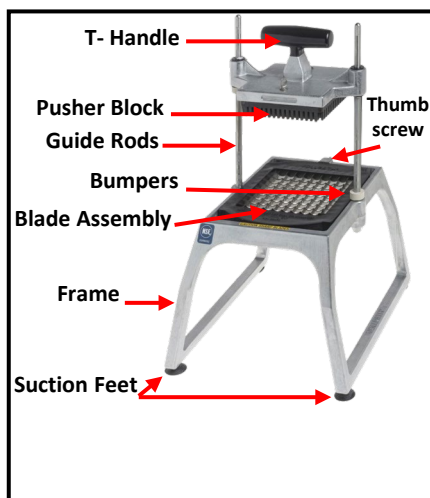


# Best Practice For Operating the Vollrath Insta Cut 5.1 Manual Food Processor

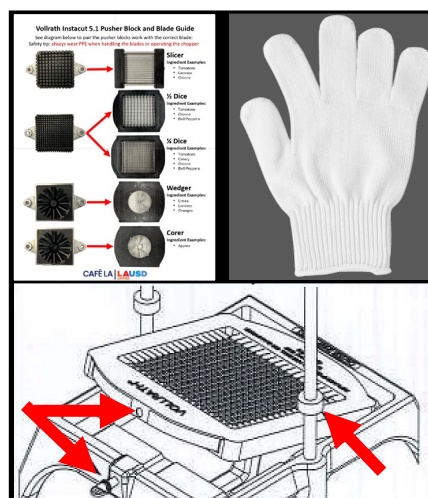
This process outlines safety practices when utilizing the Vollrath instacut manual food processor to ensure and promote safety for all Food Service employees.



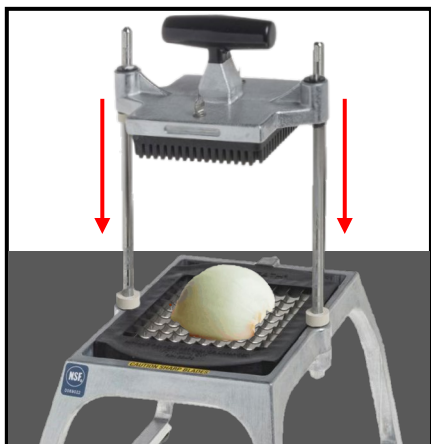
**Step 1: Identify all the parts:**



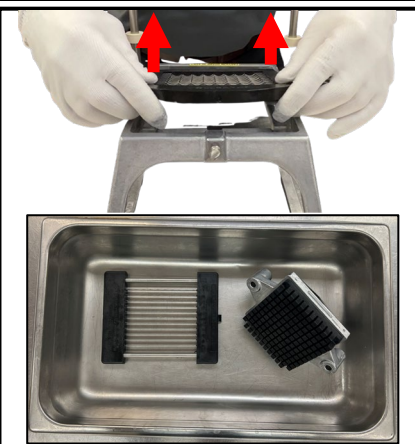
**Step 1:** Verify the equipment is clean and the blades are in good condition. Place a moist wiper followed by a hotel pan, then suction the chopper inside. Verify that the bumpers are in place on the guide rods.  
**NOTE: DO NOT USE EQUIPMENT IF BUMPERS ARE NOT IN PLACE.**



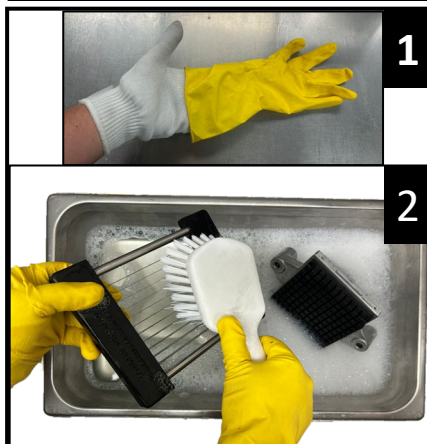
**Step 2:** *Wearing cut resistant gloves* verify that the blade assembly and pusher block match using the pusher block and blade guide. Lift bumpers, insert the blade, and tighten the thumb screw. **If blades are loose, broken, or dull, replace the blade assembly.**



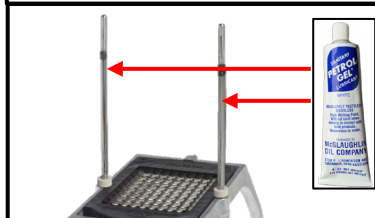
**Step 3:** Prepare the food for processing. Firmly grip the T-handle and press down with steady force. Repeat as needed until the desired consistency is achieved.



**Step 4:** When finished processing food, remove the blade carefully using cut resistant gloves and place the T handle/pusher block unit and blade assembly in a hotel pan for safe transportation.



**Step 5:** Wash, rinse, and sanitize the unit and parts using a brush handle. **Note: Take safety precautions by wearing cut gloves underneath rubber gloves.** (See Diagram 1)



**Step 6:** Use caution when washing the frame to not bend or deflect the guide rods. After every use, lubricate the guide rods with Petrol Gel. (Do not use any kitchen oils)



**Step 7:** After all blades, pusher blocks, and frame have dried, place them inside their designated Cambro container. Place the frame inside a food-grade bag. (label and store)