INSTRUCTIONS



MODEL 84186 FOOD CUTTER

ML-33764

HOBART

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Installation, Operation and Care of MODEL 84186 FOOD CUTTER

SAVE THESE INSTRUCTIONS

GENERAL



The Model 84186 Food Cutter is designed to cut and mix a wide variety of products. With products in the rotating 18" stainless steel bowl, rotating knives cut and mix them inside the bowl cover. The food cutter is powered by a 1 horsepower motor and is available for single- or three-phase electrical service.

The Model 84186 is furnished with a #12 attachment hub. Various attachments for this model, available through Hobart, include: #12 Meat and Food Chopper; #12 Vegetable Slicer; #12 Dicer/French Fry Cutter; and #12 Speed Drive (for use with #12 Vegetable Slicer only).

INSTALLATION

UNPACKING

The food cutter was inspected before leaving the factory. The carrier assumes full responsibility for the safe delivery upon acceptance of the shipment. Check for possible shipping damage immediately after receipt.

If the food cutter is found to be damaged, complete the following steps:

1. Carrier must be notified within five business days of receipt.
2. Carrier's local terminal must be notified immediately upon discovery (note time, date, and who was spoken to), and follow up and confirm with written or electronic communication.
3. All original packing materials must be kept for inspection purposes.
4. The food cutter cannot have been moved, installed, or modified.
5. Notify Hobart customer care at (800) 333-7447.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate.

LOCATION

With the legs installed, place the machine on a sturdy, flat surface and level it by turning the adjustable feet as necessary.

ELECTRICAL CONNECTIONS

⚠ WARNING The supply cord on this machine is provided with a three-prong or four-prong grounding plug. It is imperative that this plug be connected to a properly grounded, mating receptacle. If the receptacle is not the proper grounding type, an electrician should be contacted.

It is important to check knife clearance before turning on the machine for the first time. Refer to MAINTENANCE for instructions.

CLEANING

This machine must be cleaned after installation and before being put into service. Refer to CLEANING for instructions.

OPERATION

SAFETY

⚠ WARNING Safety devices incorporated in this machine must be in their correct operating position anytime the food cutter is in use.

The HAND KNOB (Fig. 1) must be tightened snugly against the knife unit.

The COMB must be positioned on the locking adapter as shown in Fig. 1.

The BOWL COVER (Fig. 2) must be closed over the bowl and securely locked by pressing down on the locking handle and turning it 90°.

The START-STOP switch (Fig. 2), which controls power to the food cutter, is mechanically interlocked with the BOWL COVER. The switch cannot be pulled to the ON position unless the bowl cover is locked in place. With the switch in the ON position, the bowl cover cannot be unlocked.

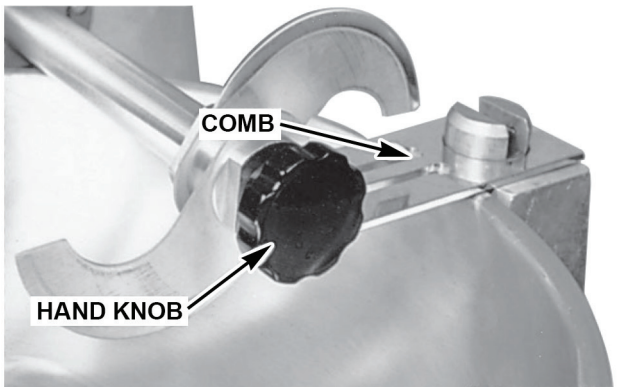


Fig. 1

Always UNPLUG the power cord before cleaning or moving the food cutter.

OPERATION

Start the machine by pulling the START-STOP switch (Fig. 2). Gradually feed the product directly into the bowl as it rotates. The bowl cover is shaped to turn and mix products as the bowl rotates.

⚠ WARNING Hands must never be inserted under the bowl cover during operation of the machine, as sharp rotating knives are located under the bowl cover.

If additional mixing is desired, use a spatula (or similar utensil) to turn the product as it rotates past the bowl opening.

To unload the bowl, use a spatula to scrape the product into a bowl or pan from the bowl opening. This may be done while the bowl rotates or you may turn the machine on and off to rotate the product to the bowl opening.

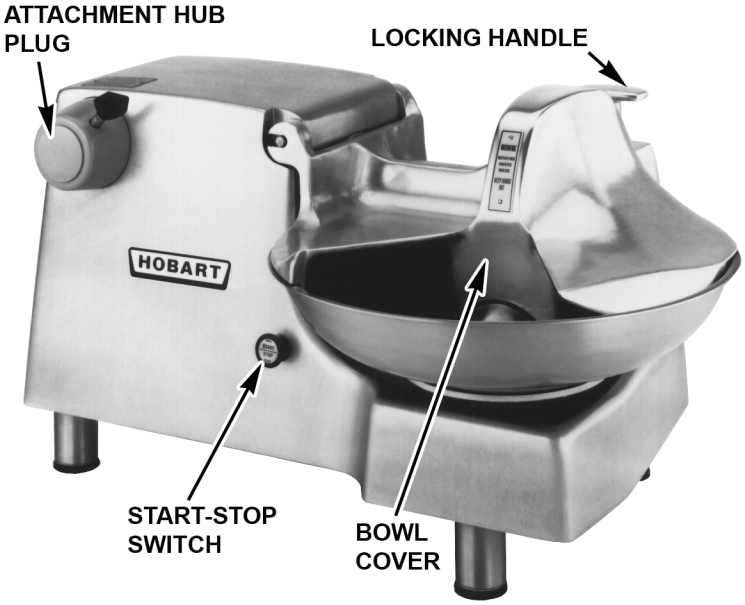


Fig. 2

ATTACHMENTS

To install an attachment, loosen the thumb screw and remove the plug (Fig. 2) from the attachment hub. Make sure the attachment shaft lines up with the square attachment hub socket and insert the attachment with a slight twist to seat the attachment pin in the alignment hole in the hub. Tighten the thumb screw to secure the attachment.

Use the machine START-STOP switch to operate the attachment.

The Speed Drive attachment is for use only with the Vegetable Slicer attachment to increase its speed of operation. DO NOT use the Speed Drive with any other attachment.

CLEANING

The food cutter should be wiped with a clean damp cloth and dried daily.

The bowl, knives and attachments should be removed and washed after each use.

Unlock and raise the bowl cover. Remove the comb.

Carefully turn the knife shaft so the knives are in a horizontal position. Remove the hand knob and carefully slide the knife unit off of the shaft.

⚠ WARNING Knives are sharp. Exercise extreme caution when handling knives.

Remove the bowl by rotating it clockwise to its stop and lifting it from the bowl support.

Thoroughly wash and rinse these items in a sink. The knife unit should not be disassembled for cleaning.

Reassembly is a reversal of disassembly. When reinstalling the knife unit, make sure the slot in the knife hub is mated to the notch in the knife shaft and the hand knob is tightened securely.

MAINTENANCE

⚠ WARNING Unplug machine power cord before beginning any maintenance procedure.

LUBRICATION

The motor has grease-packed bearings and requires no lubrication maintenance.

The attachment hub gear case and the bowl drive gear case should be checked occasionally. Contact your local Hobart Service Office.

KNIFE ADJUSTMENT

⚠ WARNING Knives are sharp. Exercise extreme caution when handling knives.

The clearance between either knife and the bowl should be 0.010" to 0.050". To check clearance or make an adjustment, **UNPLUG POWER CORD**.

Unlock and raise bowl cover and remove the comb. With knives in a vertical position, check each knife individually at several points around the bowl.

If an adjustment is required, loosen the hand knob (Fig. 3), but do not remove it from the shaft. Hold a 1-7/16" open end wrench on the knife retaining bushing (Fig. 3) and loosen the locking collar (Fig. 3) with a second wrench. Gently tap heel of knife (Fig. 3) until proper clearance is reached. If clearance is too small, pull knife upward and repeat procedure. Adjust clearance of second knife as necessary. Retighten the locking collar and hand knob.

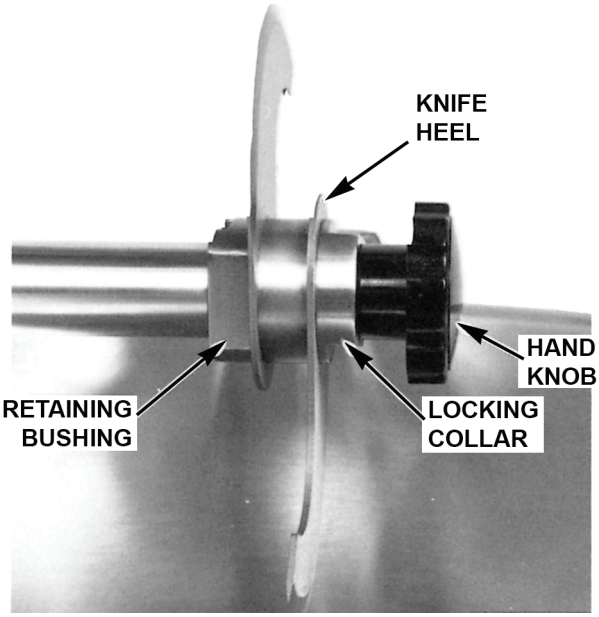


Fig. 3

It is very important to check the clearance of each knife at several points around bowl before running machine after an adjustment.

KNIFE SHARPENING

To sharpen knives, remove the unit from its shaft by removing the hand knob. It is not necessary to disassemble the knife unit. Use an ordinary carborundum (oil) stone to sharpen knives.

NOTES