

## Univex 4612

# Univex 4612 Light Duty Manual Slicer Instruction Manual

Model: 4612 | Brand: Univex

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Univex 4612 Light Duty Manual Slicer. Please read this manual thoroughly before operating the machine to ensure proper usage and to prevent injury or damage.

The Univex 4612 is designed for light-duty slicing operations, suitable for small restaurants, clubs, and home use. It features a 12-inch precision German hollow ground blade and robust construction for reliable performance.

## 2. SAFETY INSTRUCTIONS

Always prioritize safety when operating the slicer. Failure to follow these instructions may result in serious injury or damage to the equipment.

- **Read the Manual:** Read and understand all instructions before operating the slicer.
- **Authorized Personnel:** Only trained and authorized personnel should operate this equipment.
- **Personal Protective Equipment (PPE):** Always wear appropriate PPE, including cut-resistant gloves, when handling the blade or cleaning the slicer.
- **Power Disconnection:** Disconnect power before cleaning, servicing, or when the machine is not in use.
- **Blade Guard:** Never operate the slicer without the blade guard properly in place.
- **Keep Hands Clear:** Keep hands, hair, and loose clothing away from moving parts, especially the blade.
- **Stable Surface:** Ensure the slicer is placed on a stable, level, and non-slip surface.
- **Children and Pets:** Keep children and pets away from the slicer at all times.

### 3. PRODUCT COMPONENTS

Familiarize yourself with the main components of your Univex 4612 slicer:

- **Blade:** 12-inch precision German hollow ground slicing blade.
- **Carriage:** Removable carriage for holding product to be sliced.
- **Meat Grip:** Multi-position meat holder to secure product during slicing.
- **Blade Guard:** Permanent safety blade edge guard.
- **Thickness Adjustment Knob:** Controls slice thickness from 0 to 1/2 inch.
- **Built-in Sharpener:** For maintaining blade sharpness.
- **Base:** Solid anodized aluminum construction.



Figure 3.1: Overview of the Univex 4612 Light Duty Manual Slicer. This image shows the complete slicer unit, highlighting its main components including the blade, carriage, meat grip, and control knobs.

## 4. SETUP AND INSTALLATION

1. **Unpacking:** Carefully remove the slicer from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and supplier.
2. **Placement:** Place the slicer on a sturdy, level, and non-slip surface capable of supporting its weight (approximately 50.6 lbs). Ensure adequate space around the unit for operation and cleaning.
3. **Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food. Refer to the "Cleaning and Maintenance" section for detailed instructions.
4. **Power Connection:** Ensure the power switch is in the "OFF" position before plugging the slicer into a grounded electrical outlet. The slicer operates on standard electrical power.

## 5. OPERATING INSTRUCTIONS

### 5.1 Preparing for Slicing

1. **Ensure Cleanliness:** Verify the slicer is clean and sanitized before use.
2. **Adjust Slice Thickness:** Rotate the thickness adjustment knob to set the desired slice thickness. The range is from 0 to 1/2 inch.
3. **Load Product:** Place the product to be sliced onto the carriage. Use the multi-position meat holder to secure the product firmly against the fence.

### 5.2 Slicing Procedure

1. **Power On:** Turn the power switch to the "ON" position. The blade will begin to rotate.
2. **Engage Carriage:** Gently push the carriage forward and backward, guiding the product against the rotating blade.
3. **Collect Slices:** Sliced product will fall onto the receiving tray (not included) or surface beneath the blade.
4. **Power Off:** Once slicing is complete, turn the power switch to the "OFF" position and allow the blade to come to a complete stop before handling.

### 5.3 Sharpening the Blade

The Univex 4612 features a built-in sharpener. Sharpen the blade regularly to maintain optimal slicing performance.

1. **Safety First:** Ensure the slicer is unplugged before sharpening.
2. **Position Sharpener:** Follow the specific instructions for engaging the built-in sharpener mechanism. This typically involves lifting or rotating a lever to bring the sharpening stones into contact with the blade.
3. **Sharpen:** Briefly turn the slicer ON (for a few seconds) to allow the blade to pass over the sharpening stones. Do not over-sharpen.
4. **Clean Blade:** After sharpening, carefully clean any metal residue from the blade.

## 6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your slicer. Always disconnect power before cleaning.

### 6.1 Daily Cleaning

- 1. Disconnect Power:** Unplug the slicer from the electrical outlet.
- 2. Remove Components:** Remove the carriage, blade guard, and meat grip for separate cleaning.
- 3. Clean Surfaces:** Use a mild detergent and warm water to clean all surfaces that come into contact with food. The solid anodized aluminum construction is designed with smooth curve transitions to redirect liquids and debris away, aiding cleaning.
- 4. Blade Cleaning:** Exercise extreme caution when cleaning the blade. Use cut-resistant gloves. Wipe the blade from the center outwards.
- 5. Rinse and Sanitize:** Rinse all parts thoroughly with clean water. Apply a food-grade sanitizer according to its instructions.
- 6. Dry:** Allow all components to air dry completely or dry with a clean cloth before reassembly.

### 6.2 Periodic Maintenance

- **Lubrication:** Refer to the manufacturer's recommendations for any lubrication points.
- **Blade Inspection:** Periodically inspect the blade for nicks or damage. A damaged blade should be replaced by a qualified technician.
- **Cord Inspection:** Check the power cord for any signs of damage or fraying.

## 7. TROUBLESHOOTING

This section provides solutions to common issues you may encounter with your Univex 4612 slicer. For problems not listed here, contact customer support.

Problem	Possible Cause	Solution
Slicer does not turn on.	No power supply; Power switch off; Circuit breaker tripped.	Check power cord connection; Ensure switch is ON; Reset circuit breaker.
Blade not slicing effectively.	Dull blade; Incorrect slice thickness setting; Product not properly secured.	Sharpen blade using built-in sharpener; Adjust thickness knob; Secure product firmly with meat grip.
Slicer making unusual noise.	Loose components; Debris in mechanism; Worn parts.	Inspect for loose parts and tighten; Clean thoroughly; Contact service if noise persists.
Slices are uneven.	Product not held firmly; Blade dull; Carriage not moving smoothly.	Ensure product is secure; Sharpen blade; Clean carriage tracks.

## 8. SPECIFICATIONS

Feature	Detail
Model Number	4612
Brand	Univex
Product Dimensions	18.25 x 23.75 x 16 inches
Item Weight	50.6 Pounds
Material	Aluminum (Body), Alloy Steel (Blade)
Color	Silver
Blade Size	12 inches (Hollow Ground)
Slice Thickness Adjustment	0 to 1/2 inch
Operation Mode	Manual
Recommended Use	Meat (Light Duty)
Care Instructions	Hand Wash Only

## 9. WARRANTY AND SUPPORT

Univex products are known for their rugged engineering. For specific warranty information, please refer to the documentation included with your purchase or visit the official Univex website.

For expert service and support, or to inquire about parts, please contact Univex customer service. The product label indicates a contact number: 1-800-258-6358.

You can also visit the [Univex brand page on Amazon](#) for more information.

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