

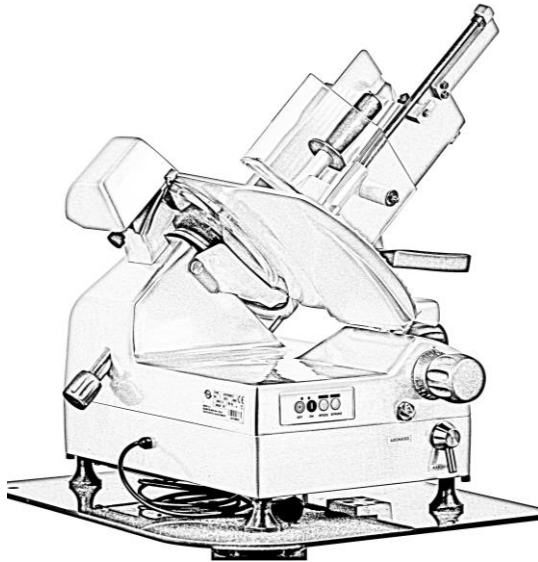
Automatic slicing machines

Models

A300 – A330 – A350

A300/CL – A330/CL – A350/CL

A300I/CL – A330I/CL – A350I/CL



Instructions for use and maintenance

Edition February 2018

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The manual is made up of 18 progressively numbered pages.

The contents are divided into progressively numbered paragraphs, if in any doubt about the contents and for any further explanation contact the manufacturer or the authorized technical assistance, stating the paragraph number of the pertinent subject.

1. INTRODUCTION

1.1 Purpose of the manual

This publication contains all the information necessary for the use and maintenance of the automatic slicing machines to be used for food, with circular blade, models Ø300, Ø330 and Ø350mm. 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 and lengthy use of these machines.

1.2 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 unauthorized 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 immediately the manufacturer or an authorized technical assistance service and quote the paragraph number of the required subject.

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 3.1 and 3.2.

2.1.1 Environmental conditions for using the machine

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 they are used anti-deflagration components.

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



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 maneuvering 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 far from people who must 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 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 power 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 supply mains;**
- 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 authorized personnel.**

2.2 Guarantee and manufacturer’s responsibility

The guarantee of a good function and a complete conformity of the machines, that are to be used accordingly, depends on the correct application of the instructions contained in this manual.

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;**
- **Unauthorized 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 1999/34 (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:

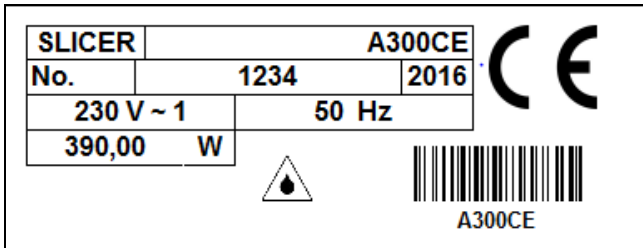
- always respect the limits of the machine;
- always carry out a constant and diligent maintenance;
- make sure the people using the machine are qualified and able.

2.4 Markings - Plates

The following plate is installed on the machine: manufacturer's identification plate, machine plate, technical data plate and EC marking.



In requests for technical assistance or ordering spare parts, always refer to the data plate and the serial number of the machine.



3. TECHNICAL CHARACTERISTICS

3.1 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.).

3.2 Products that cannot be sliced

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

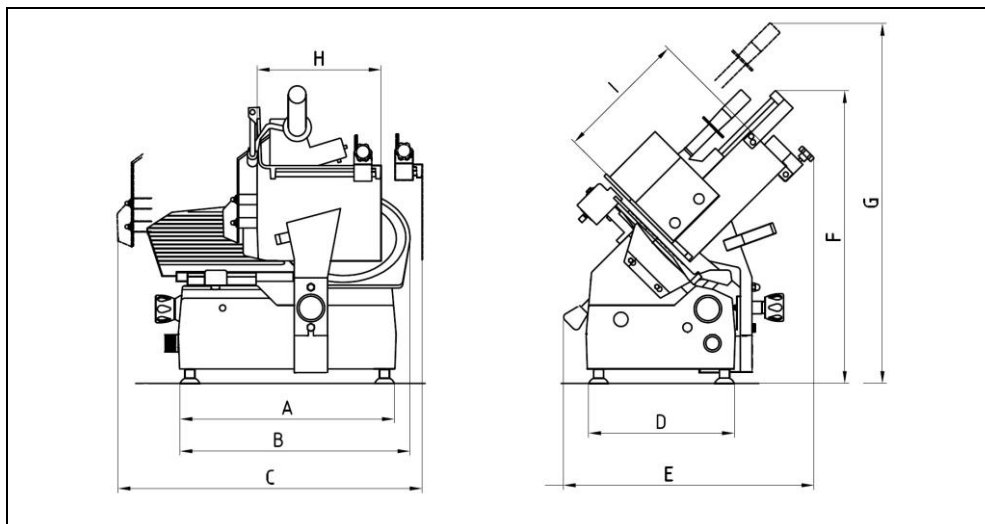
- frozen food;
- deep-frozen food;
- food with bones (meat and fish);
- vegetables;
- any other product not meant for consumption.



WARNING: Please do not make cutting tests with forbidden products.

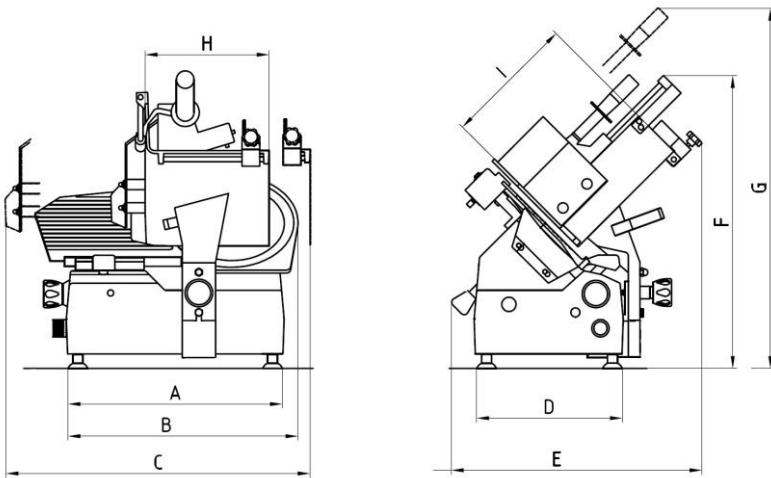
Any improper use of the machine releases the manufacturer from any responsibility for accidents to persons or situations and invalidate the warranty provided.

3.3 Technical data sheet



		DIMENSIONS		
Mod.		A300	A330	A350
A	mm	510	510	510
B	mm	860	860	860
C	mm	980	980	980
D	mm	360	360	360
E	mm	665	665	665
F	mm	690	690	690
G	mm	850	850	850
H	mm	260	260	260
I	mm	325	325	325

		TECHNICAL DATA		
Mod.		A300	A330	A350
Blade	mm	300	330	350
Blade turns/1'	giri/min	210	300	300
Carriage movement	mm	290	290	290
Cut's capacity Ø	mm	215	225	235
Cut's capacity □	mm	220x185	220x195	220x205
Thickness adjuster	mm	14	14	14
Net weight	Kg	46	46	46
Motor single phase	kW	0.39	0.39	0.39
Motor three phase	kW	0.42	0.42	0.42
Slices/minute		35/58	35/58	35/58

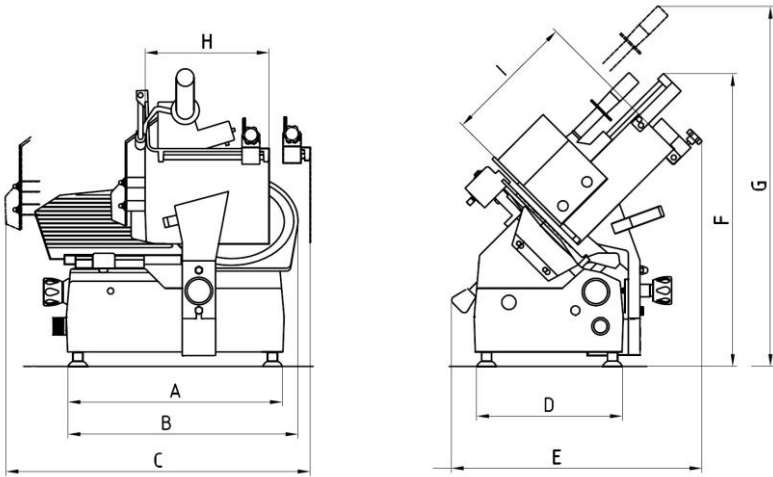


DIMENSIONS

Mod.		A300/CL	A330/CL	A350/CL
A	mm	600	600	600
B	mm	900	900	900
C	mm	1020	1020	1020
D	mm	400	400	400
E	mm	705	705	705
F	mm	680	680	680
G	mm	840	840	840
H	mm	305	305	305
I	mm	355	355	355

TECHNICAL DATA

Mod.		A300/CL	A330/CL	A350/CL
Blade	mm	300	330	350
Blade turns/1'	giri/min	300	300	300
Carriage movement	mm	350	350	350
Cut's capacity Ø	mm	220	230	240
Cut's capacity □	mm	305X220	305X230	305X240
Thickness adjuster	mm	14	14	14
Net weight	Kg	46	48	50
Motor single phase	kW	0.39	0.39	0.39
Motor three phase	kW	0.42	0.42	0.42
Slices/minute		35/58	35/58	35/58



DIMENSIONS

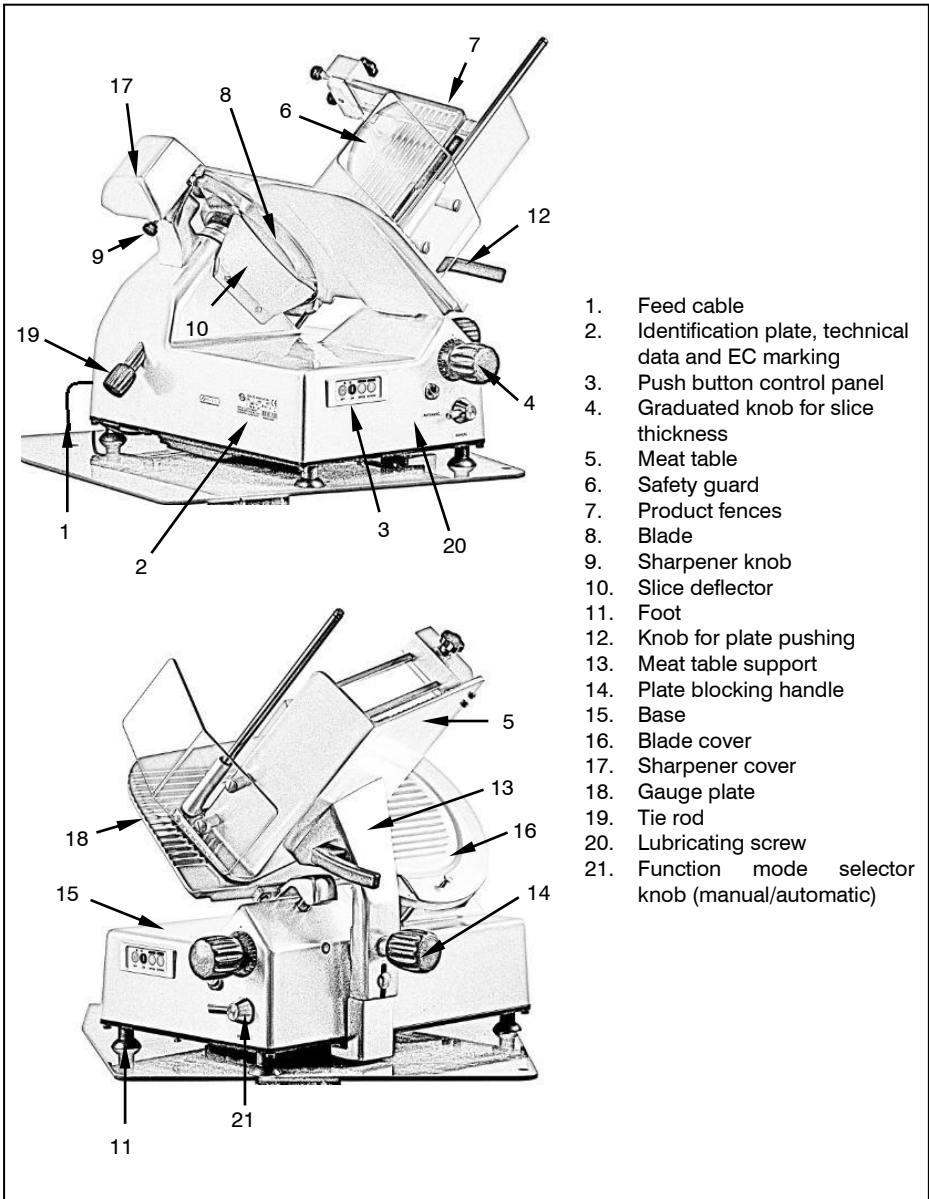
Mod.		A300I/CL	A330I/CL	A350I/CL
A	mm	600	600	600
B	mm	900	900	900
C	mm	1020	1020	1020
D	mm	400	400	400
E	mm	705	705	705
F	mm	680	680	680
G	mm	840	840	840
H	mm	305	305	305
I	mm	355	355	355

TECHNICAL DATA

Mod.		A300I/CL	A330I/CL	A350I/CL
Blade	mm	300	330	350
Blade turns/1'	giri/min	300	300	300
Carriage movement	mm	350	350	350
Cut's capacity Ø	mm	220	230	240
Cut's capacity □	mm	305X220	305X230	305X240
Thickness adjuster	mm	14	14	14
Net weight	Kg	51	53	55
Motor single phase	kW	0.45	0.45	0.45
Motor three phase	kW	0.48	0.48	0.48
Slices/minute		35/58	35/58	35/58

4. DESCRIPTION

4.1 Main components



4.2 General description

The machine offers the user:

- maximum safety when in use, during cleaning and ordinary maintenance;
- maximum hygiene from the use of stainless 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, operated by an electric motor, which slices the food and a sliding carriage on bars, placed under the above mentioned base, which in turn supports the food plate, parallel to the cutting edge of the blade.

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 transversally to the blade at the thickness of the desired slice.

All the components of the machine are made of a light aluminum 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.

Designed for high production levels, they can cut great amounts of products. The slicing machines are equipped with two electric motors (one for blade rotation, one for carriage movement) which allow both automatic and manual cutting.

The machine has a sharpener which is extremely easy and safe to use.

The food plate, transparent protections, slice deflector, sharpener and blade cover can be removed for cleaning.

The life of the machine depends strictly on working conditions and the care taken when using the machine. Carefully follow the instructions for use and the maintenance norms listed below.

4.2.1 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

DO NOT use the machine if you are not in perfect psychological and physical conditions and NOT allow anyone to get close during use.

Operate with great attention; NOT get distracted!

Slice only the permitted products; please do NOT try any cutting test with prohibited products.

WHEN CLEANING, LUBRICATING SHARPENING THE BLADE, ALWAYS USE PROTECTIVE GLOVES AND CUT RESISTANT TO TEARING.

5. INSTALLATION

5.1. Installing the machine

The slicing machine must be placed on a horizontal flat surface which is stable and non-slip, suitable for sustaining the weight of the machine and the food; a support column with top is available on request. We advise a height of the work top of about 800-900mm.

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

5.2 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 2m length, complete with a plug to allow a simple disconnection from the electric supply mains. 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.

5.3 Checking direction of blade rotation (only for machines with three phase motor)

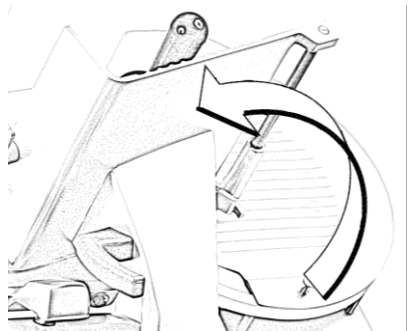
When you plug on the electrical cable, check that the light above the off button comes on and then start the blade by pressing the button ON.

Check that it turns counterclockwise when looking at the machine from the blade cover disc side.

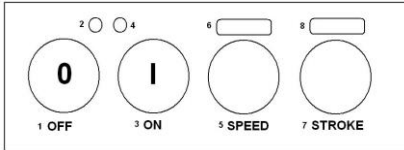
If the blade turns in the opposite direction (clockwise) immediately stop the machine and **call a professionally qualified person** to change the position of the wires of two of the phases at the plug terminals.

Check that the food plate and food press both slide.

Check the function and the regulation of the thickness gauge plate.



5.4. Push button control panel



1. Off button
2. Light of off button
3. On button
4. Light of on button
5. Speed button
6. Light of speed button (from 1 to 3 led)
 - One led on: low speed
 - Two led on: intermediate speed
 - Three led on: high speed
7. Stroke button (for carriage run)
8. Light of stroke button (from 1 to 3 led)
 - On led on: short carriage run
 - Two led on: intermediate carriage run
 - Three led on: long carriage run

6. USING THE SLICER



Before the first use of the machine, carry out a thorough cleaning, as described in paragraph 6.2.



You must load the products when the machine is turned off in order to avoid hits that could damage the blade.

Check that the slicer is properly connected to the electrical line and that the slice thickness regulator is positioned on "0";
The off button light must be on and you have to see on one led of the STROKE button light and one led of the SPEED button.

6.1 Manual use

- Turn the function mode selector knob (21) counterclockwise;
- Put the product to be sliced on the food plate (5) up to against the thickness gauge plate (18) and block it;
- Start the blade pressing the ON button;
- Regulate the thickness of the slice as necessary (4) and start manual operation by moving the carriage with the handle of the food plate (13).
- Use the handle of the food press (6) if the weight and the size of the product do not allow a proper cutting.

6.2 Automatic use (push button control button)

- Turn the function mode selector knob (21) clockwise;
- Put the product to be sliced on the food plate (5) up to against the thickness gauge plate (18) and block it;
- Regulate the thickness of the slice as necessary (4);
- Start the machine pressing the ON button. In this way blade and food plate carriage start together;
- When you start the carriage movement there is only one led on for SPEED light, and you can increase the speed pressing once or twice the SPEED button;
- When you start the carriage movement there is only one led on for the STROKE light and if you want to increase the carriage run you have to press once or twice the STROKE button.

Note: when you push the OFF button, you stop the blade and the carriage movement. But the slicer keeps the settings regarding speed and stroke, so when you push the ON button the slicer restarts with the same carriage run and speed before the stopping.

If you want to stop the carriage movement, you can turn the function mode selector knob counterclockwise. You can return to the automatic mode turning again the function mode selector knob and starting the blade pressing the ON button.

Note: you can lose the settings only plugging off the electrical cable.

Slice counter (if present)



The slice counter counts from 99999 to 0, The slice counter counts from 0 to 99999, when the count is exhausted the carriage stops autonomously. You can set total cuts in single units, tens, hundreds, thousands, tens of thousands. The setting is from right to left, one digit at a time until the last one. (insert the 1st digit before the 2nd) The display is red LED. During the count, the IN indicator lights up.

Click the S button, the unit display flash. Click the ▲ button to set the desired number. Repeat the operation for setting the 2nd, 3rd, 4th e 5th digit. When the display no longer flashes, click R button. The slice counter is now setting for the desired number of slices.

6.2 Cleaning the slicer

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.

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 nylon brush for 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 off detergent using a clean cloth dampened with fresh water.

Do not use abrasive, acids products or brushes that could damage the machine. Do not clean the slicer with water or stream jets or similar methods. Do not put the removed parts in the dishwasher.

Cleaning the blade



DANGER!!

WARNING: Use protective gloves and concentrate on the job at hand.

Completely unscrew (counterclockwise) the blade cover disc locking knob (19) and remove the disc; press a damp cloth over the surface of the blade and move from the middle out towards the edge.

Replace the blade cove disc promptly when the cleaning operations are over.

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.

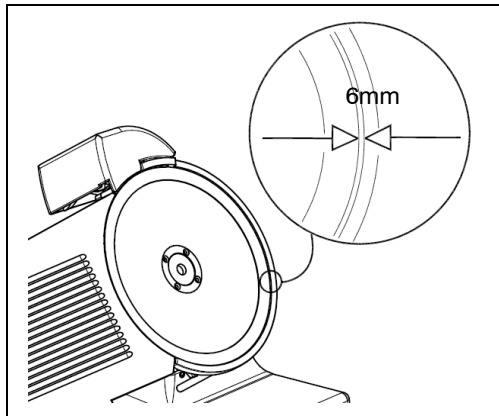
Maintenance to be carried out exclusively by personnel authorized by the manufacturer is as follows:

- Replacing the blade;
- Replacing the sharpener grindstones;
- Replacing the belts;
- 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.

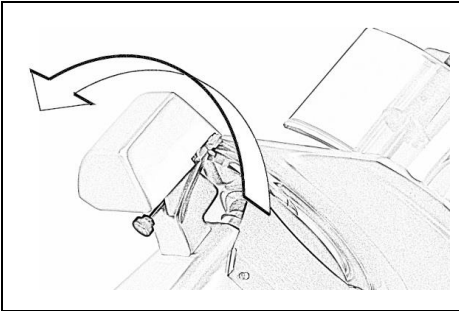
WARNING: The blade can be sharpened up until the distance between the cutting edge of the blade and the inside border of the blade guard ring is no more than 6 mm., corresponding to a decrease of about 10 mm. of the size of the original diameter. Once this value has been reached, it is **NECESSARY TO REPLACE THE BLADE** and this operation must be carried out **EXCLUSIVELY** by personnel authorized by the manufacturer.



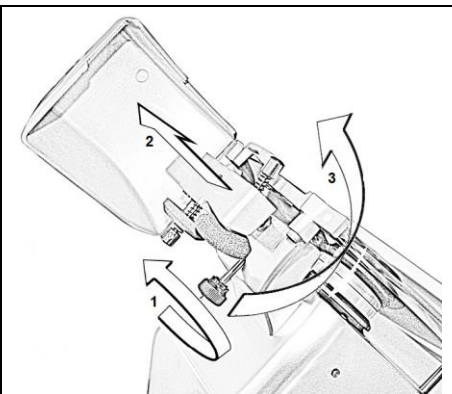
7.2.3 Carrying out the sharpening

NOTE: Before starting this operation, check that the grindstones have been cleaned.

1. Check that the slicer is properly connected to the electrical line and that the slice thickness regulator is positioned on "0" (must be ON the light of OFF button);
2. Turn the function mode selector knob (21) counterclockwise (manual mode).
3. Lift the sharpener cover.



4. Loosen the blocking knob of the sharpening group (1);
5. Lift the sharpener (2) as shown in the picture and turn it 180° (3);



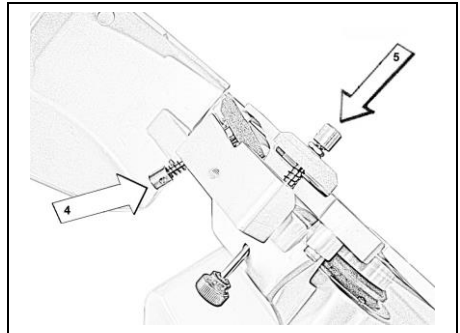
6. Release it and completely retighten the blocking knob;
7. Start the machine by pressing the ON button;



WARNING: This operation must be performed carefully and attentively. **DANGER!**

8. Carry out the sharpening of the blade by pressing the sharpening grindstone button and keeping it pressed for 10-15 seconds (4);
9. Press the deburring button and keep it pressed for 2-3 seconds (5);

Note: Don't insist too much (more than 2-3 seconds) with the deburring operations in order to avoid damage to the blade edge.



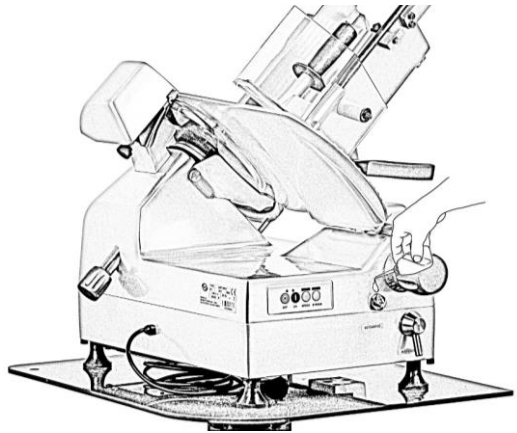
10. Stop the machine;
11. Loosen the blocking knob of the sharpening group (1);
12. Lift the sharpener (2) and turn it 180° clockwise;
13. Release it and completely retighten the blocking knob (1);
14. Close the sharpener cover;
15. Clean the slicing machine.

7.3 Lubricating the guide bars of the carriage (weekly)



**WARNING: Only use white Vaseline oil.
DO NOT USE VEGETABLE OILS!**

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

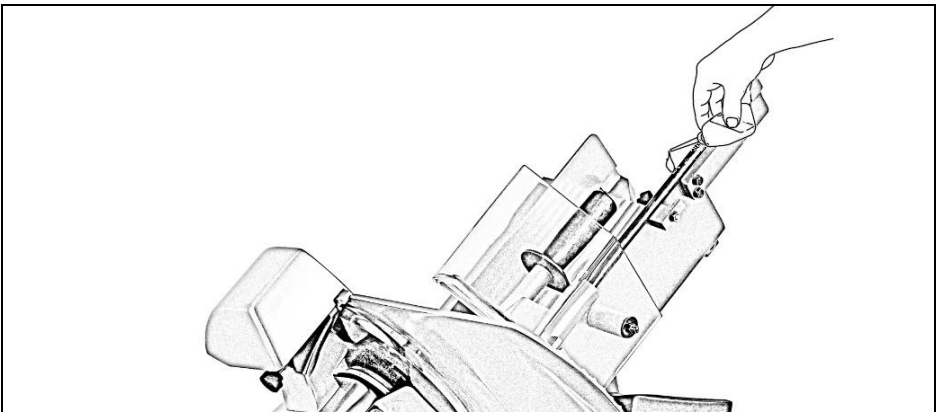


7.4 Lubricating the transversal guide rods of the plate and food press (weekly)

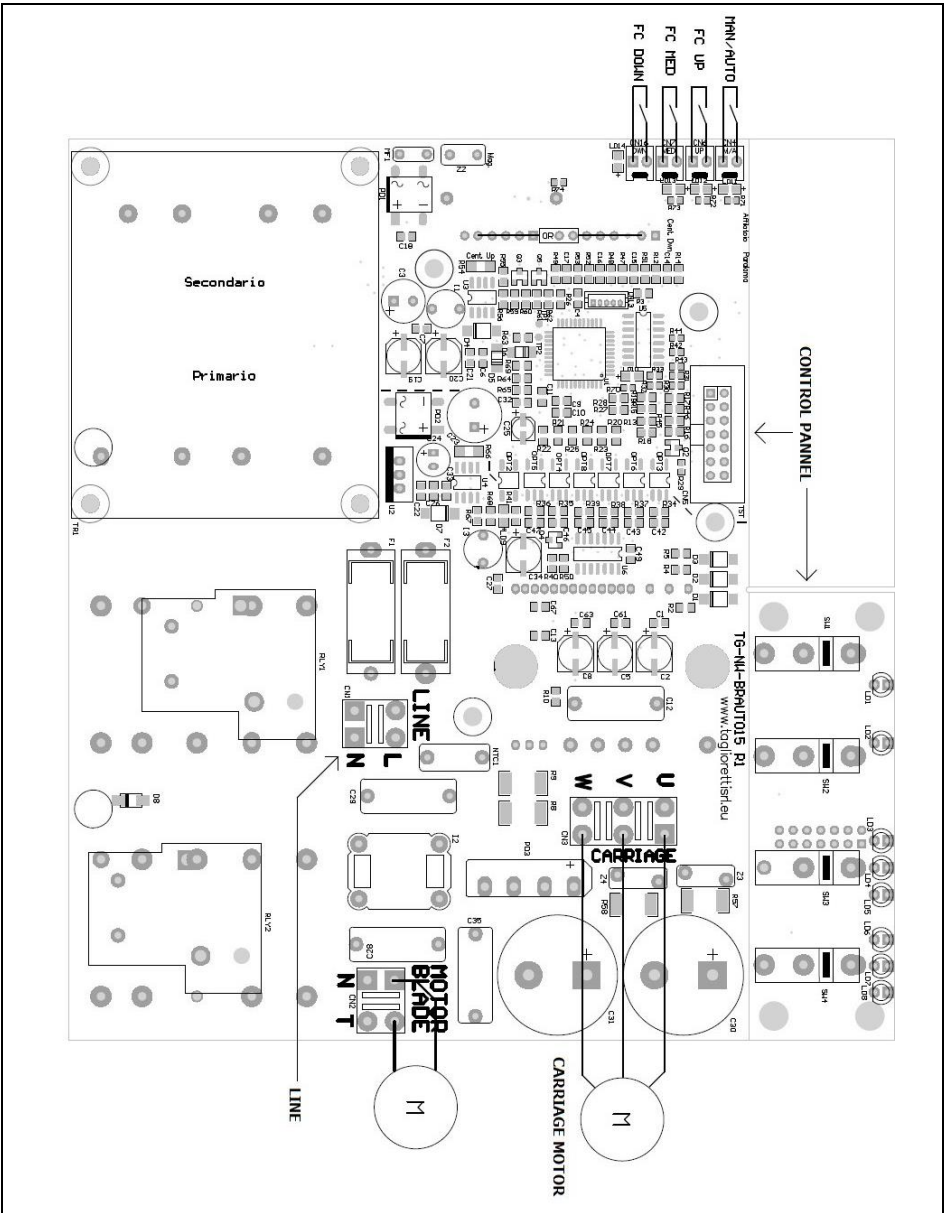


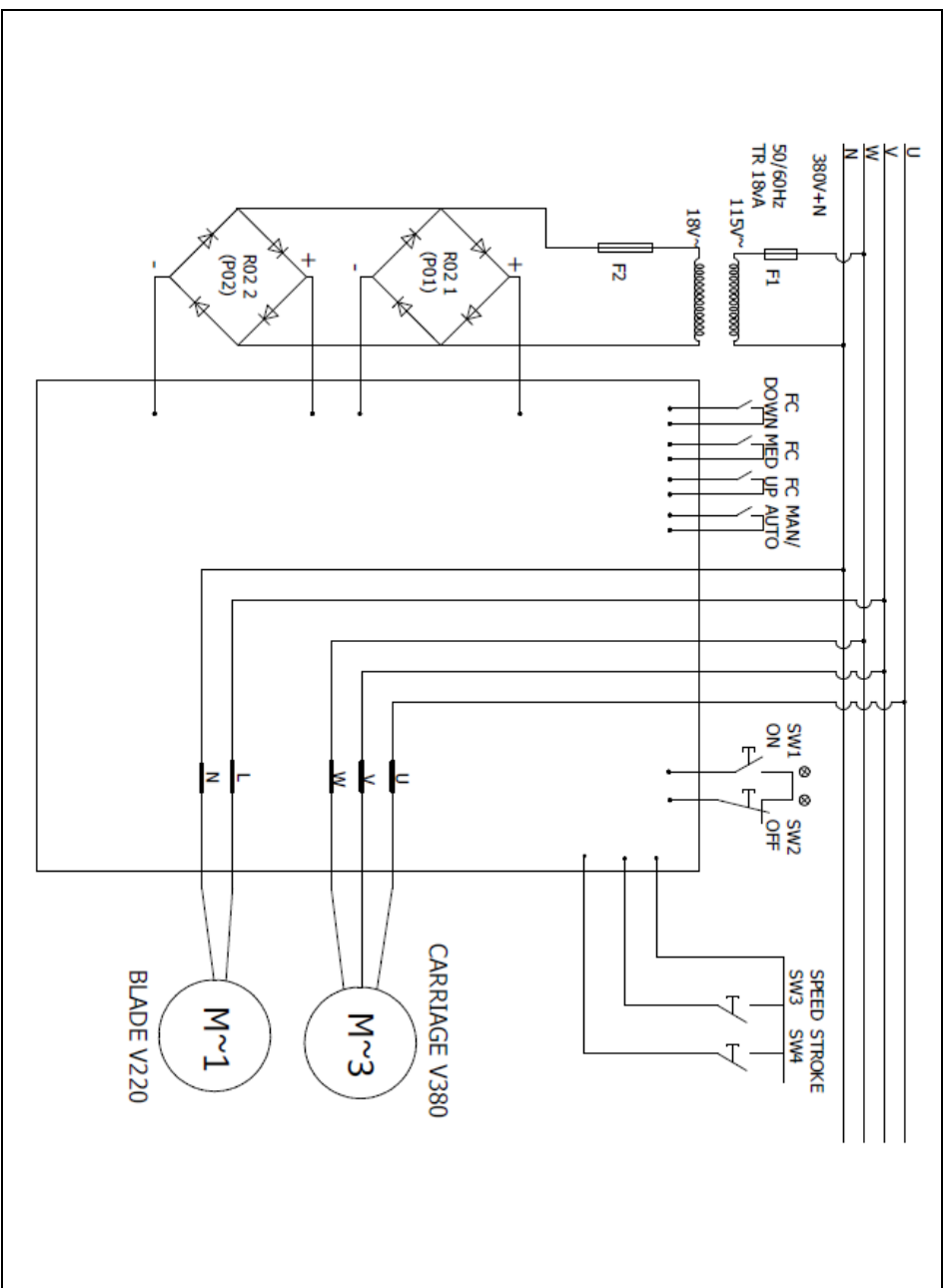
**WARNING: Only use white vaseline oil.
DO NOT USE VEGETABLE OILS!**

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. FEED DIAGRAM





9. DISMANTLING THE SLICING MACHINE

The machines are made up of:

- aluminum/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 authorized in the demolition of the above mentioned materials.

If you carry out the dismantling yourself the materials must be separated according to type and consult a specialized 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 authorized 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.