

How to Clean Meat and Food Slicers

Routine maintenance (after each use)

- Spray ToyGuard® Surface Sanitiser onto a damp cloth.
- Use the cloth to wipe off as much of the food residue as possible without dismantling the slicer.
- Rinse the cloth clean then reapply ToyGuard® Surface Sanitiser and wipe the slicer again.

Thorough cleaning (after every 6 hours of use)

- Dismantle and place the removable parts of the slicer to a sink containing a hot detergent solution.
- Wash the parts with a stiff bristled brush.
- Rinse with clean water.
- Sanitise the parts by dipping them in a solution of 200ppm Quat Sanitiser (or ToyGuard® Surface Sanitiser).
- Clean the stationary parts in place with hot detergent solution and a long handled brush.
- Rinse with clean water until the cleaning solution is completely removed. Wipe dry.
- Sanitise the stationary parts by spraying with ToyGuard® Surface Sanitiser.
- Allow to air dry.
- Be certain to clean and sanitise the table under the slicer.