



## SEMI-AUTOMATIC MEAT SLICER 10"

ITEM: 90801



### OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL: KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATING, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL NEAR THE ASSEMBLY DIAGRAM (OR MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO NUMBER).

FOR QUESTIONS PLEASE CALL OUR CUSTOMER SUPPORT: (909) 628 0880 MON-FRI 9AM TO 3PM PST

# IMPORTANT SAFETY INFORMATION

**WARNING**

## GENERAL SAFETY WARNINGS

Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious personal injury. Save all warnings and instructions for future reference.

## SAFETY

The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator. Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

- It is important that all operators of this food processing machinery read the instructions and follow the instructions on usage and maintenance. It is the responsibility of the owner that all operators are trained and use this machine safely and correctly. This machine should not be used by any unauthorized or inexperienced personnel.
- Regular sanitizing and cleaning is the responsibility of the operator, and is important to prevent illness. The operator must follow all guidelines and laws instated by your local and State health departments. Contaminated machines will spread bacteria and food-borne pathogens.
- Read all instructions carefully before operating. When operating, stay alert and use common sense. Store this manual in a safe and accessible place.

**WARNING**

**SHARP KNIFE BLADE: DO NOT touch knife when unit is on. Keep hands away from all moving parts. DO NOT operate without knife cover and knife sharpener properly installed.**

- The power source must comply with the electric requirements on the label or it may cause fire or machine issues if improperly used.
- The machine must be used on a flat surface. If the machine is not secure in use, electric shock and other issues are possible.
- **ALWAYS** turn off and unplug the machine in the event of an emergency.
- To avoid serious injury, do not place your hands or any other body part in the open machine.
- In case of electrical wire damage, discontinue use and consult a licensed technician before using.
- The machine is not waterproof. Washing in water can cause electric shock or damage to the machine's mechanical and electrical parts.
- Please turn off all switches and unplug the machine when not in operation.
- If the machine stops working properly, immediately unplug the machine and consult a technician before use.
- **DO NOT** cut meat frozen below -6 degrees Celsius

- Federal law prohibits anyone under the age of 18 from using or cleaning electric meat slicers.
- Before cleaning or removing any parts, always turn the machine **OFF** and unpug the slicer.
- Prior to operating, the knife gaurd must **ALWAYS** be securely installed and the knife should be fully shielded.
- Before slicing, check that the Food Chute is properly in place. A loose food chute can damage the knife.
- Close the Slice Deflector whenever the slicer is in operation.
- Use the Endweight, not your hand, to hold products while you are slicing. **NEVER** put your hand on or around the food chute when the slicer is on.
- The slicer must be electrically grounded to a properly sourced outlet. If you are unsure, contact a licensed technician to check.
- **ALWAYS** clean the knife before sharpening.
- **DO NOT** use this maching to cut frozen meat or meat with bones.



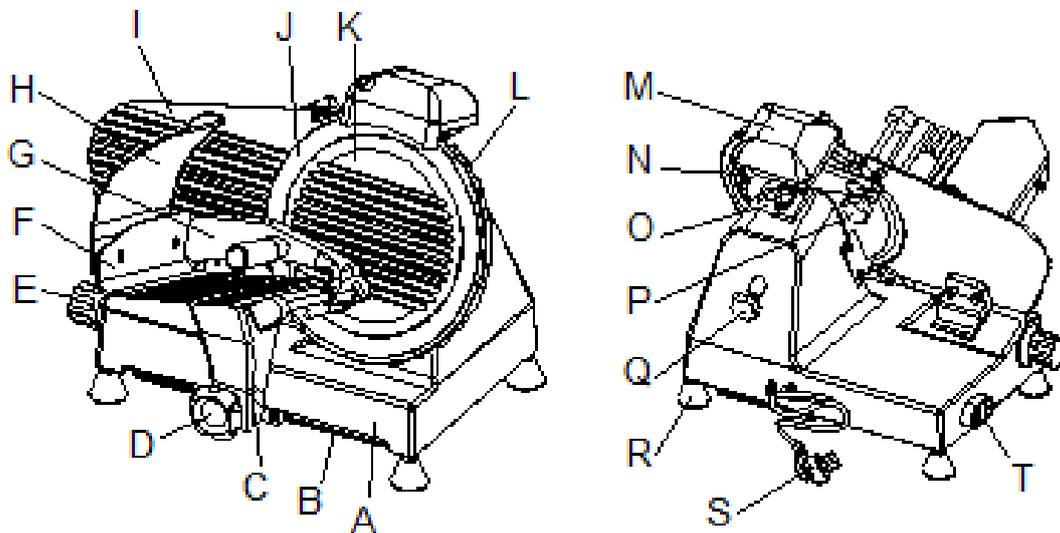
**SAVE THESE SAFETY WARNINGS!**

**⚠ WARNING**

**Read this material before using this product.  
Failure to do so can result in serious injury.  
SAVE THIS MANUAL.**

# FEATURES AND SPECIFICATIONS

CHARACTERISTICS	FULLY AUTOMATIC	CUT OFF JOURNEY	185mm
SLICE THICKNESS	0-13mm	BLADE DIAMETER	Φ250 mm
RATED VOLTAGE	110V/60Hz ~ 220V/50Hz	POWER	250W
NET WEIGHT	14kg	GROSS WEIGHT	16kg
PRODUCT SIZE	470x420x390mm	CARTON SIZE	520x375x460mm



A	Meat Slicer Base	K	Slicing Knife Cover
B	Plastic Baseboard	L	Slicing Knife Protective Ring
C	Foot Carrier Frame	M	Grinding Wheel Cover
D	Handle	N	Grinding Wheel Handle
E	Thickness Adjusting Button	O	Grinding Wheel Fixing Screw
F	Food Carrier	P	Food Stopping Board Fixing Screw
G	Food Processing Board	Q	Slicing Knife Cover Fixing Screw
H	Cover for Food Carrier	P	Plastic Feet
I	Food Stopper Board	S	Wire and Power Plug
J	Slicing Knife	T	Power Switch

## FEATURES

- Made of aluminum allow this machine is long lasting and conforms to the national sanitation standards.
- User friendly and convenient operation.
- State-of-the-Art belt transmission offers a quieter operation than many other standard models on the market today.

# OPERATIONS

## PRE-OPERATION CHECKLIST

1. Unpack the items in the package. Put the meat slicer onto a clean and smooth place. (Notice: The behind of the fuselage should stay to have the 150 cm the above space, easy to operation).
2. Check power supply. **ALWAYS** use the corresponding voltage indicated on the machine label, otherwise damage to the motor can occur.
3. Check the power cord, if damage is noted, unplug the machine immediately and have it repaired by a qualified technician.
4. Check to make sure none of the machine parts are loose, such as wheel assembly, bearing plate assembly and the protecting cover of the slicing knife.
5. Clean up all the debris on the machine. With a clean cloth carefully wipe surface of the machine.

## OPERATION

1. Press the start switch, the slicer should start working. Allow the slicing knife to run for 1~2 minutes without cutting anything. Confirm the slicing motion is working normally. (The slicing knife should run counter-clockwise.)
2. Place food on the slicing board and hold in place with the end weight. This unit is not intended to be used to slice bones or frozen products. Thaw food before slicing.
3. Turn the thickness adjusting handle to desired thickness.
4. Press the start button to turn on the unit. The power light will turn on.
5. Push the table back and forth. The slices will fall into the receiving area. Do not push or catch slices with your hand.
6. When slicing is complete, turn off the machine. The light will turn off. Turn the thickness adjusting handle to close to the slicer table.

**NEVER load food on the board when the machine is on.**

## CLEANING YOUR MEAT SLICER AFTER USE

1. Before you clean the meat slicer, you must shut off the power first. Next, turn the thickness adjuster down to "0" scale.
2. Do not use water to wash this product directly. Do not use abrasives or strong chemicals to wipe the surface of the product and the slicing knife. Use a piece of wet cloth with soap to wipe the surface of the product, and then use a piece of dry cloth to wipe it up. **ALWAYS** clean the Meat Slicer after every use.
3. Take off the protective cover of the slicing knife and clean it as well as the slicing knife with food-safe sanitizer and wipe it off. To prevent the slicing knife from rusting and to avoid food borne bacteria, always make sure the slicing knife is wiped until completely dry.

# MAINTENANCE

## SHARPENING THE BLADE

1. The blade needs to be sharpened frequently. Before sharpening, the blade should be wiped clean and unit turned off and unplugged.
2. Loosen the handle of the blade shelf, then raise up the shelf to the grinding wheel. Revolve it into place and then fix the handle to secure the knife.
3. Turn on the machine. Press the handle of the grinding wheel shelf to the back of the blade. Keep in place for 30-40 seconds.
4. Turn off the machine after moving the grinding wheel shelf to its original place.
5. Rotate the thickness adjusting handle to close the table.

## MAINTENANCE

**Always turn off and unplug the slicer before cleaning or sanitizing.**

1. Clean and sanitize the knife and all surfaces with a food-safe sanitizer, making sure to follow all instructions listed on the product container.
2. For tough stains and food debris, a nylon brush may be used. After, use a clean wet cloth to wipe the area again.
3. Every 6 months, an inspection should be done to look out for damaged parts. This can affect the function of the slicer. Food debris can get stuck in the damaged parts therefore contaminate the unit.
4. Make sure that parts have proper lubrication. Use food-safe lubrication oils.
5. Add lubricating oil (SAE140 lubricating oil) onto the sliding part of the axle. Move the food carrier right-and-left to let lubricating oil fully penetrate until the food carrier can be moved easily. Do this each time for a week.
6. Check whether the screws of the gearing have become loose, whether the lubricating parts have been frayed or burned. Reinforce the loose screws and add food-safe lubricating oil (SAE140 lubricating oil).
7. Loosen the fixing screw of the grinding wheel, then lift the grinding wheels to check whether they move or not and then put them down to the correct position, lock the position fixing screw of the grinding wheel again. Check whether there are any gaps between the grinding wheels and the slicing knife.
8. Loosen the fixing screw of the grinding wheel, then lift the grinding wheels to check whether they move or not and then put them down to the correct position, lock the position fixing screw of the grinding wheel again. Check whether there are any gaps between the grinding wheels and the slicing knife.

# TROUBLESHOOTING

- If the slicing knife is not running, it may be because the knife supporting pan is locked. If that is the case, shut off the power and unlock it.
- If the strap is not working properly, check to see if the screws at the button of the base are tight enough and check whether the strap is too loose. If so, tighten the screws and/or adjust the degree of tightness of the strap.
- If the meat slicer will not be in use for an extended period, unplug it and store it in a clean dry area away from children.

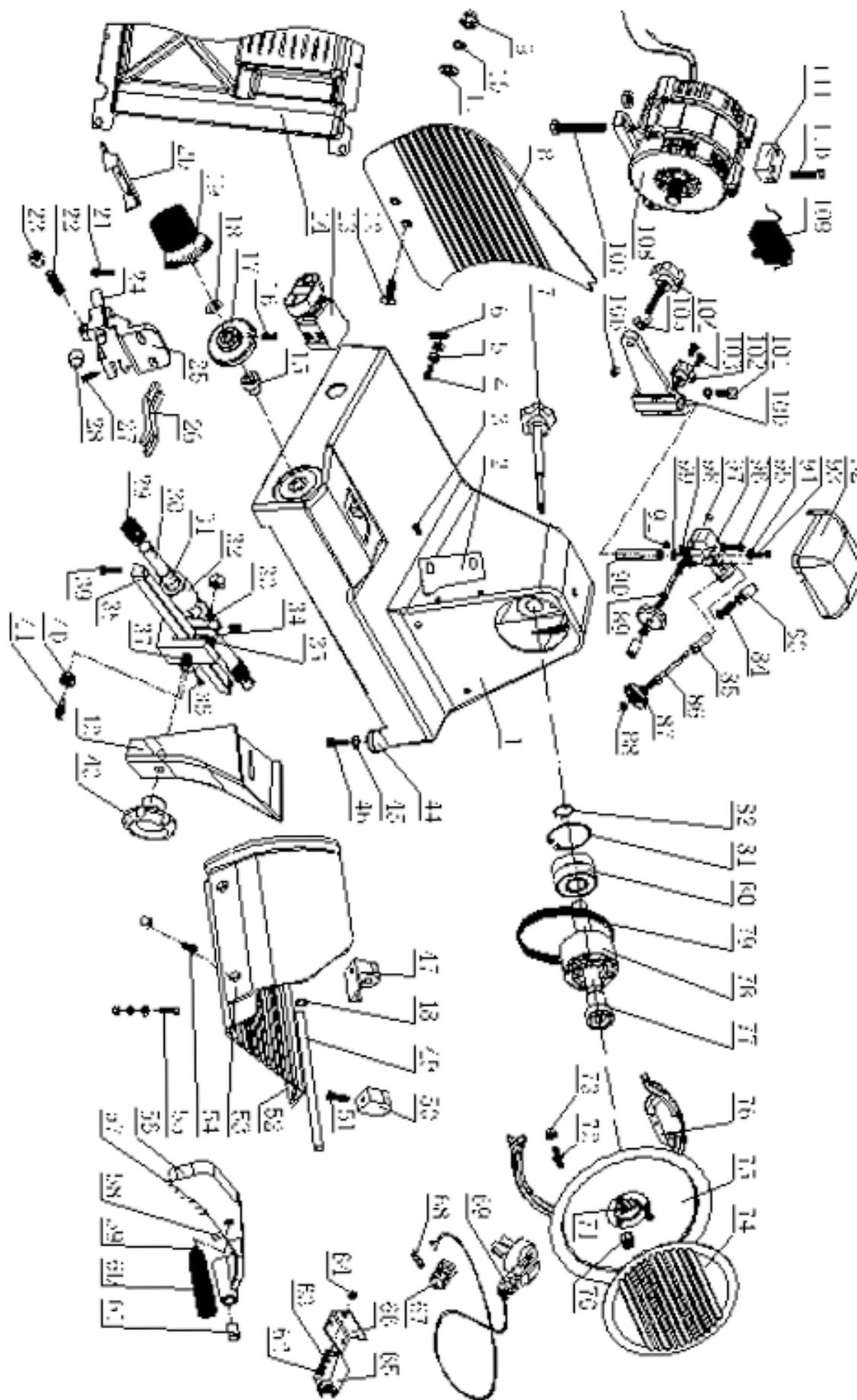
## TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The machine doesn't power on or works sluggishly	The plug is not connected well	Confirm the connection
	The wire drops	Confirm that every part is connected
	The voltage is not steady	Keep the voltage steady
Poor Slicing Quality	The blade is not sharp enough	Refer to the sharpening guide
	The mean supplying device is not lubricated enough	Fill a small amount of lubricant in the blade pole
	The meat-nipping device nips the meat too hard	
Blade Speed is slow	The wheel belt is loose	Fine-tune the adjusting pole
Meat Slicer Shakes	The fixing screws of the frame and the food carrier become loose	correct positions of the frame and the food carrier, tighten the screws
	The fixing plastic nail of the sliding mechanism is not at the "0" scale	Use the inner hexagonal wrench to correct the position of the fixing plastic nail and tighten the nut
	The fixing screws of the square axle and the round axle are loose	tighten the screws
The food stopping board is lower than the slicing knife	The fixing screws on the supporting base of the food stopping board are loose	Adjust the food stopping board, make it balance with the slicing knife, tighten the screws
	The thickness adjusting button and the adjusting axle are loose	change the thickness adjusting button, adjust it again
The grinding wheel is not grinding the knife	the angle of the grinding frame is not correct.	Clean the grinding wheel and dry it
	The grinding wheel protecting cover touches the grinding wheel	Adjust the base of the grinding wheel
The slicing knife jumps	there may be some impurities on the surface of the strap wheel	wipe up the impurities, use little edible oil to clean it
	the screws of the slicing knife may not be tightened enough	tighten the screws of the slicing knife
	the slicing knife is deformed	change the slicing knife

# TROUBLESHOOTING

The food stopping board touches the slicing knife or becomes loose	the distance between the food stopping board and the slicing knife is not correct.	adjust the distance to 0.4-0.5mm, tighten the screws
	the screws on the base of the food stopping board or screws on the adjusting button become loose	tighten the screws
	the adjusting copper set may be loose or lost	uninstall the adjusting button and tighten the adjusting copper set or change the adjusting button
Meat sheets are not symmetrical, winding or the product cannot slice meat and other foods or it becomes loose	the angle of the slicing knife is not correct	adjust the angle of the knife again
	the slicing knife has become blunt	grind the slicing knife again
	the food stopping board has become loose	uninstall the adjusting button and tighten the adjusting copper set or change the adjusting button
Sliding mechanism moves unevenly	the position fixing axle is too tight	adjust the screw of the position fixing axle to the "0" scale and let it touch the square axle surface, tighten the nut
	there may be some impurities at the supporting axle and the square axle of the sliding part	wipe up the supporting axle and the square axle of the sliding part and add some butter
	the copper set was damaged or was not in its right position	change the copper set

# PARTS DIAGRAM



# PARTS LIST

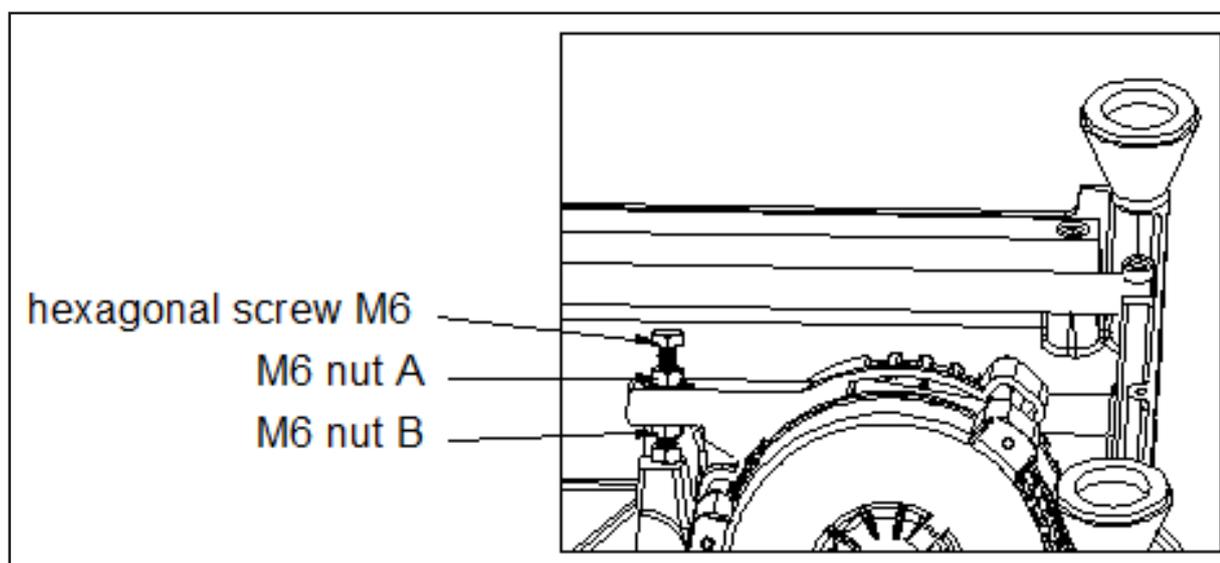
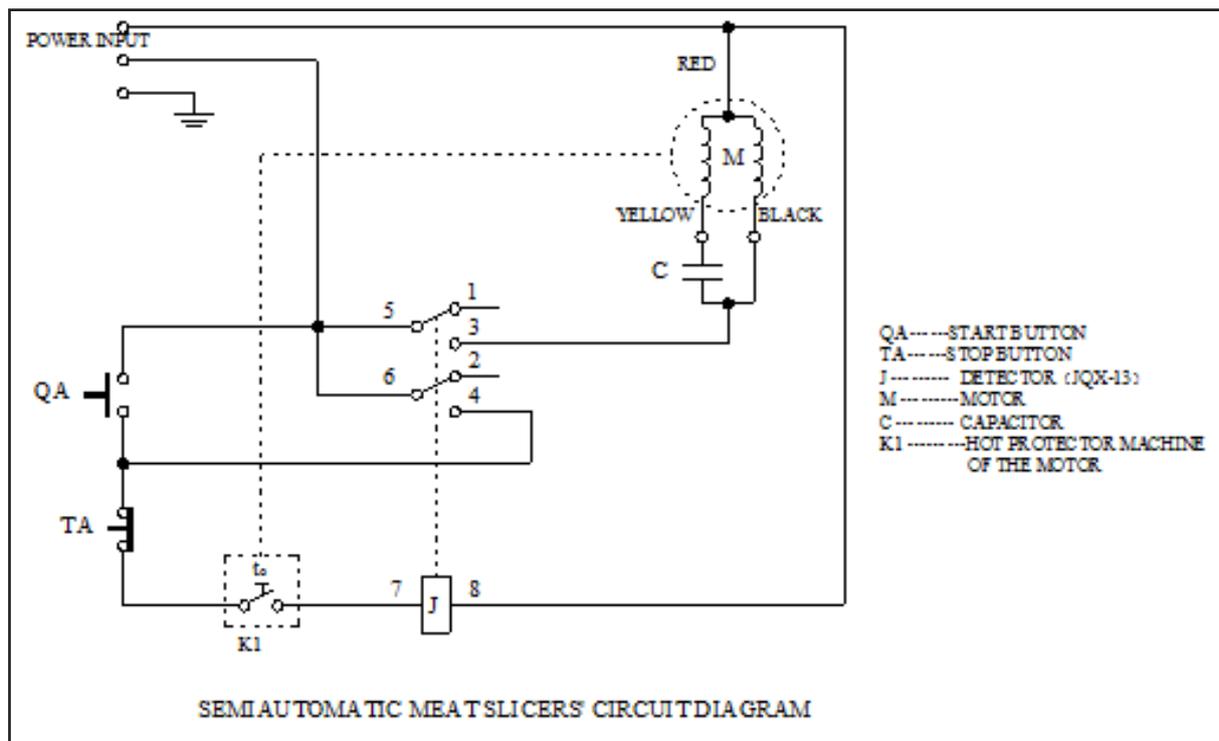
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|----|--|----|---|
| 1  | whole frame  | 26 | adjusting sliding board                             |
| 2  | scraping meat plate  | 27 | the copper set screws M6×18                         |
| 3  | pan head screws with cross recessed<br>M6×10                 | 28 | copper set 1215                                     |
| 4  | the copper pan head screws with cross<br>recessed M5×16      | 29 | compression spring                                  |
| 5  | the copper nut M5  | 30 | guiding axle of the sliding part<br>φ14×371         |
| 6  | equipotent sign  | 31 | copper set 1412                                     |
| 7  | fixing screw of the protecting cover of<br>the slicing knife | 32 | sliding part  |
| 8  | food stopping board  | 33 | axle of bearing φ10                                 |
| 9  | cap nut M6   | 34 | ball bearing 6000Z                                  |
| 10 | spring washers φ6  | 35 | axle elastic φ10                                    |
| 11 | plain washers φ6   | 36 | hexagon socket set screws with cup<br>point M4×6    |
| 12 | slotted countersunk head screws<br>M6×20                     | 37 | hexagon socket set screws with flat<br>point M10×35 |
| 13 | switch   | 38 | square shaft  |
| 14 | plastic baseboard  | 39 | hexagon socket cap screws M6×25                     |
| 15 | axle set of the adjusting button                             | 40 | bearing 625Z  |
| 16 | hexagon socket set screws with cup<br>point M5×8             | 41 | center-deviating axle of bearing<br>M8×24           |
| 17 | raised wheel   | 42 | frame of the foot carrier                           |
| 18 | vex-shape elastic cushion φ10                                | 43 | handle of the frame                                 |
| 19 | adjusting button   | 44 | plastic feet  |
| 20 | cover of the branch base                                     | 45 | plain washers φ8                                    |
| 21 | hexagon socket cap screws M6×20                              | 46 | hexagon socket cap screws M8×25                     |
| 22 | adjusting screw of the protruding<br>wheel                   | 47 | small frame B                                       |
| 23 | nut M10  | 48 | O-shape rubber band M10-A                           |
| 24 | axle of the sliding part φ12×90                              | 49 | guiding stick of the food pressing<br>board φ10×180 |
| 25 | adjusting branch base  | 50 | small frame A                                       |

# PARTS LIST

- |    |   |     |   |
|----|---|-----|---|
| 51 | cross recessed countersunk head screw M6×16     | 77  | main axle of the slicing knife              |
| 52 | food carrier 195×192                            | 78  | belt pulley of razor blade                  |
| 53 | protecting cover of the food carrier            | 79  | poly V-belt 370                             |
| 54 | slotted countersunk head screws M6×25           | 80  | ball bearing 6004-2RS                       |
| 55 | hexagonal screw M6×30                           | 81  | hole elastic φ42                            |
| 56 | food pressing board                             | 82  | axle elastic φ20                            |
| 57 | stainless steel nail of φ 3 ×13                 | 83  | handle of the grinding wheel                |
| 58 | Nylon rod                                       | 84  | spring(inner diameter φ6.5×0.6×20)          |
| 59 | hexagon socket set screws with cup point M10×20 | 85  | copper set of the grinding wheel base φ12   |
| 60 | handle  | 86  | wheel shaft B of φ 10 ×73                   |
| 61 | copper set 1015                                 | 87  | grinding wheel φ40                          |
| 62 | pan head screws with cross recessed M4×10       | 88  | nut M4                                      |
| 63 | plain washers φ4                                | 89  | wheel shaft B of φ 10 ×68.5                 |
| 64 | nut M4  | 90  | axle of the frame of the grinding parts φ12 |
| 65 | relays JQX-13F                                  | 91  | nut M5                                      |
| 66 | fix position of Relays                          | 92  | protecting cover of the grinding wheel      |
| 67 | fixing clamp of the wire                        | 93  | hexagon socket cap screws M5×16             |
| 68 | wiring terminal                                 | 94  | plain washers φ5                            |
| 69 | wire and plug                                   | 95  | pan head screws with cross recessed M5×30   |
| 70 | protect knife dish copper nut M6                | 96  | grinding wheel base                         |
| 71 | cross recessed countersunk head screw M5×16     | 97  | axle elastic φ5                             |
| 72 | special screw M5×30                             | 98  | pan head screws with cross recessed M5×10   |
| 73 | hexagon flange nuts M5                          | 99  | external teeth serrated lock washers M6     |
| 74 | protecting cover of the slicing knife φ208.5    | 100 | frame of the grinding parts                 |
| 75 | slicing knife φ250                              | 101 | hexagonal screw M8×25                       |
| 76 | protecting ring of the slicing knife            |     |   |

# PARTS LIST

102	fixing handle of the frame of the grinding parts	106	protecting plastic set
103	pan head screws with cross recessed M5×25	107	hexagonal screw M6×50
104	adjusting handle of the frame of the grinding parts	108	motor 240W
105	wing nuts M8	109	electric capacitor 7μF
		110	hexagon socket cap screws M6×25
		111	connecting cushion of the motor



# PARTS LIST

## Postscript:

The suppliers themselves undertake the following responsibilities: obey the requirements mentioned on the users' manual; all products with EC symbol should accord with the healthy and safety basic requirements of EC Standard; accord with relative regulations.

Please kindly forgive us that we will not make a notice in addition once we have made some changes to this users' manual.

### Product quality guarantee

Product Name	WED-B250B-4 series meat slicer		
Customer's Address			
Customer's Name		Tel:	
Purchase Date	(date)	(month)	(year)
Guarantee Period	FROM (date) (month) (year)	TO (date) (month) (year)	
Name and Address of the purchasing Store			Tel:

If there is any quality problem, please contact with our agents or with the suppliers directly.

Please note that this product has past strict quality testing and controlling system. It is a qualified product.

During the Guarantee Period, under the conditions of using this product normally and correctly, if there is something wrong with the product, the manufacturer agree to help repairing the product for free as the following contents state:

- a. When you need to repair the product, please contact with the purchasing Store and show the Product Quality Guarantee to the store. The Product Quality Guarantee is not valid if it hasn't any records or signatures. In that case, we will not agree to help repairing the product for free.
- b. During the Guarantee Period, we charge for cost only when changing the damageable parts.
- c. We do not agree to repair the damageable parts (such as the slicing knife and the grinding wheel) for free.
- d. Even during the Guarantee Period, we do not agree to repair the damaged product freely if its damages were caused by incorrect using, unstable voltage or irresistible disaster.

# DISCLAIMER

## PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

**Record Product's Serial Number Here:** \_\_\_\_\_

**Note:** If product has no serial number, record month and year of purchase instead.

**Note:** Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.



**SAVE THESE INSTRUCTIONS.**

### Questions, issues or missing parts?

Before returning to your retailer, our customer service team is here to help.



Call Us: 909.628.0880

Email Us: [customer@bartonliving.com](mailto:customer@bartonliving.com)

Hours of Operation: 9am - 3pm PST Monday - Friday

**PRODUCT MADE IN CHINA**