



FOOD EQUIPMENT

**55975 Chicken Slicer, 1/2" Slices**  
**55975-1 Chicken Slicer, 3/8" Slices**  
**55975-2 Chicken Slicer, 1/4" Slices**  
**55975-SC Chicken Slicer, Sharp, 1/2" Slices**  
**55975-1SC Chicken Slicer, Sharp, 3/8" Slices**  
**55975-1SC-TL Chicken Slicer, Sharp, 3/8" Slices, Tall Legs**  
**55975-2SC Chicken Slicer, Sharp, 1/4" Slices**  
**OPERATING INSTRUCTIONS**

**Important**

- 1. To get the best operation and life from your machine, please read and comply with these instructions.
- 2. Clean machine thoroughly before and after each use using cleaning instructions below.
- 3. Minimize the use of alkaline cleaners as they may cause pitting and dulling of the finish.
- 4. Note: -( )SC models have sharp blades.

**Preparation**

- 1. Place the unit on a good firm work surface.
- 2. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761

**Operation**

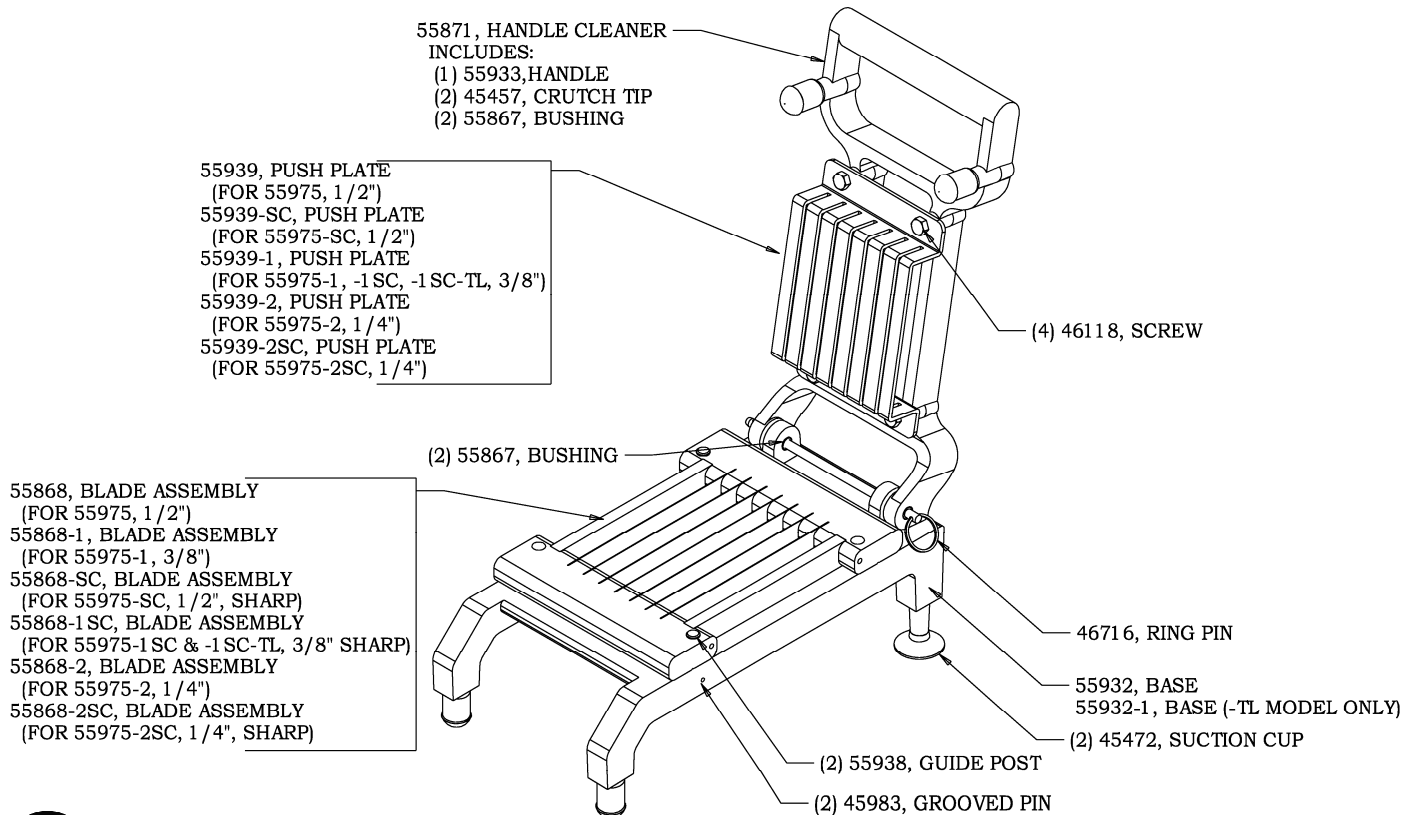
- 1. Hold HANDLE in its UP position and place the product on the BLADES.
- 2. **Remove hand from the cutting area** and firmly bring HANDLE down, to cause the PUSH PLATE to force the product through the BLADES.

**Cleaning**

- 1. Remove the RING PIN and lift off the HANDLE.
- 2. Lift off the BLADE ASSEMBLY.
- 3. Reassemble by reversing the above procedures

**Safety Instructions**

**The blade assembly is easily removable for cleaning and is not fastened to the base! Be careful when handling the machine to keep the blade assembly in place.**



**NEMCO FOOD EQUIPMENT**

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[www.nemcofoodequip.com](http://www.nemcofoodequip.com)

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