



# USER MANUAL



181CHKSLC12, 181CHKSLC38, 181CHKSLC14

## CHICKEN SLICERS

1/2", 3/8", & 1/4" SIZES



03/2025

Please read and comply with the instructions listed in this document. To get the best service life and performance from your appliance, clean it thoroughly before and after each use by following the instructions listed below. Minimize the use of alkaline cleaners, as they may dull the finish and cause pitting.

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## SAFETY INSTRUCTIONS

Be careful when handling and operating the machine, as the blades are very sharp. Always keep your hands away from the blades.

**CAUTION:** This product should only be used to cut cooked, lean meats.

## OPERATION

1. Place the unit on a sturdy work surface.
2. Hold the handle in the upright position and carefully place the product on the blades.
3. Remove hand and fingers from the cutting area.
4. Slowly and firmly bring the handle down and force the product through the blades with the push plate.

## CLEANING & MAINTENANCE

1. Remove ring pin and the handle from the main frame.
2. Carefully remove the blade assembly from the main frame.
3. Thoroughly clean all components with water and soap, or a mild detergent.
4. Dry all components and reassemble by following the steps above in reverse order.

## REPLACEMENT PARTS



**3/8" Blade Assembly**  
**#181CHKBLD38**



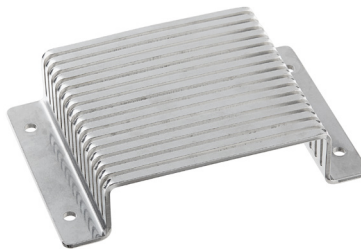
**1/4" Blade Assembly**  
**#181CHKBLD14**



**1/2" Blade Assembly**  
**#181CHKBLD12**



**1/2" Push Plate**  
**#181CHKP12**



**1/4" Push Plate**  
**#181CHKP14**



**3/8" Push Plate**  
**#181CHKP38**



**Ring Pin**  
**#181RINGPIN**



**Suction Foot**  
**#181SUCCUPFT**



**Non-Skid Foot**  
**#181FT1**