OPERATION INSTRUCTION FOR MEAT SLICER



Ⅰ. Notice

- the power must be complied with electric requirements on the label rating, it will cause the serious trouble of the fire or the machine if improperly use.
- The machine must be earthed when using, it is dangerous to get an electric shock if not ground or not reliable to be grounded.
- Please turn off all switch and unplug when Emergency happen.
- The hand or other part of body not allow to enter workspace when the machine open, or will hurt you.
- The machine should be repaired by manufacturer or agent if the machine fault.
- We are not Responsible for hurting or equipment fault as self amending machine.
- When the electric wire damage, must instead of it.
- The electric wire must be used special soft wire, buy it from manufacturer or repair department.
- The machine can not be wash by water, the machine is not the waterproof structure, it will cause get an electric shock and damage the mechanical departments and electric parts.
- Please turn off all switches when not operate and unplug.
- Please stop operate and unplug when workman clean the machine.
- Must to stop the machine operate when find the machine operate unusually.
- Often to check blade-cover, table loading meat, slice and other parts whether tight or damage.
- Can not cut the frozen meat below the temperature of -6℃.
- Please attach the manual operation when resell the machine.
- Please contact with our when damage or lose the manual operation.
- Please contact us when you meet other items which not detail in the manual operation.



Ground terminal must be ground before the slicer is fixed.
Avoid resulting in personal server injury due to leakage.



Slicer operates automatically; keep hand clear, Failure to comply may result inpersonal server injury due to leakage.



Clean and change blade of slicer, be careful of blade-edge hurt your finger.

. Main Technical Specifications

Model:	HSB-300/300L	HBS-250/250L	HBS-220JS	HBS-195JS	HSB-300A	HBS-250A	HBS-220A
Voltage	220-240V 50HZ 110-120V 60Hz	220-240V 50HZ 110-120V 60Hz	220-240V 50HZ 110-120V 60Hz	220-240V 50HZ 110-120V 60Hz	220-240V 50HZ 110-120V 60Hz	220-240V 50HZ 110-120V 60Hz	220-240V 50HZ 110-120V 60Hz
Power	250W	150W	120W	120W	250W	150W	120W
Slicing thickness	0~15MM	0~12MM	0~12MM	0~12MM	0~15MM	0~12MM	0~12MM
Blade diameter	300MM	250MM	220MM	220MM	300MM	250MM	220MM
Max slicing width	220MM	180MM	160MM	160MM	220MM	180MM	160MM
Weight	22.30KGS	16.40KGS	12.60KGS	12.20KGS	21.10KGS	15.50KGS	14.40KGS
Measurement	597x520x495MM	537x460x400MM	498x435x380MM	498x435x380MM	597x520x495MM	537X460X400MM	498X435X380MM

Ⅲ. Machine instruction and part name:



1. Sharpener
2. Blade protection
3. Blade cover Active pusher
4. Product pusher handle
5. Carriage
6. Size controlling board
7. Switch
8. Slicer thickness regulator

Ⅳ. Operation

1. The machine should be installed on a work surface that has sufficient stability and strength to support the weight of the machine.
2. Make sure that the line voltage of your main power source matches the rated voltage of the machine .
3. Turn the switch on and let the machine race about 2-3 minutes look if the machine works well.
4. Turn the switch on, the lade rotate on the opposite way of watch hands.
5. Adjust the slice thickness by turning the slice thickness regulator on the opposite way of watch hands. And turn the fixing positioner knob on the opposite way of watch hands. Make the fixing positioner head get in touch with the plate.
6. Pushing the product carriage forward and back over the blade with a continuous motion, using the product pusher handle and the pusher knob.
7. After slicing the desired amount of the zero position. Turn the fixing positioner knob and let the fixing positioner head back to the original position.
8. You can now move away the slices and the product.

Ⅴ. Cleaning:

1. Always turn off and unplug the machine before cleaning, and make sure to turn the slice thickness regulator to zero position.
2. Never use any chemical or abrasive products. Do not use a brush or any other type of utensils instrument, which could damage the different piece of the slicer.
3. Use a damp cloth in detergent to clean the machine, thin and dry. Make sure to clean the machine completely every day.
4. Removing the blade cover away from the blade when cleaning, and clean the product carriage too.
5. Warnings for blade cleaning:
   a. Wear a safety glove for making this operation;
   b. Do not touch the edge of the blade;
   c. This is a dangerous operation be careful.
6. You ought to race the machine 5 minutes after cleaning.
7. Attention: Do not wash the machine by water directly.

Ⅵ. Maintenance:

1. Blade rustproof:
   a. Dry the blade with fry cloth after work;
   b. Spread the cooking oil on the edge of the blade with dry cloth;
   c. Sharp the blade every day to prevent rust.
2. Guide lubrication:
   a. Push the carriage to one side, and clean the grease dirt of the guide with dry cloth;
   b. Smear the guide surface with grease by finger, well spread and lubricate;

c. It is suitable to lubricate the guide every week.

3. Pusher axle lubrication:
   a. Clean the pusher axle with dry cloth first;
   b. Put the cooking oil on the both of the axles and pull the pusher up and down to make the oil well spread and the pusher work well
   c. It is suitable to lubricate the axle every day.
4. Sharpener lubrication
   a. Clean the sharpener axle before sharpening;
   b. Put the cooking oil on the both of the axles;
   c. Turn around and slide the axle until the axles work well.
5. Localizing head lubrication:
   a. Turn the fixing positioner on the opposite way of watch hands to the max length;
   b. Clean the localizing head and put the cooking oil on;
   c. The trun the fixing positioner back to the original position;
   d. It is suitable to lubricate it every week and do not spread too much oil.

Ⅶ. Blade Sharpening:

1. You ought to sharpen the blade when the slice thickness not even or the slices broken not piece.
2. Clean the edge of blade before sharpening.
3. Pull the sharpener out and lubricate the sharpener axles as it works well.
4. Pull the sharpener out and turn 180?, press the right side stone down by finger then put the sharpener to the working position.
5. Make sure that the surface of stone is nesting closely to the surface of edge. If not, please adjust it.
6. Turn the power on and the blade work 1-2 minutes, stop the machine look if the blade is sharpened well, if not, continuous.
7. Press the left side stone down and make sure the surface of stone is nesting closely to the surface of blade, then sharpen 3 seconds to remove the burr.
8. Put the sharpener back to the original position after work.
9. Always keep the stone clean as the stones work well.
10. Do not make your eyes look right to the way that the stone rotate in order to the hurt from the piece of the stone.

ILLUSTRATION

