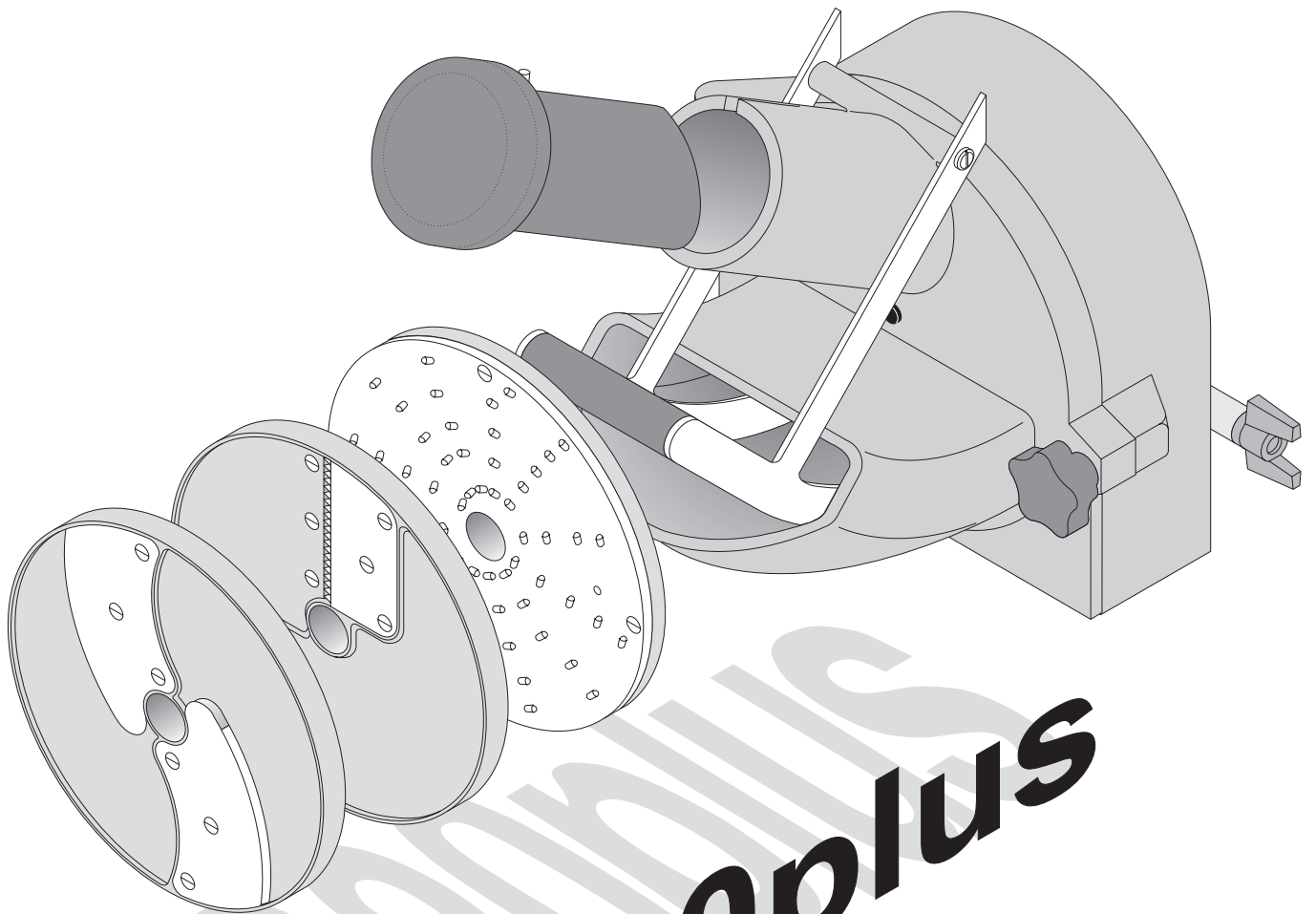


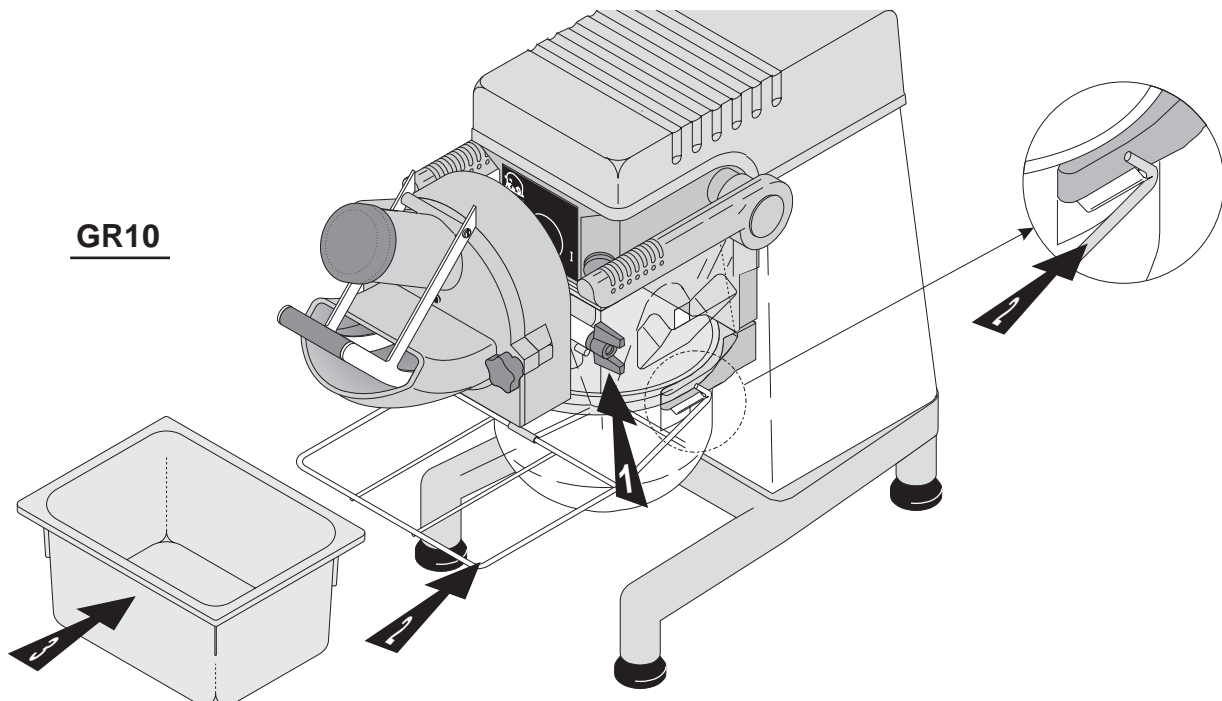
OPERATING INSTRUCTIONS

VEGETABLE CUTTER



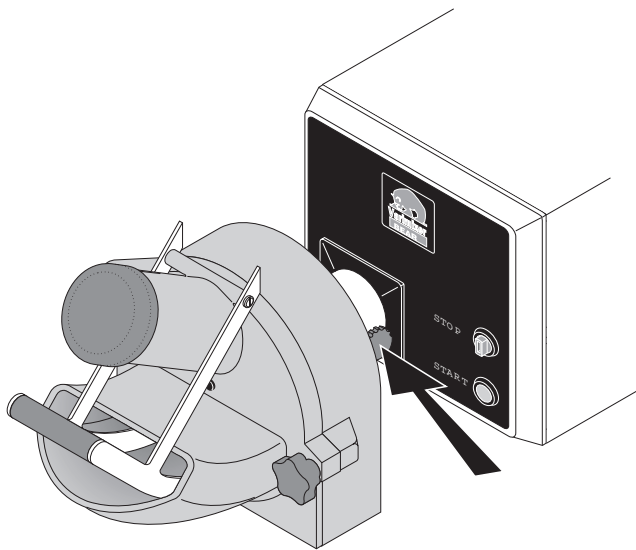
GR20plus
GR10

**For the processing of vegetables and salads,
as well as potatoes, fruit, bread, cheese and nuts.**



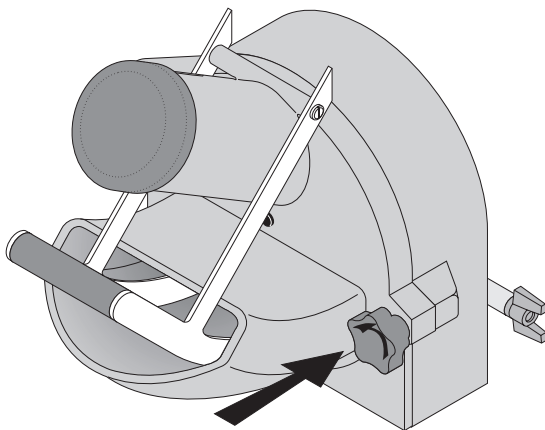
GR10

GR10 can be used for 10 L mixers provided with attachment drive. When the mixer is in off position, mount the vegetable cutter on the attachment drive of the mixer, and tighten the thumbscrew (**see arrow 1**). In order to place the vegetable cutter correctly, it might be necessary to turn it a little bit backwards and forwards. The holder for the receiving tray is put up behind the handles of the bowl (**see arrow 2**), where after the receiving tray (**see arrow 3**) can be put under the vegetable cutter. (Receiving tray and holder are extra equipment).

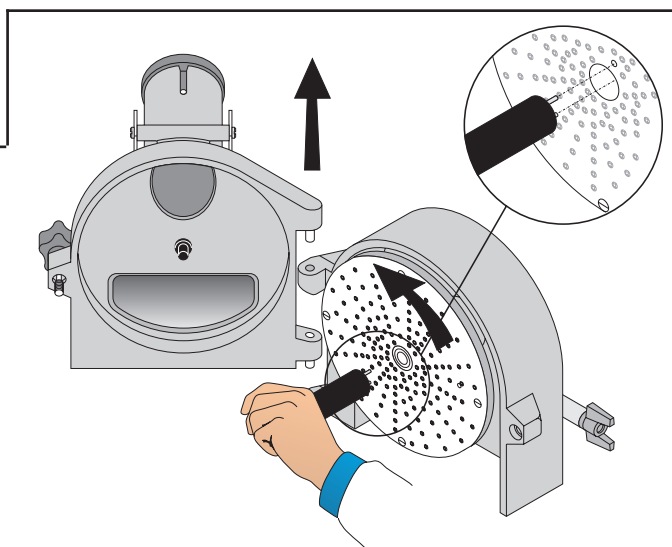


GR20plus

GR20plus can be used for mixers from 20 L to 100 L provided attachment drive. When the mixer is in off position, mount the vegetable cutter on the attachment drive of the mixer, and tighten the thumbscrew. In order to place the vegetable cutter correctly, it might be necessary to turn it a little bit backwards and forwards.

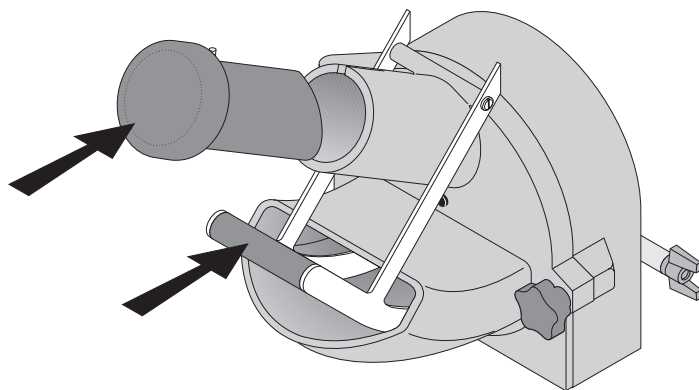
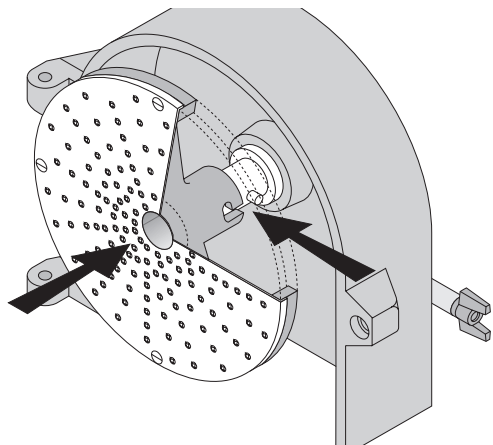


When cleaning the vegetable cutter or when the cutting disc is to be exchanged, open the front part by turning the thumbscrew counter-clockwise. For safety reasons the cutting disc stands still when the front part is opened. **Anyhow the front part must only be opened when the mixer is stopped.**



When the front part is open, it can be lifted off in order to make cleaning easier.

The cutting disc can be taken out by turning it a little bit counter-clockwise first.



Mount the new cutting disc on the shaft, but ensure that the bayonet hole catches the dowel of the shaft so that the cutting disc is placed correctly. Close the front part and tighten the thumbscrew (clockwise).

IMPORTANT !

In order to avoid accidents and harm, **always** use the original plunger - **never hands or anything else.**

GENERALLY: On the 10 L and 20 L mixers the vegetable cutter is working best in high speed. Therefore the speed should be set to max. **(5)**. On the other mixers, 30 L to 100 L, the speed of the mixer does not influence the speed of the vegetable cutter, so these mixers should run in low speed. Deep frozen food must not be put into the vegetable cutter.

CLEANING: For cleaning only use running water. Do not use detergents, as these will destroy the lubricants of the bearings. Do not use dish washer as this will reduce considerably the life of the vegetable cutter !!!

CHOICE OF DISCS:

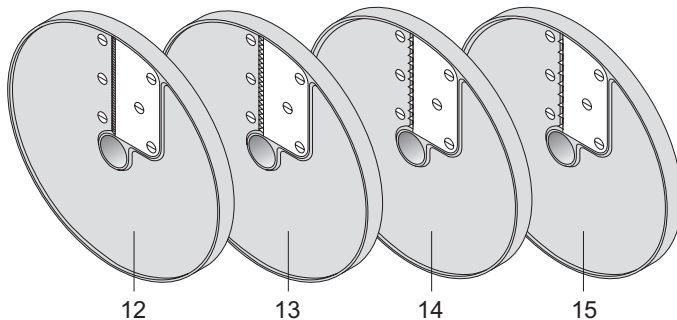
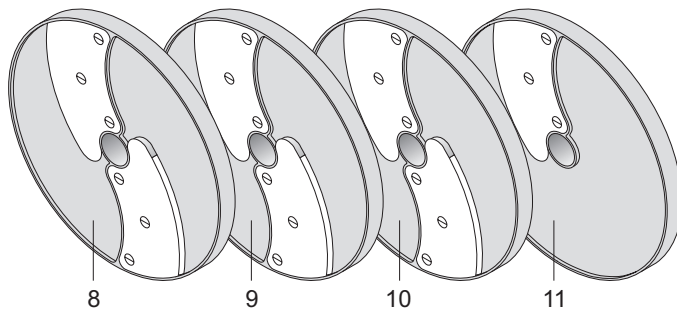
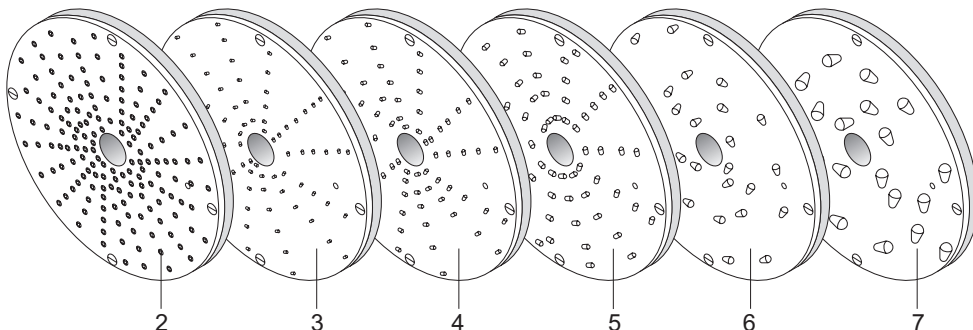
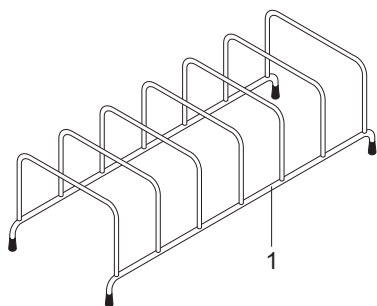


FIG.NO. ORDER NO. DESCRIPTION:

1	1119.401	holder for 6 discs (H)
2	1130.126	shredding disc (P) parmesan
3	1130.121	shredding disc R1,5 1,5mm
4	1130.122	shredding disc R2 2mm
5	1130.123	shredding disc R3 3mm
6	1130.124	shredding disc R5 5mm
7	1130.125	shredding disc R9 9mm
8	1130.101	slicing disc S1 1mm
9	1130.102	slicing disc S2 2mm
10	1130.103	slicing disc S3 3mm
11	1130.105	slicing disc S5 5mm
12	1130.111	julienne disc J2 2x2mm
13	1130.112	julienne disc J4 4x4mm
14	1130.113	julienne disc J6 6x6mm
15	1130.114	julienne disc J8 8x8mm, french fries

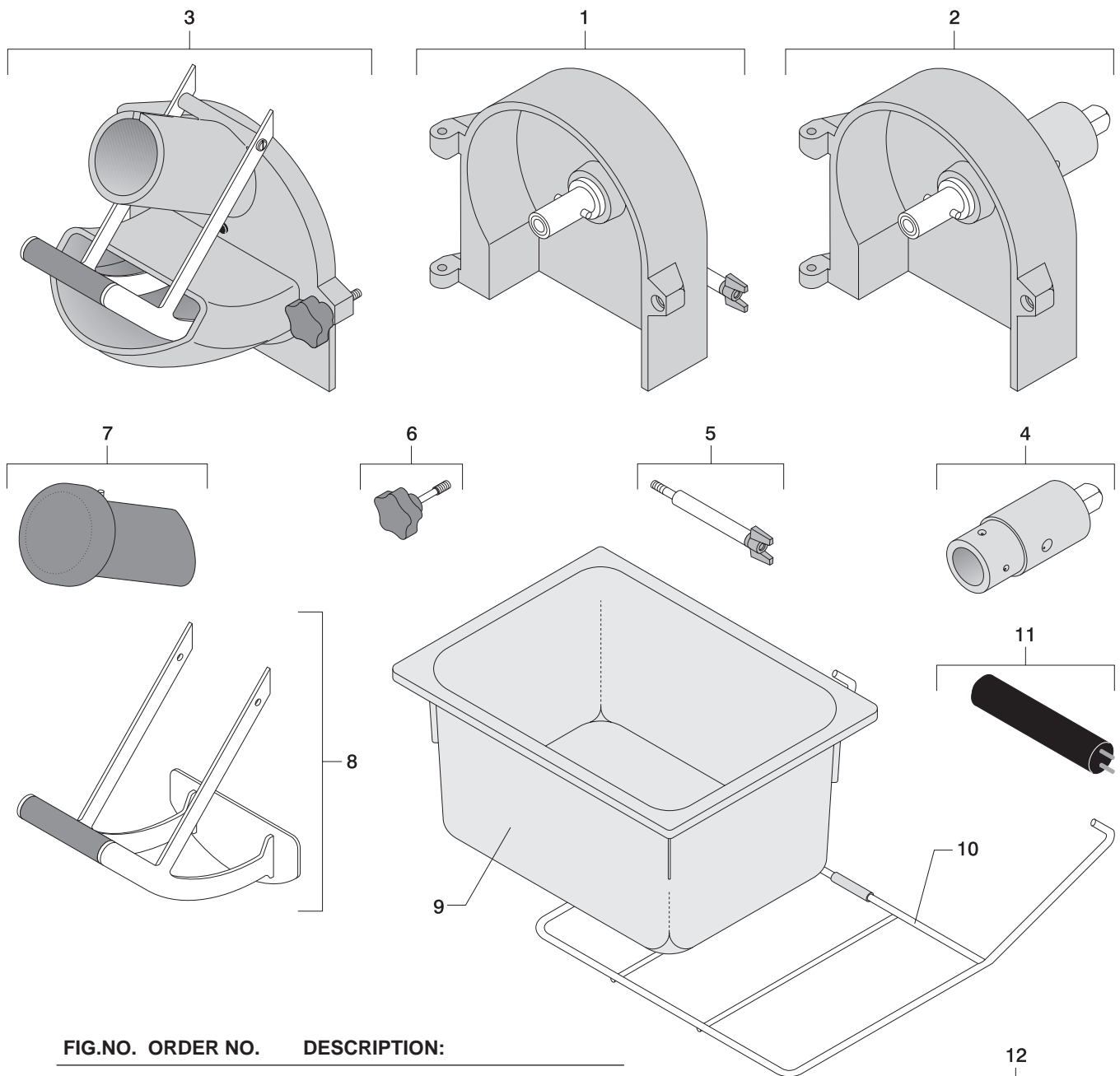


FIG.NO.	ORDER NO.	DESCRIPTION:
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1	1130.011 rear part GR10 complete
2	1130.013 rear part GR20plus complete
3	1130.031 front part complete
4	1130.028 rear bearing housing compl. GR20plus
5	1130.026 thumbscrew GR10
6	1130.085 thumbscrew, front part
7	1130.033 plunger, loose
8	1130.036 plunger, fixed
9	1130.401 receiving bowl, only for GR10
10	1130.411 holder for receiving bowl, only for GR10
11	1130.403 Auxiliary key for discs
12	1130.021 Drive shaft

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