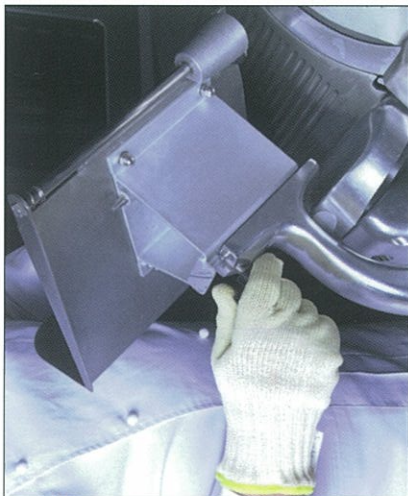


Cold Food Preparation

Cleaning the Slicer



1

Unplug slicer and close or open blade depending on slicer model. Wearing wizzard gloves on both hands, re-move the gravity feed, carriage and blade guard.



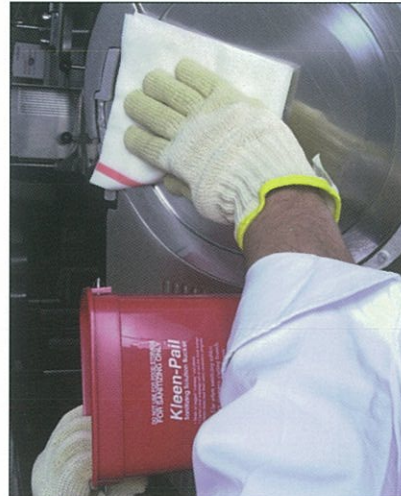
2

Place a temporary blade guard over the blade, and wash, rinse and sanitize disassembled parts at the pot sink.



3

Remove temporary blade guard and carefully wash and rinse the blade on both sides.



4

Sanitize the blade with the proper solution. Allow to air dry.



5

Replace the permanent blade guard, carriage and gravity feed. Wash, rinse, and sanitize the temporary blade guard at the pot sink.



- Use correct concentration for sanitizing food contact surfaces.
- Thoroughly wash and rinse food contact surfaces before sanitizing.



- Allow disassembled slicer parts to soak in pot sink while you clean the blade for quicker soil removal.
- The slicer should always be unplugged when not in use.