TRASLATION OF THE ORIGINAL ITALIAN OPERATING INSTRUCTION





SLICER 350 GXL Automatic

Instructions for use and maintenance

GXL 350 Automatica





TECHNICHAL DATA							
MACHINE MODEL	350 GXL Automatic						
Blade diameter	350 mm						
Power of blade motor	0,34 kW (0,5 HP)						
Power of carriage motor	0,18 kW (0,25 HP)						
Carriage stroke	340 mm						
Strokes per minute	30						
Cutting capacity, ROUND	250 mm						
Cutting capacity, SQUARE	200 x 280 mm						
Cutting thickness	0/ 15 mm						
Voltage / frequency	230 / 50						
Amp. draw	1,3						
Operating temperature	-10 °C to + 40 °C						
Net weight	67 kg						

MACHINE IDENTIFICATION MANUFACTURER:

OMEGA TAGLIO FOODTECH

SRL Viale Danimarca, 1

21013 GALLARATE (Va) Italy Tel.: (+39) 0331 777987 Fax: (+39) 0331 794447 e-mail: info@omegafoodtech.it www.omegafoodtech.it

MACHINE TYPE:

Cutting-slicing machine MODEL: AM250/300

NAME PLATE:

1 Serial Number

- 2 Year of manufacture
- 3 Current draw

4 Motor power

5 Model

The name plate must always be legible and it must not be removed or tampered.

If it is damaged or lost, ask the manufacturer for a new one.

INTRODUCTION



This document is an integral part of the machine and must be kept carefully for future reference.

The document must always accompany the machine, even if this is sold to third parties.

Should it become lost or damaged, ask the manufacturer for a replacement copy.

It is forbidden to copy this document, even partially, without the written authorization of the manufacturer.



TECHNICAL ASSISTANCE

The manufacturer provides a qualified technical assistance which should be contacted for any technical or warranty intervention, or for spare parts.

Read this document carefully and scrupulously follow the instructions contained within to ensure that the machine is used correctly and safely and kept in good condition.

PRODUCTS THAT CAN BE SLICED

Consult the technical characteristics for the maximum dimensions of products that can be positioned and sliced on the machine.

- cold cuts and sausages of all types
- roasts, roast-beef and bresaola
- raw ham, cooked ham, shoulder etc.
- meat with or without rind
- cheese
- vegetables

PRODUCTS THAT CANNOT BE SLICED

Do not try to slice foods that can cause a hazardous situation for the operator and/or damage the mechanisms of the machine.

- non-food products
- products with bone
- frozen foods
- products with a loose consistency
- very hard foods
- bread

GENERAL PRECAUTIONS

The purpose of the safety guards fitted by the manufacturer is to safeguard the user so it is absolutely forbidden to use the machine without them.

The operator must be properly trained to use the machine and must follow scrupulously the instructions contained in this manual. The operator must wear suitable clothing to protect and safeguard him in accordance with the regulations in force.

The machine must be used in perfect stability on a flat surface. Should an operating anomaly occur, do not use the machine and do not attempt to repair or undertake any intervention but contact the technical assistance service.

Do not use the machine with wet or damp hands or feet. Do not turn off the machine by pulling the power cable from the socket or shutting down the mains master switch.

Do not connect to the mains via extensions, adaptors or multiple plugs.

Do not leave the machine exposed to atmospheric agents.

The machine must not be used by children or handicapped people. The mains power supply must be protected from over-currents with thermo magnetic circuit breakers.

Check that the mains voltage and the current draw comply with the name plate data.

The electrical safety is only guaranteed when the machine is correctly connected to an efficient earthing system as envisaged by the safety regulations in force.

The packing materials and maintenance residues must be collected separately and sent for disposal by an authorized company.

In case of emergency, disconnect the mains supply immediately. Incorrect installation can cause damage to persons and property for which the manufacturer shall accept no responsibility.

1. DESCRIPTION OF THE MACHINE

The machine is a gravity slicing machine exclusively for slicing food as indicated in the previous paragraph.

The cutting is done by a blade (1) driven by an electric motor that cuts the food placed on the meat hopper (2).

The food to be sliced must be correctly placed on the surface of the meat hopper and firmly blocked with the last slice device (LSD) (3). The blade must only be started .

The carriage can be moved either manually or automatically to feed the product that must be sliced.



COMPONENTS



20 Carriage stop button

Safety devices

The machine is fitted with safety devices which can prevent accidental damage and injuries.

These devices must not be removed or deactivated for any reason.

If they must be deactivated for maintenance or repair interventions, only operate on the machine with electrical power disconnected.

The safety devices are made in compliance with regulations in force. We recommend that these devices are always kept at maximum efficiency. Mechanical safeties:

- Fixed rear blade-guard ring

- Meat hopper can be removed after adjusting the dial knob to zero and with the carriage fully backwards. Once the meat-hopper is removed the mechanisms are interlocked.

- Safety panels and covers in aluminium and plastic to avoid accidental contact. Electrical safeties:

- Operation stop/start pushbuttons .

- Micro-switch that prevents operation when the blade-guard is removed (optional).

Risks due to the use of the slicing machine

The most dangerous risks are basically due to the movement of the food carriage during the cutting operation and during the collection of the slice.

Other risks that the operator must be aware of:

Handling of the food to be sliced.

Stability of the food on the meat hopper.

Electrical system (connectors, controls etc...).

The main risk causes are:

Placing the food on the meat hopper.

Cutting and collecting slices.

Blade sharpening and cleaning.

Ordinary maintenance (cleaning).

Accidents.

Residual risks

The blade fixed rear guard ring in the sharpening zone does not completely eliminate the risk of cuts. When intervening on or standing close to the blade, take great care and wear metallic cut-proof gloves.

2 - UNPACKING Goods receipt check

On receipt of the goods, check that the material corresponds to that indicated in the transport documents.

If defects are found, such as:

- marks on the structure or the cover;

controls broken or not working;

- missing pieces or other;

Inform the transporter and our commercial technical service immediately. The packaging (plastic bags, polystyrene, cartons, etc...) must never be disposed of in the environment but sent to an authorized company.

3 - INSTALLATION

The slicer is delivered ready for installation according to the name plate data (see page 4).

The installation must be made by qualified personnel.

Make sure that the mains supply has the same characteristics as the machine.

If the machine is wet or very damp, do not install or use. Have a precautionary check made by the technical service to ensure that the electrical components have not suffered any damage.

Positioning area

The recommended working height is about 800 mm from the ground. The size of the supporting surface must take account of the machine size, see the "Overall dimensions" paragraph. Leave enough space around the machine to work safely and allow the operator to load and unload the food onto the food carriage, the cutting and collection of slices free of any close obstacles or impediments.

On the side of the carriage at the end of its stroke, a minimum space of 600 mm must be provided in order to avoid any crash caused by the automatic movement of the carriage itself.





Electrical pre-arrangement

The machine is supplied with a power cord with plug (1).

Set up a socket with safety protection close to the machine.

Install a differential circuit breaker complete with thermomagnetic releases (sensitivity 30mA) upstream of the power cord.

Check that the earth system complies with the regulations in force in the country of installation.



Each machine must be fitted with its own safety devices therefore it is forbidden to connect more than one machine to the same socket.

It is mandatory for the machine to be earthed according to the regulations in force.

The manufacturer does not accept any responsibility should the accident prevention regulations not be respected.





Positioning

Place the machine on the working surface and press on all four corners in correspondence with the feet to make sure the suction pads grip well on the surface. Check that all the components of the machine are integral and that the safety devices are in place.

Clean the machine of any packaging residue.

Connect the electric cord (1) to the mains socket.

Check that the meat hopper (carriage) (2) slides well and the LSD (3) functions.

Check the operation of the gauge plate with dial knob (4).

Press the pushbutton (5) and check that the blade rotation works. Stop the blade with the pushbutton (6).

CHECKING OF DIRECTION OF BLADE ROTATION (FOR THREEPHASE MACHINES ONLY)

- 1. Start the machine
- 2. Make sure that the pilot light is on
- 3. Make sure that the blade rotates as shown by arrow (counterclockwise)



NOTE: If the blade rotates the opposite direction(i.e. clockwise), it is necessary to switch the position of two wires in the plug. This operation must be performed by a Post-Sales assistance specialist or a qualified person.

4 - USE OF THE MACHINE

MANUAL MODE

Make sure that the carriage moves freely manually back and forth; if not, pull outward the engagement lever and rotate it by 90° (a quarter of a turn), either left or right.

Move the meat hopper (1) fully backwards and lift the LSD (2) with the handle (3). Place the food to be sliced on the meat hopper (1) against the gauge plate (4).



Lower the LSD onto the food, pressing it so that the spikes (5) on the arm penetrate the food.

Make sure that the food is securely fixed between the meat hopper and the LSD and it is against the gauge plate. Adjust the gauge plate according to the type of food and cutting requirements.

Adjust the dial knob (6) to the desired cutting thickness.

Press the button (7) and start the blade.

Move the food carriage forwards and backwards to cut.

The movement must be made with continuity and with sufficient force to cut. The pressing force depends on the type of food, its consistency and the thickness of the slice required.

The slice is collected on the food tray (8) using only the special collection tools.

It is dangerous to collect the slice directly with the hand.

When the cutting is completed, stop the blade with the pushbutton (9).

AUTOMATIC MODE

Pull and turn the engagement lever (10) by 90° (a quarter of a turn) and release it. Switch the blade on. Switch the carriage motor on: the

engagement of the carriage takes place automatically.

The product to be sliced must be placed on meat carriage as described above on "MANUAL MODE".



The blade must always be stopped, even when the work is suspended for a short time. It is forbidden to leave the machine with the blade running.









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5 - BLADE SHARPENING



When the diameter of the blade has been reduced by 10 mm sharpening is no longer possible. In this case it must be replaced.

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The edge of the blade must be sharpened every time that cutting becomes difficult. The sharpening frequency depends on the intensity of machine use and the characteristics of the food being sliced. It is advisable to perform the operation once a day to maintain optimum cutting performance.

Check that the machine is turned off.
Loosen the knob (1), lift the sharpener
(2) and turn it 180 degrees, then reposition the sharpener and block it with the knob
(1).

At this point the stones of the sharpener are in the sharpening position.

 Press the button (3). The blade starts.
 Press, and keep pressed the sharpening stone button (4). After about 20 seconds, press and keep pressed the honing stone pushbutton as well. Keep the two buttons pressed for about 2-3 seconds.

Stop the blade with the pushbutton (5).
 Return the sharpener to the original position.









6 - MACHINE CLEANING



IMPORTANT:

Clean the machine at the end of the working day and before starting work after a long break. Check that the machine is switched off and cut off the mains electrical supply. 7 - REMOVING OF COMPONENTS





- Move the carriage (2) fully backwards, pull and swing it away from the machine. Pass through some cotton cloths and detergent (soap) suitable for cleaning food machines.

Rinse with cloths soaked in clean water and dry with dry cloths that do not leave fibers or textile residues.





- Remove the blade cover (1).

- Loosen the knob (2) and remove the sharpener (3).

- Remove the deflector (4).







8 - CLEANING

Take some cotton cloths and detergent (soap) suitable for cleaning food machines. Rinse with cloths soaked in clean water and dry with dry cloths that do not leave fibers or textile residues. Wear cut-proof gloves when cleaning.

Do not use jets of water or steam or compressed air.

Do not use abrasive sponges or scourers.

- Take great care to keep the hands away from the cutting edge of the blade when cleaning.

- Insert a cloth between the blade and the safety ring and move it slowly backwards and forwards in the gap.

- Clean the body and components of the machine.







9 - RE-ASSEMBLING

When cleaning is completed, reassemble the various parts following the dismantling procedure in reverse: - fix the deflector (1) - insert the sharpener (2) and fix it with the knob (3)

- fix the blade cover (4) with its tie rod (5).





- Swing the meat hopper back to its working position.



Cleaning of sharpener

For perfect sharpening, the sharpener stones must be periodically cleaned. - Remove the sharpener from the machine as indicated in the relative paragraph.

- Remove any grease residue from the outer side of the stones (3) using a small brush and neutral detergent.

- Clean the sharpener body with a damp cloth.

- Re-assemble the sharpener as indicated in the relative paragraph.



10 - LUBRICATION

Food carriage

When the carriage slides with difficulty, lubricate the sliding bar with Vaseline oil.

- Disconnect the mains electrical supply.

- Move the carriage fully forwards to the blade.

- Lift the machine and put some drops on the sliding bar.

- Rest the machine on the counter and move the food carriage forwards and backwards.

Last slice device (LSD)

When the LSD slides with difficulty, lubricate the sliding bar (2) with Vaseline oil.



13 -MACHINE OUT OF SERVICE

Temporary

Disconnect the electrical power

Perform a complete maintenance intervention on all machine components. Lubricate the guides and shafts with a coat of oil.

Pack the machine with carton or polystyrene and store in a dry dust-free environment.

Definitive

When the machine is to be demolished, a differentiated disposal of the components is required in accordance with local regulations in force. Disconnect the electrical power supply.

Dismantle the machine and separate the component materials according to type of material.

The various parts can then be sent for recycling or disposal by authorized companies.

14 - INFORMATION FOR THE USER



This machine has been designed and assembled with high quality materials and components, which can be recycled and reused.

The symbol of a wheeled bin crossed with an X means that the product meets the requirements of the EC regulations 2002/96/EC of 27th January 2003 regarding Waste Electrical & Electronic Equipment (WEEE), it also means that used foods should not be mixed with general household waste.

Get informed regarding the mode of waste for electrical and electronic components in force in the area where you want to get rid of them.

It is possible to return your machine to your local retailer upon the purchase of an equivalent new one.

Disposing of this correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your nearest designated collection point where the parts will be collected on a free of charge basis.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

TROUBLESHOOTING					
FAULT	CAUSE	REMEDY			
Blade motor does not start	Plug not connected to power socket.	Plug in.			
Blade motor does not start despite plugged in	A cable might be loose	Check according to wiring diagram.			
	Relay on PCB is defective.	Replace PCB			
Slices are wedge- shaped	Last slice device does not correctly hold the product.	Position as required.			
		Sharpen the blade.			
Slicing is difficult, too high a resistance encountered when slicing.	Blade is not sharp.	Sharpen the blade			
Slices are empty at center	Product too soft (not seasoned).	Apply more pressure to product with last slice device.			
Slices are not neat.	Blade worn out (too large a gap between cutting edge and gauge plate edge).	<i>If gap is 6 mm or over, replace the blade.</i>			
Carriage does not start automatically	Releasing lever is not engaged	Engage lever.			



Wiring Diagrams

EXPLODED VIEW # 1



Page

EXPLODED VIEW # 2



EXPLODED VIEW # 3



SLICER					350 GXL		
ITEM	REFERENCE				DESCRIPTION		
1	CG	31	0889		Nut M8		
2	CG	30	0834		Washer Ø 8		
3	GM	78223		-	Nut M10 p1		
4	GM	78295		_	Washer Ø 10		
5	CG	99	0575		Pin Ø 5		
6	CG	42	0508	02	Lever locking screw		
7	GM	54020		•	Lever		
8	GM	10040			Sharpener body		
9	CG	32	0503	I	Split ring		
10	GM	54067			Stone holding shaft		
11	GM	78248			Grub screw M6		
12	CG	30	0601	Î	Washer Ø 6		
13	CG	31	0689		Nut M6		
14	GM	54030	0000		Lever for sharpening stone		
15	GM	78274			Spring		
10 16	GM	<u>18004</u>					
10 17		79200			Countercurk washer		
10		21	0680	T			
10		40002	0009		Phorpoping stopp	_	
19		40003			Duching for stone shoft		
20	GIVI	1/010					
21	GIVI	21050			Snarpener cover		
22	GM	5/200			Knob for sharpener cover		
23	GM	80049	0004	r	Cap	_	
24	CG	30	0834		Washer		
25	CG	39	0820		Screw M6 x 35		
26	GM	57012			Sharpener holding shaft		
27	GM	26060			Sharpener support		
28	GM	80041	1		Bushing		
29	CG	95	0415	02	Screw M4 x 16		
30	CG	31	0589		Nut M5		
31	GM	74020			Sharpener docking knob		
32	GM	79917			Screw 2,5 x 20		
33							
34							
35	GM	41016			Pilot light		
36							
37	GM	54137			Spindle shaft		
38	CG	44	0004		Singlephase power supply cord		
	CG	44	0007		Threephase power supply cord		
<mark>39</mark>	GM	54050			Bladecover tie rod		
40	GM	23080			Machine body		
41	GM	70100			Gauge plate support		

10	CG	41	1025	02	Ex boaded corow M10 x 25	1
42 42	GM	41 1025 02			EX. Neducu Screw MT0 X 25	
43	GM	78010				
44	Givi	70010				
40 40	<u> </u>	45	0201			
<mark>40</mark>		45 45	1000			
47	GM	97020	1202		NON-CE Totaly Switch	
47 40	GM	37020				
40 40	Givi	<mark>47000</mark>		1		
49 50	<u> </u>	40	0010			
<mark>UC</mark>	CM	43 00	0010			
51	GIM	99	080		Control box	
52 50	CG	23	0202			
53	GM	78237	0005	1		
54 	CG	21	0835			
55	GM	57818			I hreaded stud	
56 	CG	42	0515	02	Screw	
57	GM	15170			Round guideway	
<mark>58</mark>	GM	<u>17310</u>			Bushing Ø 24 x 15	
<mark>59</mark>	<mark>GM</mark>	<mark>20150</mark>		1	Adjusting cam	
60	CG	35	0612	02	Grub screw M6 x 12	
61	GM	78331			Corrugated washer	
62	GM	54270			Adjusting shaft	
63	GM	57827			Screw M8 x 27	
64	GM	37018			Foot	
65	GM	53130	-		Gaugeplate adjusting boss	
66	CG	39	0615		Screw M6 x 15	
67	CG	30	0634		Washer Ø 6	
68	GM	57832			Plate	
69	GM	78010			Screw M4 x 6	
70	CG	41	0415		Screw M6 x 15	
71	CG	37	0815		Grub screw M8 x 16	
72	GM	78333			Ex headed screw M6 x 25 , brass	
73	GM	78331			Corrugated washer	
74	GM	54296			Gaugeplate moving shaft	
75	GM	79992			Flange for cam	
<mark>76</mark>	<mark>GM</mark>	<mark>79973</mark>			Shield ring	
77	GM	54295			Gaugeplate holding shaft	
78	CG	39	0635		Screw	
79	GM	78283	-	-	Spring	
<mark>80</mark>	<mark>GM</mark>	<mark>22250</mark>			Sliding support	
81	GM	57826			piastrina	
82	GM	00.78.303			pring	
83	GM	78209			Rubber pin	
84	GM	54035			Bearing holding pin	
85	GM	47001			Handle	
86	GM	57879			Screw	
87	GM	69120			Meat hopper support	
88	GM	57750			Bearing support	
89	GM	56070			Felt-shield	
L						

90	GM	58888			Bearing	
91	GM	54061			Nylon pin	
92	GM	58050			Meat pusher	
93	CG	74	0114		Meat pusher handle	
94	RE	1207			Guide pin	
95	GM	78269			Grub screw M5 x 10	
96	CG	26	1214	15	Bushing 12 x 15	
97	GM	54138			Pin 10 x 40	
	GM	57785			Pin CE	
98	GM	13180			Meat pusher guideway	
99	GM	56170			Meat hopper	
100	GM	57842			Split Ring 9E	
101	GM	78888			Square guideway	
102	GM	77160			Gaugeplate	
103	GM	37012			Gasket 80x64x8	
104	CG	32	3601	02	Split Ring 35E	
105	GM	78310			Washer	
106	GM	78232			Special nut	
107	GM	00.78.2	271		Spring	
<mark>108</mark>	<mark>GM</mark>	<mark>78023</mark>			Endless screw	
109	GM	37011			Gasket 35x17x8	
110	GM	37009			Gasket	
111	CG	27	0303	20	Кеу	
112	GM	41042			Singlephase motor V 230-50 Hz	
	GM	41045			Threphase motor V400-50 Hz	
113	GM	21100			Cover for motor housing	
114	CG	40	0630		Screw M5 x 30	
<mark>115</mark>	<mark>GM</mark>	<mark>80017</mark>			Gearwheel	
116	GM	78310			Washer	
117	GM	53115			Bladespindle	
118	CG	48	6204	02	Bearing 6204 / 2Z	
119	CG	32	4702		Split Ring 47 I	
120	CG	48	6204	02	Bearing 6204 / 2RS	
121	GM	78201			Split Ring 20 E	
122	GM	78310			Washer	
123	GM	78248			Grub screw	
124	CG	42	0515	02	Countersunk screw M4 x 14	
125						
<mark>126</mark>	CG	<mark>99</mark>	<mark>0625</mark>	<mark>04</mark>	Blade 350	
127	GM	27140			Bladecover 350	
128	GM	57300			Knob for bladecover	
129	GM	57821			Scraper	
130	CG	39	0625		Screw M6 x 25	
131	GM	78083			Screw M6 x 22	1
132	GM	27222			Sharpener support	1
133						1
<mark>134</mark>	CG	<mark>23</mark>	<mark>0403</mark>		Printed circuit board (PCB)	1
135	CG	18	3595		Screw for PCB	1
136	CG	30	0534		Washer Ø 5	1
1						

137	GM	10042	.01		Sharpeper assy	
120	GM	10042-01			Sharponor accy NO covor	
120	GM	10042 50110			Plade spindle assy.	
139			000		Mast pusher easy.	
140		<u>GR.07.</u>	.000		Niedi pusiter assy.	
141	GM	22250-	01		Silding support assy.	
142	GM	55010			Meat hopper guard	
143	GM	57963			Spacer	
144	GM	80228	1		Bushing for Hopper guard	
145	CG	39	0820		Screw for Hopper guard	
146	CG	31	0589		Nut	
147	CG	39	0518		Screw	
148	GM	78413			Threaded rod	
149	GM	78308			Washer	
150	CG	31	0889		Nut	
151	GM	79964			Dumper	
152	GM	78295			Washer	
153	CG	31	0421	02	Dome nut	
154	GM	57270	•		Locking knob	
155						
<mark>156</mark>	GM	<mark>53075</mark>			Deflector	
157						
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Viale Danimarca, 1 21013 Gallarate (VA) - Italy Tel.: (+39) 0331 777987 Fax: (+39) 0331 794447 e-mail: info@omegafoodtech.it - www.omegafoodtech.it