

KATTEX

OPERATION AND MAINTENANCE INSTRUCTIONS

ADJUSTABLE FRUIT AND VEGETABLE QUICK SLICER

PLEASE NOTE: Careful and close adherence with the below instructions will help enhance the operation and longevity of your KATTEX Adjustable Fruit and Vegetable Quick Slicer. Ensure to thoroughly clean the device prior and after each use, complying by the cleaning instructions below.

SAFETY REMINDER: The blades are VERY SHARP. Please exercise caution when handling and operating the machine. Never operate the device without the guard and cover plate in the proper positions. Always push produce to the blades with the pusher plate; never push produce with the hands.

PREPARATION

1. Loosen the screw in the push plate about 8 turns, or remove it completely.
2. Install the push plate in the grooves in the trough and leg assembly.
3. Place guide under the head of the screw and tighten the screw.
4. If the unit fails to properly operate during its first use, call Winco customer service at 1-888-946-2682, or email at cs@wincous.com.

TO MOUNT

1. Place the Quick Slicer on the work surface or countertop to establish a location that is convenient and comfortable for the operator. Ideally, draw an outline of the mounting base on the work surface.
2. Remove the mounting base from the Quick Slicer and place within the outline drawn on the work surface. Draw circles where the four holes are located and remove the mounting base.
3. Drill 1/4" (or slight larger) holes in the work surface where holes in the mounting base were located (4 holes).
4. Secure the mounting base to the work surface with the screws provided.

TO OPERATE

1. Slide the Quick Slicer into the mounting base, with the extension containing the locking screw going in last. Tighten the locking screw to secure the machine.
2. If using the adjustable slicing unit, check slice thickness setting and adjust if necessary (for more information on how to do so, please see "To Adjust").
3. Pull the pusher handle and raise cover plate and place produce into the trough.
4. Close the cover plate and gently push on the pusher handle knob while turning the handle on the rotary cutting unit in a clockwise direction. Maintain uniform pressure on the pusher handle.

TO ADJUST

1. The adjustable slicing unit is easily adjusted by holding the handle stationary and by turning the adjusting screw at the end of the adjusting shaft assembly.
2. The thickness of the slice is indicated by the alignment of the pin in the slot and the lines on the recessed portion of the main shaft. These lines are 1/16" apart; therefore, 2 lines = 2/16" or 1/8"; 3 lines = 3/16", and so on, up to 1/2".

OPERATION TIPS

1. For slice uniformity, turn the rotary slicing units slower as the slice width increases. This will help assure that the produce is fully advanced to the adjusting plate before the next blade begins to cut.
2. After placing produce in the trough, turn the handle about one-quarter turn counterclockwise before turning in the cutting direction. This will produce a "running start" as the blade makes its first cut. As a result it will be easier and will provide more uniform slices.

3. Do not apply heavy pressure on the pusher handle. It is unnecessary and will not improve the slicing or shredding action.
4. Do not force produce that is too large into the trough. It will be difficult to push into the cutting blade and will result in poor cut uniformity.

CLEANING

Avoid using alkaline cleansers to cleanse the device. Such cleansers may cause pitting, which could eventually impair cleaning and necessitate the replacement of the entire machine. The Quick Slicer can be washed as a fully-assembled unit by loosening the locking screw and removing the unit to a sink or dishwasher. The device was also designed for easy disassembly for cleaning as follows:

1. Turn the shaft lock assembly counterclockwise to the stop and pull the rotary slicing unit away from the trough and leg assembly (this will slip out easily). Be very careful of the sharp blades.
2. Lift the guard off the trough and leg assembly.
3. Remove hinge pin and the cover will come off.
4. Turn the push rod counterclockwise to unthread it from the push plate. This permits removal of the push rod and the push plate.
5. Remove the lock pin by pulling it to the left, and pull the shaft lock assembly to remove it from the trough and leg assembly.
6. When desired, the unit can be further disassembled as follows:
 - a. Loosen the thumbscrew to remove the adjusting plate assembly.
 - b. Remove the nut by turning it counterclockwise, to remove the carrier and blade assembly.
 - c. Remove the screws to remove blades. Mark the screws so that they can be identified and put back into the same positions to maintain a smooth surface on the other side of the blade carrier.
 - d. Remove the corresponding screw by turning counterclockwise to remove the guide, the leg, or the handle.
7. Wash with soap and water or mild detergent. Immediately after cleaning, reassemble by reversing the disassembly steps described above. This will protect the blade and avoid the risk of losing any of the parts.

BLADE MAINTENANCE

To prolong the sharpness of the blades, they can be honed as follows:

1. Adjust the device to the maximum slice width (1/2"). Remove the rotary slicing unit from the trough and leg assembly.
2. Use a fine honing stone (do not file) on the flat side of the blade, and, if needed, on the beveled side (be sure to maintain the original sharpening angles).

To remove the blades, remove the rotary slicing unit from the machine as for cleaning and remove flat head screws to release the blades.

To change accessories, turn the shaft lock assembly counterclockwise to the stop and pull the accessories from the trough and leg assembly. Install the alternate accessory and turn the shaft lock clockwise to the stop.

TO LUBRICATE

Lubricate the following places with mineral oil or the equivalent (do not use cooking oil): arms on push plate; grooves in the trough; plastic bearings in the trough; slots in the adjustable slicer shaft. Frequency of lubrication will depend on the amount of use and cleaning methods employed. Lubricate as needed.