

GARDE

USER MANUAL



Rotary Produce Slicer

Item #181ROTSLICE

Adjustable from $\frac{1}{8}$ " to $\frac{1}{2}$ " Slices

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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.



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.

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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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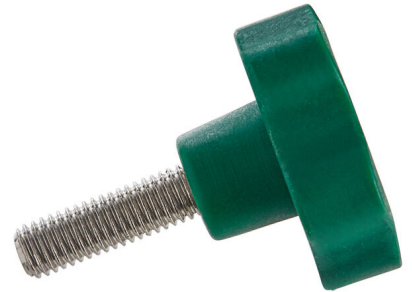
Replacement Parts



**Mounting Base
#181ROTBASE**



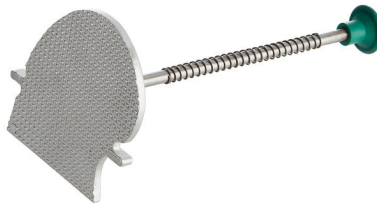
**Replacement Blades
#181ROTBLD**



**Lock Screw/Knob
#181ROTKNOB**



**Lock Pin
#181ROTPIN**



**Push Plate Assembly
#181ROTPUSH**



**Slicing Blade Assembly
#181ROTASBLY**



**Shaft Lock
#181ROTSFTLK**



EQUIPMENT LIMITED WARRANTY

Garde warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Garde covering your Garde brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Garde reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Garde Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Garde makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Blades. They are expected to wear down and be replaced by user on a consistent basis dependent upon frequency of usage.
- Garde has the sole discretion on wearable parts not covered under warranty
- Equipment used for residential or other non-commercial purposes
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Garde shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.