

FOOD
CUTTER



INSTRUCTIONS

MODELS 8186 & 84186 FOOD CUTTER

ML-33892 8186
ML-33764 84186

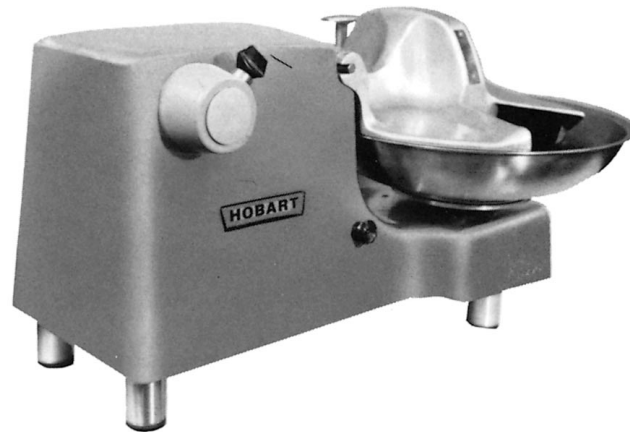
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WORLD HEADQUARTERS
TROY, OHIO 45374

Installation, Operation and Care of MODELS 8186 & 84186 FOOD CUTTER

SAVE THESE INSTRUCTIONS



GENERAL

The Models 8186 and 84186 Food Cutters are 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. Both models are powered by a 1 horsepower motor and are available for single- or three-phase electrical service.

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

INSTALLATION

UNPACKING

Immediately after unpacking the machine, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packing material and contact the carrier within 15 days of delivery.

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 OPERATION for instructions.

OPERATION

SAFETY

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 and the *BOWL COVER* are mechanically interlocked. The switch cannot be pulled to the *ON* position unless the bowl cover is locked in place and, with the switch in the *ON* position, the bowl cover cannot be unlocked.

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

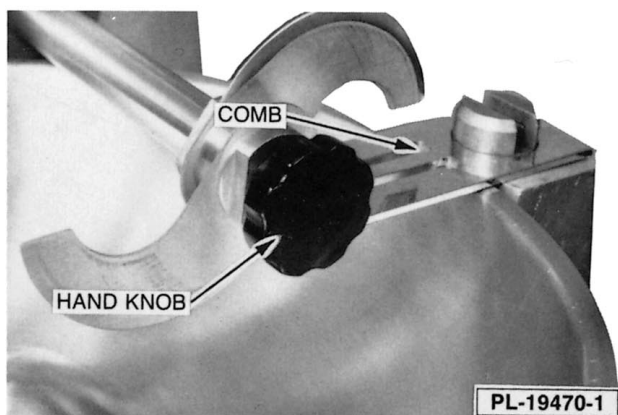


Fig. 1

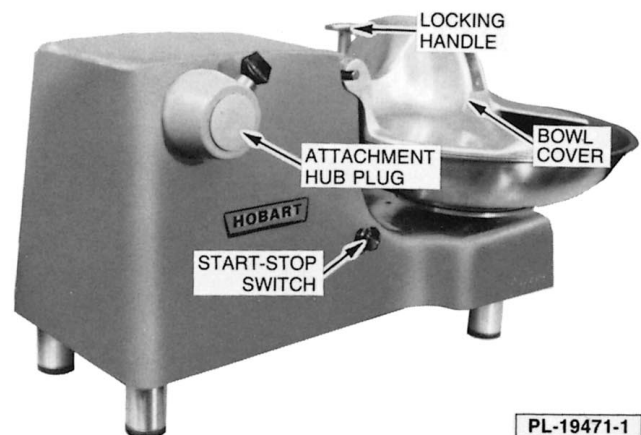


Fig. 2

OPERATION

Start the machine by pulling the *START-STOP* switch (Fig. 2). 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.

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 (Model 84186 only) and the bowl drive gear case (all models) 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 .010" to .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 the 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.

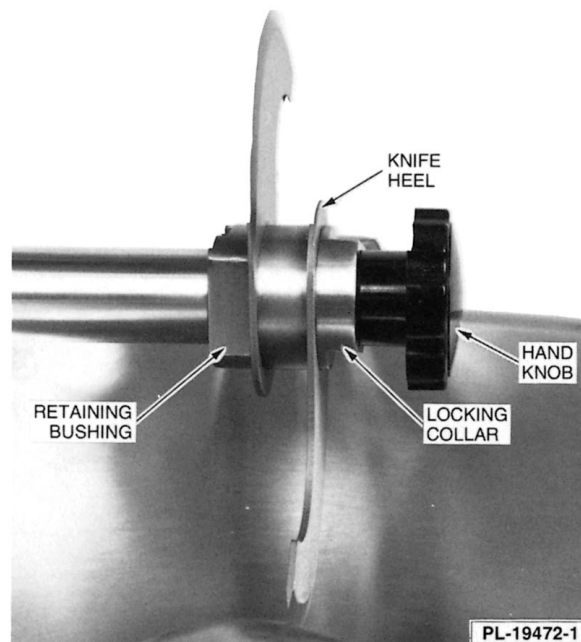


Fig. 3

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.