

# Instructions Manual

# **SHEFFIELD**

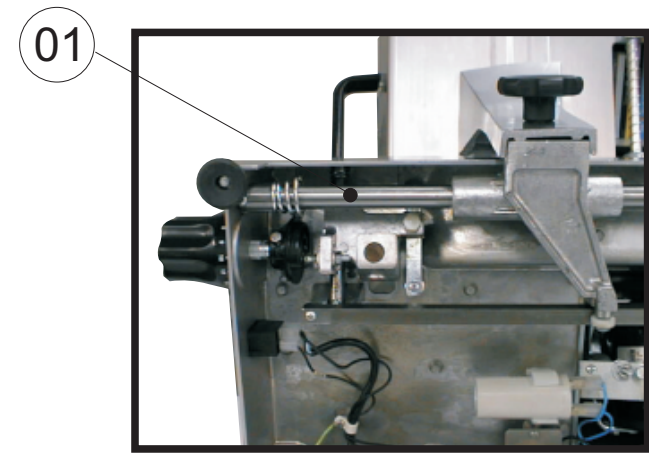


## Food Slicers

Models

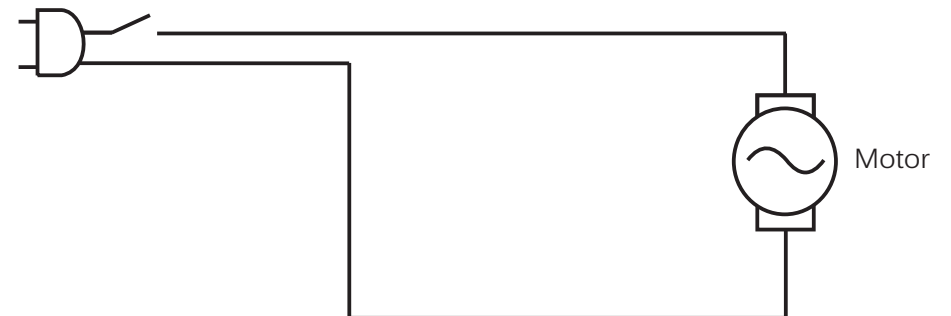
*CFI-250 - CFI-275 - CFI-300*

Picture - 12



## 7. ELECTRICAL DIAGRAM Mod. CFI-250 - CFI-275 - CFI-300

ON/OFF Switch



## 8. GENERAL ADVICES

**ALWAYS** turn machine off before cleaning and maintenance.

**PROVIDE** enough space around machine to avoid accidents.

**ALWAYS** keep the floor dry. Wet floors may cause slippings.

**ALWAYS** turn machine off in case of power supply lack.

**NEVER** let dust or water to get into electrical and mechanical components of the machine.

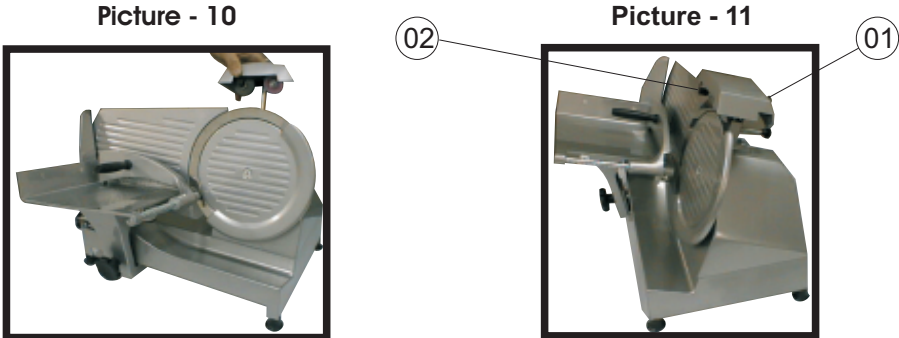
**DO NOT** modify original features of the machine.

**DO NOT** take out nor tear off any safety or identification label.

-Switch machine ON. With the Knife in movement press the push button n°1 (Picture-11) with your thumb. It pushes the grinding stone directly against the Knife. Keep the push button pressed for 2 or 3 seconds. Repeat this operation 3 times.

-After sharpening press button n°2 (Picture-11) to free the Knife from burrs.

-When sharpening is over turn machine OFF and place the Sharpener back to its original position by loosening the Knob n°1 (Picture-07), turning it counterclockwise. Lift the sharpener and rotate it ½ turn clockwise. Lower the sharpener and tighten the Knob locking the sharpener.



**IMPORTANT**

**When sharpening is over turn machine OFF and place the Sharpener back to its original position**

### 5.1 Cleaning of Sharpener

After removing the sharpener from the machine:

- Thoroughly clean the grinding stone surfaces covered by a coat of grease with a brush and denatures alcohol to get the emeries as aggressive as originally.
- After many grinding operations and when the grinding stones have become dull, replaces them.
- After cleaning, reinstall the sharpener on the machine.

## 6. LUBRICATION

Every week or at least monthly, lubricate the Carriage round slide guideway n°01 (Picture - 12) and the Slice Device shaft with three drops of mineral oil (e.g. petrolatum oil type P30) for smooth Carriage and Slice Device motion. Distribute over surfaces by moving either the Carriage or the Slice Device back and forth.

**CAUTION: Do not use vegetable oil (olive oil).**

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## NOTICE TO OWNERS AND OPERATORS

The Slicers models CFI-250/275/300 are designed to slice food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

## 1. INTRODUCTION

### 1.1 Main Precautions

The Slicers can be potentially dangerous machines when used incorrectly. Therefore read all the following instructions carefully to avoid damages.

**FOR COMMERCIAL USE ONLY** by qualified operators.

**BEFORE** cleaning disconnect machine from power source.

**NEVER** use tools not belonging to machine to help operation.

**NEVER** touch knife edge, it will cut your fingers. Keep hands away from exposed knife.

**BEFORE** operation knifeguard must be installed and knife fully shielded.

**BEFORE** slicing check Food Chute. It must be securely installed. A loose Food Chute will damage knife.

**NEVER** connect machine to power source with wet hands or wet clothes.

**ALWAYS** use Slice Device, NOT your hand, to "steady" slippery meats or when slicing small end pieces.

**NEVER** spray water or other liquid substances directly at motor, power switch or any other electrical components.

**KEEP** your working area clean and dry to prevent it from becoming slippery.

**ALWAYS** install equipment in working area with adequate light and space away from CHILDREN and visitors.

**NEVER** operate without all warning labels attached and owner/operator manual available to operator.

**NEVER** leave unattended while operating.

**STOP** the machine immediately if you hear abnormal noises, of fear that injuries may occur.

**ALWAYS** ground machine properly.

**CONTACT** your Distributor if you have any problems with the installation and operation of this machine.



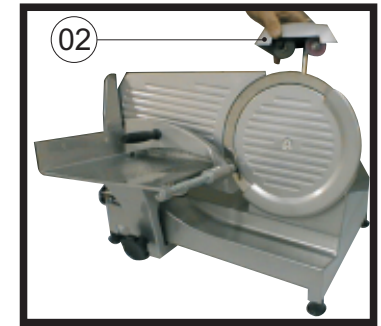
## 4.3 - Removal of Sharpener

Loosen the Knob nº1 (Picture-07) that locks the sharpener turning it counterclockwise. Pull the sharpener out of its support and move it away from the machine.

Picture - 07 01



Picture - 08



## 4.4 - Removal of Scraper

To remove Scraper nº1 (Picture-09) just unscrew the screws that fix the scraper.

Picture - 09

01



## REASSEMBLE OF THE MACHINE

Reassemble of the machine is performed by carrying out the dismantling procedure in a reverse order. It is recommended that the various operations be carried out with extreme care in order to avoid damage or injury.

## 5. SHARPENING PROCEDURE

The Slicers are provided with their own Sharpener. The following sharpening procedure will provide high quality sharpening results and should be followed for safety considerations.

- Switch machine OFF and disconnect electrical cord from the wall socket.
- The cutting area should be clean and free from food, especially grease. Grease will ruin the ability of grinding stone to sharpen an edge.
- Loosen the Knob nº1 (Picture-07) that locks the sharpener turning it counterclockwise. Lift the sharpener and rotate it ½ turn counterclockwise. Lower the sharpener and tighten the Knob locking the sharpener.

DISMANTLING FOR CLEANING

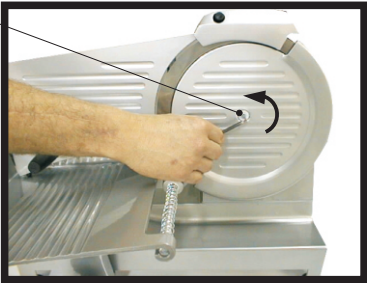
4.1 - Removal of Knife Guard

Move the Gauge Plate Dial Knob to “0” position so that the Knife edge is not exposed. Using the 5mm Allen Screwdriver (provided with the machine) unscrew screw no.2 (Picture - 04) turning it counterclockwise and remove the Knife Guard carefully from the machine as shown on Picture - 03.

Picture - 03



Picture - 04



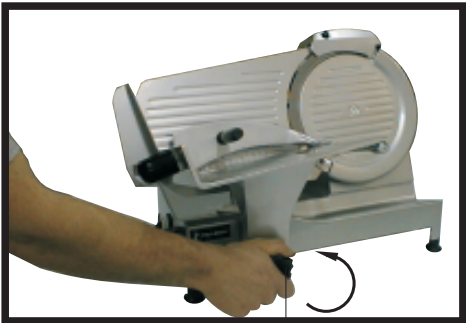
**WARNING:**

Removing the Knife Guard from the machine be careful with the Knife, it is very sharp and could cause serious irreparable damages

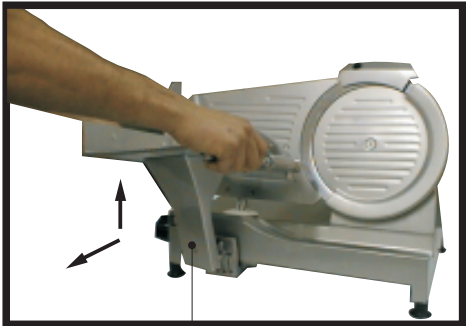
4.2 - Removal of Meat Plate (Food Chute)

Pull the carriage backward. Fully loosen Meat Plate Locking Knob n°1 (Picture-05) turning it counterclockwise. Pull the Meat Plate n°2 (Picture-06) upward to remove it from the machine.

Picture - 05



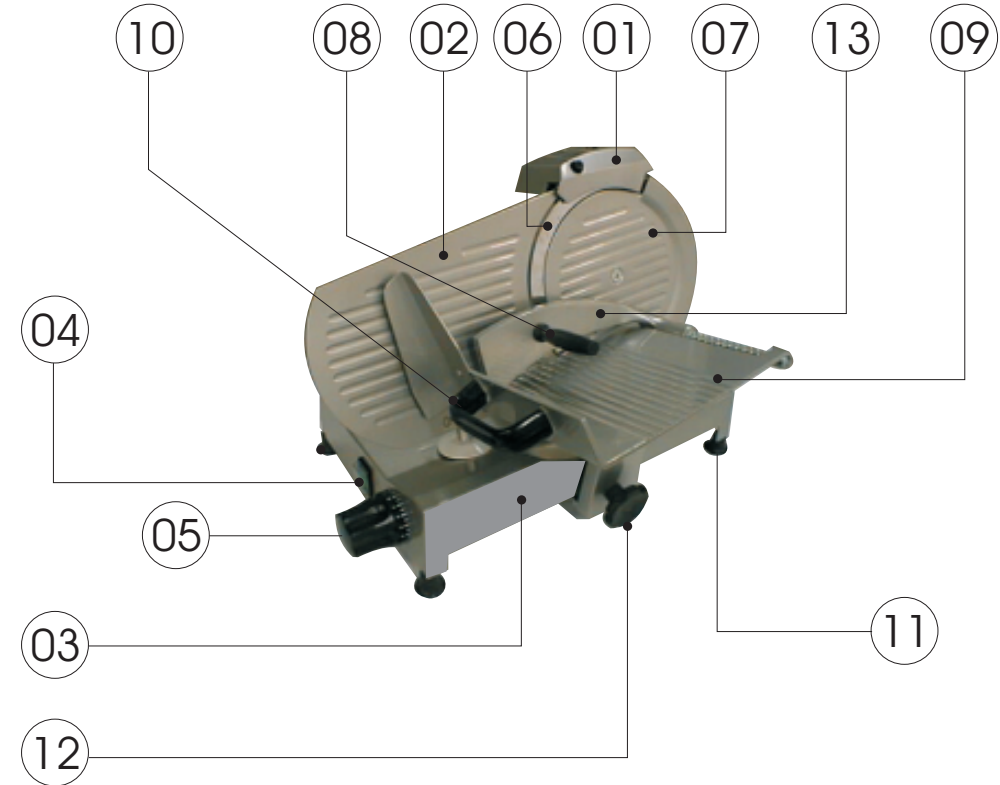
Picture - 06



1.2 Main Components

All machine components are constructed of selected materials for each function: base is aluminum coated with two lawyers of powder paint, parts in contact with food are anodized aluminum and knife is polished, hard chrome coated carbon steel.

Picture - 01



- 01 Sharpener
- 02 Gauge Plate
- 03 Base
- 04 ON/OFF Switch
- 05 Gauge Plate Dial Knob
- 06 Knife
- 07 Knife Guard
- 08 Slice Device Handle
- 09 Meat Plate (or Food Chute)
- 10 Carriage Handle
- 11 Rubber Foot
- 12 Carriage Locking Knob
- 13 Slice Device

## 1.3 Technical Data

Table - 01

<i>Technical Data</i>	<i>Units</i>	<i>CFI-250</i>	<i>CFI-275</i>	<i>CFI-300</i>
Voltage	[V]	110 or 220 (*)	110 or 220 (*)	110 or 220 (*)
Frequency	[Hz]	50 or 60 (*)	50 or 60 (*)	50 or 60 (*)
Rating	[HP]	0,33	0,33	0,33
Consumption	[kW/h]	0,25	0,25	0,25
Height	[mm]	400	415	430
Width	[mm]	550	565	580
Depth	[mm]	420	420	440
Net/Gross Weight	[kg]	17,5/20,3	18/20,8	20/22,8
Food Chute Dimension	[mm]	220x230	220x230	220x280
Knife Diameter	[mm]	250	275	300

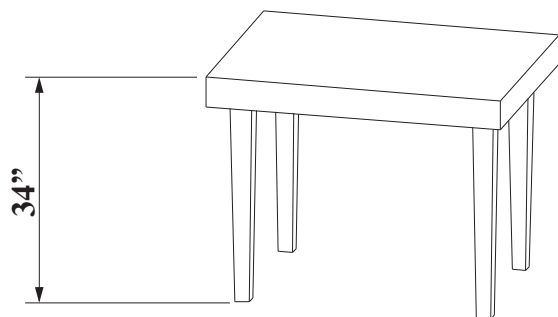
(\*) Machines are provided with single voltage and frequency.  
See nameplate for checking voltage and frequency.

## 2. INSTALLATION AND PRE-OPERATION

### 2.1 Installation

The Slicers CFI-250/275/300 have non-skid feet and must be installed on a level, not-slippery surface with a maximum recommended height of 34" (850mm). Compare the voltage of the machine with the electrical power mains voltage, they must be the same. Slicer must be electrically grounded and operated from proper power source.

### Picture - 02



### 2.2 Pre-Operation

Check if the machine is firm, no movement shall be allowed on the supporting surface. It is recommended that the machine be carefully cleaned before first operation, after use and after long periods during which it has remained off. Clean it as explained in CLEANING.

Check if Knife Guard n°7 (Picture-01) and Sharpener n°1 (Picture-01) are assembled properly. All components must be securely installed.

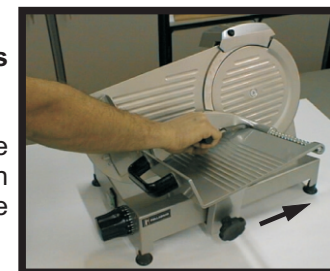
## 3. OPERATION

(All referenced numbers below are those of Picture-01).

- Pull the Meat Plate n°9 rearward to the loading position.
- Swing Slice Device n°13 away.
- Put the product against the Meat Plate fence and bring it slowly in contact with the Gauge Plate n°2.
- Lock the product with the Slice Device.
- Adjust slice thickness using the Gauge Plate Dial Knob n°5.
- Switch the machine ON.
- To slice, move the carriage back and forth by means of its Handle n°10.
- Let slices drop on receiving tray, do not catch them with your hand.

**WARNING:** Always use the Slice Device to push products against the knife, never your hands.

**IMPORTANT TIP:** When slicing short products follow the above steps, however instead of only locking the product with the Slice Device grasp Slice Device and move the carriage back and forth.



## 4. CLEANING

### IMPORTANT:

Turn OFF slicer and disconnect electrical cord from wall socket before

- It is recommended that the machine be carefully cleaned before its first use, after use, and after long periods during which it has remained OFF.
- Use only soaps and detergents suitable for kitchenware.
- Never wash the slicer or any of its parts in a dishwashing machine.
- Wash the body of the machine with warm water and mild soap using a soft cloth. Rinse using a clean soft cloth.
- Wash each part in a sink with warm water and soap. Rinse with warm running water and dry thoroughly using a clean soft cloth. Do not let one impact against the other as damage may occur.

### WARNING: Cut hazard.

- Clean the Knife with a damp cloth. Wipe the Knife slowly working outward from the center being careful not to let any water go into center hole where bearings are. Dry the knife still working in the same way.