

Instruccions Manual

Slicer

Model

CFI-300L



METALÚRGICA SIEMSEN LTDA.

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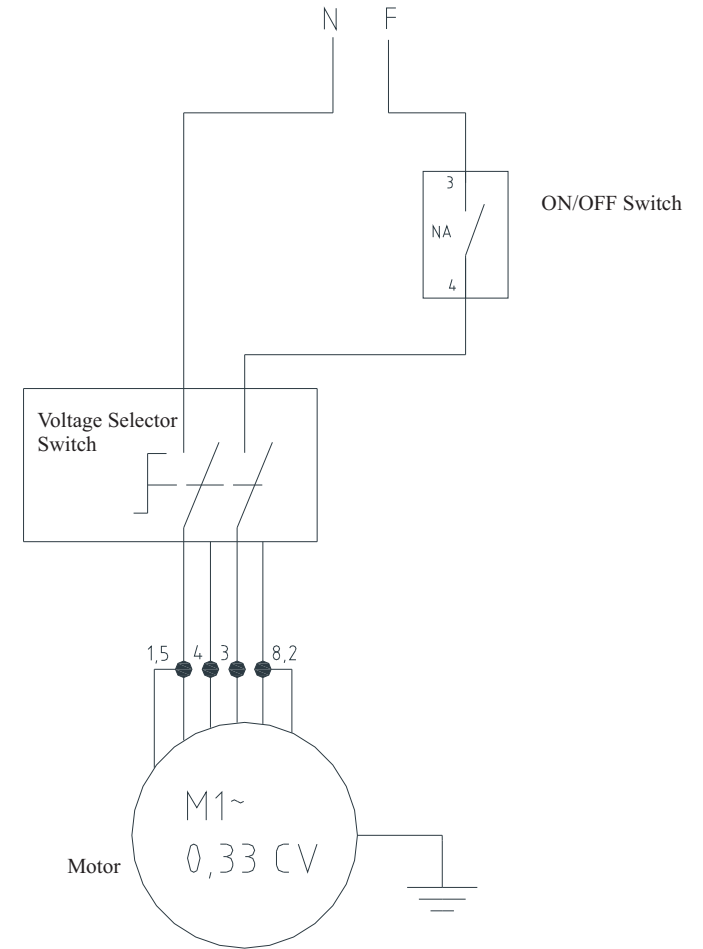
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- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.
DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS,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

Summary

1. Introduction	02
1.1 Safety	02
1.2 Main Cpmponents	02
1.3 Technical Characteristics	04
2. Installation and Pre Operation	04
2.1 Installacion	04
2.2 Pre Operation	04
3. Operation	05
3.1 Starting	05
3.2 Operation Process	05
3.3 Cleaning	06
3.4 Removing the Movable Table	07
3.5 Removing The Front Protection	07
3.6 Sharpening The Knife Disc	08
4. General Safety Practices	09
4.1 Basic Operation Procedures	09
4.2 Safety Procedures and Notes before switching the machine On	10
4.3 Routine Inspection	11
4.4 Operation	11
4.5 After finishing the work	12
4.6 Maintenance	12
5. Analysis and Problem Solving	12
5.1 Problems, Causes and Solutions	12
5.2 Lubrication	14
5.3 How to Eliminate the Displacing Cart Clearance	14
5.4 Electric Diagram	14

5.4 Electric Diagram

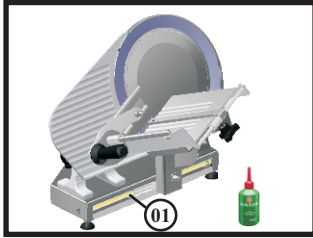


5.2 Lubrication

If the Movable Table No.09 (Pic.01) arrests or is heavy to move it is recommended to lubricate the movable table guides No.01 (Pic.11) to be found in the internal part of the machine . Use a brush and Singer Oil (viscosity 22Cst@ at 40C Method ASTM – D 445) . Never use comestible oils , greases or any other kind of oil .

Before to lubricate clean the Guide .

Picture - 11

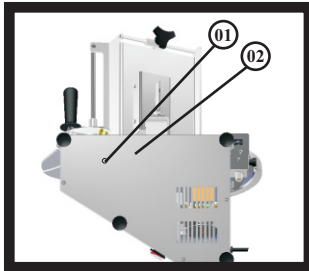


5.3 How to eliminate the Displacing Cart Clearance

To eliminate the displacing cart clearances, if any, the cart has underneath two screws , to adjust them, move the cart until the screws are on line with the hole No.01(Pic.12) existent in the closing plate No.02 (Pic.12) .Using a three mm Allen screwdriver , take away the tightening screw and adjust as necessary.

Then insert back the tightening screw .

Picture - 12



1. Introduction

1.1 Safety

The Automatic Slicer Model CFI -300L is a simple machine to operate and easy to clean , however , for your safety and to avoid accidents, read the below instructions :

1.1.1 Unplug the machine from the electric source before to remove any part , to clean or maintain or to do any kind of service .

1.1.2 To help machine operation never use tools not belonging to it .

1.1.3 Before to Switch ON the machine verify if the removable parts of the machine are suitably fitted in their due positions

1.1.4 Never throw water jets directly to the machine

1.1.5 Never use clothes with wide sleeves, especially on the wrists during the operation.

1.1.6 Keep hands away from moving parts

1.1.7 Never Switch ON the machine with wet clothes or feet .

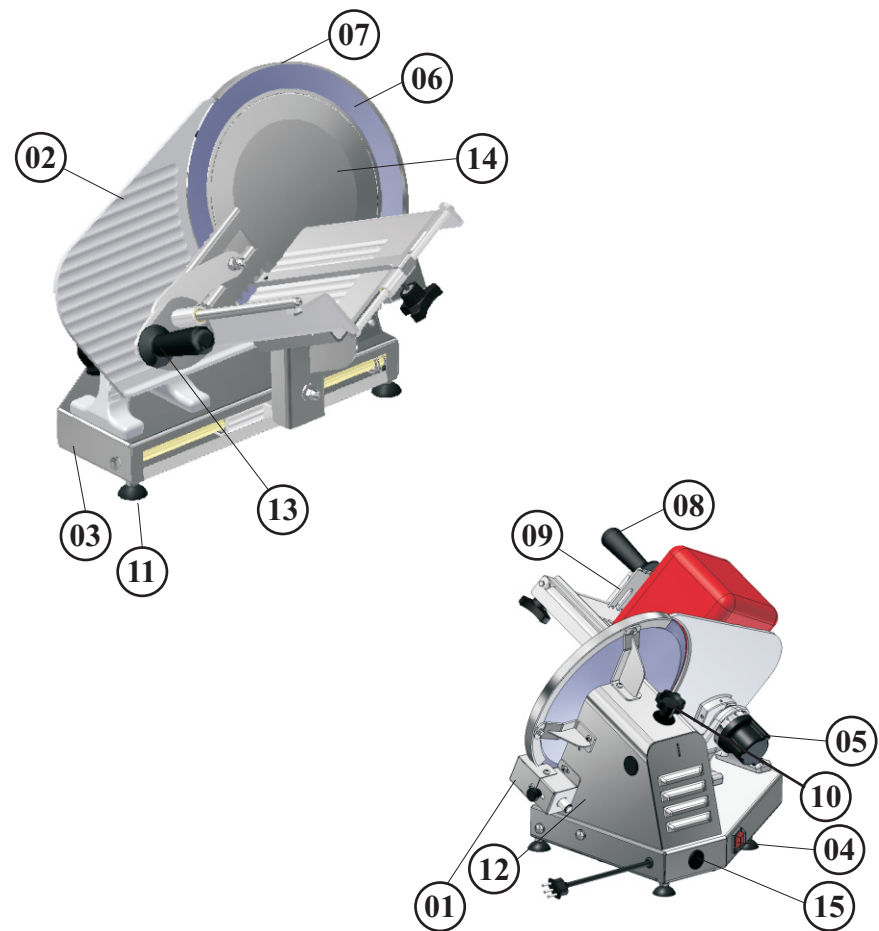
1.1.8 Before to operate the machine be sure the ground connection has been made in accordance with local Norms



1.2 Main Components

All components of this machine have been made of raw materials carefully selected for each function, according to the test patterns and Skymssen experience.

Picture - 01



- 01 Sharpening Set

02 Cutting Control Table

03 Base

04 ON/OFF Switch

05 Thickness Control Handle

06 Knife Disc

07 Disc Edge Protection

08 Fastener
- 09 Movable Table

10 Handle

11 Rubber Feet

12 Housing

13 Fastening Handle

14 Front Protection

15 Voltage Selector Cap

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

4.4 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. 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.

IMPORTANT
Always unplug the machine when emergency cases arise.

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.

5 Analysis and Problems Solving

5.1 Problem, causes and solutions

The Slicers Model CFI -300L have been designed to operate with minimum maintenance. However, some irregularities may occur during its operation, due to the natural wear out caused by the equipment use. If there is any problem with your machine, check the Table-02 bellow, where you will find some possible solutions.

1.3 Technical characteristics

Table - 01

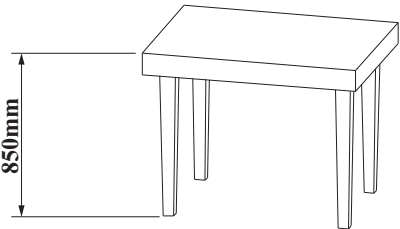
Characteristics	Unit	CFI-300L
Voltage	[V]	110 / 220(**)
Frequency	[Hz]	50 ou 60 (*)
Power rating	[CV]	0,33
Consumption	[kW/h]	0,25
Height	[mm]	495
Width	[mm]	605
Depth	[mm]	590
Weight Net/Gross	[kg]	28/31
Movable table	[mm]	230x350
Knife disc diameter	[mm]	300
Slices per minute	[S/m]	Manual

(*) Frequency will be one only , the frequency of the machine motor .

2 . Installation and Pre Operation

2.1 Installation

The Automatic Slicer Model CFI -300L , has non-skid feet, and shall be installed on a firm and flat surface , preferably 850 mm above floor . The electric cord has a plug with three round pins , one is the grounding pin . . It is mandatory the three to be securely connected before to start operation , Before to switch ON the equipment check its voltage , it has to be the same as the electric supply voltage . If it is not the same adjust it using the Voltage Selection Switch inside the Base No 03 (pic.01) , under the rubber cap No15 (Pic 01) .



2.2 Pre Operation

The Slicer shall be firm in its position , check it ., if necessary adjust the adjustable feet. The Slicer shall be duly cleared from any obstacle preventing the movable table to run, clearance shall be 10 cm . Before to start operation , all the removable parts shall be withdrawn and washed.

3 Operation

3.1 Starting

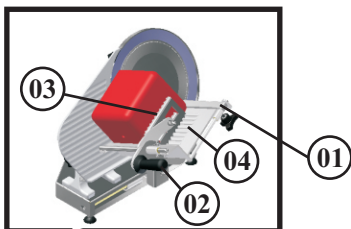
To start the machine, switch ON the electric switch No.02 (Pic.04)

3.2 Operation Process

- A) Make sure the electric network voltage is the same shown on the Voltage Selector Switch , under the Cap No 15 (pic.01)
- B) Make sure the Front Protection No.14 (Pic.01) is in its right position , fitted by means of the Handle No. 10 (Pic.01) .
- C) Place the product to be sliced on the Movable Table No,4 (Pic.02)
- D) To brace the product use the Lateral Fastener **No.01(Pic.02)**.
- E) Using handle No.02 (Pic.02) adjust the Fastener No.03 (Pic.02). When processing large product pieces , adjust the Fastener No.03 (Pic. 02) on top of the piece as shown on Picture 03 .
- F) Turn the Thickness Handle No.01 (Pic.04) to obtain the **desired thickness** .
- G) Start the operation pressing the ON/OFF Switch No.02(Pic.04)

Use the Fastener No.03 (Pic.02) when slicing , never hold the product with your bare hands

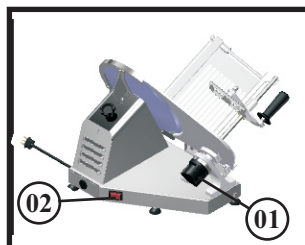
Picture - 02



Picture - 03



Picture - 04



ATTENTION :

Do not slice Parmesan Cheese , or similar cheeses .

Picture- 05



Movable Table displacement is manual , use the Thickness Handle No. 01 (Pic. 04) .

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.

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.

4.3.2 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. General Safety Practices

IMPORTANT

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

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

4.1 Basic Operation Practices

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 the 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 SAFETY or IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

!IMPORTANT

!Make sure the Movable Table and the Front Protection are firm at their places , before to start the machine .

3.3 Cleaning

IMPORTANT

Never clean the machine when it is connected to the electric supply. To clean unplug it .

All the movable parts of the machine shall be removed and cleaned . Instruction on how to remove the parts follows.

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.

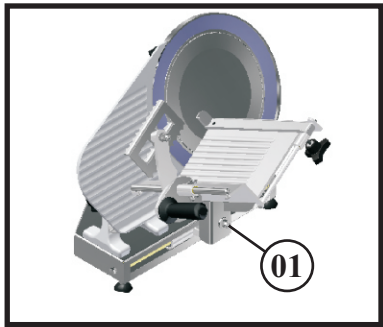
Main substances that cause stainless steel corrosion:

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 Table

Loosen and take off the Nut No.01 (Pic.06) . Remove the Movable Table pulling it to the front side . See pictures 06 and 07 .

Picture - 06



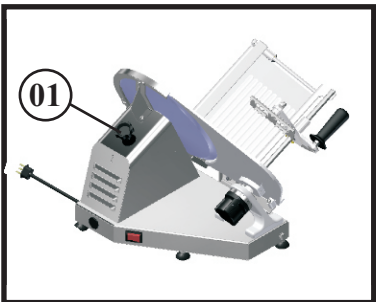
Picture - 07



3.5 Removing the Front Protection

Turn the handle until the Protection “ jumps “ out from the Knife Disc .
Take away the Protection as shown in Pictures 08 and 09

Picture - 08



Picture - 09



Important
When taking away the Front Protection beware the Knife Disc because it has sharp edges .

3.6 Sharpening the Knife Disc

The Slicer comes with its own Shapening Device , easy to use and efficient .
To use it correctly follow the below instructions :

- Start the Machine and with the Knife Disc in movement press button No. 01 (Pic. 10) until the grindstone makes contact with the Disc, then keep it pressed forward 2 or 3 seconds . Repeat the operation two or three times .
- To finish the sharpening operation , press button No.01 (Pic.10) backward 2 or 3 seconds to take away the burr .

IMPORTANT
Sharpening Operation shall last only 2 or 3 seconds with the Disc in movement .

Picture - 10

