



**10" and 12" Meat Slicer
MS250 & MS300 Operating Manual**

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the meat slicer match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.
- If the slicer operates unusually, stop use immediately and contact the manufacturer.
- It is important to regularly check the blade-cover, size regulating board, blade and other parts to ensure they are tightly connected and to check for damage.
- It is not possible to cut frozen meat below the temperature of –6 degrees °C.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data

Specifications:

Model:	MS250	MS300
Voltage (V)	220-240V 50Hz	220-240V 50Hz
Blade Diameter (mm)	250	300
Max Slicing Width (mm)	180	220
Power (W)	1800	1800
Weight (Kg)	20	26
Dimensions (mm)	500w x 385d x 360h	590w x 590d x 450h

Installation

The installation of the unit must be performed by a qualified technician only.

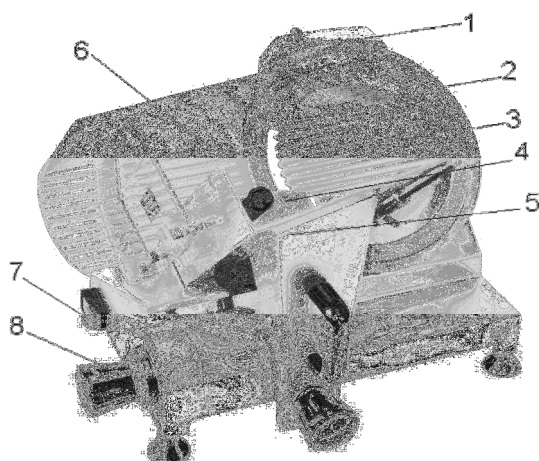
Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.

Ensure no flammable products are placed near the unit.

Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

Operating Instructions

Please use figure 1 and follow the instructions below to correctly operate the slicer:



1. Sharpener
2. Blade protection
3. Blade cover Active pusher
4. Product pusher handle
5. Carriage
6. Size controlling board
7. Switch
8. Slicer thickness regulator

1. Turn the switch on and let the machine run for about 2-3 minutes check if the machine is working well before attempting to slice any products.
2. During operation the blade rotates anti-clockwise.
3. Adjust the slice thickness by turning the slice thickness regulator anti-clockwise. Turn the support knob anticlockwise ensuring the head is in contact with the size controlling board.
4. Push the product carriage forward and back over the blade with a continuous motion, using the product pusher handle and the pusher knob.
5. After slicing the desired amount turn the Slice thickness regulator knob to Zero and turn the machine off.
6. You can now remove the slices and the product.

Maintenance

Cleaning:

Always turn off and unplug the machine before cleaning, and make sure to turn the slice thickness regulator to zero position.

Never use any chemical or abrasive products. Do not use a brush or any other type of abrasive instrument, which could damage the slicer.

Use a damp cloth with a mild detergent to clean the machine. Make sure to clean the machine thoroughly every day after use.

Remove the blade cover from the blade when cleaning, and clean the product carriage too.

Warning: When cleaning the blade, please adhere to the following safety precautions:

- Wear safety gloves during this operation
- Do not touch the edge of the blade
- Make sure the unit is turned off and unplugged.

You should run the machine for five minutes after cleaning.

General Maintenance:

To avoid the blade rusting:

- Dry the blade with a dry cloth after use
- Spread cooking oil on the edge of the blade with dry cloth
- Sharpen the blade every day to prevent rust.

Lubrication:

Ensuring the slicer is well lubricated can prolong its life. Following this lubrication guide will ensure your product remains in good working order:

Guide Lubrication:

- Push the carriage to one side, and clean any grease or dirt on the blade guide with a dry cloth
- Smear the guide surface with grease by hand, spreading evenly to lubricate effectively
- It is necessary to lubricate the guide every week.

Pusher axle lubrication:

- To lubricate the pusher axle, firstly clean the pusher axle with a dry cloth
- Then put cooking oil on both of the axles and pull the pusher up and down to make the oil spread well
- It is necessary to lubricate the axle every day.

Sharpener lubrication:

- To lubricate the sharpener, firstly ensure the sharpener axle is clean.
- Then put cooking oil on both axles
- Turn around and slide the axle until the axles work well.

Localising Head lubrication:

- Turn the fixing position anti-clockwise to the maximum length
- Clean the localising head, then put cooking oil on it
- Turn the fixing position back to the original position

- It is necessary to lubricate it every week but ensure to spread the oil evenly and not to apply too much.

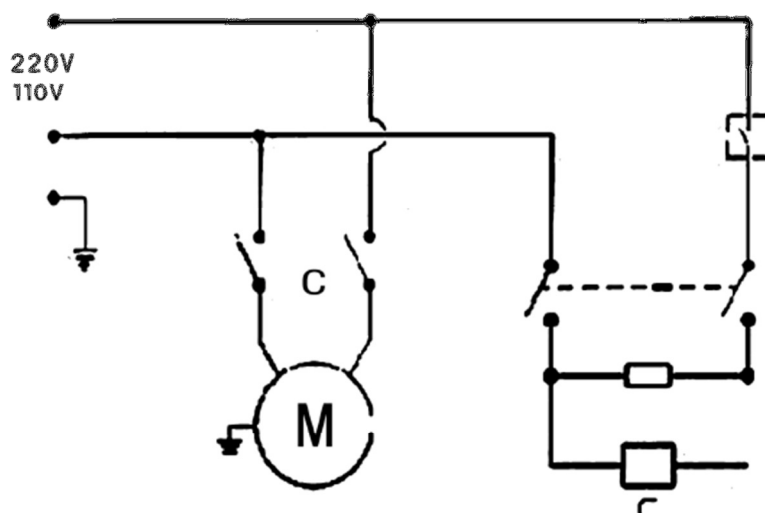
Blade Sharpening:

Follow the guide below when the slice thickness becomes uneven or the slices break into pieces:

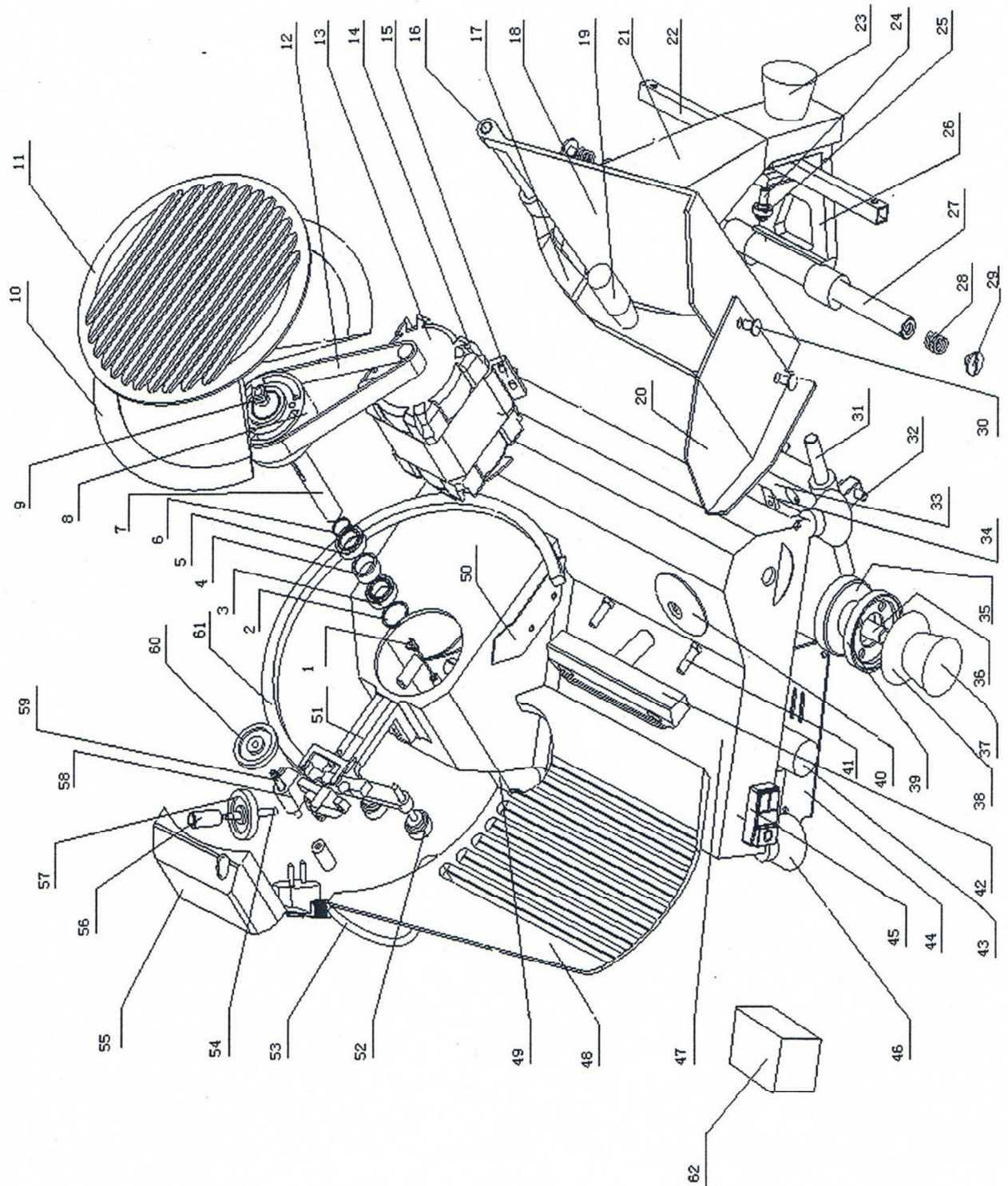
- Always turn off and unplug the machine before cleaning, and make sure to turn the slice thickness regulator to the zero position.
- Clean the edge of blade before sharpening.
- Pull the sharpener out and lubricate the sharpener axles until they work well.
- Pull the sharpener out and turn 180°.
- Make sure the surface of stone is resting closely to the surface of the blade edge. If not, be sure to adjust it.
- Turn the power on and a press both sides of the stone down using the finger buttons making contact with the blade for approximately 10 to 15 seconds.
- Stop the machine and look to see if the blade is sharpened well, if not, continue.
- Return the sharpener back to the original position after work.

Note: Always keep the stones clean so they work well. Avoid looking directly at the stone during rotation to avoid injury from a piece of the stone. Ideally use safety glasses.

Circuit Diagram



Parts Diagram



Parts List

Part No.	Description
1	Microswitch
2	Blocking Ring

3	Bearing
4	Isolating Sleeve
5	Bearing
6	Blocking Ring
7	Spindle of knife
8	Sleeve of knife
9	Screw
10	Knife
11	Protection plate
12	Belt
13	Motor
14	Hinge Spindle
15	Board of motor
16	Sliding pole
17	Pressing
18	Carriage
19	Handle of pressing
20	Plastic protection
21	Sliding stand
22	Square orbit
23	Holder handlebar
24	Spindle
25	Bearing of spindle
26	Sliding core
27	Circle orbit
28	Spring
29	Screw
30	Screw for plastic board
31	Spindle
32	Bolt
33	Sliding holder
34	Sliding board
35	Cams
36	Spindle of handle
37	Adjusting handle
38	Digital plate
39	Digital ring
40	Waterproof gasket
41	Screw

42	Stand of locking plate
43	Capacity
44	Bottom plate
45	Switch
46	Foot
47	Body
48	Locking plate
49	Pull pole
50	Scrapping board
51	Stand of sharpener
52	Screw
53	Wire
54	Spindle of wheel
55	Cover of wheel
56	Sharpening controller
57	Sharpening wheel
58	Stand of wheel
59	Spindle of wheel
60	Sharpening wheel
61	Protection circle
62	Relay