

Vollrath Instacut 5.1 Manual Food Processor Training Guide

Introduction

Welcome to the Vollrath Instacut 5.1 training. Today, we will walk through the setup, operation, and maintenance of this versatile and efficient kitchen tool. By the end of this session, you'll be equipped to use the Instacut 5.1 confidently and safely in your workspace.

Who:

- Cafeteria Managers & Workers

What:

- Vollrath Instacut 5.1 Manual Food Processor

Why:

- **Purpose:** To enhance food prep by providing consistent and uniform cuts, saving time in manual chopping tasks.
- **Benefits:** Improves efficiency in meal prep, reduces food waste through precise cuts, ensures safety with ergonomic design and blade handling protocols, and supports scratch cooking initiatives in large-scale operations.

Safety Guidelines

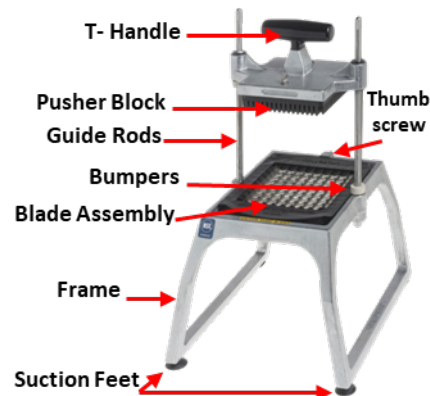
To reduce the risk of injury or equipment damage, follow these essential safety measures:

- Inspect the equipment before each use to ensure it's clean and in good condition.
- Remember, the blades are sharp! Always wear cut resistant gloves when transporting or handling blades.
- Check for broken, nicked, or dull blades. Replace the blade assembly if necessary.
- Verify that the pusher block head assembly and blade pack are properly aligned and matched.
- Lubricate the guide rods with a light coating of mineral oil or food-grade lubricant. **Avoid cooking oil**, as it can become sticky and damage the equipment permanently.

Assembly Instructions

Let's identify and assemble the components:

- Locate the base frame, pusher blocks, blade assemblies, and rubber feet.
- Place the frame in a hotel pan and suction the cups to it. (place a wet wiper or towel underneath the hotel pan for added stability) Positioning the blade assembly over the pan will catch the produce. (Use a 400 pan for the demo, but a 600 pan is better for larger quantities)



- Match the pusher block and blade assembly using the blade assembly and pusher block guide.
- Place the blade assembly onto the base frame, aligning it with the guides, then lock it securely into place using the thumb screw.
- Attach the pusher block on top of the blade assembly, ensuring it fits snugly.

Preparing Ingredients

- Wash and clean all fruits, vegetables, or other produce before use.
- Pre-cut produce as necessary to ensure it fits into the food processor.

Demonstrating Blade Options

[Display produce types for each blade.] Here are examples of fruits and vegetables for the different blades and cutting options:

- **¼ Dicer:** Tomatoes, onions, celery
- **½ Dicer:** Tomatoes, onions, celery
- **Slicer:** Cucumbers, lemons, tomatoes, onions
- **Corer:** Apples, pears
- **Wedge Cut:** Oranges, lemons

Operating the Instacut 5.1

Follow these steps for smooth operation:

- Using Cut Resistant Gloves, Insert produce into the blade assembly for the desired cutting option—dicer, slicer, corer, or wedge.
- Press down firmly on the pusher block to push the produce through the blades. Repeat as needed.

Note: If the produce isn't cut as expected, check to ensure the correct pusher block aligns with the blade.

Cleaning and Storage

Proper cleaning and storage are vital:

- Disassemble the unit by removing the pusher block and blade assembly.
- If using the ½ dice or ¼ dice blades; locate the cleaning comb underneath the pusher block T handle.
- Carefully clear leftover produce from blades and blocks using cut resistant gloves.
- Wash all parts with warm, soapy water and a soft brush. Avoid bare hands.
- Rinse thoroughly and air-dry components before reassembling or storing.
- Lubricate the guide rods after each use.
- Store pusher blocks in an 18 qt. container with a wiper cloth on the bottom of the container. Cover with a lid, label and store.
- Store blades in a 12 qt. container with a wiper cloth on the bottom of the container. Cover with a lid, label and store.

Preventative Maintenance

Regular inspections help maintain performance:

- Check blades for sharpness, warping, or dullness. Replace them if needed through your supervisor.
- Inspect pusher blocks for chips or damage and replace them as necessary.

Conclusion

We're excited to bring more scratch cooking to our cafeterias with tools like the Vollrath Instacut 5.1 Manual Food Processor, which makes food preparation more uniform and efficient. Thank you for your attention today, and happy cutting!