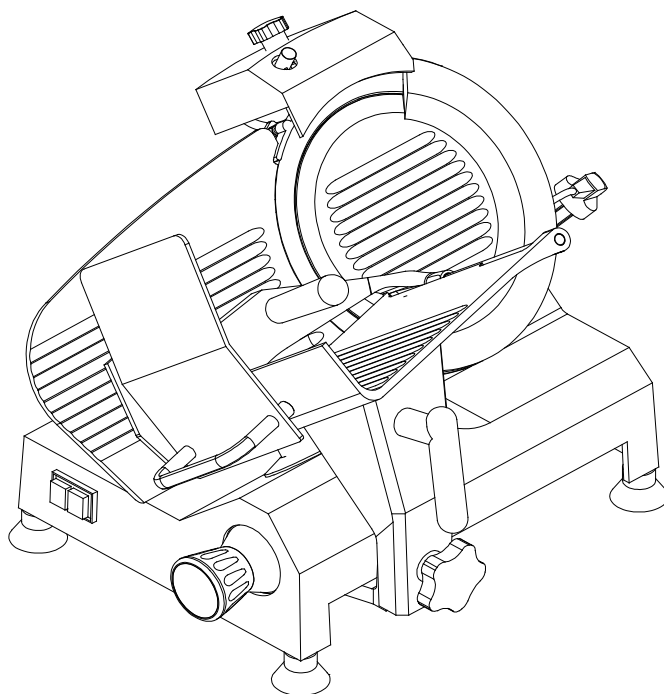


Commercial Meat Slicer

User Manual

SLICER INSTRUCTION MANUAL

(For TT-M7)



Instruction Manual

TECHNICAL SPECIFICATIONS

Mod.	TT-M7
Overall Dimensions LXWXH mm	685×485×450
Cut Thickness Range mm	0-14
Blade Diameter mm	300
Motor Power watt	250
Net Weight kg	35
Motor Voltage	220V

WARNING:

NEVER USE THE SLICER FOR CUTTING FREEZED FOOD, MEAT AND FISH WITH BONES, OR FOR NON-FOOD PRODUCTS.

USE OF THE EQUIPMENT:

1. Before plug the machine, rotate manually the blade to make sure it functions well. If there is some unusual sound or the blade stuck, please unplug the machine and apply to the assistance service.
2. Plug the machine, set the *Thickness Adjusting Knob* (053, referring to the product drawing) to the desired position, put the food on the *Saddle* (010, referring to the product drawing) and block it with *Food-Press* (006, referring to the product drawing).
3. Switch on the power, push the *Carriage* (010, referring to the product drawing) by its handle back and forth, pressing the food firmly towards the *Plate* (005, referring to the product drawing).

SHARPENING

1. Unscrew the sharpener screw (041), pull out the sharpener and turn 180°, put the sharpener in its working position, tighten the screw (041).
2. Switch on the power, the blade (013) is working, press the wheel button (039) to sharpen the blade for 10 to 15 seconds.
3. After have done the first operation (sharpening), stop the blade and, with a pencil, be sure to have a slight burr on its edge. Then go on with the second step (deburring) for about 5 seconds.
4. Reposition.

Attention: do not extend the deburring operation over the suggested time, to avoid the distortion of the blade edge.

WARNING:

WHENEVER THE BLADE DIAMETER IS REDUCED OF 8MMS, APPLY TO THE ASSISTANCE SERVICE FOR REPLACEMENT.

MAINTENANCE OPERATIONS

1. Before carrying out any cleaning or maintenance operations, check to make sure that the mains switch be off , the supply plug disconnected from the mains and the

Thickness Adjusting Knob (053, referring to the product drawing) is set on the “0” position. Then clean the equipment and all its parts with damp cloths using ordinary neutral detergents. Rinse with clean water and dry it with the dry cloths.

WARNING:

NEVER SUBMERGE THE EQUIPMENT IN WATER OR WASH IT WITH WATER JET.

1. Periodically check and clean the debris between the blade and *Cover* (004, referring to the product drawing), in order to prevent food contamination problem. Try to follow the requirement and advice set out below: Switch off and remove the plug, loosen the *Blade Cover Fasten Bolt* (030, referring to the product drawing) with wrench, push the *Bolt* (030, referring to the product drawing) towards the blade to release the *Blade Cover* (004, referring to the product drawing) from its housing.
2. Extract the 3 Hex Screws on the Blade Bearing Surface with the Hexagonal Wrench or Allen Key, remove the blade carefully and put it on the stable and even surface.
3. Use a damp cloth with alcohol to clean the blade, and the inside of the *Cover* (004, referring to the product drawing), then rinse and dry with a cloth.
4. For the machine reassembly, reverse all the above mentioned operations.

WARNING:

BLADE DISMANTLING MUST BE CARRIED OUT WITH THE UTMOST CARE AS IT CONCERNS A CUTTING DEVICE.

1. If the sliding parts move with difficulty, lubricate the sliding elements with the white Vaseline oil. Push the *Carriage* (010, referring to the product drawing) or *Food-Press* (006, referring to the product drawing) back and forth or up and down several times to ensure they move smooth and easy.
2. Should the machine be idle for a long time, disconnect the wall main switch and clean the machine and its accessories accurately. Lubricate all the moving elements, wrap it with the original packing and store in the dry place.

GENERAL PRECAUTIONS

1. Do not unplug by pulling the cable.
2. Do not use the machine with wet hands or bare feet.
3. Never use the machine unless all guards are in positions.
4. Never try to clean a moving blade.
5. Cleaning the blade and ring is a dangerous operation, hence, take great care to prevent any possibility of cutting.
6. Avoid setting the hand near the blade and the moving parts.
7. Whenever the power failure occurs or the motor stop accidentally, do switch off the power and remove the plug.
8. Should the machine come up into the over current and overheat condition accidentally, the motor would be stalled or halted by the overheat protection circuit.

Switch off and remove the plug, cooling off the motor for about 15 minutes. If the motor could not start from the recovery, please apply to the distributor for maintenance.

9. Never use seed oil or olive-oil to lubricate the moving parts.

10. Do not extend the deburring operation over the suggested time, to avoid the distortion of the blade edge.

