Newhai NH

Newhai Commercial Meat Cutter Machine (Model NH, 7mm Blade)

User Manual

Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Newhai Commercial Meat Cutter Machine, Model NH, equipped with a 7mm blade. Designed for commercial use, this machine offers versatile meat processing capabilities, including slicing, stripping, and cubing. Please read this manual thoroughly before initial use and retain it for future reference.

Important Safety Instructions

To prevent injury or damage to the machine, always adhere to the following safety guidelines:

- **Read All Instructions:** Familiarize yourself with all operating procedures and safety warnings before using the machine.
- **Power Connection:** Ensure the machine is connected to a grounded power outlet with the correct voltage (110V).
- **Blade Safety:** The machine features a safety mechanism that automatically locks the blade when exposed. Never attempt to bypass this safety feature. Keep hands and foreign objects away from the blades during operation.
- **Power-Off Protection:** The device is equipped with a power-off protection mechanism. In case of power interruption, the machine will not restart automatically.
- **Meat Preparation:** Only process fresh, boneless, and unfrozen meat. Processing meat with bones or frozen meat can severely damage the blades and machine components.
- **Supervision:** Do not leave the machine unattended during operation.
- **Cleaning:** Always unplug the machine from the power source before cleaning or performing any maintenance.
- **Children and Unauthorized Personnel:** Keep children and unauthorized personnel away from the machine.
- **Proper Use:** Use the machine only for its intended purpose of cutting meat.

Product Overview

The Newhai Commercial Meat Cutter Machine is designed for high-volume meat processing in commercial environments. Its robust stainless steel construction ensures durability and ease of cleaning.

Key Features:

- **Powerful Motor:** Equipped with a 550W motor for efficient processing.
- **High Capacity:** Capable of processing up to 1213 lbs (550 kg) of meat per hour.
- **Versatile Cutting:** Easily produces slices, strips, or cubes depending on the number of passes.
- **Interchangeable Blades:** Supports various blade sizes from 2.5mm to 40mm. This model includes a 7mm blade set.
- **Durable Construction:** Made from high-quality, corrosion-resistant stainless steel.
- **Safety Features:** Includes automatic blade locking and power-off protection.

Included Components:

- Meat Cutter Machine Body
- 7mm Blade Set

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Inspect the machine for any signs of damage during transit.
2. **Placement:** Place the meat cutter on a stable, level surface. Ensure adequate space around the machine for safe operation and ventilation. The machine is equipped with wheels for easy movement; ensure they are locked during operation.
3. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food according to the "Maintenance and Cleaning" section.
4. **Blade Installation (if not pre-installed):** If the blade set is not pre-installed, carefully follow the instructions for blade installation. Always ensure the machine is unplugged before handling blades.
5. **Power Connection:** Plug the power cord into a grounded 110V electrical outlet.

Operating Instructions

Always ensure the machine is clean and properly assembled before operation.

Preparing Meat for Processing:

- Use only fresh, boneless meat.
- Ensure meat is not frozen.
- Cut meat into pieces that fit comfortably into the feed opening (approx. 2.8" x 5.7").

Basic Operation:

1. **Power On:** Press the green start button to turn on the machine.
2. **Feed Meat:** Carefully place prepared meat into the feed opening. Do not force meat into the machine.
3. **Slicing:** For uniform slices, pass the meat through the machine once.
4. **Stripping:** To create strips, collect the sliced meat and pass it through the machine a second time, perpendicular to the first cut.
5. **Cubing:** For cubes, collect the stripped meat and pass it through a third time, perpendicular to the previous cut.
6. **Power Off:** After use, press the red emergency stop button to turn off the machine. Unplug from the power source.

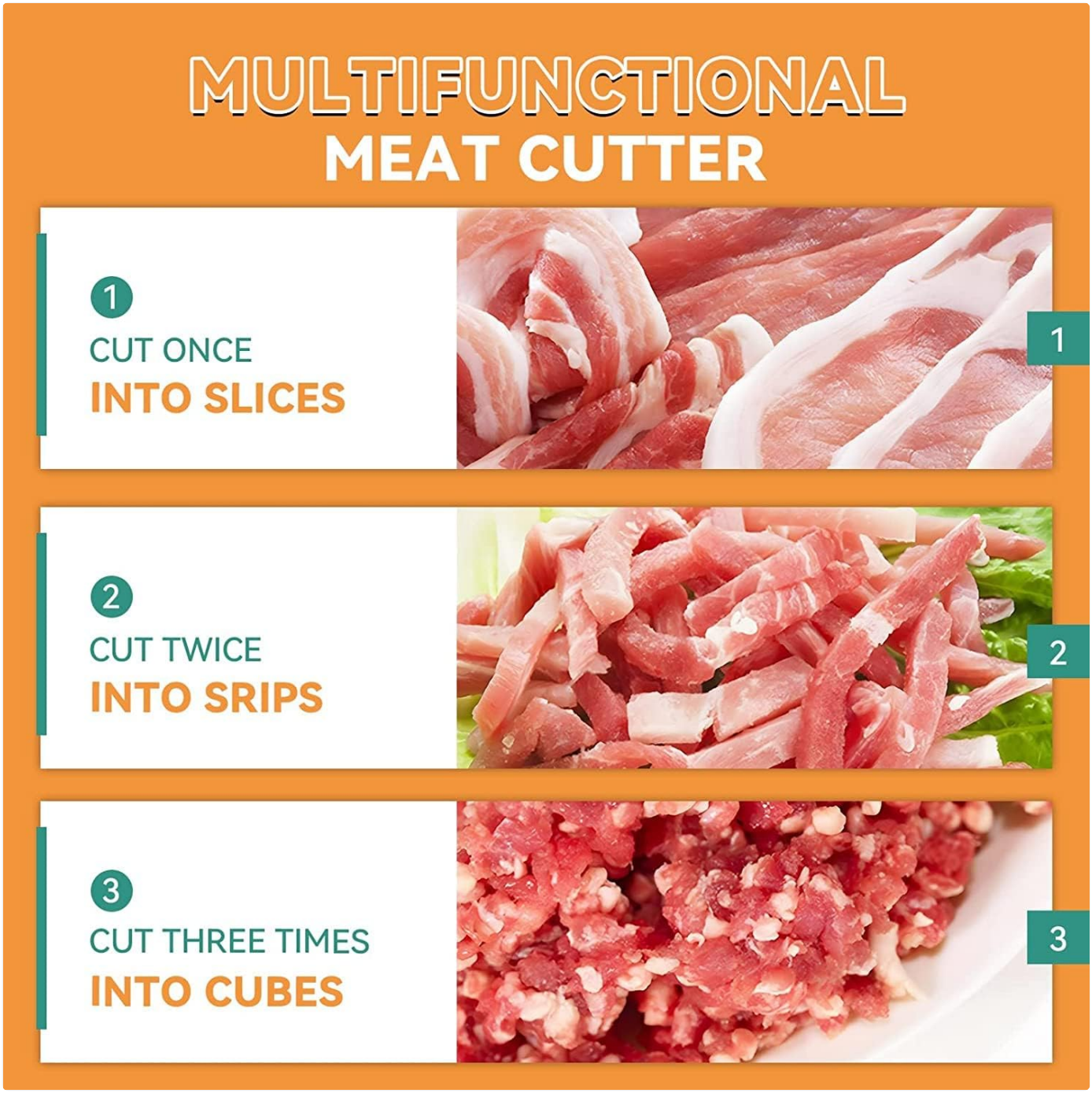


Figure 1: The Newhai meat cutter can produce slices, strips, and cubes from a single piece of meat with multiple passes.



Figure 2: The powerful 550W motor enables high-efficiency processing of up to 1213 lbs of meat per hour.

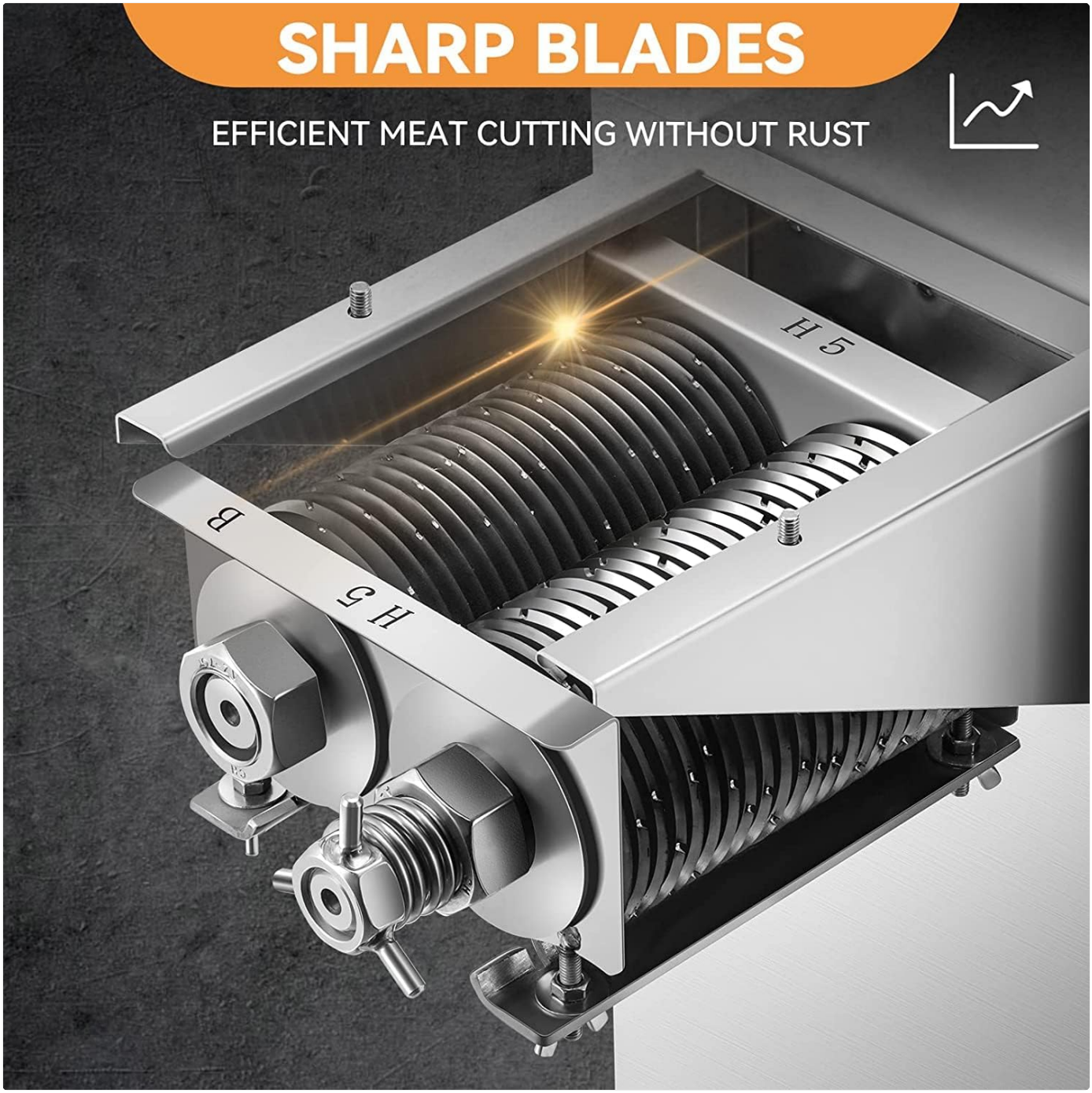


Figure 3: The machine features sharp, durable stainless steel blades for precise cutting.

Changing Blades:

The Newhai meat cutter supports interchangeable blade sets for different cutting thicknesses. Refer to the machine's specific instructions for safe blade removal and installation. Always ensure the machine is unplugged before attempting to change blades.

Maintenance and Cleaning

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your meat cutter.

1. **Unplug:** Always unplug the machine from the power source before cleaning.
2. **Disassembly:** Carefully disassemble the blade set and any removable parts according to the machine's specific design.
3. **Hand Wash Only:** All parts that come into contact with meat, especially the blades, should be hand washed. Use warm, soapy water and a brush to remove all meat residues.
4. **Rinsing:** Rinse all parts thoroughly with clean water. The stainless steel construction is waterproof and can be washed directly with water.

5. **Drying:** Dry all components completely before reassembly to prevent rust and bacterial growth.
6. **Exterior Cleaning:** Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
7. **Reassembly:** Reassemble the machine, ensuring all parts are correctly and securely fitted.



Figure 4: The stainless steel construction ensures durability and simplifies cleaning procedures.

Troubleshooting

If you encounter issues with your Newhai Commercial Meat Cutter, refer to the following common problems and solutions:

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Machine does not start.	◦ Not plugged in. ◦ Power switch off. ◦ Power-off protection activated. ◦ Blade safety lock engaged.	◦ Check power cord connection. ◦ Ensure green start button is pressed. ◦ Unplug, wait a few minutes, then plug back in and restart. ◦ Ensure blade cover is properly closed and secured.
Meat is not cut cleanly or jams.	◦ Meat contains bones or is frozen. ◦ Blades are dull or damaged. ◦ Too much meat fed at once. ◦ Meat is too tough or fibrous.	◦ Ensure meat is boneless and unfrozen. ◦ Inspect blades; replace if dull or damaged. ◦ Feed smaller, manageable pieces of meat. ◦ Pre-cut very tough meat into smaller sections.
Unusual noise during operation.	◦ Loose components. ◦ Foreign object in machine. ◦ Motor issue.	◦ Turn off and unplug. Check all fasteners and blade assembly. ◦ Turn off and unplug. Inspect feed opening and blade area for obstructions. ◦ If noise persists, contact customer support.

Specifications

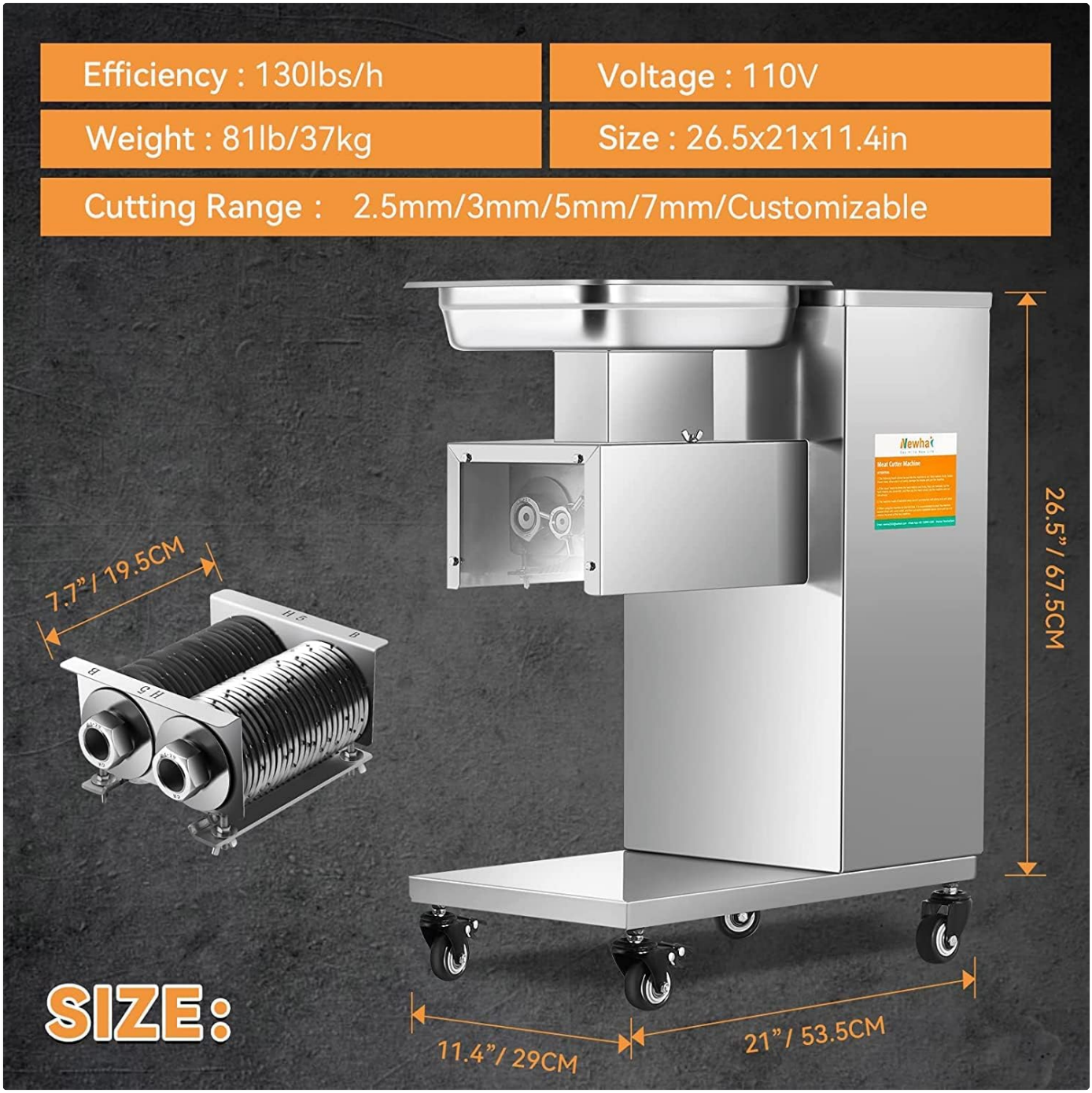


Figure 5: Key dimensions and specifications of the Newhai Commercial Meat Cutter.

Feature	Detail
Brand	Newhai
Model Number	NH
Power	550W
Voltage	110V
Processing Capacity	Up to 1213 lbs/H (550 kg/H)
Product Dimensions (L x W x H)	21.1" x 12.6" x 26.8" (53.5cm x 32cm x 68cm)
Weight	81 lbs (37 kg)

Feature	Detail
Material	Stainless Steel
Blade Material	Stainless Steel
Blade Size (Included)	7mm
Operation Mode	Automatic
Special Feature	Interchangeable Blades

Warranty and Support

For any questions, concerns, or technical assistance, please contact Newhai customer support. This product typically includes a 30-day easy return policy. Please refer to your purchase documentation for specific warranty details.
For further assistance, visit the Newhai Store on Amazon.

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Model: NH | UPC: 735279356373

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