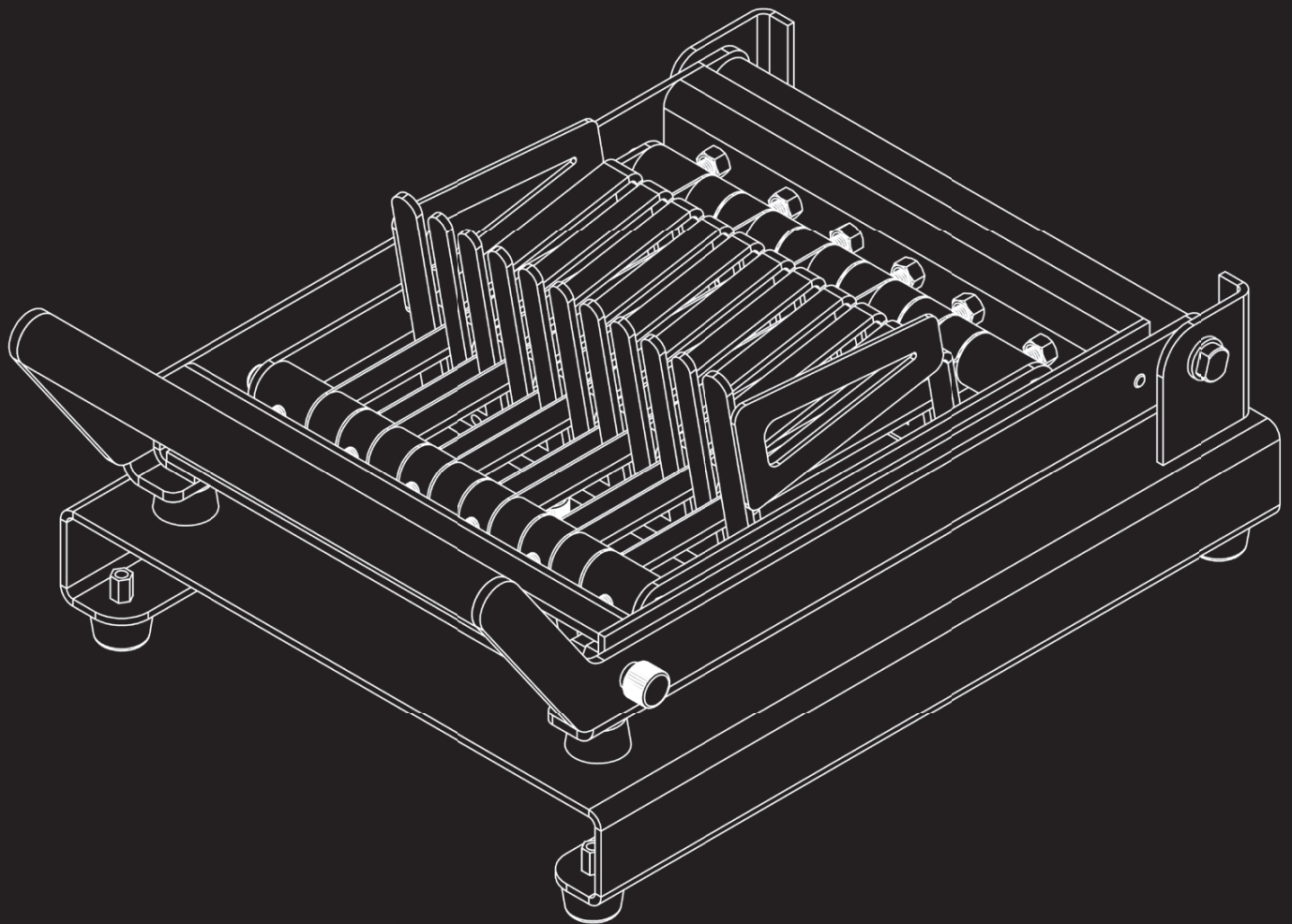


MANUAL PINEAPPLE SLICER MACHINE

USER GUIDE



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1. INTRODUCTION

The Manual Pineapple Slicer; ensures high quality and equal slices of its primary intended use of pineapple in places such as hotels, restaurants, fast food and catering companies etc. without using much force with its vertical cutting feature.

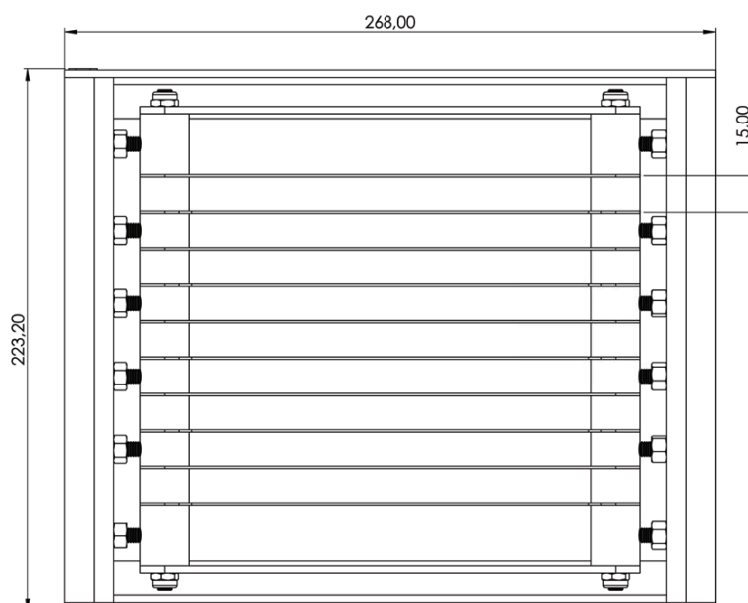
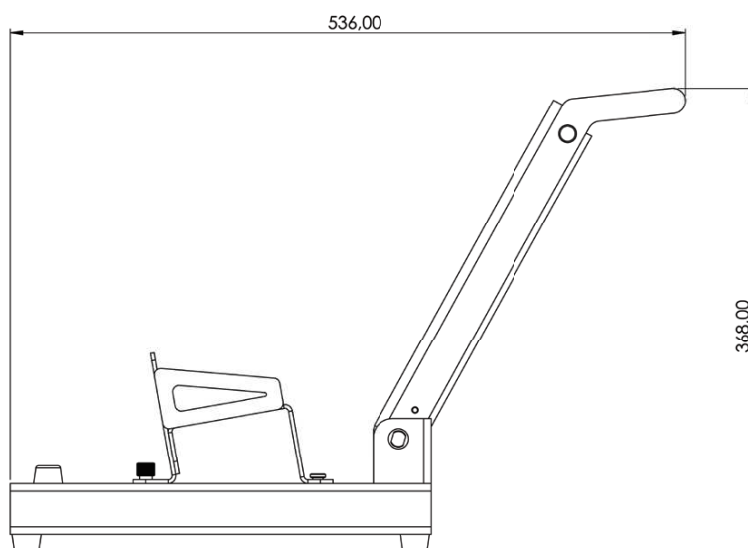
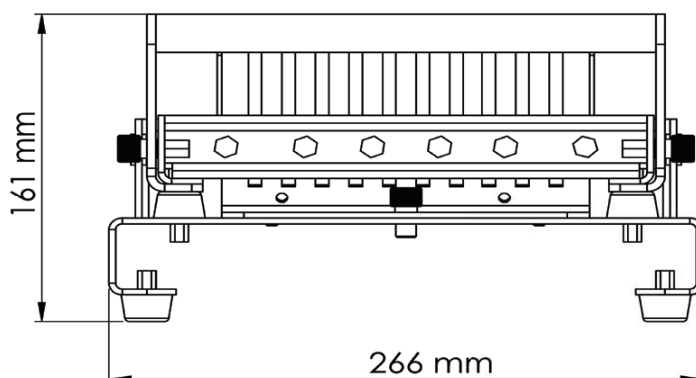
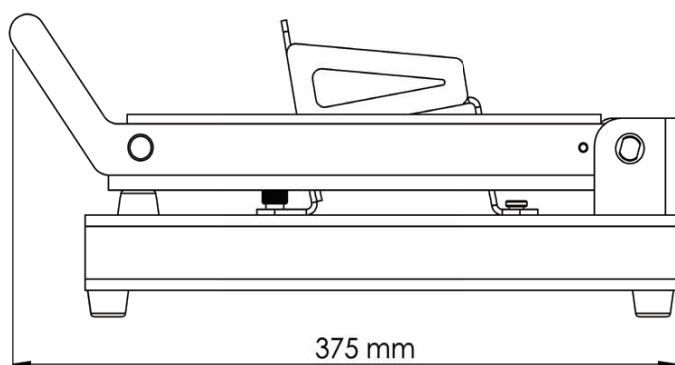
2. GENERAL INFORMATION

- First of all, thank you for choosing our company and your interest and trust in our products.
- Please read the instructions in this manual carefully to get the best performance from your product.
- Make sure those who will be using your product know what's included in this manual well before setting up your product.
- Do not clean or perform any maintenance on the product you bought before reading the manual.
- Keep your manual nearby your product to refer to it easily in any situation.
- The product box that you purchased includes;
 - 1 Manual Pineapple Slicer,
 - 1 Manual.

NOTE: If any part is damaged or missing, please notify the supplier of the situation within 3 days.

Please do not hesitate to consult us for any problem regarding the use of your product. Our company greatly cares your comments, suggestions and criticism on our products.

3. TECHNICAL SPECIFICATIONS



4. INSTRUCTIONS FOR USE

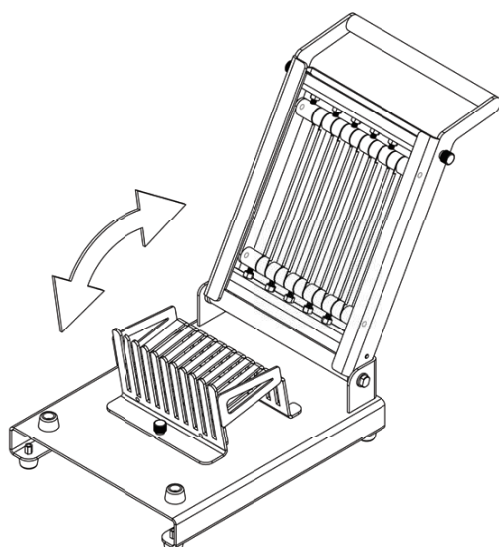
4.1 Preparation

Your product will be delivered ready for use. Product is put and secured in a box tailored for the product. Open the box. You don't need to use any sharp object or knife. Take your product out of the box and place it on the area you will use.

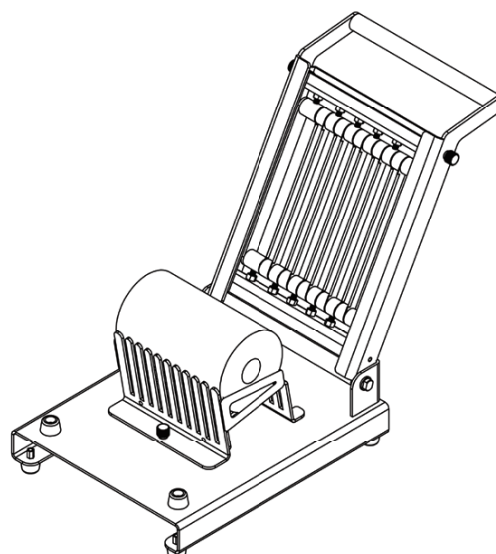
4.2 Operation

- Setup and first operation can be performed by the user.
- Place the product on a flat and non-slippery surface.
- Make sure especially the Manual Pineapple Slicer's Slicing Platform and the Blade Cartridge of the product are clean as they will be in contact with the pineapple.

Warning: Blades are extremely sharp, be careful.



- Open the Arm fully upwards.



- Carefully put the pineapple between the Manual Pineapple Slicer's Slicing Platform and the Blade Cartridge.

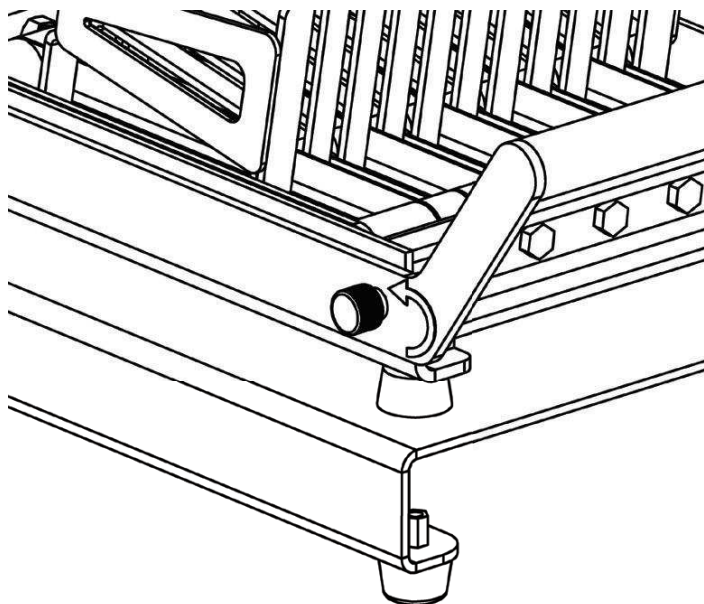
Warning: Protect your hands against cuts as the blades are extremely sharp.

- Carefully press the Arm downwards.
- You can take the pineapple slices.
- Take the sliced pineapples and repeat the same steps for the next slicing process.

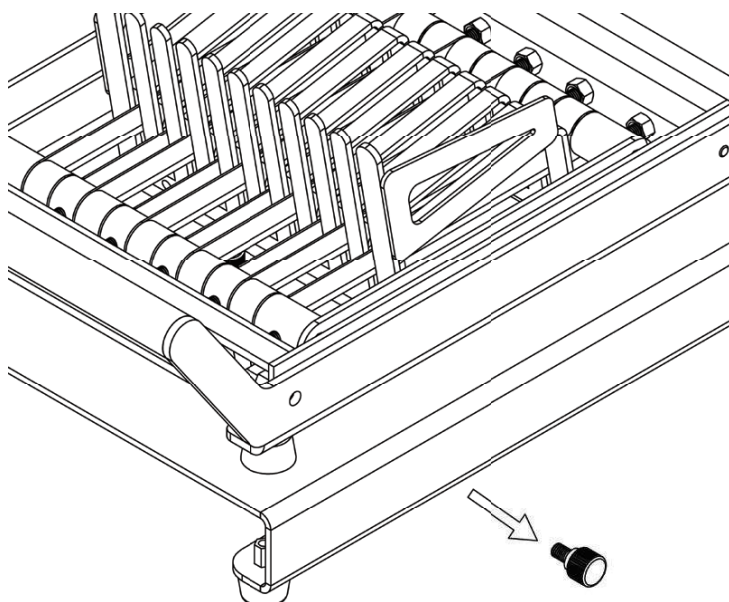
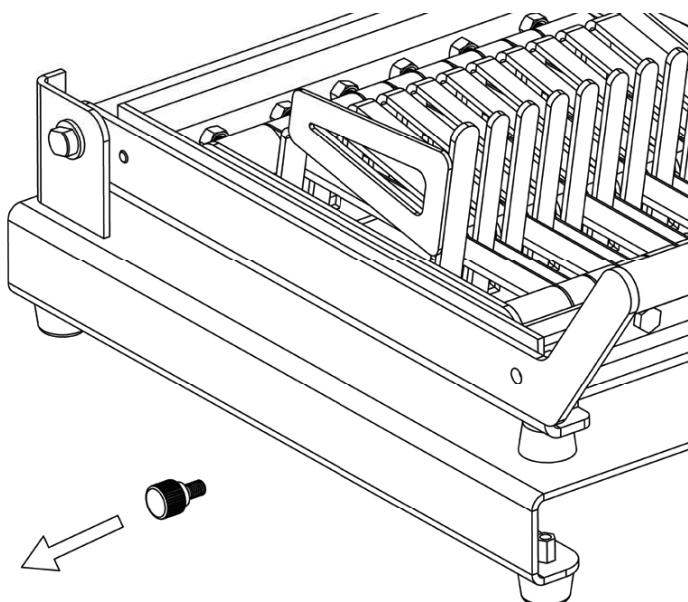
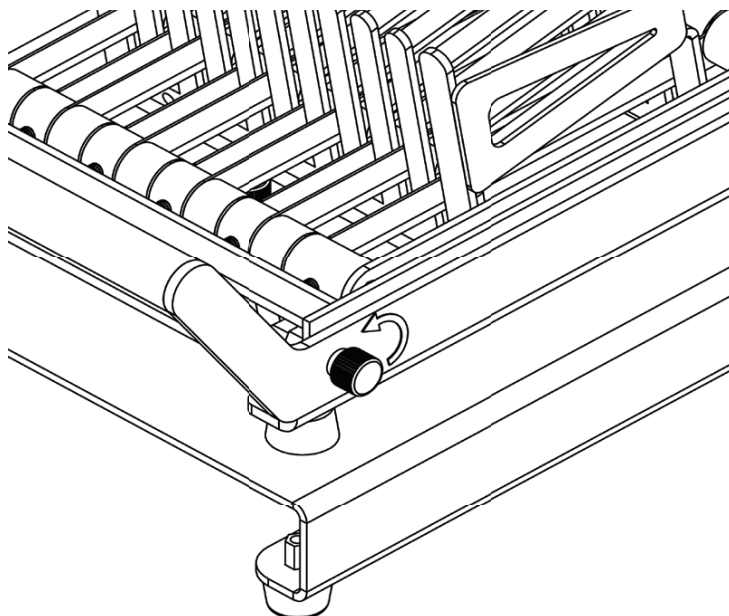
NOTE: Do not try to slice pineapples larger than the distance between the Manual Pineapple Slicer's Slicing Platform and the Blade Cartridge. **(Maximum length and diameter of the pineapple the machine can cut are 165 mm and 100 mm respectively.)**

4.3 Cleaning

- Make sure your product is clean before first use.
- To remove the Blade Cartridge turn the right and left Knurled Bolts shown in the figure counter-clockwise and take them from **Position 1** to **Position 2**.

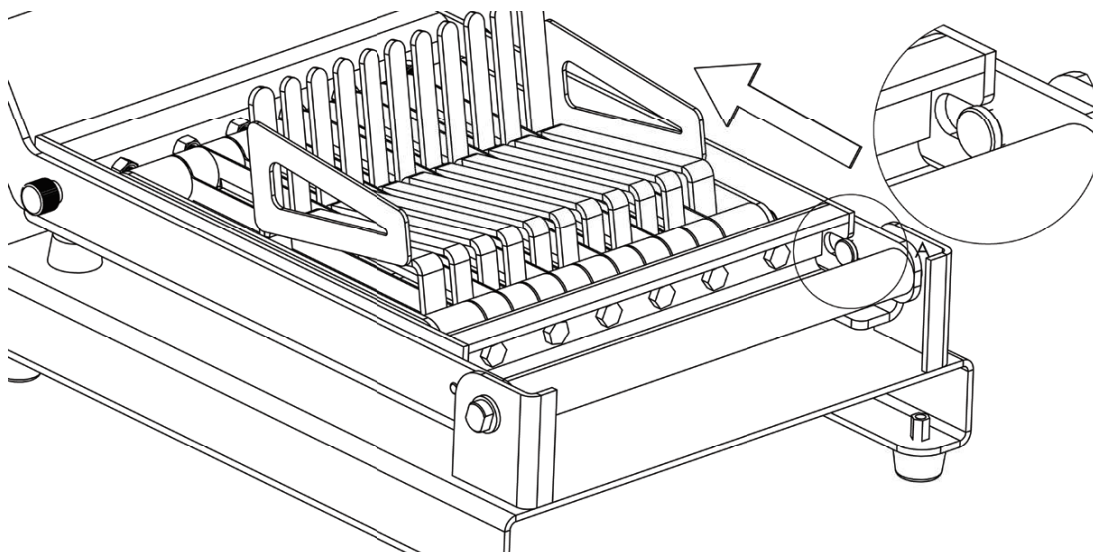


Position 1



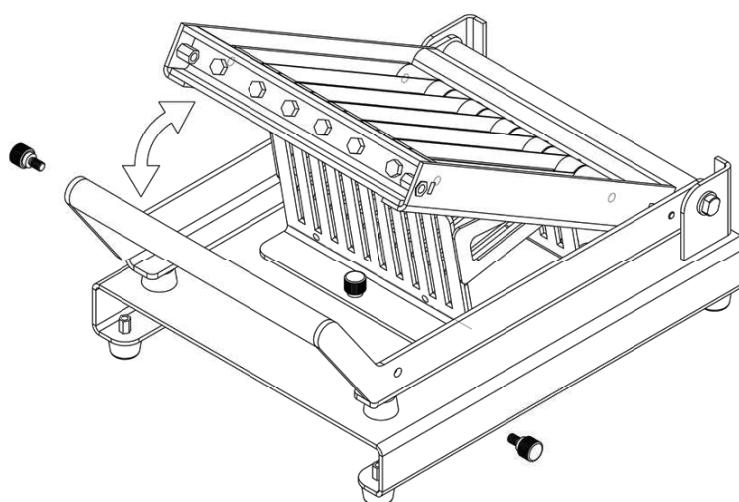
Position 2

- Pull the Blade Cartridge in the arrow direction.



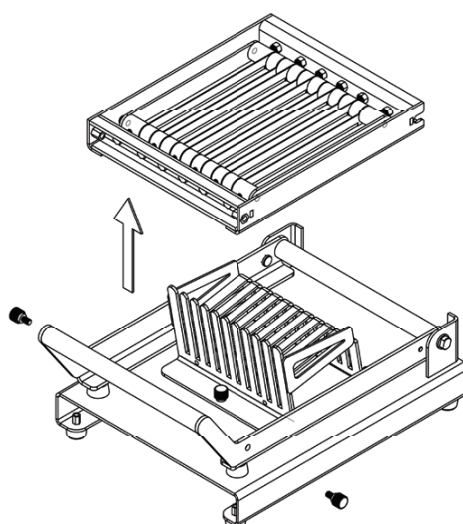
Position 1

- Take the Blade Cartridge to **Position 2** in the arrow direction.



Position 2

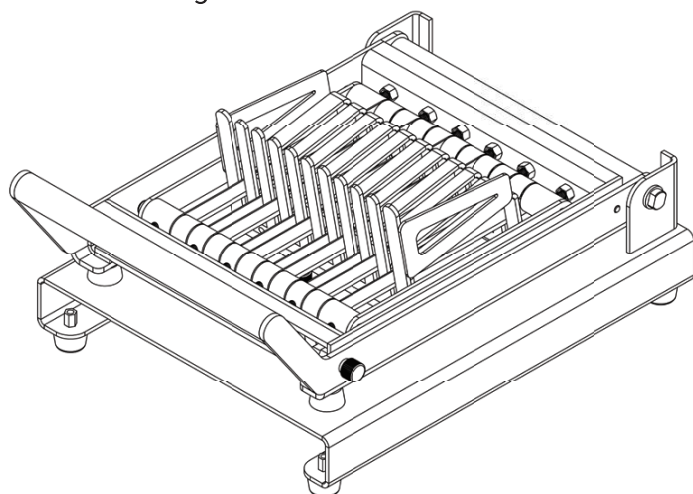
- Take the Blade Cartridge to **Position 3** in the arrow direction and then you can wash the cartridge you removed from the machine.



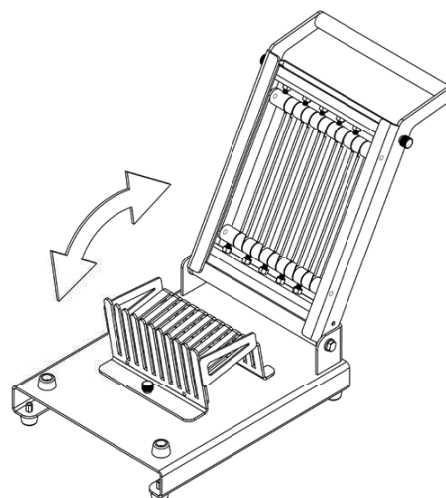
Position 3

(You can wash the Blade and the Slicing Platform in the dishwasher.)

- First take the arm from **Position 1 to Position 2** in the arrow direction to remove the Pineapple Slicer's Slicing Platform.

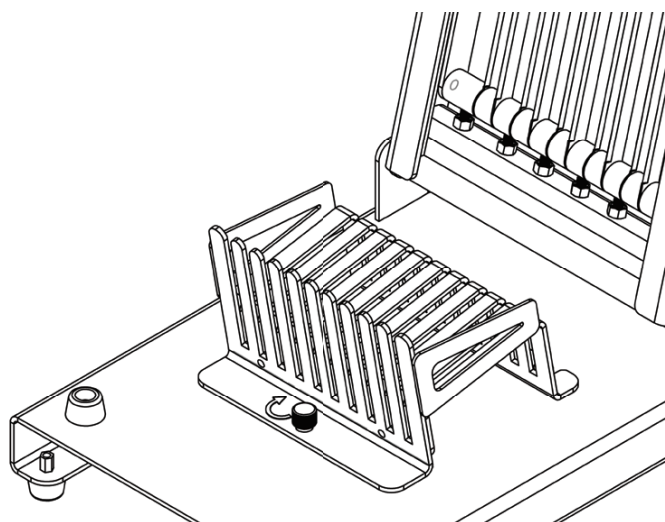


Position 1

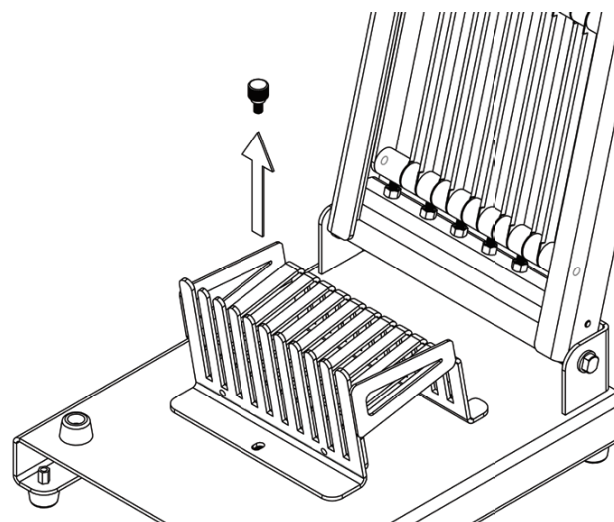


Position 2

- Turn the Knurled Bolt connecting the Slicing Platform to the body counter-clockwise using your hand and remove it.

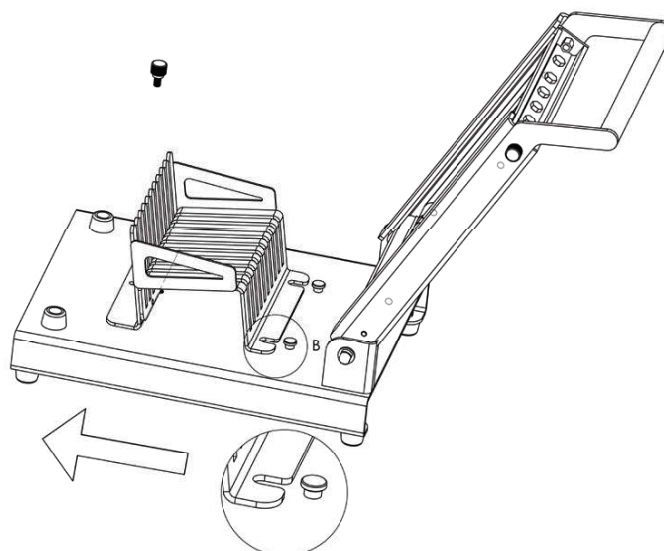


Position 1

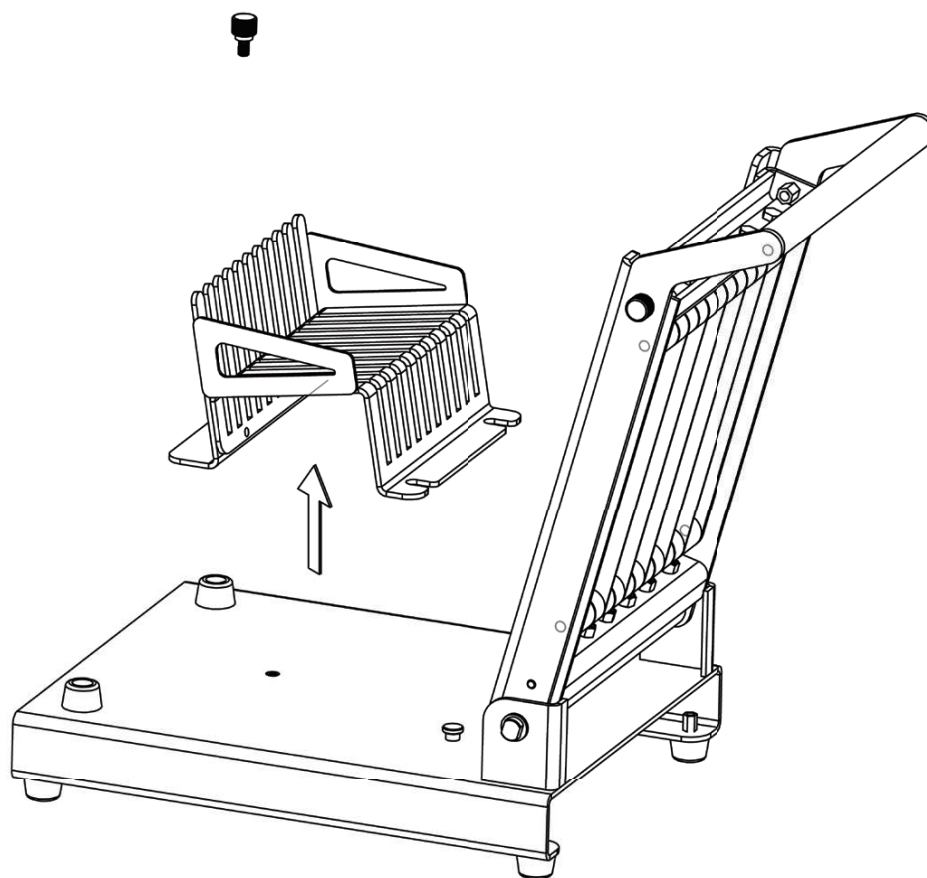


Position 2

- Turn the Slicing Platform in the arrow direction and separate it from the pin.



- Lift the Slicing Platform upwards in the arrow direction, separate it from the machine and wash it.



- Be sure to rinse the product after washing with warm water. Do not use hot water to wash. Plastic parts of the product (washer, rubber feet) may be damaged.

Do not clean the product body in the dishwasher.

(You can clean the Blade and the Slicing Platform in the dishwasher.)

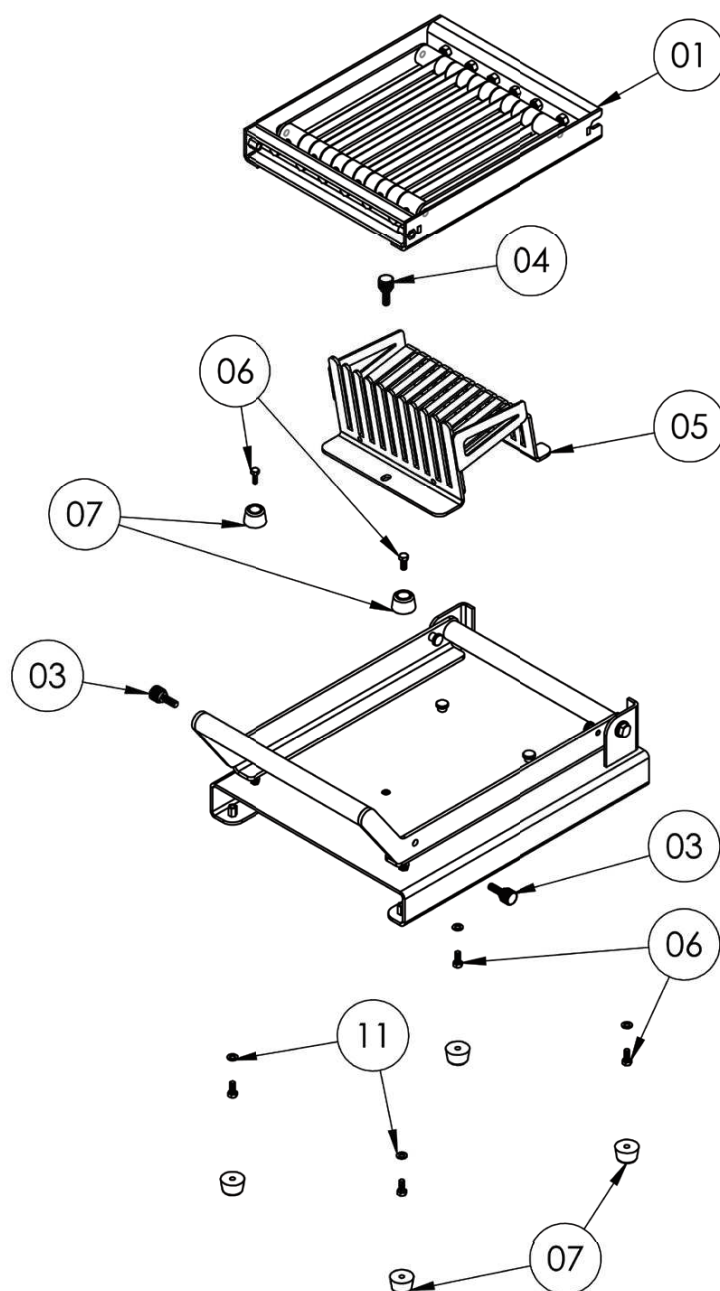
4.4 PRACTICAL AND USEFUL INFORMATION

- During the cut, fully opening the Arm upwards and taking it down in one move, enables you get quality and equal slices without using much force.
- Be careful that the floor the machine will be put on is smooth and dry in order for the machine's non-slip rubber feet hold on to the floor.

5. MAINTENANCE

- Product does not require any standard maintenance.

6. SPARE PARTS DRAWINGS AND LIST



Part No	Reference No	Part Name
01	76503	MAD Blade Cartridge (Assembled)
03	77154	M6x16 Knurled Bolt
04	70673	M6x10 Knurled Bolt
05	76501	MAD Slicing Platform (15mm)(Assembled)
06	60335	AA M5x12 Bolt (Stainless)
07	72061	Rubber Base (Large)
11	60122	M5 Washer (Stainless)

7. TROUBLE SHOOTING

Problem	Possible cause	Actions
Pineapple not cut appropriately.	Blade may be deformed.	Call the supplier
	Tightening bolts of the blades on the Blade Cartridge may be loose.	Call the supplier
Product shaking even though it's put on a flat surface.	Rubber Feet may be deformed.	Call the supplier