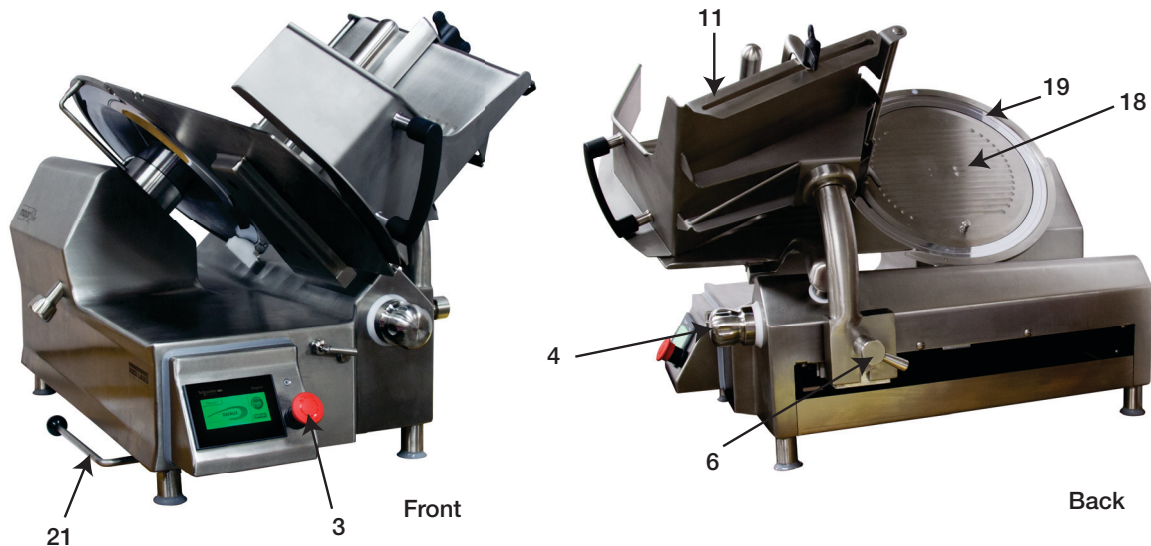


Cleaning, Sanitizing and Inspection Instructions



FAILURE TO HEED MAY RESULT IN SERIOUS PERSONAL INJURY OR DEATH.

- **ALWAYS** turn OFF and UNPLUG machine before cleaning or servicing.
- **NEVER** touch this machine without training and authorizing by your supervisor.
- Guards **MUST** be in place before plugging in and turning on machine.
- **NEVER** touch the rotating knife.
- **ALWAYS** keep your fingers, hands and clothing away from sharp or moving parts.



Important

Carriage tray (#11) and sharpener are calibrated to the unit and are not interchangeable with any other units.



Important

Lift only at the bottom of the unit. Lifting at any other area may cause damage to the components and will void the warranty.

Figure 1. Cleaning Slicer

1. Power off the machine by pressing the (#3) red emergency stop button.
2. Un-plug machine from power source.
3. Close the (#4) index control knob by turning clockwise.
4. Turn the (#6) carriage tray release knob counter clockwise to release the carriage.
5. Remove the carriage tray (#11) by lifting straight up and clean separately.
6. Turn the (#18) knife cover hub knob counter clockwise to release the knife cover.
7. Remove and clean separately the (#19) knife cover.
8. All parts of the food zone (see Figure 2) must be cleaned with a sanitizer concentration and shall comply with section 4-501.114 "Manual and Mechanical Warewashing Equipment, Chemical Sanitization-temperature, PH, Concentration and Hardness of the FDA Food Code".
For splash zone (see Figure 3), clean the machine with warm soapy water and a clean damp cloth.



Note *Never submerge, place in a dishwasher or use a hose to clean the machine. If a chemical sanitizer is used, other than chlorine, iodine or quaternary ammonium, it shall be applied in accordance with the EPA-registered label use instructions. The machine must be cleaned and sanitized prior to use.*

9. Lift the lifting mechanism lever (#21) to clean the counter under the slicer then return the lever to its home position.
10. Re-assemble the slicer for normal operation once it has been cleaned.

How to Clean The Sharpener

Same as item #8 above: clean machine with a 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”.



Note *The sharpener assembly may be submerged in warm soapy water and the stones can be cleaned with a brush. Then rinse and allow to air dry before using. If sharpening is required, sharpen the knife after cleaning product from the machine and knife. See sharpening instructions in the Operator’s Manual.*



350A Front

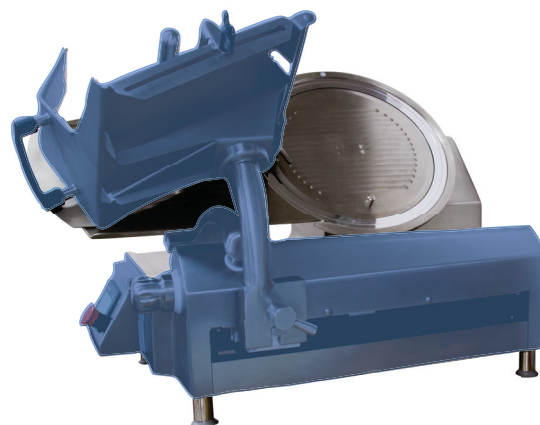


350A Back

Figure 2. Food Zone



350A Front



350A Back

Figure 3. Splash Zones