

Omcan HBS-220

Omcan HBS-220 9-inch Commercial Food Slicer Instruction Manual

Model: HBS-220 (Item #21629)

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Omcan HBS-220 9-inch Commercial Food Slicer. Please read this manual thoroughly before initial use and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the slicer.
- Keep hands clear of the blade at all times. The blade is extremely sharp.
- Ensure the slicer is unplugged before cleaning, assembling, or disassembling.
- Do not immerse the motor unit in water or other liquids.
- Use only on a stable, level surface.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- For commercial use only.

PRODUCT OVERVIEW

The Omcan HBS-220 is a 9-inch commercial food slicer designed for efficient slicing of deli meats and vegetables. It features an anodized aluminum alloy construction for durability and easy cleaning, a carbon

steel blade, and a belt-driven motor.



Image description: A silver Omcan HBS-220 commercial food slicer, featuring a 9-inch circular blade with a clear safety guard, a food carriage, and thickness adjustment knob. The main body is constructed from aluminum alloy.

SETUP

1. Unpack the slicer carefully and remove all packaging materials.
2. Place the slicer on a clean, stable, and level surface. Ensure adequate space around the unit for safe operation and ventilation.
3. Inspect the slicer for any damage that may have occurred during shipping. Do not operate if damaged.
4. Clean all parts that will come into contact with food before first use, as described in the "Maintenance and Cleaning" section.
5. Ensure the thickness adjustment knob is set to '0' before plugging in the unit.
6. Plug the power cord into a grounded electrical outlet (110V/60/1).

OPERATING INSTRUCTIONS

1. **Preparation:** Ensure the slicer is clean and properly assembled. Place a tray or container to catch sliced food.
2. **Adjusting Slice Thickness:** Turn the thickness adjustment knob (located on the front-left side)

clockwise to increase slice thickness or counter-clockwise to decrease it. The range is 0.2 mm to 15 mm.



Image description: A close-up view of the thickness adjustment knob on the front-left side of the slicer, with numerical markings indicating slice thickness settings.

3. **Loading Food:** Place the food item (e.g., deli meat, cheese, vegetables) onto the food carriage. Secure it with the food grip.
4. **Power On:** Press the green 'ON' button to start the motor. The blade will begin to rotate.
5. **Slicing:** Using the handle, push the food carriage back and forth against the rotating blade. Apply gentle, even pressure.



Image description: A close-up of the 9-inch circular blade with a red arrow indicating rotation direction, and the clear safety guard over the food carriage.

6. **Power Off:** Once slicing is complete, press the red 'OFF' button to stop the motor. Wait for the blade to come to a complete stop before handling.
7. **Unloading:** Carefully remove the sliced food and the remaining food item from the carriage.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your slicer. Always unplug the unit before cleaning.

1. Daily Cleaning:

- Unplug the slicer.
- Set the slice thickness to '0'.
- Carefully remove the food carriage and blade guard (if detachable).
- Wipe down all surfaces that come into contact with food using a damp cloth and mild detergent.
- Rinse with a clean, damp cloth.
- Dry thoroughly with a soft cloth.
- **Blade Cleaning:** Exercise extreme caution. Use a specialized blade cleaning tool or a thick cloth to wipe the blade from the center outwards. Never touch the blade directly with bare hands.

2. Deep Cleaning: Periodically disassemble the blade and other removable parts for thorough cleaning.

Refer to the manufacturer's instructions for specific disassembly procedures.

3. **Lubrication:** Apply food-grade lubricant to moving parts as recommended by the manufacturer.
4. **Blade Sharpening:** The carbon steel blade will require sharpening over time. Consult a professional or refer to specific sharpening instructions if available.
5. **Product Care Instructions:** Hand Wash Only for removable parts. Do not use abrasive cleaners or scouring pads.

TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact customer support.

- **Slicer does not turn on:**
 - Check if the power cord is securely plugged into a working outlet.
 - Ensure the 'ON' button is pressed.
 - Verify the circuit breaker has not tripped.
- **Blade is not slicing effectively:**
 - Check if the slice thickness is set correctly.
 - The blade may need sharpening.
 - Ensure the food item is properly secured on the carriage.
- **Unusual noise during operation:**
 - Turn off and unplug the slicer immediately.
 - Inspect for any obstructions or loose parts.
 - Contact customer support if the noise persists.

SPECIFICATIONS

- **Model:** HBS-220 (Item #21629)
- **Brand:** Omcan
- **Power:** 120W / 0.15 HP
- **Slice Thickness:** 0.2 mm - 15 mm
- **Blade Diameter:** 9 inches
- **Maximum Slicing Width:** 6.25 inches
- **Electrical:** 110V/60/1
- **Weight:** 35.2 lbs.
- **Dimensions (L x W x H):** 19.5" x 17" x 15"
- **Material:** Anodized Aluminum Alloy (body), Carbon Steel (blade)
- **Operation Mode:** Manual
- **Product Care:** Hand Wash Only

WARRANTY AND SUPPORT

This product comes with a full 1-year warranty. For warranty claims, technical support, or service inquiries, please contact Omcan customer service.


Manufacturer: FMA Omcan Food Machinery

Date First Available: September 6, 2010

For further assistance, please visit the [Omcan brand page on Amazon](#).

Related Documents - HBS-220

 <p>OMCAN Gear-Driven Slicer Model MS-IT-0370-H Item 38915 Instruction Manual</p> <p>STOP SAFETY PRECAUTIONS</p> <p>Revised: 12/14/2022</p> <p>Toll Free: 1-800-485-0229 Fax: 503-652-0229 Email: sales@omcan.com www.omcan.com</p>	<p>Omcan Gear-Driven Slicer MS-IT-0370-H Instruction Manual</p> <p>Comprehensive instruction manual for the Omcan Gear-Driven Slicer, Model MS-IT-0370-H (Item 38915). Provides detailed guidance on installation, operation, maintenance, safety precautions, troubleshooting, parts breakdown, and warranty registration.</p>
 <p>OMCAN FOOD PREP EQUIPMENT Manual Tomato Slicers</p> <p>STOP SAFETY PRECAUTIONS</p> <p>Revised: 05/01/2023</p> <p>Toll Free: 1-800-485-0229 Fax: 503-652-0229 Email: sales@omcan.com www.omcan.com</p>	<p>OMCAN Manual Tomato Slicers - Efficient Food Prep Equipment</p> <p>Explore OMCAN's Manual Tomato Slicers, designed for simple, efficient, and compact food preparation. Achieve neat, even slices of tomatoes, fruits, and vegetables with these durable and versatile slicers. Features modular blade sets for easy replacement.</p>
 <p>OMCAN Bread Slicers Models SB-CN-0025, 0013, 0019, 0016, 0011 Items 44246, 44247, 44248, 44249, 44250 Instruction Manual</p> <p>STOP SAFETY PRECAUTIONS</p> <p>Revised: 05/01/2023</p> <p>Toll Free: 1-800-485-0229 Fax: 503-652-0229 Email: sales@omcan.com www.omcan.com</p>	<p>Omcan Bread Slicers Instruction Manual - Models SB-CN-0025, 0013, 0019, 0016, 0011</p> <p>Comprehensive instruction manual for Omcan Bread Slicers, covering models SB-CN-0025, SB-CN-0013, SB-CN-0019, SB-CN-0016, and SB-CN-0011. Includes detailed information on general use, safety precautions, technical specifications, installation, operation, maintenance, troubleshooting, parts breakdown, and warranty registration. Essential guide for operating and maintaining Omcan bread slicing equipment.</p>
 <p>OMCAN Pizza Oven Model CE-CN-0016 Item 44202 Instruction Manual</p> <p>STOP SAFETY PRECAUTIONS</p> <p>Revised: 05/01/2023</p> <p>Toll Free: 1-800-485-0229 Fax: 503-652-0229 Email: sales@omcan.com www.omcan.com</p>	<p>Omcan CE-CN-0016 Pizza Oven Instruction Manual</p> <p>Instruction manual for the Omcan CE-CN-0016 Pizza Oven, detailing safe operation, installation, maintenance, and technical specifications. Includes warranty information.</p>
 <p>OMCAN Parts Breakdown Model RS-CN-0500</p> <p>STOP SAFETY PRECAUTIONS</p> <p>Revised: 05/01/2023</p> <p>Toll Free: 1-800-485-0229 Fax: 503-652-0229 Email: sales@omcan.com www.omcan.com</p>	<p>Omcan RS-CN-0500 Parts Breakdown and Component List</p> <p>Detailed parts breakdown and component list for the Omcan RS-CN-0500 commercial refrigerator, including item numbers, descriptions, and positions.</p>

 <p>The image shows the front cover of the Omcan Meat Mixers Instruction Manual. At the top left is the Omcan logo, which consists of a red star above the word 'OMCAN' in bold black letters. Below the logo, the text reads 'Meat Mixers', 'Models MM-IT-0030, 0050', 'Items 37459, 13169', and 'Instruction Manual'. In the center, there are two photographs of the meat mixers: a smaller model on the left and a larger model on the right. To the left of the mixers is a black octagonal safety symbol with the word 'STOP' and a warning icon. To the right of the mixers is a small square logo with the letters 'QPS'. Below the photographs, the text 'Revised: 02/26/2020' is printed. At the bottom left, contact information is listed: 'Tel/Fax: 1-800-485-6224', 'Fax: 502-975-5241', 'Email: sales@omcan.com', and 'www.omcan.com'. At the bottom right, there is a small icon of a person and the text 'SALES'.</p>	<p>Omcan Meat Mixers Instruction Manual - Models MM-IT-0030, MM-IT-0050</p> <p>Official instruction manual for Omcan Meat Mixers, models MM-IT-0030 and MM-IT-0050. Provides essential guidance on operation, safety, maintenance, technical specifications, and parts breakdown for professional food service use.</p>
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