

**5510**



**120400**

Bartscher GmbH  
Franz-Kleine-Str. 28  
D-33154 Salzkotten  
Germany

Phone: +49 5258 971-0  
Fax: +49 5258 971-120  
**Service hotline:** +49 5258 971-197  
[www.bartscher.com](http://www.bartscher.com)

Version: 1.0

Date of preparation: 2022-12-29

**Original instruction manual**

## Safety Indications



### WARNING

#### **Cut wounds hazard!**

#### **Tomato slicer blades are very sharp.**

Always keep your hands and fingers away from the cutting area!

Keep children away from the appliance and do not leave the appliance unattended.

For cleaning, use gloves resistant to cutting.

#### **Injury hazard!**

#### **Loose garments and fingers may be caught by moving parts.**

Keep fingers away from moving parts.

Be careful not to have you garments, hair, etc. caught by moving parts of the appliance.

## Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Slicing tomatoes.

## Unintended Use

Unintended use may lead to personal injuries inflicted by sharp and moving parts of the appliance. The appliance may only be used to perform tasks described in this instruction manual.

Unintended use renders the warranty void.

## Technical Data

<b>Name:</b>	<b>Tomato slicer 5510</b>
Art. No.:	<b>120400</b>
Material:	stainless steel
Material of blade:	stainless steel
Number of blades:	10
Slice thickness, in mm:	5,5
Max. diameter of sliced product, in mm:	90
Dimensions (W x D x H), in mm:	203 x 420 x 195
Weight, in kg:	4,6

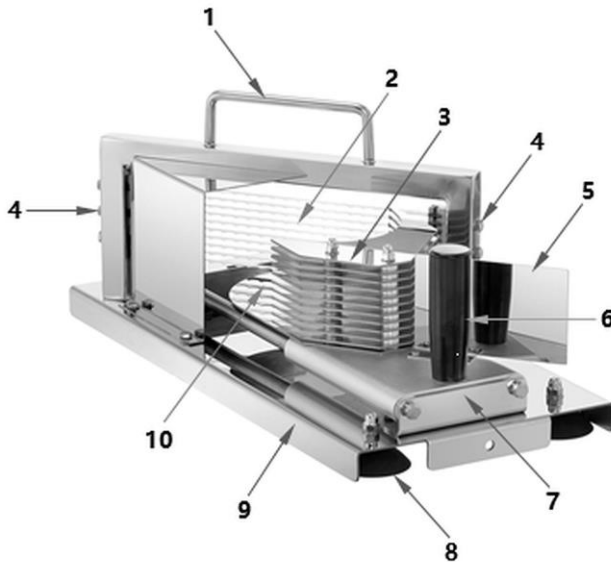
We reserve the right to implement technical modifications.

EN

## Version / Characteristics

- Operation: manual
- Designed for tomatoes
- Blade type: permanently mounted
- Feet: with suction pads
- Dishwasher safe

## List of Components of the Appliance



EN

Fig. 1

- |                            |                           |
|----------------------------|---------------------------|
| 1. Blade rack, with handle | 2. Blade (10 pcs)         |
| 3. Sliding plates          | 4. Blade retaining screws |
| 5. Hand safety cover       | 6. Rail grip              |
| 7. Rail                    | 8. Rubber feet            |
| 9. Base plate              | 10. Shelf                 |

## Operation

### Before Use

1. Unpack the tomato slicer and remove all packing materials according to the environmental regulations.
2. Check that the tomato slicer is intact before use.
3. Check that all moving parts are working properly. Contact the vendor if the appliance is damaged.
4. Clean the tomato slicer before use observing instructions in section '**Cleaning**'.
5. The appliance should be placed on a surface that is:
  - even, with sufficient load-bearing capacity, resistant to water, dry and resistant to high temperatures
  - sufficiently large, and thus enabling usage of the appliance with no problems.
6. Maintain sufficient clearance from table edge. The appliance might tip over or fall down.
7. Before use, make sure that rubber feet are well sucked to the working surface.

## Slicing Tomatoes



Fig. 2



Fig. 3

1. Pull the rail grip towards you and place the tomato on the rail shelf between sliding plates and the blade.
2. Hold the blade rack handle with one hand and move the rail grip towards blades in one swift movement.

Tomato will be sliced.



Fig. 4

3. Remove the sliced tomato from the shelf.
4. If necessary, repeat the process for the next tomato to be sliced.

## Cleaning

1. Clean the tomato slicer thoroughly before and after use with warm water and a mild cleaning agent.
2. Use a suitable dish-washing brush or sponge to clean.
3. Rinse the tomato slicer with fresh water to remove residues of the cleaning agent.
4. Leave the appliance to dry in open air or dry them with a linen-free cloth.

### **NOTE!**

**The tomato slicer may also be washed in a dishwasher.**

## Maintenance

### **ATTENTION!**

**If blades become loose after prolonged use, they should be tightened using the retaining screws on both sides.**