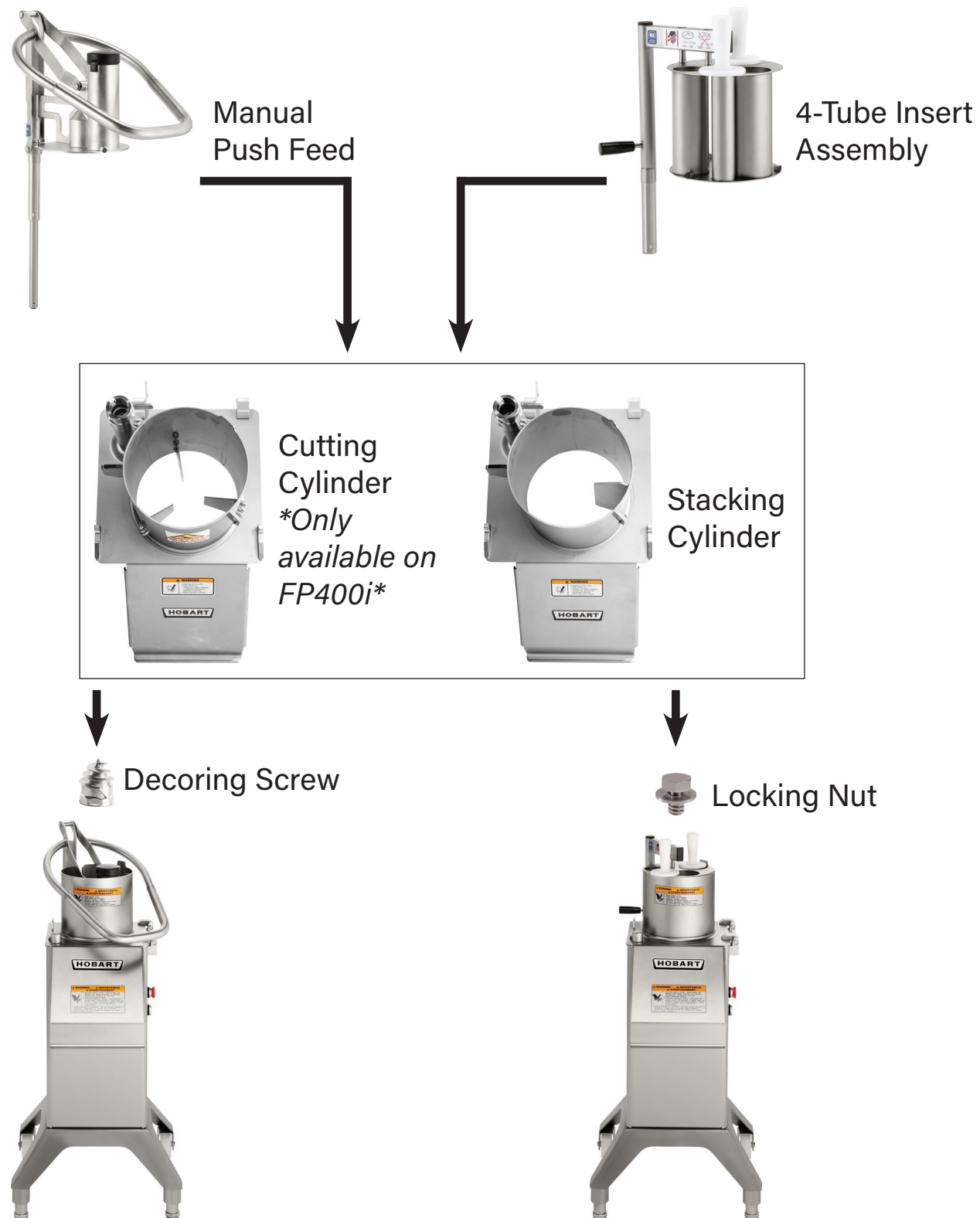
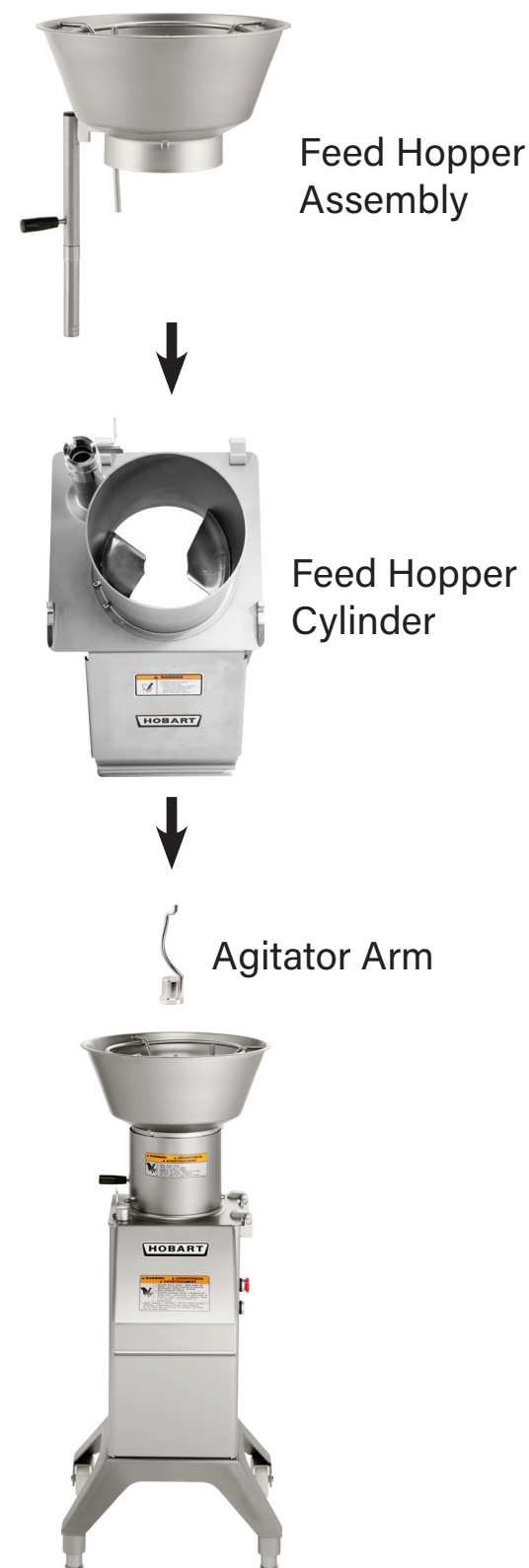


## Assembly



The manual push feed and 4-tube assembly are used with the stacking cylinder on the FP300i, and either the cutting cylinder or the stacking cylinder on the FP400i.



The feed hopper assembly is used with the feed hopper cylinder.

## Loading Machine

Loading the machine is important to ensure a quality cut. While loading the food processor, remember the following:

- When using the feed hopper attachment, bulk product may be added to the feed hopper during operation (Fig. B).
- When using the manual push feed attachment, place prepared products, such as potatoes, carrots, onion, lettuce, cabbage etc., in the feed cylinder (Fig. A).
- When cutting french fries with the julienne cutter, place/pile the potatoes against one of the internal walls (Fig. A). The potatoes may be stacked to cut several at one time. For consistent results, stack product against the internal guide of the feed cylinder, one pile only.
- To slice round products, such as lemons and tomatoes, position the product against the partition wall of the feed cylinder (Fig. B).
- For best results, it is advisable to remove tops and tails from products like lemons, limes, or onions and place them in the feed cylinder perpendicular to the desired cut.
- A light pressure on the pusher plate is all that is required to give the best cutting results.



Figure A - Stacking Feed Cylinder



Figure B

## Cleaning & Disassembly Instructions

1. Remove the manual push feed, feed hopper, or 4-tube insert.
  2. Remove the feed cylinder by unscrewing the locking mechanism with the wrench provided.
  3. Remove the cutting tool.
  4. If you have used a dicing grid, before removing, push the remaining leftovers through the TOP of the dicing grid with the nylon brush provided. Pushing leftovers through the underside of the dicing grid may damage the grid.
  5. Remove the dicing grid and ejector plate.
  6. Clean all removed parts in a dishwasher or three-compartment sink (Fig. C).
  7. Wipe the knife chamber with a clean damp cloth. Wipe dry with a clean dry cloth (Fig. D).
- Some other tips to keep in mind:*
- Allowing the juices to dry on the machine may cause discoloration.
  - DO NOT use steel wool or sharp objects for cleaning machine surfaces.
  - Do not leave the cutting blades in a wet condition when not in use.
  - Always store the cutting tools on the wall racks for safe handling and easy access.



Figure C



Figure D

## Cutting Tools

### Installing the Cutting Tools

Always push the red STOP button before changing cutting tools. The cutting tools have sharp knives. Use extreme caution when working near knives. Inspect cutting tools to ensure they are in good working condition before each use.

1. Pull the locking handle all the way open.
2. Rotate the feed cylinder up until it locks on the storage handle.
3. Lower the ejector plate on the knife shaft. Rotate the ejector plate until it seats on the drive pin of the drive shaft. The ejector plate is required for all processing operations.
4. When dicing or using the french fry grid, place a suitable grid in the knife chamber.
5. Select the appropriate cutting tool for the job. Place it in the shaft, turning until engaged.
  - When using the tube feed assembly, do not use any tools larger than  $\frac{3}{8}$ " (10 mm).
6. Hand tighten the decoring screw, agitator arm or locking nut in the counterclockwise direction to secure the blade.
7. Release the catch, swing the feed cylinder back into position, and raise the locking handle.

### Removing the Cutting Tools

Always push the red STOP button before changing cutting tools.

1. Pull the locking handle all the way open.
2. Rotate the feed cylinder up until it locks on the storage handle.
3. Using the wrench supplied, loosen the decoring screw OR the agitator device in a clockwise direction.
4. Remove the cutting tool(s) and the ejector plate.

