

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 <u>VERY SHARP</u>! 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 Roma Tomato Slicer comes assembled and ready to use.
- 2. Lift BLADE HOLDER all the way up and carefully place the tomato on the CRADLE. CAUTION: SHARP BLADES
- 3. Withdraw your hand. With one quick motion, pull the BLADE HOLDER down towards the CRADLE.
- 4. Remove the sliced tomato from the CRADLE 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 <u>sharp blades</u>.
- 2. Remove the CARTRIDGE BLADE ASSEMBLY by pulling the RING PINS out of the BLADE HOLDER. The BLADE ASSEMBY can now be removed from the BLADE HOLDER.
- 3. To remove the CRADLE ASSEMBLY for cleaning, lift up on the back of the CRADLE and slide it towards the front of the slicer.
- 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 Steel.
- 6. To re-assemble, reverse the procedure. <u>NOTICE:</u> Always rinse the TOMATO SLICER in cold or lukewarm water after it has been washed in hot water!



