



PIZZA AND CATERING EQUIPMENT PROFESSIONALS



Vegetable Preparation Machine

LLKVP/DISCS

Operating Manual



Figure 1



Figure 2

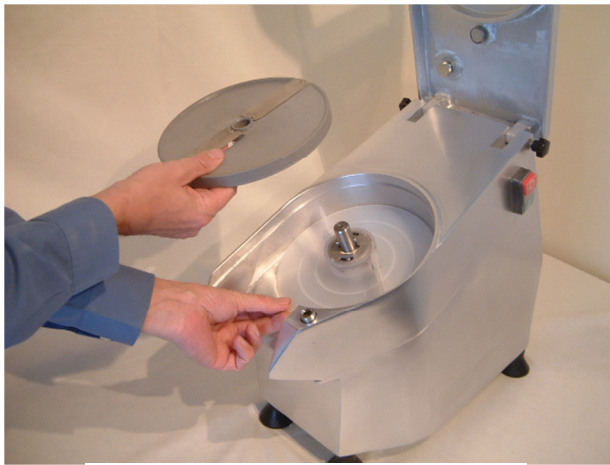


Figure 3



Figure 4

Operating Instructions

1. Select the correct feed hopper (large half-moon or small circular) and insert the chosen vegetable
2. Then use the feed arm or feed stick to apply gentle, constant pressure on the required food.
3. As the VPM works rapidly, once a vegetable has been placed in the hopper, it is imperative to maintain constant pressure to achieve uniform cuts/slices. This is particularly important when using the chipper.
4. With smaller vegetables a more uniform slice is achieved utilizing the smaller hopper.

Warning: Under **NO** circumstances attempt to push vegetables into the machine by hand.

Maintenance

Cleaning

The unit should be cleaned after each use. Before cleaning, ensure the machine is disconnected from the mains.

All removable parts: Ejector Disc, Cutting Blades, Dicing Grids and Feed Stick are dishwasher safe, or may be washed in warm soapy water. Prior to placing them back into the unit ensure they have been rinsed and dried thoroughly.

The body of the machine, including the inside of the top cover, should be wiped over with a damp cloth. Again before operating the unit again, ensure it has been dried thoroughly.

Do **NOT** use abrasives or other products, which are likely to cause damage to the machine body.

WARNING: Never immerse the body of the machine in water or spray directly with a jet of water.

Troubleshooting

In the event the LLKVPM/DISCS does not operate, check and try the following:

- Ensure the plug fuse is of the correct rating and type and that it has not blown.
- Check to make sure that both the top cover and the feed arm are correctly positioned and locked.
- Reset the machine by quickly switching OFF and then ON again.

Note: If none of the above resolves the issue, please contact the manufacturer.