

USE AND CARE INSTRUCTIONS

TOMATO SLICER

MODELS: GS4100-A & GS4100-B

PLEASE NOTE: To get the maximum life and most efficient operation of your equipment, please comply with all the instructions stated below. Clean the equipment thoroughly before the first use and after each use thereafter. Avoid using cleaners that are high in alkalinity as they may dull, discolor, or pit the castings.

SAFETY NOTE: The blades on this equipment are *VERY SHARP!* Use extreme caution when handling and operating this equipment, and always keep hands clear of the cutting area while using this equipment!

OPERATION:

1. Install the table stop using the screw provided. Place equipment on a sturdy firm work surface.
2. Pull the handle all the way toward you until the pusher contacts the slide stop.
3. Carefully place a tomato on the slide board between the pusher assembly and the blades.
4. Remove your hand from the cutting area, and with one quick and forceful motion, push the handle forward.
5. Catch the sliced tomato with your hand or cut into a pan. Remove any product left on the slide board before slicing the next tomato and repeat as necessary.

CLEANING:

1. The pusher assembly can be removed from the slide board by removing the thumb screws from the end of the slide board.
2. Once removed spray down the components to remove all debris and remaining food product.
3. The equipment can also be washed in a sink using a mild detergent. Rinse equipment thoroughly after washing.
4. Allow equipment to air dry.

NOTE: It may be necessary to rinse the equipment with cold or lukewarm water if it was washed using hot water. Hot water may make the board expand making it difficult slide the pusher on the board until it returns to room temperature.

If pusher is hard to slide after it has dried, apply a food grade lubricant to the grooves in the slide board. DO NOT use vegetable oil as this may make the pusher sticky and hard to slide.

Available service parts are noted on the drawing below.

