



HS Series Slicer (Non-Removable Knife) – Cleaning and Sanitizing Instructions

This machine must be cleaned, rinsed and sanitized at intervals to comply with national, state and/or local health codes.

⚠ WARNING The slicer knife is sharp. Exercise extreme caution when working near the knife.

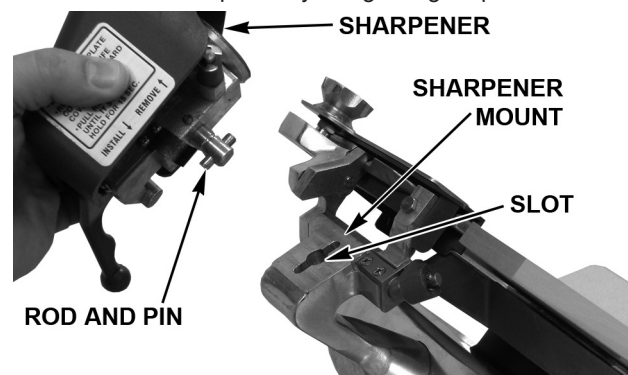
⚠ WARNING Unplug the machine power cord and turn index knob fully clockwise to close the gauge plate before cleaning the slicer.

NOTE: 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. 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 instructions.

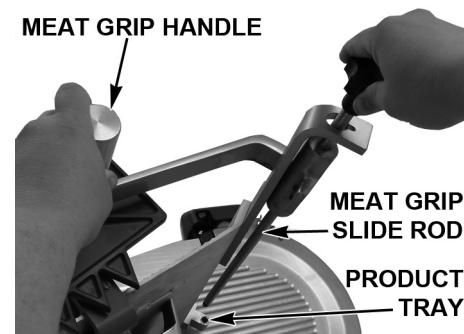
In order to clean the slicer thoroughly, it is necessary to disassemble the slicer. It is recommended that all parts be removed, cleaned, sanitized, and allowed to dry before re-assembling for use.

Disassembly for Cleaning

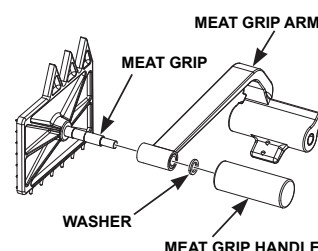
- Remove the Sharpener by lifting straight up.



- Remove the Meat Grip Assembly by loosening the Meat Grip Slide Rod from the Product Tray while holding the Meat Grip Handle. Pull the Meat Grip Slide Rod from the Meat Grip Handle and Product Tray.



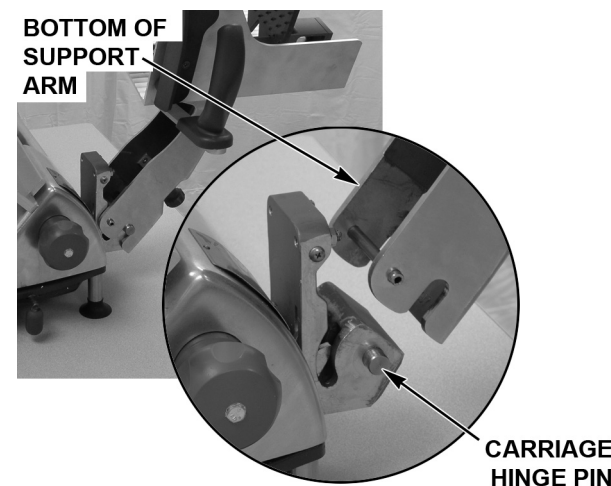
- Loosen the Meat Grip Handle and remove the Handle, Meat Grip Arm, and Washer from the Meat Grip.



- Pull the Product Tray toward the operator until it stops. Loosen the Knob on the Support Arm.



- Tilt the Product Tray to the right. The Product Tray can be cleaned in this open position, or it can be removed by grasping with both hands and lifting straight up.

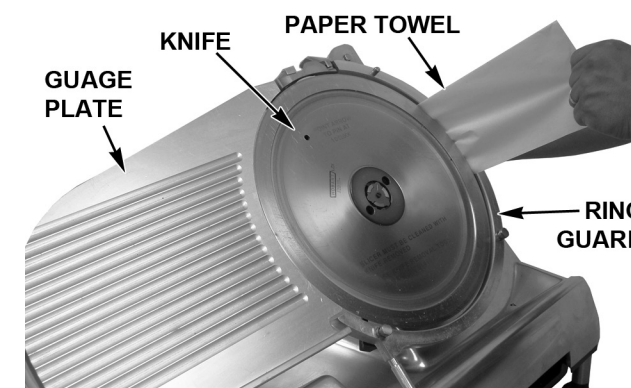
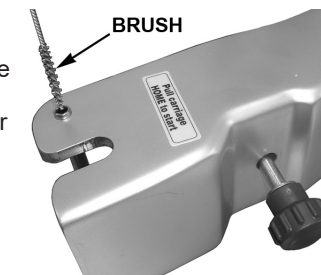


- Remove the Top Knife Cover by pulling on the Latch Knob. The Top Knife Cover is held in place by a magnet under the Latch Knob. Remove the plastic Ring Guard Cover by lifting up.



Cleaning

- Wipe out any residue remaining inside the Sharpener housing. Wash, rinse, and sanitize the Sharpener and Ring Guard Cover in a sink or dishwasher.
- Clean the Product Tray pin with the brush as shown.
- Wash, rinse, and sanitize the Product Tray, Meat Grip Assembly, and Top Knife Cover in a sink. Set all parts on a clean, sanitized surface and allow to air dry.
- Clean completely around the Ring Guard by working a moistened, folded paper towel between the Ring Guard and the Knife.
- Wash, rinse and sanitize both sides of the Knife by wiping outward from the center. Never clean any part of the slicer with steel pads.

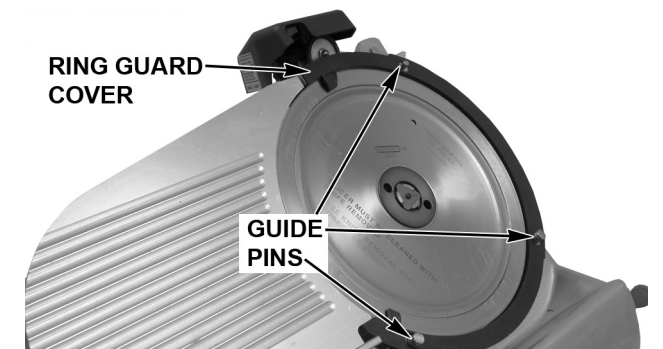


- To clean under the slicer, use the Cleaning Leg to support the slicer.



Reassembly After Cleaning

- Install the Ring Guard Cover on the three Guide Pins.



- Position the Top Knife Cover on the lower two Guide Pins and lower the Latch Knob until the magnet secures the Top Knife Cover in place.
- Lower the bottom of the Support Arm onto the Carriage Hinge Pins. Tilt the Product Tray toward the Gauge Plate. Turn the Knob on the Support Arm until it is tight against the Support Arm.
- Assemble the Meat Grip Assembly by placing the Washer, Meat Grip Arm, and Meat Grip Handle on the shaft of the Meat Grip. Tighten the Handle. Install the Meat Grip Assembly on the Product Tray by sliding the Meat Grip Slide Rod into the Meat Grip Handle and Product Tray. Tighten the Meat Grip Slide Rod into the Product Tray.
- Install the Sharpener by lowering it back onto the Sharpener Mount so the Rod and Pin on the bottom of the Sharpener fit the Slot in the Sharpener Mount.