

### 7.5 - BLADE

Check that the blade does not lose more than 10mm of its original diameter. To have it replaced call the "SERVICE CENTRE".

### 7.6 - SHARPENING STONES

Check that the grinding moles retain their abrasive property during sharpening operations. If the contrary is true, they must be replaced not to damage the blade; therefore call the "SERVICE CENTRE".

### 7.7 - LUBRICATION OF SLIDING GUIDES

From time to time pour some oil drops (from the oil phial provided with the slicer) onto the round bar along which the carriage slides back and forth; this operation can be carried out through the hole (OIL) next to the dial knob.

## CHAP.8 - MACHINE DISPOSAL

### 8.1 - PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it: **disconnect it from mains and eliminate the electrical connections.**

### 8.2 - MACHINE DISPOSAL

When the machine is out of service, it can be eliminated easily. To dismantle the slicer, contact a specialized centre, paying attention to the different materials used (see chap.1 § 3.2).

**SERVICE CENTRE  
AUTHORISED DEALER**

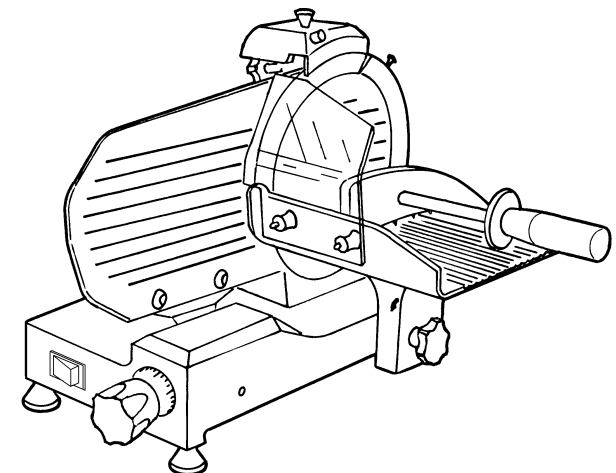
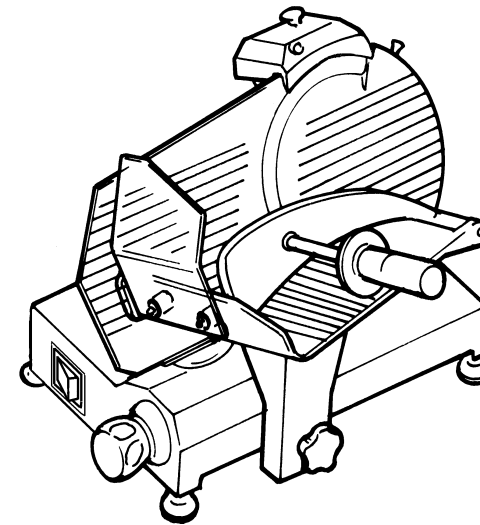
Household slicers of this line:

**M** 220-220A.I.-250-275-300

**M Vert.** 220 - 250 - 275

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## OPERATING AND MAINTENANCE MANUAL



## INTRODUCTION

- This manual is meant to provide customers with information on the slicer and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term.
- This manual is to be used by qualified and skilled people well informed about the use of the slicer and its periodical maintenance.

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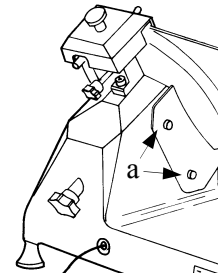
### **6.2.3 - sharpener cleaning**

The sharpener cleaning is carried out by rubbing the sharpening stones a brush dampened in alcohol.

If the sharpener is incorporated, the stones must be placed in the safety position to be cleaned, which means that they must be turned towards the side opposite to the blade.

### **6.2.4 - deflector cleaning**

The two screws (a) locking the deflector must be unscrewed to remove it (*see FIG. n°13*).



*FIG. n°13 - View of the deflector*

At this stage clean the deflector with hot water and neutral detergent.

## **CHAP. 7 - MAINTENANCE**

### **7.1 - GENERAL FEATURES**

Before starting maintenance it is necessary to:

- a) disconnect the power supply cord plug from the socket to isolate the slicer from the electric circuit completely.
- b) place the dial knob adjusting the thickness plate in the “0” position.

### **7.2 - BELT**

The belt is not to be adjusted. Generally it must be replaced after 3/4 years; in this case please call your authorized “SERVICE CENTRE”.

### **7.3 - FEET**

Feet may deteriorate and lose elasticity thus reducing the stability of the slicer. In this case they must be replaced.

### **7.4 - POWER SUPPLY CORD**

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the “SERVICE CENTRE” to have it replaced.

### 6.2.2 - Blade and blade guard cleaning

Unscrew the knob of the tie screw (1) (see FIG. n°12) so as to release the blade guard (2).

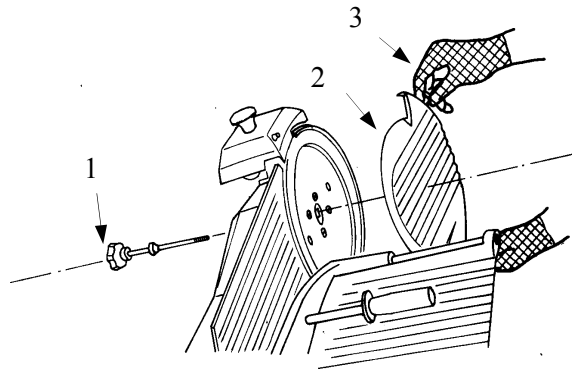


FIG. n°12 - Release of the blade guard

**N.B.** The blade guard must be cleaned accurately with hot water and neutral detergent.

**WARNING:** The blade cleaning must be carried out with metal gloves (3) with a wet cloth. To clean the blade on the opposite surface, it is necessary to remove the blade (see FIG. n°13).

**N.B. DO NOT PUT ANY OF THE COMPONENTS IN THE DISHWASHER.**

5.3.2 - sharpening of blade with incorporated sharpener

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## CHAP. 1 - INFORMATION ON THE SLICER

### 1.1 - GENERAL PRECAUTIONS

- The slicer must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Although the slicer is equipped with safety devices in the dangerous points, it is recommended not to touch the blade and the moving components.
- Before starting cleaning and maintenance, disconnect the slicer plug from the supply socket.
- Assess the risks carefully when protection devices are removed to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cords is absolutely necessary; a worn-out or damaged cord can expose users to great electric shock hazard.
- If the slicer shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the "SERVICE CENTRE".
- Do not use the slicer for frozen products, meat and fish with bones and any products other than foodstuffs.
- **Do not use the slicer without the help of the meat pusher, when the meat is nearly finished.**
- **Do not place yourself in dangerous position , the blade may cause injuries.**
- The manufacturer is not liable in the following cases:
  - ⇒ if the slicer has been tampered by non-authorized personnel;
  - ⇒ if some parts have been substituted by non original spare parts;
  - ⇒ if the instructions contained in this manual are not followed **accurately**;
  - ⇒ if the slicer is not cleaned and oiled with the right products.

### 1.2 - SAFETY SYSTEMS INSTALLED IN THE SLICER

#### 1.2.1 - MECHANICAL SAFETY SYSTEM

The mechanical safety system includes (see 1.3.3):

- blade guard;
- cover;
- meat pusher;
- hand cover on meat hopper;
- meat hopper + finger protection.

## CHAP. 6 - ORDINARY CLEANING

### 6.1 - GENERAL FEATURES

- The slicer cleaning must be carried out at least once a day or more frequently, if necessary.
- Cleaning must be extremely accurate for those parts of the slicer which are directly or indirectly in contact with foodstuffs.
- The slicer must not be cleaned with water-cleaners and high pressure jets of water, but use water and neutral detergent. **Do not use other detergents.** Tools, brushes and other devices likely to damage the slicer's surface must not be used.

Before carrying out any cleaning operation it is necessary to:

- 1) disconnect the power supply plug from the socket to isolate the slicer from the rest of the electric circuit completely;
- 2) set the dial knob adjusting the sail to the "0" position.

**WARNING: Pay attention to residual risks due to cutting and/or sharp edges.**

### 6.2 - SLICER CLEANING PROCEDURE

#### 6.2.1 - cleaning of the meat hopper (see FIG. n°11)

The carriage (meat hopper + arm + stem) is easily removable:

- with the dial knob set in the "0" position (1);
- unscrew the locking knob (2), placed underneath, slide the carriage laterally (a).
- once the carriage has been removed, the meat hopper can be accurately cleaned with hot water and neutral detergent (PH 7).

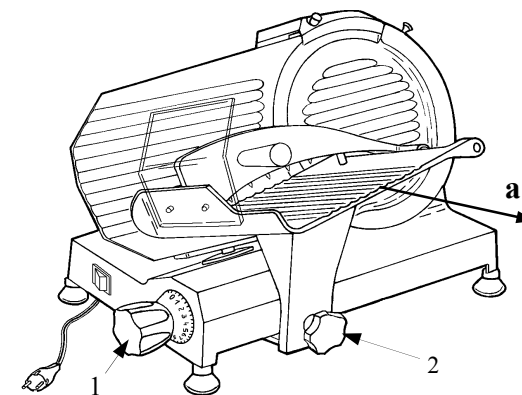


FIG. n°11 - Release of the carriage

### 5.3.2 - Sharpening of the blade with incorporated sharpener

**WARNING:** Before proceeding with blade sharpening, remain alert to the **RESIDUAL RISKS** (see §1.2.2) that refer to the hazard of injury if the instructions below are not followed.

Contrarily if the slicer is equipped with an incorporated sharpener (fixed) instructions are as follows (see FIG. n°9a-b-c - Operating of the incorporated sharpener):

- 1 After disconnecting the plug from the supply socket, clean accurately the blade with denaturated alcohol so as to remove grease.
- 2 Loose the small knob (1), lift the sharpener (2) up to the locking position (a) and let it rotate 180° (b). Then let it move up to the travel end (c) so that the blade is positioned between the two sharpening stones. Relock the knob (1).
- 3 Switch on the slicer by pushing the switch.
- 4 Push the small button (3), let the blade rotate against the grinding mole for 30/40 sec. to produce burr on the blade edge.
- 5 Push buttons (3 and 4) simultaneously for 3/4 seconds and then leave them simultaneously.

**NOTE:** Do not carry out this operation for more than a few seconds, as mentioned above, in order to prevent the dangerous twisting of the blade cutting edge.

- 6 It is recommended to clean the sharpening stones after the sharpening procedure (see sharpener cleaning § 6.2.3).
- 7 Once the sharpening has been completed, set the slicer to its original position with the reverse procedure.

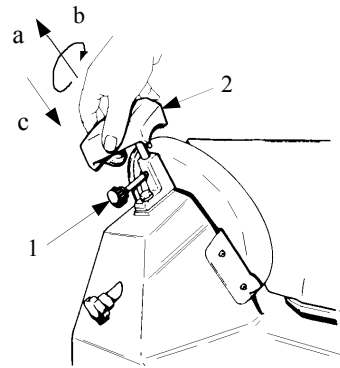


FIG. n°10 - a

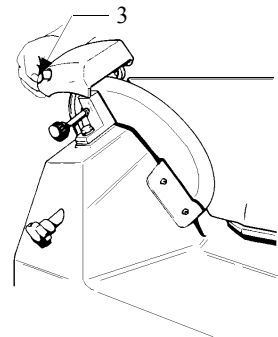


FIG. n°10 - b

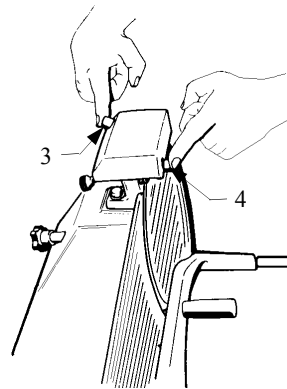


FIG. n°10 - c

### 1.2.2 - ELECTRICAL SAFETY SYSTEM

The safety system installed to protect users against electrical risks is in compliance with EC directives 72/23, 89/336 and regulations EN 60335-2-14, EN 55014.

The slicer is equipped with:

a micro-switch which stops the slicer in case the tie rod for blade guard is removed (see FIG. n°1); the micro-switch prevents from restarting the slicer if the guard has not been set in the switch-off position.

Even though CE household slicers are provided with electrical and mechanical protections (when the slicer is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS** that cannot be eliminated completely; these risks are mentioned in this manual under the title **WARNING**. The blade and other parts of the machine can cause cuts and injuries.

### 1.3 - SPECIFICATIONS OF THE SLICER

#### 1.3.1 - general description

Our firm has designed and manufactured the CE line of household slicers to cut foodstuffs (as salami and meat) in order to guarantee:

- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standards due to an accurate choice of materials and a smooth design of the slicer components which come into contact with products so as to obtain easy and total cleaning and easy disassembly;
- the greatest accuracy in cutting foodstuffs thanks to a cam mechanism;
- solidity and stability of components;
- the highest degree of noiselessness due to belt drive;
- great handiness.

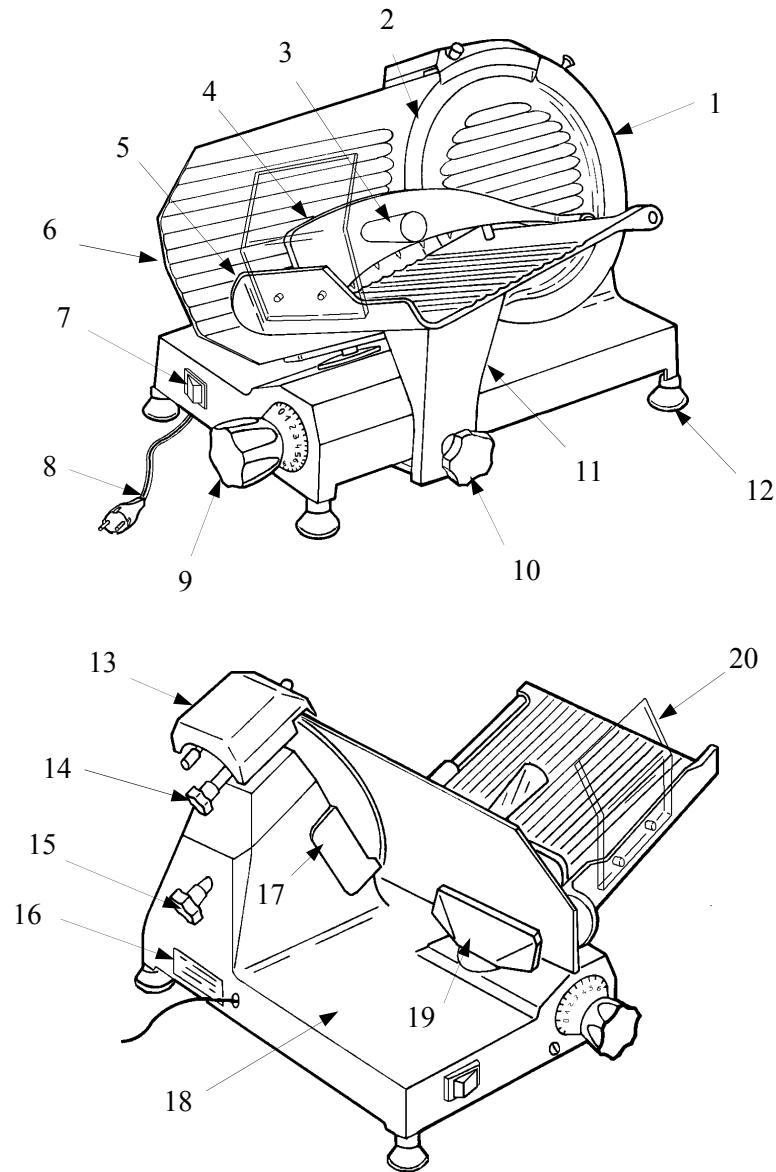
#### 1.3.2 - construction features

The household slicers CE are made of an aluminium alloy (Peraluman Mg3) treated by anodic oxidation. This procedure guarantees high hygienic standards of the parts interested by the cut and resistance to acids, salts and oxidation processes.

The blade is made of chromium plated steel 100Cr6; it is grinded and hardened to guarantee an accurate and sharp cut of products also after it has been resharpened. The other components of the slicer are made of ABS, LEXAN, PLEXIGLAS and stainless steel AISI 430 or 304.

### 1.3.3 - SLICER COMPONENTS

FIG. n°1 - General view of the slicer



- 1 Clean the blade accurately with denaturated alcohol to remove grease after the plug has been disconnected from the socket;
- 2 Adjust the dial knob by rotating it anti-clockwise up to the maximum setting.
- 3 Take the sharpener out of its box, unscrew the small knob (1) and insert the threaded shaft (2) into the hole on the meat hopper so that the two sharpening stones face the blade; exert slight pressure with a finger on the small knob (3) of the lower mole to facilitate the movement. The lower stone must be inserted with about half of its diameter between the blade, upon which it leans, and the thickness plate.
- 4 Push the switch while keeping steady the meat hopper and then adjust the sharpener to the position described above by means of the locking knob (4) on the stem.
- 5 Let the blade rotate for 30/40 sec. to produce burr.  
At this point push the small knob (5) (see FIG. n°9-c) for 3/4 sec.; it will remove the burr and guarantee a perfect cutting edge. It is recommended not to prolong the pushing of the knob to prevent the dangerous twisting of the blade cutting edge.
- 6 Once the sharpening has been completed, unscrew the sharpener, clean the two moles (see the cleaning of the sharpener par. 6.2.3).

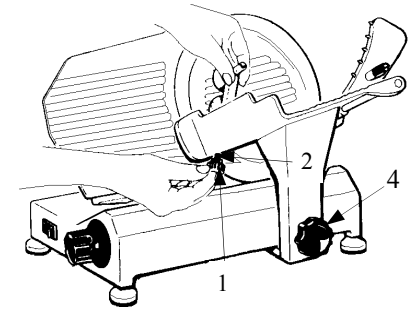


FIG. n°9 - a

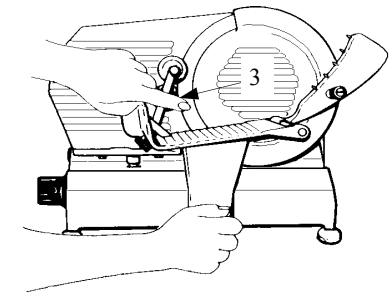


FIG. n°9 - b

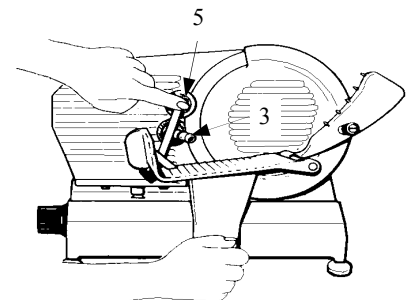


FIG. n°9 - c

- 6 do not operate the slicer without foodstuffs;
- 7 once foodstuffs have been cut, set the dial knob in the "0" position and switch off the machine by setting the switch to the "0" position;
- 8 sharpen the blade as soon as slices show a rough or frayed surface and the cutting becomes difficult (see 5.3).

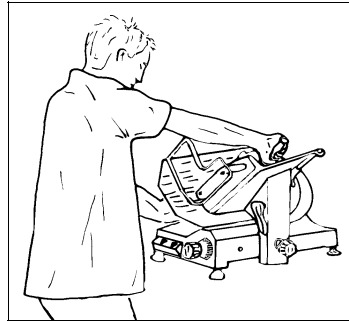


FIG. n°7a - Right position



FIG. n°7b - Wrong position

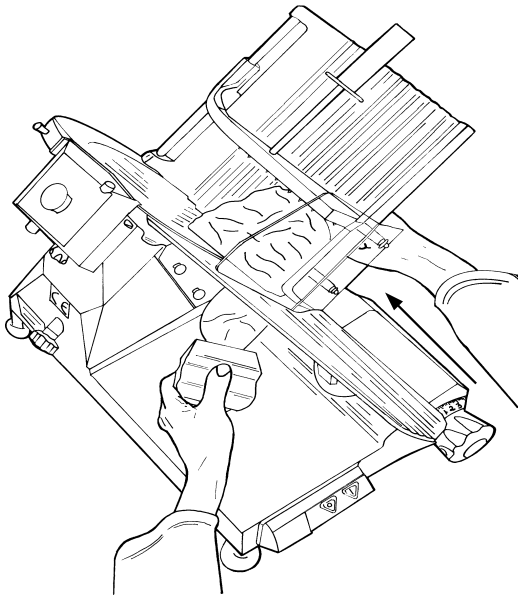


FIG. n°8 - Meat cut

### 5.3 - SHARPENING OF BLADE (see FIG. n°9a-b-c)

#### 5.3.1 - Sharpening of blade with non incorporated sharpener.

**WARNING:** Before proceeding with blade sharpening, remain alert to the **RESIDUAL RISKS** (see §1.2.2) that refer to the hazard of injury if the instructions below are not followed.

The blade must be sharpened periodically and as soon as the blade becomes blunt; it is necessary to follow detailed instructions.

If the sharpener is not incorporated (it must be assembled on the meat hopper when sharpening is required and then disassembled and put apart) instructions are as follows (see FIG. n°9a-b-c - Use of the non incorporated sharpener):

### LEGEND:

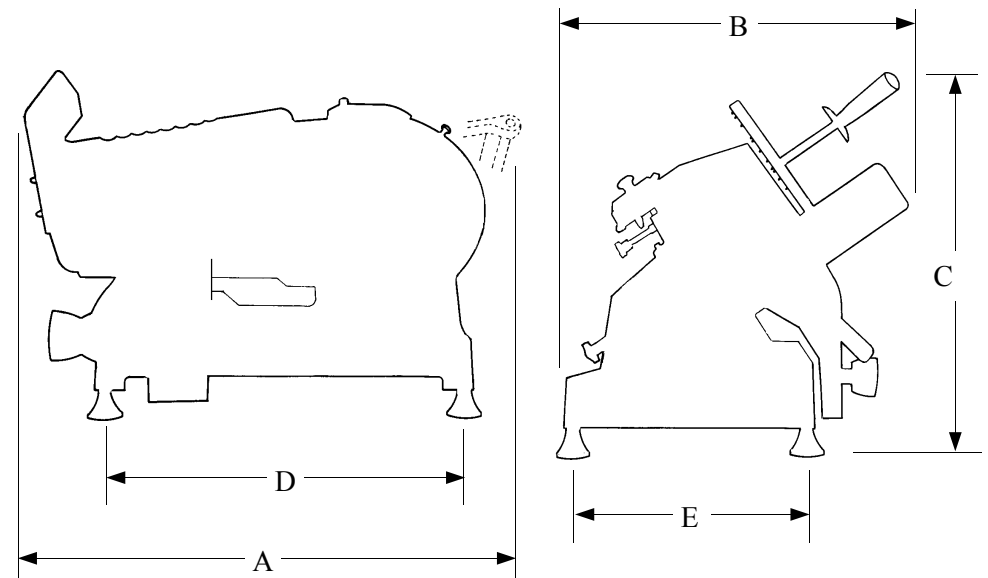
- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1 - Blade guard             | 11 - Stem                         |
| 2 - Blade                   | 12 - Feet                         |
| 3 - Meat press knob         | 13 - Sharpener                    |
| 4 - Meat press              | 14 - Sharpener locking knob       |
| 5 - Meat hopper             | 15 - Tie rod for blade guard      |
| 6 - Thickness gauge (plate) | 16 - Rating plate - serial number |
| 7 - Switch                  | 17 - Deflector                    |
| 8 - Power supply cord       | 18 - Base                         |
| 9 - Dial knob               | 19 - Thickness gauge support      |
| 10 - Carriage locking knob  | 20 - Hand cover                   |

**NB.** If the slicer is provided with a non incorporated sharpener there is no cover (13).

## CHAP. 2 - TECHNICAL DATA

### 2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

FIG. n°2 - Drawings of the overall dimensions



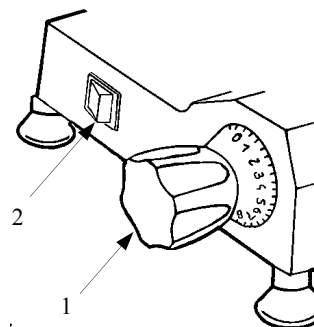
TAB. n° 1 - OVERALL DIMENSIONS AND TECHNICAL CHARACTERISTICS

MODEL	U.m.	M 220/200A.I.	M 250	M 275	M 300
Diameter of blade	mm.	220	250	275	300
Length A	mm.	545	545	640	640
Width B	mm.	530	530	610	610
Height C	mm.	465	465	510	510
Interaxial distance between feet D	mm.	395	395	435	435
Interaxial distance between feet E	mm.	245	245	295	295
Hopper size	mm.	230 x 235	230 x 235	250x275	250x275
Carriage travel	mm.	225	230	285	285
Cutting capacity	mm.	150 x 205	160 x 205	210x250	220x250
Cutting thickness	mm.	0 ÷ 13	0 ÷ 13	0 ÷ 13	0 ÷ 13
Blade revolution	r.p.m.	277	277	275	275
Motor	W	125	125	160	160
Power supply	Mn	230V. / 50Hz			
Weight	Kg	17/17,5	18	20	21
Noise level	dB	€ 60	€ 60	€ 60	€ 60

## CHAP. 5 - OPERATING OF THE SLICER

### 5.1 - CONTROLS

Controls are placed on the left hand side of the base as shown in the picture above.



- 1 Dial knob to adjust the cutting thickness.
- 2 The switch can be adjusted to two settings:
  - a) switch-on setting (I), b) switch-off setting (0).

FIG. n°6 - Position of controls

### 5.2 - LOADING AND SLICING OF PRODUCTS

**WARNING:** Products to be cut must be loaded on the meat hopper only when the dial knob is set to the “0” position and pay attention to the blade and the sharp edges.

The procedure is as follows:

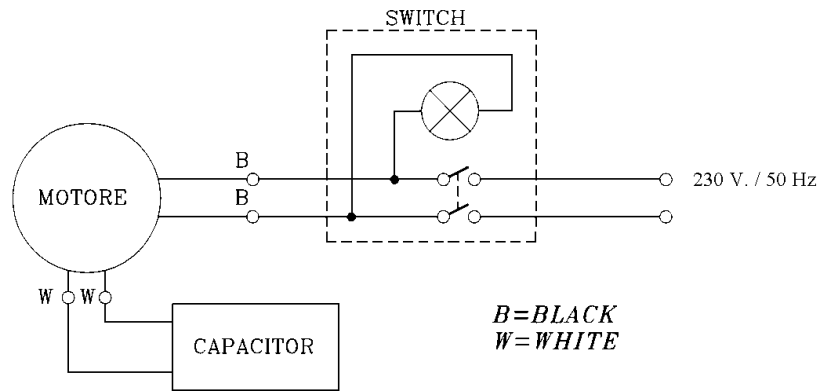
- 1 once the product has been loaded onto the meat hopper and placed against the plate, stop it with the arm provided with gripping points;
- 2 adjust the dial knob so as to obtain the desired cutting thickness;
- 3 to avoid accidents, the person who is cutting has to face the machine and stand correctly: put the right hand on the meat pusher, and then the left one beside the deflector (**do not touch the blade**); the body must be perpendicular to the working surface(see FIG. n°7a).

**WARNING:** Pay the maximum attention: no parts of your body should enter in contact with the blade (see FIG. n°7b);

- 4 push the switch-on button “I”;
- 5 smoothly push the carriage (meat hopper + meat press + stem) towards the blade without exerting pressure on foodstuffs with the meat press since they have their own force of gravity which exerts pressure on the plate. The blade will easily cut foodstuffs and slices will be guided by the deflector onto the collecting plate (see FIG. n°8);

### 4.3 - ELECTRIC CIRCUIT DIAGRAM

FIG. n°5 - 230 V. single-phase electric circuit diagram



### 4.4 - CHECK FUNCTIONING

Before testing the slicer check that the meat hopper is blocked and then try the functioning according to the following procedure:

- 1 Adjust the switch to the “I” switch-on position and then to the “0” switch-off position (see FIG. n°6);
- 2 check the sliding of the meat hopper and meat pusher;
- 3 check the functioning and adjustment of the plate through the dial knob;
- 4 check the functioning of the sharpener (MOD. 220A.I., 250,275);
- 5 check that the slicer switches off by unscrewing the blade tightener knob.

TAB. n° 2 - OVERALL DIMENSIONS AND TECHNICAL CHARACTERISTICS

MODELLO	U.m.	M Vert. 220 - 250 - 275		
		220	250	275
Diameter of blade	mm	220	250	275
Lenght A	mm	570	570	570
Width B	mm	535	535	535
Height C	mm	405	410	425
Interaxial distance between feet D	mm	395	395	395
Interaxial distance between feet E	mm	257	257	257
Hopper size	mm	230 x 235	230 x 235	230 x 235
Carriage travel	mm	225	230	220
Cutting capacity	mm	160 x 195	170 x 205	175 x 205
Cutting thickness	mm	0 ÷ 13	0 ÷ 13	0 ÷ 13
Blade revolution	r.p.m.	275	275	275
Motor	W	125	125	125
Power Supply	Mn	230V. / 50Hz		
Weight	Kg	17	18	18
Noise level	dB	£ 60	£ 60	£ 60

**WARNING:** Electrical features of the slicer are shown in the rating plate placed on the back side of the machine; before connecting the slicer to the electric system see 4.2. Electric connections.

## CHAP. 3 - SUPPLY OF THE SLICER

### 3.1 - DISPATCH OF THE SLICER (see FIG. n°3)

Slicers are accurately packed and then dispatched from our warehouses; the package is made of:

- a strong cardboard box which contains;
- the slicer;
- two cardboard filling grafts to keep the machine stable;
- this manual;
- an oil phial;
- an CE conformity declaration;
- a non incorporated sharpener.

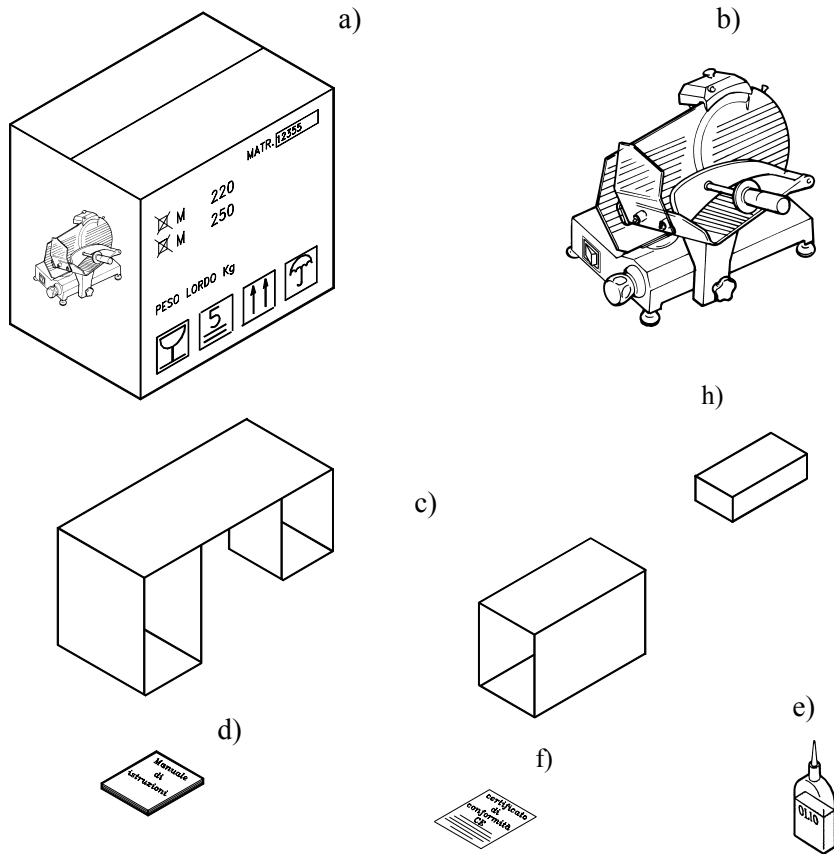


FIG. n°3 - Description of the package

### 3.2 - CHECK ON THE PACKAGE UPON ARRIVAL

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n°3). If the package has suffered from rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled in within three days from the delivery date shown in the shipping documents. **Do not overturn the package!!** When the package is transported, make sure, the box is lifted by the 4 corners (parallel to the ground).

### 3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard box, pallets, plastic straps and polyurethane) are urban solid waste; therefore they can be easily disposed. If the slicer is to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

## CHAP. 4 - INSTALLATION

### 4.1 - SETTING UP OF THE SLICER

The slicer must be installed upon a working table suitable for the slicer's overall dimensions shown in *Table 1-2* (according to the model); therefore it must be adequately large, well levelled, dry, smooth, resistant, stable and placed at a height of 80 cm from the ground.

Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and 35°C; that is to say in a place that does not provoke the slicer failure.

### 4.2 - ELECTRIC CONNECTION

#### 4.2.1 - slicer equipped with a single-phase motor

The slicer is equipped with a power supply cord (section of 3x1 mm<sup>2</sup> and length of 1.5 m) and a "SHUKO" plug.

Connect the slicer with a 230 Volt - 50 Herz electric circuit by interposing a differential- magnetothermic switch of 10A,  $\Delta I = 0,03A$ . Check that the earthing is fully operational.

Moreover check that technical data described in the rating plate - serial number (FIG. n°4) correspond to the features shown in the consignment and delivery note.

Mod.	_____
Matr.	_____ Watt.
	_____ H.p. _____ A. _____ Hz.
○	_____ ~ Volts. _____ Kg. ○
Anno	_____

FIG. n°4 - Rating plate - serial number