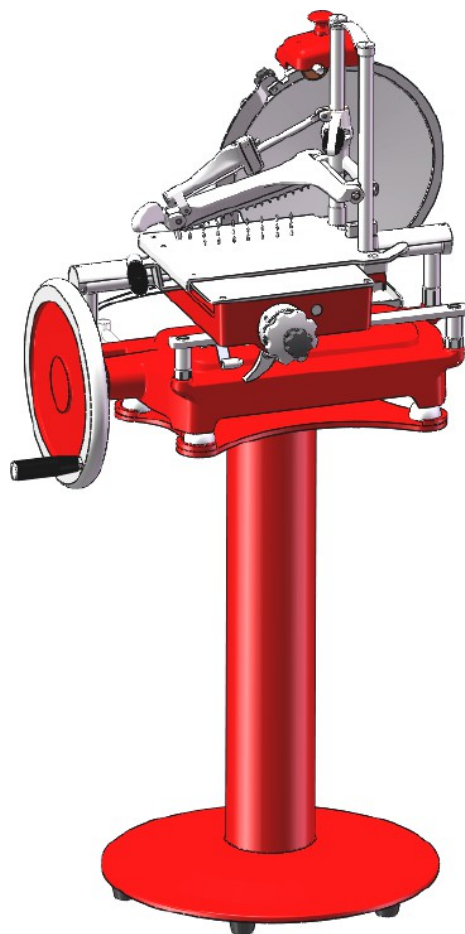


ggmgastro

AMSH300 - MANUAL MEAT SLICER INSTRUCTIONS FOR USE

**PLEASE READ THE INSTRUCTIONS CAREFULLY
BEFORE USING THE MACHINE. FOLLOW THE SAFETY
AND HEALTH REGULATIONS.**



Thank you for choosing our manual meat slicer. The slicer manufactured by our company combines the advantages of similar products from both domestic and international markets and is easier and safer to operate. The slicer is specifically designed for use in the food industry and is primarily used for slicing ham. It can also slice ham sausages, boneless frozen meat, and fresh meat (especially fatty beef and lamb), making it suitable for restaurants, eateries, supermarkets, etc.

The machine should operate in an environment with a relative humidity of no more than 85%.

CONTENTS

1、 Notes

2、 Key Technical

Specifications 3、 Operating

Instructions

- 3.1 Space for the Slicer
- 3.2 Unpacking
- 3.3 Parts and Applications
- 3.4 Lubrication
- 3.5 Test run without load
- 3.6 Sharpening the blade
- 3.7 Adjusting the disc thickness
- 3.8 Melted material
- 3.9 Cut
- 3.10 Replacing the blade
- 3.11 Disassembly and cleaning of the carriage, quick guide

4 Troubleshooting

1、 NOTES

- Do not place your hand or other body parts in the work area when the machine is open, as this may result in injury.
- If the device is broken, it should be repaired by the manufacturer or an authorized representative.
- We are not responsible for injuries or equipment malfunctions if the machine is modified by the user.
- The machine cannot be washed with water because it is not waterproof; otherwise, the parts will be damaged.
- Please stop the machine when workers are cleaning it or changing the blade.
- If abnormal operation of the machine is detected, it should be stopped immediately.
- Frequently check the guard ring, the meat-loading table, the disc, and other parts for tightness or damage.
- Do not cut frozen meat at temperatures below -6 °C.
- Please include the user manual if you resell the device.
- Please contact us if you have damaged or lost the user manual.
- Please contact us if you encounter any other problems not described in the user manual.

The safety labels on the machine



Keep your hands away from the work area while the machine is in operation to prevent injury.



Be careful when the machine is running, and when cleaning or replacing the blades, be careful not to cut yourself on the blade edge, and keep your hand away from the blade edge.

2. Key Technical Specifications

Cutting thickness: 0–2 mm

Blade diameter: Φ 300 mm

Slide travel: 260 mm Maximum cutting width: 220 mm Maximum cutting height: 180 mm

Carriage dimensions: 300*205 mm

Net dimensions : 716 mm × 560

mm × 640 mm Net weight of the machine: 43 kg

Net weight of the frame: 31 kg

3. Operating Instructions

3.1 Prepare a suitable location for the slicer

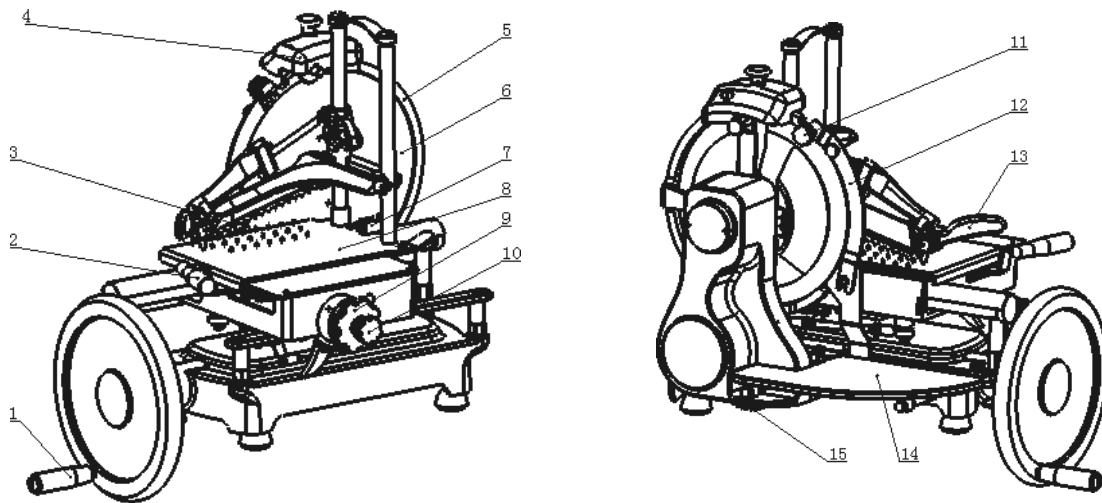
The slicer should be placed on a special stand or a stable, flat platform or work surface, and there should be sufficient space around the slicer to allow for operation and maintenance.

3.2 Unpacking

Before setting up the slicer, please check all parts included with the machine. If anything is missing, please contact the supplier.

3.3 Machine Parts and Their Locations

Caution: To ensure you can use the machine successfully, please read this chapter carefully and familiarize yourself with the parts and their locations.



1 Handwheel 2 Quick-release handle 3 Press frame 4 Sharpener 5 Protective ring
6 Blade 7 Hinge handle 8 Carriage 9 Adjustment handle 10 Slow-speed handle.
11 Screw 12 Protective board 13 Presser handle 14 Glass plate 15 Chain

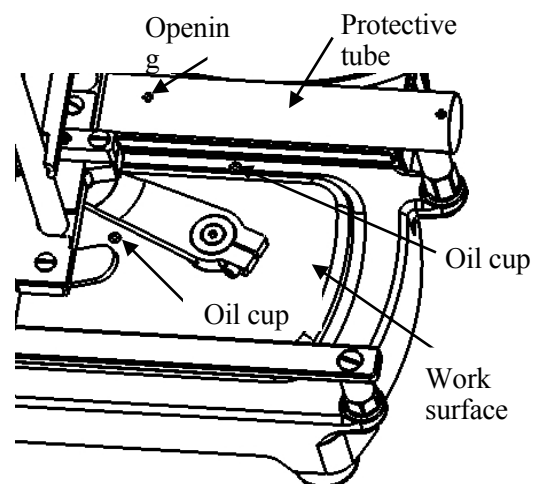
3.4 Lubrication

3.4.1 Turn the handwheel handle to expose the hole on the protective tube, and apply lubricating oil to the surface of the large round guide rail every two weeks.

3.4.2 There are 2 oil cups on the worktop, and the surface of the round guide rail is lubricated with oil every two months.

3.4.3 The chain on the underside of the machine should be lightly greased every 6 months.

3.5 Test run of the machine without a load



3.5.1 Before conducting a test run of the machine, carefully inspect the blade guard, carriage, blade, and other parts for leaks and damage, and apply oil to the surface of the square and circular tracks.

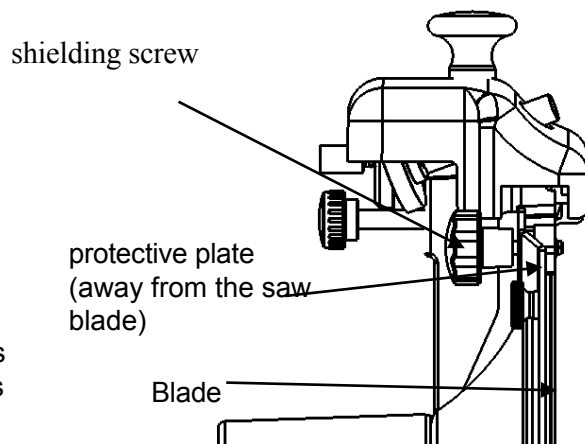
3.5.2 The protective plate is attached to two slots on

both ends. When not cutting, the guard plate is positioned close to the blade to protect it and prevent accidental scratches. When cutting, it is positioned far from the blade so that the blade's cutting edge can cut through easily.

If you loosen the guard plate screws, you can remove the guard plate, move it from one slot to another, and then retighten the guard plate screws to change the guard plate's position. Check the guard plate's position to determine its location relative to the blade.

3.5.3 Shake the handwheel handle to check whether the blade is functioning and if there are any abnormalities.

3.5.4 If no abnormalities are detected, test the handwheel for one minute without a load before starting work.



3.6 Sharpening the blade

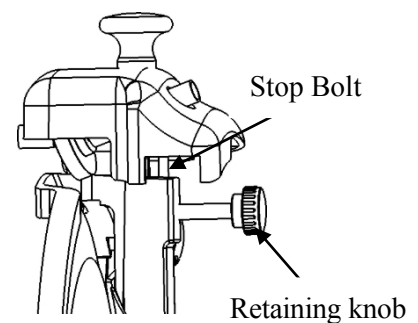
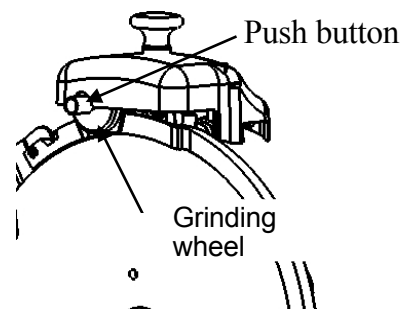
3.6.1 The round blade of the slicer is made of high-quality, wear-resistant tool steel; the blade's cutting edge was sharpened by the manufacturer prior to sale. 3.6.2 The round blade may become dull after use, and you can use the whetstone supplied with the device for repeated and timely re-sharpening. Before sharpening the blade, you should remove any oil stains to prevent the oil from spreading on the whetstone.

Use a brush and alkaline water to clean the whetstone.

3.6.3 If the sharpener is not sharpening the knife, the sharpening wheel should be removed from the blade, and when the knife is being sharpened, the sharpening wheel should be close to the blade. To change the position, loosen the knob on the mount, grasp the grinding wheel cover with your hand, lift the sharpener to the appropriate height, rotate it 180°, and then press it down to lock the knob.

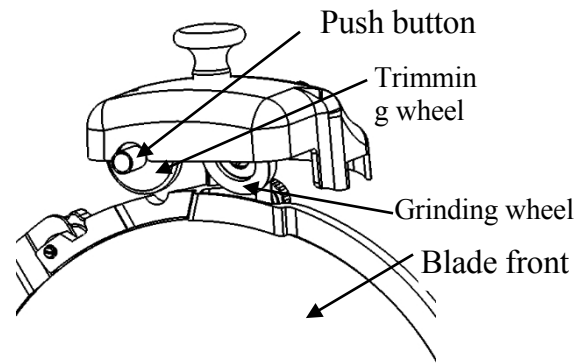
Caution! The position and height of the sharpener are limited by a screw, and the screw's extension can be adjusted depending on the knife's diameter.

3.6.4 The sharpening device is equipped two grinding wheels, one for grinding and the other for trimming.



When sharpening the blade, press the button to rotate the blade, and manually press the button at the end of the grinding wheel shaft to bring the grinding wheel into contact with the blade, so that

the rotating blade can rotate the grinding wheel to grind the blade; when trimming the blade, manually press the button at the end of the grinding wheel shaft to remove the burrs created during the grinding process, and excessive grinding is not permitted.



Caution!

Press lightly on the grinding shaft to minimize sparks.

If it is found that the grinding wheel is only grinding the front end of the cutting edge and cannot fully grind the surface of the cutting edge, the position of the sharpener must be adjusted.

3.6.5 Sharpening Effect

Loosen the grinding wheel shaft and press the button to remove the wheel from the blade.

If the knife edge has a sharp burr, this is a sign that the blade is already sharp, and the sharpening process can be completed, or you can repeat the process until you are satisfied.

Warning! Do not use your finger to test whether the blade is sharp or not, to avoid cutting your finger.

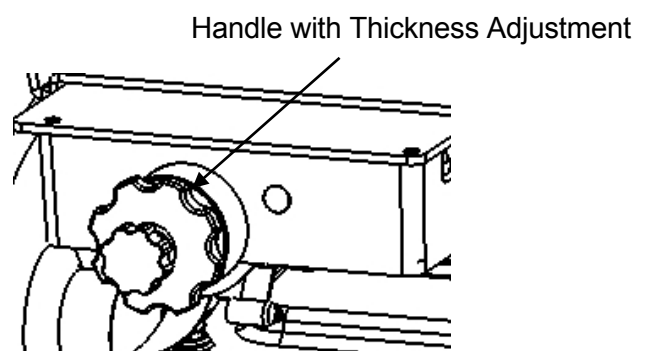
3.6.6 After sharpening the blade, thoroughly clean the iron filings and grinding wheel dust from the machine. Caution! Rinse with water and do not use cleaning agents that are hazardous to health.

3.6.7 The diameter of the blade decreases after repeated regrinding. If the diameter of the blade is less than 288 mm, it must be replaced.

7 Setting the Cut Thickness

3.7.1 Turn the handwheel to adjust the carriage's back-and-forth movement and the feed length during each stroke, i.e., the slice thickness.

3.7.2 Pull out the thickness adjustment knob and turn it clockwise to increase the thickness of the slice, and turn it counterclockwise to decrease the thickness; when viewed from the observation window, the scale increases from small to large and the slice thickness from thin to thick. Push the thickness adjustment knob back in and lock the position of the thickness adjustment lever.



3.8 Frozen meat

3.8.1 If the frozen meat is too hard, pieces may easily break off when cutting thin slices; when cutting thick slices, the resistance may be too great and cause the motor to stall or even burn out, so you should thaw the meat (place the frozen meat in the incubator; the process in which both the internal and external temperatures of the meat rise slowly is called thawing the meat).

3.8.2 Meat thickness less than 1.5 mm, suitable meat temperature both inside and out: -4°C (place the frozen meat in the refrigerator with the power turned off for eight hours). Press the meat with a fingernail; an indentation may appear on the surface of the meat.

3.8.3 If the slice thickness is more than 1.5 mm, the meat temperature should be higher than -4°C. As the thickness increases, the meat temperature should rise accordingly.

3.9 Cutting

Warning! This device cannot cut meat with bones nor meat with a temperature below -6 degrees Celsius, nor can it cut pieces that are too hard or dripping. Do not shake the handwheel when removing the food from the carriage.

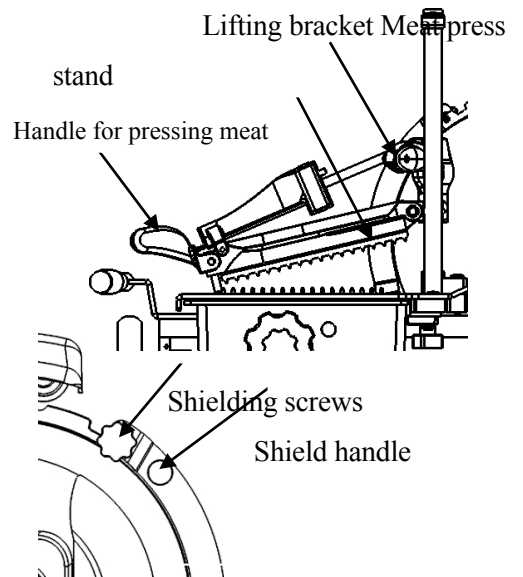
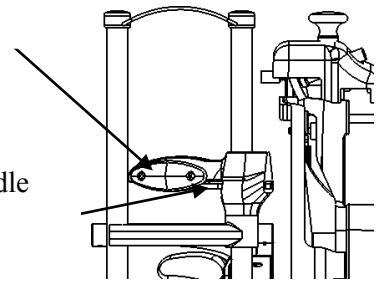
3.9.1 Grasp the lifting handle (your fingers should press against the stainless steel locking handle underneath) and lift it to a suitable height. Lift the meat press handle, place the ham or other food on the carriage, and press the meat press handle down so that the meat press teeth press firmly against the ham or other food.

3.9.2 Turn the guard screw counterclockwise to loosen the guard, grasp the guard handle by hand, move both ends of the guard from the inner groove to the groove away from the blade, and tighten the guard screw clockwise to secure the guard. 3.9.3 Press the quick-adjustment handle to move the meat carrier into the correct position, and then turn the slow manual feed handle to position the ham or other food in the most suitable cutting position.

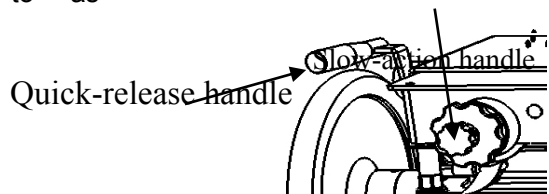
3.9.4 Turn the handwheel clockwise,

For cutting meat.

lifting bar
Lockable handle



to as



3.10 Change the blade

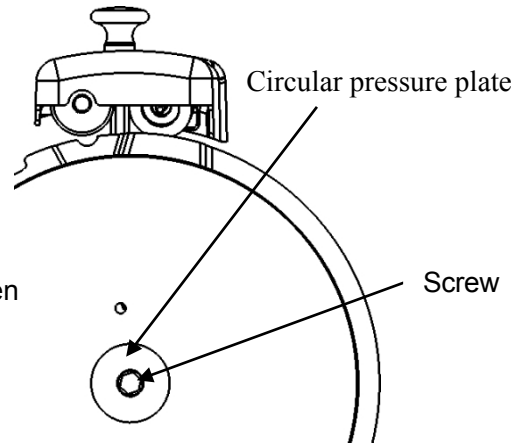
3.10.1 Shake the handle to move the meat holder away from the blade.

3.10.2 Place the protective plate near the knife.

3.10.3 Removing the sharpener.

3.10.4 Unscrew the screw in the center of the blade, remove the round pressure plate in the center, apply even force, and carefully pull the blade out.

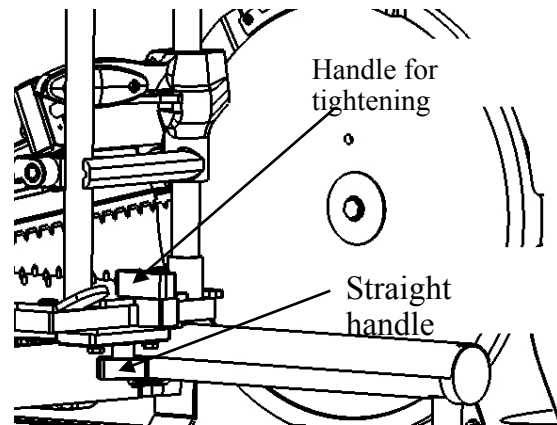
3.10.5 When installing the blade, wipe the machine and the blade mounting surface clean, carefully insert the blade's round pressure plate, and tighten the screws. Caution! When replacing the blade, you should wear protective gloves and be careful when removing and installing the blade.



3.11 Disassembly and Cleaning of the Carriage, High-Speed Unit

3.11.1 Turn the locking handle on the meat carrier counterclockwise to remove the handle from the meat carrier. Carefully lift the meat carrier by hand to remove it from the meat carrier component. Remove the meat carrier separately from the appliance and clean it.

You can also turn the straight handle to loosen the meat holder component so that the entire meat holder component can be removed from the appliance for cleaning.



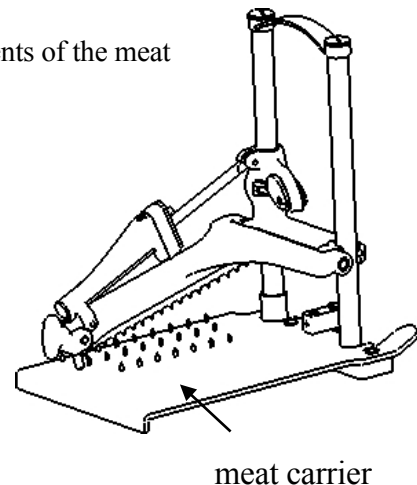
3.11.2 Turn the slow handle, and the meat pusher can move slowly back and forth

Hold the fast-speed handle firmly, press it down and move it horizontally to move the meat carrier quickly forward and backward. Release the fast-forward handle. If the handle cannot spring back to its original height, it is because the nut it drives is not tightened. You can gently move the handle back and forth until it is tightened.

4. Troubleshooting

The machine must only be repaired and maintained by qualified personnel. Non-qualified personnel must not attempt to repair it to avoid injury or mechanical or electrical faults.

Components of the meat carrier



Common problems and solutions are listed in Table 1.

If problems are not listed in the table or the solutions do not work, please contact the representative or the manufacturer

Table 1

Faults	Solutions
1. The machine cannot cut meat, or the slices are uneven	1. The blade is not sharp; please refer to section 3.6 and sharpen the blade properly 2. The meat is too tough; please refer to Section 3.8 and tenderize the meat
2. The blade is not sharp	1. Check the blade installation height and the sharpening angle; please refer to Section 3.6 and use the correct method to sharpen the blade 2. The blade is not secured; tighten the screw to secure the blade.



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