



# MODEL H7779 JERKY SLICER INSTRUCTION SHEET

## Inventory (Figure 1)

- A. Jerky Slicer..... 1
- B. Handle ..... 1
- C. Thumbscrew for Handle ..... 1
- D. Clamps ..... 2
- E. Meat Alignment Combs..... 2

## **!WARNING**

You **MUST** clean, thoroughly rinse, and sanitize all components of this product **BEFORE** and **BETWEEN** uses. Failure to follow this warning may lead to sickness or death!

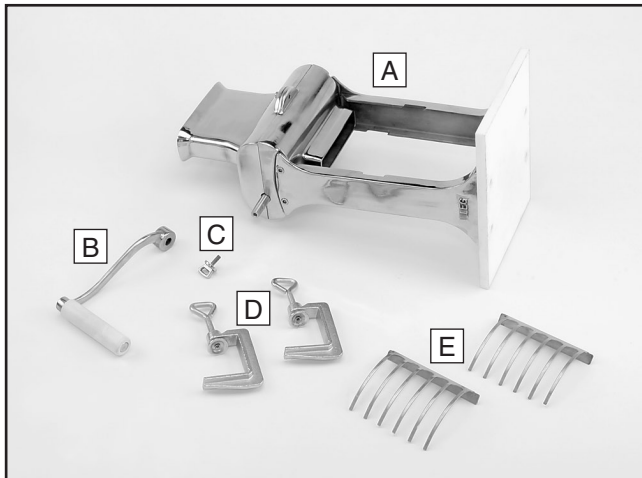


Figure 1. Model H7779 inventory.

## **NOTICE**

The Model H7779 is **NOT** dishwasher safe!

## Disassembly for Cleaning

You must disassemble the jerky slicer as shown in **Figure 2** to clean all individual components thoroughly. Disassembly requires a 5mm hex wrench to remove the top half of the jerky slicer.

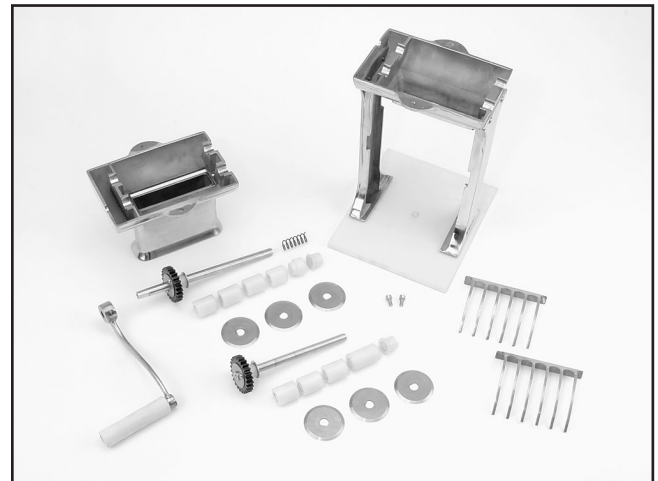


Figure 2. Required level of disassembly for proper cleaning of all components.

When removing the crank arm shaft, be aware that the end is spring loaded (see **Figure 3**).

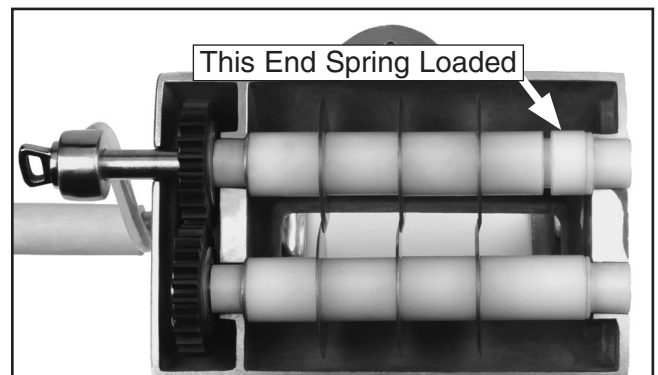


Figure 3. Overhead view of blade shafts.

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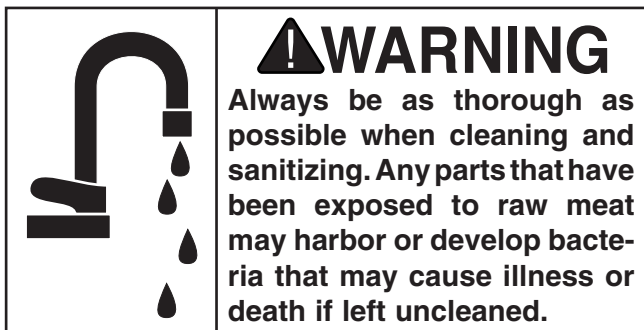
## Cleaning and Sanitizing

To prevent contamination and illness you must clean AND sanitize the components of this jerky slicer. Bacteria from meat can cause food poisoning, other illness, or even death.

Proper sanitization with chemical sanitizers requires a cleaning process before the actual sanitizer is applied.

### To clean and sanitize the disassembled components of the jerky slicer:

1. Gather all the disassembled components of the jerky slicer. Remove the largest particles of foodstuffs into a proper garbage container. Rinse all items to remove as many of the leftover particles as possible. Set the items aside.
2. Prepare the sink. Wash and scrub all sink compartments with dish soap and hot water. Rinse these compartments thoroughly.
3. Fill the sink with dish soap, submerge the item in soapy water and scrub the entire surface thoroughly.
4. Rinse the cleaned components in the empty sink compartment until all visible suds have been removed. If the soapy water starts to get hazy, drain and rinse the sink, then fill with more soapy water.



The items are now ready to be sanitized. Some sanitizers require direct applications, while others are designed to be diluted in water and used to soak the item for a specified period of time. The best method for choosing a chemical sanitizer is to do the research and determine which product is best for your particular situation.

## **!WARNING**

**When using sanitizers, always follow the recommendations on the manufacturer's label, and make sure that the product will do the job for which you intend. Never use a product that will make your meat unsafe for human consumption. Failure to follow this warning may lead to sickness or death!**

One simple sanitizer that can be used for many applications is regular bleach. To use bleach as a sanitizer, wash, scrub, and rinse your sink. For all non-porous surfaces (includes all parts of this jerky slicer), fill the sink with one tablespoon of bleach per gallon of cool water. Do not use bleach that contains odor masking agents or surfactants. These have not been proven effective for this type of sanitization. Submerge each item for two minutes. For large items, submerge each side for the specified amount of time until you have covered the entire area. Allow to air dry. **Do not rinse these items after sanitization!**

If your raw meat comes into contact with porous surfaces such as wood, clean as described above and soak these surfaces for two minutes in a solution of 3 tablespoons of bleach to one gallon of cool water. **Rinse these items well!**

## **!WARNING**

**Bacteria from raw meat has been frequently linked to illness and even death! Describing proper meat handling techniques outside of cleaning the jerky slicer is beyond the scope of these instructions. If you are unclear about sanitary meat handling practices, contact your local Board of Health or the USDA to research the proper methods.**

## Assembly

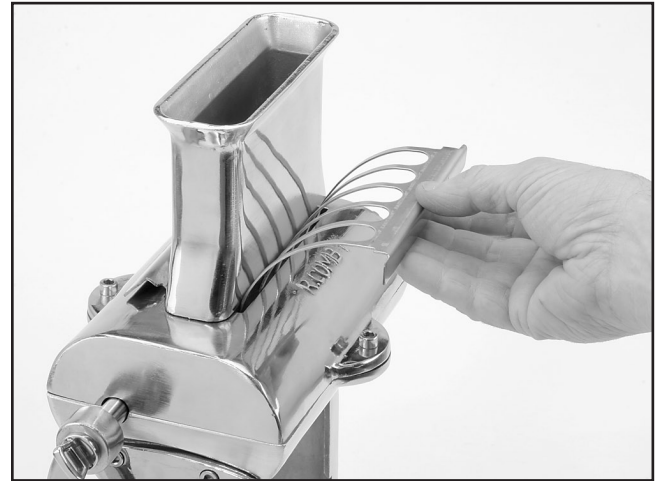
1. Assemble the blade shafts as shown in **Figure 3**. When assembled correctly, the spring pushes the flat parts of the blades together. When replacing the blades on the main shaft (the one connected to the crank handle), make sure the beveled edge of the blades are facing the spring side. On the driven shaft, make sure the beveled sides of the blades are facing the gear side.
2. Fasten the top half of the jerky slicer onto the base with the two cap screws.
3. Install the crank handle and secure it in place with the thumbscrew.
4. Insert the meat alignment combs into each side of the slicer, as shown in **Figure 4**.
5. Clamp the jerky slicer to the counter or table as shown in **Figure 5**. The maximum counter thickness that will work with the provided clamps is 1½"

*If you need additional help with this assembly, call our Tech Support at: (570) 546-9663.*

## Operating

This jerky slicer will accept pieces of meat up to 1" thick and up to 4¾" wide. Cut larger pieces to fit before trying to insert them into the slicer. If you wedge too large of piece into the slicer, it may get stuck or place undue pressure on the cutting components.

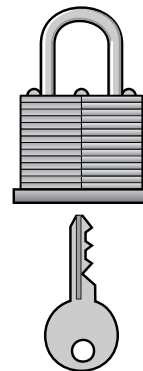
To slice meat, insert the piece of meat into the opening and turn the handwheel. NEVER INSERT FINGERS INTO THE OPENING! If a piece of meat becomes stuck, use a fork to remove it or remove the top for easier access.



**Figure 4.** Inserting comb.



**Figure 5.** Jerky slicer clamped to counter.



### **⚠ CAUTION**

**Make your kitchen “child safe.” Ensure that the jerky slicer is inaccessible to children by storing out-of-reach or locking it away. Never allow children to use this jerky slicer without the direct supervision of a responsible adult.**

### **⚠ CAUTION**

**If you intend to slice different kinds of meat at the same time, clean the slicer between meat types to avoid cross contamination.**

# H7779 Parts Breakdown and List



REF	PART #	DESCRIPTION
1	PH7779001	FUNNEL
2	PH7779002	STAINLESS CAP SCREW M6-1 X 12
3	PH7779003	STAINLESS FLAT WASHER 6MM
4	PH7779004	UPPER HOUSING
5	PH7779005	STAINLESS PHLP HD SCR M5-.8 X 16
6	PH7779006	COMB
7	PH7779007	DRIVEN SHAFT
8	PH7779008	MAIN SHAFT
9	PH7779009	CRANK HANDLE
10	PH7779010	HANDLE THUMB SCREW
11	PH7779011	STAINLESS CAP SCREW M6-1 X 8
12	PH7779012	RIGHT LEG
13	PH7779013	BASE
14	PH7779014	STAINLESS CAP SCREW M5-.8 X 10
15	PH7779015	LEFT LEG
16	PH7779016	LOWER HOUSING

REF	PART #	DESCRIPTION
17	PH7779017	CLAMP
18	PH7779018	STAINLESS CAP SCREW M6-1 X 10
19	PH7779019	GEAR ASSEMBLY
20	PH7779020	PLASTIC GEAR BUSHING 13MM
21	PH7779021	SPECIAL STAINLESS WASHER 13MM
22	PR47M	EXT RETAINING RING 13MM
23	PH7779023	PLASTIC BUSHING 30MM
24	PH7779024	PLASTIC BUSHING 29MM
25	PH7779025	PLASTIC BUSHING 25MM
26	PH7779026	COMPRESSION SPRING
27	PH7779027	BUSHING CAP
28	PH7779028	DRIVEN SHAFT BUSHING
29	PH7779029	MAIN SHAFT BUSHING
30	PH7779030	BLADE
31	PH7779031	PLASTIC BUSHING 40MM

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