VOLLRATH®

Setting the Standard™

ENGLISH

Operator's Manual

VOLLRATH®

REDCO®

King Kutter™

Thank you for purchasing this Vollrath Food Processing Equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

Item No. 2350021-1 Rev 6/10

Safety Precautions

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others or damage the equipment.

To reduce risk of injury or damage to the unit:

- Check unit before each use to insure the equipment is clean.
- Do not leave cutting cones in water. Wash cutting cones in hot water immediately after use and allow to air dry. Do not stack cones together when wet.
- Do not immerse the hopper in water as it will destroy the oil in the sealed bearing.
- Check for broken, nicked or dull blades and if found, replace blade assembly.

Function and Purpose

Intended to shred, string, "krinkle cut", julienne, grate and slice fruits vegetables, cheese and other food products.

Features and Controls

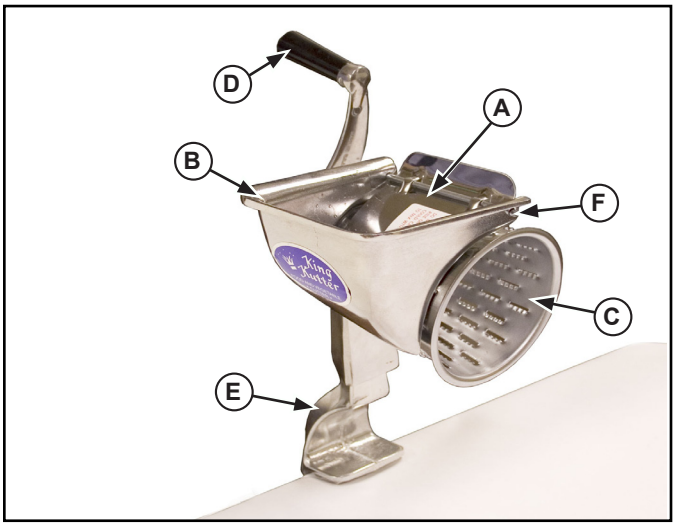

Figure 1. Features and Controls Clamp Base Model.

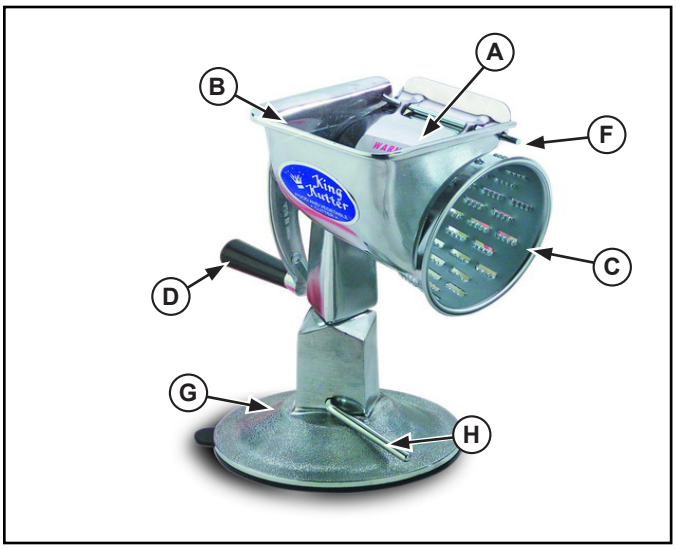

Figure 2. Features and Controls Suction Base.

(A) COVER. Used to push and hold the food product against blade.

(B) HOPPER. Used to hold the food product being processed.

(C) CONE BLADE. Cuts, slices, grinds or shreds the food product.

(D) HANDLE. When turned it rotates the cone blade.

(F) PIN. Holds the cover in place.

(E) CLAMP BASE. Used to hold unit to the edge of a table or bench.

(G) SUCTION BASE. Used to hold the unit to a flat smooth work surface.

(H) SUCTION LEVER. Used to create suction to secure base to work surface and used to release suction from work surface.

Figure 3. Cone Blade Number 1, Shredder.

Figure 4. Cone Blade Number 2, String.

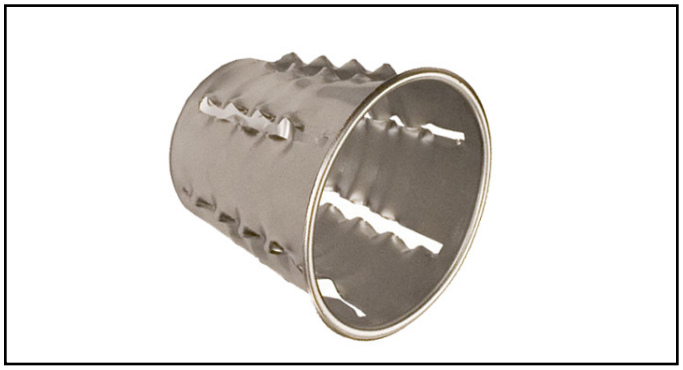

Figure 5. Cone Blade Number 3, French Fry Cut.

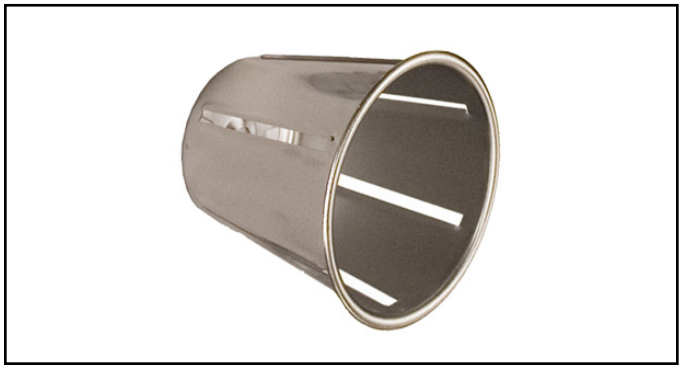

Figure 6. Cone Blade Number 4, Thin Slice.

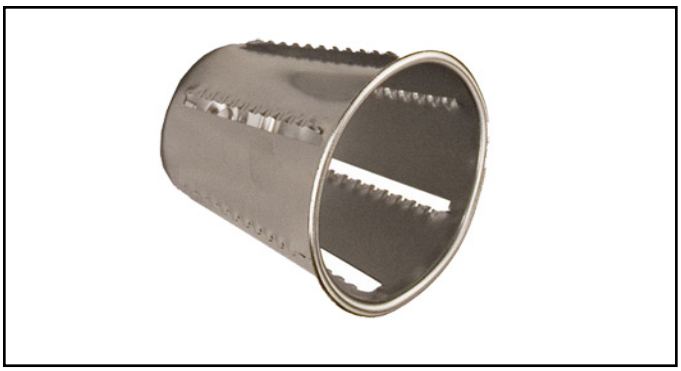

Figure 7. Cone Blade Number 5, Krinkle Cut.

OPERATION

⚠ WARNING

Sharp Blade Hazard.
Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.

Prior to first use, it is important to clean the unit. Wash new blades and unit with warm soapy water and rinse thoroughly to remove the thin protective oil film. Allow unit and blades to air dry.

1. Securing the base to the work surface:
   Clamp base models. Slide the clamp base (E) over the edge of a table or counter edge. Turn the clamp (not shown) to firmly tighten to the base. See Figure 1.
   Suction base models. Position the suction base (G) on the clean, flat and smooth surface of the table or counter. Lift the lever (H) up and down on the other side to secure the base firmly to the work surface. See Figure 2.
2. Slid the hopper (B) onto the base. See Figures 1 and 2.
3. Select the desired cone blade. See Figures 3, 4, 5, 6 and 7.
4. Place the hole in the center of the cone blade (C) onto the center pin of the unit. Hold the handle (D) and rotate the cone blade clockwise to secure the cone blade to the lugs on the unit. See Figures 1 and 2.
5. Place a container under the cone blade (C).
6. Lift the cover (A) and place food product into the hopper (B). Lower cover (A) onto food product.

NOTE:
Do not allow the cover to ride on the cone blades as this could cause metal scraping to mix with the food products.

7. Rotate the handle (D) and process the food. Repeat steps 5 and 6 as necessary. It may be necessary to hold pressure on the cover down while processing the food.
8. Remove the cone blade (C) by holding the handle (D) and rotating the cone blade (C) counter clockwise.
9. Clean unit as directed in the **CLEANING** Section of this manual.

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Cleaning

⚠ WARNING

Sharp Blade Hazard.
Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.

To maintain the appearance and increase the service life, clean your daily.

NOTE:
Food acids will make blades dull and corrode the metal. Always clean this food preparation machine immediately after every use.

1. Remove the cone blade (C) by holding the handle (D) and rotating the cone blade (C) counter clockwise.
2. Remove the pin (F) and cover (A).
3. Remove hopper (B) from base (E or G).
4. Wash parts in warm soapy water.
5. Rinse thoroughly and let parts and cone blades air dry.
6. Occasionally clean the suction base (G) with warm soapy water and allow to air dry.
7. Do not submerse hopper (B) in water as it will damage the bearing.
8. Do not put this machine in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the machine.

Service and Repair

Please contact the qualified professional repair service listed below.

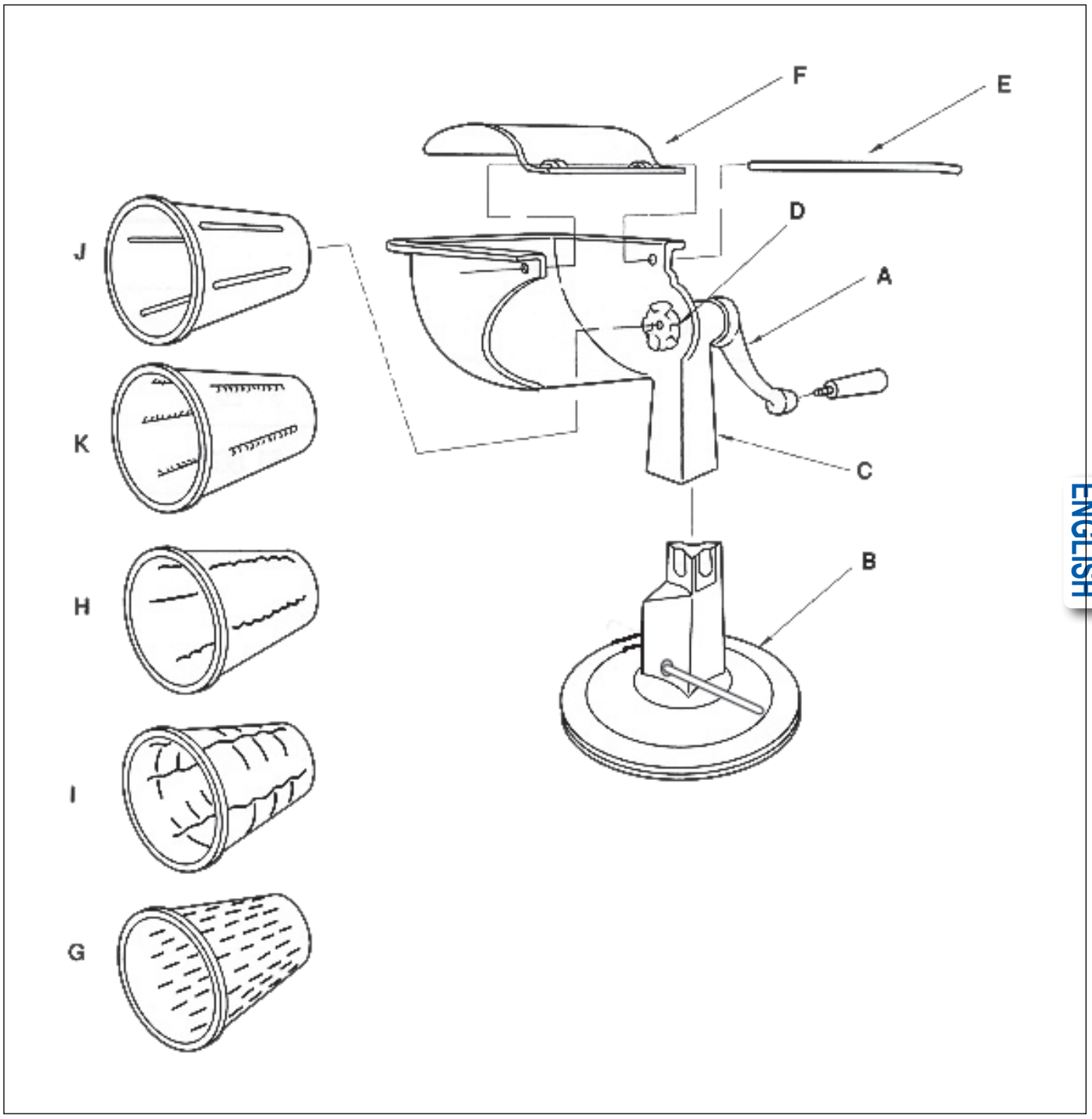
VOLLRATH Induction Repair Service • 1-800-825-6036 (USA) or www.vollrathco.com

When contacting the Authorized Professional Service Center, please be ready with the model number, serial number, and proof of purchase showing the date the unit was purchased.

SPARE PARTS LIST - King Kutter™

LETTER	PART NUMBER	DESCRIPTION
A	6025	Handle Assembly
B	6027	Suction Base
C	6028	Hopper Assembly W/Bearing (Includes Reference Letters A and D)
D	6029	Clutch Assembly
E	6031	Pin (Cover)
F	6032	Cover
G	6011	Cone Blade, Number 1, Shredder
H	6012	Cone Blade, Number 2, String
I	6013	Cone Blade, Number 3, French Fry Cut
J	6014	Cone Blade, Number 4, Thin Slice
K	6015	Cone Blade, Number 5, Krinkle Cut
M	6026	Clamp Base

EXPLODED VIEW - KING KUTTER™



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Warranty Statement for The Vollrath Co. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period is 2 years.
11. Extended warranties are available at the time of sale.
12. Boxer Mixers – 1 Year exchange Warranty.
13. Vollrath – Redco products – The warranty period is 2 years.
14. Optio / Arkadia product lines – The warranty period is 90 days.
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.

Warranty Procedure

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

Register Today

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

Product Registration

Business Name

Key Contact Name | Email

Street Address

City | State | Zip Code

Country | Phone | Fax

Model | Item Number

Serial Number - -

Operation Type

❑ Limited Service Restaurant	❑ Full Service Restaurant	❑ Bars and Taverns	❑ Supermarket
❑ Convenience Store	❑ Recreation	❑ Hotel/Lodging	❑ Airlines
❑ Business/Industry	❑ Primary/Secondary School	❑ Colleges/University	❑ Hospitals
❑ Long-Term Care	❑ Senior Living	❑ Military	❑ Corrections

Reason for Selecting Our Product

❑ Appearance	❑ Full Service Restaurant	❑ Availability	❑ Sellers Recommendation
❑ Ease of Operation	❑ Versatility of Use	❑ Price	❑ Brand

Would You Like to Receive Our Full-Line Catalog and Remain on Our Mailing List? ❑ Yes ❑ No

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www.vollrathco.com

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