



SEMI AUTOMATIC MEAT SLICER

OPERATION MANUAL





Thank you for purchasing this semiautomatic meat slicer.

This meat slicer is intended to be both safe to use and easy to operate. The meat slicer is specifically designed for food use, it can cut ham, boneless frozen meat, fresh meat (beef, lamb), vegetables (such as ginger, potatoes, carrots, sweet potatoes, etc.), suitable to use in restaurants, hotels, super markets and food processing plants.

The machine should work in an environment with relative humidity no more than 85%.

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1. Notices

- The power must comply with electric requirements on the label rating. If improperly used, fire or serious risk could occur.
- The machine must be grounded when using, risk of electric shock if operated without proper grounding.
- Please turn off all switches and remove power cord from the outlet in case of emergency.
- Keep hands and all other body parts away from the workspace when the machine is running, otherwise injury could occur.
- The machine should be repaired by manufacturer or authorized service agent if not working properly.
- The equipment should not be modified in any way by the end user, doing so voids the warranty no liability will be assumed by the manufacturer or seller in these cases.
- If the electric power cord is damaged, it must be replaced immediately.
- Do not immerse in water or clean with a hose, this will cause possible electric shock and damage the electric parts.
- Please turn off all switches when machine is not operated and cut off the power.
- Turn off and unplug the power cord when cleaning the machine.
- Immediately discontinue use if the slicer is operating abnormally.
- Loose clothes should not be worn when operating the machine, and long hair should be covered by a cap.
- Frequently check blade-cover, carriage, blade and other parts for proper tightening and damaged
- Frozen meat with temperature below -6°C should not be used in the slicer.



- Operation manual should be accessible when in use.
- The machine is not allowed to be operated by children or people without experience, unless they are under supervision or instruction of professional personnel who can make sure it is being safely operated.

The safety labels on the machine



Reliable ground wire must be connected to avoid personal injury due to electric shock.



Keep hands away from work space when machine is running.



Be careful when cleaning and changing blades, the blade edge is extremely sharp and can cause serious injury.

2. Main Technical Specifications

Specification Model	Voltage (V)	Frequency (Hz)	Power (W)	Rotating speed (r/min)	Slicing thickness (mm)	Blade diameter (mm)	Weight (kg)	Size (mm)	Width (mm)
PA0185	220/110	50/60	250	1400	0~15	Φ 300	25.5	577×491×446	200

3. Operation Instructions

3.1 Designate a suitable place for meat slicer

The slicer should be placed on sturdy, flat table or desktop with adequate space for the slicer to operate, maintain, and ventilate.

Power requirements of the slicer

Power condition: AC, 1 phase, 110V/60Hz, USA plug

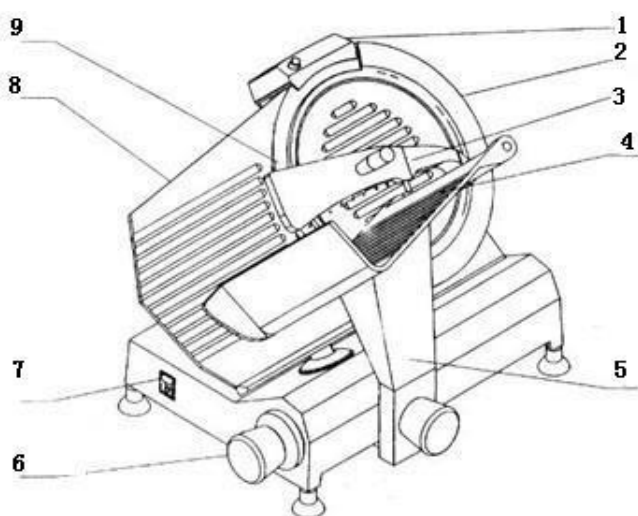


3.2 Unpacking

Prior to installation, please confirm all components are packed with the machine. If anything is missing please contact the supplier.

3.3 Machine parts and their locations

Attention: For proper use and service, please carefully read this chapter and get familiar with the parts and their locations.

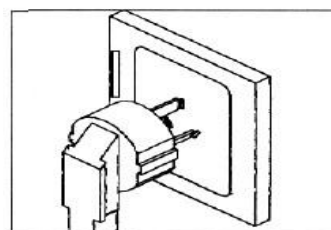
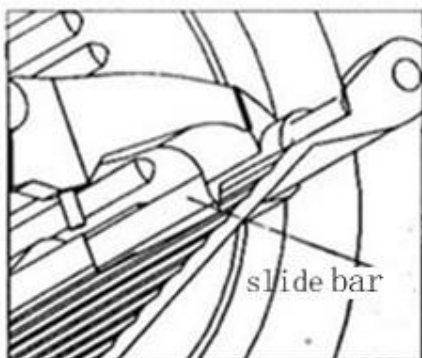
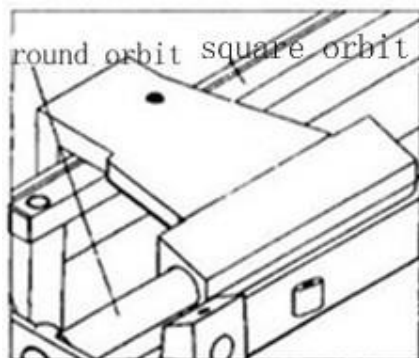


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|-------------------|-------------------|------------------|------------|------------------|
| 1. grinding stool | 2. protect circle | 3. presser | 4. carrier | 5. slide bracket |
| 6. handle bar | 7. switch | 8. locking board | 9. blade | |

3.4 Lubrication

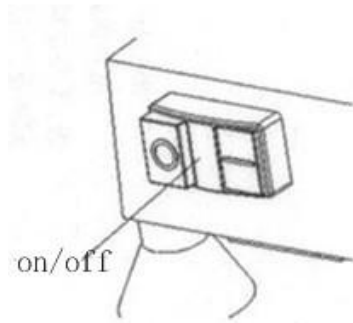
3.4.1 Turn over the machine, spread the lubricating oil on the surface of square orbit and circle orbit every 7 days.

3.4.2 Spread food oil on the slide bracket.





Attention: Turn off the switch and remove power supply to the machine when applying 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”, the slicer is turned off.

3.5.2 Insert the plug into the proper power outlet

3.6 Test-run the machine without product.

3.6.1 Before initial startup carefully check the tightness and condition of blade cover, carrier , blade and other parts and apply oil to the surface of square orbit and circle orbit.

3.6.2 Press the power switch and confirm the blade is properly rotating.

3.6.3 Please run for 3 minutes before loading with product.

3.7 Blade grinding

3.7.1 The round blade of the meat slicer is made by high-quality steel, the edge of the blade has been sharpened by the manufacturer before-sale.

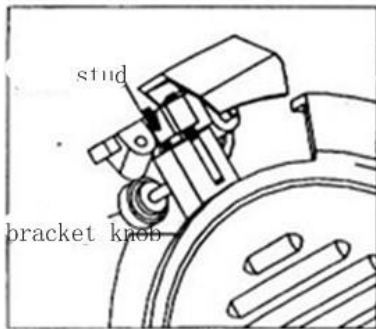
3.7.2 The blade may dull after daily use. The grinder comes with a sharpening stone that can be used repeatedly. Before sharpening the blade, you should clean the sharpening stone to prevent discoloration to the blade.

The method to change the position:



Hold the wheel cover to the proper height, rotate 180 ° and then press the locking knob.

Attention: The height of the sharpener is limited by a stud, the length of the stud can be adjusted.



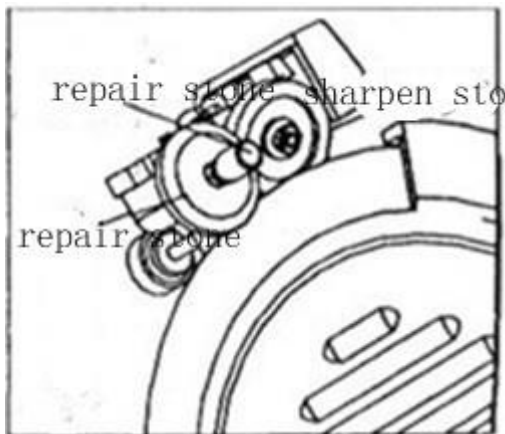
3.7.4 The sharpener is equipped with two grinding wheels, one is for sharpening the blade the other one is for repairing the edge.

Press the button when sharpening the blade, rotate the blade and press the end of grinding shaft by hand, allowing the grinding stone to touch the blade.

When sharpening the blade, you should press the end of grinding shaft by hand to remove burrs from the blade being careful not to excessively grind the blade.

Attention:

- Lightly press the grinding shaft, to produce little spark.
- Adjust the position of the grinding stone so that it connects with the side of the blade, but does not touch the edge of the blade.





3.7.5 Sharpening

Loosen the stone axis and remove the stone from the blade, press the button to stop the blade, and observe the sharpening effect

Check the blade for burrs and insure that it is sharp. If the blade is still dull you can repeat the process until you feel satisfied.

Attention: Please don't use finger to test whether the blade is sharp or not, this could result in serious injury!

3.7.6 Clean the steel and grinding stone residue from the machine.

When cleaning the blade, you can remove the protecting cover.

Attention: Do not submerge the unit in water or use harsh chemicals for cleaning.

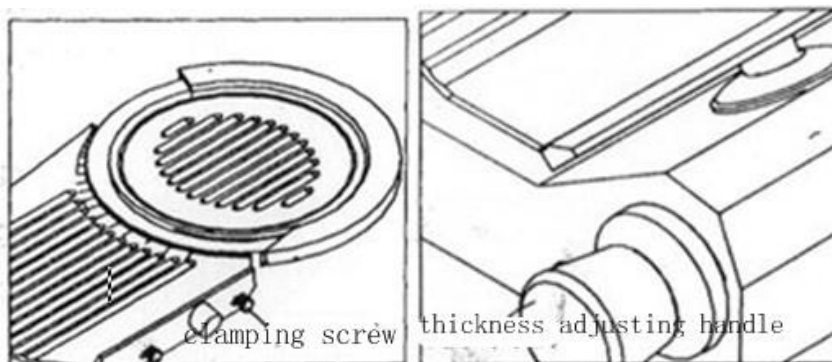
3.7.7 After repeated regrinding, the blades diameter will be reduced. When the distance between locking board and the edge of the blade is more than 5mm, please loosen the screw on the back of the locking board, move the locking board towards the blade and adjust to 2mm, then tighten the screw.

Attention: The blade needs to be changed when the diameter is reduced by 12mm.

3.8 Slicing thickness adjustment

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

3.8.2 Turning the adjustment handle counterclockwise creates a thicker slice, turn the adjustment handle clockwise for a thinner slice.



3.9 Change the blade

3.9.1 Remove the blade cover.

Remove the carrier away from the blade.

Unscrew the rod from the back of the machine.

Remove the blade cover.



3.9.2 Remove the sharpener.

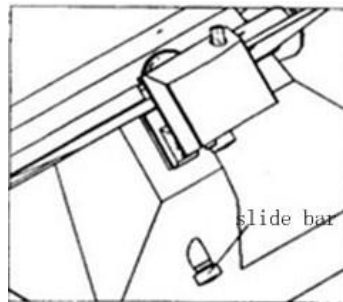
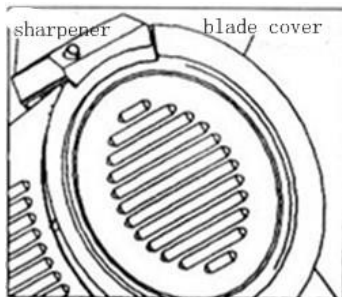
3.9.3 Take off the blade

Unscrew the three screws, remove the blade evenly.

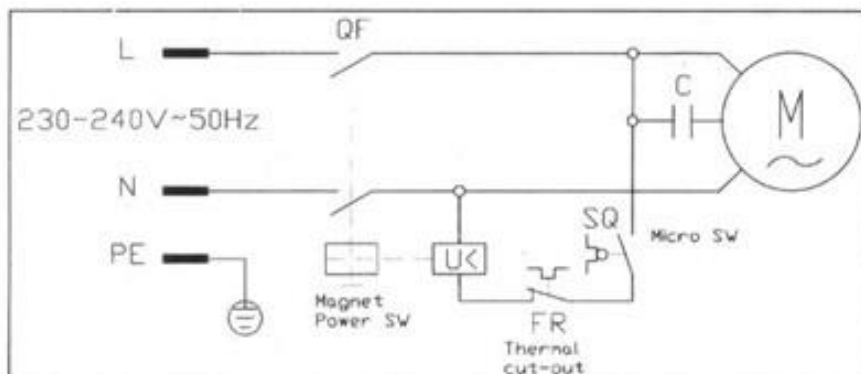
3.9.4 When installing a new blade clean the surface around the blade and the blade, gradually tightening the three screws until tight.

Attention: When replacing the blade, the machine must be turned off and the power cord removed from the outlet.

When replacing the blade, please wear protective gloves, and take precautions when handling the sharp edges.



4. Circuit Diagram





5. Trouble Shooting

The machine must be repaired, maintained by service professionals Do not attempt repairs yourself. Contact your local service agent or authorized service agent for repair.

Common troubleshooting and solutions are shown in Table 1

If the troubleshooting guide does not fix the problem please an authorized service agent.

Table 1

Troubles	Solutions
1.The machine does not work	Check the power supply, cord and outlet.
2. The machine does not cut meat or the meat slices are irregular.	1.The blade is not sharp , please read the chapter3.7 and grind the blade correctly
3.The blade edge is not sharp	1.Check the wheel installation height and grinding angle, please read chapter 3.7 and use the correct method to sharpen the blade 2. The wheel is not tightened properly, tighten the screw to fix the wheel.
4.The machine works slowly or the blade rotates slowly	Remove the bottom cover plate, and adjust the tension belt as shown in picture below (belt in a new machine should be adjusted every 2-3 months.

1. Removing the bottom cover plate



2. First loosen the nut below, then adjust the belt tension by regulating the nut.

