

EN

Use and maintenance manual

**VERTICAL SLICERS
MACHINE:**

**300/330/350/370/390
Version Meat and Salami**

Edition March 2012

INTRODUCTION

- This manual has been created in order to provide customers with all the information about the machine and the safety standards related to it, in addition to the use and maintenance instructions that enable it to be used in the best way possible, ensuring it remains efficient over time.
- This manual should be delivered to the persons in charge of using the machine.
- The machines are subject to possible updates, so may feature different details from the ones depicted. This possibility does not in any way compromise the content of the manual.
- Our company thanks you for choosing this product and remains at your disposal for any further information.

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CHAPTER 1 INFORMATION ON THE MACHINE

1.1 GENERAL PRECAUTIONS

- The slicing machine must only be used by trained personnel who must be fully aware of the safety standards contained in this manual.
- In the event of staff turnover, ensure that training is provided.
- Although safety devices are installed on the machine at hazardous spots, do not place hands near the blade or the moving parts.
- Before performing any cleaning or maintenance, unplug the machine from the mains.
- When performing maintenance or cleaning on the slicing machine (and when the protection devices are therefore removed), carefully evaluate the residual risks.
- During maintenance or cleaning, stay focused on the operations in progress.
- Do not use corrosive or flammable substances to clean the slicing machine. Use mild disinfectants specific for food equipment.
- For cleaning, follow the instructions given in Chapter 6 "Routine cleaning" carefully.
- Do not wash the slicing machine with jets of high pressure water or submerge it in water or other liquids.
- Regularly monitor the condition of the power cable. A cable that is worn or not intact in any way represents a serious electrical hazard.
- Do not pull the slicing machine cable or the slicing machine itself in any way in order to unplug it!
- Do not use the slicing machine when, after repeated sharpening, the external diameter of the blade has been reduced by 10 mm.
- If you believe or note that the slicing machine is malfunctioning, do not use it, do not attempt to repair it directly and contact the "Service Centre".

- Do not use the slicing machine for frozen products, meat and fish with bones and non-food products.
- Do not leave the slicing machine exposed to adverse weather conditions: sun, rain, spray, ice, humidity.
- If the slicing machine is not used, unplug it from the mains.
- If the machine remains unused for long periods, before using it again, have it checked by a "Service Centre".

Caution! Never cut the product near the end without the aid of the product pusher arm and do not assume positions where body parts could come into direct contact with the blade.

1.2 SAFETY DEVICES INSTALLED ON THE MACHINE

1.2.1 MECHANICAL SAFETY DEVICES

As regards safety devices of a mechanical nature, the slicing machine described in this manual complies with the Machinery Directive **2006/42/EC** and the **EN 1974 standard** (Slicing machines, safety and hygiene requirements), which envisages the following (see 1.3.3):

- removable blade guard
- irremovable fixed blade guard ring around the blade to protect the area not used during cutting
- product pusher that cannot be completely overturned
- product pusher knob
- hand guard made of transparent plastic secured to the product holder tray
- carriage that can only be removed when the slice thickness control dial and the ribbed thickness gauge tray is set to "0" and when the carriage is positioned at the start of the run at the operator side. In these conditions, the mechanical lock intervenes and it is possible to remove the product holder tray.

N.B: In accordance with paragraph 1.7.2 "Warning of residual risks" of Annex 1 of the Machinery Directive 2006/42/EC, it should be noted that the blade guard ring, in the sharpening area, does not totally eliminate the risk of being cut. While reducing the extent of the risk, the ring is made in compliance with European Standard EN 1974.

1.2.2 ELECTRICAL SAFETY DEVICES

Safety devices to protect against electrical hazards have been added in accordance with:

- **EN 60335-1** standards
- **EN 60335-2-64** standards
- the Low Voltage Directive **2006/95/EC**
- the Electromagnetic Compatibility Directive **2004/108/EC**

A relay is inserted in the control circuit and, in the event of an accidental power cut, requires the slicing machine to be restarted (reset) intentionally.

1.3 DESCRIPTION OF THE MACHINE

1.3.1 GENERAL DESCRIPTION

The range of CE automatic professional slicing machines has been designed and created by our company, with the specific aim of ensuring:

- maximum safety during use, cleaning and maintenance;
- maximum hygiene, obtained through a meticulous selection of materials that come into contact with food, and the removal of corners in the part of the slicing machine that comes into contact with the product, in order to ensure easy and thorough cleaning as well as easy disassembly;
- maximum cutting precision thanks to the cam mechanism;
- maximum cutting capacity from 0 to 14 mm;
- sturdiness and stability of all components;
- quietest possible operation thanks to the belt drive;
- reduction of noise emissions below 70 dB;
- easy handling.

1.3.2 CONSTRUCTION CHARACTERISTICS

The professional slicing machines in the range listed above are made of an aluminium alloy which guarantees contact with food (hygiene) and ensures that it is not attacked by acids and salts as well as giving a high level of resistance to oxidation.

The blade, made of hardened steel, ensures precise, clean cutting of the product. Most other components are made of:

- ABS;
- Lexan;
- AISI 430 or 304 steel.

1.3.3 COMPOSITION OF THE MACHINE

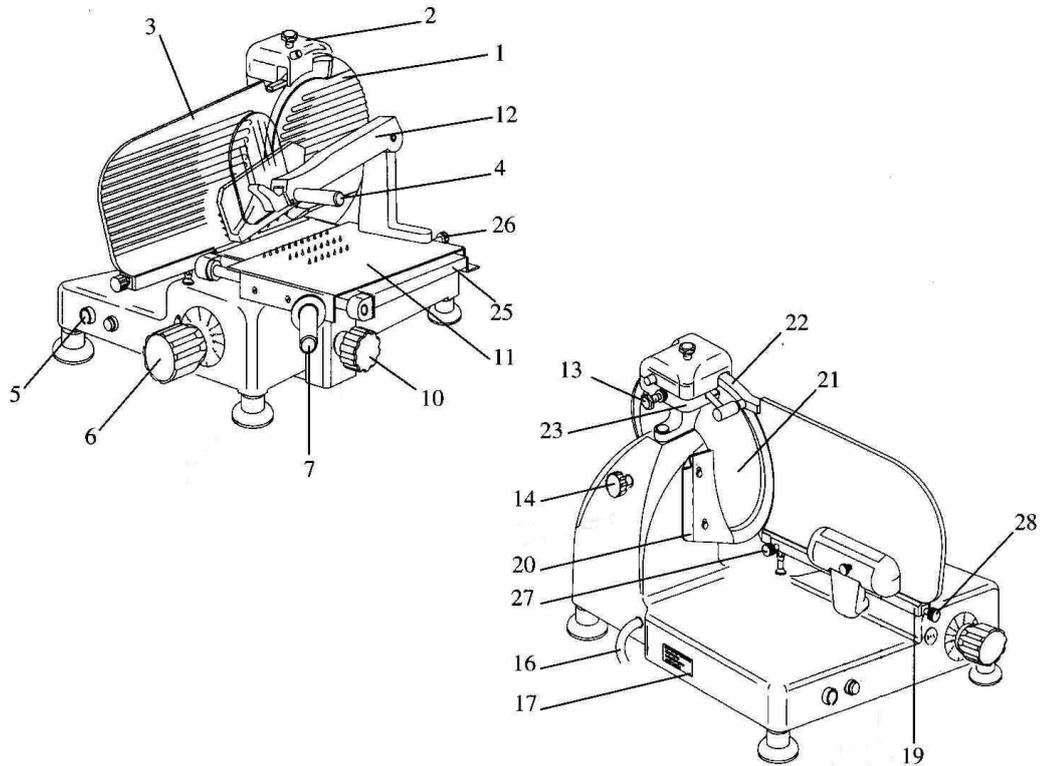
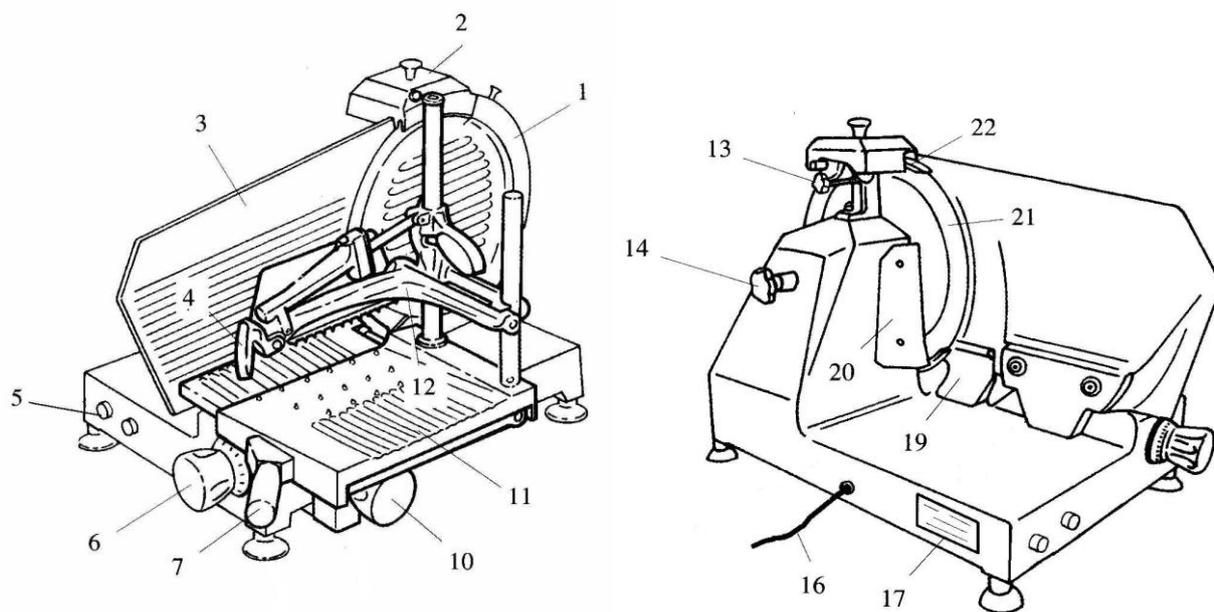


Figure 1 - General view of vertical slicer with ham carriage

Version: MALTA-CRETA-SYROS-VULCANO-RODI

- | | |
|----------------------------|---------------------------------------|
| 1 Blade guard | 16 Power supply cord |
| 2 Sharpener | 17 Data plate - serial number |
| 3 Thickness gauge tray | 19 Slice support |
| 4 Meat press knob | 20 Removable slice deflector |
| 5 Push button panel | 21 Blade |
| 6 Graduated dial | 22 Irremovable fixed blade guard ring |
| 7 Hopper push handle | 23 Bowl |
| 10 Carriage locking knob | 25 Product holder |
| 11 Meat hopper | 26 Meat hopper unlocking knob |
| 12 Meat press | 27 Slice support locking knob |
| 13 Sharpener locking knob | 28 Slice support unlocking knob |
| 14 Tie rod for blade guard | |



**Figure 2 - General view of vertical slicer with twin support arm
Version MALTA-CRETA-SYROS-VULCANO**

- | | |
|--------------------------|---------------------------------------|
| 1 Blade guard | 12 Product pusher arm |
| 2 Sharpener | 13 Sharpener locking knob |
| 3 Thickness gauge tray | 14 Tie rod for blade guard |
| 4 Meat press push handle | 16 Power supply cord |
| 5 Push button panel | 17 Data plate - serial number |
| 6 Graduated dial | 19 Slice support |
| 7 Hopper push handle | 20 Removable slice deflector |
| 10 Carriage locking knob | 21 Blade |
| 11 Meat hopper | 22 Irremovable fixed blade guard ring |

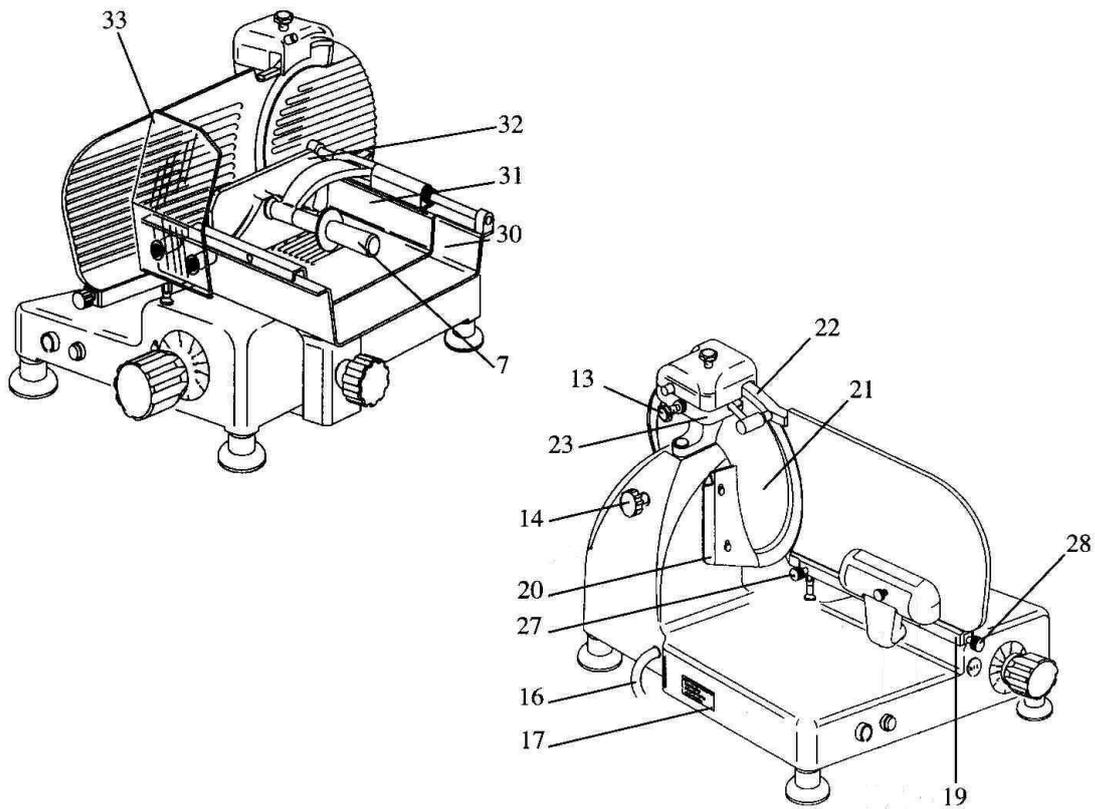


Figure 3 - General view of meat vertical slicer with flat bed

Version: CRETA-SYROS-VULCANO-RODI

- | | |
|-------------------------------|---------------------------------------|
| 7 Meat press knob | 22 Irremovable fixed blade guard ring |
| 13 Sharpener locking knob | 23 Bowl |
| 14 Tie rod for blade guard | 27 Slice support locking knob |
| 16 Power supply cord | 28 Slice support unlocking knob |
| 17 Data plate - serial number | 30 Product holder |
| 19 Slice support | 31 Sliding plate |
| 20 Removable slice deflector | 32 Meat press |
| 21 Blade | 33 Hand cover |

CHAPTER 2 TECHNICAL DATA

2.1 DIMENSIONS, WEIGHT, SPECIFICATIONS

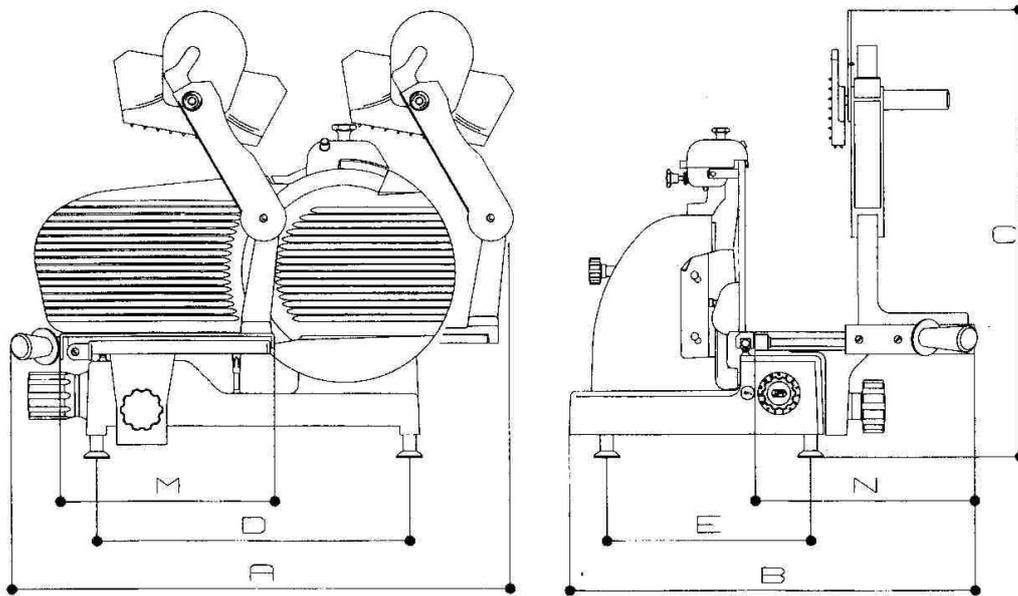


Figure 4 - Dimensional drawings of vertical slicer with ham carriage

Version: MALTA-CRETA-SYROS-VULCANO-RODI

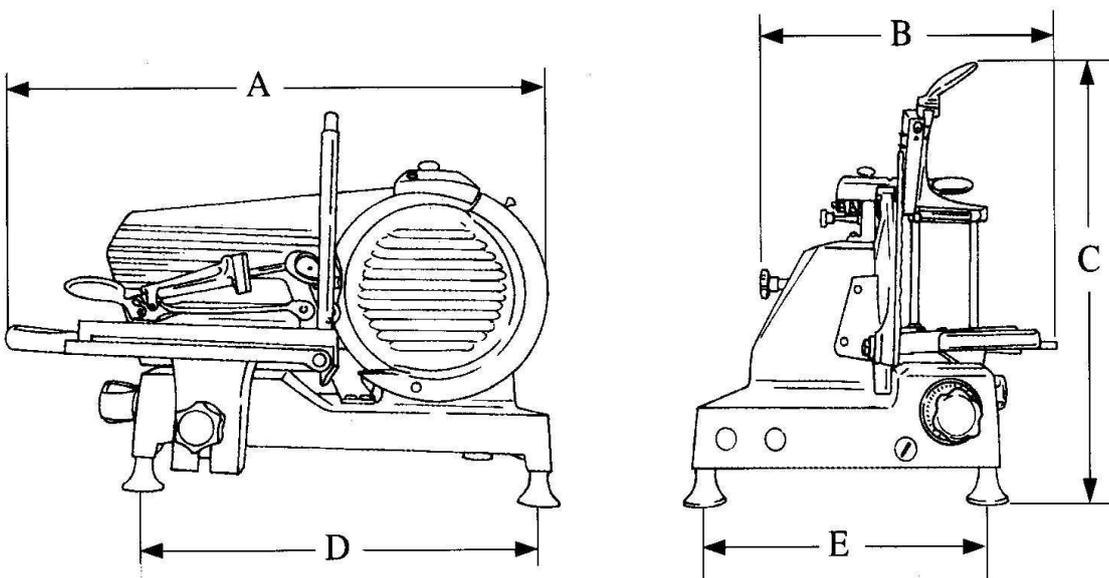


Figure 5 - Dimensional drawings of vertical slicer with twin support arm

Version: MALTA-CRETA-SYROS-VULCANO

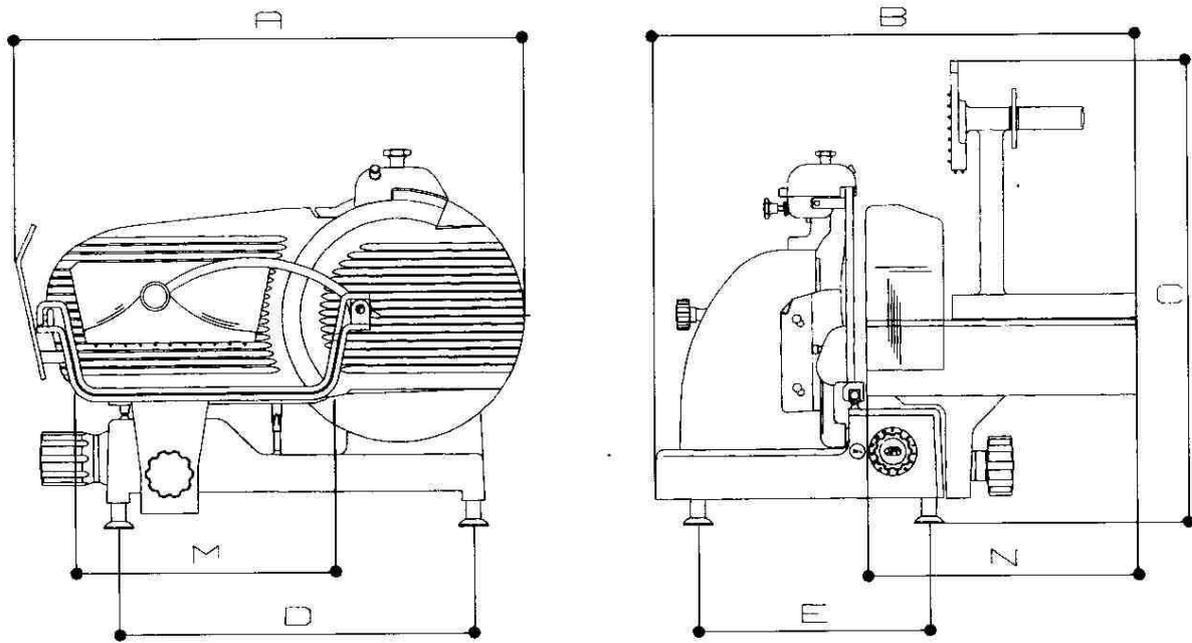


Figure 6 - Dimensional drawings of meat slicer with flat bed

Version: CRETA-SYROS-VULCANO-RODI

OVERALL DIMENSIONS AND TECHNICAL SPECIFICATIONS (Fig. 6)

MACHINE MODEL	MALTA						CRETA				
	250		275		300		300				
	TV b.c.	TV	TV b.c.	TV	TVEG	TVE b.c.	TVE	TC	TVG	TV b.c.	TV
*A	530	530	540	540	570	570	570	570	570	570	570
B	480	480	480	480	520	520	520	520	520	520	520
C	450	450	450	450	500	500	500	500	500	500	500
D	450	450	450	450	450	450	450	450	450	450	450
E	310	310	310	310	310	310	310	345	345	345	345
M	230	230	230	230	230	230	230	230	230	230	230
N	280	280	280	280	280	280	280	280	280	280	280
mm	280	280	280	280	310	310	310	310	310	310	310
kg	23	23	23	23	24	24	24	29	29	29	29
rpm	300	300	300	300	300	300	300	300	300	300	300
HP	0,23	0,23	0,23	0,23	0,23	0,23	0,23	0,37	0,37	0,37	0,37
HP	0,23	0,23	0,23	0,23	0,23	0,23	0,23	0,37	0,37	0,37	0,37
mm	0-14	0-14	0-14	0-14	0-14	0-14	0-14	0-14	0-14	0-14	0-14
mm	170	170	185	185	200	200	200	205	210	205	205
mm	250x175	250x175	250x190	250x190	270x210	270x210	270x210	270x210	270x210	270x210	270x210

b.c. = arm columns

* = maximum dimensions with product holder at limit switch

CAUTION: The electrical specifications for which this machine has been designed are shown on a plate affixed to the back. Before connection, see 4.2 - electrical connection.

OVERALL DIMENSIONS AND TECHNICAL SPECIFICATIONS (Fig. 6)

MACHINE MODEL			RODI					
			350		370		390	
			TVN 2.0	TCN 2.0	TVN	TCN	TVN	TCN
Dimension in mm	Length	*A	810	810	810	810	815	815
	Width	B	670	670	670	670	670	670
	Height	C	670	670	670	670	675	675
	Distance between feet	D	600	600	600	600	600	600
		E	430	430	430	430	430	430
	Width plate	M	270	310	270	310	270	310
	Length plate	N	350	415	350	415	350	415
	Carriage run	mm	370	370	370	370	370	370
	Weight	kg	52	53	53	54	54	55
	Blade rpm	rpm	215	215	215	215	215	215
	Single phase motor	HP	0,50	0,50	0,50	0,50	0,50	0,50
	Three phase motor	HP	0,50	0,50	0,50	0,50	0,50	0,50
	Cutting thickness	mm	0-20	0-20	0-14	0-23	0-14	0-23
	Round cutting capacity	mm	250	250	265	265	270	270
	Cutting capacity H x L	mm	250x265	250x325	265x265	265x325	270x265	270x325

CAUTION!: The electrical specifications for which this machine has been designed are shown on a plate affixed to the back. Before connection, see **4.2 - electrical connection.**

CHAPTER 3 RECEIVING THE MACHINE

3.1 SHIPPING THE MACHINE

The slicing machine leaves our warehouses carefully packed. The packaging consists of:

- a) sturdy cardboard outer box
- b) the machine
- c) two cardboard inserts to keep the machine very stable
- d) blade extraction jig (supplied on request)
- e) this manual
- f) small bottle of oil
- g) two shock guards

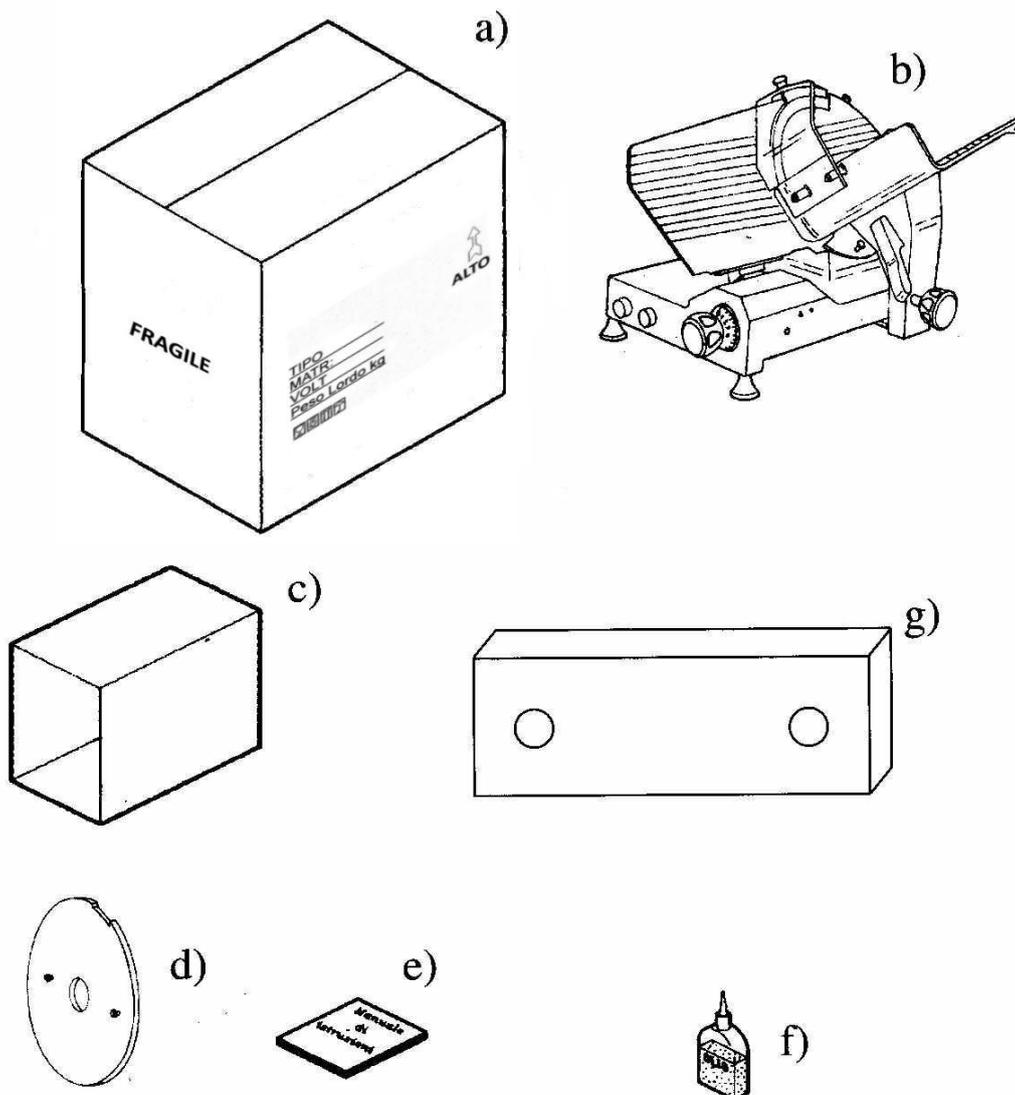


Figure 7 - Description of the packaging

In addition to the conventional symbols, the following are shown on the packaging:

- Machine model
- Machine serial number
- Volts
- Gross weight

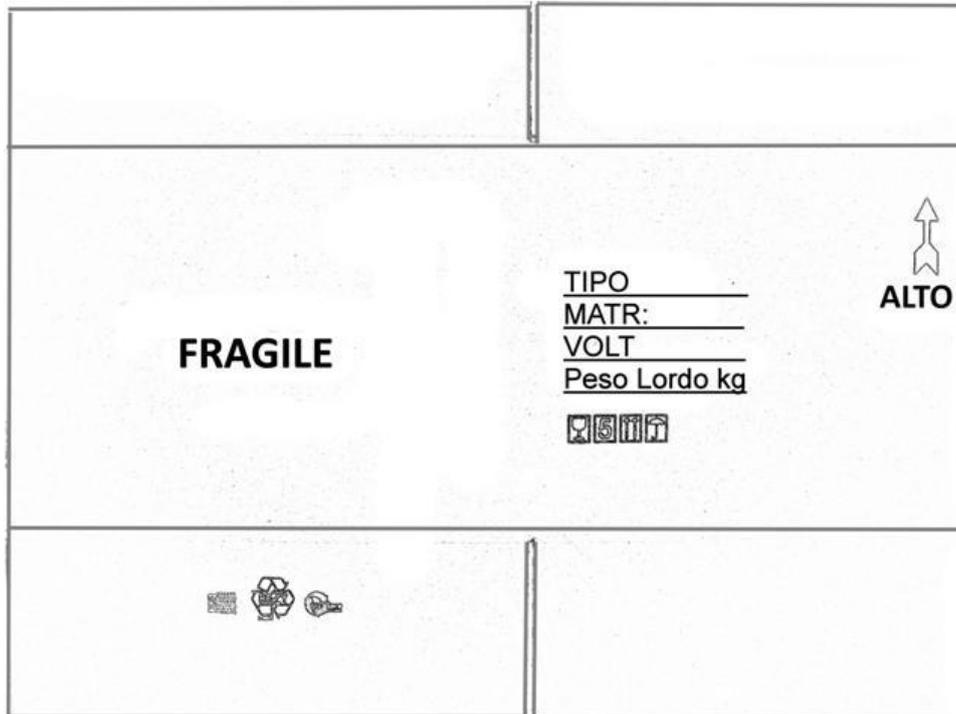


Figure 8 - Marking on the packaging

3.2 CHECKING THE PACKAGING UPON RECEIPT

Upon receipt of the package, if it has no external damage, open it to check that all the material is inside (Fig. 3). If, on the other hand, upon delivery, the package shows signs of having been mishandled, knocked or dropped, it is necessary to point out the damage to the carrier, and send a detailed report concerning the damage sustained by the machine within 3 days of the delivery date indicated on the documents.

Do not overturn the packaging!! When handling the machine, ensure that it is held firmly in the 4 corners (keep it parallel to the floor).

3.3 DISPOSING OF THE PACKAGING

The packing materials (cardboard, any wooden pallets, protective nylon and shockproof guards) must be disposed of separately according to current regulations in the country of installation.

CHAPTER 4 INSTALLATION

4.1 POSITIONING THE MACHINE

The surface on which the slicing machine must be installed must take into account the support dimensions shown in the technical tables (depending on the model), and therefore be sufficiently large, should be well levelled, dry, smooth, robust and stable and at a height of 80 cm from the ground.

4.2 ELECTRICAL CONNECTION

4.2.1 SLICING MACHINE WITH SINGLE PHASE MOTOR

The slicing machine is equipped with a power cable with a cross section of $3 \times 1 \text{ mm}^2$, length of 1.5 m and a "SCHUKO" plug and must be connected to an outlet in line with EEC standards. Connect the 230 Volt 50 Hz slicing machine, interposing a 10A, $I_{\Delta n} = 0.03 \text{ A}$ RCD/circuit breaker.

At this point, ensure that the earthing system is in perfect working order. Also check that the type of current indicated on the identification plate (Fig. 5) is consistent with the voltage (V) and frequency (Hz) of the power line.

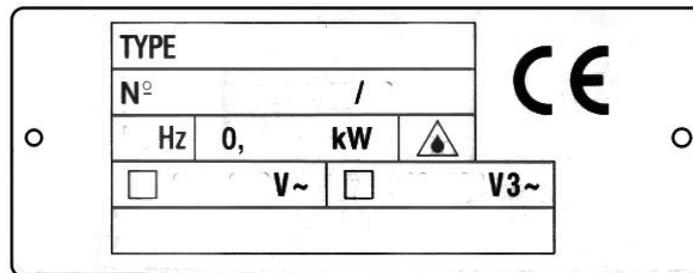


Figure 9 - Data plate - Serial number

4.2.2 SLICING MACHINE WITH THREE PHASE MOTOR

The slicing machine is equipped with a power cable with a cross section of $5 \times 1 \text{ mm}^2$ and length of 1.5 m.

Connect the slicing machine to the 400 Volt 50 Hz three phase mains using a CEI plug (red), interposing a 10A, $I_{\Delta n} = 0.03 \text{ A}$ RCD/circuit breaker. At this point, ensure that the earthing system is in perfect working order. Also check that the type of current indicated on the identification plate (Fig. 5) is consistent with the voltage (V) and frequency (Hz) of the power line. Before connecting the machine permanently to the three phase supply line, check the direction of rotation of the blade by briefly pressing the start button (ON) (Fig 11) then pressing the stop button (OFF) immediately afterwards.

The direction of rotation of the blade must be anti-clockwise looking at the slicing machine from the blade guard side. If the direction of rotation

is incorrect, reverse two wires of the three phases of power in the plug (N.B. do not move the BLUE wire = neutral). It is advisable have this operation carried out by trained personnel.

The three-phase motors on professional CE slicing machines can operate with both 230V three-phase voltage and with 400 V voltage.

Unless otherwise specified, connections are made for 400 V power. In order to adapt to 230 V three phase power, request the intervention of the "SERVICE CENTRE".

4.3 WIRING DIAGRAMS

4.3.1 WIRING DIAGRAM OF THE THREE PHASE SYSTEM

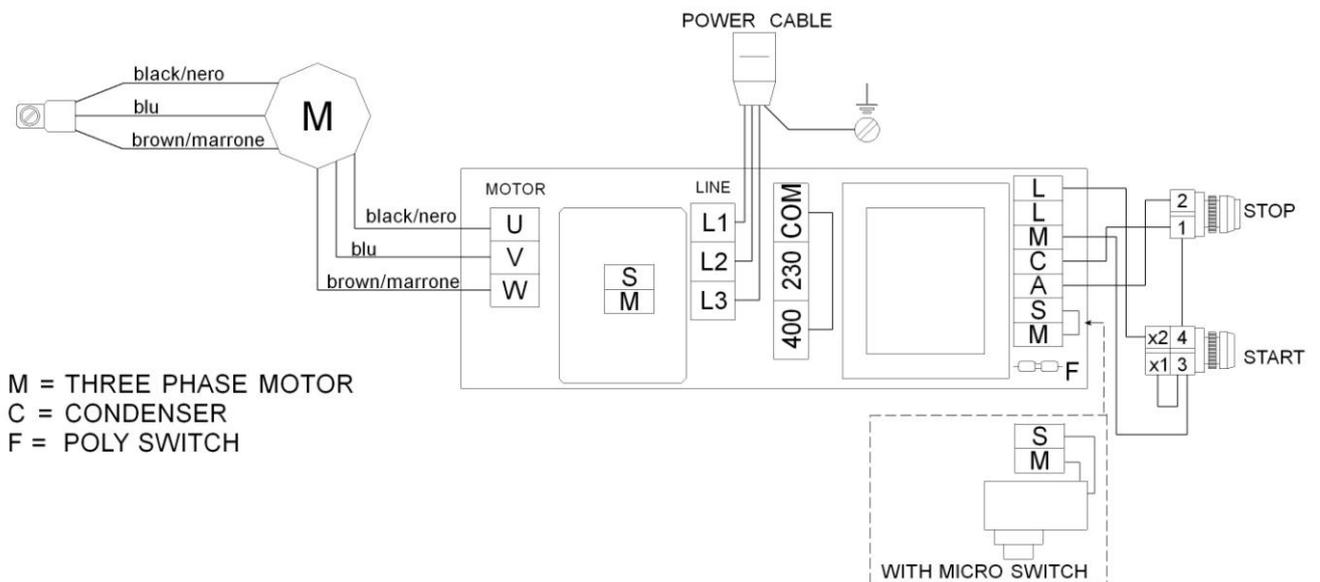


Figure 10 - 400 V three phase wiring diagram with 5P plug

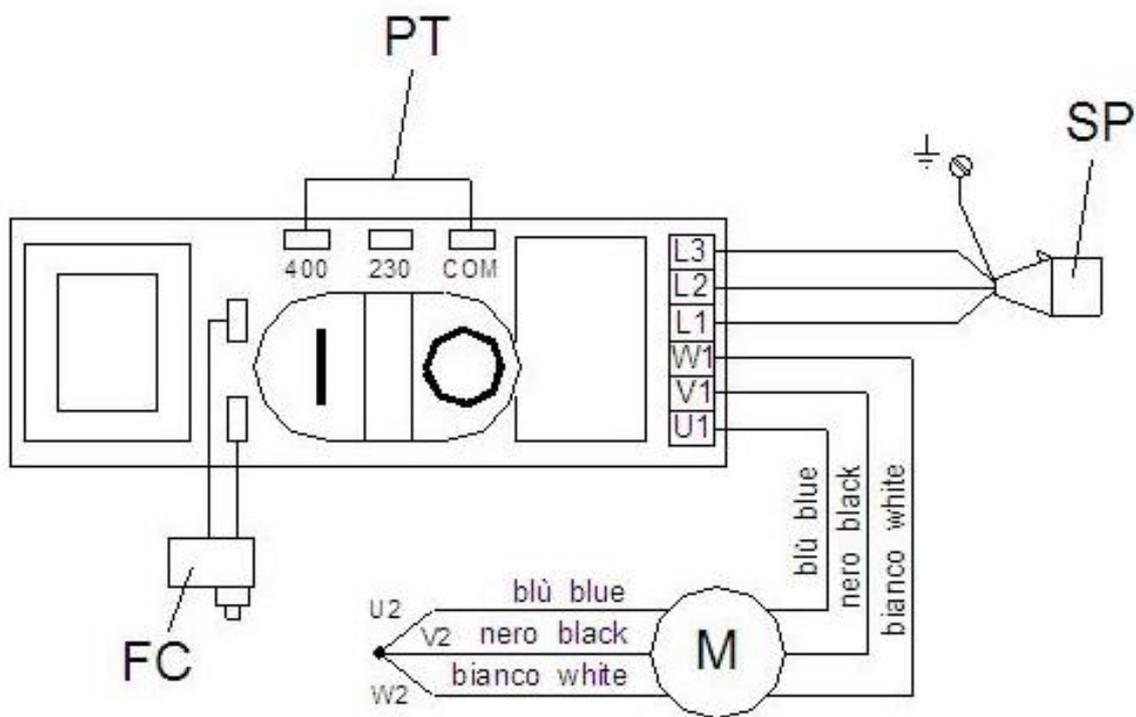


Figure 11 - 400 V three phase wiring diagram with 5P plug

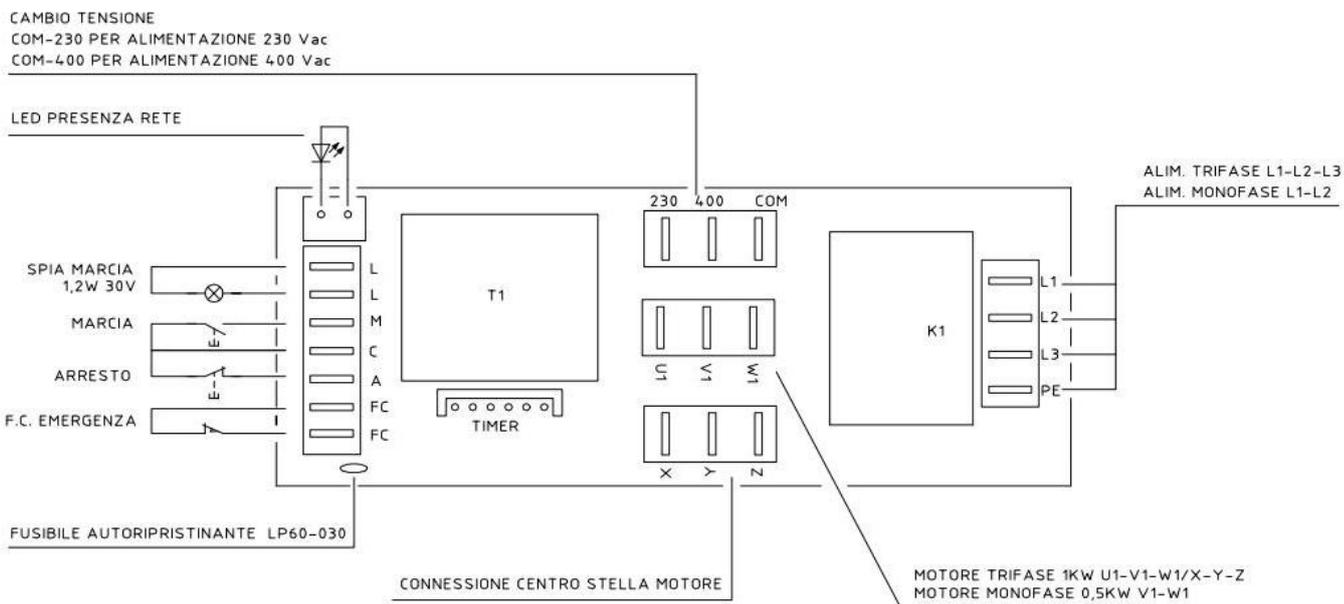


Figure 12 - Single/Three Phase 230V/400V wiring diagram

4.3.2 WIRING DIAGRAM OF THE SINGLE PHASE SYSTEM

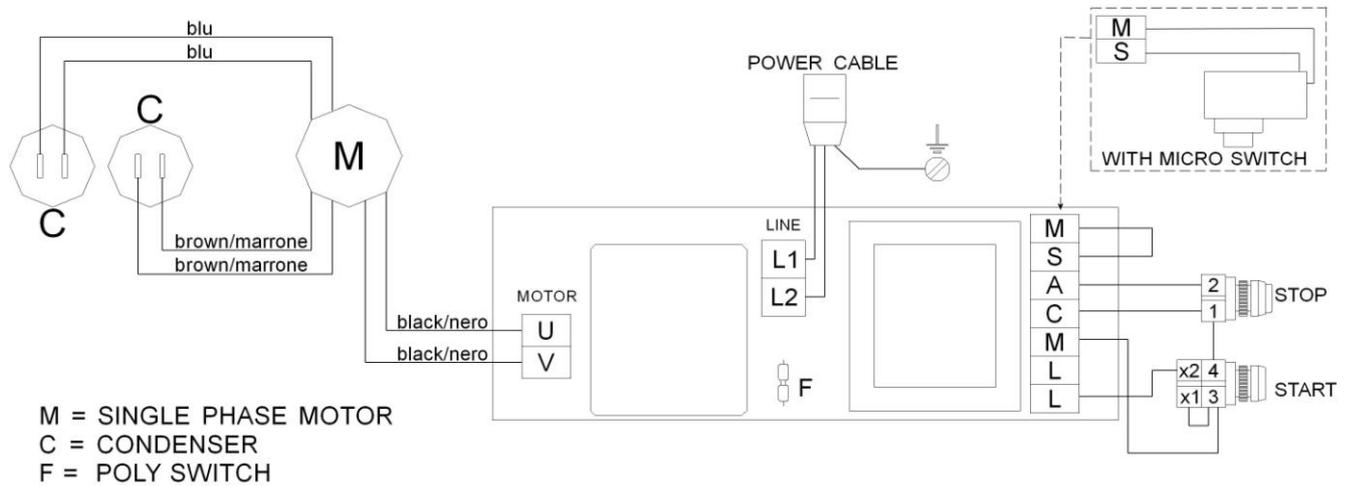


Figure 13 - 230 V single phase wiring diagram with SCHUKO plug

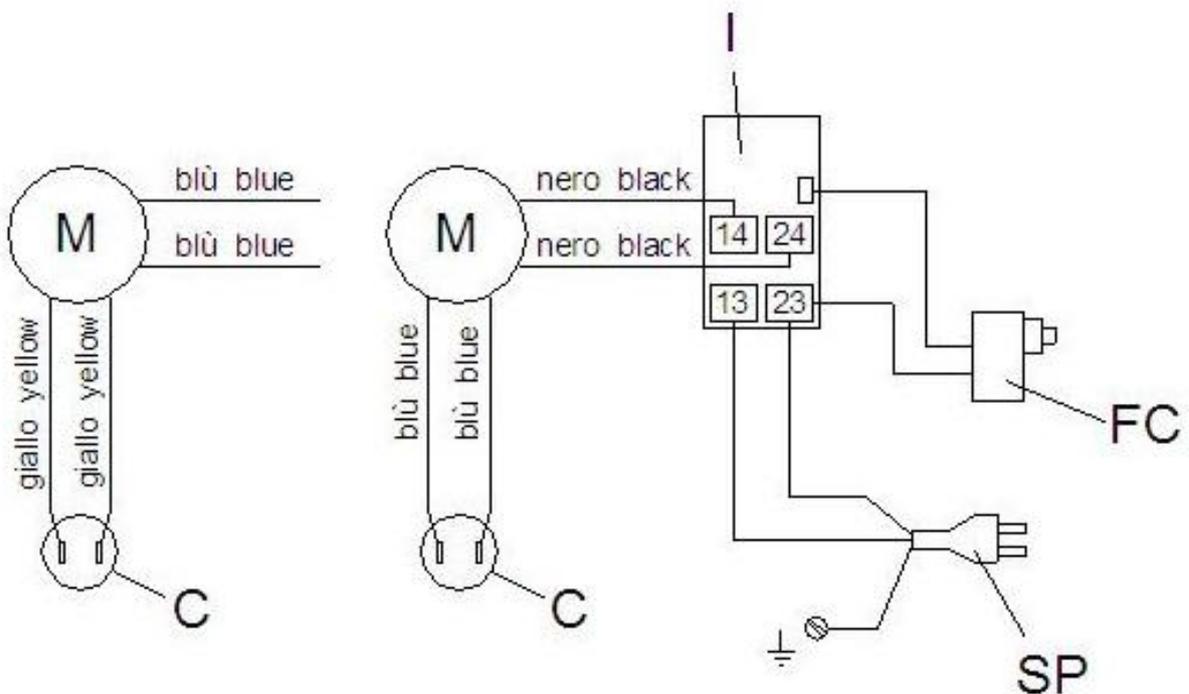


Figure 14 - 230 V single phase wiring diagram with SCHUKO plug

4.4 GENERAL OPERATION CONTROL

Before testing, make sure that the tray is fully locked, then try operation, proceeding as follows:

1. press the start button (ON) and the stop button (OFF) (Fig. 11);
2. check that the product holder tray and the product pusher arm move smoothly;
3. check the operation and adjust the ribbing using the numbered dial;
4. check the operation of the sharpener;
5. check that the product holder tray can only be removed when the graduated dial is in the "0" position and that after it has been removed, the dial remains in this position;
6. check whether removing the blade guard rod causes the machine to stop operating

CHAPTER 5 USING THE MACHINE

5.1 CONTROLS

The controls are located on the left side of the base.

1. Graduated dial for adjusting the cutting thickness.
2. Stop button (OFF).
3. Start button (ON).

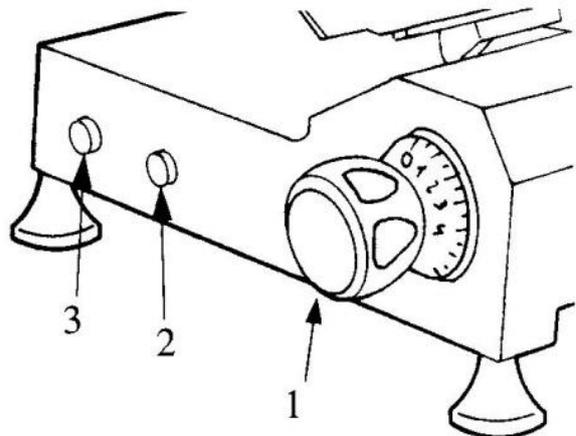


Figure 15 - Location of the controls

5.2 LOADING AND CUTTING THE PRODUCT

N.B.: The product to cut must only be loaded onto the tray when the graduated dial is set to 0 and when the motor is off.

The procedure is as follows:

1. once the product has been loaded onto the tray, so that it touches the ribbing, block it in place using the appropriate arm fitted with teeth;
2. use the dial to adjust the cutting thickness as desired;
3. then press the start button (ON);
4. push the carriage (product holder tray and product pusher arm + shank) moving it gently forward towards the blade, without applying any pressure to the product with the product pusher arm as this presses against the thickness gauge tray due to its own weight. The product will easily fit in the blade and the slice, guided by the slice deflector, will be detached and will fall onto the collection tray;
5. do not operate the slicing machine if empty;
6. after cutting, set the graduated dial to "0" and stop the machine by pressing the stop button (OFF);
7. sharpen the blade as soon as the product which has been cut has a disjointed or rough surface when the cutting stress increases (see paragraph 5.3).

5.3 SHARPENING THE BLADE

Sharpen the blade regularly as soon as a decrease in cutting is felt. Proceed as follows:

1. ensure that the machine is off by pressing the stop button (OFF);
2. (Fig. 12), loosen the knob (1), raise (a) the sharpening device (2) and rotate by 180° (b). Then let it reach the end of the run (c) so that the blade is between the two wheels. Lock the knob.
3. start the machine, pressing the ON button;
4. (Fig. 13) press the button (3), allow the blade to turn in contact with the wheel for about 30/40 seconds so that a slight burr forms on the edge of the blade;
5. (Fig. 13) press both buttons (3 and 4) at the same time for 3/4 seconds, then release them both at the same time.
6. (Fig. 14) once sharpening has been completed, switch the machine off and put the sharpening device back in its original position, following the procedure in reverse order.
7. after sharpening, it is advisable to clean the wheels (see paragraph 6.2.3);

N.B.: Do not perform deburring for more that 3/4 seconds to prevent the edge of the blade from being twisted and becoming damaged.

 see Mechanical Safety Devices paragraph 1.2.1

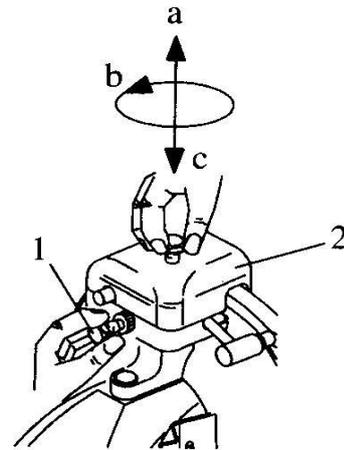


Figure 16 - Blade sharpening - initial operation

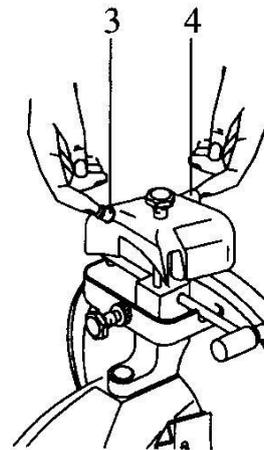


Figure 17 - Blade sharpening

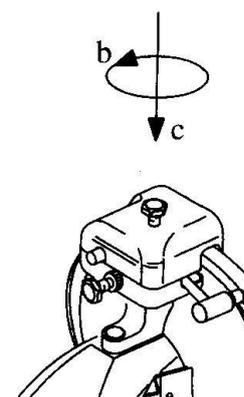


Figure 18 - Returning the sharpening unit to the rest position

CHAPTER 6 ROUTINE CLEANING

Before starting the chapter, it is important to make a clarification: the CE range of professional slicing machines complies with regulatory measures for electrical and mechanical protection devices both during operation and during cleaning and maintenance. There do, however, exist **RESIDUAL RISKS** (Machinery Directive 2006/42/EC) which cannot be eliminated completely, and which are mentioned in this manual marked by the word **CAUTION!**. These concern the danger of cutting resulting from handling the blade during cleaning and maintenance.

6.1 GENERAL INFORMATION

- The machine must be cleaned at least once a day or, if necessary, more frequently.
- All parts of the slicing machine that come into direct or indirect contact with the food to be cut must be thoroughly cleaned.
- The slicing machine must be cleaned with pressure washers, high pressure water jets, and tools, brushes or anything else that could damage the surface of the machine must not be used.

Before performing any cleaning, it is necessary to:

1. disconnect the plug from the mains to completely isolate the machine from the rest of the system;
2. set the graduated dial that adjusts the ribbing to "0";
3. remove the carriage.

6.2 HOW TO CLEAN THE SLICING MACHINE

CAUTION!: use only mild detergent (pH 7) with water for cleaning.

6.2.1 CLEANING THE PRODUCT HOLDER TRAY

The unit (tray + arm + shank) is easy to remove:

1. set the graduated dial (1) to "0";
2. unscrew the knob (2);
3. attach the tray by sliding the unit until the end of the run in the direction of the arrow (A);
4. raise the unit upwards following the direction of the arrow (B);
5. by removing the unit in this way, it is possible to clean it thoroughly.

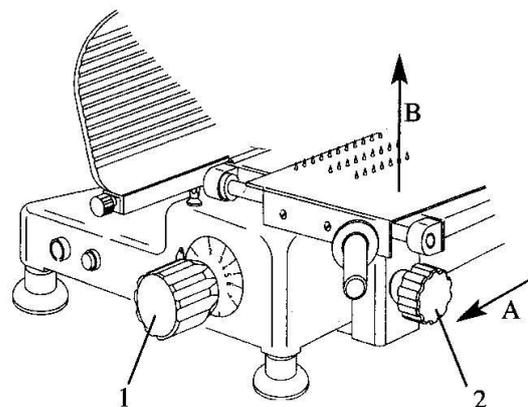


Figure 19 - Carriage view

6.2.2 CLEANING THE BLADE, THE BLADE GUARD AND THE RING

Caution!: This operation must be performed with the utmost attention and concentration, as there is a risk of being cut. To this end, it is advisable to use appropriate protective gloves.

In order to clean the ring, it is necessary to remove the slicing machine blade, an operation that should only be performed when strictly necessary and with the help of the blade removal disc (optional and not supplied with the machine). **Before cleaning the blade, blade guard and ring, unplug the slicing machine from the mains.**

Loosen the blade guard rod knob (1) so as to allow extraction of the blade guard (2)

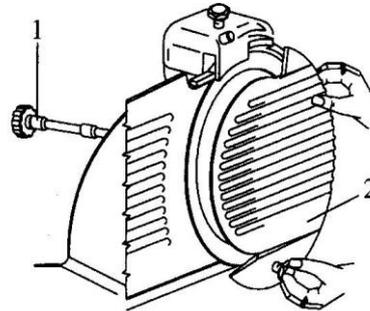


Figure 20 - Detaching the blade guard

Pass a damp cloth in the space between the blade and the blade guard ring. Rotate it for one turn together with the blade.

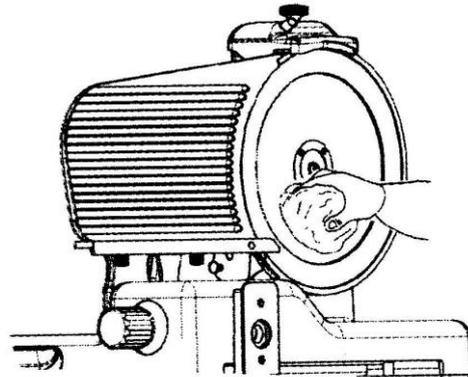


Figure 21 - Cleaning the blade with the cloth

In order to clean the surface opposite the blade and the ring, it is necessary to remove the slicing machine blade. **Caution! This procedure is only recommended if in possession of the plexiglass blade extractor.** The procedure for extracting the blade is as follows (see Fig. 18):

1. Remove the product holder tray (see paragraph 6.2.1)
2. remove the blade guard (Fig. 16)
3. remove the sharpening device (a) and, using the graduated dial, set the ribbed thickness gauge tray (g) to "0";
4. rest the extractor (b) on the blade, so that the discharge (h) coincides with the position of the ring (c);
5. tighten the two dials (e) without overtightening them;
6. unscrew the screws (f) securing the blade, using protective gloves and remove the blade securely by gripping the two knobs;
7. after cleaning, replace the blade by performing the steps in reverse over

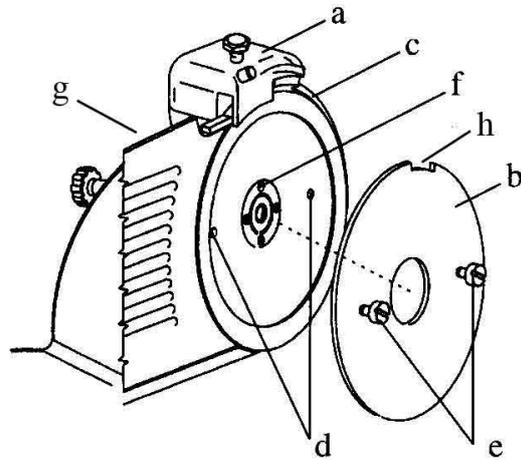


Figure 22 - Positioning the blade extraction jig

6.2.3 CLEANING THE SHARPENER

The sharpener body must be cleaned using a cloth with mild detergent, while the wheels must be cleaned using a toothbrush with metal bristles.

6.2.4 CLEANING THE SLICE DEFLECTOR

To remove the slice deflector, simply unscrew the two screws (a) that keep it locked in place and pull up the tab (C). Now clean the slice deflector with water and mild detergent.

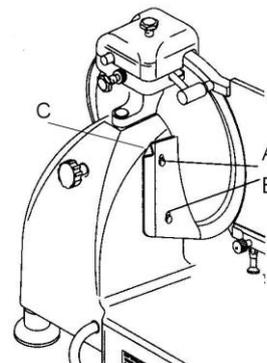


Figure 23 - View of the slice deflector

CHAPTER 7 MAINTENANCE

7.1 GENERAL INFORMATION

Before performing any maintenance, it is necessary to:

1. Disconnect the plug from the mains to completely isolate the machine from the rest of the system.
2. Set the graduated knob that adjusts the ribbing to "0"

7.2 MAINTENANCE

7.2.1 BELT

The belt does not need any adjustment. It must usually be replaced after 3/4 years. For replacement, call the "SERVICE CENTRE".

7.2.2 FEET

Over time, the feet may deteriorate and lose their elasticity, decreasing the stability of the machine. It then becomes necessary to replace them.

7.2.3 POWER CABLE

Check the condition of the cable regularly and call the "SERVICE CENTRE" if it becomes necessary to replace it.

7.2.4 BLADE

Check that the diameter of the blade, after considerable sharpening, is not reduced by more than 10 mm compared to the original diameter. To replace it, call the "SERVICE CENTRE".

7.2.5 WHEELS

Check that the wheels continue to have their abrasive capacity during sharpening. If this is not the case, they must be replaced to avoid damage to the blade, therefore it is necessary to call the "SERVICE CENTRE"

7.2.6 LUBRICATING THE SLIDING GUIDES

The sliding guides on the carriage must be lubricated regularly using the oil supplied. To do this, put a few drops of oil into the hole located next to the graduated dial and identified by the OIL plate. Occasionally, lift the machine up (Fig. 20) and lubricate the points indicated by arrows 1 and 2.

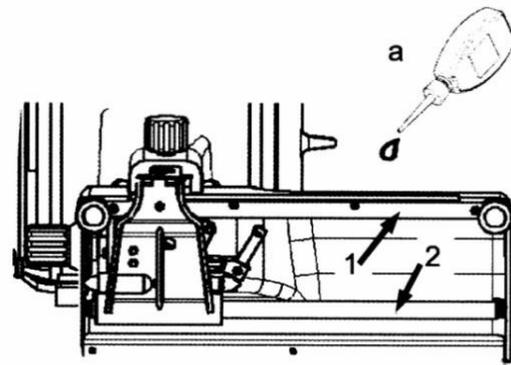


Figure 24 - Lubrication Points

CHAPTER 8 DEMOLITION AND DISPOSAL



INFORMATION FOR USERS

In accordance with Article 13 of Italian Legislative Decree of 25 July 2005 no. 151 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC, regarding reducing the use of hazardous substances in electrical and electronic equipment, in addition to waste disposal".

The crossed-out rubbish bin symbol shown on the slicing machine indicates that, at the end of its useful life, the product must be collected separately from other waste.

The user must, therefore, take the slicing machine which has reached the end of its life cycle to a suitable collection centre for electronic and electrotechnical waste or return it to the dealer when purchasing a new, equivalent slicing machine on a one-for-one basis.

Appropriate separate waste collection for subsequent sending of the disused slicing machine for recycling, treatment and compatible environmental disposal contributes to preventing possible negative effects on the environment and favours recycling of the materials of which the slicing machine is composed.

The abusive disposal of the product by the user leads to the application of the penalties envisaged by current regulations regarding the matter.

