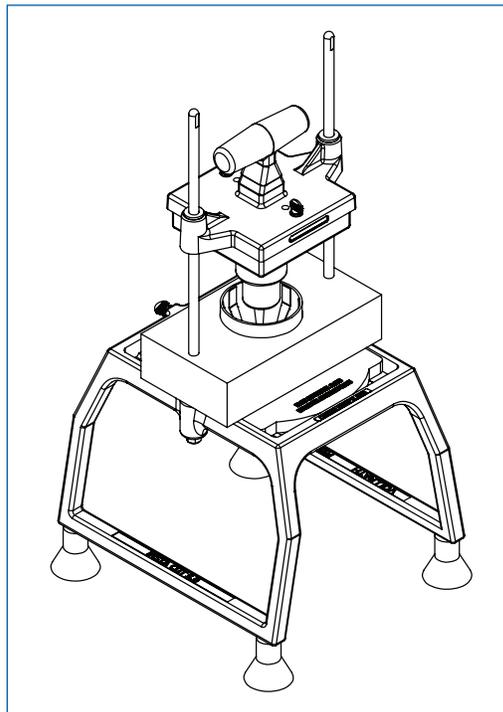


Operator's Manual



Cucumber Slicer 55010



Thank you for purchasing this Vollrath Food Processing 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 can cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

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

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others or damage the equipment.

To reduce risk of injury or damage to the equipment:

- Check equipment before each use to insure the equipment 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.
- If necessary, lubricate guide rods using a light coating of mineral oil, Petro 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

Intended for slicing and wedging vegetables.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

Carefully remove crating or packaging materials from the equipment. Dispose of all packaging materials in an environmentally responsible manner.

Install the feet (C) securely to the base assembly (F). See Figure 1.

FEATURES AND CONTROLS

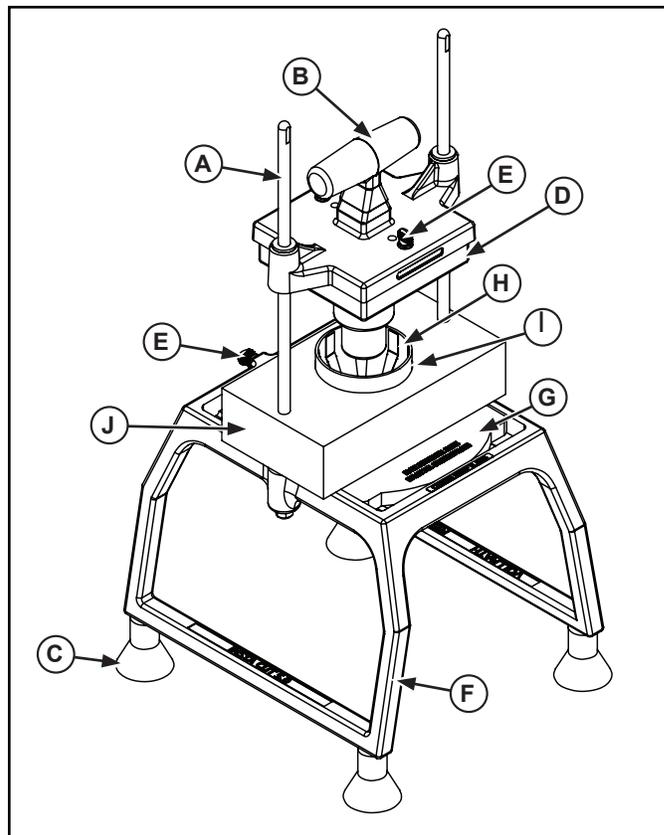


Figure 1. Features and Controls Cucumber Slicer.

- (A) GUIDE RODS. Guides and aligns the pusher head onto the blade set.
- (B) HANDLE. Used to lower and raise the pusher head.
- (C) FEET. Reduces movement of unit during use.
- (D) PUSHER HEAD BLOCK. Pushes the food through the blade set.
- (E) THUMBSCREW. Secures the pusher head block to the handle and secures blade assembly to base assembly.
- (F) BASE ASSEMBLY. Holds the guide rods, blade assembly and ring and food holder.
- (G) BLADE ASSEMBLY. Houses the blades. Specifically sized to match the corresponding pusher head block.
- (H) FOOD HOLDER. Holds the food upright for slicing/wedging.
- (I) SUPPORT RING. Holds the food holder.
- (J) SUPPORT BLOCK. Holds the food holder and support ring.