



**1000S Semi-Automatic
Signature Series Slicer
OPERATORS MANUAL**



Persons under the age of 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. Of Labor employment standards administration fact sheet No. ESA91-3.

TO INSURE BOTH SAFE AND TROUBLE-FREE PERFORMANCE, WE STRESS THAT ALL PERSONNEL THAT WILL BE INVOLVED WITH YOUR NEW UNIVEX SLICER MUST READ AND UNDERSTAND THESE INSTRUCTIONS **BEFORE** ATTEMPTING TO OPERATE THIS SLICER.

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WE APPRECIATE YOUR COOPERATION AND YOUR BUSINESS. SHOULD THERE BE A QUESTION OR IF WE CAN BE OF FURTHER ASSISTANCE, PLEASE CALL US.

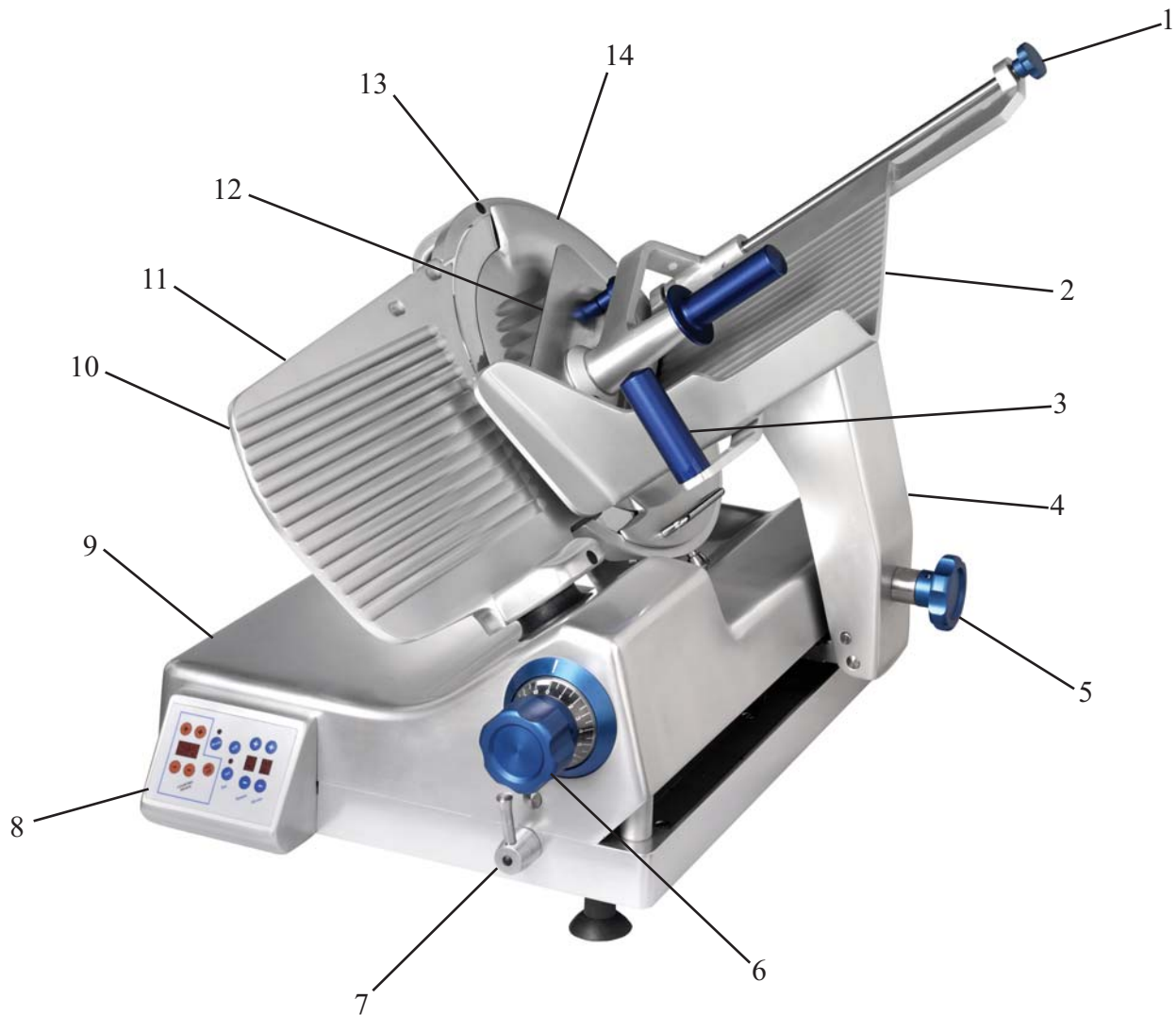
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OVERALL VIEW OF MEAT SLICER

FIGURE 1



1 Last Slice Device Shaft and Knob

2 Carriage

3 Carriage Handle

4 Carriage Arm

5 Carriage Arm Knob

6 Graduated Knob

7 Operating Mode Switch

8 Control Panel

9 On/Off Switch (on left side -not shown)

10 Fence

11 Fence Cover Knob (not shown)

12 Last Slice Device

13 Protective Knife Guard Ring

14 Knife Guard

INTRODUCTION

This manual contains instructions for the installation, operation, care, maintenance and repair of the meat slicing machine. Disassembly, repair, replacement and reassembly instructions are included. A trouble shooting guide is provided. A complete replacement parts list with identifying figures is also included to facilitate identification and ordering of replacement parts.

INSTALLATION INSTRUCTIONS

INSPECTION

All UNIVEX slicers are inspected and tested at the factory; however, they should be inspected carefully by the person making the installation for loose, damaged or broken parts. Detached parts and fixtures should be checked against the packing list to determine all are present. Any damages, imperfections or shortages should be reported to the dealer or to Univex and the shipping carrier.

Warning: After the slicer has been inspected, wash the slicer completely with warm water and mild soap. For SAFETY, follow the cleaning instructions on page 12.

INSTALLATION

The most efficient installation of your UNIVEX slicer will depend upon the layout of your kitchen. Locate your slicer where it will save steps for the operator and be sure to provide sufficient clearance around it for ease of maintenance and cleaning, as well as for efficient and safe use.

The slicer should be operated on a sturdy bench or table with the height determined to suit the operator. It is most important that the forearm of the operator be at the proper level for ease and safety of operation, as well as for maximum production. This height is considered optimum when the carriage handle (Figure 1 [3]) of the slicer is at approximately the height of the operator's elbow when standing.

IMPORTANT

Warning/Caution: Before making electrical connections, CHECK the specifications on the name-plate to make sure that they agree with those on your electrical service. A ground-ing type three-terminal plug is provided for safety. If you do not have a mating receptacle, have a qualified electrician provide one with a grounding provision in accordance with local safety codes.

IMPORTANT SAFETY WARNINGS

It is a violation of United States Department of Labor regulations to permit the operation of this slicer by any person under the age of 18 years.

Warning: The slicer knife is extremely sharp! Never touch the knife, always keep hands and fingers clear of the knife. Never run the slicer without the guard and all other parts in place and securely fastened. Take extra care to avoid accidents by keeping the knife guard and sharpening assembly cover ON at all times. When the machine is not in use, the slice adjustment knob (Figure 3 [1]) should be turned fully back to the closed position (beyond "0") so the knife edge is not exposed.

Observe the cleaning instructions on page 12 for best results and for safety. Also remember to always turn off the slicer and disconnect the electrical supply cord before cleaning.

When slicing in the manual mode, always work the carriage using only the carriage arm handle (Figure 1 [3]). Do not hold or push the carriage from any other place.

CONTROLS OVERVIEW

This UNIVEX slicer is designed to meet the cook's demand for an efficient, sturdy slicer. This UNIVEX slicer will give unfailing performance over a period of years, when operated and maintained according to the instructions contained in this manual.

POSITIVE HOLD CARRIAGE

Caution: A last slice gravity feed grip (Figure 1 [12]) is provided which can be locked out of the way when not required. Do not use this last slice device to work the carriage back and forth. Use only the carriage arm handle (Figure 1 [3]) to work the carriage.

Always Make sure the carriage is positively secured to the slicer by checking to see that the carriage arm knob (Figure 1 [5]) is fully tightened.

ON/OFF SWITCH

The slicer is started by pushing the rocker style ON/OFF switch (Figure 2) to the "on" position. The switch will illuminate to indicate the slicer is ON.

SLICE ADJUSTMENT

A dial-type slice adjustment knob (Figure 3 [1]) allows for slice thicknesses ranging from paper thin up to 0.8 inches. Dial graduations allow the operator to precisely set a specific slice thickness.

Warning: When not in use, always return the knob to its fully closed position (beyond "0") so that the knife edge is not exposed.

OPERATING MODE SWITCH

The operating mode switch (Figure 3 [2]) allows the operator to choose between automatic and manual operation. To change the operating mode from automatic to manual, with the carriage in the fully returned position, turn the switch left to "MAN". To change the operating mode back to automatic, with the carriage in the fully returned position, turn the switch right to "AUTO".



Figure 2



1 Figure 3 2

CONTROL PANEL

Counting Device: When using the slicer in the automatic mode, you can choose to use the slice counting device.

To turn this feature on, press the on/off button (Figure 4 [2]).

To set the desired number of slices to be cut, press the “+” or “-” buttons (Figure 4 [1]) to increase or decrease the set number of slices.

To turn this feature off, press the on/off button (Figure 4 [2]).

Blade Button: Press the blade button (Figure 4 [3]) to turn the blade on when operating the slicer in the manual mode.

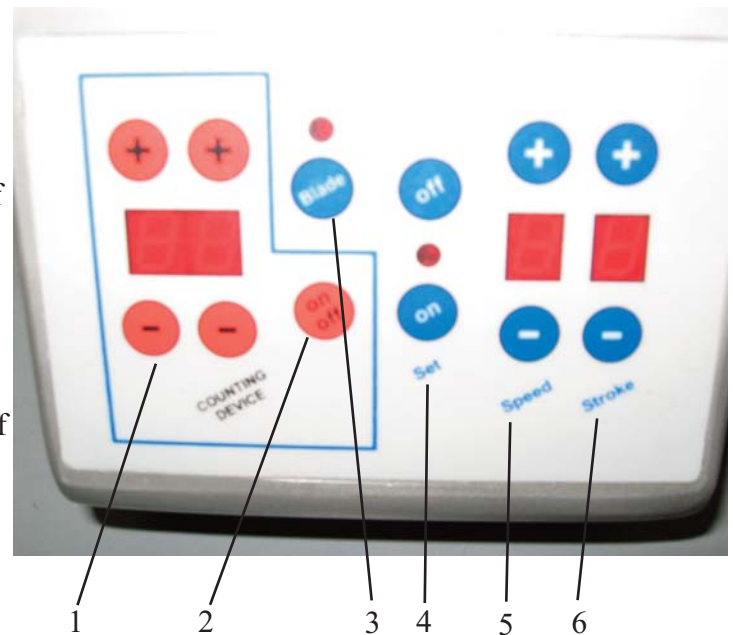


Figure 4

Set Buttons: The on and off set buttons (Figure 4 [4]) start the slicer in the automatic slicing mode after the operator has set the operating mode switch to the automatic position and set the speed and stroke length.

Speed Buttons: The + and - speed control buttons (Figure 4 [5]) allow the operator to choose between four slicing speeds.

Stroke Buttons: The + and - stroke control buttons (Figure 4 [6]) allow the operator to choose between three carriage stroke lengths.

PROTECTIVE GUARD

Warning: The protective guard (Figure 1 [13]) covers the knife edge completely except at the forward edge where slicing will be performed. This forward edge is covered by the edge of the fence, but only when the slice adjustment knob is in the fully closed position (beyond “0”).

The knife guard (Figure 1 [14]) can be removed for cleaning by unscrewing the knife guard knob (Figure 10 [35]). For safety, keep the knife guard on at all times except when cleaning the slicer. Never operate the slicer with the knife guard removed.

MANUAL MODE OPERATING INSTRUCTIONS

1. With the slicer OFF, pull the carriage toward you until it stops at the full returned position and place the food product on the carriage. Slice only boneless, unfrozen product with this slicer. Use the last slice device (Figure 1 [12]) to hold the product in place during slicing. If the last slice device is not needed, it can be stored out of the way by swinging it back behind the carriage and locking it on the retaining pin.
2. Rotate the slice adjustment knob (Figure 3 [1]) TO THE DESIRED SLICE THICKNESS.
3. Turn the slicer “on” by pressing the rocker switch (Figure 2) to the “ON” position. The switch will illuminate when the unit is on.
4. While pulling the carriage toward you by holding the carriage handle (Figure 1 [3]), turn the operating mode switch (Figure 3 [2]) left to the “MAN” position.
5. Press the blade button (Figure 4 [3]) on the control panel.

Warning: Do not hold food product with your hand. Never put your hand on or around the carriage when the slicer is on. The carriage handle (Figure 1 [3]) is the only part of the slicer you should touch while slicing.

6. Use the carriage handle (Figure 1 [3]) to manually move the carriage back and forth. Do not catch the slices with your hand. Let the slices drop on a paper covered receiving area.

Warning: If the product needs to be adjusted while slicing, **always** pull the carriage all the way towards you. Turn the slicer OFF and close the fence prior to adjusting the product and the last slice device.

7. After the last slice has been cut, pull the carriage all the way towards you. Turn the slicer OFF by pressing the on/off rocker switch (Figure 2) to the OFF position. The switch will no longer be illuminated. Always turn the slice adjustment knob past “0” to completely close the fence.
8. You can now load or unload product from the carriage.

AUTOMATIC MODE OPERATING INSTRUCTIONS

Warning: Before beginning to use the slicer in the automatic mode, **make sure** the operating mode switch (Figure 3 [2]) is in the neutral (center) position.

Caution: **Never** put your hands or any body parts near the carriage when the slicer is operating. Keep your hands and arms away from all moving parts.

1. Make sure the slicer is turned OFF (the on/off switch (Figure 2) will not be illuminated).
2. Pull the carriage completely towards you and place the food product on the carriage. Slice only boneless, unfrozen product with this slicer. Use the last slice device (Figure 1 [12]) to hold the product in place. If the last slice device is not needed, it can be stored out of the way by swinging it back behind the carriage and locking it on the retaining pin.
3. Rotate the slice adjustment knob (Figure 3 [1]) to the desired slice thickness.
4. Turn the slicer ON by pressing the on/off rocker switch (Figure 2) to the ON position. The switch will illuminate when the unit is on.
5. While pulling the carriage toward you by holding the carriage handle (Figure 1 [3]), turn the operating mode switch (Figure 3 [2]) right to the “AUTO” position.
6. The control panel will show the number “2” in both the speed and stroke LED. Press the + to increase or - to decrease the speed and stroke length.

Slices Per Minute by Speed and Stroke Length			
Stroke Length	4.8 inches (122mm)	7.8 inches (198mm)	11 inches (279mm)
Speed 1	41	27	22
Speed 2	53	37	30
Speed 3	54	43	42
Speed 4	54	57	52

Figure 5

7. If you wish to use the automatic slice counting feature, press the counting device on/off button (Figure 4 [2]). The counting device LED display should now show “99”. Set the desired slice count from 1 to 99 by pressing the + and - buttons.
8. When you are ready to start slicing, press the “set on” button (Figure 4 [4]). The slicer should start slicing.

Caution: **Be alert!** The carriage will begin moving back and forth. **Keep your hands and arms away from all moving parts!**

AUTOMATIC MODE OPERATING INSTRUCTIONS CONTINUED

Warning: Never attempt to adjust, load or unload the carriage while the slicer is in automatic operation!

Warning: If the product needs to be adjusted during automatic slicing, **always** press the “set off” button (Figure 4 [4]). Turn the operating mode switch (Figure 3 [2]) to the neutral (center) position. Pull the carriage all the way towards you. Turn the slicer OFF and close the fence prior to adjusting the product and the last slice device.

9. To stop automatic slicing operation, press the “set off” button (Figure 4 [4]). Turn the operating mode switch (Figure 3 [2]) to the neutral (center) position. When using the counting device, the slicer will automatically stop after the set number of slices have been sliced. You can also stop the slicing operation in the middle of counting by pressing the “set off” button (Figure 4 [4]).
10. When the carriage has stopped, pull the carriage all the way towards you. Turn the slicer OFF by pressing the on/off rocker switch (Figure 2) to the off position. The switch will no longer be illuminated. **Always** turn the slice adjustment knob past “0” to completely close the fence.
11. You can now load or unload product from the carriage.

SHARPENING INSTRUCTIONS

This slicer is equipped with a knife having a concave or hollowed surface for superior slicing quality. Of course, any knife, however superior, must be sharpened regularly and properly in order to produce not only the highest quality slices, but also to allow it to maintain its productivity. The knife sharpener (Figure 13) on this machine is a fence mounted design. Since the sharpener is not exposed during the slicing of product, the stones remain free of food contamination and in the best possible condition for sharpening.

Warning: The following sharpening procedure will provide high quality sharpening results and should also be followed for safety considerations.

1. **Warning:** Keep away from the knife edge.
2. The knife cutting area should be clean and free from food, especially grease. Grease will ruin the ability of a grinding stone to sharpen an edge. The stone simply will not cut. If cleaning is necessary, follow the cleaning procedure outlined on page 12. Remember to unplug the electrical supply cord.
3. Pull the carriage all the way back towards the front of the slicer. Lift the last slice device (Figure 1 [12]) all the way up and rotate it into the stored position. Loosen the sharpener mounting knob (Figure 6 [2]). Lift the sharpener assembly (Figure 17) and place it on the fence with the body of the sharpener on the right side of the fence and the mounting knob (Figure 6[2]) on the left side of the fence.
4. Completely open the last slice adjustment so that the knife edge is at the maximum slice thickness. **Warning:** Keep away from the knife edge.
5. Slide the carriage toward the blade until the plastic guide of the sharpener (Figure 6 [1]) drops into the notch on the top of the fence. The plastic guide should now be resting flush with the top edge of the fence (the carriage should be moved slightly so that it is not touching the sharpener body). Tighten the knob (Figure 6 [2]) until the sharpener is secure to the fence. Do not over-tighten.

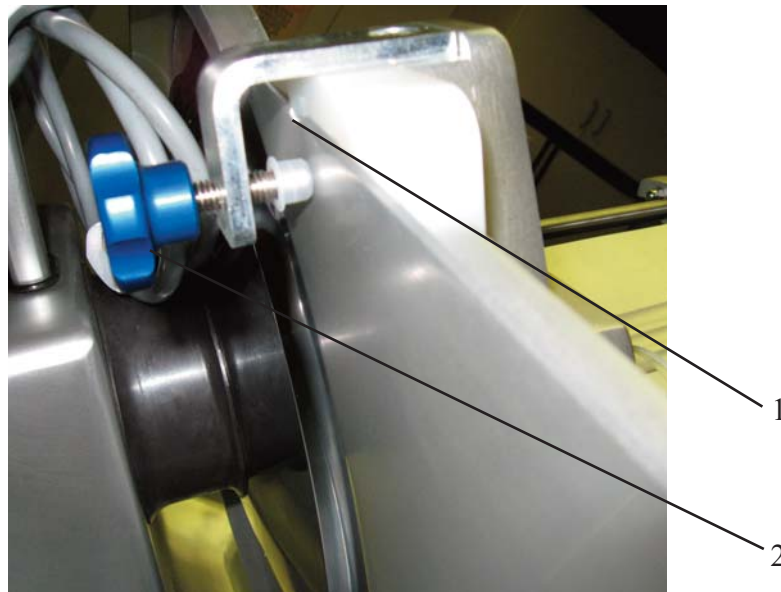


FIGURE 6

6. Turn the slicer ON. Rotate the sharpener wheel (Figure 7 [5]) downward to position “1” (Figure 7 [4]) and hold. This will start the grinding stone rotating. Run the slicer until the beveled cutting surface on the back side of the blade cleans up. This can take from 15 to 30 seconds depending on how dull the blade was allowed to become. Return the sharpener wheel to the center position (Figure 7 [3]).
7. Turn the slicer OFF and check for the formation of a very slight burr on the top side of the knife opposite the bevel this burr indicates complete grinding of the bevel. This slight burr can be detected either visually or by picking with a small piece of stiff paper.
8. Turn the slicer ON. Rotate the sharpener wheel up to position “2” (Figure 7 [2]), (this will engage the honing stone), and hold for 1 to 2 seconds. Turn the slicer OFF. The blade should now be completely sharpened and honed.

Caution: It is important, for best slicing results, not to hone the knife too long or the keen edge will be destroyed due to the formation of an undesirable second bevel on the opposite side of the blade. This condition tends to be the primary cause of unsatisfactory slicing.

9. With the slicer turned OFF, loosen the sharpener mounting knob (Figure 7 [1]). Slide the sharpener towards the front of the machine and lift it off the fence. Fully close the fence.
10. Clean the slicer and knife according to the cleaning procedures on page 12 in order to thoroughly remove any grinding debris.

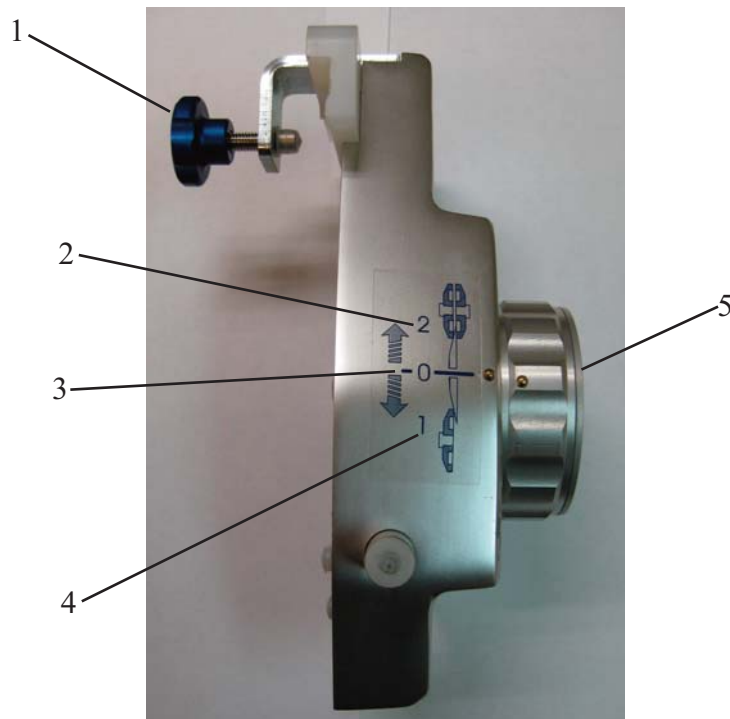


FIGURE 7

OPERATORS CARE OF SLICER

CLEANING

1. **Warning:** Never touch the knife edge. Always keep your hands, fingers and arms clear of the knife.
2. **Warning:** Turn the slicer OFF and disconnect the power supply cord.
3. Turn the slice adjustment knob (Figure 3 [1]) to the fully closed position (beyond “0”) so the knife edge is not exposed. While holding the adjustment knob all the way closed, loosen the carriage arm knob (Figure 1 [5]). The carriage may now be tilted away from the fence to the cleaning position. Note that with the carriage tilted the fence becomes locked in the cleaning position which covers the forward portion of the knife.
4. **Caution:** Remove the last slice device (Figure 12 [3]), which may be washed in a sink, by loosening the knobs (Figure 12 [4]). Use only warm water and mild soap. Rinse the carriage assembly with warm water and dry thoroughly using a clean soft cloth. Never wash the slicer or any of its parts in a dish washing machine or the clear protective finish will be damaged.
5. **Warning:** Wash the body of the slicer using warm water and mild soap with a clean soft cloth. Under no circumstances should the slicer be hose rinsed.
6. Remove the knife guard (Figure 1 [14]) by loosening the knife guard knob (Figure 10 [35]). Carefully lift the guard by the handle (Figure 10 [18]) and remove the guard.
7. Rotate the meat deflector (Figure 10 [7]) by swinging it away from the back of the blade.
8. **Warning:** CAREFULLY wash the front and rear of the knife with a cloth using warm water and mild soap. CAREFULLY wash between the knife edge and the protective guard (Figure 1 [13]) using a soft cloth inserted between the knife edge and the guard on both the front and the rear of the knife using extreme caution to never touch the knife edge. Rinse with warm water applied with a cloth and dry thoroughly with a clean soft cloth.
9. **Caution:** Following cleaning, a commercial non-toxic sanitizer may be wiped on the clean surfaces with a soft clean cloth or sprayed as recommended on the container label. It is important that the sanitizer be compatible with anodized aluminum or the clear protective finish on the slicer will be damaged. The surface should be wetted completely, but not to the point of running or puddling.
10. **Warning:** Replace the knife guard. Never leave the slicer without the knife guard installed!
11. Return the meat deflector to it’s original position. Lower the carriage to the operating position and tighten the carriage arm knob.

LUBRICATION AND FUNCTION CHECK

Warning: Turn the slicer OFF and disconnect the power supply cord and close the fence all the way before lubricating.

General lubrication should be performed in accordance with the lubrication instructions below. During this lubrication sequence, be sure to check for free operation and movement of related parts as well as for excessive wear and looseness of various parts. Be sure to check all handles and knobs for tightness.

LUBRICATION INSTRUCTIONS

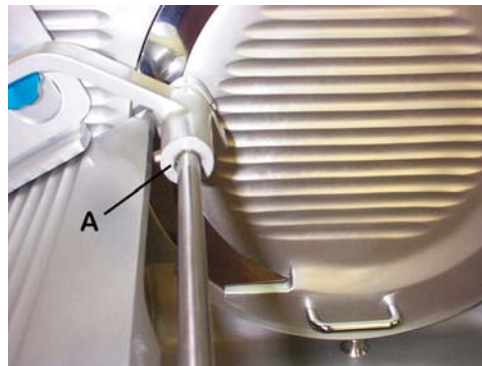


FIGURE 8

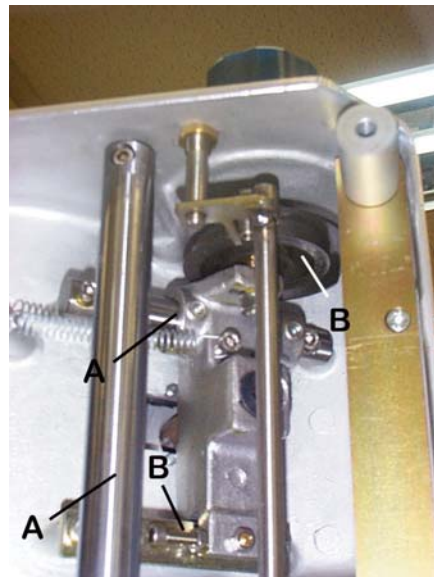


FIGURE 9

A= Clean and apply mineral oil weekly

B=Apply Petro-Gel (4400408) often as required to maintain a light film.

Warranty

The UNIVEX 1000S Slicer carries a one-year, on-site parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. UNIVEX will not cover overtime charges of any kind. Please call the UNIVEX Warranty Service Department at 800-258-6358 to report warranty claims before arranging repair or attempting to return the unit to UNIVEX.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

UNIVEX will not be liable for any consequential, compensatory, incidental or special damages.