



# QUICK START GUIDE

## FRUIT AND VEGETABLE WEDGERS

### MODELS

181WEDGE4 - 4 Section, 181WEDGE6 - 6 Section,  
181WEDGE8 - 8 Section, 181WEDGE10 - 10 Section,  
181CORE8 - 8 Section Apple Corer

### SAFETY INSTRUCTIONS

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

### PREPARATION

1. This unit comes fully assembled.
2. Place the unit on a sturdy work surface.

### OPERATION

1. Lift the push block and place the produce on the blade assembly.
2. Remove hands and fingers from the cutting area and bring the push block down to force the produce through the blades.
3. Clean the machine after wedging is completed using the instructions below.

### CLEANING AND MAINTENANCE

1. Lift the pusher block from the guide rods.
2. Remove the screws from the bottom of the frame to release the blade assembly.
3. Wash the push block, blade assembly, and frame thoroughly.
4. To reassemble, reverse the procedure.
5. When needed, lubricate the guide rods with mineral oil, food-grade grease, or paraffin. Do not use cooking oil.

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



### REPLACEMENT PARTS

These parts can be purchased from the same location as the wedger.

ITEM NUMBER	DESCRIPTION
181WBA4	4 Section Blade Assembly
181WBA6	6 Section Blade Assembly
181WBA8	8 Section Blade Assembly
181CBA8	8 Section Corer Blade Assembly
181WBA10	10 Section Blade Assembly
181WPB48	4/8 Section Push Block
181WPB6	6 Section Push Block
181WPB10	10 Section Push Block
181FT1	Feet
181VWKNOB	Knob
181BUSHING3	White Bushing