



## Model Series: EASY DICER™ ONION DICER TWO WAY VEGETABLE CUTTER

55100E ¼" x ¼" x ¼" cut

55100E-1 ½" x ½" x ¼" cut

55100E-2 ¼" x ¼" x ?" cut

### OPERATING AND MAINTENANCE INSTRUCTIONS AND SERVICE PARTS LIST

#### **INTRODUCTION**

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. Clean machine thoroughly before and after each use using cleaning instructions below.
3. Minimize the use of alkaline cleaners as they may cause pitting and dulling of the finish.

#### **SAFETY INSTRUCTIONS**

1. **Remember that the blades are VERY SHARP; be careful when handling and operating the machine to keep hands away from the cutting edges.**
2. CAUTION: NEVER CUT AN ONION WITH A BROKEN BLADE.

#### **PREPARATION**

1. Set unit on a flat surface
2. Clean unit thoroughly before use.
3. If unit fails to operate properly when first used call NEMCO customer service at 1-800-782-6761

#### **STARTUP**

1. Install CRANK ASSEMBLY on the threaded end of the DRIVE SCREW.
2. Select a position on a counter or table where the dicer can be conveniently operated with sufficient workspace. Mark around the MOUNTING BASE to record the position selected.
3. Remove the MOUNTING BASE from the LEG and mount it on the work surface using the MOUNTING SCREW ASSEMBLY KIT.
4. Place the Dicer in the MOUNTING BASE and secure with LOCK SCREW.

#### **OPERATION**

1. Pull LEVER up to release DRIVE SHOES.
2. Check to be sure the GRID is installed to the full depth of the GRID ASSEMBLY, and that the PUSH BLOCK is installed in the GUIDE to full depth. The HOLD DOWN BAILS must be secured over the top to retain the PUSH BLOCK and the GRID.
3. Gently slide the PUSH BLOCK forward until the PUSH BLOCK fingers pass into the GRID, to assure they are properly aligned.
4. Pull CRANK ASSEMBLY rearward to be ready to insert an onion into the trough.
5. Place COVER over ROTARY CUTTER end.
6. Place peeled onion with a cut end toward the GRID, slide PUSH BLOCK forward against the onion and push LEVER down.
7. Turn CRANK ASSEMBLY clockwise to dice the onion.
8. When the PUSH BLOCK has advanced as far as it will go, turn CRANK ASSEMBLY about ½ turn counter clockwise. Then pull LEVER up to release the DRIVE SHOES.
9. Pull CRANK ASSEMBLY rearward as far as it will go, causing CLEANER PLATE to move forward to clean the onion tissue from the PUSH BLOCK.
10. Repeat steps 6 through 9 for additional onions.
11. Limit use to onions no larger than **3 ½ inches** in diameter.
12. Always make sure that the GRID and the PUSH BLOCK are aligned. The HOLD DOWN BAILS must be securely placed over the top of the PUSH BLOCK and the DICING GRID to keep them in position while using the dicer.
13. **INSPECT** the dicer at regular intervals to be sure that it is in proper working order. Be sure that the screws are tight and that rotating parts turn freely. Visually examine the GRID FRAME and BLADES for cracks or chipping each time the machine is cleaned. While breakage is not expected, it is prudent to keep a watchful eye on such critical components.

#### **CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit

1. **Be careful of the sharp blades**
2. For easy effective cleaning, lift off the COVER. Also, remove the CLEANER PLATE, PUSH BLOCK and GRID as described in the following section.
3. Remove Dicer from MOUNTING BASE by loosening LOCK SCREW.
4. Wash COVER by hand. **DO NOT** wash the clear plastic cover in a **dishwasher**. Very hot water may cause damage.
5. Wash the DICER and the parts removed by running water (pressure spray) over them. Minimize use of ALKALINE cleaners.
6. Be sure that GUIDE RODS are clean. Onion juice, which might remain on them, gets very sticky and makes it difficult to slide the PUSH BLOCK back and forth.
7. After washing, reassemble the parts by reversing this procedure.
8. Remount the Dicer and repeat items 1 through 3 in the OPERATION section. This assures the proper positioning of the GRID and PUSH BLOCK.
9. Advance the PUSH BLOCK to its forward position and push LEVER down to hold it in this position until the Dicer is used again.

**Always store the DICER with the PUSH BLOCK inserted and locked into the GRID to protect the blades and the people who might accidentally contact the GRID while the DICER is not in use.**

## SERVICE INSTRUCTIONS

### To remove the PUSH BLOCK

1. Pull CRANK ASSEMBLY rearward as far as it will go to force the CLEANER PLATE forward. Slide the CRANK ASSEMBLY forward to permit you to press on the rods protruding through the PUSH BLOCK and push the CLEANER PLATE free with your thumbs.
2. Release the HOLD DOWN BAIL by rolling the wheel toward the CRANK HANDLE end, and lift the PUSH BLOCK from the GUIDE.
3. Install the PUSH BLOCK and CLEANER PLATE by reversing the sequence above.

### To remove the GRID

1. Release the HOLD DOWN BAIL by rolling the wheel toward the CRANK HANDLE end, or by grasping the corners of the BAIL and pulling toward the CRANK HANDLE end.
2. Lift the GRID out of the GRID HOLDER ASSEMBLY. Use the flange that extends forward across the top of the GRID to lift it. Be **careful** to avoid cutting hands. DO NOT PRY the GRID up. If more force is necessary, push upward through the bottom of the GRID HOLDER.

### To replace the ROTARY BLADES

1. Remove GRID as described above.
2. Loosen screw to release the BLADE and remove the BLADE.
3. Place new BLADE under CLAMP with the **beveled edge** toward the GRID. Be sure the BLADE is seated against the clamp shoulder and tighten the screw. **Be sure the screw is tight.**
4. Turn the CRANK ASSEMBLY carefully and watch the blade to be sure that it does not interfere with the GRID HOLDER. If it interferes, the BLADE is probably not properly seated against the CLAMP shoulder, or the BLADE needs to be shifted toward the center of the cutter.

### To replace the DRIVE SHOES

1. Place dicer in MOUNTING BASE and secure with LOCK SCREW. Pull LEVER up to reduce the spring load.
2. Remove three screws holding the HOUSING to the DRIVE PLATE.
3. Slide HOUSING back and remove the DRIVE SHOES and SPRING.
4. Insert replacement DRIVE SHOES and SPRING into rectangular shaped pocket with LEVER in the up position.

**NOTE:** The DRIVE SHOE set consists of one DRIVE SHOE with two threads and one with three threads, check to see if you have a proper set (one of each). The DRIVE SHOES will go in only one way, with the slots for the spring facing down and out closest to the DRIVE PLATE.

**For best results, ALWAYS change both DRIVE SHOES as a set.**

5. Slide HOUSING forward against the DRIVE PLATE and secure with three screws.
6. Push LEVER down and turn CRANK ASSEMBLY to be sure parts are properly installed.

### To LUBRICATE

Occasional lubrication with MINERAL OIL is recommended. Place a few drops on each GUIDE ROD, the DRIVE SCREW and the WASHER. Work the machine freely to distribute the oil and wipe off the excess.

### To repair the EASY DICER

The preceding instructs you through the simple repairs. If more serious repairs are needed, we recommend it be sent to the factory or call NEMCO customer service at 1-800-782-6761.

### Tips

1. Clean the onions to remove all brown skin. Onions will dice better if a substantial flat is provided when cutting off the top and bottom of the onion.
2. Do not cut the sides of the onion (score) to peel it. This weakens the onion causing them to burst when dicing, and the juice squeezes out. You will lose flavor and dicing time due to cleaning out the undiced tissue.
3. If large onions need to be cut in half cut parallel to the top and bottom cuts. Put the center cut toward the grid assembly for dicing. Some users cut all onions this way and report they dice easier.
4. To dice tomatoes: For best results we recommend using cold tomatoes. Slice tomato down the middle and place cut surface toward the cutting grid. Use of the NEMCO ½ " cutting grid is suggested for tomatoes
5. To dice celery: Cut the stalks into pieces about 3 ½ " long and lay them parallel to the grid (across the though) so the "strings" are cut by the Grid blades.

**NEMCO FOOD EQUIPMENT** 301 Meuse Argonne, Hicksville, OH 43526

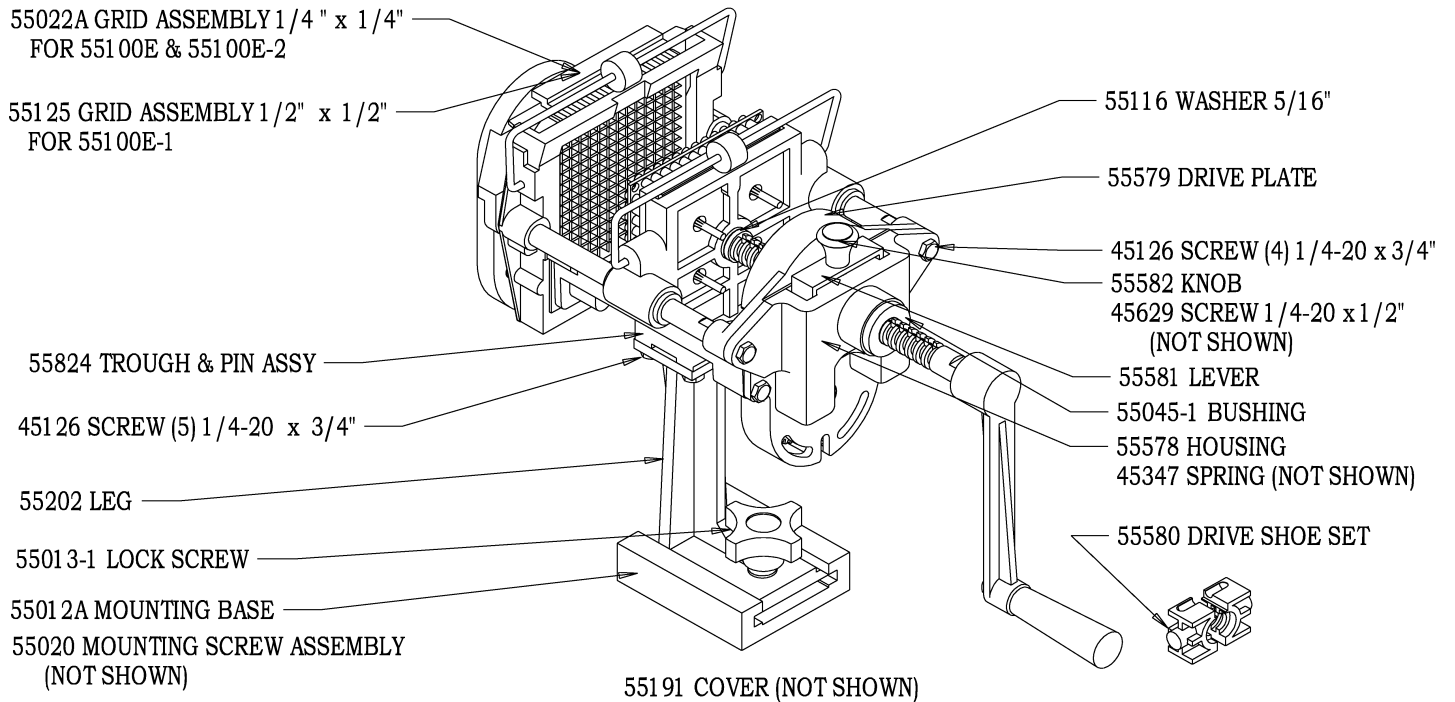
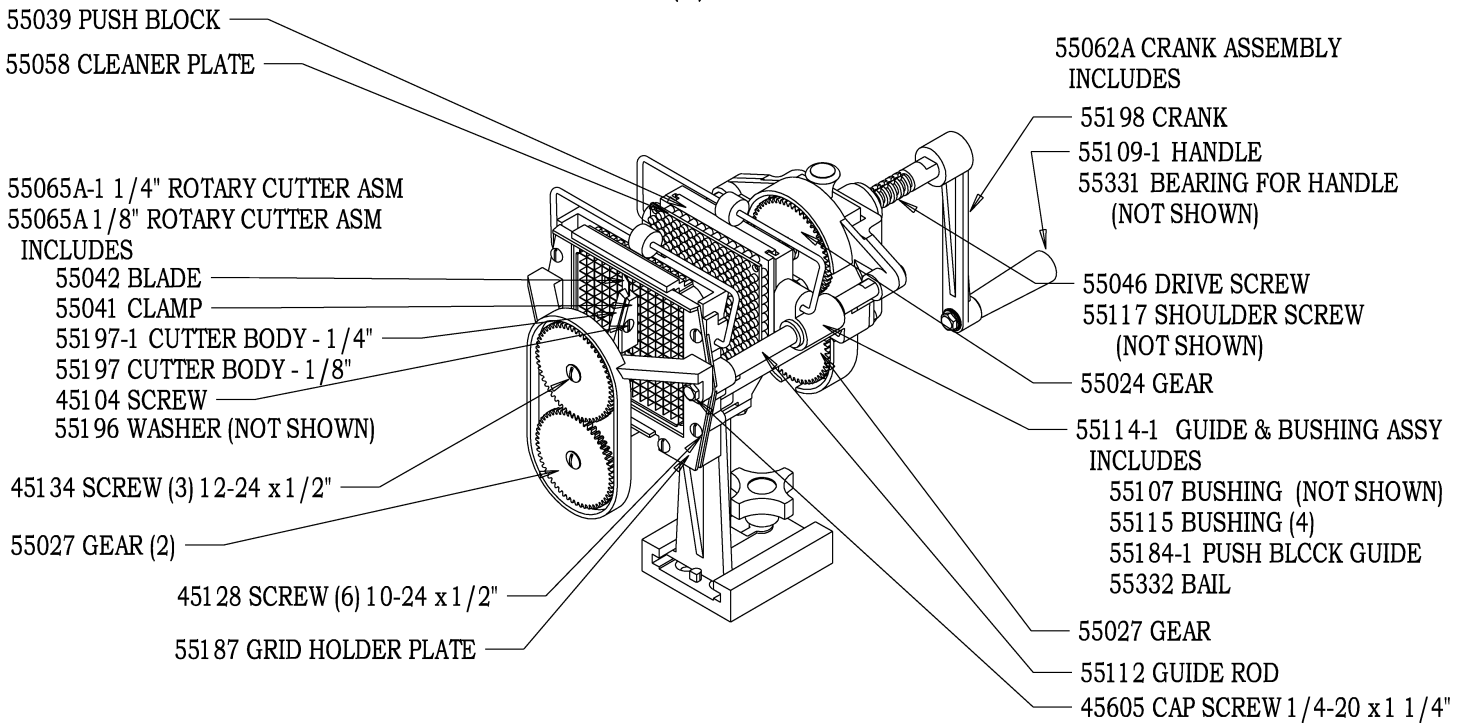
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