HS SLICERS INSTALLATION GUIDE

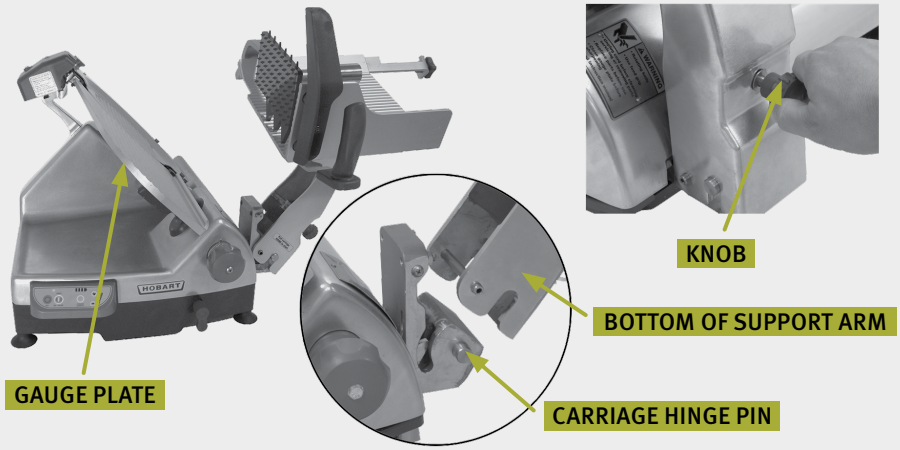
For HS Series Heavy-Duty Slicers

Food Preparation

1 VERIFY DATA PLATE

Prior to installation, test the electrical service to ensure it agrees with the specifications on the machine data plate. The data plate is located on the left side of the slicer base.

The electrical cord on the machine is equipped with a three-pronged grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from the plug.



2 PLACE AND ASSEMBLE SLICER

Place the slicer on a suitable counter or tabletop. Install the product tray on the slicer by lowering the bottom of the support arm onto the carriage hinge pins. Tilt the product tray toward the gauge plate, and turn the knob on the support arm until it is tight against the support arm.

3 CLEAN THE SLICER

Always unplug the machine power cord and turn the index knob fully clockwise to close the gauge plate before cleaning the slicer. Exercise extreme caution when working near the knife.

The slicer must be thoroughly cleaned and sanitized before being used. To do so, all removable parts should be removed, cleaned, and sanitized. Refer to the slicer's instruction manual for how to remove and re-install each part.

Once all parts are removed, wipe all surfaces of the slicer with a cloth soaked in mild detergent and warm water. Rinse using a fresh cloth and clean water and then apply sanitizing solution. Be sure to use only products formulated to be safe on stainless steel or aluminum.

Once all removable parts are fully dry, re-assemble the slicer.

REMOVABLE PARTS



Always refer to procedures as instructed in the Operation Manual for your specific model. Remember that slicer knives are sharp. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit www.hobartcorp.com.

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