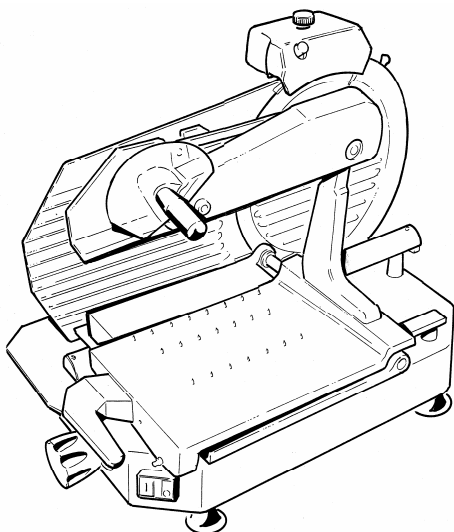
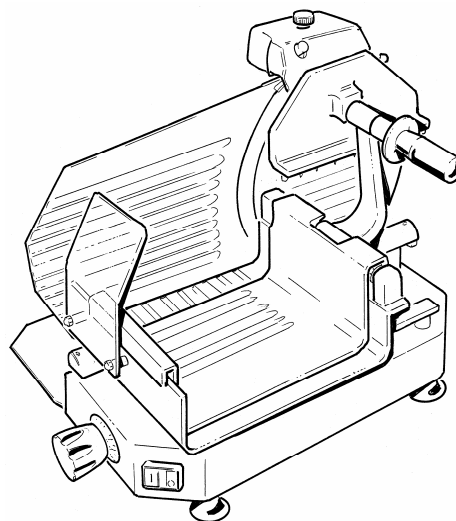


VERTICAL ELECTRIC SLICERS



250 TSV
300 TSV
330 TSV
350 TSV
370 TSV



300 TCV
330 TCV
350 TCV
370 TCV



INSTALLATION, USE AND MAINTENANCE MANUAL

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FOREWORD

SCOPE OF THIS MANUAL

This manual contains all the necessary information to install, use and service the slicers for food. The scope of this document, hereinafter the "manual", is to permit users, and especially end users, to take all the cautions and provisions possible for using this machine safely and for a long time.

GENERAL INFORMATION

LIMITS OF USE – SAFETY NORMS

These machines were designed and built to slice foodstuff in compliance with the norms of the 89/392 - 89/336 Directive and following amendments CE 91/368 - 93/44 - 93/68 CE, EN 1974 directive 89/109.

GENERAL SAFETY REGULATIONS

The slicers must be used only by suitably trained personnel. Furthermore, this personnel must have read this manual carefully

In particular, please comply to the following instructions:

- Install the machine according to the instructions contained in the "Installation" section.
- Do not remove the transparent protections, do not modify nor exclude the mechanical and electrical safety devices;
- Do not use the machine with improvised connections, or provisional or non insulated cables;
- Check the power cable and gland plate on the machine body regularly and when necessary have them replaced by qualified personnel
- In case of anomalies, defective operation, incorrect movement, unusual noise, etc. stop the machine immediately;

- Before cleaning or servicing, disconnect the machine from the mains.;
- Always use scratch-proof and non-slip gloves during cleaning or maintenance operations;
- Lay or remove the goods to be sliced on the sliding plate only when the latter is completely pushed back and the thickness control knob positioned to '0'.
- To move the carriage tray when slicing, use the handle or the product grip handle; For extraordinary maintenance (to replace the sharpener wheels, the blade, or others) please contact the manufacturer or qualified and duly authorized personnel.
- Avoid running the slicers with no product on it;
- The slicers are equipped with a ventilated motor.

WARRANTY: 1 YEARS except for the electrical parts

MANUFACTURER'S WARRANTY AND LIABILITY

The manufacturer's warranty covering the good functioning of the machines and their compliance to the service for which they have been designed depends on the correct application of the instructions contained in this manual.

The Manufacturer assumes no liability either direct or indirect deriving from:

- Failure to comply with the instructions contained in this manual;;
- Use of the machine by personnel who has not read or fully understood the content of this manual;
- Use not complying to the specific norms currently applicable in the country of installation;
- Unauthorized modifications and/or repairs;
- Use of non original accessories or spare parts;
- Exceptional events.

PLATES – CONFORMITY MARKS

The machines have been constructed in compliance with the European Directive 89/392 and subsequent amendments. All the parts making the machine meet the terms of the Directive and the CE marks have been applied to substantiate this compliance.

The plate carrying the Manufacturer's data, the machine technical data and the CE marking is applied onto the machine base under the blade guard tie-rod knob.

This plate must never be removed and must always be legible.

In case of wear or damage, the user must replace it.

ENVIRONMENTAL CONDITIONS OF USE

- Temperature from -5 °C to + 40 °C
- Relative humidity max 95%

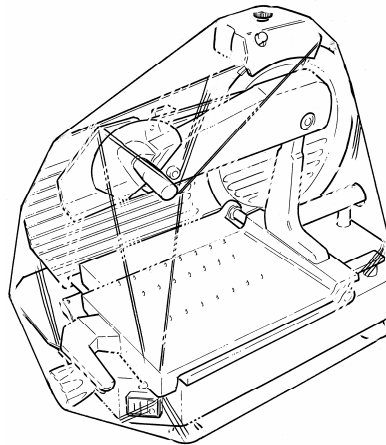
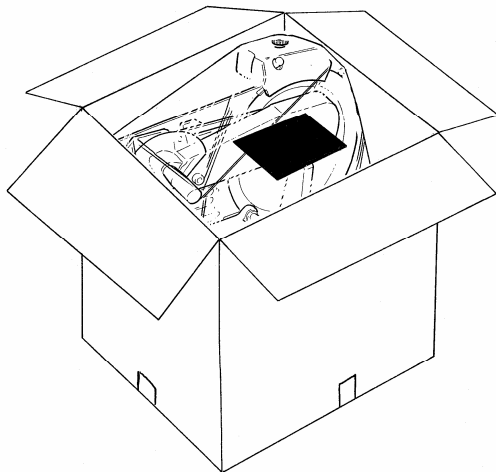
PACKING

OPENING THE BOX

On reception check packaging integrity, otherwise inform the forwarding agent or the area agent immediately.

To unpack the machine, proceed as follows:

- Open the box and remove your copy of the manual of use and maintenance, then proceed according to the instructions found on that manual;
- Lift the machine still wrapped in a transparent polyethylene sheet and extract it from the box;
- Now check the box content and make sure it corresponds to what shown on the external label.



WARNING:

The packaging components (cardboard, polyethylene, and others) are classified as normal solid urban waste and can therefore be disposed of without difficulty. In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT

TECHNICAL DESCRIPTION AND PROPOSED CONDITIONS OF USE

GENERAL DESCRIPTION

The machine is essentially made of a base supporting a circular blade mounted in vertical position. This blade is driven by an electrical motor to slice foodstuffs. The machine is equipped with a carriage holding a product tray and sliding on tracks mounted under the base top, parallel to the blade.

Slice thickness is adjusted by means of a gauge plate mounted in front of the blade. This plate, against which rests the product to be sliced is moved transversally with respect to the blade by a value corresponding to the desired slice thickness. The product is fed to the machine (towards the gauge plate) manually.

All the machine components are made of polished and anodically oxidized aluminium alloy, of stainless steel and food grade plastic material. The cutting blade is driven by an electrical motor, transmission is by means of a longitudinally grooved belt.

The machine is started and stopped by a control button provided with auxiliary circuit preventing accidental restarts after an eventual outage.

The machine has a user-friendly and safe built-in blade sharpener.

MECHANICAL AND ELECTRICAL SAFETY DEVICES

The following mechanical safety devices were installed:

A series of aluminium and transparent plastic guards on the product carriage.

The following electrical safety devices were installed:

Start/stop button system requiring a voluntary restart of the machine in the case of an outage or interruption of the power supply.

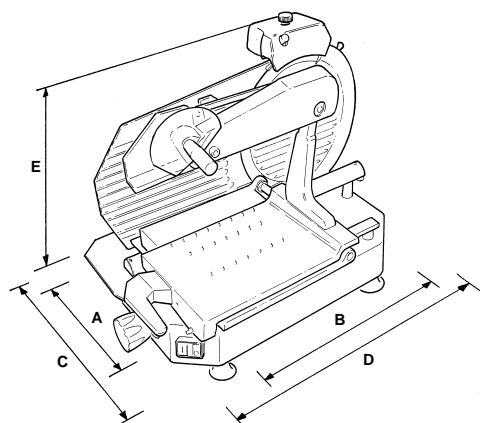
WARNING: RESIDUAL RISKS

Notwithstanding all the possible cautions taken during the design and the construction of the machine, residual risks (cutting) still exist during use or during cleaning or maintenance. Therefore be careful and PAY THE UTMOST ATTENTION to what you are doing.

DO NOT use the machine if you are not in perfect psychological and physical conditions. DO NOT ALLOW anyone near the machine when it is in use. ALWAYS wear gloves that can resist cuts or tears when cleaning, lubricating or sharpening the blade.

Slice only the products mentioned as sliceable. NEVER try to slice products that have been mentioned as non sliceable.

OVERALL DIMENSIONS



SLICER	F300TCV	F330TCV	F350TCV	F370TCV
Motor (HP)	0,50	0,50	0,50	0,50
Blade (Ø mm)	300	330	350	370
Rpm	280	260	260	260
Slice thickness (mm)	0÷16	0÷16	0÷16	0÷16
Useful cut LxH (mm)	260x200	250x210	300x250	290x260
A (mm)	420	420	530	530
B (mm)	530	530	650	650
C (mm)	550	550	670	650
D (mm)	710	710	790	820
E (mm)	550	550	580	640
Weight (kg)	34	35	43	44
Sharpener	built-in	Built-in	Built-in	Built-in

SLICER	F250TSV	F300TSV	F330TSV	F350TSV	F370TSV
Motor (HP)	0,35	0,50	0,50	0,50	0,50
Blade (Ø mm)	250	300	330	350	370
Rpm	300	280	260	260	260
Slice thickness (mm)	0÷16	0÷16	0÷16	0÷16	0÷16
Useful cut LxH (mm)	260x190	260x200	250x210	300x265	290x275
A (mm)	360	420	420	530	530
B (mm)	460	530	530	650	650
C (mm)	520	550	550	650	650
D (mm)	530	710	710	820	820
E (mm)	500	610	610	640	640
Weight (kg)	24	36	37	45	46
Sharpener	Built-in	built-in	Built-in	Built-in	Built-in

SUPPLIED LITERATURE AND ACCESSORIES

If not otherwise defined at the moment of order, the machines are supplied together with the following:

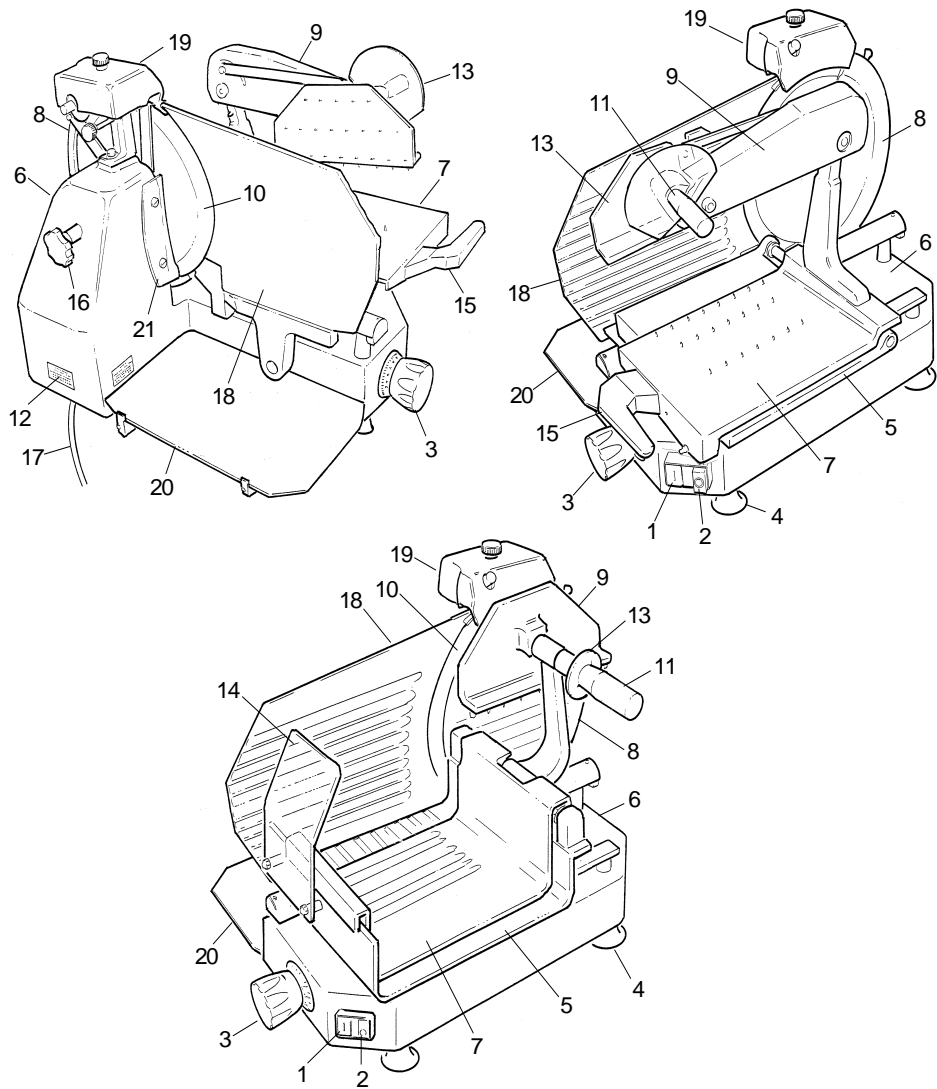
- EU conformity declaration
- Instructions manual for installation, use and maintenance.
- Oiler

PRODUCTS THAT CAN BE SLICED

- All types of cold cuts (raw, cooked, smoked);
- Meat without bone (raw or cooked, at a temperature not less than + 3 °C);
- Cheese cuts (obviously types that can be sliced such as gruyere, fontina, etc.).
- Vegetables (all types);

PRODUCTS THAT MUST NOT BE SLICED

1. Frozen or deep-frozen food;
2. Food containing bones (meat or fish);
3. Any other non-food product.



- | | |
|---------------------------------|--|
| 1. STARTUP BUTTON | 12. MANUFACTURER IDENTIFICATION PLATE, MACHINE DATA AND UE MARKS |
| 2. STOP BUTTON | 13. PRODUCT GRIP HAND PROTECTION |
| 3. SLICE THICKNESS CONTROL KNOB | 14. PRODUCT PROTECTION |
| 4. ADJUSTABLE FOOT | 15. PRODUCT TRAY HANDLE |
| 5. CARRIAGE TRAY SUPPORT | 16. BLADE PLATE TIE-ROD |
| 6. BASE | 17. SUPPLY CORD |
| 7. PRODUCT TRAY | 18. GAUGE PLATE |
| 8. BLADE PLATE | 19. SHARPENER |
| 9. PRODUCT GRIP | 20. PRODUCT TRAY |
| 10. BLADE | 21. SLICES GUARD |
| 11. PRODUCT GRIP HANDLE | |

MACHINE COMMISSIONING AND FUNCTION TESTS

INSTALLING THE MACHINE

Position the machine on a well levelled, smooth and dry top suitably dimensioned to withstand the machine weight.

ELECTRICAL CONNECTION

Install the machine near a EEC compliant outlet derived from a system meeting the current norms.

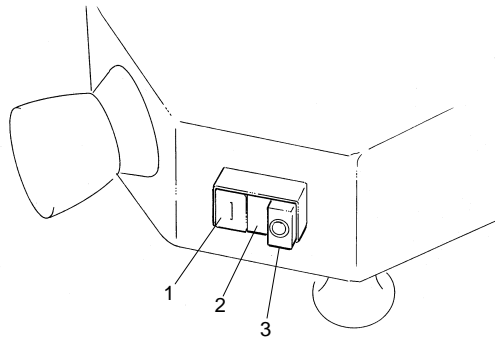
The user is responsible for ascertaining that the electrical system is suitably dimensioned and functions correctly (supply line, outlet, distribution panel, differential protecting breaker, grounding).

Before carrying out the connection ascertain that the mains characteristics correspond to those indicated on the machine plate.

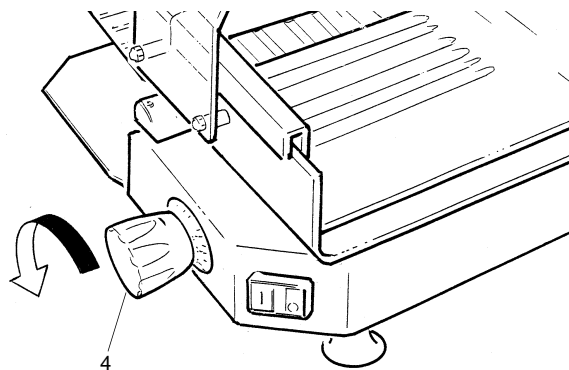
COMMANDS

START AND STOP BUTTONS

- Press the white or green button (1) to start running the blade
- The light turns on to indicate that the machine works correctly;
- Press the red or black button (3) to stop the blade.



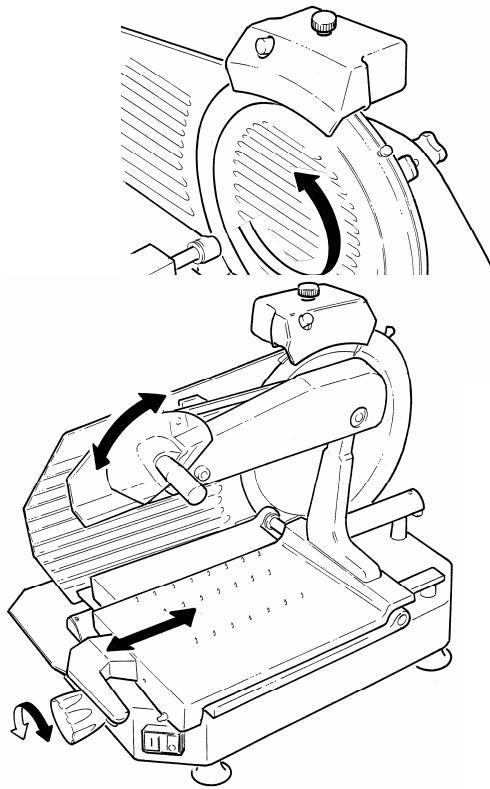
Slice thickness can be adjusted by turning the graduated knob (4) counterclockwise.
Thickness adjustment range: see paragraph “Technical description and conditions of use”



FUNCTIONING TEST AND BLADE ROTATION DIRECTION

Start the machine and check whether the light is on; make sure that the blade rotates in the direction indicated by the arrow (counterclockwise if you look at the machine from the blade plate side).

For machines with three-phase supply: if the blade rotates in the other direction, stop the machine immediately and call qualified personnel to invert the plug supply wires.

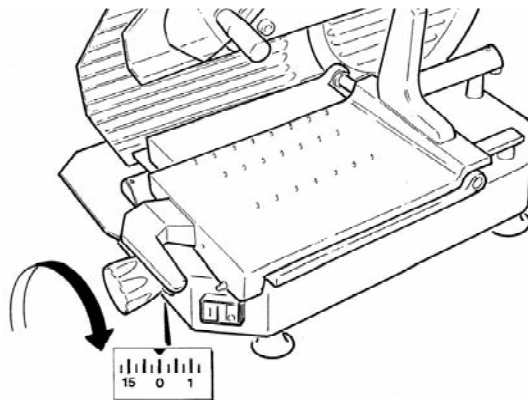


- Ascertain that the carriage and the product grip slide correctly;
- Ascertain that the gauge plate works and adjust thickness to correct value.

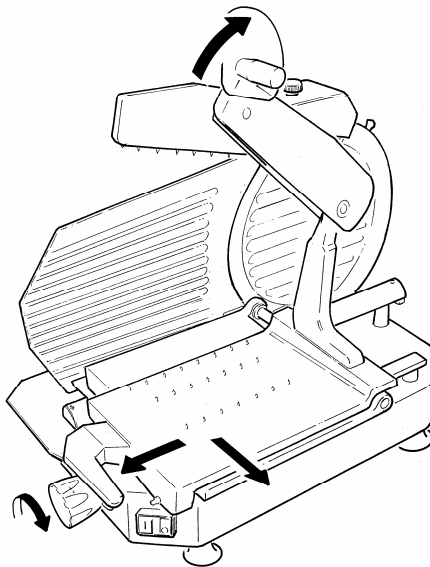
USING THE MACHINE

LOADING THE PRODUCT ON THE TRAY AND SLICING (MOD. TSV)

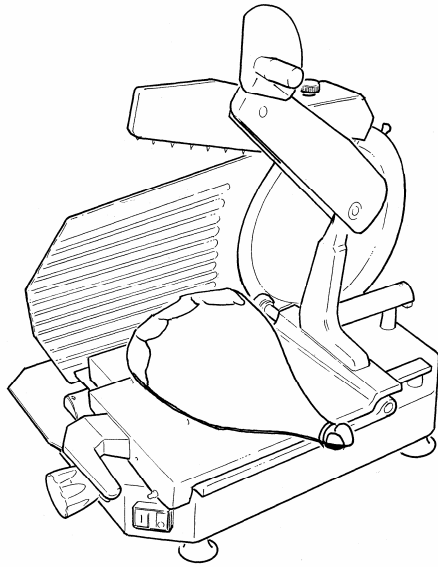
- Ascertain that the thickness control knob is correctly positioned to '0';



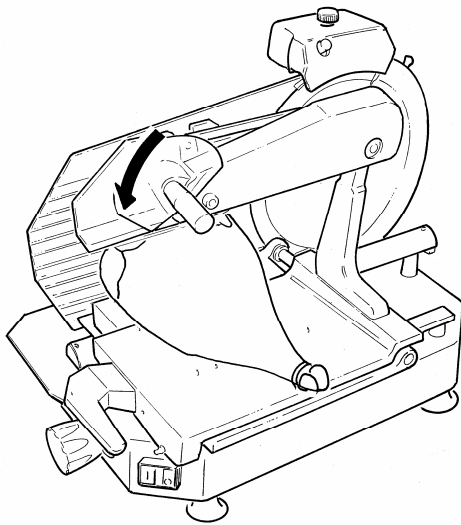
- Draw back the carriage completely (towards the operator) to loading position;



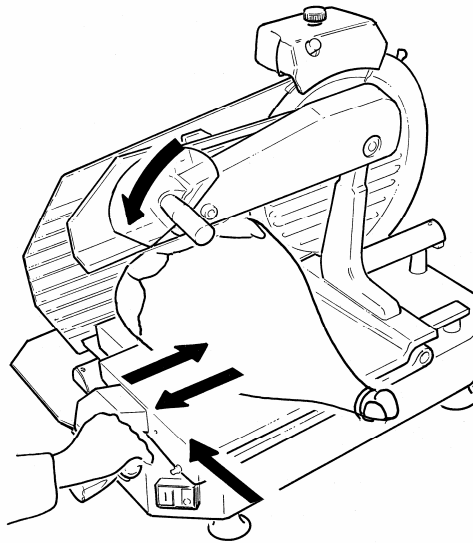
- Lay the product to be sliced on the tray;



- Secure by means of the product grip by exerting a slight pressure;



- Adjust the thickness gauge. Start the blade by pressing on the white or green button;
- Grip the handle affixed onto the plate and start the forward and backward cutting movement. The product travels towards the gauge plate by pushing towards the blade;

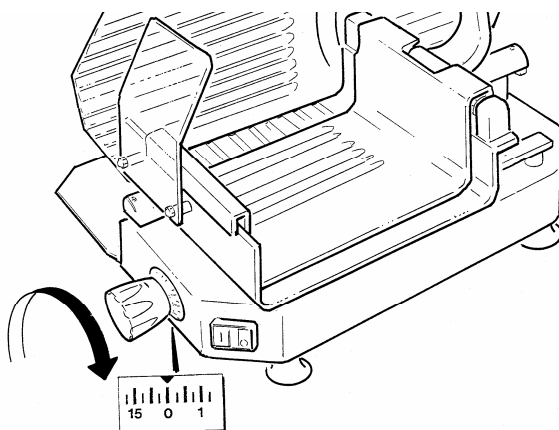


- When the product weight or its dimensions do not provide a satisfactory cut use the product grip handle;
- When finished, return the thickness control knob to '0' and draw the carriage back;
- Stop the blade by pressing the red or black button.

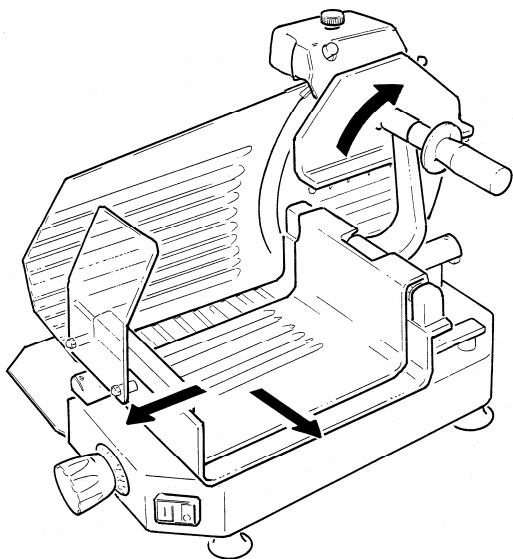
USING THE MACHINE

LOADING THE PRODUCT ON THE TRAY AND SLICING (MOD. TCV)

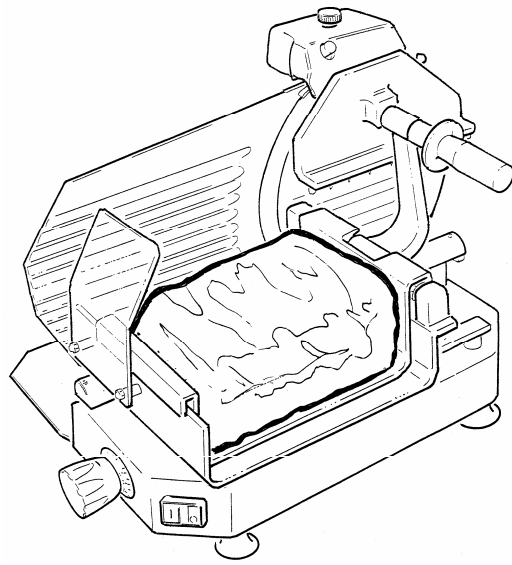
- Ascertain that the thickness control knob is correctly positioned to '0';



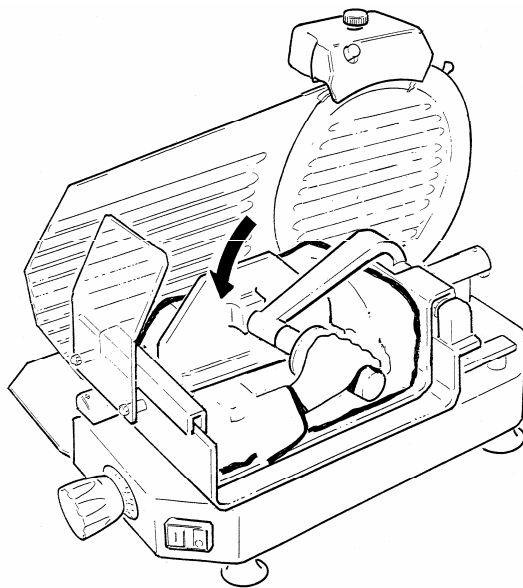
- Draw back the carriage completely (towards the operator) to loading position;
- Lift the product grip and set it in at rest position;



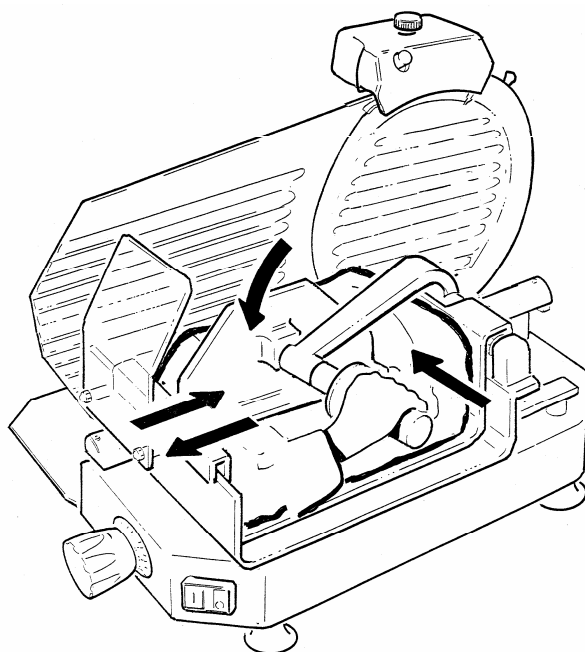
- Lay the product to be sliced on the tray;



- Secure by means of the product grip by exerting a slight pressure;



- Adjust the thickness gauge. Start the blade by pressing on the white or green button;
- Grip the handle of the product grip and start the forward and backward slicing movement. The product travels towards the gauge plate by pushing towards the blade;



- When finished, return the thickness control knob to '0' and draw the carriage back.;
- Stop the blade by pressing the red or black button.

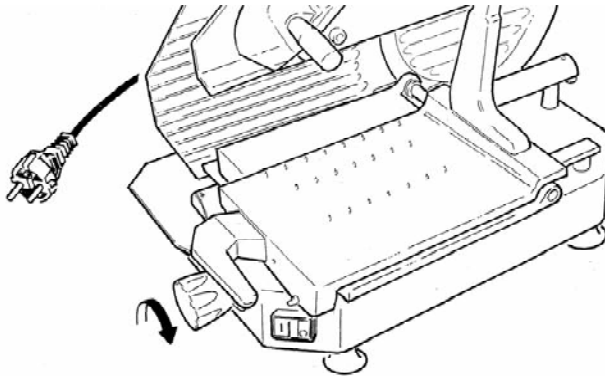
CLEANING THE SLICER

GENERAL

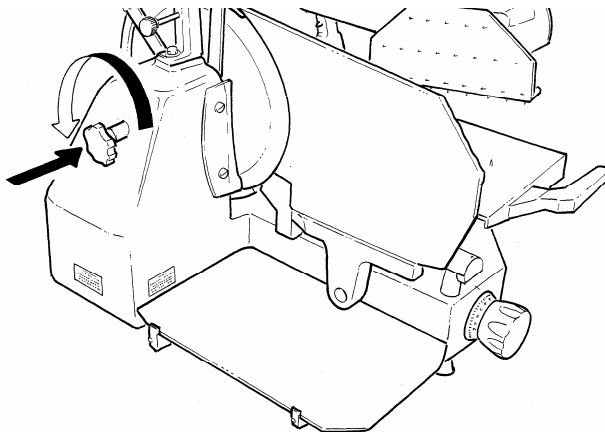
The machine must always be accurately cleaned **at least once a day**, and more often if necessary.
Always wear protective gloves.

DISASSEMBLING THE MACHINE FOR CLEANING

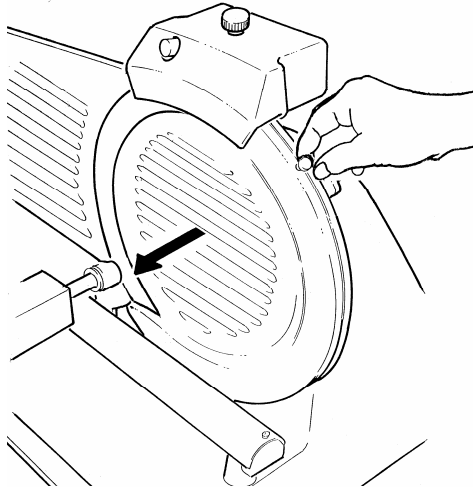
- Disconnect the plug from the mains;
- Turn the gauge plate knob to '0';



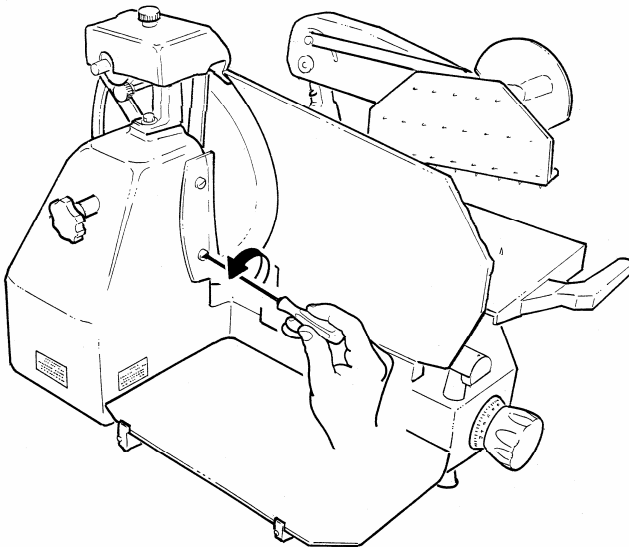
- Remove the various components as described in the following paragraphs.
- Completely unscrew (**counterclockwise**) the blade guard rod;
- If the blade guard is blocked, press on the rod knob to move it a little;



- Extract the rod and remove the blade guard using for this operation only the side knobs.

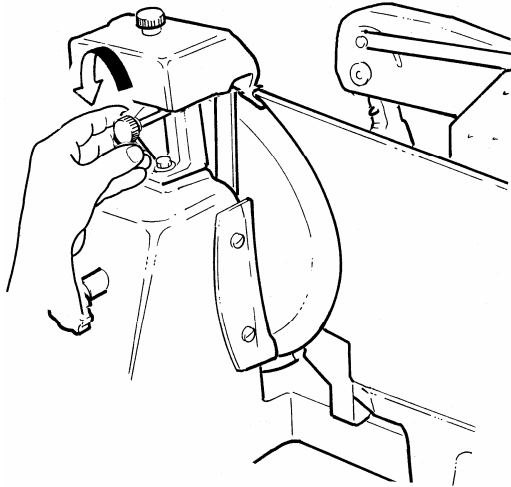


- Loosen and remove the two fixing screws with knurled head;
- Remove the slice guard.

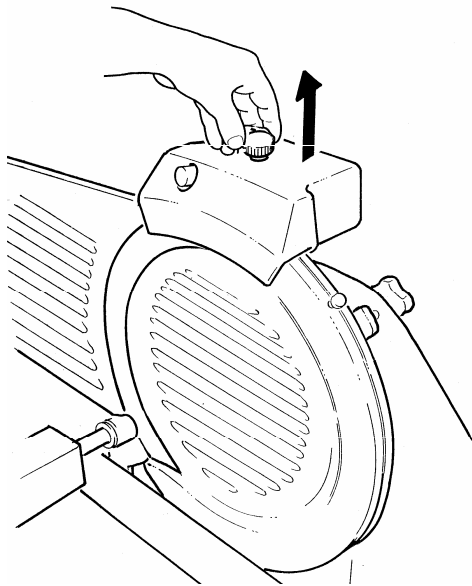


DISASSEMBLING THE SHARPENER

- Loosen the sharpener blocking side knob;

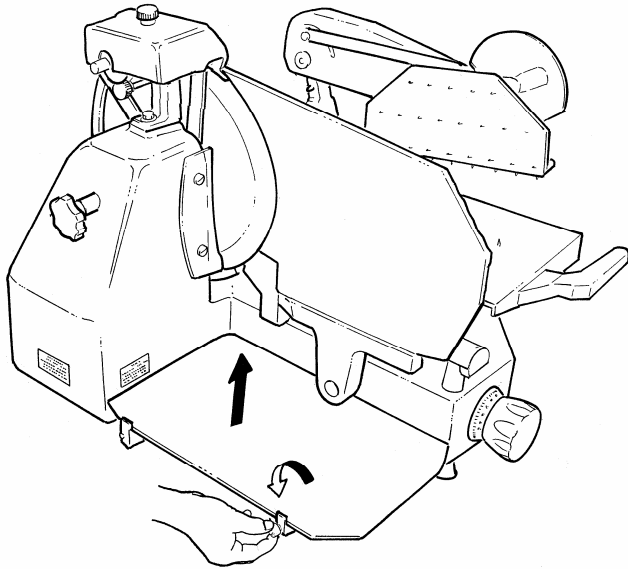


- Remove the complete sharpener unit by pulling it upwards.



DISASSEMBLING THE PRODUCT TRAY

- Loosen the knurled screw as shown in the picture and remove the tray by lifting it.



To clean the machine body and the blade use only a cloth damped with water and biodegradable lathery detergent having 7-8 pH and at a temperature not below + 30°C.

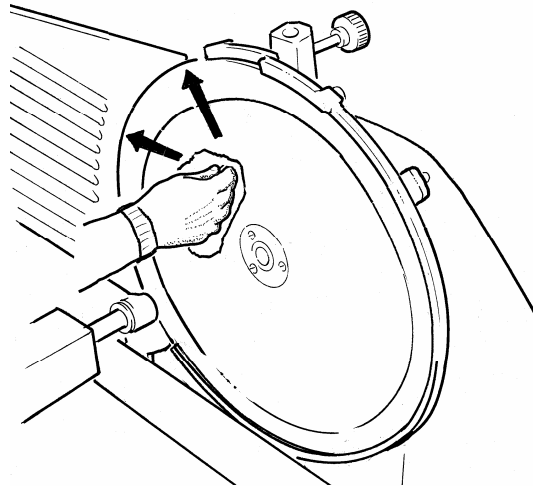
Do not clean the machine by using water or vapor spouts or similar systems.

WARNING: Use scratchproof and non-slip gloves to carry out the following operations. Proceed carefully and pay attention to what you are doing.

DANGER OF CUTTING!

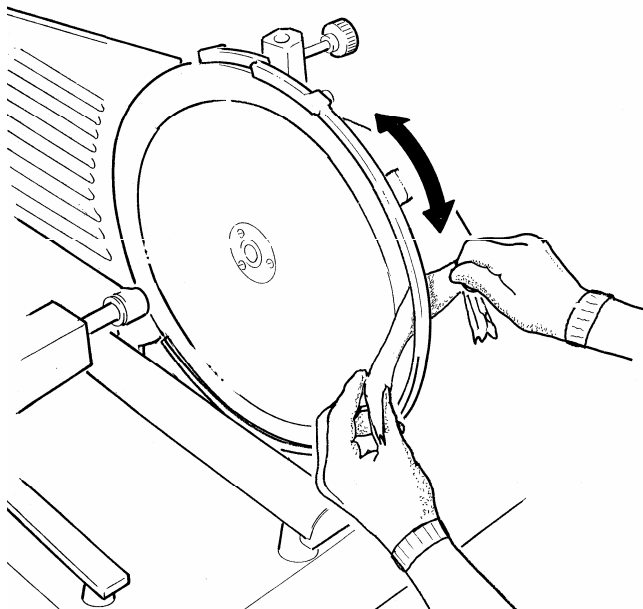
Cleaning the blade :

Press a cloth damped with water over the blade surface and slowly move it from the centre to the external side, as shown in the picture, over the blade guard side and the opposite side.



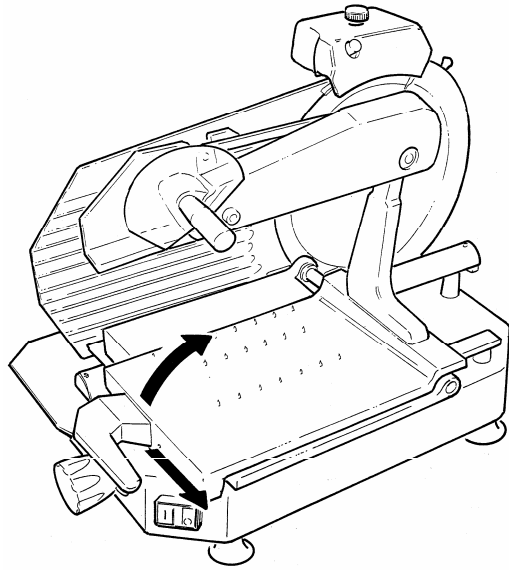
Cleaning the safety ring:

Pass a cloth damped with water through the Blade and the safety ring as shown in the picture.



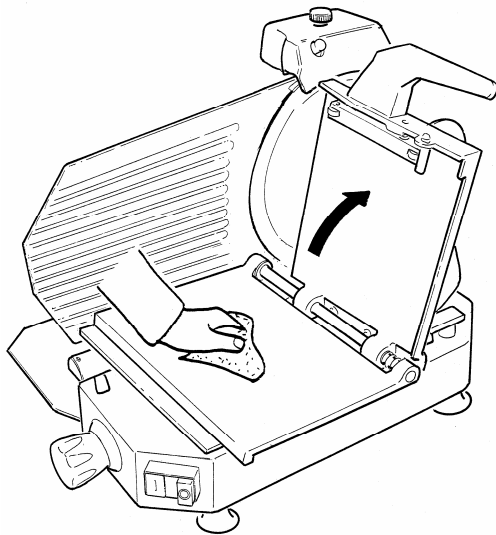
Cleaning of the section under the product tray and of sliding plate (Mod. TSV)

Bring the sliding plate near to the operator, move it to the right while lifting it up to the rest position. Clean with a cloth damped with water and carefully dry.



REASSEMBLING THE MACHINE

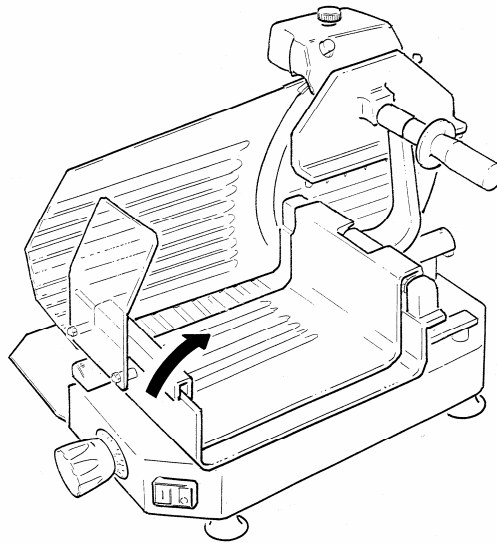
Proceed as indicated for the previous operations but in reverse order.



Cleaning of the section under the product tray and of sliding plate (Mod. TCV)

Bring the sliding plate near to the operator and lift the product tray up to the rest position.

Clean with a cloth damped with water and carefully dry.



MAINTENANCE

GENERAL

The operator is allowed to perform the following maintenance operations::

- **Blade sharpening:** regularly (intervals and duration obviously depend on the use of the equipment, time of use and type of product sliced);
- **Lubrication of carriage sliding guides:** once a week.
- **Lubrication of product grip sliding bar:** once a week.
- **Adjustment of motor belt tension:** as required.
- **Checking the power supply cord conditions and of the gland plate:** from time to time.

WARNING:

*Maintenance must always be carried out when the **machine is disconnected from the mains** and if no other position is specifically required, with the thickness control knob on '0'.*

*The following maintenance operations are to be entrusted only to **personnel authorized by the manufacturer**:*

- Replacing the blade;
- Replacing the sharpener wheels;
- Replacing the motor transmission belt;
- Replacing electrical system components under the machine base;
- Repairing structural parts, repairing the components under the base.

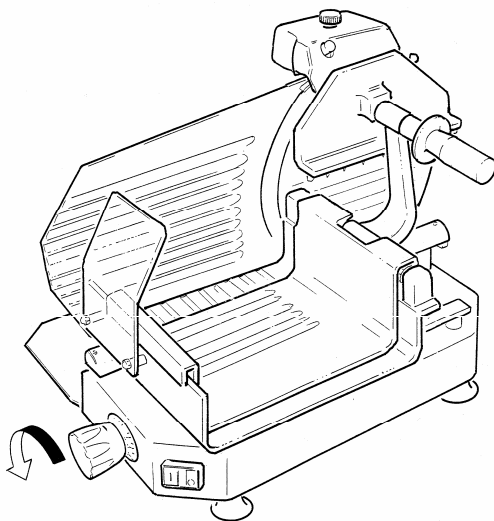
BLADE SHARPENING:

Before proceeding, clean the machine accurately as explained in the previous paragraphs:

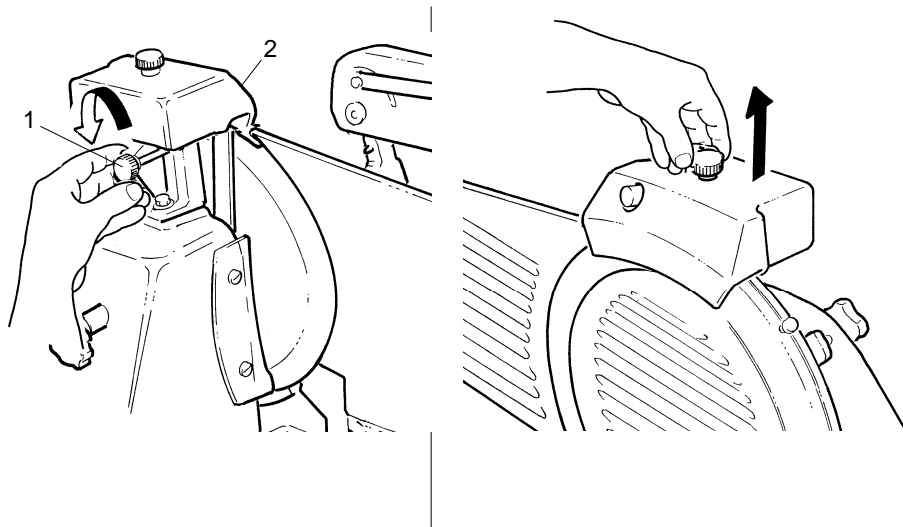
WARNING: *Sharpening can be done only up to 12 mm of the blade diameter value.*

Beyond this value, the BLADE MUST BE REPLACED ONLY by personnel AUTHORIZED BY THE MANUFACTURER.

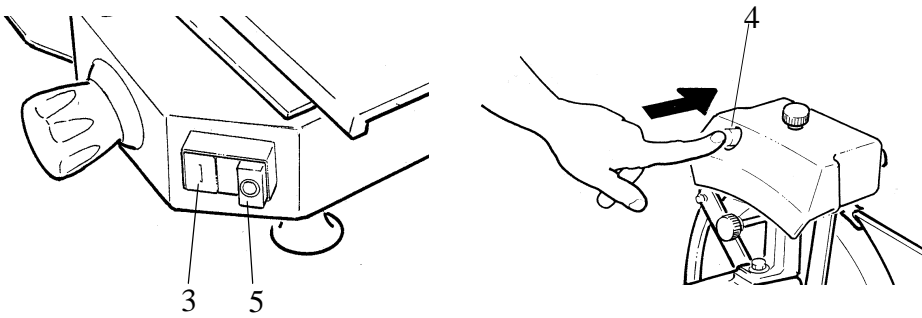
Clean the blade accurately using denaturised alcohol to degrease it;
Operate the graduated knob by turning it towards the left to open completely;



Loosen the knob (1), lift and rotate the sharpener by 180° (2) and insert the wheels on the slicer blade.
Tighten the knob;

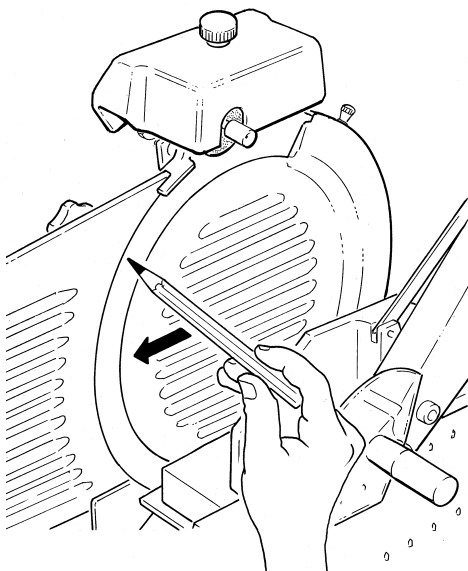


Operate the Blade by using the switch (3), keep the small button (4) pushed;
Allow the blade to rotate for about 30 to 40 seconds then use the switch (5) to stop it.



Brush a pencil lightly on the external side of the blade to check for a slight spud;

We advise performing this operation with the utmost care, as the blade is extremely sharp.



If some spud is found, operate the switch (3) again for 3 to 4 seconds by pressing the buttons 4 and 6 at the same time.

DO NOT PROLONG THIS OPERATION BEYOND THE FEW SECONDS MENTIONED OTHERWISE THE BLADE EDGE WILL WARP.



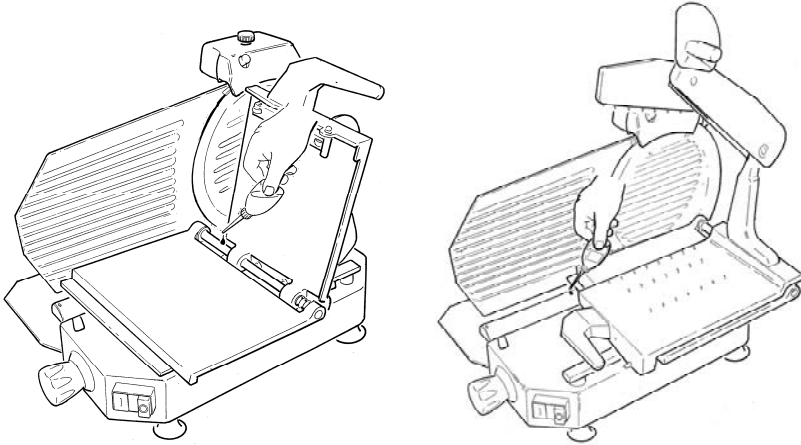
After completing sharpening, we advise cleaning the wheels using a small brush and alcohol. Now return the sharpener to its original position.

LUBRICATION

Carriage sliding guides product grip (once a week)

***Use only the oil provided; otherwise use white Vaseline oil.
DO NOT USE VEGETAL OILS.***

- Spread a small quantity of oil on the bar and move the assembly 3 or 4 times;



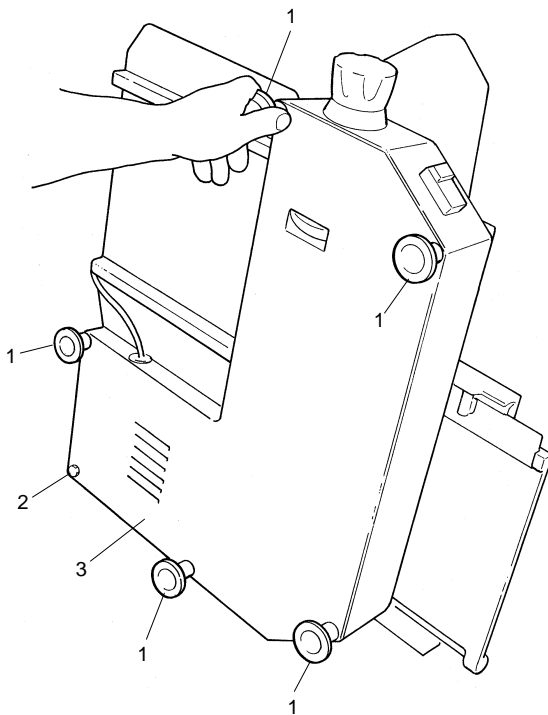
- Clean as required to remove excess of oil..

ADJUSTMENT OF MOTOR BELT TENSION

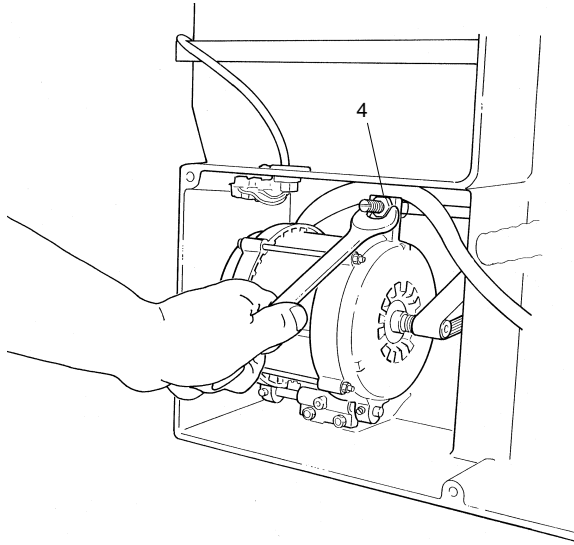
After a given period of service an unusual noise may occur because of the belt bedding. In this case, tighten the belt-stretcher on the side of the motor under the machine base.

- Disconnect the plug from the mains;
- Lift the machine and turn it on one side as shown in the picture;
- Unscrew the feet (1), unloose the screw (2) and remove the guard (3);

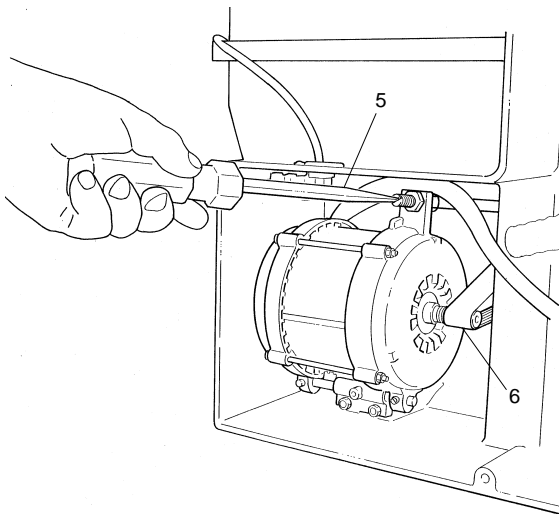
▪



Partially unscrew the nut (4);



- Turn the belt-stretcher (5) until the optimal tension of the belt is obtained (6);
- Tighten the nut (4) and install the guard (3), the screw (2) and the feet (1).



TROUBLESHOOTING AND REMEDIES

The table below indicates the most common problems that may arise during slicing and the necessary remedies.

PROBLEM	POSSIBLE CAUSE	REMEDY
The machine does not start when the start-up button (white or green button) is pressed	No power supply Defective electrical control circuit	Ascertain that the plug is correctly inserted Check Call technical assistance
The machine does not start, and there is continuous noise like a buzz (only in the case of machines equipped with three-phase motors).	The motor is running on single-phase mode	Press the stop button immediately (red or black button) and have the power supply cord and the circuits upstream verified by qualified personnel.
When the start button is pressed (white or green button), the machine starts, but the functioning light is not on.	Defective indicator	Do not use the machine when the pilot lamp is not on; promptly ask for technical assistance
The machine starts, but there are vibrations. The motor is very hot and there is a bad smell.	Defective motor or transmission.	Do not use the machine; promptly ask for technical assistance
Under strain, the machine slows down or comes to a stop.	Defective transmission	Ask for technical assistance
Excessive resistance to product slicing.	The blade is blunt	Sharpen the blade
The slices are ragged and/or shaped irregularly	The blade is blunt	Sharpen the blade
	The blade is excessively worn out	Ask for technical assistance
Unsatisfactory blade sharpening	Worn wheels	Replace the wheels; Ask for technical assistance
The product tray doesn't slide	Guides are insufficiently lubricated	Lubricate
When the stop button (red or black button) is pressed, the machine does not stop	Defective electrical control circuit	Stop the machine, unplug from mains and ask for technical assistance
Unusual noise of transmission	Loosen belt	Adjust belt tension

DISMANTLING THE SLICER

These machines are made of the following elements:

- *Aluminium frame;*
- *Stainless steel fittings and others;*
- *Electrical parts and cords;*
- *Electrical motor;*
- *Plastic materials, etc.*

Whether dismantling is entrusted to third parties please note that disposal of the materials can only be carried out by duly authorized businesses.

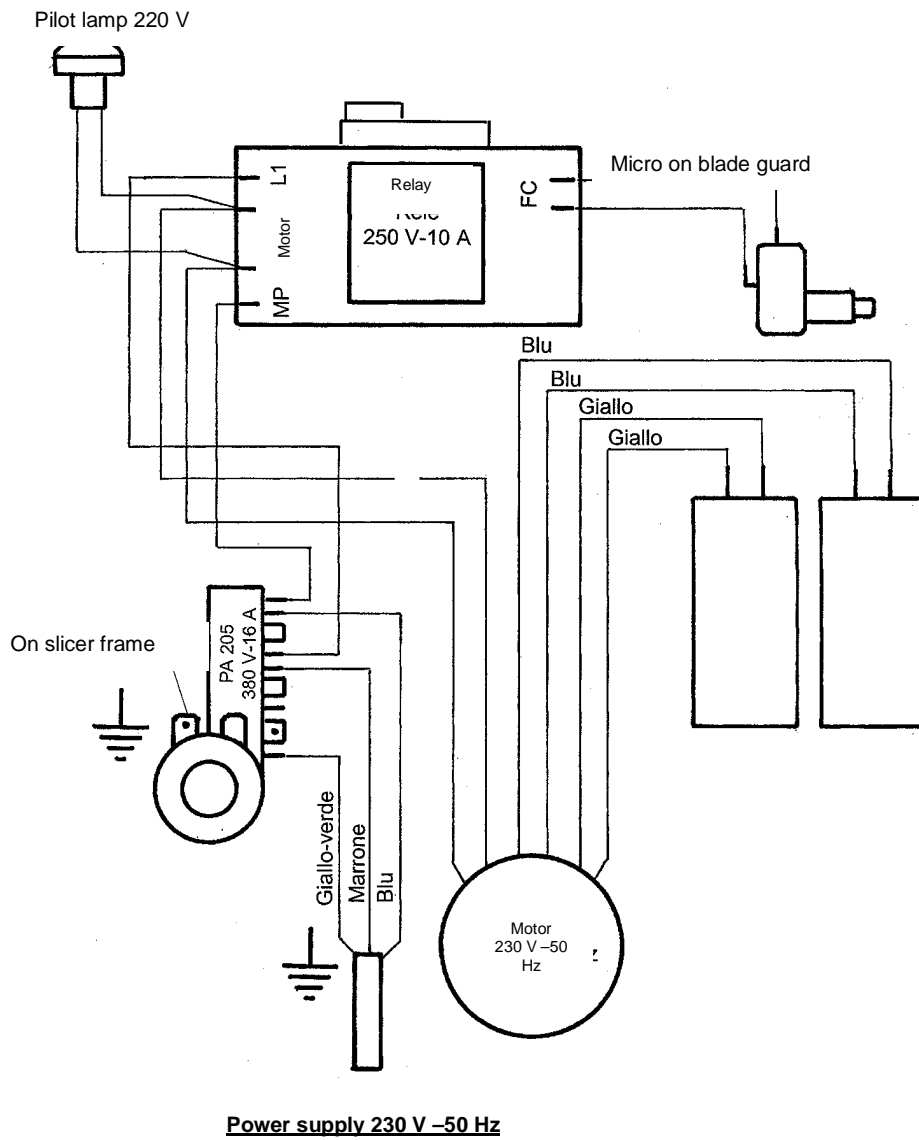
Whether dismantling done in-house it is necessary to separate materials according to their category, entrusting disposal skilled and authorised companies.

In any case, please comply to the current norms of your country.

WARNING: In any case, to remove the blade and dispose of it, you must contact the manufacturer or personnel duly authorized by the manufacturer.

NEVER DISPOSE OF WASTE IN AREAS WHERE ACCESS IS NOT DELIMITED BY BARRIERS AND FORBIDDEN BY WARNING SIGNS AS THIS WASTE REPRESENTS A SERIOUS DANGER FOR PEOPLE, ESPECIALLY FOR CHILDREN, AND ANIMALS. ANY RESPONSIBILITY ARISING OUT OF INCORRECT DISPOSAL FALLS ON THE OWNER.

ELECTRICAL DIAGRAM 97 FA



Legenda:
 Blu = Blue
 Giallo = Yellow
 Giallo-verde = yellow-green
 Marrone = Brown

C1 and C2 6,3 \square F for Mod. 350 -370
 C1 and C2 8 \square F for Mod. 300 -330