

Omcan HBS-250

Omcan HBS-250 Slicer 10/250mm Blade Instruction Manual

Model: HBS-250 (19067)

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Omcan HBS-250 Slicer. Please read this manual thoroughly before initial use to ensure proper function and to prevent injury or damage to the appliance. Keep this manual for future reference.

The Omcan HBS-250 is an economy belt-driven slicer designed for low-volume operations, featuring an anodized aluminum alloy body and a high carbon steel blade for consistent cutting of deli meats and vegetables.

2. 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:** Familiarize yourself with the appliance before operation.
- **Electrical Safety:** Ensure the power supply matches the appliance's requirements (110V / 60Hz / 1Ph). Do not operate with a damaged cord or plug.
- **Blade Hazard:** The blade is extremely sharp. Exercise extreme caution during operation, cleaning, and maintenance. Never touch the blade directly.
- **Personal Protection:** Wear appropriate protective gloves when handling the blade or cleaning the slicer.
- **Supervision:** Do not leave the slicer unattended while operating. Keep children and unauthorized personnel away from the appliance.
- **Stable Surface:** Always operate the slicer on a stable, level, and dry surface.
- **Proper Use:** Use the slicer only for its intended purpose, which is slicing meat and vegetables.
- **Cleaning:** Disconnect from power before cleaning. Follow specific cleaning instructions to prevent injury.
- **Maintenance:** Refer to the maintenance section for proper care. Do not attempt to repair the appliance yourself. Contact qualified service personnel.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Omcan HBS-250 Slicer.



Figure 1: Overview of the Omcan HBS-250 Slicer. This image displays the complete slicer unit, highlighting the main blade, the product carriage with its clear safety guard, the thickness adjustment knob on the front, and the power switch.

1. **Blade:** 10-inch (250mm) high carbon steel blade for slicing.
2. **Product Carriage:** Holds the food item to be sliced. Moves smoothly on ball bearings.
3. **Safety Guard:** Clear plastic guard over the product carriage for user protection.
4. **Thickness Adjustment Knob:** Located on the front, used to set slice thickness from 0.2 mm to 15 mm.
5. **Power Switch:** On/Off switch, typically red.
6. **Product Pusher:** Secures the food item against the carriage and blade.
7. **Base:** Sturdy anodized aluminum alloy base housing the motor and controls.

4. SETUP AND INITIAL USE

1. **Unpacking:** Carefully remove the slicer from its packaging. Retain packaging for future transport or storage.
 2. **Placement:** Place the slicer on a clean, stable, and level countertop or work surface. Ensure adequate space around the unit for safe operation and ventilation.
 3. **Power Connection:** Verify that the power switch is in the "OFF" position. Plug the power cord into a grounded 110V / 60Hz / 1Ph electrical outlet.
 4. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for detailed instructions.
 5. **Blade Inspection:** Visually inspect the blade for any damage or debris. Ensure the safety guard is properly installed.
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5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective slicing:

1. **Prepare Food:** Ensure the food item (e.g., meat, cheese, vegetables) is properly chilled and trimmed to fit the product carriage (maximum cutting size: 7" x 10").
2. **Adjust Thickness:** Rotate the thickness adjustment knob to set the desired slice thickness (0.2 mm to 15 mm).
3. **Load Product:** Place the food item onto the product carriage. Use the product pusher to secure it firmly against the carriage and the blade guard. Keep fingers away from the blade.
4. **Power On:** Turn the power switch to the "ON" position. The blade will begin to rotate.
5. **Slicing:** Gently push the product carriage back and forth, guiding the food item against the rotating blade. Apply steady, even pressure.
6. **Collect Slices:** Collect the sliced food from the receiving tray.
7. **Power Off:** Once slicing is complete, turn the power switch to the "OFF" position. Wait for the blade to come to a complete stop before removing any remaining food or attempting to clean.

Note: The slicer is designed for a slicing volume of approximately 20 minutes of continuous operation. Allow the motor to cool if operating for extended periods.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your slicer. Always disconnect the power cord before cleaning or performing any maintenance.

6.1 Daily Cleaning

1. **Disconnect Power:** Unplug the slicer from the electrical outlet.
2. **Disassemble:** Carefully remove the product carriage, product pusher, and blade guard. The slicer is designed for easy disassembly for quick cleaning.
3. **Clean Components:** Hand wash removable parts with warm, soapy water. Rinse thoroughly and dry completely.
4. **Clean Blade and Body:** Using a damp cloth and mild detergent, carefully wipe down the blade (always wiping away from the sharp edge) and the main body of the slicer. Pay close attention to areas where food particles may accumulate.
5. **Rinse and Dry:** Wipe all surfaces with a clean, damp cloth to remove soap residue, then dry thoroughly with a soft cloth. Ensure no moisture remains, especially around electrical components.
6. **Reassemble:** Once all parts are dry, carefully reassemble the slicer.

6.2 Blade Sharpening (If Applicable)

The high carbon steel blade has a hollow ground taper for extended sharpening and blade life. Refer to specific instructions provided with any sharpening accessory or consult a qualified technician for blade sharpening services. Always exercise extreme caution when handling the blade.

6.3 General Care

- Do not use abrasive cleaners or scouring pads, as these can damage the anodized aluminum finish.
 - Regularly check the power cord for any signs of damage.
 - Store the slicer in a clean, dry place when not in use.
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7. TROUBLESHOOTING

This section addresses common issues you might encounter with your slicer. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in. Power switch is off. No power from outlet.	Ensure power cord is securely plugged into a live outlet. Turn the power switch to "ON". Check circuit breaker or test outlet with another appliance.
Slices are uneven or ragged.	Blade is dull. Food item not properly secured. Incorrect slice thickness setting. Food item is too warm.	Sharpen or replace the blade. Ensure the product pusher holds the food firmly. Adjust the thickness knob. Ensure food is properly chilled before slicing.
Motor sounds strained.	Overloading the motor. Food item is too hard or frozen. Extended continuous operation.	Reduce pressure on the food item. Do not attempt to slice frozen items. Allow the motor to cool down if operating for more than 20 minutes.

8. TECHNICAL SPECIFICATIONS

Model:	HBS-250 (19067)
Brand:	Omcan
Blade Size:	10 inches / 250 mm
Cut Thickness:	0.2 - 15 mm
Maximum Cutting Size:	7 inches x 10 inches / 177.8 x 254 mm
Power:	0.20 HP / 0.15 kW
RPM:	150
Electrical:	110V / 60Hz / 1Ph
Slicing Volume:	20 minutes (continuous operation)
Weight:	39.6 lbs / 18 kg (product weight), 43 lbs (item weight)
Dimensions (L x W x H):	21" x 18" x 15.75" / 533.4 x 457.2 x 400 mm
Material:	Anodized Aluminum Alloy body, High Carbon Steel blade
Recommended Uses:	Meat, Vegetable
Operation Mode:	Automatic

9. WARRANTY AND SUPPORT

9.1 Warranty Information

The Omcan HBS-250 Slicer comes with a **1 Year Parts and Labor Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, abuse, accident, alteration, or improper maintenance.




9.2 Customer Support




For technical assistance, warranty claims, or to order replacement parts, please contact Omcan customer support. Have your model number (HBS-250 or 19067) and purchase date available when contacting support.

Contact information can typically be found on the manufacturer's official website or on your purchase documentation.

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Related Documents - HBS-250

	<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 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 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>

 <p>OMCAN Bread Slicers Models SB-CN-0025, 0013, 0019, 0016, 0011 Items 44246, 44247, 44248, 44249, 44250 Instruction Manual</p> <p>Revised: 04/07/2021</p> <p>Toll Free: 1-800-485-6259 Fax: 503-657-1234 Email: sales@omcan.com www.omcan.com</p>	<p><u>Omcan Bread Slicers Instruction Manual - Models SB-CN-0025, 0013, 0019, 0016, 0011</u></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 Economy Sausage Stuffers Items 24198, 24199, 24200 Instruction Manual</p> <p>Revised: 04/07/2021</p> <p>Toll Free: 1-800-485-6259 Fax: 503-657-1234 Email: sales@omcan.com www.omcan.com</p>	<p><u>OMCAN Economy Sausage Stuffers Instruction Manual (Models 24198, 24199, 24200)</u></p> <p>Comprehensive instruction manual for Omcan Economy Sausage Stuffers, including models 24198, 24199, and 24200. Covers essential information on safety, technical specifications, installation, operation, maintenance, parts breakdown, and warranty registration for these food processing machines.</p>
 <p>OMCAN Band Saws Models BS-CN-1651-T, 2020, 2400 Items 46785, 46786, 46787 Instruction Manual</p> <p>Revised: 05/03/2022</p> <p>Toll Free: 1-800-485-6259 Fax: 503-657-1234 Email: sales@omcan.com www.omcan.com</p>	<p><u>Omcan Band Saws BS-CN-1651-T, 2020, 2400 Instruction Manual</u></p> <p>Comprehensive instruction manual for Omcan Band Saws models BS-CN-1651-T, BS-CN-2020, and BS-CN-2400, covering safety, operation, maintenance, technical specifications, and parts breakdown.</p>