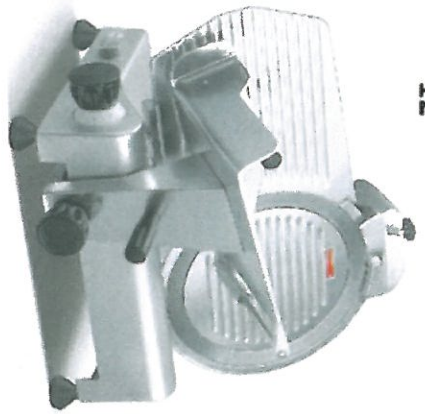


10" & 12" SLICER
MEAT SLICERS

10"



12"



Pesto!

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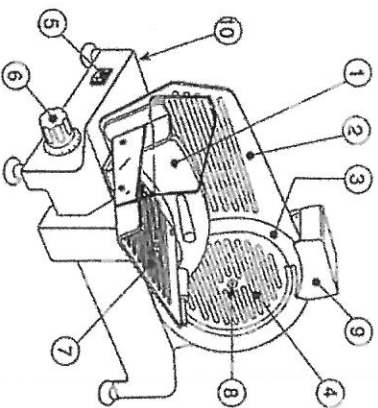
PRESENTATION

- * The aim of this handbook is to provide the customer with as much information as possible about our food slicer and with the instructions for its use and maintenance in order to keep it working efficiently.
- * This handbook should be given to those responsible for the use and periodical maintenance of the slicer.
- * The handbook should be kept in good condition and stored in an easily accessible place for rapid reference.
- * The slicers are subject to revision and may, therefore, bear details differing from those shown; this possibility has no effect on the information in this handbook.

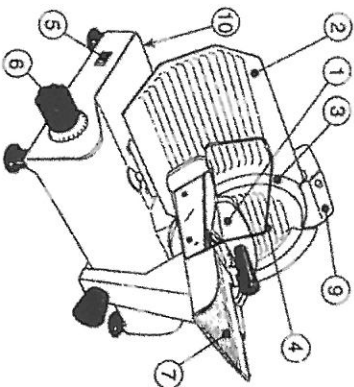
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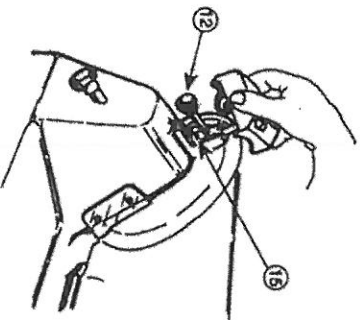
MAIN COMPONENTS



- Mod. P-10**
- 1 - Food holder arm
 - 2 - Movable bulk
 - 3 - Blade
 - 4 - Knife guard
 - 5 - On/off switch



- Mod. P-12**
- 6 - Graduated knob
 - 7 - Sliding carriage
 - 8 - Knife guard screw
 - 9 - Sharpener group
 - 10 - Data plate



INSTRUCTIONS FOR USE

- * Once unwrapped, place it so that the on/off switch is in front of the operator.
- * Regulate the thickness of the slice desired by turning the graduated knob.
- * Switch on, thus activating the blade.
- * Place the food to be sliced on the sliding carriage (pushing against the food holder arm) facing the blade, making sure that the food is resting against the movable bulkhead.

- * After use, turn the graduated knob back to position "0". The food grip should not be removed unless the shape and size of the food does not allow its use.
- Only for model If the sharpener is not mounted, proceed as follows:
 - * Place the sharpener in its support
 - * Tighten the safety screw (15).
 - * Block the knob (12).

1. Food holder arm
2. Movable bulk
3. Blade
4. Knife guard
5. On/off switch
6. Graduated knob
7. Sliding carriage
8. Knife guard screw
9. Sharpener group
10. Data plate

WARNINGS AND SAFETY RULES

The maker declines all responsibility in the case of improper use of the machine. Do not use the food slicer for frozen food, boned meat, fish or anything other than foodstuffs.

This machine is not suitable for cutting cheese.

Periodically check the state of the cable; should it be damaged, it must be replaced with our special cable ref. 9274. Do not submerge the food slicer in water when cleaning.

Do not use extension cables. Do not unplug by pulling the cable. Do not use the machine with wet hands or bare feet.

Even though the machine is equipped with safety devices, keep your hands away from the blade and moving parts. During maintenance and cleaning operations (therefore, having removed the safeguards), the remaining risks should be considered.

Before carrying out any maintenance operation, unplug the machine and make sure that the graduated knob is in "0" position.

Remove the knife guard periodically, unscrewing the screw (in the centre of the knife guard) then clean both the blade and the inside of the knife guard with alcohol.

Warning: this operation must be carried out with the utmost care as it concerns a cutting device.

Do not use the food slicer when, after it has been sharpened numerous times, the diameter of the blade has become 10 mm thinner.

Warning: in the case of a prolonged use of the food slicer or a motor block, the

thermic safeguard in the motor is activated. The motor stops automatically; at this point the machine must be turned off, checking that the warning light is turned off.

Wait a few minutes before starting to use the machine again to give the motor time to cool down. The machine and all its parts should be cleaned with soft cloths using ordinary neutral detergents containing soft nonionic anions respecting the following temperatures and concentrations. Temperature higher than 31°C solutions with pH = 7+8.

Use soft cloths for drying. When the sliding food tray moves with difficulty, lift the food slicer and place it on its side. Carefully clean the cylindrical sliding bar and lubricate it with vaseline oil.

Should the knife transmission belt slip (this can be seen when the rotation of the blade can be stopped while cutting), the correct tension can be achieved as follows:

- Approach the regulating organs on from the bottom,
- loosen the bolt on the tension belt screws then turn the screws in a clockwise direction to achieve the correct tension of the belt,
- lighten the bolt on the screws.

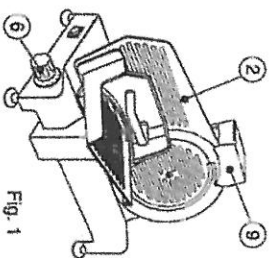


Fig. 1

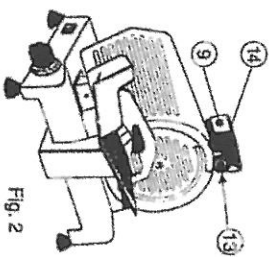


Fig. 2

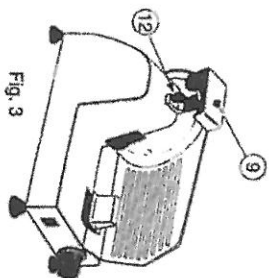
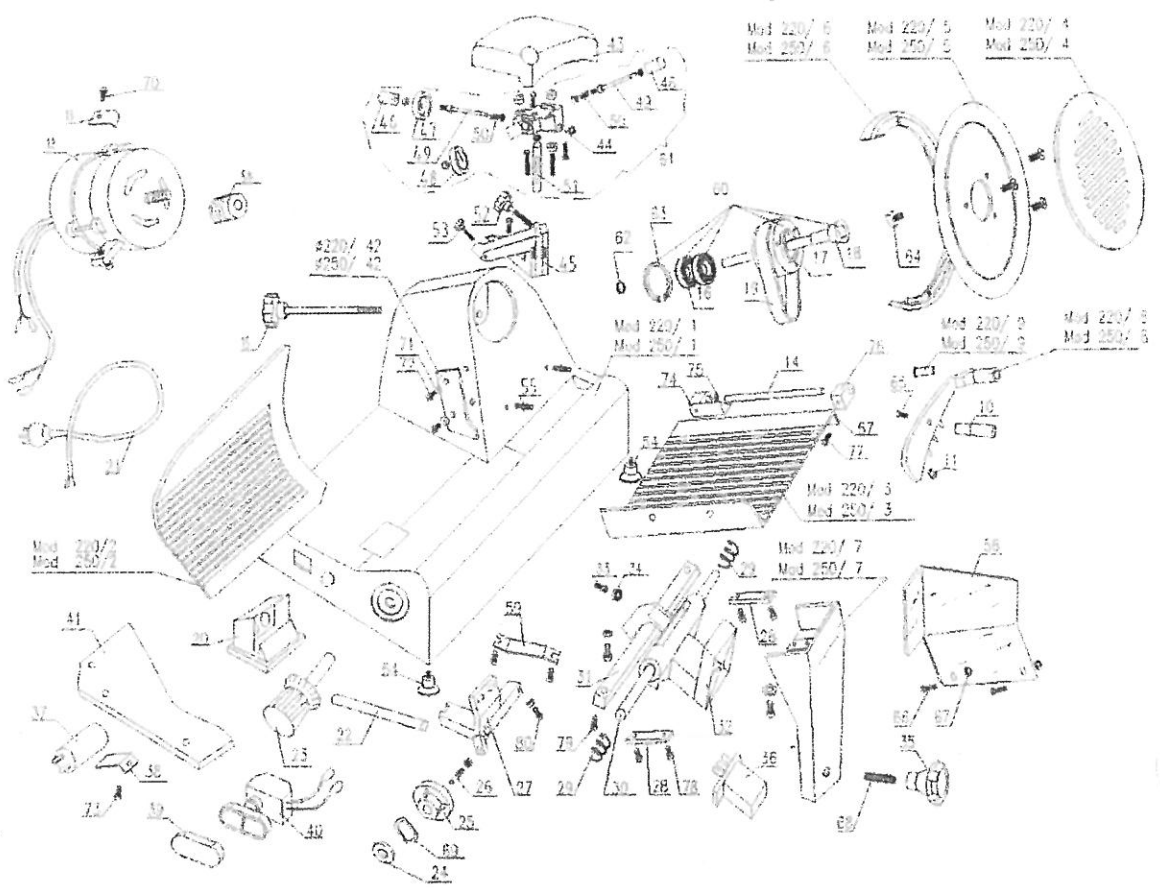


Fig. 3

DESCRIPTION OF SPARE PARTS

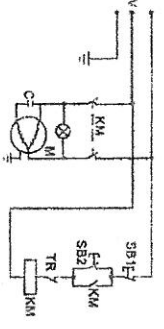
No	Name	No	Name
1	Encloser	41	Motherboard
2	Active claphoard	42	Meatscraper
3	Food salver	43	Sharpenner mulch
4	Blade guard disc	44	Sharpenner base of subassembly
5	Blade	45	Sharpenner base of assembled
6	Blade guarding ring	46	Button of sharpenner
7	Tray bracket	47	Pine grinding wheel ϕ 45
8	Food and fixed-arm	48	Crude grinding wheel ϕ 45
9	Fixed-arm bushing	49	Pin of rubbingstone
10	Fixed-arm handle	50	Spring
11	Plastic granule	51	Pin of sharpenner bracket
12	Motor	52	Sharpenner tighten knob
13	Motor briquetting	53	Active claphoard mandril
14	Fixed-arm pin ϕ 12X185	54	Rubber foot
15	Blade guard bolts	55	Pin of blade guarding ring
16	Ball bearing 6202	56	Tray finger plate guard
17	Blade belt wheel ϕ 66	57	Slide axle bracket
18	Pin of belt wheel	58	Small belt wheel of motor
19	BelASV 330	59	Slide driver
20	Slide mulch	60	Belt wheel module
21	Power line	61	Sharpenner module
22	Slide axle	62	ϕ 15Spring gasket for bearing
23	Knob with scale	63	ϕ 35Spring gasket for hole
24	Spring gasket	64	Blade guard disc square-head nut
25	Cam	65	Fixed-arm handle bolt
26	Cam osculant staff	66	Finger baffle bolt
27	Slider	67	Finger baffle nut
28	Slide axle briquetting	68	Bracket knob bolt
29	Spring of towing braket slide axle	69	Undee spring gasket
30	Towing bracket axle	70	Motor impacted bolt
31	Quadrante axis	71	Meat scraping shim
32	Towing bracket	72	Meat scraper bolt
33	M8X35Hexagonal screw	73	Capacitor fixation clamp bolt
34	Ball bearing 607	74	Tray bearing cover A
35	Towing bracket cover knob	75	Hear board brasket
36	Relay	76	Tray bearing cover B
37	Capacitor	77	Cross recessed countersunk head M6X12
38	Capacitor retainer	78	Slide axle briquetting bolt
39	Button mulch	79	Quadrante axis locking screw
40	Button switch	80	Slider adjust bolt

Mod. P-10



P-10

-230V, 220V, 110V



- M - Electric motor
- C - Electric motor
- SB1 - Black up push button
- SB2 - Adjust. push button
- KM - Alter. Electric appliances
- TR - Overheat, fullground switch

DESCRIPTION OF SPARE PARTS

No	Name	No	Name
101	Encloser	141	Towing bracket
102	Active clapboard	142	Button of towing bracket
103	Food saver	143	Sharpenner mulch
104	Guarding blade disc	144	Button
105	blade	145	Fine grinding wheel $\phi 45$
106	Blade guarding ring	146	Pin of burr cleaning wheel
107	Tray bracket	147	Spring of burr cleaning wheel
108	Food fixed-arm	148	Crude grinding wheel $\phi 45$
109	Fixed-arm bushing	149	Sharpenner tighten knob
110	Handle	150	Supporting base of outer ring
111	Plastic granule	151	$\phi 4.75$ Wheel
112	Motor	152	Pin of rubbing stone
113	Motor briquetting	153	Sharpenner base of subassembly
114	Power line	154	pin of blade guarding ring
115	Blade guard bolts	155	Pin of food tray
116	Ball bearing 6204	156	Meat blocking board
117	Belt wheel	157	Bracket of sliding axle
118	Pin of belt wheel	158	Small belt wheel of motor
119	Belt SV, 400	159	Slide transmitting wheel
120	Supporting base	160	Towing bracket handle
121	Cable jacket	161	Sliding axle 608
122	Mearscraper	162	Belt wheel module
123	Button mulch	163	Sharpenner module
124	Button switch	164	$\phi 20$ Spring gasket for bearing
125	Capacitor	165	$\phi 47$ Spring gasket for hole
126	Capacitor retainer	166	Blade guard disc square-head nut
127	Screw of orientated staff	167	Fixed-arm handle bolt
128	Knob with scale	168	Finger baffle bolt
129	Spring gasket	169	Finger baffle nut
130	Cam 300	170	Bracket knob bolt
131	Motherboard	171	Bracket knob nut
132	Cam oscanant pin	172	Bracket bottom hole
133	Sliding axle	173	Quadrate axis locking screw
134	Slider	174	Slide axle briquetting bolt
135	Rubber foot	175	Slide axle bolt
136	Sliding axle briquetting	176	$\phi 120$ Indee spring gasket
137	Relay	177	Meat scraping shim
138	Spring of sliding axle	178	Meat scraper bolt
139	Towing bracket sliding axle	179	Fulcrum bearing shin
140	Quadrate axis	180	Fulcrum bearing bolt

Mod P-12

