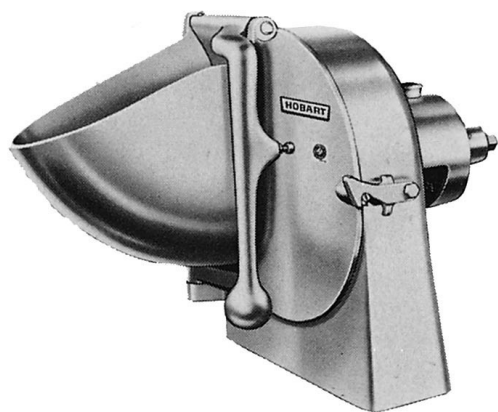




INSTRUCTION MANUAL

... with Replacement Parts



MODEL 12 AND 22 9" VEGETABLE SLICER ATTACHMENTS

- ML-16231 - 9" Slicer, #12 (Hopper Front)
- ML-16232 - 9" Slicer, #22 (Hopper Front)
- ML-16233 - 9" Slicer, #12 (Tubular Front)
- ML-16234 - 9" Slicer, #22 (Tubular Front)
- ML-16225 - 9" Shredder, #12
- ML-16226 - 9" Shredder, #22
- ML-16225 - 9" Grater, #12
- ML-16226 - 9" Grater, #22

Instructions for Operation and Care of 9" VEGETABLE SLICER ATTACHMENT

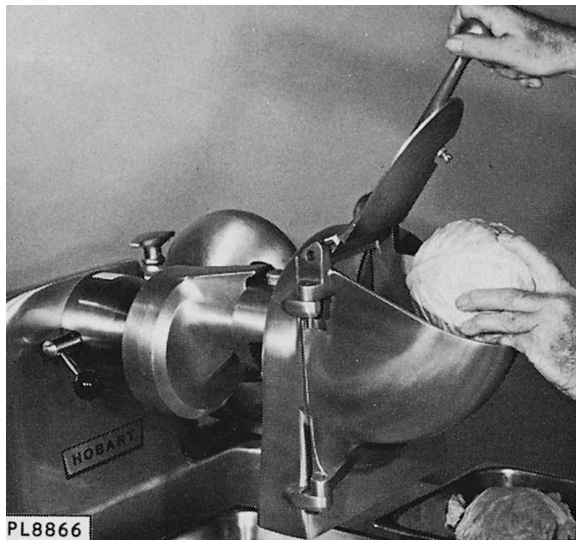


Fig. 1

This vegetable slicer may be used for; slicing potatoes (from 1/16" to 5/8" thickness); cutting vegetables (such as cabbage) for salads and cole slaw; slicing cucumbers, celery, (and other vegetables); slicing fruits (bananas, etc.) and nuts; shredding or grating cheese, raw carrots, beets, nuts, etc.

WARNING: Rotating Knives behind front, keep hands out of hopper or tubular front. Use feed pusher or feed stomper. Always stop power unit before opening front or changing any of the units.

The attachment is made up of the following three basic units:

1. Back Case (available in #12 or 22 attachment size).
2. Front.
 - 2.1 Hopper ("lever" feed).
 - 2.2 Tubular ("feed stomper" feed).
3. Plate and Shaft Units (size #12 or 22).
 - 3.1 Adjustable Slicer.
 - 3.2 Shredder (3/32", 3/16", 5/16" & 1/2" dia. holes).

3.3 Grater.

BACK CASE:

The back case mounts into the attachment socket of a mixer or food cutter or power drive and is retained by a thumb screw of that machine. It is available with either #12 or #22 size hub. The use of the "speed drive" attachment is recommended to increase the output of the 9" Slicer.

FRONT:

The standard front is of the hopper and lever feed design (Fig. 1). It hinges onto the back case and is held closed with a latch (1, Fig. 2). To remove front, lift latch and swing front open, raise from hinge holes.

An optional tubular front (2, Fig. 2) is available which permits end feeding with feed stomper (3, Fig. 2). This is used when cutting at right angles to plate.

ADJUSTABLE SLICER PLATE UNIT:

Open front, lift knob (4, Fig. 2) and slide slicer unit (Fig. 5) into operating position. Slicing thickness may be adjusted from approximately 1/16" to 5/8" by turning the adjusting nut (5, Fig. 2), without removing unit from its assembled position. The easy accessibility of this adjustment makes it possible to vary the slice thickness to suit the users preference.

CAUTION: Adjusting nut turns with the shaft and adjustments should not be attempted unless the power unit is stopped.

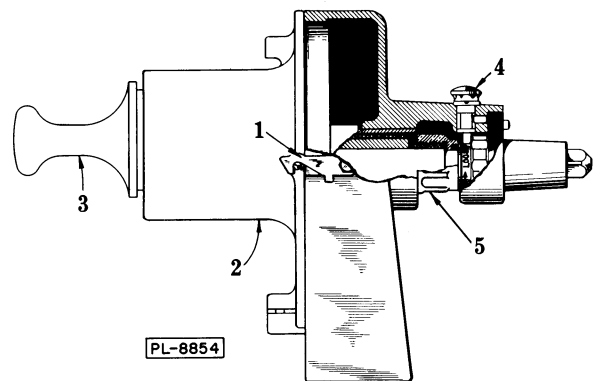


Fig. 2

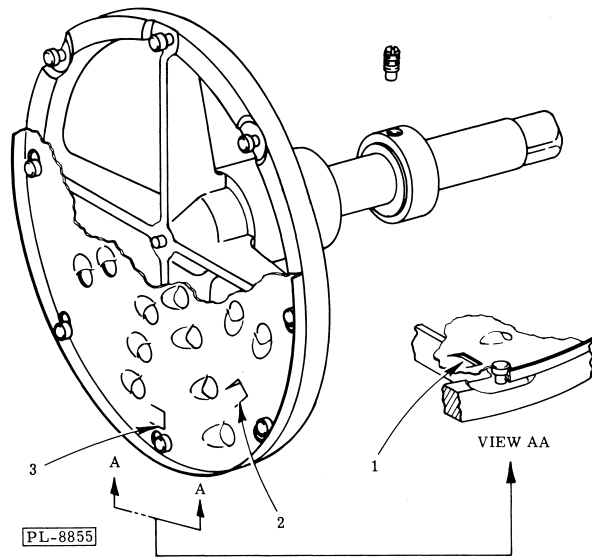


Fig. 3

SHREDDER PLATE AND SHAFT UNIT (Fig. 3):

Shredder plates are available with 3/32", 3/16", 5/16" and 1/2" hole sizes. These plates have keyhole slots for attaching to shouldered studs on the plate hubs. The shredder plate also has two locking (drive) tabs (2 & 3, Fig. 3) which prevent spin-off during high-speed operation, such as with the speed-drive attachment. The two tabs allow the shredder plate to engage the hub shoulder pins in all positions; one tab (and only one) will always engage a hub spoke. A simple method of attaching is to loosely assemble plate to hub, then place it plate side down on a "work" surface (not a finished surface as teeth will mar the finish). Press down and turn the hub until plate locks into place. To detach the plate from the hub, place the assembled plate and hub face down on a working surface (as when attaching the plate), then using a finger of one hand, depress the tab (1, Fig. 3) while rotating the hub with the other hand.

The detachable plate design makes it possible to use one plate hub and shaft assembly for several shredder plates; however, a separate hub and shaft assembly may be ordered and used for each size plate, if desired, for a complete unit change. The coarse plate is normally used for making chopped slaw, cutting vegetables for soup stock, salad blends or "hash brown" potatoes. The medium and finer plates are for fine shredding of carrots, beets, turnips, etc., and for salads or quick cooking use.

GRATER PLATE & SHAFT UNIT (Fig. 4):

The grater plate also has keyhole slots and at-

taches to the same plate hub and shaft assembly as the shredder plates. Loosely assemble plate to hub, then place the plate side down on a "work" surface (not a finished surface as the teeth will mar the finish). Press down and turn the hub until the plate locks into place. Reverse assembly procedure to detach plate from hub.

The grater plate may be used for crumbling hard cheese or grating hard vegetables.

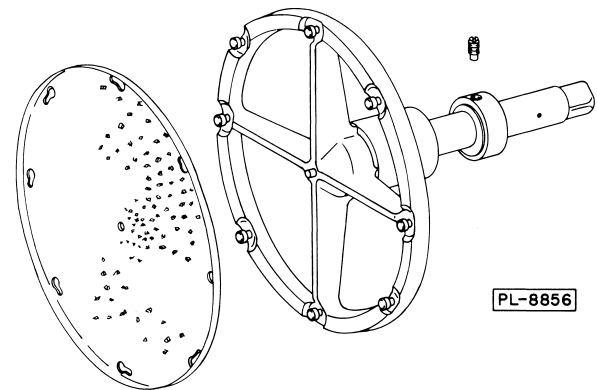


Fig. 4

OPERATION (Fig. 1):

1. Stop power unit (mixer, food cutter or power drive).
2. Attach back case of slicer to attachment socket of companion machine with thumb screw.
3. Drop hinge pins of slicer front into holes in bosses of back case.
4. Select plate and shaft assembly (such as slicer plate) to be used. Lift plunger (4, Fig. 2) and insert plate and shaft assembly into drive position. Release plunger.
5. Set slice adjustment (if used) to proper thickness.

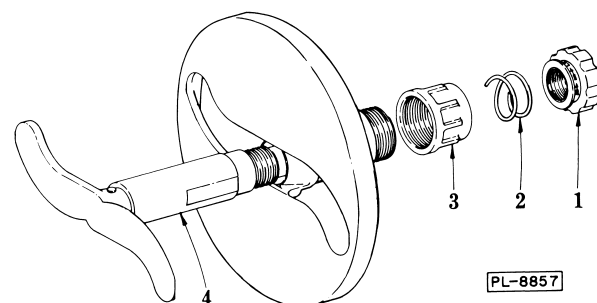


Fig. 5

6. Close slicer front and fasten latch.
7. Start companion machine. Set at a speed to produce the best product.
8. Raise feed plate lever. Keep hands out of hopper.

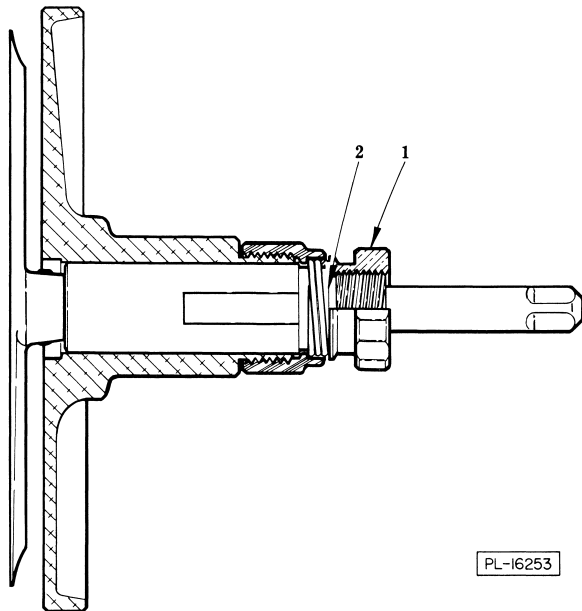


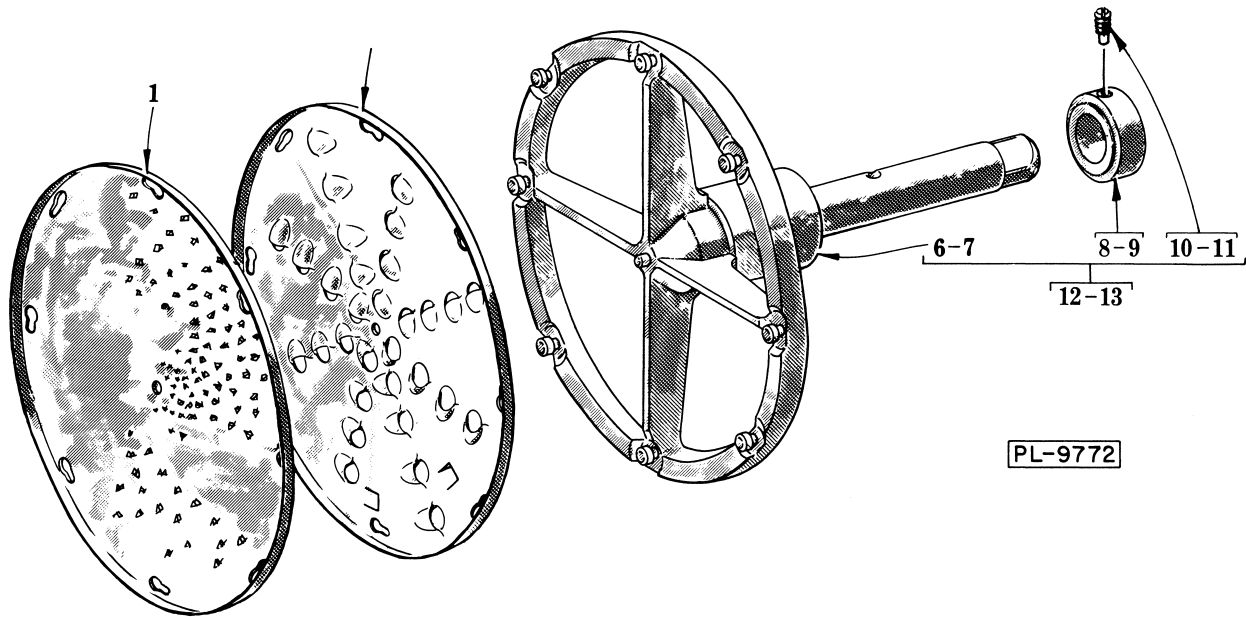
Fig. 6

9. Place commodity to be sliced in hopper and gently press down on the feed plate lever. Too much pressure crushes the food and causes irregularity in the slices.

CLEANING:

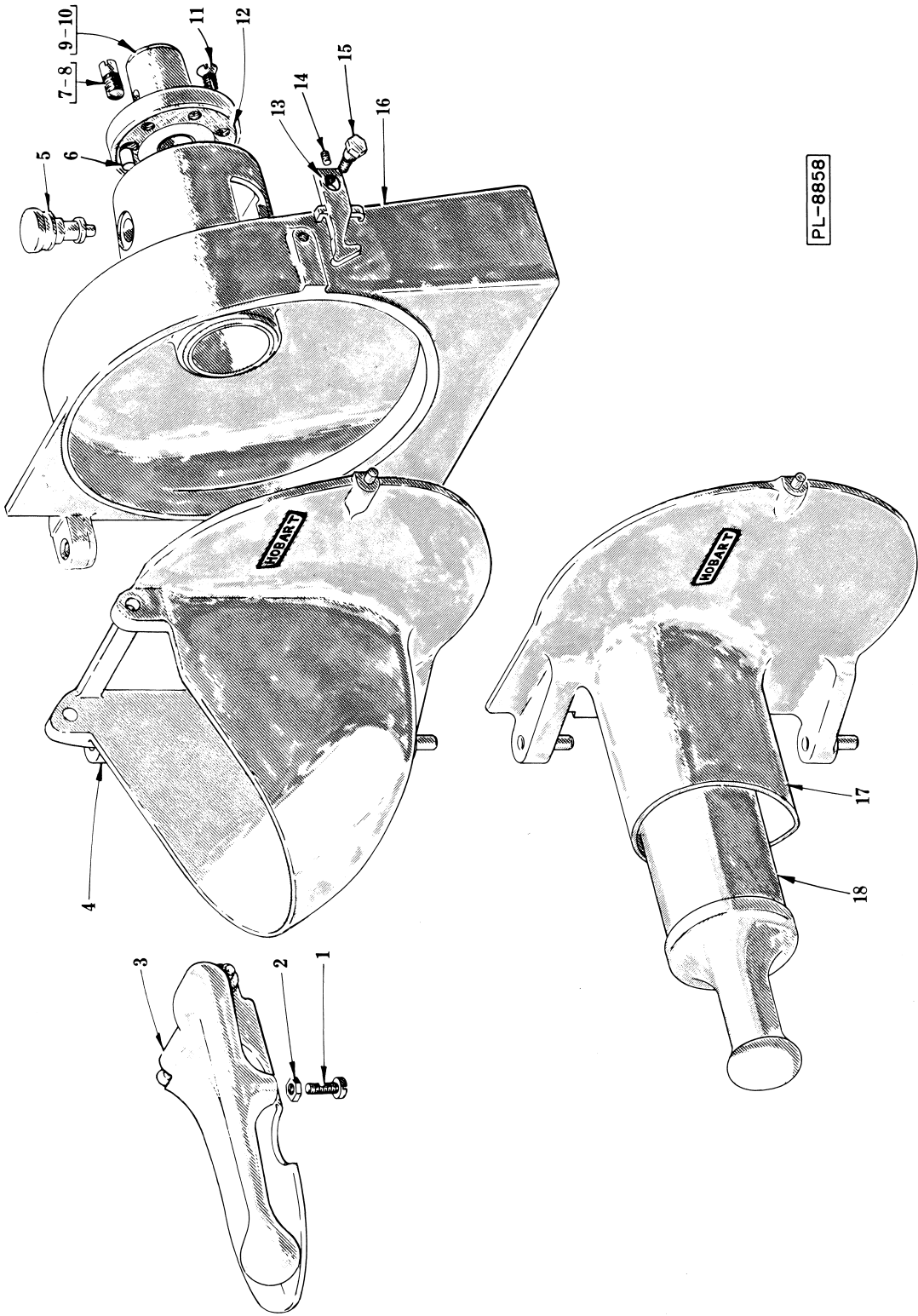
1. Stop the power unit. (Mixer, food cutter or power drive).
2. Release the latch and open the slicer front.
3. Lift the plunger (4, Fig. 2) and withdraw the rotating unit.
4. The shredder and grater plates are easily removed from the plate hub by rotating plate counter-clockwise to release the keyslot from the shouldered studs.
5. All parts (case, front & rotating unit) may be immersed in warm soapy water for cleaning. Rinse in hot clear water and dry immediately. It is important that juices be cleaned from slicer before they can dry. When using the adjustable slicer unit, make sure it is cleaned frequently to assure easy thickness adjustment. Use a drop of tasteless oil on the adjustment threads after cleaning. Occasionally dis-assemble the slicer unit for a thorough cleaning. To do this it is necessary to unscrew the knurled thrust collar (1, Fig. 5) (which has a left hand thread). The spring (2, Fig. 5) is then free for removal. Withdraw the knife and shaft assembly (4, Fig. 5). Unscrew the adjusting nut (3, Fig. 5) from the plate.

NOTE: After cleaning to prevent damage thrust bearing (1, Fig. 6) must be tightened until seated against shoulder on shaft (2, Fig. 6). Failure to properly reassemble can result in damage to knives, shaft and slicer plate.



SHREDDER AND GRATER PLATE UNIT

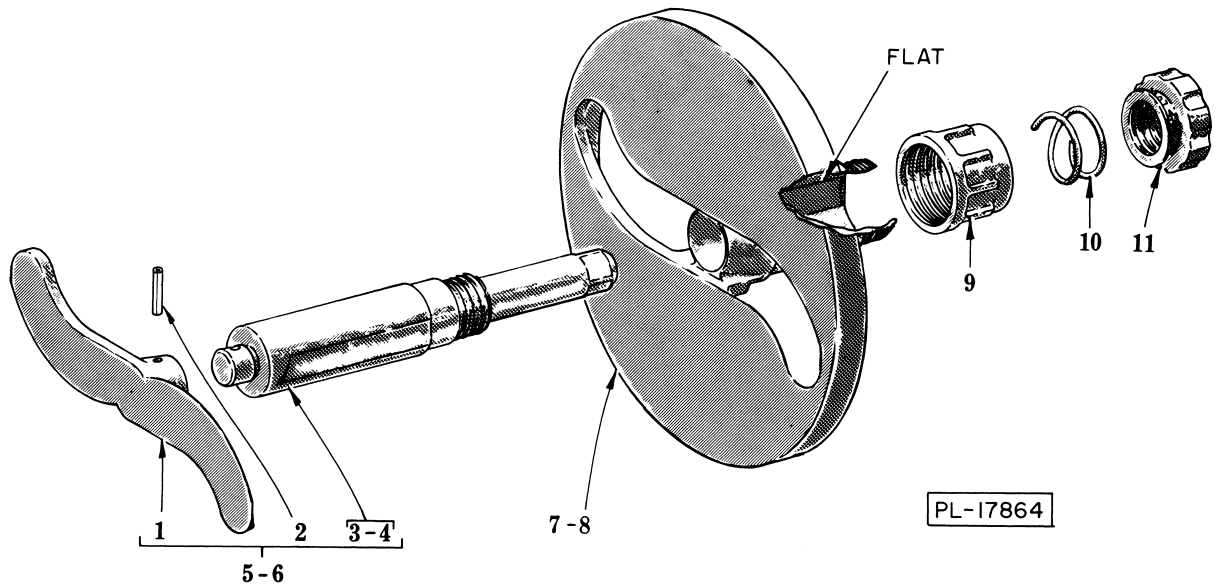
ILLUS. PL-9772	PART NO.	NAME OF PART	AMT.
1	77049	Plate - Grater	1
2	77047	Plate - Shredder (3/32" Dia. Holes)	1
3	77046	Plate - Shredder (5/16" Dia. Holes)	1
4	77045	Plate - Shredder (3/16" Dia. Holes)	1
5	77048	Plate - Shredder (1/2" Dia. Holes)	1
6	76796	Hub & Shaft Sub-Assy (12)	1
7	77014-2	Hub & Shaft Sub-Assy (22)	1
8	76782	Bearing - Thrust (12) (3/4" I.D.) (Assemble Boss Away From Sq. Dr.)	1
9	69309	Bearing - Thrust (22) (1" I.D.) (Assemble Boss Away From Sq. Dr.)	1
10	76799-1	Screw - Dog Point (22)	1
11	76799-2	Screw - Dog Point (12)	1
12	77071-1	#12 Hub, Shaft & Collar Sub-Assy (Incls. items 6 & 8)	1
13	77071-2	#22 Hub, Shaft & Collar Sub-Assy (Incls. items 7 & 9)	1
	78032-1	#12 Hub, Shaft, Collar & Shredder Plate (3/16") Sub-Assy (Incls. items 4 & 12)	1
	78032-2	#22 Hub, Shaft, Collar & Shredder Plate (3/16") Sub-Assy (Incls. items 4 & 13)	1
	78032-3	#12 Hub, Shaft, Collar & Shredder Plate (5/16") Sub-Assy (Incls. items 3 & 12)	1
	78032-4	#22 Hub, Shaft, Collar & Shredder Plate (5/16") Sub-Assy (Incls. items 3 & 13)	1
	78032-5	#12 Hub, Shaft, Collar & Shredder Plate (3/32") Sub-Assy (Incls. items 2 & 12)	1
	78032-6	#22 Hub, Shaft, Collar & Shredder Plate (3/32") Sub-Assy (Incls. items 2 & 13)	1
	78032-7	#12 Hub, Shaft, Collar & Shredder Plate (1/2") Sub-Assy (Incls. items 5 & 12)	1
	78032-8	#22 Hub, Shaft, Collar & Shredder Plate (1/2") Sub-Assy (Incls. items 5 & 13)	1
	78032-9	#12 Hub, Shaft, Collar & Grater Plate Sub-Assy (Incls. items 1 & 12)	1
	78032-10	#22 Hub, Shaft, Collar & Grater Plate Sub-Assy (Incls. items 1 & 13)	1



FRONT AND BACK CASE UNIT

FRONT AND BACK CASE UNIT

ILLUS. PL-8858	PART NO.	NAME OF PART	AMT.
1	SC-12-29	Mach. Screw - 1/4-20 X 3/4 Fil. Hd.	1
2	NS-17-2	Jam Nut - 1/4-20 Hex Fin.	1
3	69316	Feed Plate Sub-Assy (Incls. items 1 & 2)	1
4	69315-1	Slicer Front Sub-Assy (Std. Hopper)	1
5	8915	Plunger	1
6	83483	Pin - Plunger Retaining	1
7	PG-6-21	Groov-Pin - Type 4, 5/16 X 7/8 (12)	1
8	4035-1	Stud - Stop (22)	1
9	10072	Hub - Attachment (12) (Incls. item 7)	1
10	10071	Hub - Attachment (22)	1
11	SC-14-56	Mach. Screw - 14-20 X 7/8 Flat Hd.	6
12	10430-1	Shim - Paper	AR
13	86313	Latch & Set Screw Sub-Assy (Incls. item 14)	1
14	103660	Screw - Latch Adjustment	1
15	8917	Screw - Latch Fulcrum	1
16	83486-1	Back Case & Bushing Sub-Assy	1
17	60295-1	Tubular Hopper Front Sub-Assy Unit	1
18	81922	Feed Stomper (Alum.) (For item 17)	1
	69317-1	Feed Plate & Hopper Front Sub-Assy (Incls. items 3 & 4)	1
	24635-1	Back Case Sub-Assy Unit (12) (Incls. items 5, 6, 9, 11, 12, 13, 15 & 16)	1
	24634-1	Back Case Sub-Assy Unit (22) (Incls. items 5, 6, 8, 10, 11, 12, 13, 15 & 16)	1
	16228	Tubular Front & Feed Stomper (Incls. items 17 & 18)	1



ADJUSTABLE SLICER PLATE UNIT

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-17864	1	294937 Knife	1
	2	RP-4-31 Rollpin - 1/4" Dia. X 1" Lg.	1
	3	290103 Shaft - Knife & Pin Assy (12)	1
	4	290108 Shaft - Knife & Pin Assy (22)	1
	5	294938-3 Knife & Shaft Assy (12) (Incls. items 1, 2 & 3)	1
	6	294938-4 Knife & Shaft Assy (22) (Incls. items 1, 2 & 4)	1
	* 7	— Plate - Adjustable Slicer (Flat - 7/8" Lg.)	1
	8	291055 Plate - Adjustable Slicer (Flat - 1 3/4" Lg.)	1
	9	103819 Nut - Adjusting	1
	10	79727 Spring - Adjusting Nut	1
	11	69308 Bearing - Thrust	1

* Item 7 has been discontinued. Order item 8 and items 3 or 4.