

Use of Deli Gravity Fed Slicer

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

- Ensure there is adequate lighting before operating machinery & make a visual check of the machine and electrical lead before use.
- Avoid being distracted when operating the machine
- Always keep sliced product resting surface clean and dry.
- To use: Ensure that the machine is switched off, if not push the stop button.
- Pull the meat table all the way back (towards the operator) in the loading position;
- Lift the product holder into the standby position;
- Place the product to be sliced on the meat table near the operator side wall. On gravity models, the food product is pushed against the blade by its own weight. Block it with the product holder applying slight pressure;
- Adjust the slice thickness with the control
Activate the blade by pressing the start button.
- Grip the product holder handle and start an alternative cutting motion;
- Always keep your hands behind the protection devices and far from the blade.
- Always disconnect from power supply before any cleaning, servicing or maintenance operation.
- Use protective gloves for cleaning and maintenance operations.



- Not to be used by colleagues under 18 years of age.
- Never go near the machine with loose hair, bracelets, chains, rings, ties, etc. Do not wear loose clothing or clothing with open sleeves.
- Never put your hands on the food product while slicing. Do not remove the transparent guards and do not modify or bypass any mechanical and electrical protective devices.
- Do not use the slicer when, due to wear, the distance between the edge of the blade and the blade guard ring exceeds 6mm. Contact the manufacturer or Authorised Service Centers to change the blade.