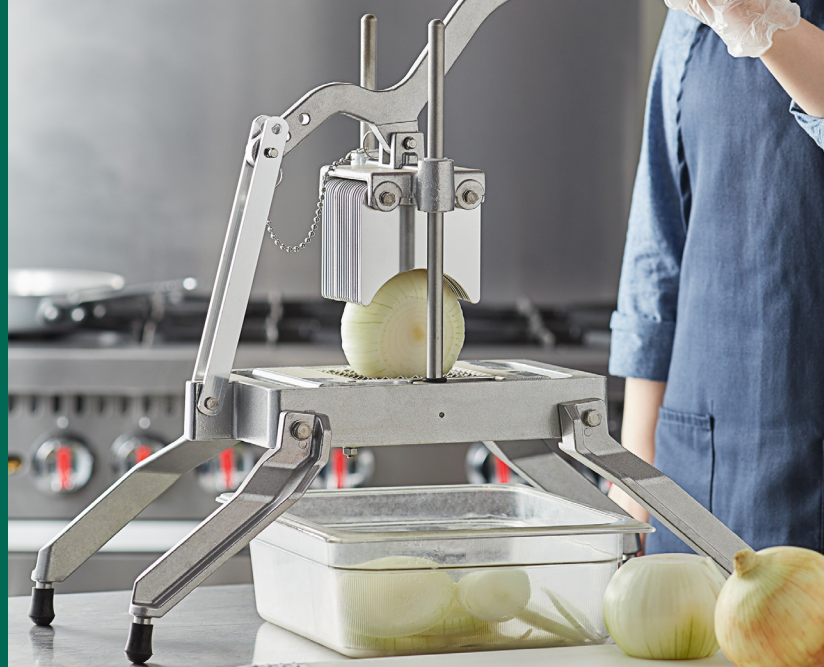




Onion/Produce Slicer

04/2025



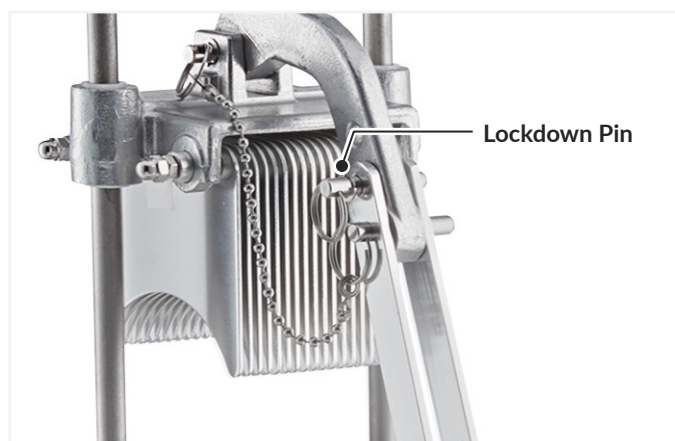
Introduction

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.
- When not in use, use the ring pin to secure the machine in the lockdown position.



MODELS

407ONSLIC316	3/16"
407ONSLIC14	1/4"

Operation

1. Remove ring pin from lockdown position hole and place in the hole on the handle.
2. Use the handle to raise the push plate to the upright position.
3. Carefully place produce on the blade surface. Make sure the produce isn't larger than the blade surface.

NOTE: For proper functionality and slice size, make sure the two appropriate blade cartridges are set on top of one another.

4. Make sure hands and fingers are clear of the cutting area.
5. With one firm, swift motion, bring the handle down until the push plate pushes the produce completely through the blade cartridges.

Onion/Produce Slicer



Cleaning

1. To remove pusher assembly, remove the ring pin and use the handle to lift the pusher assembly off of the guide rods.
2. Carefully remove blade assemblies from the main frame one at a time.
3. Thoroughly clean the frame, blade assemblies, and pusher assembly.
4. Dry all components, then replace the blade assemblies, pusher assembly, and ring pin.
5. If necessary, lubricate the guide rods with food-grade mineral oil.

NOTE: DO NOT use cooking or vegetable oil.

Care and Maintenance

How to Maximize Your Blade Assembly

- Blades are expected to wear and need to be replaced every three months (more or less frequently depending on usage). If you are experiencing food getting smashed in your slicer, or operating your slicer starts to require more force, your blades may be dull and should be replaced (compatible blades can be found under Replacement Parts).
- To maximize the lifetime of a blade assembly, pre-score food when possible to lessen shock and stress.

Operating Tips

- Petrol-gel food-grade sanitary lubricant (#401PETROGEL) will need to be applied periodically for smooth dicing/slicing.
- If you are experiencing dull blades often, be sure to only use foods that are recommended for use with your onion slicer.

Replacement Parts

Blade Sets

407ONBLD316	3/16"
407ONBLD14	1/4"



Pusher Plates

407ONPUSH316	3/16"
407ONPUSH14	1/4"



Chain and Pin Assembly

181CHAINPIN



Non-Skid Feet

407PFPFEET



Bushing

181BUSHING2



Bumper

181BUMPER2

