

**WARNING:** Never touch knife edge. Always keep hands, fingers, and arms clear of knife edge during the cleaning procedure.

**WARNING:** Turn off the Bowl Cutter and disconnect the electrical cord before cleaning. Do NOT place unit in dish a commercial washing machine or hose rinse as damage may occur

### Disassembling and cleaning your Bowl Cutter

1. Rotate back cover knob counter-clockwise to release cover lock and open cover.

2. Rotate shaft knob counter-clockwise and remove.

3. Slide blades off shaft and remove  
**(CAUTION BLADES ARE SHARP)**

4. Lift product comb to remove.

5. Rotate bowl clockwise to unlock bowl locking mechanism and lift to remove (B).

6. Lift cover to remove.

7. Once all parts are removed (A) clean with soft cloth, mild soap or detergent, and water.

8. After cleaning and reassembly ensure that bowl is tightly fastened (B), comb is positioned appropriately with indicator tab slotted correctly (C), and blades are positioned appropriately with interlock slot firmly in place (D) then lock cover.



### Sanitizing your Bowl Cutter

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

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 according to the container's instructions 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 the above Cleaning Instructions (steps 1 - 8). The bowl cutter can now safely be plugged back in to the power source and returned to operation.

### Tips for keeping your Bowl Cutter clean and sanitary

- Follow all the steps in this procedure and post this document in a viewable area above your Bowl Cutter.
- Always hand wash the Bowl Cutter and its components. Washing in a dishwashing machine ruins the anodized surface and affects the ability to be sanitized.
- Never hose rinse or use excessive amounts of water. Damage may occur to the electrical components resulting in voiding the warranty.
- Follow the guidelines of your specific sanitizer solution. More information on sanitizer solutions is available in your operator's manual.
- Regularly inspect seals and gaskets for wear, cracks or damage. More information on seal and gasket inspection is available in your operator's manual.
- If any part of your Bowl Cutter appears to be compromised, remove the unit from service and contact Univex service.