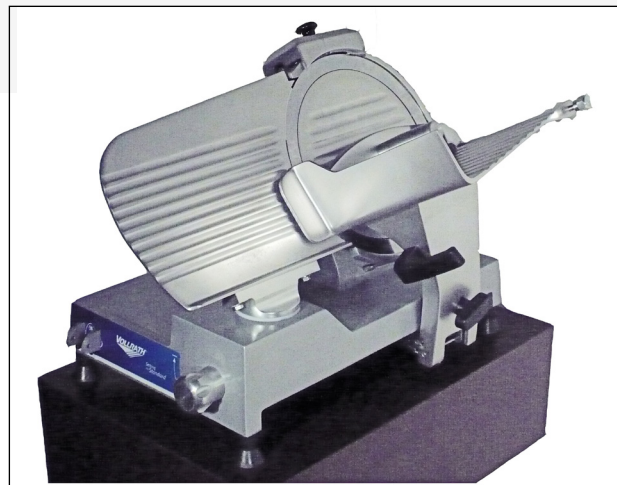


Operator's Manual

LIGHT, MEDIUM AND HEAVY DUTY ELECTRIC SLICERS



Item	Model	Description	Drive	HP	Voltage	Amps	Plug
40900	SLR7009/N	9" Light-Duty Slicer, Non-stick Finish	Belt	1/4 hp	120V	1.2	5-15P
40901	SLR7010/N	10" Light-Duty Slicer, Non-stick Finish	Belt	1/3 hp	120V	1.5	5-15P
40902	SLR7312/N	12" Medium-Duty Slicer, Non-stick Finish	Belt	1/3 hp	120V	1.5	5-15P
40903	SLR7012/N	12" Heavy-Duty Slicer, Non-stick Finish	Belt	1/2 hp	120V	2.5	5-15P
40904	SLR7712/N	12" Heavy-Duty Slicer, Non-stick Finish	Belt	1/2 hp	120V	2.5	5-15P
40905-QC	SLR7012/N	12" Heavy-Duty Slicer, Non-stick Finish	Belt	1/2 hp	120V	2.5	5-15P
40906	SLR7512/N	12" Heavy-Duty Slicer, Non-stick Finish	Gear	1/2 hp	120V	2.5	5-15P
40908	SLM0012/N	12" Heavy-Duty Slicer, Non-stick Finish	Belt	2/3 hp	120V	2.5	5-15P

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

WARNING

Severe injury can occur if this equipment is not used properly.

To reduce risk of injury or death:

1. Read and understand all instructions before using the equipment.
2. Keep out of reach of children.
3. Do not turn equipment on unless all guards are in place.
4. Do not feed food by hand: always use food pusher.
5. Equipment must be connected to a properly grounded electrical supply matching the nameplate rating.
6. Always unplug equipment before cleaning.
7. Keep equipment away from water; avoid water jets during cleaning.
8. Equipment should only be used in a flat, level position.
9. Do not operate unattended.
10. Install or locate this appliance only in accordance with the provided installation instructions.
11. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
12. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
13. Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
14. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
15. Do not spray controls or outside of equipment with liquids or cleaning agents.
16. Do not clean the equipment with steel wool.
17. Keep equipment and power cord away from open flames, electric burners or excessive heat.
18. SAVE THESE INSTRUCTIONS.

FUNCTION AND PURPOSE

This equipment is intended to be used to slice edible food products in commercial foodservice operations only. It is not recommended to be used with bone-in meat. It is not intended for household or laboratory use.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

Before using this equipment it must be cleaned thoroughly. Clean all surfaces before use. Failure to clean surfaces before using the equipment could cause food contamination.

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Working area must be dry, away from heating sources, and away from passageways.
4. Plug equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.

Before using this equipment it must be cleaned thoroughly. Clean all surfaces before use. Failure to clean surfaces before using the equipment could cause food contamination.

FEATURES AND CONTROLS

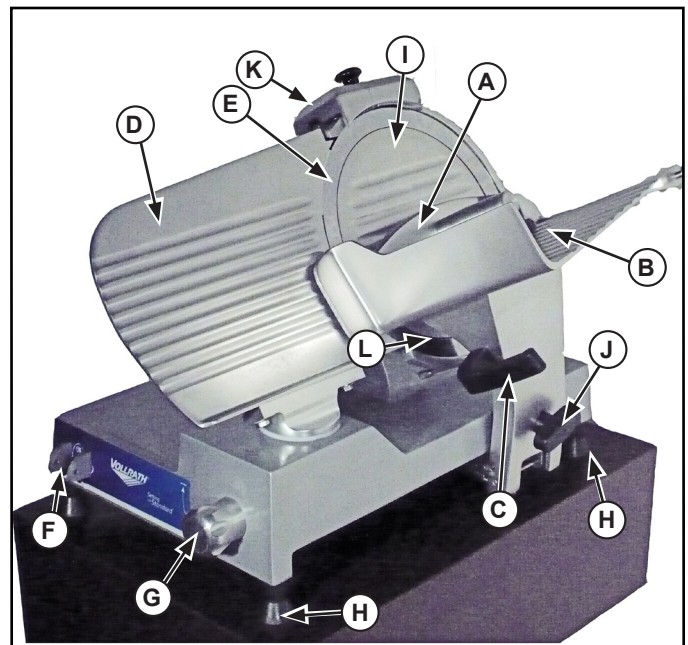


Figure 1. Features and Controls

(A) PRODUCT GRIP	(G) INDEXING CONTROL
(B) CARRIAGE TRAY	(H) FOOT
(C) CARRIAGE TRAY HANDLE	(I) KNIFE COVER
(D) GAUGE PLATE	(J) CARRIAGE TRAY RELEASE
(E) KNIFE	(K) KNIFE SHARPENER
(F) ON/OFF POWER SWITCH	(L) SILICONE SEAL

OPERATION

	! WARNING
Cut and Amputation Hazard. The knife on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using or cleaning this product. Only trained personal should operate equipment or preform maintenance. To reduce the risk of injury, the use of a cut resistant glove(s) is recommended when cleaning this equipment.	

	! WARNING
Electrical Shock Hazard. Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.	

1. Slide the carriage tray (B) to the load/start position (closest to the operator). See Figure 1.
2. Lift the food product grip (A) and place the food product to be sliced on the carriage tray (B) in contact with the gauge plate (D).
3. Place the product grip (A) either on top or behind product to be sliced.
4. Set the desired thickness of slice using the indexing control (G).
5. Switch the on/off power switch (F) to the "ON" position.
6. Using the carriage handle (C) push the carriage tray (B) back and forth to slice the food.
7. When finished slicing, turn the on/off power switch (F) to the "OFF" position.
8. Set the thickness to "0" using the indexing control (G).

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

	! WARNING
Cut and Amputation Hazard. The knife on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using or cleaning this product. Only trained personal should operate equipment or preform maintenance. To reduce the risk of injury, the use of a cut resistant glove(s) is recommended when cleaning this equipment.	

	! WARNING
Electrical Shock Hazard. Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.	

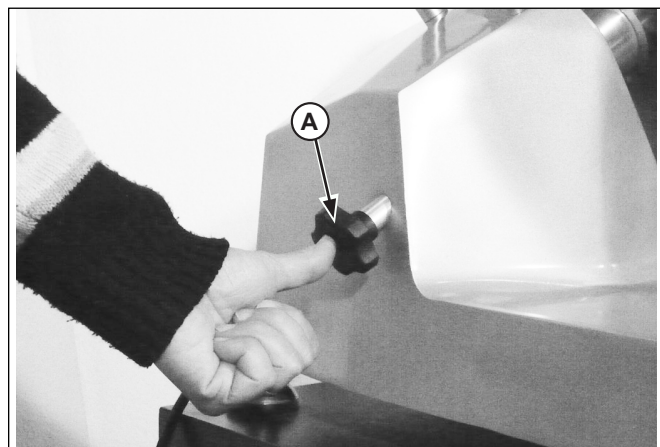
NOTE:

Do not clean the equipment with steel wool.

1. Unplug the slicer from the wall outlet.
2. Turn thickness indexing control clockwise on zero "0" position so the gauge plate protects the knife edge.

Note: Do not use abrasive materials, scratching cleansers or scouring pads to clean the unit. These can damage the finish.

3. Use a clean cloth to remove all coarse residual food and liquids from the slicer surfaces.
4. Unscrew the knife cover knob (A) and push on the knife cover knob to lift the knife cover from the knife. See Figure 2.



2. Knife Cover Knob

5. Remove the knife cover (A). See Figure 3.



Figure 3. Knife Cover and Securing Knob

6. Lift the knife sharpening assembly (A) and rotate it 90°, then lift to remove it. See Figure 4.

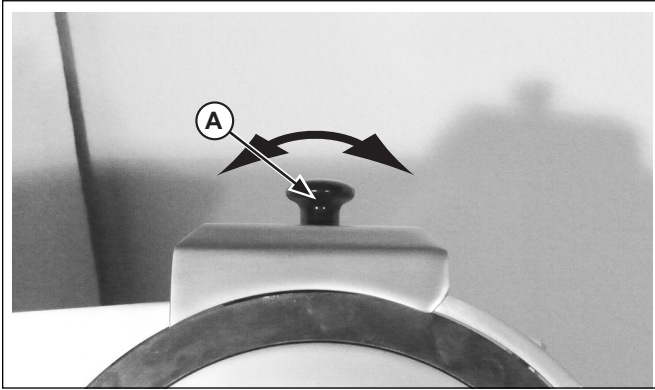


Figure 4. Knife Sharpening Assembly

7. Unscrew and remove the product grip handle and clean the product grip (A). Figure 5.

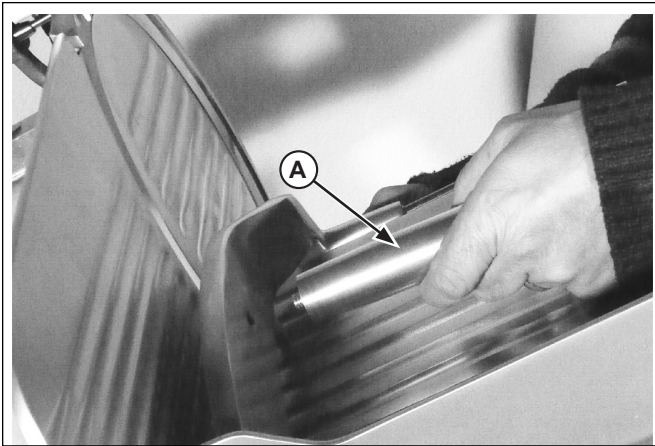


Figure 5. Product Grip Handle

8. Unscrew and remove the carriage tray shaft (A). Figure 6.

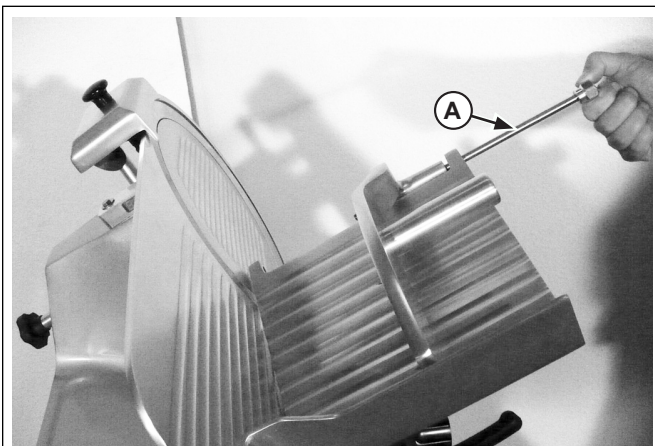


Figure 6. Carriage Tray Shaft

9. Unscrew the carriage tray release knob (A), tilt the carriage tray (B) and clean. See Figures 7 and 8.

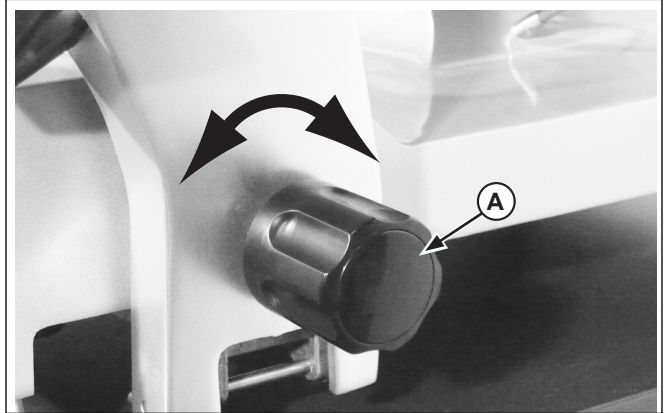


Figure 7. Carriage Tray Release Knob

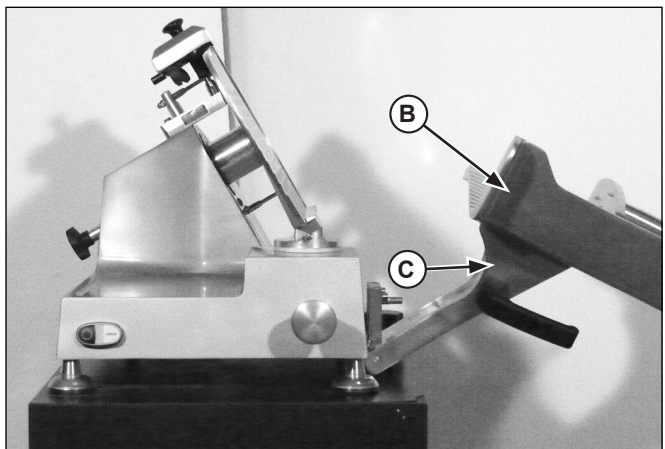


Figure 8. Carriage Tray and Silicone Seal

Sanitize all the removable parts and the slicer.

10. Wash hands. In a clean basin or sink, in a solution of clean warm water and correctly diluted sanitizing solution soak and wash the removable parts. Remove the parts from the basin or sink and allow them to air dry.
11. Wipe the slicer with correctly diluted sanitizing solution.
12. Press a damp cloth slightly moistened with water and correctly diluted sanitizing solution on the front side of the knife and move slowly from the center towards the edge; avoid excess of liquid. Figure 9.



Figure 9. Knife Cleaning

13. Insert the cloth between the knife and the knife guard. Pull the cloth outwards and rotate it to clean the internal side of the knife guard. Figure 10.



Figure 10. Knife Cleaning

14. Rotate the index control knob to zero (0) position and wipe the gauge plate starting at the knife and moving slowly outwards.
15. Install the carriage tray and tighten the carriage tray knob. See Figure 5 and 6.
16. Install the carriage tray shaft. See Figure 4.
17. Install the knife sharpening assembly and rotate it 90° to set into place. See Figure 3.
18. Install the knife cover. See Figure 2.
19. Install the knife cover knob and secure the knife cover. See Figure 1.

INSPECTING THE SLICER

- Inspect that the slicer is working properly and in good condition before each use or at least every six months.
- If the slicer is not functioning properly **do not use**. Have the equipment serviced by an authorized Vollrath service agency.
- The silicone seal (C) is to be inspected by qualified personal a minimum of every six months. See Figure 8. If the seal is faulty **do not use**. Have the equipment serviced by an authorized Vollrath service agency.

Note:

- The sanitizer concentration shall comply with Section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness of the FDA Food Code.
- 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 instructions.
- This slicer shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes.
- This slicer shall be cleaned and sanitized each time the knife is sharpened.

RESET SWITCH

The reset switch is actuated to protect the motor when the slicer is submitted to a mechanical type of overload. In case of overload:

1. Turn the on/off switch (F) to the “OFF” position. See Figure 1.
2. Remove the item(s) that caused overload. If necessary clean the equipment following the *Cleaning Section* of this manual.
3. Press the reset push-button, located on the bottom of the slicer.
4. Turn the on/off switch (F) to the “ON” and resume operation.

Activation of the reset switch occurs rarely, but if it is activated often during normal use, please contact a Vollrath authorized repair service center.

MAINTENANCE



! WARNING

Cut and Amputation Hazard.

The knife on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using or cleaning this product. Only trained personal should operate equipment or perform maintenance. To reduce the risk of injury, the use of a cut resistant glove(s) is recommended when cleaning this equipment.

Sharpening

Sharpen the knife at least once a week or any time that cutting becomes difficult and/or produces a large amount of waste. The slicer should be considered and treated as a knife: if it is not adequately sharpened, the slicing results will be poor and the machine will be overloaded.

To sharpen the slicer:

1. Turn the on/off power switch (F) to the “OFF” position. See Figure 1.
2. Turn the index control (G) to the “0” position.
3. Clean the knife (E) following the *Cleaning and Sanitizing Section* of this manual.
4. Use the knob (B) to lift the sharpener head (A) and rotate it 180° to the sharpen position. See Figure 7.

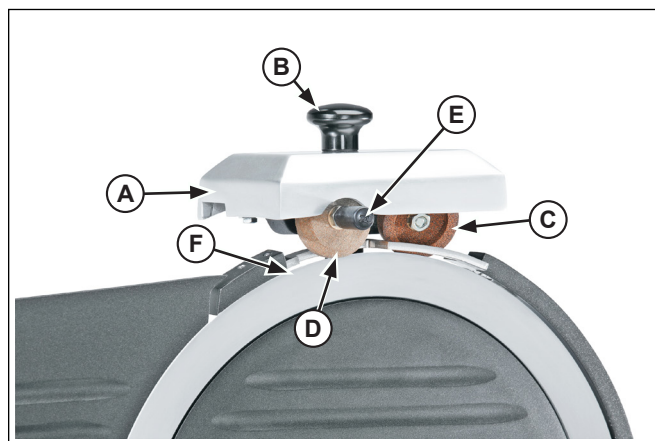


Figure 7. Knife Sharpening Assembly and Knife, in Sharpen Position

5. Push the knife sharpening assembly (A) down firmly so that the angled wheel (C) is pressed against the knife (E).
6. Turn the on/off power switch (F) to the “ON” position for 30 seconds. See Figure 1.
7. At the end of the 30 second sharpening cycle, and push the de-burring stone button (E) to gently push the stone (D) against the knife (F), for approximately 2 seconds. See Figure 7.
8. Turn the on/off power switch (F) to the “OFF” position. See Figure 1.

9. Use the knob (B) lift the knife sharpening assembly (A) and rotate it 180° to the slice position. See Figure 2.
10. Unplug and clean the equipment to remove any residue. Follow the Cleaning and Sanitizing section of this manual.

Lubrication

Lubricate sliding bars at least once a month and any time that pushing the tray becomes difficult. Use the oil supplied with the equipment or food safe lubricant; do not use cooking oil.

1. Unplug the equipment from the power supply.
2. Clean and lubricate the regulator plate adjustment shaft and food pusher shaft.
3. Carefully lay the equipment on its side, clean and lubricate the internal slide bar.
4. Carefully set the equipment onto its feet.

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Service from the list below.

VOLLRATH Technical Service • 1-800-628-0832 • Email: techservicereps@vollrathco.com

When contacting Vollrath Technical Service, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship for a period of one year, except as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201
U.S.A.

Main Tel: 800.628.0830
Fax: 800.752.5620

Technical Services: 800.628.0832
Service Fax: 920.459.5462

Canada Service: 800.695.8560

© 2014 The Vollrath Company, L.L.C.