



## 7512 Value Slicer Operators Manual



Persons under the age of 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. Of Labor employment standards administration fact sheet No. ESA91-3.



# ATTENTION:

TO INSURE BOTH SAFE AND TROUBLE-FREE PERFORMANCE, WE STRESS THAT ALL PERSONNEL THAT WILL BE INVOLVED WITH YOUR NEW UNIVEX SLICER MUST READ AND UNDERSTAND THESE INSTRUCTIONS BEFORE ATTEMPTING TO OPERATE THIS SLICER.

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WE APPRECIATE YOUR COOPERATION AND YOUR BUSINESS. SHOULD THERE BE A QUESTION OR IF WE CAN BE OF FURTHER ASSISTANCE, PLEASE CALL US.  
1-(800)-258-6358



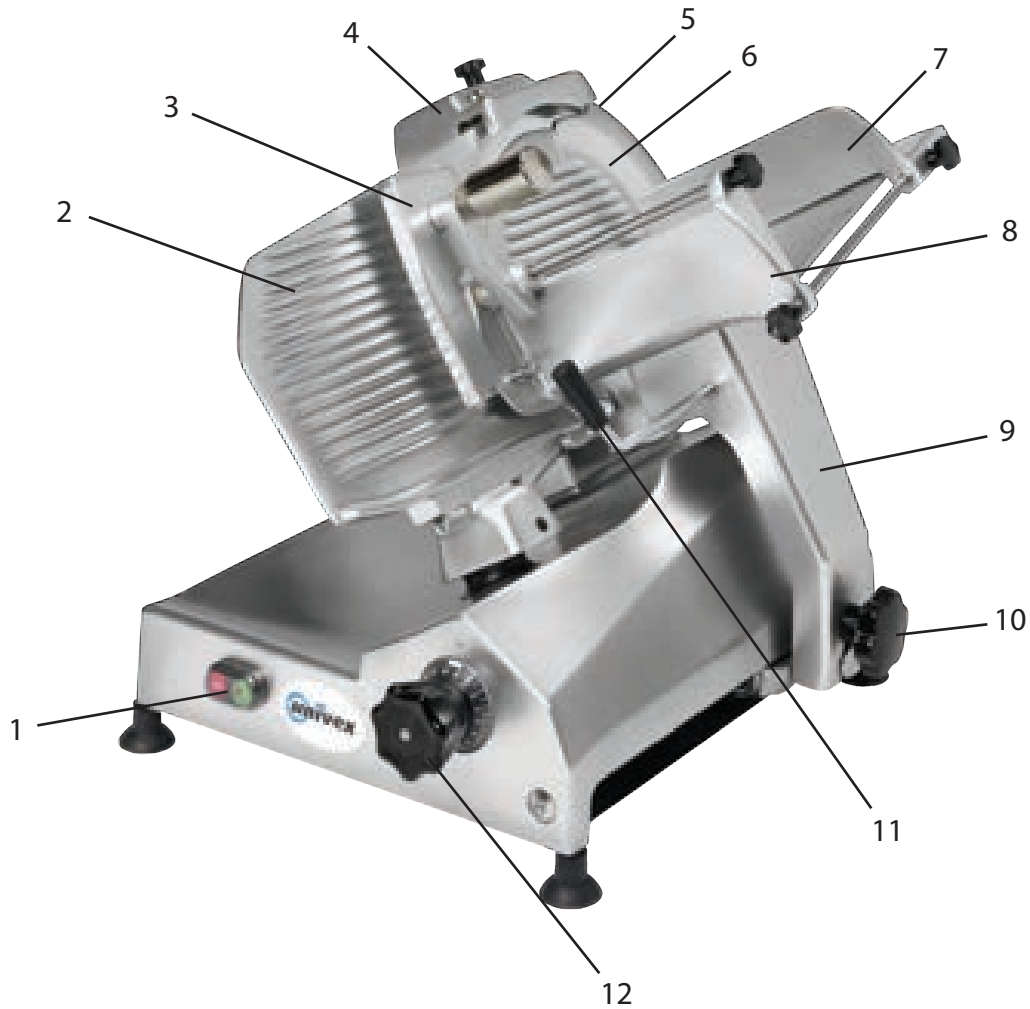
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# Overview of the 7512 Value Slicer

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1. On/ Off Switch and Indicator Light

2. Fence

3. Last Slice Device

4. Sharpener Assembly

5. Protective Guard

6. Knife Guard

7. Adjustment Spacer

8. Carriage

9. Carriage Arm

10. Carriage Arm Knob

11. Carriage Arm Handle

12. Slice Adjustment Knob

# Introduction

This manual contains instructions for the installation, operation, care, and sharpening of the 7512 value slicer. It is recommended that all operators familiarize themselves with this manual prior to operating the slicer.

## Inspection:

All UNIVEX slicers are inspected and tested at the factory; however, they should be inspected carefully by the person making the installation for loose, damaged or broken parts. Any damages, imperfections or shortages should be reported to the dealer or UNIVEX and shipping carrier.

**Warning:** After slicer has been inspected, wash slicer completely with warm water and mild soap. For safety, follow the cleaning instructions on Page 6.

## Installation:

The most efficient installation of your slicer will depend upon the layout of your kitchen. Locate your slicer where it will save steps for the operator and be sure to provide sufficient clearance around it for ease of maintenance and cleaning, as well as for efficient and safe use. Ensure the surface is level and flat before installation. Slicer should be operated on a sturdy bench or table with the height determined to suit the operator. It is most important that the forearm of the operator be at the proper level for ease and safety of operation, as well as for maximum production. This height is considered optimum when the carriage handle (refer to slicer overview p. 3 [11]) of the slicer is at approximately the height of the operator's elbow when standing.

## Important:

**Warning/Caution:** Before making electrical connections, CHECK the specifications on the nameplate to make sure that they agree with those on your electrical service. A grounding type three-terminal plug is provided for safety. If you do not have a mating receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

## IMPORTANT SAFETY WARNINGS:

It is a violation of United States Department of Labor regulations to permit operation of the slicer by any person under the age of 18 years.

## Warning:

The slicer knife is extremely sharp! Never touch the knife, always keep hands and fingers clear of the knife. Never run slicer without the guard and all other parts in place and securely fastened. Take extra care to avoid accidents by keeping the knife guard and sharpening assembly cover ON at all times. When the machine is not in use, the slice adjustment knob should be turned fully back to the closed position (beyond "0") so that the knife edge is not exposed

Observe the cleaning instructions on Page 6 for best results and for safety. Also remember to always turn off the slicer and disconnect the electrical supply cord before cleaning. When slicing, always work the carriage using only the carriage arm handle (Refer to slicer overview p. 3[11]). Do not hold or push the carriage from any other place.

# OPERATION INSTRUCTIONS

The UNIVEX slicer is designed to meet the cook's demand for an efficient, sturdy slicer. The UNIVEX slicer will give unfailing performance over a period of years, when operated and maintained according to instructions contained herein.

## START/STOP SWITCH

The slicer is started by pushing the ON/OFF switch (refer to overview p. 3 [1]). An indicator light (refer to overview p. 3 [1]) is provided to indicate when the slicer is turned on.

## SLICE ADJUSTMENT

**Warning:** Dial-type knob adjustment (refer to overview p. 3 [12]) allows for slice thickness ranging from paper thin up to .875". Dial graduations allow you to precisely set up specific slice thickness for various needs. Please note that the numbers labeled on the slice adjustment knob are for reference only and do not indicate any specific unit of measure. When not in use, always return knob back to its fully closed position (beyond "0") so that the knife edge is not exposed.

## POSITIVE HOLD CARRIAGE

**Caution:** A last slice gravity feed grip (refer to overview p. 3 [3]) is provided which can be locked out of the way when not required. Do not use this last slice device to work the carriage back and forth. Use only the carriage arm handle (refer to overview p. 3 [11]). Always make sure the carriage is positively secured to the slicer by checking to see that the carriage arm knob (refer to overview p. 3 [10]) is fully tightened.

## PROTECTIVE GUARD

**Warning:** The protective guard (refer to overview p. 3 [5]) covers the knife edge completely except at the forward edge where slicing will be performed. This forward edge is covered by the edge of the fence, but only when the slice adjustment is completely closed. The knife guard (refer to overview p. 3 [6]) can be removed for cleaning by unscrewing the knife guard knob (refer to Figure 2 [2]). For safety, keep the knife guard on at all times except when cleaning. Never operate the slicer with the knife guard removed



# Cleaning Instructions

**WARNING:** Never touch the knife edge. Always keep hands, fingers and arms clear of knife edge during the cleaning procedure. It is recommended to wear cut-proof gloves.

**WARNING:** Turn off slicer and disconnect electrical cord before cleaning. Never place slicer in a dish washing machine or hose rinse the slicer as damage may occur.

1. Turn slice adjustment knob (Figure 1 [10]) to the fully closed position (beyond "0") so that the knife edge is not exposed.

2. Remove the following items to disassemble the slicer (Figure 1 & 2):

a. Last Slice Device Shaft: Unscrew knob and shaft (Figure 1 [5]) counter-clockwise from carriage and through Last Slice Device (Figure 1 [1]) to remove and set aside.

b. Adjustment Spacer Shaft: First loosen Adjustment Spacer Knob (Figure 1 [4]). Now unscrew the Adjustment Spacer Shaft (Figure 1 [6]) counter-clockwise to remove and set aside. Adjustment Spacer (Figure 1 [3]) can now be removed and set aside.

c. Carriage Arm Handle: Loosen and remove the black handle (Figure 1 [9]) and set aside.

d. Carriage Arm: Loosen the Carriage Arm Knob (Figure 1 [8]) and set aside for cleaning. Pull straight upwards on the Carriage and Arm (Figure 1 [7]) and set the Carriage Assembly aside.

e. Slice Adjustment Knob: Remove screw located on front of Slice Adjustment Knob (Figure 1 [10]) and set aside. Pull knob forward to remove and set aside (Note the shaft is keyed to ensure correct alignment).

f. Sharpener Assembly: Unscrew sharpener locking pin (Figure 2 [1]) and remove sharpener by pulling upwards. Use caution around blade edge.

g. Blade Guard: Loosen the Blade Guard Knob and shaft (Figure 2 [2]) and remove. Set aside for cleaning. Carefully remove the Blade Guard (Figure 1 [2]) and set aside. Be careful when working around the blade edge.

h. Last Slice Device: Unscrew the knob (Figure 3 [1]) and detach the support (Figure 3 [2]) and gaskets (Figure 3 [3]) from the Last Slice Device (Figure 3 [4]). Set items aside for cleaning.



Figure 1

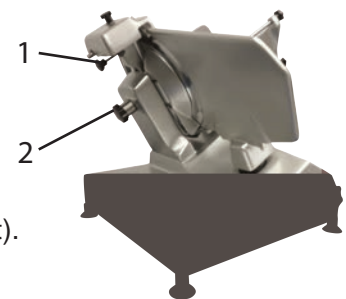


Figure 2

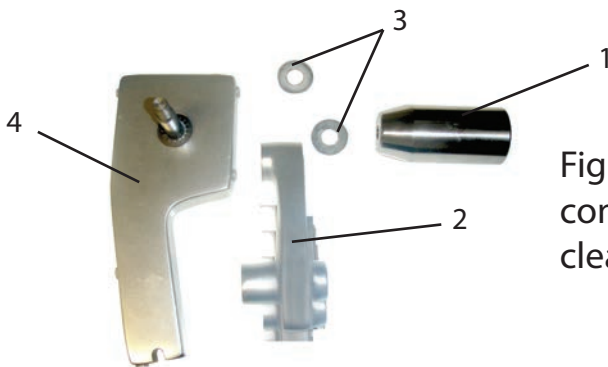


Figure 4 shows the removed components ready to be cleaned.



Figure 4

## Cleaning Instructions (continued)

Figure 5

Figure 5 shows the slicer ready to be cleaned with the components removed.



3. The removed items should be hand washed in a sink using warm water, a mild detergent and a soft cloth. Never place these items in a dish washing machine as it will ruin the anodized finish. Dry the removable washed items with a clean soft cloth and set aside for sanitizing.
4. Wash the Adjustable Fence (Figure 6 [1]) on all sides with warm water and a mild detergent.
5. Remove the Knife Scraper shown in Figure 7A by pulling outwards and then pushing downwards and away as shown in figure 7b. Figure 8 shows the scraper removed. Set aside and hand wash the scraper. Wash the front and rear of the Knife (Figure 6 [2]) using extreme **CAUTION** around the blade. Clean around the Knife's edge as shown in Figure 9 with warm water and a mild detergent applied to a soft cloth.

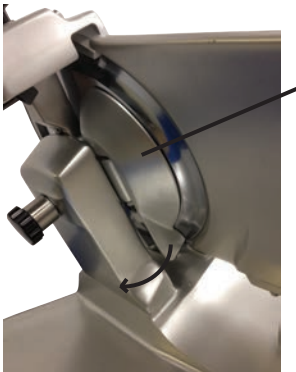
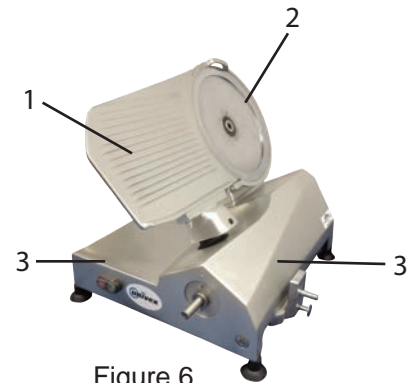


Figure 7a



Figure 7b



Figure 8

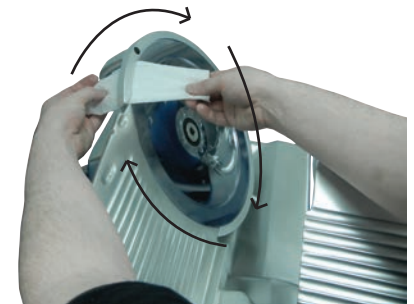


Figure 9

6. Wash the Slicer Body (Figure 6 [3]) with warm water and a mild detergent. Pay special attention to food contact areas and all splash zones on your slicer.

Remove all excess water and liquid and dry all areas previously washed with a clean dry cloth. Unit is now ready for sanitization.

(Please see next page for the Sanitizing Procedure)



# Sanitizing Instructions

**WARNING:** Never touch the knife edge. Always keep hands, fingers and arms clear of knife edge during the sanitizing procedure. It is recommended to wear cut-proof gloves.

**WARNING:** Turn off slicer and disconnect electrical cord before sanitizing.

Your Univex Slicer is designed to meet and exceed the newest and safest NSF / ANSI 8 standards. These standards are in place to prevent the growth of disease causing bacteria by ensuring your can be easily cleaned and sanitized. Following the cleaning and sanitizing procedures in this manual will keep your equipment clean and in well functioning condition.

Many sanitizer solutions are available and below is just an example of one type. 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 and instructions.

The sanitizer shall comply with Section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitation – Temperature, pH, Concentration and Hardness of the FDA Food Code.

## Chlorine Sanitizer Solution:

A chlorine sanitizer solution shall have a minimum temperature based on the concentration and pH of the solution listed in the following chart (taken from section 4-501.114 of the FDA Food Code);

Minimum Concentration	Minimum Temperature	
	pH 10 or less	pH 8 or less
mg/L	°C (°F)	°C (°F)
25	49 (120)	49 (120)
50	38 (100)	24 (75)
100	13 (55)	13 (55)

This machine shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes. Cleaning and sanitizing shall be performed under the guidelines of this manual at least once every 4 hours after each use to prevent the growth of harmful bacteria.

Apply the sanitizer solution to all previously washed locations and surfaces. Pay special attention to food contact zones and splash zones. Sanitize the parts that were previously removed for washing and reassemble back on to the slicer in the reverse order they were removed in Section 2 of the Cleaning Instructions.

# Sharpening Instructions

This slicer is equipped with a knife having a concave or hollowed surface for superior slicing. Of course any knife, however superior, must be sharpened regularly and properly in order to produce the highest quality slices and also to allow it to maintain it's productivity. The knife sharpener for this machine is a top mounted design. Since the sharpener is not exposed during the slicing operation the stones remain free of food contamination and in the best possible condition for sharpening.

**WARNING:** The following sharpening procedure will provide high quality sharpening results and should be followed for safety considerations.

- 1 The blade should be clean and free from all grease and food remnants. Food particles and oils will clog and impair the sharpening stones.
- 2 Turn the slicer OFF.
- 3 Adjust the Thickness Control Dial (Figure 1 [12]) to beyond "0". This will ensure that the blade edge is not exposed to the operator.
- 4 Move the carriage all the way to the start position (closest to the operator).
- 5 Loosen the sharpener locking pin (Figure 10 [1]) then lift and rotate the sharpener 180°. Lower the sharpener so that the blade is between the 2 stones and resecure with the sharpener locking pin.
- 6 Turn the slicer on and push the sharpening stone button (Figure 11 [1]) for 20 - 30 seconds.  
**It is normal to see sparks during the sharpening process.**
- 7 After sharpening the back side of the blade push the honing stone button (Figure 11 [2]) for 3 seconds and release. It is important to not over-use the honing stone or it will affect performance of the blade.
- 8 You may now turn the slicer off.
- 9 Remove the sharpener from the blade and place back into the ready position.
- 10 Clean the blade and remove any dust or debris left from the sharpening before sanitizing the slicer. Refer to the cleaning section of this manual. Remember clean, sharpen, clean, sanitize.



Figure 10

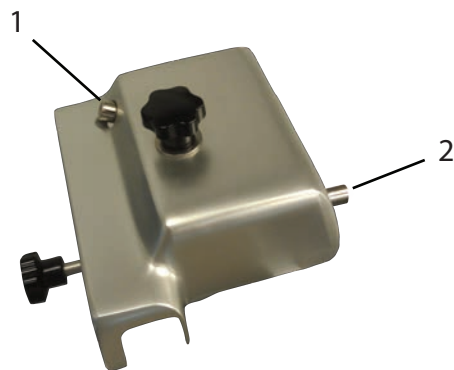


Figure 11

## LUBRICATION & FUNCTION CHECK

**Warning:** Turn off slicer and **DISCONNECT ELECTRICAL CORD** before lubricating and close fence all the way.

General lubrication should be performed in accordance with the lubrication instructions below. During this lubrication sequence, be sure to check for free operation and movement of related parts as well as for excessive wear and looseness of various parts. Be sure to check all handles and knobs for tightness. Never use any type of vegetable cooking spray or oil as lubrication as this will cause damage to your slicer.



Figure 12

Remove the 3 bottom cover screws and 4 rubber feet to gain access to the slice adjustment and carriage slide rod.

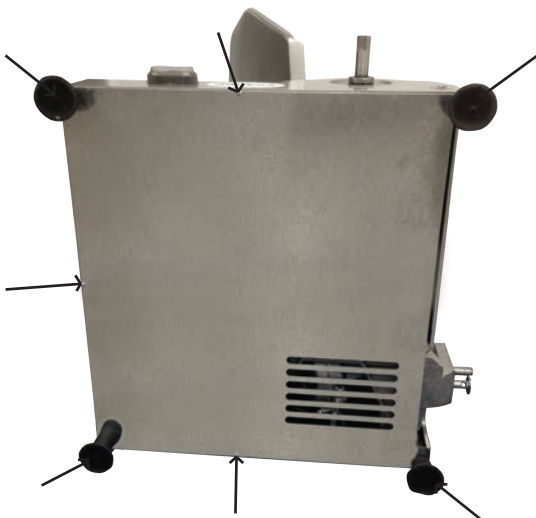


Figure 13

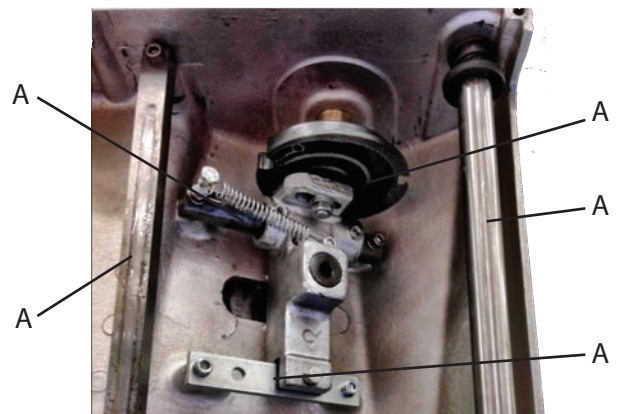


Figure 14

### Lubrication Instructions:

**A** = Clean and apply mineral oil weekly.

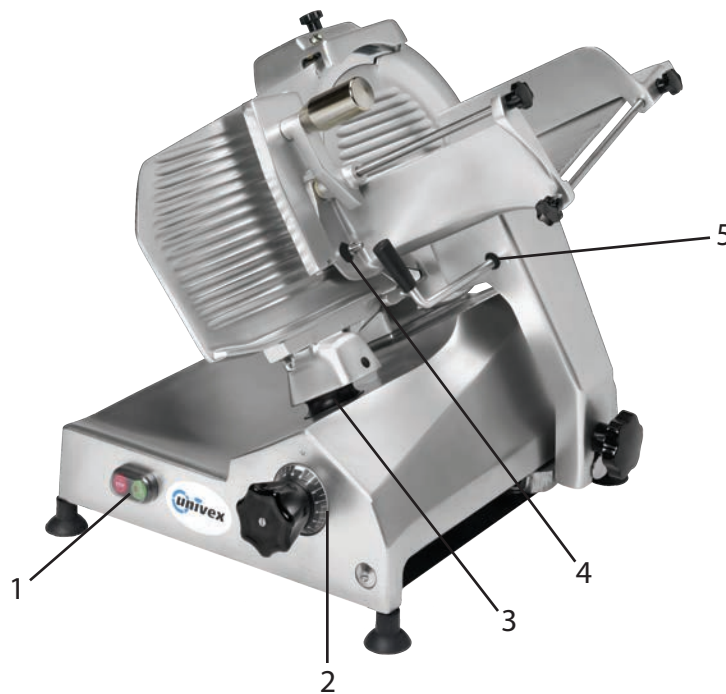
# Inspection of Seals

It is important to regularly inspect the seals of the slicer to ensure that your equipment is in compliance with section 5.34.9.3 of the NSF/ Ansi 8 standards. Damaged or cracked seals can contain harmful bacteria that can cause a number of illnesses. If the seals of your slicer are found to be compromised or missing, it is necessary to remove the slicer from service and contact an authorized service agency or Univex.

Full thorough inspections should be conducted not exceeding 6 month periods and is recommended to be performed by an authorized service agency. However as the regular operator of the machine seals should be reviewed during normal daily cleaning and reported upon if found to be worn.

Refer to the below figure 15 for seal locations. Inspect seals for degradation, cracks, tears or missing parts.

Figure 15

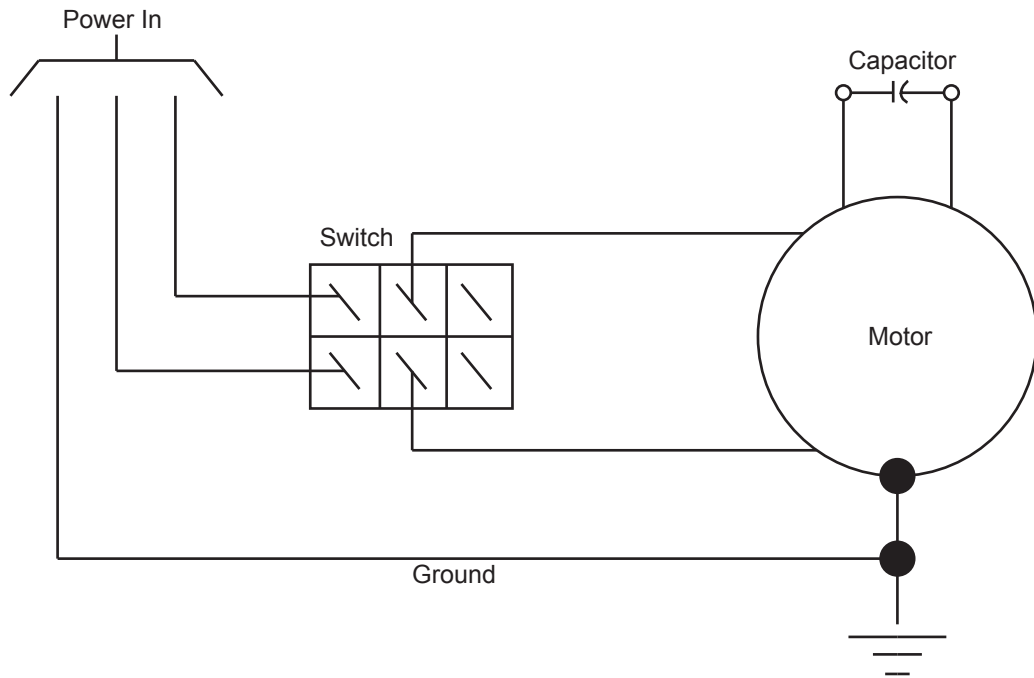


(Behind the slice thickness control knob there is an O-ring)

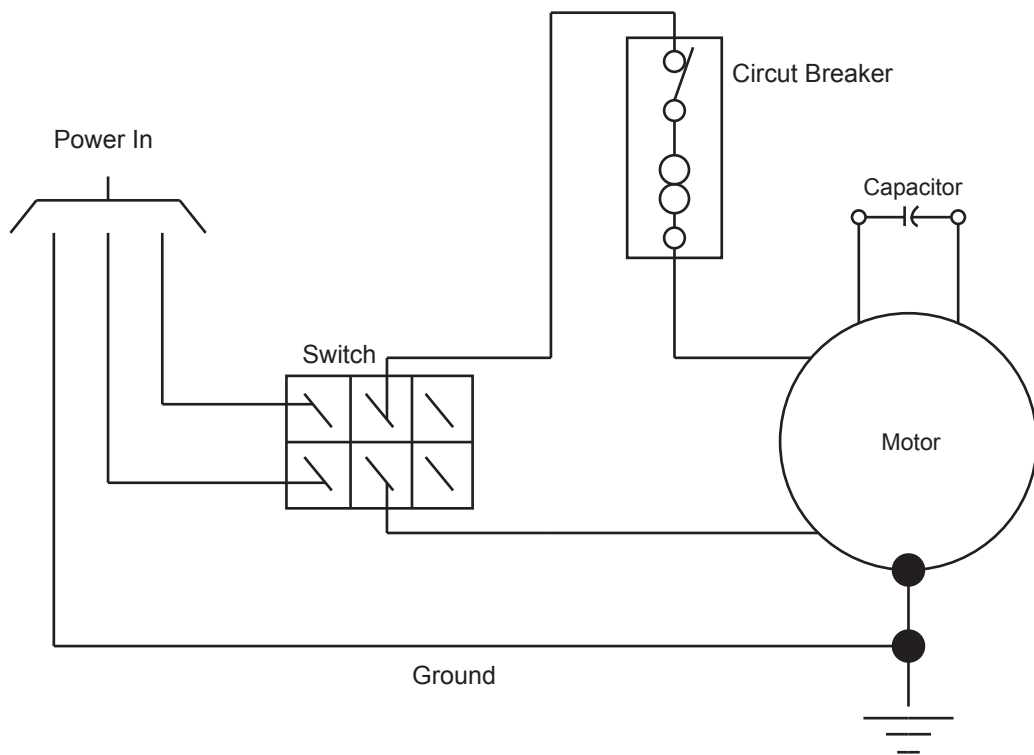


# 7512 Wiring Diagram

Standard



Canada Only



# Warranty

The Univex line of Premium and Value slicers carry a one year on-site parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions.

Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not cover overtime charges of any kind.

Please call the Univex Warranty Service Department at (800) 258-6358 to report any warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.

