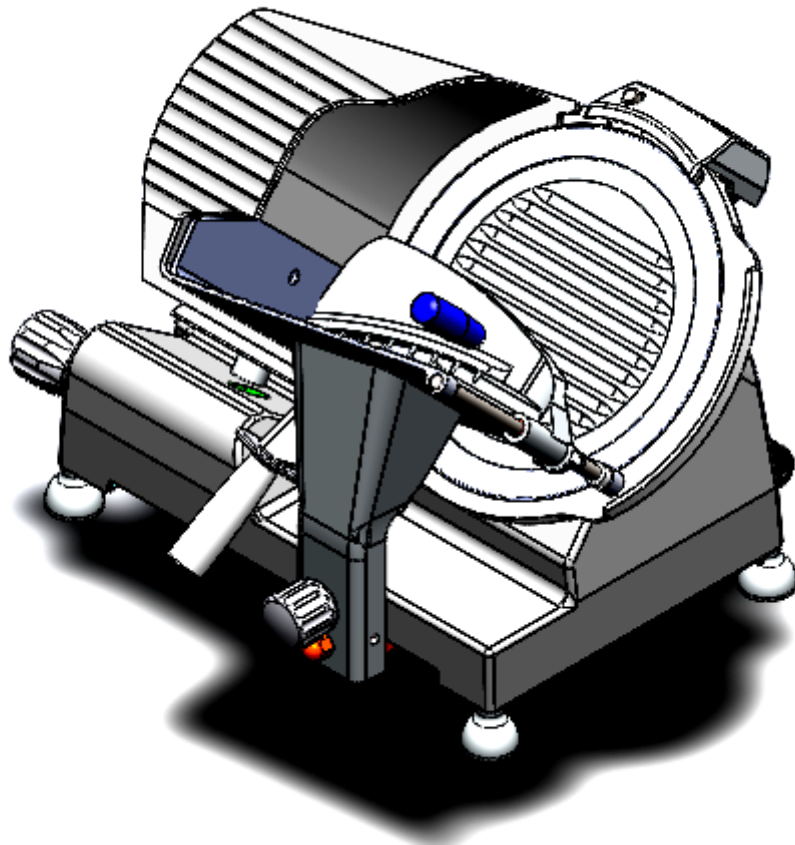




SEMI AUTOMATIC MEAT SLICER

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, frozen meat without bone, 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 not 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 trouble 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.
- The electric wire must be special soft wire bought from manufacturer or repairing department.
- 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 of 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 damage
- Frozen meat with temperature below -6°C should not be used in the slicer.
- Please attach this operation manual if reselling the machine.



- Please contact us if the manual is damaged or lost.
- Please contact us when you meet other problems which have no detail in the manual.
- 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

Model No.	PA0186
Voltage (V)	220/110
Frequency (Hz)	50/60
Power (W)	370
Rotating Speed (r/min)	1400
Blade diameter (mm)	Φ330
Slicing thickness (mm)	0.2-15
Width (mm)	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

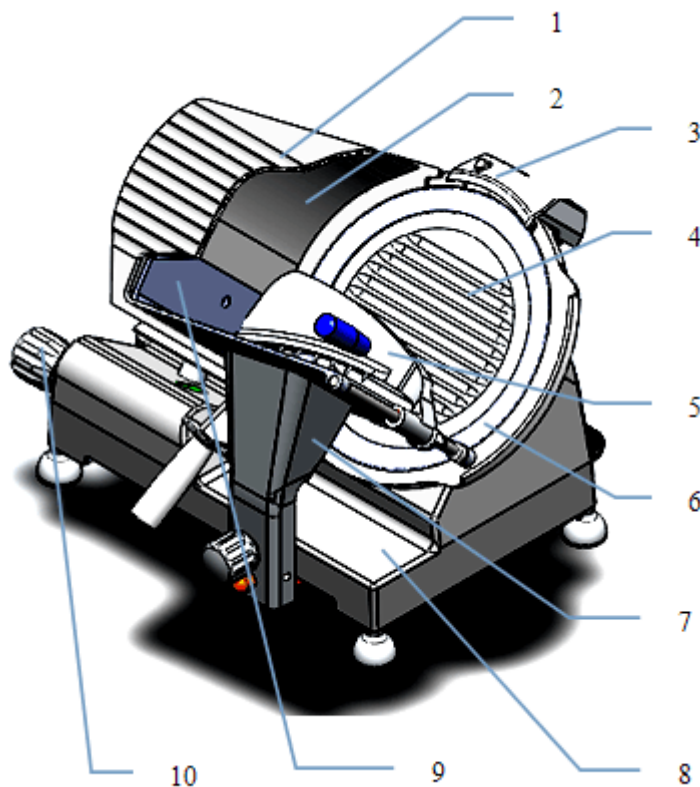
Power condition: Please make sure the power supply is consistent with the nameplate parameters. The slicer is attached with it a standard triangle plug with earth wire, the power socket must be the standard triangle.

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.

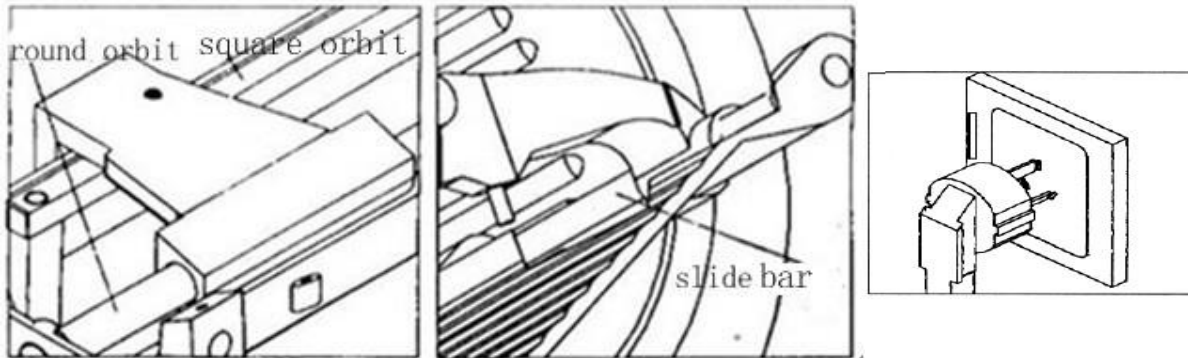


- | | | | | |
|------------------|------------------|-------------------|-------------------|----------------|
| 1. locking board | 2. plastic board | 3. grinding stool | 4. protect circle | 5. presser |
| 6. blade | 7. slide bracket | 8. table | 9. carrier | 10. handle bar |

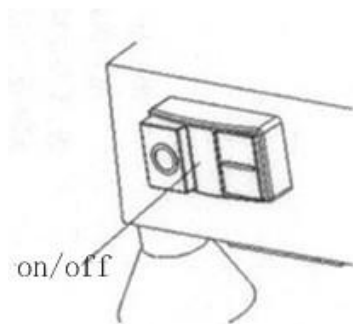
3.4 Lubrication

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

3.4.2 Spread food oil on the slide bracket.

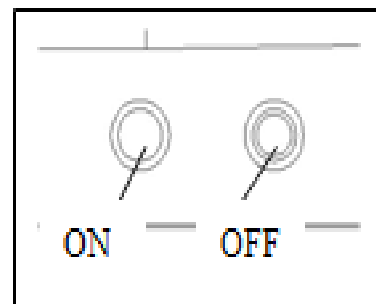


Attention: Turn off the switch and cut off the power of the machine when spread the oil.




3.5 Power wire connection

3.5.1 The power switch is located on the left side of the machine. The ring light will light up on the “ON” button is pressed and the slicer is turned on; the machine will be turned off when the “OFF” button is pressed.



3.5.2 In the connection power line, the equipment power supply needs to be connected to the power grid through an external leakage protection switch with sufficient current capacity. The leakage action value is 30mA, and the operation time is <0.1S. (This device is not equipped with this device).

3.5.3  Equipotential: The equipotential bonding in an electrical appliance is to connect the exposed metal and conductive parts of the electrical equipment and other devices to the conductors of the artificial or natural grounding body to reduce the potential difference (reduce and prevent the risk of electric shock).



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 of high-quality, wear-resistant steel, the edge of the blade has been sharpened by the manufacturer before-sale.

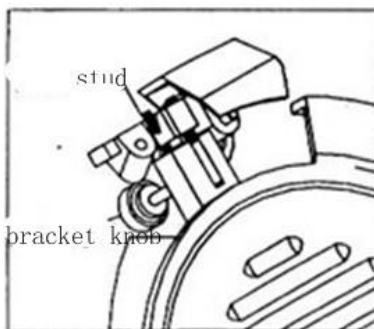
3.7.2 The blade may dull after daily use. The grinder comes with a sharpening stone that can be used repeatedly. Before sharpening the blade, you should clean the sharpening stone to prevent discoloration to the blade.

3.7.3 When the sharpener is not working, the grinding stone should be kept away from the blade, when it works, it should get close 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, and elongation of the stud can be adjusted.



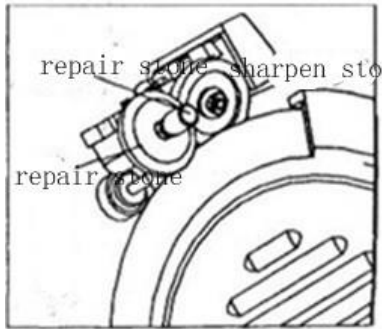
3.7.4 The sharpener is equipped with two grinding wheels, one is for sharpening wheel, the other one is for the repair of the edge.

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 and press the end of grinding shaft by hand, allowing the grinding stone to touch the blade.



Attention:

- Slightly press the grinding shaft, better to produce little spark.
- Adjust the position of the grinding stone to make the grinding stone locates on the front side of blade but can not touch the edge of the blade.



3.7.5 Sharpening

Loosen the stone axis and press button to make the stone out of 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 clean the blade, you can remove the protection 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 its diameter reduced by 12mm.

3.8 Slicing thickness adjustment

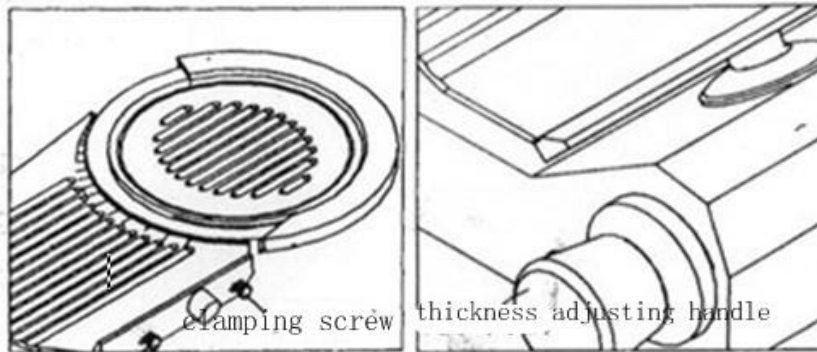
3.8.1 The slicing thickness is the distance between the blade and locking board.

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

3.8.3 When adjusting the thickness of the slice, please remember to eliminate the transmission gap. The solution is first to enlarge the slicing thickness then decrease to



desired thickness. When adjusting the thickness of the slice to thin, don't need to eliminate the transmission gap, directly adjust to the desired thickness.



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.

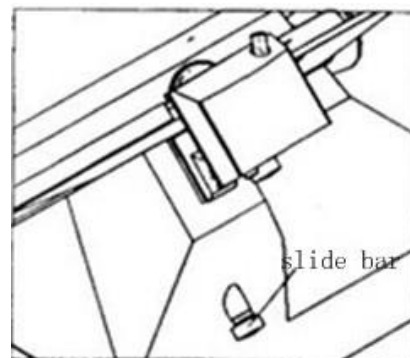
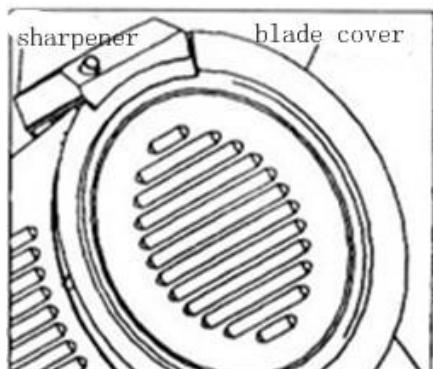
3.9.3 Take off the blade

Unscrew the three screws, remove the blade evenly.

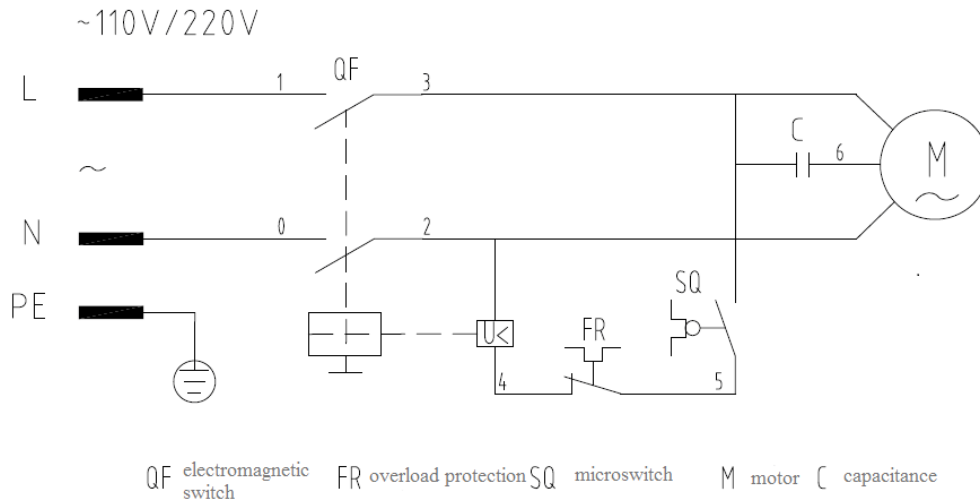
3.9.4 When installing a new blade; clean the surface around the blade, gradually tightening the three screws until tight.

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 contact an authorized service agent.

Table 1

Troubles	Solutions
1.The machine does not work	Check the power supply, cord and outlet.
2. The machine can not cut meat or the meat slices are irregular	1.The blade is not sharp , please read 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. Firstly loosen the nut below, and then adjust the belt tension by regulating the nut.

