



Tomato Slicer

Use and Care Guide

08/2026

Hazard Statements



WARNING
To prevent
personal injury.



WARNING
Cut hazards.



WARNING
Wear cut-resistant gloves.

Do Not Use if Damaged: Product should not be used if damage is found. Contact an authorized service center.

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Caution: Store blade attachments indoors and away from moisture when not in use to maintain sharpness and prevent rust.

Caution: Dispose of blade accessories immediately, in a puncture-resistant container, if damaged or broken.

Protect Hands: Keep fingers away from the blade edge at all times.

Handle Blades with Care: Avoid direct contact with razor-sharp edges during attachment changes or cleaning.

Store Safely: Place used blades in the dedicated disposal container.

Initial Setup

Unboxing: Carefully remove packaging. Avoid using sharp tools that could damage the unit.

- Do not force a box cutter or knife through packaging, as it may damage the product or accessories.
- Ensure you do not damage the product or its components when removing it from the packaging.
- If any damage is present, contact customer service immediately.

Cleaning

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Initial Cleaning

- **Clean Before First Use:** Wash blades with warm, soapy water. Rinse thoroughly to remove the protective oil film.
- **Dry Components:** Air dry or towel dry all parts completely.

Cleaning After Use

1. **Remove Slide Top:** Remove the thumb screws and bracket from the frame. Pull the pusher block off the end of the slide board.
2. **Remove Blade Shield:** Remove the blade shield mounting screws from the frame.
3. **Remove Blade Assembly:** Loosen the hex bolts from the frame. Carefully remove the blade assembly.
4. **Cutting Board:** When cleaning the cutting board, remove the six mounting screws from the bottom of the frame.
5. **Wash / Rinse / Sanitize:** Wash blades with warm, soapy water. Rinse thoroughly to remove food residue. Place components in a sanitizer solution.
6. **Lubricate Guides:** Lubricate the pusher assembly guides along the sides of the cutting boards regularly using a food-grade sanitary lubricant.
7. **Install Blade Assembly:** Carefully place the blade assembly in the frame. Install the hex bolts to the blade assembly. Hand-tighten the bolts until the blade assembly is in place and does not move.
8. **Install Slide Top:** Slide the pusher block onto the slide board. Place the bracket onto the frame and install the thumb screws. Hand-tighten screws until the bracket is in place.
9. **Install Blade Shield:** Mount the blade shield to the frame. Install the screws and hand-tighten.

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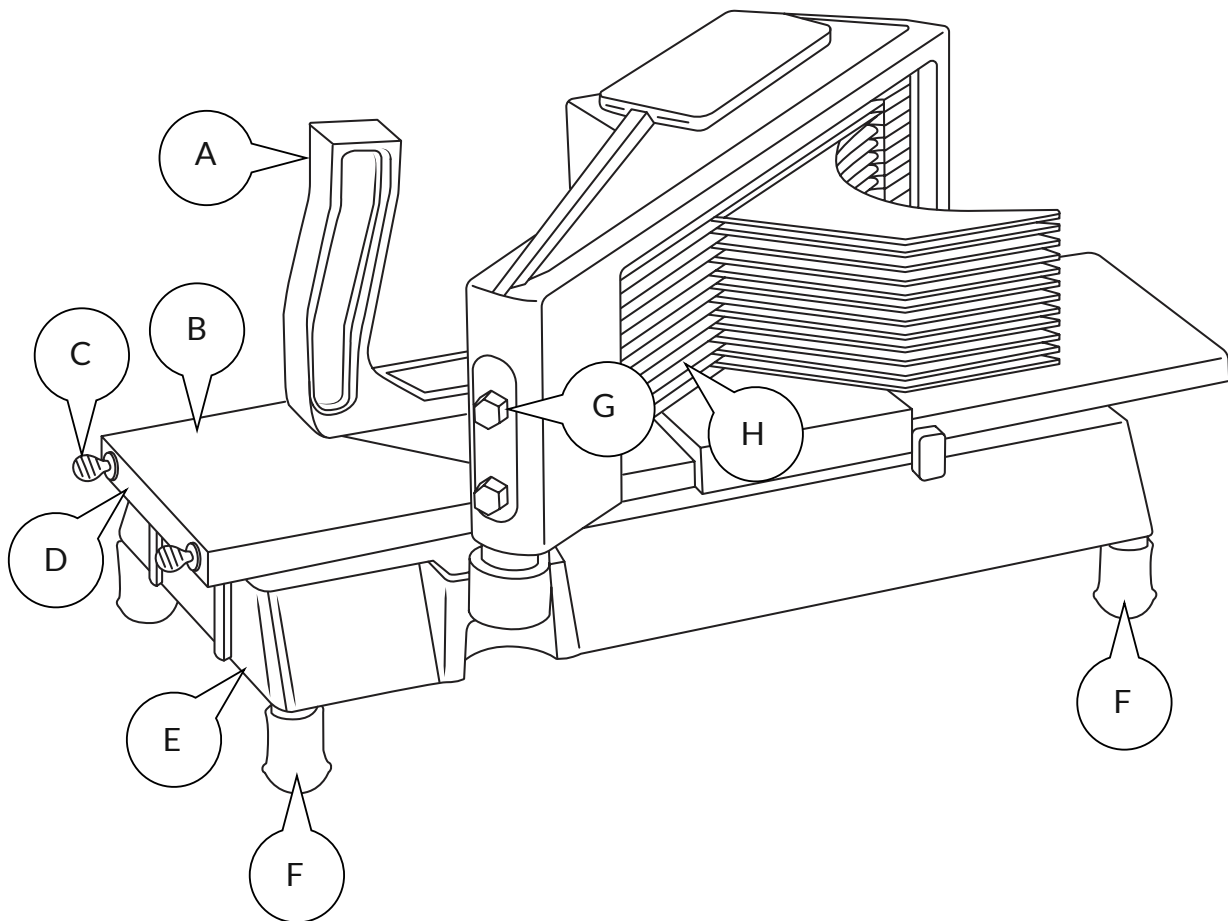
Assembly

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Parts

Included:

- A. Pusher Block
- B. Slide Board
- C. Thumb Screw
- D. Bracket
- E. Frame
- F. Feet
- G. Hex Bolt
- H. Blade Assembly



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Operation

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Intended Use: Equipment for slicing tomatoes. **This unit is not meant for use with potatoes.**

Inspect Before Use: Verify the equipment is clean. Check that blades are in good condition and components are in place.

Check Blade Alignment: Slowly slide the handle until the pusher block is aligned with the blade assembly.

Verify Component Size: Ensure the blade assembly and pusher block are the desired size.

Load Food Product: Slide the pusher block back. Place food on the board.

Position Hands Safely: Remove hands from the blade area. Place one hand on the frame leg and one on the handle.

Cut Food Product: Use a firm, quick forward motion to force food through the blade assembly.

Repeat Cutting Process: Continue until the required amount of food is prepared.

Clean After Use: Clean the equipment immediately after use. Refer to the Cleaning section for details.

Maintenance

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Caution: Always clean the frame, pusher block, and blade assembly by hand. Never put components in the dishwasher.

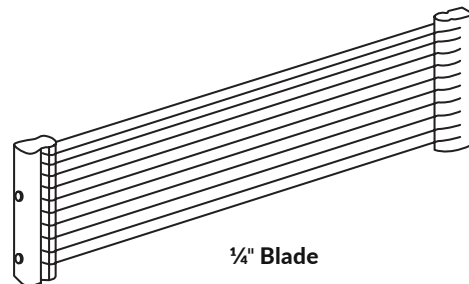
Clean All Parts: Thoroughly clean the guide rods, push block, blade assembly, and frame.

Lubricate Guide Rods: Apply mineral oil, food-grade grease, or paraffin as needed. Do not use cooking oil.

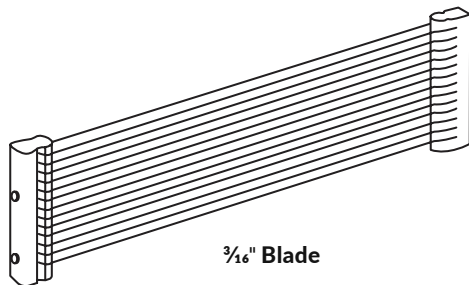
Replacement Parts

NOTE: Blades are not covered under warranty. Blades are expected to wear down and be replaced by the customer on a consistent basis, depending on the frequency of usage.

Sold Separately:



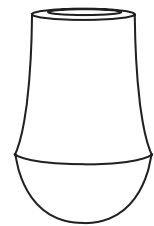
1/4" Blade



3/16" Blade



Stainless Steel
Thumbscrew



Feet