

SEMI-AUTOMATIC MEAT SLICER



USER MANUAL

SEMI-AUTOMATIC MEAT SLICER

ED31

V1 03/24

DISTRIBUTED BY:

 **SOUTHERN**
HOSPITALITY
www.southernhospitality.co.nz

Reward
Hospitality
www.rewardhospitality.com.au

Introduction

Thank you for purchasing this Semi-automatic Meat Slicer. This meat slicer is easy to use and safe to operate. The meat slicer is specifically designed for food use. It can cut ham, frozen meat without bone, fresh meat (beef, lamb), vegetables (such as ginger, potatoes, carrots, sweet potatoes, etc.) and is suitable to use in restaurants, hotels, supermarkets and food processing plants. The machine should be in an environment with relative humidity not more than 85%.

Contents

1. Notices
2. Main technical specifications
3. Operation instructions
 - 3.1 Preparing the workspace for the meat slicer
 - 3.2 Unpacking
 - 3.3 Parts and locations
 - 3.4 Lubrication
 - 3.5 Power connection
 - 3.6 Test run
 - 3.7 Blade grinding
 - 3.8 Slicing thickness adjustment
 - 3.9 Melting meat
 - 3.10 Changing blade
4. Circuit diagram
5. Trouble shooting

1. Notices

- The power must comply with electric requirements on the label. If improperly used, fire or major damage may occur.
- The machine must be earthed when using, it is dangerous and may result in an electric shock if not earthed or not reliably earthed.
- Please turn off all switches and cut off power when there is an emergency.
- Keep hands and other parts of the body away from the workspace when the machine is running, otherwise someone may get injured.
- The machine should be repaired by the manufacturer or agents if it is broken.
- We are not responsible for injury or equipment faults if machine is modified by users themselves.
- When the electric wire is damaged, it must be changed immediately.
- The electric wire must be special soft wire bought from manufacturer or service agent.
- The machine does not have a waterproof structure so should not be flushed with water. Doing this can cause an electric shock and damage the electric parts.
- Please turn off all switches when machine is not operating and cut off the power.
- Please stop operating and turn off the machine when cleaning the machine.
- Stop the machine when it is not operating correctly.
- Do not wear loose clothes when operating the machine. Long hair should be covered by a cap.
- Regularly check blade cover, carriage, blade and other parts in case they are getting loose or for damage.
- Frozen meat below -6°C should not be cut.
- Please attach this Operation Manual if you resell the machine.
- Please contact us when this Operation Manual is damaged or is lost.
- Please contact us when you have any other problems which are not detailed in this manual.
- The machine should not be operated by disabled people, children or people without experience, unless they are under supervision or instruction of professionals who can make sure it is being operated safely.

The safety labels on the machine



The machine must be connected to a reliable earth wire to avoid personal injury due to leakage.



To avoid injuries keep hands away from the workplace when the machine is operating.



Be careful when cleaning and changing the blade. Keep hands off the blade edge to avoid injury.

2. Main technical parameters

Parameter Model	Voltage (V)	Frequency (Hz)	Power (W)	Motor Speed (r/min)	Blade speed (r/min)	Blade diameter (mm)	Slicing thickness (mm)	Slicing width (mm)	Weight (kg)	Measurement (mm)
HBS300 Aluminium magnesium alloy casting	100~120/ 220~240	50/60	250	1400	310	Φ300	0.2~15	220	25.5	510 x 440 x 432
HBS250 Aluminium magnesium alloy casting	100~120/ 220~240	50/60	150	1400	350	Φ250	0.2~12	180	18.6	480 x 370 x 370
HBS220 Aluminium magnesium alloy casting	100~120/ 220~240	50/60	120	1400	350	Φ220	0.2~12	160	17.9	480 x 370 x 370
HBS195 Aluminium magnesium alloy casting	100~120/ 220~240	50/60	120	1400	450	Φ195	0.2~12	150	14	416 x 377 x 322
HBS300 Aluminium alloy die casting	100~120/ 220~240	50/60	250	1400	310	Φ300	0.2~15	220	24.3	510 x 440 x 432
HBS250 Aluminium alloy die casting	100~120/ 220~240	50/60	150	1400	350	Φ250	0.2~12	180	17.7	480 x 370 x 370
HBS220 Aluminium alloy die casting	100~120/ 220~240	50/60	120	1400	350	Φ220	0.2~12	160	16.6	480 x 370 x 370

3. Operation instructions

3.1 Preparing workspace for the meat slicer

The slicer should be placed on a sturdy, flat surface or bench and have adequate space for the slicer to operate, for maintenance and ventilation.

Power requirements of the slicer:

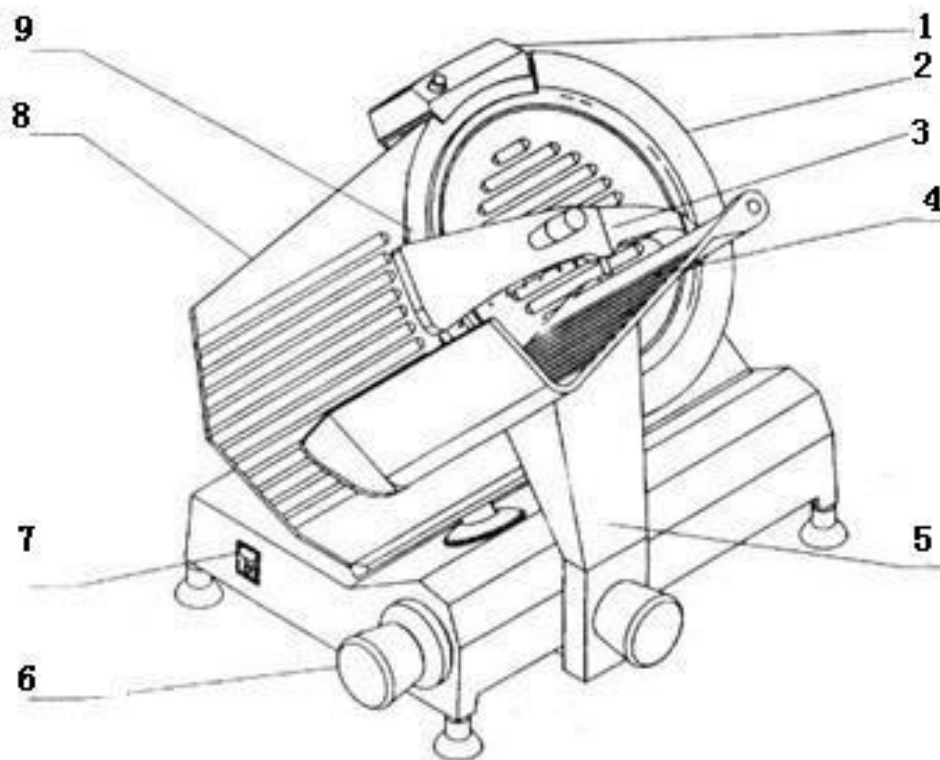
Power condition: AC, 1 phase, 50Hz. The slicer has a standard triangle plug with an earth wire, and must be connected to a standard triangle power socket.

3.2 Unpacking

Before installation, please check all parts are included with the machine. If anything is missing, please contact the supplier.

3.3 Machine parts and their locations

ATTENTION: In order to ensure the machine can be used successfully, please read this section carefully and get familiar with the part and their locations.



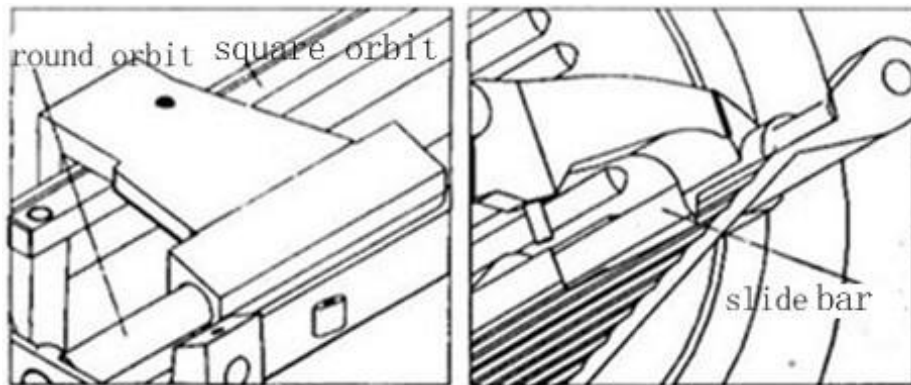
- | | | | | |
|-------------------|-----------------|------------|------------------|----------|
| 1. Grinding stool | 2. Safety cover | 3. Presser | 4. Output tray | 9. Blade |
| 5. Slide bracket | 6. Handle bar | 7. Switch | 8. Locking board | |

3.4 Lubrication

3.4.1 Start the machine up, spread the lubricating oil over the surface of square orbit and circle orbit every 7 days.

3.4.2 Spread food oil on the slide bracket.

ATTENTION: Turn off the machine and cut off the power when spreading the oil.

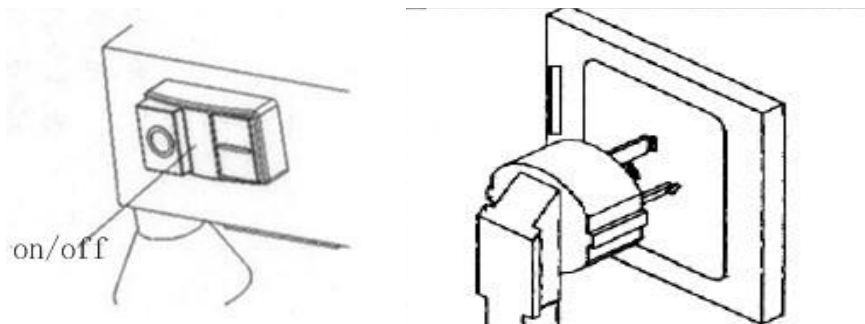


3.5 Power connection

3.5.1 The power switch is located on the left side of the machine. Turn the switch to “0” and the slicer is turned off.

3.5.2 Insert the plug into the power socket (the rated current should not be less than 10A).

3.5.3 When using a 2 phase plug it should be reliably earthed.



3.6 Test run the machine

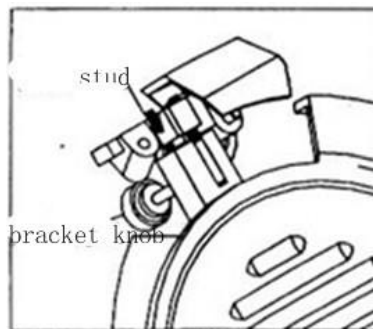
3.6.1 Before test running the machine, you should carefully check for damage and for the tightness of the blade cover, tray, blade and other parts. Spread the oil on the surface of the square orbit and the circle orbit.

3.6.2 Press the button to check if the blade works or not or to see if something unusual happens.

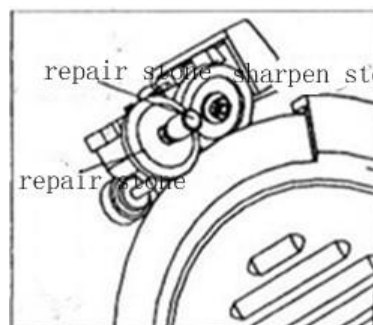
3.6.3 If all operates correctly, you can use the machine after three minutes unloading work.

3.7 Blade grinding

- 3.7.1** The round blade of the meat slicer is made from high quality wear-resistant tool steel, the edge of the blade has been sharpened by the manufacturer before sale.
- 3.7.2** The round blade may become dull after use. Use the grinding stone supplied with the equipment to regrind, and repeat as necessary. Before sharpening the blade, you should clean any spilt oil to avoid it staining the wheel. If the wheel is stained by the oil, you can use a brush and alkaline water to clean the grinding stone.
- 3.7.3** If not sharpening the blade, move the grinding stone away from the blade. When you need to sharpen the blade position the grinding stone closer to the blade.
How to adjust the position:
Hold the wheel cover to the right height, rotate 180° and then press the locking knob.
ATTENTION: The height of the sharpener is limited by a stud and the elongation of the stud can be adjusted.



- 3.7.4** The sharpener is equipped with two grinding wheels, one is for the sharpening wheel, the other one is for repairing the edge.
Press the button when sharpening the blade, rotate the blade and press the end of grinding shaft to make the grinding stone touch the blade. The rotating blades drive the wheel and then the blade can be sharpened.
When sharpening the blade, you should press the end of grinding shaft to repair the edge burr, but please do not grind excessively.
ATTENTION: Lightly press the grinding shaft, to better to produce a spark.
Adjust the position of the grinding stone so it is at the front side of the blade but it should not touch the edge of the blade.



3.7.5 Sharpening effect.

Loosen the stone axis and press the button to move the stone away from the blade.

Press the button to stop the blade, and check how sharp the blade is.

If the blade edge has a sharp burr, it proves that the blade is sharp enough and sharpening is finished. Otherwise you can repeat the process until you feel satisfied.

ATTENTION: Please don't use your finger to test whether the blade is sharp or not, as your finger may get cut.

3.7.6 Cleaning the steel and grinding ash on the machine.

When cleaning the blade you can remove the protection cover.

ATTENTION: Please don't use water to flush out the machine. Do not use cleansers or chemicals that are harmful to the user's health.

3.7.7 After repeated regrinding, the diameter of the blade will become smaller. When the distance between the locking board and the edge of the blade is more than 5mm, please loosen the screw on the back of the locking board, move the locking board towards the blade and adjust the distance to 2mm, then tighten the screw.

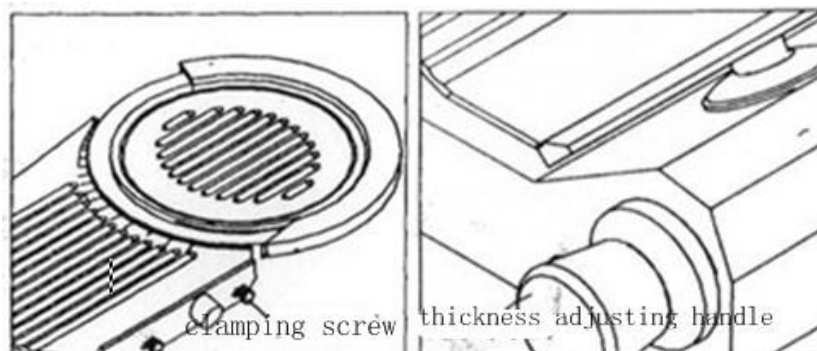
ATTENTION: The blade needs to be changed when its diameter is reduced by 12mm.

3.8 Slicing thickness adjustment

3.8.1 The slicing thickness is the distance between the blade and the locking board.

3.8.2 When the handle bar is turned counterclockwise the slice becomes thicker. Turn the handle bar clockwise to make the slice thinner.

3.8.3 When adjusting the thickness of the slice please remember to eliminate the transmission gap. The solution is to first make the slicing thickness larger than required then decrease to the desired thickness. When adjusting the slice to thin, you don't need to eliminate the transmission gap, you can just directly adjust to the desired thickness.



3.9 Melting meat

3.9.1 If the meat is frozen and too hard, thin slices may rip and tear into small pieces and when cutting thick slices it may be too hard and can cause the the motor to stall, or even burn out the motor so the meat must be defrosted (put the frozen meat in the incubator, where the temperature of the meat both inside and out rise slowly which is called “melting the meat”).

3.9.2 For meat thickness less than 1.5mm the temperature both inside and out should be -4°C (put the frozen meat in the refrigerator that has had the power off for 8 hours). When you press the meat with a fingernail, the surface of the meat should leave an impression.

3.9.3 For slice thickness more than 1.5mm the meat temperature should be higher than -4°C . As the thickness increases, the temperature of the meat should also be increased correspondingly.

3.10 Change the blade

3.10.1 Remove the blade cover.

Remove the tray away from the blade.

Unscrew the rod from the back of the machine.

Move the blade cover away.

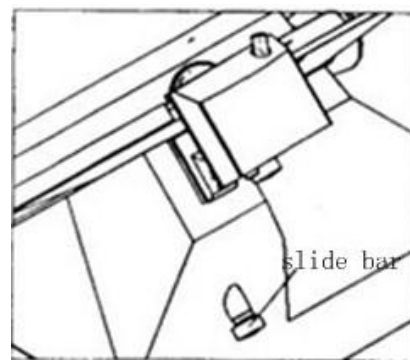
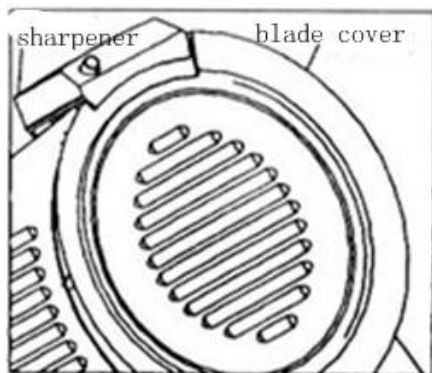
3.10.2 Remove the sharpener.

3.10.3 Take off the blade.

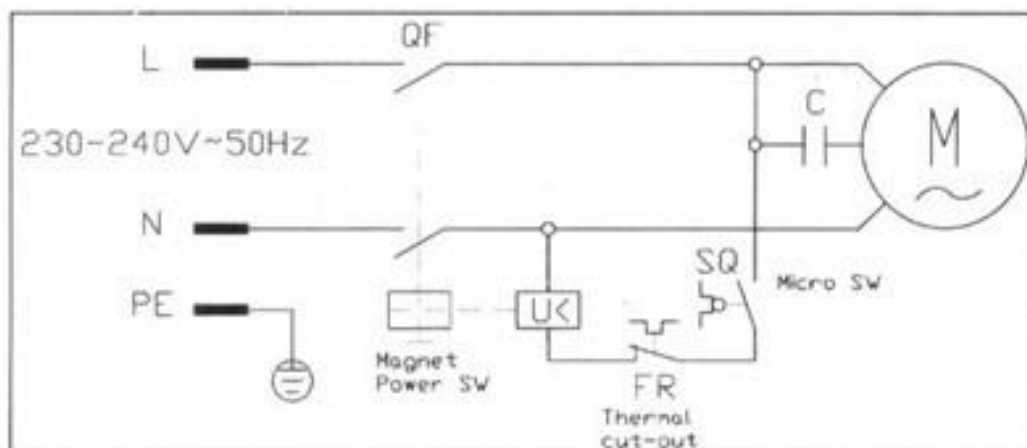
Unscrew the three screws, remove the blade carefully.

3.10.4 When installing the blade, wipe out the space around the blade and the blade, gradually tighten the three screws for fixing.

ATTENTION: When replacing the blade, the machine must be turned off and the power to the machine must be off. When removing or installing the blade, please wear protective gloves and be careful of the sharp edge.



4. Circuit Diagram



7. Troubleshooting

The machine must be repaired and maintained by professionals, non-professionals should not repair so as not to cause personal injury or a mechanical, electrical fault.

Common problems and solutions are shown in Table 1.

If a problem is not listed in the table or solutions do not work please contact the agent or manufacturer.

PROBLEM	SOLUTIONS
The machine does not work	Check whether the machine is connected to a reliable power source.
The machine can not cut meat or the meat slices are irregular.	The blade is not sharp enough, please read section 3.7 and grind the blade correctly. The meat is too solid, please read section 3.9 and melt the meat.
The blade edge is not sharp	Check the wheel installation height and grinding angle, please read section 3.7 and use the correct method to grind the blade. The wheel is not pressed, tighten the screw to fix the wheel.
The machine is working slowly or the blade rotates slowly.	Take off the bottom board and adjust the tensioning belt as show in the picture below (belt in new machine should be adjusted every 2–3 months, the belt in an old machine should be adjusted when necessary. The warranty period of the new belt is 9 months).

1. Take off the bottom board



2. Firstly loosen the nut below and then adjust the belt tension by regulating the nut.

