

rival electric food slicer instructions



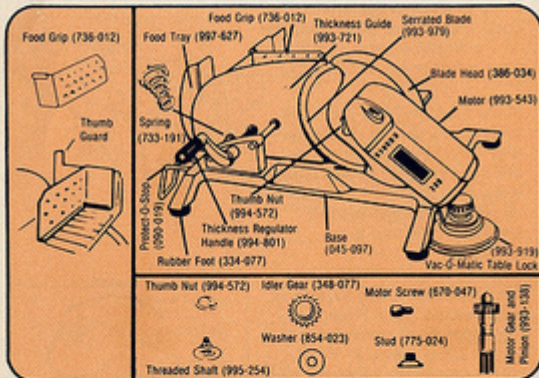
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KNOW YOUR SLICER

MODEL
1030V

- **Big 7 1/4" Solingen stainless steel serrated blade** Precision ground for accurate slicing; helps prevent shredding. Removes for cleaning.
- **Thickness regulator handle** Easily adjusts for professional, uniform slicing — from wafer-thin to 3/4" thick.
- **Safety thumb guard** Provides added protection and a steady controlled grip while moving food platform.
- **Vac-O-Matic® base** Locks slicer securely to counter top.
- **Protect-O-Stop** Anchors slicer to counter edge.



When ordering replacement parts, state model number, part number and description of parts needed. Write to Service Department, Rival Manufacturing Company, 16th & Lamine, Sedalia, MO 65301 or to an authorized Rival service station.

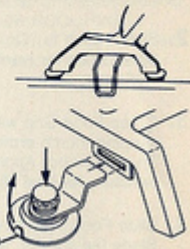
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BEFORE YOU SLICE

MODEL
1030V

Before using the first time, disassemble and wash slicer. See page 9.

- 1 Place slicer on any flat, smooth surface which is clean and dry.
- 2 Position slicer in front of you so that Food Tray is to your left, Thickness Regulator Handle is to your right.
- 3 Unfold Protect-O-Stop so it extends over counter edge (as shown).
- 4 Slide connecting arm of Vac-O-Matic® Table Lock all the way into BOTH slots under food slicer leg bracket (as shown).



- 5 Hold down firmly on leg bracket. Press Power Knob down with right hand as far as it will go. Your slicer is now locked into place. To release your slicer, pull on Release Tab.
- 6 Switch should be in "Off" position. Be sure Thumb Nut which holds Blade in place is tightened. The Food Tray should glide smoothly on the track. (When new, the track may need a few drops of salad oil.)
- 7 Place food on Food Tray; pull toward you, away from Blade. Slip Food Grip on back edge of Food Tray. Some extra long or large foods, such as slab bacon or brisket, should be trimmed to fit platform.
- 8 Set Thickness Guide for size of slice desired. Turn Thickness Regulator Handle clockwise for thicker slices (up to 3/4" thick), counterclockwise for thinner slices.
- 9 Place a plate or a piece of waxed paper or aluminum foil on counter top under slicer to catch the food.



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View and Download Rival 1042-WN owner s manual online. Rival Food Slicer Owner s Manual. 1042-WN Kitchen Utensil pdf manual download.

Cleaning Between Uses. Pour liquid sanitizer into a spray bottle. Add enough water to make a solution per the sanitizer s package instructions. If your sanitizer is.

I did a lot of research before I chose this manufacturer. Chef s Choice had the best rating for a home slicer. First impressions: NOT gold, as shown in picture.

Rival Meat Slicer - Inexpensive and efficient. The Rival Meat Slicer (1042W) is a pretty good value at its list price of \$50. It s an even better deal when it s just.

RIVAL ELECTRIC MEAT FOOD SLICER - MODEL 1101E - CLEAN. Rival Slicer 1101E-2 Instructions | eHow.com

New listing Electric Food Slicer 150 Watts Meat Cheese Bread Deli Cutter Steel Blade Kitchen. £44.50 + £12.06 postage

Electric Food Slicers and Mandolines. Using a food slicer can make life in the kitchen a little easier. When dehydrating food, you re going to need to slice things up.

Ensure that all parts of the slicer are there before you attempt assembly. Necessary parts include the blade, blade holder, spring screw, feeder tray and food press.

This slicer works, but not very well. I only use mine once every two months to slice a roast beef its ok for me. If you need one to use on a more regular.

Buy Rival Fold-Up Electric Food Slicer at Walmart.com