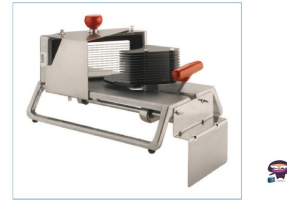


VOLLRATH 15100 Series Insta Slice Tomato Slicer



# VOLLRATH 15100 Series Insta Slice Tomato Slicer Instruction Manual

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VOLLRATH 15100 Series Insta Slice Tomato Slicer



## Specifications

- Series: 15100 15200
- Item No.: 2350008-1 Rev 08/11
- Intended Use: Slicing of tomatoes
- Safety Precautions: Check equipment before each use, inspect blades for damage, ensure proper assembly

## Product Usage Instructions

### Safety Precautions

Before operating the equipment, ensure to read and understand all safety precautions mentioned in the manual.

### Initial Setup

1. Place the slicer on a stable surface such as a table or counter.
2. Position the InstaSlice Table Stop over a table edge to secure the equipment in place.

## Operating Instructions

1. Check the blade tightness and cleanliness before each use.
2. Only slice soft vegetables like tomatoes, mushrooms, and strawberries.
3. Ensure tomatoes are clean and wet before slicing.
4. Spray water on the plastic platform and blades to reduce friction during use.
5. Push the tomato through the blades using the pusher head handle and knob, catching the slices in a pan.
6. Rinse blades immediately after use to prolong their lifespan.

## Cleaning Instructions

After each use, follow these steps to clean the equipment:

1. Ensure the equipment is unplugged and switched off.
2. Carefully remove any food debris from the blades and platform.
3. Wash the blades with warm soapy water and rinse thoroughly.
4. Dry the equipment completely before storage.

## FAQ

- **Q: Can I slice hard vegetables with this equipment?**

A: No, this equipment is designed for slicing soft vegetables like tomatoes, mushrooms, and strawberries. Slicing hard foods may damage the blades.

- **Q: How should I maintain the blades?**

A: Check the blades before each use for any damage or dullness. If needed, replace the blade assembly. Rinse the blades immediately after each use to prolong their lifespan.

Thank you for purchasing this Vollrath Food Processing 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 can cause severe personal injury, death, or substantial property damage if the warning is ignored.

### CAUTION

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

### NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

### For Your safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others or damage the equipment.

To reduce risk of injury or damage to the equipment:

To reduce risk of injury or damage to the equipment:

- Check equipment before each use to insure the equipment is clean.
- Check for broken, nicked or dull blades and if found, replace blade assembly.
- Check to insure that the pusher head sits down completely on the rubber bumpers. The suction cups on each rear leg will hold the equipment securely to smooth surfaces.
- If necessary, lubricate guide rods using a light coating of mineral oil, Petro Gel, or food grade lubricant. **DO NOT USE COOKING OIL AS IT WILL BECOME STICKY AND MAY PERMANENTLY DAMAGE THE PUSHER**

## Function and PurPoSe

Intended for slicing of tomatoes.

## Operation



### **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.

Prior to first use, it is important to clean the equipment. Wash new blades with warm soapy water and rinse thoroughly to remove the thin protective oil film.

1. Place slicer on a table or counter. Position the InstaSlice Table Stop over a table edge to hold the equipment in place
2. Before each use, always check for proper blade tightness and equipment cleanliness. Check for broken, nicked or dull blades and if found, replace blade assembly.
3. This equipment should be used to slice soft vegetables such as tomatoes, mushrooms, strawberries, etc. Hard foods such as onions, potatoes, lemons, etc. will cause blades to break. Use a Tomato King Scooper to remove the stem scar of the tomato. For best results, the tomatoes should be clean and wet before slicing them in the equipment.
4. Spray the plastic platform and blades with water to reduce friction and repeat as needed during use.
5. Place the tomato top down on the platform of the slicer against the pusher head. Place one hand on the pusher head handle and one hand on the knob on top of the slicer. With a quick push of the pusher head, push the tomato through the blades catching the slices into a pan placed at the end of the slicer.
6. Repeat this process until you have prepared enough food for your daily needs.
7. Rinse blades immediately. Failure to do so will shorten the life of the blades.

## cleaning



### **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.

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

1. Place Pusher Head Assembly in its most “open” position by retracting the handle.
2. Rinse or spray off equipment thoroughly with HOT water. You may want to immerse the complete equipment in warm soapy water first. Use caution when handling the equipment – blades are sharp.
3. Do not wipe across blades or use scrub pads on this equipment. Wiping across the sharp edge of the blade can cause injury and will dull the blades.
4. Do not put this equipment in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the equipment.
5. After cleaning, let the equipment air dry.
6. Lubricate sliding parts with mineral oil or Petro Gel after each use. Do not use cooking oil as it will become sticky and may permanently damage the equipment.

**nOte:**

Food acids will make blades dull and corrode the metal. always clean this food preparation equipment immediately after every use.

**Blade and PuSher head maintenance**

1. Examine the pusher head 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.
2. Check the clearance between the pusher head fingers and the blades. Make sure they do not rest on or touch the blades at any point when you move the head through its full travel. If there is contact, adjustments must be made.
3. Pusher head fingers must never contact blades.  
Adjust pusher head finger spacing by placing a screwdriver between pusher head fingers and gently rotate up/down. You may also adjust the entire pusher head assembly by loosening the set screws underneath and rotating the guide rod as needed – tighten set screws.

**Preventative maintenance**

4. Clean the equipment after every use.
5. Use for intended purposes only.
6. Change the blades regularly – based on usage.

**Replacing Blade aSSemBly**

**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.

Individual blades cannot be replaced. Replacement blades are available in assemblies only.  
The notches on the blade assembly fit in groves on the bottom front of the frame.

1. Loosen the two thumbscrews on the top of the equipment.

2. Push the top of the blade assembly from the back towards the front and lift out. Replace in the opposite manner and tighten the two thumbscrews.
3. Dispose of used blade assemblies properly.

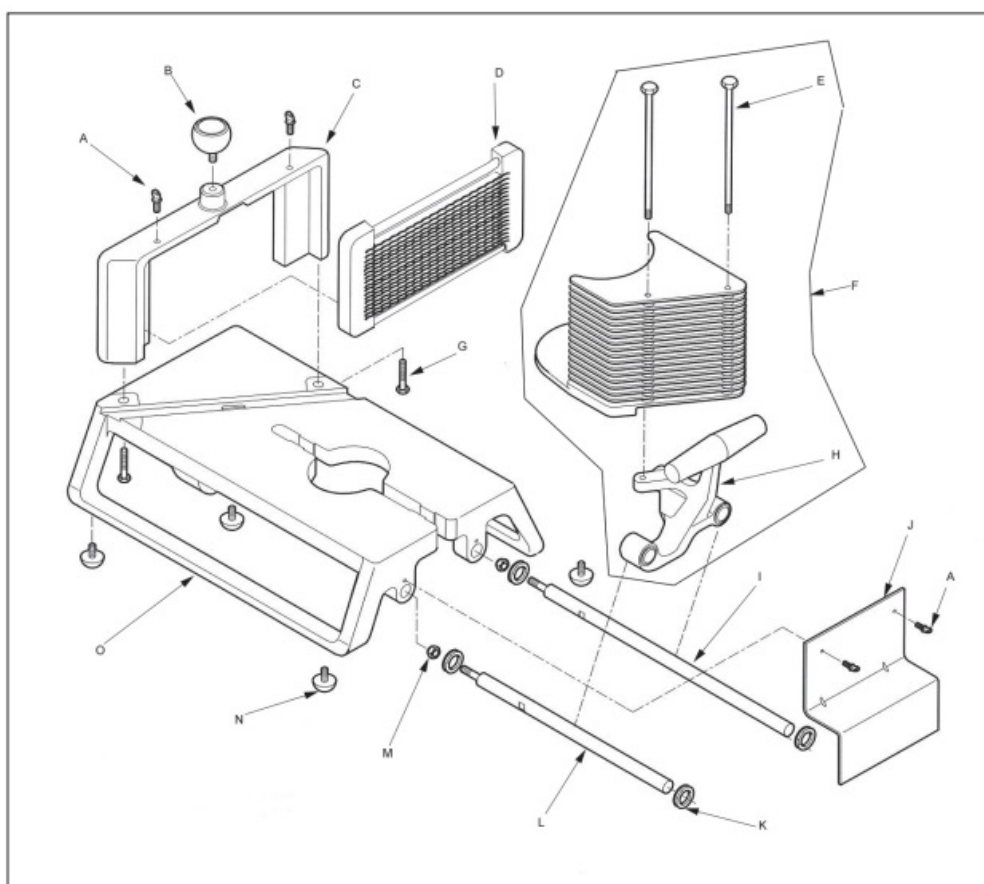
## Troubleshooting

If the equipment no longer slices tomatoes cleanly or without damage to the tomato, the blades could be dull and be in need of replacement. Broken, bent, or nicked blades must be replaced immediately.

Problem	It might be caused by	course of action
Broken Blade.	Wrong food used in equipment.	Slice only what is recommended.
Fingers are misaligned.		Readjust fingers.
Blades are dull.		Replace blade assembly as needed.

letteR	PaRt #	DescRIPtIOn
A	<a href="#">369211</a>	Thumb screw
B	0304	Knob
C	<a href="#">379064</a>	Bridge casting
D	<a href="#">15112</a>	Blade assembly, 7/32" (scalloped blade)
	<a href="#">15113</a>	Blade assembly, 1/4" (scalloped blade)
	<a href="#">15115</a>	Blade assembly, 3/16" (scalloped blade)
	<a href="#">15114</a>	Blade assembly, 3/8" (scalloped blade)
	<a href="#">15206</a>	Blade assembly, 7/32" (straight blade)
	<a href="#">15207</a>	Blade assembly, 1/4" (straight blade)
	<a href="#">15209</a>	Blade assembly, 3/16" (straight blade)
	<a href="#">15208</a>	Blade assembly, 3/8" (straight blade)
E	<a href="#">379069</a>	Pusher head assembly bolt

letteR	PaRt #	DescRIPtIOn
F	<a href="#">379070</a>	Pusher head assembly (complete) 7/32"
	<a href="#">379071</a>	Pusher head assembly (complete) 1/4"
	<a href="#">379072</a>	Pusher head assembly (complete) 3/16" & 3/8"
G	<a href="#">379073</a>	Shoulder bolt
H	<a href="#">379074</a>	Handle assembly
I	<a href="#">379075</a>	Guide rod (long)
J	<a href="#">379076</a>	Table top
K	<a href="#">379049</a>	RUBBER washer – guide rod
L	<a href="#">379077</a>	Guide rod (short)
M	353	Nut – guide rod
N	<a href="#">2319</a>	Rubber foot
O	<a href="#">379079</a>	Base
Not Shown	<a href="#">379065</a>	Guard



## SERVICE AND REPAIR

Serviceable parts are available on [Vollrath.com](http://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](http://www.vollrath.com).

[www.vollrathco.com](http://www.vollrathco.com)

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Canada Service: 800.695.8560  
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## Documents / Resources



**[VOLLRATH 15100 Series Insta Slice Tomato Slicer](#)** [pdf] Instruction Manual  
15100 Series Insta Slice Tomato Slicer, Insta Slice Tomato Slicer, Slice Tomato Slicer, Tomato Slicer, Slicer

## References

- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [Vollrath Replacement Blade Assembly, 7/32", \(13\) Scalloped Blade 15112 | Parts Town](#)
- [Vollrath 15207 Blade Assembly, 1/4" | Parts Town](#)
- [Vollrath 379065 Safety Guard, Instaslice, 15100/15200 | Parts Town](#)
- [Vollrath 379076 Table Stop Bracket | Parts Town](#)
- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
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- [User Manual](#)



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