1. Turn slice thickness control dial counter-clockwise past zero (0) until it stops so the table covers the knife edge. Make sure knife guard is fitted behind knife in the safety position. Wipe off all visible food/food debris and juices from the entire slicer.

**Removable Slicer Parts**

2. Remove the grease collection pan (18).
3. Unscrew knob (34) to remove the product holder (4) complete with pusher (3).
4. Remove the slice receiving tray (1). Loosen two screws (1a) to release slice receiving surface (1) from the retaining clips (1b).
5. Place all removable parts in a three compartment sink with warm water and a mild detergent solution; soak, clean, and thoroughly scrub all surfaces using a solution of mild detergent and warm water. Removeable parts include: product holder, pusher, slice receiving tray and knife sharpener. Use a soft spongy cloth and if necessary, a nylon brush for the spiked areas of the product holder (4) and pusher (3).
6. Rinse in hot water only and dry with soft spongy cloths.

**Slicer Unit**

7. Carefully wash and rinse the top and bottom of knife (16) by wiping from the center of the knife outward.
8. Carefully insert the cloth between the knife (16) and knife ring guard (14). While holding the cloth between knife (16) and knife ring guard (14), work it along the inside surface of ring guard (14). Repeat this procedure as necessary.

**SANITIZE ALL REMOVABLE PARTS AND THE ENTIRE SLICER**

9. In a clean sink with a solution of warm, clean water and properly diluted sanitizer*, soak the removable parts. Remove the parts and allow them to air dry without removing the sanitizer from the surface.
10. Spray or wipe down the slicer with properly diluted sanitizer* and allow it to air dry before using the slicer without removing the sanitizer.

*Note: To properly sanitize your slicer & its removable parts, it is important to strictly follow the instructions on your sanitizer container.

**REINSTALL REMOVABLE SLICER PARTS**

11. Reposition the product holder (4).
12. Place the product holder (4) complete with pusher (3) on the carriage (5).
13. Tighten knob (34) on product holder (4) to secure product holder and pusher (3) to carriage (5).
14. Install the slice receiving tray (1). Tighten two screws (1a) that fasten the slice receiving tray (1) to the retaining clips (1b).
15. Install the grease collection pan (18).

**SLICER INSPECTION**

**INSPECT THE SLICER FOR DAMAGED OR BROKEN PARTS.** A thorough visual inspection should be made of the entire slicer and its parts. Globe urges the owner/operator to inspect all components often, including ones that are detachable for cleaning and sanitizing. This inspection should include: looking for damaged parts and areas that may be more difficult to clean and sanitize.

**WARNING**

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

As with all food contact surfaces, it is extremely important to properly sanitize the entire slicer and to closely follow the instructions on your quaternary sanitizer container to ensure proper sanitization is achieved to kill potentially harmful bacteria.

**IMPORTANT:** 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. Excessive amounts of sanitizer and/or use of products not formulated for stainless steel or aluminum may VOID your warranty.

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.

Maintain the Owner’s Manual supplied with this machine and refer to it often for complete information on cleaning, sanitizing and maintaining the slicer.

**WARNING**

IF DAMAGE IS FOUND OR PARTS ARE MISSING, THE SLICER MUST BE REMOVED FROM SERVICE UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER.