



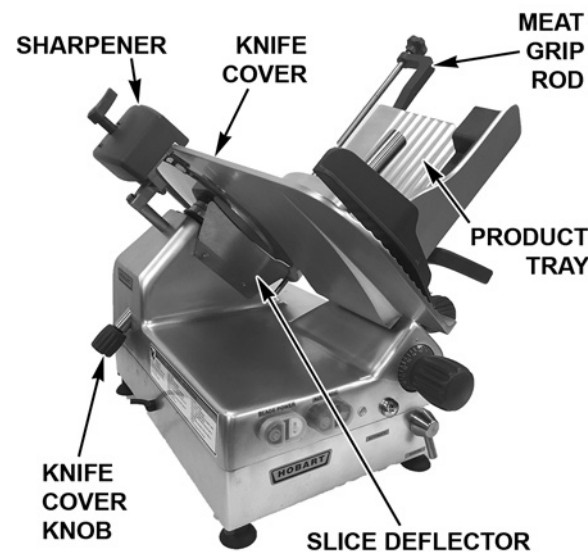
Edge Series Slicer (Automatic) – Cleaning and Sanitizing Instructions

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.

Removable Parts:



Cleaning the Surface and Parts:

- Disassemble all removable parts as indicated.
- Wash all surfaces of the machine with warm soapy water, a towel and mild detergent. Wash all surfaces of the machine especially where food or liquid can accumulate.
- Be sure to wipe any surface where there is frequent hand contact including handles, knobs and switches.
- Use generous amounts of soapy water and sanitizer on the sharpener hardware and knife hub.
- Rinse with water and clean towel. Sanitize and let air dry.
- Clean all the removable parts with water, a towel and mild detergent. Rinse with water and clean towel. Sanitize and let air dry.
- Excessive amounts of sanitizer and use of products not formulated for aluminum may void your Hobart warranty.
- DO NOT wash any slicer components in a dishwasher.
- DO NOT hose down slicer or splash excessively with water.
- Use ONLY products formulated to be safe on stainless steel or aluminum.

- DO NOT exceed chemical manufacturer's recommended concentrations for detergent or sanitizer.
- DO NOT clean any parts of the slicer with a steel pad.

Cleaning the Product Tray:

- Turn index knob fully clockwise until gauge plate is in closed position.
- Pull product tray to home position.
- Unscrew knob on product tray and lift to remove tray.
- Wash surface area with water, a towel and mild detergent.
- Rinse with water and clean towel. Sanitize and let air dry.

Cleaning the Meat Grip:

- Unscrew meat grip knob in order to extract the rod from the product tray.
- Remove the meat grip.
- Wash with water, a towel and mild detergent.
- Rinse, sanitize and let air dry.

Cleaning the Knife:

- Turn index knob fully closed.
- Unscrew the knife cover knob.
- Push the knob to move the knife cover off the knife.

- Remove both the knife cover and the locking knob.
- Remove the slice deflector.
- Wash, rinse and sanitize both sides of the knife by wiping outward from the center.
- Wash, rinse and sanitize slice deflector.
- Allow to air dry.

Cleaning Ring Guard:

- Work a moistened paper towel between the ring guard and knife.
- Insert the towel at the base of the ring guard.
- Manually rotate the knife to wipe ring guard and edge of gauge plate.

Cleaning Sharpening Stones:

- Each time the sharpener is used, the sharpening stones should be examined for cleanliness.
- Scrub the stones with a stiff bristle brush.
- Rinse with clean water and sanitize.
- Allow to air dry.

Reassemble the machine and components after washing, rinsing and sanitizing.

Stationary Parts:

