



## Manual Gravity Feed Meat Slicers

### Models:

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#177SL309	9" • 1/4 HP
#177SL310	10" • 1/4 HP
#177SL312	12" • 1/3 HP
#177SL512	12" • 5/8 HP
#177SL713MAN	13" • 3/4 HP

### Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

### For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### Note:

Please read and keep these instructions. Indoor use only.

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## Specifications

Model	177SL309	177SL310	177SL312	177SL512	177SL713MAN
<b>Blade Size</b>	9"	10"	12"	12"	13"
<b>Max Product Width</b>	7½"	8"	9"	11"	11"
<b>Max Product Height</b>	5"	6½"	7"	8"	8"
<b>Voltage</b>	120V	120V	120V	120V	120V
<b>Wattage</b>	200W	320W	420W	450W	630W
<b>Horsepower</b>	1/4 HP	1/4 HP	1/3 HP	5/8 HP	3/4 HP
<b>Hertz</b>	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz
<b>Amps</b>	1.67A	2.67A	3.5A	3.75A	5.25A
<b>Width</b>	16"	17"	20"	19"	19"
<b>Depth</b>	18"	21"	22"	25"	25"
<b>Height</b>	15"	16"	16"	17"	19"



Intertek  
3126218



Intertek  
3126218



NEMA  
5-15P

CONFORMS TO UL STD. 763  
 CONFORMS TO CAN/CSA-C22.2 NO. 195  
 CONFORMS TO NSF/ANSI STD. 8

## Safety Precautions



### WARNING

- Read all instructions carefully and completely.
- For commercial use only.
- For indoor use only.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the serial plate.
- Regularly inspect the state of the power cable. A worn out cable, or one that shows signs of fraying or damage represents a serious electrical hazard. DO NOT operate equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- DO NOT use an extension cord with this equipment. DO NOT plug this equipment into a power strip or multi-outlet power cord.
- DO NOT immerse the cord or plug in water. DO NOT let the cord hang over the edge of a table or counter.
- DO NOT attempt to cut any product that is raw, frozen, or has a bone. The slicer is designed for cutting vegetables and fresh, seasoned, cooked, and cured meats that are boneless and non-frozen. Temperature can be a maximum of 68°F (20°C).
- The blade of this appliance is VERY SHARP. Extreme caution should be used when handling, during operation, and during cleaning.
- DO NOT operate the slicer with loose clothing, jewelry, or long hair that can get caught in moving parts.
- DO NOT push product into blade with hands. ALWAYS use the product pusher.
- Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.
- A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.
- DO NOT clean with metal scouring pads, as pieces can break off and touch electrical components, heightening the risk of electrical shock.
- Avoid scratching the surface or nicking the edges of this unit.
- Note that the use of accessories not recommended by the manufacturer may result in injury.
- Children should be supervised to ensure that they DO NOT play with the unit.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.

**Save these instructions for future reference.**

## Parts Identification



## Installation

### Placement

- The machine should be placed on a level, steady surface at a comfortable working height.
- The work area should be sufficiently lit and close to an electrical outlet.
- Position the appliance in a way so the controls and plug are always accessible.
- Ensure that the outlet you plan to use is properly grounded, operating without issue, and matches up with the electrical requirements of the unit.

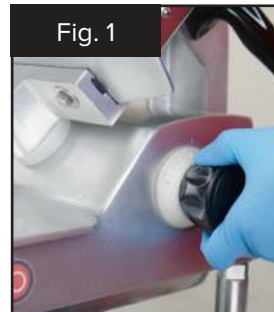
### Sharpener Installation

- The blade sharpening device is not factory fitted on models 177SL310, 177SL312, 177SL512, or 177SL13MAN. Follow procedure below to install.
  1. Fit the sharpening device in the socket, ensuring the grinding stones are on the rear of the machine.
  2. Tighten the safety locking knob.

## Operation

### CAUTION

- **ALWAYS** use the product pusher; **DO NOT** guide product by hand.
  - **DO NOT** attempt to push product through too quickly or forcibly. This may damage the blade and/or motor.
1. Set the desired slice thickness using the thickness control knob. (Fig. 1)
  2. Ensure the carriage is in the start position (closest to the operator).
  3. Lift the product pusher and place the product to be sliced on the hopper with the raw edge against the thickness gauge plate. (Fig. 2)
  4. Return the product pusher to its original position, now atop the product to be sliced.
  5. Turn on the motor by pressing the ON/OFF switch.
  6. Using the handle on the product pusher, guide the carriage toward the blade with steady pressure. (Fig. 3)
  7. When the full slice has been made, pull the carriage back to its starting position and repeat as necessary.
  8. The sliced product will be ejected out of the rear of the blade. (Fig. 4)
  9. When slicing is complete, turn off the motor by pressing the ON/OFF switch.
  10. Clean the unit immediately after use.



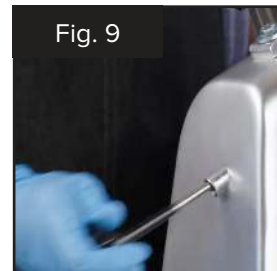
## Cleaning & Maintenance

### WARNING

- **DISCONNECT THE MACHINE FROM THE POWER SOURCE BEFORE CLEANING!**
- **BLADE IS EXTREMELY SHARP!** Always wear cut-resistant gloves when handling the blade.
- The unit should be cleaned before its first use.
- If the unit has not been used for some time, it is recommended that it is cleaned before use.
- DO NOT clean the machine with steel wool, strong chemicals, or abrasive/toxic detergents, as they may damage the machine and/or pose a health hazard.
- DO NOT use high pressure water jets or extremely hot water.
- DO NOT immerse the unit in water.

### General Cleaning

1. Turn the thickness control knob all the way to 0. (Fig. 5)
2. Turn the unit on and use a gentle cleaning pad on a wand to clean the blade while it spins. (Fig. 6)
3. Turn the slicer off and unplug.
4. Completely close the gauge plate.
5. Remove the carriage locking knob, then remove the carriage and product hopper. (Fig. 7)
6. Remove the slice deflector from the rear of the unit. (Fig. 8)
7. Remove the blade cover locking knob and blade cover. (Fig. 9 & 10)
8. Loosen the screws holding the blade in place.
9. Use a cut-resistant glove and/or blade removal kit (see chart in Recommended Accessories section for correct kit) to remove the blade from the slicer. (Fig. 11)
10. Clean exterior with a degreaser (such as Noble Chemical Formula D), clean cloth, and warm water.
11. Sanitize the exterior with a food contact sanitizer spray (such as Noble Chemical QuikSan).
12. Removable parts can be cleaned and sanitized using a standard 3 sink cleaning method.
  - Sink 1: Wash with hot water, detergent, and a brush.
  - Sink 2: Rinse with hot water.
  - Sink 3: Sanitize with a third sink sanitizer (such as Noble Chemical Bacti-Free).
13. Reassemble the slicer.
14. Allow to fully dry before use or storage.
15. A food-grade lubricant (such as Noble Chemical Lubriquik) can be applied to the carriage slide rod (on the underside of the unit) and the product pusher slide rod to prevent sticking during operation. (Fig. 12)



## Sharpening the Blade

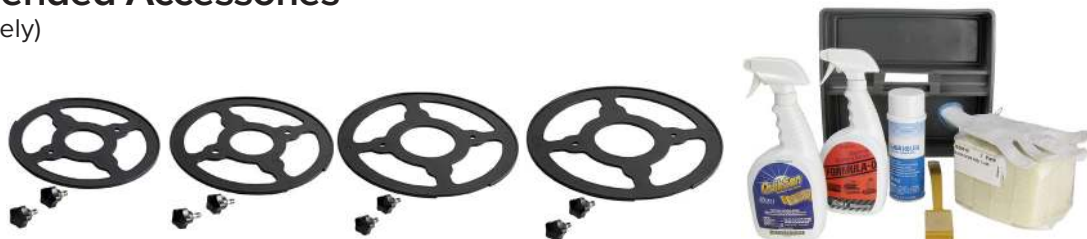
- The blade should be sharpened every 2 weeks, or any time that cut speed/quality drops.

- Ensure the blade is clean BEFORE sharpening.
- Turn the unit off and unplug from socket.
- Set the slice thickness knob to 0.
- Unlock the sharpening device using the knob on the rear of the machine. (Fig. 13)
- Lift up and turn 180° so that both grinding wheels are in the correct position. (Fig. 14)  
**NOTE:** The angled stone should be on the rear side of the blade.
- Lower the sharpening device and lock in position with the security knob.
- Plug the slicer in and switch on.
- Press the sharpening button on the REAR of the machine and hold for 30 seconds, then release. (Fig. 15)
- Repeat until blade has reached desired sharpness.
- When desired sharpness has been reached, press the finishing button on the FRONT of the machine and hold for 3 seconds to remove the burr. (Fig. 16)
- Switch the slicer off and unplug.
- Return the sharpening device to its original position and secure by tightening the knob.



## Recommended Accessories

(Sold Separately)



	Blade Removal Tools				Slicer Cleaning Kit
Item #	177PSL309BRT	177PSL310BRT	177PSL312BRT	177PSL713BRT	579SLICKERKIT
Fits Slicer	177SL309	177SL310	177SL312 177SL512	177SL713MAN	All Avantco Slicers
Description	Safely and easily removes the blade from your slicer for cleaning and/or replacement.				8-piece kit to quickly clean, sanitize, and lubricate your meat slicer.

## Troubleshooting

Problem	Possible Cause	Solution
Pressing the ON button does not start the machine.	Unit unplugged.	Ensure the plug is securely set in the outlet.
	Improper voltage.	Check that the outlet matches the unit's power requirements.
	Circuit breakers tripped.	Check the underside of the machine to see if circuit breakers are tripped. If so, replace them.
Sliced product has jagged edges or is not being sliced properly, or the slicer has excess cut resistance.	Dull blade.	Sharpen the blade (instructions on page 7).
The blade does not sharpen properly.	The blade has been ground down too far.	Check that the blade has not been ground down to 10 mm less than its original diameter. If so, replace the blade.
	The grinding wheels are dirty.	Clean debris from the grinding wheels using a stiff brush.
Poor sliding of the carriage and/or product pusher.	Lubrication has worn off.	Lubricate the guide rails.
Blade turns slower and/or cuts poorly.	Transmission belt failure.	Inspect the belt and adjust tension if necessary.
	Dull blade.	Sharpen the blade (instructions on page 7).