



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-SLR5009

THE CHEFS COMPANION



THE CHEFS COMPANION



THANK YOU FOR PURCHASING AN ANVIL PRODUCT!



REGISTER ONLINE TODAY

Register your warranty on-line at www.anvilworld.com today and learn how to get the best out of your Anvil product, tips to care for your Anvil product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

- | | |
|--|--|
| <input type="checkbox"/> Full-Service restaurant | <input type="checkbox"/> Institutional Cafeteria |
| <input type="checkbox"/> Coffee Shop / Deli | <input type="checkbox"/> Corporate Catering |
| <input type="checkbox"/> Fast Food Outlet | <input type="checkbox"/> Private Use |
| <input type="checkbox"/> Hotel | <input type="checkbox"/> Franchisor |
| <input type="checkbox"/> Bed & Breakfast | <input type="checkbox"/> Convenience Store |
| <input type="checkbox"/> School Cafeteria | <input type="checkbox"/> Other |



ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

www.anvilworld.com

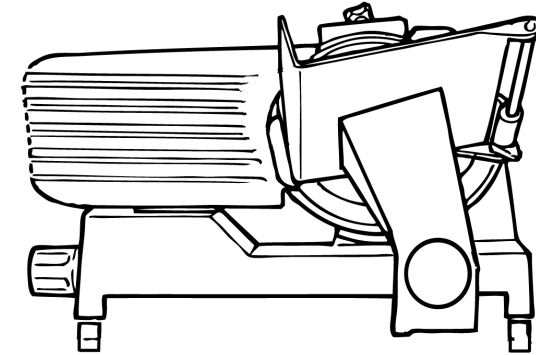
MEAT SLICER

LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties ,expressed or implied , statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded .The Seller shall in no event be liable for direct,indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped,transportation charges prepaid,to ANVIL.

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 using non Anvil spares voids this Warranty.



**INSTALLATION OPERATION AND CARE OF
MEAT SLICER
MODELS: SLR5009/SLR5010/SLR5312/SLR5012**



NB:

REGISTER ON-LINE TODAY

Register your warranty on-line now at www.anvilworld.com

NO WEB ACCESS

If you do not have access to the web. Kindly register by completing the warranty registration form and fax it to the anvil office in the country of purchase.

Failure to do so will invalidate your warranty.

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 Anvil meat slicers are a range of medium duty electrically driven appliances. They are ideal for canteens, deli's, caterers and sub shops. The units have been designed to meet the highest safety and hygiene standards. The robust aluminium construction and powerful drive motor ensure long and reliable operation and use.

1. Place the unpacked 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 passing gangways.
2. IT IS ESSENTIAL TO STUDY AND COMPLY WITH ALL OF THE SAFETY INSTRUCTIONS DETAILED IN THIS MANUAL.
3. Clean the unit with a DAMP cloth using a neutral P.H. dish detergent. Wipe and dry the machine.
4. Set the thickness of slice required using the control knob adjacent to the on/off switch.

NOTES

WIRING DIAGRAM LEGEND**MODEL CODES: SLR5009/SLR5010/SLR5312/SLR5012****MODEL: MEAT SLICER**

LEGEND	DESCRIPTION	PART NUMBER
PB1	PUSH BUTTON STOP	1-PB-SLR
PB2	PUSH BUTTON START	1-PB-SLR
T1	OVER TEMP SAFETY THERMOSTAT	
R1	RELAY	1-REL-SLR
C1	CAPACITOR 20mF	1-CAP-SLR
M	SEE BELOW	

MODEL CODE: SLR5009**MODEL: MEAT SLICER**

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-SLR5009

MODEL CODE: SLR5010**MODEL: MEAT SLICER**

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-SLR5010

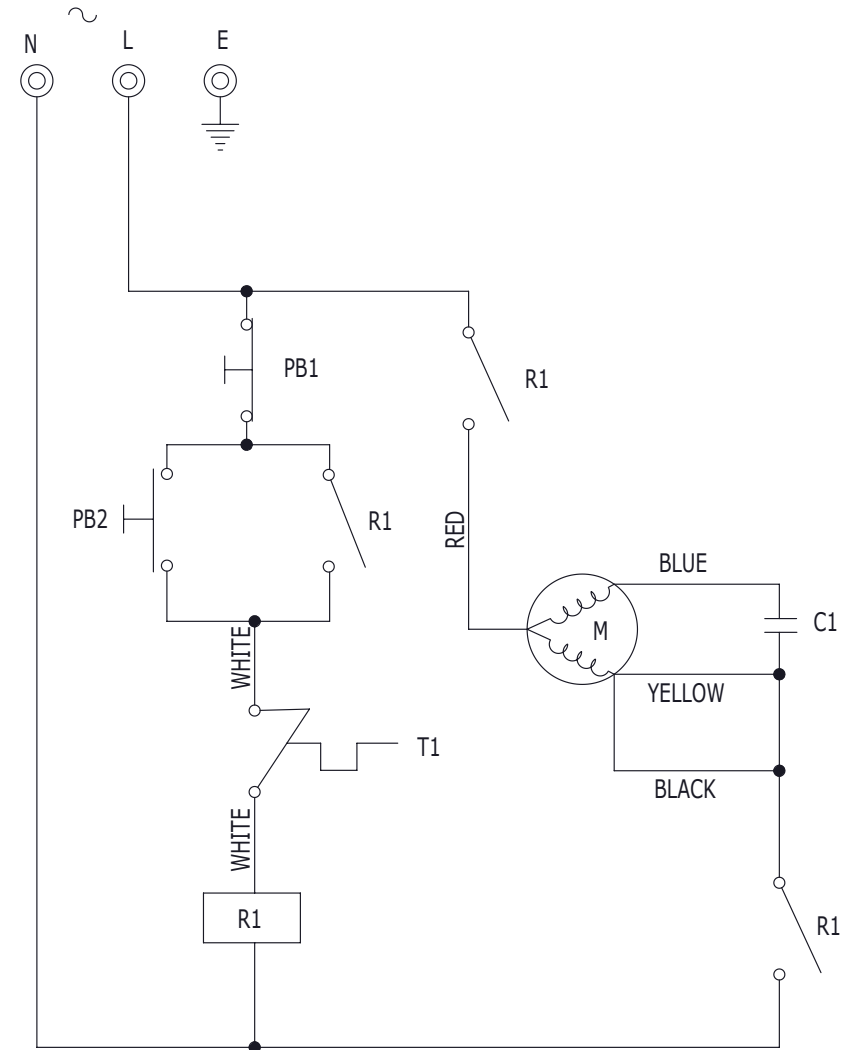
MODEL CODES: SLR5012/SLR5312**MODEL: MEAT SLICER**

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-SLR5012

5. 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 rear edge. Return the food pusher to its original position now on top of the meat to be sliced.
6. Switch on the motor and using the handle on the food pusher push the carriage back and forth cutting the food.
7. After finishing cutting turn off machine and collect the product slices in the exit area.
8. Please note the blade-sharpening device is NOT factory fitted on MODELS SLR5010, SLR5312 AND SLR5012. To fit follow the procedure as 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.

BLADE SHARPENING

1. This operation should be undertaken if the cutting blade becomes blunt. The blade should be sharpened regularly to maintain the sharpness of the cutting edge. A blunt cutting edge will effect the performance of the slicer and place a strain on the motor.
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 assy and rotate through 180° so that both grinding wheels are in the correct position. Lower the sharpening device and lock in position.
6. Set the slice thickness knob to position '2'
7. Plug in the machine and switch on.
8. Using the button now at the rear of the sharpening unit push the stone against the rotating blade for approximately 30 seconds.
9. After sharpening it is important to remove the burr from the blade using the grinding wheel and push button located at the front of the sharpening device. This should be done for 2-3 seconds.
10. After sharpening is complete return the slice thickness knob to the '0' position and return the sharpening device to its original position by unlocking the safety screw and rotate by 180°.

WIRING DIAGRAM**MODEL CODES: SLR5009/SLR5010/SLR5312/SLR5012****MODEL: MEAT SLICER**

ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
SLR5009	ANVIL SLICER 9"	230 / 50	280
SLR5010	ANVIL SLICER 10"	230 / 50	420
SLR5012	ANVIL SLICER 12" HEAVY DUTY	230 / 50	520
SLR5312	ANVIL SLICER 12"	230 / 50	520

TECHNICAL SPECIFICATION

MODEL	BLADE DIA.	Maximum Slice Thickness	CUT CAPACITY	NET WEIGHT(kg)
SLR5009	9"	3/8"	6.3 x 7.5"	13
SLR5010	10"	3/8"	6.7 x 7.5"	14.5
SLR5012	12"	5/8"	9.3"x 6"	29
SLR5312	12"	5/8"	9.4x 6"	24

CLEANING

1. It is essential to follow carefully all the safety instructions at all times.
2. Ensure that the unit is disconnected from its power supply and the plug is removed from the socket
3. THE UNIT SHOULD NEVER BE CLEANED WITH A WATER JET OR IMMERSSED 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 it's side, clean the slide bar and lubricate with Vaseline.



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH



CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

SAFETY

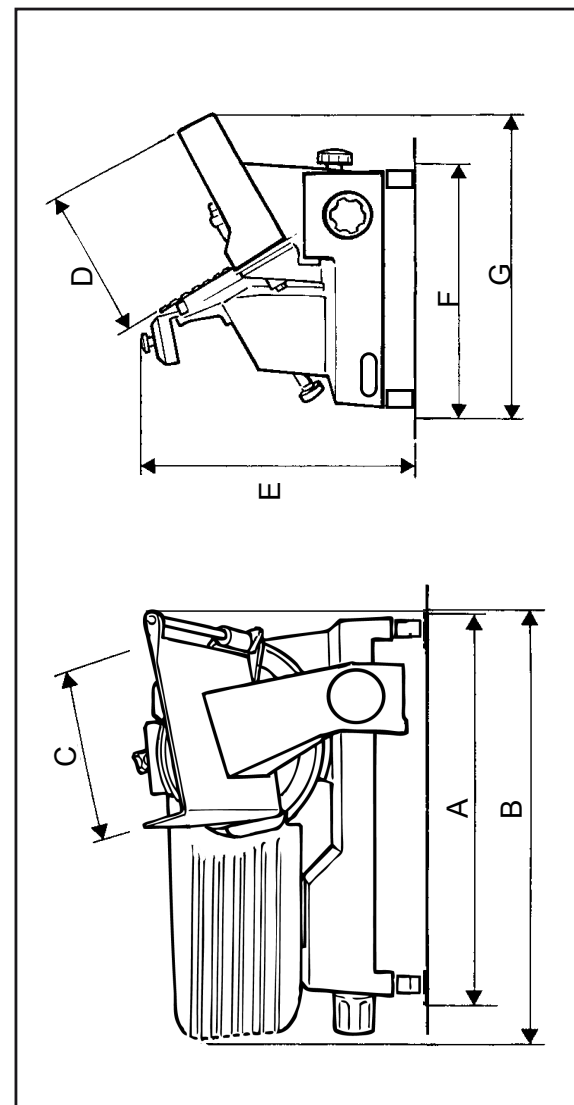
READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. Use the meat cutter on an individual 15A mains outlet only. **DO NOT OVERLOAD THE CIRCUIT.**
2. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
3. Supervision is necessary when the appliance is used in close proximity to children.
4. Use only earthed outlets matching the serial plate voltage.
5. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
6. Use equipment in a flat level position.
7. Do not operate if equipment has been damaged or is malfunctioning in any way.
8. These units are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**
9. **THESE MACHINES ARE NOT SUITABLE FOR CUTTING CHEESE FROZEN PRODUCTS OR BONED MEAT.**
10. The blade must be replaced when it has reduced in overall size by 5mm.

POSITIONING DIAGRAM

MODEL:MEAT SLICER

MODEL CODES: SLR5009/SLR5010/SLR5312/SLR5012



SIZE	SLR 5009	SLR5010	SLR5312	SLR5012
A	432	432	483	508
B	457	483	610	622
C	190	190	267	280
D	190	200	267	267
E	368	368	457	457
F	280	280	343	368
G	368	368	457	508