



SENTINEL™

VEGETABLE CUTTING MACHINE

USE – MAINTENANCE

HLC-300



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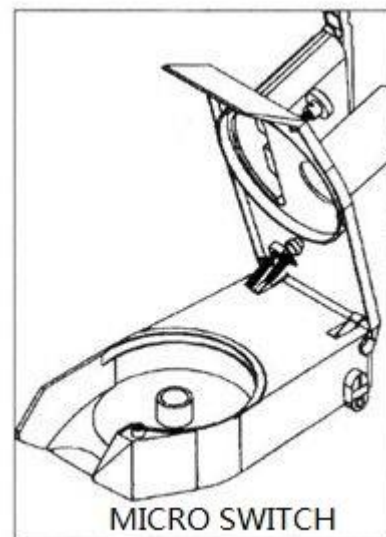
SAFETY INFORMATION

1.1. GENERAL PRECAUTIONS

- THE VEGETABLE CUTTING MACHINE MUST BE OPERATED BY SKILLED PERSONNEL, FAMILIAR WITH THE INSTRUCTIONS FOR USE AND SAFETY CONTAINED IN THIS MANUAL.
- EVEN THOUGH THE MACHINE COMES WITH SEVERAL SAFETY SYSTEMS, AVOID PLACING HANDS NEAR THE CUTTING DISCS AND MOVING PARTS.
- BEFORE ANY CLEANING AND MAINTENANCE, CHECK TO MAKE SURE THE MACHINE IS DISCONNECTED FROM THE ELECTRICAL POWER SUPPLY.
- PERIODICALLY CHECK CORD AND PLUG CONDITIONS.
- NEVER USE THE CUTTING MACHINE WITH FROZEN FOOD.
- NEVER REPLACE PARTS OF THE MACHINE BY YOURSELF, USE A CERTIFIED SERVICE AGENT.
- THE APPLIANCE SHOULD NOT BE OPERATED BY CHILDREN OR PERSONS UNFAMILIAR WITH THE USE OF THIS PRODUCT.

1.2 ELECTRICAL SAFETIES

THERE ARE TWO MICRO-SWITCHES ON THE COVER OF THE MACHINE, THESE PREVENT ACCIDENTAL INJURY: 1. WHEN LIFTING CRESCENT-SHAPED INLET PRESSURE HANDLE TO A CERTAIN HEIGHT, THE MACHINE STOPS RUNNING, 2. WHEN YOU OPEN THE COVER UP, THE MACHINE STOPS RUNNING, TO ENSURE SAFE OPERATION.



2. PERFORMANCE PARAMETER

2.1. TECHNICAL FEATURES

| <u>MODEL</u> | <u>DIMENSIONS</u> <u>CM.</u> | <u>WEIGHT</u> <u>KG.</u> | <u>POWER</u> <u>WATT</u> | <u>ELECTRICAL</u> <u>CONNECTION</u> | <u>REVS</u> <u>DISC</u> |
|---------------------|-----------------------------------------------|-------------------------------------------|-------------------------------------------|------------------------------------------------------|------------------------------------------|
| HLC-300 | 57X23X51 | 22.50 | 550 | 110/1/50~60 220~240/1/50~60 380/1/50~60 | 270 |

2.2. SUPPLY CONDITIONS AND DISPOSAL OF PACKINGS

THE CUTTING MACHINE IS PACKED IN A STURDY CARDBOARD BOX WITH INTERNAL SHAPED EDGES WHICH GUARANTEE THE PERFECT INTEGRITY OF THE MACHINE DURING TRANSPORT. ALL THE PACKING COMPONENTS (CARTON, FOAM, STRAPS, AND SO ON) CAN EASILY BE DISPOSED OF AS HOUSEHOLD TRASH.

3. INSTALLATION

3.1. SETTING THE MACHINE

THE MACHINE CONNECTION AND THE OPERATION MUST BE MADE BY SKILLED PERSONNEL.

WARNING: BOTH THE SYSTEM AND LOCATION WHERE THE EQUIPMENT IS PLACED MUST COMPLY WITH SAFETY REGULATIONS AND FOOD SAFETY STANDARDS.

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT OR INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE ABOVE MENTIONED REGULATIONS.

SET THE EQUIPMENT ON A WIDE, LEVELLED, DRY AND FIXED BASE/TABLE, FAR FROM HEAT SOURCES AND WATER.

3.2. ELECTRIC CONNECTIONS

THE EQUIPMENT IS SUPPLIED WITH AN ELECTRIC CORD AND PLUG.

IT IS IMPERATIVE THAT THE EQUIPMENT IS WELL GROUNDED ACCORDING TO THE REGULATIONS.

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT AND INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE REGULATIONS IN FORCE.

4. USE OF THE EQUIPMENT

4.1. CONTROLS

THE CONTROLS AND LIGHT ARE SET ON THE RIGHT SIDE OF THE BASE.

1. GREEN BUTTON FOR STARTING THE MACHINE
2. RED BUTTON FOR STOPPING THE MACHINE



4.2. SETTING THE DISCS ON THE MACHINE

ROTATE THE KNOB AS SHOWN IN FIGURE N.1 AND OPEN THE COVER FIRST SET THE PLASTIC EJECTING DISC (2), THEN INSTALL THE DISC SELECTED FOR THE CUTTING/SLICING.

CLOSE THE COVER AND REVERSE THE ROTATION OF THE HANDLE. PRESS THE START BUTTON TO AUTOMATICALLY HOOK THE DISCS IN THE CORRECT POSITION.



ATTENTION TO DISC BLADES!!

4.3. SETTING AND CUTTING THE FOOD

LIFT THE HANDLE AND SET THE FOOD INSIDE THE OPENING AS SHOWN IN FIGURE N.3, THEN PUT DOWN THE HANDLE, PRESS THE GREEN START BUTTON WITH YOUR RIGHT HAND, AND WITH YOUR LEFT HAND, LIGHTLY MOVE THE HANDLE DOWNWARDS UNTIL FOOD FULLY DISPENSED.



(3)

LIFT THE HANDLE TO ADD FOOD.

THE MACHINE WILL AUTOMATICALLY STOP WHEN THE HANDLE IS RAISED POWER RESUMES WHEN THE HANDLES IS PUSHED DOWN.

ROUND INLET IS USED FOR CUTTING SLENDER VEGETABLES SUCH AS CARROTS, CUCUMBER.

WARNING: NEVER USE THE HAND, BUT PRESS THE VEGETABLE WITH THE PESTLE SUPPLIED.

4.4. RELEASE AND REPLACEMENT OF THE DISCS

TURN THE KNURLED HANDLE AND LIFT THE COVER. (FIG.1)

TURN THE DISCCOUNTERCLOCKWISE AND COVER THE CUTTING EDGE WITH APPROPRIATE MATERIAL AS (RUBBER, FABRIC, ETC), AND THEN REMOVE THE DISCS FROM BOTTOM TO UP BY HAND.



(4)



(5)

5. CLEANING AND MAINTENANCE OPERATIONS

5.1. GENERALITIES AND CLEANING

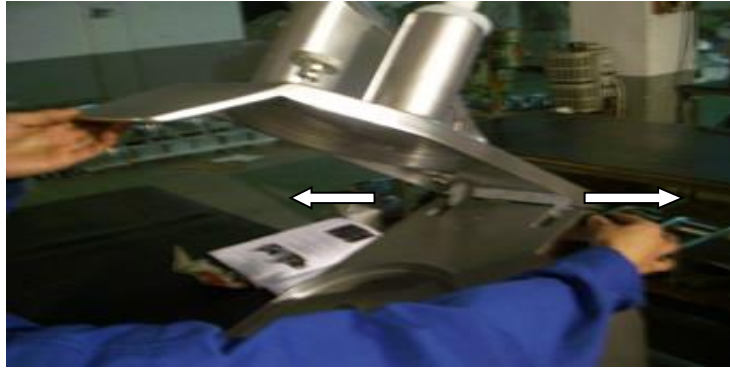
BEFORE PERFORMING ANY CLEANING OR MAINTENANCE OPERATIONS, CHECK TO MAKE SURE THAT THE POWER SWITCH IS OFF AND THE PLUG IS DISCONNECTED FROM THE OUTLET.

CLEAN THE EQUIPMENT AND THE DISCS EVERY DAY FOR INCREASED LONGEVITY OF THE EQUIPMENT, THE DISCS, AND THE PLASTIC EJECTOR, CAN BE REMOVED FOR WASHING UNDER A WARM WATER.

CLEAN THE MACHINE, AND ABOVE ALL WHERE THE DISCS REST, WITH A CLOTH OR A WET SPONGE WITH WARM WATER, REMOVE ALL FOOD WASTE TO PREVENT THE DISCS FROM CHANGING THEIR POSITION.

OPEN THE COVER AND LOOSEN THE 2 PINS AS SHOWN IN FIG.6. REMOVE THE COVER AND RUN UNDER

WARM WATER.



(6)

CLEAN THE SURFACES WITH WATER AND SOAP, ALCOHOL, DETERGENTS WITHOUT ABRASIVES OR SUBSTANCES CHLORINE BASED OR SODA (CHLORINE WATER, MURIATIC ACID). NEVER USE ABRASIVES, STEEL WOOL, OR SIMILAR PRODUCTS AS THEY MAY DAMAGE THE PAINT, OR THE MACHINE BODY.
FOR CLEANING, USE NON-TOXIC PRODUCTS AND ONES THAT GUARANTEE THE BEST HYGIENE.

5.2. TROUBLESHOOTING

1. WHEN THE GREEN POWER BUTTON IS PRESSED, IF THE LIGHT IS DARK, CHECK THE COVER OF THE MACHINE AND INSURE THE FIT IS TIGHT; IF THE LIGHT IS BRIGHT, AND THE MACHINE IS NOT OPERATING, CHECK THE HANDLE POSITION; IF IT IS STILL NOT OPERATING PROPERLY, THEN CUT OFF THE POWER AND CONTACT THE SERVICE CENTER.

2. IF THE MACHINE DOES NOT HAVE POWER OR THE BLADE IS RUNNING SLOW, OPEN THE MACHINE BOTTOM, ACCORDING TO THE BELOW INSTRUCTIONS AND ADJUST THE MOTOR TENSION BELT NEW MACHINES MAY REQUIRE ADJUSTMENT WITHIN THE FIRST 2-3 MONTHS OF USE. (1) REMOVE THE BOTTOM (2) REMOVE THE BRACKET



3) BY ADJUST THE SCREW TO ADJUST THE BELT TENSION

5.3. STORAGE FOR LONG PERIODS OF DOWN TIME

SHOULD THE MACHINE NOT BE USED FOR A LONG PERIOD OF TIME, DISCONNECT THE MAIN WALL SWITCH AND CLEAN THE MACHINE AND ITS ACCESSORIES ACCURATELY. USE VASELINE OIL (OR SIMILAR PRODUCTS) TO PROTECT ALL THE MACHINE'S ELEMENTS. WE RECOMMEND COVERING THE MACHINE WITH A NYLON (OR SIMILAR) CLOTH.

6. DISCS

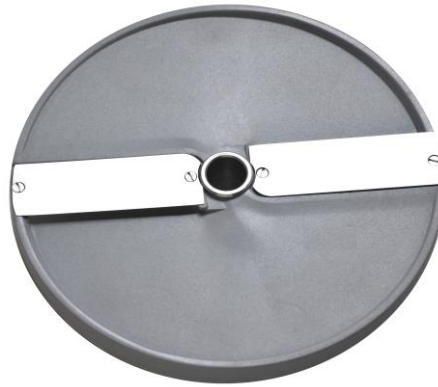
THIS MACHINE SHIPS WITH THE FOLLOWING BLADE OPTIONS:

6.1 SLICING BLADE (WITH THE MACHINE) P2, P4

6.2 GRATING BLADE (WITH THE MACHINE) H3, H4, H7



P2

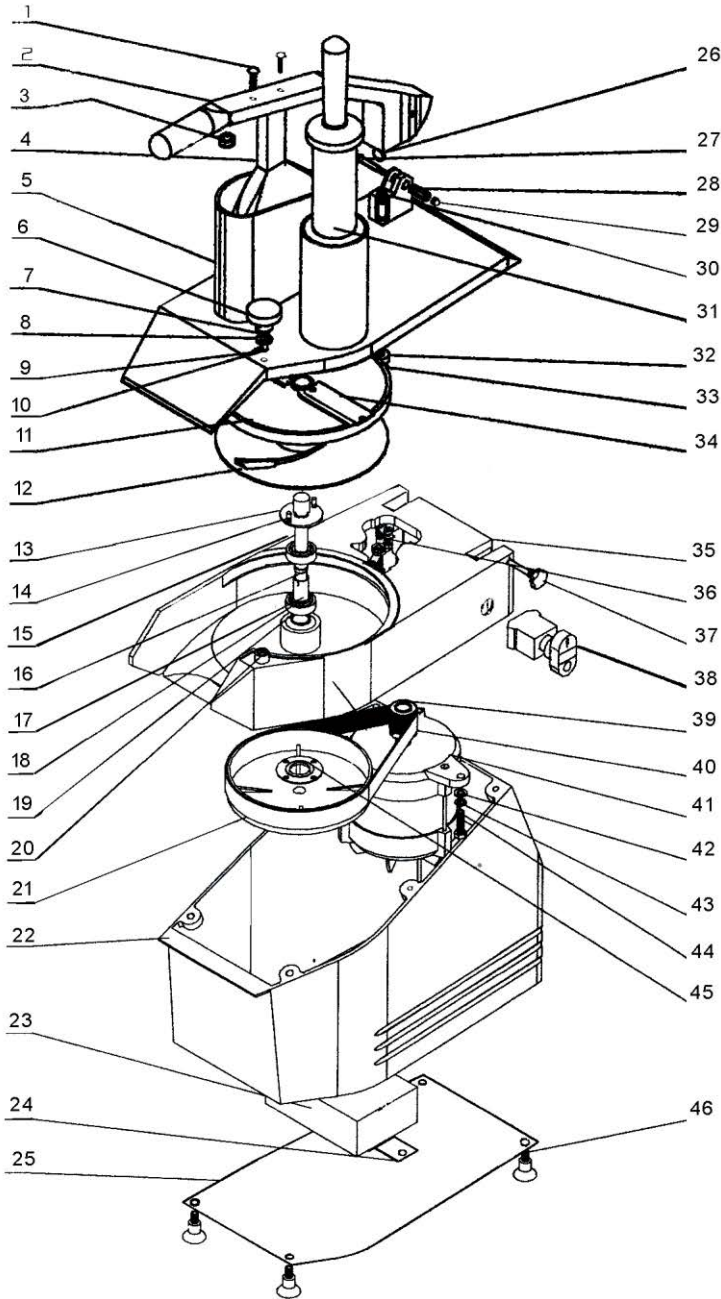


P4



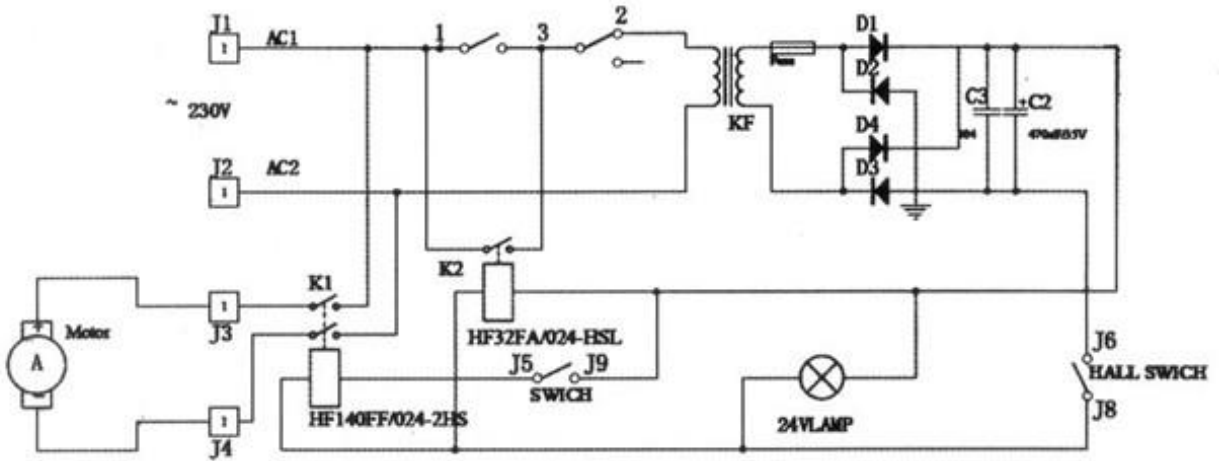
H3 H4 H7

7. EXPLODED DRAWING



| No. | Part Name |
|---------|------------------------------|
| 300-001 | Bolt |
| 300-002 | Handlebar |
| 300-003 | Nylon gasket |
| 300-004 | Pressing piece |
| 300-005 | Input body |
| 300-006 | Anchor knob |
| 300-007 | Spring |
| 300-008 | Gasket |
| 300-009 | Pin |
| 300-010 | Anchor spindle |
| 300-011 | Knife disc |
| 300-012 | Drain disc |
| 300-013 | Anchor board |
| 300-014 | Pin |
| 300-015 | Oil envelope |
| 300-016 | Central spindle |
| 300-017 | Isolated sheath |
| 300-018 | Gear |
| 300-019 | Block circle |
| 300-020 | Anchor sheath |
| 300-021 | Belt wheel |
| 300-022 | Seat of body |
| 300-023 | Electric box |
| 300-024 | Bottom board of electric box |
| 300-025 | Bottom board of body |
| 300-026 | Magnet steel |
| 300-027 | Umbrella bolt |
| 300-028 | Steel sheath |
| 300-029 | Nut |
| 300-030 | Adjusting bolt |
| 300-031 | Plastic pressing stick |
| 300-032 | Seat of magnet |
| 300-033 | Magnet steel |
| 300-034 | Knife |
| 300-035 | Body |
| 300-036 | Microswitch |
| 300-037 | Waved bolt |
| 300-038 | Switch |
| 300-039 | Strapped wheel |
| 300-040 | Belt |
| 300-041 | Motor |
| 300-042 | Gasket |
| 300-043 | Gasket |
| 300-044 | Bolt |
| 300-045 | Gear cover |
| 300-046 | Bolt |

8. ELECTRICAL DRAWING



HLC-300
HLC-300A
HLC-300B