



**Project:**  
**Item Number:**  
**Quantity:**

## INSTACUT™ 5.1 MANUAL FOOD PROCESSOR



Cleaning tool

### DESCRIPTION

Vollrath's InstaCut 5.1 boasts new features and improvements that step up the performance, reliability and ease of use of this go-to manual food processor. Slice, dice, wedge and core all in one device. Pop-in, pop-out blade assemblies make it easy and efficient to switch operations.

The InstaCut™ 5.1 Manual Food Processor is ideal for dicing and slicing, onions, tomatoes and peppers; and wedging and coring apples, celery, lemons, limes, onions, oranges, pears, peppers, tomatoes.

### WARRANTY

2 year parts and service warranty. Does not cover the blades. See Vollrath.com for details.

### AGENCY LISTINGS



Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

### ITEMS

| Item No. | Description | Item No. | Description      |
|----------|-------------|----------|------------------|
| 55457    | 1/4" Dice   | 55463    | 4 Section Wedge  |
| 55458    | 3/8" Dice   | 55464    | 6 Section Wedge  |
| 55459    | 1/2" Dice   | 55465    | 8 Section Wedge  |
| 55460    | 1/4" Slice  | 55466    | 10 Section Wedge |
| 55461    | 3/8" Slice  | 55467    | 12 Section Wedge |
| 55462    | 1/2" Slice  | 55468    | 6 Section Core   |
|          |             | 55469    | 8 Section Core   |

### FEATURES

- Stainless steel serrated blades cleanly cut a wide variety of fruits and vegetables to reduce bruising and waste, and improve food presentation
- Serrated blades require up to 50% less force to operate
- Captive fasteners stay put so they won't get lost or misplaced
- Three times faster than cutting by hand
- Blade frames will not corrode
- Pop-in / pop-out blade assemblies are too easy to clean
- Dicer and slicer processors include a cleaning tool that conveniently stows in the pusher block assembly
- Cast aluminum sled-leg base design is light weight and strong
- Base fits over third and sixth size pans up to 6" (15.2 cm) deep
- Rubber feet help keep the equipment in place
- Maximum size of the food product:
  - Slicing and Dicing: 5" (12.7 cm).
  - Wedging and coring: 3 1/2" (8.9 cm)

### ADDITIONAL COMPONENTS

- 59924 Cleaning Comb

#### Blade Pack

- 55470 1/4" (6.4) Dice
- 55471 3/8" (9.5) Dice
- 55472 1/2" (12.7) Dice
- 55473 1/4" (6.4) Slice
- 55474 3/8" (9.5) Slice
- 55475 1/2" (12.7) Slice
- 55476 4 Section Wedge
- 55477 6 Section Wedge
- 55478 8 Section Wedge
- 55479 10 Section Wedge
- 55480 12 Section Wedge
- 55481 6 Section Core
- 55482 8 Section Core

#### Kit (T-handle, blade pack, cleaning comb, replacement bumpers)

- 55483 1/4" (6.4) Dice
- 55484 3/8" (9.5) Dice
- 55485 1/2" (12.7) Dice
- 55486 1/4" (6.4) Slice
- 55487 3/8" (9.5) Slice
- 55488 1/2" (12.7) Slice
- 55489 4 Section Wedge
- 55490 6 Section Wedge
- 55491 8 Section Wedge
- 55492 10 Section Wedge
- 55493 12 Section Wedge
- 55494 6 Section Core
- 55495 8 Section Core

| Approvals | Date |
|-----------|------|
|           |      |



[www.vollrath.com](http://www.vollrath.com)

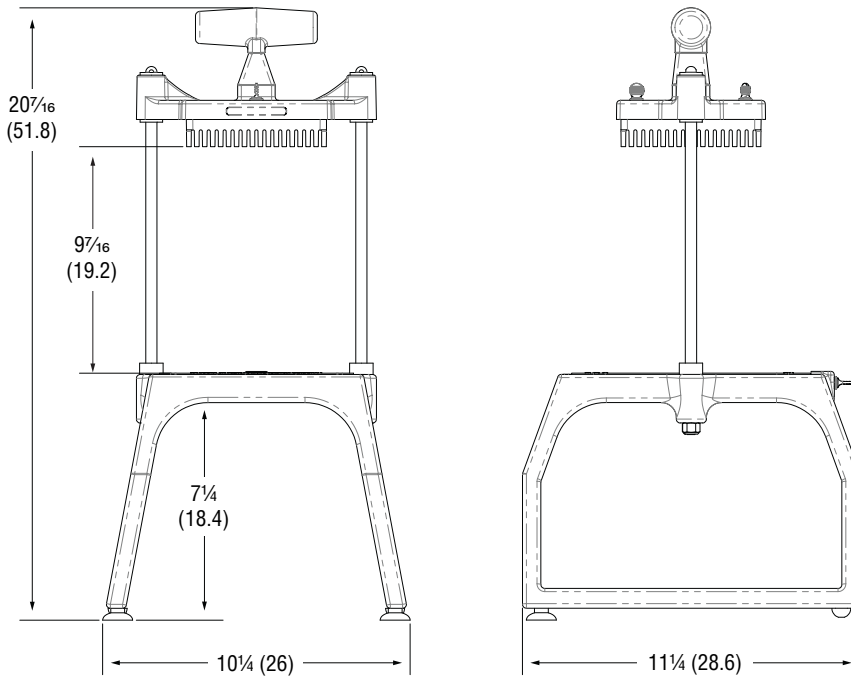
**The Vollrath Company, L.L.C.**  
 1236 North 18th Street  
 Sheboygan, WI 53081-3201 U.S.A.  
 Main Tel: 800.624.2051 or 920.457.4851  
 Main Fax: 800.752.5620 or 920.459.6573  
 Customer Service: 800.628.0830  
 Canada Customer Service: 800.695.8560

Technical Services  
[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832

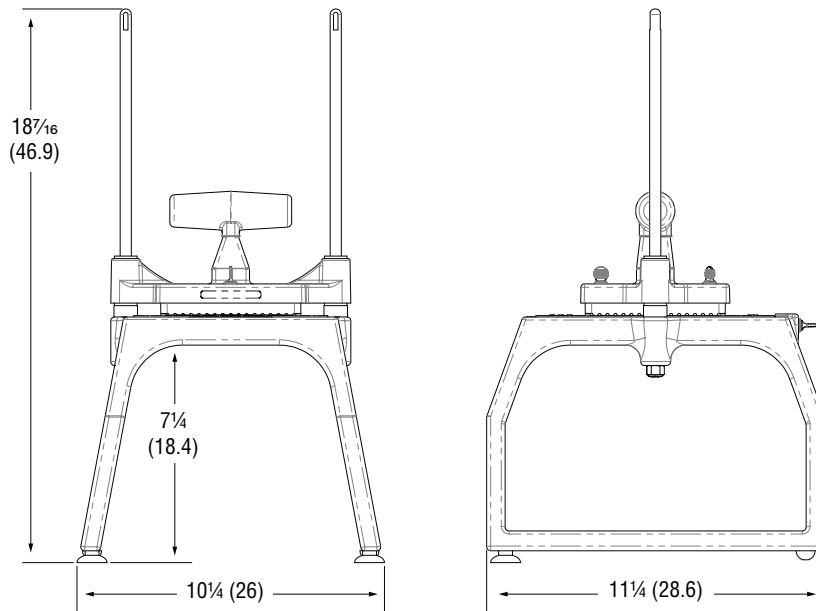
# INSTACUT™ 5.1 MANUAL FOOD PROCESSOR

## DIMENSIONS (Shown in inches (cm))

### Open



### Closed



#### The Vollrath Company, L.L.C.

1236 North 18th Street  
 Sheboygan, WI 53081-3201 U.S.A.  
 Main Tel: 800.624.2051 or 920.457.4851  
 Main Fax: 800.752.5620 or 920.459.6573  
 Customer Service: 800.628.0830  
 Canada Customer Service: 800.695.8560

Technical Services  
[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832