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**1 PRELIMINARY REMARKS**

This manual complies with Machine Regulations 89/392-89/109-91/368-93/44-89/336-92/31-73/23-93/68. The manufacturer wishes to inform the customer clearly and synthetically about how to use and maintain the appliance and how safe the machine is so that it can operate at its best. Slicing machines may be updated but this does not invalidate the instructions contained in this manual. We recommend that you read this manual carefully before operating the slicing machine. Should this manual be damaged or lost, ask the manufacturer for a replacement immediately. Many accidents are caused by not knowing the machine and its safety measures.

Read the manual carefully and follow its warnings before operating the machine.

**1.1 Introduction**

The Gravity slicing machines are designed in compliance with the safety requirements of the European Community and each slicer bears a "CE" plate confirming its compliance with said requirements.

**1.2 Use**

These slicing machines are designed to slice cured and cooked, raw or cold meats, bread, cheese, stoned fruit and vegetables. They are not suitable for slicing frozen food, meats with bones or unstoned fruit. Trying to slice these or similar products may damage the machine and invalidate the warranty.

**2 OPERATION**

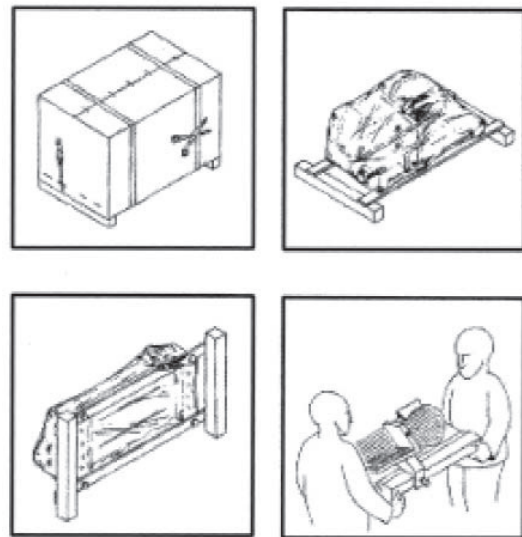
On receipt of the box containing the slicing machine, check that it is in good condition and has not been damaged during shipping.

**2.1 Opening the Packaging**

1. Cut and remove the plastic straps.
2. Remove the staples.
3. Lift the box vertically, remove the copy of the instruction manual and the four feet.
4. With the Allen key supplied, unscrew the screws securing the machine to the pallet.
5. Remove the polythene bag and screw in the four feet.
6. Lift the machine with the help of another person holding it by the feet.
7. Check the contents of the box and that they match the list provided.

**WARNING:**

**THE PACKAGING CAN BE DISPOSED OF IN THE NORMAL WAY FOLLOW LOCAL REGULATIONS**



**2.2 Installation**

Position the slicing machine on a flat and level surface.

The adjustable feet can make up for any unevenness in the surface. If the machine is set against the wall ensure that there are at least 200 mm between the motor vent and the wall. Leave room around the slicing machine so that it can be used, cleaned and maintained correctly. We recommend that you leave at least 300 mm around the machine.

The slicing machine works regularly in environments with a relative humidity lower than 80% and near heat sources lower than 30° C.

**2.3 Electrical connection**

Insert the plug into the socket ensuring that the

system is supplied with an overload protection device.

To be on the safe side, insert a 0.5 A fuse in the box. The direction of the blade rotation is anti-clockwise from the blade cover side. If the direction is wrong in three-phase slicing machines swap over two of the three wires in the plug.

## 2.4 Operation

Use the slicing machine for the purpose for which it was designed. Never use your hands to push the product towards the blade. The tray is sloping so that the product can slide towards the blade due to its own weight. Keep your hands far from the blade and use the special handle to make the tray slide.

## 3 CONTROLS AND SAFETY

### 3.1 Controls

Slicing machines are operated electrically by two buttons, and are provided with a warning light indicating.

that the blade is moving. The machine is provided with a no-voltage device (NVR). In the event of a cutoff, the buttons will have to be used to restart the machine.

### 3.2 Mechanical safety

Except for the cutting part, the blade is wholly covered with an irremovable protection. The tray trolley can move only if the blade is covered by the surface plate and the graduated knob is in a position other than the zero "0" (cleaning position). The surface plate can be opened (with the graduated knob) only if the trolley is fixed in its normal operating position. The blade can be removed only by using the blade removing tool supplied. All protections are fixed; dismantling and tampering with them make the machine dangerous and the manufacturer accepts no responsibility for any accidents deriving from these actions.

**When the surface plate is closed (cleaning position) and completely open (sharpening position) the automatic trolley cannot be operated (120V UL model only).**

### 3.3 Testing

**Check that all the components of the slicing machine are fitted correctly. Check that the ball crank handle securing the blade cover is blocked. Press the operation button and check that the machine switches on and off correctly. Check that the trolley and the pressing unit work correctly. Check that the sharpener works correctly. Check the opening of the surface plate.**

## 4 USING THE SLICING MACHINE

### 4.1 How to use

When the button is switched on (main switch):

- if you are in automatic mode the display shows: "speed 2 and stroke 2", now you can choose the stroke and speed;

- if you are in manual mode, the display shows a small square.

- 1) Position graduated knob "A" on "0" (zero)
- 2) Place tray "B" as far as possible from blade "K".
- 3) Lift pressing unit "C" using its handle "P". Place the product on the tray and lower the pressing unit on or behind it.
- 4) With your right hand, pull the trolley slightly towards you and at the same time with your left turn handle (Y) to the "MAN" position.
- 5) Select the required thickness via knob "A".
- 6) Flick the main switch and press the BLADE button to start cutting.
- 7) Push the tray trolley using handle "Z" and slice the product.
- 8) After you have finished slicing, stop the trolley with the "OFF" button. Switch off the slicing machine from the main switch. It is inadvisable to switch the machine on and off continually from the main switch.

### 4.2 Operating in automatic mode

You can switch from automatic to manual mode only when in the original position (or start position).

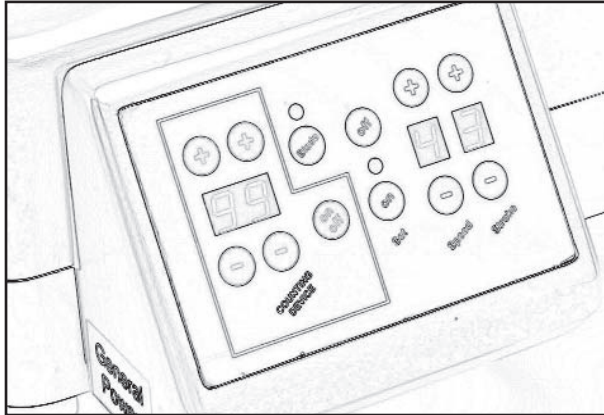
When you move the trolley to the end of its stroke, you are in the original position and you can turn the knob. If the trolley is in another position, you cannot turn the knob.

When you are in automatic mode and you press the ON/POSITION button, the blade starts and after 2 seconds the trolley starts to move. Now if you press the OFF button, the slicing machine will finish its programme, the trolley stops in the start position and the blade stops. If the power fails and the slicing machine is at work, the trolley will stop where it is. If the ON/POSITION button is pressed now, the trolley returns to its original position. This is important for safety. If you are in the original position, you cannot open the trolley because when you are in the original position (or start position), the trolley must be ready to start slicing.

- 1) Position graduated knob "A" on "0" (zero).
- 2) Place tray "B" as far as possible from blade "K".
- 3) Lift pressing unit "C" using its handle "P". Place the product on the tray and lower the pressing unit on or behind it.
- 4) With your right hand, pull the trolley slightly towards you and at the same time with your left turn handle (Y) to the "AUT" position.
- 5) Select the required thickness via knob "A".
- 6) Turn on the main switch. Select the speed with the "+" and "-" buttons and "STROKE".
- 7) Press the "ON" button to start the blade. Attention: the trolley will move independently and rapidly.

### 4.3 Remote control

#### CONTROL PANEL



- BLADE BUTTON: STARTS THE BLADE ONLY (IN MANUAL MODE)
- "ON" BUTTON: THE BLADE STARTS AND AFTER 3 SECONDS THE TROLLEY STARTS TO MOVE (AUTOMATIC MODE)
- OFF BUTTON: STOPS THE BLADE (IN MANUAL MODE) OR STOPS THE BLADE AND THE TROLLEY (IN AUTOMATIC MODE)
- SPEED +/-
- STROKE +/-
- "ON" BUTTON: COUNTS THE UNITS
- MAIN SWITCH: UNDER THE SLICING MACHINE

The main switch cuts off the current (use this red button only in an emergency or when you have finished using the machine).

**IMPORTANT: if you want to open the trolley (the sloping trolley) to clean it, remember to turn the machine on in manual mode, move the trolley and open it. When the trolley moves in automatic mode, the trolley must be closed! Do not press THE TROLLEY'S ON/POSITION BUTTON if the trolley is open. Sharpen in manual mode only! (Press the blade button only). If you press the ON BUTTON and the small square starts to turn and the trolley does not move, you are in manual mode.**

### 5 SLICING MACHINE MAINTENANCE AND CARE

For hygiene's sake, the slicing machine must be kept clean at all times. The machine needs to be dismantled and cleaned at the end of the working day and every time the type of product is changed (i.e. from raw meat to cooked meat) in sequence as per fig. 2.

**ATTENTION! Cleaning must be carried out by trained personnel.**

#### 5.1 Cleaning (fig.2 and fig.2/A)

TRAY TROLLEY PROVIDED WITH INTERLOCK

1) Isolate the machine by disconnecting the plug from the socket or switch off the automatic switch located near the outlet. Never rely only on pressing the "OFF" button on the slicing machine.

2) Move without releasing graduated knob "A" beyond "0" (zero) to the end of the scale. (fig.2/A).

3) Unscrew the ball crank handle "Q" totally in any position.

4) Open the trolley pulling outwards with a decisive movement. The surface plate will remain blocked.

5) Unscrew the securing ball crank handle "F", get hold of blade cover "L" and remove it from the slicing machine.

6) Position blade removing tool "J" and secure it on the threaded holes using the two handles "W". Using a screwdriver, unscrew the 4 screws securing the blade and remove the unit holding the two handles.

7) Wash the blade in warm water and liquid detergent, rinse in cold water, dry and clean with methylated spirit. The pedestal and the other parts of the machine must always be washed with warm water and liquid detergent, rubbing with a non-abrasive cloth; rinse in cold water, dry and clean with methylated spirit. Never use solutions containing sodium hypochlorite or abrasive detergents since they would damage the anodized surfaces of the machine.

8) Reassemble the machine following the instructions for dismantling in the reverse order.

Attention: The blade removing tool is a very important protection and is to be dismantled only when the blade is secured by its four screws in the normal operating position.

#### 5.2 Lubrification (fig.3)

To keep the pressing unit and the trolley sliding smoothly, the slicing machine needs to be lubricated at regular intervals in the positions marked in fig. 3; use only liquid paraffin (MARCOL 82 ESSO or WHITE OIL 105 BERGOL) moderately but frequently.

### 6 SHARPENING

**ATTENTION: sharpening must be carried out by expert personnel.**

Never try to clean the blade when it is moving. The sharpener cannot sharpen the blade when its diameter is worn by 10 mm. It is very important that the blade is kept sharp for the slicing machine to work properly. It is better to sharpen it a little every day than a lot once a week. Sharpen only when clean. Sharpening a dirty blade is not satisfactory and dirties both the sharpener and the grinders.

After sharpening, remove any dirty particles from the grinding wheels with the brush supplied.

Remove any grains of sand from both the blade and the machine with a cloth dampened with methylated spirit. Before carrying out this operation ensure that the graduated knob is on "0" and that the machine

is unplugged.

### **6.1 Sharpening the blade with cam sharpener**

Before sharpening, put the slicing machine in manual mode.

- If you are in automatic (mode) the display shows: "speed 2 and stroke 2", now you can choose stroke and speed.

- If you are in manual (mode) the display shows a small square.

1) Degrease the blade with a cloth dampened with methylated spirit both internally and externally. Fully open the surface plate with knob "A" in the sharpening position.

2) Open the surface plate with knob "A" to the end of its stroke in the sharpening position.

3) Pull the trolley towards you, away from the blade.

4) Take the sharpener body and rest it on the surface plate correctly without fastening it.

5) Push the trolley slowly forward in the position, the sharpener will be pushed by the trolley without you having to put your hands near the blade. Once in the correct position, fasten the sharpener with the screw.

6) Turn the sharpener knob to the sharpening position for maximum of 30 seconds, pushing the stone gently onto the blade.

7) Turn the sharpening knob in the opposite direction for the burring operation for two seconds maximum. Turn off the machine and check the burr. Remove the sharpener from the machine by carrying out the above-mentioned steps in reverse order.

8) Clean the blade and all the parts that have been contaminated by sharpening with a cloth dampened with methylated spirit.

## **7 CLEANING AND MAINTENANCE**

Cleaning the machine must be carried out only by trained personnel. Unplug the machine. Never switch off the machine relying only on the OFF switch. The machine must be moved by two people holding the machine by its four feet. The blade must be changed when the distance between the blade protection and the blade exceeds 6 mm. Remove the blade only using the blade removing tool.

Warning: the cutting edge is very sharp!

It is strictly forbidden to clean the slicing machine with harmful products that can jeopardize the health of either the operator or the customer.

Use products with a PH factor of 7-8. Replacing the cable must be carried out only by expert personnel. Inserting a lifting rod under the machine will help the operator to clean the area under the slicer.

## **8 TRAINING**

During the installation of the machine an operator needs to be trained in the regular use cleaning care blade sharpening, with particular emphasis on the

dangers deriving from incorrect use.

Training shall be carried out by the installer who is duly qualified and familiar with the European

## 9 CHARACTERISTICS

BLADE DIAMETER mm	<b>300</b>	<b>330</b>
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### Cutting capacity

ROUND PRODUCT mm	190	200
SQUARE PRODUCT mm	130x130	130x130
RECTANGULAR PRODUCT mm	115x270	130x275
CUTTING THICKNESS mm	0-25	0-25

### Technical characteristics

VOLTAGE	V115/60 (Single phase) - V230/50 (Single phase)	
MOTOR POWER/ABSORPTION	V115/60 370W/4A - V230/50 275W1,4A	
ABSORPTION	0,5 KW	0,5 KW
WEIGHT Kg	49	50
STANDARD EQUIPMENT	oiler, blade removing tool (only CE)	
PACKAGING SIZE	760x780x760	760x780x760