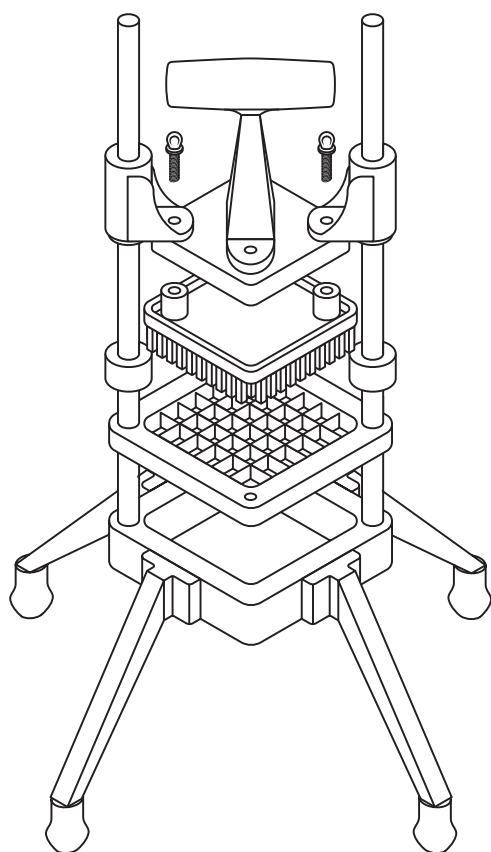




Vegetable Dicer

Use and Care Guide

06/2026



Hazard Statements



WARNING
Cut hazards.



WARNING
Wear cut-resistant
gloves.



WARNING
To prevent
personal injury.

Do Not Use if Damaged: Product should not be used if damage is found. Contact an authorized service center.

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Caution: Store blade attachments indoors and away from moisture when not in use to maintain sharpness and prevent rust.

Caution: Dispose of blade accessories immediately, in a puncture-resistant container, if damaged or broken.

Protect Hands: Keep fingers away from the blade edge at all times.

Handle Blades With Care: Avoid direct contact with razor-sharp edges during attachment changes or cleaning.

Store Safely: Place used blades in the dedicated disposal container.

Initial Setup

Unboxing: Carefully remove packaging. Avoid using sharp tools that could damage the unit.

- Do not force a box cutter or knife through packaging, as it may damage the product or accessories.
- Ensure you do not damage the product or its components when removing it from the packaging.
- If any damage is present, contact customer service immediately.

Cleaning

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Initial Cleaning

- Clean Before First Use: Wash blades with warm, soapy water. Rinse thoroughly to remove the protective oil film.
- Dry Components: Air dry or towel dry all parts completely.

Cleaning after Use

- Prepare for Cleaning: Gather a screwdriver, detergent, disinfectant, and sanitizing solution.
- Remove Pusher Block: Use a screwdriver to remove the pusher block.
- Remove Cutter Assembly: Unscrew the wingnuts. Remove the cutter assembly.
- Clean Components: Wipe all removed parts with detergent and sanitizer.
- Wash and Rinse Parts: Wash components thoroughly. Rinse with clean water.
- Sanitize Parts: Place components in a sanitizing solution.
- Dry Components: Air dry or towel dry all parts completely.
- Clean Frame: Wipe the frame with a detergent solution and sanitizer.
- Reinstall Pusher Block: Use a screwdriver to install the pusher block securely.
- Reinstall Cutter Assembly: Insert the cutter assembly. Secure by tightening the wingnuts.

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Assembly

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Handle: The handle is what you will grip to operate the tool.

Guide Rods: Guides the handle and cutter assembly in a straight line.

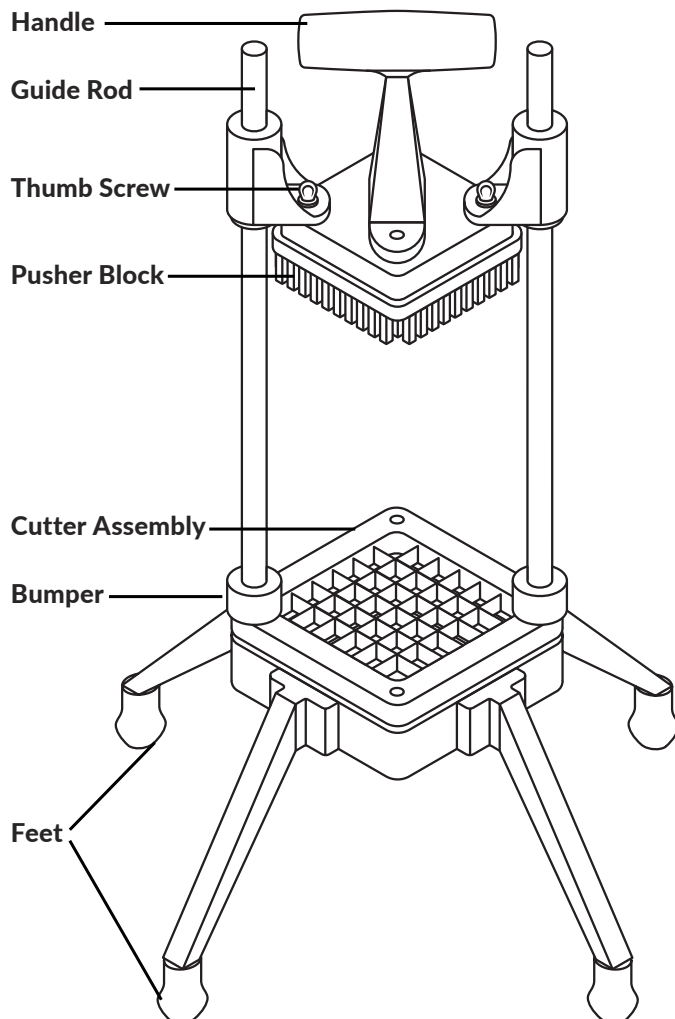
Thumb Screws: The thumb screws will secure the pusher block to the handle.

Pusher Block: Pushes product into the cutter. Helps keep your hands safely away from the cutting area.

Bumpers: Protects the parts from damage and reduces impact noise.

Cutter Assembly: The cutter assembly is placed on the guide rods. Verify the cutter assembly, backplate down, is flat against the frame.

Feet: Helps to stabilize the base.



Operation

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Intended Use: Vegetable food dicer.

Inspect Before Use: Verify the equipment is clean. Check that blades are in good condition and components are in place.

Check Blade Alignment: Slowly lower the handle until the pusher block is aligned with the cutter assembly.

Verify Component Size: Ensure the blade assembly and pusher block are the desired size.

Load Food Product: Lift the handle. Place food on the blade assembly with the flat side down.

Position Hands Safely: Remove hands from the blade area. Place one hand on the frame leg and one on the handle.

Cut Food Product: Use a firm, quick downward motion to force food through the cutter assembly.

Repeat Cutting Process: Continue until the required amount of food is prepared.

Clean After Use: Clean the equipment immediately after use. Refer to the Cleaning section for details.

Maintenance

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Caution: Always clean the frame, pusher blocks, and cutter assembly by hand. Never put components in the dishwasher.

Remove Components: Slide the handle, push block guide, bumpers, and blade and holder assembly off the guide rods.

Clean All Parts: Thoroughly clean the guide rods, push block, cutter assembly, and frame.

Detach Push Block: Remove the thumb screws to separate the push block from the push block guide.

Disassemble Blade Assembly: Remove the screws and blade holder plate for deeper cleaning.

Remove Blades and Spacers: Gently tap the blades and blade spacers out of the blade holder.

Position Blade Holder: Place the blade holder on a solid surface with spacer pockets facing up.

Install Blade Spacers: Insert the four blade spacers with slots facing the inner opening of the blade holder.

Install First Blade Set: Insert blades with cutting edges facing down and slots facing up.

Install Second Blade Set: Insert blades with cutting edges and slots both facing down.

Secure Blade Holder Plate: Reposition the blade holder plate and fasten with screws.

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Reassemble Unit: Reinstall the blade and holder assembly, bumpers, push block, push block guide, and handle onto the frame.

Lubricate Guide Rods: Apply mineral oil, food-grade grease, or paraffin as needed. Do not use cooking oil.

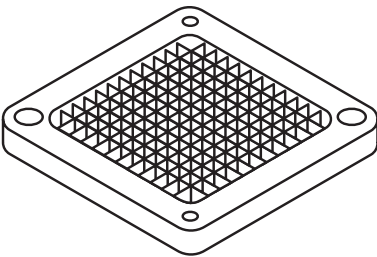
Replacement Parts (Sold separately)

Not Shown:

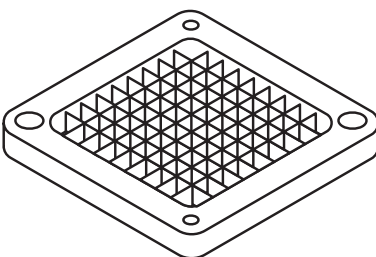
Stainless Steel Thumb Screw

Bumper

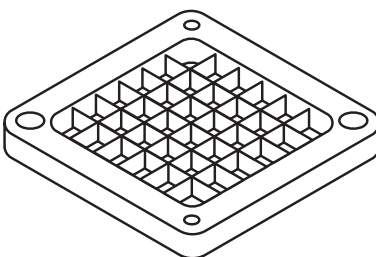
Feet



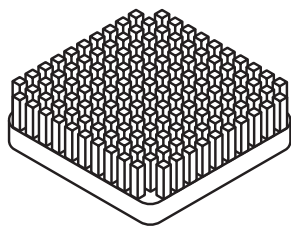
1/4" Cutter Assembly



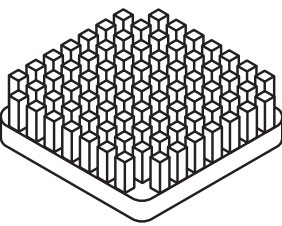
3/8" Cutter Assembly



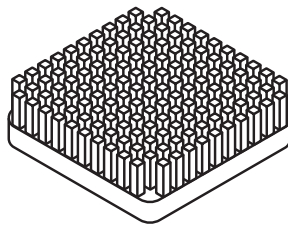
1/2" Cutter Assembly



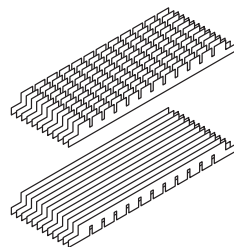
1/4" and 1/2" Pusher Block



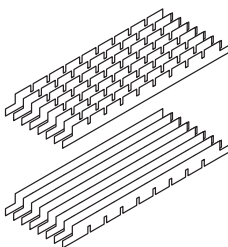
3/8" Pusher Block



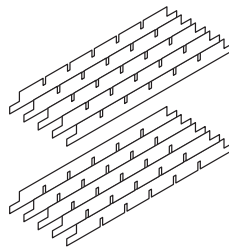
1/4" and 1/2" Pusher Block



1/4" Replacement Blades



3/8" Replacement Blades



1/2" Replacement Blades