



**Vegetable Preparation Machine
VPM Operating Manual**

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the vegetable preparation machine match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data

Specifications:

Model:	VPM
Voltage (V)	220-240V 50Hz
Power (W)	500
Disc Speed (rpm)	270
Weight (Kg)	23
Dimensions (mm)	235w x 490d x 480h

Installation

Positioning:

The installation of the unit must be performed by a qualified technician only.

Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.

Ensure no flammable products are placed near the unit, as it will get hot.

Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

Before attempting to set the unit up, ensure it is switched off and unplugged.

The Cutting Blades and Graters:

Follow the instructions below and use figures 2-4 to ensure the blades and graters are correctly installed.

1. To open the unit, rotate the knurled locking handle and swing open the top cover. (See fig.2)
2. Fit the ejector disc, ensuring it engages on the drive shaft via the two pegs.
3. Locate the dicing grid if required. [**N.B** Dicing grids will only fit one way. (See fig.4)]
4. Locate the slots on the cutting disc in the pegs on the drive shaft and turn through 90 degrees to secure. (See fig.3). The cutting disc is correctly fitted when its centre boss is flush with the head of the drive shaft.

Warning: The cutting discs must be located /removed by handling the plastic disc and **NOT** by handling the cutting blade.

5. Return the cover to its operating position and relock into position using the knurled locking handle.



Figure 1



Figure 2

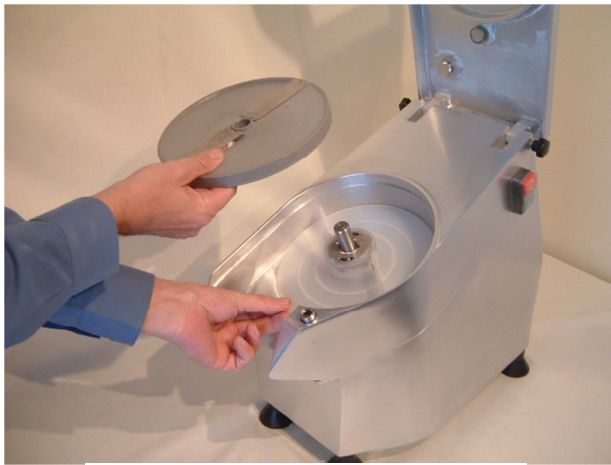


Figure 3



Figure 4

Operating Instructions

1. Select the correct feed hopper (large half-moon or small circular) and insert the chosen vegetable
2. Then use the feed arm or feed stick to apply gentle, constant pressure on the required food.
3. As the VPM works rapidly, once a vegetable has been placed in the hopper, it is imperative to maintain constant pressure to achieve uniform cuts/slices. This is particularly important when using the chipper.
4. With smaller vegetables a more uniform slice is achieved utilizing the smaller hopper.

Warning: Under **NO** circumstances attempt to push vegetables into the machine by hand.

Maintenance

Cleaning

The unit should be cleaned after each use. Before cleaning, ensure the machine is disconnected from the mains.

All removable parts: Ejector Disc, Cutting Blades, Dicing Grids and Feed Stick are dishwasher safe, or may be washed in warm soapy water. Prior to placing them back into the unit ensure they have been rinsed and dried thoroughly.

The body of the machine, including the inside of the top cover, should be wiped over with a damp cloth. Again before operating the unit again, ensure it has been dried thoroughly.

Do **NOT** use abrasives or other products, which are likely to cause damage to the machine body.

WARNING: Never immerse the body of the machine in water or spray directly with a jet of water.

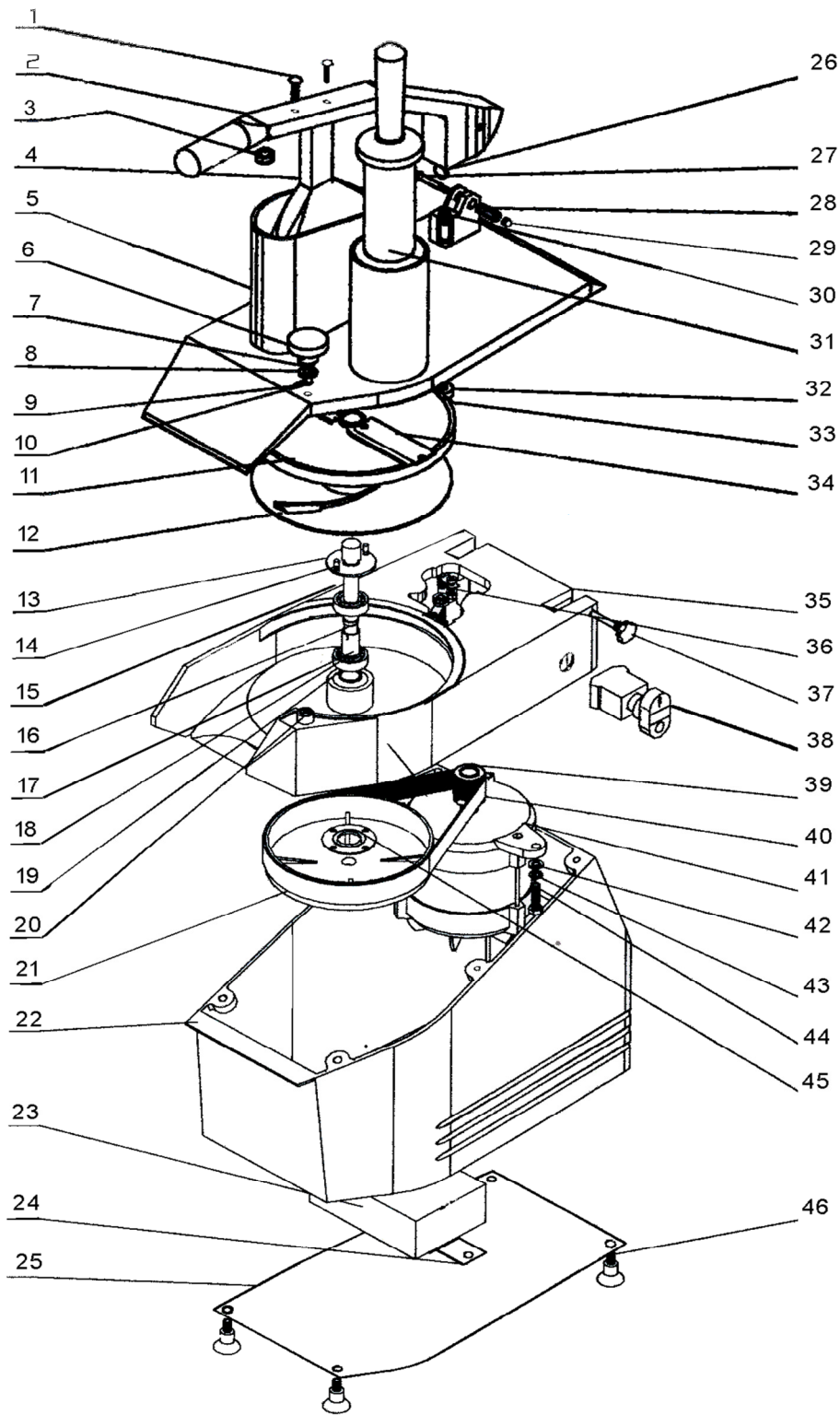
Troubleshooting

In the event the VPM does not operate, check and try the following:

- Ensure the plug fuse is of the correct rating and type and that it has not blown.
- Check to make sure that both the top cover and the feed arm are correctly positioned and locked.
- Reset the machine by quickly switching OFF and then ON again.

Note: If none of the above resolves the issue, please contact the manufacturer.

Parts Diagram



No.	Part Name
300-001	Bolt
300-002	Handlebar
300-003	Nylon gasket
300-004	Pressing piece
300-005	Input body
300-006	Anchor knob
300-007	Spring
300-008	Gasket
300-009	Pin
300-010	Anchor spindle
300-011	Knife disc
300-012	Drain disc
300-013	Anchor board
300-014	Pin
300-015	Oil envelope
300-016	Central spindle
300-017	Isolated sheath
300-018	Gear
300-019	Block circle
300-020	Anchor sheath
300-021	Belt wheel
300-022	Seat of body
300-023	Electric box
300-024	Bottom board of electric box
300-025	Bottom board of body
300-026	Magnet steel
300-027	Umbrella bolt
300-028	Steel sheath
300-029	Nut
300-030	Adjusting bolt
300-031	Plastic pressing stick
300-032	Seat of magnet
300-033	Magnet steel
300-034	Knife
300-035	Body
300-036	Microswitch
300-037	Waved bolt
300-038	Switch
300-039	Strapped wheel
300-040	Belt
300-041	Motor
300-042	Gasket
300-043	Gasket
300-044	Bolt
300-045	Gear cover
300-046	Bolt