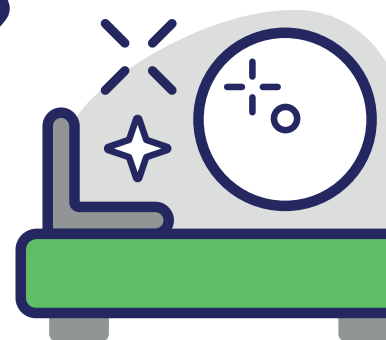


How to clean a meat slicer after use?

Cleaning must always be performed by adept food handlers and full attention must be given to the task to avoid accidents.



Meat slicer cleaning procedure in between shifts

This operation is done when the product subjected under the slicer is changed, when the employee shift changes, or when the meat slicer has been operating for more than four hours.

- 1 **Unplug the meat slicer** (make sure it is not operating before unplugging).
- 2 **Remove large food debris** using a clean paper towel.
- 3 **Use a cleaning cloth** applied with food sanitizer and hot water to wash down and wipe all areas of the meat slicer including corners and hard-to-reach areas. (Be careful with your hands and do not use abrasive tools to clean the slicer)
- 4 **Use a new cleaning towel** and rinse all areas with hot water.
- 5 **Dry the whole unit** before using it again.

Meat slicer deep cleaning

Perform a deep cleaning every after a whole day of use to maintain the good condition of your unit and prevent any food debris build-up.

- 1 **Unplug the meat slicer** (make sure it is not operating before unplugging).
- 2 **Remove large food debris** using a clean paper towel.
- 3 **Disassemble the whole unit** as described in the manufacturer's manual.
- 4 **Bring all dismantled parts to a sink** with prepared cleaning solution and wash accordingly.
- 5 **Apply sanitizing solution.** If the sanitizer does not require to be rinsed, allow it to dry before assembling the unit again.
- 6 For the main machine unit, **use a brush** to remove any stuck food debris along the machine joints, handle, gaskets, and other areas.
- 7 **Clean all areas** using a clean, wet towel.
- 8 **Rinse all areas** that can be washed with hot water and then apply the sanitizing solution for the recommended contact time.
- 9 **Air-dry the main motor unit** before reassembling the whole meat slicer.



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