



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Yasaki BC-8V2 8L Double-Speed Bowl Cutter

Model / SKU: BC-8V2

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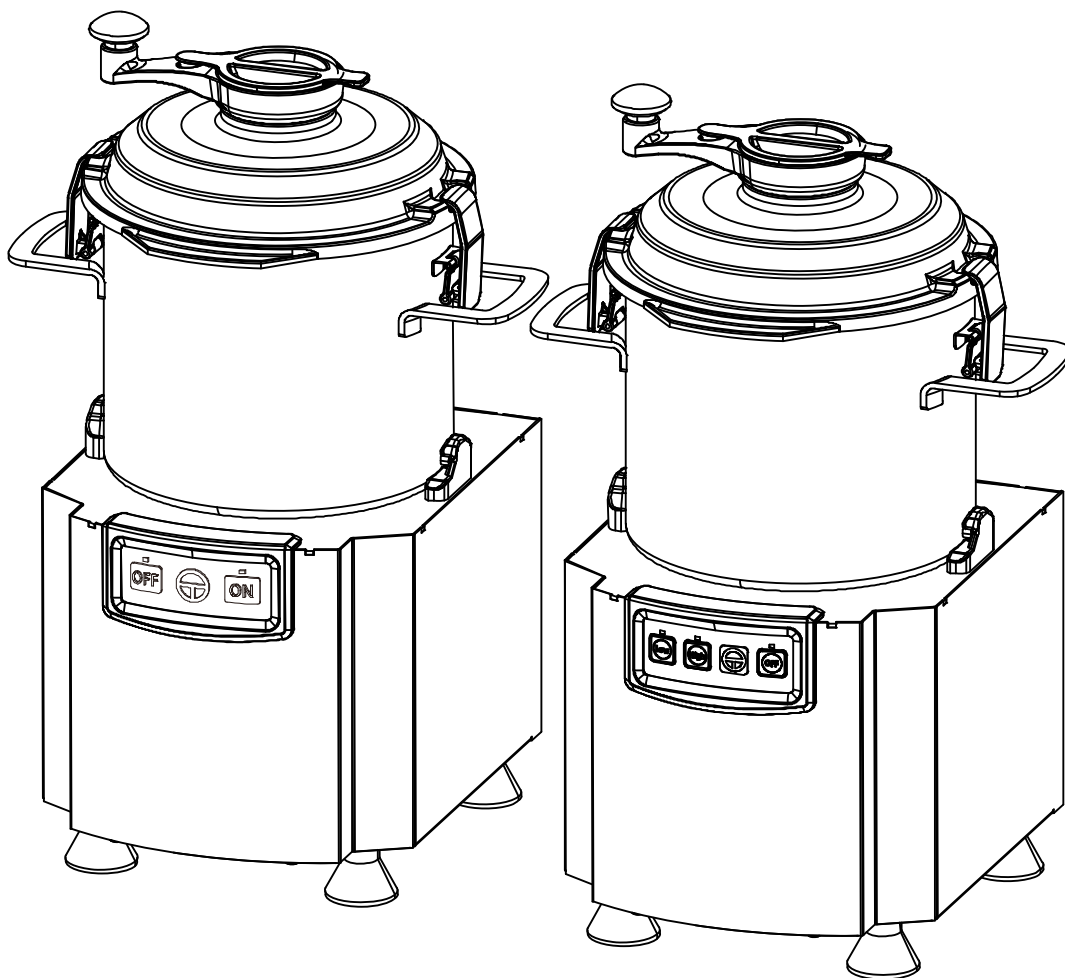
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INSTRUCTION MANUAL

Original instructions for

BOWL CUTTER

BC-5V1, BC-8V1, BC-12V1, BC-18V1
BC-5V2, BC-8V2, BC-12V2, BC-18V2



Keep these instructions with the appliance.

You should read this user manual carefully before using the appliance.

Dear Customer,

Thank you for purchasing this appliance. Please take a few minutes before starting operation of the appliance and read the following operating instructions.

1. Intended use

- 1.1** This machine is designed for food processing in restaurants, canteens and similar catering establishments.
- 1.2** The machine is not intended to process for meat which has bone, tough skin, shells or fish scales. Neither use this machine to cut vegetable or fruit with nut or tough skin. Otherwise, it might lead to damage of the machine, property or personal injury.
- 1.3** The machine is intended for commercial and indoor use by trained and skilled personnel familiar with these instructions.

The assortment is made up of 8 different models:

BC-5V1, BC-8V1, BC-12V1, BC-18V1, BC-5V2, BC-8V2, BC-12V2, BC-18V2

The machine body is built in full stainless steel for easy cleaning and maintenance. It has safety features compliant with the applicable safety Directives.

2 Safety regulations

2.1 Safety regulations

- 2.1.1** This appliance is intended for commercial use only and must not be used for household.
- 2.1.2** The appliance must only be used for the purpose for which it was intended and designed. The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- 2.1.3** Keep the appliance and electrical plug away from water and any other liquids. In the event that the appliance should fall into water, immediately remove plug from the socket and do not use until the appliance has been checked by a certified technician. Failure to follow these instructions could cause a risk to lives.
- 2.1.4** Never attempt to open the casing of the appliance yourself.
- 2.1.5** Do not insert any objects in the casing of the appliance.
- 2.1.6** Do not touch the plug with wet or damp hands.
- 2.1.7** Danger of electric shock! Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.
- 2.1.8** Never use a damaged appliance! Disconnect the appliance from the electrical outlet and contact the retailer if it is damaged.
- 2.1.9** Do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.
- 2.1.10** Regularly check the power plug and cord for any damage. If the power plug or power cord is damaged, it must be replaced by a service agent or similarly qualified

persons in order to avoid danger or injury.

2.1.11 Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. To pull the plug out of the socket, always pull on the plug and not on the cord.

2.1.12 Ensure that the cord (or extension cord) is positioned so that it will not cause a trip hazard.

2.1.13 Always keep an eye on the appliance when in use.

2.1.14 As long as the plug is in the socket the appliance is connected to the power source.

2.1.15 Turn off the appliance before pulling the plug out of the socket.

2.1.16 Never carry the appliance by the cord.

2.1.17 Do not use any extra devices that are not supplied along with the appliance.

2.1.18 Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.

2.1.19 Connect the power plug to an easily accessible electrical outlet so that in case of emergency the appliance can be unplugged immediately. To completely switch off the appliance pull the power plug out of the electrical outlet.

2.1.20 Always turn the appliance off before disconnecting the plug.

2.1.21 Never use accessories other than those recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.

2.1.22 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.

2.1.23 This appliance must not be used by children under any circumstances.

2.1.24 Keep the appliance and its cord out of reach of children.

2.1.25 Always disconnect the appliance from the mains if it is left unattended or is not in use, and before assembly, disassembly or cleaning.

2.1.26 Never leave the appliance unattended during use.

2.2 Special Safety Regulations

2.2.1 The appliance is intended for commercial and indoor use by trained and skilled personnel familiar with these instructions.

2.2.2 This machine is designed for food processing in restaurants, canteens and similar catering establishments.

2.2.3 Any other use might lead to damage to the appliance or personal injury.

2.2.4 Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.) Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean, heat-resistant and dry surface.

2.2.5 Danger of injury! Care is needed when operating or cleaning. Wear protective gloves (not supplied) if necessary.

2.2.6 Caution! Securely route the power cord if necessary, in order to prevent

unintentional tripping over and falling.

2.2.7 Do not use the appliance before it is properly assembled.

2.2.8 This appliance is not intended to be operated by means of an external timer or separate remote-control system.

2.2.9 Never bypass any safety interlocks on the appliance.

2.2.10 WARNING: ALWAYS switch off the appliance and unplug from electrical power supply before cleaning, maintenance or storage.

2.2.11 WARNING: ALWAYS keep hands, long hair and clothing away from the moving parts.

2.2.12 WARNING: Take great care when handling the cutting blade. Wear protective gloves (not supplied) if necessary.

2.2.13 Allow at least 15cm spacing around the appliance for ventilation purpose during use.

2.2.14 Do not wash the appliance with water or waterjet. Washing with water can cause leakage and increase the risk of electric shock. No parts are dishwasher safe.

2.2.15 Do not move the appliance while it is under operation. Unplug the appliance when moving and hold it at the bottom.

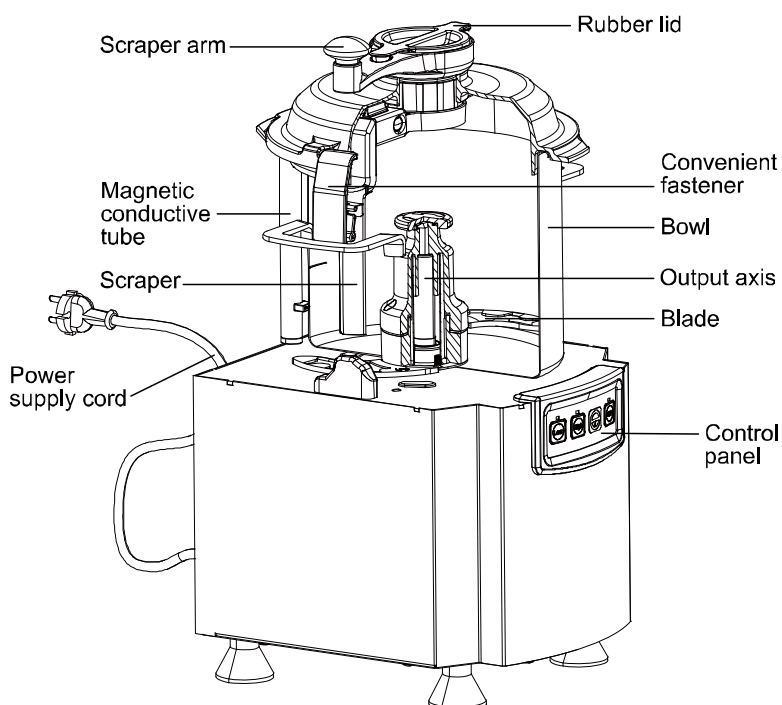
2.2.16 Special care should be taken when moving or transporting the appliance due to heavy weight. With at least 2 people or using a trolley for assistance. Move the machine slowly, carefully and never be inclined over 45°.

2.2.17 This appliance is equipped with a cord having a grounding wire with a grounding plug, the plug must be plugged into an outlet that is properly installed and grounded.

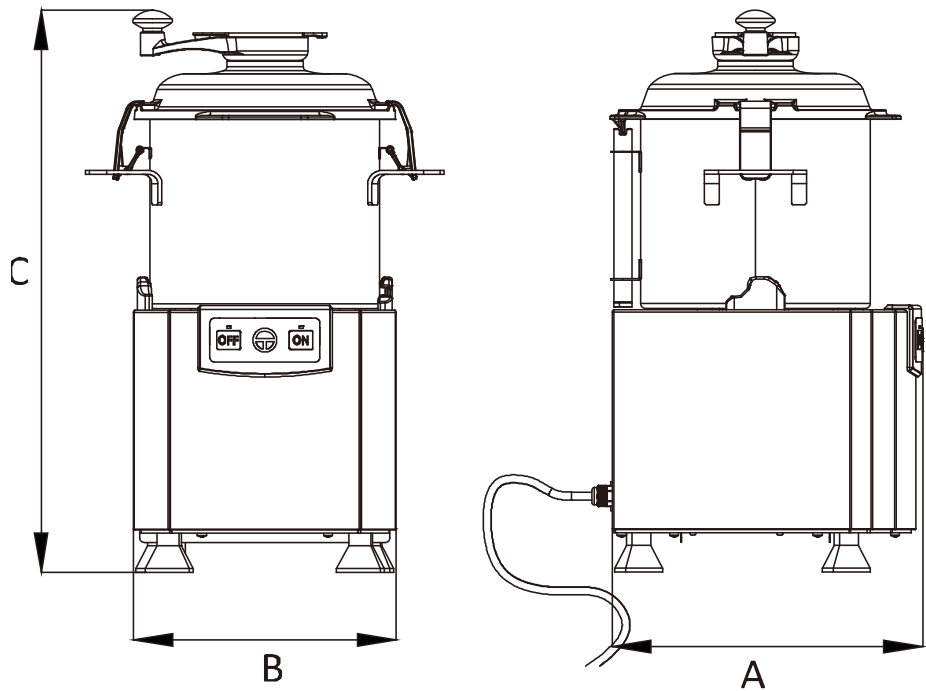
3 PRODUCT DESCRIPTION

3.1 Parts of description

BC-5V1, BC-8V1, BC-12V1, BC-18V1, BC-5V2, BC-8V2, BC-12V2, BC-18V2



3.2 MAIN TECHNICAL PARAMETERS



MODEL	A (mm)	B (mm)	C (mm)	CAPACITY	SPEED (rpm)	POWER (W)	VOLTAGE	NET WEIGHT	Noise Level
BC-5V1	326	275	521	5 L	1500(50Hz)	800	220V-240V~ 50/60Hz	21.5 kg	62 dB
BC-8V1	326	275	586.5	8 L		800		21.8 kg	62 dB
BC-12V1	376	315	623	12 L		1500		27.9 kg	65 dB
BC-18V1	376	315	713	18 L		1500		29.0 kg	65 dB
BC-5V2	326	275	521	5 L	LO.: 1500RPM / HI.: 2800RPM	1500		21.6 kg	62 dB
BC-8V2	326	275	586.5	8 L		1500		22.1 kg	62 dB
BC-12V2	376	315	623	12 L		2200		27.8 kg	62 dB
BC-18V2	376	315	713	18 L		2200		28.9 kg	62 dB

- * Surface condition for food and splash area: 3.2 micrometers
- * Remark: Technical specification is subjected to change without prior notification.

4 INTRODUCTION

4.1 Preparation for first use

- 4.1.1** Check to make sure the appliance is undamaged. In case of any damage, contact your supplier immediately and do NOT use the appliance.
- 4.1.2** Remove all the packing material and protection film (if applicable). Keep the packaging for future storage.

- 4.1.3** Clean the appliance, see: **4.6 Cleaning**.
- 4.1.4** Place the appliance on a level and steady surface, unless mentioned otherwise.
- 4.1.5** Make sure there is enough clearance around the appliance for ventilation purposes.
- 4.1.6** Position the appliance in such a way that the plug is accessible at all times.
- 4.1.7** The machine must be used only by trained staff with perfect knowledge of the safety standards contained in this manual.
- 4.1.8** If staff turnover is necessary, provide training beforehand.
- 4.1.9** Make sure the power outlet ratings correspond to the specifications printed on the rating plate.
- 4.1.10** Make sure that the machine is connected to a grounding system.
- 4.1.11** Even if safety systems are installed on the machine, prevent approaching moving parts with hands and do not touch the machine with wet or damp hands.
- 4.1.12** Disconnect the machine's socket from the electric before carrying out any cleaning or maintenance operations.
- 4.1.13** Do not clean with high-pressure water jet.
- 4.1.14** Regularly check the condition of the power cable. Avoid leaving the power cable in contact with hot or sharp surfaces and do not pull it in order to remove the plug from the power socket.
- 4.1.15** It is strongly recommended that the operator contact the after sales center if there is any problem or malfunction occurred. Please do not dismantle the machine or in place of unauthorized parts.

4.2 The manufacturer will be not responsible for following cases:

- 4.2.1** If the machine is tampered with or safety functions are installed by non-authorized staff.
- 4.2.2** If the components are replaced by unauthorized parts.
- 4.2.3** If the instruction in this manual is not carefully followed.
- 4.2.4** If the machine surfaces are treated with unsuitable substance or solvent.

4.3 Safety devices

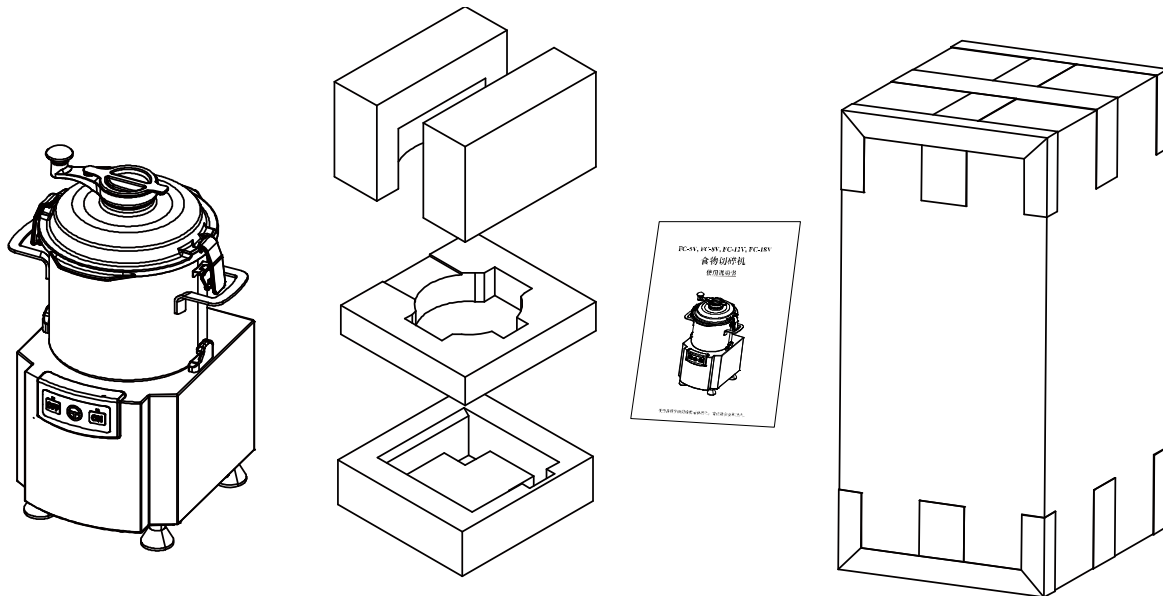
- 4.3.1 Micro-switch:** The micro-switch is equipped with a magnet mechanism. The appliance stops automatically when the bowl cover or the bowl is opened during operation.
- 4.3.2 Overcurrent protection switch (Circuit breaker):** The switch is designed to protect the electrical circuit from damage caused by excess current as a result of an overload or short circuit. The switch interrupts current flow after a fault is detected.
Note: To reset the switch, press it after the issue is solved.

4.4 INSTALLATION

4.4.1 Packing and unpacking

4.4.1.1 Remove all packaging materials. Keep the packaging for future storage.

4.4.1.2 Ensure the packages you received includes following items:



4.4.1.3 After unpacking all accessories, lay them on a flat and stable surface.

4.4.1.4 Make sure the delivery contents are complete and free of any damage. If you find that parts are missing or show damage, do not use the appliance but contact your dealer.

4.4.1.5 Clean the bowl, bowl cover, blade and other parts which contact with food.

4.4.2 Installation area

The selected machine work setting must be sufficiently lit and have an electric power outlet. The workplace must be sufficiently large, perfectly level and dry. The machine should be installed in non-explosive environments. In any case, installation should be carried out by taking into account any applicable industrial safety regulations in force.

4.4.3 Electric connection

DANGER-CAUTION: Electric connection to the power outlet should be operated by skilled personnel.

Check for the perfect efficiency of the plant grounding system. Make sure that the line voltage (V) and frequency (Hz) correspond to the machine ratings (refer to the machine identification plate and wiring diagram). The machine comes equipped with an electric cable with plug. Plug the machine into a main wall switch with differential.

4.5 OPERATION AND CLEANING

4.5.1 Place middle base onto bottom base as pic 1, and move the bowl in arrow Direction.

4.5.2 Plug in main power and switch the appliance on and start to work.

4.5.3 Safety micro-switches

4.5.3.1 The appliance is equipped with two safety micro switches. These switches cut off the power supply if, during operation, the handle is lifted up beyond a certain distance or the cover is opened.

4.5.3.2 The machine will not be started if the cover closed only but the bowl is not in correct position. Before you start with the machine, you should make sure that the shaft is rotating in anticlockwise direction. Otherwise, the bowl cutter will not cut food.

4.5.4 Operation

4.5.4.1

4.5.4.2 Open the bowl cover

4.5.4.3 Lift the cover and feed the food into the bowl, close cover.

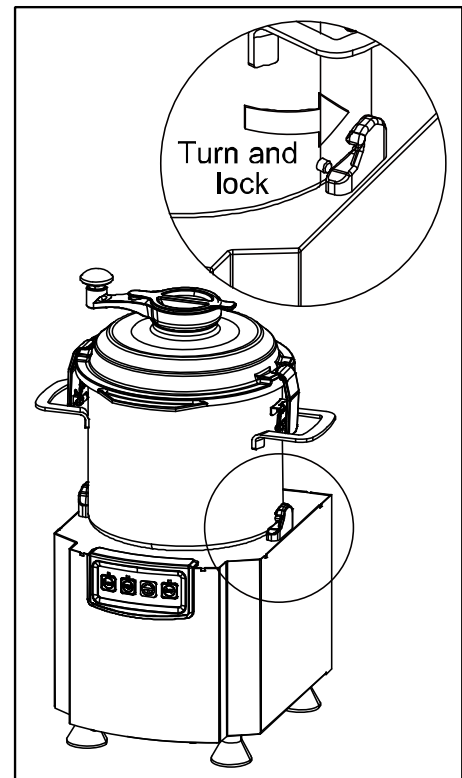
4.5.4.4 Press the ON button. The operating light in the ON button will light up and the appliance will start working. For continuous cutting, you may open the rubber lid and feed oil or seasoner from it.

4.5.5 Warning!

4.5.5.1 Never put food over 2/3 of bowl. Recommended minimal volume is not lower than the blade level. Lacking food leads to vibration. If food is too big, cut it for suitable size before feeding.

4.5.5.2 The appliance is not allowed no-load running over than 30mins

4.5.5.3 When you are finished, press the OFF button, unplug the appliance and clean it.



4.6 Cleaning

4.6.1 Clean the machine after each use.

4.6.2 Switch off and unplug the machine before cleaning or maintenance and let it cool down completely.

4.6.3 Do not clean the machine with steel wool, strong chemicals, abrasive or toxic agents, as they may damage the surface of the machine and pose a health hazard.

4.6.4 Use clear water during cleaning. Make sure that the electrical parts/connections of the machine do not become wet or damp.

4.6.5 Do not clean the electric components, e. g. switch, button, timer knob etc., with high pressure water jets or extremely hot steam.

4.6.6 Wipe the outside of the machine at least once a month with a soft damp cloth, and if necessary, a little mild detergent. Also make sure to clean the bowl cover (incl. the

gasket), delivery chute and basins thoroughly after each use. Dry with a soft dry cloth.

4.6.7 Open the bowl cover and remove the knives from the bowl. Clean the knives and bowl interior with a suitable brush. Rinse them with clear water afterward.

4.6.8 The machine may only be used again or stored after it is dried completely.

Note 1: It is recommended to remove the knives and check the bowl and bowl cover for blockage and residues after each operating cycle.

WARNING! BLADES ARE SHARP. Clean with care!

Note 2: The knives are **NOT** suitable for the dishwasher.

4.7 Storage

4.7.1 Before reassembling, make sure that all parts are dry. Before storing, remove all residues from the appliance (incl. the basins), disconnect it from the supply and clean the appliance and its accessories thoroughly.

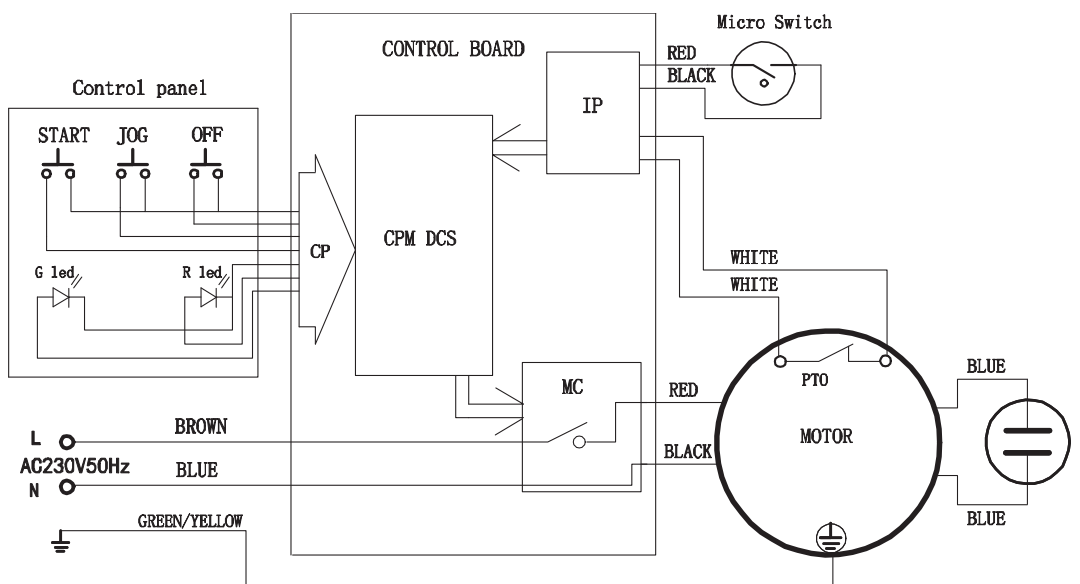
4.7.2 Store the appliance in a dry, protected environment at room temperature and out of the reach of children.

4.7.3 Keep the bowl cover open and make appliance ventilated, to avoid smell or moldy.

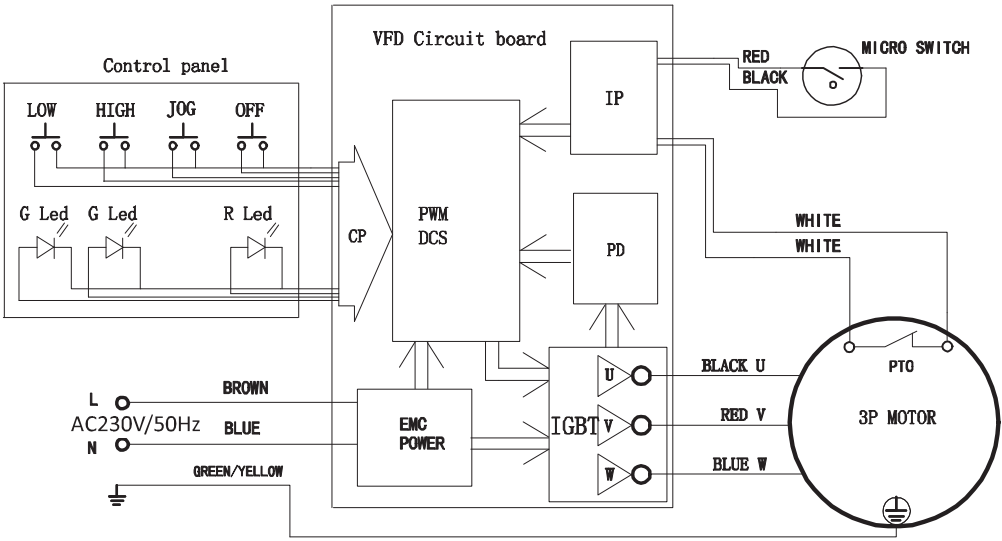
4.7.4 To protect the appliance from dust, cover it with a cloth that allows air circulation inside the appliance.

5 Circuit diagram

BC-5V1, BC-8V1, BC-12V1, BC-18V1

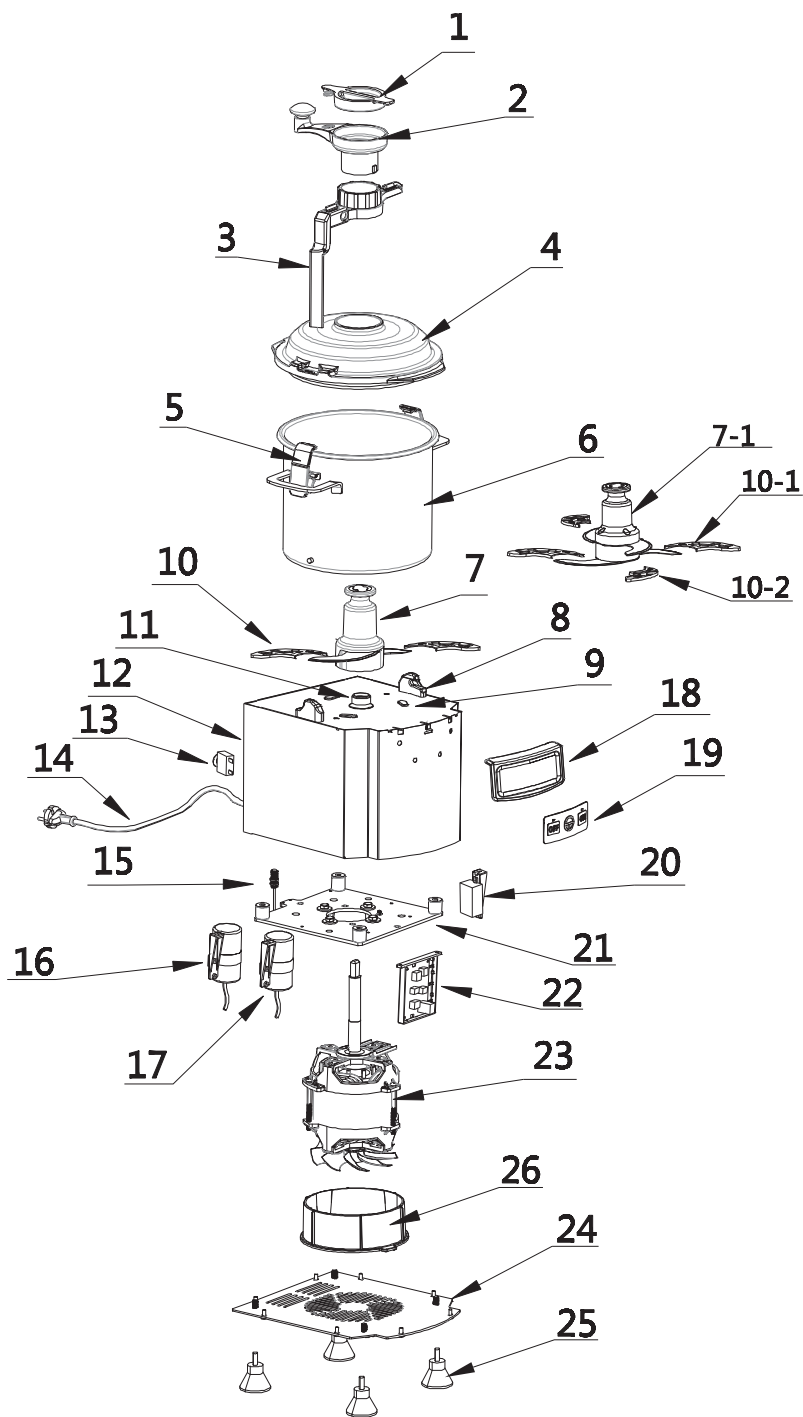


BC-5V2, BC-8V2, BC-12V2, BC-18V2



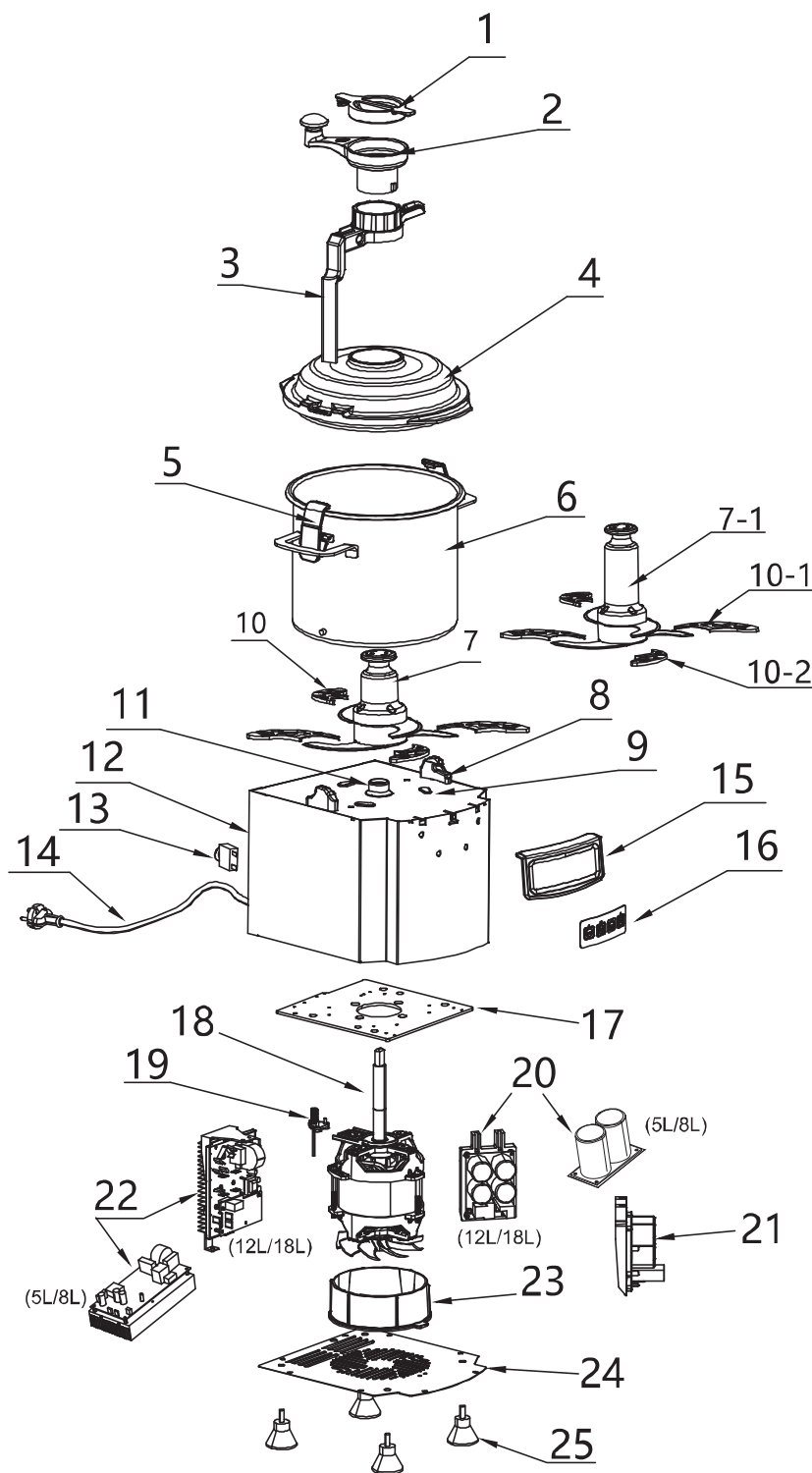
6 Exploded view and spare parts lists

BC-5V1, BC-8V1, BC-12V1, BC-18V1



No.	Part Name
1	Rubber lid
2	Scraper arm
3	Scraper
4	Bowl lid
5	Fastener
6	S/S Bowl
7	Smooth blade A
7-1	Smooth blade B
8	Fixture gadget
9	Support gadget
10	Blade shield for FC5/8
10-1	Upper blade shield for FC12/18
10-2	Lower blade shield for FC12/18
11	Central fixture seat
12	Bottom base
13	Circuit breaker
14	Power cord
15	Microswitch
16	Starting capacitor
17	Running capacitor
18	Fixed plate
19	Control panel
20	Centrifugal switch
21	Motor bracket
22	PCB panel
23	Motor
24	Bottom plate
25	Feet
26	Windshield

BC-5V2, BC-8V2, BC-12V2, BC-18V2



No.	Part Name
1	Rubber lid
2	Scraper arm
3	Scraper
4	Bowl lid
5	Fastener
6	S/S Bowl
7	Double Layer Smooth Blade For 5L&8L
7-1	Double Layer Smooth Blade For 12L&18L
8	Fixture gadget
9	Support gadget
10	Blade shield for FC5/8
10-1	Upper blade shield for FC12/18
10-2	Lower blade shield for FC12/18
11	Central fixture seat
12	Bottom base
13	Circuit breaker
14	Power cord
15	Fixed plate
16	Control panel
17	Motor bracket
18	Motor
19	Microswitch
20	Capacitor group (230V)
21	Capacitor groupX2(110V)
22	PCB panel
23	Windshield
24	Bottom plate
25	Feet