

OPERATION INSTRUCTIONS

KMS -12 MEAT SLICER



BEFORE OPERATING THIS EQUIPMENT, PLEASE READ AND FAMILIARIZE YOURSELF WITH THE FOLLOWING OPERATING INSTRUCTIONS.

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I. INTRODUCTION

Thank you for purchasing this Pro-Cut equipment. This slicer has been engineered and manufactured to the highest standards to ensure dependability, ease of operation, and operator safety. It is made of high quality, long lasting materials which, when properly cared for, will provide years of worry-free operation and service.

This equipment is made of anodized aluminum parts which allow for maximum performance and safe contact with food products.

Please ensure that all users have read and understand this manual prior to unpackaging and use of the equipment.



WARNING! THIS MACHINE IS DESIGNED TO CUT FOOD PRODUCTS AND HAS THE POTENTIAL TO CAUSE SERIOUS INJURY IF NOT USED PROPERLY.

THIS EQUIPMENT MUST BE CONNECTED TO A THERMAL CONNECTION. DO NOT USE IF NOT PROPERLY GROUNDED.

THIS EQUIPMENT HAS "Y" TYPE CLAMPS.



Do not allow untrained or unqualified personnel or children to operate this equipment.



Never perform service, cleaning, or maintenance on this unit while it is connected to a power source. This equipment must be connected to a thermally protected outlet.



Never use hands or fingers to feed products to cut. Do not place fingers or hands within 4" (four inches) of the blade while in operation.



The most dangerous component of this equipment is the blade. Always exercise extreme caution when cleaning or servicing. Use cut resistant steel or plastic gloves for cleaning or servicing.



Do not leave the machine unattended while in operation.

II. UNPACKING

INCLUDED PARTS

Carefully remove the product and any accessories from the box. Ensure that all items listed below are included:

- Base Unit (10)* Including Knife (2)
- Motor and Sharpener (13)
- Carriage Assembly (4) with Grip (15)

*See Fig. 6 on Page 10 for numeric reference diagram

UNPACKING INSTRUCTIONS

1. Take out Carriage Assembly (4) and remove foam protectors;
2. Remove the cardboard protectors (**See. Fig. 1**)
3. Unpack machine by lifting from the base, and place in intended area of operation (*Please note that machine is heavy and this step may require two people. Always exercise proper lifting methods.*)
4. Once the unit is on the intended place of operation, remove foam protector from Knife Sharpener (13).
5. Remove the knife edge protector by following the steps below:
 - Rotate the Thickness Control Knob (6) counterclockwise until it stops;
 - Remove Knife Guard (12) by rotating the Retainer Shaft Knob (22) counterclockwise and then lift the Blade Guard (12);
 - Exercise extreme caution when removing the knife edge protector by finding the protector joint, removing the protector, and lifting it from the knife. (*Always wear proper hand and finger protection for this operation*);
 - Once the knife edge protector is removed, replace the Knife Guard (12) and fasten it securely;
 - Close the Thickness Gauge (5) by rotating the Slice Adjusting Knob (6) clockwise fully.



WARNING! USE EXTREME CAUTION WHEN TAKING APART THE KNIFE PROTECTOR, AS KNIFE COMES FROM FACTORY FULLY SHARPENED. FAILURE TO COMPLY MAY RESULT IN SERIOUS INJURY.

III. INSTALLATION

ASSEMBLY INSTRUCTIONS

Before connecting to the power source, follow the assembly instructions below (**Never execute these steps with the equipment plugged into the power source**):

1. Assemble the Carriage by following the below steps;
 - Place Carriage (4) on Carriage Support (3);
 - Tighten Carriage Knob (1) firmly, ensuring that the plastic ring is placed between Carriage (4) and Knob (1);
2. Place slicer on a clean and level surface;
3. Rotate Thickness Control Knob (6) to ensure that Thickness Table opens and closes as knob turns;
4. Connect slicer to the power source. Intended area of operation should be near the power outlet for ease of disconnection when cleaning and servicing unit.

Note: Ensure that proper power requirements are met before plugging in unit (110 Volts, 60 Hz., grounded). Please contact your Pro-Cut dealer with any issues or questions.



WARNING! NEVER OPERATE EQUIPMENT WITHOUT PROPER TRAINING. SERIOUS INJURY MAY OCCUR.

IV. OPERATION

Note: Prior to first time use, clean and sanitize the equipment thoroughly. Failure to clean surfaces before using this equipment could cause food contamination.

Prior to first time use, cut several slices of scrap product to ensure that knife is clean before cutting edible product.

See page 6 for cleaning instructions.

OPERATING SLICER

1. Place product to be cut on Carriage Tray (4);
2. Unlock the Grip (15) from under Carriage Tray (4) using Grip Knob (14) by moving Grip (15) to top of the Slide Rod, but do not force it, then rotate Grip (15) counterclockwise to its position over the Carriage Tray (4);
3. Push the Grip (15) by the Grip Knob (14) onto the product. Then slide the Carriage back and forth while cutting, using the Carriage Handle (8);
4. Move Carriage Assembly all the way back and select desired thickness using the Slice Adjusting Knob (6);
5. Turn on the unit using the Rocker Switch (7). The Pilot Safety Light will indicate that the slicer is running.
6. Slice the product. For best results, always keep Knife (2) sharp;
7. When slicer cuts are finished, turn machine off by using Switch (7) and turn the Slice Adjusting Knob (6) clockwise as far as it will go. **(Also be sure that the Thickness Gauge Plate (5) covers the edge of the Knife (2) to prevent possible injury);**
8. Replace Grip (15) to its stowed position under Carriage (4);



WARNING! NEVER LEAVE MACHINE UNATTENDED WHILE IN OPERATION. SERIOUS INJURY MAY OCCUR.

SLICING TIPS

1. Do not force the cut against the Knife (2);
2. Keep Knife (2) edge sharp to assure ease of cutting and enhance product appearance. Sharpening instructions can be found in Section VI: Maintenance;
3. Keep Plate (5), Carriage Tray (4), Knife (2) , and receiving tray free of scraps and debris.

V. CLEANING

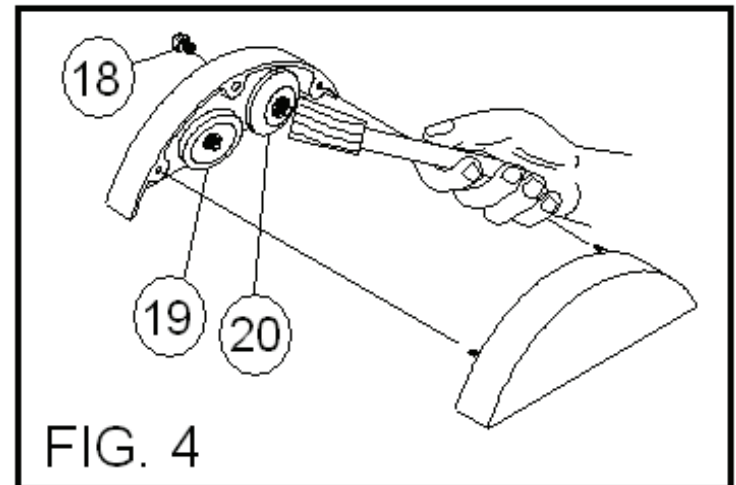
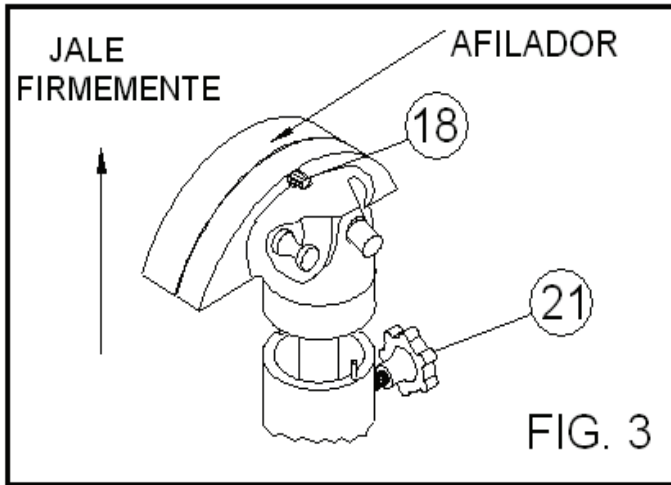
Note: Clean equipment daily with a soft, damp cloth and a soft brush using mild detergent and water. Do not clean equipment with a water hose. Do not submerge equipment in water or other liquids.

Follow the steps below to clean the equipment:

1. Level the Thickness Gauge Plate (5) with the Knife Guard Plate (12) using the Slice Adjusting Knob (6);
2. Place the Grip (15) in its stowed position under the Carriage Tray (4) ;
3. Withdraw the Carriage Assembly (4) from its support by removing the Carriage Knob (1);
4. Pull up on the Scrap Tray (23) located under the Knife (2) slightly and remove it;
5. Remove the Sharpener Assembly (13) (**See Fig. 3**) by loosening the Sharpener Knob (18) at the bottom of the assembly.

Note: Clean the Sharpener Assembly (13) by loosening the small knob (18) on the Sharpener Cover and separating the cover (**See Fig. 4**)

CLEANING (CONT.)



6. The Knife Guard Plate (12) may also be removed for deeper clean. **Use extreme caution when knife edge is partially or fully exposed. Serious injury may occur.**

VI. MAINTENANCE

Slide Rods: Lubricate the upper and bottom sides of the Sliding Rods (9) with light oil at least every 100 hours or 30 days of service.

Knife: Knife (2) will require re-sharpening after a period of use. Follow the steps below to sharpen:

1. Ensure that machine is turned off;
2. Loosen Knob (21) under Sharpening Assembly (13) until Sharpening Assmebly springs are up;
3. Push Sharpening Assembly (13) all the way forward towards Knife (2), hold in this position and press down until stones are on each side of Knife (2) (approx. 1/4" under the edge), then tighten Knob (21) again;



WARNING! ALWAYS UNPLUG OR DISCONNECT EQUIPMENT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

MAINTENANCE (CONT.)

4. Turn machine on and push Rod "A". Let stone grind the under side of Knife (2) for a few seconds. This will sharpen the edge and create a slight burr on the top side of the edge. When released, Rod "A" will return automatically;
5. Remove the burr from the top side of Knife (2) by pulling down Rod "B". Using slight pressure, hone the edge of Knife (2). Using too much pressure can create a reverse angle and destroy Knife (2) edge. Rod "B" will return automatically when released.

Note: The time spent grinding and truing the knife edge will add to longevity of the knife and provide optimum efficiency of your equipment. Repeat steps 4-5 as necessary.

PART MAINTENANCE

This equipment contains certain parts that require routine maintenance. Ensure that the following parts are being checked (or replaced, if needed) at the frequency below:

PART	MAINTENANCE FREQUENCY	COMMENTS
Band	Once per month	
Bearing	Daily	Clean bearing area daily to prevent buildup of fluids and wastes. Using Food Grade Grease, oil area to extend life of bearing.
Membrane (On-Off)	Daily	Immediately change switch membrane if machine fails to turn on and off, or if moisture or other waste becomes trapped in membrane.
Moving Truck (Bars Media)	Once per week	Keep free of waste and debris. Lubricate as needed. Do not use thick oils or fats, as these can affect movement.
Knife	Once per week	Replace if Knife begins displaying heavy slices or creates excess scraps.
Sharpening Stones	Daily	Keep stones covered and protected from waste to extend life.

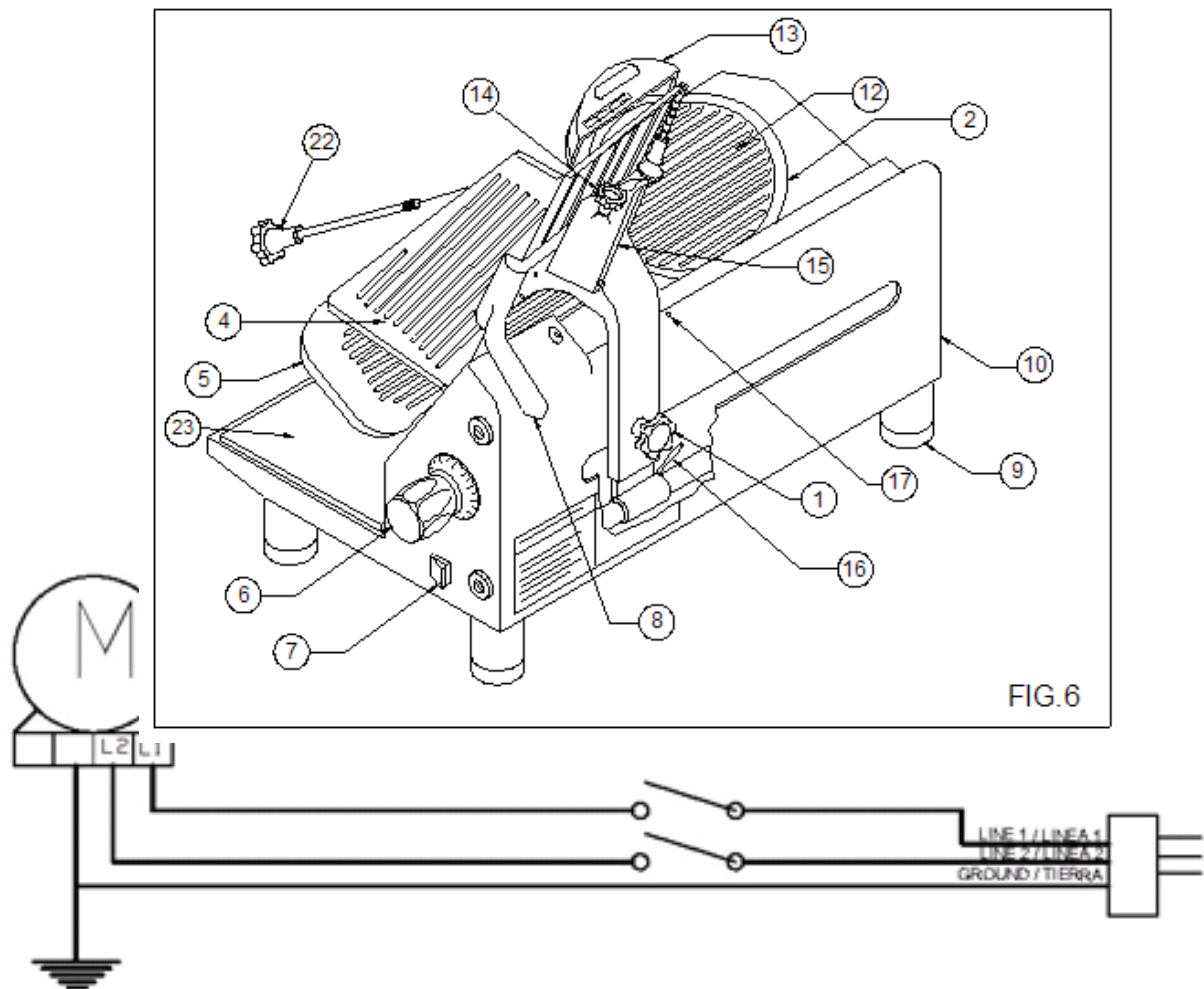
VII. EQUIPMENT SPECIFICATIONS

ELECTRICAL SPECIFICATIONS

MODEL	VOLTAGE	FREQUENCY	CURRENT	PHASES	MOTOR POWER
KMS - 12	115 V~	60 HZ	6 A	1 Ø	248 W 1/3 HP

ELECTRICAL DIAGRAM

SIMBOL OGIA



VIII. PARTS LIST

ITEM	PART NAME	QUANTITY
1	Carriage Support Knob	1
2	Knife	1
3	Carriage Support	1
4	Carriage Sub Assembly	1
5	Thickness Gauge Plate	1
6	Slice Adjusting Knob	1
7	Switch with Pilot Light	1
8	Carriage Base	1
9	Rubber Support Foot	4
10	Slicer Base Frame	1
11	1/3 HP Motor (Not Shown)	1
12	Knife Guard Plate	1
13	Sharpener and Cover Sub- Assembly	1
14	Grip Knob	1
15	Grip	1
16	Lubrication Tube	1
17	Oil Port	1
18	Sharpener Cover Knob	1
19	Grinding Stone	1
20	Truing Stone	1
21	Sharpener Lock Knob	1
22	Knife Guard Knob	1

PART DIAGRAM

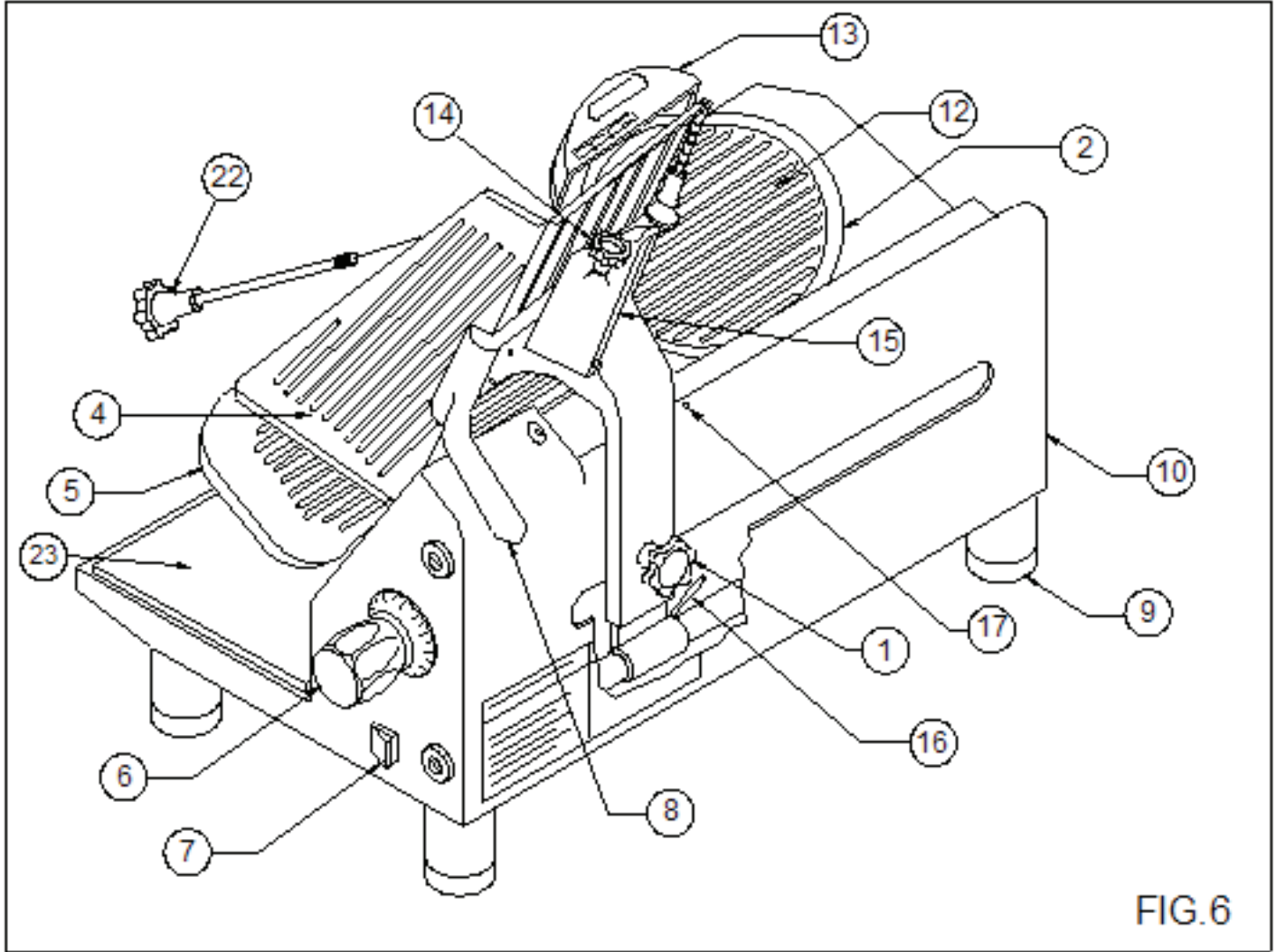


FIG. 6