



# Folding Food Slicer Instruction Manual

MODEL: 8809



Ginnys.com • 1.800.544.1590

*“Life is happening.  
We’ll help you live it...one moment at a time.”*



Thank you for purchasing a Ginny’s Brand Folding Food Slicer! Foods cut fresh from your kitchen not only taste extra delicious, but they also save you the cost of buying prepackaged sliced foods. Easy to get started and easy to use, you’ll have professional results and slices just the way you want them. And there’s no need to lose counter space, either. When you’re done, simply clean your new slicer, fold it up and store it in the cupboard.

Happy slicing  
(and happy eating)!

*Ginny*  
President, Ginny’s

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with this appliance.
3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Avoid contacting moving parts. Never feed food by hand. Always use completely assembled slicer with food carriage and food pusher.
5. To protect against risk of electrical shock, do not put power unit in water or other liquid.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. For replacements or returns, contact Ginny’s Customer Service.
7. Never use attachments not made for this appliance.
8. Do not operate the machine more than 10 minutes. The motor may overheat. Turn off switch & let it rest for at least 30 minutes to cool down.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. CAUTION: Blade is sharp. Handle carefully while cleaning.
12. Only use this appliance for its intended use.
13. This appliance is not intended for use by any person with reduced physical, sensory or mental capabilities, or lack of experience or knowledge. He, or she, should not operate this appliance unless he, or she, are given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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## SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting of entanglement or tripping over a long cord. An extension cord may be used with care, however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

## FOR HOUSEHOLD USE ONLY

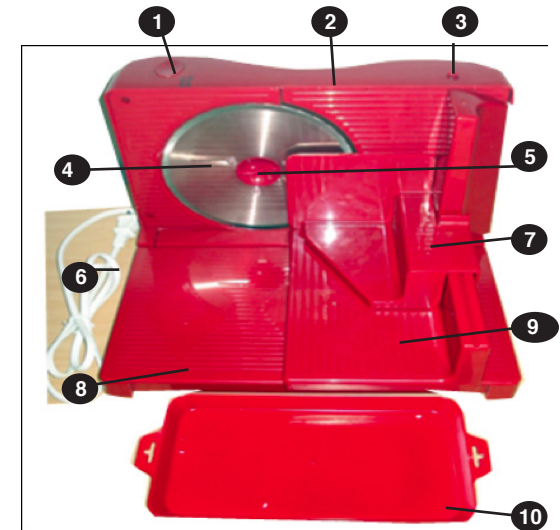
To reduce the risk of electrical shock, this Portable Blender is equipped with a polarized plug, in which one prong is wider than the other. This plus is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## SPECIFICATIONS

Folded Product Size:	12.5" x 8.5" x 4" H
Open Product Size:	12.5" x 11.25" x 8.25" H
Rate:	AC 120V 60Hz
Wattage:	100W
Removable Stainless Steel Blade:	6.5" diam.

## PART NAMES

1. Safety Button
2. Thickness Guide
3. Thickness Indicator
4. Stainless Steel Serrated Blade
5. Blade Lock
6. Power Cord
7. Food Pusher
8. Platform
9. Sliding Feed Table
10. Tray: attached under the platform
11. Thickness Adjusting Knob
12. On/Off button

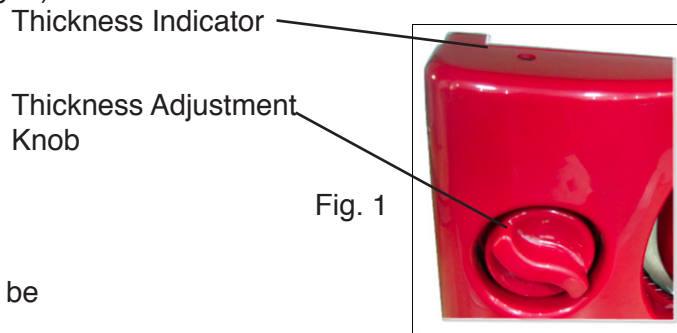


## INSTALLATION

1. Unwrap power cord from the bottom of the slicer, position the folding slicer on a clean, dry, level surface.
2. Remove the tray under the foldable platform and open the foldable platform.
3. Wash the parts. See "Cleaning & Care" on page 8.
4. Place the sliding feed table on platform. The ridge on the bottom of the sliding feed table should fit into the slot of platform properly. Move the sliding feed table back and forth a few times to ensure smooth movement.
5. Place food pusher onto the sliding feed table.

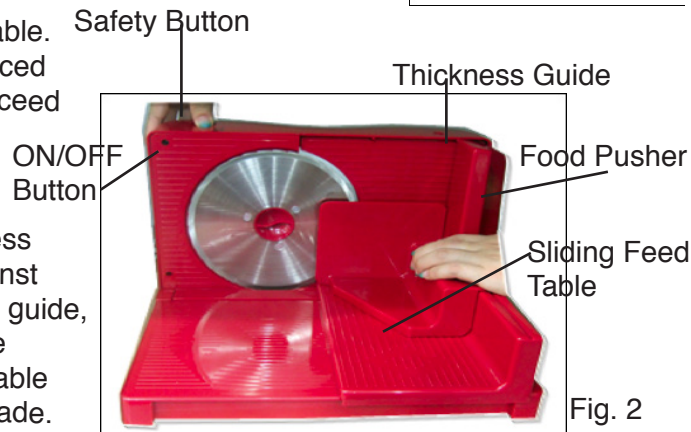
## HOW TO OPERATE

1. Select the required slice thickness by turning the thickness adjusting indicator. Turn clockwise for thicker slices and counter-clockwise for thinner slices. This unit slices food up to 1/2" thick. (Fig. 1)



2. Place food to be sliced on the sliding feed table. Food to be sliced should not exceed 6" wide/long.

3. Use the food pusher to press the food against the thickness guide, then push the sliding feed table toward the blade.



## HOW TO OPERATE...cont'd.

4. **In order to start the appliance, press the safety button by your right hand thumb and the ON/OFF button by your index finger, please keep both buttons pressed at the same time, or the slicer will not operate.**
5. When the blade is rotating, place your thumb behind the food pusher. Push the sliding feed table toward the blade. Keep food gently pressed against thickness guide for even slices.
6. When finished slicing, unplug unit.
7. For safety and blade protection when storing, turn thickness adjusting knob to align thickness guide with blade.

### CAUTION:

ALWAYS USE SLIDING FEED TABLE AND FOOD PUSHER WHEN OPERATING THE SLICER.

PLEASE DO NOT TURN THE THICKNESS ADJUSTING KNOB WHEN THE THICKNESS GUIDE IS IN MAX POSITION.

## USING YOUR FOOD SLICER

1. To slice meats thinly, meats should be boneless and not frozen solid.
2. Fruits should be free of seeds.
3. Foods with an uneven texture, like fish and thin steaks, are often difficult to slice. Partially freeze before slicing.
4. This food slicer can be used to slice many different fruits and vegetables.

HOT ROASTS: • Beef • Pork • Lamb • Turkey • Ham

When slicing warm boneless roasts, remove from oven and let sit 15 to 20 minutes before slicing. They will retain more natural juices and slice evenly without crumbling. Cut the roast, if necessary, to fit on food tray. If roast is tied, turn off motor and remove strings one at a time as they near the blade.

## USING YOUR SLICER...cont'd.

### Extra-Thin Sliced Corned Beef or Fresh Beef Brisket

1. Chill cooked brisket over night in cooking liquid.
2. Before slicing, drain and reserve meat drippings from brisket.
3. Pat dry with paper towels. Remove excess fat.
4. Slice well-chilled brisket to desired thickness.
5. To serve hot, place slices on heatproof platter and moisten with small amount of reserved meat drippings.
6. Heat in 300°F oven for 30 minutes.

### Cheese

1. Chill thoroughly before slicing.
2. Cover with plastic wrap to keep moist.
3. Before serving, allow cheese to reach room temperature, as this enhances the natural flavor.

### Cold Cuts

1. Cold cuts keep longer and retain flavor if sliced as needed.
2. For best results, chill first.
3. Remove any plastic or hard casing before slicing. Use a constant, gentle pressure for uniform slices.
4. Set the thickness adjusting knob to reflect the desired thickness of meat.

### Vegetables and Fruits

1. Your slicer is “made to order” for slicing many vegetables and fruits including potatoes, carrots, cabbage (for slaw), eggplant, squash and zucchini.
2. Potatoes may be sliced thick for casseroles or thin for chips.
3. Fresh pineapple may be sliced neatly. Cut off top and slice to order.

### Breads, Cakes and Cookies

1. Freshly baked bread should be cooled before slicing.
2. Your slicer is ideal for all types of party breads, pound cake and fruit cake.
3. For wafer-like ice box cookies, chill dough in refrigerator and slice as desired.

## CLEANING & CARE

### UNPLUG SLICER FROM OUTLET

1. Never use steel wool or scouring powder on any part of slicer. All removable parts are dishwasher safe.  
NOTE: The steel blade is not dishwasher safe.
2. CAUTION: Blade is very sharp. Handle carefully while cleaning. Wash with a soft cloth or sponge and a mild soap or a spray cleaner. Rinse and dry.
3. Motor is concealed in housing. Never submerge the slicer in water.
4. Motor never needs oiling.
5. For easier cleaning, remove all parts in order listed under installation.  
Wash as directed. Replace in reverse sequence.

## STORAGE

Sliding Feed Table: Slide food pusher off, lift food carriage from platform.

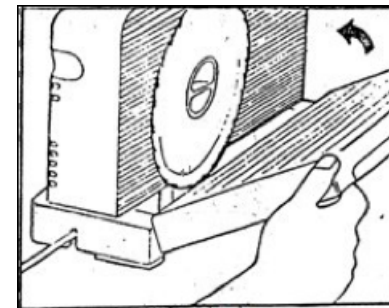
Platform: Fold up platform. Push the hinge handle to left and pull out the platform from base.

Stainless Steel Blade: Unplug slicer. Turn blade lock counter-clockwise and lift out carefully. To replace, align both tabs of blade lock with slots of motor housing and turn clockwise to secure.

Be sure gears engage.

Align thickness guide with blade.

Fold up the platform. Wrap the cord around the base legs of the unit.



# WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner.

Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU  
OF ALL OTHER WARRANTIES AND CONDITIONS,  
EXPRESS OR IMPLIED,  
INCLUDING BUT NOT LIMITED TO THOSE OF  
MERCHANTABILITY OR FITNESS  
FOR A PARTICULAR PURPOSE.



**Customer Service**  
**Phone: 1-800-544-1590**  
**8:00 am to Midnight, Monday through Friday**