



PERTH SCALE & SLICER SERVICE

UNIT 1, 195 BANNISTER ROAD
CANNING VALE W.A. 6155
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MEAT SLICER OPERATION & SHARPENING PROCEEDURE

*Place the product to be sliced on the sliding carriage. Position the hand grip/product pusher on the outer end of the product. If the item is too long, place the handgrip on top of product to hold it firmly in place. These slicers are of the gravity feed type and do not require the operator to push the product towards the blade. The product will progress towards the blade after each slice is taken. **Never** push the product towards the blade with your hand. Except where fitted with a carriage handle, the carriage securing knob is used to move the sliding carriage during operation. **Do Not** touch any other part of the slicer or the product during operation.*

The thickness adjustment allows you to vary the thickness of the slices from "paper thin" to 16mm thick. To make thinner slices, turn the graduated thickness adjusting knob to the right (clockwise). For thicker slices, turn the knob to the left (anti-clockwise). The numbers on the knob will help you recall your desired thickness for different products.

Once the product to be sliced is in position, and the thickness has been set, switch the slicer "ON" and grasp the carriage handle or carriage securing knob. Slide the carriage back and forth, letting the slices drop from the blade. The shape of the blade will cause the slices to fall away behind it.

EXTREME CAUTION: *the slicing of tomatoes is **not** recommended. However, if the slicer is used to slice tomatoes, it is important to clean the back of the blade after the machine is turned **off** and **unplugged**. Using a **dry** cloth or sponge, carefully clean the back of the blade as you gently spin the blade with the dry cloth or sponge. **Never** reach over the machine to clean the back of the blade.*

SHARPENER USAGE

Make sure machine is turned off.

Carefully clean both sides of the blade.

Open thickness plate to maximum gap and carefully attach sharpener securely to bottom of thickness plate in slotted area so that each stone straddles each side of the blade.

Turn machine on. *Turn the thickness knob until the stone on the bevelled side on the blade makes contact & starts to spin. After 15-20 seconds press the button pushing the other stone against the flat side of the blade and hold for 5-10 seconds.*

*After this time turn the thickness knob and release the pressed in button removing both stones away from the blade. **Turn machine off.** Remove sharpener and clean machine thoroughly before using.*



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Safety Warnings



This machine contains no user-serviceable parts. Perth Scale & Slicer Service, or a similarly qualified person(s) should carry out any and all repairs. Any repair person(s) should be instructed to read the safety warnings within this manual before commencing work on these units.

- *Do not remove any covers that may be on the machine.*
- ***Always use** the standard 10Amp power cord and plug provided. Ensure that any damaged power cord is replaced before further use.*
- ***Never** touch this machine without training and authorisation from your supervisor.*
- *The machine must be on a solid level support.*
- *All guards **must** be in place before connecting to the power and switching the machine on.*
- *Always use the food pusher **NOT YOUR HAND.***
- ***Never** touch the rotating blade.*
- ***Always** keep hands; arms, hair and loose clothing **clear** of all moving parts.*
- *Should the machine jam, switch off and unplug before removing the obstruction.*
- *Switch off and unplug the machine from the power source before cleaning, sanitising or servicing.*
- *Use only the attachments provided by the manufacturer.*
- *Always set the thickness adjustment to the minimum thickness (zero on the thickness adjusting knob) when the machine is not in use.*

***Electricity is dangerous, and should only be handled by qualified professionals.
It's your life – Don't risk it***



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CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your slicer. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the slicer is clean and functional and to avoid inadvertently damaging the unit.

Daily cleaning should be considered mandatory for all equipment used in the preparation of food. In order to ensure the slicer is cleaned properly and to avoid damage, the instructions below should be followed.

*Ensure that the machine is switched **off** and **unplugged** before cleaning.*

*Use hot soapy water or denatured alcohol and a soft cloth or sponge for cleaning, taking special care with the sharp blade. It is **important** that the slicer is wiped down with a damp cloth or sponge, **NOT WET**, to prevent any water (or denatured alcohol) ingress behind the blade and into the motor. The blade guard may be removed to assist with cleaning by undoing the knob at the side of the machine opposite the blade. Beware of the sharp blade and always replace the blade guard after cleaning and re-tighten the knob.*

- **Do-not** use steel wool or steel wool soap pads on the slicer.
- **Do-not** use other metal objects to scrape stubborn deposits of sliced product from the slicer.
- **Do-not** allow any food particles to remain on the slicer – clean at least once a day.
- **Do-not** clean this unit with the use of a water jet.
- **Do-not** clean this unit in a dishwasher.
- **Never** place the cord over the unit.