

# **SEMI-AUTOMATIC MEAT SLICER INTRODUCTION**

**MODEL 220ES-8 250ES-10,300ES-12 ,**



# PRESENTATION

The aim of this handbook is to provide the customer with as much information as possible about our food slicer and with the instructions for its use and maintenance in order to keep it working efficiently.

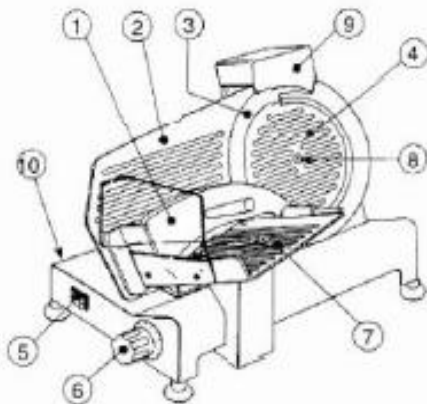
This handbook should be give to those responsible for the use and periodical maintenance of the slicer .

The series of slicers are only for commercial use , mainly use in meat processing factory, restaurant, hotel, supermarket and so on .

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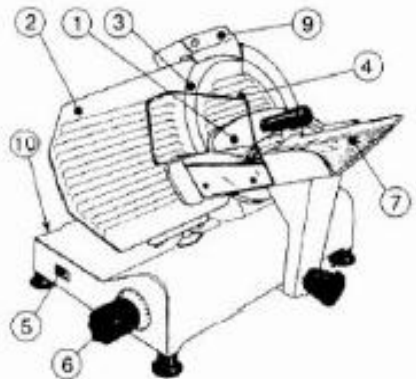
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## PRES ENATATLON OF MODELS



Mod. 220ES-8 250ES-10

- 1- Food holder arm
- 2- Movable bulk
- 3- Blade
- 4- Knife guard
- 5- On/off switch



Mod. 300ES-12

- 6- Graduated knob
- 7- Sliding carriage
- 8- Knife guard screw
- 9- Sharpener group
- 10- Data plate



## **INSTRUCTION FOR USE**

- \*Once unwrapped ,place it so that the on/off switch is in front of the operator .
- \*Regulate the thickness of the slice desired by turning the graduated knob.
- \*Switch on , thus activating the blade.
- \*Place the food to be sliced on the sliding carriage (pushing against the food holder arm) facing the blade, making sure that the food is resting against to movable bulkhead.
- \*After use, turn the graduated knob back to position”0”.
- \*The food grip should not be removed unless the shape and size of the food does not allow its use.
- \*Only for the models 250 300es if the sharpener is not mounted, proceed as follows:
  - a. Place the sharpener in its support
  - b. Tighten the safety screw (15)
  - c. Block the knob (12)

## **WARNINGS AND SAFETY RULES**

The maker declines all responsibility in the case of improper use of the machine.  
Do not use the food slicer for frozen food, boned meat, fish or anything other than foodstuffs.

This machine is not suitable for cutting cheese.

Periodically check the state of the cable, should it be damaged, it must be replaced with our special cable ref.9274.

Do not submerge the food slicer in water when cleaning.

Do not use the machine with et hands or bare feet.

Even though the machine is equipped with safety devices, keep your hands away from

the blade and moving parts.

During maintenance and cleaning operations(therefore ,having removed the safeguards).The remaining risks should be considered.

Before carrying out any maintenance operation, unplug the machine and make sure that the graduated knob is in “0”position.

Remove the knife guard periodically, unscrewing the screw(in the centre of the knife guard)then clean both the blade and the inside of the knife guard with alcohol.

Warning: this operation must be carried out with the utmost care as it concerns cutting device .

Do not use the food slicer when , after it has been sharpened numerous times. The diameter of the blade has become 10mm thinner.

Warning: in this case of a prolonged use of the food slicer or a motor block, the thermic safeguard in the motor is activated. The motor stops automatically; at this point the machine must be turned off, checking that the warning light is turned off. Wait a few minutes before starting to use the machine again to give the motor time to cool down.

The machine and all its parts should be cleaned with soft cloths using ordinary neutral detergents containing soft nonionic anions respecting the following temperatures and concentrations.

Temperature higher than 31°C solutions with pH=7+8.

Use soft cloths for drying .

When the sliding food tray moves with difficulty, lift the food slicer and place it on its side. Carefully clean the cylindrical sliding bar and lubricate it with Vaseline oil.

Should the knife transmission belt slip (this can be seen when the rotation of the blade can be stopped while cutting),the correct tension can be achieved as follows:

- a. Approach the regulating organs on from the bottom
- b. Loosen the bolt on the tension belt screws then turn the screws in a clockwise direction to achieve the correct tension of the belt
- c. Tighten the bolt on the screws.

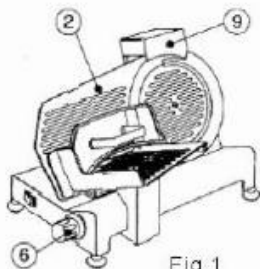


Fig.1

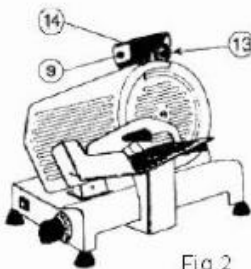


Fig.2

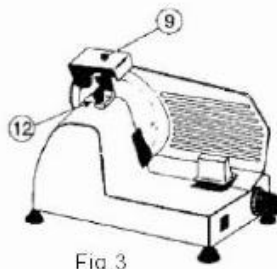


Fig.3

## **BLADE SHARPENING**

To be effected should the knife become blunt.

N.B.: it should be noted that the blade is highly resistant, thus normally needing to be sharpened about once a year when used regularly.

Unplug.

Check that the movable bulkhead is closed (graduated knob in position "0")

Carefully clean the part of the blade to be sharpened.

Reinsert the plug.

Loosen the locking knob(12) on the sharpener group.

Raise the sharpener group, turning it by 180 degree so that both grinding wheels are in working position. See fig.2

Lower the sharpener group until it locks, during this procedure press button (13) to bring the sharpening wheel into contact with the cutting edge of the blade.

Secure the group by turning the locking knob(12).

Set the bulk head by turning the graduated knob to no.2.

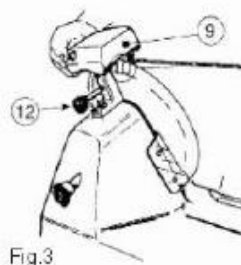
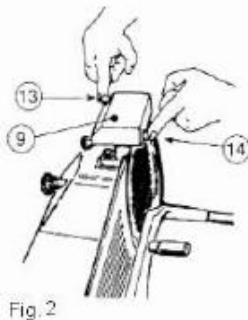
Switch on , letting the blade turn for 1-2 minutes, when the blade is still check to see if any burr has formed on the edge.

After having verified the presence of burr, switch on and gently press button(14)for about 3 seconds to remove the burr produced during sharpening in (in this last phase both grinding wheels will be working).

Turn the graduated knob(6)back to position "0"

After sharpening ,move the sharpener group back to its original position , clean the edge of the blade and the grinding wheels with alcohol.

After several sharpening operations, the grinding wheels should be cleaned with a brush to remove any traces of alcohol.



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Secure the group by turning the locking knob(12).

Press the on/off switch (1)and press button(13).

Let the blade turn for about 1-2 minutes. When the blade is still, check to see if any bult has formed on the edge.

After having verified the presence of burr, switch on andgently press button(13)for about 3 seconds to remove the burr produced during sharpening.

Turn the graduated knob(6)back to position "0"

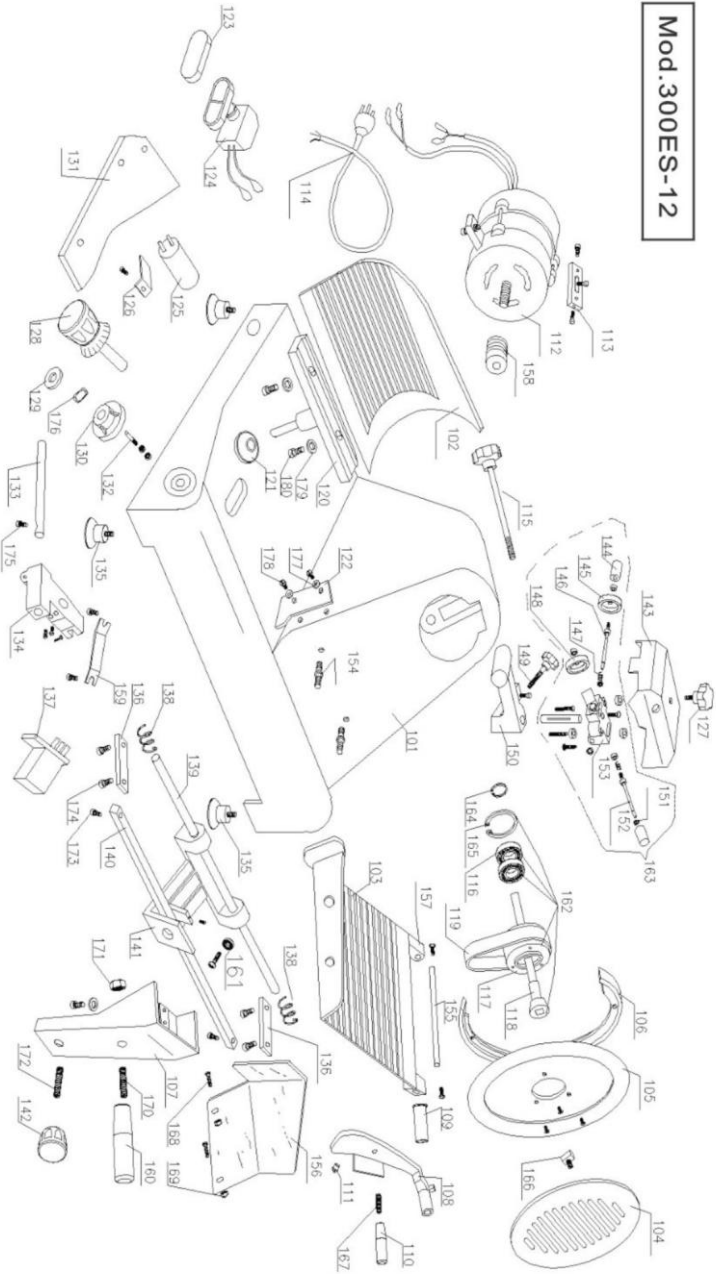
After sharpening ,move the sharpener group back to its original position , clean the edge of the blade and the grinding wheels with alcohol.

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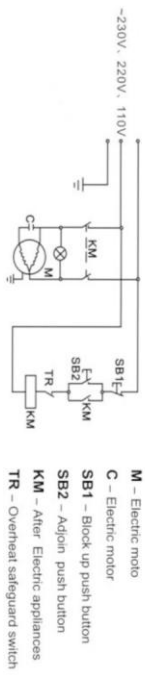
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# Mod.300ES-12



## 300ES-12



### 220ES-8 250ES-10 spare part price list

No	Name	Qty.	No	Name	Qty.
1	Encloser	1	41	Motherboard	1
2	Active clapboard	1	42	Meatscraper	1
3	Food salver	1	43	Sharpener mulch	1
4	Blade guard disc 220ES	1	44	Sharpener base of subassembly	1
5	Blade 220mm	1	45	Sharpener base of assembled	1
6	Blade guarding ring 220ES	1	46	Button of sharpener	2
7	Tray bracket	1	47	Fine grinding wheel $\varnothing$ 45	1
8	Food and fixed-arm	1	48	Crude grinding wheel $\varnothing$ 45	1
9	Fixed-arm bushing	1	49	Pin of rubbingstone	2
10	Fixed-arm handle	1	50	Spring	2
11	Plastic granule	1	51	Pin of sharpener bracket	1
12	Motor 220ES	1	52	Sharpener tighten knob	1
13	Motor briquetting	1	53	Active clapboard mandril	1
14	Fixed-arm pin $\varnothing$ 12×185	1	54	Rubber foot	4
15	Blade guard bolts	1	55	Pin of blade guarding ring	2
16	Ball bearing 6202	2	56	Tray finger plate guard	1
17	Blade belt wheel $\varnothing$ 66	1	57	Slide axle bracket	2
18	Pin of belt wheel	1	58	Small belt wheel of motor	1
19	BeltSV.330	2	59	Slide driver	1
20	Slide mulch	1	60	Belt wheel module	1
21	Power line	1	61	Sharpener module	1
22	Slide axle	1	62	$\varnothing$ 15Spring gasket for bearing	1
23	Knob with scale	1	63	$\varnothing$ 35Spring gasket for hole	1
24	Spring gasket	1	64	Blade guard disc square-head nut	1

25	Cam	1	65	Fixed-arm handle bolt	1
26	Cam osculant staff	1	66	Finger baffle bolt	2
27	Slider	1	67	Finger baffle nut	2
28	Slide axle briquetting	2	68	Bracket knob bolt	1
29	Spring of towingg braket slide axle	2	69	Undee spring gascket	1
30	Towing bracket axle	1	70	Motor impacted bolt	1
31	Quadrate axis	1	71	Meat scraping shim	2
32	Towing bracket	1	72	Meat scraper bolt	2
33	M8×35Hexagonal screw	1	73	Capacitor fixation clamp bolt	1
34	Ball bearing607	1	74	Tray bearing cover A	1
35	Towing bracket cover knob	1	75	Mear board brasket	1
36	Relay	1	76	Tray bearing cover B	1
37	Capacitor	1	77	Cross recessed countersunk head M6×12	2
38	Capacitor retainer	1	78	Slide axle briquetting bolt	4
39	Button mulch	1	79	Quadrate axis locking screw	2
40	Button switch	1	80	Slider adjust bolt	1

### 300ES-12 Semi-automatic meat slicer spare part price list

NO	Name	Qty.	NO	Name	Qty.
101	Encloser	1	141	Towing bracket	1
102	Active clapboard	1	142	Button of towing bracket	1
103	Food salver	1	143	Sharpener mulch	1
104	Guarding blade disc 300ES	1	144	Button	2
105	blade 300MM	1	145	Fine grinding wheel $\varnothing$ 45	1
106	Blade guarding ring 300ES	1	146	Pin of burr cleaning wheel	2
107	Tray bracket	1	147	Spring of burr cleaning wheel	2
108	Food fixed-arm	1	148	Crude grinding wheel $\varnothing$ 45	2
109	Fixed-arm bushing	1	149	Sharpener tighten knob	1
110	Handle	1	150	Supporting base of outer ring	1
111	Plastic granule	1	151	$\varnothing$ 4.751 Wheel	1
112	Motor 300ES	1	152	Pin of rubbing stone	1
113	Motor briquetting	1	153	Sharpener base of subassembly	1
114	Power line	1	154	pin of blade guading ring	2
115	Blade guard bolts	1	155	Pin of food tray	1
116	Ball bearing 6204	2	156	Meat blocking board	1
117	Belt wheel	1	157	Bracket of sliding axle	1
118	Pin of belt wheel	1	158	Small belt wheel of motor	1
119	Belt SV.400	2	159	Slide transmitting wheel	1
120	Supportng base	1	160	Towing bracket handle	1
121	Cable jacket	1	161	Sliding axle 608	1
122	Mearscraper	1	162	Belt wheel module	1
123	Button mulch	1	163	Sharpener module	1
124	Button switch	1	164	$\varnothing$ 20 Spring gasket for bearing	1
125	Capacitor	1	165	$\varnothing$ 47 Spring gasket for hole	1
126	Capacitor retainer	1	166	Blade guard disc square-head nut	1
127	Screw of oriented staff	1	167	Fixed-arm handle bolt	1
128	Knob with scale	1	168	Finger baffle bolt	2

129	Spring gasket	1	169	Finger baffle nut	2
130	Cam300	1	170	Bracket knob bolt	1
131	Motherboard	1	171	Bracket knob nut	1
132	Cam osculant pin	1	172	Bracket botton bolt	1
133	Sliding axle	1	173	Quadrate axis locking screw	2
134	Slider	1	174	Slide axle briquetting bolt	4
135	Rubber foot	4	175	Slide axle bolt	1
136	Sliding axle briquetting	2	176	Ø 12Undee spring gascket	1
137	Relay	1	177	Meat scraping shim	2
138	Spring of sliding axle	2	178	Meat scraper bolt	1
139	Towing bracket sliding axle	1	179	Fulcrum bearing shim	2
140	Quadrate axis	1	180	fulcrum bearing bolt	2