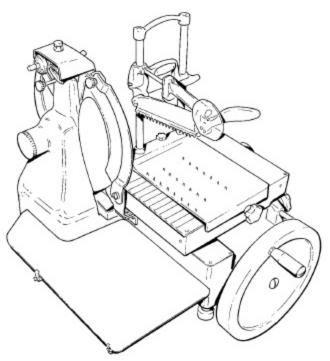
F350 VO hand-wheel Slicer

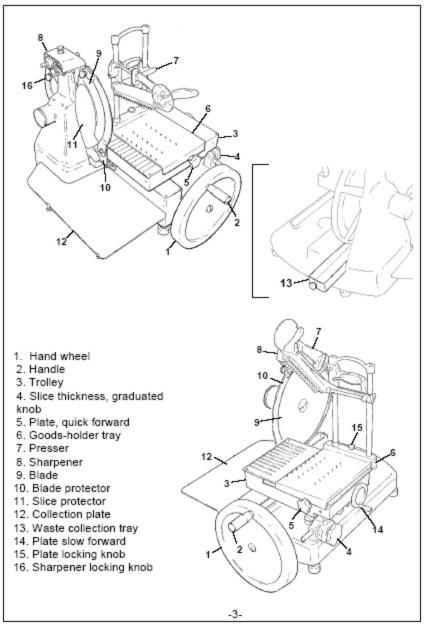


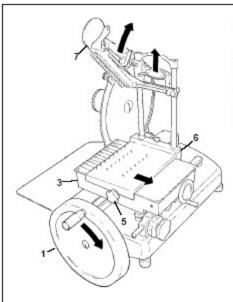
Use and Maintenance

Actual cut: -Length 270 mm Tray run ______ 320 mm Maximum Dimensions (in mm)

Dimensions and weight -A 600 mm

Technical features





Set the goods to slice on the 6 tray.

Lower the 7 goods-presser to hok the product in place.

Rotate the 5 knob clockwise and simultaneously move the 6 tray to the left, thus bringing the product close to the 9 blade.

The goods can be more precisely brought close or away from the blade using the 14 knob.

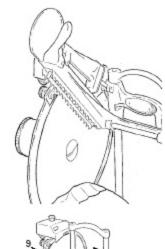
Set the required slice thickness or the 4 graduated (0÷2,5 mm) knob

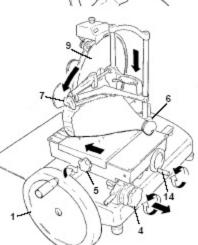
Use

Rotate the 1 hand wheel, and bring the 3 trolley closer o the operator. Lift the 7 goods-presser.

Rotate the 5 knob clockwise and

simultaneously move the 6 goodsholder tray to the right.





Before proceeding with slicing blade protector by loosening the

10.1 knob and move it from idle position (A) to work position (B). thus uncovering the blade cutting edge. Lock the 10 blade protection in

the product, remove the 10

the new setting by screwing the 10.1 knob again.

WARNING Always use protective, cut-

resistant, gripping gloves and proceed with the utmost care and attention. CUTTING HAZARD!

Rotate the 1 hand wheel and start the slicing operation; the

slices will fall onto the 12 plate. Once completed slicing, return the 10 blade protection to idle position (A)

WHEN THE MACHINE IS NOT IN USE, ALWAYS COVER THE

BLADE!

Cleaning For all cleaning operations, always

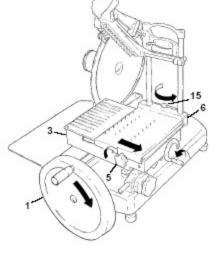
and exclusively use a water-moist cloth and a standard, dishwashing detergent.

Warning: always wear cut-

resistant, gripping gloves and carry out the operations described with the utmost care and attention. CUTTING HAZARD!

the illustration.

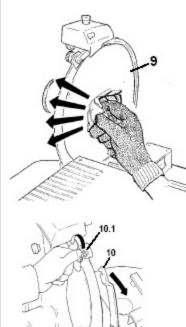
Rotate the 1 hand wheel and bring the 3 trolley towards the operator. Rotate the 5 knob clockwise and simultaneously move the 6 goodsholder plate to the right Remove the goods from the 6 tray. Unscrew the 15 locking knob as in

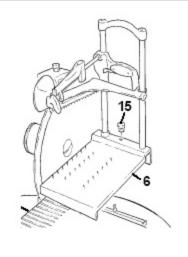


Lift the 6 goods-holder tray. Carefully clean its underside and

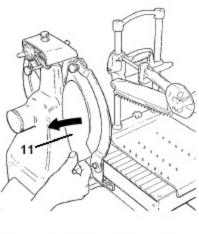
Very carefully clean the 9 blade as illustrated, starting from the centre and towards the outside.

the 3 trolley surface.



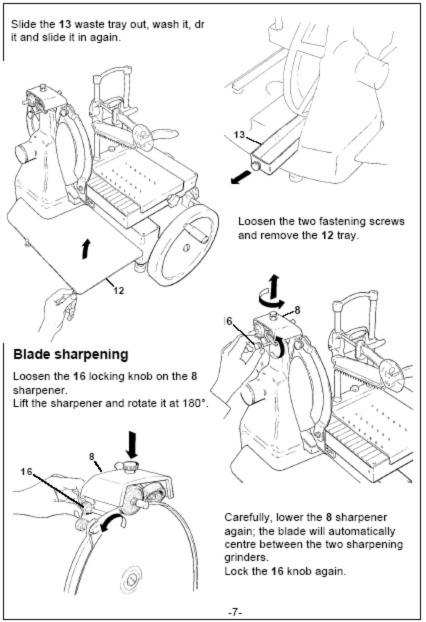


Open the 11 slice-protection and carefully clean the inside.



Loosen the locking 10.1 knob to remove the 10 blade-protector. WARNING: Cutting hazard! Once completed cleaning, reassemble the blade-protector.

-6-



Set the hand wheel in motion and simultaneously press the 8.1 knob, only for 30-40 seconds. Stop rotation and use a pencil to check that the blade cutting edge has made a slight burr. Set the hand wheel in rotation again and simultaneously press the 8.2 knob only for 2-3 seconds. Return the blade sharpener to its original position. Lubrication One or two oil drops in the points highlighted in the illustration Use only the oil supplied. After lubrication, thoroughly remove any possible excess oil.