

FOHERE YF-130L

FOHERE Commercial Meat Cutter Machine YF-130L User Manual

Model: YF-130L

1. INTRODUCTION

Thank you for choosing the FOHERE Commercial Meat Cutter Machine, Model YF-130L. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before use and retain this manual for future reference.

SEMI-AUTOMATIC MEAT SLICER



300KG

Meat can be cut per hour

750W

Super strong motor



Image 1.1: The FOHERE Commercial Meat Cutter Machine YF-130L, showcasing its stainless steel construction and control panel. This machine is designed for semi-automatic meat processing, capable of cutting up to 300 kg (661 lbs) of meat per hour with its 750W motor.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions may result in serious injury or damage to the appliance.

- Always ensure the machine is unplugged from the power outlet before cleaning, maintenance, or when not in use.
- Keep hands and all foreign objects clear of the feed port and cutting blades during operation. Use the provided pusher or appropriate tools to feed meat.
- This machine is designed for cutting **boneless, unfrozen fresh meat and soft vegetables only**. Do not attempt to cut frozen meat, meat with bones, or hard vegetables (e.g., potatoes, carrots) as this can damage the blades and motor.
- Utilize the emergency stop button immediately in case of any malfunction or unexpected operation.
- Ensure the four wheels are locked or the machine is stable on a level surface during operation to prevent movement.
- Wear appropriate personal protective equipment, such as cut-resistant gloves, when handling or cleaning the blades.
- Do not operate the machine with a damaged power cord or plug. Contact qualified service personnel for repairs.
- Keep children and unauthorized personnel away from the machine during operation.

MEAT SELECTION SUITABLE FOR SOFT FOOD

Only fresh meat
can be cut, not frozen
meat

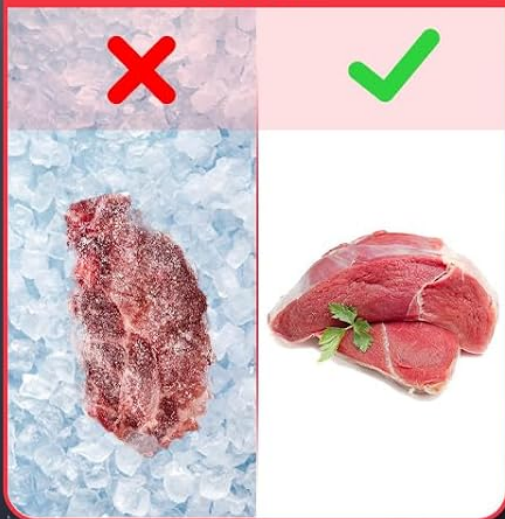


Image 2.1: Illustration showing suitable meat types (fresh, boneless) and unsuitable types (frozen meat, meat with bones) for the machine. Only fresh, unfrozen, boneless meat should be processed.

SAFETY DESIGN

Secure Slicing, Stability and Effortless Maintenance



Meat inlet with
Safeguard Baffle



Emergency Stop Button



Wheels for easy mobility

Image 2.2: Close-up of the machine's safety features, including the meat inlet with a safeguard baffle, the emergency stop button, and lockable wheels for stability.

3. SETUP

3.1 Unpacking

1. Carefully remove the machine from its packaging.

2. Inspect the machine for any signs of damage during transit. If damage is found, do not operate and contact your supplier.
3. Remove all packing materials, including any protective films or ties.

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Video 3.1: This video demonstrates the unpacking process of the FOHERE Commercial Meat Cutter Machine, showing how to safely remove it from its protective packaging.

3.2 Placement

- Place the machine on a stable, level, and dry surface capable of supporting its weight (approximately 115.7 lbs).
- Ensure there is adequate space around the machine for safe operation, feeding, and collection of processed meat.
- Lock the four wheels to prevent accidental movement during operation.
- Connect the power cord to a grounded 110V power outlet.

4. OPERATING INSTRUCTIONS

4.1 Preparing Meat

- Ensure meat is fresh, boneless, and unfrozen.
- Cut meat into pieces that fit comfortably into the large feed port without forcing.

4.2 Basic Operation

1. Ensure the machine is properly set up and plugged in.
2. Press the green 'ON' button to start the motor.
3. Carefully feed the prepared meat into the large feed port. The transparent PC material allows monitoring of the cutting process.
4. The machine will cut the meat into slices (3mm thickness) on the first pass.
5. To obtain meat strips, collect the sliced meat and feed it through the machine a second time.
6. To obtain minced meat (cubes), collect the meat strips and feed them through the machine a third time.
7. After use, press the red 'OFF' button to stop the motor.
8. In case of emergency, press the prominent red emergency stop button.

EASY TO CUT MEAT INTO DIFFERENT SHAPES



Image 4.1: Visual guide demonstrating the multi-stage cutting process: 1) First pass for slices, 2) Second pass for strips, and 3) Third pass for minced meat.

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Video 4.1: This video illustrates the operational steps of the FOHERE Commercial Meat Cutter Machine, including feeding meat and observing the output of sliced, stripped, and minced meat.

4.3 Suitable Foods

This machine is suitable for processing various types of boneless, unfrozen fresh meats and soft foods, including:

- Chicken
- Fish
- Lamb
- Beef
- Soft vegetables (e.g., mushrooms, kelp, cabbage)

SUITABLE FOR ALL KINDS OF SOFT FOODS

CUT VEGETABLES



Image 4.2: Examples of soft foods and vegetables that can be processed by the machine, such as mushrooms and kelp.



Image 4.3: Visual representation of items that cannot be cut, including meat with bones, frozen meat, and hard root vegetables like potatoes and carrots.

5. MAINTENANCE AND CLEANING

WARNING: Always unplug the machine before cleaning or performing any maintenance.

5.1 Daily Cleaning (Method 1)

1. After use, unplug the machine.
2. Rinse the blades and internal components with water to remove residual meat particles.
3. To help clean and lubricate the blades, feed a piece of cabbage through the machine. This can also help test for any remaining oil or debris.
4. Wipe down all surfaces with a damp cloth and mild detergent. Dry thoroughly.

5.2 Deep Cleaning / Storage (Method 2)

For thorough cleaning or extended storage, the blade set can be removed.

1. Unplug the machine.
2. Carefully remove the knife set (blades are detachable for easy replacement and cleaning). Refer to the product diagram for removal instructions.
3. Clean the individual blades and housing components with warm, soapy water. Rinse thoroughly.
4. Dry all parts completely before reassembly or storage.
5. For storage, the knife set can be stored directly in a refrigerator below 0 degrees Celsius to maintain blade sharpness and hygiene.



Image 5.1: Illustration of two cleaning methods: Method 1 involves rinsing and feeding cabbage, while Method 2 details removing the knife set for storage in a refrigerator.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; Power cord not properly connected; Emergency stop button engaged.	Check power outlet and connection; Ensure power cord is securely plugged in; Disengage emergency stop button by twisting or pulling it out.
Meat is not cutting properly or jams.	Meat is frozen or contains bones; Blades are dull or obstructed; Too much meat fed at once.	Ensure meat is fresh, boneless, and unfrozen; Clean blades and remove obstructions; Feed smaller quantities of meat. If blades are dull, consider replacement.
Unusual noise during operation.	Foreign object in cutting mechanism; Loose components; Motor issue.	Immediately press emergency stop. Unplug and inspect for foreign objects. If noise persists, contact customer support.

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

7. SPECIFICATIONS

Feature	Detail
Brand	FOHERE
Model Number	YF-130L
Material	Stainless Steel

Feature	Detail
Item Weight	115.7 pounds (approx. 52.5 kg)
Dimensions (L x W x H)	24.1" x 16.9" x 34.5" (approx. 61.2 cm x 42.9 cm x 87.6 cm)
Motor Power	750W
Processing Capacity	Up to 300 kg (661 lbs) per hour
Blade Thickness	3 mm
Voltage	110V
Included Components	Slicer Blade, Wheels

8. CUSTOMER SUPPORT

For technical assistance, warranty information, or to order replacement parts, please contact FOHERE customer service through the retailer where the product was purchased or visit the official FOHERE website.