

INSTALLATION & OPERATING INSTRUCTIONS

for

REDCO® TOMATO PRO™ - ECONO PRO™ - TOMATO KING™



Tomato Pro

TO BE SERVICED ONLY BY AUTHORIZED PERSONS



WARNING AND SAFETY INFORMATION



WARNING



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 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 the 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, if it is returned to Lincoln in accordance with the procedure set out on the warranty card.

This limited Warranty applies only to the 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.

THIS LIMITED WARRANTY DOES NOT APPLY TO BLADES WHICH ARE SOLD COMPLETELY WITHOUT WARRANTY OR GUARANTEE OF ANY KIND, EXPRESSED OR IMPLIED. THE OBLIGATION OF LINCOLN IS LIMITED TO THE ABOVE AND, EXCEPT AS EXPRESSLY STATED HEREIN, LINCOLN MAKES NO GUARANTEES OR WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING, WITHOUT LIMITATION, WARRANTIES OF FITNESS OR MERCHANTABILITY, WITH RESPECT TO WARRANTED PRODUCTS. LINCOLN SHALL NOT BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES OF ANY KIND. NO ONE IS AUTHORIZED TO MAKE ANY GUARANTEES OR WARRANTIES, EXPRESSED OR IMPLIED, ON BEHALF OF LINCOLN.

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

TABLE OF CONTENTS

Operating Instructions.....	3
Cleaning.....	4
Blade Servicing.....	4
Parts List (Tomato Pro & Econo Pro).....	6
Exploded View Drawing (Tomato Pro & Econo Pro).....	7
Parts List (Tomato King).....	8
Exploded View Drawing (Tomato King).....	9

**CAUTION:**

CHECK MACHINE BEFORE USING AND INSURE IT IS CLEAN. CHECK FOR BROKEN, NICKED, OR DULL BLADES AND IF FOUND, REPLACE BLADE ASSEMBLY. CHECK TO INSURE THAT PUSHER HEAD ASSEMBLY CAN MOVE FREELY. LUBRICATE IF NECESSARY USING A LIGHT COATING OF MINERAL OIL, PETROL GEL OR FOOD GRADE LUBRICANT. DO NOT LUBRICATE WITH COOKING OIL!

**CAUTION:**

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

OPERATION

1. CHECK MACHINE BEFORE USING:

Before each use, always check for proper blade tightness by strumming the dull side of the blade to identify a uniform vibration. If loose or broken blades are found, blades must be serviced.

2. MACHINE INSTALLATION:

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

3. FOOD MACHINE PREPARATION:

The Tomato Pro, Tomato King, 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 tomatoes 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.

4. SLICING PROBLEMS:

If the machine no longer slices tomatoes cleanly or without damage to the tomatoes, the blades could be dull and be in need replacement. See "Blades Servicing" section of this manual.

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



DANGER:

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.



CAUTION:

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

1. Place pusher head assembly in its most "OPEN" position by retracting handle.
2. 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.
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 PETROL GEL AFTER EACH USE.

BLADE SERVICING

If the machine no longer slices tomatoes cleanly or without damage to the tomatoes, the blades could be dull and be in need of replacement or adjustment. BROKEN, BENT, NICKED, OR DULL BLADES MUST BE REPLACED IMMEDIATELY.



DANGER:

HANDLE WITH EXTREME CARE AS BLADES ARE SHARP AND CAN CAUSE INJURY OR DEATH.

BLADE TROUBLESHOOTING

Broken Blades:

1. Wrong food used in machine.
2. Blade tension not correct – too tight or too loose.
3. Fingers misaligned.
4. Old and new blades used after blade replacement.
5. Blades were dull.

Solutions:

1. 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.

BLADE SERVICING (CONT'D)

Preventive Maintenance:

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

BLADE REPLACEMENT

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

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

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

2. To remove blade assemblies, use the proper 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.
3. DISPOSE OF USED BLADES AND BLADE ASSEMBLIES PROPERLY!

ADJUSTMENTS

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. 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.**

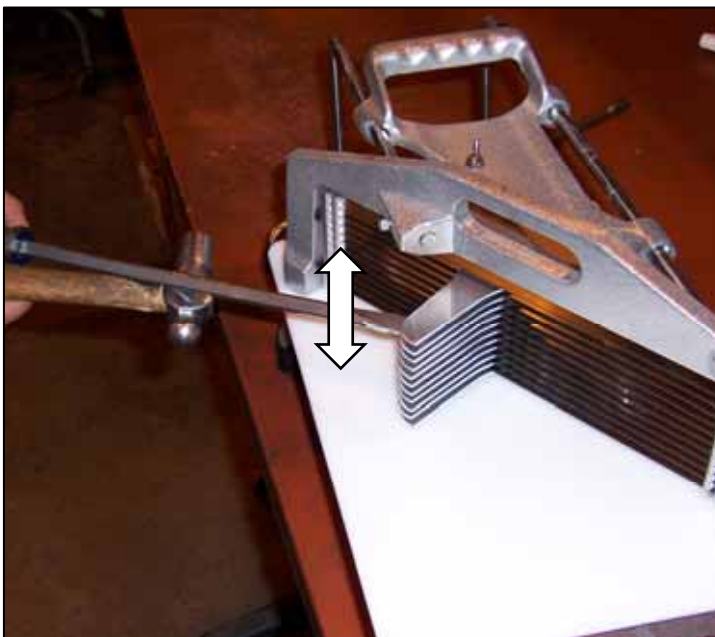
Check the clearance between the pusher head fingers and blades. Make sure they do not rest on or touch the blades at any point when you move the head through its full travel. If there is contact, adjustments must be made! **PUSHER HEAD FINGERS MUST NEVER CONTACT BLADES!**

To adjust Pusher Head Assembly through blades:



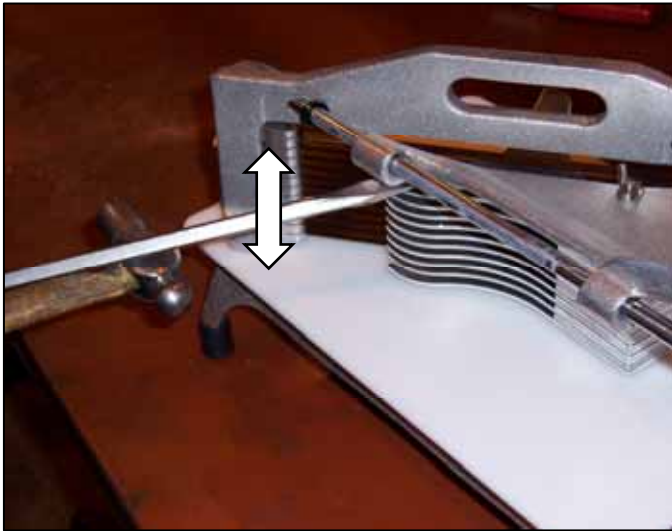
Gently tap on the Pusher Head Assembly so that the entire assembly can pass through the blades. Notice how the "circled" portion of the pusher head assembly is now able to pass completely through the blades.

To adjust Pusher Head Fingers between blades:



Carefully insert a screwdriver between the slots in the Pusher Head Assembly. Gently tap on the screwdriver (up or down) to alter the location of the Pusher Head Fingers so they slide effortlessly through the blades.

To adjust Pusher Head Fingers between blades (continued):



You may also need to adjust the Pusher Head Assembly from the back side of the unit, as well. If so, carefully insert a screwdriver between the slots in the Pusher Head Assembly. Gently tap on the screwdriver (up or down) to alter the location of the Pusher Head Fingers so they slide effortlessly through the blades.

To adjust Pusher Head Assembly through blades:



Momentarily loosen set screws to the guide rods to adjust location of the Pusher Head Assembly by pushing/pulling on guide rod. Once the Pusher Head Assembly is properly located, tighten set screws.

3. BLADES MUST BE TIGHTENED IN ALTERNATING SEQUENCE!

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

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

- A. Top Right – ½ Turn
- B. Bottom Left – ½ Turn
- C. Bottom Right – ½ Turn
- D. Top Left – ½ Turn

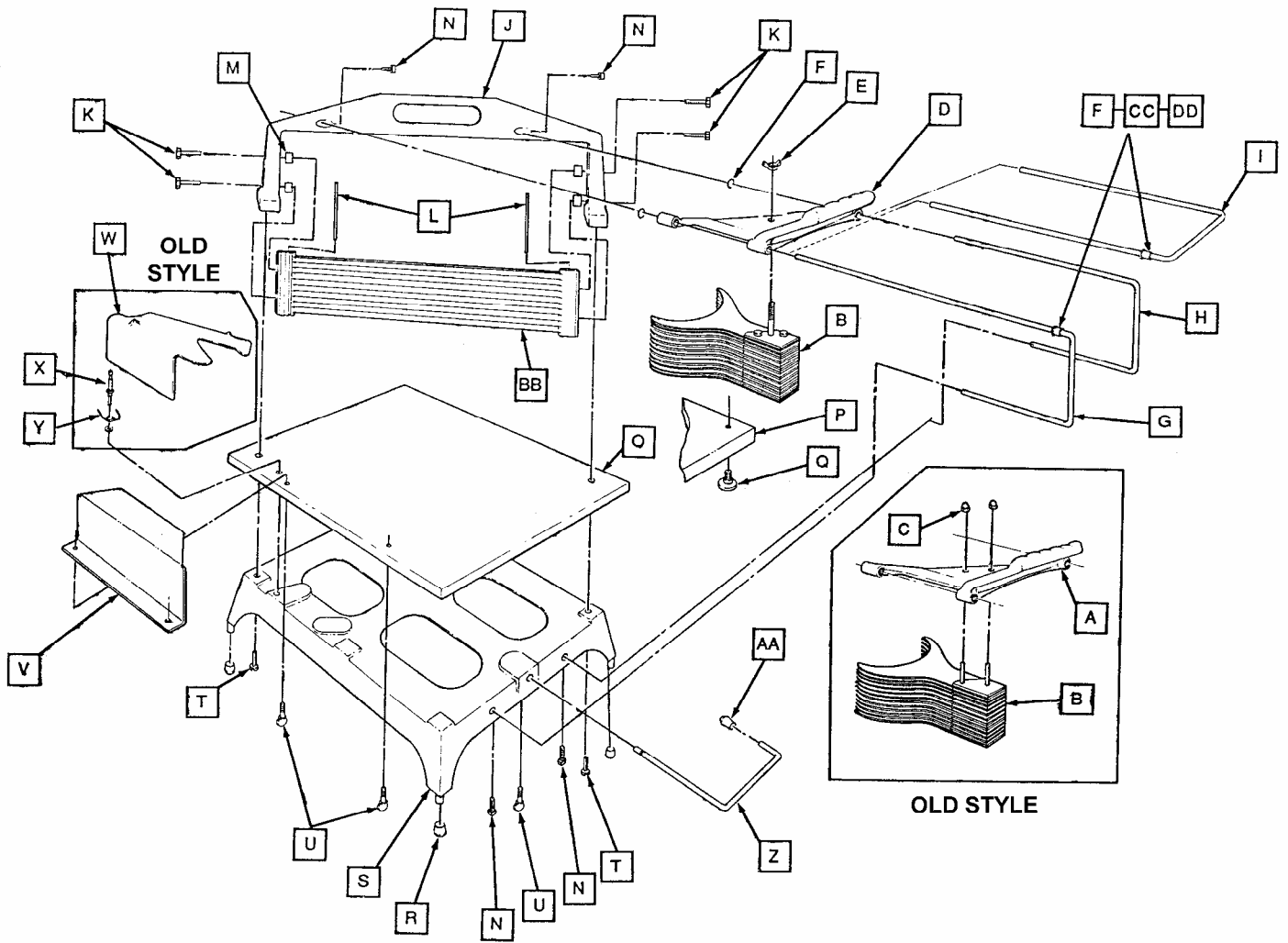
Repeat this sequence until the screws are tight. Check for proper blade tightness by strumming the dull side of the blade to identify a uniform vibration.

SPARE PARTS – TOMATO PRO AND ECONO PRO

LETTER	PART NUMBER	DESCRIPTION
A	0661	Pusher Head Casting (Old Style)
B	0662	3/6" and 3/8" Pusher Head Assy
	0663**	1/4" Pusher Head Assy
	379035**	7/32" Pusher Head Assy
C	519	Acorn Nut – Used with old style pusher head only
D	0687	Pusher Head Casting (New Style)
E	356	Wing Nut (New Style)
F	305	Rubber Stop
G	0666L	Guide Rod, Left (Long)
H	0666R	Guide Rod, Right (Short)
I	EC0666	Guide Rod (Econo Pro Only)
J	0664	Bridge Casting
K	0674	Bolt, Blade Block (Old Style) Allen Head 1/4-20 x 1 3/8"
	0660	Bolt, Blade Block (New Style) Hex Head 1/4-20 x 1 3/8"
L	047	Bade Block Pin
M	0658	Rubber Seal
N	0673	Set Screw, Guide Rod
O	0671	Platform (Tomato Pro w/out Safety Guard)
	0670	Platform (Tomato Pro with Safety Guard)
	0686	Platform (Econo Pro with Safety Guard)
P	EC0671	Platform (Econo Pro w/out Safety Guard)
Q	2319	Rubber Feet (Econo Pro)
R	060	Rubber Feet (Old Style)
	303	Rubber Feet, Deep (New Style)
S	0667	Base Casting
T	0676	Screw, Retaining (Bridge Casting to Base)
U	369211	Thumb Screw (Insert from top with Econo Pro Safety Guard)
V	0682	Safety Guard – Tomato Pro (New Style)
	0684	Safety Guard – Econo Pro (New Style)
W	0677	Safety Guard – Old Style (NLA – use 0684)
X	0679	Pivot Post, Safety Guard (Old Style)
Y	0678	Spring, Safety Guard (Old Style)
Z	0680	Positive Stop, Pivot Arm
AA	0688	End Bumper, Positive Stop
BB	0650	Blade, Single – Scalloped
	0651	Blade, Single
	0648	Blade Assy 3/16" (15 blades) - Scalloped
	0653	Blade Assy 3/16" (15 blades)
	0652	Blade Assy 1/4" (11 blades) – Scalloped
	0654	Blade Assy 1/4" (11 blades)
	0647	Blade Assy 3/8" (8 blades) – Scalloped
	0656	Bade Assy 3/8" (8 blades)
CC	379036	Washer
DD	379037	Aluminum Stop

**Note: Old style (two studs) pusher head assembly is no longer available. The new style (one stud) pusher head assembly must be used with the new style pusher head casting (P/N 0687).

EXPLODED VIEW – TOMATO PRO AND ECONO PRO

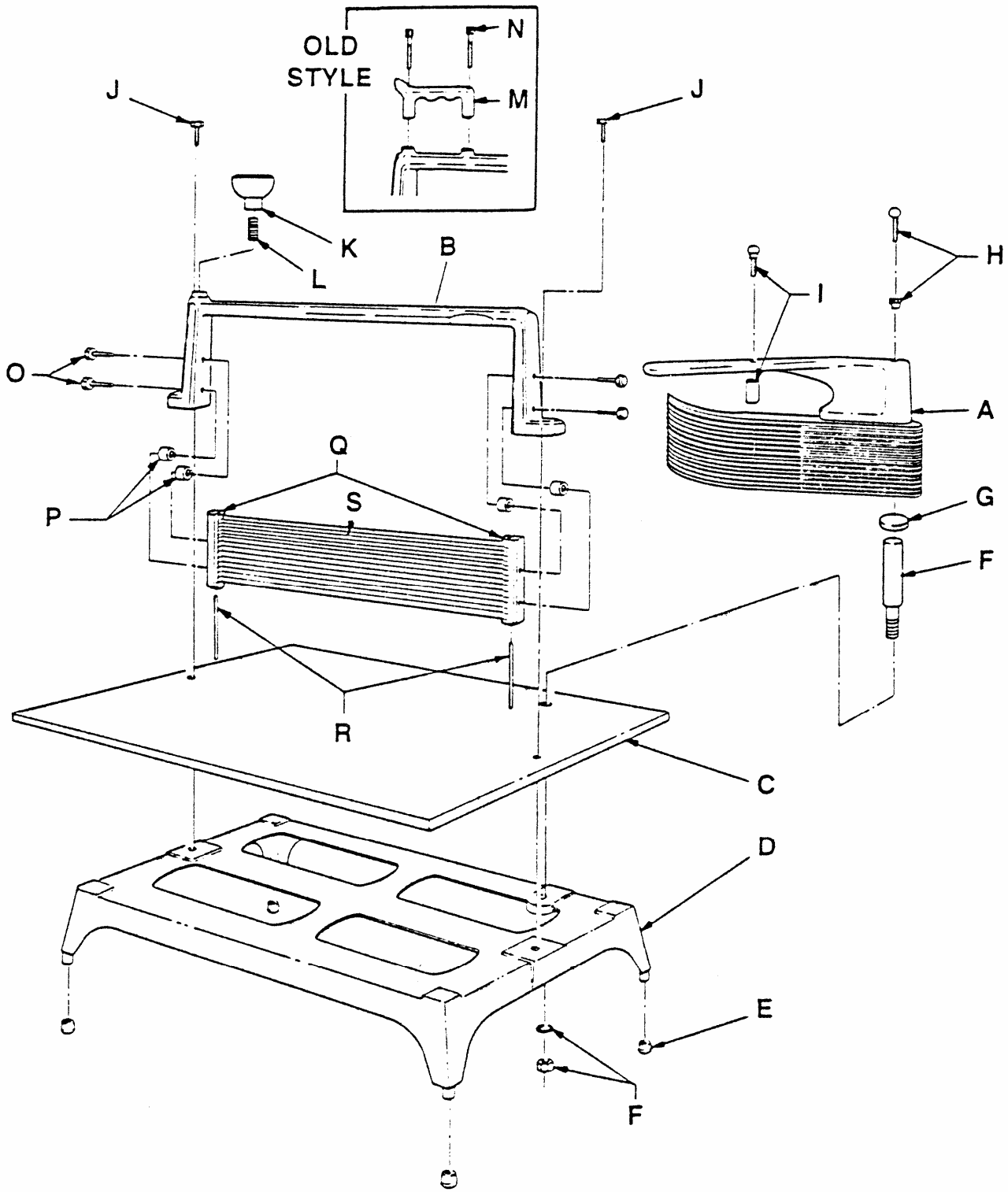


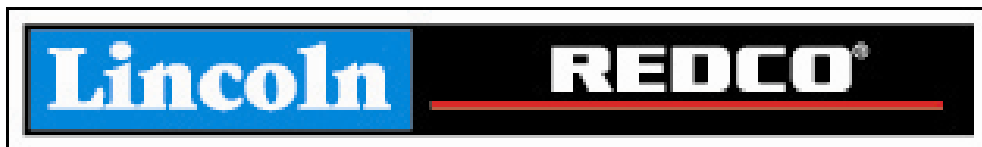
SPARE PARTS – TOMATO KING

LETTER	PART NUMBER	DESCRIPTION
A	057	Pusher Head and Handle Assy (3/16" and 3/8")
	058	Pusher Head and Handle Assy (1/4")
B	066	Bridge Casting (Old Style)
	068	Bridge Casting (New Style)
C	055	Platform
D	050	Base Casting
E	060	Rubber Feet (Old Style)
	303	Rubber Feet, Deep (New Style)
F	065	Pivot Post, Nut and Washer Assy
G	067	Nylon Disk
H	061	Pusher Head Adjustment Screw and Nut
I	052	Stop Pin and Bolt
J	071	Screw, Hex Head Stainless, 1/4-20 x 1 1/4"
K	0304	Red Knob
L	2321	Nipple
M	062	Handle Casting (Old Style)
N	063	Screw, Allen Head Stainless 1/4-20 x 1 3/4"
O	070	Screw, Hex Head Stainless 1/4-20 x 7/8"
P	0658	Rubber Seal
Q	048	Blade Block (3/16" and 3/8")
	049	Blade Block (1/4")
R	047	Blade Block Pin
S	051	Blade, Single
	053	Blade Assy 3/16" (15 Blades)
	054	Blade Assy 1/4" (11 Blades)
	056	Blade Assy 3/8" (8 Blades)

NOTE: Blade assemblies include black block, blade pins and blades.

EXPLODED VIEW – TOMATO KING





Lincoln Foodservice Product, LLC
1111 North Hadley Road
Fort Wayne, Indiana 46804
United States of America

Telephone: (260) 459-8200
U.S. Fax: (888) 790-8193
Int'l Fax: (260) 436-0735

Technical Support Hotline: (800) 678-9511

www.lincolnsmallwares.com

