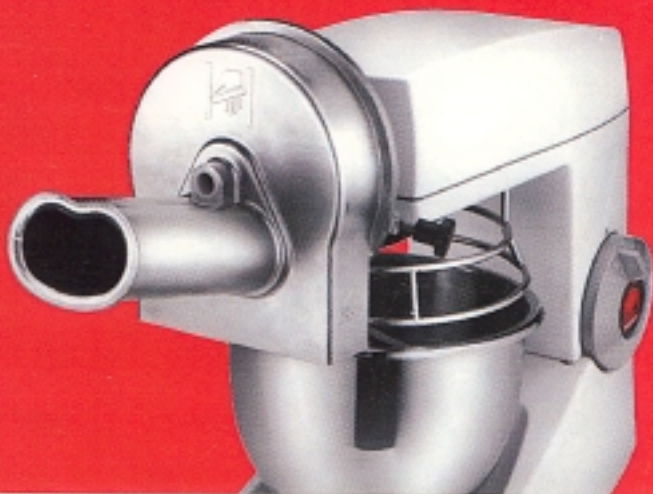


# OPERATING INSTRUCTIONS

## VEGETABLE CUTTER 313



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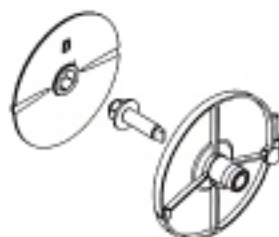
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## **MOUNTING AND ASSEMBLY OF VEGETABLE CUTTER:**

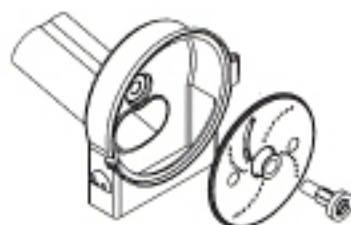
- A**
- Mount the rear part of the vegetable cutter in the attachment drive of the mixer - it is important that the rear part is pressed all the way back in the attachment drive.
  - Mount the long shaft in the rear part.
  - Place the ejector disc on the shaft.



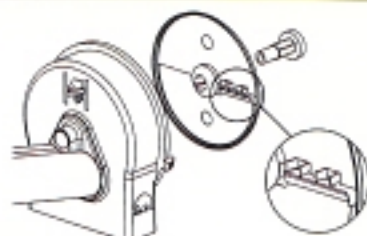
***The „B“ on the ejector disc must face the shaft***



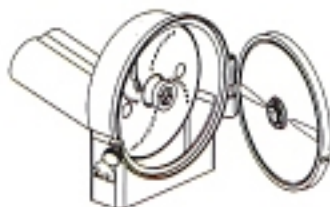
- B**
- Place one of the discs on the short shaft.
  - Place shaft with disc in the front part.
  - Be aware that the cutting edge of the disc is facing the front part.



***The cutting edge of the disc must face the front part***



- C**
- Mount the front part on the shaft of the rear part.
  - Close the vegetable cutter.



***If the front part cannot be closed, and thus the thumb screw cannot be tightened, start the mixer in lowest speed - see paragraph „D“***

- D**
- Start the mixer - when the mixer starts, the two shafts are meshed, and the vegetable cutter can be entirely closed.
  - Tighten the thumb screw.
  - Increase speed as wanted.

## USE OF VEGETABLE CUTTER:

Recommended use of discs:

Slicing disc - 1/16", 3/32": citrus fruits, apples, carrots, beetroots, radishes, potatoes, cucumbers, peppers, lettuce, cabbage, onions.

Shredding disc - 1/8", 3/16": Apples, carrots, beetroots, radishes, potatoes, chocolate.

Grating disc - 1/16": Dry bread, parmesan.

Julianne fries disc - 5/16" x 5/16": Potatoes.

### **CAUTION:**

*For safety reasons always use the plunger  
when working with the vegetable cutter!*

*Power must be removed before cleaning or  
inspection of the vegetable cutter.*

## RECOMMENDED WORKING SPEED:

There are no special recommendations regarding speed of the mixer when using the vegetable cutter, as it is possible to work in the entire speed interval of the mixer.

Please also see operating instructions for the mixer - the section regarding mounting of accessories.

## CLEANING, LUBRICATION AND MAINTENANCE:

After use take apart the vegetable cutter and clean it.

All parts are dishwasher proof.

The vegetable cutter demands no lubrication or other maintenance.

## SPARE PART LIST:

1.	Plunger.....	3VC-385	5C.	Grating disc 1/16".....	313G2
2.	Front and rear part mounted.....	3VC-382Z	5D.	Julienne fries disc 5/16" x 5/16".....	313J8
3.	Thumb screw.....	STA5563	6.	Shaft for cutting disc.....	3VC-386
4.	Friction bearing for front part.....	3VC-391	7.	Ejector disc.....	3VC-384
5A.	Slicing/shredding disc 1/16" / 1/8".....	313S2	8.	Shaft for ejector disc.....	3VC-389
5B.	Slicing/shredding disc 3/32" / 3/16".....	313S2.6	9.	Friction bearing for rear part.....	3VC-390

