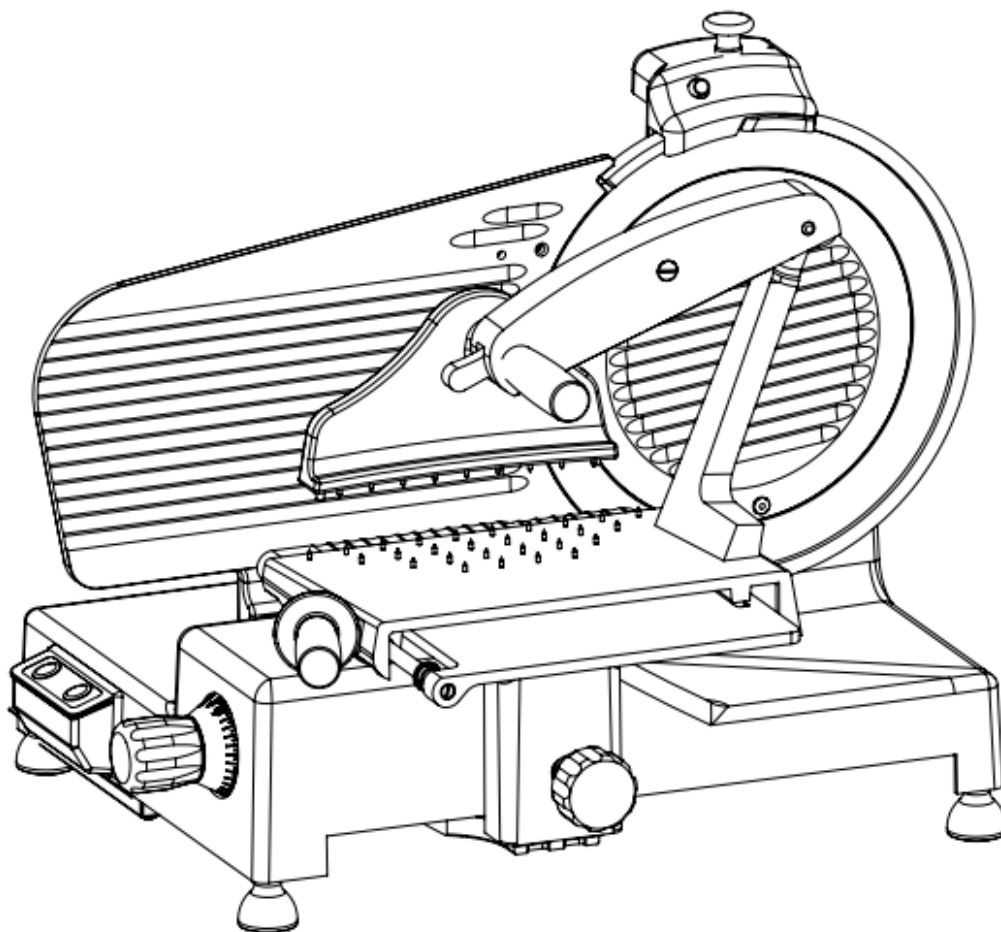


# ggmgastro

## AMVH350 Semi-automatic Food Slicer Operation Manual



## **PREFACE**

Thank you for choosing our semi-automatic food slicer.

The food slicer produced by our company is more convenient and safer to use based on the advantages of similar products at home and abroad.

The slicer is a special machine for food slicing. it can cut ham sausages and frozen meat without bones (especially beef and mutton).

Root-shaped vegetables (such as ginger, potatoes, carrots, sweet potatoes, etc.) . It is suitable for use in cafeteria, restaurants, supermarkets and food processing plants.

The environment relative humidity should be less than 85%.

This product implements GB4706.1 "General requirements for safety of household and similar electrical appliances", GB4706.38 "Special requirements for safe and commercial electric food processing machinery for household and similar electrical appliances" and the company product standard Q/DHL002-2009 "food slicer technical requirements".

## **INDEX**

- 1 NOTICE**
- 2 MAIN TECHNICAL PARAMETERS**
- 3 DIRECTION FOR USE**
  - 3.1 SITE PLACE**
  - 3.2 UNPACKING**
  - 3.3 SLICER PARTS AND THE POSITION**
  - 3.4 LUBRICATING**
  - 3.5 POWER CORD CONNECTION**
  - 3.6 IDLE RUNNING TEST**
  - 3.7 SHARPENING**
  - 3.8 ADJUSTMENT OF THICKNESS OF FOOD SLICES**
  - 3.9 MELTING MEAT**
  - 3.10 CUT INTO SLICES**
  - 3.11 REPLACE BLADE**
- 4 ELECTRICAL SCHEMATIC DIAGRAM**
- 5 COMMON TROUBLESHOOTING METHOD**
- 6 PACKING LIST**
- 7 CERTIFICATE**

## 1 NOTICE

- The power supply used must meet the power requirements indicated on the signage. Improper use will cause fire or serious failure of the machine.
- The machine must be reliably grounded, otherwise it will lead to the risk of electric shock.
- In case of emergency, all switches must be turned off immediately and the power plug unplugged.
- When the machine is running, the part of the hand or body must not enter the work area, otherwise it will cause personal injury.
- If failure appears, machine should be sent back to the production plant or designated dealer repair department for repair.
- Any change to the machine will cause a personal, equipment accident. We shall not be liable for the consequences resulting therefrom.
- If the power cord is damaged, it must be replaced immediately.
- The power cord of this machine must be supplied with a dedicated flexible cable or a special component purchased from a production plant or maintenance department.
- The machine shall not be flushed with water. This machine is not a waterproof structure. Washing with water will cause electroshock and damage to mechanical and electrical devices.
- Turn off all switches and unplug the power supply when it is not in use.
- The operator should first stop the machine from running when cleaning the machine and replacing the blade.
- If an abnormal operation of the machine is found, it should be stopped immediately.
- When operating the machine, loose clothes can not be worn and the long hair should be covered with a hat.
- Always check blade cover, meat carrier, blades and other components for loosening and damage.
- When the machine is transferred, please transfer this manual at the same time.
- Please refer to us if you can't find the information you need in this instruction manual.
- The appliance cannot be used by persons with disabilities or children or persons lacking experience and common sense unless supervised or directed by persons responsible for their safety.
- 1. Meat thickness less than 1.5mm, suitable meat temperature both inside and outside is  $-4\text{ }^{\circ}\text{C}$   
2. Slice thickness more than 1.5mm, the meat temperature should be higher than  $-4\text{ }^{\circ}\text{C}$ .  
And as the thickness increases, the temperature of meat should also be increased

**!!! Failure to comply with the above will not guarantee the safety of the equipment and the warranty service.**

**SAFE MARK**



The machine must be reliably grounded before running to avoid accidental personal accidents due to leakage of electricity.



When the machine is in normal operation, it is strictly forbidden to extend the working area of the finger and avoid cutting off the finger.



When the machine is working or blade being changed, the fingers should not touch the blade edge to avoid pricking the finger.

## 2 MAIN TECHNICAL PARAMETERS

Rated voltage 100-120V □ / 220-240V □, 3N~380V, 50Hz □ / 60Hz □, a variety of voltages and frequencies are for option

<b>MODEL</b>	<b>AMVH350</b>
<b>POWER (W)</b>	400
<b>Rotation speed (r/min)</b>	1400
<b>Blade Dia. (mm)</b>	φ350
<b>Slice thickness (mm)</b>	0.2-30
<b>Slice width (mm)</b>	240

## 3 DIRECTION FOR USE

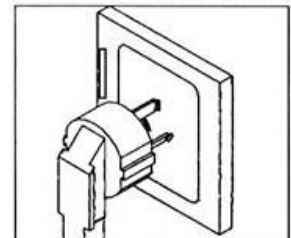
### 3.1 SITE PLACE

The slicer should be placed on a solid and flat platform or desktop. Set aside enough space for the slicer to operate, maintain and ventilate.

Requirements for power: please ensure that the power supply and nameplate parameters are consistent. Unless there is special instruction, the slicer is equipped with a standard triangle plug with ground wire, requiring the power supply to use a standard triangle outlet with ground wire.

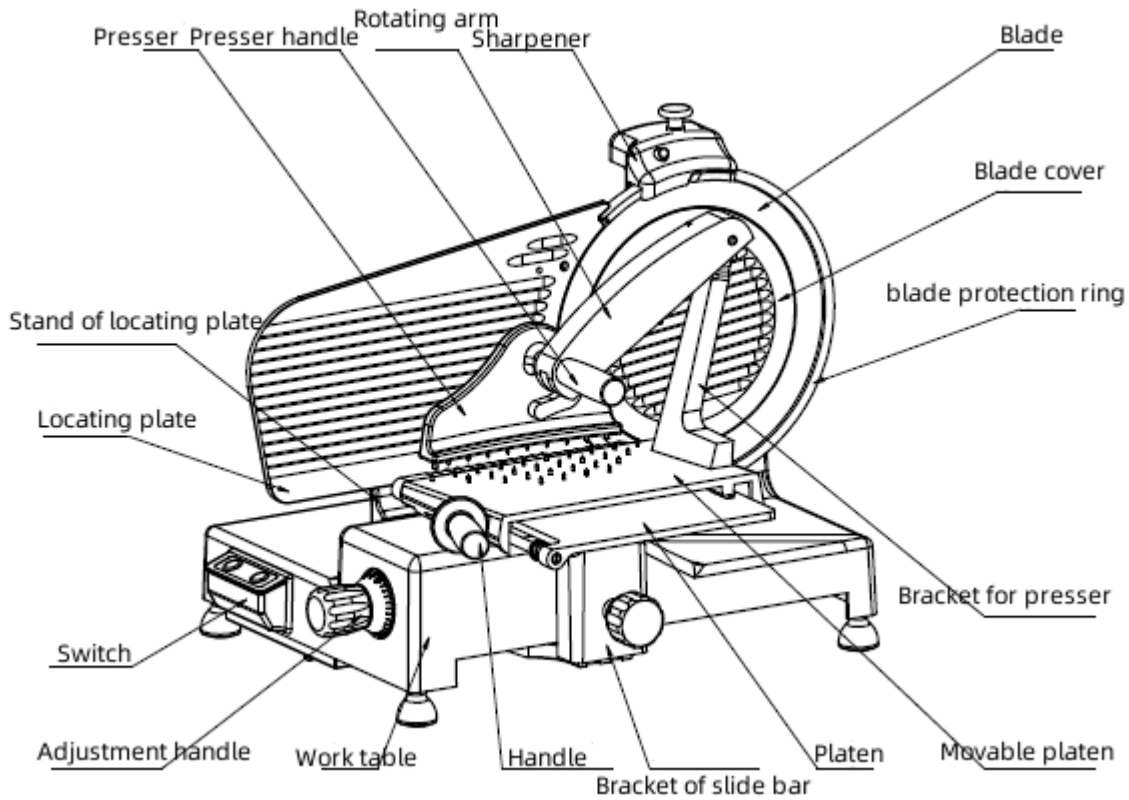
### 3.2 UNPACKING

Please count all items according to the packing list attached to the box before installing the slicer. If missing, please contact the supplier.



### 3.3 SLICER PARTS AND THEIR POSITION

**NOTE:**to ensure successful use of this slicer, please read this section carefully and be familiar with the parts and locations of the slicer.

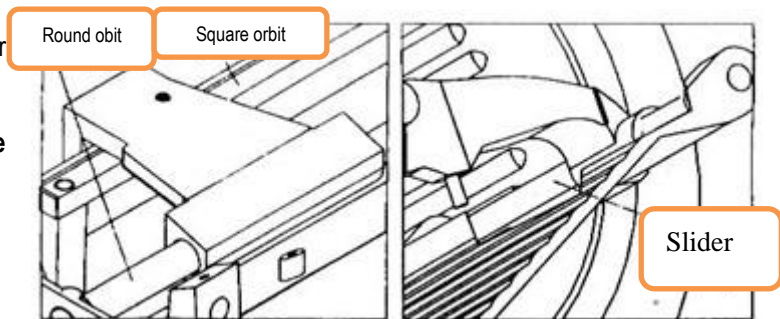


### 3.4 LUBRICATING

3.4.1 Flip the machine, add lubricating oil to circular guide rail and square guide rail, once every 7 working days.

3.4.2 Add lube oil to the slide rod of the presser.

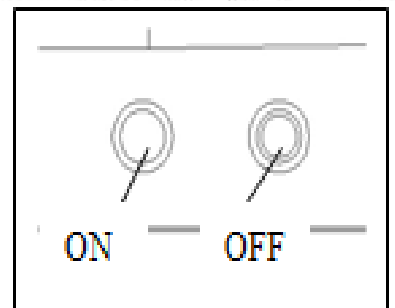
**Note:** use sewing oil for lubricating oil. Turn off the machine and unplug the power supply when adding oil.



### 3.5 POWER CORD CONNECTION

3.5.1 The power switch of the slicer is on the front left of the machine. When press down the “on” button, the slice machine start to work. When the "OFF" button is pressed, the machine will be turned off.

3.5.2 In the power supply line, the power supply of the equipment needs to be connected to the power grid by external leakage protection switch with sufficient current capacity, and the leakage operation value is 30 mA, and the operation time is less than 0.1S. (This product is not fit for this device).



3.5.3 ⚠ Equipotentiality :The equipotential connection in electrical appliances is to connect the exposed metals and conductive parts of electrical devices and other devices with conductors used in artificial or natural grounding bodies to reduce the potential difference (reduce and prevent the danger of electric shock).

**Note:** the equipment must be reliably attached to the ground wire. The manufacturer will not be responsible for any problems arising from non-compliance with safety rules.

### 3.6 Idle running

3.6.1 Before idle running, check if there is any damage or loosen part on protection plate,meat carrier,blade and add oil to the lubricating guide rail and the pressure block slide rod.

3.6.2 Press the blade and start/stop button by inch,check if the blade and meat carrier is running,if there is any abnormal condition

3.6.3 If there is no abnormal condition, the operation shall be carried out after 3 minutes of continuous idle running.

### 3.7 SHARPENING

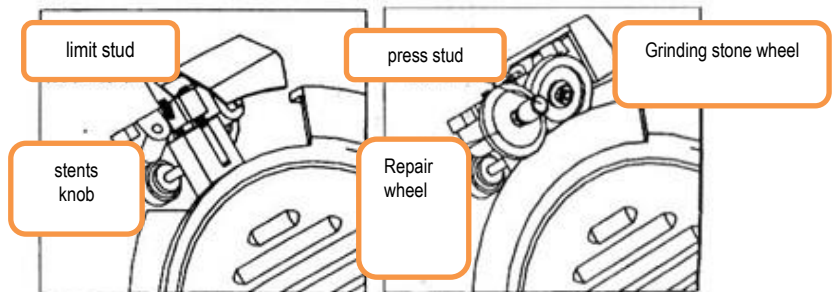
3.7.1 The round blade of the slicer is made of high-quality wear-resistant tool steel, and the cutting edge is sharpened before leaving the factory.

3.7.2 The round 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 it stains on the wheel, If the wheel is stained by the oil, you can use brush and alkaline water to clean the grinding stone.

3.7.3 When the sharpener is working,the grinding stone should get close to the blade.When it does not work,turn the sharpener 180 degree,the grinding stone should be kept away from the blade.

Method to change position: loosen the knob on the support, hold the grinding wheel cover to the proper height, turn 180 °, press it, lock the knob.

**Note: the height of both positions of the sharpener is limited by two studs, and the stud elongation can be adjusted according to the diameter of the blade.**



3.7.4 The sharpener is equipped with two grinding wheels, one is for sharpening , the other one is for the repair of the edge. When sharpen the blade,Press the starting button to rotate the blade and press the end of grinding shaft by hands, making grinding stone touch the blade, and rotating blades driven wheel, then the blade can be sharpened. when repair the blade edge,you should press the end of grinding shaft by hands in the aim of repair edge burr, please do not grinding excessively.

Note:

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

The position of the sharpener should be adjusted if the grinding stone grinds only the tip of the blade edge rather than the whole blade edge

#### 3.7.5 Grinding effect

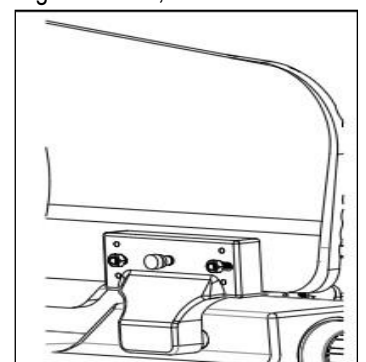
Release the wheel shaft knob to remove the grinding wheel from the blade, press the stop button, stop the blade and observe the grinding effect. If sharp burrs appear at the edge, It proves that the edge is sharp enough, sharpening is finished, otherwise repeat the above grinding process until you feel satisfied.

**Note: Do not use finger to test whether the blade is sharp or not in case figures get hurt.**

3.7.6 Iron foam and grinding wheel ash shall be cleaned after grinding the knife. Remove the blade disc when cleaning the blade.

**Note: do not rinse with water. Do not use cleaners that are harmful to human health.**

3.7.7 After repeated re-grinding, the diameter of the blade will become smaller. 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 keep their distance at 2mm, then tight the screw.

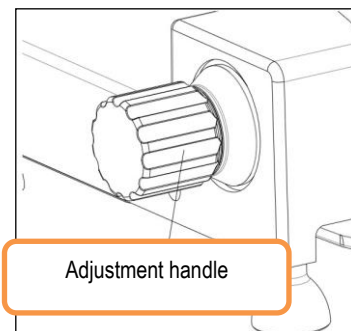
**Note: replace the blade when its diameter is reduced by 12mm**

### 3.8 ADJUSTMENT OF THICKNESS OF FOOD SLICES

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



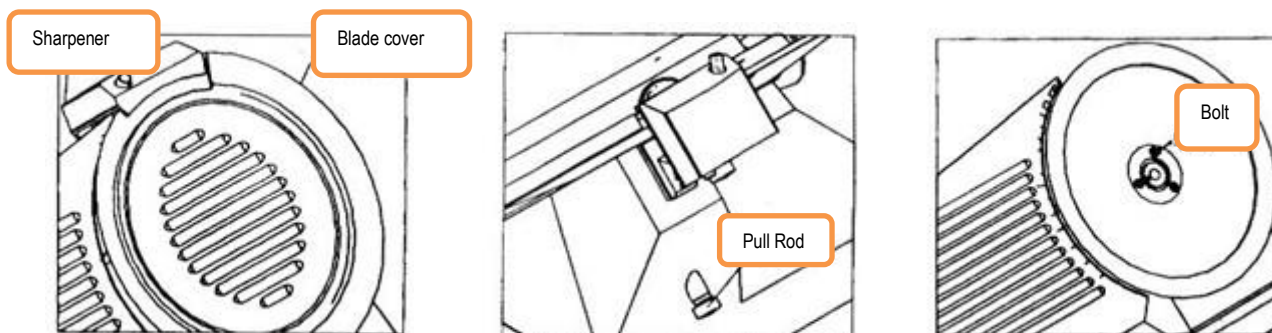
### 3.9 Melting meat

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 burn the motor, so the meat must be melt (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°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

4.9.3 Slice thickness more than 1.5mm, the meat temperature should be higher than -4 ° C . And as the thickness increases, the temperature of meat should also be increased correspondingly.

### 3.10 REPLACE THE BALDE



#### 3.10.1 Removal of knife disc

Remove the meat stand from the blade, pull down the lever from the back of the machine, and move away the blade cover

#### 3.10.2 Remove the grinder.

#### 3.10.3 Take blade down

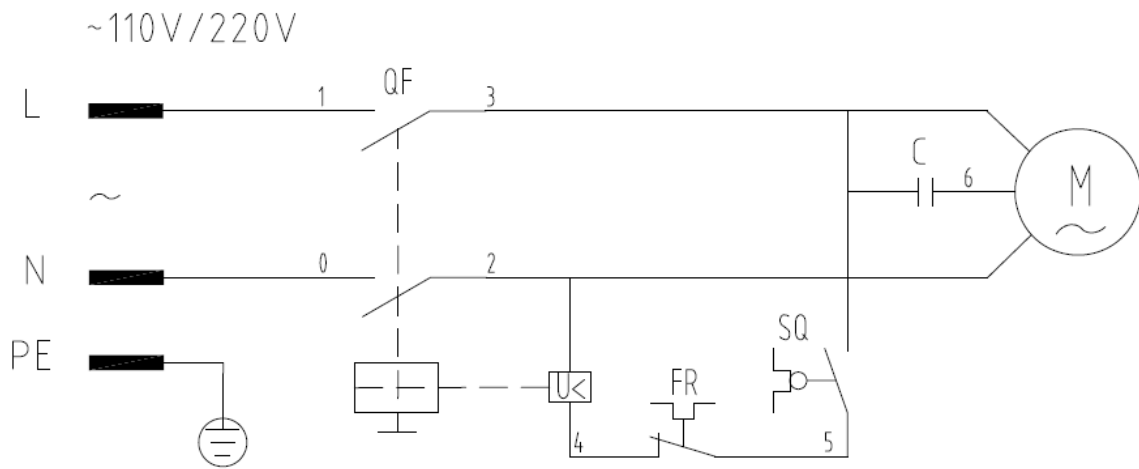
Unscrew the 3 fastening screws and remove the blade evenly and forcefully.

3.10.4 When installing the blade, wipe the blade positioning surface and the blade positioning surface clean, and the 3 fastening screws should be evenly loaded and tightened gradually.

**Note: When replacing the blade, the machine must be stopped. And unplug the power supply.**

**Wear protective gloves when replacing blades. When you remove or install the blade, take hold of it and be careful that the blade hurts.**

#### 4.WIRE DIAGRAM



QF Electromagnetic Switch    FR Overload protection    SQ Micro switch    M motor    C Capacitor