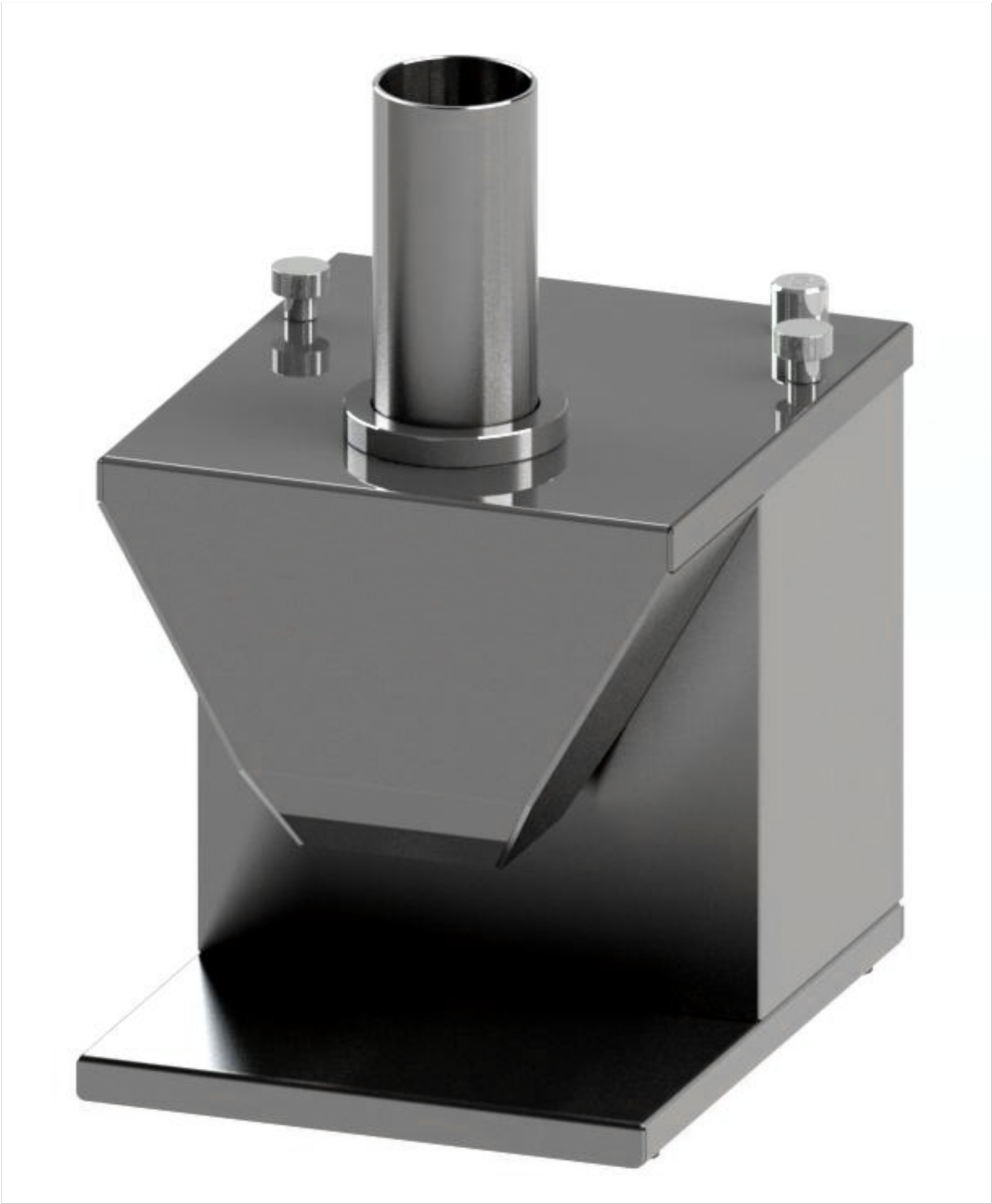


# **CSH45 ELECTRIC SAUSAGE CUTTER**

## **OPERATION MANUAL**



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**Dear users,**

**Thanks for purchase our machines. Kindly please read this manual carefully before using, especially the safety rules.**

## **1. Safety Rules**

- The adopted power supply must be in accordance with the signs on the marked power requirements, improper power source will cause a fire or a serious failure of the machine.
- The machine must be grounded reliably. An electric shock may occur if without grounding, or with an unreliable grounding.
- In case of emergency, all switched must be turned off, and power plug must be pulled out.
- The power cord must be replaced immediately if it is found damaged.
- The power cord of the machine must be purchased from the manufacturer or the maintenance agents.
- The machine cannot be washed by water. It is not waterproof structure, water washing will result in electric shock or damage on mechanical and electrical parts.
- The machine can only be used for the designed purposes. The manufacturer is not responsible for damage caused by improper operation and incorrect usage.
- Make sure the machine and the power is away from water and other liquid. If the machine accidentally fell into the water, please

immediately pull the plug out from the socket, and ask the professional and technical personnel to check the machine.

- Please do not disassemble the machine by yourself.
- It is prohibited to inset any kind of object into the tube of the machine.
- It is prohibited to touch the plug with wet hands.
- If the machine is not running, or any part is found broken, please firstly check and repair it. If necessary, please ask the qualified companies for repairing.
- Please do not repair the machine by yourself.
- Please keep the power cord away from the sharp object, away from heat, away from the fire. Please do not pull the line when pull the plug out from the socket.
- Make the the power line is not pulled out or tripping when the machine is running.
- Please do not leave when the machine is running.
- The machine is not to be operated by disabled or children or people lack of experience and relative knowledge, unless they are under supervision or guidance by the person responsible for their safety.
- Please turn off all the switched and pull out the plug when the machine is not used.
- Before cleaning the machine and replace the blade, please stop the

machine, and pull out the plug.

- When the machine is transferred, please transfer this manual with the machine.
- Please contact us when this manual is damaged or lost.
- Please contact us for any item not mentioned in this manual.

## 2. Main Technical Data

Rated voltage: 220V~240V

Rated frequency: 50Hz

Rated input power: motor 120W

Blade rotating speed: 292 r/min

Slicing thickness: 5-30, adjustable

Net weight: 7.1kgs

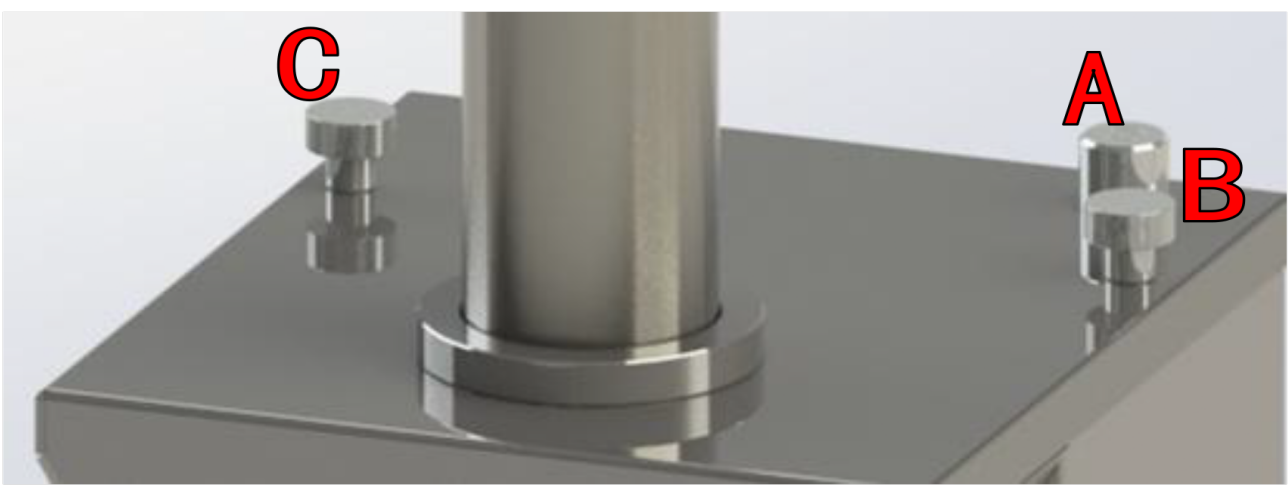
Dimension: 248mm × 189mm × 326mm (L × W × H)

Blade max diameter: 45mm

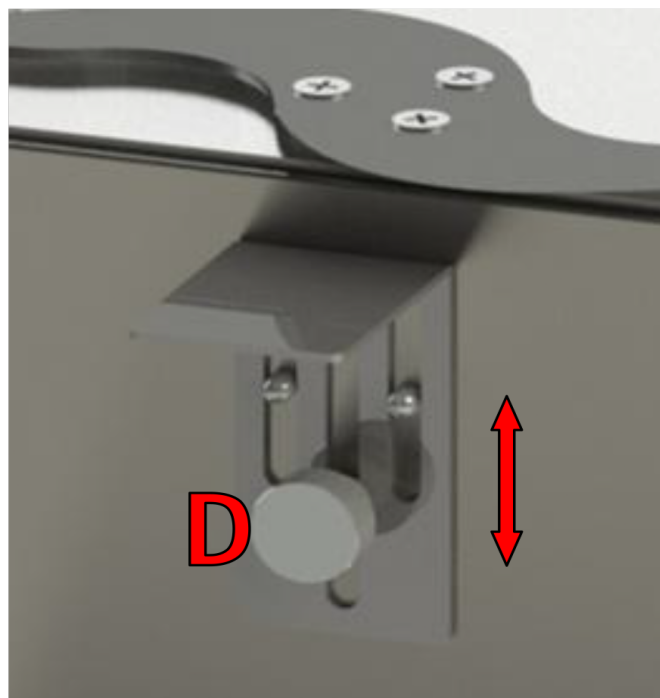
## 3. Operation Instructions

**Before first use, please use a damp cloth to clean the machine.**

1. Put one piece of sausage into the tube of the machine.
2. Press A button to start the machine, machine begins to work. Loosen A button to stop the machine.
3. If the slicing thickness needs to be adjusted, please cut off the power at first, then disassemble B and C buttons, and open the top cover.



4. Loosen D knob, then regulate the distance adjusting board up and down, when the board is closer to the blade, the thickness of the sausage is thinner. Tighten D knob when the thickness is regulated well (attention must be paid on the blade while regulating the board, in case of injury on hands).



## 4. Cleaning and Maintenance

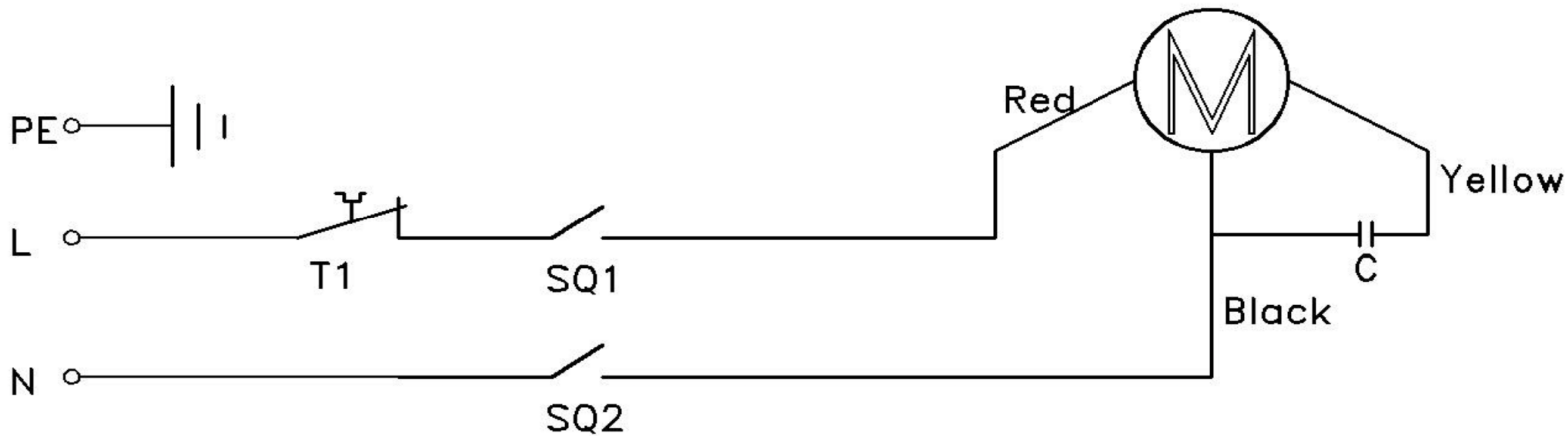
Every time after completion of work, the parts of the machine must be dismantled and cleaned to ensure food hygiene.

1. It is strictly prohibited to wash various part of the machine

with water directly.

2. Do not use any abrasive cleaning agent or metal brush to clean the machine.
3. It is prohibited to use gasoline, alcohol, acid and alkali soluble agents to wipe on the machine.
4. It is strictly prohibited to clean the machine while it is working.

## 5. Electrical Circuit Diagram



No.	Code	Name	Model and specifications	Qty
1	M	Motor	HSC45-01-06/120W	1
2	T1	Motor heat protecting device		1
3	SQ1~2	Micro switch	HLV/XCK-010	1

## 6. Common Faults and Solutions

This machine must be maintained by the professionals only, non professional personnels shall not repair without authorization, in case of human injury or mechanical electrical failure on the machine.

Common faults and solutions see chart 2

For any fault not mentioned in the chart, or the listed faults cannot be solved efficiently, please contact the distributor or contact us.

**C h a r t 2**

Faults Description	Solutions
1. Machine cannot be started	1. Check if the plug is reliably connected with power, or if the plug is inserted well.
2. Sausage cannot be cut, or the slicing is too thin	1. The distance adjusting board is too close to the blade. Please regulate the board according to Chapter 3.

**Caution:**





## **7. Warranty**

Fault occurred within warranty period under normal use, please show the warranty card and purchase invoice for free maintenance.

The warranty card is not suitable for the following conditions:

1. Warranty card and purchase invoice cannot be shown at the same time.
2. The machine was once repaired or parts were replaced by personnel without authorization.
3. The machine model and serial number has been altered or illegible.
4. Failure and damage caused by the use, maintenance, custody, or foreign matter entering, not in accordance with the requirements on the manual.
5. Periodic inspection, maintenance, repair or replacement of parts due to normal wear and tear.
6. Fault and damage caused by operation under bad conditions(dust, moisture, vibration, etc).

**Warranty period: one whole year from the date of purchase(according to the formal purchase invoice).**

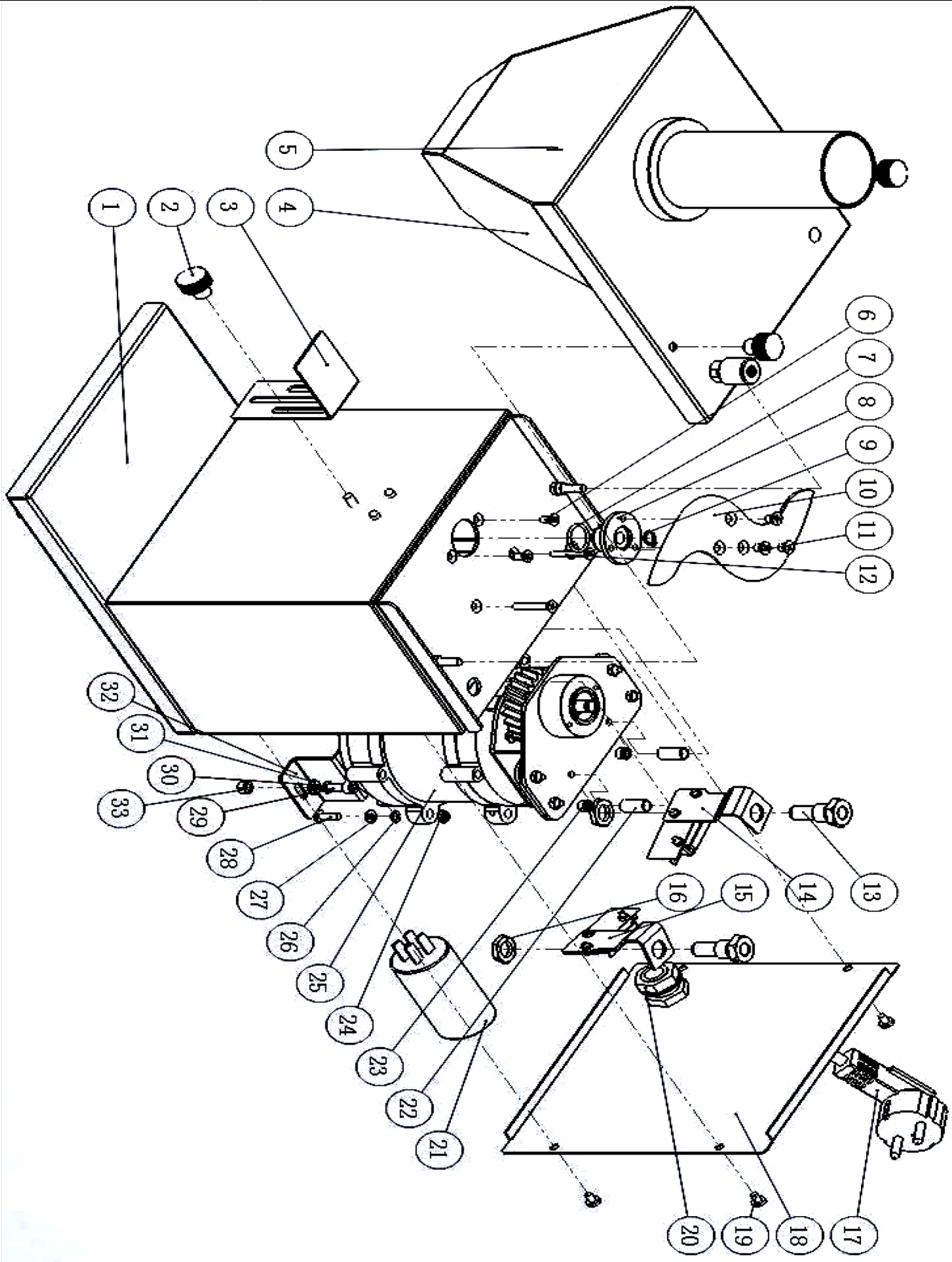
## **Package List**

<b>CSH45 Electric Sausage Cutter</b> .....	<b>1 set</b>
<b>Manual of CSH45 Electric Sausage Cutter</b> .....	<b>1 copy</b>
<b>Certificate of Qualification</b> .....	<b>1 copy</b>

# Components List

No	Picture no.	Name	Material	Qty
1	HSC45-02-00	Base unit	Assembly part	1
2	HSC45-12	Knob	45	3
3	HSC45-10	Distance adjusting board	202	1
4	HSC45-03-01	Top cover welding part	Welding part	1
5		Logo	Sticker	1
6	GB/T 819.1-2000	Cross recessed head screws M4X8	Stainless steel	2
7	GB3452.1	O type circle 16X1.8		1
8	HSC45-09	Blade connection block	6063-T5	1
9	GB/T894.1-1986	External circlips for shaft-A type 8	Black	1
10	HSC45-08	Blade	3Cr13	1
11	GB/T 819.1-2000	Cross recessed head screws M5X6	Stainless steel	3
12	GB/T 819.1-2000	Cross recessed head screws M4X25	Stainless steel	2
13	HSC45.04-00	Control button unit	Assembly part	2
14	HSC45-05-00	Micro switch unit	Assembly part	1
15	HSC45-05-00	Micro switch unit	Assembly part	1
16	GB/T 808-1988	6 angle flat nut-small-fine teeth M12X1	Stainless steel	2
17	As per order request	Power cord	Rubber	1
18	HSC45-06	Rear board	202	1
19	GB/T818-2000	Cross recessed head screws M4X6	Stainless steel	4
20	M16X1.5	Fort hood		1
21	Matched with motor	Capacitance		1
22	HSC45-11	Tube	45	2
23	GB/T 889.1-2000	1 type non metallic insert 6 angle lock nut M4	Galvanized	2
24	GB/T 6170-2000	1 type non metallic insert 6 angle lock nut M4	Galvanized	1
25	HSC45-01	Motot unit	Assembly part	1
26	GB/T 862.2-1987	External toothed lock washer 4	Stainless steel	1
27	GB/T 95-1985	Flat washer C grade 4	Stainless steel	1
28	GB/T818-2000	Cross recessed head screws M4X12	Stainless steel	1
29	GB/T 70.1-2000	Inner 6 angle cylinder head screws M5X12	Stainless steel	2

30	GB/T 93-1987	Standard spring washer 5	Galvanized	2
31	GB/T 95-1985	Flat washer C grade 5	Galvanized	2
32	HSC45-07	Motor support plate	Q235-A	1
33	GB/T 6170-2000	1 type hexagon nut M5	Stainless steel	2





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