



Our main ingredient is value

BC14

BC14

# BOWL CUTTER

WITH 14" BLADE

Designed for volume production of numerous food preparation tasks.

Whether coarse or fine cutting or blending of ingredients, the BC14 is labor-saving work-horse in the area of food preparation.

Twin stainless steel knives make 3500 cuts per minute of products that vary from parsley and root vegetables to meats, cheeses and breads. The stainless steel bowl revolves at 24 rpm and the more the product passes the knives the finer the cut. The BC14 is also excellent for spreads, dips and salads.



## WARRANTY

The Bowl Cutter BC14 carries a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not pay overtime charges for work performed other than during normal business hours. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact Univex Service Department for any warranty claims.



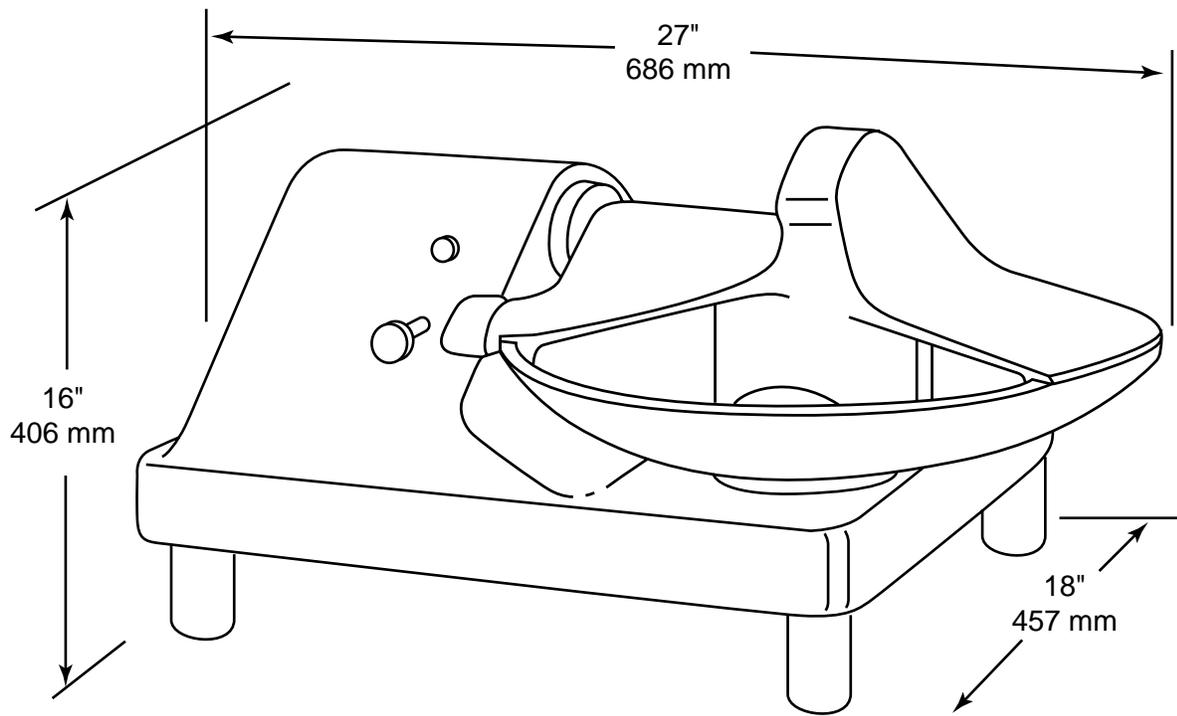
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April 2005  
Printed in USA

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## SPECIFICATIONS

<b>ELECTRICAL:</b>	115V, 60Hz. Single Phase* *Other voltages available. Consult factory for price and availability.
<b>MOTOR:</b>	1/2 HP Capacitor start with starting relay. Speed 1725 RPM, Ball Bearing Shaft, quiet running.
<b>DRIVE:</b>	Knife Shaft, Ball Bearing Mounted, driven at 1725 RPM by a 8-ribbed Poly "V" Belt.
<b>KNIFE BLADES:</b>	Cutlery stainless steel, 3500 cuts per min.
<b>BOWL:</b>	14" (35mm) diameter, polished, die drawn, 304 stainless steel, 1:1.6 Ratio driven at 24 RPM with "O" Ring Belt Pulley reduction with 45:1 Worm Gear reduction.
<b>HOUSING AND BOWL COVER:</b>	Cast Aluminum. Polished and anodized.
<b>SWITCH:</b>	DPST Pull/Push On-Off.
<b>CIRCUIT BREAKER:</b>	6.0 Amp manual reset.
<b>CORD and PLUG:</b>	3-wire, 16 gauge, 5ft (1524mm) long SJT cord with 3 prong molded plug.
<b>SHIPPING WEIGHT:</b>	99 lbs. (45kg)
<b>CUBE:</b>	7.0 cu. Ft. (.20 cu m)
<b>SAFETY FEATURES:</b>	1. Bowl cover interlock prevents running when cover is in improper position. 2. Bowl sensing switch prevents operating without bowl.



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