

ESSEDUE



OWNER'S AND MAINTENANCE MANUAL

ESSEDUE slicer

Models 220 AVP, 220 AV, 220 AF, 220 AFP, 250 AV, 250 AF, 250 AFP, 250C, 250T, 275 AF, 275V, 300E, 300, 300C, 300T, 300V, 330, 350

IMPORTANT SAFETY NOTICE

This manual contains important safety instructions which must be strictly followed when using this equipment.

Dear Customer,

ESSEDUE slicer and its components are built in compliance with Machinery Directive **2006/42/CE**, with safety regulations transcribed hereunder and amendments, in order to meet requirements. The regulations which rule machinery constructions are:

EN 1974:1998+A1:2009

Slicers. Safety and hygiene requirements.

IEC 60335-1:2002+A1:2004+A2:2006+A11:2004+A12:2006+A13:2008

Safety of household and similar electrical appliances -- Part 1: General requirements.

IEC 60335-2-64:2002

Safety of household and similar electrical appliances -- Part 2-64: Particular requirements for commercial electric kitchen machines.

2003/108/CEE

Relating to Waste Electrical and Electronic Equipment.

Guideline 1935/2004/CE

Relating to materials and articles intended to come into contact with food.

2004/108/CE

Electromagnetic compatibility (EMC).

EN 55014-1:2006 + A1:2009

Electromagnetic compatibility. Requirements for household appliances, electric tools and similar apparatus -- Part 1: Emission.

EN 55014-2:1997

Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus -- Part 2: Immunity - Product family standard

EN 61000-3-2:2006

Electromagnetic compatibility -- Part 3-2: Limits - Limits for harmonic current emissions (equipment input current ≤ 16 A per phase).

EN 61000-3-3:2008

Electromagnetic compatibility (EMC) - Part 3-3: Limits - Limitation of voltage changes, voltage fluctuations and flicker in public low-voltage supply systems, for equipment with rated current ≤ 16 A per phase and not subject to conditional connection.

2006/95/CE

Low Voltage Directive.

2011/65/EU

Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment.

ESSEDUE thanks you for choosing this product. Please do not hesitate to contact us if you need any further information.



ESSEDUE SRL
VIA DELL'ELETTRONICA 53
27010 CURA CARPIGNANO (PV) - ITALY
PHONE : +39-0382-474396
FAX: +39-0382-483096
E-MAIL: info@essedue.com
WEBSITE: www.essedue.com

INDEX

1 GENERAL INFORMATION	5
1.1 <i>General precautions</i>	5
1.2 <i>Safety devices</i>	6
1.2.1 Mechanical safety devices	6
1.2.2 Electrical safety devices	7
1.3 <i>Description of the Machine</i>	7
1.3.1 General description	7
1.3.2 Characteristic of construction	7
1.3.3 Components definition	8
1.3.4 Sliceable products	8
2 TECHNICAL DATA	9
2.1 Dimension, weight and other characteristics.....	9
3 RECEIVING THE MACHINE	10
3.1 Remarks on delivery	10
3.2 Packaging.....	10
3.3 Disposal of the packaging.....	10
4 INSTALLATION	11
4.1 Positioning and mounting	11
4.2 Power supply connection.....	11
4.2.1 Slicer Data	11
4.3 <i>Wiring Diagram</i>	12
5 OPERATING THE MACHINE	12
5.1 Manual operation.....	12
5.2 Loading and slicing of the product	13
5.2.1 Traditional food chute	13
5.2.2 Salami food chute (275 Vertical and 300 Vertical)	13
5.3 Sharpening the blade	14
5.3.1 Sharpening with removeable sharpener (220 AVP, 220 AV, 250 AV)	14
5.3.2 Sharpening with fixed sharpener	14
6 CLEANING	15
6.1 General information	15
6.2 How to clean the slicer machine	16
6.2.1 Cleaning the food chute.....	16
6.2.2 Cleaning the deflector	16
6.2.3 Cleaning the knife cover.....	17
6.2.4 Cleaning the blade.....	17
6.2.5 Cleaning of removable parts.....	17
6.2.6 Cleaning the sharpener	17

7 EXTRAORDINARY MAINTENANCE	17
7.1 General Information.....	17
7.2 Maintenance.....	17
7.2.1 Belt	17
7.2.2 Feet.....	17
7.2.3 Power cord.....	17
7.2.4 Blade.....	17
7.2.5 Truing and Sharpening Stones.....	18
7.3 Lubrification	18
7.3.1 Lubricating the End Weight sliding rod.....	18
7.3.2 Lubricating the food chute sliding rod.....	18
7.3.3 Lubricating the sharpener.....	18
8 DEMOLITION AND DISPOSAL	19
9 TRUBLESHOOTING GUIDE	20
9.1 Troubleshooting.....	20

INDEX OF PICTURES

Figure 1 – Overview of the slicing machine.....	8
Figure 2 – Overview of the sharpener	8
Figure 4 – Data label	11
Figure 5 – Mono-phase wiring diagram a) 300, 330, 350 models; b) Other models	12
Figure 6 – Overview of the slicer equipped with traditional chute.....	13
Figure 7 – Overview of the slicer equipped with salami chute	14
Figure 8 – Sharpening: a) Dismounting; b) rotation; c) positioning of the sharpener	15
Figure 9 – Dismounting the deflector and the knife cover	16
Figure 10 – Lubricating the sliding rods.....	18
Figure 11 – Sharpener	18

1 GENERAL INFORMATION

1.1 *General precautions*

ESSEDUE's equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and with good hygiene practices principles, and is properly maintained.

Important: unless the operator is adequately informed, trained and supervised, there is a possibility of serious injury.

Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, strictly following all the instructions contained in this manual and the requirements of local, state or federal law, and should not permit anyone to touch this equipment unless they are over 18 years old.

Please remember that ESSEDUE cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment, particularly the sharp knife blade and all moving parts. Specific warnings are included in this manual to alert the user on potential risks. If you are uncertain about a particular task or the proper method of operating this equipment, ask the manufacturer.

Ensure that the owner's manual is available for easy reference by any operator. The Manual must be kept in good condition, readable and available by any operator. If the manual becomes misplaced, damaged, illegible or if you require additional copies, please contact your nearest representative or ESSEDUE directly, providing all information necessary for identification of the machine.

Please remember that this manual or the warnings do not replace the need to be always alert when using this equipment, to properly train and supervise operators and to use common sense and follow safety instructions when using this equipment.

As far as the machines are prone to possible updates, this manual may feature different details from the ones depicted. This possibility does not in any way compromise the content of the manual.

TO PREVENT SERIOUS PERSONAL INJURIES:

- **Owners must not permit** anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised and have read and understood this manual.
- **Select a location** for the slicer that has a perfect horizontal level, solid, non-skid surface that is non-flammable and is in a well-lit work area that is away from children and visitors.
- **Always plug** the slicer to a suitable power supply.
- **NEVER touch the blade.** Keep hand and arms away from all moving parts.
- **NEVER use** the slicer with safety devices on the blade unmounted and uninstalled.
- **NEVER put** hands into the gap of the end weight, on the right side of the slicer.

- Use **only** end weight handle to push the product during slicing.
- Use **only** end weight, never hands, to block the product during slicing. Never put hands over the blade or the food chute nearby while operating the slicer.
- **NEVER receive slices with your hands.** Receive them ALWAYS with an ham clamp or let them drop onto the base.
- **Stay focused** on the operation in progress when performing maintenance and cleaning procedures.
- **Before performing cleaning, sharpening, maintenance or parts dismantling,** ensure you switched off the slicer, turn index knob dial completely clockwise until it stops, block the food chute and unplug power cord.
- **Carefully evaluate remaining risks** when performing cleaning, sharpening, maintenance and parts replacement, and when safety devices are removed.
- Use **ONLY mild disinfectant detergent specific for food equipment when performing cleaning.** NEVER use corrosive or flammable substances.
- **Avoid water jet** in cleaning the slicer, and NEVER submerge it in water or other liquids. **Do not** put components in dishwasher.
- **When cleaning, please follow instruction** on section 6 “Cleaning”.
- **Regularly check conditions of power cord;** a worn or damaged cord imply serious electrocution danger.
- **NEVER pull the power cord of the slicer** or the slicer itself to unplug it.
- **NEVER use slicer when,** after several sharpening, blade diameter is reduced to less than 10 mm from its original dimension.
- 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 machine remains unused** for a long period, unplug it; if the period lasts, please ensure to have the machine checked by a “Service Centre” before using it again.
- Use **only** ESSEDUE slicer accessories properly installed.

1.2 Safety devices

1.2.1 Mechanical safety devices

The slicer has been built complying to the **Machine Directive 2006/42/CE** and the **EN 1974 Norm** (Slicers. Safety and hygiene requirements) and following updates.

Mechanical safety devices are:

- Food chute could be removed only after turning slice thickness knob until O (zero), with slicer table completely closed; when removing food chute, slicer table keeps closed and protect the blade;
- Removeable deflector;
- Handle applied on end weight;
- End weight not completely tiltable.

1.2.2 Electrical safety devices

Electrical safety devices are realised in compliance to norms:

- **EN 60204** (Safety of machinery. Electrical equipment of machines. General requirements);
- **EN 60335-1** (Safety of household and similar electrical appliances - Part 1: General requirements);
- **EN 60335-2-64** (Safety of household and similar electrical appliances – Part 2-64: Particular requirements for commercial electric kitchen machines);
- **2006/95/CE** (Low Voltage Directive);
- **2004/108/CE** (Electro Magnetic Compatibility EMC).

Electrical safety devices are:

- Start/stop control panel;



When non operating, please ensure that the machine is switched off.

Always turn index knob dial until O (zero).

Ensure that all the labels on the machine are present; if damaged, illegible or misplaced, please replace them.

1.3 Description of the Machine

1.3.1 General description

Slicers are designed and built by ESSEDUE to guarantee:

- Easy use and maintenance;
- Toughness and stability of the machine;
- Service Temperature: from -2°C to $+20^{\circ}\text{C}$;
- Slice thickness adjusting from 0 to 14.5 mm;
- Thickness accuracy due to cam mechanism;
- Blade rotation pro minute: 200 rpm;
- Low noise due to belt transmission;
- Airborne noise low than 70 dB(A);
- Safe use, cleaning and maintenance of the slicer;
- Hygiene guaranteed by choosing safe and foodcontact material and by design that create easy cleaning and flowing of liquids.

1.3.2 Characteristic of construction

ESSEDUE slicers are made in an aluminium alloy or die casted aluminium which guarantees hygiene of material that come in contact with foodstuff, sliceable by this slicers (section 1.3.4 of this manual “Sliceable products”). Some machine components are made in Inox Steel AISI 304 and plastic.

1.3.3 Components definition

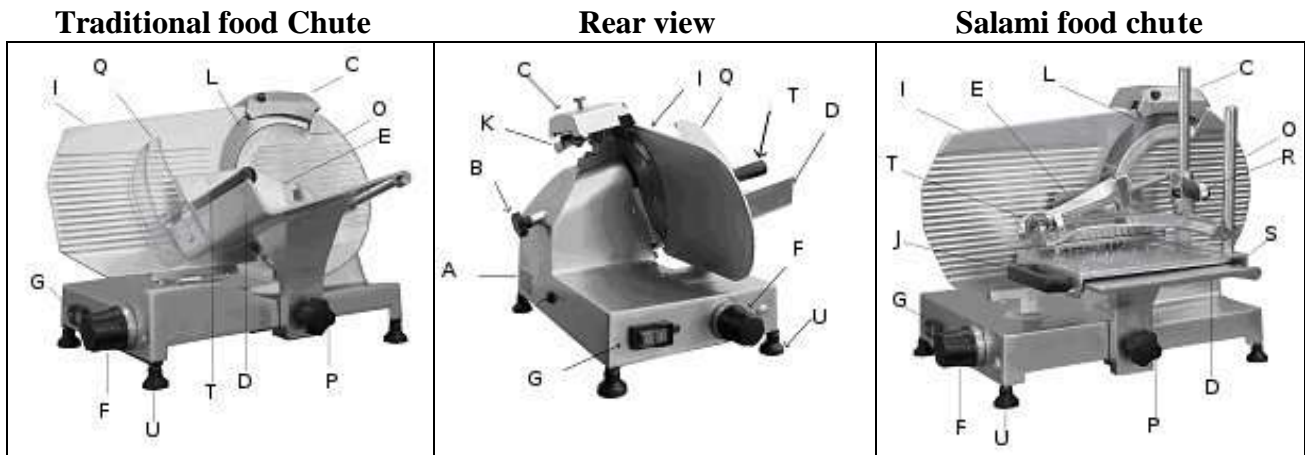


Figure 1 – Overview of the slicing machine

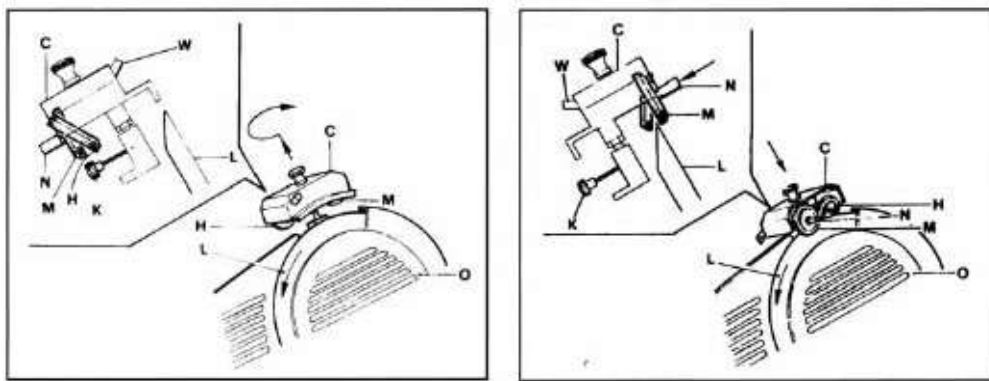


Figure 2 – Overview of the sharpener

Legend referred to Fig 1-2, Pag 9-10

- | | |
|---------------------------------|---|
| A) Data label | L) Blade |
| B) Cover release knob | M) Truing stone |
| C) Sharpener | N) Truing stone button |
| D) Food Chute | O) Knife cover |
| E) End Weight | P) Food chute release knob |
| F) Index knob | Q) Plexiglass protection (not Vertical) |
| G) On/Off Switch | R) End weight lifting handle (Vertical) |
| H) Sharpening stone | S) Sliding chute (Vertical) |
| I) Slicer table | T) End Weight handle |
| J) Food chute handle (Vertical) | U) Rubber Foot |
| K) Sharpener release knob | W) Sharpening stone button |

Exploded views can be find on www.essedue.com/en/esplosi.html

1.3.4 Sliceable products

Please slice only salami and meat without bones (with meat chute only); to cut bread and cheese please ask for special blades.

Do not slice:

- Non food products;
- Salami and meat with bones;
- Frozen foodstuffs (below -2°C);
- Fruit; etc.



2 TECHNICAL DATA

2.1 Dimension, weight and other characteristics

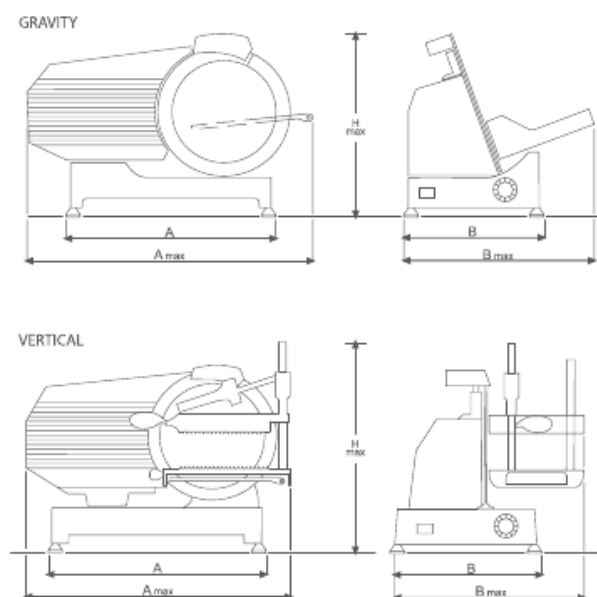


Figure 3 – Dimension drawing

Model	Blade (mm)	Cutting cross section (mm)	Food Chute (mm)	Chute Stroke (mm)	Minimum Dimensions (mm) A x B x H	Maximum Dimension (mm) A x B x H	Net Weight (kg)
220 AVP	220	140h x 180	200 x 220	205	420 x 300 x 340	470 x 380 x 340	12
220 AFP	220	150h x 200	200 x 220	205	420 x 300 x 360	510 x 380 x 360	12.5
250 AFP	250	160h x 200	200 x 230	205	420 x 300 x 370	510 x 380 x 370	13
220 AV	220	150h x 200	200 x 220	205	400 x 280 x 340	470 x 400 x 340	12
220 AF	220	150h x 200	200 x 220	205	400 x 280 x 360	470 x 400 x 360	12.5
250 C	250	160h x 190	200 x 220	205	400 x 280 x 365	470 x 400 x 365	13
250 AV	250	190h x 230	230 x 250	260	470 x 310 x 350	580 x 470 x 350	14.5
250 AF	250	190h x 230	230 x 250	260	470 x 310 x 370	580 x 470 x 370	16
250 T	250	190h x 230	230 x 250	250	475 x 340 x 400	580 x 470 x 400	18
275 AF	275	200h x 250	230 x 250	260	470 x 310 x 390	580 x 470 x 390	17
300 C	300	210h x 230	230 x 250	260	470 x 310 x 400	590 x 480 x 400	18
300 T	300	210h x 230	260 x 270	260	475 x 340 x 420	580 x 480 x 420	20
300 E	300	210h x 260	270 x 260	270	490 x 330 x 420	600 x 480 x 420	20.5
300	300	220h x 280	280 x 300	330	550 x 370 x 440	690 x 560 x 440	25.5
330	330	230h x 280	280 x 300	330	550 x 370 x 460	700 x 560 x 460	27.5
350	350	240h x 290	280 x 300	330	550 x 430 x 470	710 x 570 x 470	31.5
275 V	275	180h x 280	260 x 280	300	500 x 375 x 475	655 x 520 x 475	23
300 V	300	190h x 270	260 x 280	300	500 x 375 x 475	655 x 520 x 475	24

3 RECEIVING THE MACHINE

Ensure all the operators have read and understood this manual before installation and operating. If you are uncertain about a particular task or the proper method of operating this equipment, do not proceed with installation and operating; ask your supervisor.

3.1 Remarks on delivery

The slicer is shipped from our warehouse properly packaged. On the box, in addition to conventional symbols, the slicer model is printed. The package contains:

- a) Cardboard box;
- b) Slicer;
- c) Owner's and maintenance manual.

3.2 Packaging

Check that packaging has not been damaged and that the machine corresponds to the accompanying document immediately after receipt, otherwise do not collect the goods. Open the packaging and check that it contains all the item listed in section 3.1 "Remarks on delivery".

Use at least two people to lift and move the slicer; install it on a suitable support (Page 11 and following) and make sure that rubber feet are straight and firmly tightened.

If significant differences in the functioning of the machine may occur, make a report of damages of the machine within 3 days from delivery date indicated on the documents and submit it to the carrier. Contact the Manufacturer within 10 days.



NEVER put packaging upside down.

NEVER use slicer without rubber feet installed

Use at least two people to lift the slicer. NEVER attempt to lift the slicer alone.

3.3 Disposal of the packaging

In case of movement of the slicer, please keep the box and all packaging material.

The packaging is made of cardboard and polystyrene and must be disposed in according to local regulations.

Decommissioning and Disposal: Do not dispose in the environment. The symbol on the machine indicates the prohibition of disposal with municipal solid waste according to Directive 2002/96 EC WEEE.

Waste disposal should be performed in compliance with international and local regulations.

4 INSTALLATION

4.1 Positioning and mounting

Install the slicer on a perfect horizontal level, solid, non-skid surface.

Recommended height of work surface: about 800 mm.

Make sure the work area is sufficient to support the slicer, taking into account the dimensions shown, according to the model in the table contained in section 2.1 "Dimensions, weight and features", such that the cutting operations are not hampered. Thoroughly clean the machine before connecting the power supply. The work surface should always be clean.

4.2 Power supply connection

The slicer must be installed the nearby socket, never operate slicer with an extension cord. Make sure that the voltage corresponds to the data present on the data label (Fig 4) and that the plug is proper and grounded. Make also sure that the power supply and power cord are not damaged.

- Connect the machine to power supply;
- Make sure that the sharpener IS NOT in sharpening position (unless in 220 AVP, 220 AV, 250 AV models);
- Press On switch (Fig 1, G) and check that the blade rotates counterclockwise;
- Make sure that the blade rotate counter clockwise;
- Press Off switch (O) and check that the blade stops;
- The machine is forwarded with a sharpened blade.



DO NOT tamper with, bypass, or remove any devices on the machine. Damages may occur. Never use machine with safety devices unmounted and uninstalled.

4.2.1 Slicer Data

Please contact the manufacturer for information about the slicer, always providing the model as indicated on the data label affixed on the back of the slicer, the power cord nearby.



Figure 4 – Data label

4.3 Wiring Diagram

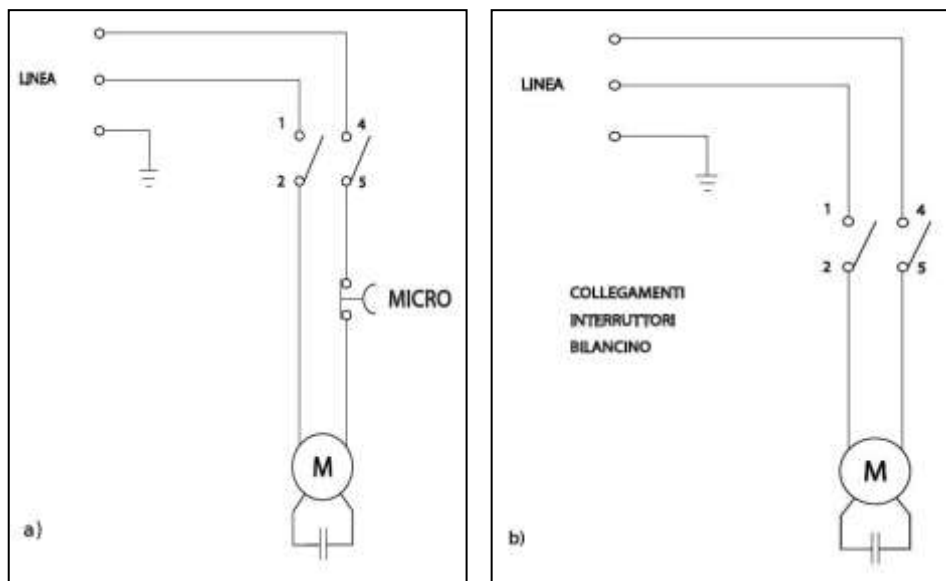


Figure 5 – Mono-phase wiring diagram a) 300, 330, 350 models; b) Other models

5 OPERATING THE MACHINE

5.1 Manual operation

Make sure that power supply corresponds to that indicated on data label fixed on the machine.

- Make sure that the slicer is switched off and turn index knob dial until O (zero) and unplug from power supply;
- Pull food chute back;
- Set sliding chute 20/30 mm away from slicer table;
- Put the product to cut onto the food chute and towards the slicer table and block it with the end weight;
- Push the sliding chute towards the slicer table;
- Turn index knob to the desired slice thickness;
- Press on switch: slicer is ready;
- To operate use the handle on the front side of the food chute: apply a slight pressure on the slicer table and press the food chute cutting zone;
- Pull the food chute back to the operator and repeat same operation up to desired slices quantity;
- In case of product misplacing during slicing operations pull **ALWAYS** food chute back to operator, switch the slicer off and remove the product.
- At the end of slicing operations pull the food chute towards operator, press the off switch; when the slicer stops, turn index knob dial until O (zero) and take the salami off the food chute.



NEVER catch slices with your hand. Let it drop onto the base or use an ham clamp.

N.B. The quality of the cut depends on the pressure exerted and on the sharpening of the blade.

When operating the slicer you **must move the product only by** pushing back and forth the food chute, apply a slight pressure on the slicer table, firmly holding the end weight handle with your right hand and **NEVER** put your hands nearby the blade.

5.2 Loading and slicing of the product

5.2.1 Traditional food chute

N.B. The product to be cut must be loaded on the food chute only with the index knob on O (zero) and the motor stopped (Fig 9).

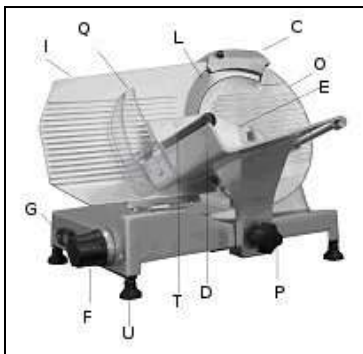


Do not idle the slicer.

Perform the sharpening of the blade as soon as the slices have a frayed or non-uniform surface and when you have a poor cut quality.

Proceed as follows:

- Pull up the end weight handle (T) to lift;
- Load the product on the food chute (D) to make it rest against the slicer table (I);
- Block firmly the product on the upper side with the end weight (E);
- Adjust desired thickness by turning the index knob (F) counterclockwise;
- Press ON switch (G) to start the slicer;
- Hold food chute handle (J), and push food chute (D) forth;
- Let the slices drop onto the base or use a ham clamp;
- At the end of slicing operations turn index knob dial on O (zero) and press off switch (G) to stop the machine.



- D) Food chute
- E) End Weight
- F) Index Knob
- G) On/Off Switch
- I) Slicer Table
- J) Food Chute handle
- L) Blade
- O) Knife Cover
- P) Food chute release knob
- Q) Plexiglass protection
- T) End weight handle

Figure 6 – Overview of the slicer equipped with traditional chute

5.2.2 Salami food chute (275 Vertical and 300 Vertical)

Proceed as follows:

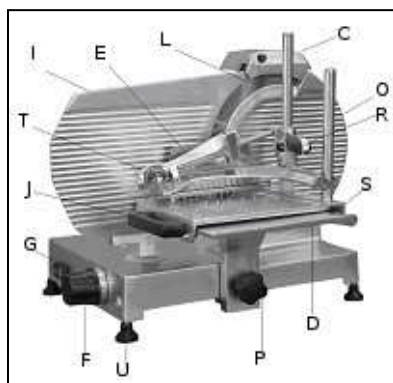
- Pull the sliding chute (S) into the position of maximum distance from the slicer table (I);
- Take end weight lifting handle (R), press the blockage device on the lower side and pull up to lift the end weight (E) along the vertical rod;
- Pull up the end weight handle (T) to lift;
- Load the product on the sliding chute (S) to make it rest against the slicer table (I);
- Block firmly the product on the upper side with the end weight (E), by pressing the blockage device on end weight lifting handle (R) and pushing down; then push down the end weight handle (T);
- The product, due to its own weight, will push the sliding chute (S) towards the slicer table (I);
- Adjust desired thickness by turning the index knob (F) counterclockwise;
- Press ON switch (G) to start the slicer;
- Hold food chute handle (J), and push food chute (D) forth;
- Let the slices drop onto the base or use a ham clamp.
- At the end of slicing operations turn index knob dial on O (zero) and press off switch (G) to stop the machine.



N.B. The product to be cut must be loaded on the food chute only with the index knob on O (zero) and the motor stopped (Fig 10).

Do not idle the slicer.

Perform the sharpening of the blade as soon as the slices have a frayed or non-uniform surface and when you have a poor cut quality.



- D) Food Chute
- E) End Weight
- F) Index Knob
- G) On/Off Switch
- I) Slicer Table
- J) Food Chute handle
- L) Blade
- O) Knife cover
- P) Food chute release knob
- R) End weight lifting handle
- S) Sliding chute
- T) End weight handle

Figure 7 – Overview of the slicer equipped with salami chute

5.3 Sharpening the blade



Before sharpening make sure the slicer is turned off, turn the index knob until O (zero) and unplug from power supply.

NEVER remove the blade when sharpening. It must be always installed.

Use only the sharpener provided with the slicer or a spare part from manufacturer.

NB: During following operation blade is protected. Refer to section 1.2.1 “Mechanical safety devices”.

When you notice a decrease in cutting quality or the product waste increases you must sharpen the blade. To perform this operation, proceed as follows:

- Press off switch and make sure that slicer is turned off;
- Unplug the slicer from power supply by removing power cord;
- Carefully clean the blade from grease and any residues with a cloth soaked in a mild detergent.

5.3.1 Sharpening with removeable sharpener (220 AVP, 220 AV, 250 AV)

- Turn index knob (F) counterclockwise;
- Put the shaft of the sharpener in the newly created space and space and tighten the knob of the sharpener stone (Fig 2, H) between the slicer table (I) and the blade (L), and the truing stone fitting (M) between the blade (L) and the food chute (D);
- Turn the index knob clockwise, with the sharpening stone (H) fitting between the slicer table (I) and the blade (L), press ON switch and press the sharpening stone button (Fig 2, W) for 3-4 seconds;
- Turn the index knob counterclockwise until the sharpening stone does not touch the blade and press truing stone button (Fig 2, N) for 1-2 seconds;
- Press OFF switch and remove the sharpener.

5.3.2 Sharpening with fixed sharpener

- Loosen sharpener release knob (Fig 8, a);
- Lift the sharpener cover, do not remove it, and rotate 180 ° (Fig 8, b);
- Lower sharpener into position, with the blade fitting between the two stones and tighten the sharpener release knob to secure the sharpener. Ensure not to touch the blade with the stones (Fig 8, c);
- Connect slicer to power supply and press the ON switch to start the machine;

- Press sharpening stone button (Fig 2, W) for 3-4 seconds; if necessary, repeat the process up to 2 times, then press truing stone button (Fig 2, N) for 1-2 seconds;
- After sharpening press OFF switch and unplug the slicer;
- Loosen sharpener release knob, lift the sharpener cover and rotate 180°, lower sharpener into position, then tighten the sharpener release knob.

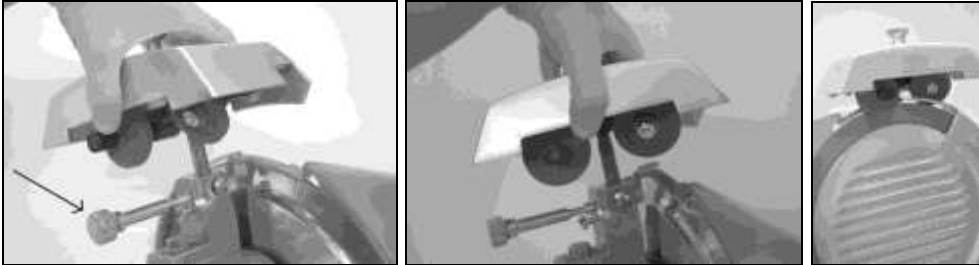


Figure 8 – Sharpening: a) Dismounting; b) rotation; c) positioning of the sharpener



NB: After sharpening user must thoroughly clean sharpener with a mild detergent, warm water and a brush. Refer to section 6.2.5 “Cleaning the sharpener”.

Replace worn blade when blade diameter reduces to less than 10 mm from its original dimension or when, turning index knob dial until O (zero) blade edge is not protected by slicer table anymore. In case of blade replacement due to wearing, please contact a “Service Centre”.

6 CLEANING

This slicer is equipped with electrical and mechanical safety devices for both operating and clearing and maintenance procedures, in compliance with European safety regulations, **Machine Directive 2006/42/CE** and **EN 1974 Norm** (Slicers. Safety and hygiene requirements) and following updates. Nevertheless, some unavoidable **RESIDUAL RISKS** may remain. They are listed in this manual following the sign “WARNING”. These concern the danger of injuring resulting from handling the blade during cleaning and maintenance.

6.1 General information

Before cleaning make sure that the slicer is turned off and disconnected from the power supply, and that the slicer table is completely closed with the index knob dial turned until O (zero).

Clean the slicer after each use or at least once a day after use.

Cleaning must be carefully performed on all the food contact parts that comes in direct or indirect (eg. flowing) contact with the product to cut.

Use only mild detergent specific for cleaning and sanification, and only a soft cloth soaked in warm water.



DO NOT put components in dishwasher.

DO NOT pressure wash or pour water on the slicer.

NEVER USE corrosive substances or solutions not specific for food contact surfaces cleaning.

DO NOT use bleach, products containing sodium hypochlorite or other caustic/strong detergents on the slicer base or removable parts. These products will discolour and destroy the parts.

NEVER use a scrubber pad, steel wool or abrasive material. They could damage the slicer. **Before cleaning make sure that slicer is turned off**, turn index knob dial until O (zero), and disconnect slicer from power supply.

N.B. User should clean the slicer before each use and after long periods of inactivity using specific products to avoid the growth of harmful bacteria on the surface.



Be always alert when performing cleaning.

ALWAYS wear safety gloves. All these operations must be performed by trained and authorised personnel.

6.2 How to clean the slicer machine

Before clearing operator **must**:

- Unplug the slicer from power supply;
- Turn index knob dial until O (zero), and make sure the slicer table is completely closed;
- Remove food chute.

6.2.1 Cleaning the food chute

- Turn the index knob dial until O (zero) and make sure the slicer table is completely closed;
- Unplug the slicer to disconnect it from power supply;
- Pull the food chute back;
- Lower the food chute blockage device to block it and loosen the food chute release knob;
- Lift the food chute: the index knob is now blocked;
- Clean food chute and slicer base using a soft cloth soaked in warm water and mild detergent;
- Remove excess of detergent using a clean cloth, then allow air dry before use.



NEVER perform cleaning with blade operating.

NEVER remove the blade. It must remain installed.

Allow all removed part to air dry before mounting.

6.2.2 Cleaning the deflector

- Turn the index knob dial until O (zero) and make sure the slicer table is completely closed;
- Unplug the slicer to disconnect it from power supply;
- Loosen deflector release knobs (Fig 9, #1);
- Pull the deflector towards the operator;
- Clean the deflector with a cloth soaked in warm water and mild detergent;
- Remove excess of detergent using a clean cloth, then allow air dry before use.

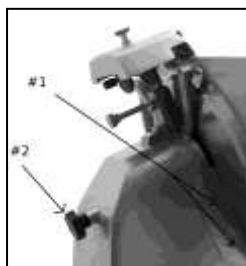


Figure 9 – Dismounting the deflector and the knife cover



Be alert during all these operations to prevent injury. ALWAYS wear safety gloves.

6.2.3 Cleaning the knife cover

- Remove food chute, referring to the instruction in section 6.2.1 “Food chute cleaning”;
- Rotate the cover release knob counter-clockwise to loosen (Fig. 9, # 2);
- Push the cover release knob against the blade to dismount the knife cover;
- **Be alert** during knife cover dismounting;
- Clean the knife cover with a cloth soaked in warm water and mild detergent;
- Remove excess of detergent using a clean cloth, then allow air dry before use.

6.2.4 Cleaning the blade

- Make sure the slicer table **is completely closed**, then clean it from the centre towards the operator, with a soft cloth soave in a warm water and mild detergent solution;
- Remove food chute, referring to the instruction in section 6.2.1 “Food chute cleaning”;
- Spray the degreaser and clean the blade from centre outwards with a cloth soaked in warm water.

6.2.5 Cleaning of removable parts

- Clean all removable parts with a clean cloth soaked in a warm water and mild detergent solution;
- Remove excess of detergent using a clean cloth, then allow air dry before use;
- Mount all the removable parts, staying alert;
- Mount the food chute, and tighten the food chute release knob;
- Lift food chute blockage device.

6.2.6 Cleaning the sharpener

- Loosen sharpener release knob (Fig 8, →);
- Lift sharpener cover and remove it;
- Clean sharpener stones using a brush and warm water;
- Allow stones to air dry before use;
- Lower sharpener into position.

7 EXTRAORDINARY MAINTENANCE

7.1 General Information

Before performing clearing and maintenance User must unplug the slicer and turn the index knob dial clockwise until O (zero). ALWAYS wear safety gloves.

Periodically check wearing of power cord, blade and sharpener stones.

USE ONLY ORIGINAL ESSEDUE SPARE PARTS.

7.2 Maintenance

7.2.1 Belt

Belt do not need any regulation. Anyhow, it is affected by usury. User is responsible for having belt usury checked each 3-4 years by a “Service Centre”.

7.2.2 Feet

The feet may deteriorate over time and lose the characteristics of elasticity, decreasing the machine’s stability. To replace them, please contact a “Service Centre” and ask for ESSEDUE spare parts.

7.2.3 Power cord

Check power cord usury, and, in case of replacement, please contact an authorised “Service Centre”.

7.2.4 Blade

Ensure that blade diameter, after several sharpening, is not reduced to less than 10 mm from its original dimension. For replacement, please contact an authorised “Service Centre”.

7.2.5 Truing and Sharpening Stones

Check that stones keep abrasive properties when sharpening. If not, proceed to replacement by a “Service Centre”.

7.3 Lubrification



This operation must be performed after cleaning, and anytime sliding rods do not slide.

USE VASELINE OIL ONLY. Do not use vegetable oil, which will damage food chute sliding.

7.3.1 Lubricating the End Weight sliding rod

- Clean the end weight sliding rod;
- Put several drops of vaseline oil on the sliding rod (Fig. 10, #1);
- Push the end weight back and forth to distribute the oil onto the sliding rod.

7.3.2 Lubricating the food chute sliding rod

- Ensure that the slicer table is closed, unplug the power cord;
- Pull the food chute towards the index knob and block it by pushing the food chute blockage device down (Fig. 10, #2);
- Tilt the slicer on its end, making it rest on the long side opposite to the food chute;
- In models with bottom closure, remove the feet and bottom closure;
- Put several drops of Vaseline oil on the two food chute sliding rods;
- Push the food chute back and forth to distribute the oil onto the slide rod;
- Tilt the slicer back to the upright position.



Figure 10 – Lubricating the sliding rods

7.3.3 Lubricating the sharpener

- Loosen the sharpener release knob (Fig 8, →) and pull the sharpener up to remove it;
- Clean sharpener stones with a brush and warm water;
- Put several drops of ESSEDUE oil on the shaft behind each sharpener stone (Fig 11);
- Push both sharpener buttons a couple of times to distribute the oil onto the shafts;
- Put several drops of ESSEDUE oil also on the main shaft;
- Place the sharpener back into position and tighten the sharpener release knob.



Figure 11 – Sharpener



Always lubricate the sharpener after cleaning the stones with warm water and a brush. Before using, allow it to air dry.

8 DEMOLITION AND DISPOSAL

The WEEE symbol shown below indicates that the slicer, at the end of its useful life, must be collected separately from other waste.

The user must adopt special precautions regarding the decommissioning of environmentally harmful materials such as plastic parts, electrical connections, and lubricants, in compliance to European, national regulations and local regulations.

User must dispose the slicer, at the end of its useful life, to an appropriate recycling centers for electronic and electrical waste.

Improper disposal of the product by the User implies application of administrative penalties in compliance to local regulation.



9 TROUBLESHOOTING GUIDE

9.1 Troubleshooting

Hereinafter User will find the most common problems that may occur when using the slicer, the causes that probably generated them and solution to solve them. If the problem persists, contact the “Service Centre”.

SYMPTOM	CAUSE	SOLUTION
After pressing on switch, machine will not start	Slicer not plugged in	Ensure that the slicer is plugged in, power supply lasts and check safety devices.
The machine vibrates, overheats, smells bad.	Power supply does not meet specification on data label.	Switch off the machine and check that power supply meet specification on data label.
Poor cut quality	Non sharpened blade	Sharpen the blade.
	Worn blade	Call service to replace the blade.
	Blade diameter reduced to less than 10 mm from its original dimension	Call service to replace the blade.
Metal rubbing knife	Knife cover	Tighten cover release knob.
	Food chute	Tighten food chute release knob.
	Food chute	Reinstall food chute.
	Slicer table	Call for service.
Blade hard to sharpen, non normal sharpening.	Dirty sharpener stones	Clean sharpener stones with a brush and warm. Allow stones to air dry.
	Worn sharpener stones	Replace sharpener stones.
	Dirty blade	Ensure slicer table is completely closed, then clean the blade with a clean cloth soaked in a mild detergent and warm water solution.
	Blade diameter reduced to less than 10 mm from its original dimension	Call service to replace the blade.
Food chute hard to push	No lubrication	Clean food chute slide rod, then lubricate with vaseline oil.

In the event that the proposed solutions do not solve the problems, please contact a “Service Centre”.