

To safeguard your interests:

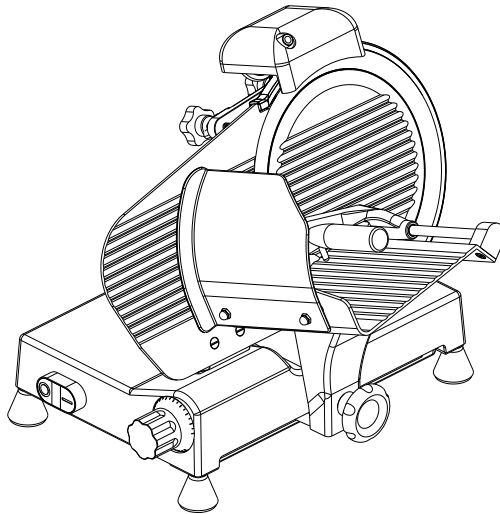
Please read this instruction manual carefully before using the product and keep this manual.

Zomagas

User Manual

For Meat Slicer

Model: B250B-4



Customer service: newfanmi001@outlook.com

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IMPORTANT SAFETY INSTRUCTIONS

Your safety and the safety of others are very important. We have provided many important safety messages in this manual for your appliance. Always read and observe all safety information. All safety messages will follow the safety warning symbols and the words “DANGER”, “WARNING” or “CAUTION”.



These words mean **YOU CAN BE KILLED OR SERIOUSLY INJURED IF YOU DO NOT FOLLOW THE PROVIDED INSTRUCTIONS.**

All safety messages will tell you what the potential hazard is, how to reduce the chance of injury, and what can happen if the instructions are not followed



WARNING: When using electrical appliances, basic safety precautions should be followed to reduce the risk of fire, electric shock and injury to persons or property. Read all instructions before using any appliance.

IMPORTANT SAFETY TIPS

- Always disconnect Meat Slicer from power source before servicing, changing accessories, when the Meat Slicer is not in use or cleaning the unit.
- To reduce risk of unintentional starting, make sure the power switch is in the “OFF” position before attaching to the power source.
- Wash all parts by hand and thoroughly dry. Thoroughly clean all parts that will come in contact with food before using the appliance.
- Never rinse Meat Slicer under tap, only use a moist cloth to clean the Meat Slicer parts.
- Blade is exceptionally sharp. Handle the blade carefully when cleaning, removing and inserting. Never touch the blade when the Meat Slicer is in use.
- Do not use the Meat Slicer if the power cord, plug or any other parts are damaged. Please call the customer service department to return the Meat Slicer for inspection, repair or electrical or mechanical adjustment. Do not attempt to replace the power cord. Make sure that the power cord is not draped over the work area or hot surface.

Check whether all components work properly and perform the expected functions. Check whether the moving parts are aligned or any other conditions that may affect the operation.

- Always keep your fingers away from the blade. Do not touch the blade, otherwise serious injury may occur. Always use the food holder provided and never feed meat by hand.
- To protect against risk of electrical shock, do not put appliance in water or other liquids.
- Do not touch moving parts. Personal injury may result. This appliance should not be used by or near children or individuals with certain disabilities.
- Never put the unit near a hot burner, in an oven, or in a dishwasher.
- Do not use your Meat Slicer outdoor.
- Do not let the power cord hang over edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
- Do not pull on the power cord to disconnect the power source.
- Never plug in the appliance where water may flood the area.
- Be sure the Meat Slicer is on a stable work surface. Be sure all the Meat Slicer feet are stable.
- Ensure that the appliance is not placed close to the edge of the table, worktop, etc., where it can be pushed off or fall.
- Never use any accessories or parts from other manufacturers. Doing so will void your warranty and may cause fire, electrical shock or injury,
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Do not leave the Meat Slicer unattended while it is running.
- Tie back up the loose hair and clothes and roll up the long sleeves before operating the Meat Slicer. Remove ties, rings, watches, bracelets or other jewelry before operating Meat Slicer.
- Operate the Meat Slicer only when the blade locking screw is properly engaged and tightened. To avoid danger or injury, only use the Meat Slicer when fully assembled.
- Always place hand on food holder when slicing.
- Never place hand behind food carriage.
- Do not use this Meat Slicer without food holder.

- Never use fingers to scrape food away from the blade while the Meat Slicer is in operation.
- Never feed food into the Meat Slicer by hand when the meat cutter is running.
- Do not use for any other purpose than it's intended use.
- Do not attempt to operate the Meat Slicer if the Meat Slicer itself is cold. The Meat Slicer temperature should be at least 45° F (7° C) before beginning.
- Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.

PRODUCT SPECIFICATION

Operation	Semi-automatic	Carriage travel	185 mm
Slice Thickness:	0-13 mm	Blade Diameter:	Φ250 mm
Rated Voltage:	110V-120V/ 60Hz	Power:	240W
Net Weight:	14kg	Gross Weight:	16kg
Product Size:	470×420×390mm	Carton Size:	520×375×460mm

GROUNDING INSTRUCTIONS



WARNING: Improper use of the grounding plug can result in a risk of electric shock.

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding type plug to fit the proper grounding-type receptacle.

Use only 3-wire extension cords which have 3-prong grounding-type plugs and a 3-pole cord connector that accepts the plug from the appliance. Use only extension

cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

INSTALL YOUR MRAT SLICER

CAUTION: The slicing blade has very sharp edges.

1. Open the carton box of Meat Slicer, take out the user manual book and accessory. Then remove the upper styrofoam.
2. Take the Meat Slicer out of box carefully. Put the Meat Slicer on a large, sturdy, flat surface, then remove plastic bag.
3. Install the protective plate as figure 1.
4. Install the carriage as figure 1.

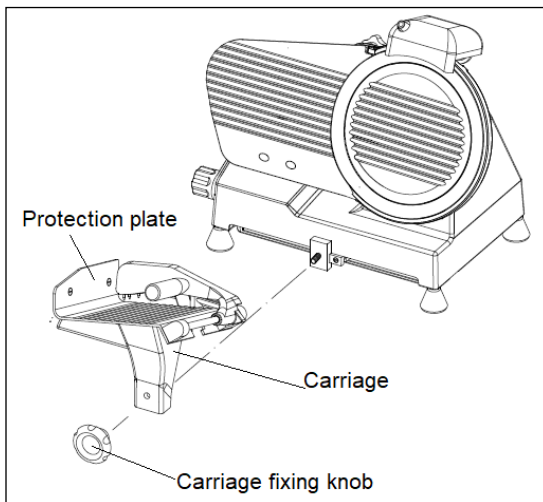


Figure 1

GETTING TO KNOW YOUR MEAT SLICER

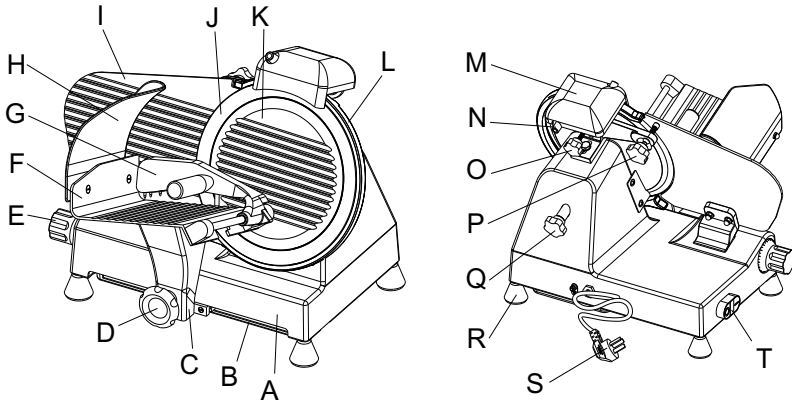


Figure 2

- A. Meat Slicer base
- B. Bottom cover
- C. Push handle
- D. Carriage fixing knob
- E. Thickness knob
- F. Carriage
- G. Food holder
- H. Protection plate
- I. Support Plate
- J. Blade
- K. Protection cover of blade
- L. Blade protection
- M. Sharpener
- N. Sharpening button
- O. Sharpener fixing knob
- P. Support plate position knob
- Q. Blade fixing screw
- R. Feet
- S. Power cord
- T. On/OFF switch

PREPARATION FOR FIRST USE

CAUTION: Do not wash the part of this appliance in dishwasher.



WARNING: Blade is exceptionally sharp. Handle the blade carefully when cleaning, removing and inserting.



WARNING: Do not immerse the Meat Slicer base in water or any other liquid!

- Clean the blade and food holder with a damp cloth.
- Use a damp cloth to clean the rest of the Meat Slicer.
- Dry all parts thoroughly before reassembling the unit for use or storage.
- Do not use any abrasive soaps, detergents, or cleaning materials to clean any part of this appliance.
- Make sure the power cord not been damaged. If any damage was found, please call a professional electrician to check before use.
- Make sure the thickness setting at "0" position.
- Check that the switch is turned OFF before plugging in the appliance.
- Press "ON" button and let the Meat Slicer run for 1-2 minutes without cutting anything, check whether the blade works normally. (The blader should rotate counterclockwise.). If there is no abnormality, press "OFF" to stop the Meat Slicer.

HOW TO USE YOUR MEAT SLICER

CAUTION: Never put the carriage at the blade position when fixing meat onto the carriage.



WARNING: Blade is exceptionally sharp. Never touch the blade when the Meat Slicer is in use.



WARNING: Operate the Meat Slicer only when the blade locking screw is properly

engaged and tightened. To avoid danger or injury, only use the Meat Slicer when fully assembled.



WARNING: Never place hand behind food carriage.



WARNING: Do not use this Meat Slicer without food holder.

CAUTION: Always use the Meat Holder. Make sure that you're pressing the meat firmly against the support plate so that it doesn't fall off and expose your extremities to the blade.

CAUTION: If the meat falls off or becomes loose from the meat holder table when feeding it to the blade, turn off the machine, wait for the blade to stop, and then try to put the meat back in the meat holder table and against the support plate. Do not try to do this while the blade is running.

CAUTION: Never use the slicer for more than 10 minutes continuously.

CAUTION: For safety reasons, the slice thickness must be returned to the "0" setting after each use.

1. Before loading meat onto the carriage, turn the thickness knob to set the thickness at "0" position.
2. Place the frozen meat to be sliced (about - 5 °C) in the food holder of the carriage, and press it tightly.
3. Turn the support plate knob (part P in Figure 2) so that the end of the screw has a certain distance (more than thickness of meat that you will set) from the back of the support plate.
4. Then turn the thickness knob to set the desired slice thickness (1/32" 0.8mm to 33/64" 13 mm).
5. Then turn the support plate knob to make the end of screw just contact with the back of the support plate and lock the screw with the wing nut behind the knob.
6. Turn the Meat Slicer ON.
7. Position hand on food holder handles and push handle of carriage, smoothly slide carriage backward and forward.
8. To ensure even slicing, do not press the food against the blade too firmly.
9. At this point, check for desired thickness and adjust accordingly with the thickness

knob.

10. Continue to slide carriage back and forth in an even and steady motion.
11. After all your slicing is done, turn the Meat Slicer OFF and wait for the blades to stop completely before unplugging the unit from the electrical outlet.
12. Switch the Thickness Knob back to "0".
13. Once the blade has stopped and the unit has been unplugged from the electrical outlet, disassemble the parts for cleaning.
14. Be sure to dry all parts thoroughly before reassembling them for use or for storage.

CLEANING & MAINTENANCE



WARNING: Blade is exceptionally sharp. Never touch the blade when the Meat Slicer is in use.



WARNING: Do not try to clean the slicer or reposition items while the blade is running.

CAUTION: Never immerse the entire appliance in water or any other liquid.

CAUTION: Do not wash any part of the Meat Slicer in a dishwasher.

CAUTION: Do not use any abrasive soaps, detergents, or cleaning materials to clean any part of this appliance.

CAUTION: Do not use automotive or industrial grade lubricant to replace the lubricant behind the blade.

Before starting to clean the Meat Slicer:

- To switch Meat Slicer OFF, wait until the blades have stopped and pull the plug out of the electrical outlet.
- Set the thickness knob to the "0" setting.
- Wear safety gloves.

1. Turn the blade fixing knob (Q in Fig. 2) at the back of the machine, then remove the

protection cover of blade (K in Fig. 2) from the front, then clean the blade and protection cover with a damp soapy cloth or sponge.

To prevent the blade from rusting, wipe the blade clean and keep it dry after each use.

2. Remove the meat holder and wash with warm water and soap.
3. Clean the support plate, carriage table, sliding bar with a damp soapy cloth or sponge.
4. Wipe the entire Meat Slicer base—except the power cord—with a damp soapy cloth or sponge.
5. Clean the area behind the blade with a dry paper towel or a small brush.
6. Dry all parts thoroughly before reassembling for use or for storage.

CAUTION: It is necessary to clean the Meat Slicer at regular intervals as perishable food scraps could accumulate on the slicer or behind the cutting blade.

CAUTION: In order to ensure the long service life of the Meat Slicer, the Meat Slicer must be regularly maintained as following:

1. When the machine is running, the sliding part must be lubricated. Check or add lubricant regularly.

2. Blade maintenance as following:

- ① The blade is made of high-strength steel and cannot be hit by hard objects.
- ② Dry the blade with dry cloth after use.
- ③ Wipe the blade edge with dry cloth dipped with edible oil to prevent the blade from rusting, Do this once a day.

3. Lubrication of meat holder sliding shaft as following:

- ① Clean the shaft with a dry cloth.
- ② Fill edible oil on the sliding shaft, and slide the meat holder up and down to make the lubricating oil completely penetrate into gap, so that meat holder can slide smoothly.
- ③ Do this once a day before use.

4. Lubrication of the carriage shaft as following:

Fill lubricating oil (SAE140 machine lubricating oil) on the sliding shaft of carriage, slide the carriage left and right to make the lubricating oil completely penetrate the gap, so that the carriage can move smoothly. Do this once a week.

HOW TO SHARPEN THE BLADE



WARNING: Blade is exceptionally sharp. Never touch the blade.

CAUTION: In order to prevent sand particles from flying into the eyes, when grinding the blade, the eyes should not be facing the rotation direction of the blade and the grinding wheel.

This Meat Slicer is equipped with a sharpener. When the blade becomes blunt, or the meat slices are thick in front and thin in back, or there are many pieces of meat, the blade can be polished according to the following operation steps:

1. Unplug the power plug and clean the blade.
2. Turn the thickness knob to set the thickness to "0".
3. Check the sharpener to ensure that sharpening buttons move freely and sharpener is fixed firmly.
4. Turn the sharpener fixing knob (O in Figure 2) counterclockwise to release the sharpener, lift the sharpener up and turn it 180° to exchange its front and back, then put it down and lock the knob (as shown in Figure 3)..

NOTE: There should be a gap between the grinding wheel and the blade (as shown in Figure 2).

5. **Sharpen back of blade:** Plug in the power supply, turn on the Meat Slicer. Then press the button on the back of the sharpener to make the grinding wheel contact the blade for about 10~15 seconds, and then release the button (as shown in Figure 4).
6. Turn off the Meat Slicer to check whether the blade is sharp, if not, continue to grind the blade until it is sharp.

7. **Sharpen the front of blade:** Plug in the power supply, turn on the Meat Slicer. Then press the button on the front of the sharpener to make the grinding wheel contact the blade for about 1-2 seconds, then release the button (as shown in Figure 5).

CAUTION: To prevent the blade from becoming blunt or even unable to cut meat, gently press the front sharpening button for about 1 second when sharpening the blade, and the maximum time should not exceed 2 seconds. Just remove the burr of the blade.

8. After the blade sharpened, turn off Meat Slicer and unplug the power.
9. Turn the sharpener back to its original state and fix it by turn fixing knob clockwise (as shown in Figure 6).
10. After several times of sharpening, there will be some attachments on the grinding wheel, which should be removed with detergent and brush.
11. Clean the sand particles on the blade.

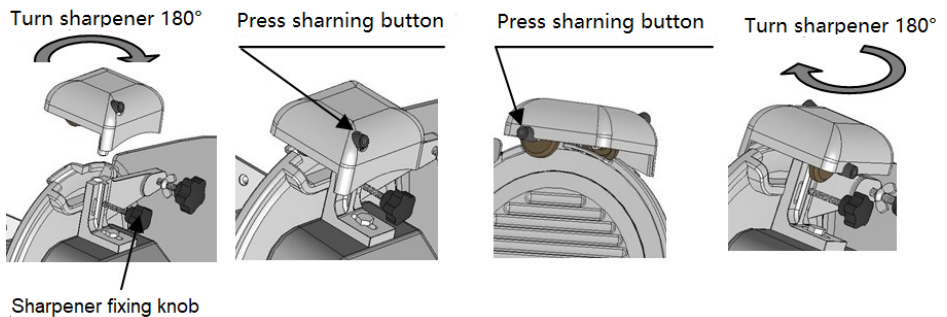


Figure 3

Figure 4

Figure 5

Figure 6

TROUBLE SHOOTING

	Problem	Possible cause	Solution
1	Food carrier shakes or touch the protection cover of blade.	Screws of fixing the carrier was loosed.	Tighten the screws.
2	The food support plate is lower than the blade.	The screw of stopping the food support plate was loosed.	Tighten the screws
		The thickness knob and the adjusting axle were loosed.	Replace the thickness knob, adjust it again.
3	The Meat Slicer runs powerlessly.	The belt becomes loose.	Tighten the belt by adjusting the tension screws (See figure 7).
		There is grease on the belt, and causing belt slipping.	Clean the belt or add some dry powder onto the belt.
4	The grinding wheel cannot grind the blade.	The position of the grinding wheel is not correct.	Loose the sharpener fixing knob, and re-install the sharpener in place.
		There is water or oil on the grinding wheel	Clean the grinding wheel and dry it.
5	Blade does not rotate smoothly	There are some impurities on the surface of belt.	Clean the belt
		The screws of the fixing the blade loosed.	Tighten up the screws.
		The blade is deformed.	Change the blade.
6	The food support plate touches the blade.	The gap between the support plate and the blade is not correct.	Adjust the gap to 0.4-0.5mm.

		The screws on the support plate were loosed.	Tighten up screws.
7	The meat slices are not uniform, not rolled or the blade cannot cut the meat.	The angle of the blade is not correct.	Grind the angle of blade again.
		The blade is blunt.	Grind the blade again.
		The carriage fixing knob is loosed.	Tighten the knob.

How to tighten the motor belt

When the belt of the motor becomes loose, the belt can be tightened in the following procedure:

1. Put the Meat Slicer down and remove the bottom cover;
2. First loosen the nut 1, and then adjust the nut 2 upward until the belt is adjusted to the proper tightness. Then tighten the nut 1.
3. Install the bottom cover back, and put the Meat Slicer in normal condition.

If the belt is too tight, the adjustment of nuts is opposite

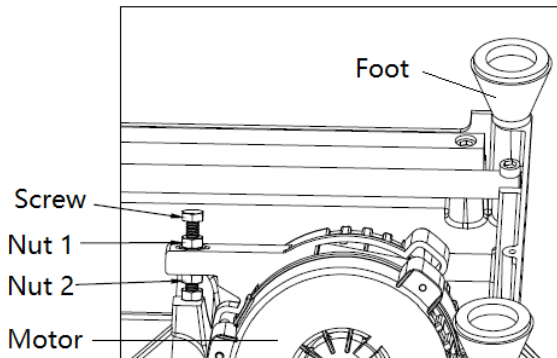
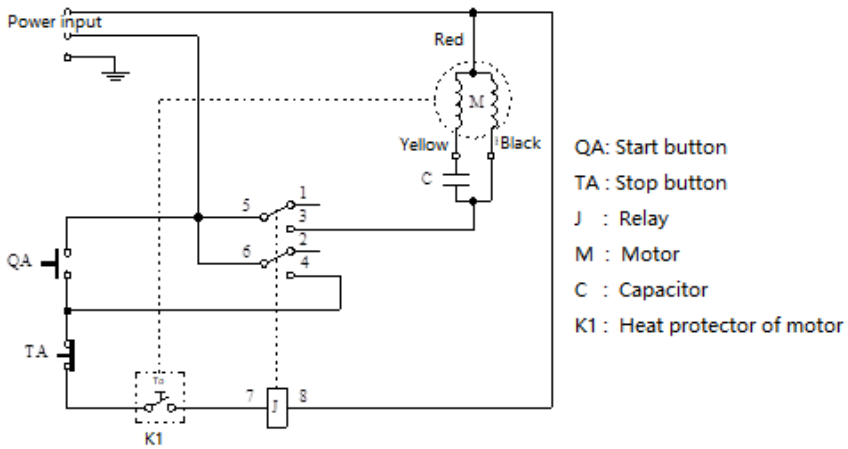


Figure 7

ELECTRIC CIRCUIT DIAGRAM



SEMI-AUTOMATIC MEAT SLICER'S CIRCUIT DIAGRAM

MADE IN CHINA
NEW FANMI TECHNOLOGY CO. LTD.