



1000M Premium Slicer Operator's Manual



Persons under the age of 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. Of Labor employment standards administration fact sheet No. ESA91-3.



ATTENTION:

TO INSURE BOTH SAFE AND TROUBLE-FREE PERFORMANCE, WE STRESS THAT ALL PERSONNEL THAT WILL BE INVOLVED WITH YOUR NEW UNIVEX SLICER MUST READ AND UNDERSTAND THESE INSTRUCTIONS BEFORE ATTEMPTING TO OPERATE THIS SLICER.

WE APPRECIATE YOUR COOPERATION AND YOUR BUSINESS. SHOULD THERE BE A QUESTION OR IF WE CAN BE OF FURTHER ASSISTANCE, PLEASE CALL US.

1-(800)-258-6358



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Overview of the 1000M Premium Slicer



1. On/ Off Switch and Indicator light

2. Fence

3. Last slice device

4. Protective Guard

5. Adjustment Spacer

6. Knife guard

7. Carriage

8. Carriage arm

9. Carriage arm knob

10. Carriage handle

11. Lift for cleaning underneath slicer

12. Slice adjustment knob

Introduction

This manual contains instructions for the installation, operation, care, and sharpening of the 1000M premium slicer. It is recommended that all operators familiarize themselves with this manual prior to operating the slicer.

Inspection:

All UNIVEX slicers are inspected and tested at the factory; however, they should be inspected carefully by the person making the installation for loose, damaged or broken parts. Any damages, imperfections or shortages should be reported to the dealer or UNIVEX and shipping carrier.

Warning: After slicer has been inspected, wash slicer completely with warm water and mild soap. For safety, follow the cleaning instructions on Pages 6 - 7.

Installation:

The most efficient installation of your slicer will depend upon the layout of your kitchen. Locate your slicer where it will save steps for the operator and be sure to provide sufficient clearance around it for ease of maintenance and cleaning, as well as for efficient and safe use. Ensure the surface is level and flat before installation. Slicer should be operated on a sturdy bench or table with the height determined to suit the operator. It is most important that the forearm of the operator be at the proper level for ease and safety of operation, as well as for maximum production. This height is considered optimum when the carriage handle (Overview [10]) of the slicer is at approximately the height of the operator's elbow when standing.

Important:

Warning/Caution: Before making electrical connections, CHECK the specifications on the nameplate to make sure that they agree with those on your electrical service. A grounding type three-terminal plug is provided for safety. If you do not have a mating receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

IMPORTANT SAFETY WARNINGS:

It is a violation of United States Department of Labor regulations to permit operation of the slicer by any person under the age of 18 years.

Warning:

The slicer knife is extremely sharp! Never touch the knife, always keep hands and fingers clear of the knife. Never run slicer without the guard and all other parts in place and securely fastened. Take extra care to avoid accidents by keeping the knife guard ON at all times. When the machine is not in use, the slice adjustment knob should be turned fully back to the closed position (beyond "0") so that the knife edge is not exposed.

Observe the cleaning instructions on Pages 6 - 7 for best results and for safety. Also remember to always turn off the slicer and disconnect the electrical supply cord before cleaning. When slicing, always move the carriage using only the carriage arm handle (Overview [10]). Do not hold or push the carriage from any other place.

OPERATION INSTRUCTIONS

The UNIVEX slicer is designed to meet the cook's demand for an efficient, sturdy slicer. The UNIVEX slicer will give unfailing performance over a period of years, when operated and maintained according to instructions contained herein.

START/STOP SWITCH

The slicer is started by pushing the ON/OFF switch (Overview [1]). An indicator light is provided to indicate when the slicer is turned on (Overview [1]).

SLICE ADJUSTMENT

Warning: Dial-type knob adjustment (Overview [12]) allows for slice thickness ranging from paper thin up to .875". Dial graduations allow you to precisely set up specific slice thickness for various needs. Please note that the numbers labeled on the slice adjustment knob are for reference only and do not indicate any specific unit of measure. When not in use, always return knob back to its fully closed position (beyond "0") so that the knife edge is not exposed.

POSITIVE HOLD CARRIAGE

Caution: A last slice gravity feed grip (Overview [3]) is provided which can be locked out of the way when not required. Do not use this last slice device to work the carriage back and forth. Use only the carriage arm handle (Overview [10]). Always make sure the carriage is positively secured to the slicer by checking to see that the carriage arm knob (Overview [9]) is fully tightened.

PROTECTIVE GUARD

Warning: The protective guard (Overview [4]) covers the knife edge completely except at the forward edge where slicing will be performed. This forward edge is covered by the edge of the fence, but only when the slice adjustment is completely closed. The knife guard (Overview [6]) can be removed for cleaning by unscrewing the knife guard knob (refer to p.6 figure 2 [1]). For safety, keep the knife guard on at all times except when cleaning. Never operate the slicer with the knife guard removed



Cleaning Instructions

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.

1. Turn slice adjustment knob (Figure 1 [1]) to the fully closed position (beyond "0") so that the knife edge is not exposed. While holding the adjustment knob all the way closed loosen the carriage arm knob (Figure 1 [9]). The carriage may now be tilted away from the fence to the cleaning position. Note that while the carriage is tilted, the fence becomes locked in the cleaning position covering the forward portion of the knife.

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

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

b. Last Slice Device Shaft: Unscrew knob and shaft (Figure 1 [2]) counter-clockwise from carriage and through Last Slice Device Figure 1 [3]) to remove and set aside.

c. Adjustment Spacer Shaft: First loosen Adjustment Spacer Knob (Figure 1 [5]). Now unscrew the Adjustment Spacer Shaft (Figure 1 [4]) counter-clockwise to remove and set aside. Adjustment Spacer (Figure 1 [6]) can now be removed and set aside.

d. Blade Guard: Loosen the Blade Guard Knob (Figure 2 [1]) completely and push it towards the blade to assist in removing the Blade Guard (Figure 1 [7]). Be careful when working around the blade edge.

e. Carriage Arm Handle: Loosen and remove the black handle (Figure 1 [8]) and set aside

f. 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.

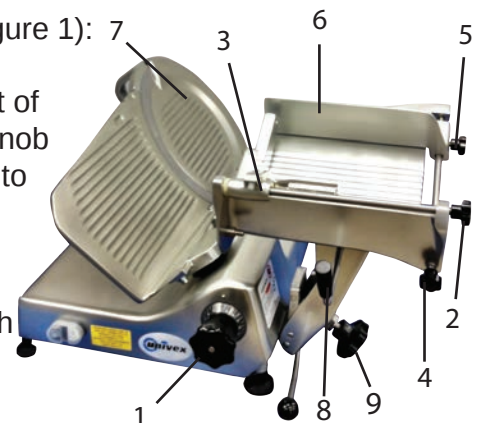


Figure 1



Figure 2

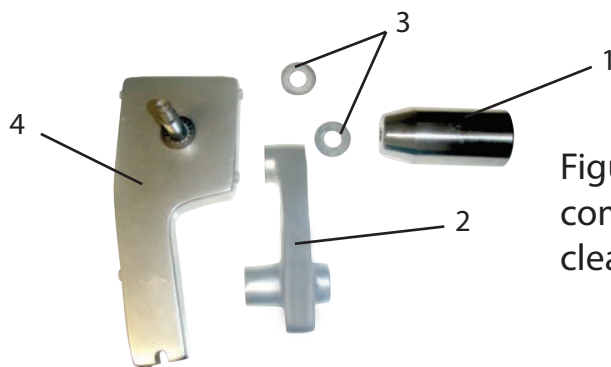


Figure 3

Figure 4 shows the removed components ready to be cleaned.



Figure 4

Cleaning Instructions (continued)

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 Carriage Assembly (Figure 6 [1]) with warm water and a mild detergent. The Carriage Assembly includes the Carriage, Carriage Arm, Carriage Handle and Carriage Knob. Pay special attention to the inside of the carriage arm (Figure 6 [5] the blue callout)
5. Wash the Adjustable Fence (Figure 6 [2]) on all sides with warm water and a mild detergent.
6. Wash the front and rear of the Knife (Figure 6 [3]) and Knife Scraper Figure 7 with warm water and a mild detergent using extreme **CAUTION** around the blade. Carefully remove the Knife Scraper as seen in Figure 8 and clean around the Knife's edge as shown in Figure 9 with warm water and a mild detergent applied to a soft cloth.

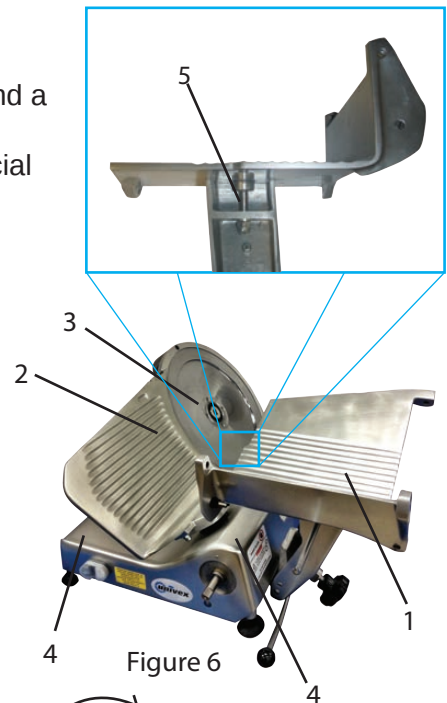


Figure 6



Figure 7



Figure 8

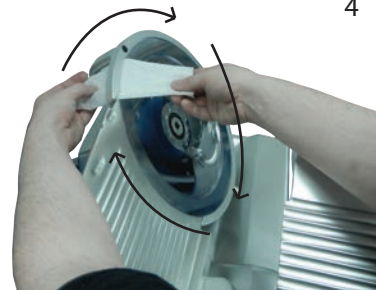


Figure 9

7. Wash the Slicer Body (Figure 6 [4]) 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 Instructions

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

WARNING: Turn off slicer and disconnect electrical cord before sanitizing.

Your Univex Slicer is designed to meet and exceed the newest and safest NSF / ANSI 8 standards. These standards are in place to prevent the growth of disease causing bacteria by ensuring your can be easily cleaned and sanitized. Following the cleaning and sanitizing procedures in this manual will keep your equipment clean and in well functioning condition.

Many sanitizer solutions are available and below is just an example of one type. If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use and instructions.

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

Chlorine Sanitizer Solution:

A chlorine sanitizer solution shall have a minimum temperature based on the concentration and pH of the solution listed in the following chart (taken from section 4-501.114 of the FDA Food Code);

Minimum Concentration	Minimum Temperature	
	pH 10 or less	pH 8 or less
mg/L	°C (°F)	°C (°F)
25	49 (120)	49 (120)
50	38 (100)	24 (75)
100	13 (55)	13 (55)

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 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 Section 2 of the Cleaning Instructions.

SHARPENING INSTRUCTIONS

This slicer is equipped with a knife having a concave or hollowed surface for superior slicing quality. Of course, any knife, however superior, must be sharpened regularly and properly in order to produce not only the highest quality slices, but also to allow it to maintain its productivity. The knife sharpener (Figure 10) on this machine is a fence mounted design. Since the sharpener is not exposed during the slicing of product, the stones remain free of food contamination and in the best possible condition for sharpening. Remember that before sharpening you need to clean the slicer, then sharpen, clean, and then sanitize.

clean-sharpen-clean-sanitize (refer to cleaning instructions on pages 6 - 7 and sanitizing on page 8)

Important: The following sharpening procedure will provide high quality sharpening results and should also be followed for safety considerations:

1. **Warning:** Keep away from the knife edge. (we also recommend using cut proof gloves)
2. The knife cutting area should be clean and free from food, especially grease. Grease will ruin the ability of a grinding stone to sharpen an edge. If cleaning is necessary, follow the procedure outlined on Pages 6 - 7. Remember to unplug the electrical supply cord.
3. Pull the carriage all the way back towards the front of the slicer. Lift the last slice device (Overview [3]) all the way up and rotate into the stored position. Loosen sharpener Locking Knob Assembly (Figure 10 [1]). Lift sharpener assembly (Figure 10) and place it on the top of the fence with the body of the sharpener on the right side of the fence and the mounting knob (Figure 11 [1]) on the left side of the fence.
4. Completely open the slice adjustment so that the knife edge is at the maximum slice thickness.
Warning: Keep away from the knife edge.
5. Slide the carriage towards the blade until the plastic bead of the sharpener (Figure 11 [2]) drops into the notch on the top of the fence. The plastic bead should now be resting flush with the top edge of the fence (the carriage should be moved slightly so that it is not touching the sharpener body). Tighten the knob (Figure 10 [1]) until sharpener is secure to the fence. Do not tighten too much.
6. Turn slicer ON. Rotate the sharpener dial downward (Figure 10 [5]) on the right side of the sharpener assembly to position "1" and hold. This will start the grinding stone rotating. Run until the beveled cutting surface on the back side of the blade cleans up. This can take approx. 15 to 30 seconds depending on how dull the blade was allowed to become. Return sharpener wheel to center position.
7. Turn slicer ON. Rotate sharpener dial upward (Figure 10 [2]) to position "2" on the sharpener assembly (this will engage the honing stone) and hold for approx. 1 to 2 seconds. Turn OFF the slicer. Blade should now be completely sharpened and honed.

Caution: It is important for best slicing results not to hone the knife too long or the keen edge will be destroyed due to the formation of an undesirable second bevel on the opposite side. This condition tends to be the primary cause of unsatisfactory slicing results.

8. Turn slicer OFF. Loosen sharpener mounting knob (Figure 10 [1]). Slide sharpener towards front of machine and lift off the fence. Close fence fully.
9. Clean slicer and knife according to the cleaning procedure on Pages 6 - 7 in order to thoroughly remove grinding debris.

1. Locking knob assembly
2. Honing position
3. Sharpener operation selection dial
4. Sharpener neutral position
5. Sharpening position

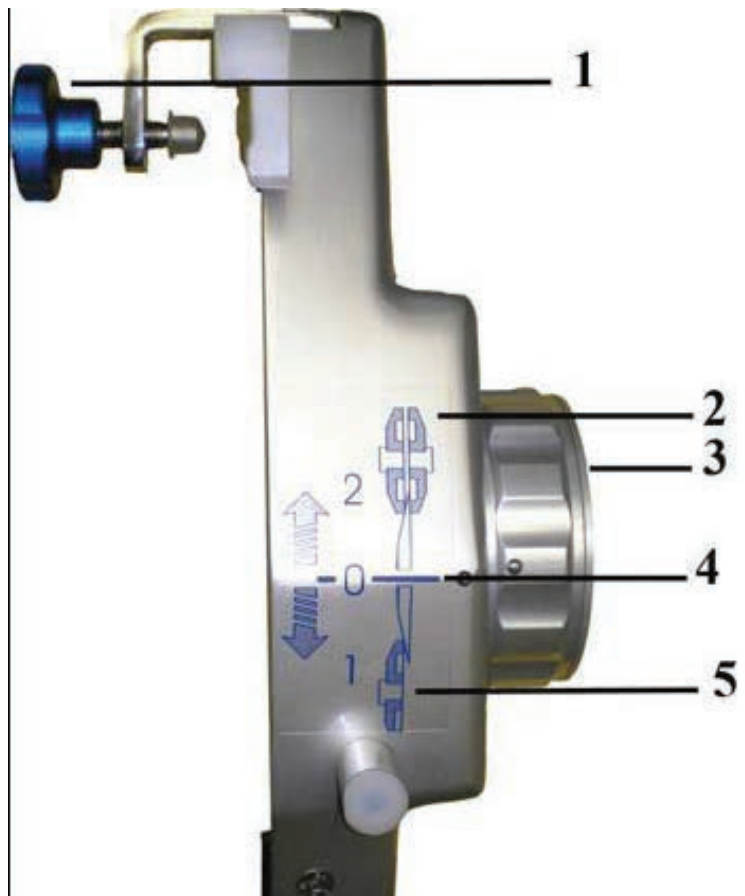
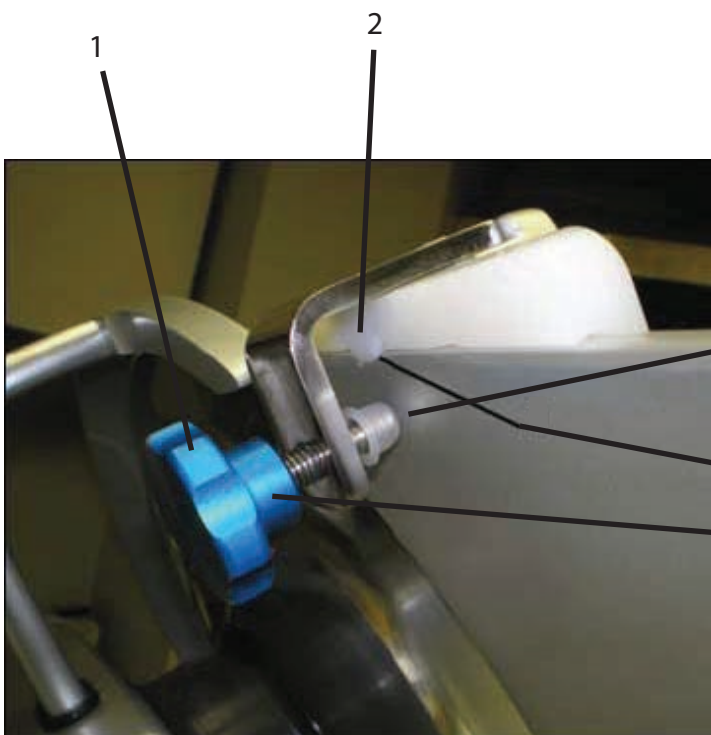


Figure 10



Position the sharpener assembly so that locking knob assembly is behind the fence.

Slide the carriage forward until the plastic bead slips into the notch on the fence.

Tighten the knob to secure the sharpener to the fence.

Figure 11

LUBRICATION & FUNCTION CHECK

Warning: Turn off slicer and **DISCONNECT ELECTRICAL CORD** before lubricating and close fence all the way.

General lubrication should be performed in accordance with the lubrication instructions below. During this lubrication sequence, be sure to check for free operation and movement of related parts as well as for excessive wear and looseness of various parts. Be sure to check all handles and knobs for tightness. Never use any type of vegetable cooking spray or oil as lubrication as this will cause damage to your slicer.



Figure 12

Remove the 3 bottom cover screws (1) and the 4 feet (2) to gain access to the slice adjustment and carriage slide rod.

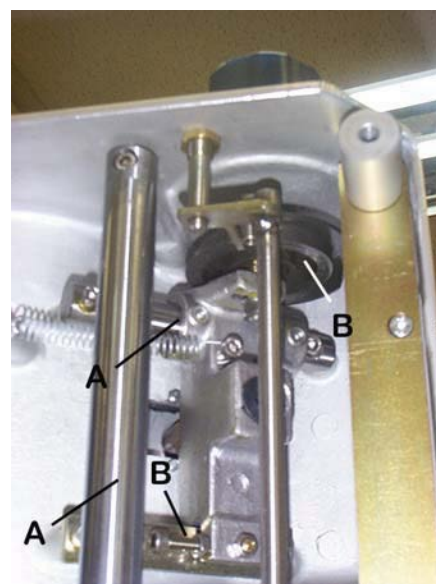
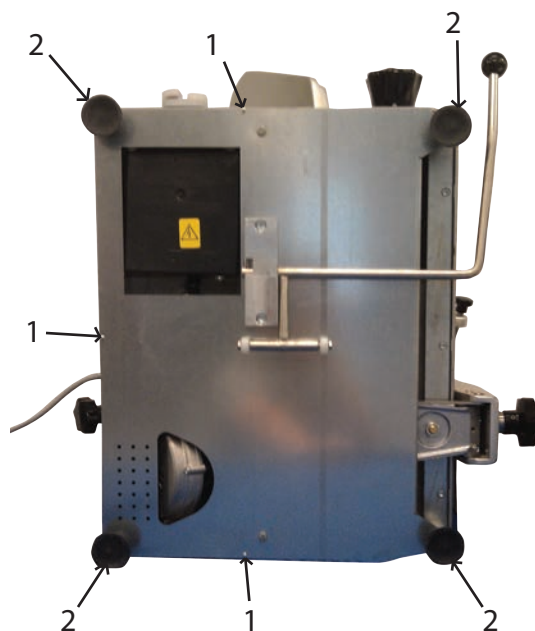


Figure 13

Lubrication Instructions:

A = Clean and apply mineral oil weekly.

B = Clean and apply mineral oil weekly.

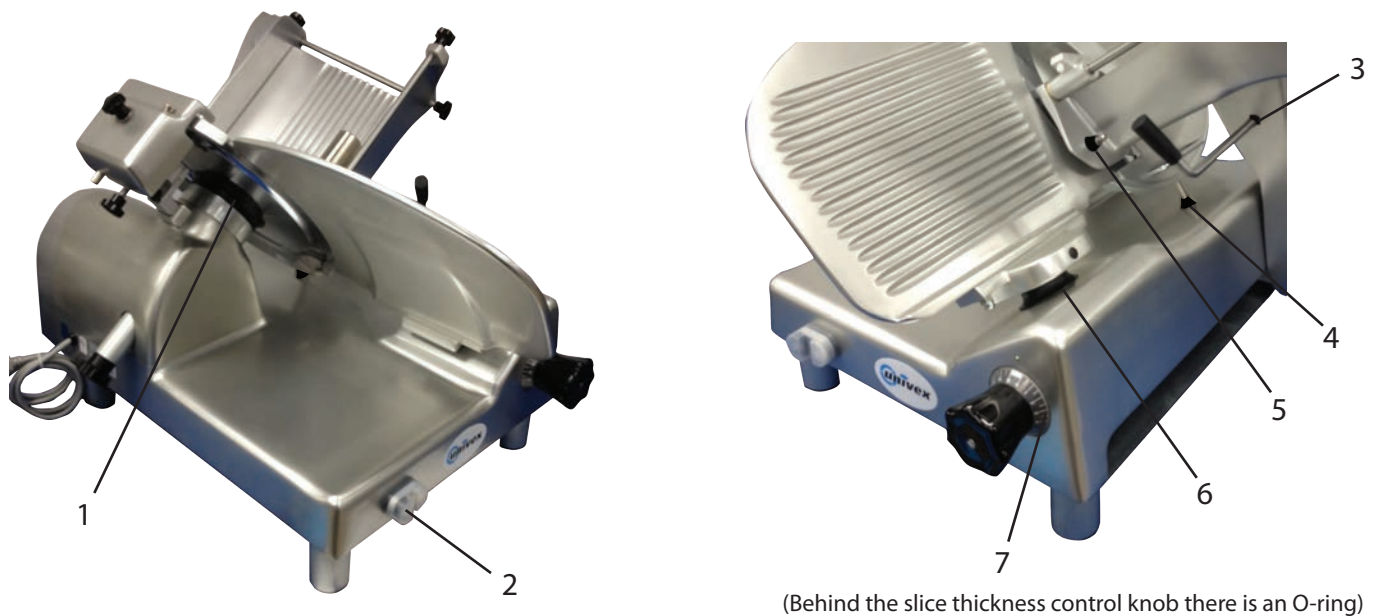
Inspection of Seals

It is important to regularly inspect the seals of the slicer to ensure that your equipment is in compliance with section 5.34.9.3 of the NSF/ Ansi 8 standards. Damaged or cracked seals can contain harmful bacteria that can cause a number of illnesses. If the seals of your slicer are found to be compromised or missing, it is necessary to remove the slicer from service and contact an authorized service agency or Univex.

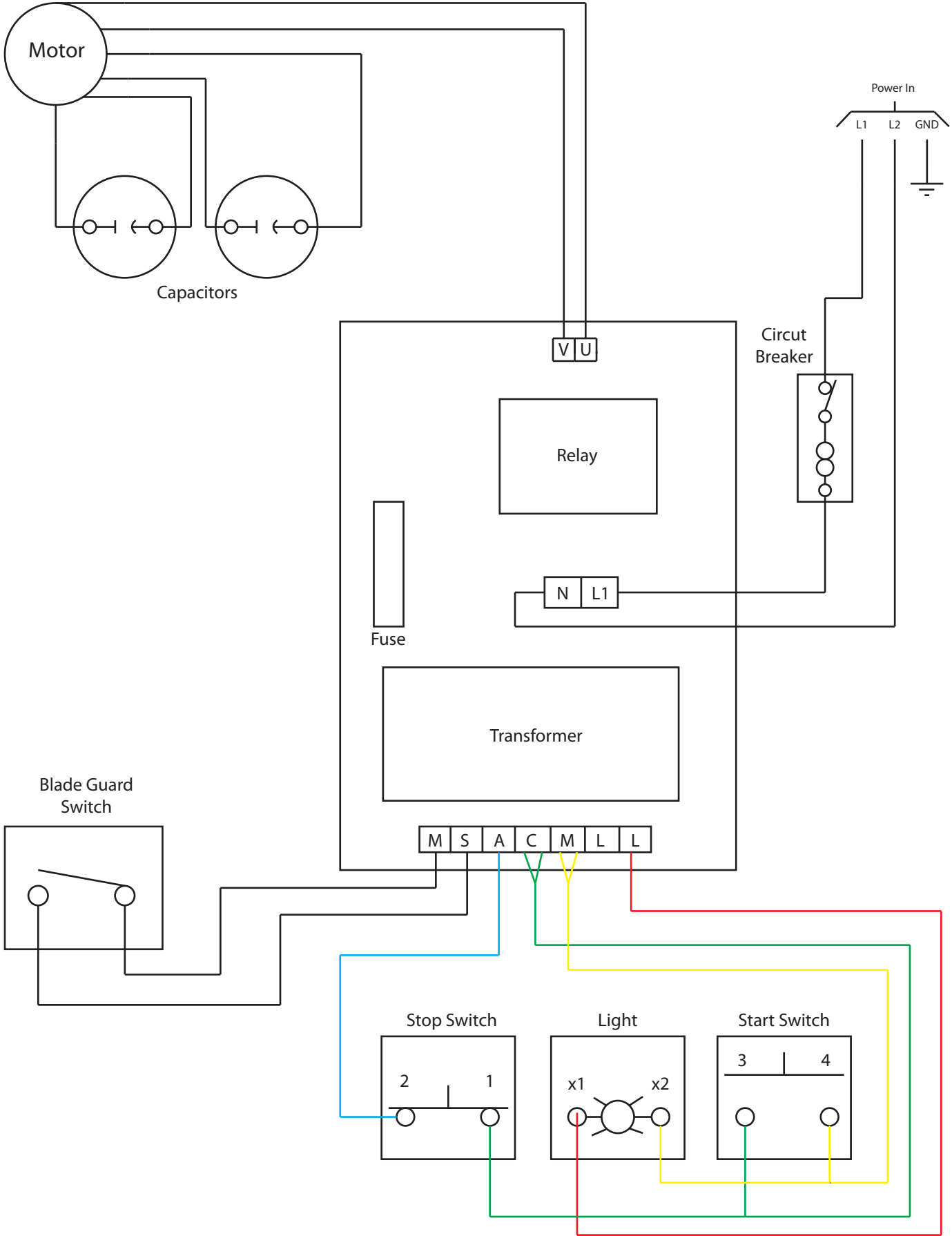
Full thorough inspections should be conducted not exceeding 6 month periods and is recommended to be performed by an authorized service agency. However as the regular operator of the machine seals should be reviewed during normal daily cleaning and reported upon if found to be worn.

Refer to the below figure 14 for seal locations. Inspect seals for degradation, cracks, tears or missing parts.

Figure 14



1000M Wiring Diagram



Warranty

The Univex line of Premium and Value slicers carry a one year on-site parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions.

Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not cover overtime charges of any kind.

Please call the Univex Warranty Service Department at (800) 258-6358 to report any warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.

