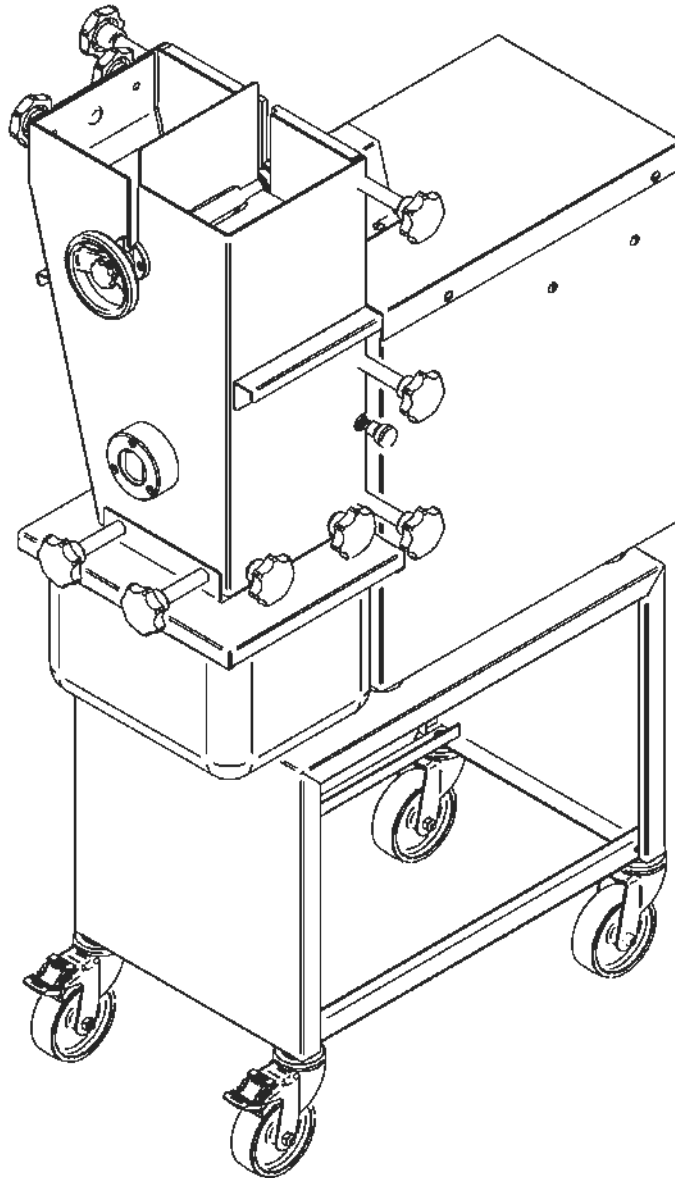


INSTRUCTIONS FOR USE

SLICING MACHINE F-19S



Manufacturer:

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1. Introduction

Slicing machine F-19S is developed especially for use in the retail and wholesale trade as well as in industry. As the slicer is constructed of stainless materials it will remain clean and in good condition for a long time. This guarantees a long life and trouble free operation.

This machine is intended specifically for cutting meat slices, strips and cubes. Also cutting slices of liver is made fast and easy with this slicer.

Because of the simple construction the machine is easy to disassemble, which enables easy maintenance and cleaning.

Due to the automatic cutting process, there is no need for any special pushing device that might damage the blades or lead to cutting fingers.

Only use the machine for its intended purpose. If misused, the machine can inflict damage to the user.

2. Technical specifications

Power	1,5 kW
Voltage	400 V / 50 Hz / 3-phase
Current	4,3 A
Rotational speed	1000 1/min (motor)

Measures of the machine:

Height	710 mm
Width	500 mm
Depth	770 mm
Weight	85 kg

Measures of the table:

Height	515 mm
Width	400 mm
Depth	700 mm
Weight	11 kg

Size of the blade: Ø 200 mm x 1,2 mm (7-7/8 x 1/21 in)

The machine is equipped with a low voltage control relay, thermal relay and direction control switch.

2.1 Results from noise emission tests

Results of the noise emission measurements carried out in the place of operation:

Noise emission, weighting “A”: 73 dB(A).

3. Installation

3.1 Safety

It is recommended, that all users must be given the correct training in the safe use of the meat press.

All users must read these operating instructions before usage of the machine.

Your personal safety is more important than the quick operation of the machine.

The machine must be installed on a flat surface. The machine must be installed in a place where there is sufficient room to work around the machine and enough light to allow safe working. For the safety of the operator, the floor must have a non-slip surface. If the optional table is used, the machine must be locked to the table with a fixing screw (see page 21)

When handling the set of blades, it is recommended to use protective gloves.

If the action of the machine seems abnormal, stop the machine immediately and contact service personnel or the manufacturer.

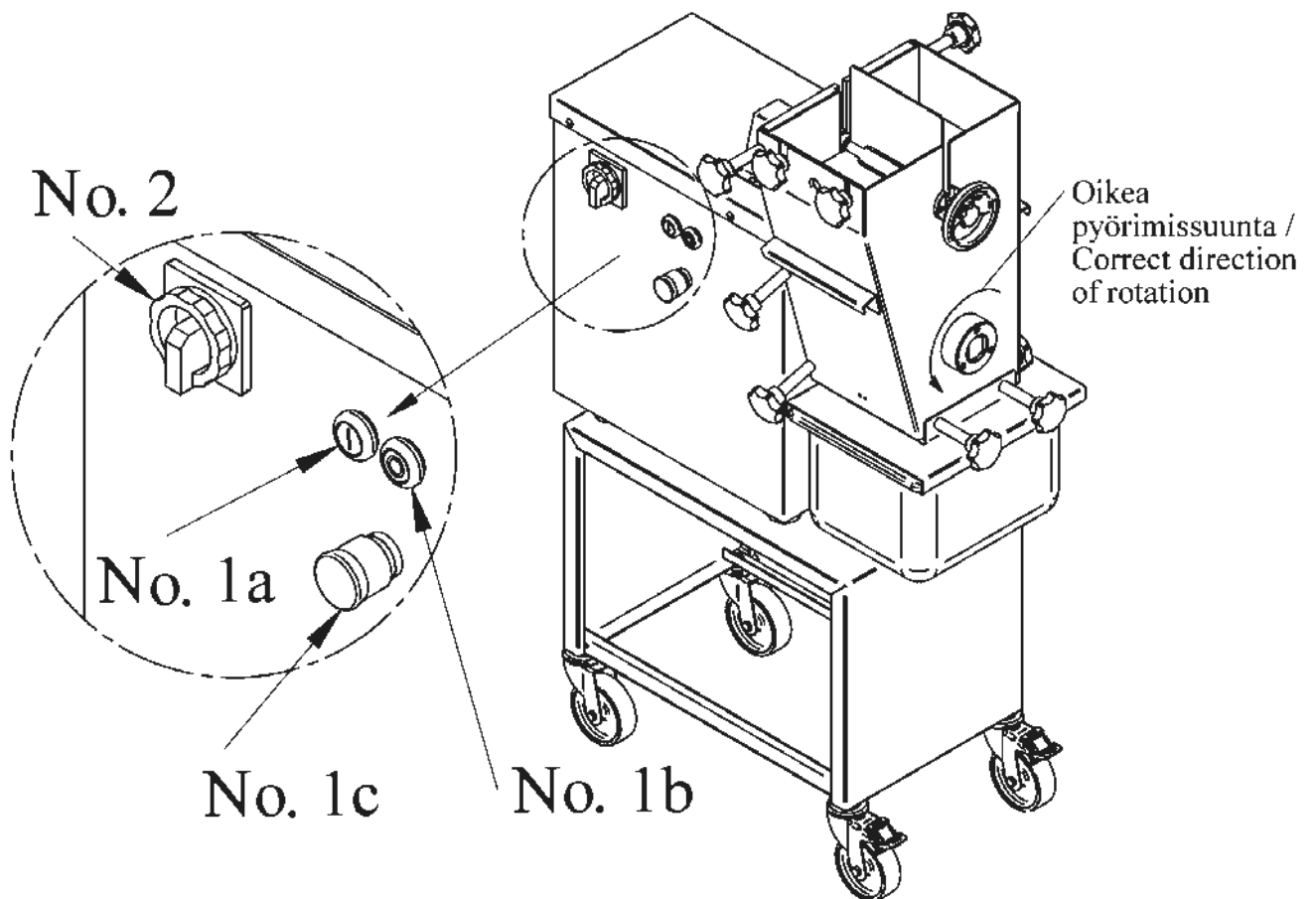
3.2 Starting and stopping

The machine can be started by pressing the white start switch (Picture 1, No. 1a).

The machine may be stopped as follows:

1. by pressing the BLACK stop switch (No. 1b).
2. in the case of emergency by pressing the EMERGENCY SWITCH (No. 1c)

Check the correct direction of rotation. When viewed from the end of the shaft, the set of blades should rotate counter clockwise. If necessary, change the direction of rotation with the direction control switch (No. 2). The direction control switch operates also as a main power switch.



Picture 1. Push buttons.

3.3 Operation instructions

The machine must be cleaned thoroughly before use (see Chapter 4, Cleaning).

1. Cut excess fat and hard tendons and gristle away from the meat to be processed. Cut the meat into 1–1,5 kg pieces.
2. Check that the upper and lower combs are assembled correctly. Also check that the turn knobs are properly tightened.
3. Slide the meat container into place and start the machine. Check the correct direction of rotation before putting the meat into the slicer. If necessary, change the direction of rotation with the direction control switch (see Chapter 3.2). When viewed from the end of the shaft the blades should rotate counter clockwise.
4. Place the meat on top of the finger protecting paddle-wheel, from which it will drop into the blade housing. The blades will automatically pull the meat into the blade housing immediately cutting it. The slices of the meat will drop into the meat container.
5. When cutting the meat for the second time, place the slices on the wing of the paddle-wheel while holding the knob with the other hand so the paddle-wheel stays still. When the meat slices are in their proper place, rotate the paddle-wheel and the meat will drop into the blade housing. The blades cut the slices into strips which will drop into the meat container underneath.
6. When making meat cubes cut the meat for a third time following the procedure above.
7. After use turn the power off, disassemble the blade housing and clean it thoroughly (see Chapter 4).

4. Cleaning

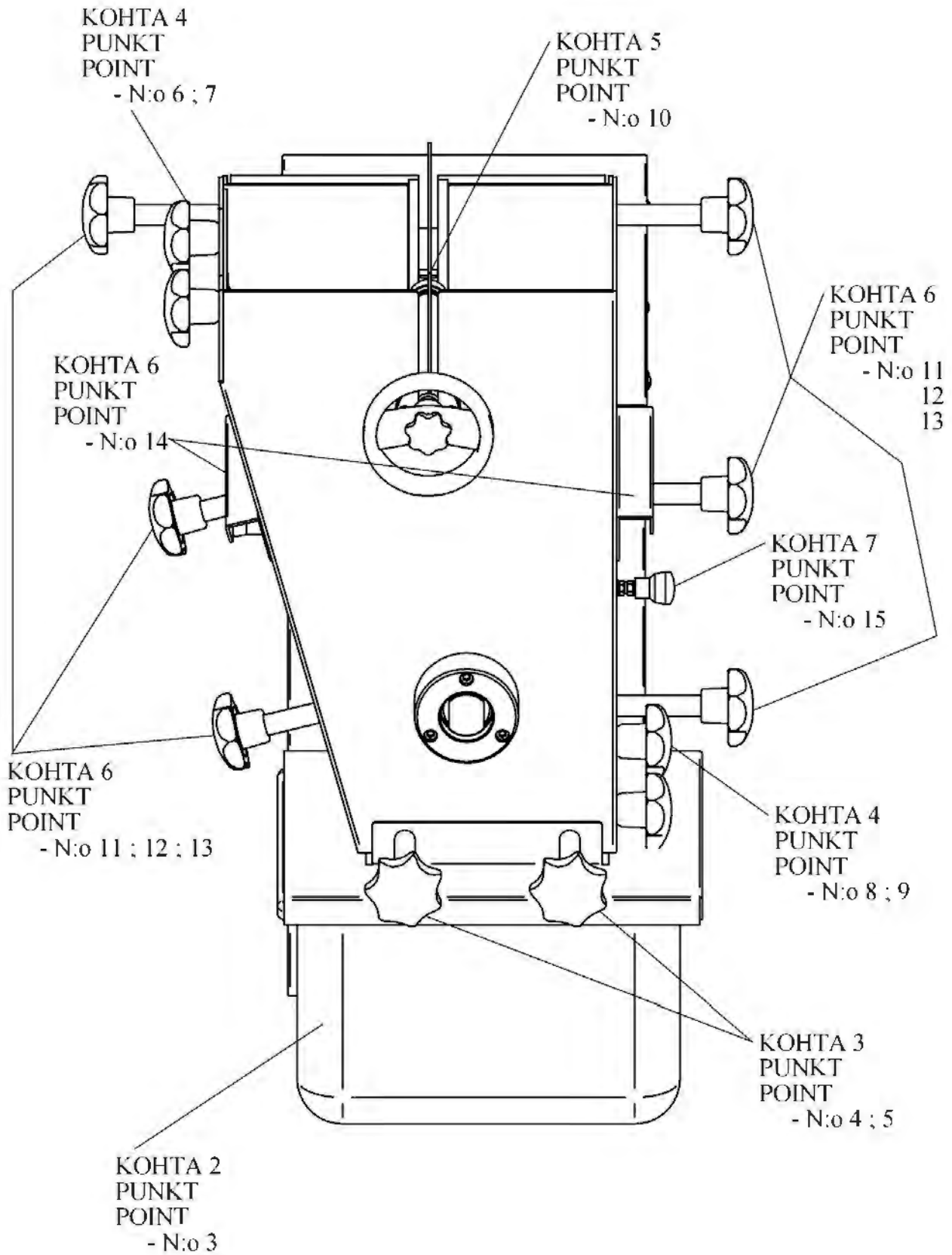
The cleaning procedure may be performed only a person, who is trained for the operation. To make the cleaning easier the machine must be disassembled:

- Step 1: Turn the power off and remove the plug from the wall socket.
- Step 2: Remove the meat container (Picture 2, No. 3)
- Step 3: Remove the lock plate of the meat container by unfastening the hand knobs (No. 4 and 5).
- Step 4: Upper and lower combs will be removed by loosening the hand knobs (No. 6, 7, 8 and 9). Lift the upper comb upwards to remove it. Push the lower comb downwards and it will come loose.
- Step 5: The paddle wheel (No. 10) may be removed by lifting it upwards along the groove.
- Step 6: Loosen the rest of the hand knobs (No. 11, 12 and 13) and pull the plates outwards by lifting from the supporting rails (No. 14). The set of blades will remain in the machine.
- Step 7: Lift the set of blades with the special hook, pull out the safety tenon (No. 15) and remove the set of blades putting it on the washing stand. Clean the blades with the brush that comes with the machine. The set of blades may also be dismantled if necessary. To make this easier, two grooves have been milled into the shaft of the blade set preventing the shaft from turning while opening the nut e.g. with a spanner.

Assembling the machine is done in reverse. While assembling the paddle wheel, make sure that the key for the safety switch is placed correctly into the safety switch and the set of blades locks in place (safety tenon, No. 14). Always check that the safety tenon works properly.

All removed parts can be washed e.g. in a washer or by hand with soap solution. Wipe the machine using a soft towel and mild soap solution. Do not use a hose to wash the machine.

NOTE! Always switch off the power before cleaning.



Picture 2. Disassembling the machine and cleaning.

5. Care and maintenance

There are no special parts requiring maintenance. The sharpness of the blades should be checked periodically and the blades must be sharpened if necessary.

The manufacturer also provides a sharpening service.

The blades of the machine may be damaged if inappropriate items (e.g. tools) are dropped into the blade housing while the machine is running.

Yhdistetty säilytys- ja pesulaatikko

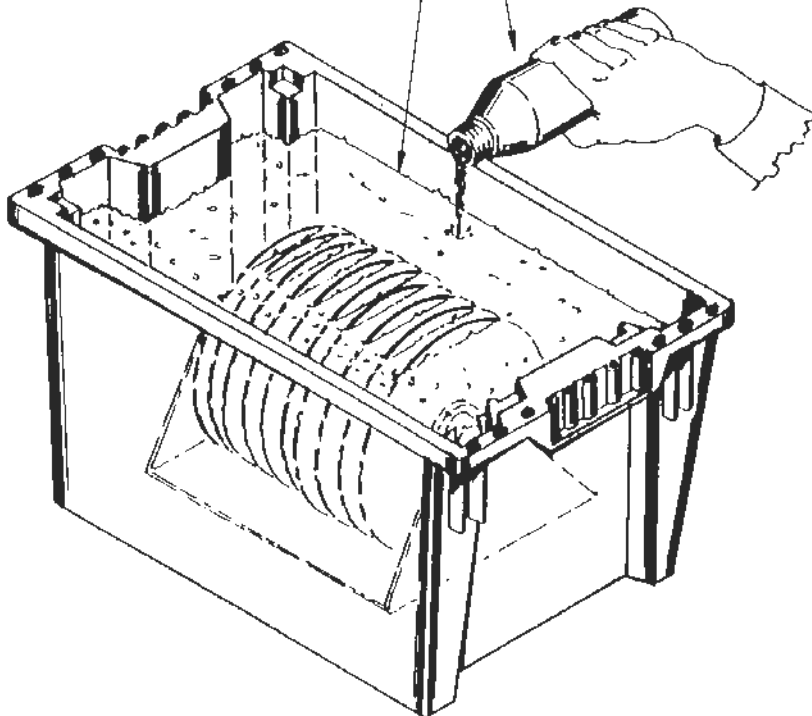
Combined storing and cleaning box

Pesuaineen määrä: n. 3dl

The quantity of the detergent: appx. 3 dl

Veden määrä: n. 25 l

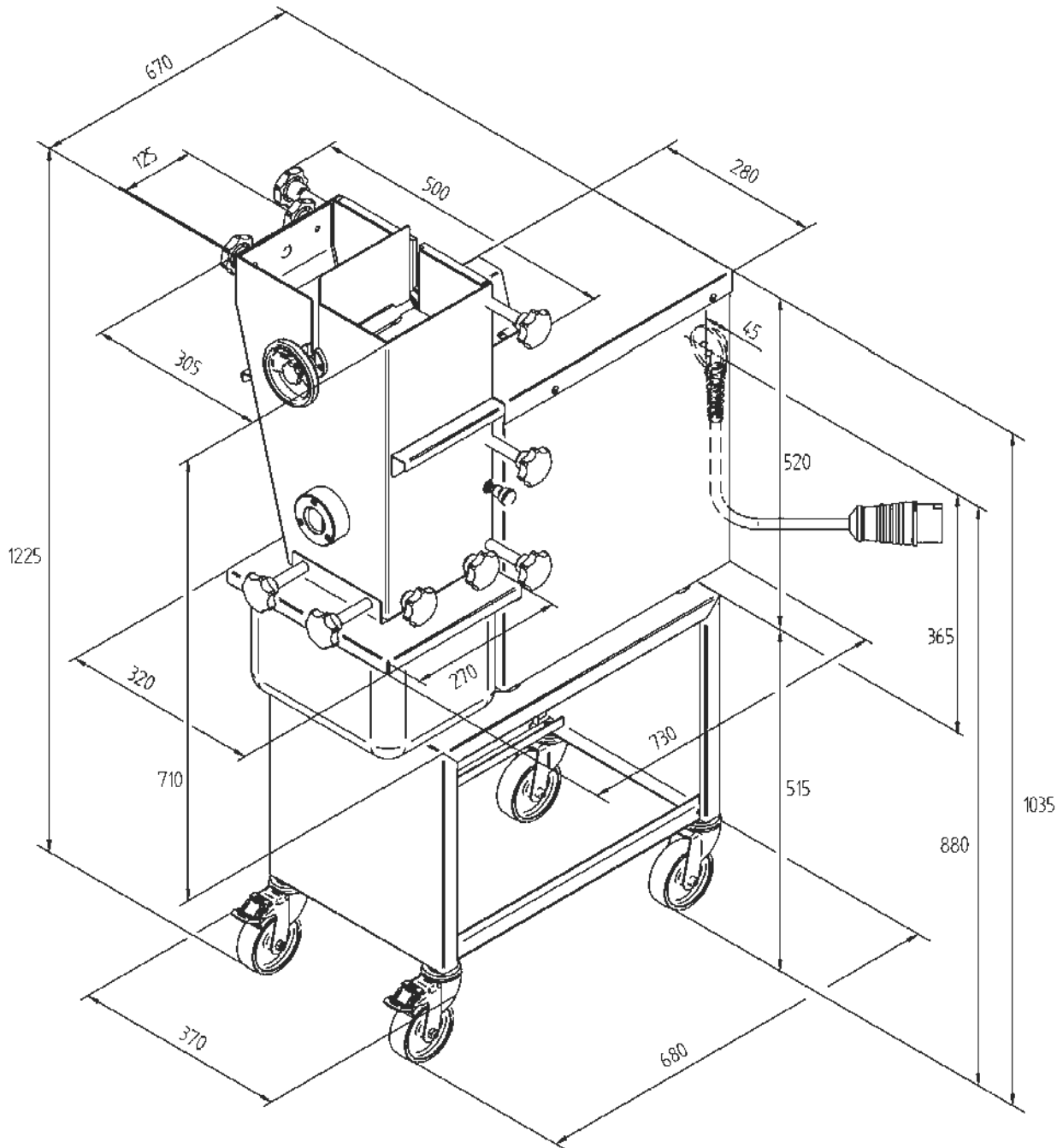
The quantity of the water: appx. 25 l

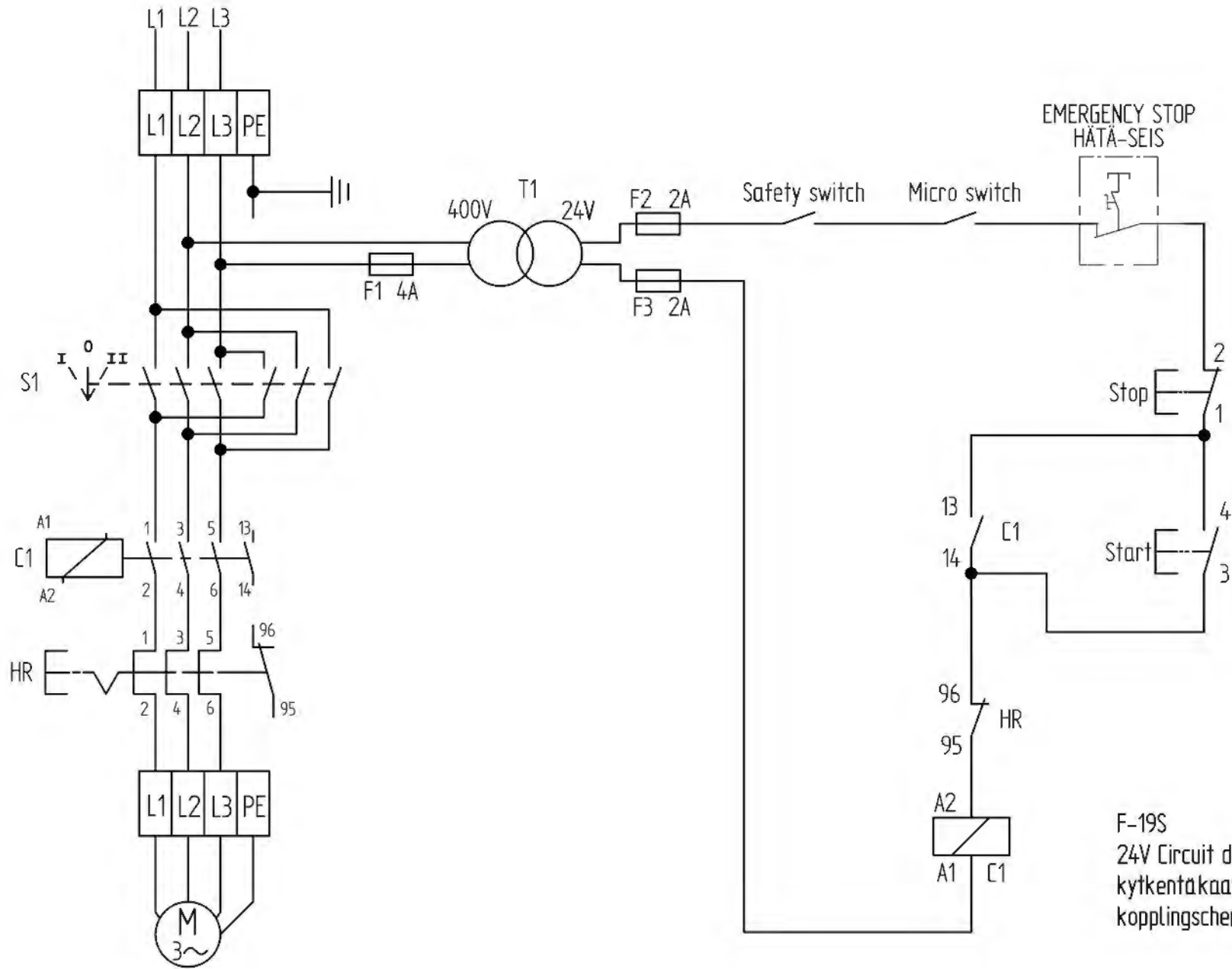


Picture 3. Storing and cleaning box.

APPENDIX 1 Fault finding

FAULT	REASON	SOLUTION
The machine will not start	<ul style="list-style-type: none"> a) Emergency switch is pressed down b) The direction control switch is positioned to “0” c) The safety switch of the paddle wheel is not connected correctly d) The meat container is not placed in its place 	<ul style="list-style-type: none"> a) Lift up the emergency switch b) Turn the switch to the correct position c) Check the assembly of the paddle wheel d) Slide the meat container into its place
The machine starts up, but the blades doesn't rotate	The cog belt is broken.	Contact service or the manufacturer.
The set of blades rotates, but the machine doesn't slice meat	The direction of the rotation is incorrect.	Change the direction of rotation with the direction control switch.

APPENDIX 2 Dimensional drawing



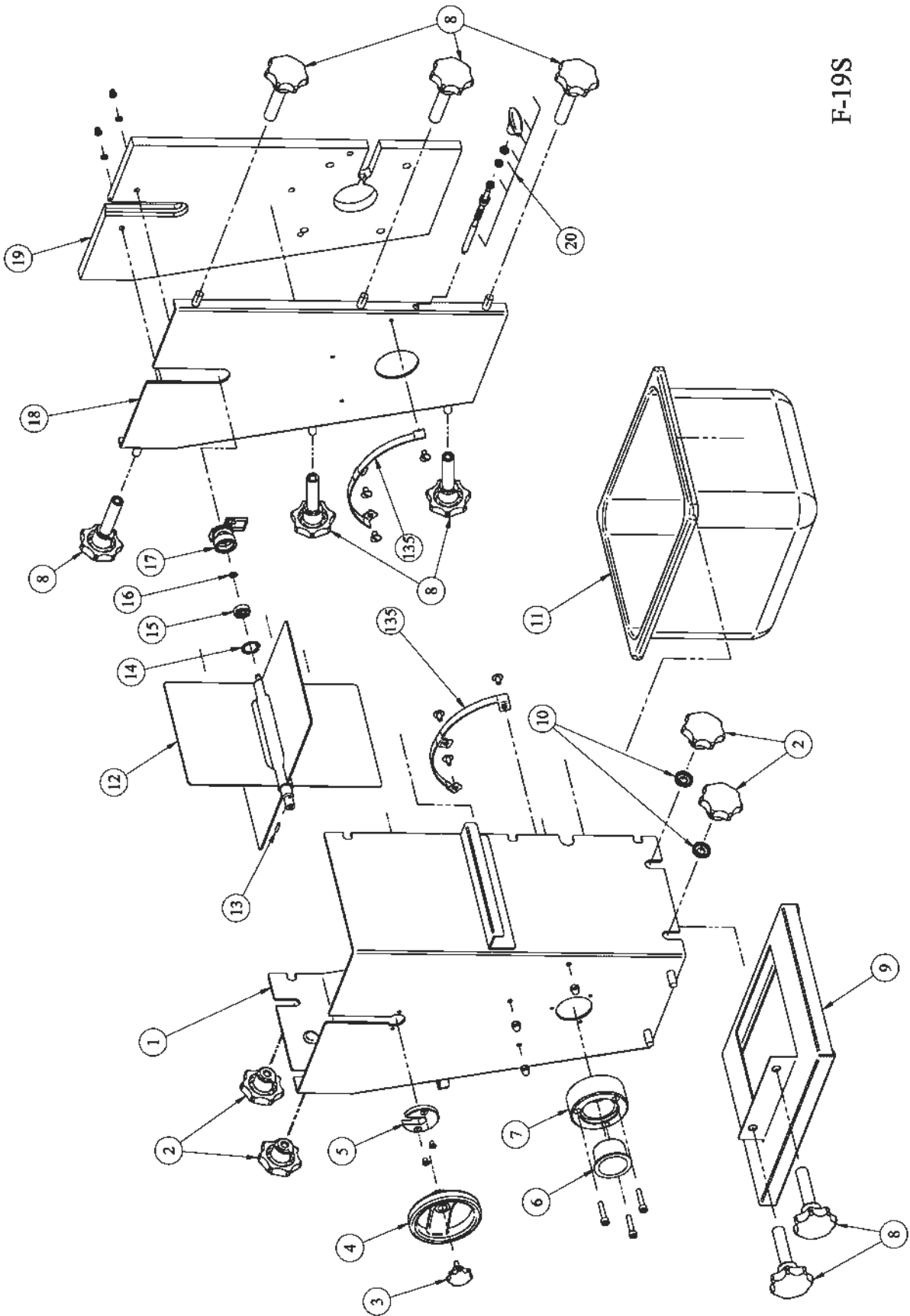
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 24V Circuit diagram /
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APPENDIX 3 Circuit diagram

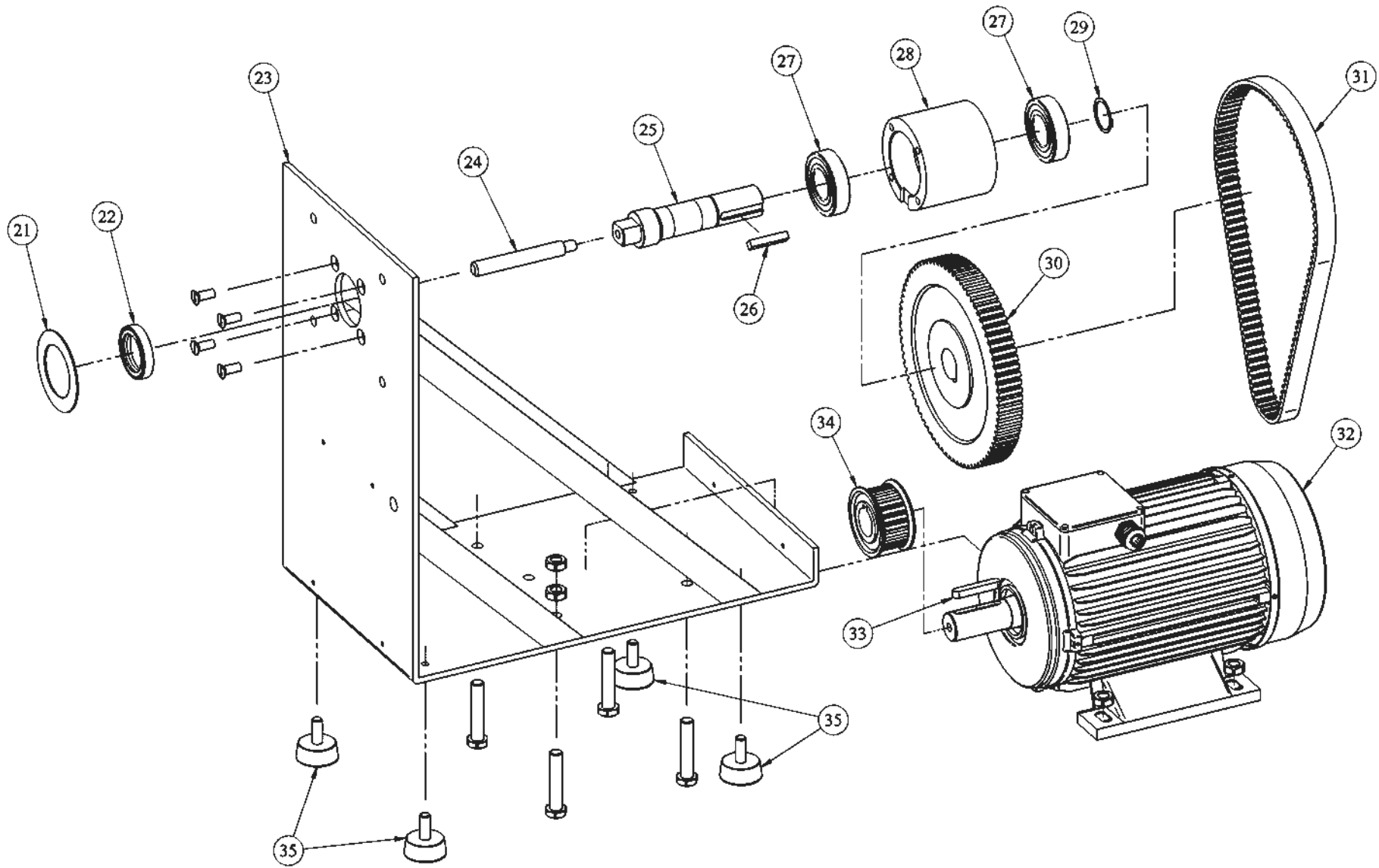
APPENDIX 4 Spare parts list

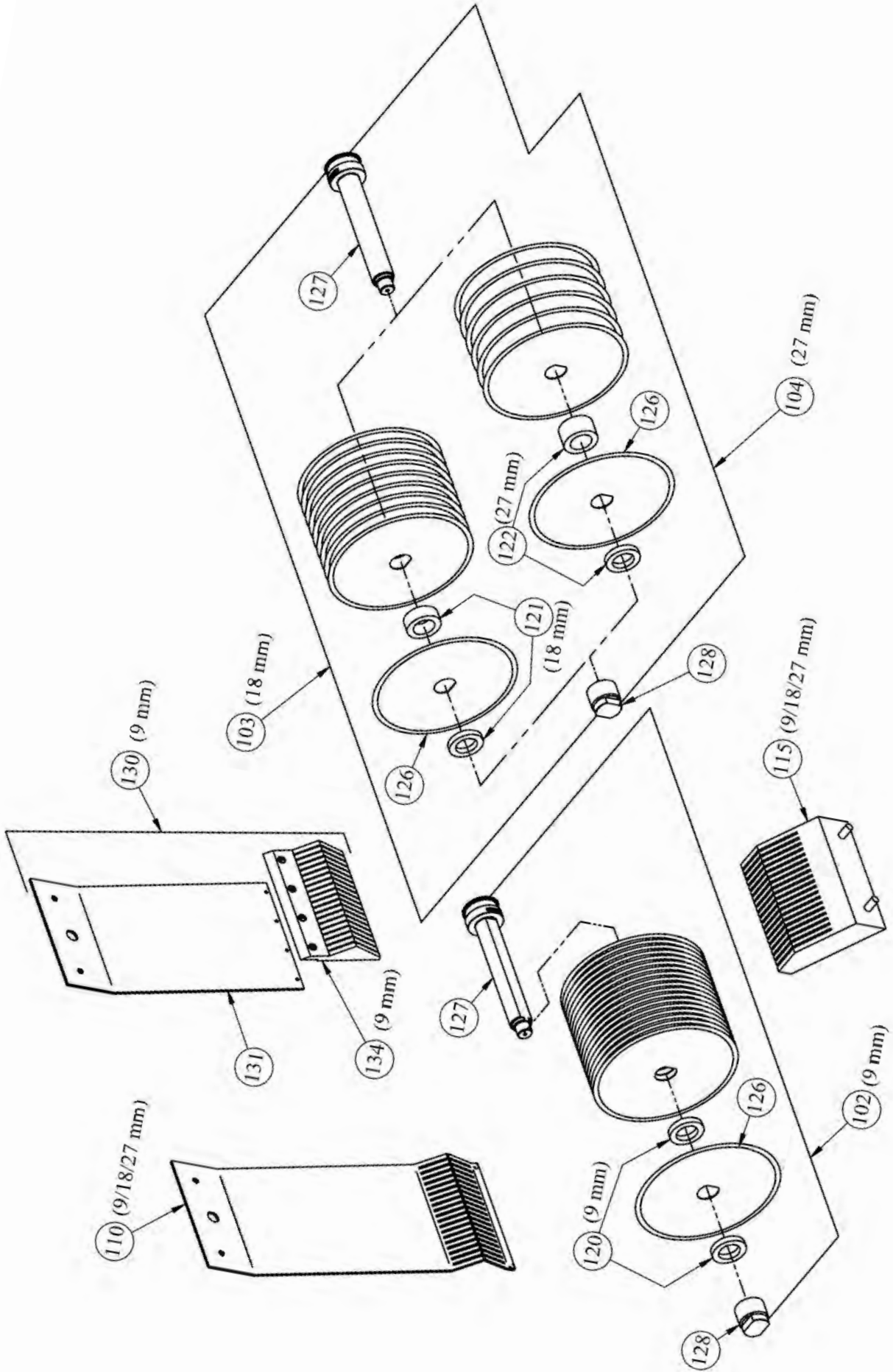
No.	Description	Note	Qty
01	Front plate		1
02	Hand knob		4
03	Finger screw		1
04	Handwheel		1
05	Bearing		1
06	Bearing	GFM-4044-30	1
07	Bearing (incl. part 06)		1
08	Hand knob		8
09	Meat tray holder		1
10	Washer		2
11	Meat tray		1
12	Paddle wheel		1
13	Pin		1
14	Circlip	22 mm (DIN 472)	1
15	Bearing	SS 627 ZZ	1
16	Circlip	7 mm (DIN 471)	1
17	Bushing		1
18	Back plate, stainless steel		1
19	Back plate, plastic		1
20	Safety tenon, complete set		1
21	Spacer plate		1
22	Gasket	AS 35 x 52 x 10	1
23	Gframe		1
24	Guide pin		1
25	Drive shaft		1
26	Key		1
27	Bearing	6206 2RS	2
28	Bearing block		1
29	Circlip	30 mm (DIN 471)	1
30	Cog belt pulley		1
31	Cog belt	800 8M	1
32	Motor		1
33	Key		1
34	Cog belt pulley		1
35	Foot		4
36	Safety switch		1
37	Bracket for safety switch		1
38	Cover		1
39	Start button		1
40	Stop button		1
41	Protective rubber		2
42	Emergency switch		1
43	Support		1
44	Sheet metal		1
45	Pusher for micro switch		1
46	Casing		1
47	Micro switch		1
48	Main power switch		1
49	Connection box		1
50	Contactora	DILM 9-10	1

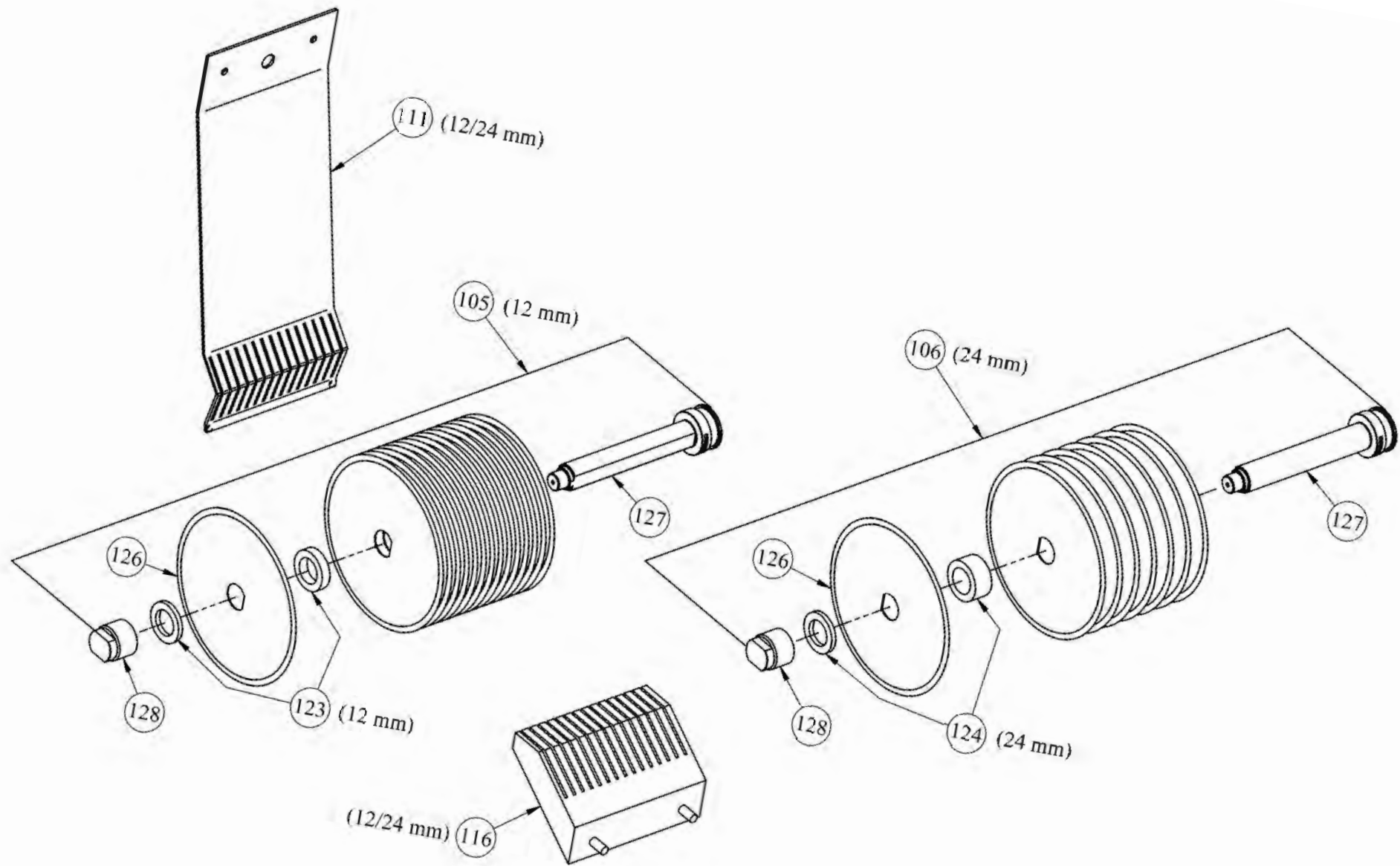
No.	Description	Note	Qty
51	Thermal overload relay	ZB 12-6	1
52	Transformer	FR60B-38024 40VA	1
53	Cable gland, angled		1
54	Cable gland		1
55	Plug		1
56	Lifting hook for blade set		1
57	Washing stand		1
58	Box for blade set		1
59	Brush	9 mm	1
60	Brush	18 mm	1
61	Brush	27 mm	1
62	Stand		1
63	Wheel with brake		2
64	Wheel		2
65	Feeding vessel (incl. part 66)		1
66	Support for feeding vessel		1
67	Cable		1
Blade sets			
100	Blade set, complete	4 mm	1
101	Blade set, complete	6 mm	1
102	Blade set, complete	9 mm	1
103	Blade set, complete	18 mm	1
104	Blade set, complete	27 mm	1
105	Blade set, complete	12 mm	1
106	Blade set, complete	24 mm	1
107	Blade set, complete	15 mm	1
108	Upper comb, complete (2 pcs)	4 mm	1
109	Upper comb	6 mm	1
110	Upper comb	9/18/27 mm	1
111	Upper comb	12/24 mm	1
112	Upper comb	15 mm	1
113	Lower comb	4 mm	1
114	Lower comb	6 mm	1
115	Lower comb	9/18/27 mm	1
116	Lower comb	12/24 mm	1
117	Lower comb	15 mm	1
118	Blade spacer set	4 mm	1
119	Blade spacer set	6 mm	1
120	Blade spacer set	9 mm	1
121	Blade spacer set	18 mm	1
122	Blade spacer set	27 mm	1
123	Blade spacer set	12 mm	1
124	Blade spacer set	24 mm	1
125	Blade spacer set	15 mm	1
126	Blade		
127	Blade set shaft		1
128	Nut for blade set shaft		1
129	Upper comb, complete (2 pcs)	6 mm	1
130	Upper comb, complete (2 pcs)	9 mm	1
131	Upper comb metal plate	4/6/9 mm	1
132	Upper comb plastic	4 mm	1
133	Upper comb plastic	6 mm	1
134	Upper comb plastic	9 mm	1
135	Cover for blade set		2

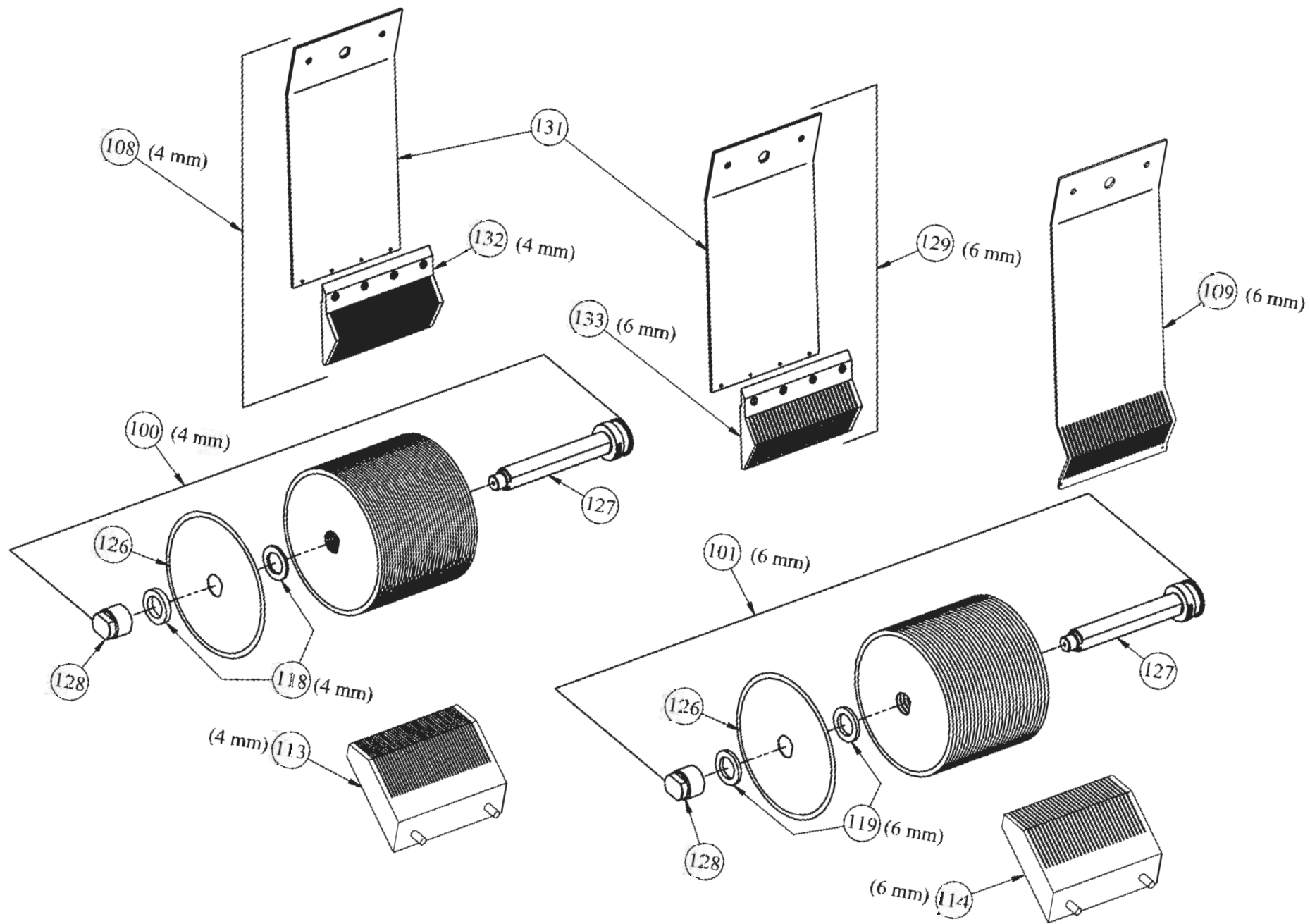


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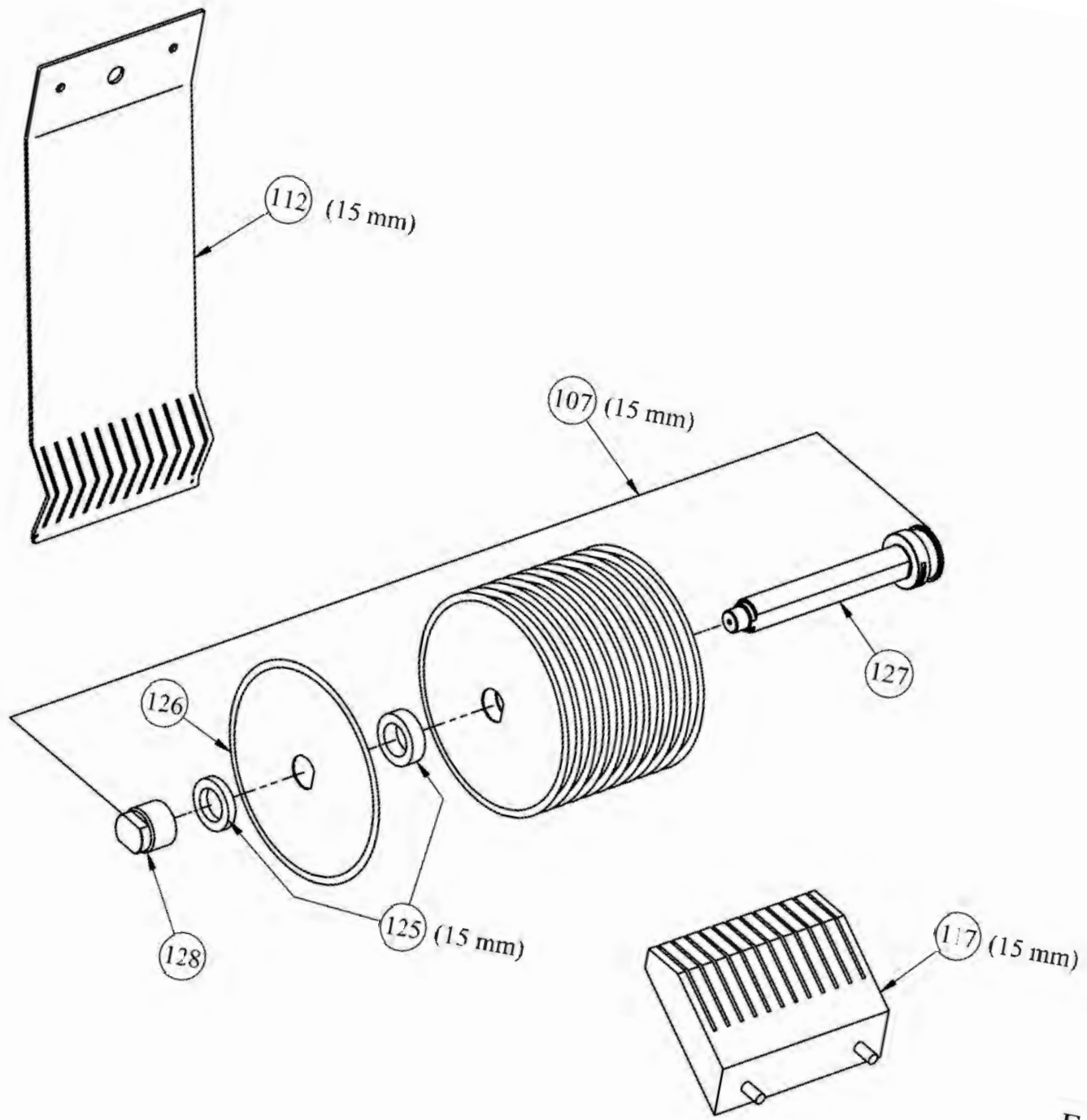


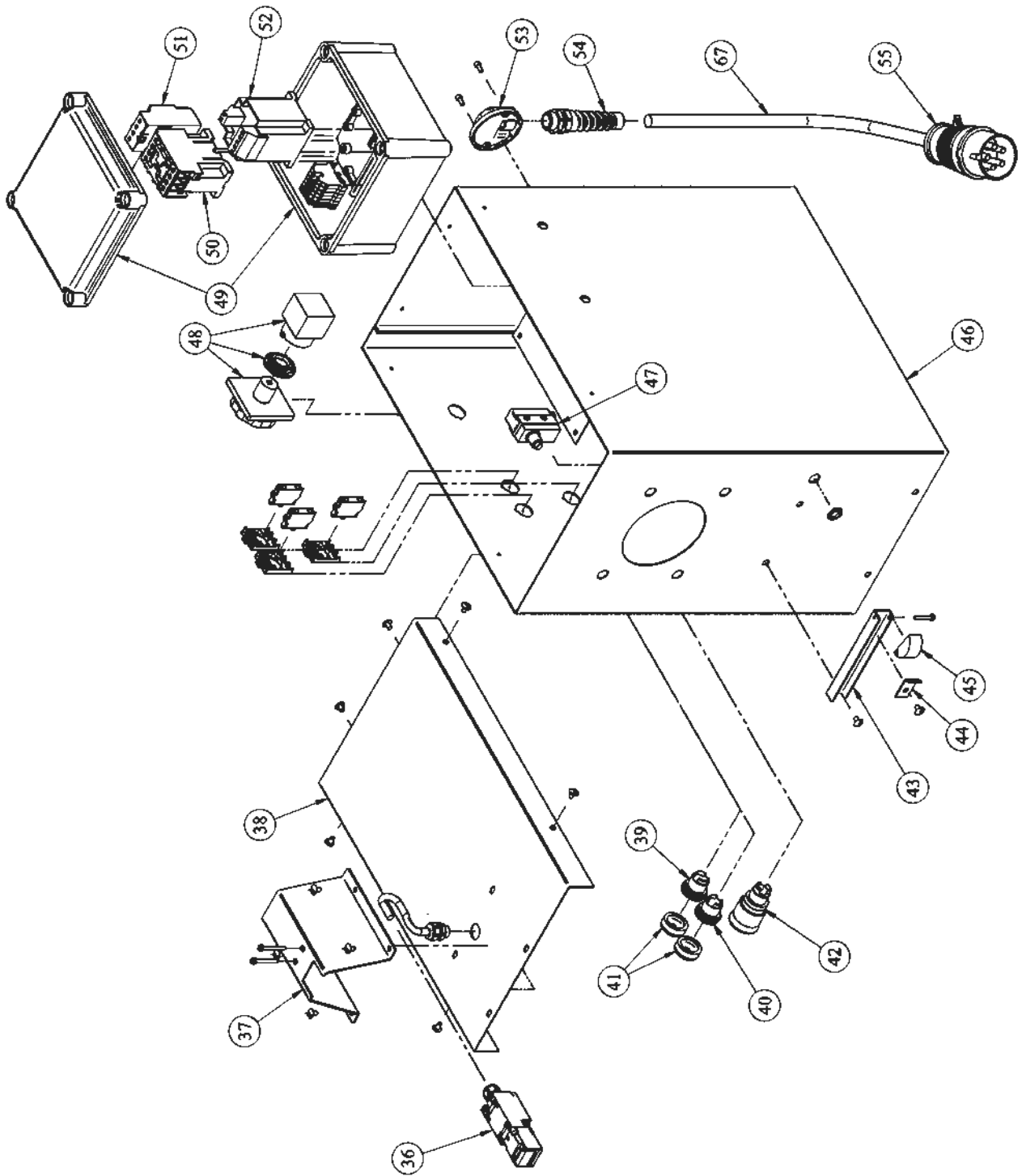


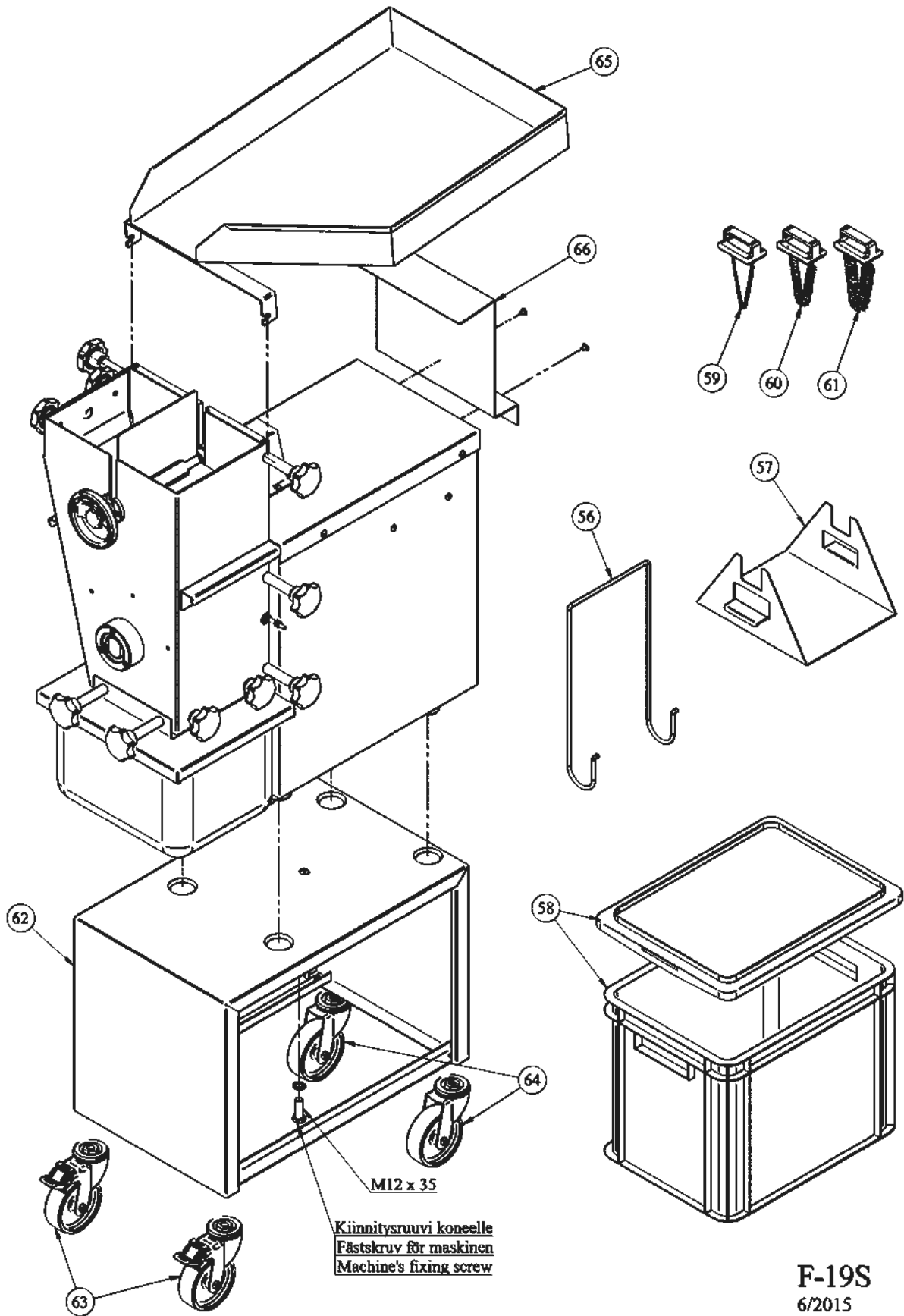




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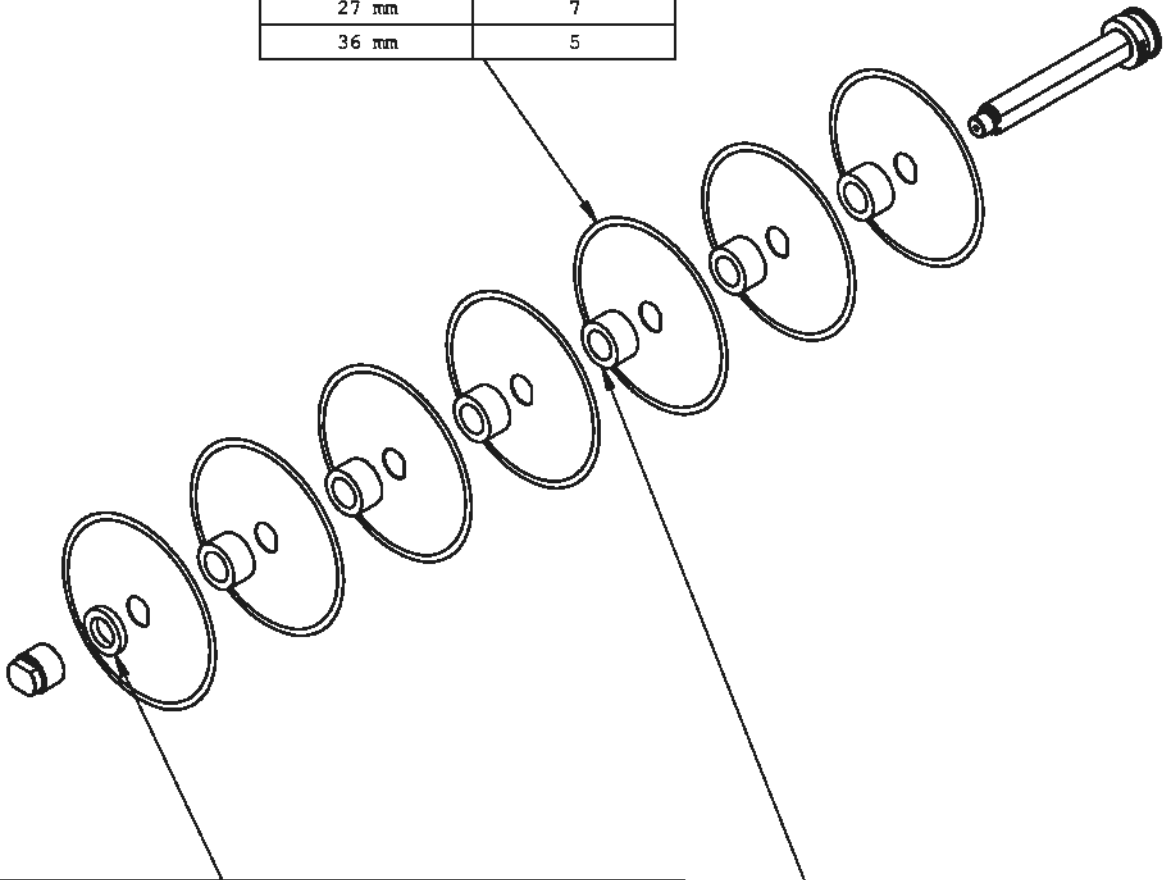






APPENDIX 5 Quantity of the blades and spacers

SIZE OF BLADE SET	BLADE / PCS
TERIEN JAKO	TERIEN LKM. /KPL
4 mm	38
6 mm	29
9 mm	19
12 mm	15
15 mm	12
18 mm	10
24 mm	8
27 mm	7
36 mm	5



SIZE OF BLADE SET	SIZE OF BLADE SPACE	BLADE SPACE / PCS
TERIEN JAKO	VÄLIRENKAAN PARSUUS	VÄLIRENKAAN LKM. /KPL
4 mm	8 mm	1
6 mm	5,5 mm	1
9 mm	8 mm	1
12 mm	5,5 mm	1
15 mm	10,8 mm	1
18 mm	8 mm	1
24 mm	5,5 mm	1
27 mm	8 mm	1
36 mm	26 mm	1

SIZE OF BLADE SPACE	BLADE SPACE / PCS
VÄLIRENKAAN PARSUUS	VÄLIRENKAAN LKM. /KPL
3,3 mm	37
4,8 mm	28
8 mm	18
10,8 mm	14
13,8 mm	11
17,2 mm	9
22,8 mm	7
26,4 mm	6
35,6 mm	4