

USE AND CARE INSTRUCTIONS

ONION SLICER MODEL: GS4250-B

PLEASE NOTE: To get the maximum life and most efficient operation of your equipment, please comply with all the instructions stated below. Clean the equipment thoroughly before the first use and after each use thereafter. Avoid using cleaners that are high in alkalinity as they may dull, discolor, or pit the castings.

SAFETY NOTE: The blades on this equipment are *VERY SHARP*! Use extreme caution when handling and operating this equipment, and always keep hands clear of the cutting area while using this equipment!

ASSEMBLY: Install the legs on the frame using the bolts, washers, and wrench provided.

OPERATION:

1. Place equipment on a sturdy firm work surface.
2. Cut off ends of the onion and peel.
3. Lift up the pusher assembly and place the onion in the center of blades. Ensure that fingers and hands are clear of the cutting area. With one strong, quick and fluid motion, pull the lever down forcing the product through the blades. Repeat as necessary until you have cut the amount of produce necessary.

CLEANING:

1. Remove the pin from the lever and pusher. Lift the pusher off the guide rods. Lift the blade assemblies, one at a time, off of the locating pins.

NOTE: Blades are very sharp – use extreme caution when handling the blade assembly!

2. Use warm water and a mild detergent if desired, to clean all of the components. A nylon brush can be used to clean debris from the pusher and the blade assembly.
3. Allow equipment to air dry.

If pusher is hard to slide after it has dried, apply a food grade lubricant to guide rods. DO NOT use vegetable oil as this may make the pusher sticky and hard to slide.

Available service parts are noted on the drawing below.

