



FOOD EQUIPMENT

Cartridge Tomato Slicer

56600-1 3/16" Slice

56600-2 1/4" Slice

56600-3 3/8" Slice

Operating and Maintenance Instructions

Important

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. Clean machine thoroughly before and after each use following the cleaning instructions below.
3. Minimize the use of alkaline cleaners as they may cause pitting and dulling of the finish.

Safety instructions

Remember that the blades are VERY SHARP! Be careful when handling and operating the machine to keep hands away from the blades.

Preparation

1. Set unit on a flat surface.
2. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

Operation

1. Your Cartridge Tomato Slicer comes assembled and ready to use. You may want to install the TABLE STOP for your convenience.
2. Pull HANDLE all the way toward you and carefully place the tomato on the SLIDE BOARD between the PUSHER PLATES and the BLADES. CAUTION: SHARP BLADES
3. Withdraw your hand. With one quick motion, push the HANDLE toward the BLADES and catch the tomato in your hand or container.
4. Remove the sliced tomato from the SLIDE BOARD and repeat the procedure for the next tomato to be sliced.

Cleaning

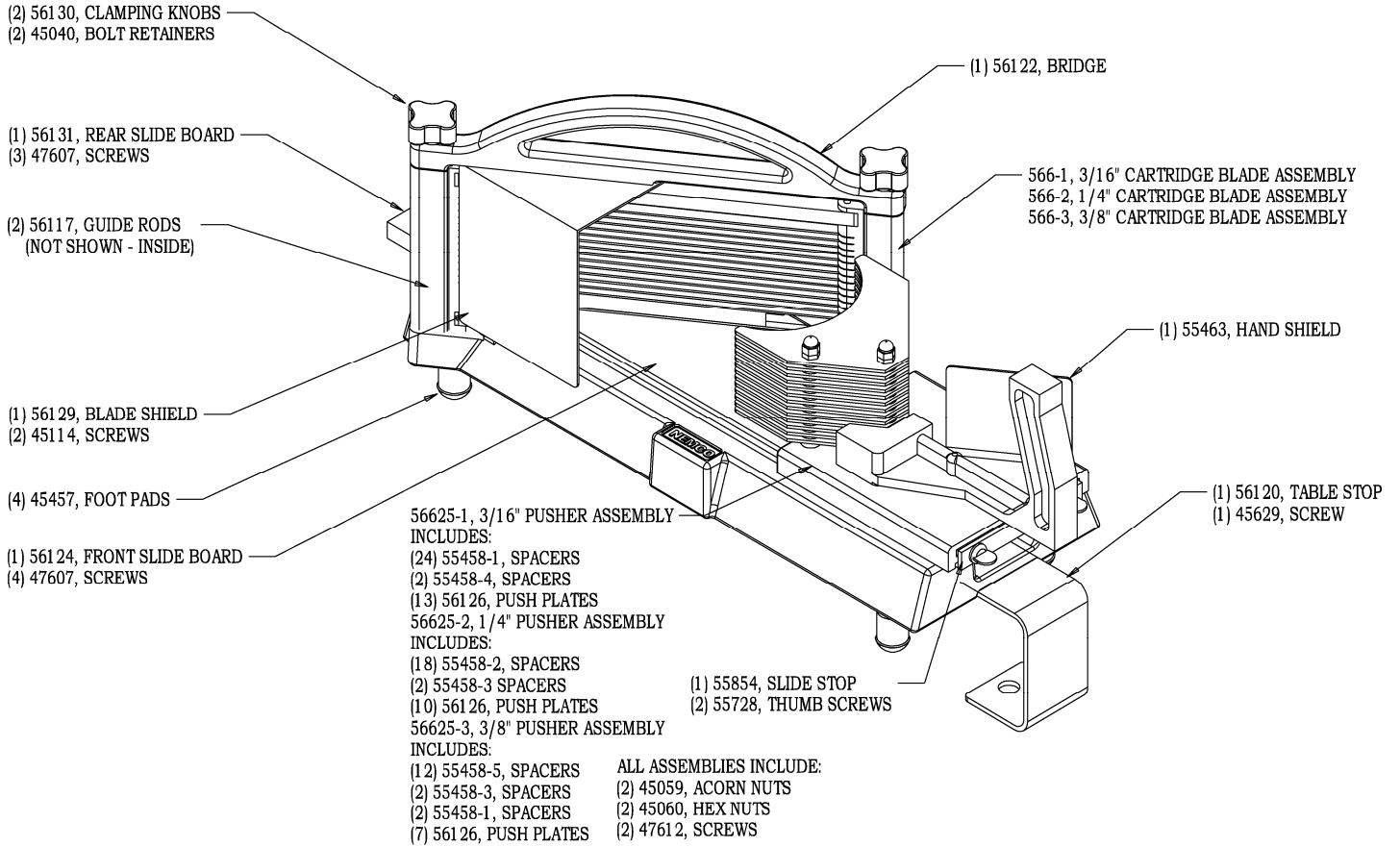
NOTE: Proper maintenance plays an important part in the life span and functioning of the unit.

Clean machine thoroughly after each use.

1. Be careful of the sharp blades.
2. Remove the CARTRIDGE BLADE ASSEMBLY by loosening the CLAMPING KNOBS and lifting the BRIDGE off the BLADE ASSEMBLY. The BLADE ASSEMBLY can now be lifted up and off the GUIDE RODS. (NOTE: When replacing the BLADE ASSEMBLY, it will only fit on the machine properly one way. **Be sure that the notch in the BLADE ASSEMBLY is aligned with the protrusion in the FRAME.**)
3. To remove the PUSHER ASSEMBLY for cleaning, remove the THUMB SCREWS and the SLIDE STOP and pull the PUSHER off the end of the SLIDE BOARD.
4. Wash with a brush using soap or mild detergent and water.
5. Immediately after cleaning, a sanitizer may be used. Be sure to read and follow sanitizer manufacturer instructions. Sanitizer must be food safe and for use with Aluminum, Stainless and HDPE plastics
6. To re-assemble, reverse the procedure.
NOTICE: Always rinse the TOMATO SLICER in cold or lukewarm water after it has been washed in hot water! (Hot water will make the SLIDE BOARD expand and may make it hard to push the PUSHER ASSEMBLY until the SLIDE BOARD returns to room temperature.)

IMPORTANT: NEMCO recommends occasional application of mineral oil in the grooves of the slide board.
DO NOT USE ANY TYPE OF COOKING OIL – The GUIDE PLATE will cease up on the SLIDE BOARD.

56600-() CARTRIDGE TOMATO SLICER



NEMCO FOOD EQUIPMENT

Phone: (419) 542-7751

Fax : (419) 542-6690

www.nemcofoodequip.com

301 Meuse Argonne, Hicksville, OH 43526

Toll Free: 1-800-782-6761

47786

03/13/2012