

The logo for Neumärker, featuring the brand name in a red, stylized script font. A red horizontal bar with a slight upward curve is positioned below the text.

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DEUTSCHLAND

Operating Manual

Electric Curly Potato Maker



Art.-Nr. 05-10144



www.neumaerker.de



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SAFETY PRECAUTIONS



	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>008_051514</p>

	 DANGER
	<p>Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p>014_020416</p>



	 WARNING
	<p>This machinery contains sharp blades. Keep hands and body parts clear at all times.</p> <p>037_103114</p>



	 WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010_010914</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	 WARNING
	<p>Read and understand operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual please contact the manufacturer.</p> <p>022_060215</p>

SAFETY PRECAUTIONS (continued)

	 WARNING
	DO NOT allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment. Carefully read all instructions before operation. 012_010914

	 WARNING
	This machine is NOT to be operated by minors. 007_010914

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Note: Improvements are always being made to the equipment.

This information may not be the latest available for your purposes. It is critical that you call our Service Department for any questions about your machine operations, replacement parts, or any service questions. (We do not assume any liability for injury due to careless handling and/or reckless operation of this equipment.) General images may be used in manual for reference only.

INSTALLATION INSTRUCTIONS

Inspection of Shipment

After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. The warranty does not cover damage that occurs in transit, or damage caused by abuse, or consequential damage due to the operation of this machine, since it is beyond our control (reference warranty in back of manual).

Manual

Read and understand the operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual please contact the manufacturer.

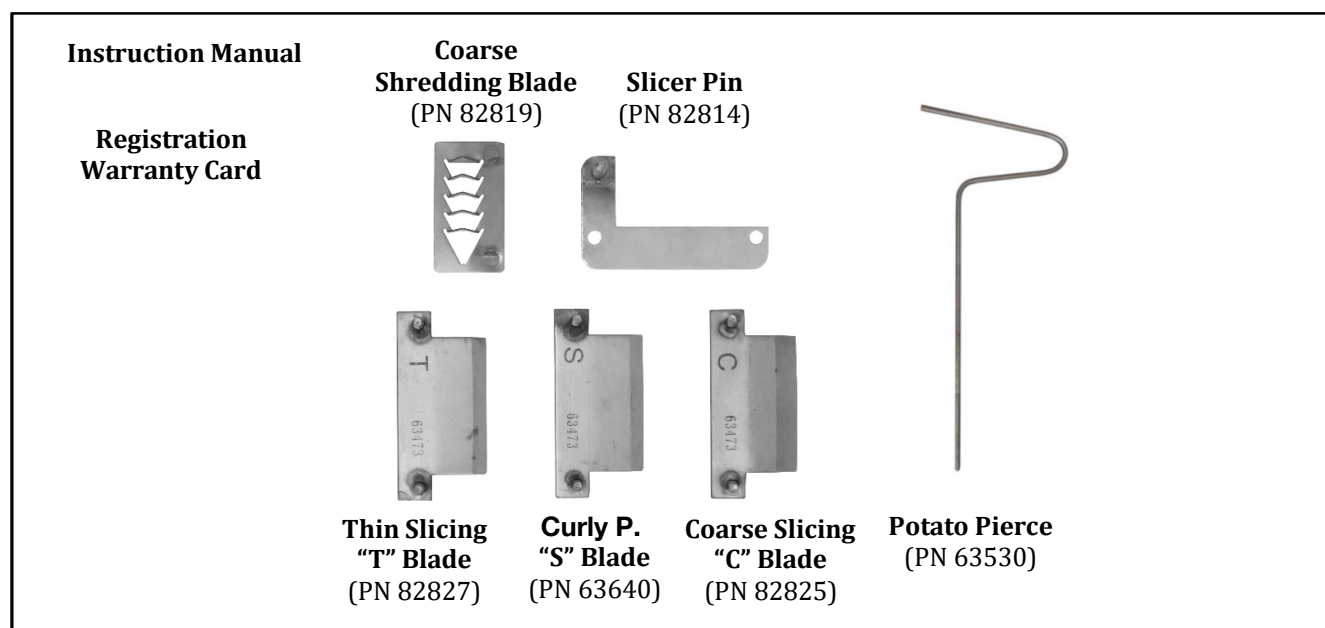
Model Description

05-10144: Spiral Slicer, motorized model

This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed and breakfast or other residential type environments.

Items Included with this Unit

The Spiral Slicer comes with the Cutting Blades, Slicer Pin, Potato Pierce, and Wood Skewers shown below. The unit is shipped from the factory with the Coarse "C" Blade, Coarse Shredding Blade and the Slicer Pin already mounted on the unit. See Blade Description and Blade Assembly sections for individual blade descriptions and assembly instructions.



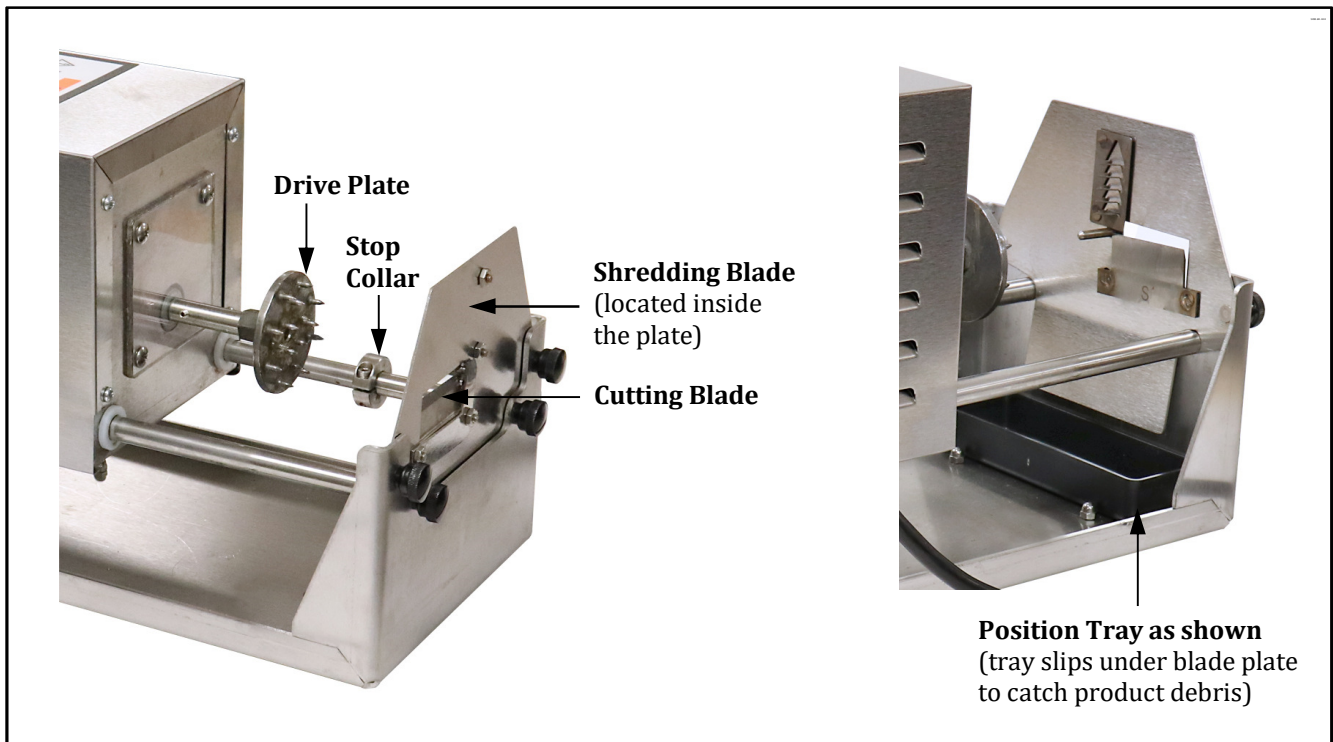
Setup

This unit has been completely assembled and tested at the factory.

1. Remove all packaging and tape prior to mounting the unit (see Unit Mounting Instructions on next page).
2. By default the unit is shipped with the “C” Slicing Blade, Coarse Shedding Blade, and the Slicer Pin installed on the plate mount in the unit. To change the blades, see the Blade Assembly section.
3. Check the Stop Collar. Be sure it is securely fastened into place so the drive plate pins can come close, but NOT touch the cutting blades. Adjust the Stop Collar as needed (see instructions below).
4. Position the tray in place under the blade plate as shown in image below.
5. After setup, the unit should be cleaned (reference the Care and Cleaning Section).

Adjust the Stop Collar

Loosen the screws on the Stop Collar and adjust collar so the Drive Plate Pins can come close, but NOT touch the cutting blades, then re-tighten the screws. Check the Stop Collar periodically during use to be sure it has not shifted.



Unit Mounting Instructions

The Spiral Slicer must be mounted to the work surface for operation. See below for unit mounting options and instructions.

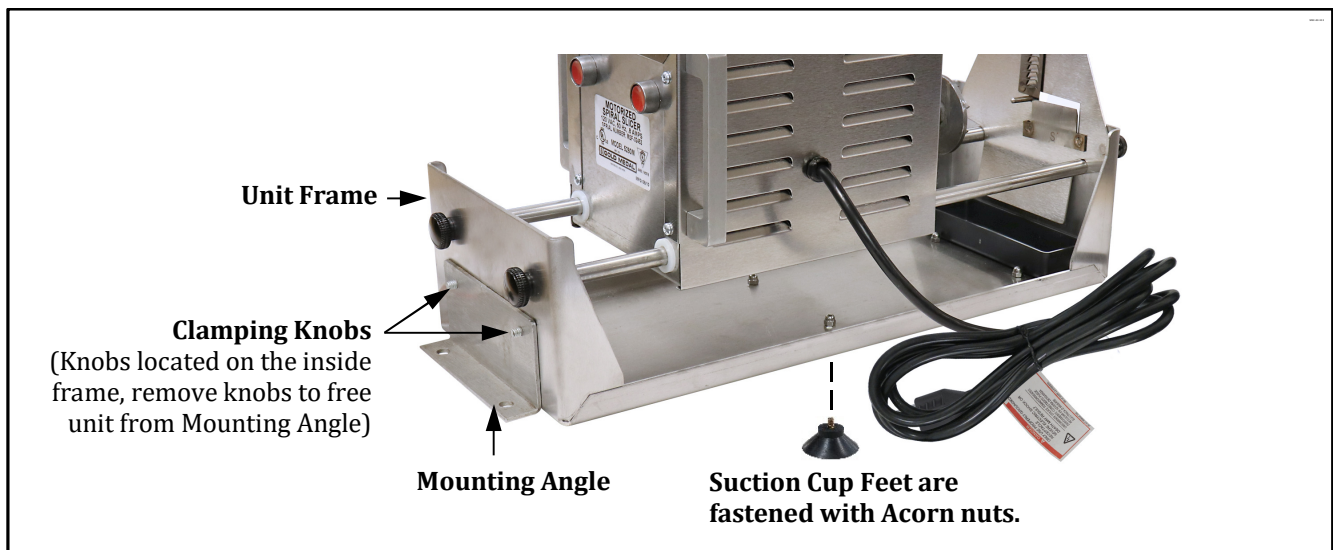
Suction Cup Mounting

The Spiral Slicer is shipped from the factory with 6 suction cup feet which allow the unit to be attached to a smooth (unpolished), level surface.

Semi-Permanent Mounting

A semi-permanent mounting angle comes pre-attached to your slicer with two clamping knobs. The clamping knobs allow the unit to be removed from the mounting bracket and reattached as needed. To use the semi-permanent mounting system follow the steps below:

1. Remove the suction cups from the bottom of the unit (see image below).
2. Remove the mounting angle from the slicer unit by removing the clamping knobs.
3. Securely bolt the mounting angle to the surface it will be used on.
4. Reattach the unit to the mounting angle using the clamping knobs; be sure knobs are tightened completely.



Permanent Mounting



The unit can be permanently mounted to a surface by following the Semi-Permanent Mounting instructions, and additionally bolting the frame to the surface.

Note: Permanent mounting the machine may be in violation of health codes and is not recommended. Check with the local Health Department before permanently mounting this unit.

Electrical Requirements

The following power supply must be provided:



05-10144: 230 V~, 96 W, 50 Hz

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>008_051514</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is our recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance. Make sure cord is located to prevent a trip hazard or unit upset.

Before You Plug In Machine

1. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.
2. Make sure the wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
4. DO NOT use a grounded to un-grounded receptacle adapter (where applicable).
5. Install the unit in a level position.

	 CAUTION
	<p>If the supply cord is damaged, it must be replaced by service agent or similarly qualified persons in order to avoid a hazard.</p> <p>039_080614</p>

Blade Description

The Spiral Slicer comes with 3 Slicing Blades, 1 Shredder Blade, and a Slicer Pin. See below for all blade descriptions and their uses. See Blade Assembly section on the next page for instructions on changing the blades.

The unit is shipped from the factory with the Slicer Pin, Coarse Slicing Blade and Shredder Blade pre-mounted on the Blade Mount Plate. Additional pre-mounted Blade Assembly Kits are available for purchase separately to allow quick change of blades, reference the Optional Blade Assemblies in the Parts Section of this manual.

Slicing Blade Description

Any of the slicing blades may be used alone.

“T” Blade – Thin slicing blade for ribbon fries (Part No. 82827)

The “T” Blade has a slight bend in it and will make slices approximately 1/8” thick. Use this blade with the Slicer Pin to make ribbon fries.

“S” Blade – Thin slicing blade for Curly Potatoes (Part No. 63640)

The “S” Blade has a slight bend in it and will make slices approximately 1/8” thick. Use this blade with a wooden skewer to make Curly Potatoes.

“C” Blade – Coarse slicing blade (Part No. 82825)

The “C” Blade has a 12 degree bend in it and will make slices 1/4” thick. Use this blade with the Coarse Shedding Blade and the Slicer Pin to make spiral fries. Use the “C” Blade and the Slicer Pin only to make the “Exploding Onion”.

Shredding Blade Description

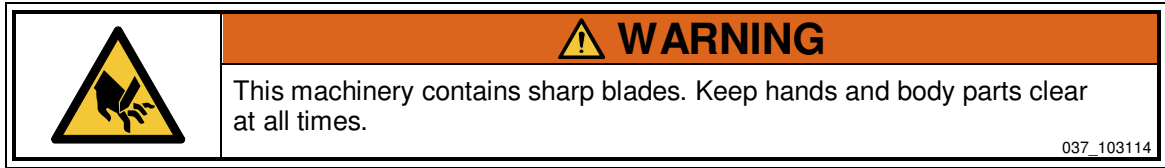
The shredding blades must be used with a Slicing Blade. The Slicer Pin (Part No. 82814) is always used, EXCEPT when making Curly Potatoes.

Coarse Shredding Blade (Part No. 82819)

The Coarse Shredding Blade has 5 cutting teeth. Use this blade with the “C” Blade and Slicer Pin to make spiral fries.

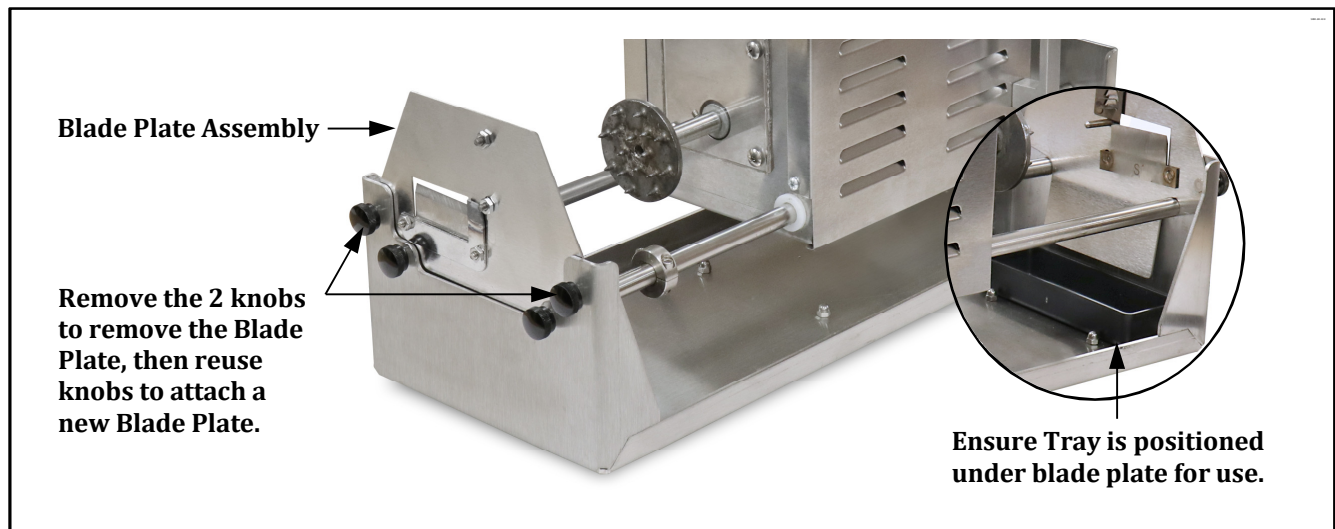
Blade Assembly

Follow the instructions below for removal and installation of the cutting blade assembly. See previous section for blade descriptions and their uses.



Changing the Blade Plate Assembly

The unit is designed to easily switch from one blade plate assembly to another, using the knobs shown below. Unplug the unit before attempting to change the blade plate assembly.



Changing the Blades

Slicing Blades must always be mounted horizontally, and Shredding Blades must always be mounted vertically on the blade plate (fasten blades with hex nuts provided). Installation of the blades in any other orientation will result in the unit being non-functional (reference image shown).

1. Unplug the unit before attempting to change the blades.
2. Remove the nuts securing the blades, and then remove the blades.

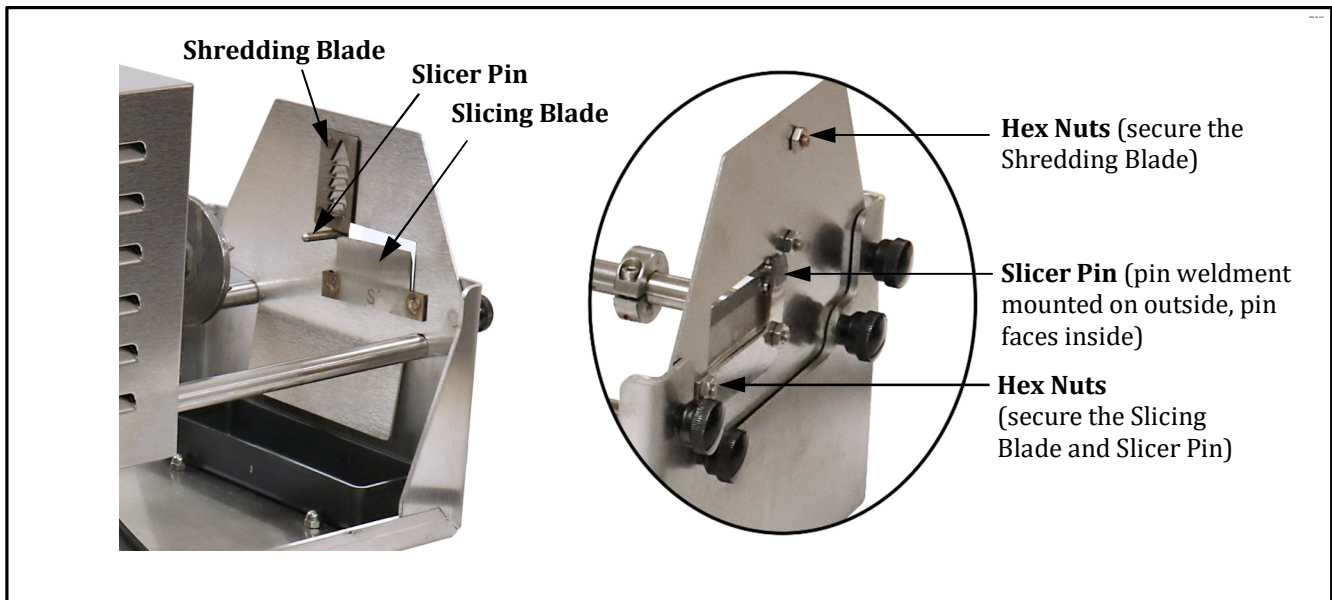
Caution: Blades are sharp; always use caution when changing, cleaning, or handling.

3. Install the next blade; mount from the interior side allowing the studs to pass through the frame and be secured on the exterior side (reference image shown).

If a Slicer Pin is used, slide the pin weldment onto the slicing blade studs on the exterior side of the frame allowing the pin to pass through to the interior (reference image).

4. Securely fasten all blades reusing the hex nuts.

5. Check the Stop Collar, the drive plate pins should come close, but NOT touch the cutting blades. Adjust the collar as needed, and make sure it is fully tightened into place. Reference Adjust the Stop Collar, in the Installation section of this manual.



OPERATING INSTRUCTIONS

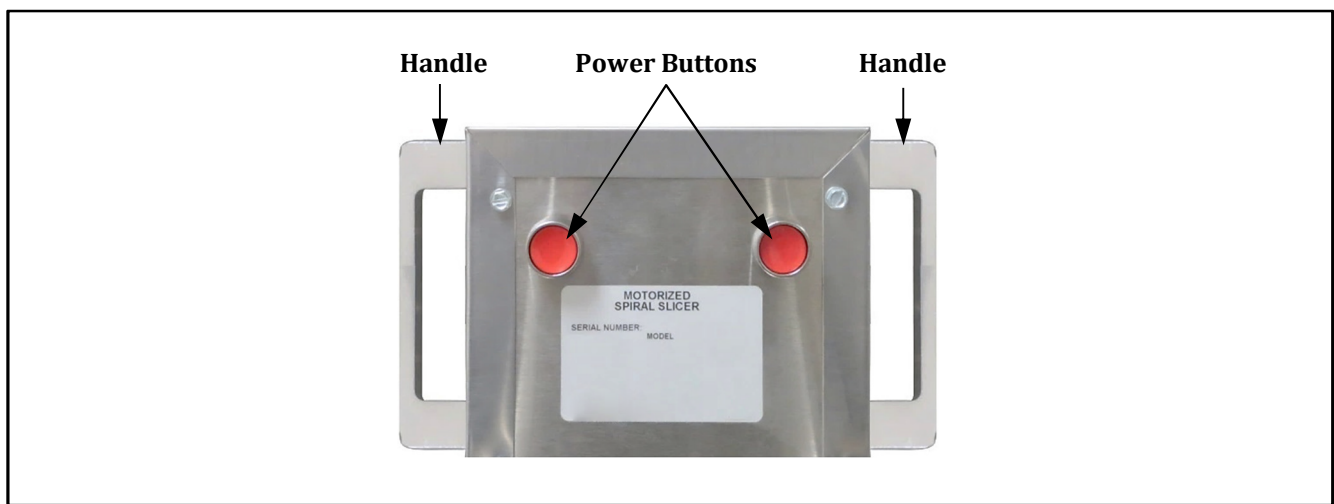
Controls and Their Functions

HANDLES

A Handle is located on each side of the unit for pushing the slicer along the slide rails.

POWER BUTTONS

The unit has 2 push button momentary switches which provide power to the motor to rotate the drive. The motor will NOT engage unless both Power Buttons are pushed and held at the same time. Releasing the buttons stops the motor.



General Unit Operating Instructions

1. Make sure the correct blade configuration is installed and securely fastened to unit.
2. Check the Stop Collar; adjust as needed so the drive plate does not touch the blades.
3. To operate the motorized unit, grab a handle with each hand, and using both thumbs, push the two power buttons at the same time to start the motor to rotate the drive plate.
Note: The motor will NOT engage unless both Power Buttons are pushed at the same time.
4. Do not push too hard. Push with a steady motion letting the machine and blades do the work.
5. Release the Power Buttons to stop the motor.

Making Curly Potatoes

The Shredding Blade and Slicer Pin (if installed) must be removed from the unit. Install the "S" Slicing Blade to make Curly Potatoes. Position the blade to the upper side of the blade mounting holes for proper cutting of Curly Potatoes. If the swirls are not loading onto the skewer properly, check the slicing blade mounting and adjust it to its maximum height.

Note: Check the Stop Collar; adjust as needed so the drive plate does not touch the blade.

1. Cut about a 1/2" piece of the potato from one or both ends.
2. Use the Potato Pierce to create a hole through the potato, then insert a Wood Skewer (Part No. 4159) into potato until it protrudes from opposite end of potato about 1/2".
3. Feed the long, empty portion of the skewer through the open slot next to the cutting blade.
4. Place the short, 1/2" end of the skewer protruding from the potato into the hole in the drive plate and firmly seat the potato onto the spikes of the drive plate.
5. Move the potato and drive assembly toward the blades.
6. Grab a handle with each hand and press both Power Buttons at the same time to activate the motorized slicer.
7. Slowly advance the potato towards the blade until it is fully engaged with the slicing blade.
8. Firmly push until the drive assembly reaches the set collar. A small slice of potato will be left on the drive plate; carefully remove before starting another potato.

For All Other Applications

Mount the appropriate blade or blade combination and the slicer pin on the unit according to the product being made (see Blade description and Blade Assembly sections).

Note: Check the Stop Collar; adjust as needed so the drive plate does not touch the blade.

1. Cut about a 1/2" piece of the potato (or vegetable of choice) from each end.
2. Firmly seat the potato (vegetable) on the drive plate.
3. Move the potato and drive assembly toward the blades.
4. Insert the center pin into the potato.

Note: Do not bury the center pin, the shredding blade or cutting blade into the potato. This will result in poor performance.

5. Grasp the handles and press both Power Button Switches at the same time to activate the motorized slicer.
6. Slowly advance the potato towards the blade until it is fully engaged with the slicing blade.
7. Firmly push until the drive assembly reaches the set collar. A small slice of potato will be left on the drive plate; remove before starting another potato.

Care and Cleaning

	<div data-bbox="824 310 1073 352"> DANGER</div> <p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing.</p> <div data-bbox="1317 457 1409 474">025_111616</div>
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Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). A clean looking, well-kept machine is one of the best ways of advertising your product.



Follow the directions below to clean the unit each day after use.



1. With the machine OFF, unplug the unit before attempting to clean.
2. Carefully remove all excess food from the blades and drive plate.
Caution: Blades are sharp; always use caution when changing, cleaning, or handling.
3. The cutting blade plate may be removed from unit and taken to the sink to clean.
4. Clean the unit with a soft cloth, dampened with soap and hot water.
5. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel.
DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.
6. Thoroughly dry unit, then reassemble.



Troubleshooting



Issue	Possible Cause	Solution
Unit Not Operating	A. Power to the unit. B. Power Buttons	A. Make sure the lead-in cord is plugged in. B. Both Power Buttons must be pressed and held at the same time for the unit to operate. Reference the Operating Instruction section of this manual.
Blades Not Cutting Correctly	A. Blade orientation. B. Blades are loose. C. Blade adjustment for Curly Potatoes	A. The cutting blade must be mounted horizontally (fasten with hex nuts) and the shredder blade (if used) must be mounted vertically (fasten with hex nuts) for proper operation. Reference the Blade Assembly section of this manual for correctly mounting and fastening the blades. B. All blades must be completely tightened to the blade plate, and the plate securely fastened to the unit for use. C. When making Curly Potatoes only the "S" Blade should be used and it should be positioned at the high side of the mounting holes.
Drive Plate Hitting Blades	A. Stop Collar adjustment	A. Check the Stop Collar; adjust as needed so the drive plate does not touch the blade. See Adjust the Stop Collar in the Setup section.

MAINTENANCE INSTRUCTIONS

	 DANGER
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	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

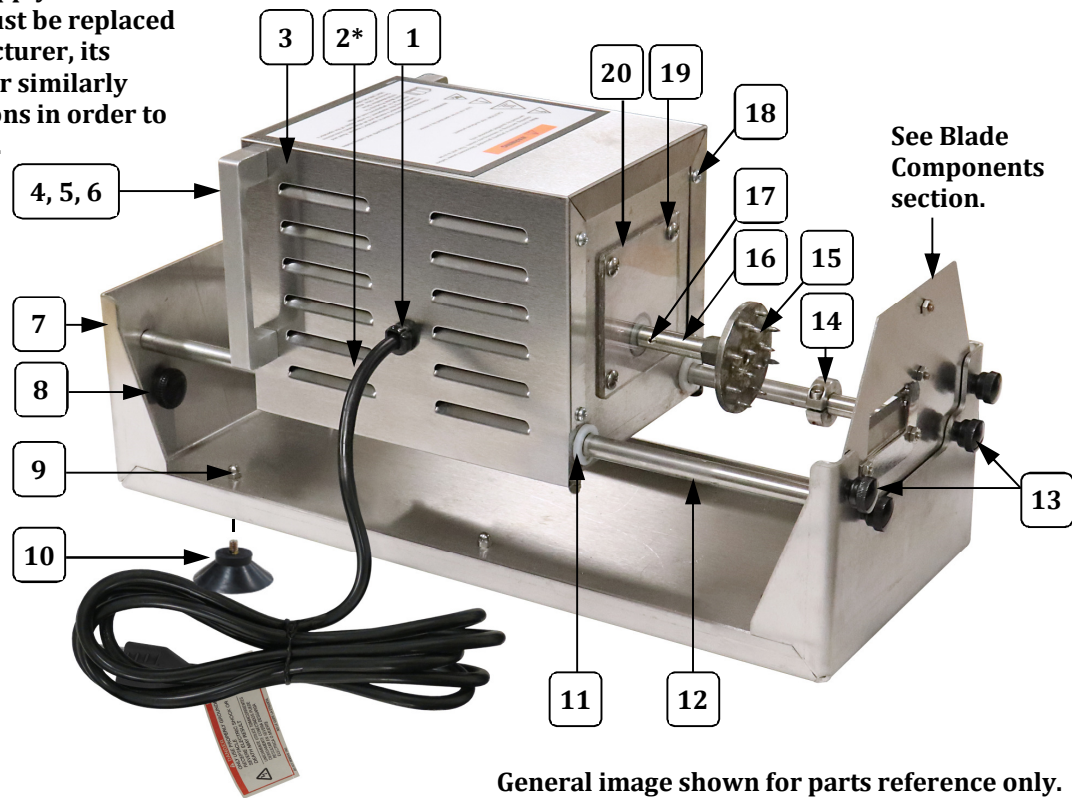
	 CAUTION
	<p>THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p> <p>027_010914</p>

ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date of manufacture (located on the machine nameplate/data plate) with your order.

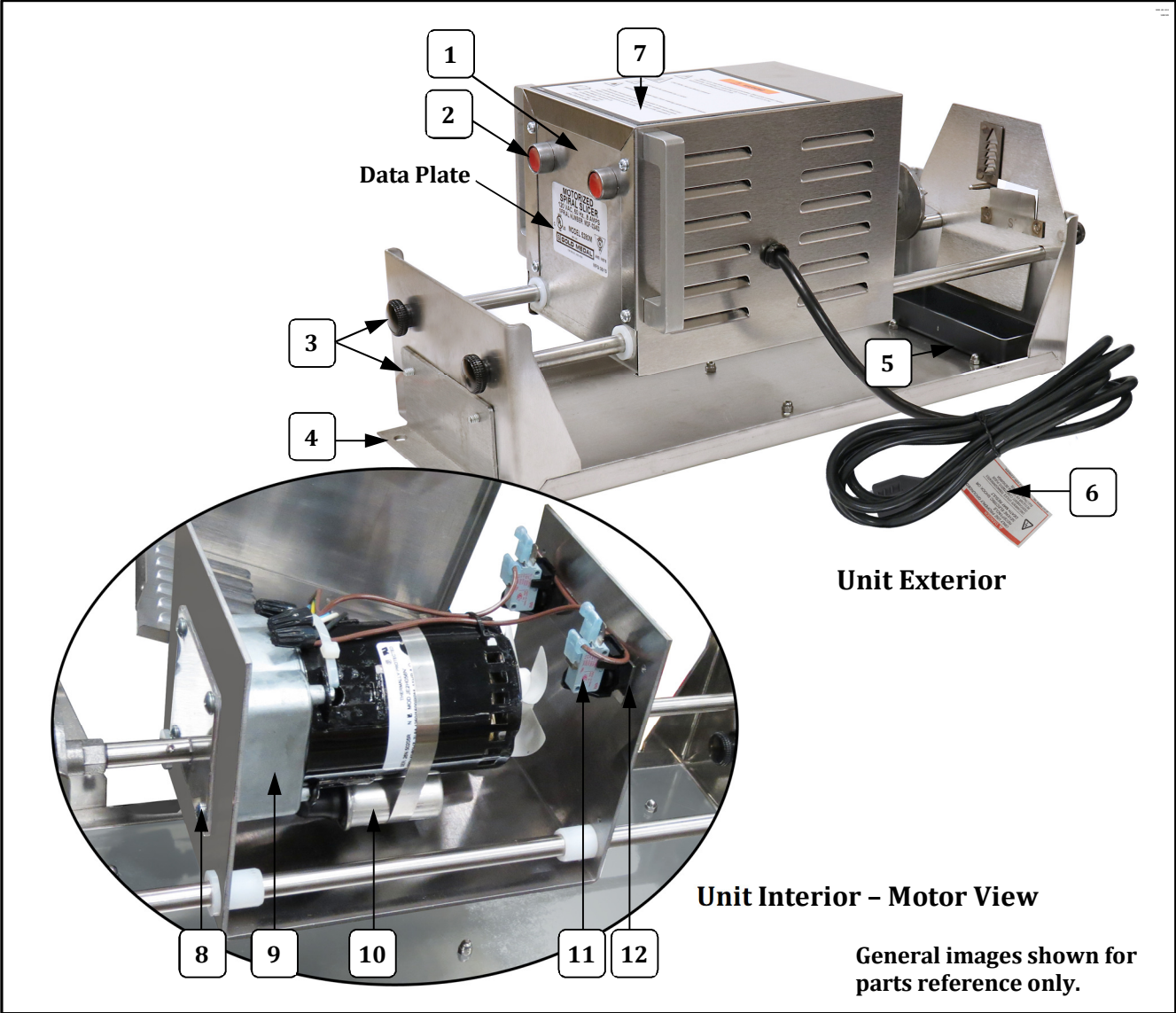
Unit Exterior (Cutter View)

***CAUTION:** If supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



Item	Part Description	Part Number
		5280-01-100
1	STRAIN RELIEF #SR-6P3-4	76026
2	POWER SUPPLY CORD, EXPORT	42369
3	MOTOR COVER	82857
4	HANDLE	67069
5	1/4-20 X 1/2 HEX HD BOLT (fastens handle)	14821
6	MED SPLIT LOCK WASHER 1/4	74526
7	BASE PAN	114015
8	CLAMPING KNOB	82864
9	8-32 ACORN NUT SS (Holds suction cup feet)	12385
10	RUBBER SUCTION FOOT (6 required)	44017
11	BUSHING	82863
12	SLIDE	82861
13	KNOB BLACK 1/4-20 (holds Blade Plate Assy)	12793
14	1/2 IN I.D. SPLIT COLLAR (Stop Collar)	69815
15	DRIVE PLATE	82816
16	MOTOR COUPLING	82860
17	8-32 X 3/16 SOC SET KCP	87392
18	8-32 X 1/4 PHIL PAN M/S	87314
19	10-32 X 1/2 TRUSS HEAD	12189
20	DIRT SEAL (plastic panel)	82877

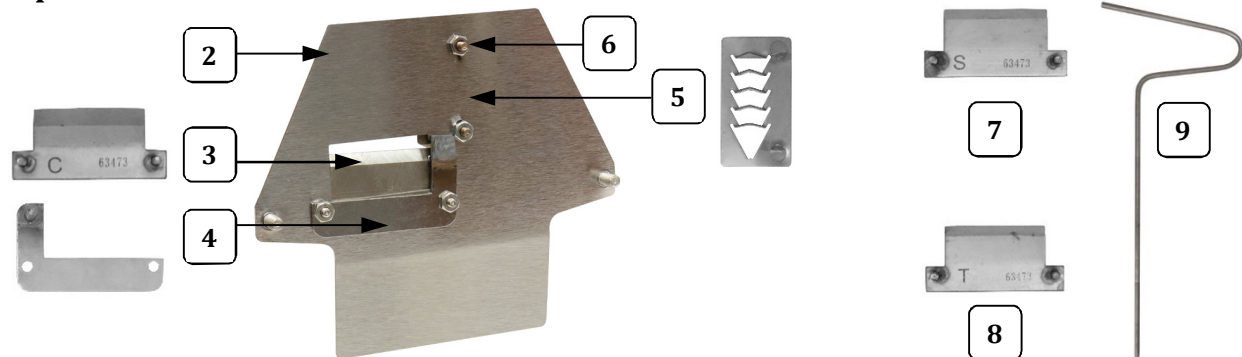
Unit Exterior (Controls View) – Unit Interior (Motor View)



Item	Part Description	Part Number
		5280-01-100
1	SLIDING PAN	82856
2	MOMENTARY SWITCH	38971
3	CLAMPING KNOB	82864
4	STOP ANGLE	82859
5	TRAY	114066
6	CORD WARNING LABEL	68720
7	LABEL, 5280	114064
8	10-32 X 1/2 TRUSS HEAD (screws to hold Motor)	12189
9	MOTOR	82804EX
10	MOTOR CAPACITOR	82217
11	MOMENTARY SWITCH (2 required)	38971
12	SWITCH PLATE	83042

Blade Components and Accessories

Replacement Items for Unit



- 1 5280-04 Coarse Blade Assembly** (shown above)
Reference table below for optional Blade Assembly Plates available.

Optional Items available for Unit



Item	Part Description	Part Number
1	5280-04 Coarse Blade Assembly (includes Plate, Coarse Slicing Blade, Coarse Shredding Blade, and Pin Weldment)	5280-04
2	BLADE MOUNT PLATE ASSY	114047
3	COARSE SLICING BLADE WELDMENT	82825
4	SLICER PIN WELDMENT	82814
5	COARSE SHRED BLADE	82819
6	8-32 HEX NUT	89129
7	CURLY POTATOE BLADE	63640
8	THIN SLICING BLADE WELDMENT	82827
9	POTATO PIERCE	63530
10	MEDIUM SHRED BLADE WELDMENT	82818
11	MEDIUM SLICING BLADE WELDMENT	82826

Optional Blade Assembly Plates

Item	Part Description	Part Number
1	Curly Potato Blade Assembly (includes Plate, Curly Potato Blade, and Pin Weldment)	5280-01
2	5280-02 Thin Blade Assembly (includes Plate, Thin Slicing Blade, and Pin Weldment)	5280-02
3	5280-03 Medium Blade Assembly (includes Plate, Medium Slicing Blade, Medium Shredding Blade, and Pin Weldment)	5280-03

Wiring Diagram

Model No. 05-10144

