

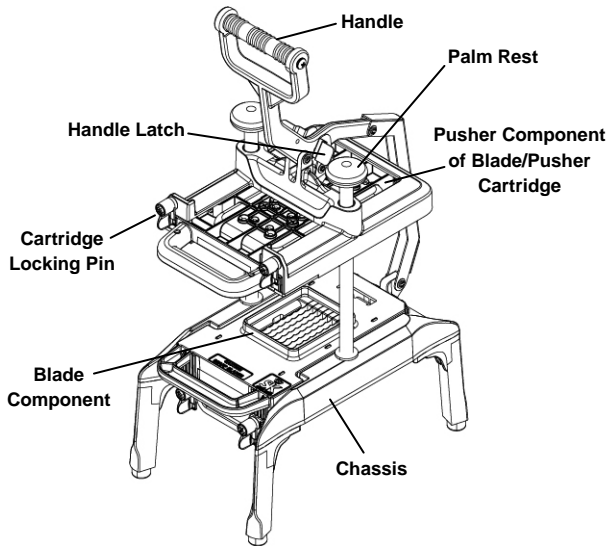
# Original Instructions

## Operating Instructions



# Universal Slicer

## Saber King™ Mini



### Chassis & Blade Sets

981-000-00	Chassis
981-000-12A	1/4" Tomato Slicer
981-000-20A	3/16" Onion
981-000-50A	1/4" Dicer
981-000-51A	3/8" Dicer
981-000-52A	1/2" Dicer
981-000-60A	4 Sections Wedger
981-000-61A	6 Sections Wedger
981-000-62A	8 Sections Wedger
981-000-65A	Citrus Halfer

### LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one (1) year from date of original installation, not to exceed 18 months from date of shipment from our factory **with the exception of the blade/pusher cartridge**. Blade/pusher cartridge is warranted to be free from defects at time of delivery only.

Any component which proves to be faulty in material and/or workmanship will be replaced or repaired (at the option of Prince Castle LLC) without cost (including freight and duty) to the customer for parts or labor.

This warranty is subject to the following exceptions/conditions:

- Use of food products other than those specified will void this warranty.
- This equipment is portable; charges for on-location service (e.g., trip charges, mileage) are not included in the provisions of this warranty.
- Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering or altering parts), equipment damaged in shipment, by fire, flood or an act of nature is not covered under this warranty.

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## Safety Information



### WARNING

Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.



### CAUTION

Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

**IMPORTANT:** Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



### CAUTION

Please inspect the blades before and after every use. Immediately stop using and replace the blade cartridge if the blade shows signs of damage.

## Description

Prince Castle's Saber King™ Mini is a universal food prep system designed with a multi-purpose chassis and interchangeable blade/pusher cartridges to accommodate slicing a variety of foods all on one slicer. This space-saving slicer has patented blade covers and requires both hands to operate, making it safe and easy to use and clean.

The cartridges are designed to cut specific types of food:

**See Blade Set list on page 1.**

## Specifications

### Approximate Dimensions and Weight

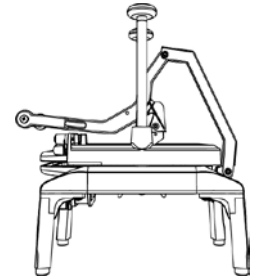
Height	20.5" (52.7 cm)
Width	9.5" (24.1 cm)
Depth	16.9" (42.9 cm)
Shipping Weight	21 lbs (9.5 kg)

## Installation

- 1 Remove the unit from the carton and inspect for signs of damage.** If there is damage to the unit:
  - Notify the carrier within 24 hours after delivery.
  - Save carton and packaging materials for inspection purposes.
  - Contact the Prince Castle Customer Sales Department at 1-800-722-7853 to arrange for a replacement to be sent.

- 2 Verify that all parts have been received.**
  - Chassis
  - Cleaning Brush, P/N 980-043
  - Blade sets as ordered

- 3 Place chassis on a prep table or other flat surface.**




- 4 Perform initial cleaning.** Refer to the instructions under *Cleaning* in this manual.

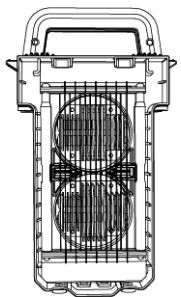
**Choosing and Inserting a Cartridge**

**CAUTION**  
 Choose the red cartridge for tomatoes only and choose the green cartridge for lettuce only. Use of the red or green cartridges for other foods may damage the blades.


**1 Choose the blade/pusher cartridge for the food product you want to prepare. (see examples below)**



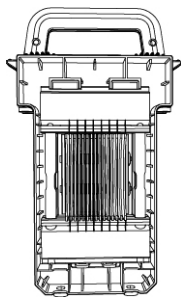
Tomato



981-000-12A



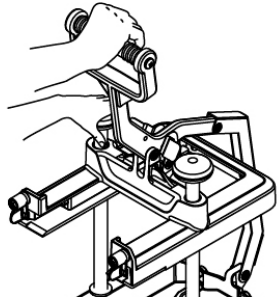
Onion



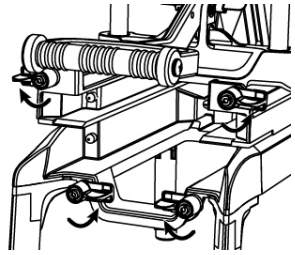
981-000-20A

\*See the complete list of the blade sets on Page 1.

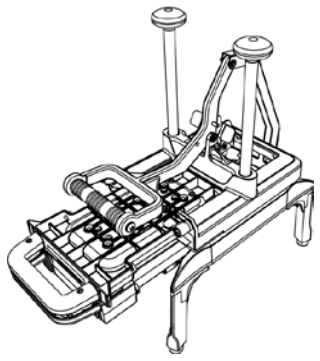
**2 Ensure the handle on the chassis is down.** If necessary, place one hand on the handle and the other hand on the palm rest. Lift the handle up, then use your thumb to open the handle latch and then pull the handle down.



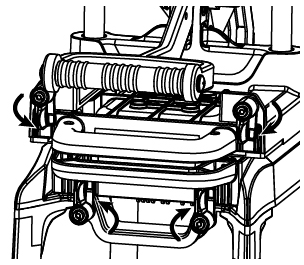
**3 Move the cartridge locking pins to the unlocked position.** Move each of the two upper cartridge locking pins and the two lower cartridge locking pins to a horizontal position so the cartridge can be inserted.



**4 Holding the pusher and blade components together as one cartridge, insert into the chassis.** With the pusher component facing up (solid face), guide the sides of the pusher component into the C-shaped channel in the chassis. The blade component will automatically be correctly inserted.



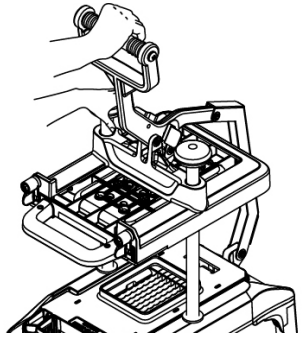
**5 Move the cartridge locking pins to the locked position.** Move the two upper cartridge locking pins and the two lower cartridge locking pins to their vertical positions so the components will stay aligned in the chassis.



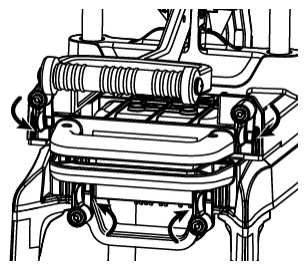
**CAUTION**  
 The four locking pins must be in the locked position during operation to prevent damage to the blades.

## Operation

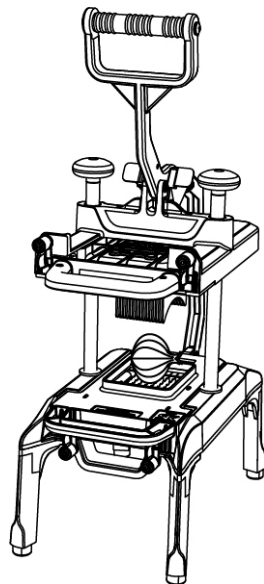
- 1** Ensure the handle on the chassis is up. If necessary, place one hand on the handle and the other hand on the palm rest. Pull the handle up, and the handle latch will hold the handle in the "up" position.



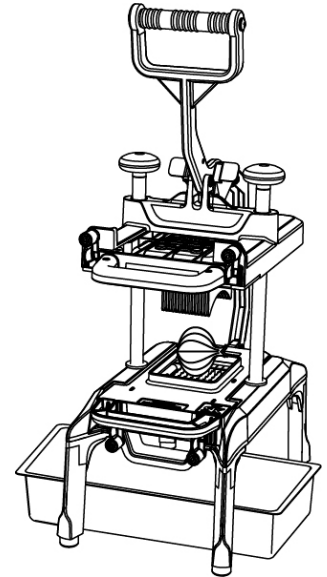
- 2** Ensure the cartridge locking pins are in the locked (vertical) position.



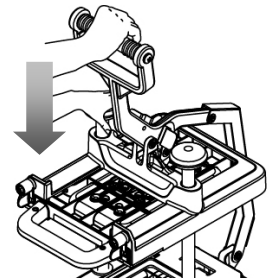
- 3** Place the food product onto the blade component. For red and white cartridges, make sure to point stemmed ends of the tomatoes, onion and other similar food toward the right or left to slice across them correctly.



- 4** Put a pan or bowl under the slicer to catch the food as it is cut.

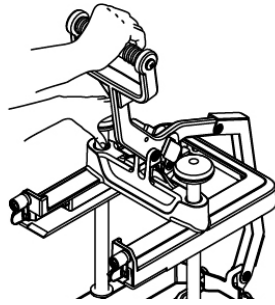


- 5** Pull the handle on the chassis down. Place one hand on the handle and the other hand on the palm rest. Lift the handle up, then use your thumb to open the handle latch and then pull the handle swiftly down.

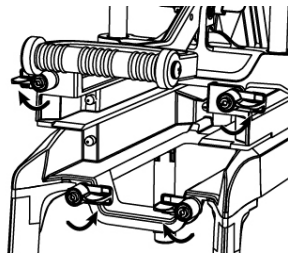


## Removing a Cartridge

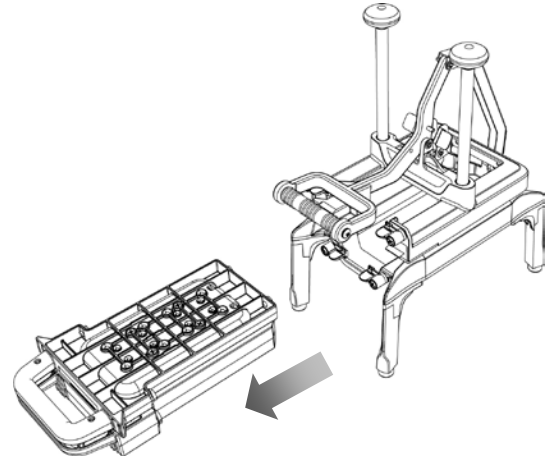
**1** Ensure the handle on the chassis is down. If necessary, place one hand on the handle, and the other hand on the palm rest. Lift the handle up, then use your thumb to open the handle latch and then pull the handle down.



**2** Move the cartridge locking pins to the unlocked position. Move the two upper cartridge locking pins and the two lower cartridge locking pins to their horizontal positions so the cartridge can be removed.



**3** Holding the pusher and blade components together as one cartridge, remove from the chassis. Guide the sides of the pusher component out of the C-shaped channel in the chassis.



## Inspecting Blades and Pushers



**CAUTION**  
 Please inspect the blades before and after every use. Immediately stop using and replace the blade cartridge if the blades show sign of damage.

## Cleaning

Daily cleaning will keep this universal slicer clean and free from buildup.



Do not allow residual food juices to remain on the blade component for long periods. A hard deposit may form on the blades which is difficult to remove and will dull the blades.

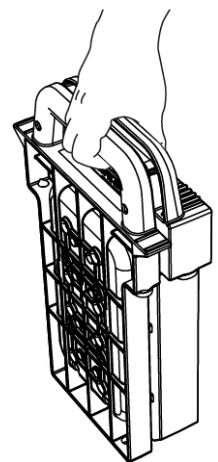
**1** Gather tools and supplies you will need for cleaning.

- Cut-resistant gloves
- Three compartment sink
- Cleaning brush, P/N 980-021 Red/Green
- Cleaning brush, P/N 980-043 White/White
- Sanitizing solution
- Cleaning solution



**2** Remove the blade/pusher cartridge from the chassis. Refer to the instructions under *Removing a Cartridge* in this manual.

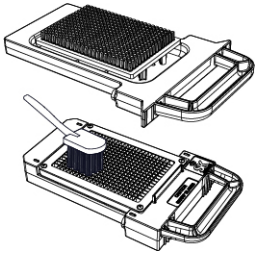
**3** Carry the blade/pusher cartridge to the three-compartment sink. Put on the cut-resistant gloves. Separate the blade and pusher components.



**Cleaning (continued)**

**4** **Clean the blade and pusher components in the sink.** Using the cleaning brush, scrub off any residue.

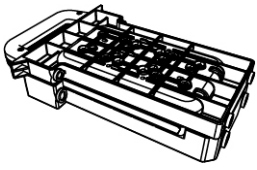
*NOTE: Blades should only be disassembled by AUTHORIZED FACTORY personnel.*



The diagram shows two views of the blade and pusher components. The top view shows the components separated, with the blade and pusher being lifted out of the sink. The bottom view shows the components being pushed back into the sink.

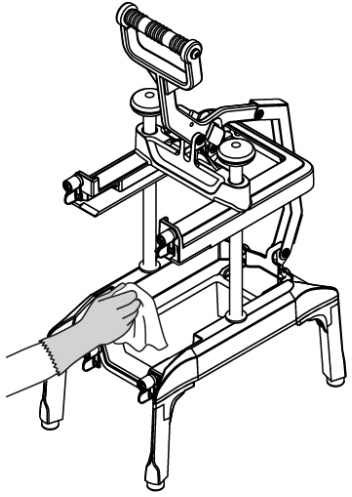
**5** **Rinse and sanitize the blade and pusher components.**

**6** **Assemble the sanitized blade and pusher components.** Let the assembled cartridge air dry.



The diagram shows the blade and pusher components being pushed back into the sink, forming a complete cartridge.

**7** **Clean, rinse and sanitize the exterior surfaces of the chassis.** Wipe the chassis first with a cleaning solution, then with clear water and finally with sanitizing solution. Let the surfaces air dry.



The diagram shows a hand using a cloth to wipe the exterior surfaces of the slicer's chassis.



**Exploded View and Parts List**

**Service Kits**

No.	Part No.	Description
1	980-REPL-002	Leg Kit
2	980-REPL-003	Thumb Latch Kit
3	981-REPL-005	Handle Linkage Assy Kit
4	980-REPL-006	Rubber Feet Kit
5	980-REPL-007	Linkage Pin Kit/Hardware

No.	Part No.	Description
6*	980-REPL-008*	Suction Cup Kit-Feet
7*	981-REPL-009*	1/4" Tomato Blade Cover
8*	981-REPL-011*	Onion Blade Cover
9*	981-REPL-013*	Dicer Blade Cover
10*	981-REPL-016*	Wedger Blade Cover

\* Not Shown

