

NEMCO

FOOD EQUIPMENT

Roma Tomato Slicer

56610-1 3/16" Slice

56610-2 1/4" Slice

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 VERY SHARP! 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.

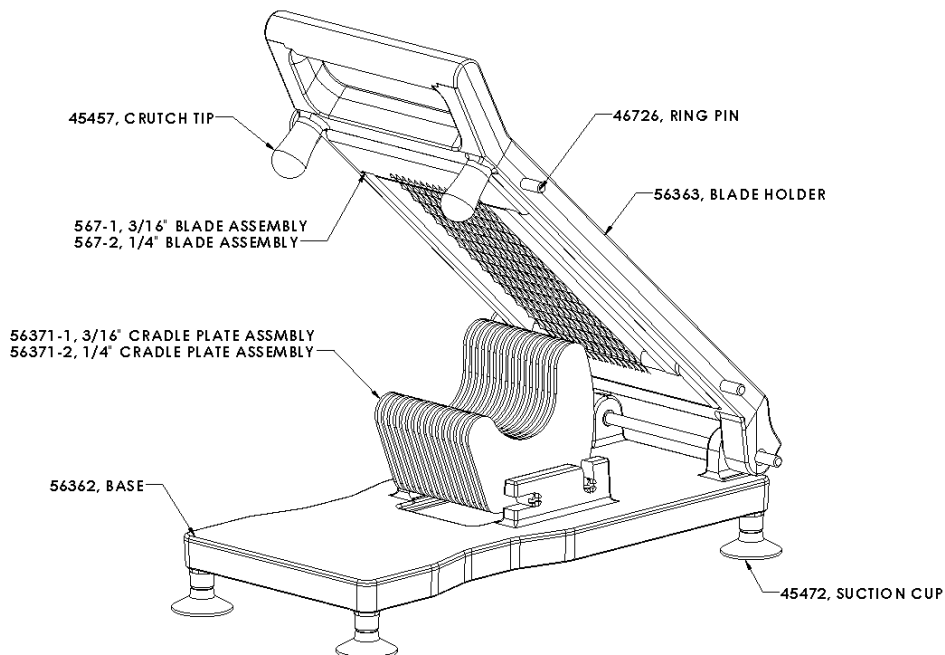
Cleaning

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 sharp blades.
2. Remove the CARTRIDGE BLADE ASSEMBLY by pulling the RING PINS out of the BLADE HOLDER. The BLADE ASSEMBLY 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.

NOTICE: Always rinse the TOMATO SLICER in cold or lukewarm water after it has been washed in hot water!



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01/2015

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