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- BEYOND THESE MACHINES, WE MANUFACTURE A COMPLETE LINE OF EQUIPMENTS. CONSULT YOUR VENDOR.
- DUE TO CONSTANT EVOLUTION OF OUR PRODUCTS, THE INFORMATION HEREBY CONTAINED CAN BE MODIFIED WITHOUT PREVIOUS ADVISING.

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INSTRUCTIONS MANUAL



AUTOMATIC LINE SLICER. STAINLESS STEEL. 300mm BLADE

MODEL
CA-300L-HD

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1. Introduction

1.1 Safety

This Equipment is potentially DANGEROUS if misused. Maintenance, sanitation and/or any services applied to the Equipment must be carried out by a qualified person and with the Equipment completely disconnected from the electric grid.

The instructions presented below must be thoroughly followed to avoid accidents:

1.1.1 Read all the instructions.

1.1.2 To avoid electric shock and damage, never handle or operate the Equipment with wet feet or clothes and/or on a humid or wet surface. Do not place the Equipment in water or any other liquid and do not use water jets/sprays directly on the equipment.

1.1.3 All Equipment operation must be supervised at all times, especially when it is used nearby children.

1.1.4 Disconnect the Equipment from the electric grid, always when: It is not being used, before cleaning, removal or attachment of accessories, maintenance or any other kind of service.

1.1.5 Do not use the Equipment if the cord or plug are damaged. Make sure that the energy cord is not placed at the edge of a desk or workstation and that it does not touch any heated surfaces.

1.1.6 Always after the Equipment suffers a fall, is damaged in any way or is not working it is necessary to take it to a qualified technical service for repair, revision and/or mechanical or electric adjustment.

1.1.7 The use of accessories not recommended by the manufacturer may cause body injuries.

1.1.8 Keep your hands and any hand and/or kitchen hard ware far from the moving parts of the Equipment while it is operating to avoid body injuries and damages to the Equipment.

1.1.9 Never wear clothes with long sleeves, especially on the wrists, while you are operating the equipment.

1.1.10 Make sure that the voltage of the Equipment and of the electrical grid match, and that the Equipment is grounded.

1.1.11 Never use any hand and/or kitchen hardware and accessories that are not a part of the Equipment to aid its operation.

1.1.12 Before turning the Equipment on, make sure that the Frontal Blade Protection (Item 14 Pic. 2) is firm and holding its position.

1.1.13 Never use water jets/sprays directly on the Equipment.

1.1.14 Always keep your hands far from the moving parts.

1.1.15 This Equipment is designed for use in commercial kitchens. It is used, for example, in restaurants, canteens, hospitals, bakeries, meat shops and similar places.

1.1.16 The use of this Equipment is not recommended when:

- The production process is done in a continuous industrial scale manner;
- The work environment in which the Equipment is to be used has a corrosive, explosive, or contaminated with vapor, dust or gas atmosphere.

1.1.17 Equipotential Symbolology Label.

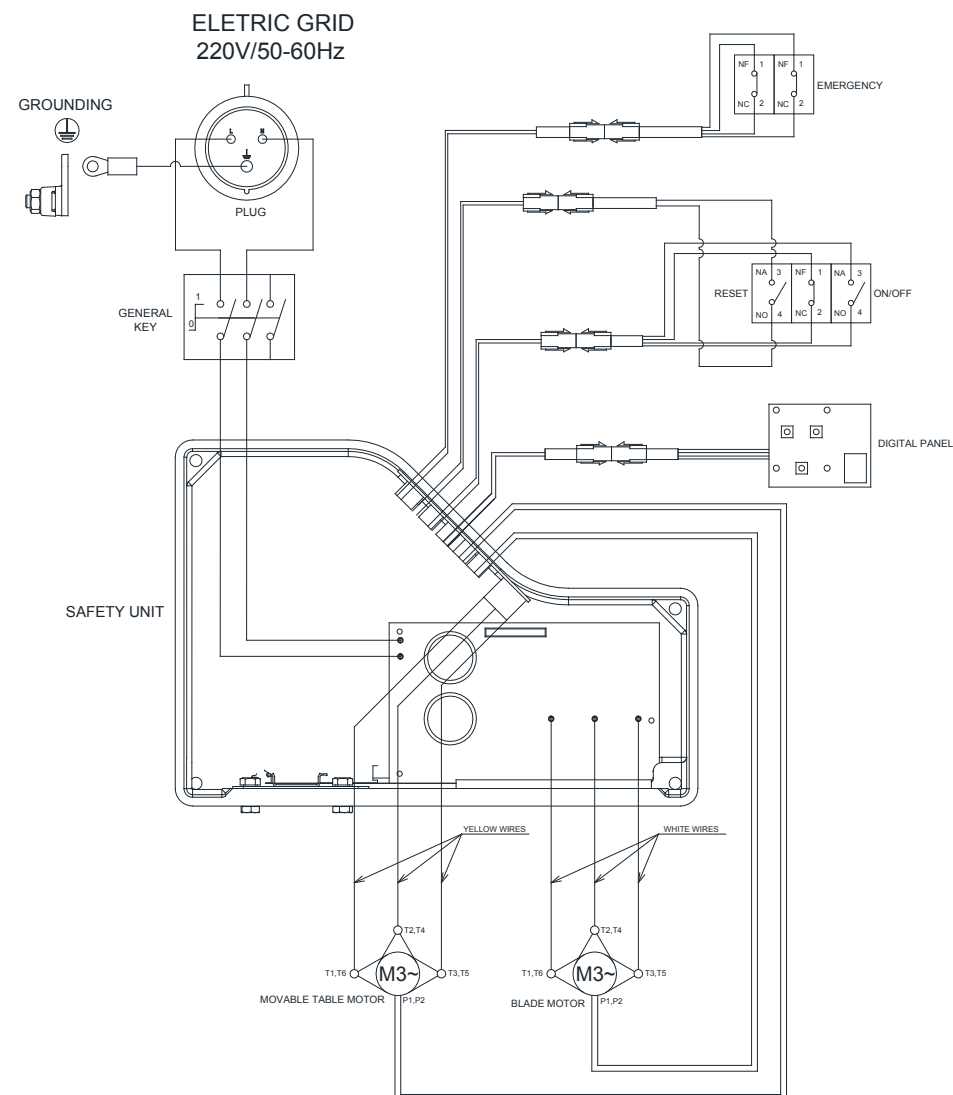
The figure shown below indicates the external equipotential connection terminal.

This terminal must be used to make sure that there are no potential differences between Equipment connected to the electric grid, lowering the risks of electric shocks.

The respective Equipment must be connected to each other through their respective terminals of equipotential connection.



8. Electric Diagram



* 2 - Items to verify or execute at each 3 months:

- Verify electrical components such as ON/OFF switch, emergency button, reset button and electronic circuits such as signals of overheating, deficient isolation or mechanical damage.
- Verify possible looseness on the bearings and roller bearings.
- Verify retainers, o'rings, v'rings and other sealing systems.

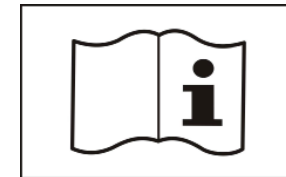
1.1.18 Attention/Care Label.

Symbology used to identify accident risk zones to the operator of the Equipment.



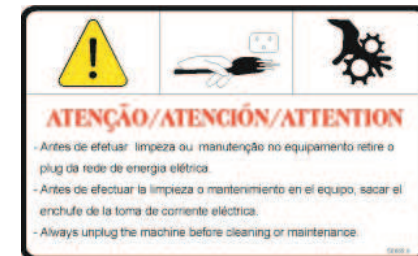
1.1.19 Instruction Manual Label.

Symbology that requires the Reading of the manual from the operator of the Equipment.



1.1.20 Maintenance and Cleaning Care Label.

Symbology used to alert the operator of the Equipment about the necessary procedures that need to be carried out before Maintenance and Cleaning.



IMPORTANT

This Equipment has a safety system to grant the operator's integrity. Equipment must be operated in accordance with the "Operation" item presented in this manual. Any other procedures are deemed unsafe and must not be used. Under any unsafe circumstances, the equipment must not be used.

IMPORTANT

To grant a higher level of safety to the operator this equipment presents a safety system that will block the equipment's self-activation after an eventual energy failure.

IMPORTANT

Make sure that the Energy feeding Cord is in perfect use conditions. In case that any kind of imperfections or damages are visualized, contact a qualified technical service to perform the changing of the cord, respecting all the local safety rules and regulations. The new cord must comply with all the technical safety norms and regulations.

IMPORTANT

This equipment must not be used by people (Children included) with reduced mental, sensorial and physical capacities. People that lack experience and knowledge regarding the use of such a machine must not operate it unless they receive proper training and operational instructions, or are operating the equipment under the supervision of an experienced, trained, knowledgeable and capable person.

IMPORTANT

If the equipment's work place is nearby a place which has Children (not recommended), the work place must be out of their reach and the equipment always disconnected when not in use. Also, Children must be watched at all times to make sure they are not trying to reach the equipment and/or use it as a toy.

IMPORTANT

If any emergency arises immediately disconnect the equipment from the electric grid.

6. Observed Norms

ABNT NBR NM 60335-1 IEC 60335-2-64

NR-12 AS PER OFFICIAL COMMUNICATION Nº 197, DECEMBER 2010.

*Items below, among others informed on the NR-12 Norm as per official communication Nº 197, December 2010, must be observed concerning safety.

- Physical Arrangements
- Permanent Access Means
- Maintenance, Inspection, Preparation, Adjustments and Repairs
- Symbolology
- Work and Safety Procedures
- Training

7. Maintenance

The maintenance must be considered a set of procedures that has a purpose maintaining the equipment in the best functioning conditions, making possible the enlargement of its useful life and safety.

* Cleaning – Verify the item 3.4 Cleaning on this manual.

* Wiring – Check all cables as for deterioration and all electrical contacts (terminals) as for tightening and corrosion.

* Contacts – ON/OFF switch, emergency button, reset button, electronic circuits, etc. Verify the equipment so that all components are functioning correctly and that its operation is normal.

* Installation – Verify the installation of your equipment according to item 2.1 Installation on this manual.

* Product useful life – 2 years, for a normal work shift.

* 1 - Items to verify and execute monthly:

- Verify the electrical installation;
- Measure the tension of the electrical socket;
- Measure the functioning current and compare with the nominal current;
- Verify the tightening of all electrical terminals of the equipment, to avoid possible bad contacts;
- Verify possible looseness of the electrical motor axle;
- Check the wiring and electrical cables as for signals of overheating, deficient isolation or mechanical damage.

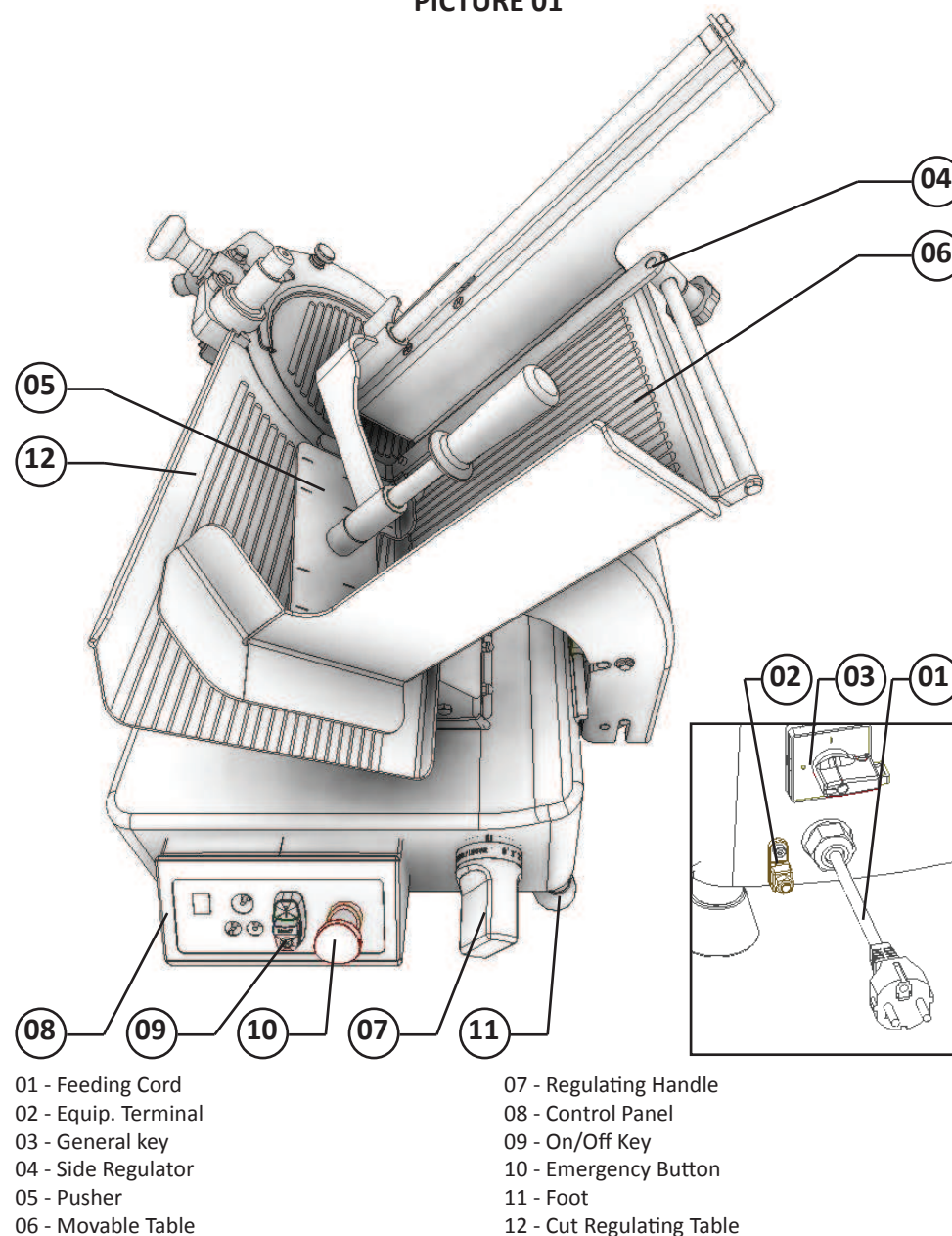
TABLE 02

PROBLEMS	CAUSES	SOLUTIONS
- Equipment does not turn on.	- Energy supply interrupted. -Emergency button pressed. - Problem in the equipment's internal or external electric circuit.	- Verify the supply of electric energy. - Proceed as per item 3. - Call qualified technical service.
- Burn and/or smoke smell.	- Problem on internal or external electrical circuit of the equipment;	- Call qualified technical service.
- The equipment turns on, but when product is processed in the equipment, it stops or turns in low rotation.	- Problem on internal or external electrical circuit of the equipment;	- Call qualified technical service.
- Damaged electrical cord.	- Damage during product transportation and/or handling	- Call qualified technical service.
- Irregular Slicing	- Blade lost its cutting edge.	- Proceed as per item 3.2.1
- When the equipment is turned on only the Blade spins	- The Sharpening command is activated..	- Proceed as per item 3.1

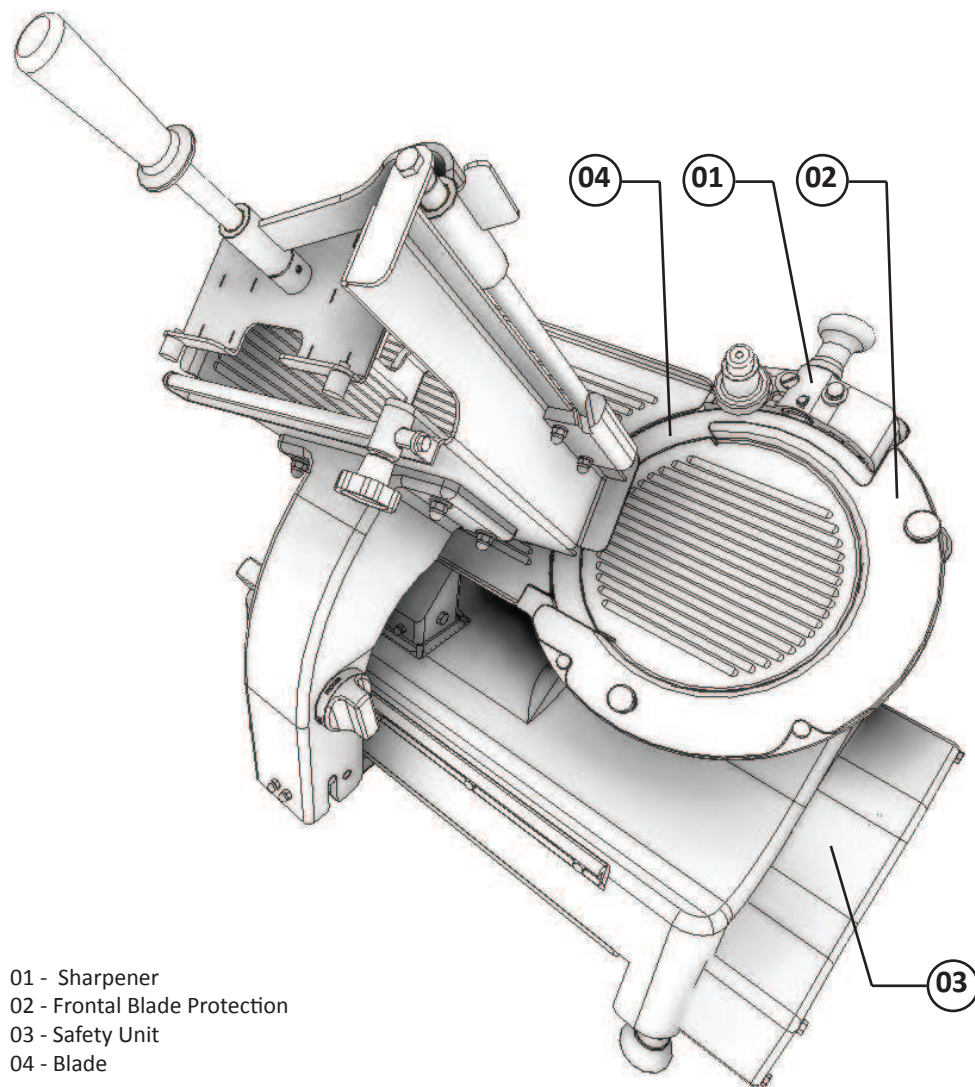
1.2 Main Components

All the components used in this equipment are made of and constructed with thoroughly selected materials for each function, in accordance with test standards and Siemens's experience.

PICTURE 01



PICTURE 02



5.Problems Analysis and Solutions

5.1 Problems, Causes and Solutions.

This equipment was designed to need minimum maintenance. However, some irregularities in its functioning may happen, due to natural wear caused by its usage.

In case there is any problem with your equipment, verify the following table, where there are described some possible recommended solutions.

When the solution requires the aid of a technical service it is mandatory to use a qualified technical service that is familiar with this type of equipment.

Replace all equipment’s components back in their position, before turning it on again.

Verify the fluids levels.

When verifying the tension of belt(s) and chain(s), DO NOT put the fingers between the belt(s), chain(s) nor the gear(s).

4.6 Maintenance

4.6.1 Dangers

With the equipment turned on, any maintenance operation is dangerous.

TURN OFF THE EQUIPMENT PHYSICALLY FROM THE ELECTRICITY OUTPUT, DURING ALL MAINTENANCE OPERATION.

IMPORTANT

Always turn off the General Switch and take out the plug from the electrical socket at any emergency case.

4.7 Warnings

The electrical and/or mechanical maintenance must be done by people qualified to perform the work.

The person in charge of maintenance must make sure that the equipment works under total safety conditions.

1.3 Technical Features

The Line Slicer is a tabletop equipment capable of slicing different products, such as: Cheese, Bologna and Ham.

TABLE 01

FEATURES	UNIT	CA-300L-HD
Average Production	kg/h	Variable
Voltage	V	220
Frequency	Hz	50 or 60
Power Rating	CV	2X 0,5
Height	mm	760
Width	mm	590
Depth	mm	750
Net Weight	kg	77,3
Gross Weight	kg	104
Maximum Thickness	mm	5
Blade Diameter	mm	300
Slices per Minute	Fatias	30, 35, 40 e 45
Cutting Height	mm	190
Cutting Width	mm	220

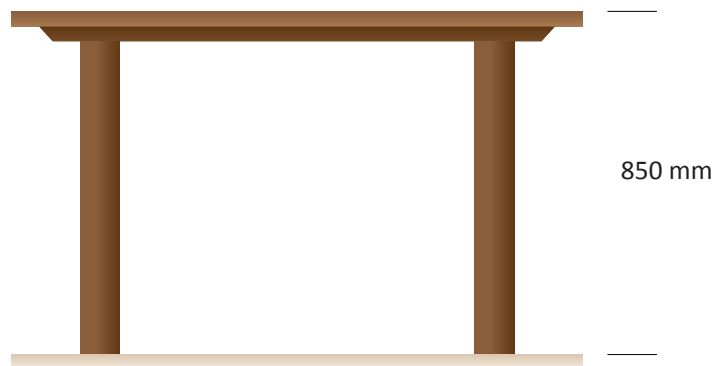
2. Installation and Pre-Operation

2.1 Installation

2.1.1 Placement

Your equipment must be placed and levelled on a dry and firm surface with, preferably, 850mm of Height.

PICTURE 03

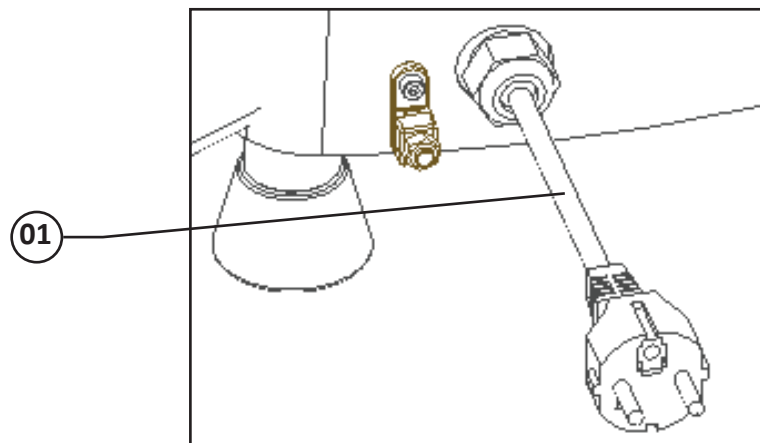


2.1.2 Electric Installation

This equipment is designed to work in 220 Volts (50Hz). Please verify the voltage informed on the label attached to the cord when you unpack it. (Item 01 Pic. 04).

The feeding cord has 3 pins, the central pin is for grounding. It is mandatory that all 3 pins are correctly connected before turning the equipment on.

PICTURE 04



4.2.3 Cares

The electrical energy cable, responsible for feeding the equipment, must have enough section to handle the consumed power rating.

The electrical cables that remain on the floor or together with the equipment need to be protected to avoid short circuit.

4.3 Routine Inspections

4.3.1 Warning

When verifying the tension of belt (s) / chain(s), DO NOT put the fingers between the belt(s), chain(s) nor the gear(s).

4.3.2 Cares

Verify the motor(s) and slipping and turning parts of the equipment, when there are abnormal noises.

Verify the tension on the belt(s), chain(s) and replace the set in case any belt, chain or gear presents wear.

When verifying the tension of belt(s) and chain(s), DO NOT put the fingers between the belt(s), chain(s) nor the gear(s). Verify the protections and devices so that they always function properly.

4.4 Operation

4.4.1 Warnings

Do not work with loose long hair that may touch any part of the equipment, as it can cause serious accidents. Tie it up and behind, or cover it with a scarf.

- Only trained and qualified users can operate the equipment.
- NEVER operate the machine without any of its safety accessories.

4.5 After Finishing Work

4.5.1 Cares

Clean the equipment always after usage. For that, turn it off from the electricity output.

Only start cleaning after the equipment completely stops its functioning.

Water or oil may turn the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean.

If the work needs to be done for two or more people, coordination signals must be given at each step of the operation. The following step must not be initiated unless a signal is given and responded.

4.1.3 Warnings

In case of lack of electrical energy, turn off immediately the ON/OFF Switch.

- Use only recommended or equivalent oils or lubricants.
- Avoid mechanical shocks, as they can cause failures or bad functioning.
- Avoid that the water, dirt or dust go inside the mechanic and electric components of the equipment.
- Never change the original characteristics of the equipment.
- Do not dirty, rip or remove any safety or identification label. In case any label is unreadable or missing, request another label to the Authorized Technical Assistance (ATA).

4.2 Observations and Care Before Turning On the Machine

IMPORTANT

Read attentively the INSTRUCTIONS contained on this manual before turning on the equipment. Make sure that all information is comprehended. In case of doubt, consult Siemens's Customer Service.

4.2.1 Danger

A cable or electric wire which isolation is damaged can produce electrical current leakage and provoke electrical shocks. Before using the equipment, verify its conditions.

4.2.2 Warnings

Make sure that all INSTRUCTIONS contained in this manual are completely comprehended.

Each function or operation and maintenance procedure must be entirely clear.

The starting of a manual command (buttons, keys, electric switches, levers, etc.) must be done always when being sure that it is the correct command.

IMPORTANT

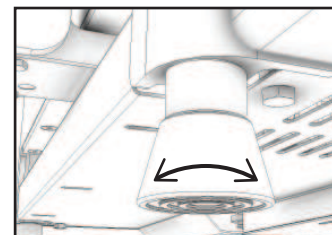
Make sure that the voltage informed on the label attached to the cord matches the voltage of the electric grid.

2.2 Pre-Operation

Before using the equipment, all parts that will be in touch with the processed products must be washed with water and neutral soap (See item 3.4 Cleaning).

Make sure the equipment is firm and levelled in its working place, in case it is not, adjust the feet by spinning them manually until the desired stability is achieved.

PICTURE 05



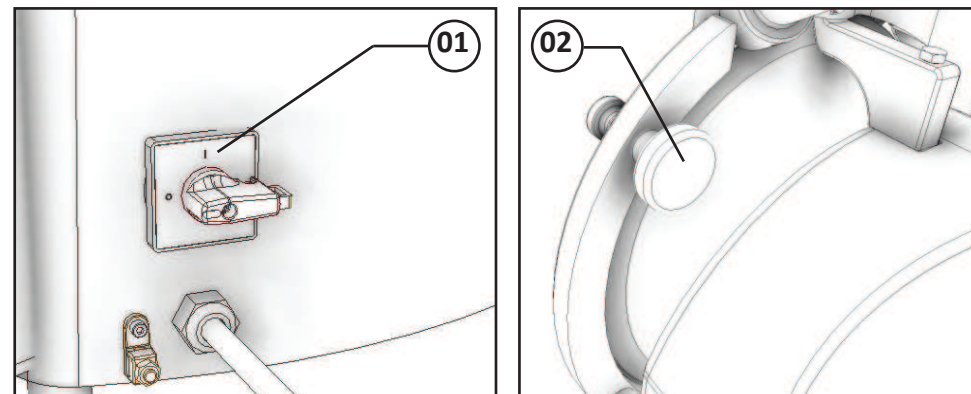
3. Operation

3.1 Activation

To turn the equipment on proceed as shown below:

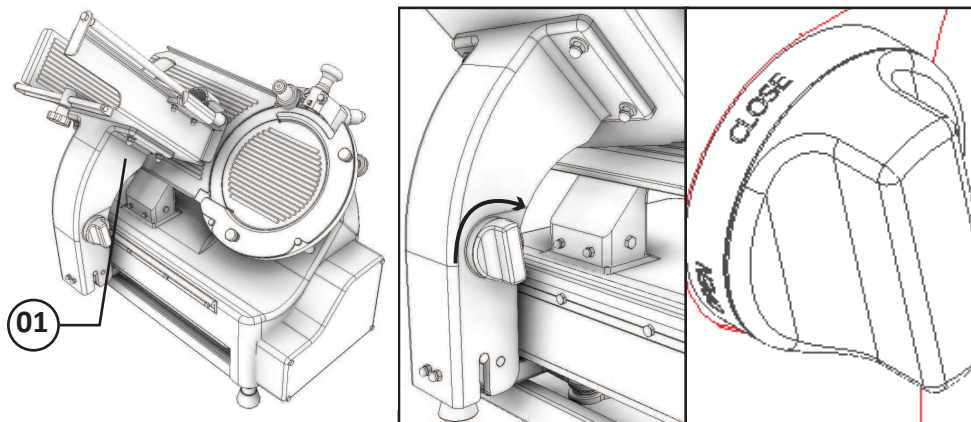
- 1 – Connect the equipment to the electric grid;
- 2 – Put the General Key (Nº01 Picture 06) in the “I” position (On).
- 3 – Make sure that the Frontal Blade Protection (Item 02 Picture 06) is in place and locked by the Lock Handle;

PICTURE 06



4 – Make sure that the Movable Table (Item 01 Picture 07) is in place and locked;

PICTURE 07



5 – Make sure the Emergency Button (Nº01 Picture 08) is not activated

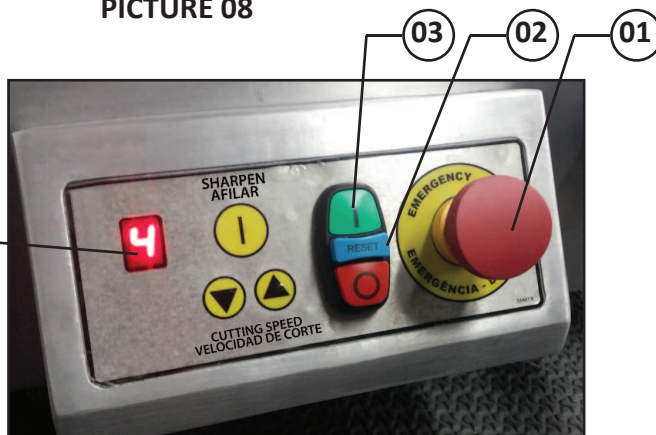
6 – Make sure the display is off

7 – Press and release the reset button (Nº02 Picture 08);

8 – Select the cutting speed at the Control Panel, options as shown below:

1	30 slices per minute;
2	35 slices per minute;
3	40 slices per minute;
4	45 slices per minute;

PICTURE 08



TIP: The cutting speed can be changed even though the equipment is operating. This allows a better control of the processing by the operator, to retrieve the slices.

9 – Press and release the ON/OFF key (Nº03 Picture 08) in the “I” position to turn the machine on.

IMPORTANT

If the display shows the “A” letter, press and release the SHARPENING button until the numbers are displayed to allow the Cutting Speed selection.

4. General Safety Notions

IMPORTANT

In case any item of GENERAL SAFETY NOTIONS does not apply to your product, please disregard it.

The safety notions were elaborated to orientate and instruct properly the users of the equipments and ones who will be responsible for its maintenance.

The equipment must only be delivered to user in good conditions of usage, being him orientated as for its usage and safety by the vendor. The user must only use the equipment after complete knowledge of the care that must be taken, READING ATTENTIVELY ALL THIS MANUAL.

IMPORTANT

The modification of protective and safety devices of the equipment will imply on serious risks of the physical integrity of people during its operation, cleaning, maintenance and transportation, according to ABNT NBR ISO 12100 standards.

4.1 Basic Operational Practices

4.1.1 Dangers

Some parts of the electric starting present points or terminals with presence of high tension. These when touched, can cause severe electrical shocks or even DEATH of the user.

Never touch any manual command (buttons, keys, electric switches, etc.) with wet hands, shoes or clothes. The non-compliance with this recommendation can cause severe electrical shocks or even DEATH of the user.

4.1.2 Warnings

The user must have knowledge of the location of the ON/OFF Switch, in order to use it at any time without needing to look for that. Before any type of maintenance, turn off the equipment from the electricity output (take out the plug from the electrical socket).

Make use of the equipment in a place where there is enough physical space for handling the machine with safety, therefore avoiding dangerous falls.

3.5 Stainless Steel Care Facts

Stainless steel can present points of “rusting” that ARE ALWAYS PROVOKED BY EXTERNAL AGENTS, especially when care with cleaning and sanitizing is not adequate.

Resistance to corrosion of stainless steel is due especially to the presence of chrome, which, when in contact with oxygen, allows the formation of a very thin protective layer.

This layer is formed upon the entire steel surface, blocking the acting of the external agents that provoke corrosion. When the protective layer is broken, the corrosion process is initiated, which can be avoided by constant and adequate cleaning.

Immediately after using the equipment, cleaning must be done, using water, neutral soap or detergent, applied with a soft cloth and/or nylon sponge.

Following, with flowing water only, rinsing and drying must be immediately done, with a soft cloth, avoiding the remaining of humidity on the surfaces and especially on the fissures. The rinsing and drying are extremely important to avoid the formation of stains and corrosion.

IMPORTANTE

Soluções ácidas, soluções salinas, desinfetantes e certas soluções esterilizantes (hipocloritos, sais de amônia tetraivalente, compostos de iodo, ácido nítrico e outros), devem ser EVITADAS por não poder permanecer muito tempo em contato com o aço inoxidável.

For usually possessing CHLORINE in its composition, such substances attack the stainless steel, causing corrosion points (pitting). Even detergents used in domestic cleaning, must not remain in contact with stainless steel beyond necessary, also having the need to remove them with water and dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, beyond scratching the surface and compromising the stainless steel protection, also leave particles that rust and react contaminating the stainless steel. For this way, such products must not be used during cleaning and sanitizing. Scrapings done with sharp instruments or similar must also be avoided.

Main substances that cause corrosion of stainless steel:

Dusts, greases, acid solutions such as vinegar, fruit juices and other acids, saline solutions, (brine), blood, detergents (except neutral ones), particles of common acids, residues of common sponges or steel wool, as well as other types of abrasives.

IMPORTANT

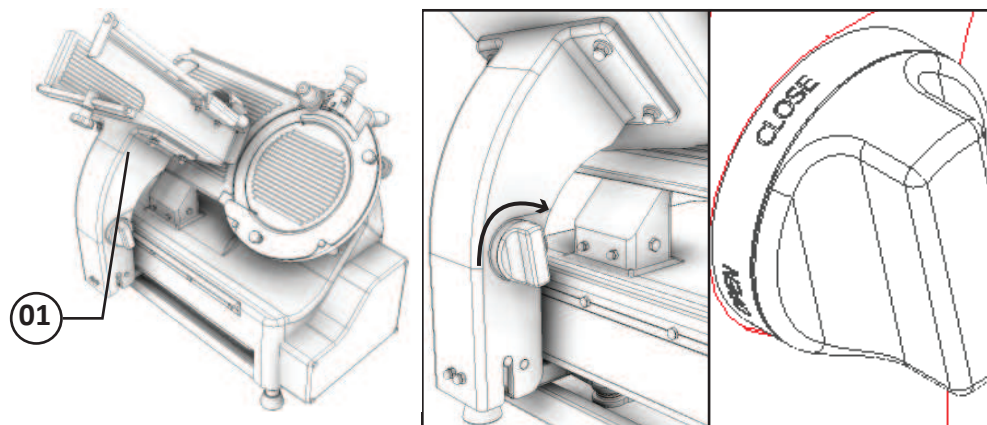
Wait for the display to erase your indication before resetting the system.

3.2 Operational Procedure

This equipment's operation is simple, just follow the sequence below:

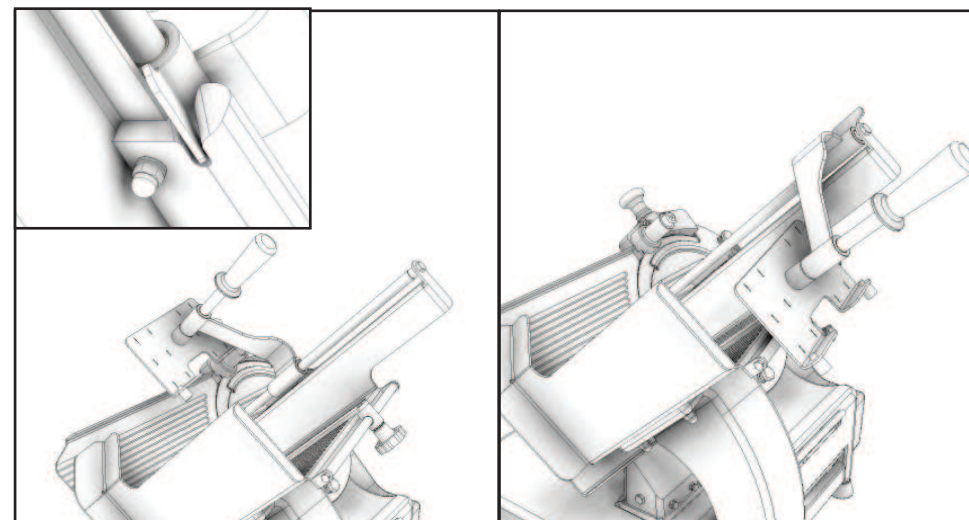
- 1 – Make sure the Movable Table (Item 01 Pic.09) is in place and locked;
- 2 – Place the product to be processed on the Movable Table;

PICTURE 09



- 3 – Pull the pusher using its handle, placing it as shown below:

PICTURE 10



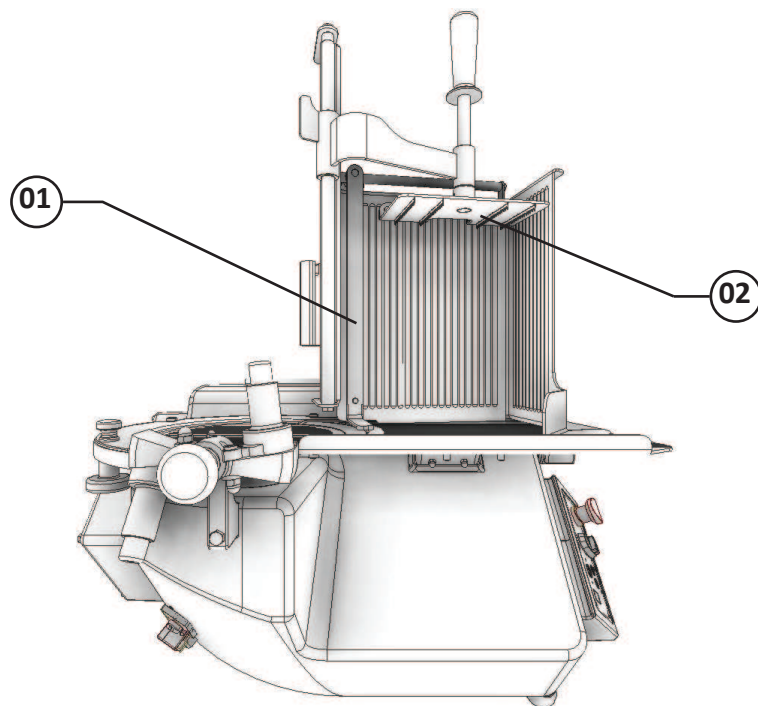
- 4 – Place the product to be processed on the Movable Table;
- 5 – Adjust the side regulator (N°01 Picture 11) using its handle, until the regulator has a minimum space of 5mm from the product to be processed;

ATTENTION

Leave a minimum space of 5 mm between the Side Regulator (Item 01 Pic. 11) and the product to be sliced.

Place the Pusher (N°02 Picture 11) at the rear of the product to be processed;

Picture 11



- 6 – Use the Cut Regulator Handle to choose the desired thickness;
- 7 – Do all the procedure described on item 3.1 to begin the slicing operation;

TIP: You can adjust the slice thickness and the cutting speed during the operation.

ATTENTION

NEVER press or handle the product to be processed with your hands while the equipment is turned on or in operation.

- 5 – Use a soft cloth humidified with water and neutral soap to clean the sharpeners. To return to the work position proceed contrary to the sequence informed above.

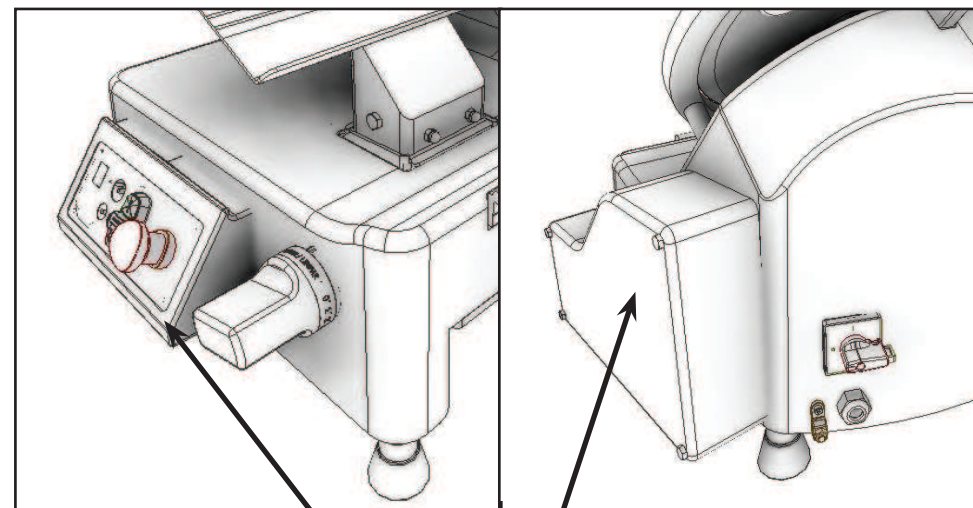
- Cleaning the Equipment:

IMPORTANT

Do not use water jets/sprays directly on the Equipment.

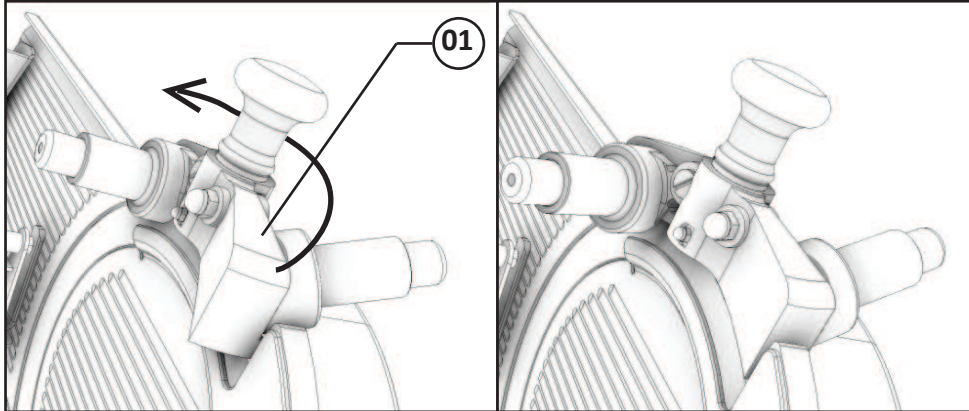
Do not use water jets/sprays directly on the equipment, especially on the Control Panel and the Safety Unit.

The equipment must be sanitized with a soft cloth humidified with water and neutral soap. After cleaning the equipment, it must be thoroughly dried with a thin flannel for better results. To avoid scratches and marks do not use any kind of abrasive products, such as sponges and thick cloths while performing the cleaning.

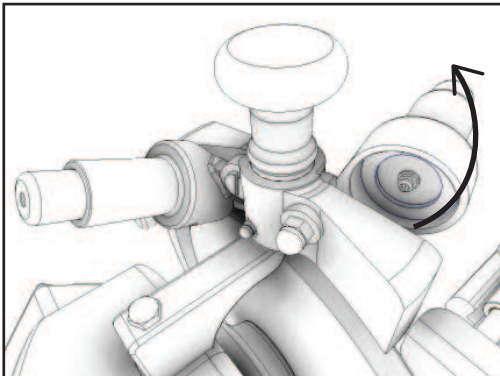


2 – Spin the Sharpener Base (Item 01 Pic.: 23) in the anti-clock direction.

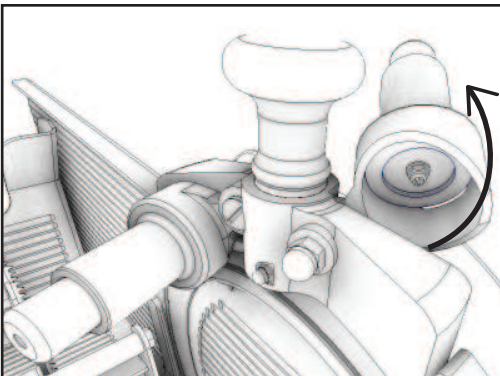
PICTURE 23



3 – Spin the Thinning Sharpener upwards and push the Sharpener Bearing to clean behind the grindstone.



4 - Spin the Finishing Sharpener upwards and push the Sharpener Bearing to clean behind the grindstone.



- 8 – Wait the necessary operation time to retrieve the slices, picking them up manually;
- 9 – Turn the machine off by pressing and releasing the ON/OFF key (N°03 Picture 08) in the “O” position;
- 10 – Collect the processed product;
- 11- Proceed in accordance with item 3.2 to reload the Movable table with new product to be sliced.

ATTENTION

DO NOT ATTEMPT TO SLICE PARMESAN CHEESE, OR SIMILAR HARD CHEESES.

ATTENTION

SHOULD ANY EMERGENCY ARISE, PRESS THE EMERGENCY BUTTON N°01 (Pic.08). After using the emergency button, to unlock it pull it in the contrary direction to the locked position and repeat the operation of item 3.1.

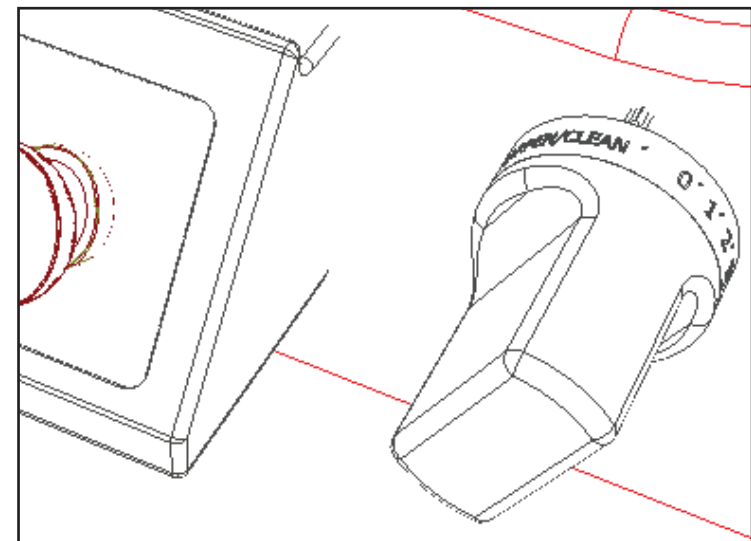
3.2.1 Blade Sharpening

This Equipment has an efficient sharpening system linked to its structure. This system is divided in the THINNING SHARPENER (item 02 Pic. 13) and the FINISHING SHARPENER (item 03 Pic. 13).

To sharpen the blade, please proceed as shown below:

- 1 – Place the Cut Regulator Handle in the SHARPEN/CLEAN position;

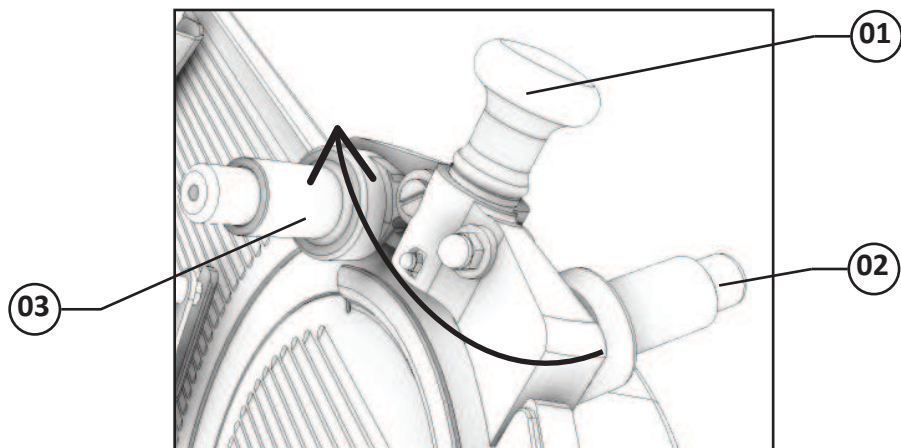
PICTURE 12



2 - Para posicionar o afiador de DESBASTE e ACABAMENTO na posição correta para a afiação da Lâmina, basta seguir as orientações abaixo:

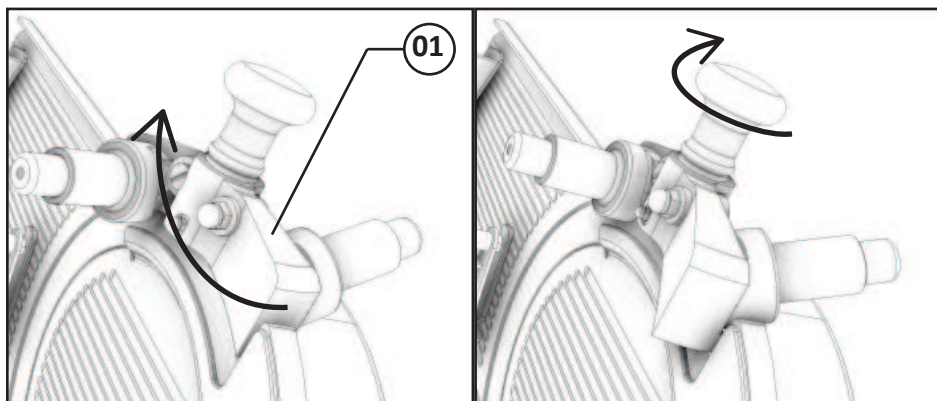
3 - Afrouxe o Manípulo do Afiador (Item 01 Fig.: 13).

PICTURE 13



4 – Spin the Sharpener Base (Item 01 Pic.: 14) clock wise.

PICTURE 14



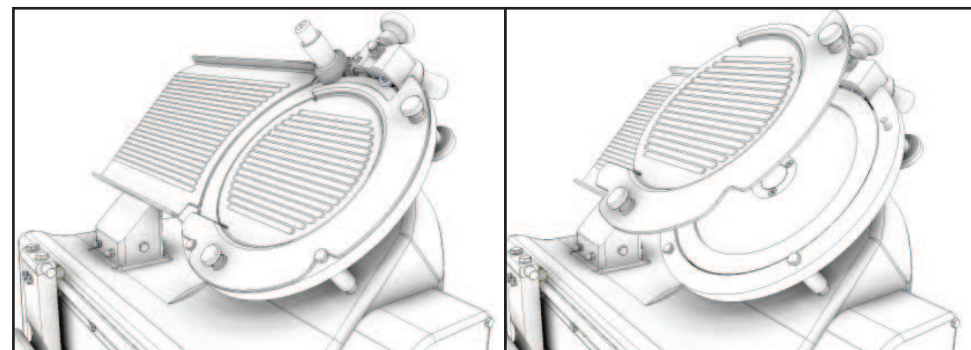
5 – Tighten the Sharpener Handle (Item 01 Pic.: 13)

6 – Press and release the SHARPENING option (N°02 Picture 15) on the Control Panel. The letter “A” must be visible on the display (N°03 Picture 15).

In this condition, only the BLADE will be activated.

Remove the Blade Cover holding firmly on the pushers;

PICTURE 21



The Movable Table and the Blade Cover can be washed in running water with neutral soap after their removal. After the washing, they must be thoroughly dried with a thin flannel for better results. To avoid scratches and marks do not use any abrasive material, such as sponges or thick/abrasive cloths when washing and/or drying the product.

- Cleaning the sharpeners:

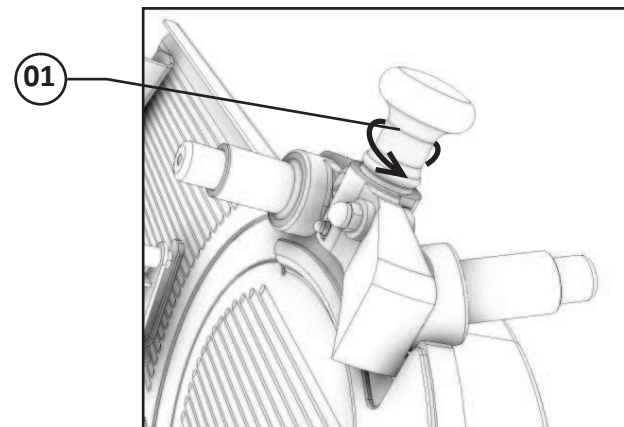
IMPORTANT

Sharpeners cannot be removed. This is imposed by the Safety Norm that does not allow the cutting edge to be exposed during the cleaning and sharpening procedures.

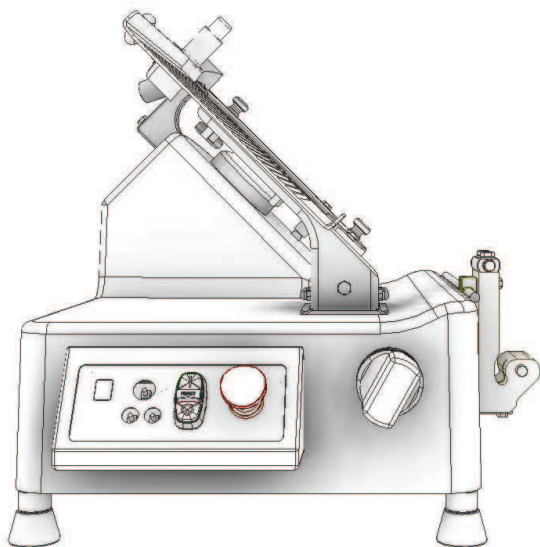
To clean the sharpeners please follow the instructions below:

01 – Loosen the Sharpener Handle (Item 01 Pic.: 22).

PICTURE 22



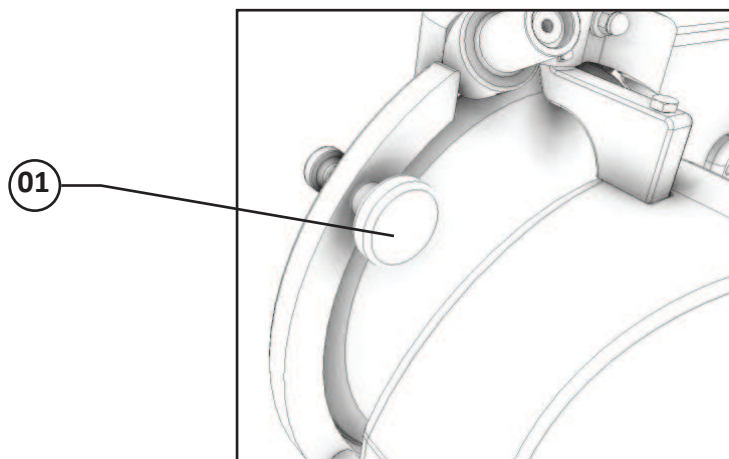
PICTURE 19



- Blade Cover:

Remove the Lock Handle (N°01 Picture 20), spinning it in the anti-clock direction until its complete removal.;

PICTURE 20



PICTURE 15

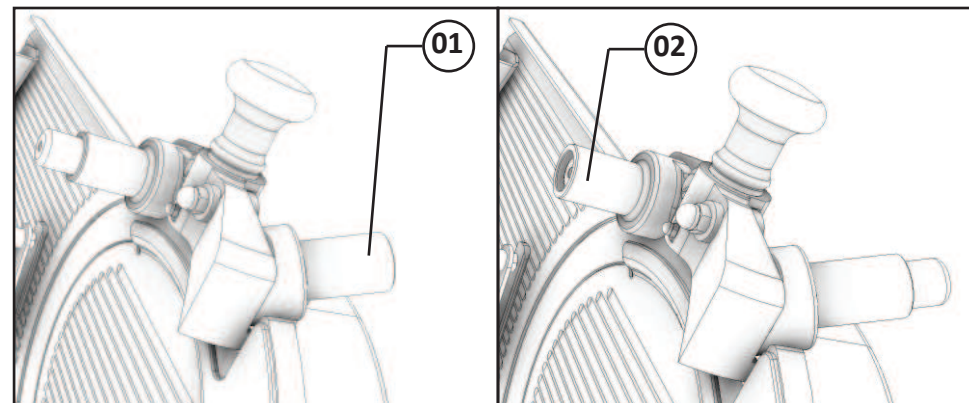


7 - Press and release the ON/OFF key (N°01 Picture 15) in the "I" position to turn the machine on.

8 - With the blade moving, press the button (Item 01 Pic.16), until the grindstone is in contact with the blade, keep it pressed for 2 or 3 seconds. Repeat this procedure 3 times.

9 - To conclude the sharpening operation, press the button (Item 02 Pic.16), to clean any remaining burrs in the blade. Do this for 1 second maximum.

PICTURE 16



After the thinning and finishing sharpening procedure is concluded, clean the Equipment and realize a test by cutting a few slices. If the quality of the slices is not satisfactory (Slices with burrs, irregular shape and excess of residual bits), repeat the procedure up to 3 times maximum. If even after that the slices are still not satisfactory, please call the technical service.

3.3 Safety System

This Equipment has a Safety System that prevents its automatic activation when the electric energy is restored after a temporary interruption in the supplying.

The machine has a Safety Stop that is activated every time the Emergency Button is pressed.

- It has a monitoring system that uses a double channel safety relay.
- Control Panel with maximum voltage of 25 V.
- It has 2 (two) contactors.

IMPORTANT

This Equipment has a safety system to grant the operator's integrity. Equipment must be operated in accordance with the "Operation" item presented in this manual. Any other procedures are deemed unsafe and must not be used. Under any unsafe circumstances, the equipment must not be used.

3.4 Cleaning and Sanitizing

IMPORTANT

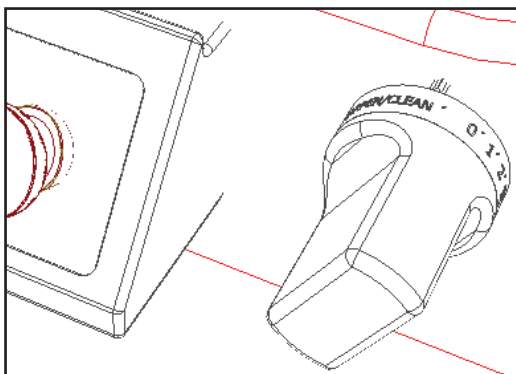
Disconnect the plug from the electric grid before starting the cleaning procedure.

The machine must be always thoroughly cleaned and sanitized in the events below:

- It is going to be used for the first time;
- After its daily use;
- When it has not been in use for a prolonged period of time;
- Before putting it back to operation after a prolonged period of inactivity.

Some parts can be removed for cleaning purposes as described below. In order to do this it is mandatory to place the Cut Regulating Handle in the SHARPEN/CLEAN position first.;

PICTURE 17



In this position the cutting area of the blade will be protected (covered), avoiding any accidental contact with the cutting edge.

- The following components can be removed for cleaning purposes: Movable Table; Blade Cover;

- Movable Table:

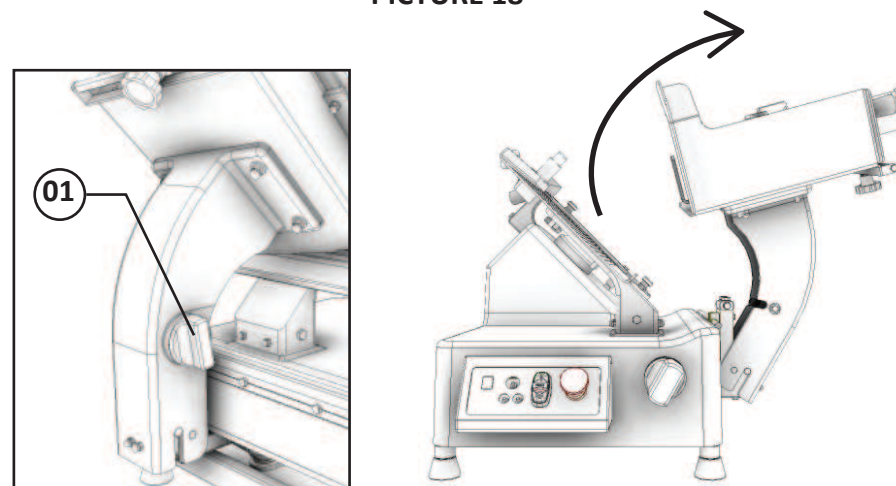
The Movable Table can be tilted or removed.

IMPORTANT

The Cut Regulating Handle must be placed and kept in the "0" (zero) or SHARPEN/CLEAN position before starting and throughout the entire cleaning procedure.

- 1 – To tilt the Movable Table place the Cut Regulating Handle in the SHARPEN/CLEAN position;
- 2 – Place the Lock Handle (N°01 Picture 18) in the OPEN position;
- 3 – Pull the Movable Table moving it away from the Cut Regulating Table.

PICTURE 18



To remove the Movable Table, perform the tilting procedure and then pull the Movable Table up in the vertical direction until its complete removal.