



MERCATOR

NAVIGATING SUCCESS

Semi-Automatic Meat Slicer

Instruction Manual



**PLEASE READ THE MANUAL THOROUGHLY PRIOR TO
EQUIPMENT SET-UP, OPERATION, AND MAINTENANCE.**

- The meat slicer is specifically designed for food use. It is suitable for frozen meat without bones, fresh meat, vegetables (such as ginger, potatoes, carrots, sweet potatoes, etc.), and is suitable for use in restaurants, hotels, super markets and food processing plants. It is not designed to cut bones, hard cheese, or any non-food products.
- The machine must only be used in an environment with relative humidity less than 85%.

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1. Notices

- The power supply must comply with electric requirements shown on the label rating. If power supply is not matched to the requirements shown on the rating label, fire or serious injury may occur.
- The machine must be grounded at all times. It is extremely dangerous and risks electric shock if the unit is not grounded.
- Please turn off all switches and cut off power when emergency happens.
- The hands or other parts of body are not allowed to enter workspace when the machine is running, otherwise people may get hurt.
- The machine should be repaired by manufacturer or agents if it is broken.
- We are not responsible for injuries or equipment faults if machine is modified by users themselves.
- When the electric wire is damaged, it must be changed immediately.
- The electric wire must be special soft wire bought from manufacturer or repairing department.
- The machine cannot be washed or exposed to water and is not waterproof. Exposure to water or other liquid while unit is plugged in may result in electric shock and damage the electric parts.
- Please turn off all switches when machine is not operated and cut off the power.
- Please stop operating and turn off the machine when cleaning the machine.
- Must stop the machine when it is found operating abnormally.
- Loose clothes should not be worn when operating the machine, and long hair should be covered by a cap.
- Often check blade-cover, carriage, blade and other parts in case of getting loose or damaged.
- Frozen meat with temperature below -6°C cannot be cut.
- Ensure this operation manual is supplied with the machine and provide to any user. Contact us to request a replacement manual.
- Please contact us if you experience any problems which are not detailed in the operation manual.
- The machine must not be operated by children or anyone without the capacity to follow all instructions laid out in the operation manual.

The safety labels on the machine

- Reliable ground wire must be connected to avoid personal injury.
- Keep hands away from the slicing area when machine is running to avoid injury.
- Use caution when cleaning the machine and changing the blade. Keep hands off the blade edge to avoid injury.

2. Main Technical Parameters

Model / Parameter	Voltage (V)	Frequency (Hz)	Power (W)	Motor speed (r/min)	Blade speed (r/min)	Blade diameter (mm)	Slicing thickness (mm)	Slicing width (mm)	Weight (kg/lb)	Measurement (mm/in)
MS12 Aluminum magnesium alloy casting	100~120	60	250	1400\1600	310	Φ300	0.2~15	220	23.7 kg / 52.2 lb	573*487*430mm / 22.5*19*16.9in
MS100 Aluminum magnesium alloy casting	100~120	60	150	1400\1600	350	Φ250	0.2~12	180	16.8 kg / 37 lb	480*405*373mm / 18.9*15.9*14.7in

3. Operation Instructions

3.1 Ready Suitable Place for Meat Slicer

The slicer should be placed on sturdy, flat platform or desktop and set aside adequate space for the slicer in order to operate, maintain, and ventilate.

Power requirements of the slicer

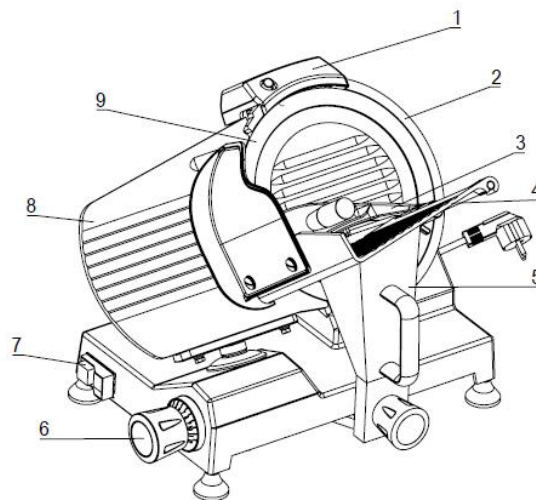
Power condition: 110V AC, 1 phase, 60Hz. The slicer is equipped with a standard 3-prong grounded plug and must be used in a matching electrical outlet.

3.2 Unpacking

Before installation please check that all items shown in the below diagram are included with the machine. If anything is missing please contact us.

3.3 Machine Parts and Locations

Attention: In order to ensure the machine can be used successfully, please carefully read this chapter and get familiar with the parts and their locations.

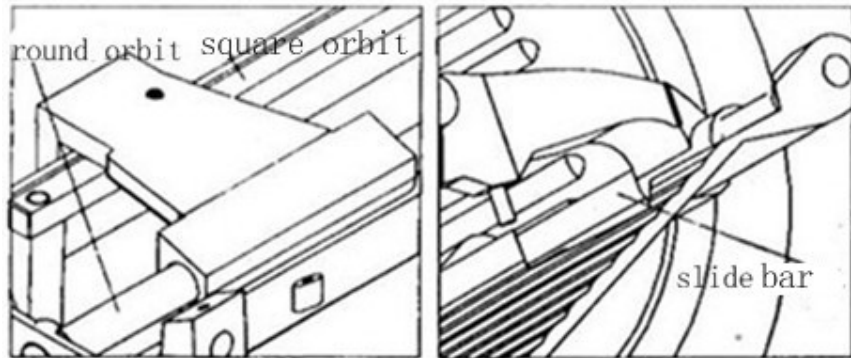


- | | |
|-------------------|------------------|
| 1. grinding stool | 6. handle bar |
| 2. protect circle | 7. switch |
| 3. presser | 8. locking board |
| 4. carrier | 9. blade |
| 5. slide bracket | |

3.4 Lubrication

3.4.1 Turn over the machine, spread the lubricating oil on the surface of square orbit and round orbit every 7 day.

3.4.2 Spread food oil on the slide bar.

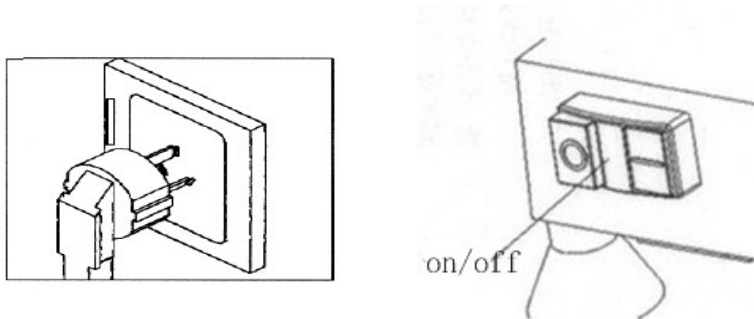


Attention: Turn off the switch and cut off the power of the machine when spread the oil.

3.5 Power Wire Connection

3.5.1 The switch is located on the left side of the machine. Turn the switch to “0” to turn off.

3.5.2 Insert the plug into the power socket, the rated current should not less than 10A.



3.6 Test-Run the Machine Without Loading

3.6.1 Before test-run the machine, you should carefully check the tightness and damage of blade cover, carrier, blade and other parts and spread the oil on the surface of square orbit and circle orbit.

3.6.2 Press the switch to check if the blade rotates or not and to observe for any abnormal movements, sounds, or smells. If anything appears to not be functioning properly, unplug the machine and contact us.

3.6.3 If the unit runs successfully for 3 minutes without load it is ready for use.

3.7 Blade Grinding

3.7.1 The round blade of the meat slicer is made of high-quality wear-resistant steel. The edge of the blade has been pre-sharpened and should not need to be sharpened until after use.

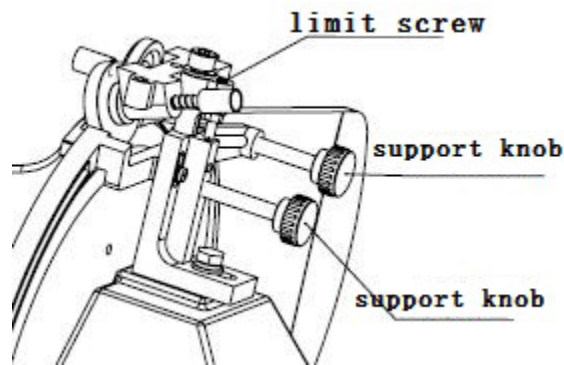
3.7.2 The round blade may turn dull after use and you can use the grinding stone included with the unit to sharpen the blade as needed. Before sharpening the blade, clean the blade well and especially ensure there is no oil on the blade which may stain the grinding wheel. If the wheel is stained by oil, you can use a brush and alkaline water to clean the grinding stone.

3.7.3 The grinding stone should be engaged to contact the blade when sharpening and must be kept away from the blade during normal use.

The method to change the position:

Hold the wheel cover to the proper height, rotate 180 ° and then press the locking knob .

Attention: The height of the sharpener is limited by a stud, and elongation of the stud can be adjusted.

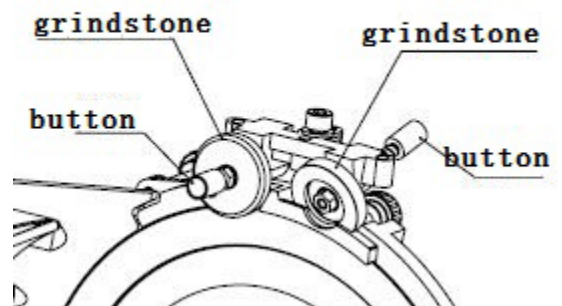


3.7.4 The sharpener is equipped with two grinding wheels, one is for sharpening wheel, the other one is for the repair of the edge.

Press the switch to rotate the blade and then press the end of grinding shaft by hand, making the grinding stone touch the blade. This will result in the blade being sharpened. You should press the end of grinding shaft by hand gently and not grind excessively.

Attention:

- Press the grinding shaft lightly to reduce or avoid any sparks created from the grinding metal.
- Adjust the position of the grinding stone to make the grinding stone located on the front side of blade but without touching the edge of the blade.



3.7.5 Sharpening effect

Loosen the stone axis and press button to make the stone move off the blade, press the button to stop the blade, and observe the sharpening effect.

If the blade edge appears sharp you may test the performance and decide if further sharpening is required.

Attention: Do not use finger or other body part to test whether the blade is sharp or not as this will risk injury.

3.7.6 Clean the steel and grinding stone ash on the machine. When cleaning the blade, you can remove the protection cover.

Attention: Do not use excessive water or any cleaning solution to clean the grinding stone.

3.7.7 After repeated regrinding, the diameter of the blade will become smaller. When the distance between locking board and the edge of the blade is more than 5mm, please loosen the screw on the back of the locking board, move the locking board towards the blade and keep their distance at 2mm, then tight the screw.

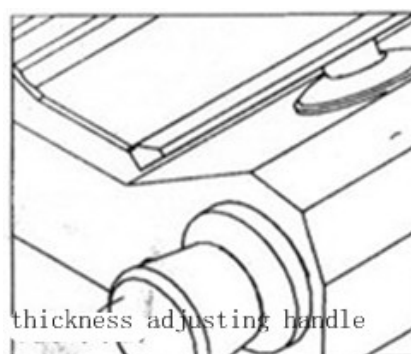
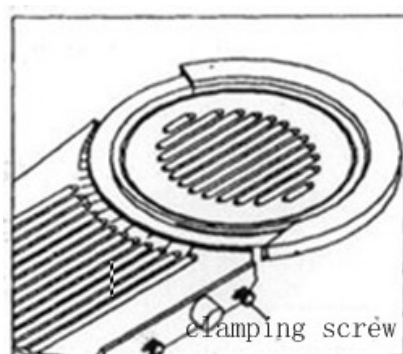
Attention: The blade needs to be changed when its diameter reduced by 12mm.

3.8 Slicing Thickness Adjustment

3.8.1 The slicing thickness is the distance between the blade and locking board.

3.8.2 Counterclockwise the handle bar, the slice becomes thick, clockwise the handle bar, slice thin.

3.8.3 When adjusting the thickness of the slice to thick, please remember to eliminate the transmission gap. The solution is first enlarge the slicing thickness then decrease to the desired thickness. When adjusting the thickness of the slice to thin, don't need to eliminate the transmission gap, directly adjust to the desired thickness.



3.9 Frozen Meat Temperature

3.9.1 If the frozen meat is too hard, meat may fragment when cutting into thin slices and when cutting thick slices the high resistance may cause motor to stall or burn out. Therefore the meat must be melted.

This refers to the process of properly storing the meat so that the temperature of the meat both inside and outside rise slowly to the desired temperature.

3.9.2 For meat thickness less than 1.5mm, suitable meat temperature both inside and outside is -4°C . To test for the proper consistency you can press the meat with a fingernail and the surface of the meat should show the impression.

3.9.3 For slice thickness more than 1.5mm, the meat temperature should be higher than -4°C . As the thickness increases, the temperature of meat should also be increased correspondingly.

3.10 Change the blade

3.10.1 Remove the blade cover.

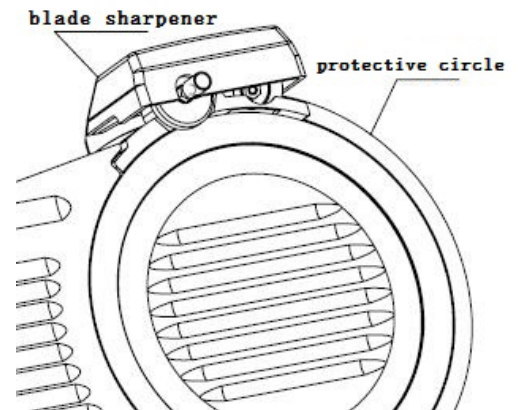
- Remove the carrier away from the blade.
- Unscrew the rod from the back of the machine.
- Move away the blade cover.

3.10.2 Remove the sharpener.

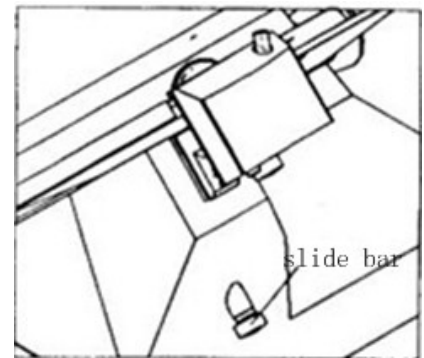
3.10.3 Take off the blade

- Unscrew the three screws, remove the blade evenly.

3.10.4 When installing the blade; wipe off the locating surface and the blade, then gradually tighten the three screws for securing the blade



Attention: When replacing the blade, the machine must be turned off and unplugged. When replacing the blade, wear protective gloves and use caution to avoid the sharp edge of the blade when removing or installing the blade.



4. Trouble Shooting

The machine must only be repaired and maintained by professionals. Avoid any repair or maintenance by non-qualified individuals so as not to cause personal injury or damage to the unit.

Common troubles and solutions are shown in Table 1.

If any trouble item is not listed in the table or the recommended solutions do not work, please contact us.

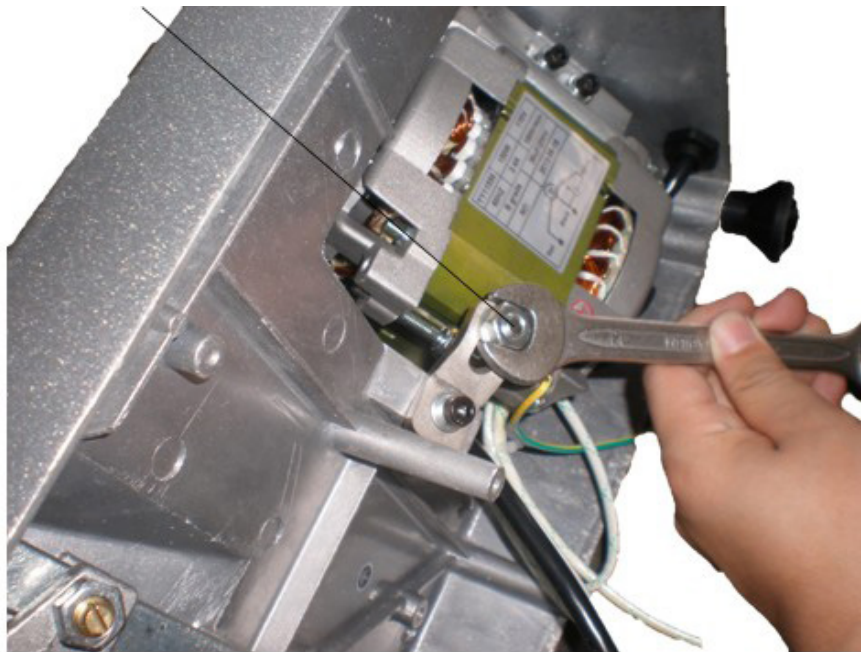
Table 1

Troubles	Solutions
1.The machine does not work	Check whether the machine connect reliable powers properly connected to power source via a grounded plug and socket connection
2. The machine can not cut meat or the meat slices are irregular	1.The blade is not sharp , please read the chapter 3.7 and grind the blade correctly 2.Meat is too hard, please read chapter 3.9 and melt meat
3.The blade edge is not sharp	1.Check the wheel installation height and grinding angle, please read chapter 3.7 and use the correct method to grind the blade 2. The wheel is not pressed, tighten the screw to fix the wheel
4.Thi machine works slowly or the blade rotates slowly	Take off the bottom board, and adjust the tensioning belt as shown in picture below (belt in new machine should be adjusted every 2-3 months, belt in old machine should be adjusted when necessary)

1. Take off the bottom board.



2. Loosen the nut below, then adjust the belt tension by regulating the nut.





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