



Outperform every day.™

ENGLISH

Operator's Manual

Redco® Tater King™ Scooper 1801

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 equipment:

- Check equipment before each use to insure the equipment is clean.
- Check for broken, nicked or dull blades and if found, replace the blade assembly.
- Always hold the handle when using this equipment.

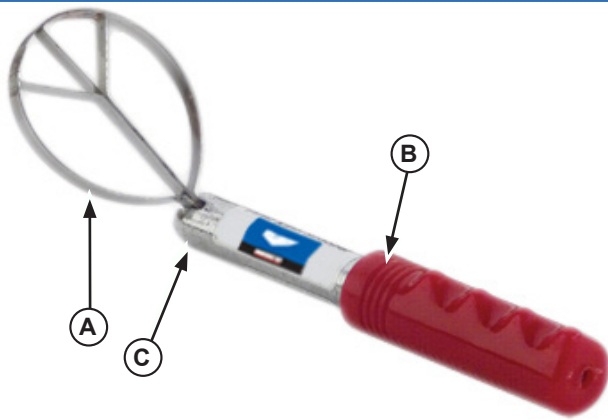
FUNCTION AND PURPOSE

Intended for removing and wedging the inside of fruits or vegetables.



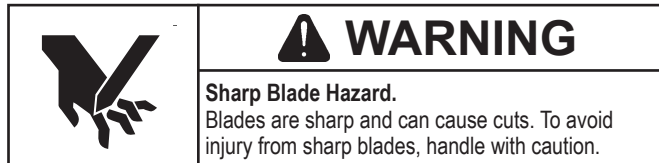
Thank you for purchasing this Vollrath Food Processing Equipment.2350034-1 en Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

FEATURES AND CONTROLS



- (A) BLADE. Cuts the inside portion out of the skin vegetable such as a potato, cucumber, etc.
- (B) HANDLE. Used to control the blade during operation..
- (C) SET SCREW. Secures the blade to the handle.

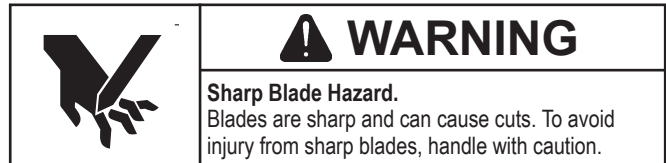
OPERATION



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

1. Before each use, check that the equipment is clean and the blades are in good condition. If loose or broken blades are found, blades must be serviced.
2. Hold food product firmly with one hand. Hold the handle of the Tater King™ Scooper with the other hand. Scrape the blade through the food product to cut wedges or remove inside.
3. Repeat step 2 as needed.
4. Clean your equipment immediately after each use.

CLEANING



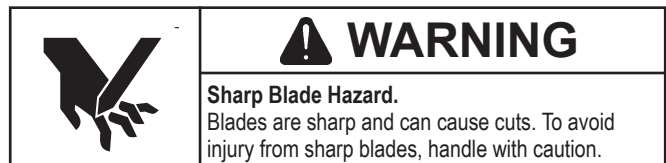
To maintain the appearance and increase the service life, clean your daily.

NOTE:

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

1. Wipe, rinse or spray off equipment, and blade thoroughly with mild soap and HOT water.
2. Rinse and allow equipment to air dry.

REPLACING BLADE ASSEMBLY



Wash new blades with warm, soapy water and rinse thoroughly to remove the thin protective oil film. Keep the sharp edge away from you when handling blade.

1. Loosen the set screw with an Allen wrench.
2. Carefully remove the blade. Properly dispose of the old blade.
3. Align the replacement blade and secure with set screw.

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Service from the list below.

VOLLRATH Technical Service • 1-800-628-0832 •
Email: techservicereps@vollrathco.com

When contacting Vollrath Technical Service, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship for a period of one year, except as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.com

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