

**VOLLRATH 15002 Slicer Dicer Wedger and Corer**



# VOLLRATH 15002 Slicer Dicer Wedger and Corer Instruction Manual

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**VOLLRATH 15002 Slicer Dicer Wedger and Corer**



## Specifications

- **Models:** Tabletop and WallMount
- **Accessories:** Pusher Block & Blade, Blade Only, Dice, 4-Section Wedge, 6-Section Wedge, 8-Section Wedge, 10-Section Wedge, 12-Section Wedge, 6-Section Core, 8-Section Core, Food Processor Blade-Cleaning Brush
- **Features:** Handle, Guide Rods, Pusher Head Assembly, Bumpers, Thumbscrews, Base Assembly, Blade Assembly, Pusher Head Block, Locking Pin

## Product Usage Instructions

### Unpacking the Unit

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

### Before First Use

Ensure the unit is unpacked and cleaned according to the instructions above.

### Installing the Wall-Mounted Model

Follow the installation instructions provided in the manual for the wall-mounted model.

### Features and Controls

A detailed description of each component and its function is provided in the manual.

### Operation

1. **Prepare the Food:** Ensure food is prepared and ready to be processed.

## 2. Prepare the Unit:

- Verify blade assembly and pusher block match and align.
- Ensure the unit and blades are clean and undamaged before each use.
- Place the unit on a clean, flat work surface.
- Make sure bumpers are in place on the guide rods.
- Do not use without bumpers.
- Check blade alignment before operation to avoid accidents.
- Press food through the blades using a strong, quick downward motion.

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 that, if not avoided, could result in minor or moderate injury.

**NOTICE:** addresses practices not related to physical injury.

To reduce the risk of injury or damage to the unit

- Check the 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 the unit if bumpers are in place and the lowered Pusher Head rests completely on them.
- Use tabletop models on a level, smooth surface,
- Mount the 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
<a href="#">15000</a>	<a href="#">15016</a>	<a href="#">15059</a>	<a href="#">15081</a>	<a href="#">15062</a>	1/4" (6.4) Dice
<a href="#">15001</a>	<a href="#">15017</a>	<a href="#">15060</a>	<a href="#">15082</a>	<a href="#">15063</a>	3/8" (9.5) Dice
<a href="#">15002</a>	<a href="#">15018</a>	<a href="#">15061</a>	<a href="#">15083</a>	<a href="#">15064</a>	1/2" (12.7) Dice
—	—	<a href="#">15085</a>	<a href="#">15084</a>	<a href="#">15086</a>	1/4 x 1/2 (6.4 x 12.7) Dice
<a href="#">15003</a>	<a href="#">15019</a>	<a href="#">15050</a>	<a href="#">15073</a>	<a href="#">15065</a>	4-Section Wedge
<a href="#">15005</a>	<a href="#">15021</a>	<a href="#">15052</a>	<a href="#">15075</a>	<a href="#">15067</a>	6-Section Wedge
<a href="#">15006</a>	<a href="#">15022</a>	<a href="#">15053</a>	<a href="#">15076</a>	<a href="#">15068</a>	8-Section Wedge
<a href="#">15007</a>	<a href="#">15023</a>	<a href="#">15054</a>	<a href="#">15077</a>	<a href="#">15069</a>	10-Section Wedge
<a href="#">15008</a>	<a href="#">15024</a>	<a href="#">15055</a>	<a href="#">15078</a>	<a href="#">15070</a>	12-Section Wedge
<a href="#">15009</a>	—	<a href="#">15087</a>	<a href="#">15079</a>	<a href="#">15071</a>	6-Section Core
<a href="#">15010</a>	<a href="#">15026</a>	<a href="#">15058</a>	<a href="#">15080</a>	<a href="#">15072</a>	8-Section Core
Accessories			Description		
<a href="#">4425</a>			Food Processor Blade-Cleaning Brush		

## UNPACKING THE UNIT

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

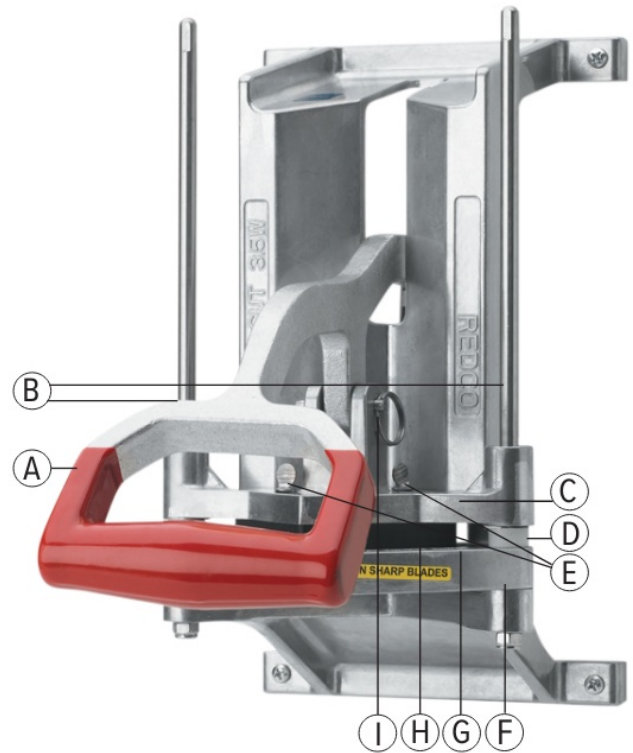
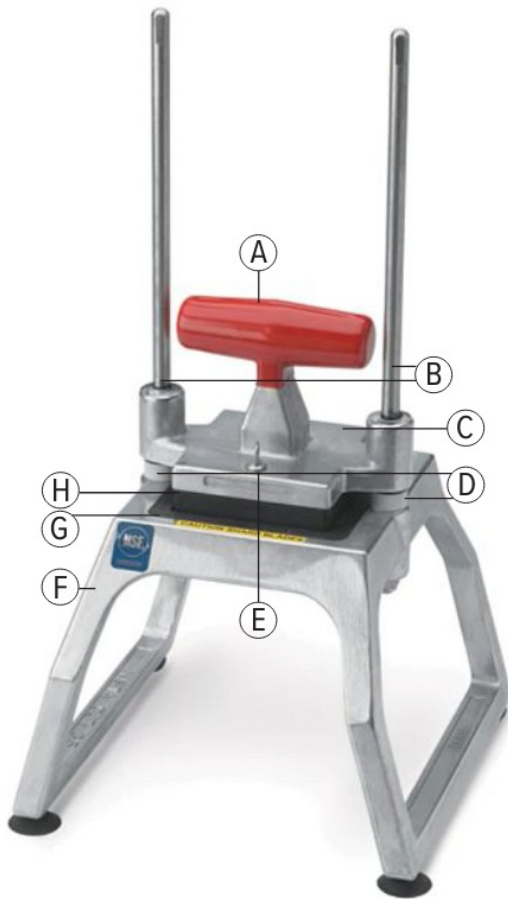
## BEFORE FIRST USE

- Clean the unit per the Cleaning and Maintenance section.

## INSTALLING THE WALL-MOUNTED MODEL

Secure the base to studs with four (4) 1/4" 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 the unit and blades are clean and undamaged; replace them 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; the 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 the unit or blades are misaligned or damaged.

7. Lift the handle and place food on the blades, flat side down.
8. Remove the hand from the 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

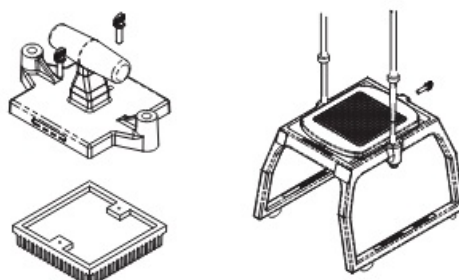
**WARNING:** Sharp Blade Hazard. To avoid injury, handle with caution.

- **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 the thumbscrew and carefully remove the Blade Assembly by pressing up on the bottom/dull side of the blade holder.

## Cleaning



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

## Reassembly

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

## Preventative Maintenance

1. Clean the 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 it so it is flush; tighten the Thumbscrew.
4. Slide Bumpers down rods to Base Assembly. Place, then slowly lower the Pusher Head Assembly on rods to check blade alignment.
5. Lubricate Guide Rods per the 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 Thumb screw and ensure blades are against frame.

## SERVICE AND REPAIR

- Serviceable parts are available on [vollrathfoodservice.com](http://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 the item number, model number (if applicable), serial number, and proof of purchase showing the 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](http://vollrathfoodservice.com).

## United States

- **Address:** The Vollrath Company, L.L.C. Headquarters 1236 North 18th Street Sheboygan, Wisconsin 53081-



3201 USA

- **Main Tel:** [800-319-9549](tel:800-319-9549) or [920-457-4851](tel:920-457-4851)
- **Main Fax:** [800-752-5620](tel:800-752-5620) or [920-459-6573](tel:920-459-6573)
- **Canada Customer Service:** [800-695-8560](tel:800-695-8560)
- **Tech Services:** [techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)
- [vollrathfoodservice.com](http://vollrathfoodservice.com)

## Spain

- Vollrath Pujadas Sau.
- Ctra De Castanyet, 132
- PO Box 121
- 17430 Santa Coloma De Farners Girona
- **Spain**
- **Tel:** +34972843201
- [info@pujadas.es](mailto:info@pujadas.es)

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## China

- **address:** Vollrath (Shanghai) Trading Limited Rm 906, Building A
- Hongwell Plaza
- 1308 Lianhua Road
- Minhang District
- Shanghai, 201102
- **Tel.** 86-21-50589580
- [info@pujadas.es](mailto:info@pujadas.es)

## Mexico

- **address:** Vollrath de Mexico S. de R.L. de C.V. Periferico Sur No. 7980 Edificio 2-C Col. Santa Maria Tequepexpan 45601 Tlaquepaque, Jalisco |
- **Mexico Tel:** +52-33-3133-6767
- **Tel:** +52-33-3133-6769
- **Fax:** +52-33-3133-6768

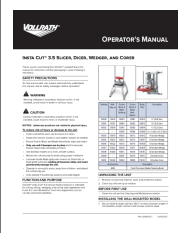
## Frequently Asked Questions

- **Q: What should I do if I encounter resistance when lowering the Pusher Head onto the Blade Assembly?**
  - **A:** If you encounter resistance, ensure that the Blade Assembly and Pusher Head match and carefully remove any obstructions as necessary. Do not operate if the unit or blades are misaligned or damaged.
- **Q: How should I clean the unit after use?**

- **A:** Clean the unit by disassembling it as per the instructions provided in the manual. Wash each component with mild detergent and water, then dry thoroughly before storage.

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## Documents / Resources

	<p><a href="#">VOLLRATH 15002 Slicer Dicer Wedger and Corer</a> [pdf] Instruction Manual 15002 Slicer Dicer Wedger and Corer, 15002, Slicer Dicer Wedger and Corer, Dicer Wedger and Corer, Wedger and Corer, Corer</p>
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## References

- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [User Manual](#)

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