



Rotary Slicer

Use and Care Guide

08/2026

Hazard Statement



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.

Avoid Harsh Cleaners: Do not use alkaline cleaners, as they may dull the finish and cause pitting.

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. **Turn Shaft Lock Assembly:** Turn the shaft lock assembly left. Pull the slicing assembly away from the frame to remove it.
2. **Remove Lock Pin and Shaft Lock Assembly:** Remove the lock pin and shaft lock assembly. Place them in a secure location.
3. **Remove Guard:** Lift the guard off the frame.
4. **Remove Push Plate Handle and Push Plate:** Twist the push plate handle counterclockwise to remove it. Remove the push plate from the trough.
5. **Remove Unit:** Remove the unit from the mount.
6. **Clean Components:** Clean all components with water and soap or a mild detergent.
7. **Dry and Reassemble:** Dry all components immediately and reassemble.
8. **Lubricate Components:** Lubricate trough grooves and push plate arms with mineral oil or equivalent. Do not use cooking oil.

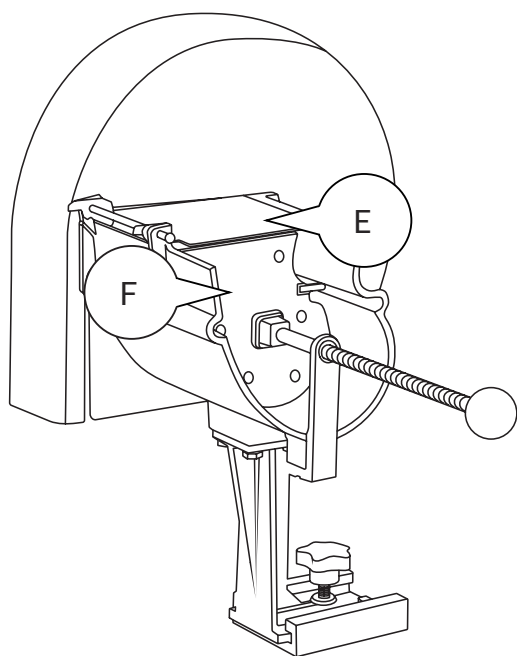
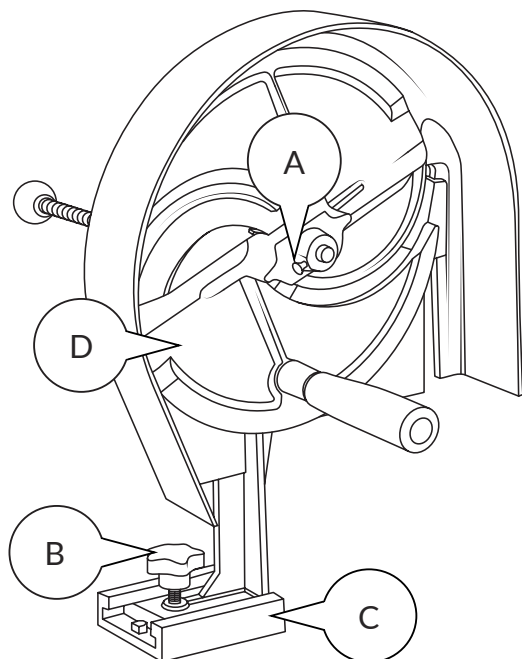
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Assembly

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



Parts

Included:

- (A) Holding Screw
- (B) Lock Screw
- (C) Mounting Base
- (D) Slicing Blade Assembly
- (E) Cover Plate
- (F) Push Plate Assembly

Mounting

NOTE: An optional portable mounting base is available for purchase.

Stationary Mounting Base:

1. **Place Base:** Place the mounting base on the desired work surface.
2. **Mark Hole Locations:** Draw circles at the four mounting holes. Remove the mounting base from the surface.
3. **Drill Holes:** Drill $\frac{1}{4}$ " (or slightly larger) holes at the marked locations.
4. **Secure Mounting Base:** Secure the mounting base to the work surface using the provided screws.
5. **Attach Rotary Slicer:** Slide the base of the slicer into the mounting base. Twist the lock screw until the slicer is firmly attached.

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Operation

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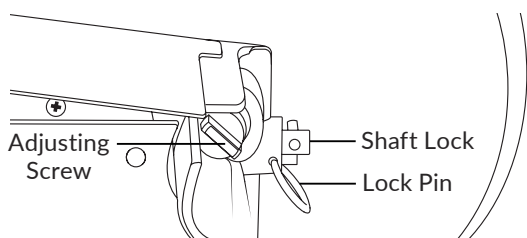
Intended Use: Equipment for slicing produce. Recommended produce to slice with this equipment: lemons, lettuce, mushrooms, onions, cucumbers, green bell peppers, radishes, red bell peppers, red cabbage, strawberries, tomatoes, and zucchinis.

Inspect Equipment: Verify the equipment is clean and free of food residue.

Check Blades: Ensure blades are in good condition. Do not use if rusted, cracked, or chipped.

Verify Components: Confirm all components are present and installed.

Remove Slicing Assembly: Turn the shaft lock to the left. Pull the slicing assembly out of the frame using the handle.



Adjust Slicing Thickness: Hold the slicing assembly stationary. Twist the adjusting screw at the opposite end of the assembly. Continue twisting until the desired thickness is reached.

Check Slice Thickness: Ensure slice thickness is set to the desired level.

Prepare Produce: Core, slice, or cut produce as needed. Ensure the produce will fit in the trough.

Load Produce: Lift the cover plate. Place produce in the trough in front of the push plate. Close the cover plate.

Slice Produce: Gently push produce toward the slicing assembly using the push plate handle. Simultaneously rotate the slicing assembly handle.

Slice Uniformity: Rotate the slicing handle slower as the slice thickness increases. Ensure produce is fully advanced to the slicing plate before the next blade engages.

Start Rotation: Begin rotating the slicing assembly before advancing the produce. This provides momentum and makes the first slice easier.

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.

Remove Slicing Assembly: Turn the shaft lock assembly to the left. Pull the slicing blade assembly away from the frame to remove it.

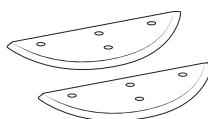
Replace Blades: Remove the holding screw to separate the blade holder from the shaft. Remove screws holding blades. Install new blades and secure with the screws.

Assemble Blades: Insert the blade holder onto the shaft and hand-tighten the holding screw to secure. Reinstall the slicing blade assembly to the frame and lock it into place.

Replacement Parts

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

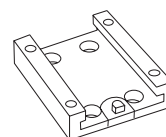
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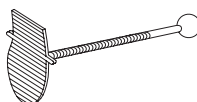
Replacement
Blades



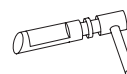
Lock Screw



Mounting
Base



Push Plate
Assembly



Shaft Lock



Lock Pin



Slicing Blade
Assembly