



RET370A AUTOMATIC FLYWHEEL SLICING MACHINE



Instruction for use, installation and maintenance

LIST OF CONTENTS

Page

1. INTRODUCTION.....	2
1.1 PURPOSE OF THE MANUAL.....	2
1.2 KEEPING THE MANUAL.....	2
1.3 USE OF THE MACHINE.....	2
2. GENERAL INFORMATION.....	2
2.1 MACHINE LIMITS.....	2
2.2 GENERAL SAFETY REGULATIONS.....	2
2.3 GUARANTEE AND MANUFACTURER'S RESPONSIBILITY.....	3
2.4 THE USER'S OBLIGATIONS.....	4
2.5 MARKING PLATES.....	4
3. TECHNICAL CHARACTERISTICS.....	5
3.1 OVERALL SIZE.....	5
3.2 PRODUCTS THAT CAN BE SLICED.....	6
3.3 PRODUCTS THAT CANNOT BE SLICED.....	6
4. DESCRIPTION.....	6
4.1 UNPACKING.....	6
4.2 MAIN COMPONENTS.....	9
4.3 GENERAL DESCRIPTION.....	10
5. INSTALLATION.....	11
5.1 INSTALLATION OF THE MACHINE.....	11
5.2 ELECTRICAL CONNECTION.....	11
6. USING THE SLICING MACHINE.....	12
6.1 USING THE DISPLAY.....	12
6.2 CLEANING THE SLICING MACHINE.....	13
7. MAINTENANCE AND REPAIRS.....	15
7.1 GENERAL INFORMATION.....	15
7.2 SHARPENING THE BLADE.....	15
7.3 LUBRICATING THE GUIDE BARS OF THE CARRIAGE AND OVERPLATE.....	17
7.4 ADJUSTING THE BEVEL GEAR PAIR.....	17
8. BREAKDOWN SEARCH AND REMEDY.....	18
9. ELECTRICAL SYSTEM.....	19
10. DISMANTLING THE SLICING MACHINE.....	22

The manual is made up of 22 progressively numbered pages. The contents are divided into progressively numbered paragraphs, if in any doubt about the contents and for any further explanation contact the manufacturer or the authorised technical assistance, stating the paragraph number of the pertinent subject.

1. INTRODUCTION

1.1 PURPOSE OF THE MANUAL

This publication contains all the information necessary for the installation, use and maintenance of the automatic flywheel slicing machines to be used for food, with circular blade, Mod. 370/13.

The purpose of this manual is to allow the user, above all the direct user, to take every precaution and arrange all human and material means necessary for a safe and lengthy use of these machines.

1.2 KEEPING THE MANUAL

This manual must be given to the person who will use and maintain the machines and this person will keep the manual in a safe and dry place, ready to be used. We recommend that a copy be kept on file.



For any correspondence with the manufacturer or authorised personnel, please refer to the information on the plate and the machine serial number.

The manual must be kept for the entire life of the machine and in case of need (ex. any damage to even a part of the manual that makes consulting it difficult) the user must acquire a new copy exclusively from the manufacturer.

The user must let the manufacturer know the address of any new owner of the machine.

1.3 USE OF THE MACHINE

The use and configurations of the machine are the only ones allowed by the manufacturer; do not try to use the machine differently from the indications.

The machines are to be used for cutting only food products of the type and size indicated in the following paragraphs.

The manufacturer declines all responsibility derived from an improper use or use by personnel who has not read and fully understood the contents of this manual; changes and/or repairs carried out on one's own; the use of spare parts that are not original or not specific for the type of machine.

Any tampering by the user absolves the manufacturer from any responsibility and makes the user the only responsible to the competent bodies for the prevention of accidents.

NOTE

For any explanation or doubts on the contents of this manual, please contact immediately the manufacturer or an authorised technical assistance service and quote the paragraph number of the required subject.

2. GENERAL INFORMATION

2.1 MACHINE LIMITS

The machine has been designed and made to continuously slice food products of the type and size as indicated in paragraphs 3.1, 3.2 e 3.3.

Environmental conditions for using the machine

The operating environment must have the following characteristics:

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

The machine cannot be used in open areas and/or exposed to atmospheric agents and in places with fumes, smoke or corrosive and/or abrasive dust, with the risk of fire or explosion and in any case where the use of antideflagrating components are prescribed.

2.2 GENERAL SAFETY REGULATIONS

The slicing machine must be used only by personnel who has carefully read the contents of this manual.

The operators must be over 18 years of age, in perfect mental and physical conditions, have the right attitude and capacity (with the necessary knowledge for manoeuvring and normal maintenance of simple mechanical and electrical components).

For a safe use of the machine follow the instructions below:

- **Install the machine according to the instructions in the paragraph "Installation";**

- Install the machine so that it is far from people who must not use it, especially children;
- Do not be distracted while using the machine;
- Do not wear loose clothing or open sleeves, if necessary use headgear to keep hair out of the way;
- Do not let anyone come close to the machine while in use;
- Do not remove, cover or change the plates that are on the machine and, if they are damaged, replace them immediately;
- **Do not remove the protective devices and do not change or exclude the mechanical and electrical protective devices;**
- **Only slice permitted products;** do not try to slice any products that are not allowed;
- The area around the machine, where the food is laid and the floor where the operator works must always be kept clean and dry;
- Do not use the machine as a support surface and do not place any object on it that does not pertain to normal cutting operations;
- **Do not use the slicing machine when, after a normal wear, the distance between the edge of the blade and the blade protection ring is over 6 mm.** (see relative paragraph 7.2);
- **Do not use the machine with temporary type electrical connections,** such as extension cords or temporary wires;
- Periodically check the state of the feed cable and cable press on the machine body: replace it immediately when necessary, contacting qualified personnel for this intervention;
- Immediately stop the machine, disconnect it from the electrical feed supply and call the technical assistance service in the case of anomalous function, incorrect movements, unusual noises, etc.;
- **Before cleaning or maintenance interventions disconnect the machine from the electrical feed supply;**
- Always use gloves that are resistant to cutting and tearing for the cleaning and maintenance operations;
- The goods to be cut are to be placed on and removed from the sliding overplate only when

the plate is completely retracted (far from the blade) and the carriage all the way towards the operator;

- No cutting accessories are allowed unless supplied by the manufacturer;
- **For any extraordinary intervention (belt replacement, blade replacement, etc.) please contact the manufacturer or authorised assistance personnel.**

2.3 GUARANTEE AND MANUFACTURER'S RESPONSIBILITY

The guarantee of a good function and a complete conformity of the machines, that are to be used accordingly, depends on the correct application of the instructions contained in this manual.

The manufacturer declines all direct and indirect responsibility deriving from:

- **Not following the instructions in the manual;**
- **Persons using the machine who have not read and understood the contents of this manual;**
- **Using the machine so that it does not conform to specific regulations in force in the country of installation;**
- **Unauthorised changes and/or repairs to the machine;**
- **The use of accessories that are not supplied by the manufacturer and spare parts that are not original;**
- **Outstanding events.**

If the machine is sold or given away, this automatically means that the manufacturer is no longer responsible unless the relative manual accompanies it.

If the machine is transferred to another user in a country with another community language it is the first user's responsibility to supply a correctly translated copy of this manual in the language of the country where the machine will be used.

In the case of transfer of the machine the first user must let the manufacturer know the address of the new user so that he can be reached for any indispensable communications.

The original text of this manual, in the Italian language, is to be considered the sole reference for resolving any interpretative controversy pertaining to translations into community languages.

2.4 THE USER'S OBLIGATIONS

The user must scrupulously observe the instructions in this manual for the manufacturer's guarantee to be valid and particularly:

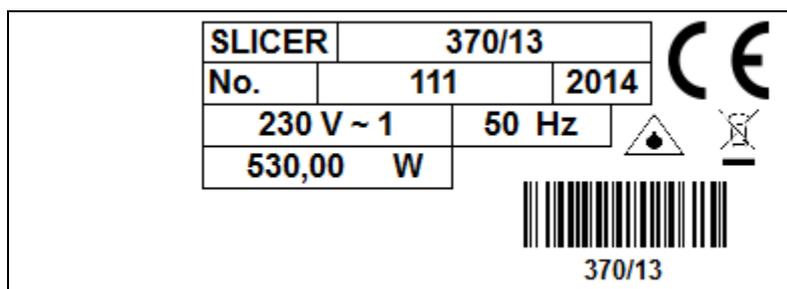
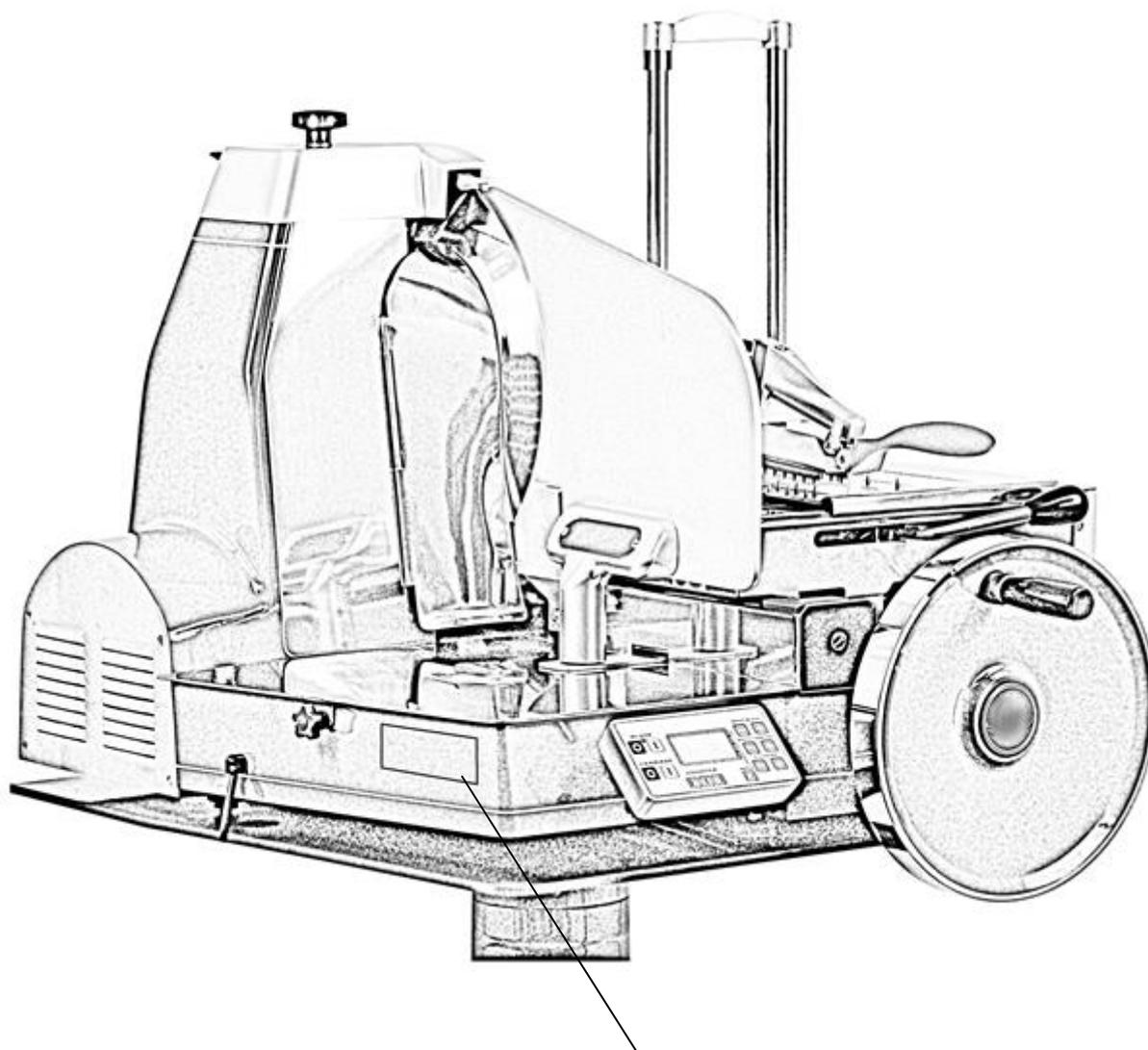
- Always respect the limits of the machine;
- Always carry out a constant and diligent maintenance;
- Make sure the persons using the machine are qualified and able to do so, including the fact that they must have read this manual.

2.5 MARKING PLATES

The following plate is installed on the machine:
 - manufacturer's identification plate, machine plate, technical data plate; CE marking; placed on the base, as shown in the figure.

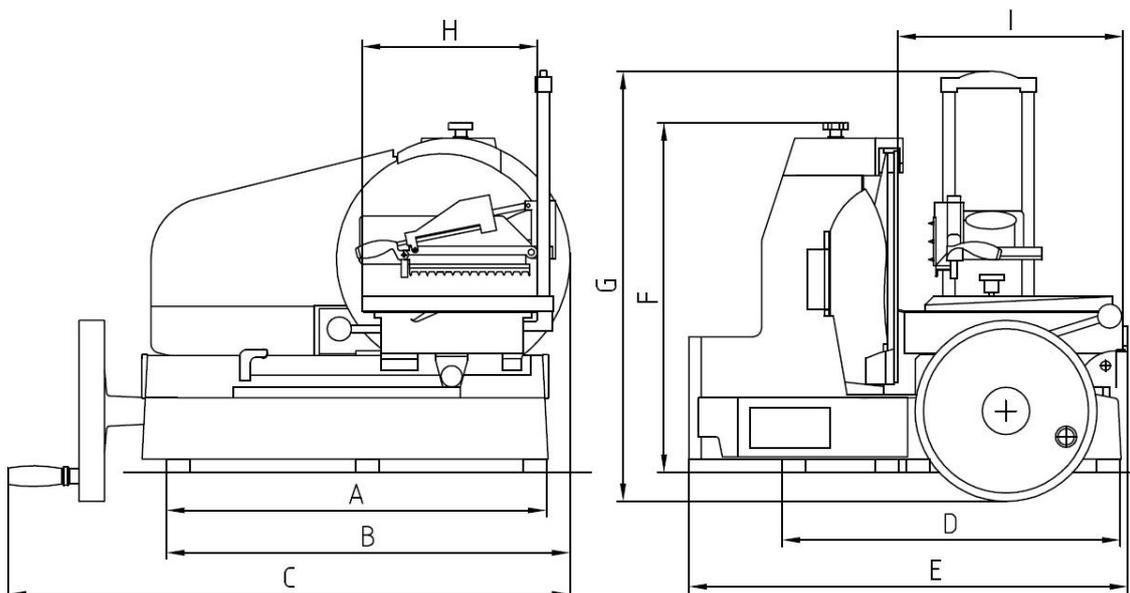


For the request of assistance and the order of spare parts, please refer to the information on the plate and the machine serial number.



3. TECHNICAL CHARACTERISTICS

3.1 OVERALL SIZE



Rif.	Dimensions	370/13
A	Feet distance	630
B	Footprint cut	700
C	Max. distance beginning/end movement	890
D	Feet distance	560
E	Max. width distance	740
F	Height	570
G	Max. height distance	710
H	Table length	290
I	Table width	380

Blade Ø	mm	370
Motor	kW	0.530
Carriage movement	mm	310
Thickness adjuster	mm	0.2 - 10
Cut's capacity	mm	230
Cut's capacity	mm	230x310
N° slice/1'		20/46
Net weight	Kg	110

Furnished items and accessories

The following documents and accessories are supplied with the machine, unless otherwise requested:

- Instruction manual for installation, use and maintenance;
- Guarantee certificate;
- CE certificate of conformity
- Accessories: lubricating oil for carriage guide bars.

3.2 PRODUCTS THAT CAN BE SLICED

The following are products that can be sliced:

- All types of cold cuts (cooked, raw, smoked);
- Boneless meat (cooked or raw at a temperature of no lower than +3 °C);
- Bread and cheeses (those that can be sliced, such as Gruyere, Fontina, etc.).

3.3 PRODUCTS THAT CANNOT BE SLICED

The following are products that cannot be sliced because they could cause damage to people and equipment:

- Frozen foods;

- Deep-frozen foods;
- Food with bones (meat and fish);
- Vegetables;
- Any other product that could be sliced but not meant for Consumption



WARNING:

Do not try to slice products that are not allowed.

The manufacturer declines all responsibility derived from an improper use, invalidating any guarantees.

4. DESCRIPTION

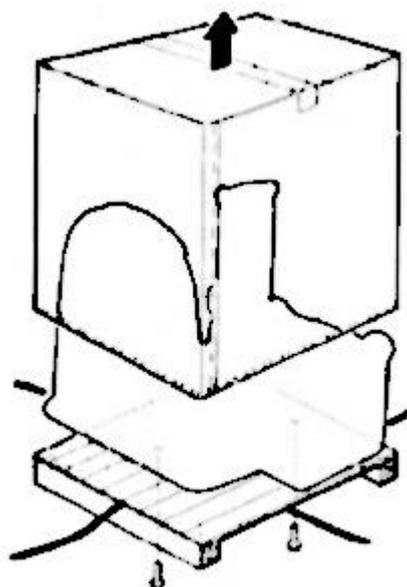
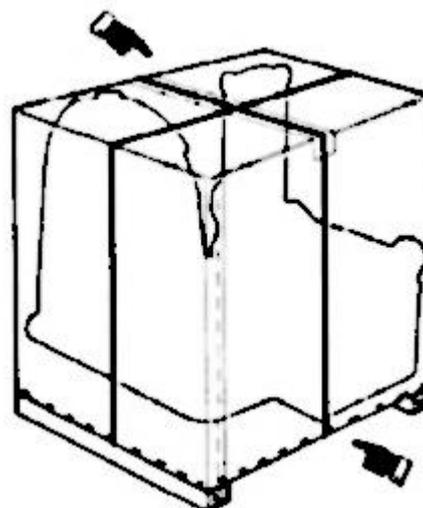
4.1 UNPACKING

NOTE The shipment and storage of the machine must be protected from atmospheric agents.

Check that the packaging is unopened and undamaged; otherwise, immediately inform the forwarding agent or the area agent.

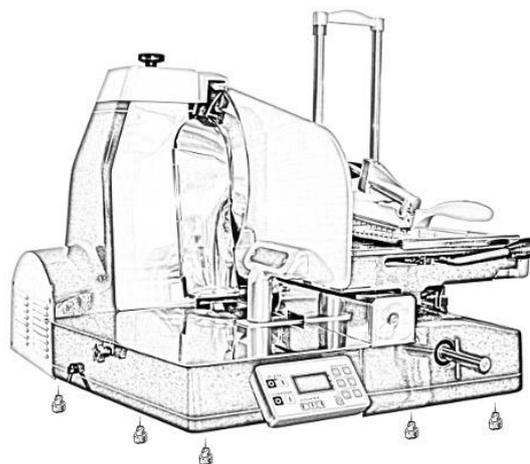
To take the machine out of the packaging proceed as follows:

- Cut and remove the plastic straps.
- Cut the cardboard box at the base which is attached to the pallet.
- Lift and remove the cardboard box; take out the polythene bags with the machine flywheel and rubber feet.
- Loosen and remove the two screws that attach the machine to the pallet.



Supply of machine only:

- Lift the machine carefully and insert the five rubber feet in the lodgings in the base.
- Put the machine in its place of installation.



Supply of machine and support column

The support column is furnished with 2 washers (hole 8mm) and 2 screws M8x70. These ones are needed for fixing the machine to the plate of the support column.

You must be careful: the feet with holes must be put in the position indicated in order that, when you put the machine on the plate, the holed feet are in correspondence of the holes on the plate for the support column.

Use one washer and one screws for each hole, and tighten to fix the machine properly to the support column.



Eliminate all the packaging (straps, cardboard, polyurethane foam or polystyrene, polyethylene bags, etc.)

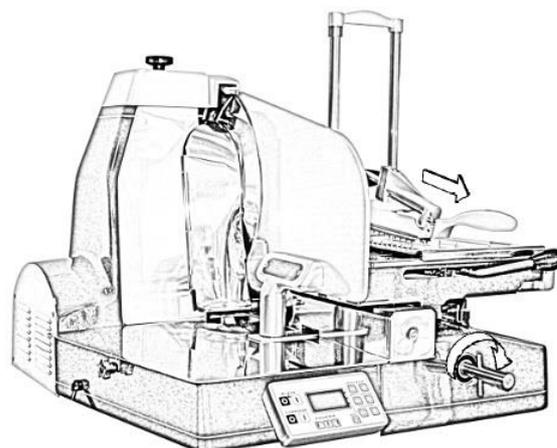
WARNING

The packaging components (plastic straps, cardboard, polyurethane foam) can be thrown away with normal solid wastes and therefore there is no difficulty in disposing of them. However it is advisable to dispose of products separately (differential collecting) in conformity with the regulations in force for adequate recycling.

DO NOT DISCARD THE PACKAGING PRODUCTS IN THE ENVIRONMENT!

Assembly of the flywheel:

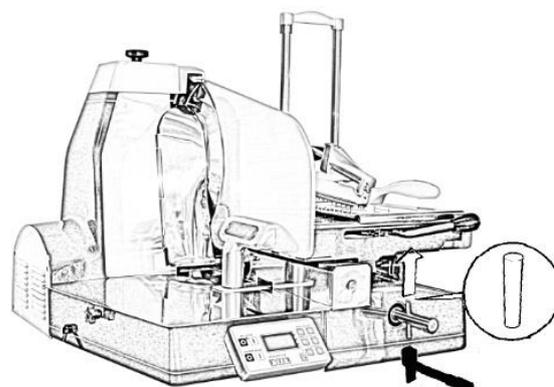
Move the machine carriage all the way towards the operator.



Take out the taper pin from the flywheel shaft.

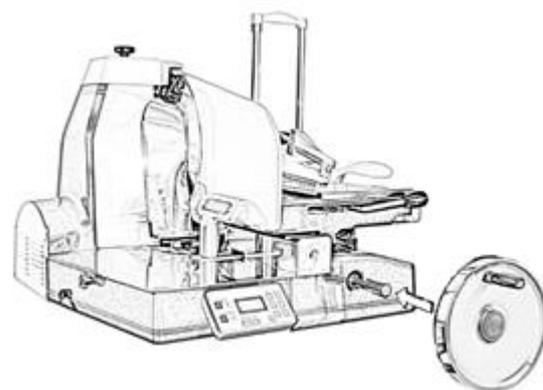
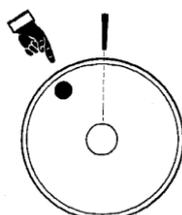


Attention: hammer the pin at the tapered end (smaller diameter).



Insert the flywheel so that the manoeuvring handle is at the top and to the left, as shown in the figure, compared to the hole for the taper pin.

Check the correct correspondence of the flywheel shaft sleeve holes.

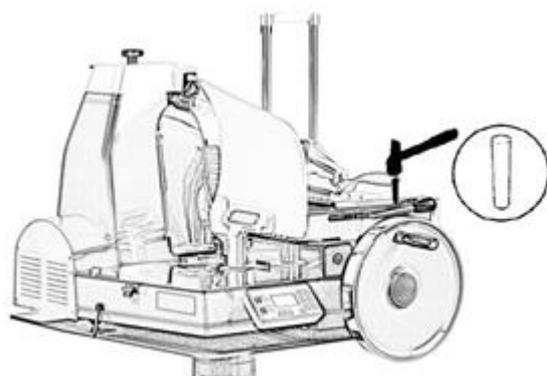


Insert the pin into the sleeve as shown in the figure with the tapered end (smaller diameter) towards the sleeve itself.

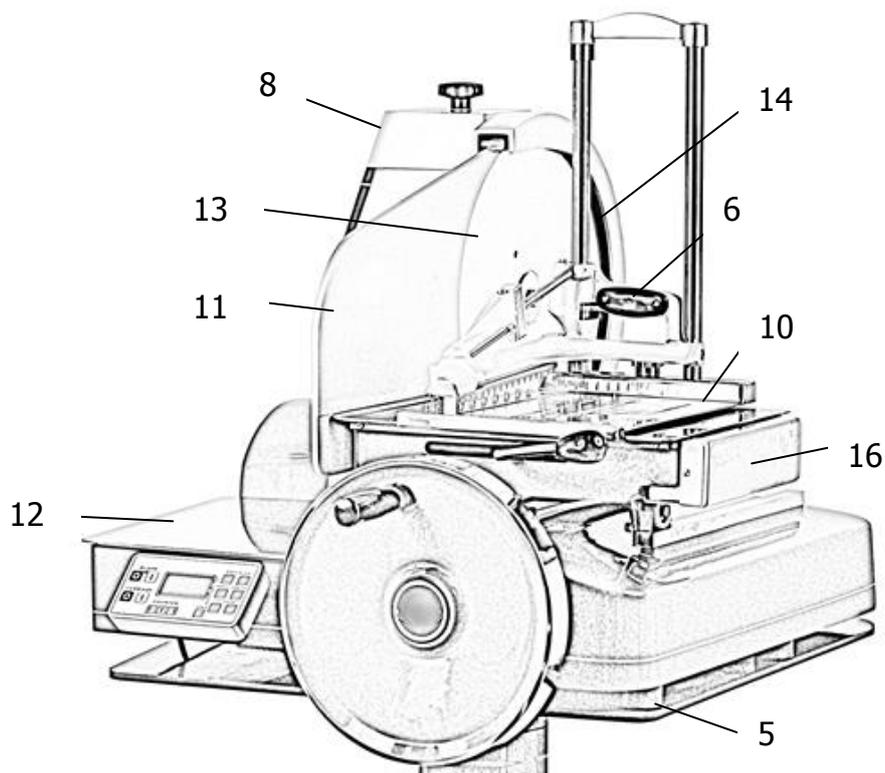
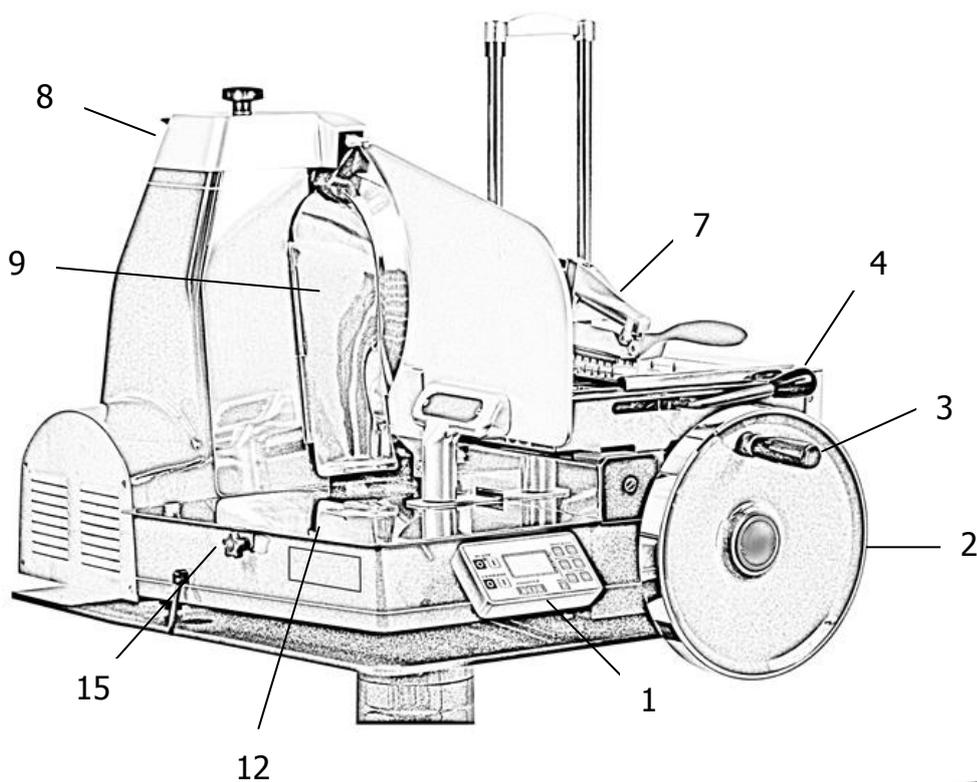
Hammer the opposite end of the pin (larger diameter) inserting it all the way.



ATTENTION: if the pin enters with difficulties, check the direction of insertion if it's right and if the hole on the flywheel is on the same axis of the shaft.
NO EFFORTS FOR NO REASON! THE PIN MUST ENTER WITHOUT STRESS.



4.2 MAIN COMPONENTS



- 1. Display
- 2. Flywheel
- 3. Flywheel handle
- 4. Overplate rapid advance lever
- 5. Support foot
- 6. Food press manoeuvring lever
- 7. Hand grip
- 8. Sharpener

- 9. Slice deflector
- 10. Sliding overplate
- 11. Blade protection gauge plate
- 12. Plate for sliced product
- 13. Blade
- 14. Blade cover
- 15. Overplate advance handwheel
- 16. Carriage

4.3 GENERAL DESCRIPTION

The slicing machine has been designed and made in conformity with Community Directive 2006/42/EC.

The machine offers maximum safety when in use, during cleaning and ordinary maintenance; maximum hygiene from the use of stainless steel materials or adequately protected against oxidation together with an attentive design of all the parts that come into contact with food; maximum cutting precision and capacity together with sturdiness and reliability of the structure; the possibility of working in a continuous mode.

The machine is essentially made up of a base which holds a circular blade in a vertical position. It is equipped by 3 motors (one for the rotation of the blade, one for the movement of the carriage and one for the feeding product), that allow the cutting of the product in semiautomatic and automatic mode.

The food plate is made up of a base plate and an overplate which slides at right angles to the edge of the blade for slicing the food; the overplate also has an appropriate selfstopping device, which can be regulated in height, to keep the product in its proper place during cutting operations (food press).

The product is cut during the forward movement of the carriage, parallel to the blade; the thickness of the slice is regulated by the display on the machine which is started every time the carriage comes back, making the sliding overplate transversally towards the blade, with a value which is predetermined by the graduated handwheel.

The product to be sliced can be placed on the overplate and preparation for slice thickness can be carried out safely thanks to a blade protection device (gauge plate) which is activated (blade uncovering) only when cutting is started.

The slicing machine can be used in two ways:
a) with completely automatic blade rotation and carriage movement by inserting a clutch device;
b) with blade rotation (driven by the electric motor) and manual movement of the carriage by means of the flywheel.

All the components of the machine are made of a light aluminium alloy, in stainless steel and plastic for food products as according to the sanitary regulations in force.

Start and stop (in the foreseen function modes) are carried out with the display on the machine; the machine function is shown by a light.

The command system prevents accidental start-ups of the machine after a possible black out of the electric feed circuit; this means that the slicing machine can only be started up again intentionally.

The machine has a sharpener which is extremely easy and safe to use.

The food plate, sharpener, blade cover, plate for sliced product and waste container can be removed for cleaning.

4.3.1. Safety

The mechanical safety devices are the following:

- Unremovable safety ring around the blade (blade protection);

The electrical safety devices are the following:

- Start-up with start and stop buttons with a low voltage command circuit which requires that the machine be purposely started up after an electrical black out;
- The opening of the gauge plate is commanded by a circuit board.

4.3.2 Residual risks



WARNING: The safety ring around the blade, particularly in the sharpening area, does not totally eliminate the risk of being cut.

DO NOT use the machine if you are not in perfect psycho-physical condition and DO NOT let anyone come near during use; concentrate when loading and cutting the product; pay attention!

Only cut products which are allowed; DO NOT try cutting products which are forbidden.

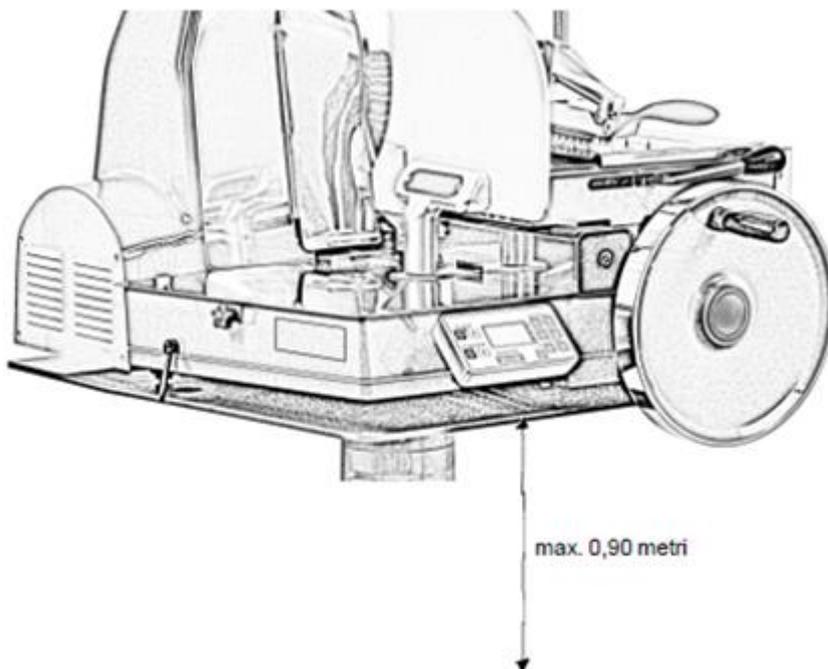
DURING CLEANING, LUBRICATION AND BLADE SHARPENING ALWAYS USE PROTECTIVE GLOVES WHICH ARE RESISTANT TO CUTS AND TEARS.

5. INSTALLATION

5.1 INSTALLATION OF THE MACHINE

If a support column (optional) is not used, install the machine on a surface which is level, dry and suitable for the weight of the machine plus the food to be sliced; refer to paragraph 3.1.

Check that there is nothing that can get in the way of the flywheel, carriage movement and food loading.



5.2 ELECTRICAL CONNECTION

The machines have an electric wire of about 2 meters long for a plug-socket feed system for allowing in foreseen conditions (maintenance, end of shift, etc.) an easy disconnection from the electric supply. Signal as necessary the presence of the feed wire if the machines cannot be installed in the immediate vicinity of a socket and if in the installation area there is the possibility of people passing through.

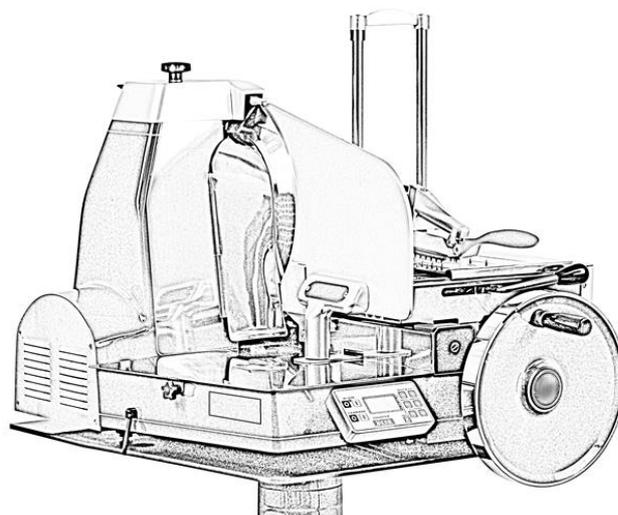
If for any particular installation requirements the feed wire is not long enough call a qualified person to intervene ; do not do any temporary electrical connections.

The machine must be installed in the immediate vicinity of a EEC socket derived from a system which conforms to the regulations in force with the following characteristics:

- magnetothermal protection;
- differential automatic switch;
- grounding system.



Before connecting, check that the characteristics of the electric feed system are in accordance with the data on the machine plate.

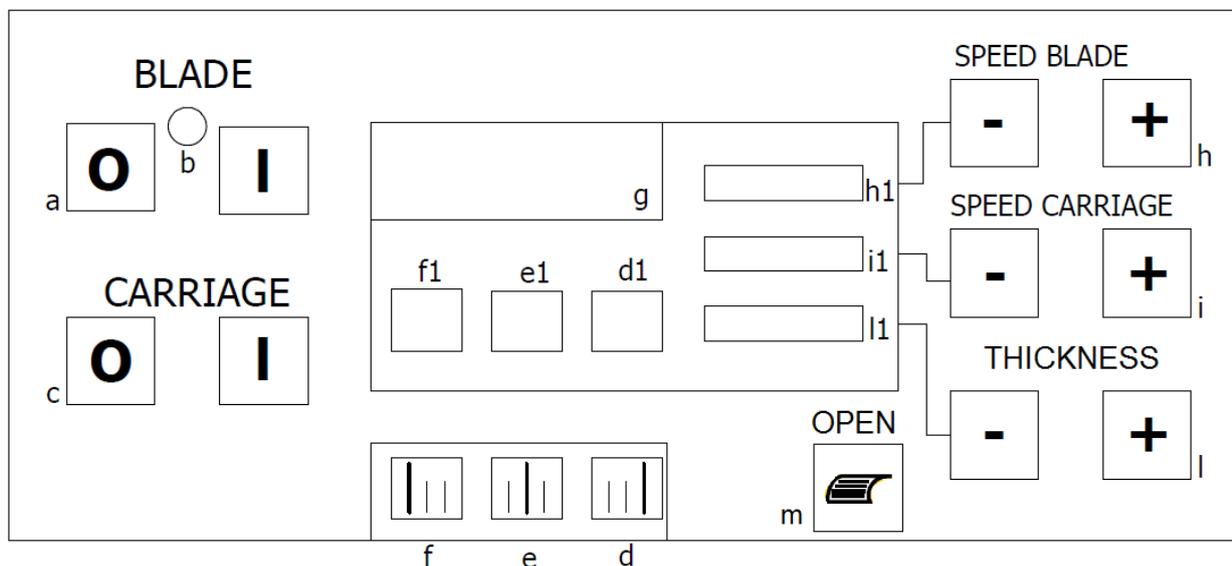


SLICER		370/11CE		CE
No.		10/00002921		
400 V		50 Hz		
400	W			

370.81CE

6. USING THE SLICING MACHINE

6.1 USING THE DISPLAY



Check that the slicer is properly connected to the electrical line.
The off button light (b) must be on.

Semiautomatic use:

- Put the product to be sliced on the overplate up to against the thickness gauge plate and block it;
- Start the blade by pressing the I button of BLADE (a).
- Regulate the speed blade (h) and the thickness of the slice (l) if necessary.
- Turn the flywheel clockwise (do not turn it counter clockwise, this could seriously damage the machine). In conjunction with the movement of the flywheel press the OPEN button (m) to allow the opening of the gauge plate.
- **The gauge plate is opened only in this way. After 30 seconds of inactivity the gauge plate closes. And after another 30 seconds the machine turns off.**

Automatic use:

- Put the product to be sliced on the overplate up to against the thickness gauge plate and block it;
- Start the blade pressing the I button of BLADE (a);
- Regulate the speed blade (h), the speed carriage (i) and the thickness of the slice (l) if necessary and then start the carriage by pressing the I button of CARRIAGE (b);
- During automatic function it is recommended that the handle be folded by pulling it towards the operator and repositioning it against the flywheel.
- To stop the carriage and the blade you have to push the O button (c) and (a).

You can regulate different parameters:

- The speed of the blade pushing the button + or - (h)
You can increase the speed of the blade pushing the button +. You can see the effect of this action on the panel (h1), you can see the number from 1 to 9 (1 is the lower speed, 9 is the higher speed)
- The speed of the carriage pushing the button + or - (i)
You can increase the speed of the carriage blade pushing the button +. You can see the effect of this action on the panel (i1), you can see the number from 1 to 9 (1 is the lower speed, 9 is the higher speed)
- The thickness of slice pushing the button + or - (l)
You can increase the thickness of slice pushing the button +. You can see the effect of this action on the panel (l1), you can see the number from 0.2 to 10

You can adjust these parameters also while the machine is working.

Number of slices

You can set the number of slices pushing the button (d) for units, the button (e) for tens and the button (f) for the hundreds and you can see the results of this action on the display (d1,f1,e1)

For example, if you want to set 65 slices, you have to push the button (d) five times and the button (e) six times.

While the machine is working you can see how many slices the slicer have done on the display (g).

Securities

If the machine is working and you remove the sharpener, the machine stops and you have a warning on the display: "Sharpener removed|turn off the machine". In order to reset you have to press O button of BLADE.

If the machine is working and you remove the overplate, you have a warning on the display: "Upper table|removed". The blade doesn't stop, but the gauge plate doesn't open and the carriage doesn't move. When you put the overplate in its position, the machine restarts all the operation (you doesn't need to reset the machine)

If you move the overplate rapid advance lever, the guage plate closes.

In the semiautomatic mode, if the overplate arrives to the stroke end, the gauge plate closes (but the blade continues to rotate) and you have a warning on the display "Slice feeding end| manual backward". You have to adjust the product again on the overplate and push the OPEN button (m) of the gauge plate to restart slicing.

In the automatic mode, if the overplate arrives to the stroke end, the gauge plate closes and the carriage stops (but the blade continues to rotate) and you have a warning on the display "Slice feeding end| manual backward". You have to adjust the product again on the overplate and push the OPEN button (m) of the gauge plate to restart slicing.

6.2 CLEANING THE SLICING MACHINE

The machines must be properly cleaned at least once a day, if necessary even more.

If the machines have not been used for a while they must be cleaned before use as well.

The strict observance of the standards of cleaning and maintenance of the machine ensures the proper preservation of the slicer also reducing repair operations.



WARNING: Danger of cutting!

Use protective gloves which are resistant to cutting and tearing and concentrate on the job at hand.
PAY CAREFUL ATTENTION!



Before every cleaning operation, disconnect the machine from the electric supply **removing the plug as well;**



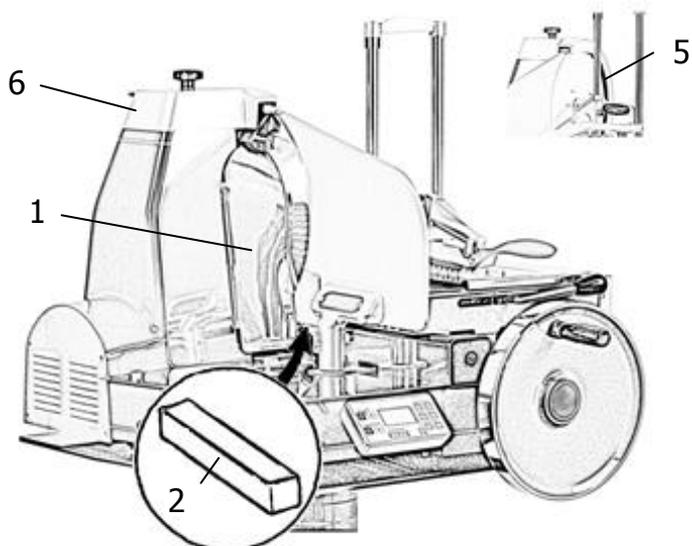
WARNING: DO NOT clean the machine with jets of water or steam or similar.

Don't put the components in the dishwasher.

Do not use abrasive cleaners, acids, steel wool pads that may damage the machine.

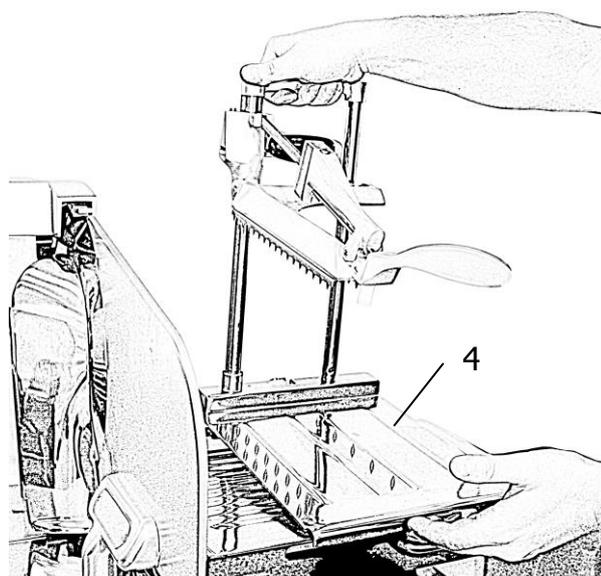
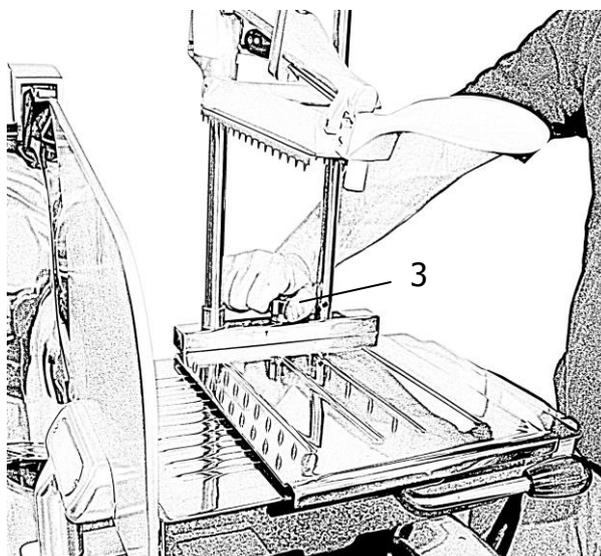
Carefully clean all parts in contact with food.

- Open the slice deflector (1);
- Take out the container (2);
- Loosen the knob (3) and lift the sliding overplate (4) with its food press arm;
- Remove the blade cover (5);
- Remove the sharpener (6), raise it using the knob on the top.



Clean all the disassembled parts, the machine body, gauge plate, etc. only using hot water and a biodegradable foaming detergent for dishes at a temperature of no lower than +30°C using a soft, spongy cloth and a nylon brush if necessary for the plate and the sharp food press.

Rinse well with a lot of hot clean water only and dry with a soft cloth or a spongy material.



7. MAINTENANCE AND REPAIRS

7.1 GENERAL INFORMATION

The operator and personnel qualified to intervene on electrical system plants are allowed to carry out the following maintenance:

- **Blade sharpening**, periodically; the interval and length of the sharpening obviously depend on the use of the machine (work times and type of product used).
- **Lubrication of the carriage guide bars and overplate**: weekly;
- **Adjustment of the bevel gear pair**: as necessary, see the relative paragraph.

- **Checking the conditions of the electric feed wire, wire press and plug**: periodically.

Maintenance to be carried out exclusively by personnel authorised by the manufacturer is as follows:

- **Replacing the blade**;
- **Replacing the sharpener grindstones**;
- **Replacing the motor and/or clutch belts**
- **Repairing the structural parts**, repairing and/or replacing components under the base.
- **Replacing the electrical components** under the base.

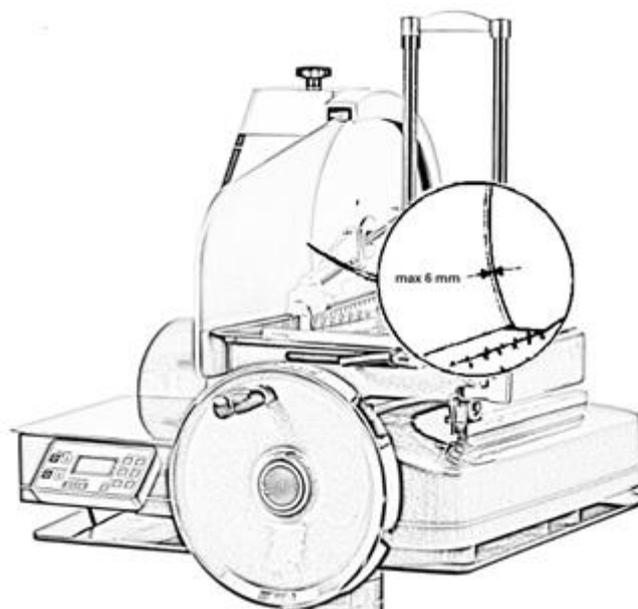
7.2 SHARPENING THE BLADE

Sharpening of the blade is to be carried out only after having carefully cleaned the machine as described in the previous paragraphs.



WARNING: Blade sharpening can be carried out until the distance between the edge of the blade and the inside edge of the protection does not exceed 6 mm., which corresponds to a decrease of about 10 mm. of the dimensional value of the original diameter.

If this value is exceeded IT IS IMPERATIVE THAT THE BLADE BE REPLACED assigning this operation **EXCLUSIVELY** to assistance personnel authorised by the manufacturer.



On the display

When you have to sharpen the blade, you have to remove the sharpener from its position.

On the display you can see the warning "Sharpener removed|turn off the machine".

When you put the sharpener in the sharpening position you can see on the display the warning "Sharpener|in sharpening position". Now you can push the I button of the BLADE and sharpen the blade.

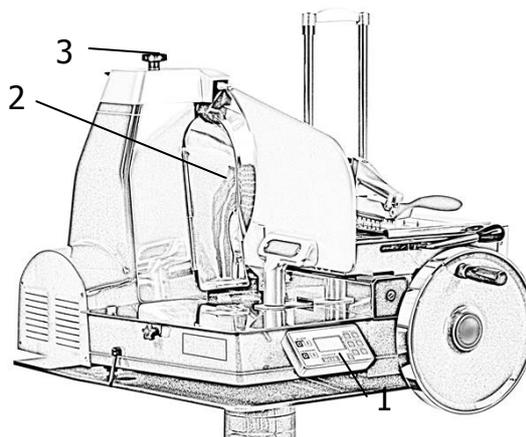
Security

During this operation even if you push the buttons, the gauge plate doesn't open and the carriage doesn't move.

Proceed as follows as soon as it is noticed that there is less cutting capacity:



WARNING: Danger of cutting!
Use protective gloves which are resistant to cutting and tearing and concentrate on the job at hand.
PAY CAREFUL ATTENTION!

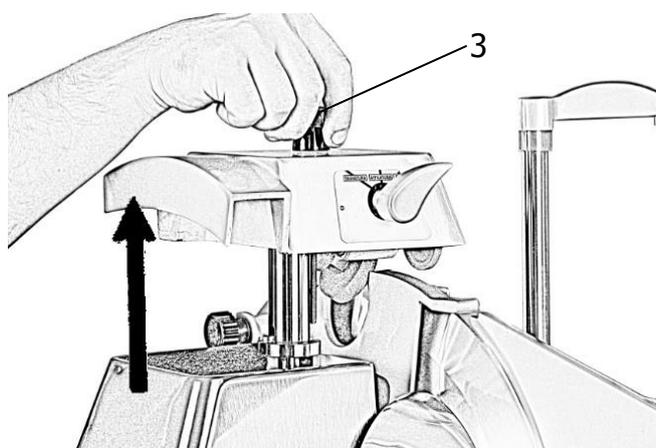


- Make sure the machine is not running by pressing the button O of BLADE and CARRIAGE (1);

- Open the slice deflector (2);

- Clean the blade with denatured alcohol or hot water;

- With the knob (3) raise the cover of the sharpener, turn it 180° and lower it again;



- Start the machine (only blade rotation);

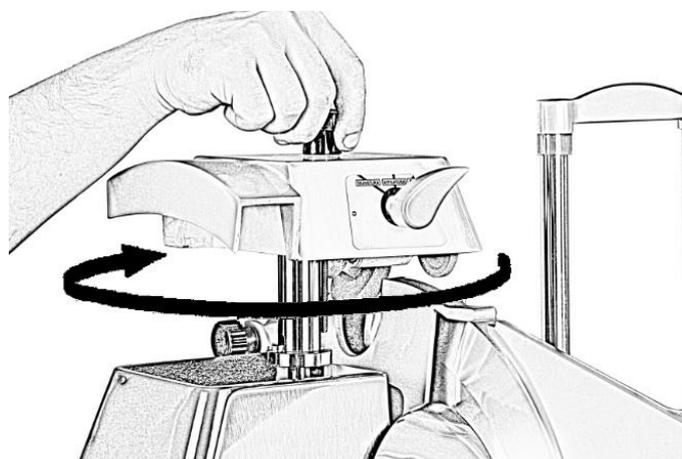
- Move the lever (4) from the "0" position to the "sharpening" position and hold it in this position for 10- 15 seconds;

- Move the lever (4) to the "burr" position for 2-3 seconds to remove the sharpening burr;

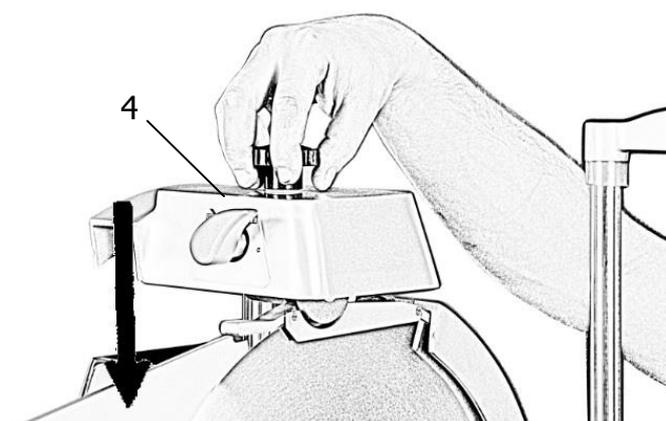
- Put the lever back to the "0" position and stop the blade movement;

- Raise the cover again, turn it 180° and put it back to its original position;

- Clean the blade and the machine.



Note: do not insist more than 2-3 seconds with the burring operation so as to avoid damage to the edge of the blade.

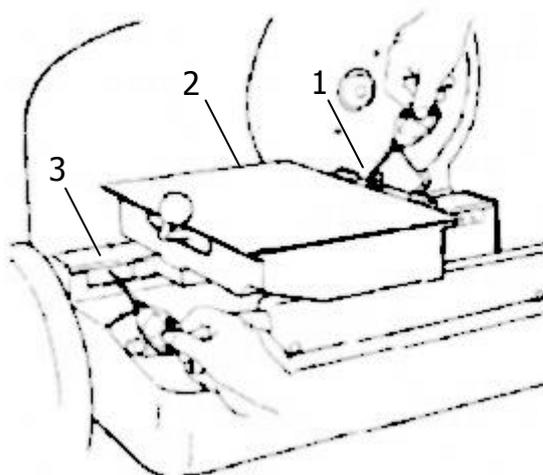


7.3 LUBRICATING THE GUIDE BARS OF THE CARRIAGE AND OVERPLATE

- After each cleaning operation of the machine put a few drops of oil in the hole (1) of the plate (2);
- Put a few drops of oil along the sliding bar (3) of the carriage;
- Turn the flywheel briefly.



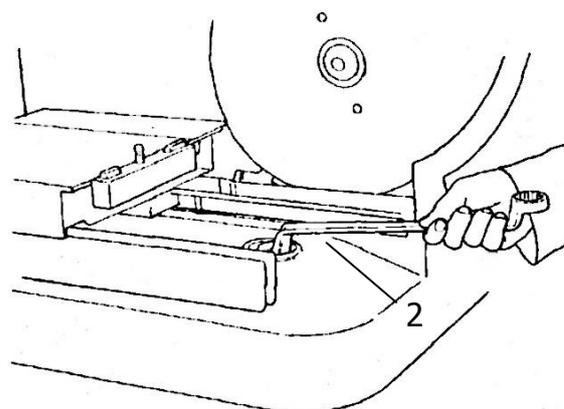
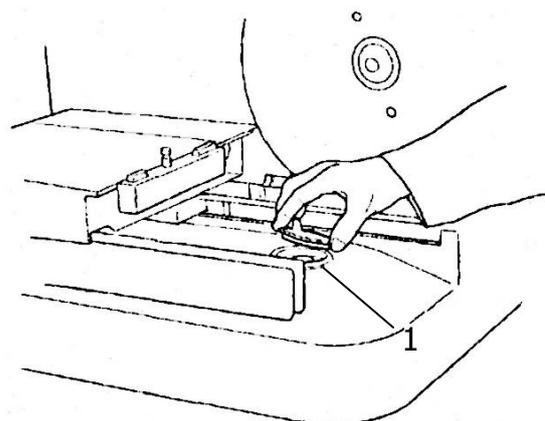
Note: Only use white Vaseline oil, do not use vegetable oils



7.4 ADJUSTING THE BEVEL GEAR PAIR

If there is too much play in the flywheel at the start of rotation proceed as follows to eliminate it:

- Remove the cover (1) using a screwdriver;
- Tighten the nut (2) until all play is eliminated;
- Replace the cap (1).



8. BREAKDOWN SEARCH AND REMEDY

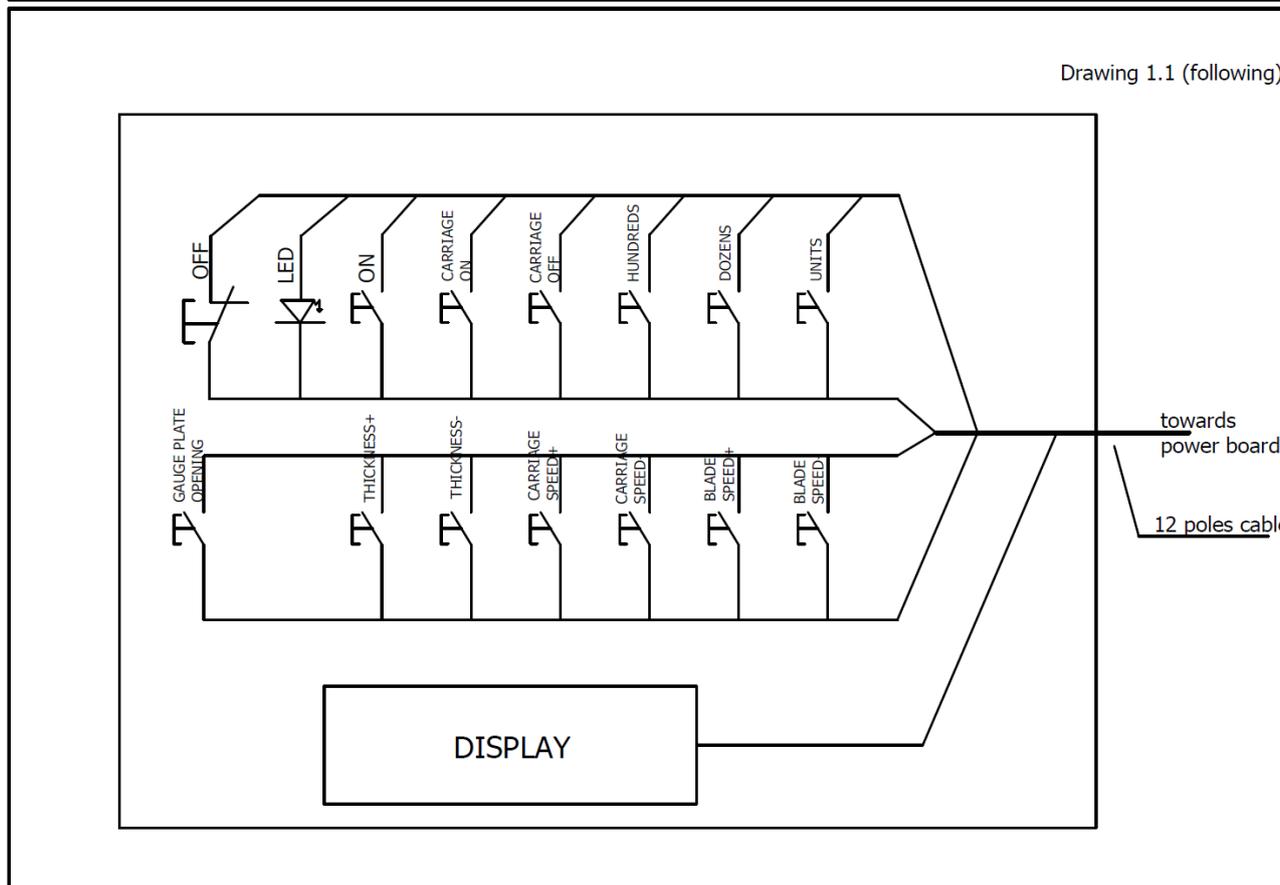
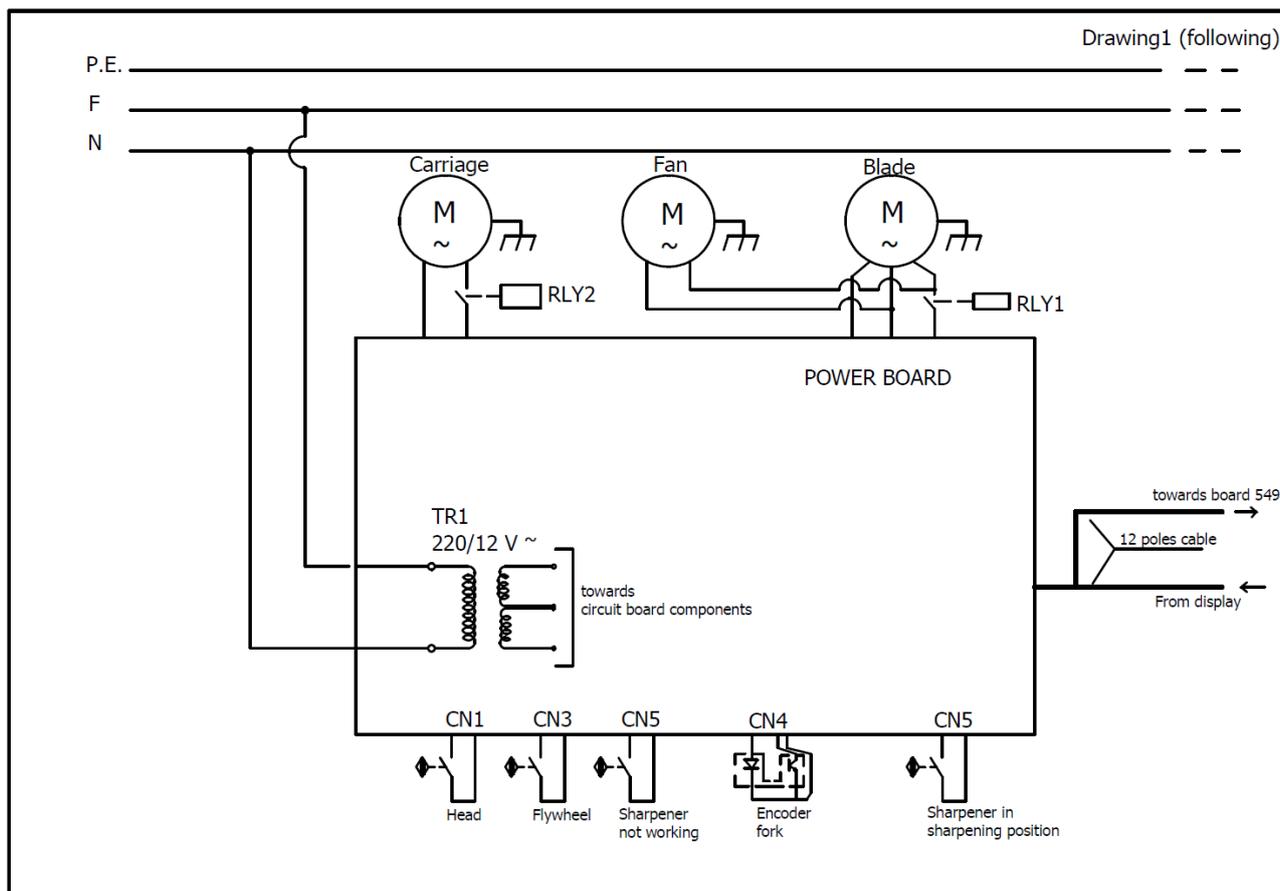
Warning: In this chapter are indicated the most common problems that can happen during use of the slicing machine as well as the necessary operations to eliminate the cause.

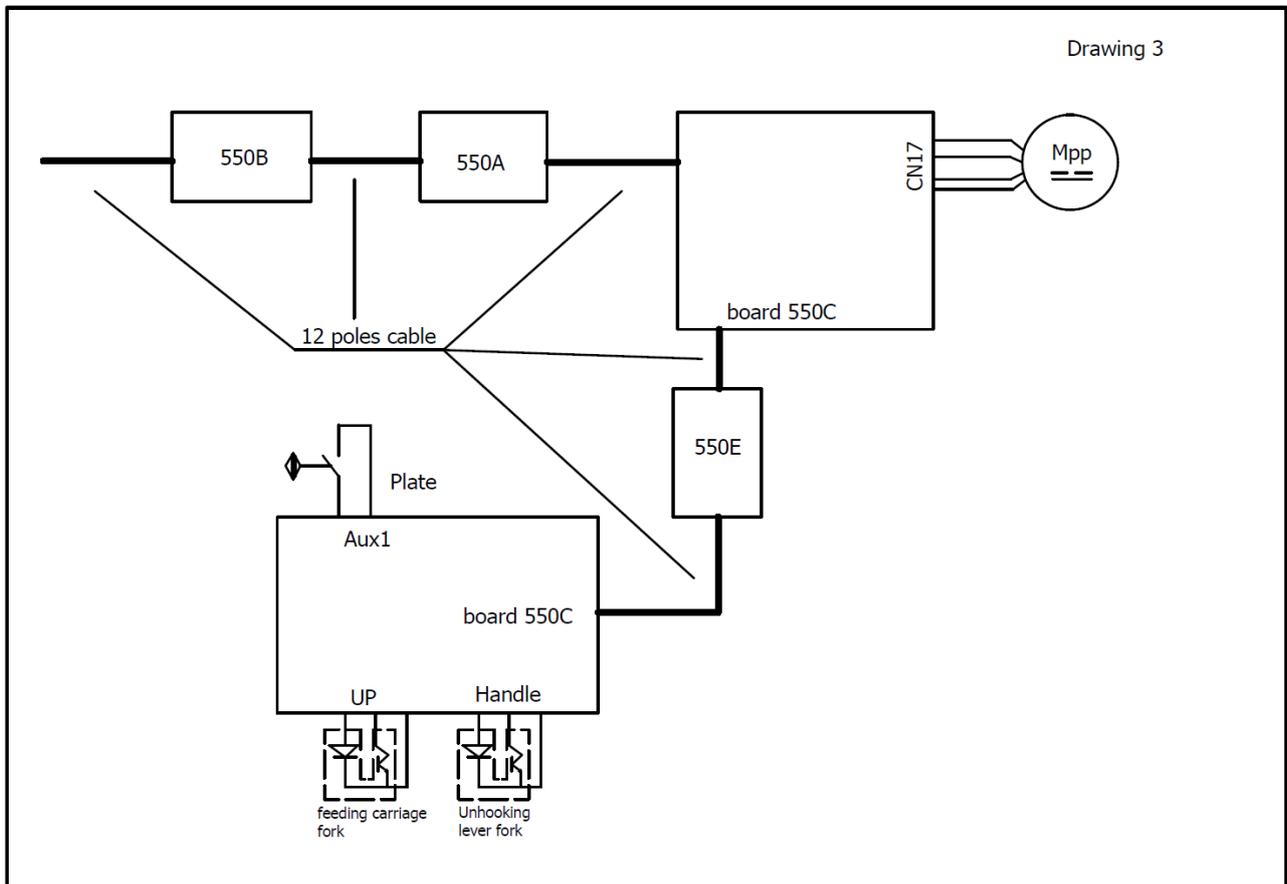
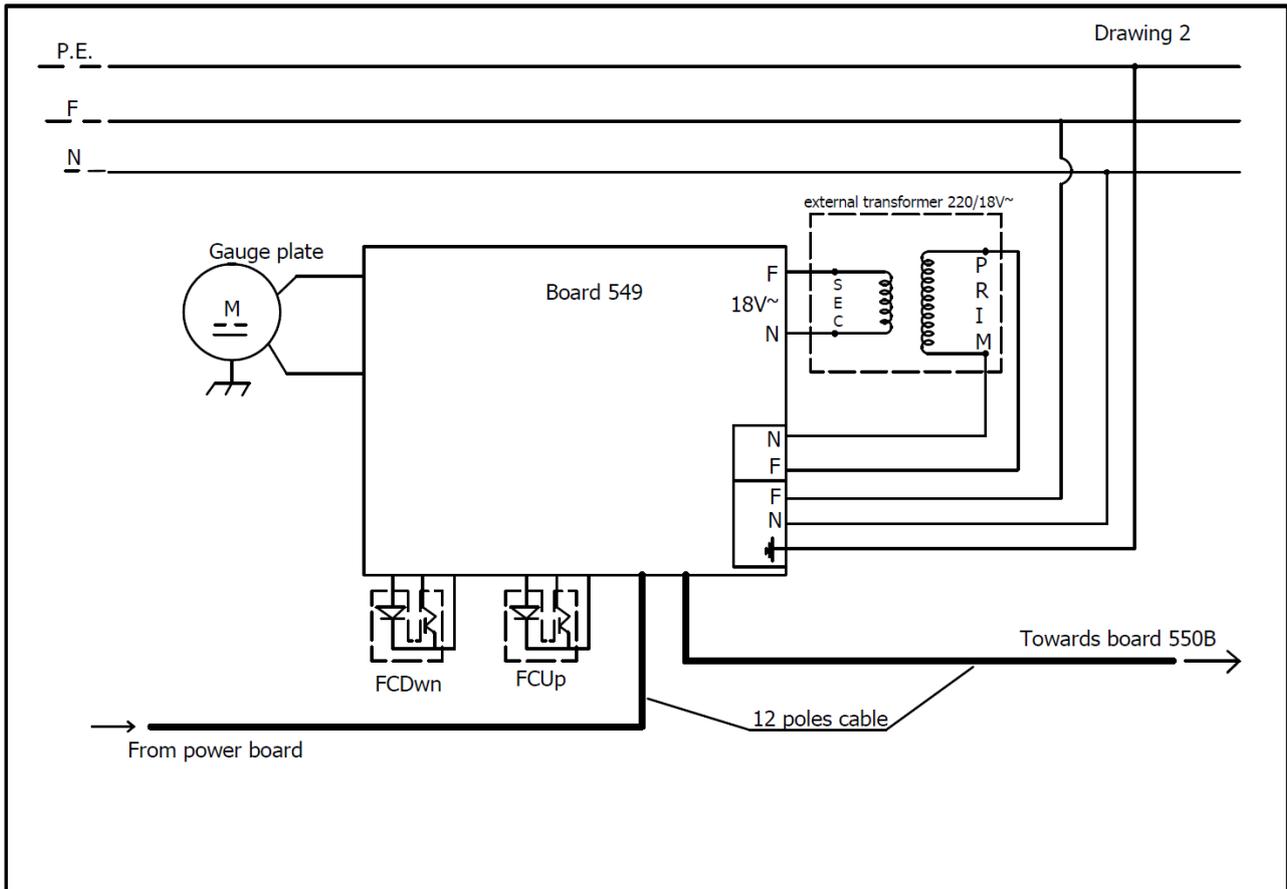
If the problem persists do not insist on looking for the cause: immediately contact assistance personnel authorised by the manufacturer.

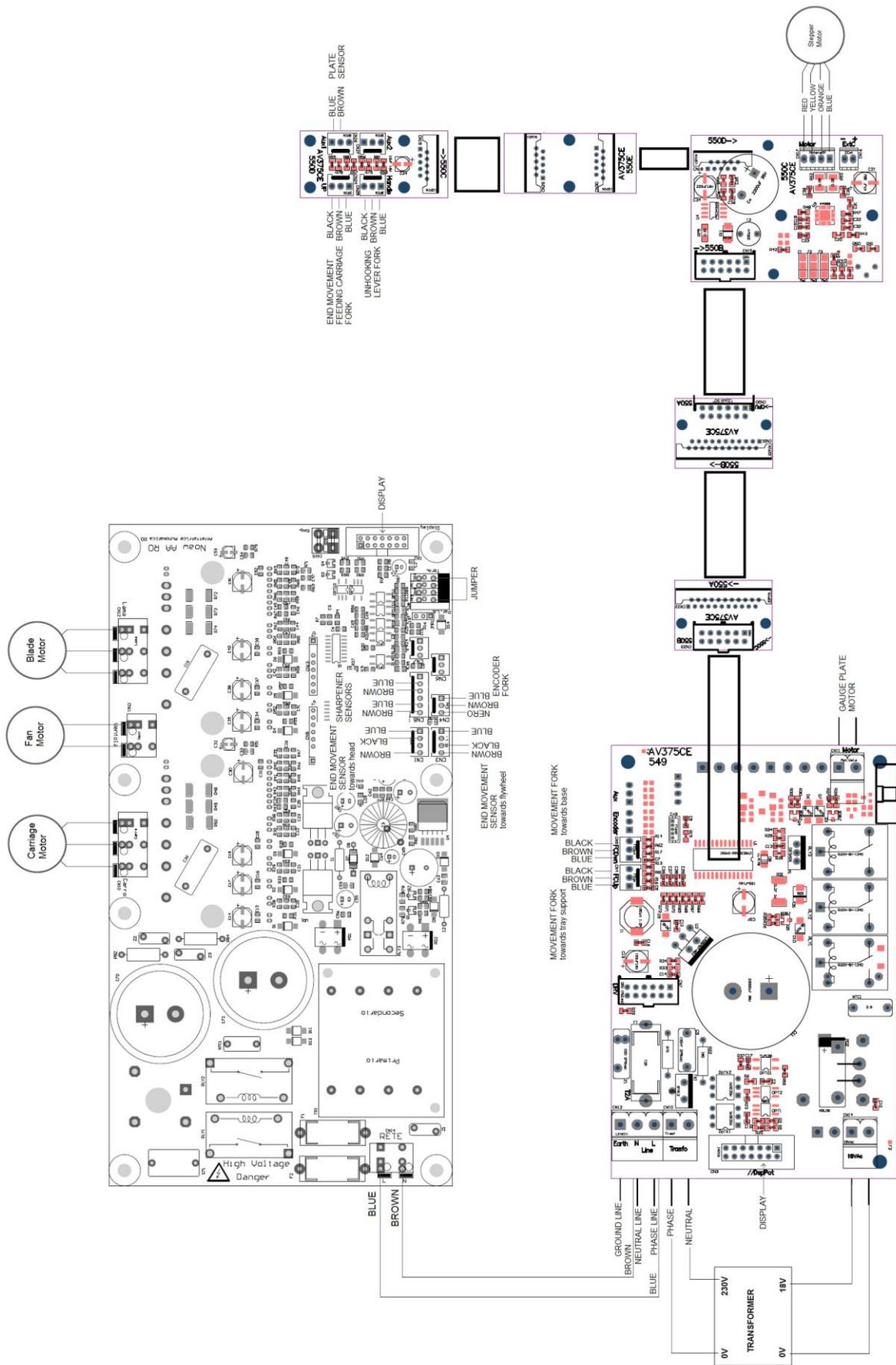
PROBLEM	PROBABLE CAUSE	REMEDY
When pressing the start button the machine does not start.	No feed.	Check that the plug is inserted correctly.
	Command electric circuit is defective.	Contact the service center.
The machine starts but the light does not come on.	Light is defective	DO NOT USE the machine with the light off; contact the service center.
The machine starts (blade rotation) but the gauge plate blade protection does not uncover the blade.	Command circuit is defective.	Contact the service center
The machine vibrates, when forced the blade slows down a lot or stops.	Defective motor or transmission.	Contact the service center
In "automatic" function mode the blade rotates normally but the carriage has trouble sliding.	Insufficient lubrication	Lubricate.
	The carriage motor has problems.	Contact the service center
Excessive resistance to cutting the product (regular function of the carriage).	Command circuit is defective	Contact the service center
	The blade is not sharp.	Sharpen the blade.
Blade sharpening is not satisfactory.	Dirty grindstones.	Clean the grindstones.
	Worn grindstones.	Replace contact the service center.
The sliced product is frayed and irregular.	The blade is not sharp.	Sharpen the blade
	The blade is excessively worn.	Replace the blade; contact the service center.
When pressing the stop button the machine does not stop.	Control circuit is defective	Pull out the plug to stop the machine immediately and contact the service Center.

On the display different messages can appear. If they are different from what indicated in the previous paragraphs, please contact the service centre.

9. ELECTRICAL SYSTEM







10. DISMANTLING THE SLICING MACHINE

The machines are made up of:

- Aluminium alloy structure;
- Insertions and various in stainless steel;
- Electric parts and wires, etc.;
- Electric motor;
- Plastic materials, etc.

If disassembly and dismantling are to be carried out by a third party, only consult firms that are authorised in the demolition of the above mentioned materials.

If you carry out the dismantling yourself the materials must be separated according to type and consult a specialised firm for their disposal.

Always abide by the regulations in force in your country.

WARNING: In any case it is necessary to consult the manufacturer or qualified personnel authorised by the manufacturer for the removal of the circular blade and subsequent removal of the cutting wire so that it can be disposed of safely.

DO NOT ABANDON SCRAPS WHERE THERE IS FREE ACCESS (THERE SHOULD BE BARRIERS AND SIGNS) BECAUSE THIS CAN BE VERY DANGEROUS FOR PEOPLE, SPECIALLY CHILDREN AND ANIMALS; THE OWNER HAS SOLE RESPONSIBILITY.

Metcalfe Warranty

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of invoice, except where specifically noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance with the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

All Metcalfe slicers (except Simple Line) and EC20 chipper are covered by a 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service.

All Metcalfe MP mixers are covered by a 3-year warranty (1st years parts and labour, 2nd and 3rd year parts only) and full after sales service.

There is a limited 6-month warranty on the following:

- Mixer attachments (beater, whisk and dough hook)
- Chipper blades
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following:

- Failure due to incorrect installation
- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

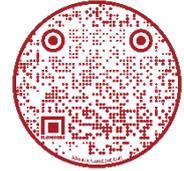
Metcalfe and its suppliers reserve the right to make changes in design and specification to any product without prior notification.

Spare Parts and Service

For more information on Metcalfe spare parts, accessories and service support, including breakdown drawings and parts lists please contact us on the details below.

Please always quote the Serial Number of the machine. This can be found on the serial number plate which is located on the right-hand side of the machine's base.

Metcalfe Sales & Spares Department sales@metcalfecatering.com
Metcalfe Service Department service@metcalfecatering.com
Metcalfe Website www.metcalfecatering.com
Metcalfe Telephone Number 01766 830 456



Additional copies of this instruction manual can be obtained by either visiting our website or contacting the sales department.

Product Information

Please complete the below details and keep in a safe place. Ensure that you complete the Model No & Serial No sections for future reference when enquiring about spare parts and technical assistance.

Company Name: _____

Company Address: _____

Model No: _____ Serial No: _____ Date of Purchase: _____

Name of Dealer: _____

Please retain this information for your records

3/2021

Metcalfe Catering Equipment Ltd
Haygarth Park
Blaenau Ffestiniog
Gwynedd, LL41 3PF

