

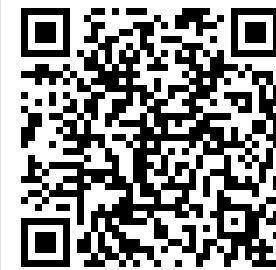


## For Further Help & Support

Contact us on **01279 876 500** and choose **option 3**.  
Or email your query to [service@buzzsupplies.co.uk](mailto:service@buzzsupplies.co.uk).

### ! HEALTH & SAFETY

- Only to be used by trained operatives over age of 18.
- Always use **cut resistant gloves** when handling blades.
- Always sanitize machine between uses to prevent cross-contamination.
- Watch the full training video by scanning or tapping QR Code.



### MACHINE COMPONENTS

#### Exactitube Pusher [SKU: 49212]

For pushing long items such as cucumber through the hopper.



#### Vertical Pusher

Presses on product placed in the hopper to ensure a uniform cut.



#### Machine Head

Accommodates products in a variety of shape/size.



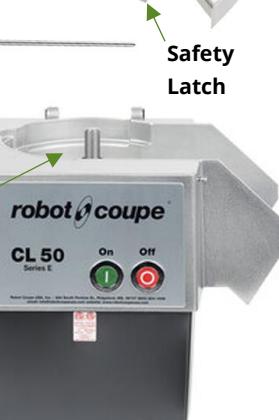
#### Hinge Pin [SKU: 29061]

Safety mechanism that locks the machine head into place.



#### Motor Base

Attach different disks & attachments by placing them into the motor base.



### DISKS & ATTACHMENTS

#### Sling Plate

SKU: 102690S



For spinning vegetables out of hopper when a bowl attachment is not in use.

#### 5mm Slicing Disk

SKU: 28065W

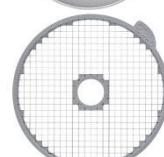


General use blade for all sliced produce. Identified by the curved blade.



#### 8mm Dicing Disk Set

SKU: 28111W



Use for diced tomato, onion, cucumber, peppers etc. Supplied as two-part kit which includes the grid and flat blade disk (identifiable by straight blade).



### ACCESSORIES

#### Mini Bowl Attachment

SKU: 39716

Streamlines operations by catching frequently sliced fruit and vegetables, so you don't need to clean the machine between every use.

### TROUBLESHOOTING FAQS

- **No power to the machine or not operating when switched on:** Check that the machine is connected to power and the plug is in good condition (not damaged/wet etc.). Also check that the safety latch and hinge pin are fully locked in place, as these both use a magnetic sensor to prevent use if they are not secured.
- **Produce is being sliced but it does not come out of the ejector chute:** If you are not using the mini-bowl attachment, check that the sling plate is fitted below the blade and that it is installed with the grooves in an upright position.
- **Poor quality cut, non-uniform cut or output is slow:** Ensure you are using the pusher to help product move towards the blade as you slice. Inspect the condition of the blades to ensure they are not damaged and/ do not require sharpening/replacement.

### SERVICE/MAINTENANCE

- If you are unable to resolve your issue by following the FAQs above, please contact us on **01279 876 500** and selection **option 3**.
- If you have components or disks, attachment, accessories that become damaged or lost and you require replacements, please send your request to [service@buzzsupplies.co.uk](mailto:service@buzzsupplies.co.uk) stating the SKU numbers listed.



#### Easy Clean Xpress Dicing Disk Cleaning Kit 88mm

SKU: 49305

Tool for quick cleaning of the 8mm dicing disk. Helps to reduce cleaning time and catch debris to minimize food waste.



### SCAN OR TAP THE QR CODE TO WATCH TRAINING VIDEO CHAPTER

#### SLICING DISK



- Insert the ejector disk** into the bottom of the machine with the ridges facing up.
- Place the **curved slicing disk** into the machine with the blade facing up.
- Spin the disk clockwise** to ensure that it drops down and locks into place.
- Position the machine head on the top of the machine and **insert the hinge pin** through all four holes to secure.
- Close the safety latch** and ensure it's locked into position.
- Press the **on button** to start slicing and the **off button** once completed.

**For large items such as lettuce & onions:**  
insert into the larger left hopper and use the fixed pusher handle to feed towards the slicing disk.

**For narrow items such as carrots or cucumber:** use the feeding tube to load and then the Exactitube Pusher to push towards to blade.

#### MINI BOWL ATTACHMENT



- Remove the ejector disk** from the machine (if present) and place the mini bowl attachment into the motor base, pushing it down gently to secure.
- Place the **curved slicing disk** above the mini bowl with the blade facing up.
- Spin the disk clockwise** to ensure that it drops down into place.
- Close the lid and **re-attach the safety latch** then fill the large opening chute with your chosen fruit or vegetable.
- Press the **on button** to start slicing and the **off button** once completed.
- To retrieve your sliced vegetables, switch off the machine, unlock the safety latch and lift the top of the machine.
- Cover the curved slicing blade with the palm of your hand and lift it out.
- You can also use the feeding tube and plunger to slice narrow produce into the mini bowl.

#### DICING DISK



- Insert ejector disk** into the bottom of the machine with the ridges facing up.
- Insert the dicing disk** by aligning the lip with the machine so that it slots into place.
- Place the **straight slicing disk** into the machine with the blade facing up.
- Spin the disk clockwise** to ensure that it drops down and locks into place.
- Close the lid and **re-attach the safety latch** then fill the large opening chute with chosen fruit or vegetables.
- Press the **on button** to start dicing and the **off button** once completed.

#### CLEANING & END OF DAY



- Disconnect power** and unplug machine, ensuring not to get plug wet.
- Remove machine head** by removing the locking pin and releasing the safety catch.
- Wipe out any food residue using blue roll from the motor base and then **clean internal parts** using warm soapy water.
- Use clean blue roll to dry out and fully sanitise all surfaces, including buttons.

The machine head **is handwash only** however attachments including mini bowl, blades, disks, hinge pin and plunger are **dishwasher safe**.

#### EASYCLEAN XPRESS



- Use the suction cups to stick to the work surface** and clip together the top two components if separated.
- Align the lipped edge** of the dicing disk with the base of the EasyClean and place the disk into the compartment to begin cleaning.
- Push down the cleaning grooves** and **rotate through 4 times** to push debris through the blade. Waste captured in the base of the easy clean can now be re-used.