

Winco OS-250

Winco 1/4" Commercial Fruit and Vegetable Slicer User Manual

Model: OS-250

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Winco OS-250 Commercial Fruit and Vegetable Slicer. Please read this manual thoroughly before initial use and retain it for future reference.

The Winco OS-250 is a commercial-grade onion slicer designed for fast, high-volume slicing of onions and other fruits and vegetables. It features dual precision aluminum arched blades for a precise 1/4-inch slice and a specially designed handle for maximized leverage, reducing cutting fatigue. Its robust construction and non-skid feet ensure stability and durability in commercial kitchen environments.

IMPORTANT SAFETY INFORMATION

- Always exercise extreme caution when handling blades. Blades are very sharp and can cause severe injury.
- Ensure the slicer is placed on a stable, non-slip surface before operation. The unit features non-skid feet for enhanced stability.
- Keep hands and fingers clear of the cutting area and blades during operation and cleaning.
- Do not attempt to slice items that are too large or excessively hard for the machine, as this may damage the blades or cause injury.
- Always clean the slicer thoroughly after each use to prevent food residue buildup and maintain hygiene.
- Keep the appliance out of reach of children and unauthorized personnel.
- Only use the slicer for its intended purpose of slicing fruits and vegetables.

PRODUCT COMPONENTS

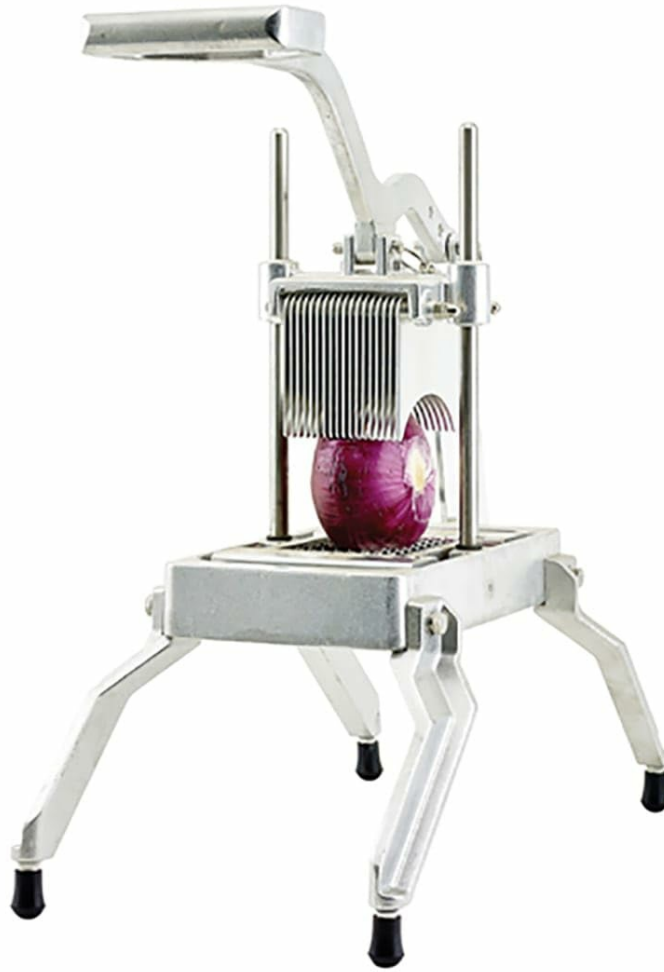


Figure 1: The Winco OS-250 Commercial Fruit and Vegetable Slicer. This image displays the complete slicer unit, featuring its sturdy aluminum frame, the blade assembly, the push handle, and a red onion positioned for slicing. The non-skid feet are visible at the base, ensuring stability during use.

The Winco OS-250 slicer consists of several key components:

- **Frame:** The main aluminum structure that supports all components, providing durability and stability.
- **Blade Assembly:** Features dual precision aluminum arched blades designed to deliver consistent 1/4-inch slices.
- **Push Handle:** Ergonomically designed to maximize leverage for smooth, one-push operation, minimizing user effort.
- **Cutting Area:** The designated section where the fruit or vegetable is placed for slicing, measuring 4.15" x 3.75".
- **Non-Skid Feet:** Four rubberized feet located at the base to ensure the slicer remains secure and stable on commercial kitchen countertops during use.

SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging. Inspect the slicer for any signs of damage that may have occurred during shipping.

2. **Placement:** Place the slicer on a clean, dry, and stable countertop. Ensure all four non-skid feet are firmly on the surface to prevent any movement during operation.
3. **Initial Cleaning:** Before first use, wash all parts that will come into contact with food using warm, soapy water. Rinse thoroughly with clean water and dry completely to ensure hygiene.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective slicing:

1. **Prepare Produce:** Peel and trim the ends of the onion or other fruit/vegetable as needed. Ensure the item is appropriately sized to fit within the 4.15" x 3.75" cutting area without excessive force.
2. **Position Produce:** Place the prepared item firmly onto the cutting grid at the base of the slicer, ensuring it is centered for even slicing.
3. **Engage Handle:** Grasp the push handle firmly. For larger or firmer items, using both hands may provide better control and leverage.
4. **Slice:** With a smooth, continuous motion, push the handle down through the produce. The dual blades will create uniform 1/4-inch slices. Avoid jerky movements.
5. **Collect Slices:** Sliced produce will fall through the blades into a container placed underneath (container not included).
6. **Repeat:** Lift the handle back to its starting position and repeat the process for additional items.

Note: For best results and to prevent damage, avoid forcing the handle if significant resistance is met. Re-evaluate the size and hardness of the produce.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity, hygiene, and optimal performance of your slicer.

Cleaning

- **Immediate Cleaning:** Clean the slicer immediately after each use to prevent food particles from drying onto the blades and components, which can make cleaning more difficult.
- **Disassembly:** Carefully disassemble the blade assembly for thorough cleaning. Refer to the product diagram or manufacturer's instructions for safe disassembly. Handle blades with extreme care to avoid injury.
- **Washing:** All parts are dishwasher safe, offering convenient cleaning. Alternatively, wash by hand with warm, soapy water and a soft brush to effectively remove any food particles.
- **Rinsing and Drying:** Rinse all components thoroughly with clean water to remove all soap residue. Dry completely with a soft cloth or allow to air dry before reassembly or storage to prevent water spots and corrosion.
- **Sanitization:** For commercial environments, follow all local health codes and regulations for sanitization procedures after cleaning.

Storage

Store the slicer in a clean, dry place when not in use. Ensure blades are protected to prevent accidental injury or damage to the cutting edges.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Slices are uneven or incomplete.	Produce not centered; blades dull or damaged; insufficient or uneven force applied.	Ensure produce is centered on the cutting grid. Inspect blades for damage and replace if necessary. Apply firm, consistent pressure during slicing.
Slicer moves or slides during operation.	Non-skid feet not properly engaged; slicer placed on a slippery or uneven surface.	Ensure all four non-skid feet are clean and firmly on a dry, stable, and level surface.
Difficulty pushing handle down.	Produce is too large or too hard for the slicer; blades are dull or obstructed.	Ensure produce fits within the cutting area. Do not attempt to slice excessively hard items. Inspect blades for any obstructions or dullness and clean or replace as needed.

SPECIFICATIONS



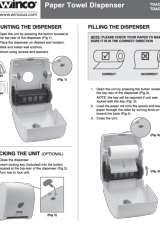



Model: OS-250
Brand: Winco
Slice Thickness: 1/4 inch
Cutting Area: 4.15" x 3.75"
Product Dimensions: 15.35"L x 8.86"W x 13.78"H
Material: Stainless Steel (Frame), Aluminum (Blades)
Color: Silver
Operation Mode: Manual
Special Feature: Dishwasher Safe (for components)
Certifications: NSF Listed
Item Weight: 18.06 pounds
UPC: 811642054241

WARRANTY AND SUPPORT

For specific warranty information or technical support regarding your Winco OS-250 Commercial Fruit and Vegetable Slicer, please refer to the documentation included with your purchase or visit the official Winco website. Customer service contact details are typically available there.

You may also visit the [product page on Amazon](#) for additional information or to contact the seller directly for assistance.

Related Documents - OS-250

 <p>Winco MANDOLINE SLICER MDL-4P</p> <p>CONTENTS</p> <ul style="list-style-type: none"> 1 x Instruction Sheet with Setup & Operation and Safety Guide 1 x Replacement Blade 1 x Safety Hand Guard 	<p>Winco MDL-4P Mandoline Slicer: User Manual and Operating Guide</p> <p>Comprehensive user manual for the Winco MDL-4P Mandoline Slicer. Learn about setup, blade installation, cut thickness adjustment, operation, and maintenance. Includes safety warnings and care instructions for efficient food preparation.</p>
 <p>Winco W6010DE/J Parts List</p>	<p>WINCO W6010DE/J Generator Parts List and Diagrams</p> <p>Comprehensive parts list and assembly diagrams for the WINCO W6010DE/J portable generator. Includes detailed breakdowns of the engine, generator end, cradle assembly, fuel system, electrical receptacles, and decals, with part numbers and quantities.</p>
 <p>Winco Paper Towel Dispenser</p> <p>MOUNTING THE DISPENSER</p> <p>FILLING THE DISPENSER</p> <p>LOCKING THE UNIT (OPTIONAL)</p>	<p>Winco TDAC-8W/TDAC-8K Paper Towel Dispenser Instructions</p> <p>This document provides instructions for mounting, filling, and locking the Winco TDAC-8W and TDAC-8K paper towel dispensers.</p>
 <p>Winco Digital Portion Scale Operating Instruction Manual</p> <p>Scale and Use</p>	<p>Winco SCAL-D22 Digital Portion Scale Operating Instructions</p> <p>Operating instructions and specifications for the Winco SCAL-D22 digital portion scale, including care, usage, functions, and safety information.</p>
 <p>Winco 18" Pizza/Pretzel Warmer Model No. 51018</p> <p>SAFETY INSTRUCTIONS</p>	<p>Winco 18" Pizza/Pretzel Warmer Model 51018 - Operating Manual and Specifications</p> <p>Comprehensive operating manual, safety instructions, parts list, and wiring diagram for the Winco 18" Pizza/Pretzel Warmer, Model 51018. Learn how to safely operate, maintain, and assemble your commercial food warmer.</p>
 <p>Winco Hot Dog Roller Grill Model No. 62010 / 62020 / 62030</p> <p>SAFETY INSTRUCTIONS</p>	<p>Winco Hot Dog Roller Grill User Manual and Operating Instructions</p> <p>This document provides essential safety, operating, and cleaning instructions for the Winco Hot Dog Roller Grill models 62010, 62020, and 62030. It also includes a wiring diagram and a comprehensive parts list.</p>