

QUICK START GUIDE VEGETABLE DICERS

MODELS

181DC14 - 1/4" Dice 181DC38 - 3/8" Dice 181DC12 - 1/2" Dice 181DC1 - 1" Dice

SAFETY INSTRUCTIONS

CAUTION

Be careful when handling and operating the machine, as the blades are very sharp. Always keep your hands away from the blades.

OPERATION

- 1. Place the unit on a sturdy work surface.
- 2. Core, slice, or cut the produce to prepare it for chopping.
- 3. Lift the handle and place the produce on the blades.
- 4. Remove hands from the cutting area.
- 5. In one, fluid motion, bring the push block down to force the produce through the blades.
- 6. Lift push block and repeat as needed.
- 7. Clean the machine after chopping is complete using the cleaning instructions below.
- 8. DO NOT chop produce larger than the opening in the blade holder.
- **NOTE:** To cut 1/4". 1/2". and 1". use the 1/4" push block. To cut 3/8", use the 3/8" push block.

CLEANING

- NOTE: Avoid using alkaline cleaners as they may dull the finish and cause pitting.
- 1. Remove the handle, push block guide, bumpers, and blade & holder assembly from the guide rods.
- 2. Wash the push block guide, push block, blade & holder assembly, and frame thoroughly.
 - a. The push block can be removed from the push block guide by removing the thumbscrews.
- 3. To disassemble the blade & holder assembly for further cleaning:
 - a. Remove the screws and the blade holder plate.
 - b. Gently tap the blades and the blade spacers from the blade holder.

CLEANING (CONTINUED)

- 4. To reassemble:
 - a. Place the blade holder on a sturdy surface with the blade spacer pockets facing upward.
 - b. Insert the 4 blade spacers with their slots toward the inner opening of the blade holder.
 - c. Insert blades with the sharp edge downward and slots upward.
 - d. Insert blades with sharp edge and slots downward.
 - e. Reposition the blade holder plate and secure it with screws.
 - f. Reposition the blade & holder assembly, bumpers, push block, push block guide, and handle on the frame.
- 5. When needed, lubricate the guide rods with mineral oil, food grade grease, or paraffin.

NOTE: DO NOT use cooking oil.

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REPLACEMENT PARTS				
BLADE ASSEMBLIES				
#181PBA14	#181PBA38	#181PBA12	#181PBA1	
1/4"	3/8"	1/2"	1"	
BLADES				
#181PBLD14	#181PBLD38	#181PBLD12	#181PBLD1	
1/4" (22 Blades)	3/8" (16 Blades)	1/2" (10 Blades)	1" (4 Blades)	
SHEER	PUSHER BLOCKS			
	#181PPB38	#181PPB1412		
	3/8"	1/4", 1/2", 1"		
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ADDITIONAL PARTS			
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