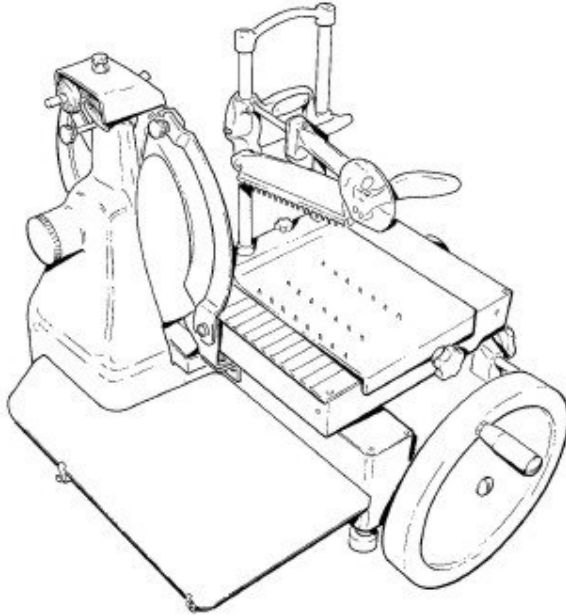


# F350 VO hand-wheel Slicer



## Use and Maintenance

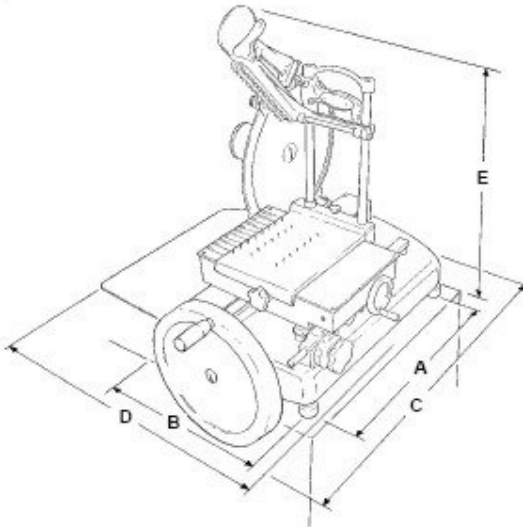
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## Technical features

Blade diameter .....	350 mm
Cutting thickness .....	0-2,5 mm
Actual cut:	
-Length .....	270 mm
-Height .....	240 mm
Tray run .....	320 mm

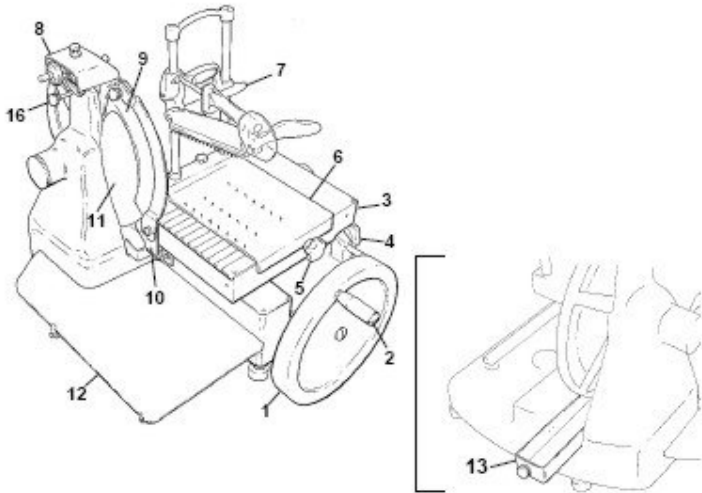
## Maximum Dimensions

(in mm)

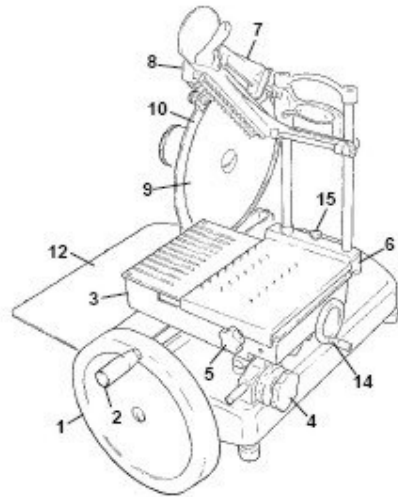


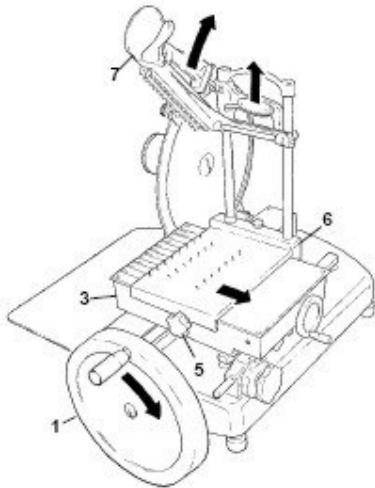
## Dimensions and weight

-A .....	600 mm
-B .....	510 mm
-C .....	870 mm
-D .....	710 mm
-E .....	650 mm
Weight .....	81 kg



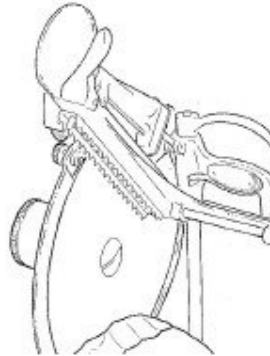
- 1. Hand wheel
- 2. Handle
- 3. Trolley
- 4. Slice thickness, graduated knob
- 5. Plate, quick forward
- 6. Goods-holder tray
- 7. Presser
- 8. Sharpener
- 9. Blade
- 10. Blade protector
- 11. Slice protector
- 12. Collection plate
- 13. Waste collection tray
- 14. Plate slow forward
- 15. Plate locking knob
- 16. Sharpener locking knob





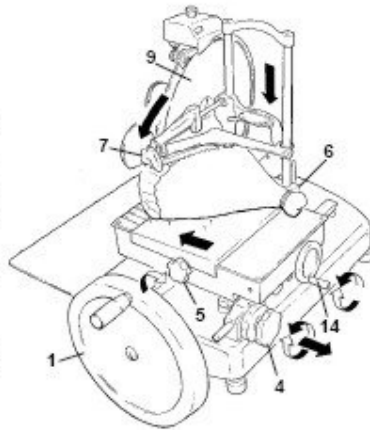
## Use

Rotate the 1 hand wheel, and bring the 3 trolley closer to the operator.  
Lift the 7 goods-presser.  
Rotate the 5 knob clockwise and simultaneously move the 6 goods-holder tray to the right.



Set the goods to slice on the 6 tray.

Lower the 7 goods-presser to hold the product in place.  
Rotate the 5 knob clockwise and simultaneously move the 6 tray to the left, thus bringing the product close to the 9 blade.  
The goods can be more precisely brought close or away from the blade using the 14 knob.  
Set the required slice thickness on the 4 graduated (0÷2,5 mm) knob



Before proceeding with slicing the product, remove the 10 blade protector by loosening the 10.1 knob and move it from idle position (A) to work position (B), thus uncovering the blade cutting edge.

Lock the 10 blade protection in the new setting by screwing the 10.1 knob again.

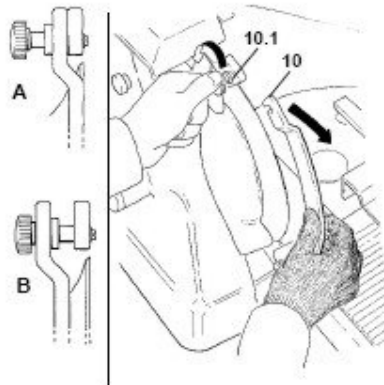
**WARNING**

Always use protective, cut-resistant, gripping gloves and proceed with the utmost care and attention.

**CUTTING HAZARD!**

Rotate the 1 hand wheel and start the slicing operation; the slices will fall onto the 12 plate. Once completed slicing, return the 10 blade protection to idle position (A)

**WHEN THE MACHINE IS NOT IN USE, ALWAYS COVER THE BLADE!**



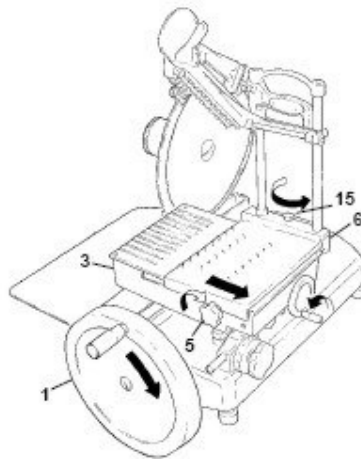
**Cleaning**

For all cleaning operations, always and exclusively use a water-moist cloth and a standard, dishwashing detergent.

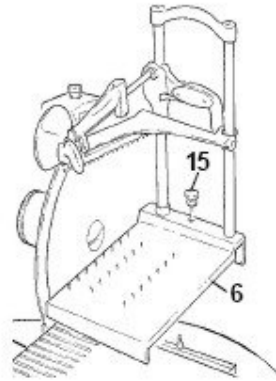
Warning: always wear cut-resistant, gripping gloves and carry out the operations described with the utmost care and attention.

**CUTTING HAZARD!**

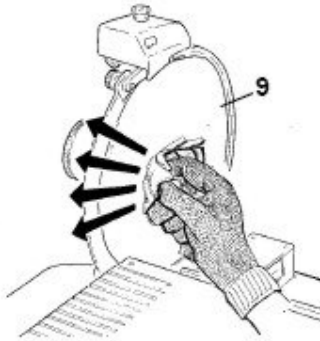
Rotate the 1 hand wheel and bring the 3 trolley towards the operator. Rotate the 5 knob clockwise and simultaneously move the 6 goods-holder plate to the right. Remove the goods from the 6 tray. Unscrew the 15 locking knob as in the illustration.



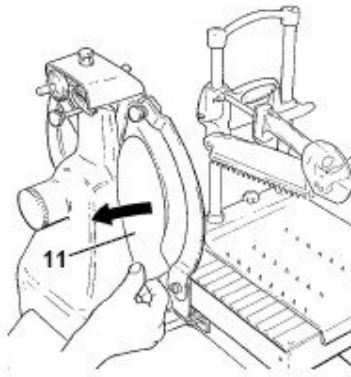
Lift the 6 goods-holder tray.  
Carefully clean its underside and  
the 3 trolley surface.



Very carefully clean the 9  
blade as illustrated, starting  
from the centre and towards  
the outside.

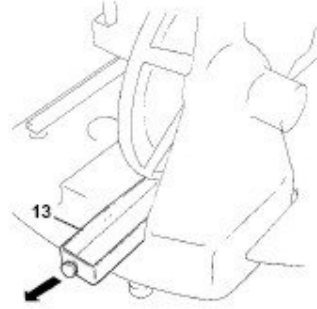
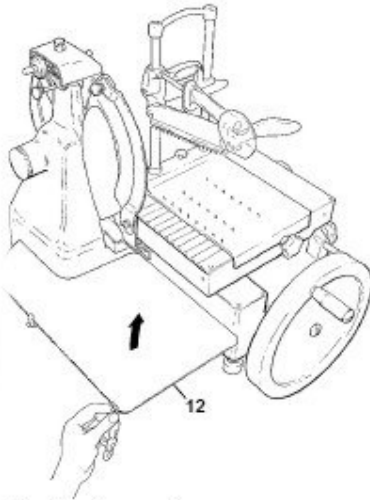


Open the 11 slice-protection and  
carefully clean the inside.



Loosen the locking 10.1 knob to  
remove the 10 blade-protector.  
**WARNING: Cutting hazard!**  
Once completed cleaning,  
reassemble the blade-protector.

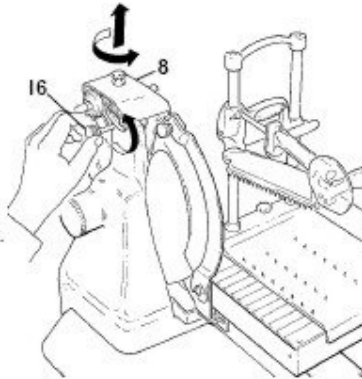
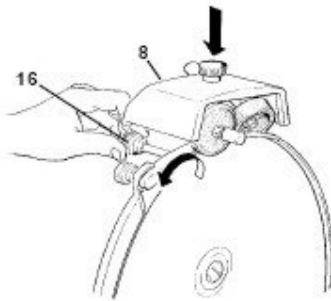
Slide the 13 waste tray out, wash it, dry it and slide it in again.



Loosen the two fastening screws and remove the 12 tray.

### Blade sharpening

Loosen the 16 locking knob on the 8 sharpener.  
Lift the sharpener and rotate it at 180°.

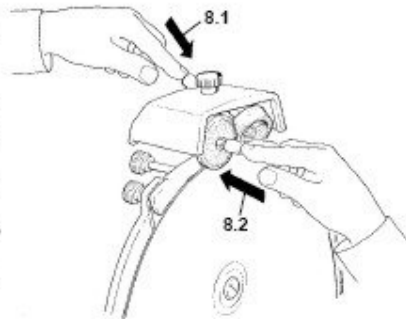


Carefully, lower the 8 sharpener again; the blade will automatically centre between the two sharpening grinders.  
Lock the 16 knob again.

Set the hand wheel in motion and simultaneously press the 8.1 knob, only for 30-40 seconds.

Stop rotation and use a pencil to check that the blade cutting edge has made a slight burr. Set the hand wheel in rotation again and simultaneously press the 8.2 knob only for 2-3 seconds.

Return the blade sharpener to its original position.



### Lubrication

One or two oil drops in the points highlighted in the illustration.

Use only the oil supplied. After lubrication, thoroughly remove any possible excess oil.

