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1 FOREWORD

-This manual has been compiled in conformity with the Machine Directive 89/392 - 89/109 - 91/398 - 91/368 - 93/44 - 89/336 - 92/31 - 73/23 - 93/68 CEE.
 With it, the manufacturer intends to furnish the customer with clear and concise instructions for the use and maintenance of the machine, as well as information regarding the safety devices with which it is fitted in order assure maximum efficiency throughout its service life.

- The slicers may be updated; this eventuality shall not prejudice the explanations contained in the manual.
- Before starting up the slicer, you are advised to read this manual carefully.
- Should this manual be damaged or lost, apply for a copy from the manufacturer without delay.
- Many accidents are the result of insufficient familiarity with the machine and its safety devices. Before starting work, read the instructions herein carefully and follow them to the letter.

1.1 Introduction

The Gear Drive Gravity slicers have been designed to comply with the provisions of the European community safety regulations. Consequently, each slicer is fitted with a plate featuring the "CE" mark attesting to the product's conformity with said provisions.

1.2 Use

These slicers have been manufactured to slice cooked and raw charcuterie, warm and cold meats, bread and cheese, stoneless fruit and vegetables. They can slice thicknesses up to 23 mm.

They are not suitable for cutting frozen goods, charcuterie and meat on the bone or fruit with stones. Any attempt to slice said products or similar foods may result in serious damage to the machine and shall cause the warranty to become void.

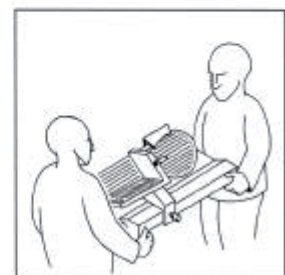
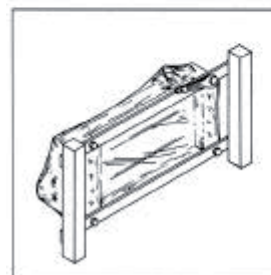
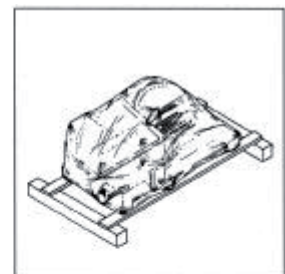
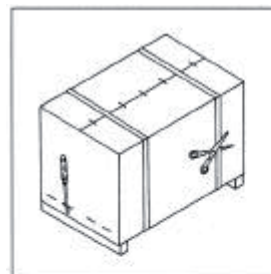
2 PREPARATION AND OPERATION

On receiving the box containing the slicer, make sure that it is intact and has not been damaged during transit.

Should the slicer prove damaged, duly submit a report to the forwarding agent, no later than three days after the date indicated on the documents, listing any damage done to the machine.

2.1 Opening the packaging

- 1- Cut and remove the plastic straps;
 - 2 - Remove the metal staples;
 - 3 - Lift the box off vertically, locate the user guide, maintenance manual and the four feet;
 - 4 - Using a 13mm spanner, unscrew the bolts securing the machine to the pallet;
 - 5 - Remove the polyethylene bag and screw on the four feet;
 - 6 - Lift the machine: two people are required to handle the machine, using the feet as handholds;
 - 7 - Check the contents of the packaging, making sure they correspond to the specifications on the documents;
- WARNING: THE PACKAGING CAN BE DISPOSED OF AS MUNICIPAL SOLID WASTE: COMPLY WITH THE LAW DISPOSITIONS IN FORCE IN THE PLACE OF INSTALLATION. DO NOT LITTER: DISPOSE OF THE PARTS MAKING UP THE PACKAGING APPROPRIATELY



2.2 Installation

Place the slicer on a smooth, flat and stable surface. Any unevenness of the surface on which the machine is rested can be compensated using the adjustable feet. In the event the motor ventilation area faces a wall,

make sure that a space of at least 200mm is left between it and the wall.

Leave enough room around the slicer so that it can be properly operated, cleaned and serviced.

It is advisable to leave a space of at least 300mm free around the machine.

The slicer works properly in places with a relative humidity level of less than 80% and near sources of heat of no more than 30°C.

2.3 Wiring

The single-phase slicer is fitted with a standard plug. Plug the machine into the outlet, making sure that the system features an electrical overload cutout. To improve safety further, insert a 0.5 Amp fuse in the power supply box. The three-phase slicer is fitted with a standard 16 Amp plug.

Plug the machine into the suitable outlet, making sure it features an overload cutout as above.

The blade should rotate anticlockwise seen from the blade guard side.

Should the direction of rotation of the three-phase slicers be incorrect, invert two of the three wires in the plug.

Unless otherwise indicated, the three-phase slicer is always connected at 400 Volts.

2.4 Operation

Use the slicer as it was designed to be used. Never push the product towards the blade by hand. The product carriage is tilted so as to enable the product to slide towards the blade under its own weight. Keep hands well away from the blade and use the relevant handle to move the product carriage safely back and forth.

2.5 Operation in automatic mode

In the Automatic Gravity models with Gear Drive, the product carriage can be operated in automatic mode. Said mode can be enabled or disabled by rotating lever "Z" slightly, as indicated in fig.5

This operation must always be performed with the machine switched off.

3 CONTROLS AND SAFETY DEVICES

3.1 Controls

The Gear Drive Gravity slicers are switched on and off electrically by means of two buttons, I (start) coloured green and O (stop) coloured red. Both feature a white lamp which indicates when the blade is rotating.

The machine features a safety switch in the blade guard connected with a no voltage relay.

Every time the supply voltage is cut off, the green button I (start) must be pressed to start the machine up again.

3.2 Mechanical safety devices

- With the exception of the actual cutting section, the blade is totally protected by an irremovable guard which cannot be removed.

-The product carriage can only be removed if the slice assembly covers the blade and the graduated knob is set to "0" (zero).

-The slice assembly can only be opened (using the graduated knob) if the product carriage is secured in its normal operating position.

-The blade can only be removed using the blade-removal tool supplied.

-None of the safety devices can be removed; dismantling or tampering with them would make the machine unsafe, and result in the manufacturer no longer being responsible for any accidents.

3.3 Testing

Make sure all the slicer components are assembled properly.

Check the handwheel securing the blade guard is locked in place.

Press the green start button and the red stop button to check the machine can be switched on and off.

Check the sliding of the product carriage and product press.

Check the sharpening device works properly.

Check the opening of the slice assembly.

Make sure the product carriage can only be disassembled with the graduated knob set to zero, and that said knob remains locked in place after disassembly.

4 USING THE SLICER

4.1 Operating procedure (Fig.1)

1)Set the graduated knob "A" to "0" (zero).

2)Move the product carriage "B" as far away from blade "K" as possible.

3)Lift the product press "C" using the relevant handle.

Set the product down on the product carriage, lower the product press onto or behind the product.

4)Select the desired thickness by means of knob "A".

5)Press the green button "I" (start).

6)Push the product carriage to slice the product by means of handle "D".

7)Once you have finished using the machine, switch it off by pressing the red "O" (stop) button and set the graduated knob to "0".

5 MAINTENANCE AND CARE OF THE SLICER

For the sake of hygiene, the slicer must be kept clean. The machine must be disassembled and cleaned at the end of each working day, and whenever the type of product being sliced is changed (e.g. change from raw meats to cooked meats) following the sequence illustrated in fig. 2.

In order to use the slicer correctly, the operator should be properly trained

5.1 Cleaning

(Fig. 2) (Fig. 2/A)

1) Isolate the machine from the power supply by unplugging it, or switching off the automatic switch located near the outlet.

Never settle for simply pressing the slicer's red "stop" button.

2) Set the graduated knob "A" to "0" (Fig. 2/A).

3) Position handwheel "E" in line with stop "F" and unscrew it completely. The locking mechanism engages in the stop and locks the carriage in place.

Slide the product carriage unit "B" vertically from its guide.

The slice assembly remains locked in the "0" position.

4) Unscrew the blade guard fastening handwheel "G" completely, hold the blade guard "H" and remove it from the machine completely.

5) Unscrew knob "L".

6) Lift the sharpening device using handle "M" and slide it from its seat.

7) Position the blade-removal tool "J" in place and fasten it onto the threaded holes of the blade by means of the two handwheels "W". Use a screwdriver to unscrew the 4 blade screws, after which use the two handwheels to remove the assembly.

8) Clean the blade with warm water and liquid detergent, rinse in cold water, dry and use alcohol to disinfect.

The base and other parts of the machine must always be washed with lukewarm water and liquid detergent, and rubbed with a non-abrasive cloth; rinse in cold water, dry and use alcohol to disinfect.

Under no circumstances use sodium-hypochlorite-based solutions or abrasive detergents as they would damage the machine's anodized surfaces.

9) The machine is fitted back together by following the disassembly procedure in reverse order.

Warning: the blade guard represents a very important safety device and must only be removed when the blade is fastened in its regular position by means of the four screws.

5.2 Lubricating

(Fig. 3)

In order to keep the product press and carriage sliding movements fluid, the slicer must be lubricated regularly in the points highlighted in fig. 3; use Vaseline oil only (MARCOL 82 ESSO or WHITE OIL 105 BERGOIL), apply sparingly but frequently.

6 SHARPENING OPERATIONS

If the slicer is to work properly, the blade must be kept sharp. It is better to sharpen it a little daily than a lot once a week.

Fig. 4 illustrates the correct sharpening sequence. Only sharpen the blade when it is clean.

Sharpening a dirty blade results in poor sharpening and soils the sharpening device and wheels.

After sharpening, use the brush supplied to remove any traces of dirt from the wheels. In addition, every single grain of sand must be removed from the blade and

machine using a cloth dampened with alcohol.

Before performing this operation, make sure the graduated knob is set to "0" and that the machine is not plugged in.

6.1 Sharpening the blade

(Fig. 4)

1) Remove the grease from the blade both inside and out using a cloth dampened with alcohol.

2) Loosen knob "A" by half a turn, lift and rotate the sharpening device by 180°. Lower it until it is in the regular sharpening position.

3) Tighten knob "A" by half a turn, start up the machine and pull the upper grinding wheel knob by applying a slight pressure until the grinding wheel approaches the blade: the sharpening thus commences.

4) Once sharpening is complete, pull the deburring wheel knob for approx. 2 seconds (2nd knob).

5) Once sharpening is complete, loosen knob "A" by half a turn, lift and rotate the sharpening device by 180°, and lower it into its idle position.

Tighten knob "A" completely.

WARNING: The sharpening operation must be performed by skilled personnel.

Never attempt to clean the blade whilst it is moving.

The sharpening device can no longer sharpen the blade once its diameter is worn down by 10mm.

7 CLEANING AND MAINTENANCE

-The machine must be cleaned by fully trained personnel only.

-Unplug the machine. Never stop the machine using the red (stop) button only.

-Two people are required to handle the machine, using the 4 feet as handholds.

-The blade must be replaced when the distance between the blade guard and the actual blade is no more than 6mm.

-Only remove the blade using the proper blade-removal tool.

-Be careful with the blade edge as it is very sharp.

-The power supply cable must be replaced by skilled personnel only.

-The cleaning of the slicer with harmful products liable to affect the health of either operators or customers is strictly prohibited.

Use products with a degree of acidity (pH 7-8).

8 TRAINING

During the machine's installation, it is absolutely essential that an operator of age be trained in the regular use-cleaning-care-sharpening of the blade, especially regarding the hazards which are likely to be encountered if the machine is used incorrectly. The training will be given by the suitably authorized installer who is familiar with the European community machine standards.

9 FEATURES

BLADE DIAMETER mm	300	350	370	300 automatic	350 automatic
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CUTTING CAPACITY

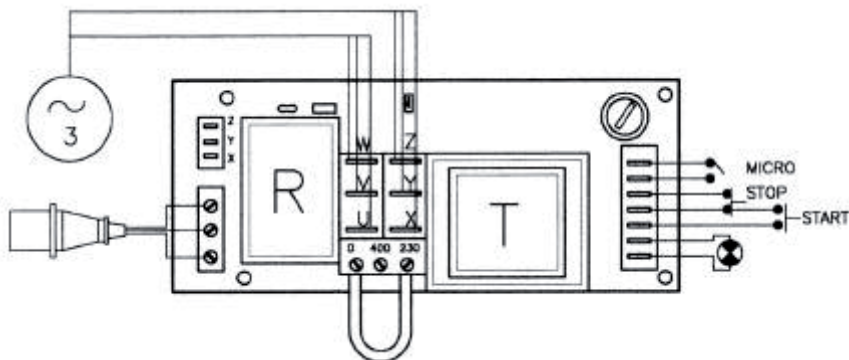
ROUND PRODUCT mm	210	240	250	200	220
SQUARE PRODUCT mm	185x185	210x210	220x220	180x180	200x200
RECTANGULAR PRODUCT mm	255x165	300x185	295x200	230x165	250x185
CUTTING THICKNESS mm	0-23	0-23	0-23	0-23	0-23

TECHNICAL CHARACTERISTICS

VOLTAGE	SINGLE-PHASE V230/50 THREE-PHASE V230-400/50				
MOTOR POWER	KW 0.375				
ABSORPTION	SINGLE V230: 2.8 A THREE V230: 2.1 A THREE V400: 1.2 A				

WEIGHT Kg.	36	40	44	49	57
STANDARD EQUIP.	brush, oilcan, blade-removal tool				
PACK DIMENSIONS	760x64H670	650x890H730	650x890H730	650x890H730	790x870H720

10 WIRING DIAGRAMS



V230 THREE-PHASE

V400 THREE-PHASE

V230 SINGLE-PHASE