

Operator's Manual



INSTASLICE[™]
Series 15100
15200



Thank you for purchasing this Vollrath Food Processing Equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.



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:

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

	WARNING
	Sharp Blade Hazard. 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. Place slicer on a table or counter. Position the InstaSlice Table Stop over a table edge to hold the equipment in place
2. Before each use, always check for proper blade tightness and equipment cleanliness. Check for broken, nicked or dull blades and if found, replace blade assembly.
3. This equipment should be used to slice soft vegetables such as tomatoes, mushrooms, strawberries, etc. Hard foods such as onions, potatoes, lemons, etc. will cause blades to break. 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 equipment.
4. Spray the plastic platform and blades with water to reduce friction and repeat as needed during use.
5. 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.
6. Repeat this process until you have prepared enough food for your daily needs.
7. Rinse blades immediately. Failure to do so will shorten the life of the blades.

CLEANING

	WARNING
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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.



BLADE AND 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.
3. 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 and rotating the guide rod as needed - tighten set screws.

PREVENTATIVE MAINTENANCE

4. Clean the equipment after every use.
5. Use for intended purposes only.
6. Change the blades regularly - based on usage.

TROUBLESHOOTING

If the equipment 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.

Problem	It might be caused by	Course of Action
Broken Blade.	Wrong food used in equipment.	Slice only what is recommended.
Fingers are misaligned.		Readjust fingers.
Blades are dull.		Replace blade assembly as needed.


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

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.

REPLACING BLADE ASSEMBLY

	WARNING
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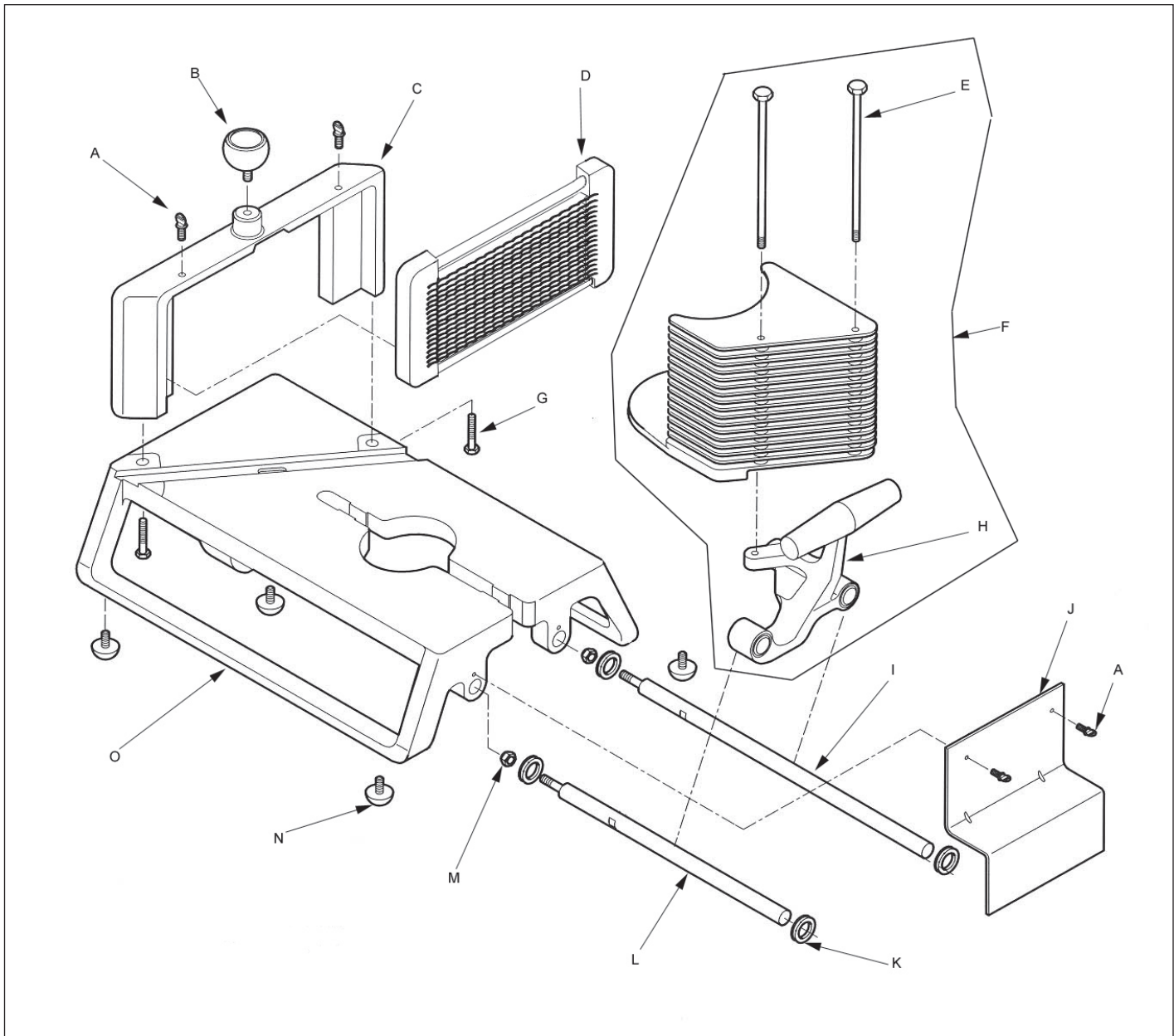
Individual blades cannot be replaced. Replacement blades are available in assemblies only.

The notches on the blade assembly fit in groves on the bottom front of the frame.

1. Loosen the two thumbscrews on the top of the equipment.
2. 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.
3. Dispose of used blade assemblies properly.

LETTER	PART #	DESCRIPTION
A	369211	Thumb screw
B	0304	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

LETTER	PART #	DESCRIPTION
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 top
K	379049	RUBBER washer - guide rod
L	379077	Guide rod (short)
M	353	Nut - guide rod
N	2319	Rubber foot
O	379079	Base
Not Shown	379065	Guard



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. Vollrath – Redco products – The warranty period is 2 years.
13. Optio / Arkadia product lines – The warranty period is 90 days.
14. 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 Dishes
- 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

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

ENGLISH



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