

# Daily Cleaning Checklist: Slicers

## How to Keep Your Equipment in Top Shape

### 1. Surface & Parts



Disassemble all removable parts. Wash all surfaces of the machine with warm soapy water, a towel, and mild detergent. Wash surfaces where food/liquid can accumulate or where there is frequent hand contact. Clean all parts with water, a towel, and mild detergent. Rinse with water and clean towel. Sanitize and let air dry.

### 2. Meat Grip & Product Tray



Wash surface area, product tray, meat grip and meat grip rod with water, a towel, and mild detergent. Rinse, sanitize, and let air dry.

### 3. Knife & Slice Deflector



Wash, rinse, and sanitize the knife cover knob, knife cover, slice deflector, and both sides of the knife by wiping outward from the center. Allow to air dry.

### 4. Ring Guard



Work a moistened paper towel between the ring guard and knife. Insert the towel at the base of the ring guard. Manually rotate the knife to wipe ring guard and the edge of guard plate.

### 5. Sharpening Stone



Scrub stones with a stiff bristle brush. Rinse with clean water and sanitize.