

OWNER'S MANUAL

DELI MEAT SLICER

PRO-CUT[®]

OPERATION INSTRUCTIONS

MODELS
KMS-13



READ THIS MANUAL BEFORE USING THE EQUIPMENT FOR THE FIRST TIME.

507132-0

INSTRUCTIONS FOR OPERATION, SERVICE AND MAINTENANCE OF THIS EQUIPMENT

| CONTENTS: | PAGE |
|--|-------------|
| I. INTRODUCTION | 2 |
| II. UNPACKING | 3 |
| III. INSTALLATION | 4 |
| IV. OPERATION | 5 |
| V. KEY ELEMENTS IN CUTTING QUALITY PRODUCT | 6 |
| VI. CLEANING | 6 |
| VII. MAINTENANCE | 7 |
| VIII. EQUIPMENT SPECIFICATIONS | 9 |
| IX. ELECTRICAL DIAGRAM | 9 |
| X. PARTS LIST KMS-13 | 10 |
| XI. FIGURA #6 KMS-13 ANODIZED | 11 |

I. INTRODUCTION:

CONGRATULATIONS! YOU HAVE ACQUIRED A PRO-CUT SLICER WHICH IS MADE OF HIGH QUALITY LONG LASTING MATERIALS THAT SHOULD GIVE YOU YEARS OF TROUBLE-FREE OPERATION AND SERVICE. THIS SLICER IS MADE OF ANODIZED ALUMINIUM PARTS, THAT MAXIMIZES THE APPEARANCE AND IT IS ALSO THE BEST FOR THE CONTACT WITH FOOD PRODUCTS.

BEFORE YOU UNPACK YOUR NEW PRO-CUT SLICER, IT IS OF VITAL IMPORTANCE THAT YOU AND ANY PERSON THAT WILL OPERATE THIS UNIT READ THOROUGHLY THIS MANUAL.



WARNING!:
THIS MACHINE IS DESIGNED TO CUT FOOD PRODUCTS AND IS BY NATURE DANGEROUS IF IT IS NOT USED AND MAINTAINED PROPERLY AND CAUTIOUSLY FOR SAFETY.



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.



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 WHILE CLEANING OR SERVICING AND USE CUT RESISTANT STEEL OR PLASTIC GLOVES FOR CLEANING OR SERVICING.



DO NOT LEAVE THE MACHINE UNATTENDED WHILE IN OPERATION.

II.- UNPACKING:

* WHILE UNPACKING THE MACHINE TAKE SPECIAL CARE IN REMOVING THESE COMPONENTS AND MAKE SURE THAT ALL ARE ACCOUNTED FOR.

- 1 BASE (10) UNIT INCLUDING KNIFE (2), MOTOR AND SHARPENER (13).*
- 1 CARRIAGE ASSY. (4) WITH GRIP (15).

* **NOTE:** FOR REFERENCE NUMBERS REFER TO FIG. 6

A.- TAKE OUT THE CARRIAGE (4) AND, REMOVE THE FOAM PROTECTORS.

B.- REMOVE THE CARDBOARD PROTECTORS (FIG. 1).

C.- DEFINE THE PLACE TO SET THE MACHINE.

D.- TAKE OUT THE MACHINE, LIFTING FROM THE BASE, (EXERCISE PROPER LIFTING METHOD PREFERABLY DO THIS PROCEDURE WITH TWO PERSONS).

E.- ONCE THE UNIT IS FIRMLY ON THE INTENDED PLACE OF OPERATION, REMOVE THE FOAM PROTECTOR FROM THE KNIFE SHARPENER (13).

F.- REMOVE THE KNIFE EDGE PROTECTOR; TO DO THIS:

ROTATE THE THICKNESS CONTROL KNOB (6) UNTIL IT STOPS COUNTER CLOCKWISE.

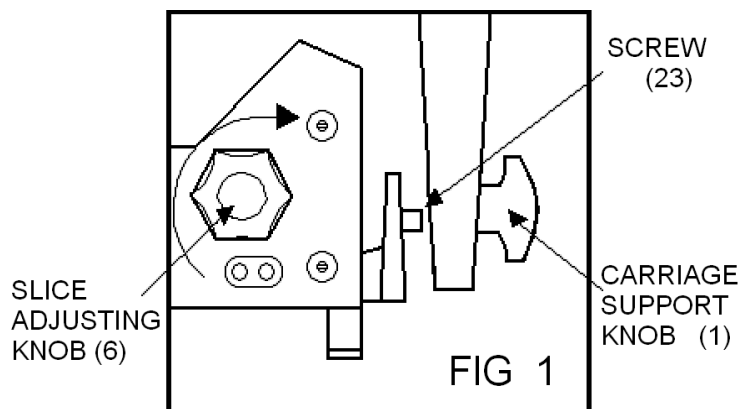
REMOVE THE KNIFE GUARD (12) BY ROTATING COUNTER CLOCKWISE THE RETAINER SHAFT KNOB (22) ALL ITS TRAVEL AND THEN LIFT THE BLADE GUARD (12).

EXERCISE EXTREME CAUTION TO REMOVE THE KNIFE EDGE PROTECTOR BY FINDING THE PROTECTOR JOINT AND REMOVING THE PROTECTOR BY LIFTING IT FROM THE KNIFE. (ALWAYS WEAR HAND AND FINGER PROTECTION FOR THIS OPERATION).

ONCE THE KNIFE EDGE PROTECTOR IS REMOVED, REPLACE THE KNIFE GUARD (12) AND TIGHTEN SECURELY. CLOSE THE THICKNESS GAGE (5) BY ROTATING THE SLICE ADJUSTING KNOB (6) CLOCKWISE FULLY.



WARNING!:
TAKE SPECIAL CARE WHEN YOU TAKE APART THE KNIFE PROTECTOR,
THE KNIFE IS ALREADY SHARP FROM THE FACTORY AND WITHOUT
PROTECTOR SERIOUS INJURY MAY HAPPEN.



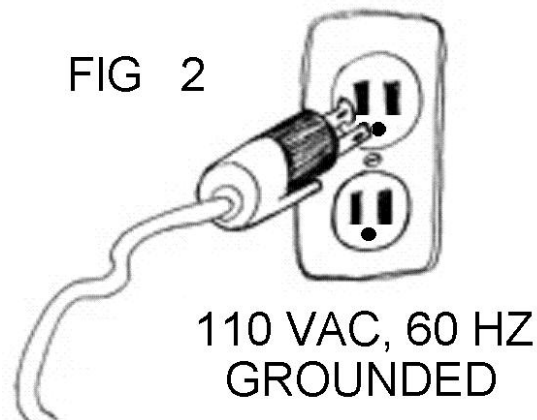
III.- INSTALLATION:

BEFORE CONNECTING TO THE POWER SOURCE FOLLOW THIS EASY ASSEMBLY AND PREPARATION STEPS. (NEVER EXECUTE THESE PROCEDURES WITH THE CORD PLUGGED TO THE POWER SOURCE).

- 1.- SET THE SLICER ON A CLEAN AND LEVEL PLACE.
- 2.- USE THE SUPPORT FOOT RUBBERS (9) TO LEVEL THE SLICER. TURN THESE FEET TO DO THIS.
- 3.- ROTATE THE THICKNESS CONTROL KNOB (6) TO BE SURE THAT IT WORKS FREELY ALL THE WAY THROUGH AND CHECK IF THE THICKNESS TABLE OPENS AND CLOSES SIMULTANEOUSLY.

NOTE: CHECK THE POWER REQUIREMENTS OF THE UNIT: 110 VOLTS, 60 HZ. AND GROUNDED. ANY PROBLEM, PLEASE CONTACT YOUR PRO-CUT DEALER.

- 4.- CONNECT THE SLICER TO THE POWER SOURCE. THE POWER OUTLET SHOULD BE CLOSE ENOUGH TO THE MACHINE TO PROVIDE EASE OF DISCONNECTION FOR CLEANING AND SERVICE.



WARNING!:
NEVER OPERATE THE MACHINE WITHOUT PROPER TRAINING
SERIOUS INJURY MAY HAPPEN.

IV.- OPERATION:

IMPORTANT: FOR THE FIRST TIME USAGE, YOU MUST CLEAN THE MACHINE AND ALSO CUT A COUPLE OF SLICES OF SCRAP PRODUCT (YOU CAN USE CARROTS, POTATOES ETC.) TO BE SURE THAT THE KNIFE IS CLEAN BEFORE CUTTING EDIBLE PRODUCT.

NORMAL OPERATION OF THE SLICER:

1.- PLACE THE PRODUCT TO BE CUT ON THE CARRIAGE TRAY (4). PREFER PRODUCT TEMPERATURES HIGHER THAN 36°F (2°C).

2.- UNLOCK THE GRIP (15) FROM UNDER THE CARRIAGE TRAY (4) USING THE GRIP KNOB (14). TO DO THIS, YOU MUST MOVE THE GRIP UP TO THE TOP OF THE SLIDE ROD -DO NOT FORCE THIS OPERATION- THEN ROTATE THE GRIP COUNTERCLOCKWISE TO ITS POSITION OVER THE CARRIAGE TRAY.

3.- PUSH THE GRIP (15) BY THE KNOB ALL THE WAY DOWN ON THE PRODUCT, THEN USE THE GRIP KNOB (14) TO SLIDE THE CARRIAGE BACK AND FORTH WITH THE SAME HAND OR USE THE CARRIAGE HANDLE(8).

4.- MOVE THE CARRIAGE ALL THE WAY BACK AND SELECT THE THICKNESS USING THE ADJUSTING KNOB (6).

5.- TURN THE MACHINE ON USING THE ROCKER SWITCH (7), THE PILOT SAFETY LIGHT TURNS ON WHEN THE SLICER IS RUNNING FOR WARNING.

6.- NOW YOU CAN START TO SLICE THE PRODUCT. THIS MACHINE HAS BEEN DESIGNED WITH A 45° ANGLE SO THAT MINIMUM EFFORT IS REQUIRED TO PUSH THE PRODUCT THROUGH THE CUT. FOR BEST RESULTS, KEEP KNIFE SHARP.

7.- WHEN OPERATIONS ARE FINISHED, ALWAYS TURN THE MACHINE OFF BY USING THE SWITCH (7) AND TURN THE SLICE ADJUSTING KNOB CLOCKWISE AS FAR AS IT WILL GO (BE SURE THAT THE PLATE (5) COVERS THE EDGE OF THE KNIFE TO PREVENT ANY POSSIBLE ACCIDENT).

8.- PLACE THE GRIP (15) TO ITS STOWED POSITION UNDER THE CARRIAGE, FOLLOWING THE STEPS IN POINT 2.

NOTE: TO SLICE ANOTHER PRODUCT, JUST FOLLOW ALL THE PREVIOUS STEPS.



WARNING!:
NEVER LEAVE THE MACHINE UNATTENDED WHILE IN OPERATION
SERIOUS INJURY MAY HAPPEN.

V.- KEY ELEMENTS IN SLICING QUALITY PRODUCT:

- 1.- DO NOT FORCE THE CUT AGAINST THE KNIFE (2).
- 2.- KEEP KNIFE EDGE SHARP TO ASSURE EASE OF CUTTING AND ENHANCE PRODUCT APPEARANCE.

NOTE: THE RE-SHARPENING PROCEDURE IS SHOWN IN SECTION VI (MAINTENANCE).

- 3.- KEEP THE PLATE (5), THE CARRIAGE TRAY (4), THE KNIFE (2) AND THE RECEIVING TRAY FREE OF SCRAPS AND DEBRIS.

NOTE: NEVER ATTEMPT ANY CLEANING WHILE THE MACHINE IS CONNECTED TO THE POWER SOURCE.



WARNING!:
ALWAYS UNPLUG OR DISCONNECT THE MACHINE FROM THE POWER SOURCE BEFORE CLEANING OR SERVICING

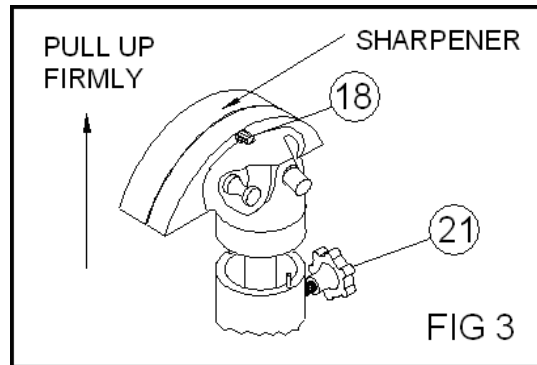
VI.- CLEANING

NOTE: IT IS RECOMMENDED TO CLEAN THE MACHINE DAILY, WITH A SOFT DAMP CLOTH, AND A SOFT BRUSH WITH APPROVED MILD DETERGENT AND WATER. **DO NOT CLEAN THE MACHINE WITH A WATER HOSE. DO NOT SUBMERGE THE UNIT INTO WATER OR OTHER LIQUIDS.**

FOR DAILY CLEANING YOU MUST CLEAN ALL THE COMPONENTS MENTIONED ON POINT 3 SECTION IV. FOR MORE THROUGH CLEANING FOLLOW THESE EASY STEPS:

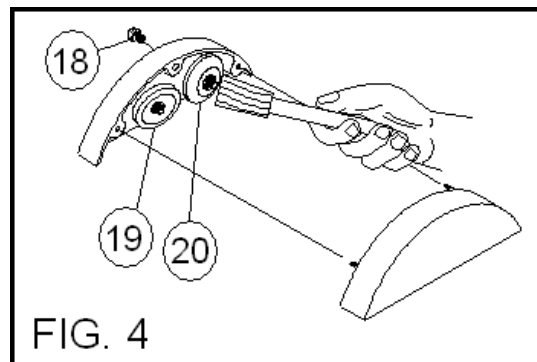
- 1.- LEVEL THE THICKNESS GAGE PLATE (5) WITH THE KNIFE GUARD PLATE (12) USING THE SLICE ADJUSTING KNOB (6).
- 2.- PLACE THE GRIP (15) IN ITS STOWED POSITION UNDER THE CARRIAGE TRAY (4).
- 3.- REMOVE THE CARRIAGE FROM ITS SUPPORT USING THE CARRIAGE KNOB (1).
- 4.- REMOVE THE SCRAP TRAY (23) LOCATED UNDER THE KNIFE. JUST PULL UP SLIGHTLY AND REMOVE IT.
- 5.- REMOVE THE SHARPENER ASSEMBLY (FIG 3) BY LOOSENING THE SHARPENER KNOB (21) AT THE BOTTOM OF THE ASSEMBLY, THEN PULL ALL UP.

NOTE: YOU CAN SPLIT THE SHARPENER COVER LOOSENING THE SMALL KNOB (18) IN ORDER TO CLEAN THE WHOLE SHARPENER ASSEMBLY (FIG 4).



6.- YOU MAY ALSO REMOVE THE KNIFE COVER PLATE (12), FOR DEEPER CLEANER, BUT **BE EXTREMELY CAREFUL**, **WHEN THE KNIFE EDGE IS PARTIALLY EXPOSED OR TOTALLY EXPOSED IT IS EXTREMELY DANGEROUS.**

7.- AFTER THESE STEPS, YOU CAN GIVE A DEEPER CLAENING TO ALL COMPONENTS. THEN REASSEMBLE IN REVERSE ORDER.



VII.- MAINTENANCE



WARNING!:
ALWAYS DISCONNECT THE MACHINE FROM THE POWER SOURCE
BEFORE EXECUTING ANY SERVICING OR MAINTENANCE.

1.- **SLIDE RODS:** YOU MUST LUBRICATE THE SLICER WITH LIGHT OIL AT LEAST EVERY 100 HOURS OF USE OR 30 DAYS. THE POINTS TO APPLY OIL ARE (16) AND (17), BOTH SHOWN IN FIG 6.

2.- **KNIFE:** AFTER MANY HOURS YOU WILL NEED TO RE-SHARPEN THE KNIFE. FOLLOW THESE STEPS:

A.- BE SURE THE MACHINE IS OFF.

B.- LOOSEN THE KNOB (21) UNDER THE SHARPENING ASSEMBLY UNTIL IT SPRINGS UP

C.- PUSH THE ASSEMBLY ALL THE WAY FORWARD TOWARDS THE KNIFE EDGE, HOLD IT IN THAT POSITION AND PRESS DOWN UNTIL THE STONES ARE ON EACH SIDE OF THE KNIFE (APROX. ¼" UNDER THE EDGE) THEN TIGHTEN THE KNOB AGAIN.

D.- TURN THE MACHINE ON, AND PUSH THE ROD "A" (FIG 5). LET THE STONE GRIND THE UNDER 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. WHEN YOU RELEASE THE ROD "A" IT WILL RETURN AUTOMATICALLY.

E.- THEN REMOVE THE BURR FROM THE TOP SIDE OF THE KNIFE BY PULLING DOWN ROD "B" ONLY A VERY SLIGHT PRESSURE IS NEEDED TO HOME THE EDGE. TOO MUCH PRESSURE AND TIME MAY CREATE A REVERSE ANGLE AND DESTROY KNIFE. ROD "B" WILL RETURN AUTOMATICALLY WHEN RELEASED.

IMPORTANT: THE TIME SPENT IN GRINDING AND TRUING THE KNIFE EDGE WILL ADD TO LONGEVITY OF THE KNIFE AND PROVIDE OPTIMUM EFFICIENCY OF YOUR PRO-CUT SLICER. REPEAT STEPS "D" AND "E" IF IT IS NECESSARY.

(*) INDICATORS OF NO SHARPENED KNIFE.

- 1.- IRREGULAR CUTS.
- 2.- TOO MUCH SCRAP UNDER KNIFE.
- 3.- CAR HEAVIER WHEN SLICING.

THIS SLICER HAS SOME PARTS THAT MAY WEAR DOWN. TAKE CARE OF CHECK (AND REPLACE IF NECESSARY) THE FOLLOWING PARTS:

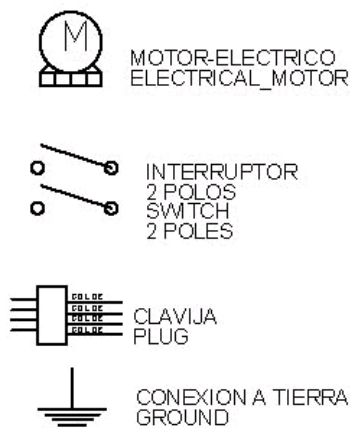
| PARTS CHEKING | FREQUENCY VERIFICATION | COMMENTS |
|------------------------------|------------------------|---|
| BEARING | DAILY | DO DAILY CLEAN BEARING AREA TO PREVENT BUILDUP OF FLUIDS AND WASTES.ALSO OIL (FOOD GRADE GREASE) THIS AREA FOR THE PURPOSE OF EXTENDING THE LIFE OF BEARING. |
| MEMBRANE (ON-OFF) | DAILY | REQUIRED IMMEDIATELY CHANGE SWITCH MEMBRANE BREAK IF FAILURE TO PREVENT POST ON OR OFF THE INTRODUCTION OF MOISTURE OR OTHER WASTE. |
| MOVING TRUCK (BARS MEDIA) | ONCE A WEEK | KEEP FREE OF WASTE (POWDER, FOOD, ETC.) BARS ALSO KEEP MOVING THIN OIL LUBRICATED, DO NOT USE OIL OR FAT THICK AS IT AFFECTS THE MOVEMENT. |
| KNIFE | ONCE A WEEK | SHARPENING BLADE HEAVY CUT IF YOU NOTICE, OR IF YOU NOTICE WHEN EXCESS SCRAP SLICING. (CUT TO BE GENTLE, EASY CLEAN). |
| SHARPENING STONES AND SEATED | DAILY | IT IS RECOMMENDED THAT THE STONES ARE KEPT COVERED OR PROTECTED FROM WASTE TO EXTEND THE LIFE OF THESE. MAKE SURE BEFORE THE BLADE SHARPENING IS FREE TO PREVENT WASTE CLOGGED PORES OF STONES. |

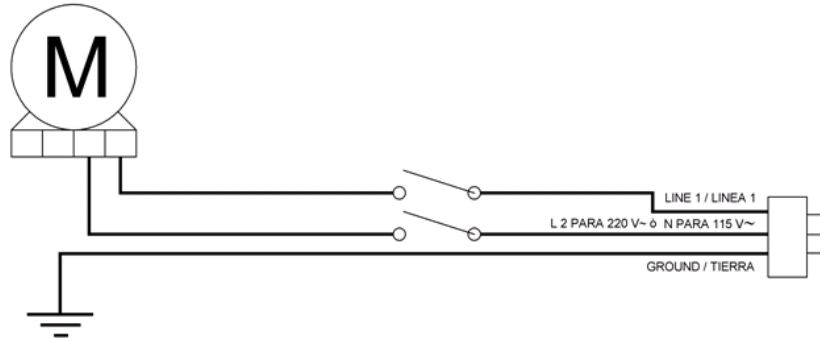
VIII.- ELECTRICAL SPECIFICATIONS:

| MODEL | VOLTAGE | FRECUENCY | CURRENT | PHASES | MOTOR POWER |
|--------|---------|-----------|---------|--------|----------------|
| KMS-13 | 115 V~ | 60 HZ | 6 A | 1 Ø | 248 W 1/3 (HP) |

IX.- ELECTRICAL DIAGRAM KMS-13:

SIMBOLOGIA





EL CAPACITOR NO REPRESENTADO EN EL DIAGRAMA ELECTRICO YA QUE ES PARTE DEL MOTOR.
CAPACITOR IS NOT SHOWN AT THE CIRCUIT DIAGRAM, BECAUSE IT IS PART OF THE MOTOR.

PARA 220V~ ES LINEA, Y PARA 115V~ ES NEUTRO.

IN THE ELECTRIC CURRENT DIAGRAM, GROUND LINE (GREEN OR GREEN AND YELLOW WIRE) TO 220 V IS LINE AND 115 V IS NEUTRAL

X.- PARTS LIST KMS-13 ANODIZED:

PART LIST SCHEMATICS FOR SLICER KMS-13 ANODIZED

| ITEM | DESCRIPTION | QTY |
|------|--------------------------------------|-----|
| 1 | CARRIAGE SUPPORT KNOB | 1 |
| 2 | KNIFE | 1 |
| 3 | CARRIAGE SUPPORT | 1 |
| 4 | CARRIAGE SUB-ASSEMBLY | 1 |
| 5 | THICKNESS GAGE PLATE | 1 |
| 6 | SLICE ADJUSTING KNOB | 1 |
| 7 | SWITCH WITH PILOT LIGHT | 1 |
| 8 | CARRIAGE BASE | 1 |
| 9 | SUPPORT FOOT RUBBER | 4 |
| 10 | SLICER BASE FRAME | 1 |
| 11 | MOTOR 1/3HP (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 (SEE FIG 3 & 4) | 1 |
| 19 | GRINDING STONE (SEE FIG 4) | 1 |
| 20 | TRUING STONE (SEE FIG 4) | 1 |
| 21 | SHARPENER LOCK KNOB (SEE FIG 3) | 1 |
| 22 | KNIFE GUARD KNOB | 1 |
| 23 | RECEIVING TRAY | 1 |

XI.- FIGURE #6 KMS-13 ANODIZED

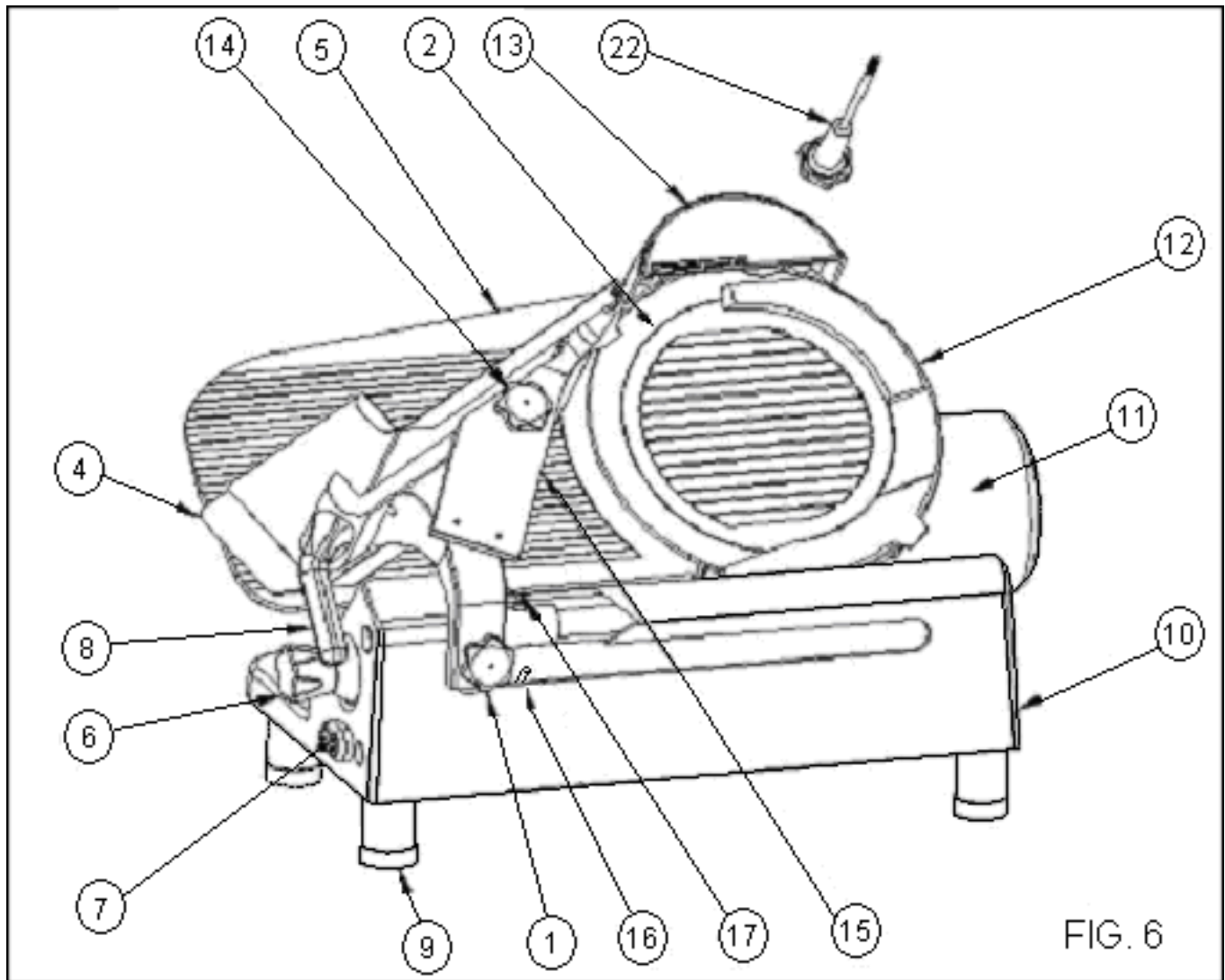


FIG. 6



THANKS FOR READING THIS MANUAL. IF YOU HAVE ANY DOUBT REGARDING
THE OPERATION OF THIS MEAT SAW, PLEASE CONTACT TO YOUR PRO CUT
AUTHORIZED DEALER.