

# INSTRUCTIONS MANUAL



## FOOD SLICERS

Models

*CFIA-300L / CFI-300L*



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- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.  
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.  
DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

# SUMMARY

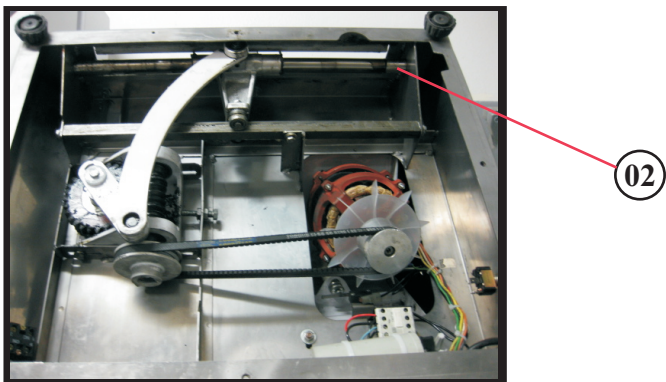
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## 5.2 Lubrication

In case of the Complete Movable Table N° 09 (Pic.01) is jammed or hard to be moved, it is recommended the lubrication of the Movable Table Guide N° 01 (Pic.10) located on the inside part of the machine.

We suggest to use a tube or brush with silicon (liquid or paste) in order to facilitate the lubrication. Please avoid the usage of any kind of oil. Before the lubrication, it is important to remove any kind of residue that may exist on the Movable Table Guide.

**Figura - 10**



## 1. Introduction

### 1.1 Safety

When not properly used the Food Slicers models CFIA-300L and CFI-300L are potentially dangerous machines. Servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

1.1.1 Unplug the machine when you need to remove any removable part during cleaning, servicing or any other operation.

1.1.2 Never make use of any tool or instrument that is not originally part of the machine during any operation.

1.1.3 Be sure that removable parts are properly installed in their correct position.

1.1.4 Never throw water directly to the machine.

1.1.5 Never use inappropriate clothes mainly long sleeves during operation.

1.1.6 Keep hands off turning parts.

1.1.7 Do not operate the machine wearing wet clothes or wet shoes.

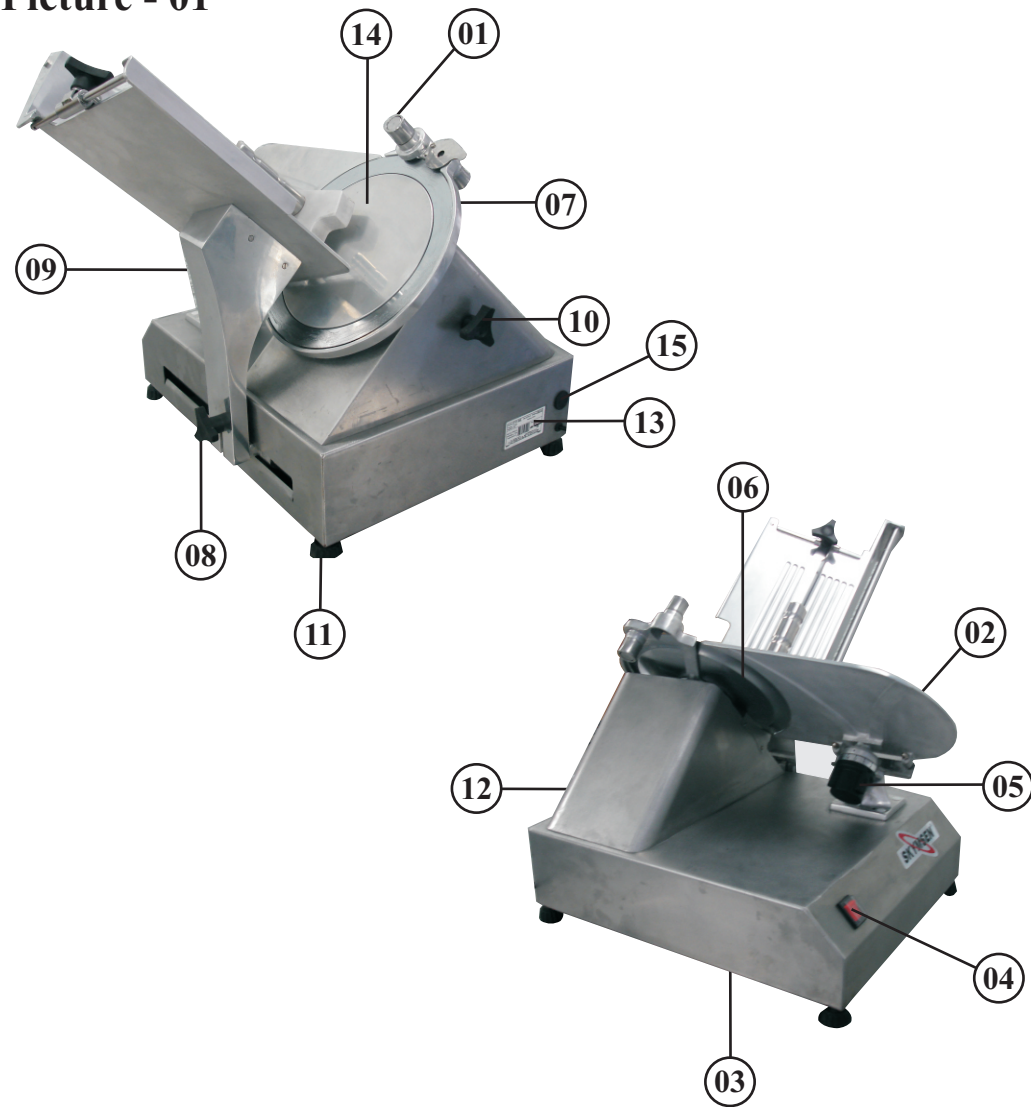
1.1.8 Before operating the machine be sure it is grounded properly.



### 1.2 Main Components:

All components of this machine were designed and made to its proper function, in accordance with Skymssen experience, testing procedures and using high grade materials such as: stainless steel, polished aluminum coated with non toxic painting.

Picture - 01



- 01 – Sharpener set

02 – Gauge Plate

03 – Base

04 – ON/OFF switch

05 – Gauge Plate Dial Knob

06 – Knife

07 – Knife Guard
- 08 – Slice Device Handle

09 – Movable Carriage

10 – Handle

11 – Rubber Foot

12 – Motor Housing

13 – Identification Label

14 – Frontal Protection

15 - Tension selector key

Compartment.

5. Analysis and Problems Solving

5.1 Problem, causes and solutions

The Automatic Vertical Slicers were designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your slicer refer to Table 02 in which the most common situations are listed with recommended solutions.

Table 02

Problems	Causes	Solutions
Burning odor and/or smoke	Motor or other electric parts problems	Call technical assistance
Crushing the product	Burrs on the Knife	Call technical assistance
	Belts not fastened enough	Do sharpening as per Item 3.6 .
Machine starts but Knife takes time to turn	Belts not fastened enough	Call technical assistance
	Starting capacitor failing	Call technical assistance
Strange noises	Defective bearings	Call technical assistance
Machine stops during operation	Lack of power	Check if plug is connected to the power source
	Belts not fastened enough	Call technical assistance
	Bad contact in internal or external electric parts	Call technical assistance

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.

Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Check level of oil. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation. Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

1.3 Technical Characteristics

1.3.1 Specification.

Model CFIA-300L : it is an automatic slicer. The Movable Carriage moves automatically.

Model CFI-300L : it is not an automatic model . Meaning the Movable Carriage needs to be pushed by hand to move .

Table - 01

Characteristics	Unit	CFI-300L	CFIA-300L
Voltage	[V]	110 / 220(**)	110 or 220(**)
Frequency	[Hz]	50 or 60 (*)	50 or 60 (*)
Power Rating	[HP]	0,33	0,33
Consumption	[kW/h]	0,25	0,25
Height	[mm]	495	630
Width	[mm]	605	580
Depth	[mm]	590	660
Net/shipping Weight	[kg]	28/31	37/41
Movable Carriage	[mm]	230x350	230x350
Knife Diameter	[mm]	300	300
Cut per Minute	[Slice]	Manual	40

(\*) The frequency and the voltage will be only the rated motor ones.  
(\*\*) Use the Voltage Selector Switch , to change the voltage in accordance with the electricity supply voltage .

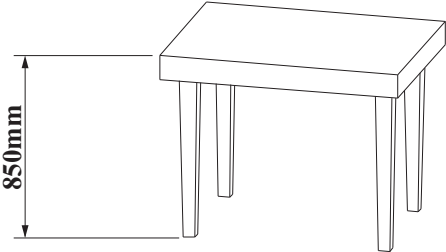
2. Installation and Pre-Operation

2.1 Installation

The Automatic Vertical Slicers have non-skid feet. Install them onto a leveled and stable surface, preferably approximately 850 mm above floor. Before plugging in the machine check if power supply voltage and machine voltage are the same. The Voltage Selector Switch N°03 (Picture – 01) is located inside the machine Base, to reach it just remove the rubber plug beside the cord . If necessary change the voltage to meet power supply voltage .

Model CFIA-300L does not have any voltage selector switch Ground the machine properly. The plug has two pins and a grounding wire, the three of them have to be properly connected.

Observe if the equipment is properly far off from any obstacle which may obstruct the advance of the moveable carriage, minimum free space of 100mm in every side.



2.2 Pre operation

Check if your Slicer is firm in its position. Before using it clean all parts that get in contact with food with a damp clean cloth.

Observe if the equipment is properly far off from any obstacle which may obstruct the advance of the moveable carriage, minimum free space of 100mm in every side.

## 3. Operation

### 3.1 Starting

To start the machine use the ON/OFF Switch N°04 located on the Base N°03 (Picture – 01) of the machine.

### 3.2 Instructions on how to operate

A) Control the power supply voltage to be the same voltage of the machine as indicated by the voltage selector switch or the Identification Label No. 13. Connect the grounding wire to an efficient earth, in accordance with the ruling norms . A good grounding is important to the machine and to your safety

B) Be sure the Frontal Protection No. 14 is right on its working position , that is to say tightly fitted by the Handle No 10 .

C) Place the product to be sliced on the Movable Carriage No 02 Pict. 02 , adjusting the Lateral Adjuster No 01 Pict. 02, then press the Fastener No. 03 , as shown on Pict.04 or as suggested on the following pictures .

D) Turn the Gauge Plate Dial Knob No.01 (Pict.03) until to reach the desired thickness .

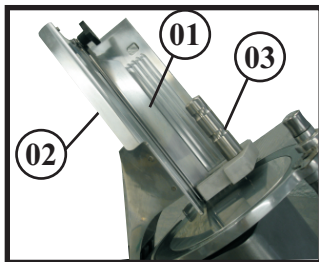
E ) Switch ON the machine .

*Always use the Fastener No.03 (Pict.04) to slice , never use your hands to hold the product during operation .*

#### ATTENTION

DO NOT SLICE PROVOLONE CHEESE OR WITH SIMILAR CONSISTENCE.

Picture - 02



Picture - 03



#### ATTENTION

Let a 3mm clearance between the lateral adjuster N°02 and the product.

Model CFI-300L, Movable Carriage has to be moved by hand.



Picture - 04

**READ CAREFULLY AND WITH ATTENTION THE SAFETY OR OPERATION INSTRUCTIONS LABELS DISPLAYED ON THE MACHINE, AS WELL AS THE INSTRUCTION MANUAL AND THE TECHNICAL CHARACTERISTICS WRITTEN INSIDE .**

### 4.2 Safety Procedures and Notes Before Switching Machine ON

#### IMPORTANT

**Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.**

#### 4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

#### 4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

#### 4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

Oil reservoir has to be full up to the required level as indicated. Check level and add oil if necessary.

### 4.3 Routine Inspection

#### 4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.



## 4. General Safety Practices

### IMPORTANT

If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.

#### 4.1 Basic Operation Procedures

##### 4.1.1 Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be fatal.

Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

##### 4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents.

Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

##### 4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT modify original characteristics of the machine.

DO NOT remove, tear off or maculate any labels stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

### IMPORTANT

Do be sure that the Movable Carriage and the Frontal Protection are strongly fitted , before to use the machine .

#### 3.3 Cleaning

### IMPORTANT

Never do cleaning with machine plugged in, always unplug machine before cleaning.

Wash all the removable parts of the machine. Find below procedures on how to remove these parts.

##### 3.3.1 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

### IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

### Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

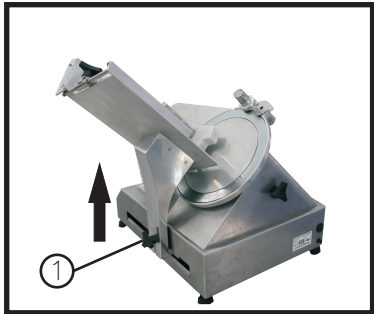
### Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

### 3.4 Removing The Movable Carriage

Loose the handle , Picture 05 . Remove the Movable Carriage pulling and lifting it , see Picture 05 and Picture 06 . To assemble follow the inverse procedure .

Picture - 05



Picture - 06



### 3.5 Removing the Frontal Protection

Turn the handle until the frontal protection “jumps“ off the knife . Withdraw the protection as picture 07 and picture 08 show .

Picture - 07



Picture - 08



### IMPORTANT

Withdrawing the Frontal Protection , do be careful because the knife has a sharp edge .

### 3.6 Procedures For Sharpening Knife

The Food Slicers have their own sharpener , easy to employ and efficient . To use it follow the below instructions :

- \* With the ON/OFF Switch , switch the machine OFF .
- \* Withdraw the Movable Carriage and the Frontal Protection .
- \* Clean the Knife with alcohol
- \* Switch ON the machine and with the knife running , press the button No.01 (Pict.09) until the grindstone gets to contact the knife and keep the pressure for about 2 or 3 seconds .Repeat such pressure three times .
- \* To finish the sharpening operation , press the button No.02 (Pict.09) during 2 or 3 seconds to clean the edge .

### IMPORTANT

Such operation has to be hold for only 2 or 3 seconds with the knife on movement .

Picture - 09

