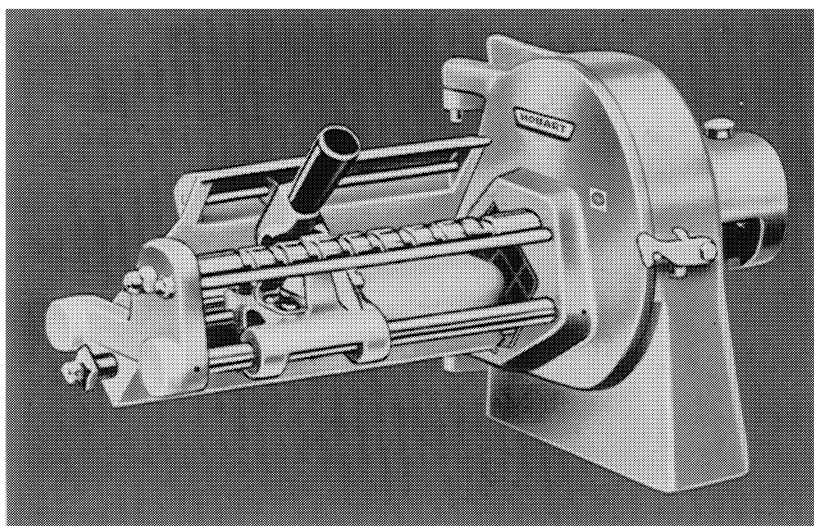




# INSTRUCTION MANUAL

... with Replacement Parts



## POWER DICER ATTACHMENT

ML-16295 (#12 Attachment)  
ML-16296 (#22 Attachment)



## DICING INSTRUCTIONS

Your dicer will operate with any HOBART machine equipped with a #12 or #22 attachment hub (mixer, food cutter or chopper). Always set mixer speed so that it will have sufficient power to drive the dicer.

The dicer is used in conjunction with the 9" vegetable back case. Use the following procedure instructions:

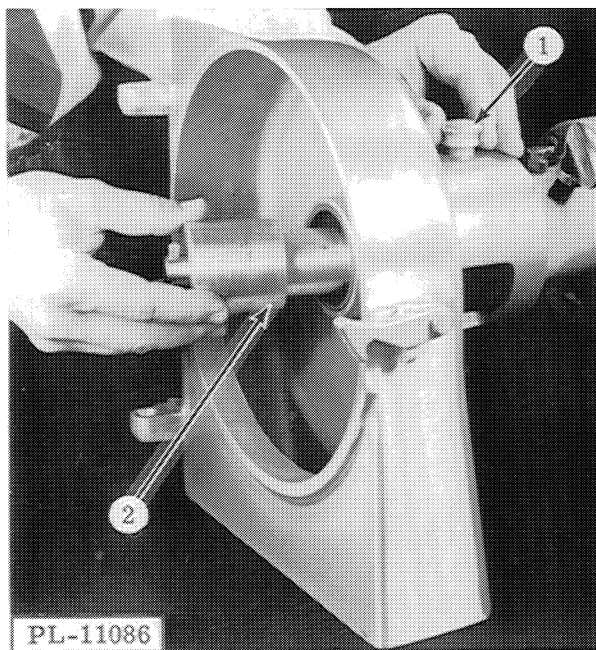


Fig. 1

Lift the plunger (1, Fig. 1) and insert the main drive shaft unit (2, Fig. 1).

Mount the dicer attachment on the 9" vegetable slicer back case (Fig. 2).

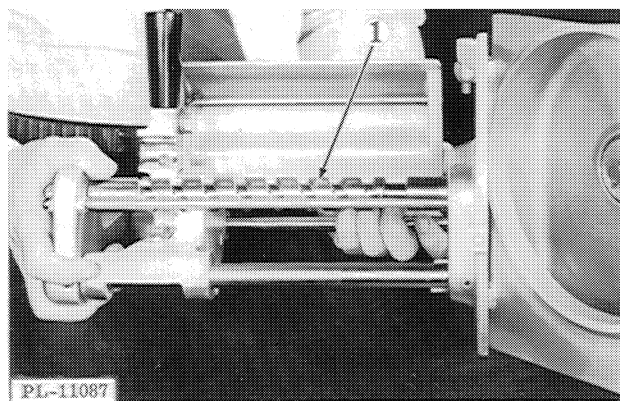


Fig. 2

Insert rotating knife and turn slightly to the right (Fig. 3). The knife will lock in place.

Close and latch dicer. It may be necessary to turn the lead screw (1, Fig. 2) by hand until the drive unit engages the knife shaft.

Select knife frames and grid plate of desired size to be used. (Frames are colored to assist in matching).

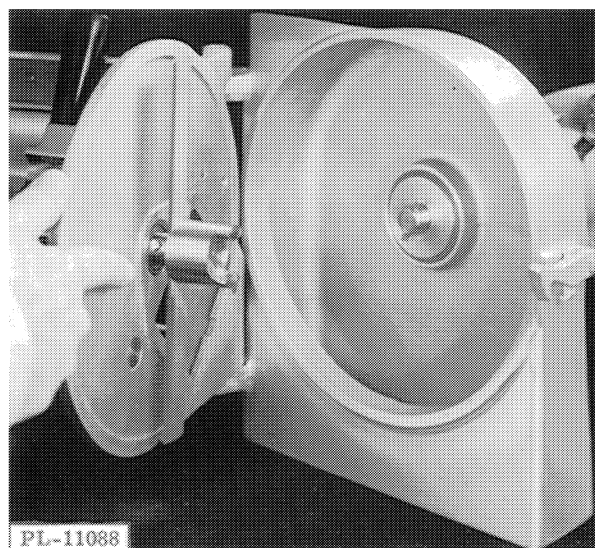


Fig. 3

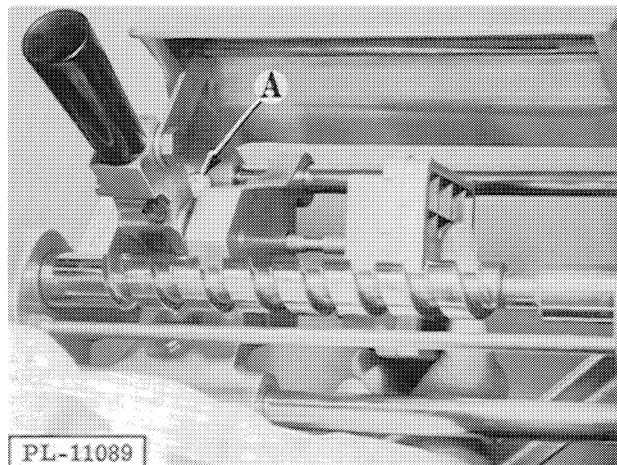


Fig. 4

Keep grid plate and frames together as one unit and using right hand, insert grid plate studs into pusher from under side of dicer assembly (Fig. 4).

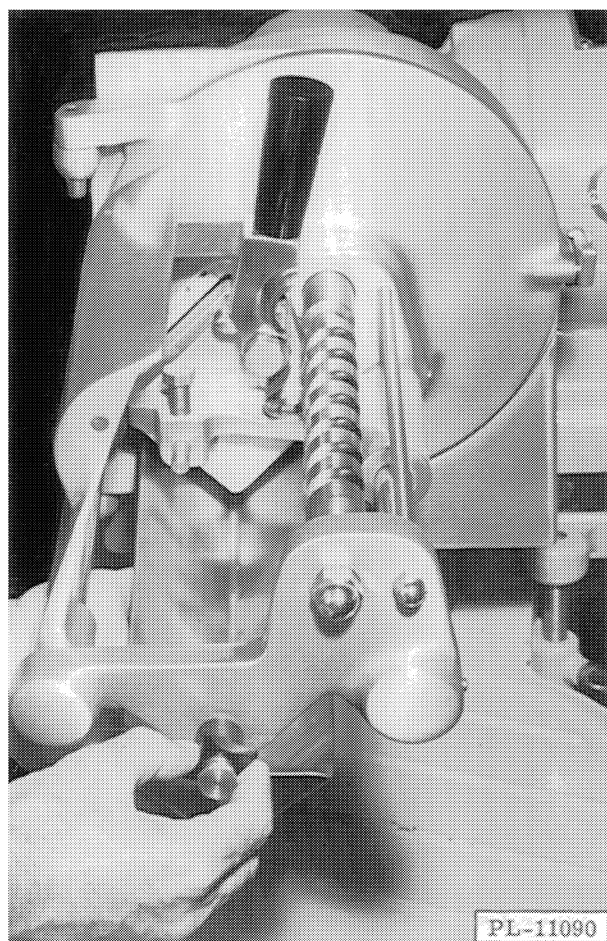


Fig. 5

Use left hand to tighten hex head grid plate clamp screw (A, Fig. 4). NOTE: When changing the pusher plate it is not necessary to completely remove this clamp screw. ALWAYS be sure that the clamp screw is hand tight before operating.

Push complete pusher assembly forward, guiding knife frames with left hand. NOTE: When pusher plate is in forward position, it acts as a location guide for hopper.

Slide hopper (Fig. 5) forward into position onto two guide pins. Raise rear of hopper into position and tighten lock knob. The hopper holds the frames in place along with acting as a chute for the product being cut.

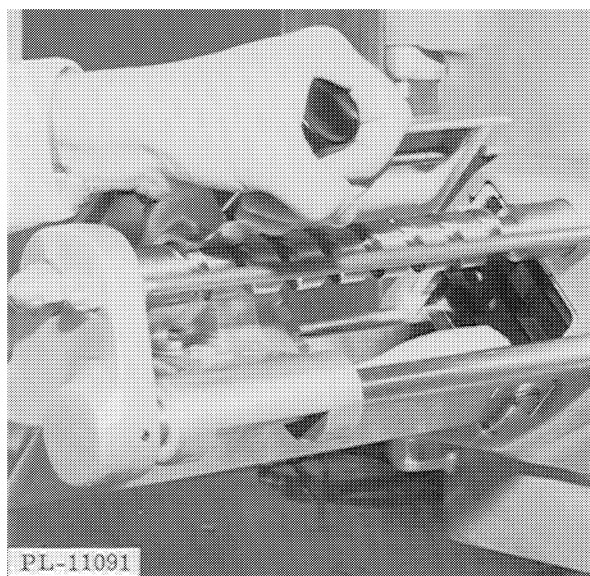


Fig. 6

When operating the dicer MAKE SURE THE CORRECT knife cutting frame and pusher plate are assembled according to instructions. Without turning on machine, manually engage pusher and cutting frames to be certain proper components have been used. Next, turn on the machine to be certain the dicer is operating properly. Place the product (no longer than your longest finger for the 1/4" size (only)) to be diced in the hopper, small end forward. Engage the pusher by applying a firm downward pressure on the handle (Fig. 6). This makes contact with the lead screw. The product will slide forward into the cutting frames. The pusher will disengage at the end of the lead screw. Always allow the pusher to travel the full length of travel before attempting to disengage the handle. Return pusher and place additional material in the hopper and continue. For dicing various commodities see separate page.

## COMMODITY DICING AND STRIPPING

**NOTE: BE SURE TO USE FRESH, COOL AND CRISP PRODUCTS.**

**CARROTS:** To dice carrots, remove the tops, and cut to a length that can be placed between the pusher and cutting frames. Always feed the small end of the carrot into the cutting frames first. The Dicer will produce uniform cubes using the 1/2" or 3/8" cutting frames. Carrot sticks can be cut with the 3/8" cutting frame and the French Fry adapter and deflector. For practical purposes use only one carrot at a time.

**POTATOES:** Both 1/2" and 3/8" cutting frames as well as the French Fry components can be used with excellent results for either cubing or cutting French Fries. If potatoes are too large to pass thru the cutting frames, it is necessary to cut them to fit.

**APPLES:** Core and peel the apple before dicing. Either the 1/2" or 3/8" cutting frames can be used to produce a uniform cube, for apple pie or salad.

**CANTALOUPE:** Remove the rind, cut in half and remove the seeds. Cantaloupe squares make an appealing garnish for salads or fruit appetizers. For the best results cut cantaloupe on the second speed of the mixer. Whenever possible cut down the speed when dicing a product that has a high water content or tends to be soft.

**CELERY:** Trim the leafy top of the stalk, then cut in half. The best results are obtainable when the celery is crisp. For practical operation feed no

more than two to three stalks at a time. It is possible to cut sticks by using the 3/8" cutting frame, and the French Fry components.

**TURNIPS, BEETS:** Remove the leaves and peel the turnips or beets. Either pair of cutting frames can be used with good results. Turnips or beets are sometimes too large to pass thru the cutting frames, it is then necessary to cut them in smaller pieces. For something different use a 3/8" cutting frame and the French Fry components. This gives you small strips that can be used in a julienne salad.

**ONIONS:** Onions can be diced by either size cutting frame. The onions will last from four to five days without turning dark. Diced onions, when properly refrigerated retain their moisture.

**CHEESE:** It is possible to dice sharp, cheddar or swiss cheese, the mild cream cheese is too soft to obtain a uniform cube. Diced cheese can be used in a salad or an appetizer. It is also practical for cutting cheese prior to melting for making cheese sauce such as that used in scalloped potatoes or Welsh Rabbit.

**CUCUMBERS:** Cucumbers can be diced, of course in most salads you will find them sliced, but for an unusual appearance and something different, the diced cucumber is appealing.

## FRENCH FRY INSTRUCTIONS

When cutting french fries, replace the knife with the adapter shaft (Fig. 7), which connects the lead screw with the drive unit of the dicer. The deflector is used to direct the cut product into a receptacle.

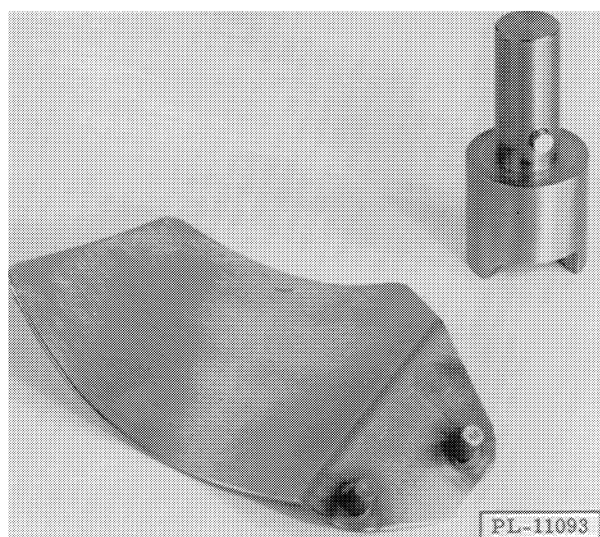


Fig. 7

Insert the adapter shaft (Fig. 8) and turn the hub slightly to the right. The extension shaft will lock in place.

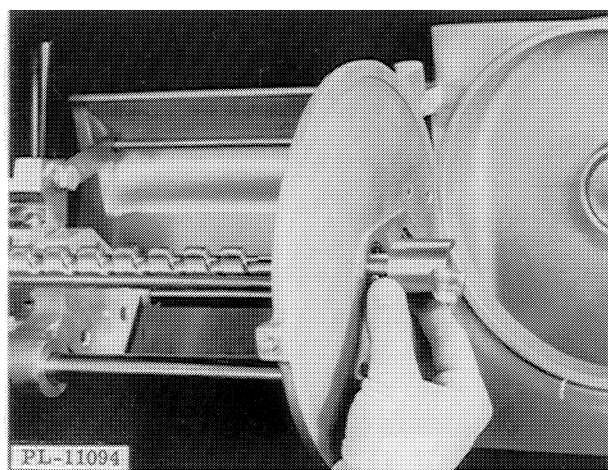


Fig. 8

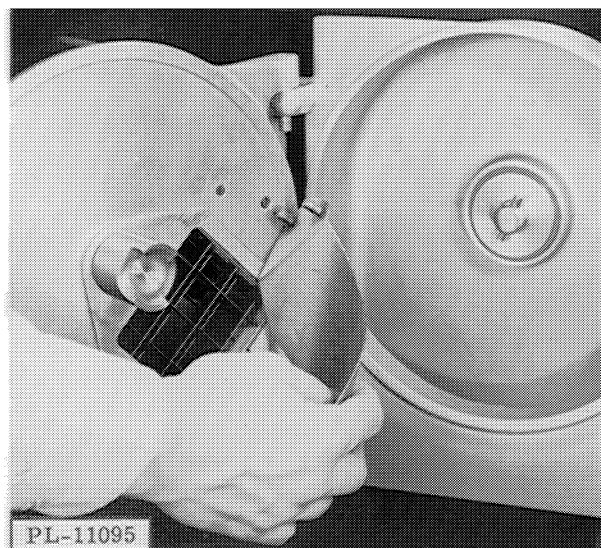


Fig. 9

Place the deflector in the holes provided for it in the rear of the dicer support (Fig. 9). Close and latch dicer. Follow prior dicer operating instructions. Make sure that a slight spring tension is maintained between the back case and deflector. If necessary bend the deflector slightly upward while assembled in place.

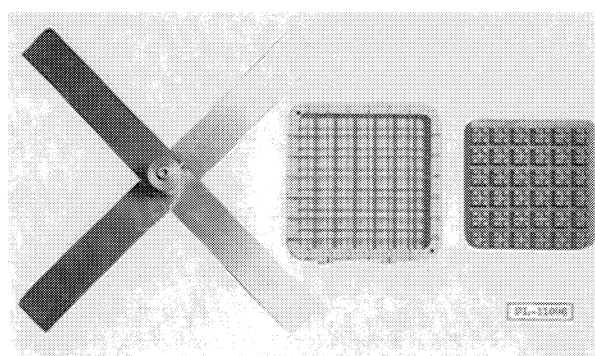


Fig. 10

To obtain a 1/4" cube (Fig. 10): use a four-bladed knife, green colored cutting frames (stamped 1/4") and a green colored grid (stamped 1/4").



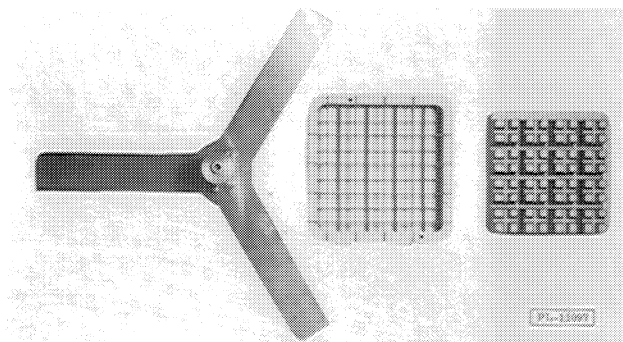


Fig. 11

To obtain a  $3/8$ " cube (Fig. 11): use a three-bladed knife, gold colored cutting frames (stamped  $3/8$ " ) and a gold colored grid (stamped  $3/8$ "- $3/4$ " ).

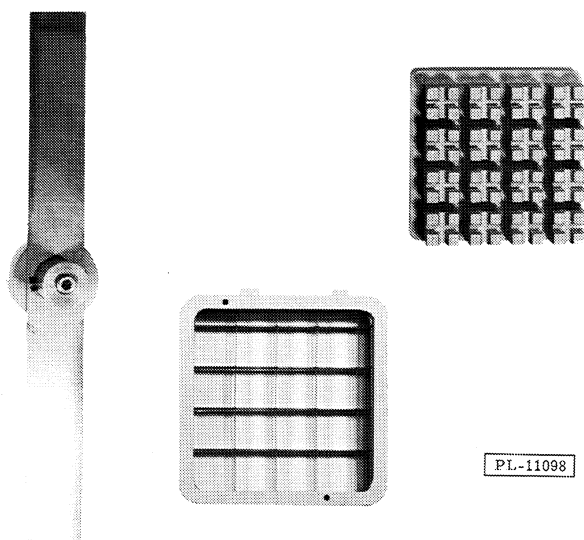


Fig. 12

To obtain a  $3/4$ " cut ( $3/4$ " x  $1/2$ " ) (Fig. 12): use a two-bladed knife, a gold colored (blank) front frame (stamped  $3/4$ " ) with gold colored rear frame and knife assy. (stamped  $3/4$ " ) and a gold colored grid (stamped  $3/8$ "- $3/4$ " ).

To obtain a  $1/2$ " cube (Fig. 13): use a two-bladed knife, copper colored cutting frames (stamped  $1/2$ " ) and copper colored grid (stamped  $1/2$ "- $1$ " ).

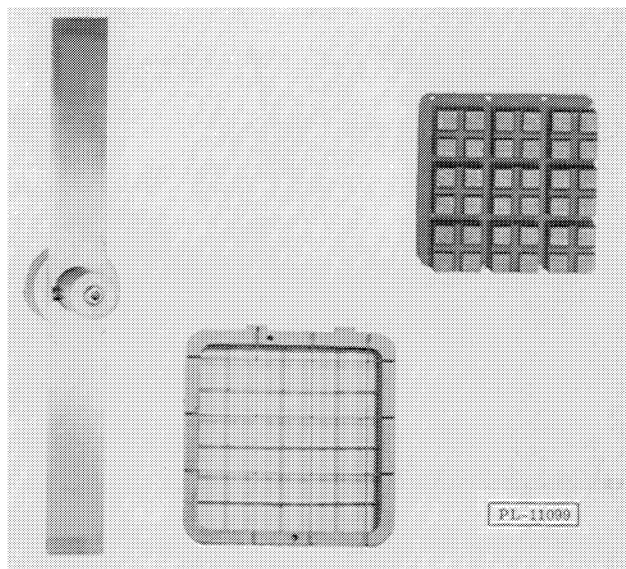


Fig. 13

To obtain a 1" cube (Fig. 14): use a one-bladed knife, copper colored (blank) front frame (stamped 1" ) with copper colored rear frame and knife assy. (stamped 1" ) and copper colored grid (stamped  $1/2$ "-1" ).

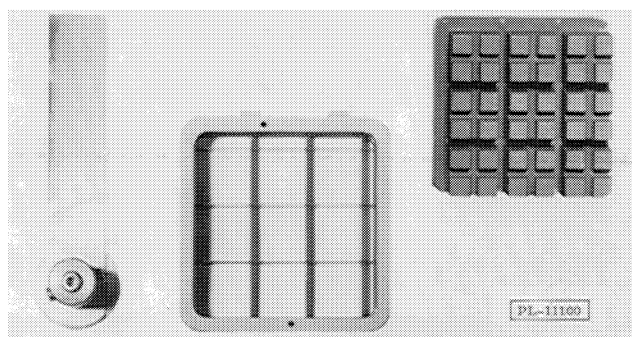


Fig. 14

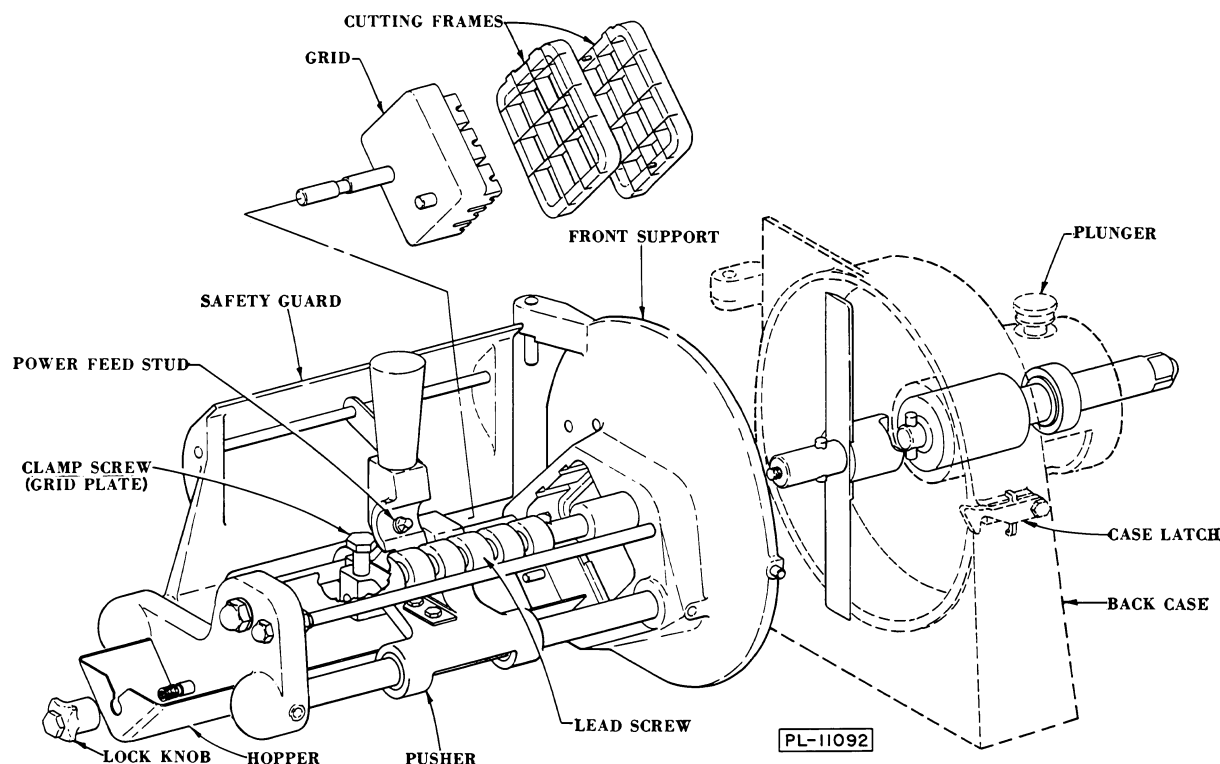


Fig. 15

## SUGGESTIONS FOR CARE OF DICER

The dicer has a clear epoxy finish. Clean with damp cloth. Occasionally if a more thorough cleaning job is desired, the dicer may be completely immersed in warm water with soap. This is possible because of all aluminum and stainless construction. This is all that is necessary to preserve the original lustre.

At periodic intervals, apply mineral oil to the slide rods and bearings for proper operation of the pusher. It is also important that the slide rods be kept clean and free of food deposits.

Do NOT allow food to harden on the cutting frames and pusher. Clean immediately after use while food is soft and easily removed.

The cutting frames and pusher have been color coded to facilitate proper matching. Size of cut is stamped on frames and grids for additional identification. Color codes are as follows: green 1/4",

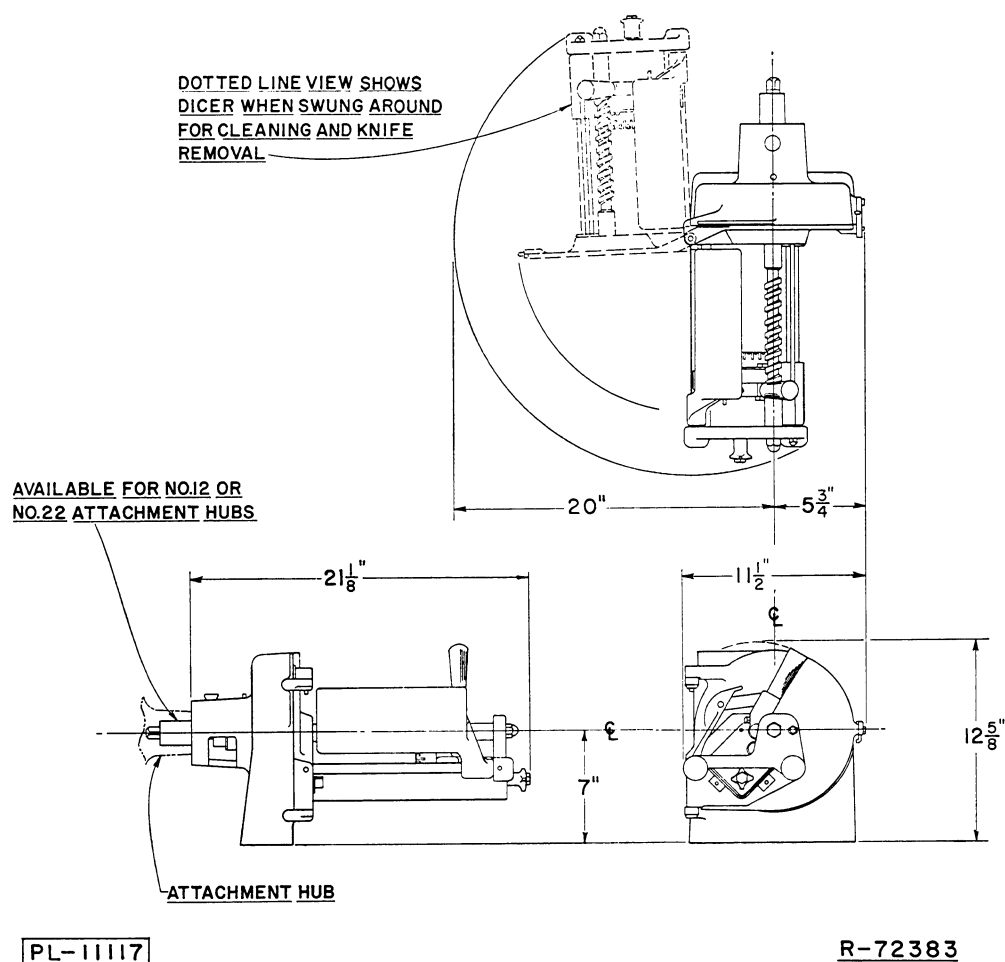
light gold 3/8", copper 1/2", light gold 3/4", copper 1".

A sharp knife is necessary for proper dicing. Should the knife become dull, sharpen with a carborundum stone, which will restore cutting efficiency.

A properly adjusted knife should clear the front support (Fig. 15) by 1/32". To arrive at this clearance adjust set screw in hub & knife assembly as required.

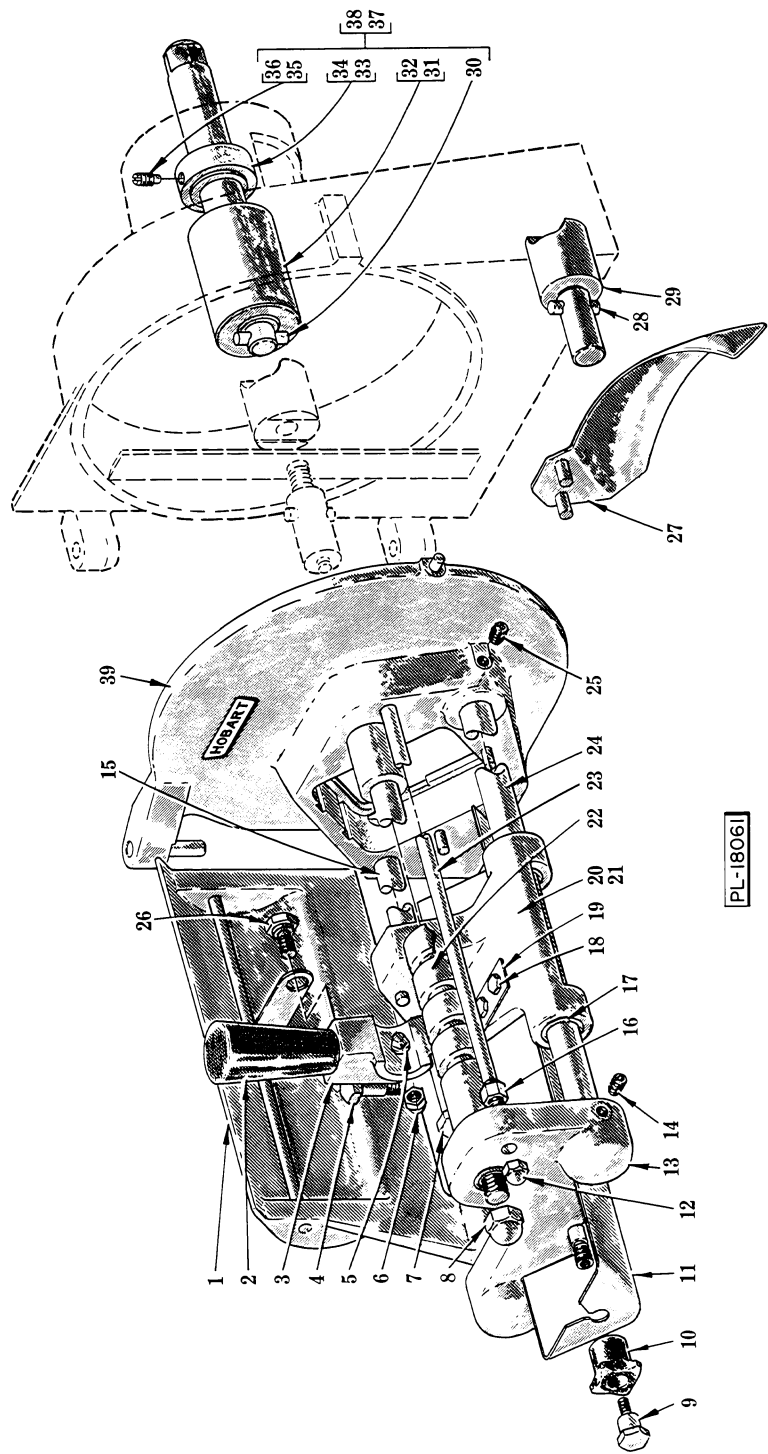
After considerable usage, the power feed stud will normally show some wear. This will not effect the operation of the dicer. Two (2) extra replacement power feed studs are furnished with each machine. Should replacement of this stud become necessary, remove the acorn retaining nut and push the old stud from the engaging arm. A slot insures proper alignment of the new stud at installation.





### APPROXIMATE DICER CAPACITY OF POPULAR SIZES

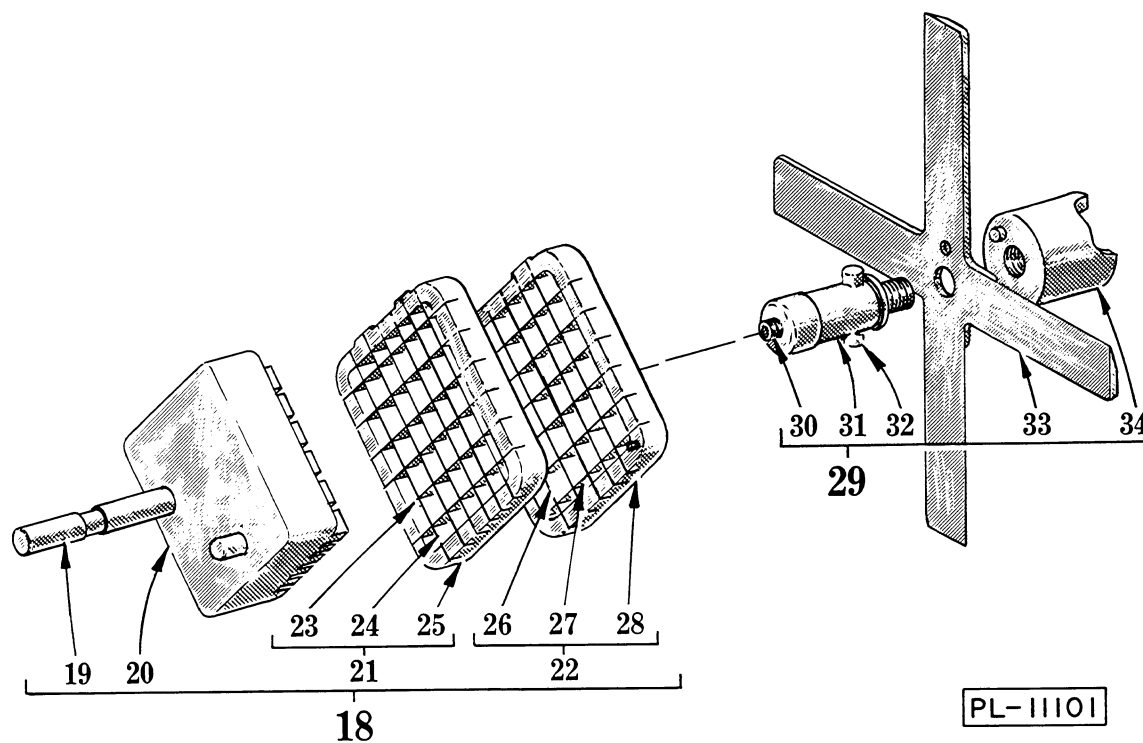
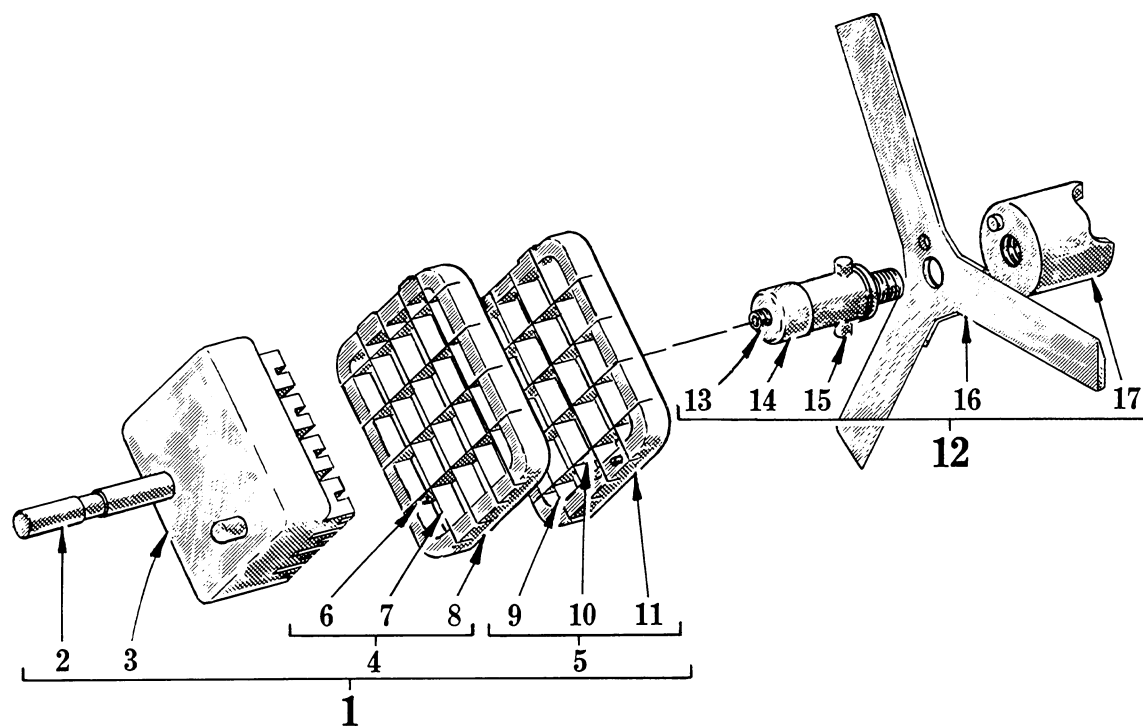
	Pounds per Hour	
	1/2" Plate	3/8" Plate
APPLES	300	270
BEETS	300	240
CELERY	240	180
CARROT (sticks)	100	100
CARROT (diced)	120	90
POTATOES (cooking)	510	420
F. F. POTATOES	540	480
TURNIPS	300	240



POWER DICER ATTACHMENT UNIT

**POWER DICER ATTACHMENT UNIT**  
**(#12 AND #22 ATTACH.)**

ILLUS. PL-18061	PART NO.	NAME OF PART	AMT.
1	R-72414	Guard Assy . . . . .	1
2	P-70194	Handle - Carriage Tray . . . . .	1
3	R-72381-1	Arm- Engaging . . . . .	1
4	B-291131	Clamp & Label Assy . . . . .	1
5	M-73637	Pin & Power Feed Stud Assy . . . . .	1
6	NS-24-2	Acorn Nut - 5/16"-18 . . . . .	1
7	M-72321	Stud - Engaging Arm . . . . .	1
8	NS-24-9	Acorn Nut - 1/2"-13 . . . . .	1
9	M-74877	Retainer - Hopper Knob . . . . .	1
10	P-75552	Knob - Hopper Lock . . . . .	1
11	R-74873	Hopper Assy . . . . .	1
12	NS-24-2	Acorn Nut - 5/16"-18 . . . . .	1
13	R-72411-1	End Support Assy. (Incls. item #14) . . . . .	1
14	SC-47-9	Set Screw - 1/4"-20 x 1/4" Soc. Hdls., Kn. Cup Pt . . . . .	2
15	P-72340	Guide - Pusher . . . . .	1
16	M-74163	Nut - Support Rod . . . . .	1
17	M-72406-2	Liner - Sleeve Brg. (3/4" Dia.) . . . . .	2
18	SC-41-50	Cap Screw - 1/4"-20 x 1/2" Hex Hd . . . . .	2
19	M-72317	Spring - Engaging Arm . . . . .	1
20	R-72413	Pusher Assy. (Incls. items #17 & 21) . . . . .	1
21	M-74864-2	Liner - Sleeve Brg. (5/8" Dia.) . . . . .	1
22	D-72332	Screw - Lead . . . . .	1
23	M-72322	Rod - Support . . . . .	1
24	P-72331	Rod - Slice . . . . .	1
25	SC-47-9	Set Screw - 1/4"-20 x 1/4" Soc. Hdls., Kn. Cup Pt . . . . .	2
26	M-72320	Screw - Connecting Link . . . . .	1
27	R-72422	Deflector Assy. (French Fry Part) (Do Not Use Rotating Knife) . . . . .	1
28	PG-7-35	Groov-Pin - Type #E, 1/4" x 1" . . . . .	1
29	P-72433	Adapter & Pin Assy. (French Fry Part) (Do Not Use Rotating Knife) (Incls. item #28) . . . . .	1
30	M-74668	Groov-Pin . . . . .	1
31	C-76786	Hub & Shaft Assy. (#12 Attach.) (Incls. item #30) . . . . .	1
32	A-76787	Hub & Shaft Assy. (#22 Attach.) (Incls. item #30) . . . . .	1
33	B-76782	Thrust Brg. (#12 Attach.) (3/4" I.D.) (Assem. boss away from sq. drive) . . . . .	1
34	B-69309	Thrust Brg. (#22 Attach.) (1" I.D.) (Assem. boss away from sq. drive) . . . . .	1
35	A-76799-1	Screw - Dog Pt. (#22 Attach.) . . . . .	1
36	A-76799-2	Screw - Dog Pt. (#12 Attach.) . . . . .	1
37	C-76779	Main Drive Unit Assy. (#12 Attach.) (Incls. items #31, 33 & 36) . . . . .	1
38	B-76783	Main Drive Unit Assy. (#22 Attach.) (Incls. items #32, 34 & 35) . . . . .	1
39	R-72408-1	Front Support Assy. (Incls. item #25) . . . . .	1
	P-74185	Engaging Arm Assy. (Incls. items #2, 3, 5 & 6) . . . . .	1
	P-74186-2	Pusher & Engaging Arm Assy. (Incls. items #2 thru 7, 18, 19 & 20) . . . . .	1
	M-73689	Adapter & Deflector Assy. (French Fry Parts) (Incls. items #27 & 29) (Do Not Use Rotating Knife) . . . . .	1



GRID AND KNIFE UNITS

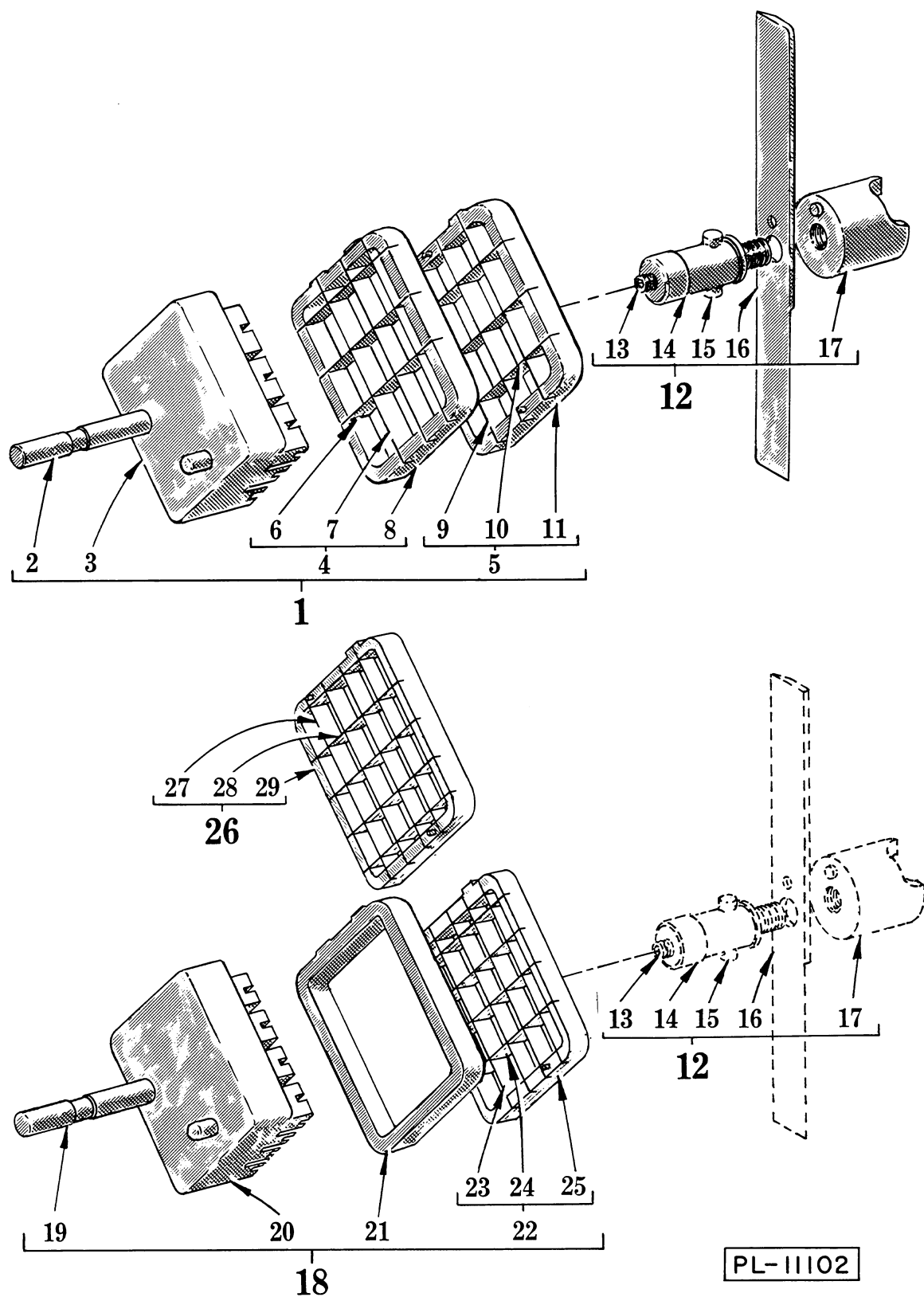
**GRID AND KNIFE UNITS (3/8" AND 1/4" SIZES)**  
**(#12 AND #22 ATTACH.)**

ILLUS. PL-11101	PART NO.	NAME OF PART	AMT.
1	M-73680	Grid & Frame Assy. (3/8") (Incls. items #3, 4 & 5) . . . . .	1
2	M-72356	Stud - Clamp . . . . .	1
*3	P-72412-2	Grid Plate Assy. (Incls. item #2) . . . . .	1
4	P-72417	Front Frame & Knife Assy. (3/8" Size) (Incls. items #6, 7 & 8) . . . . .	1
5	P-72418	Rear Frame & Knife Assy. (3/8" Size) (Incls. items #9, 10 & 11) . . . . .	1
6	M-72392	Knife - Front Frame Front . . . . .	4
7	M-72390	Knife - Front Frame Rear (Slots in Cutting Edge) . . . . .	4
*8	R-72377	Frame - Front Knife . . . . .	1
9	M-72391	Knife - Rear Frame Front . . . . .	4
10	M-72389	Knife - Rear Frame Rear (Slots in Cutting Edge) . . . . .	4
*11	M-74690	Rear Knife Frame & Pin Assy. (3/8") . . . . .	1
12	D-275576-2	Hub & Knife Assy. (3 Blade Unit) (Incls. items #14, 16 & 17) . . . . .	1
13	SC-64-7	Set Screw - 5/16"-18 x 1/2" Cup Pt. "Nylok" . . . . .	1
14	M-72432-1	Adapter & Pin Assy. (Incls. items #13 & 15) . . . . .	1
15	PG-7-35	Groov-Pin - Type #E, 1/4" x 1" . . . . .	1
16	R-89384	Knife - Rotating (3 Blade) . . . . .	1
17	P-89381	Hub & Stud Assy . . . . .	1
18	M-74328	Grid & Frame Assy. (1/4") (Incls. items #20, 21 & 22) . . . . .	1
19	M-72356	Stud - Clamp . . . . .	1
**20	P-72412-3	Grid Plate Assy. (Incls. item #19) . . . . .	1
21	P-72416	Front Frame & Knife Assy. (1/4" Size) (Incls. items #23, 24 & 25) . . . . .	1
22	P-72415	Rear Frame & Knife Assy. (1/4" Size) (Incls. items #26, 27 & 28) . . . . .	1
23	M-72388	Knife - Front Frame Front . . . . .	6
24	M-72385	Knife - Front Frame Rear (Slots in Cutting Edge) . . . . .	6
*25	R-72376	Frame - Front Knife . . . . .	1
26	M-72387	Knife - Rear Frame Front . . . . .	6
27	M-72386	Knife - Rear Frame Rear (Slots in Cutting Edge) . . . . .	6
**28	M-74691	Rear Knife Frame & Pin Assy. (1/4") . . . . .	1
29	D-275576-4	Hub & Knife Assy. (4 Blade Unit) (Incls. items #31, 33 & 34) . . . . .	1
30	SC-64-7	Set Screw - 5/16"-18 x 1/2" Cup Pt. "Nylok" . . . . .	1
31	M-72432-1	Adapter & Pin Assy. (Incls. items #30 & 32) . . . . .	1
32	PG-7-35	Groov-Pin - Type #E, 1/4" x 1" . . . . .	1
33	R-89385	Knife - Rotating (4 Blade) . . . . .	1
34	P-89381	Hub & Stud Assy . . . . .	1

**COLOR CODE**

\*-Light Gold.

\*\* -Green.



PL-III102

GRID AND KNIFE UNITS



**GRID AND KNIFE UNITS (1/2" AND 3/4" SIZES)  
(#12 AND #22 ATTACH.)**

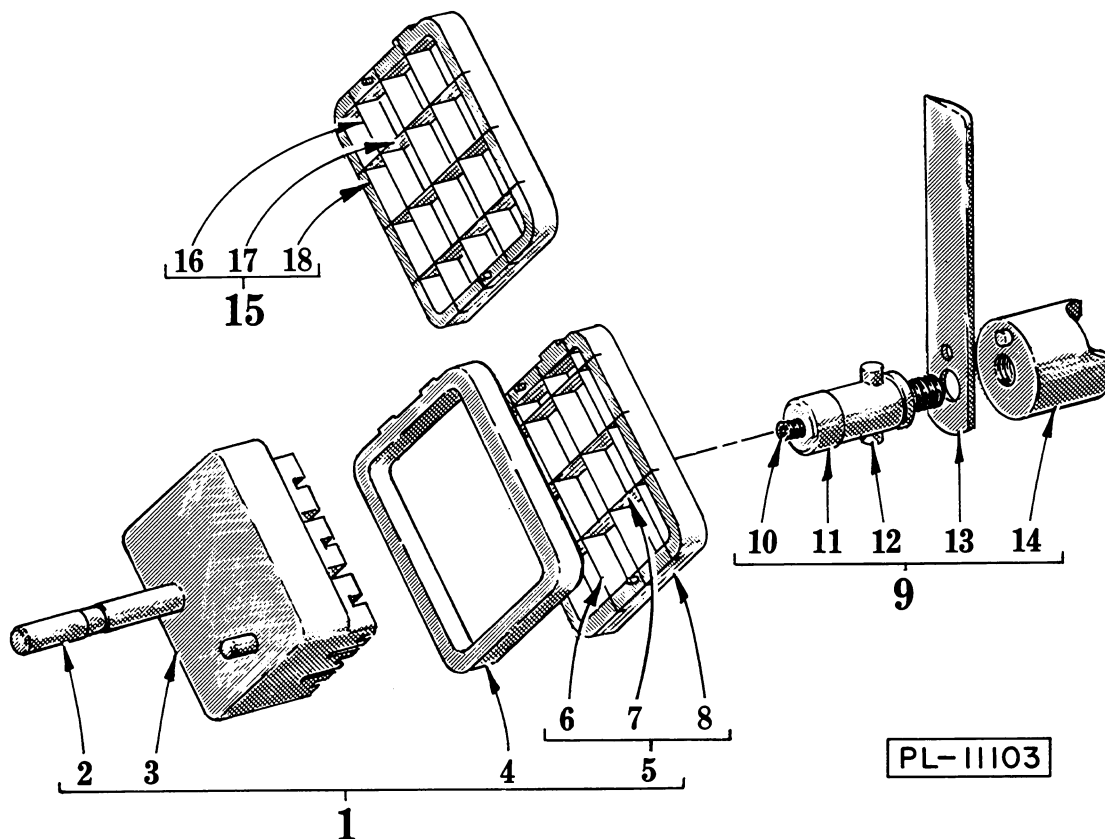
ILLUS. PL-11102	PART NO.	NAME OF PART	AMT.
1	M-73679	Grid & Frame Assy. (1/2") (Incls. items #3, 4 & 5)	1
2	M-72356	Stud - Clamp	1
*3	P-72412-1	Grid Plate Assy. (Incls. item #2)	1
4	P-72420	Front Frame & Knife Assy. (1/2" Size) (Incls. items #6, 7 & 8)	1
5	P-72419	Rear Frame & Knife Assy. (1/2" Size) (Incls. items #9, 10 & 11)	1
6	M-72395	Knife - Front Frame Front	3
7	M-72396	Knife - Front Frame Rear (Slots in Cutting Edge)	3
*8	R-72378	Frame - Front Knife	1
9	M-72394	Knife - Rear Frame Front	3
10	M-72393	Knife - Rear Frame Rear (Slots in Cutting Edge)	3
*11	M-74689	Rear Knife Frame & Pin Assy. (1/2")	1
12	D-275576-3	Hub & Knife Assy. (2 Blade Unit) (Incls. items #14, 16 & 17)	1
13	SC-64-7	Set Screw - 5/16"-18 x 1/2" Cup Pt. "Nylok"	1
14	M-72432-1	Adapter & Pin Assy. (Incls. items #13 & 15)	1
15	PG-7-35	Groov-Pin - Type #E, 1/4" x 1"	1
16	P-72341	Knife - Rotating (2 Blade)	1
17	P-89381	Hub & Stud Assy	1
18	M-75329	Grid & Frame Assy. (3/4") (Incls. items #20, 21 & 22)	1
19	M-72356	Stud - Clamp	1
**20	P-72412-2	Grid Plate Assy. (Incls. item #19)	1
**21	P-75328	Frame - Front (Use with 3/4" Size)	1
22	P-81422	Rear Frame & Knife Assy. (3/4" Size) (Incls. items #23, 24 & 25) (Stamped 3/4")	1
23	M-72392	Knife - Rear Frame Front (Use with item #25)	4
24	M-72390	Knife - Rear Frame Rear (Slots in Cutting Edge) (Use with item #25)	4
**25	M-81421	Rear Knife Frame & Pin Assy. (3/4" Size) (Stamped 3/4")	1
26	P-72418	Rear Frame & Knife Assy. (3/4" Size) (Incls. items #27, 28 & 29) (Stamped 3/8")	1
27	M-72391	Knife - Rear Frame Front (Use with item #29)	4
28	M-72389	Knife - Rear Frame Rear (Slots in Cutting Edge) (Use with item #29)	4
**29	M-74690	Rear Knife Frame & Pin Assy. (Stamped 3/8"-3/4")	1

NOTE: Items #26 thru 29 old style 3/4" knives and rear frame.

COLOR CODE

\* - Copper.

\*\* - Light Gold.



**GRID AND KNIFE UNIT (1" SIZE)**  
(#12 AND #22 ATTACH.)

ILLUS. PL-11103	PART NO.	NAME OF PART	AMT.
	1	M-77733 Grid & Frame Assy. (1") (Incls. items #3, 4 & 5)	1
	2	M-72356 Stud - Clamp	1
	*3	P-72412-1 Grid Plate Assy. (Incls. item #2)	1
	*4	P-77734 Frame - Front	1
	5	P-81416 Rear Frame & Knife Assy. (Incls. items #6, 7 & 8) (Stamped 1")	1
	6	M-72395 Knife - Rear Frame Front (Use with item #8)	3
	7	M-72396 Knife - Rear Frame Rear (Slots in Cutting Edge) (Use with item #8)	3
	*8	M-81415 Rear Knife Frame & Pin Assy. (1") (Stamped 1")	1
	9	D-275576-1 Hub & Knife Assy. (1 Blade Unit) (Incls. items #11, 13 & 14)	1
	10	SC-64-7 Set Screw - 5/16"-18 x 1/2" Cup Pt. "Nylok"	1
	11	M-72432-1 Adapter & Pin Assy. (Incls. items #10 & 12)	1
	12	PG-7-35 Groov-Pin - Type #E, 1/4" x 1"	1
	13	M-77736 Knife - Rotating (1 Blade)	1
	14	P-89381 Hub & Stud Assy.	1
	15	P-72419 Rear Frame & Knife Assy. (1" Size) (Incls. items #16, 17 & 18) (Stamped 1/2"-1")	1
	16	M-72394 Knife - Rear Frame Front (Use with item #18)	3
	17	M-72393 Knife - Rear Frame Rear (Slots in Cutting Edge) (Use with item #18)	3
	*18	M-74689 Rear Knife Frame & Pin Assy. (1" Size) (Stamped 1/2"-1")	1

NOTE: Items #15 thru 18 old style 1" knives and rear frame.

COLOR CODE

\*Copper