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GENERAL INFORMATION AND SAFETY

INTRODUCTION

This operating manual has been prepared by the manufacturer to assist the user with the correct information needed to operate and service the appliance to ensure proper use and efficiency in the long term.

Before using the equipment, it is necessary to read and understand all the information in this manual.

It is recommended to read the safety provisions carefully and strictly observe them.

Keep the manual in a place known and accessible to anyone who will be using the appliance.

The manufacturer reserves the right to modify the information in the manual without prior notice, provided these changes do not affect safety.

The appliance was designed and built to slice foodstuff in compliance to the current CE regulations:

2006/42/CE - Health and Safety Requirements

2006/95/CE - Low Voltage

2004/108/CE - Electromagnetic Compatibility

MANUFACTURER AND APPLIANCE IDENTIFICATION PLATE

An identification plate, carrying the information on the manufacturer, the appliance and the CE marking is attached to the base of the appliance.

The identification plate must not be removed and must always be readable. In case of wear, ask the manufacturer for a replacement plate.

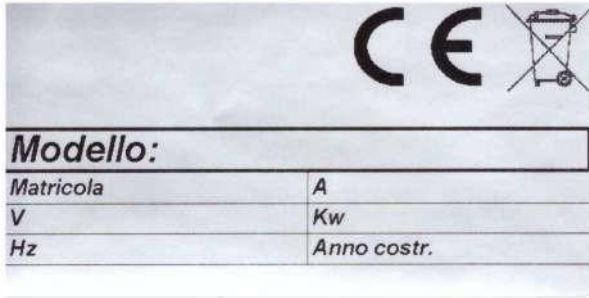


Fig. 1 - Identification plate

SAFETY INSTRUCTIONS

The appliance was designed and built with the intent of preventing any possible hazard and injury when used according to the instructions in this manual.

A careful selection of materials and advanced technical solutions ensure food hygiene and high efficiency to the appliance.

The user is recommended to read the manual carefully. Before using the appliance make sure all the instructions are fully understood, especially those concerning safety.

The handling of the appliance must comply with the safety instructions on the packaging, on the appliance and with those contained in this manual.

During transport, handling and installation of the appliance, do not hit or drop it to prevent causing damages to its components.

Personnel authorized to carry out power connections must previously ensure that the main specifications comply with those on the identification plate, that the main is equipped with a circuit breaker and the components are in accordance with current laws and regulations.

Do not tamper or remove in any case the safety devices installed on the appliance.

The manufacturer declines any responsibility for injuries caused by improper use of the

appliance or failure to observe safety provisions in this manual. Also in case of alterations made to the machine not duly authorized by the manufacturer.

Any service and maintenance operation that requires technical skills must be carried out by authorized personnel only.

Only use the appliance for its intended purposes. Improper use may cause personal injuries and invalidate the warranty.

Always disconnect from the mains before cleaning and/or servicing the equipment or disconnect the plug from the socket. Make sure the area is properly cooled off.

Clean the equipment thoroughly after each use to prevent food contamination and keep proper hygienic standards.

Do not use high pressure water jets to clean the equipment to prevent damaging the electric components.

SAFETY SYMBOLS



Important operating and maintenance instructions.



CAUTION! Shock hazard.



WARNING! Important safety information.



CAUTION! Safety gloves required.

MANUFACTURER'S WARRANTY AND LIABILITY

The warranty period is of 12 (twelve) months for professional use and 24 (twenty-four) for domestic use.

All the electric, electronic and mechanical components subject to wear are not covered under this warranty.

Mechanical components warranty is limited to the replacement of spare parts and does not apply to labour charges.

The manufacturer assumes no liability, either direct or indirect, for product failure caused by:

- failure to comply with the instructions contained in this manual;
- use of the equipment by anyone who has not read and fully understood the content of this manual;
- use of the equipment non-compliant to the requirements of local current regulations in the country where the equipment is installed;
- installation and/or repairs made by non authorized and unqualified personnel;
- tampering or alterations to the appliance made without proper authorization of the manufacturer;
- use of non original parts and accessories;
- freight damage;
- acts of God.

Defective parts are to be returned to the manufacturer for repair. Transport expenses are at the customer's charge.

The following information are required when ordering spare parts: serial no., construction year, model, name of the part.

UNPACKING, HANDLING AND INSTALLING INSTRUCTIONS

The instructions for handling the appliance safely (loading and unloading) are marked directly on the packaging.

Package must be handled according to its specifications. If package dimensions and weight are limited, the package may be handled manually. Otherwise use a proper lifting device.

Upon receiving the appliance, make sure the packaging is undamaged. Any claim for damage occurred during transportation must be placed with the carrier.

Installation must be carried out by skillful and authorized personnel, who must previously ensure the electric main complies with the current regulations of the country where the machine is being installed.

Personnel authorized to carry out power connections must previously ensure the correct grounding of the main and verify that both voltage and frequency meet those stated on the identification plate.



IMPORTANT! Packaging components (cardboard, polyethylene, expanded polyurethane) are to be considered as standard household waste and must be disposed of according to the regulations of the country where the machine is being installed.

PROPER USE

Both gravity and vertical slicers are designed to slice foodstuffs for domestic or professional use:

- any kind of cold cuts (raw, cooked, smoked)
- boneless meat, raw or cooked, at a temperature higher than +3°C;
- cheese (any sliceable cheese), using a special Teflon coated blade.



IMPORTANT! Any use other than those indicated by the manufacturer must be considered improper use.

INSTALLING THE APPLIANCE

The machine must be positioned on a level, solid surface, that can support its weight. Make sure no obstacles will stand in the way of the moving parts of the slicer. Recommended environmental conditions for operating the machine are: room temperature between -5°C and+ 40°C, max relative humidity 90%.

ELECTRICAL CONNECTION

Install the appliance next to a CE electrical outlet, deriving from an electrical system fully compliant to the current regulations.



WARNING! before connecting the appliance make sure the electrical features of the system comply to the specifications on the identification plate and are properly functioning.

MECHANICAL AND ELECTRICAL SAFETY DEVICES

The machine comes with the following mechanical and electrical safety devices, in compliance with the current regulations:

- fixed blade guard ring to protect the portion of the blade not in use when slicing.
- aluminum and clear plastic guards on the feed carriage to prevent accidental contact with the blade.
- on-off button system to prevent involuntary restart of the machine when a power failure occurs. Any restart of the machine requires a manual operation.
- carriage locking device to prevent blade contact injuries that may occur during maintenance operations (standard feature on all models except for AF220-250-275GR and AF250VS/VM).

RESIDUAL RISKS

Use the utmost care when operating the machine and during maintenance and cleaning operations. Residual risk may still exist when not paying utmost attention.

Do not use the machine if you are not in perfect psychophysical conditions.

Do not allow anyone to stand in the working area when operating the machine or carrying out maintenance and cleaning.

Always wear protective gloves to prevent from blade injuries during maintenance operations of the blade.

Only use the appliance with sliceable foodstuffs. Do not attempt to slice anything not mentioned in the list of sliceable foodstuffs.

ACOUSTIC EMISSIONS

Average level of acoustic emissions of the machine, measured for each step of the working cycle, is inferior to 70 dB(A).

GRAVITY FEED SLICERS

GENERAL DESCRIPTION OF THE APPLIANCE

The slicer is made of aluminium alloy (Peraluman Mg3) that undergoes an anodizing finishing cycle to guarantee high hygienic standards and protect the machine from acids, salts and oxidation. The blade is made of 100Cr6 chrome steel, hardened to ensure accurate slicing. Other components of the slicer are made of Nylon, Lexan and food grade stainless steel AISI 303.

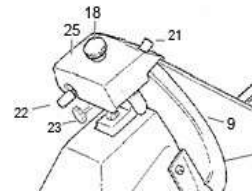
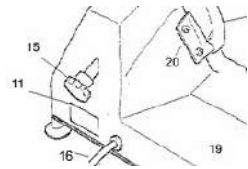
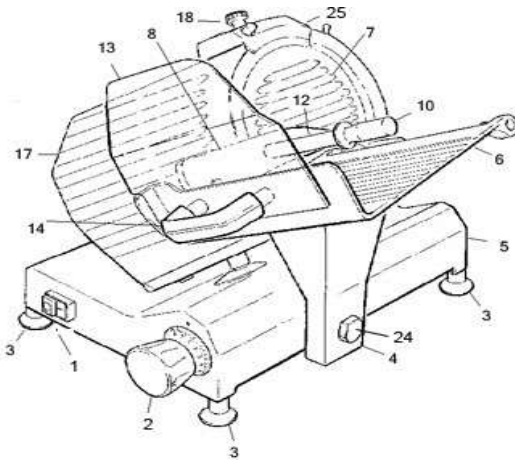
The machine consists of a base frame, supporting a circular blade in a tilted position, powered by means of a gear driven or belt driven electric motor, and a carriage, sliding on guide rods and supporting a feed carriage.

Slice thickness can be regulated adjusting the thickness gauge plate, against which the slicing product is leaning, to the desired slice thickness by means of a dial knob. The product is fed to the machine by its own weight (gravity).

TECHNICAL CHARACTERISTICS

mod.	motor (kW)	blade	slice thickness	slicing capacity LxH	weight	dimensions of the appliance
AF220GR	0,140	220 mm	0-15 mm	190x150 mm	13,5 Kg	580x405x340 mm
AF250GR L	0,150	250 mm	0-16 mm	220x160 mm	15,5 Kg	620x425x370 mm
AF275GR	0,210	275 mm	0-16 mm	220x190 mm	16,5 Kg	620x425x390 mm
AF300 GRC	0,210	300 mm	0-16 mm	200x200 mm	20,0 Kg	720x460x405 mm
AF300GR	0,270	300 mm	0-16 mm	250x210 mm	26,5 Kg	710x560x545 mm
AF300GR L	0,245	300 mm	0-16 mm	300x210 mm	27,5 Kg	860x560x500 mm
AF300INGR	0,370	300 mm	0-16 mm	245x210 mm	40,0 Kg	755x550x580 mm
AF330GR	0,270	350 mm	0-16 mm	235x225 mm	28,0 Kg	710x560x545 mm
AF350GR	0,370	350 mm	0-16 mm	300x260 mm	42,0 Kg	860x570x600 mm
AF350SA	0,260+0,220	350 mm	0-16 mm	330x210 mm	60,0 Kg	900x620x805 mm
AF350INGR	0,370	350 mm	0-16 mm	300x260 mm	45,0 Kg	860x570x600 mm
AF370GR	0,370	370 mm	0-16 mm	300x270 mm	43,0 Kg	860x570x600 mm
AF380GR	0,370	380 mm	0-16 mm	280x280 mm	44,0 Kg	800x545x640 mm

Technical characteristics of gravity feed slicers



MAIN COMPONENTS

- | | |
|---------------------------|----------------------------|
| 1. Switch ON/OFF button | 13. Hand guard |
| 2. Slice thickness dial | 14. Feed carriage handle |
| 3. Leveling foot | 15. Blade guard tie rod |
| 4. Stem | 16. Power supply cord |
| 5. Base frame | 17. Thickness gauge plate |
| 6. Feed carriage | 18. Sharpener cover knob |
| 7. Blade guard plate | 19. Receiving tray |
| 8. Food holder | 20. Slice deflector |
| 9. Blade | 21. Sharpening push button |
| 10. Product holder handle | 22. Deburring push button |
| 11. Identification plate | 23. Sharpener locking knob |
| 12. Spacer | 24. Carriage locking knob |
| | 25. Sharpener cover |

VERTICAL SLICERS

GENERAL DESCRIPTION OF THE APPLIANCE

The slicer is made of aluminium alloy (Peraluman Mg3) that undergoes an anodizing finishing cycle to guarantee high hygienic standards and protect the machine from acids, salts and oxidation. The blade is made of 100Cr6 chrome steel, hardened to ensure accurate slicing. Other components of the slicer are made of Nylon, Lexan and food grade stainless steel AISI 303.

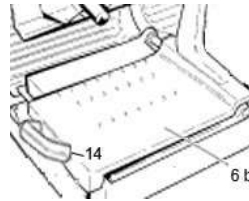
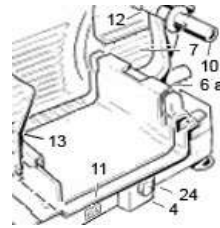
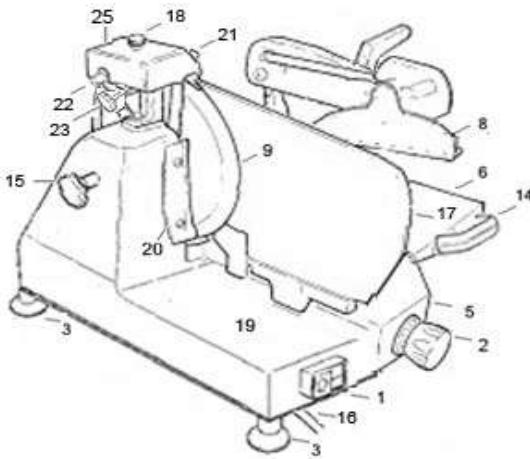
The machine consists of a base frame, supporting a circular blade in a upright position powered by means of a belt driven electric motor and a carriage, sliding on guide rods and supporting a feed carriage.

Slice thickness can be regulated adjusting the thickness gauge plate, against which the slicing product is leaning, to the desired slice thickness by means of a dial knob. The product is fed to the machine manually.

TECHNICAL CHARACTERISTICS

mod.	motor (kW)	blade		weight	dimensions of the appliance
		blade thickness	slicing capacity (mm)		
AF250VSc	0,250	250 mm	0-16 mm	210x190 mm	24,0 Kg 530x520x500 mm
AF300VSc	0,250	300 mm	0-16 mm	260x190 mm	26,5 Kg 540x500x515 mm
AF300VS	0,270	300 mm	0-16 mm	260x190 mm	35,0 Kg 650x500x685 mm
AF300VM	0,270	300 mm	0-16 mm	270x190 mm	35,0 Kg 650x510x600 mm
AF330VS	0,370	330 mm	0-16 mm	300x230 mm	40,0 Kg 720x640x720 mm
AF330VM	0,370	330 mm	0-16 mm	300x230 mm	40,0 Kg 705x720x670 mm
AF350VS	0,370	350 mm	0-16 mm	310x240 mm	45,0 Kg 720x640x740 mm
AF350VM	0,370	350 mm	0-16 mm	300x240 mm	43,0 Kg 705x710x670 mm
AF370VS	0,370	350 mm	0-16 mm	330x260 mm	45,0 Kg 770x650x740 mm
AF370VM	0,370	370 mm	0-16 mm	340x250 mm	46,0 Kg 760x720x670 mm
AF380VS	0,370	380 mm	0-16 mm	330x270 mm	47,0 Kg 770x650x740 mm
AF380VM	0,370	380 mm	0-16 mm	340x260 mm	47,0 Kg 760x720x670 mm

Technical characteristics of vertical slicers



MAIN COMPONENTS

1. Switch ON/OFF button
2. Slice thickness dial
3. Leveling foot
4. Stem
5. Base frame
6. Feed carriage/ 6a. Meat /6b Cold cuts
7. Blade guard plate
8. Food holder
9. Blade
10. Product holder handle
11. Identification plate
12. Spacer
13. Hand guard
14. Feed carriage handle
15. Blade guard tie rod
16. Power supply cord
17. Thickness gauge plate
18. Sharpener cover knob
19. Receiving tray
20. Slice deflector
21. Sharpening push button
22. Deburring push button
23. Sharpener locking knob
24. Carriage locking knob
25. Sharpener cover

OPERATING INSTRUCTIONS

START AND STOP PUSH BUTTONS

1. Press the white switch ON button (1) to start the slicer;
2. the power-on light turns on to indicate that the machine is working properly;
3. press the black switch OFF button (1) to stop the slicer,
4. rotate the dial knob (2) counterclockwise to adjust the slice thickness.

FUNCTIONING TEST AND BLADE ROTATION DIRECTION

1. Start the machine and check whether the power-on light is on;
2. make sure the blade rotates in the direction indicated by the arrow.

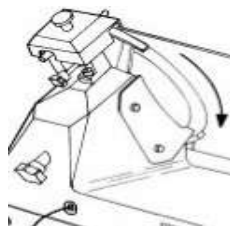


Fig. 2 - Blade rotation direction



IMPORTANT! in case of three-phase motors, if the blade rotates in the opposite direction, stop the machine immediately and contact the technical service to have the wires inverted.

USING THE APPLIANCE

1. Turn the thickness dial knob (2) to “0”;
2. slide the feed carriage (6) towards the operator, lift and swing the food holder arm upward holding the handle (10);
3. place the food on the carriage towards the thickness gauge plate (17). Hold the food firmly in place by means of the food holder (8);
4. rotate the dial knob (2) to adjust the slice thickness;
5. press the white switch ON button (1) to start the slicer;
6. slide the feed carriage back and forth holding the handle (14) to slice the product;
7. once you finish slicing, put the dial knob back to “0”, slide the feed carriage back

and press the black switch OFF button (1) to stop the slicer.

MAINTENANCE

Maintenance operations that the operator should carry out on a regular basis:

SHARPENING THE BLADE

There's no standard schedule for sharpening the blade. You need to sharpen whenever you realize that the quality of the cut is not accurate, depending on the hours of service and the kind of foodstuffs being sliced,



IMPORTANT! the blade must be replaced when the diameter is more than 12mm smaller than the original diameter.



CAUTION! always wear protective gloves when sharpening the blade.

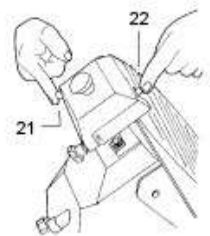
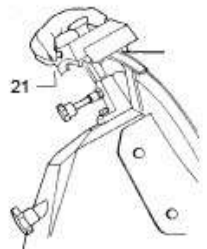
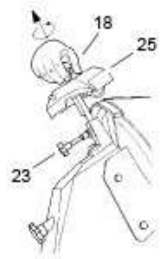


WARNING! Always unplug or disconnect the machine from the power source before any servicing procedure and set the thickness dial knob to "0".

Sharpening instructions:

1. disconnect the plug from the mains;
2. clean the blade as indicated in the following section before sharpening. The blade should be clean and degreased thoroughly using proper detergents;

- loosen the locking knob (23), lift and rotate the sharpener cover (25) by 180° holding the cover knob (18). Adjust the grindstones onto the blade. Relock the knob (23);
- connect the power supply cord to the mains;
- press the switch ON white button (1) to start the blade and keep the sharpening button pressed (21) for 30/40 seconds. Then release the button and press on the switch OFF black button (1) to stop the blade. Now inspect if a slight burr has formed on the blade edge;
- press the switch ON white button (1) again to start the blade and remove the burr. To do so, press at the same time both the sharpening and the deburring buttons (21) (22) for 10 seconds approximately. Now press the switch OFF black button (1) to stop the blade.



! **IMPORTANT! Deburring should not last longer than 10 seconds to prevent deforming the blade edge.**

- after sharpening the blade, put the sharpener unit back to its original position.
- when sharpening is completed we recommend to clean the grindstones. Also clean the slicer thoroughly to remove the grinding dust.

Fig. 3 - Sharpening the blade

CLEANING THE APPLIANCE



CAUTION! Always unplug or disconnect the machine from the power source before any cleaning procedure.

1. Turn the thickness dial knob (2) to “0”;
2. Unscrew the blade guard tie rod (15) e remove the blade guard (7);
3. Clean the front and back surface of the blade using a damp cloth or a sponge.



CAUTION! always wear protective gloves when cleaning the blade and be careful not to touch the sharp edge of the blade.

4. Clean the blade guard using food grade detergents, then rinse and dry thoroughly before assembling it back.
5. Clean the external surface of the appliance using a damp cloth.
6. Clean the workspace thoroughly.



IMPORTANT! Do not use any harsh or abrasive detergent when cleaning the appliance. Use only food grade detergents.



CAUTION! Do not attempt to clean using high-pressure or steam cleaners.

REMOVING THE FEED CARRIAGE

Remove the feed carriage (6) when cleaning or servicing the machine.

1. Disconnect the plug from the mains.
2. Set the thickness dial knob (2) to “0”;

3. Slide the carriage (6) all the way back towards the operator holding the handle (14);
4. Unscrew and remove the carriage locking knob (24);
5. Lift the carriage(6) upwards and take it off from the anchor pin;
6. Once removed the carriage (6) clean or service the machine.

To reassemble the carriage (6), put it back on the anchor pin and tighten the carriage locking knob to secure it (24).

LUBRICATING THE SLIDING GUIDES

Lubricate the sliding guides of the feed carriage and the product holder whenever sliding gets harder, due to the hours of service of the slicer and the room humidity level.

To lubricate, pour some vaseline oil drops onto the round bar of the product holder and the feed carriage bar (fig. 4).

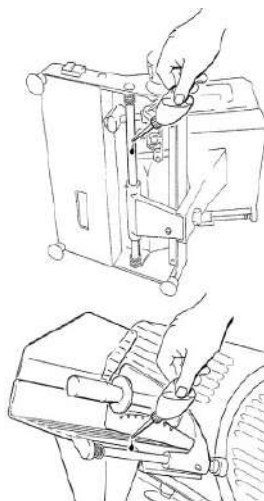


Fig.4 - Lubricating the guides



WARNING! always unplug or disconnect the machine from the power source before any cleaning or servicing procedure and set the thickness dial knob to “0”.

The following maintenance operations are to be entrusted exclusively to an authorized service center:


- Replacing the blade;

- Replacing the grindstones;
- Replacing the motor drive belt;
- Replacing electrical components;
- Replacing structural parts of the machine.

INSTRUCTIONS FOR END-OF-SERVICE-LIFE DISPOSAL TREATMENT

This product complies with Directive 2002/96/EC.



The symbol  on the appliance or on its packaging indicates that the appliance must be collected separately from other standard household waste at the end of its service life and must be handed over to the local selective waste collection point for the recycling of electrical and electronic equipment. Or it can be returned to the dealer when purchasing an equivalent new appliance. The user is responsible for taking the appliance, at the end of its service life, to a selective waste collection point. Failure to comply will result in administrative fines as provided for by the current regulations on waste disposal. The selective waste collection system will either recycle or dismantle the appliance in order to reduce any impact on the environment and public health, encouraging the recycle of its components.

For more information on waste disposal systems available, please contact your local selective collection service or the dealer where the product has been purchased. The manufacturer and/or importer fully comply with the obligations on recycling, treatment and environment-friendly disposal individually and also taking part to collective waste disposal systems.

TROUBLESHOOTING

The following guide will help you troubleshooting some of the most common problems that may occur when using the appliance.

Symptom	Cause	Solution
Slicer will not start	a) power failure b) blade guard removed or not properly installed	a/1) plug in slicer a/2) call for service b) check blade guard position
The machine doesn't start and you can hear a continuous buzzing noise (only for three-phase motors)	a) the three-phase motor is running two-phase b) electric circuit failure	stop the machine and have the power supply cord and the circuits upstream verified by qualified personnel.
The blade rotates in the wrong direction (only for three-phase motors)	cable wires are inverted	have qualified personnel invert the cable wires
The machine starts but the power-on light doesn't turn on	faulty power-on light	call for service
The power-on light turns on but the machine doesn't start.	a) faulty control board b) faulty micro-switch on blade guard (when existing)	call for service to replace control board

The machine vibrates when running. The motor overheats and smells.	faulty motor	call for service to replace motor
The blade speed gets slower when running or stops	a) faulty transmission unit b) oil and grease build up cause the transmission unit to lose grip	a) call for service to replace transmission unit b) call for service to clean belt and transmission shafts
Slicing is not accurate. Slices have irregular shape.	a) dull blade b) worn out blade	a) sharpen the blade b) call for service to replace blade
Machine makes poor slices	dull blade	sharpen the blade
Sharpening is not accurate	a) grindstones are clogged with grease b) worn out grindstones	a) clean the grindstones thoroughly b) call for service to replace grindstones
The carriage doesn't slide properly	the sliding rods underneath the carriage are dirty or gummed	clean and/or lubricate the guides underneath the carriage
Pressing the switch OFF button the machine doesn't stop	electric circuit failure	stop the machine disconnecting the plug from the mains. Call for service