



**MODEL BC14
Bowl Cutter
Operations 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. ESA91-3.**

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SAFETY IS OUR TOP PRIORITY

It is a Federal Violation of United States Department of Labor regulation to permit operation of the BC14 by any person(s) under the age of 18 years.

Read and make sure that you understand the instructions and safety warnings in this booklet before attempting to operate this machine.

Choose a location, which provides a level, stable working surface with safe operating clearance around the machine.

NEVER put fingers, hands or foreign objects under the cover while the Bowl Cutter is operating or plugged in, or serious injury could result. Shut off the power, unlock and raise the bowl cover to remove any food jams. **ONLY FOOD IS TO GO THROUGH THE BLADE CUTTING ZONE.**

NEVER attempt to clean or service the Bowl Cutter without first shutting off the power, and then disconnecting the electrical plug from the outlet or shutting off the circuit breaker at the electrical panel.

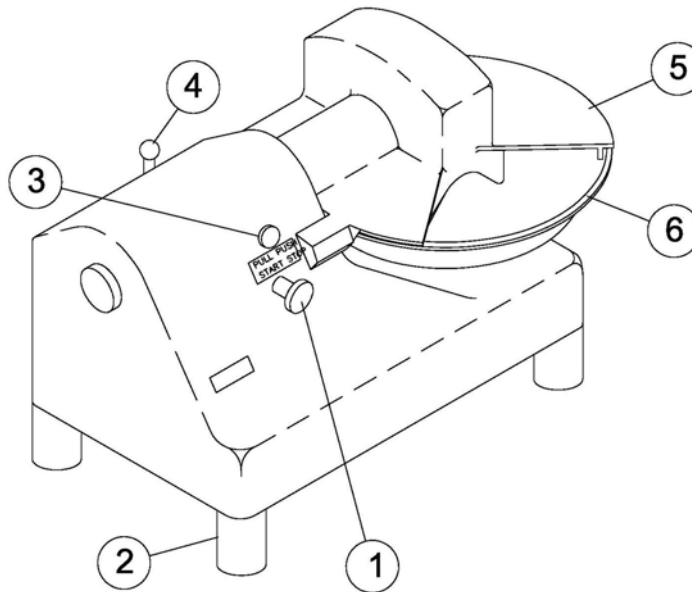
WARNING: Blades are sharp. Take care in removing and cleaning blades. They can cause serious personal injury.

BC14 OPERATIONAL PARTS IDENTIFICATION

CAUTION: Before plugging the unit in or connecting to electrical source, make sure that the power source matches the voltage of the BC14 specifications plate rating.

The Bowl Cutter is shipped fully assembled from the factory and requires no set-up.

FIGURE 1 BC14 BOWL CUTTER



1. ON / OFF Switch

2. Legs

3. Indicator Light

4. Bowl Cover Latch

5. Bowl Cover

6. Bowl

CHOOSING THE RIGHT LOCATION

Make certain that the BC14 is placed on a stable and level surface. Make sure the area has easy access to a power outlet and allows the operator ample room for operation and cleaning of the unit.

BC14 OPERATION

Make sure the BC14 is cleaned before using. See cleaning instructions at the end of this manual.

Operating Tips:

1. All products should be clean and prepped for cutting beforehand.
2. Product should be cut so that it fits into the opening between the bowl cover and the bowl.
3. For course cuts, allow product to only pass through the blades once.
4. For finer cuts, allow the product to pass through the blades multiple times until consistency is met.

The stainless steel bowl (Figure 1, Item 6), locks into place with a counterclockwise twisting motion. When the bowl is properly seated, it will activate the bowl safety switch, which allows the unit to operate. If the bowl is not securely fastened, the switch will not engage and the unit will not run.

Locate the BC14 Bowl Cover Latch (Figure 1, Item 4) at the rear of the cover. This locks into place by closing the cover securely and turning the handle in a counterclockwise motion. The bowl cover **MUST** be locked into place or the ON/OFF switch cannot be activated. Both the bowl safety switch and the cover lock must be engaged for the unit to operate.

The bowl cover conceals the blades and is designed to insure that only the food product being sliced comes in contact with the blades. **Do not attempt to clear a jam with hands or a foreign object reaching under the cover. This can result in damage to the machine and or serious injury.** If a jam occurs, shut the machine off, unplug the unit from the outlet, open the cover and remove jam. Make sure you are careful when removing the jammed product from the blade area. **Blades are sharp and can result in serious injury.**

CLEANING

1. Before cleaning the unit, make sure the BC14 is switched off and the power cord is disconnected from the power outlet.
2. Rotate the bowl cover-locking knob (Figure 1, Item 4) counterclockwise to release the bowl cover. Remove the cover from the unit by lifting it off the shaft.
3. Slowly turn the knife blade shaft to ensure that it turns smoothly and to position the blades so that there is clearance between the blades and the bowl. **DO NOT TURN THE SHAFT BY HOLDING ONTO THE BLADES. THE BLADES ARE SHARP AND CAN CAUSE SERIOUS INJURY.**
4. Unscrew the knife shaft knob to release the blade assembly.
5. Carefully slide the knife assembly off the shaft.
6. Twist the bowl in a clockwise direction to release it from the support cleats.
7. Remove the blade comb from the BC14 housing.
8. Hand wash these items in mild detergent, rinse and sanitize. Do not run in a dishwasher or use abrasive cleaners or pads.
9. Clean the blade shaft and base with a warm, soapy water solution. Do not use a spray hose when cleaning. Dry thoroughly and immediately.
10. Install the bowl, blade assembly, blade knob, comb and cover in this order.

NOTE

It is important that all operators of the BC14 be thoroughly trained on the breakdown, components, cleaning and operation of the unit by a qualified food equipment technician or operator. Improper use of this unit can cause serious injury and damage that will void the manufacturer's warranty.

Warranty

The Univex BC14 carries a one-year, on-site parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not cover overtime charges of any kind. Please call the Univex Warranty Service Department at 800-258-6358 to report warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

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.



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