

EAZICLEAN™, PREMIUM, AND CANMASTER™ CAN OPENERS

Thank you for purchasing this Vollrath® product! Save this manual for reference and the packaging in case shipping is necessary.

SAFETY PRECAUTIONS

To help ensure safe use, please read and fully understand this manual and all safety messages before operation!

WARNING

Warning indicates a hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE: addresses practices not related to physical injury.

To reduce risk of injury or damage to the unit

- Before each use, inspect the unit to ensure it is clean.
- Ensure blade is fastened and not nicked; replace as necessary.
- Operate in non-public areas, away from children.
- Only operate if opener is functioning properly and undamaged.

FUNCTION AND PURPOSE

These openers are designed to easily pierce and safely open cans; **they are not intended for household or laboratory use.**

UNPACKING THE UNIT

1. Remove all packing material and tape, as well as any protective plastic; dispose of in an environmentally responsible way when no longer needed.
2. Clean any glue residue left over from the plastic or tape.



Can Openers could have a red or black knob.

Item	Model	Bar Length in. (cm)	Material	Replacement Item #		
				Blades	Gear & Size in. (cm)	Cartridge
BCO-2000	EaziClean™	16 (40.6)	Medium-Duty, Zammac Alloy	BCO-11 (red knob) 355783-1 (black knob)	BCO-12 1 (2.5)	BCO-15 (red knob)
BCO-3000		25 (63.5)				BCO-18 (black knob)
BCO-5000		16 (40.6)	Heavy-Duty, Stainless Steel		BCO-10 1½ (3.8)	BCO-14 (red knob)
BCO-6000		25 (63.5)	Titan, Stainless Steel			BCO-19 (black knob)
BCO-7000						
BCO-1	Premium	16 (40.6)	Medium-Duty Aluminum Alloy	BCO-12 1 (2.5)	BCO-0001 (red knob)	
BCO-4	CanMaster™				BCO-10 1½ (3.8)	BCO-13 (black knob)
					BCO-0002 (red knob)	
					BCO-17 (black knob)	
Accessory	Description					
4425	Manual Food Processor Blade-Cleaning Brush					

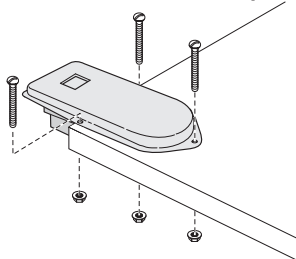
NOTICE: Maximum can height for 16" (40.6 cm) bar length is 14" (35.6 cm), and 22" (55.9 cm) for a 25" (63.5 cm) bar.

BASE INSTALLATION

Fixed Location

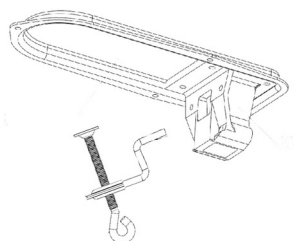
1. Choose a convenient location with a firm work surface.
2. Using a flathead screwdriver, mount the platform base using the included hardware as shown below.

NOTICE: Using a spacer plate underneath is suggested if the work surface is thin. This prevents surface flexing, which could cause the can to spill during opening.



Variable Location (not permanently mounted to a countertop)

1. Install the clamp attachment to the platform base.
2. Tighten clamp to secure the platform base to countertop.



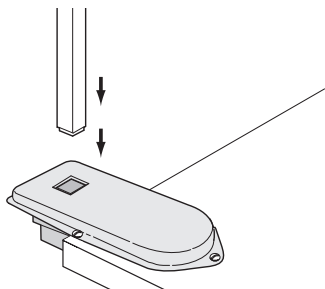
BEFORE FIRST USE

1. Keeping sharp edges away from you, carefully wash all components in warm, soapy water and rinse thoroughly



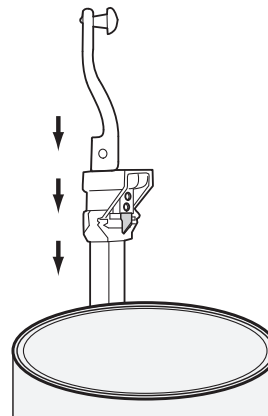
OPERATION

1. Place the Bar into the Base.

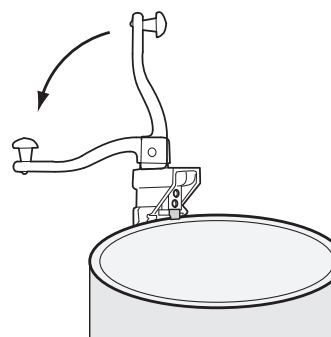


2. Lift handle all the way up. Place can against the bar.

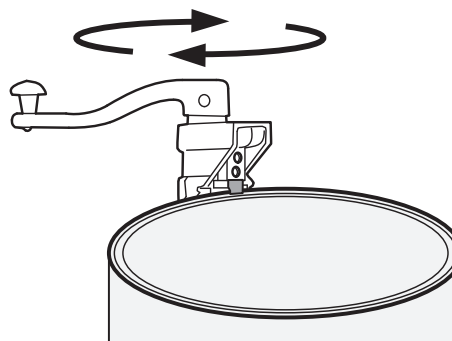
2. Using a swift downward movement, punch blade into can lid.



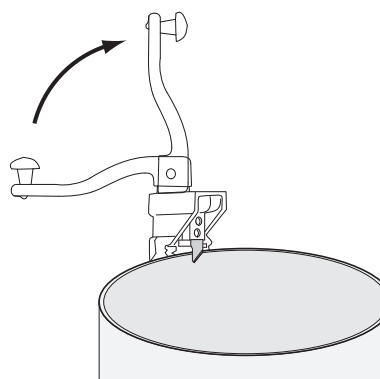
3. Lower handle so it forms a 90° angle with the Bar.



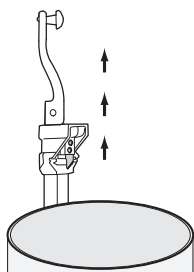
4. Rotate the handle clockwise.



5. Raise handle so it is in line with the bar.



6. Lift up on the handle to release the blade from the can.



7. Carefully move the can away from the opener.

CLEANING



WARNING

Sharp Blade Hazard.

To avoid injury, handle with caution.

NOTICE: Clean unit after every use to extend service life, maintain appearance, and avoid blade corrosion from food acids. Hand-wash only; dishwasher detergent and other alkaline chemicals can damage the unit.

1. Using hot water and a bristle brush, thoroughly rinse or spray off the can opener.
2. Remove the blade cartridge.

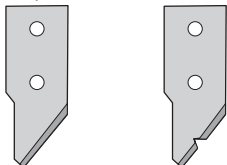


EaziClean™



Premium and CanMaster™

3. Inspect the blade to ensure it is in good condition.



4. If the blade is nicked or damaged, replace it as follows.

REPLACING THE BLADE

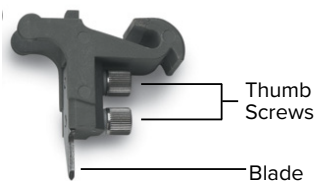


WARNING

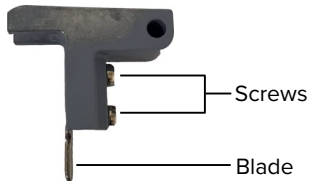
Sharp Blade Hazard.

To avoid injury, handle with caution.

1. Wash the new blade in hot, soapy water; rinse thoroughly.
2. Remove the blade cartridge; see the Cleaning section.
3. Loosen the cartridge screws and remove the blade.



EaziClean™



Premium & CanMaster™

3. Discard the old blade and insert the new blade.
4. Tighten the screws and re-insert the blade cartridge.

REPLACING THE GEAR

NOTICE: Your unit could have a red or black knob; both have the same cleaning, gear replacement, and blade replacement instructions.

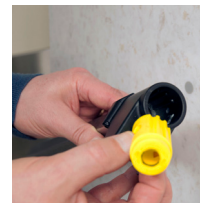
1. Remove the blade cartridge; see the Cleaning section.
2. Use a tool such as a screwdriver to hold the old gear in place while turning the handle assembly counterclockwise.



3. Once the gear is unscrewed, remove the handle and gear and also the collar on the EaziClean® opener.



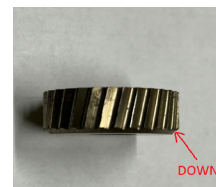
4. Discard the old gear.
5. Install the new gear: EaziClean—insert collar into the body and align the grooves, then insert the handle.



Premium and CanMaster—insert the handle so the notch is available to receive the blade cartridge.



6. Slide the gear into position with letters face down.



Slide the gear into position with the chamfer facing down.

7. For EaziClean, hold the gear in place with a screwdriver or other tool (unnecessary for Premium or CanMaster models.)
8. Lower the handle and rotate the opener clockwise until tight.
9. Remove the tool if present and insert the blade cartridge.

TROUBLESHOOTING

Problem	Potential Cause	Course of Action
Can does not rotate	Ring gear is worn.	Replace the ring gear.
Lids do not cut cleanly.	Blade is damaged or worn.	Replace the blade.
Blade cartridge does not fit into the body (Premium/CanMaster only).	Black plastic sleeve rotated after cartridge was removed.	Rotate the sleeve until the cartridge slides into the body. 

SERVICE AND REPAIR

Serviceable parts are available on vollrathfoodservice.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification, or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration, and new product announcements, visit vollrathfoodservice.com.

United States
The Vollrath Company, L.L.C. Headquarters
1236 North 18th Street
Sheboygan, Wisconsin 53081-3201 USA
Main Tel: 800-319-9549 or 920-457-4851
Main Fax: 800-752-5620 or 920-459-6573
Canada Customer Service: 800-695-8560
Tech Services: techservices@vollrathco.com
vollrathfoodservice.com

Spain
Vollrath Pujadas Sau.
Ctra De Castanyet, 132
PO Box 121
17430 Santa Coloma De Farners
Girona
Spain
Tel: +34972843201
info@pujadas.es

China
Vollrath (Shanghai) Trading Limited
Rm 906, Building A
Hongwell Plaza
1308 Lianhua Road
Minhang District
Shanghai, 201102
Tel. 86-21-50589580
info@pujadas.es

Mexico
Vollrath de Mexico S. de R.L.
de C.V. Periferico Sur No.
7980 Edificio 2-C Col. Santa
Maria Tequepexpan 45601
Tlaquepaque, Jalisco | Mexico
Tel: +52-33-3133-6767
Tel: +52-33-3133-6769
Fax: +52-33-3133-6768