

OPERATING INSTRUCTIONS

Lettuce Saber™ Model No. 960



Get all the bite size lettuce you need with Prince Castle's fast and easy Lettuce Saber™. Cuts a whole carton of lettuce in just minutes with no bruising or tearing. Designed for use in commercial kitchens, this slicer features precision stainless steel cutting blades, and durable aluminum and plastic construction for long reliable service.

SPECIFICATION

960 Lettuce Saber

Width	18" (45.7 cm)
Depth	16-1/2" (41.9 cm)
Height	28" (71.1 cm)
Shipping Weight	20lbs. (13.6 kg.)

Dimensions

TABLE OF CONTENTS

PAGE

Installation	2
Operating	2
Cleaning	2
Assembly	3
Parts List	4
Exploded View	5

LIMITED WARRANTY

This Product is warranted to be free from defects in material and / or workmanship for a period of (2) years from date of original installation not to exceed 30 months from date of shipment from our factory, **with the exception of blades**. Blades are 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 any non-genuine Prince Castle parts voids this warranty. All genuine Prince Castle replacement spare parts are warranted for ninety (90) days from date of purchase.
- 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 Lettuce 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 1-630-462-8800, if purchased directly, to arrange for a replacement to be sent.
2. To insure safe operation, familiarize yourself with the Lettuce Saber by reading the entire operation manual before use.
3. The Lettuce Saber is designed to cut lettuce only. Attempting to cut other products may damage the unit and injure operator.
4. The Prince Castle Lettuce Saber comes assembled and ready for use. However, we recommend that it be thoroughly cleaned prior to its initial use.

CLEANING INSTRUCTIONS

The Lettuce Saber should be cleaned with warm water and mild soap. The Pusher Plate should be cleaned with the Brush supplied with the unit.

CAUTION- Never put Lettuce Saber parts, including the Blade Assemblies, in the dishwasher!

Do not use solvents or bases in cleaning/degreasing as they will attack the plastic parts.

Extreme care should be taken when handling the Blade Assemblies. ALWAYS hold the Blade Assemblies by the wide bars. ALWAYS set the Blade Assemblies down in a manner to protect the cutting blade edges.

OPERATION

1. Install the Lower and Upper Blade Assemblies as shown by the label on the Lettuce Saber. Be sure to install the Blade Holders after the desired arrangement is set.
2. After the Blade Assemblies and Blade Holders are set in place, operate the Handle Lever Assembly with a complete stroke to assure the grid on the Pusher Plate passes through the Blade Assemblies. If the grid passes through the Blade Assemblies, the Lettuce Saber is ready for operation. If the grid does not pass through the Blade Assemblies, recheck the alignment.

3. When operating the Lettuce Saber, grasp the Upright Handle with one hand to steady the unit and use your other hand to pull down firmly on the Handle Lever Assembly. For best results, grasp the Lettuce Saber's handles at their centers. Do not attempt to operate the Lettuce Saber with both hands on the Handle Lever Assembly as this would make the Lettuce Saber unsteady, increasing the chance for injury.
4. Place the product to be cut in the center on the Blade Grid. Lower the Pusher Plate until it comes in contact with the product and then complete the stroke with a rapid, steady motion until the grid on the Pusher Plate passes through the Blade Assemblies.

OPERATING TIPS

- * To achieve maximum performance and life, the Lettuce Saber will need to be lubricated weekly. See the accompanying diagram for areas that need lubrication. Use the lubricant supplied with the Lettuce Saber. Do not use cooking or vegetable oil as these products will eventually build up a residue and affect the performance of the Lettuce Saber.
- * Do not use aerosol spray lubricants.
- * Prior to cutting lettuce, be sure to remove the core with the **Prince Castle Corer** or you could damage the Knife Assemblies.
- * Use the Lettuce Saber only for its intended purpose of cutting lettuce.
- * Inspect the Lettuce Saber before each use to make sure that there are no loose or missing parts.

STORAGE

When not in use, the Lettuce Saber should be stored with the Blade Assemblies covered to prevent damage and for safety. To do this, simply release the spring tension by disengaging the Springs (part no's 10 & 11) from the Handle Lever Assembly (part no. 15) and lower the Handle Lever Assembly all the way down to cover the Blade Assemblies. When you are ready to use the Lettuce Saber again, raise the Handle Assembly to the upright position and engage the Springs.

When disengaging and engaging the springs, do so from the side of the Lettuce Saber so there is no chance of your hands slipping into the Knife Assembly area. Do not place your hand on the Blade Assemblies while disengaging the springs.

Store the Lettuce Saber in an area free from chemicals

and solvents.

REPLACEMENT PARTS

Should the need arise, replacement parts are available through your local Prince Castle Dealer. Refer to the enclosed Replacement Parts List when ordering parts. If you do not know your Prince Castle Dealer, call Prince Castle at 1-800-722-7853 and we will direct you to them.

ASSEMBLY INSTRUCTIONS

TO DISASSEMBLE:

Refer to the accompanying exploded diagram to identify parts and to help in disassembly. Black dots on the plastic parts indicate the front side of the part.

1. Slide off the **blade holders** and carefully remove and set aside both **blade assemblies**.
2. Disconnect the **down link assemblies** from the **handle lever assembly** by applying a slight inward pressure where they attach until they clear the stud on the **handle lever assembly**.
3. Release the tension on both **springs** by disengaging the triangular ends of the springs from the **handle lever assembly**.

CAUTION: THESE SPRINGS ARE UNDER TENSION AND MUST BE RELEASED SLOWLY TO GUARD AGAINST INJURY. THE HANDLE LEVER ASSEMBLY WILL FALL DOWNWARD WHEN SPRING TENSION IS RELEASED. KEEP HANDS AWAY FROM THE CUTTING AREA.

4. Pull both **"P" pins** upward until they are clear of the hole in the **pivot pins** and hang freely.
5. At this point, slide the **pusher plate** up on the **upright handle** and lay the Lettuce Saber on its back.
6. Remove the **pivot pins**.
7. Remove **handle lever assembly** and both **"P" pin brackets**.
8. Return the unit to its upright position.
9. Remove both **springs** by pulling them out of the holes in the **blade holder frame**.
10. Remove the upright handle by pulling it straight up. This will free the **pusher plate, down link assemblies, blade holder frame, and legs**.
11. The **blade holder frame** can now be removed from

the **legs** by pulling them apart.

12. The **leg glides** can be removed by unscrewing them from the **legs**.

TO REASSEMBLE

REFER TO THE ACCOMPANYING EXPLODED DIAGRAM TO IDENTIFY PARTS AND TO HELP IN ASSEMBLY. BLACK DOTS ON THE PLASTIC PARTS INDICATE THE FRONT SIDE.

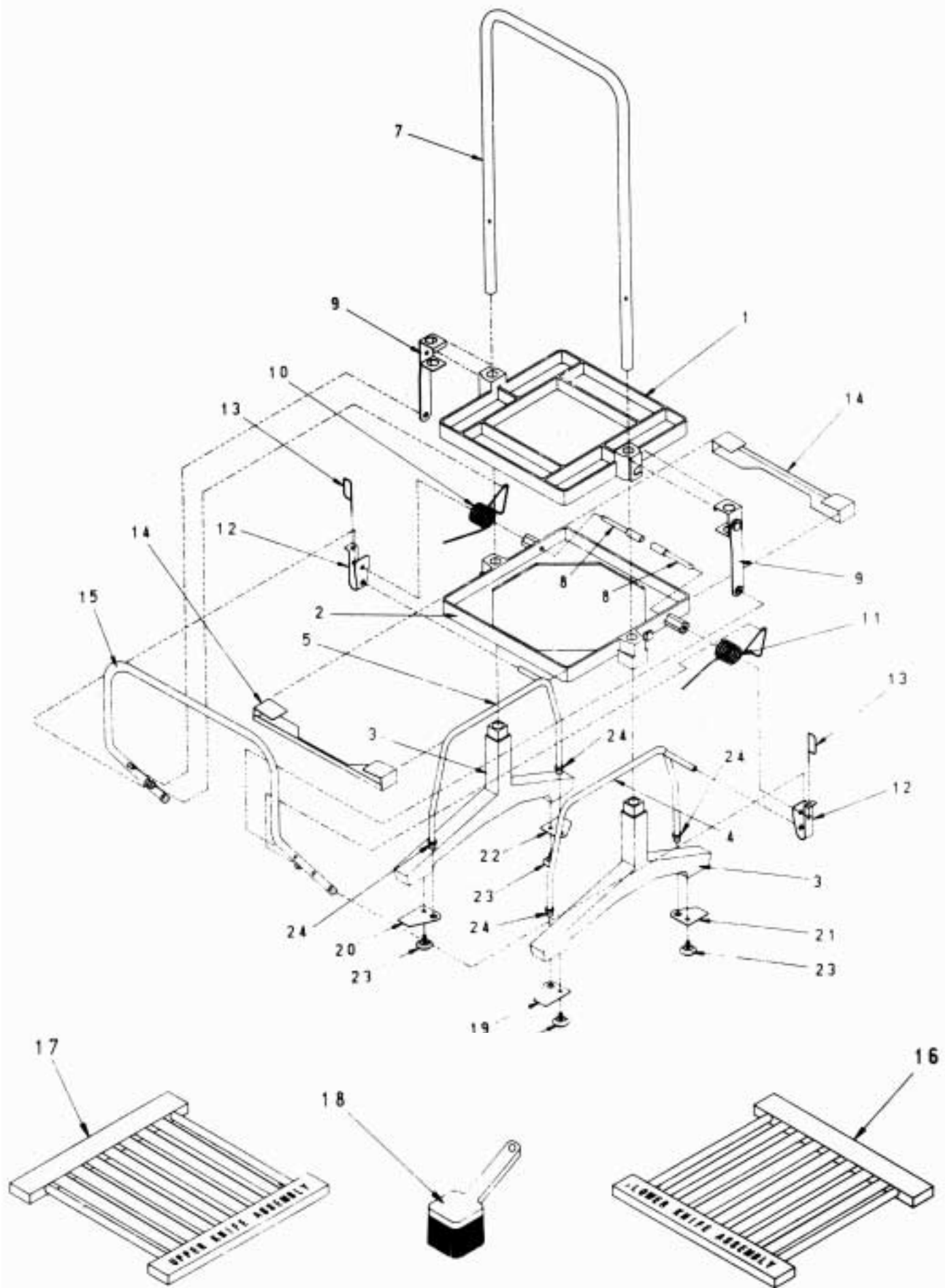
1. Assemble the **legs, leg braces, leg pads and leg glides** as shown in the exploded diagram. Be sure to follow the proper orientation.
2. Slide the **legs** into the **blade holder frame**. Refer to the exploded diagram for the proper orientation of these parts.
3. Set the **pusher plate** on top of the **blade holder frame**, aligned so the through holes for the **upright handle** match up and the labels on the **pusher plate** read from the front. (Make sure that both **down link assemblies** are in place on the **pusher plate**.)
4. Insert the **upright handle** through the **pusher plate, blade holder frame, and legs**. Be sure to push it in all the way.
5. Install the **springs**. The straight end of the spring goes against the **blade holder frame** with the end inserted into the hole in the **blade holder frame** marked "place spring in hole". The spring coil fits over the four-sided knob on the **blade holder frame**. Refer to the exploded diagram for right- and left-hand **spring** placement.
6. Slide the **pusher plate** up on the **upright handle** and lay the unit on its back.
7. Insert both **pivot pins** halfway into the holes in the **blade holder frame**.
8. Put the **"P" pin brackets** in place with the single large hole fitting over the stud on the corresponding **leg brace** and the two smaller inline holes aligning with the hole in the **blade frame holder** for the pivot pin. Do not push the **pivot pin** through the **"P" pin bracket** until step 9.
9. Place the **handle lever assembly** so the holes near its ends line up with the holes in the **blade frame holder** for the **pivot pins** and the two inline holes in the **"P" pin brackets**. Push the **pivot pins** through the **"P" pin bracket** and **handle lever assembly** and insert the **"P" pin** through the hole in the end of

the **pivot pin**. See the exploded diagram for proper orientation of the handle lever assembly.

10. Position the **down link assemblies** and **handle lever assembly** so that with a slight inward pressure applied to the free end of the **down link assembly**, the bushing will fit over the stud on the **handle lever assembly**. See the exploded diagram for proper orientation.
11. Return to unit to its upright position.
12. Engage the **spring** tension. With the **handle lever assembly** and **pusher plate** in the upright position, grasp the **spring** by the triangular end and rotate it until it catches the knob on the **handle lever assembly**. Repeat for both **springs**.
13. Install the **Blade assemblies** and slide the **blade retainers** on to hold them in place.

PARTS LIST

Item#	Description	Part#
1	Pusher Plate	960-1S
2	Cutting Blade Frame	960-2S
3	Leg	960-003
4	Leg Brace, Right Hand	960-4
5	Leg Brace, Left Hand	960-5
6	Lubricant, 2 oz. Bottle (Not Shown)	960-6
7	Upright Handle	960-7
8	Pivot Pin	960-8S
9	Down Link Assembly	960-9
10	Spring, Left Hand	960-10S
11	Spring, Right Hand	960-10S
12	Leg Brace Link	960-12
13	Leg Brace Link Pin	960-13
14	Blade Holder	960-14
15	Handle Lever	960-15
16	Lower Blade Assembly	960-35S
17	Upper Blade Assembly	960-34S
18	Cleaning Brush	960-18
19	Front Leg Pad, Right Hand	960-19S
20	Front Leg Pad, Left Hand	960-19S
21	Rear Leg Pad, Right Hand	960-19S
22	Rear Leg Pad, Left Hand	960-19S
23	Leg Glide (Pkg. of 4)	960-23S
24	Leg Cap (Pkg. of 4)	960-24S



Apply the Lubricant in the following locations and operate the unit several times to allow the lubricant to spread evenly.

