



# HEBVEST

performance • reliability • simplicity



operator's manual

## 10" and 12" Manual Slicers Medium Duty & Compact



FS10MD | FS12CP



FS12MD

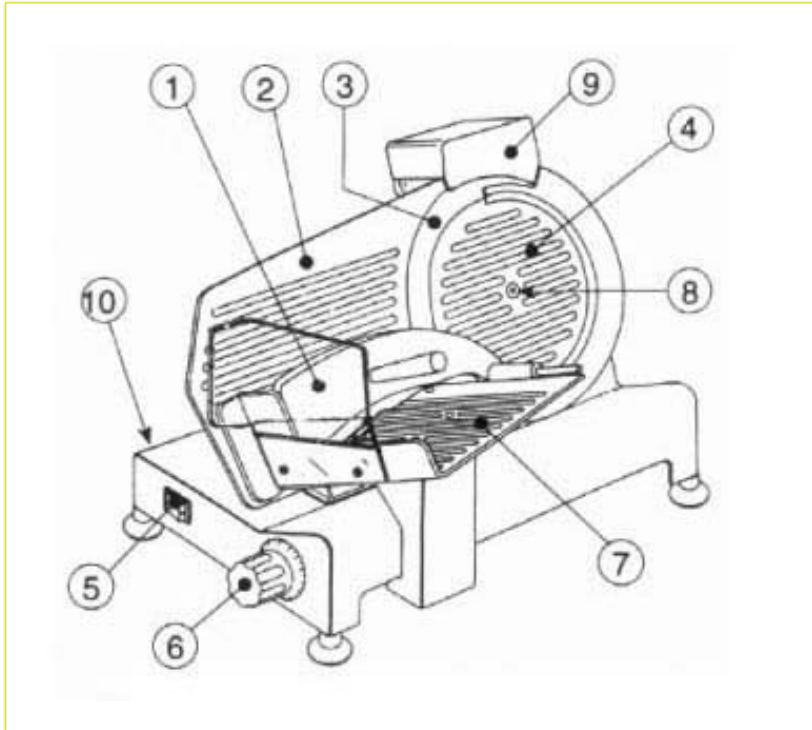
Model No.	Description	HP
FS10MD	10" Manual Slicer - Medium Duty	1/4 HP
FS12MD	12" Manual Slicer - Medium Duty	1/2 HP
FS12CP	12" Manual Slicer - Compact	1/3 HP



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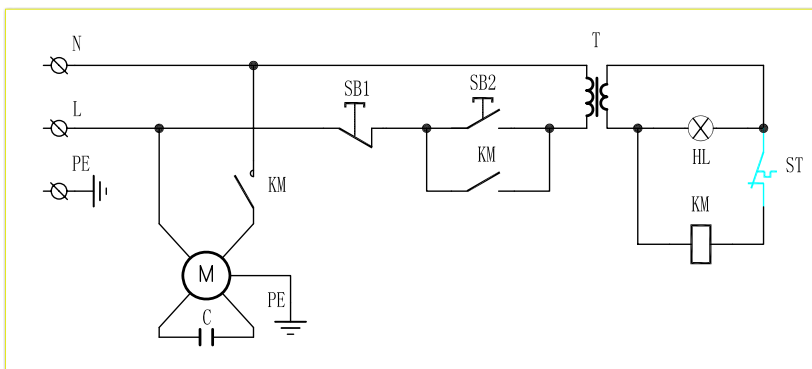
## diagrams 10" Manual Slicer Medium Duty / 12" Manual Slicer Compact

### overall view



- 1 Food Pusher Arm
- 2 Gauge Plate
- 3 Blade
- 4 Knife Guard
- 5 On/Off Switch
- 6 Adjusting Knob
- 7 Product Tray
- 8 Knife Guard Fastener
- 9 Sharpening Assembly
- 10 Serial Plate

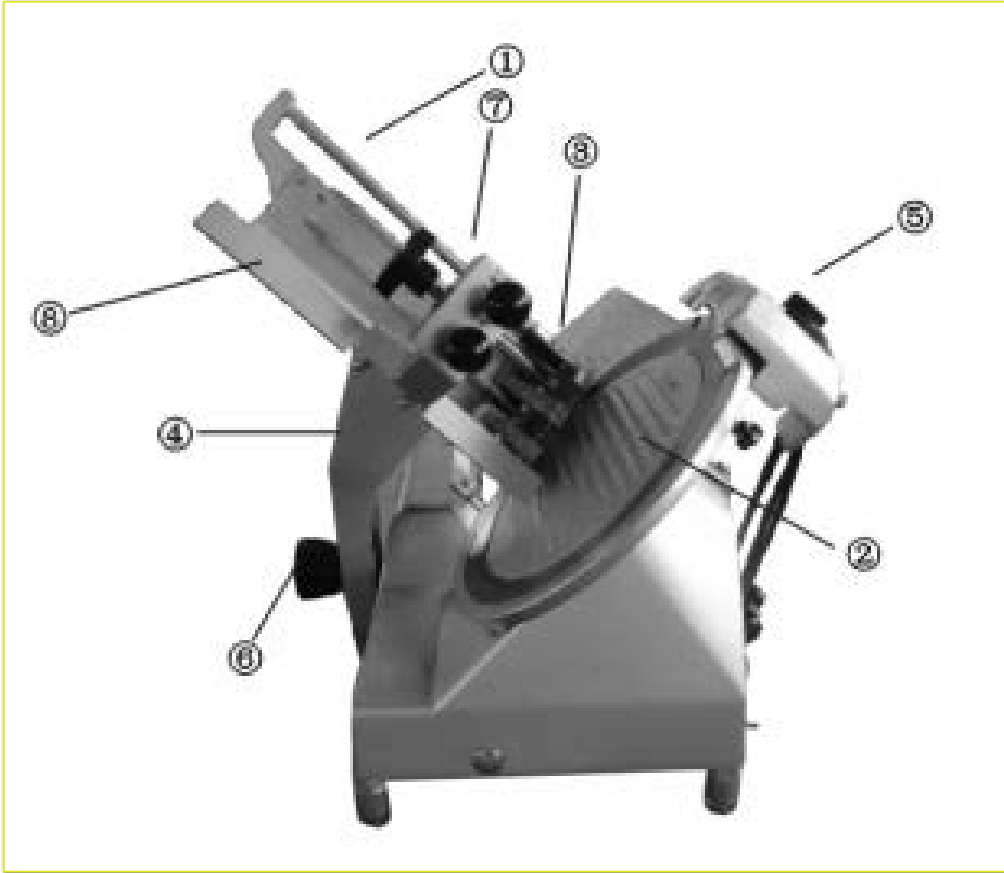
### wiring diagram



- M** Motor
- T** Transformer
- SB** Master switch
- KM** Relay
- C** Capacitance
- ST** Thermal Cut-Out
- HL** Lamp
- XP** Plug
- PE** Protective earthing

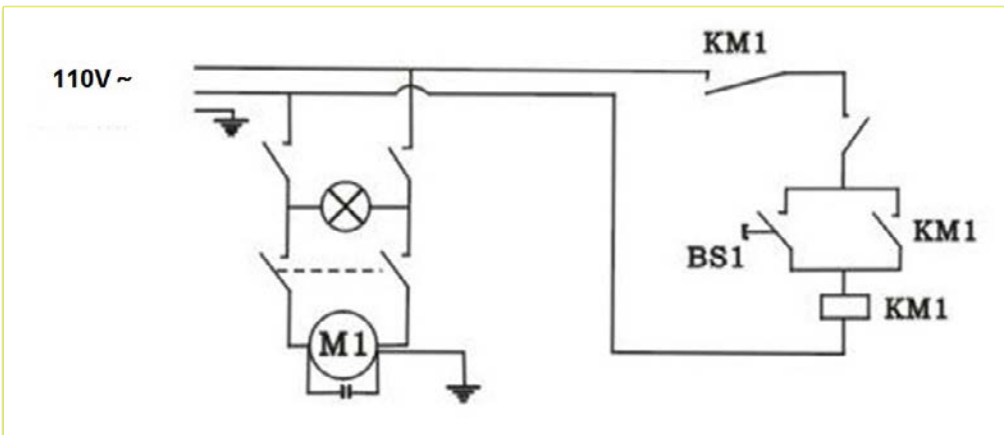


### overallview



- 1 End Weight Rod
- 2 Knife Guard
- 3 Last Slice Holder
- 4 Product Tray Arm
- 5 Sharpening Assembly
- 6 Carriage Knob
- 7 Food Pusher Arm
- 8 Product Tray

### wiringdiagram



- M 1 Motor
- KM 1 Relay



## USE 10" and 12" Manual Slicers Medium Duty & Compact

### function & purpose:

These units are intended for medium duty operations where cheese will be sliced on a limited basis.

Before using all surfaces and parts must be cleaned and dried thoroughly.

### operation:

- Once unwrapped, place the slicer so the on/off switch is facing you.
- Regulate the thickness of the slice by turning the adjusting knob.
- Switch the unit on, activating the blade.
- Place the product to be sliced on the product tray flush against the gauge plate.
- After use turn the adjusting knob back to the "0" position.

### troubleshooting:

Problem	Possible Solution
Slicer will not start	Slicer not plugged in
Slicer stops running	Slicer overheated – Wait 15 minutes for slicer to cool down
Slicer is laboring	Sharpen blade
Slicer is hard to sharpen	Clean or replace sharpening stones