

BEST PRACTICES

Protect your slicer from damage with these tips



When shutting down your Hobart slicer for extended periods of time follow these procedures to help protect your machine from damage and to provide easier start-up when your operations resume. For more detail on these procedures, refer to the cleaning section of your operator manual or operator wall chart.



Shutting Down

- Disconnect the electrical power to the machine
- 2. Clean and sanitize slicer per owner's manual or cleaning card. Turn index knob fully clockwise to close the gauge plate before doing any maintenance

Starting Up

- Disconnect the electrical power to the slicer. Turn index knob fully clockwise to close the gauge plate before doing any maintenance
- If any scheduled maintenance lapsed during storage, ensure it has been completed
- All specific details/instructions are included in the operator manual, perform checklist
- 4. Run slicer for a couple of minutes before cleaning and initial use. Run through the motions with nothing on the carriage
- 5. Clean and sanitize slicer before use per owner's manual or cleaning card

Slicer Checklist

HS Series

- ☐ Ensure gaskets/boots are not damaged or cracked*
- ☐ Lubricate carriage slide rod
- ☐ Lubricate meat grip slide rod if not smooth

EDGE Series

- ☐ Ensure gaskets/boots are not damaged or cracked*
- ☐ Lubricate carriage slide rod
- ☐ Lubricate meat grip slide rod if not smooth

Berkel X13

- ☐ Ensure gaskets/boots are not damaged or cracked*
- ☐ Lubricate meat grip slide rod if not smooth
- ☐ DO NOT lubricate carriage slide rod

Berkel 800 Series

- ☐ Ensure gaskets/boots are not damaged or cracked*
- ☐ Lubricate meat grip slide rod if not smooth
- ☐ If carriage slide rod is rough, call service
- ☐ Lubricate sharpener

Warning

*The slicer must be removed from service by the manufacturer or an authorized service agent if any gasket or seal if found to be damaged or missing.



For service & information, contact 888-378-1338 | hobartcorp.com