

USER MANUAL

HB-320

PLEASE READ CAREFULLY BEFORE YOU
USE THIS MACHINE



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SAFETY DESIGN ON THE MACHINE



Ground terminal must be ground before the slicer is fixed. Avoid personal damage causing by leakage.



Do not put hands into the workspace when the machine is worked, avoid of cutting your finger.



Be sure do not touch the blade when the machine is worked or when you change or clean the blade, avoid of hurting your finger.

2. MAIN TECHNICAL PARAMETER

Rated Voltage:	110V or 220V or 380V
Rated Frequency:	50HZ
Rated power input:	0.37KW + 0.37KW
Frequency:	42T/min
Thickness of blade:	0-15mm (adjustable)
Diamond of the blade:	320mm
Weight :	88kg
Measurement :	820mm * 740mm * 580mm (length * width * height)
Maximum slice width:	250mm

3. USING INSTRUCTION

3.1 SPACE FOR PUTTING THE SLICER

The machine should be put on a steady and even surface or desk. Enough space is needed for operation and repair.

Request of the power supply:

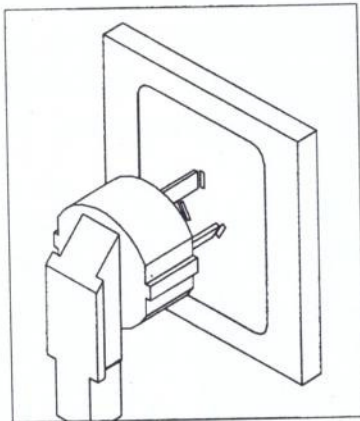
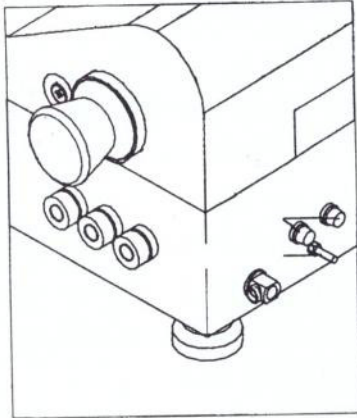
We provide two kinds of the electrical connection according to the request of our customer, one is 1 - phase (220V or 110V, 50Hz), the other is 3 - phase (380V, 50Hz). 1 - phase slicer matched with standard trigonal plug, so it needs the standard trigonal socket with connect to earthing terminal.

3.2 UNFOLD TNE CARTON

Please list all the goods mentioned in the packing list before you install the machine. If there has anything not in the carton, please contact the supplier.

3.3 SPARE PARTS AND THE POSITION

In order to use this machine correctly, please read the following carefully.



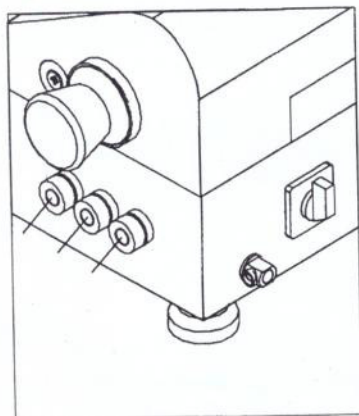
2. Put the plug in the socket, which is on the wall, the electric current of the socket should no less than 16A.



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3.6 DEBUG MACHINE

1. Before you debug the machine, be sure the blade cover, carriage, blade and other spare parts are all in the best station. And add the oil in the oil - add hole by the oil - gun.



2. Check if the blade is running by press the blade - button.

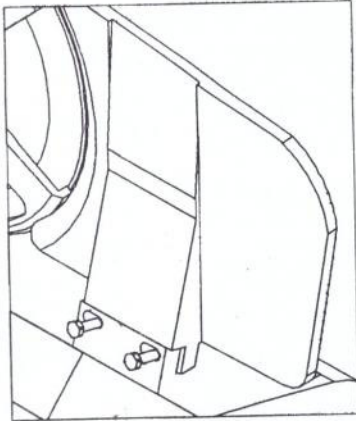
(NOTICE: When the electrical source is 380V, the blade should running on the opposite direction of the watch.)

3. Press the to - and - fro and stop button to check whether the carriage is working, and whether other spare parts are collide with each other.

4. Debug the machine 10 minutes if everything is OK.

3.7 SHARPEN THE BLADE

1. The circular blade of the slicer uses the material of high quality steel, and have been sharpened in the manufactory.
2. When the blade is become blunt, you can sharpen it by the sharpener, which is equipped with the machine. Sharpen the blade more times and less time. Clean the blade before you sharpen it. Use brush and alkali water to clean the grinding wheel when it is not clean.
3. When do not sharpen the blade, the grinding wheel should far away from the blade.

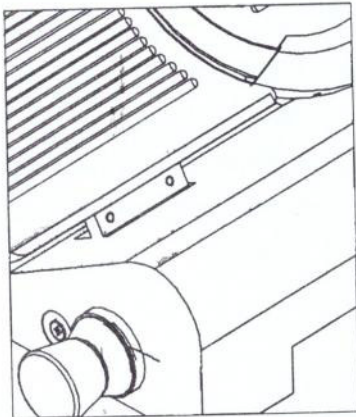


7. The diameter of the blade will become smaller after several times' sharpen, you should loose the screw at the back of the size - control board when the space between blade and size - control board is less than 5mm, move the size - control board to the blade, 2mm space is OK, then tighten the screw.

NOTICE: YOU SHOULD CHANGE THE BLADE WHEN THE DIAMETER IS LESS THAN 280mm.

3.8 ADJUST THE THICKNESS OF THE FOOD

1. The height between the blade and size - control board is the thickness of the food.



2. Turn the handle to adjust the thickness of the food
3. When adjust the slice from thin to thick, you should make the thickness much larger, and then adjust to the thickness you wanted. When adjust the slice from thick to thin, you could adjust to the thickness you want directly.

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3.9 WARM THE ICE MEAT

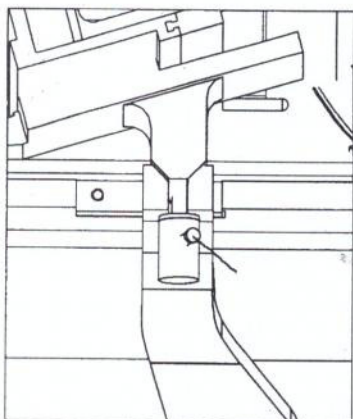
1. If the ice meat is frozen too much, it will be break up when you cut thin slice and the machine will be not run or the motor will be damaged when you cut the thick slice. So you should warm the meat (you can put the meat in the warm - keeper box)
2. When the thickness of the meat is less than 1.5mm, the suitable temperature of meat is - 40C.
3. When the thickness of the meat is more than 1.5mm, the temperature of the meat should higher than - 40C. And the temperature should promote according to the thickness of the meat.

3.10 SLICE

NOTICE:

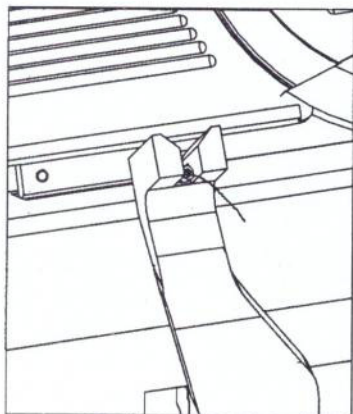
- THIS MACHINE CAN NOT CUT THE MEAT WITH BONE OR THE TEMPERATURE BELOW - 60C, OR THE FOODS WHICH IS TOO HARD OR WITH TOO MUCH WATER.
- WHEN PUT AND TAKE THE FOOD FROM THE CARRIAGE, YOU SHOULD STOP THE BLADE AND THE MOVEMENT.

3.12 ADJUST THE SPACE BETWEEN CARRIAGE AND BLADE COVER



1. The space between carriage and blade cover is 2 – 3mm, we have adjust it to the appropriate position in the factory.

2. If you want to adjust the position, you should loose the screw in the carriage, take off the carriage, and then adjust the height screw in the kickstand.



3. Fix the carriage, check the space between them and tighten the screw if it is possible.

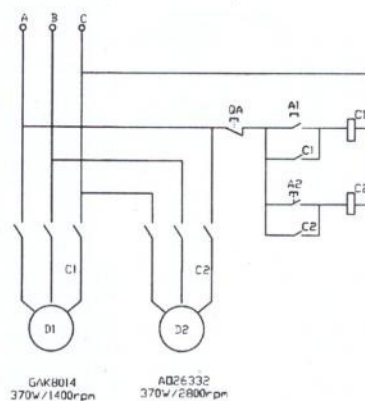


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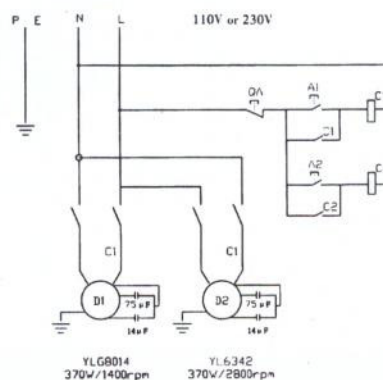
4. ELECTRIC PRINCIPLE DRAWING

4.1 Electric principle drawing

1. 3 – phase electric model



2. 1 – phase electric model



5. SOLUTION OF USUAL PROBLEM

This machine should be operated by special person.

If these methods can't solve the problem effectively, please contact the dealer or us.

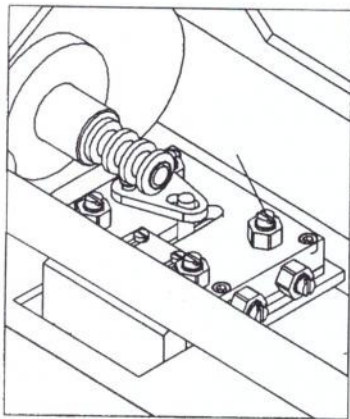
FORM 1

Malfunction	Eliminate
1. Machine do not running after operated	<ol style="list-style-type: none"> 1. Check whether it connect to the electric. 2. About 1 - phase model, check whether the fuse is loose or damaged.
2. Can't cut the slice or the thickness of the slice is not even.	<ol style="list-style-type: none"> 1. The blade is not incisive, you can sharpen it according to 3.7 2. The meat is too tightened by meat - press pole, so it can't slide easily, you should adjust it. 3. The meat is too frozen, you should warm it according to 3.9. 4. Size - control board is loosing, adjust it according to appendix 1. 5. The space between screw and the direction - track is too large, adjust it according to appendix 2.
3. Can not sharpen the knife - edge well	<ol style="list-style-type: none"> 1. Check the height of the grinding wheel and the angle of the knife - edge, sharpen the blade according to 3.7. 2. The grinding wheel is not pressed tightly, you should tighten the screw and grinding wheel.
4. The blade runs slowly or the fuse is broken when open the 1 - phase electric machine.	<ol style="list-style-type: none"> 1. Check the capacitance of to - and - fro motor (74MF) and running (14MF), to see whether they are fall off or be clobbered. 2. Check whether the slide track is short of oil, you should add the oil according to 3.4.
5. Blade running but the handle is not move.	<ol style="list-style-type: none"> 1. Check the to - and - fro motor to see if the capacitance is broken or fell down (1 - phase machine); Check whether the contact machine or connect line is fall down; check whether on - off is broken or fall down. 2. If the motor is running, you should check whether the trigonal strap is loose or broken. 3. If the adjustable screw of direction track is too tight, you should adjust the space between adjustable screw and direction track according to appendix 1.
6. The blade is not running but the handle is move.	<ol style="list-style-type: none"> 1. If the motor of blade doesn't move, check the capacitance of motor (1 - phase machine), connect machine and switch. 2. If the motor of blade is move, check whether the transmission of gear wheel is not effective.

7. ATTACHED WITH

7.1 ATTACHMENT 1

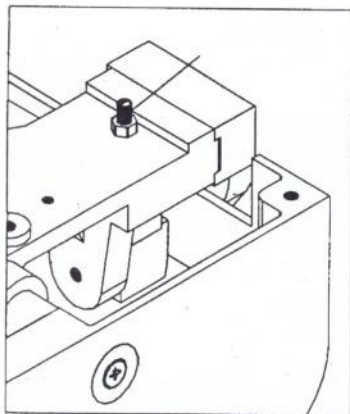
Method for adjusting the space of the tramroad



1. Press to - and - fro button, let the carriage stop in one side of the switch, cut off the power and unload the carriage.
2. Tune over the machine, unload the protective board, which are on the two sides of the motor, you could find the adjustable machine.
3. Under the adjustable machine, there are 4 pieces of M12 adjustable screw, 2 pieces of which on the two sides are used to adjust the space.
4. Use 18mm spanner to loose the nut, you can make the space smaller by turning the screw in the same direction of the watch. The suitable space should make it move smoothly, and then you should tighten the nut.

7.2 ATTACHMENT 2

Method for adjusting the space between adjustable screw and direction trade



1. Press to - and - fro button, let the carriage stop in one side of the witch, cut off the power and unload the carriage.
2. Tune over the machine, unload the protective board, which are on the two sides of the motor, you could find the adjustable screw.
3. Use 14mm spanner to loose the nut, you can made the space bigger by turning the screw the different direction of the watch. The suitable space should make it move smoothly, and then you should tighten the nut

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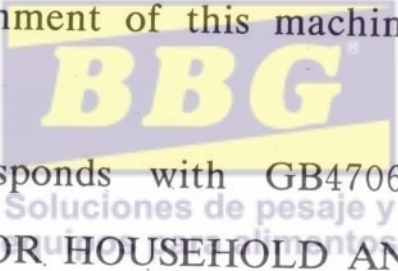
Thank you for choosing the automatic food cutter machine of our company.

Our automatic foot cutter machine is more convenient and safe – operate, it joins the advantage of the similar products in and abroad.

This machine is special for cutting food, it used for cut ice meat without bone (especially for beef and mutton), vegetable (cucumber, potato, carrot, garlic etc.). It suits for restaurant, hotel, supermarket and food industries.

The humidity environment of this machine should lower than 85%.

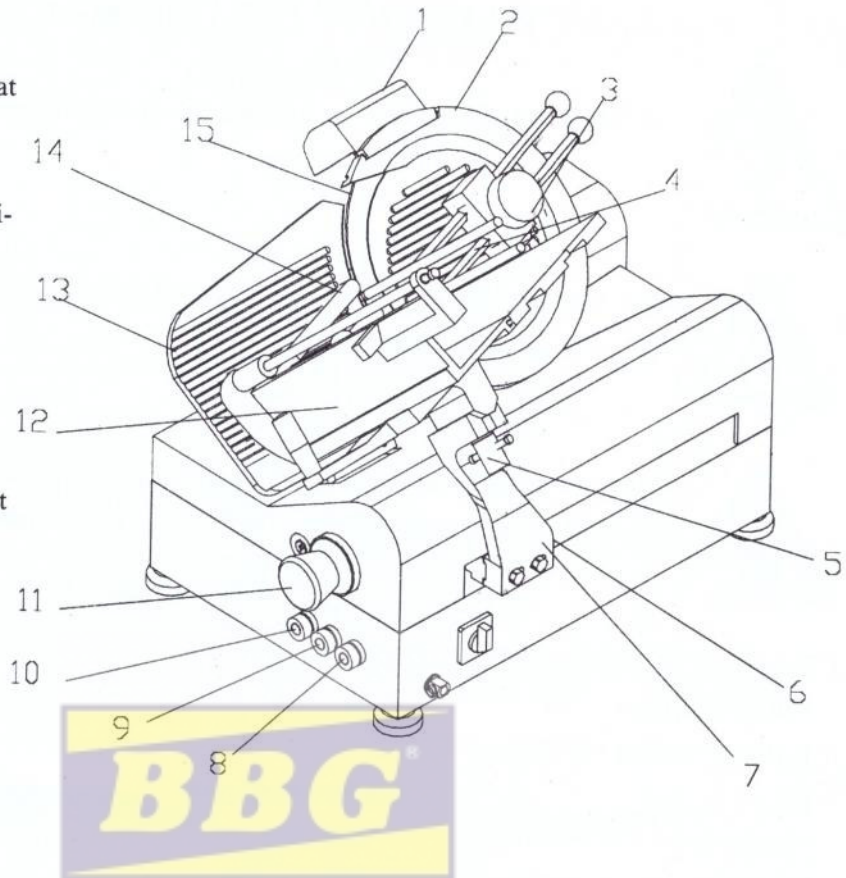
This machine corresponds with GB4706. 1 << SAFETY REQUIREMENTS FOR HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCE >>, GB4706. 38 << PARTICULAR REQUIREMENTS FOR HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCE AND COMMERCIAL AUTOMATIC DIET APPLIANCE >>>.



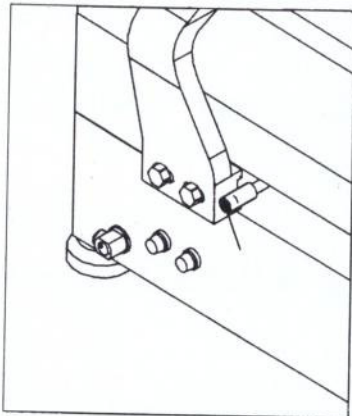
1. NOTICE

- The power supply must be complied with the requirements on the label, if not, it will cause fire or serious problem of the machine.
- Must connect the ground terminal steadily when operating, if not, it may cause an electric shock.
- Please turn off all switches and move the plug when emergency happen.
- Do not put your hands or other parts of body into the workspace when machine is operated, if not, it will hurt you.
- The machine should be repaired by manufacturer or pointed service agent if it broken.
- We are not responsible for hurting or equipment fault as self - amending of the machine.
- The electric cable should be changed immediately when it damaged.
- The machine should be used with special soft cable, which can buy from manufacturer or reparative department.
- Do not wash the machine by water, if not, it will cause an electric shock or the damage of spare parts. Because the machine is not the waterproof structure.
- Please turn off all switches and be sure move the plug when not use the machine.
- Before you clean or change the blade of the machine, please stop the machine first.
- Stop the machine when it is unusual working.
- Operator should not put on too loose clothes, and should put your long hair into the hat.
- The machine should be operated by pointed worker, non - pointed worker and children are not allowed to be close to the machine
- You should use equipotential connection when connect with other object.
- Do often check blade - cover, carriage, blade and other parts of the machine, be sure they are tight and no damage.
- Can not cut the frozen meat, the temperature of which is below - 60C
- Please attached the user manual when resale the machine.
- Please contact us if the user manual is damaged or missing
- Please contact us when you meet with some other questions, which are not mentioned in this user manual.

1. Sharpener
2. Blade cover
3. Tighten handlebar for meat press pole
4. Meat - press pole
5. Tighten screw for carriage
6. Oil - add hole
7. Sliding board holding
8. "stop" button
9. "to - and - fro" button
10. "blade" button
11. Handlebar for adjust thickness
12. Carriage
13. Size - control board
14. Meat presser
15. Blade



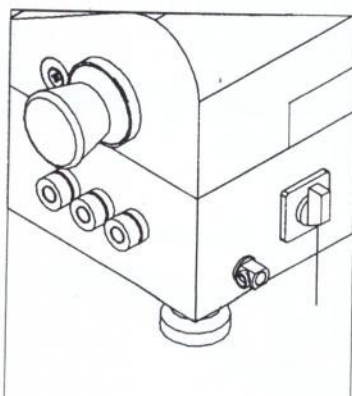
3.4 LUBRICATION



1. You should use swash lubrication between axle and speed reducer. Change the lubrication oil once per year, 18 - 22 double - curvy lubrication oil is needed. We have the lubrication oil on it before we sale this machine.

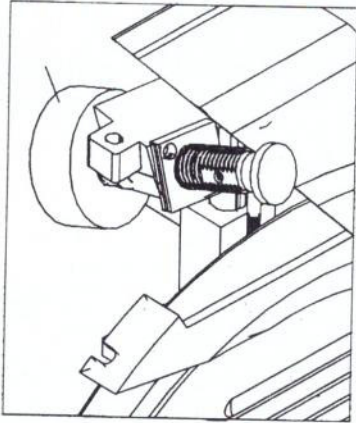
2. Lubrication between sliding and orb
Add the oil twice per time, and press it 4 - 5 times by the oil - gun. The machine should be stopped when add the oil.

3.5 ELECTRICAL WIRE CONNECTION



1. The switch of 3 - phase slicer is on the left side of the bottom of the machine. Put the switch on the "0" position, the slicer is in the station of off.

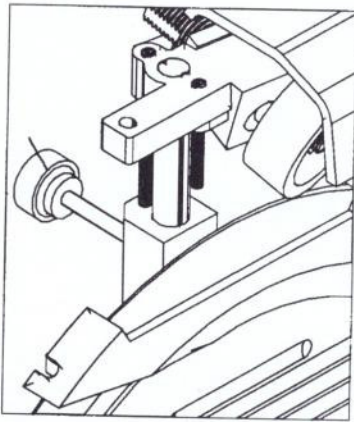
1 - phase slicer do not have the switch, but it has two insurance cable and a connect to the earth. Do not forget to use the earth cable when you use 2 - phase plug.



METHOD FOR CHANGE THE POSITION

Loose the knob of the kickstand, raise the sharpener to suitable height, turn it for 1800, then press it, tighten the knob.

NOTICE: THE HEIGHT OF THE SHARPENER IS DECIDED BY THE SCREW - POLE, THE LENGTH OF THE SCREW - POLE CAN BE ADJUSTED ACCORDING TO THE DIAMETER OF THE BLADE.



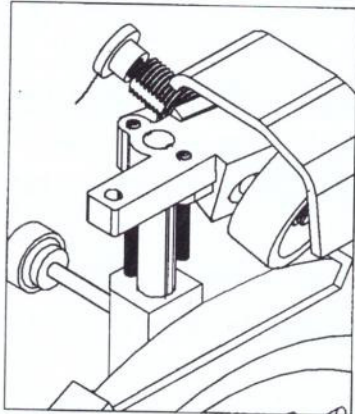
4. Pressing blade - button, make the blade circumvolving, turning the end - button of the grinding wheel in the same direction with watch, make the grinding wheel touch the blade, this is used to sharpen the blade.

NOTICE:

- BEFORE THE BLADE MOVE, YOU SHOULD CHECK WHETHER THERE THE GRINDING WHEEL TOUCH THE BALDE, TURN THE KNOB IN OPPOSITE DIRECTION OF THE WATCH TO MAKE 2mm SPACE BETWEEN THEM.

- DO NOT USE TOO MANY STRENGTH TO TURN THE KNOB, LITTLE SPARKLE IS OK.

- IF THE GRINDING WHEEL ONLY SHARPEN THE FRONT OF THE BLADE, NOT THE FACE OF THE BLADE, YOU SHOULD ADJUST THE POSITION OF THE SHARPENER.



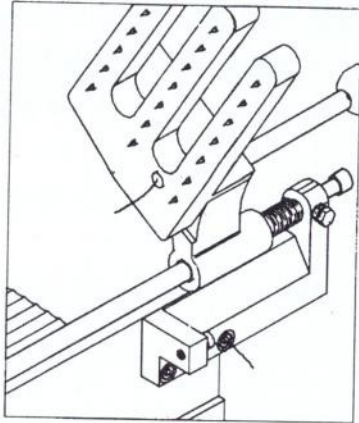
5. Effect

Turn the knob, make the grinding wheel away from the blade, press the stop - button and watch the effect. Do the same process until you are satisfied.

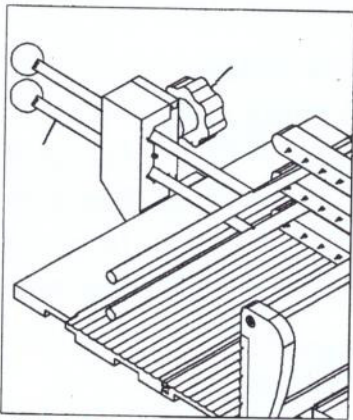
NOTICE: DO NOT USE YOUR FINGER TO TEST THE EFFECT.

6. You should clean the slicer after you sharpened the blade, and you could disassemble the blade cover when you clean the blade.

NOTICE: DO NOT CLEAN THE MACHINE BY WATER OR USE THE DEPURATIVE, WHICH IS HARMFUL TO YOUR HEALTH.

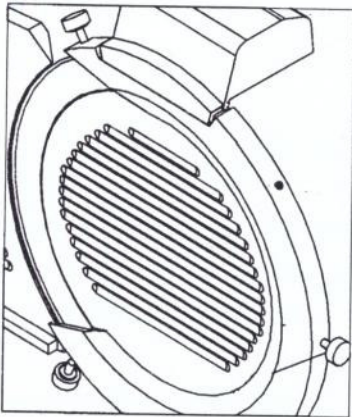


1. Take the meat presser up to the carriage, and then tune it out, hang it to the pole.



2. Loose the handle, then draw the meat - press pole out.
3. Put the hard - suitable meat on the carriage, use meat - press pole press the meat slightly and tighten the handle.
NOTICE: DO NOT PRESS THE MEAT TOO MUCH, OR THE MACHINE WILL NOT WORK NORMALLY.
4. Put the meat presser on the meat, press blade button and to - and - fro button, try to cut according to the thickness you want. Do press stop button, when you adjust the thickness.

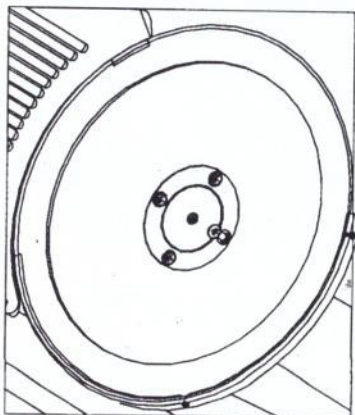
3.11 CHANGE THE BLADE



1. UNFOLDED THE BLADE COVER

Remove the carriage and blade, take off the screw on the right of the blade cover, and loose the two screws on the left, then take off the blade cover.

2. UNFOLDED THE SHARPENER



3. TAKE OUT THE BLADE

Loose four screws, then take off the blade equably.

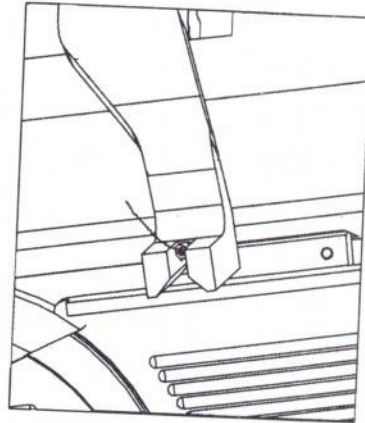
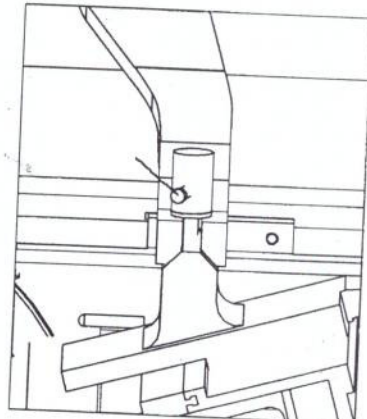
4. When fix the blade, you should let the surface clean, and use the equal strength to fix the screw.

NOTICE: YOU SHOULD STOP THE MACHINE AND CUT OFF THE ELECTRIC WHEN CHANGE THE BLADE, IT'S BETTER TO PUT ON A PROTECTIVE GLOVE. TAKE THE BLADE STEADILY, OR IT WILL HURT YOU AND OTHER PEOPLE.

1. The space between carriage and blade cover is 2 - 3mm, we have adjust it to the appropriate position in the factory.

2. If you want to adjust the position, you should loose the screw in the carriage, take off the carriage, and then adjust the height screw in the kickstand.

3. Fix the carriage, check the space between them and tighten the screw if it is possible.

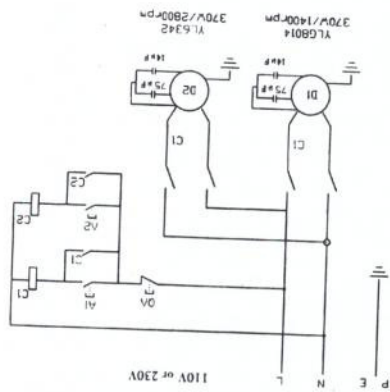
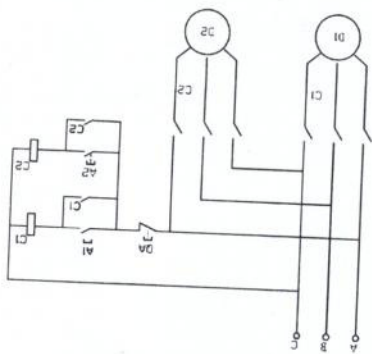


3.12 ADJUST THE SPACE BETWEEN CARRIAGE AND BLADE COVER

4. ELECTRIC PRINCIPLE DRAWING

4.1 Electric principle drawing

1.



2. 1 - phase electric model

