

GB

INSTALLATION MAINTENANCE

SLICER

AX-S C12/N
AX-S C13/N
AX-S C14/N
AX-S C15/N

INSTALLATION

UNPACKING

Immediately after unpacking the slicer, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packing material and contact the carrier within 15 days of delivery.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate ① .

ELECTRICAL



Warning: THIS MACHINE IS PROVIDED WITH THIS PLUG MUST BE CONNECTED TO PROPERLY GROUNDING PLUG, GROUNDED OUTLET. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.

CLEANING

This machine must be thoroughly cleaned and sanitized after installation and before being put into service.

SAFETY

SAFETY DEVICES INCORPORATED IN THIS SLICER MUST BE IN THEIR CORRECT OPERATING POSITIONS ANYTIME THE SLICER IS IN USE.

The **blade cover** ⑥ must be in position over the knife and secured by tightening the hand knob ⑦
The **last slice device** ④ must be used when slicing it keep your hands away from the knife.

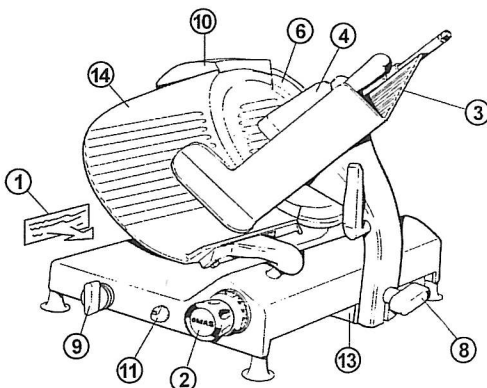
When the slicer is not running, the **slicer thickness control** (2) must be set on zero (fully clockwise) to prevent the blade edge from being exposed. Always UNPLUG the power cord before cleaning or moving the slicer.

SLICING

Pull the **product holder** (3) toward you until it stops and place the product to be sliced on the **product holder tray**. Set the **last slice device** against the product and switch on the slicer by pressing the on-off switch (9). Adjust the slice thickness by turning the **slice thickness control**. The numbers on the **slice thickness control** do not indicate actual measurements but may be used for reference to duplicate slice thickness.

Using either the **carriage handle** (13) or **last slice device** (4) push the **product holder** (3) back and forth to slice.

Always switch-off the slicer and turn the **slice thickness control** clockwise to zero when not slicing.



CLEANING

This machine must be thoroughly cleaned after each day's operation or anytime it will not be used for an extended period of time.

WARNING: UNPLUG MACHINE POWER CORD AND TURN THE INDEX KNOB FULLY CLOCKWISE BEFORE CLEANING THE SLICER.

Turn the **slice deflector** (12) for easy cleaning back of the blade.

The **product holder** can be removed for an easy cleaning by rotating its handle counterclockwise (8).

Using a mild soap and hot water solution and a clean cloth, wipe all surfaces of the slicer.

Thoroughly rinse it with another clean cloth and fresh water.

Remove the **blade cover** by removing the hand knob (7).

With the hand knob removed, grasp the edge of the **blade cover** and carefully lift it straight off the knife.

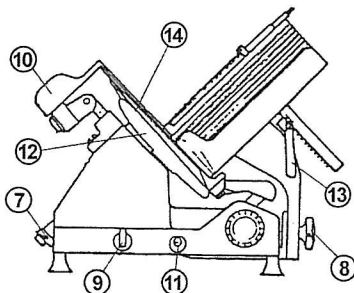
WARNING: THE SLICER BLADE IS VERY SHARP USE EXTREME CAUTION WHEN WORKING NEAR THE BLADE.

CAREFULLY wash both sides of the **blade** with the **slice thickness control** turned fully clockwise.

Wash the blade by wiping outward from the center.

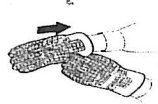
ALWAYS rinse the **blade** thoroughly using fresh water and a clean cloth. Never use steel pads to clean the **blade**. Wash and thoroughly rinse the removed components prior to reassembling them.

DO NOT wash any slicer components in a dishwasher.



MAINTENANCE

Attention
Use protection gloves



BLADE SHARPENING

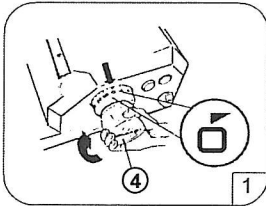
Your slicer **blade** will provide long service in normal deli, food store, or commercial kitchen use.

However, in high volume applications where it is a practice to sharpen the **blade** frequently or even daily, the blade will be expended in a shorter time.

The sharpener blade:

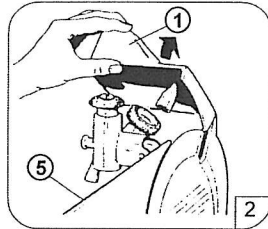
Clean the blade removing any greasy residue

Make sure that the machine is off



Rotate the slice thickness control (4) to zero to make sure that the blade is covered by the slice thickness plate (5).

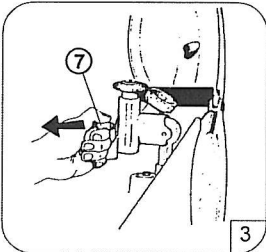
Lift the sharpener cover (1)



Pull the sharpener release handle (7)

Rotate the device to the blade.

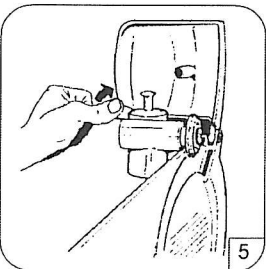
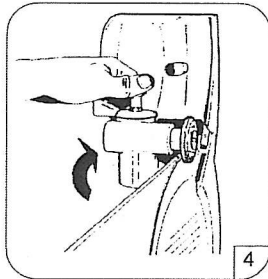
The blade sharpener will be correctly fixed.



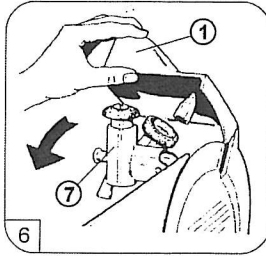
Turning the switch in on position to start the machine.

Sharpening: rotate the lever and bring the two grinding wheels near the blade. The blade are simultaneously sharpened and burred.

The sharpening operation will take 10-15 seconds



After sharpening turning the switch in off position.



Pull the handle to reposition the sharpener to the initial position.

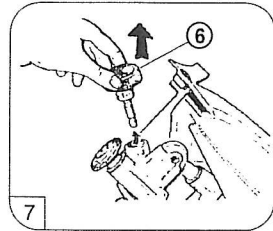
Lower the sharpener cover.

Cleaning of the grinding wheels

The grinding wheel and its pin can easily be removed from the sharpener taking it off in the direction of the arrow.

For an adequate sharpening the grinding wheel must always be clean.

Remove dirt and grease with alcohol and the special brush.



LUBRICATION

The rod on which the **product holder** slides, which is underneath the slicer, should be lubricated weekly with several drops of oil. Stop the carriage at the end of the stroke nearest the operator and pour the lubricant into the special oiler. **DO NOT** use vegetable oil.

Occasionally, the **slice thickness plate** slide rod should be coated lightly with lubricant.

Turn the **slice thickness control** fully counterclockwise when lubricating this slide rod and then turn it fully clockwise when finished. **DO NOT** lubricate the rod on which the **last slice device** slides.

It must be kept clean but not lubricated. The motor has sealed bearings and requires no lubrication maintenance.

WEAR ADJUSTMENT

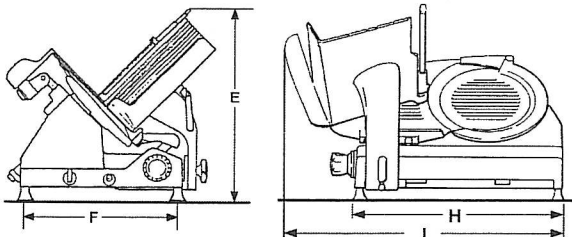
After several, years of operation and many sharpenings of the **blade** it may become necessary to have the **slice thickness plate** (14) adjusted closer to the blade.

Dimensions mm

	AX-S C12/N	AX-S C13/N	AX-S C14/N	AX-S C15/N
E	510			
F	420			
H	540			
I	720	730	760	

Motor Data

Hp	Volts	Hz	Ph
0,5	115	60	1



Slicing capacity mm

	AX-S C12/N	AX-S C13/N	AX-S C14/N	AX-S C15/N
A	260			
B	150	165	185	190
C	250	270	290	305
D	210	235	240	260

