



F300 VO - F300 VO L

USE AND MAINTENANCE MANUAL



100% Made in Italy



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GENERAL WARNINGS

Meaning of warning signs found in booklet



DANGER: Indicates an imminently hazardous situation which, if not avoided, could result in serious injury or even death. The use of this term is limited to the most extreme situations.



ATTENTION: Indicates a potentially hazardous situation which, if not avoided, could result in serious injury (and in extreme cases death).



WARNING: Indicates a potentially hazardous situation which, if not avoided, may result in minor injuries to personnel or damage to equipment. It also alerts the user on incorrect operating modes.



Safety warnings
indispensable before use



Carefully read the warnings contained herein since they provide important information regarding safe installation, use and maintenance of the slicer machines for use with foodstuffs.

The purpose of this publication, simply defined 'manual' below, is to allow the user, especially to the direct operator to take every measure and to prepare all the necessary human and material resources for a safe and durable use of the. This booklet **MUST** be kept for all the slicer lifetime and in case of need (example: damage tampering even partially its consultation, etc.) the user must ask for a new copy to the manufacturer.

GENERAL WARNINGS

In case of sale of the slicer, deliver to the new owner this manual too.



The installation must be performed following the instructions of the manufacturer. A wrong installation can cause damages to people, animals or things, in respect of which the manufacturer cannot be considered responsible.



Children should not use the device as a toy and should neither clean nor use the equipment.



The appliance must be used by adults adequately trained for the purpose who have carefully read the content of this manual.

- The elements of the packing (plasti bags, expanded polystyrene, etc.) must be kept out of reach of children as they are potential sources of danger.
- The plate is on the bottom of the appliance.
- After each use, always perform a thorough cleaning of all parts in contact with food, as mentioned under "Cleaning".



Place the appliance on a horizontal and firm supporting plane, whose surface is not sensitive (eg. Lacquered furniture, tablecloths etc.). Make sure that the appliance is safely supported.



**The blades are sharp; handle with care.
Do not use the appliance if the blades are damaged.**



Never immerse the appliance in water.

- This device is intended for domestic and professional use.

GENERAL WARNINGS



This appliance must be used only for the purpose for which it was designed, that is for slicing food products (see page 15) in respect to the directives and regulations reported in the declaration of conformity (see next to last page).

Any other use is considered improper and dangerous.

The manufacturer can not be held responsible for any damage caused by improper, erroneous and unreasonable use.



Do not remove the protections and do not modify or exclude the mechanical protections.



Always use protective scratchproof gloves for cleaning and maintenance.



Do not operate the empty appliance.



In case of problems with the appliance, contact an authorized service center.

Do not attempt to repair the device yourself.

Any repair work carried out on the device by unauthorized personnel will void the warranty even if its life had not come to an end.



If you have any doubts regarding the contents of the user guide or require additional information, please contact the manufacturer or technical support immediately quoting the clause number of the topic in question.



No part of this publication shall be reproduced or transmitted without written permission from the manufacturer.



Use of the machine requires great concentration, **PAY ATTENTION AT ALL TIMES!**

- Do not wear loose-fitting clothes particularly with open sleeves; where necessary use suitable headgear to cover hair.

GENERAL WARNINGS

- When slicing, do not allow anyone to approach the slicer, especially the blade.
- Do not remove, cover or alter the rating plates fitted to the machine body and ensure their prompt replacement in case of damage.
- Ensure that the product tray, receiving tray, surrounding areas and floor are kept clean and dry at all times.
- Do not use the slicer as a supporting surface or lay any object on it that is extraneous to normal slicing operations.
- Place and remove the goods to be sliced on the sliding plate only with the platter completely retracted (**away from the blade**) and the cart totally towards the operator.



DO NOT use slicing accessories that have not been supplied by the slicer manufacturer.

- Do not damage the blade by cutting hard objects (bones, etc.).
- If the size of the food to be sliced are higher than those indicated under “Working cut” in the table “Technical data”, reduce its size to work safely.

GUIDE TO THE TREATMENT OF WASTE EQUIPMENT



The crossed bin symbol on the appliance indicates that since the product must be handled separately from household waste at the end of its useful life, it must be taken to a collection point or taken back to the dealer when a new equivalent appliance is purchased.

The user is responsible for consigning the equipment to appropriate collection facilities at the end of its working life or face the penalties provided for by current waste management legislation. Separate collection for subsequent delivery of waste equipment to environmentally-compatible recycling, treatment and disposal facilities to prevent possible negative impacts on the environment and human health whilst encouraging recycling of the product's components.

For further information regarding the available collection facilities, please contact your local refuse collection service or the shop in which the purchase was made.

Manufacturers and/or importers fulfil their obligations concerning environmentally-compatible recycling, treatment and disposal either directly or by joining a collective scheme.

MANUFACTURER'S WARRANTY AND RESPONSIBILITIES

- This device is guaranteed for 24 months.
The purchase date must be proven with the relevant document.
In the absence of valid fiscal document, the warranty claim can not be exercised.
- In case of non-compliance the claim must be made in writing within two months from the observation of the defect attaching the tax document, compiled in the act of buying, with stamp and signature of the store.

Manufacturer's warranty and responsibilities

- The guarantee of proper operation and full compliance of the machines to their intended service depends on the correct application of the instructions contained in this manual.
- **The manufacturer is not responsible directly and indirectly for any damage caused by improper use of the device** resulting from:
 - failure to follow instructions contained in this manual
 - use of untrained personnel;
 - use not in accordance with specific regulations, in force in the country of installation;
 - changes and / or unauthorized repair;
 - use of accessories and unoriginal spare parts;
 - misuse of the machine with different functionality from the one it has been built for.
 - incorrect installation.
 - insufficient or incomplete periodic maintenance.
 - use by people under the age of 18.
 - use by people whose physical, sensory or mental skills are reduced.
 - exceeding the loading limits allowed by the machine
 - use in environments different from the food one
 - exceptional events.

PACKING

1.1 - UNPACKING

When taking delivery of the slicer, ensure that the packaging is fully intact; if this is not the case, please advise the courier or local dealer immediately.

In order to remove the slicer from the packaging, please proceed as follows:

- Cut and remove the plastic bands.
- Open the box and take out the instruction booklet.
- Proceed as described hereafter.
 - Remove the protective cardboard covers from inside the box.
 - Lift the machine with great care and place on a solid surface.
 - Remove the plastic bag in which the slicer is wrapped.

Check that all components specified in the delivery note and this instruction booklet are present and fully intact.

- Should any faults be noted, such as:
 - dents to the frame or guards;
 - controls that are either not working or broken;
 - missing items or other problems;

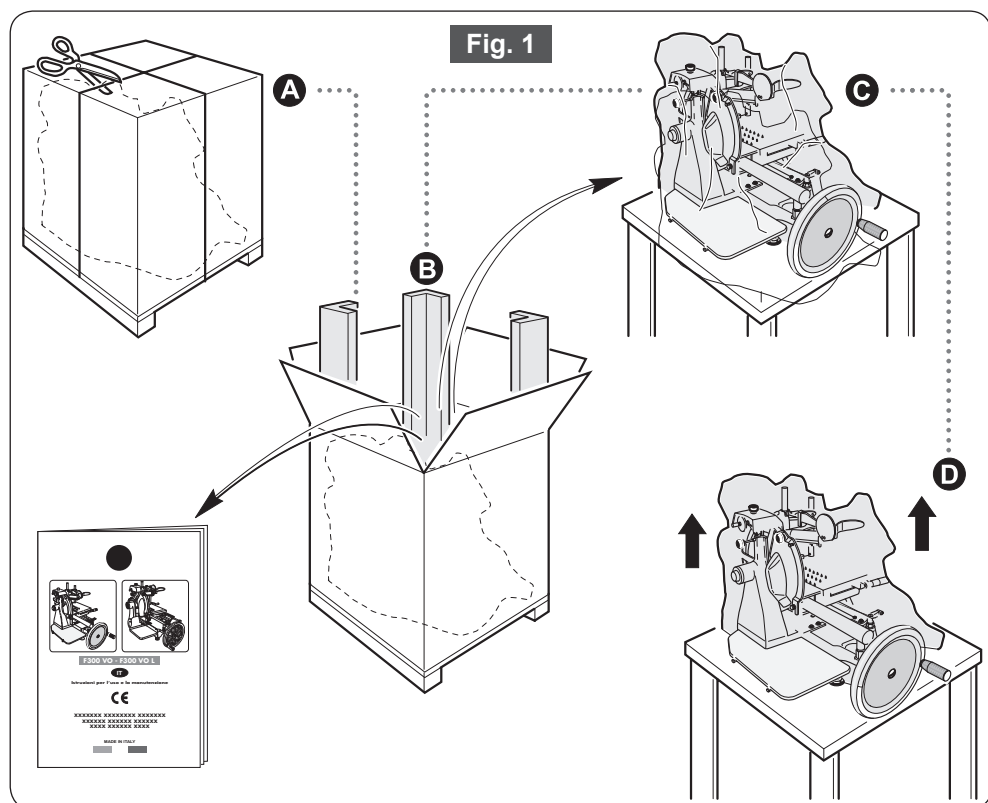
Please advise the courier, manufacturer and service centre immediately.

- Carefully dispose of packaging components (bands, cardboard, polystyrene, polythene bags, etc.) as reported below and in accordance with the standards of the di seguito ed in ottemperanza alle norme del Country of use.

The packing components (bands, cardboard, polystyrene, etc.) are products assimilable to the urban solid refusals.



DO NOT DUMP PACKAGING! DISPOSE OF WASTE RESPONSIBLY!



NAMEPLATES - CONFORMITY MARKINGS

The device described in this manual is produced in accordance with the directives in force, as amended. All component parts are adapted to the requirements of the Directive and the CE mark testifying the compliance.

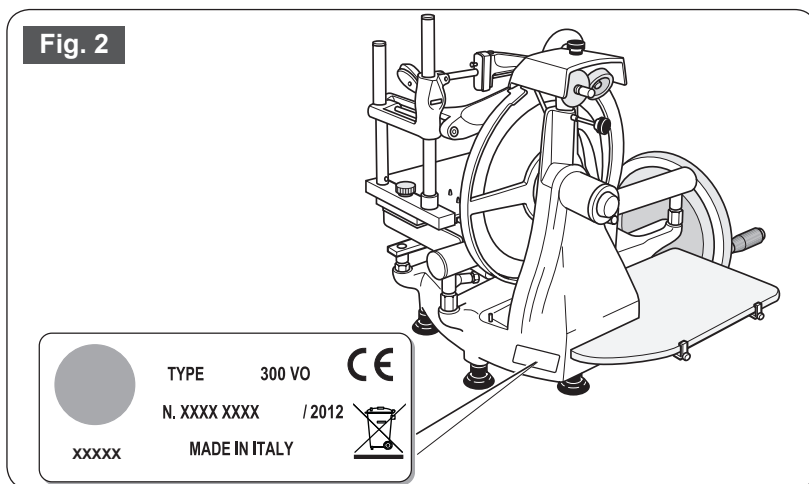
The plate with the identification of the manufacturer, the technical machine and the CE marking is located on the base of the slicer (figura 2).



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

In case of wear or damage the user is required to replace it.

Fig. 2



SUPPLIED ACCESSORIES

Unless 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.

TECHNICAL DESCRIPTION AND INTENDED USE

2.1 - General description

The machine is essentially made up from a base that supports a circular blade, driven by a flywheel, which has the function of slicing foodstuffs and by a carriage sliding on guides. The latter are positioned under the afore-mentioned base and, in turn, support a product tray parallel to the edge of the blade.

The thickness of the slice can be adjusted thanks to a knob or via a lever positioned at the side of the product tray, it can be moved by a value corresponding to the thickness of the slice desired.

The product is fed (advancement towards the blade) via the product tray quick advancement lever and plate advancement knob.

All machine components are in food-grade polished and anodised aluminium alloy, in stainless steel and plastic.

The body of the machine is painted with food-grade paint.

Start-up and stop is manual via flywheel.

The machine incorporates a sharpener built for ease of use and safety.

2.2 - Environmental conditions of the machine use

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

2.3 - Slicer correct use

The slicer is only designed to slice food of the type and within the dimensional limits indicated in this instruction manuals.

> > > >

2.3.a - Intended use (sliceable products)

The following products may be sliced:

- All types of cold cuts (raw and cooked ham, bacon).
- Boneless meat (cooked or raw at a temperature of not less than +3°C).
- Bread and cheese (obviously the sliceable type such as Gruyère, Fontina, etc.).

2.3.b- Unexpected or improper use (NOT sliceable products)

The following products CANNOT be sliced as they are liable to cause serious harm to the user and/or slicer itself:

- Frozen food.
- Deep-frozen food.
- Food with bones (meat and fish).
- Any other type of product specifically excluded product is sliceable but not intended to be eaten.

MECHANICAL SAFETY DEVICES

The mechanical safety devices taken are the following:

- Series of protections in aluminium or transparent plastic material on the product-holder arm.
- Product-holder block system
- BLADE GUARD to be removed only during the cutting phase



Do not tamper, remove nor bypass, under no circumstances, the safety devices installed on the equipment.

3.1 - Residual risks

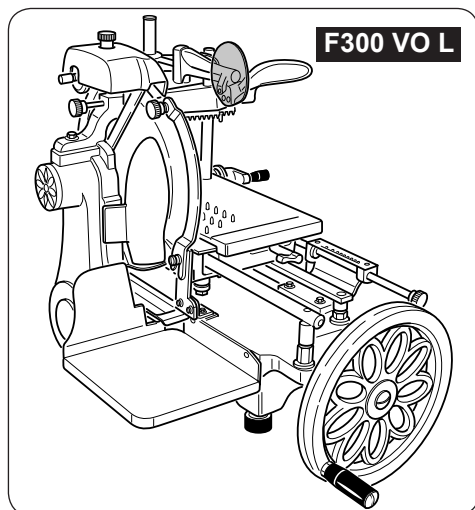
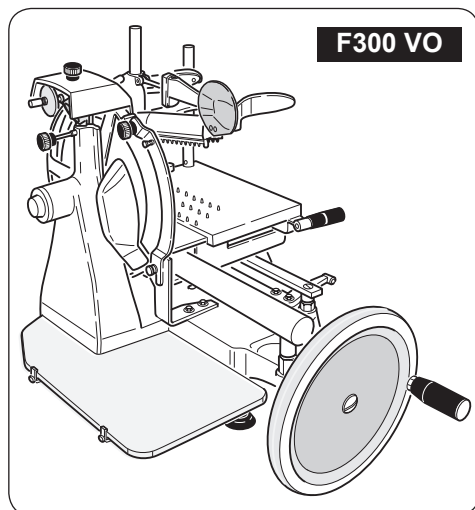


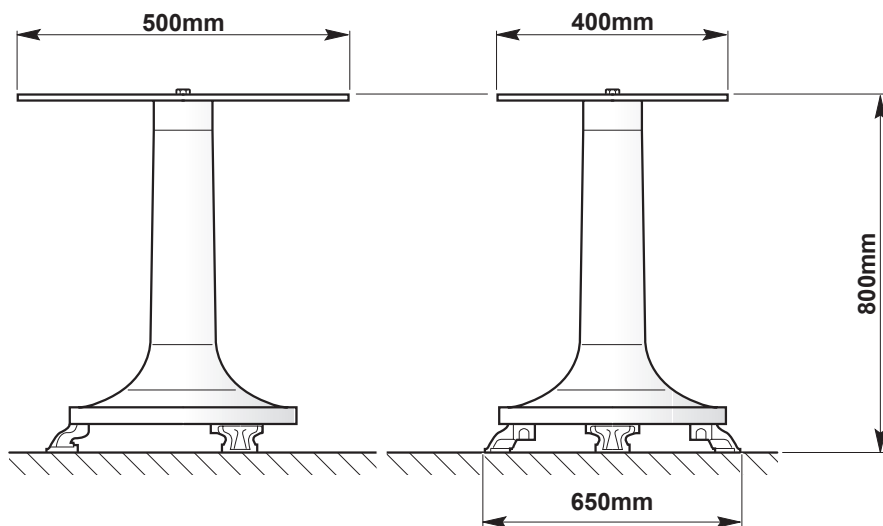
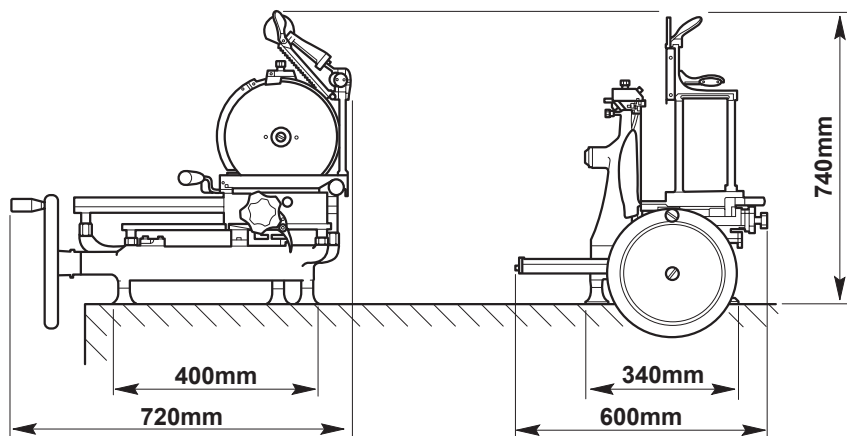
During slicer use, cleaning and maintenance operations, notwithstanding all the possible cautions taken during the design and the construction of the machine, residual risks (cutting) still exist during use or during cleaning or maintenance. Therefore be careful and PAY THE UTMOST ATTENTION to what you are doing. DO NOT use the machine if you are not in perfect psychological and physical conditions.

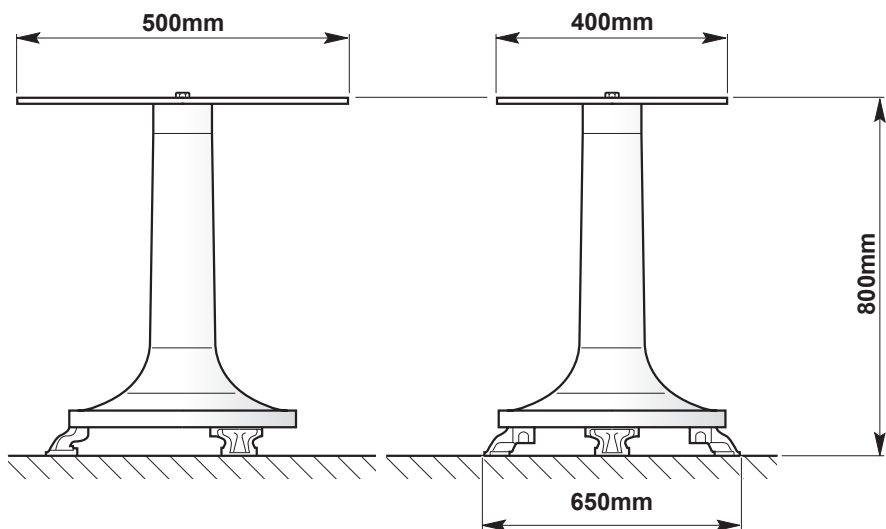
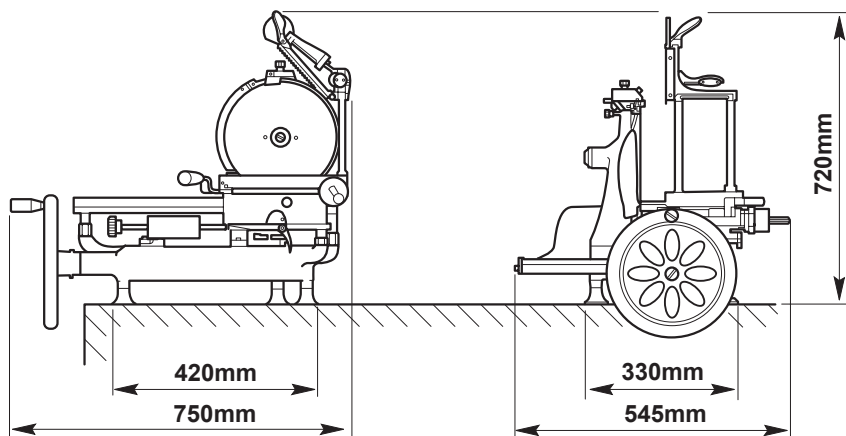
DO NOT ALLOW anyone near the machine when it is in use. ALWAYS wear gloves that can resist cuts or tears when cleaning, lubricating or sharpening the blade.

MAIN TECHNICAL DATA

	F300 VO	F300 VO L
• Blade diameter mm	300	300
• Slice thickness mm	0 ÷ 2,5 (9 position)	0 ÷ 2,5 (10 position)
• Effective slice		
- Length mm	230	230
- Height..... mm	180	180
• Product holder stroke mm	250	250
• Weight		
- Slicer kg	45,5	44
- Stand (optional)..... kg	46,7	46



SPACE REQUIREMENT**F300 VO**

SPACE REQUIREMENT**F300 VO L**

COMPONENTI PRINCIPALI

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Slice receiving surface 2. Slice deflector 3. Pusher 4. Sliding product holder 5. Carriage 6. Flywheel operating handle 7. Flywheel 8. Base 9. Blade guard 10. Pusher vertical slide lever | <ol style="list-style-type: none"> 11. Sliding product holder fast forward lever 12. Sliding product holder operating knob 13. Slice thickness adjustment 14. Blade cover 15. Supporting foot 16. Blade 17. Sharpener and cover 18. Grease collection pan 19. Blade drive chain 20. Bevel gear |
|--|--|

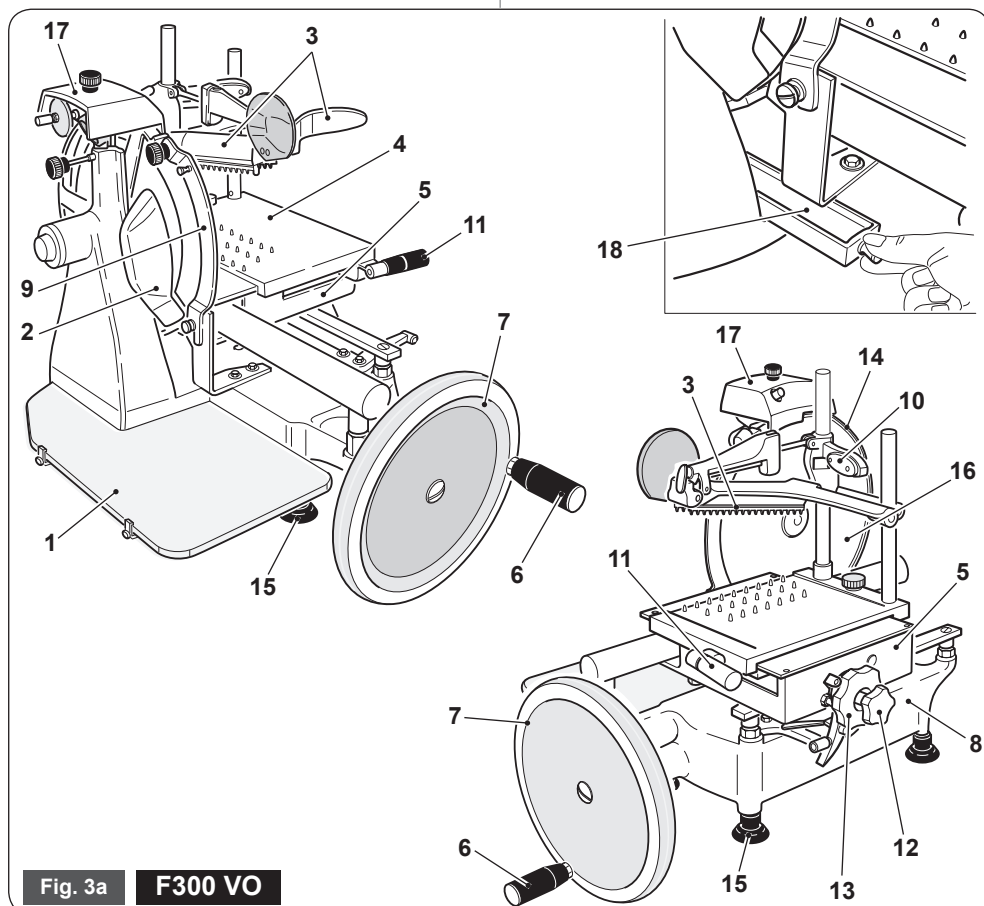
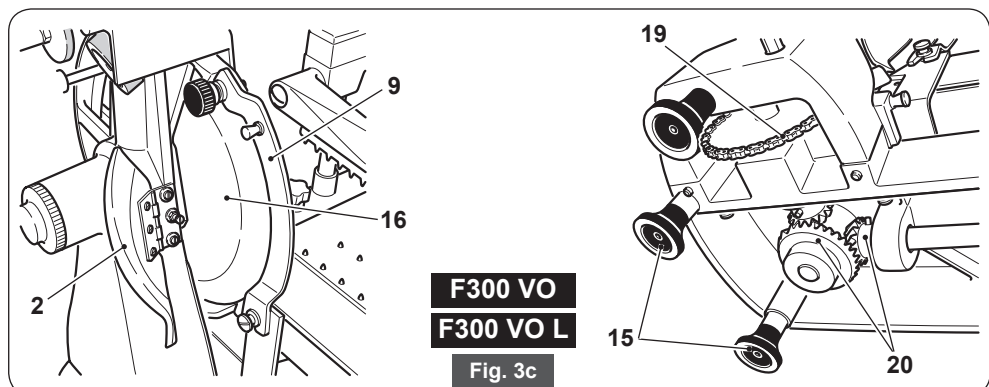
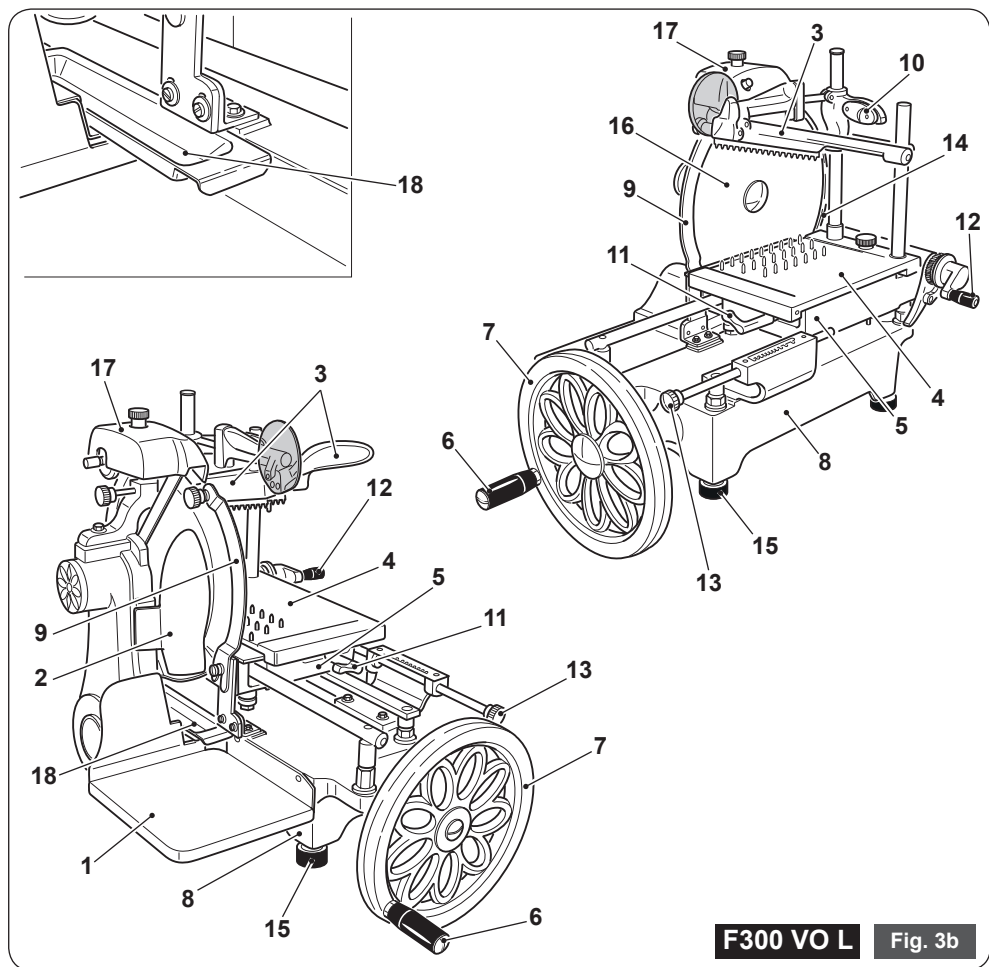


Fig. 3a

F300 VO



INSTALLATION AND PRELIMINARY CHECKS

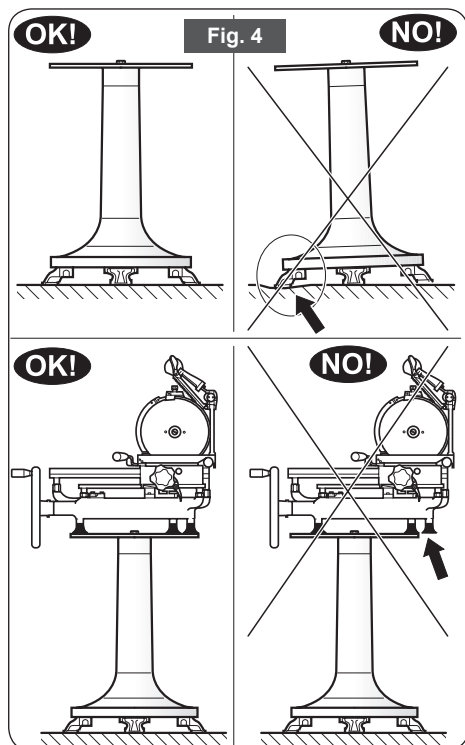
- Position the slicer in its allocated workplace.

Use of stand (optional) (fig. 4)

- If using the optional stand, this should be positioned on the floor whilst checking that it is level and that all three feet are resting correctly on the ground.
- Carefully lift the slicer and position on the stand.



Ensure that all slicer feet are resting correctly on top of the stand.



Positioning the slicer (fig. 5)

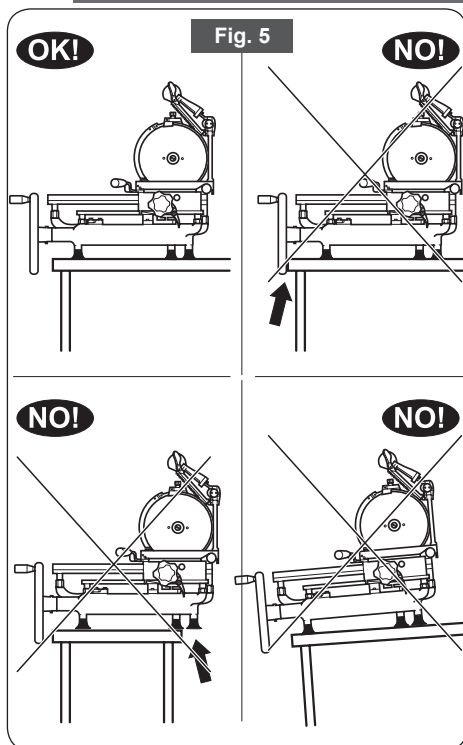
- If not using the optional stand, carefully lift the slicer and position on a level surface (fig. 5) that is dry and capable of supporting the weight of both the slicer and the product to be sliced (see "Technical specifications").



Ensure that there are no obstructions to the movement of the flywheel, carriage stroke and loading of the product to be sliced.



Ensure that all slicer feet are resting correctly on the work surface.

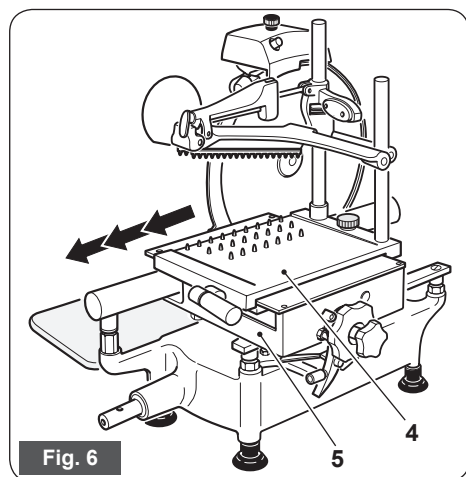


4.1 - Fitting the flywheel and operating handle

For transport requirements, sometimes the manoeuvre handle (6) and the flywheel (7) can be removed.

In order to fit components, please proceed as follows:

- Move the carriage (5) as near to the operator as possible.

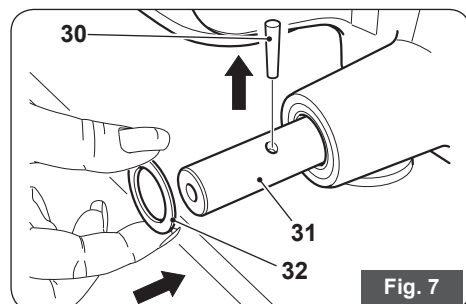


- Remove the taper pin (30) from the flywheel shaft (31).



Use a hammer to hit the taper pin (30) on its smaller diameter.

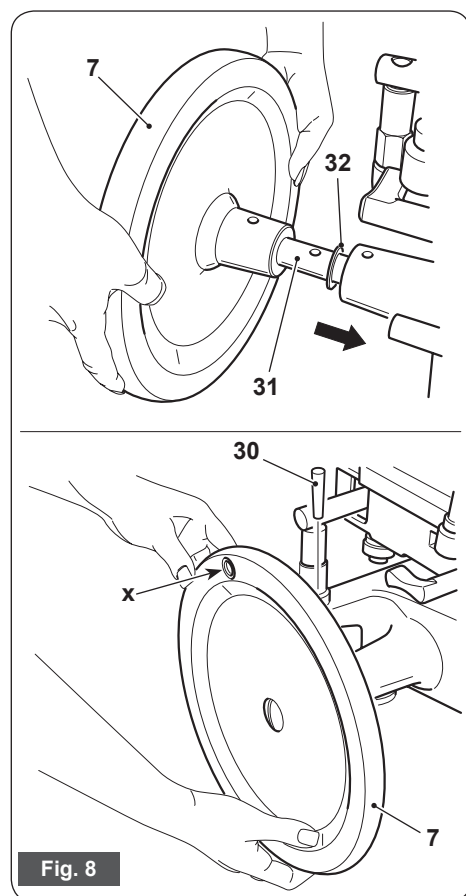
- Fit the shim (32) to the flywheel shaft (31).



- Insert the flywheel (7) so that the operating handle (6) fixing hole (x) is positioned above and to the left of the axis of the taper pin hole (fig. 8).



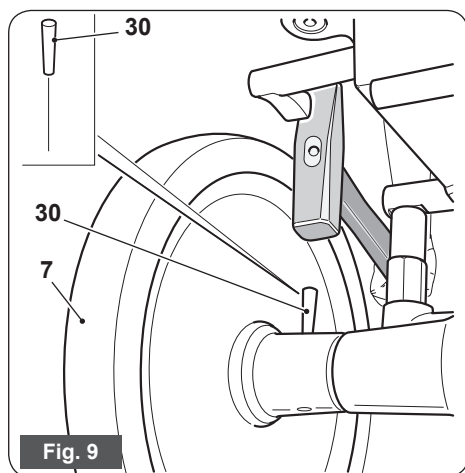
Check that flywheel and shaft holes are correctly aligned.



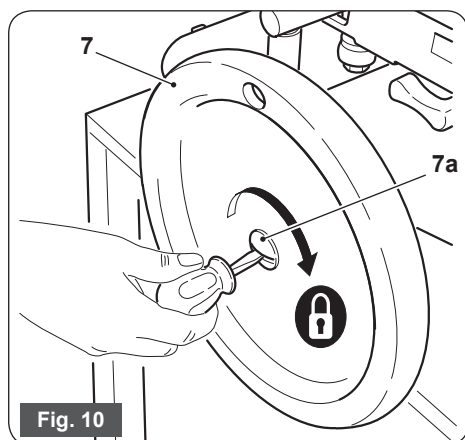
- Insert the taper pin (30) in the hole of the sleeve

> > > >

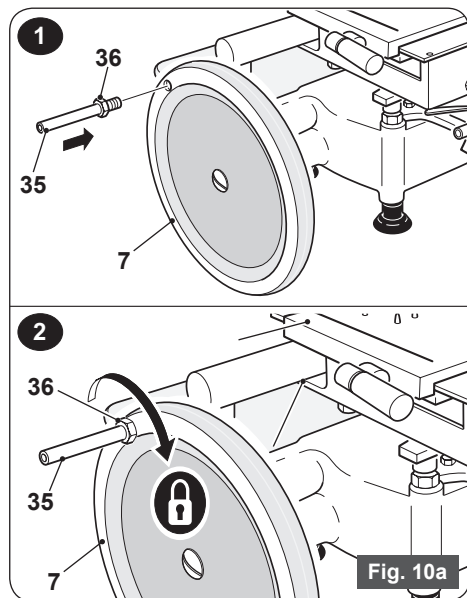
- Use a hammer to insert the taper pin (30) **fully**.



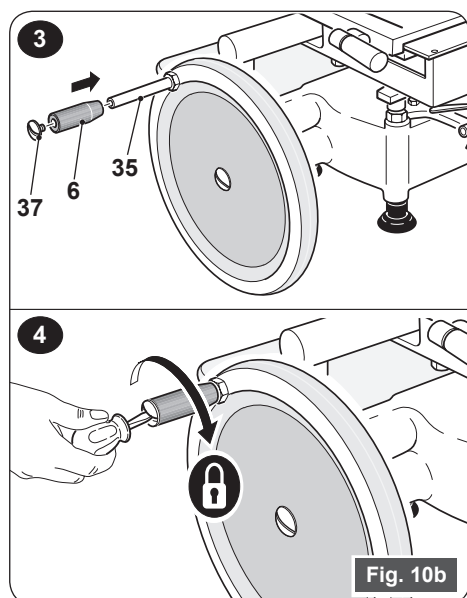
- Tighten the screw (7a).



- Screw pin (35) complete with nut (36) onto flywheel (7); tighten nut (36).



- Insert handle (6) in pin (35) and tighten screw (37).



COMMANDS DESCRIPTION

Flywheel

Clockwise rotation of the flywheel (7) using the handle (6) will move the carriage (5) with product holder (4), whilst at the same time turning the blade (16).

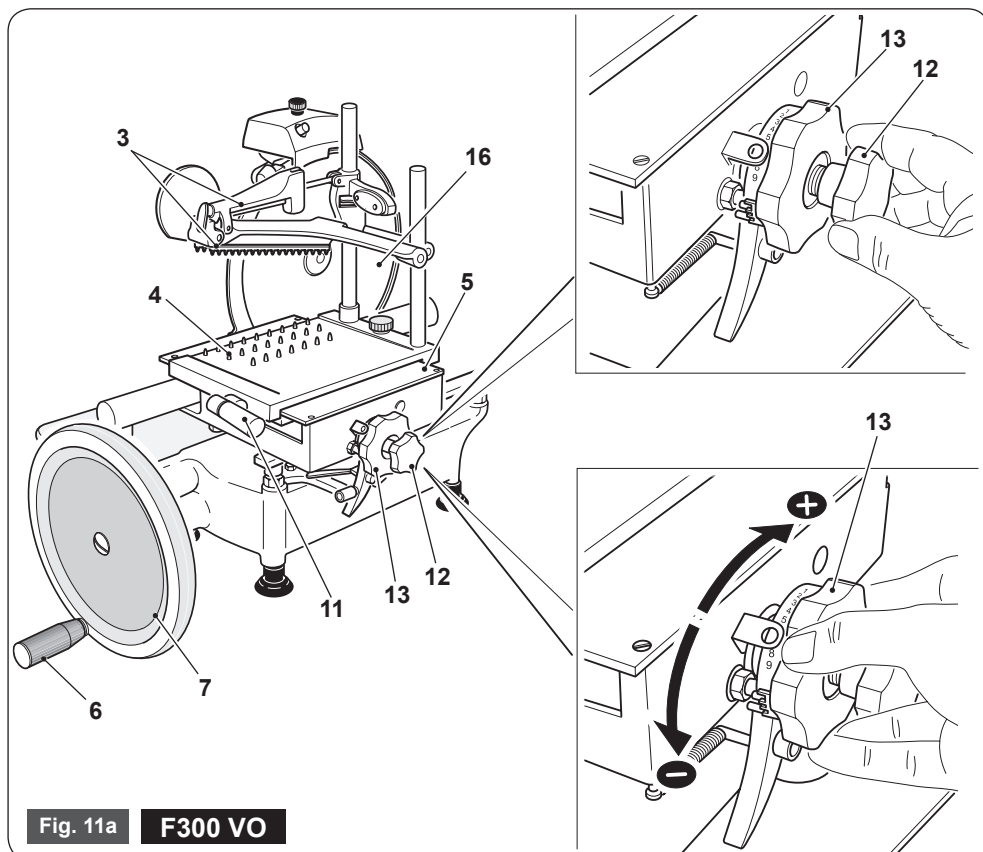
Slice thickness control knob F300 VO

Turn the knob (13) clockwise in order to obtain a thicker slice or anticlockwise for a thinner one.

The knob (13) has a graduated scale ranging from “1” to “9” (thickness 2,5 mm).

Sliding product holder operating knob F300 VO

The knob (12) allows you move the product holder (4) towards or away from the blade (16). It can also be used to make slight movements of the product holder (4).



Sliding product holder fast forward lever

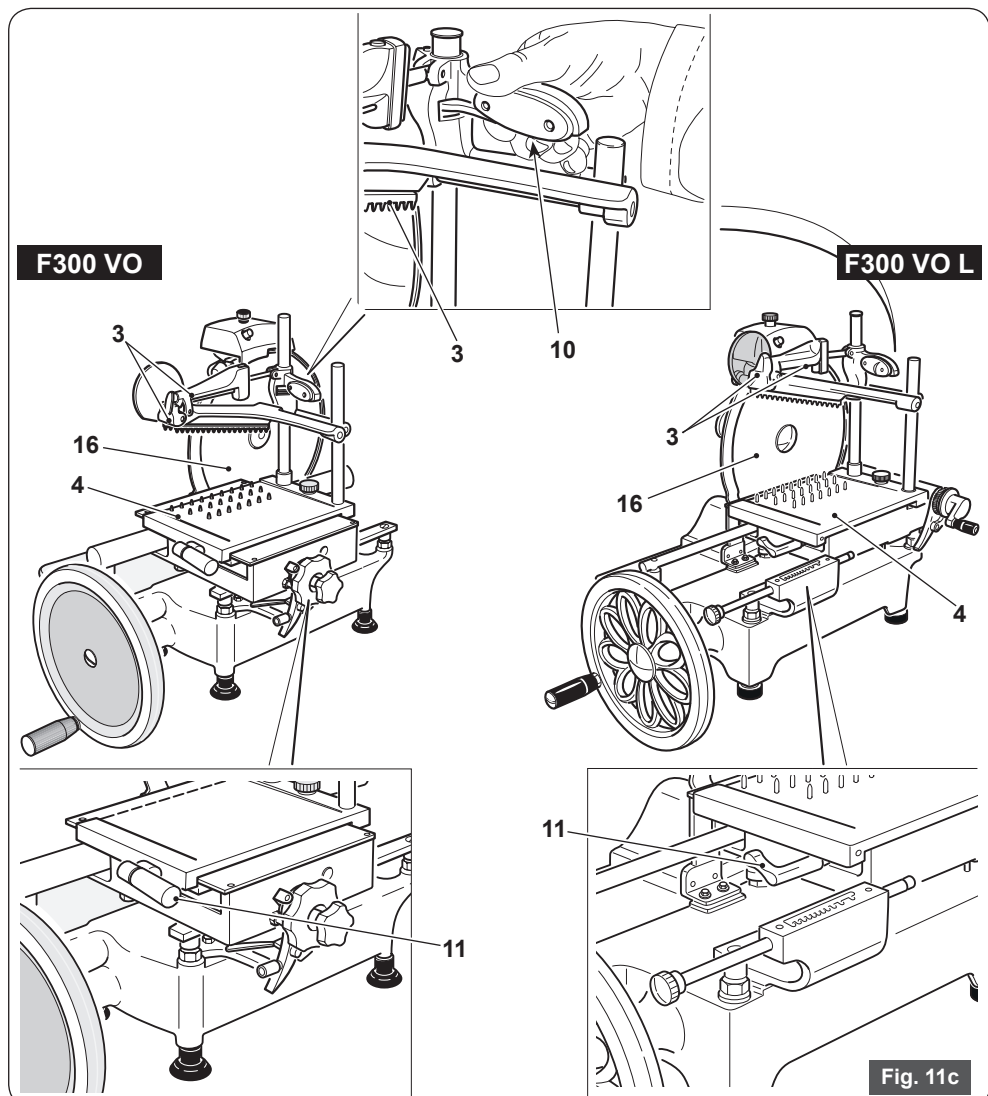
By lowering and holding in position the lever (11) you can quickly move the product holder (4) towards or away from the blade (16) (with product).



The operation is quicker than when using the knob (12).

Pusher vertical slide lever

By keeping pressed the lever (10) you can quickly raise or lower the pusher (3).



USING THE MACHINE



WARNING:

DO NOT use the slicer if not fully physically and mentally fit.

- **DO NOT** allow anyone to come near to the slicer whilst you are using it.
- Be extremely careful whilst loading/unloading the product from the product holder and whilst actually slicing.
- **PAY ATTENTION AT ALL TIMES!**

- Turn the flywheel (7) in order to move the carriage (5) to its forward limit (towards the operator).

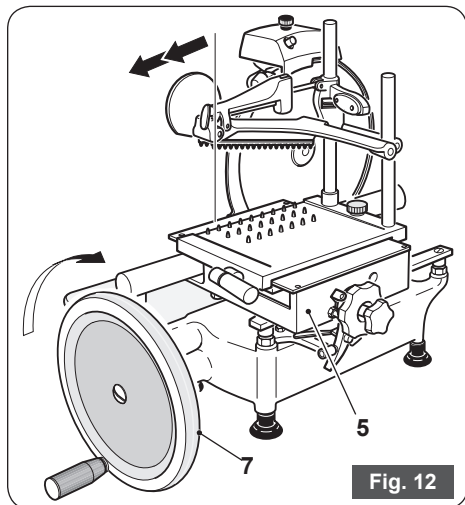


Fig. 12

- Move the product holder (4) away as far as its limit of travel (furthest from the blade) using either the knob (12) or the fast forward lever (11).

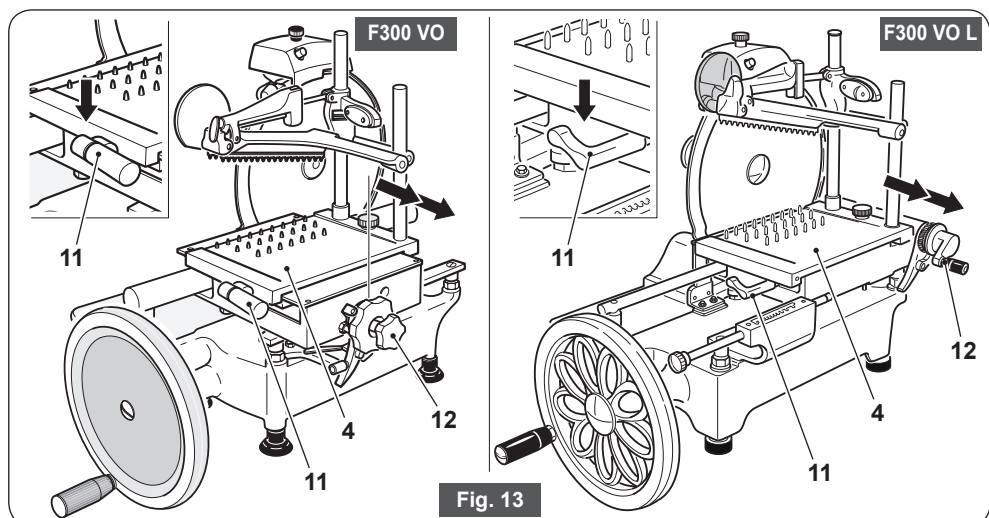
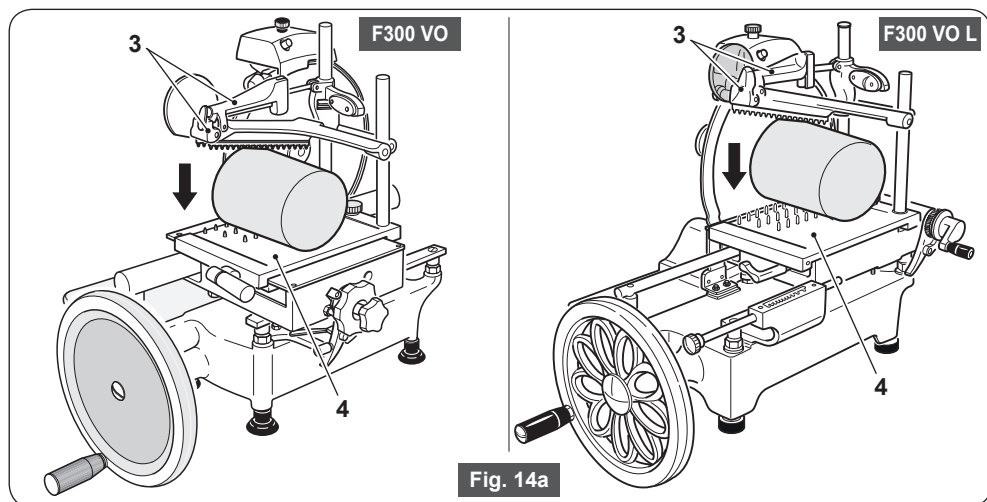


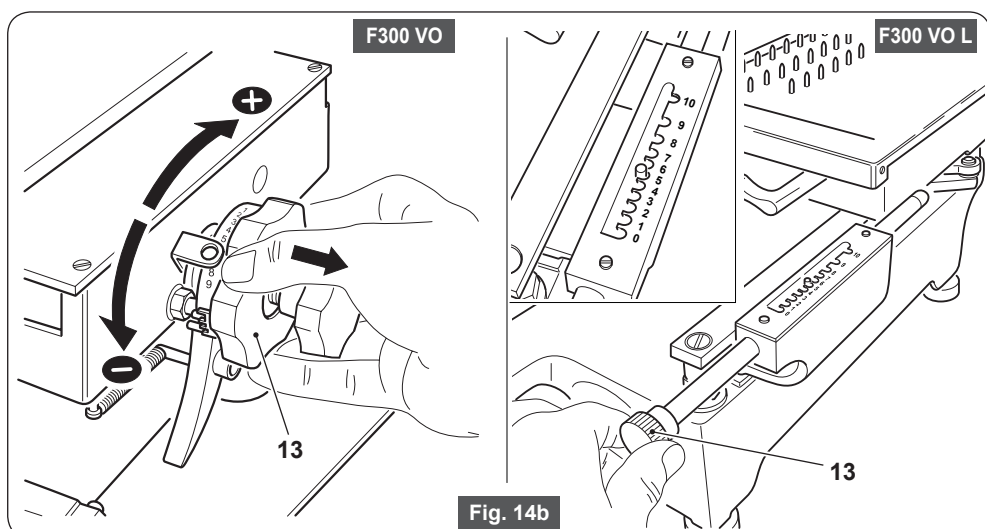
Fig. 13

- Position the product to be sliced on the product holder (4) and hold in place with the pusher (3) (so that it can't move), whilst adjusting the height.




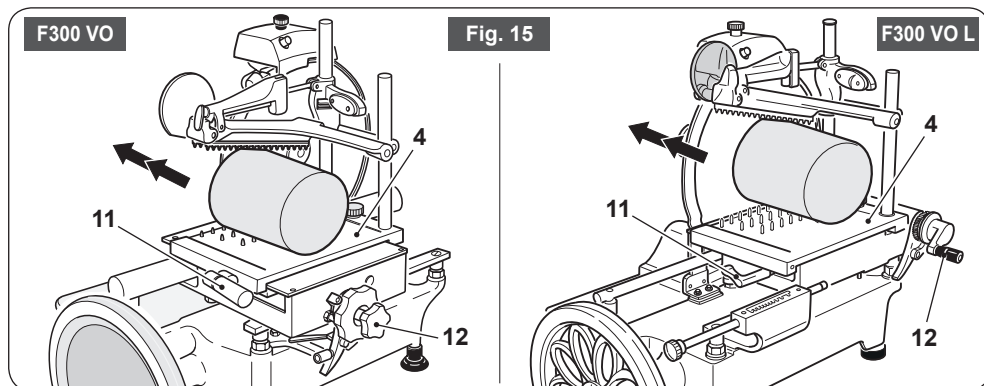
Failure to hold the product firmly in place on the product holder could cause the machine to cut uneven slices.

- Set the thickness of the slice desired by turning the knob (13) (mod. F300 VO) or the lever (13) with scale from 0 to 10 (mod. F300 VOL).



- Bring the product holder (4) (with the product) back from its limit of travel (towards the blade) using either the knob (12) or the fast forward lever (11).

 Draw the product holder (4) closer to the blade so as to leave a space between the product to be sliced and the blade of between 0.5 cm and 1.0 cm.



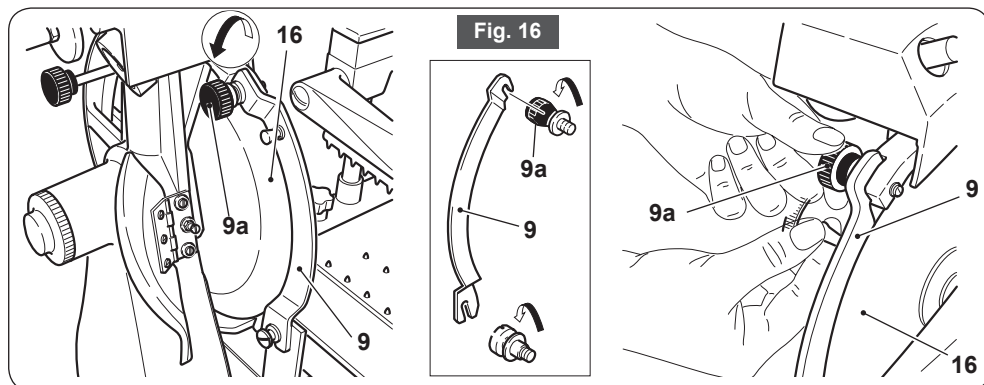
5.1 - Slicing the product

- Move the blade guard (9) to the left by loosening the knob (9a).



WARNING:

Exercise great caution if the blade guard (9) is not fitted; the blade (16) is extremely sharp.



- Hold the handle (6) and turn the flywheel (7) clockwise in order to begin blade rotation and the alternating movement of the product holder (4) (fig. 17).

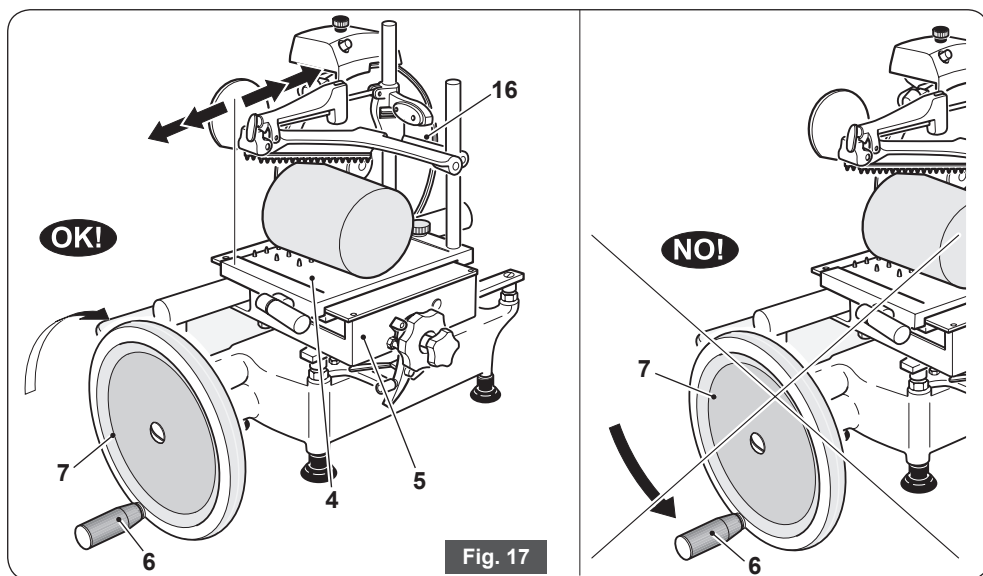


Fig. 17



DO NOT turn the flywheel (7) anticlockwise. Serious damage to the slicer could be caused.

- You will need to turn the flywheel (7) 4/5 times before the product touches the blade (16).
- Whilst the carriage (5) moves forward (away from the operator), the blade (16) enters the product. Guided by the deflector (2), the slice is detached and drops onto the slice receiving surface (1).
- As the carriage (5) returns (towards the operator), a mechanical device is operated that moves the product holder (4) sideways towards the blade (16).

The value of the transversal advancement is set:

- with the slice thickness adjustment knob (13) (model F300 VO);
- with the lever (13) (model F300 VO L).
- You should stop turning the flywheel (7) once the operation is complete; the blade will halt its movement (16).

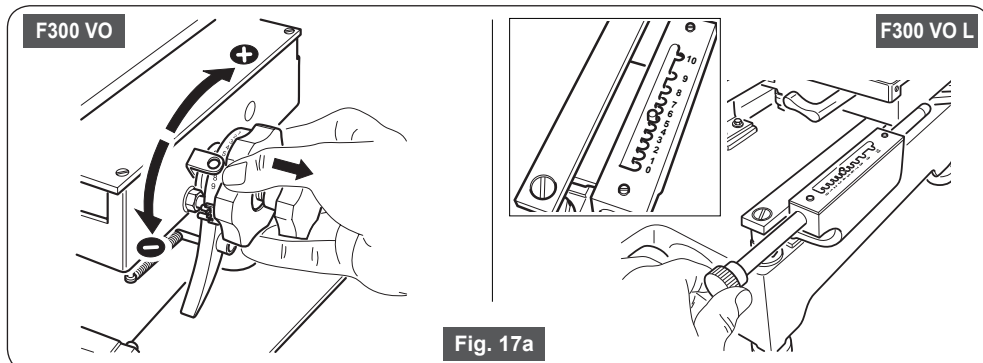


Fig. 17a

- Move the product holder (4) (with the remaining product) away from the blade (16) using either the knob (12) or the fast forward lever (11).

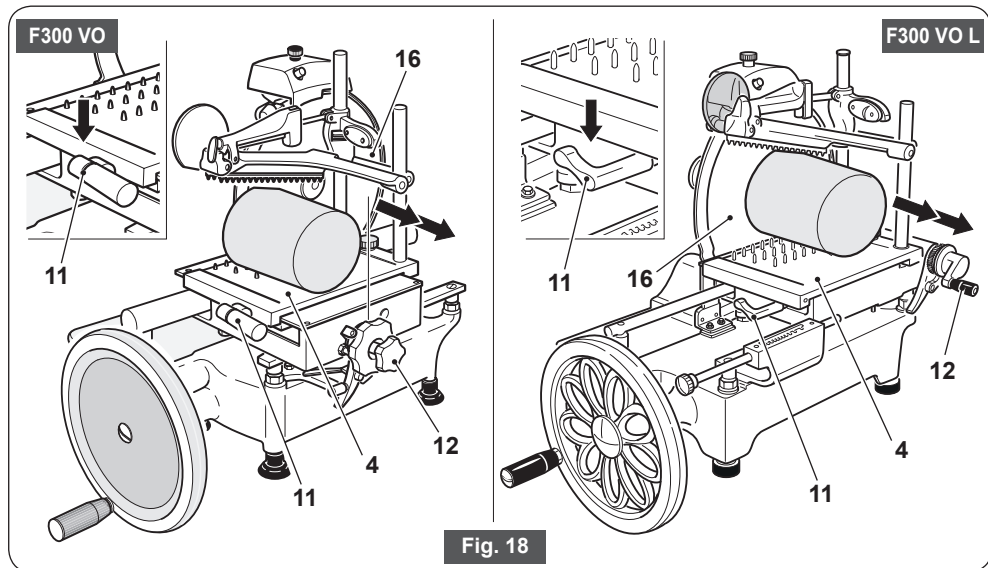


Fig. 18

- Reposition the blade guard (9) by tightening the knob (9a) (fig. 19).

**WARNING:**

Do not leave the slicer without the blade guard (9) in the correct position.
Cutting hazard!

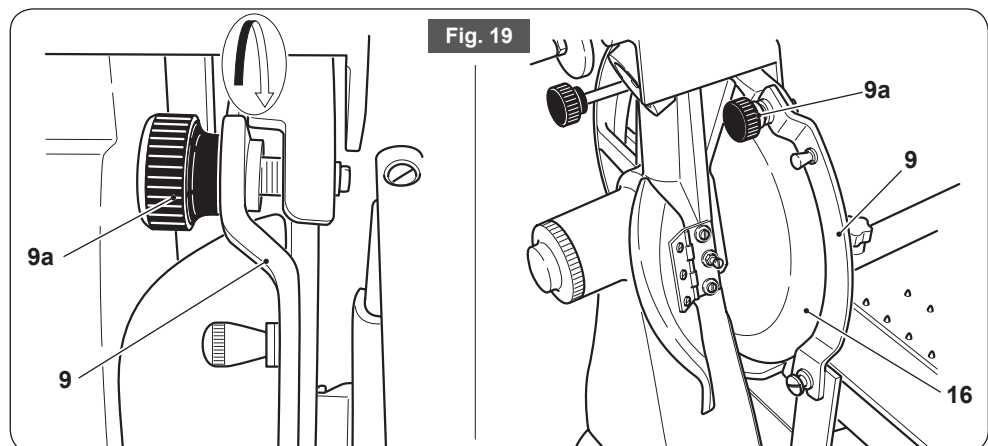
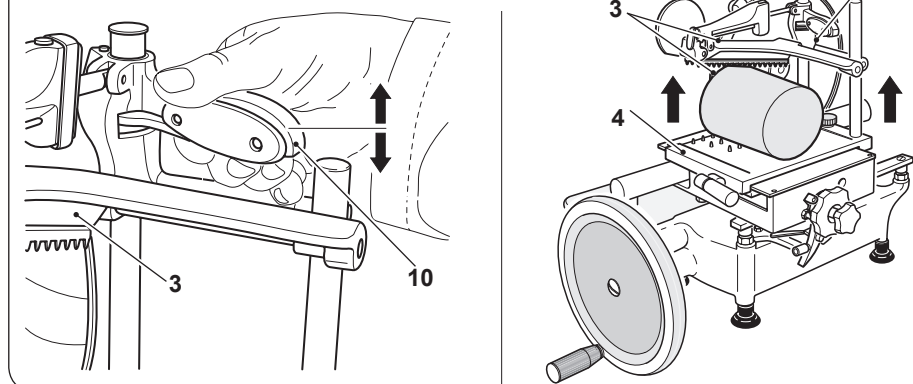


Fig. 19


- Press the lever (10) and lift the pusher (3).
- Remove the product from the table (4).

Fig. 20



- Clean the slicer as described in the relevant section.

SLICER CLEANING

 The slicer **SHOULD** be cleaned thoroughly at least once a day and more frequently where necessary.

Clean the slicer before use if it has been out of service for some time.



WARNING:

Cutting hazard! Use protective cut- and tear-resistant gloves and perform all operations with extreme care.
PAY ATTENTION AT ALL TIMES!

- Remove the receiving tray (18).

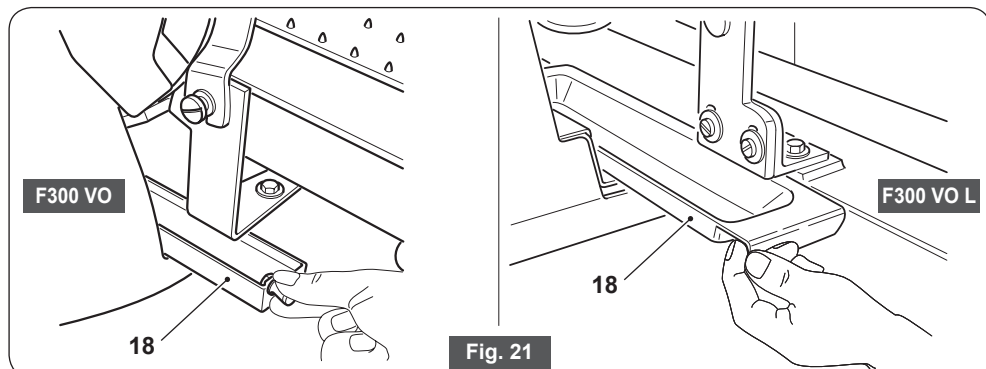


Fig. 21

- Unscrew knob (34) and lift the sliding product holder (4) complete with pusher arm (3).

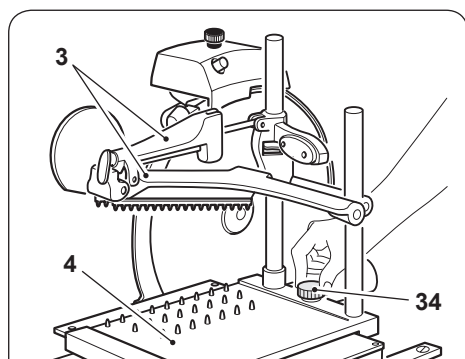
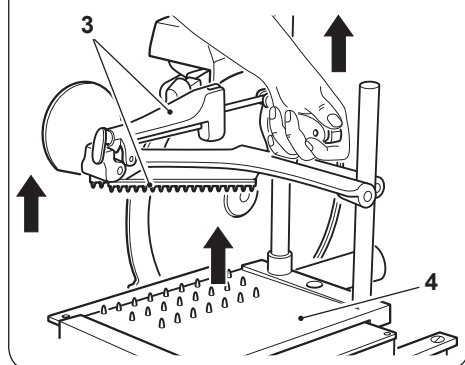


Fig. 22



- Clean all dismantled parts and the machine body just hot water (at a temperature of not less than 30°C) and a frothy biodegradable dishwasher detergent.

Use a soft spongy cloth and, if necessary, a nylon brush for the spiked areas of the product holder (4) and pusher (3).

- Rinse in hot water only and dry with soft spongy cloths.



WARNING:
DO NOT clean the machine with water jets, steam or similar methods or in dishwashers using corrosive detergents.



The base (8) and painted parts can be cleaned with a soft cloth avoiding the use of abrasive detergents.

- Reposition the product holder (4) on the carriage (5).
- Secure the product holder (4) to the carriage (5) by tightening the knob (34).

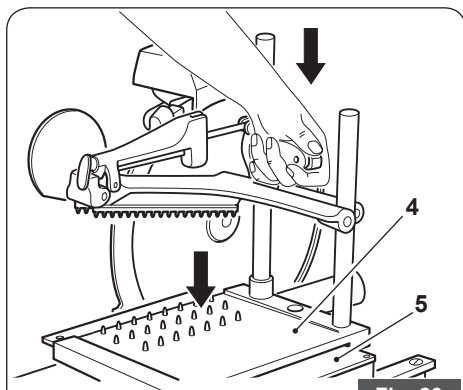
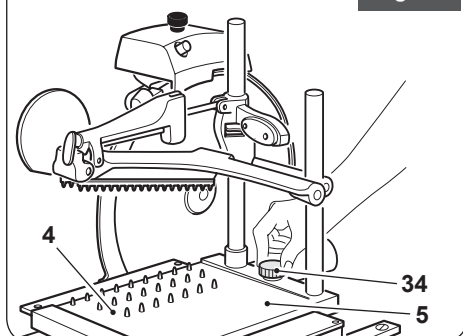


Fig. 23



6.1 - Cleaning the blade



WARNING:

Cutting hazard! Use protective cut- and tear-resistant gloves and perform all operations with extreme care.

PAY ATTENTION AT ALL TIMES!

- Press a damp cloth on the blade (16) and rub slowly **moving from inside to out.**



WARNING:

ALWAYS clean the knife (16) with the blade guard (9) fitted behind it in the safety position.

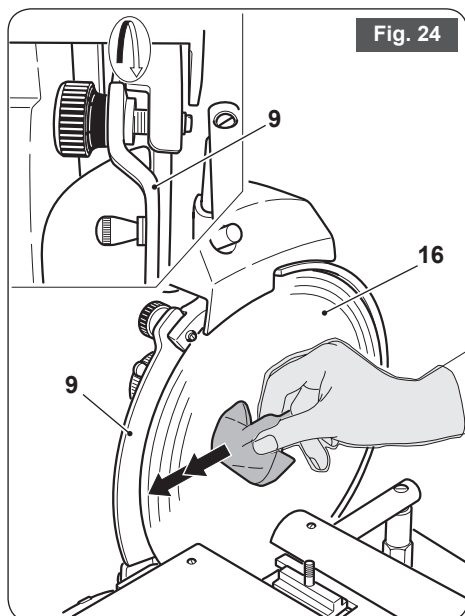


Fig. 24

6.2 - Cleaning the blade cover



WARNING:

Cutting hazard! Use protective cut- and tear-resistant gloves and perform all operations with extreme care.

PAY ATTENTION AT ALL TIMES!

- Damp a cloth in a solution of water and alcohol.
- Place the damp cloth between the blade cover (14) and blade (16).
- Take the two ends of the cloth between your hands and slide it along the blade cover (14).

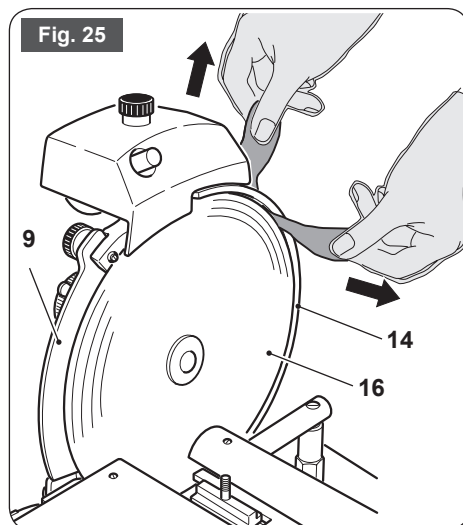


Fig. 25



WARNING:

- **ALWAYS** clean the knife (16) with the blade guard (9) fitted.
- Do not use detergents to clean the blade (16).

6.3 - Cleaning the slice receiving surface

Mod. F300 VO

- Remove the slice receiving surface (1) by loosening the two screws (1a) and releasing from the retaining clips (1b).
- Wash the tray with water and normal dishwasher detergent).

Fig. 26a

F300 VO

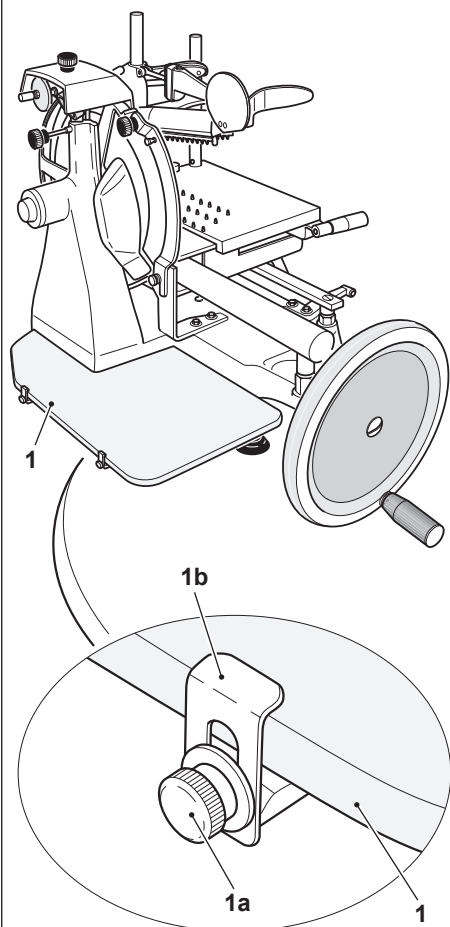
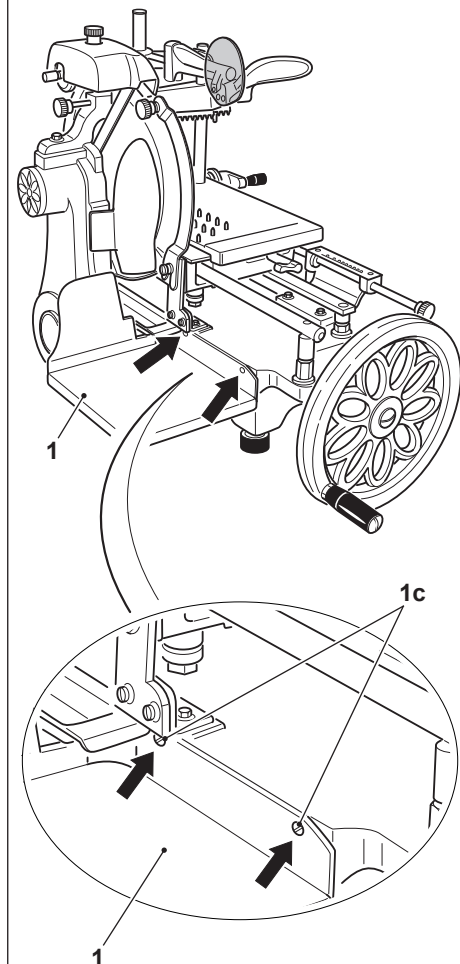


Fig. 26b

F300 VO L



Mod. F300 VOL

- Clean the collection tray (1) on the machine body or remove it by loosening the two screws (1c).

MAINTENANCE

In addition to the above-mentioned cleaning operations, you should also perform routine maintenance in order to guarantee the slicer's operating efficiency over time.

The operator may perform the following maintenance operations:

- **Oiling carriage guide rail (5) and product holder (4) and lubrication points.**

- Frequency: Weekly.
(see figure 34-35)

- **Oiling chain (19) and bevel gear (20).**

- Frequency: Every 6 months.
(see page 36)

- **Blade sharpening**

Periodically, or at least every 6 months, sharpen the blade (16) as described on page 37.



How often sharpening is necessary and how long it lasts depend on the type of use to which the slicer is put (operating times and processed product).

Being particularly complicated and hazardous for the operator, other maintenance operations **SHOULD** only be performed by staff from an authorised service centre.

These operations are:

- Blade replacement.
- Sharpener grinding wheel replacement.
- Chain replacement.
- Repair of structural parts, repair and/or replacement of components located beneath the base.

6.4 - Machine reassembling

Proceed in the opposite direction to what indicated in the previous operations.

6.5 - Store the slicer

- At the end of use, after having thoroughly cleaned all components (as described in the previous paragraphs), make sure the graduated knob or the lever that adjusts the thickness are taken back to "0" and always re-position the blade guard (9).
- Is advised to cover the slicer with a towel to protect it from dust.
If it is not intended to use the slicer for some days, store it in a sepaired and dry place.

LUBRICATION

- **Every week** use a few drops of the lubricant supplied to lubricate the points represented in figures 27-28-29-30.

 If you run out of the supplied lubricant, use white Vaseline oil.



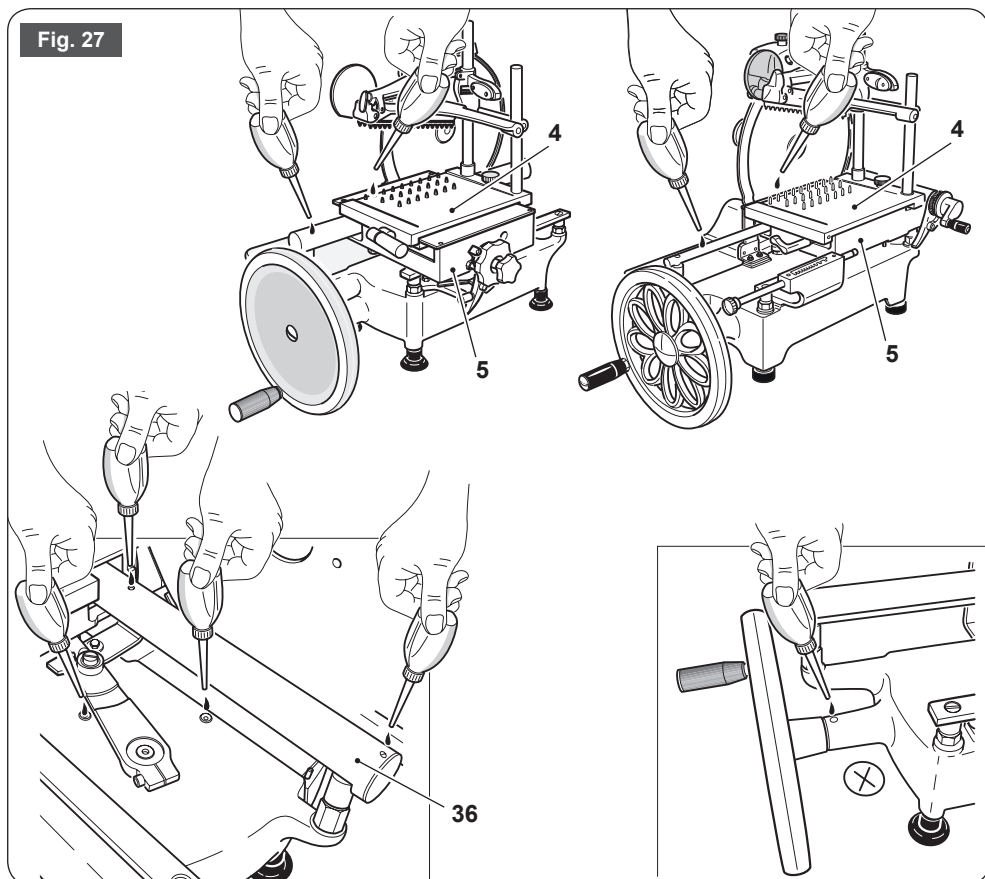
Do not use vegetable oil.



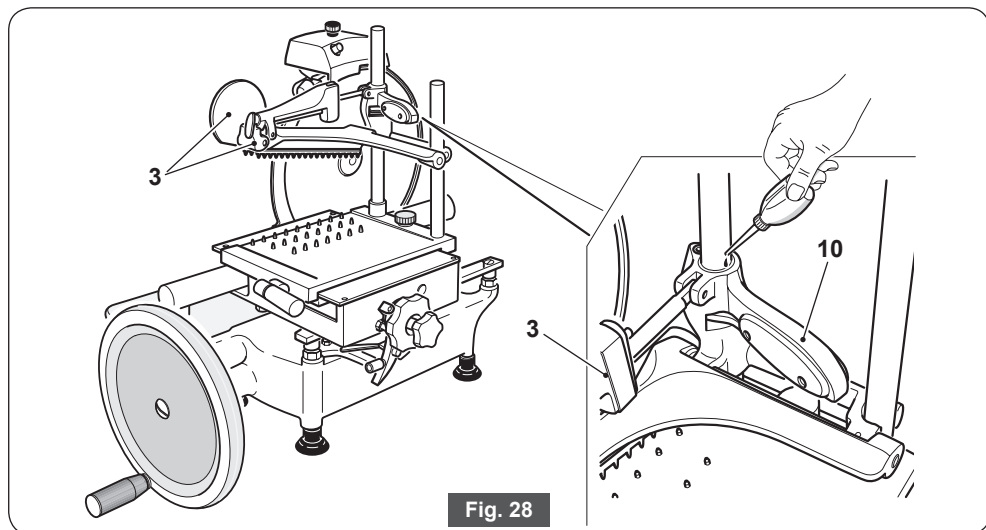
Use the lubricant sparingly.

- Add a few drops of lubricant (maximum 3 or 4) onto the guides (36) of the carriage (5) and of the product tray (4) and slide the relative units $\frac{3}{4}$ times.
- Add $\frac{2}{3}$ drops of lubricant in the points of lubrication.

Fig. 27

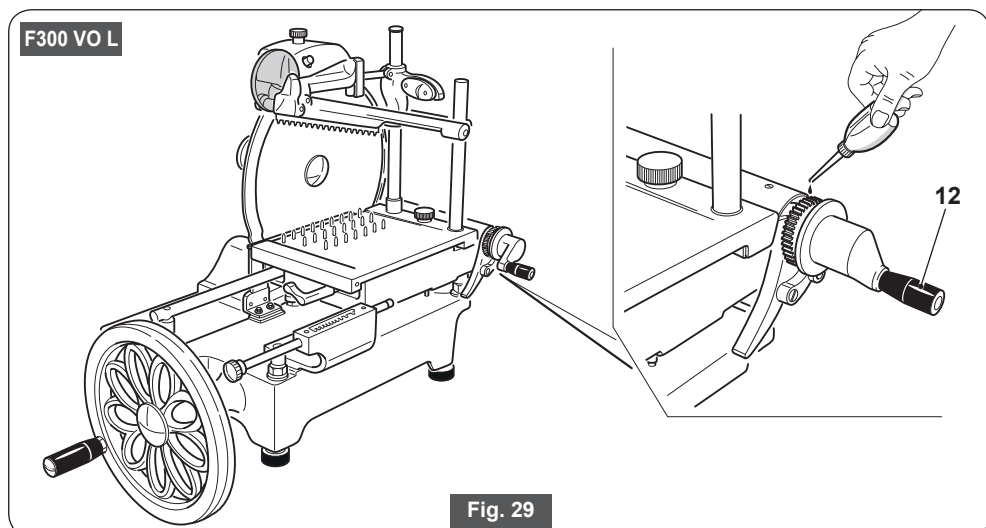


- Use 2/3 drops of lubricant on the product holder (3) vertical running lever retainer (10).
- Slide the pusher (3) back and forth 3/4 times.
- Put a few drops of oil into the flywheel/slicer body joint (x Fig 27).
- Activate the flywheel briefly.



Model 300 VO L

- Use 3/4 drops of lubricant to lubricate the notched belt and slice thickness adjustment joint (12).

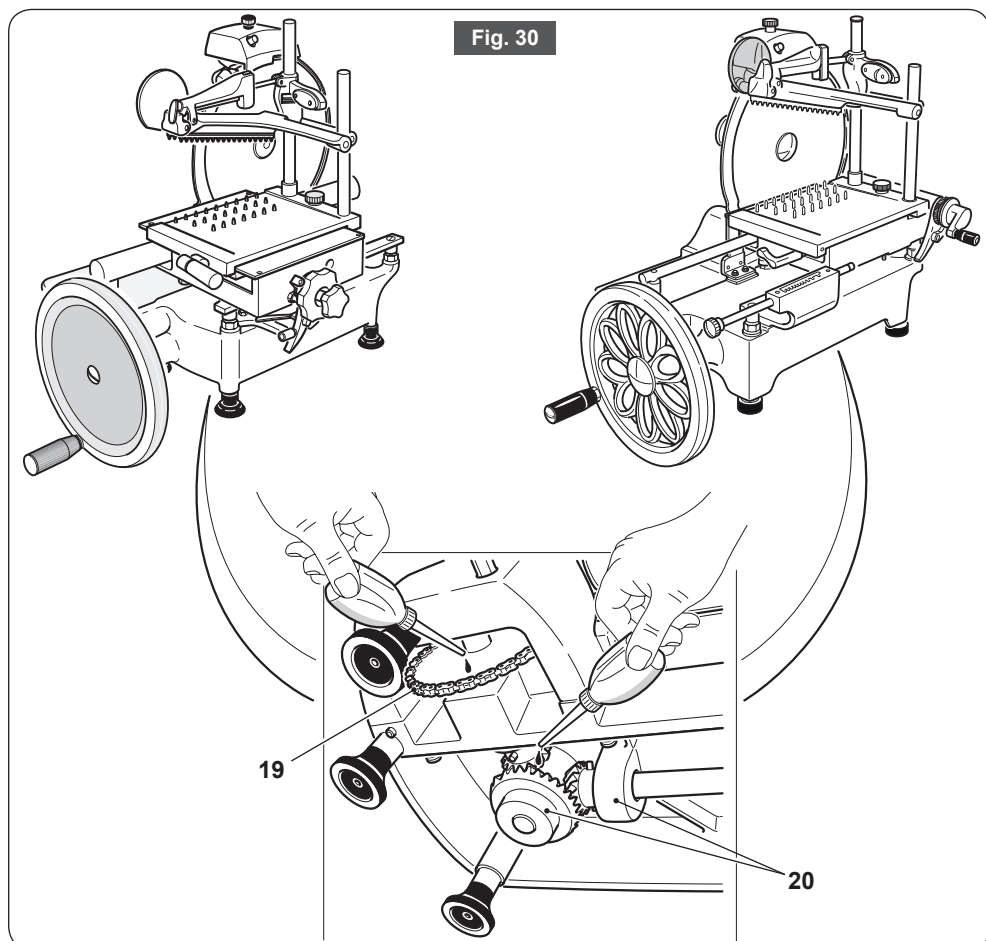


Every 6 months:

- Lift the slicer and add 3/4 drops of the lubricant supplied onto the chain (19) and onto the gears (20).

 Use the lubricant sparingly.

- Use a paper cloth to clean any excess lubricant in all lubrication points.



SHARPENING THE BLADE

**WARNING:**

Cutting hazard!

Use protective cut- and tear-resistant gloves and perform all operations with extreme care.

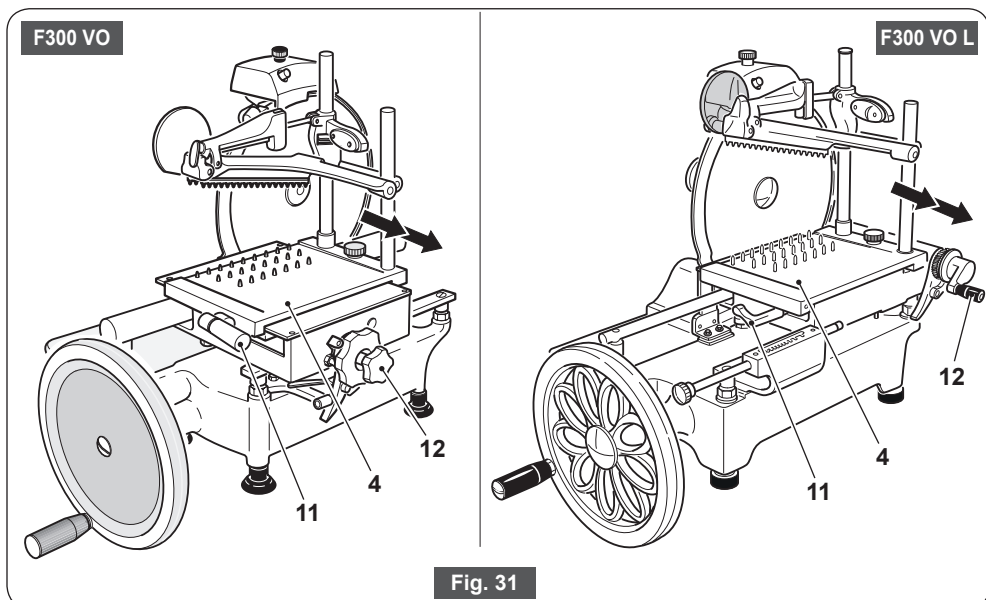
PAY ATTENTION AT ALL TIMES!

**WARNING:**

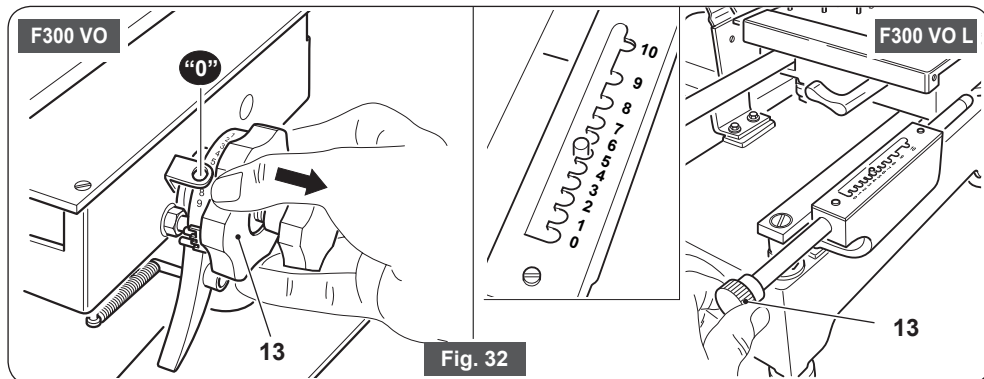
ALWAYS work with the blade guard (9) fitted.

Proceed as follows:

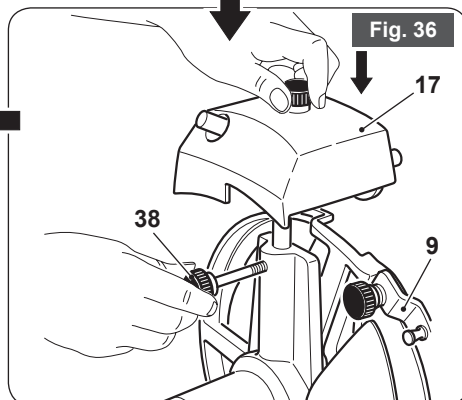
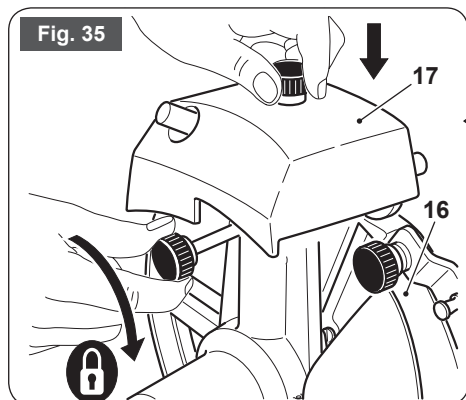
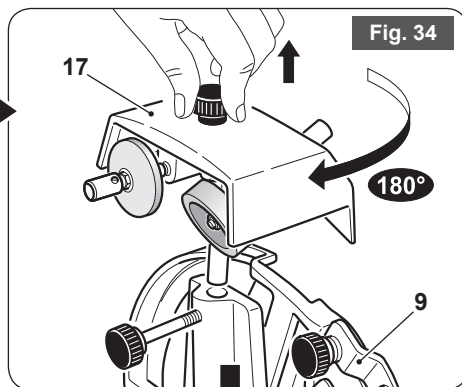
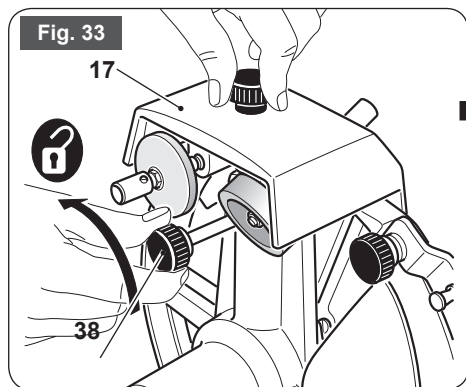
- Move the product holder (4) away as far as its limit of travel (furthest from the blade) using either the knob (12) or the fast forward lever (11).




- Set the slice thickness control knob to “0” or the lever (13) on “0” (fig.32).



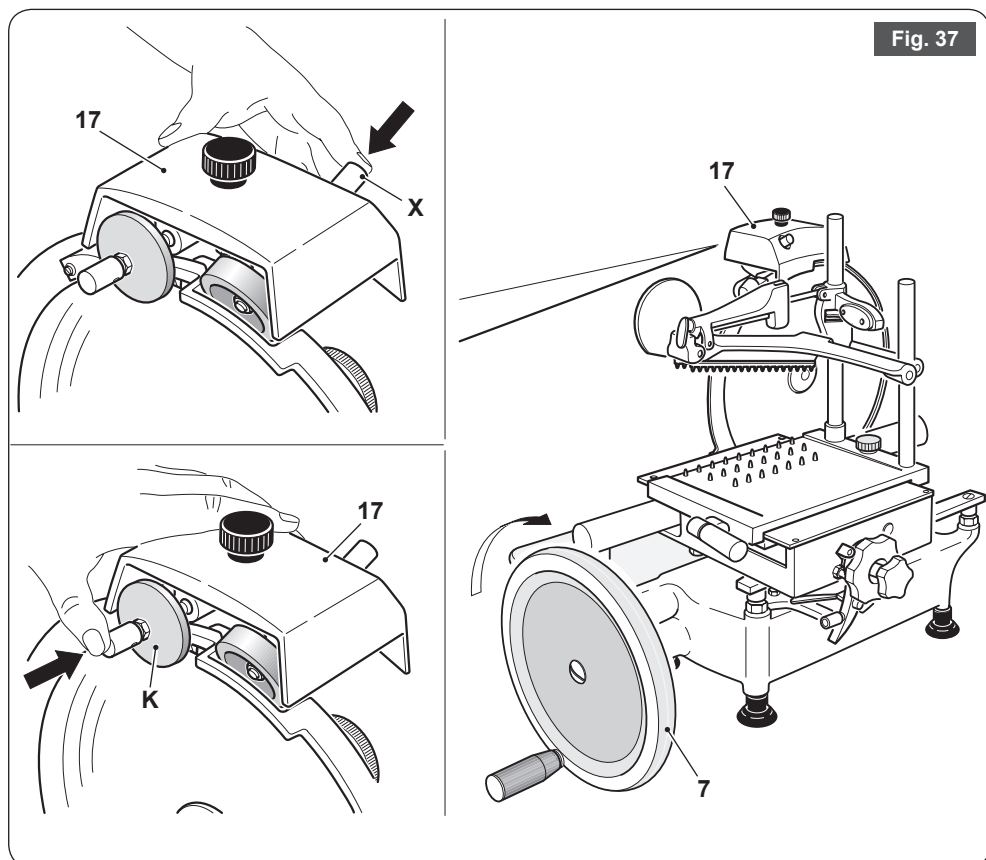
- Loosen the knob (38) holding the sharpener (17) in place (fig. 33).
- Lift the sharpener (17) and turn 180° (fig. 34).
- Carefully lower the sharpener (17) again, the blade (16) will automatically be centred between the two grinding wheels (fig. 35).
- Tighten the knob (38) (fig. 36).



- Turn the flywheel (7) whilst pressing the “X” button and perform about 20/30 blade revolutions.
- Stop rotation and use a pencil to check that a slight burr has formed on the blade edge.
- Turn the flywheel (7) again whilst pressing the “K” button and perform 1 or 2 blade revolutions.

 **For safety reasons do not exceed 1 or 2 blade revolutions in order to prevent the blade edge from springing back.**

- After completing sharpening, we advise cleaning the wheels using a small brush soaked in alcohol.
- **WITH BLADE AT STANDSTILL ONLY** return the sharpener to its original position after the sharpening operation.
- Clean the machine and blade thoroughly as indicated in the previous paragraphs.



TAKING THE SLICER OUT OF SERVICE

A machine comprises:

- Aluminium-alloy frame.
- Stainless-steel inserts and components.
- Plastics, etc.

When commissioning third parties to perform dismantling and demolition, only businesses authorised to dispose of these materials should be employed.

When demolishing without outside assistance, sort the various types of material and hand over to authorised businesses for disposal.

 **ALWAYS follow the regulations in force in the country of use of the slicer.**



WARNING:

ALWAYS consult the manufacturer or authorised service staff as regards removal and disposal of the blade (16) so that this can take place in complete safety.



DO NOT DUMP SCRAP COMPONENTS AS THEY REPRESENT A SERIOUS PERSONAL HAZARD, PARTICULARLY FOR CHILDREN AND ANIMALS.

 **Consult the “Handling instructions at end of lifespan” paragraph on page 7**

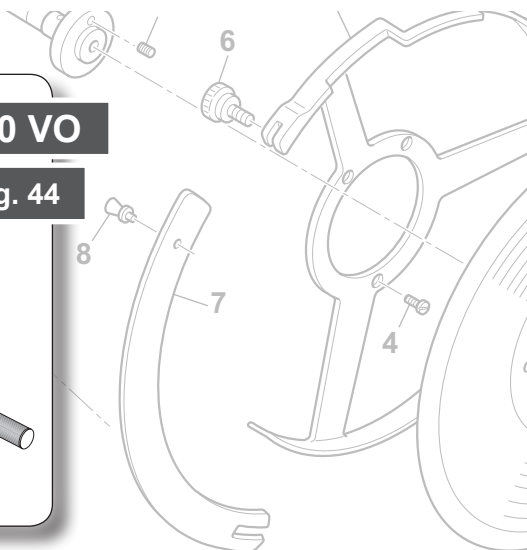
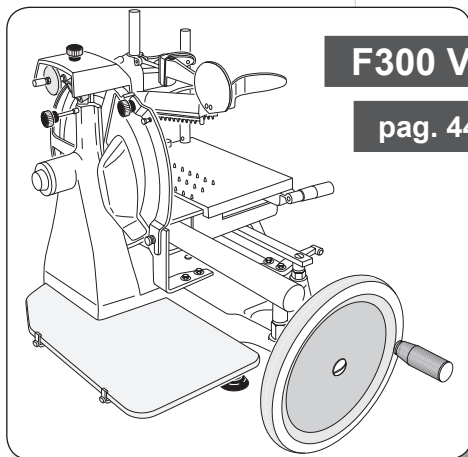
TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	SOLUTION
<ul style="list-style-type: none"> Difficulty in slicing; excessive resistance when the product is in contact with the blade. 	<ul style="list-style-type: none"> The blade is blunt. Product is overly mature or too dry. Slicing begins with product in contact with the blade. 	<ul style="list-style-type: none"> Sharpen the blade. Tenderise product before slicing. Turn the flywheel 4/5 times before the product touches the blade.
<ul style="list-style-type: none"> Slices are of irregular thickness. 	<ul style="list-style-type: none"> The pusher fails to retain the product correctly. The blade is blunt. 	<ul style="list-style-type: none"> Reposition the pusher in order to retain the product correctly. Sharpen the blade.
<ul style="list-style-type: none"> Slices come out as "doorsteps". 	<ul style="list-style-type: none"> The pusher fails to retain the product correctly. The blade is blunt. 	<ul style="list-style-type: none"> Reposition the pusher in order to retain the product correctly. Sharpen the blade.
<ul style="list-style-type: none"> Slices are empty in the middle. 	<ul style="list-style-type: none"> The product is too soft (not mature enough). The blade is blunt. 	<ul style="list-style-type: none"> Press the pusher harder. Sharpen the blade.
<ul style="list-style-type: none"> Slices disintegrate into several pieces; they are not sliced cleanly. 	<ul style="list-style-type: none"> Worn blade. 	<ul style="list-style-type: none"> Replace the blade

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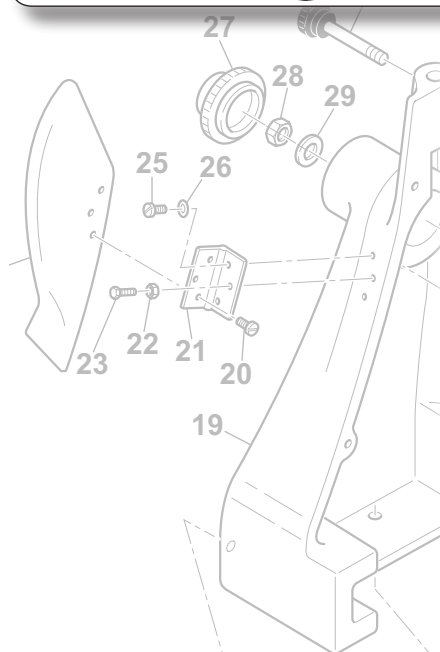
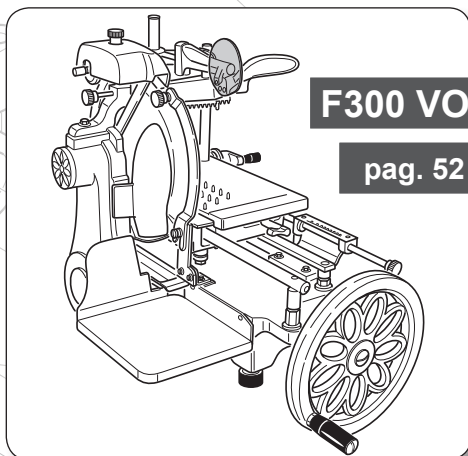
F300 VO

pag. 44



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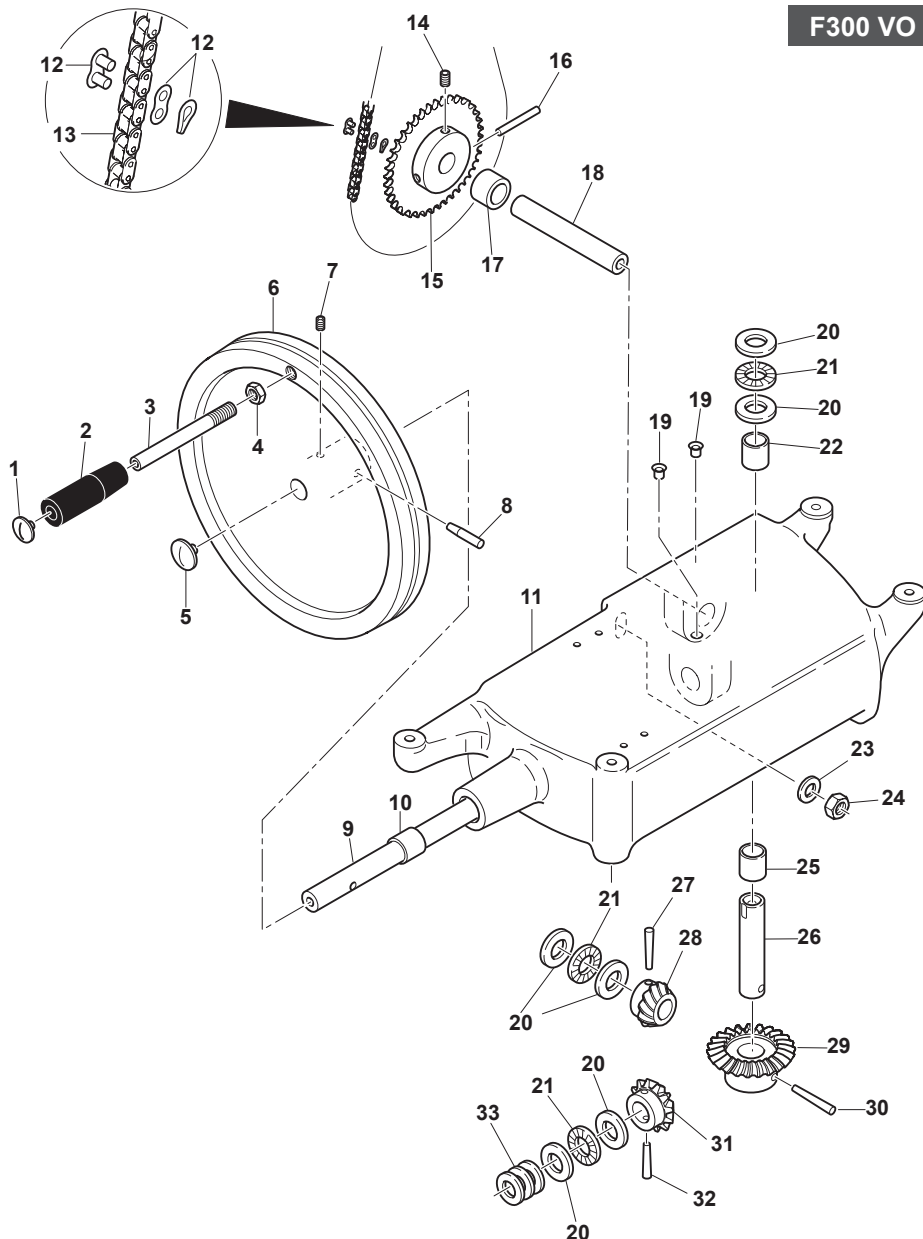
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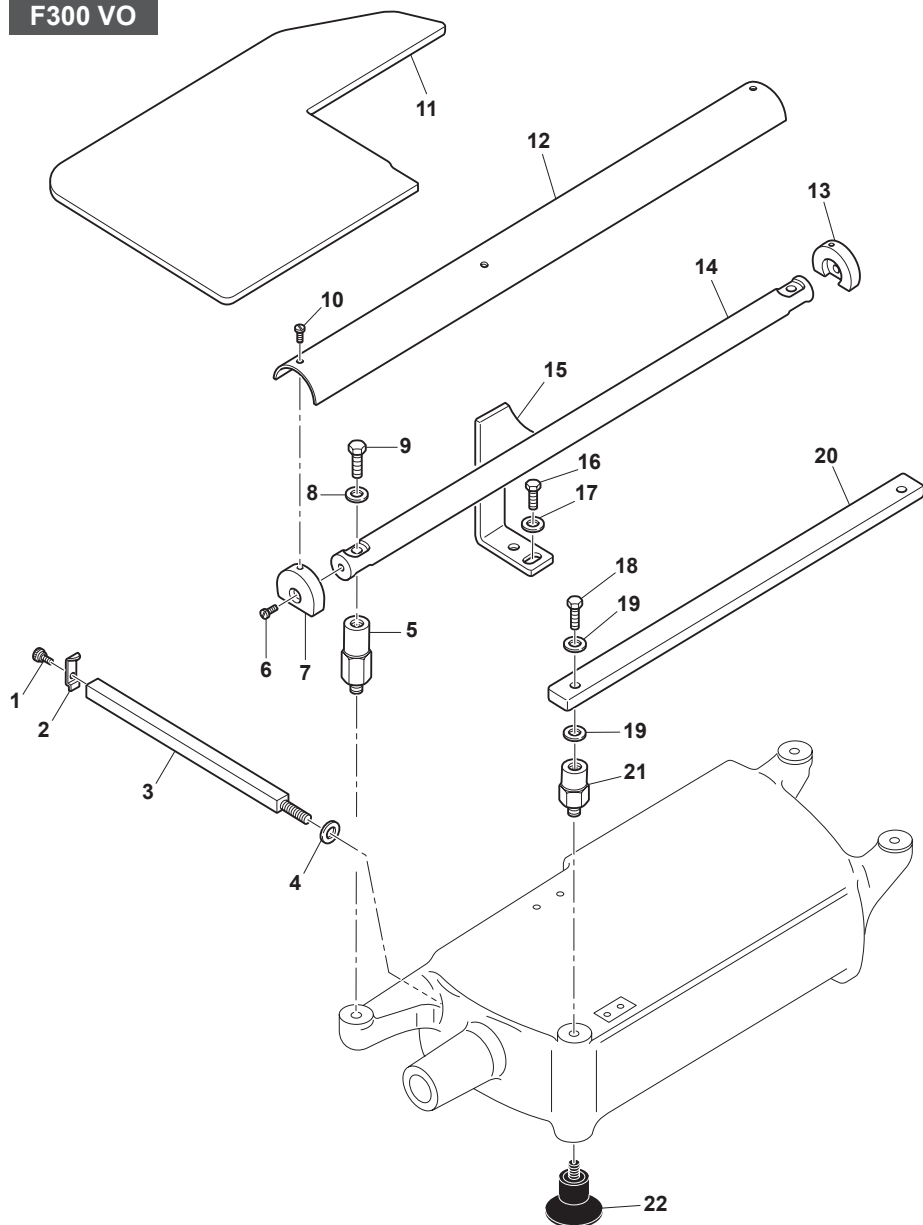
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Spare parts **EN**

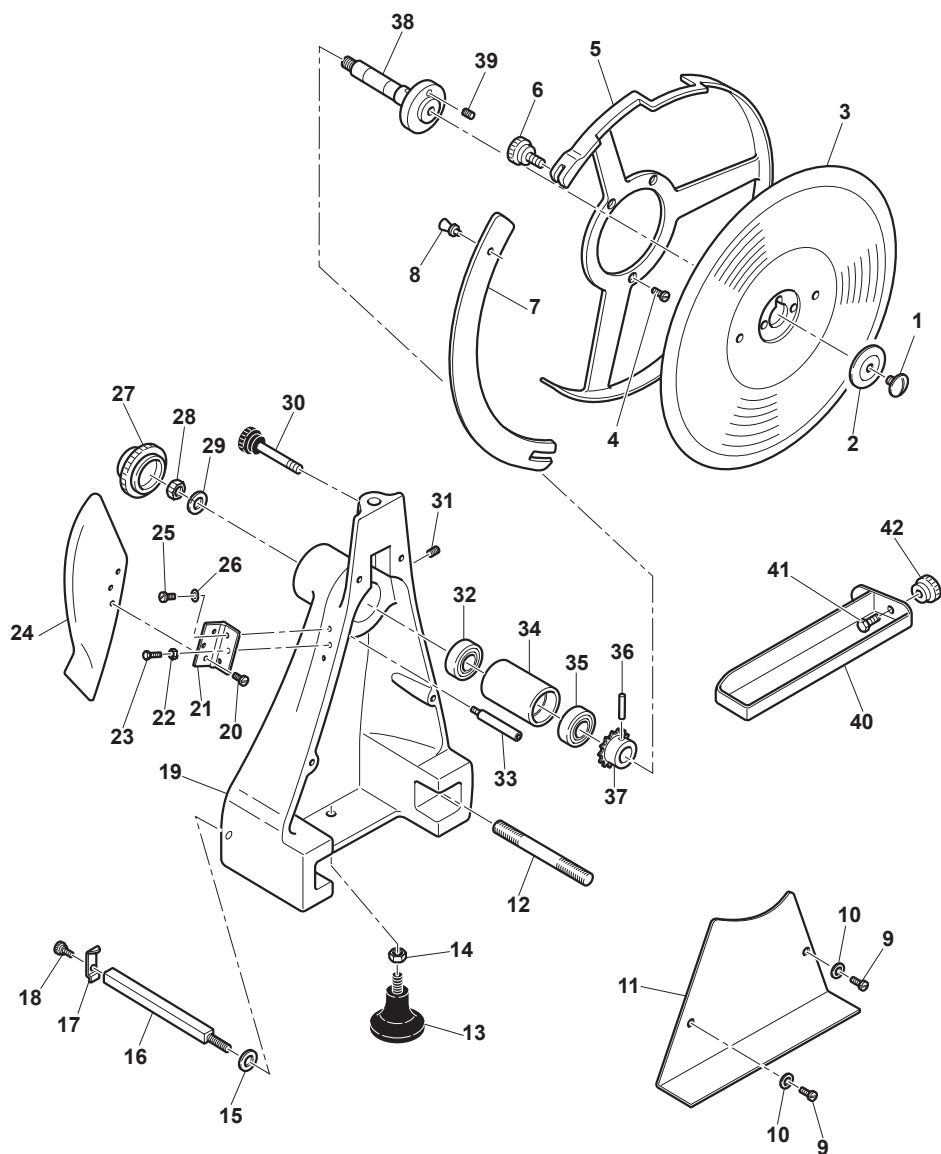
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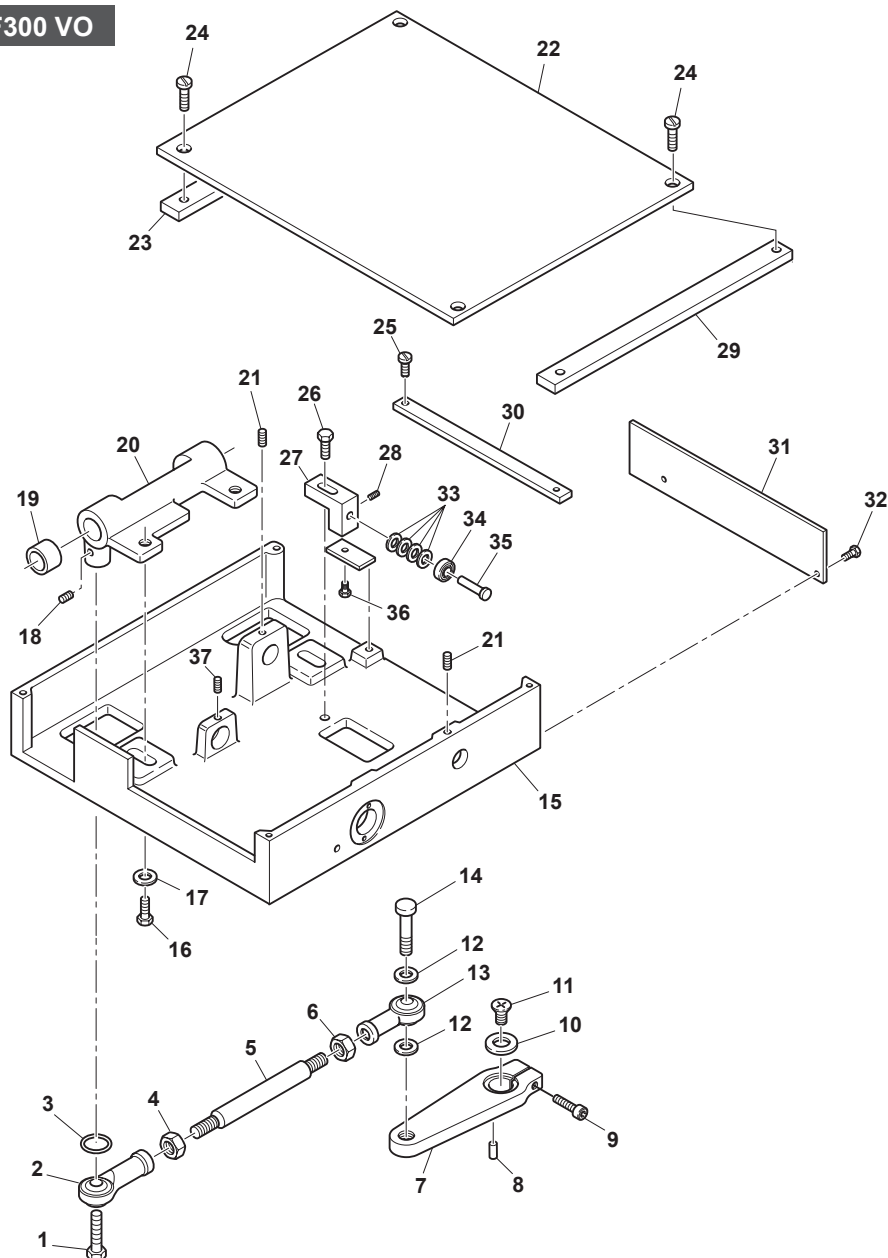
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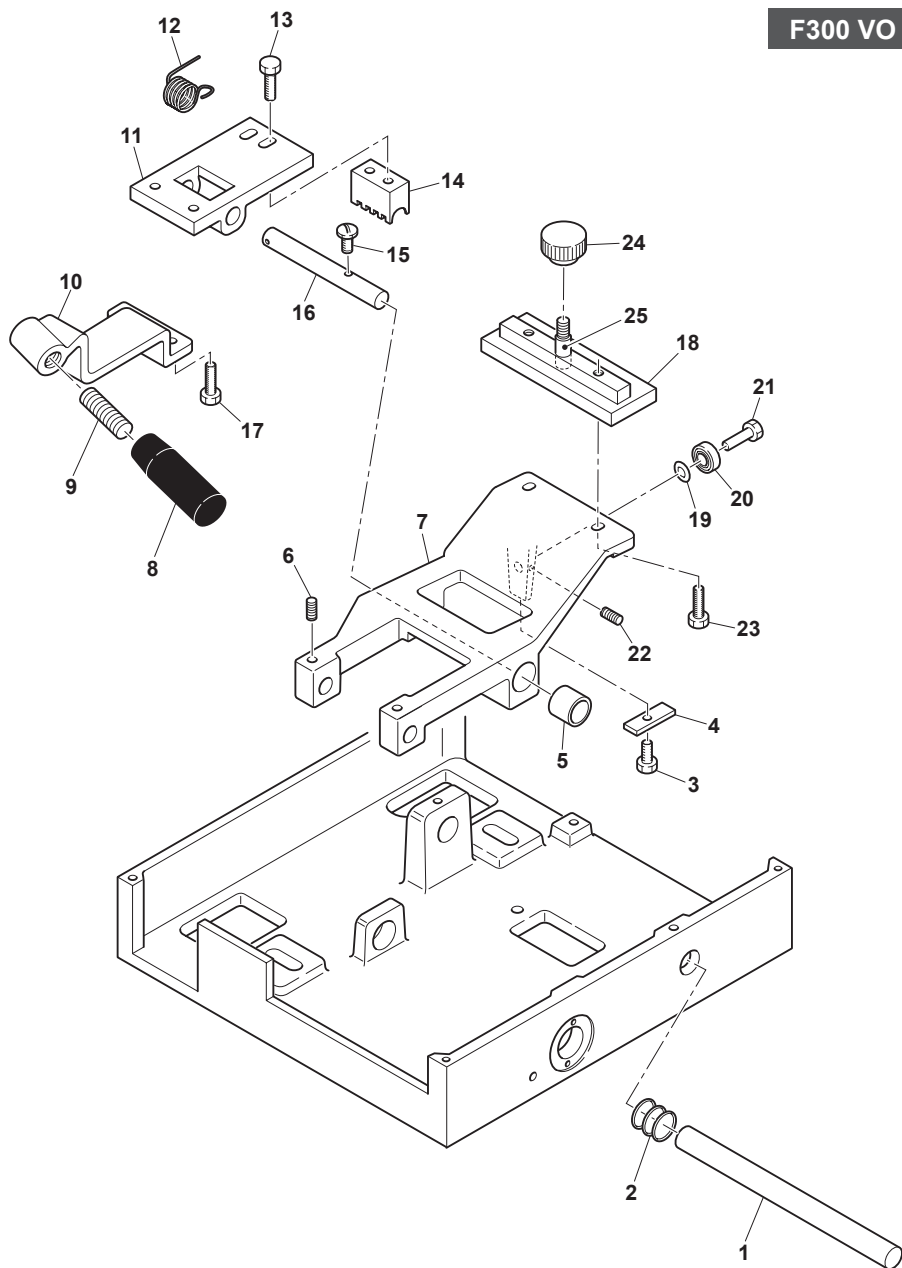
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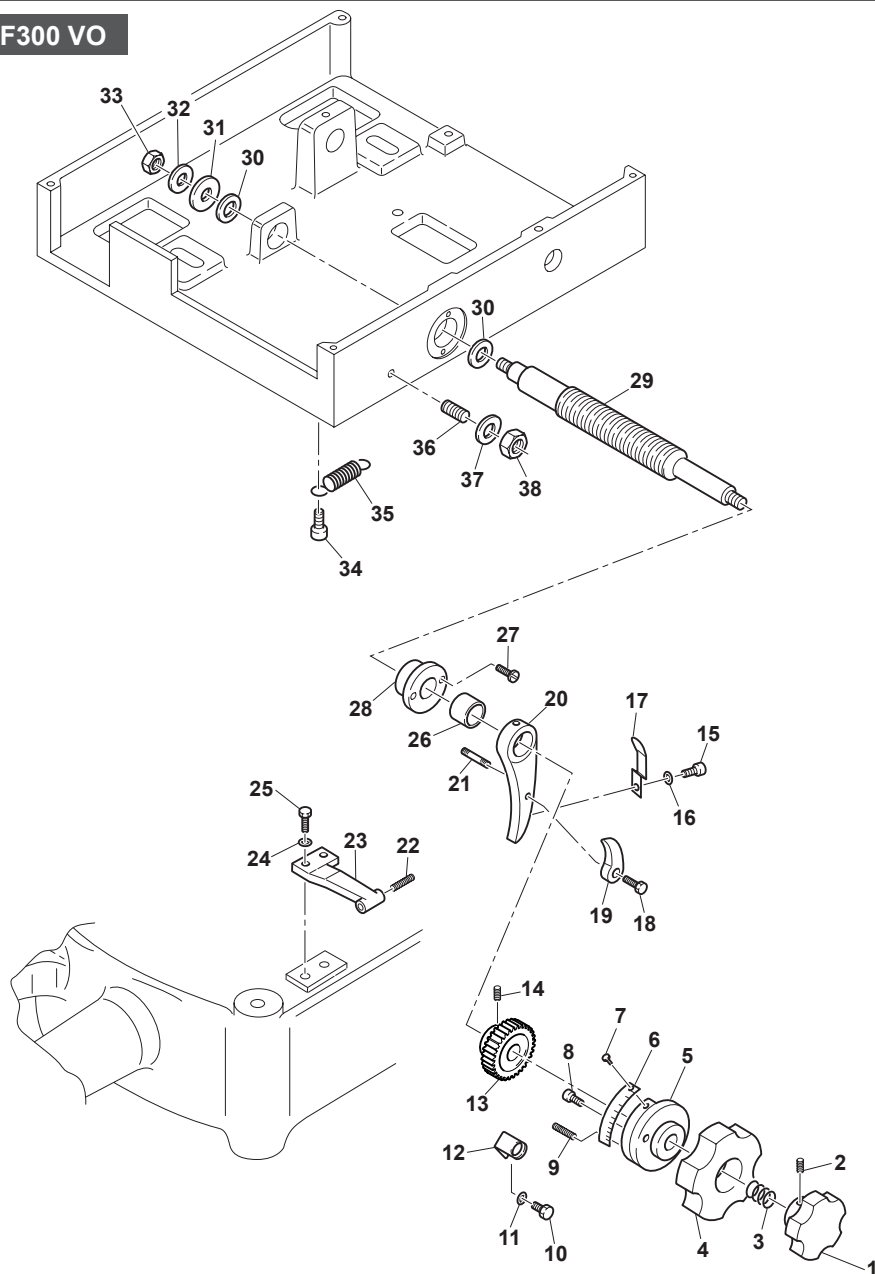
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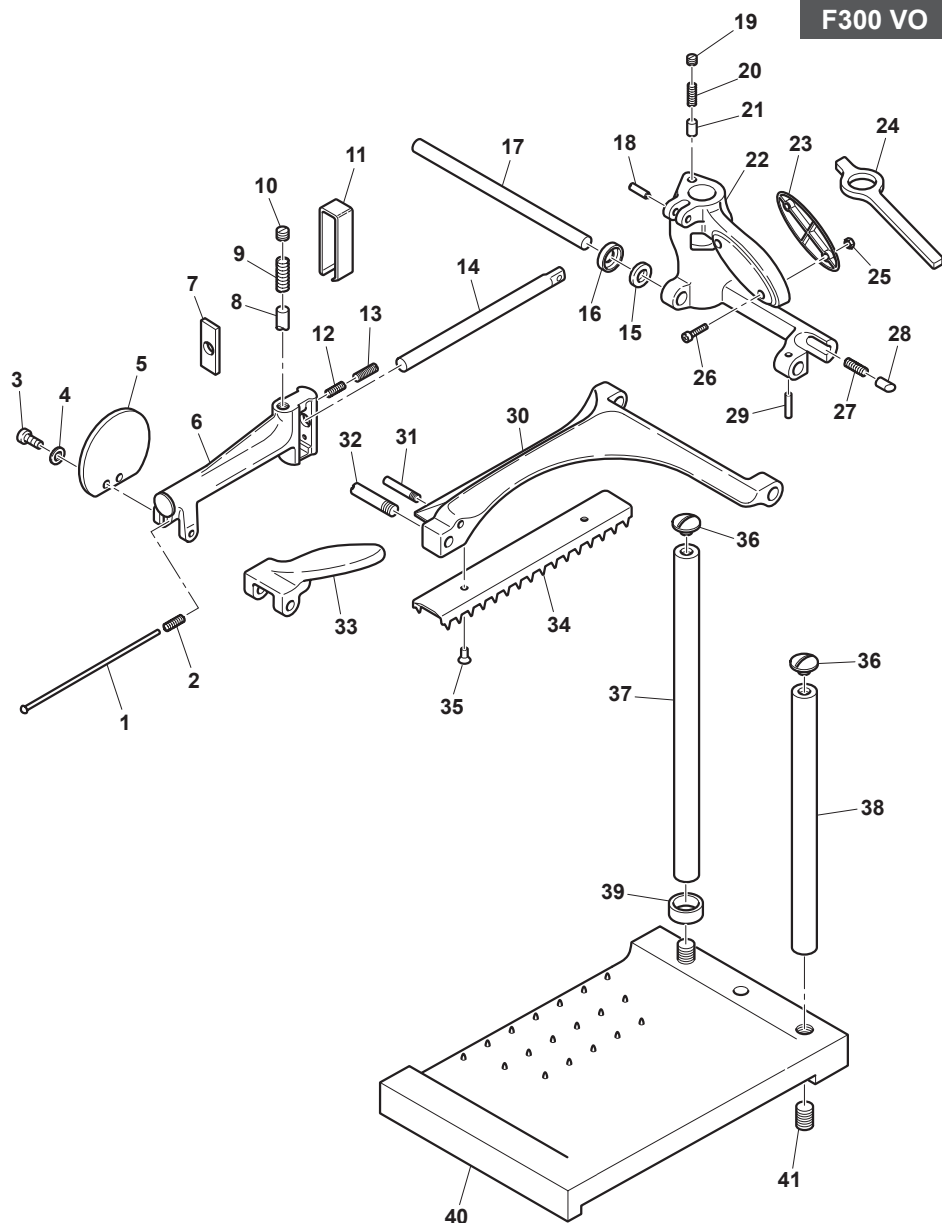
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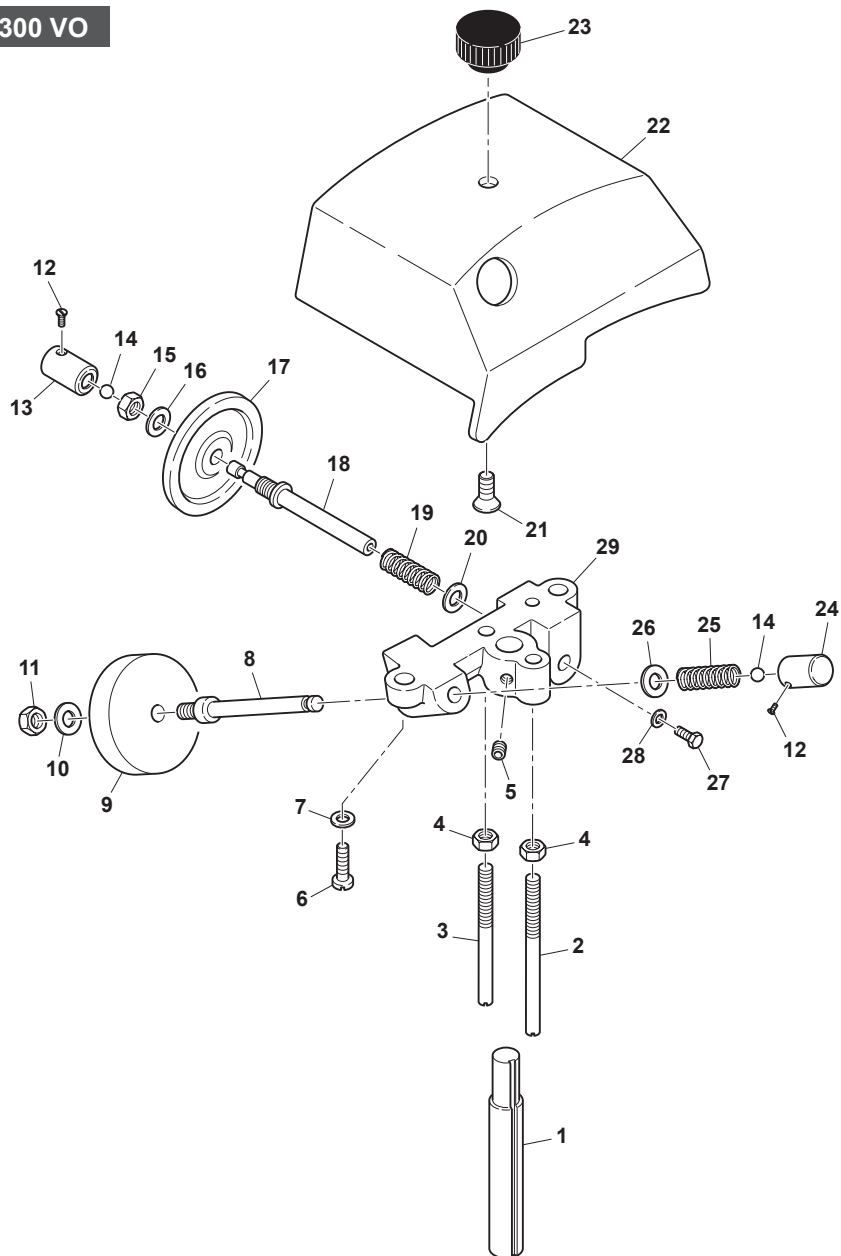
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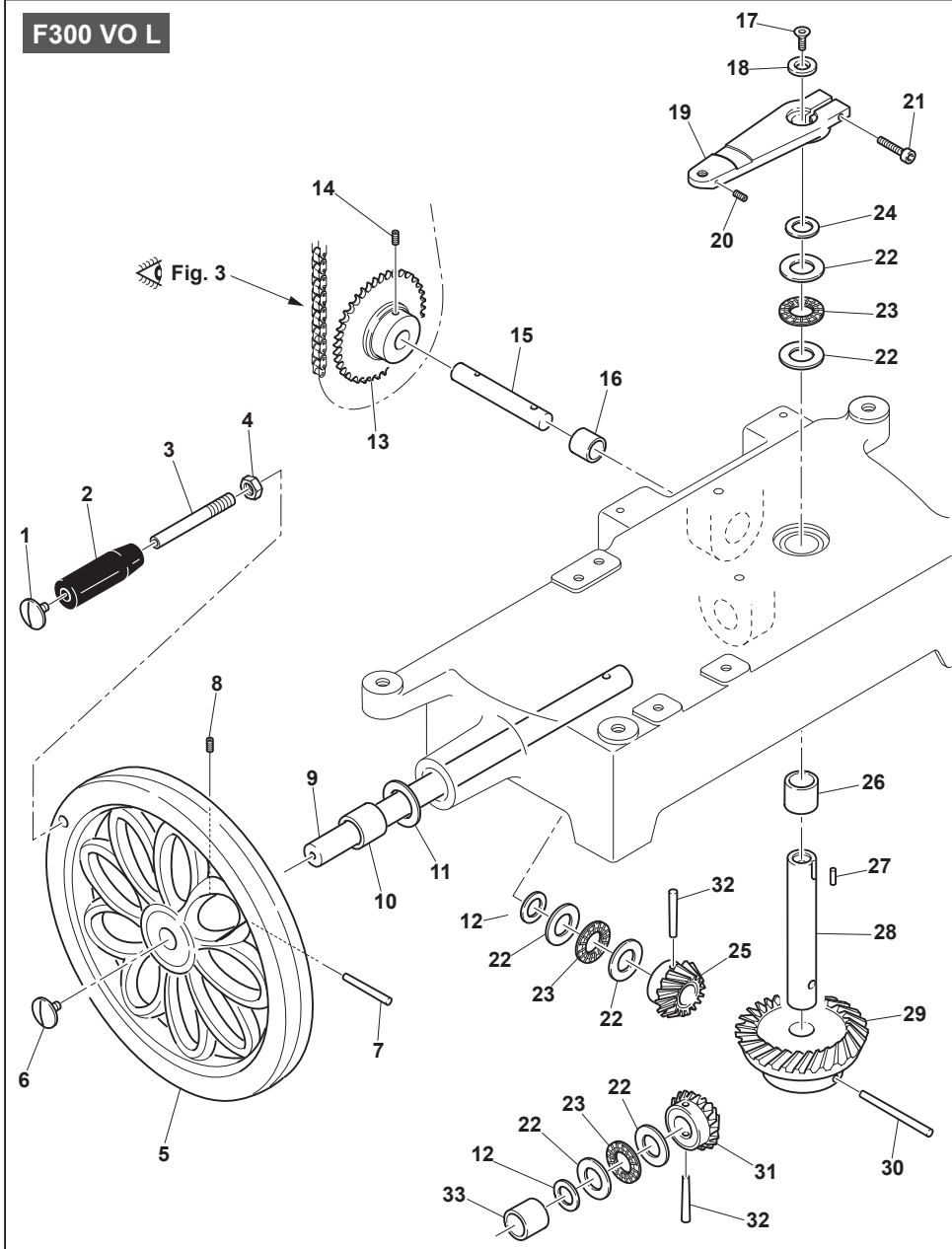
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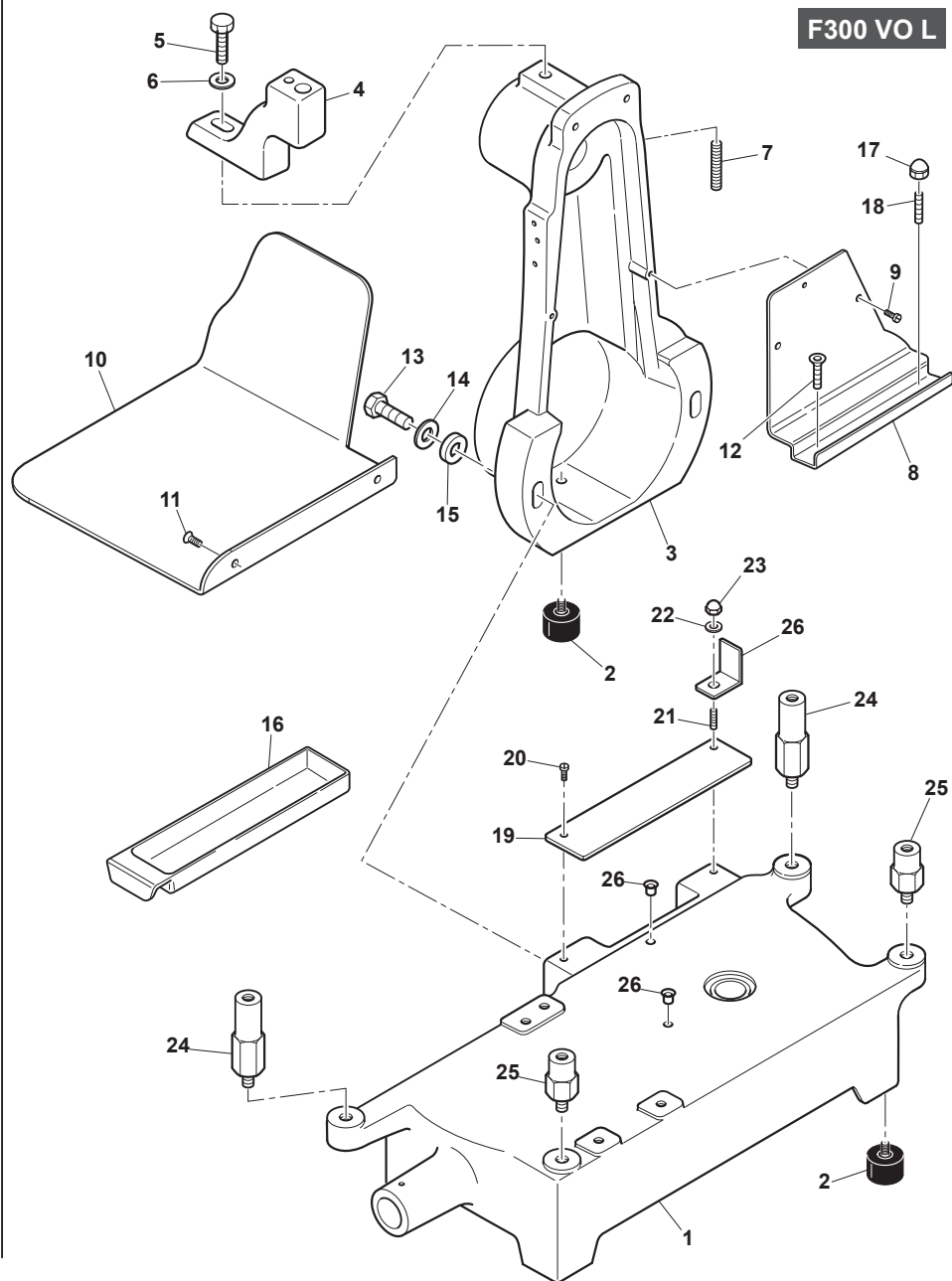
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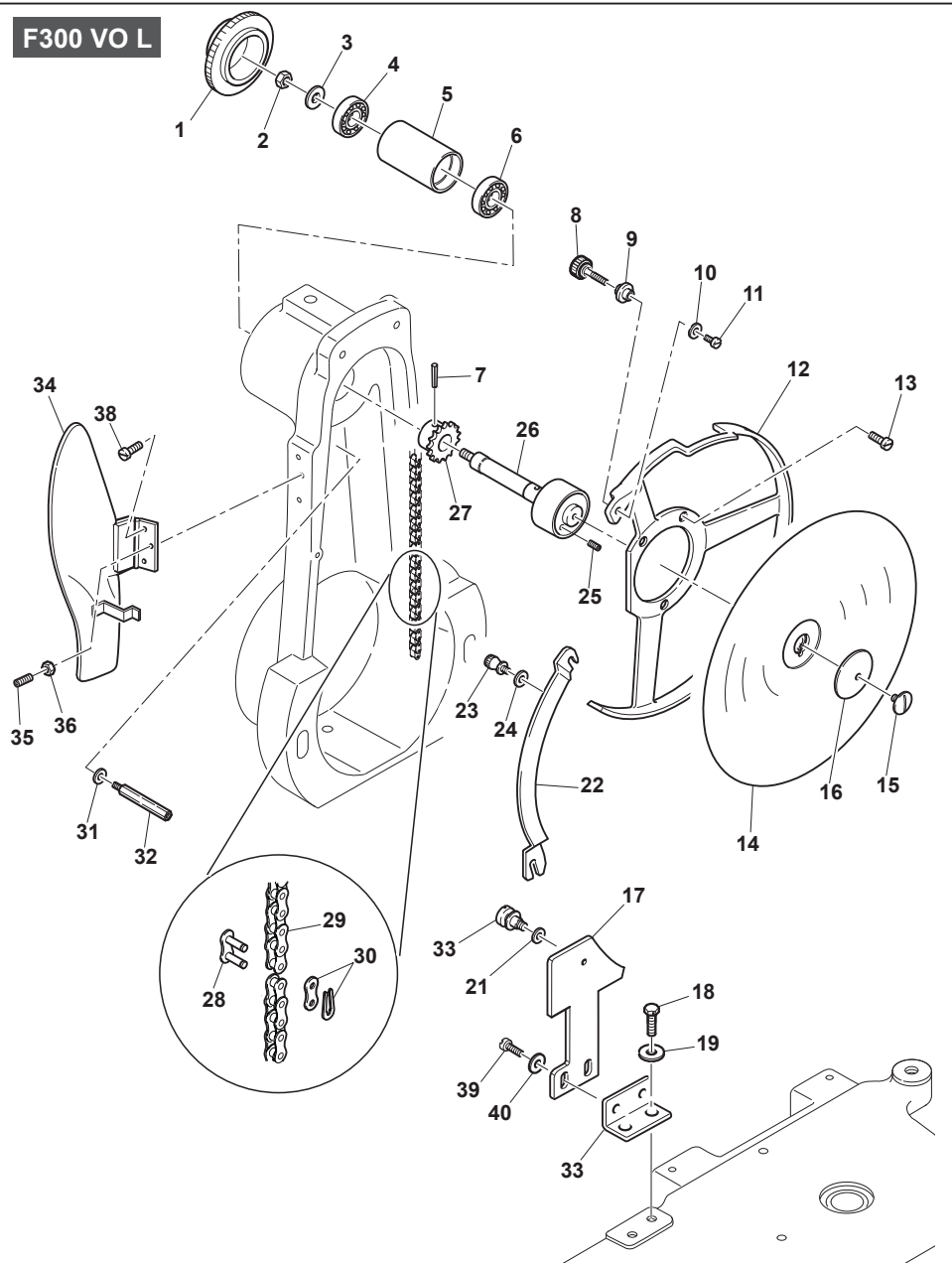
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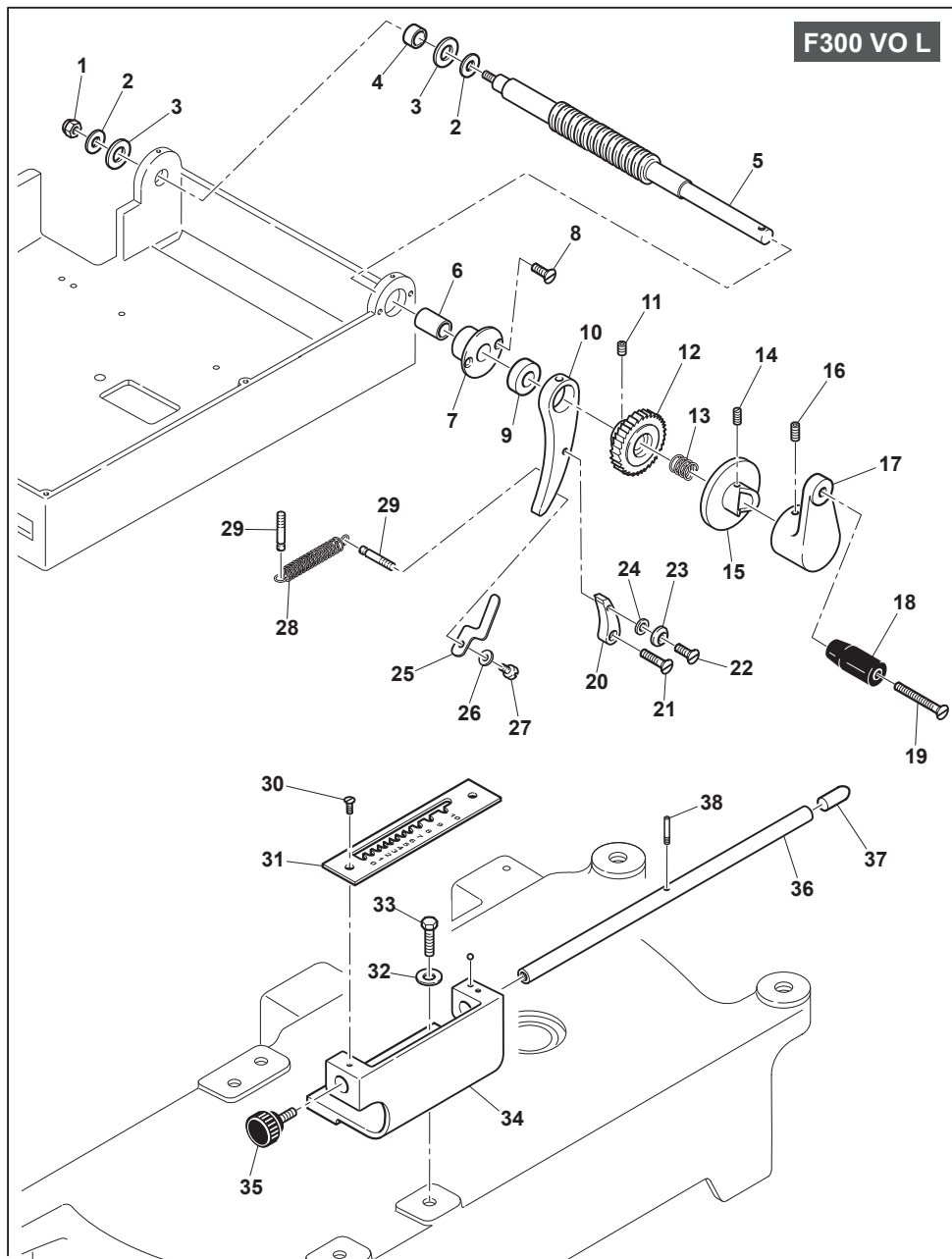
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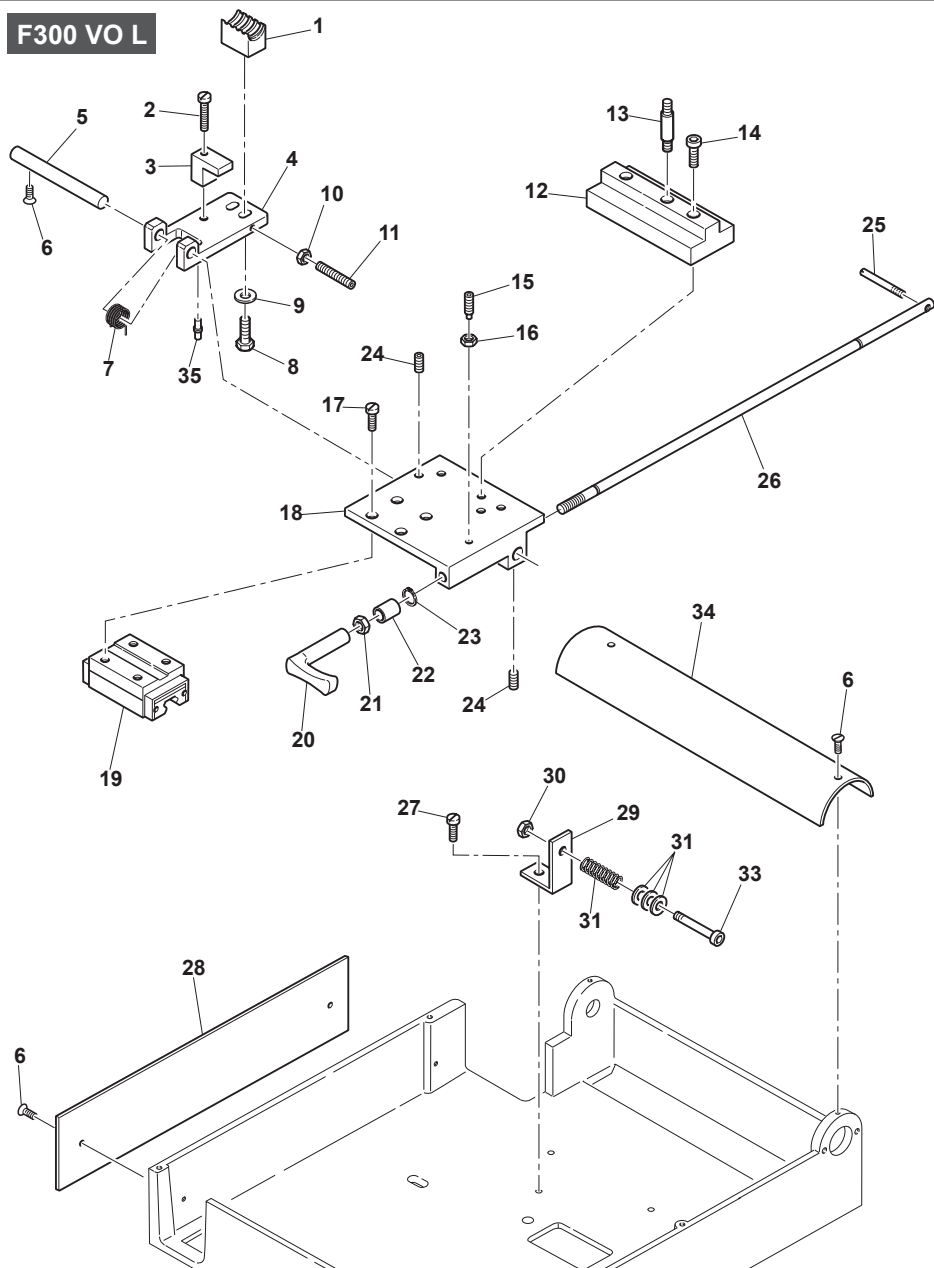
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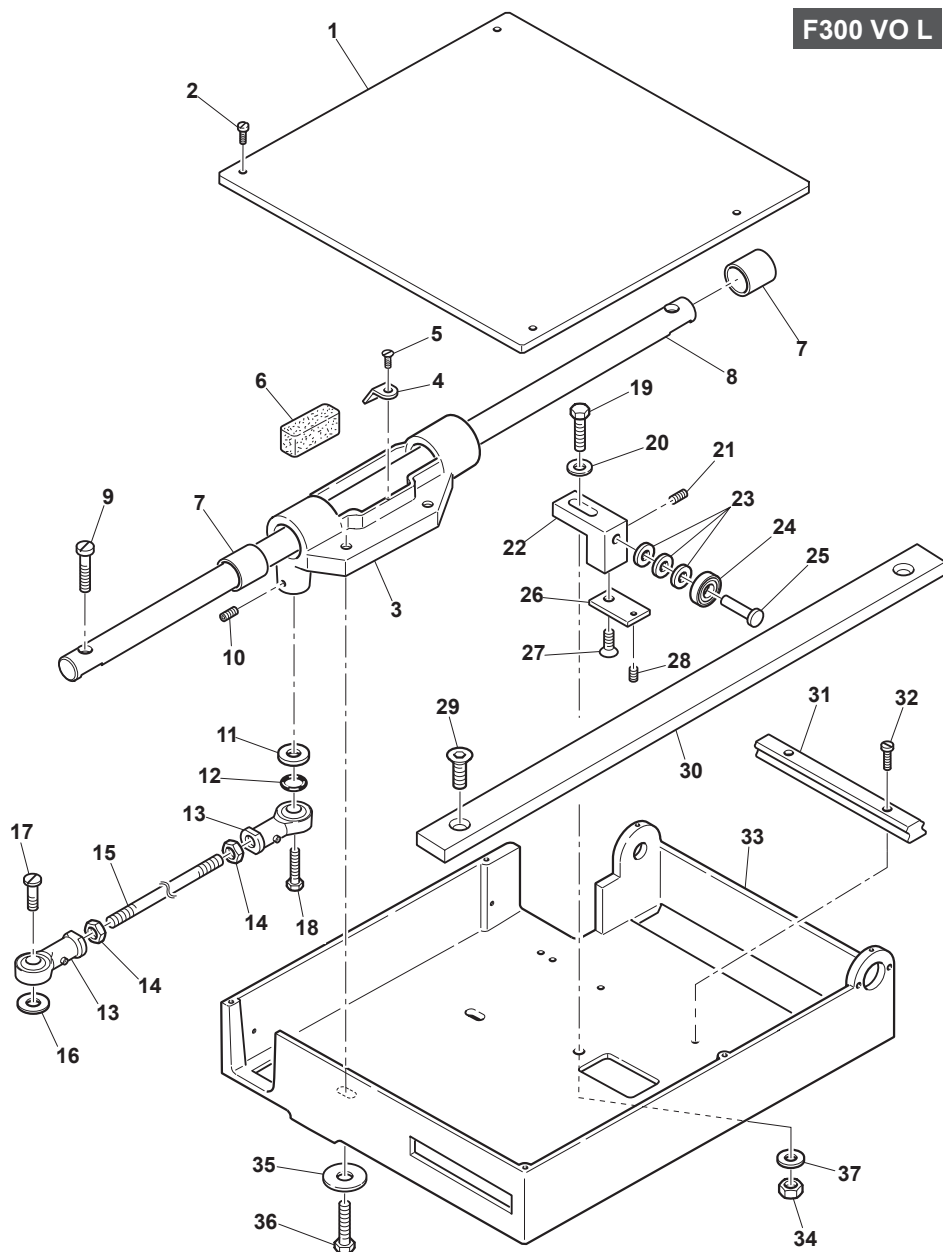
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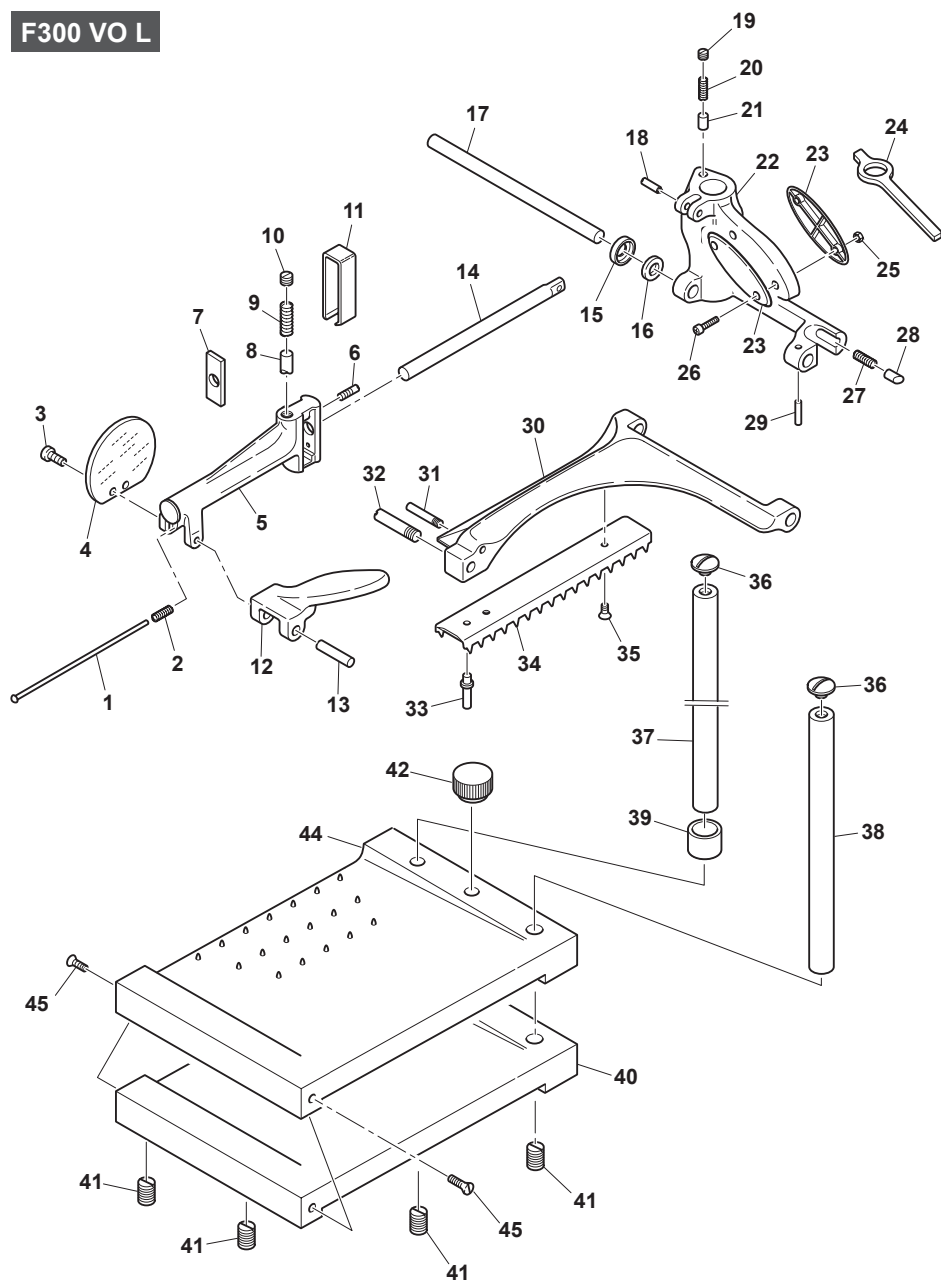
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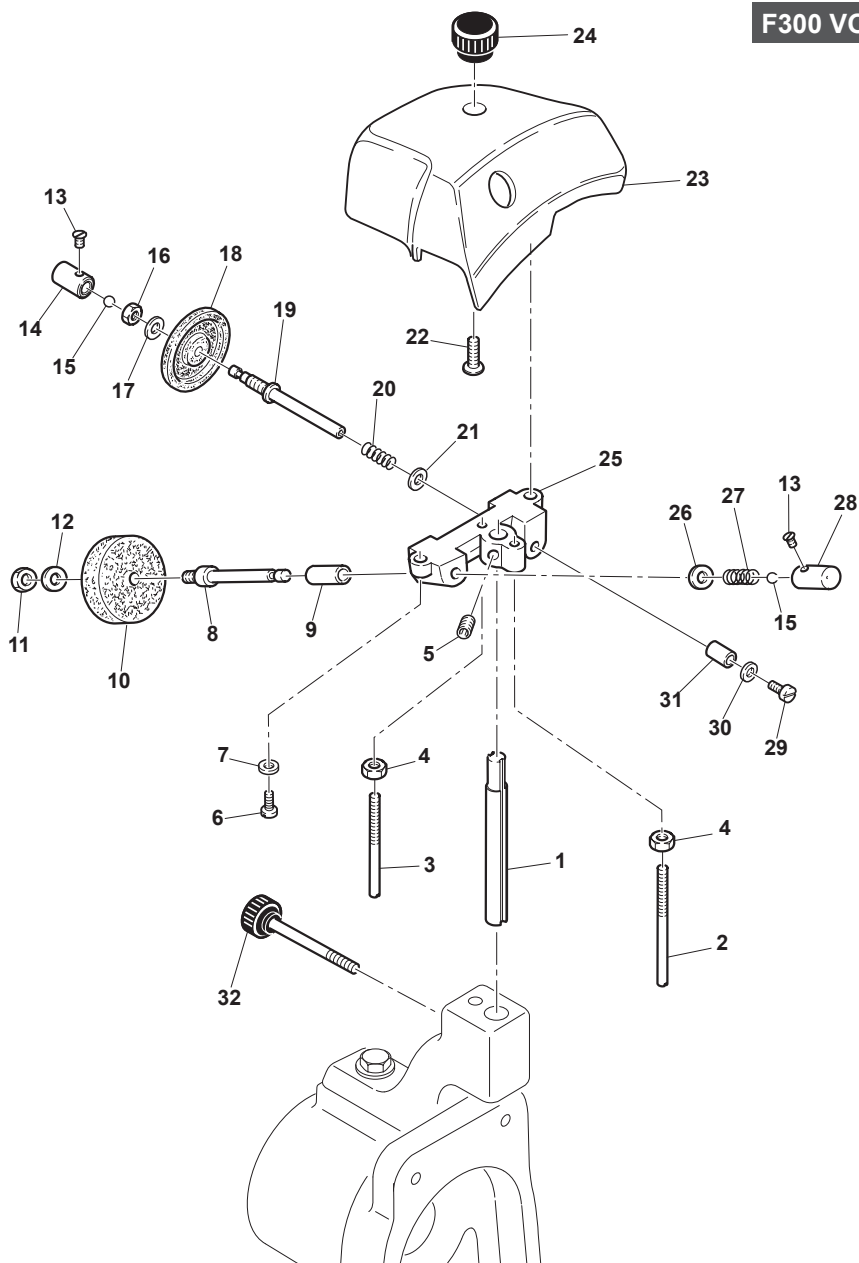
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MOCA DECLARATION

DECLARATION OF CONFORMITY OF THE MATERIALS AND OBJECTS DESTINED TO COME INTO CONTACT WITH FOOD PRODUCTS

1. With this document, it is declared that the product/article/machinery:
VERTICAL GRAVITY SLICER WITH PAINTED STRUCTURE FLYWHEEL
 supplied for prolonged contact with foodstuffs;

IS COMPLIANT

WITH THE FOLLOWING EUROPEAN COMMUNITY LEGISLATION:

- Regulation 1935/2004 EC
- Regulation 1895/2005 EC
- Regulation 10/2011 EC

AND THE FOLLOWING ITALIAN LEGISLATION:

- Ministerial Decree 21/03/1973 and as amended, including MD 140/2013
- Italian Presidential Decree 777/82 and as amended

2. The blade of the afore-mentioned slicer is manufactured with the following alloy:
- AISI 420, C45 _ All domestic CE models and models with blade diameter from 195 to 250 mm CE professional
 - AISI 420, 100Cr6 models with blade diameter from 300 to 370 mm CE professional

FOODSTUFF SUITABILITY TEST

- ☒ The material respects the overall migration and specific migration limits of nickel, chrome and manganese in the test condition given by the producer supplier of the CHIARAVALLI GROUP SPA AND SLAYER BLADE SRL blade;
- ☒ The slicer coating material contains substances subjected to restrictions in the legislation stated:

NAME	CAS	Value detected	QM(t) mg/kg
4,4'-methylene (phenylisocyanate)	cas 101-68-8	0,0120	1

Since the value detected is lower than the QM(t) value, the slice is deemed compliant.

TEST CONDITIONS

MIGRATION IN WATER

Met.: BS EN 1186:2006

MIGRATION IN OIL

Met.: BS EN 1186:2006

CONTACT CONDITIONS

Surface/volume ratio:0,4

Time.....30 min

Temperature40°C

CONTACT CONDITIONS

Surface/volume ratio:0,4

Time30 min

Temperature40°C

The simulants and test conditions are selected on the basis of the Directives 82/711/EEC and 85/572/EEC and as amended and Decree n.338 dated 22/07/1998. (See note at the end of the document regarding art. 22 of Reg. (EU) n.10/2011 on Transitional Provisions).

The overall migration limit, along with the other restrictions/specific migrations to which the monomers and/or additives present in the material are subjected, are respected in the conditions of use mentioned above. The affirmation is supported by analytical tests performed in compliance with the Directives 82/711/EEC, 85/572/EEC and 97/48/EC and with Italian Ministerial Decree 21/03/1973 or on the basis of the calculations carried out considering the content of the substances subjected to migration limits. The calculations were made assuming that 1 kg foodstuff comes into contact with 1 product.

The material contains substances governed by Regulations (EC) n. 1333/2008 and 1334/2008 and as amended (substances called "dual use").

According to experimental data and/or theoretical calculations, these substances are compliant pursuant to art. 11 of Regulation (EU) n.10/2011 paragraph 3, letters a and b and of Italian Ministerial Decree 21/03/73.

This declaration is valid from the date shown below and will be previously replaced if changes are made to production/formulation of the material or if the references to legislation in point 1 are modified and updated in a way to require a new verification to confirm conformity.

NOTE: this declaration is drawn-up pursuant to art. 22, paragraph 1: "Transitional Provisions" and art. 23 "Coming into force and application" of the Regulation (EU) n.10/2011.

The following Test Reports relative to the migration tests performed are available on the website.

Test report n°8395-01 Bpsec S.r.l.

Test report n°8395-02 Bpsec S.r.l.

Test report n°8395-03 Bpsec S.r.l.

Test report n°8395-04 Bpsec S.r.l.

☒ For slicer models with details in olive wood, the following tests were performed:

Screening of inorganic compounds in materials in contact with the foodstuffs

with the purpose of detecting and quantifying the molecules extractable from the sample by contact with 65% nitric acid at 120°C for 2 hours and detectable by plasma emission spectrometry (ICP/OES).

Screening of volatile organic compounds in materials in contact with the foodstuffs

with the purpose of evaluating the transfer of volatile substances making up the material that can migrate into the foodstuff by conditioning at a suitable temperature, extraction of the head space (via 30 minute contact at 125°C) and gas chromatographic analysis with mass detector.

Screening of semi-volatile organic and non-volatile compounds in materials in contact with the foodstuffs

with the purpose of detecting and quantifying, conventionally in benzyl butyl phthalate (BBPd4), the molecules extractable from the sample by contact with 95% ethanol at 60°C for 10 days and detectable by gas chromatography equipped with mass detector (GC EI/MS).

The following Test Reports relative to the migration tests performed are available on the website.

Test report n°8395-05 Bpsec S.r.l.

Report – 8395-05 Bpsec S.r.l. Elements

Report – 8395-05 SVOC Bpsec S.r.l.

Report – 8395-05 VOC Bpsec S.r.l.

MOCA DECLARATION

DECLARATION OF CONFORMITY OF THE MATERIALS AND OBJECTS DESTINED TO COME INTO CONTACT WITH FOOD PRODUCTS

1. With this document, it is declared that the product/article/machinery:
VERTICAL GRAVITY SLICER WITH ANODISED ALUMINIUM STRUCTURE
supplied for prolonged contact with foodstuffs;

IS COMPLIANT

WITH THE FOLLOWING EUROPEAN COMMUNITY LEGISLATION:

- Regulation 1935/2004 EC
- Regulation 1895/2005 EC
- Regulation 10/2011 EC

AND THE FOLLOWING ITALIAN LEGISLATION:

- Ministerial Decree 21/03/1973 and as amended, including MD 140/2013
- Italian Presidential Decree 777/82 and as amended

2. The blade of the afore-mentioned slicer is manufactured with the following alloy:
- AISI 420, C45 _ All domestic CE models and models with blade diameter from 195 to 250 mm CE professional
 - AISI 420, 100Cr6 models with blade diameter from 300 to 370 mm CE professional

FOODSTUFF SUITABILITY TEST

- ☒ The material respects the overall migration and specific migration limits of nickel, chrome and manganese in the test condition given by the producer supplier of the CHIARAVALLI GROUP SPA AND SLAYER BLADE SRL blade;
- ☒ The material used to manufacture the slicer and its surface treatment are subjected to restrictions in the legislation stated:
- **Regolamento (CE) n. 1935/2004** of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
 - Technical Document "**Metals and alloys used in food contact materials and articles**" (Council of Europe, 2013)
 - **DIN 10531:2011** Food hygiene - Production and dispense of hot beverages from hot beverage appliances - Hygiene requirements, migration test

To perform the analysis, a specimen was put into contact with 5000 ml of water simulant for 2 hours at 40°C at third contact.

Aluminium was searched for on the simulant coming from the contact using the ICP-MS technique.

Component	Result	Unit of measurement	Method	Limit of release (mg/kg)
Aluminium	< 0,010	mg/kg	MP 1895 rev 0 2010	5

The simulants and test conditions are selected on the basis of the Directives 82/711/EEC and 85/572/EEC and as amended and Decree n.338 dated 22/07/1998. (See note at the end of the document regarding art. 22 of Reg. (EU) n.10/2011 on Transitional Provisions).

The overall migration limit, along with the other restrictions/specific migrations to which the monomers and/or additives present in the material are subjected, are respected in the conditions of use mentioned above. The affirmation is supported by analytical tests performed in compliance with the Directives 82/711/EEC, 85/572/EEC and 97/48/EC and with Italian Ministerial Decree 21/03/1973 or on the basis of the calculations carried out considering the content of the substances subjected to migration limits. The calculations were made assuming that 1 kg foodstuff comes into contact with 1 product.

The material contains substances governed by Regulations (EC) n. 1333/2008 and 1334/2008 and as amended (substances called “dual use”).

According to experimental data and/or theoretical calculations, these substances are compliant pursuant to art. 11 of Regulation (EU) n.10/2011 paragraph 3, letters a and b and of Italian Ministerial Decree 21/03/73.

This declaration is valid from the date shown below and will be previously replaced if changes are made to production/formulation of the material or if the references to legislation in point 1 are modified and updated in a way to require a new verification to confirm conformity.

NOTE: this declaration is drawn-up pursuant to art. 22, paragraph 1: “Transitional Provisions” and art. 23 “Coming into force and application” of the Regulation (EU) n.10/2011.

The following Test Reports relative to the migration tests performed are available on the website.

Test report n°7778-01 Bpsec S.r.l.

Test report n°7778-02 Bpsec S.r.l.

REPORT n°7778-01 Bpsec S.r.l.

REPORT n°7778-02 Bpsec S.r.l.

☒ For slicer models with details in olive wood, the following tests were performed:

Screening of inorganic compounds in materials in contact with the foodstuffs

with the purpose of detecting and quantifying the molecules extractable from the sample by contact with 65% nitric acid at 120°C for 2 hours and detectable by plasma emission spectrometry (ICP/OES).

Screening of volatile organic compounds in materials in contact with the foodstuffs

with the purpose of evaluating the transfer of volatile substances making up the material that can migrate into the foodstuff by conditioning at a suitable temperature, extraction of the head space (via 30 minute contact at 125°C) and gas chromatographic analysis with mass detector.

Screening of semi-volatile organic and non-volatile compounds in materials in contact with the foodstuffs

with the purpose of detecting and quantifying, conventionally in benzyl butyl phthalate (BBPd4), the molecules extractable from the sample by contact with 95% ethanol at 60°C for 10 days and detectable by gas chromatography equipped with mass detector (GC EI/MS).

The following Test Reports relative to the migration tests performed are available on the website.

Test report n°8395-05 Bpsec S.r.l.

Report – 8395-05 Bpsec S.r.l. Elements

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