



**MODEL BC18
BOWL CUTTER
OPERATOR'S 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.**

BC18 Revision A 04/07/2009

TABLE OF CONTENTS

Safety Statement.....	3
Operational Parts Identification.....	4
Choosing the Right Location.....	4
Bowl Cutter Operation.....	5
PTO Operation.....	5
Cleaning.....	6
Warranty Statement.....	7

SAFETY IS OUR TOP PRIORITY

It is a Federal Violation of United States Department of Labor regulation to permit operation of the BC18 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.

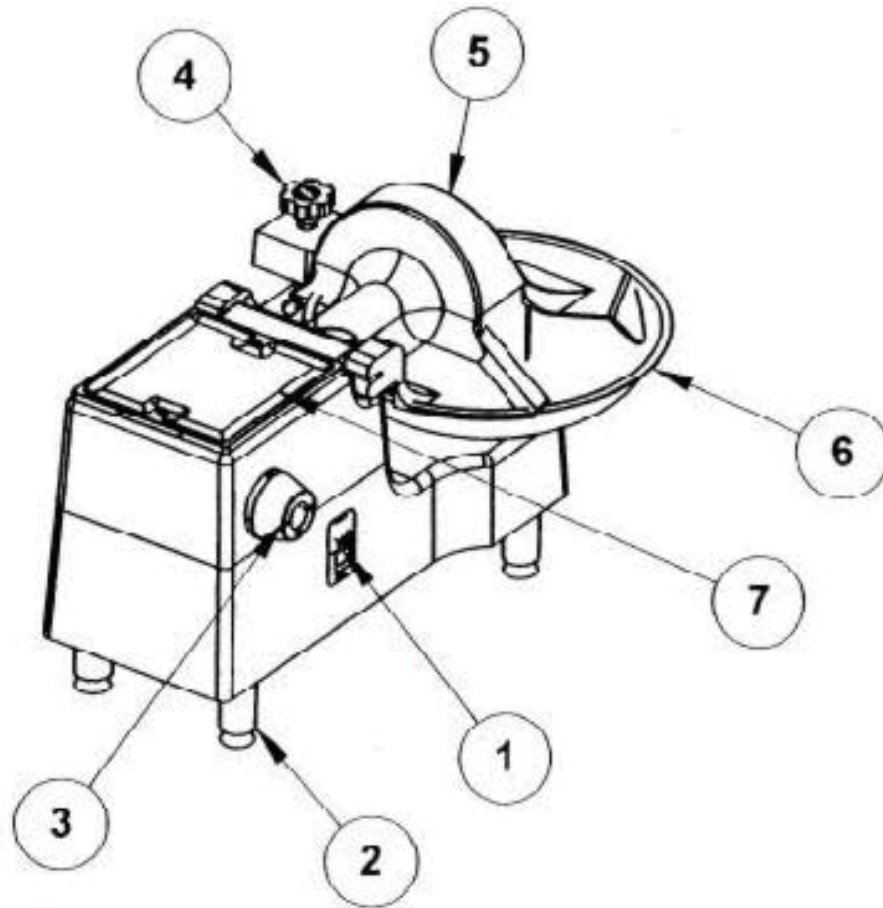
WARNING: Blades are sharp. Take care in removing and cleaning blades. They can cause serious personal injury.

BC18 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 BC18 specifications plate rating.

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

FIGURE 1 BC18 BOWL CUTTER



- | | |
|------------------------------|------------------|
| 1. ON/OFF SWITCH | 5. BOWL COVER |
| 2. SUPPORT LEGS | 6. CUTTING BOWL |
| 3. PTO (ATTACHMENT MOUNTING) | 7. CUTTING BOARD |
| 4. BOWL COVER LOCK/LATCH | |

CHOOSING THE RIGHT LOCATION

Make certain that the BC18 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.

PB18 OPERATION

Make sure the BC18 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 BC18 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 clockwise motion. The “T” shaft activates a safety switch, which enables the unit to operate if the bowl is securely fastened. Both safety switches 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.**

PTO OPERATION

The BC18 Bowl Cutter is equipped with a PTO (**P**ower **T**ake-**O**ff) (Figure 1, Item 3) for the additional operation of a Vegetable Slicer/Shredder or Meat Grinder. Take the chrome cap off the front of the PTO Housing. Make sure the “square” drive PTO Adapter is in place. This adapter connects the square shaft ends together in order for the attachment to operate. The Square drive PTO Adapter is slid over the PTO shaft on the BC18 and is held in place by a spring loaded ball bearing. This is similar to a ratchet to socket connection. Loosen the thumbscrew and slide the attachment into the housing, taking care to align the alignment pin into the hole on the face of the PTO housing. The attachment shaft will slide into the PTO Adapter to allow the unit to be slid into place. Once in position, tighten the thumbscrew. **Be sure to read the operations manual for the attachment being used before using the PTO feature of the BC18.**

SAFETY NOTES

Always turn the power off to the BC18 when installing any attachments to the PTO. Cover the PTO hub with the chrome cap when not in use.

CLEANING

1. Before cleaning the unit, make sure the BC18 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 BC18 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 BC18 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 BC18 Bowl Cutter 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.

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.