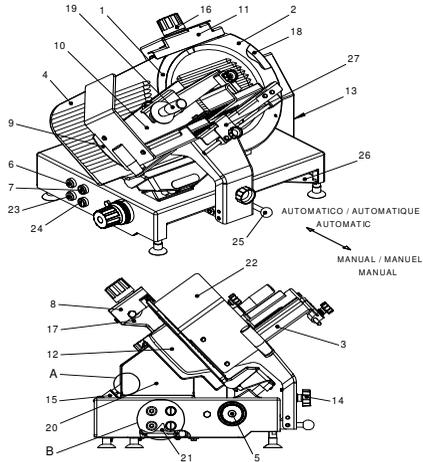


# OPERATORS MANUAL FOR THE SLICER

## MODEL MA 300-350

“TRANSLATION OF THE ORIGINAL MANUAL”



### **A. Blade cover safety device**

1. Blade
2. Blade cover
3. Carriage
4. Gauge plate
5. Slice thickness regulator
6. Off switch
- . On switch
8. Sharpener cover
9. Finger guard
10. Product pusher
11. Blade sharpener
12. Slicers deflector
13. Rating plate

### **B. Low tension 24v. Plate**

14. Carriage lock knob
15. Blade cover lock knob
16. Sharpener knob
17. Burr tongue
18. Blade guard
19. Product pusher handle
20. Blade drive housing
21. Electric system cover
22. Carriage rule
23. Automatism Off switch
24. Automatism On switch
25. Automatism axle
26. Bottom lock

Read this operators manual and comprehend all the instructions given, before the use of the slicer.

## **1.-MACHINE DESCRIPTION**

The machine is a gravity slicer. This machine is used for cutting cold meat. Its main element is a round knife (1), which turns around with rotation over its own axle. A motor supplies the energy for this rotation by crown drive.

## **2.-SAFETY INSTRUCTIONS**

The machine is equipped with some safety devices in order to prevent hazards.  
"NOTE: It is very important to verify that all the safety devices (electric and mechanic devices detailed below) perform correctly before starting a new working day."

### **2.1.-ELECTRICAL DEVICES:**

- 1.The push buttons (6-7-23-24) and the safety devices (A-B) are working on low tension.
- 2.When the power is restored after a power interruption or when an interlock switch is remade the machine does not automatically start. It is necessary to restart the machine by pressing the on switch (7).
- 3.The machine is grounded with green/yellow coloured wires which have the same section of the wires with bigger section of the machine.
- 4.The electrical components situated inside the machine housing are protected according to IP33 and the electrical components situated outside are according to IP65.
- 5.If the cover blade (2) is lift up, the machine cannot restart. (Models CE)

### **2.2.-MECHANICAL DEVICES:**

- 1.A blade guard (18), with 2 mm. at least, protects the blade edge, at both sides back and front, at the no cutting area.
- 2.Guard (9) with a bend (thumb guard), covers the blade edge at least 10mm, whenever the carriage is at its most advanced position at the end of the cutting operation
- 3.A stainless steel guard (9), that avoids the hand to arrive in a frontal direction to the blade edge. It is only possible to tilt the carriage when the slice thickness regulator is in the zero position and the carriage is in the backward position.

### **2.3.-SYMBOLS:**



It is obligatory to read the entire instructions manual before any operating on the machine.

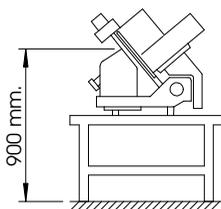


Machine according to the Directive 2006/42/CE(The models sold at the European Community).



Do not use a jet water source for cleaning the machine.

## **3.-INSTALLATION**



### **3.1. INSTALLATION ON THE WORKPLACE**

The slicer should be installed on a work surface that has sufficient stability and strength to support the weight of the machine, and always maintaining the appropriate height from the floor, as shown in the figure. See section 10 for working area necessary.

**CAUTION:** The slicer is heavy. Two persons are required when lifting or moving it.

### 3.2.-ELECTRICAL CONNECTION WARNING

1. **Make sure that the line voltage of your main power source matches the rated voltage of the machine shown at the rating plate (13).**
2. Do not turn on the slicer if the cord or plug is damaged.
3. Always plug the machine to a grounded outlet.
4. The fuse in the outlet plug must have between 3 and 6 amperes.
5. The outlet plug should remain at a height from the floor in between 0,6 or 1,9 m., and should remain at sight in a way to be seen by the user.
6. The machine must be connected to a leakage current breaker.
  7. The machine must be connected to a leakage current breaker.
  8. At three-phase models, it is necessary to check the sense of rotation as the correct one, so that it should be the opposite sense as of the clock, as shown in the signals of the sharpener device (11); if this is not correct, there should be a change made to the phases of the plug in order to change the sense of rotation.

### 4.-OPERATION WARNING

1. Before removing the product from the carriage (3), the machine ought to be turned off and the slice thickness regulator (5) in the zero position.
  2. Always keep hands away from the blade zone and use the product pusher (10) or carriage handle (19) when slicing the product.
  3. To avoid accidents, **NEVER** touch the edge of the blade (1), and **NEVER** touch any part of the blade if the blade is rotating.
  4. Always leave the slice thickness dial (5) set at zero after using the machine.
  5. Always keep hands, hair and clothing away from all moving parts.
  6. Always turn off the machine when not in use.
  7. Operating conditions: Temperature: 5-40°C / Humidity: 30-95%.
- The slicer will allow you to cut deli products, meat, sausage, etc. Do not slice frozen products, bones and no comestible products. Before attempting the use of the machine, **remove the wrapped and sealed parts** so that the edge of the blade will not get damaged.

#### 4.1.-SLICING THE PRODUCT MANUALLY:

1. Lift the product pusher (10) and place the product on the carriage (3) so that the face of the product to slice is resting on the gauge plate (4).
2. Adjust the slice thickness turning the slice thickness regulator (5) from 0 to 25 mm.
3. Pressing the On switch (7), blade starts to rotate.
4. Pull the automatism axle (25) to make sure that it is on the manual function position.
5. Push the carriage (3) forward and back over the blade with a continuous motion.
6. After slicing the desired amount of the product, press the Off switch (6) to stop the slicer. Then, make sure to turn the slice thickness regulator (5) to "0" position.

#### 4.2.-SLICING THE PRODUCT AUTOMATICALLY:

1. Pull the automatism axle (25) and put it in the automatic position.
2. Press the On switch (24). The lamp switches on and the carriage starts moving.
3. When you have the desired slices, press the Off switch (23) in order that only the automatism stops or press the Off switch (6) in order that both the automatism and the blade stop. As a safety measure, place the regulator knob of slice thickness in position zero.

## **5.-BLADE SHARPENING**

**WARNING: NEVER LIFT UP THE SHARPENER COVER IF THE MACHINE HAS NOT BEEN DISCONNECTED OR UNPLUGGED BEFORE.**

The sharpening quality of the blade will guarantee a much longer life of the blade, a perfect cutting slice and this will avoid extra efforts for the motor. Before sharpening, make sure that the blade is completely clean and grease free. The sharpening procedure should be performed at least once a day to keep the cutting edge sharp and last longer.

### **5.1.-PROCEDURE FOR BLADE SHARPENING**

- 1.Place the thickness regulator (5) in "0" position.
- 2.Pull the automatism axle (25) to make sure that it is on the manual function position.
- 3.Press the On switch (7) on so that the blade starts rotating.
- 4.Press and turn carefully with your hand the sharpener knob (16) until the stone gets in contact with the edge of the blade. Keep a light pressure until you obtain the right edge. Release the knob, which will go back to its initial position.
- 5.To burr the blade, pull the burr tongue (17) for 1 second. It is very important to follow this operation carefully to preserve the edge and the life time of the blade.
- 6.Press the off switch (6) to stop the blade rotation.
- 7.Follow section 6 for cleaning procedures of the machine.

**WARNING:** The blade has to be replaced when the gap between the edge and the blade guard (18) exceeds 6 mm. **Only qualified personnel should do the change of blade.**

## **6.-MAINTENANCE AND CLEANING**

Clean the slicer after every daily use. Also make sure that the slicer is sufficiently lubricated (see section 7).

**WARNING: Always turn off the machine before cleaning and make sure to turn the slice thickness dial (5) to "0" position.**

All the surfaces are very easy for cleaning from food waste and easy for removing the different parts. Always use a damp cloth in detergent to clean the machine. Never use any chemical or abrasive products. Rinse and dry it up.

### **6.1.-BLADE COVER DISASSEMBLY (2):**

- 1.Unscrew the blade cover lock knob (15) placed in the back of the blade drive housing (20).
- 2.Grasp the blade cover (2) with both hands very carefully. Clean and dry the blade cover.
- 3.To reassemble, proceed inversely.

### **6.2.-SWINGING OF THE CARRIAGE (3):**

- 1.Remove any product from the carriage (3).
- 2.Turn the slice thickness regulator (5) to "0" position.
- 3.Pull the automatism axle (25) to make sure that it is on the manual function position.
- 4.Move the carriage (3) to a backward position..
- 5.Unscrew the carriage lock knob (14) and tilt the product carriage out, for cleaning purposes.
- 6.In order to place the carriage (3) to its original position, proceed inversely.

### **6.3.-SLICE DEFLECTOR DISASSEMBLY (12):**

- 1.Lift up the deflector with the hands, by rotation carefully on its own axle.
- 2.To reassemble, proceed inversely.

### **6.4.-BLADE CLEANING (1):**

- 1.**IMPORTANT WARNING: This is a dangerous operation, extreme precautions Do not touch the edge of the blade. Make sure to turn the slice thickness regulator (5) to "0" position. Wear a safety glove.**
- 2.Clean the blade with a damp cloth. Wipe only from the centre of the blade toward the outer edge.

### **6.5.-CLEANING FREQUENCY:**

To guarantee a maximum hygiene level, it is necessary to clean all the parts in the contact food area every day. Make sure to clean the machine completely at least once a week. Cover the machine with a clean cloth once you have finished cleaning the slicer.

### **7.-LUBRICATING**

**WARNING: Turn off the slicer before attempting this operation.**

Before lubricating the slicer, clean and dry all the areas needed. Use a ISO VG 15 oil, white mineral oil (for example, ENERGIOL WM2-BP). Do not use vegetable oil.

Approximately every week, it is necessary to lubricate the following elements: Product pusher rail guide and, underneath the slicer, the carriage rail guide.

Periodically, it is necessary to lubricate the following areas: Underneath the slicer, the cam which regulates the blade, the blade regulator knob and the axle regulating the blade.

### **8.-TROUBLE SHOOTING**

**8.1.-Problem:** The slicer does not start.

- 1.Check if there is current at the plug base.
- 2.Verify the plug voltage is the same as the characteristics plate of the machine (13).
- 3.If these two points are correct, call the distributor authorised.

**8.2.-Problem:** A slow start engine or overheat.

- 1.Verify the plug voltage is the same as the characteristics plate of the machine (13).
- 2.If this is correct, call the distributor authorised.

**8.3.-Problem:** Product is not properly cut. Tail on uncut product.

- 1.Verify the sharpness of the blade. If this is not correct, proceed to sharpen the blade as section 5 of this instruction manual.
- 2.Incorrectly line up of the gauge plate. Call the distributor authorised.

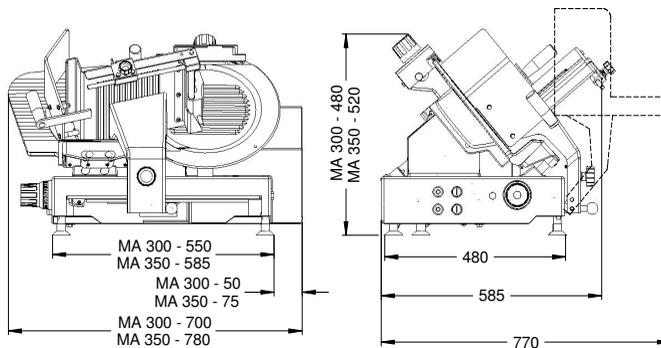
**8.4.-Problem:** Blade does not cut enough.

- 1.Verify that the stones are not worn out or dirty. In this case replace the sharpening stones.
- 2.Worn out blade. Call the distributor authorised.

### **9.-SOUND LEVEL**

The slicer maintains an acoustic level under the 70 decibels (A).

## 10.-SLICER MEASUREMENTS



## 11.-LIABILITY

No liability will be accepted when the damages are caused from unauthorised adjusting of the machine made by the buyer. Neither will be accepted any liability if the damage is caused by inadequate use, defective handling, structural modifications, removal of the protection devices or spare parts which are not from the manufacturer. In such cases, the risk runs on behalf of the buyer. The seller will not be liable to the buyer when the damages are caused to a natural wear out of the machine.

## 12.-TECHNICAL SPECIFICATIONS

<b>Blade motor:</b>	1 Ph	0'3 Kw.	230 v.	50 Hz.
	3 Ph	0,3 Kw.	230-400 v.	50 Hz
<b>Automatism motor:</b>	1 Ph	30 W.	230 v.	50 Hz.
	3 Ph	30 W.	230-400 v.	50 Hz.

**ATTENTION:** Before plugging the machine verify the rating plate (13) because those specifications could change for some countries due to special voltages.

### Safety:

- 1.24v. Low tension print plate, fixed blade guard, on/off switch, no voltage release system after a current cut and hand protections.
- 2.Security device on carriage swinging and on blade guard in the CE models.

**Finished:** Polished stainless steel and anodised aluminium.

**Drive:** Gear drive.

	<b>300</b>	<b>350</b>
Blade diameter mm.	300	350
Round cutting capacity mm.	195	250
Maximum rectangular cutting capacity mm.	265x160	305x205
Cutting thickness in mm.	0-25	0-25
Net weight in Kg.	77	83

### 13.-ANNEXE FOR TECHNICAL SERVICE: VOLTAGE CHANGE IN THREEPHASE.

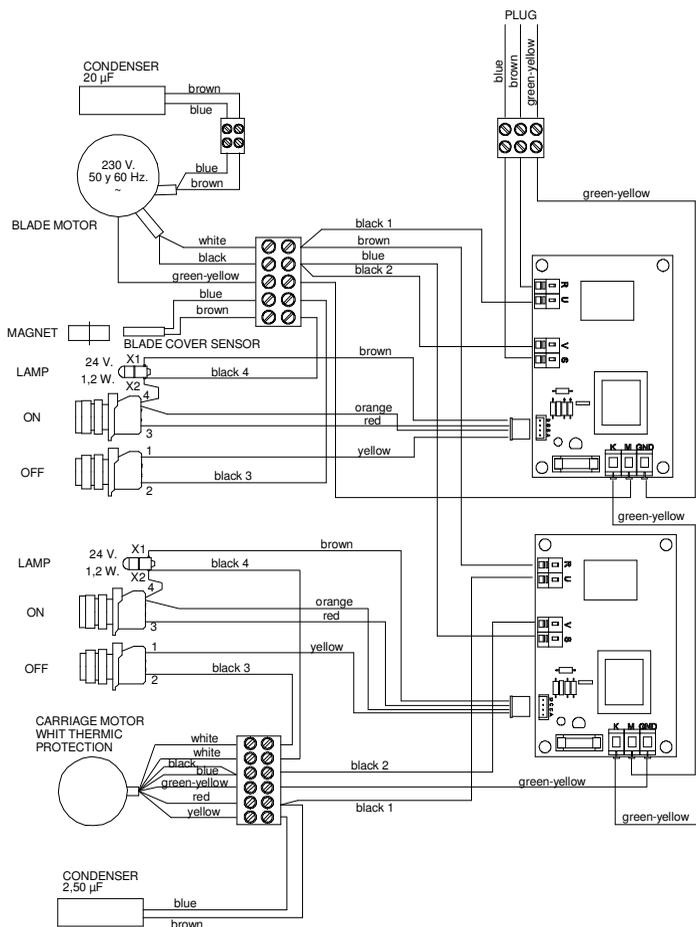
To change from 400v. to 230v. or from 230v. to 400v., two operations must be done:

1. Loosen the lower lock and connect the exit wires of both motors to 230 or 400 depending on the wanted voltage, see detail of the wiring diagram on page 8.
2. Loosen the electric system cover (21) and change in the two print plates the connector from 400v. to 230v. or vice versa depending on the wanted voltage, see detail of the three-phase wiring diagram on page 8.

**VERY IMPORTANT: The motor and the electric plate must be connected to the same voltage.**

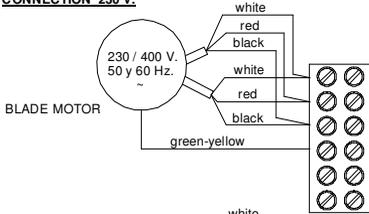
After the change, the new voltage must appear instead of the old one in the characteristics plate of the machine (13).

### AUTOMATIQUE SLICER MA: WIRING DIAGRAM II

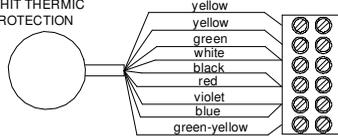


# AUTOMATIQUE SLICER MA: WIRING DIAGRAM III

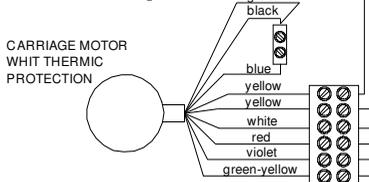
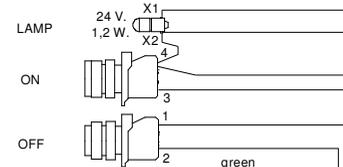
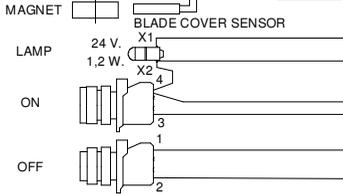
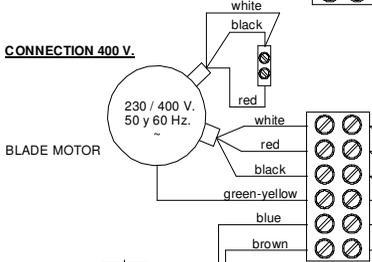
## CONNECTION 230 V.



## CARRIAGE MOTOR WHIT THERMIC PROTECTION



## CONNECTION 400 V.



## PLUG

