



# operator manual

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*InstaSlice™*  
*Series 15000*

This document includes:

- Safety Notices
- Operating Instructions
- Cleaning Instructions
- Warranty Statement



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## WARNING AND SAFETY INFORMATION



THIS MACHINE CONTAINS SHARP BLADES AND CAN CAUSE SERIOUS INJURY OR DEATH IF NOT HANDLED PROPERLY. ALL OPERATORS OF THIS EQUIPMENT SHOULD READ THIS OPERATION MANUAL BEFORE OPERATING EQUIPMENT.

IN ORDER TO AVOID DAMAGE TO PEOPLE AND THE APPLIANCE, READ AND FOLLOW THE MANUFACTURER'S INSTRUCTIONS FOR THE CLEANING OF THIS EQUIPMENT.

### LIMITED TWO (2) YEAR WARRANTY

Lincoln Foodservice Products, LLC ("Lincoln") warrants, to the original purchaser for use in the United States of America, that each new item of Redco food preparation utensils (other than blades) manufactured by it ("Warranted Product") is free of defects in material and workmanship under normal use and conditions.

The exclusive remedy available under this Limited Warranty is that Lincoln will, free of charge, but at its option, subject to, and in accordance with the terms and conditions of this Limited Warranty, repair or replace, for the original purchaser for use in the United States of America, any Warranted Products or part thereof that proves to be defective with the same or a similar item or part, it is returned to Lincoln in accordance with the procedure set out on the warranty card.

This Limited Warranty applies only to original parts of Warranted Products sold for use in the United States of America and does not apply to any Warranted Products located outside the United States of America, regardless of where sold, or to any item or part thereof that has been subjected to accident, casualty, alteration, misuse, or abuse or if the date of manufacture is altered or removed.

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SOME STATES DO NOT ALLOW LIMITATIONS OF IMPLIED WARRANTIES, OR THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTLY DAMAGES IN CONNECTION WITH THE SALE OF CONSUMER PRODUCTS, CONSEQUENTLY, IF YOU ARE A CONSUMER, AS THAT TERM IS LEGALLY DEFINED, THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

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**CAUTION:**

Blades are sharp and can cause injury. Check machine before using. Be sure machine is clean. Check for broken, nicked or dull blades and if found, replace blade assembly. Check to ensure that the pusher head sits down completely on the rubber bumpers. Lubricate if necessary using a light coating of mineral oil, Petrol Gel or food grade lubricant. DO NOT LUBRICATE WITH COOKING OIL AS IT WILL BECOME STICKY.



**CAUTION:**

PRIOR TO USING YOUR EQUIPMENT, IT IS IMPORTANT TO CLEAN THE UNIT. WASH NEW BLADES WITH WARM SOAPY WATER AND RINSE THOROUGHLY TO REMOVE THE THIN PROTECTIVE OIL FILM.

## OPERATING INSTRUCTIONS



**CAUTION:**

PLACE SLICER ON A TABLE OR COUNTER. POSITION THE INSTASLICE TABLE STOP OVER A TABLE EDGE TO HOLD THE MACHINE IN PLACE.

1. Before each use, always check for proper blade tightness and unit cleanliness. Check for broken, nicked or dull blades and if found, replace blade assembly.
2. This unit should be used to slice soft vegetables such as tomatoes, mushrooms, strawberries, etc. Hard foods such as onions, potatoes, lemons, etc. will cause blade breakage. Use a Tomato King Scooper to remove the stem scar of the tomato. For best results, the tomatoes should be clean and wet before slicing them in the machine.
3. Spray the plastic platform and blades with water to reduce friction and repeat as needed during use.
4. Place the tomato top down on the platform of the slicer against the pusher head. Place one hand on the pusher head handle and one hand on the knob on top of the slicer. With a quick push of the pusher head, push the tomato through the blades catching the slices into a pan placed at the end of the slicer.
5. Repeat this process until you have prepared enough food for your daily needs.
6. Rinse blades immediately. Failure to do so will shorten the life of the blades.

## CLEANING INSTRUCTIONS

To insure optimal performance of the equipment, clean the machine after every use. Food acids corrode the cutting blades, ruining the cutting edges and reducing the cutting blade life.

Refer to the illustration for additional assistance in reviewing the following cleaning instructions.



**CAUTION:**

BLADES ARE SHARP AND CAN CAUSE INJURY. NEVER USE MACHINE UNLESS ALL FOUR RUBBER FEET ARE IN PLACE.

1. Place the pusher head in its most "OPEN" position by retracting the handle.
2. Rinse or spray off the machine thoroughly with HOT water. You may want to immerse the complete machine in warm soapy water first.

## CLEANING INSTRUCTIONS (CONT'D)

3. DO NOT WIPE BLADES OR USE SCRUB PADS IN THIS MACHINE. WIPING ACROSS THE SHARP EDGE OF BLADES CAN CAUSE INJURY AND WILL DULL THE BLADES.
4. Do not put this machine in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the machine.
5. After cleaning, let the machine air dry.
6. Lubricate sliding parts with mineral oil or Petro Gel after each use. Never use cooking oil as it will cause the machine to become sticky!

## BLADE / PUSHER HEAD MAINTENANCE

1. Examine the pusher head fingers. If they are nicked or burred smooth the rough edges with a small flat file. The spaces between the fingers must be uniform. Straighten any bent fingers.
2. Check the clearance between the pusher head fingers and the blades. Make sure they do not rest on or touch the blades at any point when you move the head through its full travel. If there is contact, adjustments must be made. **PUSHER HEAD FINGERS MUST NEVER CONTACT BLADES.**

Adjust Pusher Head Finger spacing by placing a screwdriver between Pusher Head Fingers and gently rotate up/down. You may also adjust the entire Pusher Head Assembly by loosening the set screws underneath a rotating the guide rod as needed – tighten set screws.

## REPLACING BLADE ASSEMBLY

1. Individual blades cannot be replaced. Replacement blades are available in assemblies only.
2. Loosen the two thumbscrews on the top of the machine.
3. Push the top of the blade assembly from the back towards the front and lift out. Replace in the opposite manner and tighten the two thumbscrews.
4. Dispose of used blade assemblies properly.



**CAUTION:**

KEEP THE SHARP BLADE EDGES AWAY FROM HANDS WHEN HANDLING THE MACHINE.

## BLADE TROUBLESHOOTING



**CAUTION:**

IF THE MACHINE NO LONGER SLICES TOMATOES CLEANLY OR WITHOUT DAMAGE TO THE TOMATO, THE BLADES COULD BE DULL AND BE IN NEED OF REPLACEMENT. BROKEN, BENT OR NICKED BLADES MUST BE REPLACED IMMEDIATELY.

SYMPTOM	PROBABLE CAUSE	EVALUATION
Broken Blade	Wrong food used in machine	Slice only what is recommended
	Fingers are misaligned	Readjust fingers
	Blades are dull	Replace blade assembly as needed

## PREVENTIVE MAINTENANCE

1. Clean machine after each use.
2. Use for intended purpose.
3. Change blades regularly – based on usage.

## SPARE PARTS

LETTER	PART NUMBER	DESCRIPTION
A	369211	Thumb Screw
B	379063	Knob
C	379064	Bridge Casting
D	15112	Blade Assembly, 7/32" (scalloped blade)
	15113	Blade Assembly, 1/4" (scalloped blade)
	15115	Blade Assembly, 3/16" (scalloped blade)
	15114	Blade Assembly, 3/8" (scalloped blade)
	15206	Blade Assembly, 7/32" (straight blade)
	15207	Blade Assembly, 1/4" (straight blade)
	15209	Blade Assembly, 3/16" (straight blade)
	15208	Blade Assembly, 3/8" (straight blade)
E	379069	Pusher Head Assembly Bolt
F	379070	Pusher Head Assembly (complete) 7/32"
	379071	Pusher Head Assembly (complete) 1/4"
	379072	Pusher Head Assembly (complete) 3/16" & 3/8"
G	379073	Shoulder Bolt
H	379074	Handle Assembly
I	379075	Guide Rod (long)
J	379076	Table Stop
K	379049	Washer – Guide Rod
L	379077	Guide Rod (short)
M	353	Nut – Guide Rod
N	379078	Rubber Foot
O	379079	Base
Not Shown	379065	Guard

# EXPLODED VIEW DRAWING



