

MEAT SLICER

INSTRUCTION MANUAL



Model

MEAT SLICER

HBS-300L • HBS-300A • HBS-275A • HBS-250L • HBS-250A •
HBS-220A

INTRODUCTION:

You should read this user manual carefully before using the appliance.

This appliance is intended for commercial use only and must not be used for household use.

The appliance must only be used for the purpose for which it was intended and designed.

Consult Local and National Standards to comply with the following:

- Health and Safety at Work Legislation
- BS EN Codes of Practice
- Fire Precautions
- IEE Wiring Regulations
- Building Regulations

The manufacturer is not liable for any damage caused by incorrect operation and improper use.

Keep the appliance and electrical plug away from water and any other liquids. In the event that the appliance should fall into water, immediately remove plug from the socket and do not use until the appliance has been checked by a certified technician.

Failure to follow these instructions could cause a risk to lives.

Never attempt to open the casing of the appliance yourself.

Do not insert any objects in the casing of the appliance.

Do not touch the plug with wet or damp hands.

Danger of electric shock! Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only. Never use a damaged appliance! Disconnect the appliance from the electrical outlet and contact the retailer if it is damaged.

Warning! Do not immerse the electrical parts of the appliance in water or other liquids.

Never hold the appliance under running water.

Regularly check the power plug and cord for any damage. If the power plug or power cord is damaged, it must be replaced by a service agent or similarly qualified persons in order to avoid danger or injury.

Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. To pull the plug out of the socket, always pull on the plug and not on the cord.

Ensure that the cord (or extension cord) is positioned so that it will not cause a trip hazard.

Always keep an eye on the appliance when in use.

Warning! As long as the plug is in the socket the appliance is connected to the power source.

Turn off the appliance before pulling the plug out of the socket.

Never carry the appliance by the cord.

Do not use any extra devices that are not supplied along with the appliance.

Only connect the appliance to an electrical outlet with the voltage and frequency

mentioned on the appliance label.

Connect the power plug to an easily accessible electrical outlet so that in case of emergency the appliance can be unplugged immediately.

To completely switch off the appliance pull the power plug out of the electrical outlet.

Always turn the appliance off before disconnecting the plug.

Never use accessories other than those recommended by the manufacturer.

Failure to do so could pose a safety risk to the user and could damage the appliance.

Only use original parts and accessories.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.

This appliance must not be used by children under any circumstances.

Keep the appliance and its cord out of reach of children.

Always disconnect the appliance from the mains if it is left unattended or is not in use, and before assembly, disassembly or cleaning.

Never leave the appliance unattended during use.

SPECIAL SAFETY REGULATIONS:

- This appliance should be operated on a level, horizontal, dry, stable and heat resistant surface.
- This appliance should be operated by trained personnel.
- The user must wear close-fitting dressing during operation. Scarf is not allowed.
- Do not use the appliance to slice frozen food, meat that has not been deboned, fish or anynon-food products.
- Though the appliance has built-in safety features, keep away from the blade and movingparts at all times.
- Stop using the appliance as soon as the blade’s diameter has become thinner than 6 mm. replace the blade.

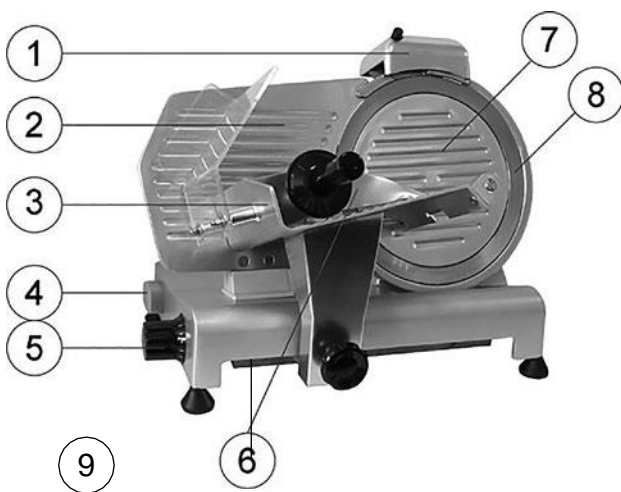
PRODUCT DESCRIPTION:

HBS220A	Meat Slicer with 220mm blade diameter
HBS250A	Meat Slicer with 250mm blade diameter
HBS275A	Meat Slicer with 275mm blade diameter
HBS300A	Meat Slicer with 300mm blade diameter
HBS250L	Meat Slicer with 250mm blade diameter Premium design
HBS300L	Meat Slicer with 300mm blade diameter Premium design

CONTENTS:

Slicer parts

- 1 Blade sharpener
- 2 Stop plate
- 3 Carriage
- 4 On/off switch
- 5 Slice thickness dial
- 6 Product clamp
- 7 Blade guard
- 8 Blade
- 9 Carriage lock
- 10 Blade guard bolt (not displayed)



Top view of the appliance



Attach the sharpening module in such a way that the blade does not move between the wheels.



Secure the sharpening device to the machine by tightening the holder. Check to make sure that the sharpening device is well secured before using the machine.



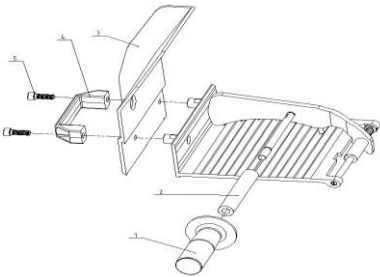
NOTE! The sharpening device is equipped with a safety switch. If the sharpening device is not properly attached, you will not be able to use the appliance.

ASSEMBLY:

The plastic safety guard has been removed from the appliance to prevent damage during transit.

Safety guard must be fitted before using the machine.

Adexa accept no responsibility for any injury caused by operation of this appliance without the guard installed or correctly fitted.



1. Place both screws in the carriage.



2. Attach the hand guard



3. Place the two washers over the bolts.

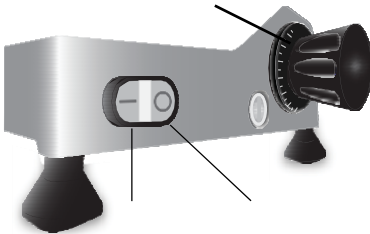


4. Screw on the two dome nuts.



Operation.

1. Connect the appliance to the power supply
2. Set the thickness to the desired level by turning the Thickness knob anti-clockwise.



3. Place the meat in the cradle and secure in place with the Grip handle.
4. Switch On the power [I].

Warning: Never use your hands to secure the meat when slicing.

5. Holding the carriage and grip handles, push the carriage backwards and forwards across the blade.

Warning: The blade starts immediately.

6. After slicing the desired amount press the off button to turn off the Appliance.

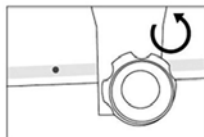
Warning: The blade continues to turn for a few seconds after switching off.

7. Remove the sliced food from the catchment area.

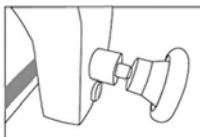
Warning: Always disconnect the meat slicer from the mains power supply when not in use.

How to Lock the slicer

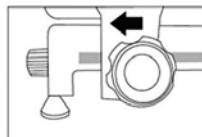
- ① To turn the knob in anti-clockwise direction



- ② Continue to turn the knob until it is loosen COMPLETELY

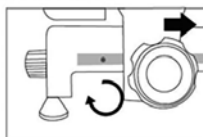


- ③ Move the carriage to the proper position, the slicer will be locked automatically



How to Unlock the slicer

- ① To turn the knob in clockwise direction to unlock the slicer. The knob should be turned COMPLETELY to tighten the carriage



SAFE BLADE REMOVAL TOOL

The blade cleaning must be carried out with metal gloves and a wet cloth!

Unplug the slicer from the power supply.

Remove the blade guard cover by unscrewing the pin at the back of the appliance.

Place and fit the supplied blade removal tool with the notch at the right top side.

Rotate and align the 2 screw holes on the blade with the 2 screw handles of the blade removal tool.

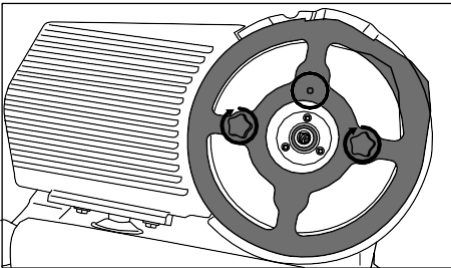
Then, screw and tighten 2 handles of the blade removal tool into the blade and locking it into place.

Unscrew the screws that fasten the blade to the appliance.

Lift the blade removal tool with the 2 handles to remove the blade.

Keep the blade removal tool in place when cleaning.

Refit and reinstall the blade in reverse after cleaning.



CLEANING , CARE AND MAINTENANCE:

- Always turn off and disconnect the appliance from the power supply before cleaning.
- Always use extreme care when handling the blade.
- Use soapy water and a damp cloth to clean the appliance.
- Clean the appliance regularly.

Cleaning the Blade and Cover

1. Disconnect the appliance from the power supply.
2. Push the carriage away from the blade.
3. Unscrew the blade cover release bolt.



Blade cover release bolt

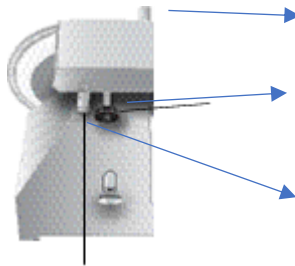
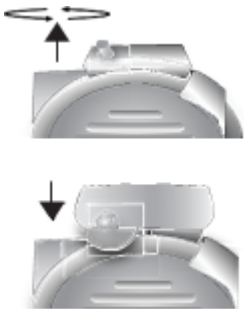
4. Carefully lift off the blade cover.
 5. Attach the blade removal tool by placing it over the blade and screwing two bolts into the corresponding holes in the blade.
 6. Unscrew the 3 screws holding the blade, leaving it sitting on the slicer.
 7. Lift the blade off the slicer using the knobs of the blade removal tool as handles.
 8. Wash the blade by wiping from the centre towards the edge. Keep the removal tool in place when cleaning. If necessary, wipe clean the face of the blade once it has been reattached.
 9. Dry thoroughly.
 10. Replace the blade and cover, ensuring the blade securing bolt is securely tightened.
- We recommend the use of cut-resistant wire mesh gloves when cleaning the blade.

SHARPENING THE BLADE:

If the meat slicer begins to produce uneven or broken slices, it may be blunt and require sharpening. To sharpen the blade:

To sharpen the blade:

1. Unscrew the Sharpener release bolt and lift off the blade sharpener.
2. Rotate the sharpener 180° and insert it back into the appliance.
3. Tighten the Sharpener release bolt to secure the sharpener.
4. Start the appliance.
5. Press and hold down the rear sharpening stone button to sharpen the blade. Do not exceed one minute of constant sharpening.
6. Release the rear stone and press down the front sharpening stone button for a few seconds to smooth the edge of the blade.
7. Turn off the appliance and return the sharpener to its original position, ensuring it is securely tightened.



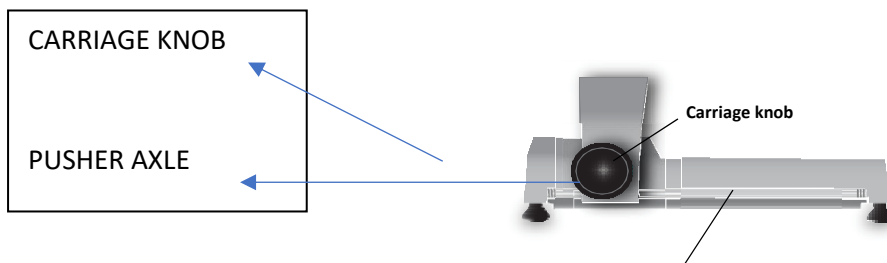
FRONT SHARPENING STONE
BUTTON

SHARPENER RELEASE BOLT

REAR SHARPENING STONE
BUTTON

LUBRICATING THE PUSHER AXLE:

1. Push the carriage to one side and clean the axle with a dry cloth.
2. Lubricate the axle surface with grease suitable for use in food preparation areas.
3. Push the carriage backwards and forwards several times to distribute the grease evenly.



TROUBLESHOOTING:

Problem	Possible cause	Solution
Appliance does not slice well	Blunt blade	Sharpen blade
	Dirty appliance	Clean the appliance
Appliance stops slicing	Overheated motor	Let the machine cool off for an extended period. The motor's safety thermostat will reset itself automatically.
Carriage does not slide	Dirty slide bar	Clean the slide bar and lubricate with food grade oil.
Blade stops when product is being cut	v-belt worn out or dirty	Replace or clean the v-belt

Technical Specifications

Model:	HBS300L	HBS250L	HSB-300A
Voltage	220-240V 50HZ	220-240V 50HZ	220-240V 50HZ
Power	250W	150W	250W
Slicing thickness	0~15mm	0~12mm	0~15mm
Blade diameter	300mm	250mm	300mm
Max slicing width	22mm	18mm	22mm
Weight	22.30KGS	16.40KGS	21.10KGS
Measurement	597x520x495MM	537x460x400MM	597x520x495MM
Noise Level	< 70 dB	< 70 dB	< 70 dB
Protection Class	CLASS I	CLASS I	CLASS I

Model:	HBS275A	HBS-250A	HBS-220A
Voltage	220-240V 50HZ	220-240V 50HZ	220-240V 50HZ
Power	250W	150W	120W
Slicing thickness	0~15mm	0~12mm	0~12mm
Blade diameter	275mm	250mm	220mm
Max slicing width	22mm	18mm	16mm
Weight	18.50KGS	15.50KGS	14.40KGS
Measurement	567x490x465MM	537X460X400MM	498X435X380MM
Noise Level	< 70 dB	< 70 dB	< 70 dB
Protection Class	CLASS I	CLASS I	CLASS I

ELECTRICAL WIRING

This appliance is supplied with a 3 pin, moulded, BS1363 plug and lead, with a 3 amp fuse as standard. The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

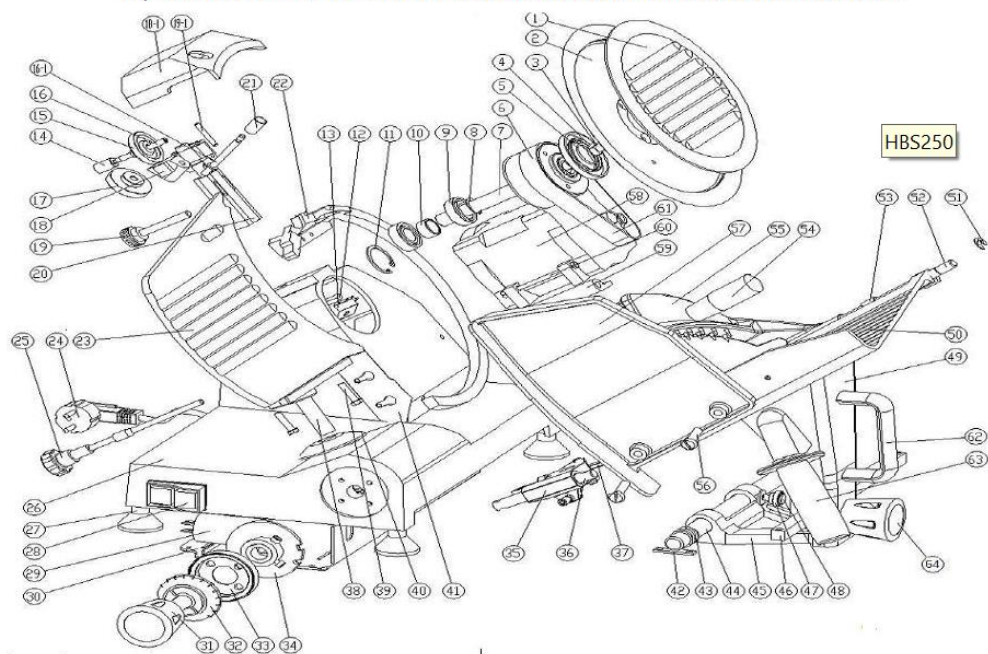
- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed, using a dedicated earthing circuit. If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

SPARE PART LIST

Exploded View for meat slicer HBS-195JS/220JS/220A/250A/275A/300A/250/275/300/250L/300L



Part No	Part Name
1	Blade protection plate
2	Blade
3	Screw for blade
4	sealing ring for blade shaft
5	sealing ring for blade spindle
6	Sleeve of blade
7	Spindle of blade
8	Blocking ring for bearing
9	Bearing
10	Isolating sleeve
11	Blocking ring for hole
12	Microswitch
13	bracket for microswitch
14	Button for sharpening stone
15	sharpening stone
16	axis of sharpening stone
(16-1)	axis of trim stone
17	trim stone
18	stand of stone
(18-1)	cover
19	handlebar
20	stand of sharpner
21	button for trim stone
22	blade protection ring(include screw)
23	locking plate
24	wire and plug
25	pole
26	body
27	feet
28	switch
29	capacitor
30	bottom
31	Adjusting handlebar
32	digital ring plate

33	digital ring
34	cam
35	slide holder
36	slide axis
37	Axis for slide holder
38	holder for locking plate
39	locking nut for locking plate
40	sealing ring for locking plate
41	scraping board
42	locking board for circle orbit
43	spring for circle orbit
44	circle orbit
45	sliding frame
46	square orbit
47	Spherical Bearings
48	Axis for sliding frame
49	carriage stand
50	carriage
51	Circlip
52	pole for carriage
53	bearing for pole of carriage
54	handle of pressor
55	pressor
56	French countersunk head screw
57	protection board (includes screw)
58	motor
59	bracket for motor
60	Hinge axis
61	belt
62	U type handle
63	round handle
64	Aluminum handle (only for HBS-250L,HBS-275L & HBS-300L)

COMPLIANCE

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Adexa products have undergone strict product testing in order to comply with regulatory standards and specifications set by international authorities and have been approved to carry the following CE symbol.



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EC Declaration of Conformity

Adexa Direct Limited declares that:

Equipment Type: Meat Slicer

Model: HBS220A, HBS250A, HBS275A, HBS300A, HBS250L, HBS300L

Imported By: ADEXA DIRECT LIMITED
GROUND FLOOR UNIT 1 214 PURLEY WAY CROYDON CR0 4XG
LONDON, UNITED KINGDOM

Serial Number:

Year of Manufacture:

Brand: ADEXA

Application of Council Directive(s): EMC 2014/30/EU
LVD 2014/35/EU
MACHINERY DIRECTIVE 2006/42/EC

Standards: EN 60335-1:2012 + A11:2014
EN 60335-2-64:2000+A1:2002
EN 1974:1998+A1:2009
EN 62233:2008
EN 55014-1:2006+A1:2009+A2:2011
EN 55014-2:1997+A1:2001+A2:2008
EN 61000-3-2:2014
EN 61000-3-3:2013

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 01.09.2017

Signature:

A handwritten signature in black ink, appearing to read 'Hakan Baykal'.

Full Name: Hakan Baykal

Position: Purchase Manager