



# 150 WATT SLICER

## Care and Use Guide



### Features:

- 150 Watt Motor
- 7.5" Stainless Steel Serrated Blade

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

# IMPORTANT SAFEGUARDS

When using any electrical appliance basic safety precautions should always be observed including the following:

## SAVE THESE INSTRUCTIONS

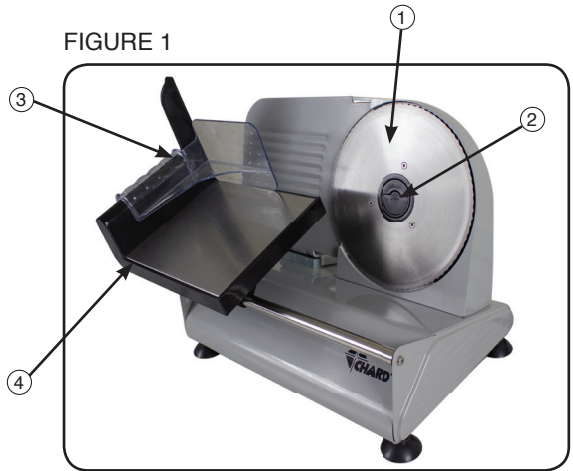
Read and understand all instructions before using the appliance.

- To protect against risk of electrical shock, DO NOT put appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Never put the unit near a hot burner, in an oven, or in a dishwasher.
- DO NOT operate the appliance, or any other electrical equipment, with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return to the nearest authorized service center for examination, repair, or adjustment.
- Never feed food by hand; always use the FOOD PUSHER. Keep hands, hair, clothing and utensils away from moving blades during operation to reduce the risk of personal injury and/or damage to the appliance.
- DO NOT use outdoors, or use for any purpose other than intended use.
- **WARNING:** The CUTTING BLADE is sharp; handle with care both when using and when cleaning.
- DO NOT let cord hang over edge of table or counter, contact sharp edges, or touch hot surfaces.
- DO NOT pull on the power cord to disconnect.
- Never plug in the appliance where water may flood the area.
- Place the appliance on a firm and stable surface.
- NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE SLICER IS IN OPERATION.
- Ensure that the appliance is not placed close to the edge of the table, worktop, etc. where it can be pushed off or fall.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- DO NOT use fingers to scrape food away from CUTTING BLADE while appliance is in operation. Cut type injury may result.
- Only use the unit when completely assembled.
- DO NOT leave the appliance unattended while it is running.
- Before using for the first time, remove all packaging and thoroughly wash all parts with hot soapy water.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. DO NOT modify the plug in any way.
- Check that the control is OFF before plugging the cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
- DO NOT place on or near hot gas or electric burner or in a heated oven.

# OVERVIEW OF COMPONENTS

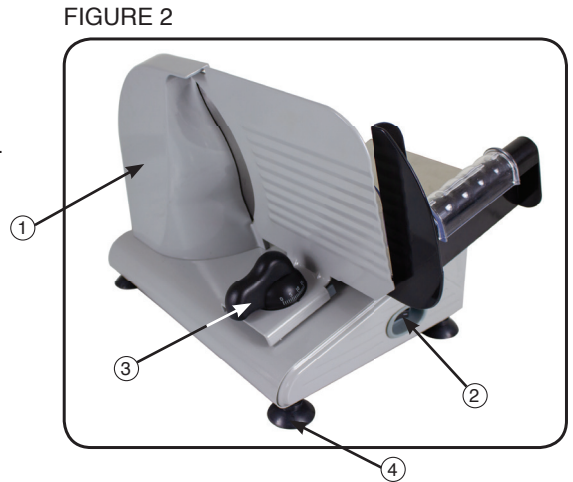
**FIGURE 1**

1. CUTTING BLADE
2. CENTER BLADE LOCK
3. FOOD PUSHER
4. FOOD CARRIAGE



**FIGURE 2**

1. MOTOR BASE
2. ON/OFF SWITCH
3. THICKNESS CONTROL
4. SUCTION CUP FEET



# IMPORTANT SAFEGUARDS

## BEFORE YOUR FIRST USE

Ensure that it is unplugged from the wall outlet. Carefully unpack the slicer and accessories. Remove all packaging materials. Wash the following removable parts; FOOD PUSHER AND BLADE, in warm, soapy water to remove any dust that may have accumulated during packaging. DO NOT immerse the MOTOR BASE, cord or plug in water. Wipe the MOTOR BASE with a damp cloth.

**CAUTION: The blade is very sharp. Use care when handling.**

## ASSEMBLY INSTRUCTIONS

1. Place assembled slicer on a flat, dry, level surface. Position slicer in front of you with the THICKNESS CONTROL KNOB on your left and the FOOD PUSHER on your right.
2. Make sure the ON/OFF switch is in the OFF position.
3. Ensure that the BLADE is properly assembled and that the CENTER BLADE LOCK secured tightly.
4. Remove the FOOD PUSHER from your slicer.
5. Cut food to proper size before placing on the FOOD CARRIAGE. Food to be sliced should not exceed 4.5 inches in height and 4.5" thick. Place food on FOOD CARRIAGE.
6. Position the FOOD PUSHER on the back edge of the FOOD CARRIAGE.
7. Place your hand on the curved ridge edge of the FOOD PUSHER, ensuring that your thumb is behind the thumb guard.
8. Set the THICKNESS CONTROL KNOB to your desired thickness.

**Please DO NOT return product to the store you purchased it from.  
For questions or concerns please contact customer service at  
800-288-4545 or visit our web site at [chardproducts.com](http://chardproducts.com).**

# HOW TO USE

1. Plug the cord into a 120 Volt AC outlet.
2. Press ON/OFF switch to the ON position to start the slicer.
3. Allow slicer to run for 30 seconds to warm up.
4. Grasp the FOOD PUSHER with right hand, keeping your thumb protected behind the guard on FOOD PUSHER. Apply slow even pressure for best slicing results.
5. Apply pressure on the FOOD PUSHER towards your food to hold to hold in place.
6. Move the FOOD PUSHER towards the BLADE. Move back and forth in a slow steady rhythm.
7. You can lubricate the FOOD CARRIAGE ROD with a little vegetable oil to allow the FOOD CARRIAGE to glide easier.

**CAUTION: To avoid a laceration hazard never attempt to slice food without using the FOOD PUSHER and/or FOOD CARRIAGE.**

8. **DO NOT RUN THE SLICER CONTINUOUSLY FOR MORE THAN 10 MINUTES TO AVOID OVERHEATING THE MOTOR.**
9. When finished slicing, switch the ON/OFF button to OFF position to stop the BLADE from turning.
10. Unplug from outlet.
11. When finished using your slicer, or when storing your slicer always set the THICKNESS CONTROL KNOB to "0".

# HOW TO USE

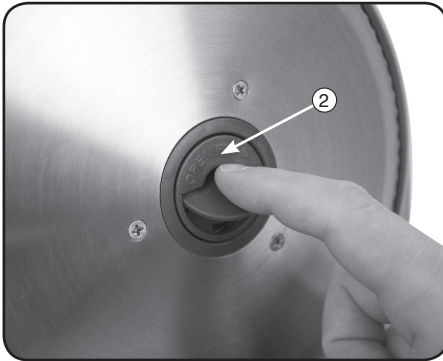
## REMOVING THE CUTTING BLADE

**CAUTION: BLADE IS EXTREMELY SHARP AND CAN CAUSE A SEVERE LACERATION. PLEASE HANDLE WITH CARE.**

**NOTE:** DO NOT attempt to remove the three screws located on the blade. The three screws DO NOT release the blade from the MOTOR HOUSING.

1. Press the center area of the (2) CENTER BLADE LOCK until the disc points outward.
2. Carefully remove the BLADE by turning clockwise.
3. Wipe BLADE with a damp cloth in warm soapy water. Rinse and dry thoroughly.

**NOTE:** You will notice white grease on the back of the BLADE as well as in the MOTOR HOUSING. This is a non-toxic FDA approved food grade lubricant and is necessary to keep the motor gears running smoothly. You can apply Vaseline® as needed.



STEP 1



STEP 2

## REPLACING CUTTING BLADES

1. To replace the BLADE, ensure the THICKNESS CONTROL KNOB is set to "0".
2. Place the BLADE back on the unit ensuring that it snaps into place.
3. Carefully turn the (2) CENTER BLADE LOCK counter clockwise until it is secure. Push in the disc on the CENTER BLADE LOCK when complete.

# CLEAN AND CARE

- DO NOT place any parts of your food slicer in the dishwasher.
- Unplug slicer from outlet.
- Move the THICKNESS CONTROL KNOB to “0”.
- Wash the following removable parts; FOOD PUSHER and BLADE in warm, soapy water. Rinse and dry thoroughly.
- DO NOT immerse the MOTOR BASE, cord or plug in water. Wipe the MOTOR BASE with a damp cloth only.

## HELPFUL HINTS

- Only slice boneless meats. DO NOT attempt to slice extremely hard foods, or fruits with seeds.
- Your slicer is perfect for consistent uniform slices of fruits, onions, cucumbers, cheese, potatoes, or homemade breads.
- The serrated BLADE is your all-purpose BLADE.
- For best results always chill cheese or raw meats prior to slicing. It is best to spray the BLADE with water or wipe with a damp sponge when slicing soft cheese. If excess cheese builds up on the BLADE surface, wipe with a damp cloth to avoid overheating the motor.
- Never attempt to slice fully frozen foods.
- Ensure that all wrapping material is removed from food prior to slicing.
- When slicing meats that have just been cooked, allow cooked meat to rest for at least 15 minutes prior to slicing. This will allow the natural juices to redistribute throughout, making for a juicier, more flavorful taste.



## WARRANTY

Your product is warranted for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment. Under this warranty, we undertake to repair or replace any parts found to be defective.

This warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase. Send warranty card to:

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