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Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (hereinafter “machine” or “appliance”).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.

The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.


No part of this manual may be reproduced.

A.1 General information

A.1.1 General safety instructions

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation.

The following symbols are used in the manual to indicate and identify the various types of hazards:

 **WARNING**
Danger for the health and safety of operators.

 **WARNING**
Danger of electrocution - dangerous voltage.

Words further explaining the type of hazard are placed next to the symbols in the text. Warnings serve to ensure the safety of personnel.

A.1.2 Additional Indications

In this manual the risks arising from incorrect use will be marked with:

 **ATTENTION**
Risk of damage to the machine or the product.

The parts of the text preceded by the following symbol:

 **NOTE**
Clarifications and explanations

provide recommendations to keep in mind during the entire life-cycle of the product.

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the machine supplied.

The numerical values given on the machine installation diagrams refer to measurements in mm.

A.1.3 Introduction


Given below is some information regarding the machine's intended use, its testing, and a description of the symbols used (that identify the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

A.1.4 Intended use and restrictions

Our appliances are designed and optimised in order to obtain high performance and efficiency. 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 15mm. 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.

Any other use is deemed improper. The appliance must not be used by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless supervised or instructed in its use by those responsible for their safety.

 **ATTENTION**
The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

A.1.5 Test and inspection

Our appliances are designed and optimised, with laboratory testing, in order to obtain high performance and efficiency. The product is shipped ready for use.

Passing of the tests (visual inspection - electrical test - functional test) is guaranteed and certified by the specific enclosures.

A.1.6 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator

machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.

Manufacturer

Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.

Operator for normal machine use

an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.

After-sales service or specialised technician

an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields.

Danger

source of possible injury or harm to health.

Hazardous situation

any situation where an operator is exposed to one or more hazards.

Risk

a combination of probabilities and risks of injury or harm to health in a hazardous situation.

Protection devices

safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.

Guard

an element of a machine used in a specific way to provide protection by means of a physical barrier.

Safety device

a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.

Customer

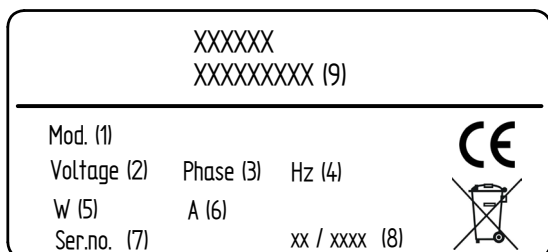
the person who purchased the machine and/or who manages and uses it (e.g. company, entrepreneur, firm).

Electrocution

an accidental discharge of electric current on a human body.

A.1.7 Machine and manufacturer's identification data

A reproduction of the marking or data plate on the machine is given below:



- (1) Slicer model
- (2) Voltage
- (3) Single- or three-phase
- (4) Frequency
- (5) Power
- (6) Amperage
- (7) Serial number
- (8) Year of production
- (9) Name and address of the manufacturer

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the data plate.

ATTENTION
Do not remove, tamper with or make the machine's marking illegible.

NOTE
Refer to the data given on the machine's marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).

NOTE
When scrapping the machine, the marking must be destroyed.

A.1.8 Appliance identification

This manual applies to various appliance models. For further details regarding your model, refer to par. "xxx Dimensions, performance and consumption".

A.1.9 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

A.1.10 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- ▶ non-compliance with the instructions contained in this manual;
- ▶ repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the warranty);
- ▶ operations by non-specialised technicians;
- ▶ unauthorised modifications or operations;
- ▶ inadequate maintenance;
- ▶ improper machine use;
- ▶ unforeseeable extraordinary events;
- ▶ use of the machine by uninformed and untrained personnel;
- ▶ non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use. Electrolux Professional SpA declines any liability for inaccuracies contained in the manual, if due to printing or translation errors. Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

A.1.11 Personal protection equipment

Given below is a summary table of the Personal Protection Equipment (PPE) to be used during the various phases of the machine's service life.

Phase	Protection garments 	Safety footwear 	Gloves 	Glasses 	Ear protectors 	Mask 	Safety helmet 
Transport							
Handling							
Unpacking							
Installation							
Normal use							
Adjustments							
Routine cleaning			●				
Extraordinary cleaning			●				
Maintenance							
Dismantling							
Scrapping							

Legend: ● PPE required; ○ PPE available or to be used if necessary; ■ PPE not required.

(*) During **Normal use**, gloves protect hands from the cold tray when being removed from the appliance.

Note: The gloves to be worn during cleaning are the type suitable for contact with the cooling fins (metal plates).

Failure to use the personal protection equipment by operators, specialised technicians or users can involve exposure to chemical risk and possible damage to health.

A.1.12 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping.

The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

A.1.13 Recipients of the manual

This manual is intended for:

- ▶ the carrier and handling personnel;
- ▶ installation and commissioning personnel;
- ▶ the employer of machine users and the workplace manager;
- ▶ operators for normal machine use;
- ▶ specialised technicians - after-sales service (see service manual).

A.2 Technical data

A.2.1 GENERAL DESCRIPTION

The models listed on page 1 are designed to:

- ▶ Continuously cut any type of cold cuts, ham without bones, meat and cheese
- ▶ Be safe to use, clean and service
- ▶ Ensure the highest degree of hygiene for all contact food parts thanks to its stainless material
- ▶ Ensure the maximum cutting precision
- ▶ Be used between +5°C and +40°C

A.2.2 MAIN DATA

- ▶ External polished and anodised parts made in magnesium aluminum alloy suitable for food contact, as prescribed by 1935/2004/CE European regulation
- ▶ Small parts and details made in stainless steel to avoid oxidation
- ▶ Blade run by a high quality Poly-V transmission motor
- ▶ Noise and vibration of the machine are not disturbing for the user

- ▶ Built-in blade sharpener to make sharpening and cleaning easier
- ▶ Mechanical protection in compliance with the current legislation
- ▶ Protection of the electrical parts in compliance with the current legislation
- ▶ The pressure of sound emission on work station is below 70 dB(A)
- ▶ The vibration the user's arm is subject to is below 2,5m/s²

A.2.3 PERFORMANCE, ELECTRIC ENERGY CONSUMPTION AND WIRE DIAGRAMS

WARNING!! THE ELECTRICAL STANDARDS FOR WHICH THE MACHINE IS DESIGNED ARE STATED ON THE PLATE ON THE LEFT SIDE OF THE SLICER. PLEASE MAKE SURE THAT THE VOLTAGE OF THE POWER GRID IS THE SAME AS THE ONE STATED ON THE MACHINE PLATE. MAKE SURE THAT A PROTECTION FROM ELECTRIC OVERLOAD IS IN PLACE BEFORE CONNECTING THE EQUIPMENT TO THE POWER GRID

A.2.3.1 CHARACTERISTICS

SLICER MODEL	601138 601114 LUX 250	EASY 250	601139 601115 603330 LUX 300P	601142 EASY 300P	601140 603331 LUX 350 EASY 350	601141 603332 LUX 370 EASY 370	LUX 390 EASY 390
BLADE DIAMETER	250	250	300	300	350	370	390

ABILITY OF CUT (mm)

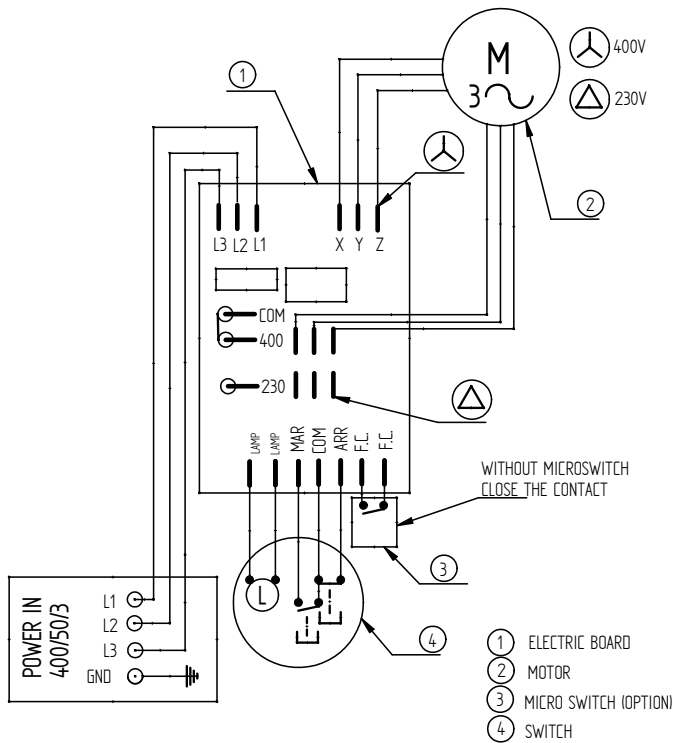
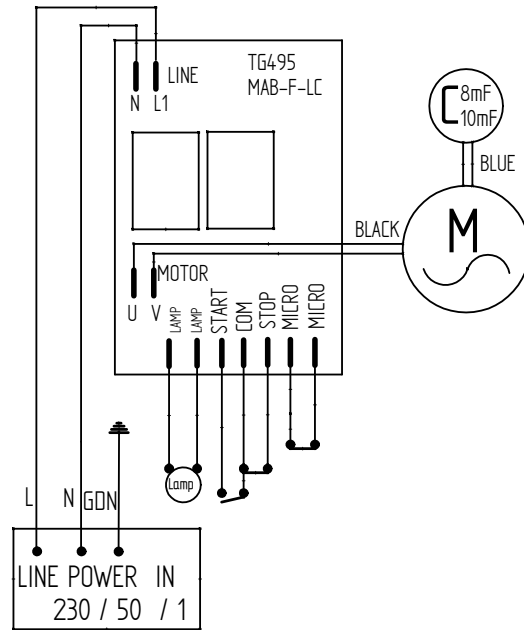
ROUND PRODUCT	180	180	220	220	265	270	280
SQUARE PRODUCT	180X180	180X180	220X220	220X220	265X265	270X270	280X280
RECTANGULAR PRODUCT	220X180	220X180	230X220	230X220	340X265	340X270	340X280
CUTTING THICKNESS	0-15	0-15	0-15	0-15	0-24	0-24	0-24

TECHNICAL CHARACTERISTICS

VOLTAGE	SINGLE PHASE 230V	SINGLE PHASE 230V	SINGLE PHASE 230V THREE PHASE 380V	SINGLE PHASE 230V THREE PHASE 380V	SINGLE PHASE 230V THREE PHASE 380V	SINGLE PHASE 230V THREE PHASE 380V	SINGLE PHASE 230V THREE PHASE 380V
MOTOR POWER	0,20KW	0,25KW	0,22KW	0,25KW	0,37KW	0,37KW	0,37KW
ABSORPTION	0,85 A	1,3 A	2,8 A 1,2 A	1,3 A 1 A	2,8 A 1,1 A	2,8 A 1,1 A	2,8 A 1,1 A
WEIGHT (KG)	28	28	32	32	49	53	56
STANDARD EQUIPMENT	BRUSH, OILCAN	BRUSH, OILCAN	BRUSH, OILCAN	BRUSH, OILCAN	BRUSH, OILCAN	BRUSH, OILCAN	BRUSH, OILCAN
PACKING DIMENSIONS (mm)	660X660 H650	660X660 H650	850X660 H660	850X660 H660	850X660 H660	850X660 H660	850X660 H660

A.2.3.2 WIRING DIAGRAMS

**601138 - 601114 - 601139 - 601115 - 603330 -
LUX 250 - LUX 300P - LUX 350 - LUX - 370 -
LUX 390 - EASY 250 - EASY 300P - EASY 350 -
EASY 370 - EASY 390**




**601140 - 603331 - 601141 - 603332 -
LUX 250 - LUX 300P - LUX 350 - LUX 370 -
LUX 390 - EASY 250 - EASY 300P -
EASY 350 - EASY 370 - EASY 390**


B.1 Transport, handling and storage

B.1.1 Introduction

Transportation, either from one facility to another or inside the same one, must be done with means with suitable maximum load.

B.1.2 Transport: instructions for the carrier

 **ATTENTION**
Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
The weight of the appliance alone is not sufficient to keep it steady.

 **NOTE**
The transported load can shift:
▶ **when braking;**
▶ **when accelerating;**
▶ **in corners;**
▶ **on rough roads.**

B.1.3 Handling

Arrange a suitable area with flat floor for machine unloading and storage operations.

B.1.4 Procedures for handling operations

For correct and safe lifting operations:

- ▶ use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- ▶ cover sharp edges;

Before lifting:

- ▶ send all operators to a safe position and prevent persons from entering the handling area;
- ▶ make sure the load is stable;
- ▶ make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- ▶ handle the machine, keeping it at minimum height from the ground.

ATTENTION



For machine lifting and anchoring, do not use movable or weak parts such as: plastic protections (Fig.1 Pos.K), meat carriage (Fig.1 Pos.B) meat pusher and its knob (Fig.1 Pos.C, P), on-off buttons protruding from the machine (Fig.2, Pos.I, D).

B.1.5 Shifting

The operator must:

- ▶ have a general view of the path to be followed;
- ▶ stop the manoeuvre in case of hazardous situations.



ATTENTION

Do not push or pull the appliance to move it, as it may tip over.

B.1.6 Placing the load

Before placing the load, make sure the way is free and that the floor is flat and can take the load. Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

B.1.7 Storage

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between -10°C and 50°C. The place where the machine is stored must have a flat support surface to avoid deforming the machine or damage to the support feet.



ATTENTION

Appliance positioning, installation and disassembly must be carried out by a specialised technician.



ATTENTION

Do not make modifications to the parts supplied with the appliance. Any missing or faulty parts must be replaced with original parts.

B.2 Installation and assembly

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.

ATTENTION

The above operations must be carried out by the specialised technician in conformity with the current safety regulations, regarding the equipment used and the operating procedures.



Before moving the appliance make sure the capacity of the lifting equipment used is suitable for its weight.

B.2.2 Machine space limits

A suitable space must be left around the machine (for operations, maintenance, etc.). This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace. Refer to par. "B.2.3 Positioning" for information regarding distances from any other machines present in the room (in fact, close proximity can create problems of condensate forming on the walls of the appliance).

B.2.3 Positioning

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

B.2.3.1 Opening of the packaging

- 1- Cut and remove the plastic straps;
- 2 - Remove the metal staples;
- 3 - Open the box on its upper side, locate the user guide, maintenance manual and CE conformity declaration;
- 4 - Remove the slicer from the box by lifting it upwards;

WARNING!! USERS MUST FOLLOW THE INSTRUCTIONS OF PARAGRAPH B.1.3 THOROUGHLY TO AVOID ANY DAMAGE TO THE EQUIPMENT AND DANGER FOR PEOPLE DURING THE WHOLE PROCEDURE.

- 5 - Remove the polyethylene bag;
 - 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.

B.2.3.2. 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.

B.2.4 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly. They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

	polyethylene:	outer wrapping, instructions bag
	polypropylene:	straps

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

B.2.5 Electrical connection

ATTENTION

If the power cable is damaged it must be replaced by the After-Sales Service or in any case by qualified personnel, in order prevent any risk.



Plug the machine into the outlet, making sure that the system features an electrical overload cutout. To improve safety further, in the wall power supply insert a 50% higher amperage fuse than the consumption (Ampere) marked in the rating plate (see paragraph A.1.7).

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. The connection to the electrical grid must be done in compliance with the local regulation.

ATTENTION

Work on the electrical systems must only be carried out by a qualified electrician.



C.1 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.

C.1.1.1 Controls

The slicers are switched on and off electrically by means of two buttons, I (start) and O (stop). 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 button "I" (start) must be pressed to start the machine up again.

C.1.1.2 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 be removed only if the fence covers the blade and the graduated knob position is between 15 and 0.
- ▶ 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.

C.1.1.3 Testing

- ▶ Make sure all the slicer components are assembled properly.
- ▶ Check the handwheel securing the blade guard is locked in place.
- ▶ Press the start button and 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

C.2 Settings

C.2.1. Setting the work set point

WARNING!! WITH SWITCHED OFF MOTOR, MAKE SURE THE EDGE OF THE BLADE IS COVERED AND PROTECTED BY THE FENCE BEFORE PUTTING THE PRODUCT ON THE MACHINE.

WARNING!! THE PRODUCT CUT MUST BE DONE BY USING THE SPECIAL HANDLES AND KNOBS.

WARNING!! IT IS THEREFORE FORBIDDEN TO BLOCK THE PRODUCT ON THE CARRIAGE WITH HANDS.

1) Put the graduated knob (A) in the position between 15 (fifteen) and 0 (zero) by turning the knob clockwise on full lock. Make sure the blade edge is fully covered and protected by the fence.

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 button "I" (start).

WARNING!! ALWAYS CHECK THAT THE LIGHT IN THE ON-OFF BUTTON TURNS ON AS THE EQUIPMENT IS SWITCHED ON.

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 "O" (stop) button and set the graduated knob in the space between 15 (fifteen) and "0" (zero) by turning it clockwise on full lock. Make sure the blade edge is fully covered and protected by the fence.

C.2.2. 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.

C.2.3. Sharpening operations

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 6 mm.

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.

WARNING!! THE BLADE MUST BE CLEANED AS DESCRIBED IN PARAGRAPH D.1.3 BEFORE SHARPENING.

DO NOT SHARPEN THE BLADE ANY FURTHER WHEN THE DISTANCE BETWEEN BLADE EDGE AND BLADE GUARD INTERNAL BORDER REACHES 6MM. AT THIS POINT IT IS COMPULSORY TO CHANGE THE BLADE BY THOROUGHLY FOLLOWING THE INSTRUCTIONS OF PARAGRAPH D.1.1.2

Sharpening a dirty blade results in a poor sharpening and the deterioration of the sharpener and its stones, leading to much worse performance. Remove any stone remain from the blade and the machine with a cloth soaked with soapy water or alcohol after sharpening.

WARNING!! Before sharpening make sure the graduated knob is in the position between 15 (fifteen) and 0 (zero), that is on full lock clockwise with blade edge fully covered and protected by the fence.

C.2.4. Sharpening blade (Fig. 4)

- 1) Remove the grease from the blade both inside and out using a cloth dampened with alcohol.
- 2) Turn the knob half a turn fig. 4.1. Lift the sharpening device, rotate it 180° and lower it again fig. 4.2, secure the sharpening device in place by tightening the knob half a turn.
- 3) Start the machine up, press the button until the grinding wheel presses slightly against the blade. This operation is complete when a slight burr forms on the front edge of the blade: this is checked by switching off the machine Fig. 4.3.
- 4) Start the machine up, press the appropriate knob Fig. 4.4 until the deburring wheel approaches the blade for a maximum of 2 seconds. Switch off the machine and make sure the burr has been removed.
- 5) Return the sharpening device to its initial position by turning the knob Fig. 4.1. Clean the blade and all the parts covered with the dust produced by the sharpening using a cloth dampened with alcohol.

C.8 General safety rules

C.8.1 Introduction

The machines have electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

C.8.2 Protection devices installed on the machine

C.8.2.1 Mechanical safety

As far as mechanical risk is concerned, the slicer is EN1974:1998+A1 "Slicing machines - Safety and hygiene requirements" European regulation compliant, and therefore also complies with 2006/42/CE Machinery Directive.

The most important protection devices are:


- a) FIXED blade guard ring to protect the whole part of the machine not used while cutting.
- b) Carriage removable for cleaning only with graduated knob in full lock clockwise, and therefore with fully covered and protected blade edge. These conditions remain mechanically unchanged as long as the carriage is removed.
- c) Removable blade cover for cleaning.
- d) Clear plastic fingers protection fixed to the carriage. Built-in aluminum thumb protection on the carriage.
- e) Meat pusher with hilt handle positioned at least 150mm from the blade
- f) Plastic blade remover tool for a safe blade removal.

WARNING!! The protection are not removable. Any attempt to remove or disassemble them makes the slicer a dangerous equipment for which the producer is not to be held responsible.

C.8.2.2 Electrical safety

The slicer's electrical system is EN 60204 -1 compliant. A relay in the control circuit makes that the re-start of the equipment after an accidental power failure has to be done manually (voluntary reset).

C.8.3 Safety signs to be placed on the machine or near its area

Danger	Meaning
	danger of electrocution (shown on electrical parts with indication of voltage)

ATTENTION
Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.

C.8.4 End of use

When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

C.8.5 Instructions for use and maintenance

Risks mainly of a mechanical, thermal and electrical nature exist in the machine.

Where possible the risks have been neutralised:

- ▶ directly, by means of adequate design solutions,
- ▶ indirectly by using guards, protection and safety devices.

Any anomalous situations are signalled on the control panel display.

During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.

Do not carry out any checking, cleaning, repair or maintenance operations on moving parts.

Workers must be informed of this prohibition by means of clearly visible signs.

To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.

In particular, make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.



ATTENTION
Extraordinary machine maintenance operations must only be carried out by specialised technicians provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.

Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.



Before carrying out any operation on the machine, always consult the manual, which gives the correct procedures and contains important information on safety.

C.8.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed.

Reasonably foreseeable improper use includes:

- ▶ lack of machine maintenance, cleaning and periodical checks;
- ▶ structural changes or modifications to the operating logic;
- ▶ tampering with the guards or safety devices;
- ▶ failure to use personal protection equipment by operators, specialised technicians and maintenance personnel;
- ▶ failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- ▶ keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- ▶ wrong machine installation;
- ▶ placing in the machine any objects or things not compatible with refrigeration, freezing or preservation, or that can damage the machine, cause injury or pollute the environment;
- ▶ climbing on the machine;

- ▶ non-compliance with the requirements for correct machine use;
- ▶ other actions that give rise to risks not eliminable by the Manufacturer.



ATTENTION
The previously described actions are prohibited!

C.8.7 Residual risks

The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices.

Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them.

Sufficient spaces are provided for during the machine installation stages in order to limit these risks.

To preserve these conditions, the areas around the machine must always be:

- ▶ kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- ▶ clean and dry;
- ▶ well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
EXPOSED BLADE PART NOT PROTECTED BY THE BLADE GUARD RING	FOLLOW THE INSTRUCTIONS OF PARAGRAPH C.2 OF THE MANUAL WHILE USING THE SLICER
BLADE GUARD	PLEASE NOTE THAT THE BLADE GUARD RING DOES NOT COMPLETELY PREVENT CUTTING RISK IN THE SHARPENER AREA, EVEN THOUGH THE POSSIBILITY AND SERIOUSNESS OF ANY ACCIDENT IS HIGHLY DECREASED
MEAT PUSHER WITH SPIKES	THE MEAT PUSHER SPIKES MAY HURT USERS IF TOUCHED WITH HANDS

D.1 Machine cleaning and maintenance

ATTENTION

Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it.



During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.



Do not touch the appliance with wet hands or feet or when barefoot.

ATTENTION

Do not remove the safety guards.



Use suitable personal protection equipment (protective gloves).

WARNING!! BEFORE CLEANING OR SERVICING THE SLICER, MAKE SURE THAT:

- ▶ THE PLUG IS NOT CONNECTED TO THE POWER GRID
- ▶ THE FENCE HAS BEEN CLOSED BY TURNING THE GRADUATED KNOB "A" CLOCKWISE ON FULL LOCK TILL THE POSITION BETWEEN "15" (FIFTEEN) AND "0" (ZERO), AND THEREFORE THE BLADE EDGE IS COMPLETELY COVERED AND PROTECTED BY THE FENCE.

D.1.1 General instructions

In order to maintain the highest degree of hygiene, the slicer has to be cleaned at the end of every working day and anytime a new product is cut (ex.: cooked meat is cut after fresh meat), as showed in picture 2.

Make sure that the user has been properly trained to use the machine as prescribed by this manual.

Use only water and neutral detergent / disinfectant (PH 7-8) for degreasing and disinfection, rinse and dry only with clean water and a soft, dry cloth.

Do not use the aforementioned products at temperatures above 45 °C.

Do not use sodium hypochlorite based products or abrasive detergent for cleaning to prevent the anodised parts of the machine from damage.

D.1.2 Parts removal

REMOVAL OF THE CARRIAGE WITH INTERLOCK (Fig. 2 e 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 "O" button.
- 2) Put the graduated knob (A) in the position between 15 (fifteen) and 0 (zero) by turning the knob clockwise on full lock. Make sure the blade edge is fully covered and protected by the fence. (Fig. 2/A)
- 3) Unscrew handwheel "Q" completely in any position.
- 4) With a relatively firm jerk, pull the product carriage towards the stop "R" so that the locking mechanism engages. Slide the product carriage unit vertically from its guide. The slice assembly remains locked in the "0" position.
- 5) Unscrew the fastening handwheel "F" completely, hold the blade guard "L" and remove it from the machine completely
- 6) Always check that in these conditions the fence is blocked.

REMOVAL OF THE COVER BLADE (Fig.2)

- 1) Unscrew the cover blade knob completely (F)
- 2) Press the knob in order to slightly press the internal part of the cover blade (L) too and move it from its position
- 3) Remove the cover blade by holding the knob or the upper edge of the disk.

Make sure that the user has been properly trained to use the machine as prescribed by this manual.

Use only water and neutral detergent / disinfectant (PH 7-8) for degreasing and disinfection, rinse and dry only with clean water and a soft, dry cloth.

Do not use the aforementioned products at temperatures above 45°C.

REMOVAL OF THE SHARPENER (FIG.2)

WARNING!! beware of the exposed cutting blade edges that could injure the user when the sharpener is not in place.

- ▶ Unscrew the knob with 3 turns (H)
- ▶ Hold the knob (V) and lift the sharpener upwards removing it from the slicer.

D.1.3 Cleaning

BLADE CLEANING

WARNING!! The maximum attention must be paid during the procedure due to cutting risk. Before cleaning the blade, unplug the machine from the power grid.

- ▶ Close the fence: put the graduated knob (A) in the position between 15 (fifteen) and 0 (zero) by turning the knob clockwise on full lock. Make sure the blade edge is fully covered and protected by the fence (Fig. 2/A).
- ▶ To do this make sure that the cover blade and the carriage have already been removed.
- ▶ Press the front surface with a wet cloth and slowly move it from the center to the edge of the blade while turning the blade with a hand.
- ▶ Repeat for the back of the blade.
- ▶ Dry the blade following the same procedure with a soft, dry cloth.

BLADE GUARD RING CLEANING

WARNING!! The maximum attention must be paid during the procedure due to cutting risk. Before cleaning the blade, unplug the machine from the power grid.

- ▶ Close the fence: put the graduated knob (A) in the position between 15 (fifteen) and 0 (zero) by turning the knob clockwise on full lock. Make sure the blade edge is fully covered and protected by the fence (Fig. 2/A).
- ▶ To do this make sure that the cover blade and the carriage have already been removed.
- ▶ Slightly press the cloth against the ring and manually rotate it on the whole ring.

REMOVED PARTS CLEANING

All parts removed as instructed in paragraph D.1.2, with the exception of the sharpener, must be cleaned with neutral detergents or disinfectants. Once cleaned, the parts must be dried with a dry cloth and assembled again by following the procedure of paragraph D.1.2 in reverse order.

- ▶ The cleaning of the sharpener must be done only with a dry brush. Use only brush and solvent to clean the stones as well.

SLICER CASTING CLEANING

- ▶ Remove with hands or a wet cloth the bigger remains of the product.
- ▶ Thoroughly clean the casting with a wet cloth and/or a brush/spray and neutral detergent.
- ▶ Sanitise it with a cloth or brush and the products approved by the Ministerial Supervisory Organisations mentioned in paragraph D1.1
- ▶ Rinse with clear water and a cloth or brush.

WARNING!! Do not use water jets to clean the upper parts of the casting and the lower ones inside.

D.1.1 Routine maintenance



ATTENTION
Disconnect the power supply before cleaning the appliance.

D.1.1.1 Precautions for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below. **The manufacturer declines any liability for operations carried out on the machine without following these instructions.**

- ▶ Clean the slicer thoroughly as described in section D.1 depending on the use frequency, but at least once a day
- ▶ Sharpen the blade when necessary
- ▶ Lubricate the marked parts in Fig.3 every two months or anytime the carriage does not move properly. Please only use MARCOL 82 ESSO or WHITE OIL 105 BERGOIL. Lubrication should be done frequently with moderate amounts of product.



ATTENTION
Do not clean the machine with jets of water.

ATTENTION



Do not use steel wool or similar material to clean the stainless steel surfaces. Do not use detergents containing chlorine, solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders.

- ▶ The power cord can be changed only by a specialised technician or the technical assistance service.
- ▶ A specialised technician or the technical service will also change the sharpening and honing stones when worn out or too greased.

D.1.1.2 Blade change

ATTENZIONE!! WHEN THE DISTANCE BETWEEN BLADE EDGE AND BLADE GUARD INTERNAL BORDER REACHES 6MM. AT THIS POINT IT IS COMPULSORY TO IMMEDIATELY CHANGE THE BLADE.

ATTENZIONE!! The maximum attention must be paid during the procedure due to cutting risk. Before cleaning the blade, unplug the machine from the power grid.

ATTENZIONE!! This procedure can be carried out only by a specialised technician or the technical assistance service as described in paragraph D.1.1.3

- ▶ Close the fence: put the graduated knob (A) in the position between 15 (fifteen) and 0 (zero) by turning the knob clockwise on full lock. Make sure the blade edge is fully covered and protected by the fence (Fig. 2/A).
- ▶ To do this make sure that the cover blade and the carriage have already been removed.
- ▶ Position the blade remover "J" (Fig. 2) and fix it on the threaded holes of the blade using the two "W" handwheels (Fig.2). With a screwdriver unscrew the 4 or 3 blade screws, then remove the blade, grabbing the two handwheel.

ATTENZIONE!! The maximum attention must be paid during the procedure due to cutting risk: PLEASE NOTE THAT THE PRESENCE OF THE BLADE REMOVER ON THE BLADE DOES NOT COMPLETELY PREVENT CUTTING RISK, EVEN THOUGH THE POSSIBILITY AND SERIOUSNESS OF ANY ACCIDENT IS HIGHLY DECREASED.

- ▶ To mount the blade back again, follow the instructions of paragraph D.1.1.2 in reverse order.

D.1.1.3 Precautions in case of long idle periods

If the appliance is not going to be used for some time, take the following precautions:

- ▶ Make sure the power cord is intact
- ▶ Make sure the on-off buttons are intact
- ▶ Lubricate the marked parts on paragraph D.1.1.1 before use
- ▶ Sharpen the blade as described in paragraph C.2.3 – C.2.4



ATTENTION
Work on the electrical equipment must only be carried out by a specialised electrician or the After-Sales Service.

ATTENTION

Machine maintenance, checking and overhaul operations must only be carried out by a specialised technician or the After-Sales Service, provided with suitable personal protection equipment (safety shoes and gloves), tools and ancillary means.



Put the machine in safe conditions before starting any maintenance operation.

Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.



After carrying out maintenance make sure the machine is able to work safely and, in particular, that the protection and safety devices are efficient.

D.1.2 Extraordinary maintenance

ATTENTION

WEAR PROTECTIVE GLOVES AND A MASK WHEN CARRYING OUT ANY EXTRAORDINARY MAINTENANCE OPERATIONS.



NOTE

Extraordinary maintenance must be carried out by specialised personnel, who can ask the manufacturer to supply a servicing manual.



D.1.2.1 Quick troubleshooting guide

In some cases, faults can be eliminated easily and quickly by following a brief troubleshooting guide:

A. The machine cannot be switched on:

- ▶ No power supply in appliance
- ▶ No main power supply
- ▶ Faulty electrical circuit

B. During operation the blade slows down or stops:

- ▶ Unsuitable products are being sliced (frozen ones or products with bones)
- ▶ Blunt blade
- ▶ Appliance designed for three-phase 380-400V power supply, but connected to three-phase 220-240V supply

C. The machine is very noisy:

- ▶ Wear of drive system or motor
- ▶ Wear of blade support bearings

D. The carriage is difficult to remove:

- ▶ The graduated knob is not on full lock
- ▶ Users have to pull the carriage towards themselves
- ▶ Wear of cinematic system components

D.1.3 Maintenance intervals

The inspection and maintenance intervals depend on the actual machine operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

It is advisable to stipulate a preventive and scheduled maintenance contract with the After-Sales Service.

D.1.3.1 Maintenance frequency

To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Frequency
Routine cleaning general cleaning of machine and surrounding area	daily
Mechanical protection devices check their condition and for any deformation, loosening or removed parts	monthly
Control check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	yearly
Machine structure tightening of main bolts (screws, fixing systems, etc.) of machine	yearly
Safety signs check the readability and condition of safety signs	yearly
Blade check that the distance between the blade and the blade guard ring is below 6mm. Otherwise the blade must be changed immediately (see section D.1.1.2)	weekly
Sharpening stones check their wear and abrasiveness. Replace them if they are worn out	monthly
Lubrication lubricate the marked parts in fig.3 with the supplied oil	monthly
Electrical connection cable and plug check the connection cable (replace if necessary) and plug	yearly
General machine overhaul check all components, electrical equipment, corrosion, pipes...	every 10 years*

(*) the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

- ▶ check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- ▶ check the structure and welded joints in particular;
- ▶ check and replace bolts and/or screws, also checking for any loose components;
- ▶ check the electrical and electronic system;
- ▶ check the functionality of safety devices;
- ▶ check the general condition of protection devices and guards.



ATTENTION
Machine maintenance, checking and overhaul operations must only be carried out by a specialised technician or the After-Sales Service, provided with suitable personal protection equipment (safety shoes and gloves), tools and ancillary means.



ATTENTION
Work on the electrical equipment must only be carried out by a specialised electrician or the After-Sales Service.

D.1.3.2 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.

D.1.4 Disassembly

If the appliance has to be disassembled and then reassembled, make sure the various parts are assembled in the correct order (if necessary mark them during disassembly).

Before disassembling the machine, make sure to carefully check its condition, and in particular any parts of the structure that can give or break. Before starting disassembly:

- ▶ remove all the pieces (if present) in the machine;
- ▶ disconnect the power supply;
- ▶ enclose the work area;
- ▶ place a sign on the Main Electrical Panel indicating that the machine is undergoing maintenance and not to carry out manoeuvres;
- ▶ carry out the disassembly operations.



ATTENTION

All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected.

Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected.



ATTENTION

To carry out these operations, appropriate PPE must be used.

During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

D.1.5 Decommissioning

If the machine cannot be repaired, carry out the decommissioning operations, signalling the failure with a suitable sign, and request assistance of the manufacturer's after-sales service.

D.2 Machine disposal



ATTENTION

Dismantling operations must be carried out by qualified personnel.



ATTENTION

Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected.

D.2.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

special waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage.

In any case, the current environmental protection laws in the user's country must be observed.

D.2.2 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the after-sales service or the local body responsible for waste disposal.

ATTENTION

Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.



NOTE

When scrapping the machine, the "CE" marking, this manual and other documents concerning the appliance must be destroyed.



D.3 Enclosed documents

- ▶ Wiring diagram
- ▶ Installation diagram
- ▶ "CE" Declaration of Conformity