

Multi-function FRESH MEAT SLICER INSTRUCTION



For Your Own Safety Read Instruction
Manual Before Operating This Equipment

CONTENTS

1. Breif Introduction & Safety Instrucion	2
2. Charactor	3
3. Components	3
4. Operation	3
6. Cleanning	4
7. Technical Parameters	4
8. Packing List	4

Brief Instruction

- The instruction manual shows the safety operation for user reference.
- Must read the instructions carefully and correct understanding of its operation methods and various considerations, then operate or repair and maintenance
- Keep this manual and placed near the machine, so that can check at any time !



- Please wear prope working clothes、 Security posture and operate correctly !
- Before use, please check again for this machine, confirm the protection cover is combined with the machine body.
- Please make sure to install leakage protection Devices,must be connected with the earth wire!
- Please make sure to take off the plug when you change or clean the knives.
- Never Put Hand or Fingers into the blades when the machine is working!
Serious personal injury could occur.
- **DO NOT BACK MEAT AWAY** from the blade while the machine is running. If you need to take the meat out,please close the machine and confirm it has complete stop. Do not put the hand or fingers into the knives when the machine is running.

Charactor


1. High quality full stainless steel with elegant appearance!
2. Disassemble cover,easy to clean and replace the knives.
3. Can choose sharply carbon steel knife,which slicer meat,fish as butterfly shape.
4. 750W Powerful Motor with cooling fan,emergency stop switch.
5. Smooth design,no hygiene dead angle,easy to use and clean.

Components

- | |
|-------------------------|
| 1.Body |
| 2.The feeding disc |
| 3.Protection cover |
| 4.Start switch |
| 5.Emergency stop switch |
| 6.Feet |



Operation

- 1.Take off all the package except the machine
- 2.Put the feeding disc in the relevant position
- 3.Check the protection cover and confirm it has combined with the machine well
- 4.Please make sure to install leakage protection devices and confirm has be connected with the earth wire
- 5.Start the machine,check the knives' turning is correct or not.Correct turning 
- 6.Please take off the bone before put the meat into the feeding disc.And please do not put the hand into the protection area
- 7.Please cut off the power and make sure the machine has complete stop before you replace the Blades

Cleaning

1. Must be taken off the plug when you clean the machine
2. Confirm No.1 step then take off the blades and flush by the water directly
3. After cleaned, put some edible oil into the knives by cotton swab to avoid the blade get rusty

Tech. Parameter

Name	Multi-function Fresh Meat Slicer
Model	NC-M105
Machine Size	530×380×490mm
Packing Size	610×460×530mm
Blade Thickness	3mm(3-25mm could be choice)
Blade diameter	105mm
Power Supply	~110V/220V / 50/60 Hz
Power	750W
Net Weight	≈ 43kg
Gross Weight	≈ 48kg
Speed	160r/min

Packing List

Instruction Manual*1, Fresh Meat slicer*

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