

# INSTRUCTIONS

## *HCM61 & HCM62 FOOD PROCESSORS*

### *MODELS*

*HCM61      ML-134017*

*HCM62      ML-134018*



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# Installation, Operation, and Care of HCM61 & HCM62 Food Processors

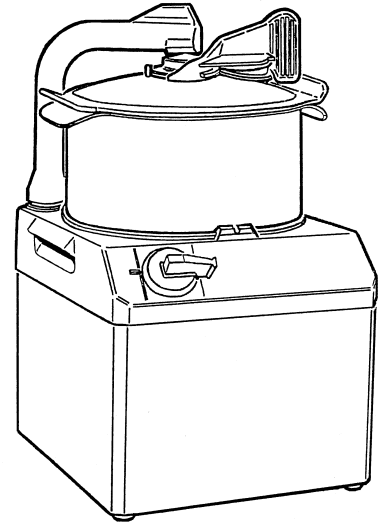
## SAVE THESE INSTRUCTIONS

### GENERAL

The model HCM61 and HCM62 Food Processors are used for chopping meat, fish, fruits, vegetables, nuts, or dry bread, for mixing various sauces, mayonnaise, or soups, or for blending or pureeing various products, such as thickening or desserts. Refer to Capacity Recommendations, page 6.

The HCM61 has a 1.5 HP motor, is provided with 120 Volt cord and plug, and requires a 20 Amp. electrical service and receptacle. The machine operates at 1700 rpm with single speed or pulse control.

The HCM62 has a 2.0 HP motor, is provided with 208 - 240 Volt three phase cord and plug, and requires a 20 Amp. electrical service and receptacle. The machine operates at 1700 or 3400 rpm with two speed or pulse control.



**Model HCM61 or HCM62  
Food Processor**

### INSTALLATION

#### UNPACKING

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

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate.

Lift or move the machine only by using the two handles on the sides of the base.

#### LOCATION


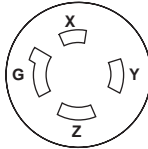
Place the food processor on a suitable sturdy worktop or table. There should be adequate space around the machine for the user to operate the controls and install and remove the bowl and knife.

## ELECTRICAL CONNECTIONS (Cord Connected Machines)

**WARNING:** THE ELECTRICAL CORD ON THIS MACHINE IS EQUIPPED WITH A GROUNDING TYPE PLUG WHICH MUST BE CONNECTED TO A PROPERLY GROUNDED RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THE PLUG.

Refer to the machine data plate and Electrical Data, below.

### ELECTRICAL DATA

Model	Volts / Hertz / Phase	Minimum Circuit Ampacity Maximum Protective Device AMPS	Receptacle	Plug
HCM61	120 / 60 / 1	20	 5-20R	Plug: 5-20P
HCM62	208 - 240 / 60 / 3	20	 L15-20R	Plug: L15-20P

Compiled in accordance with the National Electrical Code, NFPA70, latest edition.

## CHECK MOTOR ROTATION (Three-Phase Machines Only)

On model HCM62, check the rotation. With all parts in their normal operating positions (pages 4 – 5), turn the switch to the Pulse position for two seconds and release. The direction of rotation of the knife should be counterclockwise as viewed from the top.

If the knife rotates clockwise, correct the rotation using the following procedure:

DISCONNECT THE ELECTRICAL POWER SUPPLY. Interchange any two of the incoming power supply leads in the plug. Reconnect the power supply and turn the switch to the Pulse position to verify that the knife rotates counterclockwise as viewed from the top.

## PRESTART CHECK

With the machine fully assembled (pages 4 – 5), make sure the cutting blades stop within 4 seconds after the arm is swung back away from the center of the bowl cover.

Make sure the machine cannot be started with the bowl and cover removed but with the arm swung into position above the center of the drive shaft.

If the machine fails to work properly, contact Service; do not allow the machine to be operated.

## BOWL AND KNIFE ASSEMBLY

Install the Bowl so the center post of the Bowl fits over the motor shaft, one of the Bowl Pins fits in the slot at the front of the machine, and the bowl handles are positioned on left and right (Fig. 1). Install Knife Shaft over center bowl post so the slots on the Knife Shaft fit the grooves on the motor shaft (Fig. 1).



Fig. 1

The four Bowl Scraper Wipers must be properly installed in the grooves of the Bowl Scraper. The upper tips of the wipers point straight up and slightly toward the center (Fig. 2); the ends of the wipers are vertical so they do not interfere with the lip of the Bowl Cover. Do not install the wipers backwards.

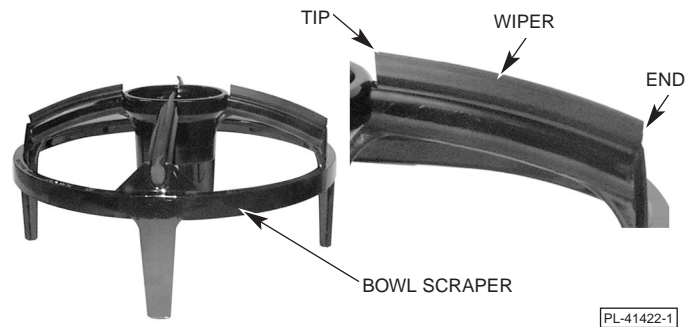


Fig. 2

After installing the Lid Plug, turn it so the underneath side of the plug is flat with the underneath side of the Bowl Cover (Fig. 3). The Bowl Cover Gasket must be properly installed in the groove around the lip of the Bowl Cover (Fig. 3).

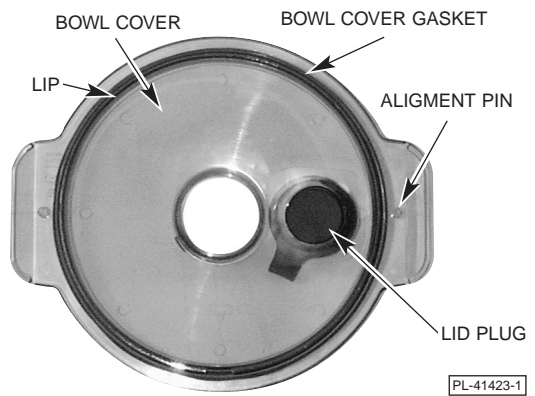


Fig. 3

Fit the Bowl Cover over the Bowl Scraper so the center holes align. Fit the Scraper Handle Shaft through the center hole in the Bowl Cover into the Slots of the Bowl Scraper. The Bowl Cover Tab must fit around the 180° Cam on the Scraper Handle. The Tabs on the Scraper Handle Shaft must fit through the Slots in the center hole of the Bowl Scraper.

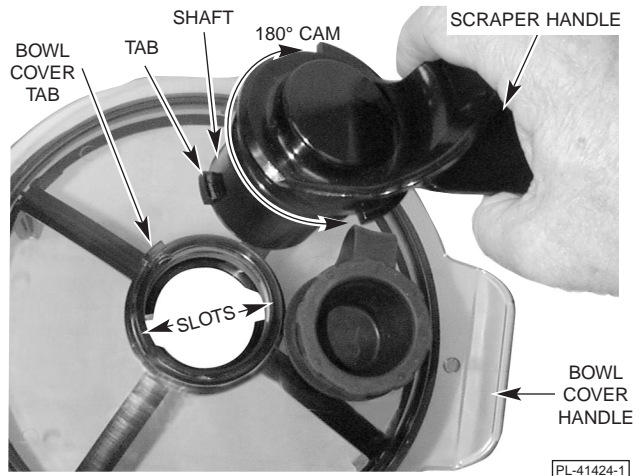


Fig. 4

Place the assembled Bowl Cover / Bowl Scraper / Scraper Handle on a flat surface. Press down on the Scraper Handle (Fig. 5) and turn it clockwise 1/8 turn so the Tabs engage with the bottom of the Slots. The Bowl Cover / Bowl Scraper / Scraper Handle are now joined as one piece.



Fig. 5

Place the assembled Bowl Cover / Bowl Scraper / Scraper Handle in the Bowl. The Bowl Scraper Legs touch the sides of the Bowl. The Bowl Cover Handles set directly above the Bowl Handles (Fig. 6). The Alignment Pins under the Bowl Cover Handles fit the holes in the Bowl Handles (Fig. 6).

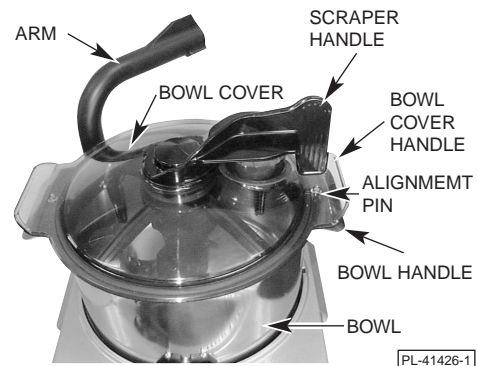


Fig. 6

Swing the Arm forward so the end of the Arm fits over the center of the Bowl above the Scraper Handle (Fig. 7). The Arm must be properly positioned over the center of the Bowl and all parts must be properly assembled before the machine will operate.



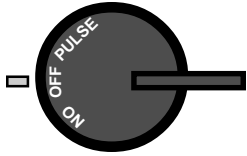
Fig. 7

# OPERATION

**WARNING:** ROTATING KNIVES INSIDE. DO NOT OPEN COVER UNTIL KNIFE SHAFT STOPS. UNPLUG CORD BEFORE INSERTING OR REMOVING ATTACHMENTS, CLEANING OR SERVICING.

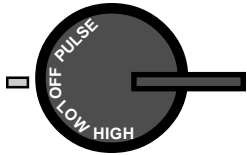
## CONTROLS

### Model HCM61



- OFF** — Machine is OFF. Switch machine OFF before unplugging.
- ON** — Runs motor and knife at 1700 rpm until switch is turned to OFF.
- PULSE** — Runs motor and knife at 1700 rpm while switch is held. When switch is released, machine returns to OFF.

### Model HCM62



- OFF** — Machine is OFF. Switch machine OFF before unplugging.
- LOW** — Runs motor and knife at 1700 rpm until switch is turned OFF.
- HIGH** — Runs motor and knife at 3400 rpm until switch is turned OFF.
- PULSE** — Runs motor and knife at 1700 rpm while switch is held. When switch is released, machine returns to OFF.

When processing is done, turn Arm to rear. Wait for Knife to stop. Unplug machine power cord. Lift the Bowl Cover, Scraper Handle, and Bowl Scraper straight up. Remove the Knife Shaft. The Bowl can be removed to empty contents.

## CAPACITY RECOMMENDATIONS

The maximum quantity that can be processed at one time and the length of time required for processing are dependent on the product and kind of result desired. Shorter processing times give a coarser result; longer processing yields a finer consistency. The Capacity Chart shows the maximum quantity of various products that can be processed in one batch and the approximate processing time.

**CAPACITY CHART**

PRODUCT	QUANTITY	TIME
<b>Mince, Chop</b>		
Onions	3 pounds.	20 seconds
Carrots	3 pounds	20 seconds
Mozzarella Cheese	3 pounds	20 seconds
<b>Meats</b>		
Fresh	3 pounds	30 seconds
Cooked	4 <sup>1</sup> / <sub>2</sub> pounds	30 seconds
Salmon Mousse	3 <sup>1</sup> / <sub>2</sub> pounds	30 seconds
Steak Tatar	3 pounds	30 seconds
<b>Miscellaneous</b>		
Bread Crumbs	1 <sup>1</sup> / <sub>2</sub> pounds	10 seconds
Parmesan Cheese (fine)	1 <sup>1</sup> / <sub>2</sub> pounds	1 minute
Butter	4 pounds	30 seconds
Mayonnaise	4 <sup>1</sup> / <sub>2</sub> quarts	35 seconds
Tomato Sauce	4 <sup>1</sup> / <sub>2</sub> quarts	20 seconds
Liquid	4 <sup>1</sup> / <sub>2</sub> quarts	as required

## PREPARING THE PRODUCT FOR PROCESSING

Cut products such as meat and cheese into equal pieces of approximately 1" cubes for easy processing.

For bread crumbs or other dry products, place product into the bowl first, turn the machine on, then add liquid ingredients.

For pureeing products, be sure to move the Scraper Handle back and forth to reintroduce partially cut product into the cutting zone.

## USING THE BOWL SCRAPER DURING PROCESSING

During processing, move the Scraper Handle back and forth to reintroduce partially cut product that is clinging to the sides of the bowl back into the cutting area. The Bowl Scraper can also be used during processing to stir or mix liquid products. The Bowl Scraper has four legs and four lid wipers — this allows a 90° motion to fully wipe the entire Bowl and lid.

## USE OF THE FEED TUBE

The Bowl Cover is equipped with a Lid Plug which can be pulled open for adding ingredients. When replacing the Lid Plug, be sure to turn the Lid Plug so the underneath side of the plug is flat with the underneath side of the Bowl Cover. With the Lid Plug in closed position, the Scraper Handle should move back and forth over it.

## CLEANING

**WARNING:** SWITCH OFF AND UNPLUG MACHINE POWER CORD BEFORE BEGINNING ANY CLEANING PROCEDURE.

The food processor should be thoroughly cleaned after use. Never use steel wool, abrasive cleaning sponges, or high pressure hose for cleaning. Do not leave the knife shaft wet or setting on a stainless steel worktop when not in use.

Swing the Arm to the rear as far as it will go. Remove the Bowl Cover / Bowl Scraper / Scraper Handle by lifting straight up, out of the Bowl. Set the assembly on a table or countertop (Fig. 8). Press the Scraper Handle down (Fig. 8), freeing the tabs of the Scraper Handle Shaft from the slot restrictions in the Bowl Scraper. While pressing down, turn the Scraper Handle counterclockwise  $\frac{1}{8}$  turn. Remove the Scraper Handle. Separate the Bowl Cover and Bowl Scraper. Remove the Bowl Scraper Wipers from the grooves of the Bowl Scraper.

Remove the Knife Shaft by lifting it straight up. Remove the Bowl.

Remove the Bowl Cover Gasket from the Bowl Cover by grasping the gasket with your finger and thumb at the Indentation where the Gasket Groove is not present (Fig. 9).

Wash, rinse, and sanitize all parts in a sink as you would any food utensil and allow to air dry. Wipe the exterior of the machine with a damp cloth. Reassemble all parts when dry following the Bowl and Knife Assembly instructions on pages 4 – 5.



Fig. 8

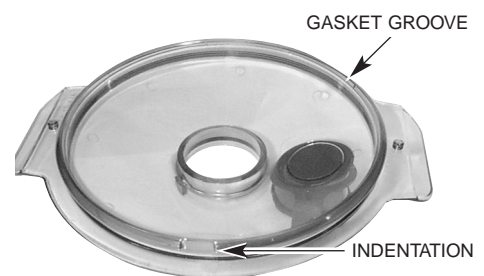


Fig. 9

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SUGGESTED CORRECTIVE ACTION
Machine won't start.	Fuse or circuit breaker interrupting power.	Have electrician check circuit.
	Bowl not in place.	Make sure bowl is in proper position.
	Arm not in position over center of Bowl Cover.	Make sure Arm is in proper position over center of Bowl Cover and Top of Core of Scraper Handle.
	Machine not plugged in.	Plug into proper mating electrical receptacle.
Machine stops while operating and won't restart.	Motor overloaded.	Allow motor to cool; motor will restart when it is cool. It may take 10 to 30 minutes for the motor to cool.
	Fuse or circuit breaker interrupting power.	Have electrician check circuit.

## SERVICE

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