

Chef'sChoice 615A

Chef'sChoice 615A Electric Meat Slicer Instruction Manual

Brand: Chef'sChoice | Model: 615A

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and care of your Chef'sChoice Model 615A Electric Meat Slicer. Please read all instructions thoroughly before initial use to ensure proper function and to prevent injury or damage.

Important Safety Information

- Always unplug the slicer from the power outlet before assembling, disassembling, cleaning, or when not in use.
- Keep hands clear of the blade at all times, especially during operation and cleaning. The blade is extremely sharp.
- Ensure the slicer is placed on a stable, flat, and dry surface during operation.
- This appliance is designed for household use only and is not intended for commercial applications.
- Do not operate the slicer with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.

PRODUCT COMPONENTS

Familiarize yourself with the various parts of your Chef'sChoice 615A Electric Meat Slicer:

- **Serrated Blade:** 7-inch stainless steel blade for efficient slicing.
- **Food Carriage:** Holds food securely during slicing. Features a tilted design for efficient operation.
- **Food Pusher:** Keeps hands away from the blade while pushing food.
- **Thickness Control Knob:** Adjusts slice thickness from deli-thin to 3/4-inch.
- **On/Off Switch:** Power control for the slicer.
- **Blade Removal Button:** For safe removal of the blade for cleaning.
- **Serving Tray:** Collects sliced food.



Figure 1: Front view of the Chef'sChoice 615A Electric Meat Slicer, showing the blade, food carriage, and serving tray.



Figure 2: Side view of the slicer, highlighting the Chef'sChoice brand and Model 615A designation.



Figure 3: Detail of the thickness control knob, allowing precise adjustment of slice thickness.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Position the slicer on a clean, dry, and stable countertop. Ensure there is adequate space around the unit for safe operation and ventilation. The rubber suction feet will help secure the unit.
3. **Initial Cleaning:** Before first use, wipe down all parts that will come into contact with food (blade, food carriage, food pusher, serving tray) with a damp cloth and mild detergent. Rinse thoroughly and dry completely. Refer to the "Maintenance and Cleaning" section for detailed instructions.
4. **Power Connection:** Ensure the On/Off switch is in the "OFF" position. Plug the power cord into a standard 120V AC electrical outlet.

OPERATING INSTRUCTIONS

Preparing for Slicing

1. **Adjust Thickness:** Turn the thickness control knob to your desired slice thickness. The range is from deli-thin to 3/4-inch.
2. **Position Food:** Place the food item onto the food carriage. Use the food pusher to secure the food against the carriage wall and the blade guard. For best results, chill meats and cheeses before slicing.
3. **Engage Safety Lock:** Ensure the food carriage is in the "SLICE" position. A special button secures the food carriage in a locked position to limit access to the blade when the unit is not in use.



Figure 4: The transparent food carriage, designed to hold food securely for consistent slicing.



Figure 5: The control button for engaging the slice, lock, or remove positions of the food carriage.

Slicing Procedure

1. Turn the slicer "ON" using the On/Off switch.
2. Using the food pusher, gently guide the food carriage back and forth across the rotating blade. Apply even, steady pressure.
3. The sliced food will fall onto the serving tray positioned beneath the blade.
4. Once slicing is complete, turn the slicer "OFF" and unplug it from the power outlet.



Figure 6: The slicer in operation, demonstrating its use for preparing sandwich ingredients.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your slicer. Always unplug the unit before cleaning.

Blade Removal and Cleaning

1. Ensure the slicer is unplugged.
2. Set the slice thickness control to the "0" position.
3. Locate the blade removal button (refer to Figure 5). Press and hold the button while carefully rotating the blade counter-clockwise until it detaches.
4. Carefully remove the blade. **Exercise extreme caution as the blade is very sharp. Consider wearing cut-resistant gloves.**
5. Wash the blade with warm, soapy water. Rinse and dry thoroughly.

- Clean the area behind the blade on the slicer body with a damp cloth.
- To reattach the blade, align it with the motor shaft and rotate clockwise until it locks into place. Ensure it is securely fastened.

General Cleaning

- Remove the food carriage and food pusher. Wash them with warm, soapy water, rinse, and dry.
- Wipe the slicer body with a damp cloth. Do not immerse the motor base in water.
- The serving tray can be washed by hand or in a dishwasher.
- Ensure all parts are completely dry before reassembling or storing the slicer.

Lubrication

Periodically, apply a small amount of food-grade grease or Vaseline to the blade shaft and the sliding mechanism of the food carriage to ensure smooth operation. This should be done after several cleanings or if you notice any stiffness in movement.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; circuit breaker tripped.	Check power connection; ensure switch is ON; reset circuit breaker.
Uneven slices.	Food not properly secured; blade dull; incorrect thickness setting.	Ensure food pusher holds food firmly; consider sharpening or replacing blade; adjust thickness setting.
Motor sounds strained.	Overloading the motor; food too hard; lack of lubrication.	Reduce pressure; ensure food is partially frozen for firm slicing; apply food-grade lubricant to moving parts.
Food gets stuck behind blade.	Food fragments accumulating; insufficient lubrication.	Clean behind the blade regularly; ensure proper lubrication of the blade shaft.

SPECIFICATIONS

Feature	Detail
Brand	Chef'sChoice
Model Number	615A
Product Dimensions	15.5"L x 10.4"W x 11"H
Material	Cast Aluminum, Stainless Steel
Color	Silver
Blade Material	Stainless Steel
Blade Length	7 Inches

Feature	Detail
Operation Mode	Automatic
Item Weight	10.61 Pounds
Power Rating	100 W (120 V)
Recommended Uses	Cheese, Meat, Bread, Vegetables
Product Care	Hand Wash Only (for removable parts)

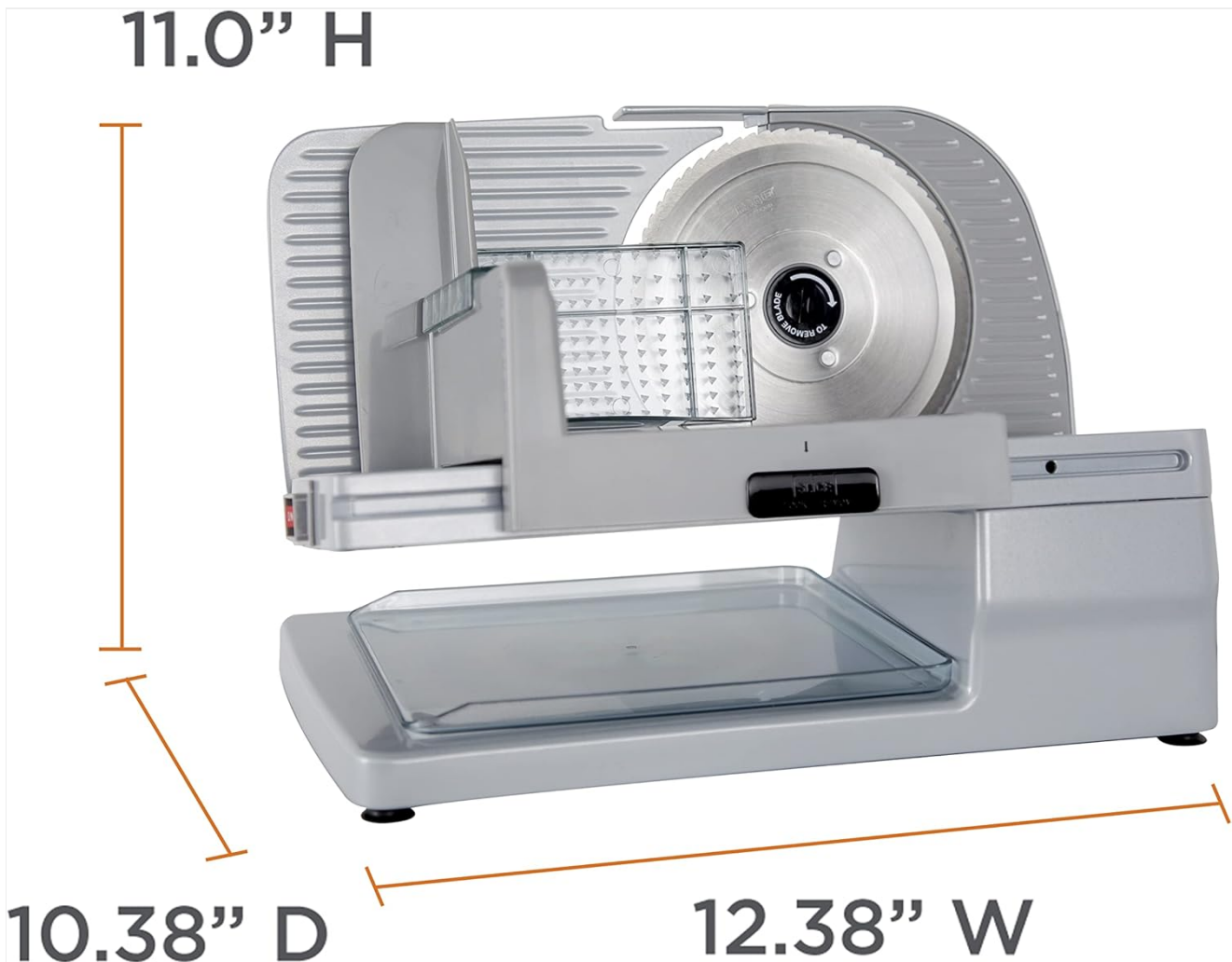


Figure 7: Diagram illustrating the dimensions of the Chef'sChoice 615A Electric Meat Slicer.

WARRANTY INFORMATION

Chef'sChoice products are manufactured to high-quality standards. This product typically comes with a limited warranty covering defects in materials and workmanship. For specific warranty terms, duration, and registration details, please refer to the warranty card included with your product or visit the official Chef'sChoice website.

SUPPORT

For further assistance, technical support, or to inquire about replacement parts, please contact Chef'sChoice customer service. Contact details can usually be found on the manufacturer's website or in the product packaging. An official User Manual (PDF) is available for download: [Download User Manual \(PDF\)](#)

