



Operator's Manual

Onion King™ Food Slicer

Thank you for purchasing this Vollrath 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 will or can cause severe personal injury or death.

CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

NOTICE: Notice is used to note information that is important but not hazard-related.

To reduce risk of injury or damage to the equipment

- Wear cut-resistant gloves when handling or operating this equipment.
- Check the blade assembly to make sure it is properly tensioned.
- Check equipment before each use to ensure the equipment is clean.
- Check for broken or dull blades and if found, replace the blade assembly.
- Check to ensure that the pusher head sits down completely on the rubber bumpers.

FUNCTION AND PURPOSE

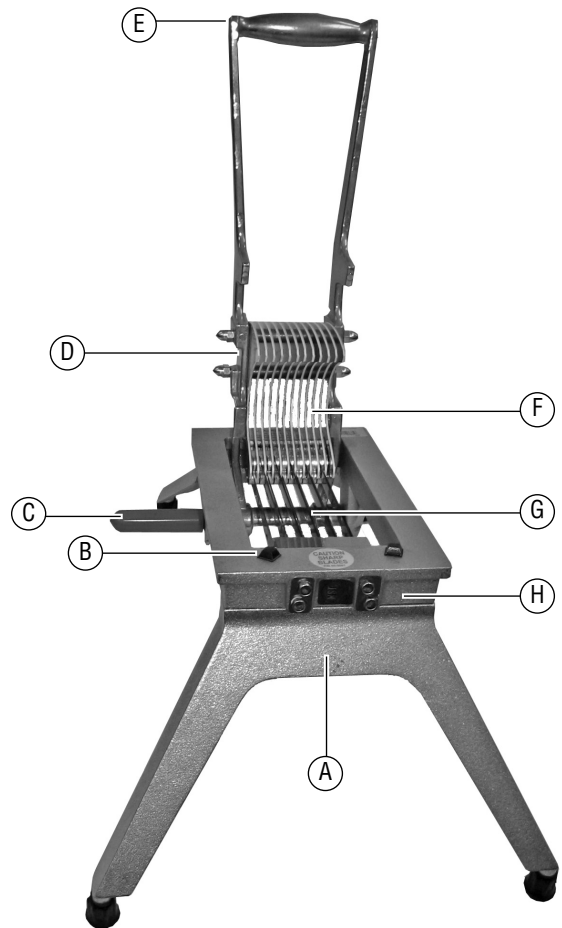
Intended for cutting vegetables and fruits. It is not intended for household, industrial or laboratory use.

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Item No.	Description
500N	3/16" (4.8 cm) – 13 blades
501N	1/4" (6.4 cm) – 11 blades
502N	3/8" (9.5 cm) – 7 blades
503N	1/2" (12.7 cm) – 6 blades

FEATURES



- A** Leg Assembly
- B** Pusher Head Bumper
- C** Safety Handle / Pivot Rod
- D** Pusher Head Assembly
- E** Handle
- F** Pusher Head Fingers
- G** Blade Assembly
- H** Base Assembly

ASSEMBLY

Tools You Will Need

- Flat head screwdriver



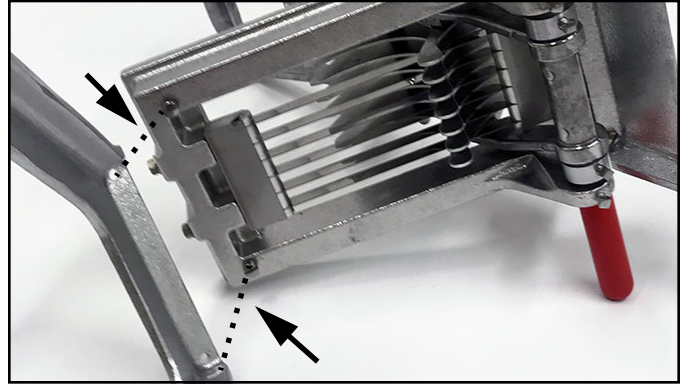
WARNING

Sharp Blade Hazard

Blades are sharp and can cut skin. To avoid injury from sharp blades, wear cut-resistant gloves when using or handling this product.

1. Remove the screws from the underside of the frame.
2. Thread the screws through the holes in the leg.

3. Tighten the screws to secure the leg to the frame.



BEFORE FIRST USE - TENSION THE BLADES

NOTICE: Blade tension must be checked before first use and before each use. Failure to inspect and tension the blade may lead to poor performance and blade damage. Damage due to failure to properly tension the blade assembly is not covered under warranty.

Tools You Will Need

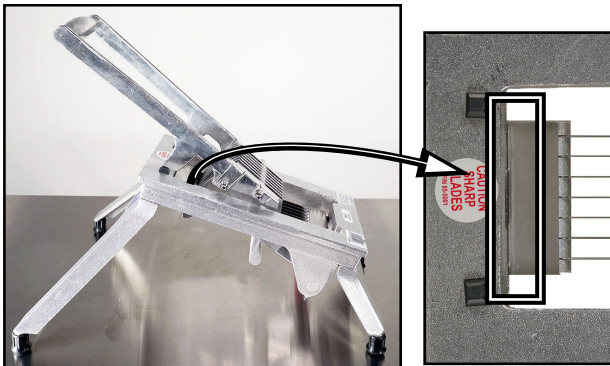
- Cut-resistant gloves
- 3/8" socket and socket wrench (1/4" drive recommended)
- Torque wrench (optional)

NOTICE: **HAND TIGHTEN ONLY.** Do NOT use power tools to tighten the screws on this equipment. Power tools may damage the equipment.

NOTICE: It is important to perform the following steps in order. Changing the sequence may damage the equipment.

Check Blade Assembly Position

1. Inspect the position of the blade assembly at the long leg end of the frame. The assembly should be evenly flat against the inside of the frame. See below.



2. If the blade assembly is not evenly flat against the frame, use the socket wrench to tighten the screws on the long leg end until the blade assembly is evenly flat with the frame.



Tension the Blade Assembly

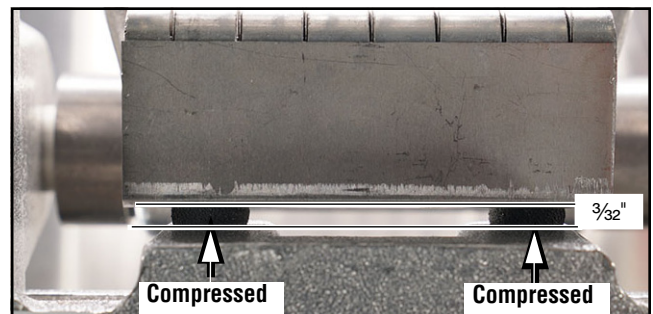
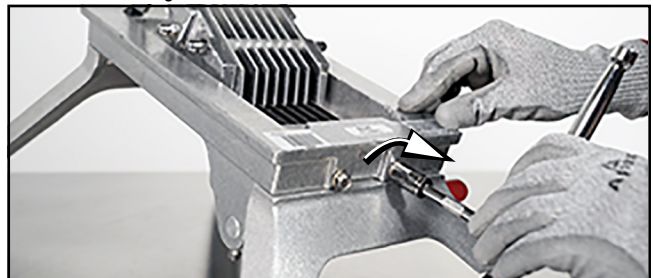
502N and 503N Slicers



These slicers have two screws on each end that hold the blade assembly to the frame. To tension the blades, tighten the screws on the short leg end.

NOTICE: Hand tighten only. Do NOT use power tools. Using power tools could damage the equipment.

1. Use the socket wrench to tighten the screws as tight as possible. Notice the corresponding o-rings located between the blade assembly and the frame. They should be compressed to approximately 3/32" thick. If you have a torque wrench, use it to verify the screws are tightened to 70 in lbs.



Tension the Blade Assembly (Continued)

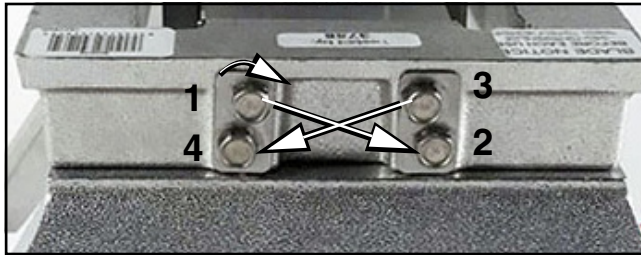
500N and 501N Slicers



These slicers have four screws on each end that hold the blade assembly to the frame. To tension the blades, tighten the screws on the short leg end.

NOTICE: Hand tighten only. Do NOT use power tools. Using power tools could damage the equipment.

1. Use the socket wrench to tighten the screws in a criss cross pattern. Repeat until all of the screws are as tight as possible. If you have a torque wrench, use it to verify the screws are tightened to 70 in lbs.



OPERATION



WARNING

Sharp Blade Hazard

Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.

Inspect the Equipment

NOTICE: The blade assembly tension MUST be checked before each use. Failure to inspect and tighten the tension may lead to poor performance and blade damage. Damage due to failure to properly tighten the blade assembly is not covered under warranty.

1. Verify that the equipment is clean.
2. Verify blade tension. See the procedure in this manual.
3. Verify the blades are in good condition. Do not use this equipment if the blades are not in good condition. Contact Vollrath to order a replacement blade assembly.
4. Check for proper blade alignment. Slowly set the pusher head onto the blade assembly. They should slide together with no obstructions. If there are obstructions, examine the pusher 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.

Prepare the Food

Prepare the food to be processed. Food must be 3" (2.6 cm) or less in diameter.

Slice the Food

1. Lift the handle and place the food on the rear of the blade assembly.
2. Remove your hands from the blade assembly area.
3. Grasp the safety handle with your left hand.
4. With your right hand, lower the handle to slightly score the food.
5. Raise the handle and then use a strong, quick, downward thrust on the handle to push the food through the blade assembly.

CLEANING



WARNING

Sharp Blade Hazard

Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.

To maintain the appearance and increase service life, clean this equipment daily.

NOTICE: Food acids, if left on the blades, will erode and dull the cutting edge prematurely. Always clean this equipment immediately after every use.

NOTICE: Do not put this equipment in a dishwasher.

NOTICE: Hand wash using a solution of mild detergent and warm water. Do NOT use harsh chemicals or scratching cleansers. These can damage the equipment.

NOTICE: Do not wipe across the blades or use scrub pads on this equipment. Wiping across the sharp edges of the blades can cause injury and will dull the blades.

1. Raise the handle open to the highest position possible.
2. The blade assembly is best cleaned by using the cleaning brush accessory (sold separately) to push food particles out from the unsharpened side of the blade assembly.
3. If you do not have the cleaning brush, use water under pressure to push food particles out from the unsharpened side of the blade assembly.
4. Wipe, rinse or spray off equipment, pusher head assembly and blade assembly thoroughly with HOT water.
5. Allow the equipment to air dry.
6. Lubricate the pivot rod with mineral oil or Petrol-Gel™ after each use. Do not use cooking oil as it will become sticky and may permanently damage the equipment.

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Food is not cut cleanly or is damaged.	Improper food preparation.	See the Prepare the Food and Slice the Food sections in this manual.
	Blade tension is not correct.	Properly tension the blades. See the procedure in this manual.
	Blades are damaged.	Replace the blade assembly.

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.

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