VOLLRATH®

Outperform every day.™

Operator's Manual

Potato Cutters and Wedger

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 the equipment is clean.
- Check for broken, nicked or dull blades and if found, replace the blade assembly.
- Wall mounted equipment must be securely mounted to wall studs. Use proper size and type hardware to mount equipment to wall.
- If necessary, lubricate guide rods using a light coating of mineral oil, Petrol-Gel® or other food-grade lubricant.

  NOTICE: Do not use cooking oil as it will become sticky and may permanently damage the equipment.

FUNCTION AND PURPOSE

This cutter is intended for cutting, dicing and wedging vegetables and fruits. It not intended for household, industrial or laboratory use.



47703



47713, 47714, 47715

Item No.	Description
47703	Wedge Potato Cutter
47713	3⁄8" (1.0 cm) French Fry Potato Cutter
47714	7⁄16" (1.1 cm) French Fry Potato Cutter
47715	9⁄32" (1.1 cm) French Fry Potato Cutter

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

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INSTALLATION

This cutter can mounted to a table or a wall.

Table Mounting

Use four ¼" screws (customer supplied) of a suitable length and appropriate type to mount the cutter.

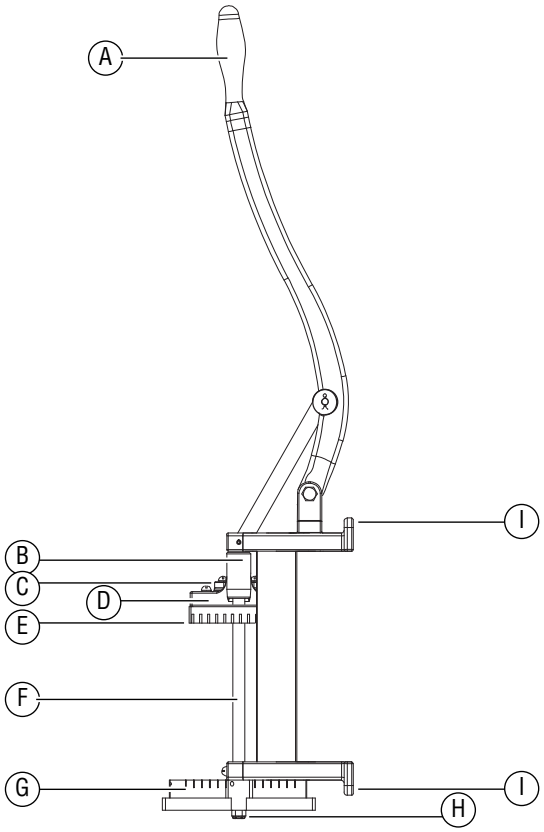
Wall Mounting

Use four ¼" screws (customer supplied) of a suitable length and appropriate type to mount the cutter.

Wall mounting bracket (item no. 45682) available. Sold separately. See Vollrath.com for information.

NOTICE: When mounting to a wall, ensure that the screws are installed into studs. If this is not possible, use the proper anchors and screws to secure the base.

FEATURES



- **A Handle**
- **B Cotter Pin and Pin**
- **C Pusher Block Screws**
- **D Pusher Head Assembly**
- **E Pusher Head Bock.** Must match the blade assembly.
- **F Guide Rods**
- **G Blade Assembly.** Must match the pusher head block.
- **H Blade Assembly Nuts**
- **I Mounting Holes**

BEFORE FIRST USE

Clean the equipment. Wash the blade assembly and pusher block head with warm soapy water. Rinse thoroughly.

OPERATION

WARNING

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 that the blades are in good condition. Do not use this equipment if blades are loose or broken.
2. Verify that the blade assembly and pusher head assembly are the desired size and are a matching set.
3. Check the blade alignment by slowly setting the pusher head onto the blade assembly. They should slide together with no obstructions.
4. Prepare the food to be processed. Maximum size of the food product is 3⅛" (7.9 cm) in diameter and 6" (15.2 cm) in length.
5. Lift the handle and place the food on the blade assembly with the flat side down.
6. Remove hands from the blade assembly area.
7. Use a strong, quick thrust to push the food through the blade assembly.
8. Repeat this process until you have cut enough food for your needs.
9. Immediately clean and lubricate this equipment.

NOTICE: Food acids dull the blades and corrode the metal. Always clean this equipment immediately after use.

CLEANING



⚠ WARNING

Sharp Blade Hazard

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

NOTICE: Do not put this equipment in a dishwasher or dish machine.

NOTICE: Do not use soaps, detergents, or other alkaline chemicals that can damage the equipment.

1. Remove the screws from the pusher head assembly. Remove the pusher head. Save the screws.
2. Remove the nuts from the blade assembly. Remove the blade assembly. Save the nuts.
3. Wipe, rinse or spray off the pusher head.
4. 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 cutting blade assembly.

   NOTICE: Do not wipe across the blades or use scrub pads on this equipment. Wiping across the sharp edge of the blade can cause injury and will dull the blades.
5. Allow equipment air dry.
6. Set the blade assembly in place and secure it with nuts.
7. Set the pusher head assembly in place and secure it with the screws.
8. Lubricate the guide rods with mineral oil, Petrol-Gel® or other food-grade lubricant.

   NOTICE: Do not use cooking oil as it will become sticky and may permanently damage the equipment.

PREVENTIVE MAINTENANCE

1. Clean the equipment after every use.
2. Use for intended purposes only.
3. Monitor blade wear and replace blades as needed.

REPLACING THE BLADE

Please refer to the instructions included with the replacement blade.

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Broken blade	Blades were dull.	Whenever possible, pre-score food to avoid undue shock and stress to blades. Replace the 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.

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