



Meat Slicer Instruction Manual



Models: SL309, SL310, SL312, SL512, SL713

09/2022

Please read and keep these instructions. Indoor use only.

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 Avantco Auto/Manual slicer is a medium duty electrically driven appliance. The unit has been designed to meet the highest safety and hygiene standards. The robust aluminum construction and powerful drive motors ensure long and reliable operation and use.

1. Place the 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 heavy traffic areas.

2. Clean the unit with a DAMP cloth using a neutral P.H. dish detergent. Wipe and dry the machine. (See Cleaning instructions on page 3 of this manual.



Cut through the greasiest dishes, glassware, cutlery, pots, and pans with Sunbright pot and pan dishwashing liquid. This heavy-duty pot and pan dishwashing liquid was specially designed for the institutional environment with its super concentrated, high active, high sudsing formula. Available in 32 oz. bottles (12/case) or 5 gallon bulk supply.

3. Set the thickness of slice required using the control knob adjacent to the on/off switch.

4. 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 raw edge. Return the food pusher to its original position now on top of the meat to be sliced.

5. Switch on the motor, and using the handle on the food pusher, push the carriage back and forth to begin cutting the food.

6. After you are finished cutting, turn off machine and collect the product slices in the exit area.

7. Please Note: The blade-sharpening device is NOT factory fitted on MODELS SL310, SL312 SL512 AND SL713MAN. To fit, follow the procedure 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.

To replace the belt, please remove the knife and motor, then remove belt through the hole under the knife. Then, install the new belt and reassemble.

Safety

1. The units are designed to operate an alternating current (A.C) only. DO NOT CONNECT TO DIRECT CURRENT (D.C).
2. Please ensure that the power supply cord does not come into contact with hot surfaces.
3. If the supply cord is damaged, it must be replaced with a new cord assembly. (Available from the suppliers agent.)
4. The appliance must only be used for its intended purpose.
5. It is strongly suggested that the operators of this machine wear close fitting clothes. It is essential when blade maintenance or cleaning is undertaken that suitable hand protection gloves are used.
6. ALWAYS unplug the slicer before undertaking cleaning or maintenance of the unit.
7. These machines must be operated by trained personnel and should never be used by unskilled operators or children.
8. The blade must be replaced when it has reduced in size by 5mm.



LubriQuik food grade silicone spray lubricant is ideal for use on virtually any equipment or machinery that makes contact with food, such as slicers, conveyor systems, bottling and canning machinery, bakery equipment, and dairy equipment.

Blade Sharpening

1. *This operation should be undertaken if the cutting blade becomes dull. It should be noted that the blade is made from hardened material and under normal use should only need sharpening once a year.*
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 assembly and rotate it 180° so that both grinding wheels are in the correct position. Lower the sharpening device and lock in position.*
6. *Plug in the machine and switch on.*
7. *Using the button at the rear of the sharpening unit, push the stone against the rotating blade for approximately 30 seconds.*
8. *After sharpening, it is important to remove the grinding wheel from the blade by letting go of the push button on the front of the sharpening device. Run the slicer for 2-3 seconds after letting go of this button.*
9. *Return the sharpening device to its original position by unlocking the safety screw and rotating by 180°.*

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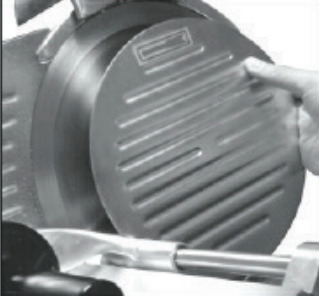
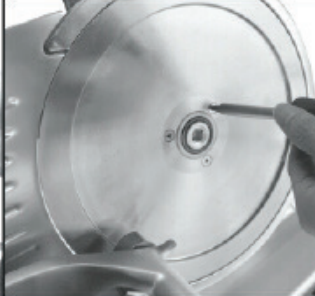


Cleaning

1. It is essential to follow all the safety instructions at all times.
2. Make sure that the unit is unplugged before cleaning.
3. The unit should never be immersed 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 its side, clean the slide bar, and lubricate with a food safe lubricant, like Lubriquik .

Cleaning and Sanitizing:

1. Turn the slicer off and unplug.
2. Turn the thickness control knob all the way to the right.
3. Remove the product table locking knob, and then remove the product table.
4. Remove Slicer Deflector that is over the knife.
5. Clean all removed parts, slicer knife, and base with hot water and detergent
6. Rinse with hot water and sanitize.
7. Reassemble slicer

Blade and Blade guard cleaning

[1] Loosen the Blade cover locking knob to release the blade guard	[2] Release the blade cover	[3] Loosen the screws of the blade
		
[4] Take out the blade	[5] Clean the Blade	Soak a clean cloth in a mild detergent and warm water. Carefully wash and rinse the top and bottom (underside) of the blade by wiping from the center of the blade outward.
		

NOTE: The blade cleaning process must be carried out with metal gloves, ALWAYS beware the danger of the blade.
Do not clean the blade in a dishwasher.




Get your slicer cleaned, sanitized, lubricated, and back in service in a flash with our meat slicer safety cleaning kit. The slicer cleaning kit packs all of the cleaning supplies and accessories you need into a convenient plastic carrying caddy.

8 Piece Set Includes:

 **Formula D**
Spray Degreaser

 **QuikSan**
Spray Sanitizer

 **LubriQuick**
Silicon Lubricant

 **Easy Slicer**
Cleaning Wand

60 Scrub Pads

1 CutR esistant Glove

1 Brush

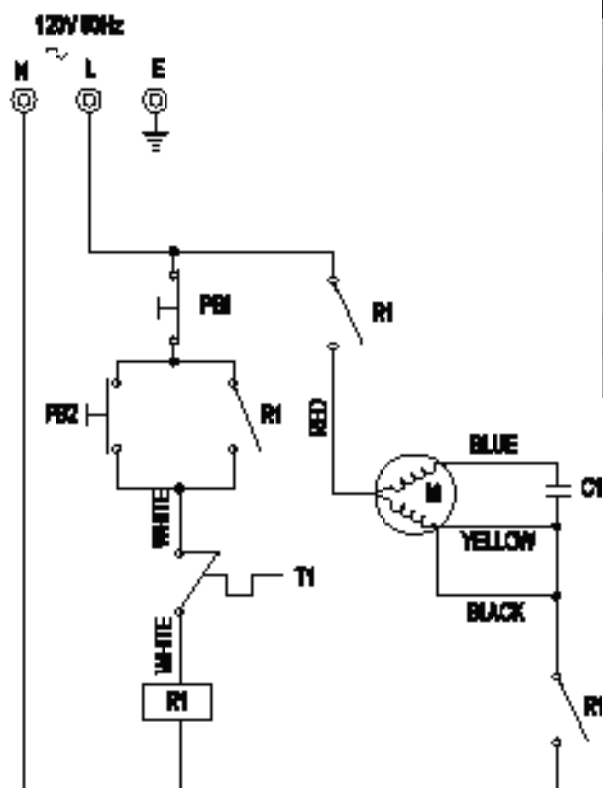
1 PlasticC arrying Case

Electrical Connection Information

Electrical Connection Information

Model	Description	Volts /HZ	HP	Watts	Plug Type
SL309	Avantco Slicer 9"	120 / 60	1/4 HP	200 W	NEMA 5-15P
SL310	Avantco Slicer 10"	120 / 60	1/3 HP	320 W	NEMA 5-15P
SL312	Avantco Slicer 12"	120 / 60	1/3 HP	420 W	NEMA 5-15P
SL512	Avantco Slicer 12" Medium Duty	120 / 60	5/8 HP	450 W	NEMA 5-15P
SL713MAN	Avantco Slicer 13" Medium Duty	120 / 60	3/4 HP	630 W	NEMA 5-15P

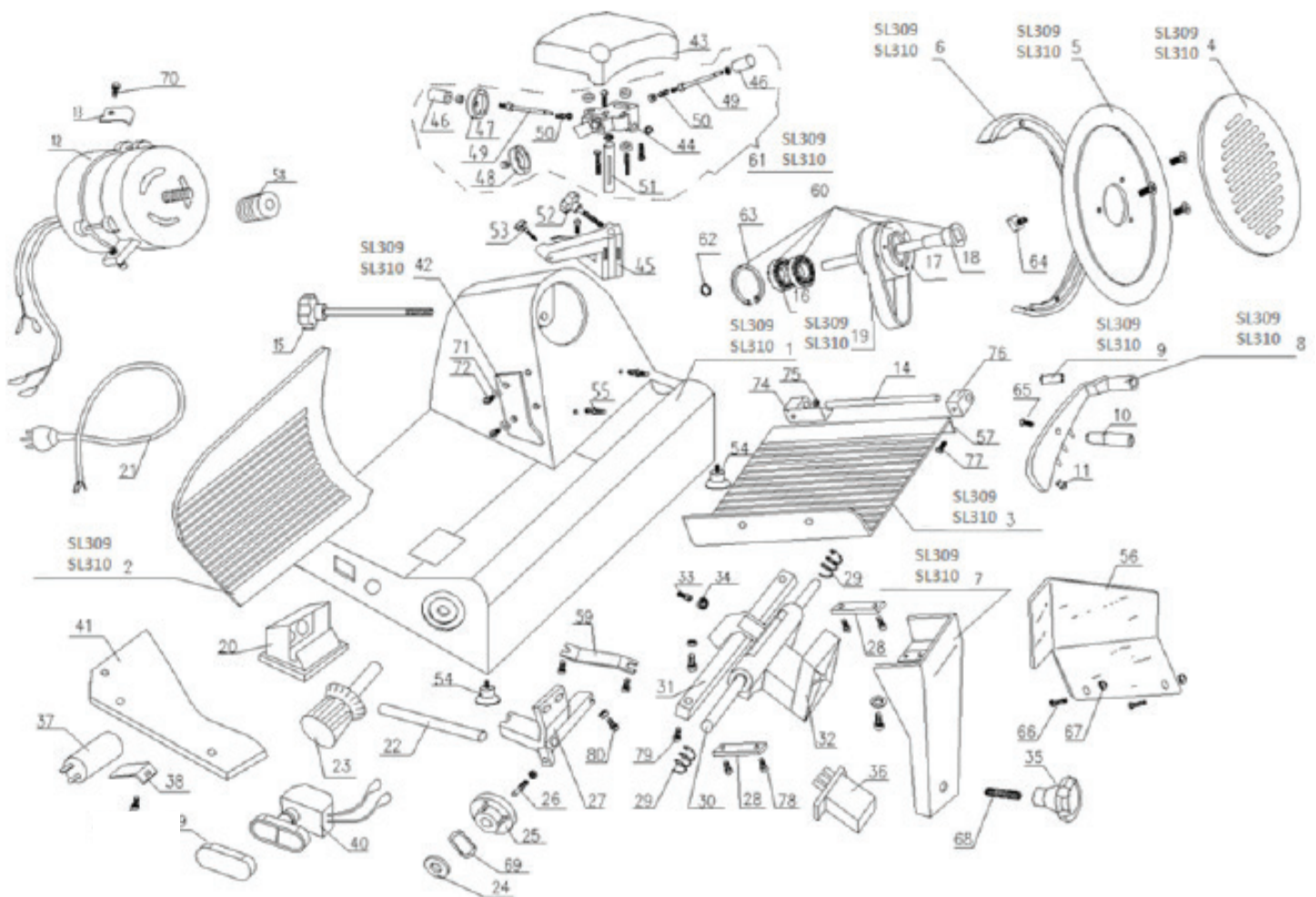
Model	Blade Dia.	Blade Rotation Speed	Cut Thickness	Cut Capacity	Net Weight	Operating Noise Level
SL309	9"	532 rpm	0 - 0.4"	6.3" x 7.5"	29 lbs	60-67 dB(A)
SL310	10"	465 rpm	0 - 0.4"	6.7" x 7.5"	32 lbs	
SL512	12"	300 rpm	0 - 0.6"	9.3" x 6"	64 lbs	
SL312	12"	428 rpm	0 - 0.6"	9.4" x 6"	54 lbs	
SL713MAN	13"	530 rpm	0 - 0.6"	15.5" x 10.5"	114 lbs	



LEGEND	Description	Part Number
PB1	Push Button Stop	1-PB-SLR
PB2	Push Button Start	1-PB-SLR
T1	Oven Temp. Safety Motor	1-PB-SLR
R1	Relay 120V	1-Rel-SLR
C1	Capacitor 20MF	1-CAP-SLR
MM	Motor SL309 - 120V	1-MOT-SL309
MM	Motor SL310 - 120V	1-MOT-SL310
MM	Motor SL512/SL312 - 120V	1-MOT-SL512
MM	Motor SL713MAN - 120V	1-MOT-SL713MAN

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Exploded Parts Diagrams - SL309, SL310



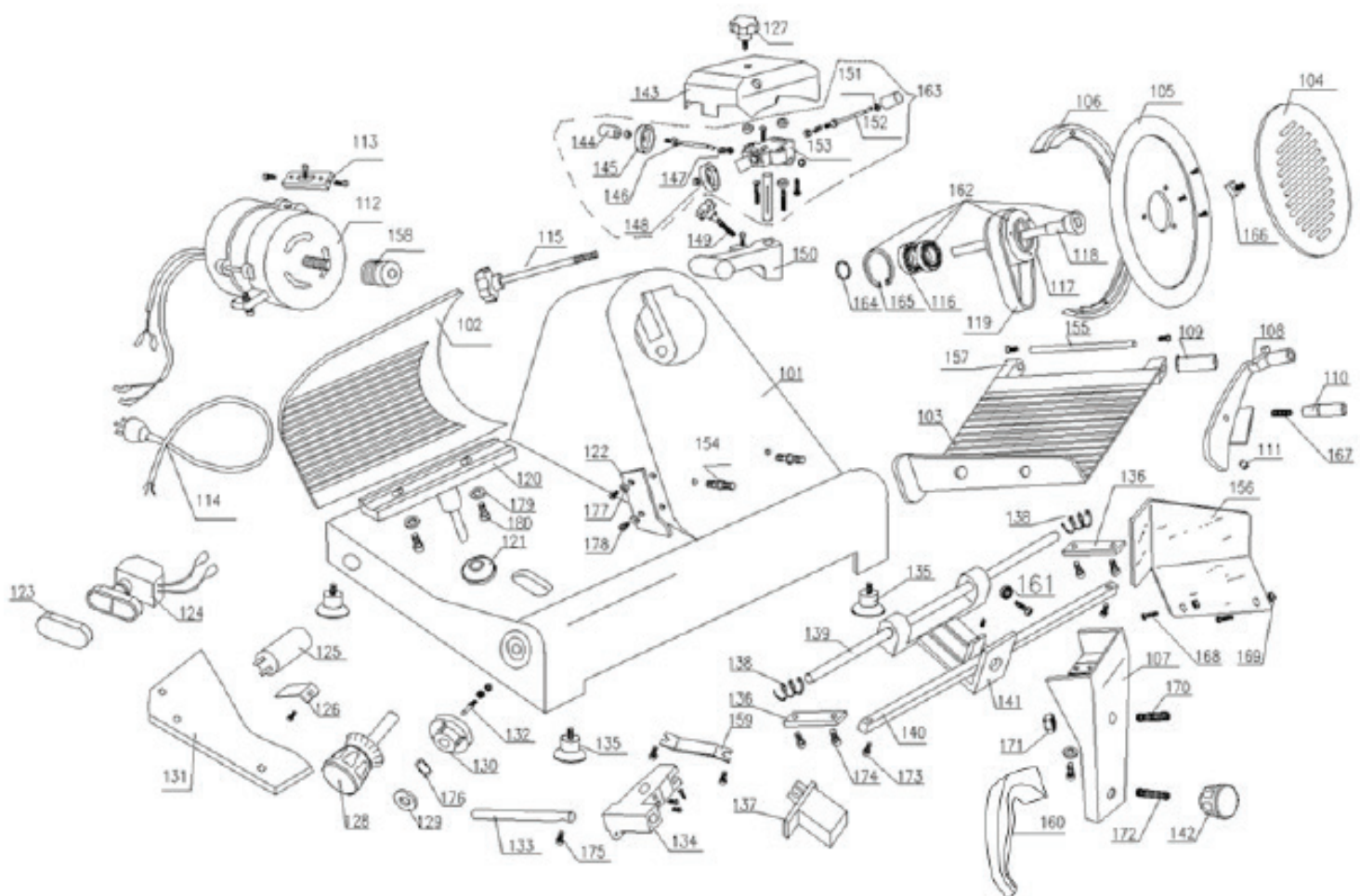
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Diagram #	Part Name	Replacement Part #
1	Base	
2	Gauge Plate	177PSL92 (SL309), 177PSL102 (SL310)
3	Carriage Feed Tray	
4	Blade Cover	177PSL94 (SL309), 177PSL104 (SL310)
5	Blade	177SL309BLD (SL309), 177SL310BLD (SL310)
6	Guard Ring	177PSL96 (SL309) 177PSL6 (SL310)
7	Carriage Bracket	
8	Pusher Arm	177SL309ARM (SL309), 177SL310ARM (SL310)
9	Pusher Arm Bushing	
10	Pusher Handle	177SL309PH (SL309), 177SL310PH (SL310)
11	Handle Bumper	
12	Motor	177SL309MTR (SL309), 177SL310MTR (SL310)
13	Motor Bracket	
14	Feed Tray Pusher Guide Pin	
15	Blade Guard Bolt	
16	Ball Bearing	
17	Blade Belt Wheel	
18	Belt Wheel Pin	
19	Belt	177SL309BELT (SL309), 177SL310BELT (SL310)
20	Feed Tray Support	
21	Power Cord	
22	Slide Axle	
23	Thickness Adjuster Knob	177SLTKNOB
24	Spring Gasket	
25	Cam Regulator	177PSL25
26	Cam Pin	177PSL926
27	Regulator Carriage	177PSL27
28	Slide Axle Bracket	
29	Towing Bracket Spring	
30	Towing Bracket Axle	177SL3PTGR
31	Quadrant Axis	
32	Towing Bracket	177PSL32
33	Hex Head Screw	
34	Ball Bearing	
35	Carriage Knob	177SL3CRGKNB
36	Relay	177SL3RLY
37	Capacitor	177SL3CAP
38	Capacitor Retainer	

Diagram #	Part Name	Replacement Part #
39	Switch Cover	177PSL39
40	On / Off Switch	177PSL40
41	Base Cover	177PSL41
42	Director	
43	Sharpener Cover	177PSL43
44	Sharpener Cover Bracket	
45	Sharpener Base Bracket	177PSL45
46	Sharpener Button	
47	Grinding Wheel	
48	Sharpening Stone	177PSL48
49	Sharpener Pin	
50	Sharpener Spring	
51	Sharpener Bracket Pin	
52	Guard Knob	177SL3RBGK
53	Sharpener Knob	177PSL53
54	Rubber Foot	177SLFEET
55	Blade Guard Pin	
56	Meat Blocking Board	
57	Slide Axle Bracket	
58	Motor Belt Wheel	
59	Slide Driver	
60	Blade Pulley	177PSL60
61	Sharpener Assembly	177SL309SA (SL309), 177SL310SA (SL310)
62	Spring Gasket (Bearing)	
63	Spring Gasket (Hole)	
64	Square Head Nut	
65	Pusher Arm Handle Bolt	
66	Finger Baffle Bolt	
67	Finger Baffle Nut	
68	Carriage Knob Bolt	
69	Spring Gasket	
70	Motor Bolt	
71	Director Washer	
72	Director Screw	
73	Capacitor Bolt	
74	Feed Tray Guide Bracket (Back)	
75	Feed Tray Guide Bearing	
76	Feed Tray Guide Bracket (Front)	
77	Front Feed Tray Guide Bracket Screw	
78	Slide Axle Bracket Bolt	
79	Quadrant Axis Screw	
80	Slider Adjust Bolt	

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Exploded Parts Diagrams - SL312



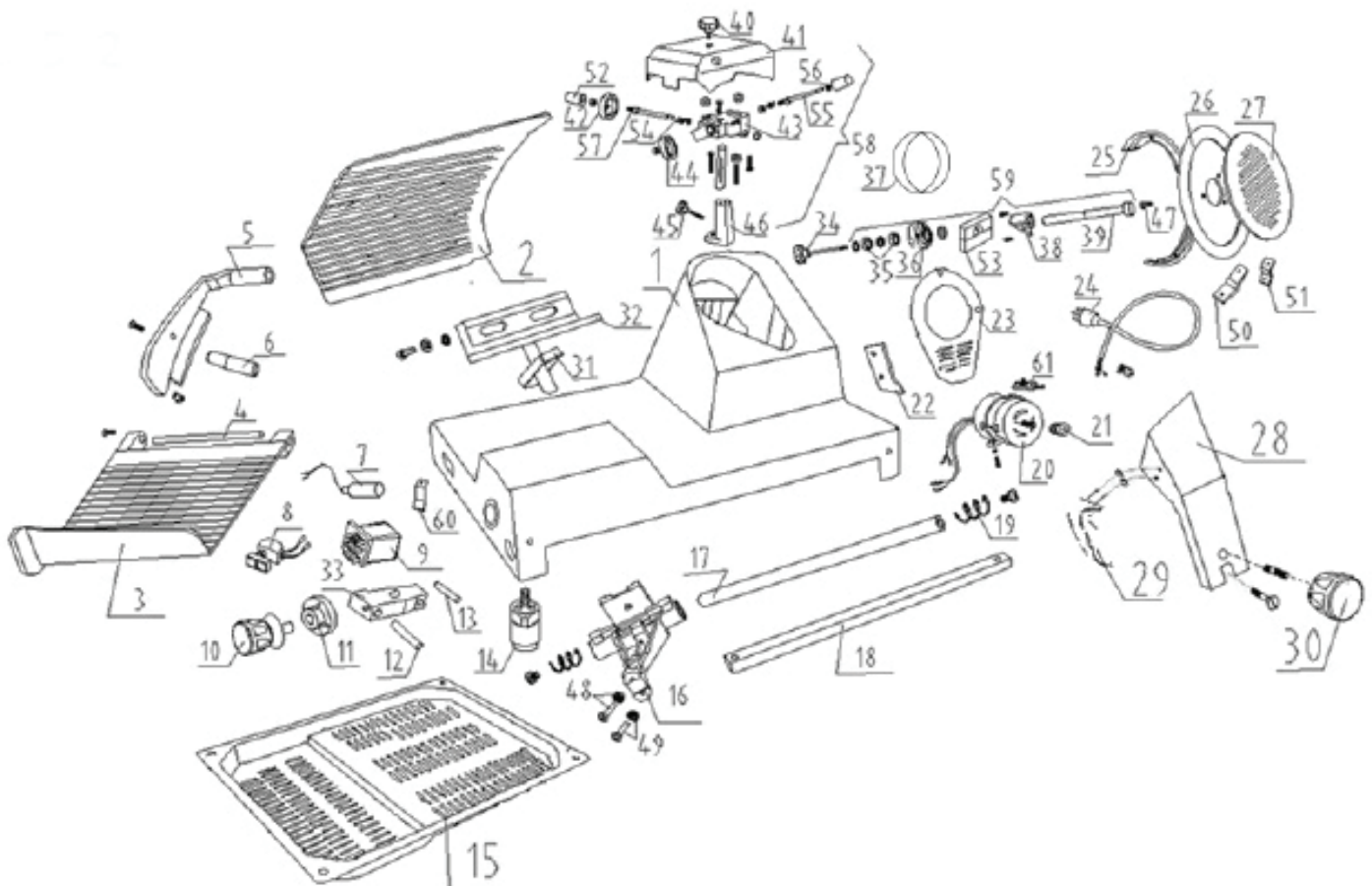
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Diagram #	Part Name	Replacement Part #
101	Base	
102	Gauge Plate	177PSL2102
103	Carriage Feed Tray	
104	Blade Cover	177PSL2104
105	Blade	
105A	Teflon Blade	
106	Guard Ring	177PSL106
107	Carriage Bracket	
108	Pusher Arm	177PSL108
109	Pusher Arm Bushing	
110	Pusher Handle	177SL312PH
111	Handle Bumper	
112	Motor	177SL312MTR
113	Motor Bracket	
114	Power Cord	
115	Blade Guard Knob	177SL312RBGK
116	Ball Bearing	
117	Blade Belt Wheel	
118	Belt Wheel Pin	
119	Belt	177SL312BELT
120	Feed Tray Support	
121	Cable Jacket	
122	Director	177PSL122
123	Switch Cover	
124	On / Off Switch	177PSL40
125	Capacitor	177SL312CAP
126	Capacitor Retainer	
127	Sharpener Knob	
128	Thickness Adjuster Knob	
129	Spring Gasket	
130	Cam Regulator	
131	Base Cover	
132	Cam Pin	177PSL926
133	Slide Axle	
134	Regulator Carriage	177PSL120
135	Rubber Foot	177SL312FEET
136	Slide Axle Bracket	
137	Relay	
138	Towing Bracket Spring	
139	Towing Bracket Axle	177SL3PTGR
140	Quadrant Axis	

Diagram #	Part Name	Replacement Part #
141	Towing Bracket	177PSL141
142	Carriage Knob	177SLCKNOB
143	Sharpener Cover	
144	Sharpener Button	
145	Grinding Wheel	177PSL145
146	Sharpener Pin	
147	Sharpener Spring	
148	Sharpening Stone	177PSL148
149	Sharpener Tightening Knob	
150	Sharpener Base Bracket	177PSL150
151	Wheel	
152	Rubbing Stone Pin	
153	Sharpener Cover Bracket	
154	Blade Guard Pin	
155	Feed Tray Pusher Guide Pin	
156	Meat Blocking Board	
157	Feed Tray Guide Bracket	
158	Motor Belt Wheel	
159	Slide Driver	
160	Carriage Handle	177PSL12HNDL
161	Washer	
162	Blade Pulley	
163	Sharpener Assembly	177SL312SA
164	Spring Gasket (Bearing)	
165	Spring Gasket (Hole)	
166	Square Head Nut	
167	Pusher Arm Handle Bolt	
168	Finger Baffle Bolt	
169	Finger Baffle Nut	
170	Carriage Handle Bolt	
171	Carriage Handle Nut	
172	Threaded Stud for Carriage Knob	177SLCTHREAD
173	Quadrant Axis Screw	
174	Slide Axle Bracket Bolt	
175	Slide Axle Bolt	
176	Spring Gasket	
177	Director Shim	
178	Director Screw and Washer	177PSL178
179	Feed Tray Support Washer	
180	Feed Tray Support Screw	

Exploded Parts Diagrams - SL512

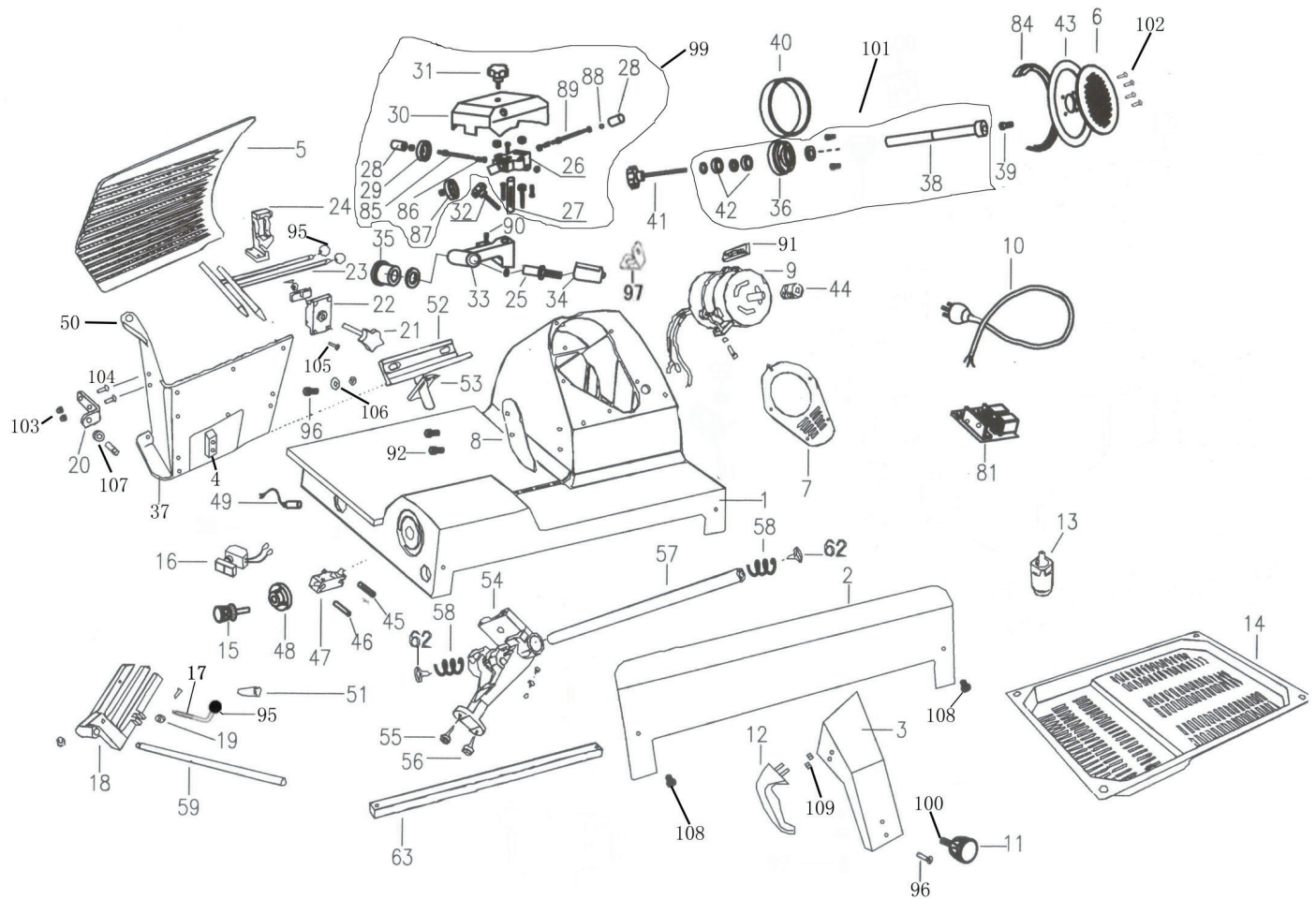


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Diagram #	Part Name	Replacement Part #
1	Base	
2	Gauge Plate	
3	Carriage Feed Tray	
4	Feed Tray Pusher Guide Pin	177SL5PTGR
5	Pusher Arm	
6	Pusher Handle	177SL512
7	Capacitor	177SL512CAP
8	On / Off Switch	177PSL40
9	Relay	177SL512RLY
10	Thickness Adjuster Knob	177SL512TKNB
11	Cam Regulator	177PSL51211
12	Slider Shaft	
13	Slider Bearing	
14	Metal Foot	177SL512FEET
15	Bottom Plate	
16	Towing Bracket	
17	Towing Bracket Axle	
18	Main Spindle	
19	Towing Bracket Spring	
20	Motor1	77SL512MTR
21	Motor Belt Wheel	
22	Director	
23	Protective Film	
24	Power Cord	
25	Guard Ring	177PSL225
26	Blade1	77SL512BLD
26A	Teflon Blade	
27	Blade Cover	
28	Carriage Bracket	
29	Carriage Push Handle	177PSL12HNDL
30	Carriage Knob & Threaded Stud	177SLC512KN, 177SLCTH512

Diagram #	Part Name	Replacement Part #
31	Feed Tray Support Base	
32	Feed Tray Support	
33	Slider	
34	Guard Knob	
35	Ball Bearing	
36	Pulley	
37	Belt	177SL512BELT
38	Belt Wheel Fixing Base	
39	Belt Wheel Pin	
40	Sharpener Knob	
41	Sharpener Cover	
42	Grinding Wheel	
43	Sharpener Cover Bracket	
44	Sharpening Stone	
45	Guard Knob	177SL512BGK
46	Sharpener Base Bracket	
47	Plate Protection	
48	Screw and Washer	
49	Screw and Washer	
50	Blade Bracket	
51	Blade Bracket	
52	Sharpener Button	
53	Belt Wheel Clamping Base	
54	Sharpener Spring	
55	Sharpener Pin	
56	Wheel	
57	Grinding Wheel Pin	
58	Sharpener Assembly	177SL512SA
59	Blade Pulley	
60	Capacitor Bracket	
61	Motor Bracket	

Exploded Parts Diagrams - SL713MAN



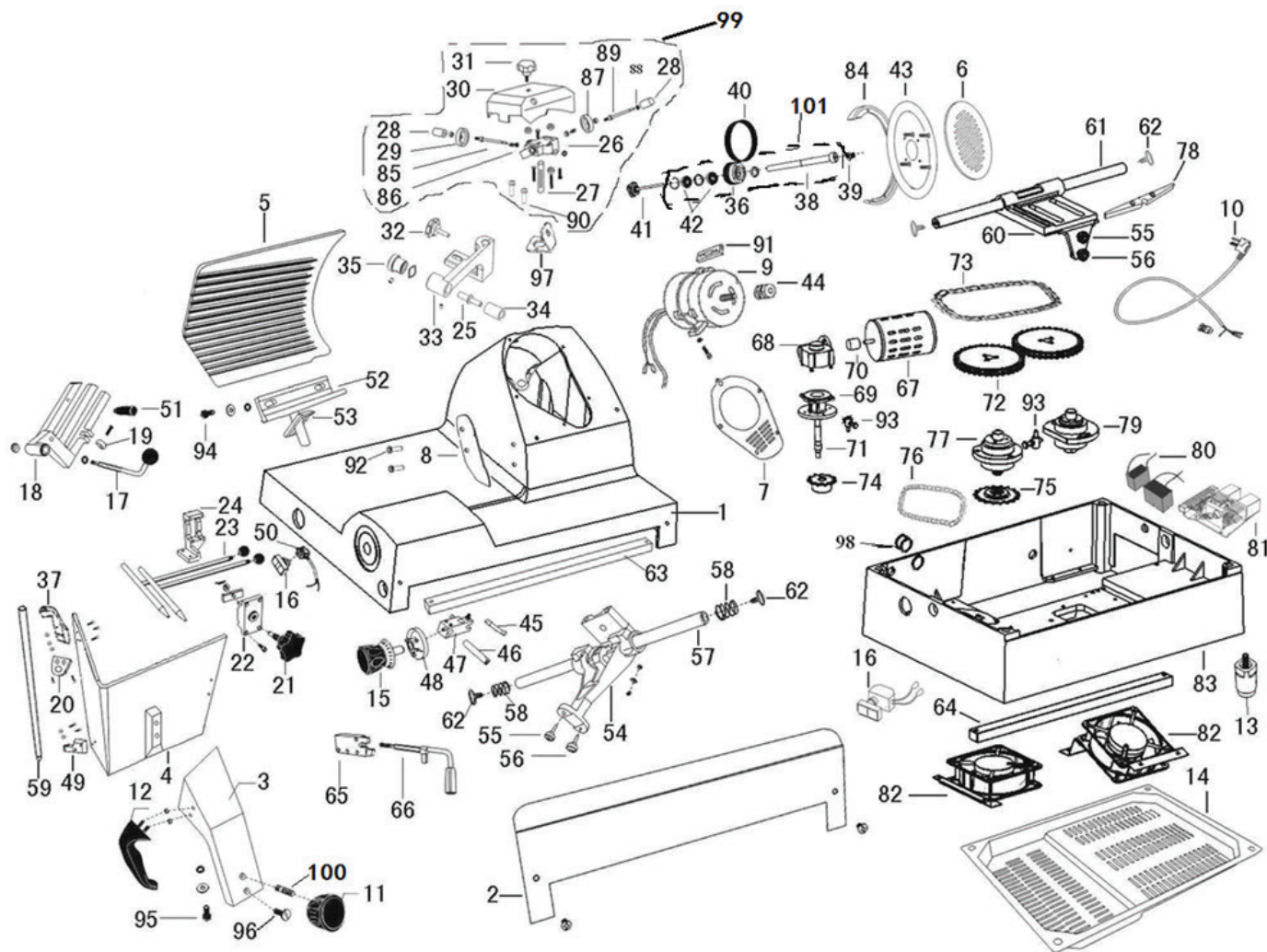
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diagram#	Part Name	Replacement Part#
1	Base	
2	Front protecting plate	
3	Carrier support	
4	Food carrier	
5	Movable clapboard	177P7135
6	Blade guard canopy	177P7136
7	Protective gasket	
8	Meat baffle	177PSLA8
9	Motor	177P7139
10	Power line	
11	Carrier knob	177PSLA11
12	Arc-shaped handle	177PSLA12
13	Feet	177PSLA13
14	Bottom plate	
15	Thickness adjusting knob	177PSLA15
16	Switch	
17	Meat press plate handle	177PSLA17
18	Meat press plate	
19	Fixing arm pulley	
20	Aluminum sheet	
21	Clamping box knob	177PSLA21
22	Clamping box base	
23	T-iron	
24	Cripping box seat	
25	Adjusting screw rod	
26	Sharpener components seat	
27	Sharpener column	
28	Upper button of the sharpener pin	
29	Fine gringding wheel	177PSLA29
30	Sharpener cover	177PSLA30
31	Sharpener cover knob	177PSLA31
32	ejector assy parts 25,32,33,34,35	177PSLA32
33	Sharpener frame	
34	Ejector pin of meat retainer	
35	Ejector pin knob	
36	Pulley	
37	Tray bushing A	
38	Pulley wheel axle	
39	Blade guard canopy screw nut	
40	Belt	177PSLA40
41	Cover tie rod	177PSLA41
42	Belt bearing	
43	Blade	177P1343
44	Small belt pulley for motor	
45	Eccentric shaft of slider	177PSLA45
46	Sliding axle	177PSLA46
47	Slider	177PSLA47
48	Cam	177PSLA48
49	Running capacitor for blade motor uF	177PSLA80
50	Tray bushing A	
51	Meat press plate auxiliary handle	
52	SLIDER GAUGE CARRIAGE ASSY52,53	177PSLA52
53	Meat retainer bracket cover	
54	Upper towing bracket	177PSLA54

diagram#	Part Name	Replacement Part#
55	Towing frame bearing	
56	Drag frame adjustment bearing	
57	Upper towing bracket axle	177PSLA57
58	Buffer spring	177PSLA58
59	Meat press plate axle	
62	Drag frame screw	
63	Upper towing bracket square axle	
84	Blade guarding ring	177P1384
85	Fine sand wheel	
86	Wheel spring	
87	Course grinding wheel	177PSLA87
88	¢ 4.75wheel	
89	Crude sand wheel	
90	Knife rack fixed screw	
91	Adjust seat assembly	
92	Active clapboard screw	177PSLA92
94	Tray bracket screw	
95	Ball handle	
96	Bolt for Carrier support	
97	Blade guard ring support	177PSLA97
99	Sharpener Setting	177PSLA99
100	Bolt for Carrier knob	177PSLA100
101	Belt Wheel Setting	177PSLA101
102	Blade bolt	
103	Nut for Bracket of sliding axle	
104	Bolt for Bracket of sliding axle	
105	Bolt for Clamping box base	
106	Shim for Tray bracket	
107	Bolt for Aluminum sheet	
108	Bolt for Front protecting plate	
109	Bolt for Arc-shaped handle	

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Exploded Parts Diagrams - SL612A, SL713A



Exploded Parts Legend

#	Part Name	SL612A Replacement Part #	SL6713A Replacement Part #	Quantity Needed
5	Movable Clapboard	177PSLA5	177P7135	1
6	Blade Cover	177PSLA6	177P7136	1
8	Director	177PSLA8	177PSLA8	1
9	Motor	177PSLA9	177P7139	1
11	Carriage Knob	177PSLA11	177PSLA11	1
12	Carriage Push Handle	177PSLA12	177PSLA12	1
13	Metal Feet	177PSLA13	177PSLA13	4
15	Thickness Adjusting Knob	177PSLA15	177PSLA15	1
17	Clamp Handle	177PSLA17	177PSLA17	1
21	Clamping Box Knob	177PSLA21	177PSLA21	1
29	Fine Sharpening Stone	177PSLA29	177PSLA29	1
30	Sharpener Cover	177PSLA30	177PSLA30	1
31	Sharpener Cover Knob	177PSLA31	177PSLA31	1
25, 32, 33, 34, 35	Ejector Assembly	177PSLA32	177PSLA32	1
40	Belt	177PSLA40	177PSLA40	1
41	Blade Guard Knob	177PSLA41	177PSLA41	1
43	Blade	177PSLA43	177P71343	1
45	Cam Pin	177PSLA45	177PSLA45	1
46	Sliding Axle	177PSLA46	177PSLA46	1
47	Gauge Carriage	177PSLA47	177PSLA47	1
48	Cam Regulator	177PSLA48	177PSLA48	1
49	Capacitor	177PSLA49	177PSLA49	1
52, 53	Carriage Assembly	177PSLA52	177PSLA52	1
54	Upper Towing Bracket	177PSLA54	177PSLA54	1
57	Upper Towing Bracket Axle	177PSLA57	177PSLA57	1
58	Upper Towing Buffer Spring	177PSLA58	177PSLA58	2
60	Lower Towing Bracket	177PSLA60	177PSLA60	1
61	Lower Towing Bracket Axle	177PSLA61	177PSLA61	1
66	Manual Mode Handle	177PSLA66	177PSLA66	1
67	Automatic Motor	177PSLA67	177PSLA67	1
80	Motor Capacitor	177PSLA80	177PSLA80	1
81	Relay Circuit Board Assembly	177PSLA81	177PSLA81	1
82	Radiator Fan	177PSLA82	177PSLA82	2
84	Blade Guarding Ring	177PSLA84	177P71384	1
87	Coarse Sharpening Stone	177PSLA87	177PSLA87	1
92	Director Screw	177PSLA92	177PSLA92	1
97	Support Bracket	177PSLA97	177PSLA97	1
99	Sharpener Assembly	177PSLA99	177PSLA99	1
100	Threaded Carriage Knob Stud	177PSLA100	177PSLA100	1
101	Blade Pulley Assembly	177PSLA101	177PSLA101	1