



VS9-VS9H VEGETABLE SLICER/SHREDDER ATTACHMENT OPERATOR'S MANUAL



Persons under age 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. ESA913.

TO INSURE BOTH SAFE AND TROUBLE-FREE PERFORMANCE, WE STRESS THAT ALL PERSONNEL THAT WILL BE INVOLVED WITH YOUR NEWUnivex VS9 / VS9H VEGETABLE SLICER **MUST** READ AND UNDERSTAND THESE INSTRUCTIONS **BEFORE** ATTEMPTING TO OPERATE THIS UNIT.

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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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OVERALL VIEW OF VS9/VS9H
FIGURE 1



INSTRUCTION MANUAL

INTRODUCTION

This manual contains instructions for the inspection, installation, safe operation, care, and maintenance of the VS9 Vegetable Cutter. Disassembly and reassembly instructions are included. A trouble shooting guide is provided. Please review this manual carefully, particularly all safety precautions, before trying to put the VS9 into service.

SAFETY INSTRUCTIONS

Never insert hands into the hopper.

Never insert any utensil into the hopper.

1. Note that the front housing of the VS9 has a feed hopper (Figure 1). It is also equipped with a feed plate. Food to be processed must always be fed to the cutters by way of the hopper, and pressed against the cutting surfaces with the feed plate. Never try to feed product to the cutting surfaces with your hand or any other way!
2. If product becomes jammed in the hopper during operation, immediately turn the unit off and disconnect the electrical power supply cord. Make sure rotation has stopped. Unlatch the VS9 front housing, swing it open and clear the obstruction. Do not try to clear obstructions while the VS9 is under power and never insert fingers or utensils into the hopper!
3. Wear protective gloves whenever handling the VS9 knives, cutting plates, or cutting assemblies. They are very sharp and can cut you. For safety, wash knives and cutting plates with a long handled scrub brush.
4. When assembling or disassembling the VS9, make sure it rests on a stable working surface. Never rest knives, cutting plates, or cutting assemblies on surfaces that could be marred.
5. Before assembling the VS9 and mounting it to the power source equipment, make sure that a comfortable working clearance has been provided around the machinery. Always install the machinery where it will save the operator steps.
6. Before assembling the VS9 and mounting it to the power source equipment, or dismounting the VS9 after use, disconnect or lock-out the electrical power supply to the power source equipment. This will prevent any chance of accidental start-up.
7. Before mounting the VS9 to the power source equipment, make sure the front housing is securely latched to the rear housing.
8. Before mounting the VS9 to the power source equipment, review the power source equipment manual for instruction on the use of its power take-off hub. The hub should be equipped with a thumb screw. The thumb screw should be firmly snugged immediately after mounting the VS9 to the power source equipment to secure the VS9 in place. Do not operate the VS9 if there is no securing device present on the power take-off hub.
9. Never hose down a VS9 mounted to power source equipment. Hosing down a mounted VS9 invites electrical shock.

INSPECTION AND MODEL VARIATION EXPLANATION

Univex VS9 is inspected and tested at the factory prior to shipping. The standard VS9 comes equipped with only the slicer plate assembly illustrated in Figure 2. The VS9H comes equipped with the shredder plate assembly illustrated in Figure 8 and one 3/16 shredder plate (Figure 8 [10]) The remain-ing plates are options and may be purchased separately.

The person making the installation should re-inspect the VS9/VS9H immediately upon receipt for loose, damaged, or missing parts. Any damages should be reported to the carrier immediately, and any shortage of parts reported to Univex Corporation.

INSTALLATION

TheUnivex VS9 is an attachment with no internal power source. To function, it must be mounted to a power take-off on a mixer or a power base unit. Make sure that a comfortable working clearance is provided around the machinery and that the machinery is installed where it will save the operator steps. Make sure the power source equipment power take-off assembly includes a thumb screw or other means of securing the VS9 in place.

OPERATOR'S INSTRUCTIONS

SLICING, GRATING, AND SHREDDING

TheUnivex VS9 is designed to slice, grate, and shred a wide range of food products when fitted with the proper plates and operated at the proper speeds. Before mounting the VS9 to the power source equipment, refer to the application chart below. If the power source equipment is a power base unit, your choice of operating speeds is limited.

CUTTER	APPLICATION	MIXING MACHINE SPEED CONTROL SETTING
Slicer Plate	Cole slaw, potatoes, fruits, vegetables. Adjusting nut (Figure 2) is turned to set slice thickness. Prior to slicing cabbage or head lettuce, quarter the heads and remove the cores. Firm heads process a better product.	High speed, indicator setting "2".
Julienne Plate	French fried potatoes, carrots, turnips, beets, salads, etc.	Medium speed, indicator setting "2".
Grater Plate	Grated nutmeg, cheese, coconut, bread, cracker crumbs.	Medium speed, indicator setting "2".
Shredder Plate	Various coarsenesses of cheese, carrots, etc.	Medium speed, indicator setting "2".

NOTE: For best results keep knives very sharp.

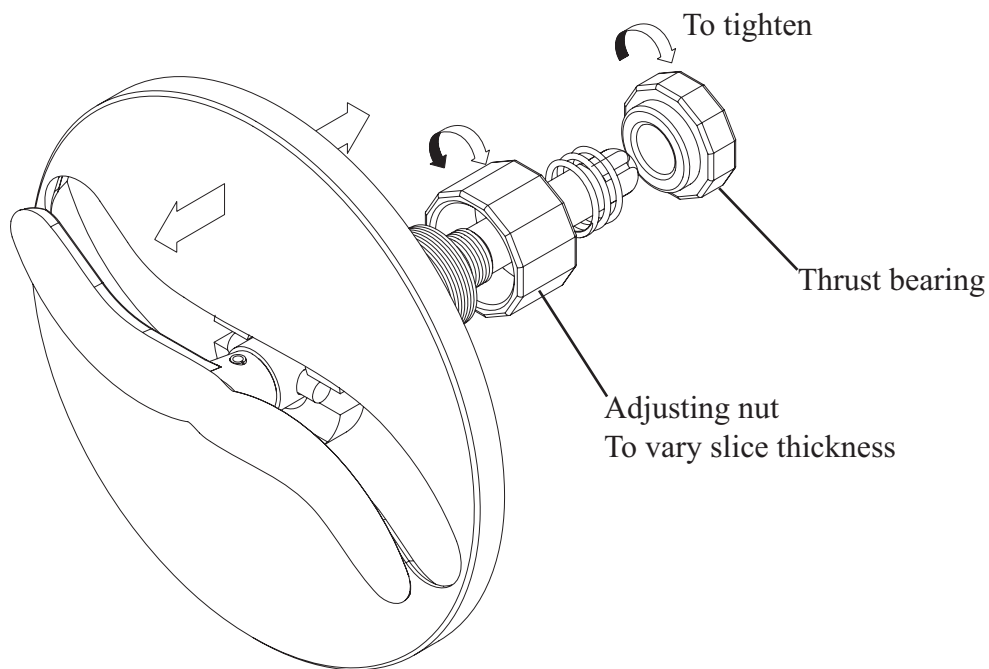
PLATE UNITS - ASSEMBLY AND USE

CAUTION: Wear hand protection when working with these units.

THE ADJUSTABLE SLICER PLATE UNIT (Figure 2)

To adjust the slicer plate, see Figure 2. The plate can be adjusted to slice product to different thicknesses by turning the adjusting nut as shown in figure 2.

PROPER ASSEMBLY OF THE SLICER PLATE ASSEMBLY FIGURE 2



CAUTION: The thrust bearing must be securely tightened before the slicer plate assembly is loaded into the housing. Failure to tighten the thrust bearing will damage the VS9 and the power source equipment.

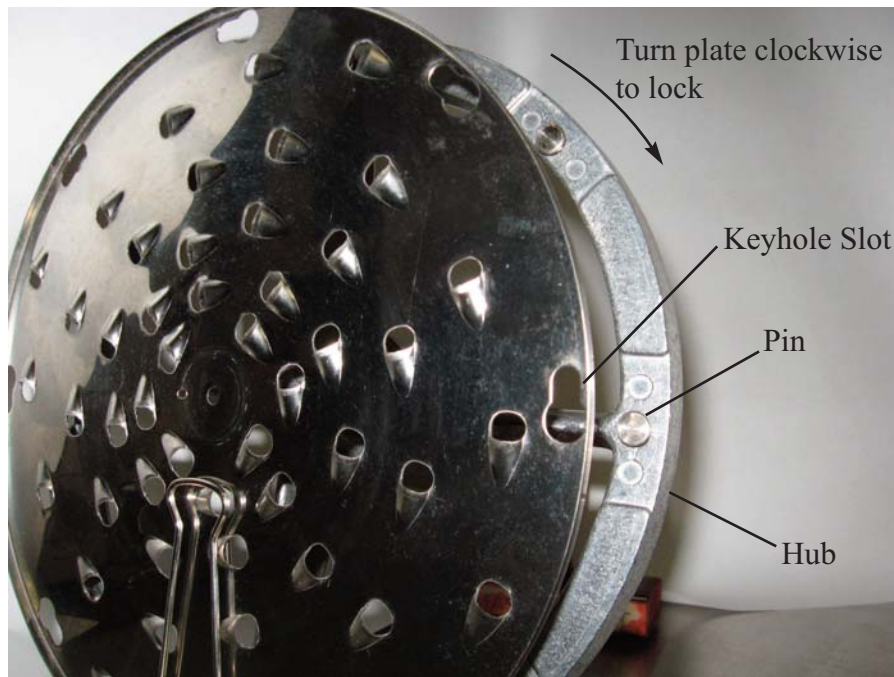
NOTE: The thrust bearing requires a left hand twist to tighten.

WARNING: Adjustments for thickness must never be attempted while the VS9 is under power or severe personnel injury can occur.

THE GRATER, SHREDDER AND JULIENNE PLATE UNIT (Figure 8)

To fit the plate of your choice to the hub and shaft line up the key hole slots on the plate with the locating pins on the hub, slip the plate over the pins and secure it by turning the plate in a clockwise direction until it shoulders up firmly on the pins. This can be most safely accomplished by placing the plate face down on a butcher's block and turning the hub into position from above.

**SLOT AND PIN ALIGNMENT
FIGURE 3**



Make sure that the thrust bearing is properly positioned on the shaft. Make sure the set screw on the thrust bearing is tightened securely. A loose thrust bearing will allow clatter and damage the VS9H.

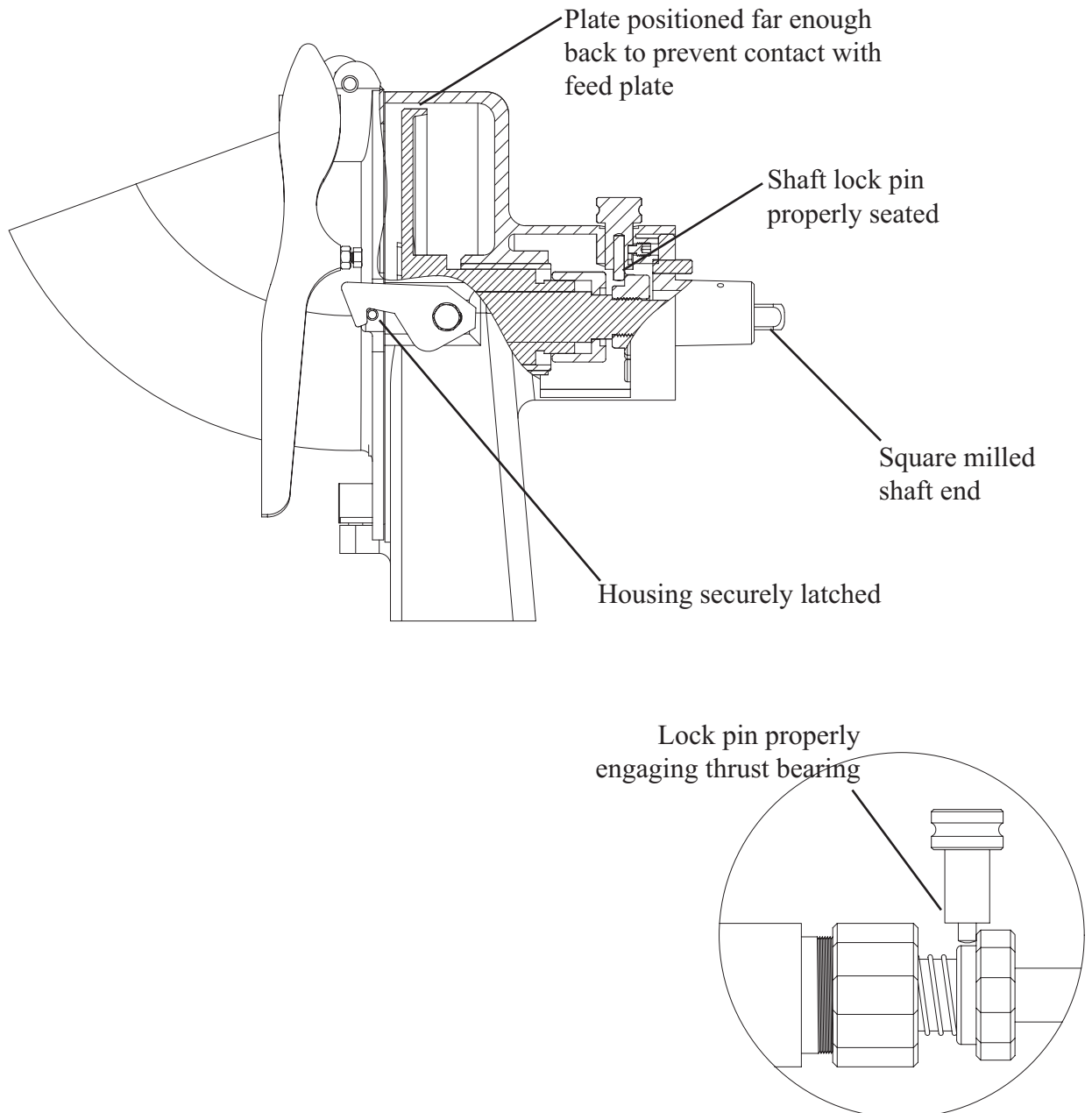
NOTE: Do not remove the thrust bearing for cleaning.

LOADING PLATE UNITS INTO THE VS9 HOUSING

With the VS9 resting on a stable working surface, unlatch the front housing (Figure 1) and swing it toward you. Lift the assembled plate unit and insert it into the rear housing. Lift the shaft lock pin and seat the plate unit with a gentle twist. Make sure that the thrust bearing on the shaft is fully inserted into the rear housing and that the square milled end on the shaft has cleared the rear housing hub. Release the shaft lock pin and close and securely latch the front housing.

The VS9 is now ready to mount to the power source equipment.

**PROPERLY LOADED VS9/VS9H
FIGURE 4**

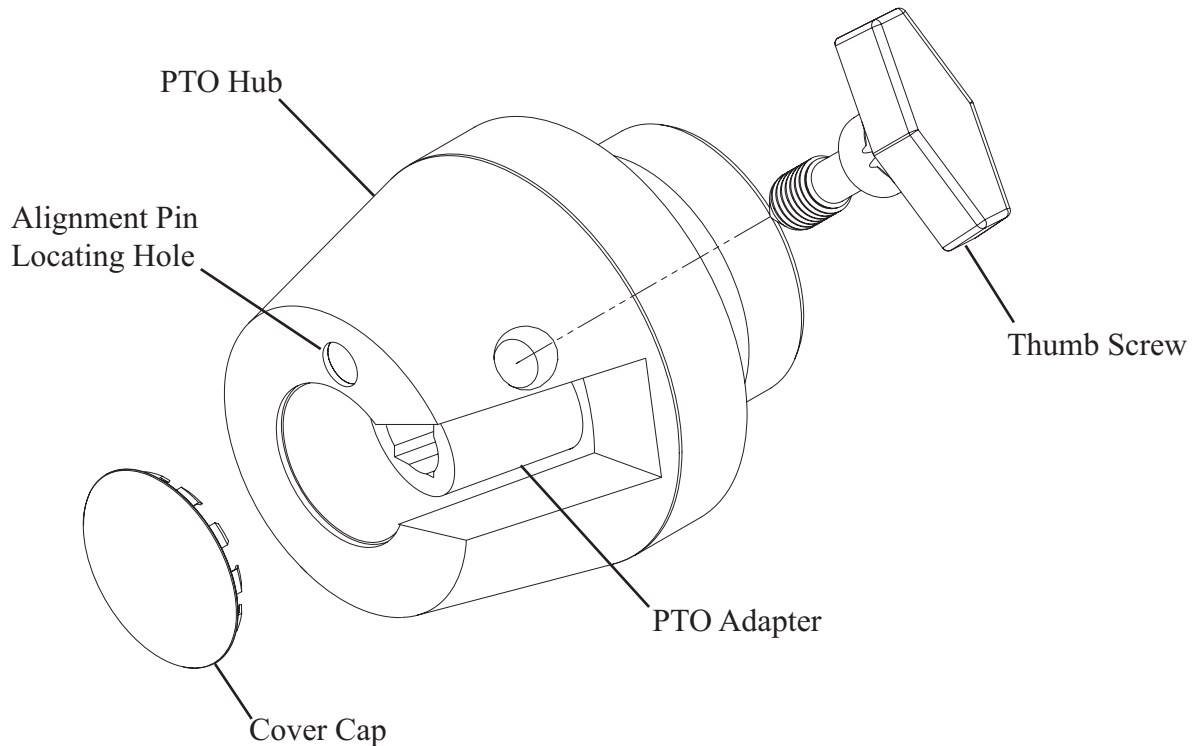


MOUNTING THE VS9 TO THE POWER SOURCE EQUIPMENT

Before mounting the VS9, make sure that the power source equipment is turned off and its electrical supply is disconnected or locked out. Review the power take-off hub information in the manual for the power source equipment, then proceed as follows:

TYPICAL POWER TAKE-OFF HUB

FIGURE 5



Remove the cover cap from the power take-off hub. Carefully lift the VS9 and insert the square milled shaft end into the PTO hub while turning the VS9 to engage the square end on the VS9 shaft with the square hole in the PTO adapter. Slide the VS9 forward until the square milled shaft end seats in the PTO adapter. Turn the VS9 to align the locating pin with the alignment pin locating hole in the PTO hub and push the VS9 fully forward onto the PTO hub. Tighten the thumb screw to secure the VS9 to the PTO hub. The VS9 is now ready to process product.

NOTE: Only the #12 tapered hub is fitted with a locating pin.

PROCESSING PRODUCT

Before processing product, please review the application chart on page 4, and please note that the feed plate (Figure 1) is equipped with an adjusting screw and jam nut. This assembly should be adjusted until there is no chance of the feed plate coming in contact with the cutting surfaces. If the feed plate comes in contact with the rotating cutting surfaces, both components will be damaged.

TO PROCESS PRODUCT:

Reconnect the electrical supply to the power source equipment, turn the power source equipment on, and where possible, adjust the power source equipment speed to medium setting.

Lift the feed plate to expose the processing plate unit and drop product into the feed hopper. Keep hands and fingers out of the hopper. With the feed plate, gently push the product into the rotating plate unit. Adjust the speed of the power source equipment, where possible, until you get the best results.

If you experience a problem in processing, shut the power source equipment off and refer to the trouble shooting guide on page 11.

DISMOUNTING AND DISASSEMBLY FOR CLEANING AND MAINTENANCE

DISMOUNTING:

Make sure that the power source equipment is turned off and its electrical supply is disconnected or locked out. Loosen the thumb screw and slide the VS9 from the PTO hub. Set the VS9 on a stable working surface.

DISASSEMBLY:

To disassemble the VS9 for cleaning or maintenance.

Unlatch the front housing and swing it toward you.

Swing the feed plate all the way up and slip it off the front housing and set it aside.

Lift the front housing from the pivots and set it aside.

Remove the processing plate unit

To disassemble the processing plate units, follow the assembly instructions on page 5 and 6 in reverse order.

CLEANING:

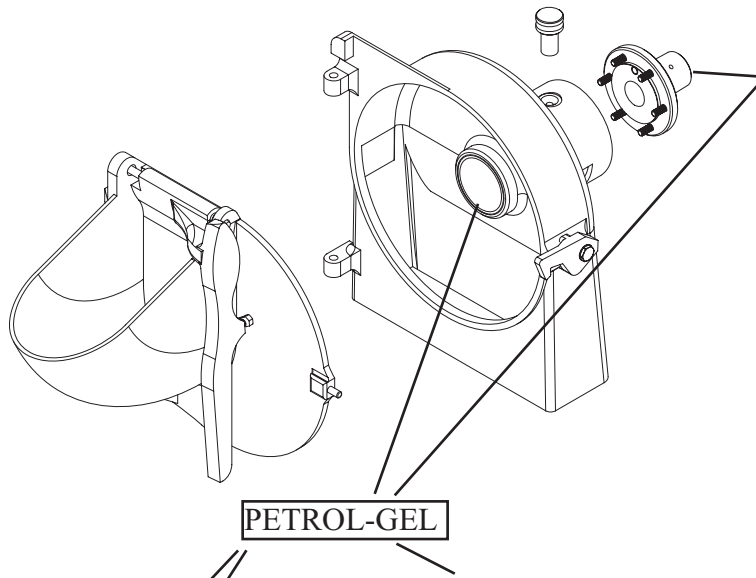
To avoid damaging the VS9 highly polished finish, never put any VS9 component through a dishwashing machine. Wearing hand protection, wash all components by hand with a mild soap and water solution. Use a long handled scrub brush on all plate units to avoid cutting fingers. Do not rest knives, grater plates, or shredding plates on any surface that will mar. Do not remove thrust bearings from julienne or shredder plate shafts. Dry component parts with a soft cloth.

For the best and most sanitary product, clean the VS9 immediately after use or before switching food products.

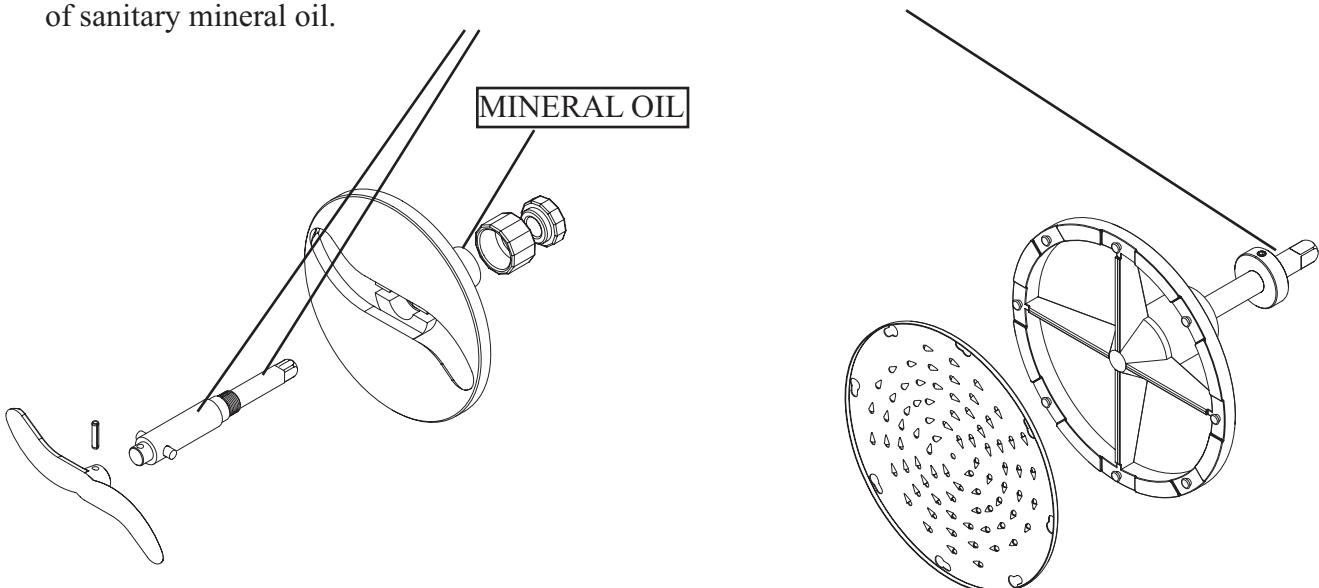
LUBRICATION INSTRUCTIONS

FIGURE 6

Enclosed is a sample tube of Petrol-Gel which we recommend you use in all your food preparation equipment. It may be purchased at your local food equipment supply company, or purchased directly from Univex Corporation (Part No.4400408)



After every cleaning apply a thin coating of sanitary petroleum jelly to all bearing surfaces. Do not use vegetable oil. It becomes gummy. If adjusting nuts and screws become stiff to work with, apply a drop of sanitary mineral oil.



MECHANICS MAINTENANCE

Before performing maintenance on the VS9, please review the safety precautions on page 3 and read all assembly and reassembly instructions. Wear gloves when handling plate units.

Since the VS9 contains no internal power source, most problems can be immediately traced to improper assembly, improper adjustment or worn parts. The trouble shooting guide below lists the most common problems and corrective measures.

TROUBLE SHOOTING GUIDE

CAUTION: Review all safety notes and disconnect the electrical power supply to the power source equipment before attempting corrective measures.

TROUBLE	POSSIBLE CAUSE	SOLUTION
1. Power source equipment is under power but plate will not turn.	1.1 PTO adapter missing from power take-off assembly.	1.1 Replace PTO adapter.
2. Knife or plate scraping front housing.	2.1 Thrust bearing loose. 2.2 Lock pin not fully engaged.	2.1 Tighten thrust bearing. 2.2 Make sure lock pin is properly engaged.
3. Shredding plate loose or rattling	3.1 Plate loose on hub pins. 3.2 Plate bent.	3.1 Inspect Shredder plate assembly to assure plate is shouldered firmly on pins. 3.2 Replace plate.
4. Mounted VS9 unit rattles when under power.	4.1 Thumb screw or securing mechanism missing or loose.	4.1 Tighten or replace.
5. Feed plate scraping plates.	5.1 Feed plate out of adjustment.	5.1 Adjust feed plate with adjusting screw (Figure 1).

Warranty

The Univex VS9 and VS9H is warranted by Univex Corporation against any defects in materials or workmanship for a period of 6 months from the date of purchase by the end user. Please call the Univex Warranty Service Department at 800-258-6358 to report warranty claims before arranging for repair of the unit. The unit must be delivered to a Univex authorized service agent or to the Univex Facility for warranty repairs. The end user is responsible for all shipping or travel charges arising from the repair or servicing of this unit under warranty. Univex will not cover overtime charges of any kind. Any service or repair must take place in the United States.

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

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

