Slicers

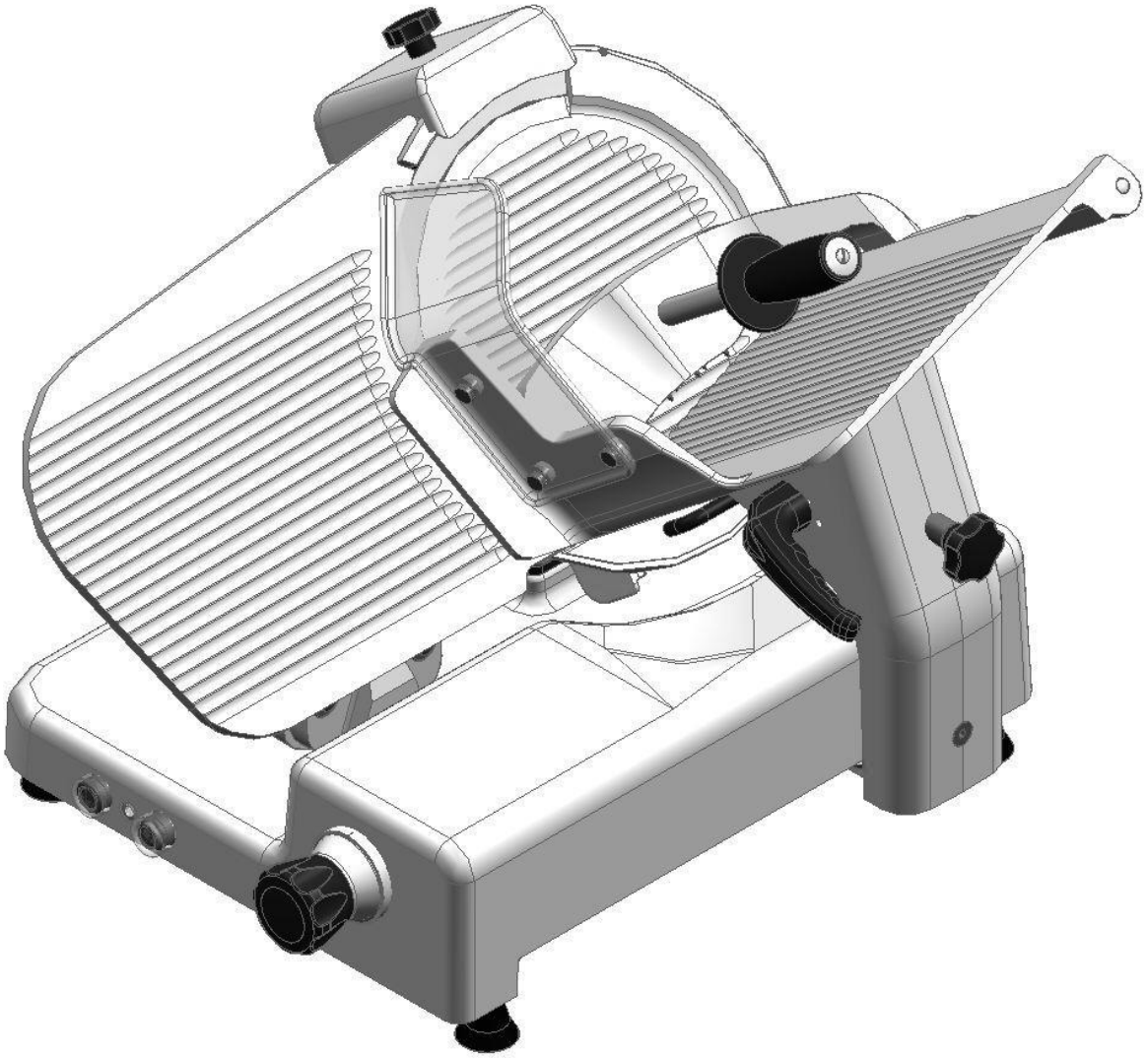
KOLOSSAL by Manconi

INSTRUCTIONS FOR USE AND MAINTENANCE

AND DECLARATION OF CONFORMITY

Models

250 IK	***300 VK TC***
250 VK VE	***300 VK VE***
250 VK VD	***300 VK VD***
300 IK	***300 VK BV***



Translation of original instructions
Revision January 2022

MANCONI
DESIGN SLICERS BY TRADITION

FOREWORD

1 This manual has been prepared by MANCONI to provide Clients with all possible information on the machine and the safety precautions relating to it, as well as instructions for operation and maintenance, which will enable them to obtain the best possible performance, and to keep the machine working efficiently for a long time.

2 This manual should be given to all employees entrusted with the operation and periodic maintenance of the machine.

3 The design of our machines is subject to possible revision and for this reason some models may include parts that differ from those illustrated in this manual. This will in no way invalidate the explanations given in the manual.

4 The technicians of the Technical Assistance Service (TAS) authorised by MANCONI represent a wealth of experience gained during years of working in close collaboration with machines users, and will also supply you with original MANCONI spare parts.

5 We thank you for having chosen a MANCONI product and are at your service for any other information.

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Section 1

SAFETY INFORMATION

1.1 GENERAL PRECAUTIONS

The slicer should be used by trained personnel only, who must be completely familiar with the safety regulations contained in this manual. Should it be necessary to alternate operators, training should be provided in good time. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or lack of experience or knowledge, unless they have been given, through the intermediary of a person responsible for their safety, supervision or instruction concerning use of the appliance. Children should be supervised to ensure that they do not play with the appliance.

Even though the machine is well provided with safety devices, hands should not come near the blade or other moving parts.

Do not use the slicer for frozen products, meat or fish containing bones, or for anything except foodstuffs.

Do not use the machine for vegetable cutting, unless for some it is possible to use the standard holding and pushing devices.

Always check that the run pilot lamp lights up when the machine is switched ON.

Before any cleaning or maintenance operation, disconnect the machine from the mains.

When cleaning or servicing the slicer (i.e. when the guards have been removed) keep in mind the residual risks.

During maintenance or cleaning, keep your mind on what you are doing.

Check the power cable periodically. A worn or damaged cable constitutes a serious electrical hazard.

Switch off the slicer in case of unusual noise.

Do not attempt any repair by yourself, but always call in the MANCONI authorised TAS.

1.2 MECHANICAL SAFETY

As far as safety against mechanical risks are concerned, the slicer described in this manual complies with the Directive 98/37/EC and the European Norm EN 1974 “Food processing machinery – Slicing machines – Safety and hygiene requirements”.

Safety has been achieved by means of:

a) A non-removable blade guard around the blade, to protect the area not used for the cutting.

b) A food carriage that can be removed only when the gauge plate knob is at the stroke end clockwise (i.e. on a position to protect the cutting edge of the blade) and when the carriage is at the end of its stroke towards the operator. These conditions are blocked mechanically by the food carriage removing.

c) Removable blade cover.

d) A set of finger-guards in transparent plastic material, mounted on the food carriage.

e) The last slice device may not be stopped in the upper position for 60 mm from the blade (applicable to CE models only).

CAUTION!

In compliance with paragraph 1.7.2 “WARNING ABOUT RESIDUAL RISKS” of directive 98/37/EC Annex I, we draw your attention to the fact that the blade safety guard does not completely eliminate the risk of cuts in the sharpening area, although it drastically reduces the possibility and the extent of injury.

1.3 ELECTRICAL SAFETY

The protection against electrical risks conforms to Norm EN 60204 and so it complies with the requirements of Directive 2006/95/EC.

The control circuit has been fitted with a relay that necessitates deliberate relighting of the slicer in the event of accidental loss of current.

Given to the good insulation of the electrical circuit and the excellent rust-resistance materials employed, the slicer can be installed and used even in damp premises. It is built to resist the washing conditions created by a rain jet of water (protection IPX3).

Section 2

TECHNICAL DATA

2.1 GENERAL DESCRIPTION

This slicer has been designed to provide:

- Possibility to cut without interruption any type of sausages, ham, meat, cheese and all the products that can be blocked on the carriage.
- Safety in operation, cleaning and maintenance.
- Maximum hygiene, thanks to the meticulous design of components in contact with the foodstuff and by the use of rustproof materials.
- High cutting precision.
- Maximum cutting capability.
- Toughness of all the parts.
- Ergonomic and rational movements for the maximum ease of use.
- Use at temperatures between 5°C and 40°C (41.0 to 104.0 °F).

2.2 MAIN CHARACTERISTICS

- External parts of the machine are produced in aluminium-magnesium alloy suitable for the contact with the foodstuff, mirror polished and anodised.
- Parts and bits in stainless steel, to avoid risks of oxidations.
- The cutting blade is driven by a completely enclosed motor with ample external ventilation, drive transmission is obtained with a ground worm screw and helical gear.
- Noise and vibration are not considered to be significant hazards.
- The blade sharpener and its cover are designed for maximum safety and simplicity of use. The entire group is removable for easy and thorough cleaning.
- Safety devices comply with current regulations; some of these are made of resistant plastic materials suitable for contact with foodstuffs, and are transparent for easier control of the cutting operations.
- Sealed electrical parts and suitable materials make it possible to wash the outside of the slicer with a rain jet of water.

2.3 DIMENSIONS AND PERFORMANCES

MACHINE MODEL			300			250	
			TC VE VD	BV	I	VE VD	I
Measurements (mm)	Length	*A	680	720	670	573	577
	Width	B	597	627	547	533	503
	Height	C	515	515	480	444	427
	Outside feet	D	521	521	511	418	457
		E	418	418	420	342	347
	Carriage width	F	250	240	260	207	197
	Carriage length	G	320	350	275	265	250
	Carriage stroke	mm	300	300	287	250	250
	Weight	Kg	43	46,5	41	28,5	28,5
	Blade rpm		200	200	200	200	200
	Monophase motor 120V	W	340	340	340	340	340
	Monophase motor 220-230/V	W	340	340	340	340	340
	Three phase Motor 220-230 / 380-400V	W	230	230	230	230	230
	Max cutting thickness	mm	24	24	24	24	19
	Cutting capacity (diameter max.)	mm	210	220	205	170	170
	Cutting capacity (rectangle max.)	mm	250 X 190	250 X 200	230 X 160	207 X 155	190 X 135

*** Overall dimensions with carriage support at the end of its stroke.**

CAUTION!

The electrical characteristics of the machine are indicated on the identification label. Before making this connection see 4.2 "ELECTRICAL CONNECTION".

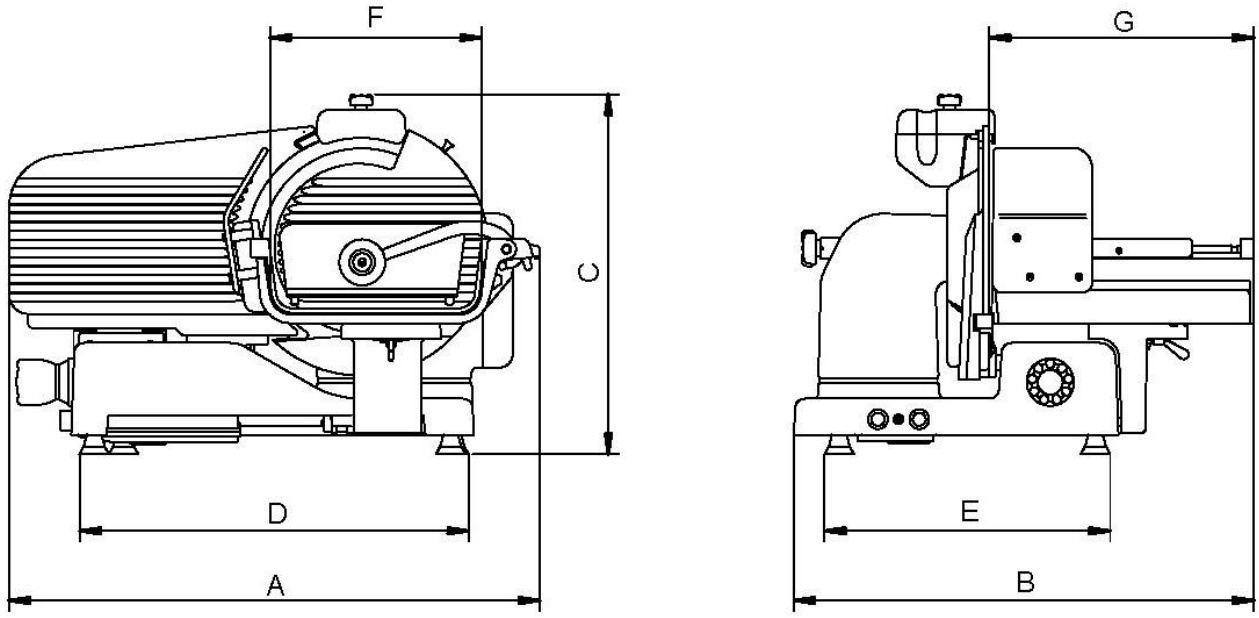


Fig. 1 – Straight slicers "VK TC" – "VK VD" – "VK VE"

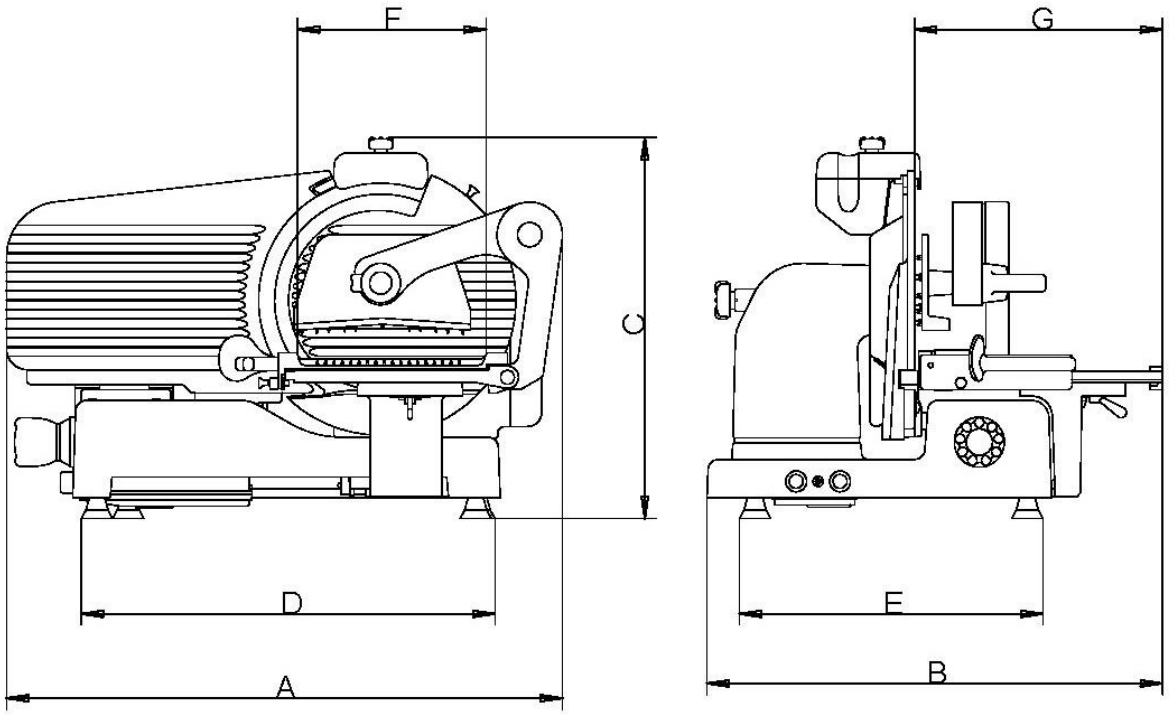


Fig. 2 – Straight slicers “VK BV”

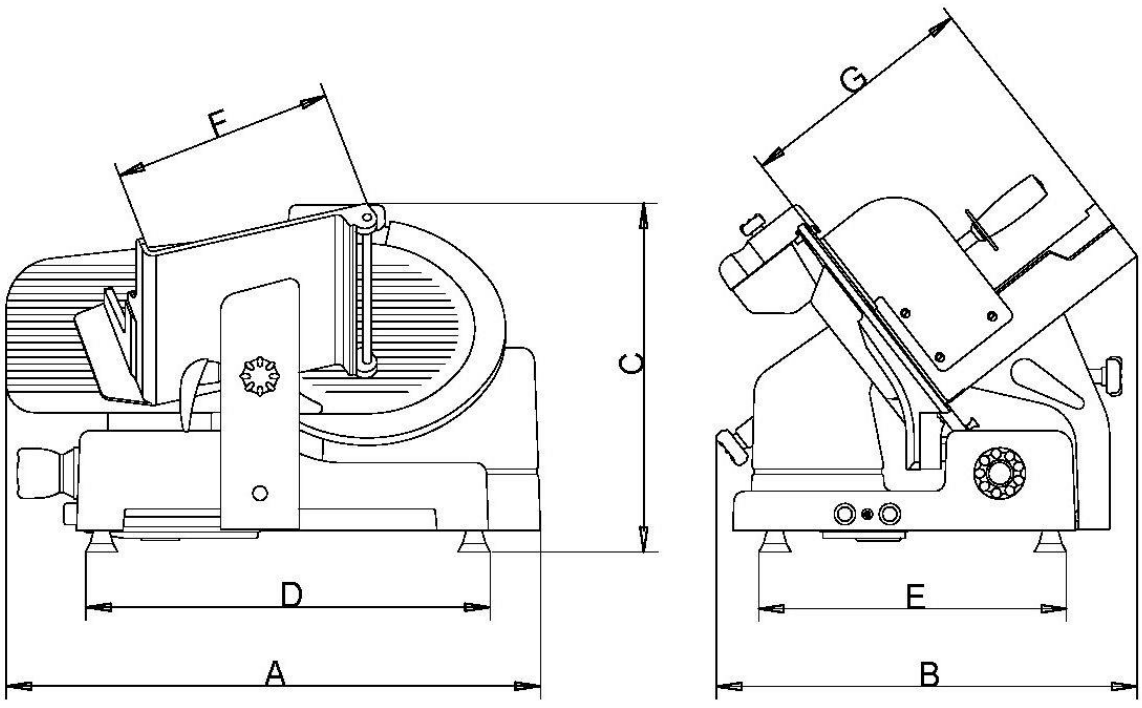
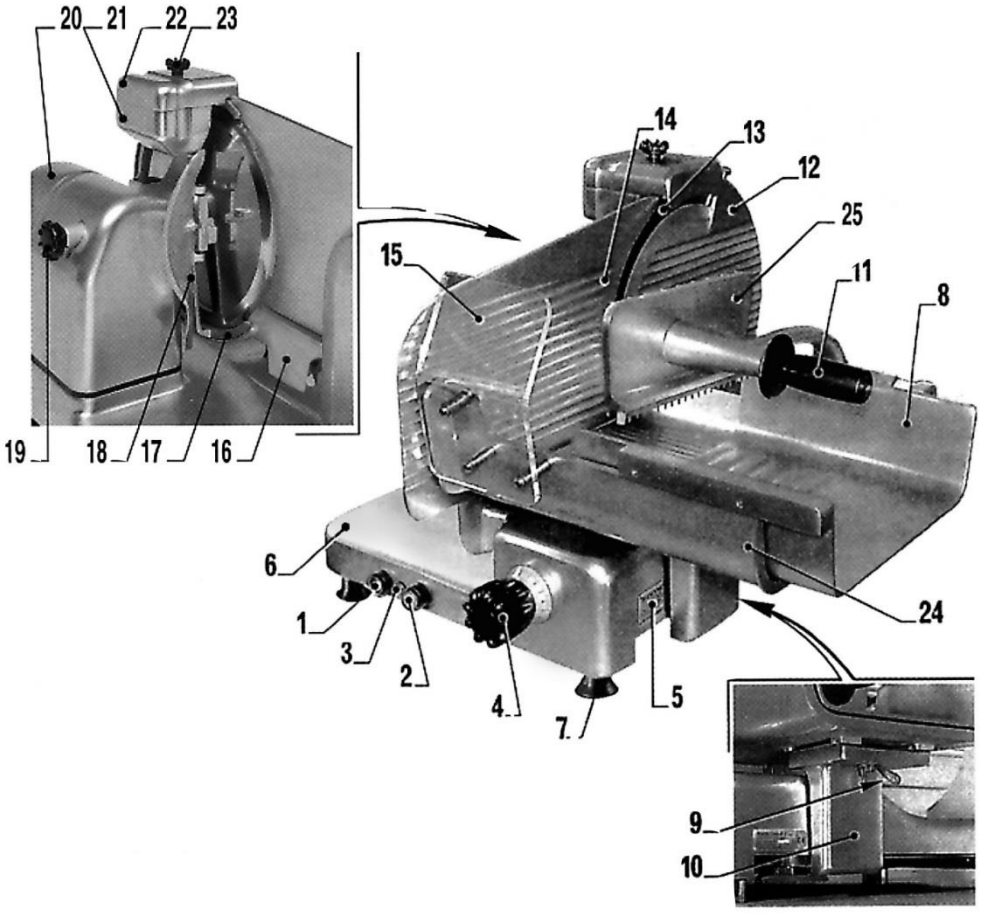


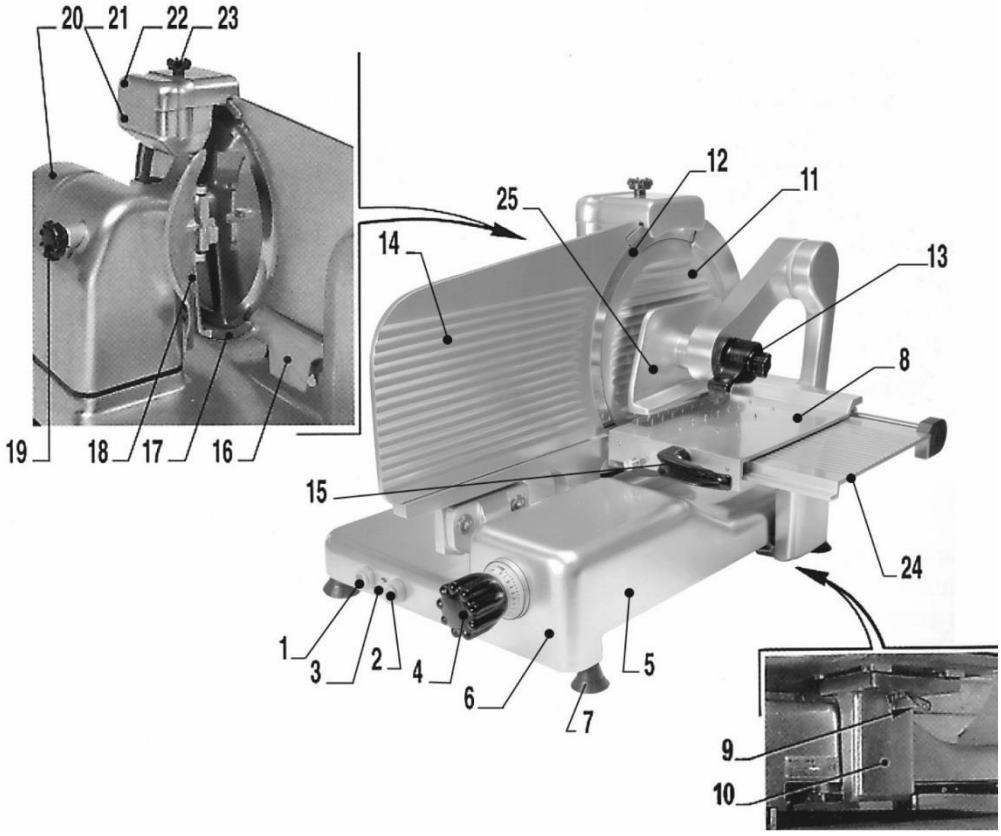
Fig. 3 – Gravity slicers IK



Captions

01 – ON button
02 – OFF button
03 – Indicator light
04 – Slice thickness control
05 – Identification label
06 – Main frame
07 – Foot
08 – Sliding plate
09 – Carriage lever
10 – Carriage support
11 – Pusher knob
12 – Blade cover
13 – Blade
14 – Gauge plate
15 – Finger guard
16 – Slice support
17 – Blade guard
18 – Slice deflector
19 – Tie-rod knob
20 – Motor cover
21 – Sharpener bowl
22 – Sharpener cover
23 – Sharpener knob
24 – Carriage
25 – Last slice device

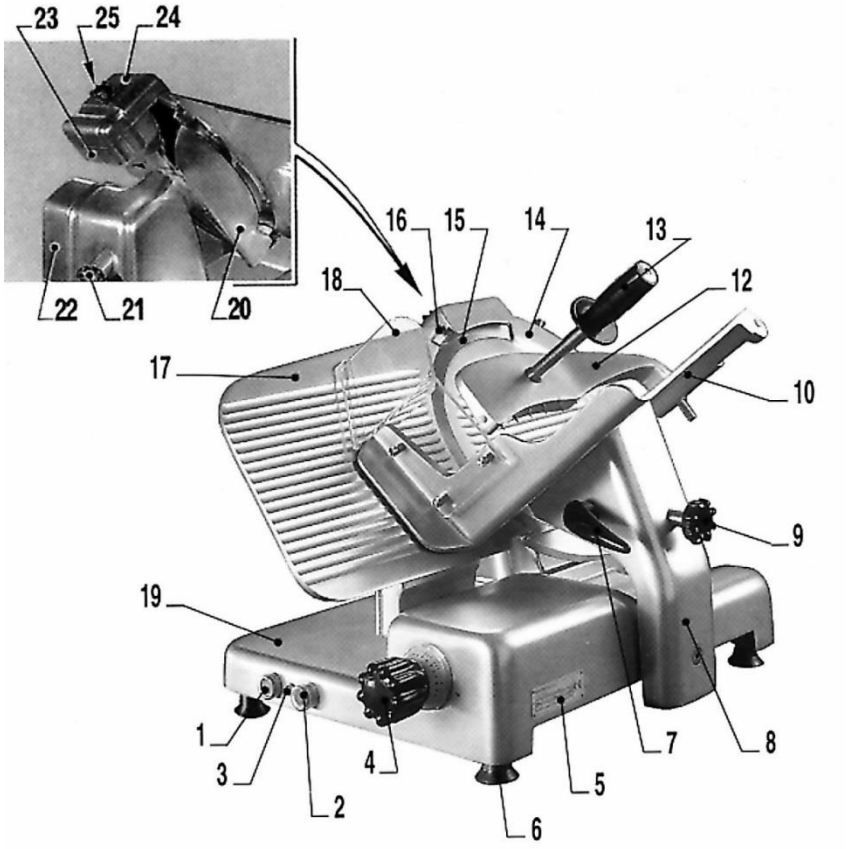
Fig. 4 – Straight slicer “VK TC” – “VK VD” – “VK VE”



Captions

01 – ON button
02 – OFF button
03 – Indicator light
04 – Slice thickness control
05 – Identification label
06 – Main frame
07 – Foot
08 – Sliding plate
09 – Carriage lever
10 – Carriage support
11 – Blade cover
12 – Blade
13 – Lever
14 – Gauge plate
15 – Carriage handle
16 – Slice support
17 – Blade guard
18 – Slice deflector
19 – Tie-rod knob
20 – Motor cover
21 – Sharpener bowl
22 – Sharpener cover
23 – Sharpener knob
24 – Carriage
25 – Last slice device

Fig. 5 – Straight slicer "VK BV"



Captions

01 – ON button
02 – OFF button
03 – Indicator light
04 – Slice thickness control
05 – Identification label
06 – Foot
07 – Carriage handle
08 – Carriage support
09 – Carriage lever
10 – Carriage support
12 – Last slice device
13 – Last slice device handle
14 – Blade cover
15 – Blade
16 – Blade guard
17 – Gauge plate
18 – Finger guard
19 – Mainframe
20 – Slice deflector
21 – Tie-rod knob
22 – Motor cover
23 – Sharpener bowl
24 – Sharpener cover
25 – Sharpener knob

Fig. 6 – Gravity slicer "IK"

Section 3

UNPACKING

3.1 CHECKS ON RECEPTION

When the package containing the slicer arrives, carry out a careful examination of the packaging to check that it has not suffered serious damage during transport.
If an external examination shows signs of ill treatment, blows or fall, the Courier must be informed of this damage and an accurate report of any damage to the machine itself must be written.

ATTENTION!
Damaged packing does not necessarily mean that the machine has been damaged, since it will also have been protected by high efficient shock-absorbent polyurethane foam.

3.2 DISPOSAL OF THE PACKAGING

The packing elements (carton, plastic strapping and polyurethane foam) are products that can be placed together with solid urban rubbish and can therefore be disposed of without difficulty.
When the machine is installed in countries with special regulations, the packaging must be disposed of in accordance with the regulations in force.

Section 4

INSTALLATION

4.1 POSITIONING OF THE MACHINE

The surface on which the slicer is to stand should allow for the measurements indicated in the overall dimensions, and should therefore be sufficiently spacious, perfect flat, dry, smooth, stable and at a height of about 80 cm.

If it is intended to clean the slicer with a jet of water, in addition to the characteristics already listed, the surface should be slightly convex at its centre (roughly 3 mm) and have some form of run-off at the sides for the collection and drainage of the water.

When positioning the slicer it is equally important to take into consideration the positions of the food carriage as indicated in the overall dimensions.

When installing the slicer with the motor air intake against a wall, leave a gap of at least 20 mm between the machine and the wall.

4.2 ELECTRICAL CONNECTION (Ref. fig. 7,8,9,10,11,12)

The slicer should be connected to a regular EEC socket. Compare the available voltage and power with the ones given on the identification label. If they do not match, do not connect the slicer and ask for the Manconi TAS.

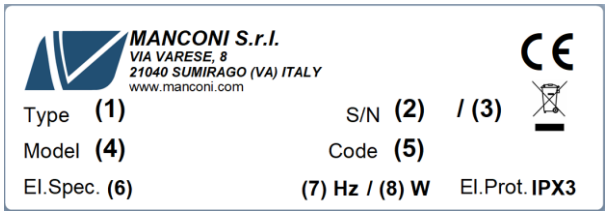


Fig.7 – Identification label

Label legend
1: Machine type
2: Machine serial number
3: Year of production
4: Machine model
5: Manconi identification number
6: Voltage rating
7: Frequency
8: Power

Before finally connecting the machine to the three-phase power, check the direction of blade rotation by pressing the ON button (1) and stopping it immediately with the OFF button (2) (see fig.12).
The direction of blade rotation must be counter clockwise when facing the machine from the blade cover side. If the direction is incorrect call Manconi authorised TAS.

The three phase motors installed in the machine can operate either with a 400V or 230V three-phase power supply. If not otherwise specified slicers are delivered for 400V.
For adaptation to a 230V three-phase network the Manconi authorised TAS shall be called in.

Fig.8, 9, 10, 11 and 12 show the electrical diagrams and boxes.

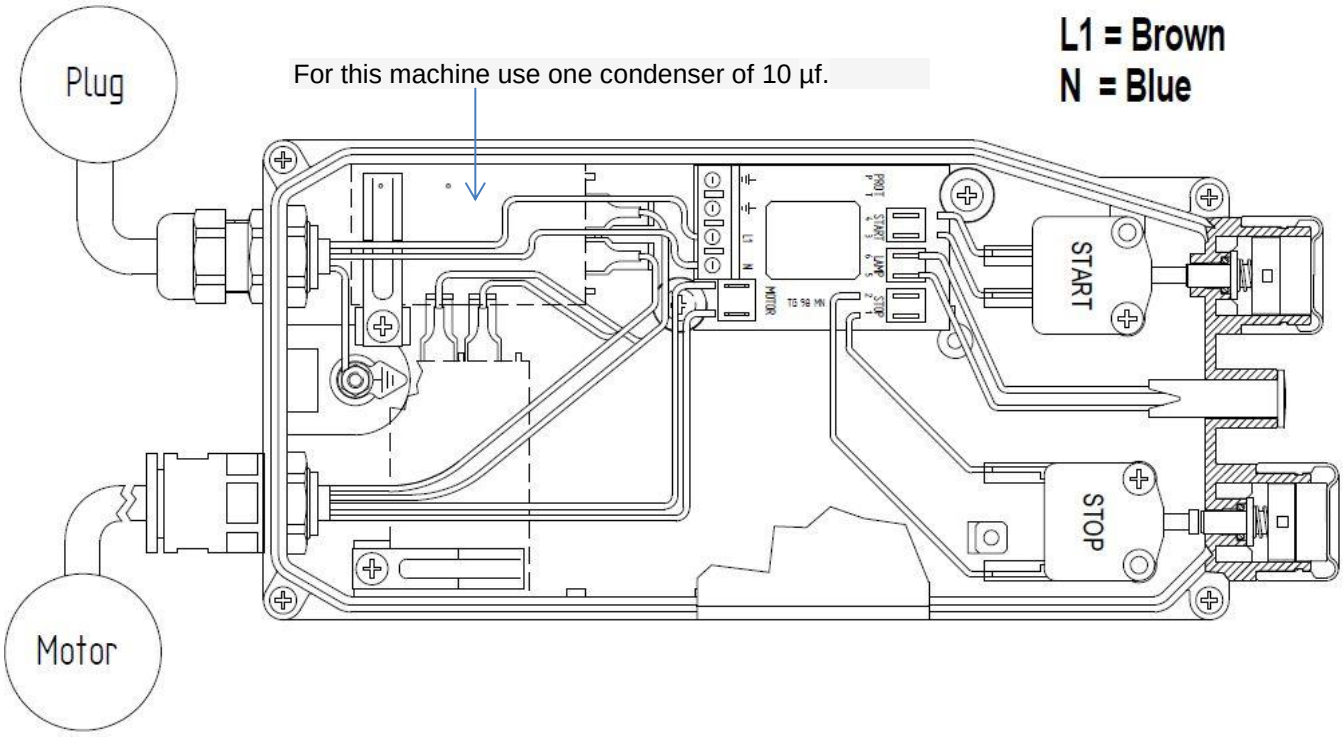


Fig. 8 – Electrical equipment, monophase 230V/50Hz

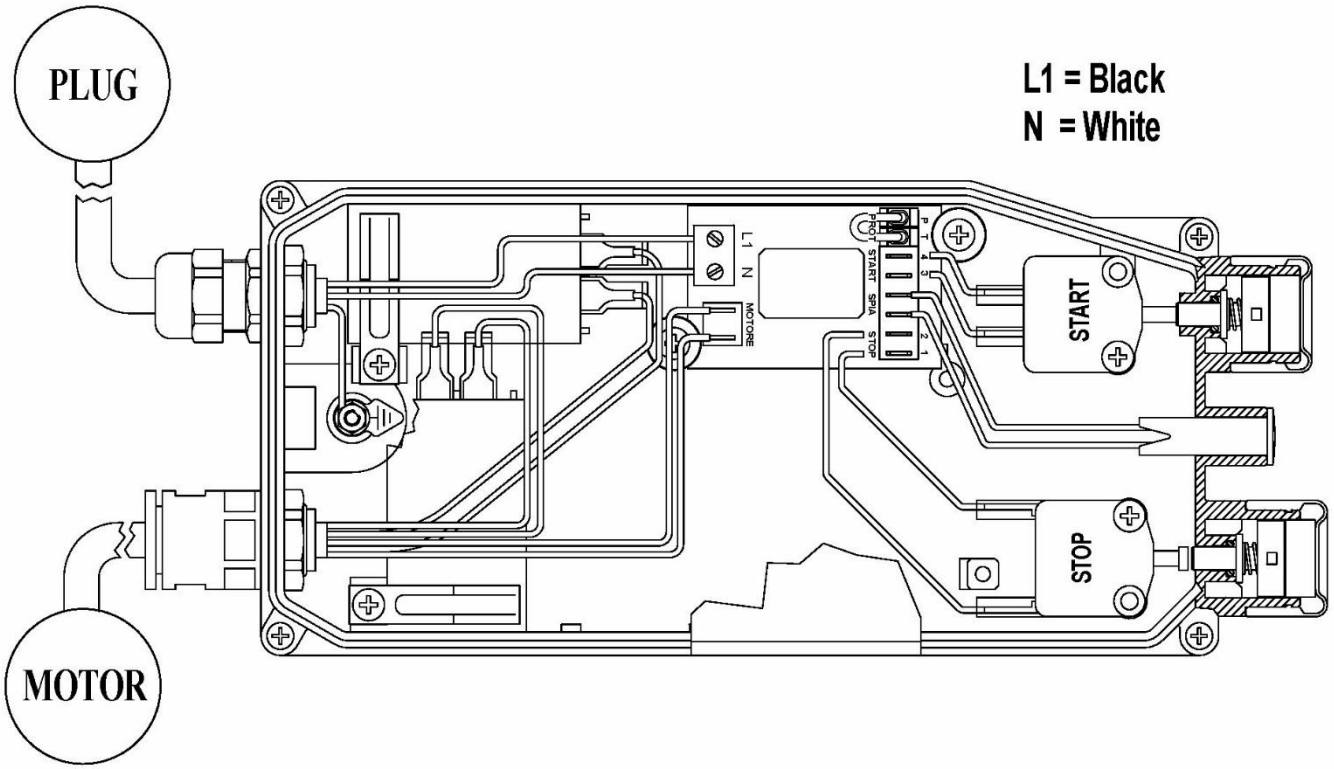


Fig. 9 – Electrical equipment, monophase 120V/60Hz

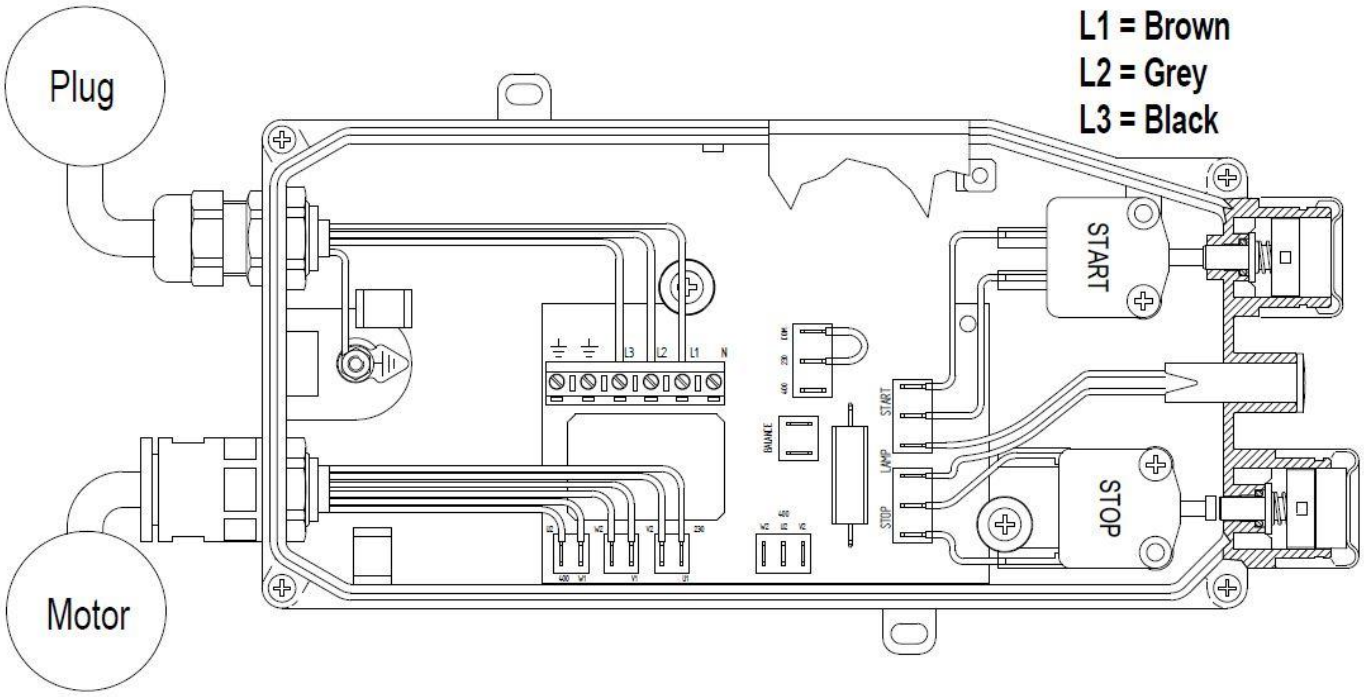


Fig. 10 – Connection for three phase slicer 230 V, with 3 pole plugs + earth.

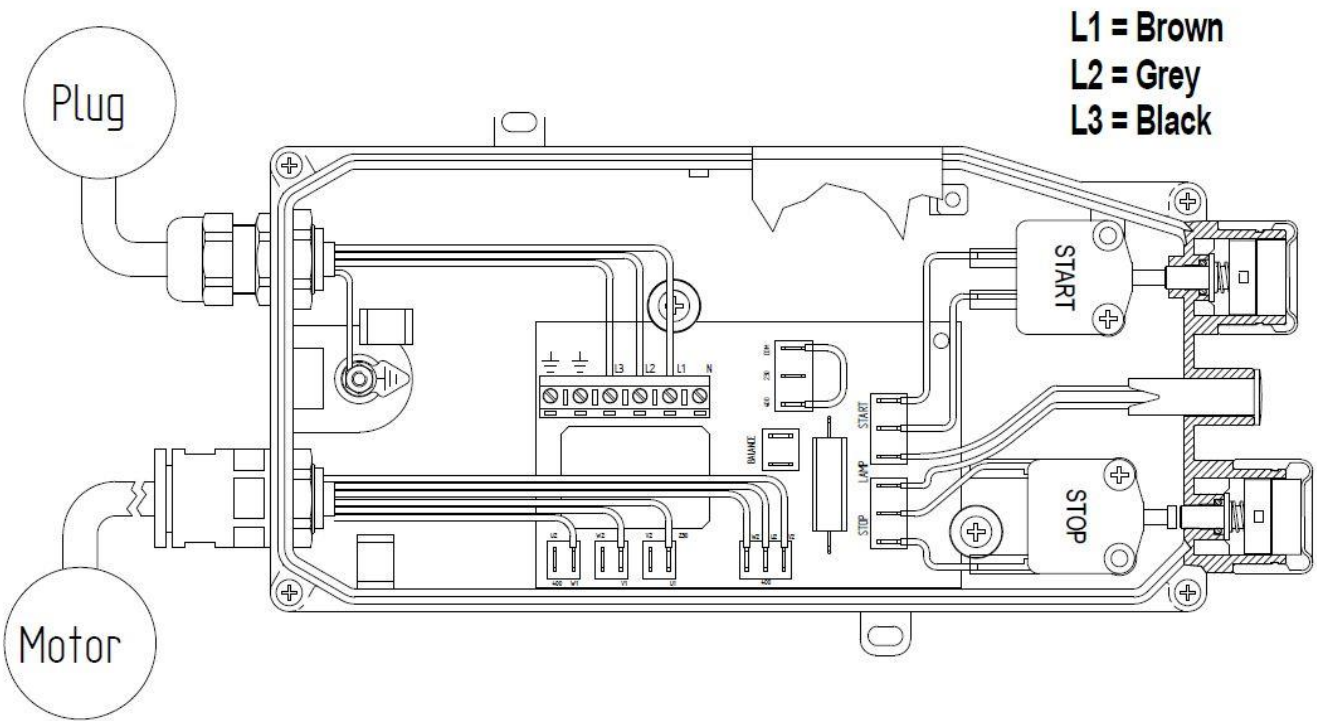


Fig. 11 – Connection for three phase slicer 400 V, with 3 pole plug + earth.

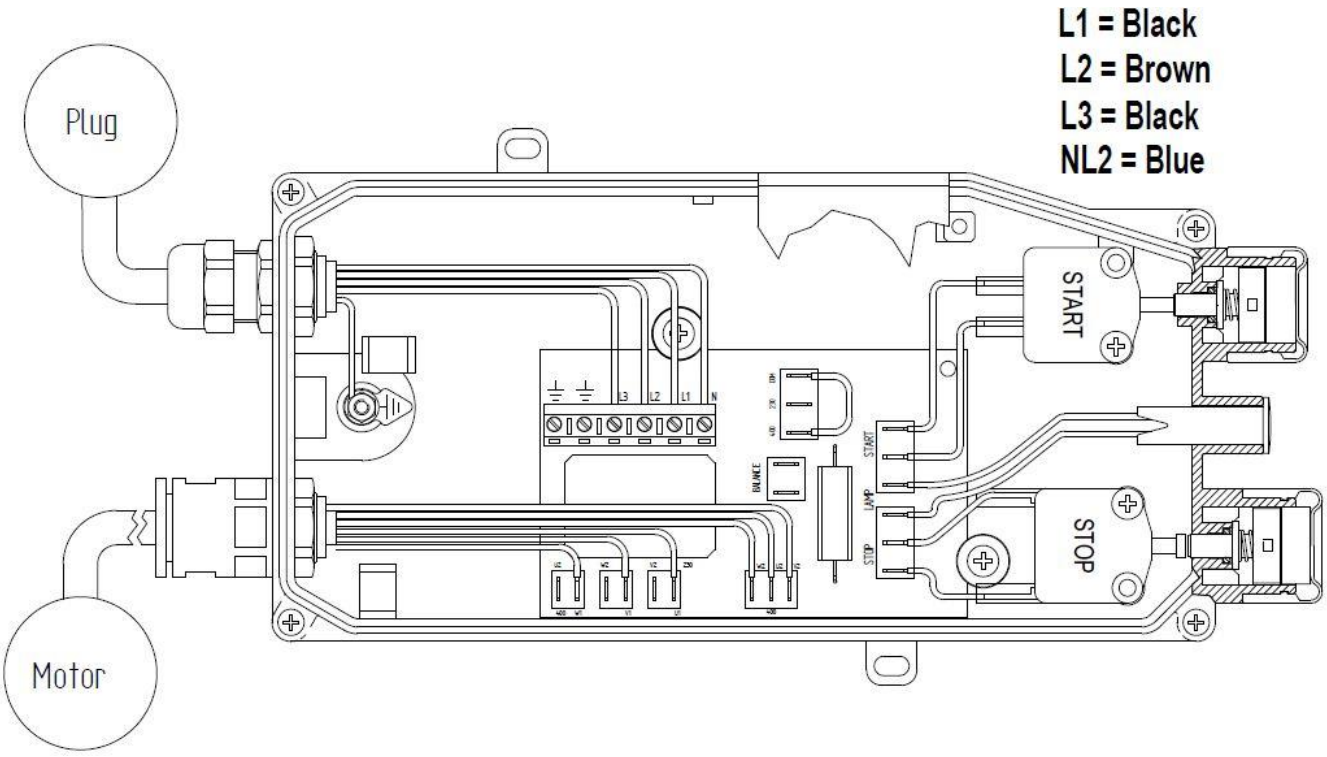


Fig. 12 – Connection for three phase slicers, with 3 pole plug + earth + neutral.

MOTORS, ELECTRICAL BOXES, ELECTRONIC BOARDS
COMPARISON BETWEEN OLD AND NEW MARKS
in reference at European norm EN 60034-8

THREE-PHASE EQUIPMENT

U1	replaces	U
V1	replaces	V
W1	replaces	W
U2	replaces	Y
V2	replaces	Z
W2	replaces	X

SINGLE-PHASE EQUIPMENT

U1	replaces	U
U2	replaces	V

CAPACITOR

Z1	replaces	5
Z2	replaces	6

N.B. :
European norm EN 60034-8 does not foresee the use of n° 2 capacitors. So when a motor with n° 2 capacitors is to be replaced, connect wires "Z1 and Z2" to one capacitor only, leaving the second one unused.

4.3 FUNCTIONAL CHECK (Ref. fig. 13)

On the straight slicers, before proceeding with the checks, the food carriage included in the machine packing must be installed (see Section 5).

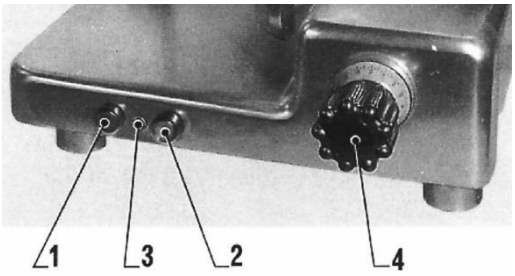


Fig. 13 – Controls and indicator light

The functions can be tested several times by the following procedure:

- Press the ON button (1) and the OFF button (2) and check that the white indicator light (3) goes on and off, the motor starts and stops, the blade runs and stops.

- Check that the food carriage, the sliding plate and the last slice device slide smoothly.

- Check the functioning and the adjustment of the gauge plate.

- Check that the food carriage can be removed with the graduated knob (4) at the stroke end clockwise only and that, after removal, the knob remains blocked making impossible the gauge plate opening.

- Check the functioning of the sharpener.

Section 5

HOW TO USE THE SLICER

ATTENTION!
The foodstuff should only be loaded onto the carriage with the slice control knob (4) at the stroke end clockwise and the motor switched off. These conditions, apart for being essential safety rules, keep the product to be sliced from knocking the cutting edge of the blade, which could be damaged.

All cutting operations should be performed by gripping the provided handles or knobs.

Cutting movement should be executed with a speed which is both constant and appropriate to the hardness of the product to be sliced. This rule is useful because, in addition to give a slice with a good appearance, it does not put undue strain either on the cutting edge of the blade or on the motor.

Sharpen the blade as soon as the sliced product begins to look ragged or roughened and when the effort needed to cut increases. For the sharpening procedures, see paragraph 5.2.

5.1 LOADING THE FOODSTUFF AND CUTTING

5.1.1 GRAVITY SLICER "IK" (Ref. fig. 6, 13, 14)

ATTENTION!
Hook the last slice device (12) at the special plate fixed onto the posterior side of the carriage, before loading /unloading the foodstuff.

- Place the foodstuff for slicing on the carriage (10), position it up against the surface facing the operator and against the gauge plate (17).

- Block the position of the foodstuff with the last slice device (12) pressed over the product.

- Use the knob (4) to adjust the slice thickness.

- Start the machine with the button (1).

- If the foodstuff is enough consistent to be kept against the gauge plate without any further pressure, grip the handle (7) attached to the carriage support (8) and start the alternating slicing movement.

- On the contrary, if the foodstuff moves from its position against the gauge plate, grip the handle (13), keep the foodstuff pressed against the gauge plate with a suitable pressure and start the alternating slicing movement.

- When the weight or the reduced size of the foodstuff are no longer enough to give a good cut, due to the loss of the gravity effect or to the lost pressure from top, use the front face of the last slice device (12) to press the foodstuff against the gauge plate.

- At the end of the cutting operation, return the knob (4) at the stroke end clockwise and switch off the machine with the OFF button (2).

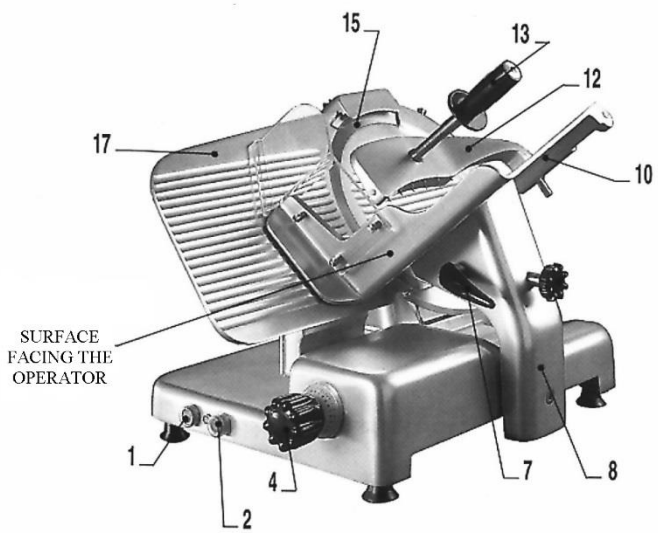


Fig. 14 - Loading the foodstuff for gravity slicer mod. IK

5.1.2 STRAIGHT SLICERS MOD. "VK TC"–"VK VD"–"VK VE" (Ref. fig. 4, 13, 15)

- Place the foodstuff for slicing on the sliding plate (8) for the "VK TC" model and directly on the carriage (24) for the models "VK VD" – "VK VE"; now position it against the surface facing the operator.

- Block the position of the foodstuff with the last slice device (25) pressed over the product, using the handle (11)

- Use the knob (4) to adjust the slice thickness.

- Star the machine with the button (1)

- Grip the handle (11) and exert a combined force parallel to the blade (13) for the alternating movement of the carriage and perpendicular to the blade for the advance of the product.

- When the reduced dimensions of the product does not allow a satisfactory cut, use the front surface of the last slice device (25) to keep the foodstuff well in contact to the gauge plate.

- At the end of the cutting operation, return the knob (4) at the stroke end clockwise and switch off the machine with the OFF button (2).

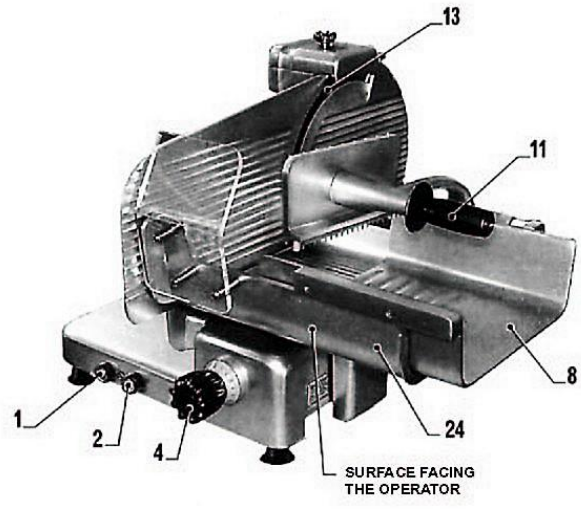


Fig. 15 - Loading the foodstuff for slicer mod. VK TC, VK VD, VK VE

5.1.3 STRAIGHT SLICERS “VK BV” (Ref. fig. 5, 13, 16)

- Position the product on the sliding plate (8), protruding on the carriage (24), gauge plate side, what necessary to be able to carry out the cutting. Move the product as to the gauge plate to have the desired shape of the cut and press it against the same.

- Block the product pushing the last slice device (25) over it; adjust the last slice device to the shape of the product and lock it in position rotating downside the knob (13).

- Use the knob (4) to adjust the slice thickness.

- Star the machine with the button (1)

- Grip the handle (15), fixed to the carriage (8) and exert a combined force parallel to the blade for the alternating movement of the carriage and perpendicular to the blade for the advance of the product.

- When the sliding plate reaches its stroke end, to continue the cutting is necessary to repeat the procedure from the beginning. The last slice device (25) can be unlocked moving upward the knob (13).

- When the reduced dimensions of the product does not allow a satisfactory cut, use the front surface of the last slice device (25) to keep the foodstuff well in contact to the gauge plate.

- At the end of the cutting operation, return the knob (4) at the stroke end clockwise and switch off the machine with the OFF button (2).

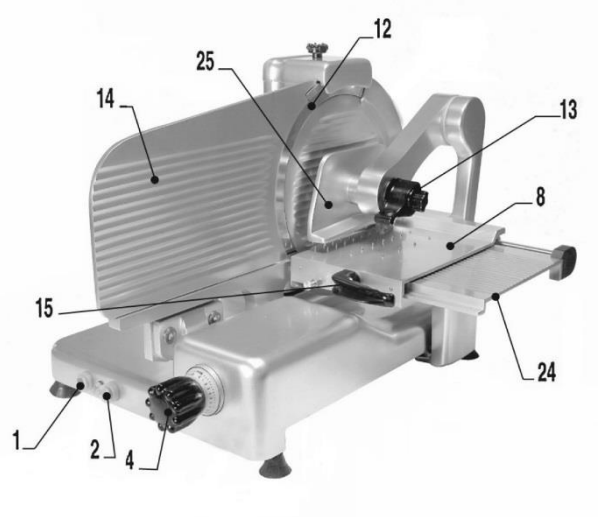


Fig. 16 - Loading the foodstuff for slicer mod. VK BV

5.2 SHARPENING THE BLADE (Ref. fig. 16 – 17)

The slicer blade needs regular and correct sharpening if it is to function efficiently.
The frequency and the time required for the sharpening operation will depend obviously on the condition of the blade after use and the type of products that have been sliced.

The sharpener is provided with a grinding wheel and a finishing grinding wheel. To keep both the tools well working, they must be cleaned with brush and solvent. Too much worn wheels must be replaced by Manconi TAS.

In view of the extreme simplicity and speed of the operation, and thanks to the built-in sharpener, we would suggest frequent sharpening (at least once a day) using the following procedure.

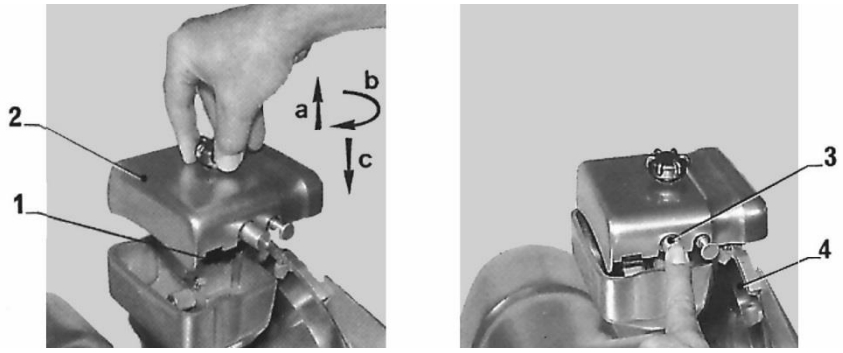


Fig. 17 – Sharpening the blade (phase 1)

a) Degrease and dry the blade as per paragraph 6.3.

b) Raise the sharpener (1) and its cover (2) up to the lock (arrow “a”), turn it 180°clockwise (arrow “b”) and then let it drop back to the end of its stroke (arrow “c”).

c) Start up the blade.

d) Press the button (3) lightly and keep the grinding wheel in contact with the blade until a slight featheredge becomes visible on the blade, cover side. On slicer mod.250 the switch (3) is placed on left operator side.

e) Keeping pressure on the button pull the knob (5) outward, to activate the finished grinding wheel. On slicer mod.250 the knob (5) is like a switch and it is placed on right operator side. Maintain this position until the featheredge is completely disappeared (roughly from 5 to10 seconds).

f) **Simultaneously** release the pressure on the button (3) and the upward pull on the knob (5) and stop the blade. On slicer mod.250 left simultaneously the pressure on switches 3 and 5.

g) Remove chips with dry cloth and brush.

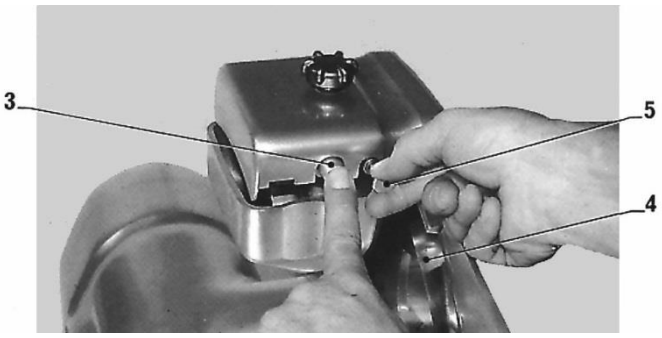


Fig. 18 – Sharpening the blade (phase 2)

Section 6

CLEANING

CAUTION!
Before carrying out any cleaning or maintenance operation it is important:

- Disconnect the plug in order to isolate the machine from the mains.

- Return the gauge plate knob (4) at the stroke end clockwise.

- Move the food carriage to its stroke end facing the operator, unscrew the knob or lever locking the carriage and remove it.

6.1 GENERAL REMARKS

The machine should be cleaned at least once a day and, if necessary, even more frequently, i.e. when the product to be sliced is changed.

We recommend that the machine operator should receive some instructions from the Manconi authorised TAS during the installation phase of the slicer.

The model is made in the IPX3 version, which means that it is permissible to wash the external parts with a rain of jet water. While the slicer is constructed of rust-proof materials and some parts are fitted with guards and seals, do not wash the sharpener and the electromechanical parts beneath the main frame.

All parts of the machine that come in direct or indirect contact with the products to be sliced must be cleaned very thoroughly in conformity to the national laws.

Use only water and neutral detersive/disinfectant (PH 7– 8) for degreasing, clean water for rising and soft clothes for drying. Use temperatures no higher than 45°.
The use of alcohol-based cleaners on plastic materials is not recommended.

6.2 DISASSEMBLY

Removing the food carriage (Ref. fig. 19 – 20)

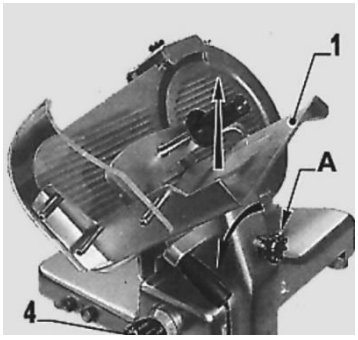


Fig. 19 – Gravity slicer

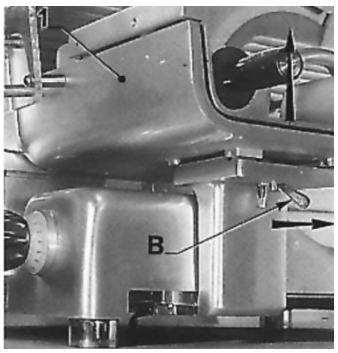


Fig. 20 – Straight slicer

- Turn the knob (4) at the end stroke clockwise and move the carriage support to the end of its stroke, operator side.

- On the gravity slicers turn the carriage knob A as far as it will go in the direction shown by the arrow.
For all the straight slicers turn the locking lever B, until its end stroke and following the arrow direction

- Remove the food carriage (1) pulling it upward and taking care not to move the carriage support from its end position, operator side. This is the only position where the carriage can be removed. If you try to remove the carriage in other positions along its stroke, some parts very important for the mechanical safety will be uselessly stressed.

Removing the blade cover (Ref. fig. 21)

CAUTION!
Disconnect the plug from the socket before removing the blade cover.

- Grip the small handle (1).

- Unscrew the knob (A).

- Remove the blade cover gripping its upper edge and the button B

Removing the slice deflector (Ref. fig. 22)

- Turn the deflector (1) to roughly half of its opening.
- Push the assembly downward (arrow "A"), move outside the lower edge (arrow "B") and then remove the deflector from the upper pin.

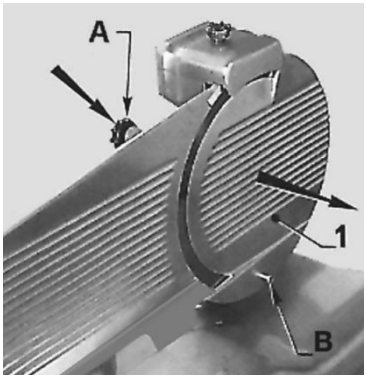


Fig. 21 – Removing the blade cover

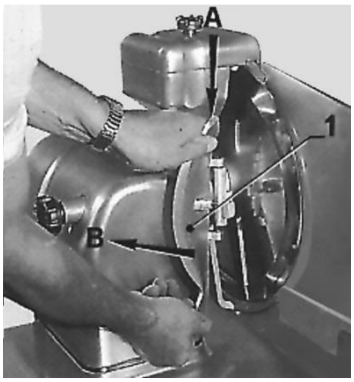


Fig. 22 – Removing the slice deflector

Removing the sharpener cover (Ref. fig. 23)

- Completely unscrew the knob (A) and remove the cover (1)

Removing the sharpener (Ref. fig.24)
CAUTION!
After having removed the sharpener pay attention to the blade parts not shielded.

- Grip the tip of the sharpener (A) and pull it as far as possible.

- Turn the sharpener (1) clockwise for about 90° and remove the sharpener completely.

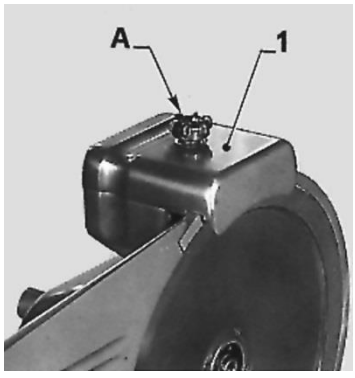


Fig. 23 – Removing the sharpener cover

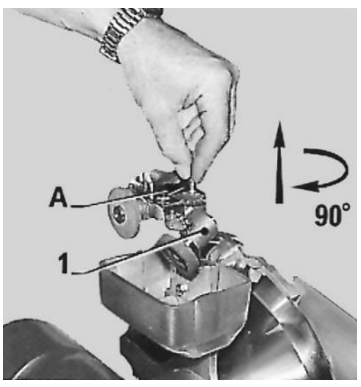


Fig. 24 – Removing the sharpener

Removing the sharpener bowl (Ref. fig. 25)

It is better to remove the bowl after having removed the sharpener.

- Unscrew the nut (A), that lock the bowl to the blade guard, for about 7 mm.

- Move it towards the nut, lift it up and then extract it, letting the nut pass trough the hollow space (see arrows).

Removing the last slice device (Ref. fig. 5)

- Fully unscrew the small knob, that locks the last slice device (25) to the arm assembly.

- Remove the last slice device and its pin from the assembly.

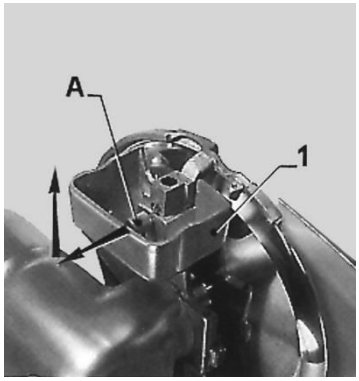


Fig. 25 – Removing the sharpener bowl

6.3 CLEANING

Cleaning the blade (Ref. fig. 26)

CAUTION!
These operations should be carried out with the greatest care and concentration, due to the risk of cut.

Disconnect the plug from the socket before cleaning the blade.

- Close the gauge plate.

- To carry out this operation it is necessary to have removed the blade cover, the deflector and the food carriage.

- Hold a damp cloth (A) firmly against the front surface of the blade (1) and move it slowly from the centre of the blade towards the outside, as rotating the blade by hand.

- Repeat the operation to the rear side of the blade.

- Dry the blade in the same way, using a dry cloth.

Cleaning the blade guard (Ref. Fig. 27)

CAUTION!
Disconnect the plug from the socket before cleaning the blade guard.

- Close the gauge plate.

- To carry out this operation it is necessary to have removed the blade cover, the deflector and the food carriage.

- Pass a damp cloth (A) across the gap between the blade (1) and the guard (2).

- Holding the cloth pressed lightly against the inner surface of the guard, pull it round by hand together with the blade.

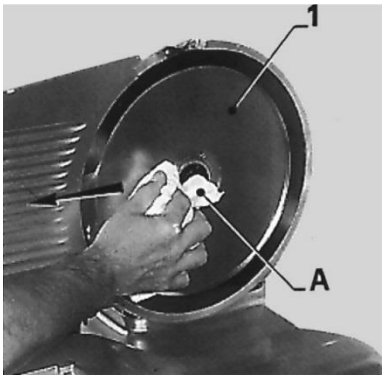


Fig. 26 – Cleaning the blade

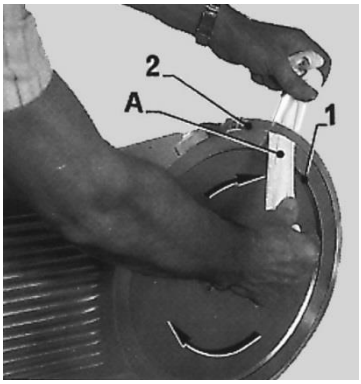


Fig. 27 – Cleaning the blade guard

Cleaning the disassembled parts

All the parts that have been disassembled as per para.6.2, with the exception of the sharpener, should be cleaned with neutral detersive/disinfectant.
After having been washed, they should be rinsed with plenty of cleaned water and dried.
To reassemble them use the same procedure as per para.6.2 in reverse mode.

NOTE
Particular attention should be paid when cleaning the food carriage "VK BV" and the last slice device "IK", since they are equipped with spikes to hold the foodstuff firmly in place. We recommend that gloves should be worn and that the cleaning should be done with a semi rigid brush with nylon bristles.

Dishwasher use for carriages cleaning is not suggested due to possible damages to the plastic finger guard protection.

Do not dip the "VK BV" plate in any liquid that can penetrate inside and damage the mechanism.

Sharpener cleaning must be carried out with a dry brush only. Grinding and finishing wheels too must be cleaned with brush and solvent only.

Observe the safety data, given for the cleaning compounds in use. Do not damage environment.

Main body cleaning

Remove coarse product scraps by hand or with a plastic scraper or knife.

- Deep clean with cloth, brush or spray, wetted with a suitable cleaning compound.

- Disinfect with cloth, sponge or spray, wetted with an approved compound.

- Rinse with cloth, sponge, spray and using clean water.

- Carefully dry with a cloth.

- Reassembly the parts in reverse order.

Section 7

NORMAL SERVICE

According to the use, but at least once a day, clean the machine as per Section 6.

Sharpen the blade as necessary.

Check the power cable integrity.

Sometimes remove dirty from the sliding bar of the food carriage and lubricate the sliding surfaces with Vaseline oil (see Fig.28).

Ask for the authorised TAS to replace the grinding wheel and the finished grinding wheel when worn.

Check on the diameter of the blade after sharpening, to program replacement with a new one once the blade diameter has been reduced by 10 mm (max. permissible gap between the blade guard and the cutting edge = 6 mm). Replacement of a worn blade must be carried out by the authorised TAS.

Keep lubricated with foodstuff oil the sliding pins of all the last slice devices and sliding plates.

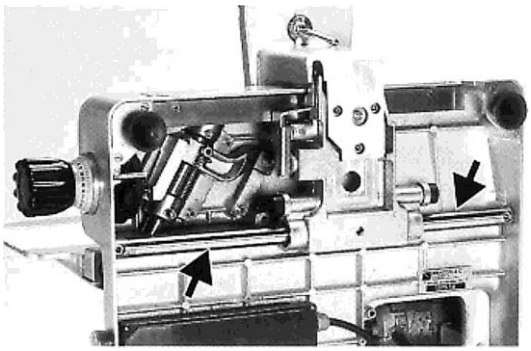


Fig. 28 – Lubrication points

Section 8

DISMANTLING AND DISPOSAL

INFORMATION FOR THE END USER

according to European Directives 2002/95/EEC, 2002/96/EEC and 2003/108/EEC, relevantto the use of hazardous substances in electrical and electronic equipment, as well as their disposal.

The label with the crossed litterbin, glued to the slicing machine, means that, at the end of its working life, the machine must be collected separately from other waste material. Therefore the owner has to convey the machine to a suitable collecting centre of diversified electric and electronic wastes, or has to return it to a dealer when buying a new slicing machine.

A suitable diversified collection where the no longer used slicing machine can be addressed to its recycling, treatment and to a compatible environmental disposal, helps to avoid possible negative consequences on environment and health and makes easier to recycle the materials which the machine is made from.

An illegal disposal of the slicing machine by the owner is indictable by the laws in force in his country.

Section 9

TROUBLESHOOTING

The most common failures that may be experienced during machine operation are listed hereafter, along with their causes and the actions to remove them. If a malfunction persists, contact the TAS authorized by MANCONI.

DEFECT	PROBABLE CAUSE	REMEDY
Motor does not start when the ON button is pressed	No power is applied to the machine. No power supply from the electrical mains. Defective electrical circuit.	Check that the machine is plugged in correctly. Check the electrical mains. Contact the MANCONI authorized TAS.
Motor does not stop when the OFF button is pressed.	Defective electrical circuit.	Disconnect the plug from the mains and contact the MANCONI authorized TAS.
When the ON button is pressed the motor stars, but the white operating light does not come on.	Defective operating light.	Contact the MANCONI authorized TAS for replacement of the indicator light.

Blade slows down or stops when cutting.	Cutting of not authorized products (frozen food or products with bones).). Blade not sharp enough. Machine set to operate on 400 V three phases, but supplied with 230V three phase.	Let the product thaw, or bone it. Sharpen the blade. Disconnect the plug and contact the MANCONI authorized TAS.
The motor starts, but the machine is abnormally noisy. The motor overheats and odours can be smelled.	Worn motor or drive.	Disconnect the plug from the mains and contact the MANCONI authorized TAS.
Too much resistance felt while cutting the product.	Blade not sharp enough.	Sharpen the blade.
Slices are not neatly cut.	Blade not sharp enough. Dented blade.	Sharpen the blade. Contact the MANCONI authorized TAS to replace the blade.
Blade cannot be sharped in appropriate way.	Dirty wheels. Worn wheels. Blade worn beyond the permissible limits (more than 10 mm under the diameter as new.)	Clean the wheels. Contact the MANCONI authorized TAS to replace the wheels. Contact the MANCONI authorized TAS to replace the blade.
Irregular sliding of the carriages.	Sliding rails not enough lubricated. Damaged self lubricating rollers, bearings and bushings.	Lubricate. Contact the MANCONI authorized TAS to replace the damaged parts.
It is difficult or impossible to remove the carriage, when at its stroke end, operator side, and with the gauge plate closed. Carriage can be removed in any other position of its stroke.	Wear of the linkage components.	Contact the MANCONI authorized TAS.
VK BV last slice device cannot be locked.	Wear of linkage components.	Contact the MANCONI authorized TAS.

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