

MOD : WR-250E-01

Production code : 909401/DIVERSO - PRO 250

PROFESSIONAL SLICER

INSTALLATION – USE – MAINTENANCE



WR-250E-01

INDEX

	PAG.
1. INFORMATION ON SAFETIES	
1.1 GENERAL PRECAUTIONS	10
1.2 MECHANICAL SAFETIES	10
1.3 ELECTRICAL SAFETIES	10
2. TECHNICAL FEATURES	
2.1 TABLE OF WEIGHTS AND MEASURES - NOISE	11
2.2 SUPPLY CONDITIONS AND DISPOSAL OF PACKINGS	11
3. INSTALLATION	
3.1 SETTING THE MACHINE	12
3.2 ELECTRIC CONNECTIONS	12
3.3 SAFETY MEASURES AND TRAINING THE FINAL USER	12
4. USE OF THE EQUIPMENT	
4.1 CONTROLS	12
4.2 SETTING THE GOODS ON THE SLICER SADDLE	12
5. CLEANING AND MAINTENANCE	
5.1 GENERALITIES AND PRODUCTS FOR CLEANING	13
5.2 REMOVING THE FOOD-SADDLE	13
5.3 REMOVING THE BLADE COVER	13
5.4 CLEANING THE BLADE AND RING	13
5.5 REMOVING AND CLEANING THE SHARPENER HEAD	13
5.6 MACHINE REASSEMBLY	13
6. SHARPENING AND LUBRICATION	
6.1 SHARPENING	14
6.2 LUBRICATION	14
6.3 MACHINE IDLE FOR A LONG TIME	14
7. ENCLOSURES	
FIGURE	33-34
ELECTRIC DIAGRAM	35

DESIGN AND TECHNICAL DETAILS CAN BE CHANGED ALSO WITHOUT NOTICE.

1) INFORMATION ON SAFETIES

1.1 GENERAL PRECAUTIONS

- THE SLICER MUST BE MANAGED BY SKILLED PERSONNEL, FAMILIAR WITH THE INSTRUCTIONS FOR USE AND SAFETY CONTAINED IN THIS MANUAL.
- IN THE CASE OF ROTATION OF THE PERSONNEL, VOCATIONAL TRAINING IS NECESSARY.
- EVEN IF THE MACHINE COMES WITH SEVERAL SAFETY SYSTEMS, AVOID SETTING THE HANDS NEAR THE BLADE AND MOVING PARTS.
- BEFORE THE CLEANING AND MAINTENANCE OPERATIONS, CHECK TO MAKE SURE THE MACHINE IS DISCONNECTED FROM THE MAINS.
- PERIODICALLY CHECK CABLE AND ELECTRIC ELEMENTS CONDITIONS.
- NEVER USE THE SLICER FOR CUTTING FREEZED FOOD, MEAT AND FISH WITH BONES, OR FOR NON-FOOD PRODUCTS.
- WHENEVER THE BLADE DIAMETER IS REDUCED OF MORE THAN 6 MMS., APPLY TO THE ASSISTANCE SERVICE FOR REPLACEMENT.
- NEVER CARRY OUT REPAIRING OPERATIONS PERSONALLY, BUT APPLY ALWAYS TO SKILLED PERSONNEL.

1.2 MECHANICAL SAFETIES

THE SLICERS WE PRODUCE AND WHICH ARE DESCRIBED IN THIS MANUAL MEET, AS FAR AS SAFETIES ARE CONCERNED, THE PRESCRIPTIONS ON THE RISKS OF MECHANICAL TYPE ISSUED BY E.E.C. AS : 2006/42/CEE. FOR THE SANITARY REGULATIONS THEY COMPLY WITH THE RULE 1935/2004/CEE.

ALL SECURITIES ARE OBTAINED WITH:

- USE OF A FIXED RING AROUND THE EDGE BLADE
- REMOVABLE FOOD CARRIAGE
- SAIL LOCKING DEVICE
- DIFFERENT PROTECTIONS ON FOOD CARRIAGE
- CLOSED BOTTOM TO AVOID HAND CONTACT WITH ELECTRIC OR MOVING PARTIES

1.3 ELECTRICAL SAFETIES

THE SAFETIES AGAINST ELECTRICAL RISKS COMPLY WITH THE RULE 2006/95/CEE AND REGULATIONS CENELEC EN 60335-2-64.

ALL THE PRO SERIES SLICERS ARE EQUIPPED WITH AN ELECTRIC SWITCH WITH TWO START-STOP BUTTONS WITH AN INTERNAL RELAY WHICH REQUIRES THE VOLUNTARY OPERATION TO RESTART (RESET) THE APPLIANCE IN THE EVENT OF A TEMPORARY INTERRUPTION OF THE POWER SUPPLY.

DUE TO THE PERFECT INSULATION OF ALL THE ELECTRIC ELEMENTS AND THE REMARKABLE RESISTANCE OF ALL THE MATERIALS USED, OUR MACHINES CAN BE INSTALLED TO WORK INSIDE MOIST PREMISES.

ATTENTION: DO NOT USE WATER TO CLEAN THE SLICER, ONLY A HUMID CLOTH

WARNING: IN CONFORMITY WITH POINT 1.7.2. "INSTRUCTIONS ON FURTHER RISKS" CONTAINED IN THE E.E.C. REGULATIONS 2006/42/CEE, THESE PROTECTIONS AND SAFETIES STRICTLY COMPLY WITH THESE REGULATIONS.

WE POINT OUT HOWEVER THAT THE ABOVE MENTIONED PROTECTIONS, EVEN IF THEY SENSIBLY REDUCE BOTH THE POSSIBILITY AND EXTENT OF THE DAMAGE, DO NOT ELIMINATE FULLY THE RISK OF CUTTING.

2) TECHNICAL FEATURES

TECHNICAL FEATURES OF THE SERIES OF SLICERS "PRO":

- POSSIBILITY OF CONTINUOUS WORK
- THEIR USE, CLEANING AND MAINTENANCE IS QUITE SAFE
- MAXIMUM HYGIENE GUARANTEED BY A PARTICULAR DESIGN AND CONSTRUCTION OF ALL THE DETAILS WITHOUT EDGES FOR EASY CLEANING, WITH ALUMINUM ALLOY AND COATINGS SUITABLE FOR FOOD

2.1 TABLE OF WEIGHTS AND MEASURES

MODEL	DIMENSIONS CM	WEIGHT KG	POWER WATT.	ELECTRICAL CONNECTION	BLADE REVS
WR-250E-01	41x51xH39	13,5	180	230/1/50	290
WR-300E-03	47x57xH47	23	120	230/1/50	290

NOISE N. 62 DB FOR ALL MODELS

WARNING: THE ELECTRICAL FEATURES OF EACH EQUIPMENT ARE PRINTED ON THE MOTOR DATA PLATE. A CHECK OF THE ELECTRIC CONNECTION IS NECESSARY BEFORE INSTALLING THE EQUIPMENT.

2.2 SUPPLY CONDITIONS AND DISPOSAL OF PACKINGS

ALL THE SLICERS ARE PACKED IN A STURDY CARDBOARD BOX WITH INTERNAL SHAPED EDGES WHICH GUARANTEE THE PERFECT INTEGRITY OF THE MACHINE DURING TRANSPORT. EACH EQUIPMENT INCLUDES:

- DECLARATION OF CONFORMITY E.E.C.
- INSTRUCTIONS FOR USE AND MAINTENANCE

ALL THE PACKING COMPONENTS (CARTON, FOAM, STRAPS, AND SO ON) CAN EASILY BE DISPOSED OF AS HOUSEHOLD RUBBISH.

WHENEVER THE MACHINE IS INSTALLED IN COUNTRIES HAVING SPECIAL REGULATIONS ON PACKING DISPOSAL, THE FINAL USER MUST COMPLY WITH THE REGULATIONS IN FORCE.

THE USE OF THE WEEE SYMBOL INDICATES THAT THIS PRODUCT MAY NOT BE TREATED AS HOUSEHOLD WASTE. BY ENSURING THIS PRODUCT IS DISPOSED OF CORRECTLY, YOU WILL HELP PROTECT THE ENVIRONMENT. FOR MORE DETAILED INFORMATION ABOUT THE RECYCLING OF THIS PRODUCT, PLEASE CONTACT YOUR LOCAL AUTHORITY, YOUR HOUSEHOLD WASTE DISPOSAL SERVICE PROVIDER OR THE SHOP WHERE YOU PURCHASED THE PRODUCT.



3) INSTALLATION

3.1 SETTING THE MACHINE

THE MACHINE CONNECTION AND THE SETTING AT WORK MUST BE MADE BY SKILLED PERSONNEL.

WARNING: BOTH THE SYSTEM AND LOCATION WHERE THE EQUIPMENT HAS TO BE SET MUST COMPLY WITH THE REGULATIONS FOR THE ACCIDENT PREVENTION AND ELECTRICAL REGULATIONS "CEI" IN FORCE.

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT OR INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE ABOVE MENTIONED REGULATIONS.

SET THE EQUIPMENT ON A WIDE, LEVELLED, DRY AND FIXED FACE, FAR FROM HEAT SOURCES AND WATER SPRAYS, AND WITH 80 CM. GROUND CLEARANCE.

3.2 ELECTRIC CONNECTIONS

THE EQUIPMENT IS SUPPLIED WITH AN ELECTRIC CABLE TO BE CONNECTED TO A MAGNETO-THERMIC MAIN SWITCH WHICH STOPS THE MACHINE WHEN THE OPERATOR COMES IN FORTUITOUS CONTACT WITH THE ROTATING ELEMENTS.

IT IS IMPERATIVE THAT THE EQUIPMENT IS WELL GROUNDED ACCORDING TO THE REGULATIONS IN FORCE

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT AND INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE REGULATIONS IN FORCE.

3.3 SAFETY MEASURES AND TRAINING THE FINAL USER

THE SKILLED PERSONNEL IN CHARGE OF THE INSTALLATION AND ELECTRIC CONNECTIONS IS RESPONSIBLE OF THE TRAINING OF THE FINAL USER, WHICH MUST ALSO BE INFORMED ON THE SAFETY MEASURES TO COMPLY WITH.

THIS INSTRUCTION MANUAL COMES WITH EACH EQUIPMENT.

4) USE OF THE EQUIPMENT

4.1 CONTROLS FOR PRO SLICERS

THE CONTROLS ARE SET IN THE FRONT SIDE OF THE BASE WHEN THE MACHINE IS PLACED IN FRONT OF THE OPERATOR. (Fig. 1)

- | | |
|---|--------------------------------------|
| 1-BUTTON FOR STARTING THE EQUIPMENT (I) | 3-KNOB FOR ADJUSTING SLICE THICKNESS |
| 2-BUTTON FOR STOPPING THE EQUIPMENT (O) | 4-CARRIAGE LOCKING DEVICE |
| | 5-LUBRICATOR |

4.2 SETTING THE FOOD ON THE SLICER CARRIAGE FOR THE CUT

1. SET THE FOOD ON THE CARRIAGE WHEN THE THICKNESS ADJUSTING KNOB IS SET TO ZERO AND WITH MOTOR OFF TO AVOID DAMAGING THE BLADE AND THE CORRECT POSITION OF THE SAIL.
2. SET THE FOOD ON THE CARRIAGE AND BLOCK IT WITH THE FOOD-PRESS. (Fig.2)
3. SET A HAND ON THE FOOD-PRESS AND START THE CUTTING.
4. WHEN THE FOOD IS FULLY SLICED USE THE FRONT PART OF THE FOOD-PRESS TO KEEP THE FOOD AGAINST THE BLADE. (Fig. 3)
5. WHEN THE CUTTING IS OVER, PUT OFF THE MOTOR AND STOP THE SLICE THICKNESS ON ZERO POSITION, THEN REMOVE THE FOOD FROM THE SADDLE.

5) CLEANING AND MAINTENANCE OPERATIONS

5.1 GENERALITIES AND PRODUCTS FOR CLEANING

BEFORE CARRYING OUT ANY CLEANING OR MAINTENANCE OPERATIONS, CHECK TO MAKE SURE THAT THE MAINS SWITCH BE OFF AND THE SUPPLY PLUG DISCONNECTED FROM THE MAINS. ACCURATELY CLEAN THE EQUIPMENT EVERY DAY FOR A CORRECT OPERATION AND LIFE OF THE EQUIPMENT.

DESPITE THE SEVERAL SAFETIES, TAKE GREAT CARE TO AVOID CUTTING RISKS WHEN USING THE BLADE.

CLEAN THE EQUIPMENT WITH THE USUAL NEUTRAL DETERGENTS WHICH MUST NOT CONTAIN SODA OR ALCOOL OR TOXIC COMPONENTS, WHEN CLEANING REMOVED ELEMENTS, DO NOT USE A DISH-WASHER FOR NOT DAMAGING ANODIZED PARTS.

5.2 REMOVAL OF THE FOOD CARRIAGE

1. SET THE NUMBERED KNOB "A" ON "0" POSITION TO CLOSE SLICE THICKNESS ADJUSTMENT.(Fig.4)
2. TURN OFF THE KNOB "B" ANTICLOCKWISE
3. MOVE THE CARRIAGE NEAR THE NUMBERED KNOB AS INDICATED FIG.4 UP TO THE CLOSE.
4. REMOVE THE COMPLETE CARRIAGE WITH SUPPORT AS INDICATED IN FIG. 5

TO REPLACE THE CARRIAGE FOLLOW THE POINT 4 OPPOSITE AND TURN ON THE HANDLE "B" .

THE CARRIAGE CAN BE WASHED UNDER WATER.

ATTENTION!!!! DO NOT REMOVE THE CARRIAGE IF THE BLOCK DEVICE IS NOT ON. WITHOUT THIS DEVICE THE CARRIAGE CAN NOT BE REMOVED. WHEN THE BLOCK IS ON DO NOT MOVE THE CARRIAGE OR TURN THE HANDLE.

5.3 REMOVAL OF THE BLADE-COVER

1. LOOSEN THE KNOB OPPOSITE TO THE BLADE (Fig. 6)
2. PUSH THE KNOB TOWARDS THE BLADE AND RELEASE THE BLADE COVER FROM ITS HOUSING.
3. REMOVE THE BLADE-COVER FROM THE SLICER AND CLEAN IT WITH A WATER JET. (Fig. 7)

5.4 CLEANING THE BLADE AND RING

CLEANING THE BLADE AND RING IS A DANGEROUS OPERATION, HENCE, TAKE GREAT CARE TO PREVENT ANY POSSIBILITY OF CUTTING.

FOR THEIR CLEANING NEVER USE A WATER JET, BUT USE A DAMP CLOTH AND DETERGENTS, THEN RINSE AND DRY WITH A CLOTH.

FOR THE CLEANING, USE NON-TOXIC PRODUCTS WHICH GUARANTEE THE PERFECT HYGIENE. CLEAN CAREFULLY THE BLADE EDGE AND THE INSIDE OF THE RING.

1. USE A DAMP CLOTH TO CLEAN THE OPENING BETWEEN THE BLADE AND RING. (Fig.8)
2. ROTATE MANUALLY THE BLADE AND CLEAN USING THE DAMP CLOTH.

5.5 REMOVING AND CLEANING THE SHARPENER HEAD

LOOSEN THE KNOB AS SHOWN IN FIGURE, LIFT THE HEAD AND THE SHARPENER UNIT, AND REMOVE THESE UNITS BY LIFTING, REMOVE THE BOWL (Fig. 9-10-11)

5.6 REASSEMBLING THE MACHINE

FOR THE MACHINE REASSEMBLY, REVERSE ALL THE ABOVE MENTIONED OPERATIONS.

6) SHARPENING AND LUBRICATION

6.1 SHARPENING

THIS A VERY IMPORTANT OPERATION TO CARRY OUT EVERY TIME THE CUTTING IS NOT CLEAN, OR WHEN THE BLADE DRAGS THE SLICE.

THE USE AND THE TYPE OF PRODUCTS THAT HAVE BEEN SLICED DETERMINE THE PERIODICITY OF THIS OPERATION.

BEFORE SHARPENING THE BLADE, CLEAN THE MACHINE AND DEGREASE THE BLADE ACCURATELY.

1. TURN THE HANDLE "E" AND LIFT THE SHARPENER, TURN IT BY 180° TO TAKE THE BLADE BETWEEN THE TWO GRINDING WHEELS. (Fig. 9-12-13) AND CLOSE THE HANDLE "E"
2. KEEP BUTTON "B" PRESSED FOR 5/10 SECONDS TO SHARPEN. (Fig. 13)
3. KEEP BUTTON "A" PRESSED FOR A FEW SECONDS TO DEBURR. (Fig. 13)
4. STOP THE MACHINE AND RETURN THE SHARPENER IN ITS INITIAL POSITION.

WARNING: USE BUTTON "B" TO SHARPEN, AND BUTTON "A" TO DEBURR THE CUTTING EDGE.

DURING THE SHARPENING PROCESS, KEEP TO THE ORIGINAL DRAWING OF THE BLADE BEVEL. REPLACE THE BLADE WHEN THE CLEARANCE BETWEEN THE RING AND BLADE EXCEEDS 6 MMS.

6.2 LUBRICATION

PERIODICALLY LUBRICATE THE SLIDING ELEMENTS WITH WHITE VASELINE OIL FOOD USE.

FOR NOT DAMAGING THE SLICER, NEVER USE SEED OIL OR OLIVE-OIL. LUBRICATE ALL ELEMENTS USING THE OILERS AS SHOWN IN FIGURE 14-15.

6.3. MACHINE IDLE FOR A LONG TIME

SHOULD THE MACHINE BE IDLE FOR A LONG TIME, DISCONNECT THE WALL MAIN SWITCH AND CLEAN THE MACHINE AND ITS ACCESSORIES ACCURATELY.

USE WHITE VASELINE OIL (OR SIMILAR PRODUCTS) TO PROTECT ALL THE MACHINE ELEMENTS. WE ADVISE COVERING THE MACHINE WITH A NYLON (OR SIMILAR) CLOTH.