



# VS2000 VEGETABLE SLICER/SHREDDER 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. ESA913.**

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# UNIVEX VS2000 HIGH VOLUME VEGETABLE SLICER/SHREDDER INSTRUCTION MANUAL

## Welcome to Univex

*Thank you for purchasing this Univex Product.*

*Your new PM91 Prep-Mate has been designed with advanced performance and safety features that make it an excellent addition to your food preparation equipment. Like all Univex mixers, slicers, meat grinders and accessories, this power unit is engineered to provide years of reliable service.*

*If you have any questions concerning the operation of this unit, or if we can be of further assistance, please call our Customer Service Department for the location of your nearest service representative.*

### **Univex Customer Service:**

**USA & Canada 800-256-6358**

**International 603-893-6191**

*Or visit us on-line at [www.univexcorp.com](http://www.univexcorp.com) under service agents.*

The UNIVEX VS2000 HIGH VOLUME VEGETABLE SLICER/SHREDDER is a 1 HP portable electric unit consisting of a poly “V” belt assembly with a No. 12 drive hub operating at 700 rpm. It is designed to support and power the UNIVEX VS9 vegetable slicer, and the VS9H shredder and grater food processing attachments.

### **INSPECTION**

The VS2000 drive assembly has been inspected and tested at the factory, however the user should perform an external inspection and electrical check prior to use. The electrical data listed on the nameplate of the drive unit should be the same as the user’s electrical supply. Any damage should be reported to the carrier immediately and any shortage or deviation of parts should be reported to Univex Corporation.

## **SAFETY IS OUR TOP PRIORITY**

**READ** AND MAKE SURE THAT YOU UNDERSTAND THE INSTRUCTIONS AND SAFETY WARNINGS IN THIS BOOKLET BEFORE ATTEMPTING TO OPERATE THIS POWER UNIT.

IT IS A VIOLATION OF UNITED STATES DEPARTMENT OF LABOR REGULATIONS TO PERMIT OPERATION OF THIS UNIT BY ANY PERSON UNDER THE AGE OF 18 YEARS.

FIRST TIME OPERATORS SHOULD BE PROPERLY TRAINED IN SAFETY PRECAUTIONS AND IN THE PROPER USE AND SERVICING OF THIS EQUIPMENT AND ATTACHMENTS.

SWITCH THE POWER “OFF” BEFORE CONNECTING THE UNIT TO THE POWER SOURCE, OR RESETTING THE CIRCUIT BREAKER. MAKE SURE THE SWITCH IS IN THE “OFF” POSITION, OR THE MACHINE WILL START WHEN THE ELECTRICAL POWER IS RESTORED.

A MANUAL RESETTABLE OVERLOAD CIRCUIT BREAKER IS PROVIDED ON THE BACK OF THE MACHINE. IF THE CIRCUIT BREAKER IS TRIPPED, SWITCH THE POWER “OFF”, DISCONNECT THE ELECTRICAL POWER SUPPLY CORD, DETERMINE AND CORRECT THE FAULT AND RESET THE BREAKER.

WHEN THE UNIT IS NOT IN USE, PLACE THE ON/OFF SWITCH IN THE “OFF” POSITION AND REMOVE THE SWITCH KEY BY PINCHING THE KEY BETWEEN THE THUMB AND FOREFINGER AND PULLING IT FROM THE SWITCH. REMOVING THE KEY WILL PREVENT THE SWITCH FROM BEING SET TO THE “ON” POSITION.

SWITCH THE POWER “OFF” AND DISCONNECT THE POWER SUPPLY CORD BEFORE MOUNTING OR DISMOUNTING ANY ATTACHMENT OR FOR CLEANING OR SERVICING THE UNIT

BE SURE ANY ATTACHMENTS ARE PROPERLY CLEANED, ASSEMBLED AND INSTALLED. TIGHTEN THE THUMB SCREW BEFORE CONNECTING THE POWER SUPPLY CORD.

WIPE DOWN THE EXTERIOR OF THE DRIVE UNIT ONLY, NEVER HOSE DOWN OR IMMERSE THE DRIVE UNIT IN WATER.

DO NOT ATTEMPT TO SERVICE THE DRIVE ASSEMBLY. PLEASE CONTACT UNIVEX CORPORATION FOR THE NUMBER OF THE NEAREST AUTHORIZED SERVICE AGENT IN YOUR AREA FOR ADJUSTMENTS OR REPAIR.

NEVER INSERT HANDS OR UTENSILS INTO THE HOPPER.

FOOD TO BE PROCESSED IN THE VS9 MUST ALWAYS BE FED TO THE CUTTING SURFACES BY WAY OF THE HOPPER, AND PRESSED AGAINST THE CUTTING SURFACE WITH THE FEED PLATE. NEVER TRY TO FEED PRODUCT WITH YOUR HANDS OR ANY OTHER WAY.

**IF DURING OPERATION, A PRODUCT JAM OCCURS, IMMEDIATELY TURN THE UNIT “OFF” AND DISCONNECT THE POWER SUPPLY CORD. MAKE SURE THE BLADES HAVE STOPPED ROTATING. UNLATCH THE VS9 FRONT HOUSING, SWING IT OPEN AND CLEAR THE JAMMED PRODUCT. DO NOT TRY TO CLEAR AN OBSTRUCTION WHILE THE VS9 IS UNDER POWER, AND NEVER INSERT FINGERS OR UTENSILS INTO THE HOPPER.**

WEAR PROTECTIVE GLOVES WHENEVER HANDLING THE VS9 KNIVES, CUTTING PLATES, OR CUTTING ASSEMBLIES. THEY ARE VERY SHARP AND CAN CUT YOU. FOR SAFETY, WASH KNIVES AND CUTTING PLATES WITH A LONG HANDLED SCRUB BRUSH.

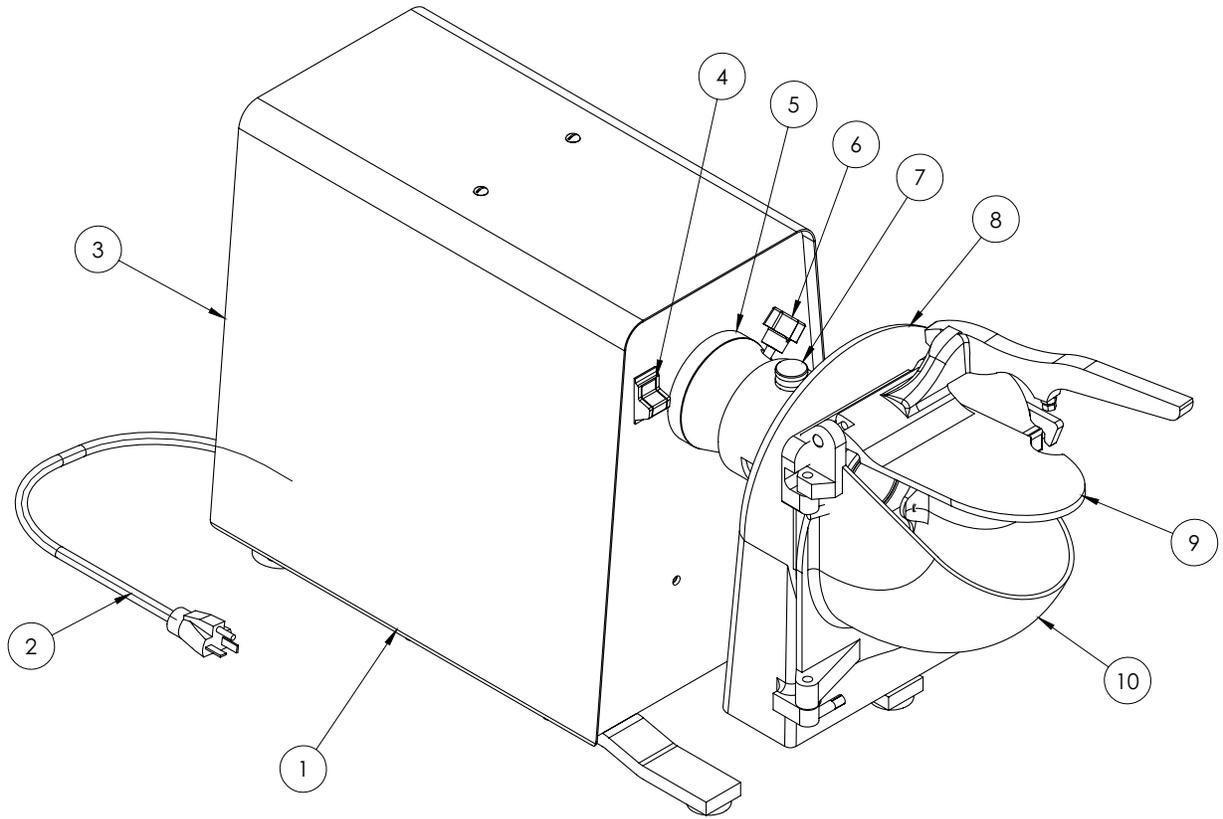
WHEN DISASSEMBLING OR REASSEMBLING THE VS9, MAKE SURE IT IS RESTING ON A STABLE WORKING SURFACE. NEVER SET KNIVES, CUTTING PLATES, OR CUTTING ASSEMBLIES ON A SURFACE THAT COULD BE MARRED.

BEFORE ASSEMBLING THE VS9 AND MOUNTING IT TO THE VS2000 POWER UNIT, MAKE SURE THAT A COMFORTABLE WORKING CLEARANCE HAS BEEN PROVIDED AROUND THE MACHINE.

BEFORE MOUNTING THE VS9 TO THE VS2000 POWER UNIT, MAKE SURE THE FRONT HOUSING IS SECURELY LATCHED.

THE THUMB SCREW SHOULD BE FIRMLY SNUGGED IMMEDIATELY AFTER MOUNTING THE VS9 TO THE VS2000 POWER UNIT. DO NOT OPERATE THE VS2000 WITHOUT THE THUMB SCREW SECURELY TIGHTENED.

**OVERALL VIEW OF THE VS2000**  
**FIGURE 1**



- |                              |                   |
|------------------------------|-------------------|
| 1. POWER UNIT                | 6. THUMB SCREW    |
| 2. POWER CORD                | 7. SHAFT LOCK PIN |
| 3. CIRCUIT BREAKER (ON BACK) | 8. VS9 / SV9H     |
| 4. POWER SWITCH              | 9. FEED PLATE     |
| 5. POWER TAKE-OFF (PTO)      | 10. FEED HOPPER   |

## **OPERATING INSTRUCTIONS**

The VS2000 vegetable slicer/shredder should be set on a level, stable surface and in an area that is convenient for the operator with sufficient clearance around the unit for safe operation.

Before installing the VS9 attachment, make sure the PTO adapter is properly installed on the drive shaft.

Inset the VS9 in the PTO hub with a twisting motion and in an upright position and tighten the thumb screw.

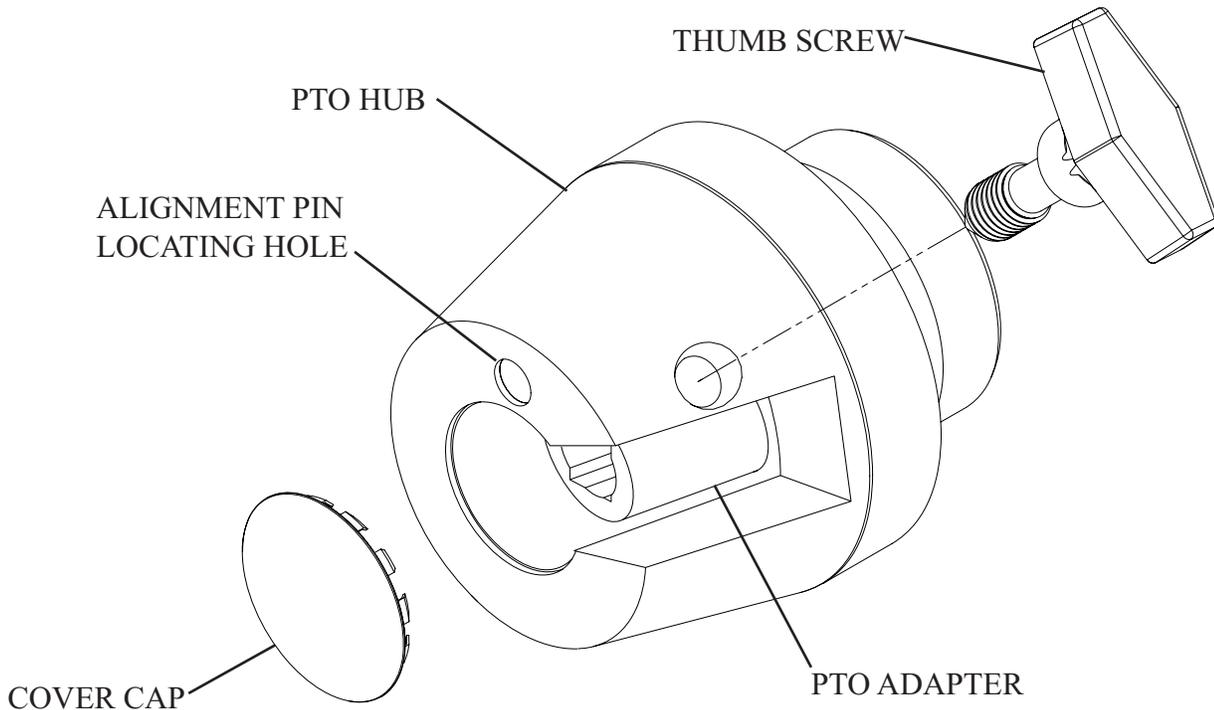
When processing foods, please observe the operating and safety instructions.

When processing is completed, place the on/off switch in the “OFF” position, remove the key and disconnect the power supply cord.

Remove the attachment, disassemble, clean, dry and sanitize it before storing it in a dry environment.

Never hose rinse the machine.

**POWER TAKE-OFF HUB (PTO)**  
FIGURE 2



# VEGETABLE PREPARATION ATTACHMENTS

## VS9 SLICING

VS9 SLICING ATTACHMENT  
**FIGURE 3**

### STANDARD EQUIPMENT

Standard finish anodized aluminum housing with hinged feed chute door, latch and feed pusher.



Adjustable “S” knife assembly with hardened stainless steel knife and #12 rear hub.

Typical usage:

LETTUCE	RADISHES
CUCUMBERS	PEPPERS
CARROTS	CABBAGE
CELERY	CHINESE VEGETABLES
POTATOES	ONION
ZUCCHINI	

ADJUSTABLE “S” KNIFE ASSEMBLY  
**FIGURE 4**



# VS9H GRATING / SHREDDING

FIGURE 5



5/16 Shredder Plate

Hub and Shaft Assembly

## STANDARD EQUIPMENT

Die cast aluminum hub with stainless steel shaft and #12 rear hub and stainless locking pins.  
Stainless steel 5/16 shredder plate.

## CAUTION:

The VS2000 should not be used for any of the applications listed below. Failure to observe these guidelines may result in damage to the VS2000 and will void the manufacture's warranty.

Do not use the VS2000 to drive a meat grinder.

Do not use the VS2000 to process hard cheese with the grater plate or any other plate.

Do not use the VS2000 to process soft cheese.

## OPTIONAL: SHREDDER AND GRATER PLATES AND TYPICAL USAGES

FOOD PRODUCT	1/2" SHREDDER PLATE 000	5/16" SHREDDER PLATE 0	3/16" SHREDDER PLATE 3	3/32" SHREDDER PLATE 7	UNIVERSAL GRATER PLATE 14
COLE SLAW	•				
BREAD CRUMBS		•			•
CHEESE		•			
SOFT CHEESE FOR PIZZA			•		
CARROTS FOR COLORING			•	•	
CHEESE FOR TACOS				•	
HARD CHEESE					•

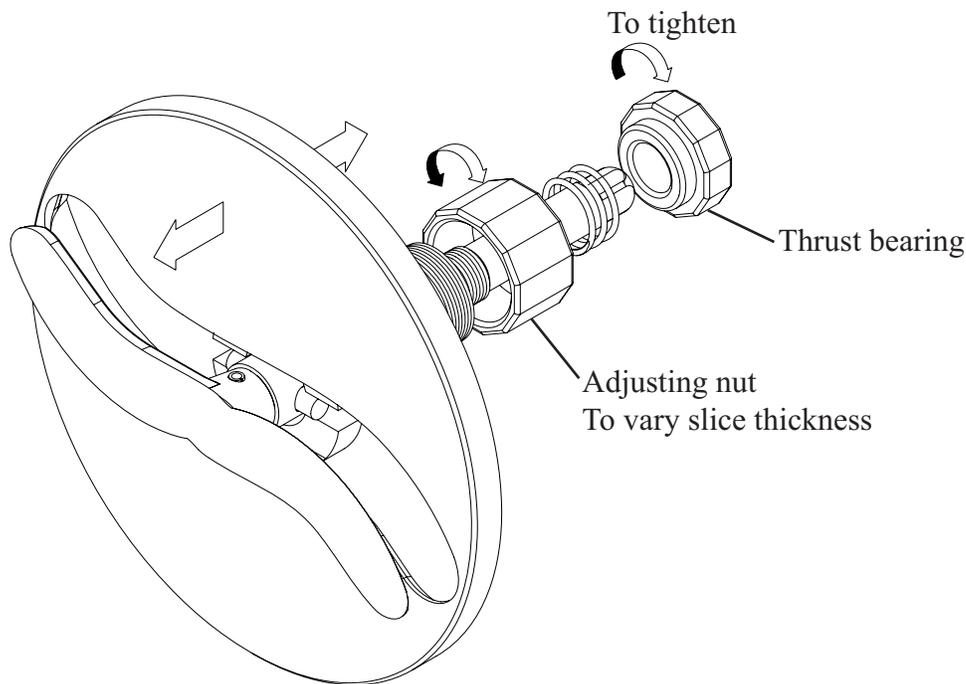
## PLATE UNITS - ASSEMBLY AND USE

**CAUTION:** Wear hand protection when working with these units.

### THE ADJUSTABLE SLICER PLATE ASSEMBLY

To assemble the slicer plate, see Figure 6. When assembled, the plate can be adjusted to slice product to different thicknesses by turning the adjusting nut as shown in figure 6.

### PROPER ASSEMBLY OF THE SLICER PLATE ASSEMBLY FIGURE 6



**CAUTION:** The thrust bearing must be securely tightened before the slicer plate assembly is loaded into the housing. Failure to tighten the thrust bearing will damage the VS9 and the VS2000 power unit.

**NOTE:** The thrust bearing requires a left hand twist to tighten.

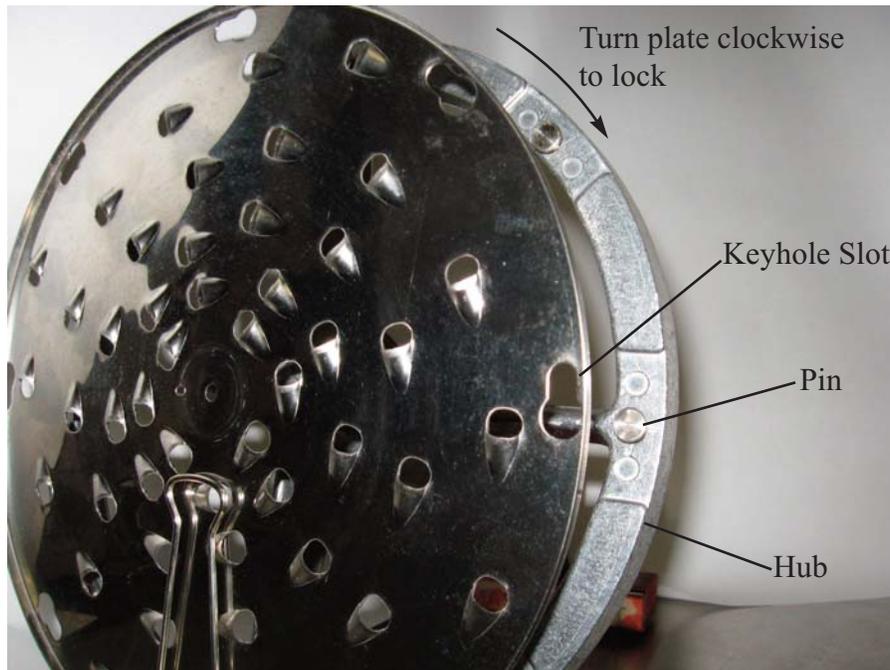
**WARNING:** Adjustments for thickness must never be attempted while the VS2000 is under power or severe personnel injury can occur.

## THE GRATER, SHREDDER AND JULIENNE PLATE ASSEMBLY

To fit the plate of your choice to the hub and shaft, line up the key hole slots on the plate with the locating pins on the hub, slip the plate over the pins and secure it by turning the plate in a clockwise direction until it shoulders up firmly on the pins. This can be most safely accomplished by placing the plate face down on a butcher's block and turning the hub into position from above.

### PLATE INSTALLATION

FIGURE 7



Make sure that the thrust bearing is properly positioned on the shaft. Make sure the set screw on the thrust bearing is tightened securely. A loose thrust bearing will allow clatter and damage the VS9.

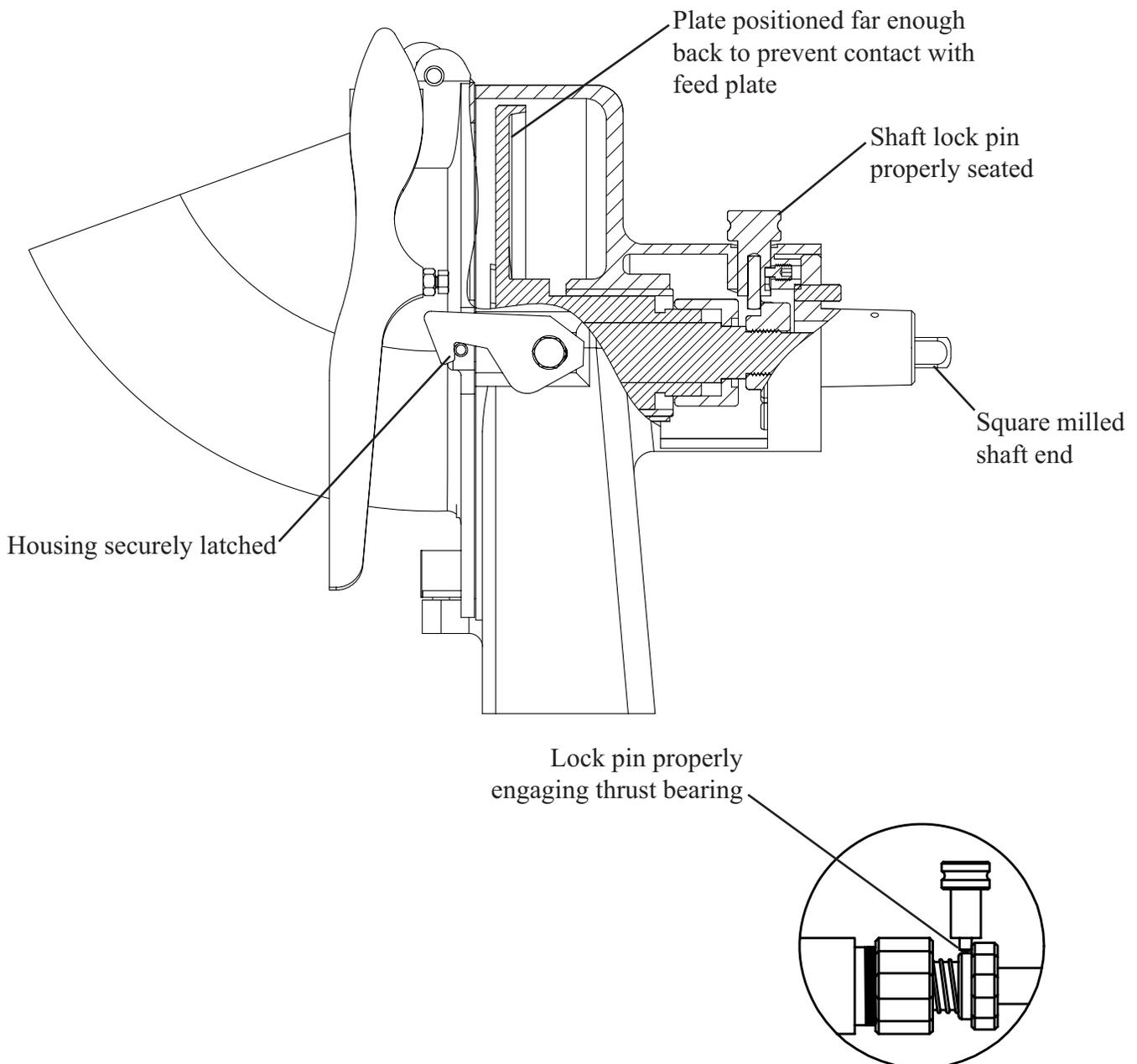
**NOTE:** Do not remove the thrust bearing for cleaning.

## LOADING PLATE UNITS INTO THE VS9 HOUSING

With the VS9 resting on a stable working surface, unlatch the front housing and swing it toward you. Lift the assembled plate unit and insert it into the rear housing. Lift the shaft lock pin and seat the plate unit with a gentle twist. Make sure that the thrust bearing on the shaft is fully inserted into the rear housing and that the square milled end on the shaft has cleared the rear housing hub. Release the shaft lock pin and close and securely latch the front housing.

The VS9 is now ready to mount to the power source equipment.

**PROPERLY LOADED VS9/VS9H  
FIGURE 8**



## **PROCESSING PRODUCT**

Before processing product, please review the plate usage chart on page 8, and please note that the feed plate is equipped with an adjusting screw and jam nut. This assembly should be adjusted until there is no chance of the feed plate coming in contact with the cutting surfaces. If the feed plate comes in contact with the rotating cutting surfaces, both components will be damaged.

### **TO PROCESS PRODUCT:**

Connect the VS2000 electrical power supply cord, and turn the unit on.

Lift the feed plate to expose the processing plate unit and drop product into the feed hopper. Keep hands and fingers out of the hopper. With the feed plate, gently push the product into the rotating plate unit.

If you experience a problem in processing, shut the VS2000 power unit off and refer to the trouble shooting guide on page 14.

## **DISMOUNTING AND DISASSEMBLY FOR CLEANING AND MAINTENANCE**

### **DISMOUNTING:**

Make sure that the VS2000 is turned off and its electrical power supply cord is disconnected. Loosen the thumb screw and slide the VS9 from the PTO hub. Set the VS9 on a stable working surface.

### **DISASSEMBLY:**

To disassemble the VS9 for cleaning or maintenance.

Unlatch the front housing and swing it toward you.

Swing the feed plate all the way up and slip it off the front housing and set it aside.

Lift the front housing from the pivots and set it aside.

Remove the processing plate unit

To disassemble the processing plate units, follow the assembly instructions on page 4 and 5 in reverse order.

## CLEANING:

To avoid damaging the VS9's highly polished finish, never put any VS9 component through a dish-washing machine. Wearing hand protection, wash all components by hand with a mild soap and water solution. Use a long handled scrub brush on all plate units to avoid cutting fingers. Do not rest knives, grater plates, or shredding plates on any surface that will mar. Do not remove thrust bearings from julienne or shredder plate shafts. Dry component parts with a soft cloth.

For the best and most sanitary product, clean the VS9 immediately after use or before switching food products.

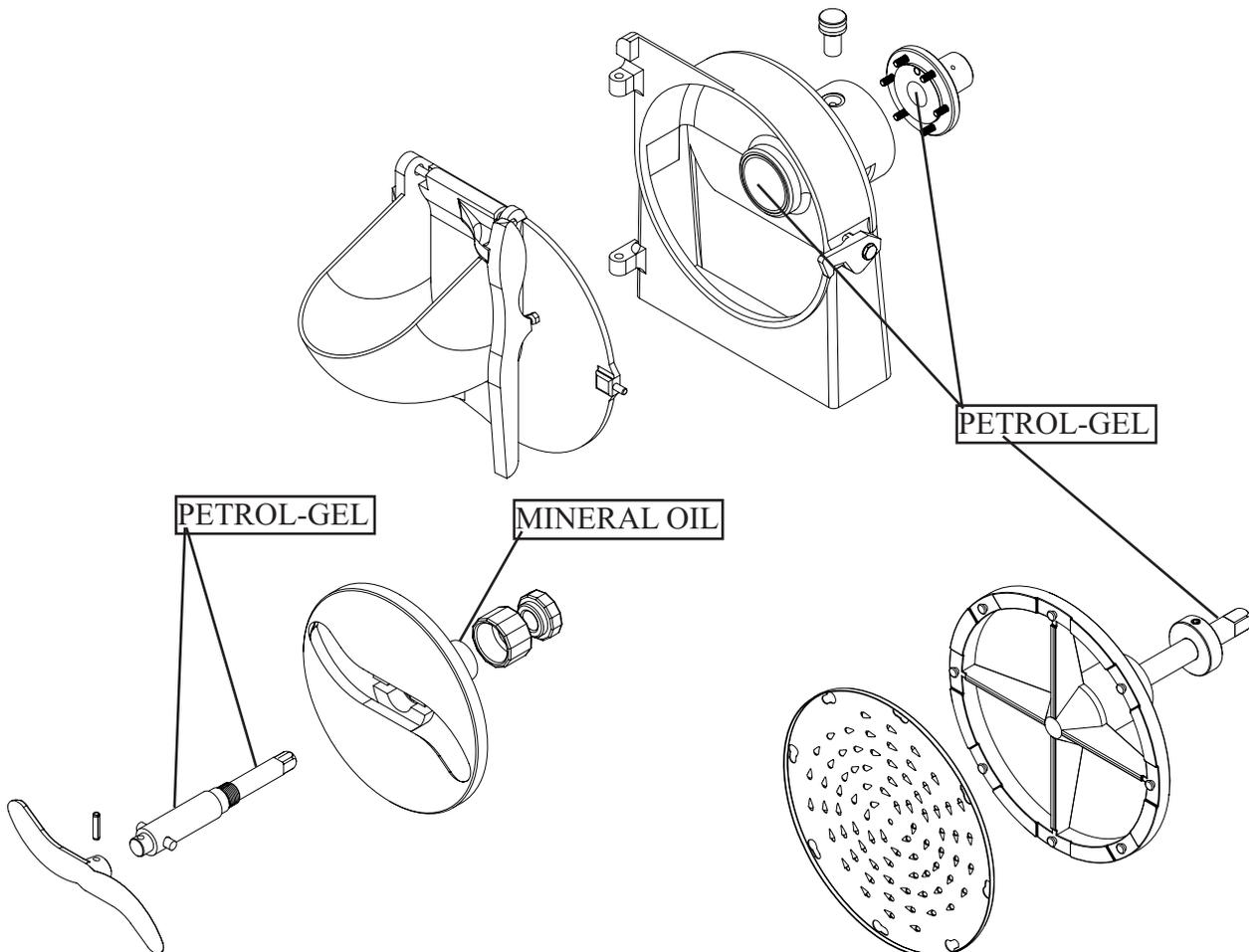
Never hose down the VS2000 Vegetable Slicer/Shredder. Hosing down the VS2000 invites electrical shock.

## LUBRICATION INSTRUCTIONS

### FIGURE 9

Univex recommends the use of Petrol-Gel for all your food preparation equipment. It may be purchased at your local food equipment supply company, or purchased directly from Univex Corporation (Part No.4400408)

After every cleaning apply a thin coating of sanitary petroleum jelly to all bearing surfaces. Do not use vegetable oil. It becomes gummy. If adjusting nuts and screws become stiff to work with, apply a drop of sanitary mineral oil.



## MECHANICS MAINTENANCE

Before performing maintenance on the VS9, please review the safety precautions on page 3-4 and read all assembly and reassembly instructions. Wear gloves when handling plate units.

Since the VS9 contains no internal power source, most problems can be immediately traced to improper assembly, improper adjustment or worn parts. The trouble shooting guide below lists the most common problems and corrective measures.

### TROUBLE SHOOTING GUIDE

**CAUTION:** Review all safety notes and disconnect the electrical power supply to the power source equipment before attempting corrective measures.

TROUBLE	POSSIBLE CAUSE	SOLUTION
1. VS2000 power unit is under power but plate will not turn.	1.1 PTO adapter missing from power take-off assembly.	1.1 Replace PTO adapter.
2. Knife or plate scraping front housing.	2.1 Thrust bearing loose. 2.2 Lock pin not fully engaged.	2.1 Tighten thrust bearing. 2.2 Make sure lock pin is properly engaged.
3. Shredding plate loose or rattling	3.1 Plate loose on hub pins. 3.2 Plate bent.	3.1 Inspect Shredder plate assembly to assure plate is shouldered firmly on pins. 3.2 Replace plate.
4. Front housing will not shut tightly.	4.1 Latch set screw out of adjustment.	4.1 Adjust set screw at rear of latch.
5. Mounted VS9 unit rattles when under power.	5.1 Thumb screw or securing mechanism missing or loose.	5.1 Tighten or replace.
6. Feed plate scraping plates.	6.1 Feed plate out of adjustment.	6.1 Adjust feed plate with adjusting screw.

## *Warranty*

The Univex VS2000 Vegetable Slicer/Shredder 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 and in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 am and 5:00 pm 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 by this warranty. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.

