

USE INSTRUCTIONS



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SAFETY PRECAUTIONS

GENERAL

The slicing machine can only be used by properly trained personnel and after an extensive reading of the instructions contained in this handbook.

Although the slicing machine is fitted with several protection devices keep away your hands from the blade and the other moving components.

Before cleaning and maintenance always switch the electric power off.

Consider the residual risks when the mechanic protection devices are removed.

Carefully observe the serial order of your manoeuvres when cleaning or performing maintenance.

Periodically check the power supply cable. A rubbed cable carries a strong electric danger.

Do not use the slicing machine when the blade diameter decreases more than 10 mm from the original size.

Never use this machine for slicing products out of the foodstuff category, frozen foodstuffs, bone containing products.

In case of breakdown do not try to fix yourselves but call the authorized assistance service for an extraordinary maintenance intervention.

MECHANIC PROTECTION DEVICES

The slicing machines here described were built in conformity with the EEC directive n° 89/392 and the following amendments.

The protection devices fitted are:

- Not removable safety ring.
- Automatic self-closing blade protection device.
- Microswitches on all removable protection parts.

CAUTION

FOLLOWING PT. N.1.7.2 "RESIDUAL RISKS WARNINGS" IN EEC DIRECTIVES 89/392 AND 91/368 WE POINT OUT THAT THE NOT REMOVABLE BLADE PROTECTION RING DOES NOT COMPLETELY EXCLUDE THE RISKS FOR CUT-WOUNDS IN THE SHARPENING ZONE ALTHOUGH IT STRONGLY DECREASES THE CHANCE OF THESE EVENTS AND THEIR POTENTIAL GRADE. THE DESIGN OF THE SAFETY RING COMPLETELY FULLFILLS THE EUROPEAN LAWS.

ELECTRIC PROTECTIONS

The electric protection design follows CENELEC-EN-335-2-64 and EN-60204 standards.

Additionally an ON/OFF NVR 24V is comprised.

SPECIFICATIONS

The slicing machine can work by several modalities:

- A) Trolley manual operation with blade manual operation by the flywheel
- B) Trolley manual operation with blade electric operation
- C) Whole automatic operation of trolley and blade by activation of a clutch device.

- Blade diameter mm 370 (14 ½").
- Blade speed 245 rpms.
- Slicing thickness 0 to 4 mm.
- Working stroke of carriage mm 310.
- Cutting capacity ø mm 250 □ mm 270(width) x 230(height).
- Easily removable stainless steel moving table.
- Easy operating blade sharpener.
- Automatic output: 60 slices/min.
- All rotating elements assembled on spherical bearings.
- Engine: 0.30 kW V~230/400-3ph or V~230-1ph.
- Stainless steel 18/8 parts in contact with food.
- Weight kg 105.
- Start NVR 24V with easily detectable red/green buttons.
- Electric operation mode light.

SHIPPING – PACKING-OPENING

Carefully check the Package conditions when receiving it in order to exclude major shipping damages to the contents. If an external examination shows signs of crashes or other anomalous changes notify them to the carrier and write a detailed report about the damages within three days from the delivery (insurance policy).

Packing can be a thick cardboard box on pallet or a wooden box.

Information printed on packing:

- Customer name and address.
- Machine type and registration number.
- Working voltage.
- Gross weight.

WARNING: all packing components are comparable to solid waste and therefore can be disposed of without specific restrictions.

SLICING MACHINE PLACEMENT

Install the slicer on an really horizontal and smooth dry floor, built with adequate resistance to sustain the weight of the machine plus the accessories and the goods to be sliced.

ELECTRIC CONNECTION

This slicing machine must be in proximity of a plug which conforms to the EEC directives and shunts from an electric system conforming to the rules in force.

The user is responsible for testing the adequateness and good working conditions of the electric system, feeding line, plug, distribution panel and protections (EC I 64-8, appendix D) (EC directives I-EN 60204-1).

WARNING

THE ROTATION DIRECTION OF THE BLADE MUST BE COUNTERCLOCKWISE WHEN LOOKING AT THE SLICING MACHINE FROM THE TROLLEY SIDE.

In case of wrong rotation direction (clockwise) twoof the three power supply wires in the plug or in the jack must be inverted.

MAIN PARTS

- 1) Sharpener cover
- 2) Rear blade cover
- 3) Safety ring
- 4) Rod block
- 5) Feed screw knob
- 6) Slice thickness adjustment knob
- 7) Feed nut holder
- 8) Stop button (red)
- 9) Start button (green)
- 10) Luminous working indicator (white)
- 11) Starting lever rod
- 12) Sharpening wheel button
- 13) Finish grinder button
- 14) Protection plate
- 15) Meat press assembly
- 16) Protection plate lock lever
- 17) Blade
- 18) Meat table
- 19) Receiving tray
- 20) Blade cover
- 21) Crumb tray
- 22) Bending handle for flywheel
- 23) Hand-wheel
- 24) Sharpener knob
- 25) Stabilizer rubber foot
- 26) Number plate
- 27) Blade cover block knob
- 28) Meat press assembly transparent shield

HAND TROLLEY/ELECTRIC BLADE OPERATION

WARNING

LOADING AND UNLOADING OF MEAT FROM PLATE CAN EXCLUSIVELY BE PERFORMED WITH THE SLICER COMPLETELY SWITCHED OFF

- Load the meat on meat table (18) while leaning it against protection plate (14) (parallel to the latter)
- Block the meat by pushing down the meat press assembly (15)
- Regulate the slice thickness by turning the slice thickness adjustment knob (6)
- Start the slicing machine by pushing the green button (9)
- The protection plate (14) will move lateral thus allowing the cutting operation
- Grip the bending handle (22) and turn the handwheel clockwise at a regular speed adjusted to the meat consistency
- Always pick the slice from the blade cover (20) side
- When finishing the cutting session stop the slicer by pushing the red button (8).
- Remove the meat by lifting the meat press arm (15)

AUTOMATIC OPERATION

WARNING

LOADING AND UNLOADING OF THE MEAT FROM THE PLATE CAN BE PERFORMED ONLY WHEN THE SLICER IS COMPLETELY SWITCHED OFF

- Load the meat on meat table (18) while leaning it against protection plate (14) (parallel to the latter)
- Block the meat by pushing down the meat press assembly (15)
- Adjust the thickness by turning the slice thickness adjustment knob (6)
- Start the slicing machine by pushing the green button (9)
- The protection plate (14) will move lateral thus allowing the cutting operation
- Start the automatic control turning the starting lever rod 90° counterclockwise (11)

WARNING

WHEN OPERATING IN THE AUTOMATIC MODE THE FLYWHEEL CANNOT TURN (ELECTROMAGNETIC BRAKE ON)

- When finishing the cutting session release the starting lever rod (90° clockwise turn) and stop the slicer by pushing the red button
- Remove the meat by lifting the meat press arm (15)

MANUAL OPERATION

WARNING

LOADING AND UNLOADING OF THE MEAT FROM THE PLATE CAN BE PERFORMED ONLY WHEN THE SLICER IS COMPLETELY SWITCHED OFF

- Load the meat on meat table (18) while leaning it against protection plate (14) (parallel to the latter)
- Block the meat by pushing down the meat press assembly (15)
- Adjust the thickness by turning the slice thickness adjustment knob (6)
- Pull out and to the right the protection plate lock lever (16) in order to let the protection plate (14) move lateral to allow cutting.
- Turn clockwise 90° lever 11 and turn the flywheel clockwise

WARNING

WHEN LEVER 16 IS TURNED ON THE SLICING MACHINE CANNOT OPERATE IN THE ELECTRIC MODE

BLADE SHARPENING

- Blade Sharpening can exclusively be performed after an accurate cleaning of the slicer.
- The blade must not be sharpened when its original diameter is decreased by 12 mm or more. When this happens a blade replacement is needed (by specialized personnel only)
- Lift the sharpener (a) and turn it 180° clockwise allowing it to move downwards (b-c) Start the blade operation by pushing the green button (9)
- Push the sharpener grindstone button until some small metal debris become visible on the blade. Thereafter push the finish grinder button (13) for a few seconds
- Stop the slicer by pushing the red button (8).
- After each sharpening the blade needs again to be cleaned



CLEANING AND ORDINARY SERVICING

Before any cleaning or servicing intervention:

- unlock the power plug in order to insulate the slicing machine from the general electric supply
- remove the meat table (18)

The slicing machine is built with electric and mechanic safety devices both for cleaning and servicing.

Consider anyway the existence of residual risks not completely amenable to correction even with the best available protection devices.

CLEANING

- Cleaning of the slicer should be performed once a day or more if needed.
- Cleaning must be performed with top accuracy on the parts in contact with food
- Never use water-jet devices. Use exclusively warm water and biodegradable detergent (pH 7-8)

BLADE CLEANING

WARNING

THIS OPERATION MUST BE PERFORMED WITH TOP ATTENTION DUE TO DANGER OF CUT WOUNDS

- Use a soft wet cloth. Move it from centre to the outer diameter while pushing against the blade. Clean with an external-centre action. Dry with a dry cloth by the same centre to external direction.

SAFETY RING CLEANING

Insert a clean wet cloth between the blade and the safety ring and clean by a complete turn.

ORDINARY SERVICING

The operator must achieve the following operations:

- a) Check the blade diameter after sharpening
- b) Lubricate the moving parts (trolley, meat press assembly and arm slide-ways).
- c) Do not use vegetal oil
- d) Check the power supply cable wearing

ORDINARY SERVICING FOR AUTHORIZED PERSONNEL

- a) Blade replacement
- b) Grindstones replacement
- c) Electric parts replacement

SLICING MACHINE CLEANING

REAR BLADE COVER (2) REMOVAL

Unscrew the rod block and remove the rear blade cover

BLADE COVER (20) REMOVAL

Unscrew the knobs and remove the blade cover.

CRUMB TRAY (21) REMOVAL

Open the blade cover and pull the crumb tray under the blade.

SHARPENER COVER (1) REMOVAL

Unscrew the sharpener knob and pull out the sharpener cover.

MEAT PLATE (18) REMOVAL

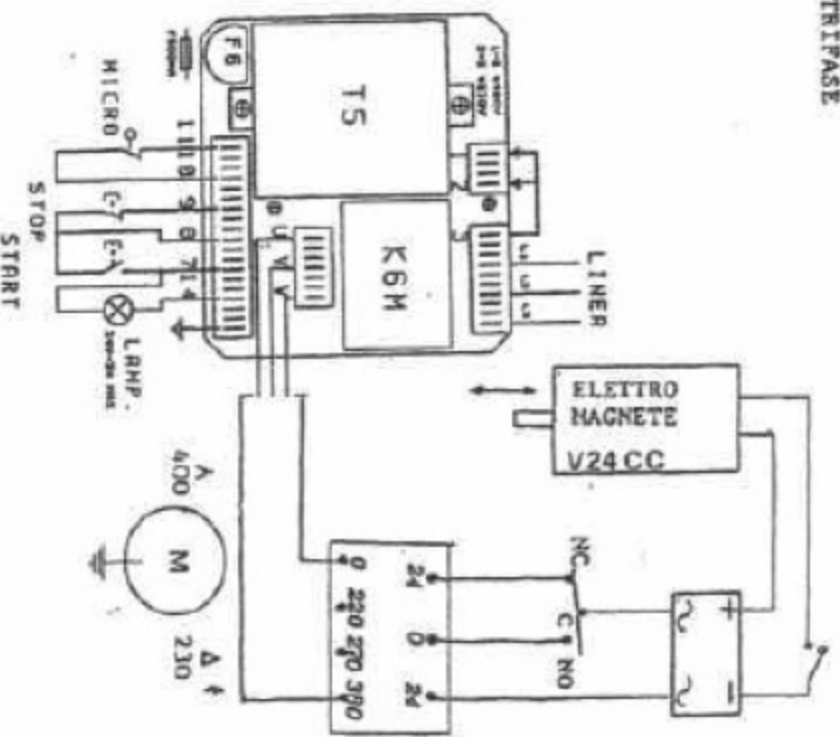
Lower the feed nut holder (7) and drag the meat table to the right side; unscrew completely the rod knob (4) and remove the meat plate.

WARNING

As the meat plate and the meat press assembly are fitted with multiple sharp pins the cleaning should be performed wearing safety gloves and with a medium-hardness nylon brush.

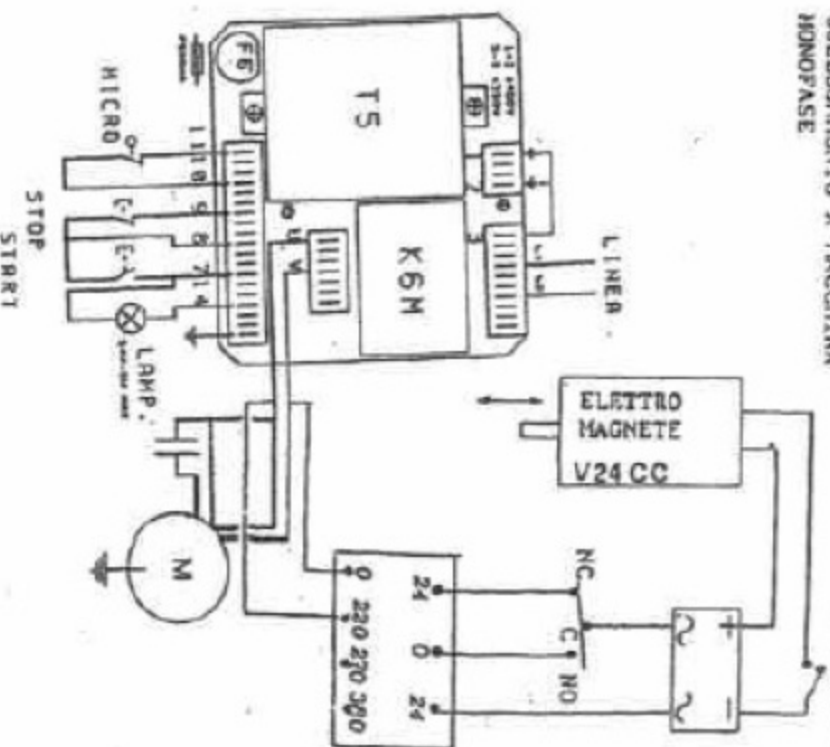
COLLEGAMENTO X MACCHINA TRIFASE

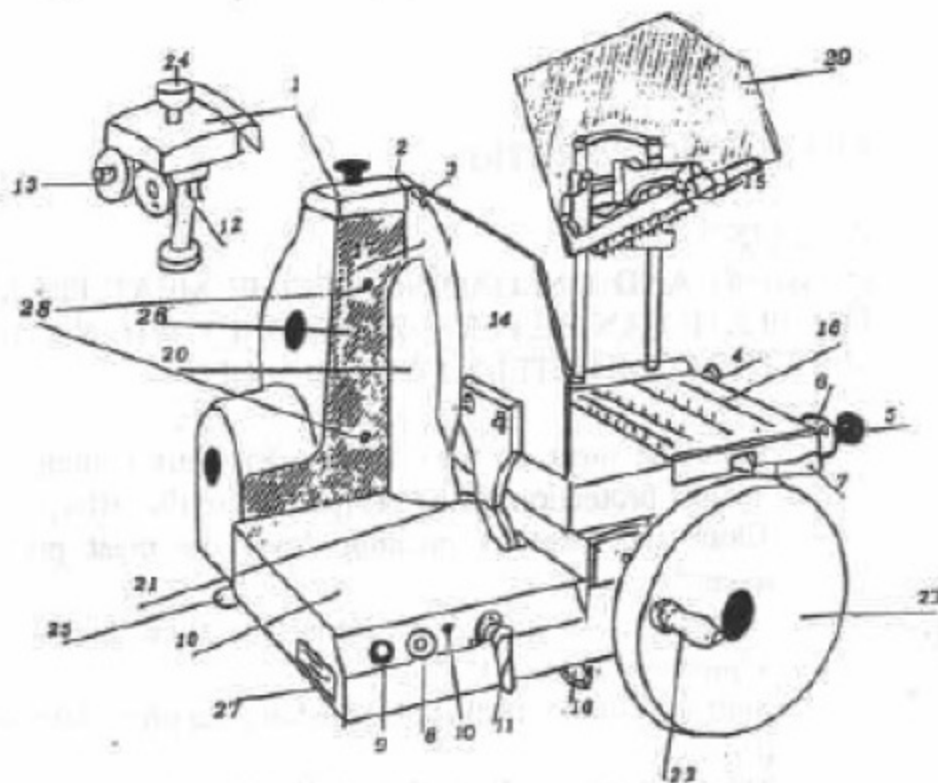
AFFILATOIO



COLLEGAMENTO X MACCHINA MONOFASE

AFFILATOIO





FOREWORD

This handbook covers technical specifications and safety standards of the slicing machine and use and maintenance instructions (both standard and special) in order to maximize its performances;

The handbook must be entrusted to the person(s) in charge of using and maintaining the machine and kept in a easily accessible place for quick consulting.

The slicing machines can be modified and improved by fitting different parts but this does not change the instructions here printed.