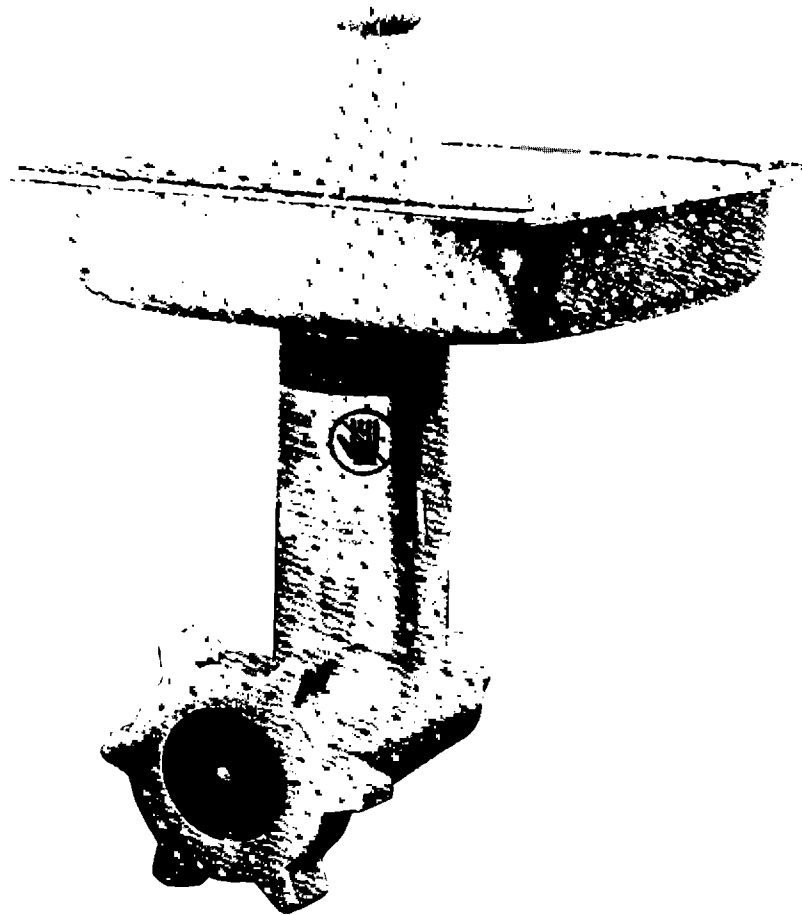


INSTRUCTION MANUAL

ALMFC12
MEAT & FOOD Chopper



WE THANK YOU FOR YOUR PURCHASE OF OUR
MODEL ALMFC12 MEAT & FOOD CHOPPER

*All of us...
at Univex!*

univex

ALMFC12 MEAT & FOOD CHOPPER INSTRUCTION MANUAL

INTRODUCTION

Please read the following instructions carefully before assembling the Meat & Food Chopper. The instruction contain vital information concerning inspection, safe operation, cleaning and repair of the unit.

INSPECTION

The Univex Meat & Food Chopper is inspected at the factory; however, the user should examine the unit and compare the parts received with the list on page 2. Any damage should be reported to the carrier immediately, and any shortage of parts to Univex Corporation.

INSTALLATION

Before attempting to mount the Meat & Food Chopper to the power source equipment for processing, be sure all equipment is located to save the operator steps and that sufficient clearance is provided all around for safety and ease of operation.

SAFETY

THE UNIVEX MEAT & FOOD CHOPPER IS SUPPLIED WITH A FEED PAN (ILLUS. NO. 2) AND A FEED STOMPER (ILLUS. NO. 1). PRODUCT TO BE PROCESSED SHOULD ALWAYS BE PRESENTED TO THE HOUSING ENTRANCE BY WAY OF THE PAN AND COMPRESSED WITH THE STOMPER. **NEVER ATTEMPT TO FEED PRODUCT WITH YOUR FINGERS OR USE ANY UTENSIL OTHER THEN THE STOMPER TO COMPRESS PRODUCT.**

NEVER PUT FINGERS OR OBJECTS INTO PLATE HOLES.

TO AVOID ACCIDENTAL START UPS, DISCONNECT THE ELECTRICITY TO THE POWER SOURCE EQUIPMENT BEFORE MOUNTING OR DISMOUNTING THE MEAT & FOOD CHOPPER.

ALL POWER SOURCE EQUIPMENT IS PROVIDED WITH A THUMB SCREW ON THE POWER TAKE OFF HOUSING. MAKE SURE THIS THUMB SCREW IS FIRMLY SNUGGED BEFORE PLACING THE MEAT & FOOD CHOPPER UNDER POWER.

ALWAYS REMOVE MEAT & FOOD CHOPPER FROM POWER SOURCE BEFORE CLEANING. NEVER ATTEMPT TO WASHER OR RINSE A MEAT & FOOD CHOPPER WITH A HOSE IF THE MEAT AND FOOD CHOPPER IS MOUNTED TO POWER SOURCE EQUIPMENT. HOSING A MOUNTED MEAT & FOOD CHOPPER INVITES ELECTRIC SHOCK.

ASSEMBLY, LUBRICATION, AND PRODUCT PREPARATION INSTRUCTION

ASSEMBLY AND LUBRICATION

Before assembling the Meat & Food Chopper using the diagram on page 2, wash all components thoroughly according to cleaning instructions below. Lubricate the drive shaft [9] and fiber washer [10] with a light coat of sterile petroleum jelly. Do not lubricate with cooking oil; it becomes gummy. Lubricate the knife [13] and plate [14] with a light coat of beef fat.

When you assemble the Meat & Food Chopper, make sure:

- The knife is inserted with the flat side out
- That the plate is inserted so the guide slot is fitted over the lock pin [8].
- That the hand wheel [15] is **only snugged**. Too much pressure will damage the plate and knife. Adjusting the hand wheel will not change the consistency of the product. Consistency is determined by the plate you use.

Do not run the Meat & Food Chopper unless it is processing! The knife and plate are easily ruined by dry running.

PRODUCT PREPARATION

Slice meat into strips, not chunks, which will easily slip down the throat of the feed pan [2].

MOUNTING DISCONNECT ELECTRICITY TO POWER SOURCE EQUIPMENT FIRST.

To mount the Meat & Food Chopper, simply lift the unit, less pan [2] and stomper [1], and slide the drive shaft [9] into the power take off unit of the power source equipment. Make sure there is a firm fit between the drive shaft and the mating power take off adaptor provided with the power source equipment. If the Meat & Food Chopper is a Hobart no. 1000551, make sure the hub locating pin [4] is completely seated in the corresponding locating hole on the face of the power take off hub. Firmly snug the thumb screw on the power take off hub. Fit the pan [2] to the housing [3] and reconnect the electricity. The unit is now ready to process.

PROCESSING

Start the power source equipment and feed product to the worm by way of the pan with the stomper. If the power source equipment is a food mixing machine, adjust speed from "1" to whatever speed produces best results. Again, never run the Meat & Food Chopper unless it is processing.

CLEANING

For proper sanitation, dismount and wash the Meat & Food Chopper immediately after use. Hand wash the components after disassembly with a warm soap and water solution. Handle the knife carefully. **IT IS SHARP AND CAN EASILY CUT FINGERS.** Dry components with a soft rag. Store the unit in a refrigerator after cleaning for extra sanitation.

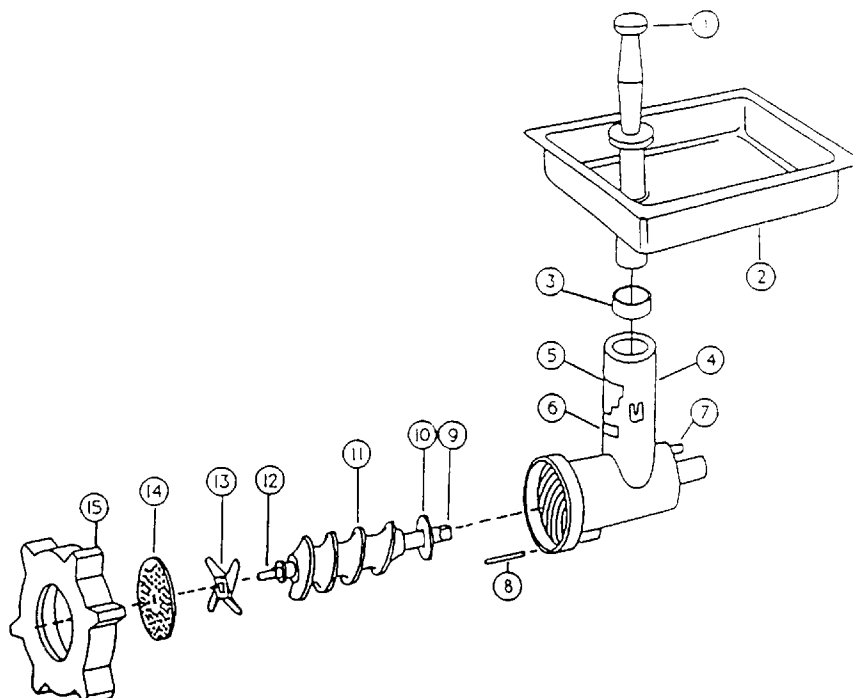
REPAIR

Problems with the Meat & Food Chopper can always be traced to improper assembly, mounting, dull, worn, or broken parts,. Check for solutions in that order. When placing orders for replacement parts, always provide the part number and component description from page 2.

ALMFC12 ASSEMBLY

<u>ILLUS.</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>	<u>QTY</u>
1	1000505	Stomper, Plastic	1
2	1000504	Pan, Stainless Steel	1
3	1000524	Band	1
4	1000651	Housing, No. 12 hub	1
5	4400270	Label, Caution	1
6	4400333	Label Lubrication	1
7	4400275	Pin, Locating Hub	1
8	4400050	Pin, Lock Plate 5/32 x 1 1/2 Stainless Steel	1
9	1000519 *	Shaft, Drive	1
10	1000516	Fiber Washer 3/4 x 1 5/16 x 1/8	1
11	1000653	Worm	1
12	1000518	Shaft, Front	1
13	1000506	Knife	1
14	1000509	Plate 3/16	1
	1000508	Plate 1/8 Optional	
	1000510	Plate 1/4 Optional	
	1000511	Plate 3/8 Optional	
	1000512	Plate 1/2 Optional	
15	1000652	Hand wheel Ring	1
16	4400113	Label, Stop Unplug (not shown)	1
17	4400334	Label, ALMF12 & NSF (not shown)	1

* Illus. No. 9 is part of No 11



Warranty

The Univex ALMFC12 Meat & Food Chopper is warranted by Univex Corp. against defects in materials and workmanship for a period of one year from date of delivery. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.



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