



# OWNER'S MANUAL

**HS-3**

(Horizontal Slicer)



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## Brief Introduction

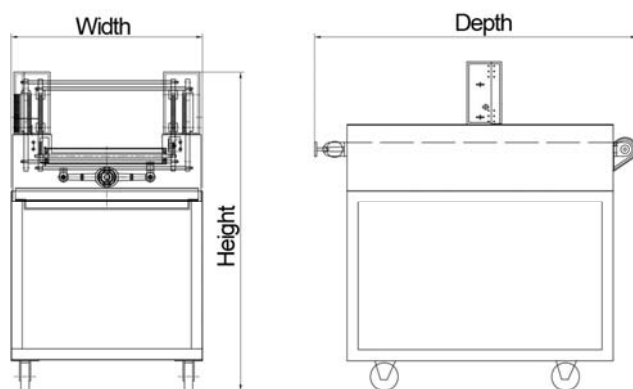
HS-3 is Horizontal Slicer mainly used for hamburger and cake's cutting. The products are transported to the blades by the conveyer belt.

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

Owners and operators should carefully read and familiarize themselves with this entire manual before attempting to operate or service this machine. Complying with this manual will ensure years of safe and trouble-free operation.

All of the information, illustration and specification contained in this manual are based on the latest product information available at the time of printing. SINMAG reserves the right to make changes at any time without notice. If questions arise during the operation or servicing, please contact us before proceeding.

## Specification



Mode		HS-3
Capacity		3500 hamburgers/h
Power(kw)		0.42
Dimension	Width	690
	Depth	1160
	Height	1148
Standard Attachment		3 Blades
Remark		Adjustable for different standards of thickness

### Installation

After uncrating your horizontal slicer, inspect the machine for any damage that might have occurred during shipment. Report any damage to us before proceeding to operate this machine. Never attempt to operate this machine with damaged parts.

Select a location for the machine to allow sufficient room for operation, cleaning and servicing. The floor should be solid and level. The machine is fitted with 4 casters to facilitate its installation and handling. Ensure that the casters are properly locked to ensure good machine stability at the workplace.

Before making any electric connection, be sure that your electric mains is compatible with the electric specifications of your slicer. This data is shown on your machine nameplate. Then ask an authorized electrician to connect the machine with the power supply with a grounding protection.

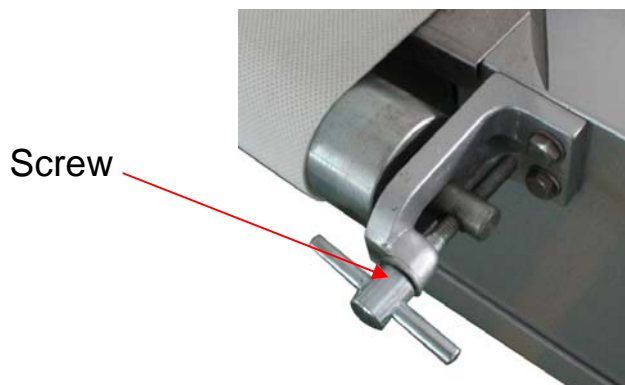
### Commissioning

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.



Picture 1



Picture 2

### **Operation Steps**

1. Adjust the width of the guide plate outside of the conveyer belt (normally 3 hamburgs' width is ok), then change the height of the blades according to the desired thickness.
2. Switch on the power supply.
3. Place the breads or cakes on the conveyer belt and the belt will transport them to be sliced.

### **How to change the blades**

1. Loosen the knob as seen in the picture 1.
2. Open the box.
3. Take out the old blades.
4. Put in the new blades and tighten the knob.

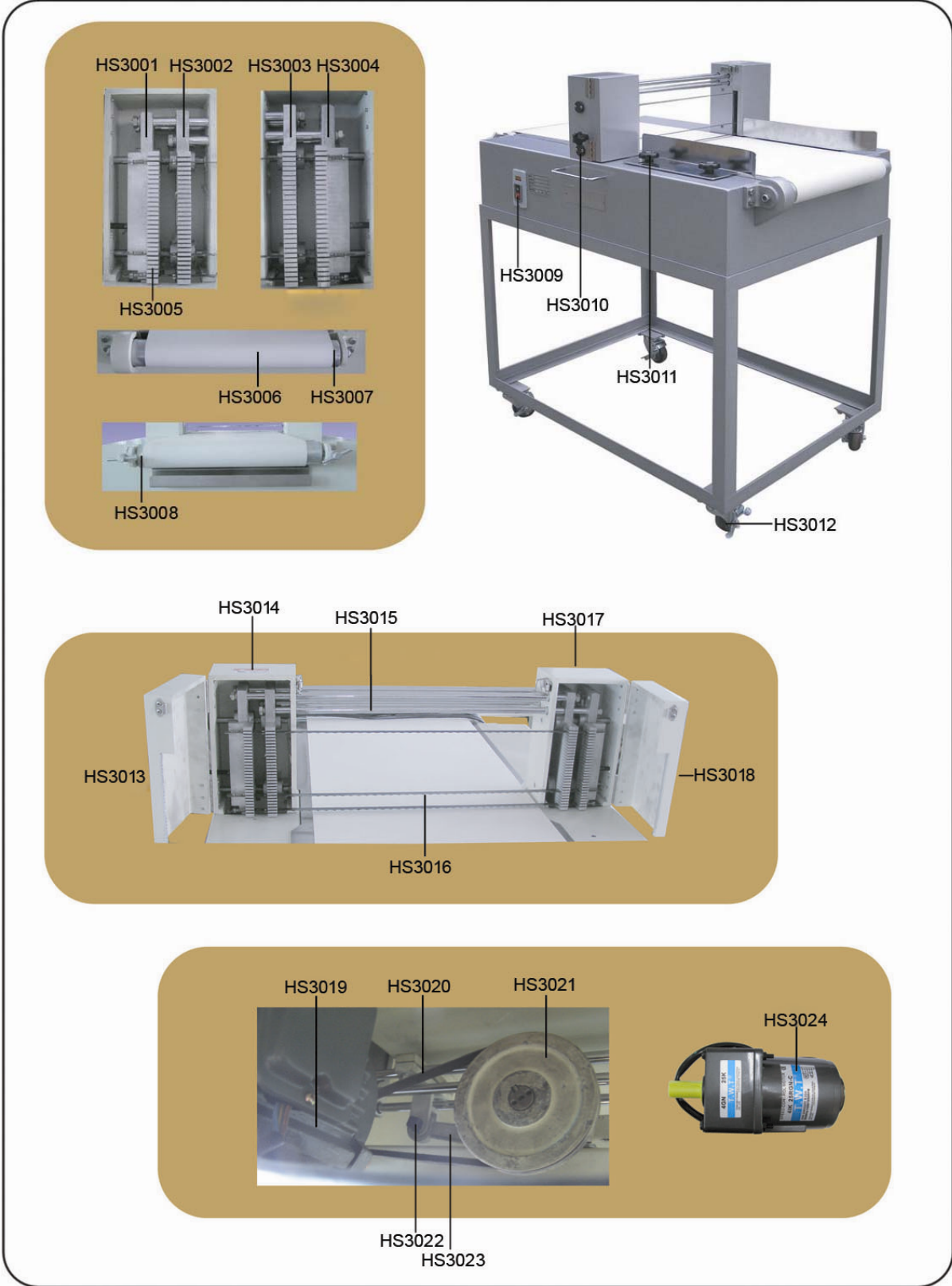
### **Clean and Maintenance**

1. Please always keep the conveyer belt clean and use the brush and water to clean the conveyer belt.
2. 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.
3. Normally there are much cake crumb remained on the working table, do clean it and always keep it clean.

### **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.

# HS-3 HORIZONTAL SLICER



## PART LIST

PART NUMBER	PART CODE	PART NAME
HS3001	13HS-03-01	Knife Base Units(Left)1
HS3002	13HS-02	Knife Frame(Left)
HS3003	13HS-01	Knife Frame(Right)
HS3004	13HS-04-01	Knife Base Units(Right)1
HS3005	13HS-03-02	Knife Base Units(Left)2
HS3006	15SSD2280*380*2	Conveyor Belt
HS3007	14HS-19-00	Roller Wheel 2
HS3008	14HS-18-00	Roller Wheel 1
HS3009	16KGLTBSY-330	Switch
HS3010	15SBL8*50	Plastic Knob
HS3011	14SM302-06	Plastic Screw
HS3012	15LZLC3	Castor
HS3013	13HS-05-01	Protection Cover Units(Left)1
HS3014	13HS-05-02	Protection Cover Units(Left)2
HS3015	14HS-07	Pull Rod
HS3016	14DPHS-3	Knives
HS3017	13HS-06-02	Protection Cover Units(Right)2
HS3018	13HS-06-01	Protection Cover Units(Right)1
HS3019	16MDLHS3-1	Motor
HS3020	15PDLZ560	Triangle Belt
HS3021	14HS-09	Pulley Wheel
HS3022	14HS-15	Mandrel
HS3023	14HS-11	Connectting Rod
HS3024	16MDLHS3-2	Reduction Motor