

# 1 General

## 1.1 Safety - Warranty Information

Fully automatic models VA 802, VA 804 and VA 806 are fitted with safety equipment. They have been subject to a safety test.

If operated wrongly, or in cases of misuse, however, dangers arise for

- the health of the operator,
- the machine and the operator's property.

All persons who are involved in the assembly, operation, maintenance and repairs of the machine must

- be trained/instructed for carrying out their activity,
- follow these operating instructions exactly.

### 1.1.1 Assembly and Instructions

Until the appliance is assembled, it is to be stored and transported in its original packaging only.

Assembly, commissioning as well as operating instruction, cleaning, care and maintenance are provided by the NOAW contractual partner.

We do not accept any liability for unauthorized assembly and commissioning, incorrect

Operation, structural change and removal of the safeguards.

#### **Important!**

The installation and instruction must be confirmed by your

- authorized NOAW contractual partner.
- Keep the operating instructions for future use.

Depending on the design, the slicing machines weigh more than 68 kg.

Two adults are required for the lifting and carrying of the machine.

The center of gravity of the machine is located in the back third, where the blade motor is.

The machine is only to be lifted and carried in the machine housing.

- For long transit when operational:

Use a suitable trolley.

- Take off removable parts such as chain frame, tray and beater before transport
- Secure the carriage by clamping paper or cardboard between the thumb protector and the stop plate.

## ***General***

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- Set the slice thickness to "0" by pulling the slice thickness regulator to the end stop.

### 1.1.1.1 Assembly Location Requirements

The machine is intended to be assembled in sales areas.

- Ambient temperature for operation and storage: -10 to +40 °C (+14 to +104 °F)
- Moisture: Degree of protection IP 33. High humidity and condensation can result in damage to the machine.
- Relative humidity for operation and storage: 90% (condensation on the machine is not permissible)
- Air convection: In order to prevent undue heating, unobstructed air convection must be able to form around the machine.
- Required lighting: 500 Lux

The surface must meet the following requirements:

- It must be sufficiently stable, steady, even, horizontal and non-slip
- It must be high enough for the operator to stand up straight when slicing
- Place requirement following assembly "work space" (see technical information)
- It must be away from internal thoroughfares
- It must be away from doors
- It must not be in the swivel range of an opening door nor in a door's access area.
- For Nirosta steel tables, Resopal layers or similar material: Ensure that there is no fatty residue on the surface.

### 1.1.1.2 Unpacking the Machine

**!** Attention!

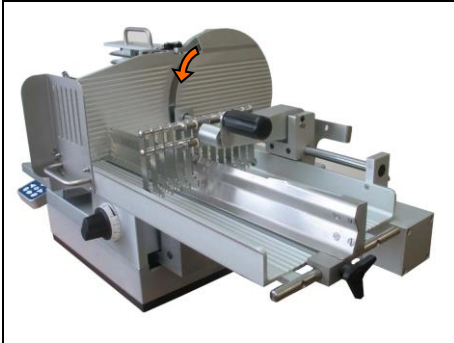
- The machine may only be unpacked and assembled by the authorized service department / seller. Check work space requirement (with machine turned off!):
- Attach the food grip to the handle
- Swivel food grip upwards
- Agitate the carriage over the whole stroke distance

If the carriage or food grip bump into anything then more free space must be provided.

### 1.1.1.3 Electrical connection Slicing machine

## General

- Check if the on-site operational voltage is consistent with the information on the rating plate. If it is not consistent then you must not connect the machine.
- The socket must conform to VDE regulations.
- The energy supply cable is to be attached and connected in such a way that trips and falls are avoided.



- Check whether the running direction of the blade is correct at three phase alternating current (400V).
- The blade must move from top to bottom in the direction of the carriage, as can be seen in the picture.
- Should the rotation direction be incorrect then please turn the phase inverter by 180° in the network connection plug with a screwdriver.

### Technical specifications for the power supply

- Mains connection: Alternating current, see rating plate
- Permissible tolerance for the normal (static) supply voltage  
At 100 to 230 V/400 V: +6% to -10% from the nominal value
- Mains frequency: 50 (60) Hz: Permissible tolerance for the mains frequency:  $\pm 2\%$  from the nominal value
- Protective earth conductor leakage current max.: 3.5 mA

### 1.1.2 Intended Use

The automatic slicing machines are intended exclusively for use for slicing sliceable food, such as, for example, sausage/ham/meat/ham/semi-hard cheese/bread/fruit and vegetables and may only be used for commercial use.

They should only be operated by trained personnel who are over the age of 14.

The machine may not be operated in an explosive atmosphere.

#### The following may not be sliced:

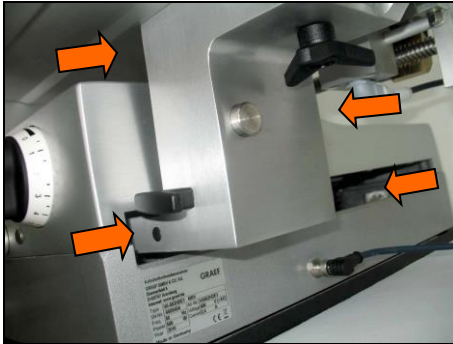
- Non-food articles
- Frozen items
- Food which has bones or metal clips in it

For safety reasons, it is prohibited to make any unauthorized alterations or changes to the machine. The operating, maintenance and service instructions described in this instruction manual must be strictly observed.

### 1.1.3 Natural Wear

We do not accept liability and warranty claims for natural wear and tear.

### 1.1.4 Sources of Danger



**Warning!** Danger of injury!  
Never put your hand in the moving carriage area of the machine.  
There is a particular danger of injury in the marked areas.



**Warning!** Danger of injury!

Sharp blade can cut off body parts.

Your fingers, especially the thumbs, are at particular risk. For this reason, do not put your hands in the area between the food grip and the blade and/or stop plate if the stop plate is not completely closed. When the machine is not in use, the stop plate must always be set to the zero position.



**Warning!** Risk to life from electric shock.

The machine operates with a mains voltage of 230 V or 400 V and must therefore not be opened. The protective earth conductor system must always be connected, otherwise there is a risk of severe electric shocks with risk to life.



**Warning!** Hazards posed by the chain frame.

Never put your hands near the chain frame during operation. The spikes can cause serious injury.

The placing arm that removes the sliced food moves very quickly and can injure hands or other parts of the body in case of contact. Never put your hands between the interleaver and the chain frame, the spikes can cause injury to the hands.

## General

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**Warning!** Danger of injury.

In the area of the food holder, there is a risk of injury posed by the spikes and the food holder suddenly dropping when inserting the product.



**Warning!** Danger of injury.

When mounting parts which can be removed for cleaning.



**Warning!** Danger of injury!

Never put your hands into the conveyor belt area in the chains and the silicone band or the toothed wheels. The fingers or hand can be drawn in and crushed.



**Warning!** Danger of injury!

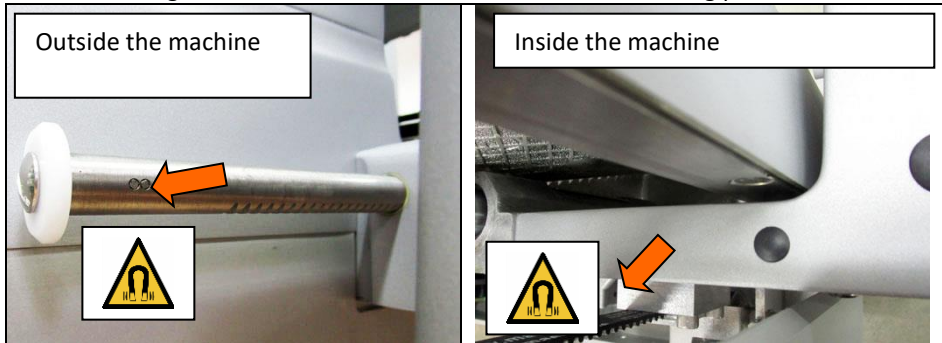
Never put your hands into the area between the chain frame and the interleaver. The fingers or hand can be injured by the spikes on the chain frame.



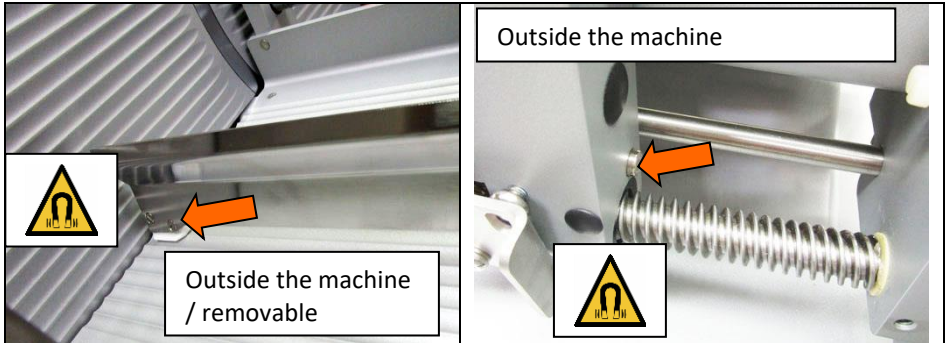
**Attention!** Magnetic and electromagnetic fields!

Before persons with active implants (pacemakers etc.) are in the vicinity of the machine or operate it, an individual risk assessment must be carried out jointly and on site by experts, the company doctor and, if applicable, a cardiologist.

Permanent magnets are installed on the machine at the following positions:



## General



### 1.1.5 Work Space

Only operate the machine when you are standing upright and are stable.  
Stand in front of the machine so that you can see the on / off button.  
Keep the work space clean and open.

The machine must be installed on a level and stable surface so that it is stable. The surface must hold the weight of the machine as well as the dynamic strengths of the moving components.

### 1.1.6 Authorized Operators

Only trained personnel over the age of 14 may work with the machine, who have read and understood the operating instructions, who have been briefed on operating by the operators, who have been informed of risks resulting from and hygiene regulations relating to the machine. Repeat the training if necessary.  
Attention Magnetic and electromagnetic fields!



Attention! Before persons with active implants (pacemakers etc.) are in the vicinity of the machine or operate it, an individual risk assessment must be carried out jointly and on site by experts, the company doctor and, if applicable, a cardiologist.

The machine may only be maintained and repaired by trained, authorized qualified personnel.

When operating the machine, measures must be taken which prevent the machine being used, cleaned or maintained by unauthorized persons.

### **1.1.7 Work Clothing, Personal Protective Equipment**

When operating the machine, wear tight-fitting clothes. Adhere to hygiene regulations. When carrying out cleaning or maintenance work in the blade area, be sure to wear cut-resistant gloves with pulse protection.

When transporting the machine, be sure to always wear steel-capped boots.