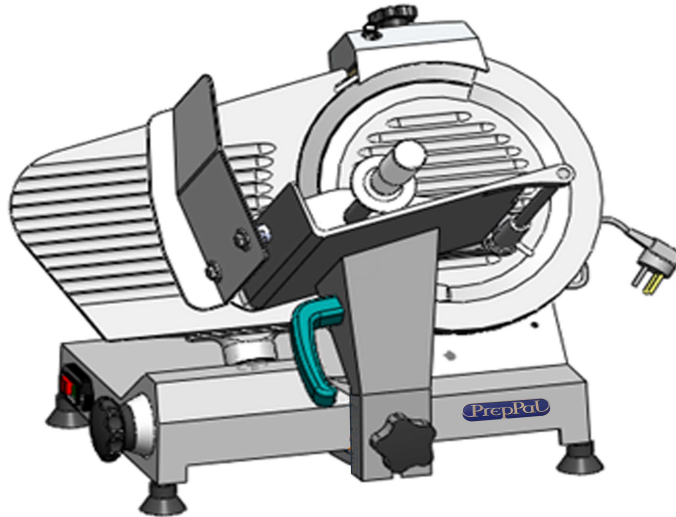




OWNER /OPERATOR MANUAL



Model

PPSL-10 Manual Gravity Feed Meat Slicer, 10" Blade

PPSL-12 Manual Gravity Feed Meat Slicer, 12" Blade

PPSL-12 HD Heavy Duty Gravity Feed Meat Slicer, 12" Blade

PPSL-14 Big Size Manual Gravity Feed Meat Slicer, 14" Blade

IMPORTANT NOTICE

This manual contains Important Safety Instructions which must be strictly followed when using this equipment.

Safety Reminding



- A service agent/qualified technician should carry out installation and any repairs of this product if required. Do not remove any components on this product.
- ALWAYS place the slicer on a flat, stable surface in work area with adequate light and space.
- ALWAYS stand BEHIND the safety guard when operating the appliance.
- DO NOT place hands near the blade when in use. This can result in severe injury.
- DO NOT touch the blade edge.
- DO NOT remove food from the appliance until the blade has come to a complete stop.
- DO NOT immerse the appliance in water.
- DO NOT attempt to cut bones or items that have been frozen below -6°C. This can damage the blade.
- ALWAYS switch off and disconnect the power supply to the appliance when not in use.
- NEVER leave the appliance unattended when in use.
- NEVER bypass or alter any switch or circuit.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an Atosa agent or a recommended qualified technician in order to avoid a hazard.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- This appliance is not suitable for use by children.

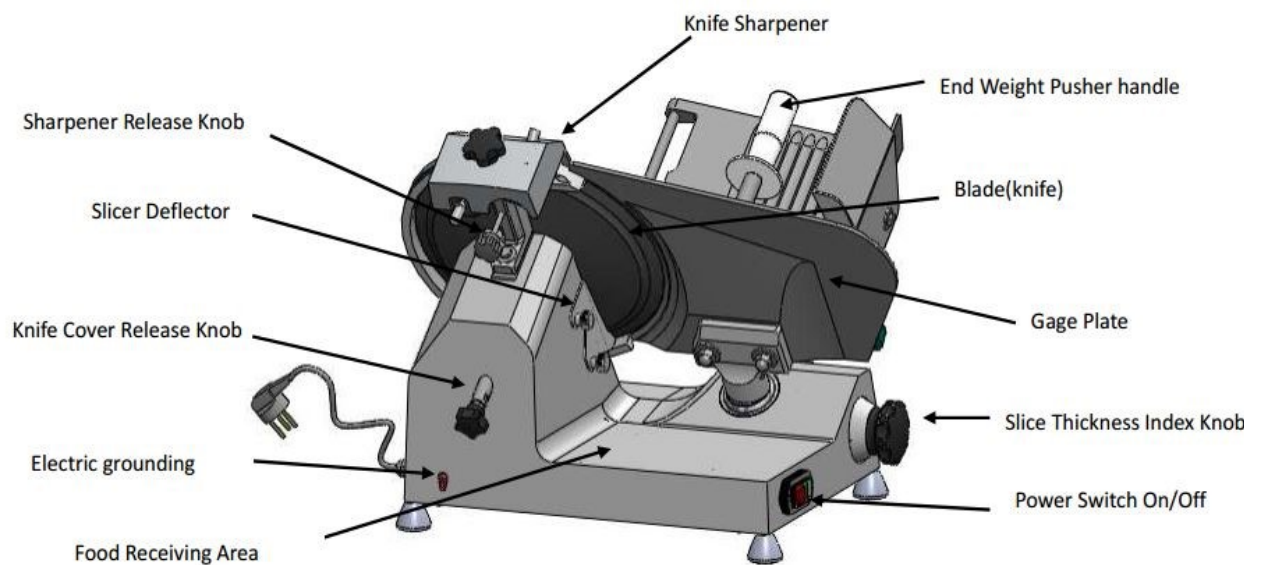
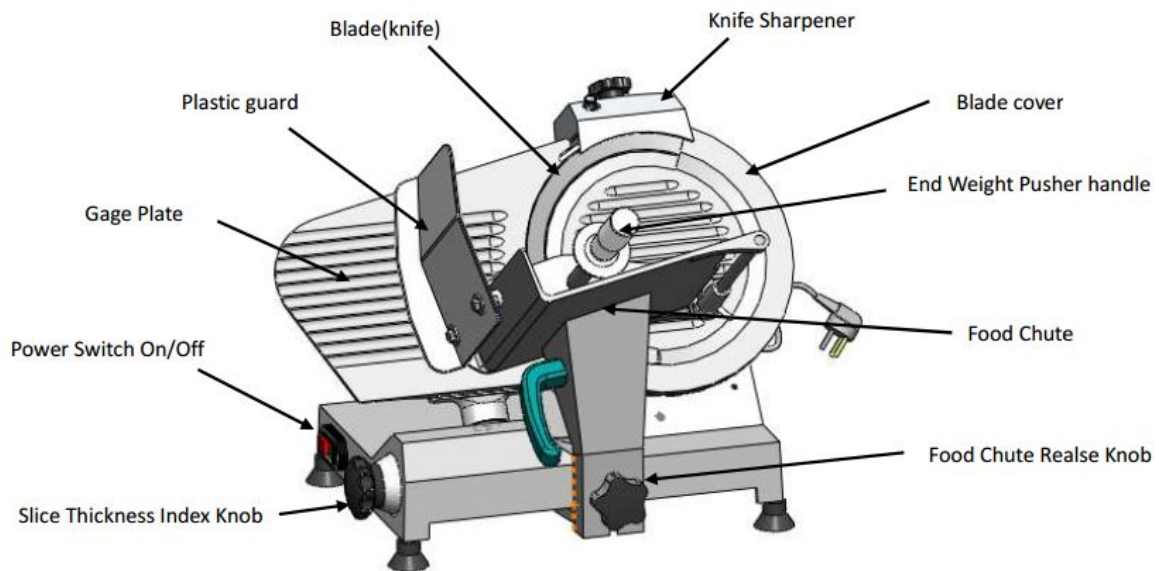
Product Description

PPSL-10 Manual Gravity Feed Meat Slicer, 10" Blade, 1/4 HP

PPSL-12 Manual Gravity Feed Meat Slicer, 12" Blade, 1/3 HP

PPSL-12HD Heavy Duty Gravity Feed Meat Slicer, 12" Blade, 1/2 HP.

PPSL-14 Big Size Manual Gravity Feed Meat Slicer, 14" Blade, 1/2 HP.



Technical Specifications

Specification	Model No	PPSL-10	PPSL-12	PPSL-12HD	PPSL-14
Overall dimensions	A mm	279 (11. ")	314 (12.36")	354(14")	416 (16.36")
	B mm	404 (16. ")	434 (17. ")	454(18")	538 (21. ")
	C mm	527 (20.75")	562 (22. ")	640(25")	722 (28.5")
	D mm	516 (20.30")	562 (22. ")	515(20.25")	604 (23.75")
	E mm	667 (26.25")	750 (29.50")	850(33.5")	874 (34.5")
Blade Diameter	mm/inch	250 / 10"	300 / 12"	300 / 12"	350 / 14"
Blade Motor Power	Watt / HP	180 /1/4HP	250/ 1/3HP	370/ 1/2HP	370/ 1/2HP
Slicer thickness	mm	0-13	0-13	0-13	0-13
Cut capacityHxW	mm	160x200	180x210	140x230	200x270
Net weight	Kg/LBS	23 / 50.7	28 / 61.7	35 / 77.2	46 / 101.4
Packing size	cm	62x52x48.5	69x58x53.5	70x57x55	69x57x53.5

Unpacking and Installation:

When the slicer has been unpacked and removed from its shipping carton, it should be checked carefully for any damage that may have occurred during shipment. Do not plug in the power cord or attempt to operate the slicer prior to this examination.

Carefully check all slicer components such as the product table(food chute), pusher, sharpener, thickness Control knob, etc., to make certain they move freely and that there are no obstructions.

Operation.

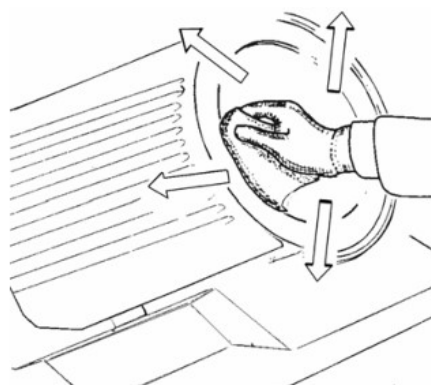
1. Connect the appliance to the power supply.
2. Set the thickness to the desired level by turning the thickness knob anti-clockwise.
3. Place product to be sliced on the food chute. Position the pusher at the end of product. If the product you're slicing is long, place the pusher on top of the product. The pusher will feed the product toward the knife after each slice.
4. Turn the thickness index knob of the thickness plate to '0' position prior to starting slicer, and turn the thickness index knob of the thickness plate to the desired thickness when slicer is running.
5. Switch On the power [I] green button.
6. Holding the carriage(food chute) and grip handles, push the carriage backwards and forwards across the blade.
7. After slicing the desired amount press the Off [O] red button to turn Off the appliance.
8. Remove the sliced food from the catchment area.

Cleaning, Care & 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(comply to EPA regulation) and a damp cloth to clean the appliance.
- If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instruction.
- This slicer line shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes or regulations.

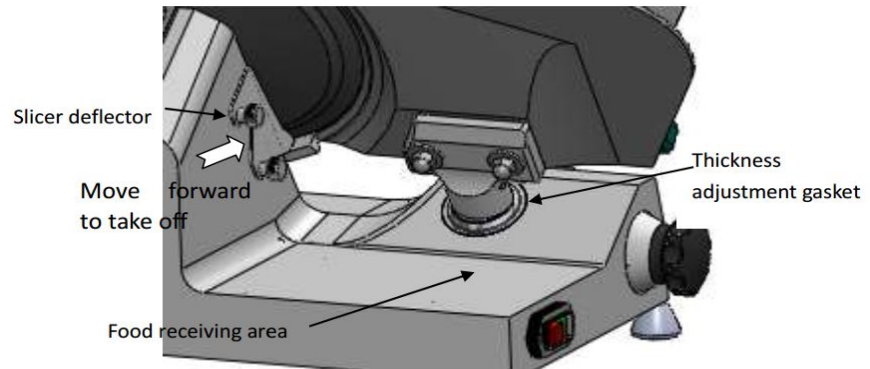
Cleaning the Blade and Cover

1. Disconnect the appliance from the power supply.
2. Push the carriage away from the blade.
3. The blade cover release bolt.
4. Carefully lift off the blade cover.
5. Wash the blade by wiping from the center towards the edge. **NEVER MOVE YOUR HAND TOWARDS THE EDGE OF THE KNIFE.**
6. Sanitize and dry thoroughly.
7. Replace the cover, ensuring the blade securing bolt is securely tightened.



Cleaning and Checking the Food Receiving Area

1. After every time of use of slicer, a complete cleaning and checking at food receiving area is necessary.
2. Move forward to take off slicer deflector from back of blade support, and clean it.
3. Clean all food receiving area and gage plate holder and gasket for thickness adjustment moving.
4. Please ask technician to replace and repair if you find any damage and missing of parts in slicer.



Note: The appliance will not work with the blade cover release bolt unscrewed.

Note: Recommend the use of cut-resistant or wire mesh gloves when cleaning

Note: Recommend using USDA approved sanitizer for cleaning.

Cleaning and Checking the Food Pusher and Food Chute Area

1. After every time of use of slicer, a complete cleaning and checking at food pusher and chute area is necessary.
2. Turn the pusher to clockwise direction, pull pusher up through its shaft to the end. In PPSL-12HD and PPSL-14, rotate the knob of the shaft, pull off shaft from food chute for cleaning.
3. Clean all food chute area, clean pusher, special clean effort need to put at the nail side of pusher face to food.
4. Please ask technician to replace and repair if you find any damage and missing of parts in slicer.



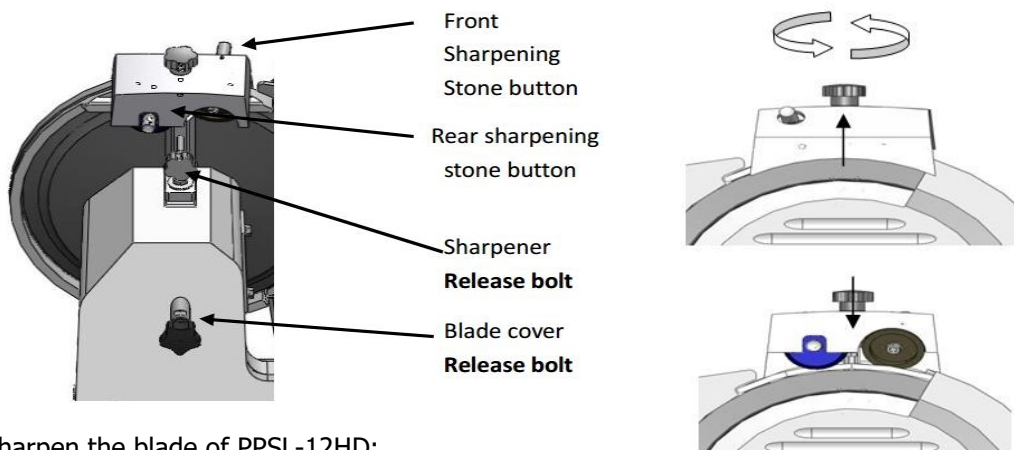
Sharpening the Blade

Note: Always clean the edge of the blade before sharpening. Dirty stones cannot sharpen! Always wear protective eye wear when 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 of PPSL-10, PPSL-12, PPSL-14:

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.



To sharpen the blade of PPSL-12HD:

1. Open the cover of the blade sharpener.
2. Pull the position pin of sharpener and turn it up to the work position.
3. Turn the grinding stone knob, clockwise turn would loose grinding stone, it wouldn't touch knife during sharpening knife, counterclockwise turn would tight grinding stone, the stone would move with sharpening stone, to grinding another side of knife.
4. Holding the sharpener handle in hand, turn it clockwise, sharpening stone will sharpen the knife, grinding stone will grind another side of knife if it is tight.
5. After sharpening, clean the sharpener assembly and knife, put down sharpener back then return the cover back.

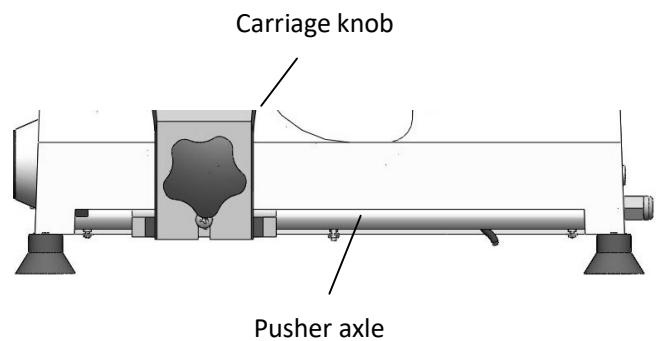




Lubricating

Carriage sliding pusher axle:

1. Push the carriage to one side and clean the axle with dry a 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.



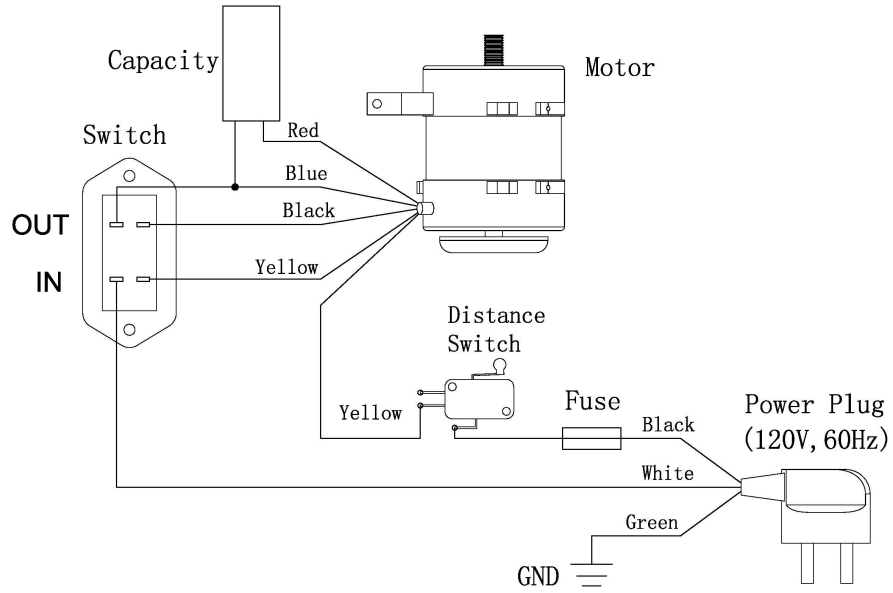
Sharpener shaft, end weight sliding rod of food chute also need to lubricated.

Note: Ensure you use a grease that is suitable for use in a food preparation area.

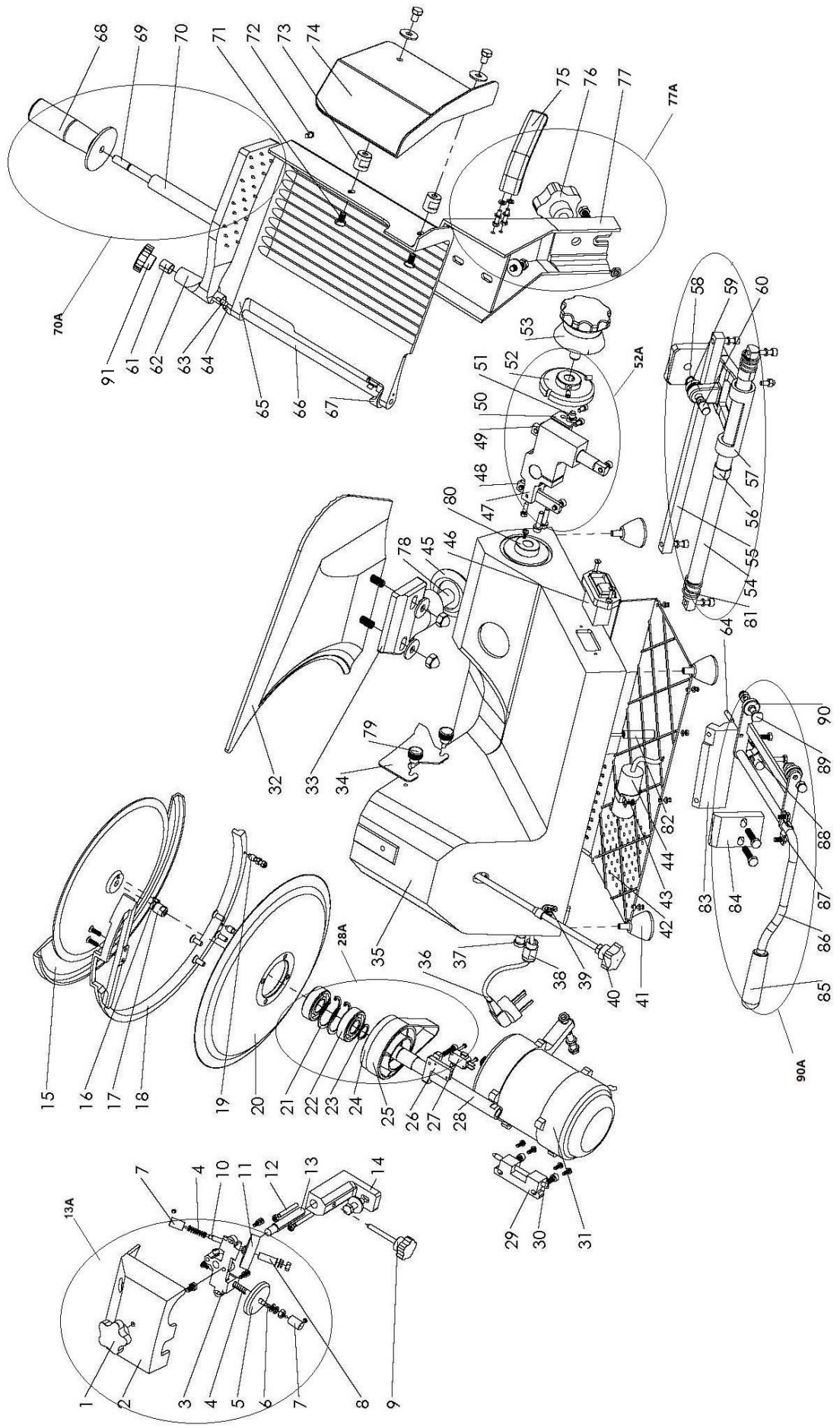
Troubleshooting

Fault	Probable Cause	Action
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call Atosa agent or qualified technician
	Fuse in the plug has burned	Replace the plug fuse
	Power supply	Check power supply
	Internal wiring fault	Call Atosa agent or qualified technician
	Blade cover securing screw is not properly inserted	Remove plate securing screw and screw back in
The cradle hits the blade guard	The carriage has been improperly fitted	Unscrew the carriage knob, check the carriage is properly in place then replace the carriage knob
The blade is not cutting properly/accurately	Blade is blunt	Sharpen the blade

Electrical Wring Diagram



PPSL-10/PPSL-12/PPSL-14 Exploded Views

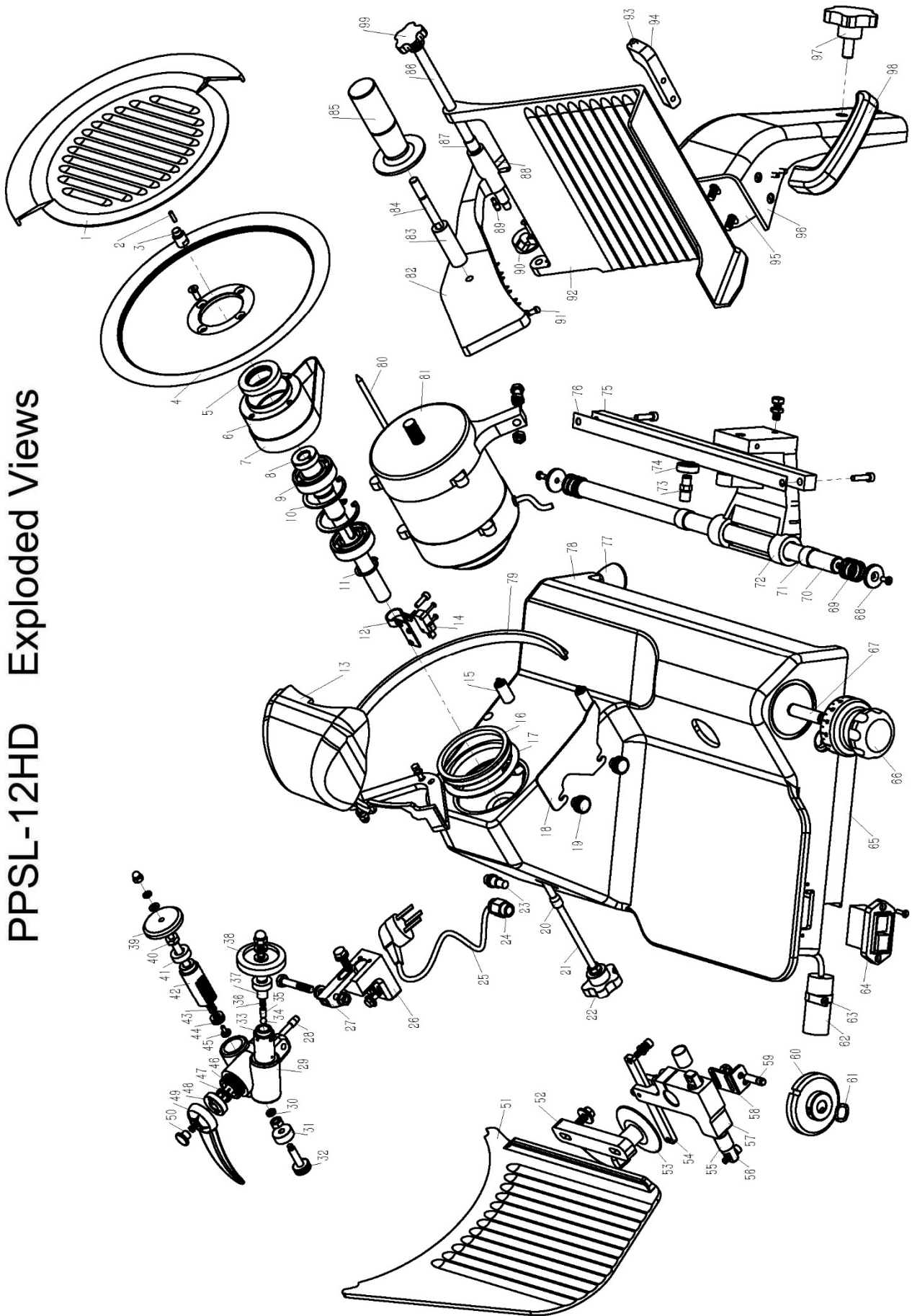


PPSL-10/PPSL-12/PPSL-14 Part List

Item No in Exploded View	Description	Part No		
		PPSL-10	PPSL-12	PPSL-14
1	Knob, sharpener		PSLP0001	
2	Cover, sharpener		PSLP0002	
3	support, sharpener		PSLP0003	
4	spring, sharpener		PSLP0004	
5	grinding stone		PSLP0005	
6	shaft, grinding stone		PSLP0006	
7	button		PSLP0007	
8	bushing, sharpener		PSLP0008	
9	locking handle		PSLP0009	
10	shaft, sharpening stone		PSLP0010	
11	sharpening stone		PSLP0011	
11A	Sharpener Assembly(#1-#11)		PSLP0011A	
12	pin, sharpener	PSLP1012	PSLP1212	PSLP1412
13	rod, sharpener		PSLP0013	PSLP1413
14	base, sharpener	PSLP1014	PSLP1214	PSLP1414
15	blade guard	PSLP1015	PSLP1215	PSLP1415
16	pin, blade	PSLP1016		PSLP0016
17	nut, blade	PSLP1017		PSLP0017
18	ring guard, blade	PSLP1018	PSLP1218	PSLP1418
19	bushing, blade	PSLP1019	PSLP1219	PSLP1419
20	blade	PSLP1020	PSLP1220	PSLP1420
21	circlip for hole, blade	PSLP1021		PSLP0021
22	bearing, blade	PSLP1022	PSLP1222	PSLP1422
23	circlip for shaft, blade	PSLP1023	PSLP1223	PSLP1423
24	pulley, blade	PSLP1024	PSLP1224	PSLP1424
25	belt	PSLP1025	PSLP1225	PSLP1425
26	micro switch base, blade		PSLP0026	
27	micro switch, blade		PSLP0027	
28	shaft, blade	PSLP1028	PSLP1228	PSLP1428
28A	blade driving assembly	PSLP1028A	PSLP1228A	PSLP1428A
29	motor plate, blade	PSLP1029	PSLP1229	
30	motor dowel pin, blade		PSLP0030	PSLP1430
31	motor	PSLP1031	PSLP1231	PSLP1431
32	Gauge Plate	PSLP1032	PSLP1232	PSLP1432
33	Gauge Plate Support		PSLP0033	PSLP1433
34	deflector, housing		PSLP0034	PSLP1434
35	housing	PSLP1035	PSLP1235	PSLP1435
36	plug		PSLP0036	
37	fuse box		PSLP0037	
38	cable gland		PSLP0038	
39	equipotential label		PSLP0039	
40	tie rod, housing	PSLP1040	PSLP1240	PSLP1440
41	foot assembly		PSLP0041	
42	base cover	PSLP1042	PSLP1242	PSLP1442
43	capacitor holder		PSLP0043	
44	capacity		PSLP0044	PSLP1444
45	waterproof cover		PSLP0045	
46	on/off switch		PSLP0046	
47	index block		PSLP0047	PSLP1447
48	guide block, index		PSLP0048	PSLP1448
49	shaft, index		PSLP0049	PSLP1449
50	pin boss, index		PSLP0050	
51	pin, index		PSLP0051	
52	cam assembly, index		PSLP0052	
52A	index assembly(#47-#52)		PSLP0052A	PSLP1452A

53	knob assembly, index	PSLP1053	PSLP1253	PSLP1453
54	rod, carriage	PSLP1054	PSLP1254	PSLP1454
55	square rod, carriage	PSLP1055	PSLP1255	PSLP1455
56	bushing, carriage	PSLP1056	PSLP1256	PSLP1456
57	carriage	PSLP1057	PSLP1257	PSLP1457
58	circlip for shaft, carriage		PSLP0058	
59	bearing, carriage		PSLP0059	
60	shaft, carriage		PSLP0060	
61	bushing, meat table	PSLP1061	PSLP0061	
62	pusher	PSLP1062	PSLP1262	PSLP1462
63	pin, meat table		PSLP0063	
64	backing pin,meat table		PSLP0064	
65	meat table	PSLP1065	PSLP1265	PSLP1465
66	pusher slide rod	PSLP1066	PSLP1266	PSLP1466
67	pusher bushing,meat table	PSLP1067	PSLP0067	
68	pusher handle		PSLP0068	
69	screw, meat table		PSLP0069	
70	handle rod		PSLP0070	
70A	pusher assembly(#61, 62, 63, 64, 68, 69, 70)		PSLP0070A	
71	bolt,meat table		PSLP0071	
72	nylon bar,meat table	PSLP1072	PSLP0072	
73	plastic guard bushing		PSLP0073	
74	plastic guard		PSLP0074	
75	handle, meat table		PSLP0075	
76	knob, meat table		PSLP0076	
77	support, meat table	PSLP1077	PSLP1277	PSLP1477
77A	support assembly(#75, #77)	PSLP1077A	PSLP1277A	PSLP1477A
78	Gauge Plate shaft, index		PSLP0078	PSLP1478
79	thumb screw for deflector		PSLP0079	
80	bushing, housing	PSLP1080		
81	spring, carriage	PSLP1081	PSLP1281	PSLP1481
82	base cover support	PSLP1082	PSLP1282	PSLP1482
83	frount plate, lifting			PSLP1483
84	back plate, lifting			PSLP1484
85	handle, lifting			PSLP1485
86	lift lever assembly			PSLP1486
87	lever holder, lifting			PSLP1487
88	block, lifting			PSLP1488
89	screw, lifting			PSLP1489
90	wheel, lifting			PSLP1490
90A	lift assembly (#83-#90)			PSLP1490A
91	knob, meat table			PSLP1491
92	fuse	PSLP1083	PSLP1283	PSLP1492

PPSL-12HD Exploded Views



PPSL-12 HD Part List

Item No in Exploded View	Description	Part NO.	Item No in Exploded View	Description	Part NO.
1	blade guard	PSLPH001	50A	Sharpener assembly #28-50	PSLPH040A
2	pin, blade	PSLPH002	51	gauge plate	PSLPH041
3	nut, blade	PSLPH0017	52	gauge plate support	PSLPH042
4	blade	PSLPH1220	53	waterproof cover, index	PSLPH043
5	Flat Washer, blade	PSLPH003	54	guide block, index	PSLPH044
6	pulley, blade	PSLPH004	55	bushing, index	PSLPH045
8	shaft, blade	PSLPH005	56	shaft, index	PSLPH046
9	bearing, blade	PSLPH006	57	index	PSLPH047
10	circlip for hole, blade	PSLPH007	57A	Index assembly #55-57	PSLPH047A
11	circlip for shaft, blade	PSLPH008	58	pin boss, index	PSLP0050
11A	Pulley assembly (not include belt)#5-#11	PSLPH008A	59	pin, index	PSLP0051
7	belt	PSLP1225	60	cam assembly, index	PSLP0052
12	micro switch base,blade	PSLP0026	61	washer, index	PSLPH048
13	cover, sharpener	PSLPH009	62	capacity	PSLPH049
14	micro switch, blade	PSLP0027	63	capacitor holder	PSLPH050
15	rod, housing	PSLPH010	64	on/off switch	PSLP0046
16	rubber washer, blade	PSLPH011	65	cover, housing	PSLPH051
17	shrink ring, blade	PSLPH012	66	index knob	PSLPH052
18	deflector, housing	PSLPH013	67	spiral groove shaft, index	PSLPH053
19	knob, blade housing	PSLP0079	68	ring, carriage	PSLPH054
20	bushing, blade	PSLPH014	69	spring, carriage	PSLPH055
21	tie rod, blade	PSLPH015	70	shaft, carriage	PSLPH056
22	knob, tie rod	PSLPH016	71	bushing, carriage	PSLPH057
22A	blade tight rod assembly #20-22	PSLPH016A	72	carriage	PSLPH058
23	fuse box	PSLP0037	73	shaft, carriage	PSLPH059
23B	fuse	PSLP0037C	74	bearing, carriage	PSLPH060
24	cable gland	PSLP0038	74A	carriage assembly	PSLPH060A
25	plug	PSLP0036	75	square rod, carriage	PSLPH061
26	base, sharpener	PSLPH017	76	piece, carriage	PSLPH062
27	rod, sharpener base	PSLPH018	77	foot assembly, housing	PSLPH063
28	rod, sharpener	PSLPH019	78	housing	PSLPH064
29	support, sharpener	PSLPH020	79	ring guard, blade	PSLPH065
30	plate, sharpener	PSLPH021	80	motor dowel pin, blade	PSLPH066
31	screw, sharpener	PSLPH022	81	motor	PSLP1431
32	bar, sharpener	PSLPH023	82	pusher	PSLPH068
33	bushing, sharpening stone	PSLPH024	83	handle rod	PSLPH069
34	steel ball, sharpening stone	PSLPH025	84	screw, meat table	PSLPH070
35	inside shaft, sharpening stone	PSLPH026	85	pusher handle	PSLPH071
36	spring, sharpening stone	PSLPH027	87	bushing, meat table	PSLPH072
37	shaft, sharpening stone	PSLPH028	87A	food pusher assembly #82-87	PSLPH072A
38	sharpening stone	PSLPH029	86	pusher slide rod	PSLPH073
39	grinding stone	PSLP0005	88	backing pin,meat table	PSLPH074
40	shaft, grinding stone	PSLPH030	89	pin, meat table	PSLPH075
41	dust cover, grinding stone	PSLPH031	90	pusher bushing, meat table	PSLPH076
42	bushing, grinding stone	PSLPH032	91	pusher slide pin, meat table	PSLPH077
43	spring, grinding stone	PSLPH033	92	meat table	PSLPH078
44	steel ball, grinding stone	PSLPH034	93	pin, meat table	PSLPH079
45	screw, grinding stone	PSLPH035	94	block, meat table	PSLPH080
46	gear, sharpener	PSLPH036	95	plate, meat table	PSLPH081
47	spring, sharpener	PSLPH037	96	support, meat table	PSLPH082
48	bushing, sharpener	PSLPH038	97	knob, meat table	PSLPH083
49	knob, sharpener	PSLPH039	98	handle, meat table	PSLP0075
50	knob, sharpener	PSLPH040	99	knob for pusher slide rod, meat table	PSLPH083