

**Operating Manual for Meat Slicer
Models HBS-195JS, HBS-250
HBS-300**



I . Important

- AC power supply must comply with electric requirements on the label rating.
- The machine must be earthed during operation, ensure a reliable ground connection.
- Turn off all switches and unplug from AC in case of emergencies during operation.
- Keep hands and other body parts away from the cutting area during operation.
- The appliance should be repaired only by a qualified technician, if damaged or worn, the electrical supply cord must be replaced by a qualified technician.
- The slicer cannot be washed with water, it is not the waterproof structure; electrical shock and damage the mechanical and electric parts can result.
- When not using the appliance, turn off all switches and unplug from the AC supply.
- Disconnect the slicer from the AC power supply during cleaning.
- Periodically check the moving parts for wear and to ensure they have not loosened with use.
- Do not cut frozen meat below the temperature of -6°C .



Ensure that the unit is properly grounded before use.



Slicer operates automatically; keep hands clear of the blade during operation.



Beware that the blade is sharp, take suitable precautions when cleaning and changing the blade.

II . Main Technical Specifications

Model:	12" 300 (300A)	11" 275 (275A)	10" 250 (250A)	9" 220 (220A)
Voltage	220V 50HZ OR 110V 60HZ	220V 50HZ OR 110V 60HZ	220V 50HZ OR 110V 60HZ	220V 50HZ OR 110V 60HZ
Power	250W	250W	150W	120W
Slicing thickness	0.2~15MM	0.2~15MM	0.2~12MM	0.2~12MM
Blade diameter	300MM	275MM	250MM	220MM
Max slicing width	220MM	220MM	180MM	160MM
Weight	23.5KGS(22.5KGS)	23 KGS (20KGS)	16.5KGS(15 GS)	15KGS(14.5KGS)
Measurement	554X460X423MM	535X440X400MM	500X414X355MM	450X378X350MM
Model:	9" 220JS(220J)		8" 195JS (195J)	
Voltage	220V 50HZ OR 110V 60HZ		220V 50HZ OR 110V 60HZ	
Power	120W		120W	
Slicing thickness	0.2~12MM		0.2~12MM	
Blade diameter	220MM		195MM	
Max slicing width	160MM		160MM	
Weight	12KGS(12.2KGS)		11.5KGS(11.7KGS)	
Measurement	450X378X350MM		399X375X303MM	

III. Machine instruction and part name:



1. Blade
2. Slicer thickness regulator
3. Sharpener
4. Blade cover
5. Active pusher
6. Carriage
7. Switch
8. Handle & scale
9. Product pusher handle
10. Plastic board

IV. Operation

1. The unit should be installed on a work surface that has sufficient stability and strength to support its weight.
2. Ensure that the line voltage of the AC supply matches the rated voltage of the slicer.
3. Turn the switch on and let the unit run for 2-3 minutes to ensure that it is operating properly.
4. Turn the switch on, ensure that the power button lamp is lit, and the blade rotates counter clockwise.
5. Adjust the slice thickness by turning the slice thickness regulator counter clockwise.
6. Move carriage forward and back over the blade with a continuous motion, using the product pusher handle and the pusher knob.
7. After slicing the desired amount, turn the fixing positioner knob and set the fixing positioner head back to the original position.
8. You can now remove the slice.

V. Cleaning:

1. Always turn off and unplug the machine before cleaning, and make sure to turn the slice thickness regulator to zero position.
2. Never use any chemical or abrasive products. Do not use a brush or

any other type of utensils instrument, which could damage the different pieces of the slicer.

3. Use a damp cloth in detergent to clean the machine. Make sure to clean the machine completely every day.
4. Removing the blade cover away from the blade when cleaning, and clean the product carriage.
5. Warnings for blade cleaning:
 - a. Wear safety gloves;
 - b. Do not touch the edge of the blade;
6. Let the unit run for 5 minutes after cleaning.
7. Attention: Do not wash the machine by water directly.

VI. Maintenance:

1. Blade care:
 - a. Dry the blade with a dry cloth after use;
 - b. Spread cooking oil on the edge of the blade with a dry cloth;
 - c. Sharpen the blade every day to prevent rust.
2. Guide lubrication:
 - a. Push the carriage to one side, and clean any grease and debris off the guide with a dry cloth;
 - b. Cover the guide surface with grease, well spread and lubricate;
 - c. It is recommended to lubricate the guide every week.
3. Pusher axle lubrication:
 - a. Clean the pusher axle with a dry cloth first;
 - b. Put the cooking oil on the both of the axles and pull the pusher up and down to ensure the oil is well spread and the pusher works smoothly
 - c. Lubricate the axle every day.
4. Sharpener lubrication
 - a. Clean the sharpener axle before sharpening;
 - b. Put the cooking oil on the both of the axles;
 - c. Rotate and slide the axle until the axles work smoothly.
5. Localizing head lubrication:
 - a. Turn the fixing positioner on the counter clockwise to the max length;
 - b. Clean the localizing head and put the cooking oil on;
 - c. Turn the fixing positioner back to the original position;

- d. Lubricate weekly, use oil sparingly.

VII. Blade Sharpening:

1. Sharpen the blade when the slice thickness becomes uneven or the slices break up.
2. Clean the edge of blade before sharpening.
3. Pull the sharpener out and lubricate the sharpener axles.
4. Pull the sharpener out and turn 180°, press the right side stone down by finger then put the sharpener into the working position.
5. Ensure that the surface of stone is nesting closely to the surface of edge, adjust if required.
6. Turn the power on and let the blade run for 1-2 minutes, stop the machine and verify that the blade is sufficiently sharpened. Repeat the process if necessary.
7. Press the left side stone down and make sure the surface of stone is nesting closely to the surface of blade, then sharpen 3 seconds to remove any burr.
8. Put the sharpener back to the original position after use.
9. Always keep the stone clean.
10. Wear eye protection during the sharpening process.

ILLUSTRATION

