



QUICK START GUIDE

XL VEGETABLE DICERS

MODELS

181XLDC14 - 1/4", 181XLDC38 - 3/8", 181XLDC12 - 1/2", 181XLDC1 - 1"

Please read and comply with the instructions listed on this document. To get the best service life and performance from your machine, clean it thoroughly before and after use by following the instructions listed below. Minimize the use of alkaline cleaners as they may dull the finish and cause pitting.

SAFETY INSTRUCTIONS

CAUTION

Be careful when handling and operating the machine, as the blades are very sharp. Always keep your hands away from the blades.

OPERATION

1. Place the unit on a sturdy work surface.
2. Core, slice, or cut the produce to prepare it for chopping.
3. Lift the handle and place the produce on the blades.
4. Remove hands from the cutting area.
5. In one fluid motion, bring the push block down to force the produce through the blades.
6. Lift push block and repeat as needed.
7. Clean the machine after chopping is complete using the cleaning instructions below.
8. Do not chop produce larger than the opening in the blade holder.

Note: to cut 1/4" and 1/2", use 1/4" push block. To cut 3/8", use the 3/8" push block. To cut 1", use the 1" push block.

CLEANING AND MAINTENANCE

1. Remove the handle, push block guide, bumpers, and blade and holder assembly off the guide rods.
2. Wash the push block guide, push block, blade and holder assembly, and frame thoroughly.
 - a. The push block can be removed from the push block guide by removing the thumbscrews.

3. To disassemble the blade and holder assembly for further cleaning:
 - a. Remove the screws and the blade holder plate.
 - b. Gently tap the blades and the blade spacers from the blade holder.
4. To reassemble:
 - a. Place the blade holder on a sturdy surface with the blade spacer pockets facing upward.
 - b. Insert the 4 blade spacers with their slots toward the inner opening of the blade holder.
 - c. Insert blades with the sharp edge downward and slots upward.
 - d. Insert blades with sharp edge and slots downward.
 - e. Reposition the blade holder plate and secure it with screws.
 - f. Reposition the blade and holder assembly, bumpers, push block, push block guide, and handle on the frame.
5. When needed, lubricate the guide rods with mineral oil, food grade grease or paraffin. **Do not use cooking oil.**

REPLACEMENT PARTS

These parts can be purchased from the same location as the dicer.

ITEM NUMBER	DESCRIPTION
181BAXL14	1/4" Blade Assembly
181BAXL38	3/8" Blade Assembly
181BAXL12	1/2" Blade Assembly
181BAXL1	1" Blade Assembly
181BL14XL	1/4" Blade (26 Blades)
181BL38XL	3/8" Blade (18 Blades)
181BL12XL	1/2" Blade (12 Blades)
181BL1XL	1" Blade (6 Blades)
181PBXL38	Pusher Block for 3/8"
181PBXL1412	Pusher Block for 1/4" & 1/2"
181PBXL1	Pusher Block for 1"
181FT1	Feet
181BUMPER	Bumper