Professional Electric Food Slicer

Model 662/667
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully before using slicer, to maximize results and to avoid injury.
2. To protect against risk of electrical shock, do not immerse power unit in water or other liquid or operate in wet areas.
3. **When blade is powered, place hands only on recommended push surfaces. Fingers, hand or body contact with the moving blade can result in serious injury.** When power is off, touch blade only to remove and clean according to instructions. Do not touch the blade’s edge.
4. **Never operate any motorized appliance when consuming alcohol or taking medication.** Close supervision is necessary when any appliance is used by or near children, handicapped and infirm.
5. Unplug power cord from outlet when not in use, before putting on or taking off parts, before cleaning and before attaching, adjusting or removing the blade sharpener.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return slicer if damaged to the nearest authorized service facility or to EdgeCraft for examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. **Blade is very sharp.** Handle carefully when cleaning. Avoid contact with cutting edge.
12. Do not attempt to cut frozen foods or foods with bones.
13. Follow instructions when lifting or moving the slicer.
14. **FOR HOUSEHOLD AND COMMERCIAL USE.**
15. Plug cord only into 120V three prong grounded AC outlet. Do not use a 3 to 2 prong adapter.

SAVE THESE INSTRUCTIONS
YOU MADE A GOOD CHOICE!

Congratulations on your selection of the Chef’sChoice® Professional Electric Food Slicer. As an owner of an Chef’sChoice® slicer, you have an easy-to-use commercial quality product for slicing bread, meat, cheese, vegetables and fruits. Its performance will bring new joy to preparing freshly sliced foods directly in your kitchen.
**Introduction:**
The Chef’sChoice® Professional Electric Food Slicer is equipped with a commercial quality fine-edge (non-serrated) blade for slicing a large variety of foods, including meat, cheese, bread, vegetables and fruit. Review Figure 1 and 2 to familiarize yourself with the Slicer and some of its key components.

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**Figure 1. Front view of slicer.**
**Parts List***

1. Thickness control knob
2a. On/Off power switch
2b. Safety switch
3. Cutting blade
3a. Blade guard
3b. Blade guard bolt
3c. Blade guard hex tool
3d. Power actuator pin and spring
4. Thickness control plate
5. Food carriage
6. Food pusher
6a. Food pusher handle
7. Blade sharpener, built-in (Model 667 only)
7a. Detachable blade sharpener (Model 662 only)
8. Thumb screws to fasten food carriage
9. Base
10. Feet, non-skid
11. Slice deflector
12. Power indicator lamp
13. Plexiglass guards

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**(2a) Press here to stop**
**(2a) Press here to turn power on**
**(2b) Press here to start blade**

*Figure 3. Close up view of Power & Safety Switches.*

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*Figure 2. Rear view of the slicer.*
For Your Safety

- To minimize the possibility of accidentally powering the slicer, it is designed with a double switch system (2a and 2b) in Figures 1, 2 and 3. The left – on/off power switch (2a) must be pushed first. To start the blade, next push the spring-loaded safety switch (2b in Fig. 3 [The spring-loaded safety switch will return instantly to a “neutral” position]). When the slicer blade (3) is rotating, an indicator light (12) positioned to the right of the switches will be on. To stop the blade, press the top of the left switch (2a) as shown in Figure 3.

- The right safety switch (2b) actuates a circuit breaker. If there is a power failure, if the power plug is pulled out, or in the unlikely event that the motor overheats, this breaker automatically turns off the safety switch and power to the slicer. In that event the safety switch must be depressed manually to restart the slicer. This is an important safety feature unique to the Chef’sChoice Professional Slicer.

- You will note that the slicer is equipped with plexiglass guards (13) on the food carriage (5), and food pusher (6), and with a number of other safety guards. It is very important that they not be removed.

- The slicer incorporates another special safety switch (not shown) behind the blade guard. Its function is to insure that the slicer will not operate if the blade guard (3a) is mounted incorrectly.

- To minimize accidental contact with the blade when the slicer is not in use or when lifting the slicer, always turn the thickness control knob (1) fully clockwise so that the thickness control plate (4) covers the edge of the blade.

- Slice only foods for which this slicer is designed. Do not attempt to slice frozen food, or materials such as bones, plastic, cardboard, etc.

- When lifting the slicer, position the body and hands as shown in Figure 4, to more uniformly distribute the weight of the slicer and to avoid contact with the blade or with lubricated parts. If the slicer is too heavy for you, ask someone to help.

Figure 4. Use two hands to lift as shown.
Preparing to Slice

*Caution: Avoid personal contact with the blade edge. Serious injury can result.*

1. Before using the slicer for the first time, we recommend that you clean it thoroughly (see page 9).
2. Place assembled slicer on a sturdy, clean and dry surface. Position slicer so food carriage (5) is to your right and thickness control knob (1) is in front of you on your life. Be sure the blade guard (3a) is correctly mounted. Thickness control knob should be in the fully clockwise (beyond the “zero”) position. Make certain the food carriage is securely tightened in place. If it is loose tighten the two thumb screws (8) under the carriage (5). Before tightening the thumb screws, pull the carriage toward you and away from the blade.
3. Place the food on the carriage insuring that it is placed firmly against the back wall of the carriage (5). Hold the food in place with the food pusher (6). For extra large foods, such as briskets or slab bacon, their length may have to be reduced to fit on the carriage, as food should not touch the blade before starting to slice.

Operating the Slicer

1. Plug cord only into 120V three prong grounded AC outlet. Do not use a 3 to 2 prong adapter.
2. Hold the long handle of the food pusher (6a) with the right hand with the thumb behind the back wall of the carriage as shown in Figure 5.
3. To start the blade, turn on the power with your left hand by depressing the Power Switch (2a) and then the Safety Switch (2b), see Figure 3.
4. Set the Thickness Control Knob (1) initially to a thin setting. Make a slice and then adjust to your desired thickness.

*Figure 5. Keep hands behind guards when slicing.*
5. Now with the firm grip on the food carriage and light pressure against the food pusher advance the food into contact with the rotating blade by slowly moving the carriage forward (Fig. 5). The food will be sliced and the slices will drop into a tray or plate placed on the slicer base on the opposite side of the blade. If the slice thickness needs to be adjusted, do so by rotating the Thickness Control Knob. Rotating the Knob clockwise reduces the slice thickness. The numbers on the Knob are calibrated in millimeters (3 millimeters equals approximately one eighth inch).

6. If you continue slicing until the food loaf is nearly expended, you will find you are unable to cut further. Some food will remain unsliced. Do not attempt to apply excess pressure on the food pusher or to cut any further! Shut off the power, then the thickness control knob to “zero” and remove the food remainder. Never try to hold the food by hand when slicing. You can cut yourself seriously. Always use the carriage and food pusher as described in Figure 5.

7. If the slicer is used for continuous slicing over an extended period, the motor may overheat. If so its built-in protective thermal overload switch will trip, thereby turning off power to the motor until it cools. If this occurs wait 10 minutes and then restart by depressing the safety switch (2b).

8. Do not operate the slicer without food on the food carriage.

9. When slices become rough, incomplete or frayed and cuttings becomes difficult, it is time to consider resharpening the blade (see the Sharpening Section).

Hints for Best Results

- To slice meats and cheese wafer thin, chill thoroughly before slicing. For best results advance the food carriage slowly while using steady pressure.
- Meats should be boneless, fruits should be free of seeds.
- Foods with an uneven texture, like fish and uncooked steaks are often difficult to slice. Partially freeze before slicing for more even cuts.
- At canning time, use the slicer to quickly slice cucumbers and onions for attractive pickles… apples for pies… vegetables for the freezer.
- For food dehydrators: You can produce either thick or thin slices for uniform dehydrating.
- Handy for slicing homemade or bakery bread: a great companion for your bread machine. Use extreme caution at all times to avoid contacting the edge of the blade.

Cleaning and Maintenance

Note: Before cleaning, removing the blade or undertaking other maintenance always unplug the cord from the outlet. Never immerse the slicer in water or other liquid.

Cleaning: Slicer parts can be removed as described in the following sections for thorough cleaning. Wash with a soft cloth or sponge and a mild soap or spray cleaner. Rinse and dry.

- Never use steel wool or scouring powder on any parts.
- Do not wash any part of the slicer in dishwasher.
Removing the Food Carriage:
Turn the thickness control knob clockwise past the “zero” position until it stops. Reach underneath the food carriage and unscrew the two knurled thumb screws (8). Put aside the thumb screws and plastic support pads (see Figure 6) in a safe place. Lift off the food carriage with the attached food pusher and wash them in a sink using a mild soap. Do not wash these parts in the dishwasher.

To replace the carriage, follow the above directions in reverse. Make sure the carriage is properly positioned and tightened securely using the plastic support pads and knurled thumb screws. Please note: when reattaching the carriage, make sure the plastic support pads are oriented correctly and pressed firmly against the cast support. Then fold the side ears under. After confirming that the holes in the pad are in line with the holes in the cast support, the carriage can be reattached. With proper installation the carriage should not jiggle. To confirm that it is aligned correctly, push the food pusher as far as it will move towards the food thickness control plate. Now move the carriage past the blade and insure that the “teeth” on the food pusher do not touch the thickness control plate or the blade. There should be about ¼” clearance.

Cleaning the Blade (without removal of blade):
Make sure the thickness control knob is turned fully clockwise. Remove the blade guard by unscrewing the retaining screw in the center of the guard with the provided hex-key tool (see Figure 7). Clean the guard in the sink or with a spray cleaner.

Now, carefully clean the front of the blade with a moist sponge or cloth. Most – but not all of the back of the blade can similarly be cleaned with a moist sponge or cloth, by carefully rotating the front of the blade by hand (touch only the flat side of the blade, not the edge), to expose additional sections of the blade. For a more thorough cleaning of the blade see the next page.
**Cleaning Other Parts of the Slicer:**
The slice deflector (11), shown in Figure 2, can be removed with a screwdriver (put screws away for safekeeping) and cleaned in the sink or using a mild spray cleaner. The area behind the slice deflector can be cleaned with a bottle brush.

**Removing and Cleaning the Blade**

**Caution:** Extreme care must be used when removing, cleaning or handling the blade to avoid personal injury.

Following extensive use you will want to clean the entire surface of the blade. Small bits of food may in time collect behind the blade and behind the blade guard. The professional forged blade on your Chef’sChoice® Professional Slicer is heavier than conventional stamped blades and should be removed only using the special Blade Removal Tool provided with your slicer.

First, with the thickness control knob turned to the full clockwise position, remove the blade guard as described in Cleaning Section above and clean it as suggested.

Then to remove the blade, attach the blade-removal tool to the blade. Position the tool (see Figure 8) with its two handled screws directly in contact with the two threaded holes in the blade as shown. Rotate the handled screws clockwise, turning the first one then the other screw about two turns sequentially until each of the two screws are fully and secured fastened to the blade.

![Figure 8. To remove blade always use removal tool.](image1)

![Figure 9. Remove screws to release blade.](image2)
The handles of the screws will now serve as handles to remove the blade. First, however, it is necessary to remove the three screws that hold the blade to its supporting spindle (see Figure 9). Using a screwdriver and working through the central hole of the blade removal tool, remove the three screws. Then holding both plastic handles of the blade removal tool, carefully remove the blade and set it in the sink or in a sufficiently large wash pan. Never touch the edge of the blade or let it come in contact with any part of your hand or body. Use extreme care never to drop the blade as it can cause serious injury as it falls.

Clean the blade with detergent solution using a long handled bottle or sink brush, using extreme care so that your hands or fingers do not touch the blade edge. Scrub the blade surface well, rinse it and set it aside to dry. If you attempt to dry it with a cloth or paper towel, preferably use a long handled tool to move the cloth or towel over the blade surface. Make certain the plastic handles of the blade-removal tool are not wet or slippery before you attempt to remount the blade on its supporting spindles.

To remount the blade holding it with the removal tool, position and hold it securely onto the spindle. Insert and fasten fully and securely the three screws. Remove the blade-removal tool by unscrewing the its two handled screws and replace the blade guard. Be certain that the blade guard is oriented correctly before tightening the hex head screws. Rotate the blade guard until its seats correctly and securely around the blade with the open area of the guard to the left and above the blade. Tighten the hex head screw, fingers tight and then firmly using the provided hex tool. If the guard is replaced correctly the blade will rotate freely when the slicer is turned on.

**Sharpening the Slicer Blade**

As described in subsequent sections, the Chef’sChoice® Professional Slicer as delivered includes for Model 662 a detachable sharpener (7a) and with the Model 667 the sharpener (7) is mounted “permanently” on a support post, above and slightly behind the blade (see Figure 13a). Each of these sharpeners have been designed so as to minimize (but not eliminate) the dangers that always exist when working near an exposed blade edge. For your safety the following instructions must be followed very carefully. If you are uncomfortable, seek a mechanic to help you with this. The entire sharpening operation takes only a few minutes and can be done safely with adequate care. Take your time and do not attempt to shortcut any of the steps outlined here. You will find it very satisfying to slice with a sharpener blade.
Using the Detachable Sharpener – Model 662

1. Always, first unplug the cord from the power outlet.

2. Clean the exposed portion of the slicer blade, as described in the section on cleaning, to remove grease.

3. Examine the detachable sharpener (Figure 10) before using it to make certain the screw holding the sharpening stone is tightened fully and that the sharpening stone is mounted with the beveled edge of the stone on the side adjacent the larger hex head nut as shown. The stone should spin freely.

4. Lift and rotate the food pusher (6) to its upright position and advance the food carriage slightly to insure that the pusher is out of the way and beyond the exposed cutting edge of the blade.

5. Turn the thickness control knob to its full counterclockwise “open” position. This opens the thickness control plate fully and exposes the cutting edge of the blade to its fullest. Use extreme care to avoid contacting the blade with your hand or fingers.

6. Standing to the left of the slicer, hold the sharpener in your right hand as shown in Figure 10. Insert its mounting pins fully into the holes on the thickness control plate (see Figure 10). When fully inserted rotate the forward pin downward until it seats squarely in its respective slot. The sharpening stone should not be contracting the blade at this point.

7. Plug the cord into the power outlet.

8. Standing at the end of the slicer adjacent to the thickness control knob and with the sharpener securely in place, turn on the slicer to start the blade rotating.
9. Place one hand on the thickness control knob and the other hand away from the blade. Then slowly turn the thickness control knob clockwise until the sharpening stone lightly contacts the rear facet of the rotating blade as shown in Figure 11. You will be able to hear when it first contacts the blade. It will be slightly noisy. Maintain the stone in steady but light contact with the blade edge for 30-40 seconds. Then promptly turn the thickness control knob counterclockwise to full open position in order to move the stone away from its contact with the blade. Turn “off” the power switch and unplug the slicer cord from the power outlet. You have now completed the first step of sharpening the rear facet of the blade. This leaves a light burr along the front face of the blade, which must now be removed in Steps 10 through 14.

10. **Keeping the hand and fingers away from the blade**, carefully remove the sharpener by rotating the forward retaining pin upward and then lightly pulling the sharpener pins out of the two supporting holes. Place the sharpener on the table.

11. Turn the thickness control knob full clockwise, which will close fully the thickness control plate, and “cover” the blade edge.

12. Remount the sharpener on the thickness control plate as in Step 6 and make certain its forward mounting pin is rotated down tightly to seat fully in its slot. The sharpening stone must now be in front of the blade (see Figure 12) but the stone should not at this point be touching the blade edge.

13. Insert the plug in power outlet and, with hands clear of the blade, turn on the slicer.

14. With one hand on the thickness control knob, and other hand away from the blade, slowly turn the Thickness Control Knob counterclockwise until the abrasive stone touches the front edge of the blade. Again you will be able to hear a slight noise when contact is made. Maintain a light contact for only 4-6 seconds to remove the burr, which was created along the edge in Step 9. Promptly turn the thickness control knob clockwise to stop contact of the abrasive wheel with the blade. Your blade is now very sharp.

15. Turn off the power switch and unplug the power cord from the outlet.

16. Remove the sharpener as in Step 10.

Figure 12. Sharpener in position to remove burr from front of blade edge.
17. You may wish to clean the blade as described in the previous “Cleaning the Blade (without removal of blade)” section before cutting food.

18. After many sharpenings, when the gap between the blade edge and the thickness control plate (in fully closed position) exceeds 6 mm, the blade must be replaced.

**Using the Built-In Sharpener – Model 667**

1. Always, first turn off the power switch and unplug the power cord from the power outlet.

2. Clean the exposed portion of the blade as described in the Cleaning Section to remove greases.

3. Turn the thickness control knob fully clockwise so that the thickness control plate fully “covers” the blade edge.

4. **As always keep hands and fingers away from and free of any contact with the blade.**

5. Loosen the thumb screw knob (14) and support post (17) (see Figure 13a). Grasp the sharpener (7), keeping fingers away from the blade, and slide it steadily upward while the sharpener supporting shaft remains in its mounting hole. When the sharpener is raised sufficiently you will be able to turn it 180° from the storage position. Then press down steadily on the sharpener so that the blade is positioned between the two stones on the sharpener and the sharpener will fit neatly over the blade (see Figure 13c). The sharpener must be pushed down fully. Be sure that the abrasive stones are not touching the blade at this time. Tighten the thumb screw knob securely. By pulling up slightly on the sharpener, you can insure that the sharpener is securely fastened in the down position.

6. Plug the cord into a power outlet and turn on the slicer so that the blade is turning.

7. With the forefinger depress the longer shafted rear knob (15) and hold it firmly to engage the first and coarser abrasive wheel against the rear facet of the blade edge. Hold it down firmly for 30-40 seconds and then remove your finger from the knob. This will sharpen that rear facet and leave a small burr along the front edge of the blade.

8. Then depress the shorter shafted front knob (16) and hold it down so that the finer front abrasive wheel lightly contacts the front of the edge for 4-6 seconds and removes the burr. The blade is now fully sharpened. This step must always be performed sequentially after Step 7, not in reverse order. Otherwise the blade edge alignment may be altered and the edge will not be as sharp.
9. With the blade now fully sharpened, loosen the thumb screw knob, raise the sharpener, carefully rotate it 180° back to its original storage position, push it down fully and tighten the rear thumb screw for secure storage of the sharpener.

10. You may wish to clean the exposed areas of the blade as described in Cleaning the Blade (without removal of blade) before slicing any food with the newly sharpened blade.

11. After many sharpenings, when the gap between the blade edge and the thickness control plate (in fully closed position) exceeds 6 mm, the blade must be replaced.

Figure 13. To use the sharpener (7), it must be raised from its storage position in post (A), rotated (B) and then lowered over blade as shown (C).
Service
No user-serviceable parts are inside. Refer servicing to qualified personnel.
In the event service is needed, you may return your food slicer to EdgeCraft Corp., where the cost of repair or electrical or mechanical adjustment can be estimated before the repair is undertaken. Please include your return address and a brief description of the problem or damage to the slicer on a separate sheet inside the box.
Send your slicer, insured and postage prepaid to:
EdgeCraft Corporation
825 Southwood Road
Avondale, PA 19311 U.S.A.
Telephone: 800-342-3255
Retain evidence of shipping for your protection.

Limited Warranty: Used with normal care, this EdgeCraft product is guaranteed against defective material and workmanship for a period of one (1) year from the date of original purchase (“Warranty Period”). We will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us postage prepaid with dated proof of purchase within the Warranty Period. This warranty does not apply to commercial use or any product abuse. ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE WARRANTY PERIOD. EDGECRAFT CORPORATION SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow limitations on how long an implied warranty lasts and some states do not allow exclusions or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.