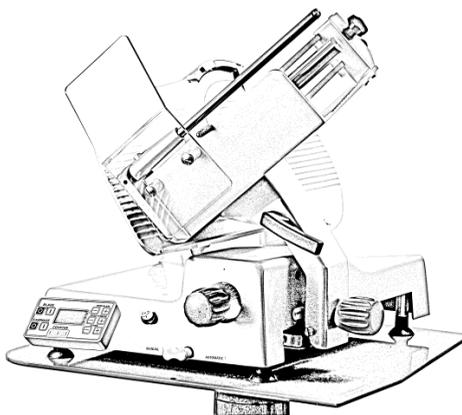




**LEADER Slicers**



**A350G/L - A370G/L  
AUTOMATIC  
GRAVITY FEED**

**Instructions for use and  
maintenance**

21048 SOLBIATE ARNO (VA)  
Via Colombera, 27  
Tel. 0331.219.723  
Fax 0331.216.197  
E-mail: [noaw@noaw.it](mailto:noaw@noaw.it)  
<http://www.noaw.it> -  
[www.noawsrl.com](http://www.noawsrl.com)

Edition February 2017

Thank you for having bought one of our products. We would like to recommend that you read our manual carefully before using the slicing machine.

As regards safety against mechanical risks, the machines described in this manual follow the 2006/42/CE – 2014/35/UE – 2014/30/UE - Reg. 1935/2004, 2011/65/UE and European norms EN 1974.

The safety measures against electrical risks have been carried out in conformity with regulations EN 60204 and EN 60335-2-64. We are at your complete disposal for any doubts that may arise when using the machine, for more information and any proposals to improve this manual so that it can further meet the requirements for which it has been prepared.



## LIST OF CONTENTS

	Page
<b>1. INTRODUCTION .....</b>	<b>2</b>
1.1 Purpose of the manual.....	2
1.2 Keeping the manual .....	2
1.3 Use of the machine .....	2
<b>2. GENERAL INFORMATION .....</b>	<b>2</b>
2.1 Machine limits, safety regulations.....	2
2.2 Guarantee and manufacturer's responsibility.....	3
2.3 The user's obligations .....	4
2.4 Markings - Plates.....	4
<b>3. TECHNICAL CHARACTERISTICS .....</b>	<b>4</b>
3.1 Furnished items and accessories.....	4
3.2 Products that can be sliced .....	4
3.3 Products that cannot be sliced.....	4
3.4 Data sheets.....	5
<b>4. DESCRIPTION .....</b>	<b>6</b>
4.1 Unpacking.....	6
4.2 Main components .....	7
4.3 General description.....	8
<b>5. INSTALLATION .....</b>	<b>9</b>
5.1. Installing the machine.....	9
5.2 Index knob for slice thickness .....	9
5.3 Electrical connection .....	9
<b>6. USING THE SLICING MACHINE .....</b>	<b>10</b>
6.1 Using the display.....	10
6.2 Cleaning the slicing machine.....	12
<b>7. MAINTENANCE AND REPAIRS .....</b>	<b>15</b>
7.1 General information.....	15
7.2 Sharpening the knife.....	15
7.3. Lubricating the guide bars of the carriage with arm and food table support (weekly) .....	17
7.4 Lubricating the transversal guide rods of the table and food press (weekly).....	17
<b>8. LOCATING AND ELIMINATING FAILURES .....</b>	<b>18</b>
<b>9. CIRCUIT DIAGRAM .....</b>	<b>19</b>
<b>10. DISMANTLING THE SLICING MACHINE .....</b>	<b>20</b>

The manual is made up of 20 progressively numbered pages.

The contents are divided into progressively numbered paragraphs, if in any doubt about the contents and for any further explanation contact the manufacturer or the authorized technical assistance, stating the paragraph number of the pertinent subject.



## 1. INTRODUCTION

### 1.1 Purpose of the manual

This publication contains all the information necessary for the use and maintenance of the 'LEADER' automatic slicing machines to be used for food, with circular knife, models Ø 350 mm and Ø 370 mm. The purpose of this manual is to allow the user, above all the direct user, to take every precaution and arrange all human and material means necessary for a safe and lengthy use of these machines.

### 1.2 Keeping the manual

This manual must be given to the person who will use and maintain the machines and this person will keep the manual in a safe and dry place, ready to be used. We recommend that a copy be kept on file. For any correspondence with the maker or authorized personnel, please refer to the information on the plate and the machine serial number.

The manual must be kept for the entire life of the machine and in case of need (ex. any damage to even a part of the manual that makes consulting it difficult) the user must acquire a new copy exclusively from the maker.

The user must let the manufacturer know the address of any new owner of the machine.

Note: The terms Front, Back, Right and Left used in this manual refer to the machine as seen from the operator's side in normal working conditions.

### 1.3 Use of the machine

The use and configurations of the machine are the only ones allowed by the manufacturer; do not try to use the machine differently from the indications. The indicated use of the machine is only valid for machines with a complete structural, mechanical and system efficiency.

The machines are to be used for cutting only food products of the type and size indicated in this manual.

The maker declines all responsibility derived from an improper use or use by untrained personnel, changes and/or repairs carried out on one's own or by unauthorized personnel, the use of spare parts that are not original or not specific for the type of machine.

**For any explanation or doubts on the contents of this manual, please contact immediately the manufacturer or an authorized technical assistance service and quote the paragraph number of the required subject.**

## 2. GENERAL INFORMATION

### 2.1 Machine limits, safety regulations

The machine has been designed and made to slice food products, with a continuous service, of the type and size as indicated in paragraphs 3.1, 3.2 e 3.3.

#### 2.1.1 Environmental conditions for using the machine

- Temperature from -5°C to +40°C

- Humidity max. 95%

The slicer cannot be used in opened places and/or atmospheric agents. It cannot be used in rooms with steams, fumes or corrosive and/or abrasive dusts with fire or explosion risk and everywhere they are used anti-deflagration components.





### 2.1.2 General safety regulations

The slicing machine must be used only by an adequately trained person who has carefully read the contents of this manual. The operators must be over 18 years of age, in perfect mental-physical conditions, have the right attitude and capacity and necessary knowledge for manoeuvring and normal maintenance of simple mechanical and electrical components.

For a better use of the machine follow the instructions below:

- Install the machine according to the instructions in the paragraph "Installation";
- Install the machine so that it is far from people who must not use it, especially children;
- Do not become distracted while using the machine;
- Do not use loose clothing or open sleeves;
- Do not let anyone come close to the machine while in use;
- Do not remove, cover or change the plates that are on the machine and, if they are damaged, contact qualified and authorised personnel;
- Do not remove the transparent protection and do not change or exclude the mechanical and electrical protections;
- Only slice permitted products; do not try slicing any products that are not allowed;
- The area around the machine, where the food is laid and the floor where the operator works must always be kept clean and dry;
- Do not use the machine as a support surface and do not place any object on it that does not pertain to normal cutting operations;
- Do not use the slicing machine when, after a normal use, the distance between the cutting edge of the knife and the knife protection ring is over 6 mm. (see paragraph 7.2);
- Do not use the machine with electrical connections of a "temporary" nature, with temporary or not insulated wires;
- Periodically check the state of the mains cable and the cable gland on the machine body, when necessary have it replaced without delay by qualified personnel;
- Immediately stop the machine in the case of a defect, anomalous function, suspected breakage, incorrect movements, unusual noise;
- Before cleaning or carrying out any maintenance, disconnect the machine from the electric mains supply;
- Use protective gloves for cleaning and maintenance;
- The goods to be cut must be placed on and removed from the sliding plate with the carriage in a retracted position and the thickness index knob in the "O" position;
- Only use the moving handle placed on the arm or the handle on the food press for moving the food plate during slicing;
- The use of accessories for cutting is not allowed unless supplied by the maker specifically for the machine;
- For any exceptional maintenance (replacing grindstones, knife, etc.) please contact the manufacturer or qualified and authorized personnel.

### 2.2 Guarantee and manufacturer's responsibility

The guarantee of a good function and a complete conformity of the machines, that are to be used accordingly, depends on the correct application of the instructions contained in this manual.

The manufacturer declines all direct and indirect responsibility deriving from:

- Not following the instructions in the manual;
- Untrained personnel using the machine;



- Using the machine so that it does not conform to specific regulations in force in the country of installation;
- Unauthorized changes and/or repairs to the machine;
- The use of accessories and spare parts that are not original;
- Outstanding events.

If the machine is sold or given away, this automatically means that the manufacturer is no longer responsible for the machine in question except for anything regarding the EEC directive 85/374 (responsibility for any construction faults of the product).

### 2.3 The user's obligations

The user must scrupulously observe the instructions in this manual for the manufacturer's guarantee to be valid and particularly:

- always respect the limits of the machine;
- always carry out a constant and diligent maintenance;
- make sure the persons using the machine are qualified and able.

### 2.4 Markings - Plates

The following plate is installed on the machine: manufacturer's identification plate, machine plate, technical data plate and EC marking; placed on the base, left- hand side.



## 3. TECHNICAL CHARACTERISTICS

### 3.1 Furnished items and accessories

The following documents and accessories are supplied with the machine, unless otherwise requested;

- instruction manual for use and maintenance;
- EC conformity declaration;

### 3.2 Products that can be sliced

The following are products that can be sliced:

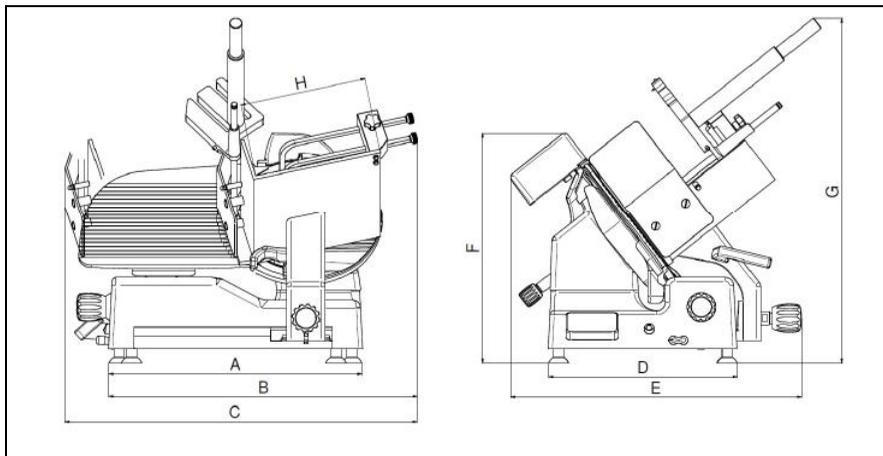
- all types of cold cuts (cooked, raw smoked);
- boneless meat (cooked or raw at a temperature of no lower than +3°C);
- bread and cheeses (those that can be sliced, such as Gruyere, Fontina, etc.).

### 3.3 Products that cannot be sliced

The following are products that cannot be sliced because they could cause damage to people and equipment:

- frozen food;
- deep-frozen food;
- food with bones (meat and fish);
- vegetables;
- any other product not meant for consumption.

## 3.4 Data sheets



## DIMENSIONS

Blade diameters		350	370
A	mm	600	600
B	mm	905	905
C	mm	1030	1030
D	mm	450	450
E	mm	890	890
F	mm	630	630
G	mm	850	850
H	mm	255	255
I	mm	325	325

## TECHNICAL DATA

Blade diameters	350	370
Blade turns/1'	209 rpm	209 rpm
Carriage movement	365 mm	365 mm
Cut's capacity Ø	260 mm	270 mm
Cut's capacity □	275 X 210h. mm	275 X 220h. mm
Thickness adjuster	0 ÷ 22 mm	0 ÷ 22 mm
Slice/minute	Min 25 – Max 86	Min 25 – Max 86
Net weight	66 Kg	68 Kg
Motor power	0.57 kW	0.57 kW
Electrical characteristics	230V 50Hz single phase	230V 50Hz single phase

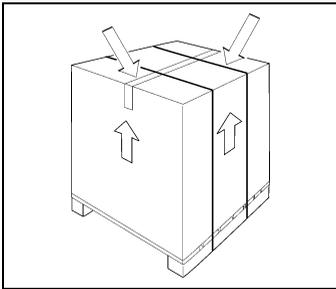
## 4. DESCRIPTION

### 4.1 Unpacking

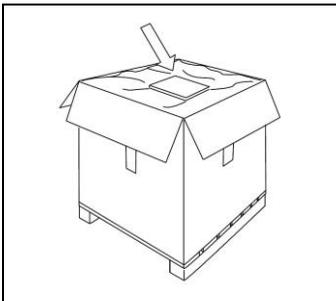
Check that the packaging is unopened and undamaged; otherwise immediately inform the forwarding agent or the area agent.

To take the machine out of the packaging proceed as follows:

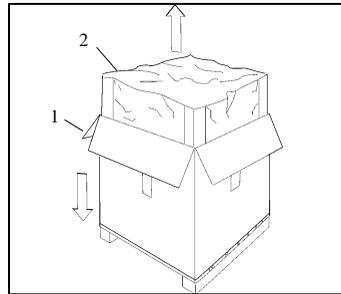
1. Cut and remove the plastic straps;
2. Remove the staples from the top of the box;



3. Open the box and take out the copy of the instruction manual which is on top of the polyurethane protection;
4. Continue as indicated in the manual;

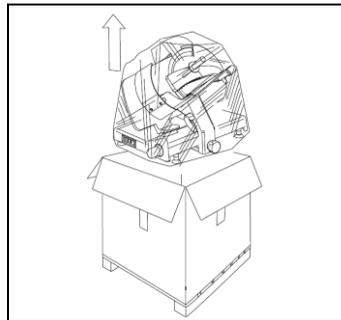


5. Push the upper cardboard box down (1) using the flaps so that the next step is easier, that is, removing the polyurethane protection and the corner reinforcements (2);
6. Remove the above mentioned protection and the corner reinforcements;



7. Lift and take out the machine which is wrapped in a sheet of transparent polyethylene;

**ATTENTION:** The machine must be lifted by two people, taking into account that it weighs more on the side where the knife is.



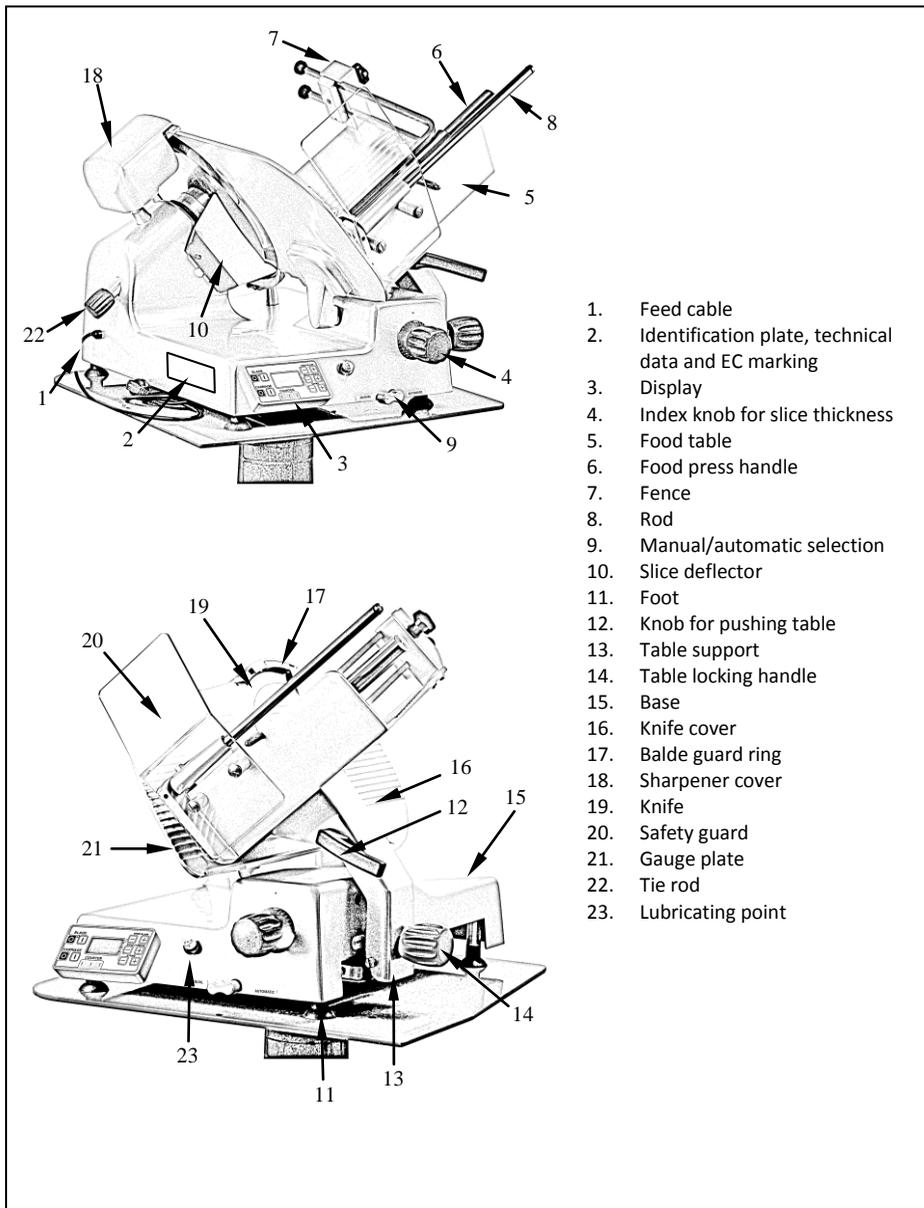
8. Once this operation is over, check the contents of the box and make sure it corresponds to the label on the outside.

**WARNING:** The packaging components (plastic straps, cardboard, polyurethane foam) can be thrown away with normal solid wastes and therefore there is no difficulty in disposing of them. However it is advisable to dispose of products separately (differential collecting) in conformity with the regulations in force for adequate recycling.

**DO NOT DISCARD THE PACKAGING PRODUCTS IN THE ENVIRONMENT!**



## 4.2 Main components





### 4.3 General description

The slicing machine has been designed and made according to the EEC Directive 2006/42.

The machine offers the user:

- maximum safety when in use, during cleaning and ordinary maintenance;
- maximum hygiene from the use of stainless steel materials or adequately protected against oxidization together with an careful design of all the parts that come into contact with food;
- maximum cutting precision and capacity together with strength and reliability of the structure;
- the chance to work continuously.

The machine is essentially made up of a base that holds a circular knife that is inclined, equipped with two electric motors (one for blade rotation, one for carriage movement) which allow both automatic and manual cutting. The food table also has an appropriate self-stopping device to keep the product in its proper place during cutting operations (food press).

The thickness of the slice is regulated by a thickness plate behind the knife; this plate, on which the food is placed, can be moved transversally to the knife at the thickness of the desired slice.

All the components of the machine are made of a light aluminium alloy and magnesium Peraluman 3, polished and anodized, in stainless steel and plastic for food products as according to the sanitary regulations in force so the structure is sturdy, reliable, easy to clean and does not alter in time.

The cutting knife is operated by a self-ventilated motor, under the base; the motor transmission is obtained with a belt which has longitudinal grooves, guaranteeing a quiet running.

They can be equipped with a slice counting device with pre-selector which means the desired number of slices can be selected, when the selected number is reached the carriage stops; the carriage run can also be regulated so it can be adapted to the size of the product on the food plate.

The machine has a sharpener which is extremely easy and safe to use.

The sharpener, slice deflector and knife cover can be removed for cleaning.

#### 4.3.1 Safety

The mechanical safety devices are the following:

- Irremovable safety ring around the knife (knife protection);
- Food plate which can only be tilted if the index knob of the thickness plate is in the 'zero' position and the carriage is at the end of its position on the operator's side. Once the arm complete with food plate has been tilted the thickness plate is locked in the above mentioned position;
- A transparent protection on the food plate.

The electric safety devices are the following:

- Start-up with a low tension control circuit that also requires a voluntary re-start of the machine in the case of an electric circuit interruption.

#### 4.3.2 Residual risks

**WARNING:** The safety ring around the knife is made according to the European regulation (EN 1974:1998+A1) but this protection does not completely eliminate risks in the sharpening area.

**DO NOT use the machine if you are not in perfect psychological and physical conditions and NOT allow anyone to get close during use.**

**Operate with great attention; NOT get distracted!**

**Slice only the permitted products; please do NOT try any cutting test with prohibited products.**

**WHEN CLEANING, LUBRICATING SHARPENING THE BLADE, ALWAYS USE PROTECTIVE GLOVES AND CUT RESISTANT TO TEARING.**

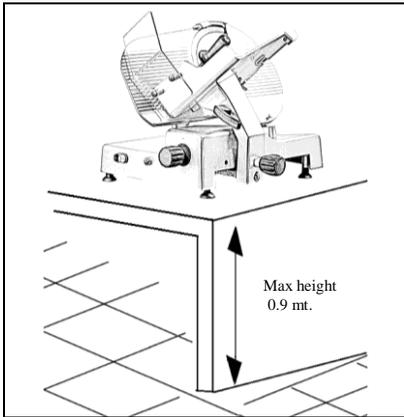


## 5. INSTALLATION

### 5.1. Installing the machine

Install the machine on a surface which is level, smooth, dry and suitable for the weight of the machine plus the food to be sliced; refer to paragraph 3.4.

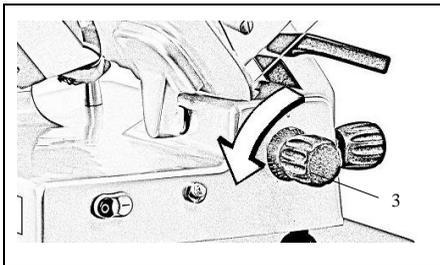
**WARNING:** Check that there is nothing that can get in the way of the plate and the food that is to be cut on the plate.



### 5.2 Index knob for slice thickness

The thickness of the slice is regulated by turning the graduated scale knob (3) counterclockwise.

Regulating field: see paragraph 3.1.

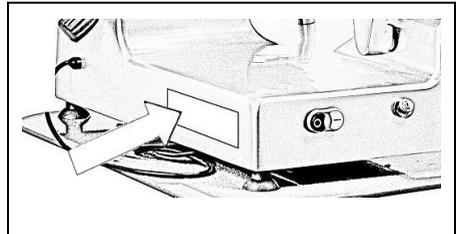


### 5.3 Electrical connection

The machine must be installed close to an EEC regulation socket in a system which conforms to the regulations in force with:

- magnetothermal protection;
- automatic differential switch;
- grounding system.

**Before connecting, verify that the electric supply mains is suitable for the machine by checking the technical data plate on the machine.**



The slicer is fitted with a power supply cord of about 2 metres length, complete with a plug to allow a simple disconnection from the electric mains supply.

ALWAYS indicate the presence of the power supply cord if the slicer cannot be installed near a socket and if in the installation zone there is a transit of people.

If the power supply cord is not long enough you will require the technical assistance service and do not proceed with a temporary electrical connection.



## 6. USING THE SLICING MACHINE

### 6.1 Using the display

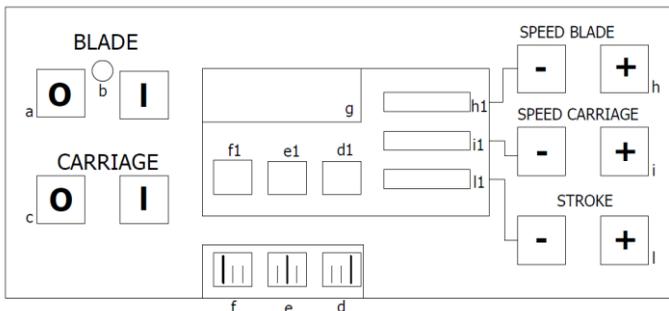
Check that the slicer is properly connected to the electrical line and that the slice thickness regulator is positioned on "0". The off button light (b) must be on.

#### Manual use:

- Turn the function mode selector knob counterclockwise on position MANUAL;
- Put the product to be sliced on the food plate up to against the thickness gauge plate and block it;
- Start the blade by pressing the I button of BLADE.
- Regulate the thickness of the slice as necessary and start manual operation by moving the carriage with the handle of the food plate.
- Use the handle of the food press if the weight and the size of the product do not allow a proper cutting.

#### Automatic use:

#### Display with slice counter



- Turn the function mode selector knob clockwise on position AUTOMATIC;
- Put the product to be sliced on the food plate up to against the thickness gauge plate and block it;
- Start the blade pressing the I button of BLADE (a);
- Regulate the thickness of the slice as necessary and then start the food plate carriage by pressing the I button of CARRIAGE (b);
- To stop the carriage and the blade you have to push the O button (a) and (c).

You can regulate different parameters:

- The speed of the blade pushing the button + or – (h)  
You can increase the speed of the blade pushing the button +. You can see the effect of this action on the panel (h1), you can see the number from 1 to 9 (1 is the lower speed, 9 is the higher speed)
- The speed of the carriage pushing the button + or – (i)  
You can increase the speed of the carriage blade pushing the button +. You can see the effect of this action on the panel (i1), you can see the number from 1 to 9 (1 is the lower speed, 9 is the higher speed)
- The number of stroke per minute pushing the button + or – (l)  
You can increase the number of stroke pushing the button +. You can see the effect of this action on the panel (l1), you can see the number from 1 to 9 (1 is 26 stroke/minute, 9 is 87 stroke/minute)



You can adjust these parameters also while the machine is working.

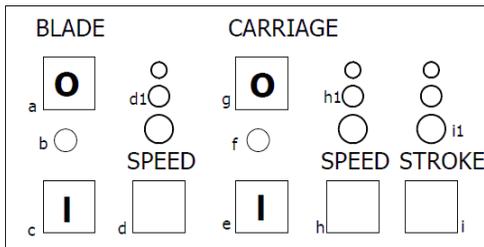
### Number of slices

You can set the number of slices pushing the button (d) for units, the button (e) for tens and the button (f) for the hundreds and you can see the results of this action on the display (d1,f1,e1)

For example, if you want to set 65 slices, you have to push the button (d) five times and the button (e) six times.

While the machine is working you can see how many slices the slicer have done on the display (g)

### Simplified display



- Turn the function mode selector knob clockwise on position AUTOMATIC;
- Put the product to be sliced on the food plate up to against the thickness gauge plate and block it;
- Start the blade pressing the I button of BLADE (c);
- Starting the blade, the light in position (d1) is on; this shows the normal speed of the blade. Pressing the button (d) it is possible to increase or decrease the speed (3 different speeds)
- Regulate the thickness of the slice as necessary and then start the food plate carriage by pressing the I button of CARRIAGE (e), the light (f) is now on;
- When the carriage starts moving, the lights that are on are (h1) = medium carriage speed and (i1)= the most long stroke of the carriage.
- You can adjust the stroke and the speed of the carriage pushing the button (h) and (i), the corresponding light will turn on to show the choice you have done.
- For the turning off of the machine we recommend to push the off of the carriage (g) for of all, so that the carriage can go to its initial position, and after that to push the off of the blade (a).
- To stop the carriage and the blade you have to push the O button (a) and (c).

**Note:** in the case that you have not selected the automatic mode and you push the starting of the carriage (e), all the lights will turn on in order to indicate that you have done a wrong command.



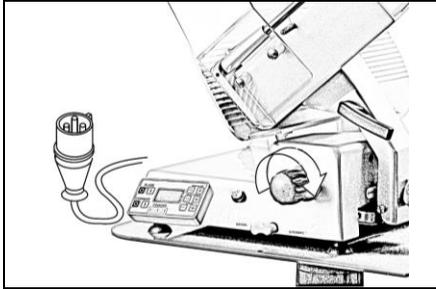
## 6.2 Cleaning the slicing machine

### 6.2.1 General information

The machines must be properly cleaned at least once a day; if necessary even more. If the machines have not been used for a while they must be cleaned before use as well.

### 6.2.2 Disassembling machine for cleaning

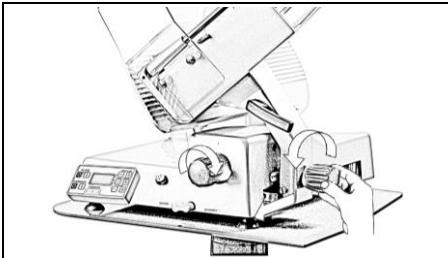
1. Disconnect the plug from the electric mains supply;
2. Turn the index knob of the thickness plate to '0';
3. Remove the various components as described in the following paragraphs.



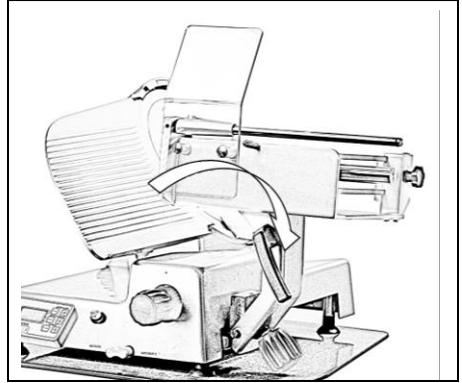
### Tilting the meat table

1. With the index knob of the thickness plate on '0' pull back the plate holder support all the way towards the operator;
2. Turn the locking knob counterclockwise all the way while keeping the support at the end until the safety device of the thickness plate can be heard.

**WARNING:** To correctly carry out this operation it could be necessary to move the thickness index knob at the same time taking it 1-2 mm over the '0' position.

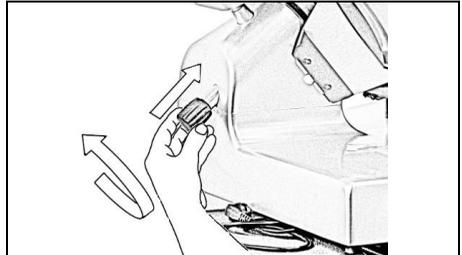


3. Tilt the whole group as shown in the picture.



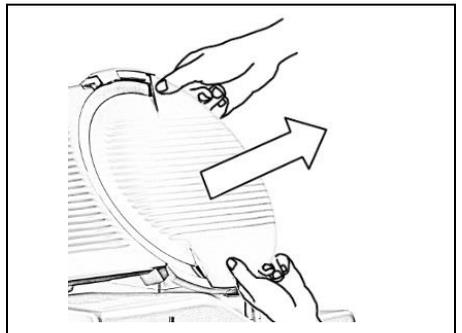
### Disassembling the knife cover

1. Completely unscrew (counterclockwise) the tension rod knob of the knife cover block;



2. If the knife cover is tight, loosen it with pressure on the tension rod knob.

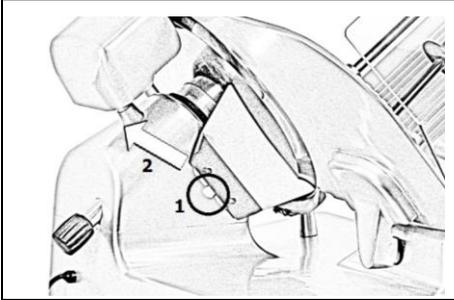
Take out the tension rod and remove the knife cover using the special knob.





### Disassembling the slice deflector

1. Squeeze the tab and remove the deflector moving it in the direction shown in the picture.



Rinse off detergent using a clean cloth dampened with fresh water.

**Do not use abrasive, acids products or brushes that could damage the machine. Do not clean the slicer with water or stream jets or similar methods. Do not put the removed parts in the dishwasher.**

### Cleaning the knife

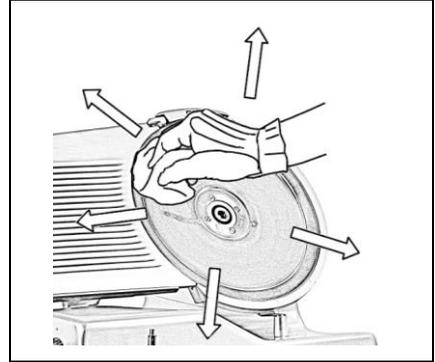
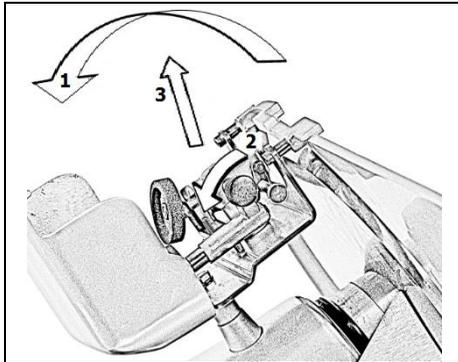


**WARNING: Use protective gloves and concentrate on the job at hand.  
DANGER!**

### Disassembling the sharpener

1. Lift the sharpener cover;
2. Loosen the side knob of the sharpener block and remove it;
3. Remove the whole sharpener.

1. Press a damp cloth on the surface of the knife and move it slowly from the centre to the edge, as shown in the picture, on the side of the knife cover and on the other side;
2. Dry in the same way using a dry cloth.



### 6.2.3 Cleaning the machine and the parts that have been removed

#### PRODUCT TO BE USED

Only use hot water and a biodegradable detergent for dishes with a 7-8 PH, at a temperature of no lower than 30°C using a soft, spongy cloth and nylon brush for the sharp food press.

**WARNING:** For cleaning the sharp areas of the plates, the food press and the blade, we recommend using protective gloves.

### Cleaning the machine body

Clean the machine body with a damp cloth or a sponge rinsing frequently with hot water. Dry carefully.

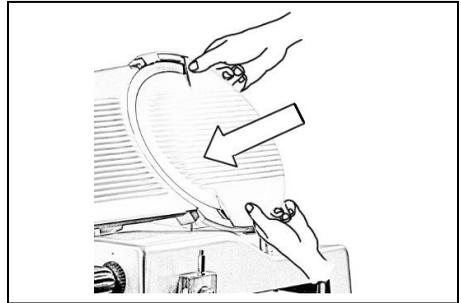
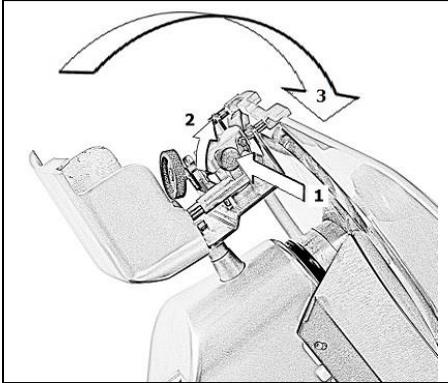
### Cleaning the components in the base

The components contained in the base do not need any special cleaning; occasionally remove the dust that can accumulate in the end area of the carriage and of the thickness plate regulation.

## 6.2.4 Reassembling the slicing machine

### Reassembling the sharpener

1. Replace the sharpener by inserting the locking tie rod in its proper place (1);
2. Turn the side knob of the sharpener block all the way (2);
3. Close the sharpener cover (3).

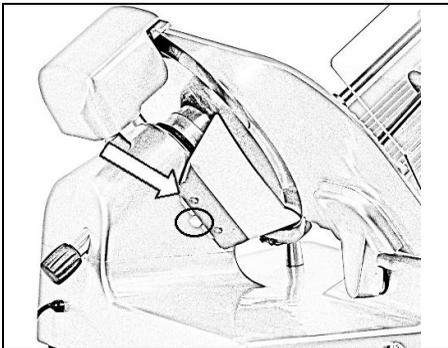


2. Insert the tie rod for locking and screw completely.



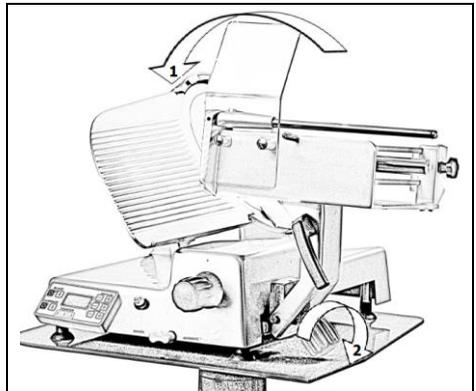
### Reassembling the slice deflector

1. Put carefully the slice deflector in its original position, as shown in the picture, fitting it in the plastic support.



### Repositioning the meat table

1. Tilt the whole group as shown in the picture;
2. Tighten the locking knob;



### Reassembling the knife cover

1. Replace the knife cover as shown in the picture making sure the square section joint is in its proper place;

3. Check that the carriage moves freely;
4. Check that the slice thickness regulator works correctly.

## 7. MAINTENANCE AND REPAIRS

### 7.1 General information

The operator is allowed to carry out the following maintenance:

- Knife sharpening, periodically;  
The interval and length of the sharpening obviously depend on the use of the machine (work times and type of product used)
- Lubrication of the carriage guide bars, weekly;
- Lubrication of guide rod/s of the plate and the food press, weekly;  
- Check the conditions of the electric cable and the cable gland on the base of the machine, periodically.

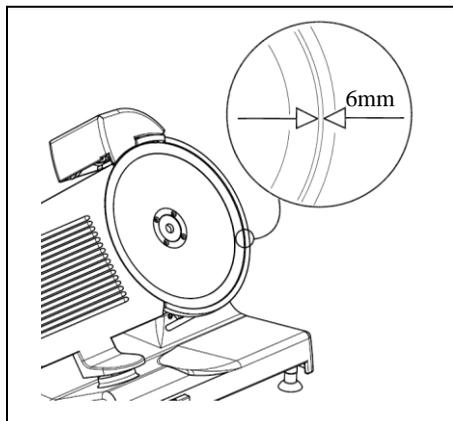
Maintenance to be carried out exclusively by personnel authorized by the manufacturer is as follows:

- Replacing the knife;
- Replacing the sharpener grindstones;
- Replacing the motor belt;
- Replacing the components of the electric system under the base;
- Repairing the structural parts, repairing and/or replacing components under the base.

### 7.2 Sharpening the knife

NOTE: The sharpening operation is to be carried out only when the machine has been carefully cleaned as described in the previous paragraphs..

**WARNING: The knife can be sharpened up until the distance between the cutting edge of the knife and the inside border of the protection is no more than 6 mm., corresponding to a decrease of about 10 mm. of the size of the original diameter. Once this value has been reached, it is NECESSARY TO REPLACE THE KNIFE and this operation must be carried out EXCLUSIVELY by personnel authorized to by the manufacturer.**

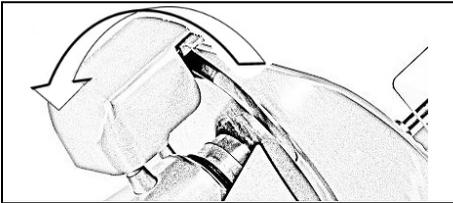




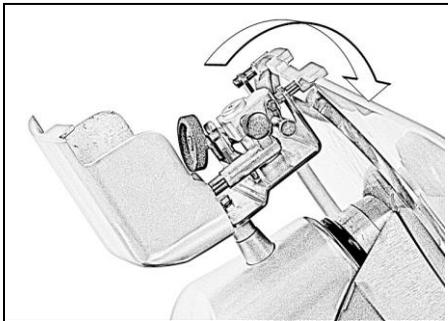
### 7.2.3 Carrying out the sharpening

**NOTE:** Before starting this operation, check that the grindstones have been cleaned, with a semi-rigid nylon brush.

1. Position the slice thickness index knob on '0' and pull back the food table all the way.
2. Turn the function mode selector knob on manual mode.
3. Lift the sharpener cover.



4. Turn the sharpener towards the blade (2). Sharpener is now hooked in the correct position for the sharpening operation.

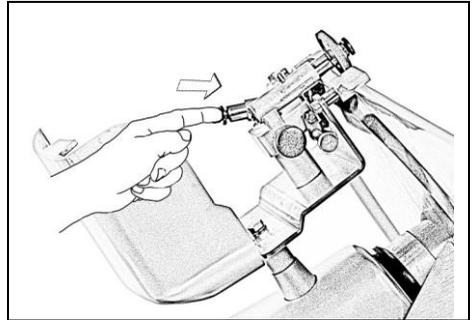


5. Start the blade;



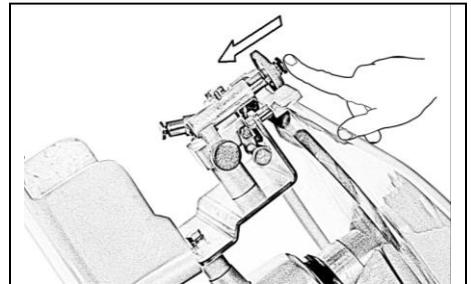
**WARNING: This operation must be performed carefully and attentively. DANGER!**

6. Carry out the sharpening of the blade by pressing the sharpening grindstone button and keeping it pressed for 10-15 seconds;

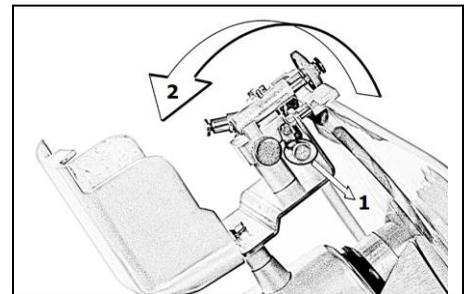


7. Press the deburring button and keep it pressed for 2-3 seconds;
8. Stop the machine;

**Note: Don't insist too much (more than 2-3 seconds) with the deburring operations in order to avoid damage to the blade edge.**



9. Pull the fixing sharpener knob in order to unhook the sharpener from the sharpening position and turn the body, as shown in the picture.



10. Close the sharpener cover.

### 7.3. Lubricating the guide bars of the carriage with arm and food table support (weekly)



**WARNING: Only use the supplied oil.  
If there is none, use white vaseline oil.  
DO NOT USE VEGETABLE OILS!**

1. Move the carriage in the nearest position to the operator;
2. Insert the oiler in the special hole;
3. Squeeze the oiler so that a small amount of oil goes into the hole;
4. Remove the oiler and slide the carriage 3/4 times.

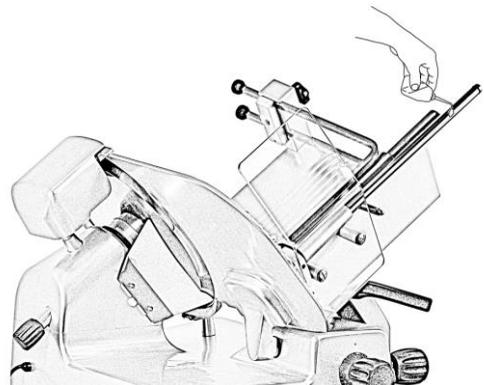


### 7.4 Lubricating the transversal guide rods of the table and food press (weekly)



**WARNING: Only use the supplied oil.  
If there is none, use white vaseline oil.  
DO NOT USE VEGETABLE OILS!**

1. Put a small amount of oil on the rod and slide the group 3/4 times;
2. Clean as necessary removing any excess oil.





## 8. LOCATING AND ELIMINATING FAILURES

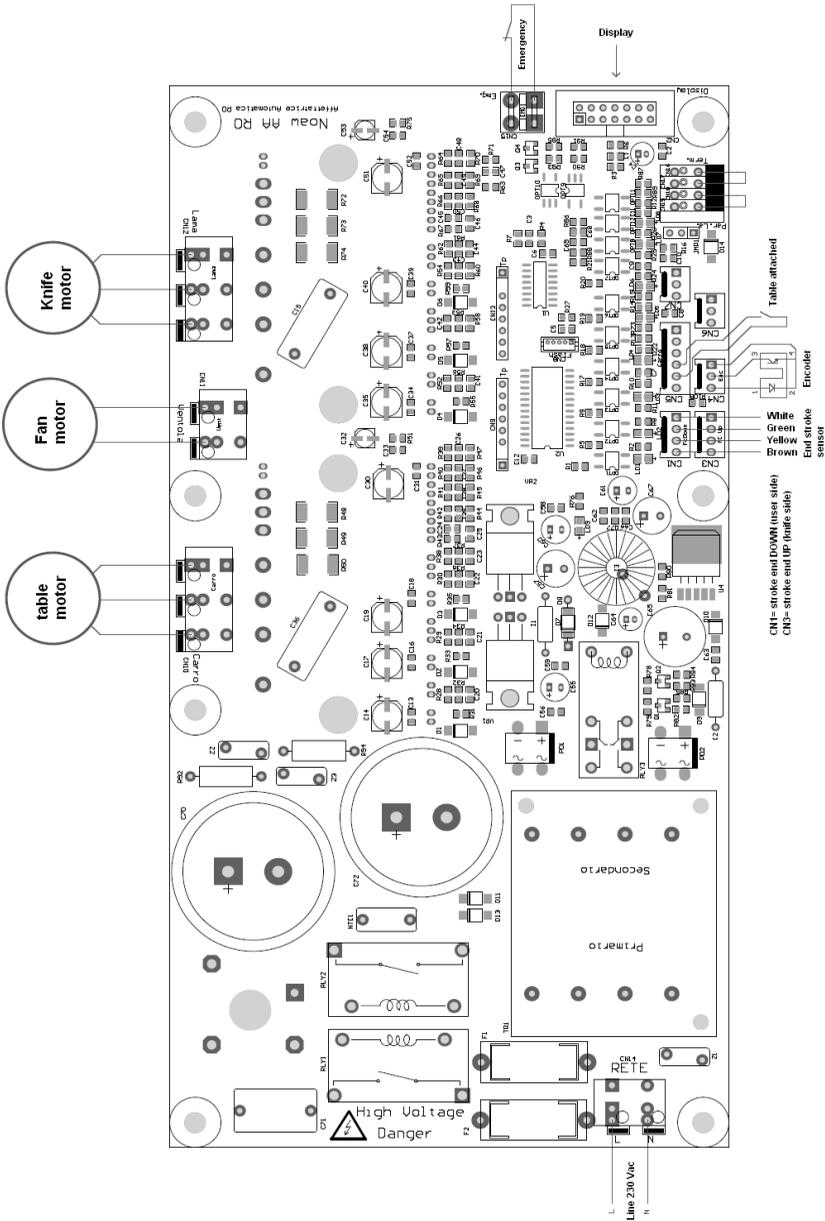
**WARNING:** In this chapter the most common problems caused while using the slicing machine are listed together with the necessary operations to eliminate the possible causes.

If the problem persists ask for assistance from a qualified person authorized by the maker, do not insist on looking for the cause.

PROBLEM	PROBABLE CAUSE	CURE
Pressing the start button the machine does not start.	No electricity.	Check that the plug is correctly inserted.
Pressing the start button the machine starts but the working light does not come on.	Light is defective.	Do not use the machine if the light does not work. Contact service for assistance.
The machine starts but the motor heats up too much, it gives off a bad odour.	Defective motor.	Do not use the machine. Contact service for assistance.
The machine vibrates.	Defective transmission.	Contact service for assistance.
Excessive resistance in cutting the product.	The knife is not sharp.	Sharpen the knife.
The knife slows or stops under stress.	Loose belt.	Contact service for assistance.
Sharpening is no longer regular.	Grindstones are excessively dirty. Grindstones worn out.	Clean the grindstones Replace the grindstones. Contact service for assistance.
The sliced product is frayed and irregular.	The knife is not sharp.	Sharpen the knife.
	The knife is excessively used.	Replace the knife. Contact service for assistance.
The machine does not stop when the stop button is pressed.	Control circuit is defective.	Pull out the plug to stop the machine and immediately contact service for assistance.



## 9. CIRCUIT DIAGRAM





## 10. DISMANTLING THE SLICING MACHINE

The machines are made up of:

- aluminium/magnesium alloy structure;
- insertions and various in stainless steel;
- electric parts and wires;
- electric motor;
- plastic materials, etc.

If disassembly and dismantling are to be carried out by a third party, only consult firms that are authorized in the demolition of the above mentioned materials.

If you carry out the dismantling yourself the materials must be separated according to type and consult a specialized firm for their disposal.

Always abide by the regulations in force in your country.

**WARNING: In any case it is necessary to consult the maker or qualified personnel authorized by the maker for removal of the circular knife and subsequent removal of the cutting wire so that it can be disposed of safely.**

**DO NOT ABANDON SCRAPS WHERE THERE IS FREE ACCESS (THERE SHOULD BE BARRIERS AND SIGNS) BECAUSE THIS CAN BE VERY DANGEROUS FOR PEOPLE, SPECIALLY CHILDREN AND ANIMALS; THE OWNER HAS SOLE RESPONSIBILITY.**