

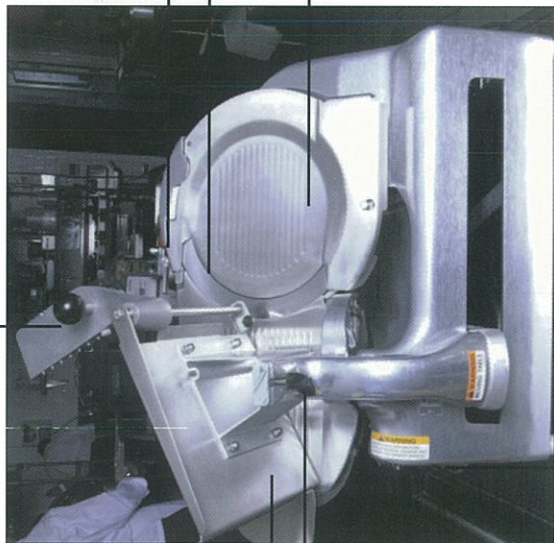
Cold Food Preparation

Slicing Deli Meats and Cheeses

1

Identify all the parts of the slicer and be sure they are properly assembled.

Gravity Feed



Sharpening
Wheels

Blade

Blade Guard

Carriage

Handle for
Manual
Operation

On/Off
Safety Switch

4



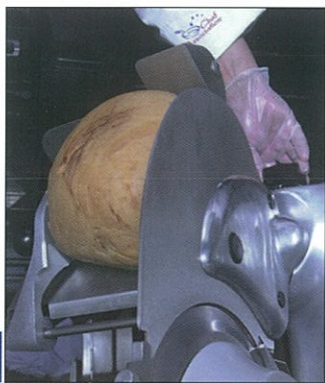
Turn slicer on and adjust dial if necessary.

2



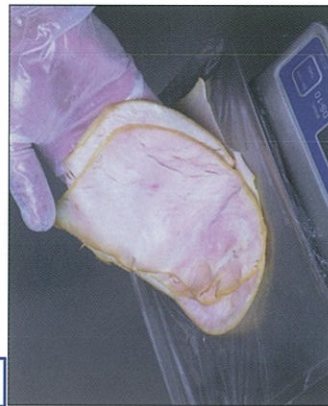
Remove wrappers or inedible casings from the item that is to be sliced.

3



Place item on slicer carriage so blade will slice across the grain (for meats) and set dial. Protect your hand by wearing a wizzard glove covered with a disposable glove.

6



Portion the item according to recipe using an ounce scale.

7



Place portions in container or platter for service.

5



Slice item thinly without shredding. Allow the gravity feed to hold the item in position.

HACCP

- Cold foods at 40° F (4° C) or below.
- Use utensils or gloves when handling ready-to-eat foods.

TIPS

- Thinner stacked slices give customers the appearance of more meat.
- Do not over-produce. Fresh meat and cheese slices are preferred over day old items.