



PRIMO MEAT SLICERS PS-10 12 12D 12DQ

USER MANUAL



PS-10



PS-12



PS-12D



PS-12DQ



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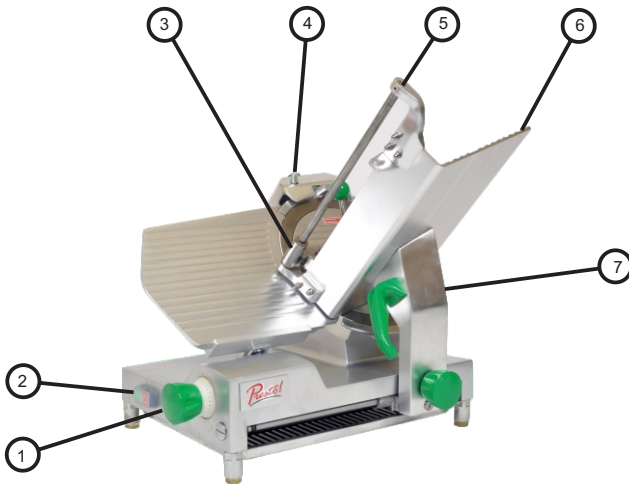
IMPORTANT

The operator must be familiar with the content of this manual and understand the instruction before operation and use of the slicer.

1. INTRODUCTION

The new PRIMO semi automatic slicer is an improved table styled meat slicer. Its design provides sufficient pressure on the meat, resulting with better thickness control and cleaner slices. These improvements allow for ease of operation. Operators will be able to easily slide the deck support. Cleaning and maintaining the slicer is also easier, allowing for quicker product changes.

2. OPERATION



1 Thickness Adjusting Knob

2 Power Switch

3 Pressure Plate

4 Blade Sharpener

5 Pressing Plate Guide

6 Meat Support Deck

7 Deck Support

- Place the machine on a flat stable work surface. Plug the power cord into a 120V outlet.
- Raise up the meat pressing board and put the meat onto the meat deck, and press the green button.
- Adjust the slicing thickness according to your need. Push and pull the Deck support by the handle.

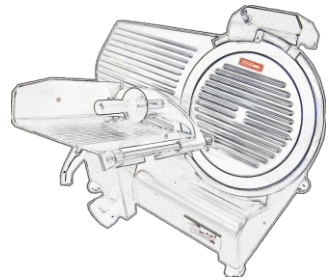
3. SLICING

- Before the machine is used, the gliding systems and the pressing pole should be cleaned and well lubricated. This will allow for smooth movements of the carriage and pusher.
- When slicing a wide variety of meats, best results are achieved when the meat is unfrozen. Recommended temperatures for meat products are 4C or 40F. In some cases, frozen meats can be sliced, but the temperature range should remain between -5C and 4C for best results.
- Raise the Meat pressure Plate and place the meat onto the Meat Support Deck.
- Start the machine by pressing the Green Power button located on the side of the machine.
- Adjust the slice thickness by turning the Thickness Adjustment knob located on the side of the machine. You have a good range of thicknesses to meet your customers' requirements
- The meat is sliced by sliding the meat Deck past the cutting blade. You pull the Meat Deck back to repeat the process. Continue until you have completed the order. Upon completion, move the meat Deck back off of the blade before removing the meat from the slicer.

4. MAINTENANCE AND CLEANING

BLADE SHARPENING

- The blade should be sharpened frequently to achieve best results.
- Clean the blade thoroughly to remove all debris. This debris can accumulate in the sharpening stone, reducing the sharpening capacity. The stone should be cleaned after each sharpening to again remove any debris caught on the stone.
- Note: Insure the unit is off before starting the blade sharpening operation. Do not rush through this operation. Care should be taken to avoid injury from the rotating components.
- Step 1- Loosen the knob that secures the sharpening stones
- Step 2- Pull up on the stone assembly and rotate the assembly 180 degrees so that the stones come in contact with the blade.
- Step 2- Tighten the knob to secure the stone assembly in place.
- Step 4- Press the green power button located on the side of the slicer.



Insure the blade is turning

- Step 5- Locate the stone support pins located on the outside of the stone assembly. One is for the front and one is for the back of the blade. Place your hand on the top of the stone assembly guard and with your thumb push onto the pin located on the side of the assembly so that the stone contacts the blade. Hold this for 20-40 seconds. Repeat for the other stone – making sure you use your thumb to push the pin. This is to prevent your fingers from potential injury due to the rotating blade.
- Step 6- Turn the power off and once the blade has stopped turning, wipe the blade to remove any debris.
- Step 7- Loosen the knob on the stone assembly, lift up and rotate 180 degrees into its stored position. Tighten knob to secure the assembly in place.

MAINTENANCE AND CLEANING

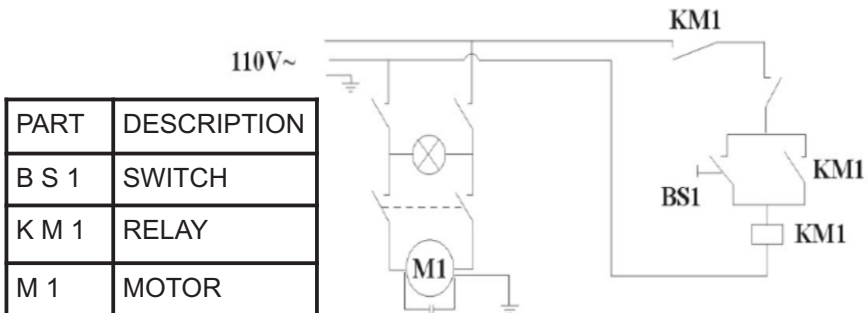
- All moving parts both static and automatic should be properly lubricated to maintain years of smooth operation of your slicer
- Inspect all safety guards, the condition of the power cord and the overall condition of all the components of your slicer for cleanliness and integrity (no frayed ends or burrs)
- Visually inspect the blade. Insure there are no nicks or cracks nor debris.
- Power on the slicer and inspect for smooth rotation of the blade. If you hear any abnormal noises, stop the slicer, unplug the unit and have a qualified service technician fix any issues. Continued use of the slicer, if abnormal noises are present could damage the unit and void your warranty. Noises such as rubbing, grinding or excessive vibration are a concern. An ozone or burnt smell could indicate an electrical problem. Unplug the unit immediately if you smell burning or ozone.
- If service is required for your slicer, unplug the unit from the wall before dismantling the unit. Failure to do so could result in an electric shock to the service technician.
- When cleaning the unit, use warm soapy water, not harsh chemicals and never use a pressure washer. Care must be taken when cleaning near or around the blade. The use of safety gloves is recommended..

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5. TROUBLE SHOOTING

If you experience any problems, please refer to the guide below before contacting the technical support.

Trouble	Reason	Correction
The machine does not work or works at low speed.	The electrical outlet does not connect well. The voltage is not adequate.	Verify the connections to the outlet are not loose. Verify the voltage from the outlet is 120V.
The effect of the slicing is not good.	The product is too hard, frozen. The blade is not sharp enough. The meat pusher is not well lubricated.	Refer to the Slicing section of the manual. Sharpen the blade. Make sure the slicing deck and pressure plate are clean and lubricated.
The blade speed is slow.	Insufficient pressure on the meat due to sticking	Increase the tension on the belt



PRIMO SLICER LIMITED WARRANTY

MVP GROUP (“PRIMO”) warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year on parts (excludes wear/expendable parts). The labor warranty is 1 year on labor from original sale, or 18 months from actual shipment date, whichever date occurs first.

This warranty is in lieu of all other warranties, whether express or implied. MVP Group expressly disclaims any implied warranty of merchantability or express or implied warranty of fitness for a particular purpose. MVP's obligation and liability under this warranty is expressly limited to repairing and replacing parts which proves to be defective in material or workmanship within the applicable warranty period.

All repairs pursuant to this warranty will be performed by an authorized designated MVP Group service agent during normal working hours. In no event shall MVP Group be liable for incidental or consequential damages to buyer or any third party, including, without limitation, loss of property, personal injury, loss of business or profits or other economic losses, or statutory or exemplary damages, whether in negligence, warranty, strict liability, or otherwise. All models are Bench Warranty (Carry-in).

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees. This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Refer to product list. Periodic maintenance is not covered. This warranty is not in force until such time as a properly completed and signed installation/warranty registration or an online registration form has been received by MVP Group within 30 days from the date of sale. Register online at <http://mvpgroupcorp.com>

The foregoing warranty provisions are a complete and exclusive statement between the buyer and seller. MVP Group neither assumes nor authorizes any persons to assume for it any other obligation or liability in connection with said equipment.

Example of items not covered under warranty, but not limited to just these items: 1. Acts of God, fire, water damage, vandalism, accident, theft. 2. Freight damage. 3. Improper installation or alteration of equipment. 4. Faults due to lack of regular maintenance or cleaning. 5. Repairs made by anyone other than a MVP group designated servicer. 6. Inadequate lubrication. 7. Expendable wear parts; (This includes the plastic guard, sharpening stones.) 8. Cleaning of equipment. 9. Misuse or abuse. (This includes cutting of tough product such as cheese and frozen product) 10. Use of generic or after market parts.