



Instruction Manual for Slicers Models RTBS9, RTBS10, RTS10, RTS12

IMPORTANT SAFETY NOTICE

This manual contains important safety instructions which must be strictly followed when using this equipment.

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Attention Owners and Operators

ESSEDUE's equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained.

Importantly, unless the operator is adequately trained and supervised, there is a possibility of serious injury.

Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, strictly following all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised and have read and understood this manual.

Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment.

Please remember that the manufacturer or the distributor cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment, particularly the sharp knife blade and all moving parts.

If you are uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a safety tips section listing a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:



or



Warnings related to possible damage to the equipment are indicated by:



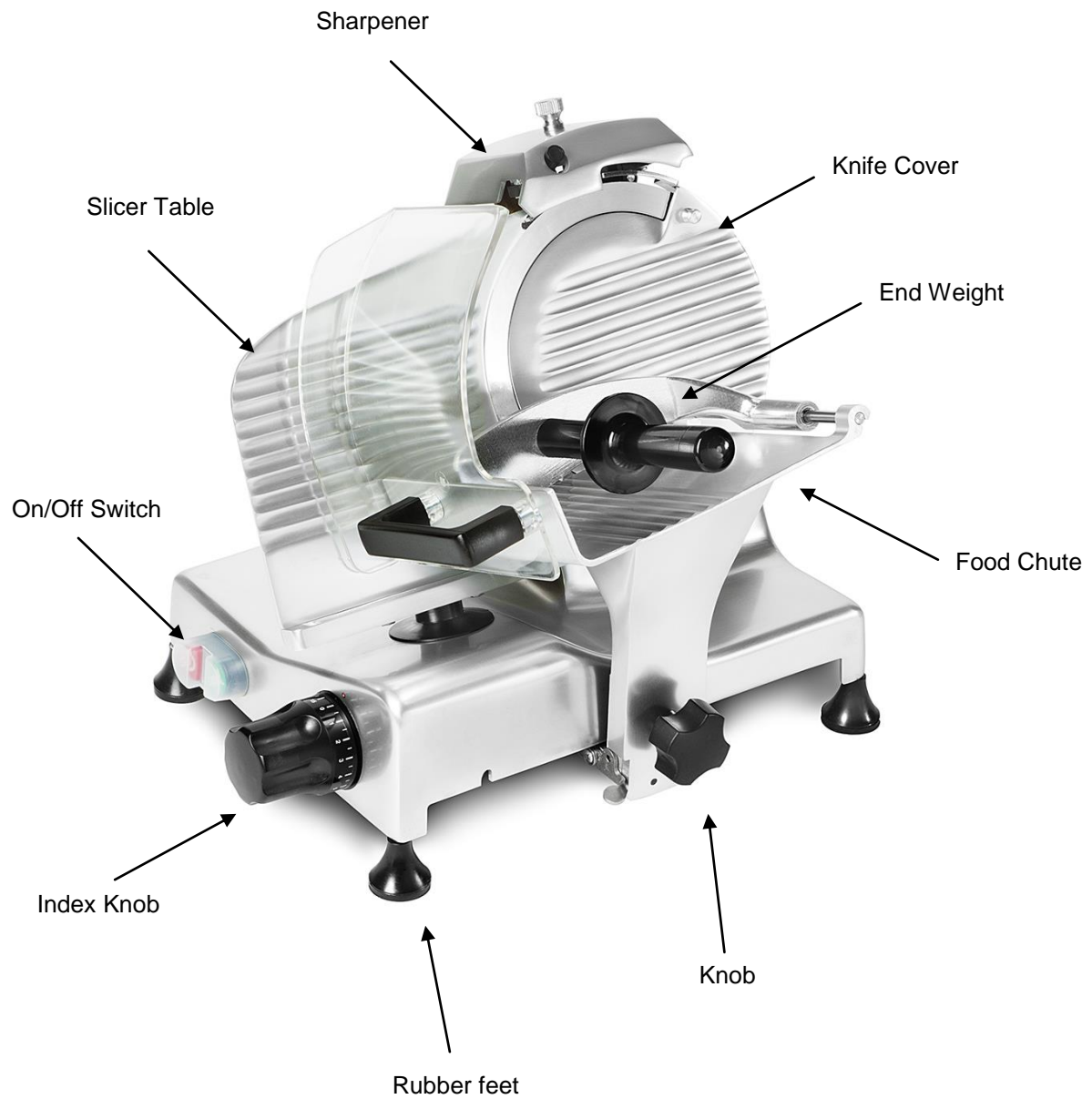
Make certain the instruction manual is available for easy reference by any operator.

FSS has put a warning label in the English language on its slicers. If the warning label or manual becomes misplaced, damaged, illegible or if you require additional copies, please contact your nearest representative or FSS directly.

Please remember that this manual or the warnings do not replace the need to be alert, to properly train and supervise operators and to use common sense when using this equipment.

Slicer for salami, meat without bones or hard cheese cutting only.

Key Components of the Slicer



Slicer Safety Tips



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch this slicer without training and authorization from your supervisor or if you are under 18 years old. Read this instruction manual first.
- **ONLY** install the slicer on a level nonskid surface that is nonflammable and is located in a clean, well-lighted work area away from children and visitors.
- **ALWAYS** ground slicer utilizing proper power source.
- **NEVER TOUCH KNIFE.** Keep hands and arms away from all moving parts.
- **NEVER OPERATE** the slicer without the knife cover securely installed.
- **NEVER** put hand into the chute arm opening on the right side of the slicer.
- **ONLY USE END WEIGHT HANDLE** to push food chute during slicing.
- **ONLY USE THE END WEIGHT, NOT YOUR HAND,** to hold food products when slicing. Never put your hand on or around food chute when slicer is on.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the Aluminium base.
- **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS,** always turn the slicer off, turn the slice thickness dial clockwise until it stops, remove the food chute and unplug the power cord.
- **NEVER UNSCREW THE RUBBER FEET.** Rubber feet are fixed, not adjustable.
- **USE ONLY SLICER ACCESSORIES** properly installed.

Installation

UNPACKING

1. Unpack the slicer immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact your source of the equipment. **You have no recourse to damage after fifteen (15) days.**
2. You should receive with the slicer, rubber feet, and an instruction manual. Contact FSS or your local supplier if you did not receive all of these materials.



TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL SLICER IN ADEQUATE WORK AREA

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate the slicer on a solid, level, nonskid surface that is nonflammable.
- **NEVER** operate slicer with a damaged power cord or power plug.
- **NEVER** operate slicer with an extension cord.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so may create hazards.
- **NEVER** operate slicer without the knife cover securely installed.
- **NEVER** operate slicer without the warning label attached (see page 4 for location).
- **NEVER** unscrew the rubber feet. Rubber feet are fixed, not adjustable.

INSTALLATION

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in the manual. Contact your local representative or FSS first.
2. Remove the slicer from the corrugated box.
3. Make sure the rubber feet are firmly tightened.



NEVER USE SLICER WITHOUT RUBBER FEET INSTALLED.

4. Select a location for the slicer that has a level, solid, nonskid surface that is nonflammable and is in a well-lit work area that is away from children and visitors. Rubber feet are fixed and not adjustable.



USE AT LEAST TWO PEOPLE TO LIFT THE SLICER UP TO THE OPERATING LOCATION. NEVER ATTEMPT TO LIFT THE SLICER ALONE.

Installation

THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (See Fig. 4 and Fig. 5).

5. Inspect the slicer to ensure all parts have been provided.
6. Make sure the knife cover and knife sharpener are in place.
7. Make sure the warning label is properly positioned and legible and the instruction manual is available near the slicer.
8. Clean the slicer using the procedures outlined in the cleaning section (pages 9 and 10) prior to using the slicer.
9. Contact your local representative or FSS directly if you have any questions or problems with the installation or operation of this slicer.

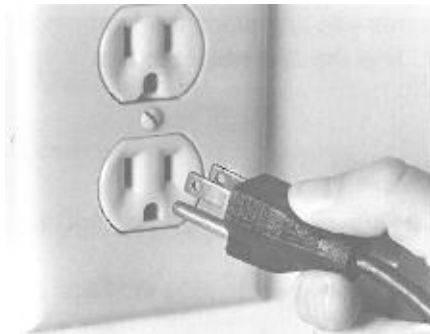


Figure 4

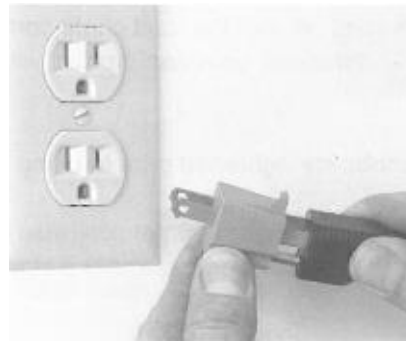


Figure 5

Operating Instructions



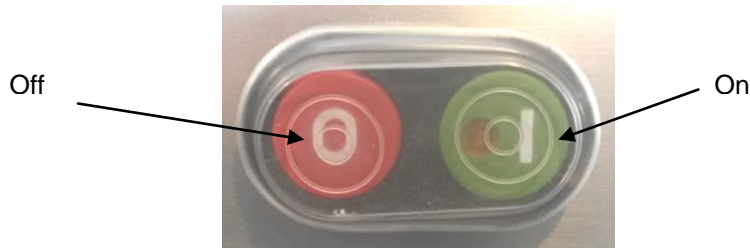
SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch this slicer without training and authorization from your supervisor or if you are under 18 years old. Read this instruction manual first.
- **NEVER** operate the slicer without the knife cover securely installed. Keep hands and arms away from all moving parts.
- **ONLY USE THE END WEIGHT HANDLE** to push the food chute during slicing.
- **ONLY USE THE END WEIGHT HANDLE, NOT YOUR HAND**, to hold food products when slicing. Never put your hand on or around food chute when slicer is on.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the Aluminium base.
- **BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS**, always turn slicer off, turn the slice thickness dial clockwise until it stops, unplug power cord and remove food chute.

SLICER OPERATION

1. With the slicer turned off (red button of the switch pushed), pull the food chute completely towards you and place the food product onto the food chute. Slice only boneless, unfrozen food product with the slicer. Use the end weight to hold the food product in place.



2. Make sure all knobs are tightened prior to using the slicer.

3. Rotate the index knob dial counter clockwise to the desired slice thickness. After slicing is complete, always turn the index knob dial clockwise until it stops to close the slicer table.

4. Turn slicer on pushing the green button of the switch.



DO NOT hold the food product with your hand.



ALWAYS be aware of where you put your hands when operating the slicer. The end weight handle is the only part of the slicer you should touch while slicing.

5. Use the end weight handle to manually push the food chute back and forth. The end weight handle is the only part of the slicer you should touch while slicing. Do not catch slices with your hand. Let slices drop onto the Aluminium base.



If a product needs to be adjusted during slicing, ALWAYS pull the end weight all the way towards you, turn the slicer off and close the slicer table prior to adjusting the product and the end weight.

6. After the last slice stroke, pull the food chute all the way towards you. Turn the slicer off and turn the Index knob dial clockwise until it stops to close the slicer table.

7. Now you can unload and load food product from the food chute.

Cleaning & Sanitizing



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY TO THE SLICER OPERATOR AND CUSTOMERS:

- **BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS**, always turn slicer off, turn the index knob dial clockwise until it stops, remove food chute, and unplug power cord.
- **NEVER** attempt to clean slicer with the knife running.
- **NEVER** attempt to remove the knife or knife ring guard from the slicer. They must remain on the slicer for proper operation, sharpening, and cleaning.



To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicers can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.



Once your slicer makes contact with food product, the entire slicer, including removable parts, must be thoroughly cleaned and sanitized. This process is to be repeated at least every 4 hours using these procedures and information; and comply with additional laws from your state and local health departments.



As with all food contact surfaces, it is extremely important to properly sanitize the entire slicer and to closely follow the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved to kill potentially harmful bacteria.

NOTE: It may be desirable to wear non-cutting safety gloves during the cleaning operation.

IMPORTANT: If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions. Excessive amounts of sanitizer and use of products not formulated for stainless steel or aluminum may VOID your warranty.

Sanitizer concentration shall comply with section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness of the FDA Food Code.

For more information on proper kitchen and equipment sanitation, visit www.servsafe.com provided by the National Restaurant Association (NRA).



- **DO NOT** put components in dishwasher.
- **DO NOT** hose down, pressure wash or pour water on the slicer.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean the slicer.
- **DO NOT** use bleach, products containing sodium hypochlorite or other caustic/strong detergents on the slicer base or removable parts. These products will discolor and destroy the parts.

Slicer components are easily disassembled without the use of special tools. It may be desirable to wear non-cutting safety gloves during the cleaning operation.

DISASSEMBLY for CLEANING & SANITIZING

1. Turn the slicer off, turn the index knob dial clockwise until it stops so the table covers the knife's edge, and unplug the power cord.

Remove all of the slicer's removable parts. Clean, scrub and sanitize all parts.

2. Remove the food chute by rotating the knob (Fig. 6) counterclockwise until it comes completely off. Pull the food chute off the support arm (Fig. 7).

3. The slice deflector can be removed by loosening the screw knobs #1 (Fig. 8).



Figure 6



Figure 7



BE ALERT. The next steps will expose the knife.

ALWAYS turn slicer off and unplug power cord **BEFORE** cleaning.

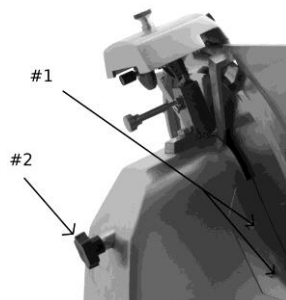


Figure 8

4. Remove the knife cover by rotating the cover release knob #2 (Fig. 8) counterclockwise until it releases. While holding the knobs on the knife cover, **carefully** lift the knife cover upward to remove.

5. Take the food chute and knife cover to a three compartment sink. Soak, clean and scrub all surfaces of the food chute and knife cover using a solution of mild detergent and warm water. Rinse removed parts with fresh, clean water. Following the instructions on your quaternary sanitizer label, soak the food chute and knife cover in a proper solution of quaternary sanitizer for a minimum of two minutes.

6. To clean the knife, soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. **Carefully** wash and rinse the top and bottom (underside) of the knife by wiping from the **centre of the knife outward**.



An important step to kill bacteria is to allow the parts to air dry before reassembly!



DO NOT allow moisture to get into knife hub.

7. To clean the slicer table, soak a clean cloth in a mild detergent and warm water solution. With the slicer table **completely closed**, scrub and wipe the slicer table by starting at the knife and pulling towards you. **NEVER** wipe the slicer table towards the knife.

8. Wipe down slicer to remove any food particles with a clean cloth and brush. Wipe and scrub all surfaces using a solution of warm water and mild detergent.

9. Use clean fresh warm water and clean cloth to wipe down the entire slicer to remove detergent.

10. Spray both sides of the knife, slicer table and the entire slicer base with a non-bleach, non-chlorine sanitizer following the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved.

 **An important step to kill bacteria is to allow the parts to air dry before reassembly!**

REASSEMBLE & REINSTALL REMOVABLE PARTS

After cleaning, sanitizing, and allowing the parts to air dry, they must be reinstalled.

Make sure the knife position is closed.

 **BE ALERT . Use extreme caution when removing the knife cover paying close attention to where your fingers are.**

1. Reinstall the knife cover. Carefully place the knife cover on by aligning the center screw over the center of the knife and seal. With one hand applying pressure in the center of the knife cover holding it in place, and one hand on the knife cover release knob (Fig 8-1), turn the release knob clockwise to tighten the knife cover into place. Make sure the grooves that are in the knife cover are horizontally aligned with the lines on the slicer table.

2. Reinstall the knife sharpener. Set the knife sharpener correctly in place and tighten the knife sharpener screw until the knife sharpener is securely in place.

3. The slice deflector. Place the slice deflector and screw knobs in place. Tighten both screw knobs into place.



Figure 8-1

Reassemble & Inspection

4. Reassemble and reinstall the food chute.

Place the food shoot upside-down on a flat surface.

Reconnect the support arm to the food chute. Line up the support arm on the food chute and thread the screw pin through all four braces. With the arm pivoted, tighten the screw pin using the screw grip until it is hand-tight and securely in place.

Place the food chute upside-down on a flat surface so that the support arm is standing in the upward position.

Loosen knob on back of food chute to remove the food chute from the support arm (Fig 8-2).

5. Place the cleaned and sanitized food chute back onto the chute arm (Fig 8-3). Securely tighten the food chute release knob to prevent any "play" between the food chute and the chute arm.

6. Reattach the end weight slide rod by threading it back through the food chute and end weight; then screw it back into the bottom of the food chute (Fig. 8-4).

7. Plug in power cord.

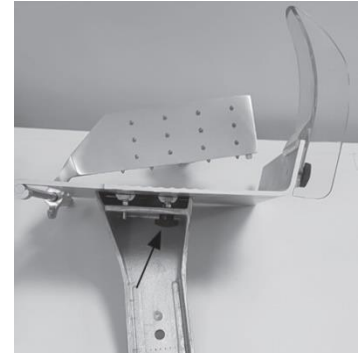


Figure 8-2

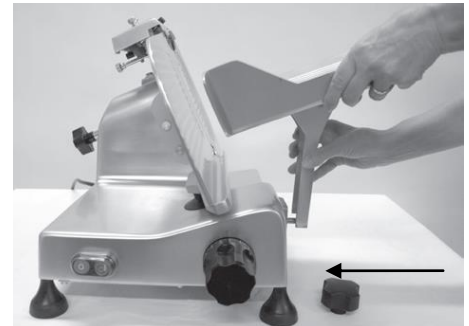


Figure 8-3

INSPECTION

INSPECTING THE SLICER FOR DAMAGED OR BROKEN PARTS INCLUDING GASKETS & SEALS. A thorough visual inspection should be made of the entire slicer and its parts. Superior Products urges the owner/operator to inspect all components often and for an authorized service agent to inspect the entire slicer at least every 6 months, including all parts that are detachable for cleaning and sanitizing. This inspection should include looking for damaged parts, broken seals or gaskets, and areas that may be more difficult to clean and sanitize.

IF A SEAL OR GASKET IS FOUND TO NOT PROPERLY SEAL, IS DAMAGED, OR IS MISSING, THE SLICER MUST BE REMOVED FROM SERVICE UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER.

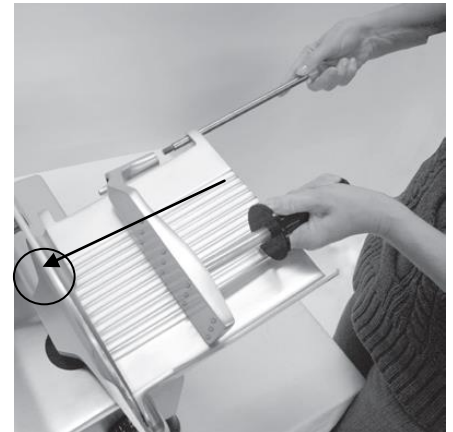


Figure 8-4

AREAS TO INSPECT



1. Seal around the slicer thickness dial
2. Seal around the boot cover of the ON/OFF switch
3. Seal on the receiving table
4. Seal tin between the hub and the knife
5. Seal in center of knife
6. Seal on boot of reset button

---Knife Sharpening---



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch rotating knife.
- **ALWAYS** keep hands clear of all moving parts.
- **ALWAYS** turn the slicer off, turn the index knob dial clockwise until it stops and remove the food chute before sharpening.
- **NEVER** sharpen slicer unless all guards are installed.

WHEN AND HOW OFTEN TO SHARPEN THE KNIFE

1. Symptoms of a dull knife are excess waste or a “tail” on the unsliced portion remaining in the food chute.
2. The knife needs to be sharpened periodically to provide consistent slices and maximum food product yield. Sharpening the knife lightly every few days is more effective than heavy sharpening at less frequent intervals.

PREPARING TO SHARPEN

1. Turn the slicer off and turn the index knob dial clockwise until it stops so the slicer table covers the knife's edge.
2. Remove food chute from the slicer.
3. Clean and dry both sides of the knife before sharpening, following instructions for knife cleaning on pages 9 and 10.
4. Loosen the sharpener release knob by turning it counterclockwise several times (See Fig. 9).



BE ALERT. The next step will expose the knife.

5. Lift the sharpener cover up (See Fig. 9), rotate it clockwise (See Fig. 10) and lower it into position with the knife fitting between the two stones (See Fig. 11).
6. Tighten the sharpener release knob (See Fig. 9) to secure the sharpener.

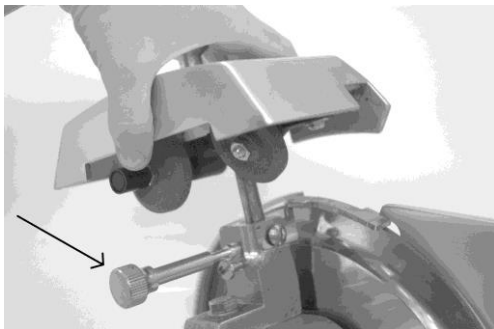


Figure 9

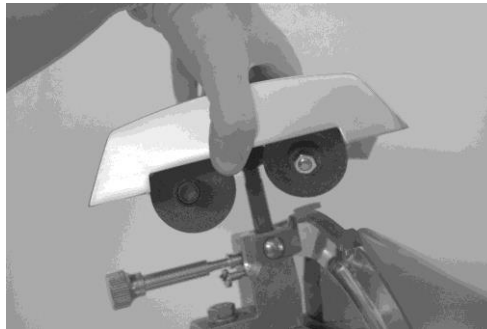


Figure 10



Figure 11

Knife Sharpening

SHARPENING THE KNIFE - (Regular Procedure)

1. Start the slicer.
2. Push the sharpening stone button #2 (See Fig. 12) so the sharpening stone make contact with the knife. Maintain pressure on the buttons for 3 or 4 seconds. If necessity arise, repeat the process up to 3 times.
3. To remove the burr push the truing stone button #3 (See Fig. 13) so the truing stone make contact with the knife. Maintain pressure on the buttons for 2 or 3 seconds.



Said operation must be made for 2 or 3 seconds ONLY and with the knife running.

4. Turn off the slicer.

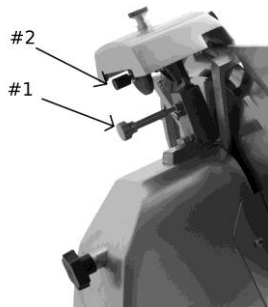



Figure 12



Figure 13

TURN SLICER OFF before inspecting.

AFTER SHARPENING

1. Turn the slicer off and unplug the power cord.
2. Loosen the sharpener release knob.
3. Rotate the sharpener and place it back in its stored position.
4. Tighten the sharpener release knob.
-  5. Clean the entire slicer as described on pages 10 through 13.
6. Reinstall the food chute and plug the power cord in.

Simple Maintenance and Repair



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **ALWAYS** turn off slicer and unplug slicer before servicing.
- **NEVER** touch this slicer without training and authorization from your supervisor.
- **ALWAYS** keep hands clear of rotating knife and moving parts.
- **DO NOT** tamper with, bypass, or remove any safety devices, guards or switches.
- **ALWAYS** turn off slicer and turn index knob dial completely clockwise after each use.

LUBRICATION

Various slicer parts need to be lubricated periodically using oil. Vaseline oil is a light, tasteless, odorless mineral oil that will not contaminate or impart odors or taste to sliced food products.



**DO NOT USE VEGETABLE OIL TO LUBRICATE SLICER.
VEGETABLE OIL WILL DAMAGE THE SLICER!**

Food Chute Slide Rod

It is necessary to lubricate the food chute slide rod with oil if the food chute becomes difficult to push.

1. Close the slicer table, unplug the slicer and remove the food chute.
2. Tilt the slicer on its end. Remove the feet and bottom enclosure to access the round slide rod.
3. Put several drops of oil on the round slide rod (See Fig. 14) towards the top of the rod.
4. Re-attach bottom enclosure and feet before tilting the slicer back to its normal position.
5. Push the food chute arm back and forth several times to distribute the oil onto the slide rod.
6. Reinstall the food chute.
7. Plug the slicer in.

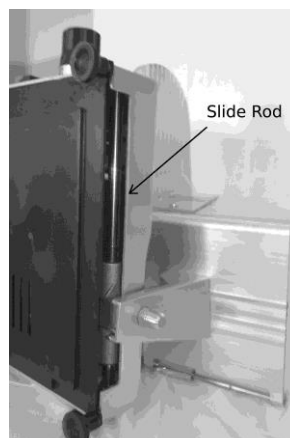


Figure 14

Simple Maintenance and Repair



**DO NOT USE VEGETABLE OIL TO LUBRICATE SLICER.
VEGETABLE OIL WILL DAMAGE THE SLICER!**

Sharpener Shafts

It is necessary to lubricate the sharpener shafts with oil weekly.

1. Loosen the sharpener release knob and pull the sharpener up to remove it (See Fig. 15).
2. Put several drops of oil on the shaft behind each sharpening stone (See Fig. 16).
3. Push both sharpener buttons a couple of times to distribute the oil onto the shafts.
4. Put several drops of oil on the main shaft (See Fig. 15), place the sharpener back into position and tighten the sharpener release knob.
5. Wipe off any excess oil that drips onto the slicer.

NOTE: The sharpener and stones can be cleaned with warm water and a brush. Allow it to air dry. **If the sharpener or stones are cleaned it is very important that all sharpener shafts are lubricated with oil afterwards!**

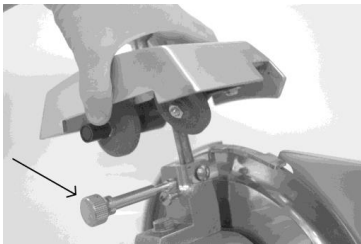


Figure 15

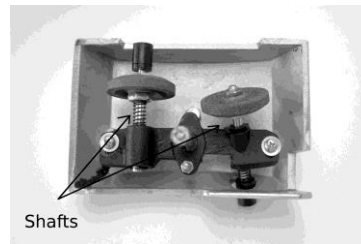


Figure 16

End Weight Slide Rod

The end weight slide rod should be lubricated weekly or when excessive drag is felt with a few drops of oil.

1. Apply a few drops of oil to the slide rod (See Fig. 17)
2. Slide the end weight up and down to distribute the oil.

**It is recommended that an authorized service company performs
all adjustments and major maintenance.**

By adequately maintaining your slicer, it will provide years of dependable service.



Figure 17

Troubleshooting Guide

SYMPTOM	CAUSE	SOLUTION
Slicer will not start	Slicer not plugged in Switch off	Plug in slicer Turn switch on
Ragged cuts-poor yield	Dull knife Chipped knife Knife-slicer table gap too wide Knife too small	Sharpen knife-make sure knife and stones are clean Sharpen or have new knife installed Call for service to adjust slicer table Have a new knife installed
Metal rubbing knife	Knife cover Food chute End weight Slicer table	Tighten knife cover release knob Tighten or adjust food chute knob Have defective end weight replaced Call for service to adjust slicer table
Hard to push food hute	No lubrication	Turn off and unplug unit. Take off feet, bottom enclosure and lubricate slide rod thoroughly with oil. DO NOT use vegetable oil!
Hard to sharpen	Stones dirty, wet or clogged with grease Knife dirty Worn stones Stones not properly aligned	Clean stones with warm water and a brush. Allow stones to air dry. Lubricate shafts with oil afterwards. Clean top and bottom of knife Have stones replaced Have sharpener adjusted



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