

INSTRUCTIONS for *Sunbeam* Slicer and Shredder Attachment for Mixmaster

WILL FIT MIXMASTER MODELS M4F, M4H, M4J, K AND
ALL AUTOMATIC MODELS

(See Model Number at Bottom of Name Plate on Motor or on Bottom of Mixmaster Base)



TO ATTACH SLICER AND SHREDDER TO MIXMASTER

Tilt the motor back and take the beaters off. Start motor on low speed and slip the slotted driving shaft of the slicer unit into the hole from which you removed the right hand beater. Now tip the motor forward so the feet at the bottom of the Slicer and Shredder fit into the two holes in the base of the Mixmaster and stop motor.

TO OPERATE THE SLICER AND SHREDDER

After it is attached to the Mixmaster, raise the lid. Now the desired cutting plate can be put on. Put on the slicer or shredder plate (grater plate available) with hub facing out. Turn slightly to make sure that the plate is all the way on and fits flatly back against the large round plate.

Then screw the wing nut (A) on as far as it will go. Note: The wing nut has a left hand thread and tightens by turning to the left or counter clockwise. By holding wing nut square against screw and switching motor on low speed, the wing nut will move into position. Then pull back the handle of the pusher rod (B) and fill the hopper (C) with the food to be cut. Close the lid and turn Mixmaster to full speed. Do all slicing and shredding on high speed.

Closing the cover causes the cutting plates to rotate and by pressing gradually on the pusher knob, all of the food will be cut by the knives. To put in more food, draw back the pusher knob, raise the cover and reload. The motor does not have to be stopped as the safety feature makes that unnecessary.

TO CLEAN SLICER AND SHREDDER

Use a wet dish cloth and rinse under faucet.
To remove disc, turn wing nut to RIGHT.

OILING OR GREASING

The gear box is filled with grease before leaving factory and grease replacement will not be necessary for one or two years. When additional grease is needed write the factory for Slicer and Shredder special grease.

FINE SHREDDER PLATE

A fine shredder plate can also be supplied to operate on the Slicer-Shredder Attachment. It is especially useful for cheese dishes, nutmeg, nuts of all kinds, pineapple, etc. Price \$1.00, plus postage.

Made and Guaranteed by

CHICAGO FLEXIBLE SHAFT COMPANY
Chicago, U. S. A.

51 Years Making Quality Products.