




VOLLRATH VOL-55001 Instacut 5.0 Slicer Dicer Wedger and Corer Instruction Manual

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Thank you

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 this packaging to ship the equipment if repairs are needed.

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

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 risk of injury or damage to the equipment:

- Check equipment before each use to insure it is clean.
- Check for broken, nicked or dull blades and if found, replace the blade assembly.
- Check to insure that the pusher head sits down completely on the rubber bumpers.
- On tabletop models the suction cups will hold the equipment securely to smooth surfaces.
- Guide rods must be lubricated using a light coating of mineral oil, Petrol-Gel, or food grade lubricant. DO NOT USE COOKING OIL AS IT WILL BECOME STICKY AND MAY PERMANENTLY DAMAGE THE PUSHER HEAD BEARINGS.

FUNCTION AND PURPOSE

The InstaCut™ 5.0 manual food processor is intended for slicing, dicing, wedging and coring soft vegetables and fruits. It not intended to cut hard root vegetables such as carrots and sweet potatoes.

Item No.	Description
55000	¼" Dice
55001	⅜" Dice
55002	½" Dice
55011	¼" Slice
55012	⅜" Slice
55013	½" Slice
15150	4 Section Wedge
15151	6 Section Wedge
15152	8 Section Wedge
15153	10 Section Wedge
15155	12 Section Wedge
15126	6 Section Core
15128	8 Section Core

Register your product at Vollrath.com/registration and become eligible to win a free 10" Vollrath Tribute© fry pan.

FEATURES AND CONTROLS

A Base Assembly. Holds the guide rods and blade assembly.

B Bumpers. Cushions the pusher head during operation.

C Guide Rods. Guides and aligns the pusher head onto the blade set.

D Thumbscrew. Secures the pusher head block to pusher head assembly. Secures the blade assembly to the base assembly.

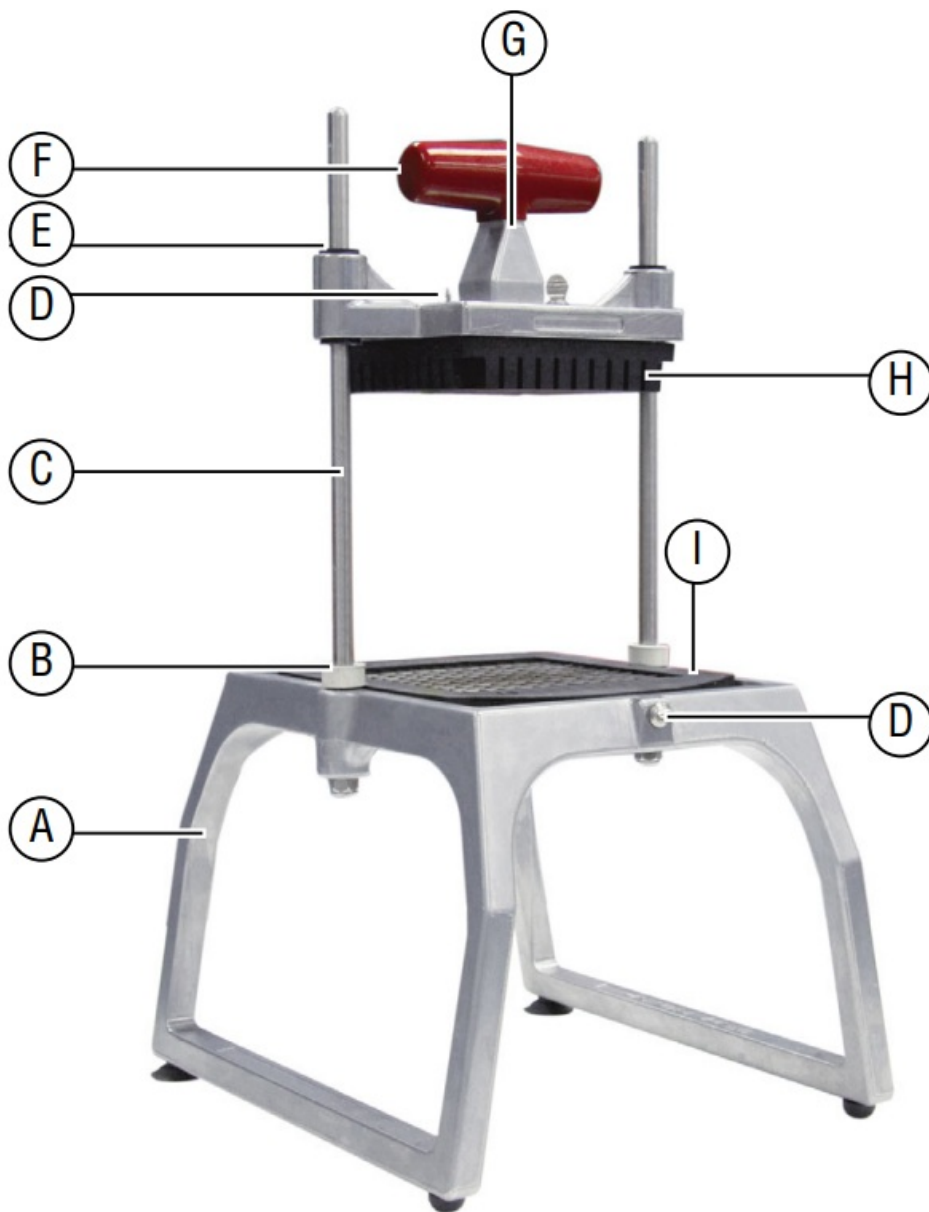
E Bushings. Used for smooth and consistent operation of pusher head on the guide rods.

F Handle. Used to lower and raise the pusher head.

G Pusher Head Assembly. Consists of bushings, the pusher head and the pusher block.

H Pusher Head Block. Pushes the food product through the blade assembly. Specifically sized to match the corresponding blade assembly.

I Blade Assembly. Houses the blades. Specifically sized to match the corresponding pusher block assembly.



BEFORE FIRST USE

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

OPERATION



Sharp Blade Hazard

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



1. Before each use, check that the equipment is clean and the blades are in good condition. If loose or broken blades are found, replace the blade assembly.
2. Place the equipment on a clean, flat work surface.

3. 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.

4. Check for proper blade alignment by slowly setting the pusher head onto the blade assembly. They should slide together with no obstructions. If there are obstructions, verify they are a matching set. Remove the obstruction.
5. Verify that the blade assembly and pusher block are the desired size.
6. Prepare the food product to be processed. For slicing and dicing the maximum size of the food product is 5" (12.7 cm). For wedging and coring the maximum size of the food product is 3½" (8.9 cm) in diameter.
7. Lift the handle and place the food product on the blade assembly with the flat side down.
8. Remove hand from the blade assembly area and place that hand on the leg of the base.
9. Using a strong, quick, downward thrust, force the food product through the blade assembly.
10. Repeat this process until you have prepared enough food product for your daily needs.
11. Clean and lubricate your equipment immediately after each use. See the Cleaning section of this manual for more information.

CLEANING

	<div data-bbox="874 927 1099 1010"> WARNING</div> <div data-bbox="507 1070 1469 1167">Sharp Blade Hazard Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.</div>
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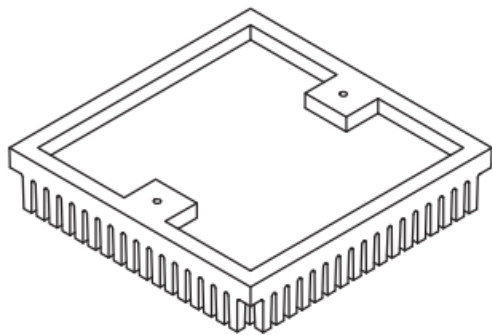
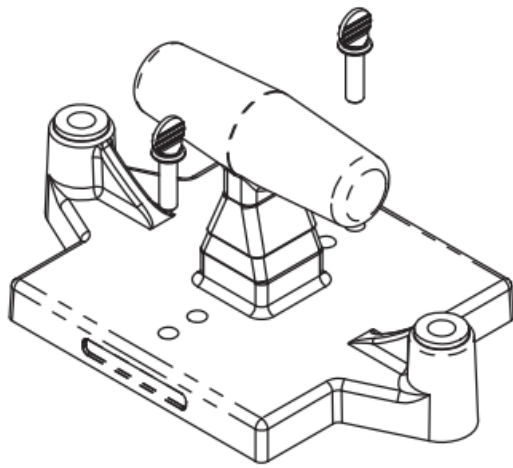
NOTICE: Food acids will dull the blades and corrode the metal. Always clean this food preparation equipment immediately after every use.

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.

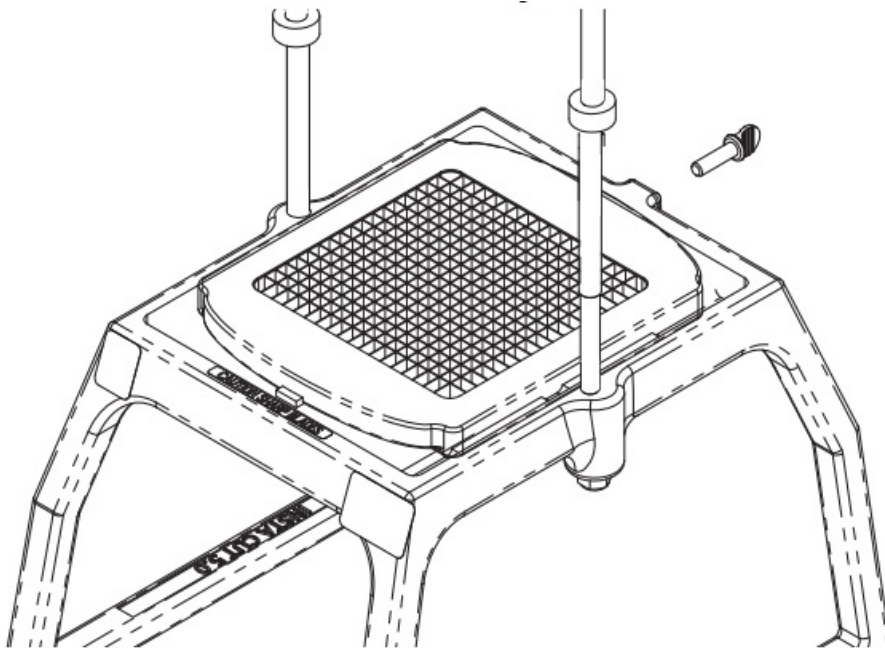
NOTICE: Do not use abrasive materials, scratching cleansers or scouring pads to clean this equipment. These can damage the finish.

Disassemble

1. Slide the pusher head assembly up and off of the guide rods.
2. Remove the two thumbscrews and 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 equipment, pusher head 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. Clean the blade assembly by forcing water under pressure, through the blades from the unsharpened side. If necessary, use a nylon bristle cleaning brush to push food particles out from the unsharpened side of the blade assembly.

4. Let the equipment air dry.



Reassemble

- 1. Install the cutting blade assembly into the base. Tighten the thumbscrew to push blade securely against the other side.
- 2. Lubricate the guide bar with mineral oil or Petro-Gel.
NOTICE: Do not use cooking oil as it will become sticky and may permanently damage the equipment.
- 3. Slide the bumpers into place.
- 4. Reassemble the pusher head assembly.

PREVENTATIVE MAINTENANCE

- 1. Clean the equipment after every use.
- 2. Use for intended purposes only.
- 3. Change the blades regularly – based on usage.

REPLACE THE BLADE ASSEMBLY

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

Wash new blades with warm, soapy water and rinse thoroughly to remove the thin protective oil film. Keep the sharp edge away from you when handling blades.

- 1. Familiarize yourself with the parts diagram for your equipment.
- 2. Remove the pusher head assembly by sliding the pusher head off the guide rods.
- 3. Raise the bumpers approximately 2" (5.0 cm).
- 4. Loosen the thumbscrew and carefully remove the blade assembly.
Remove the cutting blade assembly by pressing upwards on the bottom of the side of the blade holder, where the thumbscrew is located. Discard the old blade assembly.
- 5. Install the new cutting blade assembly by inserting the tab on the blade holder into the groove in the base, then lowering the blade holder into the seated and flush position in the base. Tighten the thumbscrew.
- 6. Slide bumpers down guide rods to contact base. Position pusher head assembly onto the guide rods, slowly lower pusher head assembly, and check pusher head block to blade alignment.
- 7. Lubricate the guide rod with mineral oil or Petro-Gel after each use.
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	Blades were dull.	Replace the blade assembly. Also inspect the pusher block. Replace if damaged.
Pusher head does not slide easily.	Guide rods improperly or insufficiently lubricated.	Clean and lubricate the guide rides. See Cleaning.
Cuts poorly.	Blades are dull.	Replace blade assembly.
Cannot push food through.	Blades are misaligned or 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 on Vollrath.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, and 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 announcement, visit www.vollrath.com.

Customer Support

The Vollrath Company, L.L.C. Headquarters 1236 North 18th Street Sheboygan, Wisconsin 53081-3201 USA

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Documents / Resources

	VOLLRATH VOL-55001 Instacut 5.0 Slicer Dicer Wedger and Corer [pdf] Instruction Manual VOL-55001, VOL-55001 Instacut 5.0 Slicer Dicer Wedger and Corer, Instacut 5.0 Slicer Dicer Wedger and Corer, Dicer Wedger and Corer, Wedger and Corer, Corer
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References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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