



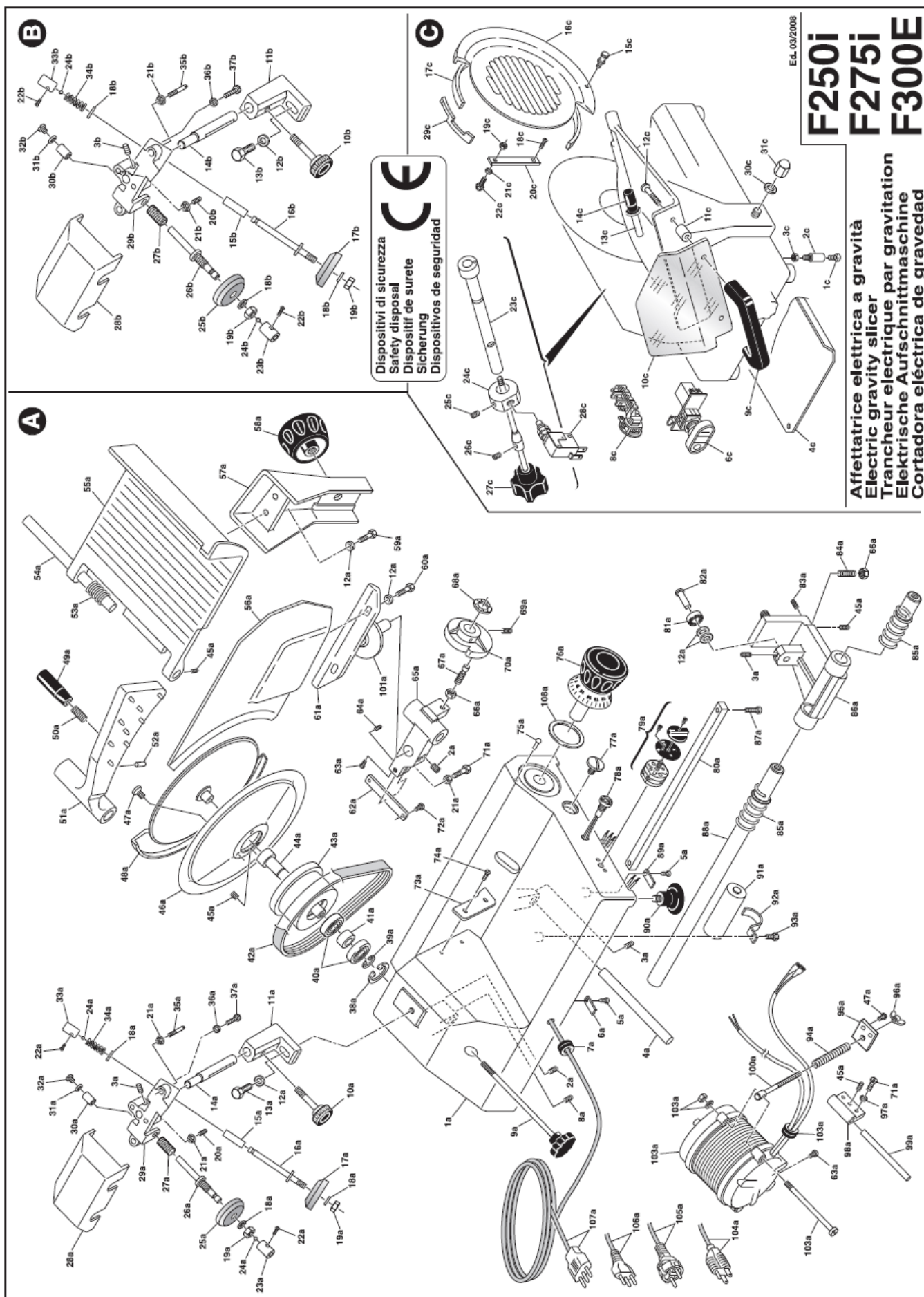
PIZZA AND CATERING EQUIPMENT PROFESSIONALS

## Parts Manual & Instruction Manual



### LLK250HDES Slicer





Location	Description	LLK		Location	Description	LLK
	BLADE REMOVAL TOOL	F01.063				
A1	CASING	F01.456		A81	BEARING	F01.308
A2	GRUB SCREW	F01.218		A82	PIN	F01.464
A3	GRUB SCREW	F01.218		A83	GRUBSCREW	F01.454
A4	PIN	F01.442		A84	SPACER	F01.216
A5	SELF TAPPING SCREW	F01.431		A85	SPRING	F01.235
A6	STOP PLATE	F01.432		A86	GRUBSCREW	F01.465
A8	GRUB SCREW	F01.218		A87	BOLT	F01.195
A9	TIE ROD	F01.208		A88	ROUND BAR	F01.440
A10	THE ROD FOR GRINDER UNIT	F01.236		A89	STOP PLATE	F01.432
A11	GRINDER SUPPORT	F01.371		A90	FOOT FOR SLICER	F01.181
A12	WASHER	F01.335		A91	CONDENSER/CAPACITATOR	F01.165
A13	SCREW	F01.209		A92	CONDENSOR/CAPACITOR CLAMP	F01.466
A14	GRINDER SUPPORT RAIL	F01.185		A93	BOLT	F01.195
A15	WASHER	F01.452		A94	SPRING	F01.235
A16	SHARPENING PIN	F01.427		A95	ENGINE PLATE	F01.445
A17	BURRSTONE	F01.014		A96	NUT WITH WINGS	F01.444
A18	WASHER	F01.335		A97	WASHER	F01.335
A19	NUT	F01.425		A99	MOTOR PIN	F01.241
A20	GRUBSCREW	F01.218		A100	MOTOR TIE	F01.446
A21	NUT	F01.425		A103	MOTOR	F01.074
A22	SCREW	F01.331		B3	GRUBSCREW	F01.218
A23	SHARPENER PUSH BUTTON	F01.332		B10	HANDLE	F01.219
A24	BALL BEARING	F01.353		B11	GRINDER SUPPORT	F01.371
A25	GRINDSTONE	F01.013		B12	WASHER	F01.210
A26	SHARPENING PIN	F01.427		B13	SCREW	F01.209
A27	SPRING	F01.235		B14	GRINDER SUPPORT RAIL	F01.185
A28	GRINDER COVER	F01.457		B15	SPACER	F01.452
A29	BODY	F01.453		B16	SHARPENING PIN	F01.427
A30	SPACER	F01.452		B17	GRINDSTONE	F01.013
A31	WASHER	F01.335		B18	WASHER	F01.210
A32	BOLT	F01.195		B19	NUT	F01.425
A33	SHARPENER PUSH BUTTON	F01.332		B20	GRUBSCREW	F01.218
A34	SPRING	F01.235		B21	NUT	F01.425
A35	GRUB SCREW	F01.454		B22	SCREW	F01.331
A36	WASHER	F01.335		B23	SHARPENER PUSH BUTTON	F01.332
A37	BOLT	F01.195		B24	BALL BEARING	F01.353
A38	CIRCLIP	F01.435		B25	BURRSTONE	F01.013
A39	CIRCLIP	F01.435		B26	BURRSTONE BAR	F01.427
A40	BEARING	F01.308		B27	SPRING	F01.235

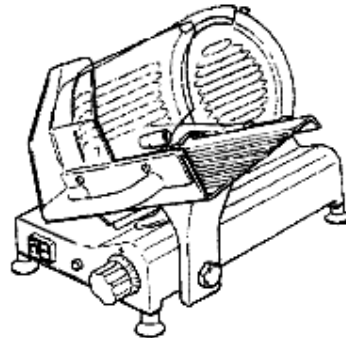
Location	Description	LLK		Location	Description	LLK
A41	SPACER	F01.458		B28	GRINDER COVER	F01.449
A42	BELT	F01.184A		B29	BODY	F01.453
A43	PULLY ASSEMBLY	F01.038		B30	SPACER	F01.452
A44	THREADED SPINDLE	F01.419		B31	WASHER	F01.210
A45	GRUBSCREW	F01.218		B32	BOLT	F01.195
A46	BLADE	F01.201		B33	SHARPENER PUSH BUTTON	F01.332
A47	SCREW	F01.171		B34	SPRING	F01.235
A48	BLADE GUARD	F01.005		B35	SCREWED ROD	F01.118B
A49	FOOD HOLDER KNOB	F01.400		B36	WASHER	F01.210
A50	SCREWED ROD	F01.118B		B37	BOLT	F01.195
A51	HOPPER PRESS ARM	F01.170		C1	BOLT	F01.195
A52	SPACER	F01.216		C2	SPACER FOR FEET	F01.197
A53	SPRING	F01.235		C3	NUT	F01.425
A54	MEAT CLAMP CARRIER	F01.215		C4	BASE PLATE	F01.368
A55	HOPPER	F01.459		C6	PCB BOARD COMPLETE WITH ON/OFF SWITCH	F01.158
A56	FENCE PLATE	F01.460		C8	CLAMPING	F01.448
A57	HOPPER CLAMP	F01.461		C9	HOPPER HANDLE ALL MODELS	F01.098
A58	HOPPER CLAMP KNOB	F01.021		C10	HOPPER GUARD	F01.043A
A59	SCREW	F01.209		C11	SPACER	F01.467
A60	SCREW	F01.209		C12	BOLT	F01.195
A61	FENCE PLATE SUPPORT METAL	F01.462		C13	COVER (SPACER)	F01.118A
A62	SMALL GROUP PLATE	F01.439		C14	HANDLE	F01.098
A63	BOLT	F01.195		C15	BLADE SCREW	F01.260
A64	GRUBSCREW	F01.218		C16	BLADE GUARD	F01.004
A65	CAM PIN SLIDER	F01.463		C17	RING	F01.406
A66	NUT	F01.425		C18	BOLT	F01.195
A67	GRUBSCREW	F01.451		C19	NUT	F01.425
A68	WASHER	F01.335		C21	WASHER	F01.350
A69	GRUBSCREW	F01.218		C22	BOLT	F01.195
A70	CAM	F01.408		C23	THREADED SPINDLE	F01.419
A71	SCREW	F01.209		C24	SUPPORT	F01.468
A72	BOLT	F01.195		C25	GRUBSCREW	F01.218
A73	BLADE SCRAPER REAR MEAT DELFECTOR	F01.044A		C26	GRUBSCREW	F01.218
A74	BOLT	F01.195		C27	HOPPER CLAMP KNOB	F01.020
A75	BOLT	F01.430		C28	MICRO SWITCH ALL MODELS	F01.190
A76	THICKNESS INDICATOR KNOB	F01.019		C29	GRINDER UNIT RAIL	F01.178
A77	CHROME SCREW	F01.313		C30	WASHER	F01.350
A80	CARRIAGE SLIDE BAR	F01.293		C31	NUT	F01.425

## **GRAVITY SLICERS**

**F 195**

**S 220**

**F250 ES**



**S 220 AF**

**F 250 E**

**F 250 I**

**F 250 TSV**

**F 275 E**

**F 275 I**

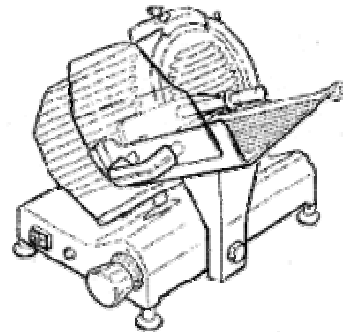
**F 300 E**

**F 300 CL**

**F 300 I**

**F 330 I**

**F 350 I**



### **NOTES FOR THE USER**

This manual consists of 28 pages as follows:

- Title page with notes for the user (back side not printed);
- Contents, page 1;
- Page 2 to page 25 carrying progressive numeration (back of page 25 not printed).

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## FOREWORD

### SCOPE OF THIS MANUAL

This manual contains all the necessary information to install, use and service the gravity slicers for food (please see models in paragraph "Technical Description"). 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 machine were designed and built to slice foodstuff in compliance to 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.
- 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, except for the F 195 model for which operating time must not exceed 15 minutes to avoid motor overheating. After a period of rest, operation can be resumed.



## 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.*

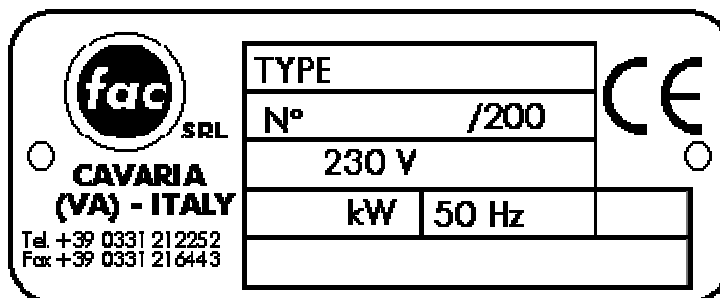
## PLATES – CONFORMITY MARKS

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 data and the CE mark are 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 tilted 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) by gravity.

All the machine components are made of polished and anodically oxidized aluminium alloy, of stainless steel and food grade plastic material.

The 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 outage.

Some of the machine models have 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.
- Safety micro-switch preventing the motor from starting when the blade guard is removed (not available on the F 195, S 220 and F 250ES machines).

### WARNING: RESIDUAL RISKS

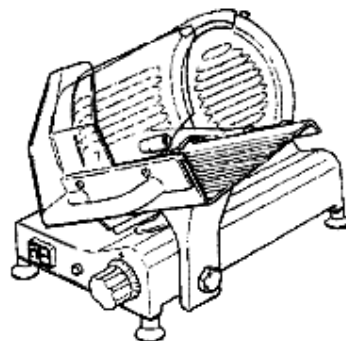
**Notwithstanding all the possible cautions taken during the design and the construction of the machine, residual risks (cutting) still exist during use or during cleaning or maintenance. Therefore be careful and PAY THE UTMOST ATTENTION to what you are doing.**

**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.**

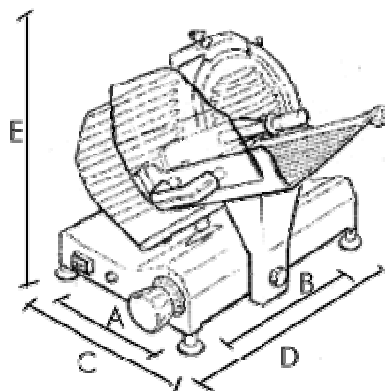
**Slice only the products mentioned as sliceable. NEVER try to slice products that have been mentioned as non sliceable.**

## DIMENSIONS

**F 195**  
**S 220**  
**F250 ES**



**S 220 AF**  
**F 250 E**  
**F 250 I**  
**F 250 TSV**  
**F 275 E**  
**F 275 I**  
**F 300 E**  
**F 300 CL**  
**F 300 I**  
**F 330 I**  
**F 350 I**



## MAIN TECHNICAL DATA

### GRAVITY SLICERS

Version	F195	S220 220AF	F250E F250ES	F250I	F275E	F275I	F300E	F300I	F300CL	F330I	F350I
Motor HP	0,20	0,25	0,30	0,35	0,30	0,35	0,35	0,50	0,35	0,50	0,50
Blade Ø mm	195	220	250	250	275	275	300	300	300	330	350
Rpm	300	300	300	300	300	300	300	280	300	280	260
Min. slice thickness mm	0/15	0/15	0/16	0/16	0/16	0/16	0/16	0/16	0/16	0/16	0/16
cut: L x H mm	160x140	210x160	240x190	260x190	240x190	260x190	260x220	285x230	310x220	285x250	325x260
A mm	255	280	290	340	290	340	340	410	350	410	415
B mm	345	415	440	465	440	465	465	530	570	530	580
C mm	360	405	425	480	440	495	495	540	560	550	585
D mm	520	580	620	630	620	640	650	770	870	770	890
E mm	315	340	370	440	390	440	440	465	500	465	480
Peso: Kg	10	13,5	15,5	21	16,5	22	23	30	27,5	32	36
Sharpener	separate	Separate Built-in	Built-in	Built-in	Built-in	Built-in	Built-in	Built-in	Built-in	Built-in	Built-in

### VERTICAL SLICERS

Version	F250TSV F250TCV	F300TSV F300TCV	F330TSV E F330TCV E	F350TSV F350TCV	F370TSV F370TCV
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
Cut: L x H 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	40	41	45	46
Sharpener	Built-in	Built-in.	Built-in.	Built-in.	Built-in.

**Intermittent service** (5 min. pause every 15-20 min. of work) only for F 195. All the other machines have a ventilated motor.

**Supply voltage:** Please see data plate on the machine base

## **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.

## **PRODUCTS THAT CAN BE SLICED**

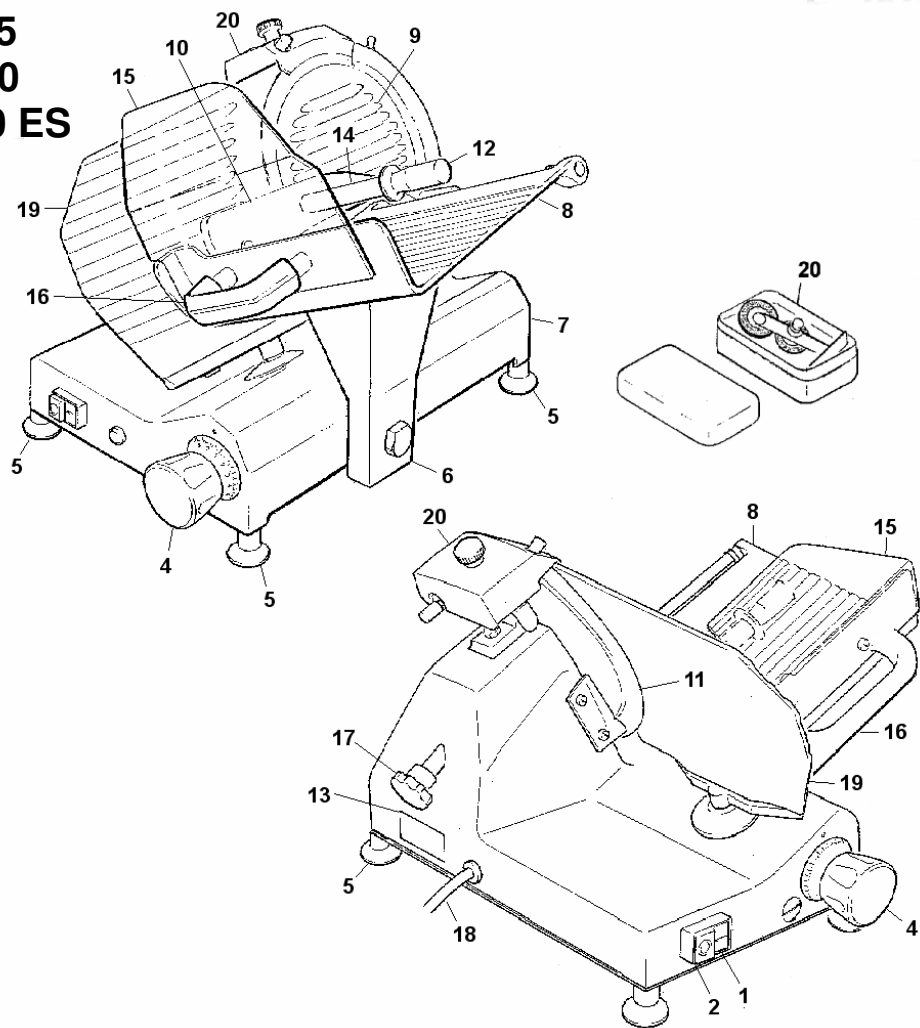
- All types of cold cuts (raw, cooked, smoked);
- Meat without bone (raw or cooked, at a temperature not less than + 3 °C);
- Cheese cuts (obviously types that can be sliced such as gruyere, fontina, etc.).

## **PRODUCTS THAT MUST NOT BE SLICED:**

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

## MAIN COMPONENTS I

**F 195  
S 220  
F250 ES**

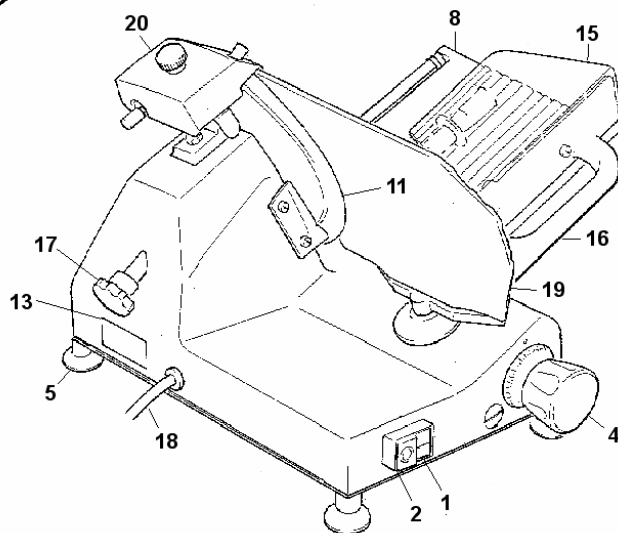
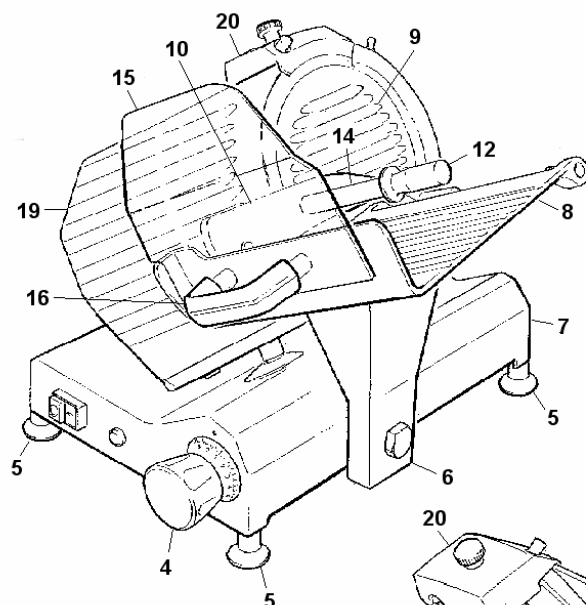


1. STARTUP BUTTON (GREEN)
2. STOP BUTTON (RED)
3. N.A.
4. SLICE THICKNESS CONTROL KNOB
5. ADJUSTABLE FOOT
6. CARRIAGE TRAY SUPPORT
7. BASE
8. PRODUCT TRAY
9. BLADE PLATE
10. PRODUCT GRIP

11. BLADE
12. PRODUCT GRIP HANDLE
13. MANUFACTURER IDENTIFICATION PLATE, MACHINE DATA AND UE MARKS
14. PRODUCT GRIP HAND PROTECTION
15. PRODUCT TRAY HAND PROTECTION
16. PRODUCT TRAY HANDLE
17. BLADE PLATE TIE-ROD
18. SUPPLY CORD
19. GAUGE PLATE
20. SHARPENER

## MAIN COMPONENTS

**S 220 AF**  
**F 250 E**  
**F 250 I**  
**F 250 TSV**  
**F 275 E**  
**F 275 I**  
**F 300 E**  
**F 300 CL**  
**F300 I**  
**F 330 I**  
**F 350 I**



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



## **MACHINE COMMISSIONING AND FUNCTION TESTS**

### **INSTALLING THE MACHINE**

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

### **ELECTRICAL CONNECTION**

Install the machine near a EU 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 correspondent 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 to stop the blade.

**Slice thickness** can be adjusted by turning the graduated knob (4) counterclockwise.

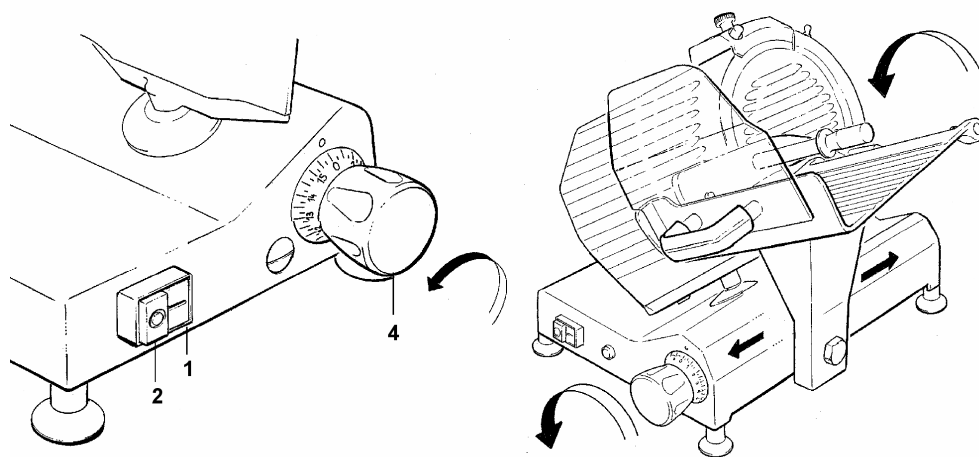
**Thickness adjustment range:** see paragraph "Technical description and conditions of use".

### 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**.

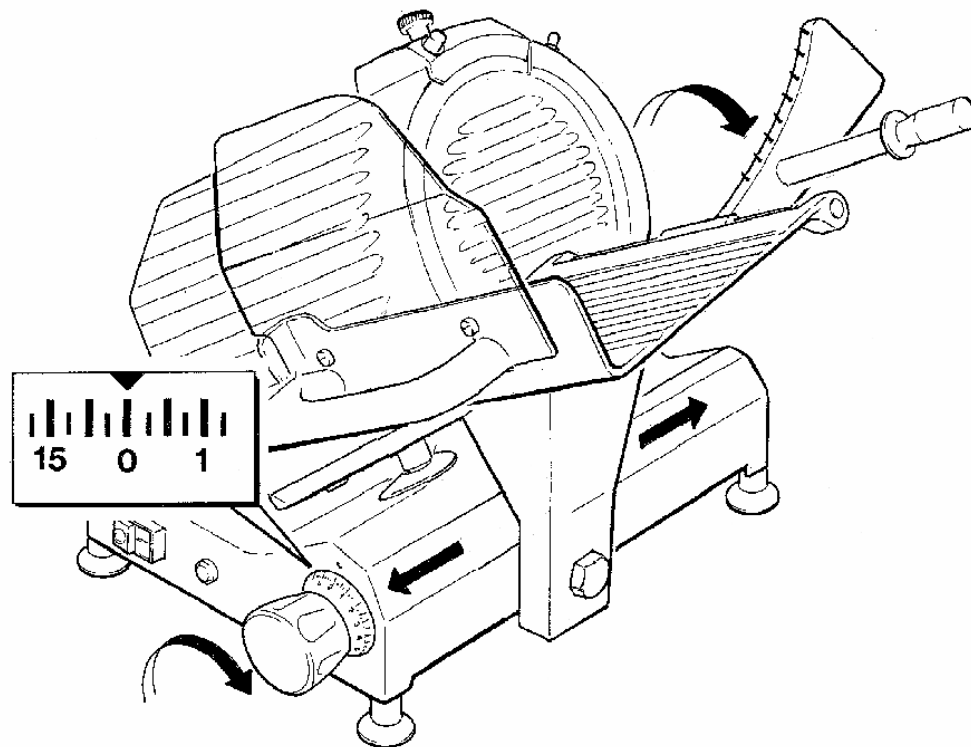
- Ascertain that the carriage and the product grip slide correctly;
- Ascertain that the gauge plate works and adjust thickness to desired value.



## USING THE MACHINE

### LOADING THE PRODUCT ON THE TRAY AND SLICING

- 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 by pulling it away by 10 cm from the blade and put it in rest position.
- Lay the product to be sliced against the wall on the operator side.
- Secure by means of the product grip by exerting a slight pressure.
- Adjust the thickness gauge. Start the blade by pressing on the 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 gravity.
- When the product weight or its dimensions do not provide a satisfactory cut by effect of the gravity, 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 button.



## CLEANING THE SLICER

### GENERAL

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

**Always use 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:
- 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.

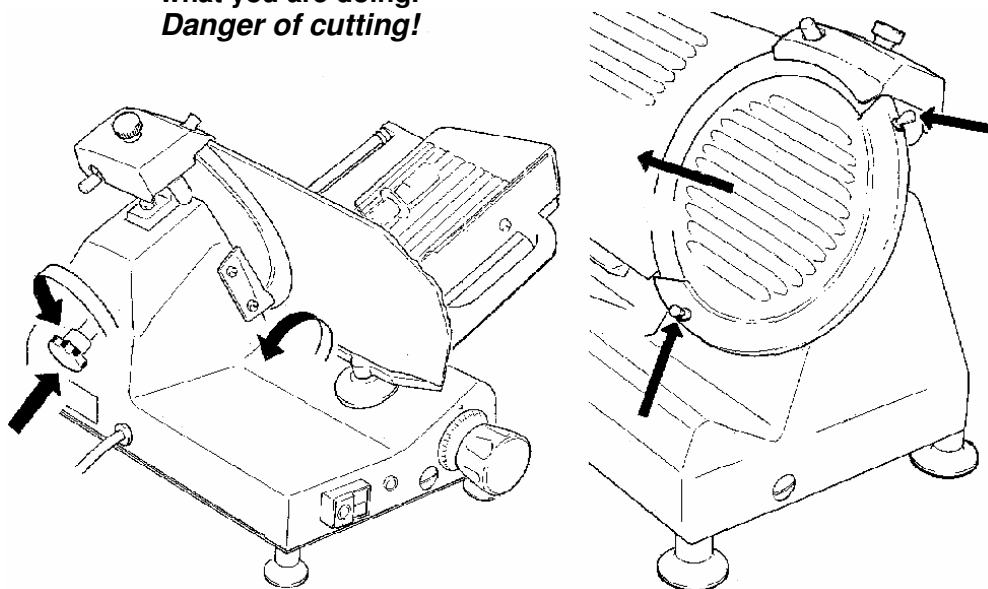
To clean the machine body and the blade use only a cloth damped with water and biodegradable lathery detergent having 7-8 pH and at a temperature not below + 30°C.

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

### WARNING:

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

***Danger of cutting!***



## REASSEMBLING THE MACHINE

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

## 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 machine, 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'.  
not specifically*

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

- **Replacing the blade;**
- **Replacing the sharpener stones;**
- **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

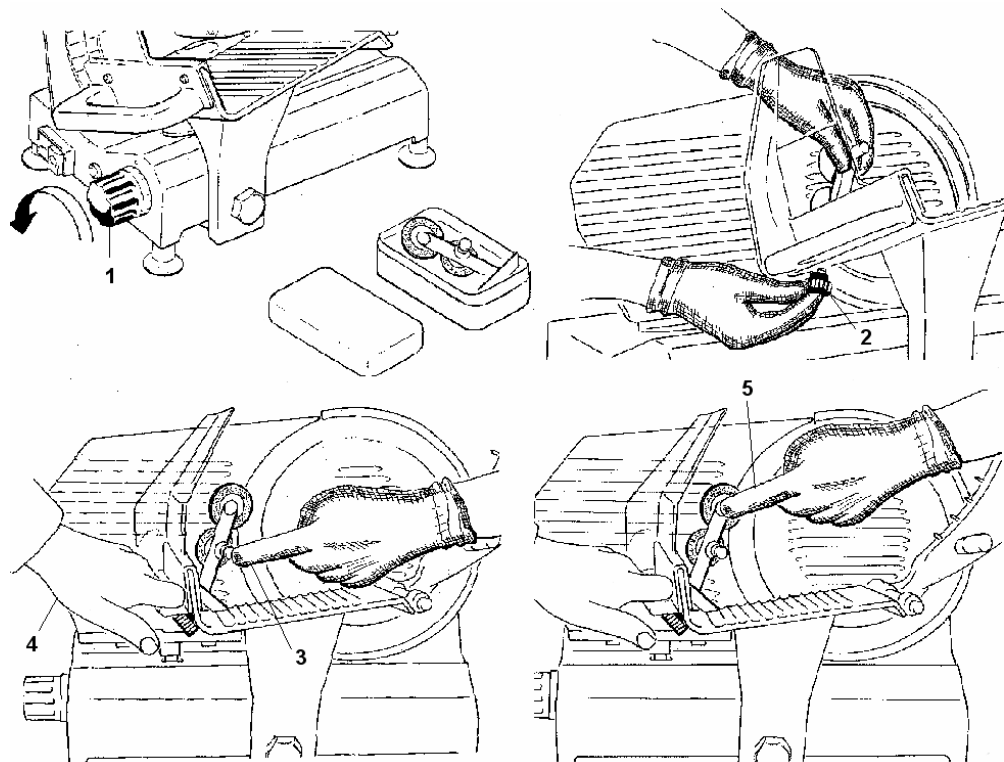
*Sharpening can be done only up to 12 mm of the blade diameter value.*

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

## SHARPENING

### Models with separate sharpener

1. Clean the blade accurately using denaturized alcohol to degrease it.
2. Turn the graduated knob (1) towards the left to open completely.
3. Remove the sharpener from its box, unscrew the knurled knob and insert the threaded metallic pin inside the hole (2) provided for on the product tray so that the two emery wheels are turned towards the blade. Snap into place by pressing on the lower wheel button (3). The lower wheel must remain inserted for a length equal to half of its diameter between the blade on which it rests and the adjustment plate.
4. Insert the plug into the outlet and operate the switch while using the handle to block the product tray then the sharpener in the above position (4);
5. Allow the blade to rotate for about 30 to 40 seconds then use the switch to stop it. Brush a pencil lightly on the external side of the blade to check for a slight spud; restart the blade by maintaining the wheel button (5) pressed for 10 seconds.



## SHARPENING

### Versions with built-in sharpener

To sharpen the blade periodically as soon as the cutting capacity decreases. Please proceed as per the following instructions:

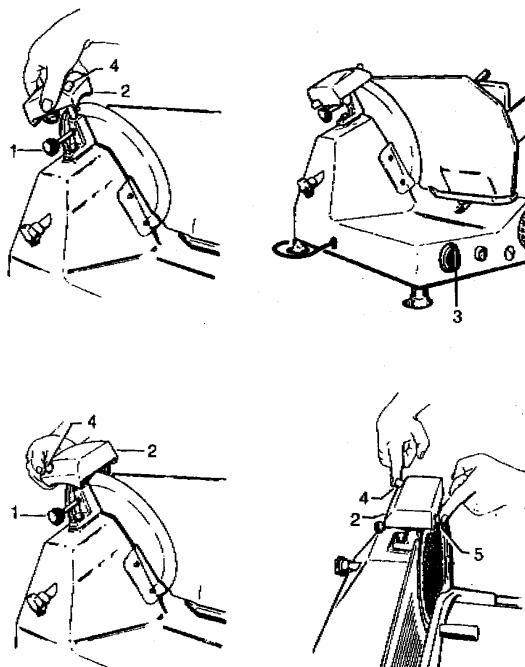
1. After disconnecting from the mains, clean the blade accurately using denaturized alcohol to degrease it.
2. Loosen the knob (1) and turn the sharpener (2) by 180° and insert the wheels on the slicer blade. Relock the knob.
3. Operate the switch (3) and press the button (4);
4. Allow the blade to rotate for about 30 to 40 seconds then use the switch (3) 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.**

5. If some spud is found, operate the switch (3) again for 3 to 4 seconds by pressing the buttons 4 and 5 at the same time.

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

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



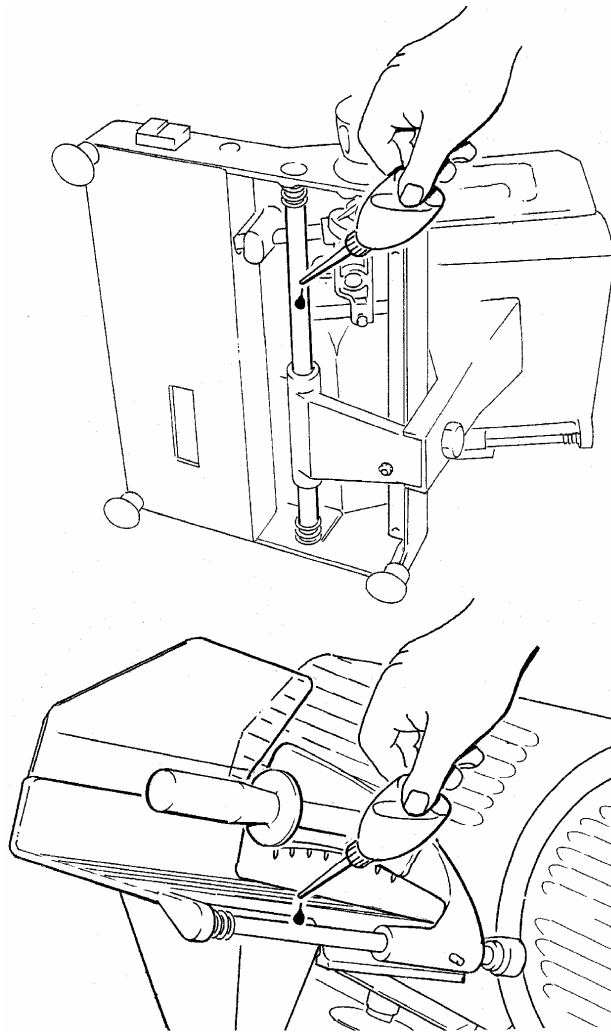


## LUBRICATION

Carriage sliding guides product grip (once a week)

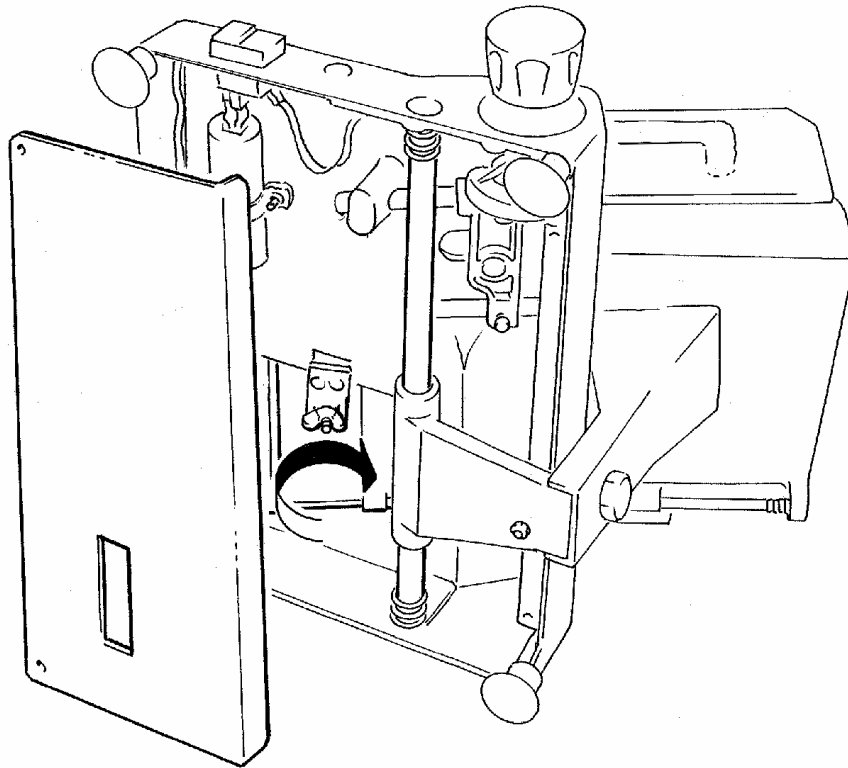
***Use only the oil provided, otherwise use white Vaseline oil.***  
***DO NOT USE VEGETAL OILS.***

- 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.



## ADJUSTING THE 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.



## 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 green button is pressed	No power supply The blade guard is not correctly positioned. 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 red button immediately and have the power supply cord and the circuits upstream verified by qualified personnel.
When the green button is pressed, the machine starts, but the white functioning light is not on.	Defective indicator	Do not use the machine when the pilot lamp is not on. Call 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. Call technical assistance.
Under strain, the machine slows down or comes to a stop.	Defective transmission	Call 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 The blade is excessively worn out	Sharpen the blade Call technical assistance
Unsatisfactory blade sharpening	Worn wheels	Replace the wheels. Call technical assistance
The product tray does not slide	Guides are insufficiently lubricated	Lubricate
When the red button is pressed, the machine does not stop	Defective electrical control circuit	Stop the machine, unplug from mains and call technical assistance

## 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 or done in-house (in that last case you will have to separate the various materials) please note that disposal of the materials can only be carried out by duly authorized businesses.

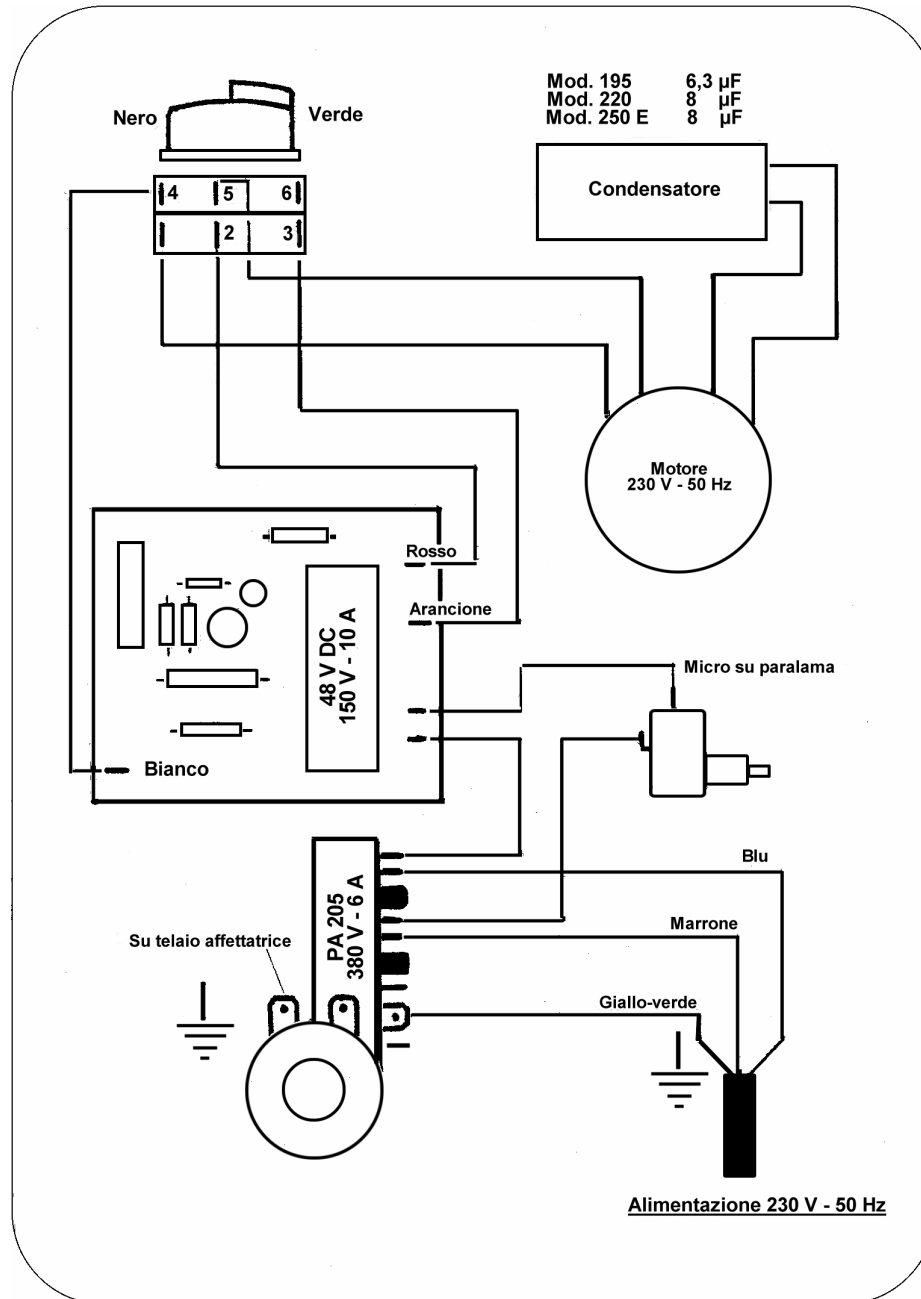
In any case, please comply to the current norms of your country.

### 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, ESPECIALLY FOR CHILDREN AND ANIMALS. ANY RESPONSIBILITY ARISING OUT OF INCORRECT DISPOSAL FALLS ON THE OWNER.***

# ELECTRICAL DIAGRAM SIG. 97 (versions 195-220-250 E)





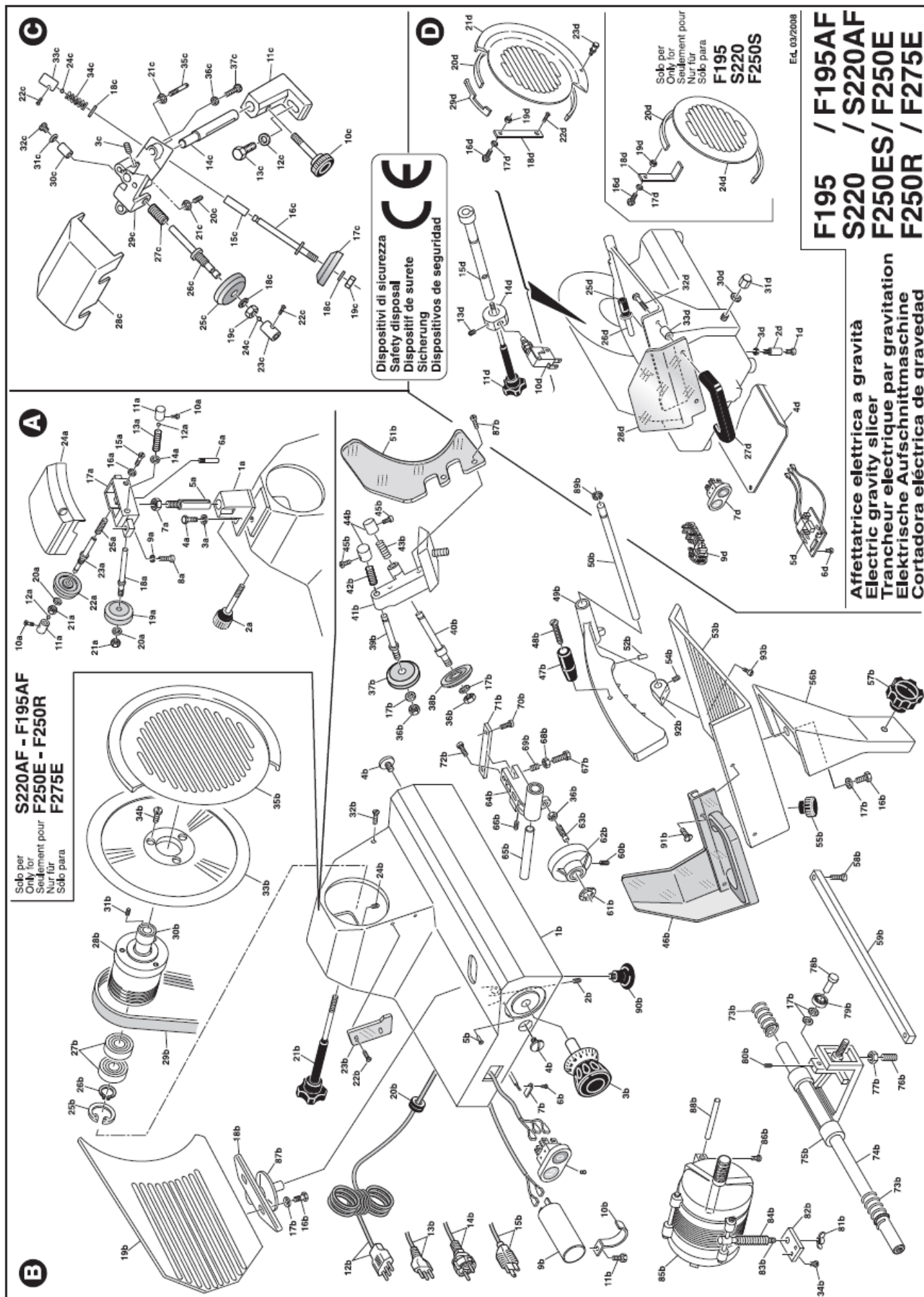
PIZZA AND CATERING EQUIPMENT PROFESSIONALS

## Parts Manual & Instruction Manual



### LLK250MDES Slicer







Location	Description	LLK		Location	Description	LLK
	Blade Removal tool	F01.063		B68	Nut	F01.425
A1	Grinder Support	F01.371		B69	Grubscrew	F01.454
A2	Tie Rod For Grinder Unit	F01.236		B70	Bolt	F01.195
A3	Washer	F01.210		B71	Small Group Plate	F01.439
A4	Screw	F01.209		B72	Bolt	F01.195
A5	Grinder Support Rail	F01.185		B73	Spring	F01.235
A6	Grubscrew	F01.218		B74	Round Bar	F01.440
A7	Nut	F01.425		B75	Hopper Carriage Bracket	F01.039
A8	Bolt	F01.195		B76	Threaded Nylon	F01.006
A9	Washer	F01.210		B77	Nut	F01.425
A10	Screw	F01.331		B78	Pin	F01.442
A11	Sharpener Push Button	F01.332		B79	Bearing	F01.443
A12	Ball Bearing	F01.353		B80	Grubscrew	F01.218
A13	Spring	F01.253		B81	Nut With Wings	F01.444
A14	Washer	F01.210		B82	Motor Plate	F01.445
A15	Bolt	F01.195		B83	Motor Tie	F01.446
A16	Washer	F01.210		B84	Motor Spring	F01.235
A17	Grindstone Housing	F01.426		B85	Motor	F01.073
A18	Burrstone Bar	F01.427		B86	Bolt	F01.195
A19	Burrstone	F01.014		B87	Fence Plate Support (Plastic)	F01.294
A20	Washer	F01.210		B88	Motor Pin	F01.241
A21	Nut	F01.425		B89	Nut	F01.222
A22	Grindstone	F01.013		B90	Foot (Each)	F01.179
A23	Sharpener Pin	F01.427		B91	Bolt	F01.195
A24	Grinder Cover	F01.428		B92	Flat Block	F01.441
A25	Spring	F01.235		C3	Grubscrew	F01.218
B1	Casing	F01.447		C10	Handle	F01.219
B2	Grubscrew	F01.218		C11	Grinder Support	F01.371
B3	Thickness Indicator Knob	F01.017		C12	Washer	F01.210
B4	Chrome Screw	F01.429		C13	Screw	F01.209
B5	Bolt	F01.430		C14	Grinder Support Rail	F01.185
B6	Self Tapping Screw	F01.431		C15	Spacer	F01.452
B7	Stop Plate	F01.432		C16	Sharpener Pin	F01.427
B8	On/Off Switch	F01.059		C17	Grindstone	F01.013
B9	Condesor/Capacitor	F01.165		C18	Washer	F01.210
B10	Condesor/Capacitor Clamp	F01.433		C19	Nut	F01.425
B11	Bolt	F01.195		C20	Grubscrew	F01.218
B16	Screw	F01.209		C21	Nut	F01.425
B17	Washer	F01.210		C22	Screw	F01.331
B18	Fence Plate Support (Metal)	F01.292		C23	Sharpener Push Button	F01.332
B19	Fenceplate	F01.434		C24	Ball	F01.333
B21	Tie Rod	F01.208		C25	Burrstone	F01.014

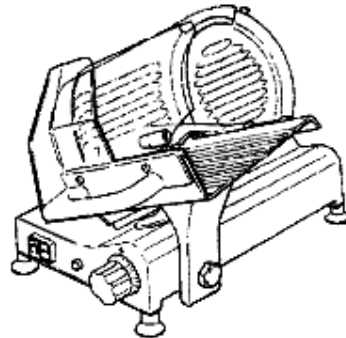
Location	Description	LLK		Location	Description	LLK
B22	Self Tapping Screw	F01.431		C26	Sharpener Pin	F01.427
B23	Blade Scraper	F01.044A		C27	Spring	F01.235
B24	Grubscrew	F01.218		C28	Grinder Cover	F01.449
B25	Circlip	F01.435		C29	Body	F01.453
B26	Circlip	F01.435		C30	Spacer	F01.452
B27	Bearing	F01.359		C31	Washer	F01.210
B28	Pulley	F01.436		C32	Bolt	F01.195
B29	Poly V Belt	F01.182A		C33	Sharpener Push Button	F01.332
B30	Threaded Spindle	F01.419		C34	Spring	F01.235
B31	Grubscrew	F01.218		C35	Grubscrew	F01.218
B32	Bolt	F01.195		C36	Washer	F01.210
B33	250mm Blade	F01.201		C37	Bolt	F01.195
B33	250mm Teflon Coated Blade	F01.203		D1	Bolt	F01.195
B34	Bolt	F01.195		D2	Spacer	F01.197
B35	Blade Guard	F01.004		D3	Nut	F01.425
B36	Nut	F01.425		D4	Base Panel	F01.174
B37	Burrstone	F01.014		D5	Relay Board	F01.198
B38	Grindstone	F01.013		D6	Bolt	F01.195
B39	Burrstone Bar	F01.427		D7	On/Off Switch	F01.059
B40	Grindstone Bar	F01.427		D9	Connecting Post Gland	F01.448
B46	Plastic Hopper Guard	F01.211		D10	Microswitch Cut Out	F01.190
B47	Bush	F01.212		D11	Tie Rod	F01.208
B48	Screw	F01.171		D12	Grubscrew	F01.218
B49	Hopper Press Arm	F01.022		D13	Grubscrew	F01.218
B50	Meat Clamp Carrier	F01.215		D15	Threaded Spindle	F01.419
B51	Sharp Protection	F01.437		D16	Bolt	F01.195
B52	Spacer	F01.216		D17	Washer	F01.210
B53	Hopper	F01.217		D18	Support Ring	F01.405
B54	Grubscrew	F01.218		D19	Nut	F01.425
B55	Handle	F01.219		D20	Ring	F01.406
B56	Hopper Clamp	F01.220		D21	Blade Guard	F01.004
B57	Hopper Clamp Knob	F01.020		D22	Bolt	F01.195
B58	Bolt	F01.195		D23	Knurled Knob	F01.407
B59	Carriage Slide Bar	F01.293		D25	Handle	F01.099
B60	Grubscrew	F01.218		D26	Cover (Spacer)	F01.118A
B61	Washer	F01.438		D27	Hopper Handle	F01.098
B62	Cam	F01.450		D28	Hopper Guard	F01.177
B63	Grubscrew	F01.451		D29	Grinder Unit Rail	F01.178A
B64	Cam Pin Slider	F01.455		D30	Washer	F01.210
B65	Small Group Pin	F01.442		D31	Nut	F01.425
B66	Grubscrew	F01.218		D32	Bolt	F01.195
B67	Bolt	F01.195		D33	Spacer	F01.205

## GRAVITY SLICERS

**F 195**

**S 220**

**F250 ES**



**S 220 AF**

**F 250 E**

**F 250 I**

**F 250 TSV**

**F 275 E**

**F 275 I**

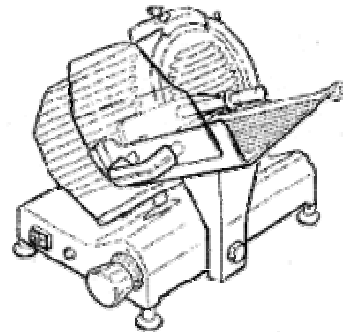
**F 300 E**

**F 300 CL**

**F 300 I**

**F 330 I**

**F 350 I**



### NOTES FOR THE USER

This manual consists of 28 pages as follows:

- Title page with notes for the user (back side not printed);
- Contents, page 1;
- Page 2 to page 25 carrying progressive numeration (back of page 25 not printed).

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## FOREWORD

### SCOPE OF THIS MANUAL

This manual contains all the necessary information to install, use and service the gravity slicers for food (please see models in paragraph "Technical Description"). 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 machine were designed and built to slice foodstuff in compliance to 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.
- 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, except for the F 195 model for which operating time must not exceed 15 minutes to avoid motor overheating.

## 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.*

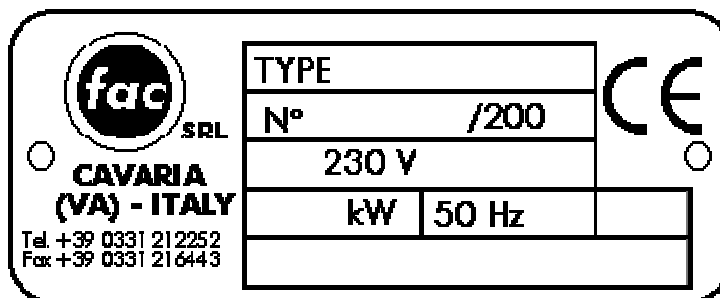
## PLATES – CONFORMITY MARKS

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 data and the CE mark are 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 tilted 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) by gravity.

All the machine components are made of polished and anodically oxidized aluminium alloy, of stainless steel and food grade plastic material.

The 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 outage.

Some of the machine models have 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.
- Safety micro-switch preventing the motor from starting when the blade guard is removed (not available on the F 195, S 220 and F 250ES machines).

### WARNING: RESIDUAL RISKS

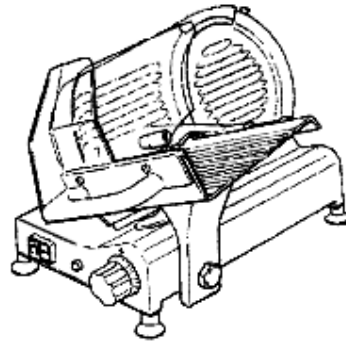
**Notwithstanding all the possible cautions taken during the design and the construction of the machine, residual risks (cutting) still exist during use or during cleaning or maintenance. Therefore be careful and PAY THE UTMOST ATTENTION to what you are doing.**

**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.**

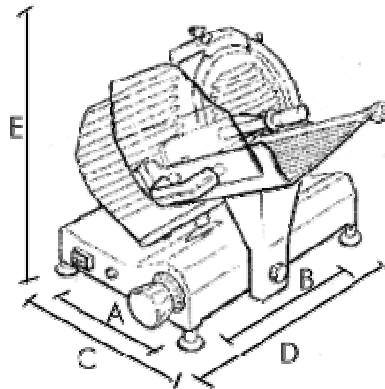
**Slice only the products mentioned as sliceable. NEVER try to slice products that have been mentioned as non sliceable.**

## DIMENSIONS

**F 195**  
**S 220**  
**F250 ES**



**S 220 AF**  
**F 250 E**  
**F 250 I**  
**F 250 TSV**  
**F 275 E**  
**F 275 I**  
**F 300 E**  
**F 300 CL**  
**F 300 I**  
**F 330 I**  
**F 350 I**



## MAIN TECHNICAL DATA

### GRAVITY SLICERS

Version	F195	S220 220AF	F250E F250ES	F250I	F275E	F275I	F300E	F300I	F300CL	F330I	F350I
Motor HP	0,20	0,25	0,30	0,35	0,30	0,35	0,35	0,50	0,35	0,50	0,50
Blade Ø mm	195	220	250	250	275	275	300	300	300	330	350
Rpm	300	300	300	300	300	300	300	280	300	280	260
Min. slice thickness mm	0/15	0/15	0/16	0/16	0/16	0/16	0/16	0/16	0/16	0/16	0/16
cut: L x H mm	160x140	210x160	240x190	260x190	240x190	260x190	260x220	285x230	310x220	285x250	325x260
A mm	255	280	290	340	290	340	340	410	350	410	415
B mm	345	415	440	465	440	465	465	530	570	530	580
C mm	360	405	425	480	440	495	495	540	560	550	585
D mm	520	580	620	630	620	640	650	770	870	770	890
E mm	315	340	370	440	390	440	440	465	500	465	480
Peso: Kg	10	13,5	15,5	21	16,5	22	23	30	27,5	32	36
Sharpener	separate	Separate Built-in	Built-in	Built-in	Built-in	Built-in	Built-in	Built-in	Built-in	Built-in	Built-in

### VERTICAL SLICERS

Version	F250TSV F250TCV	F300TSV F300TCV	F330TSV E F330TCV E	F350TSV F350TCV	F370TSV F370TCV
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
Cut: L x H 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	40	41	45	46
Sharpener	Built-in	Built-in.	Built-in.	Built-in.	Built-in.

**Intermittent service** (5 min. pause every 15-20 min. of work) only for F 195. All the other machines have a ventilated motor.

**Supply voltage:** Please see data plate on the machine base

## **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.

## **PRODUCTS THAT CAN BE SLICED**

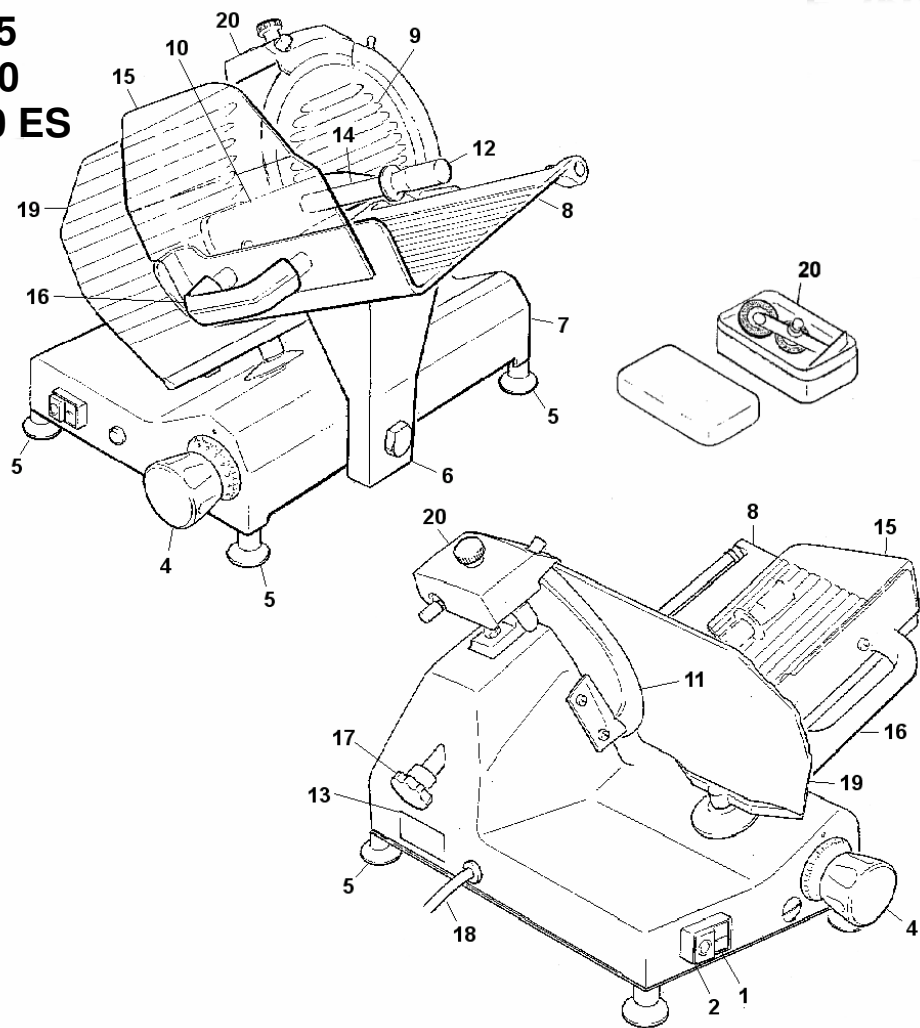
- All types of cold cuts (raw, cooked, smoked);
- Meat without bone (raw or cooked, at a temperature not less than + 3 °C);
- Cheese cuts (obviously types that can be sliced such as gruyere, fontina, etc.).

## **PRODUCTS THAT MUST NOT BE SLICED:**

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

## MAIN COMPONENTS I

**F 195**  
**S 220**  
**F250 ES**

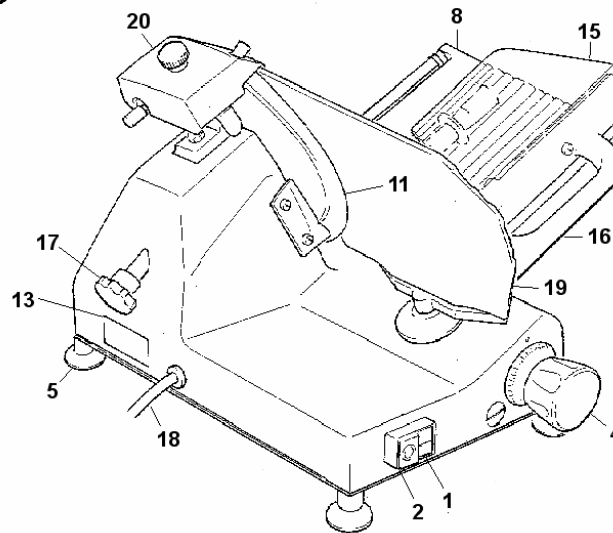
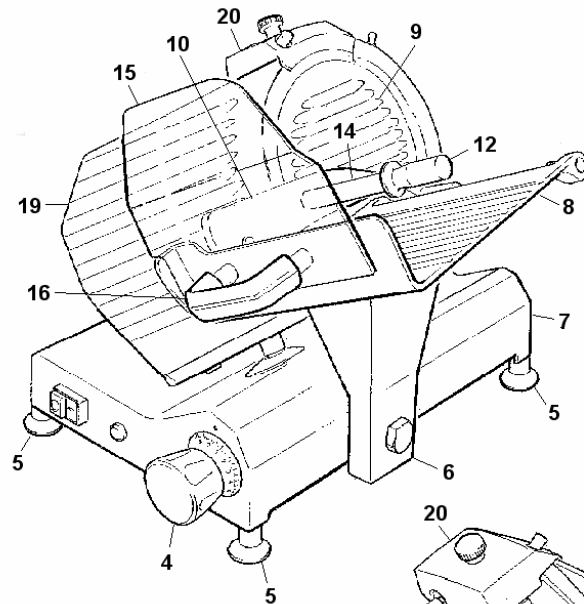


1. STARTUP BUTTON (GREEN)
2. STOP BUTTON (RED)
3. N.A.
4. SLICE THICKNESS CONTROL KNOB
5. ADJUSTABLE FOOT
6. CARRIAGE TRAY SUPPORT
7. BASE
8. PRODUCT TRAY
9. BLADE PLATE
10. PRODUCT GRIP

11. BLADE
12. PRODUCT GRIP HANDLE
13. MANUFACTURER IDENTIFICATION  
PLATE, MACHINE DATA AND UE MARKS
14. PRODUCT GRIP HAND PROTECTION
15. PRODUCT TRAY HAND PROTECTION
16. PRODUCT TRAY HANDLE
17. BLADE PLATE TIE-ROD
18. SUPPLY CORD
19. GAUGE PLATE
20. SHARPENER

## MAIN COMPONENTS

**S 220 AF**  
**F 250 E**  
**F 250 I**  
**F 250 TSV**  
**F 275 E**  
**F 275 I**  
**F 300 E**  
**F 300 CL**  
**F300 I**  
**F 330 I**  
**F 350 I**



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

## **MACHINE COMMISSIONING AND FUNCTION TESTS**

### **INSTALLING THE MACHINE**

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

### **ELECTRICAL CONNECTION**

Install the machine near a EU 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 correspondent 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 to stop the blade.

**Slice thickness** can be adjusted by turning the graduated knob (4) counterclockwise.

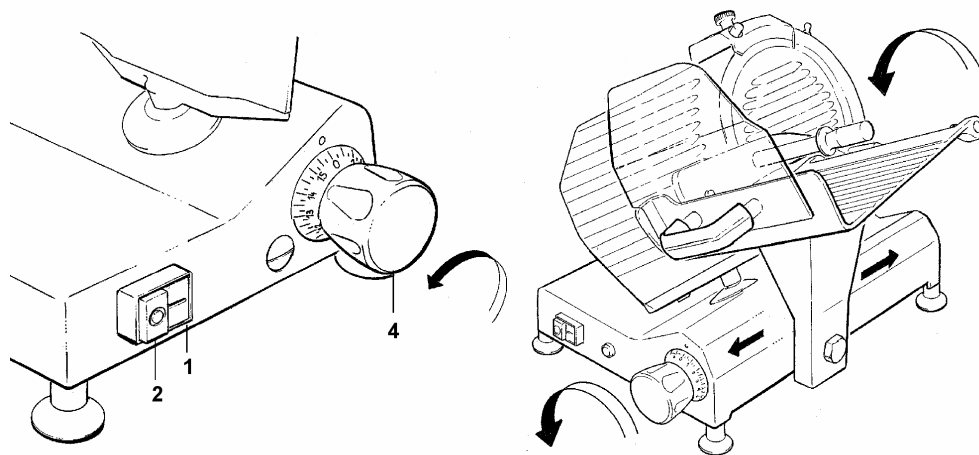
**Thickness adjustment range:** see paragraph "Technical description and conditions of use".

### 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 desired value.

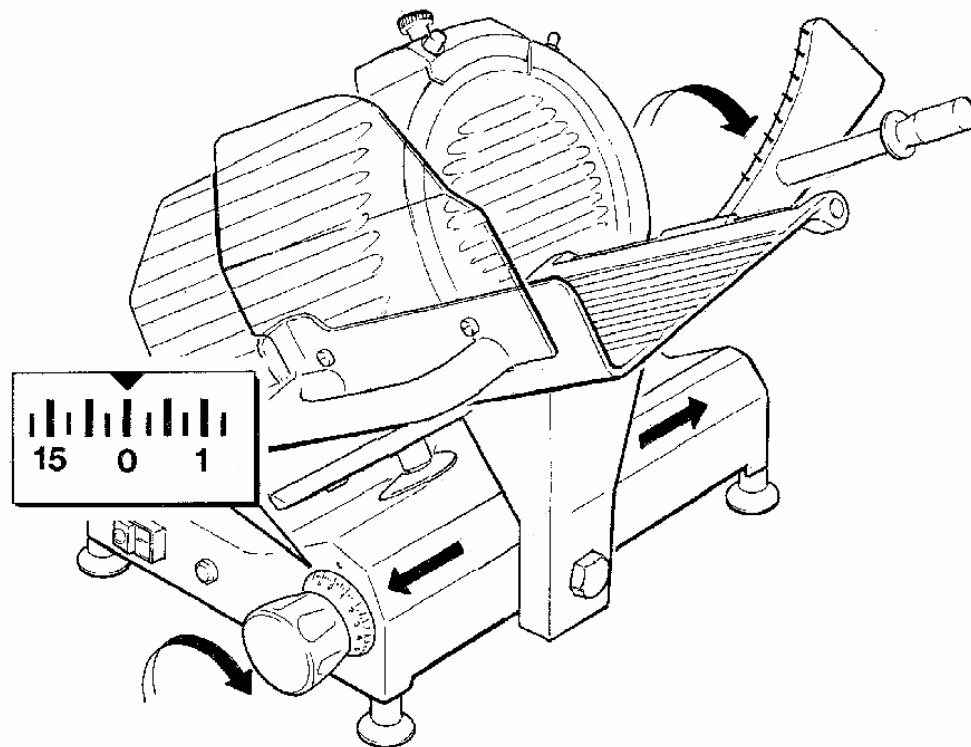




## USING THE MACHINE

### LOADING THE PRODUCT ON THE TRAY AND SLICING

- 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 by pulling it away by 10 cm from the blade and put it in rest position.
- Lay the product to be sliced against the wall on the operator side.
- Secure by means of the product grip by exerting a slight pressure.
- Adjust the thickness gauge. Start the blade by pressing on the 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 gravity.
- When the product weight or its dimensions do not provide a satisfactory cut by effect of the gravity, 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 button.



## CLEANING THE SLICER

### GENERAL

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

**Always use 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:
- 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.

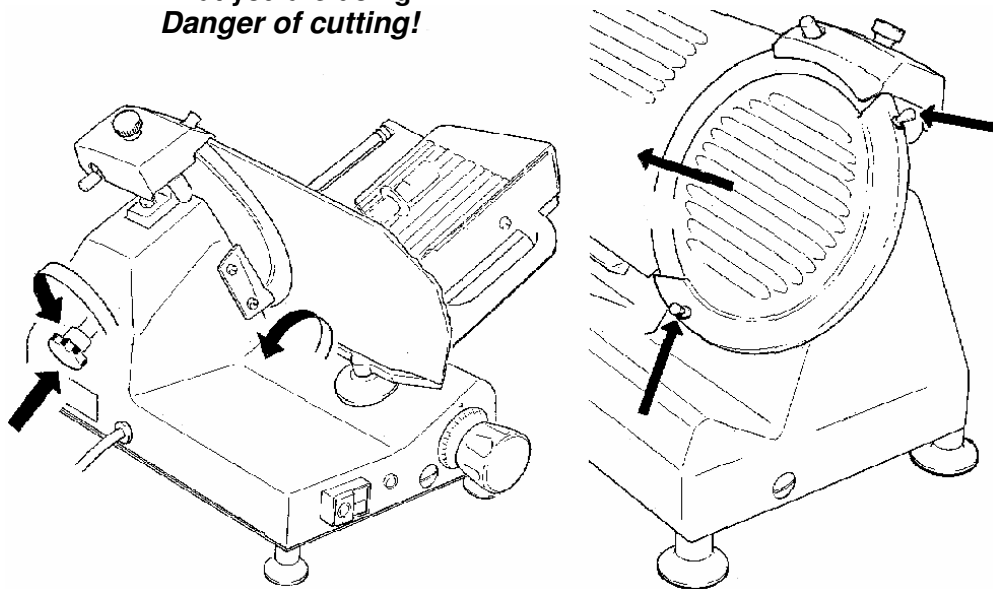
To clean the machine body and the blade use only a cloth damped with water and biodegradable lathery detergent having 7-8 pH and at a temperature not below + 30°C.

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

### WARNING:

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

***Danger of cutting!***



## REASSEMBLING THE MACHINE

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

## 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 machine, 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'.  
not specifically*

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

- **Replacing the blade;**
- **Replacing the sharpener stones;**
- **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

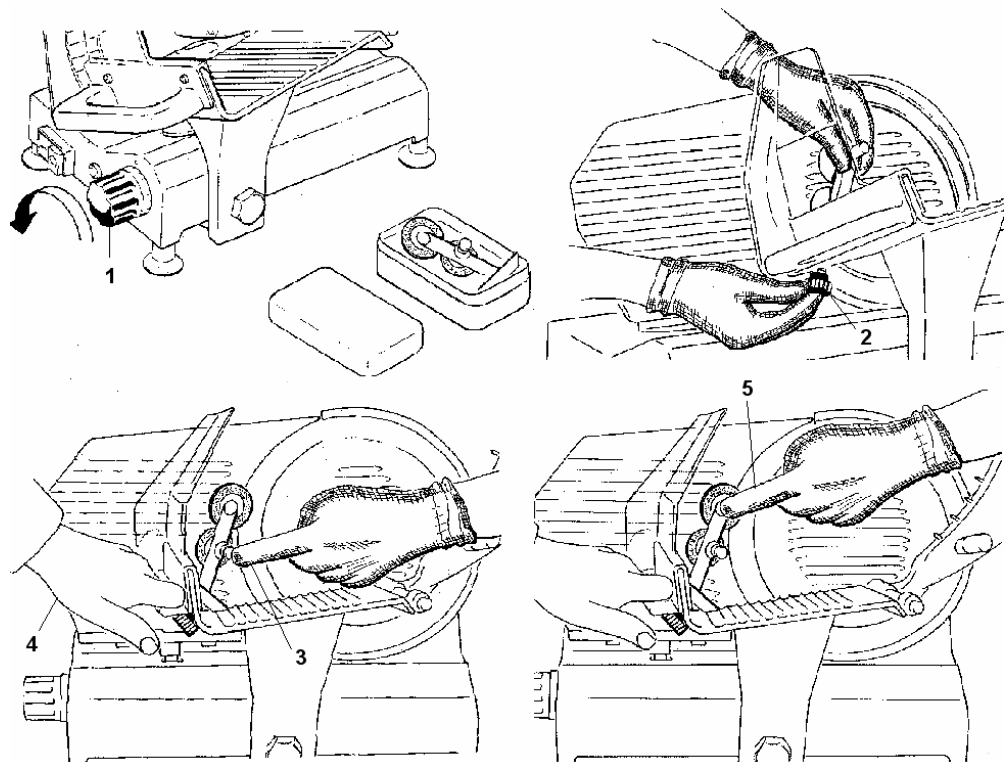
*Sharpening can be done only up to 12 mm of the blade diameter value.*

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

## SHARPENING

### Models with separate sharpener

1. Clean the blade accurately using denaturized alcohol to degrease it.
2. Turn the graduated knob (1) towards the left to open completely.
3. Remove the sharpener from its box, unscrew the knurled knob and insert the threaded metallic pin inside the hole (2) provided for on the product tray so that the two emery wheels are turned towards the blade. Snap into place by pressing on the lower wheel button (3). The lower wheel must remain inserted for a length equal to half of its diameter between the blade on which it rests and the adjustment plate.
4. Insert the plug into the outlet and operate the switch while using the handle to block the product tray then the sharpener in the above position (4);
5. Allow the blade to rotate for about 30 to 40 seconds then use the switch to stop it. Brush a pencil lightly on the external side of the blade to check for a slight spud; restart the blade by maintaining the wheel button (5) pressed for 10 seconds.



## SHARPENING

### Versions with built-in sharpener

To sharpen the blade periodically as soon as the cutting capacity decreases. Please proceed as per the following instructions:

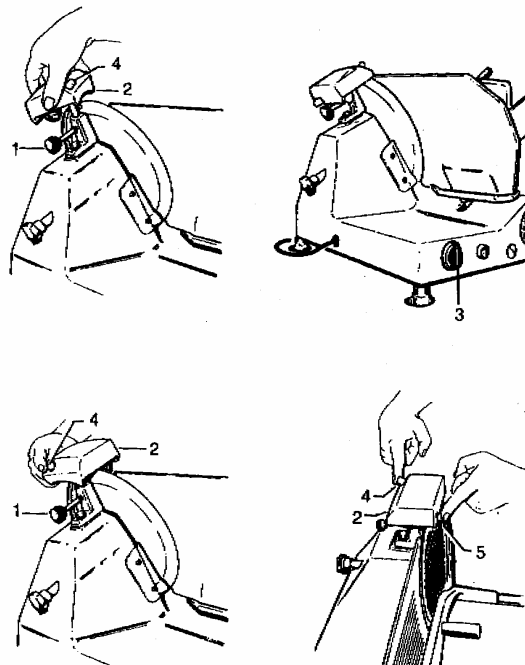
1. After disconnecting from the mains, clean the blade accurately using denaturized alcohol to degrease it.
2. Loosen the knob (1) and turn the sharpener (2) by 180° and insert the wheels on the slicer blade. Relock the knob.
3. Operate the switch (3) and press the button (4);
4. Allow the blade to rotate for about 30 to 40 seconds then use the switch (3) 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.**

5. If some spud is found, operate the switch (3) again for 3 to 4 seconds by pressing the buttons 4 and 5 at the same time.

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

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

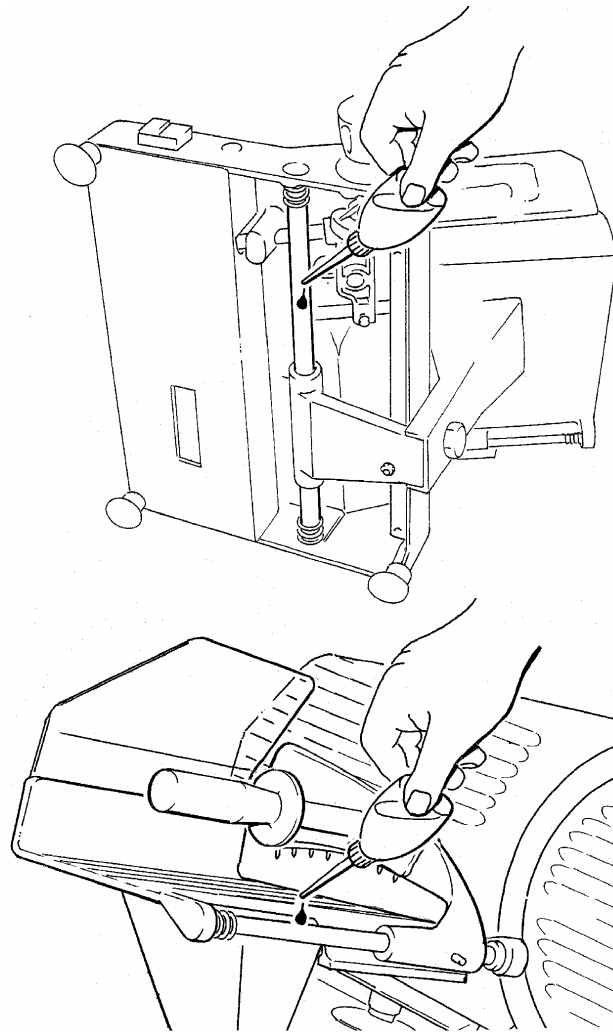


## LUBRICATION

Carriage sliding guides product grip (once a week)

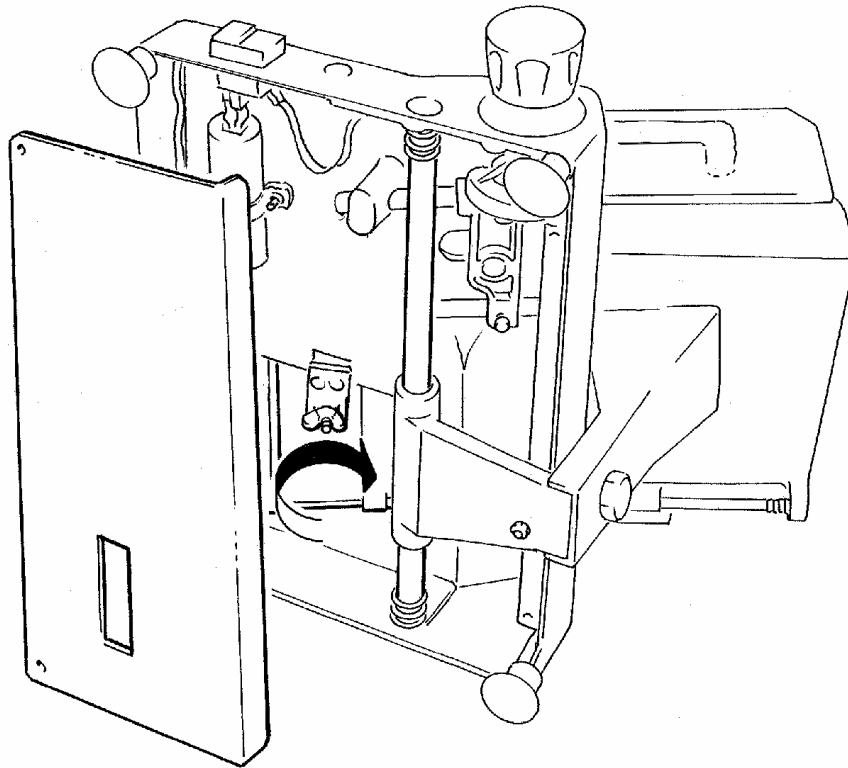
***Use only the oil provided, otherwise use white Vaseline oil.***  
***DO NOT USE VEGETAL OILS.***

- 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.



## ADJUSTING THE 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.



## 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 green button is pressed	No power supply The blade guard is not correctly positioned. 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 red button immediately and have the power supply cord and the circuits upstream verified by qualified personnel.
When the green button is pressed, the machine starts, but the white functioning light is not on.	Defective indicator	Do not use the machine when the pilot lamp is not on. Call 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. Call technical assistance.
Under strain, the machine slows down or comes to a stop.	Defective transmission	Call 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 The blade is excessively worn out	Sharpen the blade Call technical assistance
Unsatisfactory blade sharpening	Worn wheels	Replace the wheels. Call technical assistance
The product tray does not slide	Guides are insufficiently lubricated	Lubricate
When the red button is pressed, the machine does not stop	Defective electrical control circuit	Stop the machine, unplug from mains and call technical assistance



## 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 or done in-house (in that last case you will have to separate the various materials) please note that disposal of the materials can only be carried out by duly authorized businesses.

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, ESPECIALLY FOR CHILDREN AND ANIMALS. ANY RESPONSIBILITY ARISING OUT OF INCORRECT DISPOSAL FALLS ON THE OWNER.***

# **ELECTRICAL DIAGRAM SIG. 97 (versions 195-220-250 E)**

