REDCO

INFORMATION SHEET

TOMATO KING



043N 3/16" Cut-NSF 044N 1/4" Cut-NSF 046N 3/8" Cut-NSF

TOMATO PRO



0643N3/16" Cut- NSF 0644N 1/4" Cut-NSF 0646N 3/8" Cut-NSF 0643SGN 3/16" Cut- NSF (w/Safety Guard) 0644SGN 1/4" Cut- NSF (w/Safety Guard) 0645SGN 1/4" Cut-NSF (w/Safety Guard) (w/ Scalloped Blades) 0690SGN 7/32" Cut-NSF (w/Safety Guard)

ECONO PRO



ECO643N 3/16" Cut-NSF ECO644N 1/4" Cut-NSF ECO646N 3/8" (NLA) ECO644SGN 1/4" Cut NSF (w/Safety Guard)

HOW TO USE Tomato King, Tomato Pro, Econo Pro

USE CAUTION: BLADESARE SHARP AND CAN CAUSE INJURY

1. CHECK MACHINE BEFORE USING:

Before each use, always check for proper blade tightness. If loose or broken blades are found, blades must be serviced.

2. MACHINE INSTALLATION:

Place slicer on a table or counter. Position the Tomato Pro positive stop pivot arm over a table edge to hold the machine securely.

3. FOOD/MACHINE PREPATATION:

The tomato king, Tomato Pro and Econo Pro should be used to slice tomatoes, mushrooms, strawberries, etc. Hard foods such as onions, lemons etc will cause blade breakage.

Use the Tomato King Scooper to remove the stem scar of the tomato.

For best results, the tornatoes should be clean and wet before slicing them in the tomato machines. Spray plastic platform and blades with water to reduce friction.

Place the tomato top down on the platform of the slicer against the pusher head and blade, scoring the tomato slightly.

With a quick push of the pusher head, push the tomato through the blades catching slices at the rear of the blade assembly with your other hand.

Repeat this process until you have prepared enough tomatoes for your daily needs.

SLICING PROBLEMS:

If the machine will no longer slice tomatoes cleanly or without damage to the tomatoes, the blades could be dull and need to be replaced. See Blade Servicing section of this information, sheet

The pusher head should slide smoothly through the blades without interference with the blades. If an adjustment needs to be made, see Blade Servicing section of this Information sheet.

5. CLEANING:

Clean and lubricate your machine immediately after each use. See Cleaning Instructions for more information.

CLEANING INSTRUCTIONS

NOTE:

FOOD ACIDS WILL MAKE BLADES DULL AND CORRODE THE METAL. ALWAYS CLEAN THIS FOOD PREPARATION MACHINE IMMEDIATELY AFTER EVERY USE!

USE CAUTION: BLADES ARE SHARP AND CAN CAUSE INJURY

- 1. Place pusher head assembly in its most "OPEN" position by retracting handle.
- Rinse or spray off machine thoroughly with HOT water. You may want to immerse the complete machine in warm soapy water first. USE CAUTION WHEN HANDLING MACHINE; BLADES ARE SHARP.
- 3. DO NOT WIPE ACROSS BLADES OR USE SCRUB PADS ON THIS MACHINE. WIPING ACROSS THE SHARP EDGE OF THE BLADE CAN CAUSE INJURY AND WILL DULL THE BLADES.
- 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 PETROGEL AFTER EACH USE.

BLADE SERVICING

If the machine will no longer slice tomatoes cleanly or without damage to the tomatoes, the blades could be dull and need to be replaced or adjusted. BROKEN, BENT, NICKED, OR DULL BLADES MUST BE REPLACED IMMEDIATELY.

HANDLE WITH EXTREME CARE!

BLADE TROUBLESHOOTING

Broken Blades

- 1. Wrong food used in machine
- 2. Blade tension not correct: too tight or too loose?
- 3. Fingers mis-aligned
- 4. Old and new blades used after blade replacement
- 5. Blades dull

<u>Solutions</u>

- Slice only what is recommended.
- 2. Use Instructions to change blades
- 3. Always check blade tension before each use
- 4. Never mix old and new blades
- 5. Pre-score whenever possible to avoid undue shock and stress to blades

Preventive Maintenance

- 1. Clean machine after each use
- Keep proper blade tension.
- Use for intended purpose
- Change blades regularly-based on usage

BLADE REPLACEMENT

We suggest you change the complete assembly. NEVER MIX OLD & NEW BLADES IN THE SAME ASSEMBLY AS THIS MAY LEAD TO EXCESSIVE BLADE BREAKAGE. USE CAUTION: BLADES ARE SHARP AND CAN CAUSE INJURY

Wash new blades with warm soapy water and rinse thoroughly to remove the thin protective oil film. Keep the sharp edge away from you when handling blades.

 Allow yourself ample room to work on a flat dry surface. Familiarize yourself with the parts diagram for your machine. Blade assemblies consist of Blades, Blade Blocks, Blade Block Pins, Rubber Seals and Screws.

When changing blade assemblies on the Tomato King, close the pusher head so that the pusher head fingers are through the blades resting against the pin stop.

On the **Tornato Pro** and the **Econo Pro** machines, pull the pusher head assembly back away from the blades so it is against the back stop.

- To remove blade assemblies, use the recommended tool to remove the four blade block screws (2 at each end). Do not lose the rubber seals that are mounted on the screws between the blade blocks and the casting.
- if you are replacing blades only, place the blade assembly with sharp edges down on a flat surface, then push blade block pins out. Instail new blades (sharp edges down) and reinstall blade block pins. Continue with Blade Adjustments section of this information sheet.
- 4. DISPOSE OF USED BLADES & BLADE ASSEMBLIES PROPERLYI

BLADE ADJUSTMENTS

- 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.
- Center the new blade assembly between bridge casting posts with the sharp side facing the
 pusher head! Replace screws and rubber seals. BE CERTAIN THAT THE BOTTOM BLADE
 FITS BETWEEN THE TWO BOTTOM-MOST PUSHER HEAD FINGERS.

Check the clearance between the pusher head fingers and 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!

3. BLADES MUST BE TIGHTENED IN ALTERNATING SEQUENCE!

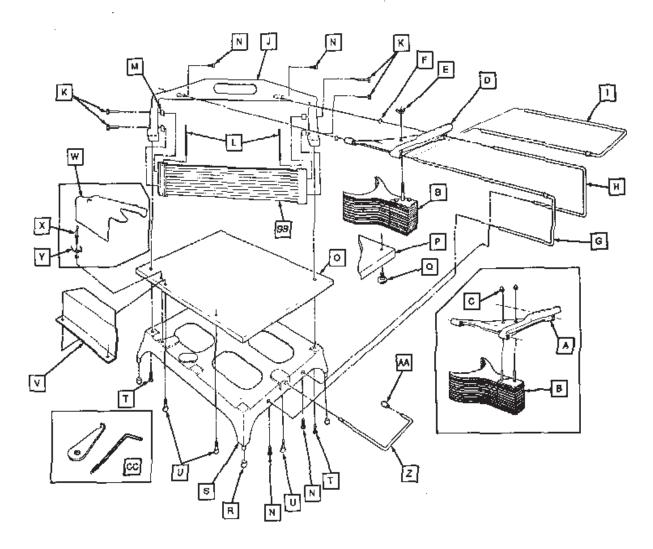
Keep blade assembly centered between casting endposts with a gap of air space between the blade block and the post.

Tighten screws one-half turn at a time in the following order:

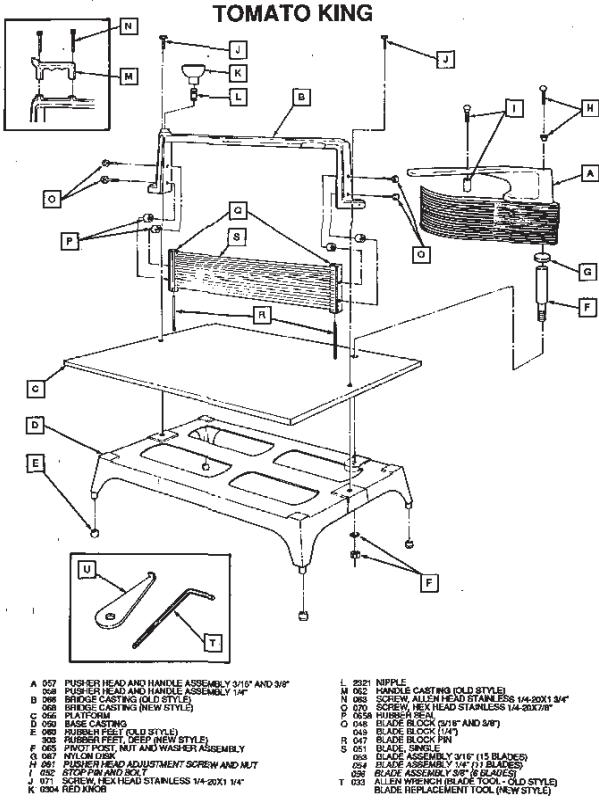
- 1, Top Right-1/2 turn
- 2. Bottom Left-1/2 turn
- 3. Bottom Right-1/2 turn
- 4. Top Left-1/2 turn

Repeat this sequence until the screws are as tight. Check for proper blade tightness by strumming the dull side of the blade to identify a uniform vibration.

TOMATO PRO AND ECONO PRO



4		OHOURS AND CARTING ON P. CTOT EX	В	EC0671	PLATFORM (ECONO PRO WITHOUT SAFETY GUARD)
		PUSHER HEAD CASTING (OLD STYLE)			RUBBER FEET (ECONO PRO)
В	0662	3/16" AND 3/8" PUSHER HEAD ASSEMBLY	Q	2319	NUCCER FEET (ECONTYPHO)
	0663	1/4" PUSHER HEAD ASSEMBLY	ΡÌ	080	RUBBER FEET (OLD STYLE)
		NOTE: OLD STYLE (TWO STUDS) PUSHER HEAD ASSEMBLY		303	RUBBER FEET, DEEP (NEW STYLE)
		IS NO LONGER AVAILABLE, THE NEW STYLE (ONE STUD)	8	0667	BASE CASTING
		PUSHER HEAD ASSEMBLY MUST BE USED WITH THE NEW	Ť	0676	SCREW, RETAINING (BRIDGE CASTING TO BASE)
		STYLE PUSHER HEAD CASTING, P/N 0587.	ú	369211	THUMB SCREW (INSERT FROM TOP WITH
~		ACORN NUT - USED WITH OLD STYLE PUSHER HEAD ONLY	v	308211	ECONO PRO SAFETY GUARD)
- 5	518_	ADOM NOT - GRED THE GLESS THE PROPERTIES		~~~	SAFETY GUARD -TOMATO PRO (NEW STYLE)
Ď	0687	PUSHER HEAD CASTING (NEW STYLE)	٧	0682	CASERA CHARD, COOMS DOOR SELECTION OF THE
Ę	356 305	WING NUT (NEW STYLE)		0684	SAFETY GUARD - ECONO PRO (NEW STYLE)
₹	305	AUBBER STOP	w	0677	SAFETY GUARD - (OLD STYLE) - NLA, USE 0884
G	0666L	GUIDE ROD, LEFT (LONG)	ж	0679	PIVOT POST, SAFETY GUARD (OLD STYLE)
н	osseRi	QUIDE ROO, RIGHT (SHORT)	Y	0678	SPRING, SAFETY GUARD (OLD STYLE)
- 1	FC0666	GUIDE ROO (ECONO PRO ONLY)	Z	0680	POSITIVE STOP, PIVOT ARM
- 3	0664	BRIDGE CASTING	AA	8890	END BUMPER, POSITIVE STOP
7	0674	BOLT, BLADE BLOCK (OLD STYLF) ALLEN HEAD 1/4-20X1"			BLADE, SINGLE - SCALLOPED
- "	0664 0674 0660	BOLT, BLADE BLOCK (NEW STYLE) HEX HEAD 1/4-20X1 3/8*	_	0851	BLADE, SINGLE
4	0000	BLADE BLOCK PIN		0653	BLADE ASSEMBLY 3/16" (15 BLADES)
- 5	047			0652	BLADE ASSEMBLY 1/4" (11 BLADES) - SCALLOPED
M	0858	RUGGER SEAL			BLAGE ASSEMBLY 1/4" (11 BLADES)
Ŋ		SET SCREW, GUIDE ROD		0654	PLACE ACCENDING OF A PLACE OF A PRINCIPLE OF A PRIN
Ö	0671	PLATFORM (TOMATO PHO WITHOUT SAFETY GUARD)		0647	BLADE ASSEMBLY 3/8" (8 BLADES) - SCALLOPEO
-	0670	PLATROPIM (TOMATO PRO WITH SAFETY GUARD)		0656	BLADE ASSEMBLY 3/8" (8 BLADES)
	0686	PLATFORM (ECONO PRO WITH SAFETY GUARD)	ÇC	0675	ALLEN WRENCH (BLADE TOOL - OLD STYLE)
					BLADE REPLACEMENT TOOL (NEW STYLE)



NOTE: BLADE ASSEMBLIES INCLUDE BLADE BLOCK, PINS AND BLADES.

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