



FOOD SLICER

User Guide

Item: 735649

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Food Slicer. Family get-togethers will never be the same! With this slicer, picnics, buffets and parties will be more affordable and less time-consuming. Pack lunches everyday? Say goodbye to expensive, pre-packaged sliced meats and cheeses; now it’s simple to add sliced tomatoes, onions, pickles, and on and on... Easy to get started and easy to use — enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally friendly manner.
- **WASH blade and food holder before first use. Wipe down base, thickness guide and sliding feed table with a damp cloth. See Cleaning & Care.**
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. DO NOT drape the cord over the counter or tabletop, where it can be pulled on or tripped over. NEVER wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- **CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.**
- DO NOT place any paper, plastic, or other non-food items in the appliance. DO NOT place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- KEEP HANDS, HAIR AND CLOTHING AWAY FROM ALL MOVING PARTS.
- **ALWAYS USE FOOD HOLDER AND FEED TABLE. NEVER FEED FOOD BY HAND!**
- DO NOT use outdoors.
- TURN OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Please dispose of your old appliances/tools using appropriate collection systems.

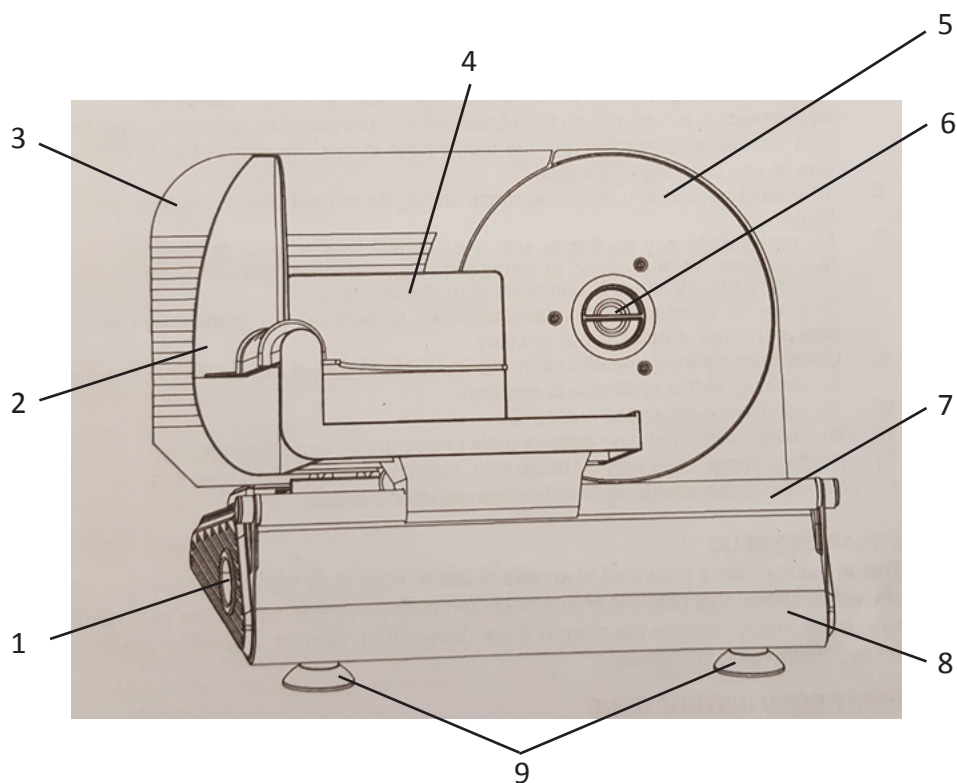
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120V, 60Hz, 150W
CORD LENGTH	24"
DIMENSIONS	15" L x 9¼" W x 10¼" H
MODEL	FS-90003A

GET TO KNOW YOUR SLICER



- 1. Power Switch
- 2. Sliding Feed Table
- 3. Thickness Guide
- 4. Adjustable Food Holder
- 5. Blade
- 6. Blade Lock
- 7. Feed Table Bar
- 8. Base
- 9. Suction Feet (4 total)
- 10. Thickness Guide Dial (not shown, see page 6)

HOW TO OPERATE

WARNING: Blade is sharp! Handle carefully!

GENERAL OPERATION

1. The blade is properly attached when the blade lock is in the vertical position (photo at right).



2. Ensure the feed table slides left to right freely on the feed table bar.
3. Fit the food holder over the left side of the feed table.
4. Select the desired slice thickness by turning the thickness guide dial (located on the base, behind the thickness guide).

The dial range is 0–5. At 0, the thickness guide is aligned with the blade; at 5, the thickness guide allows for $\frac{1}{2}$ " slices.



5. Place flat side of the food to be sliced on the sliding feed table. Maximum food size is $4\frac{1}{4}$ " L x $4\frac{1}{4}$ " W x $3\frac{1}{2}$ " H. Secure the food by sliding the food holder toward the thickness guide. Slide the feed table all the way to the left (away from the blade).
6. Plug the power cord into an electrical outlet.
7. Push the power switch to ON. The blade will turn.
8. Slide the feed table steadily toward the blade (left to right). Keep the food gently pressed against thickness guide with the food holder (the sliced food will fall behind the blade and thickness guide).
9. Move the feed table back to the left and repeat step 8 until finished slicing food.

(continued on next page)

HOW TO OPERATE

WARNING: Do not operate this slicer for more than 10 minutes at a time to avoid overheating the motor. After using for 10 minutes, switch off and allow the slicer to rest for 30 minutes. Then, if needed, resume slicing.

10. When done slicing, push the power switch to OFF and unplug the unit.
11. For safety and blade protection, turn the thickness guide dial to 0 (to align the thickness guide with the blade) when not operating and before cleaning.

SLICING TIPS

1. Meats:

- a. Meats for slicing should be boneless. Cutting into bones will damage the blade.
- b. Meats are easier to slice thinly if they are chilled or partially frozen, but NOT frozen solid.
- c. Meats with an uneven texture, like fish and thin steaks, are easier to slice when partially frozen, but NOT frozen solid.
- d. When slicing warm boneless roasts, remove from oven and let sit 15 to 20 minutes before slicing. This way, the roast will retain its natural juices and slice evenly without crumbling. Cut the roast, if necessary, to fit the feed table. If the roast is tied, switch off the slicer and remove strings one at a time as they near the blade for slicing.
- e. Cold cuts keep longer and retain flavor better if sliced as needed. Remove any plastic or hard casing before slicing.

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HOW TO OPERATE

2. Cheeses:

- a. Chill thoroughly before slicing.
- b. Harder cheeses will slice better than softer cheeses.
- c. Allow cheese to reach room temperature before serving.

3. Vegetables and Fruits:

- a. Vegetables and fruits should be free of seeds and hard rinds.
- b. Vegetables and fruits that will slice well are potatoes, carrots, cabbage, tomatoes, onions, eggplants, squash, zucchinis, pineapples, melons, apples and citrus fruits.

4. Breads, Cakes and Cookies:

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

CLEANING & CARE

WARNING: Blade is sharp! Handle carefully!

1. Turn off and unplug the appliance.
2. For safety and blade protection, turn the thickness guide dial to 0 (to align the thickness guide with the blade) before cleaning.
3. NEVER use steel wool or scouring powder on any part of slicer. Do not use abrasive brushes or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to gently remove any stuck-on food or residue.
5. The adjustable food holder is dishwasher safe. All other parts are hand wash only.
6. Wipe the exterior with a damp cloth.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using.

Caprese Salad

2 lbs. tomatoes (about 4 large), sliced $\frac{1}{4}$ " thick
1 lb. fresh mozzarella, sliced $\frac{1}{4}$ " thick
 $\frac{1}{4}$ cup packed fresh basil
3 to 4 Tbsp. extra-virgin olive oil
salt & pepper, to taste

1. On a large platter arrange tomato, mozzarella and basil leaves, alternating and overlapping them.
2. Drizzle with oil and sprinkle with salt & pepper.

Serves 4–6

Waffle Maker Grilled Ham & Cheese

butter
2 slices bread
2 slices cheese
2–4 slices ham
1 slice of onion

1. Preheat the waffle maker on medium heat.
2. Spread butter on one side of each slice of bread. Place one slice of bread, butter side down, on the hot waffle maker. Add one slice of cheese, ham, onion, and another slice of cheese. Top with the last slice of bread, butter side up.
3. Carefully lower the lid (do not lock) and cook 5–8 minutes or until sandwich is cooked to your liking. Remove the sandwich and let it rest for about 1 minute before cutting.

Makes 1 sandwich

Easy Quiche

This is a great throw-together meal when your grocery resources are running low! Just about any vegetables can be substituted. The crust is so easy and quick—not to mention delicious—no one will know it was last minute!

1 cup flour	5 eggs
¼ cup olive oil	½ cup milk
¼ cup cold water	1 cup spinach, chopped
¼ tsp. salt	2 cups Cheddar cheese, shredded
½ medium onion, minced	½ cup ham, sliced and cut into strips
1 Tbsp. butter	salt & pepper

1. Preheat oven on BAKE at 400° F. Pour the flour into a medium mixing bowl.
2. In a separate bowl, beat the oil and water with a fork.
3. Add the oil and water to the flour; add salt and blend with a fork until dough forms (just a minute or so).
4. Pat the dough into a ball and press it into an ungreased pie pan to form the crust.
5. In a skillet, over medium/high heat, brown the onion in the butter for a couple minutes, until tender.
6. In a large mixing bowl, whisk the eggs and milk. Add the onions, spinach cheese and ham. Salt & pepper to taste.
7. Pour into your prepared crust and cook on center rack for 35–40 minutes until the top is browned.

Serves 6

Cheesesteak Sandwiches

- | | |
|------------------------|--------------------------------------|
| 1 Tbsp. olive oil | ½ lb. roast beef, thinly sliced |
| 1 onion, thinly sliced | ½ –1 cup mozzarella cheese, shredded |
| 1 bell pepper, sliced | 2 soft hoagie rolls, buttered |
| 1 tsp. garlic, minced | pickles or pepperoncini for garnish |

1. Preheat a skillet to high. When hot, add the oil, onion and pepper. Stir often until the vegetables are softened and browned. Stir in the garlic for a minute, then set all aside on a plate.
2. Reduce heat to medium. Cut the beef into 1" strips and add to the skillet. Toss beef with tongs until heated through (just a couple minutes).
3. Mix the vegetables and beef together, then separate into 2 equal piles. Sprinkle equal amounts of cheese on each pile and let sit until the cheese melts.
4. Scoop each pile onto a buttered roll and add pickles or pepperoncini slices.

Serves 2

Kitchen Sink Pizza

- ½–1 cup pizza sauce
- 1 premade pizza crust (12 oz.)
- ½ lb. ground beef, browned and drained
- 1–2 oz. Canadian bacon, sliced
- 1½ tsp. Italian seasoning
- ½ cup each, sliced: onions, black olives, red & green bell pepper, mushrooms
- 1–2 cups shredded mozzarella cheese

1. Preheat oven to 400° F. Spread pizza sauce over the crust on a 12" pizza pan.
2. Layer other ingredients onto pizza.
3. Bake until edges are brown and cheese is melted (15-20 minutes).

Serves 4

Venison or Beef Jerky

2–2½ lbs. roast, partially frozen, cut into thin strips (less than ¼" thick)

½ cup soy sauce

2 Tbsp. Worcestershire sauce

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. liquid smoke

1 tsp. salt

½" fresh ginger, grated

1. Mix all ingredients.
2. Ensure meat is covered well and refrigerate several hours (or overnight).
3. **If using an oven**, preheat at the lowest setting possible (around 170° F).
Place the meat strips in a single layer on a cookie sheet and cook for 4–6 hours until desired level of dryness is reached. Check progress after 3 hours and flip pieces to ensure they are cooking evenly.
4. **If using a dehydrator**, follow the directions provided in the manual.
(Should be approximately 155° F for 5–7 hours.) Check progress at 3 hours and rotate trays as needed.
5. Store finished jerky in a tightly sealed container in the refrigerator.

NOTES

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NOTES

[illegible]

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.



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