



PREPSAVER MANUAL OPERATOR'S MANUAL

4509-4510-4512



Persons under age 18 are not permitted to operate or have accessibility
to operate this equipment per
U.S. Dept. Of Labor Employment Standards Administration Fact Sheet
No. ESA913.

TO INSURE BOTH SAFE AND TROUBLE-FREE PERFORMANCE
WE STRESS THAT ALL PERSONNEL THAT WILL BE INVOLVED
WITH YOUR NEW UNIVEX SLICER **MUST** READ AND UNDERSTAND
THESE INSTRUCTIONS **BEFORE** ATTEMPTING TO OPERATE THIS
UNIT.

.....

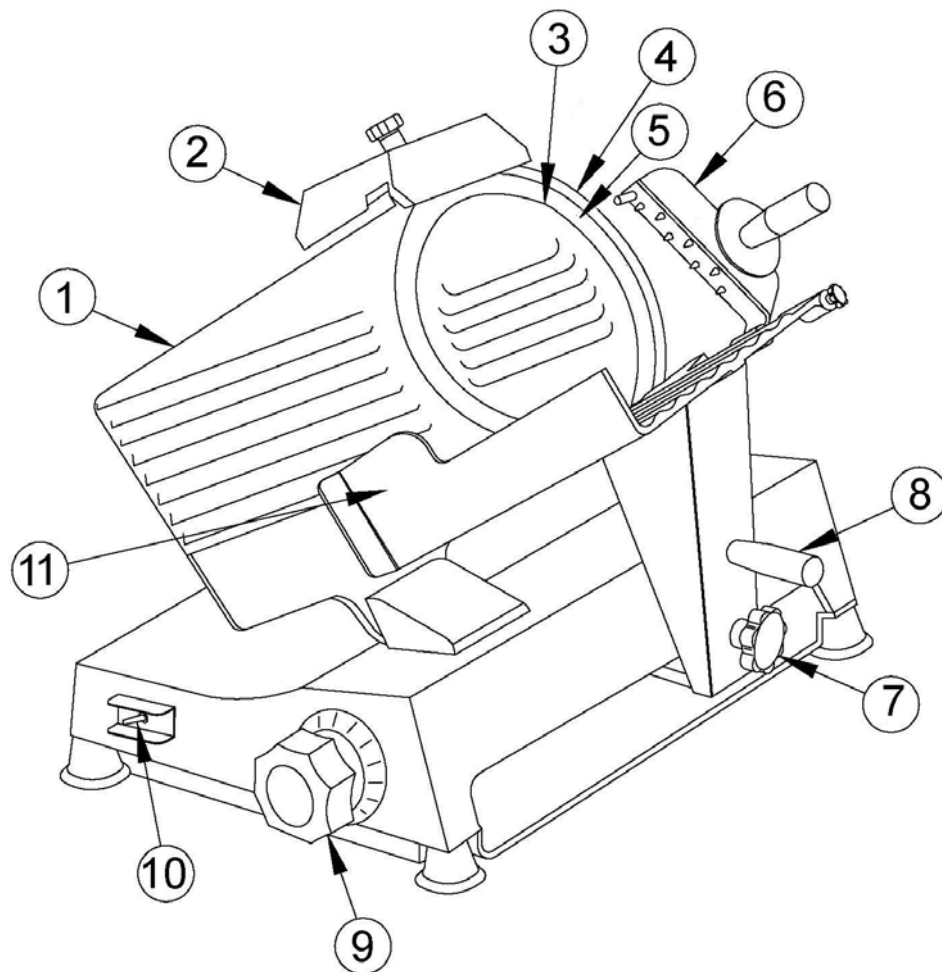
WE APPRECIATE YOUR COOPERATION AND YOUR
BUSINESS. SHOULD THERE BE A QUESTION OR IF WE
CAN BE OF FURTHER ASSISTANCE, PLEASE CALL US,
1-603-893-6191.

TABLE OF CONTENTS

DESCRIPTION	PAGE
Table of Contents	3
List of Illustrations	3
Introduction	5
Installation Instructions	5
Safety Warnings	5-6
Operating Instructions	6
Sharpening Instructions	7
Operator's Care of Slicer Cleaning Instructions	8
Lubrication Instructions	9
Warranty Information	Back Cover

LIST OF ILLUSTRATIONS

ILLUSTRATIONS	PAGE
Figure 1 Overall View of Meat Slicer	4
Figure 2 Sharpener Operation	9
Figure 3 Lubrication Assembly	9



- 1 GAUGE PLATE (FENCE)
- 2 SHARPENER ASSEMBLY
- 3 BLADE GUARD
- 4 BLADE EDGE GUARD
- 5 BLADE
- 6 PRODUCT FEED GRIP

- 7 CARRIAGE ARM SUPPORT KNOB
- 8 CARRIAGE SLIDE HANDLE
- 9 THICKNESS CONTROL DIAL
- 10 ON/OFF SWITCH
- 11 PRODUCT CARRIAGE

INSTRUCTION MANUAL

INTRODUCTION

This manual contains instructions for the Installation, Operation, and Care of the Meat Slicing Machine. A trouble shooting guide is provided. A complete Replacement Parts List with identifying figures is also included to facilitate identification and ordering of replacement parts.

INSTALLATION INSTRUCTIONS

INSPECTION

All Univex slicers are inspected and tested at the factory; however, they should be inspected carefully by the person making the installation for loose, damaged or broken parts. Detached parts and fixtures should be checked against packing list to determine all are present. Any damages, imperfections or shortages should be reported to the dealer or Univex and shipping carrier.

Warning: After slicer has been inspected, wash slicer completely with warm water and mild soap. For SAFETY, follow the cleaning instructions on Page 8.

INSTALLATION

The most efficient installation of your Univex slicer will depend upon the layout of your kitchen. Locate your slicer where it will save steps for the operator and be sure to provide sufficient clearance around it for ease of maintenance and cleaning, as well as for efficient and safe use.

Slicer should be operated on a sturdy bench or table with the height determined to suit the operator. It is most important that the forearm of the operator be at the proper level for ease and safety of operation, as well as for maximum production. This height is considered optimum when the carriage handle (Figure 1 [7]) of the slicer is at approximately the height of the operator's elbow when standing.

IMPORTANT

Warning/Caution: Before making electrical connections, CHECK the specifications on the nameplate to make sure that they agree with those on your electrical service. A grounding type three terminal plug is provided for 120 volt, 60Hz units. If you do not have a mating receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

IMPORTANT SAFETY WARNINGS

It is a violation of United States Department of Labor regulations to permit operation of the slicer by any person under the age of 18 years.

Warning: The slicer knife is extremely sharp! Never touch the knife, always keep hands and fingers clear of the knife. Never run slicer without the guard and all other parts in place and securely fastened. Take extra care to avoid accidents by keeping the knife guard and sharpening assembly cover ON at all times. When the machine is not in use, the slice adjustment knob should be turned fully back to the closed position (beyond "0") so that the knife edge is not exposed.

Observe the cleaning instruction on Page 8 for best results and for safety. Also remember to always turn off the slicer and disconnect the electrical supply cord before cleaning. When slicing, always work the carriage using only the carriage arm handle (Figure 1 [8]). Do not hold or push the carriage from any other place.

OPERATION INSTRUCTIONS

The Univex slicer is designed to meet the cook's demand for an efficient, sturdy slicer. The Univex slicer will give unfailing performance over a period of years, when operated and maintained according to instructions contained herein.

START/STOP SWITCH

The slicer is started by moving the ON/OFF toggle switch (Figure 1 [10]).

SLICE ADJUSTMENT

Warning: Dial type knob adjustment (Figure 1 [9]) allows for slice thickness ranging from paper thin up to .5". Dial graduations allow you to precisely set up specific slice thickness for various needs. When not in use, always return knob back to its fully closed position (beyond "0") so that the knife edge is not exposed.

PRODUCT CARRIAGE

Caution: A last slice gravity feed grip (Figure 1 [6]) is provided to hold the product in place as it is being sliced. Do not use this last slice device to work the carriage back and forth. Use only the carriage arm handle (Figure 1 [8]). Always make sure the carriage is positively secured to the slicer by checking to see that the carriage arm knob (Figure 1 [7]) is fully tightened.

PROTECTIVE GUARD

Warning: The protective guard (Figure 1 [4]) covers the knife edge completely except at the forward edge where slicing will be performed. This forward edge is covered by the edge of the fence, but only when the slice adjustment is completely closed. The knife guard (Figure 1 [3]) can be removed for cleaning by unscrewing the knife guard knob. For safety, keep the knife guard on at all times except when cleaning. Never operate the slicer with the knife guard removed.

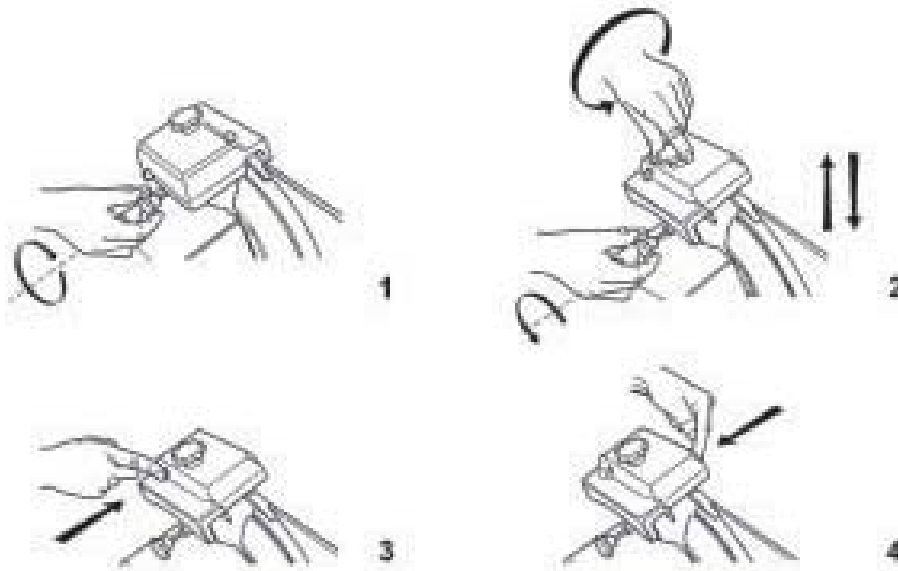
SHARPENING INSTRUCTIONS

This slicer is equipped with a knife having a concave or hollowed surface for superior slicing, of course, any knife, however superior, must be sharpened regularly and properly in order to produce the highest quality slices, but also to allow it to maintain its productivity. The knife sharpener for this machine is a top mounted design. Since the sharpener is not exposed during the slicing operation, the stones remain free of food contamination and in the best possible condition for sharpening.

Warning: The following sharpening procedure will provide high quality sharpening Results and should be followed for safety considerations:

1. The blade should be cleaned and free from all grease and food remnants. Food particles and oils will clog and impair the stones.
2. Turn the slicer OFF.
3. Adjust the Thickness control dial (Figure 1, [9]) to beyond the "0". This will ensure that the blade edge is not exposed to the operator.
4. Move the carriage all the way to the start position (closest to Thickness Control Dial).
5. Loosen the sharpener assembly lock knob (Figure 2 [1]).
6. Lift the sharpener and rotate 180° (Figure 2 [2]). Stones will align with the blade. The sharpening stone will contact the blade.
7. Tighten the sharpener assembly lock knob to secure sharpener into position.
8. Turn the slicer ON. It is normal to see sparks from the underside of the blade as it is being sharpened.
9. Run this for 1-2 minutes.
10. After 1-2 minutes, depress the button for the honing (Figure 2 [4]) for 3 seconds and release.
11. Turn the slicer OFF.
12. Remove the sharpener from the blade, reversing the installation procedure.
13. Clean the sharpener and blade thoroughly after sharpening to remove blade and stone dust.

FIGURE 2
Sharpener Operation



OPERATORS CARE OF SLICER

CLEANING

Warning: 1. Never touch the knife edge. Always keep your hands, fingers and arms clear of knife.

Warning: 2. Turn off slicer and DISCONNECT ELECTRICAL CORD before cleaning.
3. Turn slice adjustment knob (Figure 1 [9]) to the fully closed position (beyond "0") so that the knife edge is not exposed.

Caution: 4. Remove Product Carriage (Figure 1 [11]), which may be washed in a sink, by loosening knob (Figure 1 [7]) and lifting the assembly off the mounting stud. Use only warm water and mild soap. Rinse carriage assembly with warm water and dry thoroughly using a clean soft cloth. Never wash the slicer or any of its parts in a dishwashing machine or the clear protective finish will be damaged.

Warning: 5. Wash body of slicer using warm water and mild soap using a clean soft cloth.

IMPORTANT: DO NOT RINSE OR WASH SLICER USING A HOSE. WATER DAMAGE TO ELECTRICAL COMPONENTS WILL VOID WARRANTY!

6. Remove knife guard (Figure 1 [3]) by loosening knife guard knob on rear of slicer.
7. Then carefully lift and remove guard by pushing up on the blade guard shaft.

Warning: 8. CAREFULLY wash the front and rear of the knife with a cloth using warm water and mild soap. CAREFULLY wash between the knife edge and protective guard (Figure 1 [4]) using a soft cloth inserted between knife edge and guard on both front and rear of knife using extreme caution to never touch the knife edge. Rinse with warm water applied with a cloth. Dry thoroughly with a clean soft cloth.

Caution: 9. Following cleaning, a commercial nontoxic sanitizer may be wiped on the clean surfaces with a soft clean cloth or sprayed as recommended on the container labeling. It is important that the sanitizer be compatible with anodized aluminum or the clear protective finish on the slicer will be damaged. Surface should be wetted completely, but not to the point of running or puddling.

Warning: 10. Replace the knife guard. Never leave the slicer without its knife guard installed!

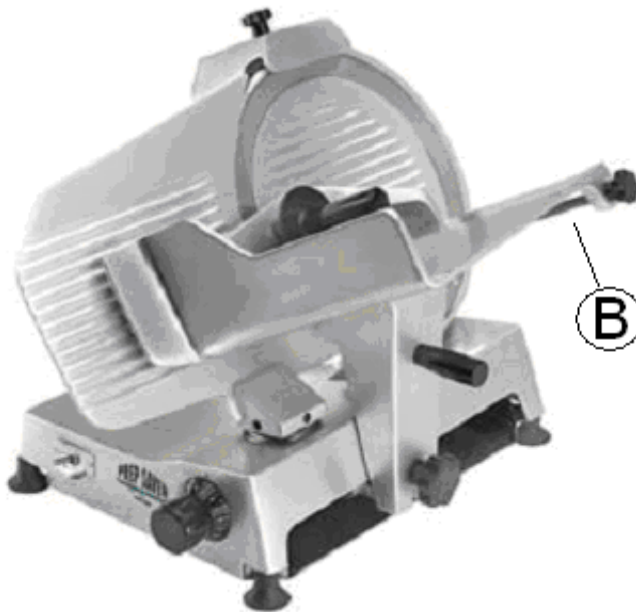
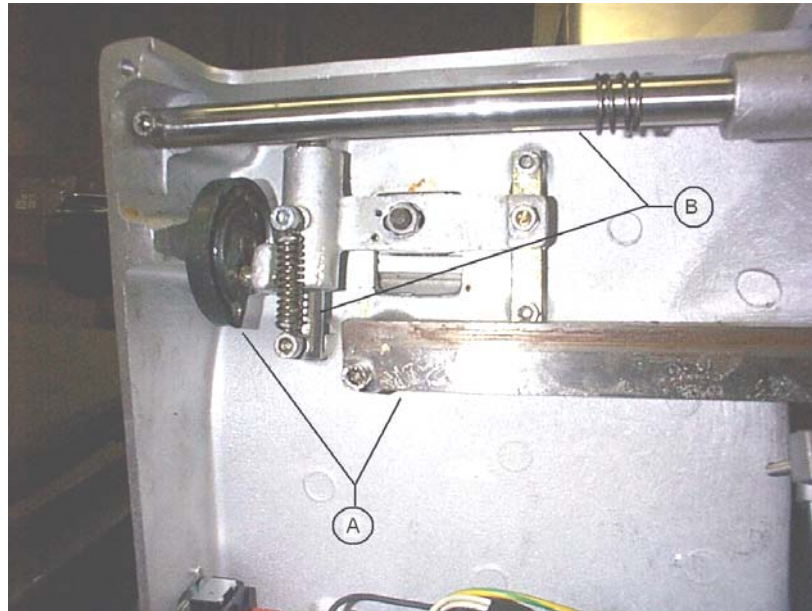
LUBRICATION & FUNCTION CHECK

Warning: Turn off slicer and DISCONNECT ELECTRICAL CORD before lubricating. Close fence all the way.

General lubrication should be performed in accordance with the lubrication instructions below. During this lubrication sequence, be sure to check for free operation and movement of related parts as well as for excessive wear and looseness of various parts. Be sure to check all handles and knobs for tightness.

LUBRICATION INSTRUCTIONS

Figure 3



A – APPLY PETROGEL AS PART OF MONTHLY MAINTENANCE

B – APPLY MINERAL OIL WEEKLY

TROUBLESHOOTING GUIDE

TROUBLE	POSSIBLE CAUSE	REMEDY
1. Slicer will not operate.	1.1 Electrical service down 1.2 Knife guard knob not tight 1.3 Circuit breaker tripped 1.4 Bad switch 1.5 Motor capacitor defective. 1.6 Burned out motor	1.1 Check electrical service. Replace fuse or reset circuit breaker as necessary 1.2 Tighten knob 1.3 Reset circuit breaker 1.4 Replace switch 1.5 Replace capacitor 1.6 Replace motor
2. Motor running, blade not	2.1 Broken belt	2.1 Replace belt
3. Excessive noise.	3.1 Blade contacting knife guard 3.2 Deflector contacting blade	3.1 Check for loose knife guard knob. Shim tapered bushing. 3.2 Adjust deflector.
4. Not cutting properly.	4.1 Dull blade or improperly sharpened blade. 4.2 Soft cheese. 4.3 Knife dirty with hard, dried-on product.	4.1 Sharpen blade following outlined procedures. 4.2 Chill for best slicing results. 4.3 Clean knife thoroughly

Warranty

The Univex Prepsaver Slicers carry a one-year, carry-in parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not cover overtime charges of any kind. Please call the Univex Warranty Service Department at 800-258-6358 to report warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.



3 Old Rockingham Road, Salem, NH 03079-2140 Telephone 1-603-893-6191 Fax 1-603-893-1249

TOLL FREE ORDERING FAX 1-800-356-5614