



User Manual

Rotary Produce Slicer

Item #407ROTOSLICE

Adjustable from 1/8" to 1/2" Slices



07/2021



User Manual

Rotary Produce Slicer

Please read and comply with the instructions listed on this document. To get the best service life and performance from your machine, 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.

Safety Instructions

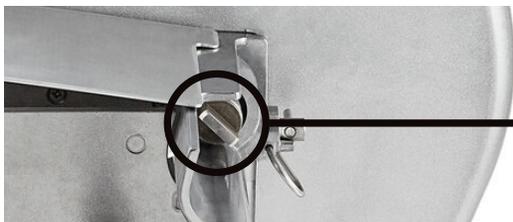
Be careful when handling and operating the machine, as the blades are very sharp. Always keep your hands away from the blades.

Mounting

- 1) Place the mounting base on the desired work surface and draw an outline of the mounting base.
- 2) Draw circles where the four holes of the mounting base are located then remove the mounting base from the surface.
- 3) Drill $\frac{1}{4}$ " (or slightly larger) holes in the work surface where the circles from the holes in the mounting base were drawn.
- 4) Secure the mounting base to the work surface using the screws provided.
- 5) Attach the rotary slicer to the mounting base by sliding the base of the slider into the mounting base. Twist the lock screw until the rotary slicer is firmly attached.

Adjust Slice Thickness

- 1) To remove the slicing assembly, turn the shaft lock to the left, and then pull the slicing assembly out of the frame using the handle.
- 2) Hold the slicing assembly stationary and twist the adjusting screw located at the opposite end of the slicing assembly (opposite the handle). Continue to twist until desired thickness is reached.



Adjusting Screw



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Cont.

Operation

- 1) Check that slice thickness is set to the desired level.
- 2) Core, slice or cut any produce to prepare it for slicing. Make sure that the produce will fit in the trough.
- 3) Lift the cover plate and place produce in the trough in front of the push plate. Close the cover plate.
- 4) Gently push the produce towards the slicing assembly using the push plate handle, while simultaneously rotating the slicing assembly handle.
- 5) For slice uniformity, rotate the slicing handle slower as slice thickness increases. This will ensure that produce is fully advanced to the slicing plate before slicing with the next blade begins.
- 6) For ease of use, begin rotating the slicing assembly before advancing the produce through the trough. This will provide a running start which will make producing the first slice easier.

Cleaning and Maintenance

- 1) Turn the shaft lock assembly to the left and pull the slicing assembly away from the frame to remove it.
- 2) Remove the lock pin and the shaft lock assembly. Set in a secure location where they will not get lost.
- 3) Lift the guard off of the frame.
- 4) Twist the push plate handle counter-clockwise to remove it from the push plate. Remove the push plate from the trough.
- 5) Remove the unit from the mount.
- 6) Thoroughly clean all components with water and soap, or a mild detergent.
- 7) Immediately after cleaning, dry all components and re-assemble by reversing the disassembly process described above.
8. If necessary, lubricate the grooves in the trough and push plate arms with mineral oil or its equivalent (do not use cooking oil).

Changing Blades

- 1) Remove the slicing assembly from the rest of the unit by turning the shaft lock assembly to the left and pulling the slicing assembly away from the frame.
- 2) Remove screws to release blades. Replace with new blades and secure using the screws.



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Replacement Parts



Mounting Base
#181ROTBASE



Replacement Blades
#407ROTBLD



Lock Screw/Knob
#407ROTKNOB



Push Plate Assembly
#407ROTPUSH



Lock Pin
#181ROTPIN



Slicing Blade Assembly
#407ROTASBLY



Shaft Lock
#181ROTSFTLK