

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 unit:

- Check unit 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 wedging vegetables and fruits.

FEATURES AND CONTROLS

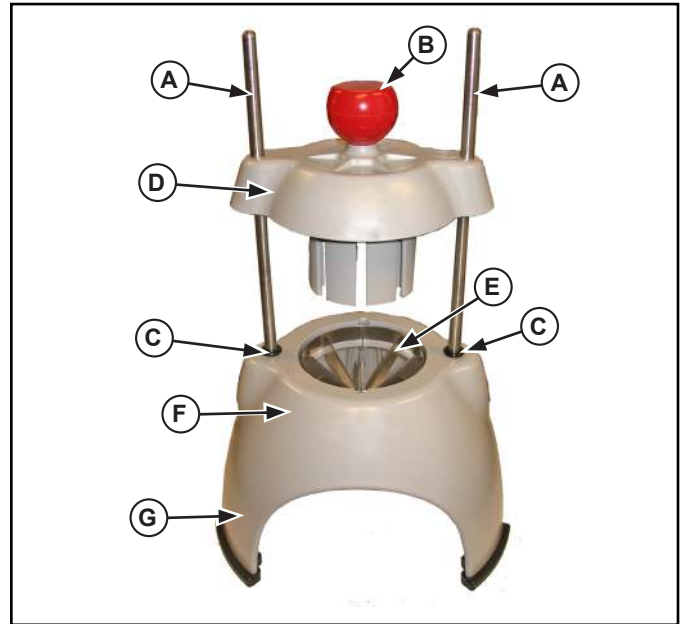


Figure 1. Features and Controls.

- (A) GUIDE RODS. Guides and align the pusher head onto the blade set.
- (B) HANDLE. Used to lower and raise the pusher head.
- (C) BUMPERS. Cushions the stop of the pusher head.
- (D) PUSHER HEAD ASSEMBLY. Made up of the handle and the pusher head block.
- (E) BLADE ASSEMBLY. Houses the blades. Specifically sized to match the corresponding pusher head block.
- (F) BASE ASSEMBLY. Holds guide rods and the blade assembly.
- (G) LEGS. Supports the unit and holds the blade assembly.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

Carefully remove crating or packaging materials from the unit. When no 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 the blade assembly.

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

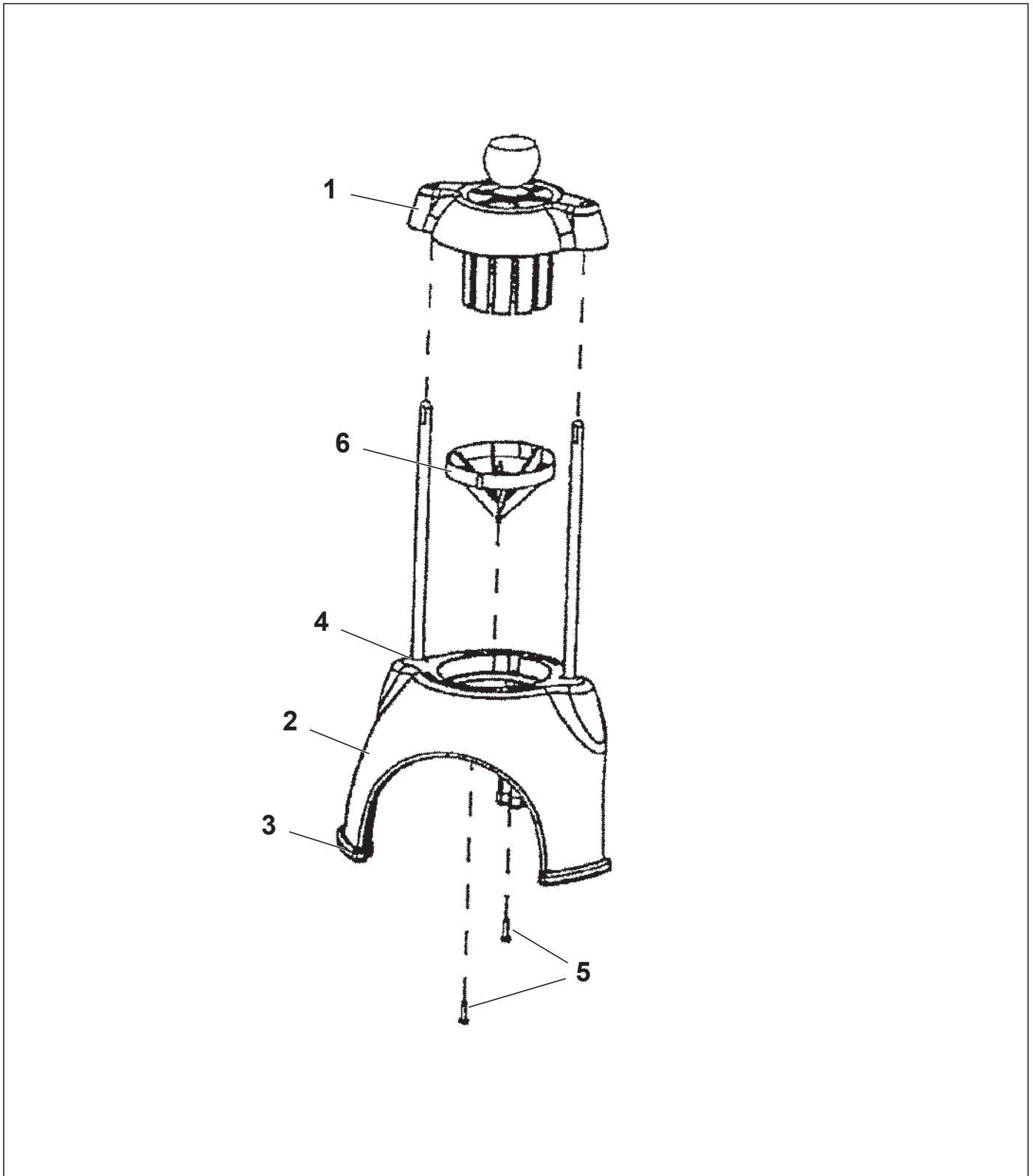
When contacting the Authorized Professional Service Center, please be ready with the model number, serial number, and proof of purchase showing the date the unit was purchased.

SPARE PARTS LIST - WEDGWMMASTER® II~ MODELS 700-1, 700-4

LETTER	PART NO.	DESCRIPTION
1	379107	Pusher Assembly, 6/12 Section
	379108	Pusher Assembly, 4/8 Section
2	379109	Base Assembly
3	379103	Foot Cover
4	305	'O' Ring
5	702	Blade Screw
6	704	Blade Assembly, 4 Section
	706	Blade Assembly, 6 Section
	708	Blade Assembly, 8 Section
	712	Blade Assembly, 12 Section



EXPLODED VIEW - WEDGWMASTER® ~ MODELS 700-1, 700-4



ENGLISH

