

# Operating Instructions

Model Nos. 943-BMCL, DMCL & EMCL  
Tomato Saber™



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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 safety shield, and a contoured Tomato Pusher Assembly. The unit is shipped with a Tomato Catcher, Table Stop Assembly, and a cleaning brush.

**Hazard Communication Standard (HCS) — The Procedure(s) in this equipment manual include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS) in the text of the manual. See the Hazard Communication Standard (HCS) Manual for the appropriate Material Safety Data Sheet(s) (MSDS).**

## LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one (1) year from date of original installation, not to exceed 18 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 (including freight and duty) 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.

This manual is for the exclusive use of licensees and employees of McDonald's Systems, Inc.



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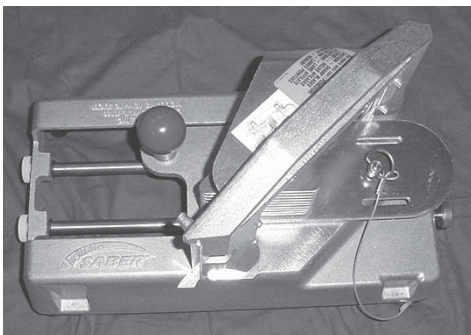
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## SET-UP

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 Prince Castle dealer for replacement or the Prince Castle Customer Sales Department at 1-800-722-7853 if purchased directly.
2. Verify that all parts have been received.
  - Tomato Saber™ slicer with Perma-Tight blade cartridge.
  - Tomato Catcher — neatly catches sliced tomato.
  - Table Stop Assembly — stabilizes unit for easier slicing.
  - Cleaning Brush — removes residue between blades (model number 943-042).
3. Place slicer on prep table or flat surface.
4. Remove the locking pin from the carriage assembly by pushing the center of the pin in as the pin is removed. See **figure 1**.

*NOTE: When not in use the carriage assembly should be locked in place using the locking pin.*

**figure 1**



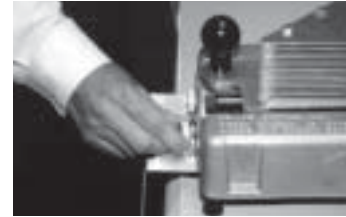
5. Attach Tomato Catcher to slicer by sliding bottom cutouts over knobs at far end of unit. See **figure 2**.

**figure 2**



6. 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 3**.

**figure 3**



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## TOMATO WASHING PROCEDURE

### SUPPLIES

**McD® All Purpose Super Concentrate (APSC)**

**KAYQUAT® Sanitizer**

**KAY® Vegi Wash**

Clean, Sanitized 5 Gallon (18.9 l) Bucket

### AS NEEDED

*NOTE: Hands should be thoroughly washed and sanitized before beginning any food preparation activities. Make sure the bucket, salad prep sink, utensils, and other equipment are clean, sanitized, and ready for use.*

### TIP: Use the ripest tomatoes first.

1. Fill the clean, sanitized bucket 1/2 full (2.5 gallons [9.5 l]) of lukewarm (85 – 105°F [29.4 – 40.6°C]) water.

*NOTE: It is important that the bucket be thoroughly washed, rinsed, and sanitized before using to prevent cross contamination when cleaning the tomatoes.*

2. Add one packet (1.0 oz [29.6 ml]) of **KAY Vegi Wash**. Mix to dissolve.
3. Add whole tomatoes and allow to soak for 5 minutes making sure all of the tomatoes are covered by the washing solution.
4. After 5 minutes, remove the tomatoes from the solution. At the salad prep sink, rinse thoroughly under running water. Place the rinsed tomatoes on a clean, sanitized surface and allow to air dry.

*NOTE: It is important that the salad prep area including the sink be thoroughly washed, rinsed, and sanitized before using to prevent cross contamination when cleaning the tomatoes.*

5. Continue with normal slicing procedures.
6. Repeat steps 3 – 6 until all of the tomatoes needed have been cleaned.
7. After cleaning, discard the solution in the 3-compartment sink. Wash the bucket in a hot solution of APSC. Rinse, sanitize, and allow to air dry.

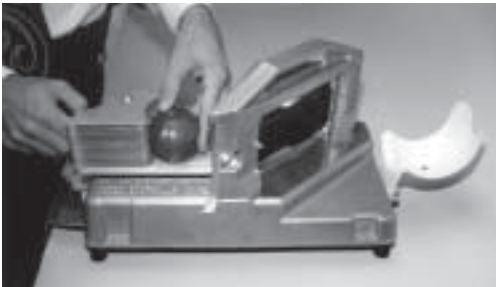
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## OPERATION

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

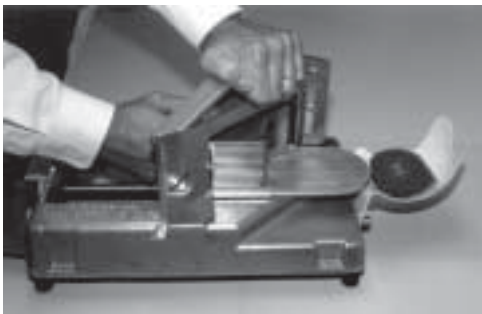
1. Check tomatoes for proper condition (no bruises, scarring or mold), color (5 – 6 color grade), and size. (Use tomato guide part no 919-2.)
2. Discard tomatoes that do not meet McDonald's specifications.
3. Place tomatoes to be sliced in a clean, sanitized colander. At food prep table, rinse with cold water and drain.
4. Place tomato slicer on a clean, sanitized food prep table. (The three compartment sink should not be used as the slicing area.)
5. Remove locking pin.
6. Grasp handle and pull all the way back to end of stroke.
7. Insert tomato in front of the Tomato Pusher Assembly with the core side down. See **figure 4**.

**figure 4**



8. Push handle with a quick, firm stroke all the way through the blades and until the pusher stops. The tomato will be completely sliced. See **figure 5**.

**figure 5**



9. Remove tomato slices from Tomato Catcher.
10. Place tomato slices in a clean, sanitized 1/6 size tomato pan with false bottom.
11. Save end pieces and any slices with green core centers (stem) showing. These are used for Fajita products.
12. Place pan in prep table. (Additional pans should be covered and placed in walk-in cooler. Maximum 3 hour total holding time with no longer than 1 hour in walk-in, no more than 2 hours at prep table.)  
Identify pans stored in walk-in with the 1 hour "remove from walk-in" time.

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## CLEANING

### IMMEDIATELY AFTER EACH USE



#### CAUTION

Do not remove blades when cleaning the Tomato Saber! Blades should only be removed when replacing.

- Constant removal of blades may weaken blade latch.
  - It is not safe to constantly be removing blades. Blades are extremely sharp!
  - Constantly removing blades can lead to a damaged cutting surface.
  - Do not exceed manufacturers recommended concentration for sanitizer solution.
  - Do not soak slicer in sanitizer for more than five minutes.
  - Always rinse thoroughly with fresh water after sanitizing.
  - Failure to follow these instructions may cause blade breakage.
1. Insert carriage locking pin to prevent the pusher head from moving.
  2. Spray the blade assembly and pusher with hot water to remove tomato residue.
  3. Brush the pusher and blades (from back side) with the nylon cleaning brush and a hot solution of **McD APSC** from the sink proportioner.
  4. Rinse by spraying with hot water.
  5. Sanitize by immersing the whole assembly in **McD Sanitizer** or **KAYQUAT II** solution. Allow the slicer to soak for at least 60 seconds.
  6. Rinse unit thoroughly with fresh water.
  7. Let unit air dry.

## CLOSE

Daily cleaning of the tomato slicer will keep this piece of equipment clean and free from build-up. However, if residual tomato juice is allowed to remain on the tomato slicer for long periods, a hard white deposit will form on the cutting blades which becomes very hard to remove and will dull the blades. The following procedure will remove any hard white deposits from the tomato slicer blades.

### Tools Needed:

**McD All Purpose Super Concentrate (APSC), McD Sanitizer** or **KAYQUAT II**, Nylon pot brush, part no. 943-042.



### CAUTION

- Do not exceed manufacturers recommended concentration for sanitizer solution.
  - Do not soak slicer in sanitizer for more than five minutes.
  - Always rinse thoroughly with fresh water after sanitizing.
  - Failure to follow these instructions may cause blade breakage.
1. Take the tomato slicer to the 3 compartment sink.
  2. Spray the tomato slicer, including blades and pusher head, with hot water to loosen tomato residue.
  3. Prepare a hot solution of **McD APSC** from the sink proportioner in the back sink and immerse the tomato slicer. Allow to soak for 10 minutes.
  4. Remove the Tomato Saber from the **McD APSC** solution. Using the nylon pot brush, remove any white deposits from the pusher head assembly and blades.
  5. Spray the Tomato Saber with hot water to rinse.
  6. Immerse the tomato slicer into the **McD Sanitizer** or **KAYQUAT II** solution in the second compartment for 60 seconds.
  7. Rinse unit thoroughly with fresh water.
  8. Remove tomato slicer and air dry.

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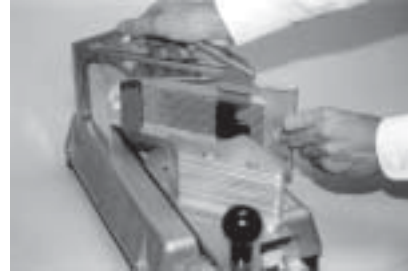
## MAINTENANCE

### REPLACING BLADES

1. Insert carriage locking pin to prevent the pusher head from moving.
2. Grasp round, red handle and pull carrier assembly all the way back.

3. While holding the bridge with one hand, firmly grasp the blade cartridge by the finger grip (machined arrow pointing up) with other hand. Pull the blade cartridge all the way out. The blade cartridge retaining spring clip will release the cartridge. See **figure 6**.

**figure 6**



4. Slide the new blade cartridge with arrow facing up. See **figure 7**.

**figure 7**



5. Firmly push the blade cartridge into place until it snaps into the blade clip. See **figure 8**.

**figure 8**



6. Place the old blade cartridge in the packaging from new blade cartridge and properly discard.
7. Remove carriage locking pin.

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## TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	SOLUTION
Pusher handle is hard to push.	Friction on guide rods.	Apply water to guide rods.
Tomato won't go all the way through the blades.	Blades are dull or damaged.	Replace blades. (See exploded view and parts list for correct part number.)

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## ORDERING/SERVICE INFORMATION

### 1. WHERE AND HOW TO ORDER REPLACEMENT PARTS

To order replacement parts, look on the back of your Prince Castle Price List for the name and phone number of your local Prince Castle Service Center. You may also call 1-800-298-1862 for the name of your local Service Center.

### 2. PARTS RETURNS

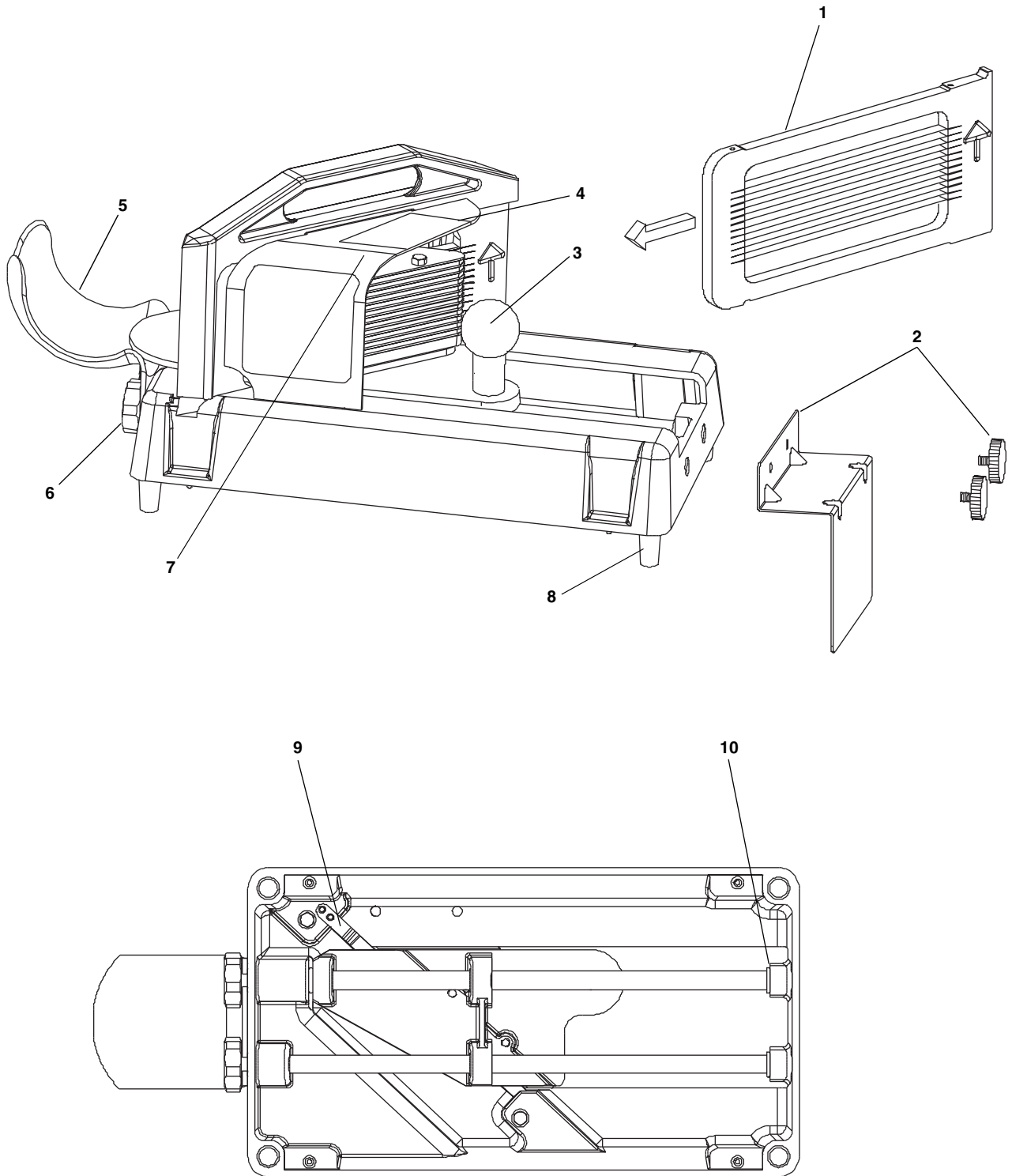
To return parts to your Service Center for credit, you must obtain authorization from your Service Center.

**IMPORTANT:** All warranty situations should be handled by your Authorized Prince Castle Service Center.

### OUTSIDE THE U.S.

Contact your Kitchen Equipment Supplier or designated Service Center facility for parts and service.

# EXPLODED VIEW



## PARTS LIST

Item	Part Number	Description	Qty.	Function
1	943-039A	Blade Assembly, 1/4" (6.35 mm)	1	Provides cutting edge for slicing tomato.
	943-041A	Blade Assembly, 7/32" (5.5 mm)	1	Provides cutting edge for slicing tomato.
	943-093A	Blade Assembly, 5/16" (7.9 mm)	1	Provides cutting edge for slicing tomato.
2	943-047S	Table Stop w/Knobs	1	Prevents slicer from moving.
3	943-049S	Pusher Handle w/Mounting Screw	1	Provides means for pushing tomato through blades.
4	943-051	Tomato Pusher Assembly, 1/4" (6.35 mm)	1	Provides cutting edge for slicing tomato.
	943-052	Tomato Pusher Assembly, 7/32" (5.5 mm)	1	Provides cutting edge for slicing tomato.
	943-053	Tomato Pusher Assembly, 5/16" (7.9 mm)	1	Provides cutting edge for slicing tomato.
5	043-018S	Tomato Catcher	1	Captures tomato slices.
6	943-033S	Guide Rod Knobs (Pkg. of 2)	2	Keeps guide rods in place.
7	943-067	Blade Guard	1	Prevents contact with sharp blades.
8	89-959S	Rubber Foot (Pkg. of 4)	4	Provides non-skid surface.
9	943-034S	Blade Latch Kit	1	Retains blade cartridge in place.
10	919-17S	Guide Rod Cushions (Pkg. of 2)	3	Cushions the forward motion of the carrier assembly to prevent wear.
*	943-081S	Locking Pin Kit	1	Locks to prevent pusher head from moving.

\* Part Not Shown.

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