

Hanchen HLC-300

Hanchen HLC-300 Commercial Vegetable Cutter Instruction Manual

Model: HLC-300

1. INTRODUCTION

Thank you for choosing the Hanchen HLC-300 Commercial Vegetable Cutter. This heavy-duty food processor is designed for efficient and consistent cutting, grating, and shredding of various fruits and vegetables in commercial settings. Its robust construction and user-friendly design ensure reliable performance and ease of maintenance. Please read this manual thoroughly before operation to ensure safe and optimal use of the appliance.

2. 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 appliance.
- Ensure the power supply matches the specifications listed on the appliance.
- Keep hands and utensils away from moving blades during operation to prevent injury.
- Never operate the appliance with a damaged cord or plug, or if it has been dropped or damaged.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not immerse the motor base in water or other liquids.
- Use only attachments and accessories recommended by the manufacturer.
- 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.
- Keep children away from the appliance.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your HLC-300 Commercial Vegetable Cutter.



Figure 3.1: Key components of the HLC-300 Vegetable Cutter. This diagram highlights the pressing port, pressing rod, positioning knob, discharge port, switch, and non-slip base.

3.1 Main Unit



The main unit of the HLC-300, shown from a front-side perspective, features a robust aluminum-magnesium alloy casing. It houses the motor and the primary cutting mechanism. The design emphasizes durability and stability for commercial use.

3.2 Side View with Control Panel



This side view illustrates the machine's profile, including the power switch (red for off, green for on) located on the right side. The sturdy base and overall compact design are visible, indicating its suitability for various kitchen layouts.

3.3 Rear View



The rear view of the HLC-300 shows the power cord connection point and the overall enclosure of the motor. The design ensures protection of internal components while maintaining ease of access for maintenance.

3.4 Operation Handle



This image demonstrates the operation of the pressing rod and handle. The user applies downward pressure to feed vegetables into the cutting chamber, ensuring safe and efficient processing without direct contact with the blades.

4. SETUP

1. **Unpacking:** Carefully remove the vegetable cutter from its packaging. Retain packaging materials for future transport or storage.
2. **Placement:** Place the machine on a stable, level, and dry surface. Ensure there is adequate space around the unit for ventilation and operation. The non-slip base feet should be firmly on the surface.
3. **Power Connection:** Verify that the local power supply (110V/60Hz or 220V/50Hz) matches the machine's requirements. Plug the power cord into a grounded electrical outlet.
4. **Disc Installation:**
 - Ensure the machine is unplugged before installing or changing discs.
 - Open the cover by releasing the positioning knob.
 - Carefully place the desired cutting, grating, or shredding disc onto the spindle, ensuring it sits securely.
 - Close the cover and secure it with the positioning knob.
5. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food according to the "Maintenance and Cleaning" section.

5. OPERATING INSTRUCTIONS

1. **Preparation:** Wash and prepare fruits or vegetables. Cut larger items into pieces that fit comfortably into the

pressing port.

- 2. **Power On:** Ensure the disc is correctly installed and the cover is securely closed. Plug in the machine and press the green "ON" button (switch) to start the motor.
- 3. **Feeding:** Place the prepared food into the pressing port. Use the pressing rod to gently guide the food down towards the rotating disc. **Never use your hands to push food into the port.**
- 4. **Collection:** Position a suitable container under the discharge port to collect the processed food.
- 5. **Power Off:** Once processing is complete, press the red "OFF" button (switch) to stop the motor. Unplug the machine from the power outlet.
- 6. **Changing Discs:** To change discs, always power off and unplug the machine. Open the cover, carefully remove the current disc, and install the new one as described in the "Setup" section.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your HLC-300 Vegetable Cutter and ensure hygienic operation.

- **Always unplug the machine before cleaning.**
- **Disassembly:** The cover is completely removable for easy cleaning and changing of discs. Remove the pressing rod and any installed disc.
- **Cleaning Parts:** Wash removable parts (cover, pressing rod, discs) with warm, soapy water. Rinse thoroughly and dry immediately. The product care instructions state "Dishwasher Safe" for some components, but hand washing is recommended for blades to preserve sharpness.
- **Cleaning Main Unit:** Wipe the exterior of the motor base with a damp cloth. Do not immerse the motor base in water.
- **Drying:** Ensure all parts are completely dry before reassembling or storing the machine.
- **Storage:** Store the machine in a clean, dry place when not in use.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not start.	Not plugged in. Power switch off. Cover not securely closed. Power outage.	Check power cord connection. Press the green "ON" button. Ensure cover is properly latched and positioning knob is tightened. Check circuit breaker.
Motor runs but food is not processing.	Disc not installed correctly. Disc is dull or damaged. Food is too large or hard.	Unplug, open cover, and re-install disc securely. Replace disc. Cut food into smaller, manageable pieces.

Problem	Possible Cause	Solution
Excessive vibration or noise.	Machine not on a level surface. Disc improperly installed or damaged. Foreign object inside.	Adjust machine placement. Unplug, check disc installation, or replace disc. Unplug, inspect for and remove any foreign objects.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

Parameter	Value
Model	HLC-300
Machine Speed	1400 r/min
Disc Speed	270 r/min
Output	300 kg/h
Power Supply	110V/60Hz or 220V/50Hz
Power	550W
Weight	23 kg
Material	Aluminum-magnesium Alloy Casting
Color	Silver
Special Feature	Easy Clean
Blade Material	Metal
Operation Mode	Automatic

9. WARRANTY AND SUPPORT

Hanchen provides a **1-Year Free Warranty** for the HLC-300 Commercial Vegetable Cutter, along with lifelong support for its products.

For technical assistance, troubleshooting not covered in this manual, or warranty claims, please contact Hanchen customer service. You can find more information and contact details on the official Hanchen store page: [Visit the Hanchen Store](#).



Related Documents - HLC-300

	<p>Hanchen Automatic Gate Opener Installation Guide</p> <p>Comprehensive installation guide for the Hanchen Automatic Gate Opener, covering package contents, tools, wiring, and parameter settings for optimal operation. Includes helpful video resources.</p>
	<p>Hanchen GFK-160A Liquid Filling Machine User Manual</p> <p>User manual for the Hanchen GFK-160A Liquid Filling Machine, detailing its features, parameters, operation, troubleshooting, and maintenance.</p>
	<p>Hanchen Liquid Filling Machine User Manual</p> <p>This user manual provides comprehensive instructions for operating and maintaining the Hanchen Liquid Filling Machine. It covers technical parameters, performance characteristics, installation, control panel functions, operation procedures, frequently asked questions, troubleshooting, and appendices.</p>
	<p>VEVOR JKC-300 Vegetable Cutter Instruction Manual</p> <p>Comprehensive instruction manual for the VEVOR JKC-300 Vegetable Cutter, covering safety precautions, configuration, operation, maintenance, and troubleshooting. Includes technical specifications and an explosion diagram.</p>
	<p>VEVOR JKC-300 Vegetable Cutter Instruction Manual</p> <p>This manual provides essential operating instructions, safety guidelines, and maintenance procedures for the VEVOR JKC-300 Vegetable Cutter. Learn how to safely use and care for your appliance.</p>
	<p>VEVOR JKC-300 Vegetable Cutter Instruction Manual</p> <p>Comprehensive instruction manual for the VEVOR JKC-300 Vegetable Cutter. Learn about operation, maintenance, safety precautions, and troubleshooting for this kitchen appliance.</p>

