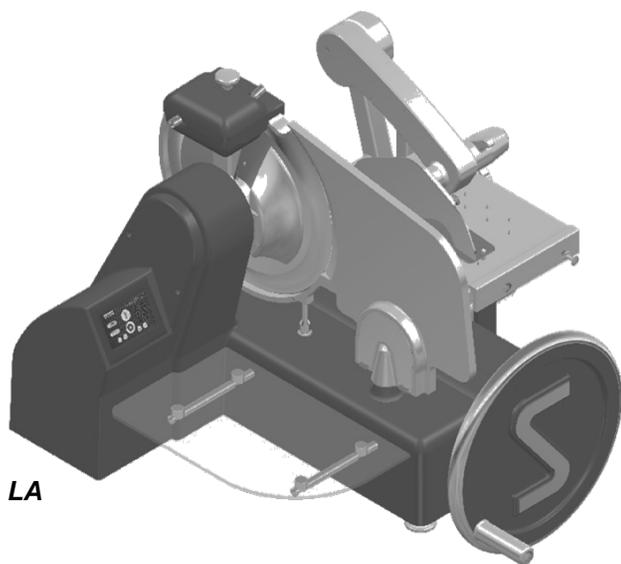
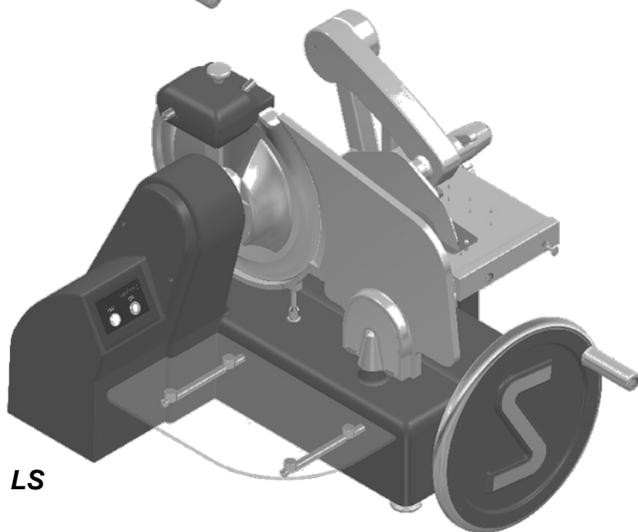


Professional CE slicers
Flywheel 350



LA



LS

Ed. 09/2022 - ver. 001

Operating and Maintenance Instructions Manual

FOREWORD

- This manual has been compiled to provide the **Client** with all necessary information about the machine and related safety standards, as well as operating and maintenance instructions enabling the best possible use of the equipment, preserving its performance over time.
- This manual must be kept and maintained intact until the machine is disposed of.
- This manual must be provided to the persons responsible for using the machine and its regular maintenance.

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CHAP. 1 - RECEIVING THE MACHINE

1.1 - PACKAGING

The packaging in which the slicer is shipped consists of (Fig.1):

- PAP 20 cardboard box;
- FOR 50 wooden pallet;
- PP5 strapping;
- FE40 steel brackets and screws;
- LDPE 4 protective nylon.

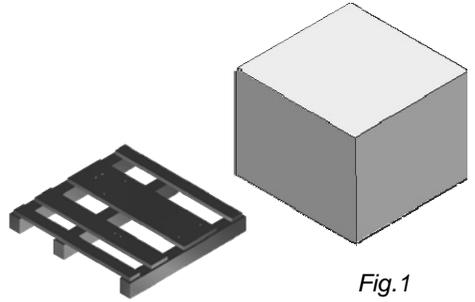


Fig.1

They must therefore be disposed of separately and in accordance with the regulations in force in the country of installation.

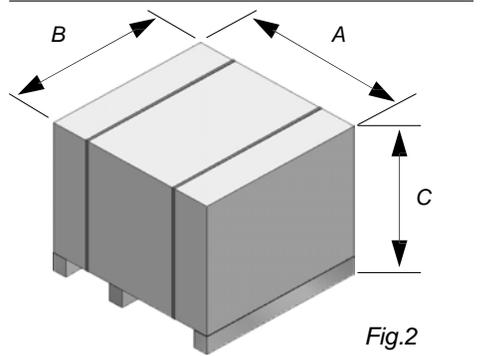


Fig.2

	<i>Dimensions AxBxC (mm)</i>	<i>Gross weight (Kg)</i>
LA		
LS		

 **CAUTION!**

Do not stack multiple packages of the same type (Fig.3).

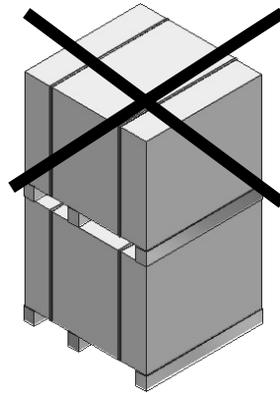


Fig.3



Do not leave the packaging exposed to moisture or rain (Fig.4).

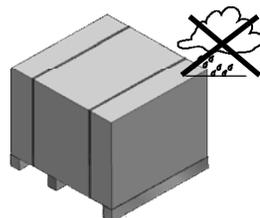


Fig.4



Heavy packaging. Do not lift by hand unless at least two people are present (Fig.5).



Fig.5



Only move the packaging using electric or hand trolleys fitted with lifting brackets (Fig.6).

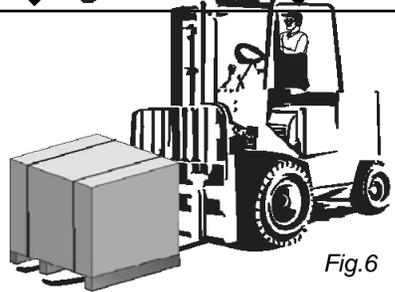


Fig.6



Since the centre of gravity is not in the middle of the package, it is not advisable to move it suspended with ropes or other similar systems (Fig.7).

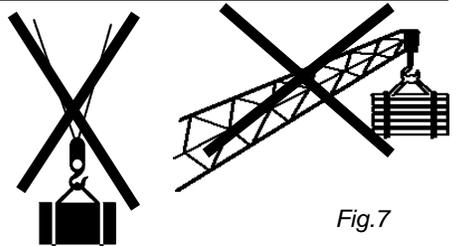


Fig.7

1.2 - INCOMING INSPECTION

On receipt of the package, if there is no external damage, open it and check that all the material is inside. If instead, upon delivery, the package shows signs of mishandling (Fig.8), knocks or falls, the carrier must be immediately informed, and within 3 days from the delivery date indicated on the delivery note, a detailed report must be drawn up on any damage to the machine. **Do not turn the packaging upside down!!!** When transporting, ensure that it is gripped firmly in all 4 corners (keeping it parallel to the floor).

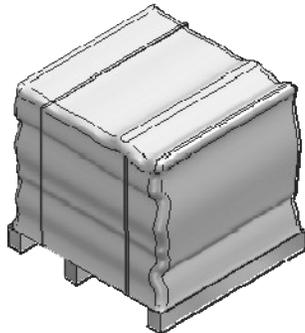


Fig.8

CHAP. 2 - INSTALLATION



Fig.9

CAUTION!

All operations must be carried out by specialised technical personnel (Fig. 9).

2.1 - UNPACKING

Remove the straps from the packaging (Fig. 10) and lift the box (h). The packaging will be as follows:

- a) the machine on a pallet (det. a Fig.11);
- b) 4 feet (det. b Fig.11);
- c) instruction booklet (det. c Fig.11);
- d) cardboard box containing the food pusher plate.

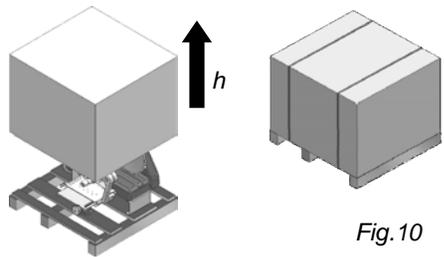


Fig.10

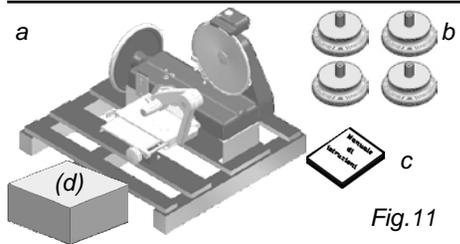


Fig.11

2.2 - POSITIONING

Place the pallet with the slicer on a flat surface and remove (a) the guard from the slicer (Fig. 12).

At this point, unscrew the 4 screws (Fig. 13) securing the slicer to the pallet brackets using the spanner provided and remove the 4 washers. Remove the pallet and screw in the 4 feet provided. Now lift (a) the carriage off the fixing bracket (Fig. 14) and place it on the slicer. Finally, slide the guard into place. Position the slicer in the selected place.

The surface on which the slicer is to be installed must take into account the support dimensions given in Tab. 1 (p.12), and therefore be sufficiently wide.

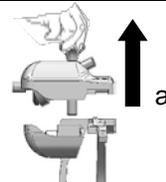


Fig.12

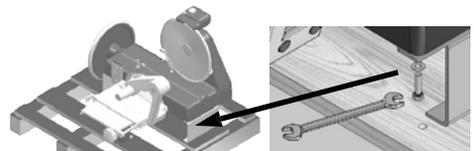


Fig.13

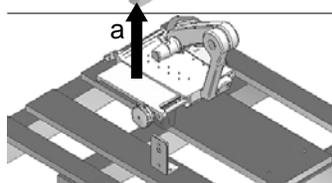
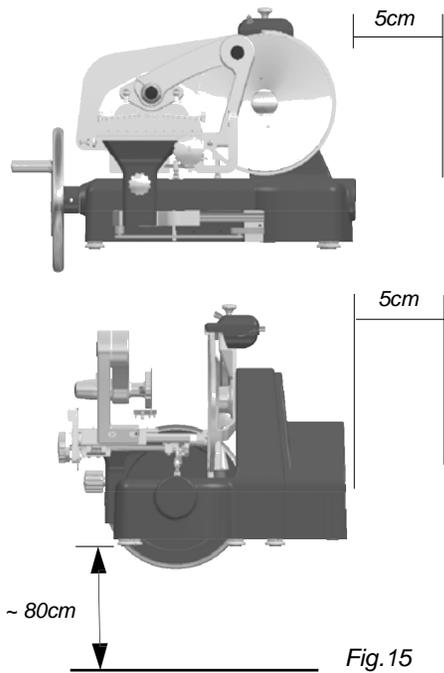
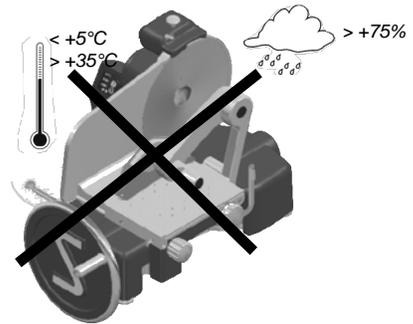


Fig.14

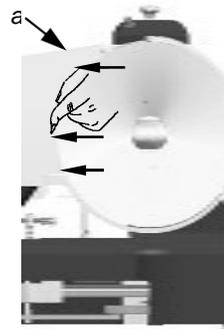
It must be properly level, dry, smooth, sturdy, stable and be at a height of approx. 80 cm from the ground and with at least 5 cm of space between walls, objects, shelves, etc. (Fig. 15) in compliance with the space required for its use and protection.



In addition, the machine must be placed in an environment with a maximum humidity 75% non-saline and a temperature between +5°C and +35°C and in any case in an environment that will not cause the machine to malfunction.



Make sure that the thickness gauge plate (a) is completely closed. Check the alignment of the thickness gauge plate blade assembly (a) by sliding a finger (Fig. 17) from the blade toward the thickness gauge plate (**never in the other direction**).



2.5 - CONTROLS



Fig.19

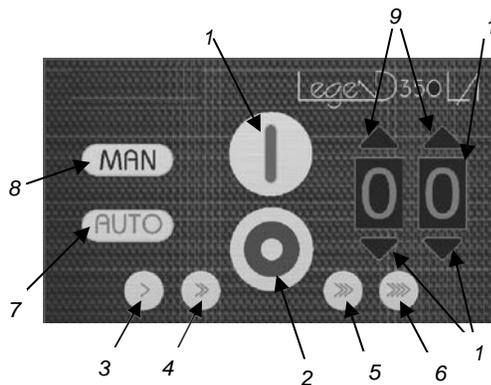


Fig.20

1. "ON" button
2. "OFF" button
3. Plate shifting and slow blade speed setting
4. Plate shifting and medium blade speed setting
5. Plate shifting and medium-fast blade speed setting
6. Plate shifting and fast blade speed setting
7. Enables AUT automatic operation (motorised blade and carriage);
8. Enables MAN manual operation (motorised blade only);
9. Increase number of slices to cut;
10. Decrease number of slices to cut;
11. Slice number display. LED on in position "0", the display shows the number of slices cut. LED on in position "0÷99", the number of slices to cut must be set using the "+" and "-" buttons (ref.9-10); the display will show the countdown of the slices set.

2.5.1 - Cleaning and maintenance of controls (LS version only)

The buttons used on this machine are of the highest quality and protected against splashes thanks to IP 67 protection. If they become clogged or stuck when used with dirty hands, do not use knives or sharp tools to try to release them.

CAUTION! Disconnect the power plug before each cleaning operation, move the machine to a suitable location and spray the buttons with hot water (no high pressure jets).

Be **CAREFUL!** that the water does not invade other parts of the machine, both because of electrical safety and durability. This operation should soften the grease and dirt, freeing the button. Once released, activate the buttons repeatedly (always with the plug unplugged) in order to expel any further dirt left inside.

If the operation is not successful right away, repeat the washing operation several times until the buttons have evacuated all dirt.

If this does not work, stop using the machine and call the Service Centre to replace the buttons.

N.B.: Buttons scratched or tampered with by blunt tools will no longer be considered under warranty.

CHAP. 3 - INFORMATION ON THE MACHINE

3.1 - GENERAL PRECAUTIONS

General precautions, although they may appear obvious, are essential for installation, use, maintenance and any troubleshooting with respective remedies.

- The slicer has been designed for cutting fresh, cured and cooked meat, sausages and unfrozen vegetables, unfrozen up to a maximum of 20°C and boneless (Fig. 21). Any other use is considered improper and therefore dangerous.
- The Manufacturer disclaims all liability in the following cases:
 - ⇒ **the machine is tampered with by unauthorised personnel;**
 - ⇒ **parts are replaced with other non-original spare parts;**
 - ⇒ **the instructions in this manual are not carefully followed;**
 - ⇒ **the surfaces of the machine are treated with unsuitable products.**

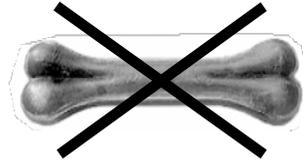


Fig.21



CAUTION!

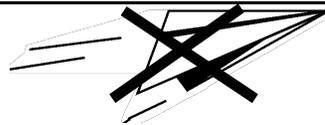


Fig.22

- Store this manual carefully for future information or consultation (Fig.22).
- The slicer must only be used by trained personnel perfectly familiar with the safety standards set out in this manual.
- In the event of staff turnover, ensure an adequate period of training.
- Do not allow the slicer to be used by children or untrained persons (Fig.23).
- Before cleaning or maintenance, disconnect the machine power plug from the mains.
- When carrying out routine maintenance on or cleaning the slicer (and thus removing the guards), carefully assess the residual risks.
- When servicing or cleaning the oven, stay focused on the tasks at hand.
- Do not use corrosive or flammable substances to clean the slicer (Fig. 24); **use only the product supplied.**

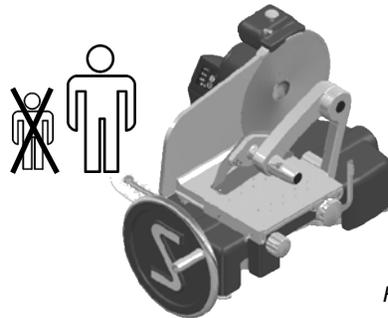


Fig.23



CAUTION!

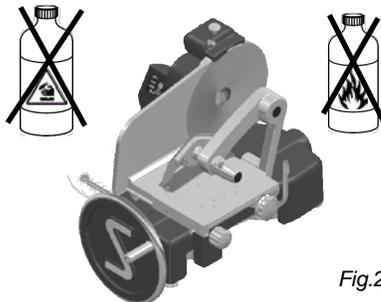


Fig.24

- For cleaning, carefully follow the instructions in the chapter: “Routine cleaning”.
- Do not wash the slicer in a dishwasher (Fig.25) or with jets of water; do not immerse it in water or other liquids.

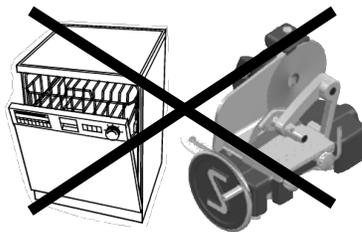


Fig.25

- Do not leave the slicer exposed to harmful agents: sun, rain, splashes, moisture, ice (Fig.26).



Fig.26

- Do not pull the slicer or the power cord (Fig.27) to disconnect the plug from the power supply.
- Regularly check the condition of the power cord; a worn or otherwise damaged cable may pose a serious electrical hazard.
- If the machine is left unused for long periods, have it checked by a “Service Centre” before using it again.
- If the slicer suggests or proves to be malfunctioning, switch it off and do not use it, do not repair it yourself, and contact the “Service Centre” shown at the back of this manual.
- Do not leave the slicer switched on unnecessarily. Disconnect the plug from the power supply when the machine is not being used.
- Even if safety devices are installed on the machine at dangerous points, avoid putting your hands near the blade and moving parts.
- **Never cut almost-finished product without the help of the pusher arm.**
- **Do not assume positions that bring parts of the body into direct contact with the blade.**

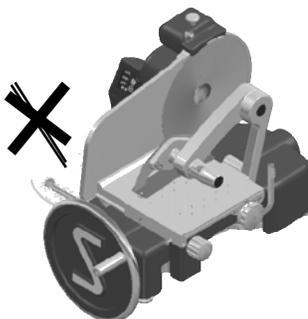


Fig.27

CHAP. 4 - GETTING TO KNOW THE SLICER

4.1 - CONSTRUCTION FEATURES

The slicer is made of a painted food-grade aluminium alloy (alloy 42100). It guarantees food contact (hygiene) and acid and salt proofing as well as high resistance to oxidation. The blade is made of ground, chrome-plated and tempered 100 Cr6 steel, ensuring a precise and clean cut even after sharpening. Most of the other components are made of:

- AISI 304 stainless steel;
- Aluminium;

Plastic suitable for contact with foodstuffs.

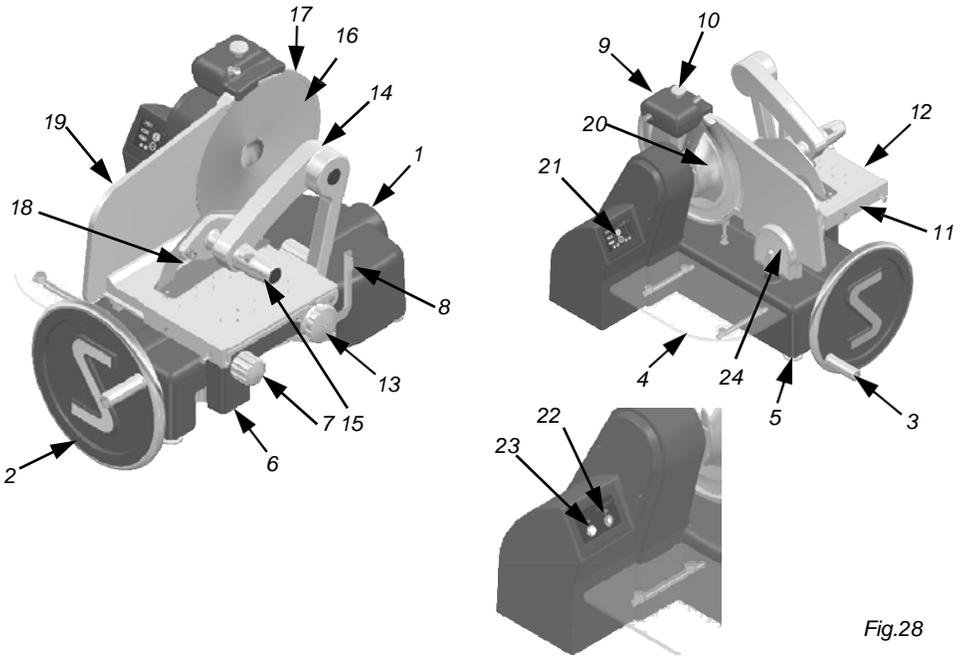


Fig.28

KEY:

- | | |
|------------------------------|------------------------------------|
| 1 Base | 13 Thickness regulating knob |
| 2 Flywheel | 14 Pusher arm |
| 3 Flywheel knob | 15 Pusher arm knob |
| 4 Glass food pusher plate | 16 Blade |
| 5 Foot | 17 Ring |
| 6 Shaft | 18 Pusher bracket |
| 7 Shaft knob | 19 Thickness gauge plate |
| 8 Sliding plate release knob | 20 Slide deflector |
| 9 Guard | 21 Touch display (LA version only) |
| 10 Guard knob | 22 "ON" button (LS version only) |
| 11 Meat plate | 23 "OFF" button (LS version only) |
| 12 Sliding plate | 24 Gauge plate support cover |

4.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

4.2.1 - Mechanical safety devices

As far as mechanical safety is concerned, the slicer described in this manual complies with Machinery Directive **EEC 2006/42**.

The safety devices are achieved with (Fig.29):

- Ring (ref.1);
- Guard (ref.2);
- Pusher (ref.3);
- Pusher knob (ref.4);
- Carriage that can only be removed with the thickness gauge plate fully closed and at approximately half stroke.

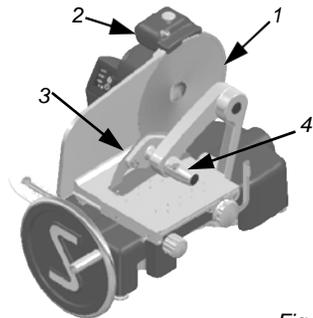


Fig.29

4.2.2 - Electrical safety devices

As far as electrical safety is concerned, the slicer described in this manual complies with:

- Low Voltage Directive **2014/35/EU**;
- Electromagnetic Compatibility Directive **2014/30/EU**.

- Relay in the control circuit which requires the machine to be restarted in the event of an accidental power failure (Fig.30).

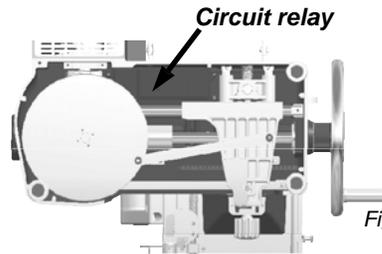


Fig.30

Although professional **CE** slicers are equipped with the regulatory measures for electrical and mechanical protection (both during operation and during cleaning and maintenance), there are however **RESIDUAL HAZARDS** that cannot be totally eliminated, which are referred to in this manual as **WARNINGS**. They are related to the danger of cuts, bruises and other hazards caused by the blade or other machine components.

4.3 - MACHINE DESCRIPTION

Professional **CE** slicers have been designed and manufactured by our company with the precise purpose of slicing food products (such as cured meats, meat and vegetables) and guarantee:

- maximum safety during use, cleaning and maintenance;
- maximum hygiene, achieved through the meticulous selection of the materials that come into contact with the foodstuffs and with the elimination of edges on the parts of the slicer that come into contact with the product, so as to obtain easy and total cleaning as well as ease of dismantling;
- maximum cutting precision;
- sturdiness and stability of all components;
- maximum silence thanks to belt transmission.

4.4 - OVERALL DIMENSIONS, WEIGHT, FEATURES

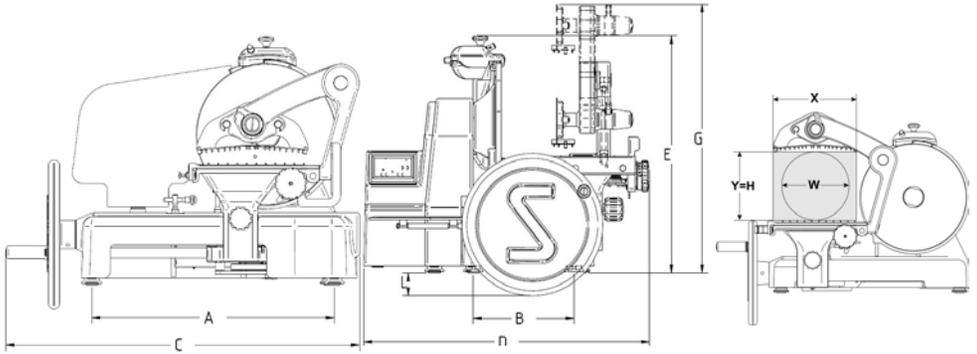


Fig.31

TAB.1 OVERALL DIMENSIONS AND TECHNICAL FEATURES (Fig. 30)

	U.M.	LA	LS
Blade diameter	<i>mm/inch.</i>	350 / 14"	350 / 14"
Slice thickness	<i>mm</i>	0-3	0-3
Carriage stroke	<i>mm</i>	275	275
Plate dimensions	<i>mm</i>	320x350	320x350
AxB	<i>mm</i>	612x264	612x264
CxDxE	<i>mm</i>	892x749x618	892x749x618
G	<i>mm</i>	700	700
L	<i>mm</i>	59	59
X	<i>mm</i>	260	260
Y	<i>mm</i>	225	225
H	<i>mm</i>	225	225
W	<i>mm</i>	225	225
Motor	<i>W</i>	600	400
Power supply	<i>1 ph</i>	230 V. / 50 Hz.	230 V. / 50 Hz.
Net weight	<i>Kg</i>		
RPM ratio	operator:blade	1:3	1:3

CAUTION:

The electrical characteristics for which the machine is designed are indicated on a plate affixed to the rear of the machine.

CHAP. 5 - USING THE MACHINE

5.1 - OPERATING TEST

Observe the following instructions for your first use:

- Check that installation has been carried out correctly as per **chapter 2**;
- Check that the plate is properly secured with the locking knob (ref.1 Fig.32);
- Confirm the presence of the sharpener and that it is firmly in place;
- (LS version only) turning the flywheel (ref.2 Fig. 33) clockwise (ref.a Fig.33), check the smoothness of plate sliding and that it is free of obstructions along the entire stroke of its working plane (ref.b Fig.33);
- (LA version only) Press the AUTO button and start the machine with the ON button. Check the smoothness of plate sliding and that it is free of obstructions along the entire stroke of its working plane (ref.b Fig. 33);
- (LA version only) Press the MAN button and, turning the flywheel (ref.2 Fig. 33) clockwise (ref.a Fig.33), check the smoothness of plate sliding and that it is free of obstructions along the entire stroke of its working plane (ref.b Fig.33);
- Turn the knob (ref.3 Fig. 34) clockwise (Fig.34) and check that the pusher arm raises and lowers (ref.c Fig. 34) easily so that it is not obstructed in any of its movement;

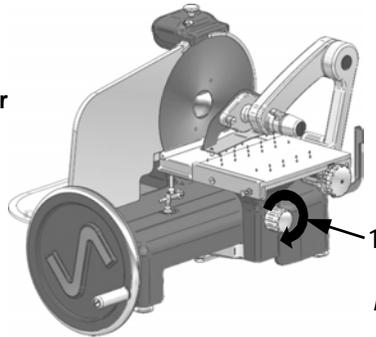


Fig.32

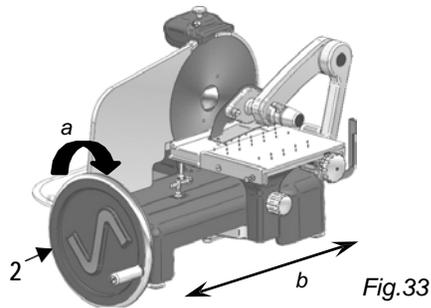


Fig.33

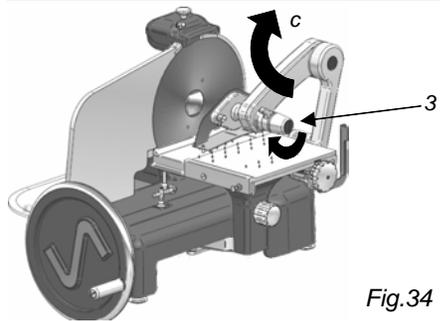


Fig.34



Fig.35

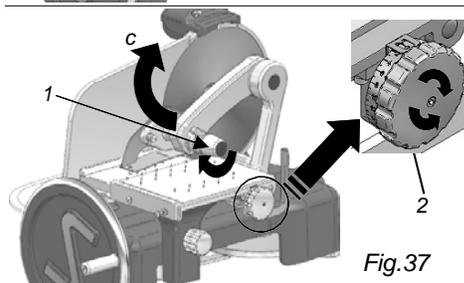
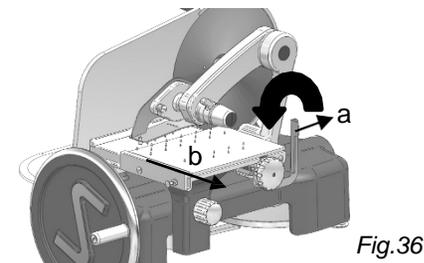
- Check that the sharpener is securely attached to the machine and that it can be removed easily and without hindrance (Fig.35 ref.d). Also check that lifting the sharpener stops the machine when the machine is switched on.

5.2 - LOADING AND CUTTING PRODUCT (LS version)

CAUTION: The goods to be cut should be loaded with the plate at the beginning of its stroke, towards the operator and only when the motor is stopped, being careful of the blade and the sharp points.

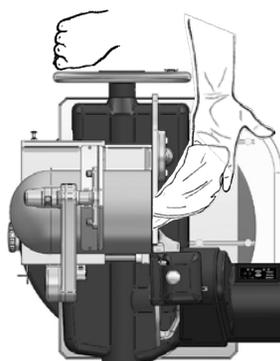
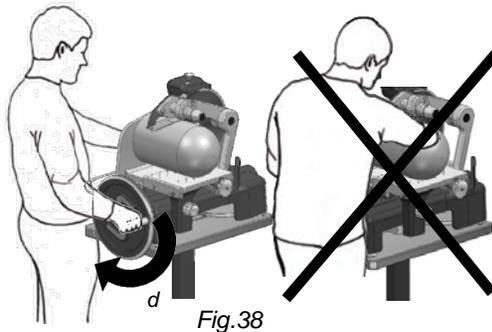
The procedure for loading and cutting the product is as follows:

1. Turn the sliding plate release knob (Fig.36 det. a) clockwise and slide it towards the outside of the machine (Fig.36 det. b);
2. Release the arm using the knob (Fig.37 det.1) and lift (Fig.37 det.c) the pusher;
3. Load the goods onto the plate, bringing it closer to the gauge plate, and secure it with the arm fitted with teeth (Fig.38);
4. Adjust the desired cutting thickness using the knob (Fig. 37 det.2);
5. Assume a correct position so as to avoid accidents: grip the flywheel knob with your right hand and bring your left hand close to the slide deflector to pick up the cut product (without coming into contact with the blade); your body must be perpendicular to the work surface (Fig.38).



CAUTION: Do not assume positions that result in direct contact of body parts with the blade (e.g. Fig.38).

6. Press the "ON" button;
7. Rotate the flywheel clockwise (Fig. 38 det.d), causing the carriage (meat plate + pusher arm + shaft) to move gently towards the blade. The goods will enter the blade easily and the slice, guided by the slide deflector, will detach so that it can be grasped by hand (Fig.39);
8. At the end of slicing, stop the machine by pressing the "OFF" button and stop the carriage at approximately 2/3 of the stroke towards the blade;
9. After slicing, do not leave the product on the machine. Place the freshly sliced product in a suitable place for storage.
10. Avoid running the machine idle.
11. Resharpen the blade as soon as the cut product has a frayed or rough surface and cutting effort increases (chapter 5.4).

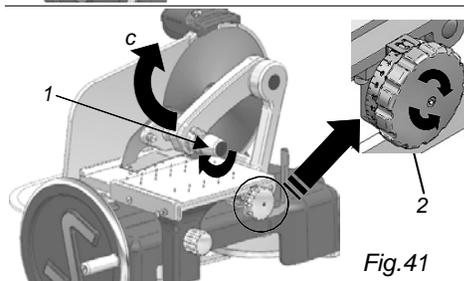
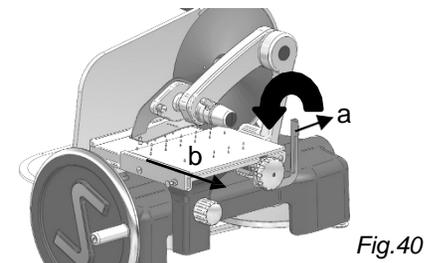


5.3 - LOADING AND CUTTING PRODUCT (LA version)

CAUTION: The goods to be cut should be loaded with the plate at the beginning of its stroke, towards the operator and only when the motor is stopped, being careful of the blade and the sharp points.

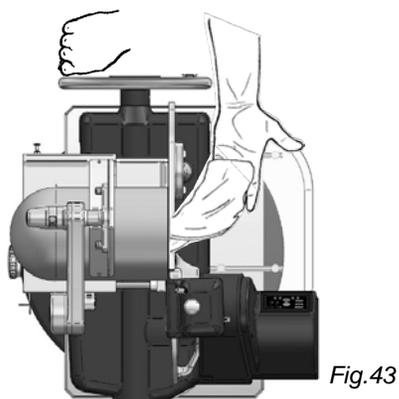
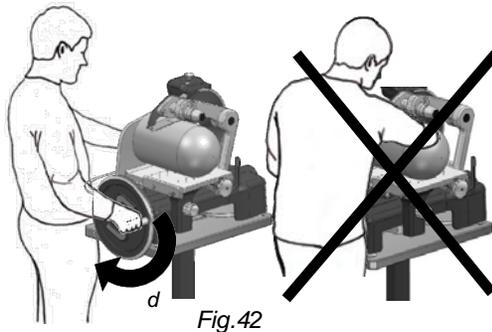
The procedure for loading and cutting the product is as follows:

1. Turn the sliding plate release knob (Fig.40 det. a) clockwise and slide it towards the outside of the machine (Fig.40 det. b);
2. Release the arm using the knob (Fig.41 det.1) and lift (Fig.41 det.c) the pusher;
3. Load the goods onto the plate, bringing it closer to the gauge plate, and secure it with the arm fitted with teeth (Fig.42);
4. Adjust the desired cutting thickness using the knob (Fig. 41 det.2);
5. Assume a correct position so as to avoid accidents: grip the flywheel knob with your right hand and bring your left hand close to the slide deflector to pick up the cut product (without coming into contact with the blade); your body must be perpendicular to the work surface (Fig.42).



CAUTION: Do not assume positions that result in direct contact of body parts with the blade (e.g. Fig.42).

6. Choose the preferred mode, "MAN" or "AUTO", from the touch display;
7. If "MAN" is selected, press the "ON" button; rotate the flywheel clockwise (Fig.42 det.d), causing the carriage (meat plate + pusher arm + shaft) to move gently towards the blade. The goods will enter the blade easily and the slice, guided by the slide deflector, will detach so that it can be grasped by hand (Fig.43);
8. If "AUTO" is selected, you can set one of the four pre-set speeds; then you can choose whether to let the machine count the slices or set the desired number of slices using the up-down arrows in the display. When the "ON" button is pressed, the machine will start to cut the desired number of slices; at this point, the slices must be grasped.
9. At the end of slicing, stop the machine by pressing the "OFF" button and stop the carriage at approximately 2/3 of the stroke towards the blade;



10. After slicing, do not leave the product on the machine. Place the freshly sliced product in a suitable place for storage.
11. Avoid running the machine idle.
12. Resharpen the blade as soon as the cut product has a frayed or rough surface and cutting effort increases (**chapter 5.4**).

5.4 - SHARPENING THE BLADE

CAUTION: Before sharpening the blade, pay attention to the **RESIDUAL HAZARDS** (**chapter 4.2.1**) regarding a cutting hazard resulting from not following the instructions below.

CAUTION: During sharpening on the LA version, **AUTO mode is deactivated**.

Follow the instructions below to sharpen the blade, which must be done periodically as soon as a decrease in cutting performance is felt:

1. Disconnect the plug from the socket and carefully clean the blade with denatured alcohol in order to degrease it;
2. Lift (a) the sharpener guard (1) and turn it 180° (b Fig.44);
3. Then let it go so that the cap (c) engages on the reference pin (d Fig.45);
4. Also check that the blade fits between the two grinding wheels;
5. Plug in and start the machine by pressing the "ON" button;
6. Press the sharpening button (Fig. 46 det.3) and let the blade rotate in contact with the grinding wheel for approx. 30/40 sec. so that a slight burr forms on the blade edge;
7. Press the 2 buttons (4 and 5) simultaneously for 1-2 sec. and then let them go at the same time (Fig.45).
8. After sharpening, it is good practice to clean the grinding wheels and blade (**chapter 6.2.3**);
9. When sharpening is complete, switch the machine off with the "OFF" button. Return the sharpener device to its original position, doing the reverse procedure.

N.B.: Do not prolong the deburring operation beyond 1-2 sec. to avoid damaging blade edge retraction.

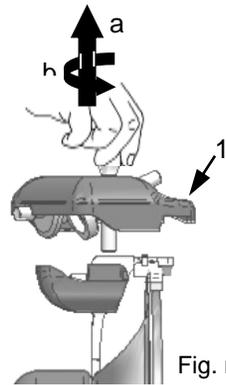


Fig. n°44

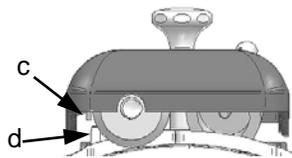


Fig. n°45



Fig. n°46

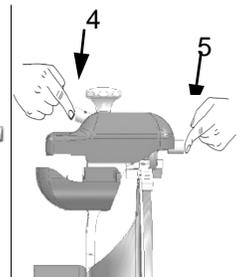


Fig. n°47

CHAP. 6 - ROUTINE CLEANING

6.1 - GENERAL INFORMATION

- The machine must be cleaned at least once per day, or more frequently if necessary.
- All parts of the slicer that come into direct or indirect contact with the foodstuffs to be cut must be thoroughly cleaned.
- The slicer and its parts must not be cleaned with high-pressure cleaners, water jets or washed in a dishwasher. Use only water and neutral detergents (pH 7) for washing, clean water for rinsing and soft cloths for drying. Do not use tools, brushes or anything else that may damage the surface of the machine.

CAUTION: Beware of residual risks from cutting and/or sharp parts. Therefore use a pair of protective gloves (Fig. 50).

6.2 - MACHINE CLEANING

6.2.1 - Meat plate cleaning

The carriage (plate + arm + shaft) is easily removable:

- Turn the flywheel (Fig.48 det.1) clockwise to bring the carriage (Fig. no.48 det. 2) to the end of the stroke (Fig.48 det.a) on the side opposite the flywheel;
- Completely unscrew the plate locking knob (Fig.48 part.3) and move it all the way to the side (Fig.48 det.b);
- Once the carriage has been removed, the meat plate can be thoroughly cleaned with lukewarm water and neutral detergent pH7 (Fig.49).

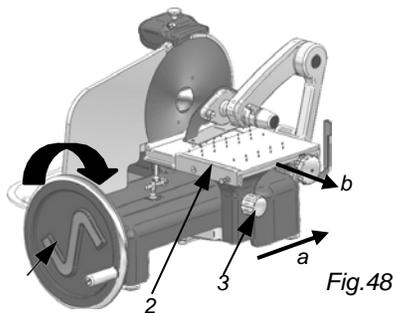


Fig.48



Fig.49

6.2.2 - Blade cleaning

CAUTION

The blade must be cleaned with the utmost care as there is a danger of cutting. Therefore wear a pair of metal gloves (Fig.50).

- Use a damp cloth (Fig.51 det.1), press it onto the surface of the blade (Fig.51 det.1) from on the ring side and the opposite side and move it slowly from the centre of the blade towards the outside;
- Wipe dry with a dry cloth using the same method.

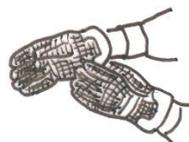


Fig.50

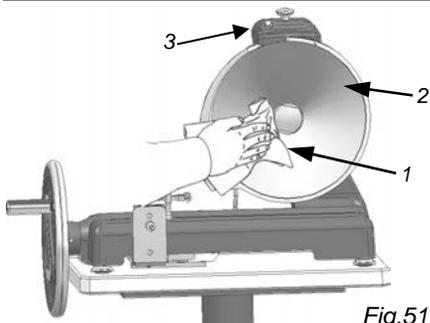


Fig.51

6.2.3 - Ring cleaning

- Remove the sharpener completely out of its housing (Fig.51 det.3);
- Pass a damp cloth (a) through the space between the blade (1) and ring (Fig.52 part.2);
- Holding the cloth (a) under slight pressure against the inside of the ring, manually rotate it one turn together with the blade.

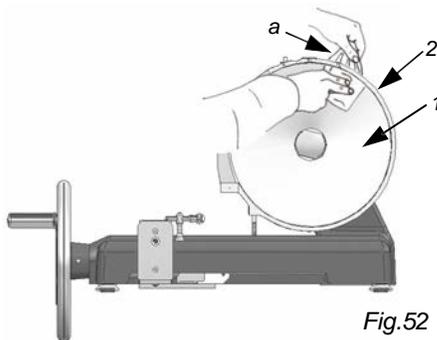


Fig.52

6.2.4 - Slice deflector cleaning

Observe the following instructions to remove the slide deflector:

- Rotate the slice deflector (det.1) to approximately half of its maximum opening;
- Press the slice deflector down (Fig. 53 det.a), move the lower part outwards (Fig.53 det.b) and then release the slice deflector from the upper fulcrum.

Now clean the slice deflector with lukewarm water and neutral detergent (pH 7), clean water for rinsing and a soft cloth for drying. Reassemble in reverse order.

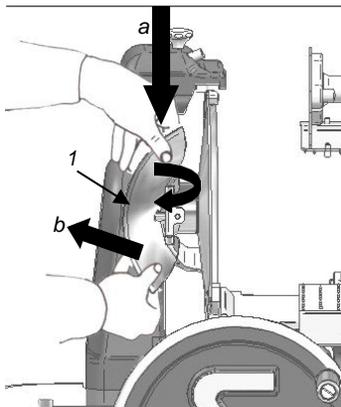


Fig.53

6.2.5 - Sharpener cleaning

Follow the instructions below to clean the sharpener:

1. Lift (Fig.54 ref.a) the guard up to the end of the stroke;
2. Loosen the small knob (Fig.55 ref.1);
3. Lift (Fig.55 ref.b) the tray (Fig.55 ref.2) and remove it (Fig.55 ref.c) so that the small knob (Fig.55 ref.1) passes the widest slot of the tray (Fig.55 ref.2);
4. Scrub the grinding wheels with a brush and clean the other components with lukewarm water and neutral detergent (pH 7).

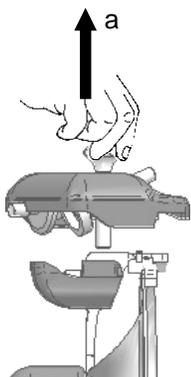


Fig.54

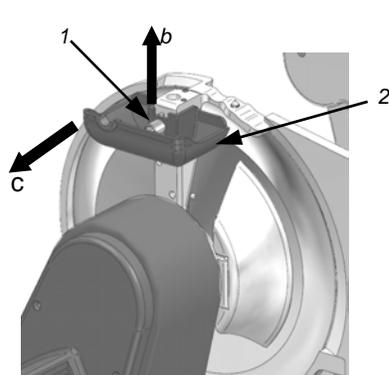


Fig.55

6.2.6 - Cleaning removed parts

All removed parts must be cleaned with neutral detergent or disinfectant. After cleaning, they should be rinsed with plenty of clean water and DRIED.

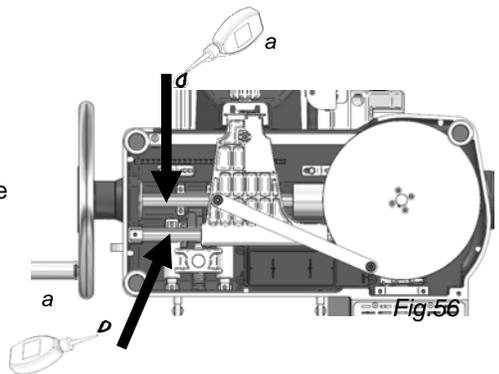
CAUTION

Special care must be taken when cleaning the meat plate and the bracket, as they have sharp areas. The use of protective metal gloves is recommended. Do not wash slicer parts in a dishwasher. In addition, the meat plate and the relative arm must not be immersed in any liquid that might get inside and damage the mechanism.

IMPORTANT: use only water and neutral detergent (pH7) for washing, clean water for rinsing and soft cloths for cleaning and drying.

6.3 - SLIDING GUIDE LUBRICATION

Periodically lubricate the slide guides of the carriage with the oil supplied (Fig.56 ref. a).



CHAP. 7 - MAINTENANCE

7.1 - GENERAL INFORMATION

Before carrying out any maintenance, it is necessary to disconnect the power plug from the mains to isolate the machine completely from the rest of the system and to be very careful of RESIDUAL HAZARDS from cutting and/or sharp parts. Therefore use a pair of protective gloves.

7.2 - BELT

The belt does not require any adjustment. It generally needs to be replaced after 3/4 years, in which case call the "SERVICE CENTRE".

7.3 - CHAIN AND SPROCKETS

The chain does not require any adjustment other than greasing it with commercially available grease.

7.4 - GEARS

The gears do not require any adjustment other than greasing them with commercially available grease.

7.5 - FEET

The feet may deteriorate over time and lose their elasticity, decreasing the stability of the machine.

Replace them by calling the “SERVICE CENTRE”.

7.6 - POWER CORD

Periodically check the power cord for wear and call the “SERVICE CENTRE” to have it replaced, if necessary.

7.7 - BLADE

Check that the blade diameter is not reduced by more than 10 mm from the original diameter after being sharpened many times. For replacement, contact the “SERVICE CENTRE”.

7.8 - GRINDING WHEELS

Check that the grinding wheels continue to have an abrasive capacity during sharpening. If this is not the case, they must be replaced in order not to damage the blade; call the “SERVICE CENTRE”.

7.9 - SLIDING GUIDE LUBRICATION

From time to time, put a few drops of oil (from the small ampoule supplied) on the round bar on which the carriage slides back and forth, through the hole (OIL) on the side of the graduated knob.

7.10 - CONTROL PANEL

The control panel may become marked and/or worn over time. If so, call the “SERVICE CENTRE” for replacement.

CHAP. 8 - DISMANTLING

8.1 - DECOMMISSIONING

If for any reason the machine needs to be decommissioned, make sure it is unusable for any person: **disconnect and cut the electrical connections.**



8.2 - WEEE Waste Electrical and Electronic Equipment

The crossed-out wheelie bin symbol on the equipment or its packaging indicates that the product must be collected separately from other waste at the end of its useful life. Separate collection of this end-of-life equipment is organised and managed by the manufacturer. Users who wish to discard this equipment should therefore contact the manufacturer and follow the manufacturer's system for separate collection of end-of-life equipment.

Appropriate separate collection for subsequent delivery of the discarded equipment for recycling, treatment and environmentally compatible disposal helps to avoid possible negative effects on the environment and health and favours the reuse and/or recycling of the materials from which the equipment is made.

Unauthorised disposal of the product by the holder will result in the application of the administrative sanctions provided for by the regulations in force.

CHAP. 9 - WIRING DIAGRAMS

9.1 MOD. LS

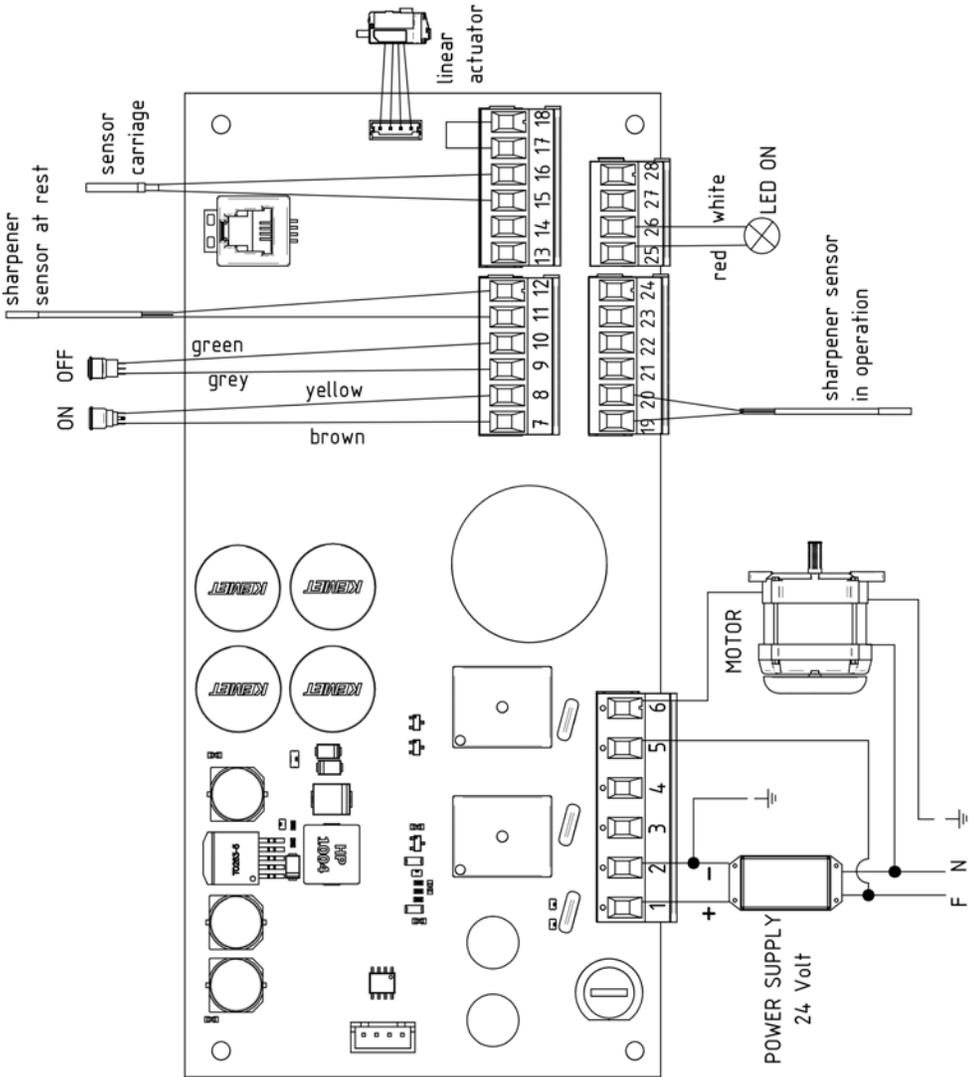
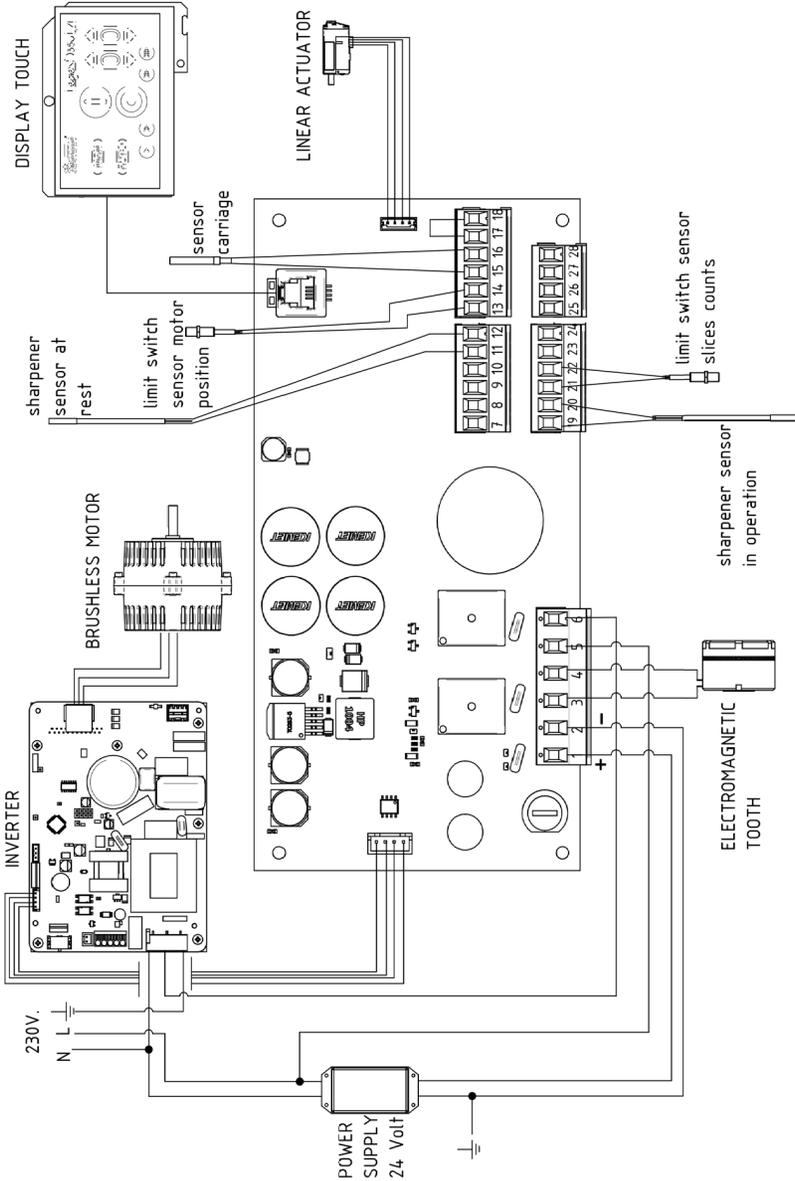


Fig.56

9.1 MOD. LA



**SERVICE CENTRE
AUTHORISED RESELLER**