

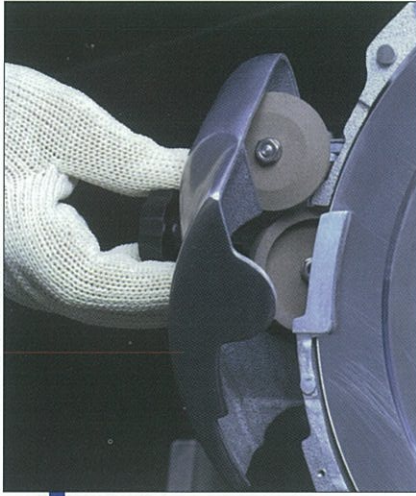
# Cold Food Preparation

## Sharpening the Slicer



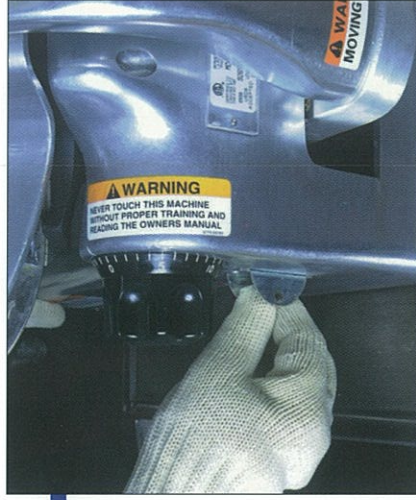
1

Turn off slicer and unplug. With wizzard gloves on both hands, remove blade guard.



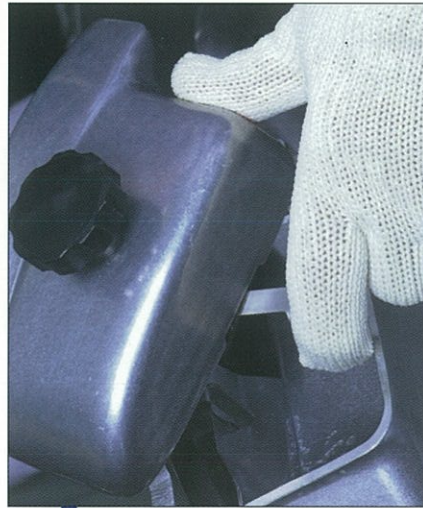
2

Pull up on sharpener guard knob and turn clockwise until one wheel is above and one wheel is below the blade.



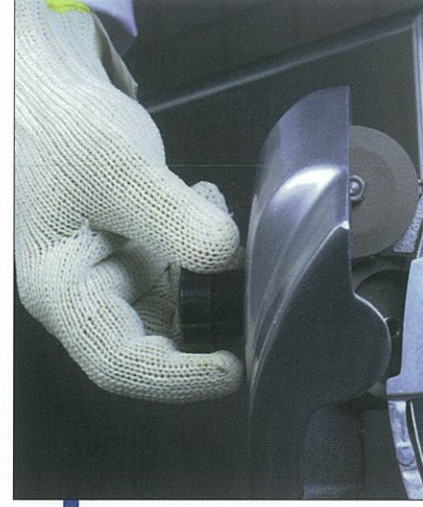
3

Plug in the slicer and turn it on.



4

Squeeze the two levers on the bottom of the sharpener together so they both touch the blade for 5 seconds. Repeat for 5 more seconds.



5

Turn off slicer and unplug. Rotate sharpening wheels back in place and replace blade guard.

**HACCP**  
Hazard Analysis Critical Control Points

- Clean, rinse and sanitize all food contact surfaces.
- Use proper strength of sanitizer for immersion and spray/swab sanitizing.

**TIPS**  
Clean, Consistent and Quality

- Sharp slicer blades can result in thinly shaved items.
- Sharpen slicer blades only with slicer sharpening wheels.