

## Maxima MK-09301103

# Maxima VC450 Standard 10mm Slicer Blade Instruction Manual

Model: MK-09301103

## 1. PRODUCT OVERVIEW

This document provides instructions for the Maxima VC450 Standard 10mm Slicer Blade, an accessory designed for use with the Maxima VC450 vegetable cutter. This blade is engineered to precisely slice vegetables and fruits into uniform 10mm pieces.

**Intended Use:** The Maxima VC450 Standard 10mm Slicer Blade is intended for commercial kitchen environments for the preparation of various vegetables and fruits. It is designed to be inserted into the Maxima VC450 vegetable cutter for efficient and consistent slicing.

## 2. SAFETY INSTRUCTIONS

**WARNING: This product contains sharp blades. Handle with extreme care to prevent injury.**

- Always handle the slicer blade by its non-cutting edges or central hub.
- Ensure the vegetable cutter is unplugged and turned off before installing, removing, or cleaning the blade.
- Keep hands and fingers clear of the blade during operation.
- Store the blade in a safe location, out of reach of children and unauthorized personnel.
- Do not attempt to sharpen or modify the blade. Use only genuine Maxima replacement parts.

## 3. SETUP AND INSTALLATION

Follow these steps to safely install the 10mm slicer blade into your Maxima VC450 vegetable cutter:

1. Ensure the Maxima VC450 vegetable cutter is disconnected from the power supply.
2. Open the vegetable cutter's chamber according to its specific instruction manual.
3. Carefully align the central hole of the 10mm slicer blade with the drive shaft in the vegetable cutter.
4. Gently lower the blade onto the shaft, ensuring it sits securely and flat within the chamber.
5. Close and secure the vegetable cutter's chamber. Refer to the VC450 manual for proper closure

procedures.



Figure 1: Maxima VC450 Standard 10mm Slicer Blade. This image shows the circular metal blade with a central hub and a straight cutting edge, designed for 10mm slicing.

## 4. OPERATING INSTRUCTIONS

Once the 10mm slicer blade is correctly installed in the Maxima VC450 vegetable cutter, you can proceed with slicing:

1. Ensure the vegetable cutter is properly assembled and secured.
2. Connect the vegetable cutter to a suitable power supply.
3. Turn on the vegetable cutter.
4. Feed prepared vegetables or fruits into the designated input chute of the VC450. The blade will process them into 10mm slices.
5. Collect the sliced produce from the output chute.
6. After use, turn off and unplug the vegetable cutter before proceeding to cleaning.

*Note: For detailed operation of the Maxima VC450 vegetable cutter itself, please refer to its dedicated instruction manual.*

## 5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your 10mm slicer blade. Always prioritize safety during cleaning.

1. **Disassembly:** Ensure the vegetable cutter is unplugged. Carefully remove the 10mm slicer blade from the vegetable cutter, handling it by its non-cutting edges.
2. **Washing:** Wash the blade immediately after use with warm, soapy water. Use a brush to remove any food residue, taking extreme care around the sharp cutting edge.
3. **Rinsing:** Rinse the blade thoroughly with clean water to remove all soap residue.

- 4. **Drying:** Completely dry the blade using a clean cloth. Ensure no moisture remains, as this can lead to corrosion.
- 5. **Lubrication:** Apply a small amount of food-grade vegetable oil to the cutting surfaces of the blade. This helps protect the metal and ensures smooth operation.
- 6. **Storage:** Store the clean, dry, and oiled blade in a safe, designated place to prevent damage and accidental injury.

## 6. TROUBLESHOOTING

If you encounter issues with the 10mm slicer blade, consider the following:

- **Uneven Slices:** Ensure the blade is correctly seated and secured within the vegetable cutter. Check for any obstructions in the cutting chamber.
- **Difficulty Slicing:** Verify that the blade is clean and free of residue. Ensure the produce being sliced is appropriate for the machine and blade type.
- **Blade Damage:** If the blade appears bent, chipped, or excessively dull, it may need replacement. Do not attempt to repair damaged blades.

For persistent issues or concerns regarding the blade or its compatibility with the Maxima VC450, please contact Maxima Kitchen Equipment customer support.

## 7. SPECIFICATIONS

Feature	Detail
Brand	Maxima
Model Number (Blade)	MK-09301103 (also 09301103)
Compatibility	Maxima VC450 Vegetable Cutter
Slice Thickness	10 mm
Material	Stainless Steel
Item Weight	1 Kilogram
Manufacturer	Maxima Kitchen Equipment
Country of Origin	Netherlands
ASIN	B09RNB9QHD






## 8. WARRANTY AND SUPPORT

Specific warranty details for the Maxima VC450 Standard 10mm Slicer Blade are not provided in this document. For information regarding warranty coverage, technical support, or to purchase replacement parts, please contact Maxima Kitchen Equipment directly.

**Manufacturer:** Maxima Kitchen Equipment

Please refer to the official Maxima Kitchen Equipment website or your purchase documentation for contact information and the most current warranty policy.

## Related Documents - MK-09301103

 <p>MAXIMA PLANETARY MIXER 7L</p> <p>USER MANUAL GEBRAUCHSANLEITUNG</p>	<p><a href="#">Maxima Planetary Mixer 7L User Manual</a></p> <p>User manual for the Maxima Planetary Mixer 7L, providing detailed instructions on installation, operation, safety precautions, cleaning, maintenance, and warranty information for professional kitchen use.</p>
 <p>maxima</p> <p>USE AND INSTRUCTION MANUAL PROOFER</p>	<p><a href="#">Maxima Proofer Use and Instruction Manual MKL 1064 S</a></p> <p>This manual provides detailed instructions for the Maxima Proofer, model MKL 1064 S (08561106). It covers installation, operation, safety warnings, technical specifications, maintenance, troubleshooting, and warranty information for professional kitchen use.</p>
 <p>maxima</p> <p>MAXIMA COMPACT BLAST CHILLER</p> <p>USER MANUAL GEBRAUCHSANLEITUNG</p>	<p><a href="#">Maxima Compact Blast Chiller User Manual</a></p> <p>This user manual provides comprehensive instructions for operating, maintaining, and troubleshooting the Maxima Compact Blast Chiller. It covers safety guidelines, specifications, operational procedures, and warranty information.</p>
 <p>MAXIMA Potato Peeler</p> <p>GEBRAUCHSANLEITUNG USER MANUAL</p>	<p><a href="#">Maxima Potato Peeler User Manual</a></p> <p>User manual for Maxima Potato Peelers (MPP 8, MPP 15, MPP 30) covering safety instructions, operation, cleaning, maintenance, specifications, storage, warranty, and disposal.</p>
 <p>maxima</p> <p>MAXIMA PLANETARY MIXERS</p> <p>USER MANUAL GEBRAUCHSANLEITUNG</p>	<p><a href="#">Maxima Planetary Mixers User Manual and Specifications</a></p> <p>Comprehensive user manual and technical specifications for Maxima Planetary Mixers (MPM series), covering features, operation, safety guidelines, cleaning, maintenance, storage, discarding, and warranty information. Includes detailed product specifications for models MPM 10 through MPM 60.</p>

MAXIMA  
PLANETARY MIXERS



USER MANUAL

GEbruiksaanwijzing

Read and understand the manual before using the mixer.  
Lees de gebruiksaanwijzing van de mixer zorgvuldig door.  
Versta de gebruiksaanwijzing van de mixer.



### [Maxima Planetary Mixers User Manual](#)

Comprehensive user manual for Maxima Planetary Mixers, detailing features, specifications, safety guidelines, operation, cleaning, maintenance, storage, and warranty information for models MPM 10 through MPM 60.