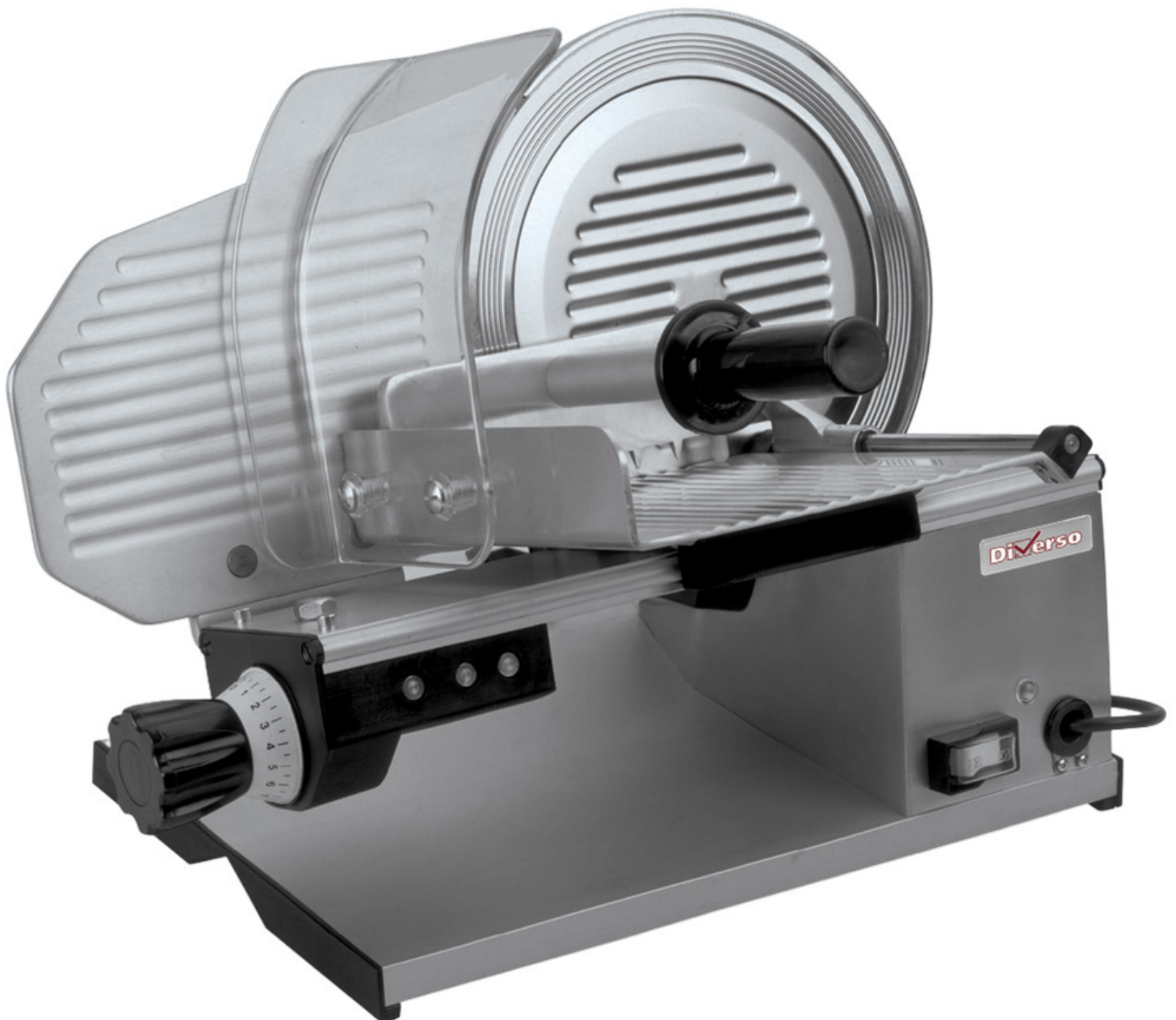


**MOD : WR-275R-02**

**Production code : 903301C/DIVERSO - TOP 275**

**PROFESSIONAL SLICER**

**INSTALLATION – USE – MAINTENANCE**



**WR-275R-02**

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DESIGN AND TECHNICAL DETAILS CAN BE CHANGED ALSO WITHOUT NOTICE.

## **1) INFORMATION ON SAFETIES**

### **1.1 GENERAL PRECAUTIONS**

- The slicer must be managed by skilled personnel, familiar with the instructions for use and safety contained in this manual.
- In the case of rotation of the personnel, vocational training is necessary.
- Even if the machine comes with several safety systems, avoid setting the hands near the blade and moving parts.
- Before the cleaning and maintenance operations, check to make sure the machine is disconnected from the mains.
- Periodically check cable and electric elements conditions.
- Never use the slicer for cutting freezed food, meat and fish with bones, or for non-food products.
- Whenever the blade diameter is reduced of more than 6 mm., apply to the assistance service for replacement.
- Never carry out reparing operations personally, but apply always to skilled personnel.
- Slicer has to be used for commercial activities, for example restaurant's kitchens, canteens, hospitals and for commercial activities as bakeries and butcher's shops, but not for continuous industrial productions.

### **1.2 MECHANICAL SAFETIES**

THE SLICERS WE PRODUCE AND WHICH ARE DESCRIBED INTO THIS MANUAL MEET, AS FAR AS SAFETIES ARE CONCERNED, AGAINST RISKS OF MECHANICAL NATURE AND FOR HYGIENIC ACCORDANCES AND NORMS IN FORCE.

### **1.3 ELECTRICAL SAFETIES**

THE SLICERS WE PRODUCE AND WHICH ARE DESCRIBED INTO THIS MANUAL MEET, AS FAR AS SAFETIES ARE CONCERNED, AGAINST RISKS OF ELECTRICAL NATURE AND FOR ELECTROMAGNETIC COMPATIBILITY, TO DIRECTIVES AND NORMS IN FORCE.  
DUE TO THE PERFECT ISOLATION OF ALL ELECTRICAL PARTS AND THE EXCELLENT RESISTANCE OF ALL USED MATERIALS, ALL MACHINES WE PRODUCE CAN BE EASILY INSTALLED AND WORK IN HUMID ROOM.

#### **WARNING: "PRESCRIPTIONS ABOUT RESIDUAL RISKS"**

NOTICE THAT ALL PROTECTIONS DOESN'T ELIMINATE ALL RISKS OF CUTTING, ALSO IF THEY REDUCE THE POSSIBILITY AND THE DAMAGE'S ENTITY. PROTECTIONS AND SAFETIES ARE REALIZED IN CONFORMITY TO ALL DIRECTIVES IN FORCE.



## **2) TECHNICAL FEATURES**

Technical features of the series of slicers "WR-275R-02":

- Gear motor transmission
- Patented slicer saddle sliding on stainless steel ball bearings
- Steel chromed blade (with patented grooves)
- Device for sharpening
- Wide surface for preparation
- Security in the use, cleaning and maintenance
- Maximum hygiene, with a project and realisation of all parts without edges in stainless steel and aluminium with anodic oxidation.

### **2.1 TABLE OF WEIGHTS AND MEASURES**

<b>WR-275R-02</b>		
MAX OVERALL DIMENSIONS	cm	42,5x53,5xh40,5
NET WEIGHT	Kg	15
POWER	Watt	200
ELECTRIC CONNECTION	Volt-Hz.	230/1/50
BLADE Rpm.	Giri/min.	250
Ø BLADE	Ø mm	275
USEFUL CUT	mm	230x180
NOISE	Db (A)	< 63

**WARNING:** The electrical features of each equipment are printed on the motor data plate. A check of the electric connection is necessary before installing the equipment. Fig.1

### **2.2 SUPPLY CONDITIONS AND DISPOSAL OF PACKINGS**

All the slicers are packed in a sturdy cardboard box with internal shaped edges which guarantee the perfect integrity of the machine during transport.  
each equipment include:

- Declaration of conformity E.E.C.
- Instructions for use and maintenance

ALL THE PACKING COMPONENTS (CARTON, FOAM, STRAPS, AND SO ON) CAN EASILY BE DISPOSED OF AS HOUSEHOLD RUBBISH.

WHENEVER THE MACHINE IS INSTALLED IN COUNTRIES HAVING SPECIAL REGULATIONS ON PACKING DISPOSAL, THE FINAL USER MUST COMPLY WITH THE REGULATIONS IN FORCE.

THE USE OF THE WEEE SYMBOL INDICATES THAT THIS PRODUCT MAY NOT BE TREATED AS HOUSEHOLD WASTE. BY ENSURING THIS PRODUCT IS DISPOSED OF CORRECTLY, YOU WILL HELP PROTECT THE ENVIRONMENT. FOR MORE DETAILED INFORMATION ABOUT THE RECYCLING OF THIS PRODUCT, PLEASE CONTACT YOUR LOCAL AUTHORITY, YOUR HOUSEHOLD WASTE DISPOSAL SERVICE PROVIDER OR THE SHOP WHERE YOU PURCHASED THE PRODUCT.



## **3) INSTALLATION**

### **3.1 SETTING THE MACHINE**

The machine connection and the setting at work must be made by skilled personnel.

**WARNING:** Both the system and location where the equipment has to be set must comply with the regulations for the accident prevention and electrical regulations "CEI" in force.

**The manufacturer declines any and all responsibility for direct or indirect damages which may ensue for non-compliance with the above mentioned regulations.**

Set the equipment on a wide, levelled, dry and fixed face, far from heat sources and water sprays, and with 80 cm. ground clearance.

### **3.2 ELECTRIC CONNECTIONS**

The equipment is supplied with an electric cable to be connected to a magneto-thermic main switch which stops the machine when the operator comes in fortuitous contacts.

It is imperative that the equipment is well grounded according to the regulations in force

**The manufacturer declines any and all responsibility for direct and indirect damages which may ensue for non-compliance with the regulations in force.**

All the slicers of the series "gravity WR-275R-02" are manufactured **single-phase V.230/1/50 Hz**. Whenever the voltage differs from the above mentioned one, please apply to the manufacturer, or the authorized distributor.

### **3.3 SAFETY MEASURES AND TRAINING THE FINAL USER**

The skilled personnel in charge of the installation and electric connections is responsible of the training of the final user, which must also be informed on the safety measures to comply with.

This instruction manual comes with each equipment.

**Keep out of reach of children under 8 years old without adult supervision.**

## **4) USE OF THE EQUIPMENT**

### **4.1 CONTROLS FOR SLICERS**

The controls are set on the right side of the base when the machine is placed in front of the operator. Fig.3-4

1. Start-Stop switch with relais
2. White pilot light
3. Knob for adjusting slice thickness
4. Knob for the releasing device.

### **4.2 SETTING THE FOOD ON THE SLICER SADDLE**

1. Set the food on the saddle when the thickness adjusting knobis set to zero and with motor off to avoid damaging the equipment.
2. Set the food on the saddle and block it with the food-press. Fig.5
3. Set a hand on the food-press and start the cutting.
4. When the food is fully sliced use the front part of the food-press to keep the food against the blade. Fig.6
5. When the cutting is over, put off the motor and stop the slice thickness on zero position, then remove the food from the saddle.

**ATTENTION:** The blade rotation must be **COUNTER CLOCKWISE** Fig.2

## **5) CLEANING AND MAINTENANCE OPERATIONS**

### **5.1 GENERALITIES AND PRODUCTS FOR CLEANING**

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

Accurately clean the equipment every day for a correct operation and life of the equipment.

Despite the several safeties, take great care to avoid cutting risks when using the blade.

Clean the equipment with the usual neutral detergents which must not contain soda or alcohol.

When cleaning removed elements, do not use a dish washer for not damaging anodized parts.

The machine can't be washed with water jet or steam.

### **5.2 REMOVAL OF THE FOOD SADDLE WITH RELEASING DEVICE).**

1. Set the knob on "0" position for slice thickness adjustment
2. Set the saddle opposite to the blade as shown in figure fig.8
3. Turn the knob of the unblocking device fig.9
4. Loosen the knob fixing the saddle and remove the saddle.fig.10

Clean the saddle with a water jet. Reverse these operations for reassembling the saddle.

### **5.3 REMOVAL OF THE BLADE-COVER**

1. Loosen the knob opposite to the blade
2. Push the knob towards the blade and release the blade cover from its housing. Fig.11
3. Remove the blade-cover from the slicer. Fig.12

Clean the blade-cover with a water jet.

### **5.4 CLEANING THE BLADE AND RING – STOP SLICES**

**Cleaning the blade and ring is a dangerous operation, hence, take great care to prevent any possibility of cutting.**

For their cleaning never use a water jet, but use a damp cloth and detergents, then rinse and dry with a cloth.

For the cleaning, use non-toxic products which guarantee the perfect hygiene.

Clean carefully the blade edge and the inside of the ring.

1. Use a damp cloth to clean the opening between the blade and ring. fig.13
2. Rotate manually the blade and clean using the damp cloth. fig.14
3. If necessary turn off the two screw to take off the stop slices for the cleaning of the part and the bottom of the blade. fig.15

For the machine reassembly, reverse all the above mentioned operations.

### **5.5 POWER CORD CHANGE**

To change power cable contact service center or specialized technical staff.

## **6) SHARPENING AND LUBRICATION**

### **6.1 SHARPENING**

This is a very important operation to carry out every time the cutting is not clean, or when the blade drags the slice.

The use and the type of products that have been sliced determine the periodicity of this operation.

1. Plug the machine
2. Open with the handle the maximum slice size (15 mm.)
3. Lift the sharpener on the carriage in the correct position. fig.16

### **SHARPENING (FOR MOD WR-275R-02 WITH SHARPENER AS DEVICE)**

Before sharpening the blade, clean the machine and degrease the blade accurately.

1. Plug the machine
2. Open with the handle the maximum slice size (15mm)
3. Lift the sharpener on the carriage. (Fig.16)
4. Put the sharpener to take the blade between the two grinding wheels.
5. Keep button "A" pressed for 5/10 seconds to sharpen. (Fig.17)
6. Keep button "B" pressed for a few seconds to deburr. (Fig.18)
7. Stop the machine and return the sharpener in its initial position.

**WARNING:** use the button "A" to sharpen and the button "B" to deburr the cutting edge of the blade. During the sharpening process keep to the original drawing of the blade level. **Replace the blade when the clearance between the ring and blade exceeds 6mm**

### **6.2 LUBRICATION**

Periodically lubricate the sliding elements with white vaseline oil.

For not damaging the slicer, never use seed oil or olive-oil. lubricate all elements using the oilers as shown in fig.7

### **6.3 MACHINE IDLE FOR A LONG TIME**

Should the machine be idle for a long time, disconnect the wall main switch and clean the machine and its accessories accurately.

Use white vaseline oil (or similar products) to protect all the machine elements. We advise covering the machine with a nylon (or similar) cloth.

## 7) FIGURE

Fig.1

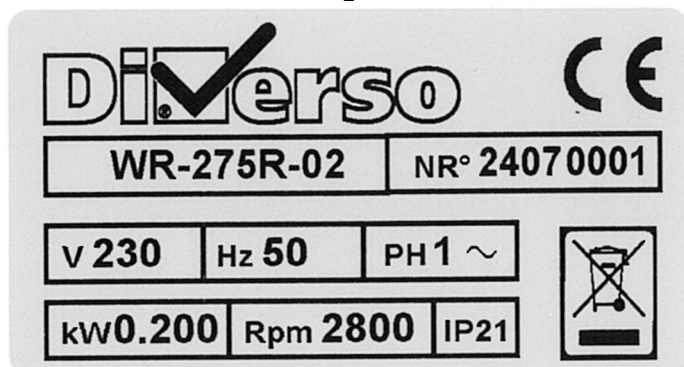


Fig.2



Fig.3

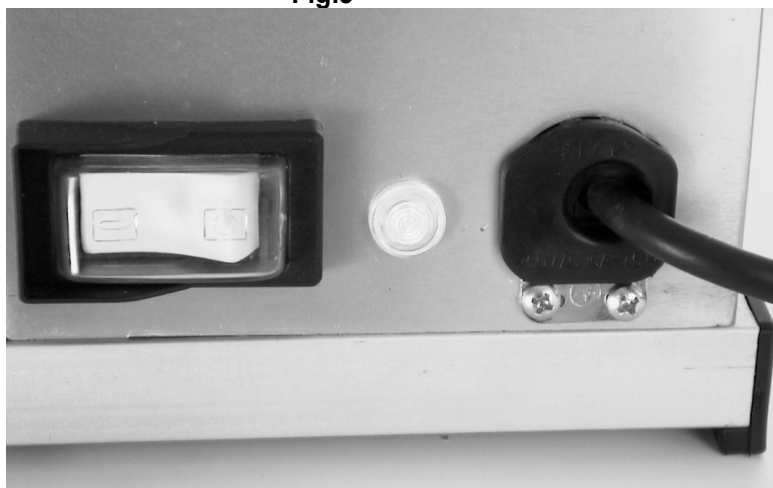


Fig.4



Fig.5

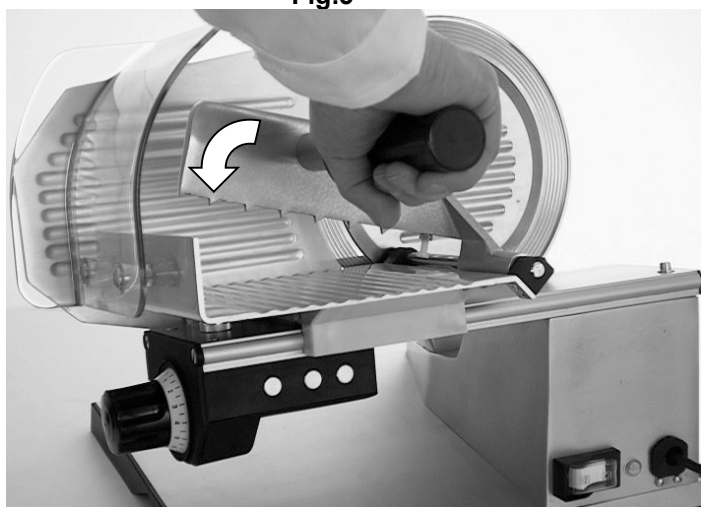


Fig.6





# FIGURE

Fig.7



Fig.8

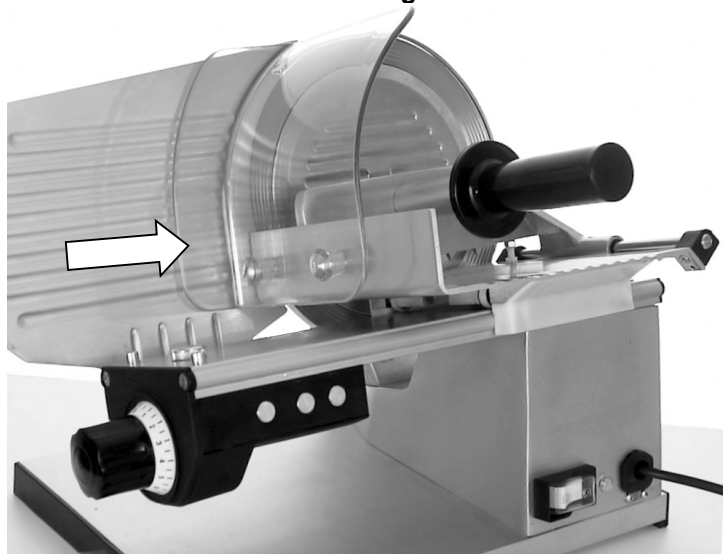


Fig.9

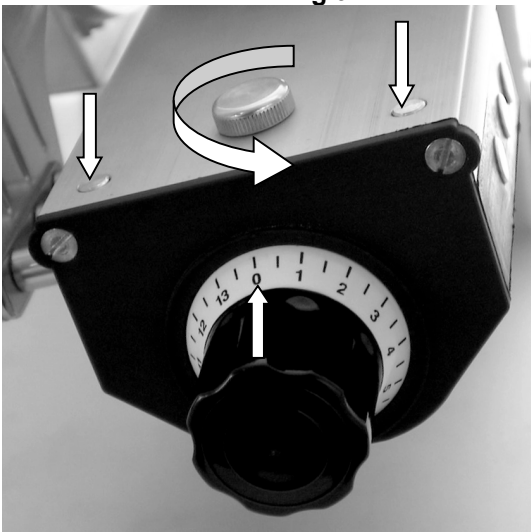


Fig.10

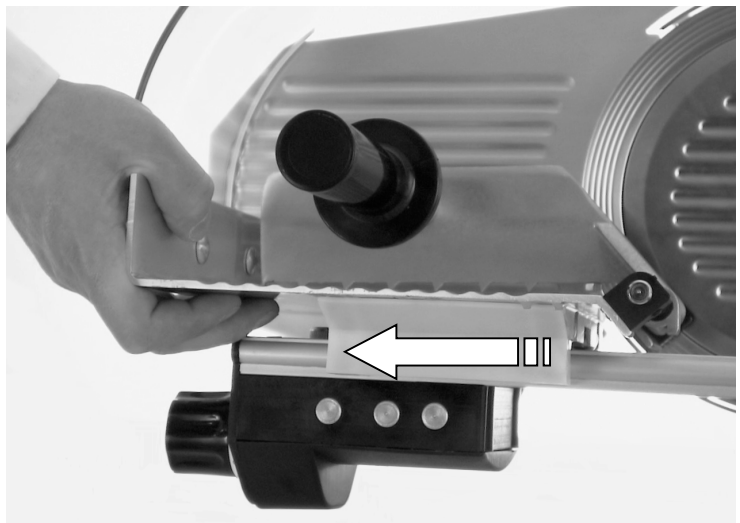


Fig.11

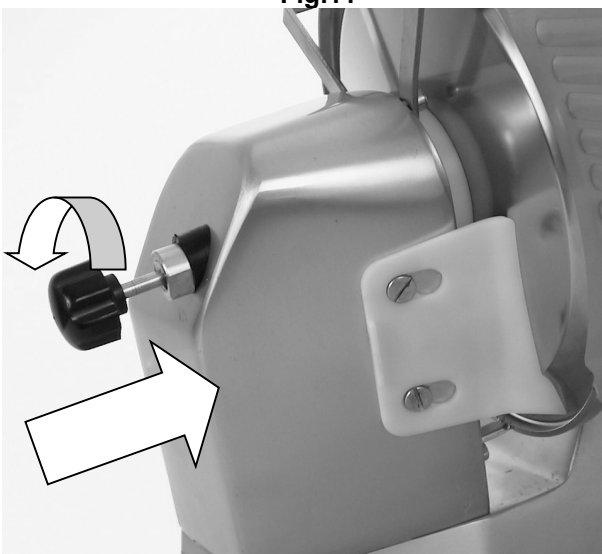
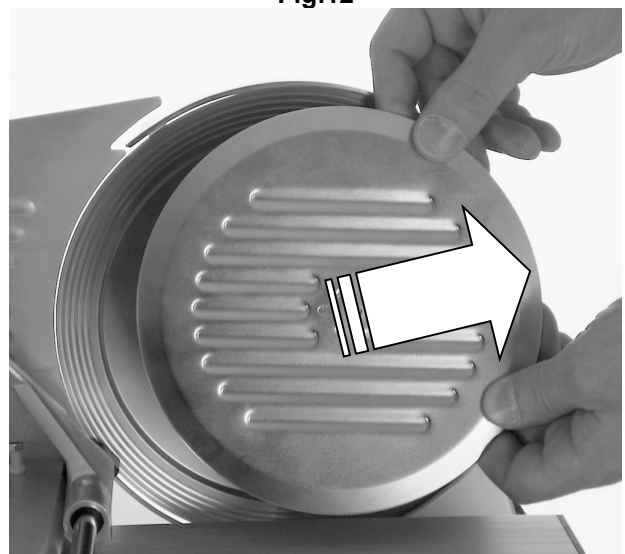


Fig.12



## FIGURE

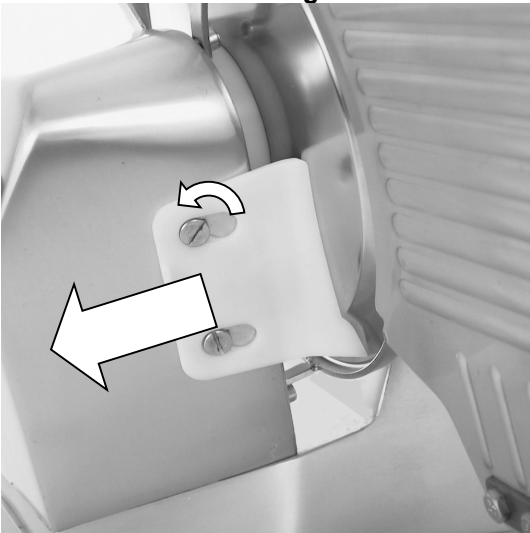
**Fig.13**



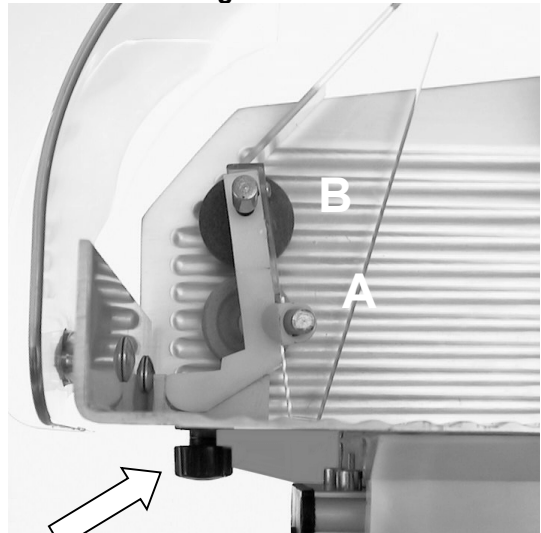
**Fig.14**



**Fig.15**



**Fig.16**



**Fig.17**



**Fig.18**

