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SLICERS

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SLICERS

A RESOURCE GUIDE FROM TRIMARK

Today's slicers deliver a quality product by quickly cutting and slicing meat, cheese and with the proper attachment, vegetables. When it comes time for you to select a slicer, it's important to consider type of product being sliced, speed, durability and the length of time that the equipment will be used to slice those products.



Always refer to the operator's manual for instructions on the safe operation of meat slicers. Proper training is recommended before use.

Types of Slicers

Slicers come in three varieties — light, medium and heavy — and each has its own special features.

1. Light Slicers

Light slicers are ideal for operations that need to use a slicer only occasionally — about an hour per day. Generally speaking, a light slicer will have a blade that's 9" or 10". Light slicers also often have smaller motors, normally with approximately 1/4 horsepower. These slicers are designed to cut vegetables and meats, but not cheese.

Important considerations regarding light slicers:

- Use for 1 hour per day
- 9" or 10" blade
- Low-volume slicing
- Generally 1/4 horsepower motor
- Ideal for vegetables and meats



Don't use a light-duty slicer to cut cheese.
The cheese will get stuck in the slicer.

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2. Medium Slicers

When operators need to use their slicers for up to 2 hours per day, they should move up to medium-sized units, which feature 10-12" blades and boast 1/3 - 1/2 horsepower. Medium slicers can cut food faster and for longer periods of time than light-duty slicers and may be appropriate for light duty cheese slicing requirements.

Important considerations regarding medium slicers:

- Use for up to 2 hours a day
- 10" or 12" blade
- Moderate-volume slicing
- Generally 1/3 horsepower motor
- Improved yield and productivity
- Ideal for vegetables, meats and some cheeses

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3. Heavy-Duty Slicers

For those spending four hours or more each day working with slicers, heavy-duty units are advised. Heavy-duty slicers have 1/2 horsepower engines and blades as long as 14 inches. The knives can be made from either carbon steel or stainless steel. Some of these models may include safe blade-removal systems and kickstands that can be used for better cleaning. Most heavy-duty slicer models can also be set to operate automatically and can make as many as 60 cuts per minute.

Important considerations regarding heavy-duty slicers:

- 12" or 13" blade
- Can be used all day for high-volume slicing
- 1/2 horsepower motor
- Ideal for vegetables, meats and cheese
- Offers the best yield and productivity



Heavy-duty slicers are best suited for delis, supermarkets, schools or large institutions.

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Parts of a Slicer

The primary components of most commercial slicers are:

- 1) Gauge Plate
- 2) Sharpener
- 3) Blade
- 4) Blade Cover
- 5) Product Tray/Carriage
- 6) Carriage Handle
- 7) Index Knob



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Slicer Features to Consider

- **Horsepower:** Slicers that will get frequent use will typically require a higher horsepower.
- **Blade Size:** 12"-14" cutting blades are most common for operations that use the slicer more frequently, while 9" and 10" inch blades are designed for less frequent use.
- **Product Tray/Carriage Size:** Most carriages can accommodate product that range from 7 1/2" - 12" in diameter. If needed, confirm a slicer can accommodate larger product before purchasing.
- **Automatic or Manual:** An automatic slicer moves the product tray back and forth without staff assistance. It is commonly used in large delis, supermarkets or environments that serve large volumes of customers.
- **Belt Driven or Gear Driven:** Many commercial slicers are belt driven. They are just as durable as gear driven slicers, lighter weight, less expensive and easier to maintain.
- **Non-Stick Coating:** Some slicers offer the benefit of non-stick coating which makes for easy cleaning and reduced drag.
- **Blade Angle:** Consider the slicer's blade angle and how it can maximize productivity by reducing operator fatigue and discomfort.
- **Cleaning Leg:** A kickstand of sorts that props the slicer up so it can be cleaned underneath.

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Keep the Blade Sharp

In order to protect the quality and integrity of the product, it is vital that the blade be sharp on your slicer. Sharpen the blade once a week or anytime slicing becomes difficult and produces a large amount of waste. The slicer should be considered like any other knife in that it must be handled with care and caution. If it is not adequately sharpened, slicing results will be poor and the machine will be overloaded. Regular sharpening will make for easy and efficient slicing.



Make sure all employees are trained on the proper handling, cleaning and maintenance of slicers.



Automatic slicers can also be operated manually.

Visit www.trimarkusa.com/slicer-care for more detailed information and instructions.

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Conclusion

The slicer is one of the most important pieces of equipment in your kitchen, and a clean, properly sharpened slicer allows you to realize your menu's full potential in a safe, efficient way. Once you determine the proper size to fit your business's needs, you can begin to narrow down your choices to find the very best model for you.



Are you ready to take your kitchen to the next level?

Let TriMark help you take your prep work to the next level. Our experienced team can help you select the slicer that's right for you. Whether it's a restaurant, hospital, educational institution, country club or large-scale entertainment venue, we can guide you toward a slicer that suits your needs.



TriMark offers foodservice operators a new level of service by combining the hands-on support and local market knowledge of a strong regional supplier with the purchasing strength, industry expertise, and delivery capabilities of a national company. We work closely with our customers; who include national restaurant chains, independent restaurant operators, healthcare facilities, entertainment venues, and many other segments; to provide the products and services that will help them operate more efficiently and realize better bottom line results.



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