



OPERATION MANUAL

HS-3S

(Horizontal Slicer)



NOTICE

The use of this or any industrial equipment may involve hazards such as hot surface, sharp object, or danger from exposure to the electrical power. This manual is provided to assist you in the safe and efficient use of our equipment.

All equipments, whether considered hazardous or not, should be used in accordance with principles of good manufacturing practice.

The operator for this equipment must be of legal age. Before operation, please read and follow the instructions carefully for maximum safety, and to obtain the best use of our equipment.

If you have questions or comments, please contact us or the local dealer to **KNOW HOW TO USE THIS MACHINE WITH SAFETY BEFORE STARTING THE OPERATION.**

CONTENTS LIST

1. Introduction	(3)
2. Safety Informations	(5)
3. Installation	(9)
4. Operation	(11)
5. Cleaning and Maintenance	(14)
6. Wiring Diagram	(16)

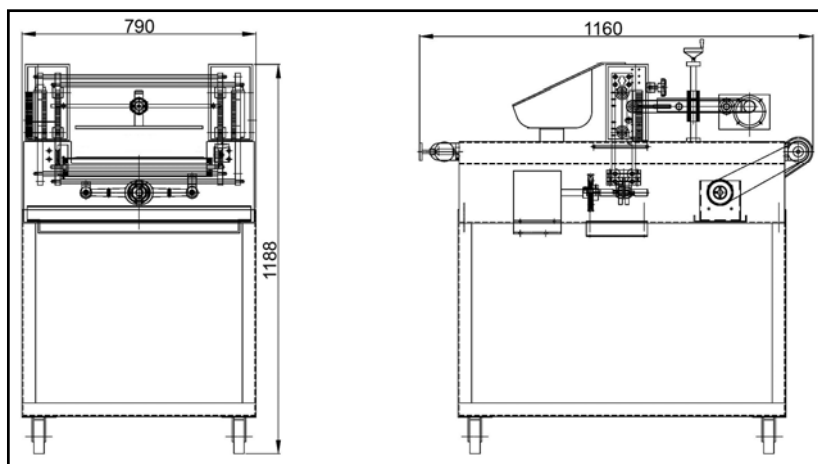
1. INTRODUCTION

1.1 Brief Introduction

This handbook aims to introduce how to install, operate and maintain the Horizontal Slicer HS-3S.

Thanks for choosing SINMAG as your supplier. Any question, please contact our local office or distributor that will provide you with instant and ideal service.

1.2 Specification



- Machine Model: HS-3S
- Voltage: 220V-50Hz-1ph Power: 0.42kw
- Machine Weight: 140kg
- Working Capacity: 5000 Hamburgers/h
- Standard Attachment: 2 Blades
- Noise Level during operation: ≤ 70 db.
- Surround Environmental Temperature: 5~40°C
- Surround Relative Humidity: 30%-95%
- Height above Sea Level: ≤ 1000 m

1. INTRODUCTION

1.3 Production Description

This Horizontal Slicer has been carefully designed to service today's modern bakery. This machine is used for slicing the hamburger, cake & toast etc. It saves labor that only one person is needed for operation. And it can avoid unevenness slicing made by manual work to ensure that the product is neatly and accurately sliced up.

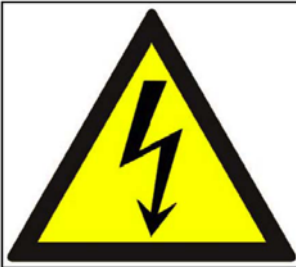
According to the required layers of the cake slicing, we can add blades on the machine. The distance between the blades is a multiple of 5, minimum 5mm, maximum 135mm. As the conveyor belt is 380mm wide, the width of the product must be less than 380mm. And the height should be within 150mm.

The products are transported to the blades by the conveyor belt. All the parts which come into contact with the product are of the food grade quality to ensure the highest quality of hygiene.

2. SAFETY INFORMATIONS

2.1 Safety Symbols

For your safety, please pay attention to the following symbol as marked on the machine:



This label warns that only qualified service person can access this position and the operator must disconnect the power before carrying out any cleaning or servicing.



This label warns that don't get close to the blades when the machine is in operation, otherwise it will hurt your fingers.

2. SAFETY INFORMATIONS

2.2 Safety Precautions

To ensure maximum safety and optimum performance from this machine, it is essential that you or any other operator of the machine, read and understand the contents of this manual before starting the machine. Pay particular attention to the safety instructions highlighted by these symbols.

User Instructions and Precautions

The manufacturer declines all responsibility for any injury to persons or animals or damage to objects resulting from the failure to observe any of the previous or following information and instructions on the use or maintenance of the machine:

1. Do not use equipment for any purposes or loads different to those stated by the manufacturer;
2. Every day, check the safety devices and general state of the equipment;
3. Every day clean the equipment thoroughly;
4. Take all necessary precautions and safety measures when loading, adjusting, changing parts, or carrying out repair /maintenance work on the machine, to make sure that the machine or any parts of it are not accidentally started up by other persons;
5. Do not tamper with the guards or safety devices on the machine;
6. Do not remove the guards or safety devices on the machine unless actually necessary for work purposes and without adopting the measures designed to reduce the risk to the minimum possible, as described fully and frequently in this manual;
7. Refit all guards and safety devices as soon as the reason for their temporary removal no longer exists;
8. All operators must comply with the workplace safety procedures.

2. SAFETY INFORMATIONS

2.3 Working Safety Information

The machine must only be used by personnel suitably trained for the purpose and who have been trained in the contents of this publication.

To ensure safety work, comply with the following instructions:

1. Install the machine in compliance with workplace safe work requirements.
2. Don't place the machine near a source of heat and this machine must not be used in a place where the surround environment may have a potential risk of explosion.
3. Use the machine with great care and never be distracted.
4. Do not wear loose fitting clothing or clothing with wide or open sleeves.
5. Dust-proof masks should be worn during normal operation and cleaning.
6. Careful handling and minimal generation of dust should be practiced during operation and cleaning.
7. Do not remove, cover or modify the identification plates placed on the machine body.
8. Do not remove the transparent protections and do not modify or bypass the mechanical and electrical protection devices.
9. Work on the products permitted and not on other types.
10. Do not use the machine as a working top and do not place any objects on it that are not required for normal working operations.
11. Do not use machine with temporary electrical connections or non-insulated cables.
12. Periodically check the state of the power cable and the cable clamp on the machine body, replace it as soon as is necessary by qualified personnel.
13. Stop the machine immediately as soon as there is any defective or abnormal operation, a breakage, any incorrect movements, or unusual noises.
14. Before cleaning or carrying out maintenance, disconnect the machine from the electricity mains.

2. SAFETY INFORMATIONS

15. Use protective working gloves for cleaning and maintenance.
16. For all extraordinary maintenance, consult the manufacturer or qualified or authorized personnel.
17. Do not use water jets or spray to clean the machine.
18. When sharp accessories are manipulated, use cut-resistant gloves.
19. Never insert hands or other objects into the product inlet or outlet.

Summary Safety Notes for Owners /Operators of this Machine

1. Always operate within the limits of use of the machine.
2. Always carry out constant and diligent maintenance.
3. Have the machine used by a single trained person.
4. Avoid distractions while operating the machine.



Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

The manufacturer declines all direct and indirect liability deriving from:

- Use by un-trained personnel.
- Non-observance of the instructions contained in this manual.
- Unauthorized modifications and / or repairs carried out on the appliance.
- The use of accessories and parts that are not genuine.
- Exceptional events.

3. INSTALLATION

3.1 General Installation Requirements

NOTE: It is most important that this machine is installed correctly and that the operation is correct before use. Installation shall comply with local electrical, fire, health and safety requirements.

This Slicer is designed to provide years of satisfactory service. Correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

3.2 Installation

This machine shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room.

Installations must be carried out by qualified service persons only. Failure to install equipment to relevant codes and manufacturers specifications in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installation person.

It is the responsibility of the owner to supply and arrange for the connection of all services to the machine.

3.3 Unpacking

On receipt of the bread slicer, carry out the following:

Remove all packaging and transit protection including all protective plastic coating from outer panels.

Check equipment and parts for damage. Report any damage immediately to the carrier and distributor. Never attempt to operate the machine with damaged parts.

Report any deficiencies to the distributor who supplied the machine.

3. INSTALLATION

3.4 Location

1. Select a location for the Slicer with a minimum of 0.6m space around the machine for operating, cleaning and servicing.
2. Position the slicer in its approximate working position. The slicer must be installed on a flat, solid and dry floor.
3. After location, lock the four castors to ensure the stability on the floor.

3.5 Electrical Connection

1. An electrical supply should be available within the reach of the included power cord. Do not use extensions to connect the machines power cord to the electrical supply.
2. Before making the electrical connections, read the specifications on the rating plate to ensure that they comply with those of the electrical supply. Electrical connection should be made by a qualified service technician who will observe all applicable safety codes.

When connecting this machine to the mains supply, ensure that the following is carried out:


1. An isolating switch is fitted within 2m of the machine.
2. A grommet is fitted around the power supply cord entry hole into the machine.
3. All wiring connections must be tight.

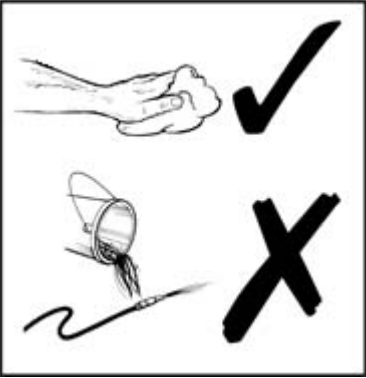
Once the electrical connection has been made, the slicer is ready for use.

Electrical Supply Requirements 220V, 50Hz, 1PH.

4. OPERATION

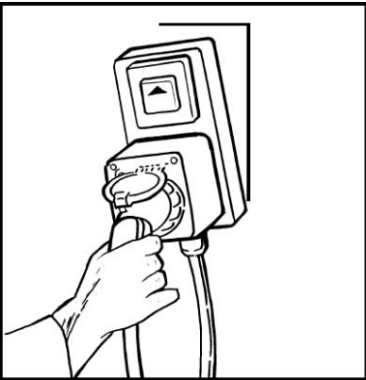
4.1 Operational Safety Precaution

1.  The machine must be placed on flat level floor.

2.  Cleaning of machine should only be carried out with damp cloth.
Buckets of water or a hose should not be used.

3. Take all possible precautions against the risk of creating dust:
 - 1). Use a vacuum cleaner with the appropriate filter instead of using a brush.
 - 2). Do not use pressurized air to clean the bread crumbs.

4. Cleaning should not take place during operation.

5.  The machine must be connected to the correct power outlet.

6. Stop the operation immediately in the event of an accident, breakdown or blockage.

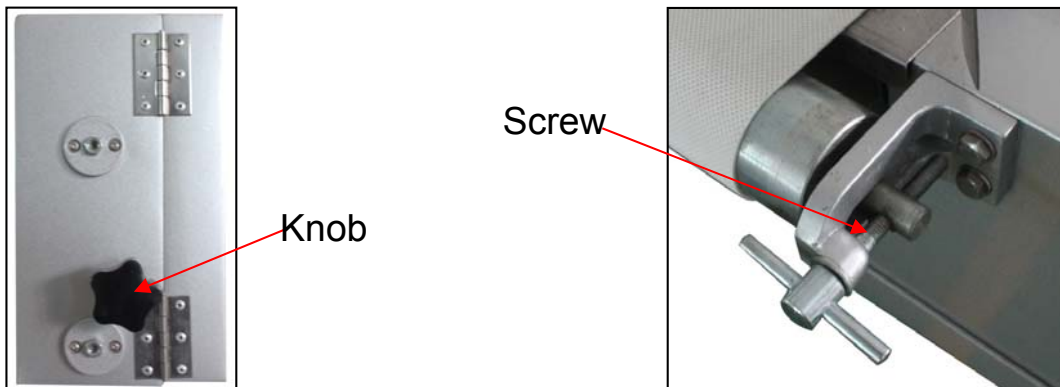
7. Observe and carry out all preventative maintenance as shown in 'Cleaning and Maintenance' section.

4. OPERATION

4.2 Before Operation

Before operating, please press the blade to check if its tension degree is appropriate. See the picture 1, turn the knob to adjust the blade to a proper tension.

Switch on the machine to see if the conveyor belt is slipping. See picture 2, adjust the screw to give the belt a proper tension.



4.3 Operating the Slicer

1. Turn the handle wheel to adjust the height of the top belt according to your product.



2. Release the emergency stop button and press the green button to start the machine.



4. OPERATION

3. Set the speed of the top belt by the knob as shown in following photo.



4. Put the product on the bottom belt and it will go through the two belts for slicing.

5. During operation, the machine will stop immediately if open the safety cover because there is an interlock switch inside.



5. CLEANING AND MAINTENANCE

Warning

Ensure the machine is isolated from the power supply before commencing cleaning or maintenance.

Caution

This unit is not water proof.
Do not use water jet spray to clean interior or exterior of this unit.

5.1 Daily Cleaning

It must be done by a trained user:

1. Remember to switch off the electricity after daily use. Please use the soft cloth to clean outside part of the machine and use the brush to clean the inside part.
2. Normally there are much cake crumb remained on the working table, do clean it and always keep it clean.

5.2 Change the blades

To change the blades, please following the below steps:

1. Loose the screws on both side of the machine to loose the blades.



2. Open the box.

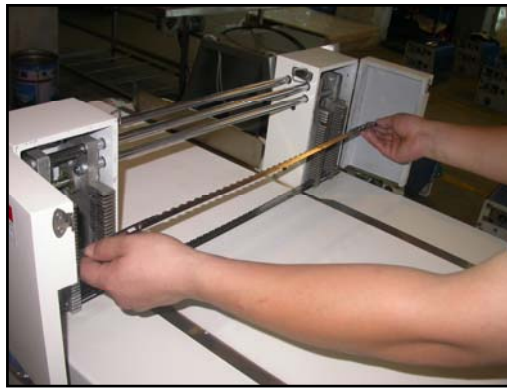


5. CLEANING AND MAINTENANCE

3. Hold the both side of the blade, and take it down.



4. Put on the new blade.



5. Tighten the plastic screw and close the box.

Attention

1. Nobody will be allowed to put his fingers close to the running blades.
2. When the blades are dull, do not push the cake by hand, switch off the power supply first and then replace them.

6. WIRING DIAGRAM

