



# Operator's Manual

## Cucumber Slicer

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 the 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:**

- Inspect the equipment before each use to make sure it is clean.
- Inspect for broken, nicked, or dull blades, and if found, replace the blade assembly.
- Verify the pusher block head assembly and blade pack are a matched set and are properly aligned.
- Lubricate the guide rods using a light coating of mineral oil, Petrol-Gel, or other food-grade lubricant. **DO NOT USE COOKING OIL AS IT WILL BECOME STICKY AND MAY PERMANENTLY DAMAGE THE EQUIPMENT.**

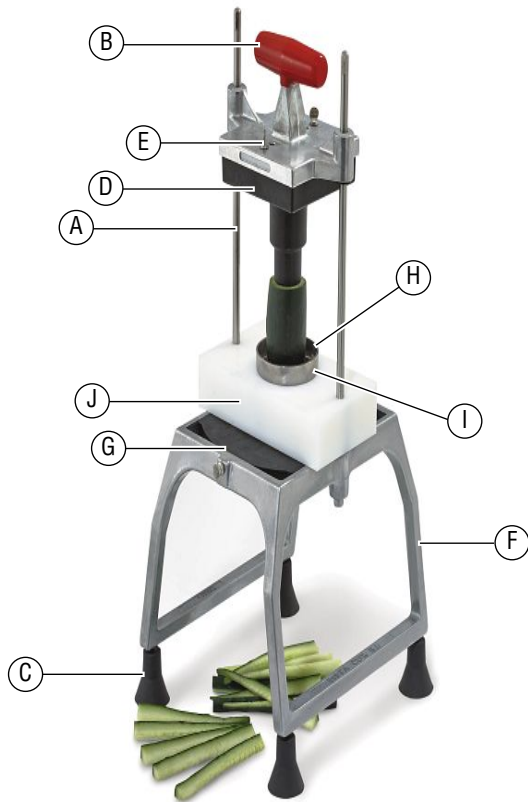


### FUNCTION AND PURPOSE

The Cucumber Slicer manual food processor is intended for slicing and wedging vegetables.

Item No.	Description
55010	Slice, Wedge

## FEATURES



- 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 product through the blade assembly. Must match the slice or wedge size of the blade assembly.
- E Thumbscrew.** Secures the pusher head block to the handle and secures the blade assembly to the base assembly.
- F Base Assembly.** Holds the guide rods, blade assembly, ring, and food holder.
- G Blade Assembly.** Houses the blades, wedger, or corer. Must match the slice or wedge size of the 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.

## BEFORE FIRST USE

Clean the equipment. See the Cleaning section of this manual.

## OPERATION



### ⚠ WARNING

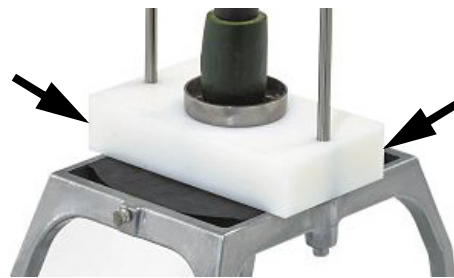
#### Sharp Blade Hazard

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

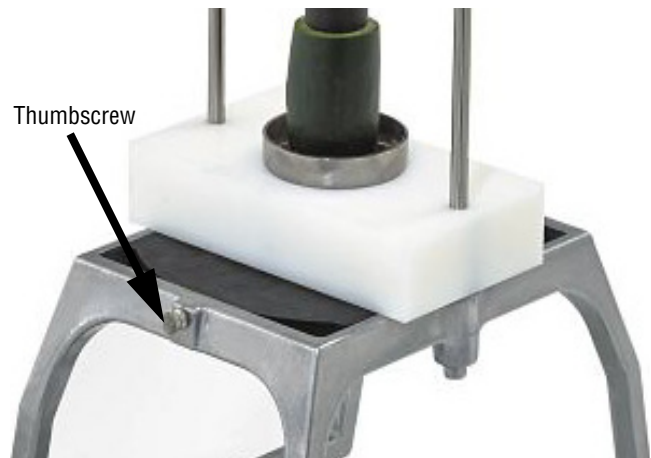
### Prepare the Equipment

1. Verify the blade assembly and pusher block match. Each component must be for the same size slice or wedge.
2. Verify the equipment is clean and the blades are in good condition. If blades are loose, broken, or dull, replace the blade assembly.
3. Place the equipment on a clean, flat work surface.
4. Verify the support block is placed on the guide rods. **DO NOT USE EQUIPMENT IF SUPPORT BLOCK IS NOT IN PLACE.**

**NOTICE: Using this equipment without the support block in place may damage the equipment.**



5. Verify the blade assembly is properly installed in the base. The thumbscrew must be fully tightened and the blade assembly fully tight against the side of the frame opposite the thumbscrew.



6. Lift the T-handle and place the food product in the food holder with the flat side of the food product facing down.
  7. Using a strong, quick, downward thrust, push the food through the blade assembly.
  8. Repeat this process until you have prepared enough food.
- Clean and lubricate this equipment immediately after each use. See the Cleaning section of this manual for more information.

## CLEANING



### WARNING

#### Sharp Blade Hazard

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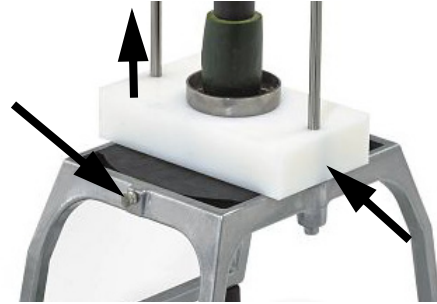
- NOTICE:** Food acids will dull the blades and corrode the metal. Clean this equipment immediately after every use.
- NOTICE:** Do not put this equipment in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the equipment. Handwash only.
- NOTICE:** Do not use abrasive materials, scratching cleansers, or scouring pads to clean this equipment. These can damage the finish.

### Disassemble

1. Slide the pusher head assembly up and off of the guide rods.
2. Loosen the two thumbscrews. The thumbscrews are captive – do not attempt to remove them. Separate the pusher block from the pusher head.



3. Remove the support block from the guide rods.
4. Loosen the thumbscrew and carefully remove the blade assembly.



### Wash

1. Wipe, rinse, or spray off the base, pusher head, pusher block, and blade assembly thoroughly with HOT water.
  2. Do not wipe across the blades.
- NOTICE:** Wiping across the sharp edge of the blade can cause injury and will dull the blades.
3. Let the equipment air dry.

### Reassemble

1. Assemble the pusher head assembly.
  2. Install the blade assembly into the base. Tighten the thumbscrew to push the blade securely against the frame.
  3. Lubricate the guide bar with mineral oil or Petrol-Gel.
- NOTICE:** Do NOT use cooking oil as it will become sticky and may permanently damage the equipment.
4. Slide the support block into place.

## PREVENTATIVE MAINTENANCE

1. Use for the intended purposes only.
2. Inspect the equipment before each use. Do not use this equipment with missing, broken, or worn components.
3. Clean the equipment after every use.

## REPLACE THE BLADE ASSEMBLY



### WARNING

#### Sharp Blade Hazard

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

1. Wash the blade assembly with warm, soapy water. Rinse thoroughly to remove the protective oil film.
2. Slide the T-handle assembly off the guide rods.
3. Remove the support block from the guide rods.
4. Remove the old blade assembly by loosening the thumbscrew. Then carefully pressing upward on the underside of the frame that surrounds the blades.

**NOTICE:** Do NOT touch the sharp underside of the blades.

5. Install the new blade assembly by inserting the tab on the frame that surrounds the blades into the groove in the base. Then lower the blade assembly into a seated and flush position in the base. Tighten the thumbscrew.
6. Slide the support block down the guide rods until it rest on the base.
7. Position the T-handle assembly on the guide rods, and slowly lower the assembly.
8. Lubricate the guide rod with mineral oil, Petrol-Gel, or other food-grade lubricant after each use.

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

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## TROUBLESHOOTING

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Problem	Might be Caused By	Course of Action
Broken blade.	Dull blades.	Replace the blade assembly. Also inspect the pusher block. Replace if damaged.
Pusher head does not slide easily.	Guide rods improperly or insufficiently lubricated.	Clean and lubricate the guide rods. See Cleaning.
Cuts poorly.	Blades are dull.	Replace blade assembly.
Cannot push food through.	Blades are misaligned or incorrect pusher block is installed.	Confirm the pusher block is correct for the blade assembly and that there is no interference between the pusher block and blade assembly.

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## SERVICE AND REPAIR

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Serviceable parts are available at [www.vollrath.com](http://www.vollrath.com).

To avoid serious injury or damage, never attempt to repair the unit yourself. Do not send units directly to The Vollrath Company L.L.C. 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.

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## WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

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This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company L.L.C. does not offer a written warranty to purchasers for such uses.

The Vollrath Company L.L.C. 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](http://www.vollrath.com).

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