

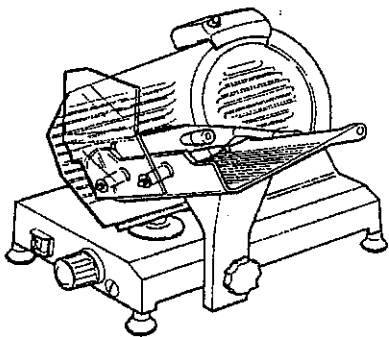


Operating and Maintenance Manual

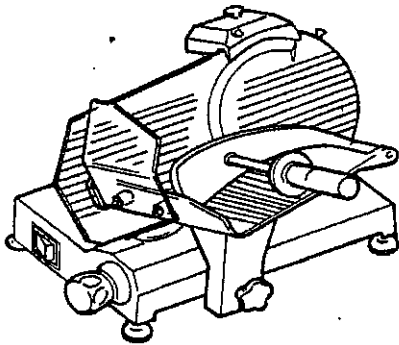
Slicers Topaz 195 / 220Al - Mirra 220Al / 250 - Gemma 300 / 330 - Selce 350

Manual de Instrucciones

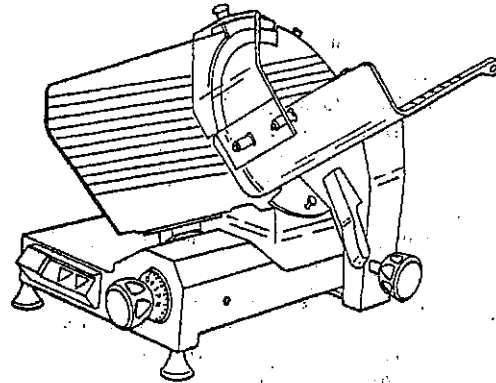
Cortadoras Topaz 195 / 220Al - Mirra 220Al / 250 - Gemma 300 / 330 - Selce 350



Topaz 220Al



Mirra 250



Gemma 300

- *This manual is meant to provide users with information on the slicer and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term.*
- *This manual is to be used by qualified and skilled people well informed about the use of the slicer and its periodical maintenance.*
- *Este manual quiere proveer el usuario con toda información sobre la cortadora, su características y informaciones sobre su uso y manutención para garantizar el mejor uso de este equipo y preservar su eficiencia.*
- *Este manual tiene que ser utilizado por personal calificado y bien informado sobre el uso y la manutención periódica de la cortadora.*
- *Si no entiende estas instrucciones, pregunte a su supervisor para explicaciones.*

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PLEASE READ CAREFULLY THE FOLLOWING INSTRUCTION
LEA ATENTAMENTE LA SIGUIENTES INSTRUCCIONES - SI NO LAS INTIENDE, PREGUNTE A SU SUPERVISOR

1.1 - GENERAL USE, MAINTANANCE AND SAFETY INSTRUCTION

- The slicer must be operated only by highly qualified people who are fully aware of the safety measures described in this manual. Is responsibility of the owner to ensure that the slicer is properly and safely used.
- Although the slicer is equipped with safety devices in the dangerous points, **KEEP HANDS CLEAR OF THE BLADE AND ALL MOVING PARTS**
- Before starting cleaning and maintenance, **ALWAYS UNPLUG THE SLICER.**
- Be particularly alert when protection devices are removed to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the power supply cords is absolutely necessary; a worn-out or damaged cord can expose users to great electric shock hazard.
- If the slicer doesn't work properly, don't use it and don't attempt to service it yourself;
- Do not use the slicer to cut frozen products, meat and fish with bones and any products other than foodstuffs.
- **Use the slicer only with the help of the pusher.**
- **Do not place yourself in dangerous position, the blade may cause serious injuries.**
- **Do not expose slicer to rain and moisture and do not keep it in places where electrical parts may enter in contact with water.**
- **Retain this instruction manual for future reference.**
- The manufacturer is not liable for slicer malfunction in the following cases:
 - ⇒ if the slicer has been tampered with by non-authorized personnel;
 - ⇒ if some parts have been substituted with non original spare parts;
 - ⇒ if the instructions contained in this manual are not followed **accurately**;
 - ⇒ if the slicer is not cleaned and oiled with the right products.

1.2 - SAFETY SYSTEMS INSTALLED IN THE SLICER

1.2.1 - mechanical safety system

The mechanical safety system of the slicer described in this manual includes (see 1.3.3):

- blade guard;
- cover;
- meat pusher;
- hand cover on product table;
- product table + finger protection.

1.2.2 - electrical safety systems

The safety system installed to protect users against electrical risks includes:

a micro-switch which stops the slicer in case the tie rod for blade guard is removed (see Fig. n° 1); the micro-switch prevents from restarting the slicer if the guard has not been set in the switch-off position. Even though slicers Topaz and Perla are provided with electrical and mechanical protections when the slicer is working and for maintenance and cleaning operations, there are still **RESIDUAL RISKS** that cannot be eliminated completely; these risks are mentioned in this manual under the title **WARNING**. The blade and other parts of the machine can cause serious cuts and injuries. Do not touch them without taking the proper measures shown in this manual.

1.3 - SPECIFICATIONS OF THE SLICER

1.3.1 - general description

Our company has designed and manufactured the slicers described in this manual to cut food products as sausages and meat in order to guarantee:

- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standards due to an accurate choice of materials and a smooth design of the slicer components which come into contact with products so as to obtain easy and total cleaning and easy disassembly;
- the greatest accuracy in cutting food products thanks to a cam mechanism;
- solidity and stability of components;
- the highest degree of noiselessness due to belt drive;
- great handiness.

1.3.2 - construction features

Our slicers are made of an aluminium alloy (Peraluman Mg5) treated by anodic oxidation. This procedure guarantees high hygienic standards of the parts interested by the cut and resistance to acids, salts and oxidation processes.

The blade is made of chromium plated steel 100Cr6; it is grinded and hardened to guarantee an accurate and sharp cut of products also after it has been resharpened. The other components of the slicer are made of ABS, LEXAN, PLEXIGLAS and stainless steel AISI 430 or 304.

1.3.3 - SLICER COMPONENTS

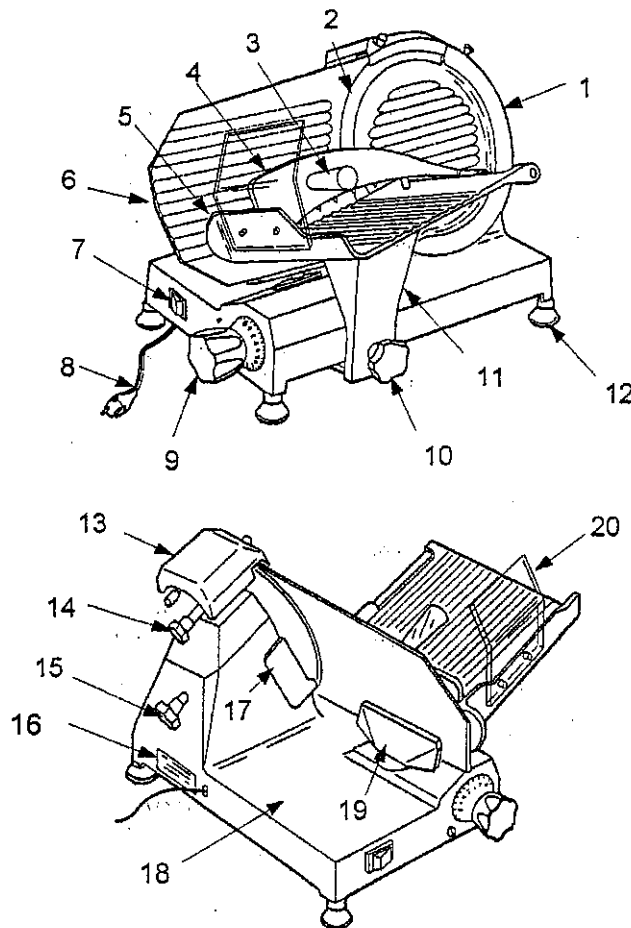


FIG. n°1 - General view of the slicer

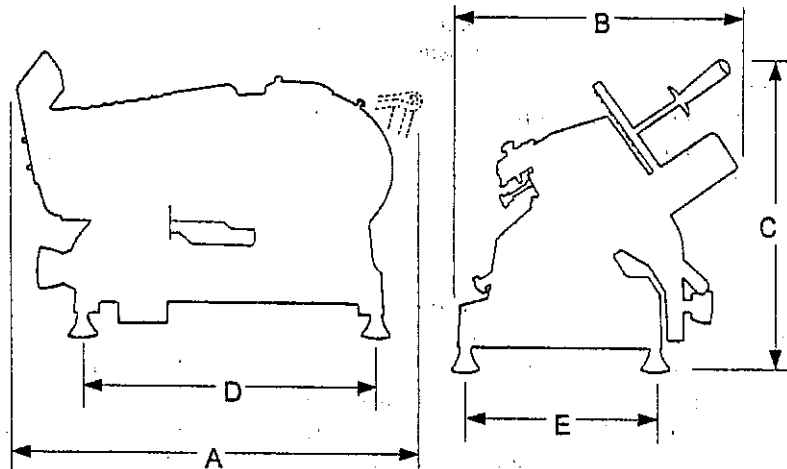
- 1 - Blade guard
- 2 - Blade
- 3 - Pusher knob
- 4 - Pusher
- 5 - Product table
- 6 - Thickness gauge plate
- 7 - Power switch
- 8 - Power supply cord
- 9 - Thickness control knob
- 10 - Carriage locking knob
- 11 - Stem
- 12 - Foot
- 13 - Sharpener
- 14 - Sharpener locking knob
- 15 - Blade guard locking knob
- 16 - Rating plate - serial number
- 17 - Slice Deflector
- 18 - Base
- 19 - Thickness gauge support
- 20 - Hand cover

P.S.: Your slicer may be different from the model shown (Mirra 250) - Pushbutton switch on Topaz and Mirra, rotary switch on Gemma and Selce. If your slicer has no built-in sharpener, parts 13 and 14 are not installed.

CHAP. 2 - TECHNICAL DATA

2.1 - SPECIFICATIONS

FIG. n°2 - Drawings of the overall dimensions



		Topaz 195	Topaz 220AI	Mirra 220AI	Mirra 250	Gemma 300	Gemma 330	Selce 350
Blade diameter	mm. in.	195 8	220 9	220 9	250 10	300 12	330 13	350 14
Length A	mm. in.	385 15 1/8	470 18 1/2	545 21 1/2	545 21 1/2	650 25 9/16	660 26	755 29 3/4
Width B	mm. in.	355 14	390 15 1/3	530 20 3/4	530 20 3/4	635 25	655 25 7/8	660 26
Height C	mm. in.	360 14 1/5	400 15 3/4	465 18 1/3	465 18 1/3	510 20	555 21 7/8	690 27 1/8
Interaxial distance between feet D.	mm. in.	310 12 1/5	376 14 3/4	395 15 1/2	395 15 1/2	480 18 7/8	480 18 7/8	550 21 3/4
Interaxial distance between feet E	mm. in.	220 9	247 9 3/4	245 9 1/2	245 9 1/2	330 13	330 13	375 14 3/4
Hopper size	mm. in.	185 x 165 7 1/4 x 6 1/2	197 x 216 7 3/4 x 8 1/2	230 x 235 9 x 9 1/4	230 x 235 9 x 9 1/4	300 x 240 12 x 9 1/2	300 x 240 12 x 9 1/2	320 x 285 12 1/2 x 11 1/4
Carriage travel	mm. in.	162 6 1/3	215 8 1/2	225 8 3/4	230 8 3/4	285 11 1/4	290 11 3/8	350 14
Cutting capacity	mm. in.	125 x 145 5 x 5 3/4	160 x 185 6 1/4 x 7 1/4	150 x 205 6 x 8	160 x 205 6 1/4 x 8	215 x 245 8 1/2 x 9 5/8	235 x 245 9 1/4 x 9 5/8	250 x 280
Cutting thickness	mm. in.	0 ÷ 12 0 ÷ 7/16	0 ÷ 12 0 ÷ 7/16	0 ÷ 13 0 ÷ 1/2	0 ÷ 13 0 ÷ 1/2	0 ÷ 14 0 ÷ 9/16	0 ÷ 14 0 ÷ 9/16	0 ÷ 14 0 ÷ 9/16
Blade revolution	rpm	300	300	300	300	300	300	300
Motor	W	110	125	125	125	210	210	290
Power supply	1 ph.	120V - 60Hz	120V - 60Hz	120V - 60Hz	120V - 60Hz	120V - 60Hz	120V - 60Hz	120V - 60Hz
Weight	Kg. Lbs.	10.5 23.1	13.5 17.6	17.5 38.5	18 39.5	31 68.2	32.5 71.5	43.5 95.7
Noise level	dB	≤ 65	≤ 65	≤ 60	≤ 60	≤ 60	≤ 60	≤ 60

CHAP. 3 - SUPPLY OF THE SLICER

3.1 - SLICER DELIVERY (see FIG. n°3)

Slicers are accurately packed and then delivered. Packing contains:

- a) a strong cardboard box which contains;
- b) the slicer;
- c) two cardboard filling grafts to keep machine stable;
- d) blade removal tool (for EU customers only);
- e) this manual;
- f) an oil phial;
- g) a CE conformity declaration (for EU customers only);
- h) a sharpener (only for slicers without built-in sharpener).

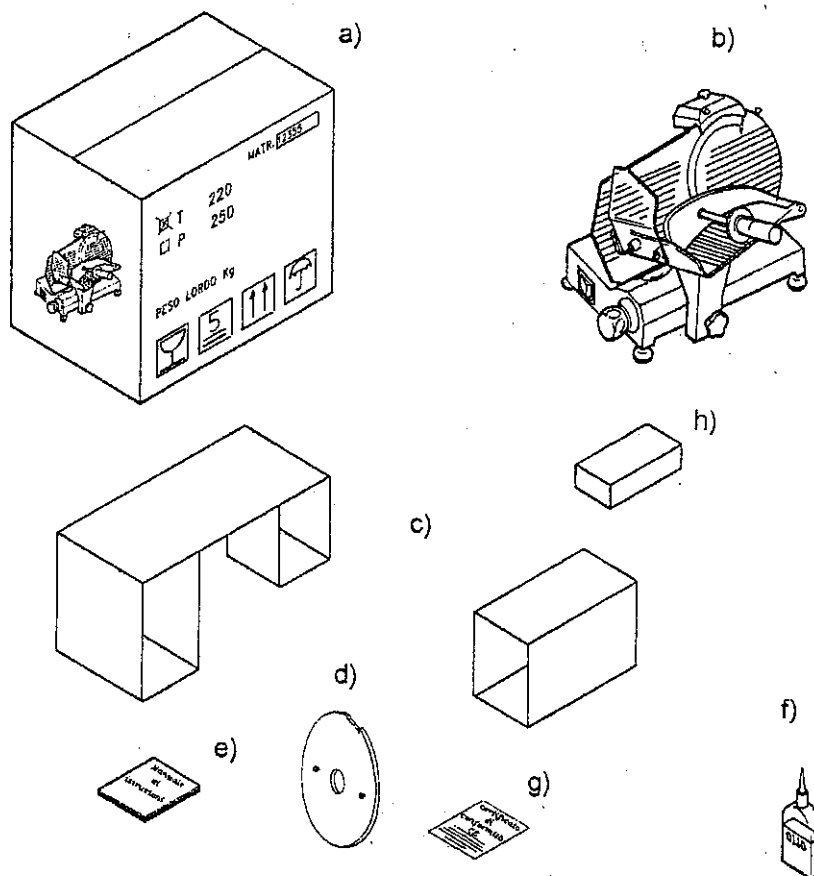


FIG. n°3 - Description of the package

3.2 - CHECK ON THE PACKAGE UPON ARRIVAL

If no external damage is evident on the package upon its arrival, open it and make sure that all the components are inside and that the machine has not suffered any damage (see FIG. n° 3). Plug in the power cord only after the slicer has been checked. If the package has suffered from rough handling, has bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled in within three days from the delivery date shown in the shipping documents. **Do not overturn the package!!** When the package is transported, make sure, the box is lifted by the 4 corners (parallel to the ground).

3.3 - PACKAGING DISPOSAL

Dispose of box and of the components of the packaging (cardboard box, pallets, plastic straps and polyurethane) in the proper manner, according to federal, state, and local regulations, if any.

CHAP. 4 - INSTALLATION

4.1 - SETTING UP OF THE SLICER

Slicer must be installed upon a working table suitable for the slicer overall dimensions shown in *Table 1-2* (according to the model); therefore it must be adequately large, well levelled, dry, smooth, resistant, stable and well lit. The slicer should be placed at a height of 80 cm. / 30 in. from the ground. Moreover machine must be installed in a room with max. 75% not saline humidity at a temperature between 5°C / 40°F and 35°C / 95°F ; that is to say in a place that does not provoke the slicer failure.

4.2 - ELECTRIC CONNECTION

4.2.1 - motor specifications

The slicer is equipped with a SJT AWG 14 power supply cord 1.5 m / 4.3 ft long. Connect the slicer with a 120 Volt - 60 Herz electric circuit. Check that the earthing is fully operational. Moreover check that technical data described in the rating plate - serial number (*FIG. n°4*) correspond to the features shown in the consignment and delivery note.

Mod. _____	_____
Motr. _____	Watt. _____
_____ H.p. _____	A. _____ Hz. _____
○ _____	~ Volts. _____ Kg. ○ _____
Anno _____	_____

FIG. n°4 - Rating plate - serial number

4.3 - TESTING PRIOR TO OPERATION

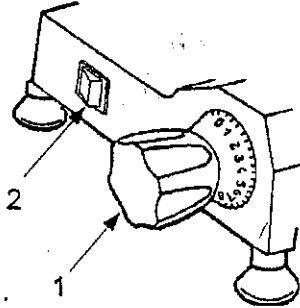
Before testing the slicer check that the meat hopper is blocked and then try the functioning according to the following procedure:

1. Adjust the switch to the "I" switch-on position and then to the "0" switch-off position (see *FIG. n°5*);
2. Check the sliding of the product table and meat pusher;
3. Check the functioning and adjustment of the plate through the thickness control knob;
4. Check the functioning of the sharpener;
5. Check that the slicer switches off by unscrewing the blade tightener knob (only for slicers with blade guard microswitch).

CHAP. 5 - OPERATING OF THE SLICER

5.1 - CONTROLS

Controls are placed on the left hand side of the base as shown in the picture above. Gemma and Selce Slicers have a rotary switch



1. Thickness control knob to adjust the cutting thickness.
2. The switch can be adjusted to two settings:
 - a) switch-on setting (1), b) switch-off setting (0).

FIG. n°5 - Position of controls

5.2 - LOADING AND SLICING OF PRODUCTS

WARNING: Products to be cut must be loaded on the product table only when the thickness control knob is set to the "0" position **Pay attention to blade and sharp edges.**

The procedure is as follows:

1. once the product has been placed onto the product table and placed against the plate, stop it with the pusher;
2. adjust the thickness control knob so as to obtain the desired cutting thickness;

to avoid accidents, the person who is cutting has to face the machine and stand correctly: put the right hand on the pusher, and then the left one beside the deflector (**do not touch the blade**); the body must be perpendicular to the working surface (see FIG. n°6a),

3. WARNING: Pay maximum attention: no parts of your body should enter in contact with the blade (see FIG. n°7b) because of the risk of serious injuries; **KEEP HAIR AND LOOSE CLOTHING CLEAR OF ALL MOVING PARTS.**

4. push the switch-on button "1";
5. smoothly push the carriage (product table + pusher + stem) back and forth, without exerting pressure on foodstuffs with the pusher since the same pusher will feed the product toward the knife due to gravity force. The blade will easily cut foodstuffs and slices will be guided by the deflector onto the collecting plate (see FIG. n°7);
6. do not operate the slicer without product;
7. once product has been cut, set the thickness control knob on the "0" position and switch off the machine by setting the switch to the "0" position;
8. sharpen the blade as soon as slices show a rough or frayed surface and the cutting becomes difficult (see 5.3).

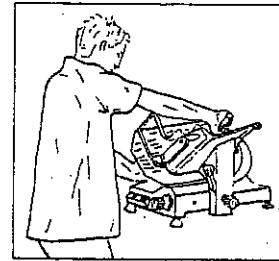


FIG. n°6a - Right position

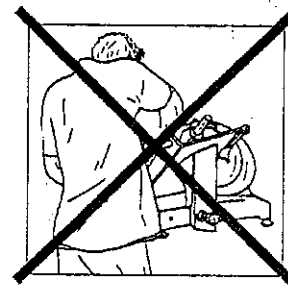


FIG. n°6b - Wrong position

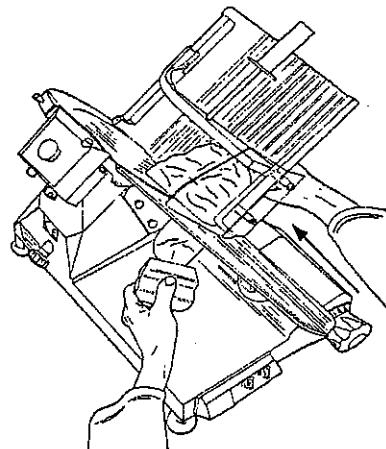


FIG. n°7 - Meat cut

5.3 - SHARPENING OF BLADE (see FIG. n°9a-b-c)

5.3.1 - Blade sharpening of slicer without built-in sharpener.

WARNING: SHARPENING OPERATION WILL EXPOSE KNIFE.
Before proceeding with blade sharpening, remain alert to the **RESIDUAL RISKS** (see §1.2.2) that refer to the hazard of serious injuries if the instructions below are not followed.

The blade must be sharpened periodically (at least once a day when you use it) and as soon as the blade becomes blunt; it is necessary to follow detailed instructions.

If the sharpener is not built-in (it must be assembled on the product table when sharpening is required and then disassembled and put apart) instructions are as follows (see FIG. n° 8a-b-c - Use of the sharpener):

1. **TURN OFF AND UNPLUG THE MACHINE** and clean the blade accurately with denaturated alcohol.
2. Adjust the thickness control knob by turning it anti-clockwise to place the gauge plate to a fully closed position.
3. Take the sharpener out of its box, unscrew the small knob (1) and insert the threaded shaft (2) into the hole on the product table so that the two sharpening stones face the blade; slightly press with a finger the sharpening stone knob (3) of the lower mole to facilitate the movement. The lower stone must be inserted with about half of its diameter between the blade, upon which it leans, and the thickness gauge plate.
4. Push the switch while keeping steady the product table and then adjust the sharpener to the position described above by means of the locking knob (4) on the stem.
5. Let the blade rotate for 30/40 sec. to produce burr then push the deburring stone knob (5) (see FIG. n° 8c) for 3/4 sec.; it will remove the burr and guarantee a perfect cutting edge. It is recommended not to pushing the knob too long to prevent the dangerous twisting of the blade cutting edge.
6. Once the sharpening has been completed, unscrew the sharpener, turn the thickness gauge to "0" position, switch the slicer off and clean the two moles (see the cleaning of the sharpener par. 6.2.3).

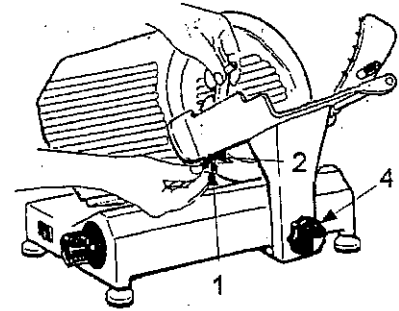


FIG. n° 8a

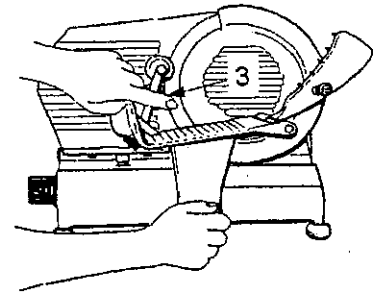


FIG. n° 8b

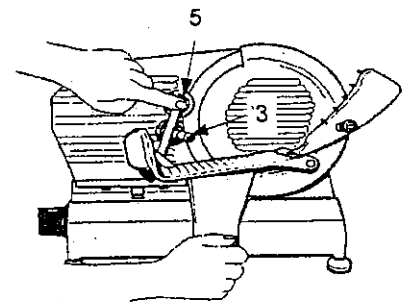


FIG. n° 8c

5.3.2 - Blade sharpening of slicer with built-in sharpener

WARNING: SHARPENING OPERATION WILL EXPOSE KNIFE. Before proceeding with blade sharpening, remain alert to the **RESIDUAL RISKS** (see §1.2.2) that refer to the hazard of serious injuries if the instructions below are not followed.

The blade must be sharpened periodically (at least once a day when you use it) and as soon as the blade becomes blunt; it is necessary to follow detailed instructions.

If the slicer is equipped with a built-in sharpener instructions are as follows (see FIG. n° 9a-b-c - Use of the built-in sharpener):

1. TURN OFF AND UNPLUG THE MACHINE and clean the blade accurately with denaturated alcohol.
2. Loose the sharpener locking knob (1), lift the sharpener (2) up to the locking position (a) and let it rotate 180° (b).
3. Then let it move up to the travel end (c) so that the blade is positioned between the two sharpening stones. Relock the knob (1).
4. Switch on the slicer by pushing the switch.
5. Push the sharpening stone button (3), let the blade rotate against the grinding mole for 30/40 sec. to produce burr on the blade edge.
6. Push sharpening and deburring buttons (3 and 4) simultaneously for 3/4 seconds and then leave them simultaneously.
7. NOTE: Do not carry out this operation for more than a few seconds, as mentioned above, in order to prevent the dangerous twistings of the blade cutting edge.
8. It is recommended to clean the sharpening stones after the sharpening procedure (see sharpener cleaning § 6.2.3).
9. Once the sharpening has been completed, set the slicer to its original position with the reverse procedure and switch it off.

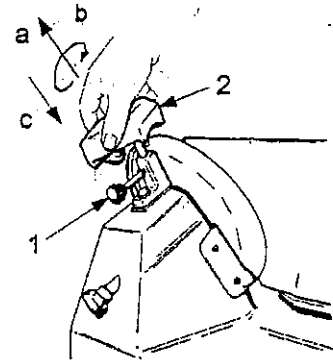


FIG. n° 9a

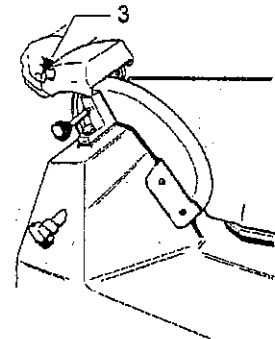


FIG. n° 9b

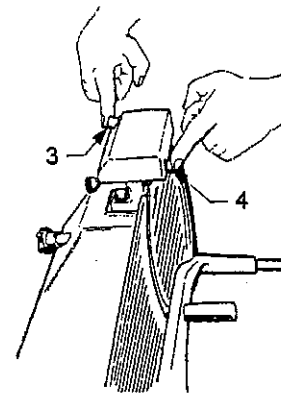


FIG. n° 9c

CHAP. 6 - CLEANING AND MAINTENANCE

6.1 - GENERAL FEATURES

The slicer cleaning must be carried out at least once a day or more frequently, if necessary.

- Cleaning must be extremely accurate for those parts of the slicer which are directly or indirectly in contact with foodstuffs.
- The slicer **MUST NOT BE CLEANED WITH WATER-CLEANSER AND HIGH PRESSURE JETS OF WATER, IN DISHWASHERS OR SINKS** but with a damp cloth, water and neutral detergent. **Do not use detergents other than neutrals.** Tools, brushes and other devices are likely to damage the slicer surface. **DO NOT USE THEM.** Machine must not enter in contact with water.

Before carrying out any cleaning operation it is necessary to:

- 1) unplug the slicer to isolate it from the rest of the electric circuit;
- 2) set the thickness control knob to the "0" position to completely close the gauge plate;

WARNING: Pay attention to residual risks due to cutting and/or sharp edges.

6.2 - SLICER CLEANING PROCEDURE

6.2.1 - product table cleaning (see FIG. n°10)

The carriage (product table + pusher + stem) is easily removable:

- turn the thickness control knob to the "0" position (1);
- unscrew the locking knob (2), placed underneath, slide the carriage laterally (a).
- once the carriage has been removed, the meat hopper can be accurately cleaned with hot water and neutral detergent (PH 7). **DO NOT CLEAN IN DISHWASHER.**

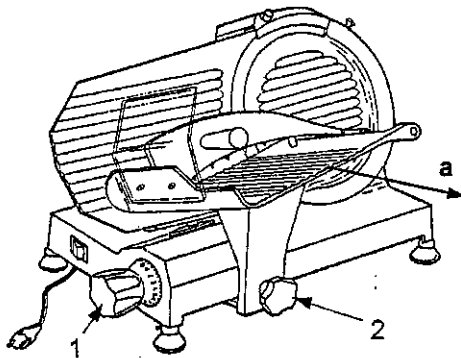


FIG. n° 10 - Release of the carriage

6.2.2 - Blade and blade guard cleaning

THIS OPERATION WILL EXPOSE THE BLADE. Unscrew the knob of the tie screw (1) (see FIG. n° 11) so as to release the blade guard (2).

WARNING: The blade cleaning must always be carried out with **METAL GLOVES (3)** using a damp cloth. To do that disassemble the blade cover (see FIG. n° 11).

N.B.: The blade guard must be cleaned accurately with hot water and neutral detergent. **DO NOT CLEAN IT IN DISHWASHER**

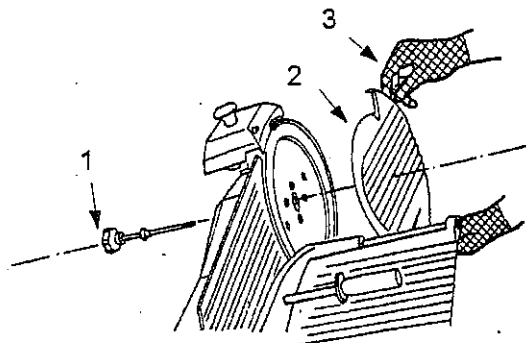


FIG. n°12 - Release of the blade guard

6.2.3 - sharpener cleaning

After using the sharpener, check if the stones are clean. If not, clean them. The sharpener cleaning is carried out by rubbing the sharpening stones with a soft brush dampened in alcohol. **NEVER WASH THE SHARPENER IN DISHWASER.**

If the slicer has a built-in sharpener, the stones must be placed in the safety position to be cleaned, which means that they must be turned towards the side opposite to the blade.

PAY PARTICULAR ATTENTION DURING THIS OPERATION AS THE BLADE IS EXPOSED.

6.2.4 - deflector cleaning

The two screws (a) locking the deflector must be unscrewed to remove it (see FIG. n°13).

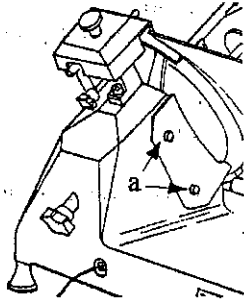


FIG. n° 12 - View of the deflector

Now clean the deflector with hot water and neutral detergent.

6.3 - LUBRICATION OF SLIDING GUIDES

From time to time pour some oil drops (from the oil phial provided with the slicer) onto the round bar along which the carriage slides back and forth; this operation can be carried out through the hole (OIL) next to the thickness control knob. If your machine is not provided with the hole (OIL), just pour few drops of oil on the sliding guides.

CHAP. 7 - SERVICE

7.1 - GENERAL FEATURES

IMPORTANT: DO NOT ATTEMPT TO SERVICE THE SLICER YOURSELF. ALWAYS REFER ALL SERVICING TO QUALIFIED PERSONNEL ONLY

7.2 - BELT

The belt is not to be adjusted. Generally it must be replaced after 3/4 years;

7.3 - FEET

Feet may deteriorate and lose elasticity thus reducing the stability of the slicer. In this case they must be replaced.

7.4 - POWER SUPPLY CORD

Periodically check whether the power supply cord is worn-out and, if this is the case, have it changed. **NEVER USE THE SLICER IF THE CORD IS WORN-OUT BECAUSE OF THE DANGER OF ELECTRICAL SHOCKS**

7.5 - BLADE

Have the blade replaced when it is 10 mm / 1/3 in shorter than its original diameter.

7.6 - SHARPENING STONES

Check that the grinding moles retain their abrasive property during sharpening operations. On the contrary, they must be replaced not to damage the blade;

CHAP. 8 - MACHINE DISPOSAL

8.1 - PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it again: **disconnect it from mains and eliminate the electrical connections**

8.2 - MACHINE DISPOSAL

Dispose of it in the proper way. Make sure that federal, state or local regulations have no particular requirements regarding the disposal of such equipment.

CHAP. 9 - TROUBLESHOOTING

These are the normal problems that may occur when using a slicer. If your slicer is not working properly, check out the following suggestions. Should the problem not be solved, contact a qualified servicing center. **IMPORTANT: DO NOT ATTEMPT TO SERVICE THE SLICER YOURSELF. ALWAYS REFER ALL SERVICING TO QUALIFIED PERSONNEL ONLY**

PROBLEM	SOLUTION
The slicer does not switch on:	1- Control if your getting electrical power from the outlet, that the power supply cord is plugged in and that the switch is in the ON position. 2-Check if the blade guard locking knob is completely fastened
The slicer does not cut properly:	1-The product is not positioned correctly or held securely to the product table. 2-Your pushing the product too much toward the blade. 3-The knife is not sharp. Remember to sharpen it at least once a day when you use it. 4-Some slicer component could be loose. Tighten it. 5-Slicer components are dirty or greasy. Clean the slicer following the instructions inclosed in this manual 6-The blade is not perfectly round due to hits or has shortened too much and need to be replaced.
The carriage does not slide properly:	1-Pour few drops of oil on the sliding guides or in the OIL hole
The slicer is noisy:	1-Make sure that all the components of the machines are securely tightened
The sharpening stones do not sharpen properly:	1-Check out for dirt on the sharpening stones. 2-Grinding stones are worn, cracked or chipped. Have them replaced

For all other problems or should you not be sure how to carry our an operation, contact your dealer or service personnel.

SLICER SERVICE MANUAL - TROUBLESHOOTING
(To be used only by trained service specialists)

BELT

THE BELT SLIPS

REASON: Pulley and belt are dirty.

SOLUTION: remove the belt and clean it. Also clean the pulley. To remove the belt, remove first the blade and the blade guard, then loosen the screws tightening the motor. Some slicers have an hole beneath the blade that allows the insertion of a screwdriver to push out the bar that secures the motor to the body of the slicer. Remove the belt from the front. Slicer Gemma features a plastic cover beneath the blade. Remove it carefully to avoid breaking it. After the belt is removed, clean the pulley. While inserting the new belt, make sure it is parallel to the pulley and to the motor. Note that the motor does not line up to its original position once you insert the bar that secures it to the body and tighten the screws. Before doing that, adjust the motor position.

REASON: The belt is worn.

SOLUZIONE: Replace it following the above procedure.

BLADE

THE BLADE DOES NOT SLICE

REASON: the blade is not sharp.

SOLUTION: sharpen the blade making sure to clean it thoroughly before sharpening it. See also paragraph regarding sharpening stones.

THE BLADE STOPS

REASON: the belt is dirty or worn out and slips.

SOLUTION: clean the belt or replace it.

REASON: the belt is not sharp or is dirty and stops when cutting the products.

SOLUTION: clean and sharpen the blade.

SCREWS SECURING BLADE CANNOT BE REMOVED

REASON: the screws have rusted.

SOLUTION: remove them with a impact driver.

BLADE GUARD

BLADE GUARD AND BLADE ARE NOT ALIGNED

REASON: the blade guard was replaced.

SOLUTION: with a plastic hammer cautiously hit the parts that are jutting out .

BLADE GUARD MICROSWITCH

THE MICROSWITCH DOES NOT STOP THE SLICER

REASON: the microswitch has broken

SOLUTION: unscrew the two wires coming out of the microswitch and connected to the terminal and with a tester make sure that there is power supply going through. After unscrewing the blade fastener knob and hearing a click there should not be power on the circuits.

CARRIAGE

THE CARRIAGE DOES NOT SLIDE SMOOTHLY

REASON: The oil on the slide bar has dried.

SOLUTION: clean the slide bar with alcohol and oil it again.

THE CARRIAGE SLIDES ERRATICALLY

REASON: the slide bar is bent. No slide bar is perfectly straight and for this reason a slightly irregular slide is normal.

SOLUTION: oil the slide bar and adjust the stud bolt or the brass screw that connects the carriage to the sliding carriage base. Remember that once the carriage is loaded, this problem should disappear

THE CARRIAGE VIBRATES

REASON: the slide bar is bent.

SOLUTION: oil the slide bar and adjust the stud bolt or the brass screw that connects the carriage to the sliding carriage base. Remember that once the carriage is loaded, this problem should disappear.

ELECTRICAL COMPONENTS

THE SLICER DOES NOT TURN ON

REASON: electrical problems

SOLUTION: if the slicer does not turn on, you have to check the different electrical components following this order:

1) **Electrical Input:** check that the plug is in the socket and that there is electrical power in the socket.

ALWAYS UNPLUG SLICER BEFORE INSPECTING IT.

2) **Power supply cord:** make sure it is not damaged. If it is not damaged, with a tester make sure you have power supply reaching the motor. Take white and black wires from plug and with a tester make sure that there is power supply going through. If the tester detects there is power, check the switch.

3) **Switch:** connect the tester wires to the two contacts the power supply cord is connected to, if there is power, check the capacitor.

4) **Capacitor:** remove the white wires from the capacitor and with a tester make sure there is power. If there is power, check motor.

5) **Motor:** connect the two black wires coming out from the motor to the tester, if there is power check blade guard microswitch. Also make sure that the motor is not burnt. If the motor has burnt out the white plastic griddle has turned black or melted.

6) **Blade guard microswitch** (see also paragraph MICROSWITCH): with the tester make sure that the terminal is receiving power supply. Also make sure that the switch is pressed down.

GAUGE PLATE

THE GAUGE PLATE IS LOOSE

REASON: the screws that secure it are loose

SOLUTION: tighten the small screw beneath the gauge plate (on Mirra slicers the screw is replaced by a brass). Make sure you don't tighten too much the screw. This may cause the gauge plate to be too hard to adjust or to move erratically.

THE GAUGE PLATE MOVE ERRATICALLY WHILE ADJUSTING THE CUT THICKNESS

See paragraph "The gauge plate is shaky"

THE GAUGE PLATE IS BENT

REASON: the gauge plate was hit.

SOLUTION: if the gauge plate is slightly bent, you may solve the problem by simply adjusting the feet. If the gauge plate is bent but still parallel to the blade (i.e. it leans forward or backward), loosen the two screws beneath the gauge plate, adjust it and tighten the screws. If the gauge plate is not parallel to the blade, straighten it cautiously by hammering it.

MOTOR

THE MOTOR IS NOISY (see also THE PULLEY IS NOISY)

REASON: malfunctioning of the ball bearings.

SOLUTION: replace the ball bearings. Anyway this solution implies a long and complicated procedure. It is much more simple to replace the motor. Before doing that, make sure the noise is not coming from the pulley. Turn on the motor after removing the belt. If noise originates from the motor, you only have to replace it.

PULLEY

THE PULLEY IS NOISY (see also THE MOTOR IS NOISY)

REASON: malfunctioning of the ball bearings.

SOLUTION: replace the pulley. Before doing that, make sure that the noise is not coming from the motor.

PUSHER

THE PUSHER DOES NOT SLIDE SMOOTHLY

See "The carriage does not ride smoothly". Oil the brasses (only on Mirra slicers).

THE PUSHER BRASSES ARE LOOSE

REASON: the oil has dried out.

SOLUTION: oil them.

Gravity feed SLICERS

Operating and cleaning instructions

DIRECTIONS FOR USE.

Before connecting machine to electricity make sure that the main voltage corresponds to that required. The machine is provided with an ON/OFF switch.

- 1 Install machine in required position with ON/OFF switch facing towards operator.
- 2 Ensure machine is level.
- 3 Insert plug into socket and switch on at mains.
- 4 Switch machine on.
- 5 Set the desired thickness of cut by rotating the graduated knob near the switch.
- 6 Place the food on the sliding carriage and keep it firm with the special spiked hand grip.
- 7 Push the carriage and let it smoothly advance towards the blade while, at the same time, holding pressure against the shield. The food will easily be cut by the blade and, guided by the slice deflector will detach and fall on the tray.

It is not recommended that the slicer be run continuously for more than 15 minutes, in order to prevent overheating of the motor. Operation can be resumed after a short interval.

CLEANING & BLADE SHARPENING.

Clean machine and sharpen blade frequently. Use only HOT WATER or DENATURED ALCOHOL. DO NOT USE ABRASIVES OR DETERGENTS. After cleaning WIPE DRY and then WIPE OVER with WHITE OIL.

To sharpen blade and clean machine follow instructions below.

BLADE SHARPENING.

Sharpen the blade weekly as part of the general cleaning procedure. To sharpen the blade:

- 1 REMOVE PLUG FROM WALL SOCKET.
- 2 Remove blade cover by unscrewing knob located behind the blade and removing blade retaining rod.

- 3 Carefully clean blade with denatured alcohol in order to remove any trace of grease.
- 4 Replace blade cover.
- 5 Lift up sharpener unit, rotate by 180° and aligning the grinding wheels across the blade, then lock into position.
- 6 Switch machine on and with machine running, press in sharpening button (on back of sharpener unit) to bring sharpening wheel into contact with the blade.
- 7 Let machine run for 40 to 50 seconds then stop by switching off.
- 8 Switch machine on again and with machine running, simultaneously press in sharpening button to bring both wheels into contact with the blade.
- 9 Let machine run for 2 seconds then stop it by switching off. DO NOT EXCEED THE PRESCRIBED TIMES, IN ORDER TO AVOID TWISTING THE CUTTING EDGE.
- 10 After sharpening, clean the grinding wheels with a brush dampened with alcohol.
- 11 This operation completed, bring back the sharpener to the initial position.
- 12 Clean machine – see CLEANING.

CLEANING.

To clean machine:

- 1 REMOVE PLUG FROM WALL SOCKET.
- 2 Set thickness adjuster to zero.
- 3 Remove blade cover.
- 4 Carefully clean the blade and blade cover with hot water or denatured alcohol.
- 5 Lubricate with some drops of white oil in the hole at the center of the blade.
- 6 Remove food carriage by unscrewing wheel under carriage and clean with hot water or denatured alcohol.
- 7 Reassemble blade cover and food carriage.

We also recommend that the carriage slider bar be lubricated weekly following instructions below: lift up slicer and lubricate bar with white oil.

NOTICE TO ALL EMPLOYEES.

This slicing machine is DANGEROUS and must not be used or cleaned without permission. NEVER TRY TO OPERATE IT WHILE ANY GUARD IS REMOVED.

USE:

You may not use it unless you have been thoroughly trained or are being trained under supervision.

CLEANING:

You may not clean it unless you are at least 18 years of age and have been thoroughly trained or are being trained under supervision. DISCONNECT MAIN SUPPLY BEFORE CLEANING. REPLACE GUARDS BEFORE RE-CONNECTING TO ELECTRICITY. DO NOT RELY ON THE SWITCH ON THE MACHINE BUT DISCONNECT BY REMOVING PLUG FROM WALL SOCKET.