



## **AMH220N -MEAT SLICER INSTRUCTION MANUAL**

**PLEASE READ CAREFULLY BRFORE USING THE MACHINE**

**PAY ATTENTION TO THE SAFETY AND HEALT**



Thank you for purchasing our semiautomatic meat slicer.

The meat slicer, produced by our company sharing advantages of the similar meat slicer, is easier and more safe 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, supermarkets and food processing plants

The machine should work in a environment with relative humidity not more than 85%.

This product conduct the standard of GB4706.1 *Household and similar electrical appliances - General requirements for safety* ; of **GB4706.38** *Household and similar electrical appliances - Safety, Particular requirements for commercial electric kitchen machine* .

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## **1, NOTICES**

- The power must comply with electric requirements on the label rating, if improperly use it will cause the serious trouble of the fire or the machine.
- The machine must be earthed when using, it is dangerous to get an electric shock if not ground or not reliable to be grounded.
- Please turn off all switch and cut off electricity when emergency happen
- The hand or other parts of body are not allowed to enter workspace when the machine open, or it will hurt you.
- The machine should be repaired by manufacturer or agent if the machine is broken.
- We are not responsible for injury or equipment fault if self- amend machine.
- When the electric wire is damaged, please change it.
- The electric wire must use special soft wire, buy it from manufacturer or repair department.
- The machine can not be washed by water, which is not waterproof structure, or it will cause an electric shock and damage the electric parts.
- Please turn off all switches when not operate and cut off the electricity.
- Please stop operating and turning off the machine when workman clean the machine
- Must to stop the machine when the machine operates unusual.
- Often check blade-cover, table loading meat, slice and other parts whether tight or damage
- Can not cut the frozen meat below the temperature of -6°C
- Please attach the manual operation when resell the machine.
- Please contact with us when damage or lose the manual operation.
- Please contact us when you meet other problems which have no detail in the manual operation.

## The safety labels on the machine



Reliable earth wire must be connected, avoid personal injury due to leakage.



Keep hand off the workplace when machine operates, in case of injury.



Be careful when clean and change blade and be careful of blade-edge hurt your finger and keep your hand off the blade edge.

## 2, Main Technical Specifications

Data mode	Voltage	Frequency	power	Rotating speed r/min	Cutting thickness mm	Dia of Blade mm	Weight kg	size (mm)	Max width of cutting
AMH220N	220V	50	120	1400	0~12	Φ 220	12	415*336* 339	198mm

### 3、 Operation Instructions

#### 3.1 Ready suitable place for meat slicer

The slicer should be placed on sturdy, flat platform or desktop and set aside adequate space for the slicer in order to operate, maintain, and ventilate.

#### Power requirements of the slicer

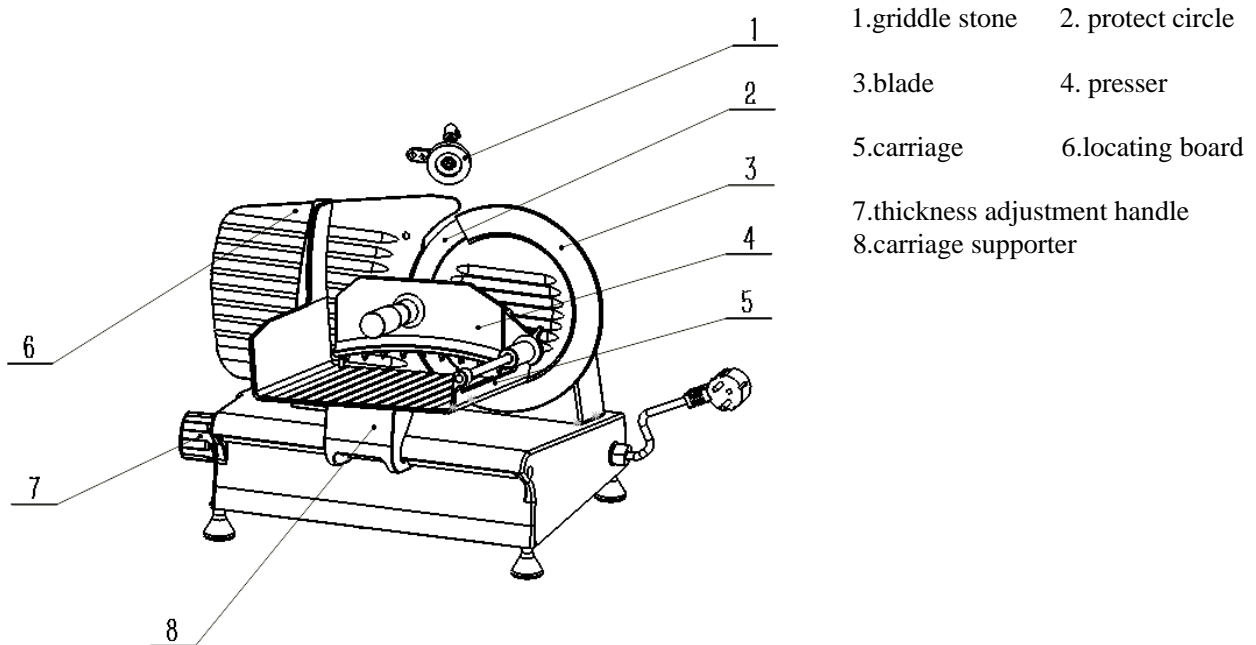
Slicer use single-phase AC and 50HZ power frequency, attached with it a standard triangle plug with earth wire, the outlet must be the standard triangle

#### 3.2 Unpacking

Before you installing slicer, please check all items attached with the machine. If anything missing, please contact the supplier.

#### 3.3 Machine parts and their locations

**Attention: In order to ensuring you can successfully use the machine, please carefully read this chapter and get familiar with the parts and their locations.**



### 3.4 Lubrication

3.4.1 Upside down the machine, spread the lubricating oil on the surface of square orbit and circle orbit before using.

3.4.2 Spread food oil on the slide bracket .

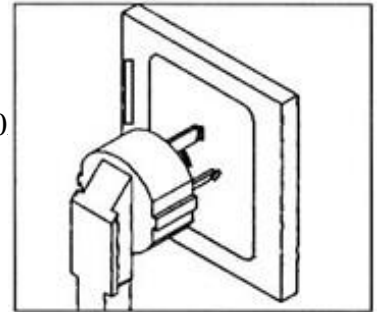
**Attention: Turn off the switch and cut off the electricity of the machine when spread the oil.**

### 3.5 Power wire connection

3.5.1 The switch locates on the left side of the machine

3.5.2 Insert the plug into the outlet, the rated current should not less than 10

3.5.3 When use two plugs, you should use reliable earth wire



### 3.6 Test-run the machine without loading

3.6.1 Before test-run the machine, you should carefully exam the tightness and damage of blade cover, carrier , blade and other parts and spread the oil on the surface of square orbit and circle orbit.

3.6.2 Press the button to exam whether the blade work or not, to exam whether there is something unusual happen

3.6.3 If there is nothing unusual happen, you can use the machine after three minutes unload work

### 3.7 Blade grinding

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

3.7.2 The circle blade may turn dull after use and you can choose the grinding stone carried with the equipment to regrind, repeatedly and timely. Before sharpening the blade, you should clean the oil spill to avoid the oil spill spread on the grinding stone, If the stone is dirtied by the oil, you can use brush and alkaline water to clean the grinding stone.

3.7.3 When the grinding stone is not working, it should keep away from blade.

**Attention: Slightly press the grinding shaft, better to produce little spark.**

### 3.7.5 Sharpening effect

Loosen the wheel axis press button to make the wheel out of the blade, press the button , to stop the blade, and observe the sharpening effect

If the blade edge appears sharp burr, it proves that the blade is sharp enough, or you can repeat the process until you feel satisfied.

Attention: You can not use finger to test whether the blade is sharp or not, avoid cutting your finger.

### 3.7.6 Clean the steel and grinding stone ash on the machine.

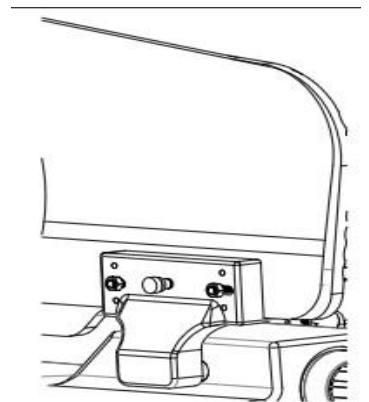
When clean the blade, you can remove the protection cover.

**Attention: You can use water to wash but can not use cleanser that harmful to human health. The blade need to be changed when its diameter is less than 240mm.**

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

3.8.2 Counterclockwise the handle bar, the slice becomes thick, clockwise the handle bar, slice thin.

3.8.3 When you adjust the thickness of the slice to thick, please remember to eliminate the transmission gap. The solution is first enlarge the slicing thickness then decrease to the desired thickness. When adjust the thickness of the slice to thin, you do not need to eliminate the transmission gap, directly adjust to the desired thickness.



### 3.9 Melting meat

3.9.1 If the frozen meat is too hard, it is easy to appear fragments when cut thin slices; when cut thick slice the resistance may too large and likely to cause motor stall, or even burning motor, so you must melt the meat (put frozen meat in the incubator, the process that the temperature of the meat both inside and outside rise slowly called melting the meat.

3.9.2 Meat thickness less than 1.5mm, suitable meat temperature both inside and outside is  $-4^{\circ}\text{C}$  (put the frozen meat in the refrigerator that has been cut off power for eight hours ) . press the meat with a fingernail ,the surface of the meat may appear impression

3.9.3 Slice thickness greater than 1.5mm, the meat temperature should be higher than  $-4^{\circ}\text{C}$  . And as the thickness increases, the temperature of meat should also be a corresponding increasing

### 3.10 Change the blade

#### 3.10.1 Remove the blade cover.

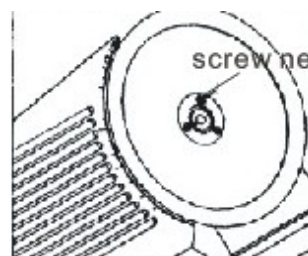
Remove the carrier away the blade.

Unscrew the rod from the back of the machine.

Move away the blade cover.

#### 3.10.2 Remove the grinding stool

#### 3.10.3 Remove the blade





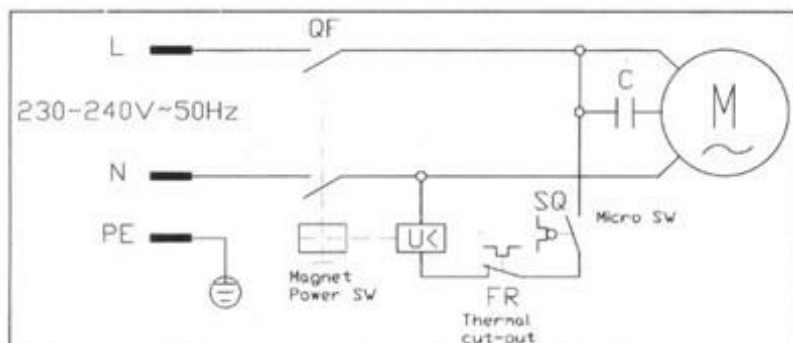
Unscrew the three screws, remove the blade.

3.10.4 Install the blade; wipe out the surface of the blade and gradually tighten the three screws for fixing

**Attention: When replace the blade, you must stop the operating of the machine and cut off the electricity.**

**When replace the blade, you should wear protective gloves, and be careful when remove or install the blade**

#### 4、 Circuit Diagram



#### 5、 Troubleshooting

The machine must be repaired, maintained by professionals and non - professionals are not allowed to repair, so as not to cause personal injury or mechanical, electrical fault.

Common troubles and solutions are shown in Table 1

When troubles are not listed in the table or solutions do not work, please contact the agent or the manufacturer

Table 1

Troubles	Solutions
1、 The machine does not work	Check whether the machine connect reliable power
2、 The machine can not cut meat or the meat slices is irregular	1,The blade is not sharp , please read the chapter3.7 and grind the blade correctly 2,Meat is too rock ,please read chapter3.9 and melt meat1 ,
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 grind the blade 2 , the wheel is not pressed , tighten the screw to fix the wheel .