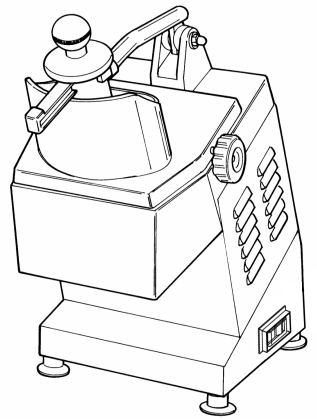
SAFETY AND OPERATING INSTRUCTIONS



Edlund VariCut

⚠ WARNING

READ AND UNDERSTAND THIS MANUAL AND ALL INSTRUCTIONS BEFORE OPERATING THIS VEGETABLE PROCESSOR.

Intertek

04/25 Rev-

Table of Contents

Chapter 1 - INTRODUCING THE EDLUND VARICUT page 5
- 1.1 - CONVENTIONS USED IN THIS MANUAL
- 1.2 - VARICUT LAYOUT
- 1.2 - VARICUT SPECIFICAITONS

Chapter 2 - SAFETY page 8
- 2.1 - GENERAL SAFETY PRECAUTIONS
- 2.2 - ELECTRICAL SAFETY PRECAUTIONS
- 2.3 - SAFETY DEVICES
- 2.3.1 - GENERAL SAFETY DEVICES
- 2.3.2 - ELECTRICAL SAFETY DEVICES

Chapter 3 - RECEIVING MACHINE page 12
- 3.1 - IN THE BOX
- 3.2 - PACKAGE CHECK UPON RECEIPT
- 3.3 - UNPACKING UNIT

Chapter 4 - INSTALLATION page 14
- 4.1 - SET UP
- 4.1.1 - CATCH BIN
- 4.1.2 - BLADES
- 4.2 - ELECTRICAL CONNECTION
- 4.3 - WIRING DIAGRAM OF THE VARICUT
- 4.4 - FUNCTIONAL CHECK

Chapter 5 - USING THE EDLUND VARICUT page 16
- 5.1 - DISC ASSEMBLY
- 5.2 - LOADING AND CUTTING

Chapter 6 - MAINTENANCE AND TROUBLESHOOTING page 18
6.1 - MAINTENANCE PARTS
6.1.1 - BELT
6.1.2 - FEET
6.1.3 - POWER SUPPLY CABLE
6.2 - TROUBLESHOOTING
6.2.1 - DISCS ARE HARD TO INSTALL OR REMOVE
6.2.2 - THE LID DOES NOT LOCK
6.2.3 - POOR CUT QUALITY
6.2.4 - POOR PRODUCT DISCHARGE
6.2.5 - MACHINE STOPS UNEXPECTEDLY
6.2.6 - THE MACHINE DOES NOT START

Chapter 7 - CLEANING page 19
7.1 - FREQUENCY
7.2 - METHODS
7.3 - HOW TO CLEAN THE MACHINE

Chapter 8 - PARTS AND ACCESSORIES page 21
8.1 - STANDARD ACCESSORIES
8.2 - OPTIONAL ACCESSORIES
8.3 - SPARE PARTS

CHAPTER 1 - INTRODUCING THE EDLUND VARICUT

The Edlund VariCut is a high-volume vegetable processor designed to increase output and improve your preparation efficiency. This manual will help you maintain and safely operate your new Edlund VariCut. Careful adherence to the safety and operating instructions in this manual will ensure many years of productive use. Please let us know of any questions you may have, or if parts are missing in the Shipping Box listed below. To expedite your call, please have your serial number and/or order number ready**.** For technical assistance, please call Toll-Free 1-800-772-2126 and one of our Customer Service Representatives will be happy to help you.

1.1 - CONVENTIONS USED IN THIS MANUAL

⚠ WARNING (ORANGE)

THIS INDICATES A POTENTIALLY HAZARDOUS SITUATION, WHICH IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY

⚠ CAUTION (YELLOW)

THIS INDICATES A POTENTIALLY HAZARDOUS SITUATION, WHICH IF NOT AVOIDED, COULD RESULT IN MINOR OR MODERATE INJURY.

1.2 - VARICUT LAYOUT

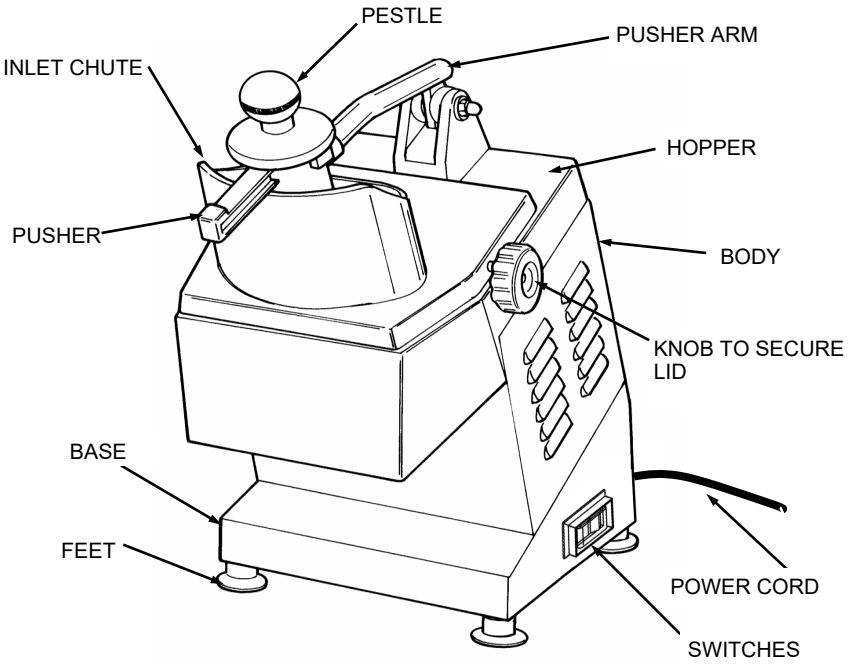
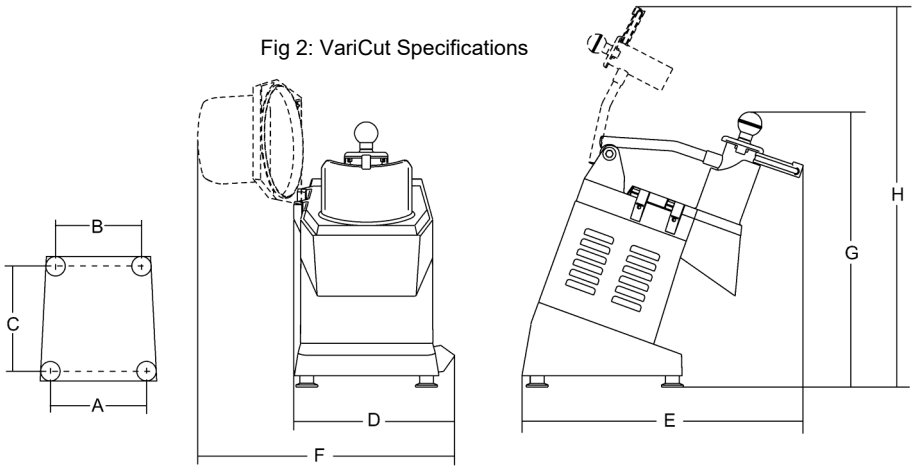


Fig 1: Edlund VariCut

1.3 - VARICUT SPECIFICATIONS

Fig 2: VariCut Specifications



	Units	VariCut
Power supply		120V / 60Hz
Power	watt / Hp	550 / 0.75
Speed	R.P.M.	300
A x B x C	in	$8^{7}/_{8}$" x 7" x 10"
D x E x G	in	11" x $20^{1}/_{8}$" x $20^{1}/_{8}$"
F x E x H	in	$15^{3}/_{4}$" x $20^{1}/_{8}$" x 30 $^{5}/_{8}$"
Net weight	lbs	48.5
Package Dim.	in	$28^{3}/_{8}$" x $13^{3}/_{4}$" x $19^{3}/_{4}$"
Gross weight	lbs	52.8
Noise level	dB	≤70

CHAPTER 2 - SAFETY

2.1 - GENERAL SAFETY PRECAUTIONS

⚠ WARNING

READ THIS SAFETY AND OPERATING MANUAL BEFORE YOU USE THE EDLUND VARICUT. BECOME FAMILIAR WITH THE SERVICE RECOMMENDATIONS TO ENSURE THE BEST PERFORMANCE FROM YOUR VARICUT.

⚠ WARNING

THIS IS A POWERFUL VEGETABLE PROCESSOR. YOU MUST OPERATE THE VARICUT SAFELY. UNSAFE OPERATION MAY RESULT IN A NUMBER OF HAZARDOUS CONDITIONS. THIS VEGETABLE PROCESSOR CAN CUT AND SEVER PARTS OF YOUR BODY IF THEY COME IN CONTACT WITH THE BLADES, SPINNING OR STATIONARY. ALWAYS TAKE THE FOLLOWING PRECAUTIONS WHEN USING THIS VEGETABLE PROCESSOR:

- ONLY QUALIFIED PERSONNEL WHO ARE FAMILIAR WITH THE SAFETY INSTRUCTIONS IN THIS MANUAL SHOULD OPERATE THE VEGETABLE CUTTER.
- PROVIDE TRAINING FOR NEW PERSONNEL BEFORE THEY BEGIN USING THE MACHINE.
- EVEN THOUGH THE MACHINE HAS SAFETY FEATURES, AVOID TOUCHING MOVING PARTS.
- NEVER REACH UP INTO FOOD DISCHARGE CHUTE.
- UNPLUG THE MACHINE BEFORE STARTING ANY CLEANING OR MAINTENANCE.
- DO NOT, UNDER ANY CONDITIONS, REMOVE, BEND, CUT, FIT, WELD, OR OTHERWISE ALTER STANDARD PARTS ON THE EDLUND VARICUT. MODIFICATIONS TO YOUR PROCESSOR COULD CAUSE PERSONAL INJURIES AND WILL VOID YOUR WARRANTY.
- REGULARLY CHECK THE POWER SUPPLY CABLE FOR WEAR OR DAMAGE, AS A DAMAGED CORD IS VERY DANGEROUS.
- DO NOT USE THE MACHINE TO PROCESS FROZEN PRODUCTS, MEAT AND FISH WITH BONES, OR NON-FOOD ITEMS.
- ALWAYS USE THE PUSHER AND PESTLE TO PROCESS FOOD, DO NOT USE FINGERS, HANDS, OR ANY OTHER FOREIGN OBJECTS TO FEED PRODUCE THROUGH MACHINE.
- AVOID OVERFILLING THE INLET CHUTE
- IF THE MACHINE MALFUNCTIONS, DO NOT USE IT OR ATTEMPT TO REPAIR IT; CONTACT CUSTOMER SERVICE.
- DO NOT OPERATE THE PROCESSOR UNDER THE INFLUENCE OF ALCOHOL, DRUGS, OR MEDICATION

2.2 - ELECTRICAL SAFETY PRECAUTIONS

⚠ WARNING

NEVER OVERLOOK THE HAZARDS OF ELECTRICITY. ALWAYS FOLLOW THESE PRECAUTIONS:

- NEVER ATTEMPT ANY ELECTRICAL REPAIRS YOURSELF. IF IN DOUBT, CONSULT A QUALIFIED ELECTRICIAN OR CONTACT EDLUND'S TOLL-FREE SUPPORT AT 1-800-772-2126 FOR HELP OR INFORMATION.
- NEVER OPERATE THE PROCESSOR IF THERE IS AN ELECTRICAL HAZARD PRESENT.
- NEVER OPERATE THE PROCESSOR WITH A DAMAGED ELECTRICAL CORD.
- NEVER PULL ON THE POWER CORD TO MOVE THE PROCESSOR.
- ALWAYS GRASP THE POWER CORD PLUG WHEN UNPLUGGING FROM THE OUTLET; NEVER PULL THE POWER CORD PLUG OUT BY THE CORD.
- NEVER OPERATE THE PROCESSOR UNLESS THE POWER CORD IS PLUGGED INTO A PROPERLY GROUNDED OUTLET, WHICH SUPPLIES 120V AC POWER. WE RECOMMEND A GFI (GROUND FAULT INTERRUPTER) CIRCUIT RATED AT 20 AMPS.

2.3 - SAFETY DEVICES

2.3.1 - GENERAL SAFETY DEVICES

The mechanical, electrical and hygienic safety devices installed on the Edlund VariCut described in this manual comply with:

UL 763 and NSF 8 Standards

The vegetable cutter is fitted with electrical and mechanical safety devices for machine operation as well as cleaning and maintenance operations.
However, there are **RESIDUAL RISKS** which cannot be eliminated completely. These risks are outlined according to the "Conventions Used in This Manual" in section 1.1

2.3.2 - ELECTRICAL SAFETY DEVICES

The Edlund VariCut has built in safety interlocks which will prevent the machine from running in an unsafe manner. The VariCut also features an active brake which will stop the spinning of the blades if any interlocks are dissengaged. The interlocks are located:

a) On the pusher arm, if the pusher is lifted over the mouth of the feed chute (Fig 3)

b) On the hopper, if the lid is opened. The lid must be closed and the knob secured to operate the machine. (Fig 4 and 4A)

⚠ WARNING

NEVER ATTEMPT TO OVERRIDE SAFETY INTERLOCKS. DOING SO COULD RESULT IN SERIOUS INJURY.

- ALTERATIONS MADE TO THE MACHINE IN ANY WAY WILL VOID YOUR WARRANTY
- IN ADDITION TO INTERLOCKS, MACHINE SHOULD ALWAYS BE UNPLUGGED BEFORE CLEANING, CHANGING BLADES, OR MAINTENANCE

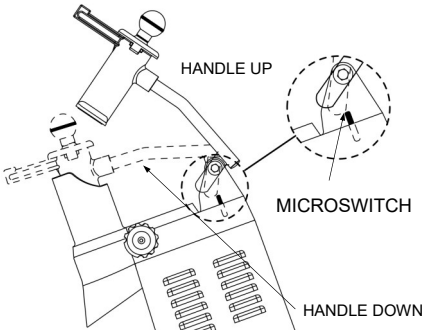


Fig 3: Pusher Arm Interlock

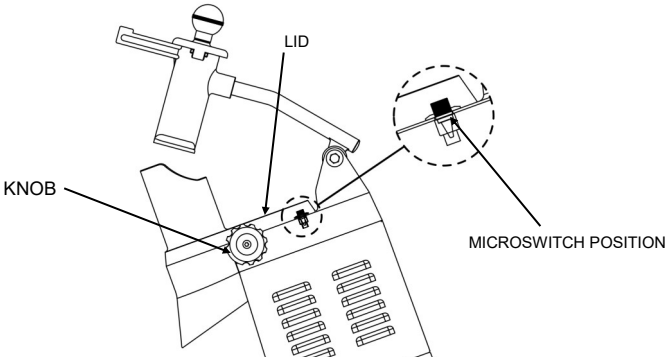


Fig 4: Knob and Lid Interlock

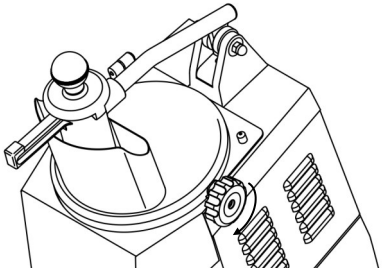


Fig 4A: Rotate knob to secure lid

CHAPTER 3 - RECEIVING MACHINE

3.1 - IN THE BOX

Included in your Edlund VariCut package: *(*Fig 5)

a) Box
b) VariCut
c) Packaging inserts
d) Catch Bin
e) Pestle
f) Manual
g) Paddle
Not pictured:
h) Blades - if applicable

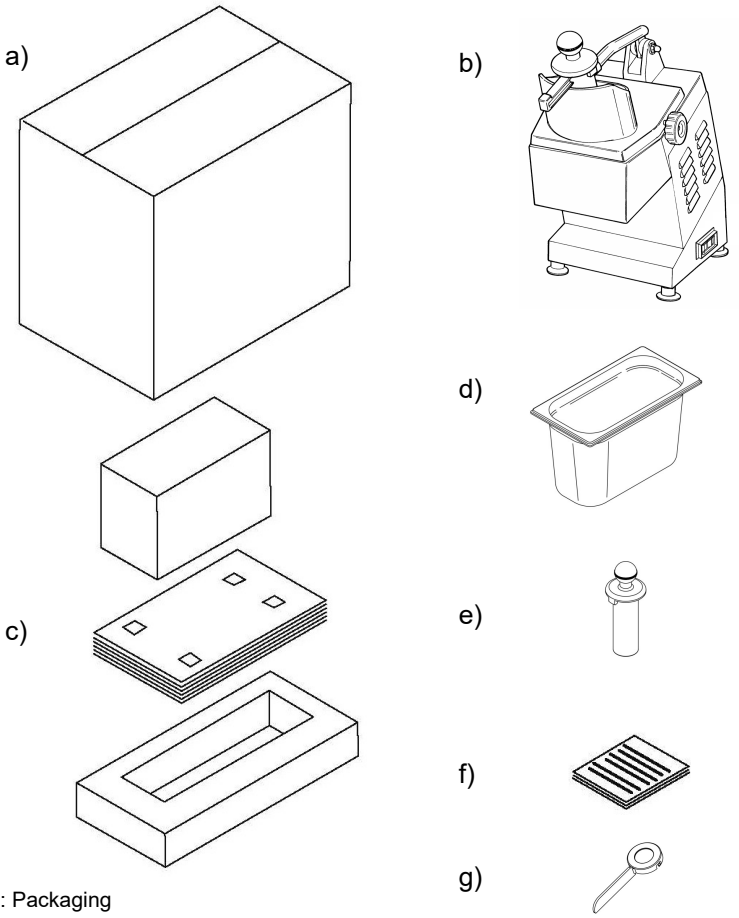


Fig 5: Packaging

3.2 - PACKAGE CHECK UPON RECEIPT

a) Upon receipt of your Edlund VariCut, please ensure that the package has not been damaged during transport. If the package exhibits any signs of damage, notify the carrier immediately and contact Customer Service within two days.

b) Please avoid overturning the package. When transporting the package, ensure that the box is lifted by all four corners, keeping it parallel to the ground.

3.3 - UNPACKING UNIT

a) Unpack your new Edlund VariCut. Check for any loose hardware, damage to the unit, or damage to the power cord.

b) Before operation, your VariCut should be sanitized. This will involve removal of any blade discs and paddle, and cleaning of the machine. Review the cleaning instructions in Chapter 7.

CHAPTER 4 - SET UP

4.1 - SETTING UP THE MACHINE

The VariCut must be installed on a suitably-sized work table, as specified in Fig 2. The table should be sufficiently large, solid, stable, and at a usable height. Additionally, the machine must be located in a room with a maximum of 75% humidity, at a temperature between 40°F and 95°F. Ensure the installation is in an environment that does not provoke malfunctions or faults in the machine.

4.1.1 - CATCH BIN

Included with the VariCut is a well fitting catch bin. Place it under the chute of the machine, so as to cover the product exit (Fig 6).

4.1.2 - BLADES

Set up your preferred combination of cutting discs and paddle, following instructions laid out in Chapter 5

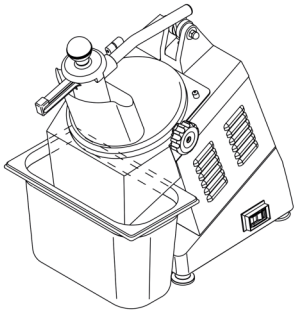


Fig 6 - Unit with Catch Bin

4.2 - ELECTRICAL CONNECTION

⚠ WARNING

REFER TO SECTION 2.2 FOR ELECTRICAL SAFETY PRECAUTIONS

a) The VariCut is equipped with a grounded power supply cable. Check this cable for damage before plugging in.

b) Connect the VariCut to 120 Volt 60 Hz outlet

c) The rating label (example Fig 7) displays the electrical requirements of the machine

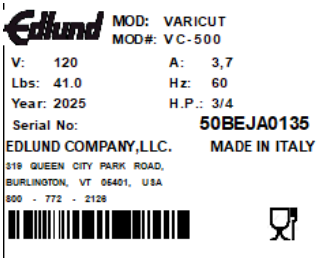


Fig 7- Rating label - serial number

4.3 - WIRING DIAGRAMS OF THE VARICUT

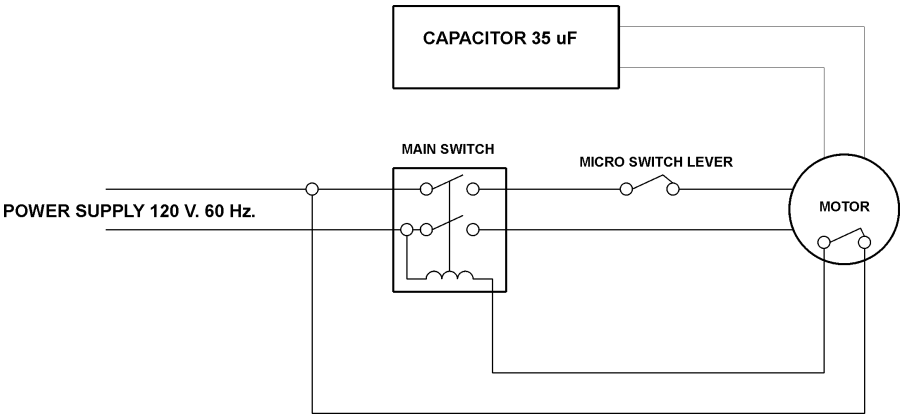


Fig. 8 - Wiring diagram

4.4 - FUNCTIONAL CHECK

Check to make sure machine is functioning properly before attempting to use:

a) Close and secure lid, lower pusher, and press ON (rear) button *(Fig 9).*
   - Button should light up SOLID GREEN
   - Unit should start running
b) Lift pusher. The motor should stop and the brake should stop the spinning blade
   - Button should BLINK GREEN, indicating the unit is still ON
   - Unit should restart when pusher is lowered
c) Check that the machine stops when lid is opened. ON button should not be illuminated.
d) Check that if the machine is running, or the ON button is BLINKING, the OFF (forward) button should stop the machine.
e) IF ANY OF THESE CHECKS FAIL, CONTACT CUSTOMER SERVICE

Fig 9 - On/Off Buttons

CHAPTER 5 - USING THE EDLUND VARICUT

⚠ CAUTION

BLADES ON DISCS ARE VERY SHARP, HANDLE WITH CARE

5.1 - DISC ASSEMBLY

a) Select prefered cutting disc. Open lid and place the disc on the shaft. Rotate the disc until it is fully seated. Replace the lid and secure knob.

   NOTE: If using VCV17 Variable Thickness Disc, thickness must be set before installing disc.

b) To dice: choose the desired Dice Grid and matching Slice Disc. Install the Dice Grid first, ensuring it is positioned over the discharge chute and aligned with the detent on the knob side. Then install the Slice Disc on top of the dice grid, following step “a” above.

   NOTE: Never use Paddle with Dice Grids. It will damage produce and could damage grid

c) If the paddle is needed, install it before installing discs. Position it on the shaft and rotate until fully seated. Then install disc as normal.

5.2 - LOADING AND CUTTING

⚠ WARNING

NEVER REACH INTO MACHINE WHILE IT IS RUNNING. NEVER USE FINGERS, HANDS, OR ANY OTHER FOREIGN OBJECTS TO FEED PRODUCE THROUGH MACHINE. ONLY LOAD PRODUCT WHILE MACHINE IS STOPPED.

For LARGER produce:

a) Lift pusher and load product into feed opening. (Fig 10). Lower pusher and turn machine “ON”. Apply light pressure to pusher to assist moving produce through machine.

b) After product is cut, lift the pusher handle and a brake will stop machine. The “ON” button will be BLINKING green. If desired, load another product and lower the handle, the machine will restart automatically. When complete, simply press “OFF” button to stop machine - “ON” button will no longer be solid green or blinking green.

For SMALLER produce:

a) Turn Pestle clockwise until it is free (1/4 turn) and remove it from pusher handle (Fig 11). Place smaller produce in small chute. Reinsert Pestle and apply light pressure. Turn machine “ON” to process product.

NOTE: When Pestle is removed, machine does not stop running.

b) Either turn machine off before removing Pestle and introducing more product, OR remove pestle and introduce product with machine running. Determine which method works best.

c) When complete, press “OFF” button to stop machine

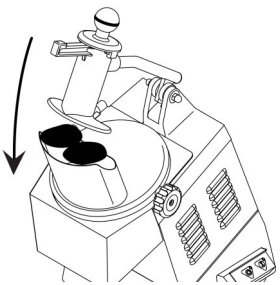


Fig 10 - Load larger product into feed chute

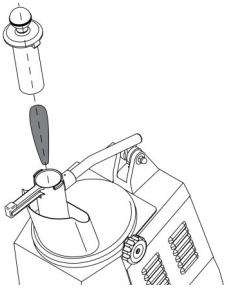


Fig 11 - Use pestle to feed product through smaller feed chute

CHAPTER 6 - MAINTENANCE AND TROUBLESHOOTING

⚠ WARNING

ALWAYS UNPLUG MACHINE BEFORE CLEANING OR PERFORMING ANY MAINTENANCE. FAILURE TO DO SO COULD RESULT IN SERIOUS INJURY OR ELECTRICAL SHOCK

6.1 - MAINTENANCE PARTS

Contact Customer Service at 1-800-772-2126 for support if any of the following components need replacing.

6.1.1 - BELT

The drive belt does not require adjustment. Generally, it should be replaced after 3-4 years.

6.1.2 - FEET

If feet show signs of wear or damage such that the machine is unstable, replace.

6.1.3 - POWER SUPPLY CABLE

Periodically check for wear in the power supply cable. If the power supply cable shows signs of wear or damage call Customer Service and discontinue use of machine until issue is addressed.

6.2 - TROUBLESHOOTING

Most issues can easily be resolved by the user. If the following list does not provide a solution, please call Customer Service at 1-800-772-2126 for support.

6.2.1 - DISCS ARE HARD TO INSTALL OR REMOVE

Check that the discs and drive shaft are clean and free of debris

6.2.2 - LID DOES NOT LOCK

Check that the lid is installed correctly and free of debris. Make sure disc is fully seated on the drive shaft

6.2.3 - POOR CUTTING QUALITY

Check that the blade is not worn. Try removing Paddle if it is installed. Try applying slightly more or slightly less pressure to pusher. If blades are worn, contact Customer Service to start a replacement or refurbishment process.

6.2.4 - POOR PRODUCT DISCHARGE

Try installing or removing Paddle. Ensure Paddle is NOT installed if using a Dice Grid. Ensure Catch Bin is not overfull. Open Lid and check feed chute, blades, and discharge chute for obstructions.

6.2.5 - MACHINE STOPS UNEXPECTEDLY

Ensure product is not frozen and does not contain bones or other hard objects. Open lid and check feed chute, blades, and discharge chute for obstructions.

6.2.6 - MACHINE DOES NOT START

Ensure lid is closed and secure, and pusher handle is down. If pusher is raised, ON button will BLINK green indicating the machine is ON, but it will not start until pusher is lowered.

CHAPTER 7 - CLEANING

⚠ WARNING

ALWAYS UNPLUG MACHINE BEFORE CLEANING OR PERFORMING ANY MAINTENANCE. FAILURE TO DO SO COULD RESULT IN SERIOUS INJURY OR ELECTRICAL SHOCK

⚠ CAUTION

BLADES ON DISCS ARE VERY SHARP, HANDLE WITH CARE

7.1 - FREQUENCY

Machine should be cleaned after every use to prevent build up of contaminents. In particular, parts that come into contact with food need to be cleaned frequently and thoroughly

7.2 - METHODS

Clean the machine with a regular detergent and a wet cloth at ambient temperature. Do not use pressurised water, jets, brushes, or tools that could damage it.

NOTE: NEVER WASH ANY OF THE PARTS OR CUTTING DISCS IN THE DISHWASHER.

NOTE: THE VCV17 VARIABLE THICKNESS DISC IS AN EXCEPTION AND MAY BE WASHED IN THE DISHWASHER

7.3 - HOW TO CLEAN THE MACHINE

Remove the lid and the discs, paddle, the pestle, and catch bin. (Fig 12). Clean the feed chute, lid, pusher, cutting chamber, and discharge chute. Clean and dry all removed parts and accessories. Wipe down all external surfaces. Dry with a cloth and reassemble the machine.

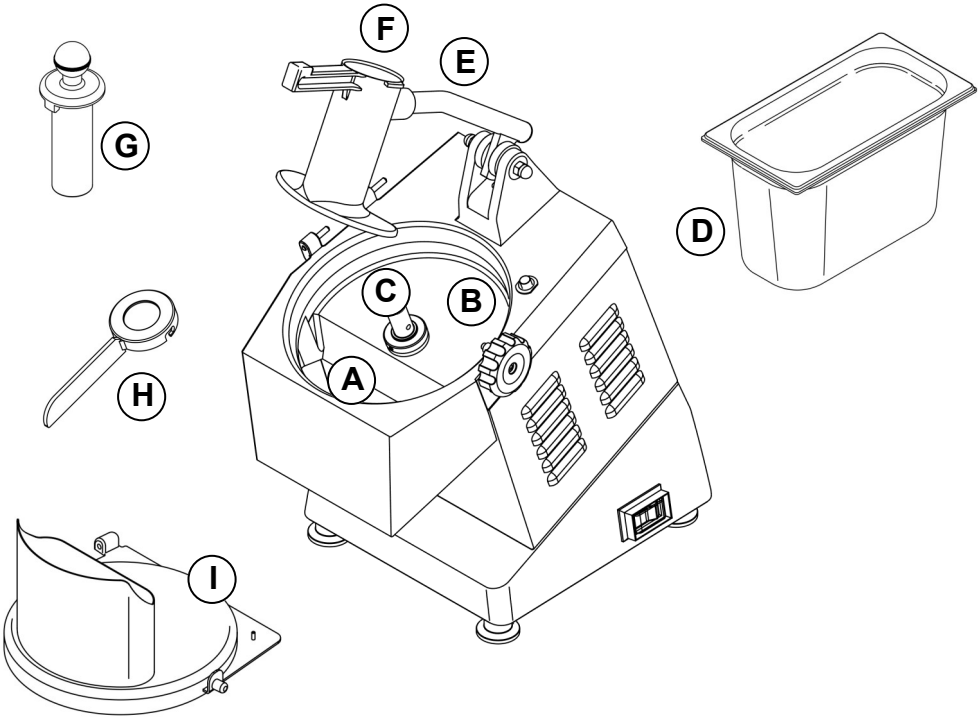


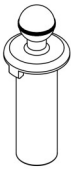
Fig 12– View of disassembled machine for cleaning

A DISCHARGE CHUTE
B CUTTING CHAMBER
C DRIVESHAFT
D CATCH BIN
E PUSHER HANDLE
F PRODUCT INLET CYLINDER
G PESTLE
H PADDLE
I LID

CHAPTER 8 - PARTS AND ACCESSORIES

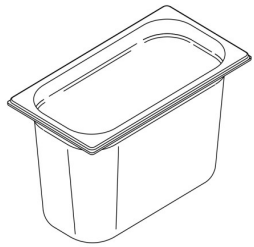
8.1 - STANDARD ACCESSORIES
Included with your VariCut

Pestle VCSP01



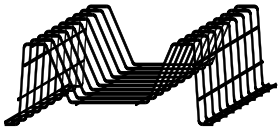
Paddle VCSP02

Catch Bin VCSP03



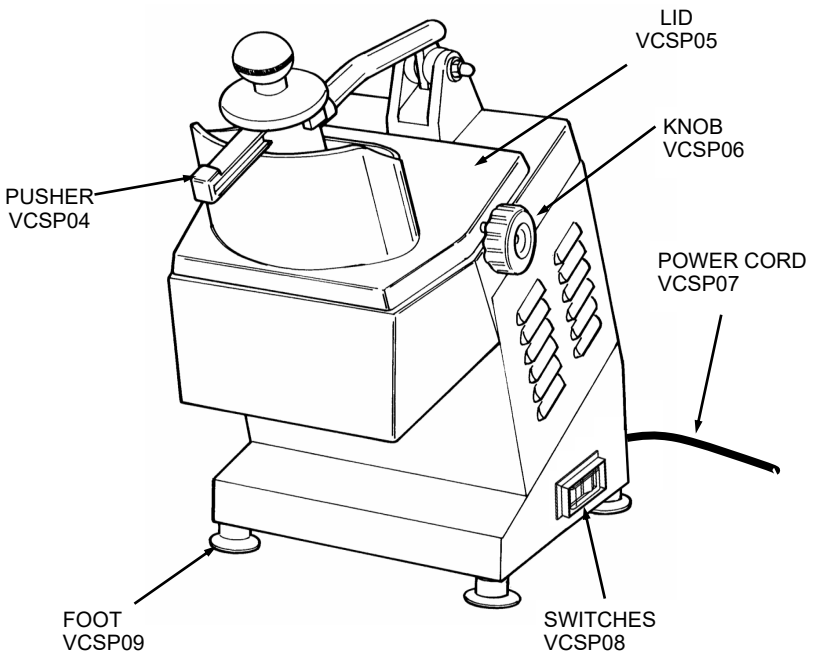
8.2 - OPTIONAL ACCESSORIES
Available for purchase

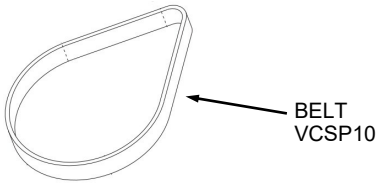
Disc Holder VCDH01



8.3 - SPARE PARTS

Available for purchase as spare or replacement parts. Call Customer Service at 1-800-772-2126 for additional support.





WARRANTY

All Edlund products are guaranteed against defects in material and workmanship for a period of one year from date of purchase, except where specifically noted. The company's obligation under this warranty is limited to repairing or replacing without charge any part or parts found to be defective **under normal use.** If applicable, it is the responsibility of the purchaser to return the entire unit to the factory, **properly packed, transportation charges prepaid.** This warranty does not cover knives and gears on can openers. No other warranty, written or verbal, is authorized by the company. Warranty charges do not include state, federal, foreign, excise, municipal, or other sales or use taxes. All such taxes are the responsibility of the purchaser.

Carrier is responsible for merchandise in transit to you.

Edlund Company reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify our equipment because of factors beyond our control and government regulations. Charges to update equipment do not constitute a warranty charge.

The following are not covered under warranty:

1. Failure from neglect, abuse, careless handling or mis-application of unit.
2. Failure caused by improper maintenance.

Return products to:

Edlund Company, LLC, Service Department
319 Queen City Park Rd., Burlington, VT 05401, USA
An ISO 9001:2015 Company

Phone: (800) 772-2126 & (802) 862-9661 • Fax: (802) 862-4822