



Please read and comply with the instructions listed on this document. To get the best service life and performance from your machine, clean it thoroughly before and after each use by following the instructions listed below. Minimize the use of alkaline cleaners as they may dull the finish and cause pitting.

## **Safety Instructions**

Be careful when handling and operating the machine, as the blades are <u>very sharp</u>. Always keep your hands away from the blades.

# Operation

1) Place the unit on a sturdy work surface.

- 2) Core, slice, or cut the produce to prepare it for chopping.
- 3) Lift the handle and place the produce on the blades.
- 4) Remove hands from the cutting area.
- 5) In one, fluid motion, bring the push block down to force the produce through the blades.
- 6) Lift push block and repeat as needed.
- 7) Clean the machine after chopping is complete using the cleaning instructions below.
- 8) Do not chop produce larger than the opening in the blade holder.

NOTE: to cut ¼" and ½", use ¼" push block. To cut 3/8", use the 3/8" push block. To cut 1", use the 1" push block.

## **Cleaning and Maintenance**

1) Remove the handle, push block guide, bumpers, and blade and holder assembly off the guide rods.

- 2) Wash the push block guide, push block, blade and holder assembly, and frame thoroughly.
  - a) The push block can be removed from the push block guide by removing the thumbscrews.
- 3) To disassemble the blade and holder assembly for further cleaning:
  - a) Remove the screws and the blade holder plate.
  - b) Gently tap the blades and the blade spacers from the blade holder.
- 4) To reassemble:
  - a) Place the blade holder on a sturdy surface with the blade spacer pockets facing upward.
  - b) Insert the 4 blade spacers with their slots toward the inner opening of the blade holder.
  - c) Insert blades with the sharp edge downward and slots upward.
  - d) Insert blades with sharp edge and slots downward.
  - e) Reposition the blade holder plate and secure it with screws.
  - f) Reposition the blade and holder assembly, bumpers, push block, push block guide, and handle on the frame.

5) When needed, lubricate the guide rods with mineral oil, food grade grease or paraffin.

Do not use cooking oil.



### **Replacement Parts**



1/4" Blade Assembly #181BAXL14

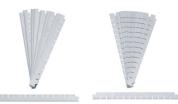


3/8" Blade Assembly #181BAXL38





1" Blade Assembly #181BAXL1



1/4" Blade (26 Blades) #181BL14XL



3/8" Blade (18 Blades) #181BL38XL



1/2" Blade Assembly

#181BAXL12

1/2" Blade (12 Blades) #181BL12XL



1" Blade (6 Blades) #181BL1XL



Pusher Block for 3/8" #181PBXL38



Pusher Block for 1/4" & 1/2" #181PBXL1412



1" Push Block #181PBXL1



Feet #181FT1



Bumper #181BUMPER



# EQUIPMENT LIMITED WARRANTY

Garde XL warrants its equipment to be free from defects in material and workmanship for a period of 2 years. This is the sole and exclusive warranty made by Garde XL covering your Garde XL brand equipment. A claim under this warranty must be made within **2 years** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Garde XL reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Garde XL Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

#### To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- WebstaurantStore.com: Contact <u>help@webstaurantstore.com</u>. Please have your order number ready.
- The Restaurant Store: If you purchased this unit from your local store, please contact your store directly.
- TheRestaurantStore.com: Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Garde XL makes no other warranties, express or implied, statutory or otherwise, and HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.

#### This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Blades. They are expected to wear down and be replaced by user on a consistent basis dependent upon frequency of usage.
- Garde XL has the sole discretion on wearable parts not covered under warranty
- Equipment used for residential or other non-commercial purposes
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Garde XL shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.