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Dynamic Mixer CL003

Dynamic Mixer Dynacube Vegetable Dicer CL003 Instruction Manual

Model: CL003 (510-1042)

INTRODUCTION

Thank you for choosing the Dynamic Mixer Dynacube Vegetable Dicer, model CL003. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new vegetable dicer. Please read these instructions thoroughly before initial use and retain them for future reference. This dicer is designed for commercial kitchen settings to produce uniform 1/4-inch dice from various vegetables.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the unit is stable and securely placed on a flat, non-slip surface before operation.
- Keep hands and fingers away from the dicing blades during operation and cleaning. Blades are extremely sharp.
- Do not attempt to dice frozen or excessively hard vegetables, as this may damage the blades or the unit.
- Ensure all components are correctly assembled and secured before use.
- Supervise children and individuals with reduced physical, sensory, or mental capabilities when near the appliance.
- Clean the unit thoroughly after each use to prevent food residue buildup.
- Do not immerse the entire unit in water. Refer to cleaning instructions for proper methods.

PRODUCT OVERVIEW

The Dynacube Vegetable Dicer CL003 is a manual dicing machine designed for efficient and consistent vegetable preparation. It features a robust housing, a hand crank for operation, and a specialized blade system for 1/4-inch dice.



Figure 1: Dynamic Mixer Dynacube Vegetable Dicer CL003. This image displays the orange-colored dicer from an angled perspective, showing its domed top with a feeding chute, a side-mounted hand crank, and four metal legs with suction cup feet for stability. A metal chute for diced vegetables is visible underneath the main body.

Key Components:

- **Main Housing:** The primary body of the dicer, typically orange, enclosing the dicing mechanism.
- **Feeding Chute:** Located on top, where vegetables are inserted for dicing.
- **Hand Crank:** Manual lever used to operate the dicing blades.
- **Dicing Blades:** Internal mechanism responsible for cutting vegetables into 1/4-inch cubes.
- **Output Chute:** Located at the bottom, where diced vegetables exit the unit.
- **Stabilizing Legs with Suction Cups:** Four legs with suction cups to secure the unit to a countertop.

SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or potential returns.
2. **Inspection:** Inspect the unit for any signs of damage. Do not use if damaged.
3. **Initial Cleaning:** Before first use, wash all parts that will come into contact with food according to the "Maintenance & Cleaning" section.
4. **Placement:** Place the dicer on a clean, dry, and stable countertop. Ensure the surface is smooth for the suction cups to adhere properly.
5. **Secure Unit:** Press down firmly on the top of the dicer to engage the suction cups on the legs, securing the unit to the countertop. Verify stability before proceeding.
6. **Prepare Collection Container:** Position a suitable container beneath the output chute to collect diced vegetables.

OPERATING INSTRUCTIONS

1. **Vegetable Preparation:** Wash and peel vegetables as required. Cut larger vegetables into pieces that fit

comfortably into the feeding chute without forcing. Remove any hard cores or seeds that may impede dicing.

2. **Loading:** Place a prepared vegetable piece into the feeding chute. Do not overfill or force vegetables into the chute.
3. **Dicing:** While holding the unit steady with one hand (if not fully secured by suction cups), turn the hand crank clockwise with the other hand. Apply steady, even pressure. The vegetable will be pushed through the blades and diced into 1/4-inch cubes, exiting through the output chute.
4. **Continuous Operation:** Continue feeding vegetables into the chute and turning the crank until all desired vegetables are diced.
5. **Adjustable Speed Control:** The unit features an adjustable speed control (knob type). This typically refers to the speed at which the hand crank is turned by the user. Adjust your cranking speed based on the type and firmness of the vegetable to achieve optimal dicing results and prevent jamming.

Note: For best results, ensure vegetables are fresh and firm. Softer vegetables may require a slower, more deliberate cranking motion.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Dynacube Vegetable Dicer.

Cleaning Instructions:

1. **Disassembly:** Carefully disassemble the unit according to the manufacturer's instructions (if provided, otherwise proceed with caution). Pay special attention when handling the blades.
2. **Rinsing:** Rinse all removable parts under warm running water to remove loose food particles.
3. **Washing:** Wash all food-contact parts with warm, soapy water using a brush to reach crevices. The unit is dishwasher safe, so removable parts can be placed in a dishwasher for thorough cleaning.
4. **Blade Care:** Exercise extreme caution when cleaning the dicing blades. Use a stiff brush and avoid direct contact with the cutting edges. Do not use abrasive cleaners or scouring pads, as these can damage the blades.
5. **Drying:** Thoroughly dry all parts before reassembly or storage to prevent rust and bacterial growth.
6. **Reassembly:** Reassemble the unit, ensuring all parts are correctly aligned and secured.

Storage:

Store the dicer in a clean, dry place when not in use. Keep it out of reach of children.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Vegetables not dicing properly or jamming.	<ul style="list-style-type: none"> Vegetable piece is too large or too hard. Cranking speed is too fast or inconsistent. Blades are dull or damaged. Unit is clogged with food residue. 	<ul style="list-style-type: none"> Cut vegetables into smaller, manageable pieces. Ensure vegetables are not excessively hard or frozen. Adjust cranking speed for a steady, even motion. Clean the unit thoroughly, especially the blades. Inspect blades for damage; contact support if dull or damaged.
Unit is unstable during operation.	<ul style="list-style-type: none"> Suction cups not properly engaged. Countertop surface is uneven or dirty. 	<ul style="list-style-type: none"> Ensure countertop is clean and dry. Press down firmly on the unit to engage suction cups. Relocate to a smoother, flatter surface if necessary.
Difficulty turning the hand crank.	<ul style="list-style-type: none"> Vegetable is too large or hard. Internal mechanism is jammed. Unit requires lubrication (unlikely for manual dicer, but possible). 	<ul style="list-style-type: none"> Remove the vegetable and cut it smaller. Disassemble and clean the unit to clear any jams. If issue persists, contact customer support.

SPECIFICATIONS

Brand	Dynamic Mixer
Model Name	CL003
Item Model Number	510-1042
Dice Size	1/4 inch
Controls Type	Knob (for adjustable speed control)
Is Dishwasher Safe	Yes (for removable parts)
UPC	725101042253
Manufacturer	Dynamic Mixer

WARRANTY INFORMATION

Specific warranty details for the Dynamic Mixer Dynacube Vegetable Dicer CL003 may vary by region and retailer. Please refer to the warranty card included with your product or visit the official Dynamic Mixer website for the most current and detailed warranty information. Retain your proof of purchase for any warranty claims.

CUSTOMER SUPPORT

For technical assistance, replacement parts, or further inquiries regarding your Dynacube Vegetable Dicer, please contact Dynamic Mixer customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.

When contacting support, please have your model number (CL003 or 510-1042) and purchase date available.

