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Chefman Die-Cast Electric Deli & Food Slicer

Chefman Electric Deli Slicer Instruction Manual

Model: Die-Cast Electric Deli & Food Slicer

Brand: Chefman

PRODUCT OVERVIEW

The Chefman Electric Deli Slicer is designed for efficient and precise slicing of various foods, including meats, cheeses, bread, fruits, and vegetables. Its robust construction and adjustable features provide versatility for home use.



Image: Chefman Electric Deli Slicer with a ham being sliced, highlighting its primary function.

Key Features:

- **Powerful 180-Watt AC Motor:** Ensures smooth and efficient slicing.
- **Serrated Stainless-Steel Blade:** Removable and retractable 7.5-inch blade for durability and easy cleaning.
- **Adjustable Thickness Dial:** Customize slice thickness from deli-thin to extra-thick.
- **Compact Design:** Space-saving 9" x 12" footprint, suitable for most cabinets and countertops.
- **Safety Features:** Sturdy non-slip feet, blade safety guard, food pusher, and a safe on/off switch for secure operation.
- **Die-Cast Aluminum Housing:** Durable and easy-to-clean construction.

THICK OR THIN

ADJUSTABLE THICKNESS DIAL FOR CUSTOMIZING
SLICES JUST THE WAY YOU LIKE THEM

DELI THIN

EXTRA THICK



Image: Visual representation of the slicer's key features and professional slicing capability.

SAFETY INFORMATION

WARNING: Always exercise extreme caution when operating any electric appliance, especially those with sharp blades.

- Read all instructions before use.
- Keep hands clear of the blade at all times. Use the food pusher to guide food.
- Ensure the slicer is placed on a stable, non-slip surface before operation.
- Unplug the appliance from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate the slicer with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

SETUP

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present: main unit, food

carriage, food pusher, and blade.

2. **Placement:** Place the slicer on a clean, dry, and stable countertop. Ensure the non-slip feet are securely gripping the surface.
3. **Assemble Food Carriage:** Attach the food carriage to the main unit by sliding it onto the guide bar. Ensure it moves smoothly.
4. **Install Food Pusher:** Place the food pusher onto the food carriage. This piece is essential for safe operation.
5. **Check Blade:** Verify that the serrated stainless-steel blade is securely installed. If not, align the center of the blade with the drive shaft and twist to lock it into place.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective slicing:

1. **Prepare Food:** Ensure food items are properly chilled for best slicing results. Trim any bones or hard rinds.
2. **Adjust Thickness:** Locate the adjustable thickness dial on the back of the unit. Rotate the dial to your desired slice thickness. Settings range from very thin (for deli meats) to extra thick (for bread or thicker cuts).



PERFECT
ANY
WAY
YOU
SLICE IT

Fresher platters, sandwiches, and more — any way you slice it. The powerful motor and serrated stainless steel blade are ideal for slicing **meats, cheeses, breads, fruits and vegetables.**



Image: Demonstrating the range of slice thicknesses achievable with the adjustable dial.

3. **Load Food:** Place the food item onto the food carriage, ensuring it is pressed firmly against the food

pusher.

4. **Power On:** Plug the slicer into a 120V electrical outlet. Flip the red on/off switch located on the side of the unit to the "ON" position. The blade will begin to rotate.
5. **Slice:** Using the food pusher, gently push the food carriage forward and backward against the rotating blade. Apply even pressure for consistent slices. Collect sliced food from the receiving tray.



- Powerful 180 watt AC motor
- Removable and retractable 7.5" serrated stainless steel blade
- Blade safety guard and food pusher
- Sturdy non-slip feet
- Space-saving 9" x 12" footprint
- On/Off switch for safe use
- Die-cast aluminum housing and easy to clean design

Image: The slicer actively cutting ham, showing the food pusher in action and the resulting slices.

6. **Power Off:** Once slicing is complete, flip the on/off switch to the "OFF" position and unplug the appliance.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your deli slicer. Always unplug the unit before cleaning.

1. **Blade Removal:** Carefully twist the center knob on the blade counter-clockwise and pull the blade directly off the drive shaft. Handle the blade with extreme care as it is very sharp.
2. **Clean Blade:** Wash the blade with warm, soapy water. Use a brush for serrated edges if necessary. Rinse thoroughly and dry immediately to prevent rust.
3. **Clean Food Carriage & Pusher:** These components are typically removable and can be washed with warm, soapy water. Rinse and dry.
4. **Clean Main Unit:** Wipe down the die-cast aluminum housing and the area behind the blade with a damp

cloth. Do not immerse the main unit in water.

- 5. **Reassemble:** Once all parts are dry, reassemble the slicer by reversing the removal steps. Ensure the blade is securely locked in place.
- 6. **Storage:** Store the slicer in a clean, dry place. Its compact design allows for easy storage in most cabinets.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; Power switch off; Power outage.	Ensure unit is securely plugged into a working outlet. Flip power switch to ON. Check household circuit breaker.
Slices are uneven or ragged.	Food not properly chilled; Blade not clean; Incorrect thickness setting.	Chill food thoroughly before slicing. Clean blade and surrounding area. Adjust thickness dial for desired consistency.
Slicer vibrates excessively.	Unit not on a stable surface; Blade not properly installed.	Place slicer on a flat, stable, non-slip surface. Ensure blade is securely locked onto the drive shaft.

SPECIFICATIONS

Brand: Chefman

Product Dimensions: 15"L x 11"W x 11"H

Material: Stainless Steel, Die-Cast Aluminum

Color: Black

Special Feature: Manual (Adjustable Thickness)

Recommended Uses: Cheese, Meat, Bread, Fruit, Vegetables

Product Care Instructions: Hand Wash Only (Removable Parts)

Blade Material: Stainless Steel

Item Weight: 9.5 Pounds

Blade Length: 7.5 Inches

Operation Mode: Automatic

Manufacturer: Chefman

UPC: 816458022736

Item Model Number: Die-Cast Electric Deli & Food Slicer

Country of Origin: China

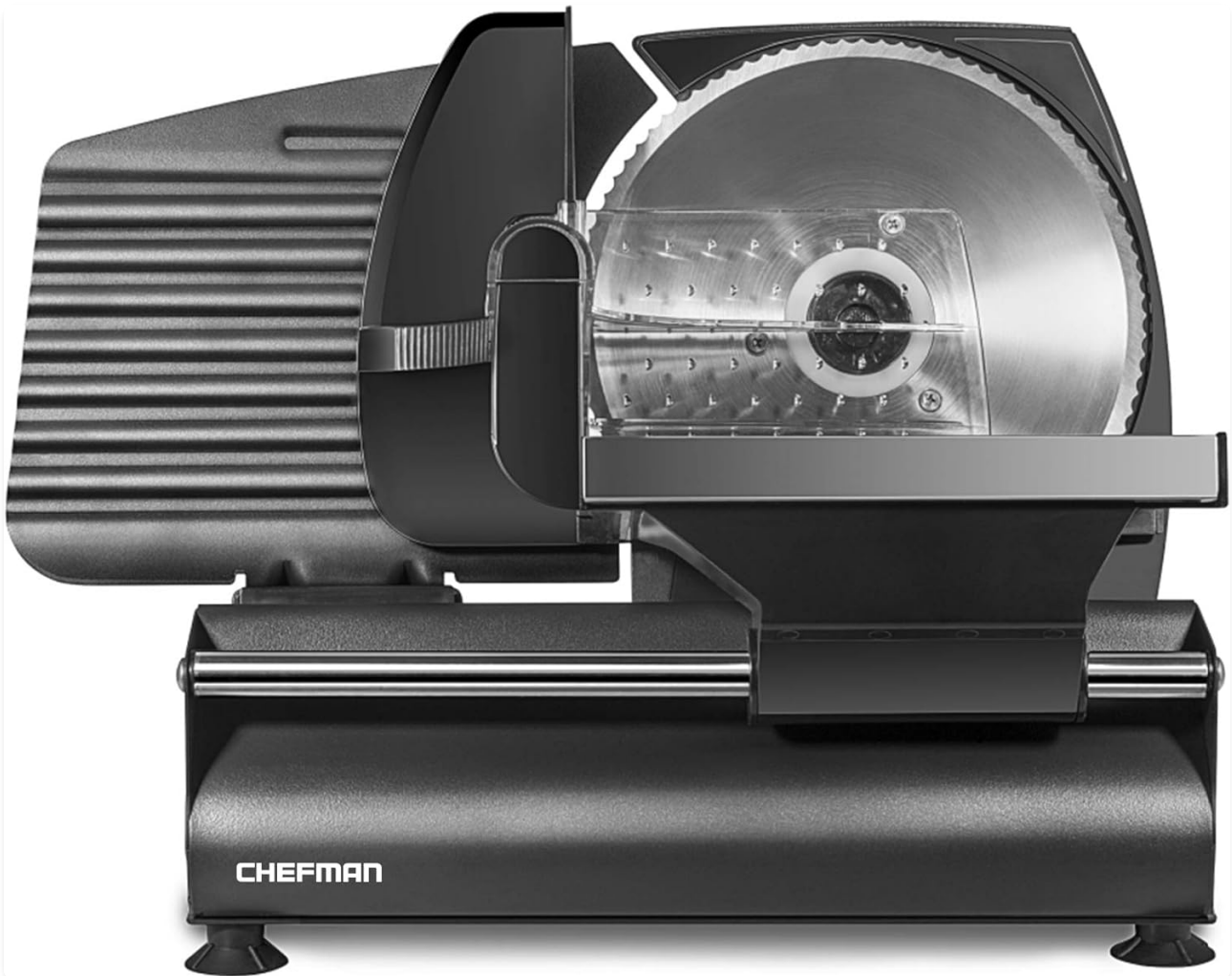


Image: Dimensions of the Chefman Electric Deli Slicer.

WARRANTY AND SUPPORT

The Chefman Electric Deli Slicer comes with a **1-year hassle-free warranty** provided by Chefman. This warranty covers defects in material and workmanship under normal household use from the date of original purchase. For warranty claims or technical support, please refer to the official Chefman website or contact their customer service directly. The product is cETL approved with advanced safety technology for long-lasting durability.

For further assistance, please visit the [Chefman Store on Amazon](#).

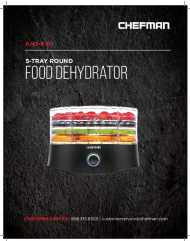



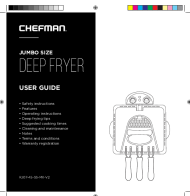
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Related Documents - Die-Cast Electric Deli & Food Slicer



[Chefman 6-in-1 Spiralizing Food Prep Kit User Guide](#)

Comprehensive user guide for the Chefman 6-in-1 Spiralizing Food Prep Kit, covering safety instructions, features, assembly and operation for spiralizing, chopping, blending, and whisking functions, cleaning, maintenance, and warranty information.

	<p>Chefman RJ43-5-R 5-Tray Round Food Dehydrator User Manual</p> <p>Comprehensive user manual for the Chefman RJ43-5-R 5-Tray Round Food Dehydrator, covering safety instructions, operating procedures, tips, maintenance, and warranty information.</p>
	<p>Chefman 5-Tray Round Food Dehydrator User Manual and Operating Guide</p> <p>User manual for the Chefman 5-Tray Round Food Dehydrator (Model RJ43-5-RO). Includes introduction, safety instructions, features, operating procedures, tips, cleaning guidelines, drying charts, notes, terms and conditions, and warranty information.</p>
	<p>Chefman Food Chopper+ User Manual: Operating, Safety, and Warranty Guide</p> <p>Comprehensive user manual for the Chefman Food Chopper+ (Model RJ13-4-AFC SERIES). Includes quick start, operating instructions, safety precautions, cleaning, maintenance, warranty details, and registration information.</p>
	<p>Manuel d'utilisation du déshydrateur alimentaire Chefman RJ43-SQ-6T à 6 plateaux</p> <p>Manuel d'utilisation complet pour le déshydrateur alimentaire Chefman RJ43-SQ-6T à 6 plateaux, couvrant l'installation, le fonctionnement, la sécurité, le nettoyage et les informations de garantie.</p>
	<p>Chefman Jumbo Size Deep Fryer User Guide - Safety, Operation & Tips</p> <p>Explore the Chefman Jumbo Size Deep Fryer User Guide for essential safety instructions, operating procedures, deep frying tips, cooking times, cleaning advice, and warranty details. Model RJ07-45-SS-MX-V2.</p>