

# ELE◀TROMASTER

## INSTRUCTION MANUAL



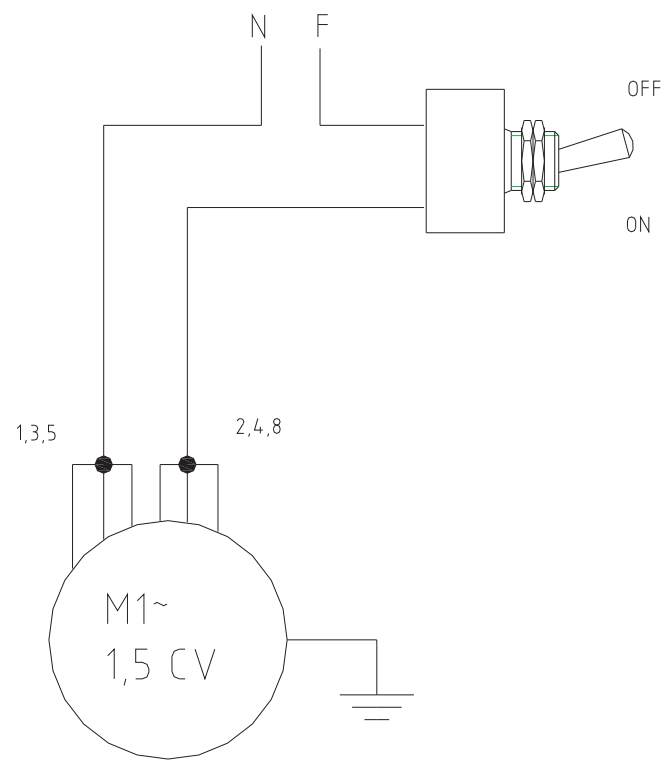
**Persons under age 18 are not permitted to operate  
or have accessibility to operate this equipment per  
U.S. Dept. of Labor Employment Standards  
Administration Fact Sheet N° ESA91-3.**

## **POWER DRIVE UNIT**

MODEL FPS



17. ELECTRICAL DIAGRAM



*INSTRUCTION MANUAL*

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The FPS is a 1,5 HP portable electric unit consisting of a 12 drive hub operating at 350 rpm. It is designed to support and power a attachment Vegetable Slicer and attachment Shredder and Grater food processing attachments (Not included).

## 1. INTRODUCTION

This manual contains instruction for the inspection, installation, safe, operation, care, and maintenance of the FPS Vegetable Slicer/Shredder. Disassembly, repair, replacement and reassembly instructions are included. A trouble shooting guide is provide. A complete replacement parts list with identifying figure diagrams is included to aid in idenfication.

Please review this manual carefully particularly all safety precautions before trying to put the FPS into service.

## 2. TECHNICAL CHARACTERISTICS

**Table -01**

Characteristics	Unit	FPS
Voltage	[V]	110
Frequency	[Hz]	50 or 60 (*)
Motor rating	[HP]	1,5
Consumption	[kW/h]	0,73
Height	[inch]	25,59
Width	[inch]	11,42
Depth	[inch]	25,20
Net weight	[Lbs]	63,9
Gross weight	[Lbs]	79,4

(\*) Frequency will be in accordance with the supplied electric motor .

## 3. INSPECTION

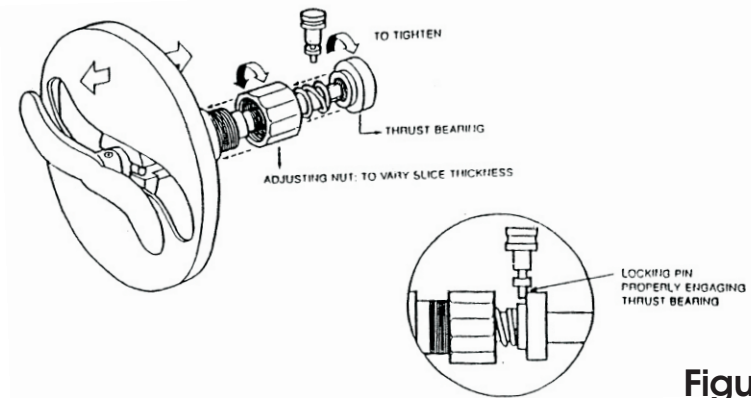
The FPS drive assembly has been inspected and tested at the factory, however, it should be externally inspected and electrically checked prior to use. The electrical data listed on the nameplate should be the same as the user's electrical supply. Any damage should be reported to the carrier immediately, and any shortage or deviation of parts to Fleetwood Food Service Equipment 71 Bloomfield Avenue Newark N.J. 07104 Phone 973-482-5070 / 800-445-6601 Fax 973-482-0725.

## 15. TROUBLE SHOOTING GUIDE

Caution: Review all safety notes and disconnect electricity to power source equipment before attempting corrective measures.

TROUBLE	POSSIBLE CAUSE	SOLUTION
1. Power source equipment is under power but plate will not turn.	PTO adapter missing from power takeoff assembly	Replace PTO adapter.
2. Knife or plate scraping front housing.	Thrust bearing loose, or lock pin not fully engaged.	Tighten thrust bearing immediately, make sure lock pin is properly engaged.
3. Shredding plates loose or rattling.	Plate is loose on hub pins.	Inspect shredder plate assembly to assure plate is shouldered firmly up on pins. Inspect shredder plate to assure it is not bent
4. Front housing will not shut tightly.	Latch set screw out of adjustment.	Adjust set screw at rear of latch (Fig. 5 N° 8)
5. Mounted attachment unit rattles when under power.	Thumb screw on power takeoff assembly missing or too loose.	Tighten or replace.
6. Feed plate scraping plates.	Feed plate adjusting unit out of adjustment.	Back off feed plate adjusting nut.

## 16. PROPER ASSEMBLY OF THE SLICER PLATE ASSEMBLY



**Figure 10**

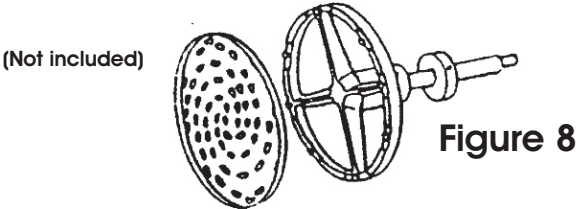
CAUTION: The thrust bearing must be securely tightened before the slicer plate assembly is loaded into the housing. Failure to tighten will damage the attachment the power source equipment. NOTE: The thrust bearing requires a left hand twist to tighten.

Slicing Adjustable "S" knife assembly with stainless steel knife. Typical usage:

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



Shredding assembly, with 5/16 Shredder Plate.



### 13. OPTIONAL: SHREDDER PLATES AND TYPICAL USAGE

FOOD PRODUCT	1/2" SHREDDER PLATE 000	5/16" SHREDDER PLATE 0	3/16" SHREDDER PLATE 3	3/32" SHREDDER PLATE 7
COLE SLAW	•	•		
BREAD CRUMBS		•		
POTATOES			•	•
CARROTS FOR COLORING			•	
CHEESE		•	•	•

### 14. MECHANICS MAINTENANCE

Before trying to maintenance the attachment, review the safety precautions paragraph carefully, and read all assembly-disassembly instructions on Pages 2-6. Wear gloves when handling plate units.

Since the attachment contains no internal power source, most problems can be immediately traced to improper assembly, improper adjustment or worn parts. The Trouble Shooting Guide on Page 11 lists the most common problems and corrective measures.

## 4. SAFETY

***"It is a violation of United States Department of Labor regulations to per operation of this unit by any person under the age of 18 years."***

The user should read and understand the FPS and the attachment instructions prior to operation. 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" and disconnect the electrical supply before mounting or disengaging an attachment, or for cleaning and servicing the equipment.

Before, connecting unit to power source it should also be in the "OFF" position.

- Never insert hands into the hopper.
- Never insert any utensil into the hopper.

4.1. Note that the front housing of the attachment has a feed hopper. It is also equipped with a feed plate. Food to be processed must always be fed to cutting surfaces by way of the hopper, and compressed against cutting surfaces with the feed plate. Never try to feed product to cutting surfaces with your hands or any other way!

4.2. If during operation of a product jam occurs, immediately turn off and disconnect the electrical supply to the power source equipment. Make sure rotation has stopped. Unlatch the attachment's front housing, swing it toward you and then clear the obstruction. Do not try to clear obstructions while the attachment is under power, and again, never insert fingers or utensils into the hopper!

4.3. Wear protective gloves whenever handling the attachment's 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.

4.4. When assembling or disassembling the attachment, make sure it rests on a stable working surface. Never rest knives, cutting plates or cutting assemblies on surfaces that could be marred.

4.5. Before assembling the attachment and mounting it to power source equipment, make sure that a comfortable working clearance has been provided around the machinery. Always install the machinery where it will save the operator steps.

4.6. Before assembling the attachment and mounting it to power source equipment or dismounting the attachment after use, disconnect or lockout the electrical supply to the power source equipment. This will prevent any chance of accidental startup.

4.7. Before mounting the attachment to power source equipment, make sure the front housing is securely latched to the rear housing.

4.8.The thumb screw should be firmly snugged immediately after mounting the attachment to secure the attachment in place. Do not operate the attachment if there is no securing device present on the power takeoff hub.

4.9.Never hose down a attachment mounted to power source equipment. Hosing down a mounted attachment invites electrical shock.

## 5. CIRCUIT BREAKER

If the circuit breaker HAS TRIPPED, turn the power switch to "OFF" and disconnect the electrical supply, determine and then correct the fault before resetting. To prevent unauthorized use, remove the switch key.

Be sure the attachment is properly cleaned, assembled and installed, tighten thumb screw before connecting to power source. Do not attempt to service the drive assembly. Please contact Fleetwood Food Service Equipment for the number of the nearest authorized service agent in your area.

## 6. OPERATION INSTRUCTIONS

The FPS should be setup in an area that is convenient for operation and has sufficient clearance for safety. Before installing the attachment, make sure the PTO adapter is properly installed on the drive shaft. The vegetable slicer should be attached with a twisting motion and in an upright position. Make sure to tighten the thumb screw. When processing foods please observe operating and safety instructions. When processing is completed, turn "OFF" and disconnect power source. Remove the attachment, disassemble, clean, dry and sanitize before storing in a clean, dry environment.

### 6.1. CAUTION

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

**-Do not use the FPS to drive a meat grinder accessory!**

## 11. LUBRICATION INSTRUCTIONS

### LUBRICATION

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

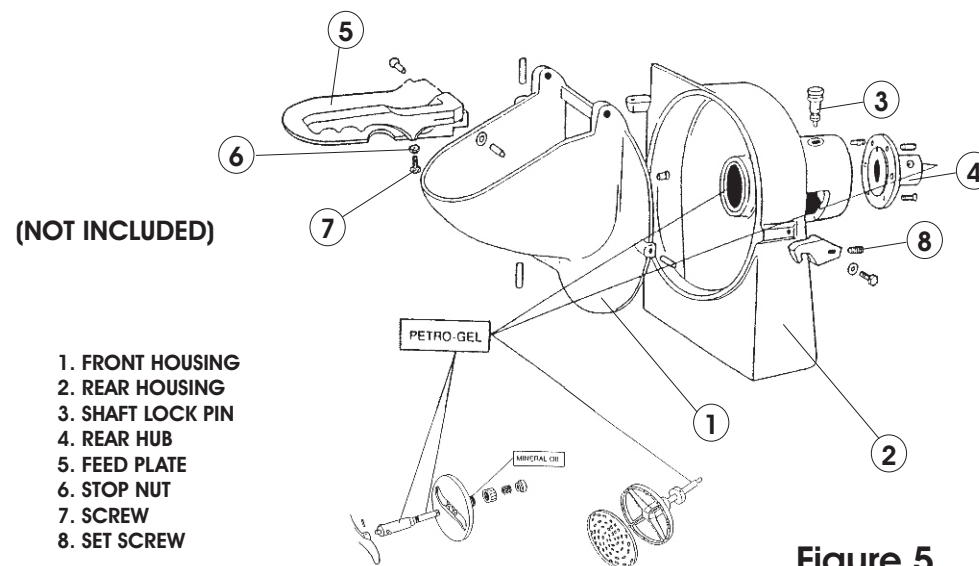
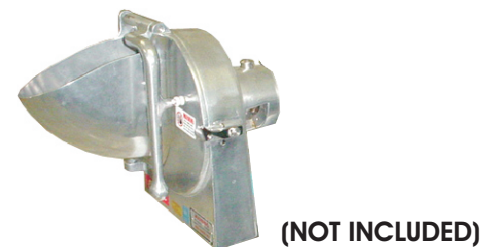


Figure 5

## 12. PLATE USAGE (OPTIONAL)

STANDARD EQUIPMENT Satin finish Aluminum Housing with hinged chute door, latch and feed pusher, n° 12 rear hub and locking pin.

Figure 6





## 10. DISMOUNTING AND DISASSEMBLY FOR CLEANING AND MAINTENANCE

### 10.1. DISMOUNTING

To dismount the attachment, simply follow the mounting instructions on Page 6 and 7 in reverse order. Set the attachment on a stable working surface.

### 10.2. DISASSEMBLY

To disassemble the attachment for cleaning or maintenance:

10.2.1. Unlatch the front housing and swing it toward you.

10.2.2. Lift the feed plate up and urge it to the left until it pivots off the front housing and set it aside.

10.2.3. Lift the front housing from its pivot holes and set it aside.

10.2.4. To disassemble the plate units, follow the assembly instructions on Page 5 and 6 in reverse order. Set the components aside.

### 10.3. CLEANING

To avoid damaging the attachment's highly polished finish, never put any attachment component through a dishwashing 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 finger cuts. Again, do not rest knives or shredding plates on any surface which will mar. Do not remove thrust bearings from Shredder plate shafts. Dry component parts with a soft dry rag.

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



### 6.2. PLATE ASSEMBLY

CAUTION: Again, wear hand protection when working with these units.

### 6.3. ADJUSTABLE SLICER PLATE ASSEMBLY (OPTIONAL)

To assemble the slicer plate, see Figure 10 component assembly order and fit as shown. The plate, when assembled, can be adjusted to slice product to different thickness by turning the "adjusting nut" per the directions accompanying Figure 10.

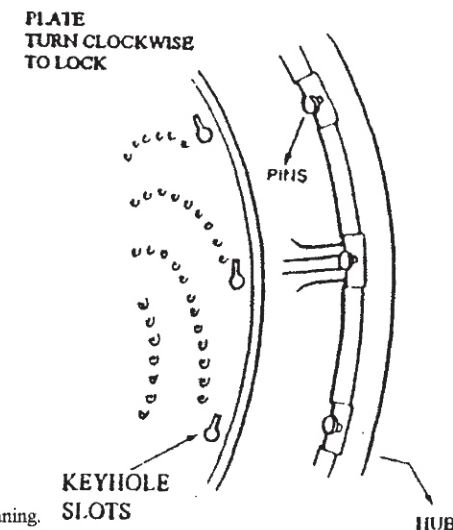
### 6.4. WARNING

Adjustments for thickness must never be attempted while the attachment is under power or severe personal injury can occur. See safety precautions.

### 6.5. SHREDDER PLATE ASSEMBLY (OPTIONAL)

To fit the plate of your choice to the hub and shaft (FIG. 01), line up the key hole slots on the plate with the locating pins on the hub as shown below. 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 done most safely by resting the plate face down on a butcher's block and turning the hub home from above.

#### SLOT AND PIN ALIGNMENT



Do not remove thrust bearing for cleaning.

Figure 1 5

## 7. LOADING PLATE UNITS INTO THE ATTACHMENT HOUSING

With the attachment resting on a stable working surface, unlatch the front housing (FIG. 5 N° 1) and swing it toward you. Lift the assembled plate unit and insert it into the rear housing (FIG. 5 N° 2). Lift the shaft lock pin (FIG. 5 N° 3) and seat the plate unit with a gentle twist. Make sure that the thrust bearing on the shaft has carried fully into place, and that the square milled end of the shaft has fully cleared the rear hub (FIG. 5 N° 4). Release the shaft lock pin, then close and securely latch the front housing.

The attachment is now ready to mount to power source equipment.

### PROPERLY LOADED VSA9/VSAG

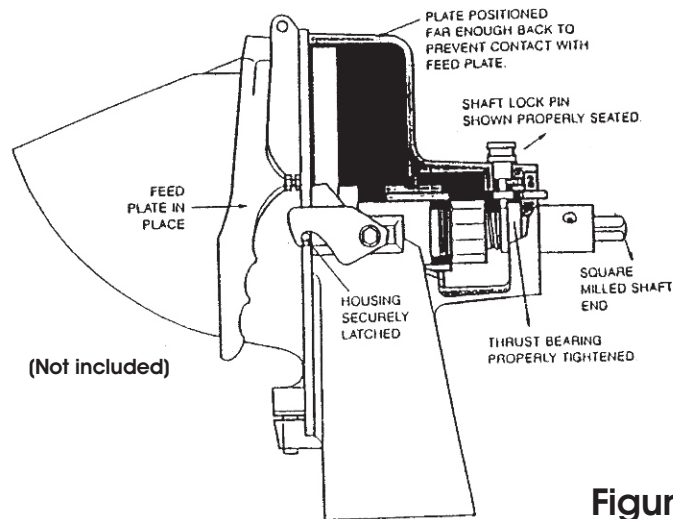


Figure 2

## 8. MOUNTING THE ATTACHMENT TO POWER SOURCE

Again, before mounting the attachment, make sure that the power source equipment is turned off and its electrical supply disconnected or locked out.

### TYPICAL POWER TAKEOFF HUB

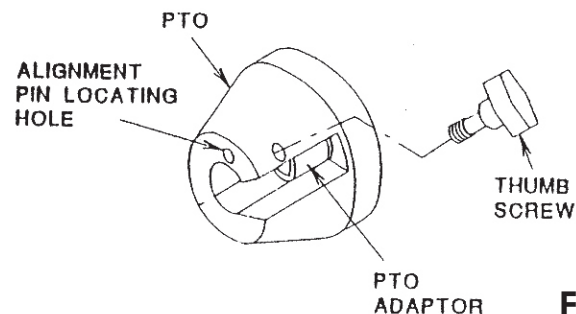


Figure 3

Carefully lift the attachment and insert the square milled shaft end into the hub intake port (See figure above), while the attachment at the angle pictured below.

Slide the attachment forward until the square milled shaft end firmly seats in the PTO adapter (Fig. 3) Gently twist the attachment to a fully upright position, slide locating pin into PTO locating hole and snug the thumb screw (Fig. 3). NOTE: Only the #12 tapered hub is fitted with a locating pin. The attachment is now ready to process product.

### MOUNTING ANGLE (NOT OPERATING ANGLE)

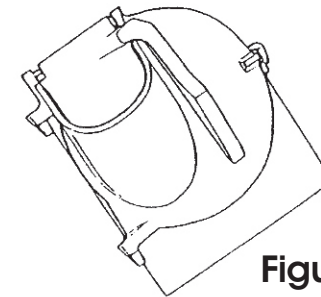


Figure 4

## 9. PROCESSING PRODUCT

Before processing product, please review the plate usage chart on Page 10 and please note that the feed plate (FIG. 5 N° 1) is equipped with an adjusting nut and screw (FIG. 5 N° 6 and 7). This assembly should be adjusted until there is no chance plate being compressed against cutting surfaces. If the feed plate meets a rotating cutting surface, both components will be damaged.

### 9.1. TO PROCESS:

Reconnect the electrical supply to the power source equipment, turn the FPS, on.

Lift the feed plate to expose the plate unit, and drop product into the feed hopper. Keep hands clear. With you hand holding the feed plate grip, gently compress product against the rotating plate unit.

If you experience problems in processing, shut down the power source equipment and refer to the Trouble Shooting Guide on Page 11 and the safety precautions paragraph.