



QUICK START GUIDE

ONION SLICER

To get the best service life and performance from your appliance, clean it thoroughly before and after each use by following the instructions listed below. Minimize the use of alkaline cleaners, as they may dull the finish and cause pitting.

MODELS

181ONSLIC14 - 1/4", 181ONSLC316 - 3/16"

SAFETY INSTRUCTIONS

Be careful when handling and operating the machine, as the blades are very sharp. Always keep your hands away from the blades.

OPERATION

1. Remove the ring pin from the lockdown position hole and place in the hole on the handle.
2. Use the handle to raise the push plate to the upright position.
3. Carefully place produce on the blade surface. Make sure the produce isn't larger than the blade surface.

NOTE: For proper functionality and slice size, make sure the two appropriate blade cartridges are set on top of one another.

4. Make sure hands/fingers are clear of the cutting area.
5. With one firm, swift motion, bring the handle down until the push plate pushes the produce completely through the blade cartridges.

CLEANING AND MAINTENANCE

1. To remove pusher assembly, remove the ring pin and use the handle to lift the pusher assembly off of the guide rods.
2. Carefully remove both blade assemblies from the main frame one at a time.
3. Thoroughly clean the frame, blade assemblies, and pusher assembly.
4. Dry all components, then replace the blade assembly, pusher assembly, and ring pin.
5. If necessary, lubricate the guide rods with food-grade mineral oil. Do not use cooking or vegetable oil.



REPLACEMENT PARTS

These parts can be purchased from the same location as the slicer.

ITEM NUMBER	DESCRIPTION
181ONBLD316	3/16" Blade Set
181ONBLD14	1/4" Blade Set
181ONPUSH316	3/16" Pusher Plate
181ONPUSH14	1/4" Pusher Plate
181CHAINPIN	Chain Pin Assembly
181NSKIDFEET	Non-Skid Foot
181BUSHING2	1/4" Bushing
181BUMPER2	Bumper



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ASSEMBLY & OPERATING TIPS

How to Maximize Your Blade Assembly

Blades are expected to wear and need replaced every three months (more or less frequently depending on usage). If you are experiencing food getting smashed in your slicer, or operating your slicer starts to require more force, your blades may be dull and should be replaced (compatible blades can be found under Replacement Parts).

To maximize the lifetime of a blade assembly, pre-score food when possible to lessen shock and stress.

Operating Tips

Petrol-gel food-grade sanitary lubricant will need to be applied periodically for smooth dicing/slicing. This is available at www.webstaurantstore.com under item #401PETROGEL.

If you are experiencing dull blades often, be sure to only use the foods that are recommended for use with your onion slicer.

