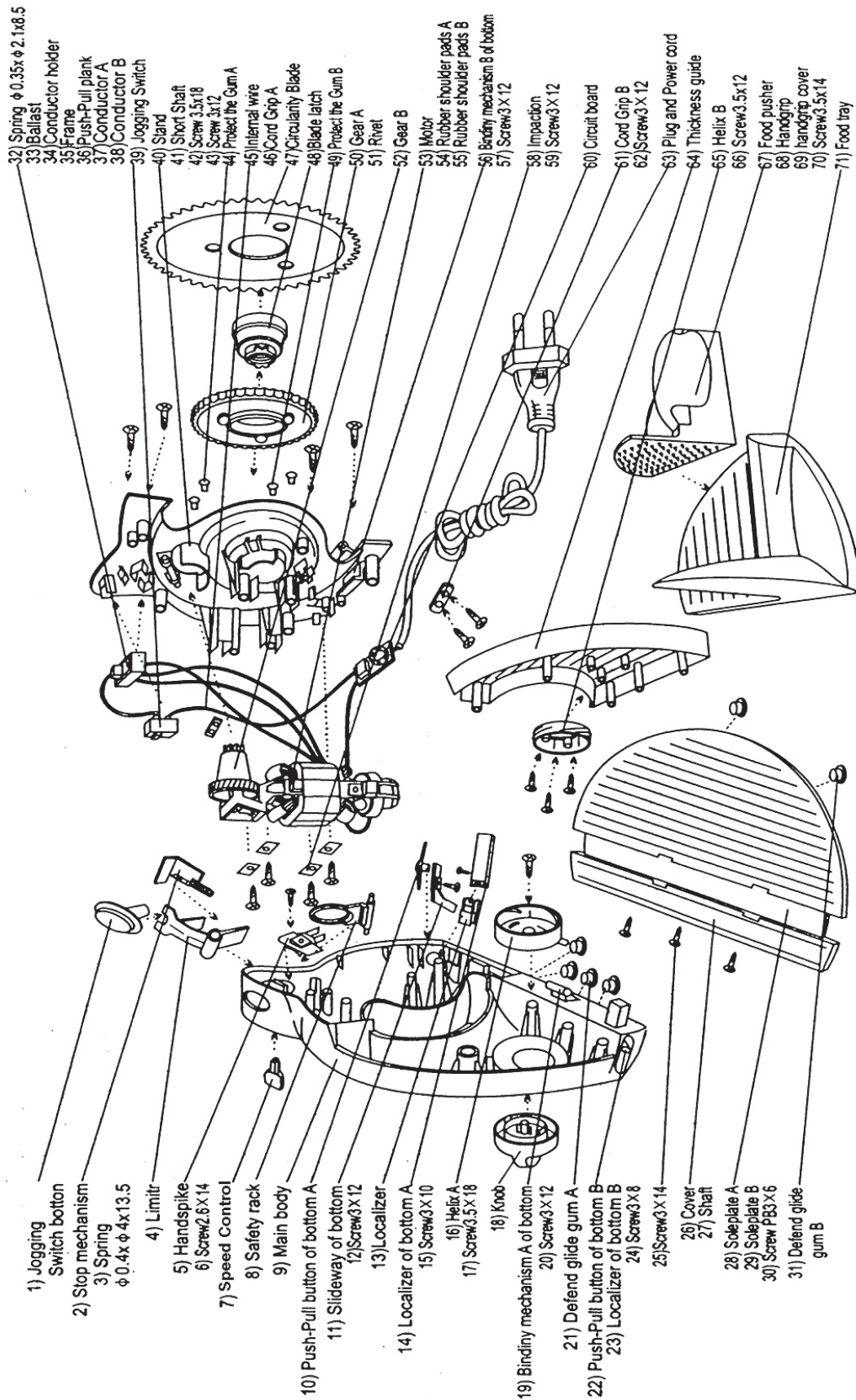


Caution: Avoid cuts. Handle Blade with care, it is very sharp.

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 DRAWING - PARTS LIST



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

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