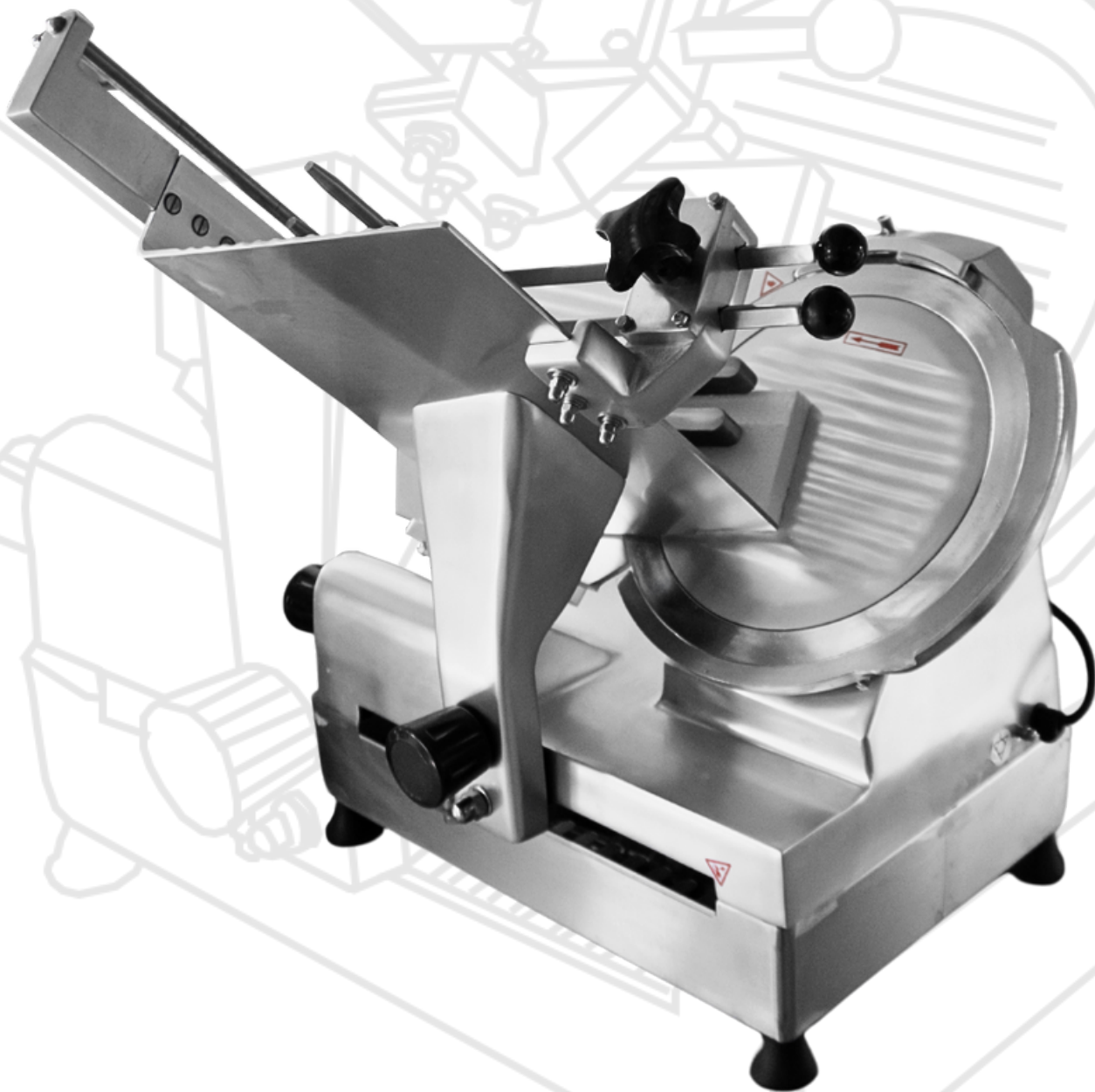


Meat
Gear

Operation Manual



**EREB300A/EREB320A
AUTOMATIC FOOD SLICER**

Introduction

- Thank you for choosing the semi-automatic food slicer manufactured by our company.
- Based on the advantages of similar domestic and international products, the food slicer manufactured by our company is more comfortable to operate and safer to use.
- This slicer is a specialized food slicer. It can slice ham, sausages, and boneless frozen meat (especially fat cattle and mutton), as well as large root-shaped vegetables (such as ginger, potatoes, carrots, sweet potatoes, etc.). It is suitable for use in restaurants, supermarkets, and food processing plants. The relative humidity of the machine's working environment is no more than 85%.
- This product implements GB4706.1 "General Requirements for Safety of Household and Similar Appliances", GB4706.38 "Safety of Household and Similar Appliances", Special Requirements for Commercial Electric Food Processing Machines, and the company's Product Standard Q/DHL002-2009 Technical Requirements for Slicer Machines.

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1.- MATTERS REQUIRING ATTENTION

- The power supply used complies with the power requirements indicated on the placard. Improper use may result in fire or serious malfunction of the machine.
- The use of this machine must be reliably grounded, otherwise it may result in the risk of electric shock.
- In case of emergency, all switches must be turned off immediately and the power plug must be unplugged.
- When the machine is in operation. The hand or body part must not enter the working area, otherwise it may cause personal injury.
- When the machine should be returned to the production plant or the designated distributor's repair department for repair.
- Any changes to the machine should be sent back to the production plant or the designated distributor's repair department for repair.
- If the power cord is damaged, it should be replaced immediately.
- The power cable of this machine must be fitted with a dedicated flexible cable or a special component purchased from a production plant or maintenance department.
- The machine should not be rinsed with water. This machine is not a waterproof structure. Flushing with water may cause electric shock and damage to mechanical and electrical devices.
- Turn off all switches and disconnect the power supply when not in use.
- The operator must first stop machine operation when cleaning the machine and replacing the blade.
- If abnormal operation of the machine is detected, it should be stopped immediately.
- When operating the machine, loose clothing may not be worn and long hair should be covered with a hat.
- Always check knife pads, butcher's tags, blades and other components for looseness or damage.
- Do not cut frozen meat at temperatures below -6 °C (-4 °F).
- When moving the machine, transfer this manual at the same time.
- Consult with us if you can find the information you need in this instruction manual.
- The appliance may not be used by handicapped persons or children or persons without experience and common sense unless they are supervised or directed by persons responsible for their safety.

SAFE BRAND



The machine must be reliably grounded before operation to avoid accidental personal accidents due to electrical leakage.



When the machine is in normal operation, it is strictly forbidden to extend the working area of the fingers to avoid cutting your fingers.



When the machine is running or the blade is being changed, fingers should not touch the edge of the blade to avoid pinching.

2.- MAIN TECHNICAL PARAMETERS

Nominal voltage 110-120 V, 220-240 V, 3N-380 V, 50 Hz, 60 Hz, a variety of voltages and frequencies are optional.

MODEL	(W)	PRODUCTIVITY (PCS/min)	BLADE DIAMETER (mm)	SLICE THICKNESS (mm)	SLICE WIDTH (mm)
HB-300D	550W	40	Ø300	0-15	220

3.- MODE OF USE

3.1 SITE LOCATION

The saw should be placed on a solid, flat platform or desk. Reserve enough space for the saw to be operated, maintained and ventilated.

Cutting machine power requirements: Make sure that the parameters of the power supply and nameplate are consistent. In the absence of special instructions, the cut-off saw is equipped with a standard triangular plug with ground wire, which requires the power supply to use a standard triangular socket with ground wire.

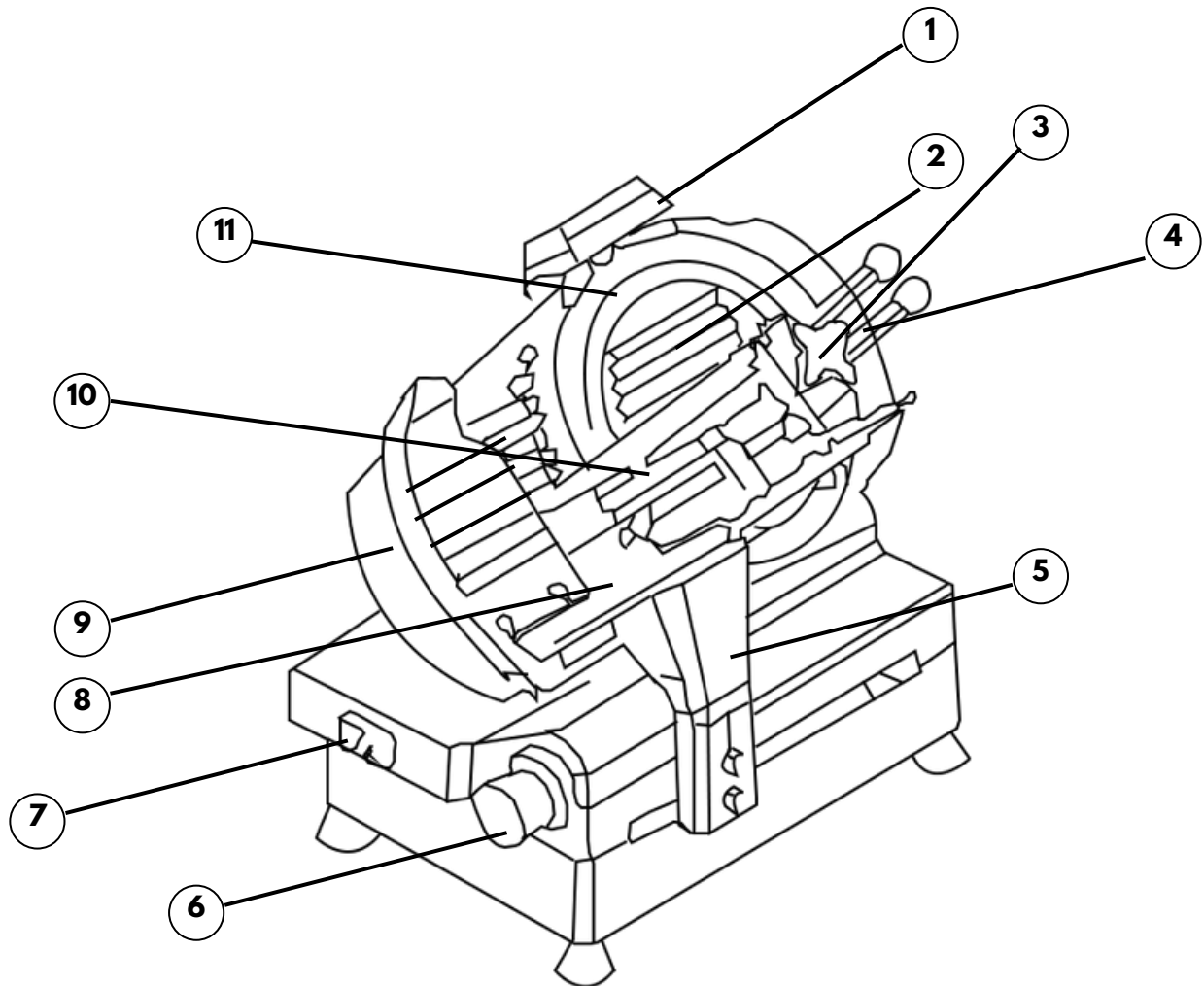


3.2 UNPACKING

Count all items according to the packing list attached to the box before installing the cutter. If missing, contact the supplier.

3.3 CUTTER PARTS AND POSITION

NOTE: TO ENSURE SUCCESSFUL USE OF THIS CUTTER, READ THIS SECTION CAREFULLY AND FAMILIARIZE YOURSELF WITH THE PARTS AND LOCATIONS OF THE CUTTER.



- 1. Sharpener
- 2. Protection plate
- 3. Pusher rod locking knob
- 4. Push rod
- 5. Sliding support
- 6. Thickness adjustment knob
- 7. Start button

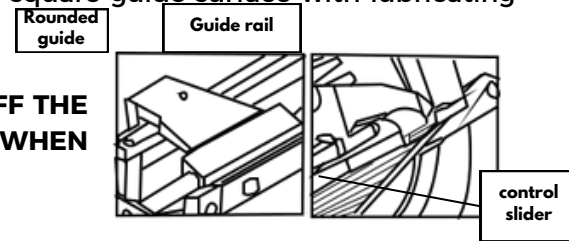
- 8. Meat carrier
- 9. Locking plate
- 10. Pressure grid
- 11. Blade

3.4 LUBRICATION

3.4.1 Turn the fuselage over, fill the circular guide rail and square guide surface with lubricating oil, once every 7 working days.

3.4.2 Add lubricating oil to the block sliding rod.

NOTE: USE COOKING OIL AS LUBRICATING OIL. TURN OFF THE MACHINE AND UNPLUG THE POWER SUPPLY WHEN REFUELING.



3.5 CONNECTING THE POWER CABLE

3.5.1 The cutter's power switch is located on the front left side of the machine. When the "I" button is pressed, the cutter starts to operate. When the "OFF" button is pressed, the machine is turned off.

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

3.5.3 Equipotential bonding: Equipotential bonding in electrical apparatus is to connect exposed metals and conductive parts of electrical 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 FIXED TO THE GROUNDING CABLE. THE MANUFACTURER SHALL NOT BE LIABLE FOR ANY PROBLEMS ARISING FROM NON-COMPLIANCE WITH SAFETY REGULATIONS.

3.6 IDLING SPEED

3.6.1 Before leaving the machine running, check for any damage or loose parts on the guard plate, meat chamber or blade, and add oil to the lubrication guide rail and pressure block slide rod.

3.6.2 Press the blade and start/stop button little by little, check if the blade and meat conveyor are working and if there is any abnormal condition.

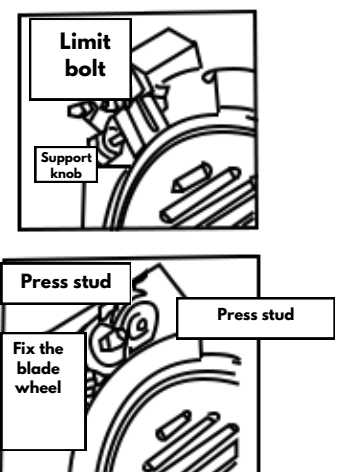
3.6.3 If there is no abnormal condition, the machine should terminate the operation after 3 minutes of continuous running operation.

3.7 SHARPENING

3.7.1 The round blade of the cutter is made of high quality wear-resistant tool steel, and the cutting edge has been sharpened before delivery.

3.7.2 The round blade may become dull after use, and you can choose the sharpening stone that comes with the equipment to sharpen it, repeatedly and timely. Before sharpening the blade, you should clean the oil; you can use a brush and alkaline water to clean the whetstone.

3.7.3 When the sharpener is working, the whetstone should be kept away from the blade. Method for changing the position: loosen the knob on the stand, hold the grinding wheel cover at the appropriate height, turn it 180°, press it down and lock the knob.



NOTE: THE HEIGHT OF BOTH SHARPENER POSITIONS IS LIMITED BY TWO PINS, AND THE LENGTHENING OF THE PINS CAN BE ADJUSTED ACCORDING TO THE BLADE DIAMETER.

3.7.4 The sharpener is equipped with two grinding wheels, one for sharpening and the other for repairing the cutting edge. Press the start button to rotate the blade and press the end of the sharpening shaft with your hands making the grinding stone touch the blade and the rotating blade drive wheel, then the blade can be sharpened. When sharpening the blade, you should press the end of the sharpening shaft with your hands in order to repair the burrs on the cutting edge, do not over sharpen.

NOTE: LIGHTLY PRESS THE SHARPENING SHAFT, IT IS BETTER TO PRODUCE LITTLE SPARK. THE SHARPENER POSITION SHOULD BE ADJUSTED IF THE SHARPENING STONE SHARPENS ONLY THE TIP OF THE BLADE EDGE INSTEAD OF THE ENTIRE BLADE EDGE.

3.7.5 SHARPENING EFFECT. Release the grinding wheel spindle knob to remove the grinding wheel from the blade, press the stop button, stop the blade and observe the sharpening effect. If sharp burrs appear on the edge, this shows that the edge is sharp enough and sharpening is complete; otherwise, repeat the above sharpening process until you are satisfied.

NOTE: DO NOT USE YOUR FINGERS TO TEST WHETHER THE BLADE IS SHARP OR NOT IN CASE THE FIGURES ARE DAMAGED.

3.7.6 Clean the steel and whetstone ashes from the machine. Remove the blade guard plate 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 sharpening of the blade, the diameter of the blade will be reduced. When the distance between the locking plate and the blade is more than 5 mm, loosen the screw on the back of the locking plate, move the locking plate towards the blade and keep the distance at 2 mm, then tighten the screw.

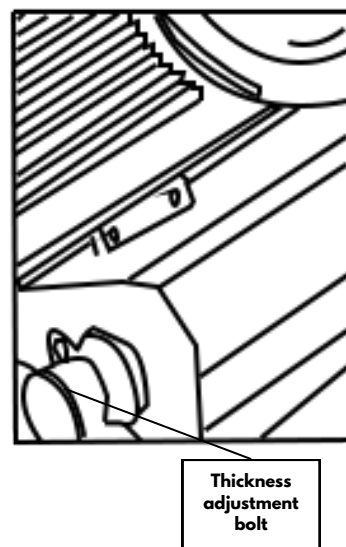
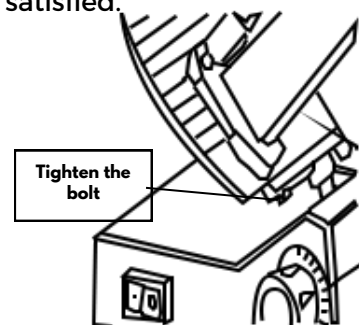
NOTE: REPLACE THE BLADE WHEN ITS DIAMETER IS REDUCED BY 12 mm.

3.8 ADJUSTMENT OF FOOD SLICE THICKNESS

3.8.1 The thickness of cut is the distance between the blade and the locking plate.

3.8.2 Turn the handle bar counterclockwise for a thick cut; turn the handle bar clockwise for a thin cut.

3.8.3 When adjusting the cutting thickness to coarse, remember to eliminate the transmission gap. The solution is to first increase the cutting thickness to thin, it is not necessary to remove the transmission gap, adjust directly to the desired thickness.



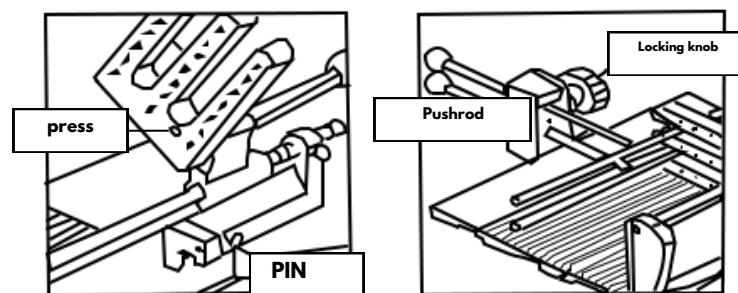
3.9 MEAT MELTING

3.9.1 If the frozen meat is too tough, it is easy for fragments to appear when sliced thinly; when sliced thickly, the resistance may be too great and is likely to cause the motor to stall or even burn, so the meat should be melted (place the frozen meat in the incubator; the process in which the temperature of the meat, both inside and outside, slowly increases is called meat melting).

3.9.2 If the thickness of the meat is less than 1.5 mm, the proper temperature of the meat, both inside and out, is 24.8 °F (place frozen meat in the refrigerator that has been de-energized for eight hours). Press the meat with a fingernail; marks may appear on the surface of the meat.

3.9.3 If the thickness of the slice is more than 1.5 mm, the temperature of the meat should be higher than 24.8 °F. And as the thickness increases, the meat temperature should also be increased accordingly.

3.10 SLICING



CAUTION: THIS MACHINE MUST NOT BE USED TO CUT FRESH MEAT WITH BONE OR FROZEN MEAT AT LESS THAN 6 °C, NOR TO CUT HARD OR DRIPPING MEAT. WHEN PLACING OR REMOVING THE MEAT FROM THE HEAD HOLDER YOU MUST STOP THE MOVEMENT OF THE BLADE AND SLIDE THE SUPPORT.

3.10.1 Lift the press grate up to the top end of the meat conveyor and then pull it out, hang it on the pin at the top end of the meat conveyor.

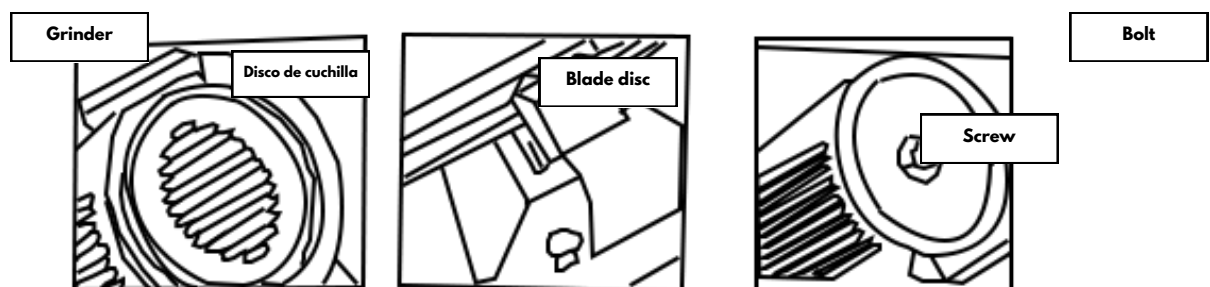
3.10.2 Release the lever locking handle and pull the lever out.

3.10.3 Place the appropriate frozen meat on the meat conveyor, gently push the meat with the press and tighten the press locking handle.

NOTE: DO NOT HOLD IT TOO TIGHTLY. OTHERWISE, YOU WILL NOT BE ABLE TO CUT IT SMOOTHLY.

3.10.4 Press the pressure grid on the top of the frozen meat, press "ON" button to operate the blade, then start forward/reverse, try to cut some pieces, press "O" button to see if the thickness of the meat slice is appropriate. The thickness should be adjusted according to the method described in 3.8, if applicable, the meat can be cut continuously.

3.11 BLADE REPLACEMENT



3.11.1 Removing the cutting disc. Remove the meat holder from the blade, lower the lever at the rear of the machine and move the blade cover.

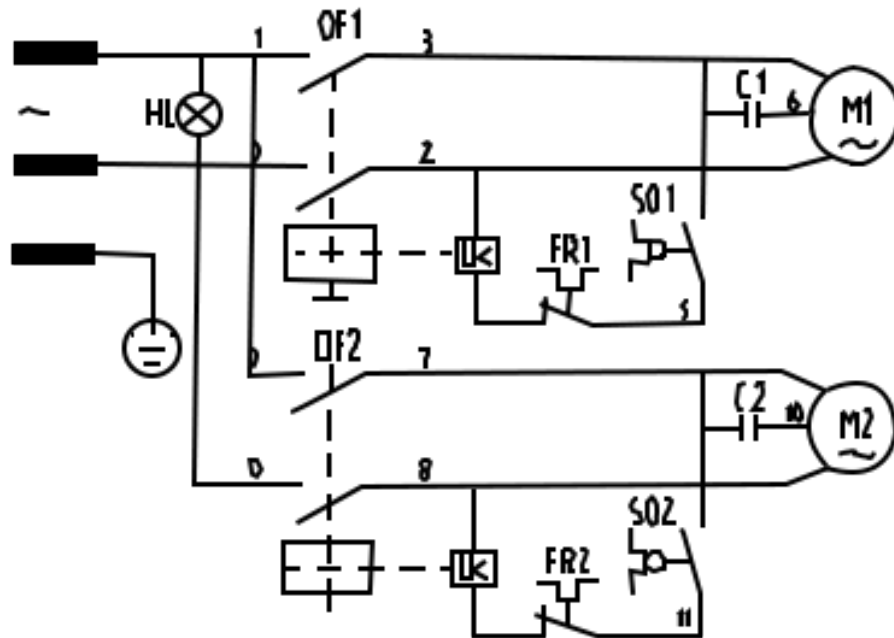
3.11.2 Remove the tool grinder.

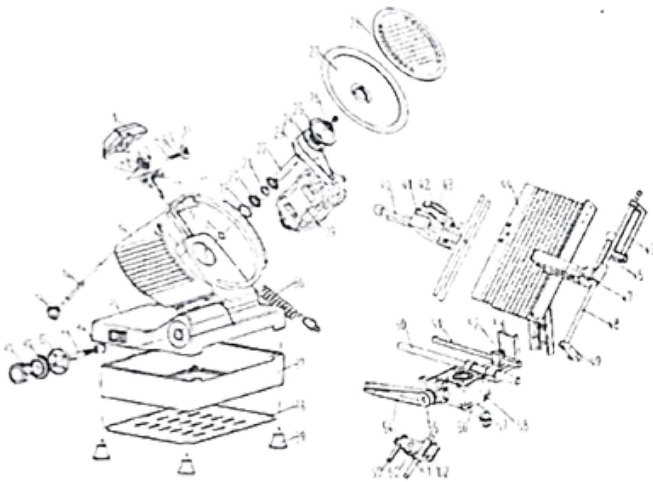
3.11.3 Remove the blade. Unscrew the 3 fixing screws and remove the blade gently and forcefully.

3.11.4 When installing the blade, clean the blade positioning surface and the blade positioning surface, and the 3 set screws should be tightened evenly and gradually.

NOTE: WHEN REPLACING THE BLADE, THE MACHINE MUST BE STOP AND UNPLUG FROM THE POWER SUPPLY. WEAR PROTECTIVE GLOVES WHEN REPLACING BLADES. WHEN REMOVING OR INSTALLING THE BLADE, HOLD THE BLADE AND BE CAREFUL NOT TO BE DAMAGED BY THE BLADE.

4 DIAGRAM





1		22		43	
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21		42			

5. TROUBLESHOOTING

The machine must be repaired and maintained by professionals, and non-professionals are not permitted to repair it, so as not to cause personal injury or mechanical or electrical failure. Common problems and their solutions are shown in Table 1. If the problems are not listed in the table or the solutions do not work, contact the dealer or the manufacturer.

TABLE 1

PROBLEMS	SOLUTIONS
1.The machine does not work.	Check if the machine is connected to a reliable power source.
2. The machine cannot cut meat or the meat slices are uneven.	1. The blade is dull; read chapter 3.7 and sharpen it properly. 2. The meat is too tough; read chapter 3.9 and melt the meat.
3. The blade edge is not sharp.	1. Check the wheel's installation height and sharpening angle. Read chapter 3.7 and use the correct method to sharpen the blade. 2. If the wheel is not pressed, tighten the screw to secure it.
4.The machine runs slowly or the blade rotates slowly.	Check if the drive belt is too tight. Check if the slide rail is lacking oil.

Contact your dealer or our company if there is a fault phenomenon not listed in the table or if the troubleshooting method listed in the table cannot effectively solve the problem.

6. PACKING LIST

1.CUTTING MACHINE	1PCS
2.OPERATING MANUAL	1PCS
3.CATALOG	1PCS
4.SHARPENING STONE	2PCS

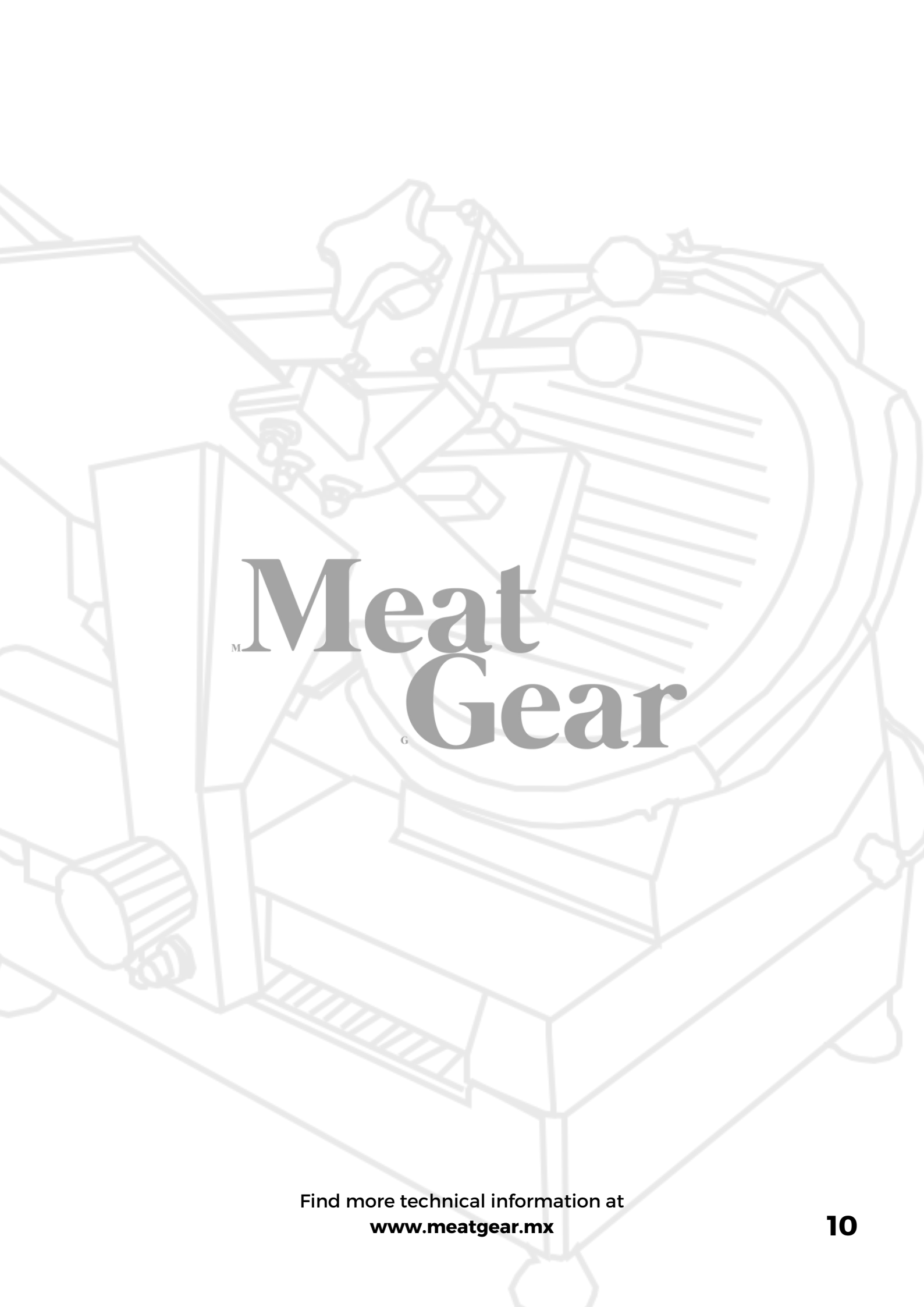
7. QUALITY CERTIFICATE

EThis product has been inspected in accordance with GB4706.1 “General Requirements for Safety of Household and Similar Appliances”, GB4706.38 “Safety of Household and Similar Appliances” and the company's product Q/DHL002-2009 <Technical Requirements of Cutting Machines>, has passed the inspection and can leave the factory.

INSPECTOR:

SERIES NUMBER:

EXPIRATION DATE:



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Find more technical information at
www.meatgear.mx