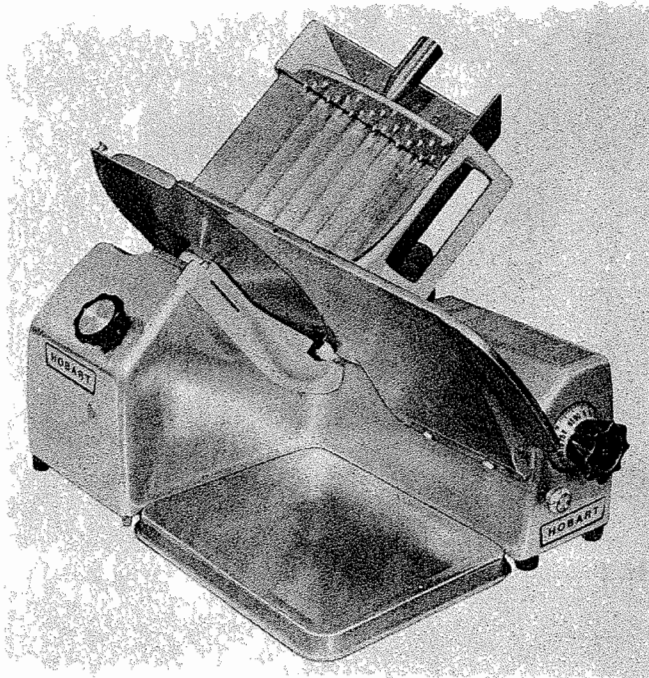


HOBART

INSTRUCTION MANUAL
... with Replacement Parts



MODEL 512
MEAT SLICER
(INCLUDES MOTOR PARTS)

ML-23044 (W/BOTTOM MTG. SHARPENER)
ML-31415 (W/TOP MTG. SHARPENER)

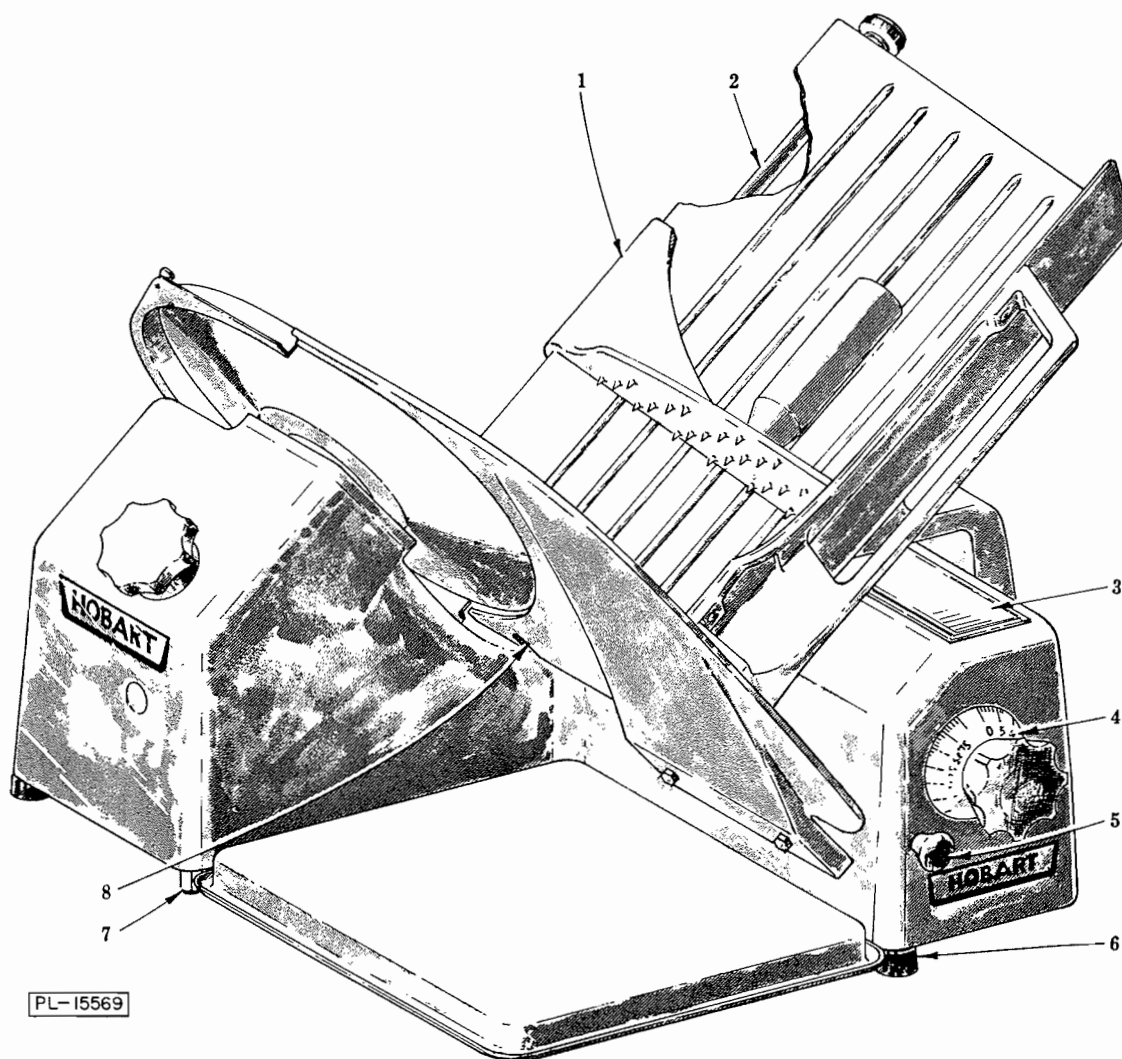


Fig. 1

Instructions for Operation and Care of MODEL 512 MEAT SLICER

1. INSTALLATION:

When the slicer is packed for shipment, the three rubber feet (6, Fig. 1) and one helper foot (7, Fig. 1) are assembled in place. The helper foot does not touch the counter or table and prevents the slicer from tipping.

In ordinary service, it will not be necessary to fasten the slicer down; the cup-shaped rubber feet will prevent it from slipping on the table.

Before making electrical connections, CHECK THE SPECIFICATIONS ON THE NAME PLATE (3, Fig. 1), TO MAKE SURE THEY AGREE WITH THOSE OF YOUR ELECTRICAL SERVICE.

2. THICKNESS OF SLICE:

The knob or dial (4, Fig. 1) adjusts the thickness of the slices cut. The numbers on the dial indicate actual measurements in .010". For

example when setting dial at 25, slice would be 1/4" thick.

3. SAFETY PRECAUTIONS:

Unplug electrical power cord before moving or cleaning slicer. When not actually slicing, turn the slice adjustment knob clockwise as far as it will go. The gauge plate will cover the edge of the cutting knife and guard it.

4. SLICING FOOD:

This machine has been designed so a minimum effort is required to hold and slice pieces of various shapes and sizes. The shape of the carriage and inclined position make it unnecessary to use holding devices for large items of regular shape, such as cold boiled ham, loaf meats and picnic cuts. For holding odd shapes or short end pieces, use the meat grip (1, Fig. 1). Hold the handle in your right hand, and press the grip down on the meat at a convenient location. The carriage can then be moved back and forth with the same hand that holds the grip. The left hand is then free to receive the slices as they come from the knife. The slices may be stacked on the tray surface which is easily kept clean. Other trays or platters may be used if so desired. The slicer is turned "ON" and "OFF" by the illuminated switch (5, Fig. 1) (pull to start, push to stop).

After a few slices have been cut and the end of the piece is squared off, the meat will usually feed without help from the grip. For safety reasons when cutting a short end piece, **ALWAYS** place the grip behind the item being sliced. This method

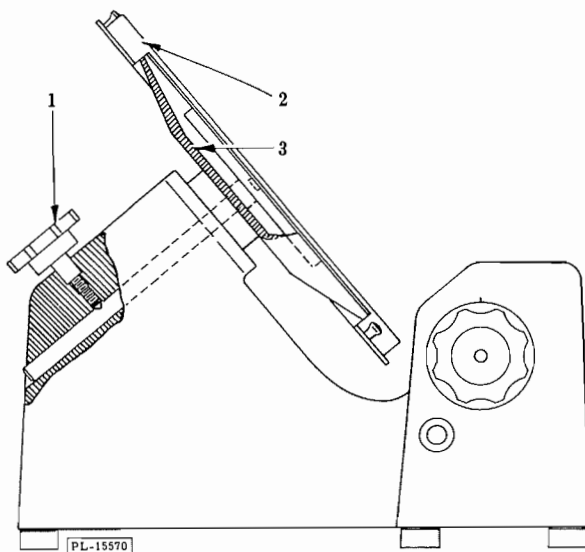


Fig. 2

also allows cutting down to the last slice. The grip, when not in use, may be stored to its in-operative position in the rear and underneath the carriage tray.

5. CLEANING & SANITIZING:

UNPLUG ELECTRICAL POWER CORD and clean the surface of the machine daily. Make sure the knife guard is in place and the slice adjusting knob is turned clockwise as far as it will go when performing this operation.

WARNING: Observe the same care while working around the knife that you would use with any razor sharp-edged tool.

PROCEDURE:

5.1 Materials required:

- 5.1.1 Two small plastic pails, one two compartment and one single compartment.
- 5.1.2 Clean cloths.
- 5.1.3 Cleaner (a powdered detergent such as "Soilax" or "Spic and Span").
- 5.1.4 Sanitizer (5.25% household bleach, such as "Clorox" or an iodophor sanitizer such as "Iodet").

5.2 Cleaning (Using cleaner and sanitizer):

- 5.2.1 Add two ounces of "Soilax" to a gallon of hot water or two ounces of "DuFome" to 15 gallons of hot water. Pour this concentration into the wash side of the two compartment pail.
- 5.2.2 Fill other side of two compartment pail with warm potable rinse water.
- 5.2.3 Mix sanitizing solution by adding two teaspoons of "Mikro-Kleen" or 1/4 ounce of "Iodet" in one gallon of cool water in the single compartment pail. This solution provides 25 ppm available iodine.
- 5.2.4 Wipe off large scraps of meat soil.
- 5.2.5 Dip cloth into cleaning solution, then wring out cloth. Wipe the entire outside of slicer with cloth. Be sure to **CAREFULLY** wipe the gauge plate.
- 5.2.6 Remove guards.
- 5.2.7 **Carefully** wash the front and rear of the knife with cloth that has been dipped in the cleaning solution. **NOTE:** Never use steel pads for scouring knife. Steel pads may leave steel particles which may rust and give the entire knife a rusting appearance.
- 5.2.8 Wash the upper and lower guards.

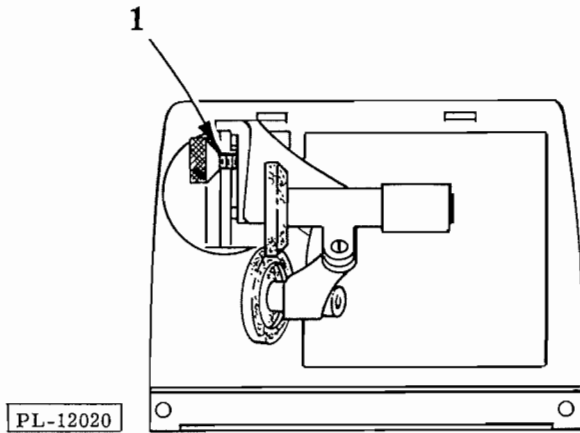


Fig. 3

- 5.2.9 Dip a clean cloth into potable rinse water and wring out enough so the water does not run over the slicer but still leaves it wet. Rinse all cleaned surfaces.
- 5.2.10 Sanitize by going over all rinsed surfaces with a cloth that has been soaked in "Mikro-Klene" or "Iodet" sanitizing solution and wring out enough so the solution does not run over the machine but still leaves it wet.
- 5.2.11 Reassemble the lower knife guard, then the upper knife guard. Lock in place.
- 5.2.12 Allow all surfaces to dry. Do not wipe. Cover slicer until next use.
- 5.2.13 Cloths used for rinsing and sanitizing should be sent to laundry, or discarded. Wash out pails.

CAUTION: Do NOT wash polished aluminum parts in dish or pan washer.

6. SHARPENING (BOTTOM MOUNTED SHARPENER):

This machine is furnished with a Hobart "Stay-Sharp" stainless steel knife. It should be sharpened only when necessary. When not in use, hang the sharpening unit in the notch (1, Fig. 3) of the side panel. Use the thumb screw to secure the sharpener in position on the inside of the machine. The following sharpening procedure is recommended:

- 6.1 With the slice adjusting dial turned to the right or clockwise as far as possible and the guards in place, wash all the grease from the exposed portion of the knife.
- 6.2 Remove the carriage (section 8) and set the slice adjusting dial at 50.

6.3 Remove the sharpener from its storage place.

6.4 Unscrew the thumb screw on the sharpener until the sharpener slips upward into the slot (8, Fig. 1) at the bottom of the gauge plate. Push the sharpener firmly upward with the right hand to remove any rocking tendency. Tighten the thumb screw with the left hand.

6.5 Start the motor.

6.6 Turn the slice adjusting knob (2, Fig. 4) slowly to the right. This will bring the grinding wheel in contact with the beveled side of the knife and start the sharpening wheel rotating.

6.7 Back off gauge plate and stop knife. Check to see if burr has started to develop on opposite face of knife.

6.8 As soon as burr appears, depress truing wheel by pressing on plunger (1, Fig. 4) with right hand as shown. Grind and true simultaneously for approximately 3 seconds.

6.9 Release truing wheel and back away grinder at the same time.

6.10 Check to make sure that the characteristic grind marks (1, Fig. 5) are plainly visible on the ground surface, if not the grinding wheel is not cutting. (Many operators try to sharpen a knife with a grease-loaded stone which will not cut).

6.11 Stop the motor, remove the sharpener, turn the slice adjusting dial back to zero, and return the sharpener to its place on the inside of the side plate.

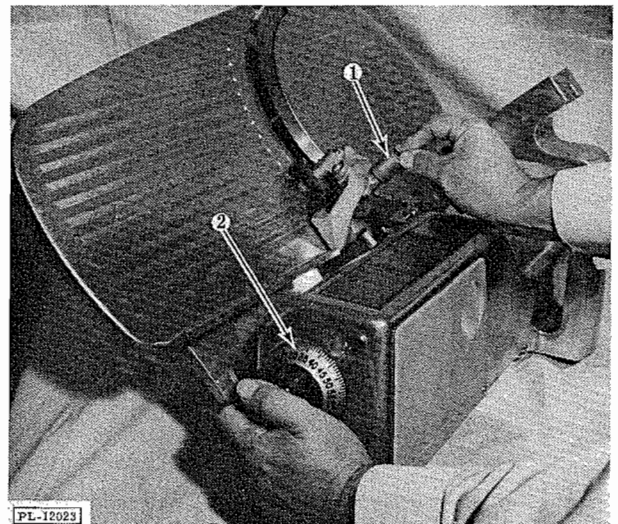


Fig. 4

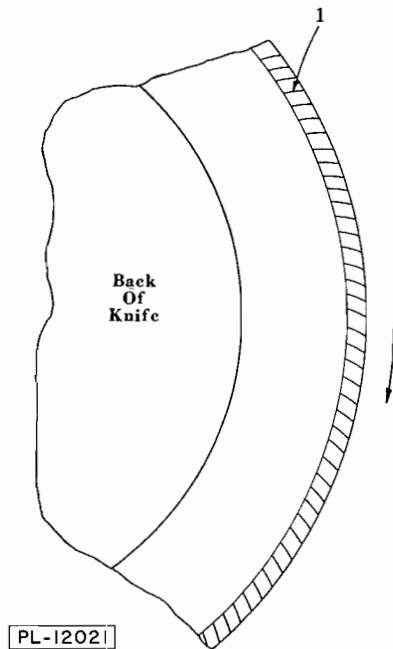


Fig. 5

6.12 After sharpening; the slicer should again be cleaned to remove any dust, or dirt as a direct result of sharpening.

NOTE: The adjustments on the sharpening unit are factory-set for best operation on the machine.

7. SHARPENING (TOP MOUNTED SHARPENER):

This slicer is furnished with a Hobart "Stay-Sharp" stainless steel knife. It should be sharpened only when necessary. When not in use the sharpener will be in the storage position on the slicer.

CAUTION: Avoid knife edge. Close the gauge plate before sharpening knife.

7.1 With the slice adjusting dial turned to the right or clockwise as far as possible and the guards in place, wash all grease from the exposed part of the knife.

7.2 Lift the sharpener by the cover up and over the knife to lock it in sharpening position (Fig. 6).

7.3 Start the motor.

7.4 Twist handle (1, Fig. 6) on the left in a counterclockwise direction. This will bring the grinding wheel in contact with the beveled side of the knife and start the sharpening wheel rotating.

7.5 Back off the gauge plate and stop knife. Check to see if burr has started to develop on opposite face of knife.

7.6 As soon as burr appears, twist handle (2, Fig. 6) on the right clockwise to true the knife. Grind and true simultaneously for approximately 3 seconds.

7.7 Release truing stone and grinding stone at the same time by releasing pressure on handles.

7.8 Check to make sure that the characteristic grind marks (1, Fig. 5) are plainly visible on the ground surface, if not the grinding wheel is not cutting. (Many operators try to sharpen a knife with a grease-loaded stone which will not cut).

7.9 Stop the motor.

7.10 Return sharpener to storage position by lifting up on release button (3, Fig. 6) and lifting up and back until it drops into the storage position.

7.11 Clean sharpener by squeezing the buttons (4, Fig. 6) together and lifting it up to clear the knife. Then pull back and the sharpener will drop out of the bottom of the track. Hold sharpener upside down and wash out with running water. Replace it on slicer.

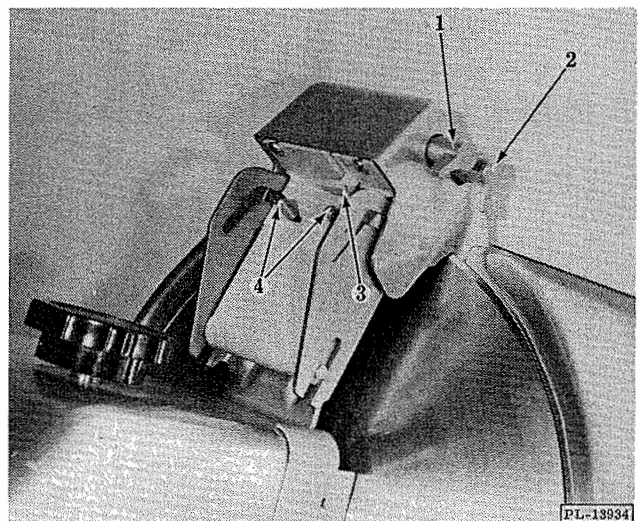


Fig. 6

512 INSTRUCTIONS

7.12 After sharpening; the slicer should again be cleaned to remove any dust, or dirt as a direct result of sharpening.

NOTE: The adjustments on the sharpening unit are factory-set for best operation on the slicer.

8. CARRIAGE REMOVAL & ADJUSTMENT:

The carriage tray assembly can be taken off as a unit by loosening the thumb screw (3, Fig. 7) and sliding off the assembly out of the "V" support. Care should be used in order to prevent the tray from striking and damaging the knife edge. The carriage tray knife clearance may be changed by adjusting the self-locking set screw (2, Fig. 7) to suit.

CAUTION: When reinstalling carriage tray, the two washers (1, Fig. 7) must be on the outside next to the thumb screw to fit properly.

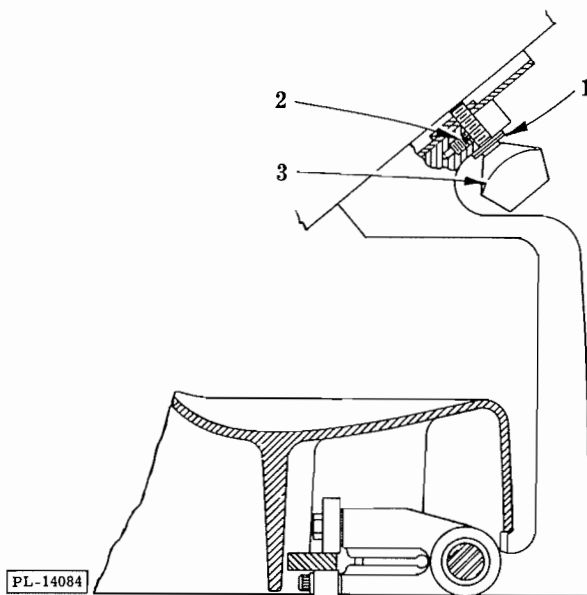


Fig. 7

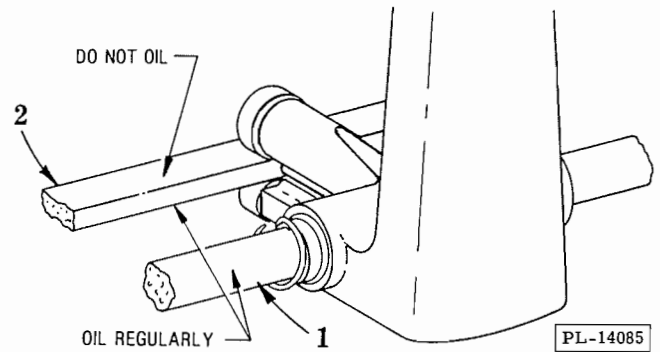


Fig. 8

9. WEAR ADJUSTMENT:

After long service and many sharpenings of the knife, it may be necessary to adjust the gauge plate closer to the knife. The gauge plate may be moved forward by loosening two screws at the back side of gauge plate, moving gauge plate forward to within $1/32''$ of the knife cutting edge and re-tightening screws. The bevel on the worn knife also may be changed. This work should be done by a Hobart Service Technician.

10. LUBRICATION:

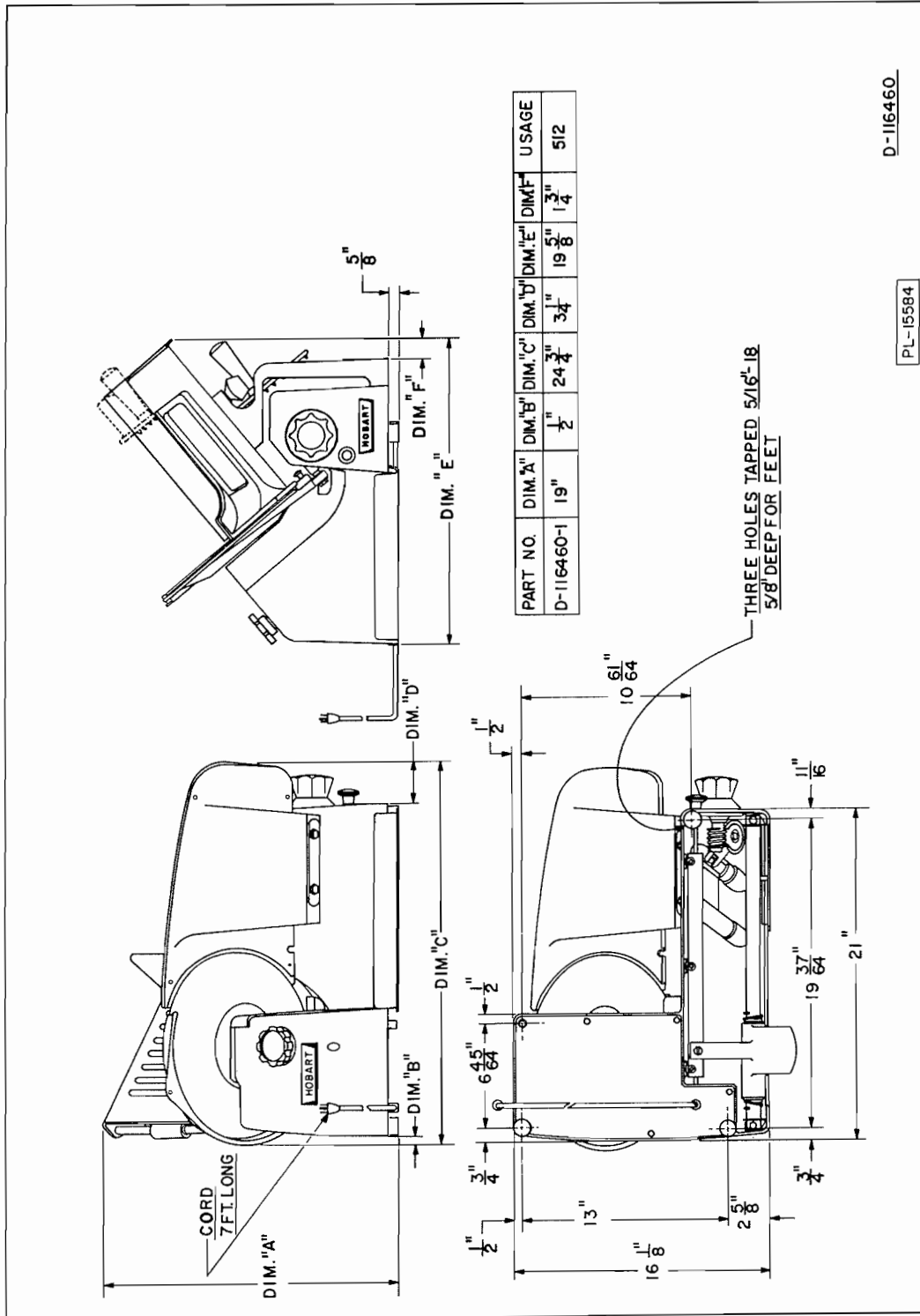
Before using slicer, lubricate carriage slide rod (1, Fig. 8) and underneath flat side of carriage slide bar (2, Fig. 8) with Mobil DTE heavy medium oil (or equiv.). For free carriage motion, regularly wipe these surfaces and re-oil. Do not lubricate top side of flat carriage slide bar.

Keep the two gauge plate slide rods lubricated with a light coating of Chevron FM "O" (or equiv.).

Keep the meat grip slide rod (2, Fig. 8) clean but do not lubricate it.

11. MOTOR:

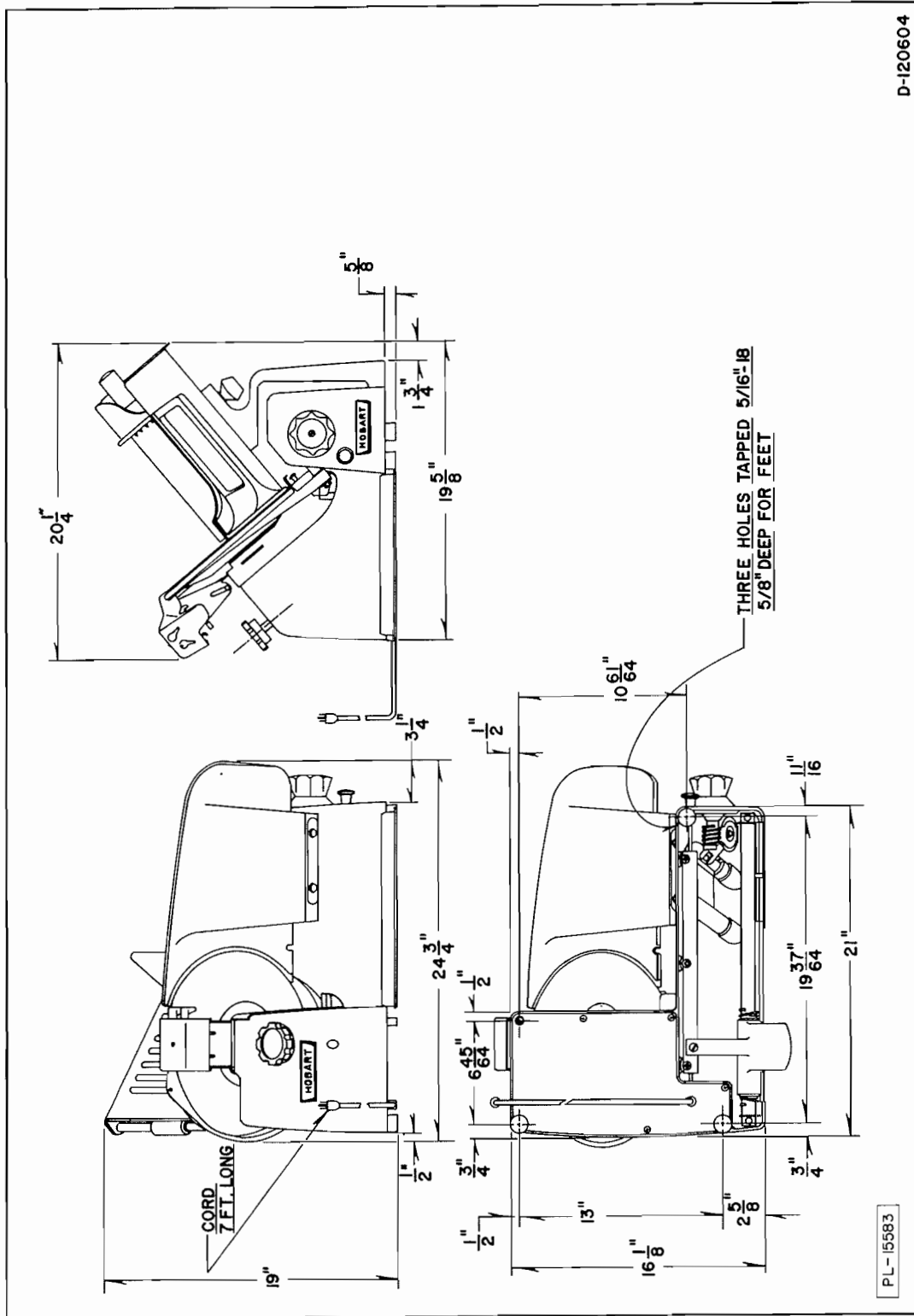
No periodic service is required for the motor.



D-116460

PL-15584

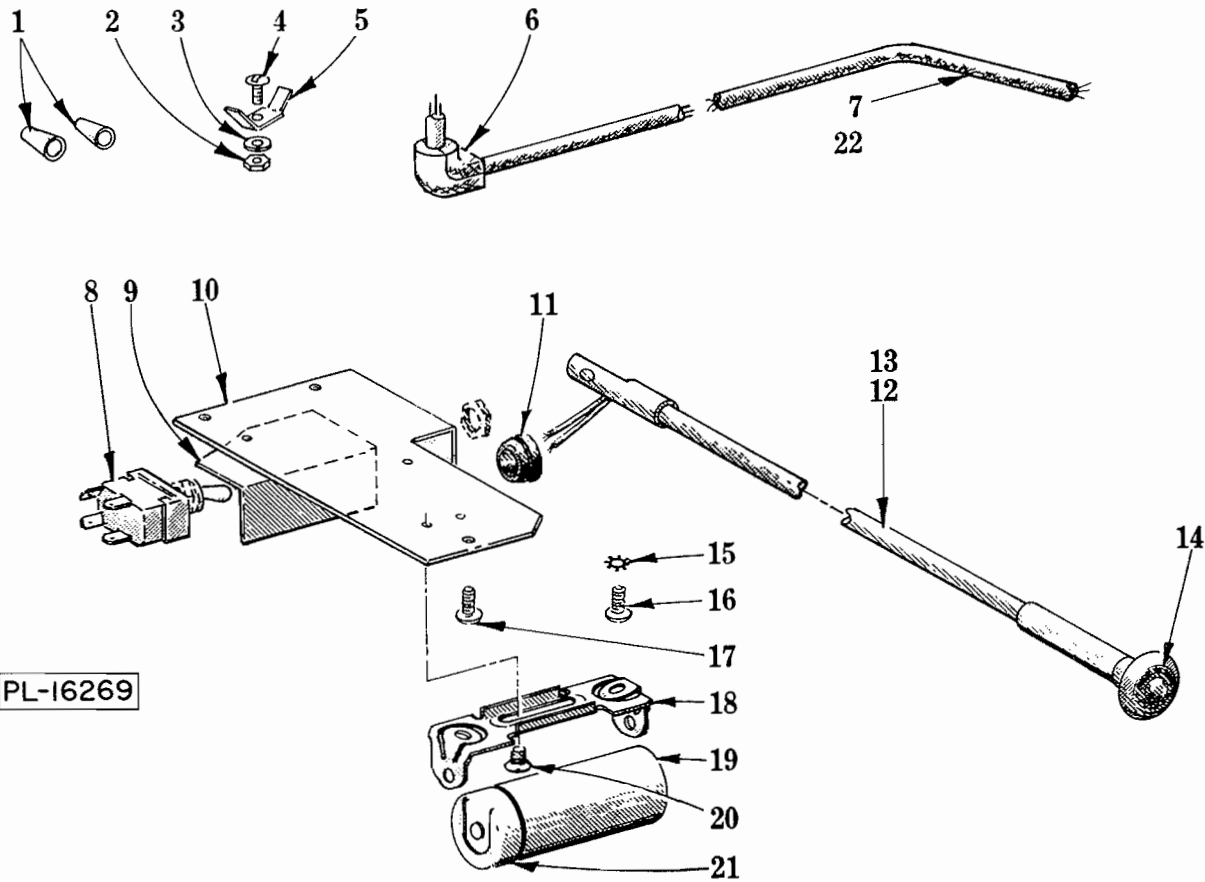
INSTALLATION DIAGRAM
(BOTTOM MOUNTED SHARPENER)



D-120604

PL-15583

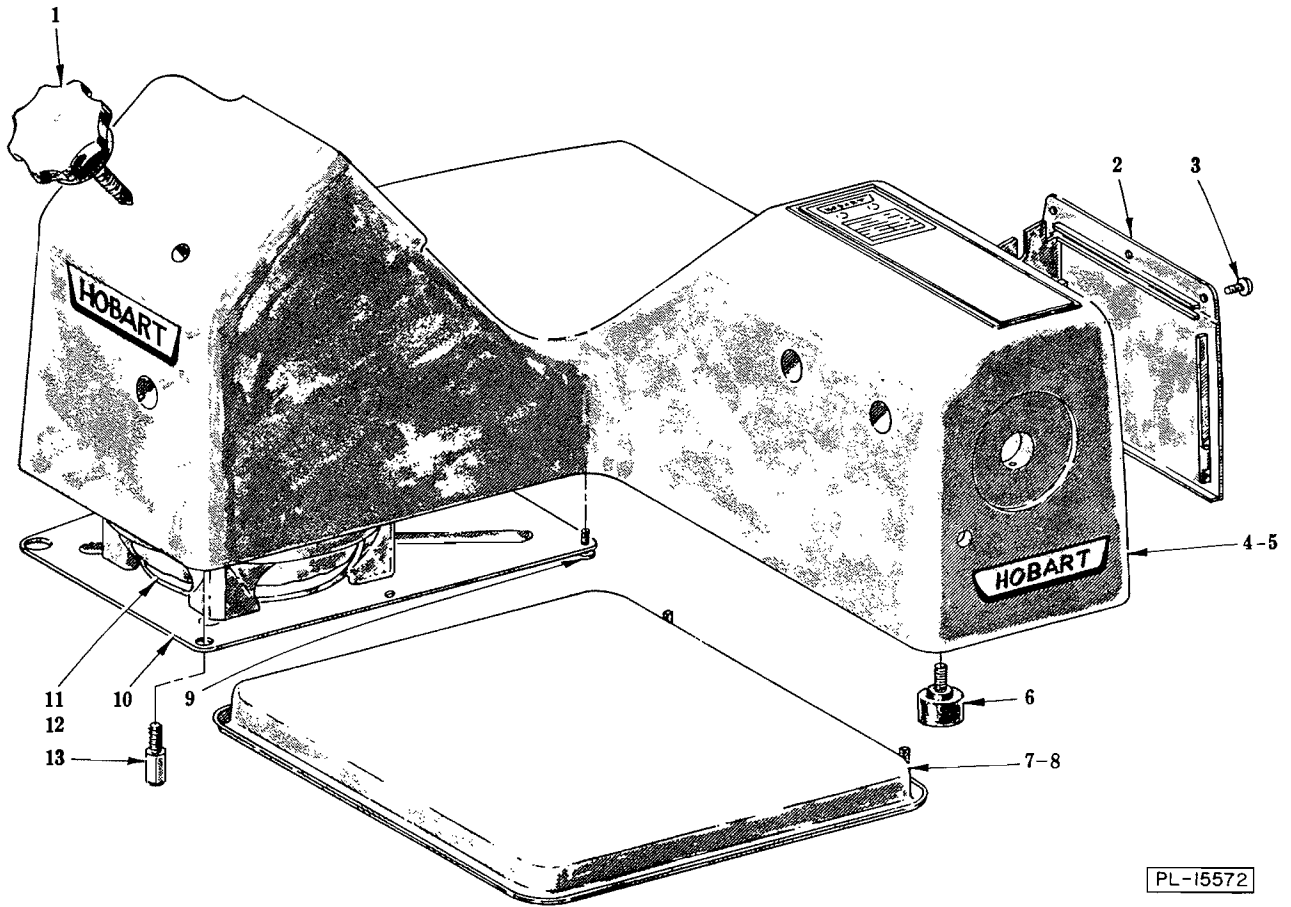
INSTALLATION DIAGRAM
(TOP MOUNTED SHARPENER)



ELECTRICAL UNIT

ILLUS.	PART NO.	NAME OF PART	AMT.
	1	FE-18-16 Wire Nut	2
	*2	NS-9-12 Mach. Nut - #8-32 Hex	1
	*3	WL-3-14 Lock Washer - #8 Light	1
	*4	SC-9-56 Mach. Screw - #8-32 x 3/8" Rd. Hd	1
	*5	C-65890-90 Terminal	1
	6	FE-15-5 Strain Relief	1
	7	B-117542-21 Cord & Plug Assy. (60 Hz.)	1
	8	B-87711-148-1 Switch (with nuts)	1
	9	B-123128 Insulator	1
	10	C-114243 Plate - Control Mtg	1
	11	FE-21-9 Bushing - Strain Relief	1
	12	C-122342-3 Lighted Knob Assy. (100/115 V.)	1
	13	C-122342-4 Lighted Knob Assy. (200/220/240 V., 50 Hz.)	1
	14	B-76902 Disc - Insert	1
	15	WL-7-12 Lock Washer - #10 Ext. Shakeproof (100/115 V.)	1
	16	SD-24-1 Self-Tapping Screw - #10-24 x 3/8" Pan Hd., Type TT (100/115 V.)	1
	17	SD-24-1 Self-Tapping Screw - #10-24 x 3/8" Pan Hd., Type TT	3
	18	P-66621-3 Bracket - Capacitor	1
	19	D-70487-15 Capacitor	1
	20	SD-24-16 Self-Tapping Screw - #10-24 x 1/2" Phil. Flat Hd. Type TT	1
	21	C-70486-1 End Cap - Capacitor	1
	22	B-117542-23 Cord Assy. (I.E.C.) (50 Hz.)	1

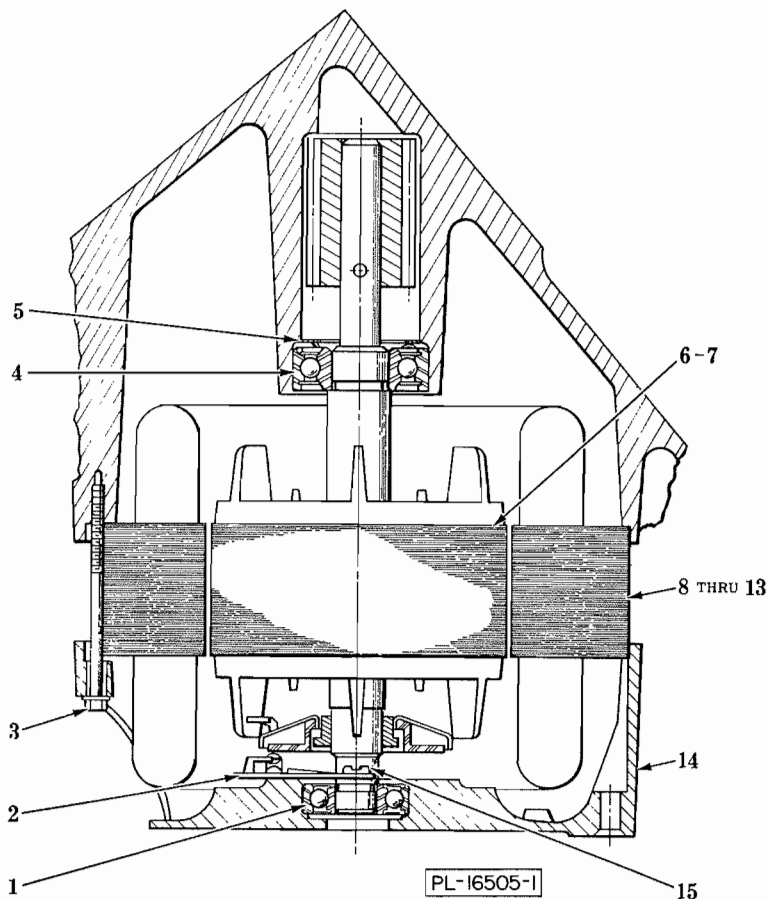
*200/220/240 V., 50 Hz.



PL-15572

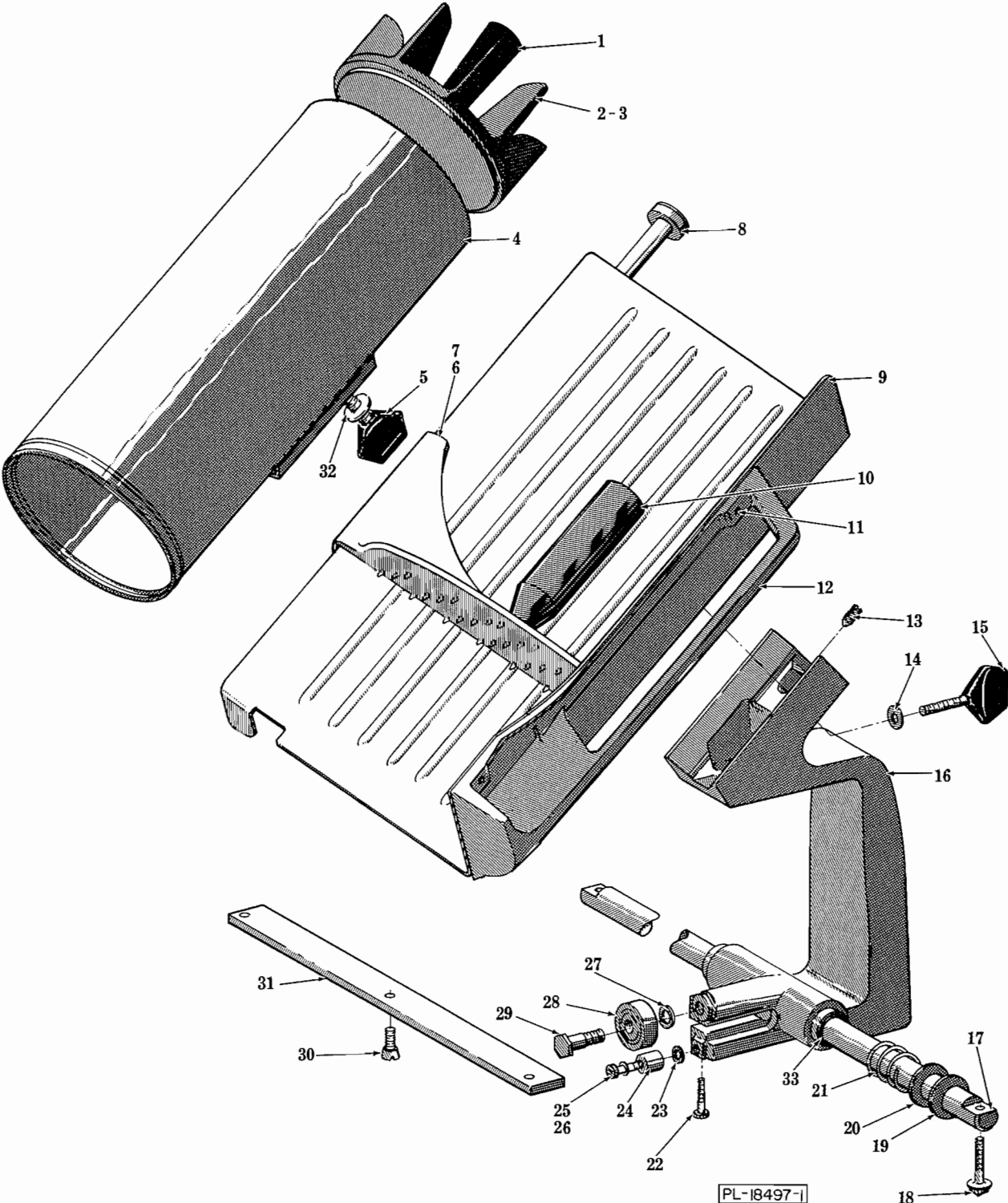
BASE UNIT

ILLUS. PL-15572	PART NO.	NAME OF PART	AMT.
1	B-114297	Knob - Locking	1
2	D-118939	Panel - Side	1
3	SD-24-13	Self-Tapping Screw - #8-32 x 3/8" Pan Hd., Type TT	3
4	B-122727-1	Base & Logo Plate Assy. (60 Hz.)	1
5	B-122727-2	Base & Logo Plate Assy. (50 Hz.)	1
6	B-18682-1	Foot	3
7	E-114219	Tray - Receiving (Plastic)	1
8	D-114452	Tray - Receiving (SST)	1
9	SD-24-1	Self-Tapping Screw - #10-24 x 3/8" Pan Hd., Type TT	4
10	D-114236	Cover - Bottom	1
11	ML-18160	Motor (60 Hz.) (Give Elec. Spec.)	1
12	ML-31367	Motor (50 Hz.) (Give Elec. Spec.)	1
13	B-76953	Foot - Helper	1



MOTOR PARTS

ILLUS. NO.	PART NO.	NAME OF PART	AMT.
1	BB-5-5	Ball Bearing - Hoover #6201	1
2	C-111688-4	Switch - Starting (Stationary Part)	1
3	B-114525-1	Thread Forming Screw - #8-32 x 2-1/2" Hex Hd	4
4	BB-5-30	Ball Bearing - Hoover #6203	1
5	SL-2-10	Loading Spring - N.D. #S-17-A	1
6	C-22275-211	Rotor Assy. (60 Hz.)	1
7	C-22275-191	Rotor Assy. (50 Hz.)	1
8	D-65477-103-1	Stator Assy. (100/115 V., 60 Hz.; 100 V., 50 Hz.)	1
9	D-65477-124-1	Stator Assy. (200 V., 60 Hz.)	1
10	D-65477-124-2	Stator Assy. (230 V., 60 Hz.; 200 V., 50 Hz.)	1
11	D-65477-124-3	Stator Assy. (100/115 V., 50 Hz.)	1
12	D-65477-124-4	Stator Assy. (200/220/240 V., 50 Hz.)	1
13	D-65477-124-5	Stator Assy. (100 V., 60 Hz.)	1
14	E-111835-3	Bracket - Bearing	1
15	SD-9-34	Self-Tapping Screw - #6-32 x 3/8" Phil. Pan Hd., Type F	2

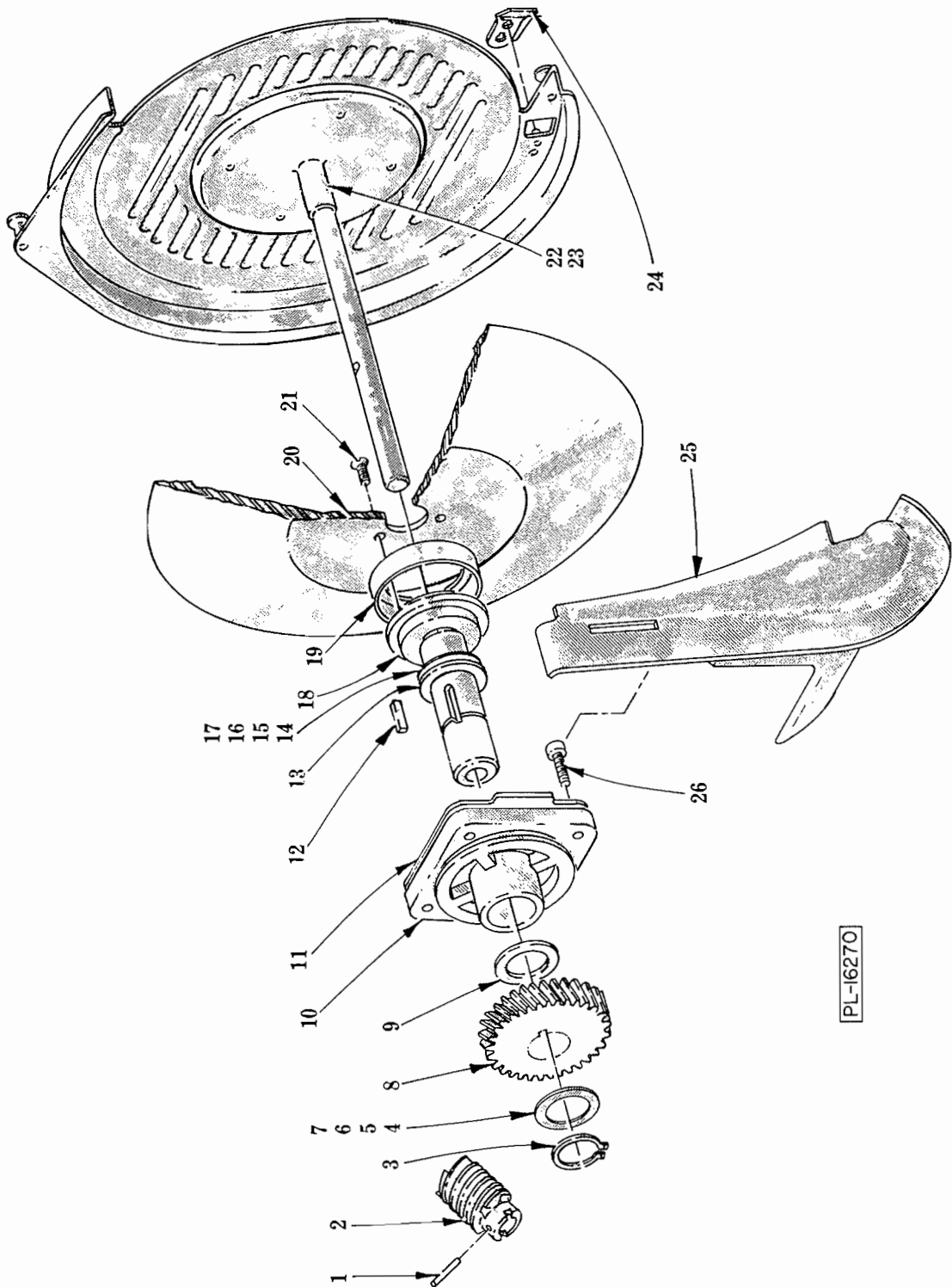


CARRIAGE UNIT

CARRIAGE UNIT

ILLUS. PL-18497-1	PART NO.	NAME OF PART	AMT.
*1	P-70194	Handle - Carriage Unit	1
*2	R-75930	Plate - Pusher	1
*3	M-75945	Pusher Plate & Handle Assy. (Incls. items #1 & 2)	1
*4	D-118332-2	Tube & Angled Seat Assy	1
*5	A-108197-13	Thumb Screw	1
6	D-76966	Meat Grip Assy. (Incls. item #7)	1
7	M-75135	Bearing - Meat Grip	2
8	B-123087	Knob & Meat Grip Shaft Assy	1
9	E-290970	Carriage Tray Assy	1
10	B-113836-1	Handle - Meat Grip	1
11	SC-15-20	Mach. Screw - #8-32 x 3/8" Oval Hd	3
12	E-122824	Handle - Carriage Tray	1
13	SC-64-15	Set Screw - 1/4"-20 x 1/2" Hdls., Oval Pt. "Nylok"	1
14	A-107364	Washer - Belleville	2
15	C-108197-5	Thumb Screw Assy	1
16	C-120782	Carriage & Bushing Assy. (Incls. item #33)	1
17	C-123686-3	Rod - Slide	1
18	SD-24-48	Self-Tapping Screw - 5/16"-18 x 1-3/8" Hex Washer Hd., Type TT	2
19	B-118162	Washer - Backup (STL)	2
20	V-21046-3	Washer - Bumper (Rubber)	2
21	M-20622	Spring - Bumper	2
22	SC-40-92	Cap Screw - #8-32 x 1" Soc. Hd	1
23	WS-3-48	Washer	1
24	B-120780	Roller - Carriage	1
25	SC-86-1	Shoulder Screw - 1/4" x 3/4" Soc. Hd	1
26	WS-3-48	Washer	1
27	WS-21-18	Washer	1
28	BB-18-12	Ball Bearing - Fafnir #P201KDD	1
29	B-76895	Stud - Bearing	1
30	SD-24-47	Self-Tapping Screw - 1/4"-20 x 3/4" Flat Hd., Type TT	3
31	C-76970	Bar - Slide	1
*32	A-107364	Washer - Belleville	2
33	M-88921	Bushing	2
	E-290969	Carriage Tray, Meat Grip & Handle Assy. (Incls. items #6 & 8 thru 12)	1
	C-120938	Carriage Assy. (Incls. items #13, 16 & 22 thru 29)	1
	ML-31412-Z	Food Chute Attachment Assy. (Incls. items #1 thru 5 & 32)	1

*Attachment Chute (Special, Use in Place of Carriage).

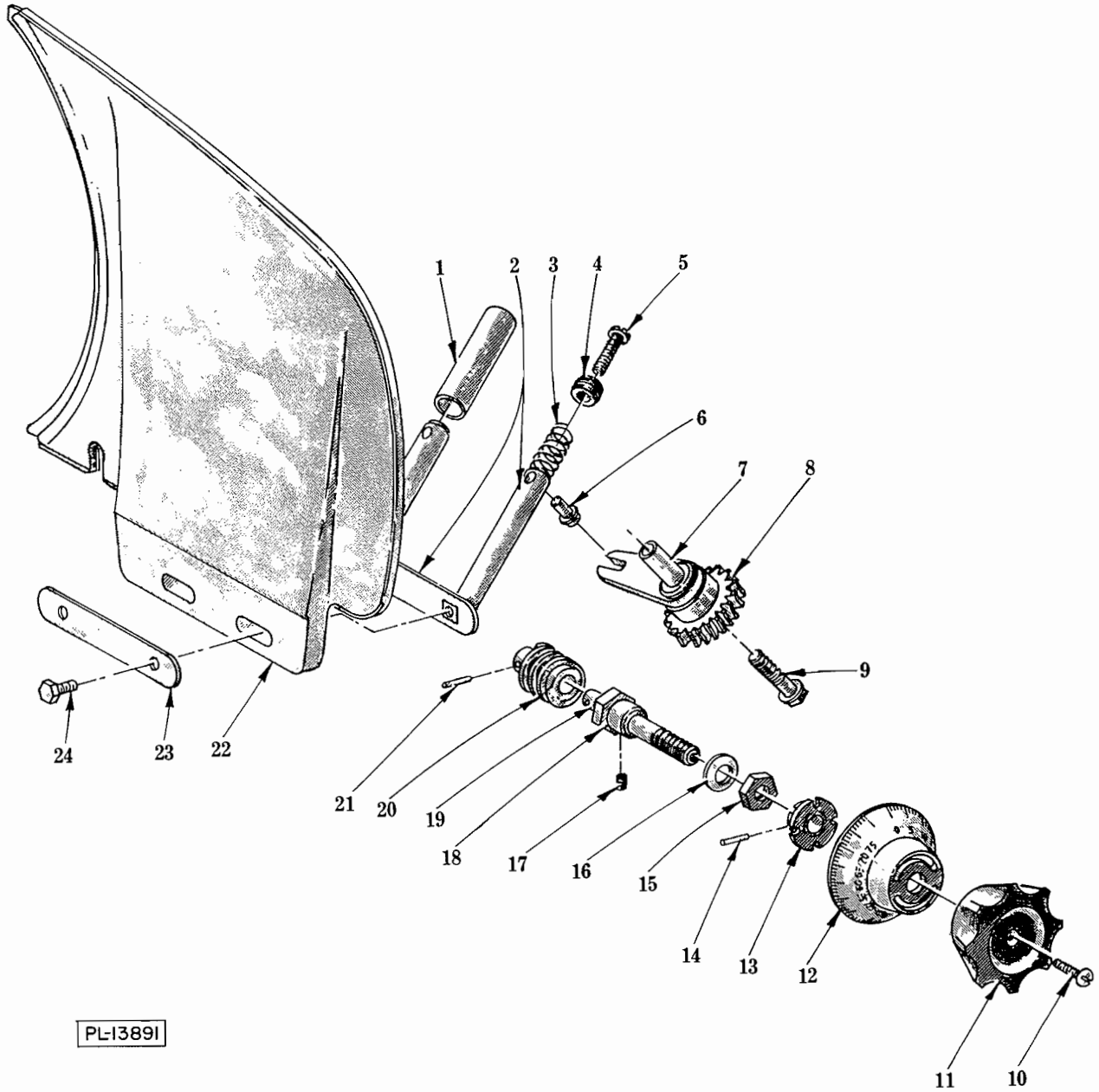


PL-16270

KNIFE UNIT

KNIFE UNIT

ILLUS. PL-16270	PART NO.	NAME OF PART	AMT.
1	RP-2-25	Rollpin - 1/8" Dia. x 7/8" Lg	1
2	C-114190-4	Gear - Worm (ST)	1
3	RR-7-22	Retaining Ring	1
4	B-118159-1	Shim (.002" Thk.)	AR
5	B-118159-2	Shim (.005" Thk.)	AR
6	B-118159-3	Shim (.008" Thk.)	AR
7	B-118159-4	Shim (.015" Thk.)	AR
8	C-76973	Gear - Driven (31T)	1
9	B-111152	Bearing - Thrust	1
10	B-120144	Hub Assy	1
11	C-120149	Plate - Drip Cup Support (Bottom Mounted Sharpener)	1
12	R-12430-47	Key	1
13	B-111152	Bearing - Thrust	1
14	B-118159-1	Shim (.002" Thk.)	AR
15	B-118159-2	Shim (.005" Thk.)	AR
16	B-118159-3	Shim (.008" Thk.)	AR
17	B-118159-4	Shim (.015" Thk.)	AR
18	B-114141	Knife Shaft Assy	1
19	B-111154	Ring - Knife Shaft	1
20	D-275913-2	Knife (Service)	1
21	SC-22-18	Mach. Screw - #10-24 x 7/16" Flat Hd	3
22	E-123721-1	Knife Guard & Shaft Assy. (Bottom Mounted Sharpener)	1
23	E-123721-2	Knife Guard & Shaft Assy. (Top Mounted Sharpener) (Not Shown)	1
24	B-109756	Scraper - Knife	1
25	E-120379	Cup - Drip	1
26	SD-24-46	Self-Tapping Screw - 1/4"-20 x 3/4" Soc. Fil. Hd., Type TT	4
	C-120145	Knife Shaft Assy. (Incls. items #3 thru 10 & 12 thru 18)	1

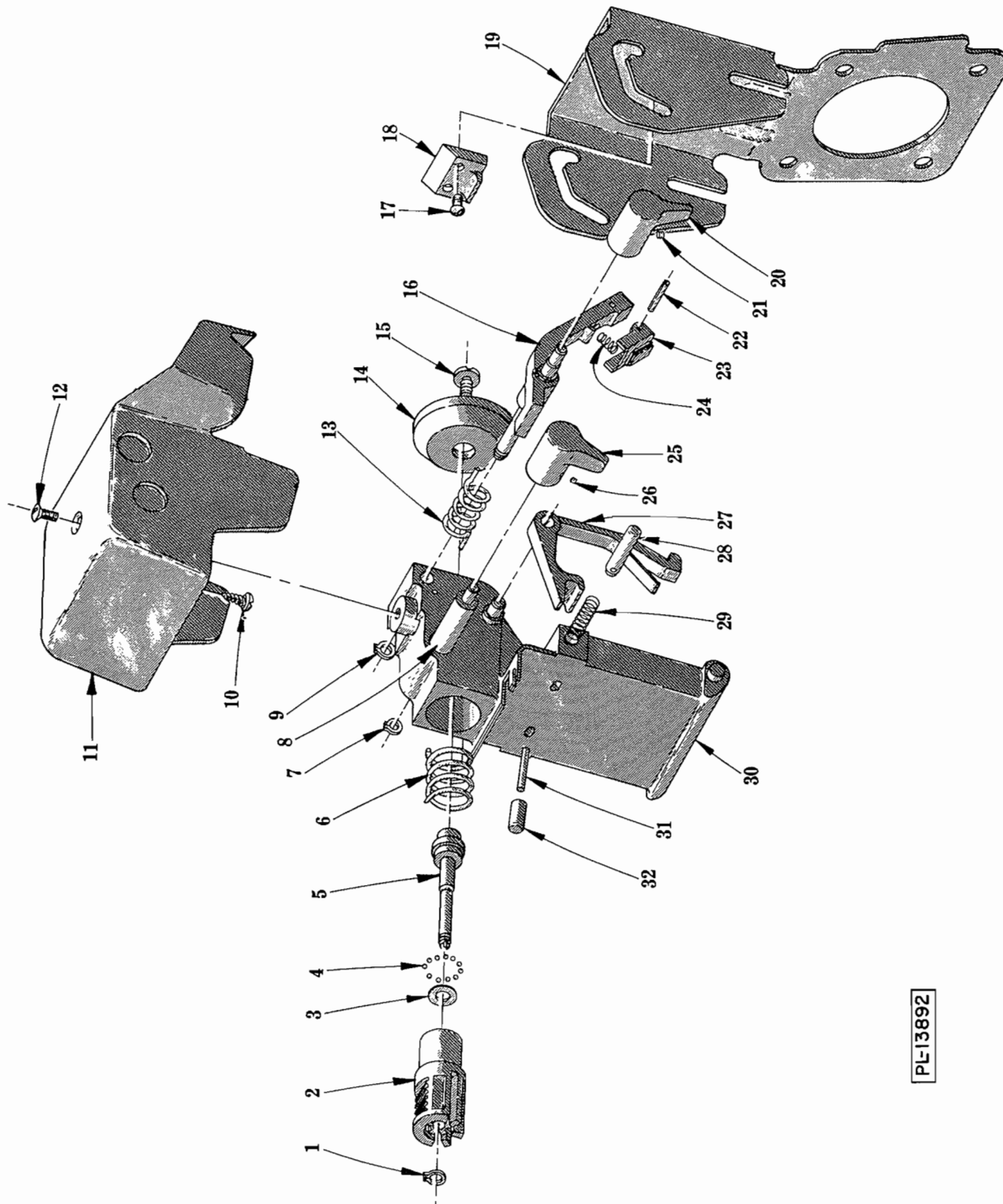


PL-13891

GAUGE PLATE AND INDEXING MECH.

GAUGE PLATE AND INDEXING MECH.

ILLUS. PL-13891	PART NO.	NAME OF PART	AMT.
1	B-113903	Sleeve - Slide Rod	1
2	D-118935	Slide Rod & Spacer Assy	1
3	B-113906	Spring (Slide Rod)	1
4	B-114146	Plug - Cap	1
5	SC-18-72	Mach. Screw - 1/4"-20 x 1-1/4" Pan Hd	1
6	B-114114	Roller - Index	1
7	B-76956	Sleeve - Index	1
8	B-109762	Index Gear Assy. (20T)	1
9	SD-24-49	Self-Tapping Screw - 5/16"-18 x 1-3/4" Hex Washer Hd., Type TT	1
10	SC-23-10	Mach. Screw - #10-24 x 3/4" Oval Hd	1
11	C-114214	Cap - Index	1
12	B-118175	Dial Assy	1
13	B-76948	Disc - Index	1
14	RP-2-40	Rollpin - 3/32" Dia. x 3/4" Lg	1
15	V-10928-2	Nut - Special	2
16	M-88298	Washer - Belleville	1
17	SC-47-73	Set Screw - #8-32 x 3/16" Soc. Hdls., Cup Pt	1
18	B-111144	Bushing - Eccentric	1
19	B-114101	Shaft - Index	1
20	B-109770	Worm - Index	1
21	RP-2-40	Rollpin - 3/32" Dia. x 3/4" Lg	1
22	D-76961	Gauge Plate Assy	1
23	B-114112	Spacer - Gauge Plate	1
24	SC-62-47	Cap Screw - 5/16"-18 x 1" Hex Hd	2
	B-114103	Index Assy. (Incls. items #19, 20 & 21)	1
	E-118328	Gauge Plate & Slide Rod Assy. (Incls. items #2, 22, 23 & 24)	1



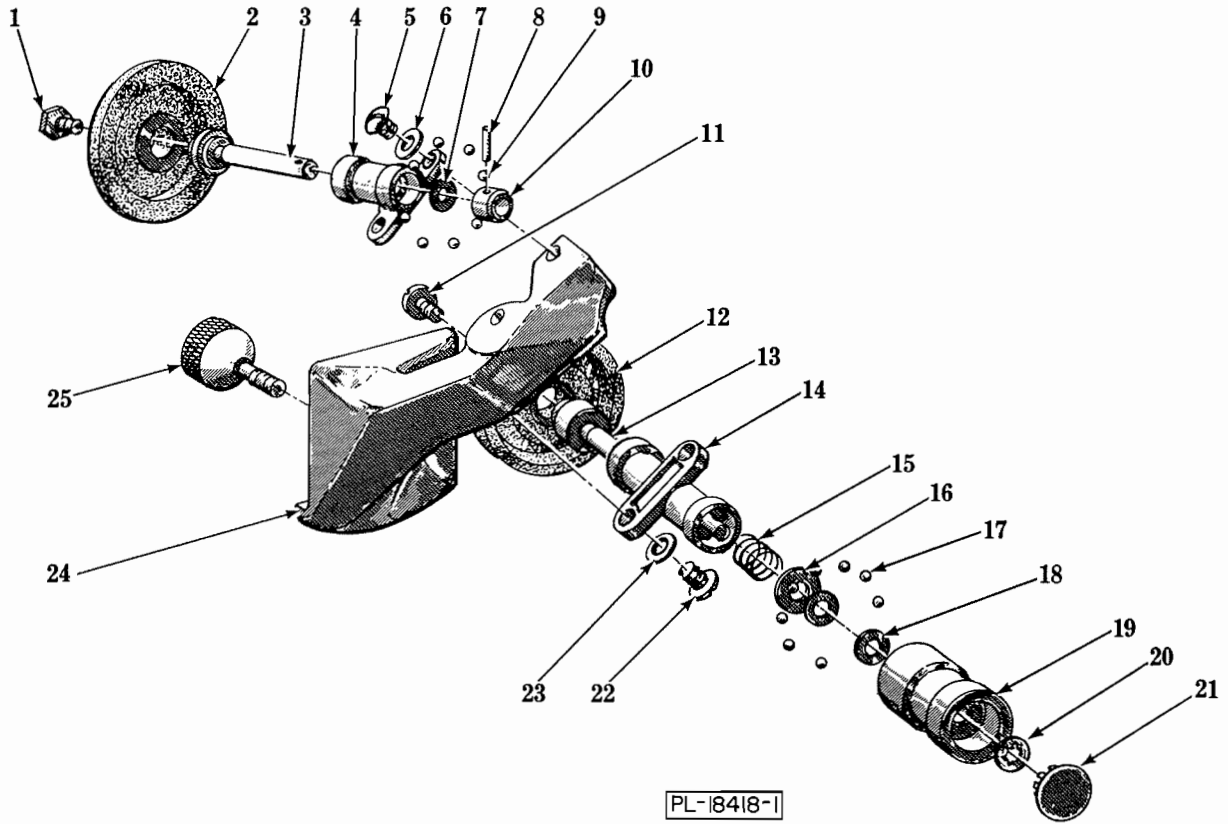
PL-13892

KNIFE SHARPENER UNIT
(TOP MOUNTED)

**KNIFE SHARPENER UNIT
(TOP MOUNTED)**

ILLUS. PL-13892	PART NO.	NAME OF PART	AMT.
1	RR-7-5	Retaining Ring	1
2	C-119880	Sleeve	1
3	B-119871	Spacer - Grinding Wheel Shaft	1
4	BA-2-1	Ball - 1/8" Dia	11
5	B-119870	Shaft - Grinding Wheel	1
6	B-119867	Spring - Compression	1
7	RR-10-19	Retaining Ring	1
8	B-119878	Pinion & Shaft Assy. (10T)	1
9	RR-7-5	Retaining Ring	1
10	SD-24-13	Self-Tapping Screw - #8-32 x 3/8" Pan Hd., Type TT	2
11	C-121379	Cover Assy	1
12	SC-23-51	Mach. Screw - #8-32 x 5/16" Oval Hd	1
13	C-119866	Spring - Torsion & Compression	1
14	M-73851	Wheel - Grinding	1
15	M-3404-7	Screw - Retaining	1
16	C-119883	Truing Arm & Shaft Assy	1
17	SC-7-39	Mach. Screw - #8-32 x 1/4" Rd. Hd	2
18	C-119884	Catch - Latch	1
19	D-119890	Plate - Mounting	1
20	B-119891	Handle	1
21	SC-47-73	Set Screw - #8-32 x 3/16" Soc. Hdls., Cup Pt	1
22	RP-3-19	Rollpin - 1/16" Dia. x 5/8" Lg	1
23	B-119882	Holder & Truing Stone Assy	1
24	B-119877	Spring - Arm	1
25	B-119891	Handle	1
26	SC-47-73	Set Screw - #8-32 x 3/16" Soc. Hdls., Cup Pt	1
27	D-119885	Arm - Latch	1
28	B-119864	Guide Pin - Release	2
29	B-119865	Spring	1
30	B-121480	Body & Pin Assy	1
31	RP-4-10	Rollpin - 3/32" Dia. x 3/4" Lg	2
32	B-119875	Button - Release	2
	E-119888	Knife Sharpener Assy. (Incls. items #1 thru 16 & 20 thru 32)	1

512 REPLACEMENT PARTS



KNIFE SHARPENER UNIT
(BOTTOM MOUNTED)

ILLUS.	PART NO.	NAME OF PART	AMT.
	1	M-74833 Screw - Retaining	1
	2	M-73851 Wheel - Grinding	1
	3	M-74900 Shaft - Grinding Wheel	1
	4	B-124659 Carrier - Grinding Wheel	1
	5	SC-8-10 Mach. Screw - #10-24 x 1/2" Rd. Hd	2
	6	WS-2-18 Washer	2
	7	WS-3-40 Washer	1
	8	RP-6-7 Rollpin - 3/32" x 7/16"	1
	9	BA-2-1 Ball - 1/8" Dia	9
	10	V-13199 Collar - Thrust	1
	11	M-3404-7 Screw - Retaining	1
	12	M-13201 Wheel - Truing	1
	13	M-83092 Shaft - Truing Wheel	1
	14	B-124658 Carrier - Truing Wheel	1
	15	M-70313 Spring - Truing Wheel Load	1
	16	WS-4-39 Washer	1
	17	BA-2-1 Ball - 1/8" Dia	7
	18	WS-2-18 Washer	2
	19	B-124657 Cap - Truing Wheel	1
	20	M-83089 Retaining Ring	1
	21	M-69585-1 Plug - Button	1
	22	SC-8-10 Mach. Screw - #10-24 x 1/2" Rd. Hd	2
	23	WS-2-18 Washer	2
	24	M-72801 Support - Sharpener	1
	25	B-109702 Thumb Screw - Sharpener Attaching	1
		B-122794-4 Knife Sharpener Assy. (Incls. items #1 thru 25)	1
		M-73979 Truing Wheel Assy. (Incls. items #11 thru 21)	1
		M-74007 Grinding Wheel Assy. (Incls. items #1, 2, 3, 4, 7, 8, 9 & 10)	1