



**1000M MANUAL
Signature Series Slicer
OPERATORS MANUAL**



**Persons under age 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.**

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
UNIT.

.....

WE APPRECIATE YOUR COOPERATION AND YOUR
BUSINESS. SHOULD THERE BE A QUESTION OR IF WE
CAN BE OF FURTHER ASSISTANCE, PLEASE CALL US,
800-258-6358.

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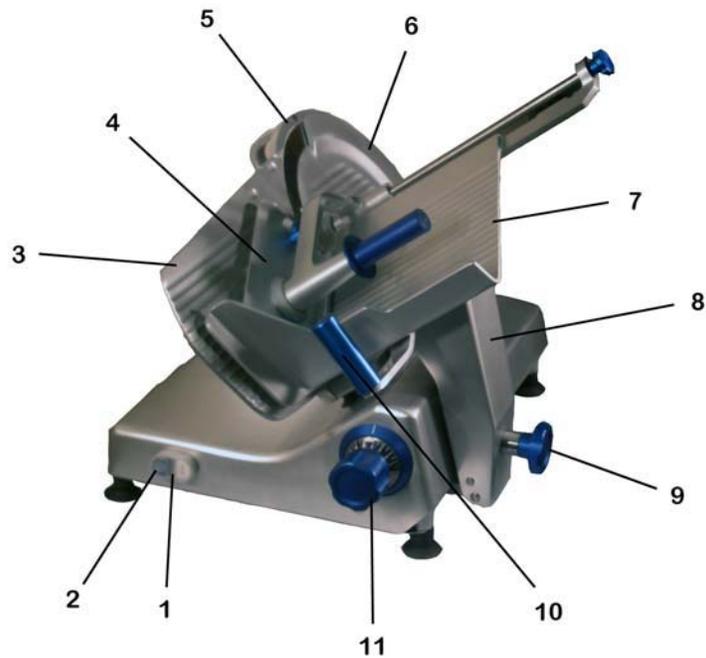
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OVERALL VIEW OF MEAT SLICER

Figure 1



1 INDICATOR LIGHT

2 ON-OFF SWITCH

3 FENCE

4 LAST SLICE DEVICE

5 PROTECTIVE GUARD

6 KNIFE GUARD

7 CARRIAGE

8 CARRIAGE ARM

9 CARRIAGE ARM KNOB

10 CARRIAGE HANDLE

11 GRADUATED KNOB

12 SERIAL NAME PLATE (ON REAR) OPER

OPERATOR'S MANUAL

INTRODUCTION

This manual contains instructions for the Installation, Operation, Care, and Sharpening of the 1000M Meat Slicing Machine. It is recommended that alloperators familiarize themselves with this manual prior to operating the Slicer.

INSTALLATION INSTRUCTIONS

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. Detached parts and fixtures should be checked against packing list to determine all are present. 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 Page 9.

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.

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 (Figure 1 [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 and sharpening assembly cover 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 instruction on Page 9 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 work the carriage using only the carriage arm handle (Figure 1 [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 (Figure 1 [2]). A indicator light (Figure 1 [1]) is provided to indicate when the slicer is turned on.

SLICE ADJUSTMENT

Warning: Dial-type knob adjustment (Figure 1 [11]) allows for slice thickness ranging from paper thin up to .9". Dial graduations allow you to precisely set up specific slice thickness for various needs. 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 (Figure 1 [4]) 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 (Figure 1 [10]).

Always make sure the carriage is positively secured to the slicer by checking to see that the carriage arm knob (Figure 1 [9]) is fully tightened.

PROTECTIVE GUARD

Warning: The protective guard (Figure 1 [5]) 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 (Figure 1 [6]) can be removed for cleaning by unscrewing the knife guard knob (Figure 3 [35]). For safety, keep the knife guard on at all times except when cleaning. Never operate the slicer with the knife guard removed.

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 3) 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.

Warning: 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.
 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. The stone simply will not cut. If cleaning is necessary, follow the procedure outlined on Page 8. 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 (Figure 1 [4]) all the way up and rotate into the stored position. Loosen sharpener mounting knob (Figure 3 [1]). Lift sharpener assembly (Figure 3) 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 4) 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 4) 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 3 [1]) until sharpener is secure to the fence. Do not tighten too much.
 6. Turn slicer ON. Rotate the sharpener dial downward (Figure 3 [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 from 15 to 30 seconds depending on how dull the blade was allowed to become. return sharpener wheel to center position.
 7. Turn slicer OFF and check for the formation of a very slight burr on the top side of knife opposite the bevel which indicates complete grinding of the bevel. This slight burr can be detected either visually or by picking with a small piece of stiff paper.
 8. Turn slicer ON. Rotate sharpener dial upward (Figure 3 [2]) to position "2" on the sharpener assembly (this will engage the honing stone) and hold for 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.
9. Turn slicer OFF. Loosen sharpener mounting knob (Figure 10 [28]). Slide sharpener towards front of machine and lift of the fence. Close fence fully.
 10. Clean slicer and knife according to the cleaning procedure on Page 8 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

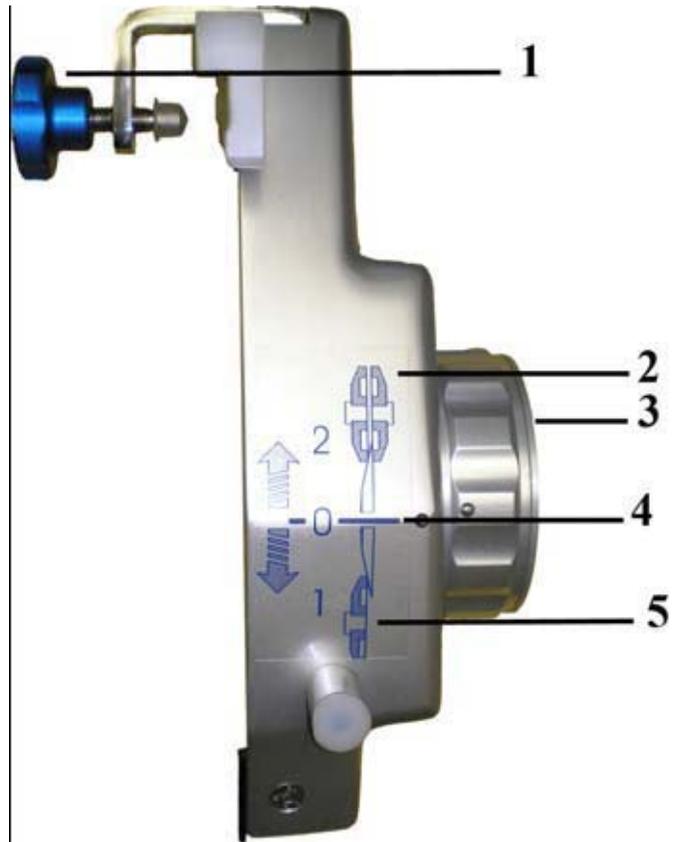
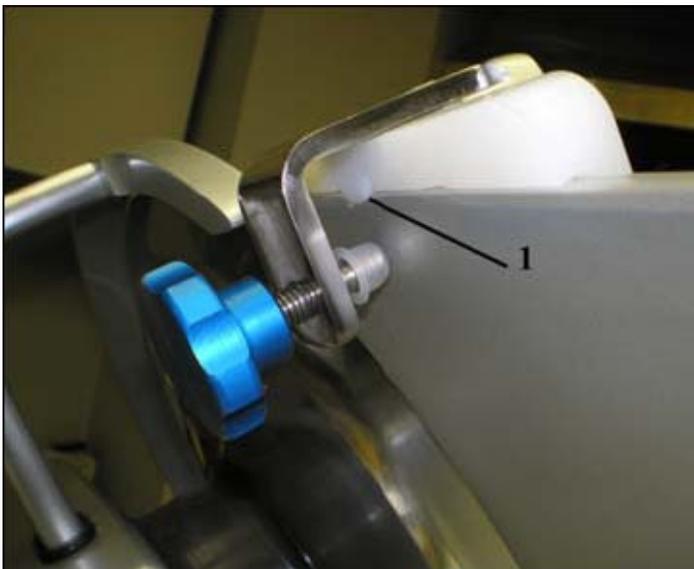


FIGURE 3



POSITION THE SHARPENER ASSEMBLY SO THAT THE 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 4

OPERATORS CARE OF SLICER

CLEANING

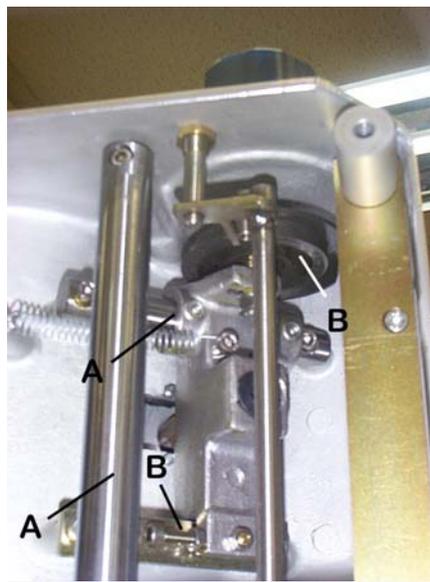
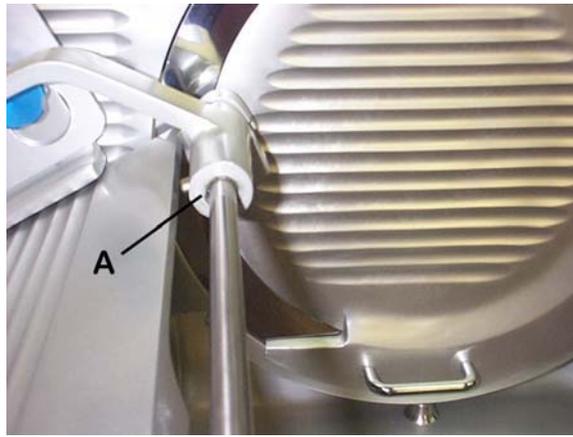
- Warning:** 1. Never touch the knife edge. Always keep your hands, fingers and arms clear of knife.
- Warning:** 2. Turn off slicer and DISCONNECT ELECTRICAL CORD before cleaning.
3. Turn slice adjustment knob (Figure 1 [11]) to the fully closed position (beyond "0") so that the knife edge is not exposed. While holding the adjustment knob all the way closed loosen the carriage arm knob. The carriage may now be tilted away from the fence to the cleaning position. Note that with the carriage tilted the fence becomes locked in the cleaning position which covers the forward portion of the knife.
- Caution:** 4. Remove last slice device (Figure 5 [3]), which may be washed in a sink, by loosening knobs (Figure 5 [4]). Use only warm water and mild soap. Rinse carriage assembly with warm water and dry thoroughly using a clean soft cloth. Never wash the slicer or any of its parts in a dishwashing machine or the clear protective finish will be damaged.
- Warning:** 5. Wash body of slicer using warm water and mild soap using a clean soft cloth. Under no circumstances should the slicer be hose rinsed.
6. Remove knife guard (Figure 1 [6]) by loosening knife guard knob (Figure 3 [35]) Then carefully lift and remove guard by the handle(Figure 3 [18]).
7. Rotate the meat deflector (Fig. 3 [7]) by swinging away from the back of the blade.
- Warning:** 8. CAREFULLY wash the front and rear of the knife with a cloth using warm water and mild soap. CAREFULLY wash between the knife edge and protective guard (Figure 1 [5]) using a soft cloth inserted between knife edge and guard on both front and rear of knife using extreme caution to never touch the knife edge. Rinse with warm water applied with a cloth. Dry thoroughly with a clean soft cloth.
- Caution:** 9. Following cleaning, a commercial non-toxic sanitizer may be wiped on the clean surfaces with a soft clean cloth or sprayed as recommended on the container labeling. It is important that the sanitizer be compatible with anodized aluminum or the clear protective finish on the slicer will be damaged. Surface should be wetted completely, but not to the point of running or puddling.
- Warning:** 10. Replace the knife guard. Never leave the slicer without its knife guard installed!
11. Return the meat deflector to it's original position. Lower carriage to operating position and tighten carriage arm knob.

LUBRICATION & FUNCTION CHECK

Warning: Turn off slicer and DISCONNECT ELECTRICAL CORD before lubricating.
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.

LUBRICATION INSTRUCTIONS



A = Clean and apply mineral oil weekly.

B = Apply Petro-Gel (4400408) often as required to maintain light film.

Warranty

The UNIVEX 100M Slicer carries 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 warranty claims before arranging repair or attempting to return the unit to UNIVEX.

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.