



Outperform every day.™

Operator's Manual

Medium-Duty Electric Slicers



| Item No. | Model No. | Description | Drive | Peak HP | Voltage | Amps | Plug |
|----------|-----------|-------------|-------|---------|---------|------|------------|
| 40950 | SLM250/S | 10" Blade | Belt | 1/3 | 120 | 2.5 | NEMA 5-15P |
| 40951 | SLM300P/S | 12" Blade | | 2/5 | | 1.8 | |

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

NOTICE: Notice is used to note information that is important but not hazard-related.

WARNING

Severe injury can occur if this equipment is not used properly.

To reduce risk of injury or damage to the equipment:

- Keep out of reach of children.
- Do not turn equipment on unless all guards are in place.
- Do not feed food by hand; always use the food pusher.
- Equipment must be connected to a properly grounded electrical supply matching the nameplate rating.
- Always unplug equipment before cleaning.
- Keep equipment away from water; avoid water jets during cleaning.
- Equipment should only be used in a flat, level position.
- Do not operate unattended.
- Install or locate this equipment only in accordance with the provided installation instructions.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate this equipment if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
- Do not immerse the cord or plug in water. Do not let the cord hang over the edge of a table or counter.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Have qualified personnel install this equipment in accordance with local codes and ordinances.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.

Please register your product at Vollrath.com

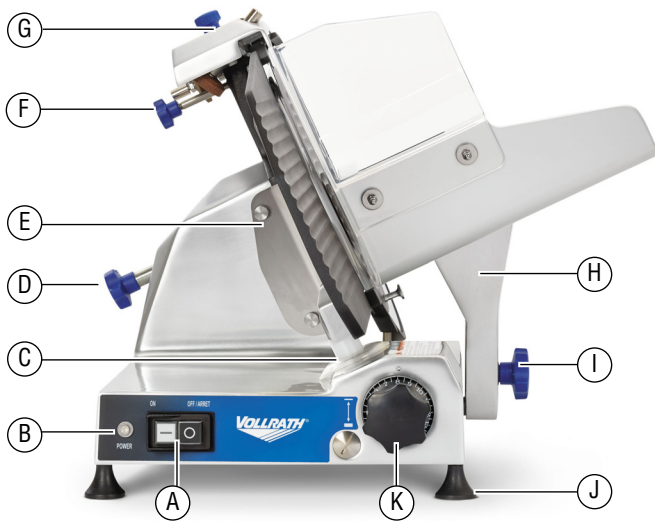
FUNCTION AND PURPOSE

This equipment is intended to slice food products in commercial foodservice operations only. It is not recommended for slicing bone-in meat. It is not intended for household or laboratory use.

UNPACK THE EQUIPMENT

1. Upon arrival, inspect the package and equipment for damage.
2. Immediately inform the carrier of any damage.
3. Remove all packing material and tape, as well as any protective plastic from the equipment.
4. When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

FEATURES AND CONTROLS



40950/ 40951 Features

- A On/Off Buttons
- B Power Indicator Light
- C Seal
- D Blade Cover Knob
- E Slice Guard
- F Blade Sharpener Locking Knob
- G Blade Sharpener
- H Carriage Tray
- I Carriage Release Knob

SET UP THE EQUIPMENT

Clearance and Environmental Requirements

Slicer must be placed:

- 31-1/2" (80 cm) above the floor
- 7-7/8" (20 cm) from walls or surrounding objects to allow for sufficient room to operate the slicer
- in a dry area, away from heat sources and not in a passageway.

Set Up

1. Clean the equipment.
Before using this equipment it must be cleaned thoroughly. See "Clean and Sanitize the Slicer" on page 4. Failure to clean surfaces before using the equipment could cause food contamination.
2. Plug the equipment into a properly grounded electrical outlet that matches the rating on the nameplate. Damage to the equipment can occur if incorrect power is supplied to equipment.



- J Foot
- K Index Control
- L Gauge Plate
- M Blade
- O Blade Cover
- P Product Grip
- Q Product Grip Handle

40951 Only Features

- N Blade Guard

OPERATION



WARNING

Cut and Amputation Hazard

The blade on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using or cleaning this product. Only trained personnel should operate equipment or perform maintenance. To reduce the risk of injury, the use of a cut resistant glove(s) is recommended when cleaning this equipment.



WARNING

Electrical Shock Hazard

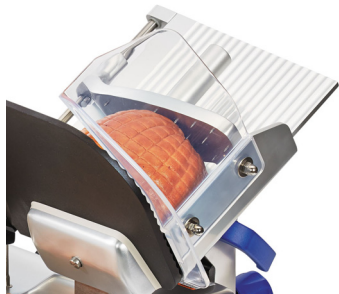
Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock. Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

Before you Begin

Inspect the slicer to verify all components are installed. Confirm the seal is in place and in good condition. Do not use the slicer if the components are not in good condition. Contact an authorized Vollrath service agency service the equipment.

Load the Slicer

1. Slide the carriage tray to the load/start position (closest to the operator).
2. Lift the product grip and place the food onto the carriage tray and in contact with the gauge plate.
3. Place the product grip either on top or behind the food to be sliced.



4. Set the desired slice thickness using the indexing control.
5. Press and release the ON (—) button.

Slice Food

1. Use the carriage handle to push the carriage tray back and forth to slice the food.

Turn Off Slicer

1. Turn the index control to the zero (0) position so the gauge plate protects the blade edge.
2. Press and release the OFF (O) button.

OVERLOAD RESET SWITCH

If the slicer becomes overloaded the reset switch stops the slicer to protect the motor. In case of overload:

1. Press and release the OFF (O) button.
2. Remove the food that caused the overload. If necessary, clean the equipment. See “Clean and Sanitize the Slicer” on page 4.
3. Press and release the reset button, located on the bottom of the slicer.



4. Press and release the ON (—) button to resume operation.

Reset should be a rare occurrence and should be due to overloading the slicer. Contact a Vollrath authorized repair service center if the switch is activating often during normal use.

CLEAN AND SANITIZE THE SLICER



WARNING

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WARNING

Electrical Shock Hazard

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock. Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

NOTICE: This slicer shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes.

NOTICE: This slicer shall be cleaned and sanitized each time the blade is sharpened.

Disassemble the Slicer

1. Turn the indexing control to the zero (0) position so the gauge plate protects the blade edge.
2. Unplug the slicer from the electrical outlet.
3. Unscrew and remove the product grip handle. Clean the handle.



4. Unscrew and remove the carriage tray release knob.



5. Lift the carriage tray to remove it.



6. Support the blade cover with one hand. With the other hand, loosen and push the blade cover knob to lift the blade cover from the blade.



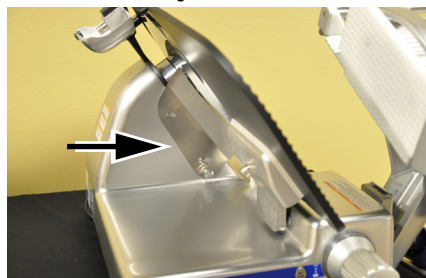
7. Loosen the blade sharpener locking knob.



8. Lift the sharpening assembly to remove it.



9. Remove the slice guard.



10. Use a clean cloth to remove all coarse residual food and liquid from the slicer surfaces.

CLEAN AND SANITIZE THE SLICER (CONTINUED)

Clean the Slicer

NOTICE: Do not clean the equipment with abrasive materials or scratching cleansers. These can damage the finish. Clean the slicer with only water, a mild detergent and sanitizing solution.

NOTICE: Hand wash only.

1. Wash the removable parts in a clean basin filled with a solution of clean warm water and mild detergent.

NOTICE: Do NOT soak the sharpening assembly.

NOTICE: Do NOT wash the sharpening stones. Wet stones will not properly sharpen the blade and will need to be replaced.

2. Rinse the parts with clean warm water.
3. Use a soft cloth, clean warm water and a mild detergent to clean the non-removable parts of the slicer:
 - The front and back sides of the blade. Start at the center of blade and wipe toward the edge.



- Blade guard (if applicable). From the backside of the blade guard, carefully wipe the inside edge of the guard.



- Gauge plate. Start at the blade and wipe outward.



- Body of the slicer.



- Underneath the slicer.

4. Rinse the non-removable parts of the slicer with clean warm water.

Sanitize the Slicer

NOTICE: The 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.

NOTICE: 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 instruction.

1. Wash your hands.
2. Soak the removable parts in a clean basin, in a solution of clean warm water and correctly diluted sanitizing solution.

NOTICE: Do NOT soak the sharpener assembly. Wet stones will not properly sharpen the blade and will need to be replaced.
3. Remove the parts from the basin and allow them to air dry. Do not remove the sanitizer.
4. Moisten a soft clean cloth with correctly diluted sanitizing solution.
5. Use the cloth to sanitize the non-removable parts and body of the slicer. See Step 3 under “Clean the Slicer.” Do not remove the sanitizer.

Reassemble the Slicer

1. Verify the index control knob is at the zero (0) position.
2. Install the slice guard.
3. Install the blade cover knob and secure the blade cover. If the blade cover has a knob, position it with the knob at the bottom.



4. Install the carriage tray and tighten the carriage tray release knob until it will no longer turn.

NOTICE: Under tightening the knob could cause the carriage tray to wobble and result in damage to the gauge plate.

5. Install the blade sharpening assembly.
6. Tighten the blade sharpener locking knob.
7. Install the product grip handle.

Inspect the Slicer

- Inspect the slicer for correct assembly and verify the slicer is in good working condition.
- Do not use the slicer if it is not in good working condition. Contact an authorized Vollrath service agency to service the equipment.

MAINTENANCE

Daily

- Inspect the slicer before each use.
- Clean and sanitize the slicer.

Weekly

- Sharpen the blade weekly or any time that cutting becomes difficult or produces a large amount of waste. The slicer should be treated as a knife. If it is not adequately sharpened, the slicing results will be poor and the machine will be overloaded.

NOTICE: Do not lubricate blade sharpener assembly.

Monthly

- Lubricate the carriage slide guides.

Every 6 months

- The seal should be inspected by a qualified person. Do not use the slicer if the seal is faulty. Contact an authorized Vollrath service agent to repair the slicer.

Sharpen the Blade



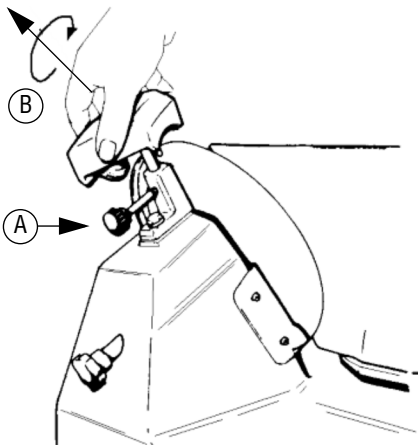
WARNING

Cut and Amputation Hazard

The blade on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using or cleaning this product. Only trained personnel should operate equipment or perform maintenance. To reduce the risk of injury, the use of a cut resistant glove(s) is recommended when cleaning this equipment.

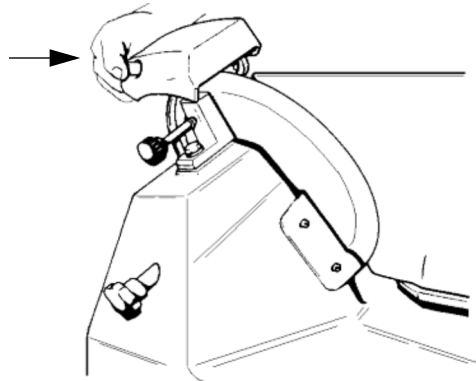
NOTICE: Use the integrated sharpener to sharpen the blade. Do not remove the blade to sharpen.

1. Turn the index control to the zero (0) position.
2. Press and release the OFF (O) button.
3. Unplug the slicer from the electrical outlet.
4. Clean the blade to remove any grease or food.
5. Loosen the sharpener locking knob (A). Rotate the sharpener 180° (B). Position and press down on the sharpener so the blade is between the two sharpening stones.

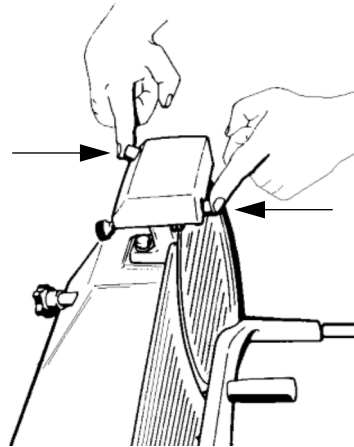


6. Tighten the sharpening lock knob.
7. Plug the slicer into the electrical outlet.
8. Press and release the ON (—) button.

9. Press and hold the sharpening stone button. Let the blade rotate against the stone for 30-40 seconds. Release the button. Correctly sharpening the blade should produce sparks. See the Troubleshooting section if sharpening does not produce sparks.



10. Simultaneously press and hold the sharpening and deburring stone buttons for 3-4 seconds. Release the buttons. Pressing the buttons for longer than 3-4 seconds could bend the blade, which could then damage the slicer.



11. Press and release the OFF (O) button and unplug the slicer.
12. Clean the slicer. See “Clean and Sanitize the Slicer” on page 4.

MAINTENANCE (CONTINUED)

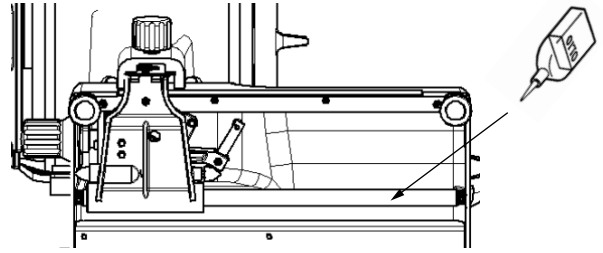
Lubricate Carriage Slide Guides

Lubricate the carriage slide guides at least once a month and any time that pushing the tray becomes difficult.

NOTICE: Use the oil supplied with the slicer or a food safe lubricant. Do NOT use vegetable oil or oil containing silicone. Do NOT spray oil onto the slicer components. Sprayed oil could unintentionally reach areas of the slicer that should not be lubricated.

1. Turn the index control to the zero (0) position.
2. Press and release the OFF (O) button.
3. Unplug the slicer from the electrical outlet.
4. Carefully lay the slicer on its side.
5. Use a soft clean cloth to remove old oil and dust.

6. Lubricate the carriage slide guides using the oil included with the slicer.



7. Carefully return the slicer to the upright position.

TROUBLESHOOTING

| Problem | Might Be Caused By | Course of Action |
|--|--|--|
| Poor cutting performance. | The blade needs to be sharpened. | Sharpen the blade. |
| Poor cutting performance even though blade is routinely sharpened. | Sharpening process is incorrect. | Repeat the sharpening process. Press and hold the sharpening stone button for a few seconds longer to allow burrs to form on the blade. If the problem persists contact Vollrath Technical Services. |
| No sparks when sharpening. | Sharpening stones need to be replaced. | Replace the stones. |
| Dirty sharpening stones. | Blade was not cleaned prior to sharpening. | Replace the stones. |
| Overload reset is activating too often. | | Contact Vollrath Technical Services. |

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



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www.vollrath.com

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