



Outperform every day.™

ENGLISH

Operator's Manual



Onion King®

500N

501N

502N

503N



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.

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.
- On tabletop models the suction cups will hold the equipment securely to smooth surfaces.
- 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 cutting, dicing and wedging vegetables and fruits.

FEATURES AND CONTROLS

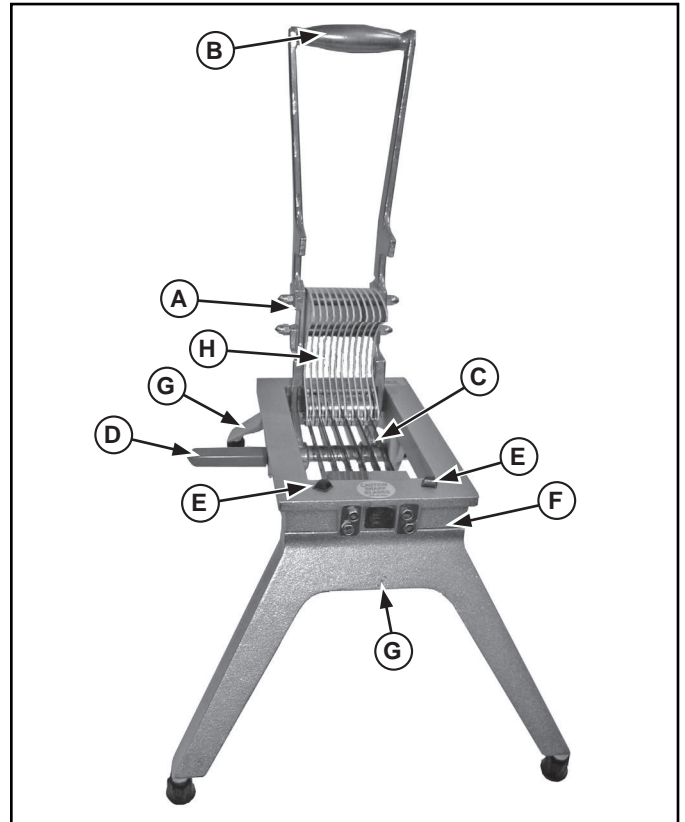


Figure 1. Features and Controls.

- (A) PUSHER HEAD ASSEMBLY. Pushes the food product through the blade assembly.
- (B) HANDLE. Used to lower and raise the pusher head.
- (C) BLADE ASSEMBLY. Houses the blades. Specifically sized to match the corresponding pusher head block.
- (D) SAFETY HANDLE. Held with the left hand during operation to help avoid injury.
- (E) PUSHER HEAD BUMPER. Cushions the stopping of the pusher head on the frame.
- (F) BASE ASSEMBLY. Holds the guide rods and parts of the equipment.
- (G) LEG ASSEMBLY. Supports the equipment.
- (H) PUSHER HEAD FINGERS. Pushes food product between the blades.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

Carefully remove crating or packaging materials from the equipment. When longer needed, dispose of all packaging materials in an environmentally responsible manner.

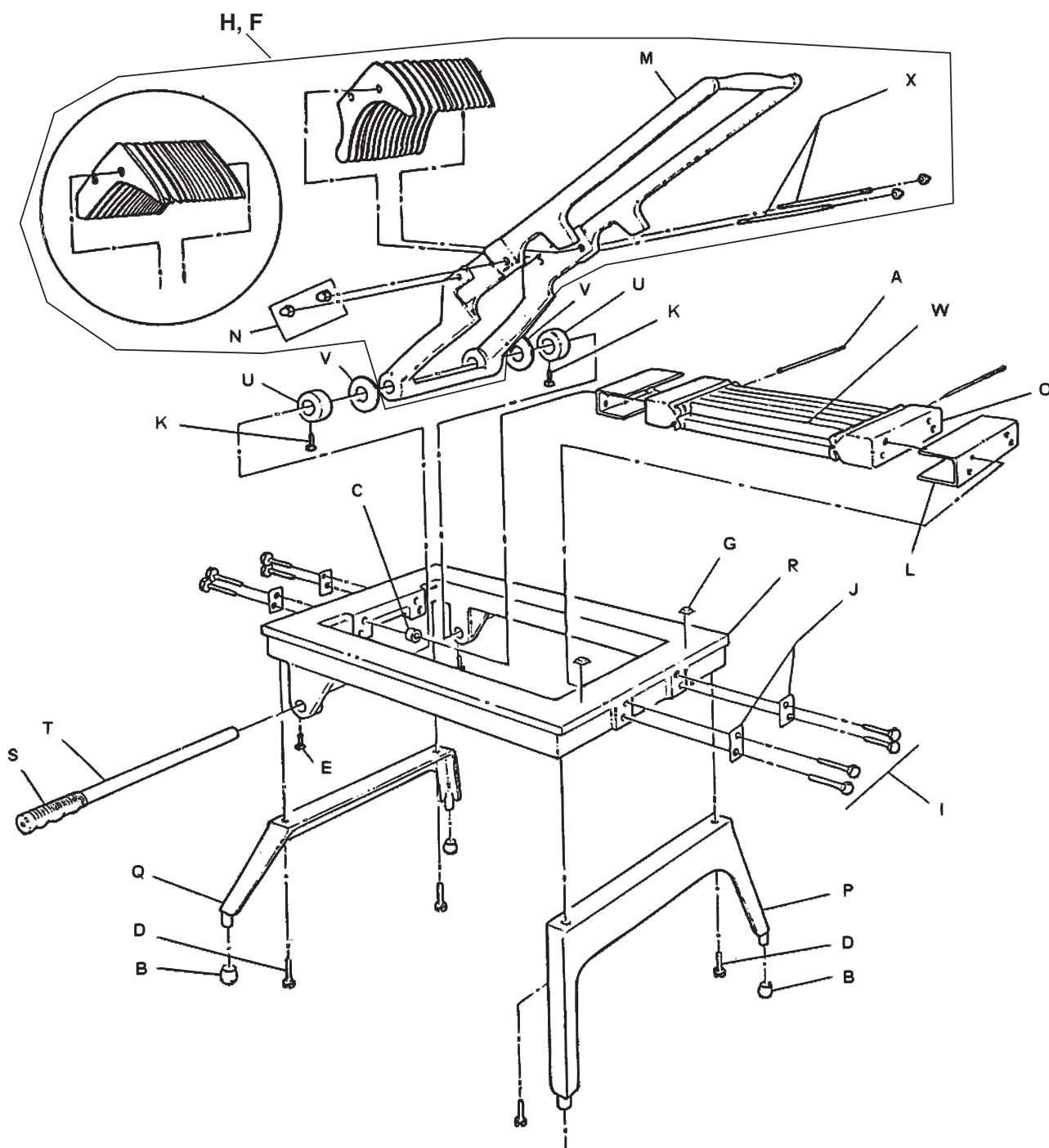
TROUBLESHOOTING

If the equipment no longer processes food cleanly or without damage to the food product, the blades could be dull and be in need of replacement. Broken, bent, or nicked blades must be replaced.

Problem	It might be caused by	Course of Action
Broken Blade.	Blades were dull.	Pre-score whenever possible to avoid undue shock and stress to blades. Replace blades

SPARE PARTS LIST - ONION KING®

LETTER	PART NUMBER	DESCRIPTION
A	047	BLADE BLOCK PIN (part of Blade Assembly) (NLA - order Blade Assembly)
B	060	RUBBER FOOT (Old Style)
	303	RUBBER FOOT, DEEP (New Style)
C	0655	NEOPRENE GASKET
D	414	SCREW, FIL. HEAD, 1/4-20 X 3/4"
E	4422R	SCREW, SQ. HEAD, 1/4-20 X 1/2"
F	504	PUSHER HEAD ASSEMBLY, 3/16" (includes 30 Spacers, 16 Fingers, 2 Rods, 4 Nuts M, X, N)
	505	PUSHER HEAD ASSEMBLY, 1/4 or 1/2" (includes 22 Spacers, 12 Fingers, 2 Rods, 4 Nuts M, X, N)
	515	PUSHER HEAD ASSEMBLY, 3/8" (includes 14 Spacers 8 Fingers, 2 Rods, 4 Nuts, M, X, N)
G	506	PUSHER HEAD BUMPER
H	507	PUSHER HEAD ASSEMBLY, 503SN (includes Spacers, Fingers, Rods, Nuts M, X, N)
I	5116	SCREW, HEX HEAD, 1/4-20 X 2", 3/8" ACROSS FLATS
J	5117	BEARING PLATE
K	5118	SCREW, SQ. HEAD, 1/4-20 X 1/2"
L	5120	DOUBLE BLADE BLOCK SHIELD FOR 3/16" AND 1/4" CUT, ALSO WITH BLADE ASSEMBLIES
	5121	SINGLE BLADE BLOCK SHIELD FOR 3/8" AND 1/2" CUT, ALSO WITH BLADE ASSEMBLIES
M	517	HANDLE CASTING
N	519	ACORN NUT (part of Pusher Head Assembly)
O	520	BLADE BLOCK, 3/16" CUT
	522	BLADE BLOCK, 1/4" CUT
	521	BLADE BLOCK, 3/8" CUT
	523	BLADE BLOCK, 1/2" CUT, 503N & 503SN
P	525	FRONT LEGS (Longest)
Q	526	REAR LEGS (Shortest)
R	554	BASE FRAME
S	555	VINYL GRIP
T	556	PIVOT ROD
U	558	PIVOT ROD LOCKING COLLAR
V	560	NYLON WASHER
W	509	BLADE ASSEMBLY 3/16" (includes 13 Blades, 2 Blocks, 4 Pins, 2 Shields)
	511	BLADE ASSEMBLY 1/4" (includes 11 Blades, 2 Blocks, 4 Pins, 2 Shields)
	510	BLADE ASSEMBLY 3/8" (includes 7 Blades, 2 Blocks, 2 Pins, 2 Shields)
	512	BLADE ASSEMBLY 1/2" includes 6 Blades, 2 Blocks, 2 Pins, 2 Shields)
X		FINGER RETAINING RODS (part of Pusher Head Assembly)



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