



The Vollrath Company, L.L.C.  
1236 North 18<sup>th</sup> Street  
P.O. Box 611  
Sheboygan, WI 53082-061

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# Operating and Safety Instructions

## Slicer

### Model Number:

40802, 9" Space Saver Slicer, 0.25HP, Belt Driven  
40803, 10" Space Saver Slicer, 0.3HP, Belt Driven  
40804, 12" Space Saver Slicer, 0.3HP, Belt Driven  
40849, 12" Heavy Duty Slicer, 0.5HP, Belt Driven  
40799, 12" Heavy Duty Slicer, 0.5HP, Gear Driven  
40801, 12" Heavy Duty Slicer, 0.6HP, Belt Driven



## Slicer

Thank you for purchasing this Vollrath Slicer. Before operating this unit, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

**▲ WARNING  
RISK OF INJURY**

**Severe injury can occur if this equipment is not used properly.  
To reduce risk of injury or death:**

- Keep out of reach of children
- Do not turn unit on unless all guards are in place
- Do not feed food by hand: always use food pusher
- Units must be connected to a properly grounded electrical supply matching the nameplate rating.
- Always unplug unit before cleaning
- Keep unit away from water; avoid water jets during cleaning
- Unit should only be used in a flat, level position
- Do not operate unattended

### **Function and Purpose:**

This unit is intended to be used to slice edible food products in commercial foodservice operations only. It is not intended for household use. It is not recommended to be used with boned meat. Frozen food can be sliced by using the special serrated blade, available as an accessory. The serrated blade is suitable for models: 40801, 40849, and 40799.

### **Installing the Slicer:**

1. Remove all packaging material and tape, as well as any protective plastic from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Working area must be dry, away from heating sources, and away from passageways.
4. Plug unit into a properly grounded electrical supply matching the nameplate rating. Damage to the unit can occur if incorrect power is supplied to unit.

**Note:** Before using this equipment it must be cleaned thoroughly. Clean all surfaces before use. Failure to clean surfaces before using the unit could cause food contamination.

**▲ WARNING  
RISK OF INJURY**

**The blade on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using or cleaning this product. To reduce the risk of injury, the use of a cut resistant glove(s) is recommended when cleaning this unit.**

**Using the Slicer:**

1. Product tray should be in the start position (closest to the operator).
2. Lift the food pusher and place food to be sliced on the product tray.
3. Place food pusher either on top or behind product to be sliced.
4. Set the desired thickness of slice using the regulator knob.
5. Turn unit on using the switch.
6. Using the handle push the product tray back and forth to slice the food onto the receiving area.
7. When cutting is done turn the unit off using the switch.
8. Set the thickness to "0" using the regulator knob.

**▲ WARNING  
ELECTRICAL SHOCK HAZARD**

**Do not spray, immerse or flood the outside of the unit or controls with liquid or cleaning product. Liquid could enter the electrical compartment and cause a short circuit or electric shock.**

**▲ WARNING  
RISK OF INJURY**

**The blade on this commercial slicer is extremely sharp. Severe injury can occur if care is not used when using or cleaning this product.  
To reduce the risk of injury, use of a cut resistant glove is recommended when cleaning this unit.**

**Cleaning:**

Clean the slicer at least once a day.

1. Unplug unit from power supply.
2. Do not immerse cord, plug or unit in water or any other liquid.
3. Set slice thickness regulator knob to "0" position.
4. Clean unit with a damp cloth and mild soap. Do not use abrasive detergent or cleaning materials as they can damage the finish of the slicer. **Remember that the blade is extremely sharp.**
5. Wipe unit dry with a clean cloth and allow to dry before using again.
6. Particular care should be used when cleaning the non-stick coated parts: use a damp cloth only.

**Reset Switch:**

The reset switch is actuated to protect the motor when the slicer is submitted to a mechanical type of overload. In case of overload:

1. Turn power switch OFF
2. Remove item that caused overload
3. Press the reset push-button (underneath the slicer)
4. Turn power ON and resume operation

Activation of the reset switch occurs rarely, but if it is activated often during normal use, please contact a qualified professional repair service.

## **Maintenance**

### **Sharpening:**

Sharpen the blade at least once a week 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.

### **To Sharpen the Slicer:**

1. Ensure the unit is turned off, the regulator knob is on “0” position and the blade cover is in place. Ensure the blade is clean.
2. Lift the sharpener head and rotate it 180°; Push the sharpener down firmly so that the angled wheel is pressed against the blade.
3. Turn the unit on and sharpen the blade for 30 seconds.
4. At the end of the 30 second sharpening cycle, push the de-burring stone button to gently push the stone against the blade, approximately 2 seconds.
5. Turn the unit off and return the sharpener head to its’ original location.
6. Unplug and clean the unit to remove any residue. Follow cleaning instructions above.

### **Lubrication:**

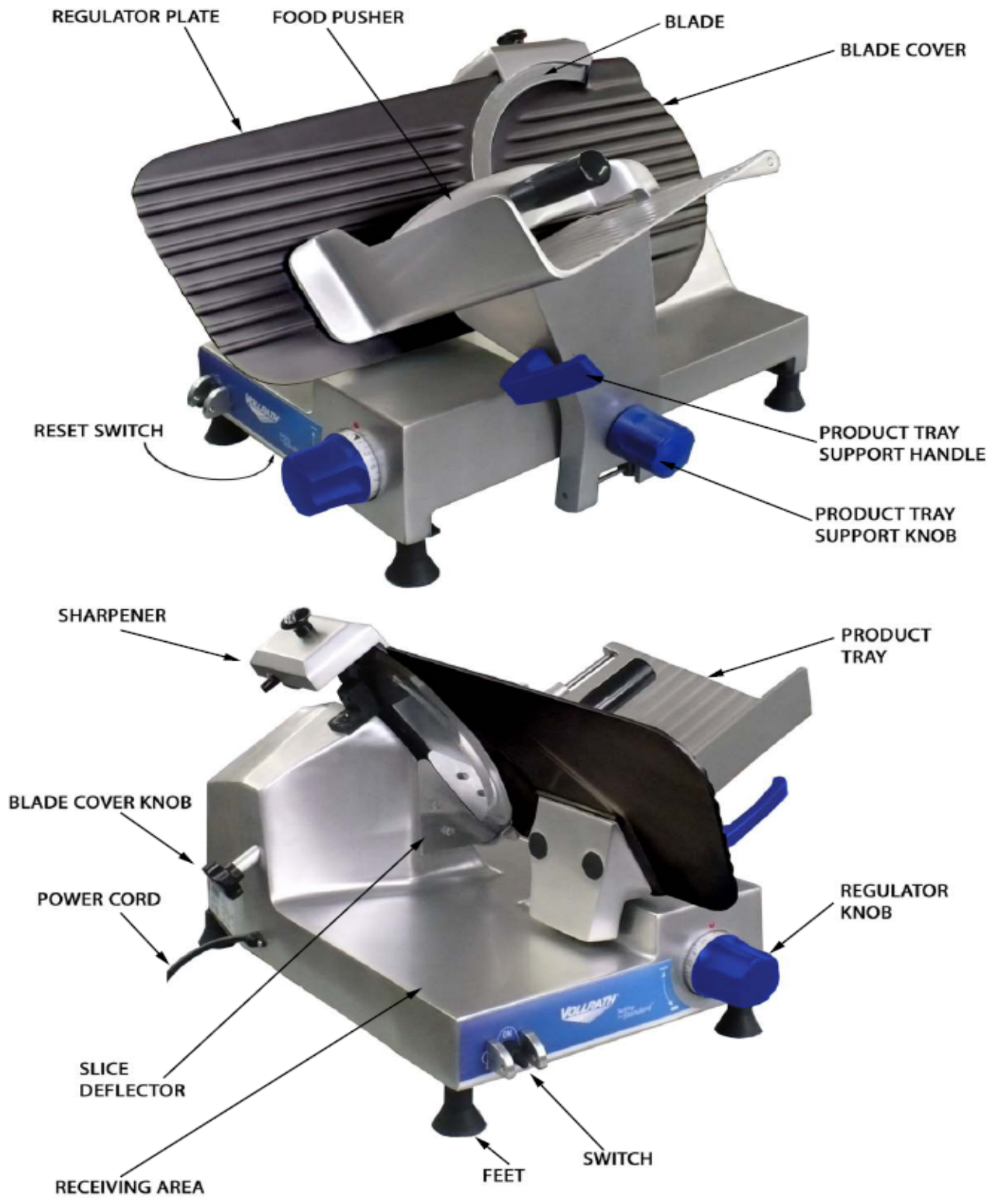
Lubricate sliding bars at least once a month and any time that pushing the tray becomes difficult. Use the oil supplied with the unit or food safe lubricant; **do not** use cooking oil.

1. Unplug the unit from power supply;
2. Clean and lubricate the regulator plate adjustment shaft
3. Carefully lay the unit on its side, clean and lubricate the internal slide bar

### **Repair:**

There are no user serviceable parts within this slicer. To avoid serious injury or damage, never attempt to repair or replace a damaged power cord or repair the slicer yourself. Contact a qualified professional repair service.

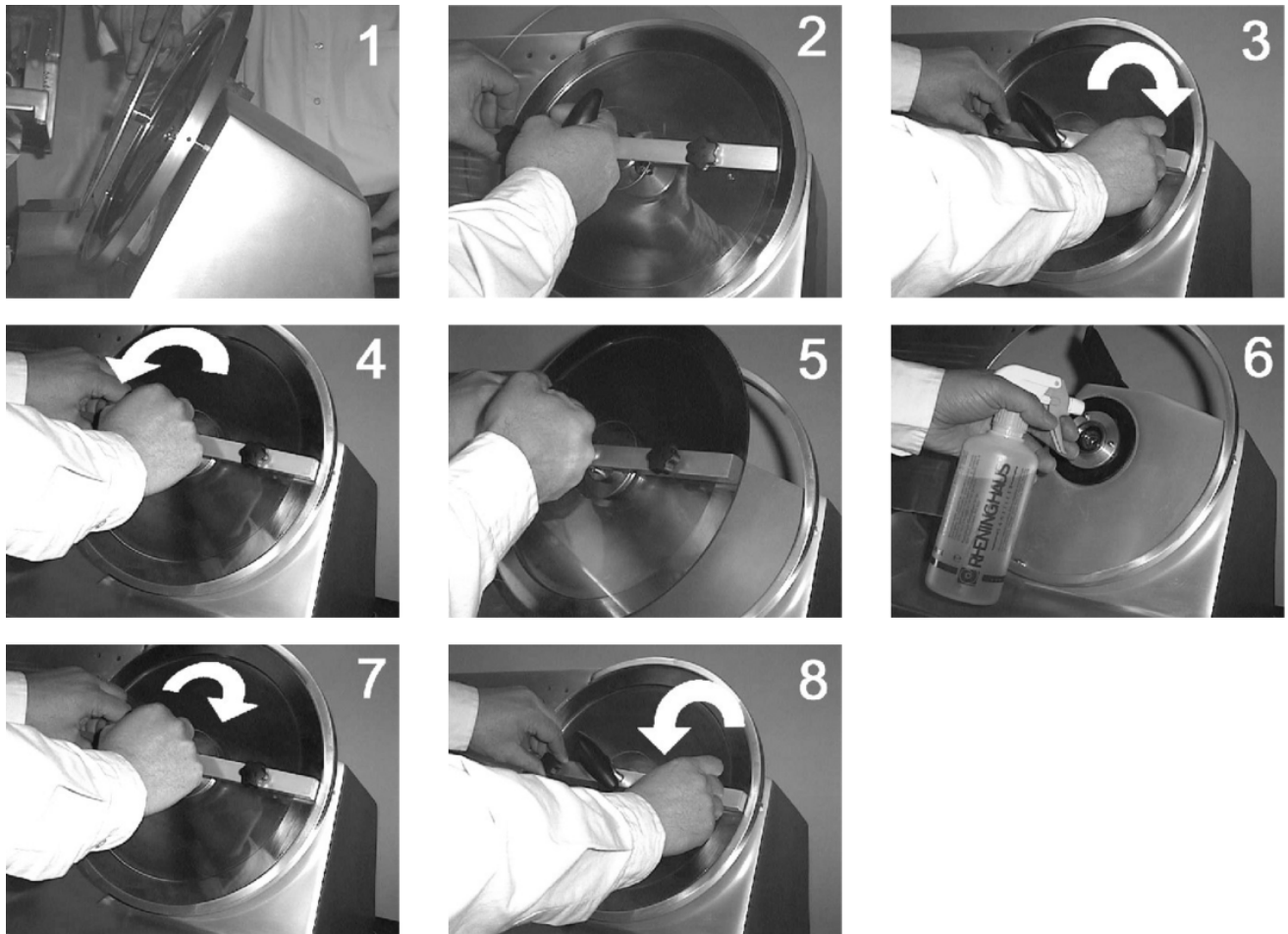
# Slicer





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## Model 40801 Only: How to remove the slicing blade using the Safe Blade Removal “SBR” tool.



Lift the sharpener unit up off the blade.

1. Unscrew and remove the blade cover disc.
2. Position the SBR in contact with the blade by fitting the extractor shaft into the blade center hole.
3. Screw the two knobs of the SBR into the corresponding holes in the blade.
4. Unscrew the SBR center handle by while holding the aluminum cross bar to keep from turning.
5. It is now possible to lift the blade off.
6. Carry out cleaning of the machine and of the rear part of the blade.
7. Position the blade back into its location on the unit and screw the SBR central handle tight.
8. Unscrew the two knobs on the aluminum cross bar to remove the SBR tool.

## **WARRANTY INFORMATION**

### **Warranty Policy for The Vollrath Company L.L.C**

The Vollrath Company L.L.C. warranties all products it manufactures and distributes against defects in materials and workmanship for a period of one year - except as listed below:

- Refrigeration compressors – 5 year warranty
- Intrigue & Classic Select cookware – Limited lifetime warranty
- Replacement parts – 90 (ninety days) on the part only
- Fry pans and coated cookware – 90 (ninety days)

All warranties cover normal use and service only and are void if the product has been damaged by accident, neglect, improper use or other causes not arising out of defects in material or workmanship. The Vollrath Company shall not be liable for loss of use of the product or other incidental or consequential costs, expenses or damage incurred by the purchaser.

Warranty work must have prior approval from The Vollrath Company L.L.C.

### **Vollrath Equipment Warranty**

All Vollrath equipment is repaired or replaced at the discretion of The Vollrath Company L.L.C., in accordance with the warranty policy listed above. Should you have a problem with your equipment and it is under warranty, please contact The Vollrath Warranty Service number and a technical representative will assist you. Please have the model number, serial number and proof of purchase information available when calling.

**The Vollrath Company L.L.C. Warranty Service Number 1-800-628-0832**

