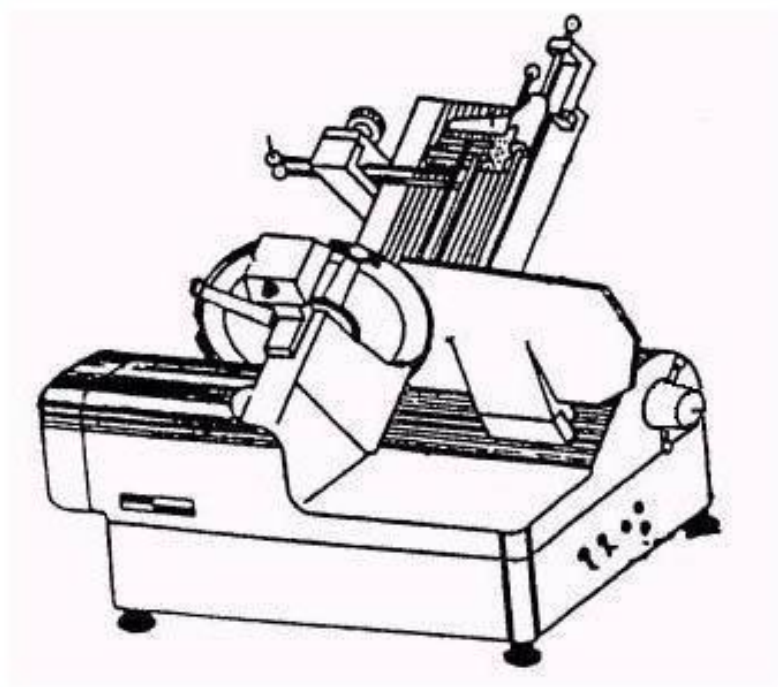


HB-320 SLICER

INSTRUCTION MANUAL

**Please carefully read it before you operate machine
Notice required of the safety and the sanitation**





**Ground terminal must be ground before the slicer is fixed.
Avoid resulting in personal server injury due to leakage.**



**When you clean the slicer, no washing it, avoid resulting
in personal server injury due to leakage.**



**Slicer operates automatically; keep hand clear, Failure to
comply may result in personal server injury due to
leakage.**



**Clean and change blade of slicer, be careful of
blade-edge hurt your finger.**



**Slicer operates automatically, be careful of conveyer, and
do not hurt your finger.**

I. Introduce:

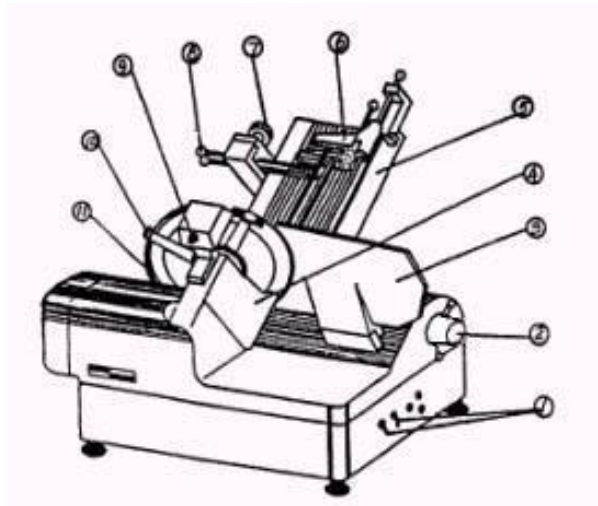
Thank you for buying HB-320 Slicer. There is good function, sharp-edge and cutting double-row at the same time. We are believe that HB-320 would be satisfied with your need. But if you operate it incorrectly, it would result in trouble and accident inexpertly.

In order to use HB-320 slicer correctly, please read the instructions in this booklet carefully before using this slicer.

SPECIFICATIONS:

1. Source voltage 110V, protective function of short-circuit and under-voltage.
2. Machinery transmission: Double motors transmit blade and meat.
3. Cuts per minute: 42pcs
4. Slicing thickness: from 0 to 18mm
5. Processing capability: 30 kg/h (freeze roll-meat diameter 90mm, slicing thickness 1mm, Cut single freeze roll-meat at a time).
6. Blade diameter: 320mm
7. Net Weight: 85 kg
8. Size: 820(L)×740(W)×580(H) mm.

II.Part name:



- (1) Switch
- (2) Adjusted-stick
- (3) Block-plate
- (4) Scrape-plate
- (5) Table loading meat
- (6) Press-meat hammer
- (7) Lock-screw
- (8) T-shaped stick
- (9) Sharp-blade handle
- (10) Fixed-handle
Blade-cover
- (11) Blade-cover

III.Operational order

1. Connect power

- (1) All the grounding must be ground, if not, you will get an electric shock.**
- (2) Please set the blade switch and meat switch to “OFF”, before connect power.**
- (3) Insert the three pole plug with earthing contact into the three pole socket-outlet with earthing contact.**

2. No-load operation

- (1) Add sartorius-oil to the guide rail in the use of pressure-oil gun, there is an oil-hole on the side of slicer.**
- (2) Turn on a second and turn off the blade switch for several times, set switch to “ON”, consecutively work a few minutes, then stop.**
- (3) Turn on a second and turn off the meat switch for several times, then, set meat switch to “ON” and no-load running a few minutes, finally, stop it and prepare to cut meat.**

3. Adjust thickness:

The first time set thickness of slice meat that you want to cut (the height which is between blade-edge and block plate is a slice meat thickness). Adjusted-stick is rotate clockwise, and the slices become thicken. Adjusted-stick is rotated counter-clockwise, and the slice meats become thin. (Transmission space must be eliminated when slice is adjusted from thinness to thickness. By this way: please increase a little more thickness when you rotate clockwise adjusted-stick. Then, you rotate it counter-clockwise to your need thickness. But from thickness to thinness you want to just, please rotate counter-clockwise directly.

4. Cut meat

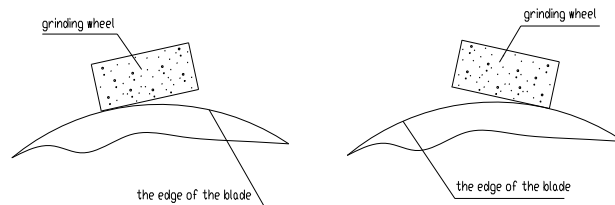
- (1) You lift press-meat hammer up to top of the table loading meat and rotate outward, and hung it up on the post that is on the table loading meat.**
- (2) Put suitable frozen meat to the table loading meat carefully.**
- (3) T—shaped is placed against the frozen meat carefully.**
- (4) T—shaped is fixed by lock-screw.**
- (5) Press-meat hammer is placed to top of frozen meat. But, if frozen meat is so high, you cannot use press-meat hammer until press-meat hammer can be placed.**
- (6) Turn on the blade switch first, and then turn on the meat switch. You can cut several slice at the beginning, then turn off the meat switch and look if that thickness of slice is**

- satisfied to you (if you want to adjust it, please repeat step “3”). If you are satisfied, please set blade switch to “ON” and start to cut meat consecutively. When you finish work please turn off the meat switch first, then turn of the blade switch.
- (7) Work is over, pull out the plug and clean the slicer completely, but you must member that you cannot wash it.

IV. Notice:

1. The rate voltage of the power supply is AC 110V, Electrical outlet is three pole socket-outlet with earthing contact, The slicer must have protective earthing.
2. Lubricate: The circinal-guide rail would be lubricated twice an hour while the slicer runs, the oil syringe is pressed 4 or 5 times at a time, the lubricating oil of the circinal-guide rail is sartorius-oil. The lubricating oil in the oil-box fitted axes and blade and worm-gear reducer would be changed once a year, the lubricating oil is 18#~22#hyperbola-gear oil(correspond with GL-4), The level oil is 30mm depth in the worm-gear reducer.
3. Pretreatment of freeze meat: The freeze roll-meat must be pretreated before slicing, the temperature in the freeze roll-meat would be -4°C . (The freeze roll-meat deposited in power cut refrigerator would better be calefied slowly with the refrigerator for 8 hours) It is better that meat surface have slender mark when the nail press the freeze roll-meat. The temperature of the freeze roll-meat is above 0°C when thickness of sliced meat is above 3mm.The temperature of freeze meat accordingly increases along with the thickness of sliced meat is increased.
4. Grinding blade:
 - (1) The blade would be grinded often enough, to be grinded a little each time, must to clean the smear on the blade before grinding blade for avoiding to smirch the grinding wheel with smear, the grinding wheel need to be cleaned with buck and brush when it is smirch.
 - (2) The height of setting Grinding wheel: the edge of the blade is inside the round edge within grinding wheel about 2~4mm, the edge of the blade ought to touch one side of the grinding wheel. As follows drawing:

Following the diagrammatic representations are the positions about the edge of the blade touching the left side or right side of the grinding wheel.(To look from the top down)



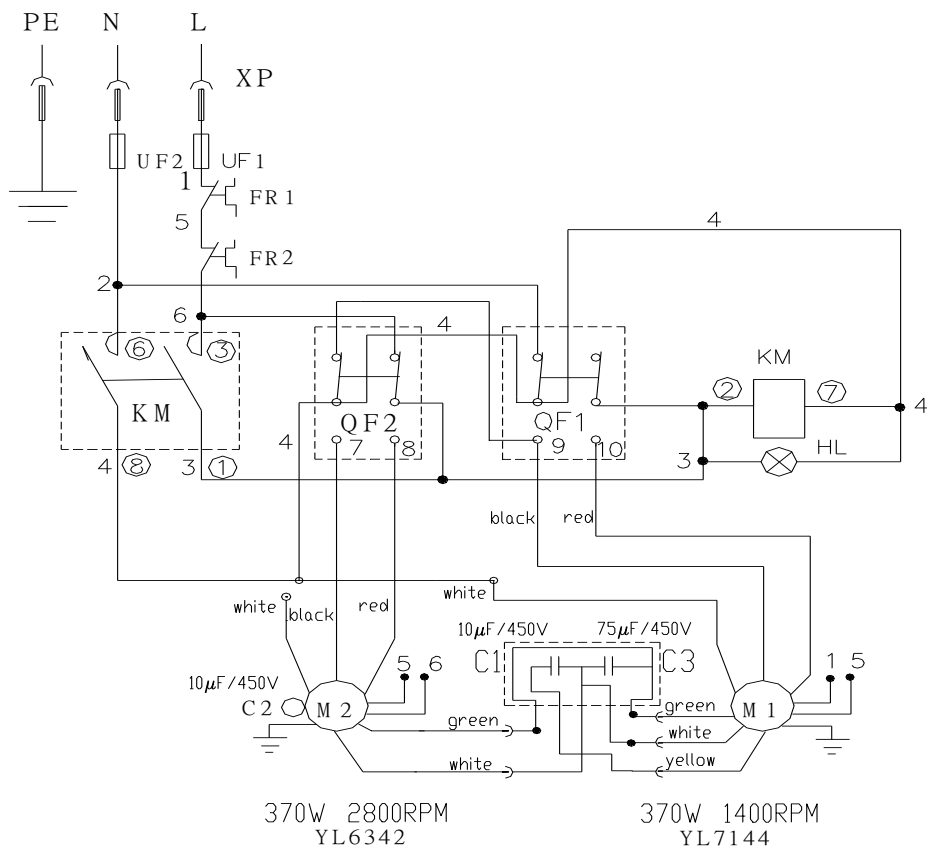
- (3) While the blade runs, to turn the sharp-blade handle in clockwise, the grinding wheel automatically grinds the blade as soon as it touches back of the edge of the blade. To turn the sharp-blade handle in counter-clockwise, the grinding wheel leaves the back of the edge of the blade, then turn off the switch controlled the shaft, after the blade stop to run certitude, please to examine the edge of the blade, repeat the hereinbefore operation till the edge of the blade becomes sharp-edged. The force turning the sharp-blade handle is in the limit when the grinding wheel brings spark to grind the edge of the blade. Do not increase the dimension of the sharp-blade handle or to turn the sharp-blade handle with spanner, for avoiding the grinding wheel was smashed to harm person.
- 5.While you load the slicer with freeze roll-meat, please stop the slicer and park the table loading meat near the blade-cover.
- 6.While you clean the dirt on the slicer, you must stop the machine, do not to wash the slicer with water, it is able to use waterish dishcloth with wash to clean.
- 7.The electric system of the slicer is repaired by the person who must has electric work regular- certificate, do not allow repairing the slicer under electrified.
- 8.It is necessary to take down and to set up the blade with safeguard glove, to touch the blade after it stop running and the slicer power is cut off. You shall take the blade reposefully when you demount or fit on the blade, for avoid to damage blade and machine, or harming person. You shall clean the orientation place of blade and blade –connector before you set up the blade, then the four bolts would be screwed down gradually.

V.Solving the method of following phenomena appear:

| Trouble phenomena | Method of solving |
|---|---|
| <p>1.when the freeze meat is not pressed the slicer do not cut out the sliced meat or thickness of the sliced meat is not equality.</p> | <p>(1) It because that the edge of the blade is blunt, you would grind the blade. (2) The freeze meat is crushed too tight by T-shaped stick, so it can not glide. To adjust the T-shaped stick till the freeze roll meat can glide freely.</p> |
| <p>2. The edge of the blade can be not grinded sharp-edged.</p> | <p>(1) To check the position of the edge of the blade and the setting angle of grinding wheel, to grind the edge of the blade accurately referring to (1)、(2)、(3) of the items about IV item “grinding blade”. (2) The grinding wheel is not pressed tight to the back of the edge of the blade, to screw down the nut fastened grinding wheel.</p> |
| <p>3.The Shelf loading freeze meat is not moved.</p> | <p>(1) To lubricate the lubricating oil in time. (2) To insure the lubricator lubricates availably. (3) The Adjust-bolt of the square guide-rail withstands the guide-rail too tight. To adjust the adjust-bolt over again till the slide rest glides trippingly. (4) When the slicer works, the power supply is sudden power cut, the button of the switches are on the electrified position at this time, then if the power supply is electrified again, the signal lamp of the power supply is not shine, this function is under-voltage protection, that is designed for the electrical system of the slicer. First, to set two button</p> |

| | |
|---|--|
| | <p>of the switches downwards on OFF position, then to set the two button of the switches controlled the blade and the table loading meat upwards on NO position, the slicer would began to work again.</p> <p>(5)To adjust the triangle driving –strap loosely or tightly, otherwise to change the triangle driving –strap.</p> |
| 4. broken sliced meat | <p>(1) It because the freeze roll-meat is too hard. To do referring to III item.</p> <p>(2) The clearance of the slide rest between the square guide-rail is too large. To adjust the clearance again. Method of adjusting: turn on then turn off the switch at short time, to stop the table loading meat at one end fixed the switches of the slicer , then demounting the table loading meat, to overturn the slicer(one end fixed the table loading meat of slicer upward)you could see the adjust-bolt of the square guide-rail, to loosen the nut with the spanner, to revolve the adjust-bolt with screwdriver till the clearance of the slide rest between the square guide-rail is altered, after adjusting the appropriate clearance, to screw down the nut then.</p> <p>(3) The blade is blunt. To grind the edge of the blade accurately.</p> <p>(4) The position of the blade-cover is too low or too high.</p> |
| 5. when the insulation of electrical appliance about the slicer is good, to touch the slicer then the test pencil is shine. | <p>This phenomenon is faradism. After the earth connection is effective earthing, try again the test pencil is not shine.</p> |

Electric Schematic Circuit



Notice:

- 1.The number inside mark "o" is the pin number,FR1-2 is temperature relay,when the temperature of winding is above 120 °C, the temperature relay automatically breaks.
- 2.While you test the electromotor(M2), The white-line and black-line connect together and the connect pin would be broken.
- 3.When the slicer is assembled, the white-line of the electromotor(M2) could not be connected.