



VOLLRATH Instacut 5.1 Slicer Dicer Wedger and Corer User Manual

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Operator's Manual



Institut TM5.1 Slicer, Dicer, Wedger, and Corer

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use the packaging to ship the equipment if repairs are needed.

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SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.



WARNING

The warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.



CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

NOTICE: Notice is used to note information that is important but not hazard-related.

To reduce the risk of injury or damage to the equipment:

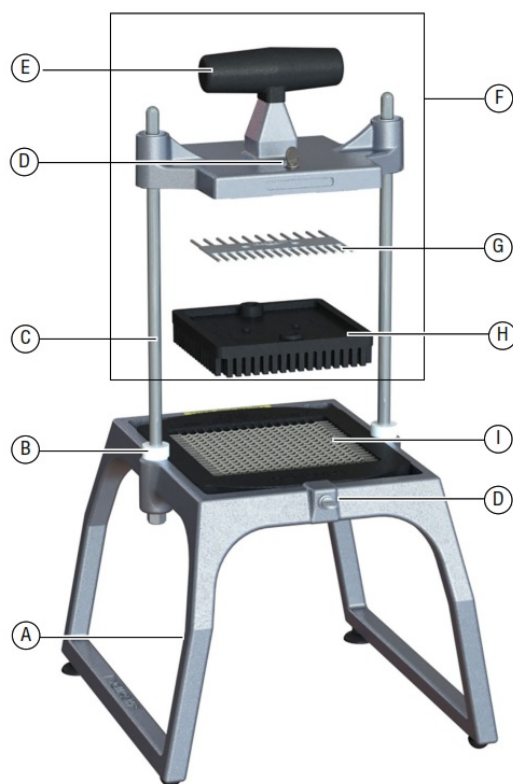
- Inspect the equipment before each use to make sure it is clean.
- Inspect for broken, nicked, or dull blades and if found, replace the blade assembly.
- Verify the pusher blockhead assembly and blade pack are matched set and are properly aligned.
- Lubricate the guide rods using a light coating of mineral oil, PetrolGel, or another food-grade lubricant. DO NOT USE COOKING OIL AS IT WILL BECOME STICKY AND MAY PERMANENTLY DAMAGE THE EQUIPMENT.

FUNCTION AND PURPOSE

The InstaCut™ 5.1 manual food processor is intended for slicing, dicing, wedging, and coring soft vegetables and fruits. It is not intended to cut hard root vegetables such as carrots and sweet potatoes.

| Item No. | Description |
|----------|------------------|
| 55457 | 1/4" Dice |
| 55458 | 3/8" Dice |
| 55459 | 1/2" Dice |
| 55460 | 1/4" Slice |
| 55461 | 3/8" Slice |
| 55462 | 1/2" Slice |
| 55463 | 4-Section Wedge |
| 55464 | 6-Section Wedge |
| 55465 | 8-Section Wedge |
| 55466 | 10-Section Wedge |
| 55467 | 12-Section Wedge |
| 55468 | 6-Section Core |
| 55469 | 8-Section Core |

FEATURES



A Base Assembly

B Bumpers

C Guide Rods

D Thumbscrew

E T-Handle

F T-Handle Assembly. Consists of the pusher head, cleaning tool, and the pusher block.

G Cleaning Tool. (Dicer and slicer blade packs only.)



H Pusher Block. Pushes the food product through the blade assembly. Must match the slice, dice, core, or wedge size of the blade assembly.

I Blade Assembly. Houses the blades, wedges, or corer. Must match the slice, dice, core, or wedge size of the pusher head block.

BEFORE FIRST USE

Clean the equipment. See the Cleaning section of this manual.

OPERATION

| | |
|---|---|
|  | <p> WARNING</p> <p>Sharp Blade Hazard Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.</p> |
|---|---|

Prepare the Food

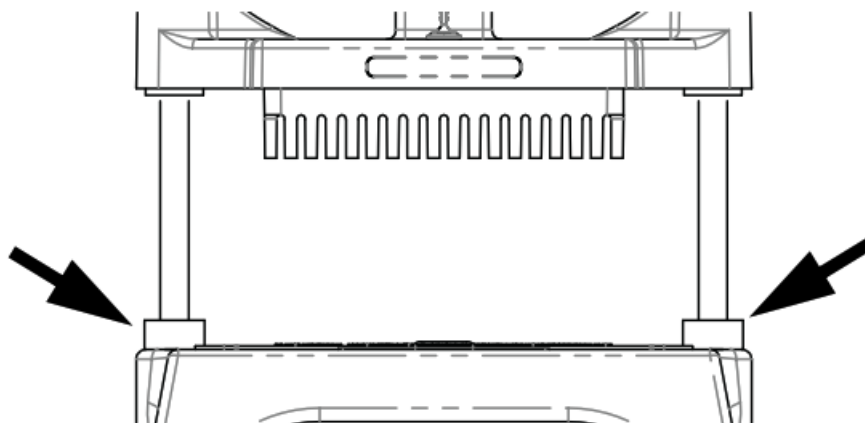
Prepare the food to be processed. Maximum food size for:

- Slicing and dicing: 5" (12.7 cm) wide.
- Wedging and coring: 3½" (8.9 cm) in diameter.

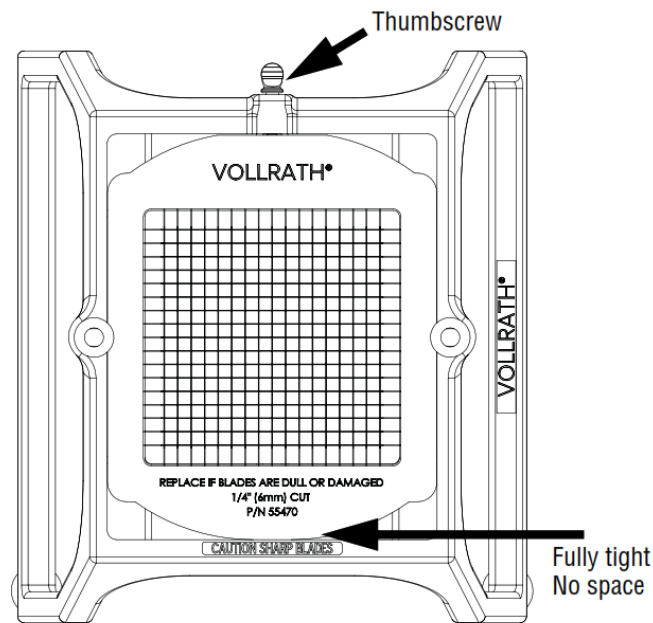
Prepare the Equipment

1. Verify the blade assembly and pusher block match. Each component must be for the same size slice, dice, core, or wedge.
2. Verify the equipment is clean and the blades are in good condition. If blades are loose, broken, or dull, replace the blade assembly.
3. Place the equipment on a clean, flat work surface.
4. Verify the bumpers are in place on the guide rods. **DO NOT USE EQUIPMENT IF BUMPERS ARE NOT IN PLACE.**

NOTICE: Using this equipment without the bumpers in place may damage the equipment.



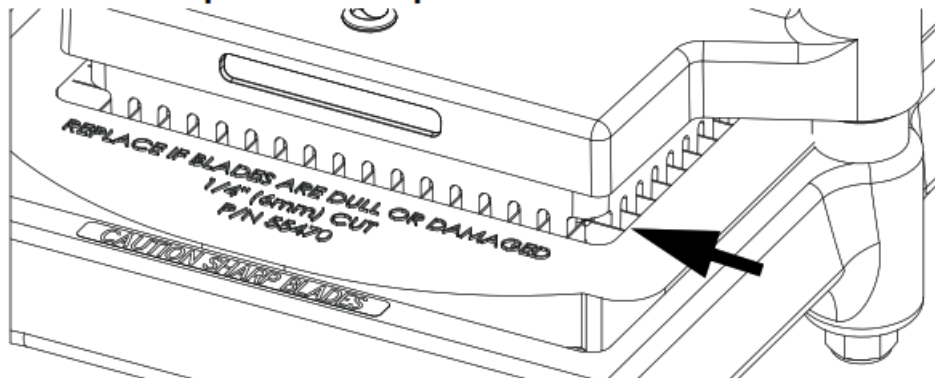
5. Verify the blade assembly is properly installed in the base. The thumbscrew must be fully tightened and the blade assembly fully tight against the side of the frame opposite the thumbscrew.



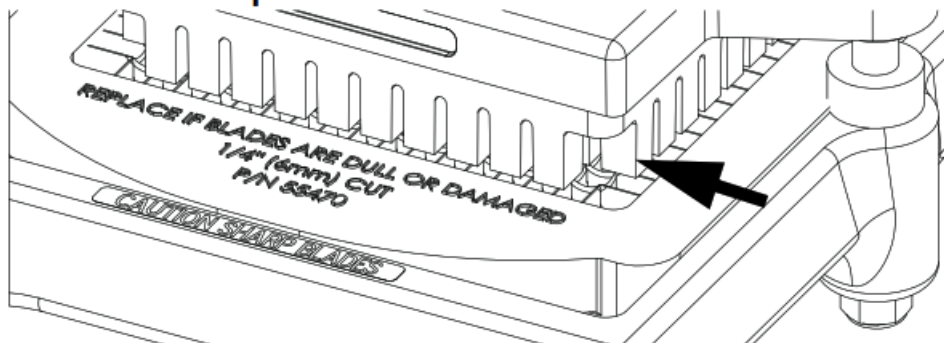
OPERATION (CONTINUED)

6. Check for proper blade alignment by slowly setting the pusher head on the blade assembly.

Correct - The pusher block passes between the blades.



Incorrect - The pusher block contacts the blades.



7. Lift the T-handle and place the food product on the blade assembly with the flat side of the food product facing down.
8. Using a strong, quick, downward thrust, push the food through the blade assembly.
9. Repeat this process until you have prepared enough food.
10. Clean and lubricate this equipment immediately after each use. See the Cleaning section of this manual for more information.

CLEANING



WARNING

Sharp Blade Hazard

Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.

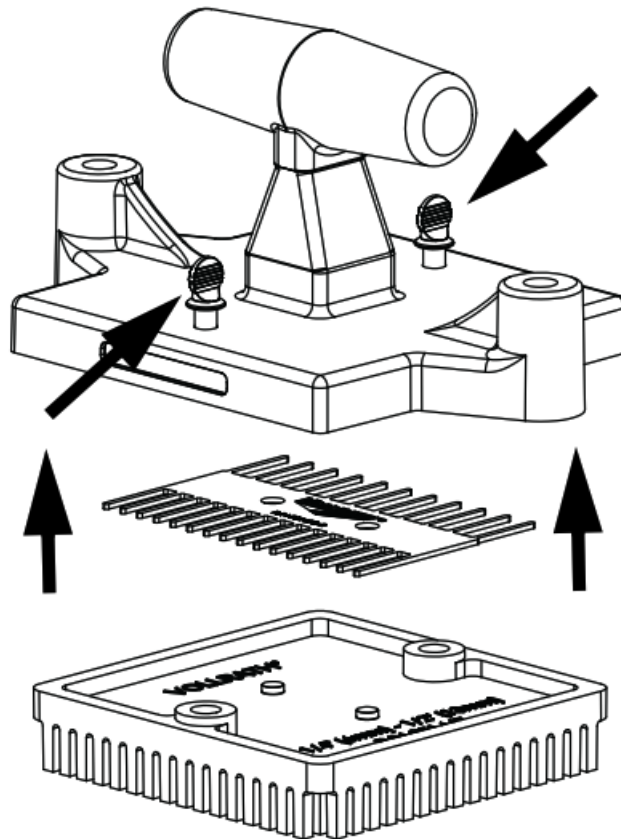
NOTICE: Food acids will dull the blades and corrode the metal. Clean this equipment immediately after every use.

NOTICE: Do not put this equipment in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the equipment. Handwash only.

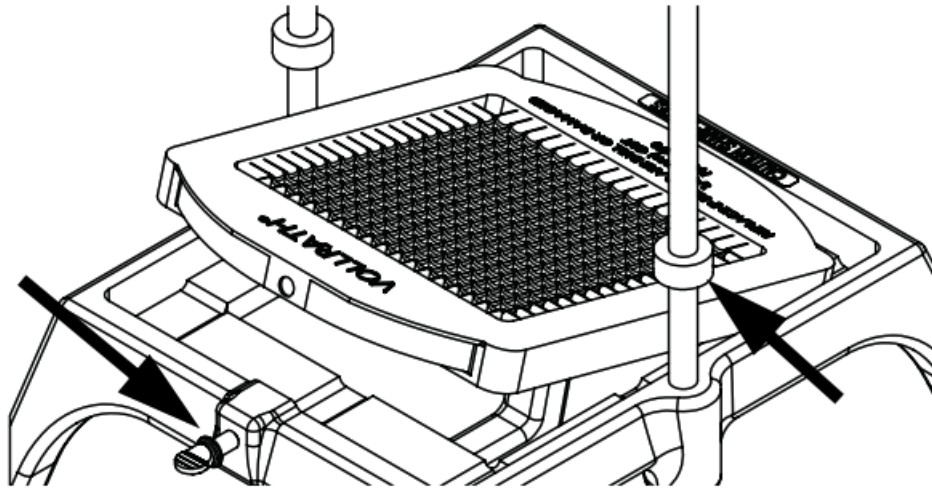
NOTICE: Do not use abrasive materials, scratching cleansers, or scouring pads to clean this equipment. These can damage the finish.

Disassemble

1. Slide the pusher head assembly up and off of the guide rods.
2. Loosen the two thumbscrews. Thumbscrews are captive – do not attempt to remove them. Separate the pusher block from the pusher head.



3. Raise the bumpers approximately 2" (5.0 cm).
4. Loosen the thumbscrew and carefully remove the blade assembly.

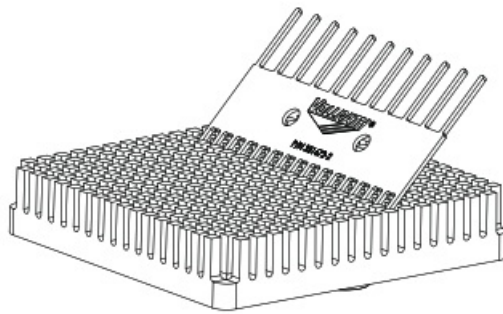


Wash

1. Wipe, rinse, or spray off the base, pusher head, pusher block, and blade assembly thoroughly with HOT water.
2. Do not wipe across the blades.

NOTICE: Wiping across the sharp edge of the blade can cause injury and will dull the blades.

3. Use the included cleaning tool to push food particles out of the pusher block or blade assembly.



4. Let the equipment air dry.

Reassemble

1. Return the cleaning tool to the pusher head assembly and reassemble the pusher head assembly.
2. Install the blade assembly into the base. Tighten the thumbscrew to push the blade securely against the frame.
3. Lubricate the guide bar with mineral oil or Petrol-Gel.

NOTICE: Do not use cooking oil as it will become sticky and may permanently damage the equipment.

4. Slide the bumpers into place.

PREVENTATIVE MAINTENANCE

1. Use for the intended purposes only.
2. Inspect the equipment before each use. Do not use this equipment with missing, broken, or worn components.
3. Clean the equipment after every use.

REPLACE THE BLADE ASSEMBLY



WARNING

Sharp Blade Hazard

Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.

1. Wash the blade assembly with warm, soapy water. Rinse thoroughly to remove the protective oil film.
2. Slide the T-handle assembly off the guide rods.
3. Raise the bumpers approximately 2" (5.0 cm).
4. Remove the old blade assembly by loosening the thumbscrew. Then carefully press upward on the underside of the frame that surrounds the blades.

NOTICE: Do NOT touch the sharp understanding of the blades.

5. Install the new blade assembly by inserting the tab on the frame that surrounds the blades into the groove in the base. Then lower the blade assembly into a seated and flush position in the base. Tighten the thumbscrew.
6. Slide the bumpers down the guide rods so they rest on the base.
7. Position the T-handle assembly on the guide rods and slowly lower the assembly. Check the alignment between the pusher head block and the blade assembly.
8. Lubricate the guide rod with mineral oil, Petrol-Gel, or another food-grade lubricant after each use.

NOTICE: Do NOT use cooking oil as it will become sticky and may permanently damage the equipment.

TROUBLESHOOTING

| Problem | Might be Caused By | Course of Action |
|--|--|---|
| Broken blade. | Dull blades. | Replace the blade assembly. Also, inspect the pusher block. Replace if damaged. |
| The pusher head does not slide easily. | Guide rods improperly or insufficiently lubricated. | Clean and lubricate the guide rods. See Cleaning. |
| Cuts poorly. | Blades are dull. | Replace blade assembly. |
| Cannot push food through. | Blades are misaligned or an incorrect pusher block is installed. | Confirm the pusher block is correct for the blade assembly and that there is no interference between the pusher block and blade assembly. |

SERVICE AND REPAIR

Serviceable parts are available at www.vollrath.com.

To avoid serious injury or damage, never attempt to repair the unit yourself. Do not send units directly to The Vollrath Company L.L.C. 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, and The Vollrath Company L.L.C. does not offer a written warranty to purchasers for such uses.


The Vollrath Company L.L.C. 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 announcement, visit www.vollrath.com.

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Part No. 351753-1 ml 9/24/2021

Documents / Resources

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|  | <p>VOLLRATH Instacut 5.1 Slicer Dicer Wedger and Corer [pdf] User Manual Instacut 5.1 Slicer Dicer Wedger and Corer</p> |
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