

SPECS and WARRANTY APPENDED



Feb20,2016

Meat Slicer Instruction Manual

Models: SL309, SL310, SL312, SL512

06/2017

Please read and keep these instructions. Indoor use only.

Unpacking:

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



These instructions must be followed for us to guarantee our full support of your claim for protecting against loss from concealed damage. The form for filing such a claim will be provided by the carrier.

General Installation And Operation

Instructions:

The Avantco meat slicers are a range of medium duty electrically driven appliances. The units have been designed to meet the highest safety and hygiene standards. The robust aluminum construction and powerful drive motor ensure long and reliable operation and use. **These units will not slice frozen or raw meats. Doing so will void the warranty. The SL512 is the only model suitable for slicing cheese, at no more than 30 min per day.**

1. Place the unit in the desired location with the on/off switch facing the operator. DO NOT plug the unit in at this point. The supporting table should be stable and at the correct working height. The work surface should be in a dry location and preferably away from heavy traffic areas.
2. Clean the unit with a DAMP cloth using a neutral P.H. dish detergent. Wipe and dry the machine. (See Cleaning instructions on page 3 of this manual.)



Cut through the greasiest dishes, glassware, cutlery, pots, and pans with Sunbright pot and pan dishwashing liquid. This heavy-duty pot and pan dishwashing liquid was specially designed for the institutional environment with its super concentrated, high active, high sudsing formula. Available in 32 oz. bottles (12/case) or 5 gallon bulk supply.

3. Set the thickness of slice required using the control knob adjacent to the on/off switch.
4. The meat support platform should be in the start position that is close to the operator. Lift up the food pusher; place the meat to be sliced on the support platform against the raw edge. Return the food pusher to its original position now on top of the meat to be sliced.
5. Switch on the motor and using the handle on the food pusher, push the carriage back and forth to begin cutting the food.
6. After you are finished cutting, turn off machine and collect the product slices in the exit area.
7. Please Note: The blade-sharpening device is NOT factory fitted on MODELS SL310, SL312 AND SL512. To fit, follow the procedure below.
 - a) Fit the sharpening device in the socket provided, ensuring the grinding stones are positioned at the rear of the machine.
 - b) Tighten the safety locking screw.

To replace the belt, please remove the knife and motor, then remove belt through the hole under the knife. Then, install the new belt and reassemble.

Safety

1. The units are designed to operate an alternating current (A.C) only. DO NOT CONNECT TO DIRECT CURRENT (D.C).
2. Please ensure that the power supply cord does not come into contact with hot surfaces.
3. If the supply cord is damaged, it must be replaced with a new cord assembly. (Available from the suppliers agent.)
4. The appliance must only be used for its intended purpose.
5. It is strongly suggested that the operators of this machine wear close fitting clothes. It is essential when blade maintenance or cleaning is undertaken that suitable hand protection gloves are used.
6. ALWAYS unplug the slicer before undertaking cleaning or maintenance of the unit.
7. These machines are not suitable for cutting frozen products, boned meat or cheese.
8. These machines must be operated by trained personnel and should never be used by unskilled operators or children.
9. The blade must be replaced when it has reduced in size by 5mm.



LUBRIQUIK
Silicone Lubricant

LubriQuik food grade silicone spray lubricant is ideal for use on virtually any equipment or machinery that makes contact with food, such as slicers, conveyor systems, bottling and canning machinery, bakery equipment, and dairy equipment.

Blade Sharpening

1. This operation should be undertaken if the cutting blade becomes dull. It should be noted that the blade is made from hardened material and under normal use should only need sharpening once a year.
2. Unplug the unit.
3. Ensure that the slice thickness knob is in the '0' position.
4. CAREFULLY clean the part of the blade to be sharpened.
5. Unlock the sharpening device using the safety locking screw. Lift up the sharpening assembly and rotate it 180° so that both grinding wheels are in the correct position. Lower the sharpening device and lock in position.
6. Plug in the machine and switch on.
7. Using the button at the rear of the sharpening unit, push the stone against the rotating blade for approximately 30 seconds.
8. After sharpening, it is important to remove the grinding wheel from the blade by letting go of the push button on the front of the sharpening device. Run the slicer for 2-3 seconds after letting go of this button.
9. Return the sharpening device to its original position by unlocking the safety screw and rotating by 180°.

User Manual






Cleaning

1. It is essential to follow all the safety instructions at all times.
2. Make sure that the unit is unplugged before cleaning.
3. The unit should never be immersed in water.
4. Do not use abrasive cleaning agents or solvents to clean this machine. Clean with a damp cloth.
REMEMBER! The blade is extremely sharp and for safety, ensure that the slice thickness knob is in the '0' position.
5. After cleaning, wipe the appliance with a dry cloth and allow the unit to dry completely before reuse.
6. If the operation of the food carriage is not smooth, lay the machine on its side, clean the slide bar and lubricate with a food safe lubricant, like Lubriquik .

Cleaning and Sanitizing:

1. Turn the slicer off and unplug.
2. Turn the thickness control knob all the way to the right.
3. Remove the product table locking knob, and then remove the product table.
4. Remove Slicer Deflector that is over the knife.
5. Clean all removed parts, slicer knife and base with hot water and detergent.
6. Rinse with hot water and sanitize.
7. Reassemble slicer

Blade and Blade guard cleaning

[1] Loosen the Blade cover locking knob to release the blade guard	[2] Release the blade cover	[3] Loosen the screws of the blade
		
[4] Take out the blade	[5] Clean the Blade	Soak a clean cloth in a mild detergent and warm water. Carefully wash and rinse the top and bottom (underside) of the blade by wiping from the center of the blade outward.
		

NOTE: The blade cleaning process must be carried out with metal gloves, ALWAYS beware the danger of the blade.
Do not clean the blade in a dishwasher.



Get your slicer cleaned, sanitized, lubricated, and back in service in a flash with our meat slicer safety cleaning kit. The slicer cleaning kit packs all of the cleaning supplies and accessories you need into a convenient plastic carrying caddy.

8 Piece Set Includes:

NOBLE CHEMICAL INC. **Formula D**
Spray Degreaser

NOBLE CHEMICAL INC. **QuikSan**
Spray Sanitizer

NOBLE CHEMICAL INC. **LubriQuick**
Silicon Lubricant

CARLISLE **Easy Slicer**
Cleaning Wand

60 Scrub Pads

1 Cut Resistant Glove

1 Brush

1 Plastic Carrying Case

Electrical Connection Information

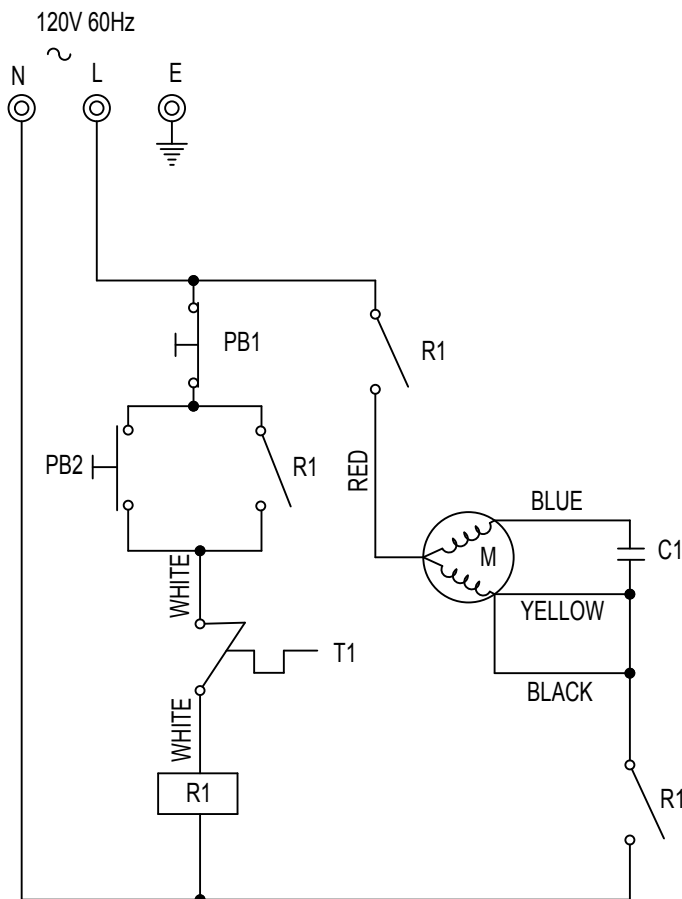
Electrical Connection Information

Model	Description	Volts /HZ	HP	Watts	Plug Type
SL309	Avantco Slicer 9"	120 / 60	1/4 HP	200 W	NEMA 5-15P
SL310	Avantco Slicer 10"	120 / 60	1/4 HP	320 W	NEMA 5-15P
SL312	Avantco Slicer 12"	120 / 60	1/3 HP	420 W	NEMA 5-15P
SL512	Avantco Slicer 12" Medium Duty	120 / 60	1/2 HP	450 W	NEMA 5-15P

Technical Specification

Model	Blade Dia.	Blade Rotation Speed	Cut Thickness	Cut Capacity	Net Weight	Operating Noise Level
SL309	9"	532 rpm	0 - 0.4"	6.3 x 7.5"	29lbs	60-67 dB(A)
SL310	10"	465 rpm	0 - 0.4"	6.7 x 7.5"	32lbs	
SL512	12"	300 rpm	0 - 0.6"	9.3" x 6"	64lbs	
SL312	12"	428 rpm	0 - 0.6"	9.4x 6"	54lbs	

Wiring Diagram



LEGEND	Description	Part Number
PB1	Push Button Stop	1-PB-SLR
PB2	Push Button Start	1-PB-SLR
T1	Oven Temp. Safety Motor	Internally Fitted In Motor
R1	Relay 120V	1-Rel-SLR
C1	Capacitor 20MF	1-CAP-SLR
M	Motor SL309 - 120V	1-MOT-SL309
M	Motor SL310 - 120V	1-MOT-SL310
M	Motor SL512/SL312 - 120V	1-MOT-SL512

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Exploded Parts Diagrams - SL309, SL310

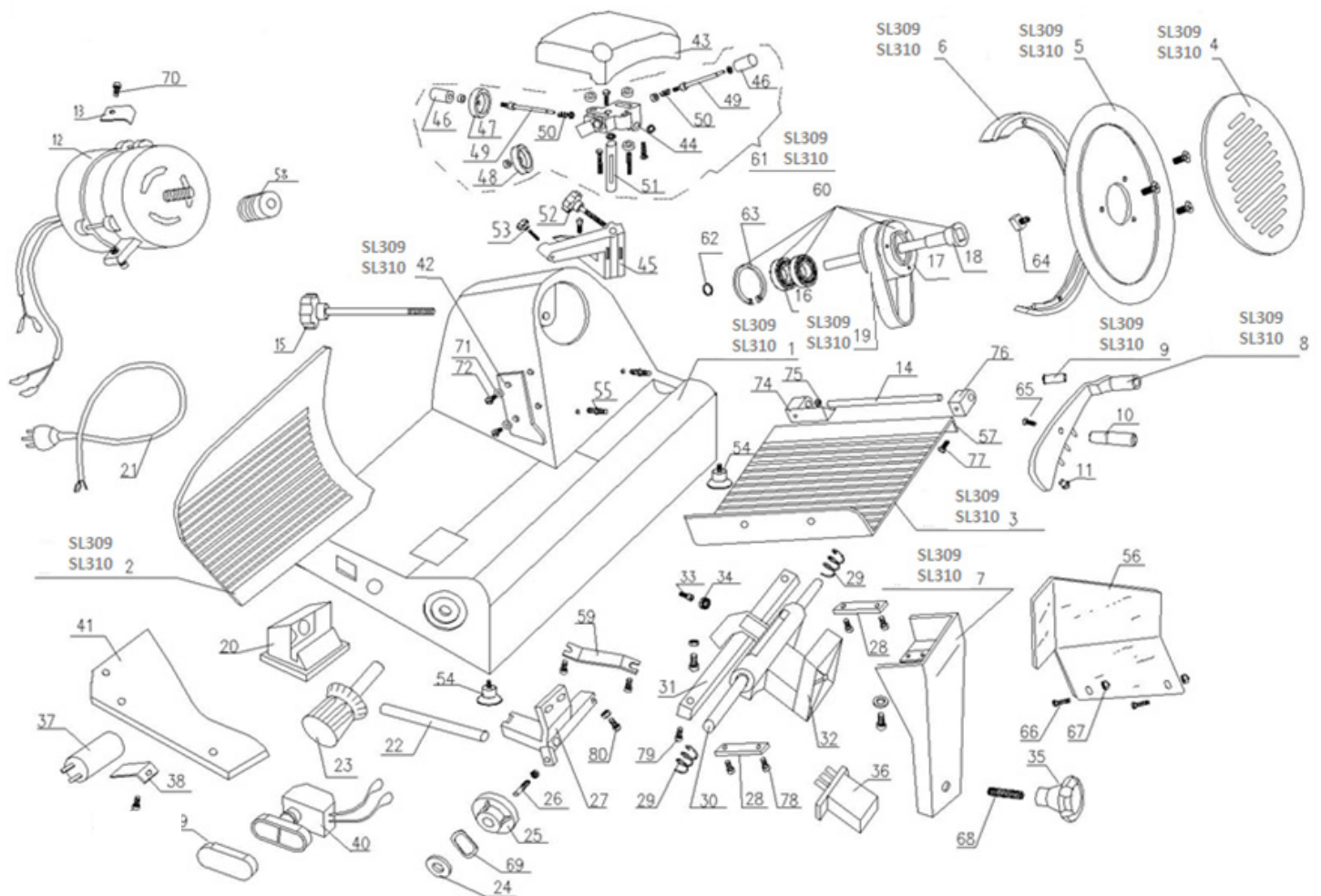


Diagram #	Part Name	Replacement Part #
1	Base	
2	Regulator Plate	177PSL92 (SL309), 177PSL102 (SL310)
3	Carriage Feed Tray	
4	Blade Cover	177PSL94 (SL309), 177PSL104 (SL310)
5	Blade	177SL309BLD (SL309), 177SL310BLD (SL310)
6	Guard Ring	177PSL96 (SL309) 177PSL6 (SL310)
7	Carriage Bracket	
8	Pusher Arm	177SL309ARM (SL309), 177SL310ARM (SL310)
9	Pusher Arm Bushing	
10	Pusher Handle	177SL309PH (SL309), 177SL310PH (SL310)
11	Handle Bumper	
12	Motor	177SL309MTR (SL309), 177SL310MTR (SL310)
13	Motor Bracket	
14	Feed Tray Pusher Guide Pin	
15	Blade Guard Bolt	
16	Ball Bearing	
17	Blade Belt Wheel	
18	Belt Wheel Pin	
19	Belt	177SL309BELT (SL309), 177SL310BELT (SL310)
20	Feed Tray Support	
21	Power Cord	
22	Slide Axle	
23	Thickness Adjuster Knob	177SLTKNOB
24	Spring Gasket	
25	Cam Regulator	177PSL25
26	Cam Pin	177PSL926
27	Regulator Carriage	177PSL27
28	Slide Axle Bracket	
29	Towing Bracket Spring	
30	Towing Bracket Axle	177SL3PTGR
31	Quadrate Axis	
32	Towing Bracket	177PSL32
33	Hex Head Screw	
34	Ball Bearing	
35	Carriage Knob	177SL3CRGKNB
36	Relay	177SL3RLY
37	Capacitor	177SL3CAP
38	Capacitor Retainer	

Diagram #	Part Name	Replacement Part #
39	Switch Cover	177PSL39
40	On / Off Switch	177PSL40
41	Base Cover	177PSL41
42	Director	
43	Sharpener Cover	177PSL43
44	Sharpener Cover Bracket	
45	Sharpener Base Bracket	177PSL45
46	Sharpener Button	
47	Grinding Wheel	
48	Sharpening Stone	177PSL48
49	Sharpener Pin	
50	Sharpener Spring	
51	Sharpener Bracket Pin	
52	Guard Knob	177SL3RBGK
53	Sharpener Knob	177PSL53
54	Rubber Foot	177SLFEET
55	Blade Guard Pin	
56	Meat Blocking Board	
57	Slide Axle Bracket	
58	Motor Belt Wheel	
59	Slide Driver	
60	Blade Pulley	177PSL60
61	Sharpener Assembly	177SL309SA (SL309), 177SL310SA (SL310)
62	Spring Gasket (Bearing)	
63	Spring Gasket (Hole)	
64	Square Head Nut	
65	Pusher Arm Handle Bolt	
66	Finger Baffle Bolt	
67	Finger Baffle Nut	
68	Carriage Knob Bolt	
69	Spring Gasket	
70	Motor Bolt	
71	Director Washer	
72	Director Screw	
73	Capacitor Bolt	
74	Feed Tray Guide Bracket (Back)	
75	Feed Tray Guide Bearing	
76	Feed Tray Guide Bracket (Front)	
77	Front Feed Tray Guide Bracket Screw	
78	Slide Axle Bracket Bolt	
79	Quadrate Axis Screw	
80	Slider Adjust Bolt	

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Exploded Parts Diagrams - SL312

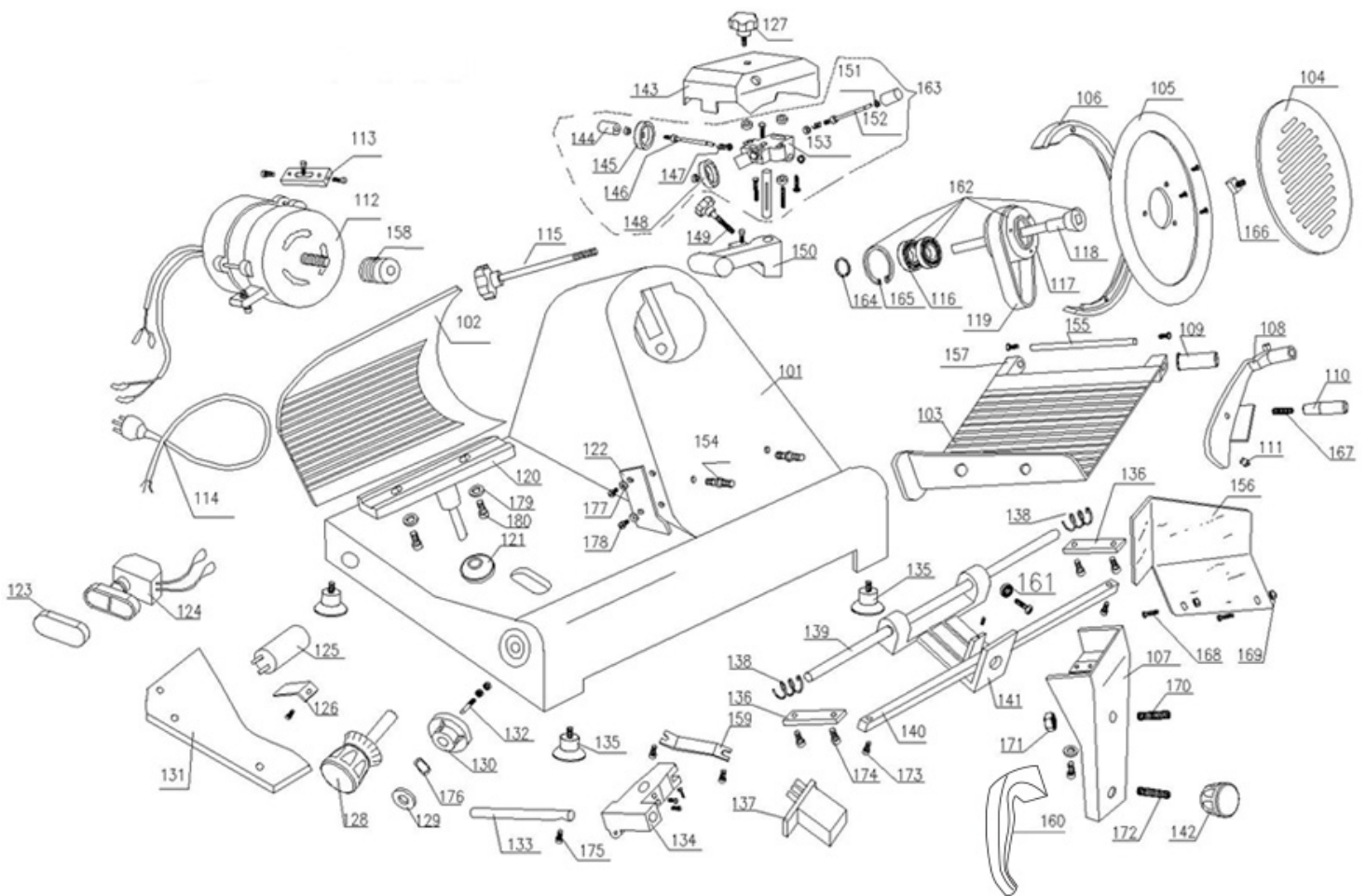


Diagram #	Part Name	Replacement Part #
101	Base	
102	Regulator Plate	177PSL2102
103	Carriage Feed Tray	
104	Blade Cover	177PSL2104
105	Blade	
105A	Teflon Blade	
106	Guard Ring	177PSL106
107	Carriage Bracket	
108	Pusher Arm	177PSL108
109	Pusher Arm Bushing	
110	Pusher Handle	177SL312PH
111	Handle Bumper	
112	Motor	177SL312MTR
113	Motor Bracket	
114	Power Cord	
115	Blade Guard Knob	177SL312RBGK
116	Ball Bearing	
117	Blade Belt Wheel	
118	Belt Wheel Pin	
119	Belt	177SL312BELT
120	Feed Tray Support	
121	Cable Jacket	
122	Director	177PSL122
123	Switch Cover	
124	On / Off Switch	177PSL40
125	Capacitor	177SL312CAP
126	Capacitor Retainer	
127	Sharpener Knob	
128	Thickness Adjuster Knob	
129	Spring Gasket	
130	Cam Regulator	
131	Base Cover	
132	Cam Pin	177PSL926
133	Slide Axle	
134	Regulator Carriage	177PSL120
135	Rubber Foot	177SL312FEET
136	Slide Axle Bracket	
137	Relay	
138	Towing Bracket Spring	
139	Towing Bracket Axle	177SL3PTGR
140	Quadrate Axis	

Diagram #	Part Name	Replacement Part #
141	Towing Bracket	177PSL141
142	Carriage Knob	177SLCKNOB
143	Sharpener Cover	
144	Sharpener Button	
145	Grinding Wheel	177PSL145
146	Sharpener Pin	
147	Sharpener Spring	
148	Sharpening Stone	177PSL148
149	Sharpener Tightening Knob	
150	Sharpener Base Bracket	177PSL150
151	Wheel	
152	Rubbing Stone Pin	
153	Sharpener Cover Bracket	
154	Blade Guard Pin	
155	Feed Tray Pusher Guide Pin	
156	Meat Blocking Board	
157	Feed Tray Guide Bracket	
158	Motor Belt Wheel	
159	Slide Driver	
160	Carriage Handle	177PSL12HNDL
161	Washer	
162	Blade Pulley	
163	Sharpener Assembly	177SL312SA
164	Spring Gasket (Bearing)	
165	Spring Gasket (Hole)	
166	Square Head Nut	
167	Pusher Arm Handle Bolt	
168	Finger Baffle Bolt	
169	Finger Baffle Nut	
170	Carriage Handle Bolt	
171	Carriage Handle Nut	
172	Threaded Stud for Carriage Knob	177SLCTHREAD
173	Quadrate Axis Screw	
174	Slide Axle Bracket Bolt	
175	Slide Axle Bolt	
176	Spring Gasket	
177	Director Shim	
178	Director Screw and Washer	177PSL178
179	Feed Tray Support Washer	
180	Feed Tray Support Screw	

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Exploded Parts Diagrams - SL512

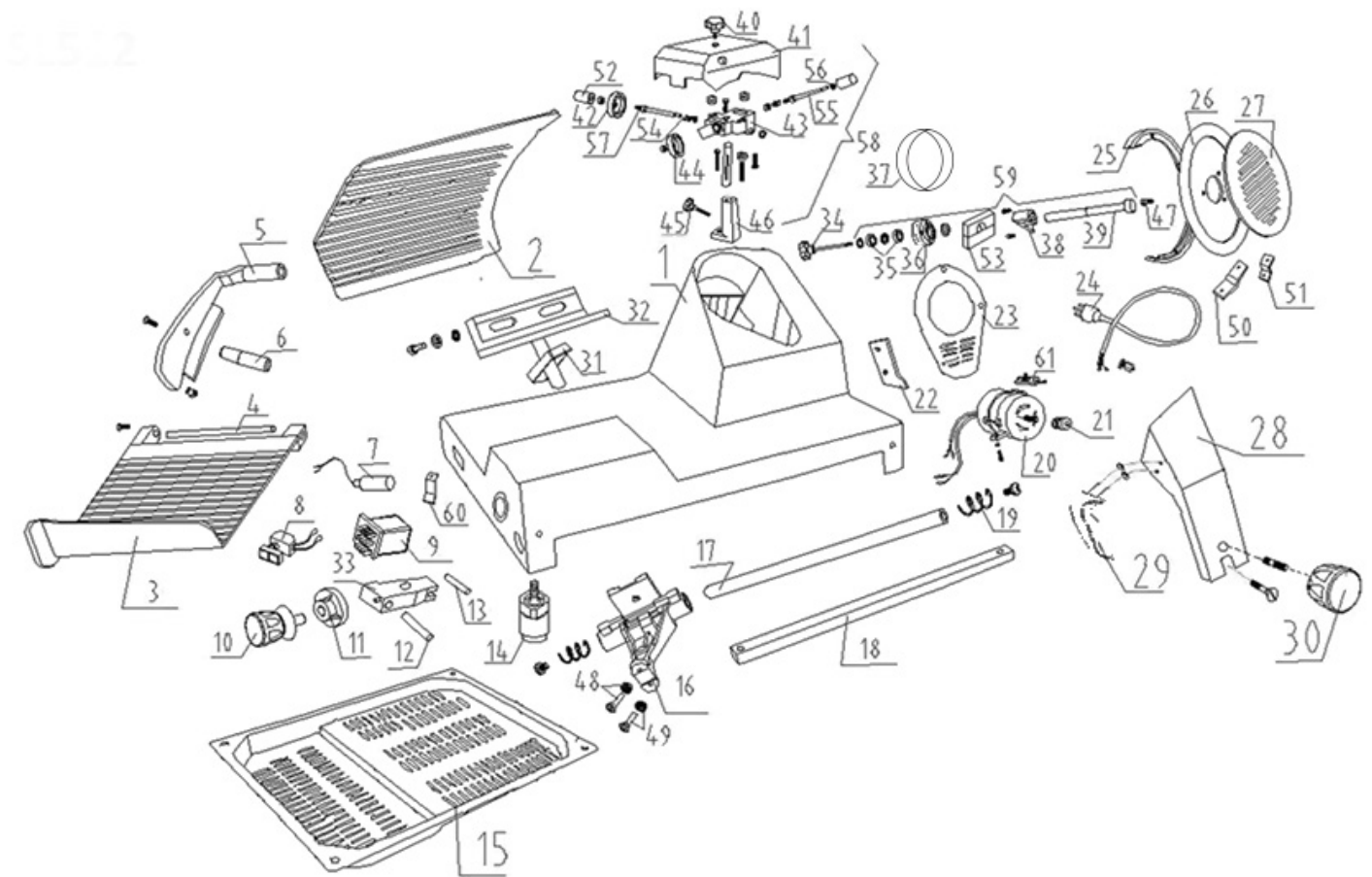


Diagram #	Part Name	Replacement Part #
1	Base	
2	Regulator Plate	
3	Carriage Feed Tray	
4	Feed Tray Pusher Guide Pin	
5	Pusher Arm	
6	Pusher Handle	177SL512
7	Capacitor	177SL512CAP
8	On / Off Switch	177PSL40
9	Relay	177SL512RLY
10	Thickness Adjuster Knob	177SL512TKNB
11	Cam Regulator	177PSL51211
12	Slider Shaft	
13	Slider Bearing	
14	Metal Foot	177SL512FEET
15	Bottom Plate	
16	Towing Bracket	
17	Towing Bracket Axle	177SL5PTGR
18	Main Spindle	
19	Towing Bracket Spring	
20	Motor	177SL512MTR
21	Motor Belt Wheel	
22	Director	
23	Protective Film	
24	Power Cord	
25	Guard Ring	177PSL225
26	Blade	177SL512BLD
26A	Teflon Blade	
27	Blade Cover	
28	Carriage Bracket	
29	Carriage Push Handle	177PSL12HNDL
30	Carriage Knob & Threaded Stud	177SLC512KN, 177SLCTH512

Diagram #	Part Name	Replacement Part #
31	Feed Tray Support Base	
32	Feed Tray Support	
33	Slider	
34	Guard Knob	
35	Ball Bearing	
36	Pulley	
37	Belt	177SL512BELT
38	Belt Wheel Fixing Base	
39	Belt Wheel Pin	
40	Sharpener Knob	
41	Sharpener Cover	
42	Grinding Wheel	
43	Sharpener Cover Bracket	
44	Sharpening Stone	
45	Guard Knob	177SL512BGK
46	Sharpener Base Bracket	
47	Plate Protection	
48	Screw and Washer	
49	Screw and Washer	
50	Blade Bracket	
51	Blade Bracket	
52	Sharpener Button	
53	Belt Wheel Clamping Base	
54	Sharpener Spring	
55	Sharpener Pin	
56	Wheel	
57	Grinding Wheel Pin	
58	Sharpener Assembly	177SL512SA
59	Blade Pulley	
60	Capacitor Bracket	
61	Motor Bracket	

Limited Warranty

All equipment, which is sold under Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for one year from the time of purchase and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty. **Using the slicer to slice raw or frozen meat will void the warranty.**

Residential use voids the warranty.

This warranty does not apply to, and Avantco is not responsible for any warranty claims on products sold or used outside of the contiguous United States.

SL Series Manual Gravity Feed Slicers



Avantco's SL series of gravity feed slicers come in four sizes to meet the needs of your operation. Built-in sharpeners and high quality design and construction ensure high performance for years to come.

- Compact Design
- High Quality Aluminum Construction
- Each unit has it's own built in sharpener.
- 9", 10", 12" & 12"HD models available.
- ETL and ETL Sanitation Listed





Features

- Compact design
- Ideal for sub shops, small restaurants and delis
- High quality aluminum construction built in sharpener
- Large receiving tray
- Built-in sharpener

Technical Data

Cut Capacity (in)	8" x 6.5"
Max Cut Thickness (in)	1/2"
Blade Diameter	10"
Blade Rotation Speed	465 rpm
Operating Noise Level	60-67 dB(A)
Voltage	110
Power (HP)	1/4
Dimensions (in) W x D x H	17" x 21" x 16"
Box Dimensions (in) W x D x H	25" x 22" x 16"

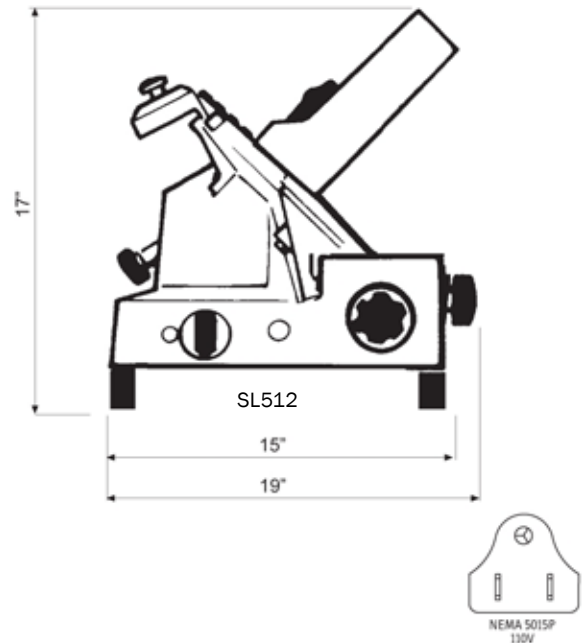
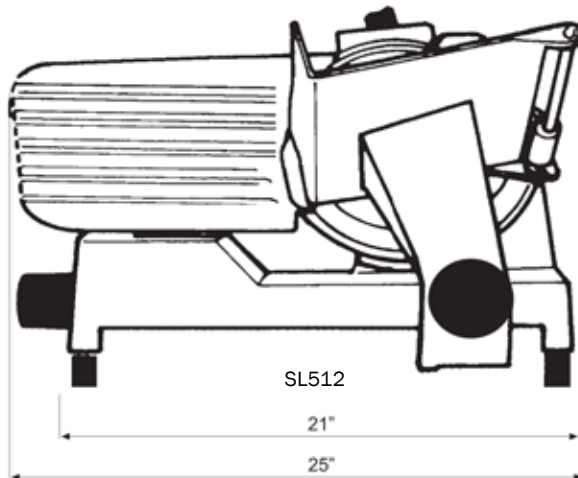
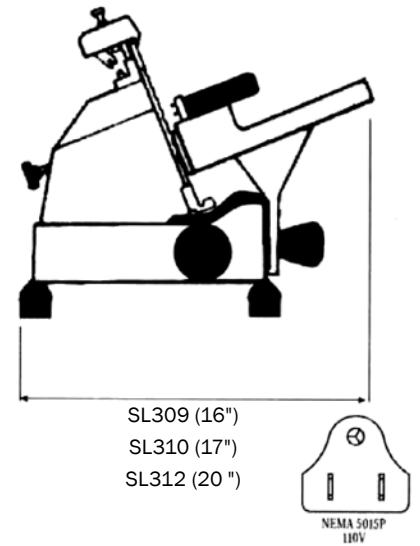
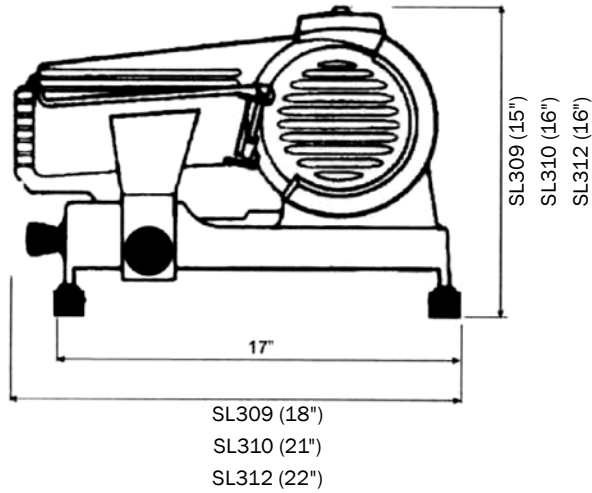
Description

The Avantco SL310 10" manual gravity feed slicer features a compact design that's ideal for small operations where space is at a premium! It's great for slicing vegetables and processed meat, making it great for small delis, coffee shops, sub shops, and small restaurants. It's easy to use, with a cut thickness that's adjustable from 1/16" to 1/2".

It is constructed of top quality aluminum for durability and ease of cleaning, and features a built-in sharpening assembly. The meat carriage is also removable for easy cleanup. It also has a fixed ring guard for safety. The slicer's blade is belt-driven by a 1/4 hp motor.

1/4 hp slicers like the Avantco SL310 are appropriate for low-volume applications of less than 1 hour of slicing per day. It is not suitable for continuous, heavy use, raw or frozen meat, or cheese. This 10" manual gravity feed slicer requires a 110V electrical connection.

Plan View



Recommended Companion Product

NOBLE
CHEMICAL INC.

LUBRIQUIK
Silicone Lubricant

LubriQuik food grade silicone spray lubricant is ideal for use on virtually any equipment or machinery that makes contact with food, such as slicers, conveyor systems, bottling and canning machinery, bakery equipment, and dairy equipment.



Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.