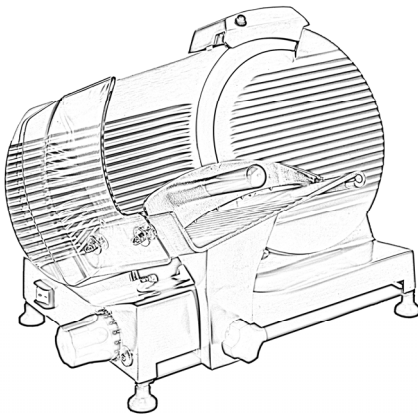
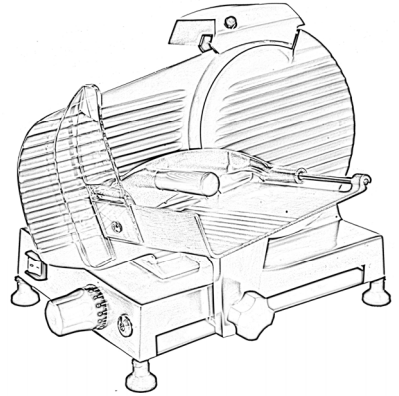
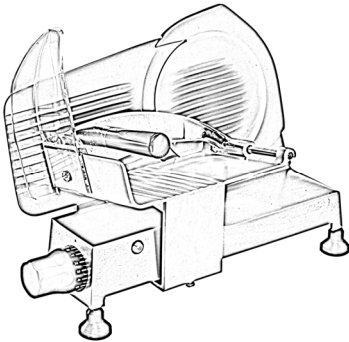


Household slicers

OPERATING AND MAINTENANCE MANUAL



Ed. 02/2025

**MOD. MN 195
LC 220 - 250
SK 250 - 275 - 300**

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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CHAP. 1 - INFORMATION ON THE SLICER

1.1 - GENERAL PRECAUTIONS

- The slicer is designed for cutting fresh, seasoned and cooked meats, cured meats and vegetables, non-frozen and boneless, up to maximum 20°C. Any other use must be regarded as improper and thus dangerous.
- 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 non-food products.
- **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.**
- **Use the machine in alternating service, 10 min in operation, 10 min at rest**
- 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

Regarding the mechanical safety devices, the slicer described in this manual complies with Directive **2006/42/EC** (Machinery Directive).

The safety devices are obtained with (see 1.3.3):

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

1.2.2 - ELECTRICAL SAFETY SYSTEM

The safety system installed to protect users against electrical risks is in compliance with directives **2014/35/UE** and **2014/30/UE**.

The slicer is equipped with:

a micro-switch which stops the slicer in case the tie rod for blade cover 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, meat and vegetables) 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 (AlMg3) 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.

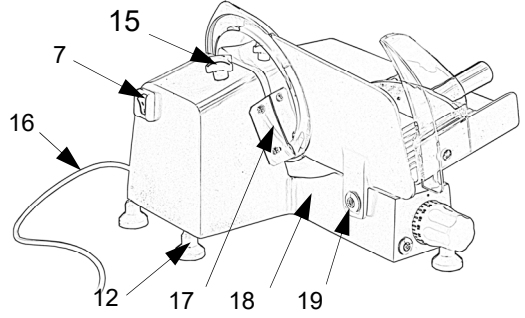
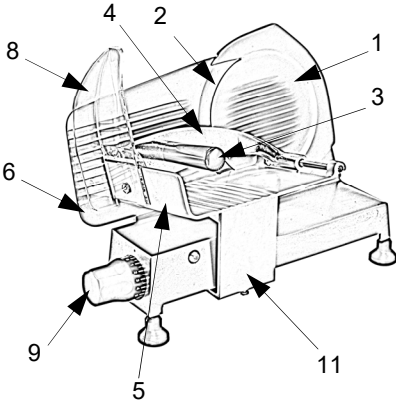
The blade is made of chromium plated steel 100Cr6; it is grinded and hardened to guarantee an accurate and sharp cut of products also after it has been resharpened.

Most of the other components present are made of:

- ABS plastic suitable for contact with foodstuffs
- AISI steel
- aluminium.

1.3.3 - SLICER COMPONENTS

Mod. 195



Mod. 220 - 250 - 275 - 300

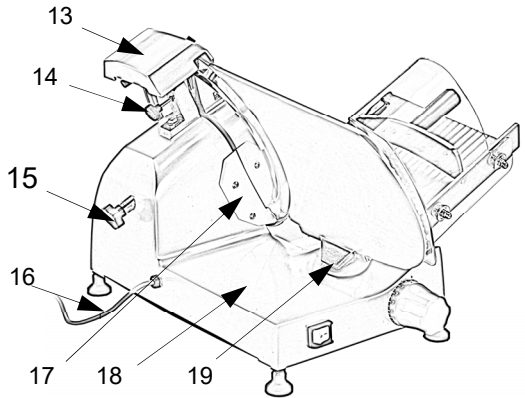
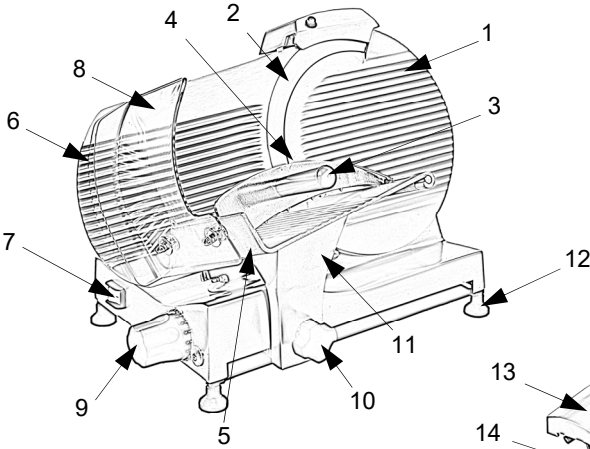


FIG. n°1 - General view of the slicer

LEGEND:

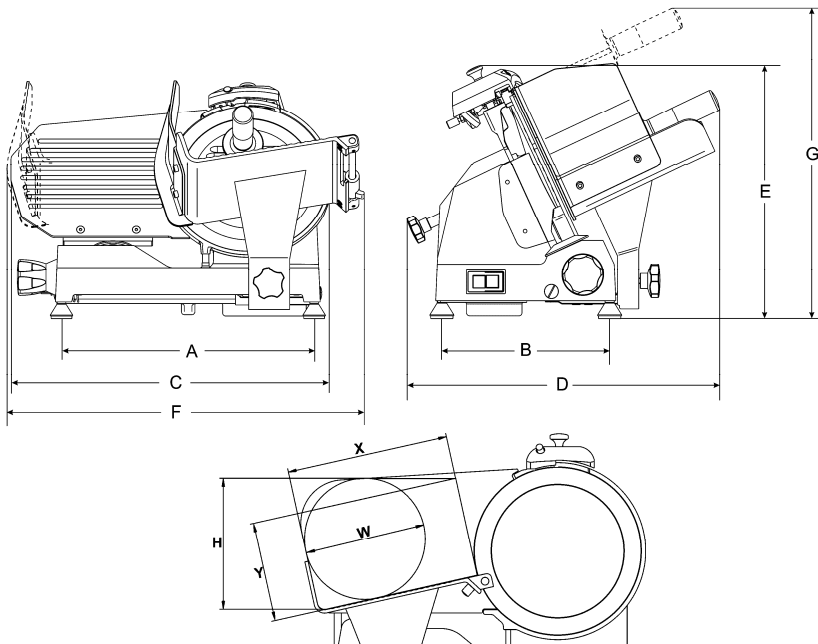
- | | | | |
|----|---------------------------|----|----------------------------|
| 1 | Blade cover | 11 | Stem |
| 2 | Blade | 12 | Feet |
| 3 | Meat press knob | 13 | Sharpener (*) |
| 4 | Meat press | 14 | Sharpener locking knob (*) |
| 5 | Hopper | 15 | Tie rod for blade cover |
| 6 | Thickness gauge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

(*) If the slicer is provided

CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

FIG. n°2 - Drawings of the overall dimensions



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**.

TAB. n° 1 - OVERALL DIMENSIONS AND TECHNICAL CHARACTERISTICS

MODEL	U.m.	MN 195	LC 220	LC 250
∅ blade	<i>mm.</i>	195	220	250
Motor	<i>W/Hp</i>	110/0,15	150/0,20	150/0,20
Cut thickness	<i>mm</i>	15	15	15
Run of carriage	<i>mm</i>	200	205	205
Hopper	<i>mm</i>	155x200	200x220	220x220
A x B	<i>mm</i>	350x220	360x260	360x260
C x D x E	<i>mm</i>	430x300x310	480x420x355	500x420x355
F x D x G	<i>mm</i>	570x300x335	610x420x370	610x420x370
L	<i>mm</i>	400	530	530
X / Y	<i>mm</i>	175 / 130	180 / 145	175 / 155
H / W	<i>mm</i>	130 / 130	165 / 160	175 / 175
Net weight	<i>Kg</i>	8,8	12,5	13
Power source	<i>1ph</i>	230V/50Hz		
Noise level	<i>dB</i>	≤ 65	≤ 65	≤ 65

TAB. n° 2 - OVERALL DIMENSIONS AND TECHNICAL CHARACTERISTICS

MODEL	U.m.	SK 250	SK 275	SK 300
∅ blade	<i>mm.</i>	250	275	300
Motor	<i>W/Hp</i>	170/0,23	170/0,23	240/0,33
Cut thickness	<i>mm</i>	15	15	15
Run of carriage	<i>mm</i>	260	260	330
Hopper	<i>mm</i>	230x250	230x250	280x300
A x B	<i>mm</i>	430x275	430x275	430x275
C x D x E	<i>mm</i>	570x440x415	590x445x415	590x443x415
F x D x G	<i>mm</i>	650x440x415	650x445x415	650x443x415
L	<i>mm</i>	550	550	550
X / Y	<i>mm</i>	230 / 163	225 / 175	215 / 190
H / W	<i>mm</i>	190 / 185	200 / 195	215 / 210
Net weight	<i>Kg</i>	16	16,5	17,5
Power source	<i>1ph</i>	230V/50Hz		
Noise level	<i>dB</i>	≤ 65	≤ 65	≤ 65

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

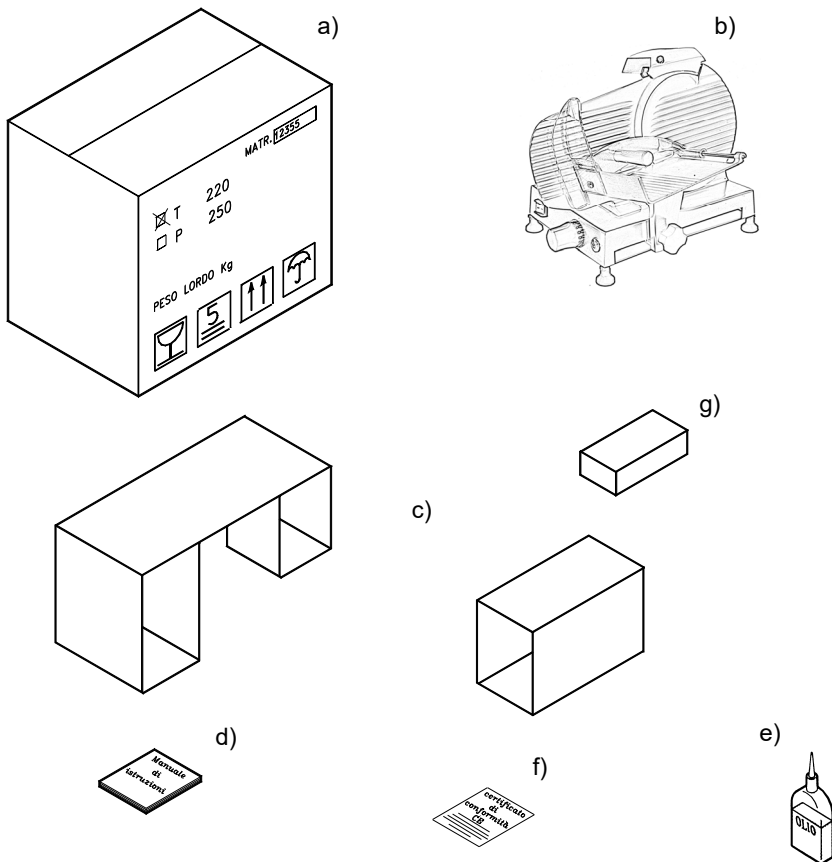


FIG. n°3 - Description of the package

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 mm² and length of 1.5m) and a "SHUKO" plug.

Connect the slicer with a 230 Volt - 50 Herz electric circuit by interposing a differential-magnetothermic switch of 10A, ΔI = 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.

The diagram shows a rectangular rating plate with the following fields and labels:

- Art: (A) - Product code and name
- V: (B) - Power supply
- Hz: (C) - Motor frequency
- A: (D) - Amperage
- Serial No: (E) - Serial number
- IP: (H) - International Protection
- Kg: (I) - Weight
- W: (L) - Power
- (F) - Barcode
- (G) - Manufacturer
- (M) - Origin

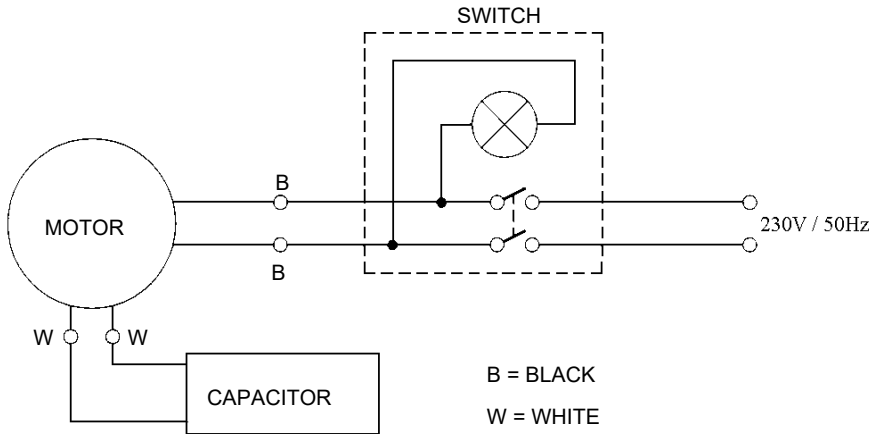
At the bottom left of the plate are the ENEC, CE, and a crossed-out symbol. To the right is a legend:

LEGEND
(A) = Product code and name
(B) = Power supply
(C) = Motor frequency
(D) = Amperage
(E) = Serial number
(F) = Barcode
(G) = Manufacturer
(H) = International Protection
(I) = Weight
(L) = Power
(M) = Origin

FIG. n°4 - Rating plate - serial number

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 "1" 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;
5. check that the slicer switches off by unscrewing the blade tightener knob (excluding mod. 195).

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 (1)
 - b. switch-off setting (0)

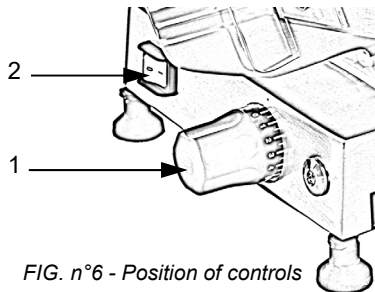


FIG. n°6 - Position of controls

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).

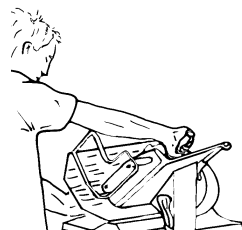


FIG. n°7a - Right position

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 "1";
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);
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. after slicing, do not leave the food lying on the product. Store the food that has just been sliced in a place suitable for its preservation.
9. resharpen the blade as soon as slices show a rough or frayed surface and the cutting becomes difficult (see 5.3).



FIG. n°7b - Wrong

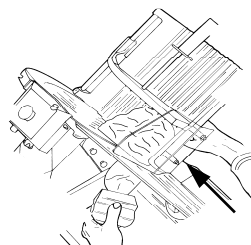


FIG. n°8 - Meat cut

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

5.3.1 - Sharpening of blade with non incorporated sharpener for mod. 195

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 - Use of the non incorporated sharpener):

1. clean the blade accurately with denaturated alcohol to remove grease after the plug has been disconnected from the socket;
2. Move the plate to the end of its travel towards the dial knob.
3. Adjust the dial knob by rotating it anti-clockwise up to the maximum setting.
4. Loosen the sharpener knob and rotate the metal lever to free the housing compartment.
5. Press the sharpener button (ref.3 - Fig. 9a), fitting the grinding wheel between the blade and the sail (Fig. 9b).
6. Press the sharpener downwards, so that the plate rod goes into position in the compartment (ref.2 - Fig.9a). Then return the metal lever to its original position and tighten the knob underneath (ref.1 - Fig. 9a).
7. Operate the slicer switch for no more than 3-4 seconds. If necessary, repeat the sharpening.

It is recommended not to prolong the pushing of the knob to prevent the dangerous twisting of the blade cutting edge.

8. Once the sharpening has been completed, unscrew the sharpener, clean the two moles (see the cleaning of the sharpener par. 6.2.3).

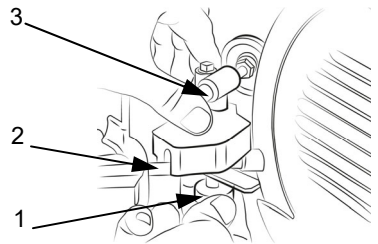


FIG. n°9a

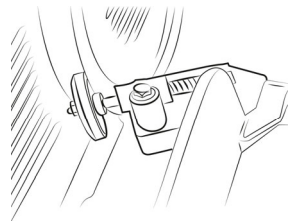


FIG. n°9b

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°10a-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 1/2 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.

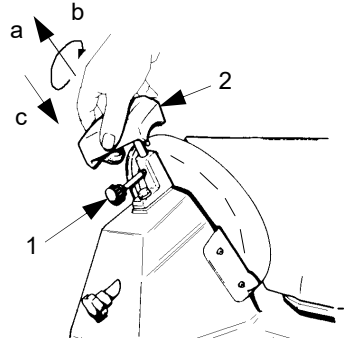


FIG. n°10a

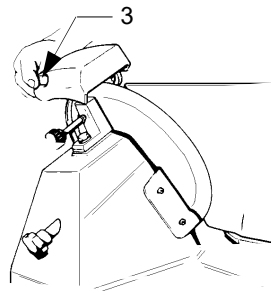


FIG. n°10b

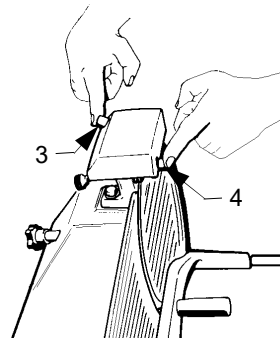


FIG. n°10c

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).

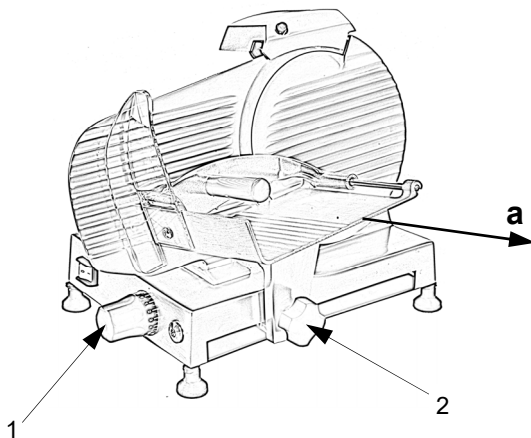


FIG. n°11 - Release of the carriage

6.2.2 - Blade and blade cover cleaning

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

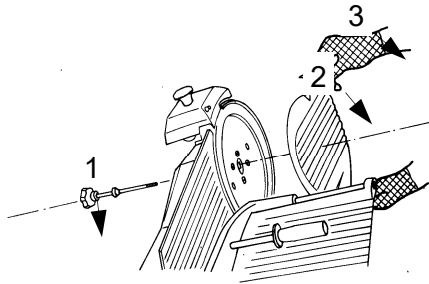


FIG. n°12 - Release of the blade cover

WARNING: The blade cleaning must be carried out with metal gloves (3) with a wet cloth.

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

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

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).

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

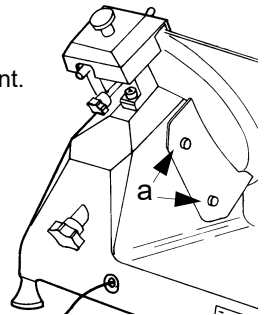


FIG. n°13 - View of the deflector

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.

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 - WEEE Waste of Electric and Electronic Equipment



This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

***SERVICE CENTRE
AUTHORISED DEALER***