

OPERATION INSTRUCTIONS

KSDS-12 MEAT SLICER



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

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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.



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.

UNPACKING THIS EQUIPMENT

INCLUDED PARTS

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

Base Unit (14)* Includes: Knife (5), Motor (16), Thickness Gauge Plate (1), and Knife Guard (7)

Sharpener Box (6)

Carriage Support Knob (11)

Carriage Assembly Includes: Carriage Support (12), Carriage (2), Carriage Handle (13), and Grip (3)

*See Fig. 4 on Page 10 for numeric reference diagram

UNPACKING INSTRUCTIONS

1. Remove carton cardboard protectors;
2. Take out the Carriage Assembly;
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 Box.
5. Remove the orange or black knife edge protector by following the steps below:
 - Rotate the Slice Adjusting Knob (15) counterclockwise until it stops;
 - Remove Knife Guard Plate (7) by loosening the knife guard knob.
 - 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 Plate (7) and fasten it with the Knife Guard Knob;
 - Close the Thickness Gauge Plate (1) by rotating the Slice Adjusting Knob (15) 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.

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. Place slicer on a clean and level surface;
2. Use Rubber Support Feet (9) to level the slicer;
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.

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.

See page 6 for cleaning instructions.

OPERATING SLICER

1. Place product to be cut on the Carriage (2);
2. Unlock the Grip (3) from the Carriage (2), move Grip to top of the Slide Rod, but do not force it, rotate the Grip (3) counterclockwise to its position over the product;
3. Push the Grip (3) by the Grip Knob (4) onto the product. To slide the Carriage back and forth while cutting, use the Carriage Handle (13) or the Grip Knob (4);
4. Move Carriage Assembly all the way back and select desired thickness using the Slice Adjusting Knob (15);
5. Turn on the unit using the Rocker Switch. The Pilot Safety Light will indicate that the slicer is running.
6. Slice the product. For best results, always keep Knife (5) sharp;
7. When slicer cuts are finished, turn machine off by using switch and turn the Slice Adjusting Knob (15) clockwise as far as it will go. **(Also be sure that the Thickness Gauge Plate (1) covers the edge of the Knife (5) to prevent possible injury);**
8. Replace Grip (3) to its stowed position under Carriage (2);
9. Motor is equipped with Thermal Protection and will automatically shut off after 2 hours of continuous use. Should this occur, turn off machine for 20 minutes and restart.



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

SLICING TIPS & CLEANING

SLICING TIPS

1. Do not force the cut against the Knife (5);
2. Keep Knife(5) edge sharp to assure ease of cutting and enhance product appearance. Sharpening instructions can be found on Page ;
3. Keep Thickness Gauge Plate (1), Carriage (2), and Knife (5) free of scraps and debris.

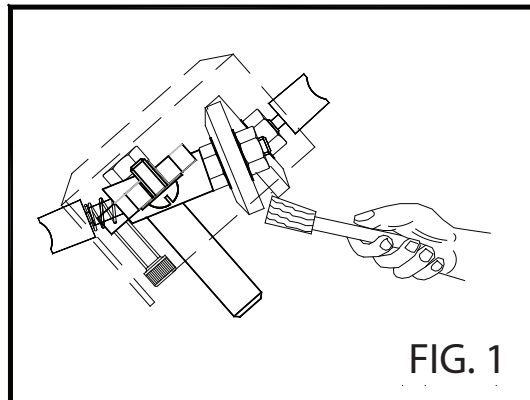
CLEANING

Note: It is recommended to clean the machine 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 (1) with the Knife (5) using the Slice Adjusting Knob (15);
2. Place the Grip (3) in its stowed position under the Carriage (2) ;
3. Withdraw the Carriage Assembly from its support by removing the Carriage Knob (11);
4. Remove the Sharpener Box (8) by loosening the Sharpener Lock Knob and pull the Carriage Assembly up.

Note: For cleaning the inside of the Sharpener, use a small brush and a soft, damp cloth. Do not use a water hose. (Fig. 1)



CLEANING & MAINTENANCE

CLEANING (CONT.)

5. The Knife Guard Plate (7) may also be removed for deeper clean. **Use extreme caution when knife edge is partially or fully exposed. Serious injury may occur.**



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

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: Resharpener the Knife (5) as needed by following the steps below:

- Ensure that the equipment is turned off;
- Loosen the Sharpener Lock Knob (K in Fig. 2) under the Sharpening Assembly until it springs up;
- Lift the Sharpener Assembly and rotate 180°. Reassemble and secure the assembly. Verify that the stones are on each side of the Knife (approximately 1/4" under the edge); tighten the knob (K in Fig. 2);
- Turn on the machine and push the Rod (A in Fig. 3); let the stone grind under the side of the knife for a few seconds. This will sharpen the edge and create a slight burr on the top side of the edge. Rod (A) will return automatically when released.
- Remove the burr from the top side of the knife by pulling down Rod (B in Fig. 3); Only slight pressure is needed to home the edge. Using too much pressure can create a reverse angle and destroy the knife. Rod (B) will return automatically when released.

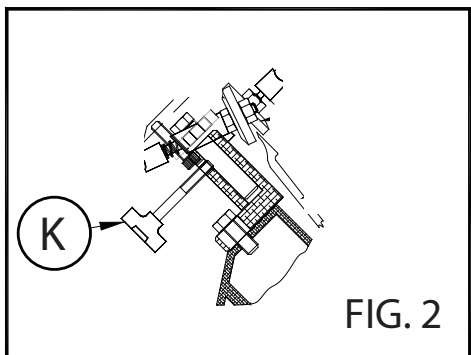


FIG. 2

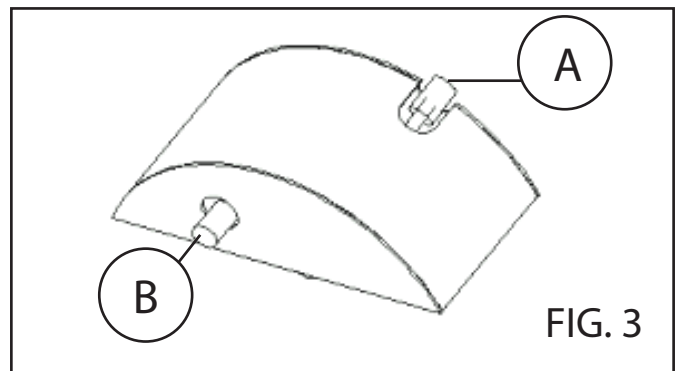


FIG. 3

MAINTENANCE & EQUIPMENT SPECS

MAINTENANCE (CONT.)

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 D-E 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:

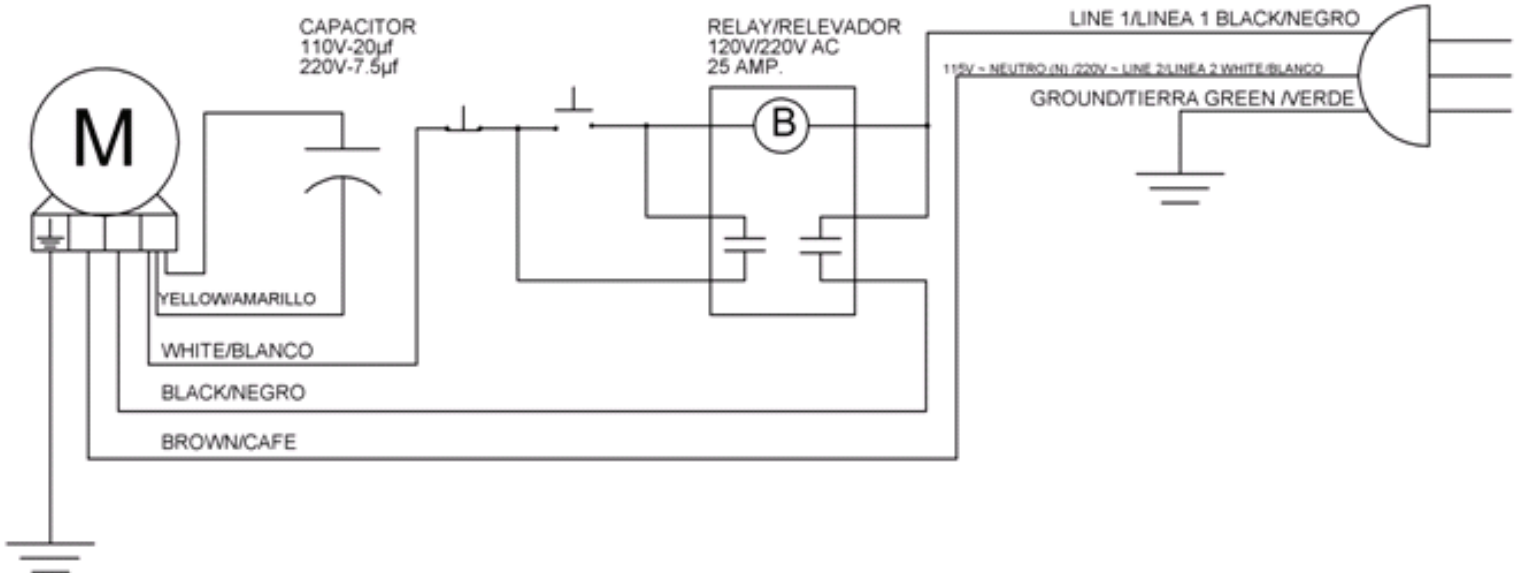
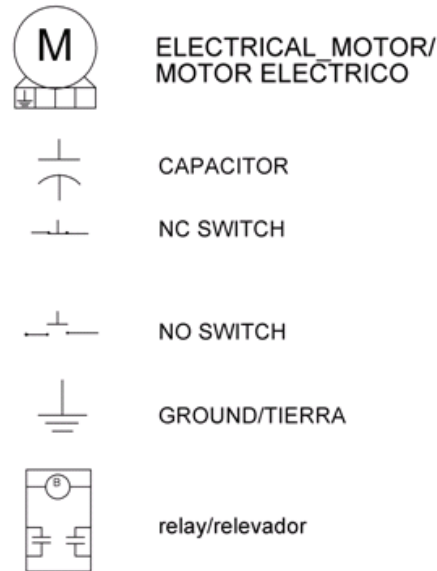
PART	MAINTENANCE FREQUENCY	COMMENTS
Band	Once per month	
Bearing	Daily	Clean bearing area daily to prevent buildup of fluids and wastes. Using Food Grade Grease, oil area to extend life of bearing.
Membrane (On-Off)	Daily	
Moving Truck (Bars Media)	Once per week	Keep free of waste and debris. Lubricate as needed. Do not use thick oils or fats, as these can affect movement.
Knife	Once per week	Keep free of waste (Food particles, debris) and lubricate as needed. Do not use thick oils or fats, as these can affect movement.
Sharpening Stones	Daily	Keep stones covered and protected from waste to extend life.

ELECTRICAL SPECS & DIAGRAM

ELECTRICAL SPECIFICATIONS

MODEL	VOLTAGE	FREQUENCY	CURRENT	PHASES	MOTOR POWER
KSDS-12	115 V~	60 HZ	3,7 A	1 Ø	248 W 1/3 HP

ELECTRICAL DIAGRAM



PARTS LIST

ITEM	PART NAME	QUANTITY
1	Thickness Gauge Plate	1
2	Carriage	1
3	Grip	1
4	Grip Knob	1
5	Slicer Knife	1
6	Sharpener Box	1
7	Knife Guard Plate	1
8	Rubber Foot	4
9	Round Sliding Rod	1
10	Carriage Bearing	1
11	Carriage Support Knob	1
12	Carriage Support	1
13	Carriage Handle	1
14	Slicer Base Frame	1
15	Slice Adjusting Knob	1
16	Motor 1/3 HP Single Phase (Not Shown)	1
17	Hooks	2

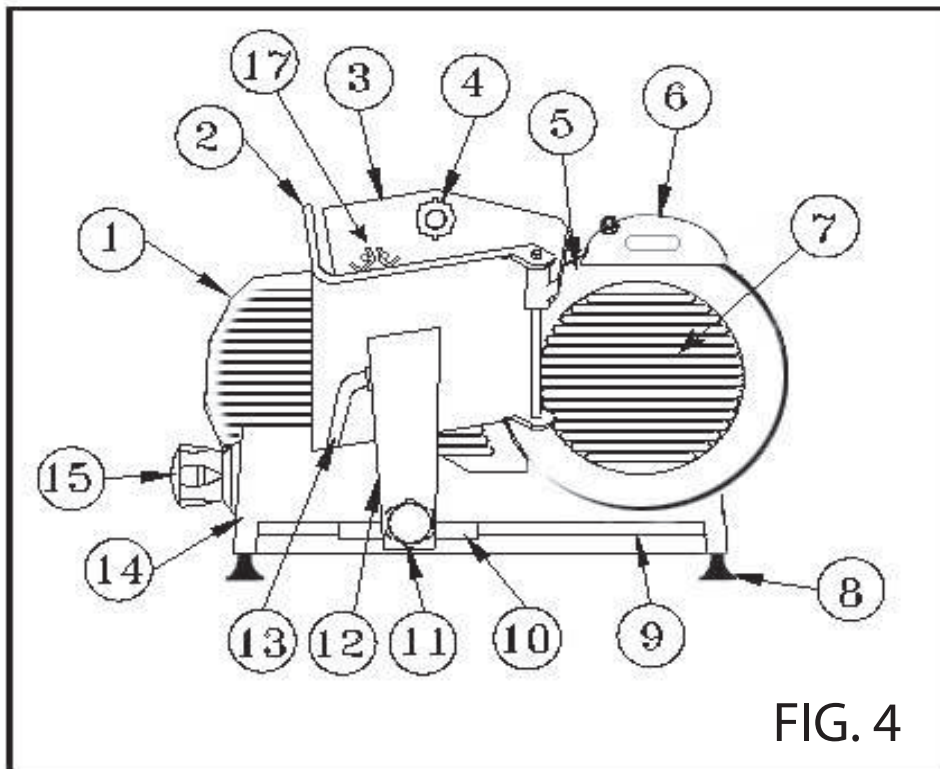


FIG. 4