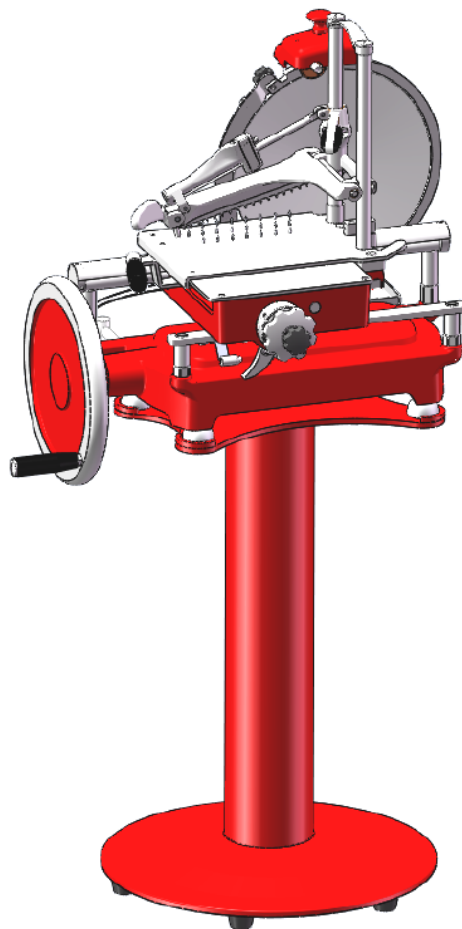


ggmgastro

AMSH300 - MANUAL TYPE MEAT SLICER INSTRUCTION MANUAL

PLEASE READ CAREFULLY BEFORE USING THE MACHINE

PAY ATTENTION TO THE SAFETY AND HEALTH



Thank you for purchasing our manual type meat slicer.

The meat slicer, produced by our company combines the advantages of similar products both domestically and internationally, is easier and more safe to operate.

The meat slicer is specifically designed for food use, mainly used for cutting ham. It can also cut ham sausages, frozen meat without bones, and fresh meat (especially fat beef and lamb), suitable for restaurants, restaurants, supermarkets, etc.

The machine should work in a environment with relative humidity not more than 85%.

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1、NOTICES

- The hand or other parts of body are not allowed to enter workspace when the machine open, or it will hurt you.
- The machine should be repaired by manufacturer or agent if the machine is broken.
- We are not responsible for injury or equipment fault if self- amend machine.
- The machine can not be washed by water, which is not waterproof structure, or it will damage the parts.
- Please stop operating the machine when workman clean the machine and change blade.
- If any abnormal operation of the machine is found, it should be stopped immediately.
- Often check protection ring, table loading meat, slice and other parts whether tight or damage.
- Do not cut frozen meat at temperatures below -6 ° C
- Please attach the manual operation when resell the machine.
- Please contact with us when damage or lose the manual operation.
- Please contact us when you meet other problems which have no detail in the manual operation.

The safety labels on the machine



Keep hand off the workplace when machine operates, in case of injury.



Be careful when the machine is running and cleaning and replacing blades, be careful of blade-edge hurt your finger and keep your hand off the blade edge.

2、Main Technical Specifications

Cutting thickness : 0~2 m m
Dia of blade mm: Φ 300mm
Carriage travel distance: 260mm
Max width of cutting: 220mm
Max height of cutting: 180mm
Carriage size: 300*205mm
Net size: 716mm*560mm *640mm
Machine net weight: 43Kg
Rack net weight: 31Kg

3、 Operation Instructions

3.1 Ready suitable place for meat slicer

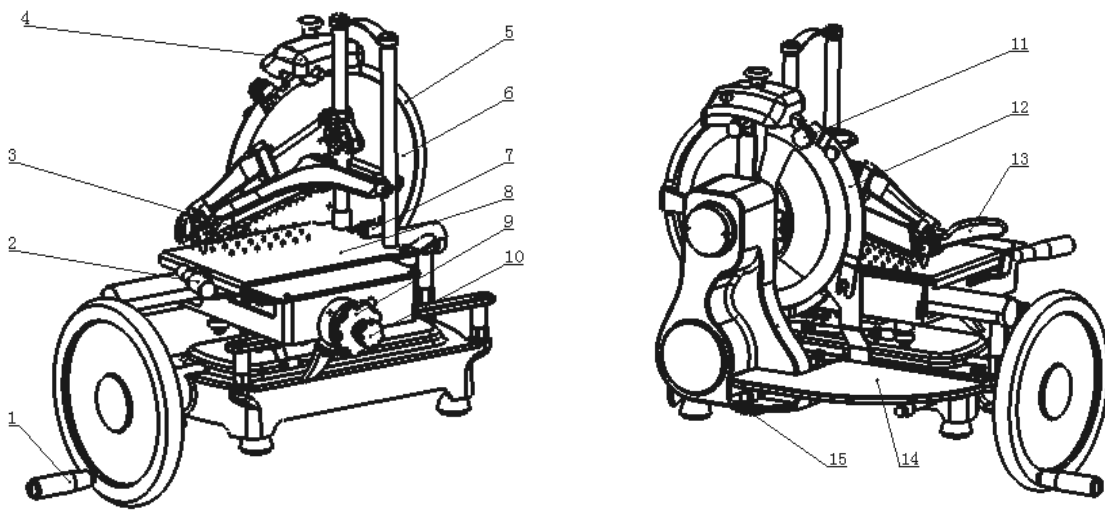
The slicer should be placed on a special rack or sturdy, flat platform or desktop and set aside adequate space for the slicer in order to operate and maintain.

3.2 Unpacking

Before you installing slicer, please check all items attached with the machine. If anything missing, please contact the supplier.

3.3 Machine parts and their locations

Attention: In order to ensuring you can successfully use the machine, please carefully read this chapter and get familiar with the parts and their locations.



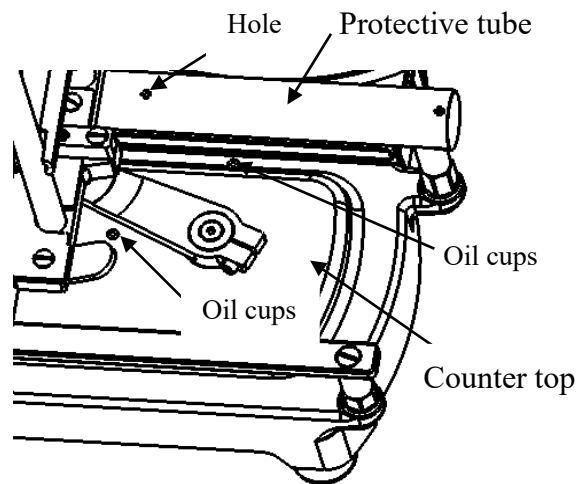
- 1 Handwheel 2 Quick move handle 3 Presser rack 4 Sharpener
 5 Protection ring 6 Blade 7 Hinge handle 8 Carriage 9 Adjustment handle
 10 Slow manual handle. 11 Screw 12 Guard board 13 Presser handle
 14 Glass plate 15 Chain

3.4 Lubrication

3.4.1 Rotate the handwheel handle to expose the hole on the protective tube, and add lubricating oil to the surface of the large circular guide rail every half month.

3.4.2 There are 2 oil cups on the countertop, and lubricating oil is added to the circular guide surface every half month.

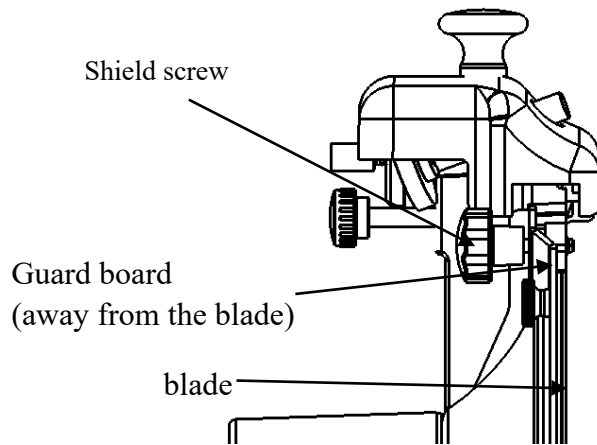
3.4.3 The chain at the bottom of the machine should be lightly greased every 6 months.



3.5 Test-run the machine without loading

3.5.1 Before test-run the machine, you should carefully exam the tightness and damage of blade cover, carrier , blade and other parts and spread the oil on the surface of square orbit and circle orbit.

3.5.2 The protective plate is installed on two slots at both ends. When not slicing, the protective plate is placed close to the blade to protect it and prevent accidental scratches. When slicing, it is placed far away from the blade, allowing the cutting edge of the blade to be easily sliced. By loosening the shield screws, you can take out the shield, switch from one slot to another, and then tighten the shield screws to change the position of the shield. Check the position of the protective plate to determine its position near the blade.



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

3.5.4 If there are no abnormalities, continuously test the handwheel without load for 1 minute before starting work.

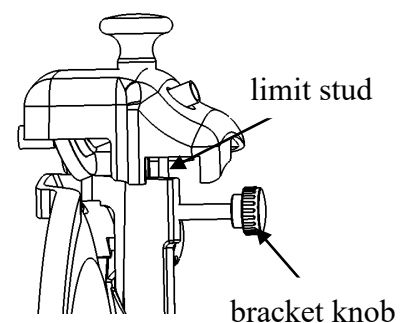
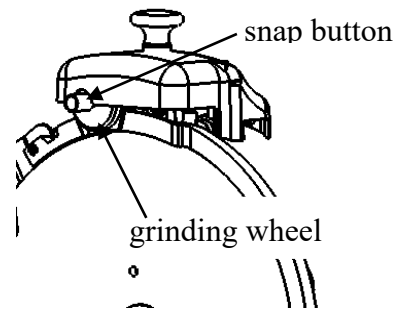
3.6 Blade grinding

3.6.1 The round blade of the meat slicer is made by high-quality wear-resistant tool steel , the edge of the blade has been sharpened by the manufacturer before-sale.

3.6.2 The circle blade may turn dull after use and you can choose the grinding stone carried with the equipment to regrind, repeatedly and timely. Before sharpening the blade, you should clean the oil spill to avoid the oil spill spread on the grinding stone, If the stone is dirtied by the oil, you can use brush and alkaline water to clean the grinding stone.

3.6.3 When the sharpener is not grinding the knife, the grinding wheel should be away from the blade, and when grinding the knife, the grinding wheel should be close to the blade.

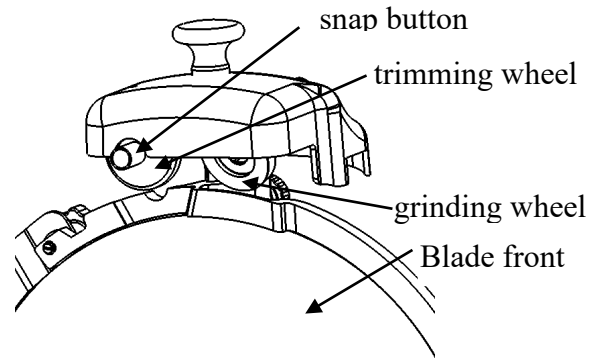
The method of changing position is to loosen the knob on the bracket, grab the grinding wheel cover by hand, lift the sharpener to the appropriate height, turn it 180 ° , and then press it down to lock the knob.



Attention: The position and height of the sharpener are limited by a screw, and the elongation of the screw can be adjusted according to the diameter of the blade.

3.6.4 The sharpener is equipped with two grinding wheels, one for grinding and the

other for trimming. When grinding the blade, press the button to rotate the blade, and manually press the button at the end of the grinding wheel shaft to make the grinding wheel collide with the blade, allowing the rotating blade to drive the grinding wheel to rotate, achieving blade grinding; When trimming the blade, press the button at the end of the grinding wheel shaft by hand to remove the burrs generated during the grinding process, and excessive grinding is not allowed.



Attention:

Slightly press the grinding shaft, better to produce little spark.

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

3.6.5 Sharpening effect

Loosen the wheel axis press button to make the wheel out of the blade, press the button, to stop the blade, and observe the sharpening effect.

If the blade edge appears sharp burr, it indicates that the cutting edge is already sharp, and the sharpening operation can be completed, or you can repeat the process until you feel satisfied.

Attention: You can not use finger to test whether the blade is sharp or not, avoid cutting your finger.

3.6.6 After grinding the blade, the iron foam and grinding wheel dust on the machine should be cleaned thoroughly.

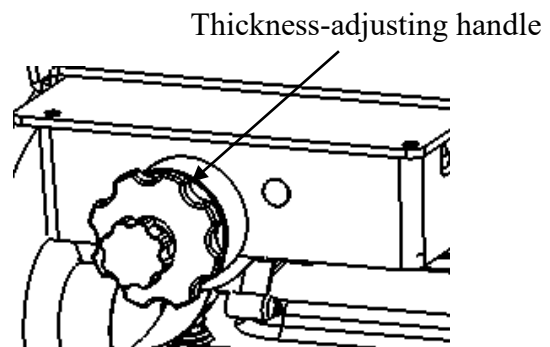
Attention: Rinse with water and do not use cleaning agents that are harmful to human health.

3.6.7 The diameter of the blade will decrease after multiple regrinding. When the diameter of the blade is less than 288mm, it needs to be replaced.

.7 Section thickness adjustment

3.7.1 Shake the handwheel to make the carriage perform each reciprocating motion, and the length of feed during each reciprocating motion, i.e. the slice thickness.

3.7.2 Pull out the thickness adjusting handle outwards, turn it clockwise to thicken the slice, and turn it counterclockwise to reduce the slice thickness; Observing the scale from the observation hole, the scale increases from small to large, and the thickness of the slice increases from thin to thick. Push the thickness adjusting handwheel back inside and fix the position of the thickness adjusting handle.



3.8 Melting meat

3.8.1 If the frozen meat is too hard, it is easy to appear fragments when cut thin slices; when cut thick slice the resistance may too large and likely to cause motor stall, or even burning motor, so you must melt the meat (put frozen meat in the incubator, the process that the temperature of the meat both inside and outside rise slowly called melting the meat.

3.8.2 Meat thickness less than 1.5mm, suitable meat temperature both inside and outside is -4°C (put the frozen meat in the refrigerator that has been cut off power for eight hours) . press the meat with a fingernail ,the surface of the meat may appear impression.

3.8.3 Slice thickness greater than 1.5mm, the meat temperature should be higher than -4°C . And as the thickness increases, the temperature of meat should also be a corresponding increasing.

3.9 Cutting

Attention: This machine cannot cut meat with bones or meat with temperatures below -6°C , nor can it cut items that are too hard or dripping.

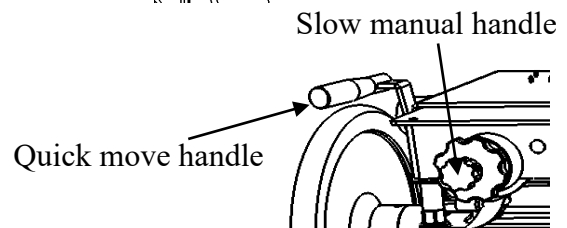
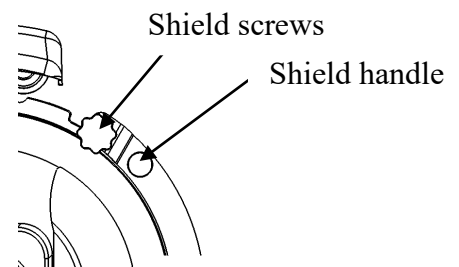
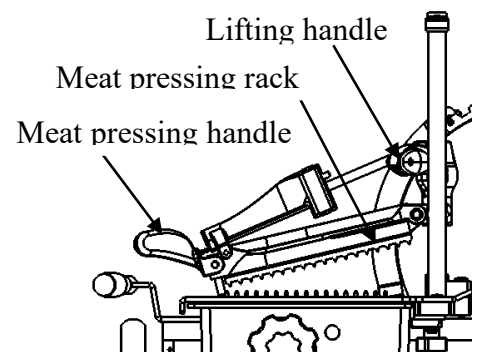
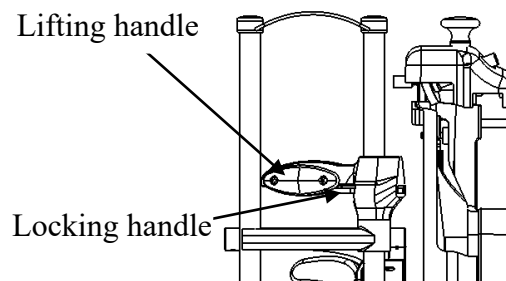
Do not shake the handwheel when picking up or placing cut items from the carriage.

3.9.1 Grasp the lifting handle (fingers should press against the stainless steel locking handle below) and lift it to a suitable height. Lift the meat pressing handle, place the ham or other food on the carriage, and press down the meat pressing handle to make the meat pressing teeth press down tightly against the ham or other food.

3.9.2 Rotate the shield screw counterclockwise to loosen the shield, lift the shield handle by hand, move both ends of the shield from the inner groove to the groove away from the blade, and tighten the shield screw clockwise to secure the shield.

3.9.3 Press the quick move handle to move, bring the meat carrier to the appropriate position, and then turn the slow manual move handle to make the ham or other food to the most suitable slicing position.

3.9.4 Shake the handwheel clockwise to slice.



3.10 Change the blade

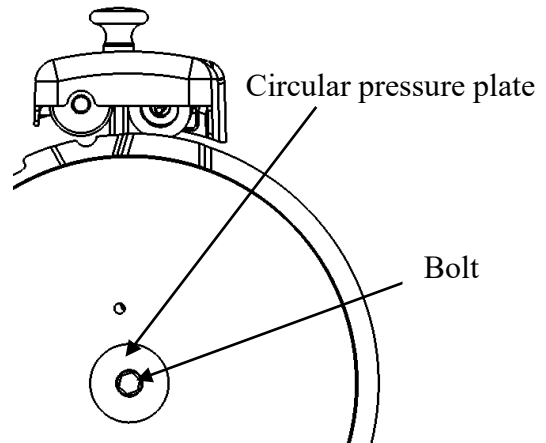
3.10.1 Shake the handwheel to move the meat carrier away from the blade.

3.10.2 Place the protective plate close to the blade.

3.10.3 Removing the sharpener.

3.10.4 Unscrew the bolt in the center of the blade, take out the circular pressing plate in the center, apply even force, and gently remove the blade.

3.10.5 When installing the blade, wipe the machine and blade installation surface clean, gently install the blade circular pressing plate, and tighten the bolts.

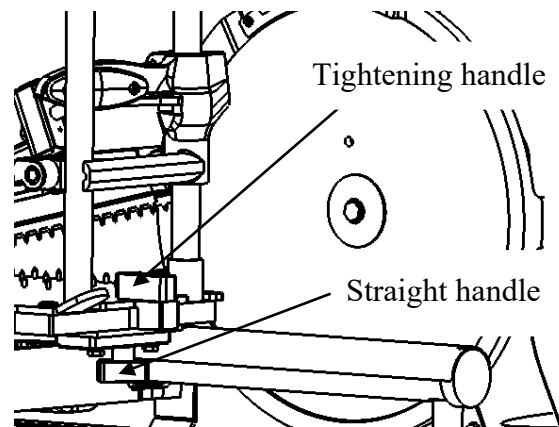


Attention: When replace the blade, you should wear protective gloves, and be careful when remove or install the blade.

3.11 Carriage dis-assembly and cleaning, fast moving

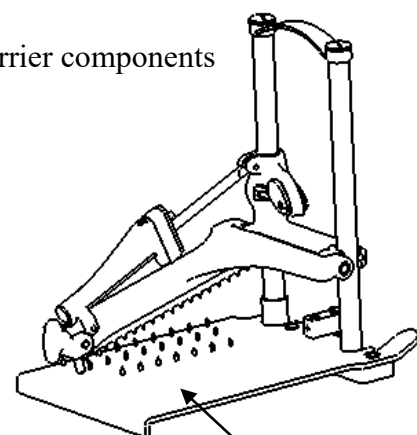
3.11.1 Rotate the tightening handle on the meat carrier counterclockwise to remove the handle from the meat carrier. Gently lift the meat carrier by hand to remove it from the meat carrier component. Remove the meat carrier separately from the machine and clean it.

You can also rotate the straight handle to release the meat carrier component, so that the entire meat carrier component can be removed from the machine for cleaning.



3.11.2 Turn the slow manual handle, and the meat carrier can move slowly back and forth. Hold the fast moving handle and press it down and move horizontally to quickly move the meat carrier forward and backward. Release the quick moving handle. If the handle cannot bounce back to its original height, it is because the nut it drives is not closed. You can move the handle back and forth slightly until it is closed.

Meat carrier components



4、 Troubleshooting

The machine must be repaired, maintained by professionals and non - professionals are not

allowed to repair, so as not to cause personal injury or mechanical, electrical fault.

Common troubles and solutions are shown in Table 1.

When troubles are not listed in the table or solutions do not work, please contact the agent or the manufacturer

Table 1

Troubles	Solutions
1、 The machine can not cut meat or the meat slices is irregular	1,The blade is not sharp , please read the chapter3.6 and grind the blade correctly 2,Meat is too rock ,please read chapter3.8 and melt meat ,
2、 The blade edge is not sharp	1,Check the wheel installation height and grinding angle, please read chapter 3.6 and use the correct method to grind the blade 2 , the wheel is not pressed , tighten the screw to fix the wheel .



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