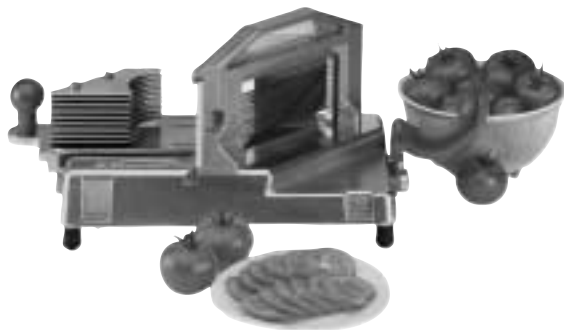


OPERATING INSTRUCTIONS

Tomato Saber™ Model No. 943 Series



Prince Castle's Tomato Saber™ slicer is designed to precisely slice whole tomatoes. With the exclusive Perma-Tight™ disposable blade cartridge system, this unit never requires blade tightening or adjusting. Engineered for durability and long life, the Tomato Saber™ features self-lubricating bearings, a blade guard, and a contoured Tomato Pusher. The unit is shipped with a Tomato Catcher, Table Stop, and Tomato Core-It™.

PRODUCT SPECIFICATION

Model No.	Slice Size
943-A	3/16" (.48cm)
943-B	1/4" (.64cm)
943-C	3/8" (.95cm)
943-D	7/32" (.55cm)
943-W	3/16" (.48cm)

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LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of two (2) years from date of original installation, not to exceed 30 months from date of shipment from our factory **with the exception of the blade cartridge**. Blade cartridge is warranted to be free from defects at time of delivery only.

Any component which proves to be faulty in material and/or workmanship will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts or labor.

This warranty is subject to the following exceptions/conditions:

- Use of products other than tomatoes will void this warranty.
- This equipment is portable; charges for on-location service (e.g., trip charges, mileage) are not included in the provisions of this warranty.
- Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering or altering parts), equipment damaged in shipment, by fire, flood or an act of God is not covered under this warranty.

INSTALLATION

1. After you have removed the Tomato Saber™ from the carton, inspect the unit for signs of damage. If there is damage to the unit:
 - Notify carrier within 24 hours after delivery.
 - Save carton and packing materials for inspection purposes.
 - Contact your local Prince Castle dealer or the Prince Castle Customer Sales Department at 1-800-722-7853, if purchased directly, to arrange for a replacement to be sent.
2. Verify that all parts have been received.
 - Tomato Saber™ slicer and Perma-Tight blade cartridge.
 - Tomato Catcher—neatly catches tomato slices.
 - Table Stop Assembly—stabilizes unit for easier slicing.
 - Tomato Core-It™—easily removes cores before slicing.
3. Place slicer on prep table or flat surface.
4. Attach Tomato Catcher to slicer by sliding bottom

figure 1



cutouts over knobs at far end of unit. See figure 1.

IMPORTANT: Use of the Tomato Catcher is optional.

5. Attach Table Stop by first removing two knobs from the operator end of slicer. Align the two holes of Table Stop with the holes in the base of the slicer. Reattach the two previously removed knobs over the Table Stop. See figure 2.

figure 2



IMPORTANT: Use of the Table Stop is optional.

OPERATION



CAUTION: Blades are extremely sharp. Keep fingers away from blades.

IMPORTANT: The Tomato Saber™ is designed to slice *tomatoes* only. Using it to slice other products will damage the slicer and void the warranty.

1. For best results, use fresh, ripe tomatoes. Tomatoes should not exceed 3-1/2 inches (.76cm) in diameter.
2. Core the tomato using Prince Castle's Tomato Core-It™. Make sure to remove the core completely.
3. While holding top handle with one hand, grasp round pusher handle with other hand, and pull carrier assembly all the way back.
4. Position tomato against Tomato Pusher with core

figure 3



side down. See figure 3.

5. While holding bridge with one hand, grasp round pusher handle with other hand. Push tomato completely through blades with **ONE QUICK, FIRM**

figure 4



STROKE until the pusher head stops. See figure 4.

6. After tomato has been sliced, remove tomato slices from Tomato Catcher.

CLEANING



CAUTION: Blades are extremely sharp. Keep fingers away from blades.

IMPORTANT: The Tomato Saber™ must be cleaned after each use.

1. Remove Tomato Catcher and Table Stop to clean separately. *Note: Do not remove Perma-Tight™ blade cartridge from unit.*
2. Spray slicer with hot water to remove any tomato residue.
3. With hot, soapy water, scrub Tomato Pusher using a nylon brush. With same brush, clean blades from back side.
4. Rinse unit with hot water.

5. Let air dry.

REPLACING BLADES

1. Grasp round, red handle and pull carrier assembly all the way back.
2. While holding the bridge with one hand, firmly grasp the blade cartridge by the finger grip with

figure 5



other hand. Pull the blade cartridge all the way out. The blade clip will release the cartridge. See figure 5.

figure 6



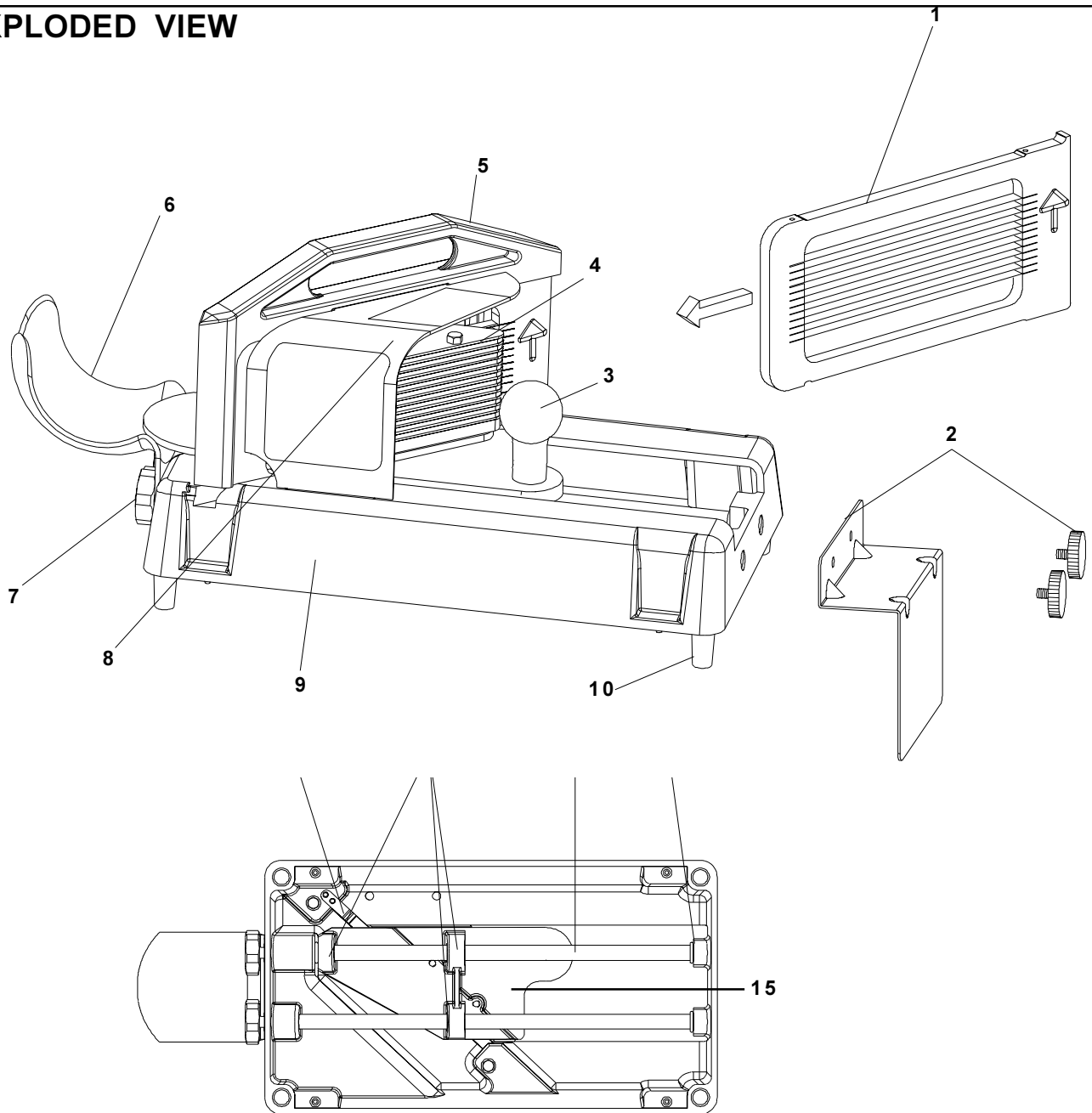
3. Slide in the new blade cartridge with arrow facing up. See figure 6.

figure 7



4. Firmly push the blade cartridge into place until it snaps into the blade clip. See figure 7.
5. Properly discard the old blade cartridge using the packaging from new blade cartridge.

EXPLODED VIEW



PARTS LIST

ITEM	PART NO.	DESCRIPTION	ITEM	PART NO.	DESCRIPTION
1	943-038A	Blade Assy. $\frac{3}{16}$ " (0.48 cm)	6	943-018S	Tomato Catcher
	943-039A	Blade Assy. $\frac{1}{4}$ " (0.64 cm)	7	943-033S	Guide Rod Knobs (Pkg. of 2)
	943-040A	Blade Assy. $\frac{3}{8}$ " (0.95 cm)	8	943-012	Blade Guard
	943-041A	Blade Assy. $\frac{7}{32}$ " (0.55 cm)	9	943-002	Base
2	943-047S	Table Stop w/Knobs	10	89-959S	Rubber Foot (Pkg. of 4)
	76-626S	Knobs (Pkg. Of 2)	11	943-034S	Blade Latch Kit
3	943-049S	Pusher Handle w/Mounting Screw	12	943-006S	Carriage with Bearings
4	943-050	Tomato Pusher Assy.	13	943-017S	Guide Rods w/Cushions (Set of 2)
		$\frac{3}{16}$ " & $\frac{3}{8}$ " (0.48 cm & 0.95 cm)	14	919-17S	Guide Rod Cushions (Pkg. of 4)
	943-050WC	Tomato Pusher Assy. $\frac{3}{16}$ "	15	943-016	Carriage Plate
		(For 943-W Only)			
	943-051	Tomato Pusher Assy. $\frac{1}{4}$ " (0.64 cm)			
	943-052	Tomato Pusher Assy. $\frac{7}{32}$ " (0.55 cm)			
5	943-004S	Bridge w/Mounting Screws			