



HS Series Slicer (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.

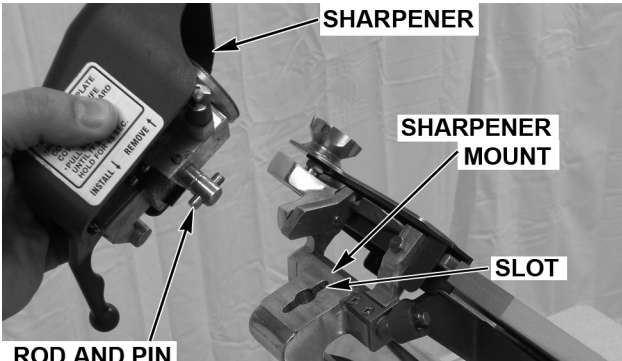
⚠ WARNING The slicer knife is sharp. Exercise extreme caution when working near the knife.

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

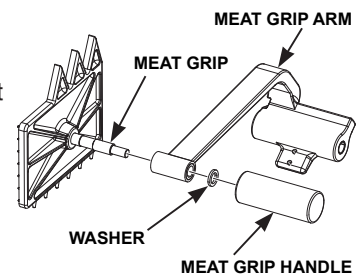
- Remove the Sharpener by lifting straight up.



- 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.



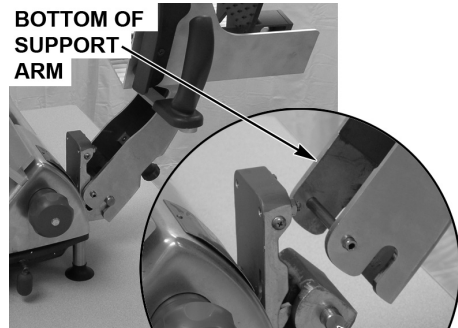
- Loosen the Meat Grip Handle and remove the Handle, Meat Grip Arm, and Washer from the Meat Grip.



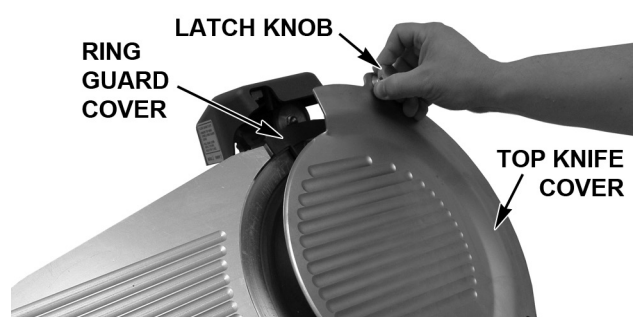
- Pull the Product Tray toward the operator until it stops. Loosen the Knob on the Support Arm.



- 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.

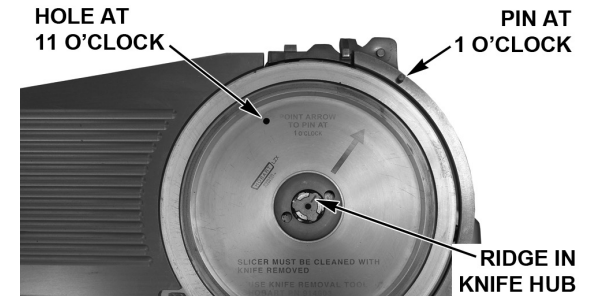


- Remove the Top Knife Cover by pulling on the Latch Knob. The Top Knife Cover is held in place by a magnet under the Latch Knob. Remove the plastic Ring Guard Cover by lifting up.

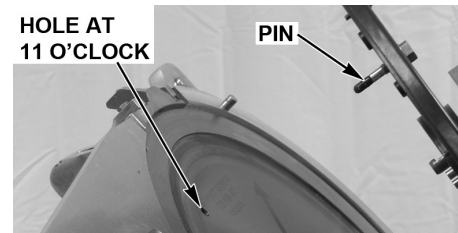


⚠ WARNING Unplug the machine power cord and turn index knob fully clockwise to close the gauge plate before cleaning the slicer.

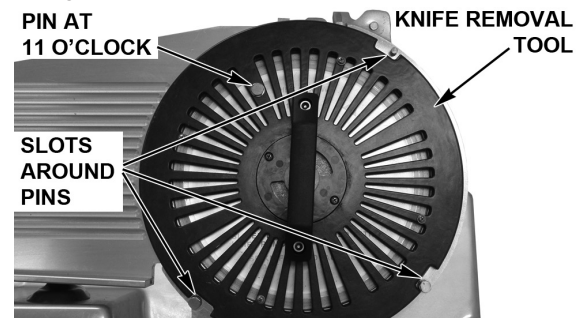
- Rotate the Knife by hand to align the arrow on the Knife with the Pin on the Ring Guard at the 1 o'clock position. The ridge in the Knife Hub will also align with the same pin.



- The Pin on the Knife Removal Tool fits the hole in the Knife at the 11 o'clock position.



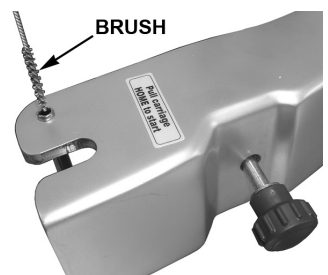
- Place the Knife Removal Tool on the Knife. The three slots on the Tool fit the three Pins on the Ring Guard.



- Push the Handle firmly, all the way into the hub. Then, turn the Handle counterclockwise until it stops. You may experience resistance when turning.
- Lift Knife and Tool up and out.

Cleaning

- Wipe out any residue remaining inside the Sharpener housing. Wash, rinse, and sanitize the Knife and Knife Removal Tool, Sharpener, Ring Guard Cover, and Top Knife Cover in a sink or dishwasher.

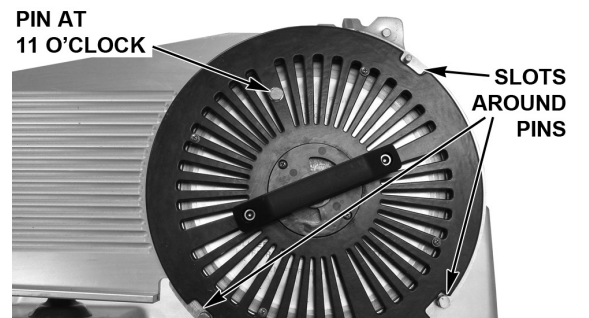


- Clean the Product Tray pin with the brush as shown.

- Wash, rinse, and sanitize the Product Tray and Meat Grip Assembly in a sink. Set all parts on a clean, sanitized surface and allow to air dry.
- To clean under the slicer, use the Cleaning Leg or Lift Assist Lever to support the slicer.

Reassembly After Cleaning

- Orient the Ridge on the Knife Hub so it points to the Pin on the Ring Guard at the 1 o'clock position.
- Place the Knife and Tool so the Pin on the Knife Removal Tool is at the 11 o'clock position. The Slots on the Knife Removal Tool fit around the three Pins on the Ring Guard.



NOTE: If the Tool does not push the pins on the back of the Knife into the Hub, slightly nudge the Handle upwards to lock the pins into the Knife Nut.

- Push the Handle firmly, all the way into the Hub to engage the pins. Then, turn the Handle clockwise until it stops. You may experience resistance when turning. The Knife is reattached. Lift the Tool up and out.
- 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.