**Department:** Food and Beverage

**Date:** August 2019

**Applies to:** All culinary and back of house team members

**Criteria:** Cleaning the slicing machine

**Purpose:** To ensure proper safety, cleanliness and sanitation is maintained by all while cleaning the slicer.

The following is the procedure for disassembling and cleaning the electric slicer.

### Step 1. Prepare & Disassemble

**Put on protective work gloves throughout the cleaning process. Start by turning the machine off and unplugging the power cord. Turn the index knob fully clockwise to close the gauge plate.**

### Step 2. Clean the Surfaces

Soak a clean cloth into a combination of mild detergent and warm water. Then, wipe down the surfaces of the meat slicer with the cloth. Once you’ve cleaned the surfaces thoroughly, rinse them with fresh water.

### Step 3. Remove the Carriage Tray, Knife Cover, Deflector & Sharpener

Remove each of these components using the procedures in the following order:

* **Carriage tray –** Close the gauge plate by pulling the carriage to the front. Then, unfasten the knob and lift the tray straight up.
* **Knife cover –** Unscrew the knob on the knife cover. Remove the rod and lift the cover free from the guide pin.
* **Deflector –** Unfasten the hex-headed pin. This should allow you to slide the deflector down and clear the pin.
* **Sharpener –** Lift sharpener straight off its post.

### Step 4. Clean the Carriage Tray, Knife Cover, Deflector & Sharpener

Clean each part in a sink using warm water and mild detergent. A non-abrasive dish soap works as well. Scrub carefully using a cloth or soft-bristle brush. Make sure to wipe any residue inside the sharper housing on the machine. Once each part is dry, reassemble accordingly.

### Step 5. Clean the Ring Guard & Surrounding Area

To clean around the area thoroughly, take a moistened, folded paper towel and work it between the ring guard and knife. Then, insert the paper towel at the ring guard’s base and manually rotate the knife. While the knife rotates, the paper towel will wipe the guard and edge of the gauge plate.

### Step 6. Wash the Knife

Clean the knife using a mild detergent and a cloth or soft-bristle brush. Make sure to wipe from the center of the blade motioning outward. Then, clean out the knife cover hold using a tube brush. Once the residue is removed from both areas, rinse using a separate cloth or clean brush.

### Step 7. Clean Under the Machine

Raise slicer and swing the cleaning leg under the machine straight down. When the leg comes down, pull it all the way to front. The machine should be completely supported. Using a damp cloth with warm water and detergent, clean underneath the machine. Then, rinse and dry using separate cloths.