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UNIVEX H/D PREP-MATE

INSTRUCTION MANUAL

Welcome to Univex

Thank you for purchasing this Univex Product.

Your new PM91 Prep-Mate has been designed with advanced performance and safety features that make it an excellent addition to your food preparation equipment. Like all Univex mixers, slicers, meat grinders and accessories, this power unit is engineered to provide years of reliable service.

If you have any questions concerning the operation of this unit, or if we can be of further assistance, please call our Customer Service Department for the location of your nearest service representative.

Univex Customer Service:

USA & Canada 800-256-6358

International 603-893-6191

Or visit us on-line at www.univexcorp.com under service agents.

The UNIVEX Model PM91 Prep-Mate is a 1 HP portable electric unit consisting of a poly “V” belt assembly with a No. 12 drive hub operating at 250 rpm. It is designed to support and power the UNIVEX ALMFC 12 meat and food chopper, VS9 vegetable slicer, and the VS9H shredder and grater food processing attachments. A 20 quart container with a cover is supplied with the PM91 Prep-Mate for food collection and storage.

INSPECTION

The PM91 Prep-Mate has been inspected and tested at the factory, however the user should perform an external inspection and electrical check prior to use. The electrical data listed on the nameplate of the drive unit should be the same as the user’s electrical supply. Any damage should be reported to the carrier immediately and any shortage or deviation of parts should be reported to Univex Corporation.

SAFETY IS OUR TOP PRIORITY

READ AND MAKE SURE THAT YOU UNDERSTAND THE INSTRUCTIONS AND SAFETY WARNINGS IN THIS BOOKLET BEFORE ATTEMPTING TO OPERATE THIS POWER UNIT.

IT IS A VIOLATION OF UNITED STATES DEPARTMENT OF LABOR REGULATIONS TO PERMIT OPERATION OF THIS UNIT BY ANY PERSON UNDER THE AGE OF 18 YEARS.

FIRST TIME OPERATORS SHOULD BE PROPERLY TRAINED IN SAFETY PRECAUTIONS AND IN THE PROPER USE AND SERVICING OF THIS EQUIPMENT AND ATTACHMENTS.

SWITCH THE POWER “OFF” BEFORE CONNECTING THE UNIT TO THE POWER SOURCE, OR RESETTING THE CIRCUIT BREAKER. MAKE SURE THE SWITCH IS IN THE “OFF” POSITION, OR THE MACHINE WILL START WHEN THE ELECTRICAL POWER IS RESTORED.

A MANUAL RESETTABLE OVERLOAD CIRCUIT BREAKER IS PROVIDED ON THE BACK OF THE MACHINE. IF THE CIRCUIT BREAKER IS TRIPPED, SWITCH THE POWER “OFF”, DISCONNECT THE ELECTRICAL POWER SUPPLY CORD, DETERMINE AND CORRECT THE FAULT AND RESET THE BREAKER.

WHEN THE UNIT IS NOT IN USE, PLACE THE ON/OFF SWITCH IN THE “OFF” POSITION AND REMOVE THE SWITCH KEY BY PINCHING THE KEY BETWEEN THE THUMB AND FOREFINGER AND PULLING IT FROM THE SWITCH. REMOVING THE KEY WILL PREVENT THE SWITCH FROM BEING SET TO THE “ON” POSITION.

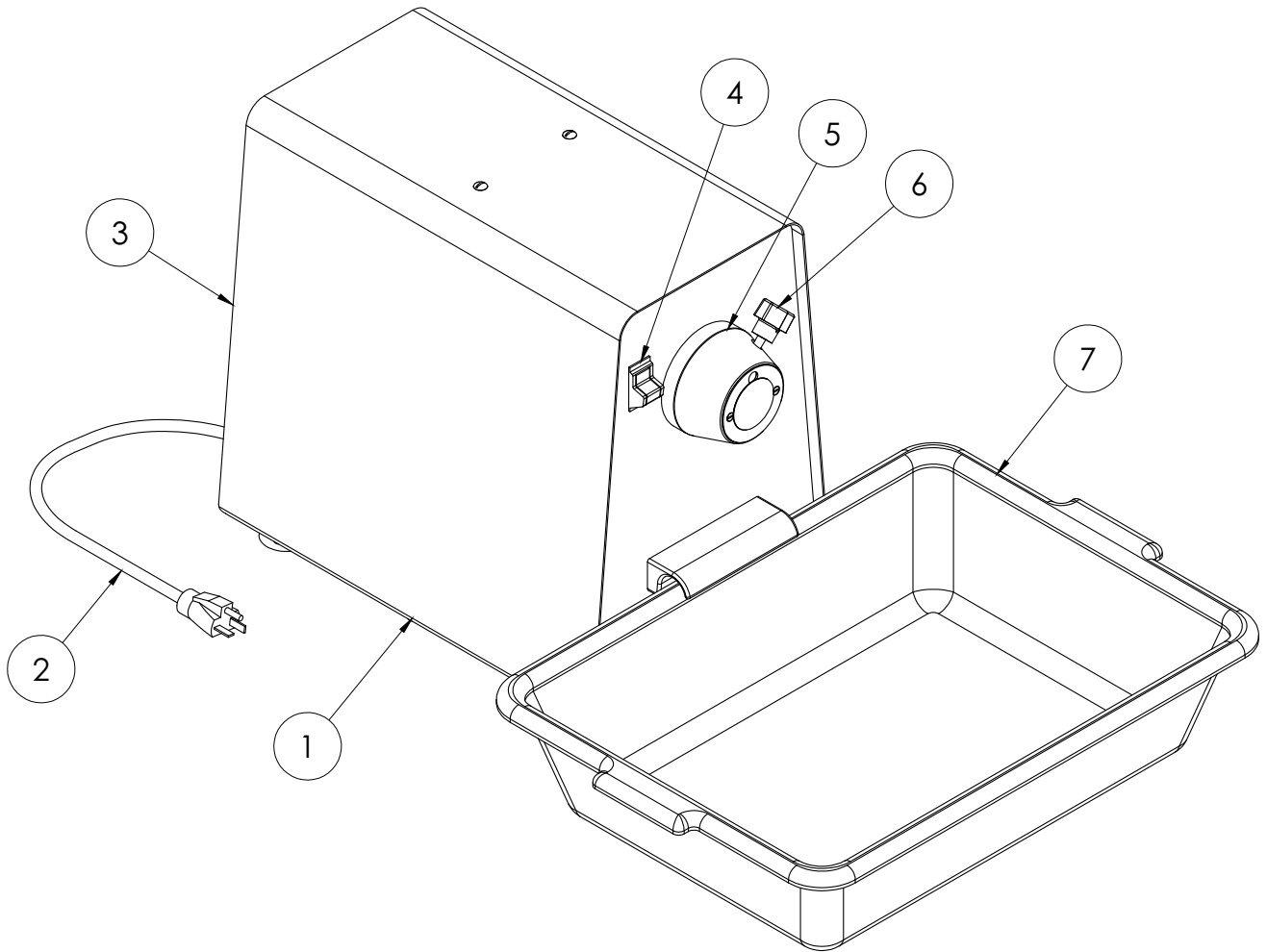
SWITCH THE POWER “OFF” AND DISCONNECT THE POWER SUPPLY CORD BEFORE MOUNTING OR DISMOUNTING ANY ATTACHMENT OR FOR CLEANING OR SERVICING THE UNIT

BE SURE ANY ATTACHMENTS ARE PROPERLY CLEANED, ASSEMBLED AND INSTALLED. TIGHTEN THE THUMB SCREW BEFORE CONNECTING THE POWER SUPPLY CORD.

WIPE DOWN THE EXTERIOR OF THE DRIVE UNIT ONLY, NEVER HOSE DOWN OR IMMERSE THE DRIVE UNIT IN WATER.

DO NOT ATTEMPT TO SERVICE THE DRIVE ASSEMBLY. PLEASE CONTACT UNIVEX CORPORATION FOR THE NUMBER OF THE NEAREST AUTHORIZED SERVICE AGENT IN YOUR AREA FOR ADJUSTMENTS OR REPAIR.

OVERALL VIEW OF THE PM91
FIGURE 1



- | | |
|------------------------------|--------------------------|
| 1. POWER UNIT | 5. POWER TAKE-OFF (PTO) |
| 2. POWER CORD | 6. THUMB SCREW |
| 3. CIRCUIT BREAKER (ON BACK) | 7. PLASTIC TUB |
| 4. POWER SWITCH | 8. TUB COVER (NOT SHOWN) |

OPERATING INSTRUCTIONS

The Prep-Mate should be set on a level, stable surface and in an area that is convenient for the operator with sufficient clearance around the unit for safe operation.

Before installing the PTO attachments, make sure the PTO adapter is properly installed on the drive shaft.

Inset the attachment in the PTO hub with a twisting motion and in an upright position and tighten the thumb screw.

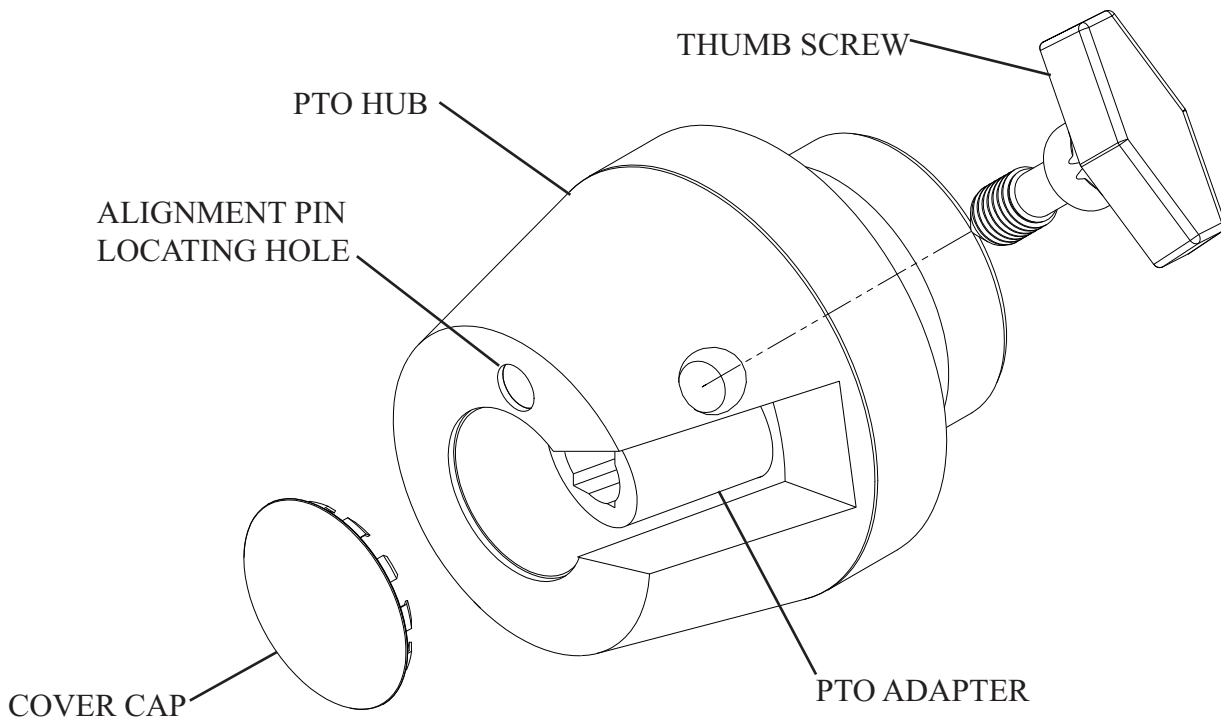
When processing foods, please observe the operating and safety instructions.

When processing is completed, place the on/off switch in the “OFF” position, remove the key and disconnect the power supply cord.

Remove the attachment, disassemble, clean, dry and sanitize it before storing it in a dry environment.

Never hose rinse the machine.

POWER TAKE-OFF HUB (PTO)
FIGURE 2



VEGETABLE PREPARATION ATTACHMENTS

VS9 SLICING

ADJUSTABLE “S” KNIFE ASSEMBLY

FIGURE 3



VS9 SLICING ATTACHMENT

FIGURE 4



STANDARD EQUIPMENT

Standard finish anodized aluminum housing with hinged feed chute door, latch and feed pusher.

Adjustable “S” knife assembly with hardened stainless steel knife and #12 rear hub.

THE VERSATILE VS9 IS USED FOR SLICING:

LETTUCE	COLE SLAW
CUCUMBERS	PEPPERS
CARROTS	HOME FRIES
CELERY	CHINESE VEGETABLES

Approximate shipping weight --- 20lbs

VS9H GRATING / SHREDDING

FIGURE 5



3/16 Shredder Plate

Hub and Shaft
Assembly (H and S)

STANDARD EQUIPMENT

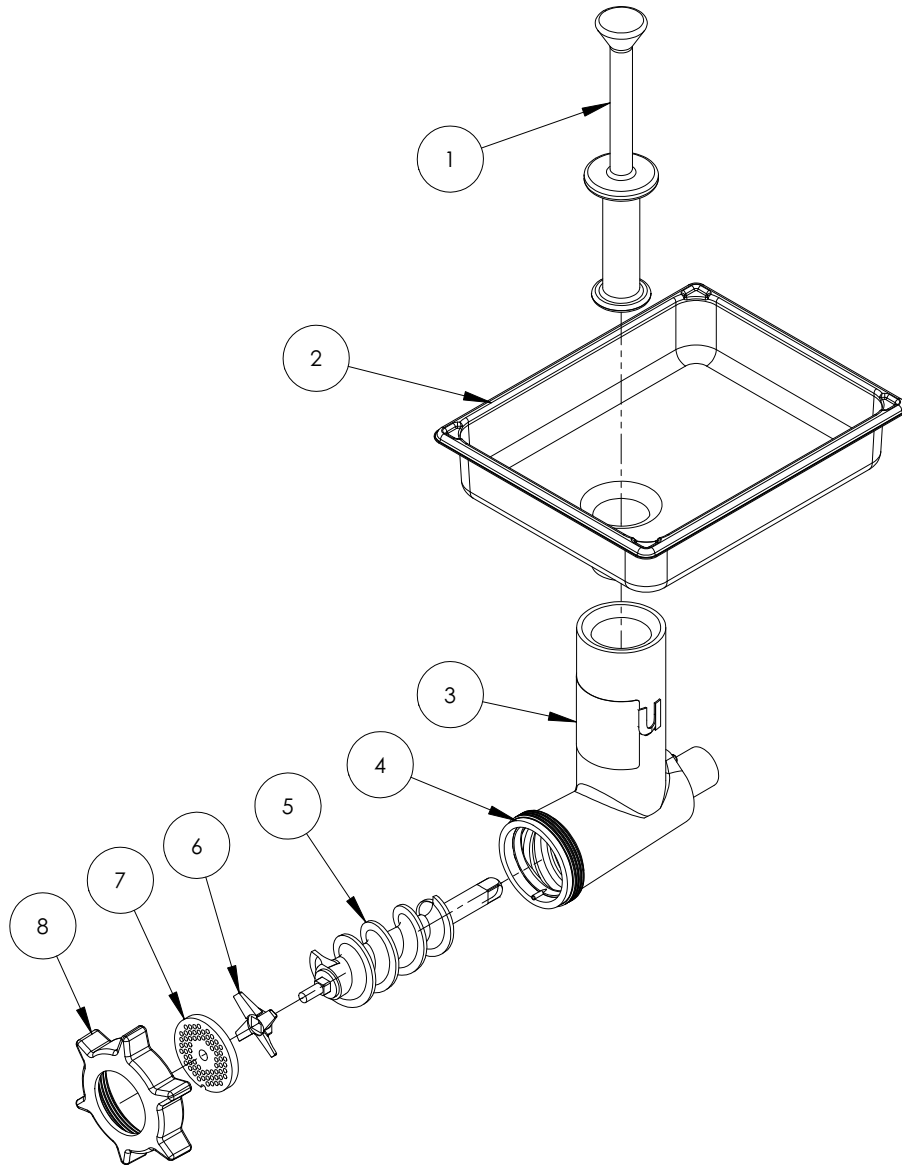
Satin Finish anodized aluminum housing with hinged feed chute door, latch and feed pusher.
Die cast aluminum hub with stainless steel shaft and #12 rear hub and stainless locking pins.

OPTIONAL: SHREDDER AND GRATER PLATES AND TYPICAL USAGES

FOOD PRODUCT	1/2" SHREDDER PLATE 000	5/16" SHREDDER PLATE 0	3/16" SHREDDER PLATE 3	3/32" SHREDDER PLATE 7	UNIVERSAL GRATER PLATE 14
COLE SLAW	•				
BREAD CRUMBS		•			•
CHEESE		•			
SOFT CHEESE FOR PIZZA			•		
CARROTS FOR COLORING			•	•	
CHEESE FOR TACOS				•	
HARD CHEESE					•

GRINDER WITH PAN AND STOMPER

FIGURE 6



ITEM No.	PART No.	DESCRIPTION	Qty.
1	1000735	Stomper	1
2	8700011	Pan, Stainless Steel	1
3	4400351	Label	1
4	1000651	Housing Assembly	1
5	1000653	Worm Assembly	1
6	1000506	Knife	1
7	1000509	Plate 3/16	1
	1000508	Plate 1/8 (optional)	1
	1000510	Plate 1/4 (optional)	1
	1000511	Plate 3/8 (optional)	1
	1000512	Plate 1/2 (optional)	1
8	1000652	Ring	1
9	4400408	Petrol-Gel (not shown)	1

Warranty

The Univex PM91 Power Drive carries a one-year, on-site parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly and in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 am and 5:00 pm local time, Monday through Friday. Univex will not cover over-time charges of any kind. Please call the Univex Warranty Service Department at 800-258-6358 to report warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration, or misuse are not covered by this warranty. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.

