



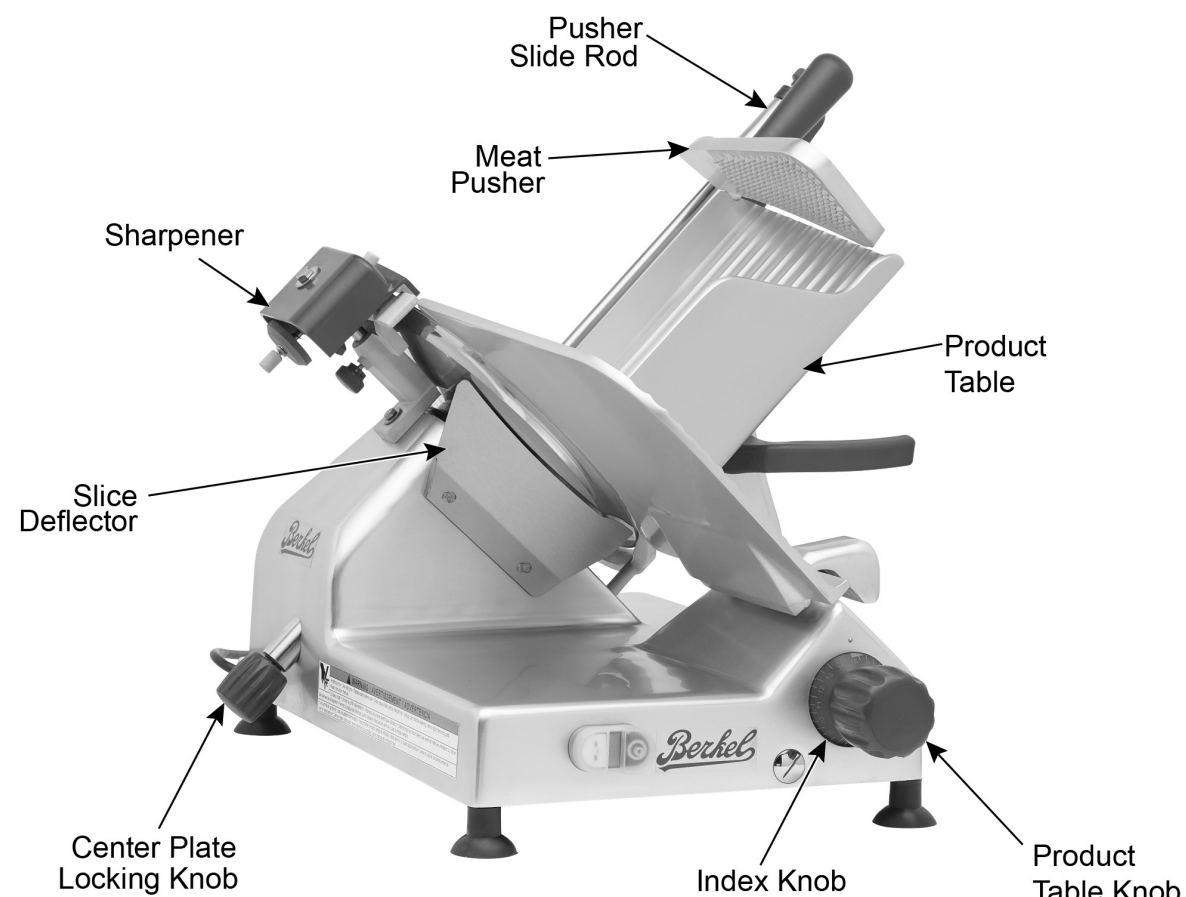
Berkel Slicer – Cleaning and Sanitizing Instructions (B9-SLC, B10-SLC, B12-SLC, B14-SLC)

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.

Note: 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.



- Unplug slicer.
- Close the slicer thickness control by turning the index knob clockwise to “0”.
- Turn the slicer off and unplug power cord from the wall outlet.

- Unscrew and remove meat pusher and slide rod from the product table and remove meat pusher from slide rod.
- Loosen the product table locking knob and remove the table.

- Remove the center plate by rotating the locking knob counterclockwise until loose. The center plate can then be lifted off the slicer and the rod can be pulled from the slicer base.
- Remove the slice deflector by sliding it off the mounting posts.
- Remove the sharpener by loosening the red knob at the sharpener base, then lift the sharpener from the slicer.
- Pre-scrape food scraps from the product table, center plate and slice deflector.
- Wash product table, center plate, meat pusher and slide rod, and slice deflector in hot detergent solution.
- Rinse product table, center plate, meat pusher and slide rod, slice deflector in fresh, hot potable water.
- Submerge product table, center plate, meat pusher, meat pusher slide rod, and slice deflector in sanitizer solution. Set parts aside on a sanitized surface and allow to air dry.
- Do not submerge the sharpener assembly. See the owner’s manual for detailed instructions on cleaning.
- Put on cut resistant gloves. Pre-scrape food from slicer.
- Using fresh detergent solution, clean the front side of the knife with a non-abrasive pad, nylon brush, and/or cloth wipes.

Always wipe from the center of the knife to the outer edge.

- Clean the backside of the knife with the fresh detergent solution, non-abrasive pad, nylon brush, and/or cloth wipes.
- Fold a cloth wipe that has been submerged in fresh detergent solution and work it between the ring guard and knife, starting at the base of the ring guard. Carefully work the cloth around the knife, cleaning the edge of the knife, edge of the ring guard and edge of the gauge plate. Use extreme caution.
- Clean the rest of the slicer base and other components with the fresh detergent solution and a non-abrasive pad.
- Clean the table surface under the slicer with fresh detergent solution.
- Using a fresh cloth wipe, rinse slicer and area under slicer with fresh hot potable water.
- Spray slicer and area under slicer with fresh sanitizer solution from a sanitizer spray bottle and allow to air dry. Remove cut-resistant gloves.
- Slide the meat pusher onto the slide rod. Assemble the slide rod to the product table. Reinstall the center plate, the product table and slice deflector to the slicer. After assembly, spray with sanitizer solution and allow to air dry.
- Plug in slicer.