

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 unit:

- Check unit before each use to insure the equipment is clean.
- Do not leave cutting cones in water. Wash cutting cones in hot water immediately after use and allow to air dry. Do not stack cones together when wet.
- Do not immerse the hopper in water as it will destroy the oil in the sealed bearing.
- Check for broken, nicked or dull blades and if found, replace blade assembly.

FUNCTION AND PURPOSE

Intended to shred, string, "krinkle cut", julienne, grate and slice fruits vegetables, cheese and other food products.

FEATURES AND CONTROLS

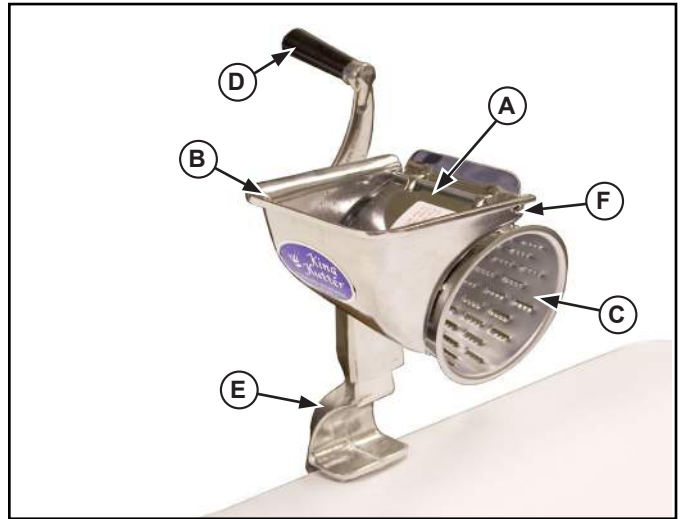


Figure 1. Features and Controls Clamp Base Model.

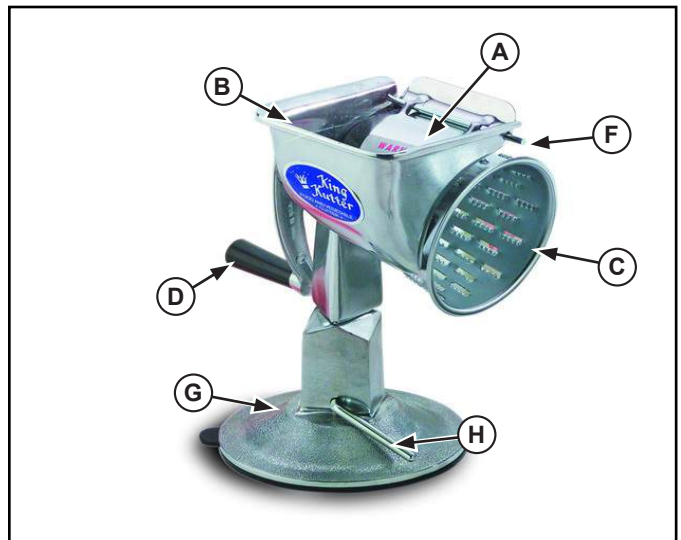


Figure 2. Features and Controls Suction Base.

- (A) COVER. Used to push and hold the food product against blade.
- (B) HOPPER. Used to hold the food product being processed.
- (C) CONE BLADE. Cuts, slices, grinds or shreds the food product.
- (D) HANDLE. When turned it rotates the cone blade.
- (F) PIN. Holds the cover in place.
- (E) CLAMP BASE. Used to hold unit to the edge of a table or bench.
- (G) SUCTION BASE. Used to hold the unit to a flat smooth work surface.
- (H) SUCTION LEVER. Used to create suction to secure base to work surface and used to release suction from work surface.





Figure 3. Cone Blade Number 1, Shredder.



Figure 4. Cone Blade Number 2, String.



Figure 5. Cone Blade Number 3, French Fry Cut.




Figure 6. Cone Blade Number 4, Thin Slice.



Figure 7. Cone Blade Number 5, Krinkle Cut.

OPERATION

	<p style="text-align: center;">⚠ WARNING</p> <p>Sharp Blade Hazard. Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.</p>
--	--

Prior to first use, it is important to clean the unit. Wash new blades and unit with warm soapy water and rinse thoroughly to remove the thin protective oil film. Allow unit and blades to air dry.

1. Securing the base to the work surface:
Clamp base models. Slide the clamp base (E) over the edge of a table or counter edge. Turn the clamp (not shown) to firmly tighten to the base. See Figure 1.
Suction base models. Position the suction base (G) on the clean, flat and smooth surface of the table or counter. Lift the lever (H) up and down on the other side to secure the base firmly to the work surface. See Figure 2.
2. Slid the hopper (B) onto the base. See Figures 1 and 2.
3. Select the desired cone blade. See Figures 3, 4, 5, 6 and 7.
4. Place the hole in the center of the cone blade (C) onto the center pin of the unit. Hold the handle (D) and rotate the cone blade clockwise to secure the cone blade to the lugs on the unit. See Figures 1 and 2.
5. Place a container under the cone blade (C).
6. Lift the cover (A) and place food product into the hopper (B). Lower cover (A) onto food product.

NOTE:

Do not allow the cover to ride on the cone blades as this could cause metal scraping to mix with the food products.

7. Rotate the handle (D) and process the food. Repeat steps 5 and 6 as necessary. It may be necessary to hold pressure on the cover down while processing the food.
8. Remove the cone blade (C) by holding the handle (D) and rotating the cone blade (C) counter clockwise.
9. Clean unit as directed in the **CLEANING** Section of this manual.

CLEANING

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

To maintain the appearance and increase the service life, clean your daily.

NOTE:

Food acids will make blades dull and corrode the metal. Always clean this food preparation machine immediately after every use.

1. Remove the cone blade (C) by holding the handle (D) and rotating the cone blade (C) counter clockwise.
2. Remove the pin (F) and cover (A).
3. Remove hopper (B) from base (E or G).
4. Wash parts in warm soapy water.
5. Rinse thoroughly and let parts and cone blades air dry.
6. Occasionally clean the suction base (G) with warm soapy water and allow to air dry.
7. Do not submerge hopper (B) in water as it will damage the bearing.
8. Do not put this machine in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the machine.

SERVICE AND REPAIR

Please contact the qualified professional repair service listed below.

VOLLRATH Induction Repair Service • 1-800-825-6036 (USA) or www.vollrathco.com

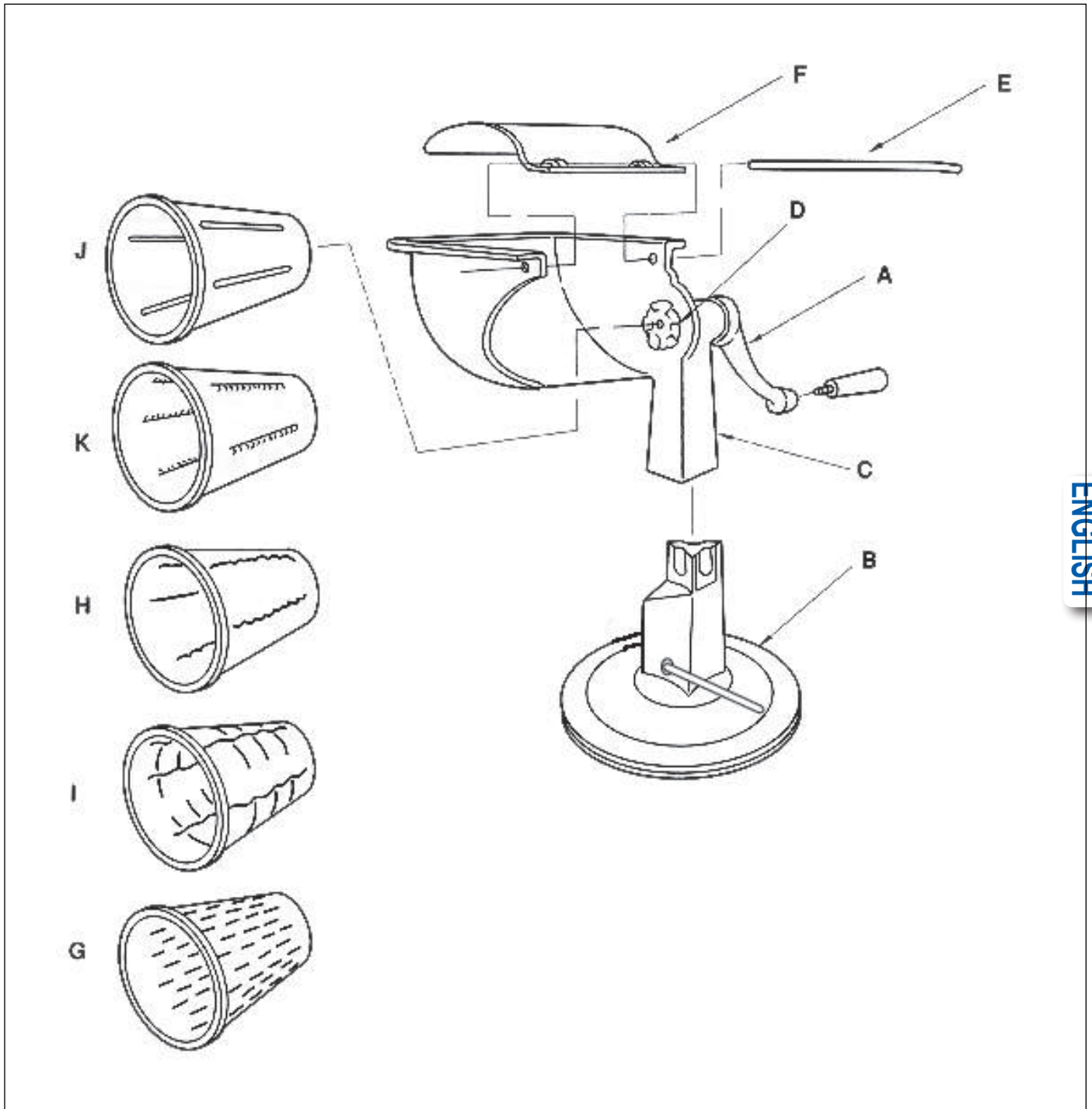
When contacting the Authorized Professional Service Center, please be ready with the model number, serial number, and proof of purchase showing the date the unit was purchased.

SPARE PARTS LIST - KING KUTTER™

LETTER	PART NUMBER	DESCRIPTION
A	6025	Handle Assembly
B	6027	Suction Base
C	6028	Hopper Assembly W/Bearing (Includes Reference Letters A and D)
D	6029	Clutch Assembly
E	6031	Pin (Cover)
F	6032	Cover
G	6011	Cone Blade, Number 1, Shredder
H	6012	Cone Blade, Number 2, String
I	6013	Cone Blade, Number 3, French Fry Cut
J	6014	Cone Blade, Number 4, Thin Slice
K	6015	Cone Blade, Number 5, Krinkle Cut
M	6026	Clamp Base



EXPLODED VIEW - KING KUTTER™



ENGLISH

