

TOMATO SABER™
PRINCE CASTLE NO. 943-BMC & 943-DMC



PRINCE CASTLE INC.
CAROL STREAM, IL 60188 USA
PHONE 1-630-462-8800
TOLL FREE NUMBER
1-800-323-2930
FAX: 1-630-462-1460



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LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of two (2) years from date of original installation, not to exceed 30 months from date of shipment from our factory **with the exception of the blade cartridge**. Blade cartridge is warranted to be free from defects at time of delivery only.

Any component which proves to be faulty in material and/or workmanship will be replaced or repaired (at the option of Prince Castle, Inc.) without cost (including freight and duty) to the customer for parts or labor.

This warranty is subject to the following exceptions/conditions:

- Use of products other than tomatoes will void this warranty.
- This equipment is portable; charges for on-location service (e.g., trip charges, mileage) are not included in the provisions of this warranty.
- Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering or altering parts), equipment damaged in shipment, by fire, flood or an act of God is not covered under this warranty.

This manual is for the exclusive use of licensees and employees of McDonald's Systems, Inc.

INTRODUCTION

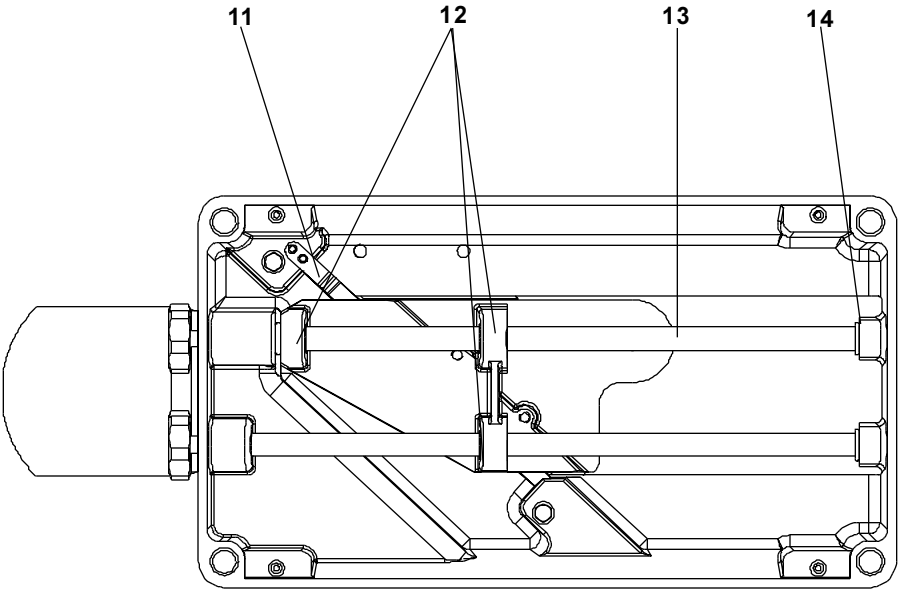
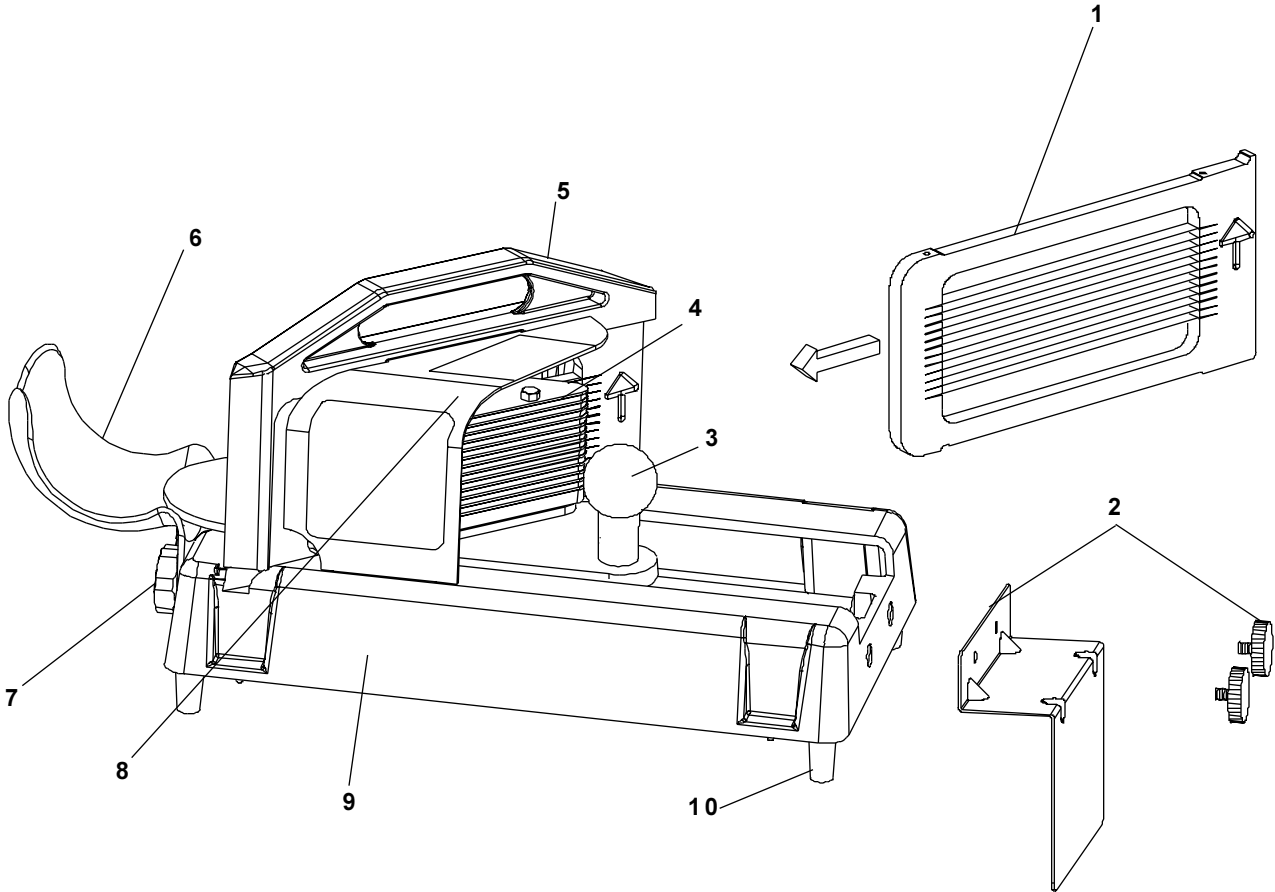
Prince Castle's Tomato Saber™ slicer is designed to precisely slice whole tomatoes. With the exclusive Perma-Tight™ disposable blade cartridge system, this unit never requires blade tightening or adjusting. Engineered for durability and long life, the Tomato Saber™ features self-lubricating bearings, a safety shield, and a contoured Tomato Pusher Assembly. The unit is shipped with a Tomato Catcher, Table Stop Assembly, and a cleaning brush.

Hazard Communication Standard (HCS)– The Procedure(s) in this equipment manual include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS) in the text of the manual. See the Hazard Communication Standard (HCS) Manual for the appropriate Material Safety Data Sheet(s) (MSDS).

PARTS IDENTIFICATION/FUNCTION

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	943-039A 943-041A	Blade Assy. 1/4" (6.35 mm) Blade Assy. 7/32" (5.5 mm)	1	Provides cutting edge for slicing tomato.
2	943-047S	Table Stop w/Knobs	1	Prevents slicer from moving.
3	943-049S	Pusher Handle w/Mounting Screw	1	Provides means for pushing tomato through blades.
4	943-051 943-052	Tomato Pusher Assy. 1/4" (6.35 mm) Tomato Pusher Assy. 7/32" (5.5 mm)	1	Provides cutting edge for slicing tomato.
5	943-004S	Bridge w/Mounting Screws	1	Positions blade cartridge.
6	943-018S	Tomato Catcher	1	Captures tomato slices.
7	943-033S	Guide Rod Knobs (Pkg. of 2)	2	Keeps guide rods in place.
8	943-067	Blade Guard	1	Prevents contact with sharp blades.
9	943-002S	Base	1	Supports the slicer.
10	89-959S	Rubber Foot (Pkg. of 4)	4	Provides non-skid surface.
11	943-034S	Blade Latch Kit	1	Retains blade cartridge in place.
12	943-006S	Carriage assembly with bearings	1	Provides a support for the Pusher Head and handle, and is a sliding surface for the tomato.
13	943-017S	Guide Rods w/Cushions (Set of 2)	2	Provides sliding surface for pusher head and carrier assembly.
14	919-17S	Guide Rod Cushions (Pkg. of 4)	3	Cushions the forward motion of the carrier assembly to prevent wear.

EXPLODED VIEW



EQUIPMENT SET-UP TOMATO SLICING AND CLOSE PROCEDURES

■ SET-UP

1. After you have removed the Tomato Saber™ from the carton, inspect the unit for signs of damage. If there is damage to the unit:
 - Notify carrier within 24 hours after delivery.
 - Save carton and packing materials for inspection purposes.
 - Contact your Prince Castle dealer for replacement or the Prince Castle Customer Sales Department at 1-800-722-7853 if purchased directly.
2. Verify that all parts have been received.
 - Tomato Saber™ slicer with Perma-Tight blade cartridge.
 - Tomato Catcher—neatly catches sliced tomato.
 - Table Stop Assembly—stabilizes unit for easier slicing.
 - Cleaning Brush—removes residue between blades (model number 943-042).
3. Place slicer on prep table or flat surface.
4. Attach Tomato Catcher to slicer by sliding bottom

figure 1



cutouts over knobs at far end of unit. See figure 1.

5. Attach Table Stop by first removing two knobs from the operator end of slicer. Align the two holes of Table Stop with the holes in the base of the slicer. Reattach the two previously removed knobs over the Table Stop. See figure 2.

figure 2



■ TOMATO SLICING

IMPORTANT: The Tomato Saber™ is designed to slice *tomatoes* only. Using it to slice other products may damage the slicer and will void the warranty.

1. Check tomatoes for proper condition (no bruises, scarring or mold), color (5-6 color grade), and size. (Use tomato guide part no. 919-2.)
2. Discard tomatoes that do not meet McDonald's specifications.
3. Place tomatoes to be sliced in a clean, sanitized colander. At food prep table, rinse with cold water and drain.
4. Place tomato slicer on a clean, sanitized food prep table. (The three compartment sink should not be used as the slicing area.)
5. Grasp handle and pull all the way back to end of stroke.
6. Insert tomato in front of the Tomato Pusher Assembly with the core side down. See figure 3.

figure 3



7. Push handle with a quick, firm stroke all the way through the blades and until the pusher stops. The tomato will be completely sliced. See figure 4.

figure 4



8. Remove tomato slices from Tomato Catcher.
9. Place tomato slices in a clean, sanitized 1/6 size tomato pan with false bottom.
10. Save end pieces and any slices with green core centers (stem) showing. These are used for Fajita products.
11. Place pan in prep table. (Additional pans should be covered and placed in walk-in cooler. Maximum 3 hour total holding time with no longer than 1 hour in walk-in, no more than 2 hours at prep table.)

Identify pans stored in walk-in with the 1 hour "remove from walk-in" time.

■ IMMEDIATELY AFTER EACH USE



CAUTION: Do not remove blades when cleaning the Tomato Saber! Blades should only be removed when replacing.

- Constant removal of blades may weaken blade latch.
 - It is not safe to constantly be removing blades. Blades are extremely sharp!
 - Constantly removing blades can lead to a damaged cutting surface.
1. Spray the blade assembly and pusher with hot water to remove tomato residue (or place in dishwasher.)
 2. Brush the pusher and blades (from back side) with the nylon cleaning brush and a hot solution of **McD APC (HCS)** from the sink proportioner.
 3. Rinse by spraying with hot water.
 4. Sanitize by immersing the whole assembly in **McD Sanitizer (HCS)** solution.

IMPORTANT: Use one packet of McD Sanitizer (HCS) to 2-1/2 gallons (9.5 l) of lukewarm water.

5. Let unit air dry.

■ CLOSE

Daily cleaning of the tomato slicer will keep this piece of equipment clean and free from build-up. However, if residual tomato juice is allowed to remain on the tomato slicer for long periods, a hard white deposit will form on the cutting blades which becomes very hard to remove and will dull the blades. The following procedure will remove any hard white deposits from

the tomato slicer blades.

Tools Needed:

McD All Purpose Concentrate (APC) (HCS), McD Sanitizer (HCS), Nylon pot brush, part no. 943-042.

1. Take the tomato slicer to the 3 compartment sink.
2. Spray the tomato slicer, including blades and pusher head, with hot water to loosen tomato residue.
3. Prepare a hot solution of **McD APC (HCS)** from the sink proportioner in the back sink and immerse the tomato slicer. Allow to soak for 10 minutes.
4. In a separate sink compartment, prepare a solution of **McD Sanitizer (HCS)** by mixing 2 packets of **McD Sanitizer (HCS)** in 2-1/2 gallons (9.5 l) of lukewarm water.

IMPORTANT: This is twice the strength of normal sanitizing solution.

5. Remove the Tomato Saber from the **McD APC (HCS)** solution. Using the nylon pot brush, remove any white deposits from the pusher head assembly and blades.
7. Spray the Tomato Saber with hot water to rinse off the **McD APC (HCS)** solution.
8. Immerse the tomato slicer into the **McD Sanitizer solution (HCS)** in the second compartment.
9. Remove tomato slicer from the **McD Sanitizer solution (HCS)** and air dry.

NON-SCHEDULED MAINTENANCE REPLACING BLADES

1. Grasp round, red handle and pull carrier assembly all the way back.
2. While holding the bridge with one hand, firmly grasp the blade cartridge by the finger grip (machined arrow pointing up) with other hand. Pull the blade cartridge all the way out. The blade cartridge retaining spring clip will release the

figure 5



cartridge.
See figure 5.

3. Slide in the new blade cartridge with arrow facing up. See figure 6.

figure 6



figure 7



4. Firmly push the blade cartridge into place until it snaps into the blade clip . See figure 7.
5. Place the old blade cartridge in the packaging from new blade cartridge and properly discard.

TROUBLESHOOTING CHART

PROBLEM	CAUSE	SOLUTION
Pusher handle is hard to push.	Friction on guide rods.	Apply water to guide rods.
Tomato won't go all the way through the blades.	Blades are dull or damaged.	Replace blades. (See exploded view and parts list for correct part number.)

ORDERING/SERVICE INFORMATION

1. WHERE AND HOW TO ORDER REPLACEMENT PARTS

To order replacement parts, look on the back of your Prince Castle Price List for the name and phone number of your local Prince Castle Service Center. You may also call 1-800-298-1862 for the name of your local Service Center.

2. PARTS RETURNS

To return parts to your Service Center for credit, you must obtain authorization from your Service Center.

IMPORTANT: All warranty situations should be handled by your Authorized Prince Castle Service Center.

OUTSIDE THE U.S.

Contact your Kitchen Equipment Supplier or designated Service Center facility for parts and service.