

Easy WedgerTM and Easy Apple CorerTM

 N55550-4
 4 Section Wedge

 N55550-6
 6 Section Wedge

 N55550-8
 8 Section Wedge

 N55550-8C
 8 Section Corer

OPERATING AND MAINTENANCE INSTRUCTIONS

Important

- 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

Remember the blades are <u>VERY SHARP</u>! Be careful when handling and operating the machine to keep hands away from the blades.

Preparation

- Your Easy Wedger™ and Easy Apple Corer™ comes to you fully assembled.
- 2. Place the unit on a good firm work surface.
- 3. If unit fails to operate properly when first used call NEMCO customer service at 1-800-782-6761.

Operation

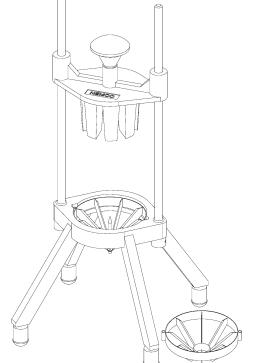
- 1) Lift PUSH BLOCK and place the produce on the BLADE ASSEMBLY.
- 2) Remove hand/fingers from the cutting area and with a strong, quick thrust bring the PUSH BLOCK down to force the produce through the BLADES.
- 3) Clean the machine after wedging is completed using cleaning instructions below.

Cleaning

- 1) Lift PUSHER BLOCK off GUIDE RODS.
- 2) Remove screws from bottom of the FRAME to release the BLADE ASSEMBLY.
- 3) Thoroughly wash the PUSH BLOCK, BLADE ASSEMBLY and the FRAME.
- 4) Reassemble by reversing the procedure.

To Lubricate

When needed, lubricate the GUIDE RODS with mineral oil, food grade grease or rub them with paraffin. DO NOT LUBRICATE WITH COOKING OIL – IT GETS STICKY!





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