

INSTRUCTION MANUAL

Meat Slicer

Item	48391
Model	MS-IT-0330



Warning!

Before you begin using your appliance, **PLEASE READ AND UNDERSTAND THIS DOCUMENT CAREFULLY** before installing, operating, maintaining, or servicing.

There are many important safety messages in this manual and on your appliance. Always read all safety messages.

Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

Stop!

DO NOT RETURN THIS PRODUCT TO THE STORE!

For questions or assistance with this product, call TRENTO Toll free: **1-833-487-3686** or visit the support section from our website, **www.trentoequipment.com**

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GENERAL INFORMATION

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiées ou cueilli par un tiers transporteur.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

GENERAL INFORMATION

consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

SAFETY AND WARRANTY

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. Any new operator has to be trained before work on the machine. Unauthorized persons, particularly children, may not stay in the work area of the machine.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capacities, or lack of experience or knowledge, unless they have been given, through the intermediary of a person responsible for their safety, supervision or instruction concerning use of the

SAFETY AND WARRANTY

appliance. Children should be supervised to ensure that they do not play with the appliance.

Despite the EC professional slicers are equipped with devices 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.

- When transporting the machine should be used lifting devices and due to the weight higher than 25 kg at least two persons are necessary to move the machine. Shoes with steel caps should be worn.
- When transporting the machine exist a risk of crushing cause carriage might move due to its unladen weight.
- Provide to operator accessories needed to protect the person: metal mesh safety gloves, gloves with highgrip, 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 and last slice device because they have sharp pins to hold the goods, which can cause skin damage. Is recommended 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, and 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 authorized 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.

MECHANICAL SAFETY

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

SAFETY AND WARRANTY

SAFETY HAS BEEN ACHIEVED BY MEANS OF:

- A non-removable blade guard around the blade, to protect the area not used for the cutting.
- A food carriage that can be tilted 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.
- Removable blade cover.
- A set of finger-guards in transparent plastic material, mounted on the food carriage.
- 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 "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.

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).

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

SAFETY AND WARRANTY

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

TECHNICAL SPECIFICATIONS

Model	MS-IT-0330
Item Number	48391
Blade Diameter	13" / 330mm
Slice Thickness	0" - 0.94" / 0 - 24mm
Cutting Capacity (Area)	11.4" x 8.3" / 290 x 210mm
Cutting Capacity (Dia.)	9.4" / 240mm
Blade Speed	255 RPM
Power	360 W
Electrical	110-120V / 60Hz / 1
Protection	IPX3 (Motor IPX5)
Net Weight	106 lbs. / 48.1 kgs.
Net Dimensions (WDH)	31.2" x 24.5" x 25.4" / 793 x 622 x 646mm
Packaging Weight	137 lbs. / 62.1 kgs.
Packaging Dimensions	35" x 28" x 29" / 889 x 711 x 737mm

INSTALLATION

UNPACKING

CHECKS ON RECEPTION

When the package containing the slicer arrives, 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.

DISPOSAL OF THE PACKAGING

The packing elements (carton, plastic strapping and polyurethane foam) are products that can be placed

INSTALLATION

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.

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. Evaluate 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 center (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.

ELECTRICAL CONNECTION

The slicer should be connected to a regular EEC socket. Compare the available voltage and power with the ones given on the identification label. If they do not match, do not connect the slicer and ask for the Manconi TAS. Any maintenance related to electrical system must be made by an authorized Manconi TAS.

Before finally connecting the machine to the three-phase power, check the direction of blade rotation by pressing the ON button and stopping it immediately with the OFF button. 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 authorized TAS.

FUNCTIONAL CHECKS

Test the functions several times by the following procedure:

- Press the ON button and the OFF button and check the go and stop of the motor, the go and stop of the blade and that the white light goes on and off.
- Check that the food carriage slides smoothly in the direction of the cut and also the last slice device in a direction at right angle to the cut.
- Check the functioning and adjustment of the gauge plate.
- Check that the food carriage can only be tilted with the graduated knob at the stroke end clockwise and that, after the carriage tilting, the knob remains blocked in this position, avoiding the movement of the gauge plate.
- Check the functionality of the sharpener.

OPERATION

WARNING!

The foodstuff should only be loaded onto the carriage with the slice control knob 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 "Sharpening".

LOADING THE FOODSTUFF AND CUTTING

- Hook the last slice device at the behind the plate, before loading/unloading the foodstuff on the carriage.
- Place the foodstuff to be sliced on the carriage and position it up against the surface facing the operator supported to the slicer gauge plate.
- Adjust the food fence to the product size, without forcing it.
- Block the position of the foodstuff with the last slice device pressed on the product, using the handle.
- Use the knob to set the slice thickness.
- Start the machine using the ON button.
- If the foodstuff is enough consistent to be kept against the gauge plate without any further pressure, grip the handle attached to the carriage support and start the alternating slicing movement.
- Even, if the foodstuff moves from its position against the gauge plate, grip the handle, 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 to press the foodstuff against the gauge plate.
- At the end of the cutting operation, return the knob at the stroke end clockwise and switch off the machine with the OFF button.

MAINTENANCE

SHARPENING THE BLADE

WARNING!

Be careful at this stage because 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 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 authorized TAS for replace.

MAINTENANCE

SHARPENING THE BLADE WITH INTEGRATED SHARPENER

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:

- Raise the sharpener and its cover up to the lock, turn it 180° clockwise and then let it drop back to the end of its stroke.
- Start up the slicer machine.
- Press the button lightly and keep the grinding wheel in contact with the blade until a slight feather edge becomes visible on the blade, cover side.
- Simultaneously release the pressure on the button and the upward pull on the knob and stop the blade.
- Remove blade cover, slice deflector, sharpener cover and sharpener bowl as explained in the cleaning section of this manual.
- Clean removed parts and also blade and blade ring guard, as explained in the cleaning section of this manual.
- Reassemble the slicer following the cleaning section of this manual.

CLEANING

GENERAL REMARKS

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 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.

WARNING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

Once your slicer makes contact with food products, the entire slicer, including removable parts, must be thoroughly cleaned and sanitized. This process is to be repeated at least once a day using these procedures

MAINTENANCE

and information; and must comply with additional laws from your state and local health departments. As with all food contact surfaces, it is extremely important to properly sanitize the entire slicer and to closely follow the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved to kill potentially harmful bacteria.

IMPORTANT: if a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA registered label use instructions. Excessive amounts of sanitizer and/or use of products not formulated for aluminum or stainless steel may void your warranty. Sanitizer concentration shall comply with section 4-501.114, manual and mechanical ware washing equipment, chemical sanitation – Temperature, pH, Concentration and Hardness of the FDA food Code. Maintain the Owner's Manual supplied with this machine and refer to it often for complete informations on cleaning, sanitizing, and maintaining 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 authorized 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.

HOW TO CLEAN, INSPECT AND TAKE CARE OF YOUR SLICER

- Turn the slicer off and unplug the power cord in order to isolate the machine from the mains.
- Turn slice thickness dial clockwise past zero "0" till it stop.
- Move the food carriage to its stroke end facing the operator, unscrew the knob or lever locking the carriage and tilt it.
- Bring the carriage arm, how end position, in front of operator.
- Turn clockwise the knob until the end of the stroke.
- Unscrew the knob anticlockwise until it seem free.
- Tilt the carriage arm.

REMOVE THE REMOVABLE PARTS

REMOVE THE FOOD STOPPER DEVICE

- Tilt the food chute arm behind the food plate.
- Loose the food stopper device knob.
- Extract the food stopper device by sliding it on his pin in arrow direction.

REMOVE THE BLADE COVER

- Unscrew totally the knob placed in opposite site from blade cover (back the machine).
- Keep the blade cover lower handle with one hand and with other hand push gentle the previously unscrewed knob.

MAINTENANCE

- Use two hands to keep it in front and remove it.

REMOVE THE SLICE DEFLECTOR

- Keep the upper part of slice deflector and rotate till remove it from his magnetic pin.
- Remove the slice deflector in arrow direction.

REMOVE THE SHARPENER

!!WARNING!! Exposed blade parts after removal.

- Keep the upper knob and lift it till the stroke's end.
- Rotate the sharpener 90° clockwise keeping it lifted up and when stop to turn extract it in arrow direction.

REMOVE THE SHARPENER COVER

- Unscrew totally the upper sharpener knob.
- Disassemble both, cover and sharpener.

Note: removed sharpener has to be cleaned separately with clean brush and degreasing.

REMOVE THE SHARPENER BOWL

- Loose the striped pin placed inside the sharpener bowl.
- Slide the bowl horizontally (back side) then lift it up and pass the slot bowl through the loosen pin.

REMOVE THE LAST SLICE DEVICE

- Rotate both knobs till match the black support profile.
- Release the knobs.
- Remove last slice device.

CLEAN YOUR SLICER

!!WARNING!! Exposed blade parts, pay attention and stay focused during cleaning operation close to the blade. Use a clean cloth in a solution of warm water and mild detergent for clean your slicer, be sure to ring out the excess water from the cloth.

CLEAN THE BLADE

- Carefully wash the front surface of the blade by wiping from the center of it to outward.
- Repeat the operation for the back surface of the blade.
- Use two hands to keep it in front and remove it.

CLEAN THE BLADE RING GUARD

- Carefully insert the cloth between the blade and the blade ring guard.
- While holding the cloth, pass it along all entire backside of the blade ring guard.
- Repeat this procedure till is necessary.

CLEAN THE ENTIRE SLICER

- Clean the gauge plate by starting at the blade and pulling towards you.
- Clean carriage plate.
- Clean the entire body of the slicer.

MAINTENANCE

- If available the lifting mechanism (OPTIONAL), lift the slicer and clean the working surface from food debris.

!!!THOROUGHLY RINSE ALL SURFACES WITH A CLEAN CLOTH IN WARM, FRESH, WATER!!!

SANITIZE REMOVED PARTS AND THE ENTIRE SLICER

- In a clean sink with a solution of warm, clean water and properly diluted sanitizer*, soak the removable parts.
- Remove the parts and allow them to air dry without removing the sanitizer from the surfaces.
- Spray or wipe down the slicer with properly diluted sanitizer* and allow it to air dry before use without removing the sanitizer.

Note: to properly sanitize your slicer and its removed parts, it's important to strictly follow the instructions on your sanitizer container.

REASSEMBLE THE SLICER

- Once the slicer and all parts have air dried, carefully reinstall all removed and sanitized parts, simply reversing the disassembly steps.
- Tilt in working position and fix by his knob the food carriage.
- Finally, plug in the power cord.

YOUR SLICER IS READY TO WORK

SLICER INSPECTION

Inspect your slicer for damaged or broken parts including gaskets and seals. Every day a thorough visual inspection have to be made of the entire slice and its parts, including ones that are detachable for cleaning and sanitizing. This inspection have to include: looking for damaged parts, broken seals or gaskets, and areas that may be more difficult to clean and sanitize. Refer to this section for seal and gaskets location.

!!WARNING!! If seal or gasket is found to not properly seal, is damaged, or is missing, the slicer must be removed from service until it is repaired by an authorized Manconi servicer.

NORMAL SERVICE

According to the use, but at least once a day, clean the machine as explained in this manual. 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. Ask for the authorized 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 = 6mm). Replacement of a worn blade must be carried out by the authorized TAS. Substitute the blade by TAS authorized Manconi, when the gap between the blade and the blade guard reach 6mm.

MAINTENANCE

DISMANTLING AND DISPOSAL

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 litter bin, 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 center 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.

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.

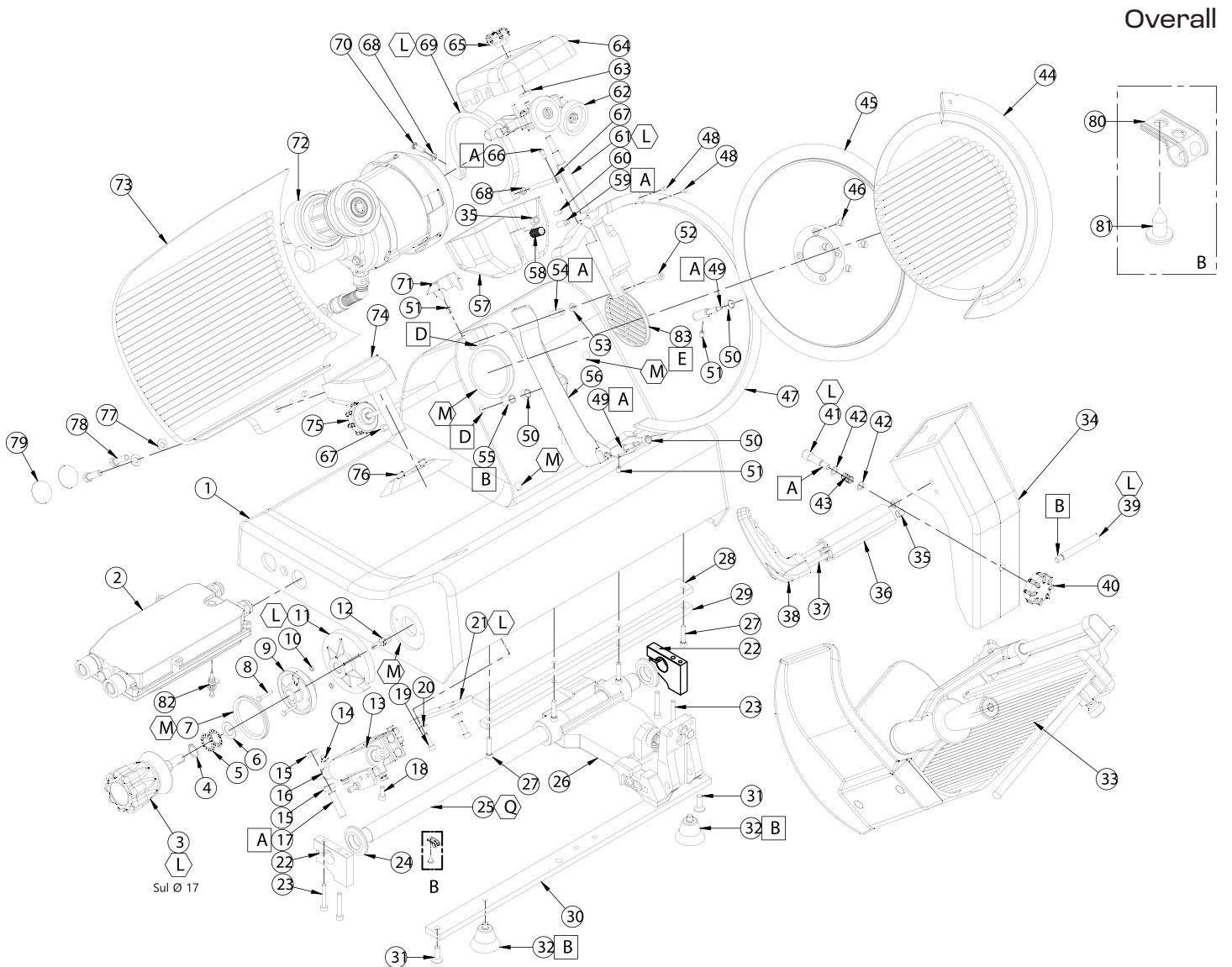
DEFECT	PROBABLE CAUSE	REMEDY
Motor does not start when the ON button is pressed.	No power is applied to the machine.	Check that the machine is plugged in correctly.
	No power supply from the electrical mains.	Check the electrical mains.
	Defective electrical circuit.	Contact the MANCONI authorized TAS.
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.

TROUBLESHOOTING

Blade slows down or stops when cutting.	Cutting of not authorized products (frozen food or products with bones).	Let the product thaw, or bone it.
	Blade not sharp enough.	Sharpen the blade.
	Machine set to operate on 400V three phases, but supplied with 230V three phase.	Disconnect the plug and contact the MANCONI authorized TAS.
The motor starts, but the machine is abnormally noisy. The motor overheats and odors 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 the product.	Blade not sharp enough.	Sharpen the blade.
Slices are not neatly cut.	Blade not sharp enough.	Sharpen the blade.
	Dented blade.	Contact the MANCONI authorized TAS to replace the blade.
Blade cannot be sharpened in appropriate way.	Dirty wheels.	Clean the wheels.
	Worn wheels.	Contact the MANCONI authorized TAS to replace the wheels.
	Blade worn beyond the permissible limits (more than 10 mm under the diameter as new.)	Contact the MANCONI authorized TAS to replace the blade.
Irregular sliding of the carriages.	Sliding rails not enough lubricated.	Lubricate.
	Damaged self lube rollers, bearings and bushings.	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.

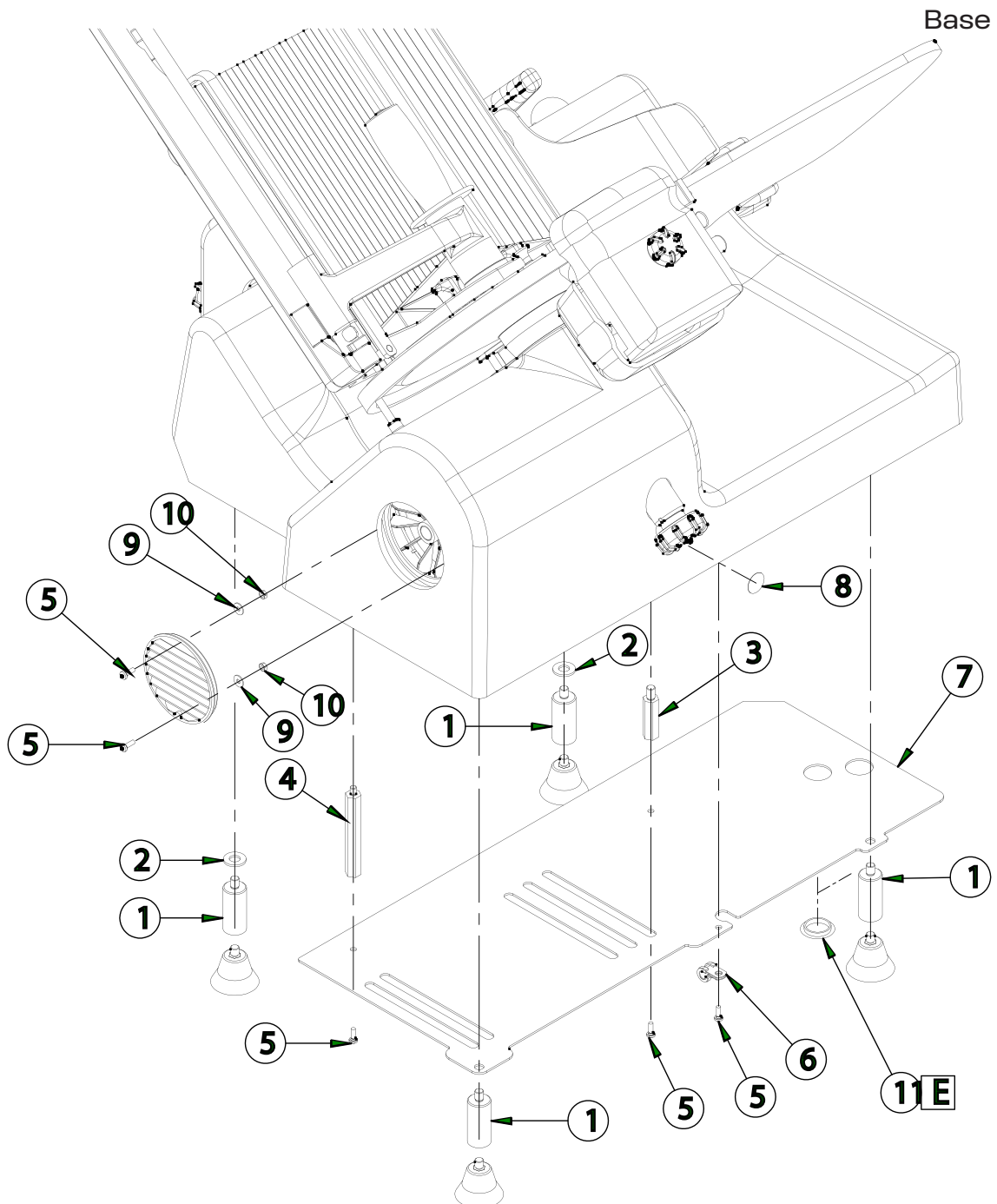
PARTS BREAKDOWN

ITEM	MODEL
48391	MS-IT-0330



PARTS BREAKDOWN

ITEM	MODEL
48391	MS-IT-0330



PARTS BREAKDOWN

ITEM	MODEL
48391	MS-IT-0330

Overall

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS949	Frame for 48391	1	AS977	Rod for 48391	29	AT004	Low Cover for Sharpener for 48391	57
AS950	120/60 USA with Thermal Protection for 48391	2	AS978	Rod for 48391	30	AT005	Knob for Low Cover Locking for 48391	58
AS951	Index Knob Black Assembly for 48391	3	AS979	Screw for 48391	31	AT006	Pin for Low Cover Locking for 48391	59
AS952	External Ring for 48391	4	AS980	Rubber Foot for 48391	32	AT007	Grub Screw for 48391	60
AS953	Spring for 48391	5	AS981	Plate AB USA with Black Handle for 48391	33	AT008	Sharpener Shaft for 48391	61
AS954	Polyethylene Washer for 48391	6	AS982	Meat Plate Support for 48391	34	AT009	Sharpener Assembly for 48391	62
AS955	V Ring for 48391	7	AS983	Nut for 48391	35	AT010	Nut for 48391	63
AS956	Screw for 48391	8	AS984	Spacer for 48391	36	AT011	Sharpener Cover for 48391	64
AS957	Flange for 48391	9	AS985	Grub Screw for 48391	37	AT012	Black Knob for Sharpener Cover for 48391	65
AS958	Nut for 48391	10	AS986	Black Handle for 48391	38	AT013	Pin for Sharpener Positioning for 48391	66
AS959	Cam for 48391	11	AS987	Meat Plate Support Rotation Pin for 48391	39	AT014	Screw for 48391	67
AS960	Cam Locking Pin for 48391	12	AS988	Black Knob for 48391	40	AT015	Nut for 48391	68
AS961	Sleeve Assembly for 48391	13	AS989	Meat Plate Support Pin for 48391	41	AT016	Motor Support Collar for 48391	69
AS962	Screw for 48391	14	AS990	Washer for 48391	42	AT017	Screw for 48391	70
AS963	Nut for 48391	15	AS991	Spring for 48391	43	AT018	Knife Guard Rubber for 48391	71
AS964	Sleeve Pin for 48391	16	AS992	USA Knife Cover Assembly for 48391	44	AT019	120/60 Monophase Ratimotor for 48391	72
AS965	Grub Screw for 48391	17	AS879	Blade 330-57-4-286 for 48391	45	AT020	Gauge Plate for 48391	73
AS966	Screw for 48391	18	AS993	Screw for 48391	46	AT021	Gauge Plate Support Preassembly for 48391	74
AS967	Screw for 48391	19	AS994	Knife Guard for 48391	47	AT022	Knife Cover Tie Rod Assembly with Black Handle for 48391	75
AS968	Washer for 48391	20	AS995	Pin for 48391	48	AT023	Gauge Plate Rubber for 48391	76
AS969	Square Guide for 48391	21	AS996	Knife Guard Pin for 48391	49	AT024	Washer for 48391	77
AS970	Round Guide Support for 48391	22	AS997	Pin Rubber for 48391	50	AT025	Screw for 48391	78
AS971	Screw for 48391	23	AS998	Grub Screw for 48391	51	AT026	Adhesive Plate Ø35 for 48391	79
AS972	Bumper for 48391	24	AS999	Screw for 48391	52	AT027	Collar for 48391	80
AS973	Round Guide for 48391	25	AT000	Washer for 48391	53	AT028	Screw for 48391	81
AS974	Carriage Assembly for 48391	26	AT001	Knife Guard Up Pin for 48391	54	AT029	Grounding for 48391	82
AS975	Screw for 48391	27	AT002	Deflector Magnet for 48391	55	AT030	Air Intake Grill for 48391	83
AS976	Rod for 48391	28	AT003	Deflector Assembly for 48391	56			

PARTS BREAKDOWN

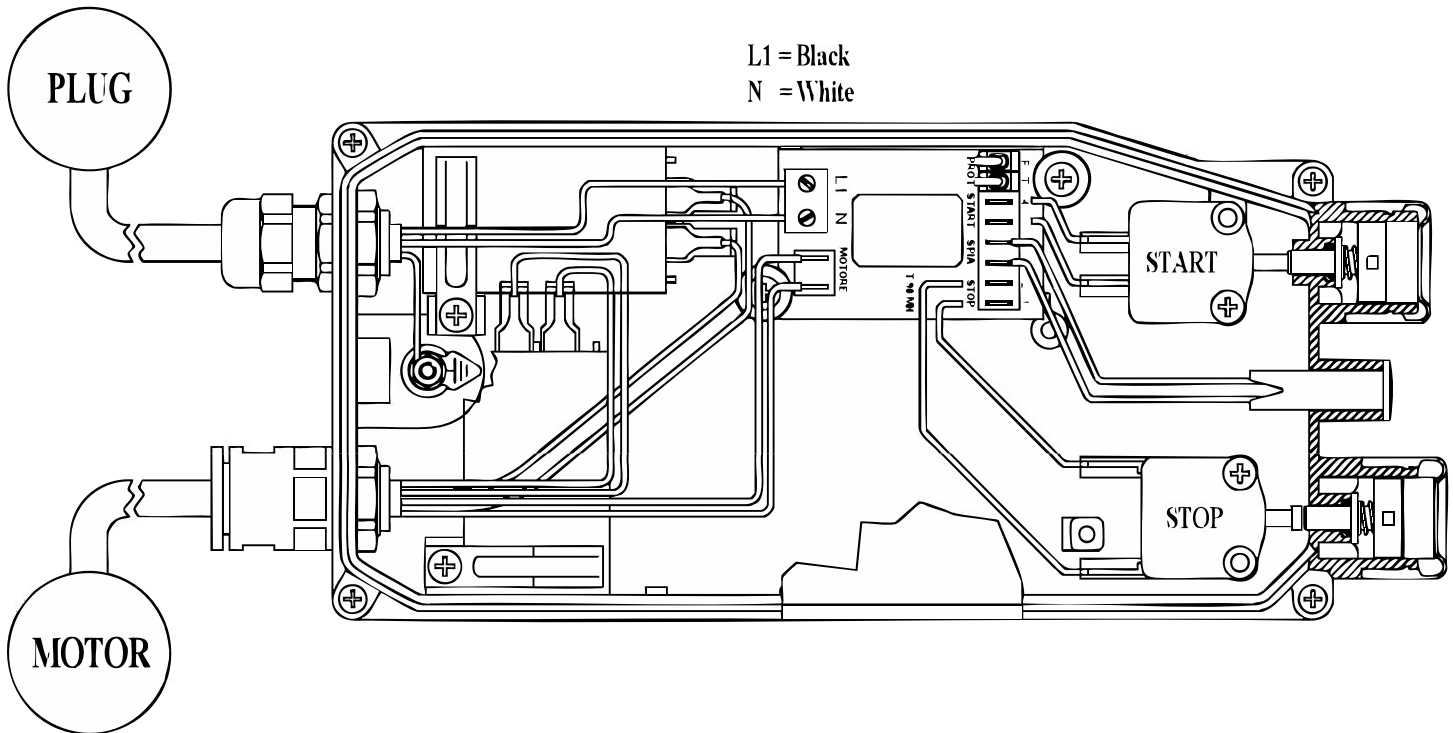
ITEM	MODEL
48391	MS-IT-0330

Base


Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT031	Foot Spacer for 48391	1	AT035	Screw for 48391	5	AT039	Washer for 48391	9
AT032	Washer for 48391	2	AT036	Cable Clamp for 48391	6	AS958	Nut for 48391	10
AT033	Pin Spacer for 48391	3	AT037	Cover for Motor for 48391	7	AT040	Plug for 48391	11
AT034	Pin Spacer for 48391	4	AT038	Cover for Screw for 48391	8			

ELECTRICAL SCHEMATICS

ITEM	MODEL
48391	MS-IT-0330



NEMA
5 - 15P
125VAC / 15 AMP



WARRANTY REGISTRATION

Thank you for purchasing an Trento product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

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TRENTO

PRODUCT WARRANTY REGISTRATION

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Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

TRENTO

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: trentoservice@trentoequipment.com



Purchaser's Information

Name: _____ Company Name: _____

Address: _____ Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____ Email Address: _____

Country: _____ Type of Company: _____

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

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