



The Vollrath Company, L.L.C.
1236 North 18th Street
P.O. Box 611
Sheboygan, WI 53082-061

Operating and Safety Instructions

Food Processor

Model Number:

40826, Food Processor, 3 QT



Food Processor

Thank you for purchasing this Vollrath Food Processor. Before operating this unit, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**



WARNING RISK OF INJURY

**Severe injury can occur if this equipment is not used properly.
To reduce risk of injury:**

- Keep out of reach of children
- Do not turn unit on unless all guards are in place
- Units must be connected to a properly grounded electrical supply matching the nameplate rating.
- Always unplug unit before cleaning
- Keep unit away from water; avoid water jets during cleaning
- Unit should only be used in a flat, level position
- Do not operate unattended
- Do not operate this appliance with a damaged cord or plug.
- If you experience any problems with your appliance, unplug it immediately from the electrical outlet.
- The use of accessories or attachments, not recommended or sold by The Vollrath Company may cause fire, electric shock or injury to persons.

Function and Purpose:

This unit is intended to be used for horizontal cutting, chopping, and mixing in commercial foodservice operations only. It is not intended for household use. It is not intended to be used with boned meat and frozen food.

Installation and assembly of the Food Processor:

1. Remove all packing material and tape as well as any protective plastic from the unit.
2. Remove the bowl and cutter assembly and clean thoroughly.
3. Clean any glue residue left over from the plastic or tape.
4. Replace the bowl making sure pin on the bowl assembly is inserted into the guide plate on base of processor.
5. Replace cutter assembly by aligning cross-pin in cutter blade with slot in drive shaft.
6. Replace the cover by aligning pins in back of cover with holes in base.
7. Place the unit in the desired location and verify stability. The working area must be dry, away from potential heating sources, and away from passageways.
8. Plug the unit into a properly grounded electrical supply matching the nameplate rating. Damage to the unit can occur if incorrect power is supplied to unit.

NOTE: If cover will not seat on top of bowl, make sure cutter assembly pin is positioned properly onto motor shaft.

**WARNING
RISK OF INJURY**

Do not attempt to operate unit without all safety devices in place and operating correctly.

**WARNING
CUTTING HAZARD, SHARP EDGES**

Cutting blades are sharp and will cause injury if not handled properly. To reduce the risk of injury, the use of cut resistant gloves is recommended when cleaning this unit.

Using the Food Processor:

Before using this equipment it must be cleaned thoroughly. **Clean all surfaces before use.** Failure to clean surfaces before using the unit could cause food contamination.

1. Release cover locking lever and remove cover.
2. Add required ingredients into bowl.
3. Replace cover and lock in place using the locking lever.
4. Press the START button to begin processing food.
5. When ingredients are processed the desired amount, press the STOP button to turn the unit off.
6. Release cover locking lever and remove cover.
7. Remove processed food.

NOTE: If the safety interlock has been opened while the unit is on, the unit will not start again unless the ON/OFF Switch is reset.

**WARNING
ELECTRICAL SHOCK HAZARD**

Do not spray outside of the unit or controls with liquid or cleaning product. Do not immerse the cord, plug or base of the unit in water or any other liquid. Liquid could enter the electrical compartment and cause a short circuit or electric shock.

Cleaning:

1. Unplug the unit from power supply.
2. The processor bowl and cutter assembly are dishwasher safe. Handle cutter assembly carefully; the blades are very sharp.
3. Wipe the base of the unit clean with a damp cloth and mild soap. Do not immerse the cord, plug or base of the unit in water or any other liquid.
4. Wipe the unit dry with a clean cloth and ensure thoroughly dry before plugging back into the electrical supply.

Repair:

There are no user serviceable parts within this food processor. To avoid serious injury or damage, never attempt to repair or replace a damaged power cord yourself. Contact a qualified professional repair service.

WARRANTY INFORMATION

Warranty Policy for The Vollrath Company L.L.C

The Vollrath Company L.L.C. warranties all products it manufactures and distributes against defects in materials and workmanship for a period of one year - except as listed below:

- Refrigeration compressors – 5 year warranty
- Intrigue & Classic Select cookware – Limited lifetime warranty
- Replacement parts – 90 (ninety days) on the part only
- Fry pans and coated cookware – 90 (ninety days)

All warranties cover normal use and service only and are void if the product has been damaged by accident, neglect, improper use or other causes not arising out of defects in material or workmanship. The Vollrath Company shall not be liable for loss of use of the product or other incidental or consequential costs, expenses or damage incurred by the purchaser.

Warranty work must have prior approval from The Vollrath Company L.L.C.

Vollrath Equipment Warranty

All Vollrath equipment is repaired or replaced at the discretion of The Vollrath Company L.L.C., in accordance with the warranty policy listed above. Should you have a problem with your equipment and it is under warranty, please contact The Vollrath Warranty Service number and a technical representative will assist you. Please have the model number, serial number and proof of purchase information available when calling.

The Vollrath Company L.L.C. Warranty Service Number 1-800-628-0832

IMPORTANT! WARRANTY REGISTRATION

Please register your new equipment via our online registration form at:

www.vollrathco.com/register.jsp

If you do not have access to the web, kindly register by completing this form and faxing to the Vollrath office: Fax **920-459-6573**

Business Name

Key Contact Name

Street Address

City

State

Zip Code

Country

Phone

Fax

Email

Model

Item Number

Serial Number

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Operation Type

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| <input type="checkbox"/> Limited Service Restaurant | <input type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Bars and Taverns | <input type="checkbox"/> Supermarket |
| <input type="checkbox"/> Convenience Store | <input type="checkbox"/> Recreation | <input type="checkbox"/> Hotel/Lodging | <input type="checkbox"/> Airlines |
| <input type="checkbox"/> Business/Industry | <input type="checkbox"/> Primary/Secondary School | <input type="checkbox"/> Colleges/University | <input type="checkbox"/> Hospitals |
| <input type="checkbox"/> Long-Term Care | <input type="checkbox"/> Senior Living | <input type="checkbox"/> Military | <input type="checkbox"/> Corrections |

Reason for Selection of our Product

- | | | | |
|--|--|---------------------------------------|---|
| <input type="checkbox"/> Appearance | <input type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Availability | <input type="checkbox"/> Sellers Recommendation |
| <input type="checkbox"/> Ease of Operation | <input type="checkbox"/> Versatility of Use | <input type="checkbox"/> Price | <input type="checkbox"/> Brand |

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- Yes No