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! for extraordinary maintenance, repairs, documentation, other, the Manual continues online by entering **ASSISTANCE** with **► Exploded drawings** **► Spare parts list** **► Electrical diagrams** **► CE declaration**, **other services**

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USF AND MAINTENANCE MANUAL • Ed. 10.24

5 Sec. 9 SHARPENING

BEWARE OF RESIDUAL RISKS. DO NOT GET DISTRACTED! CUTTING HAZARD

■ PROCEDURE ► Preliminary operation and sharpening

1 make sure that machine is switched off by pressing the OFF button,
2 loosen the knob (1), lift (a) the sharpening device (2) and rotate it by 180° (b). Then let it go until it stops (c) so that the blade is between the two grinding wheels. Lock the knob and start the machine by pressing the ON button; **lightly** press the button (3) and let the blade rotate in contact with the grinding wheel for about 7/15 seconds so that a light burr forms on the edge of the blade;

► Deburring and finishing operation
3 lightly press the buttons (3 and 4) for 2/3 seconds at the same time and then release them at the same time; N.B. : **Do not prolong the deburring operation beyond 2/3 seconds to avoid the damaging twisting of the blade edge.**
► After sharpening, it is good practice to clean the grinding wheels by rubbing them with a brush soaked in alcohol.

► Check that the grinding wheels continue to have their abrasive capacity during sharpening. Otherwise, they must be replaced to avoid damaging the blade. **IT IS ADVISABLE TO CONTACT A SERVICE CENTER.**

► Restore the sharpening unit to the rest position

4 Once the sharpening operation is complete, turn off the machine and put the sharpening device back in its original position, carrying out the procedure in reverse.
Do not use the slicer when, following repeated sharpening, the blade has suffered a reduction in external diameter of 5 mm.

LUBRICATION PROCEDURE LUBRICATION OF SLIDING

GUIDES Occasionally, when necessary, the sliding guide of the carriage should be lubricated; lift the machine as in the figure and lubricate the metal bar A

DRIVE BELT The belt does not require any adjustment. If necessary it will need to be replaced, so CONTACT A SERVICE CENTER

► In case of necessary of Support, it is advisable to rely only on qualified technical personnel!

► Each machine is subject to possible revisions or updates; for this reason, some models may include parts other than those shown in this manual. This will not invalidate in any way, the information and data present in the manual.

2 GENERAL WARNINGS regarding Safety

The installation must be carried out by a Professional Technician in the sector.

An incorrect installation can cause damage to people, animals or property, for which in no case and in no way, the Manufacturer can be held responsible in any form.

INTRODUCTION
This manual is intended to provide customers with information on the slicer and its specifications, as well as the necessary instructions for its use and maintenance, in order to guarantee the best possible use of the machine and preserve its efficiency in the long term. This manual is intended for qualified and competent people, who will be informed about the use of the slicer and its periodic maintenance. According to the Regulations Provided for the Sector, although the Slicers are equipped with devices to prevent electrical and mechanical risks, both during operation and during cleaning and maintenance works, there are residual risks that cannot yet be completely eliminated. Provide the operator with the necessary tools to protect the person such as safety gloves in metal mesh, gowns with elastic cuffs, caps to hold the hair, safety shoes and that has carefully read the contents of this manual.

HANDS MUST NEVER COME CLOSE TO THE BLADE OR OTHER MOVING PARTS. ATTENTION! DO NOT GET DISTRACTED!
DO NOT use the machine unless you are in perfect psycho-physical condition and DO NOT allow anyone to get close during use, cleaning, lubrication and sharpening of the blade:
■ ALWAYS use protective gloves resistant to cuts and tears
Only slice permitted products. DO NOT attempt any cutting test

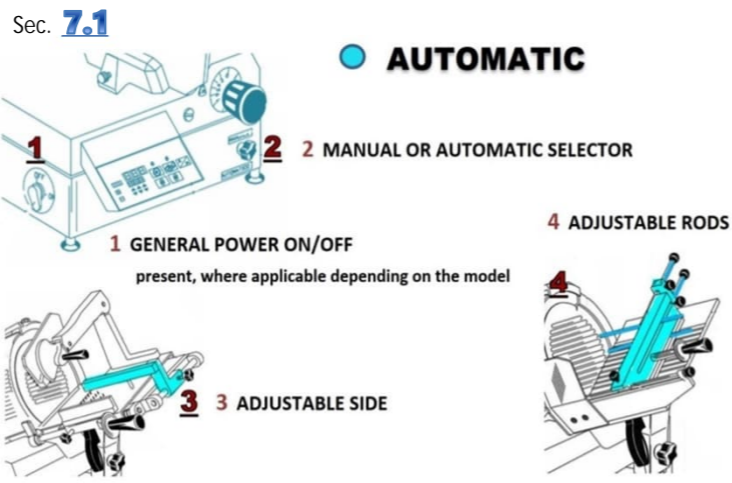
PACKAGING AND PRODUCT DISPOSAL
WARNING! Comply with the specific regulations in force in the Country where you receive the Product or where it is located; the disposal of each part must be carried out in compliance with them. WEEE Waste of Electric and Electronic Equipment Directive 2002/95/EC and 2003/108/EC

MANUFACTURER'S RESPONSIBILITY
The Manufacturer declines any and all direct and indirect liability deriving from:
• Use by an unqualified person/personnel, not adequately trained and who has/have not carefully read the contents of this manual; • Failure to comply with the instructions contained in this manual; • Use not compliant with specific regulations in force in the Country of installation • Unauthorized modifications and/or repairs • Exceptional events.

3. to avoid accidents, the cutting person must face the machine and assume a correct position; the body must be perpendicular to the work surface (PC);

place your right hand on the food pressing knob 2 and then your left hand with the slice holder A next to the deflector; **WARNING! Pay maximum attention: no part of your body must come into contact with the blade;**

4. press the "ON" button "ON" 6.5. with your right hand, hold the food pressing knob 2 and push the food plate towards the blade, applying light pressure (if necessary) 6. do not operate, leave or forget the slicer running/switched on empty without food, in addition to the impending danger the motor could overheat and break down; 7. **once the food has been cut, always set the graduated knob 5 to the "0" position and turn off the machine;** ■ sharpen the blade as soon as the slices have a rough or frayed surface and cutting becomes difficult.



3 CONFORMITY DIRECTIVES

To find out the relevant EC Regulations, Declarations/Certifications relating to the machine, please see the Web page Assistance www.idea-italia.com/en/assistenza.html or contact the IDEA company.

NON-SLICABLE/NON-USABLE PRODUCTS:
→ 1 Frozen, deep-frozen food products
→ 2 Food products with bones (meat and fish)
→ 3 WARNING! Do not load goods with excessive weight.
→ 4 Any other product not intended for food use
→ 5 If you are unsure, do not risk! Ask the competent person

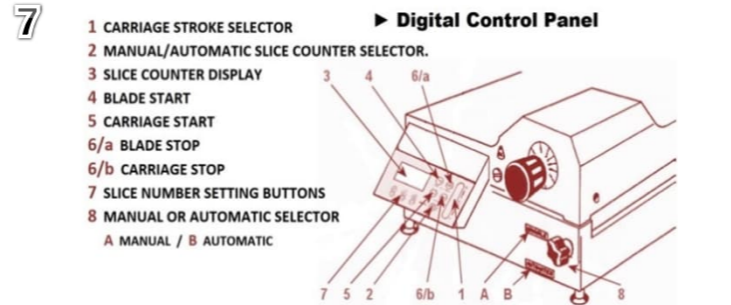
5 PRECAUTIONS

The use of any electrical appliance requires the observance of some fundamental rules:
1 Do not touch the unit with wet or damp hands 2 Do not use the unit barefoot 3 Do not pull the power cord or the unit to unplug it from the socket 4 Do not move the unit when it is in operation 5 The machine in its use must be protected from rain, bad weather, water; humidity not exceeding 80/90%; for conservation/storage, protect the product inside a plastic bag to avoid damage to the components, possible rust etc. 6 Never immerse the unit in water 7 Do not use the unit in environments containing explosives, combustible gases or flammable liquids (paints, glues, spray cans, etc.) DANGER OF EXPLOSION AND FIRE 8 After use, always turn off the unit and unplug it from the power outlet
• 9 In the event of a fault and/or malfunction of the unit, turn it off and contact an authorized technical assistance professional only.

6.1 INSTALLATION OF THE SLICER

THE SPECIALIZED PERSONNEL WHO CARRIES OUT THE INSTALLATION AND ELECTRICAL CONNECTION, are REQUIRED TO PROPERLY TRAIN THE USER FOR THE CORRECT OPERATION OF THE MACHINE. THE USER MUST ALSO BE INFORMED OF ANY SAFETY MEASURES.
► Position the unit away from sinks and taps

1 The slicer must be installed on a work table suitable for the size and overall functions of the slicer. Therefore, it must be sufficiently large, well leveled, dry, smooth, resistant and stable, at a height of approximately 80 cm. Reassess the height considering the height of the operator assigned to use it.

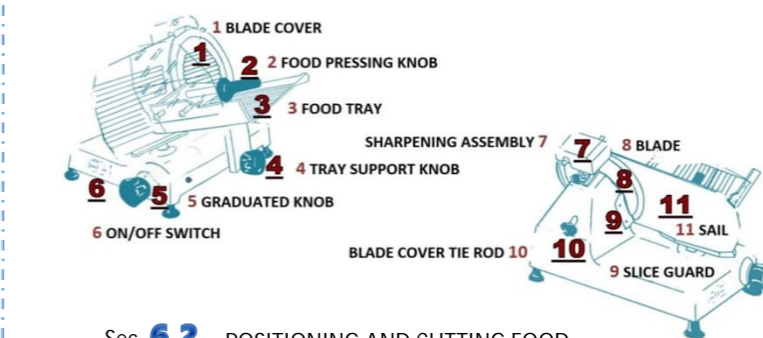


7.2 AUTOMATIC OPERATION
1 With the machine off, turn the carriage lock selector 8 to the automatic position B
2 Press the AUT/MAN button on the slice counter selector, the AUT LED 2 should light up
3 On the display it will be possible to set, with the buttons 7 (from right: units, tens, hundreds) the number of slices that the slicer will have to make.
4 Press the blade start button 4 and carriage start button 5. • During the automatic operation of the slicer, the number of slices that the automatic system has made will be counted in real time on the display 3 and the carriage will stop as soon as the set number is reached. 6 Now press the blade stop button 6/a
• To vary the length of the carriage stroke, press the buttons +/- 1

SEMI-AUTOMATIC OPERATION
1 With the machine off, turn the carriage lock selector 8 to the automatic position B
2 Press the manual M button on the slice counter selector 2
3 Press the blade start button 4 and carriage start button 5. Now the slicer will continue to slice until you press the carriage stop button 6/b to stop its travel.
4 Press the blade stop button 6/a to completely stop the slicer.
• To vary the length of the carriage travel, press the +/- buttons +/- 1
MANUAL OPERATION
1 Unlock the carriage by turning the selector 8 to the manual position A
2 Press the blade start button 4 and check the manual sliding of the carriage.
3 When the machine has finished working, press the blade stop button 6/a.

8.1 CLEANING AND MAINTENANCE 1/2
► AFTER EACH USE, IT IS NECESSARY TO CLEAN THE PRODUCT THOROUGHLY FOR HYGIENE, FOR CORRECT OPERATION AND TO KEEP THE MACHINE IN INTACT OVER TIME. • DESPITE THE VARIOUS SAFETY DEVICES, IT IS NECESSARY TO PAY GREAT ATTENTION TO THE CUTTING DANGERS RESULTING FROM HANDLING THE BLADE.
• NO PART OF THE MACHINE CAN BE WASHED IN THE DISHWASHER OR WITH A JET OF WATER
• Use a soft (moistened) cloth • USE ONLY A LITTLE WATER at least + 35 °C and Vinegar or Alcohol) [the sponge or cloth must not drip]

4
► Make sure that there are no possible obstructions or impediments to the necessary and planned movements of the purchased product.
2 Keep the support area of the sliced product, the area around the slicer and the work surface always clean and dry.
3 The machine must be installed in a room with (non-saline) humidity and temperature between +5/35°C • Check that the earthing is working.
4 Connect the slicer to a power source with the voltage as shown in the CE plate (which must be present on the side or back)
5 For your safety, it is recommended to power the unit by interposing a differential magnetothermal switch.
! In case of incompatibility between the socket and the plug of the unit, have the socket replaced with another of a suitable type, by professionally qualified personnel. The latter in particular, must also ensure that the section of the cables of the socket is suitable for the power absorbed by the unit.



6.2 POSITIONING AND CUTTING FOOD
WARNING! The products to be cut must be loaded on the food tray 3 ! BE CAREFUL OF THE WEIGHT OF THE GOODS AS IT MUST BE PROPORTIONATE. **B DANGER OF OVERTURNING**
Only when the graduated knob 5 is set to the "0" position and the food holding arm 2 (BP) is fully open, paying attention to the blade and the sharp edges.
The procedure is as follows:
1. Once the product has been loaded on the food tray 3 and rested against the cover 11, stop it with the food holding arm (BP) equipped with metal tips; 2. adjust the graduated knob 5 so as to obtain the desired cutting thickness;

8 Works permitted to the user
► Maintenance must always be carried out with the machine disconnected from the power supply and, unless specifically requested in another position, with the slice thickness adjustment knob 5 on '0'
• Cleaning the machine • Sharpening the blade: depending on the use of the equipment, working times and type of product processed. • Lubrication of the carriage sliding guides: when deemed necessary • Lubrication of the product holder sliding rod: when deemed necessary • Adjustment of the motor belt tension: when deemed necessary
• Periodic check of the condition of the electric power cable and the cable gland.
1. Unplug the power plug from the electrical outlet to completely isolate the slicer from the rest of the electrical circuit.
2. Always use protective gloves. Where provided and possible depending on the model, manually remove the removable components

8.2 CLEANING AND MAINTENANCE 2/2
Remove the various removable components using only your hands! [the end user is not permitted the use of tools/equipment]
• Completely unscrew (anticlockwise) the blade cover locking tie rod 10. If the blade cover is blocked, apply pressure on the tie rod knob to move it.
• Extract the tie rod and remove the blade cover CL using the appropriate side knobs PZ if any, or if not present, by taking it from the edges.
• Loosen and remove the knurled-head fixing screws 9 [where applicable depending on the model] and remove the slice guard.



► Instructions for removing the support and the goods tray present, where provided depending on the model
• the graduated knob 5 must be in the "0" position
• pull the goods tray 3 towards you until it stops near the X
• unscrew the knob 4 in an anticlockwise direction, when disengaged, lift the goods trolley tray upwards S