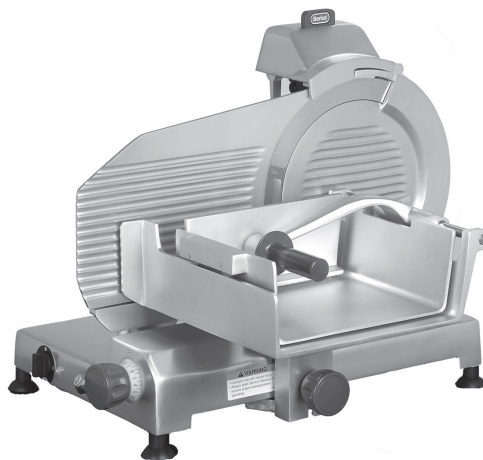




The Choice of Experience

OWNER/OPERATOR MANUAL



MODEL 850A SLICER

NOTICIA IMPORTANTE

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas al pie de la letra cuando utilice esta maquina.


IMPORTANT NOTICE

This manual contains Important Safety Instructions which must be strictly followed when using this equipment.

Before using this equipment

Slicers are designed to slice meat and other food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to ensure that this slicer is used properly and safely, strictly following the instructions contained in this manual and any requirements of local law.

Never touch this machine without proper training and reading the owner's manual. All operators should be thoroughly familiar with the procedures contained in this manual. Even so, we cannot anticipate every circumstance or environment in which its slicers will be used. You, the owner and operator, must remain alert to the hazards posed by the function of a slicer, particularly the sharp rotating blade and moving table. No one under 18 years of age should operate this equipment. If you are uncertain about a particular task, ask your supervisor.

This manual contains a number of safe practices in the General Safety Instruction section. Additional warnings are placed throughout the manual. **Warnings related to your personal safety are indicated by:** 

ENGLISH

WARNING

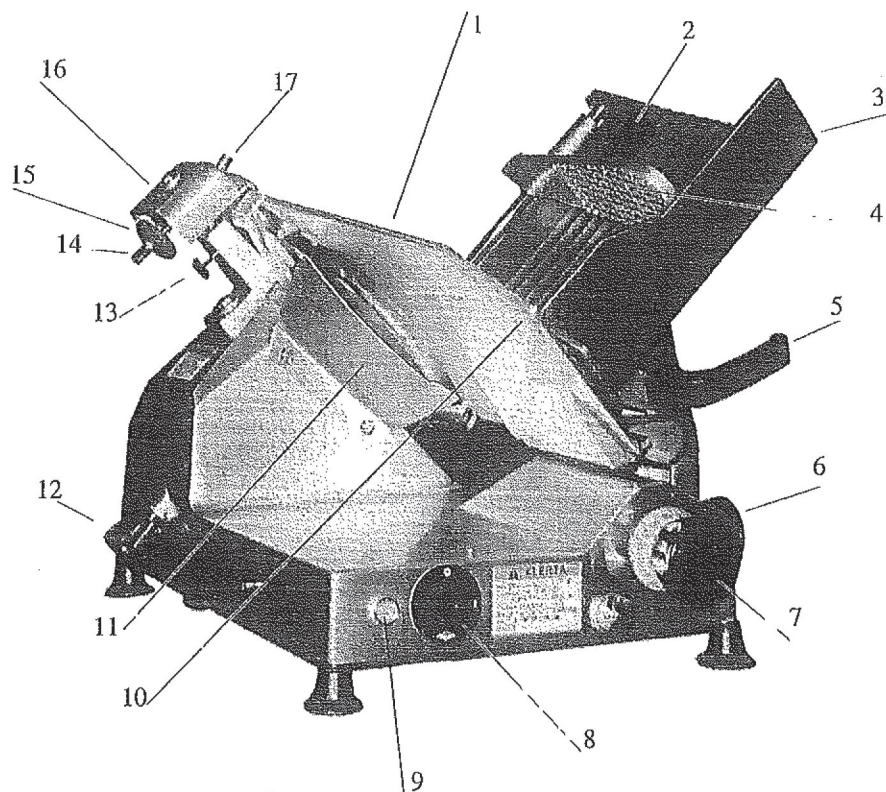
Remember, however, this manual and/or the warning labels do not replace the need to be alert and to use your common sense when using this slicer.

WARNING

SHARPKNIFE

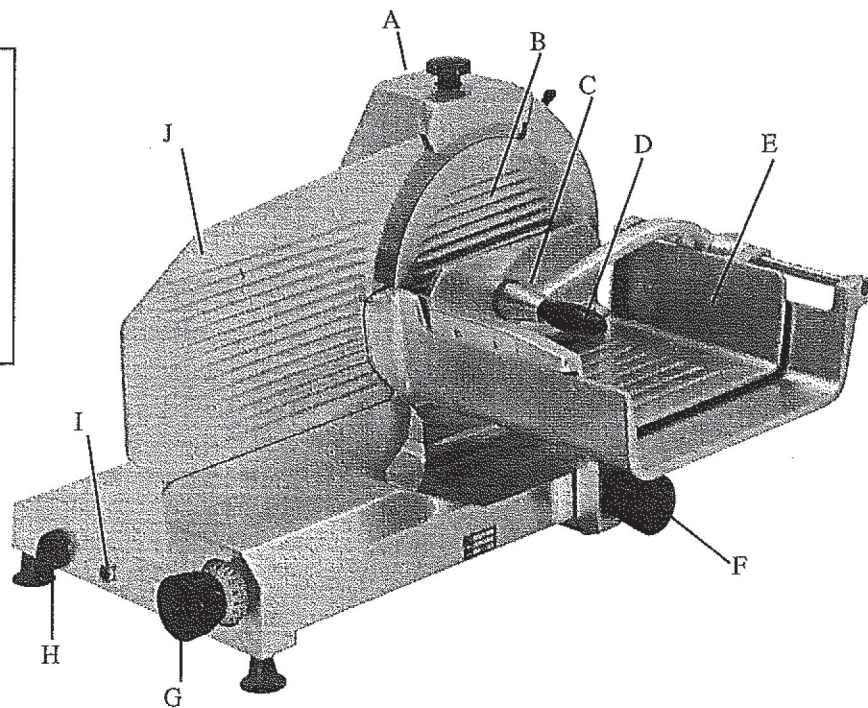
To avoid serious personal injury

- NEVER touch rotating knife.
- Keep HANDS CLEAR of all MOVING PARTS.
- Always TURN OFF slicer when NOT IN USE.
- Always TURN thickness control knob as far to the right as possible when not in use.
- TURN OFF and UNPLUG MACHINE before cleaning or servicing.
- The KNIFE EDGE IS EXPOSED when the sharpener assembly is removed.



1. Center plate
2. Pusher handle
3. Product table
4. Pusher
5. Product table handle
6. Product table locking knob
7. Thickness control knob
8. Power switch
9. Power ON light
10. Gauge plate
11. Slice deflector
12. Center plate locking knob
13. Sharpener lock knob
14. Push button
15. Sharpening stone
16. Sharpener assembly
17. Deburring stone push button

- A. Sharpener
- B. Center plate
- C. Pusher
- D. Pusher handle
- E. Product table
- F. Product table locking knob
- G. Thickness control knob
- H. Power switch
- I. Power ON light
- J. Gauge plate





WARNING

SHARP KNIFE BLADE

**to avoid serious personal injury
follow all the instructions in this manual and**

1. NEVER touch this machine without training and authorization by your supervisor.
2. MACHINE MUST BE on solid level support.
3. GUARDS MUST BE in place before plugging in and turning on machine.
4. ALWAYS use three pronged plug provided.
5. ALWAYS use food pusher not your hand.
6. NEVER TOUCH ROTATING KNIFE.
7. KEEP hands, arms, hair and loose clothing clear of all moving parts.
8. SHOULD MACHINE JAM, turn off and unplug before removing obstruction.
9. TURN OFF AND UNPLUG machine from power source before cleaning, sanitizing or servicing.
10. USE ONLY the attachments provided by the manufacturer.
11. SHOULD any warning label on a machine come off or become unreadable contact the manufacturer or your designated service location for a free replacement.
12. DO NOT BECOME DISTRACTED WHILE OPERATING THE SLICER.
13. LIST OF FOOD 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 Gryere, Fontina, etc.).



PRODUCTS THAT CANNOT BE SLICED

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

- froze food;
- deep-frozen food;
- food with bones (meat and fish);
- vegetables;
- any other not meant for consumption.

WARNING

(To avoid serious personal injury properly install slicer in adequate work area)

- ALWAYS use qualified technician for installation.
- ALWAYS install slicer in work area adequate light and space.
- ONLY operate slicer on a solid, level support
- NEVER bypass or alter switches or circuits.
- NEVER operate slicer without all guards installed.
- NEVER operate slicer without all warning stickers and wall charts posted.

INSTALLATION

UNPACKING AND ASSEMBLY

1. When the slicer has been unpacked and removed from its shipping carton, it should be checked carefully for any damage that may have occurred during shipment. Do not plug in the power cord or attempt to operate the slicer prior to this examination.
2. Carefully check all slicer components such as the product table, pusher, sharpener, thickness control knob, etc., to make certain they move freely and that there are no obstructions. Turn the thickness control knob as far right as possible. Lubricate the pusher slide bar (on the product table) and the square and round table support rails (underside of slicer) with Food Machine Oil.

TESTING PRIOR TO OPERATION

1. Make sure that the ON/OFF switch is in the OFF position, and the thickness control knob is turned as far to the right as possible. This positions the gauge plate so that the knife is not exposed during testing.
2. Plug power cord into correct electrical outlet, and ensure the mains cable does not cause a tripping hazard.
3. Turn the slicer ON and check for smooth knife rotation. Turn the slicer OFF.
4. Slide Product Table back and forth holding on to the Product Table Handle. If there is any rough operation or obstruction, shut off, unplug power cord and call service for assistance.

WARNING

**WHEN MOVING THE PRODUCT TABLE,
GRASP ONLY THE PRODUCT TABLE HANDLE**

OPERATING INSTRUCTIONS

1. Lift pusher and rotate to back side of meat table. Place product to be sliced on the product table. Swing pusher back around to front of table, and position at end of product. If the product you're slicing is long, place the pusher on top of the product. The pusher will feed the product toward the knife after each slice.
2. Turn the slicer ON.
3. The thickness control knob allows you to vary the thickness of the slices from \varnothing 0 mm. to 16 mm. To make thinner slices, turn the thickness control knob to the right. For thicker slices, turn the knob to the left;
4. A handle is provided on the product table to move it back and forth.

WARNING

ONLY USE THIS HANDLE TO MOVE THE PRODUCT TABLE.

5. After each use of the slicer, turn the slicer OFF and the thickness control knob full right. This places the gauge plate in the closed position and covers the knife edge.

SHARPENER MAINTENANCE

1. Turn OFF the slicer, turn index knob full to the right and unplug the power cord from the receptacle.

WARNING

THE NEXT STEP WILL EXPOSE THE TOP OF THE KNIFE.

2. Loosen sharpener lock knob and lift off the sharpener.

WARNING

THE TOP OF THE KNIFE IS NOW EXPOSED.

3. Clean the cover with water and detergent. Carefully clean around the stones. DO NOT wash the sharpener assembly. Should the assembly accidentally get wet, dry completely and oil the assembly thoroughly with Food Machine Oil before reinstalling.
4. Check the stones. If they do not turn freely, are greasy or are full of metallic build-up, they must be cleaned. (See «Cleaning the Sharpening Stones», page 18). If the stones are cracked or chipped they must be replaced.
5. Oil sharpener shafts. Place a few drops of Food Machine Oil on each shaft. Move the sharpening and deburring stone push buttons back and forth to make sure that the stones move in and out easily. Also, rotate the stones to make sure they turn freely.
6. Oil the mounting post.
7. Replace sharpener. Sharpener must be all the way down protecting the top of the knife. Lock in place.

CLEANING INSTRUCTIONS

CLEANING SHARPENING STONES

CAUTION

Dirty Stones Cannot Sharpen!

IF THE SHARPENING STONES HAVE BECOME COATED WITH FOOD FATS OR METALLIC BUILD-UP, THEY WILL NOT SHARPEN EFFECTIVELY.

WARNING

REMOVING THE SHARPENER EXPOSES THE KNIFE. DO NOT LEAVE UN-ATTENDED.

Each time the sharpener is used, the sharpening stones should be examined for cleanliness. Turn off slicer, close the gauge plate, unplug power cord and remove sharpener. If there is evidence of fatty or metallic build-up in the stones, they must be cleaned. Otherwise, they will not have the abrasive quality necessary to sharpen.

Clean stones with a semi-rigid nylon brush. Now replace the sharpener and lock in position.

CLEANING & SANITIZING

1. Push switch to OFF and unplug the power cord.
2. Turn the thickness control knob all the way to the right to close the gauge plate.
3. Remove the product table locking knob.

WARNING

THE PUSHER CAN SLIDE OR ROTATE. SO KEEP THE PRODUCT TABLE LEVEL IN THE NEXT STEP.

4. Remove the product table.
5. Remove the slice deflector which is attached to the main slicer body.

WARNING

THE NEXT STEP WILL EXPOSE THE KNIFE.

6. Unscrew and remove the knife center plate locking knob.
7. Hold the center plate knife guard with both hands. Do not place fingers under the guard. Hold only by the edge.
8. Lift guard off the knife.

WARNING

THE KNIFE IS NOW EXPOSED
DO NOT LEAVE THE SLICER UN-ATTENDED.

9. Clean and sanitize removed parts. Wash these parts in hot water with detergent, rinse in hot water and rinse again in sanitizing solution. Let the parts air dry.

CLEANING THE KNIFE

1. Switch slicer off and unplug from the wall socket.
2. Make sure thickness control knob is fully to the right, so the gauge plate covers the knife.
3. Clean front of knife, moving from centre outwards.
4. Clean back of knife from centre outwards. Repeat cleaning both front and back of knife with clear water. Always move from the center outward. **NEVER MOVE YOUR HAND TOWARDS THE EDGE OF THE KNIFE.**
Now sanitize.

⚠ WARNING

DO NOT LEAVE EXPOSED KNIFE UN-ATTENDED.

ENGLISH

REASSEMBLY

1. Be certain the thickness control is fully to the right and hold center plate in both hands but **DO NOT** place fingers under the edge of the guard.
2. Place guard over the knife.
3. Place a drop of Food Machine Oil on the threads of the center plate knob.
4. Insert center plate locking knob and tighten. Make snug but **DO NOT** overtighten.
5. Replace slice deflector.
6. Replace product table. Hold the product table with both hands and set in carefully in place. **REMEMBER** that the pusher is loose and can slide.
7. Tighten the product table locking knob.
8. Coat the rod with a thin film of Food Machine Oil and move the pusher back and forth to distribute the oil.
9. Check the guards. Make sure slice deflector, sharpener and center plate knife guard are in place and clear of the knife. Also, make sure that the product table moves back and forth easily.
10. Clean slicer base. Use a cloth and cleaning solution. Rinse with hot water. Sanitize and let air dry.
11. Plug in the power cord.

SHARPENING INSTRUCTIONS

1. Switch **OFF** the power.
2. Unplug the slicer.

⚠ CAUTION

**KNIFE SHOULD BE SHARPENED AT A MINIMUM ON A WEEKLY BASIS.
DO NOT SHARPEN A KNIFE THAT IS NOT CLEAN. YOU WILL DAMAGE THE
SHARPENING STONES AND BE UNABLE TO SHARPEN THE KNIFE.**

3. Turn the thickness control knob to the right to place the gauge plate in the fully closed position.

WARNING

THE KNIFE IS EXPOSED DURING THE FOLLOWING STEPS.

4. Clean the knife completely. Always clean from the center towards the outside edge of the knife. Never move your hand towards the edge of the knife. Replace the centre plate knife guard.
5. Loosen the sharpener locking knob, raise and rotate the sharpener until the stones sit with one on each side of the knife. Retighten the knob to hold the sharpener in its sharpening position.
6. Switch ON the power.
7. Press the sharpening stone push-button to bring the stone against the knife and hold it for five to 10 seconds and release.
8. Press the deburring stone pushbutton to bring the stone against the knife and hold it for two or three seconds and release.
9. Switch OFF the power.
10. Return the sharpener to its stored position and lock in place.
11. Clean slicer before slicing product. (See «Cleaning and Sanitizing», page 18).

Your slicer is now sharpened, cleaned and sanitized-ready to use.

TROUBLESHOOTING

Should your slicer fail to function properly, here are a few things you can check before calling FOR ASSISTANCE.

Product not slicing properly; thick and thin or irregular slices.

1. Is the knife sharp? If not, sharpen according to instructions (page 19). Remember, only sharpen a clean knife.
2. Does the product size exceed the capacity of the slicer? Too large a product may rub against the sharpener assembly causing interference to normal slicing.
3. Is the product positioned correctly and held securely on product table? If not, product may move or rotate during slicing operation resulting in partial or thick and thin slices.
4. Are all components held securely in place? A loose product table or pusher can cause inconsistent slices.

Knife not sharpening

1. Are sharpening procedures being followed exactly as explained in this manual?
2. Are sharpening stones clean? If not, clean according to instructions given in «Sharpener Maintenance» section (page 17).
3. Is the knife clean? If coated with food fats, sharpener stones cannot sharpen. Clean per instructions (page 18).
4. Are sharpening stones making solid contact with the knife? If not, have a service engineer adjust them to the proper height.
5. Are sharpening stones severely worn and not making contact with the knife? Are the sharpening stones cracked or chipped? If so, have a service engineer replace and adjust the new stones to the proper position for best sharpening results.

Electrical failure

1. Is slicer fully plugged into a properly grounded outlet? If properly connected, the red or white warning light should be on when switch is in the ON position.
2. Inspect power cord. Has it been damaged, cutting off electrical flow? If so, call for service assistance to replace the power cord.
3. Is ON/OFF switch in the ON position?
4. Are you getting electricity from the wall outlet? Check by plugging in another piece of equipment with the same electrical requirements. Also, check circuit breaker or fuse.
5. Is the center plate locking knob in place and securely fastened? The slicers will not operate unless the center plate locking knob is in place.
6. If you are getting electrical power and your slicer is still not operating, contact service for assistance.

Thickness control knob not operating gauge plate

1. If the thickness control knob is not opening and closing the gauge plate properly, it is a sign that the internal mechanism has suffered some loss of adjustment. Do not try to adjust the mechanism yourself. Call service for assistance.

If correction of any of the above conditions does not result in a functional slicer, call service for assistance.

