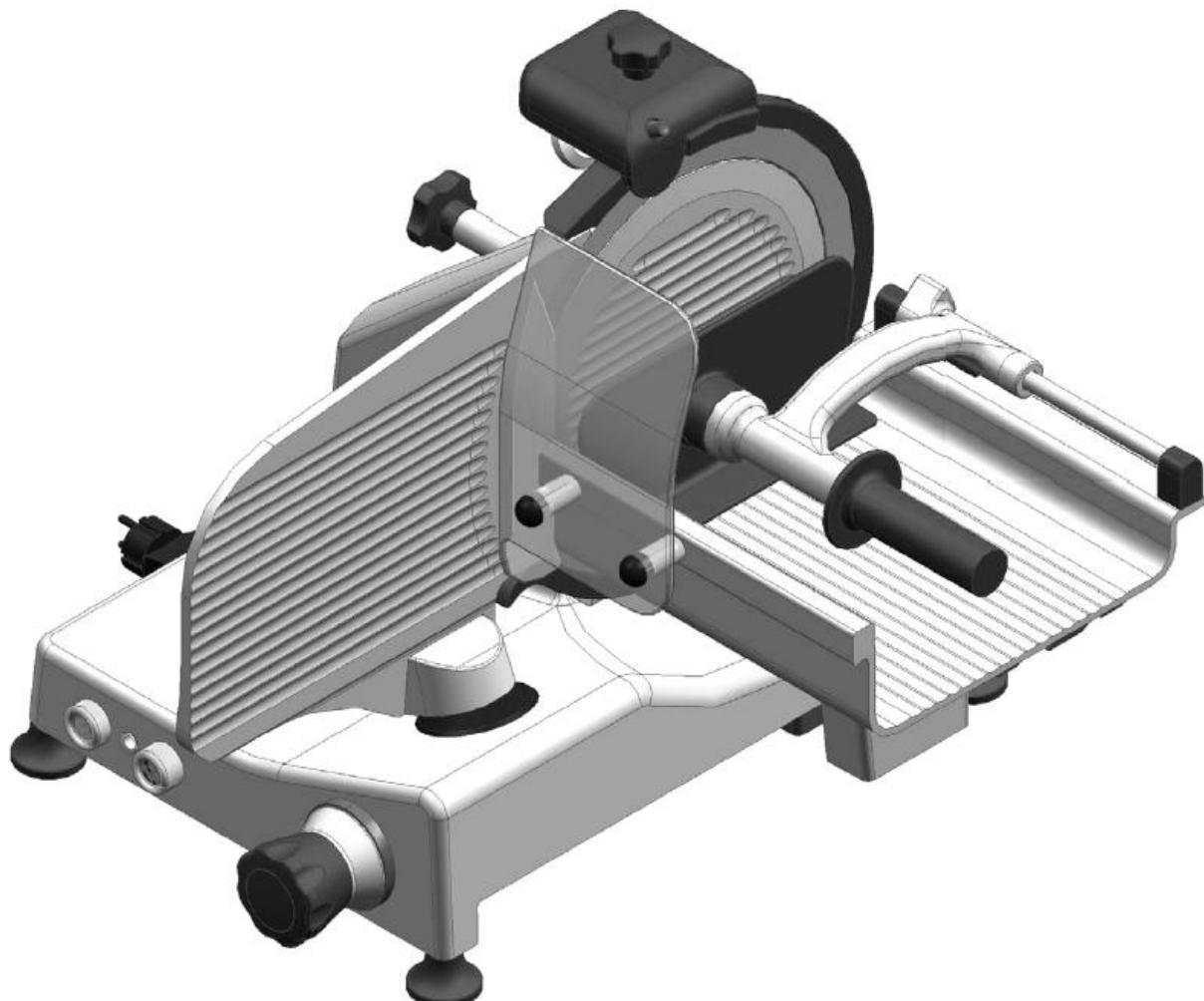


Slicers



Instructions for use and maintenance Models

Smarty 300 VX VE
Smarty 300 VX BV
Smarty 300 VX BVC
Smarty 300 IX



Translation of original instructions
Edition October 2011

 **MANCONI**
Affettatrici per Tradizione

FOREWORD

- 1 This manual has been prepared by MANCONI to provide Clients with all possible information on the machine and the safety precautions relating to it, as well as instructions for operation and maintenance, which will enable them to obtain the best possible performance, and to keep the machine working efficiently for a long time.
- 2 This manual should be given to all employees entrusted with the operation and periodic maintenance of the machine.
- 3 The design of our machines is subject to possible revision and for this reason some models may include parts that differ from those illustrated in this manual. This will in no way invalidate the explanations given in the manual.
- 4 The technicians of the Technical Assistance Service (TAS) authorised by MANCONI represent a wealth of experience gained during years of working in close collaboration with machines users, and will also supply you with original MANCONI spare parts.
- 5 We thank you for having chosen a MANCONI product and are at your service for any other information.

MANCONI & C. s.r.l.



WARRANTY CERTIFICATE

(Copy to be delivered to the TAS Manconi)

Machine mod. _____ serial n. _____

Acquired by _____

Your place

Post code _____ City _____ Country _____

Street _____ Tel. number _____

The above-mentioned company claims to have taken note of the warranty conditions and accept them without reservation.

Date _____

Stamp and signature of legal representative

Stamp and signature of authorized TAS

WARRANTY CONDITIONS

The warranty is valid only with the following conditions:

- a – The installation and start-up must be performed by the Technical Assistance Service (TAS) authorized dealer by Manconi
- b – For the normal use of the machine is not allowed to cut frozen foods, fish and meat on the bone, non-food product
- c – Warranty will be not valid if:
 - 1 – the machine is subjected to operate with unstable voltage (ie with variations that exceed the normal limits of electricity supplier).
 - 2 – the machine is subjected to cleaning with high pressure water jets, steam or water spray.
 - 3 – the machine is tampered by unauthorized personnel.
 - 4 – on the machine are used not genuine parts by MANCONI.

EXTENDED WARRANTY

- a – Warranty will be valid till 12 (twelve) months from the first installation and testing date.
- b – Warranty will be valid only with the deliver to MANCONI dealer of this certificate, completed in all parts and in any information.
- c – Warranty offer a free replacement by the dealer of defective parts, transportation charges for delivery and return are paid by the customer.
- d – Warranty doesn't cover normal wear of components (blades, grinding wheels for sharpening).
- e – Repairs made during the warranty period will not extend or renewal the warranty duration.

Ed. 09/10



Associazione Italiana Consorzio
Macchine, Impianti e Attrezzature
per la Produzione, la Lavorazione
e la Conservazione Alimentare



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cap.soc. € 70.200,00 int. vers. C.C.I.A.A. Varese - REA n. 88580 Iscrizione Registro nazionale gestione sistemi RAEE nr. IT 08020000002345
cod.fisc./p. iva iscr. reg. imprese di Varese 00237860127 n. mecc. VA 000623

MANCONI&C Srl

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English

EC-Declaration of Conformity (according to 2006/42/EC, Annex II, No.1 A)

- Company name: **Manconi & C. S.R.L**
- Address: **Via Varese 8 21040 Sumirago (VARESE)**
- Mr. **Manconi Paolo** is authorised to compile the technical file according to Annex VII A.
- Address of the authorized person: **Via Varese 8 21040 Sumirago (VARESE)**
- We hereby declare that:

SLICING MACHINE Mod. _____ S/N _____.

fulfils all relevant provisions of Directive 2006/42/EC.

The machinery is also in compliance with all relevant provisions of the following EC-directives:

Low Voltage directive 2006/95/CE

Electromagnetic compatibility directive 2004/108/CE

RoHS directive 2002/95/CE

Food Material directive 1935/2004/CE

The following harmonised standards (or parts thereof) were applied:

EN 1974:1998 Slicing machines - Safety and hygiene requirements

EN 60204-1 Safety of machinery - Electrical equipment of machines – Part 1: General requirements

EN 55014: Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus

Place and date: Sumirago, 1° January 2011

MANCONI & C. Srl

Il Presidente

Paolo Manconi

DC Rev.13 Gen 11



Associazione Italiana Costruttori Macchine, Impianti, Componenti per la Produzione, la Lavorazione e la Conservazione Alimentare



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INDEX OF CONTENTS

	PAGE	
Section 1	SAFETY INFORMATION, RISKS AND RESIDUAL RISKS	
1.1	GENERAL PRECAUTIONS, RISKS AND RESIDUAL RISKS	5
1.2	MECHANICAL SAFETY	6
1.3	ELECTRICAL SAFETY	6
Section 2	TECHNICAL DATA	
2.1	GENERAL DESCRIPTION	6
2.2	MAIN CHARACTERISTICS	6
2.3	DIMENSIONS AND PERFORMANCES	7
Section 3	UNPACKING	
3.1	CHECKS ON RECEPTION	14
3.2	DISPOSAL OF THE PACKAGING	14
Section 4	INSTALLATION	
4.1	POSITIONING OF THE MACHINE	14
4.2	ELECTRICAL CONNECTION	14
4.3	FUNCTIONAL CHECKS	17
Section 5	HOW TO USE THE SLICER	
5.1	LOADING THE FOODSTUFF AND CUTTING	17
5.1.1	GRAVITY SLICER "IX SMARTY"	17
5.1.2	STRAIGHT SLICER "VX VE SMARTY"	18
5.1.3	STRAIGHT SLICER "VX BV SMARTY"	18
5.1.4	STRAIGHT SLICER "VX BVC SMARTY"	18
5.2	SHARPENING THE BLADE WITH INTEGRATED SHARPENER	19
Section 6	CLEANING	
6.1	GENERAL REMARKS	20
6.2	DISASSEMBLY	20
6.3	CLEANING	22
Section 7	NORMAL SERVICE	24
Section 8	DISMANTLING AND DISPOSAL	25
Section 9	TROUBLESHOOTING	25

Section 1

SAFETY INFORMATION, RISKS AND RESIDUAL RISKS

1.1 GENERAL PRECAUTIONS, RISKS AND RESIDUAL RISKS

The slicer should be used by trained personnel only, who must be completely familiar with the safety regulations contained in this manual. Should it be necessary to alternate operators, training should be provided in good time.

Despite the EC professional slicers are equipped with devices in order to prevent electrical and mechanical risks (both during operation and during cleaning and maintenance operations), there are residual risks not be completely eliminated, which appear in this manual in the form of CAUTION. They concern the risk of cuts, bruises and other caused by knife or other machine components.

Provide to operator accessories needed to protect the person: metal mesh safety gloves, gloves with high-grip, gowns with elastic cuffs, caps to keep hair, safety shoes.

Even though the machine is well provided with safety devices, hands should not come near the blade or other moving parts.

Do not use your hands to hold the product to be sliced. Always pushing the product holder with carriage handle. Be especially careful when using the grip of the plates mod. "SMARTY IX&VX" because they have sharp pins to hold the goods, which can cause skin damage. We recommend the use of metal mesh safety gloves.

Avoid to wear clothes and accessories that can be caught by moving parts of the slicer (necklaces, bracelets, ties, scarves, ear wire, scarves).

Do not let affection grippers or other accessories work.

Do not use the slicer for frozen products, meat or fish containing bones, or for anything except foodstuffs.

Do not use the machine for vegetable cutting, unless for some it is possible to use the standard holding and pushing devices.

Always check that the run pilot lamp lights up when the machine is switched ON.

Before any cleaning or maintenance operation, disconnect the machine from the mains.

When cleaning or servicing the slicer (i.e. when the guards have been removed) keep in mind the residual risks

Check the power cable periodically. A worn or damaged cable constitutes a serious electrical hazard. If the cable is damaged it must be replaced by a special cable or assembly available from the TAS authorized by Manconi

Switch off the slicer in case of unusual noise.

Place the slicer machine in a dry place, non-slippery, with good lighting, glare or flashing, no position on the outside.

Do not attempt any repair by yourself, but always call in the MANCONI authorised TAS.

After each use, always turn off the slicer, always close the gauge plate, do not leave the slicing machine with removable parts or disassembled parts in a position that could cause damage.

1.2 MECHANICAL SAFETY

As far as safety against mechanical risks are concerned, the slicer described in this manual complies with the Directive EN 1974: 1998 + A1 "Food processing machinery – Slicing machines – Safety and hygiene requirements" so is compliant with machine directive 2006/42/CE.

Safety has been achieved by means of:

- a) A non-removable blade guard around the blade, to protect the area not used for the cutting.
- b) A food carriage that can be removed only when the gauge plate knob is at the stroke end clockwise (i.e. on a position to protect the cutting edge of the blade) and when the carriage is at the end of its stroke towards the operator. These conditions are blocked mechanically by the food carriage removing.
- c) Removable blade cover.
- d) A set of finger-guards in transparent plastic material, mounted on the food carriage.
- e) The last slice device may not be stopped in the upper position for 60 mm from the blade (applicable to CE models only).

CAUTION!

In compliance with paragraph 1.7.2 "WARNING ABOUT RESIDUAL RISKS" of directive 98/37/EC Annex I, we draw your attention to the fact that the blade safety guard does not completely eliminate the risk of cuts in the sharpening area, although it drastically reduces the possibility and the extent of injury.

1.3 ELECTRICAL SAFETY

The protection against electrical risks conforms to Norm EN 60204 and so it complies with the requirements of Directive 2006/95/EC.

The control circuit has been fitted with a relay that necessitates deliberate relighting of the slicer in the event of accidental loss of current.

Given to the good insulation of the electrical circuit and the excellent rust-resistance materials employed, the slicer can be installed and used even in damp premises. It is built to resist the washing conditions created by a rain jet of water (protection IPX3).

Section 2

TECHNICAL DATA

2.1 GENERAL DESCRIPTION

This slicer has been designed to provide:

- Possibility to cut without interruption any type of sausages, ham, meat, cheese and all the products that can be blocked on the carriage.
- Safety in operation, cleaning and maintenance.
- Maximum hygiene, thanks to the meticulous design of components in contact with the foodstuff and by the use of rustproof materials.
- High cutting precision.
- Maximum cutting capability.
- Toughness of all the parts.
- Ergonomic and rational movements for the maximum ease of use.
- Use at temperatures between 5°C and 40°C (41.0 to 104.0 °F).

2.2 MAIN CHARACTERISTICS

- External parts of the machine are produced in aluminium-magnesium alloy suitable for the contact with the foodstuff, mirror polished and anodised.
- Parts and bits in stainless steel, to avoid risks of oxidations.
- The cutting blade is driven by a completely enclosed motor with ample external ventilation, drive transmission is obtained with a ground worm screw and helical gear.
- Noise and vibration are not considered to be significant hazards.

- Blade sharpener

Integrated sharpener: is developed for a simple and safe use. The group is removable for an easy cleaning operation

- Safety devices comply with current regulations; some of these are made of resistant plastic materials suitable for contact with foodstuffs, and are transparent for easier control of the cutting operations.
- Sealed electrical parts and suitable materials make it possible to wash the outside of the slicer with a rain jet of water.

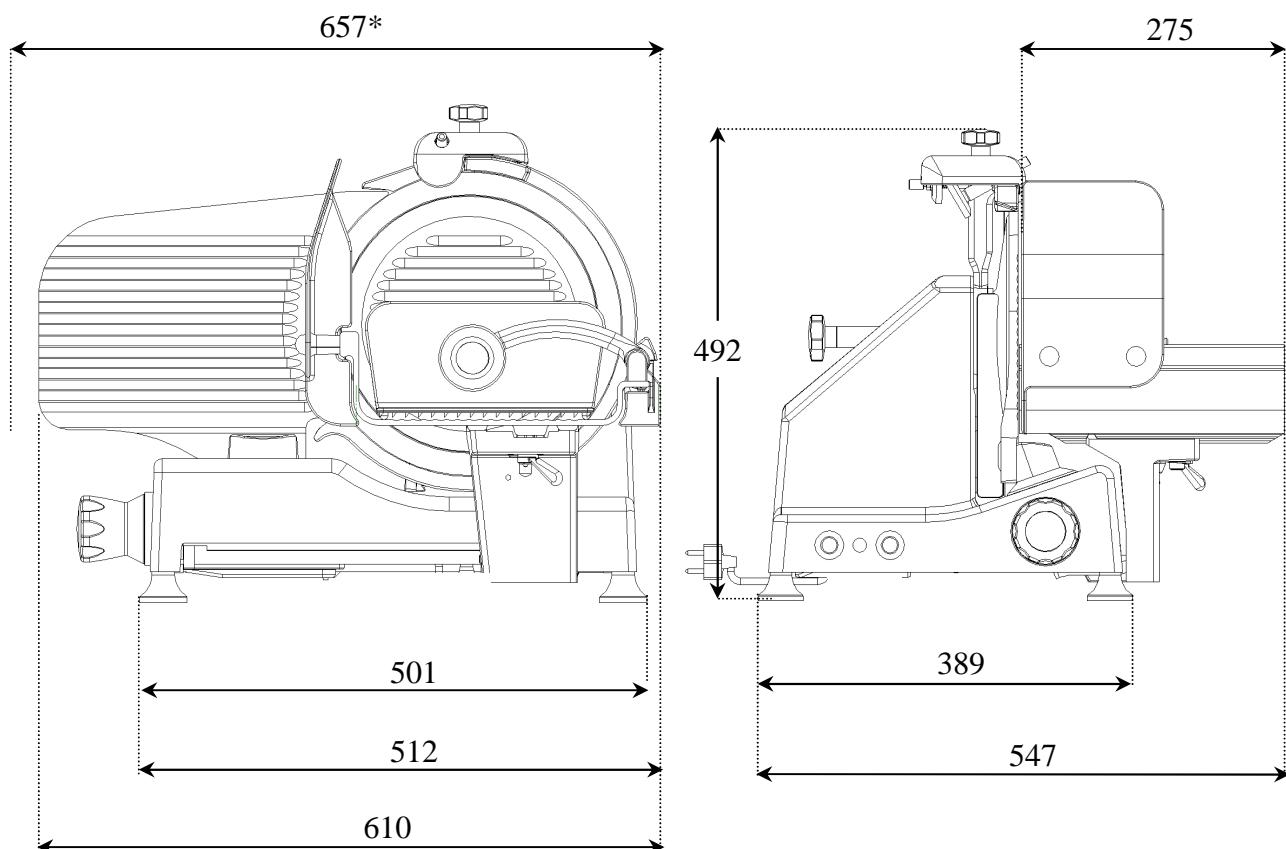
2.3 DIMENSIONS AND PERFORMANCES

CAUTION!

The electrical characteristics of the machine are indicated on the identification label. Before making this connection see 4.2 "ELECTRICAL CONNECTION".

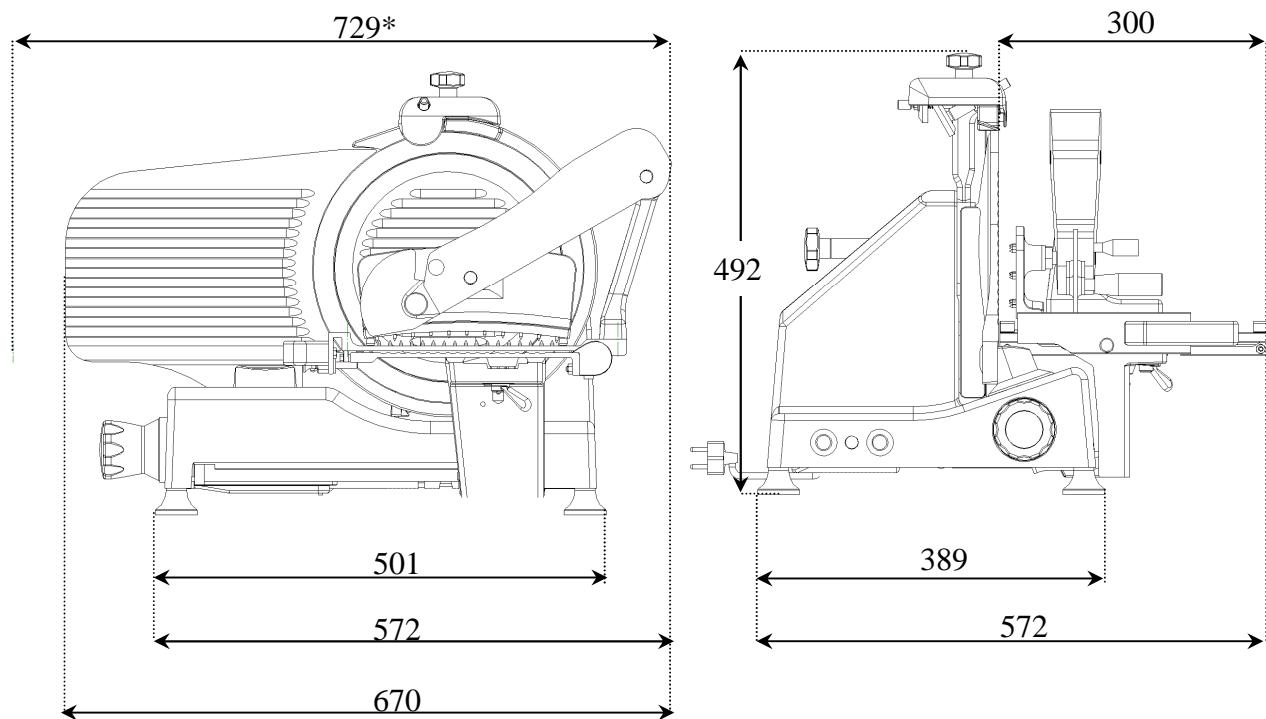
OVERALL DIMENSIONS

Picture 1 – Overall Dimensions "VX VE SMARTY"



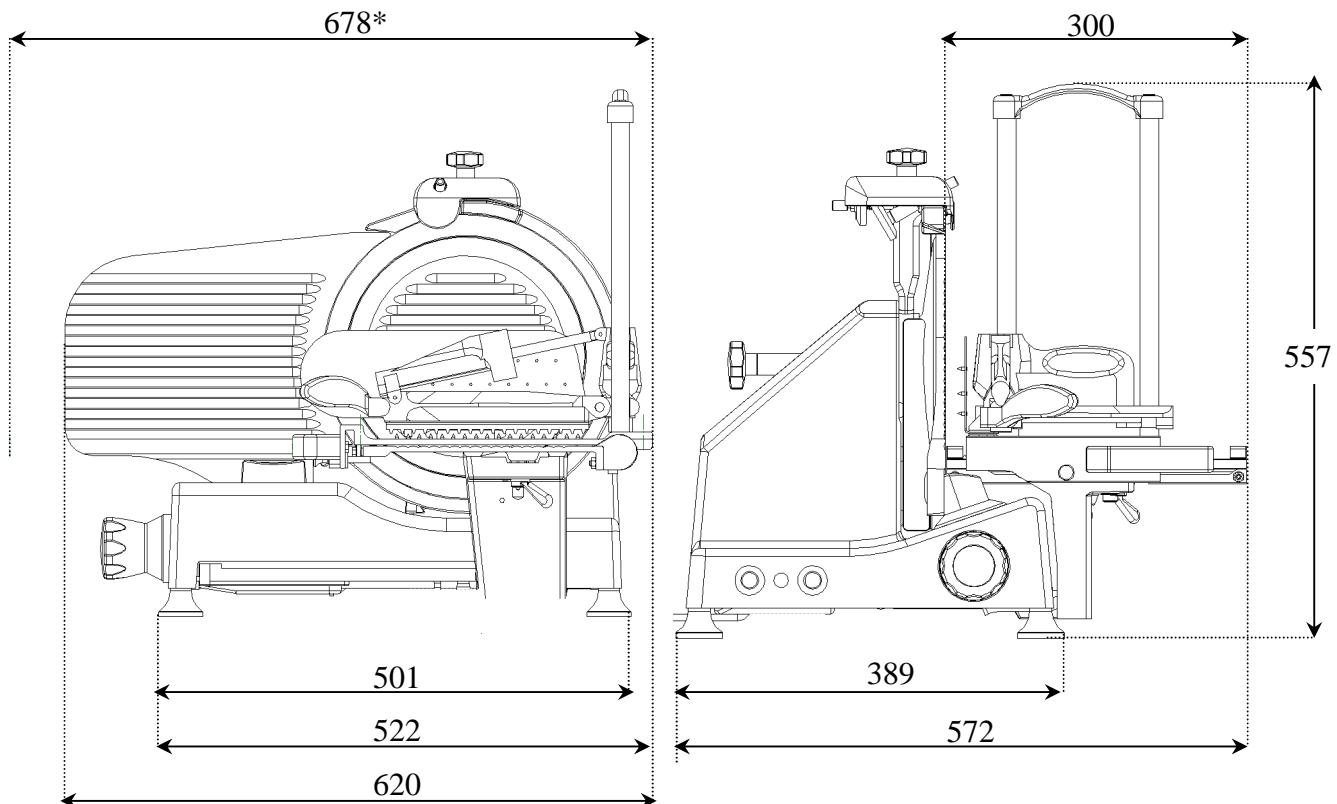
* Overall dimensions with carriage support at the end of its stroke.

Picture 2 – Overall Dimensions “VX BV SMARTY”



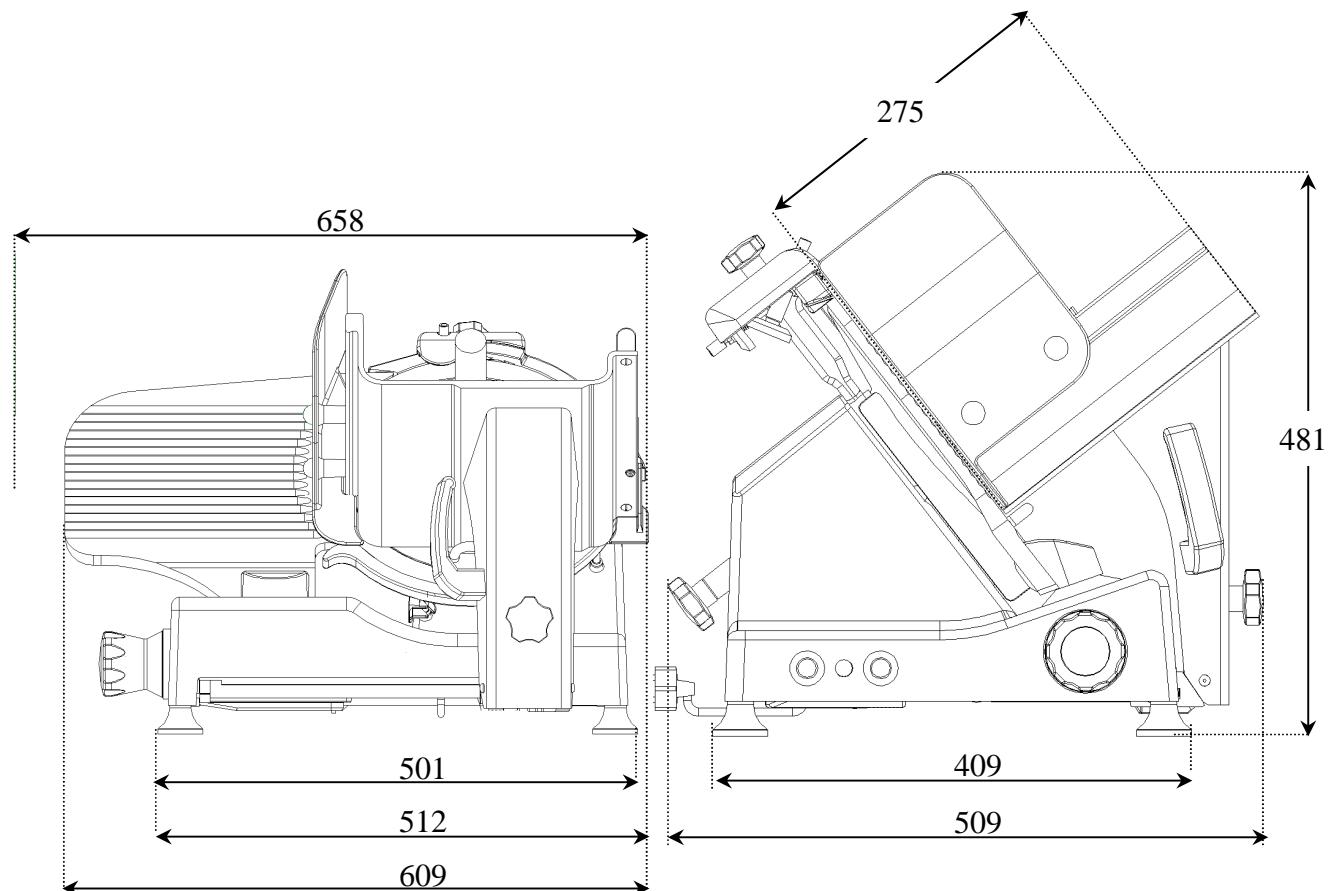
* Overall dimensions with carriage support at the end of its stroke.

Picture 3 – Overall Dimensions “VK BVC SMARTY”



* Overall dimensions with carriage support at the end of its stroke.

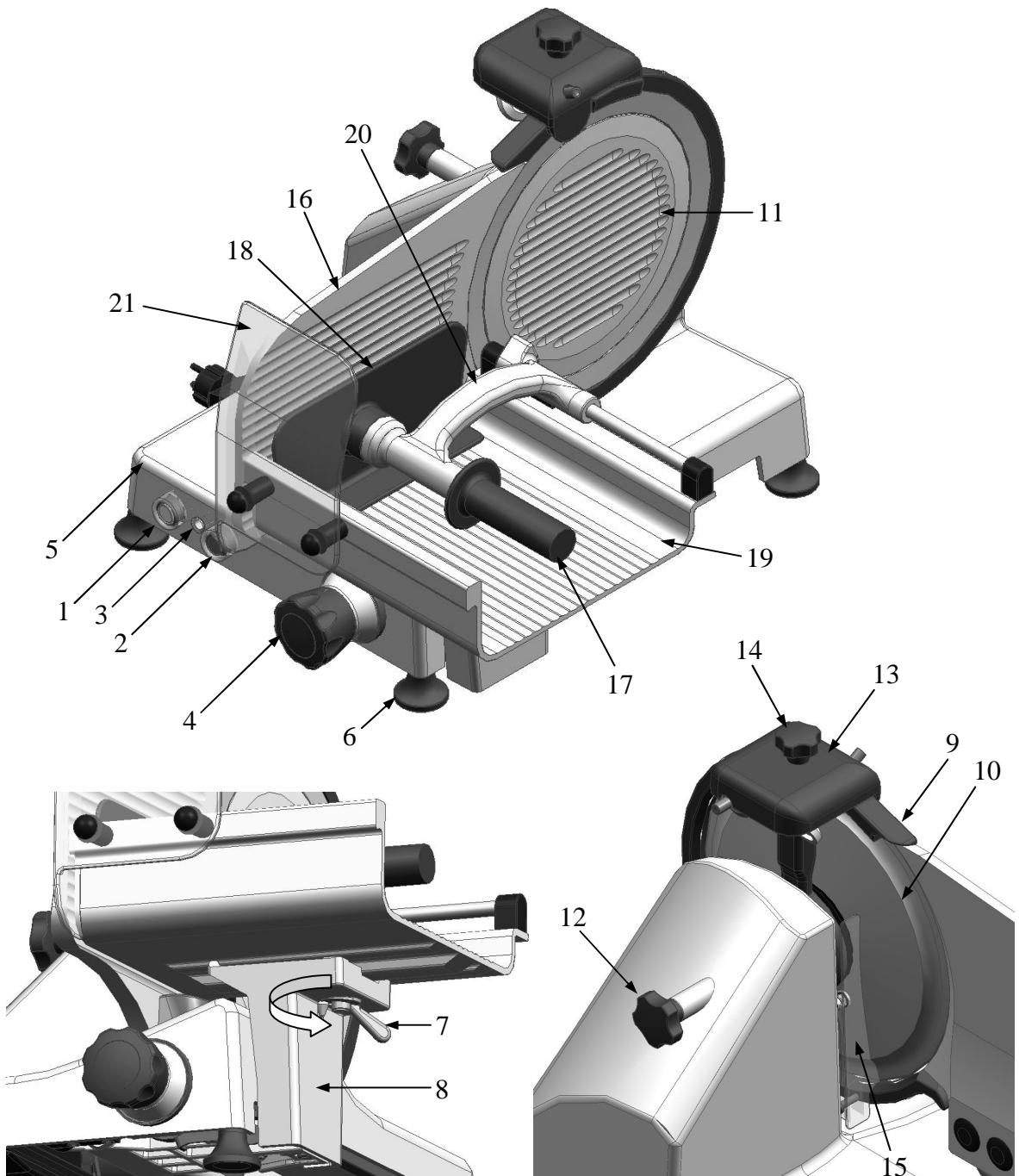
Picture 4 – Overall Dimensions “IX SMARTY”



* Overall dimensions with carriage support at the end of its stroke.

Technical data	U.M.	Model 300			
		VE	BV	BVC	IX
Blade diameter	mm	300	300	300	300
Blade speed	RPM	250	250	250	250
Slice thickness from-to	mm	0-16	0-16	0-16	0-16
Carriage stroke	mm	297	297	297	297
Electrical protection	IP grade	IPX3	IPX3	IPX3	IPX3
Weight	Kg	27,2	30,9	31,1	26,5
Monophase motor 120V 60hz 220-230V 50hz	W	242	242	242	242
Triphase motor 220-230V / 380-400V	W	350	350	350	350
Cutting capacity (Max diameter)	mm	220	220	220	220
Cutting capacity (Max rectangle)	mm	255x220	255x220	255x220	255x220

STRAIGHT SLICER VERSION “VX VE SMARTY”

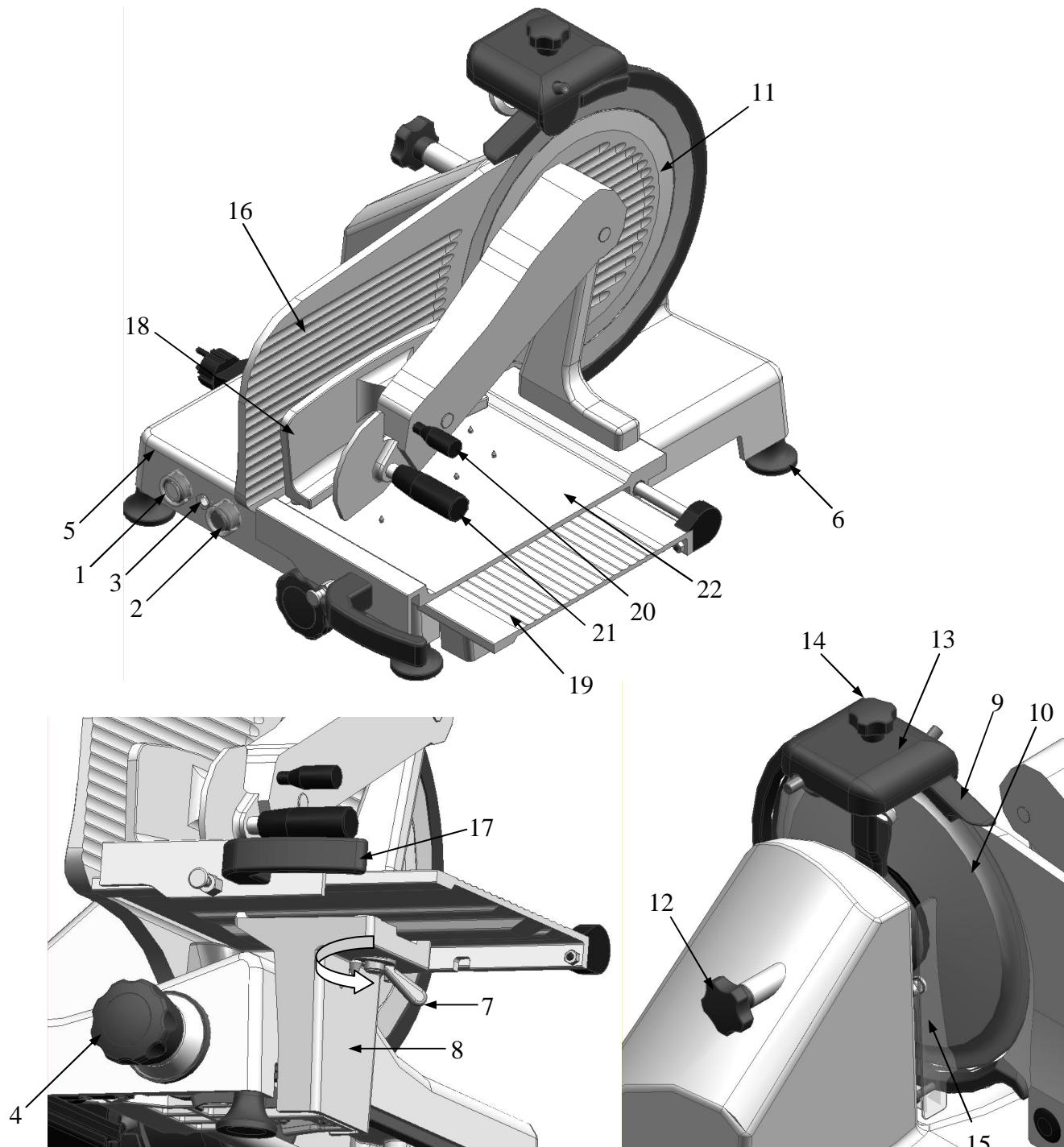


Picture 5 – MAIN COMPONENTS “VX VE SMARTY”

CAPTIONS

01 – ON Switch	12 – Tie-rod knob
02 – OFF Switch	13 – Sharpener cover
03 – Light indicator	14 – Sharpener knob
04 – Slice thickness control	15 – Slice deflector
05 – Main frame	16 – Gauge plate
06 – Foot	17 – Last slice device handle
07 – Carriage lock lever	18 – Last slice device
08 – Carriage support	19 – Carriage
09 – Blade ring cover	20 – Carriage arm
10 – Blade	21 – Thumb guard
11 – Blade cover	

STRAIGHT SLICER VERSION “VX BV SMARTY”



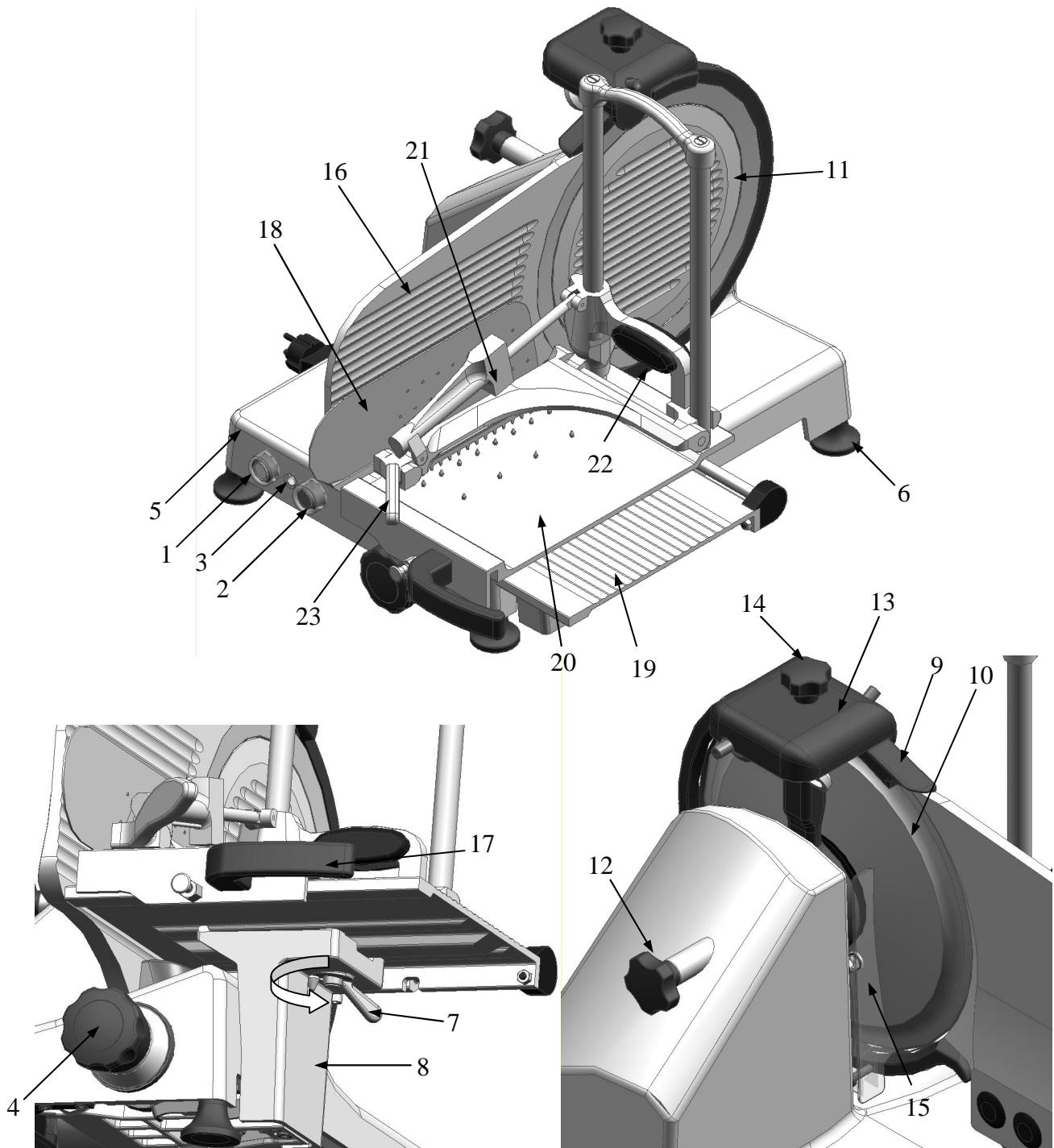
Picture 6 – MAIN COMPONENTS “VX BV SMARTY”

CAPTIONS

01 – ON Switch
02 – OFF Switch
03 – Light indicator
04 – Slice thickness control
05 – Main frame
06 – Foot
07 – Carriage lock lever
08 – Carriage support
09 – Blade ring cover
10 – Blade
11 – Blade cover

12 – Tie-rod knob
13 – Sharpener cover
14 – Sharpener knob
15 – Slice deflector
16 – Gauge plate
17 – Plate handle
18 – Last slice device
19 – Carriage
20 – Regulation knob
21 – Last slice device handle
22 – Sliding plate

STRAIGHT SLICER VERSION “VX BVC SMARTY”



PICTURE 7 – MAIN COMPONENTS “VX BVC SMARTY”

CAPTIONS

- 01 – ON Switch
- 02 – OFF Switch
- 03 – Light indicator
- 04 – Slice thickness control
- 05 – Main frame
- 06 – Foot
- 07 – Carriage lock lever
- 08 – Carriage support
- 09 – Blade ring cover
- 10 – Blade

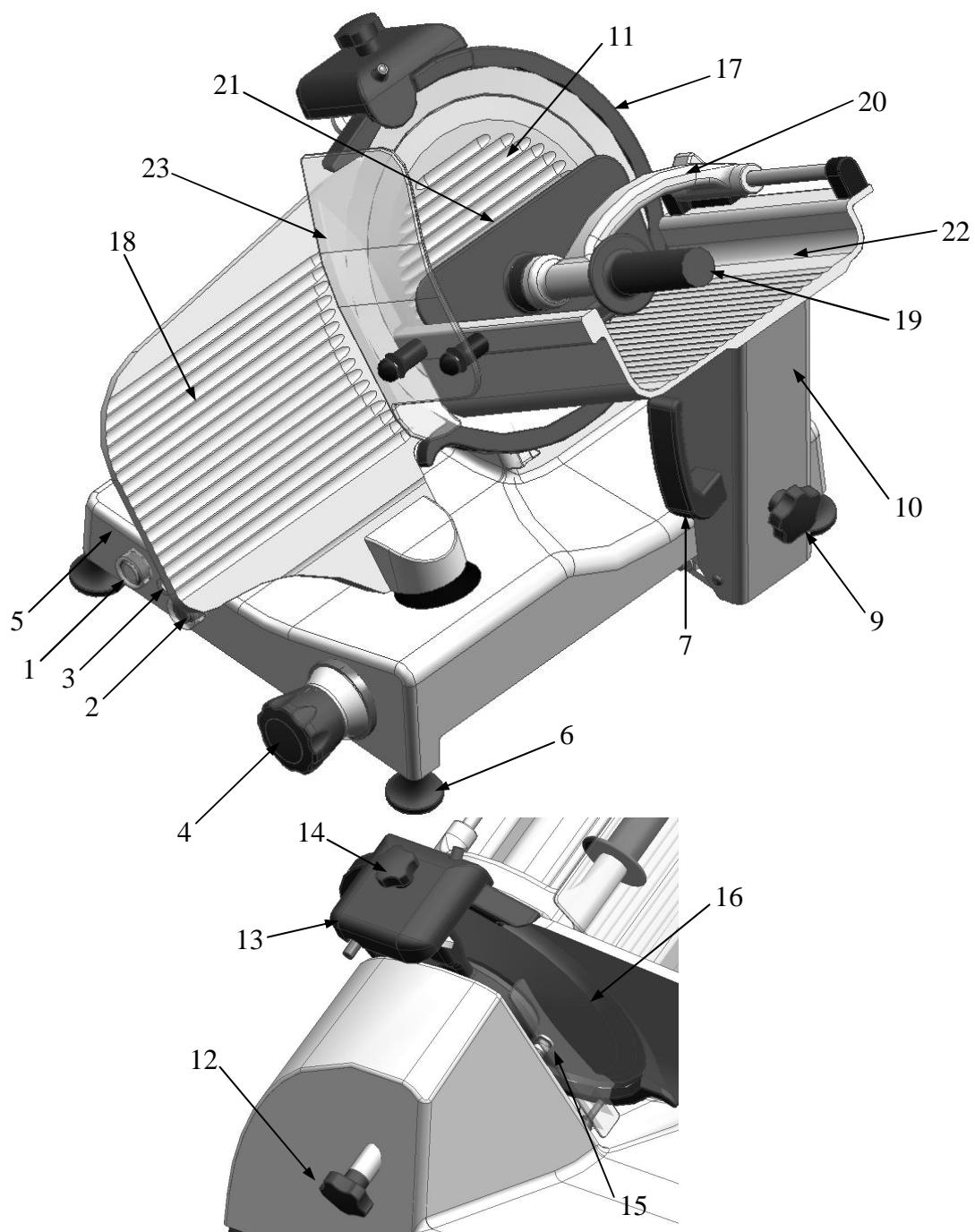
- 12 – Tie-rod knob
- 13 – Sharpener cover
- 14 – Sharpener knob
- 15 – Slice deflector
- 16 – Gauge plate
- 17 – Plate handle
- 18 – Last slice device
- 19 – Carriage
- 20 – Sliding plate
- 21 – Column arm

11 – Blade cover

22 – Height arm regulator

23 – Regulation knob

GRAVITY SLICER VERSION “IX SMARTY”



Picture 8 – MAIN COMPONENTS “IX SMARTY”

CAPTIONS

- 01 – ON Switch
- 02 – OFF Switch
- 03 – Light indicator
- 04 – Slice thickness control
- 05 – Main Frame
- 06 – Foot
- 07 – Carriage handle
- 09 – Carriage knob
- 10 – Carriage support
- 11 – Blade Cover
- 12 – Tie-rod Knob

- 13 – Sharpener cover
- 14 – Sharpener cover knob
- 15 – Slice deflector
- 16 – Blade
- 17 – Blade ring cover
- 18 – Gauge plate
- 19 – Last slice device handle
- 20 – Last slice device arm
- 21 – Last slice device
- 22 – Carriage
- 23 – Thumb guard

Section 3

UNPACKING

3.1 CHECKS ON RECEPTION

When the package containing the slicer arrive, carry out a careful examination of the packaging to check that it has not suffered serious damage during transport.

If an external examination shows signs of ill treatment, blows or fall, the Courier must be informed of this damage and an accurate report of any damage to the machine itself must be written.

CAUTION!

Damaged packing does not necessarily mean that the machine has been damaged, since it will also have been protected by high efficient shock-absorbent polyurethane foam.

3.2 DISPOSAL OF THE PACKAGING

The packing elements (carton, plastic strapping and polyurethane foam) are products that can be placed together with solid urban rubbish and can therefore be disposed of without difficulty.

When the machine is installed in countries with special regulations, the packaging must be disposed of in accordance with the regulations in force.

Section 4

INSTALLATION

4.1 POSITIONING THE MACHINE

The surface on which the slicer is to stand should allow for the measurements indicated in the overall dimensions, and should therefore be sufficiently spacious, perfect flat, dry, smooth, stable and at a height of about 80 cm. Reevaluate the height considering the height of the operator in charge to use the slicer.

If it is intended to clean the slicer with a jet of water, in addition to the characteristics already listed, the surface should be slightly convex at its centre (roughly 3 mm) and have some form of run-off at the sides for the collection and drainage of the water.

When positioning the slicer it is equally important to take into consideration the positions of the food carriage as indicated in the overall dimensions.

4.2 ELECTRICAL CONNECTION (Ref. pic. 5-6-7-8)

The slicer should be connected to a **MANCON/EC** socket. Compare the available voltage and power with the ones given on the identification label. **DO NOT MATCH, DO NOT CONNECT** the slicer and ask for the Manconi TAS.

Type (1)	S/N (2) / (3)	
(4)	V~	(5) Hz
(7)	(6) W	
	IPX3	

Picture 9 – Identification label

Label legend:

- (1) Machine model
- (2) Serial number
- (3) Year of production
- (4) Voltage rating
- (5) Frequency

(6) Power

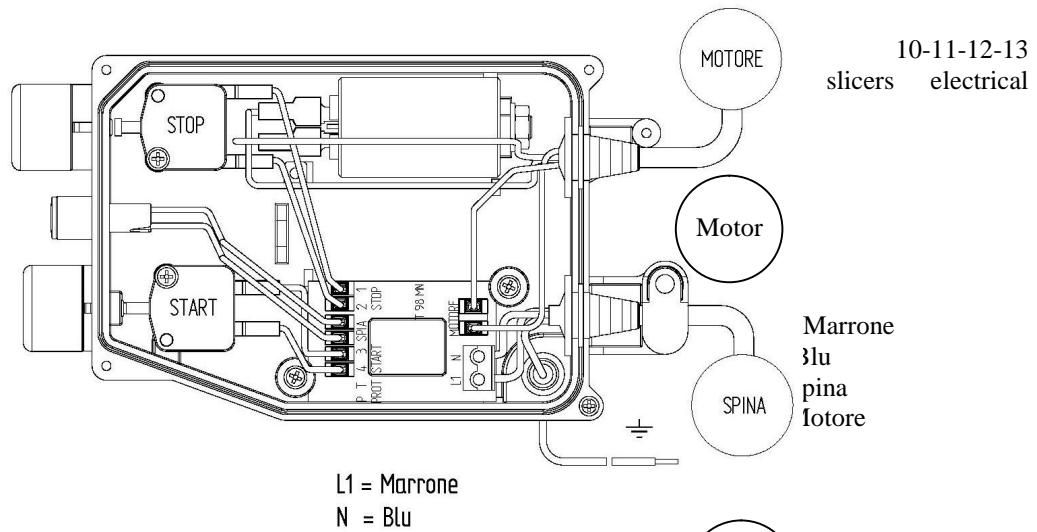
(7) Manconi code identification of the slicer

Before finally connecting the machine to the three-phase power, check the direction of blade rotation by pressing the ON button (1) and stopping it immediately with the OFF button (2) (see pic. 5-6-7-8). The direction of blade rotation must be counter clockwise when facing the machine from the blade cover side. If the direction is incorrect call Manconi authorised TAS.

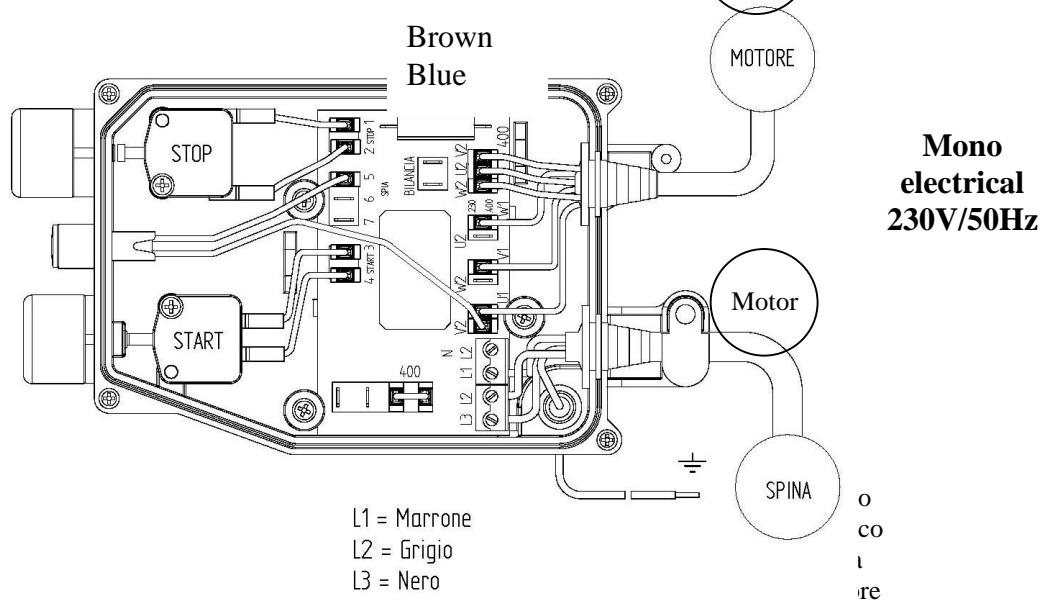
The three phase motors installed in the machine can operate either with a 380-400V or 220-230V three-phase power supply. If not otherwise specified slicers are delivered for 308-400V.

For adaptation to a 220-230V three-phase network the Manconi authorised TAS shall be called in.

Pictures
shown the
boxes.



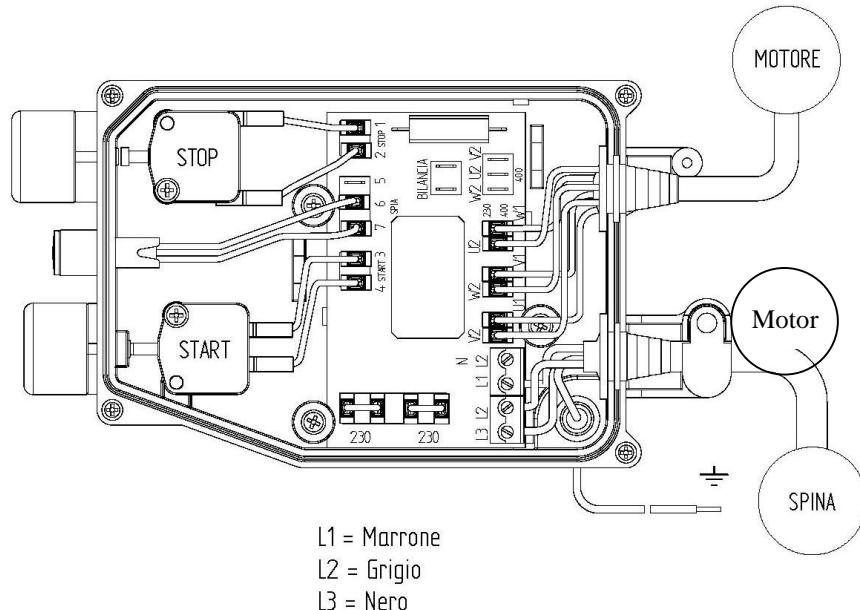
Picture 10 –
phase
box



Brown
Grey
Black

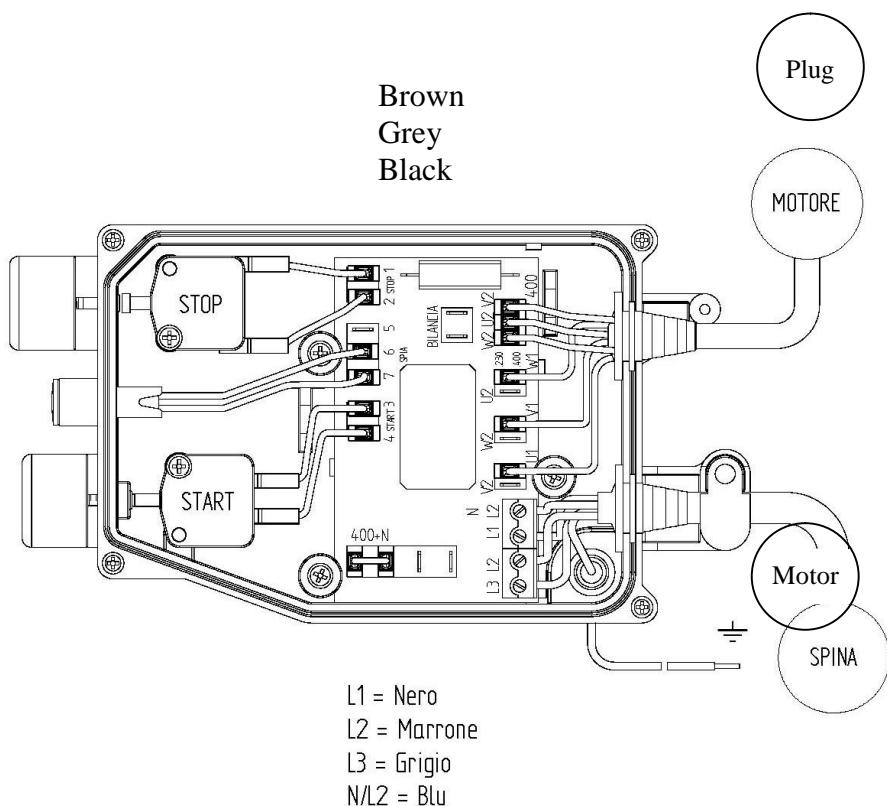
Plug

Picture 11 – Three phase electrical box 400Volt 50 Hz (3P+T)



Picture 12
phase
box
Hz (3P+T)

– Three
electrical
230Volt 50



Black
Brown
Grey
Blue

Picture 13 – Three phase electrical box 400Volt 50 Hz (3P+N+T)

4.3 FUNCTIONAL CHECK (Ref .Pic. 5-6-7-8)

On the straight slicers, before proceeding with the checks, the food carriage included in the machine packing must be installed (see Section 5).

The functions can be tested several times by the following procedure:

- Press the ON button (1) and the OFF button (2) and check that the white indicator light (3) goes on and off, the motor starts and stops, the blade runs and stops.
- Check that the food carriage, the sliding plate and the last slice device slide smoothly
- Check the functioning and the adjustment of the gauge plate.
- Check that the food carriage can be removed with the graduated knob (4) at the stroke end clockwise only and that, after removal, the knob remains blocked making impossible the gauge plate opening.
- Check the functioning of the sharpener.

Section 5

HOW TO USE THE SLICER

WARNING!

The foodstuff should only be loaded onto the carriage with the slice control knob (4) at the stroke end clockwise and the motor switched off. These conditions, apart for being essential safety rules, keep the product to be sliced from knocking the cutting edge of the blade, which could be damaged.

All cutting operations should be performed by gripping the provided handles or knobs.

Cutting movement should be executed with a speed which is both constant and appropriate to the hardness of the product to be sliced. This rule is useful because, in addition to give a slice with a good appearance, it does not put undue strain either on the cutting edge of the blade or on the motor.

Sharpen the blade as soon as the sliced product begins to look ragged or roughened and when the effort needed to cut increases. For the sharpening procedures, see paragraph 5.2.

5.1 LOADING THE FOODSTUFF AND CUTTING

5.1.1 GRAVITY SLICER "IX SMARTY" (Ref. Pic.8)

WARNING!

Before load the foodstuff on carriage plate (22), lock the last slice device (20) at the special plate fixed onto the posterior side of the carriage. Be careful to the pins (21) cause them could be dangerous for your skin.

- Place the foodstuff for slicing on the carriage (22), position it up against the surface facing the operator and against the gauge plate (18).
- Block the position of the foodstuff with the last slice device (21) pressed over the product.

- Use the knob (4) to adjust the slice thickness.

- Start the machine with the ON switch (1).

- If the foodstuff is enough consistent to be kept against the gauge plate without any further pressure, grip the handle (7) attached to the carriage support (10) and start the alternating slicing movement.

- On the contrary, if the foodstuff moves from its position against the gauge plate, grip the handle (19), keep the foodstuff pressed against the gauge plate with a suitable pressure and start the alternating slicing movement.

- When the weight or the reduced size of the foodstuff are no longer enough to give a good cut, due to the loss of the gravity effect or to the lost pressure from top, use the front face of the last slice device (21) to press the foodstuff against the gauge plate.

WARNING!

- At the end of the cutting operation, return the knob (4) at the stroke end clockwise and switch off the machine with the OFF button (2).

5.1.2 STRAIGHT SLICER “VX VE SMARTY” (Ref. Pic. 5)

- Place the foodstuff for slicing on the plate (19) now position it against the surface facing the operator.
- Block the position of the foodstuff with the last slice device (18) with the knob (17).
- Use the knob (4) to adjust the slice thickness.
- Start the machine with the button (1)
- Grip the handle (17) and exert a combined force parallel to the blade (10) for the alternating movement of the carriage and perpendicular to the blade for the advance of the product.
- When the reduced dimensions of the product does not allow a satisfactory cut, use the front surface of the last slice device (18) to keep the foodstuff well in contact to the gauge plate.
- At the end of the cutting operation, return the knob (4) at the stroke end clockwise and switch off the machine with the OFF button (2).

5.1.3 STRAIGHT SLICER “VX BV SMARTY” (Ref. Pic. 6)

- Position the product on the sliding plate (22), protruding on the carriage (19), gauge plate side (16), , what necessary to be able to carry out the cutting. Move the product as to the gauge plate to have the desired shape of the cut and press it against the same.
- Block the product pushing the last slice device (18), over it; adjust the last slice device to the shape of the product and lock it in position rotating downside the knob (21).
- Use the knob (4) to adjust the slice thickness.
- Start the machine with the button (1)
- Grip the handle (17) and exert a combined force parallel to the blade for the alternating movement of the carriage and perpendicular to the blade for the advance of the product.
- When the reduced dimensions of the product does not allow a satisfactory cut, use the front surface of the last slice device (18)) to keep the foodstuff well in contact to the gauge plate.
- At the end of the cutting operation, return the knob (4) at the stroke end clockwise and switch off the machine with the OFF button (2).
- The last slice device (18) can be unlocked moving upward the knob (21).

5.1.4 STRAIGHT SLICER “VX BVC SMARTY” (Ref. Pic. 7)

- Position the product on the sliding plate (20), protruding on the carriage (19), gauge plate side (16), , what necessary to be able to carry out the cutting. Move the product as to the gauge plate to have the desired shape of the cut and press it against the same.
- Adjust the arm height by moving the regulation handle (22).
- Block the product pushing the last slice device (18), over it; adjust the last slice device to the shape of the product and lock it in position rotating downside the knob (23).
- Use the knob (4) to adjust the slice thickness.
- Start the machine with the button (1)
- Grip the handle (17) and exert a combined force parallel to the blade for the alternating movement of the carriage and perpendicular to the blade for the advance of the product.
- When the reduced dimensions of the product does not allow a satisfactory cut, use the front surface of the last slice device (18)) to keep the foodstuff well in contact to the gauge plate.
- At the end of the cutting operation, return the knob (4) at the stroke end clockwise and switch off the machine with the OFF button (2).

- The last slice device (18) can be unlocked moving upward the knob (23).

5.2 BLADE SHARPENING (Ref. Pic. 14-15)

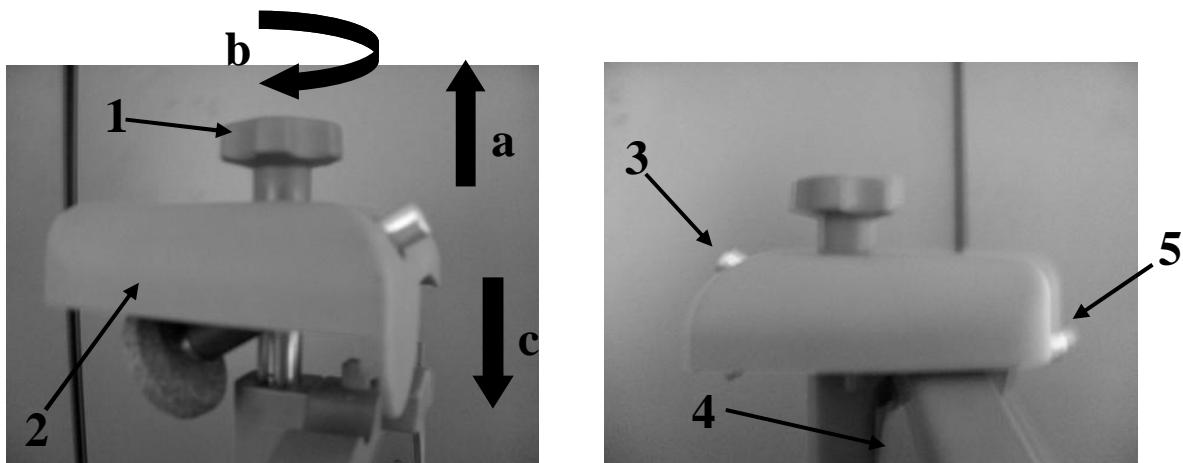
WARNING!

Be careful at this stage cause are being discovered all the points of contact between the blade and grinding wheels. Always use a metal mesh safety gloves to avoid cuts.

- The blade should be sharpened only after it has been cleaned as described in Section 6 - Cleaning and Maintenance.

- Blade has not be ulterior sharped when the distance between the blade edge and the internal ring of the blade guard reaches 6 mm.

Besides this value it is required the replacement of the blade asking to MANCONI authorised TAS for substitution



Pic. 14 – Sharpening the blade with integrated sharpener (first phase)

The slicer blade needs regular and correct sharpening if it is to function efficiently.

The frequency and the time required for the sharpening operation will depend obviously on the condition of the blade after use and the type of products that have been sliced.

The sharpener is provided with a grinding wheel and a finishing grinding wheel. To keep both the tools well working, they must be cleaned with brush and solvent. Too much worn wheels must be replaced by Manconi TAS.

In view of the extreme simplicity and speed of the operation, and thanks to the built-in sharpener, we would suggest frequent sharpening (at least once a day) using the following procedure:

- a) Raise the sharpener (1) and its cover (2) up to the lock (arrow "a"), turn it 180°clockwise (arrow "b") and then let it drop back to the end of its stroke (arrow "c").
- b) Start up the slicer machine.
- c) Press the button (3) lightly and keep the grinding wheel in contact with the blade until a slight featheredge becomes visible on the blade, cover side. the switch (3) is placed on left operator side.
- d) Keeping pressure on the button push the button (5) in order to activate the finished grinding wheel. On slicer the button (5) is placed on right operator side. Maintain this position until the featheredge is completely disappeared (roughly from 5 to10 seconds).
- e) Simultaneously release the pressure on the button (3) and the button (5) and stop the blade.
- f) Remove chips with dry cloth and brush.

Section 6 CLEANING

6.1 GENERAL REMARK (Ref. Pic. 5-6-7-8)

WARNING!

Before carrying out any cleaning or maintenance operation it is important:

- Disconnect the plug in order to isolate the machine from the mains.
- Return the gauge plate knob (4) at the stroke end clockwise.
- Move the food carriage to its stroke end facing the operator, unscrew the knob or lever locking the carriage and remove it.
- Wear acts to perform this operation: safety shoes, safety gloves for cleaning operation close to the sharp parts and also during the removal of all parts of slicer, headphones (to keep the hair), gowns with cuffs attached. Remove necklaces, bracelets, scarves, ties, scarves and / or any garment or accessory that could become caught in moving or protruding parts of the slicer

The machine should be cleaned at least once a day and, if necessary, even more frequently, i.e. when the product to be sliced is changed.

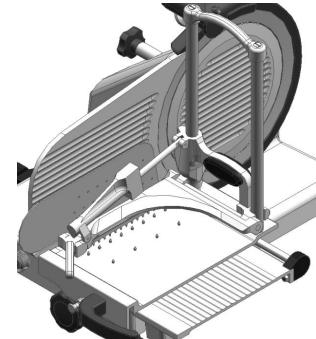
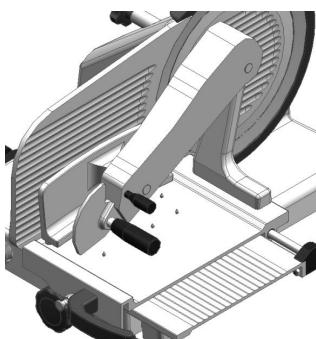
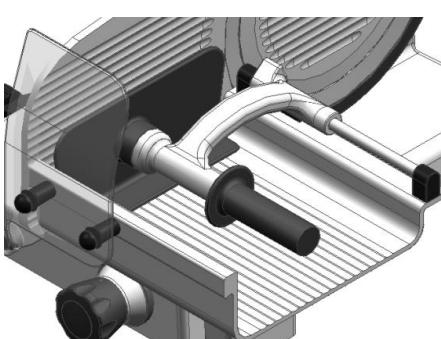
We recommend that the machine operator should receive some instructions from the Manconi authorised TAS during the installation phase of the slicer.

The model is made in the IPX3 version, which means that it is permissible to wash the external parts with a rain of jet water. While the slicer is constructed of rust-proof materials and some parts are fitted with guards and seals, do not wash the sharpener and the electromechanical parts beneath the main frame.

All parts of the machine that come in direct or indirect contact with the products to be sliced must be cleaned very thoroughly in conformity to the national laws.

Use only water and neutral detergents/disinfectant (PH 7- 8) for degreasing, clean water for rinsing and soft clothes for drying. Use temperatures no higher than 45°.

6.2 DISASSEMBLY (Ref. Pic. 5-6-7-16-17-18)



Pic. 16–Plate VX VE SMARTY Pic.17–Plate VX BV SMARTY Pic.18–Plate VX BVC SMARTY
To facilitate and optimize the cleaning was planned dismantling of the details listed later in this chapter. For these operations also is not needed any tools or tool.

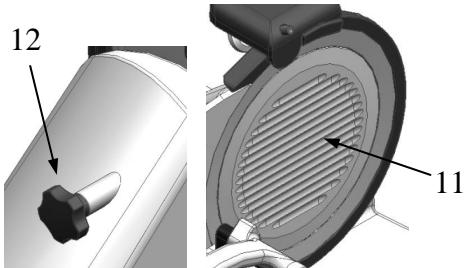
Removing the food carriage (only for VX BVC SMARTY, VX BV SMARTY, VX VE SMARTY)

- Turn the knob (4) at the end stroke clockwise and move the carriage support to the end of its stroke, operator side.
- Turn the locking lever (7) (ref. pic. 5-6-7) until its end stroke and following the arrow direction
- Remove the food carriage (19), pulling it upward and taking care not to move the carriage support from its end position, operator side.

This is the only position where the carriage can be removed. If you try to remove the carriage in other positions along its stroke, some parts very important for the mechanical safety will be uselessly stressed.

In IX SMARTY version (ref.pic.8), to optimize the cleaning is possible to turn out the carriage from the machine by moving the knob (9) at the end of the stroke, front face operator, and gauge plate regulator set to zero.

Remove the blade cover (Ref. Pic 5-6-7-8-19)



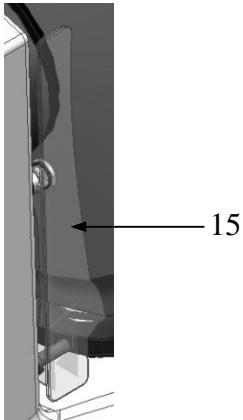
Pic. 19 – Remove the blade cover

- Grip the lower small handle and unscrew totally the knob (12).

- Pushing the knob gently pull it inside of the blade (11) so that you can move from its location.

- Remove the blade cover gripping its upper edge.

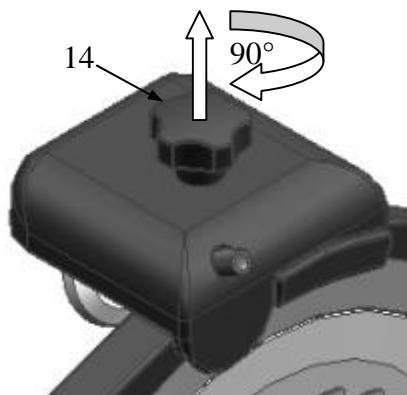
Remove slice deflector (Ref. Pic. 5-6-7-8-20)



Pic. 20 – remove slice deflector

- Grasp the top of the deflector (15) and rotate to release the magnetic pad.

Remove the sharpener (Ref. Pic 5-6-7-8-21)



WARNING!

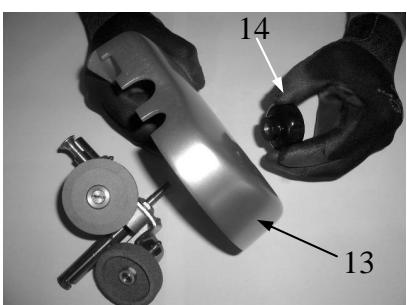
After having removed the sharpener pay attention to the blade parts not protected!

- Grip the tip of the sharpener (14) and pull it as far as possible.

- Turn the sharpener clockwise for about 90° and remove the sharpener completely

Pic. 22 – Remove the sharpener

Remove the sharpener cover (Ref. pic. 5-6-7-8-23)



- Unscrew completely the knob (14) and remove the cover (13).

Pic. 23 – Remove the sharpener cover

6.3 CLEANING

Clean the blade (Ref. Pic. 5-6-7-8-24)

WARNING!

This operation must be done with great attention and concentration, cause there is danger of cutting.

Disconnect the plug from the socket before cleaning the blade guard.



Pic. 24 – Clean the blade

- Close the gauge plate by rotating clockwise the knob (4) till the end of stroke.

- Remove the plate, the blade cover and the slice deflector how described in section 6.2.

- Press a wet cloth on the front surface of the blade and move it slowly from the centre outward, while rotating the blade by hand.

- Repeat the operation on the back side of the blade.

- Dry in the same way with a dry and soft cloth

Clean the blade ring protection (Ref. Pic. 5-6-7-8-25)

WARNING!

Before cleaning the blade protection, disconnect the slicing machine from the power supply.

- Close the gauge plate turning the knob (4) till the end of the stroke.

- Remove plate, blade cover and slice deflector how described in section 6.2.

- Place a damp cloth in the space between the blade and ring.

- Holding the cloth in gentle pressure inside the ring, rotate the cloth for the development of the ring itself.



Pic. 25 – Clean the blade ring

Clean the disassembled parts

All the parts that have been disassembled as per para.6.2, with the exception of the sharpener, should be cleaned with neutral detergents/disinfectant.

After having been washed, they should be rinsed with plenty of cleaned water and dried.
To reassemble them use the same procedure as per para.6.2 in reverse mode.

WARNING!

Be careful during the cleaning of last slice devices, cause they're equipped with sharp spikes. We recommend to wear protective gloves and clean them with a semi rigid brush.

Do not use dishwasher for wash the components.

Do not dip the “VX BV SMARTY e VX BVC SMARTY” plate in any liquid that can penetrate inside and damage the mechanism

Sharpener cleaning must be carried out with a dry brush only. Grinding and finishing wheels too must be cleaned with brush and solvent only.

Observe the safety data, given for the cleaning compounds in use. Do not damage environment.

Main body cleaning

- Remove coarse product scraps by hand or with a plastic scraper or knife.
- Deep clean with cloth, brush or spray, wetted with a suitable cleaning compound.
- Disinfect with cloth, sponge or spray, wetted with an approved compound.
- Rinse with cloth, sponge, spray and using clean water.

During washing do not direct water jet on parts housed in the basement!

Section 7 NORMAL SERVICE

According to the use, but at least once a day, clean the machine as per Section 6.

Sharpen the blade as necessary.

Check the power cable integrity.

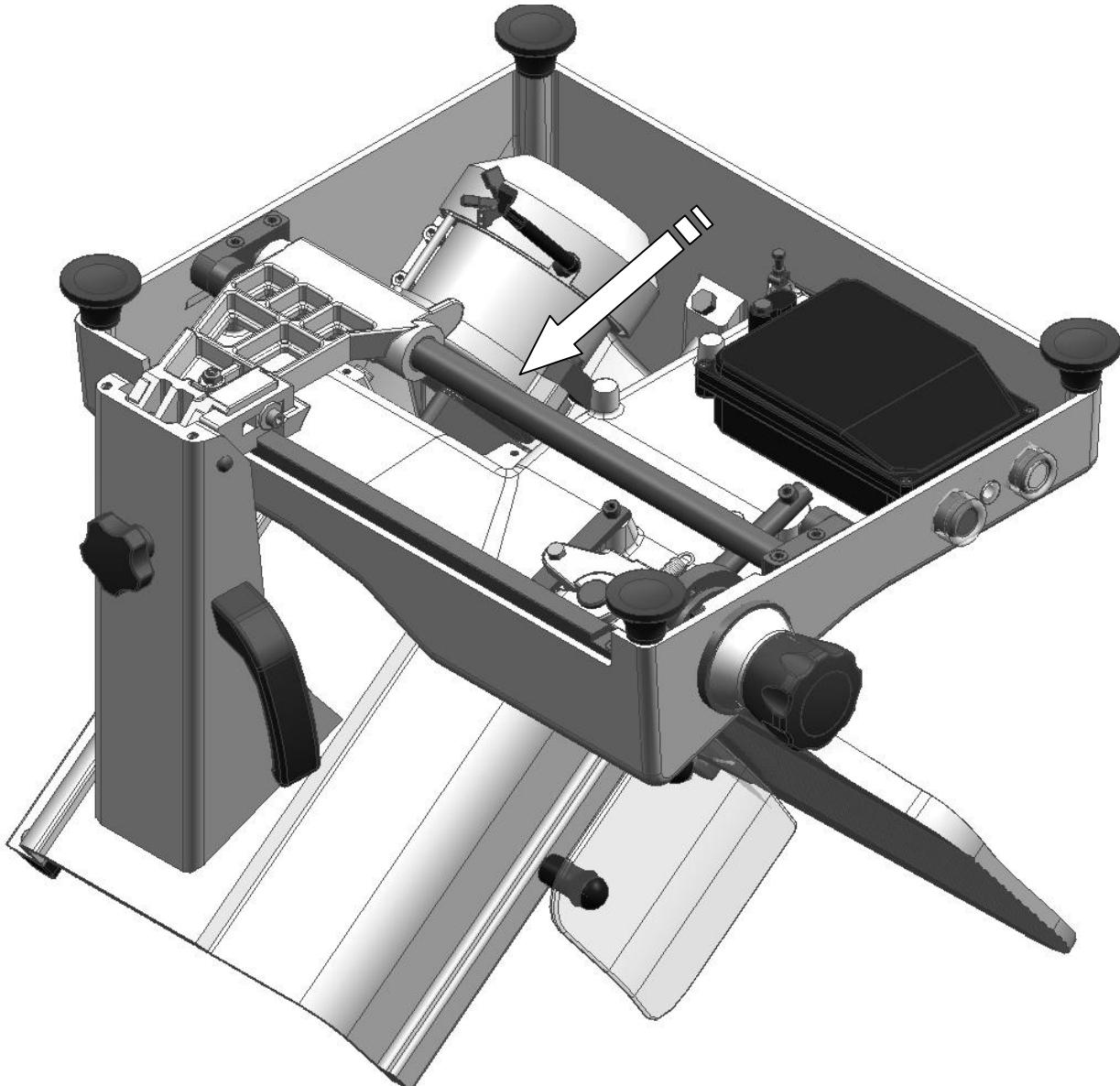
Sometimes remove dirty from the sliding bar of the food carriage and lubricate the sliding surfaces with Vaseline oil (Fig.26).

Ask for the authorised TAS to replace the grinding wheel and the finished grinding wheel when worn.

Check on the diameter of the blade after sharpening, to program replacement with a new one once the blade diameter has been reduced by 10 mm (max. permissible gap between the blade guard and the cutting edge = 6 mm). Replacement of a worn blade must be carried out by the authorised TAS

Substitute the blade by TAS authorised Manconi, when the gap between the blade and the blade guard reach 6 mm.

Keep lubricated with foodstuff oil the sliding pins of all the last slice devices and sliding plates.



Pic. 26 – Lubrification points

Section 8

DISMANTLING AND DISPOSAL



INFORMATION FOR THE END USER

according to European Directives 2002/95/EEC, 2002/96/EEC and 2003/108/EEC, relevant to the use of hazardous substances in electrical and electronic equipment, as well as their disposal.

The label with the crossed litterbin, glued to the slicing machine, means that, at the end of its working life, the machine must be collected separately from other waste material. Therefore the owner has to convey the machine to a suitable collecting centre of diversified electric and electronic wastes, or has to return it to a dealer when buying a new slicing machine

A suitable diversified collection where the no longer used slicing machine can be addressed to its recycling, treatment and to a compatible environmental disposal, helps to avoid possible negative consequences on environment and health and makes easier to recycle the materials which the machine is made from.

An illegal disposal of the slicing machine by the owner is indictable by the laws in force in his country.

Section 9

TROUBLESHOOTING

The most common failures that may be experienced during machine operation are listed hereafter, along with their causes and the actions to remove them. If a malfunction persists, contact the TAS authorized by MANCONI

DEFECT	PROBABLE CAUSE	REMEDY
Motor does not start when the ON button is pressed	No power is applied to the machine. No power supply from the electrical mains. Defective electrical circuit.	Check that the machine is plugged in correctly. Check the electrical mains. Contact the MANCONI authorized TAS.
Motor does not stop when the OFF button is pressed	Defective electrical circuit.	Disconnect the plug from the mains and contact the MANCONI authorized TAS.
When the ON button is pressed the motor starts, but the white operating light does not come on.	Defective operating light.	Contact the MANCONI authorized TAS for replacement of the indicator light.
Blade slows down or stops when cutting.	Cutting of not authorized products (frozen food or products with bones). Blade not sharp enough. Machine set to operate on 400 V three phases, but supplied with 230V three phase.	Let the product thaw, or bone it. Sharpen the blade. Disconnect the plug and contact the MANCONI authorized TAS.
The motor starts, but the machine is abnormally noisy. The motor overheats and odours can be smelled.	Worn motor or drive.	Disconnect the plug from the mains and contact the MANCONI authorized TAS.
Too much resistance felt while cutting	Blade not sharp enough.	Sharpen the blade.

the product.		
Slices are not neatly cut.	Blade not sharp enough. Dented blade.	Sharpen the blade. Contact the MANCONI authorized TAS to replace the blade.
Blade cannot be sharpened in appropriate way.	Dirty wheels. Worn wheels. Blade worn beyond the permissible limits (more than 6 mm under the diameter as new.)	Clean the wheels. Contact the MANCONI authorized TAS to replace the wheels. Contact the MANCONI authorized TAS to replace the blade.
Irregular sliding of the carriages.	Sliding rails not enough lubricated. Damaged self lubricating rollers, bearings and bushings.	Lubricate. Contact the MANCONI authorized TAS to replace the damaged parts.
It is difficult or impossible to remove the carriage, when at its stroke end, operator side, and with the gauge plate closed. Carriage can be removed in any other position of its stroke.	Wear of the linkage components.	Contact the MANCONI authorized TAS.
Not correct locking of arms (mod. BVC, BV).	Wear of linkage components.	Contact the MANCONI authorized TAS.