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## Cuisinart CFS-155C

# Cuisinart Electric Meat Slicer CFS-155C Instruction Manual

Model: CFS-155C

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the slicer.
- Do not touch moving parts. Keep hands, hair, clothing, and utensils away from the blade during operation to prevent injury.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Always use the food guide when slicing.
- Do not immerse the motor housing in water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

## PARTS AND FEATURES

Familiarize yourself with the components of your Cuisinart Electric Meat Slicer CFS-155C for safe and effective operation.

- **7.5-inch Undulated Stainless Steel Blade:** Designed for precise and consistent slicing.
- **Slice Control Knob:** Allows for adjustable slice thickness from 1/32" to 9/10".
- **Food Carriage:** Holds food securely during slicing.
- **Food Guide:** Ensures even pressure and protects hands during operation.
- **Heavy-Duty 130 Watt Motor:** Provides consistent power for various food types.

- **Non-Slip Feet:** Ensures stability on your countertop.
- **Coated Steel and Die-Cast Aluminum Housing:** Durable construction for long-term use.



Figure 1: Overall view of the Cuisinart Electric Meat Slicer CFS-155C.



Figure 2: Detachable food guide and carriage for safe food handling.



Figure 3: The food pusher, used to advance food towards the blade.

## SETUP

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- Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
- Clean:** Before first use, wash all removable parts (food carriage, food guide, blade) in warm, soapy water. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
- Placement:** Place the slicer on a clean, dry, and stable countertop. Ensure the non-slip feet are firmly gripping the surface.
- Blade Installation:** If the blade is not pre-installed, carefully align it with the motor shaft and secure it according to the instructions in the manual (typically by turning a central knob or locking mechanism).
- Food Carriage and Guide:** Attach the food carriage and food guide to the slicer. Ensure they slide smoothly and are securely in place.
- Power Connection:** Ensure the power switch is in the 'OFF' position before plugging the slicer into a grounded electrical outlet.

## OPERATING INSTRUCTIONS

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Follow these steps for safe and efficient slicing:

- Prepare Food:** For best results, chill meats and cheeses before slicing. Trim food to fit comfortably on the food carriage.
- Position Food:** Place the food item firmly against the food guide on the food carriage. Use the food pusher to hold the food in place.
- Adjust Thickness:** Turn the slice control knob to select your desired slice thickness. The range is from 1/32" (very thin) to 9/10" (thick).
- Power On:** Ensure your hands are clear of the blade and all parts are correctly assembled. Turn the power switch to the 'ON' position. The blade will begin to rotate.
- Slice Food:** Using the handle of the food carriage, gently push the food carriage back and forth, guiding the food against the rotating blade. Apply even, firm pressure with the food pusher.
- Collect Slices:** Sliced food will fall onto the receiving tray (not included) or directly onto your countertop.
- Power Off:** Once slicing is complete, turn the power switch to the 'OFF' position and wait for the blade to stop completely before handling the slicer or removing food.



Figure 4: The slicer in operation, demonstrating how food is guided for slicing.

## CLEANING AND MAINTENANCE

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Regular cleaning ensures optimal performance and longevity of your slicer.

- 1. Unplug:** Always unplug the slicer from the electrical outlet before cleaning.
- 2. Remove Blade:** Carefully remove the 7.5-inch stainless steel blade. Refer to your specific model's instructions for blade removal, as it typically involves turning a central locking mechanism. Handle the blade with extreme caution as it is very sharp.
- 3. Wash Removable Parts:** Wash the blade, food carriage, and food guide in warm, soapy water. Rinse thoroughly and dry completely. These parts are generally not dishwasher safe unless specified.
- 4. Clean Main Unit:** Wipe the main unit, including the motor housing and blade area, with a damp cloth. Use a small brush to remove any food particles from crevices. Do not immerse the main unit or motor housing in water.
- 5. Reassemble:** Once all parts are clean and dry, carefully reassemble the slicer. Ensure the blade is securely fastened and the food carriage and guide are correctly attached.
- 6. Storage:** Store the slicer in a clean, dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; circuit breaker tripped.	Ensure unit is plugged into a working outlet; turn power switch to 'ON'; check household circuit breaker.
Slices are uneven or ragged.	Food not chilled enough; blade dull; insufficient pressure on food guide; food not positioned correctly.	Chill food thoroughly; ensure food is pressed firmly against the food guide; check blade for damage or dullness (replace if necessary); reposition food for even contact with blade.
Motor struggles or stops.	Food is too hard or frozen; too much pressure applied; blade is obstructed.	Ensure food is not frozen; reduce pressure on food guide; check for any obstructions around the blade and clean if necessary.

## SPECIFICATIONS

- **Model:** CFS-155C
- **Blade Size:** 7.5 inches
- **Blade Type:** Undulated Stainless Steel
- **Motor:** 130 Watts
- **Adjustable Slice Thickness:** 1/32" to 9/10"
- **Construction Material:** Coated steel and die-cast aluminum housing, stainless steel carriage surface
- **Color:** Gray
- **Product Dimensions:** 33.02 cm (L) x 25.4 cm (W) x 10.16 cm (H)
- **Item Weight:** 4.85 kg
- **Safety Features:** Non-slip feet, UL/CUL approved
- **BPA Free:** All parts that come into contact with food are BPA free.



Figure 5: Indication that food-contact parts are BPA Free.

## WARRANTY

The Cuisinart Electric Meat Slicer CFS-155C comes with a **Limited 5-Year Motor Warranty**. For full details regarding warranty coverage, terms, and conditions, please refer to the official warranty documentation included with your product or visit the Cuisinart website.

## **SUPPORT**

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For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Cuisinart Customer Service. Contact information can typically be found on the Cuisinart official website or in the product packaging.