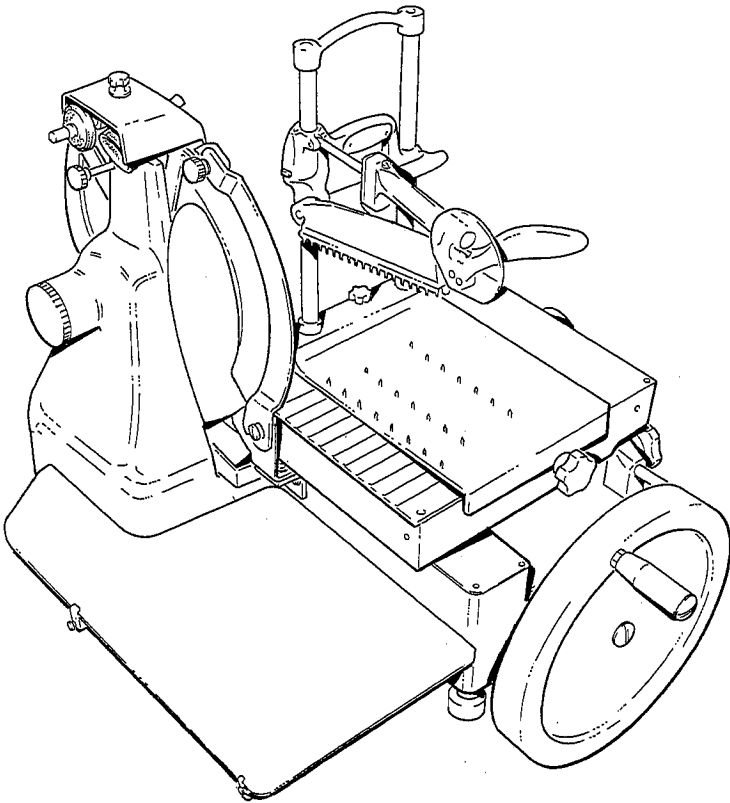


F350/370 VO hand-wheel Slicer



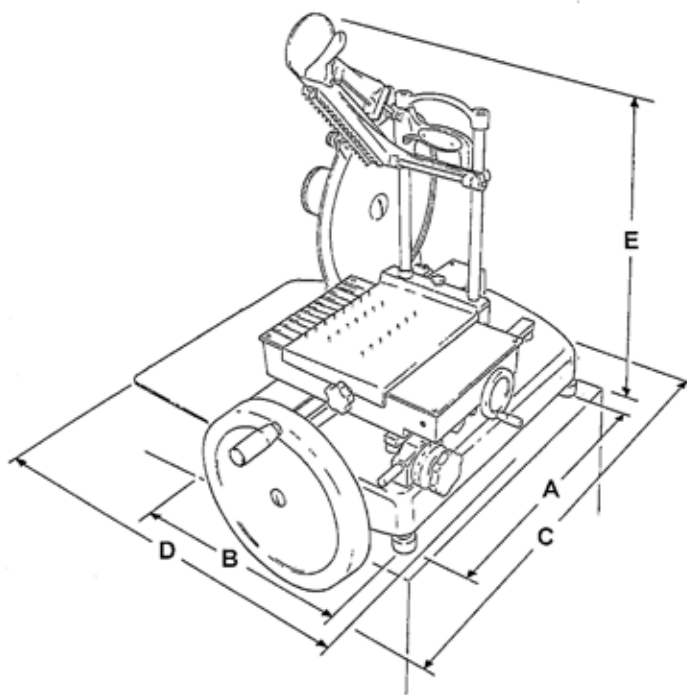
**Use and
Maintenance**

Technical features

Blade diameter	350 mm
Cutting thickness	0+2,7 mm
Actual cut:	
-Length	270 mm
-Height	240 mm
Tray run	320 mm

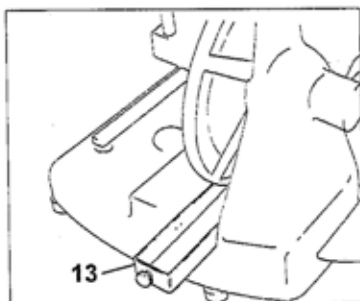
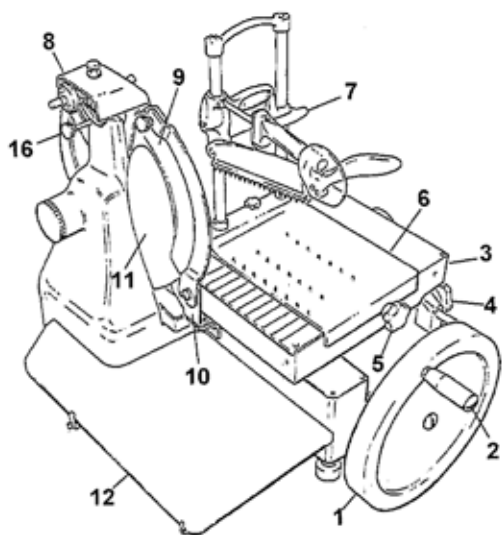
Maximum Dimensions

(in mm)

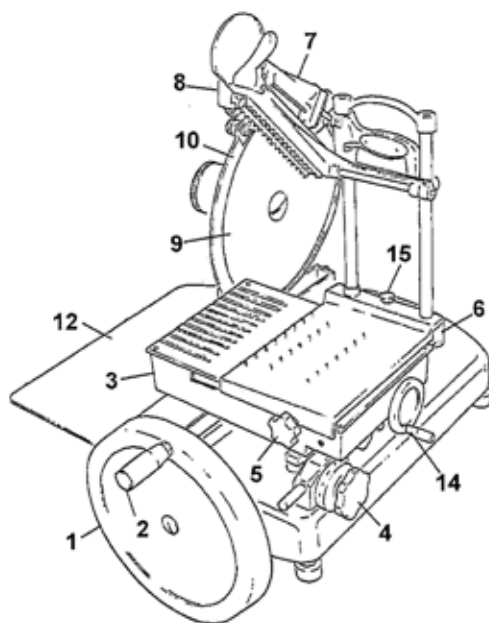


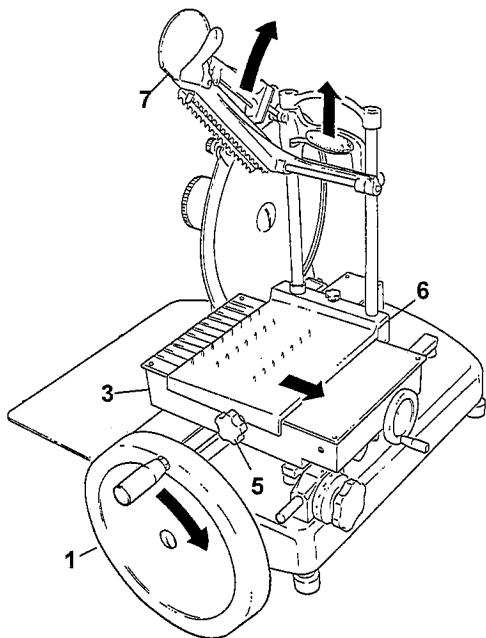
Dimensions and weight

-A	650 mm
-B	400 mm
-C	870 mm
-D	710 mm
-E	650 mm
Weight.....	81 kg



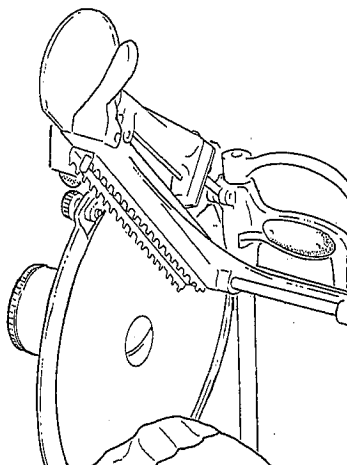
1. Hand wheel
2. Handle
3. Trolley
4. Slice thickness, graduated knob
5. Plate, quick forward
6. Goods-holder tray
7. Presser
8. Sharpener
9. Blade
10. Blade protector
11. Slice protector
12. Collection plate
13. Waste collection tray
14. Plate slow forward
15. Plate locking knob
16. Sharpener locking knob





Use

Rotate the **1** hand wheel, and bring the **3** trolley closer to the operator.
Lift the **7** goods-presser.
Rotate the **5** knob clockwise and simultaneously move the **6** goods-holder tray to the right.



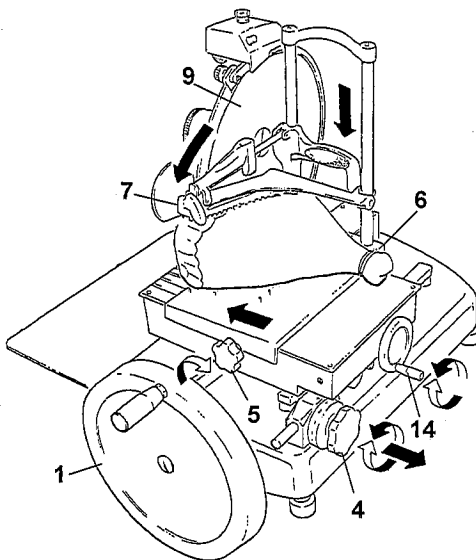
Set the goods to slice on the **6** tray.

Lower the **7** goods-presser to hold the product in place.

Rotate the **5** knob clockwise and simultaneously move the **6** tray to the left, thus bringing the product close to the **9** blade.

The goods can be more precisely brought close or away from the blade using the **14** knob.

Set the required slice thickness or the **4** graduated (0÷2,4 mm) knob.



Before proceeding with slicing the product, remove the **10** blade protector by loosening the **10.1** knob and move it from idle position (**A**) to work position (**B**), thus uncovering the blade cutting edge.

Lock the **10** blade protection in the new setting by screwing the **10.1** knob again.

WARNING

Always use protective, cut-resistant, gripping gloves and proceed with the utmost care and attention.

CUTTING HAZARD!

Rotate the **1** hand wheel and start the slicing operation; the slices will fall onto the **12** plate. Once completed slicing, return the **10** blade protection to idle position (**A**)

WHEN THE MACHINE IS NOT IN USE, ALWAYS COVER THE BLADE!

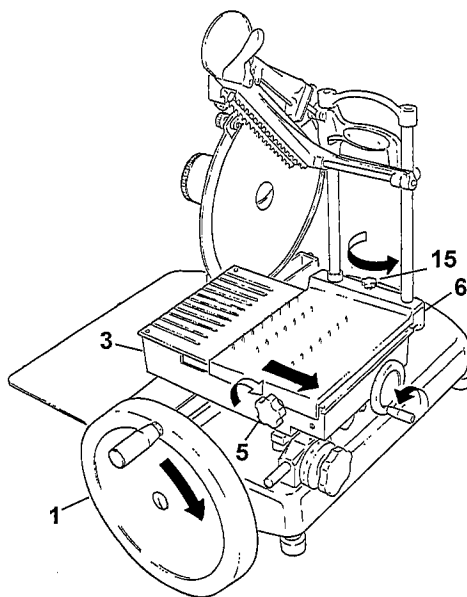
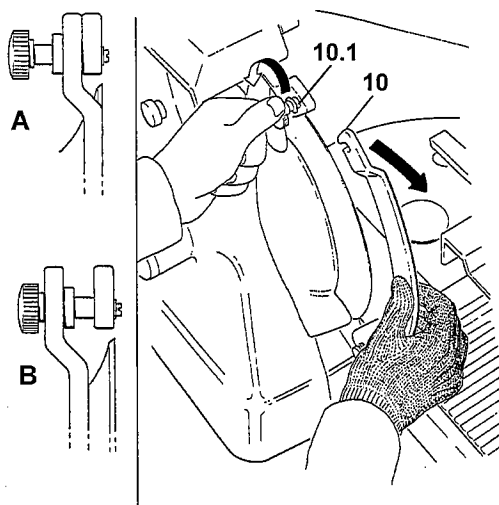
Cleaning

For all cleaning operations, always and exclusively use a water-moist cloth and a standard, dishwashing detergent.

Warning: always wear cut-resistant, gripping gloves and carry out the operations with the utmost care and attention.

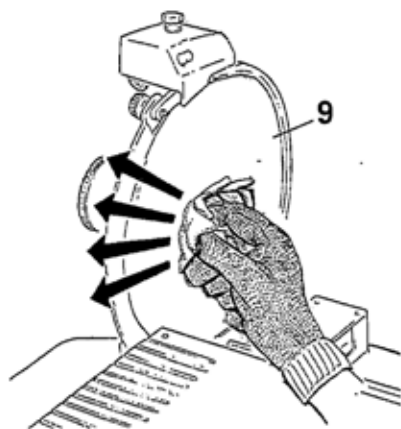
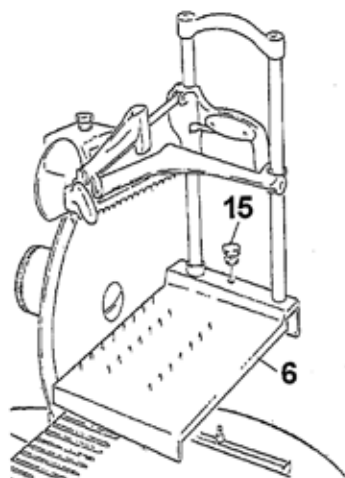
CUTTING HAZARD!

Rotate the **1** hand wheel and bring the **3** trolley towards the operator. Rotate the **5** knob clockwise and simultaneously move the **6** goods-holder plate to the right. Remove the goods from the **6** tray. Unscrew the **15** locking knob as in the illustration.

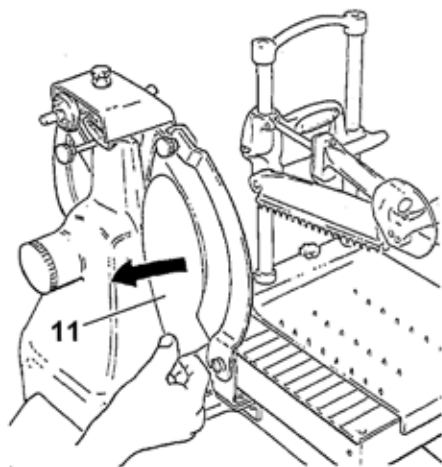
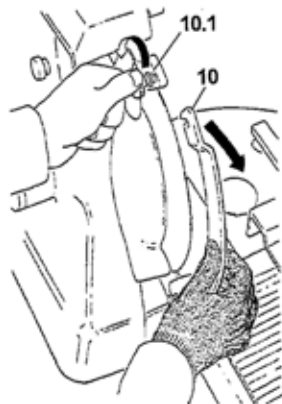


Lift the 6 goods-holder tray.
Carefully clean its underside and
the 3 trolley surface.

Very carefully clean the 9
blade as illustrated, starting
from the centre and towards
the outside.

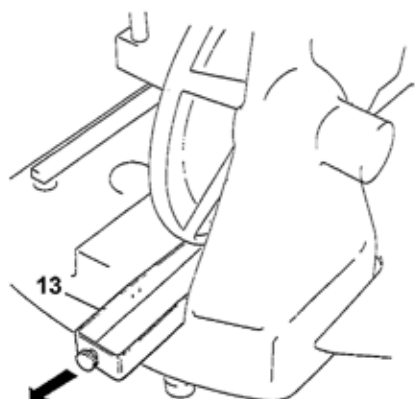
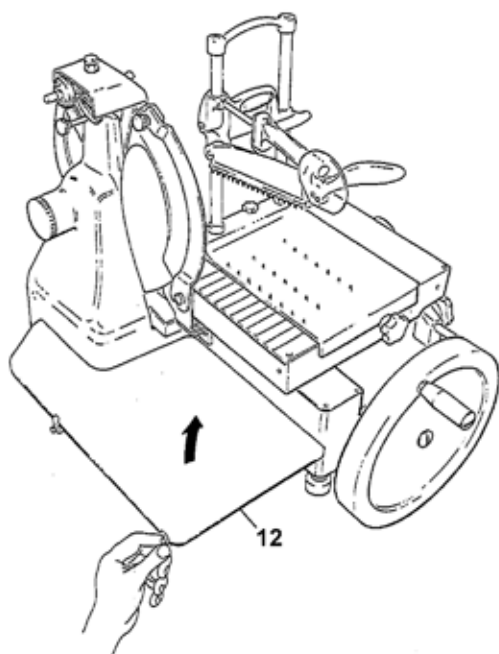


Open the 11 slice-protection and
carefully clean the inside.



Loosen the locking 10.1 knob to
remove the 10 blade-protector.
WARNING: Cutting hazard!
Once completed cleaning,
reassemble the blade-protector.

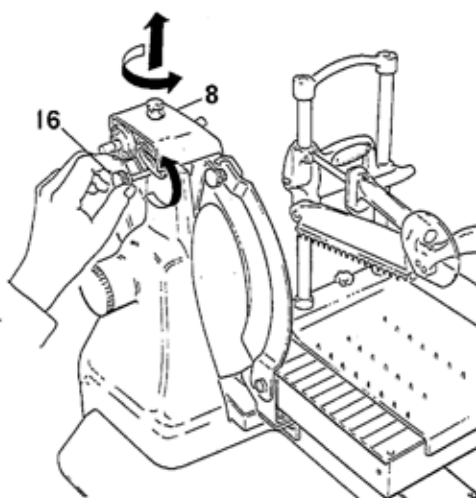
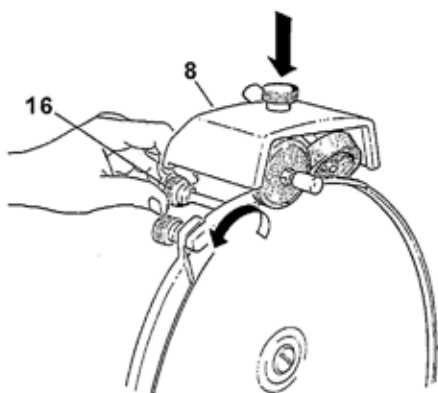
Slide the **13** waste tray out, wash it, dry it and slide it in again.



Loosen the two fastening screws and remove the **12** tray.

Blade sharpening

Loosen the **16** locking knob on the **8** sharpener.
Lift the sharpener and rotate it at 180° .



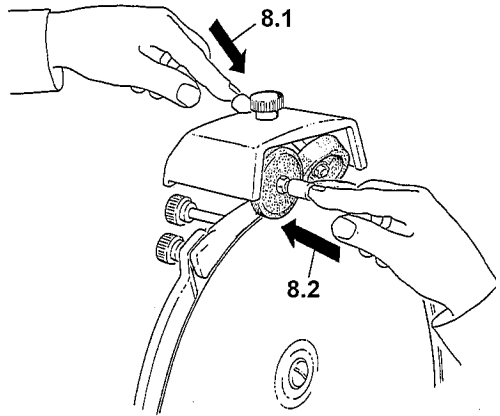
Carefully, lower the **8** sharpener again; the blade will automatically centre between the two sharpening grinders.
Lock the **16** knob again.

Set the hand wheel in motion and simultaneously press the **8.1** knob, only for 30-40 seconds.

Stop rotation and use a pencil to check that the blade cutting edge has made a slight burr.

Set the hand wheel in rotation again and simultaneously press the **8.2** knob only for 2-3 seconds.

Return the blade sharpener to its original position.



Lubrication

One or two oil drops in the points highlighted in the illustration.

Use only the oil supplied.
After lubrication, thoroughly remove any possible excess oil.

