

**USER'S MANUAL
WITH REFERENCE TO THE STANDARDS IN USE**

***FLYWHEEL SLICERS
MOD. 370V-330V***



INDEX OF CONTENTS

FOREWORD	page 3
MACHINE INFORMATION	page 4
• <i>General warnings</i>	
SAFETY DEVICES MOUNTED ON THE SLICER	page 5
• <i>Mechanical safety</i>	
DELIVERY OF THE SLICER	page 6-7
• <i>Shipment of the slicer</i>	
• <i>Description and opening of the package</i>	
• <i>Checking of the package on delivery</i>	
• <i>Package disposal</i>	
MOUNTING OF THE FLYWHEEL	page 8-9
INSTALLATION	page 10
• <i>Machine positioning</i>	
• <i>Cleaning of the machine</i>	
• <i>Technical characteristics</i>	
FOOTPRINT	page 11
MAIN COMPONENTS	page 12
USE OF THE SLICER	page 13
SHARPENING OF THE BLADE	page 14
ORDINARY CLEANING OPERATIONS	page 15
CLEANING PROCEDURE	page 16
• <i>Removal of the rear blade guard</i>	
• <i>Removal of the waste tray-holder</i>	
• <i>Removal of the sliding carriage</i>	
• <i>Cleaning of the sharpener</i>	
• <i>Cleaning of the blade and of the ring</i>	
ORDINARY MAINTENANCE OF THE SLICER	page 17
DISPOSAL AND DEMOLITION	page 18

FOREWORD

The present manual was prepared in order to supply to the customer all the information concerning the machine and the standards in use. These instructions of use and maintenance, if followed properly, allow using the machine at best.

This manual must be supplied to any operator using the machine.

The machines are subject to possible updates, and can be fitted with components other than those shown here. This possibility does not affect in any way the content of this manual.

Our company wishes to thank you for choosing one of our products and is available for any further information you might need.

MACHINE INFORMATION

GENERAL WARNINGS

- The slicer should be used only by trained personnel who know the safety rules mentioned in this manual.
- In case of turnover of the staff using the slicer, provide appropriate training on time.
- Even if the machine is equipped with safety devices where there might be danger, do not place your hands on the blade or on any moving part.
- During maintenance or cleaning keep your mind focused on ongoing operations.
- Do not use corrosive or flammable products to clean the slicer. Use specific neutral disinfectants for food equipment only.
- For cleaning operations, please follow the instructions contained in the relevant chapter.
- Do not wash the slicer with a high-pressure water jet or immerse in water or other liquid.
- Do not use the slicer when, after repeated sharpening, the blade has a diameter of 10 mm or less.
- If the slicer would lead one to suppose or prove a failure, it is recommended not to use it and do nothing to repair it but to contact the Service Centre.
- Do not leave the slicer exposed to harmful weather conditions: sun, rain, spray, ice and moisture.
- If the slicer is not used for long periods before re-use have it checked by a "Service Centre".

WARNING!

ALWAYS USE THE MEAT PUSHER WHEN SLICING A PRODUCT AND DO NOT LET ANY PART OF YOUR BODY GET IN DIRECT CONTACT WITH THE BLADE.

SAFETY DEVICES MOUNTED ON THE SLICER

MECHANICAL SAFETY

For what concerns mechanical safety, the slicers described in this manual are compliant with the Machine Directive 2006/42/EC and with the standard EN 1974 (Slicers, characteristics of safety and hygiene).

The safety devices are:

- blade guard
- fixed, unmovable blade guard ring around the blade
- sharpener cover



WARNING!

“WARNINGS FOR RESIDUAL RISKS”

Machine Directive 2006/42/EC, it is intended that the blade guard ring near the sharpener area do not totally eliminate the risk of cutting. To reduce this risk, the ring is manufactured according to European standard EN 1974.

DELIVERY OF THE SLICER

SHIPMENT OF THE SLICER

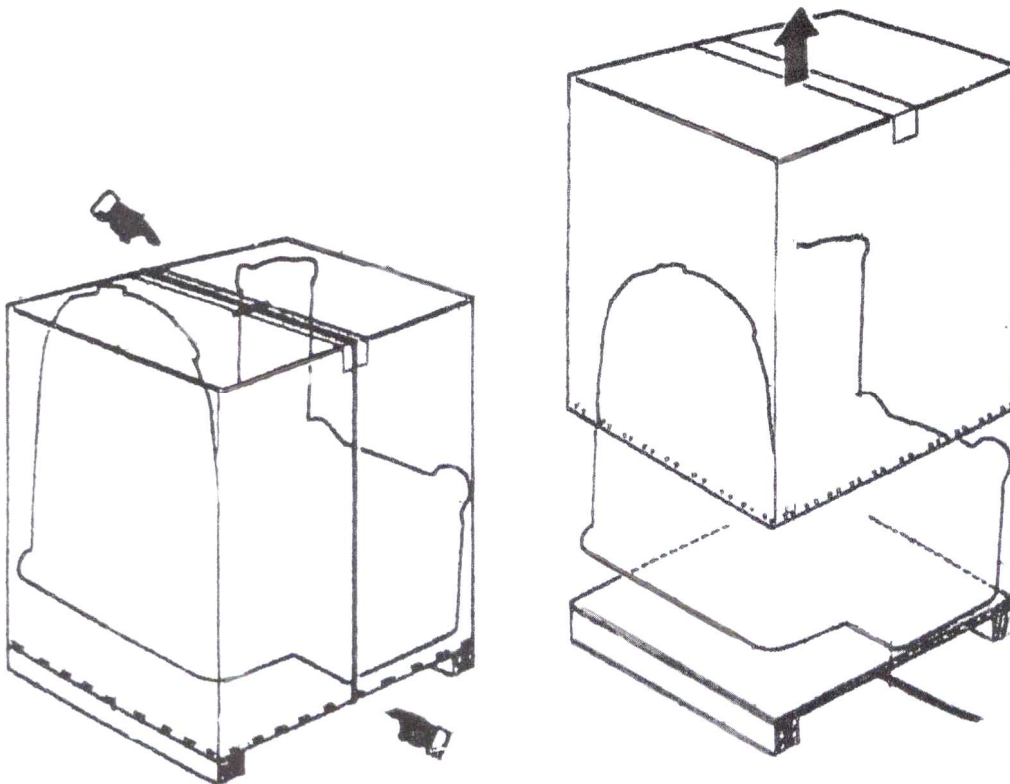
The slicer leaves our warehouse accurately packed. The package consists of:

- robust cardboard outer box
- bottom
- pallet
- present manual
- oil damper

To remove the slicer from the box, act as follows:

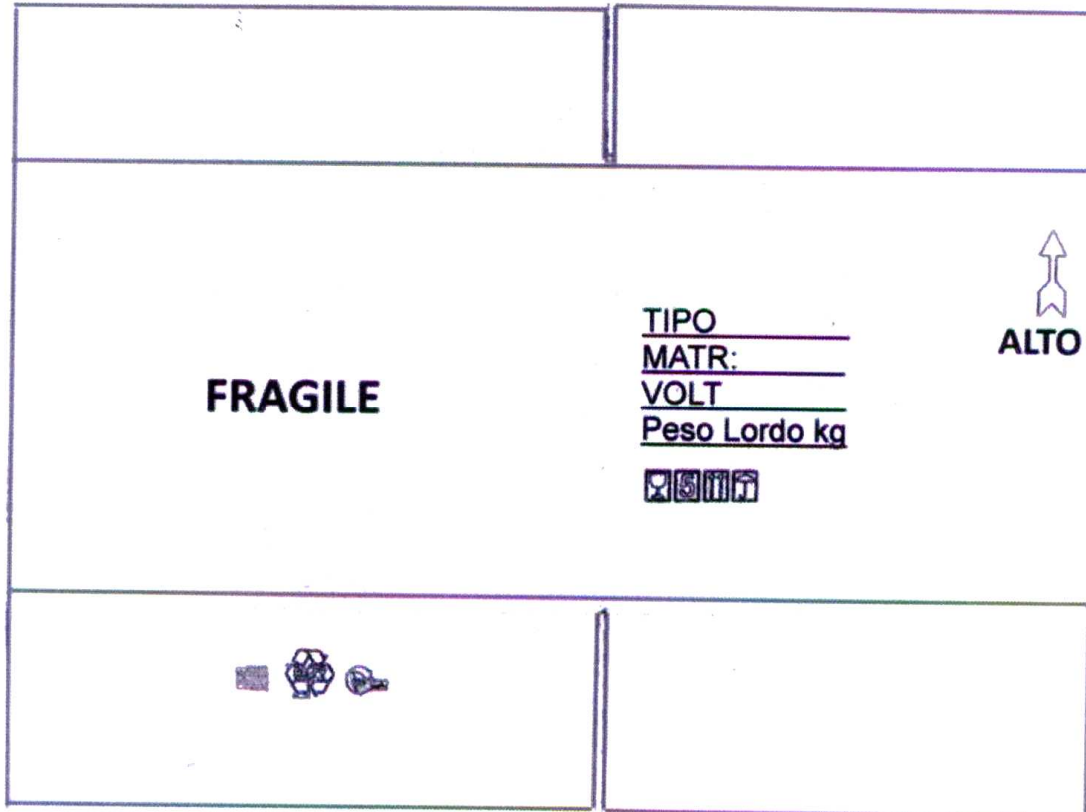
- cut and remove the plastic straps
- lift and remove the box

DESCRIPTION AND OPENING OF THE PACKAGE



On the packaging you find, other than conventional symbols:

- Machine model
- Machine serial number
- Gross weight



CHECK OF THE PACKAGE ON DELIVERY

Upon receipt of the package, if it has no external damage, proceed with its opening and check that the content is actually present. If, however, upon delivery, the package shows signs of abuse, shock or fall, one should point out the damage to the carrier and within 3 days from the date of delivery indicated on the documents; apply a precise report on the damage suffered by the machine.

DO NOT TURN THE PACKAGE UPSIDE DOWN! Upon transportation make sure that the package is firmly raised by the four corners and held parallel to the floor.

PACKAGE DISPOSAL

The package components (cardboard, eventual wooden pallet, plastic cover and anti-shock protections) must be disposed in compliance with the standards in use in the country where the machine is installed.

MOUNTING OF THE FLYWHEEL (VOLANO)

1. Move the carriage towards the operator (Fig. n.1)

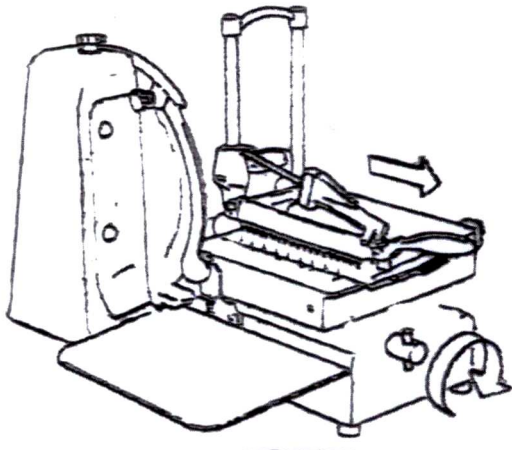


Fig. n.1

2. Extract the taper pin from the shaft of the flywheel:

WARNING! Beat the pin with a hammer on the end with the smaller diameter (Fig. n.2)

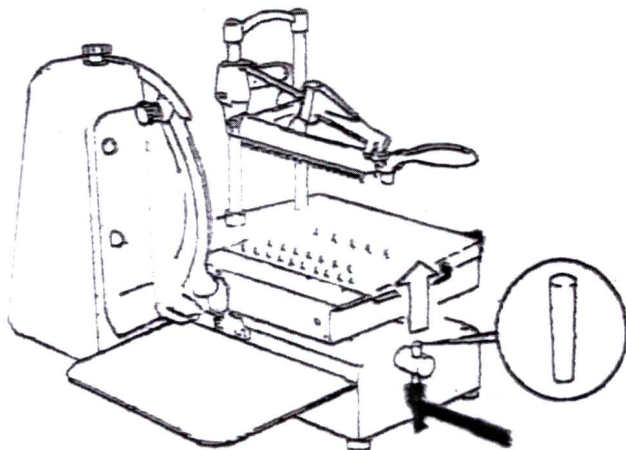


Fig. n.2

3. Insert the flywheel so that the maneuvering handle is located in the upper left of the axis of the hole for the taper pin fixing (Fig. n.3).

Verify the correct matching flywheel sleeve-shaft.

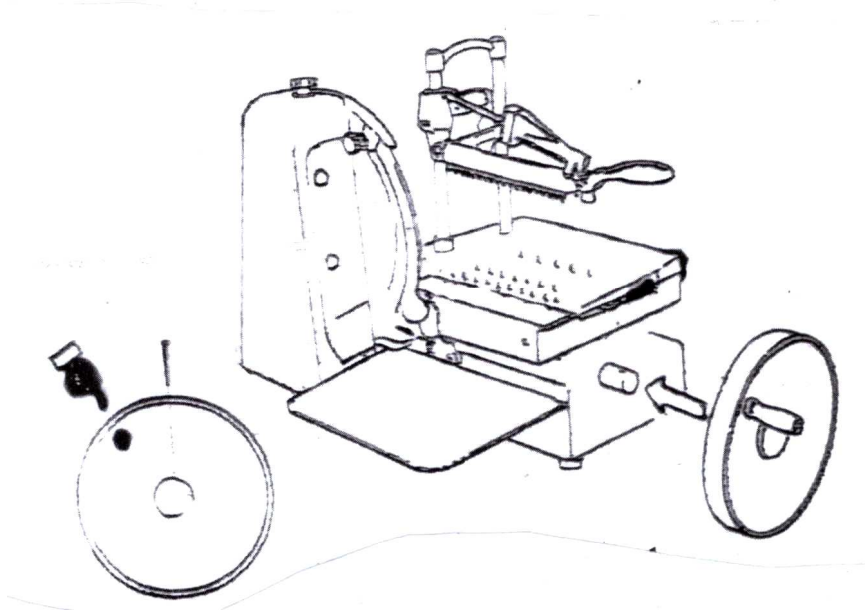


Fig. n.3

4. Insert the pin into the sleeve, as shown in Fig. n. 4, with the tapered end (smaller diameter) facing the sleeve itself. Beat the opposite end of the pin (greater diameter) with a hammer, plugging it completely (Fig. n.4).

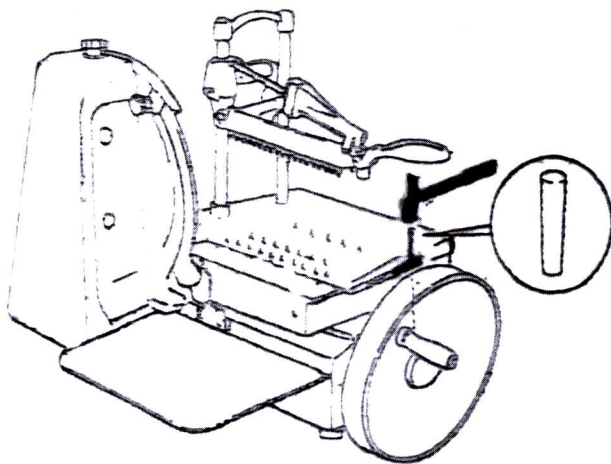


Fig. n.4

INSTALLATION

MACHINE POSITIONING

Before installing the slicer you must make sure that the installation area fits the size indicated on the tables technical support (depending on model) and then be large enough, be perfectly level, dry, smooth, robust and stable.

WARNING! IN ORDER TO KEEP HOLD OF THE COLD CUTS AND SALAMI, THE PLATE AND MEAT PUSHER SURFACES ARE EQUIPPED WITH POINTED PINS. YOU SHOULD USE SLIP AND CUT-RESISTANT GLOVES AND PERFORM CLEANING USING A STIFF NYLON BRISTLE BRUSH.

CLEANING OF THE MACHINE

For cleaning, use a cloth dampened with plain water and neutral liquid detergent for dishes, and a soft cloth for drying.

The slicer, even if made of material resistant to oxidation, should not be subjected to washing with water jets or sprinkles. The same is true for the group sharpener.

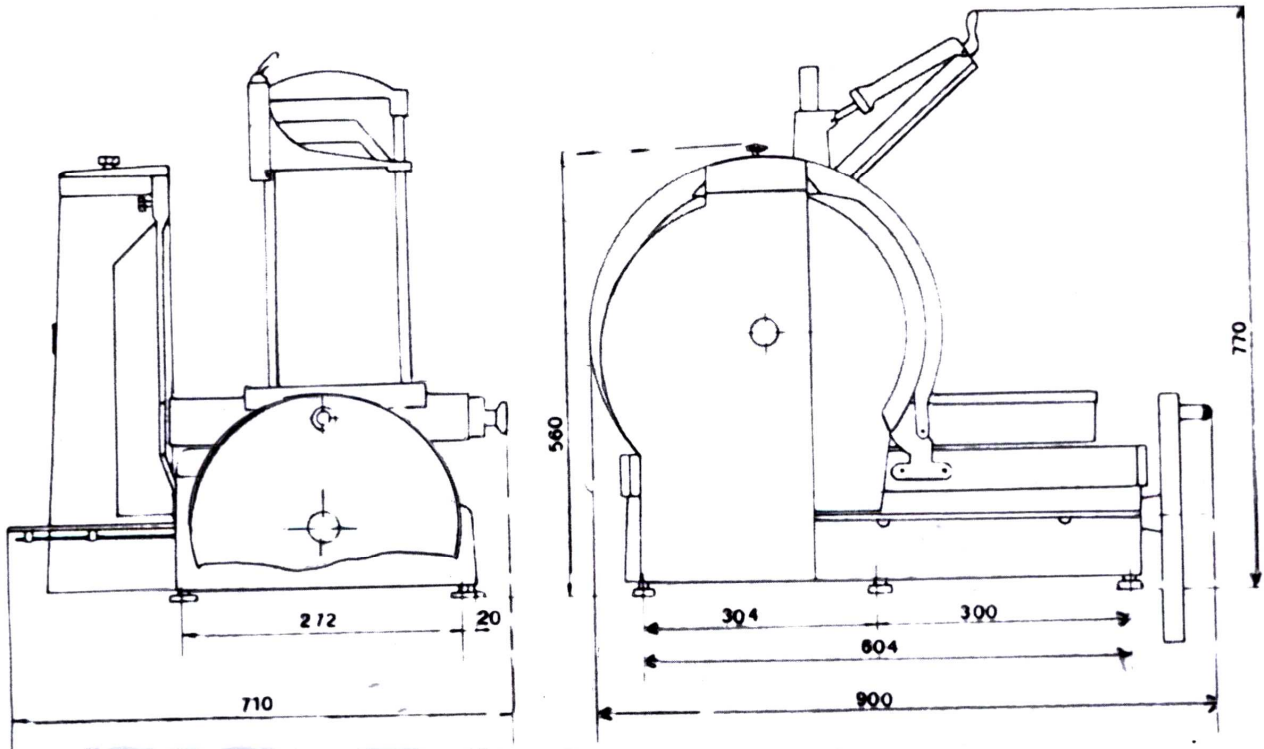


TECHNICAL CHARACTERISTICS

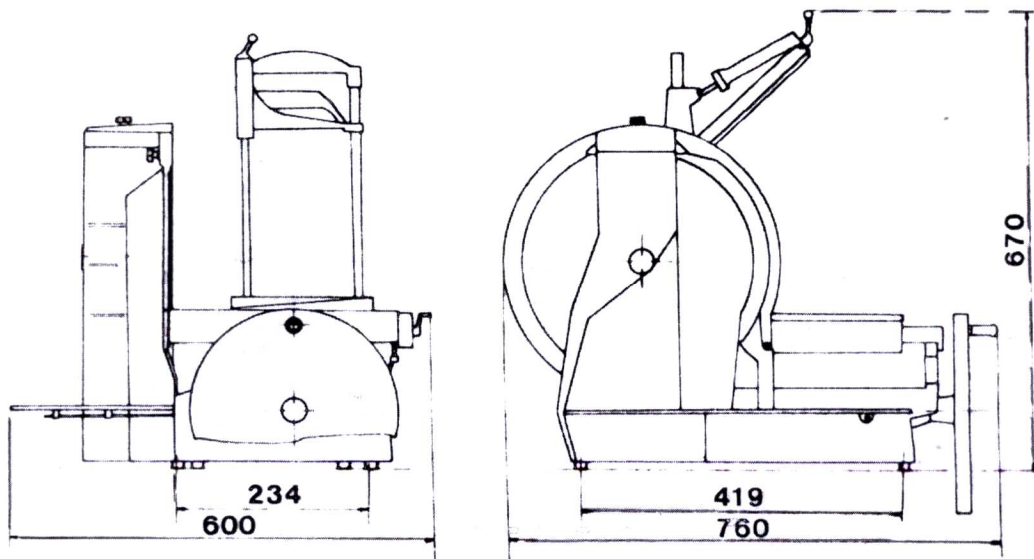
	MOD. 370 Flywheel	MOD. 330 Flywheel
Blade diameter (mm)	370	330
Cut thickness (mm)	0 – 4	0 – 4
Round cut capacity Ø (mm)	230	210
Cut capacity H x L (mm)	230x270	210x240
Stainless steel plate (mm)	280x380	240x320
Carriage run (mm)	310	265
Weight (Kg)	88	56

FOOTPRINT

FOOTPRINT MOD. 370 FLYWHEEL

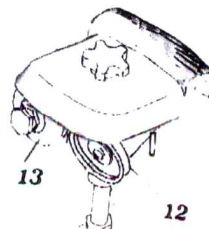
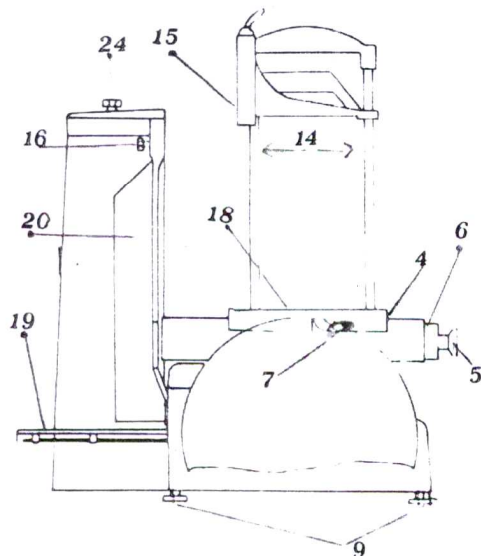
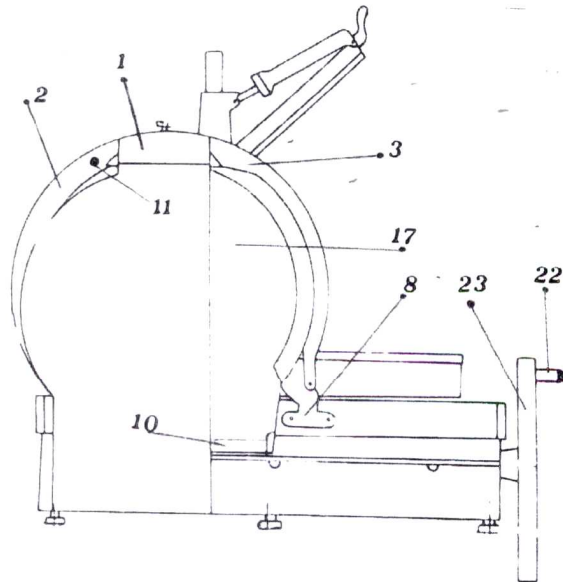


FOOTPRINT MOD. 330 FLYWHEEL



MAIN COMPONENTS

- | | |
|---------------------------------------|-----------------------------|
| 1. Sharpener cover | 13. Burring stone button |
| 2. Rear blade guard | 14. Harm columns |
| 3. Front blade guard | 15. Self-blocking arm |
| 4. Plate wheel | 16. Front blade guard wheel |
| 5. Sliding plate wheel | 17. Blade |
| 6. Slice thickness graduated handgrip | 18. Sliding plate |
| 7. Plate release lever | 19. Product plate (tray) |
| 8. Sash | 20. Deflector |
| 9. Feet | 21. Sharpening stones |
| 10. Waste tray-holder | 22. Articulated handle |
| 11. Rear blade guard wheel | 23. Flywheel |
| 12. Sharpening stone button | 24. Sharpener cover wheel |



USE OF THE MACHINE

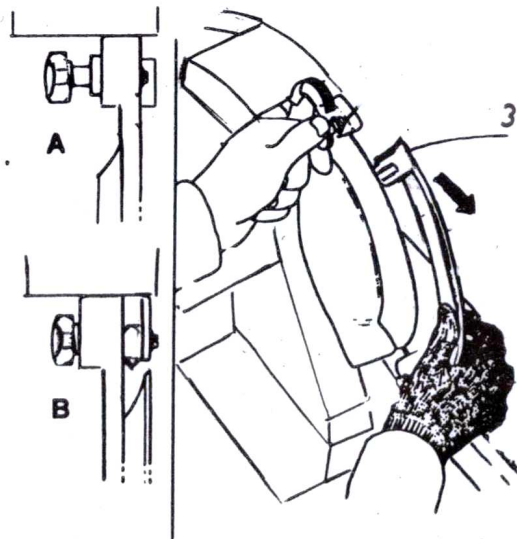
The product to slice must be loaded and removed from the plate only when the machine is not in operation.

Rotate the flywheel (23) by moving the carriage towards the operator, lift the self-blocking (15) and position the product to slice on the plate (18).

Lower the self-blocking arm down (15) blocking the product.

By using the slice thickness handgrip (6), set the requested slice thickness.

Before you begin cutting the product, remove the front blade guard (3) by loosening the knob and move it from position (A) to position (B) thus discovering the blade itself. Lock the blade guard front (3) in the new position by tightening the knob.



WARNING! DANGER OF CUTTING

USE ALWAYS SLIP AND CUT-RESISTANT GLOVES. OPERATE WITH GREAT ATTENTION, WITHOUT DISTRACTIONS.

WHEN YOU DO NOT USE THE MACHINE, NEVER LEAVE IT WITH THE BLADE UNCOVERED.

Grab the articulated handle (22), turn the flywheel (23) in clockwise direction at constant speed, and proportional to the hardness of the product to be cut.

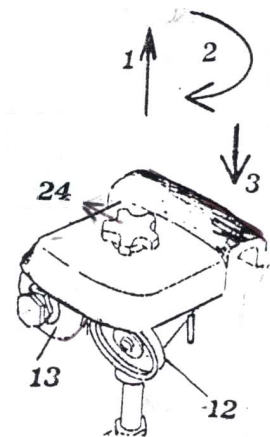
Return the blade guard front (3) at rest (A) when the cutting is completed. Remove the salami or cold cut by releasing the locking arm (15).

SHARPENING OF THE BLADE

The blade sharpening must be executed only after the blade has been cleaned.
The frequency and duration of the sharpening operation depends on the blade condition and on the type of products that are usually cut.
Given the extreme rapidity of the operation, we suggest to sharpen the blade frequently (at least once a day).

1. Lift the sharpener including its cap by the wheel (24) as far as it stops (1) by rotating 180° clockwise. Take the sharpener down as far as it stops (3) so that the blade is between the two stones.
2. Rotate the flywheel clockwise and contemporarily press the button of the sharpening stone (12) and keep the stone in contact with the blade until a thin burr is visible on the blade.
3. Keep the button of the burring stone (13) pressed for a few turns until the burr is completely eliminated.
4. When the sharpening is over, take the sharpener back to its original position repeating step 1 backward.

AFTER EACH SHARPENING OPERATION, IT IS RECOMMENDED TO CLEAN THE SHARPENING STONES AND THE BLADE.



See page 5 MECHANICAL SAFETY

PERIODICAL CLEANING

All the EC professional slicers are manufactured according to standards concerning mechanical safety during operation, cleaning or maintenance.

There are anyhow **RESIDUAL RISKS** (MACHINES DIRECTIVES 2006/42/CE) that cannot be fully eliminated. We refer to them in this manual using the word **WARNING!** They concern the danger of cutting derived from the manipulation of the blade during the cleaning and maintenance.

The cleaning of the machine is an operation to be performed at least once a day, or, if necessary, more frequently.

Cleaning should be scrupulously carried out especially for the parts coming into direct or indirect contact with the product being cut.

The slicer must not be cleaned with pressure washers or high-pressure jets. It is forbidden to use brushes or any other instrument that could cause damage to the machine.

CLEANING PROCEDURE

WARNING! DO NOT CLEAN THE SLICER WHEN THE BLADE PROFILE IS UNCOVERED.

REMOVAL OF THE REAR BLADE GUARD (2)

- Unscrew the wheel (11) and extract completely the rear blade guard (2).

REMOVAL OF THE WASTE TRAY-HOLDER (10)

MODEL V370

- Unscrew the deflector (20) and remove the waste tray-holder (10) under the blade.

MODEL V330

- Open the deflector (20) and carefully wipe it inside. Remove the waste tray-holder (10) under the blade.

REMOVAL OF THE SLIDING CARRIAGE (18)

The group (plate+arm) is easily removed:

1. Lower the release plate lever (7) by sliding the plate (18) to the outside.
2. Unscrew the plate sliding wheel.
3. Lift the group up and extract the plate.
4. The group can be removed from the slicer and thoroughly cleaned.

CLEANING OF THE SHARPENER

- The cleaning of the sharpener body must be carried out using a cloth dampened with neutral detergents; to clean the stones, use a brush with metal thread.

CLEANING OF THE BLADE AND OF THE RING



WARNING! THIS MUST BE DONE CAREFULLY AS THERE IS DANGER OF CUTTING. IT WOULD BE ADVISABLE TO BRING SUITABLE PROTECTIVE GLOVES.

- 1) Use a damp cloth, press on the blade surface on the blade guard side and on the opposite side and move it slowly from the centre outward.
- 2) Repeat the above with a dry cloth to dry the blade.
- 3) Pass a cloth dampened in the space between the blade and blade guard ring, make it turn once with the blade.

ORDINARY MAINTENANCE OF THE SLICER

As follows the operations of ordinary maintenance that need to be carried out by the operator using the slicer:

A. CHECK THE BLADE DIAMETER AFTER EACH SHARPENING OPERATION IN ORDER TO SCHEDULE THE REPLACEMENT OF THE BLADE WHEN THE DIAMETER IS REDUCED OF ABOUT 10 MM (CALL THE CLOSEST **SERVICE CENTER**). LUBRIFICAZIONE DELLE SUPERFICI DI SCORRIMENTO CON OLIO DI VASELINA.

B. LUBRICATE THE SLIDING SURFACES WITH VASELINE OIL.

C. CHECK THAT THE SHARPENING STONES RETAIN THEIR ABRASIVITY DURING SHARPENING. OTHERWISE, REPLACE THEM TO PREVENT THE BLADE FROM DAMAGING. TO DO SO CALL THE CLOSEST **SERVICE CENTRE**).

DEMOLITION AND DISPOSAL



INFORMATION FOR ALL THE USERS

As per the article 13 of the Italian Law of July 25th 2005 n. 151: “Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC, regarding the reduction of hazardous substances in electrical and electronic equipment, and waste disposal.”

The crossed out wheeled bin symbol on the slicer indicates that the product at the end of its useful life must be collected separately from other waste.

The user should, therefore, take the slicer to an appropriate recycling centre for electronic and electrical waste, or hand it to the dealer when buying a new, equivalent slicer.

The separate collection of the slicer for subsequent recycling, treatment and environmentally compatible disposal helps to avoid possible negative effects on the environment and health and promotes recycling of materials.

Illegal disposal of the product by the user involves the application of administrative penalties provided by law.