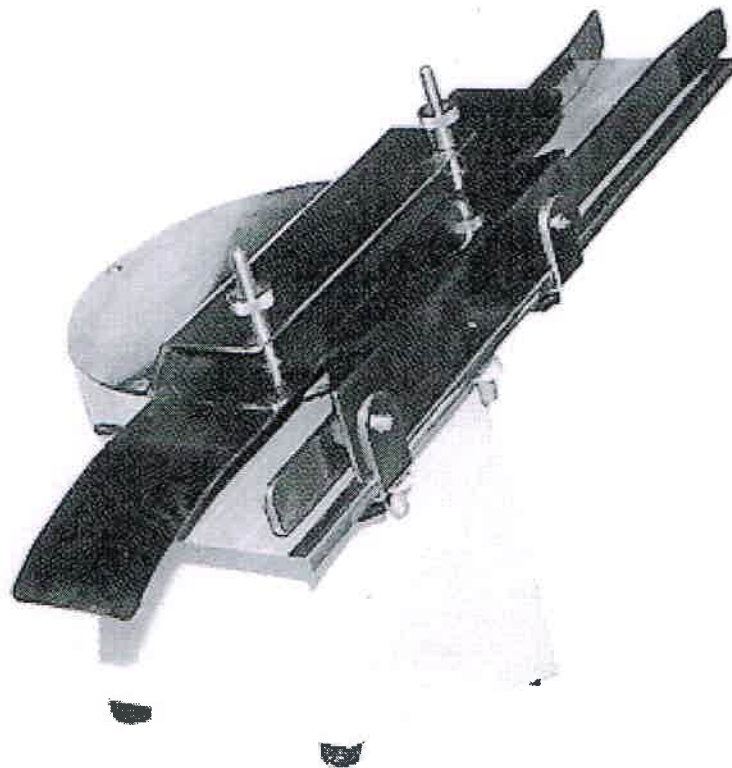


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**BRS-1 HAMBURGER SLICER**  
**INSTRUCTION MANUAL AND PARTS LIST**



# HAMBURGER SLICER

## INSTRUCTION MANUAL

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# 1. Preface

Congratulations! You have owned the Hamburger Slicer, it will become your best assistant in final processing of hamburger. Please read this manual carefully before operation and maintenance. It will be your good partner in money-saving & with excellent efficiency for processing the hamburger.

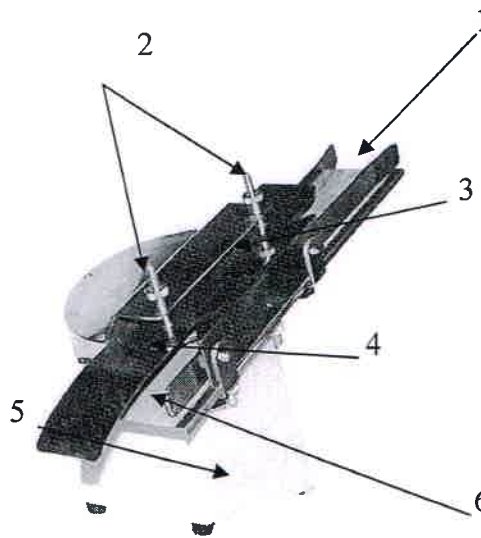
# 2. Machine Profile

BRS-1 Hamburger Slicer is specially used for cutting hamburger, hot dog bread, bagel, etc. various breads. The machine inlet can be adjusted for cutting height & depth depends on various types hamburger size.

# 3. Machine Specification and Component Description

### Component Description :

No.	Component Description
1	hamburger inlet
2	adjusting screw of inlet height
3	adjusting screw of inlet width
4	adjusting screw of cutting height
5	machine body
6	hamburger outlet



### Machine Specification :

Machine model		BRS-1
Power supply		1PH, 50/60HZ
Motor power	kw	0.57
Machine net weight	kg	35
Machine size (W*D*H)	mm	W360×D670×H600

# 4. Moving Method

- 1) Move packed machine to proper place for unpack wooden case.
- 2) Remove stuffed material inside wooden case, then take out machine.

## 5. Installation Method and Caution

### Installation Method :

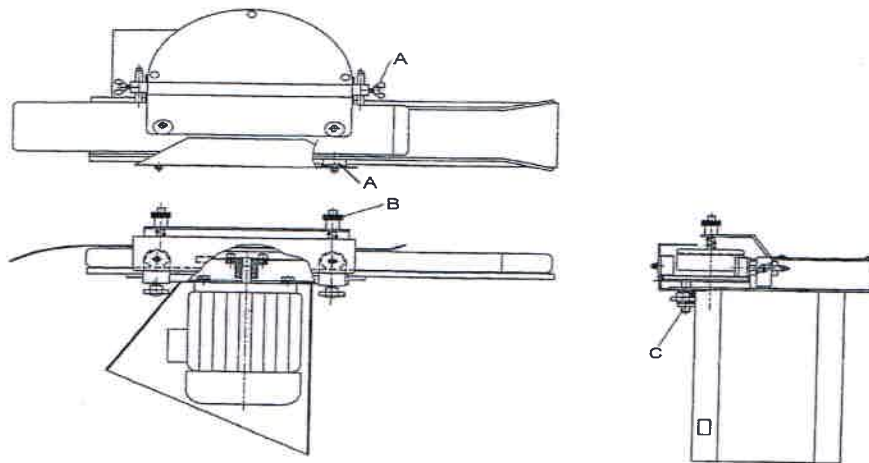
- 1) Necessary to choose a plain & dry place and place machine at table top.
- 2) Please connect with correct power supply and power protective switch as per the voltage & applicable electricity data shown on nameplate and also caution that to keep height of power protective switch at least 1 meter.
- 3) Make sure that if machine runs in good status after started power switch?

### Caution:

- 1) Installation and test operation should be handled by professional technician as per the specification shown on nameplate and instruction manual.
- 2) Choose a place under plain & dry place to secure machine which will be great help for production operation and machine life.
- 3) It needs space enough for place of machine installation, surrounding clean and for repair required.
- 4) This machine is used for cutting various breads only.
- 5) Electric wiring should be earthed as per the rules.
- 6) To avoid power cable been pressed or pulled and fastened on the wall.
- 7) Machine body should be tightened and secured in good status, to avoid it shakes when machine is running, to avoid affect machine life.

## 6. Operate Instruction and Safety Notice

(Top view, front view and side view of machine)



### Operate instruction :

- 1) Adjust "A" screw as per diameter size of hamburger and required cutting depth.
- 2) Adjust "B", "C" screw as per height cutting size of hamburger and required cutting height.
- 3) Make sure hamburger moves-in smoothly, there is collecting utensil at outlet.
- 4) Start power supply and place hamburger for cutting required into channel one by one, and move cutting finished hamburger away from outlet.
- 5) After cutting has finished, shut down the power supply.

### Safety Notice:

- 1) This machine is used for cutting hamburger only, do not use for cutting other harden product, to avoid damage cutting blade and cause safety problem.
- 2) When machine is running, all safe guard , cover should be closed, do not open it unless professional

technician is repairing the machine.

- 3) Operator must wear working uniform , tie hairs and wear cap.
- 4) It is not allowed to wear loose clothes or make long shape goods, etc. approach & insert into machine.
- 5) When machine is running, people is not allowed to approach machine unless operator, operator is also not allowed to lean on the machine.
- 6) Operate each control switch button should be pressed by fingers only, do not use other tools.
- 7) If there is trouble happened during machine is running, before perform troubleshooting, power supply has to shut down absolutely.
- 8) After operation has finished, please make sure machine stopped completely and shut down power supply, then operator leave away from machine.

## 7. Cleaning Method and Maintenance

### Cleaning method :

- 1) Before cleaning machine, firstly to turn off the main power switch. To ensure people safety.
- 2) When cleaning machine, do not use water to spray machine directly, to avoid danger caused by electric short circuit.
- 3) When cleaning machine, use a wet fabric to mop it and combined with a spray air gun to clean machine.

### Maintenance:

- 1) Always to keep cleanness, dry at electric parts, machine housing.
- 2) It is necessary to clean whole machine unit after daily work has finished.
- 3) Inspect safety item of machine components regularly.

## 8. Troubleshooting

### Safety Caution:

- 1) Before to perform repair maintenance & adjustment, firstly to study this instruction manual carefully. to enable for handle this matter smoothly.
- 2) Repair maintenance and adjustment job always performed by professional technician, the user is prohibited to perform this work by themselves.
- 3) Before to perform repair maintenance, always to make sure if main power supply has disconnected

### Troubleshooting:

No.	Trouble	Repair Solution	Handled by	Remarks
( 1 )	Machine can not run	1.Check if power switch at ON position, or if power supply did not connect.	Operator	
		2.Check power supply and overload protector. 3.Check if each wiring and contact terminal in good condition. 4.Check if ON/OFF switch was damaged. 5.Check if motor with strange smell or burned status. 6.Check if starter plate of motor was damaged.	Professional technician	
( 2 )	Cutting surface of bread is not straight	1.Check if cutting blade was worn.	Professional technician	
(3)	Electrical leakage	1.Check electric cabinet if it was wet. 2.Check each electric wire & cable if it has been cut and damage the insulation. 3.Check each electric components if it touches machine body.	Professional technician	

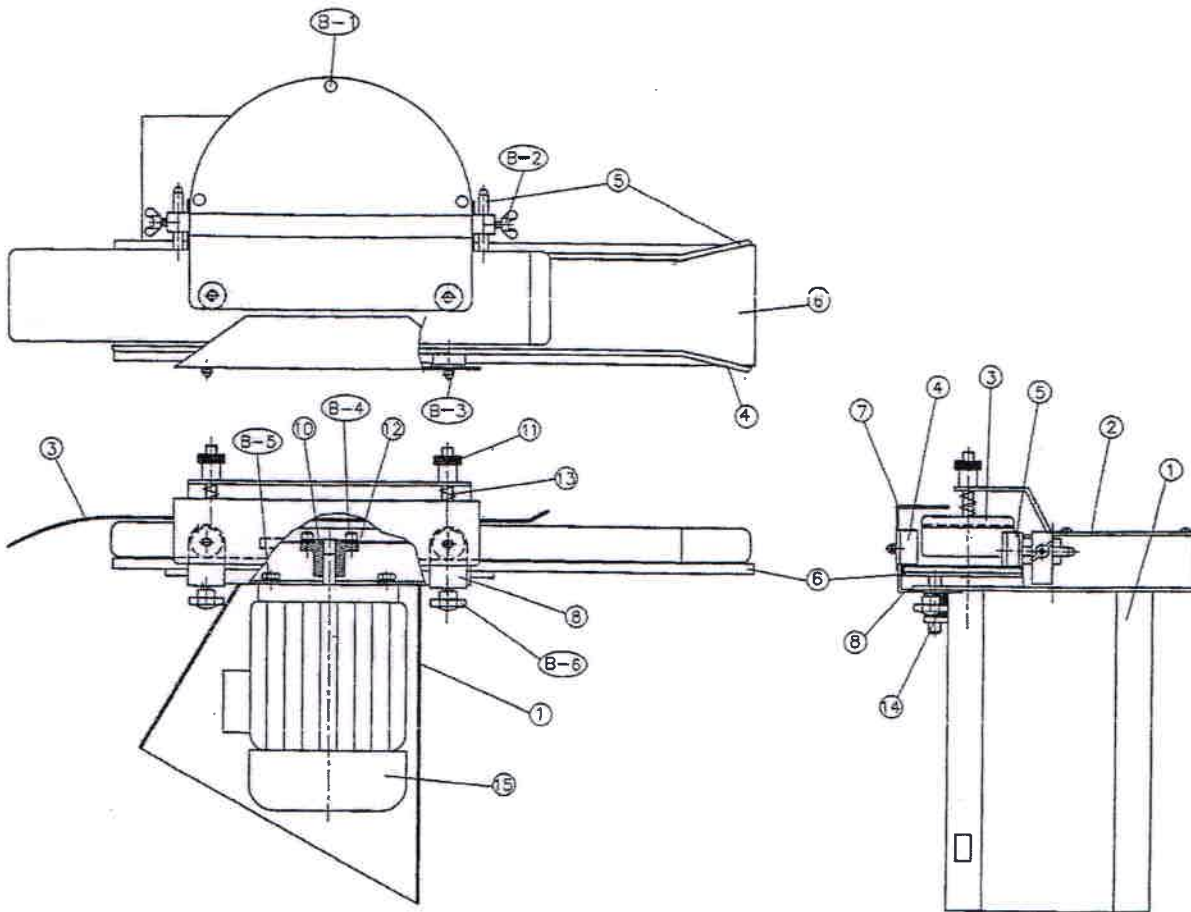
(4)	Machine with noise happened during running	1. Check source of noise, judge if adjusting plate did not tighten.	Operator
		2. Check if noise comes from the motor. 3. Check if cutter was not tightened. 4. Check if motor shaft was deviated, shaking	Professional technician

## 9. Parts Drawing and Parts List

### Parts list

Part No.	Part Code	Parts Description
1	HM100000	Machine body
2	HM110000	Cutter guard
3	HM120000	Upper adjusting plate
4	HM130000	Front adjusting plate
5	HM140000	Rear adjusting plate
6	HM150000	Lower adjusting plate
7	HM160000	Auxiliary plate
8	HM170000	Support of auxiliary plate
9	HM180000	Washer of auxiliary plate
10	HM190000	Fasten holder of cutting blade
11	HM200000	Adjusting screw
12	HM210000	Cutting blade
13	HM220000	Spring
14	HM230000	Upper, lower adjusting screw
15	1/2HP-4P	Single phase motor
16	CG16	Fasten head of electric cable
B-1		Round head Philips screw
B-2		Thumb screw
B-3		Countersink head Philips screw + hex. head nuts
B-4		Inner hex. head socket screw
B-5		Outer hex. head socket screw
B-6		Plastic offset screw

# Parts Drawing



## 10. Electric Wiring Diagram

