Operator's Manual

Insta Cut® 3.5 Slicer, Dicer, Wedger, and Corer

Thank you for purchasing this Vollrath® product! Save this manual for reference and the packaging in case shipping is necessary.

SAFETY PRECAUTIONS

To help ensure safe use, please read and fully understand this manual and all safety messages before operation!

⚠ WARNING

Warning indicates a hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE: addresses practices not related to physical injury.

To reduce risk of injury or damage to the unit

- Check unit before each use to ensure it is clean.
- Inspect for broken, nicked, or dull blades; replace as needed.
- Ensure Pusher Block and Blade Assemblies align and match.
- **Only use unit if bumpers are in place** and the lowered Pusher Head rests completely on them.
- Use tabletop models on a level, smooth surface,
- Mount wall unit securely to studs using proper hardware.
- Lubricate Guide Rods lightly with mineral oil, Petro-Gel, or food-grade lubricant; **cooking oil becomes sticky and could permanently damage the unit.**
- Operate in non-public areas, away from children—and attend the unit during use.
- Only operate if functioning properly and undamaged.

FUNCTION AND PURPOSE

Vollrath® Insta Cut® 3.5 manual food processor is intended for slicing, dicing, wedging, and coring soft vegetables and fruits. It is not intended for hard root vegetables such as carrots and sweet potatoes.

Tabletop	Wall-Mount	Pusher Block & Blade Tabletop	Pusher Block & Blade Wall-Mount	Blade Only	Description
15000	15016	15059	15081	15062	¼" (6.4) Dice
15001	15017	15060	15082	15063	⅜" (9.5) Dice
15002	15018	15061	15083	15064	½" (12.7) Dice
—	—	15085	15084	15086	¼ x ½ (6.4 x 12.7) Dice
15003	15019	15050	15073	15065	4-Section Wedge
15005	15021	15052	15075	15067	6-Section Wedge
15006	15022	15053	15076	15068	8-Section Wedge
15007	15023	15054	15077	15069	10-Section Wedge
15008	15024	15055	15078	15070	12-Section Wedge
15009	—	15087	15079	15071	6-Section Core
15010	15026	15058	15080	15072	8-Section Core

Accessories	Description
4425	Food Processor Blade-Cleaning Brush

UNPACKING THE UNIT

1. Remove all packing material, tape, and protective plastic.
2. Clean any left over glue residue.

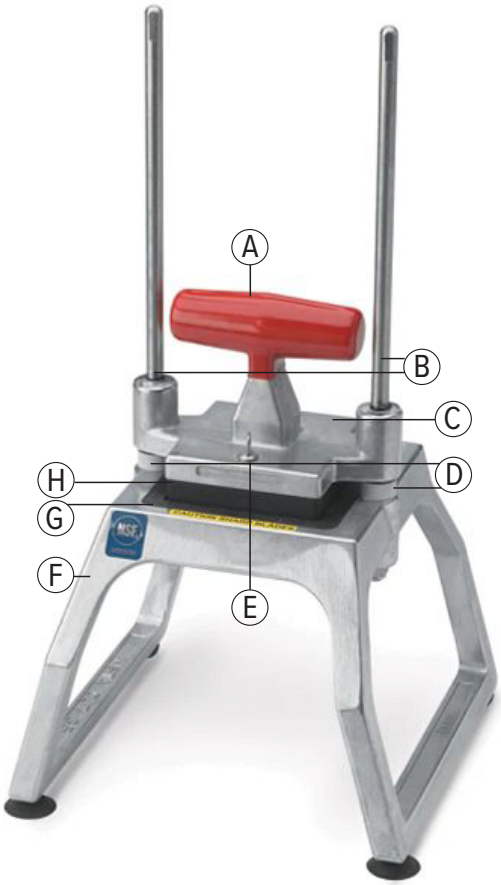
BEFORE FIRST USE

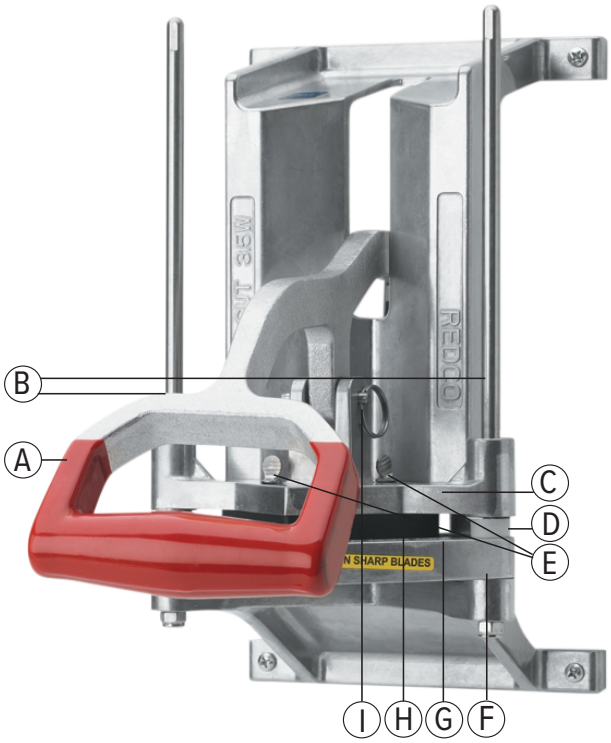
- Clean the unit per the Cleaning and Maintenance section.

INSTALLING THE WALL-MOUNTED MODEL

1. Secure base to studs with four (4) ¼" screws of proper length; if not possible, proper anchors and screws must be used.

FEATURES AND CONTROLS





A. Handle—used to safely raise and lower the Pusher Head.

B. Guide Rods—keep Pusher Head aligned with Blades.

C. Pusher Head Assembly—includes Bushings, Pusher Head, and Pusher Block.

D. Bumpers—cushion the pusher head when it stops.

E. Thumbscrews—secure Pusher Head or Blade Assembly.

F. Base Assembly—holds Guide Rods and Blade Assembly.

G. Blade Assembly—holds the blades; sized to match the corresponding Pusher Head Block.

H. Pusher Head Block—pushes food through Blade Assembly; must be matched with corresponding Blade Assembly.

I. Locking Pin—secures the Pusher Head to the Handle.

OPERATION

WARNING

Sharp Blade Hazard.
To avoid injury, handle with caution.

Prepare the Food

Maximum Size:

- 3½" (8.9 cm) wide

Prepare the Unit

1. Verify blade assembly and pusher block match and align. Each must be for the same size slice, dice, core, or wedge.
2. Before each use, ensure unit and blades are clean and undamaged; replace as necessary.
3. Place the unit on a clean, flat work surface.
4. Verify bumpers are in place on the guide rods.
   NOTICE: DO NOT USE WITHOUT BUMPERS.
5. Verify Blade Assembly is properly installed in the base; thumbscrew must be fully tightened and the Blade Assembly fully tight against the side of the frame opposite the Thumbscrew.
6. Before each use, check blade alignment by slowly lowering the Pusher Head onto the Blade Assembly; they should slide smoothly together. If there is resistance, ensure Blade Assembly and Pusher Head match and carefully remove obstructions as necessary.
   NOTICE: Do Not operate if unit or blades are misaligned or damaged.
7. Lift handle and place food on the blades, flat side down.
8. Remove hand from Blade Assembly area and place that hand on the leg of the base for a tabletop unit or on the wall for a wall-mounted model.
9. Use a strong, quick, downward motion to press food through the blades; repeat until you have enough for a day.
10. Clean and lubricate the unit immediately after every use per the following Cleaning and Maintenance section.

CLEANING & MAINTENANCE

WARNING

Sharp Blade Hazard.
To avoid injury, handle with caution.

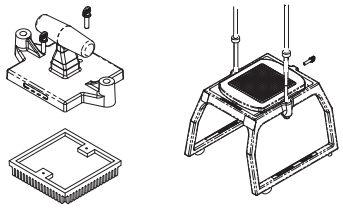
NOTICE: Food acids dull and corrode blades over time. Cleaning immediately after use prolongs unit life and appearance.

NOTICE: Alkaline cleaners (e.g. dishwasher detergent) cause damage and corrosion. Handwashing is required.

NOTICE: Use only non-abrasive cloths and cleansers.

Disassembly

1. Slide Pusher Head Assembly off Guide Rods.
2. Loosen the two captive (not removable) thumbscrews.
3. Separate the Pusher Block from the Pusher Head.
4. Raise the bumpers approximately 2" (5.0 cm).
5. Loosen thumbscrew and carefully remove Blade Assembly by pressing up on the bottom/dull side of the blade holder.



Cleaning

6. For best results, spray unsharpened side of blades with hot, clean water; if needed, carefully remove food with a nylon brush.
7. Wash other parts in soapy water, rinse well, and air dry.

Reassembly

8. Slide the Blade Assembly onto the base; tighten thumbscrew to push Blade Assembly securely against the other side.
9. Lubricate Guide Rods with mineral oil or Petro Gel.
   NOTICE: Cooking oil becomes sticky and could cause damage.
10. Slide bumpers onto rods; reattach Pusher Head to Pusher Block.
11. Install Pusher Head Assembly. **Wall-Mount units**: Remove Locking Pin. Lift Handle; slide Pusher Head onto rods. Push Locking Pin into hole, through Handle Assembly and Pusher Head.

Preventative Maintenance

1. Clean unit after every use.
2. Use for intended purposes only.
3. Check blades often and change if dull, nicked, or damaged.

Replacing Blade Assembly

WARNING

Sharp Blade Hazard.
To avoid injury, handle with caution.

1. Wash new blades with warm, soapy water, then rinse thoroughly.
2. Follow steps 1–5 under Disassembly; discard the old blades.
3. Insert the tab on the blade holder into the groove in the base, then lower so it is flush; tighten the Thumbscrew.
4. Slide Bumpers down rods to Base Assembly. Place, then slowly lower Pusher Head Assembly on rods to check blade alignment.
5. Lubricate Guide Rods per previous Reassembly section.

TROUBLESHOOTING

Problem	Potential Cause	Course of Action
Blade(s) broke.	Blades were dull.	Replace Blade Assembly and Pusher Block if damaged.
Pusher Head does not slide easily.	Guide Rods are not properly lubricated.	Clean and lubricate the Guide Rods per the Cleaning section.
Food is damaged when cutting.	Blades are broken, bent, nicked, or dull.	Replace Blade Assembly.
Food cannot be pushed through.	Blades are misaligned or Blade Assembly and Pusher Head do not match.	Confirm the Pusher Block is for the same size and type of cut as the Blade Assembly and that it glides smoothly through when cutting. Install correct Pusher Block if it does not.
		If Pusher Block is correct, tighten Thumbscrew and ensure blades are against frame.

SERVICE AND REPAIR

Serviceable parts are available on vollrathfoodservice.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with item number, model number (if applicable), serial number, and proof of purchase showing date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use; The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification, or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration, and new product announcements, visit vollrathfoodservice.com.

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