

Slicer Cleaning and Sanitizing

	<p>WARNING Read and Understand All Warnings and Instructions Read and understand all warnings and instructions before starting procedures. Failure to follow warnings and instructions could result in serious injury or death.</p>
	<p>WARNING Cut and Amputation Hazard The blade on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using or cleaning this product. Only trained personnel should operate equipment or perform maintenance. To reduce the risk of injury, use a cut resistant glove(s) when cleaning this equipment.</p>
	<p>WARNING Electrical Shock Hazard Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock. Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use the equipment if the power cord is damaged or has been modified.</p>

NOTICE: This slicer shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes.

NOTICE: This slicer shall be cleaned and sanitized each time the blade is sharpened.

Disassemble the Slicer

1. Remove all the removable parts. Depending on your slicer the parts may include:

- product grip handle
- product grip
- sharpener assembly
- blade cover
- blade cover release knob
- carriage release knob
- carriage tray
- slice guard
- carriage tray guard

Clean the Slicer

NOTICE: Do not clean the equipment with abrasive materials or scratching cleansers. These can damage the finish. Clean the slicer with only water, a mild detergent and sanitizing solution.

NOTICE: Hand wash only.

NOTICE: Do NOT soak the sharpening assembly.

NOTICE: Do NOT wash the sharpening stones. Wet stones will not properly sharpen the blade and will need to be replaced

2. Wash the removable parts in a clean basin filled with a solution of clean warm water and mild detergent.
3. Rinse the parts with clean warm water.
4. Use a soft cloth, clean warm water and a mild detergent to clean the non-removable parts of the slicer:
 - The front and back sides of the blade. Start at the center of blade and wipe toward the edge.
 - Blade guard (if applicable). From the backside of the blade guard, carefully wipe the inside edge of the guard.
 - Gauge plate. Start at the blade and wipe outward.
 - Body of the slicer.
 - Underneath the slicer.
5. Rinse the non-removable parts of the slicer with clean warm water.

Sanitize the Slicer

NOTICE: The sanitizer concentration shall comply with Section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness of the FDA Food Code.

NOTICE: If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA registered label use instruction.

1. Wash your hands.
2. Soak the removable parts in a clean basin, in a solution of clean warm water and correctly diluted sanitizing solution.
3. Remove the parts from the basin and allow them to air dry.
4. Moisten a soft clean cloth with correctly diluted sanitizing solution.
5. Use the cloth to sanitize the non-removable parts and body of the slicer. See Step 3 under “Clean the Slicer.” Do not rinse or wipe off the sanitizer.

Assemble and Lubricate the Slicer

1. Re-install the removed slicer parts.
2. Lubricate the gauge plate slide with the oil supplied with the slicer or an equivalent food-grade lubricating oil.

Inspect the Slicer

- Inspect the slicer for correct assembly and verify the slicer is in good working condition.
- Do not use the slicer if it is not in good working condition. Contact an authorized Vollrath service agency to service the slicer.

Figure 1. Removable Parts (Will Vary Based on Slicer)

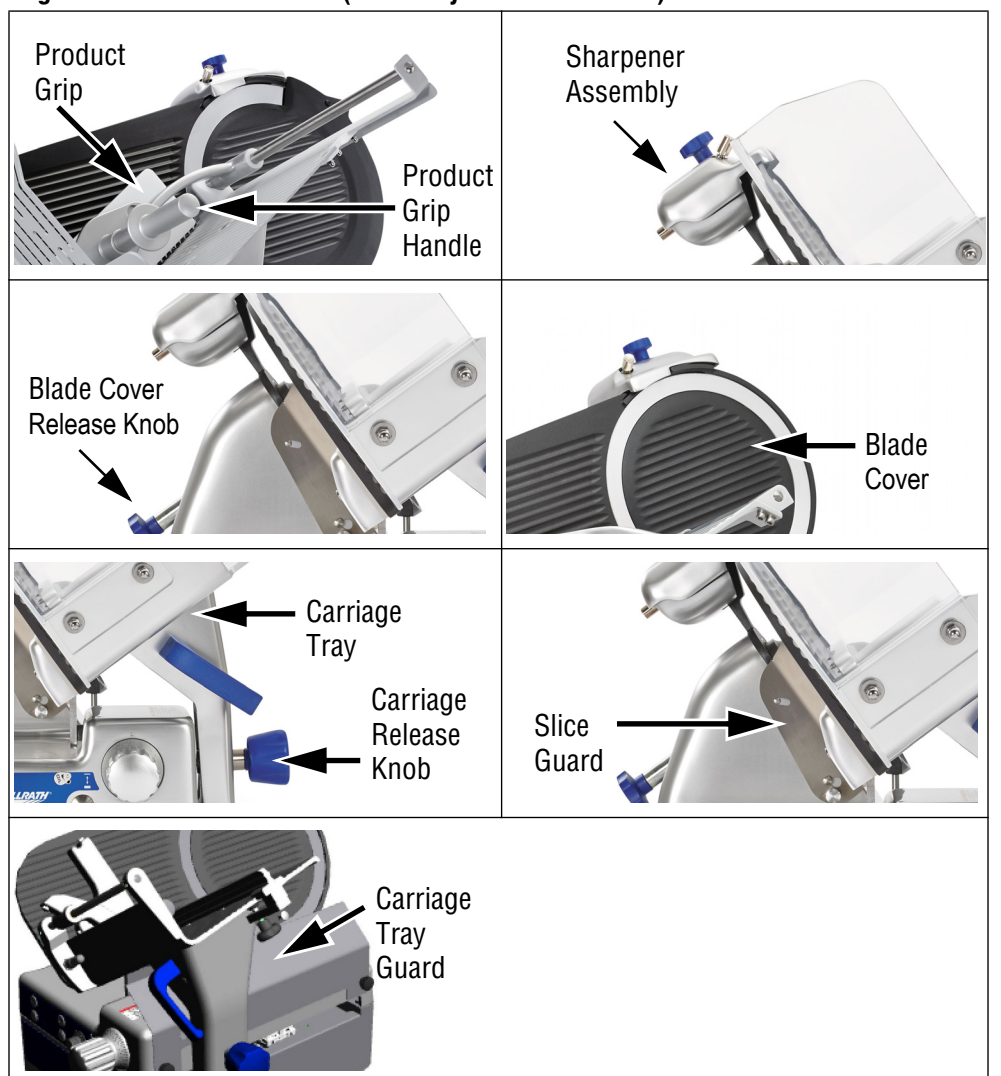


Figure 2. Cleaning and Sanitizing and Lubricating

