



Outperform every day.™

ENGLISH

Operator's Manual

Medium-Duty Electric Slicers



Item	Model	Description	Drive	Peak HP	Voltage	Amps	Hz	Plug
40950	SLM250/S	10" Knife Medium-Duty Slicer	Belt	1/3	120	2.5	60	5-15P
40951	SLM300P/S	12" Knife Medium-Duty Slicer		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 is used to note information that is important but not hazard-related.

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

WARNING

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

To reduce risk of injury or death:

1. Read and understand all instructions before using the equipment.
2. Keep out of reach of children.
3. Do not turn equipment on unless all guards are in place.
4. Do not feed food by hand: always use food pusher.
5. Equipment must be connected to a properly grounded electrical supply matching the nameplate rating.
6. Always unplug equipment before cleaning.
7. Keep equipment away from water; avoid water jets during cleaning.
8. Equipment should only be used in a flat, level position.
9. Do not operate unattended.
10. Install or locate this appliance only in accordance with the provided installation instructions.
11. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
12. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
13. Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
14. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
15. Do not spray controls or outside of equipment with liquids or cleaning agents.
16. Do not clean the equipment with steel wool.
17. Keep equipment and power cord away from open flames, electric burners or excessive heat.
18. SAVE THESE INSTRUCTIONS.

FUNCTION AND PURPOSE

This equipment is intended to be used to slice food products in commercial foodservice operations only. It is not recommended to be used with 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.

SET UP THE EQUIPMENT

CLEARANCE AND ENVIRONMENTAL REQUIREMENTS

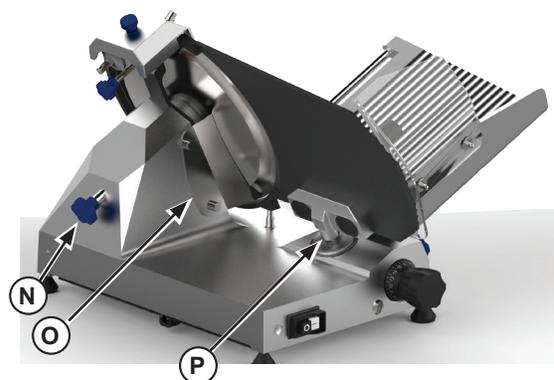
Slicer must be placed:

- 31-1/2" (80 cm) from the ground
- 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

5. 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.
6. Plug equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.

FEATURES AND CONTROLS



40950/ 40951 FEATURES

- (A) Power Indicator Light
- (B) On/Off Buttons
- (C) Index Control
- (D) Foot
- (E) Carriage Release Knob
- (F) Product Grip Handle
- (G) Carriage Tray
- (I) Knife Cover
- (J) Product Grip

- (K) Knife Sharpener
- (L) Knife
- (M) Gauge Plate
- (N) Knife Cover Knob
- (O) Slice Guard
- (P) Seal

40951 Only Features

- (H) Knife Guard

OPERATION

	<p>WARNING</p> <p>Cut and Amputation Hazard. The knife on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using this product. Only trained personal should operate equipment or perform maintenance.</p>
	<p>WARNING</p> <p>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. Do not use equipment if power cord is damaged or has been modified.</p>

BEFORE YOU BEGIN

Inspect the slicer to verify all components are installed. Confirm seal is in place and in good condition. If components are not in good working order, do not use the slicer. Have the equipment serviced by an authorized Vollrath service agency.

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 food to be sliced.
4. Set the desired thickness of slice 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 knife 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

Cut and Amputation Hazard.

The knife on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using this product. Only trained personal should operate equipment or perform maintenance.



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. Do not use equipment if power cord is damaged or has been modified.

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

This slicer shall be cleaned and sanitized each time the knife is sharpened.

Do not clean the equipment with abrasive materials or scratching cleansers. These can damage the finish.

Clean removable slicer parts by soaking in a sanitizing solution.

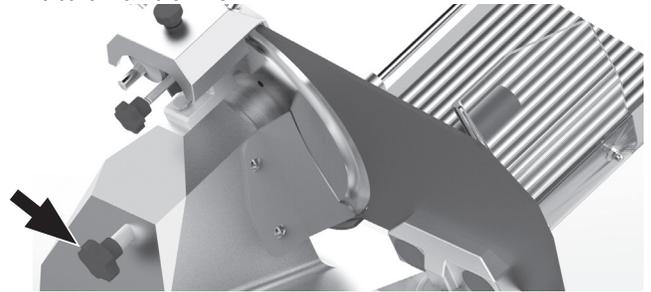
DISASSEMBLE THE SLICER

1. Unplug the slicer from the wall outlet.
2. Turn the indexing control to the zero (0) position so the gauge plate protects the knife edge.

NOTICE: Do not use abrasive materials, scratching cleansers or scouring pads to clean the unit. These can damage the finish.

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

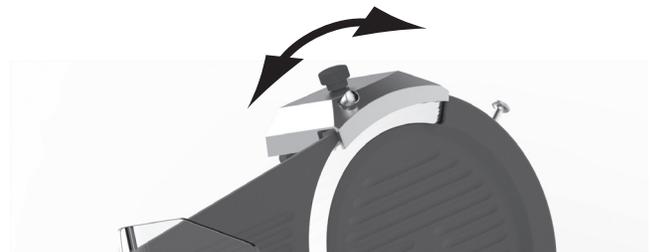
4. Loosen the knife cover knob and push on the knife cover knob to lift the knife cover from the knife.



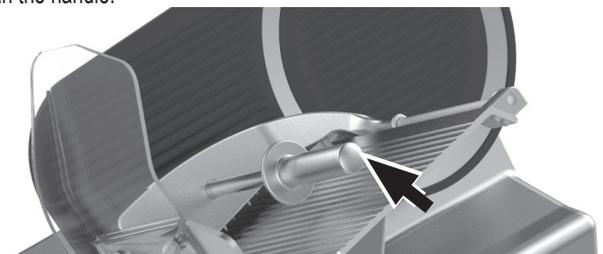
5. Remove the knife cover.



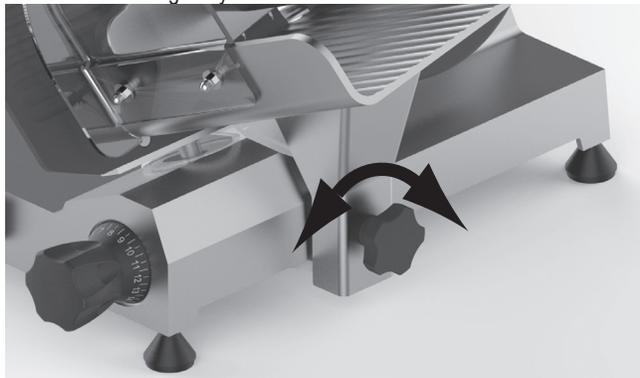
6. Lift the knife sharpening assembly and rotate it 90°, then lift to remove.



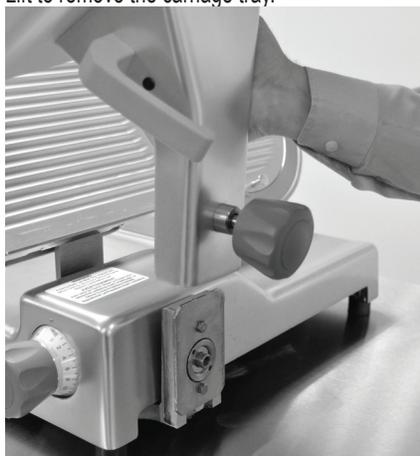
7. Unscrew and remove the product grip handle from the product grip shaft. Clean the handle.



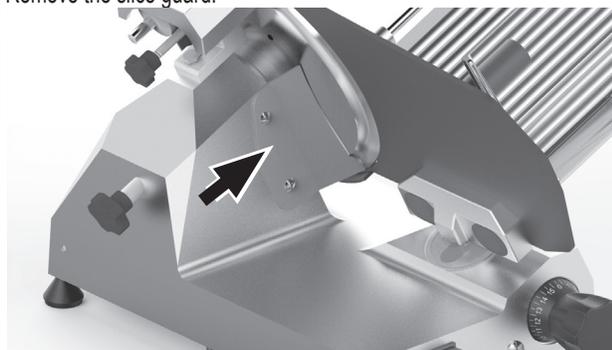
8. Unscrew the carriage tray release knob.



9. Lift to remove the carriage tray.



10. Remove the slice guard.



SANITIZE THE SLICER

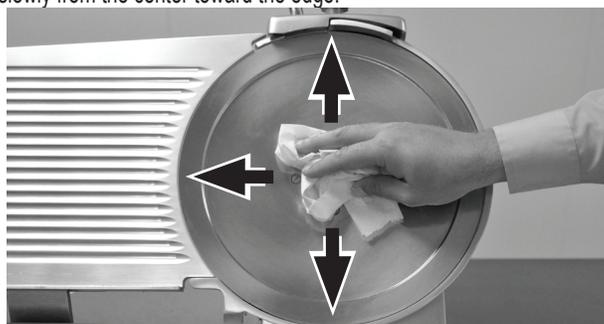
1. Wash your hands.
2. Wash the removable parts in a clean basin or sink, in a solution of clean warm water and correctly diluted sanitizing solution.

NOTICE: Hand wash only.

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

3. Remove the parts from the basin or sink and allow them to air dry.
4. Press a damp cloth, slightly moistened with correctly diluted sanitizing solution, onto the front side of the knife. Avoid excess of liquid. Wipe slowly from the center toward the edge.



5. Insert the cloth between the knife and the knife guard. Pull the cloth outwards and rotate it to clean the inside of the knife guard.



6. Clean the backside of the knife. See step 4.
7. Wipe the gauge plate with correctly diluted sanitizing solution, starting at the knife and move slowly outward.
8. Wipe the slicer with correctly diluted sanitizing solution.

REASSEMBLE THE SLICER

1. Verify the index control knob is at the zero (0) position.
2. Install the carriage tray and tighten the carriage tray release knob.
3. Install the product grip handle.
4. Install the knife sharpening assembly and rotate it 90° to set into place.
5. Install the knife cover.
6. Install the knife cover knob and secure the knife cover.
7. Install the slice guard.

INSPECT THE SLICER

- Inspect the slicer for correct assembly and verify the slicer is in good working condition.
- If the slicer is not functioning properly do not use. Have the equipment serviced by an authorized Vollrath service agency.

MAINTENANCE

Daily

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

Weekly

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

Monthly

- Lubricate the carriage slide guides

Every 6 months

- Have the seal inspected by qualified personal. If the seal is faulty **do not use the slicer**. Have the equipment serviced by an authorized Vollrath service agency.

SHARPEN THE KNIFE

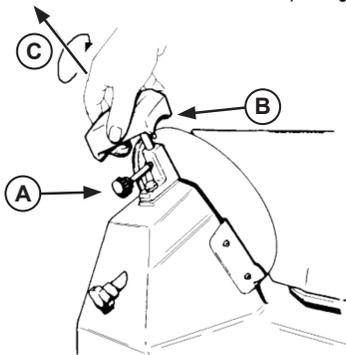


WARNING

Cut and Amputation Hazard.

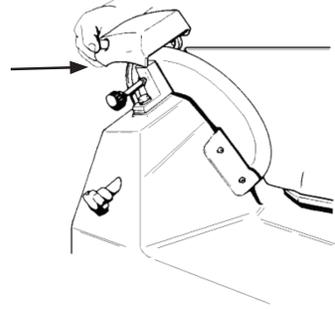
The Knife on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using this product. Only trained personal should operate equipment or perform maintenance.

1. Press and release the OFF (O) button.
2. Unplug the slicer from the wall outlet.
3. Turn the index control to the zero (0) position.
4. Clean the knife with denatured alcohol to remove any grease or food.
5. Loosen the sharpener locking knob (A) and lift the sharpener up to the lock position (B). Rotate the sharpener 180° (C). Move the sharpener so the knife is between the two sharpening stones.

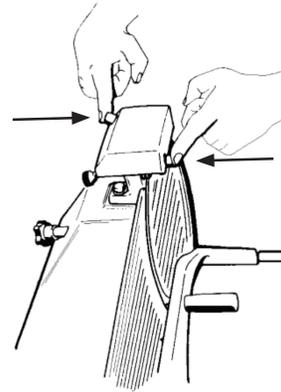


6. Tighten the sharpening lock knob.
7. Plug in the slicer.
8. Press and release the ON (—) button.

9. Press and hold the burring stone button. Let the knife rotate against the deburring stone for 30-40 seconds. Release the button.



10. Simultaneously press and hold the sharpening stone buttons for 3-4 seconds. Release the buttons.



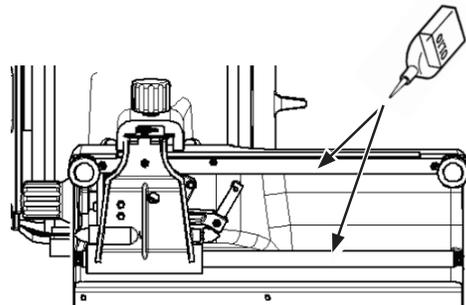
NOTICE: Pressing the buttons for longer than 3-4 seconds could bend the knife, which could then damage the slicer.

11. Press and release the OFF (O) button and unplug the slicer.
12. Return the sharpener to the original position.
13. Clean the slicer. See “Clean and Sanitize the Slicer” on page 4.

LUBRICATE CARRIAGE SLIDE GUIDES

Lubricate the carriage slide guides at least once a month and any time that pushing the tray becomes difficult. Use the oil supplied with the slicer or a food safe lubricant. Do NOT use cooking oil.

1. Press and release the OFF (O) button.
2. Unplug the slicer from the power supply.
3. Carefully lay the equipment on its side.
4. Lubricate the carriage slide guides using the oil included with the slicer.



5. Carefully return the equipment to the upright position.

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SERVICE AND REPAIR

There are no user serviceable parts within this appliance. 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 Service from the list below.

VOLLRATH Technical Service • 1-800-628-0832 • Email: techservicereps@vollrathco.com

When contacting Vollrath Technical Service, 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 for a period of one year, except 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.



www.vollrath.com

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