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9514

Manual Gravity Feed Slicer

# 9514 MAX SLICER

## Operations & Parts Manual

9514 MAX SLICER



Persons under the age of 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. of Labor Employment Standards Administration Fact Sheet No. ESA91-3.

TO INSURE BOTH SAFE AND  
TROUBLE-FREE PERFORMANCE WE STRESS  
THAT ALL PERSONNEL THAT WILL BE  
INVOLVED WITH YOUR NEW UNIVEX SLICER  
**MUST** READ AND UNDERSTAND THESE  
INSTRUCTIONS **BEFORE** ATTEMPTING TO  
OPERATE THIS UNIT.

.....

WE APPRECIATE YOUR  
COOPERATION AND YOUR BUSINESS.  
SHOULD THERE BE A QUESTION OR IF  
WE CAN BE OF FURTHER ASSISTANCE,  
PLEASE CALL US, **1-603-893-6191**.

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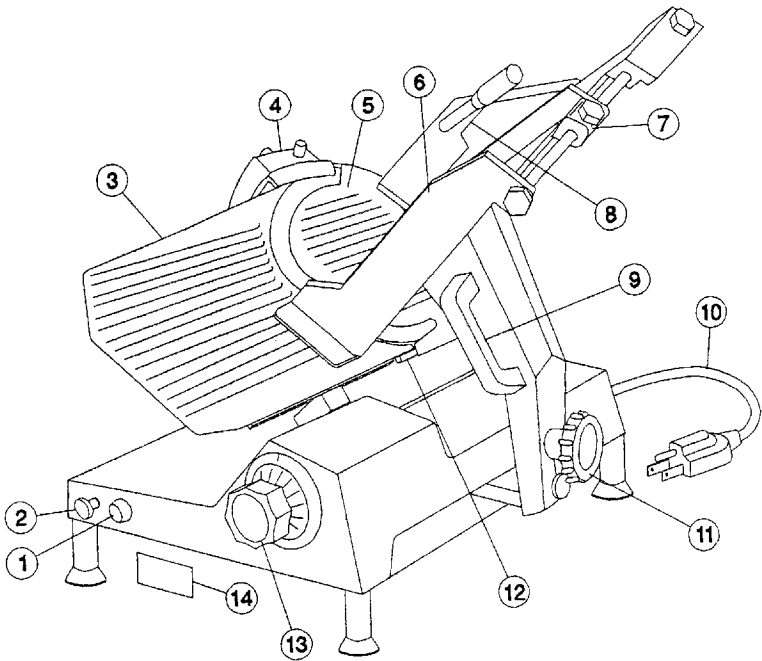
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**OVERALL VIEW OF MEAT SLICER**

Figure 1



1 INDICATOR LIGHT

2 ON-OFF SWITCH

3 FENCE

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5 KNIFE GUARD

6 CARRIAGE

7 ADJUSTMENT SPACER

8 LAST SLICE DEVICE

9 CARRIAGE ARM

10 ELECTRIC CORD

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14 SERIAL NAME PLATE (ON REAR)

## INSTRUCTION MANUAL

### INTRODUCTION

This manual contains instructions for the Installation, Operation, Care, Maintenance and Repair of the Meat Slicing Machine. Disassembly, Repair, Replacement and Reassembly Instructions are included. A trouble shooting guide is provided. A complete Replacement Parts List with identifying figures is also included to facilitate identification and ordering of replacement parts.

### INSTALLATION INSTRUCTIONS

#### INSPECTION

All Univex slicers are inspected and tested at the factory; however, they should be reinspected carefully by the person making the installation for loose, damaged or broken parts. Detached parts and fixtures should be checked against packing list to determine all are present. Any damages, imperfections or shortages should be reported to the dealer or Univex and shipping carrier.

**Warning:** After slicer has been inspected, wash slicer completely with warm water and mild soap. For SAFETY, follow the cleaning instructions on Page 6.

#### INSTALLATION

The most efficient installation of your Univex slicer will depend upon the layout of your kitchen. Locate your slicer where it will save steps for the operator and be sure to provide sufficient clearance around it for ease of maintenance and cleaning, as well as for efficient and safe use.

Slicer should be operated on a sturdy bench or table with the height determined to suit the operator. It is most important that the forearm of the operator be at the proper level for ease and safety of operation, as well as for maximum production. This height is considered optimum when the carriage handle (Figure 1 [9]) of the slicer is at approximately the height of the operator's elbow when standing.

### IMPORTANT

**Warning/ Caution:** Electrical wiring instructions are found in the wiring diagram (Figures 8 & 9.) Before making electrical connections, CHECK the specifications on the nameplate to make sure that they agree with those on your electrical service. A grounding type three-terminal plug is provided for safety. If you do not have a mating receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

### IMPORTANT SAFETY WARNINGS

It is a violation of United States Department of Labor regulations to permit operation of the slicer by any person under the age of 18 years.

**Warning:** The slicer knife is extremely sharp! Never touch the knife, always keep hands and fingers clear of the knife. Never run slicer without the guard and all other parts in place and securely fastened. Take extra care to avoid accidents by keeping the knife guard and sharpening assembly cover ON at all times. When the machine is not in use, the slice adjustment knob should be turned fully back to the closed position (beyond "0") so that the knife edge is not exposed.

Observe the cleaning instruction on Page 6 for best results and for safety. Also remember to always turn off the slicer and disconnect the electrical supply cord before cleaning.

When slicing, always work the carriage using only the carriage arm handle (Figure 1 [9]). Do not hold or push the carriage from any other place.

## OPERATION INSTRUCTIONS

The Univex slicer is designed to meet the cook's demand for an efficient, sturdy slicer. The Univex slicer will give unfailing performance over a period of years, when operated and maintained according to instructions contained herein.

### START/STOP SWITCH

The slicer is started by pulling the ON/OFF switch (Figure 1 [2]) out to the ON position. A indicator light (Figure 1 [1]) is provided to indicate when the slicer is turned on.

### SLICE ADJUSTMENT

**Warning:** Dial-type graduated knob adjustment (Figure 1 [13]) allows for slice thickness ranging from paper thin up to 1 3/16". Dial graduations allow you to precisely set up specific slice thickness for various needs. When not in use, always return knob back to its fully closed position (beyond "0") so that the knife edge is not exposed.

### POSITIVE HOLD CARRIAGE

**Caution:** A last slice gravity feed grip (Figure 1 [8]) is provided which can be locked out of the way when not required. Do not use this last slice device to work the carriage back and forth. Use only the carriage arm handle (Figure 1 [9]).

Always make sure the carriage is positively secured to the slicer by checking to see that the carriage arm knob (Figure 1 [11]) is fully tightened. Failure to do this could result in the carriage striking and damaging the knife edge.

### PROTECTIVE GUARD

**Warning:** The protective guard (Figure 1 [12]) covers the knife edge completely except the forward edge where slicing will be performed. This forward edge is covered by the edge of the fence, but only when the slice adjustment is completely closed.

The knife guard (Figure 1 [5]) can be removed for cleaning by unscrewing the knife guard knob (Figure 2 [46]). For safety, keep the knife guard on at all times except when cleaning. Never operate the slicer with the knife guard removed.

## SHARPENING INSTRUCTIONS

This slicer is equipped with a knife having a concave or hollowed surface for superior slicing quality. Of course, any knife, however superior, must be sharpened regularly and properly in order to produce not only the highest quality slices, but also to allow it to maintain its productivity. The knife sharpener (Figure 1 [4]) on this machine is a top mounted built-in design simplicity and ease of use. It even has an automatic aligning feature.

**Warning:** The following sharpening procedure will provide high quality sharpening results and should also be followed for safety considerations:

1. **Warning:** Keep away from the knife edge.
  2. Completely close the slice adjustment (beyond "0") so that the knife edge is not exposed.
  3. The knife cutting area should be clean and free from food, especially grease. Grease will ruin the ability of a grinding stone to sharpen an edge. The stone simply will not cut. If cleaning is necessary, follow the procedure outlined on Page 6. Remember to unplug the electrical supply cord.
  4. Loosen sharpener lock pin knob (Figure 6 [30]) which bears against sharpener post, then lift sharpener assembly (Figure 1 [4]) and rotate it 1/2 turn (180°). Then seat it down over the knife.
  5. Tighten sharpener lock pin knob (Figure 6 [30]). As the lock pin is tightened, it bears on the sharpener post and automatically aligns the grinding and deburring stones to the precise orientations which are preset at our factory.
  6. Turn slicer **ON**. Depress the sharpener button on the right side of the sharpener assembly and hold in, which will start the grinding wheel rotating. Run until the beveled cutting surface cleans up. This can take from 30 seconds to several minutes depending on how dull the blade was allowed to become. Release sharpener button.
  7. Turn slicer **OFF** and check for the formation of a very slight burr on the side of knife opposite the bevel which indicates complete grinding of the bevel. This slight burr can be detected either visually or by picking with a small piece of stiff paper.
  8. Turn slicer **ON**. Lightly press deburring (honing) button on the left side of the sharpener assembly and hold for 1 to 2 seconds while you turn **OFF** the slicer. Blade should now be completely sharpened and honed.
- Caution:** It is important for best slicing results not to deburr the knife too long or the keen edge will be destroyed due to the formation of an undesirable second bevel on the opposite side. This condition tends to be the primary cause of unsatisfactory slicing results.
9. Turn slicer **OFF**. Loosen lock pin, knob (Figure 6 [30]) then lift and return sharpener to its storage position. Tighten lock pin.
  10. Clean slicer and knife according to the cleaning procedure on Page 6 in order to thoroughly remove grinding debris.

## OPERATORS CARE OF SLICER

### CLEANING

- Warning:** 1. Never touch the knife edge. Always keep your hands, fingers and arms clear of knife.
- Warning:** 2. Turn off slicer and DISCONNECT ELECTRICAL CORD (Figure 1 [10]) before cleaning. Leave protective guard (Fig. 2 [7]) in place.
3. Turn slice adjustment knob (Figure 1 [13]) to the fully closed position (beyond "0") so that the knife edge is not exposed.
- Caution:** 4. Remove carriage assembly (Figure 1 [6]) which may be washed in a sink. Use care in washing the sharply pointed prongs on the last slice feed grip, (Figure 1 [8]). Wash this area thoroughly. A small bristle brush is recommended. Use only warm water and mild soap. Rinse carriage assembly with warm water and dry thoroughly using a clean soft cloth.

Never use detergents or wash the slicer or any of its parts in a dishwashing machine or the clear protective finish will be damaged.

- Warning** 5. Wash body of slicer using warm water and mild soap using a clean soft cloth. Under no circumstances should the slicer be hose rinsed. It is recommended that the cloth be folded over a thin wooden stick when cleaning between the fence plate and the knife.
6. Remove knife guard (Figure 1 [5]) by loosening knife guard knob (Figure 2 [46]) and pushing the long stud upward to lift knife guard above surface of knife. Then carefully lift and remove guard.
7. Remove the meat deflector (Fig. 2A [ 2]) by swinging away from the back of the blade and then pushing down. As the deflector is pushed down, disengage the bottom and then the top where it is attached to the hub of the protective guard.

- Warning:** 8. CAREFULLY wash the front and rear of the knife with a cloth using warm water and mild soap. It is recommended that the cloth be folded over a thin wooden stick as a further caution to avoid accidental contact with the knife edge. CAREFULLY wash between the knife edge and protective guard (Figure 1 [12]) using a soft cloth inserted between knife edge and guard on both front and rear of knife using extreme caution to never touch the knife edge. Rinse with warm water applied with a cloth. Dry thoroughly with a clean soft cloth.

- Caution:** 9. Following cleaning, a commercial non-toxic sanitizer may be wiped on the clean surfaces with a soft clean cloth or sprayed as recommended on the container labeling. It is important that the sanitizer be compatible with anodized aluminum or the clear protective finish on the slicer will be damaged. Surface should be wetted completely, but not to the point of running or puddling.

- Warning:** 10. Replace the knife guard. Never leave the slicer without its knife guard installed!



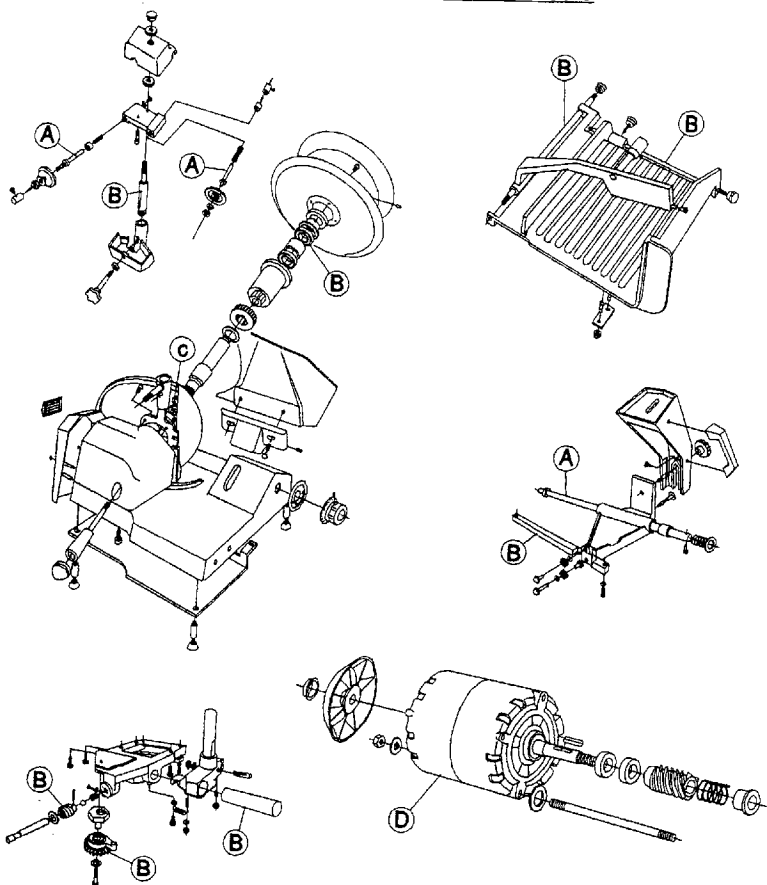
11. Replace meat deflector (Fig. 2A [2 ]) guide the top connection location over the pin, press down and swing the bottom onto the hub. Let it snap into place. Swing towards the back of the blade.

## LUBRICATION & FUNCTION CHECK

**Warning:** Turn off slicer and DISCONNECT ELECTRICAL CORD (Figure 1 [10]) before lubricating. Leave protective guard (Fig. 1 [12]) in place.

General lubrication should be performed in accordance with the lubrication instructions below. During this lubrication sequence, be sure to check for free operation and movement of related parts as well as for excessive wear and looseness of various parts. Be sure to check all handles and knobs for tightness.

## LUBRICATION INSTRUCTIONS



A = Clean and apply mineral oil weekly.

B = Apply Petro-Gel (4400408) often as required to maintain light film.

C = 140 WT USDA oil.  
Change when changing gears

D = Lubricated for life.

## TROUBLESHOOTING GUIDE

TROUBLE	POSSIBLE CAUSE	REMEDY
1. Slicer will not operate.	1.1 Electrical service down. 1.2 Burned switch contacts. 1.3 Motor capacitor defective. 1.4 Burned out motor.	1.1 Check electrical service. Replace fuse or reset circuit breaker as necessary. 1.2 Clean or replace. 1.3 Replace 1.4 Remove, test, repair or replace.
2. Motor running, blade not turning.	2.1 Broken gear	2.1 Replace gear
3. Excessive noise.	3.1 Blade contacting knife guard. 3.2 Deflector contacting blade. 3.3 Sharpener contacting blade 3.5 Fan hitting motor cover.	3.1 Check for loose knife guard knob. Shim tapered bushing. 3.2 Adjust deflector. 3.3 Adjust cover from hitting blade. 3.5 Remove cover and adjust fan.
4. Not cutting properly.	4.1 Dull blade or improperly sharpened blade. 4.2 Soft cheese. 4.3 Knife dirty with hard, dried-on product.	4.1 Sharpen blade following outlined procedures. 4.2 Chill for best slicing results. 4.3 Clean knife thoroughly

**REPAIR INSTRUCTIONS**  
(including disassembly, replacement and reassembly)

**KNIFE** (Removal) (Figure 2)

1. **Warning** Disconnect electrical power cord.
2. Remove carriage assembly (Fig. 5).
3. Remove knife guard knob (Fig. 2 [46]) and carefully remove knife guard.
4. Loosen sharpener lock pin knob (Fig. 6 [30]), lift and relock in up position.
5. **Warning** Using caution to avoid the sharp knife edge, remove the four screws (Fig. 2 [10]).
6. Carefully remove knife and set aside with its flat side down flush on a bench so the edge is not exposed.
7. Reinstall knife in the reverse procedures outlined above.
8. Even though a new knife is very sharp, the sharpening procedure specified on pages 6 and 7 should be performed to true the new knife's bevel to the slicer.

**Warning:** Worn knife should be disposed of in a safe responsible way, showing concern for others who may handle it. It recommended that the edge of the knife be wrapped several times with heavy tape and that a caution (CAUTION, SHARP EDGE) be written on both sides of the knife.

**KNIFE SEAL** (Figure 2)

1. Remove knife per above instructions.
2. Unscrew and remove tapered bushing (Fig. 2 [18]). Maintain shims that may have been used in assembly.
3. Using a small screwdriver, carefully pry and remove the knife seal (Fig. 2 [19]) from knife support (Fig. 2 [14]).
4. Apply light film of mineral oil on outer diameter and lip of rubber seal.

**KNIFE SUPPORT** (Figure 2)

**1. KNIFE SUPPORT ASSEMBLY**

- A. Remove knife per above instructions.
- B. Loosen lama (Fig. 2 [45]) by holding tapered bushing (Fig. 2 [18]) while turning lama with allen wrench.
- C. Elevate left side or lama side of machine 3-1/2" to prevent oil from spilling.
- D. Remove oil.

- E. Remove lama by turning counter-clockwise.
- F. Push knife support assembly from bottom and remove.

## 2. GEAR REPLACEMENT

- A. With knife support assembly removed, check gear (Fig. 2 [13]) for wear. If worn, replace.
- B. Remove snap ring (Fig. 2 [12]).
- C. Pry gear off of shaft.
- D. Replace gear in reverse procedures.

## 3. BEARING REPLACEMENT

- A. Remove tapered bushing (Fig. 2 [18]).
- B. Press shaft (Fig. 2 [11]) from top of blade support assembly.
- C. Remove shim washers (7120040) if present.
- D. Using a small screwdriver, carefully pry and remove the knife seal (Fig. 2 [19]).
- E. Remove retaining ring (Fig. 2 [17]).
- F. Invert assembly on bench and drive bearings and spacer from back side.
- G. Put new bearing in by reversing above procedure.

## MOTOR REPLACEMENT

1. Follow procedure for removing blade support assembly.
2. Remove acorn nuts (Fig. 2 [4]).
3. Remove motor cover (Fig. 2 [5]).
4. Remove collar (Fig 7 [11]) and pull fan (Fig. 7 [10]).
5. Remove two remaining nuts (Fig. 7 [5]).
6. Pull motor (Fig. 7 [1]) from housing.
7. Connect all wiring to new motor following wiring diagram on page 22 or 23.
8. Reverse above procedures to complete installation of new motor.

**ELECTRICAL ASSEMBLY**

1. **Warning** DISCONNECT ELECTRICAL SUPPLY
2. Remove two legs (Fig. 2 [40]).
3. Remove two screws (Fig. 3 [9]).
4. Remove bottom cover (fig. 2 [42]).
5. Replace two screws (Fig 3 [9]) securing square bar temporarily.
6. Discharge capacitors by jumping across terminals with electrically protected screwdriver.
7. Remove switch shaft (Fig. 7 [16]) by loosening nut (Fig. 7 [15]) near switch end.
8. Remove electrical equipment casing by removing three screws (Fig. 7 [20] & [23]).
9. Replace capacitors (Fig. 7 [18]) if found to be defective.
10. Relay (Fig. 7 [21]) and switch (Fig. 7 [22]) can also be checked from this procedure.
11. Replace any defective electrical component and reverse procedures to reassemble.

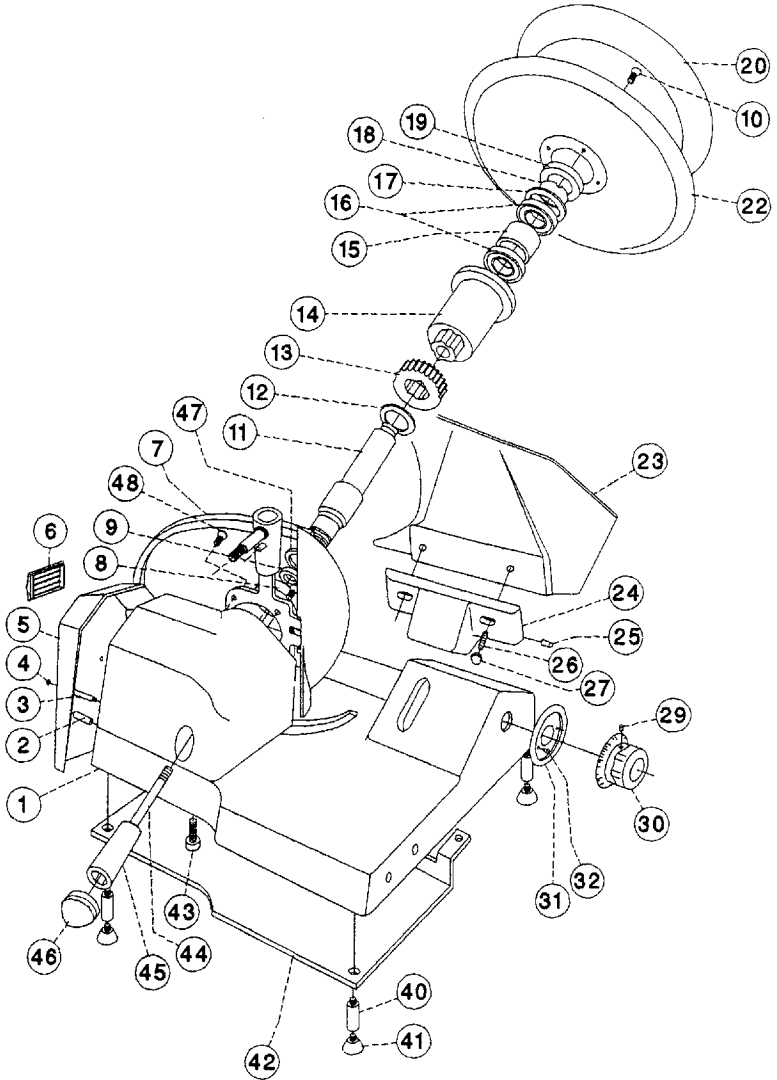
CASTING and BLADE ASSEMBLY

Figure 2

ILLUS.NO.	PART NO.	DESCRIPTION	QTY.
1.	9514009	CASTING	1
2.	8512203	PIN	2
3.	8512851	STUD	1
4.	8512852	NUT, ACONE M6-1.0	2
5.	9512105	COVER, MOTOR	2
6.	8512859	VENT	1
7.	9514010	PROTECTIVE GUARD (SEE FIG. 2A)	1
8.	8512215	SEAL	1
9.	8512216	SEAL, O-RING	1
10.	8512229	SCREW, FLAT HD M5-0.8 X 12MM	3
11.	8512729	ROD, CUTTER SUPPORT	1
12.	8512218	RETAINING RING	1
13.	8512220	GEAR (For 115V)	1
	8512220A	GEAR (For 220V)	1
14.	9514045	SUPPORT, BLADE, INCLUDES 9 THRU 19	1
15.	8512731	SPACER, BEARING	1
16.	1030019	BEARING	2
17.	8512225	RETAINING RING	1
18.	9514012	BUSHING, TAPERED	1
19.	9514042	SEAL	1
20.	9514013	GUARD, KNIFE	1
21.		RESERVED	
22.	9514014	BLADE	1
23.	9514015	FENCE	1
24.	8512732	SUPPORT, FENCE	1
25.	8512237	SET SCREW	2
26.	6509080	STUD, FENCE ADJUSTING	2
27.	6509081	ACORN NUT, M8	2
28.		RESERVED	
29.	8512214	SET SCREW, M6-1.0 X 16MMB	1
30.	7510084	KNOB, GRADUATED	1
31.	8512208	GRADUATED KNOB BUSH	1
32.	8512209	RIVET	2
33.		RESERVED	
34.		RESERVED	
35.		RESERVED	
36.		RESERVED	
37.		RESERVED	
38.		RESERVED	
39.		RESERVED	
40.	9514016	EXTENSION FOOT	4
41.	8512855	FOOT	4
42.	9514017	COVER, BOTTOM	1
43.	7510067	SCREW, SOC HD CAP M6-1.0 X 20MM	4
44.	8612011	ROD, KNIFE GUARD	1
45.	8512232	LAMA	1
46.	8512233	KNOB, KNIFE GUARD	1
47.	7510012	SPACER .81 ID X 1.18 OD X 12MM	1
48.	8512735	SCREW, SOC HD M5-0.8 X 25MM	4
49.	4400339	LABEL, MAX ( NOT SHOWN)	1

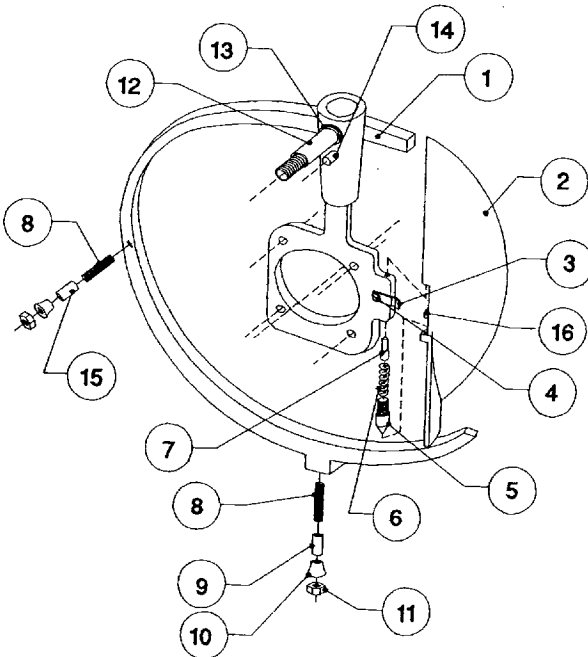
**CASTING and BLADE ASSEMBLY**

Figure 2



**MEAT DEFLECTOR**  
**Figure 2A**

ILLUS.NO.	PART NO.	DESCRIPTION	QTY.
1	9514010	PROTECTIVE GUARD	1
2	9514011	DEFLECTOR	1
3	7510342	CLIP, SPRING	1
4	7510346	SCREW, SS PAN HD M5 X 10	1
5	7510343	POST	1
6	7510344	SPRING	1
7	7510345	PLUNGER	1
8	7610037	ROD THREADED	2
9	9514041	STANDOFF	1
10	7610023	SKIRT	1
11	6509074	NUT	1
12	9514038	POST	1
13	9514039	WASHER	2
14	9514040	PIN	1
15	7610024	STANDOFF	1
16	7510347	POST, HEADED	1



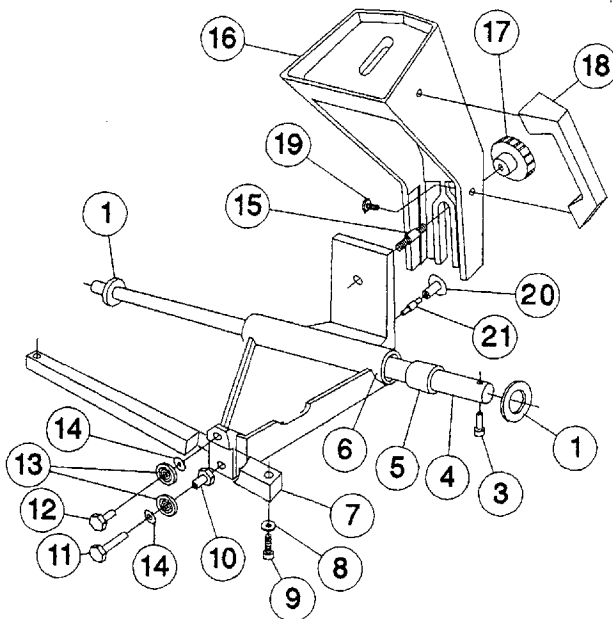


**ARM ASSEMBLY**

Figure 3

ILLUS.NO.	PART NO.	DESCRIPTION	QTY.
1.	7510038	RUBBER SHOCK ABSORBER	2
2.		RESERVED	
3.	8512313	SCREW, SOC HD CAP M8-1.25 X 30MM	2
4.	9514018	ROD, ROUND GUIDE	1
5.	* 8512301	BUSHING	2
6.	9512300	ARM BUSHING	1
7.	9514019	BAR, FRAME	1
8.	8512318	WASHER, EXTERNAL TOOTH	2
9.	8512317	SCREW	2
10.	9512299	BUSHING, ECCENTRIC	1
11.	1053510	SCREW, CAP, M6-1.0 X 25MM HXHD	1
12.	8512308	BOLT, BEARING LOCKING	1
13.	6509031	BEARING	2
14.	6509028	WASHER, M8	2
15.	6509042	STUD, ARM ATTACHMENT	1
16.	9514020	CARRIAGE ARM	1
17.	6509044	KNOB, CARRIAGE ARM	1
18.	6509045	HANDLE, CARRIAGE ARM	1
19.	6509046	SCREW, HEX HD WASHER M6-1.0 X 15MM	2
20.	8512325	CARRIAGE ANCHOR	1
21.	8512326	STUD, CARRIAGE ANCHOR	1

\* Illus 5 (8512301) can not be purchased separately; included in Illus 6 (9512300).

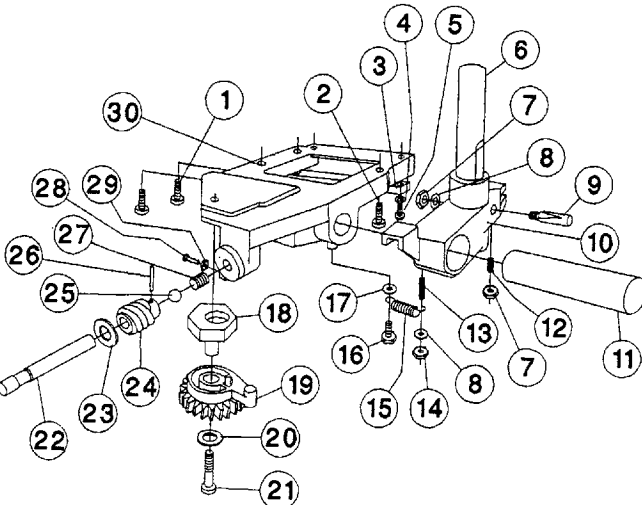


**SLICE CONTROL ASSEMBLY**

Figure 4

ILLUS.NO.	PART NO.	DESCRIPTION	QTY.
	9514046	SLICE CONTROL ASSEMBLY (NOT SHOWN) (INCLUDES ITEMS 1 - 30, EXCEPT ITEM 6)	
1.	7510067	BOLT, SOC HD CAP M6-1.0 X 20MM	2
2.	8512527	BOLT, HEX HD M8-1.25 X 30MM	1
3.	8512526	JIB	1
4.	8512525	WASHER, EXTERNAL TOOTH M6	2
5.	7510065	SCREW, HEX HD M6-1.0 X 20MM	2
6.	7512076	SUPPORT, TAPER	1
7.	8512839	NUT, M8-1.25	1
8.	6509028	WASHER, M8	1
9.	6509071	STUD, CRANK	2
10.	8512511	BLOCK, SLICE CONTROL MOVING	1
11.	8512512	SHAFT, SLICE CONTROL	1
12.	7510073	STUD, JIB ATTACHMENT	1
13.	8512326	SET SCREW, M8-1.25 X 20MM	1
14.	6509131	NUT, THIN M8-1.25	1
15.	7510061	SPRING	2
16.	8512518	SCREW, HEX HD M6-1.0 X 10MM	1
17.	6509046	WASHER, M6	1
18.	* 8512501	ECCENTRIC PIN	1
19.	8512502	GEAR	1
20.	8512503	WASHER, SPECIAL	1
21.	8512504	BOLT, HEX HD M8-1.25 X 50MM	1
22.	8512510	SHAFT, GRADUATED KNOB	1
23.	6509086	FLEXIBLE WASHER	1
24.	8512507	WORM GEAR	1
25.	8512506	BALL	1
26.	8512508	ROLL PIN	1
27.	8512505	BALL STUD	1
28.	8512529	SCREW, PAN HD M5-0.8 X 25MM	1
29.	8512530	NUT, M5-0.8	1
30.	8512500	SLICE CONTROL GUIDE UNIT	1

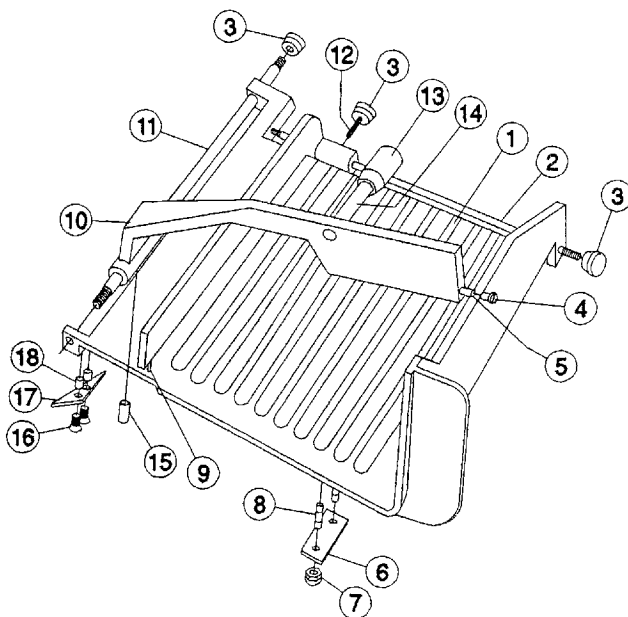
\* Illus 18 (8512501) can not be purchased separately; included in Illus 19 (8512502)



CARRIAGE ASSEMBLY

Figure 5

ILLUS NO.	PART NO.	DESCRIPTION	QTY.
	9514043	LAST SLICE DEVICE (Item 4,5,10,13,14) SUB ASSY	
1	9514021	CARRIAGE	1
2	9514022	SHAFT, ADJUSTMENT SPACER	1
3	6509153	KNOB	3
4	9514023	NYLON SCREW	1
5	9514024	STUD	1
6	9514025	PLATE, WASHER	1
7	6509058	BOX NUT	2
8	8512439	STUD CARRIAGE	2
9	8512431	NYLON PIP	1
10	9514026	LAST SLICE DEVICE	1
11	9514027	SHAFT, LAST SLICE DEVICE	1
12	8512436	STUD	1
13	8512924	HANDLE, LAST SLICE DEVICE	1
14	9514028	ROD, LAST SLICE DEVICE	1
15	9514051	PIN	1
16	9514052	SCREW, FLAT HD SS M6 X 48MM	2
17	4512051	CAM STOP	1
18	9514052	SPACER	2

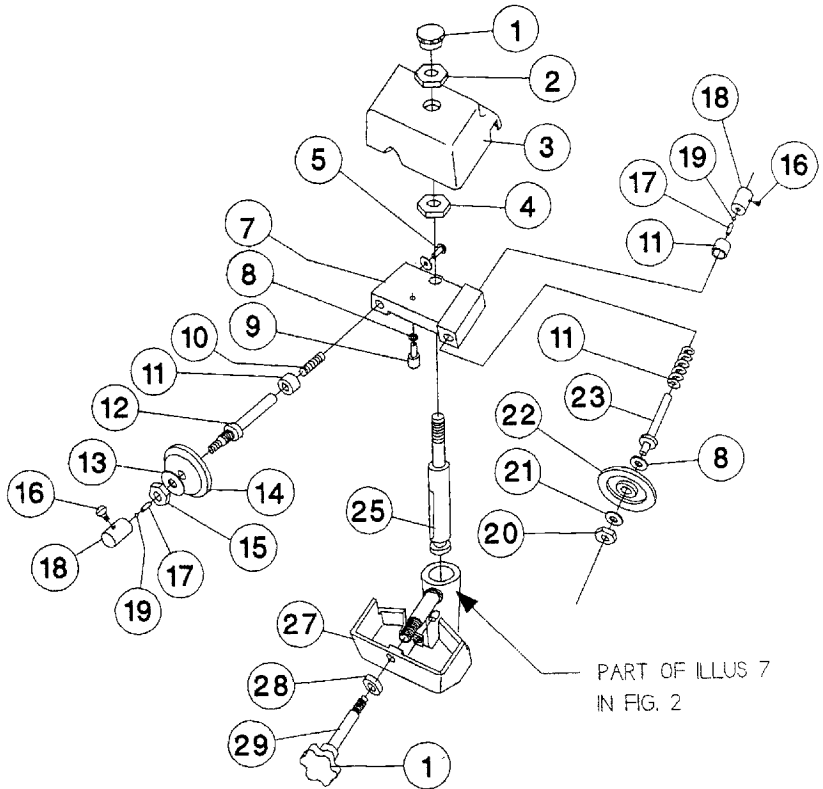


SHARPENER ASSEMBLY

Figure 6

ILLUS NO.	PART NO.	DESCRIPTION	QTY.
	9514029	SHARPENER ASSEMBLY WITH COVER	
1	6509153	KNOB	2
2	8512617	NUT	1
3	9514030	COVER, SHARPENER	1
4	6509150	NUT, COVER SPACER	1
5	6509137	SCREW	1
6		RESERVED	
7	9514031	MOUNT, SHARPENER STONE	1
8	6509041	WASHER	
9	9514032	SCREW	1
10	6509127	SPRING	2
11	6509128	BUSHING	1
12	6509129	STUD, HONING STONE	1
13	6509132	WASHER, HONING STONE	1
14	6509130	STONE, HONING	1
15	6509131	NUT	1
16	6509136	SET SCREW, DEPRESS BUTTON	2
17	6509134	SPRING	2
18	6509135	BUTTON, DEPRESS	2
19	6509133	BALL	2
20	6509143	NUT, SHARPENING STONE	1
21	6509144	WASHER, SHARPENING STONE	1
22	9514033	STONE, SHARPENING	1
23	6509141	STUD, SHARPENING STONE	1
24		RESERVED	
25	9514034	SET PIN, SHARPENER	1
26		RESERVED	
27	9514035	COVER, BOTTOM	1
28	9514036	NUT, KNURLED	1
29	9514037	LOCKING PIN	1

SHARPENER ASSEMBLY  
Figure 6



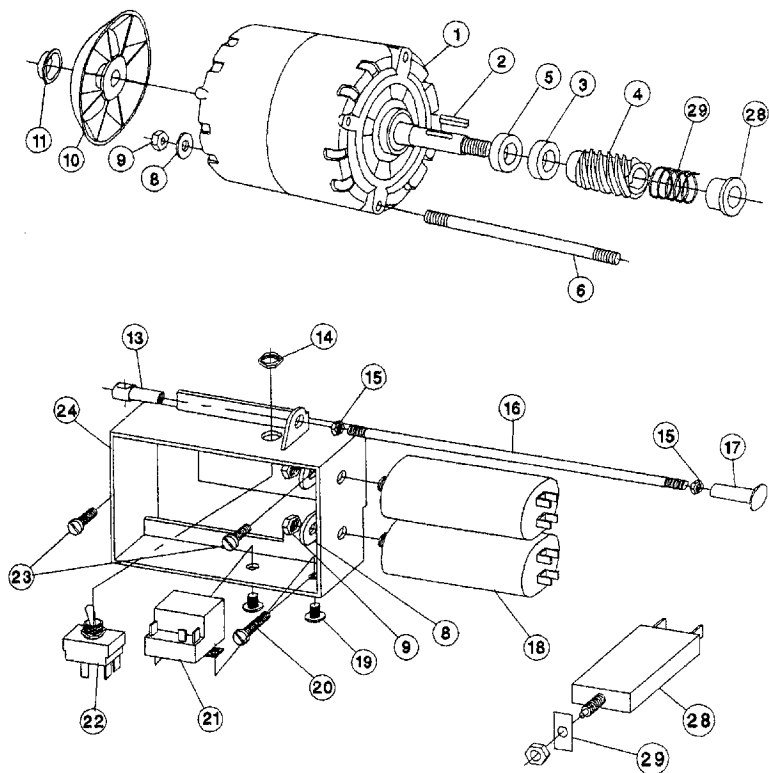
**ELECTRICAL ASSEMBLY**

115V, 60HZ, 1PH  
 100V, 50/60HZ, 1PH  
 220V, 50HZ, 1PH  
 Figure 7

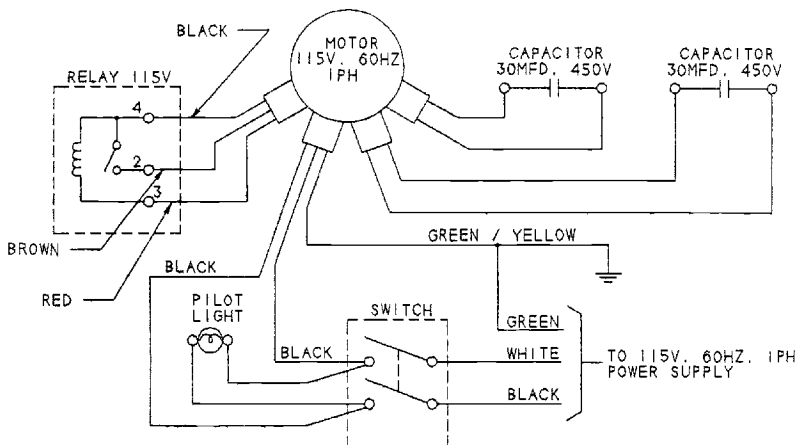
ILLUS.NO.	PART NO.	DESCRIPTION	QTY.
1.	8512844	MOTOR, 115V, 60HZ, 1PH, 1/2HP,	1
		100V, 50/60HZ, 1PH	1
	8512844A	MOTOR, 220V, 50HZ, 1PH, 1/2HP	1
2.	8512601	KEY	1
3.	8512602	RUBBER SHOCK ABSORBER	2
4.	8512932	WORM GEAR	1
5.	8512934	SPACER	1
6.	8512605	BOLT, MOTOR	4
7.	8512644	CORK WASHER	4
8.	6509028	WASHER, M8	2
9.	8512617	NUT, M8-1.25	6
10.	8512848	FAN	1
11.	8512931	COLLAR, FAN	1
12.	8512643	CORK WASHER	1
13.	8512612	JOINT	1
14.	8512611	NUT	2
15.	8512614	NUT, M6-1.0	2
16.	8512613	SHAFT, SWITCH	1
17.	8512615	KNOB, SWITCH	1
18.	8512616	CAPACITOR, 30MFD, 450V, (100/115V)	2
	8512618	CAPACITOR, 10MFD, 500V, (220V)	1
19.	9512101	SCREW, PAN HD M5-0.8 X 10MM	2
20.	9512103	SCREW, PAN HD M5-0.8 X 30MM	1
21.	8512620	RELAY, 115V ONLY	1
22.	7120009	SWITCH	1
23.	9512102	SCREW, PAN HD M5-0.8 X 20MM	3
24.	9512104	ELECTRICAL EQUIPMENT CASING	1
25.	1814069	LAMP, WARNING, 100/115V (NOT SHOWN)	1
	1814069A	LAMP, WARNING, 220V (NOT SHOWN)	1
26.	8512624	FASTENER, CABLE (NOT SHOWN)	1
27.	4400053	CORD AND PLUG, 100/115V (NOT SHOWN)	1
	8800210	CORD AND PLUG, 220V (NOT SHOWN)	1
28	8512935	BUSHING/NUT	1
29	8512933	SPRING	1
		<b>FOR CANADA ONLY</b>	
30	1814105	CIRCUIT BREAKER 6 AMP (CANADA ONLY)	1
31	4400227	LABEL, RESET (CANADA ONLY)	1

**ELECTRICAL ASSEMBLY**

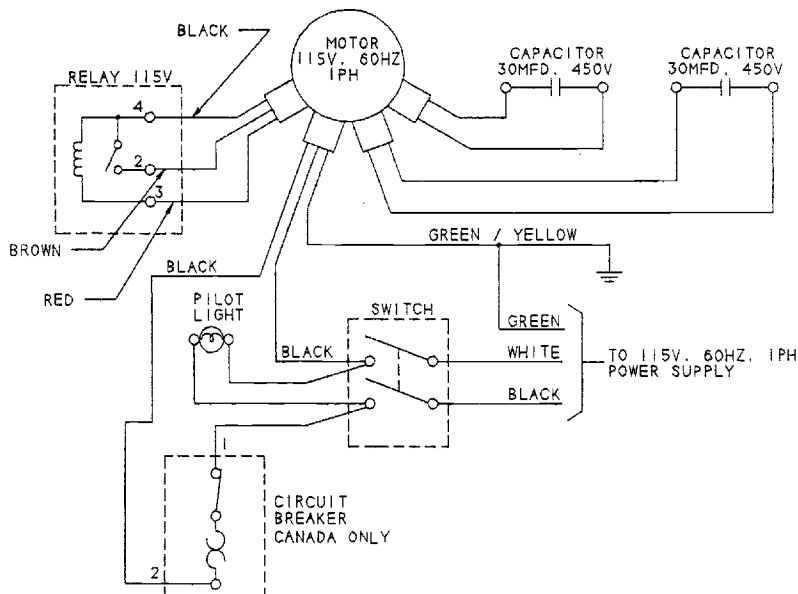
Figure 7



**SCHEMATIC**  
 115V, 60HZ, 1PH, 100V, 50/60HZ, 1PH  
 Figure 8



FOR CANADA ONLY

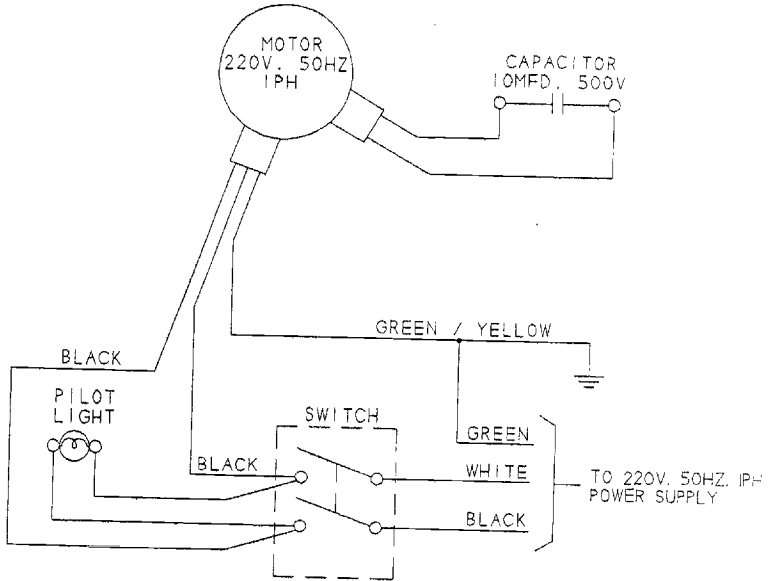


**IMPORTANT:** Before making electrical connections, check the specifications on the data plate to assure they agree with those of your electrical service.

**WARNING:** Whenever maintenance is being performed DISCONNECT electrical cord.



**SCHEMATIC**  
 220V, 50HZ, 1PH  
 FIGURE 9



**IMPORTANT:** Before making electrical connections, check the specifications on the data plate to assure they agree with those of your electrical service.

**WARNING:** Whenever maintenance is being performed DISCONNECT electrical cord.