

metos

AUTOMATIC SLICING MACHINE

**METOS
TGN 300 TN, TGI 300 K
TGI 350 LN**

MG4080260, 4080262, 4080264

User Manual



20.10.2015

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1. INFORMATION ON THE MACHINE

1.1. GENERAL PRECAUTIONS



- The slicing machine must only be used by trained personnel who must be fully aware of the safety standards contained in this manual.
- In the event of staff turnover, ensure that training is provided.
- Although safety devices are installed on the machine at hazardous spots, do not place hands near the blade or the moving parts.
- Before performing any cleaning or maintenance, unplug the machine from the mains.
- When performing maintenance or cleaning on the slicing machine (and when the protection devices are therefore removed), carefully evaluate the residual risks.
- During maintenance or cleaning, stay focused on the operations in progress.
- Do not use corrosive or flammable substances to clean the slicing machine. Use mild disinfectants specific for food equipment.
- For cleaning, follow the instructions given in Chapter 6 "Routine cleaning" carefully.
- Do not wash the slicing machine with jets of high pressure water or submerge it in water or other liquids.
- Regularly monitor the condition of the power cable. A cable that is worn or not intact in any way represents a serious electrical hazard.
- Do not pull the slicing machine cable or the slicing machine itself in any way in order to unplug it!
- Do not use the slicing machine when, after repeated sharpening, the external diameter of the blade has been reduced by 10 mm.
- If you believe or note that the slicing machine is malfunctioning, do not use it, do not attempt to repair it directly and contact the "Service Centre".
- Do not use the slicing machine for frozen products, meat and fish with bones and non-food products.
- Do not leave the slicing machine exposed to adverse weather conditions: sun, rain, spray, ice, humidity.
- If the slicing machine is not used, unplug it from the mains.
- If the machine remains unused for long periods, before using it again, have it checked by a "Service Centre".



Never cut the product near the end without the aid of the product pusher arm and do not assume positions where body parts could come into direct contact with the blade.

1.2. SAFETY DEVICES INSTALLED ON THE MACHINE

1.2.1. MECHANICAL SAFETY DEVICES

As regards safety devices of a mechanical nature, the slicing machine described in this manual complies with the Machinery Directive 2006/42/EC and the EN 1974 standard (Slicing machines, safety and hygiene requirements), which envisages the following (see 1.3.3):

- removable blade guard
- irremovable fixed blade guard ring around the blade to protect the area not used during cutting
- product pusher that cannot be completely overturned
- product pusher knob
- hand guard made of transparent plastic secured to the product holder tray
- carriage that can only be removed when the slice thickness control dial and the ribbed thickness gauge tray is set to "0" and when the carriage is positioned at the start of the run at the operator side. In these conditions, the mechanical lock intervenes and it is possible to remove the product holder tray.

N.B: In accordance with paragraph 1.7.2 "Warning of residual risks" of Annex 1 of the Machinery Directive 2006/42/EC, it should be noted that the blade guard ring, in the sharpening area, does not totally eliminate the risk of being cut. While reducing the extent of the risk, the ring is made in compliance with European Standard EN 1974.

1.2.2. ELECTRICAL SAFETY DEVICES

Safety devices to protect against electrical hazards have been added in accordance with:

- EN 60335-1 standards
- EN 60335-2-64 standards
- the Low Voltage Directive 2006/95/EC
- the Electromagnetic Compatibility Directive 2004/108/EC

A relay is inserted in the control circuit and, in the event of an accidental power cut, requires the slicing machine to be restarted (reset) intentionally.

1.3. DESCRIPTION OF THE MACHINE

1.3.1. GENERAL DESCRIPTION

The range of CE automatic professional slicing machines has been designed and created by our company, with the specific aim of ensuring:

- maximum safety during use, cleaning and maintenance;
- maximum hygiene, obtained through a meticulous selection of materials that come into contact with food, and the removal of corners in the part of the slicing machine that comes into contact with the product, in order to ensure easy and thorough cleaning as well as easy disassembly;
- maximum cutting precision thanks to the cam mechanism;
- maximum cutting capacity from 0 to 14 mm;
- sturdiness and stability of all components;
- quietest possible operation thanks to the belt drive;
- reduction of noise emissions below 70 dB;
- easy handling.

1.3.2. CONSTRUCTION CHARACTERISTICS

The professional slicing machines in the range listed above are made of an aluminium alloy which guarantees contact with food (hygiene) and ensures that it is not attacked by acids and salts as well as giving a high level of resistance to oxidation.

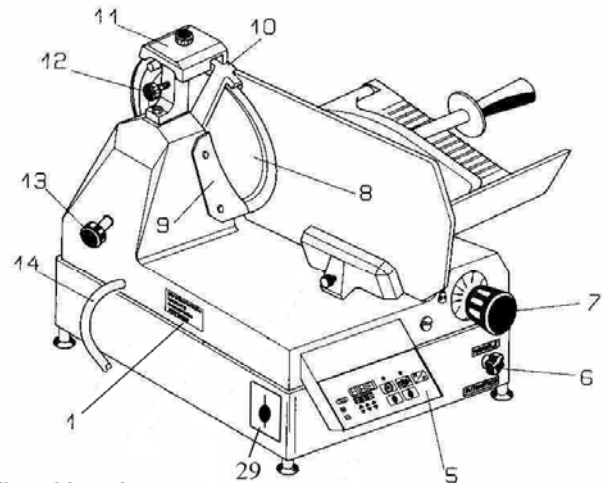
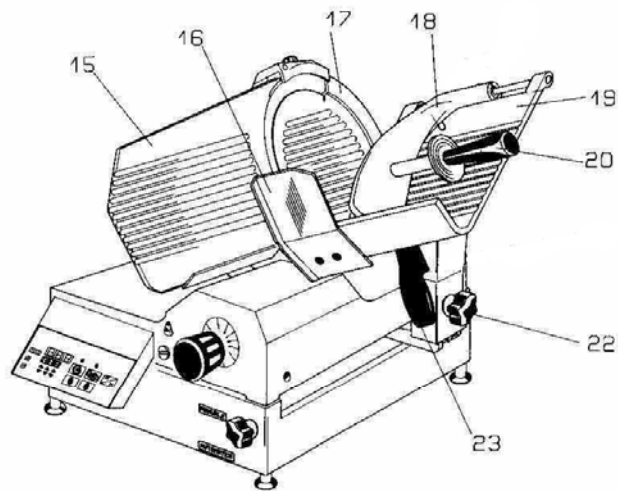
The blade, made of hardened steel, ensures precise, clean cutting of the product.

Most other components are made of:

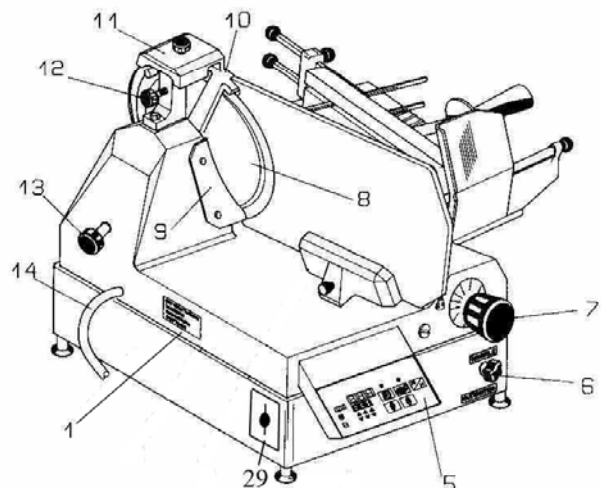
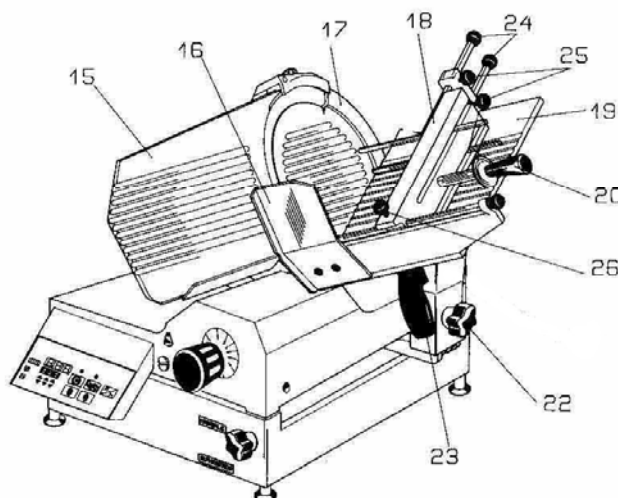
- ABS
- Lexan
- AISI 430 or 304 steel

1.3.3. COMPOSITION OF THE MACHINE

Normal tray



Tray with adjustable rods



Tray with special arm

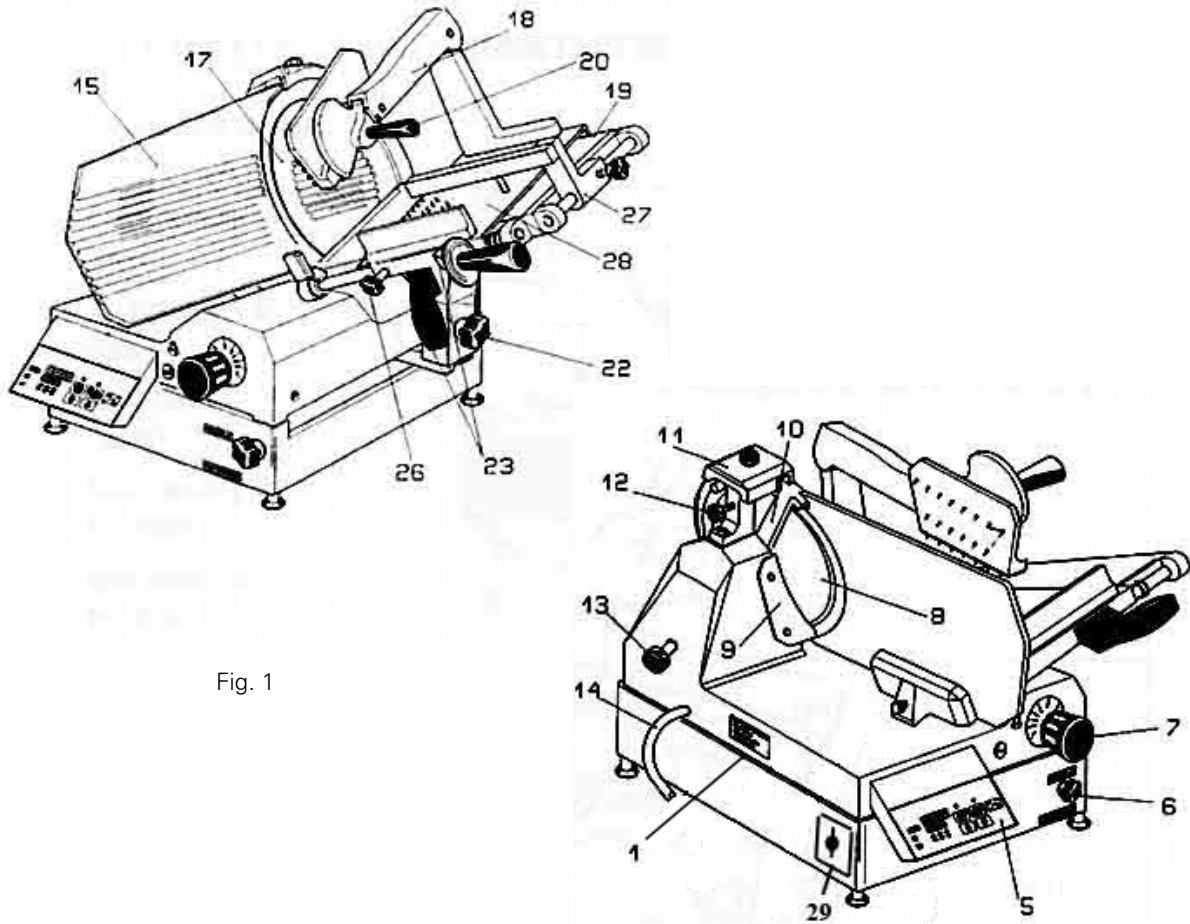


Fig. 1

- | | |
|--|---|
| 1. Data plate – serial number | 17. Blade guard |
| 5. Control panel | 18. Product pusher arm |
| 6. Manual/automatic selector | 19. Product holder tray |
| 7. Graduated dial | 20. Product pusher knob |
| 8. Blade | 22. Tray lock knob |
| 9. Removable slice deflector | 23. Carriage movement grip |
| 10. Irremovable fixed blade guard ring | 24. Control rods |
| 11. Blade sharpening device | 25. Rod lock knobs |
| 12. Sharpener lock knob | 26. Product pusher lock knob / Sliding tray lock knob |
| 13. Blade guard rod | 27. Adjustable edge |
| 14. Power cable | 28. Sliding tray |
| 15. Thickness gauge tray(ribbed) | 29. On/off switch |
| 16. Hand guard | |

2. TECHNICAL DATADIMENSIONS, WEIGHT, SPECIFICATIONS

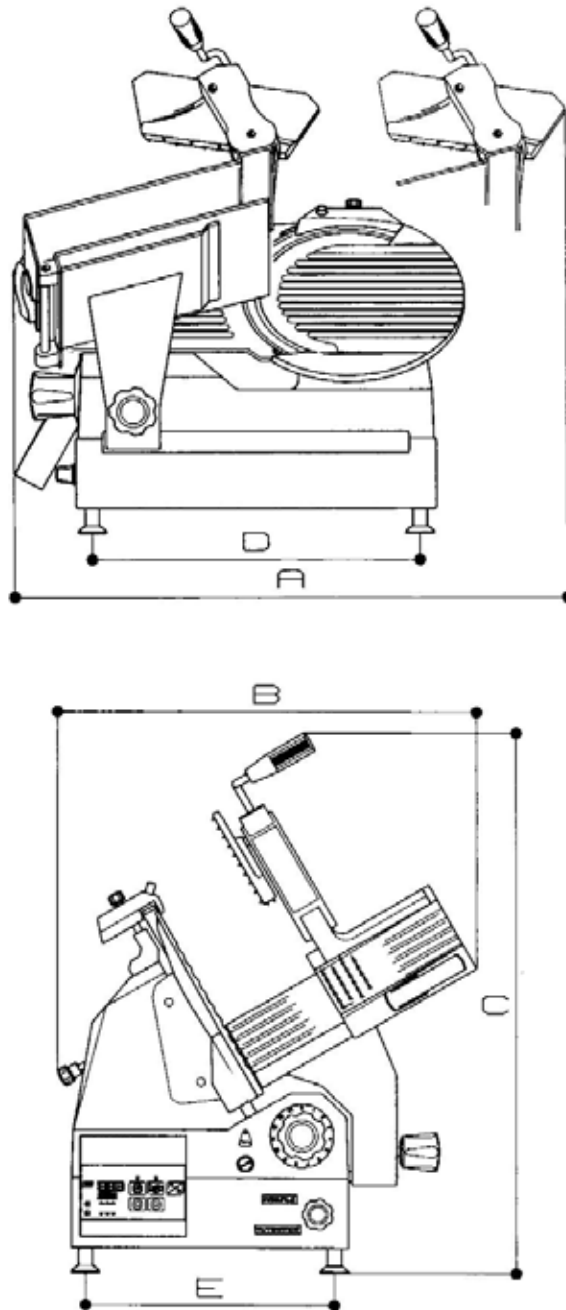


Fig. 2

OVERALL DIMENSIONS AND TECHNICAL SPECIFICATIONS (Fig. 2)

MACHINE MODEL		TN		LP	K		LN
		300	330	350	300	350	350
		TGN	TGN	TG	TGI	TGSPI	TGI
Length mm	A	705	705	850	690	690	850
Width mm	B	565	565	630	540	540	630
Hight mm	C	600	615	660	600	620	690
Distance between legs mm	D	456	456	555	480	480	558
	E	296	296	374	330	330	400
Carriage run	mm	315	315	370	310	310	370
Weight	kg	41	43	70	50	57	70
Blade rpm	rpm	275	275	230	270	270	230
Single fase motor	HP	0,25	0,25	0,50	0,35	0,38	0,55
Three face motor	HP	0,25	0,25	0,50	0,37	0,37	0,55
Cutting thickness	mm	0...14	0...14	0...14	0...14	0...14	0...14
Round cutting capacity	mm	225	235	240	215	240	240
Cutting capacity H x L	mm	190x260	195x260	200x280	190x250	205x250	200x280

CAUTION: The electrical specifications for which this machine has been designed are shown on a plate affixed to the back. Before connection, see 4.2 - electrical connection.

3. RECEIVING THE MACHINE

3.1. SHIPPING THE MACHINE

The slicing machine leaves the warehouses carefully packed. The packaging consists of:

- a) sturdy cardboard outer box;
- b) the machine;
- c) two cardboard inserts to keep the machine very stable;
- d) blade extraction jig (supplied on request);
- e) this manual;
- f) small bottle of oil;
- g) two shock guards

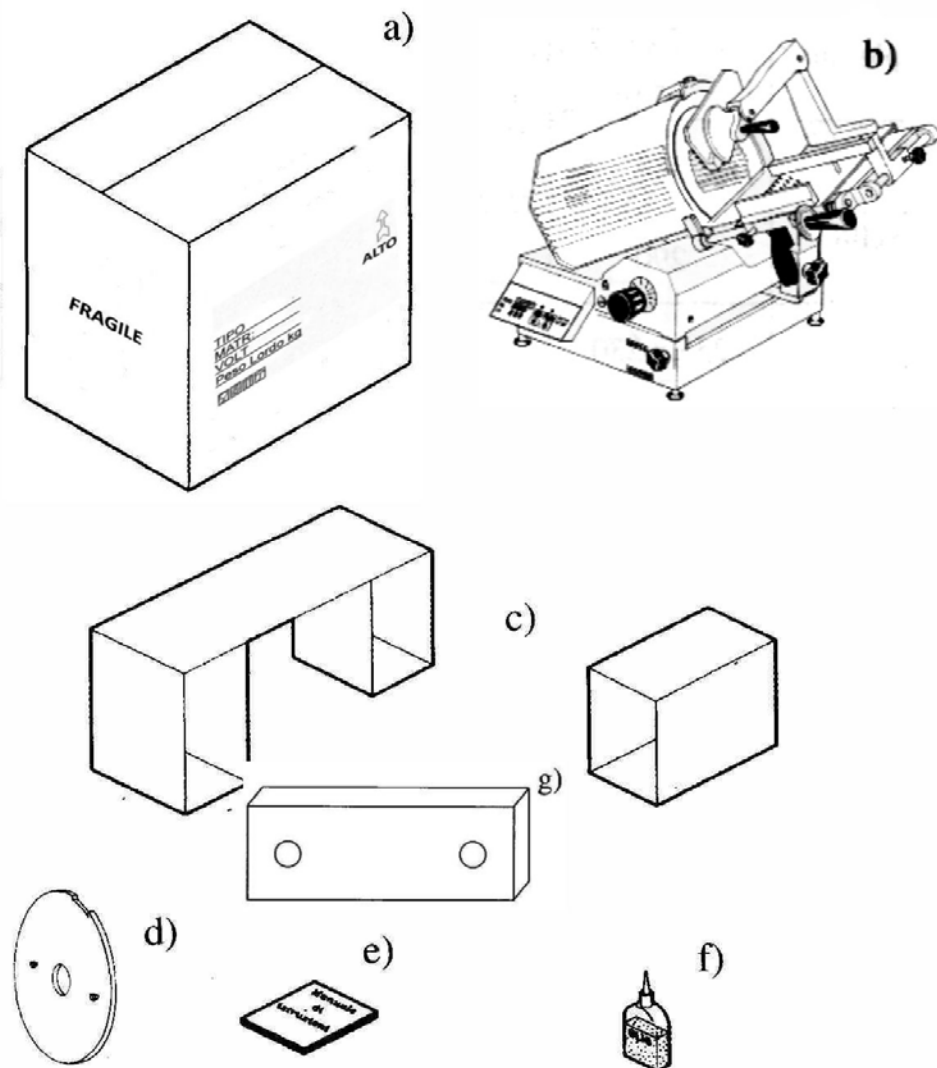


Fig. 3

In addition to the conventional symbols, the following are shown on the packaging:

- Machine model
- Machine serial number
- Volts
- Gross weight

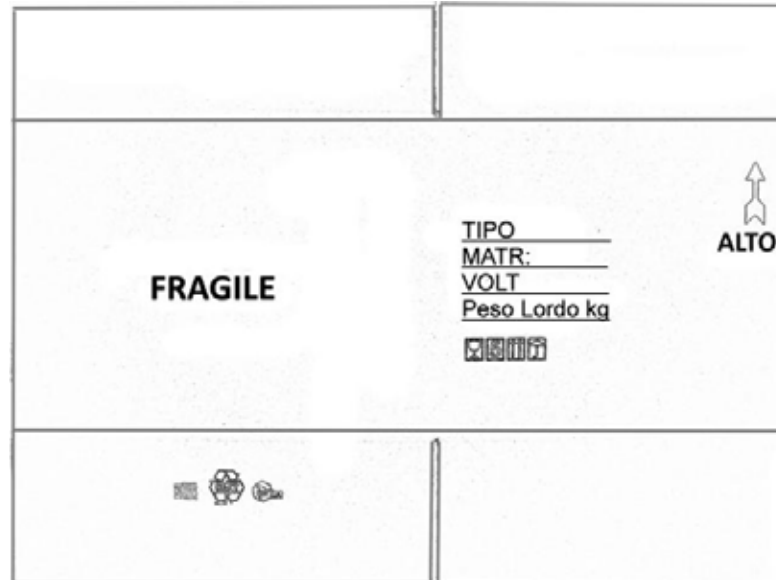


Fig. 4

3.2. CHECKING THE PACKAGING UPON RECEIPT

Upon receipt of the package, if it has no external damage, open it to check that all the material is inside (Fig. 3). If, on the other hand, upon delivery, the package shows signs of having been mishandled, knocked or dropped, it is necessary to point out the damage to the carrier, and send a detailed report concerning the damage sustained by the machine within 3 days of the delivery date indicated on the documents.

Do not overturn the packaging!! When handling the machine, ensure that it is held firmly in the 4 corners (keep it parallel to the floor).

3.3. DISPOSING OF THE PACKAGING

The packing materials (cardboard, any wooden pallets, protective nylon and shockproof guards) must be disposed of separately according to current regulations in the country of installation.

4. INSTALLATION

4.1. POSITIONING THE MACHINE

The surface on which the slicing machine must be installed must take into account the support dimensions shown in the technical tables (depending on the model), and therefore be sufficiently large, should be well levelled, dry, smooth, robust and stable and at a height of 80 cm from the ground.

4.2. ELECTRICAL CONNECTION

4.2.1. SLICING MACHINE WITH SINGLE PHASE MOTOR

The slicing machine is equipped with a power cable with a cross section of 3x1 mm², length of 1.5 m and a "SCHUKO" plug (or specific plug for the country of destination) to be connected to an outlet in line with EEC standards. Connect the 230 Volt 50 Hz slicing machine, interposing a 10A, I n = 0.03 A RCD/circuit breaker.

At this point, ensure that the earthing system is in perfect working order. Also check that the type of current indicated on the identification plate (Fig. 5) is consistent with the voltage (V) and frequency (Hz) of the power line.

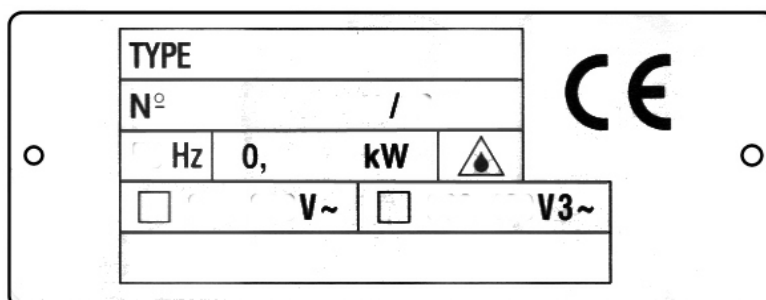


Fig. 5

4.2.2. SLICING MACHINE WITH THREE PHASE MOTOR

The slicing machine is equipped with a power cable with a cross section of 5 x 1 mm² and length of 1.5 m.

Connect the slicing machines to the 400 Volt 50 Hz three phase mains using a CEI plug (red), interposing a 10A, I n = 0.03 A RCD/circuit breaker. At this point, ensure that the earthing system is in perfect working order. Also check that the type of current indicated on the identification plate (Fig. 5) is consistent with the voltage (V) and frequency (Hz) of the power line. Before connecting the machine permanently to the three phase supply line, check the direction of rotation of the blade by briefly pressing the start blade button then pressing the stop blade button (Fig. 8).

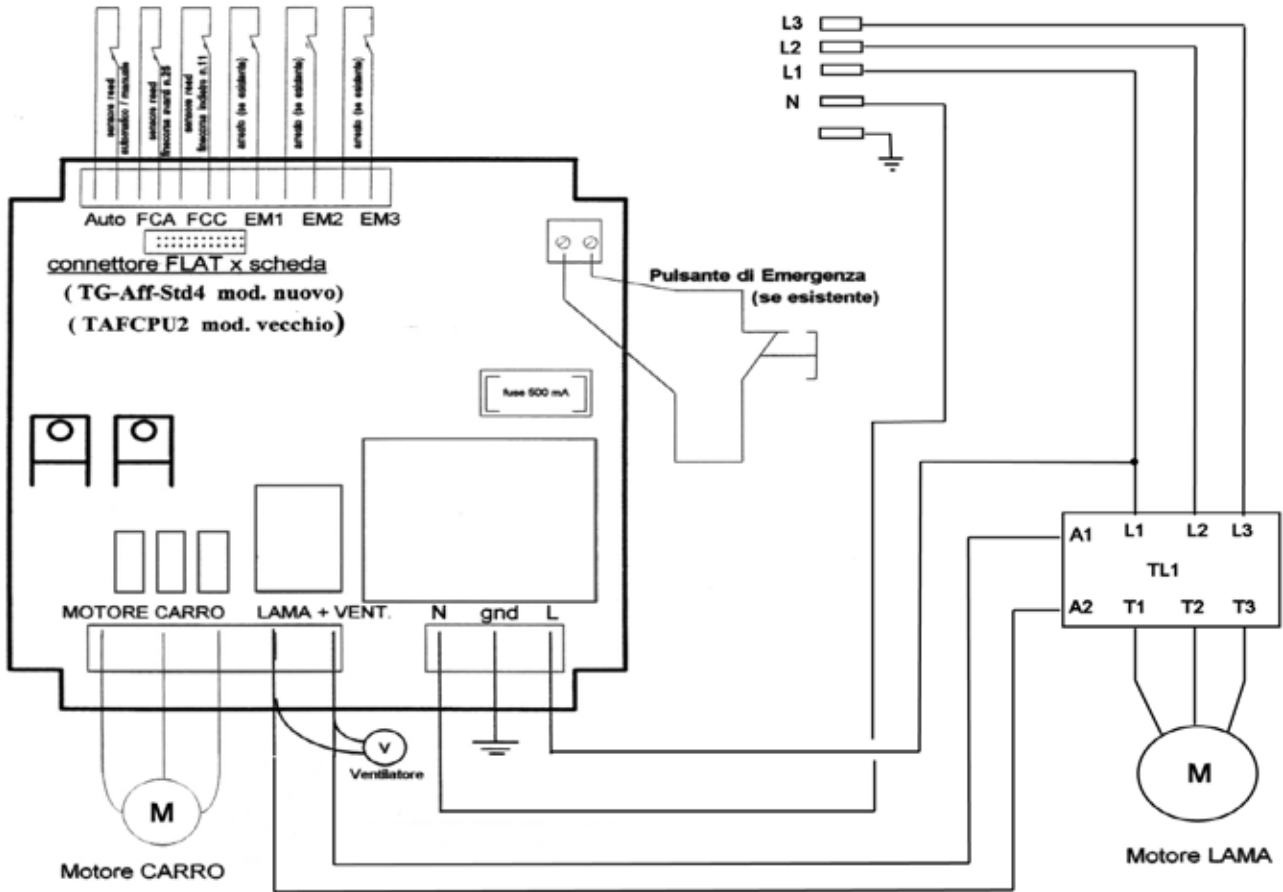
The direction of rotation of the blade must be anti-clockwise looking at the slicing machine from the blade guard side. If the direction of rotation is incorrect, reverse two wires of the three phases of power in the plug (N.B. do not move the BLUE wire = neutral). It is advisable have this operation carried out by trained personnel.

The three-phase motors on professional CE slicing machines can operate with both 230V three-phase voltage and with 400 V voltage.

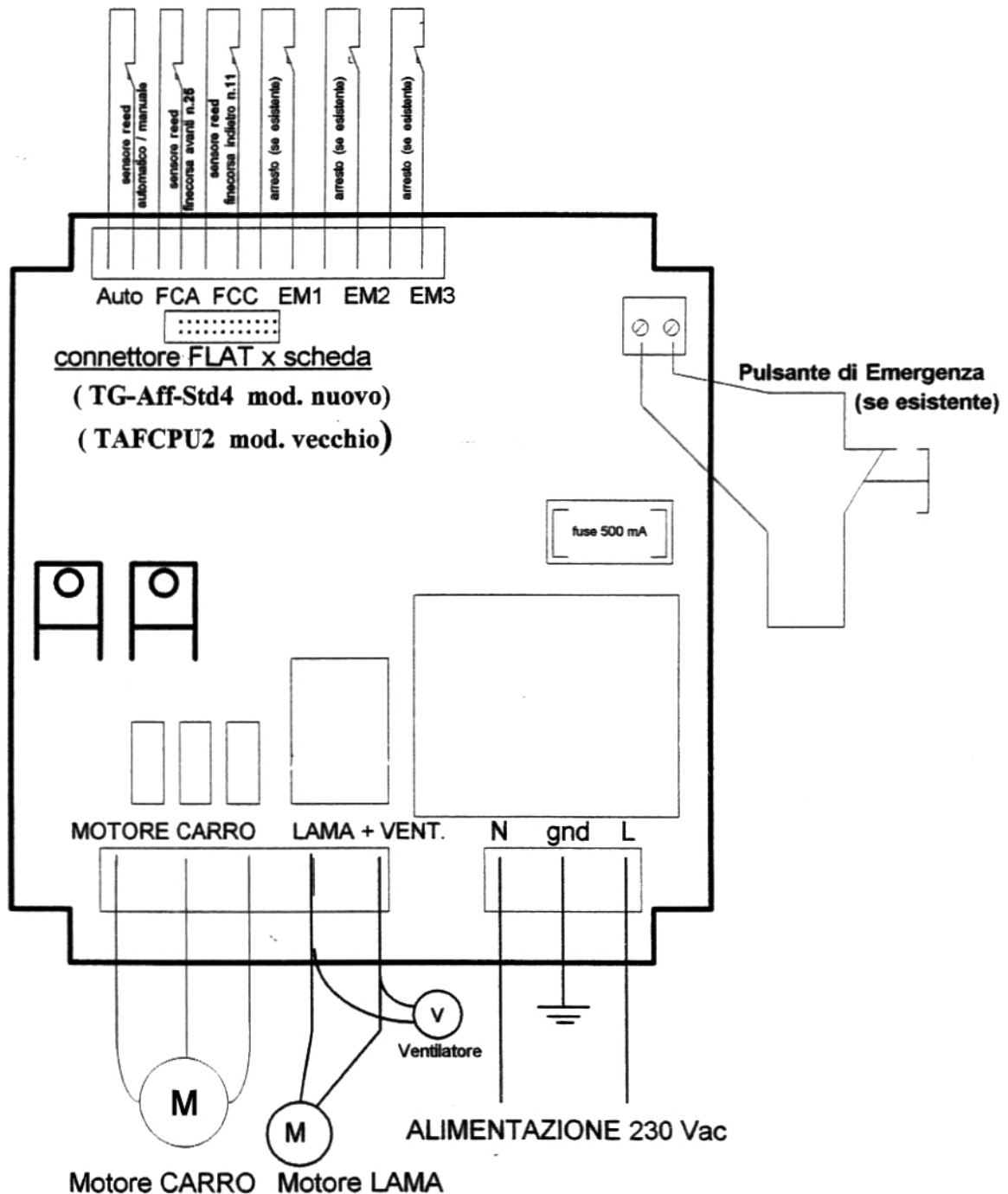
Unless otherwise specified, connections are made for 400 V power. In order to adapt to 230 V three phase power, request the intervention of the "SERVICE CENTRE".

4.3. WIRING DIAGRAMS

4.3.1. WIRING DIAGRAM OF THE THREE PHASE SYSTEM 400V



4.3.2. WIRING DIAGRAM OF THE SINGLE PHASE SYSTEM 230V



4.4. GENERAL OPERATION CONTROL

Before testing, make sure that the tray is fully locked, then try operation, proceeding as follows:

1. turn the ON/OFF switch to "ON" (Fig. 1)
2. press the start blade button (Fig. 8) and check that the blade is moving. Press the stop blade button and check that the blade comes to a halt;

5. USING THE MACHINE

5.1. CONTROLS

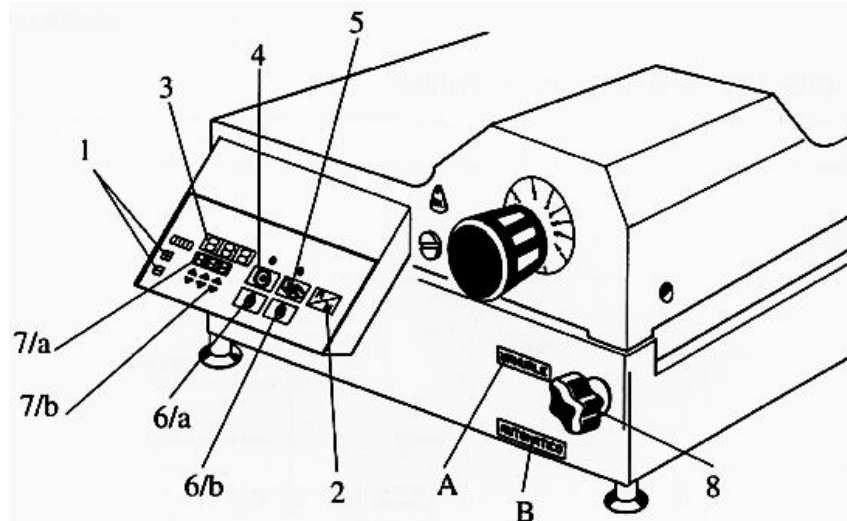


Fig. 8

- | | | | |
|-----|------------------------------------|-----|------------------------|
| 1 | Carriage run selector | 6/b | Stop carriage |
| 2 | Manual/auto slice counter selector | 7/a | Slice setting display |
| 3 | Slice counter display | 7/b | Slice no. setting keys |
| 4 | Start blade | 8 | Selector: A manual |
| 5 | Start carriage | | B automatic |
| 6/a | Stop blade | | |

5.2. OPERATION

5.2.1. MANUAL OPERATION

1. Release the carriage by turning the selector (8) to the manual position (A).
2. Press the start blade button (4) and check that the carriage slides manually. At the end of the machine operation, press the stop blade button (6/a) (Fig. 8).

5.2.2. COMPLETE AUTOMATIC OPERATION

First of all, with the machine off, turn the carriage lock selector (8) to the automatic position (B).

1. Press the automatic button (A) on the slice counter selector (2).
2. The display (7/a) will come one, which will make it possible to use the keys (7/b - from right: units, tens, hundreds) to set the number of slices that the machine has to slice.
3. Press the start blade (4) and start carriage (5) buttons.
4. During automatic slicing machine operation, the display (3) will show the number of slices cut in real time and the carriage will stop as soon as the set quantity has been reached.
5. At this point, press the stop button blade (6/a).
6. In order to vary the length of the carriage run, use the +/- keys, thereby optimising cutting times.

5.2.3. SEMIAUTOMATIC OPERATION

First of all, with the machine off, turn the carriage lock selector (8) to the automatic position (B).

1. Press the manual key (M) on the slice counter selector (2)
2. Press the start blade (4) and start carriage (5) buttons. At this point, the slicing machine will continue to slice until the stop carriage key (6 / b) is pressed, stopping the run completely.
3. Press the stop blade button (6/a) to stop slicing machine operation completely.
4. In order to vary the length of the carriage run, use the +/- keys, thereby optimising cutting times.

5.3. LOADING AND CUTTING THE PRODUCT NORMAL TRAY

N.B. The product to cut must only be loaded onto the tray when the graduated dial is set to "0" and when the motor is off

1. Raise the product pusher (18) to the rest position.
2. Load the product onto the tray so that it rests on the ribbed thickness gauge tray (15.)
3. Block the product from above using the special arm fitted with teeth (18).
4. Use the graduated dial to adjust the cutting thickness as desired.
5. Operate the slicing machine referring to the different types of cut described in chapter "5.2 - Operation".
6. The product will easily fit in the blade and the slice, guided by the slice deflector, will fall onto the collection tray.
7. Do not operate the slicing machine if empty.
8. Sharpen the blade as soon as the product which has been cut has a disjointed or rough surface when the cutting stress increases.
9. At the end of cutting, set the graduated dial to "0" and stop the machine using the stop blade button (6/a).

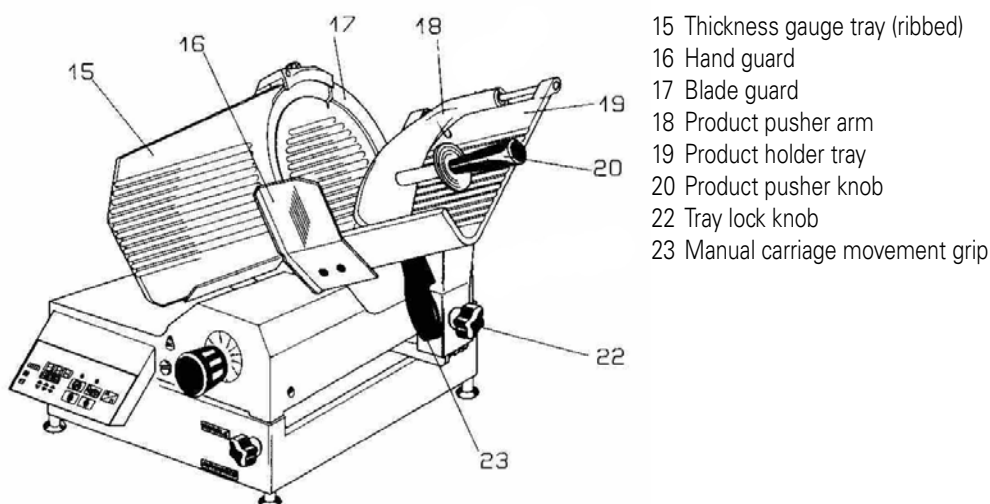


Fig. 9

5.3.1. TRAY WITH CONTROL RODS

N.B.: The product to cut is only loaded onto the tray when the graduated dial is set to "0" and with the motor off (Fig. 10).

1. Move the product pusher (18) as far backwards as possible and lock it with the product pusher lock knob (26).
2. Move the control rods (24) towards the outer edge of the tray, releasing the lock knobs (25).
3. Load the product onto the tray so that it rests on the ribbed thickness gauge tray (15).
4. Unlock the product pusher lock knob (26), thereby releasing the product pusher (18) which, due to gravity, will push the product to be cut towards the ribbed thickness gauge tray (15).
5. Loosen the rod lock knobs (25) and push them towards the inside of the tray in order to hold the product against the tray edge (19).
6. Then use lock the rod lock knobs (25) to lock the control rods (24). Use the graduated dial to adjust the thickness of cut desired.
7. Operate the slicing machine referring to the different types of cut described in chapter "5.2 - Operation".
8. Do not operate the slicing machine if empty.
9. Sharpen the blade as soon as the product which has been cut has a disjointed or rough surface when the cutting stress increases.
10. At the end of cutting, set the graduated dial to "0" and stop the machine using the stop blade button (6/a).

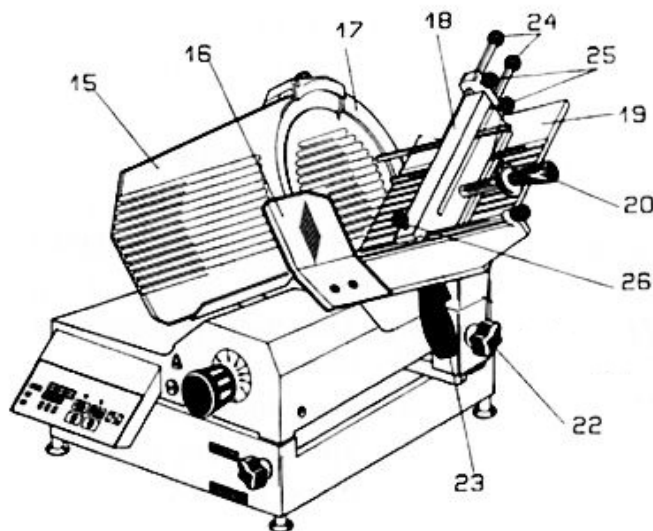


Fig. 10

- 15 Thickness gauge tray (ribbed)
- 16 Hand guard
- 17 Blade guard
- 18 Product pusher
- 19 Product holder tray
- 20 Product pusher knob
- 22 Tray lock knob
- 23 Manual carriage movement grip
- 24 Control rods
- 25 Rod lock knobs
- 26 Product pusher lock knob

5.3.2. TRAY WITH SPECIAL ARM

N.B.: The product to cut is only loaded onto the tray when the graduated dial is set to "0" and with the motor off (Fig. 11).

1. Move the sliding tray (28) back as far away as possible from the thickness gauge tray (15).
2. At this point, using the sliding lock knob (26), it is possible to secure the position of the tray.
3. Place the product on the sliding tray (28) after first raising the product pusher arm (18).
4. Using the grip (20), lower the product pusher arm (18) which will secure the product to the tray (28) with the steel teeth fixed on the bracket. Release the sliding lock knob (26)
5. The weight of the product will push the sliding tray (28) towards the thickness gauge tray (15).
6. Use the dial to adjust the cutting thickness as desired.
7. Operate the slicing machine referring to the different types of cut described in chapter "5.2 - Operation".
8. Do not operate the slicing machine if empty.
9. Sharpen the blade as soon as the product which has been cut has a disjointed or rough surface when the cutting stress increases.
10. At the end of cutting, set the graduated dial to "0" and stop the machine using the stop blade button (6/a).

- 15 Thickness gauge tray (ribbed)
- 17 Blade guard
- 18 Product pusher arm
- 19 Product holder tray
- 20 Product pusher knob
- 22 Tray lock knob
- 23 Manual carriage movement grip
- 26 Sliding lock knob
- 27 Adjustable edge
- 28 Slidi

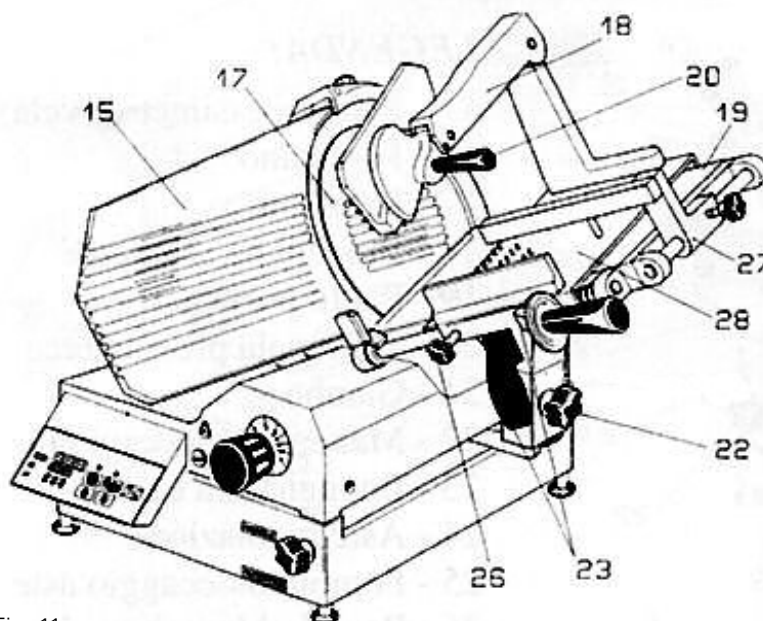


Fig. 11

5.4. SHARPENING THE BLADE

Sharpen the blade regularly as soon as a decrease in cutting is felt. Proceed as follows:

1. ensure the machine is turned off by pressing the stop blade button;
2. (Fig. 12), loosen the knob (1), raise (a) the sharpening device (2) and rotate by 180° (b). Then let it reach the end of the run (c) so that the blade is between the two wheels. Lock the knob
3. start the machine, pressing the start blade button;
4. (Fig. 13) press the button (3), allow the blade to turn in contact with the wheel for about 30/40 seconds so that a slight burr forms on the edge of the blade;
5. (Fig. 13) press both buttons (3 and 4) at the same time for 3/4 seconds, then release them both at the same time;
6. (Fig. 14) once sharpening has been completed, switch the machine off and put the sharpening device back in its original position, following the procedure in reverse order.
7. after sharpening, it is advisable to clean the wheels (see paragraph 6.2.3);

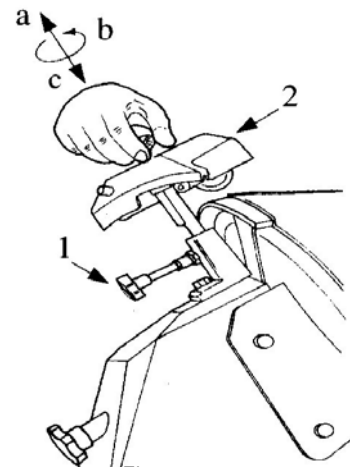


Fig. 12

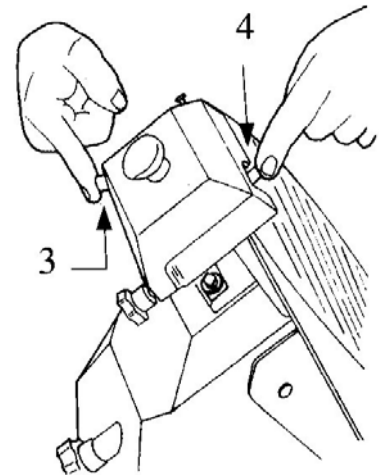


Fig. 13

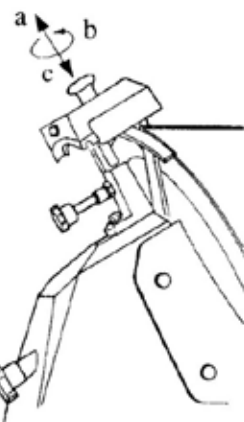


Fig. 14

N.B.: Do not perform deburring for more than 3/4 seconds to prevent the edge of the blade from being twisted and becoming damaged.



see Mechanical Safety Devices paragraph 1.2.1

6. ROUTINE CLEANING

Before starting the chapter, it is important to make a clarification: the CE automatic gravity range of professional slicing machines complies with regulatory measures for electrical and mechanical protection devices both during operation and during cleaning and maintenance. There do, however, exist RESIDUAL RISKS (Machinery Directive 2006/42/EC) which cannot be eliminated completely, and which are mentioned in this manual marked by the word CAUTION!. These concern the danger of cutting resulting from handling the blade during cleaning and maintenance.

6.1. GENERAL INFORMATION

- The machine must be cleaned at least once a day or, if necessary, more frequently.
- All parts of the slicing machine that come into direct or indirect contact with the food to be cut must be thoroughly cleaned.
- The slicing machine must be cleaned with pressure washers, high pressure water jets, and tools, brushes or anything else that could damage the surface of the machine must not be used.



Before performing any cleaning, it is necessary to:

1. disconnect the plug from the mains to completely isolate the machine from the rest of the system;
2. set the graduated dial that adjusts the ribbing to "0";
3. remove the carriage.

6.2. HOW TO CLEAN THE SLICING MACHINE

CAUTION!: use only mild detergent (pH 7) with water for cleaning.

6.2.1. CLEANING THE PRODUCT HOLDER TRAY

The unit (tray + arm + shank) is easy to remove:

1. set the graduated dial (1) to "0";
2. unscrew the knob (3);
3. attach the tray by sliding the unit until the end of the run in the direction of the arrow (A);
4. raise the unit upwards following the direction of the arrow (B);
5. by removing the unit in this way, it is possible to clean it thoroughly.

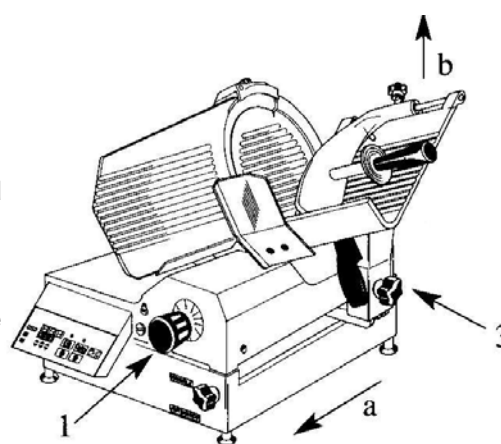
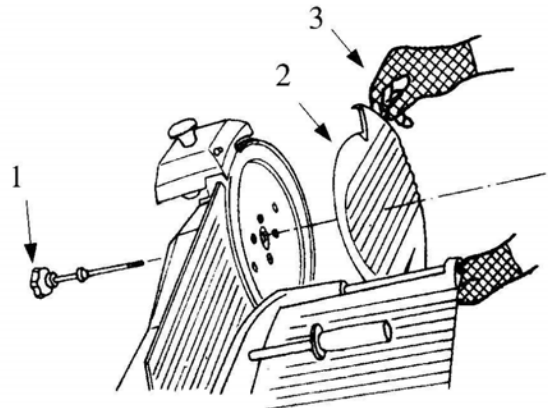


Fig. 15

6.2.2. CLEANING THE BLADE, THE BLADE GUARD AND THE RING

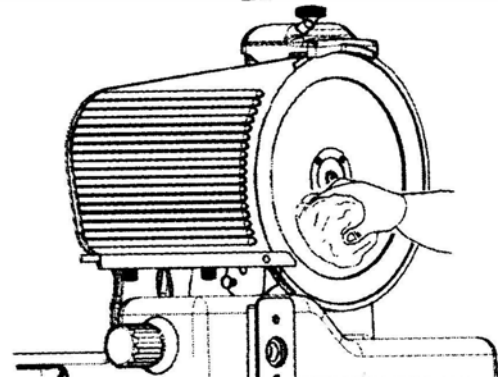
Loosen the blade guard rod knob (1) so as to allow extraction of the blade guard (2)

Fig. 16



Pass a damp cloth in the space between the blade and the blade guard ring. Rotate it for one turn together with the blade

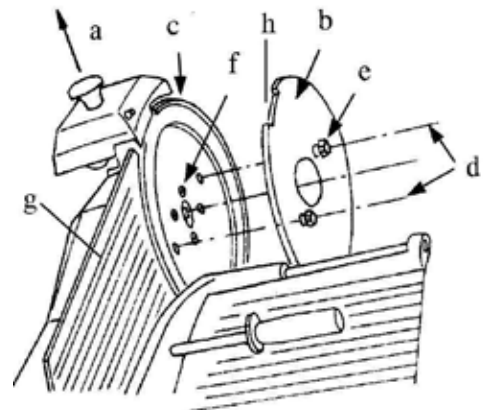
Fig. 17



CAUTION!: This operation must be performed with the utmost attention and concentration, as there is a risk of being cut. To this end, it is advisable to use appropriate protective gloves.

In order to clean the surface opposite the blade and the ring, it is necessary to remove the slicing machine blade. Caution! This procedure is only recommended if in possession of the plexi-glass blade extractor. The procedure for extracting the blade is as follows (see Fig. 18):

Fig. 18



1. Remove the product holder tray (see paragraph 6.2.1)
2. remove the blade guard (Fig. 16)
3. remove the sharpening device (a) and, using the graduated dial, set the ribbed thickness gauge tray (g) to "0";
4. rest the extractor (b) on the blade, so that the discharge (h) coincides with the position of the ring (c);
5. tighten the two dials (e) without overtightening them;
6. unscrew the screws (f) securing the blade, using protective gloves and remove the blade securely by gripping the two knobs;
7. after cleaning, replace the blade by performing the steps in reverse

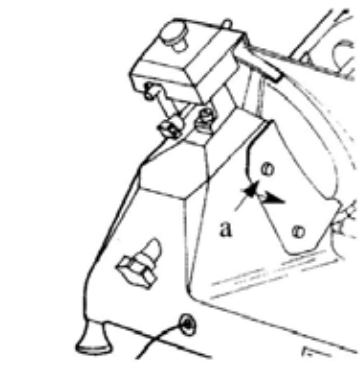
6.2.3. CLEANING THE SHARPENER

The sharpener body must be cleaned using a cloth, while the wheels must be cleaned using a dry toothbrush.

6.2.4. CLEANING THE SLICE DEFLECTOR

To remove the slice deflector, simply unscrew the two screws (a) that keep it locked in place. Now clean the slice deflector with water and mild detergent.

Fig. 19



7. MAINTENANCE

7.1. GENERAL INFORMATION

Before performing any maintenance, it is necessary to:

- a. disconnect the plug from the mains to completely isolate the machine from the rest of the system.
- b. Set the graduated knob that adjusts the ribbing to "0"

7.2. MAINTENANCE BELT

The belt does not need any adjustment. It must usually be replaced after 3/4 years. For replacement, call the "SERVICE CENTRE".

7.2.1. FEET

Over time, the feet may deteriorate and lose their elasticity, decreasing the stability of the machine. It then becomes necessary to replace them.

7.2.2. POWER CABLE

Check the condition of the cable regularly and call the "SERVICE CENTRE" if it becomes necessary to replace it.

7.2.3. BLADE

Check that the diameter of the blade, after considerable sharpening, is not reduced by more than 10 mm compared to the original diameter. To replace it, call the "SERVICE CENTRE".

7.2.4. WHEELS

Check that the wheels continue to have their abrasive capacity during sharpening. If this is not the case, they must be replaced to avoid damage to the blade, therefore it is necessary to call the "SERVICE CENTRE".

7.2.5. WHEELS

Check that the wheels continue to have their abrasive capacity during sharpening. If this is not the case, they must be replaced to avoid damage to the blade, therefore it is necessary to call the "SERVICE CENTRE"

7.2.6. LUBRICATING THE SLIDING GUIDES

The sliding guides on the carriage must be lubricated regularly using the oil supplied. To do this, put a few drops of oil into the hole located next to the graduated dial and identified by the OIL plate.

Occasionally, lift the machine up (Fig. 20) and lubricate the points indicated by arrows 1 and 2.

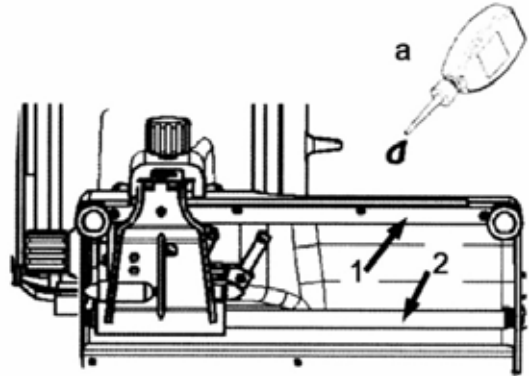


Fig. 20

8. Laitteen hävittäminen



INFORMATION FOR USERS

In accordance with Article 13 of Italian Legislative Decree of 25 July 2005 no. 151 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC, regarding reducing the use of hazardous substances in electrical and electronic equipment, in addition to waste disposal".

The crossed-out rubbish bin symbol shown on the slicing machine indicates that, at the end of its useful life, the product must be collected separately from other waste.

The user must, therefore, take the slicing machine which has reached the end of its life cycle to a suitable collection centre for electronic and electrotechnical waste or return it to the dealer when purchasing a new, equivalent slicing machine on a one-for-one basis.

Appropriate separate waste collection for subsequent sending of the disused slicing machine for recycling, treatment and compatible environmental disposal contributes to preventing possible negative effects on the environment and favours recycling of the materials of which the slicing machine is composed.

The abusive disposal of the product by the user leads to the application of the penalties envisaged by current regulations regarding the matter.

9. Vianetsintä

The most common problems that could occur while using the slicing machine are listed below, along with the most probable causes and solutions for dealing with them. If the problem continues, contact the authorised service provider.

Control panel - display 3 (Fig. 8) - the following message appears:

ERR 1: Emergency microswitch contact open.

ERR 2: Error reading the carriage forward magnetic microswitch.

ERR 3: Error reading the carriage back magnetic microswitch.

For the errors described above, contact your authorised service provider.

PROBLEM	PROBABLE CAUSE	SOLUTION
The motor does not start when the start blade button is pressed.	No power to the machine.	Check that the machine plug is inserted correctly.
	No power to the mains.	Check that power reaches the electrical system outlet.
	Faulty electrical circuit.	Contact the authorised service provider.
Under stress, the blade slows down or stops.	Cutting of products which are not allowed (frozen products or products with bones).	Thaw the product or take the bone out of the product to be cut
	Machine set for 400 V. three phase voltage but connected to 230 V three phase power.	Unplug the machine from the mains and contact the authorised service provider.
The motor starts up but the machine is very noisy or the motor overheats or there is a bad smell.	Transmission or motor problems.	Unplug the machine from the mains and contact the authorised service provider
Excessive resistance to product cutting.	Blade not sharp enough.	Sharpen the blade.
Disjointed slices.	Blade not sharp enough.	Sharpen the blade.
	Damaged blade.	Contact the authorised service provider to replace the blade.
Blade not sufficiently sharpened.	Dirty wheels	Clean the wheels.
	Worn wheels.	Contact the authorised service provider to replace the wheels.
	Blade worn more than permitted (-10 mm from the original diameter).	Contact the authorised service provider to replace the blade.
Irregular sliding of the product holder tray or the additional sliding tray.	Insufficient lubrication on the sliding guides.	Lubricate.
	Damaged self-lubricating rollers, bearings and bushings.	Contact the authorised service provider to replace them.
Difficult to detach the product holder tray at the end of the run from the operator side with the thickness gauge control dial in the zero position, or to detach it outside this position.	Mechanical safety interlock system component worn.	Contact the authorised service provider.
The cold meat pusher arm does not lock.	Kinematic motion elements worn.	Contact the authorised service provider.

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