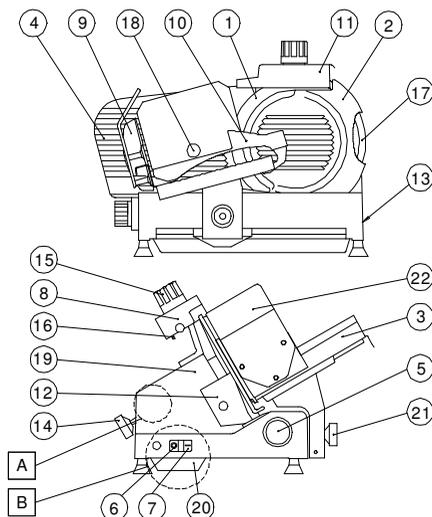


OPERATORS MANUAL FOR THE SLICER

MODEL USA 250 / 280 / 300 / 350

“TRANSLATION OF THE ORIGINAL MANUAL”



A. Blade cover safety device

B. Low tension 24v. plate

1. Blade
2. Blade cover
3. Carriage
4. Gauge plate
5. Slice thickness regulator
6. Off switch
7. On switch
8. Sharpener cover
9. Finger guard
10. Product pusher
11. Blade sharpener

12. Slicer deflector
13. Rating plate
14. Blade cover lock knob
15. Sharpener knob
16. Burr tongue
17. Blade guard
18. Product pusher handle
19. Blade drive housing
20. Electric system cover
21. Carriage lock knob
22. Hand guard

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1.-MACHINE DESCRIPTION

The machine is a gravity slicer. This machine is used for cutting cold meat. Its main element is a round knife (1), which turns around with rotation over its own axle. A motor supplies the energy for this rotation by belt transmission.

2.-SAFETY INSTRUCTIONS

The machine is equipped with some safety devices in order to prevent hazards.

2.1.-ELECTRICAL DEVICES: (Models CE)

1. The push buttons (6-7) and the safety devices (A-B) are working on low tension.
2. When the power is restored after a power interruption or when an interlock switch is remade the machine does not automatically start. It is necessary to restart the machine by pressing the on switch (6).
3. The machine is grounded with green/yellow coloured wires which have the same section of the wires with bigger section of the machine.
4. The electrical components situated inside the machine housing are protected according to IP33 and the electrical components situated outside are according to IP65.
5. If the cover blade (2) is lift up, the machine cannot restart.

2.2.-MECHANICAL DEVICES:

1. A blade guard (17), with 2 mm. at least, protects the blade edge, at both sides back and front, at the no cutting area.
2. ABS guard (9) with a bend (thumb guard), covers the blade edge at least 10mm, whenever the carriage is at its most advanced position at the end of the cutting operation
3. There is a stainless steel guard (22) that avoids the hand to arrive in a frontal direction to the blade edge. (Models CE)
4. It is only possible to tilt the carriage when the slice thickness regulator is in the zero position and the carriage is in the backward position. (Models CE)

2.3.-SYMBOLS:



It is obligatory to read the entire instructions manual before any operating on the machine.



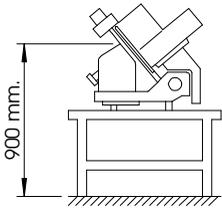
Machine according to the Directive 2006/42/CE (The models sold at the European Community).



Do not use a jet water source for cleaning the machine.

3.-INSTALLATION

3.1. INSTALLATION ON THE WORKPLACE



The slicer should be installed on a work surface that has sufficient stability and strength to support the weight of the machine, and always maintaining the appropriate height from the floor, as shown in the figure. See section 10 for working area necessary.

CAUTION: The slicer is heavy. Two persons are required when lifting or moving it. The machine must be hold by the points indicated at the figure of section 10

3.2.-ELECTRICAL CONNECTION WARNING

- 1. Make sure that the line voltage of your main power source matches the rated voltage of the machine shown at the rating plate (13).**
2. Do not turn on the slicer if the cord or plug is damaged.
3. Always plug the machine to a grounded outlet.
4. The fuse in the outlet plug must have between 3 and 6 amperes.
5. The outlet plug should remain at a height from the floor in between 0,6 or 1,9 m., and should remain at sight in a way to be seen by the user.
6. At three-phase models, if it is necessary a change of voltage, see section 13.
7. The machine must be connected to a leakage current breaker.
8. At three-phase models, it is necessary to check the sense of rotation as the correct one, so that it should be the opposite sense as of the clock, as shown in the signals of the sharpener device (11); if this is not correct, there should be a change made to the phases of the plug in order to change the sense of rotation.

4.-OPERATION WARNING

1. Before removing the product from the carriage (3), the machine ought to be turned off and the slice thickness regulator (5) in the zero position.
2. Always keep hands away from the blade zone and use the product pusher (10) or carriage handle (18) when slicing the product.
3. To avoid accidents, **NEVER** touch the edge of the blade (1), and **NEVER** touch any part of the blade if the blade is rotating.
4. Always leave the slice thickness dial (5) set at zero after using the machine.
5. Always keep hands, hair and clothing away from all moving parts.
6. Always turn off the machine when not in use.
7. Operating conditions: Temperature: 5-40°C / Humidity: 30-95%.

The slicer will allow you to cut deli products, meat, sausage, etc. Do not slice frozen products, bones and no comestible products. Before attempting the use of the machine, **remove the wrapped and sealed parts** so that the edge of the blade will not get damaged.

4.1.-SLICING THE PRODUCT

1. Lift the product pusher (10) and place the product on the carriage (3) so that the face of the product to slice is resting on the gauge plate (4).

2. Adjust the slice thickness turning the slice thickness regulator (5) from 0 to 25 mm.
3. Pressing the On switch (7), blade starts to rotate.
4. Push the carriage (3) forward and back over the blade with a continuous motion.
5. After slicing the desired amount of the product, press the Off switch (6) to stop the slicer. Then, make sure to turn the slice thickness regulator (5) to “0” position.

5.-BLADE SHARPENING

WARNING: NEVER LIFT UP THE SHARPENER COVER IF THE MACHINE HAS NOT BEEN DISCONNECTED OR UNPLUGGED BEFORE.

The sharpening quality of the blade will guarantee a much longer life of the blade, a perfect cutting slice and this will avoid extra efforts for the motor. Before sharpening, make sure that the blade is completely clean and grease free. The sharpening procedure should be performed at least once a day to keep the cutting edge sharp and last longer.

5.1.-PROCEDURE FOR BLADE SHARPENING

1. Place the thickness regulator (5) in “0” position.
2. Press the green switch (7) on so that the blade starts rotating.
3. Press and turn carefully with your hand the sharpener knob (15) to your right until the stone gets in contact with the edge of the blade.
4. To burr the blade, pull the burr tongue (16) for 1 second. It is very important to follow this operation carefully to preserve the edge and the life time of the blade.
5. Press the off switch (6) to stop the blade rotation.
6. Follow section 6 for cleaning procedures of the machine.

WARNING: The blade has to be replaced when the gap between the edge and the blade guard (17) exceeds 6 mm. **Only qualified personnel should do the change of blade.**

6.-MAINTENANCE AND CLEANING

Clean the slicer after every daily use. Also make sure that the slicer is sufficiently lubricated (see section 7).

WARNING: Always turn off the machine before cleaning and make sure to turn the slice thickness dial (5) to “0” position.

All the surfaces are very easy for cleaning from food waste and easy for removing the different parts. Always use a damp cloth in detergent to clean the machine. Never use any chemical or abrasive products.

6.1.-BLADE COVER DISASSEMBLY (2):

1. Unscrew the blade cover lock knob (14) placed in the back of the blade drive housing (19).
2. Grasp the blade cover (2) with both hands very carefully. Clean and dry the blade cover.
3. To reassemble, proceed inversely.

6.2.-SWINGING OF THE CARRIAGE (3):

1. Remove any product from the carriage.
2. Turn the slice thickness regulator (5) to “0” position.
3. Move the carriage (3) to a backward position..
4. Unscrew the carriage lock knob (21) and tilt the product carriage out, .for cleaning purposes.
5. In order to place the carriage (3) to its original position, proceed inversely.

6.3.-SLICE DEFLECTOR DISASSEMBLY (12):

1. Unscrew the screw which holds the deflector with the drive housing, and take out the deflector.
2. To reassemble, proceed inversely.

6.4.-BLADE CLEANING (1):

1. **IMPORTANT WARNING: This is a dangerous operation, extreme precautions Do not touch the edge of the blade. Make sure to turn the slice thickness regulator (5) to “0” position. Wear a safety glove.**
2. Clean the blade with a damp cloth. Wipe only from the centre of the blade toward the outer edge.

6.5.-CLEANING FREQUENCY:

To guarantee a maximum hygiene level, it is necessary to clean all the parts in the contact food area every day. Make sure to clean the machine completely at least once a week. Cover the machine with a clean cloth once you have finished cleaning the slicer.

7.-LUBRICATING

WARNING: Turn off the slicer before attempting this operation.

Before lubricating the slicer, clean and dry all the areas needed. Use a ISO VG 15 oil, white mineral oil (for example, ENERGIOL WM2-BP). Do not use vegetable oil.

Approximately every week, it is necessary to lubricate the following elements: Product pusher rail guide and, underneath the slicer, the carriage rail guide.

Periodically, it is necessary to lubricate the following areas: Underneath the slicer, the cam which regulates the blade, the blade regulator knob and the axle regulating the blade.

8.-TROUBLE SHOOTING

8.1.-Problem: The slicer does not start.

1. Check if there is current at the plug base.
2. Verify the plug voltage is the same as the characteristics plate of the machine (13).
3. If these two points are correct, call the distributor authorised.

8.2.-Problem: A slow start engine or overheat.

1. Verify the plug voltage is the same as the characteristics plate of the machine (13).
2. If this is correct, call the distributor authorised.

8.3.-Problem: Product is not properly cut. Tail on uncut product.

1. Verify the sharpness of the blade. If this is not correct, proceed to sharpen the blade as section 5 of this instruction manual.
2. Incorrectly line up of the gauge plate. Call the distributor authorised.

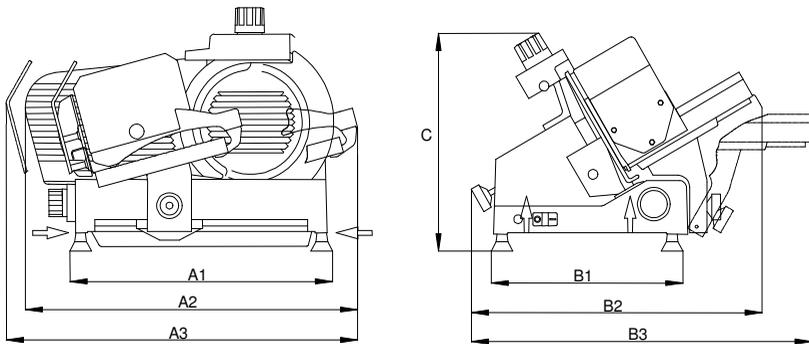
8.4.-Problem: Blade does not cut enough.

1. Verify that the stones are not worn out or dirty. In this case replace the sharpening stones.
2. Worn out blade. Call the distributor authorised.

9.-SOUND LEVEL

The slicer maintains an acoustic level under the 70 decibels (A).

10.-SLICER MEASUREMENTS



mm.	250	280	300	350
A1 x B1 x C	535 x 390 x 425	535 x 390 x 425	535 x 390 x 440	535 x 390 x 470
A2 x B2 x C	650 x 610 x 425	680 x 610 x 435	680 x 610 x 440	680 x 610 x 470
A3 x B3 x C	690 x 700 x 425	720 x 700 x 435	720 x 700 x 440	720 x 700 x 470

11.-LIABILITY

No liability will be accepted when the damages are caused from unauthorised adjusting of the machine made by the buyer. Neither will be accepted any liability if the damage is caused by inadequate use, defective handling, structural modifications, removal of the protection devices or spare parts which are not from the manufacturer. In such cases, the risk runs on behalf of the buyer. The seller will not be liable to the buyer when the damages are caused to a natural wear out of the machine.

12.-TECHNICAL SPECIFICATIONS

Motor.....: M: 0'242 Kw. 230 v. 50 Hz. 1 Ph.
T: 0'242 Kw. 230/400 v. 50 Hz. 3 Ph.

ATTENTION: Before plugging the machine verify the rating plate (13) because those specifications could change for some countries due to special voltages.

Safety:

1. Fixed blade guard.
2. 24v. Low tension print plate, on/off switch, no voltage release system after a current cut and hand protections Security device on carriage swinging and on blade guard. (CE models)

Finished: Polished stainless steel and anodised aluminium.

Drive: Belt transmission.

	250	280	300	350
Blade diameter mm.	250	275	292	320
Round cutting capacity mm.	170	185	200	220
Maximum rectangular cutting capacity mm.	270x140	270x145	270x155	285x180
Maximum square cutting capacity, mm.	160	170	180	200
Cutting thickness in mm.	0-16	0-16	0-16	0-16
Net weight in Kg.	28	30	32	44

13.-ANNEXE FOR TECHNICAL SERVICE: VOLTAGE CHANGE IN THREEPHASE.

To change from 400v. to 230v. or from 230v. to 400v., these operations must be done:

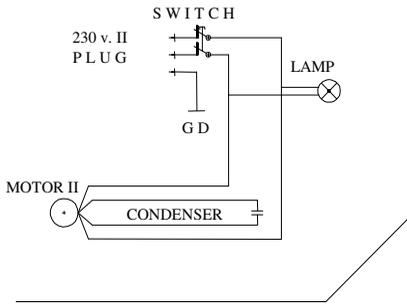
1. Loosen the electric system cover (20), so that there is access to the motor as well as to the electric system.
2. Change the voltage in the motor as well as in the plate 24v.:
 - a. In the motor exit, change the connector which indicates 400v. for the 230v. one or vice versa depending on the wanted voltage. See detail A of the three-phase electric scheme (page 8).
 - b. In the 24v. print plate change the connector from 400v. to 230v. or vice versa depending on the wanted voltage. See detail B of the three-phase electric scheme (page 8).
3. After verification of same voltage in the motor as in the print plate 24v, reinstall the electric system cover (20) as in initial position, and place the machine on its 4 legs as the initial position.

VERY IMPORTANT: The motor and the electric plate must connected to the same voltage.

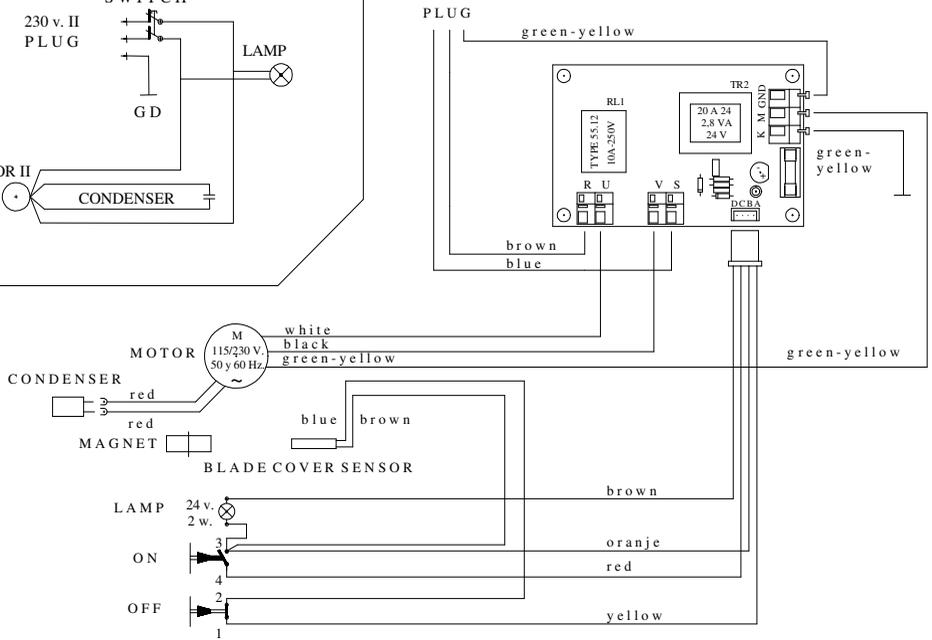
After the change, the new voltage must appear instead of the old one in the characteristics plate of the machine (13).

WARNING: In models without a print plate 24v, the procedure should be the same but omitting the point 2b since there is not print plate.

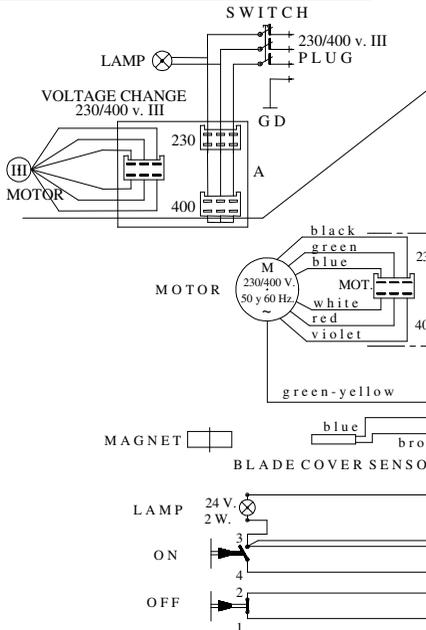
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