

# Slicing and shredding machine

## Operation Manual

Thank you for using our company's products, please read the operation manual before use.

Slicing and shredding machine is one of the main product, the machine can cut various meat, it is luxurious style, safe and high efficiency, simple operation, etc. so it use for the hotel, restaurants, canteens and food processing plants.

### Use-method

1. Check the power supply and voltage before using. the power supply socket should be with safe grounding wire.
2. cleaning the machine before using. First remove the meat plate and blade comb . cleaning the all parts with hot water . the hot water can be directly clean the blade, pay attention to the motor when cleaning.
3. Remove the skin and bone before cutting. Meat should be cut into strips, the first time cut into cutlet, the second time cut into shredded meat , many times cut into diced meat .
4. must be cleaned after using to avoid the breeding of bacteria, cleaning methods follow step 2

### Technical parameter

Model	Capacity	Rotate Speed	Power	Voltage	Size	weight
HR-80	250kg/h	200R/M	850W	220V~240V	45*31*41.5cm	33kgs

### Warning

1. For single phase motor, the power supply and voltage shall not exceed 10% of the rated voltage, if more than must be equipped with a voltage regulator to use.
2. Empty rotate can not exceed two minutes when cutting meat. to avoid the blade friction fever to damage the blade.
3. Do not put your hands to the inlet and outlet when the machine working.
4. Be carefully removing and cleaning blade to avoid hurt your hands.
5. Cleaning and maintenance must cut power supply. Do not use water nozzle cleaning the machine.
6. Must clean all parts of slicer and machine body after using. Coat the knife comb with edible oil.
7. Often check the power cord is damage to avoid hurt.
8. Need put the machine in dry place for a long time not work to avoid the parts from rust.

