



## SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

### WARNING

Warning is used to indicate the presence of a hazard that can cause severe personal injury, death, or substantial property damage if the warning is ignored.

### CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor personal injury or property damage if the caution is ignored.

### NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

### For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others or damage the equipment.

To reduce risk of injury or damage to the equipment:

- Check equipment before each use to insure the equipment is clean.
- Check for broken, nicked or dull blades and if found, replace blade assembly.
- Check to insure that the pusher head sits down completely on the rubber bumpers. The suction cups on each rear leg will hold the equipment securely to smooth surfaces.
- If necessary, lubricate guide rods using a light coating of mineral oil, Petro Gel, or food grade lubricant. **DO NOT USE COOKING OIL AS IT WILL BECOME STICKY AND MAY PERMANENTLY DAMAGE THE PUSHER HEAD BEARINGS**

## FUNCTION AND PURPOSE

Intended for slicing of tomatoes.

## OPERATION

	<b> WARNING</b>
	<b>Sharp Blade Hazard.</b> Blades are sharp and can cause cuts and amputation.
To avoid injury from sharp blades, handle with caution. Only trained personal should operate equipment or preform maintenance.	

Prior to first use, it is important to clean the equipment. Wash new blades with warm soapy water and rinse thoroughly to remove the thin protective oil film.

1. 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. 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 equipment securely.
3. The equipment should always be used to slice tomatoes, mushrooms, strawberries, etc. Hard foods such as onions, lemons, etc. will cause blades to break.
4. Using the Tomato Pro Scooper to remove the stem scar from the tomato. For best results, the tomatoes should be clean and wet before slicing them in the tomato equipment. Spray plastic platform and blades with water to reduce friction.
5. 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.
6. Repeat this process until you have prepared enough tomatoes for your daily needs.
7. If the equipment no longer slices tomatoes cleanly or without damage to the tomatoes, the blades could be dull and be in need of replacement. See the **REPLACING BLADE ASSEMBLY** section of this manual for additional information.
8. The pusher head should slide smoothly through the blades without interference with the blades. If an adjustment needs to be made, see the **ADJUSTMENT** section of this manual for more information.
9. Clean and lubricate your equipment immediately after each use. See the **CLEANING** section for more information.

## CLEANING

	<b> WARNING</b>
	<b>Sharp Blade Hazard.</b> Blades are sharp and can cause cuts and amputation.
To avoid injury from sharp blades, handle with caution. Only trained personal should operate equipment or preform maintenance.	

To maintain the appearance and increase the service life, clean your daily.

1. Place Pusher Head Assembly in its most "open" position by retracting the handle.
2. Rinse or spray off equipment thoroughly with HOT water. You may want to immerse the complete equipment in warm soapy water first. Use caution when handling the equipment - blades are sharp!
3. Do not wipe across blades or use scrub pads on this equipment. Wiping across the sharp edge of the blade can cause injury and will dull the blades.
4. Do not put this equipment in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the equipment.
5. After cleaning, let the equipment air dry.
6. Lubricate sliding parts with mineral oil or Petro Gel after each use. Do not use cooking oil as it will become sticky and may permanently damage the equipment.





**NOTE:**

**Food acids will make blades dull and corrode the metal. Always clean this food preparation equipment immediately after every use.**

**PREVENTATIVE MAINTENANCE**

1. Clean the equipment after every use.
2. Keep proper blade tension.
3. Use for intended purposes only.
4. Change the blades regularly - based on usage.

**REPLACING BLADE ASSEMBLY**

	 <b>WARNING</b>
	<p><b>Sharp Blade Hazard.</b> Blades are sharp and can cause cuts and amputation.</p>
<p>To avoid injury from sharp blades, handle with caution. Only trained personal should operate equipment or preform maintenance.</p>	

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.

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.

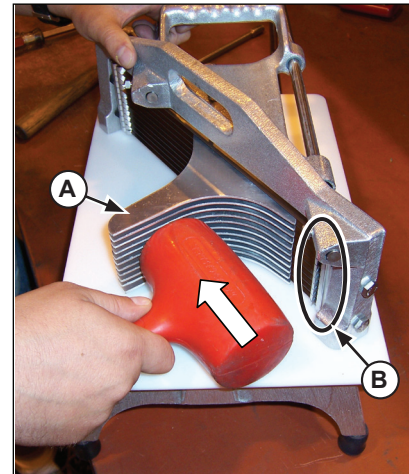
1. Allow yourself ample room to work on a flat, dry surface. Familiarize yourself with the parts diagram for your equipment. Blade assemblies consist of blades, blade blocks, blade block pins, rubber seals, and screws.
2. When changing blade assemblies on the Tomato King, close the pusher head so that the pusher head fingers are through the blades resting against the pin stop.
3. When changing blade assemblies on the Tomato Pro and Econo Pro equipment, pull the pusher head assembly back away from the blades so it is against the back stop.
4. To remove blade assemblies, use the proper tool to remove the four blade block screws (2 at each end). Retain the rubber seals that are mounted on the screws between the blade blocks and the casting.
5. 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.
3. 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.

Adjust the Pusher Head Assembly through the Blades:

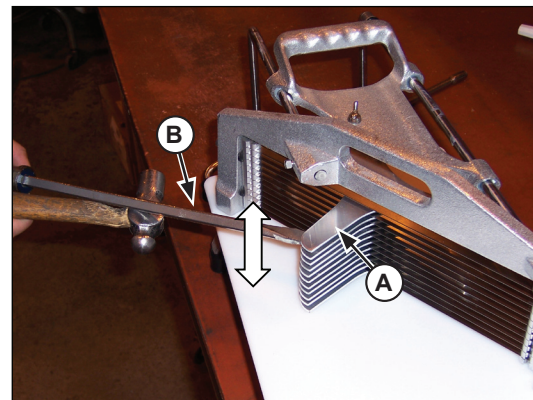
1. Gently tap on the Pusher Head Assembly (A) so that the entire assembly can pass through the blades. Notice how the "CIRCLED" portion (B) of the pusher head assembly is now able to pass completely through the blades. See Figure 1.



**Figure 1. Pusher Head Adjustment Through the Blades.**

To adjust Pusher Head Fingers between blades:

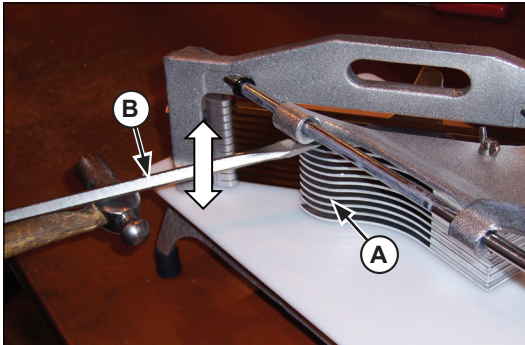
1. Carefully insert a screwdriver (B) between the slots in the Pusher Head Assembly (A). Gently tap on the screwdriver (B)(up or down) to alter the location of the Pusher Head Fingers so the slide effortlessly through the blades. See Figure 2.



**Figure 2. Pusher Head Adjustment Between the Blades.**

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2. It may also be necessary to adjust the Pusher Head Assembly (A) from the back side of the equipment, as well. If needed, carefully insert a screwdriver (B) between the slots in the Pusher Head Assembly. Gently tap on the screwdriver (B) (up or down) to alter the location of the Pusher Head Fingers so they slide effortlessly through the blades. See Figure 3.



**Figure 3. Pusher Head Adjustment Between the Blades.**

Adjust the Pusher Head Assembly through the Blades:

1. Momentarily loosen set screws to the guide rods to adjust the location of the Pusher Head Assembly by pushing / pulling on the guide rod. Once the Pusher Head Assembly is properly located, tighten the set screws. See Figure 4.



**Figure 4. Pusher Head Adjustment Through the Blades.**

Tightening the blades:

Blades must be tightened in alternating sequence

1. Keep blade assembly centered between casting end-posts with a gap of air space between the blade block and post.
2. Tighten screws one-half turn at a time in the following order:
  - A. Top Right - 1/2 Turn
  - B. Bottom Left - 1/2 Turn
  - C. Bottom Right - 1/2 Turn
  - D. Top Left - 1/2 Turn
3. 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.



## TROUBLESHOOTING

If the equipment no longer processes food cleanly or without damage to the food product, the blades could be dull and be in need of replacement. Broken, bent, or nicked blades must be replaced.

Problem	It might be caused by	Course of Action
Broken Blade.	Wrong food used in equipment.	Slice only what is recommended.
	Blade tension not correct - too tight or too loose.	Change blades following instructions.
	Fingers misaligned.	Check blade tension before each use.
	Old and new blades used after blade replacement.	Never mix old and new blades.
	Blades were dull.	Pre-score whenever possible to avoid undue shock and stress to blades.

## SERVICE AND REPAIR

Please contact the qualified professional repair service listed below.

**VOLLRATH Induction Repair Service • 1-800-825-6036 (USA) or [www.vollrathco.com](http://www.vollrathco.com)**

When contacting the Authorized Professional Service Center, please be ready with the model number, serial number, and proof of purchase showing the date the equipment was purchased.

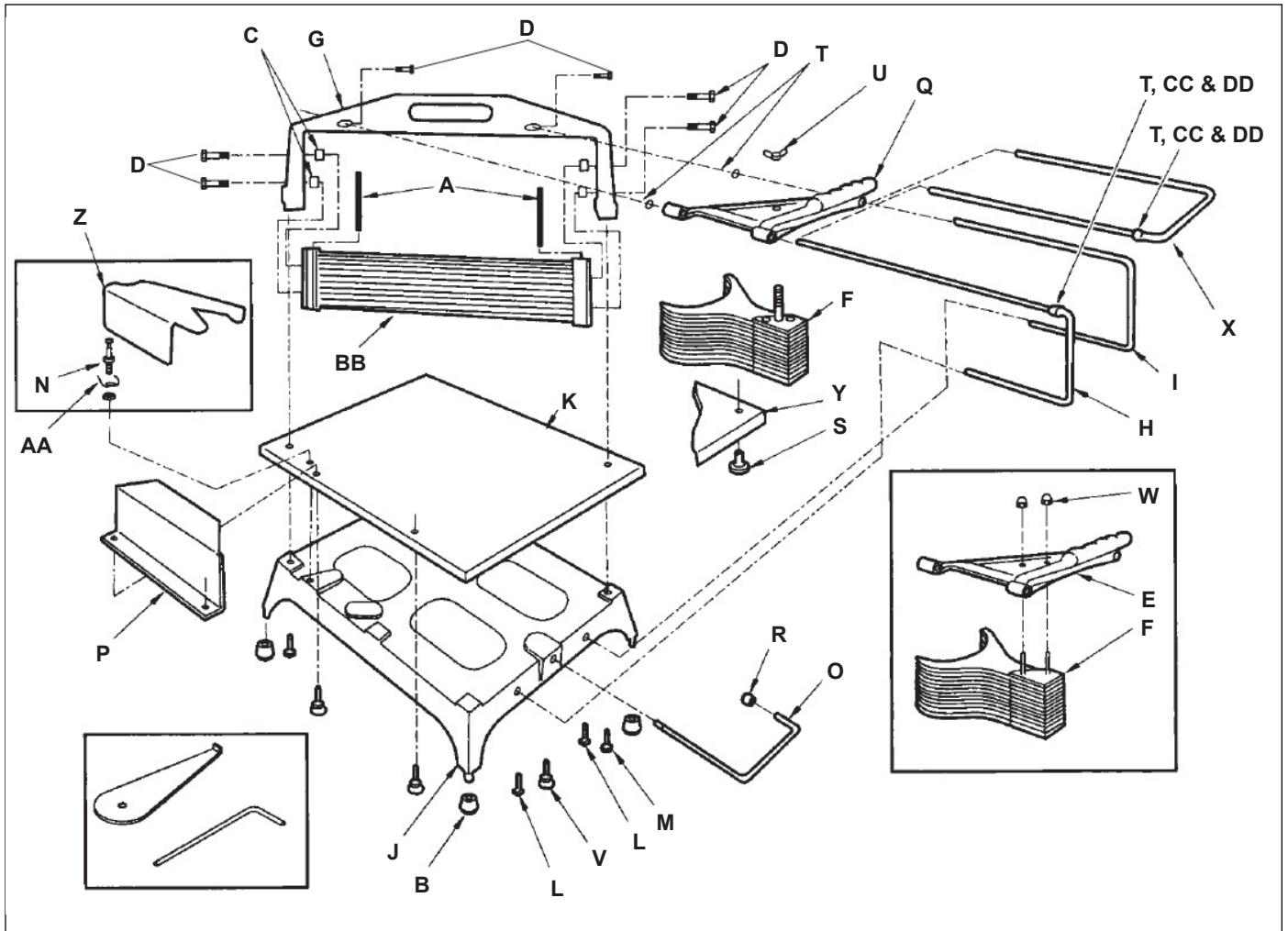
## SPARE PARTS LIST - TOMATO PRO & ECONO PRO

LETTER	PART NUMBER	DESCRIPTION
A	047	Blade Block Pin
B	060	Rubber Feet (Old Style)
	303	Rubber Feet, Deep (New Style)
C	0658	Rubber Seal
D	0660	Bolt, Blade Block (New Style) Hex Head 1/4-20 x 1 3/8"
	0674	Bolt, Blade Block (Old Style) Allen Head 1/4-20 x 1 3/8"
E	0661	Pusher Head Casting (Old Style)
F	0662	3/16" and 3/8" Pusher Head Assembly
	0663**	1/4" Pusher Head Assembly
	379035**	7/32" Pusher Head Assembly
G	0664	Bridge Casting
H	0666L	Guide Rod, Left (Long)
I	0666R	Guide Rod, Right (Short)
J	0667	Base Casting
K	0670	Platform (Tomato Pro with Safety Guard)
	0671	Platform (Tomato Pro w/out Safety Guard)
	0686	Platform (Econo Pro with Safety Guard)
L	0673	Set Screw, Guide Rod
M	0676	Screw, Retaining (Bridge Casting to Base)
N	0679	Pivot Post, Safety Guard (Old Style)
O	0680	Pivot Stop, Pivot Arm
P	0682	Safety Guard - Tomato Pro (New Style)
	0684	Safety Guard - Econo Pro (New Style)
Q	0687	Pusher Head Casting (New Style)
R	0688	End Bumper, Positive Stop
S	2319	Rubber Feet (Econo Pro)
T	305	Rubber Stop
U	356	Wing Nut (New Style)
V	369211	Thumb Screw (Insert from Top with Econo Sfty Gd)
W	519	Acorn Nut - Used with old style pusher head only
X	EC0666	Guide Rod (Econo Pro Only)
Y	EC0671	Platform (Econo Pro w/out Safety Guard)
Z	0677	Safety Guard - Old Style (NLA - use 0684)
AA	0678	Spring, Safety Guard (Old Style)
BB	0650	Blade, Single - Scalloped
	0651	Blade, Single
	0648	Blade Assembly, 3/16" (15 Blades) - Scalloped
	0653	Blade Assembly, 3/16" (15 Blades)
	0652	Blade Assembly, 1/4" (11 Blades) - Scalloped
	0654	Blade Assembly, 1/4" (11 Blades)
	0647	Blade Assembly, 3/8" (8 Blades) - Scalloped
0656	Blade Assembly, 3/8" (8 Blades)	
CC	855528	Washer
DD	880089	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 & ECONO PRO**



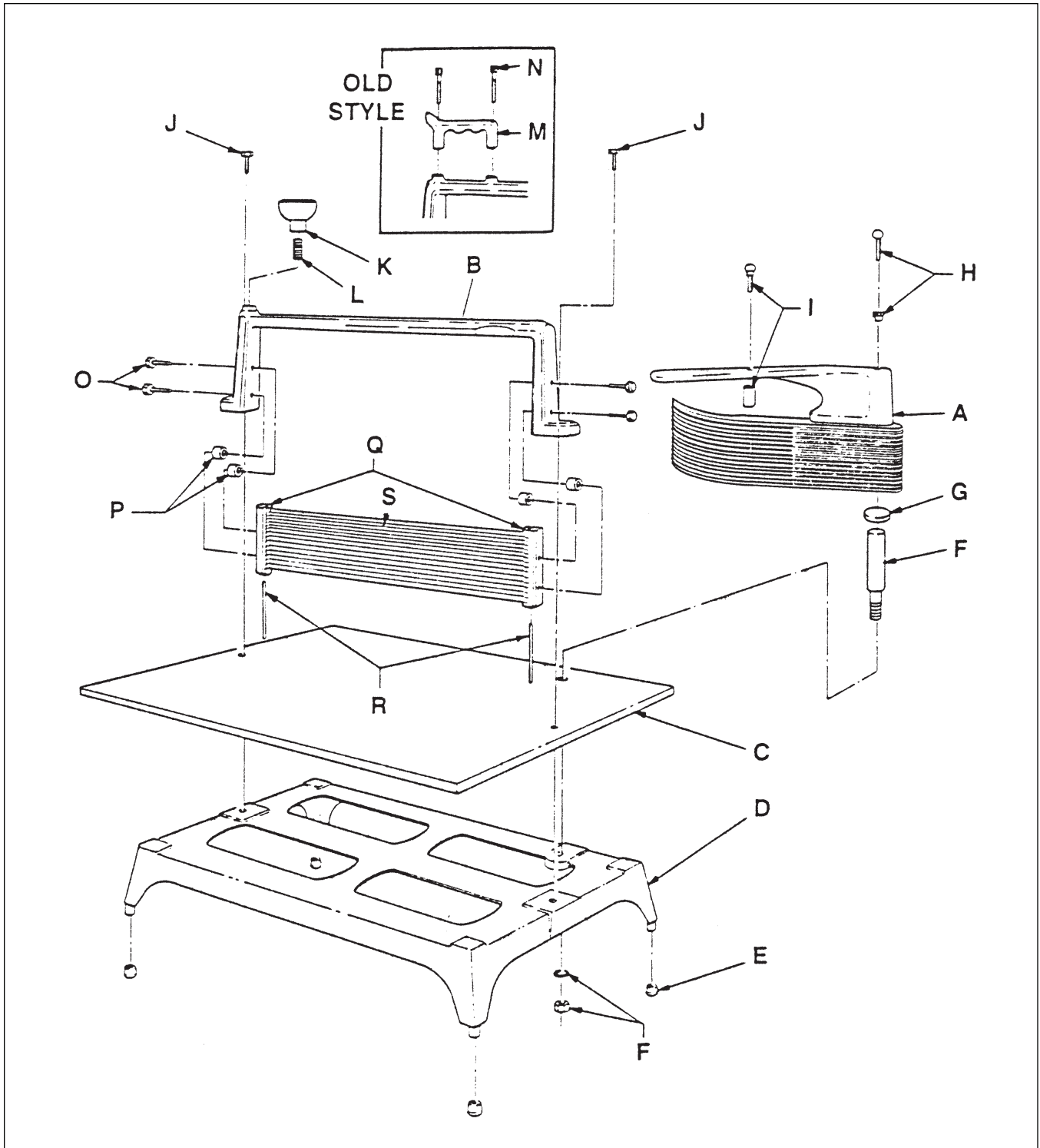
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## SPARE PARTS LIST - TOMATO KING

LETTER	PART NUMBER	DESCRIPTION
A	057	Pusher Head and Handle Assembly (3/16" and 3/8")
	058	Pusher Head and Handle Assembly (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 Assembly
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 Assembly, 3/16" (15 blades)
	054	Blade Assembly, 1/4" (11 blades)
	056	Blade Assembly, 3/8" (8 blades)



# EXPLODED VIEW - TOMATO KING



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## WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period is 2 years.
11. Extended warranties are available at the time of sale.
12. Boxer Mixers – 1 Year exchange Warranty.
13. Vollrath – Redco products – The warranty period is 2 years.
14. Optio / Arkadia product lines – The warranty period is 90 days.
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs\*
- Heavy-Duty One-Piece Ladles\*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware\*

\*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

### Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

### THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

### LIMITATION OF LIABILITY:

**THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.**



## WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

**Important:**

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

## REGISTER TODAY

ONLINE: Register your warranty on-line now at [www.Vollrathco.com](http://www.Vollrathco.com)

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

WARRANTY REGISTRATION			
BUSINESS NAME			
KEY CONTACT NAME		EMAIL	
STREET ADDRESS			
CITY		STATE	ZIP CODE
COUNTRY	PHONE	FAX	
MODEL		ITEM NUMBER	
SERIAL NUMBER	<input type="text"/>	-	<input type="text"/>
OPERATION TYPE			
<input type="checkbox"/> Limited Service Restaurant	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Bars and Taverns	<input type="checkbox"/> Supermarket
<input type="checkbox"/> Convenience Store	<input type="checkbox"/> Recreation	<input type="checkbox"/> Hotel/Lodging	<input type="checkbox"/> Airlines
<input type="checkbox"/> Business/Industry	<input type="checkbox"/> Primary/Secondary School	<input type="checkbox"/> Colleges/University	<input type="checkbox"/> Hospitals
<input type="checkbox"/> Long-Term Care	<input type="checkbox"/> Senior Living	<input type="checkbox"/> Military	<input type="checkbox"/> Corrections
REASON FOR SELECTING OUR PRODUCT			
<input type="checkbox"/> Appearance	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Availability	<input type="checkbox"/> Sellers Recommendation
<input type="checkbox"/> Ease of Operation	<input type="checkbox"/> Versatility of Use	<input type="checkbox"/> Price	<input type="checkbox"/> Brand
WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?			<input type="checkbox"/> Yes <input type="checkbox"/> No

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[www.vollrathco.com](http://www.vollrathco.com)

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