

**G350-N**  
Slicer



**Installation / Operation**

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## 1. INTRODUCTION

### 1.1 PURPOSE OF THE MANUAL

This publication contains all the information necessary for the use and maintenance of the slicing machine to be used for food, with a circular blade of 350mm.

The purpose of this manual is to allow the user, above all, the direct user, to take every precaution and arrange all human and material means necessary for a safe use of this machine.

### 1.2 KEEPING THE MANUAL

This manual must be given to the person who will use and maintain the machine and this person will keep the manual in a safe and dry place, ready to be used. We recommend that a copy be kept on file.

For any correspondence with the maker or authorised personnel, please refer to the information on the plate and the machine serial number.

The manual must be kept with the machine at all times (ex.If the manual becomes difficult to read ) the user must acquire a new copy exclusively from the manufacturer.

The user must let the manufacturer know the address of any new owner of the machine.

Note: The terms Front, Back, Right and Left used in this manual refer to the machine as seen from the operator's side in normal working conditions.

### 1.3 USE OF THE MACHINE

The use and configurations of the machine are the only ones allowed by the manufacturer; do not try to use the machine differently from the indications. The indicated use of the machine is only valid for machines with a complete structural, mechanical and system efficiency.

The machines are to be used for cutting only food products of the type and size indicated in this manual.

The maker declines all responsibility derived from an improper use or use by untrained personnel, changes and / or repairs carried out on one's own or by unauthorised personnel, the use of spare parts that are not original or not specific for the type of machine.

For any explanation or doubts on the contents of this manual, please contact the manufacturer immediately or an authorised distributor and quote the paragraph number in question.

## 2. GENERAL INFORMATION

### 2.1 MACHINE LIMITS, SAFETY REGULATIONS

The machine has been designed and made to slice food products, with a continuous service, of the type and size as indicated in paragraphs 3.2, 3.4 and 3.5.

#### 2.1.1. ENVIRONMENTAL CONDITIONS FOR USING THE MACHINE

- Temperature from -5°C to +40°C
- Humidity max. 95%

The slicer cannot be used in opened places and/or atmospheric agents. It cannot be used in rooms with steams, fumes or corrosive and/or abrasive dusts with fire or explosion risk and everywhere anti-deflagration components are used.

#### 2.1.2. GENERAL SAFETY REGULATIONS

The slicing machine must be used only by an adequately trained person who has carefully read the contents of this manual. The operators must be over 18 years of age, in perfect mental-physical conditions, have the right attitude and capacity and necessary knowledge for manouevering and normal maintenance of simple mechanical and electrical components.

For a better use of the machine follow the instructions below:

- \* Install the machine according to the instructions in the paragraph "Installation";
- \* Install the machine so that it is as far from people who do not use it, especially children;
- \* Do not become distracted while using the machine;
- \* Do not use loose clothing or open sleeves;
- \* Do not let anyone come close to the machine while in use;
- \* Do not remove, cover or change the plates that are on the machine and, if they are damaged, contact qualified and authorised personnel; **DO NOT** use the machine in this state.
- \* Do not remove the transparent protection and do not change or exclude the mechanical and electrical protections;
- \* Only slice permitted products; do not try slicing any products that are not allowed;
- \* The area around the machine, where the food is laid and the floor where the operator works must always be kept clean and dry;
- \* Do not use the machine as a support surface and do not place any object on it that does not pertain to normal cutting operations;
- \* Do not use the slicing machine when, after a normal use, the distance between the cutting edge of the blade and the blade protection ring is over 6 mm. (see paragraph 7.2);

- \* Do not use the machine with electrical connections of a “temporary” nature, with temporary or not insulated wires;
- \* Periodically check the state of the mains cable and the cable gland on the machine body, when necessary have it replaced without delay by qualified personnel;
- \* Immediately stop the machine in the case of a defect, anomalous function, suspected breakage, incorrect movements, unusual noise;
- \* Before cleaning or carrying out any maintenance, disconnect the machine from the electric mains supply;
- \* Use protective gloves for cleaning and maintenance;
- \* The goods to be cut must be placed on and removed from the sliding plate with the carriage in a retracted position and the thickness regulating knob in the “O” position;
- \* Only use the moving handle placed on the arm or the handle on the food press for moving the food plate during slicing;
- \* The use of accessories for cutting is not allowed unless supplied by the maker specifically for the machine;
- \* For any exceptional maintenance (replacing grindstones, blade, etc.) please contact the manufacturer or qualified and authorised personnel.

## **2.2 GUARANTEE AND MANUFACTURER'S RESPONSIBILITY**

The manufacturer declines all direct and indirect responsibility deriving from:

- Not following the instructions in the manual;
- Untrained personnel using the machine;
- Using the machine so that it does not conform to specific regulations in force in the country of installation;
- Unauthorised changes and/or repairs to the machine;
- The use of accessories and spare parts that are not original;
- Outstanding events.

If the machine is sold or given away, this automatically means that the manufacturer is no longer responsible for the machine in question except for anything regarding the EEC directive 85/374 (responsibility for any construction faults of the product).

## **2.3. THE USER'S OBLIGATIONS**

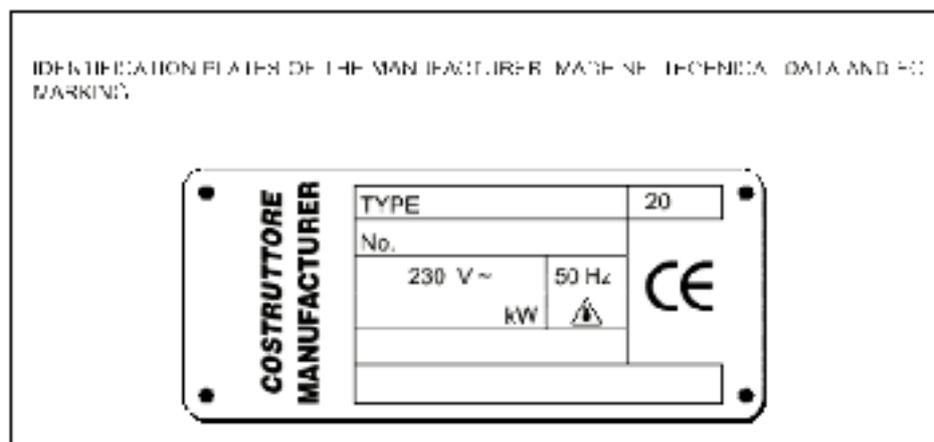
The user must scrupulously observe the instructions in this manual for the manufacturer's guarantee to be valid and particularly:

- always respect the limits of the machine;
- always carry out a constant and diligent maintenance;
- make sure the persons using the machine are qualified and able.

## 2.4. MARKINGS - PLATES

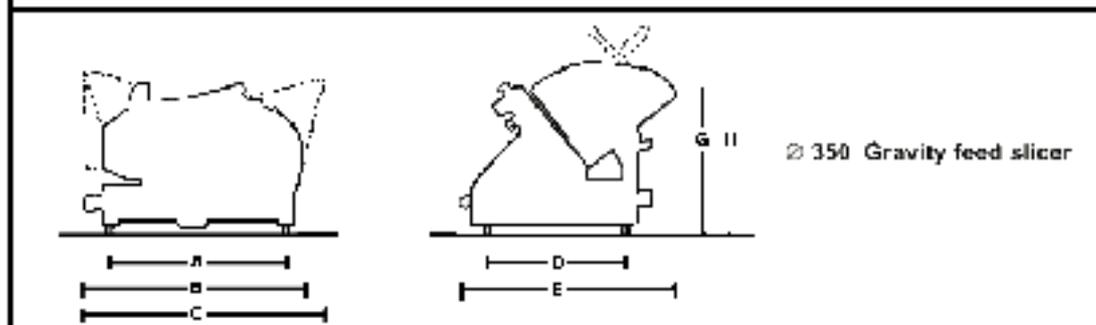
The following plate is installed on the machine:

- manufacturer's identification plate, machine plate, technical data plate and EC marking; placed on the base, left- hand side.



## 3. TECHNICAL CHARACTERISTICS

### 3.1. OVERALL SIZE



#### • Overall size

SIZE	MODEL	DIMENSION A (mm)	DIMENSION B (mm)	DIMENSION C (mm)	DIMENSION D (mm)	DIMENSION E (mm)	DIMENSION F (mm)	DIMENSION G (mm)	DIMENSION H (mm)
350	Ø 350 Gravity feed	600	740	830	400	560	—	540	580
		540	770	780	350	600	—	590	660

### 3.2. MAIN TECHNICAL DATA

SIZE	MODEL	Blade diameter (mm)	Blade revs. (rpm)	Cutting capacity		Cutting thickness (mm)	Weight (kg)	Type of service	Feed tension
				□ (mm)	□ (mm)				
350	Ø 350 Gravity feed	350	220	240	240x270	0-16	40	Continuous	See identification plate and technical data
		350	220	250	250x290	0-16	58		

### 3.3. FURNISHED ITEMS AND ACCESSORIES

The following documents and accessories are supplied with the machine, unless otherwise requested;

- instruction manual for use and maintenance;
- guarantee certificate;
- EC conformity declaration;
- accessories: lubricating oil for carriage guide bars and food press and tool for removing the blade.

### 3.4. PRODUCTS THAT CAN BE SLICED

The following are products that can be sliced:

- all types of cold cuts (cooked, raw smoked);
- boneless meat (cooked or raw at a temperature of no lower than +3°C);
- bread and cheeses (those that can be sliced, such as Gruyere, Fontina, etc.).



### 3.5. PRODUCTS THAT CANNOT BE SLICED

The following are products that cannot be sliced because they could cause damage to people and equipment:

- frozen food;
- deep-frozen food;
- food with bones (meat and fish);
- vegetables;
- any other product not meant for consumption.

## 4. DESCRIPTION

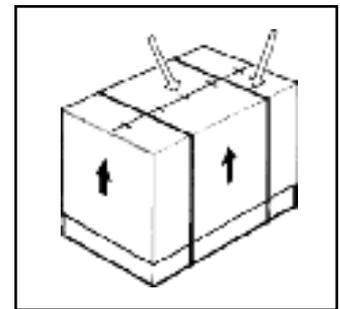
### 4.1 UNPACKING

Check that the packaging is unopened and undamaged; otherwise immediately inform the manufacturer or the approved distributor.

To take the machine out of the packaging carefully proceed as follows:

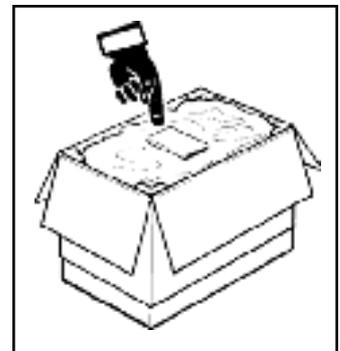
1. Cut and remove the plastic straps;

2. Remove the staples from the top of the box;



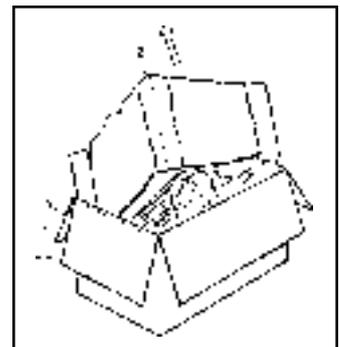
3. Open the box and take out the copy of the instruction manual which is on top of the polyurethane protection;

4. Continue as indicated in the manual;



5. Push the upper cardboard box down (1) using the flaps so that the next step is easier, that is, removing the polyurethane protection and the corner reinforcements (2);

6. Remove the above mentioned protection and the corner reinforcements

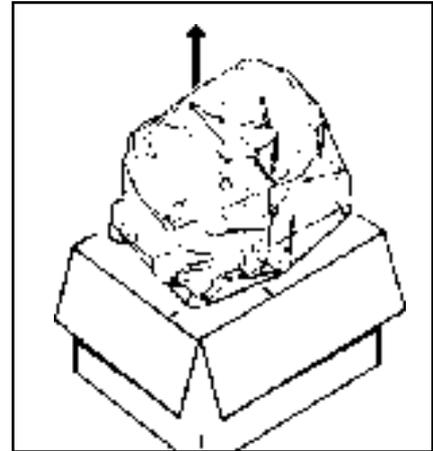


7. Lift the machine out of the box;

**ATTENTION:**

The machine must be lifted by two people, taking into account that it weighs more on the side where the blade is, and using the correct posture.

8. Once this operation is over, check the contents of the box and make sure it corresponds to the label on the outside.



**WARNING:**

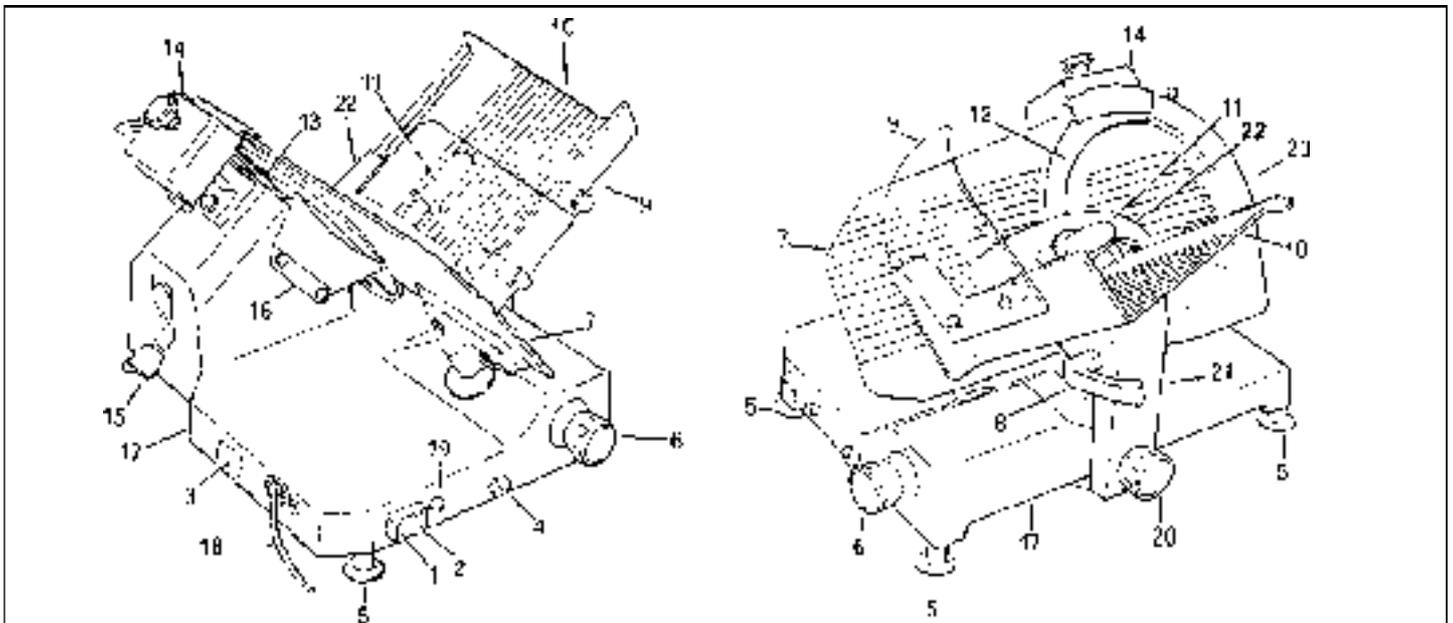


The packaging components (plastic straps, cardboard, polyurethane foam) can be thrown away with normal solid wastes and therefore there is no difficulty in disposing of them. However it is advisable to dispose of products separately (differential collecting) in conformity with the regulations in force for adequate recycling.

**DO NOT DISCARD THE PACKAGING PRODUCTS IN TO THE ENVIRONMENT!**

**4.2 MAIN COMPONENTS**

- |   |                                    |
|---|------------------------------------|
| 1. STOP BUTTON (RED)                    | 13. SAFETY RING (BLADE PROTECTION) |
| 2. START BUTTON (GREEN)                 | 14. SHARPENER                      |
| 3. IDENTIFICATION PLATE, TECHNICAL DATA | 15. BLADE COVER TENSION ROD        |
| 4. LUBRICATING POINT FOR GUIDE BARS     | 16. SLICE DEFLECTOR                |
| 5. FOOT                                 | 17. BASE                           |
| 6. REGULATING KNOB FOR SLICE THICKNESS  | 18. FEED CABLE                     |
| 7. THICKNESS PLATE                      | 19. 'WARNING' LIGHT                |
| 8. KNOB FOR PLATE PUSHING               | 20. PLATE LOCKING HANDLE           |
| 9. SAFETY GUARD                         | 21. PLATE SUPPORT                  |
| 10. FOOD PLATE                          | 22. FOOD PRESS                     |
| 11. FOOD PRESS HANDLE                   | 23. BLADE COVER                    |
| 12. BLADE                               |                                    |



## 4.3 GENERAL DESCRIPTION

The slicing machine has been designed and made according to the EEC Directive 98/37.

The machine offers the user:

- maximum safety when in use, during cleaning and ordinary maintenance;
- maximum hygiene from the use of inoxidizable materials or adequately protected against oxidization together with an attentive design of all the parts that come into contact with food;
- maximum cutting precision and capacity together with sturdiness and reliability of the structure;
- The chance to work continuously.

The machine is essentially made up of a base that holds a circular blade that is inclined and operated by an electric motor, which slices the food on a sliding carriage on bars, which in turn supports the food plate parallel to the cutting edge of the blade. The food press keeps the product in place.

The thickness of the slice is regulated by a thickness plate behind the blade; this plate, on which the food is placed, can be moved transversely to the blade at the thickness of the desired slice. All the components of the machine are made of a light aluminium alloy and magnesium Peraluman 3, polished and anodized, in stainless steel and plastic for food products as according to the sanitary regulations in force so the structure is sturdy, reliable, easy to clean and does not alter in time. The cutting blade is operated by a self-ventilated motor, under the base; the motor transmission is obtained with a belt which has longitudinal grooves, guaranteeing a quiet running. Starting and stopping is carried out by using the two buttons at the front of the machine which are easily identifiable by their colour and position; there is a light which indicates the machine is running. This command system prevents accidental starting of the machine after a possible electric circuit interruption; this means the slicing machine can only be re-started intentionally. The machine has a sharpener which is extremely easy and safe to use. The food plate, transparent protections, sharpener and blade cover can be removed for cleaning.

**4.3.1 SAFETY** The mechanical safety devices are the following:

- \* Irremovable safety ring around the blade (blade protection);
- \* Food plate which can only be removed if the regulating knob of the thickness plate is in the 'zero' position and the carriage is at the end of its position on the operator's side. Once the arm complete with food plate, has been removed the thickness plate is locked in the above mentioned position;
- \* A set of aluminium and transparent protections on the food plate;  
The electric safety devices are the following:
  - \* Start-up with start and stop buttons with a low tension control circuit that also requires a voluntary re-start of the machine in the case of an electric circuit interruption;
  - \* Safety microswitch on the low tension auxiliary control circuit which excludes any possibility of starting the electric motor without the blade cover.

## 4.3.2. RESIDUAL RISKS



### WARNING:

The safety ring around the blade is made according to the European regulation (EN 1974:1998) but this protection does not completely eliminate risks in the sharpening area. When cleaning and sharpening the blade, be very careful and always concentrate on the job at hand. We recommend the use of protective gloves.

## 5. INSTALLATION

### 5.1 INSTALLING THE MACHINE

Install the machine on a surface which is level, smooth, dry and suitable for the weight of the machine plus the food to be sliced; refer to paragraph 3.1.



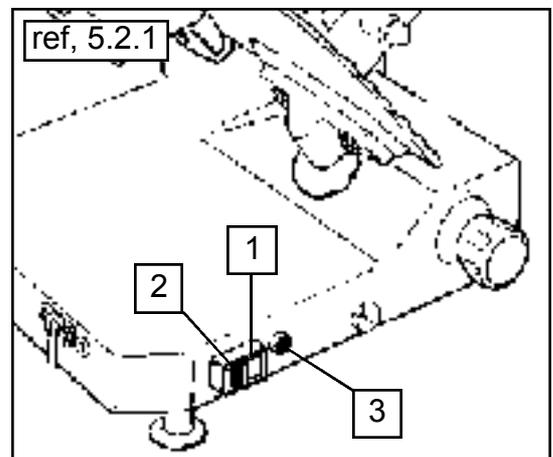
### WARNING:

Check that there is nothing that can get in the way of the plate and the food that is to be cut on the plate.

### 5.2 COMMAND DESCRIPTION

#### 5.2.1. START AND STOP BUTTONS

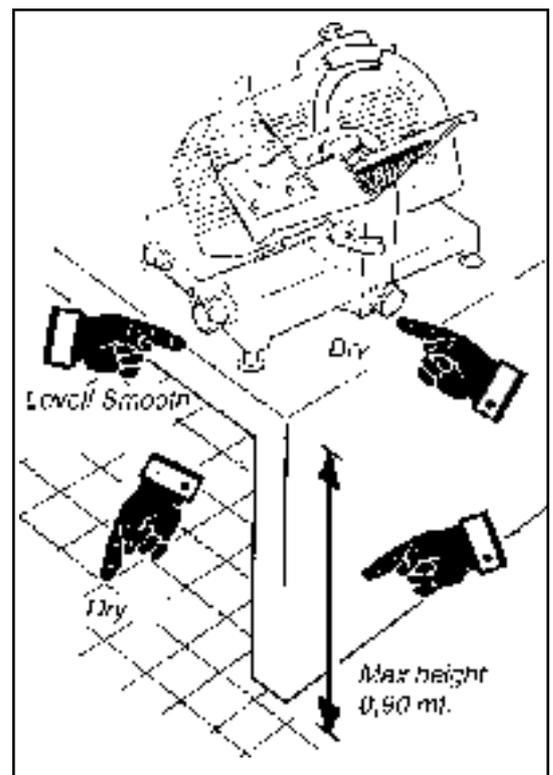
- Press the green button (1) to start the blade;
- The machine is working correctly when the light (3) is on;
- Press the red button (2) to stop the blade moving.



#### 5.2.2. REGULATING KNOB FOR SLICE

##### THICKNESS

The thickness of the slice is regulated by turning the graduated scale knob (4) counterclockwise. Regulating field: see paragraph 3.2.



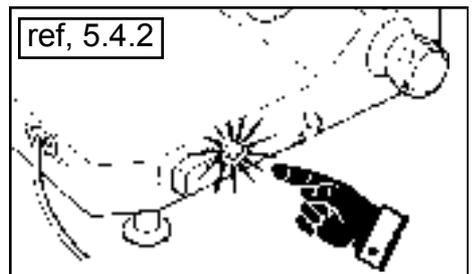
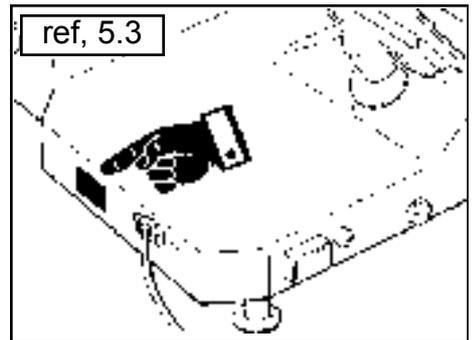
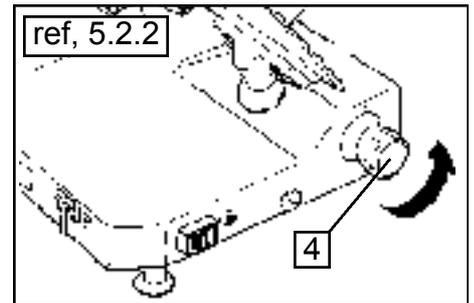
## 5.3. ELECTRICAL CONNECTION

The machine must be installed close to an EEC regulation socket in a system which conforms to the regulations in force with:

- magnetothermal protection;
- automatic differential switch;
- grounding system.

Before connecting, verify that the electric supply mains is suitable for the machine by checking the technical data plate on the machine.

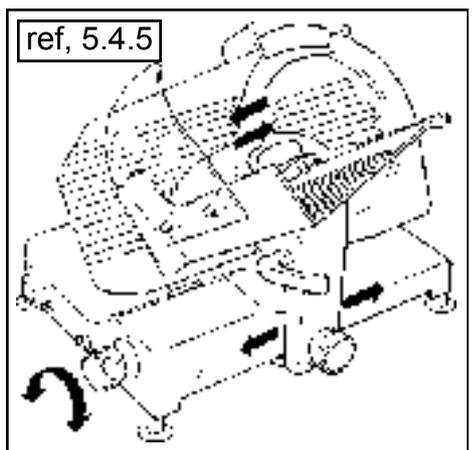
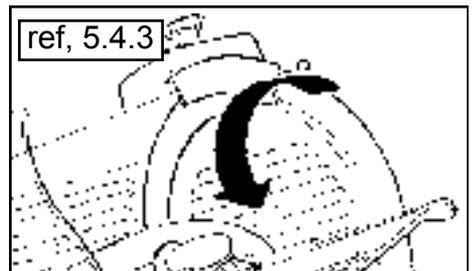
The slicer is fitted with a power supply cord of about 2 metres length, complete with a plug to allow a simple disconnection from the electric mains supply. **ALWAYS** indicate the presence of the power supply cord if the slicer cannot be installed near a socket and if in the installation zone there is a transit of people. If the power supply cord is not long enough you will require the technical assistance service and do not proceed with a temporary electrical connection.



## 5.4 CHECKING DIRECTION OF BLADE ROTATION

(only for machines with three-phase motors)

1. Start the machine;
2. Check the working light is on;
3. Check the blade rotates in the direction indicated by the arrow (counterclockwise looking at the machine from the side of the blade cover);
4. If the blade goes round in the opposite direction (clockwise) stop the machine immediately and call a qualified person to invert the feed wires of the plug.
5. Check the food plate and food press move smoothly.
6. Check the working and regulation of the thickness plate.



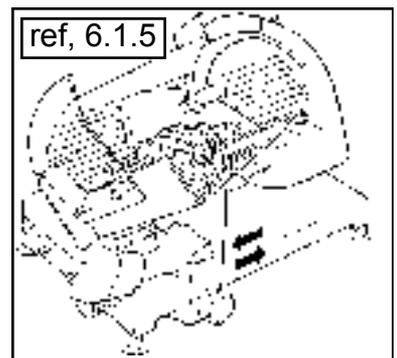
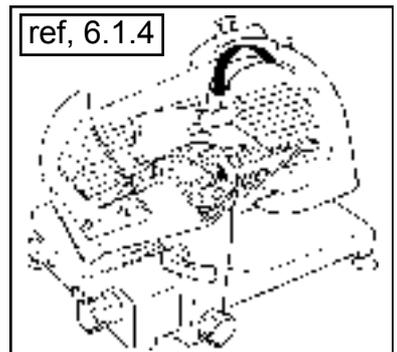
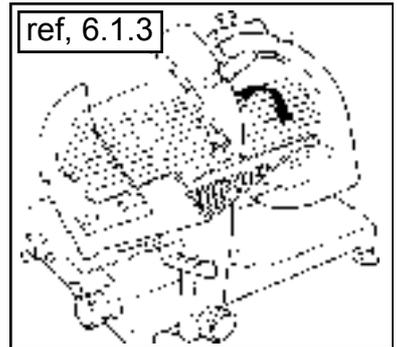
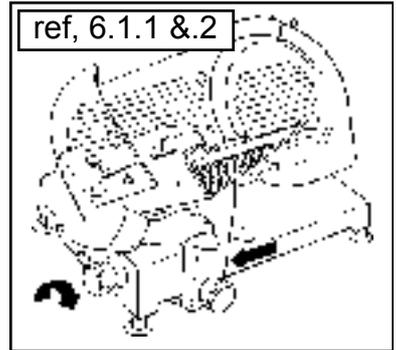
## 6. USING THE SLICING MACHINE

### 6.1. LOADING THE GOODS ON THE PLATE AND CUTTING

#### SLICING MACHINES

##### 350 Gravity feed

1. Check that the regulating knob for slice thickness is on '0';
2. Pull back the carriage completely (towards the operator) to the loading position.
3. Lift up the food press and put it in the rest position;
4. Place the food to be sliced on the plate against the operator's side. The food will press against the thickness plate because of its weight. Block it with the food press by pressing down slightly;
5. Regulate the thickness of the slice.  
Start the blade by pressing the green button.  
Grip the handle attached to the plate holder arm and begin an alternate cutting movement;
6. At the end of the cutting operations turn the thickness regulating knob back to '0' and pull back the carriage.  
Stop the blade movement by pushing the red button.



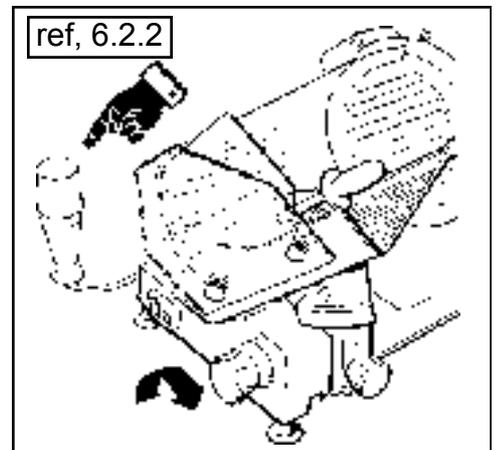
## 6.2 CLEANING THE SLICING MACHINE

### 6.2.1. GENERAL INFORMATION

The machines must be properly cleaned at least once a day; if necessary even more.  
If the machines have not been used for a while they must be cleaned before use as well.

### 6.2.2. DISASSEMBLING THE MACHINE FOR CLEANING

1. Disconnect the plug from the electric mains supply;
2. Turn the regulating knob of the thickness plate to '0';
3. Remove the various components as described in the following paragraphs.



## Disassembling the food plate - Gravity slicers

Mod. G350-N

1. With the regulating knob of the thickness plate on '0' pull back the plate holder support all the way towards the operator, ref Fig 1.
2. Turn the locking knob counterclockwise all the way while keeping the support at the end until the safety device of the thickness plate can be heard. ref Fig 1.



### WARNING:

To correctly carry out this operation it could be necessary to move the thickness regulating knob at the same time taking it 1-2 mm over the '0' position. ref Fig 1

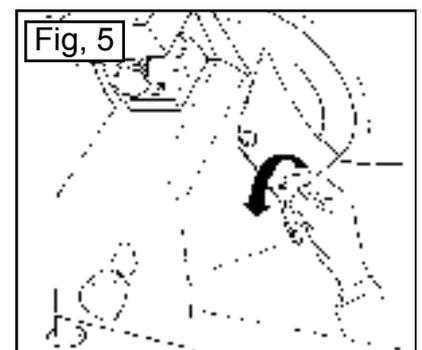
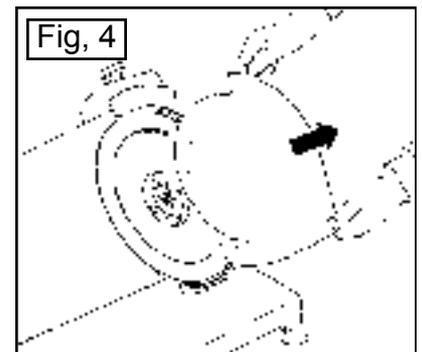
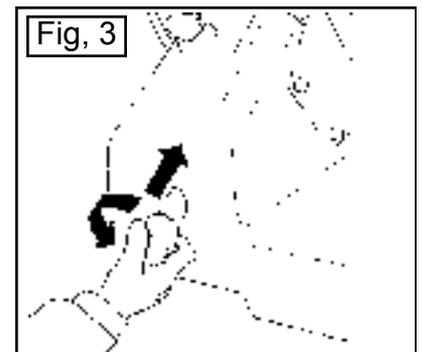
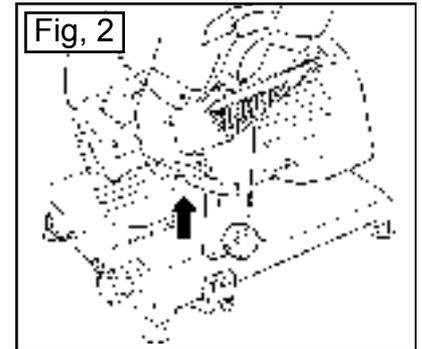
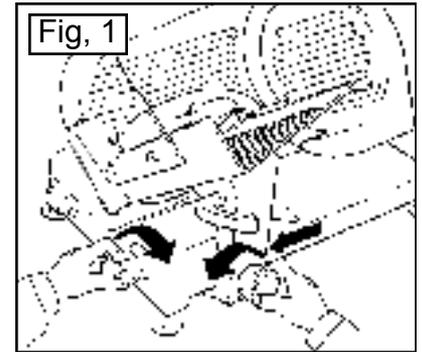
3. Take out the whole carriage assembly by pulling it upwards. ref Fig 2

## Disassembling the blade cover

1. Completely unscrew (counterclockwise) the tension rod knob of the blade cover block; ref Fig 3
2. If the blade cover is tight, loosen it with pressure on the tension rod knob.  
Take out the tension rod and remove the blade cover using the special knob. ref Fig 4

## Disassembling the slice deflector

1. Loosen and remove the two fixing screws with knurled head; ref Fig 5
2. Remove the slice deflector. ref Fig 5



## 6.2.3. CLEANING THE MACHINE AND THE PARTS THAT HAVE BEEN REMOVED PRODUCTS TO BE USED

Only use hot water and a biodegradable detergent for dishes with a 7-8 PH, at a temperature of no lower than 30°C using a soft, spongy cloth and a semi-rigid nylon brush for the plate and the sharp food press.



### WARNING:

For cleaning the sharp areas of the plates, the food press and the blade, we recommend using protective gloves.

Rinse well with a lot of hot clean water and dry with a soft cloth or a spongy material. Do not clean the slicer with water or stream jets or similar methods.

### Cleaning the blade



### WARNING:

Use protective gloves and concentrate on the job at hand. **DANGER!**

1. Press a damp cloth on the surface of the blade and move it slowly from the center to the edge, as shown in the picture, on the side of the blade cover and on the other side; ref Fig 1.
2. Dry in the same way using a dry cloth.

### Cleaning the safety ring

1. Pass a damp cloth between the blade and the safety ring as shown in the picture. **DANGER!** ref Fig 2.

### Cleaning the machine body

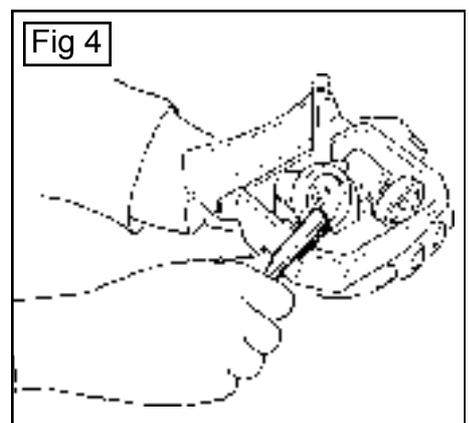
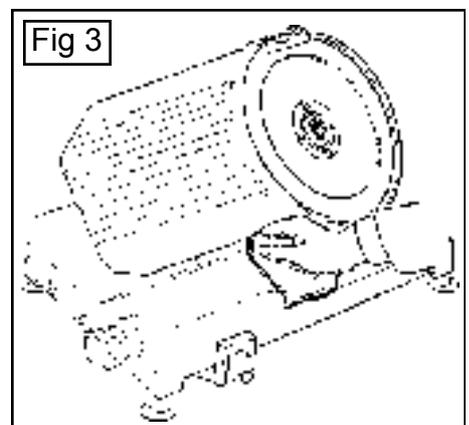
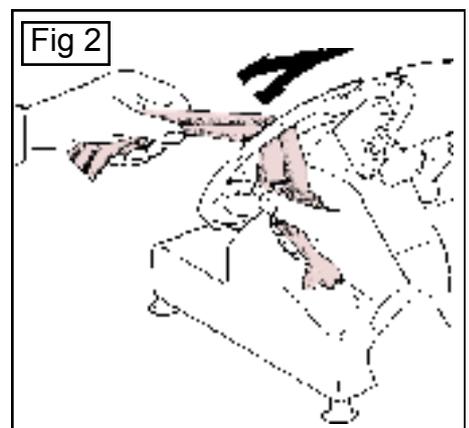
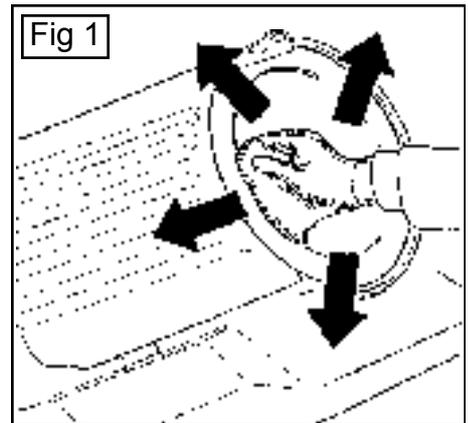
Clean the machine body with a damp cloth or a sponge rinsing frequently with hot water. Dry carefully. ref Fig 3.

### Cleaning the sharpener

Clean the body with a damp cloth and the grindstones with a semi-rigid nylon brush. ref Fig 4.

## CLEANING THE COMPONENTS IN THE BASE

The components contained in the base do not need any special cleaning; occasionally remove the dust that can accumulate in the end area of the carriage and of the thickness plate regulation.



## 6.2.4. KNIFE REMOVING TOOL\* INSTRUCTIONS.

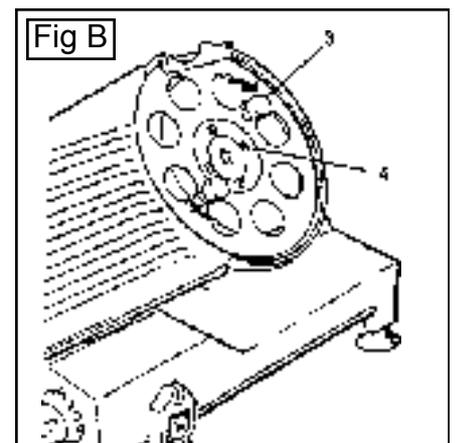
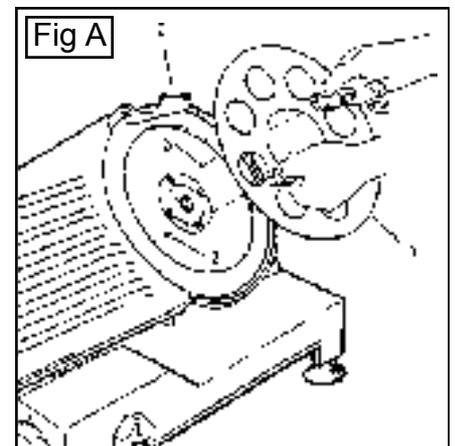
If your machine is supplied with a knife remover please proceed as follows:



### **WARNING:**

Cutting danger! Act with attention and concentrate on the job.

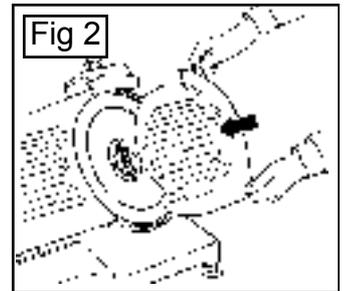
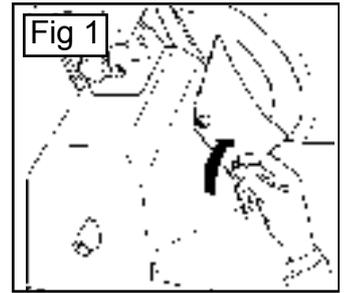
- Disconnect the machine from the electric mains supply;
- Remove the blade cover unscrewing completely (counterclockwise) the tension rod knob (see 6.2.2)
- Fit the knife remover (1) as in the drawing and insert the external edge of the ring with attention, under the ring plate. (2) ref Fig A.
- Adjust the knife remover correctly (1) and screw the knurled knobs completely in to the threaded holes in the knife (3)
- Loosen and remove the 4 screws fixing the blade to the pulley shaft. ref Fig B.
- Pull out the knife remover with the blade always using the knurled knobs; ref Fig B.
- Proceed to an accurate cleaning of the machine as described in section 6.2.3:
- Now you can place the blade still fitted on the knife remover back on to the slicer following the above procedure in reverse.



## 6.2.5. REASSEMBLING THE SLICING MACHINE

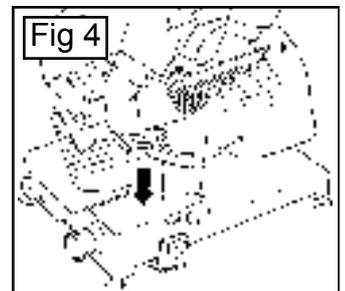
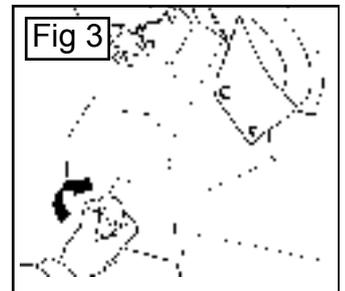
### Reassembling the slice deflector

1. Place the slice deflector carefully in its place as shown in the picture; ref Fig 1.
2. Insert and tighten the two locking screws with knurled heads. ref Fig 1.



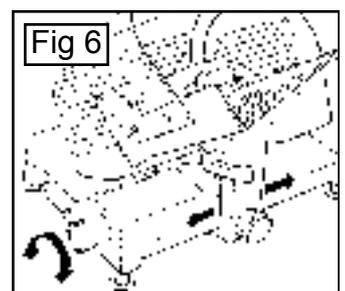
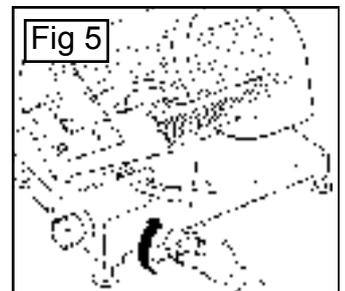
### Reassembling the blade cover

1. Replace the blade cover as shown in the picture making sure the square section joint is in its proper place; ref Fig 2.
2. Insert the tension rod for locking and screw completely. ref Fig 3.



### Reassembling the food plate

1. Insert the entire carriage assembly as shown in the picture; ref Fig 4.
2. Tighten the locking knob; ref Fig 5.
3. Check that the carriage moves freely; ref Fig 6.
4. Check that the slice thickness regulator works correctly. ref Fig 6.



## 7. MAINTENANCE AND REPAIRS

### 7.1 GENERAL INFORMATION

The operator is allowed to carry out the following maintenance:

- Blade sharpening, periodically;  
The interval and length of the sharpening obviously depend on the use of the machine (work times and type of product used)
- Lubrication of the carriage guide bars, weekly;
- Lubrication of guide rod/s of the plate and the food press, weekly;
- Check the conditions of the electric cable and the cable gland on the base of the machine, periodically. Maintenance to be carried out exclusively by personnel authorised by the manufacturer is as follows:
  - Replacing the blade;
  - Replacing the sharpener grindstones;
  - Replacing the motor belt;
  - Replacing the components of the electric system under the base;
  - Repairing the structural parts, repairing and/or replacing components under the base.

### 7.2. SHARPENING THE BLADE

**Note:**

The sharpening operation is to be carried out only when the machine has been carefully cleaned as described in the previous paragraphs.

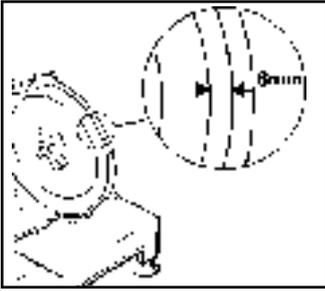


**WARNING:**

The blade can be sharpened up until the distance between the cutting edge of the blade and the inside border of the protection is no more than 6 mm., corresponding to a decrease of about 10 mm. of the size of the original diameter.

Once this value has been reached, it is **MANDATORY TO REPLACE THE BLADE** and this operation must be carried out **EXCLUSIVELY** by personnel authorised to by the manufacturer.

## 7.2.3. CARRYING OUT THE SHARPENING



### NOTE:

Before starting this operation, check that the grindstones have been cleaned; paragraph 6.2.3.

1. Position the slice thickness regulating knob on '0'; ref Fig 1.
2. Pull back the food plate all the way. ref Fig 1.
3. Lift the sharpener cover. ref Fig 2.
4. Pull the knob and pivot the sharpener towards the blade until it clicks into place. ref Fig 3 / 4.



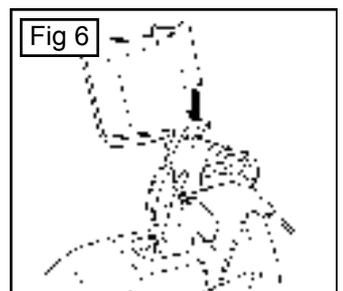
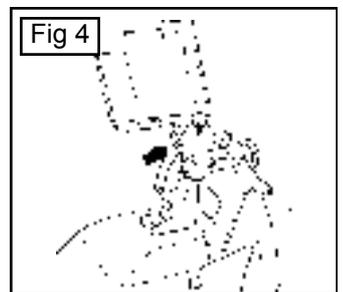
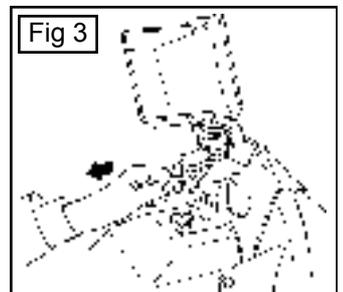
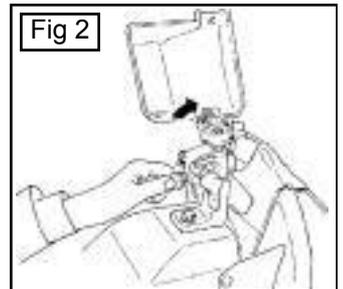
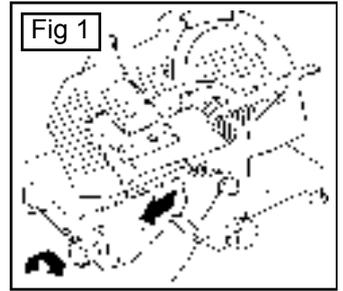
### WARNING:

This operation must be performed carefully and attentively.

### DANGER OF BEING CUT!

5. The sharpener is now hooked, in the correct position for sharpening operation, start the slicer.
6. Push the sharpener lever downwards so the sharpening stone can work. (lower stone)  
After the operation, push the lever a little further downwards to deburr the blade with the upper stone. Thoroughly clean the blade and surrounding area after sharpening is completed ( see 6.2.3). ref Fig 4.

Return the sharpener to it's park position and close cover. ref Fig 5.



## 7.3. LUBRICATING THE GUIDE BARS OF THE CARRIAGE WITH ARM AND FOOD PLATE SUPPORT (weekly)

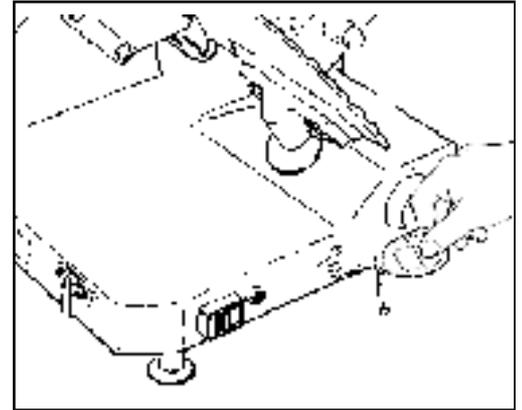


### **WARNING:**

Only use the supplied oil. If there is none, use white food safe oil.

**DO NOT USE VEGETABLE OILS. !**

1. Insert the oiler in the special hole;
2. Squeeze the oiler so that a small amount of oil goes into the hole;
3. Remove the oiler and slide the carriage 3/4 times.



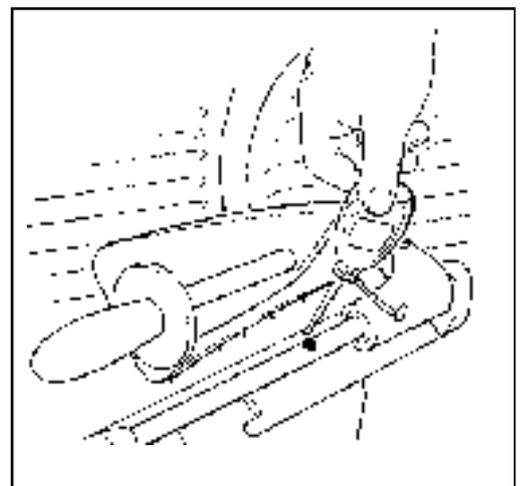
## 7.4 LUBRICATING THE TRANSVERSAL GUIDE ROD/S OF THE PLATE AND FOOD PRESS

### **WARNING:**

Only use the supplied oil. If there is none, use white food safe oil.

**DO NOT USE VEGETABLE OILS.!**

1. Put a small amount of oil on the rod and slide the group 3/4 times;
2. Clean as necessary removing any excess oil.



## 8. LOCATING AND ELIMINATING FAILURES



### WARNING:

In this chapter the most common problems caused while using the slicing machine are listed together with the necessary operations to eliminate the possible causes.

If the problem persists ask for assistance from a qualified person authorised by the maker, do not insist on looking for the cause.

PROBLEM	PROBABLE CAUSE	CURE
Pressing the start button the machine does not start	No electricity.	Check that the plug is correctly inserted.
Pressing the start button the machine starts but the working light does not come on.	Light is defective.	Do not use the machine if the light does not work. contact service for assistance
The machine starts but the motor heats up too much, it gives off a bad odour.	Defective motor	Pull the plug out to stop machine Do not use the machine Contact service for assistance
The machine vibrates.	Defective transmission.	Contact service for assistance
Excessive resistance in cutting the product.	The blade is not sharp.	Sharpen the blade.
The blade slows or stops under stress.	Loose belt.	Contact service for assistance
Sharpening is no longer regular.	Grindstones are excessively dirty. Grindstones worn out.	Clean the grindstones replace the grindstones Contact service for assistance
The sliced product is frayed and irregular.	The blade is not sharp. The blade is excessively used	Sharpen the blade. replace the blade Contact service for assistance
The machine does not stop when the stop button is pressed.	Control circuit is defective	Pull out the plug to stop the machine and immediately Contact service for assistance

## 9. DISMANTLING THE SLICING MACHINE

The machines are made up of:

- aluminium/magnesium alloy structure;
- insertions and various in stainless steel;
- electric parts and wires;
- electric motor;
- plastic materials, etc.

If disassembly and dismantling are to be carried out by a third party, only consult firms that are authorised in the disposal of the above mentioned materials.  
If you carry out the dismantling yourself the materials must be separated according to type and consult a specialised firm for their disposal. Always abide by the regulations in force in your country.



### **WARNING:**

In any case it is necessary to consult the maker or qualified personnel authorised by the maker for removal of the circular blade and subsequent removal of the cutting wire so that it can be disposed of safely.

**DO NOT ABBANDON SCRAPS WHERE THERE IS FREE ACCESS  
(THERE SHOULD BE BARRIERS AND SIGNS)  
BECAUSE THIS CAN BE VERY DANGEROUS FOR PEOPLE,  
SPECIALLY CHILDREN AND ANIMALS;  
THE OWNER HAS SOLE RESPONSIBILITY.**

