INSTRUCTIONS

MODEL VS9 VEGETABLE SLICER

MODEL

VS9	*ML-16231*
VS9	*ML-16225*

HOBART

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Installation, Operation and Care of Vegetable Slicer Attachment

SAVE THESE INSTRUCTIONS

GENERAL

The Vegetable Slicer uses are many and varied: cutting cabbage for salads and cole slaw, slicing potatoes ranging in thickness from that of a potato chip to ⅝", slicing nuts, bananas, cucumbers, celery and other vegetables and fruits, and shredding or grating cheese, raw carrots, beets, etc.

The food is sliced by stainless steel scimitar knives for fast, clean, uniform cutting. The front of the Vegetable Slicer is hinged at one side, and can be swung aside or removed, permitting quick and easy changing of plates and cleaning.

The Vegetable Slicer Attachment includes back case, feed hopper and adjustable slice plate. Optional equipment includes a plate holder and shredder and grater plates (interchangeable with adjustable slice plate).

The Vegetable Slicer may also be used with Power Drive units.

INSTALLATION

UNPACKING

Immediately after unpacking the vegetable slicer, check for possible shipping damage. If the vegetable slicer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

BACK CASE

The back case (Fig. 1) mounts into the attachment hub of a mixer, chopper, food cutter, or power drive and is retained by a thumb screw of that machine. It is available with a #12 size hub.

FEED HOPPER

The standard front is the feed hopper and pusher lever (Fig. 1) feed design. It hinges onto the back case and is held with a latch (Fig. 1). To remove front, lift latch, swing front open, and raise from hinge holes. The pusher lever is held in the feed hopper by a large pin. To remove pull the pin ring.

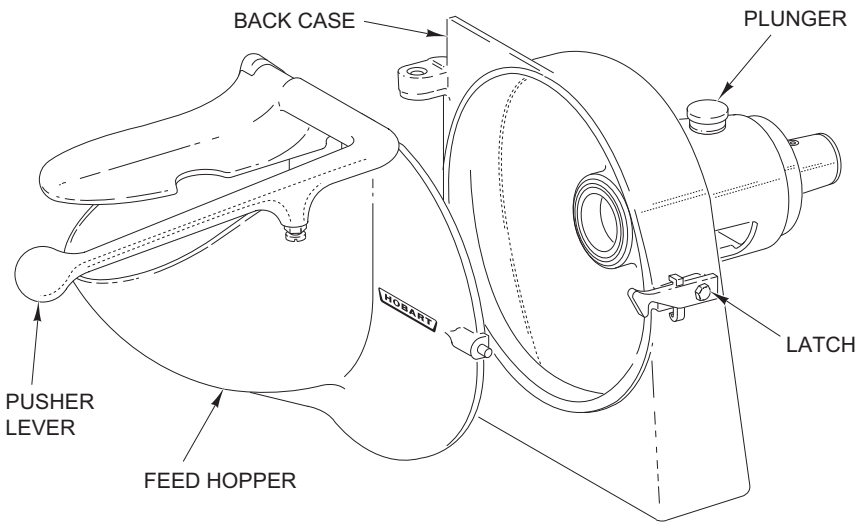


Fig. 1

ADJUSTABLE SLICER PLATE UNIT

Open front, lift plunger (Fig. 1) and slide the adjustable slicer plate (Fig. 2) into operating position. Slicing thickness may be adjusted from approximately 1/16" to 5/8" by turning the adjusting nut (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 user's preference.

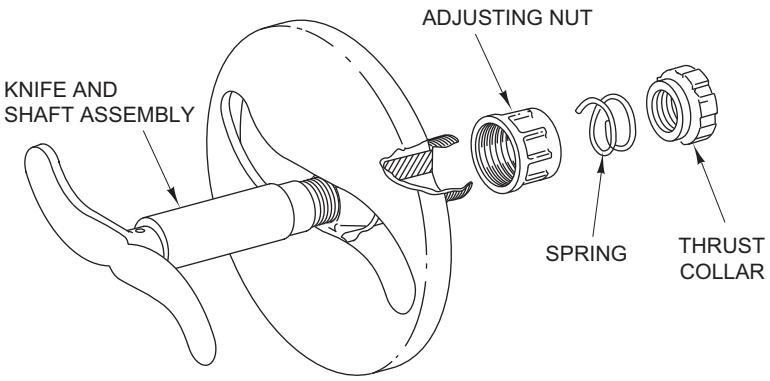


Fig. 2

SHREDDER PLATE AND PLATE HOLDER

Shredder plates are available with 3/32", 3/16", 5/16" and 1/2" hole sizes. These plates have keyhole slots for attaching to shoulder studs on the plate holder. The shredder plate also has two locking tabs (Fig. 3), which prevent spin-off during high-speed operation. The two tabs allow the shredder plate to engage the plate holder shoulder pins in all positions; one tab (and only one) will always engage a plate holder spoke. A simple method of attaching is to loosely assemble plate to plate holder, 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 plate holder until the plate locks into place. To detach the plate from the plate holder, place the assembled plate and plate holder face down on a work surface (as when attaching the plate), then, using a finger of one hand, depress the tab (Fig. 3) while rotating the plate holder with the other hand.

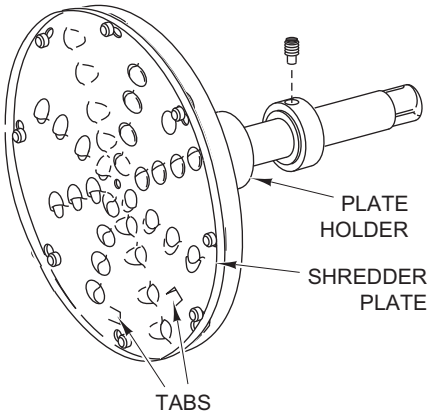


Fig. 3

The detachable plate design makes it possible to use one plate holder for several shredder plates; however, a separate plate holder 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 AND PLATE HOLDER

The grater plate (Fig. 4) also has keyhole slots and attaches to the same plate holder as the shredder plates. Loosely assemble plate to plate holder, 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 plate holder until the plate locks into place. Reverse assembly procedure to detach plate from the plate holder.

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

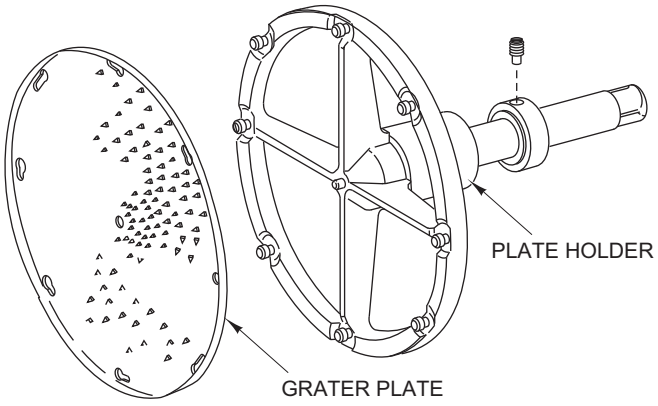


Fig. 4

OPERATION

⚠ WARNING Rotating knives inside. Always use the pusher lever. Keep hands out.

NOTICE Do not put meat, dough or frozen foods in the vegetable slicer. Remove all hard parts that can damage the cutting plate blades, such as apple and pineapple stems, mango pits and fibrous cores.

USING THE VEGETABLE SLICER

1. Stop power unit (mixer, chopper, food cutter or power drive).
2. Attach back case (Fig. 1) of the slicer to attachment hub of companion machine and secure with the thumb screw.
3. Drop hinge pins of feed hopper into holes in bosses of back case.
4. Select accessory (such as adjustable slicer plate) to be used. Lift plunger (Fig. 1) and insert rotating unit into drive position. Release plunger.
5. Set slice thickness adjustment (if used) to proper thickness.
6. Close feed hopper and fasten latch.
7. Start companion machine. Set at a speed to produce the best product.
8. Raise pusher lever. Keep hands out of feed hopper.
9. Place commodity to be sliced in feed hopper and gently press down on the pusher lever. Too much pressure crushes the food and causes irregularity in the slices.

CLEANING

⚠ WARNING The cutting plates are sharp. Use care when handling to avoid injury.

⚠ WARNING Unplug the electrical cord.

NOTICE Do not clean stainless steel with cleansers containing bleach like automatic dishwashing detergent. Bleach can corrode stainless steel. Do not clean the aluminum parts with high-alkaline detergents like automatic dishwashing detergent or with hot water: Black aluminum oxide can form.

IMMEDIATELY AFTER USE

1. Stop the power unit (mixer, chopper, food cutter or power drive).
2. Release the latch and open the feed hopper.
3. Lift the plunger (Fig. 1) and withdraw the rotating unit.
4. The shredder and grater plates are easily removed from the plate holder by rotating plate counter-clockwise to release the keyslot from the shouldered studs.
5. All parts (case, hopper and 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 disassemble the slicer unit for a thorough cleaning. To do this it is necessary to unscrew the knurled thrust collar (Fig. 2), which has left-hand threads. The spring (Fig. 2) is then free for removal. Withdraw the knife and shaft assembly (Fig. 2). Unscrew the adjusting nut (Fig. 2) from the plate.

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

MAINTENANCE

⚠ WARNING Unplug the electrical cord.

SERVICE

Contact your local Hobart authorized service office for any repairs or adjustments needed on this equipment.

TROUBLESHOOTING

Fault	Possible Cause	Remedy
Food is cut poorly or slowly.	Wrong cutting plates used.	Use correct cutting plate.
	Cutting plates are dull or knicked.	Sharpen or replace.
	Pressing pusher too hard.	Press down on the product lightly.