55830-2, Produce Cutter

OPERATING AND MAINTENANCE INSTRUCTIONS

Important

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. Clean thoroughly before and after each use using cleaning instructions below.
3. Minimize the use of alkaline cleaners as they may cause pitting and dulling of the finish.

Operation of the Produce Cutter

1. Place the cutter on a 1/6th size pan.
2. If produce has a stem, such as a strawberry, use the stem removal tool on the side of the cutter to remove the stem.
3. Center the produce to be cut over the cutting wires and push the product the opening into the pan.
4. Clean the equipment after cutting is completed using cleaning instructions below.

Caution: Do not attempt to cut produce larger than the opening in the top of the cutter.

To Clean

1. Remove the cutter from the pan.
2. Clean the cutter using warm, soapy water, ensuring that all debris has been removed from all surfaces.
3. Allow the cutter to air dry.

