

**INSTRUCTIONS FOR OPERATION,  
SERVICE AND MAINTENANCE FOR PS12A  
POWERLINE AUTOMATIC SLICER**

over 10 mm respect to the initial diameter. To have it replaced, please call the "SERVICE CENTRE".

#### **7.6 - SHARPENING STONES**

Check that the sharpening stones keep their abrasion capacity during sharpening: Otherwise they should be replaced in order not to damage the blade. For replacement, please call the "SERVICE CENTRE".

#### **7.7 - LUBRICATING THE SLIDING GUIDES**

Occasionally put some oil drops ( from the oil phial supplied with the slicer) on the round bar on which the carriage slides back and forth, through the hole located next to the dial knob (OIL).

#### **7.8 - LABEL OF THE PUSH-BUTTON PANEL**

If the label of the push-button panel has been damaged, call the "SERVICE CENTRE" to substitute it.

### ***CHAP. 8 - DISPOSAL OF THE MACHINE***

#### **8.1 - PUTTING THE MACHINE OUT OF SERVICE**

If for some reason, you decide to put the machine out of service, make sure nobody can use it: **disconnect it from mains and eliminate the electrical connections**

#### **8.2 - DISPOSAL OF THE MACHINE**

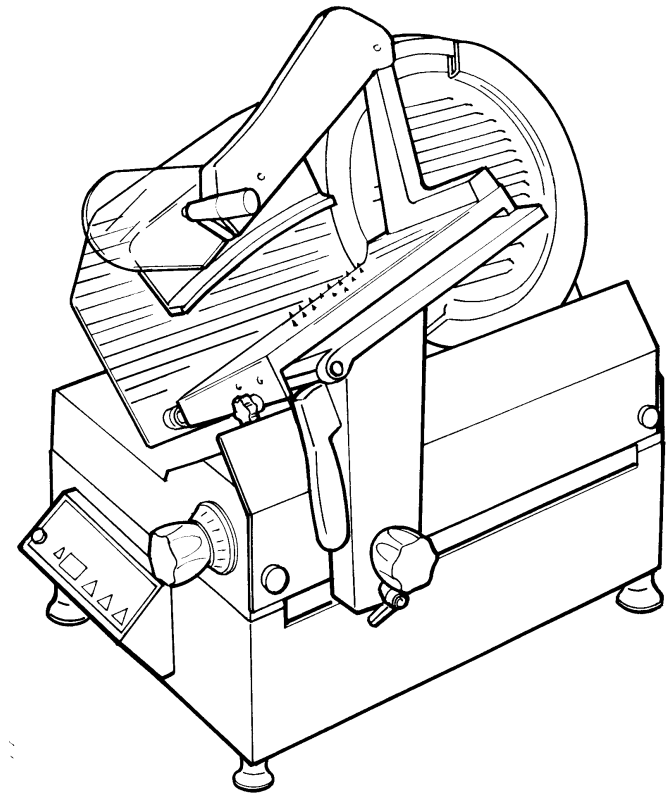
When the machine is out of service, it can be eliminated easily. To dismantle the slicer, contact a specialized centre, paying attention to the different materials used (see chap.1 § 3.2).

***SERVICE CENTRE  
AUTHORISED DEALER***

Automatic slicer - line: model: PS12A

**POWERLINE EQUIPMENT**  
WEB SITE: [www.powerlineequip.com](http://www.powerlineequip.com)  
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## ***INSTRUCTIONS FOR USE AND MAINTENANCE***



## INTRODUCTION

- This manual is meant to provide customers with information on the slicer and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term.
- This manual is to be used by qualified and skilled people well informed about the use of the slicer and its periodical maintenance.

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5. take the axis of the two holes (c) on the blade match with the two pivots (d) on the tool, simply making the blade turn until the desired position is reached;
6. screw the two knobs (e) without though tightening too hard;

### 6.2.3 - cleaning the sharpener

Rub the sharpening stones with a small brush, still in safety position, i.e. with the sharpening stones towards the opposite side of the blade.

### 6.2.4 - cleaning the deflector

To remove the deflector (*see FIG. n°19*) simply unscrew the two screws (a) that keep it blocked.

At this point, clean the deflector with water and neutral detergents.

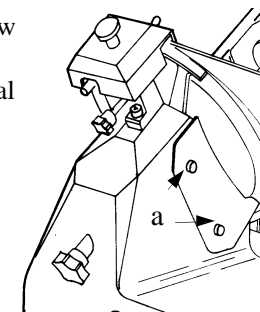


FIG. n° 19 - View of the deflector

## CHAP. 7 - MAINTENANCE

### 7.1 - GENERAL FEATURES

Before starting maintenance:

- a) always disconnect the power plug from the mains to completely isolate the slicer from the rest of the machine.
- b) turn the dial knob to adjust the thickness gauge plate to "0".

### 7.2 - BELT

The belt does not need any adjusting. Generally, after 3/4 years it should be replaced; in this case, please contact the "SERVICE CENTRE".

### 7.3 - LEVELING FEET

The leveling feet may deteriorate with time and lose their elasticity, thus reducing the stability of the slicer and they should be therefore regularly replaced.

### 7.4 - POWER CORD

Periodically check whether the power supply cord is worn out and, if so, please call the "SERVICE CENTRE" to have it replaced.

### 7.5 - BLADES

Check that the diameter of the blade, after many sharpenings, is not reduced by

- release the carriage from the automatic device by turning the lever (3) anticlockwise to position A (FIG.n°12);
- unscrew the handwheel (4) and pull the carriage upwards (b);
- when the carriage has been removed, it is possible to clean the meat hopper with hot water and neutral detergent (PH7).

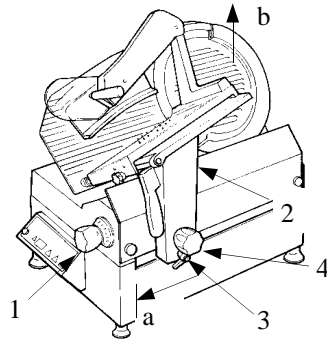


FIG.n°16 - Release of the carriage

### 6.2.2 - Cleaning the blade, the blade protection and the ring

Unscrew the knob of the blade tightener (1) (see FIG. n°17) so as to remove the blade protection (2).

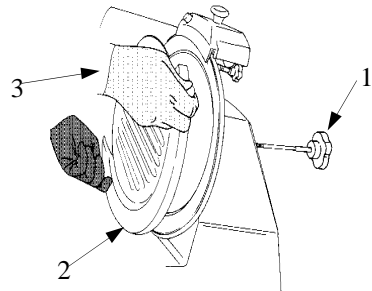


FIG. n° 17 - Release of the blade

**WARNING:** The blade should be cleaned wearing metallic gloves (3) and using a damp cloth. To clean the opposite surface of the blades and the ring, remove the blade (see FIG. n°18) from the slicer).

Remove the blade as indicated below:

- 1) unhook the protection (see FIG. n° 17);
- 2) remove the sharpener (a) and slightly open the thickness gauge plate using the dial knob to make the blade removal tool (b) correctly adhere to the blade;
- 3) unscrew the 3 or 4 screws (according to the model) that fix the blade;
- 4) place the plexiglas tool onto the blade, so that the opening on the tool matches the ring (c);

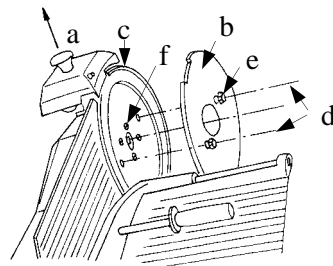


FIG. n° 18 - Positioning the blade removal tool

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6. after sharpening, the sharpening stones should be cleaned (see 6.2.3);
7. once sharpening has been completed, put the sharpening device back in its initial position following the inverse procedure.

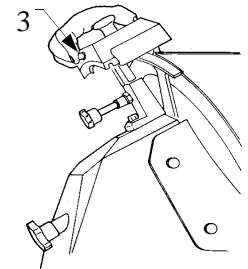


FIG. n°15b

**N.B.:** Deburring should not last longer than 3/4 seconds in order not to deform the blade edge.

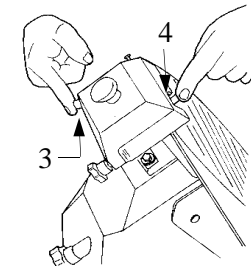


FIG. n°15c

## **CHAP. 6 - ORDINARY CLEANING**

### **6.1 - GENERAL FEATURES**

- The slicer should be cleaned at least once a day or more frequently, if necessary.
- Cleaning should be extremely accurate on all the parts of the slicer that come into direct contact with the food.
- Never clean the slicer by means of compressed water or water jets. **Do not use other detergents.** Also brushes and similar tools that may damage the appliance should not be used.

Before cleaning:

- 1) always disconnect the power plug from the mains to isolate completely the slicer from the rest of the machine;
- 2) turn the dial knob to position "0";

**Pay attention to RESIDUAL RISKS due to cutting and/or sharp edges**

### **6.2 - SLICER CLEANING PROCEDURE**

#### **6.2.1 - cleaning of the meat hopper (see FIG.n°16)**

The carriage (hopper+meat press+stem) can be easily removed:

- with the dial knob on "0" (1);
- with the carriage (2) at stroke-end (a) on the controls side;

7. at the end, press the switch-off button “0” of the blade and then the carriage switch-off button;
8. resharpen the blade as soon as the slices have a frayed or rough surface and slicing becomes difficult (see 5.4).

### 5.3.5 - Super automatic slicer with manual operation

The procedure below is to be followed:

1. load the product on the slicer and lock it with the meat press equipped with sharp edges;
2. adjust the desired slicing thickness by means of the dial knob;
3. turn the carriage unlocking knob to position A (FIG. n°12);
4. turn the selector to MAN (FIG. n°11 - ref. 2);
5. press the switch-on button “I” of the blade (FIG. n°11);
6. once slicing has been carried out, press the switch-off button “0” of the blade (FIG. n° 11);
7. resharpen the blade as soon as the slices have a frayed or rough surface and slicing becomes difficult (see 5.4).

### 5.4 - BLADE SHARPENING (see FIG. n°15 a-b-c)

**Before proceeding with blade sharpening, remain alert to the RESIDUAL RISKS (see §1.2.2) that refer to the hazard of injury if the instructions below are not followed.**

The blade should be re-sharpened each time slicing becomes difficult. To do this, the instructions indicated below are to be strictly followed:

**WARNING: very dangerous operation.**

1. unplug the slicer and carefully clean the blade using denatured alcohol, so as to degrease it;
2. loosen the knob (1), lift the sharpening device (2) up to the block (a) and turn it by 180° (b) (see FIG. 15a). Let it then reach the stroke end so that the blade lies between the two sharpening stones. Lock the knob;
3. start the slicer by pressing the switch-on button “I”
4. press the small button (3) (see FIG.15b), let the blade rotate against the sharpening stones for 30/40 sec. to produce burr on the blade edge;
5. press the buttons (3 and 4) simultaneously and hold them for 3/4 seconds and then release them both together (see FIG. n°15c);

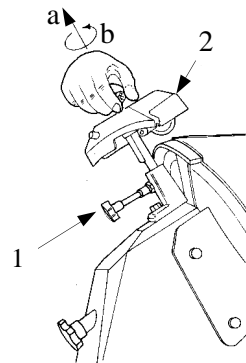


FIG. n°15a

## CHAP. 1 - INFORMATION ON THE SLICER

### 1.1 - GENERAL PRECAUTIONS

- The slicer must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Although the slicer is equipped with safety devices in the dangerous points, it is recommended not to touch the blade and the moving components.
- Before starting cleaning and maintenance, disconnect the slicer plug from the supply socket.
- Assess the residual risks carefully when protection devices are removed to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cords is absolutely necessary; a worn-out or damaged cord can expose users to great electric shock hazard.
- If the slicer shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the “SERVICE CENTRE”.
- Do not use the slicer for frozen products, meat and fish with bones and any products other than foodstuffs.
- **Do not use the slicer without the help of the meat press, when the meat is nearly finished.**
- **Do not place yourself in a dangerous position, the blade may cause injuries.**

The manufacturer is not liable in the following cases:

- ⇒ if the slicer has been tampered by non-authorized personnel;
- ⇒ if some parts have been substituted by non original spare parts;
- ⇒ if the instructions contained in this manual are not followed **accurately**;
- ⇒ if the slicer is not cleaned and oiled with the right products.

### 1.2 - SAFETY SYSTEMS INSTALLED IN THE SLICER

#### 1.2.1 - MECHANICAL SAFETY SYSTEM

The mechanical safety system of the slicer described in this manual complies with EC directives 89/392, mod. EC 91/368, 92/31, 93/44, 93/68 and regulations EN 1974.

The safety system includes (see 1.3.3):

- blade guard;
- ring;
- cover;
- meat press
- meat press knob with ring and spacer;
- hand protection on the plate;

- carriage only removable when the thickness gauge plate is set in the “0” position, at the end of its run and towards the operating side.

### 1.2.2 - ELECTRICAL SAFETY SYSTEM

The safety system installed to protect users against electrical risks is in compliance with EC directives 72/23, 89/336, mod. 91/368, 92/31, 93/68 and regulations EN 60335-1, EN 60335-2-64, EN 55014.

The slicer is equipped with:

- a micro-switch which stops the slicer in case the tie screw for blade guard is removed (see Fig. n° 1); the micro-switch prevents from restarting the slicer if the guard has not been set in the switch-off position.
- a relay in the control box which requires the restarting of the slicer when a power cut occurs.

Even though CE professional slicers are provided with electrical and mechanical protections (when the slicer is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS (EC 89/392 point 1.7.2)** that cannot be eliminated completely; these risks are mentioned in this manual under **WARNING**. The blade and other parts of the machine can cause cuts and injuries.

## 1.3 - SPECIFICATIONS OF THE SLICER

### 1.3.1 - general description

Our firm has designed and manufactured the CE line of professional slicers to cut foodstuffs (as salami and meat) in order to guarantee:

- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standards due to an accurate choice of materials and a smooth design of the slicer components which come into contact with products so as to obtain easy and total cleaning and easy disassembly;
- the greatest accuracy in cutting foodstuffs thanks to a cam mechanism;
- solidity and stability of components;
- the highest degree of noiselessness due to belt drive;
- great handiness.

### 1.3.2 - construction features

The professional slicers CE are made of an aluminium alloy (Peraluman Mg 5) treated by anodic oxidation. This procedure guarantees high hygienic standards of the parts interested by the cut and resistance to acids, salts and oxidation processes. The blade is made of chromium plated steel 100Cr6; it is grinded and hardened to guarantee an accurate and sharp cut of products also after it has been resharpened. The other components of the slicer are made of ABS, LEXAN, PLEXIGLAS and steel AISI 430 or 304.

The edge is made of stainless steel and the inside frame is made of galvanized

1. load the product on the slicer and lock it with the meat press equipped with sharp edges;
2. set the slicing thickness by means of the dial knob;
3. press the switch-on button “I” of the blade (FIG. n° 10 - ref. 1);
4. **in the VV model it is possible to adjust the speed using a small knob;**
5. push the carriage (meat hopper + meat press + stem) and slightly advance it towards the blade, without pressing the product against the thickness gauge plate (by gravity). The product will easily penetrate through the blade, and the slice, guided by the deflector, will fall onto the collecting tray (see FIG. n°14);
6. do not let the slicer work when unloaded;
7. at the end of the slicing, turn the dial knob to “0”, and press the switch-off button “0” of the blade to stop the slicer (FIG. n° 10 - ref. 2);
8. resharpen the blade as soon as the slices have a frayed or rough surface and slicing becomes difficult (see 5.4).

### 5.3.3 - Super automatic slicer in automatic mode

The procedure below is to be followed:

1. load the product on the slicer and lock it with the meat press equipped with sharp edges;
2. adjust the desired slicing thickness by means of the dial knob;
3. turn the selector to AUTO (FIG. n°11 - ref. 2);
4. set the number of slices desired by means of the selector (FIG. n°11 - ref. 7);
5. press the switch-on button “I” of the blade;
6. press the switch-on button “I” of the carriage;
7. set the carriage speed by using the appropriate knob (FIG. n°11 - ref. 1); the display will progressively show the number of slices cut;
8. resharpen the blade as soon as the slices have a frayed or rough surface and slicing becomes difficult (see 5.4).

### 5.3.4 - Super automatic slicer in semi-automatic mode

The procedure below is to be followed:

1. load the product on the slicer and lock it with the meat pusher equipped with sharp edges;
2. adjust the desired slicing thickness by means of the dial knob;
3. turn the selector to MAN (FIG. n° 11 - ref. 2);
4. press the switch-on button “I” of the blade;
5. press the switch-on button “I” of the carriage;
6. set the carriage speed by using the appropriate knob (FIG. n°11 - ref. 1); the display will progressively show the number of slices cut;

### 5.3 - LOADING THE PRODUCT

The product is to be loaded on the meat hopper only with the dial knob in position "0" and with the slicer off, paying attention to the blade and to the sharp edges.

**N.B.:** to avoid accidents, the person who is cutting has to face the machine and stand correctly: put the right hand on the meat press, and then the left one beside the deflector (**do not touch the blade**); the body must be perpendicular to the working surface (see FIG.n°13a).

**Pay the maximum attention: no part of your body should enter in contact with the blade (see FIG. n°13b);**

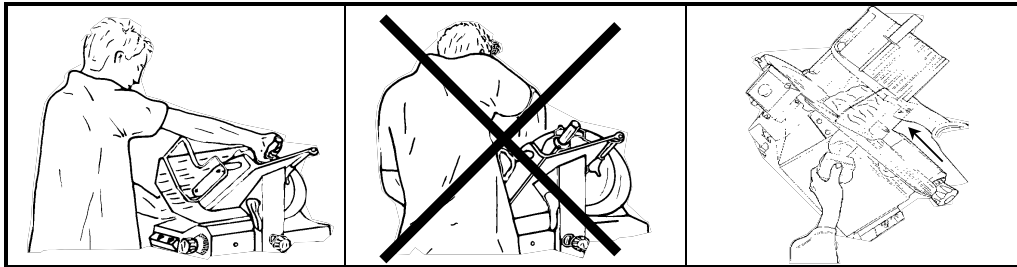


FIG: n°13a - Right position      FIG. n°13b - Wrong position      FIG. n°14 - Meat cut

#### 5.3.1 - VV and Normal automatic slicer in automatic mode

The procedure below is to be followed:

1. load the product on the slicer and lock it with the meat press equipped with sharp edges;
2. set the slicing thickness desired by means of the dial knob;
3. the carriage unlocking lever should be turned in position B (FIG. 12);
4. press the switch-on button "I" of the blade (FIG. n° 10 - ref. 1);
5. then press the switch-on button "I" of the carriage (FIG. n° 10 - ref. 3); **in the VV model it is possible to adjust the speed using a small knob;**
6. do not let the slicer work when unloaded;
7. at the end of slicing, turn the dial knob to "0", press the switch-off button "0" of the carriage (FIG. n° 10 - ref. 4) and then press the switch-off button "0" of the blade;
8. sharpen the blade as soon as the slices have a frayed or rough surface and slicing becomes difficult (see 5.4, FIG.15a-b-c).

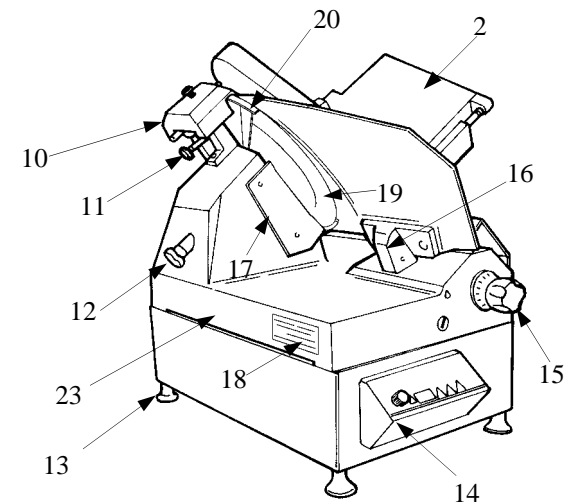
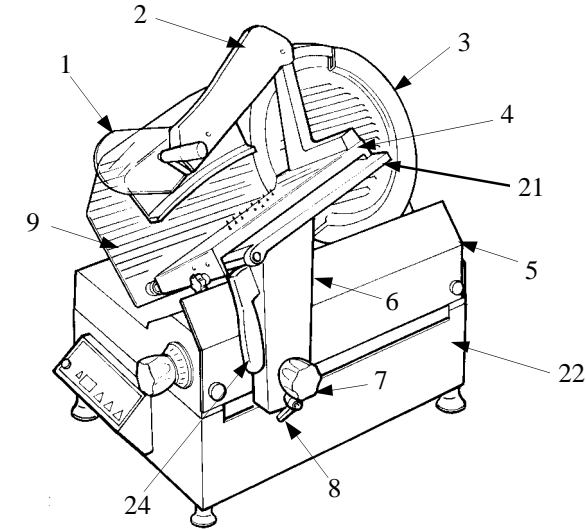
#### 5.3.2 - VV and Normal automatic slicer in manual mode

**N.B.:** to work in manual mode, unlock the carriage by turning the carriage unlocking lever to position A (FIG. n° 11); in this way, the carriage and the upper keypad may be normally used as any manual slicer;

iron.

### 1.3.3 - appliance configuration

FIG. n°1 - General view of the slicer



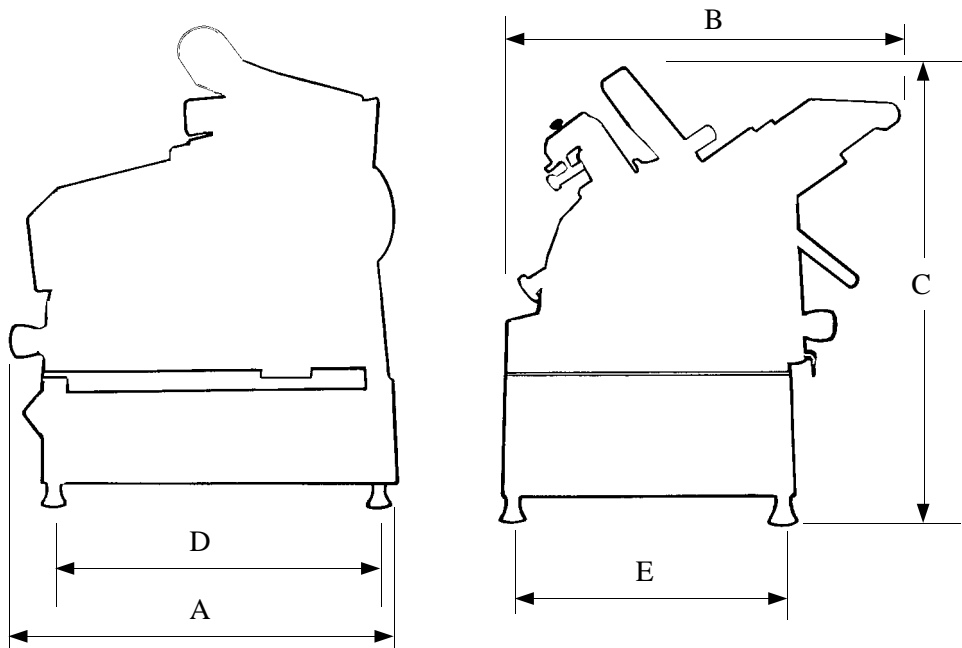
## LEGEND:

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1 - Hand guard              | 12 - Tie screw for blade guard    |
| 2 - Meat press arm          | 13 - Leveling feet                |
| 3 - Blade guard             | 14 - Push-button panel            |
| 4 - Sliding food hopper     | 15 - Dial knob                    |
| 5 - Edge                    | 16 - Thickness gauge plate        |
| 6 - Stem                    | 17 - Deflector                    |
| 7 - Carriage locking knob   | 18 - Rating plate - serial number |
| 8 - Mechanism lever         | 19 - Blade                        |
| 9 - Thickness gauge plate   | 20 - Ring                         |
| 10 - Sharpener cover        | 21 - Fixed meat hopper            |
| 11 - Sharpener locking knob | 22 - Shell                        |
|                             | 23 - Base                         |
|                             | 24 - Stem lever                   |

## CHAP. 2 - TECHNICAL DATA

### 2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS...

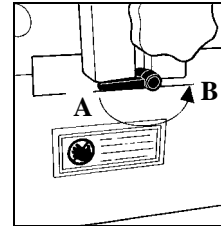
FIG. n°2 - Overall dimensions



## Manual operation

Unlock the carriage by turning the knob to position A (see FIG.n°12):

7. press the switch-on button "I" and the switch-off button "O" of the blade;
8. check the manual sliding of the carriage.



### Carriage lock/unlock lever

A - Carriage unlocked

B - Carriage locked

FIG. n° 12 - Carriage lock/unlock lever

### 5.2.2 - SUPER AUTOMATIC slicer

1. turn the selector on AUTO (FIG. n° 11 - ref. 2);
2. check the functioning and the adjustment of the thickness gauge plate by using the dial knob (FIG. n°1 - ref. 15);
3. Check the functioning of the sharpener (see para. 5.4, FIG. 15 a-b-c);
4. check that the carriage can be removed only with the knob in position "0" and that, after removal, the knob remains in the same position;
5. set a random number of slices on the selector (FIG. n°11 - ref. 7);
6. press the blade switch-on button (FIG. n°11 - ref. 4) and then the carriage switch-on button (FIG. n°11 - ref. 5), making sure that they both work correctly;
7. check whether display indicates the number of slices cut;
8. make sure that the slicer shuts down automatically when the preset number of slices has been reached.

### Semi-manual operation mode

9. turn the selector on MAN;
10. press the switch-on button "I" (FIG. n°11 - ref. 4);
11. check that the display indicates the number of slices cut;
12. once the preset number of slices has been reached, turn off the slicer.

### Manual operation mode

13. turn the selector on MAN (FIG. n°11 - ref. 2);
14. unlock the carriage by turning the knob in position A (FIG. n° 12);
15. press the blade switch-on button "I" and then the switch-off button "O";
16. check the manual sliding of the carriage and of the meat press;



**CHAP. 3 - THE ARRIVAL OF THE SLICER**

**3.1 - DESPATCH OF THE SLICER (see FIG. n°3)**

Slicers are accurately packed and then despatched from our warehouses; the package includes:

- a) a strong cardboard box;
- b) the slicer;
- c) two cardboard filling grafts to keep the slicer stable;
- d) blade removal tool
- e) this manual;
- f) an oil phial;
- g) EC conformity declaration.

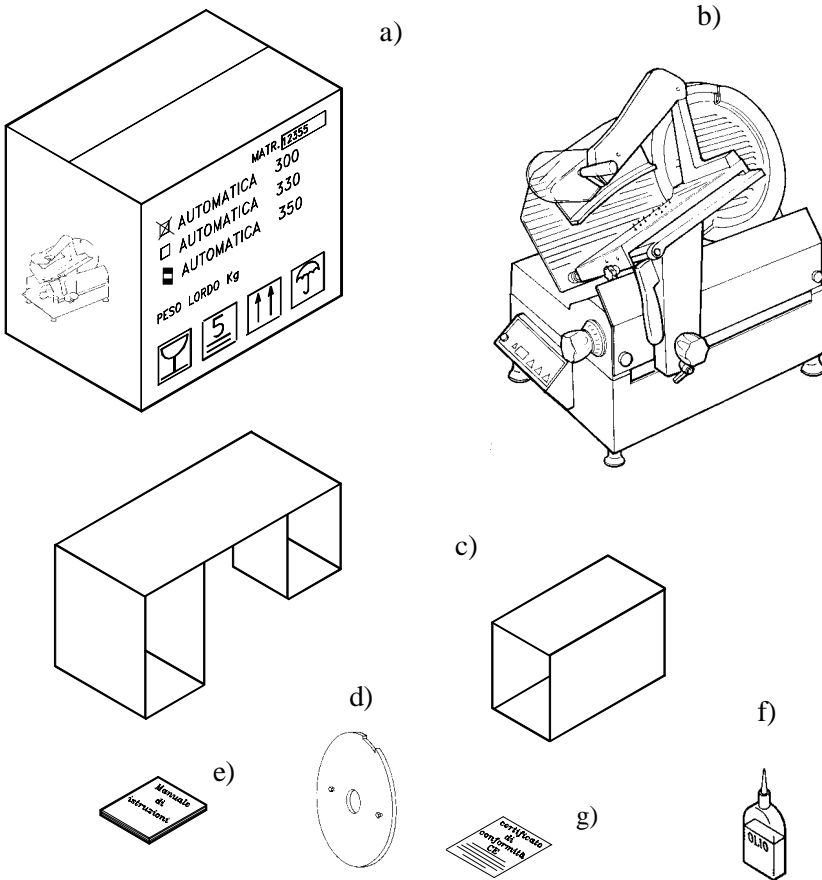


FIG. n°3 - Package description

**Fuses: IF extra-rapid = 1,5 I MOTOR  
Trimmer adjustment (values indicated)**

MAX SPEED	ACCEL DECEL	IR COMP	CURRENT LIMIT	MIN SPEED	LINE VOLTAGE	HP
					230	1/2
					230	3/4
					230	1
					230	1 1/2
					230	2 - 3

FIG. n° 9 - Table of the adjustment values

**Adjustment procedure**

- 1) MAX SPEED: according to the nominal speed of the motor;
- 2) ACCEL: according to system requirements;
- 3) IR COMP: starting from zero, increase the adjustment without reaching overcompensation, which causes instability;
- 4) CURR LIM TORQUE: it limitates the current transmitted to the motor; adjust on  $I_{max} \leq 1.5$  motor.

**WARNING**  
Adjustment cannot be modified without prior approval of our technical managers.

### 4.3.3 - Electric circuit diagram of Super automatic Three-phase and Single-phase slicer

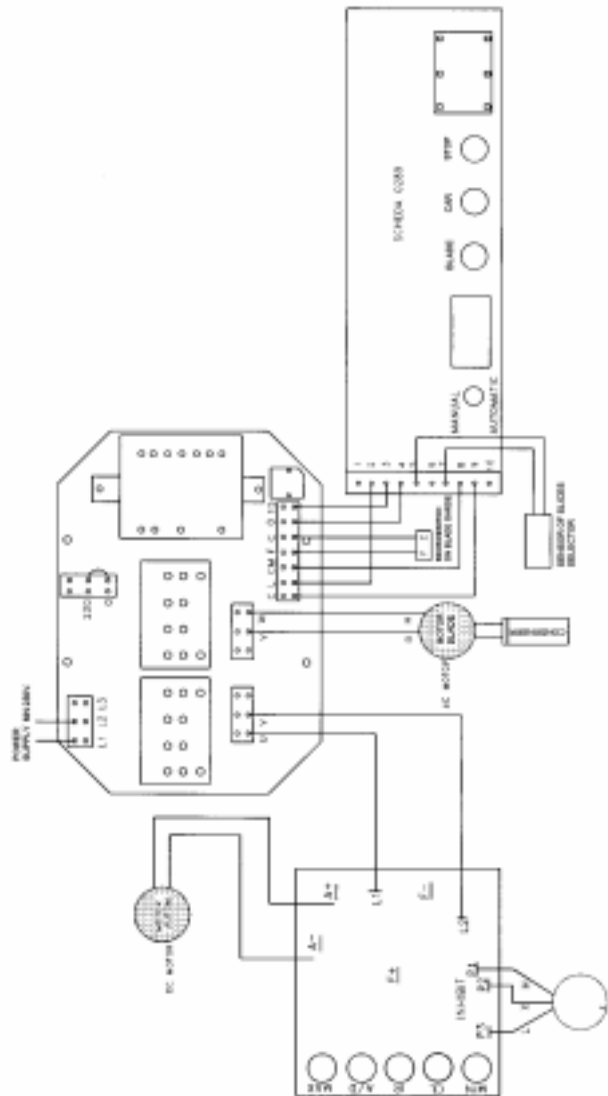


FIG. n°8 - Electric circuit diagram of the Super automatic Three-phase and single-phase slicer

### 3.2 - PACKAGE CHECK UPON RECEIPT

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n° 3). If the package has suffered from rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in the shipping documents.

**Do not overturn the package!!** When the package is transported, make sure, the box is lifted by the 4 corners (parallel to the ground)

### 3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard box, pallets, plastic straps and polyurethane) are urban solid waste; therefore they can be easily disposed.

If the slicer is to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

## CHAP. 4 - INSTALLATION

### 4.1 - SETTING UP OF THE SLICER

The slicer must be installed upon a working table suitable for the slicer's overall dimensions shown in Table 1 (according to the model); therefore it must be adequately large, well levelled, dry, smooth, resistant, stable and placed at a height of 80 cm from the ground.

Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and 35°C; that is to say in a place that does not provoke the slicer failure.

### 4.2 - ELECTRICAL CONNECTIONS

#### 4.2.1 - slicer with single-phase motor

The slicer is equipped with a power supply cord (section of 3x1mm<sup>2</sup> and length of 1.5m) and a "SHUKO" plug.

Connect the slicer with a 230 Volt - 50 Herz electric circuit by interposing a differential- magnetothermic switch of 10A,  $\Delta I = 0,03A$ . Check that the earthing is fully operational. Moreover check that features on the rating plate - serial number (FIG. n°4) correspond to the features shown in the consignment and delivery note.

Mod.	_____
Matr.	_____ Watt.
	_____ H.p. _____ A. _____ Hz.
○	_____ Volts. _____ Kg. ○
Anno	_____

FIG. n°4 - Rating plate - serial number

#### 4.2.2 Slicer with 3-phase motor

The slicer is equipped with a power supply cord with a section of 5x1mm<sup>2</sup> and a length of 1.5m.

Connect the slicer with a 400 Volt - 50 Herz three-phase electric circuit by means of a CEI plug interposing a differential-magnetothermic switch of 10A., ΔI = 0,03A.. Check that the earthing is fully operational. Before connecting the machine to the three-phase power supply circuit, check the direction of blade rotation by pushing the button “I” (ON) (see CHAP. 5.1 FIG. n°8) and immediately afterwards the cut-off button “O” (OFF).

The blade rotation must be anti-clockwise looking at the machine from the blade guard side (see FIG: n°5).

If the rotation is wrong, reverse two of the three power supply cords in the plug or in the socket (black and grey).

Three-phase motors installed in CE professional slicers can work with both 230 V.three-phase tension and 400 V tension.

Unless otherwise specified, connections are made with 400 V. power supply; call the “SERVICE CENTRE” if matching with the 230 V three-phase circuit. is required.

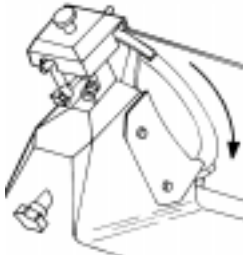


FIG.n°5 - Blade rotation

### 4.3 - ELECTRIC CIRCUIT DIAGRAMS

#### 4.3.1 - electric circuit diagram of the Normal automatic Single-phase slicer

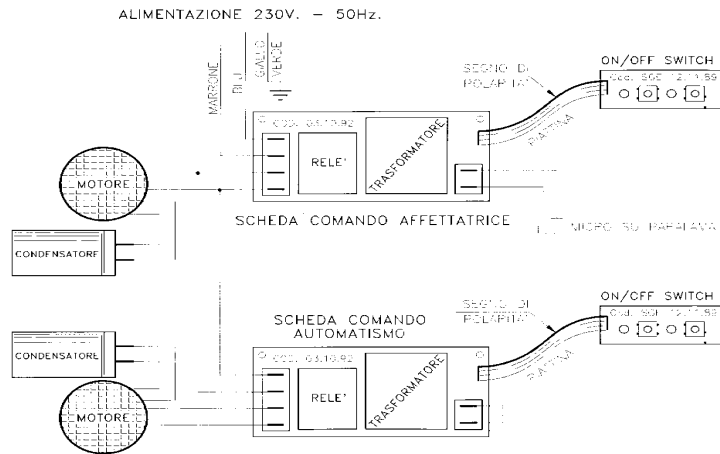
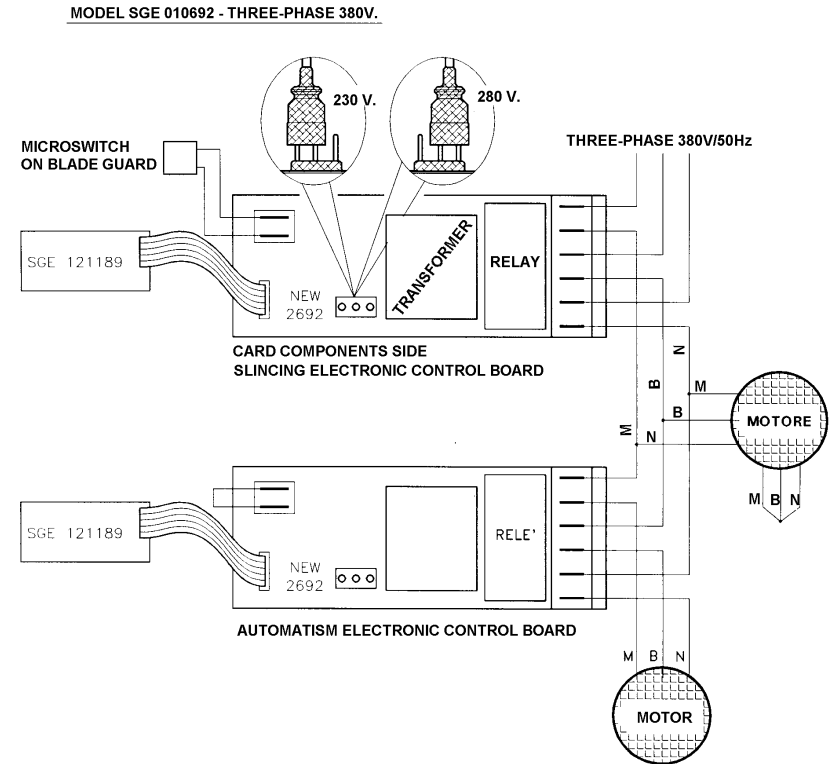


FIG. n°6 - Electric circuit diagram of Normal automatic Single-phase slicer

#### 4.3.2 - electric circuit diagram of the Normal automatic Three-phase slicer (see FIG. n°7)



MODEL SGE 010692 - THREE-PHASE 230V.

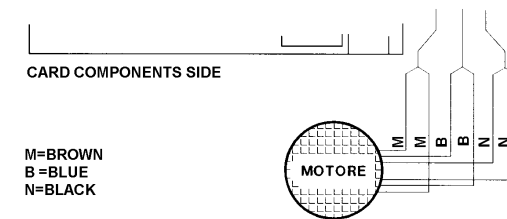


FIG. n°7 - Electric circuit diagram of normal automatic Three-phase slicer