



WARNING: Never touch the knife edge. Always keep hands, fingers and arms clear of knife edge during the cleaning procedure. It is recommended to wear cut proof gloves.

WARNING: Turn off slicer and disconnect electrical cord before cleaning. Never place slicer in a dish washing machine or hose rinse the slicer as damage may occur.

Dissassembly and cleaning of your Univex slicer

1. Turn slice adjustment knob (Figure 1 [10]) to the fully closed position (beyond "0") so that the knife edge is not exposed.

2. Remove the following items to disassemble the slicer (Figure 1 & 2):

a. Last Slice Device Shaft: Unscrew knob and shaft (Figure 1 [5]) counter-clockwise from carriage and through Last Slice Device (Figure 1 [1]) to remove and set aside.

b. Adjustment Spacer Shaft: First loosen Adjustment Spacer Knob (Figure 1 [4]). Now unscrew the Adjustment Spacer Shaft (Figure 1 [6]) counter-clockwise to remove and set aside. Adjustment Spacer (Figure 1 [3]) can now be removed and set aside.

c. Carriage Arm Handle: Loosen and remove the black handle (Figure 1 [9]) and set aside.

d. Carriage Arm: Loosen the Carriage Arm Knob (Figure 1 [8]) and set aside for cleaning. Pull straight upwards on the Carriage and Arm (Figure 1 [7]) and set the Carriage Assembly aside.

e. Slice Adjustment Knob: Remove screw located on front of Slice Adjustment Knob (Figure 1 [10]) and set aside. Pull knob forward to remove and set aside (Note the shaft is keyed to ensure correct alignment).

f. Sharpener Assembly: Unscrew sharpener locking pin (Figure 2 [1]) and remove sharpener by pulling upwards. Use caution around blade edge.

g. Blade Guard: Loosen the Blade Guard Knob and shaft (Figure 2 [2]) and remove. Set aside for cleaning. Carefully remove the Blade Guard (Figure 1 [2]) and set aside. Be careful when working around the blade edge.

h. Last Slice Device: Unscrew the knob (Figure 3 [1]) and detach the support (Figure 3 [2]) and gaskets (Figure 3 [3]) from the Last Slice Device (Figure 3 [4]). Set items aside for cleaning.

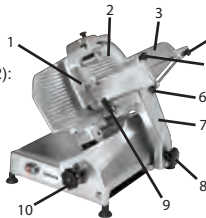


Figure 1

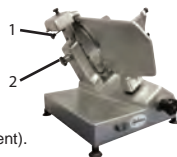


Figure 2

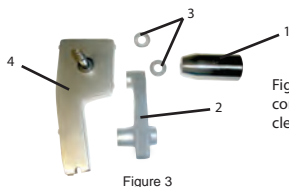


Figure 3

Figure 4 shows the removed components ready to be cleaned.



Figure 4

Figure 5 shows the slicer ready to be cleaned with the components removed.



Figure 5

3. The removed items should be hand washed in a sink using warm water, a mild detergent and a soft cloth. Never place these items in a dish washing machine as it will ruin the anodized finish. Dry the removable washed items with a clean soft cloth and set aside for sanitizing.
4. Wash the Adjustable Fence (Figure 6 [1]) on all sides with warm water and a mild detergent.
5. Remove the Knife Scraper shown in Figure 7A by pulling outwards and then pushing downwards and away as shown in figure 7b. Figure 8 shows the scraper removed. Set aside and hand wash the scraper. Wash the front and rear of the Knife (Figure 6 [2]) using extreme **CAUTION** around the blade. Clean around the Knife's edge as shown in Figure 9 with warm water and a mild detergent applied to a soft cloth.

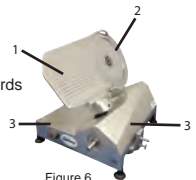


Figure 6

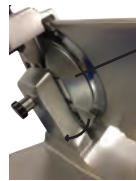


Figure 7a



Figure 7b



Figure 8



Figure 9

5. Wash the Slicer Body (Figure 6 [3]) with warm water and a mild detergent. Pay special attention to food contact areas and all splash zones on your slicer. Remove all excess water and liquid and dry all areas previously washed with a clean dry cloth. Unit is now ready for sanitization.

(Please see next page for the Sanitizing Procedure)

Sanitizing your Univex slicer

The sanitizer used shall comply with Section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitation – Temperature, pH, Concentration and Hardness of the FDA Food Code.

This machine shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes. Cleaning and sanitizing shall be performed under the guidelines of this manual at least once every 4 hours after each use to prevent the growth of harmful bacteria.

Apply the sanitizer solution according to the container's instructions to all previously washed locations and surfaces. Pay special attention to food contact zones and splash zones. Sanitize the parts that were previously removed for washing and reassemble back on to the slicer in the reverse order they were removed in the above Cleaning Instructions (steps a - f). The slicer can now safely be plugged back in to the power source and returned to operation.

Refer to your operator's manual for more detailed information regarding sanitizer solutions and applications.

Tips for keeping your slicer clean and sanitary

- Follow all the steps in this procedure and post this document in a viewable area above your slicer.
- Always hand wash the slicer and it's components. Washing in a commercial dishwashing machine ruins the anodized surface and affects the ability to be sanitized.
- Never hose rinse or use excessive amounts of water. Damage may occur to the electrical components resulting in voiding the warranty.
- Follow the guidelines of your specific sanitizer solution. More information on sanitizer solutions is available in your operator's manual.
- Regularly inspect seals and gaskets for wear, cracks or damage. More information on seal and gasket inspection is available in your operator's manual.
- If any part of your slicer appears to be compromised, remove the slicer from service and contact Univex service.

