

USE AND CARE INSTRUCTIONS

WALL MOUNT CHOPPER MODELS: GS4450-A & GS4450-B

PLEASE NOTE: To get the maximum life and most efficient operation of your equipment, please comply with all the instructions stated below. Clean the equipment thoroughly before the first use and after each use thereafter. Avoid using cleaners that are high in alkalinity as they may dull, discolor, or pit the castings.

SAFETY NOTE: The blades on this equipment are *VERY SHARP!* Use extreme caution when handling and operating this equipment, and always keep hands clear of the cutting area while using this equipment!

PREPERATION:

1. To mount on the wall you must find a location where you would like it to be hung. Find the nearest wall stud in that location and move the equipment so that the mounting holes from one side are centered on a stud. *NOTE: It is important that it be mounted to a stud to prevent it from falling off the wall during use.*
2. Mark the 4 hole locations using the frame.
3. Drill 5/32" holes on the 4 marked locations. Drive the screws, with the washers under their heads, through the 4 holes in the frame and into the holes previously drilled.
4. To mount to a table, locate the equipment on a strong, sturdy work surface. Position and mark the 4 holes for mounting.
5. Drill 5/32" holes on the 4 marked locations. Drive the screws, with the washers under their heads, through the 4 holes in the frame and into the holes previously drilled.

OPERATION:

1. Prepare the produce that is going to be cut.
2. Lift up the pusher assembly and place the produce on the blades. Ensure that fingers and hands are clear of the cutting area. With one strong, quick and fluid motion, pull the lever down forcing the product through the blades. Repeat as necessary until you have cut the amount of produce necessary.

CLEANING:

1. Remove the push block by removing the thumb screws.
2. Remove the blade assembly by removing the wing nuts from the bottom of the blade assembly.
NOTE: Blades are very sharp – use extreme caution when handling the blade assembly!
3. Use warm water and a mild detergent if desired, to clean all of the components. A nylon brush can be used to clean debris from the push block grid and the blade assembly.
4. Allow equipment to air dry.

If pusher is hard to slide after it has dried, apply a food grade lubricant to guide rods. **DO NOT** use vegetable oil as this may make the pusher sticky and hard to slide.

Available service parts are noted on the drawing below.

