VOLLRATH 15100 Manual Slicer





VOLLRATH 15100 Manual Slicer Installation Guide

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VOLLRATH 15100 Manual Slicer



Specifications:

· Brand: Vollrath

• Model Types: Tabletop and Wall Mount

Material: Stainless Steel

• Blade Type: Sharp cutting blade assembly

Usage: Food product slicing and cutting

Product Usage Instructions

1. **Blade Handling:** Always handle sharp blades with caution to prevent cuts and injuries. Wash new blades with warm, soapy water before use.

2. Assembly Removal:

- Tabletop Models: Slide the pusher head off the rod guides.
- Wall Mount Models: Remove the locking pin, lift handle, and slide the pusher head off the guide rods.
- 3. **Blade Replacement:** Carefully remove the old blade assembly, discard it, and install the new cutting blade assembly by following the provided steps.
- 4. **Bumper Adjustment:** Raise the bumpers approximately 2 inches for proper operation.
- Lubrication: After each use, lubricate the guide bar with mineral oil or Petrol-Gel to maintain smooth operation.

Frequently Asked Questions

Q: Can I use cooking oil for lubricating the guide bar? A: No, cooking oil should not be used as it may become sticky and potentially damage the equipment. It is recommended to use mineral oil or Petrol-Gel for lubrication.

Q: How should I handle the sharp blades to avoid injury? A: Always handle sharp blades with caution, keeping the sharp edge away from you when handling. Only trained personnel should operate the equipment or perform maintenance tasks involving the blades.

Q: What should I do if the pusher head alignment is off after assembly? A: If the pusher head block does not align properly with the blade set, reposition the pusher head assembly onto the guide rods and check for proper

alignment before use.

Installation Instructions

WARNING

Sharp Blade Hazard

Blades are sharp and can cause cuts and amputation.

To avoid injury from sharp blades, handle with caution. Only trained personal should operate equipment or preform maintenance.

Wash new blades with warm, soapy water and rinse thoroughly to remove the thin protective oil film. Keep the sharp edge away from you when handling blades.

1. Remove the pusher head assembly:

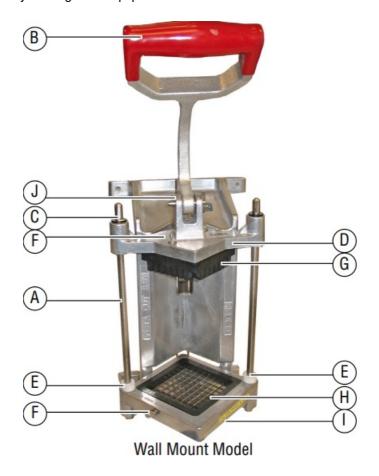
Tabletop models: Slide the pusher head off the rod guides.

Wall mount models: Remove the locking pin (J). Lift handle and slide the pusher head off the guide rods. Place pin back into the hole on the handle assembly to prevent loss.



- A Guide Rods. Guides and align the pusher head onto the blade set.
- B Handle. Used to lower and raise the pusher head block
- C Guides. Used for smooth and consistent operation of pusher head on the guide rods
- D Pusher Head Assembly. Made up of the pusher head block (and "T" handle for tabletop models).
- E Bumpers. Cushions the stop of the pusher head.
- 2. Raise the bumpers approximately 2" (5.0 cm).
- 3. Loosen thumbscrew and carefully remove the blade assembly. Remove the cutting blade assembly by pressing upwards on the bottom of the side of the blade holder, where the thumbscrew is located. Discard the old blade assembly.
- 4. Install the new cutting blade assembly by inserting the tab on the blade holder into the groove in the base, then lowering the blade holder into the seated and flush position in the base. Tighten the thumbscrew.

- 5. Slide bumpers down guide rods to contact base assembly. Position pusher head assembly onto the guide rods, slowly lower pusher head assembly, and check pusher head block to blade alignment.
- 6. Lubricate the guide bar 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.



- F Thumbscrew. Used to secure the pusher head block or the blade assembly.
- G Pusher Head Bock. Pushes the food product through the blade set.
 Specifically sized to match the corresponding blade assembly.
- H Blade Assembly. Houses the blades. Specifically sized to match the corresponding pusher head block
- I Base Assembly. Holds the guide rods and blade assembly.
- J Locking Pin. Secures the pusher head to the handle.

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- User Manual

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