

Cleaning & Dismantling of Deli Slicer

Work safely & avoid injuries by following the points below for each use.

Not to be completed by colleagues under 18 years of age.

WARNING!

Protective cut resistant gloves must be worn when cleaning the sharp areas of the plates, the product holder and the blade,



Cleaning:

Before using, clean the machine at least once a day - or more often if necessary & always after a long period of inactivity.

Before cleaning, disconnect the plug from the electrical mains socket.

WARNING!

Risk of injury from sharp blade!
Check that the thickness adjustment knob is in the safety position (on the 0 position).

Products for cleaning: Use only water and biodegradeable mild detergent with PH 7-8, using a soft, spongy cloth and a semi-rigid nylon brush for the sharp areas of the plate and the product holder. Do not clean the machine with jets of water or steam or similar methods.

Dismantling the meat table:

With the thickness adjustment knob in the safety position, pull back the meat table toward the operator. Turn the meat table release knob counterclockwise, all the way while pulling the meat table up to the end position, until you can hear the activation of the safety device.

WARNING!

To correctly carry out the operation it may be necessary to simultaneously turn the thickness adjustment knob, rotating it slightly from the safety position. Extract the product holder sliding the meat table from its support.

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Work safely & avoid injuries by following the points below for each use.

WARNING!

Ensure the product holder is down on the meat table before lifting it off the slicer.

Dismantling the blade cover:

Completely unscrew the tension rod knob of the blade cover if the blade cover is tight, loosen it by applying pressure to the tension rod knob;

WARNING!

Hold the blade-cover safely and securely. Take out the tension rod and remove the (1) blade cover; (2) the slice deflector and (3) the sharpener.

Cleaning: - the blade:

press a damp cloth on the surface of the blade and move it slowly from the center toward the outside on the blade cover side and the opposite side. In the same way dry it using a dry cloth. NEVER turn on the machine when cleaning the blade.

Cleaning - the safety ring:

use a soft brush to clean the area between the blade and the safety ring. Be careful NOT to put your hands close to the blade.

Cleaning—the machine body:

Use a damp cloth or a sponge.
Dry carefully.

Cleaning—the sharpener:

Clean the body with a damp cloth and the grindstones with a semi-rigid nylon brush, do not immerse in water.

Maintenance

Refer to the manufacturer's guidance and use only approved contractors to service equipment.

Lubrication

After a regular period of use, it may be necessary to lubricate the carriage guides. It is recommended that this is done at least once a month.

Only use acid free oil (Vaseline oil is recommended). Do not use vegetable oil.

1) move the meat table towards the operator; 2) insert the oiler and pour a small amount of oil; 3) remove the oiler and slide the carriage 3-4 times.