

# Operating Instructions

Model No. 970 Series  
Bagel Saber™



Prince Castle's model 970 Series Bagel Saber™ is designed to give you a perfectly sliced bagel quick and easy every time. Place a whole bagel in the Bagel Saber, and with one forward stroke, you get two perfectly sliced bagel halves. Stainless steel construction ensures long, reliable service. The sturdy frame sits flat on any counter for safe and stable operation. A built-in table stop ensures the unit won't budge while in use. Precise, sharp, replaceable stainless steel blades deliver a clean cut with every stroke.

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## LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of 1 year from date of original installation, not to exceed 18 months from the date of manufacture.

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 and labor. The equipment is portable; charges for on-location service (e.g., trip charges, mileage) are not included in the provisions of this warranty.

This warranty is subject to the following exceptions/conditions:

- Use of any non-genuine Prince Castle parts voids this warranty.
- All labor to be performed during regular work hours. Overtime premium (the incremental amount) will be charged to the customer.
- 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.
- All problems due to operation at voltages other than that specified on equipment nameplates are not covered by this warranty. Conversion to correct voltage is the customer's responsibility.
- This equipment must be serviced by Prince Castle Authorized Service Agency or a Prince Castle Service Technician during the warranty period.

**PRINCE CASTLE INC.**   
WORLDWIDE

355 East Kehoe Blvd. • Carol Stream, IL 60188 USA

Telephone: 630-462-8800 • Fax: 630-462-1460

Toll Free: 1-800-PCASTLE

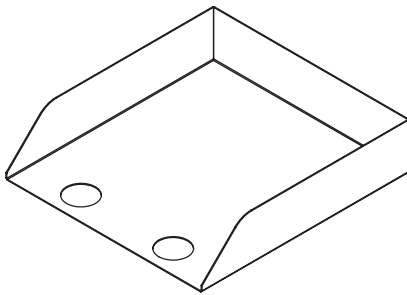
[www.princecastle.com](http://www.princecastle.com)

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## INSTALLATION

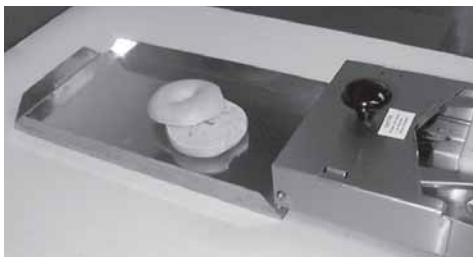
1. After you have removed the Bagel Saber™ from the carton, inspect the unit for signs of damage. If there is damage to the unit:
  - Notify carrier within 24 hours after delivery.
  - Save carton and packing materials for inspection purposes.
  - Contact your local dealer, or if purchased directly, the Prince Castle Customer Service Department at 1-800-722-7853 to arrange for a replacement to be sent.
2. Verify that all parts have been received.
3. Clean Bagel Saber before using.
4. Prince Castle offers an optional Bagel Catcher model 970-097 which is designed to work with the Bagel Saber™ to neatly catch bagel halves. See **figure 1**.

**figure 1**



5. To attach the Bagel Catcher, place it up to the far end of the unit, and slide the open end of the catcher against the rear opening of the slicer. See **figure 2**.

**figure 2**



**IMPORTANT:** Bagel Catcher is optional and sold separately.

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## OPERATION

 **CAUTION**

Blades are extremely sharp. Keep fingers away from blades.

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

1. Place the Bagel Saber™ on a clean, flat prep table or counter.
2. Set the table stop against the front edge of the table.
3. Firmly grasp the black stabilizer knob on the cover, and with your other hand, pull back the white pusher plate handle. See **figure 3**.

**figure 3**



4. Insert the bagel against the pusher plate. See **figure 4**.

**figure 4**



5. Grasp the white pusher plate handle and push the bagel through the blades with a quick, firm stroke until it is completely sliced. See **figures 5 and 6**.

**figure 5**



**figure 6**



6. Sliced bagel will exit the unit from the rear opening. See **figure 7**.

**figure 7**



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## REPLACING BLADES

### CAUTION

Blades are extremely sharp. Keep fingers away from blades.

**IMPORTANT:** For safety, it is important to remove and discard one blade at a time.

1. Turn unit over.
2. Remove first blade by unscrewing the two thumbscrews holding blade to base assembly.
3. Carefully slide blade out through side slot and discard blade.
4. Remove second blade by repeating steps 2 and 3.
5. To install first blade, slide sharp edge of blade through side slot. Align holes and tighten with two thumbscrews.
6. Repeat step 5 to install second blade.

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## CLEANING

### CAUTION

Blades are extremely sharp. Keep fingers away from blades.

1. Spray slicer with hot water to remove any bread crumbs or residue.
2. With hot, soapy water, scrub slicer and blades using a nylon brush.
3. Rinse slicer with hot water.
4. Let air dry.

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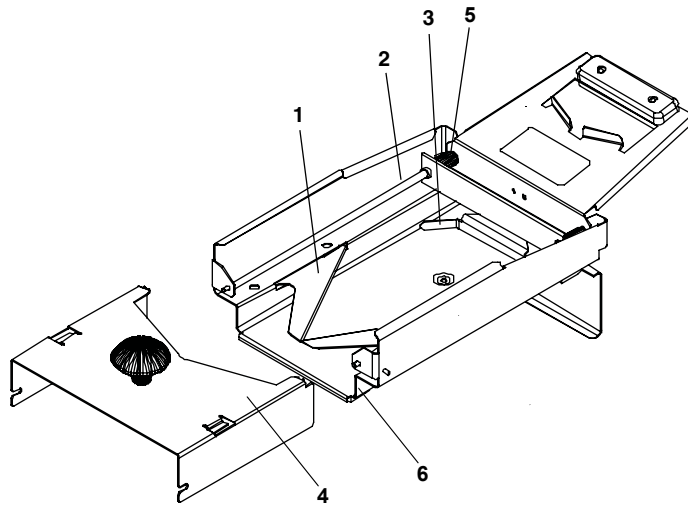
## DAILY MAINTENANCE

**IMPORTANT:** After every washing be sure to lubricate the Guide Rods using Petro-Gel or Taylor Lube.

**IMPORTANT:** Be sure to check the blade screws for tightness, if loose use pliers to tighten.

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## EXPLODED VIEW



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## PARTS LIST

Item	Part Number	Description
1	<a href="#">970-034</a>	Replacement Blade Set
2	<a href="#">970-011S</a>	Guide Rod (Pkg. of 2)
3	<a href="#">970-023S</a>	Pusher Bracket w/Hardware Assy. (Includes Item 3)
4	<a href="#">970-054S</a>	Cover w/Knob
5	<a href="#">62-037S</a>	Bearing Kit (Pkg. of 2)
6	<a href="#">970-019S</a>	Adhesive Feet (Pkg. of 4)
*	<a href="#">970-068S</a>	Suction Cup (Pkg. of 4)
	<a href="#">76-705S</a>	Blade Retention Thumb Screws (Pkg. of 4)

\* Part Not Shown.