



**Slicers**



**Ø220 – Ø250 – Ø275 –  
Ø300 – Ø330 – Ø350  
GRAVITY FEED**

**Ø250 – Ø275 – Ø300 –  
Ø330  
STRAIGHT FEED**

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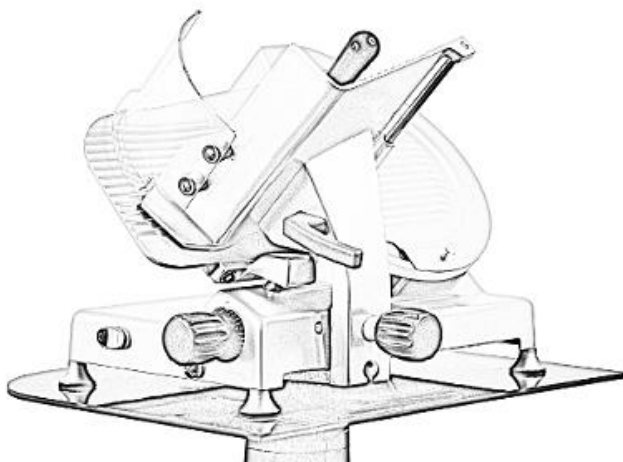
**Instructions for use  
and maintenance**

Thank you for having bought one of our products. We would like to recommend that you read our manual carefully before using the slicing machine.

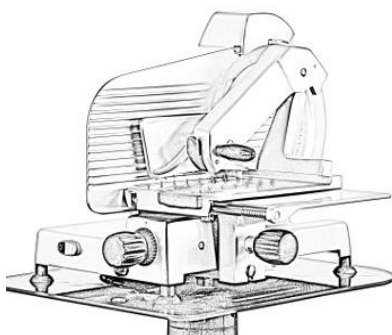
As regards safety against mechanical risks, the machines described in this manual follow the 2006/42/CE – 2014/35/UE – 2014/30/UE - Reg. 1935/2004, 2011/65/UE and European norms EN 1974.

The safety measures against electrical risks have been carried out in conformity with regulations EN 60204 and EN 60335-2-64. We are at your complete disposal for any doubts that may arise when using the machine, for more information and any proposals to improve this manual so that it can further meet the requirements for which it has been prepared.

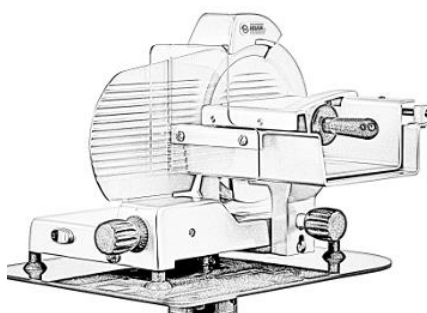
# Slicers



**Gravity feed slicer**



**Straight feed slicer  
for sausage**



**Straight feed slicer  
for meat**

## **OPERATOR HANDBOOK**

Edition June 2016



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The manual is made up of 35 progressively numbered pages.

The contents are divided into progressively numbered paragraphs, if in any doubt about the contents and for any further explanation contact the manufacturer or the authorized technical assistance, stating the paragraph number of the pertinent subject.



## 1. INTRODUCTION

### 1.1 Purpose of the manual

This publication contains all the information necessary for the use and maintenance of the slicing machines to be used for food, with circular blade, models Ø220, Ø250, Ø275, Ø300, Ø330 and Ø350mm. The purpose of this manual is to allow the user, above all the direct user, to take every precaution and arrange all human and material means necessary for a safe and lengthy use of these machines.

### 1.2 Keeping the manual

This manual must be given to the person who will use and maintain the machines and this person will keep the manual in a safe and dry place, ready to be used. We recommend that a copy be kept on file.

For any information exchange with the maker or authorized personnel, please refer to the information on the plate and the machine serial number.

The manual must be kept for the entire life of the machine and in case of need (ex. any damage to even a part of the manual that makes consulting it difficult) the user must acquire a new copy exclusively from the maker.

The user must let the manufacturer know the address of any new owner of the machine.

Note: The terms Front, Back, Right and Left used in this manual refer to the machine as seen from the operator's side in normal working conditions.

### 1.3 Use of the machine

The use and configurations of the machine are the only ones allowed by the manufacturer; do not try to use the machine differently from the indications. The indicated use of the machine is only valid for machines with a complete structural, mechanical and system efficiency.

The machines are to be used for cutting only food products of the type and size indicated in this manual. The maker declines all responsibility derived from an improper use or use by untrained personnel, changes and/or repairs carried out on one's own or by unauthorized personnel, the use of spare parts that are not original or not specific for the type of machine.

**For any explanation or doubts on the contents of this manual, please contact immediately the manufacturer or an authorized technical assistance service and quote the paragraph number of the required subject.**

## 2. GENERAL INFORMATION

### 2.1 Machine limits, safety regulations

The machine has been designed and made to slice food products, with a continuous service, of the type and size as indicated in paragraphs 3.2, 3.3 and 3.4.

#### 2.1.1 Environmental conditions for using the machine

The slicer cannot be used in opened places and/or atmospheric agents. It cannot be used in rooms with steams, fumes or corrosive and/or abrasive dusts with fire or explosion risk and everywhere they are used anti-deflagration components.

- Temperature from -5°C to +40°C
- Humidity max. 95%



### 2.1.2 General safety regulations

The slicing machine must be used only by an adequately trained person who has carefully read the contents of this manual. The operators must be over 18 years of age, in perfect mental-physical conditions, have the right attitude and capacity and necessary knowledge for maneuvering and normal maintenance of simple mechanical and electrical components.

For a better use of the machine follow the instructions below:

- **Install the machine according to the instructions in the paragraph “Installation”;**
- Install the machine so that it is far from people who must not use it, especially children;
- Do not become distracted while using the machine;
- Do not use loose clothing or open sleeves;
- Do not let anyone come close to the machine while in use;
- Do not remove, cover or change the plates that are on the machine and, if they are damaged, contact qualified and authorised personnel;
- **Do not remove the transparent protection and do not change or exclude the mechanical and electrical protections;**
- **Only slice permitted products;** do not try slicing any products that are not allowed;
- The area around the machine, where the food is laid and the floor where the operator works must always be kept clean and dry;
- Do not use the machine as a support surface and do not place any object on it that does not pertain to normal cutting operations;
- **Do not use the slicing machine when, after a normal use, the distance between the cutting edge of the blade and the blade protection ring is over 6 mm.** (see paragraph 7.2);
- **Do not use the machine with electrical connections of a “temporary” nature,** with temporary or not insulated wires;
- Periodically check the state of the power cable and the cable gland on the machine body, when necessary have it replaced without delay by qualified personnel;
- Immediately stop the machine in the case of a defect, anomalous function, suspected breakage, incorrect movements, unusual noise;
- **Before cleaning or carrying out any maintenance, disconnect the machine from the electric supply mains;**
- Use protective gloves for cleaning and maintenance;
- The goods to be cut must be placed on and removed from the sliding plate with the carriage in a retracted position and the thickness regulating knob in the “O” position;
- Only use the moving handle placed on the arm or the handle on the food press for moving the food plate during slicing;
- The use of accessories for cutting is not allowed unless supplied by the maker specifically for the machine;
- **For any exceptional maintenance (replacing grindstones, blade, etc.) please contact the manufacturer or qualified and authorized personnel.**

### 2.2 Guarantee and manufacturer's responsibility

The guarantee of a good function and a complete conformity of the machines, that are to be used accordingly, depends on the correct application of the instructions contained in this manual.

The manufacturer declines all direct and indirect responsibility deriving from:

- **Not following the instructions in the manual;**



- **Untrained personnel using the machine;**
- **Using the machine so that it does not conform to specific regulations in force in the country of installation;**
- **Unauthorized changes and/or repairs to the machine;**
- **The use of accessories and spare parts that are not original;**
- **Outstanding events.**

If the machine is sold or given away, this automatically means that the manufacturer is no longer responsible for the machine in question except for anything regarding the EEC directive 1999/34 (responsibility for any construction faults of the product).

### 2.3 The user's obligations

The user must scrupulously observe the instructions in this manual for the manufacturer's guarantee to be valid and particularly:

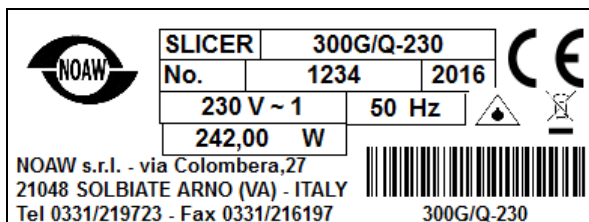
- always respect the limits of the machine;
- always carry out a constant and diligent maintenance;
- make sure the people using the machine are qualified and able.

### 2.4 Markings - Plates

The following plate is installed on the machine: manufacturer's identification plate, machine plate, technical data plate and EC marking.



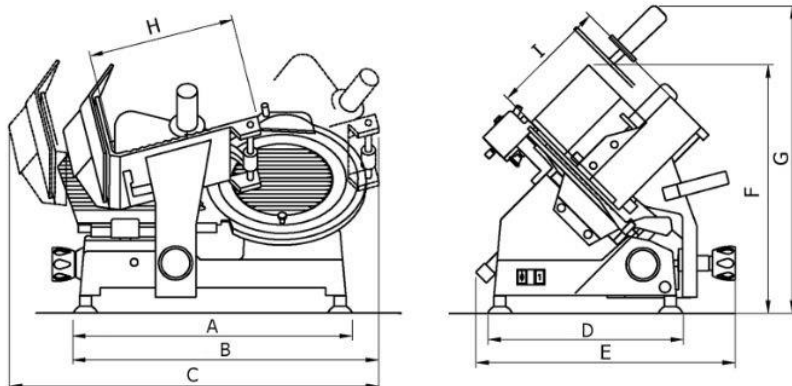
**In requests for technical assistance or ordering spare parts, always refer to the data plate and the serial number of the machine.**





### 3. TECHNICAL CHARACTERISTICS

#### 3.1 Technical data sheet



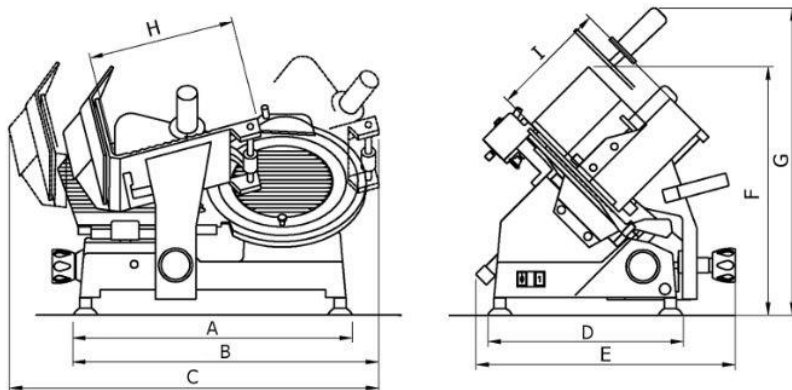
#### DIMENSIONS

Mod.		TWS	TAS	T4S	275G	30E
A	mm	410	410	485	485	485
B	mm	480	480	560	560	560
C	mm	610	610	630	630	630
D	mm	320	320	325	325	325
E	mm	445	445	475	475	475
F	mm	380	410	440	455	470
G	mm	390	440	490	490	490
H	mm	195	230	230	230	230
I	mm	190	230	230	230	230

#### TECHNICAL DATA

Mod.		TWS	TAS	T4S	275G	30E
Blade	mm	220	250	250	275	300
Blade turns/1'	giri/min	290	290	310	310	310
Carriage movement	mm	240	240	270	270	270
Cut's capacity Ø	mm	150	175	175	190	205
Cut's capacity □	mm	135x195	150x205	175x220	170x240	185x230
Thickness adjuster	mm	13	13	12	12	12
Net weight	Kg	14.5	20	19	20	20
Motor single phase	kW	0.130	0.13	0.18	0.18	0.18
Motor three phase	kW	0.180	0.18	0.27	0.27	0.27



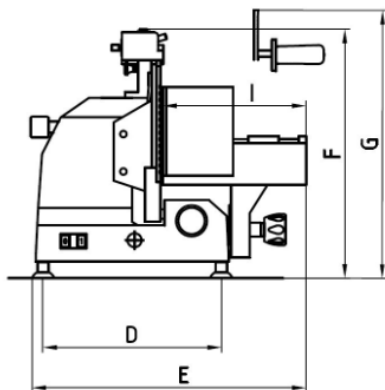
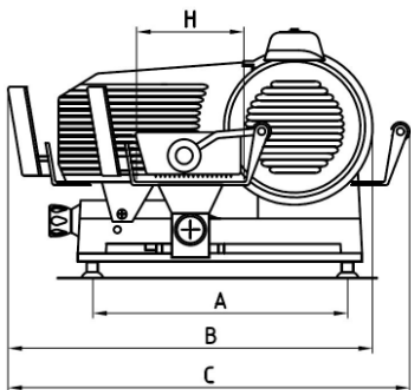


# DIMENSIONS

Mod.		300GE	300G	330G	350G
A	mm	480	550	550	550
B	mm	560	585	600	610
C	mm	660	680	680	700
D	mm	360	380	380	380
E	mm	530	560	560	560
F	mm	460	520	520	520
G	mm	500	550	550	600
H	mm	250	250	250	280
I	mm	290	290	290	325

# TECHNICAL DATA

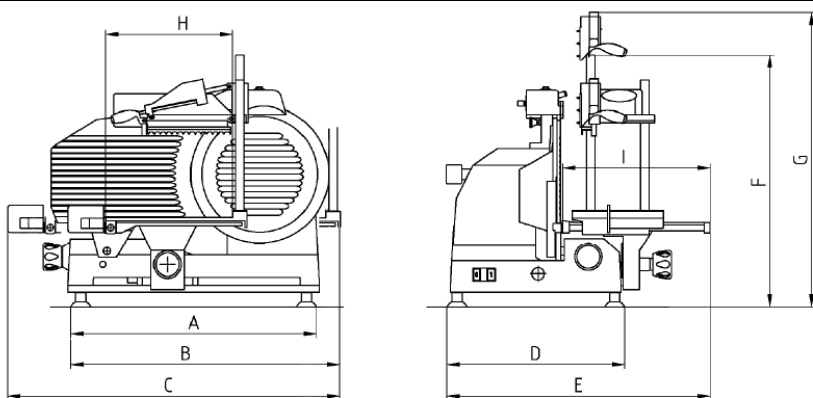
Mod.		300GE	300G	330G	350G
Blade	mm	300	300	330	350
Blade turns/1'	giri/min	310	280	280	280
Carriage movement	mm	260	290	290	290
Cut's capacity Ø	mm	215	205	220	240
Cut's capacity □	mm	240x190	175x270	185x255	200x270
Thickness adjuster	mm	12	14	14	14
Net weight	Kg	24	29	33	36
Motor single phase	kW	0.242	0.242	0.242	0.37
Motor three phase	kW	0.27	0.27	0.27	0.37

**DIMENSIONS**

Mod.		250TC	275TC	30TCE	300TC	330TC
A	mm	470	470	470	550	550
B	mm	565	565	565	630	630
C	mm	710	710	710	780	780
D	mm	310	310	310	380	380
E	mm	640	640	640	690	690
F	mm	420	430	440	490	500
G	mm	490	490	490	600	600
H	mm	230	230	230	270	270
I	mm	260	260	260	340	340

**TECHNICAL DATA**

Mod.		250TC	275TC	30TCE	300TC	330TC
Blade	mm	250	275	300	300	330
Blade turns/1'	giri/min	300	300	300	310	300
Carriage movement	mm	275	275	275	300	300
Cut's capacity Ø	mm	185	195	205	215	235
Cut's capacity □	mm	185x230	195x230	205x230	215x230	235x270
Thickness adjuster	mm	13	13	13	12	12
Net weight	Kg	21	22	23	32	35
Motor single phase	kW	0.18	0.18	0.18	0.242	0.242
Motor three phase	kW	0.27	0.27	0.27	0.27	0.27



# DIMENSIONS

Mod.		T5S	275V	30VE	300V (VBS)	330V (VBS)
A	mm	470	470	470	550	550
B	mm	500	500	510	590 (660)	595 (665)
C	mm	720	720	730	710 (780)	750 (820)
D	mm	310	310	310	370	370
E	mm	530	530	530	600	635
F	mm	480	480	480	490	505
G	mm	630	630	630	670 (595)	710 (595)
H	mm	245	245	245	265	310
I	mm	245	245	245	295	350

# TECHNICAL DATA

Mod.		T5S	275V	30VE	300V (VBS)	330V (VBS)
Blade	mm	250	275	300	300	330
Blade turns/1'	giri/min	310	310	310	310	300
Carriage movement	mm	275	275	275	300	300
Cut's capacity Ø	mm	190	195	200	215	230
Cut's capacity □	mm	190x270	195x250	200x230	215x280	230x300
Thickness adjuster	mm	13	13	13	12	12
Net weight	Kg	23	24	24.5	31	34
Motor single phase	kW	0.18	0.18	0.18	0.242	0.242
Motor three phase	kW	0.27	0.27	0.27	0.27	0.27



### 3.2 Furnished items and accessories

The following documents are supplied with the machine, unless otherwise requested:

- instruction manual for use and maintenance;
- EC conformity declaration.

### 3.3 Products that can be sliced

**The following are products that can be sliced:**

- all types of cold cuts (cooked, raw smoked);
- boneless meat (cooked or raw at a temperature of no lower than +3°C);
- bread and cheeses (those that can be sliced, such as Gruyere, Fontina, etc.).

### 3.4 Products that cannot be sliced

**The following are products that cannot be sliced** because they could cause damage to people and equipment:

- frozen food;
- deep-frozen food;
- food with bones (meat and fish);
- vegetables;
- any other product not meant for consumption.



**WARNING: Please do not make cutting tests with forbidden products.**

**Any improper use of the machine releases the manufacturer from any responsibility for accidents to persons or situations and invalidate the warranty provided.**

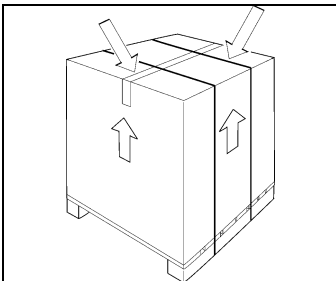
## 4. DESCRIPTION

### 4.1 Unpacking

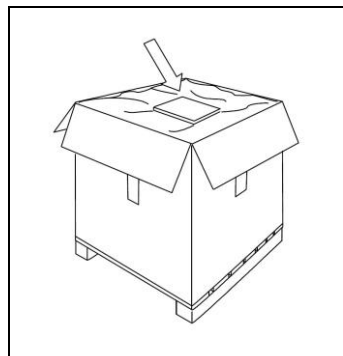
Check that the packaging is unopened and undamaged; otherwise immediately inform the forwarding agent or the area agent.

To take the machine out of the packaging proceed as follows:

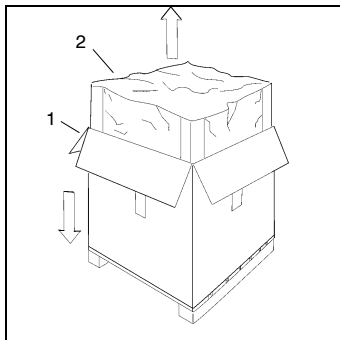
1. Cut and remove the plastic straps;
2. Remove the staples from the top of the box;



3. Open the box and take out the copy of the instruction manual which is on top of the polyurethane protection;
4. Continue as indicated in the manual;

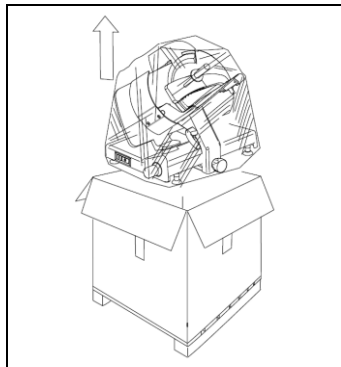


5. Push the upper cardboard box down (1) using the flaps so that the next step is easier, that is removing the polyurethane protection and the corner reinforcements (2);
6. Remove the above mentioned protection and the corner reinforcements;



7. Lift and take out the machine which is wrapped in a sheet of transparent polyethylene;

**ATTENTION:** The machine must be lifted by two people, taking into account that it weighs more on the side where the blade is.



8. Once this operation is over, check the contents of the box and make sure it corresponds to the label on the outside.

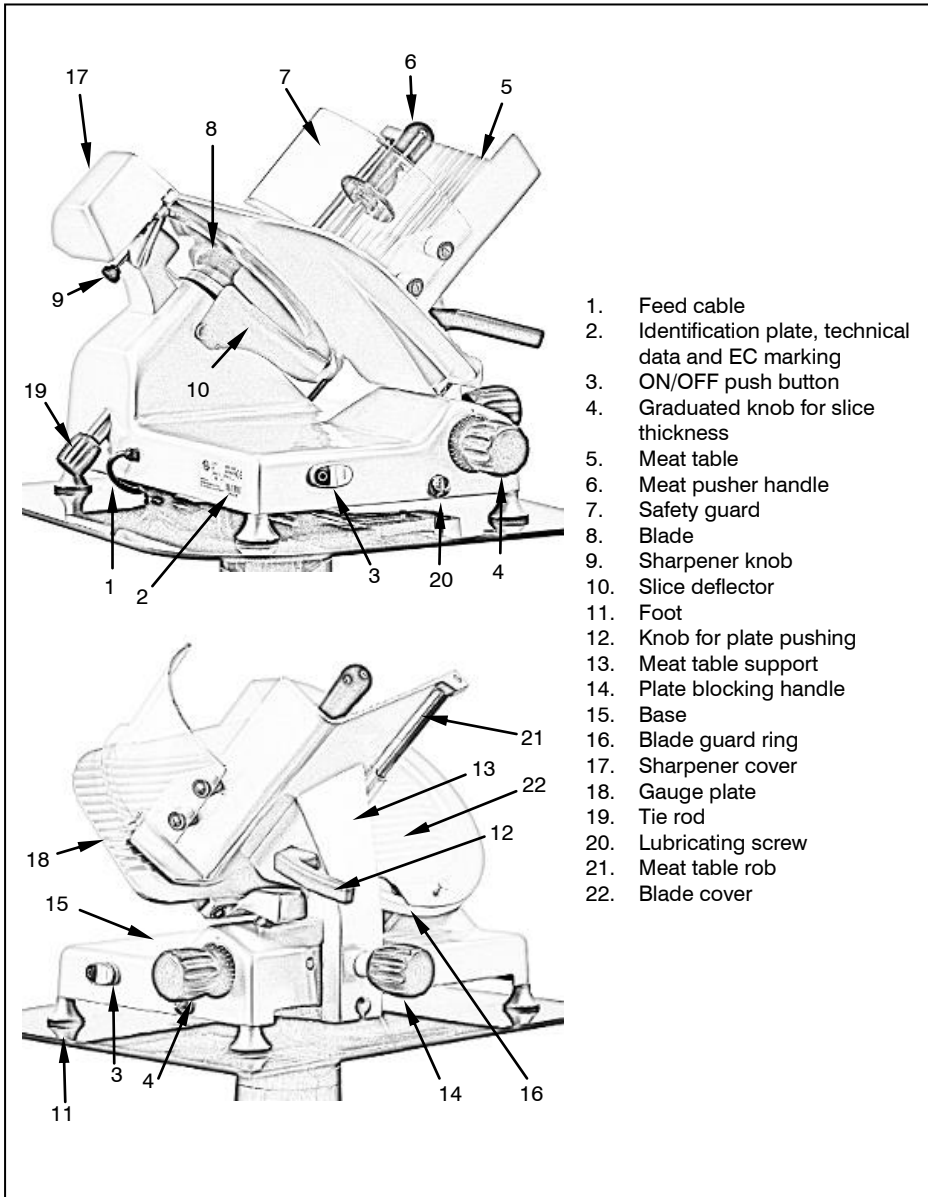
**WARNING:** The packaging components (plastic straps, cardboard, polyurethane foam) can be thrown away with normal solid wastes and therefore there is no difficulty in disposing of them.

**However it is advisable to dispose of products separately (differential collecting) in conformity with the regulations in force for adequate recycling.**

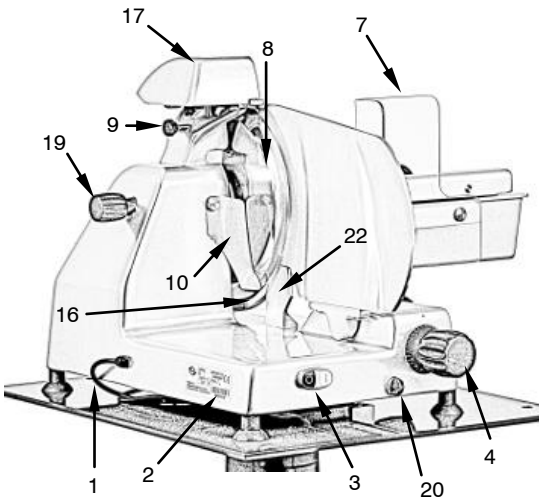
**DO NOT DISCARD THE PACKAGING PRODUCTS IN THE ENVIRONMENT!**

## 4.2 Main components

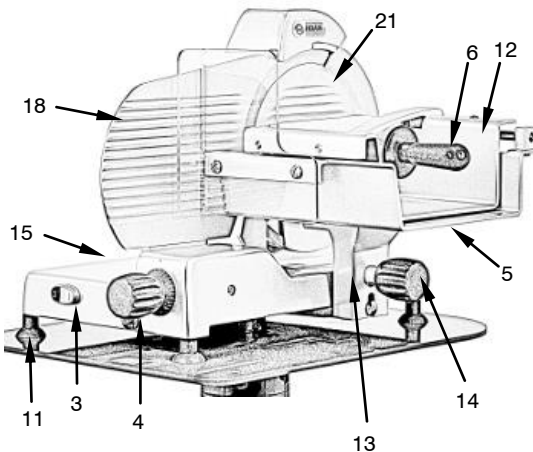
### Gravity slicers



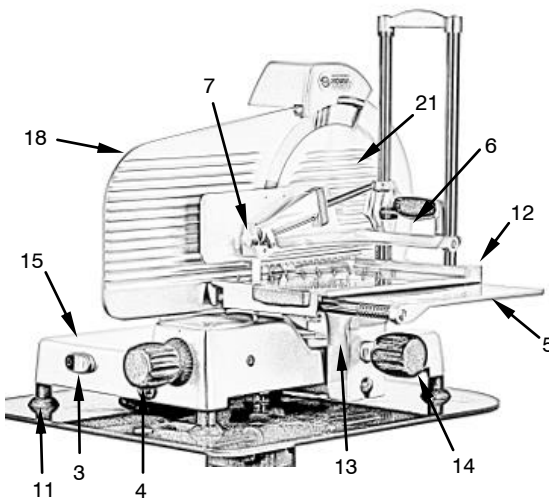
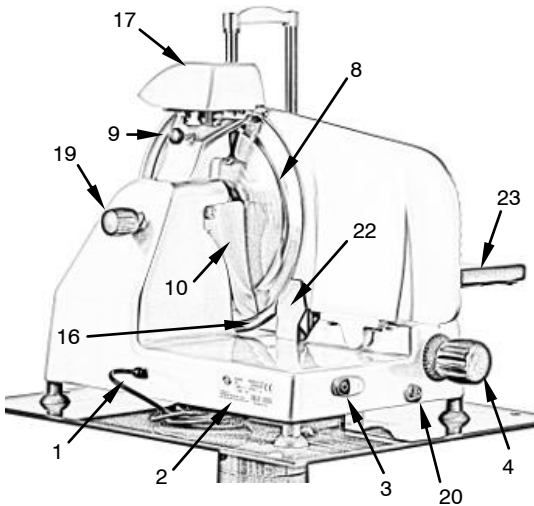
## Straight feed slicer for meat



1. Feed cable
2. Identification plate, technical data and EC marking
3. ON/OFF push button
4. Graduated knob for slice thickness
5. Meat table
6. Meat pusher handle
7. Safety guard
8. Blade
9. Sharpener knob
10. Slice deflector
11. Foot
12. Upper table
13. Meat table support
14. Plate blocking handle
15. Base
16. Blade guard ring
17. Sharpener cover
18. Gauge plate
19. Tie rod
20. Lubricating screw
21. Blade cover
22. Shoe



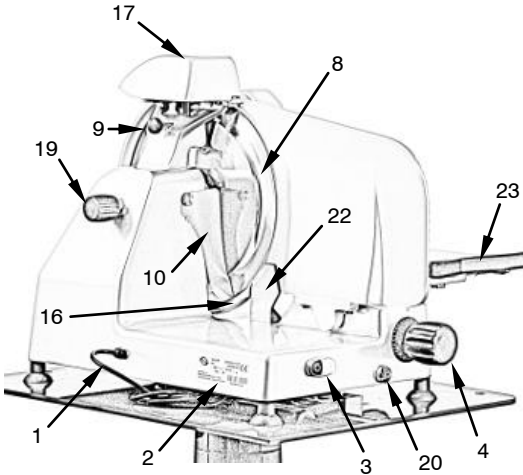
## Straight feed slicer for sausage



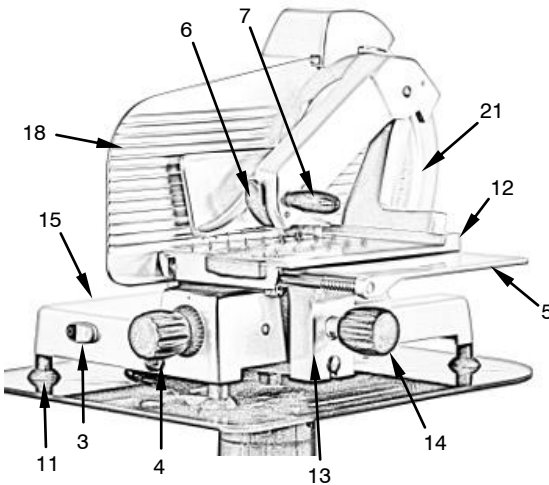
1. Feed cable
2. Identification plate, technical data and EC marking
3. ON/OFF push button
4. Graduated knob for slice thickness
5. Meat table
6. Unlocking lever for vertical sliding
7. Food press maneuvering lever
8. Blade
9. Sharpener knob
10. Slice deflector
11. Foot
12. Upper table
13. Meat table support
14. Plate blocking handle
15. Base
16. Blade guard ring
17. Sharpener cover
18. Gauge plate
19. Tie rod
20. Lubricating screw
21. Blade cover
22. Shoe
23. Plate pushing handle



### Straight feed slicer for sausage (special handgrip)



1. Feed cable
2. Identification plate, technical data and EC marking
3. ON/OFF push button
4. Graduated knob for slice thickness
5. Meat table
6. Release lever
7. Handgrip handle
8. Blade
9. Sharpener knob
10. Slice deflector
11. Foot
12. Upper table
13. Meat table support
14. Plate blocking handle
15. Base
16. Blade guard ring
17. Sharpener cover
18. Gauge plate
19. Tie rod
20. Lubricating screw
21. Blade cover
22. Shoe
23. Plate pushing handle



### **4.3 General description**

The slicing machine has been designed and made according to the EEC Directive 2006/42. The machine offers the user:

- maximum safety when in use, during cleaning and ordinary maintenance;
- maximum hygiene from the use of stainless materials or adequately protected against oxidization together with an attentive design of all the parts that come into contact with food;
- maximum cutting precision and capacity together with sturdiness and reliability of the structure;
- the chance to work continuously.

The machine is essentially made up of a base that holds a circular blade that is vertically mounted or inclined, operated by an electric motor, which slices the food and a sliding carriage on bars, placed under the above mentioned base, which in turn supports the food plate, parallel to the cutting edge of the blade.

The food plate, which in the vertical models is made up of a plate and a sliding inner table, also has an appropriate self-stopping device to keep the product in its proper place during cutting operations (food press).

The thickness of the slice is regulated by a thickness plate behind the blade; this plate, on which the food is placed, can be moved transversally to the blade at the thickness of the desired slice.

All the components of the machine are made of a light aluminum alloy and magnesium Peraluman 3, polished and anodized, in stainless steel and plastic for food products as according to the sanitary regulations in force so the structure is sturdy, reliable, easy to clean and does not alter in time.

The cutting blade is operated by a self-ventilated motor, under the base; the motor transmission is obtained with a belt which has longitudinal grooves, guaranteeing a quiet running.

Starting and stopping is carried out by using the two buttons at the front of the machine which are easily identifiable by their color and position; there is a light which indicates the machine is running.

This command system prevents accidental starting of the machine after a possible electric circuit interruption; this means the slicing machine can only be re-started intentionally.

The machine has a sharpener which is extremely easy and safe to use.

The food plate, transparent protections, slice deflector, sharpener and blade cover can be removed for cleaning.

#### **4.3.1 Safety**

The mechanical safety devices are the following:

- Irremovable safety ring around the blade (blade protection);
- Food plate which can only be removed if the regulating knob of the thickness plate is in the 'zero' position and the carriage is at the end of its position on the operator's side. Once the arm complete with food plate has been removed the thickness plate is locked in the above mentioned position;
- Safety guard on meat table, if present;

The electric safety devices are the following:

- Start-up with start and stop buttons with a low tension control circuit that also requires a voluntary re-start of the machine in the case of an electric circuit interruption.

#### 4.3.2 Residual risks



**WARNING:** The safety ring around the blade is made according to the European regulation (EN 1974:1998) but this protection does not completely eliminate risks in the sharpening area

**DO NOT use the machine if you are not in perfect psychological and physical conditions and NOT allow anyone to get close during use.**

**Operate with great attention; NOT get distracted!**

**Slice only the permitted products; please do NOT try any cutting test with prohibited products.**

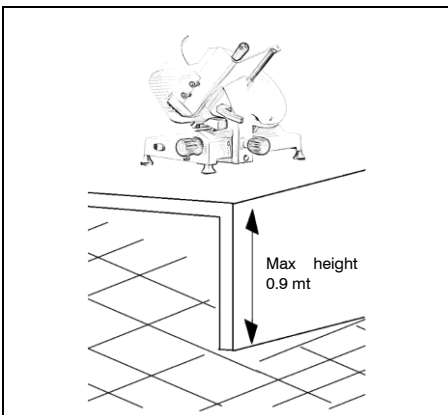
**WHEN CLEANING, LUBRICATING SHARPENING THE BLADE, ALWAYS USE PROTECTIVE GLOVES AND CUT RESISTANT TO TEARING.**

## 5. INSTALLATION

### 5.1. Installing the machine

Install the machine on a surface which is level, smooth, dry and suitable for the weight of the machine plus the food to be sliced; refer to paragraph 3.1.

**WARNING:** Check that there is nothing that can get in the way of the meat table and the food that is to be cut on the plate.

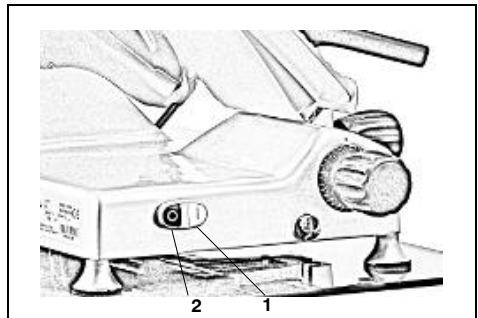


### 5.2. Command description

#### 5.2.1 Start and stop buttons

- Press the I button (1) to start the blade;
- Press the 0 button (2) to stop the blade moving.

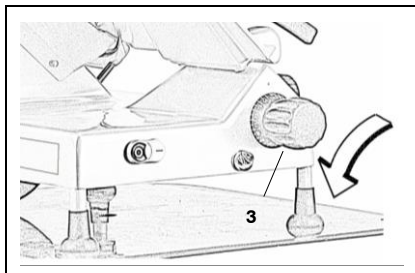
The machine is working correctly when the light in the switch is on.



#### 5.2.2 Graduated knob for slice thickness

The thickness of the slice is regulated by turning the graduated scale knob (3) counterclockwise.

Regulating field: see paragraph 3.1.

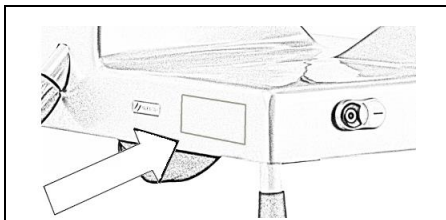


### 5.3 Electrical connection

The machine must be installed close to an EEC regulation socket in a system which conforms to the regulations in force with:

- magnetothermal protection;
- automatic differential switch;
- grounding system.

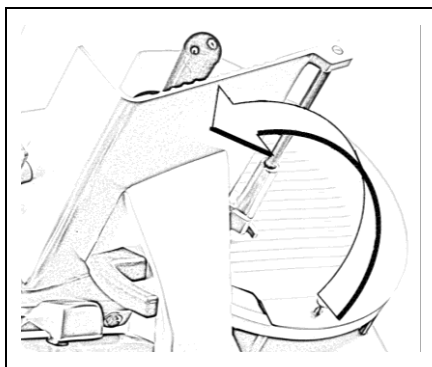
**Before connecting, verify that the electric supply mains is suitable for the machine by checking the technical data plate on the machine.**



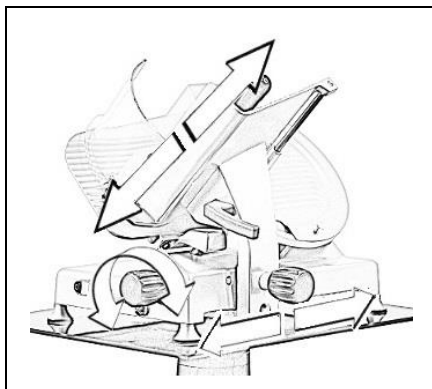
The slicer is fitted with a power supply cord of about 2m length, complete with a plug to allow a simple disconnection from the electric supply mains. **ALWAYS** indicate the presence of the power supply cord if the slicer cannot be installed near a socket and if in the installation zone there is a transit of people. If the power supply cord is not long enough you will require the technical assistance service and do not proceed with a temporary electrical connection.

### 5.4 Checking direction of blade rotation (only for machines with three phase motor)

1. Start the machine;
2. Check the working light is on;
3. Check the blade rotates in the direction indicated by the arrow (counterclockwise looking at the machine from the side of the blade cover);
4. If the blade goes round in the opposite direction (clockwise) stop the machine immediately and **call a qualified person to invert the feed wires of the plug.**



5. Check the food plate and food press move smoothly.
6. Check the working and regulation of the thickness plate.



## 6. USING THE SLICER

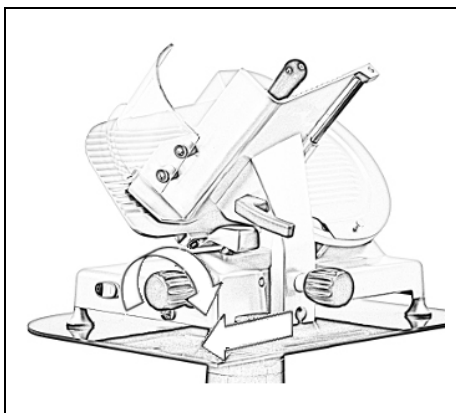
### 6.1 Loading the goods on the meat table and cutting



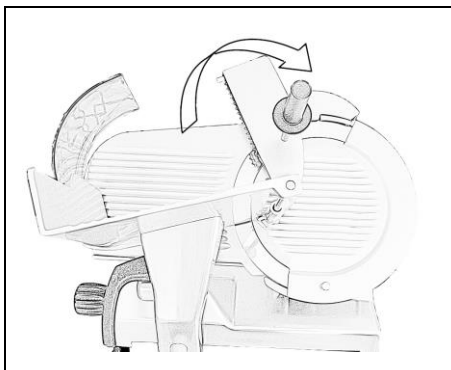
**You must load the products when the machines is turned off in order to avoid hits that could damage the blade.**

#### GRAVITY SLICER

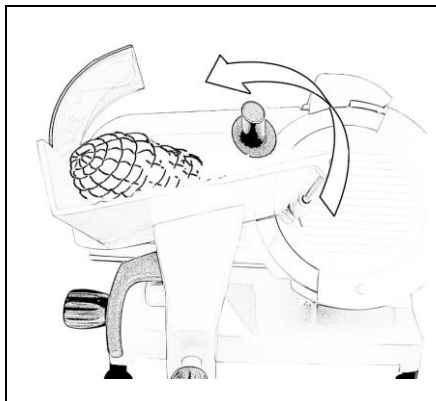
1. Check that the regulating knob for slice thickness is on '0';
2. Pull back the carriage completely (towards the operator) to the loading position.



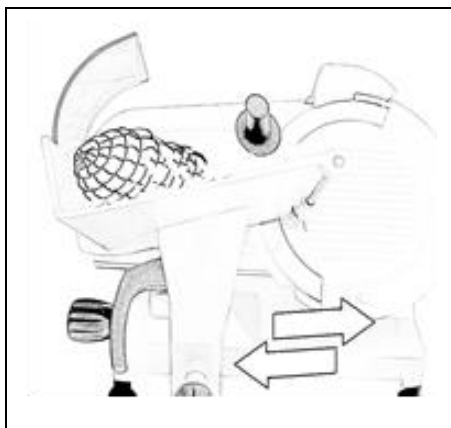
3. Lift up the food press and put it in the rest position;



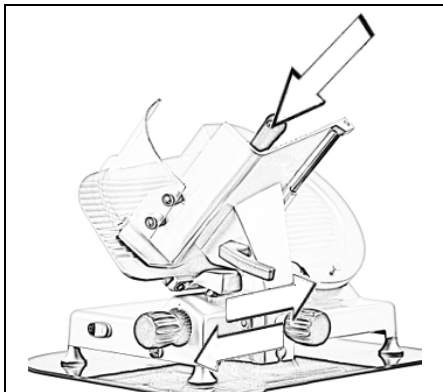
4. Place the food to be sliced on the plate against the operator's side. The food will press against the thickness plate because of its weight. Block it with the food press by pressing down slightly;



5. Regulate the thickness of the slice. Start the blade by pressing the I button. Grip the handle attached to the meat table support and begin an alternate cutting movement;



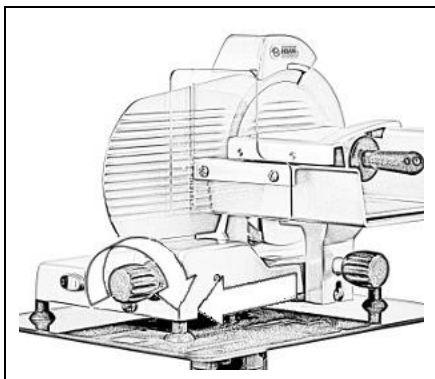
6. When the weight or size of the goods do not allow a proper cutting for reasons of weight, use the food press hand-grip;



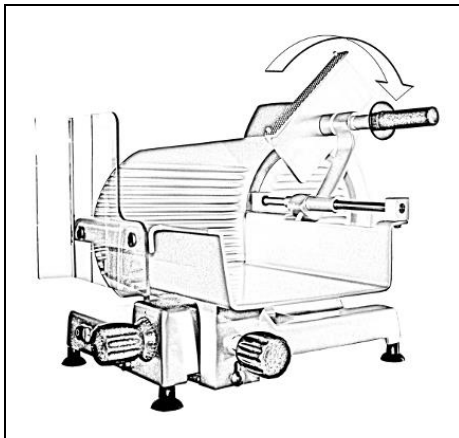
7. At the end of the cutting operations turn the thickness regulating knob back to '0' and pull back the carriage. Stop the blade movement by pushing the 0 button.

### STRAIGHT FEED SLICER FOR MEAT

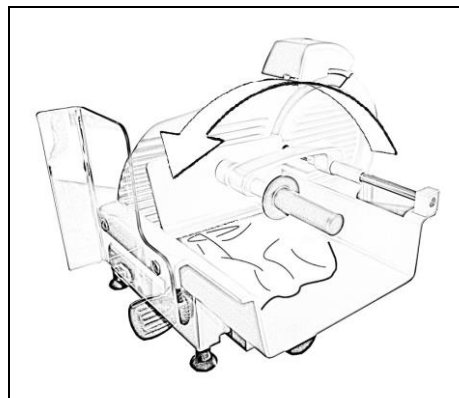
1. Check that the regulating knob for slice thickness is on '0';
2. Pull back the plate completely (towards the operator) to the loading position.



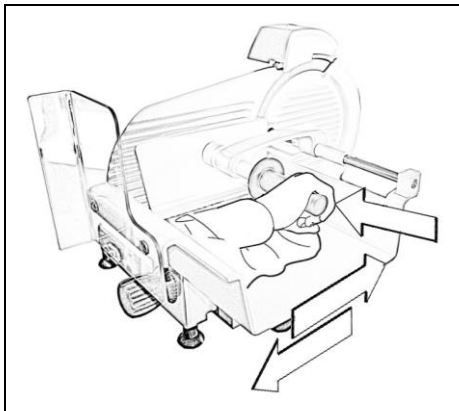
3. Lift up the food press and put it in the rest position;



4. Place the meat to be sliced on the plate against the operator's side. Block it with the food press by pressing down slightly;



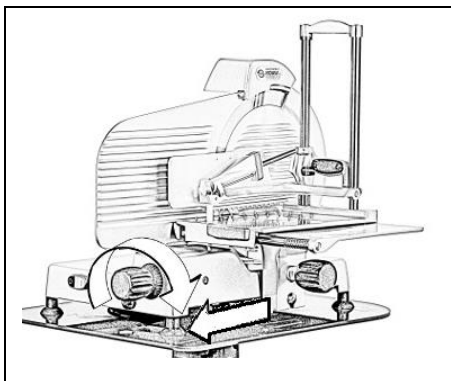
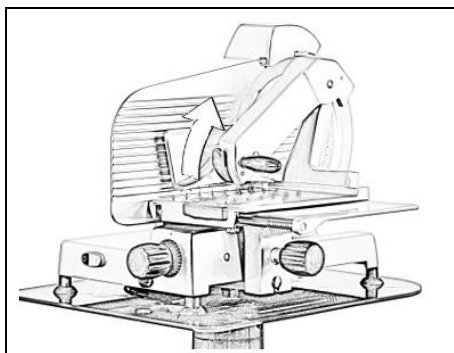
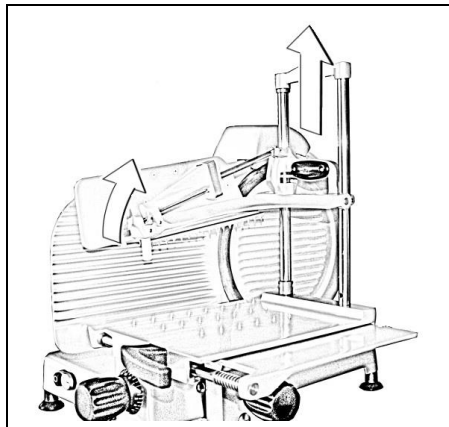
5. Regulate the thickness of the slice. Start the blade by pressing the I button. Grip the handle of the food press and start cutting with combined pressure parallel to the blade (alternating movement of the food) and perpendicular to the same (advancement of food);



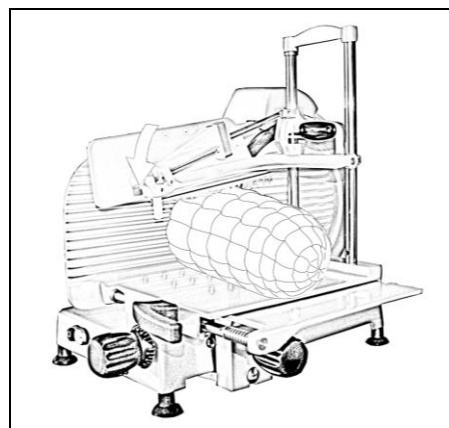
6. At the end of the cutting operations turn the thickness regulating knob back to '0' and stop the blade movement by pushing the 0 button.

### STRAIGHT FEED SLICER FOR SAUSAGE

1. Check that the regulating knob for slice thickness is on '0';
2. Pull back the food plate completely (towards the operator) to the loading position;

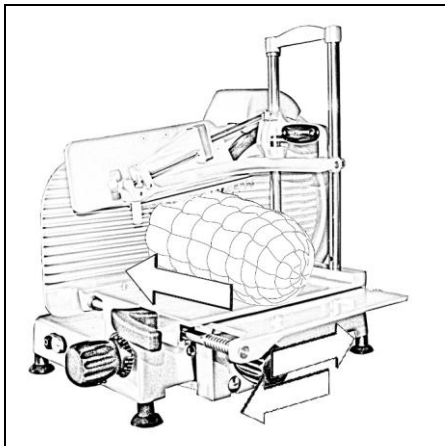


3. Lift up the food press using the unblocking lever/s;
4. Place the cold cuts on the plate with the ridged surface parallel to the thickness plate;





5. Regulate the thickness of the slice.  
Start the blade by pressing the I button. Grip the handle of the plate and start cutting with combined pressure parallel to the blade (alternating movement of the food) and perpendicular to the same (advancement of food);



6. At the end of the cutting operations turn the thickness regulating knob back to '0' and stop the blade movement by pushing the 0 button;

7. To remove the cold cuts use the maneuvering lever.

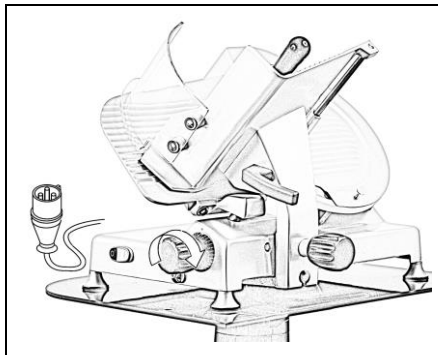
## 6.2 Cleaning the slicer

### 6.2.1 General information

The machines must be properly cleaned at least once a day; if necessary even more.  
If the machines have not been used for a while they must be cleaned before use as well.

### 6.2.2 Disassembling the machine for cleaning

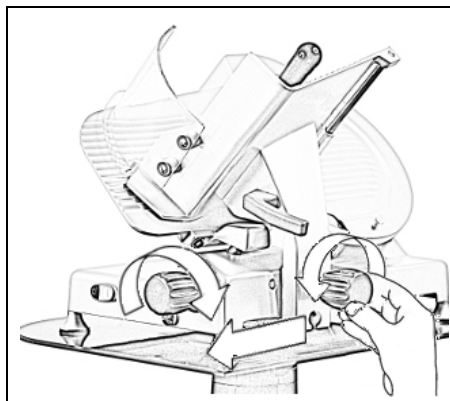
1. Disconnect the plug from the electric mains supply;
2. Turn the regulating knob of the thickness plate to '0';
3. Remove the various components as described in the following paragraphs.



### Disassembling the food plate

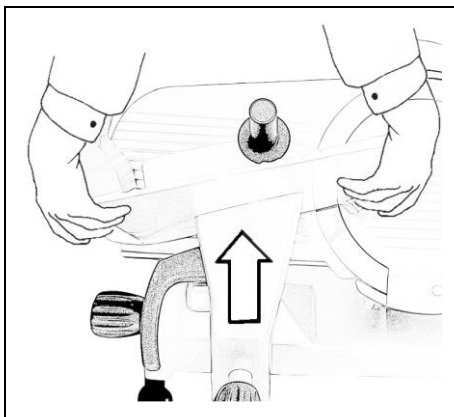
1. With the regulating knob of the thickness plate on '0' pull back the meat table support all the way towards the operator;
2. Turn the locking knob counterclockwise all the way while keeping the support at the end until the safety device of the thickness plate can be heard.

**WARNING:** To correctly carry out this operation it could be necessary to move the thickness regulating knob at the same time taking it 1-2 mm over the '0' position.



3. Take out the whole group by pulling it upwards.





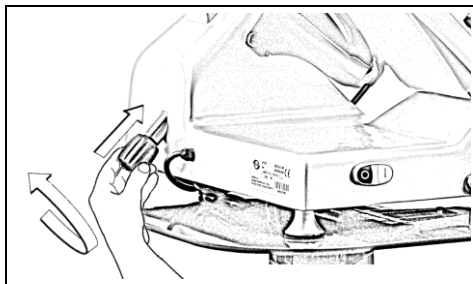
### Disassembling the slice deflector

1. Remove the slice deflector, moving it like shown in the picture;

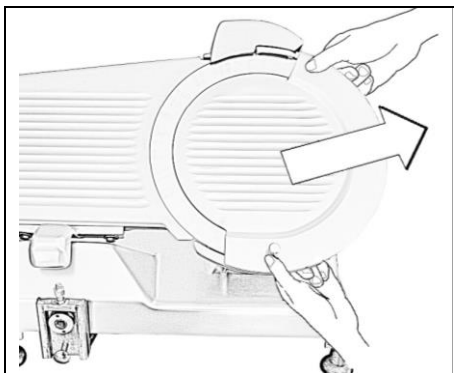


### Disassembling the blade cover

1. Completely unscrew (counterclockwise) the knob of the tie rod;

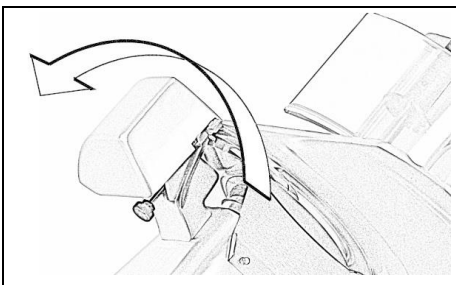


2. If the blade cover is tight, loosen it with pressure on the tie rod knob. Take out the tie rod and remove the blade cover.

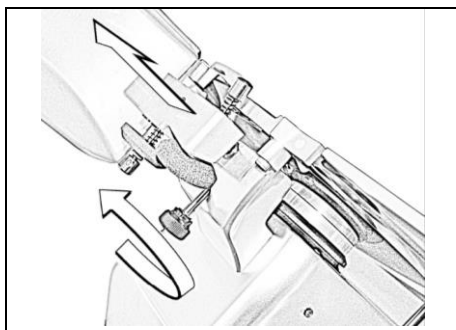


### Disassembling the sharpener

1. Lift the sharpener cover (for mod. Ø300/330/350 mm);



2. Loosen the side knob of the sharpener block without removing it;
3. Remove the whole sharpener by pulling upwards.





### 6.2.3 Cleaning the machine and the parts have been removed

#### PRODUCTS TO BE USED

Only use hot water and a biodegradable detergent for dishes with a 7-8 PH, at a temperature of no lower than 30°C using a soft, spongy cloth and nylon brush for the sharp food press.

**WARNING:** For cleaning the sharp areas of the plates, the food press and the blade, we recommend using protective gloves. Rinse off detergent using a clean cloth dampened with fresh water.

**Do not use abrasive, acids products or brushes that could damage the machine. Do not clean the slicer with water or stream jets or similar methods. Do not put the removed parts in the dishwasher.**

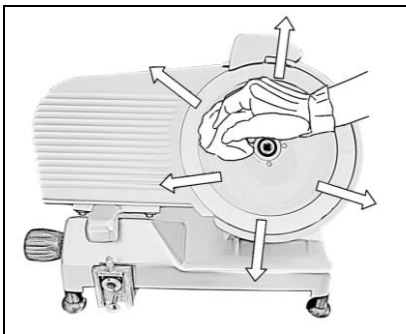
#### Cleaning the blade



#### DANGER!!

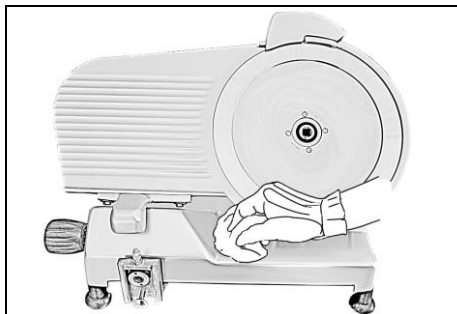
**WARNING:** Use protective gloves and concentrate on the job at hand.

1. Press a damp cloth on the surface of the blade and move it slowly from the center to the edge, as shown in the picture, on the side of the blade cover and on the other side;
2. Dry in the same way using a dry cloth.



### Cleaning the machine body

Clean the machine body with a damp cloth or a sponge rinsing frequently with hot water. Dry carefully.



### Cleaning the sharpener

Clean the body with a damp cloth and the grindstones with a semi-rigid nylon brush.

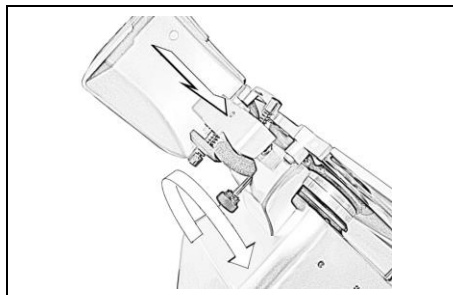
### Cleaning the components in the base

The components contained in the base do not need any special cleaning; occasionally remove the dust that can accumulate in the end area of the carriage and of the thickness plate regulation.

### 6.2.4 Reassembling the slicing machine

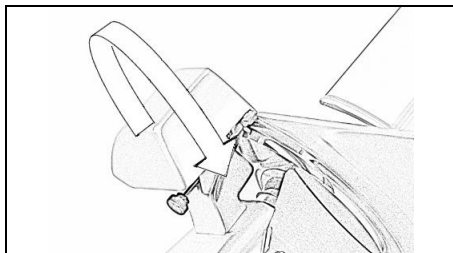
#### Reassembling the sharpener

1. Make sure the blocking knob is loose (about 10 turns);
2. Insert the sharpener as shown in the picture until it stops at its correct position;
3. Block the sharpener by turning the knob all the way;



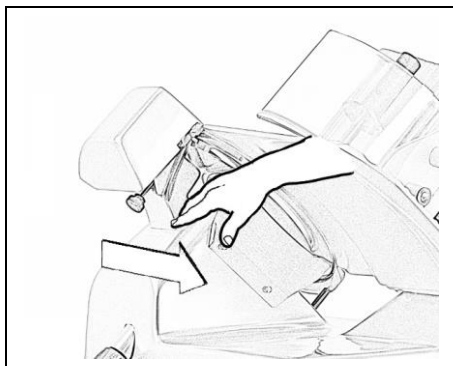


4. Close the sharpener cover (Ø300/330/350mm).



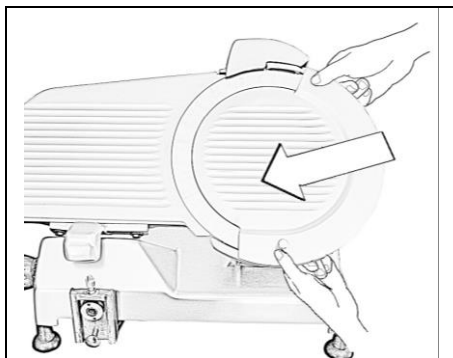
### Reassembling the slice deflector

1. Put carefully the slice deflector in its original position, as shown in the picture.

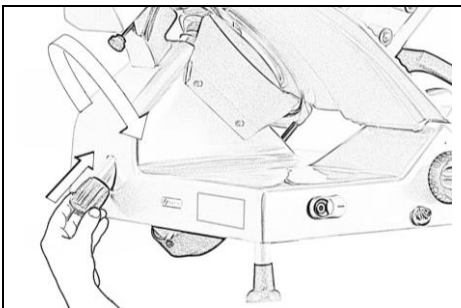


### Reassembling the blade cover

1. Replace the blade cover as shown in the picture making sure the section joint is in its proper place;

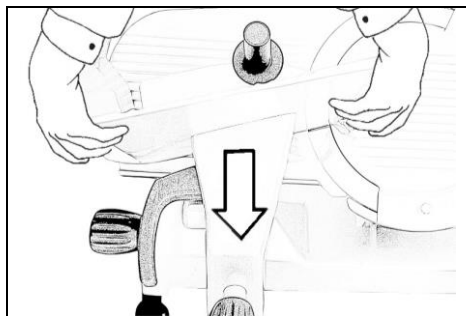


2. Insert the tie rod for locking and screw completely.

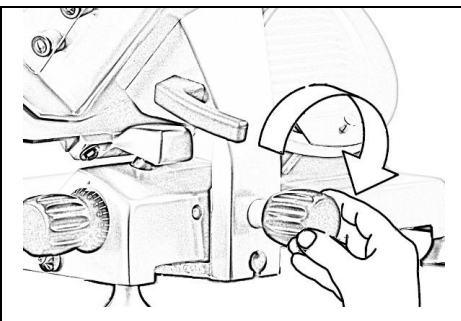


### Reassembling the food plate

1. Insert the entire group on the carriage as shown in the picture;



2. Tighten the locking knob;



3. Check that the carriage moves freely;  
4. Check that the slice thickness regulator works correctly.

## 7. MAINTENANCE AND REPAIRS

### 7.1 General information

The operator is allowed to carry out the following maintenance:

- Blade sharpening, periodically;  
The interval and length of the sharpening obviously depend on the use of the machine (work times and type of product used)
- Lubrication of the carriage guide bars, weekly;
- Lubrication of guide rod/s of the plate and the food press, weekly;
- Check the conditions of the electric cable and the cable gland on the base of the machine, periodically.

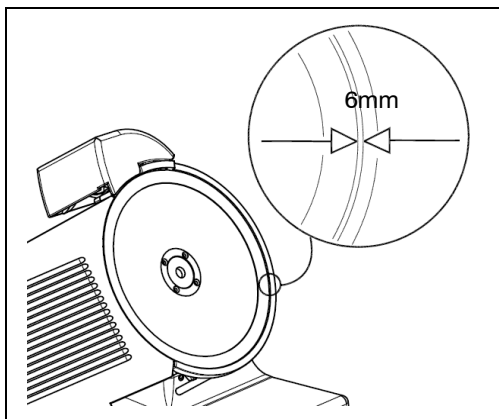
Maintenance to be carried out exclusively by personnel authorized by the manufacturer is as follows:

- Replacing the blade;
- Replacing the sharpener grindstones;
- Replacing the motor belt;
- Replacing the components of the electric system under the base;
- Repairing the structural parts, repairing and/or replacing components under the base.

### 7.2 Sharpening the blade

**Note:** The sharpening operation is to be carried out only when the machine has been carefully cleaned as described in the previous paragraphs.

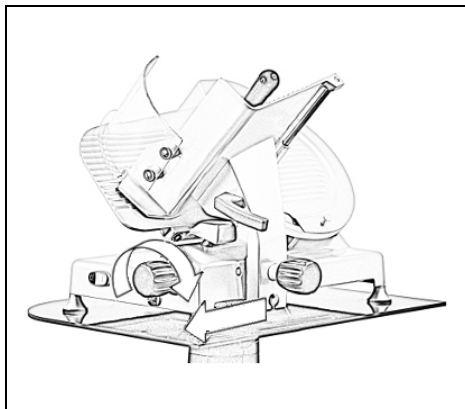
**WARNING:** The blade can be sharpened up until the distance between the cutting edge of the blade and the inside border of the blade guard ring is no more than 6 mm., corresponding to a decrease of about 10 mm. of the size of the original diameter. Once this value has been reached, it is **NECESSARY TO REPLACE THE BLADE** and this operation must be carried out **EXCLUSIVELY** by personnel authorized by the manufacturer.



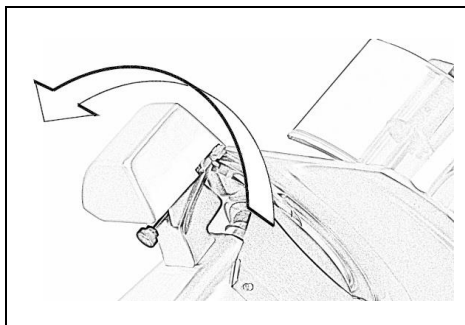
### 7.2.3 Carrying out the sharpening

**NOTE:** Before starting this operation, check that the grindstones have been cleaned.

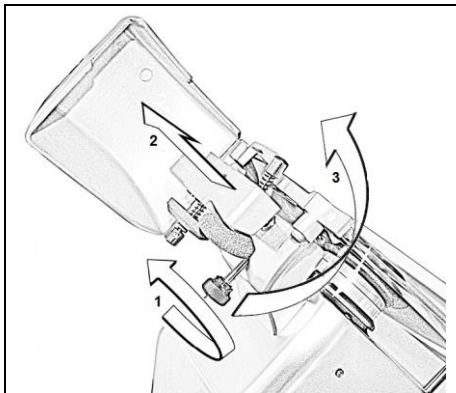
1. Position the slice thickness regulating knob on '0';
2. Pull back the food plate all the way.



3. Lift the sharpener cover (Ø300/330/350 mm).



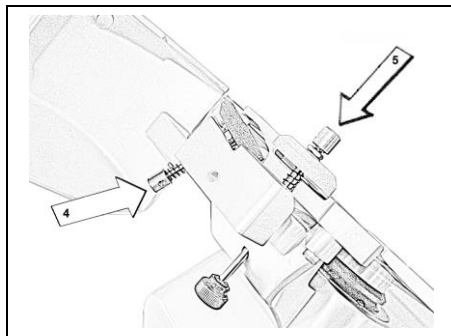
4. Loosen the blocking knob of the sharpening group (1);
5. Lift the sharpener (2) as shown in the picture and turn it 180° (3);
6. Release it and completely retighten the blocking knob;
7. Start the blade by pressing the I button;



**WARNING:** This operation must be performed carefully and attentively.  
**DANGER!**

8. Carry out the sharpening of the blade by pressing the sharpening grindstone button and keeping it pressed for 10-15 seconds (4);
9. Press the deburring button and keep it pressed for 2-3 seconds (5);
10. Stop the machine;

**Note:** Don't insist too much (more than 2-3 seconds) with the deburring operations in order to avoid damage to the blade edge.



11. Return the sharpener body to the rest position and close the cover.

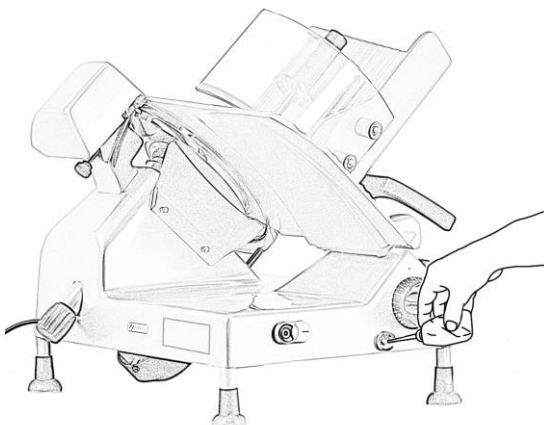
### 7.3 Lubricating the guide bars of the carriage (weekly)



**WARNING: Only use white vaseline oil.  
DO NOT USE VEGETABLE OILS!**

1. Move the carriage as close as possible to the operator;
2. Insert the oiler in the special hole;
3. Squeeze the oiler so that a small amount of oil goes into the hole;
4. Remove the oiler and slide the carriage 3/4 times.

NB: Not all machines are equipped with oiler screw. If so, lift the machine and lubricate the carriage bar directly.

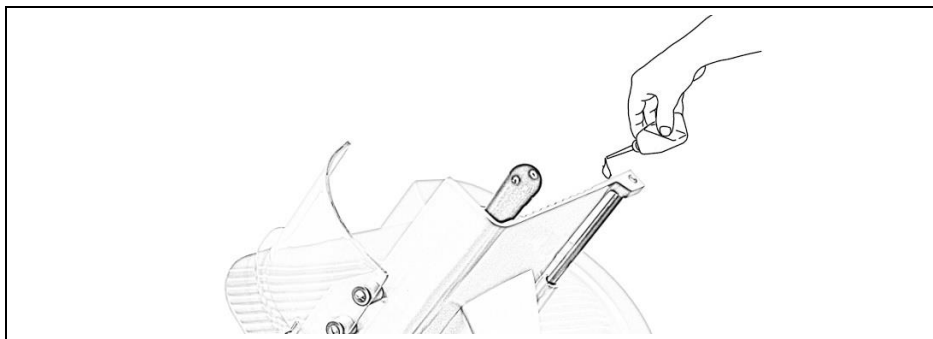


### 7.4 Lubricating the transversal guide rods of the plate and food press (weekly)



**WARNING: Only use white vaseline oil.  
DO NOT USE VEGETABLE OILS!**

1. Put a small amount of oil on the rod and slide the group 3/4 times;
2. Clean as necessary removing any excess oil.





## 8. LOCATING AND ELIMINATING FAILURES

**WARNING:** In this chapter the most common problems caused while using the slicing machine are listed together with the necessary operations to eliminate the possible causes.

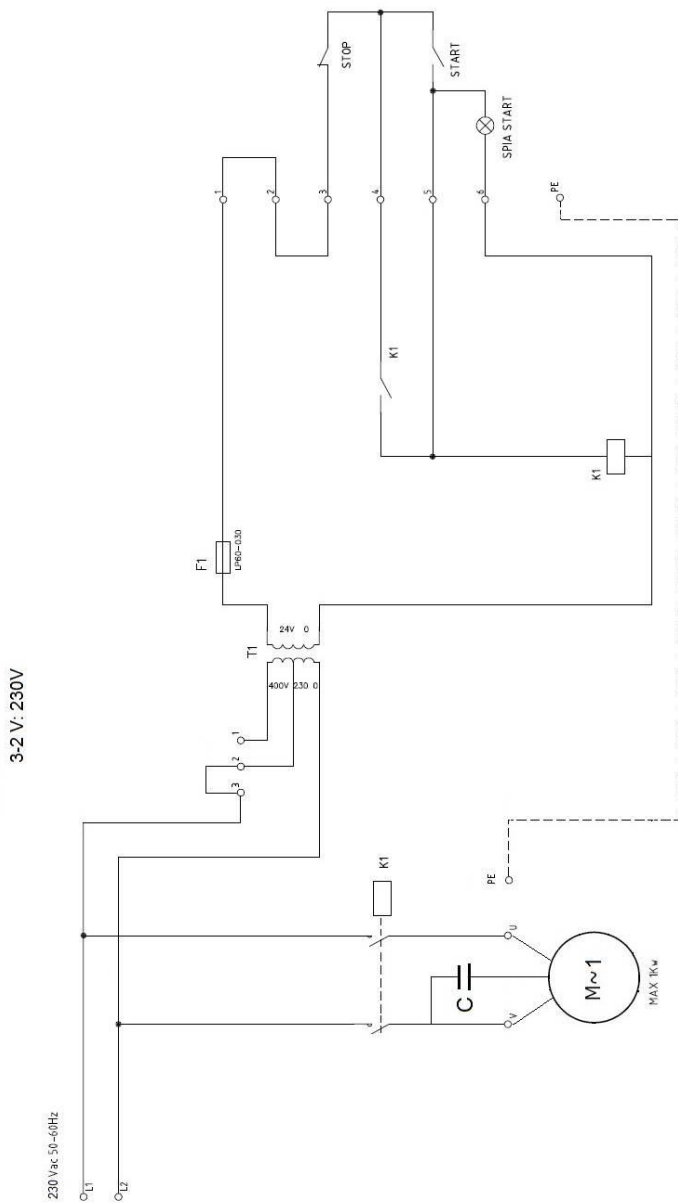
**If the problem persists ask for assistance from a qualified person authorized by the manufacturer, do not insist on looking for the cause.**

PROBLEM	PROBABLE CAUSE	CURE
Pressing the start button the machine does not start.	No electricity.	Check that the plug is correctly inserted.
Pressing the start button the machine starts but the working light does not come on.	Light is defective.	Do not use the machine if the light does not work. Contact service for assistance.
The machine starts but the motor heats up too much, it gives off a bad odour.	Defective motor.	Do not use the machine. Contact service for assistance.
The machine vibrates.	Defective transmission.	Contact service for assistance.
Excessive resistance in cutting the product.	The blade is not sharp.	Sharpen the blade.
The blade slows or stops under stress.	Loose belt.	Contact service for assistance.
Sharpening is no longer regular.	Grindstones are excessively dirty.	Clean the grindstone.
	Grindstones worn out.	Replace the grindstones. Contact service for assistance.
The sliced product is frayed and irregular.	The blade is not sharp.	Sharpen the blade.
	The blade is excessively used	Replace the blade. Contact service for assistance.
The machine does not stop when the stop button is pressed.	Control circuit is defective.	Pull out the plug to stop the machine and immediately contact service for assistance.

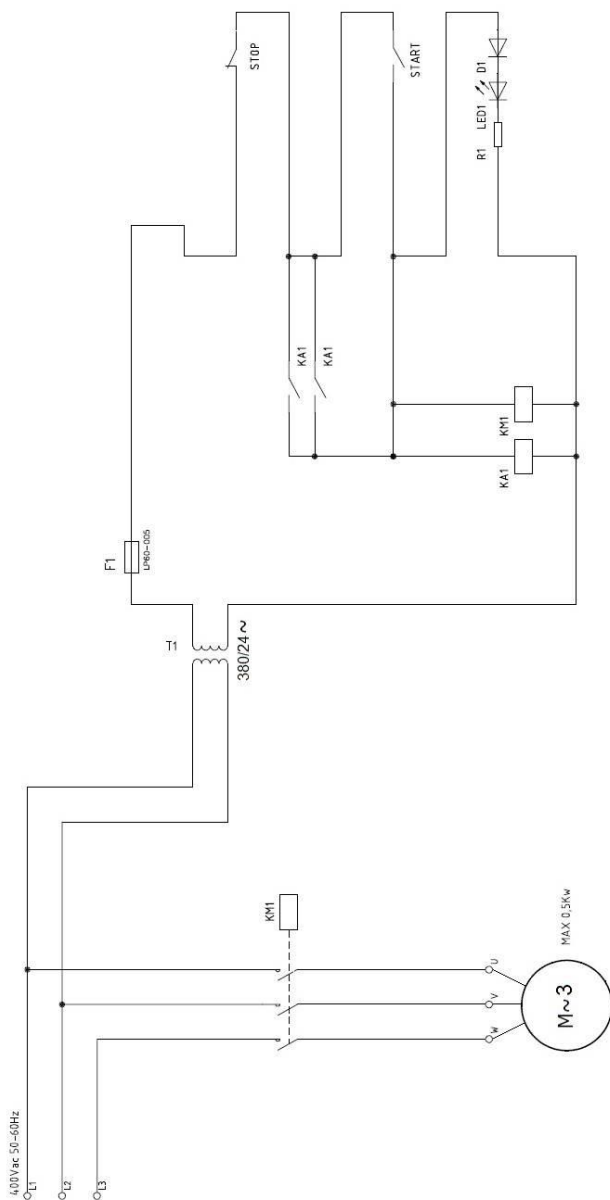
**V.230 50/60Hz mod. 220/250/275/300**



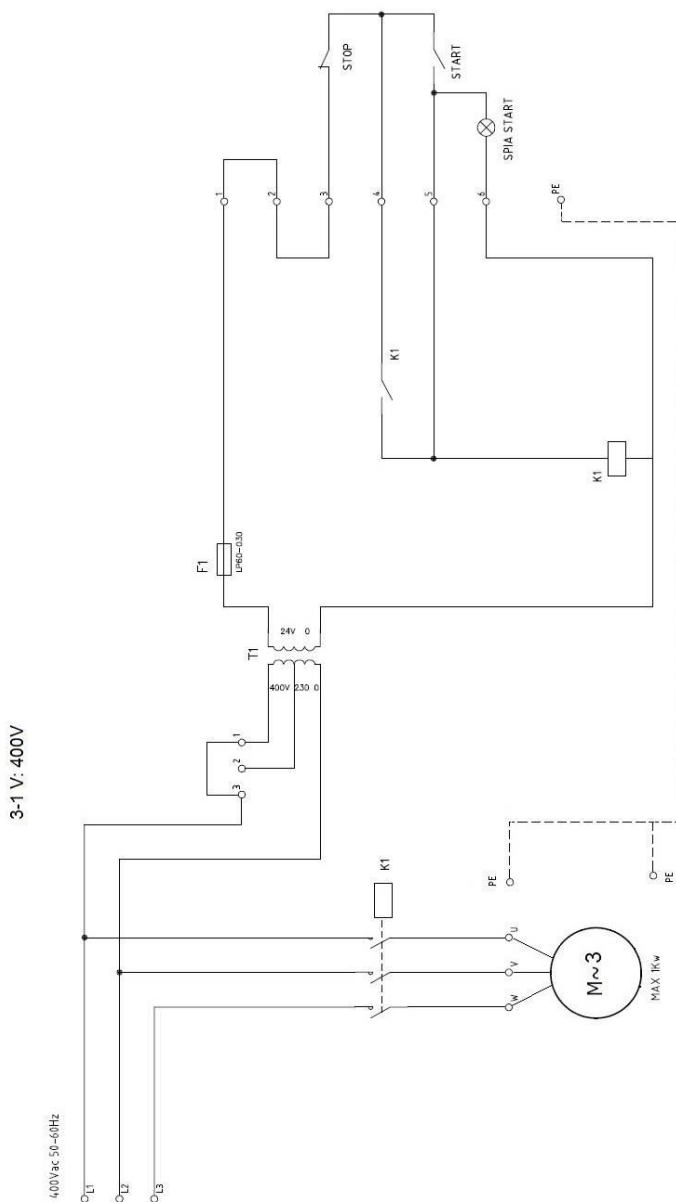
**V.230 50/60Hz mod. 300/330/350**



# V.400 50/60Hz mod. 220/250/275/300



# V.400 50/60Hz mod. 300/330/350





## 10. DISMANTLING THE SLICING MACHINE

The machines are made up of:

- aluminium/magnesium alloy structure;
- insertions and various in stainless steel;
- electric parts and wires;
- electric motor;
- plastic materials, etc.

If disassembly and dismantling are to be carried out by a third party, only consult firms that are authorized in the demolition of the above mentioned materials.

If you carry out the dismantling yourself the materials must be separated according to type and consult a specialized firm for their disposal.

Always abide by the regulations in force in your country.

**WARNING:** In any case it is necessary to consult the maker or qualified personnel authorized by the maker for removal of the circular blade and subsequent removal of the cutting wire so that it can be disposed of safely.

**DO NOT ABBANDON SCRAPS WHERE THERE IS FREE ACCESS (THERE SHOULD BE BARRIERS AND SIGNS) BECAUSE THIS CAN BE VERY DANGEROUS FOR PEOPLE, SPECIALLY CHILDREN AND ANIMALS; THE OWNER HAS SOLE RESPONSIBILITY.**

## 11. SUMMARY OF RESIDUAL RISKS AND ATTENTION OF THE USE OF THE MACHINE

**WARNING:** The safety ring around the blade is made according to the European regulation (EN 1974:1998) but this protection does not completely eliminate risks in the sharpening area.

DO NOT use the machine if you are not in perfect psychological and physical conditions and NOT allow anyone to get close during use;  
operate with great attention; NOT get distracted!

Slice only the permitted products; please do NOT try any cutting test with prohibited products.

**WHEN CLEANING, LUBRICATING SHARPENING THE BLADE, ALWAYS USE PROTECTIVE GLOVES AND CUT RESISTANT TO TEARING. DANGER OF CUTTING!**

Do not remove the transparent protection and do not change or exclude the mechanical and electrical protections.

In requests for technical assistance or ordering spare parts, always refer to the data plate and the serial number of the machine.

For any exceptional maintenance (replacing grindstones, blade, etc.) please contact the manufacturer or qualified and authorized personnel.

**WARNING:** Please do not make cutting tests with forbidden products.

Any improper use of the machine releases the manufacturer from any responsibility for accidents to persons or situations and invalidate the warranty provided.



Before connecting, verify that the electric supply mains is suitable for the machine by checking the technical data plate on the machine

Do not use the machine with electrical connections of a “temporary” nature.

You must load the products when the machines is turned off in order to avoid hits that could damage the blade!

Before cleaning or carrying out any maintenance, disconnect the machine from the electric mains supply.

Do not use abrasive, acids products or brushes that could damage the machine. Do not clean the slicer with water or stream jets or similar methods.

Do not put the removed parts in the dishwasher.

**WARNING:** The blade can be sharpened up until the distance between the cutting edge of the blade and the inside border of the blade guard ring is no more than 6 mm., corresponding to a decrease of about 10 mm. of the size of the original diameter. Once this value has been reached, it is **NECESSARY TO REPLACE THE BLADE** and this operation must be carried out **EXCLUSIVELY** by personnel authorized to by the manufacturer.

Only use white vaseline oil.

**DO NOT USE VEGETABLE OILS!**