

KATTEX

OPERATION AND MAINTENANCE INSTRUCTIONS

FRUIT WEDGE QUICK SLICER

PLEASE NOTE: Careful and close adherence with the below instructions will help enhance the operation and longevity of your KATTEX Fruit Wedge Quick Slicer. Ensure to thoroughly clean the device prior and after each use, complying by the cleaning instructions below. Minimize the use of alkaline cleansers as they may cause pitting and dulling of the finish.

SAFETY REMINDER: The blades are VERY SHARP. Please exercise caution when handling and operating the machine and keep hands away from all cutting edges and blades.

TO OPERATE

1. Place the Quick Slicer on a firm work surface or countertop.
2. Lift the push block and place the produce on the blade assembly.
3. Remove hand / fingers from the cutting area and with a strong, quick thrust bring the push block down to force the produce through the blades.
4. Clean the machine thoroughly after wedging is completed, adhering to the cleaning instructions below.
5. 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.

CLEANING

1. Lift the pusher block and place the produce on the blade assembly.
2. Remove screws from the bottom of the frame to release the blade assembly.
3. Thoroughly wash the push block, blade assembly, and the frame.
4. Reassemble by reversing the above procedure.

TO LUBRICATE

As needed, lubricate the guide rods with mineral oil, food grade grease, or rub them with Paraffin. Do not lubricate with cooking oil.