

INSTRUCTIONS



MODEL 84145 FOOD CUTTER

ML-33221



701 S. RIDGE AVENUE
TROY, OHIO 45374-0001

937 332-3000

www.hobartcorp.com

FORM 16556 Rev. A (August 2017)

Installation, Operation and Care of MODEL 84145 FOOD CUTTER

SAVE THESE INSTRUCTIONS

GENERAL

The Model 84145 Food Cutter is designed to cut and mix a wide variety of products. With products in the rotating 14" (355mm) stainless steel bowl, rotating knives cut and mix them inside the bowl cover. The food cutter is powered by a 1/2 horsepower motor and is available for single- or three-phase electrical service.

The Model 84145 is furnished with a #12 attachment hub. Various attachments for this model, available through Hobart, include: #12 Meat and Food Chopper; #12 Vegetable Slicer; #12 Dicer/French Fry Cutter; and #12 Speed Drive (for use with #12 Vegetable Slicer only).



INSTALLATION

UNPACKING

The food cutter was inspected before leaving the factory. The carrier assumes full responsibility for the safe delivery upon acceptance of the shipment. Check for possible shipping damage immediately after receipt.

If the food cutter is found to be damaged, complete the following steps:

1. Carrier must be notified within five business days of receipt.
2. Carrier's local terminal must be notified immediately upon discovery (note time, date, and who was spoken to), and follow up and confirm with written or electronic communication.
3. All original packing materials must be kept for inspection purposes.
4. The food cutter cannot have been moved, installed, or modified.
5. Notify Hobart customer care at (800) 333-7447.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate. It is important to check knife clearance before turning on the machine for the first time. If the knife touches the bowl or bowl cover, contact your local Hobart Servicer.

LOCATION

With the legs installed, place the machine on a sturdy level surface.

ELECTRICAL CONNECTIONS

⚠ WARNING The supply cord on this machine is provided with a three-prong or four-prong grounding plug. It is imperative that this plug be connected to a properly grounded, mating receptacle. If the receptacle is not the proper grounding type, an electrician should be contacted.

CLEANING

This machine must be cleaned after installation and before being put into service. Refer to CLEANING for instructions.

OPERATION

SAFETY

⚠ WARNING Safety devices incorporated in this machine must be in their correct operating position anytime the food cutter is in use.

The HAND KNOB (Fig. 1) must be tightened snugly against the knife unit.

The COMB must be positioned on the locking adapter as shown in Fig. 1.

The BOWL COVER (Fig. 2) must be closed over the bowl and securely locked by pressing down on the locking handle and turning it 90°.

The START-STOP switch (Fig. 2), which controls power to the food cutter, is mechanically interlocked with the BOWL COVER. The switch cannot be pulled to the ON position unless the bowl cover is locked in place. With the switch in the ON position, the bowl cover cannot be unlocked.

Always UNPLUG the power cord before cleaning or moving the food cutter.

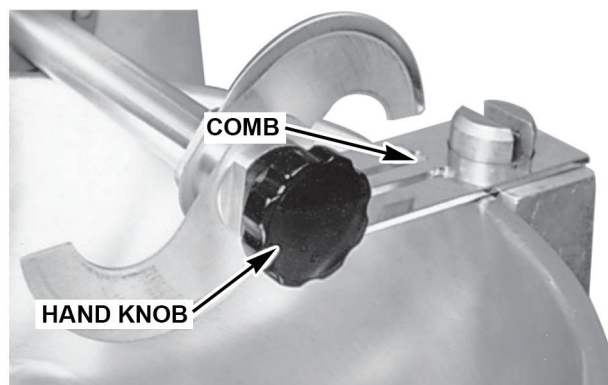


Fig. 1

OPERATION

Start the machine by pulling the START-STOP switch (Fig. 2). Gradually feed the product directly into the bowl as it rotates. The bowl cover is shaped to turn and mix products as the bowl rotates.

⚠ WARNING Hands must never be inserted under the bowl cover during operation of the machine, as sharp rotating knives are located under the bowl cover.

If additional mixing is desired, use a spatula (or similar utensil) to turn the product as it rotates past the bowl opening.

To unload the bowl, use a spatula to scrape the product into a bowl or pan from the bowl opening. This may be done while the bowl rotates or you may turn the machine on and off to rotate the product to the bowl opening.

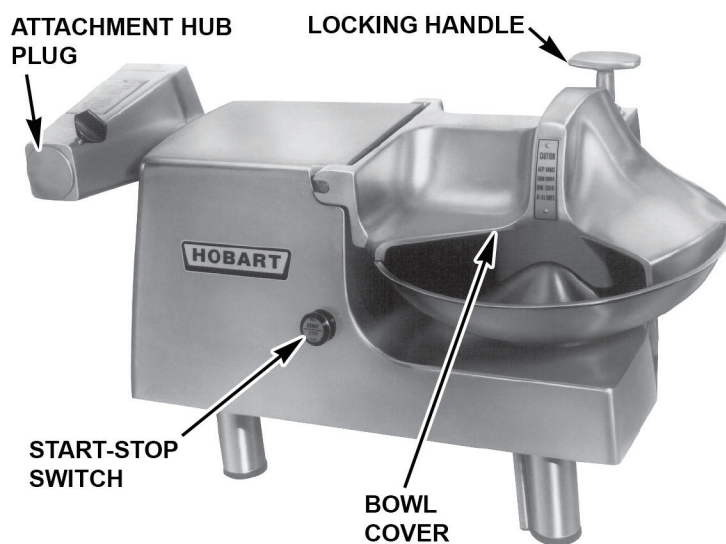


Fig. 2

ATTACHMENTS

NOTICE When using attachments, always fully extend the extension foot to the front position.

To install an attachment, loosen the thumb screw and remove the plug (Fig. 2) from the attachment hub. Make sure the attachment shaft lines up with the square attachment hub socket and insert the attachment. Tighten the thumb screw to secure the attachment.

Use the machine START-STOP switch to operate the attachment.

When removing the attachment, loosen the thumb screw and give the attachment a slight twist to unseat the attachment from the hub. Then pull straight forward to remove the attachment.

The Speed Drive attachment is for use only with the Vegetable Slicer attachment to increase its speed of operation. DO NOT use the Speed Drive with any other attachment.

CLEANING

The bowl, knives and attachments should be removed and washed after each use.

Unlock and raise the bowl cover.

⚠ WARNING Knives are sharp. Exercise extreme caution when handling knives.

Remove the comb.

Carefully turn the knife shaft so the knives are in a horizontal position. Remove the hand knob and carefully slide the knife unit off of the shaft.

Remove the bowl by rotating it clockwise to its stop and lifting it from the bowl support.

Thoroughly wash and rinse these items in a sink.

The food cutter should be wiped with a clean damp cloth and dried daily.

MAINTENANCE

⚠ WARNING Unplug machine power cord before beginning any maintenance procedure.

LUBRICATION

The motor has grease-packed bearings and requires no lubrication maintenance.

The attachment hub gear case and the bowl drive gear case should be checked occasionally. Contact your local Hobart Service Office.