

USER MANUAL

COMMERCIAL SEMI-AUTOMATIC ELECTRIC MEAT SLICER



Models: HBS350



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Notice

- **WARNING**- Read all instructions and SAVE THESE INSTRUCTIONS
- **CAUTION** - To Reduce the Risk of Electric Shock or Injury, Use Indoors Only.
- Power supply shall be complied with electric requirements on the label rating. It will cause the serious trouble of fire or mechanical hazards if improperly used.
- This product must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This product is equipped with a cord having a grounding wire with an appropriate grounding plug. The plug must be plugged into an outlet that is properly installed and grounded in accordance with all local codes and ordinances.
- **WARNING** – Improper installation of the grounding plug is able to result in a risk of electric shock. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Please turn off the main switch and unplug from the power supply when emergency happens.
- **CAUTION**- NEVER put your hands or fingers near the blade when the machine is running
- **WARNING**- To reduce the risk of electric shock, do not remove or open cover. Refer servicing to qualified personnel
- **WARNING** - The machine should be repaired by manufacturer or agent if the machine faults.
- **WARNING** – Do NOT mending the machine. We are not responsible for hurting or equipment fault as user mending machines himself
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not to be cleaned with a water jet, otherwise it will cause get an electric shock and damage the mechanical itself and electric parts.
- The machine could not work when the integrated blade sharpener was taken down.
- **CAUTION** - Please turn off all switches when not operate or servicing.
- Please stop operate and unplug when workman clean the machine.
- Must to stop the machine operate when find the machine operate unusually.
- Always check the blade-cover, table loading meat, slice and other parts whether tight or damage.
- Do NOT cut the frozen meat below the temperature of -6°C .
- Please attach the manual operation when resell the machine.
- Please contact us when damage or lose the manual operation.



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

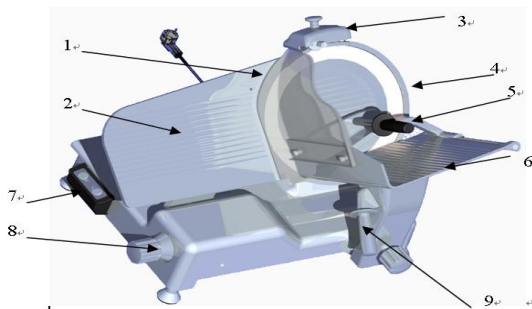


Slicer operates automatically; keep hand clear, or will cause the personal injury due



Care is needed when handling cutting blades during cleaning.

Machine instruction and part name



1. Blade
2. Gauge plate
3. Integrated blade sharpener
4. Blade cover
5. Last slice device
6. Carriage
7. Power switch
8. Slice receiving control
9. Carriage handle

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 mainpower 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 and let the machine race about 2-3 minutes look if the machine works well. Turn the switch on, the pilot lamp of the power button is lighting.
5. Adjust the slice thickness by turning the slice thickness regulator 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 ,make the indicator on 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.

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. Clean the machine with a cloth. 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. Take caution please..
6. Put the clean machine after waiting 5 minutes
7. Attention: Do not wash the machine by water directly.

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 axles;
 - c. Turn around and slide the axle until the axles work well.
5. Localizing head lubrication:
 - a. Clean the machine and put the cooking oil on;
 - b. Turn the handle back to the original position;
 - c. It is suitable to lubricate it every week and do not spread too much oil.

Blade Sharpening

1. You ought to sharpen the blade make sure it is sharp enough.
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 look the stone rotate always or it will hurt your finger

ILLUSTRATION (110V/60Hz)

