

Waring FS155

Waring Pro Professional Food Slicer

MODEL: FS155 INSTRUCTION MANUAL

Brand: Waring

1. Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Waring Pro Professional Food Slicer, Model FS155. Designed for home use, this appliance allows you to precisely slice various foods such as fresh meats, firm cheeses, and bread. Please read all instructions thoroughly before using the appliance to ensure safe and optimal performance.

2. Important Safety Instructions

WARNING: To reduce the risk of injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions before operating the food slicer.
- Keep hands, hair, and clothing away from the blade during operation. The blade is extremely sharp.
- Always unplug the slicer from the electrical outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Use the appliance only on a stable, dry, and level surface.
- 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.
- Avoid contact with moving parts.
- Never attempt to slice frozen foods or foods containing bones, as this can damage the blade and motor.
- Always use the food pusher to guide food. Never use your hands directly.

3. Product Overview (Components)

Familiarize yourself with the main components of your Waring Pro Professional Food Slicer:



Image: The Waring Pro Professional Food Slicer, showcasing its main body, blade, and food carriage.

- **Main Unit:** Houses the motor and controls. Features a premium coated steel and die-cast aluminum housing.
- **Cutting Blade:** A removable 7.5-inch undulated stainless steel blade for precise slicing.
- **Food Carriage:** The sliding platform where food is placed for slicing. Features a stainless steel surface.
- **Food Pusher/Guard:** Used to hold food securely against the guide plate and protect hands during slicing.
- **Slice Control Knob:** Adjusts the slice thickness from 1/32 inch (0.8mm) to 1/2 inch (12.7mm).
- **Power Switch:** Controls the ON/OFF function of the slicer.
- **Non-Slip Feet:** Provides stability and secure placement on your countertop.

4. Setup

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the food slicer on a clean, dry, stable, and non-slip surface. Ensure there is adequate space around the unit for safe operation.
3. **Initial Cleaning:** Before first use, clean all removable parts (blade, food carriage, food pusher) according to the "Maintenance and Cleaning" section. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
4. **Power Connection:** Ensure the power switch is in the OFF position before plugging the slicer into a grounded electrical outlet.

5. Operating Instructions

Follow these steps for safe and effective slicing:

1. **Preparation:** Ensure the slicer is clean, properly assembled, and securely placed on a stable surface.
2. **Position Food:** Place the food item (e.g., meat, cheese, bread) onto the food carriage. Use the food pusher to hold the food firmly against the guide plate and the carriage. For best results with meats, chill them slightly before slicing.
3. **Adjust Thickness:** Turn the slice control knob to your desired thickness, ranging from very thin (1/32") to thicker cuts (1/2").
4. **Power On:** Turn the power switch to the ON position. The blade will begin to rotate.
5. **Slice:** Gently push the food carriage back and forth, guiding the food towards the rotating blade with the food pusher. Apply even, steady pressure.
6. **Collect Slices:** Collect the sliced food from the receiving tray or directly onto a plate.
7. **Power Off:** Once slicing is complete, turn the power switch to the OFF position and unplug the appliance from the outlet.



Image: The food slicer in operation, demonstrating its use for slicing various food items.

6. Maintenance and Cleaning

Proper cleaning and maintenance ensure the longevity and safe operation of your slicer.

1. **Unplug:** Always ensure the slicer is unplugged from the power outlet before cleaning.
2. **Remove Blade:** Carefully remove the cutting blade. Refer to the specific instructions in your product manual for blade removal, as it typically involves a locking mechanism. Handle the blade with extreme caution due to its sharpness.
3. **Hand Wash Parts:** Hand wash the removable blade, food carriage, and food pusher with warm, soapy water. Rinse thoroughly and dry immediately to prevent rust.

4. **Clean Main Unit:** Wipe down the main unit and motor housing with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Reassemble:** Ensure all parts are completely dry before reassembling the slicer. Store in a clean, dry place.

Note: The blade and other removable parts are recommended for hand washing only. Do not wash in a dishwasher.

7. Troubleshooting

If you encounter issues with your food slicer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off.	Check power connection; ensure switch is in ON position.
Inconsistent slice thickness.	Food not held firmly; thickness knob not secure; excessive pressure.	Ensure food is firmly held against the guide plate. Verify thickness control knob is securely set. Apply even, gentle pressure.
Food carriage sticks or wobbles.	Debris on slide bar; lack of lubrication.	Clean the slide bar thoroughly. Apply a small amount of food-grade oil (e.g., olive oil) to the slide bar if needed.
Slicer moves during operation.	Unstable surface; non-slip feet not gripping.	Ensure the unit is placed on a stable, dry, non-slip surface. Clean the non-slip feet and countertop if necessary.
Blade not cutting effectively.	Blade is dirty; attempting to slice inappropriate food.	Clean the blade thoroughly. Do not attempt to slice frozen items or foods with bones.

8. Specifications

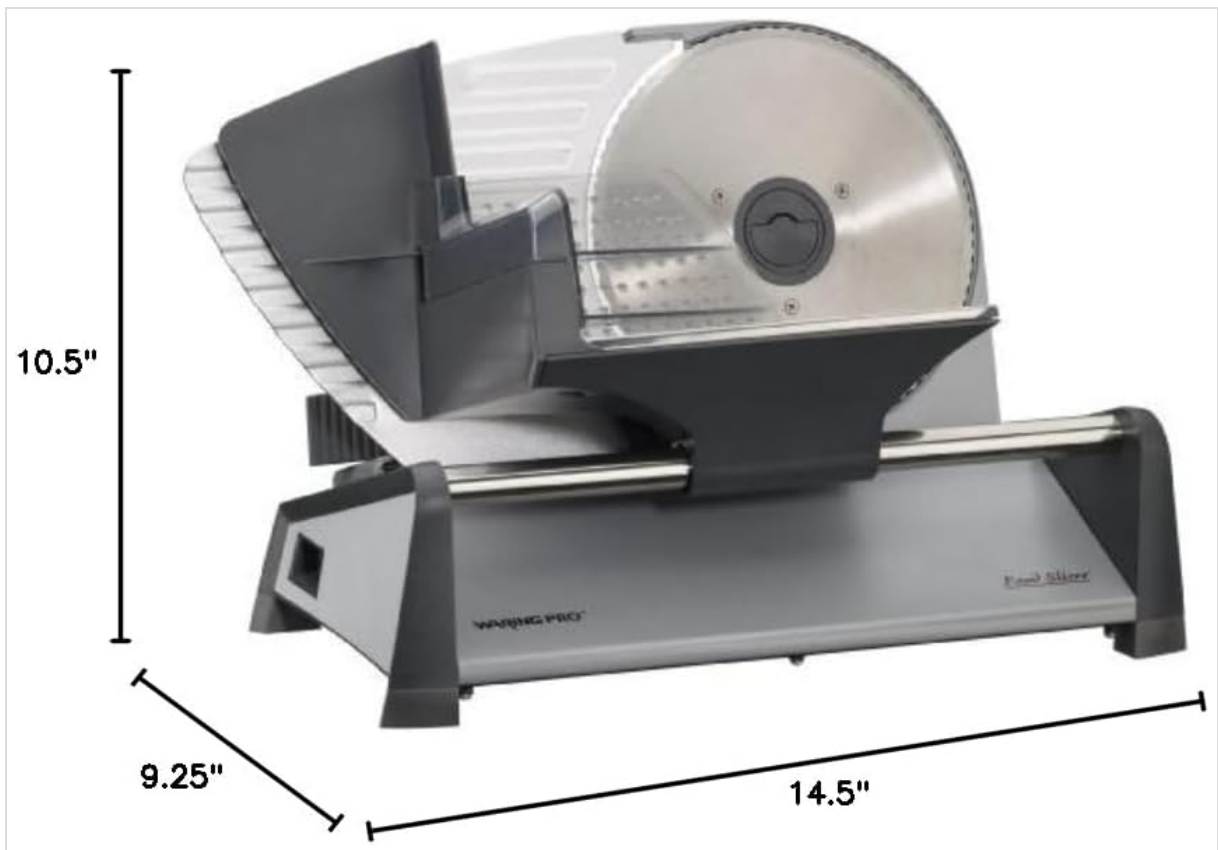


Image: Diagram showing the dimensions of the Waring Pro Professional Food Slicer.

- **Brand:** Waring
- **Model:** FS155
- **Product Dimensions (L x W x H):** 14.5" x 9.25" x 10.5"
- **Material:** Stainless Steel (blade), Coated Steel and Die-Cast Aluminum (housing)
- **Blade Length:** 7.5 Inches
- **Slice Thickness Adjustment:** 1/32" (approx. 0.8mm) to 1/2" (approx. 12.7mm)
- **Operation Mode:** Automatic
- **Product Care:** Hand Wash Only (for removable parts)
- **Item Weight:** 12 Pounds

9. Warranty and Support

For detailed warranty information, product registration, or customer support, please refer to the documentation included with your original purchase. You may also visit the official Waring website or contact Waring customer service directly for assistance.