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INSTRUCTION MANUAL



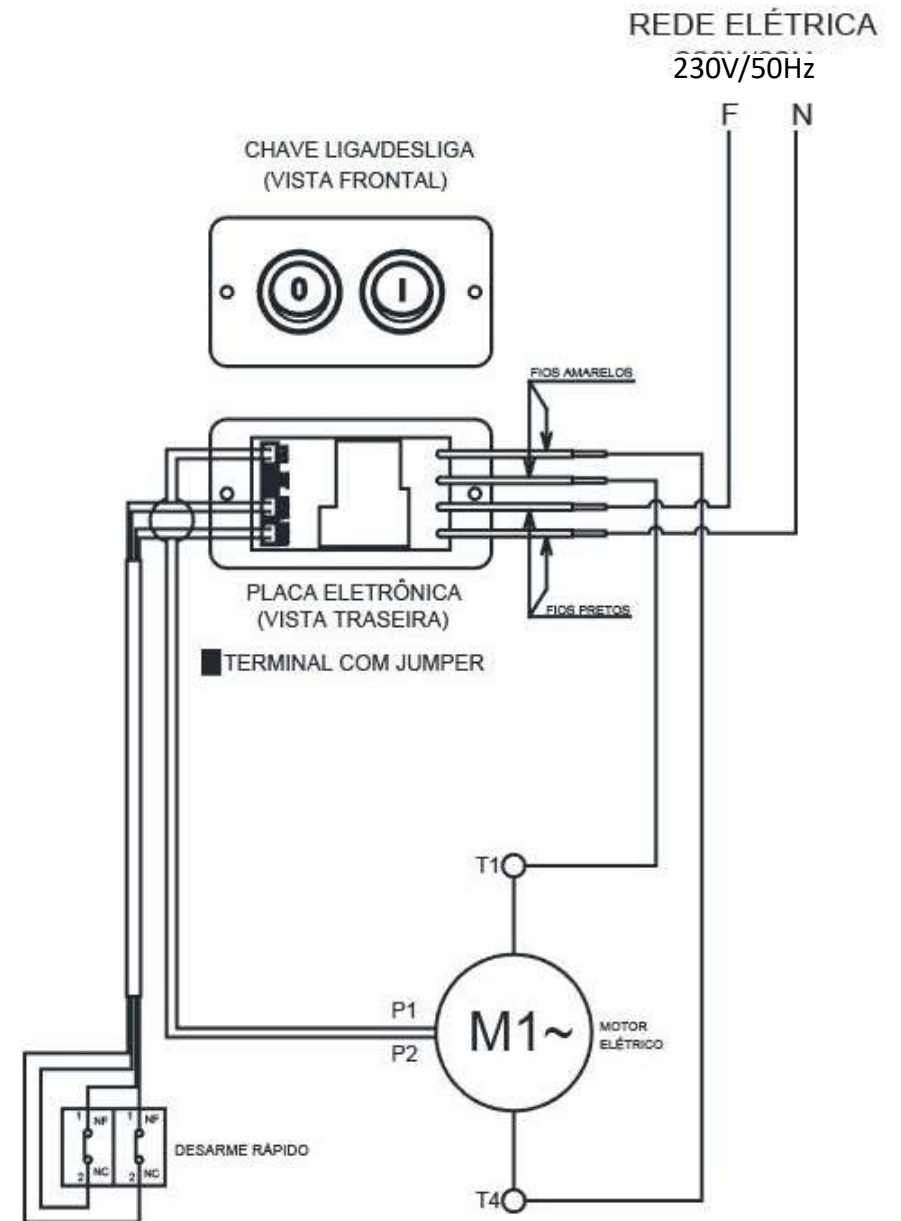
SLICER INCLINED STAINLESS STEEL, 300 mm KNIFE

MODEL
CFI-300L-N

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8. Electric Diagram



5. Analysis and Problems Solving

5.1 Problem, causes and solutions

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

6. Applicable Norms

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

1. Introduction

1.1 Main Safety Precautions

When not properly used this equipment is a machine potentially DANGEROUS. Servicing, cleaning or any other operation shall be made by trained people, with the machine unplugged.

The following instructions must be observed in order to avoid accidents:

1.1.1 Read carefully all the instructions

1.1.2 To avoid electric shock risk and damages to the equipment , never operate it wearing wet clothes or shoes , resting on wet surfaces , nor plunge it in water or any other liquid , and do not throw water directly on the equipment.

1.1.3 Any equipment shall always be operated under supervision , principally when used near children

1.1.4 Unplug the equipment from electric source when : it is not being used, before cleaning or before to insert or remove accessories, and when any maintenance or service is to be done .

1.1.5 Do not operate any equipment having a damaged cord or plug .The cord shall not rest on hot surfaces nor on table edges

1.1.6 If your equipment is failing or has been dropped or damaged any way, take it to Technical Assistance to repair, or for electric or mechanical adjustment .

1.1.7 Using accessories not recommended by the manufacturer, may cause personal injuries .

1.1.8 While operating the equipment keep the hands or any other tool away from any parts in movement to avoid personal injuries or damage to the equipment.

1.1.9 Check voltage , the machine voltage shall be the same as the electric network voltage . Always provide the machine ground connection .

1.1.10 Never wear loose clothes with wide sleeves mainly around the wrists during operation.

1.1.11 Before to switch ON the equipment make sure the Knife Front Protection # 14 (Pic. 2) is firm in its position

1.1.12 this equipment has been designed to be used in commercial kitchens. It is used for instance by restaurants, cafeterias, hospitals, butchers and similar.

The use of this equipment is not recommended when :
The production process is an industrial continuous process
The working local has a corrosive, explosive, gas or water vapor contaminated atmosphere

1.1.13 Equipotential Label
To indicate the equipotential wiring connection



1.1.14 Attention Label
Used to call attention to zone of danger

1.1.15 Instruction Label
Call attention to read the instruction manual

1.1.16 Label used to warn about to be careful during maintenance and cleaning

When checking the tension of belts or chains DO NOT insert 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 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.
Only trained or skilled personnel shall operate this machine.
Never touch turning parts with your hands or any other way, NEVER operate the machine without any original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.
Never clean the machine unless it has come to a complete stop.
Put all the components back to their functional positions before turning the machine ON again.
Check the level of oil.
Do NOT insert 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.

- Check that all screws and nuts are tight to avoid possible damage to the equipment.

IMPORTANT

Always remove the plug from the socket in any emergency situation.

4.7 Warning

Electrical or mechanical maintenance has to be undertaken by qualified personnel. The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working.

TABLE 02

PROBLEM	CAUSES	SOLUTIONS
The machine does not switch on.	Lack of power. Problem with the electric circuits	Check if machine is plugged in and if there is power in the power supply source. Call technical assistance
Smoke smell or smoke.	Problem in the electric circuit.	Call technical assistance.
The machine switches ON but when the product is placed, the motor stops or turns to slow.	Problem with the electric motor.	Call technical assistance.
Power cord damaged.	Damage during transportation.	Call technical assistance.
Abnormal noises	Problem with the bearing	Call technical assistance.

IMPORTANT

For the safety of the user, the equipment brings a safety system which prevents machine from unwilling turning on after an electricity failure.

IMPORTANT

This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

IMPORTANT

If the Cord is not in good conditions of use, to avoid accidents it must be replaced by the supplier, an authorized technician or someone qualified for the service

IMPORTANT

We recommend children to be watched to not allow them to play with the machine.

IMPORTANT

In emergency situation, unplug the equipment

IMPORTANT

Never spray water directly on the equipment

1.2 Main Components

All components of this machine have been made of raw materials carefully selected for each function.

FIGURE 01

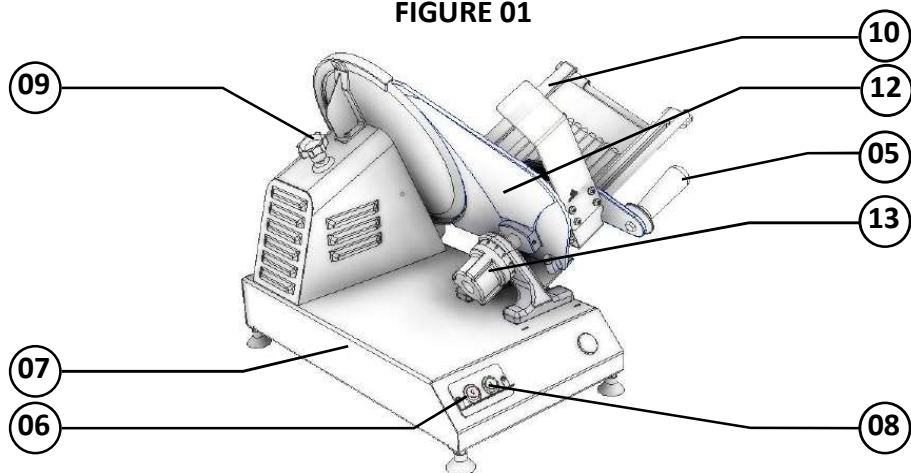
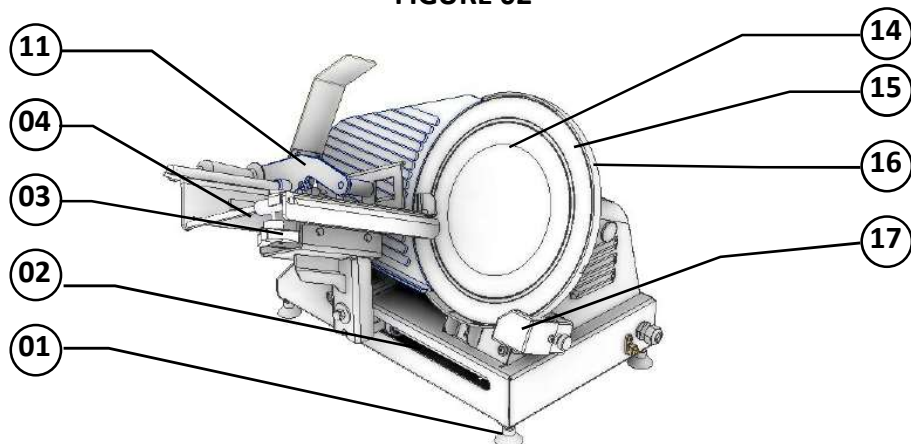


FIGURE 02



- 01 – Feet
- 02 – Linear Guide Set
- 03 – Side Regulator
- 04 – Movable Table
- 05 – Pusher Handle
- 06 – OFF Switch
- 07 – Base
- 08 – ON Switch
- 09 – Knife Front Protection Handle

- 10 – Side Handle Regulator
- 11 – Pusher
- 12 – Fixed Table
- 13 – Handle Regulator
- 14 – Disc Protection
- 15 – Cutting Disc
- 16 – Disc Edge Protection
- 17 – Sharpening Set

* DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to well understand all the 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 might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

4.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

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.

The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

OBSERVATION

For your own safety read all the machine stickers.

4.3 Routine Inspection

4.3.1 Advice

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

4.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.

3.4 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.

1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	CFI-300L-N
Average Production	kg/h	Variable
Voltage	V	230
Frequency	Hz	50
Power Rating	W	400
Height	mm	440
Width	mm	555
Depth	mm	570
Weight net	kg	27
Weight gross	kg	37
Cut Height and Width	mm	160 x 160
Knife Diameter	mm	300
Slices per minute	Slices	Manual

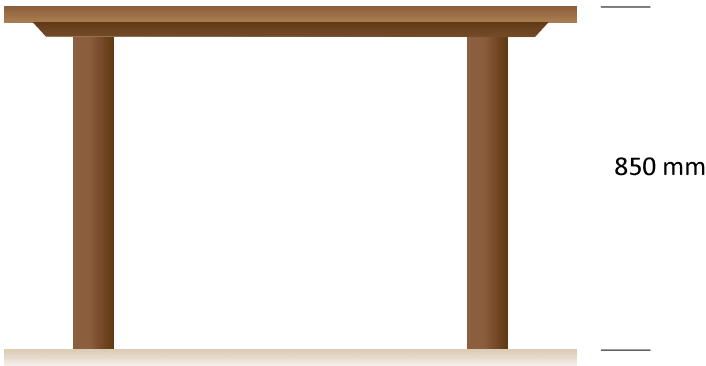
2 . Installation and Pre Operation

2.1 Installation

2.1.1 Placing

The equipment shall be installed on a dry, firm and level surface , preferably 850 mm above floor

PICTURE 03

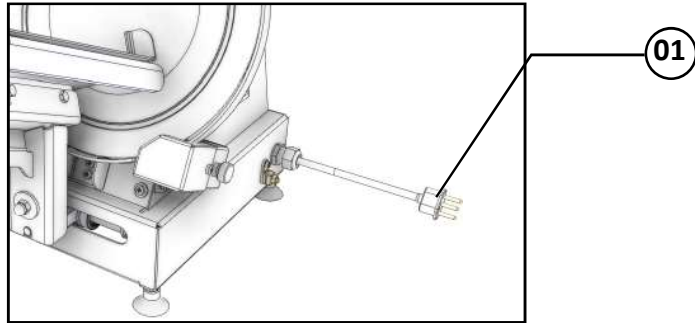


2.1.2 Electric Installation

The equipment has been designed to use 230 V 50 Hz voltage. When you receive the equipment make sure the voltage given on the cord label is the same network voltage .

The cord # 01 (Pic.04) has three round pins , one of them is ground. It is mandatory the three pins to be duly connected before to operate the machine.

FIGURA 04



IMPORTANT

Make sure the network voltage is the same voltage indicated on the cord label.

2.2 Pre Operation

Before to start to use the equipment all the parts to be in contact with the product to be processed shall be washed with water and neutral soap (see item 3.4 Cleaning).

The equipment shall be firm in its position

3 Operation

3.1 Starting

To start the machine follow the below instructions:

1. Make sure the Knife Front Protection is duly placed and fastened.
2. Make sure the Emergency Button is not acting.
3. Press and release the Reset Button.
4. Press the ON/OFF Switch "I" key.

3.3 Cleaning

IMPORTANT

Never clean the machine if connected to the electric network. To clean unplug the machine. Before to lift the Crown, be sure the motor is completely still.

The extractor must be totally cleaned and hygienized any time as follows:

- Before to use it the first time.
- After each day operation.
- Any times the blender has remained out of operation for a long period.

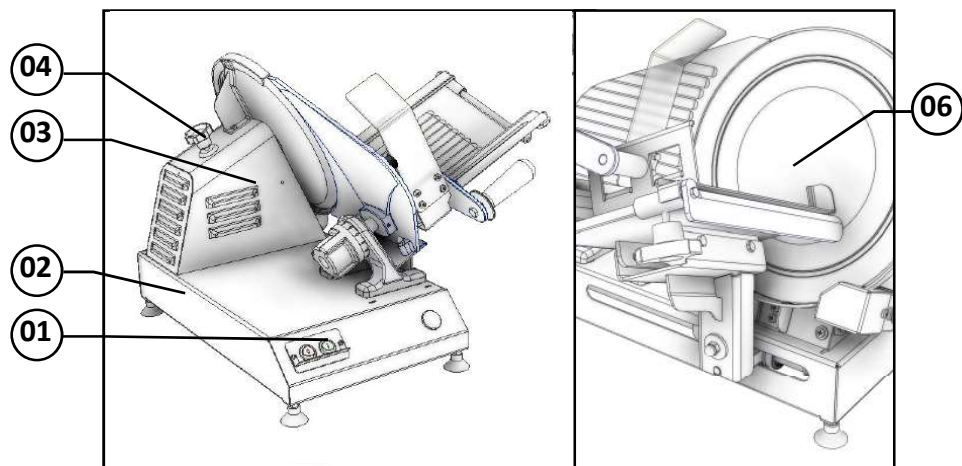
All removable parts shall be removed and cleaned with water and neutral ph detergent. Below find the procedure to remove the moving parts:

- To clean inside the cup fill it up to the middle with water an add a small quantity of neutral detergent.
 - Place the lid and start the blender letting it work about 30 seconds.
 - Empty the cup and rinse it.
 - If necessary, use a nylon brush to remove any residual product.
- To assemble the parts, follow the inverse path.

IMPORTANT

Never use water jets to wash rhe extractor.

FIGURA 07



IMPORTANT

Never clean with the equipment plugged on network, to clean first unplug the equipment. Before to remove the Knife Front Protection # 02 (Pic 8) make sure the Knife has stopped.

IMPORTANT

wash all the moving parts with warm water and neutral soap, use a same solution damp cloth over the Base and the Housing # 07 (Pic 08).

IMPORTANT

The Thickness Control Table shall be placed position "0" zero before to start to clean and shall be kept during all the cleaning.

3.5 Knife Sharpening Procedure

The Slicer is fitted with a sharpening device , easy to use and efficient.
To use it correctly follow the below instructions:

A. Switch ON the slicer and with the knife in movement , press the button # 01 (Pic 09) front side until the sharpening stone touches the Knife, kep the pressure for 2 or 3 seconds . Repeat the operation three times.

B. For finishing, press for 2 or 3 seconds the button # 01 (Pic 09) backwards to remove the Knife burr.

3.2 Operation Process

A)Make sure the electric network voltage is the same shown on the Cord label.

B)Make sure the Knife Front Protection # 01 (Pic.5) is in its working position , fitted by means of the Handle # 04 (Pic.6) .

C)Place the product to be sliced on the Movable Table # 02 (Pic.05)

D)To brace the product use the Side Regulator # 03 (Pic.05).

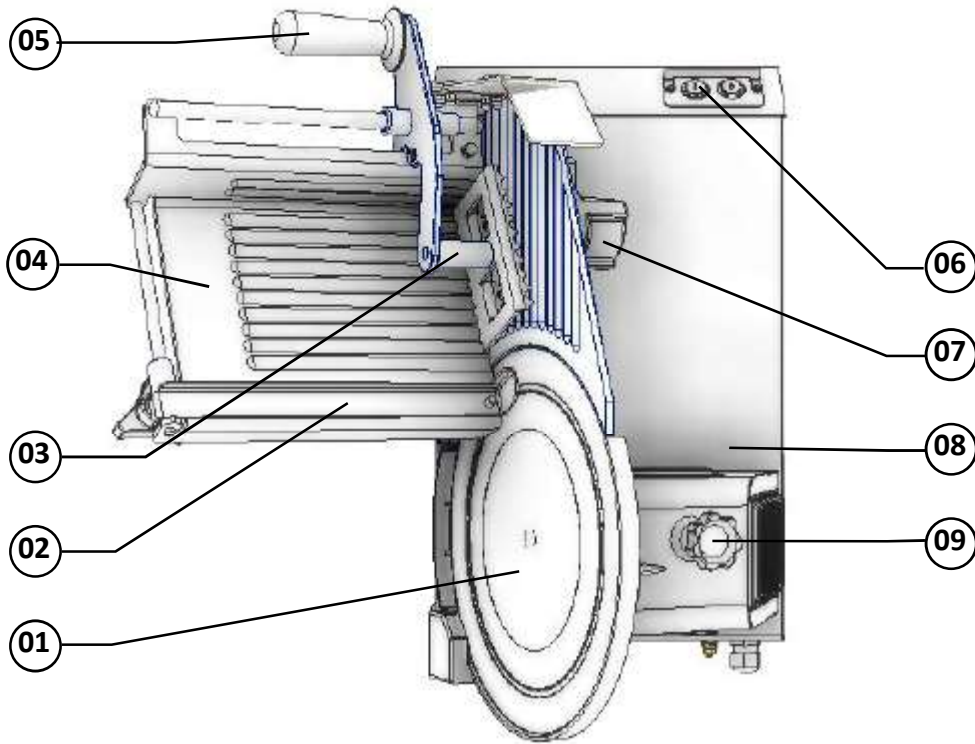
E)Place the Pusher # 05 (Pic 06) behind the product to be processed, and using the Pusher Handle # 06 (Pic 06) move the Movable Table # 08 (Pic 06) front and back to cut. .

F)Turn the Thickness Control Handle #.09 (Pic.06) to obtain the desired thickness .

G)Start the operation pressing the ON/OFF Switch # 07 (Pic.06)

Use the Pusher # 06 (Pic.06) when slicing , never hold the product with your bare hands

FIGURA 05



ATTENTION

Allow a minimum 3 mm clearance between the Side Regulator # 04 (Pic. 06) and the product .

ATTENTION

Do not slice Parmesan Cheese , or similar cheeses .

ATTENTION

Do not slice frozen cheeses.

ATTENTION

The ideal temperature for cutting cheese is $4 \pm 2^{\circ}\text{C}$.
At this temperature, the machine will have its best cutting performance.

3.3 Safety System

The equipment has Safety Systems :

- A. the first one does not allow the equipment to operate when the Knife Front Protection # 01 (Pic 05) has been removed
- B. The second one does not allow the automatic restart after an electricity failure.

3.4 Cleaning and Sanitization

ATTENTION

This equipment features a Safety System to assure the operator integrity. The equipment operation shall be as instructed item "Operation" of the present manual. Any other operation procedure is unsafe , and shall not be used.

IMPORTANT

Switch OFF the General Switch and unplug the equipment before to start cleaning

When the equipment must go through a complete cleaning and sanitization process:

- Before to be used first time.
- After every day end of operations
- When the saw is not going to be used for a long period.
- Before to start operation after a long period it has not been used.

Wash all the parts with water and neutral soap.

Following find the instructions to remove the movable parts :

3.4.1 Instruction to disassemble :

1. Turn OFF the equipment and unplug the cord.
2. Loose the Movable Table Nut # 03 (Pic 08) then remove the Movable Table # 01 (Pic 07) pulling it front side , see picture 07
- 3 Loose the Knife Front Protection Handle # 05 (Pic 07)
4. Remove the Knife Front Protection # 06 (Pic 07).