

# Saber King Slicer



## Roll In Guide



# Operator Overview



## Background

Beginning May 11, Restaurants will receive a new Saber King Slicer. The Saber King Slicer is an all-in-one, more cleanable slicer that can be used to slice tomatoes, chop lettuce and wedge lemons by simply changing out the blade cartridge.

The Saber King Slicer will be shipped by TriMark. Restaurants will be notified of the week they will receive their shipment. The shipment will include:

- 3/16" Tomato Blade & Pusher Set (4 Tomatoes)
- 1x1" Lettuce Blade & Pusher Set (Full Lettuce Head)
- Wedger Full Blade & Pusher Set – 4 Section
- Gray cut-resistant gloves
- Lettuce and tomato blade cleaning brushes
- Two-tier storage rack

Reference the [Preparing Saber King Slicer for Use](#) procedures on Pathway for guidelines on assembling the slicer and some important safety information.

Chick-fil-A Inc. will cover the initial costs of the slicer. Restaurants will be responsible for ordering replacement blades and parts.

## Restaurant Impact

- **Sanitation:** The Saber King Slicer can be fully disassembled for additional cleaning touch points that were not possible with previous in-Restaurant equipment. This allows for removal of any food debris that could lead to potential food safety and regulatory issues.
- **Capacity:** New tomato and lemon blades more than double production capabilities.
- **Safety:** Blades are housed in a plastic casing during storage and use, minimizing risk of cuts for Team Members.
- **Space:** The Saber King Slicer will minimize the smallware footprint in the Restaurant as it replaces four pieces of equipment: Sunkist Sectionizer, Tomato Slicer, Lettuce Cutter and 8-Section Slicer.

## Key Contacts



TOPIC	PHONE NUMBER
Autoshipment Support	Chick-fil-A HELP 24/6: Call or Text "HELP" 1-800-232-2677 (1-800-CFA-CORP), select Supply Chain, Food and Product Safety
Pathway/ Training Procedures Support	Chick-fil-A HELP 24/6: Call or Text "HELP" 1-800-232-2677 (1-800-CFA-CORP), select Training
Assembly/ Equipment Support	Chick-fil-A HELP 24/6: Call or Text "HELP" 1-800-232-2677 (1-800-CFA-CORP), Facilities & Equipment

# Reorder Information



Saber King Slicer replacement parts can be ordered through Clark National Accounts on Supply Central.

ITEM NUMBER	ITEM DESCRIPTION	OPERATOR COST
114286	Chassis	\$ 477.00
114287	Tomato Blade & Pusher Head, 3/16"	\$ 402.80
114302	Tomato Blade Only, 3/16"	\$ 214.12
114303	Tomato Pusher Head Only	\$ 142.04
114308	Tomato Replacement Blade Cover (Red)	\$ 18.75
114288	Lettuce Chopper Blade & Pusher Head, 1"x1"	\$ 238.50
114304	Lettuce Chopper Blade Only, 1" x 1"	\$ 169.60
114305	Lettuce Chopper Pusher Head Only	\$ 44.52
114309	Lettuce Chopper Replacement Blade Cover (Green)	\$ 18.75
114289	8 Section Lemon Wedger Blade & Pusher Head	\$ 148.40
114306	8 Section Lemon Wedger Blade Only	\$ 79.50
114307	8 Section Lemon Wedger Pusher Head Only	\$ 32.86
114322	Crossbar/Latch Replacement Kit	\$ 26.00
114323	Leg Replacement Kit	\$ 18.72
114324	Thumb Latch Replacement Kit	\$ 10.40
114325	Handle/Linkage Assy Replacement Kit	\$ 67.60
114326	Rubber Feet Replacement Kit	\$ 15.60
114327	Linkage Pin Pack Replacement Kit	\$ 15.60
114328	Suction Cup Feet Replacement Kit	\$ 13.00
114290	2-Tier Storage Rack	\$ 39.22
114291	Lettuce Pusher Cleaning Tool	\$ 47.70
114292	Lettuce Blade Cleaning Brush	\$ 12.72
114310	White Block Brush	\$ 19.25
114329	Spring Pins Replacement Kit	\$ 15.05

# Procedures



Training procedures for assembling, using and cleaning the Saber King Slicer are now available on Pathway. Navigate to Resources > Rollouts > Saber King Slicer.



## Important Food Safety Reminders

- Cut-resistant gloves should be worn on both hands when using the equipment and while cleaning blade cartridges/blade plates. Green dish gloves should be worn on top of the cut-resistant gloves when cleaning.
- Slicer must be cleaned and sanitized promptly after slicing tomatoes to avoid corrosion of blades from acidic tomato juices.
- Saber King blade plates must be disassembled from blade cartridge in order to properly clean.
- Slicer should be washed, rinsed, sanitized and air dried every four hours when in continuous use.
- Saber King is not recommended to be washed in a low temperature dishwasher as the chemicals could lead to a reduction in blade lifespan.

## FAQ



**Q Do the blades and plastic cartridge casings come apart?**

**A** Yes, they easily come apart and should be disassembled to clean properly.

**Q Do I need to get rid of my current slicing and chopping equipment?**

**A** No, it is not required that you have the old equipment removed from the Restaurant. You may leave it in house as back-up equipment.

**Q Where do I order replacement parts?**

**A** Replacement parts can be ordered through Clark National Accounts on Supply Central.

**Q How do I clean my Saber King Slicer and the individual parts?**

**A** All Saber King blades should be disassembled for cleaning. Large debris should be removed with specified cleaning brushes prior to washing process. Blades and cartridges can be cleaned in high temperature dishwasher machines. Refer to Saber King cleaning procedures in Pathway. All parts of the Saber King Slicer are dishwasher safe.

**Q** Should I use a lubricant on the chassis if it begins sticking, or becomes difficult to push?

**A** No, this equipment is NOT designed to work with a lubricant applied. The chassis can be cleaned with the stainless-steel cleaner.

**Q** Is there anything I need to know when assembling my Saber King Slicer?

**A** When first assembling the equipment, be sure to properly align the blades in the plastic housing and listen for a click sound which will indicate that blades are properly in place. Do not force the blade into the cartridge, as this could cause blade misalignment and damage to the blades, leading to early replacement costs. Otherwise, please follow the assembly instructions included in your shipment.