



## Green Onion Slicer Plus N55250A

### OPERATING AND MAINTENANCE INSTRUCTIONS

#### **IMPORTANT**

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. Clean machine thoroughly before and after each use using cleaning instructions below.
3. Minimize the use of alkaline cleaners as they may cause pitting and dulling of the finish.

#### **SAFETY INSTRUCTIONS**

1. **Remember that the blades are VERY SHARP; be careful when handling and operating the machine to keep hands away from the blades.**
2. Always store the SLICER with the PUSH BLOCK nesting in the BLADE CARRIER (with the HANDLE in the down position) to protect personnel against accidentally touching the BLADES, and to protect the BLADES.
3. Keep fingers and hands out of the TROUGH (cutting portion of the machine).

#### **PREPARATION**

1. Set unit on a flat surface.
2. Clean unit thoroughly before use.
3. If unit fails to operate properly when first used, call NEMCO customer service at 1-800-782-6761.

#### **TO ASSEMBLE**

Screw HANDLE into the end of the LEVER. Must be tight!

#### **TO MOUNT**

The GREEN ONION SLICER PLUS is designed for wall mounting. The LEGS provide a support for a standard "1/2 Pan", or the SLICER can be mounted over a table or a sink to catch the sliced produce.

1. Decide where you want the SLICER to be mounted.
2. Find a wall stud and hold the WALL BRACKET against the wall and mark the location of the holes. For convenience, this BRACKET should be located about 48" above the floor.
3. Drill two 3/16" diameter holes (2" deep) into the wall stud. Mount the WALL PLATE and the WALL BRACKET with the screws provided.

#### **OPERATION**

1. Place SLICER on the WALL BRACKET, hanging it by the HANGER PIN.
2. Place a standard "1/2 Pan" on the LEGS, or position a container to catch the sliced produce.
3. Raise the LEVER HANDLE and place the green onions (or other produce) across the BLADES. Be careful not to touch the BLADES with your hands or fingers. They are very sharp!
4. Hold the green onions near the end of the bunch and firmly bring the HANDLE downward until it bears against the STOP.
5. Raise the HANDLE and position produce for the next cut.

**Note:** Notches on the top of the FRAME indicate the position of outer cutter BLADES, to help position the produce on the BLADES.

**IMPORTANT:** DO NOT attempt to slice carrots, celery, or other non-compressible fibrous produce. Such produce will probably cause premature blade failure.

#### **CLEANING**

**Note:** Proper maintenance plays an important part in the life span and functioning of the unit. **Be careful of the sharp blades.**

Minimize the use of alkaline cleansers to clean the machine as they may cause pitting which could eventually impair cleaning and necessitate replacement of the machine.

1. Remove SLICER from the WALL BRACKET and wash thoroughly.
2. The BLADE CARRIER ASSEMBLY is readily removable. Simply loosen the THUMB SCREWS on the front of the SLICER and slide the BLADE CARRIER ASSEMBLY out the left side of the FRAME. NOTE: The THUMB SCREWS do not need to be removed – only loosened several turns to release the BLADE CARRIER. This assembly can be washed by pressure spray, dishwasher or by hand. A small BRUSH is provided to clean between the BLADES. The components of the assembly are removable for cleaning by following the disassembly procedure described later under TO REPLACE A BLADE.
3. The LEVER ASSEMBLY is also readily removable for washing by loosening the THUMB SCREW and removing the PIVOT PIN by sliding it out either side. Wash this assembly with pressure spray, dishwasher or by hand. A small BRUSH is provided to clean between the fingers of the PUSH BLOCK. The components of this assembly are removable. HANDLE is removed by unthreading it (turn it counter-clockwise). Remove the 4 SCREWS to remove the PUSH BLOCK.
4. To reassemble after cleaning, reverse the disassembly procedure.

Handle the BLADE CARRIER ASSEMBLY very carefully. Avoid bumping the BLADE edges with or against other hard objects.

**NOTES:**

1. When installing the BLADE CARRIER ASSEMBLY, slide it in from the left side of the slicer until it reaches the STOP. Hold it firmly against the STOP and tighten the right THUMB SCREW. Then tighten the left THUMB SCREW and check the right one to be sure it didn't loosen. Tighten the THUMB SCREWS until they are snug, but DO NOT OVERTIGHTEN.
2. When installing PIVOT PIN, slide it in from the right side of the SLICER with the end having holes going in first. Tighten the THUMB SCREW into the second hole. The first hole is a guide to help you position the PIVOT ROD in alignment with the THUMB SCREW.
3. CAREFULLY lower the HANDLE to be sure the PUSH BLOCK passes through the BLADES without rubbing. If it rubs the BLADES, find out why it rubs and correct the cause. (Possibly the BLADE CARRIER isn't installed properly; or a blade may have been damaged while being washed.) If the PUSH BLOCK had been removed, alignment with the BLADES may be required. Loosen all 4 SCREWS just enough to permit turning the PUSH BLOCK. It won't turn much but it will be enough to adjust it to align (parallel) to the BLADES without rubbing them. Then tighten the screws.

**TO REPLACE A BLADE**

1. Remove BLADE CARRIER ASSEMBLY from the slicer as described in TO CLEAN.
2. Loosen both hex nuts on the right end of the BLADE CARRIER ASSEMBLY.
3. Loosen the CLAMP SCREWS about 2 turns to release the clamping force on the BLADES.
4. Remove SCREWS and RETAINER PLATES.
5. Grip the BLADE to be removed with pliers and carefully lift it while holding down the SPACER ASSEMBLIES on both sides. (They might tend to lift out with the blades.) SUGGESTION: Place cardboard over the BLADES and SPACER ASSEMBLIES and hold them down with your hand on the cardboard while lifting the BLADE you wish to remove.

**BE CAREFUL – BLADES ARE VERY SHARP!**

6. Carefully place a new BLADE in position. Apply pressure (if needed) only at the ends of the BLADE which will be under the RETAINERS. CLAMP SCREWS can be loosened additional turns if necessary to ease the insertion of the new BLADE.
  7. Reassemble RETAINER PLATES using SCREWS.
  8. Tighten CLAMP SCREWS and secure them by tightening the HEX NUTS.
- NOTE: Lightly "strum" the BLADES (bottom side) after reassembling. They will have a "ringing sound" if the assembly is adequately tightened. If there is no "ringing sound", further tighten the CLAMP SCREWS.

**NOTES:**

1. If the BLADE CARRIER ASSEMBLY is to be totally disassembled as for cleaning, remove all BLADES. The BLADE BLOCKS, SPACER ASSEMBLIES and the CLAMP PLATES can then be easily removed. (Alternative: Remove the CLAMP PLATES and the other components can then be lifted out easily.)
2. When reassembling the BLADE CARRIER ASSEMBLY:
  - a) Tightly fasten two CLAMP PLATES to the left end (with the pin projecting upward) of the BLADE CARRIER and install a SCREW in each until the head bears against the CLAMP PLATE.
  - b) Place a BLADE BLOCK against each CLAMP PLATE with the SCREW nesting in the larger hole and the BLADE BLOCK resting against the sides of the BLADE CARRIER.
  - c) Place SPACER ASSEMBLY in the groove of BLADE CARRIER with the RETAINING ROD in the small hole in BLADE BLOCK and the longest side of the SPACERS toward the top.
  - d) Place SPACER ASSEMBLY in the other groove of BLADE CARRIER with the longest side of the SPACERS down.
  - e) Place one BLADE between the first and second SPACERS from each end; then install the rest of the BLADES between them.
  - f) Place BLADE BLOCKS in the BLADE CARRIER grooves with the RETAINING RODS nested in the hole.
  - g) Install the CLAMP PLATES on the end of the BLADE CARRIER.
  - h) Reassemble RETAINER PLATE using SCREWS. Tighten CLAMP SCREWS and secure them by tightening the HEX NUTS.



**NEMCO FOOD EQUIPMENT**

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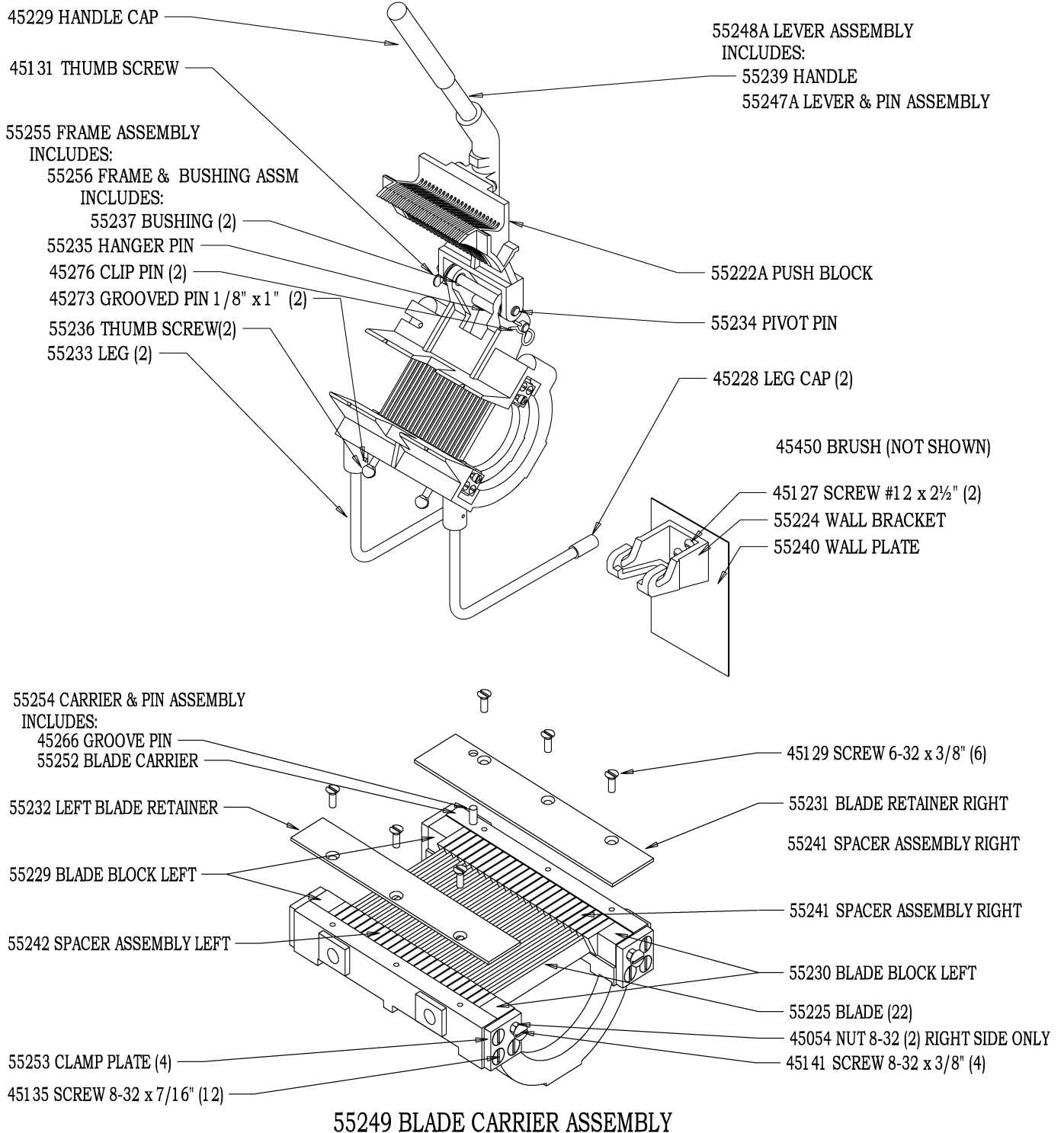
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