Operating Instructions for Food Slicer

Model
VA 2000

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1. General Information

1.1. Notes regarding the operating instructions

Read the operating instructions completely before installing and operating this machine!

Pay attention to the following symbols within the operating instructions:

means attention. It marks notes for probable danger and for avoiding mistakes.

means extra information. It marks notes regarding certain operation procedures.

1.2. Notes regarding warranty

The installation and initial operation of this machine must be done by an authorized supplier or service technician.

Only trained persons are allowed to operate this machine.

Supervisory and operating staff must read the operating instructions completely before the initial operation of this machine. Initial operation and cleaning must be done according to the operating instructions and only after proper training. Initial cleaning and sanitizing MUST be performed before the machine is used to process any product.

The warranty is void and Jaccard cannot be held liable for any damages in the event of any of the following:

- **unauthorized installation**
- **unauthorized electrical installation**
- **misuse**
- **constructional alteration**
- **detachment of guards or bypassing safety features**
- **use of high pressure or steam cleaning devices**
- **use of replacement parts that are not genuine Jaccard parts**

Faults and damages caused by natural wear and tear are not covered by this warranty.

Picture representations in the operating instructions might differ from the machine supplied because of regional requirements or as a result of technical improvement. This does not affect the operating instructions.

1.3. Notes regarding safety

The operating and maintenance staff must be completely trained on how to operate and maintain this machine.

The machine is not to be operated by any persons who are unauthorized, untrained, or under the legal age according to local regulations.

Do not operate this machine when impaired or under the influence of drugs or alcohol.

Only cut food products as indicated in the operating instructions.

Take care that the floor space is clean, dry and non-slip.

Always unplug the machine before cleaning.

If the power cable or the plug is defective, contact your after-sales service or an electrician for replacement.

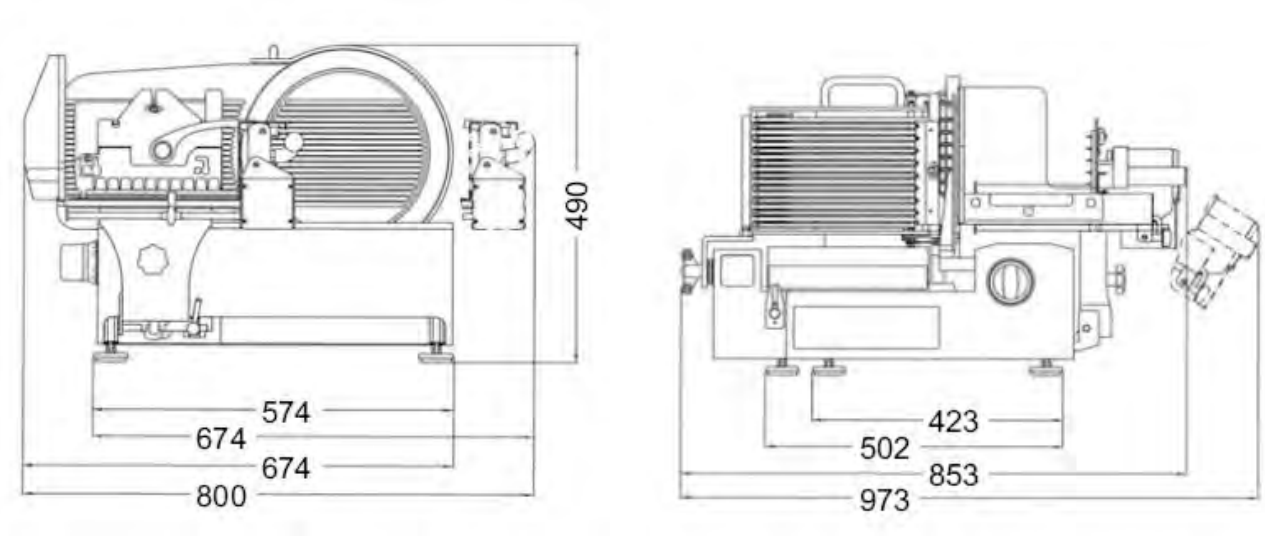
Do not:

- cut products that are frozen solid.
- check the sharpness of the blade with your fingers.
- detach the blade without the proper tools.
- use the machine for any functions besides those indicated in these operating instructions.

If you hear an unusual noise, switch off the machine immediately.

If you cannot fix an issue yourself, inform maintenance and/or your after-sales service.

1.4. Dimensions of the machine and technical data



Overall dimensions	w 853 x l 674 x h 490 mm
Counter space required	574 x 502 mm
Max.cutting size	approx. 255 x 195 mm
Gauge plate thickness (infinitely variable)	0 - 10 mm
Diameter of blade	330 mm
Sound level	< 54 db(A)
Weight	app. 75 kg
Voltage and cycles	see rating plate
Power	0.6 kW

*This length measurement is based on a 360mm carriage. For other carriages, see below:

360 mm	*530 mm*	*600 mm*
853	1025	1095

**This length measurement is based on a 360mm carriage. For other carriages, see below:

360 mm	*530 mm*	*600 mm*
973	1145	1215

1.5. Description of the machine

This food slicer is fully automatic with an integrated shingling and stacking device.

The carriage moves automatically. The automatic drive of the carriage can be disengaged for cleaning and sharpening.

The blade is driven by a 1-phase or 3-phase gear motor. This gear motor is maintenance-free and air-cooled.

The food product is pressed against the blade by a fully automatic advancing end piece holder.

The complete machine body, the thickness plate, the blade guard, the carriage, and the blade are made of stainless steel.

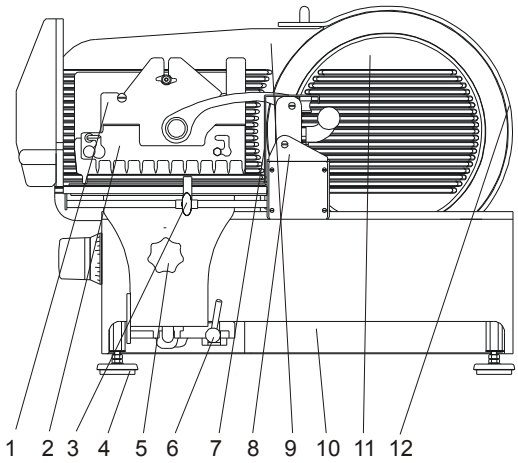
The control panel has a green power-on push button and a red power-off push button.

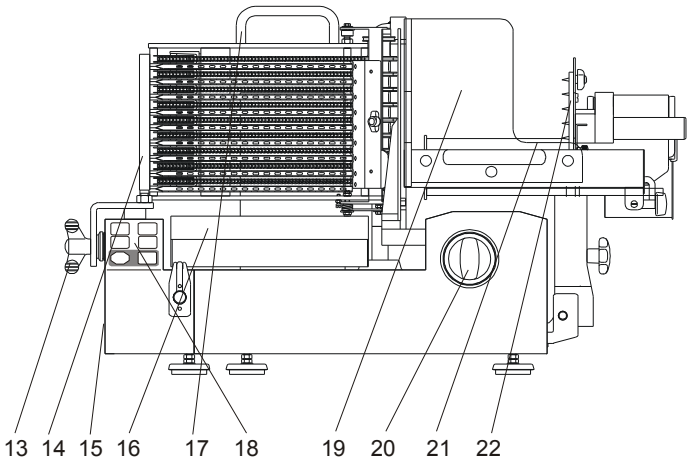
The carriage can only be tilted aside when the automatic drive is disengaged and the thickness plate is closed completely.

The machine is equipped with the following safety features:

- fully automatic stop of the blade after cycle end, machine power-off, or emergency stop
- fixed guard ring around the blade
- removable central blade guard for efficient cleaning
- closed and locked thickness plate when the carriage is tilted aside
- fuses to protect the electronics and motors
- electronic prevention of an automatic restart after a power interruption or voltage drop
- emergency stop button for immediate machine power-off in cycle

1.5.1. General plan of the machine





1 end piece holder
2 comb, end piece holder
3 adjusting bar
4 rubber foot
5 star knob for carriage
6 lever
7 carriage feed plate
8 carriage
9 thickness plate
10 guiding axle carriage
11 blade guard
12 fixed ring
13 star knob stacking device
14 stacking device
15 rating plate
16 receiving plate
17 chain frame
18 keyboard
19 hand protection
20 thickness knob
21 guiding axle, end piece holder

1.6. Usage

The following food products can be sliced by this machine:

- ham products
- beef products
- chicken products
- bacon
- cheeses

The following products should never be sliced by this machine:

- NON-FOOD articles
- food products with bones
- food products that are frozen solid

Do not spray the machine down. The machine is **not splash-proof**.

2. Installation and Initial Operation

Read the operating instructions completely and pay close attention to all notes.
The installation and initial operation must be performed by an authorized supplier or service technician.
All operating procedures must be carried out as described.

2.1. Checking the contents of the carton

The supplied carton must contain:

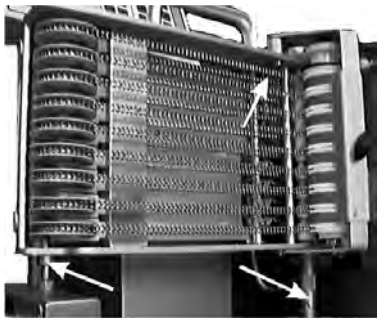
- Jaccard food slicer model VA 2000, as well as the following equipment:
- chain frame
- stacking arm
- side guard
- receiving plate
- liquid collecting tray
- sharpening device
- these operating instructions

2.2. Installation

The food slicer model VA 2000 must be installed on a plain, horizontal, stable and non-slip surface. Check that the surface or stand is perfectly flat with a level. The stand can be adjusted by raising (turn nut clockwise) or lowering (turn nut counterclockwise) any of the stand‘s feet.

Recommended height of the working surface is 800 mm (32 inches). Make sure that there is enough clearance for carriage movement.

2.2.1. Installing the chain frame



Place the chain frame on the two alignment pins and the drive shaft coupler shown in the picture.

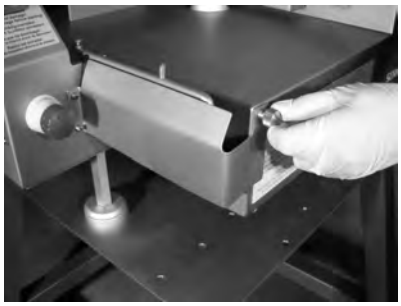
Make sure that the drive shaft coupler in the lower right is fully engaged and there are no visible gaps. If there is a gap, turn the drive shaft rod clockwise until it locks into place and the whole shaft spins together.

2.2.2. Installing the stacking device

Align the two small bars with the mating holes on the arm. Place the stacking device on the location bushing, and screw it tight.

After tightening, move the stacking device by hand to its upright position. Make sure that it does not contact any chains on the chain frame. If it does, make sure that the stacking device is installed firmly and upright, and make any necessary changes by gently adjusting the arms of the stacking device

2.2.3. Installing the side guard



Place the side guard over the two locating pins on the machine and align the hole in the front of the guard with the hole on the front of the machine.

Fasten the guard to the machine with the provided knob, making sure to tighten firmly.

2.2.4 Installing the receiving plate

Slide the plate forward until the notch catches the locating pin on the alignment rod. Lower the plate firmly over the drive pin on the alignment rod and make sure the entire plate slides forward and backward smoothly.

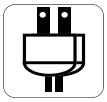
2.2.5 Installing the liquid collecting tray

Slide the large tray underneath the blade from the back of the machine, slice the small tray underneath the blade from the front of the machine and connect both to each other.

Make sure it is pressed as far toward the front of the machine as possible and sits firmly in its position.

2.3. Electrical installation

Before you plug in the machine, check that the power supply matches the indication on the rating plate.



You must inform the supplier or technical service if there are any discrepancies - do not plug in the machine!

The socket/outlet must be equipped with an earthing contact.
A defective socket/outlet may damage the machine or endanger the operator.
If necessary, you must contact an electrician or the after sales service for assistance.

3. Operation

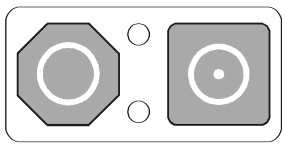
3.1. Important notes before switching on the machine

- Read the operating instructions completely
- Make sure that the machine is placed on a stable and secure surface
- **Clean and sanitize the machine before initial operation**

3.2. Machine power push buttons

green push button = main switch on

red push button = main switch off



3.3. Thickness of slices

The thickness of the gauge plate is infinitely variable from 0 to 17 mm. Thickness of slices can be adjusted from 0.5 to 7 mm. Turn the thickness knob counter clockwise to open the gauge plate or clockwise to close the gauge plate.

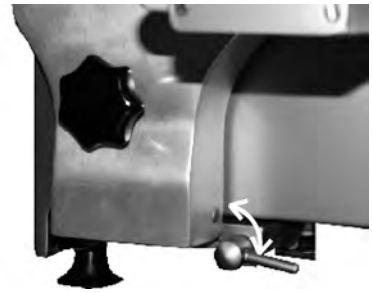
If the machine does not start after pressing either the stacking or shingling button, adjust the thickness knob to a value greater than 0.4 mm. Then start again.

3.4. Operation of the end piece holder

Pull the black lever toward the front of the machine to disengage the end piece holder from the threaded rod. Keep the lever pulled while you slide the end piece holder to the desired position. In order to engage the end piece holder, release the lever and move the end piece holder slightly backwards and forwards to engage it on the threaded rod.

3.5. Switching between automatic and manual carriage movement

The machine is equipped with automatic carriage movement which can be disengaged for cleaning or manual movement.



Carriage lever in upright position = automatic/slicing mode

Carriage lever in horizontal position = manual/cleaning mode

Switching to automatic/slicing mode

Make sure that the machine is powered off.

Turn the carriage lever counter clockwise into upright position.

Move the carriage forward and backward by hand until it clicks into place.

Once engaged, the carriage cannot be moved by hand.

Always make sure that the carriage is engaged and cannot be moved by hand after switching to automatic/slicing mode!

Switching to manual/cleaning mode

Make sure that the machine is powered off.

Turn carriage lever clockwise into horizontal position.

The carriage can now be moved by hand.

Always power off the machine before switching between the carriage modes!

3.6. Slicing mode

3.6.1. Engaging carriage

Make sure that the machine is powered off.

Make sure that the carriage lever is in the upright position.

Move the carriage forward and backward by hand **until it clicks into place**.

Once engaged, the carriage cannot be moved by hand.

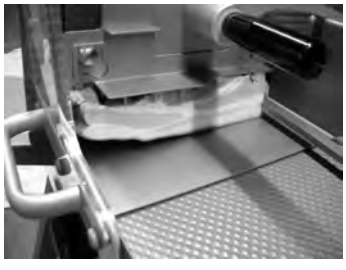
3.6.2. Loading the carriage and adjusting the thickness of slices

Lift up the end piece holder and slide to the end of the carriage.

Lay the food product against the gauge plate.

Adjust the product bar according to the width of the product.

Disengage the end piece holder and slide it forward and against the food product.



For short products like bacon, unscrew the silver knob on the back of the end piece holder and move the vertical food grip spikes to the lower position. Tighten the knob and lower the end piece holder firmly onto the product.

Suggested change or addition: Use the spikes on the back of the end piece holder, if the product is longer than the max distance between end piece

holder and gauge plate.

For normal, short and end pieces, lower the end piece holder behind the product and press the plate firmly against the product.

Adjust the thickness of slices with the thickness knob.

It is possible to slice 2 pieces of smaller size at the same time. The slices are placed on the receiving plate side by side. If you slice product with a diameter of less than 60mm (2 3/8”), it is possible to slice up to 4 pieces at one time.

3.6.3. Adjusting the slicing program

The following slicing programs can be chosen for one slicing procedure each. (Slicing functions will be described in detail in chapter 4.

- stacking 
- shingling lengthwise 

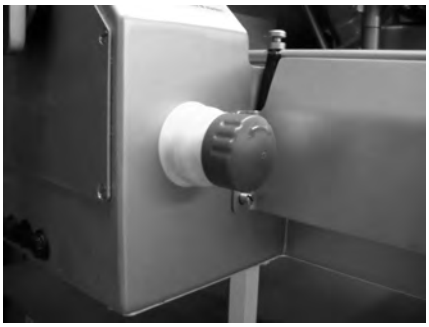
3.6.4. Adjusting the speed of the carriage

Switch the machine on by pressing the green power-on push button. 

Press the "carriage faster" push button or the "carriage slower" push button to adjust the speed of the carriage. You can adjust the speed from 26, 27, ... , 48, 49, 50.

Recommended speed varies by product. If the speed is too high for a sensitive product, slicing results may be less exact.

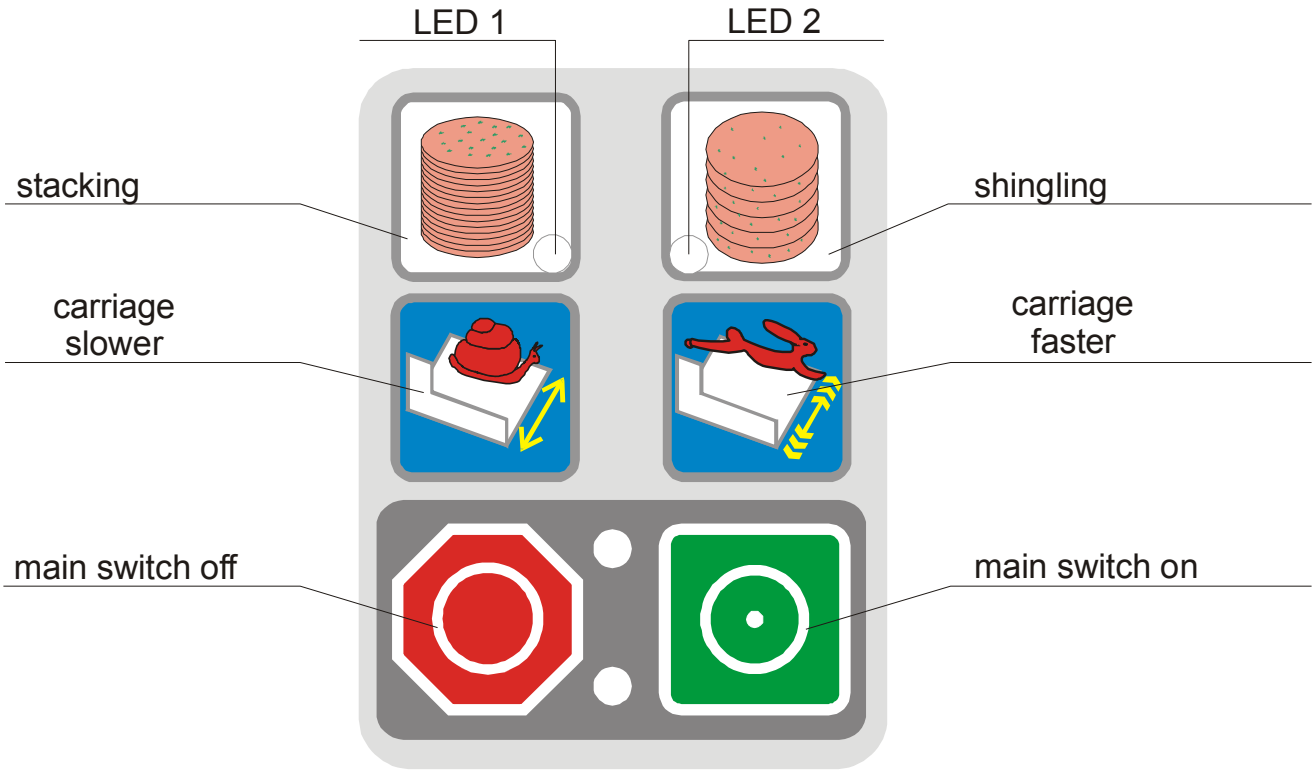
3.7. Emergency stop



The emergency stop button is located on the front of the machine, to the left of the receiving plate. In the event of an emergency, press the button to stop the machine in cycle and power it down completely. **In order to turn the machine back on after activating the emergency stop, you must first twist the red cap clockwise until it releases and pops back out.**

4. Slicing Programs

4.1. Description of the keyboard



4.2. Starting the slicing program

First, place the food product into the carriage and adjust the slice thickness.

In order to achieve a good depositing result, the diameter of the product should be at least 60 mm (2.4 inches).

When the machine is installed by the technician, the default slicing functions are adjusted to your specific requirements. These default functions are saved for stacking and shingling and are loaded after every restart of the machine.

If the slicing program does not begin, the gauge plate has not been adjusted for slicing. Adjust the gauge plate to a thickness greater than 0.4 mm, but make sure that the gauge plate is not completely open. After adjusting the thickness of slices, press the stacking or shingling key to start the slicing process.

In the stacking mode, the machine will now slice until the maximum height of the stack is reached. In the shingling mode, the machine will now slice until the maximum slice count is reached.

The slicing procedure can be interrupted at any time by pushing the key "stacking" or "shingling".

4.2.1. Stacking options

It is possible to cut 1 or 2 stacks at the same time with only one product in the carriage.

Pushing the "stacking" button one time, will result in 1 stack of slices. Pushing the "stacking" button twice, will result in 2 stacks, positioned behind each other on the receiving tray.

4.2.2. Shingling option

You have the possibility to cut up to 9 shingled portions (layers) on top of each other.

Pushing the "shingling" button one single time, will result in a 1 portioned (layer) shingled portion. Pushing the "shingling" button two consecutive times, will result in 2 shingled portions (layers) on top of each other. This procedure can be done for up to 9 layers. The number of times the “shingling” button is consecutively pushed, will result in exactly those amounts of layers.
The speed of the carriage can be changed at any time by pressing the "carriage faster" or "carriage slower" push buttons.

The slicing procedure can be interrupted at any time by pressing either the “shingle” or “stack” button.

During the slicing procedure, the machine is recording the adjusted thickness of slices, and it calculates the maximum height of the stack. When the maximum height of the stack is reached, the machine will stop, even if the entered quantity of slices was not reached.

5. Slicing End Pieces

Before slicing, any pointed end pieces should be cut flat so that the food product can be held correctly by the end piece holder.

Move the end piece holder all the way back.
Lay the food product against gauge plate.
Adjust the adjusting bar according to the size of the food product.
Disengage the end piece holder and move it towards the food product until the food product is in close contact to the gauge plate.
Adjust the thickness of slices with the thickness knob (max. 10 mm).

Always use the end piece holder - never try to hold the food product by hand!
Do not load the carriage while it is moving.

6. Cleaning

The machine must be cleaned prior to initial operation and after a longer period of standstill.

In accordance with FDA regulations, the slicer must be cleaned at least once every 4 hours if kept at room temperature. Cleaning may be necessary more frequently at higher temperatures or when slicing products that may harden on the blade like cheeses, soft meats, etc.

Be careful when cleaning the machine, especially in the area of the blade.

To carry out the cleaning process, refer to the work instruction *WI-Maintenance-004; Cleaning and Sanitizing Procedure* provided by Jaccard in the manual kit, included with this machine.

7. Sharpening the Blade

The blade needs to be sharpened when the cut quality is no longer satisfactory or the food products develop shredded strands. There are no specific intervals for sharpening, as it depends on how frequently the machine is used.

Please note that the blade must be exchanged if the gap between blade edge and the fixed protecting ring is more than 5 mm.

According to security regulations, further sharpening of the blade is not allowed when the gap is more than 5 mm.

Never check the sharpness of the blade with your fingers!

To carry out the blade sharpening process, refer to the work instruction *WI-Maintenance-005; Blade Sharpener with Dial* provided by Jaccard in the manual kit, included with this machine.

Make sure to clean the machine according to chapter 7 "Cleaning" after sharpening the blade.

8. Waste Disposal

The producer is obliged to take back the machine for waste disposal. For this purpose, the machine can be returned to the manufacturer.

9. Basic Troubleshooting

Issue	***Possible Causes and Solutions***
Machine will not start slicing and "ERO" is shown on display	Carriage has not been properly engaged. Safety feature has disabled the carriage from moving. Turn off machine by pushing the on/off button. Switch the lever to the "slicing" mode and engage the carriage until it clicks into place and can no longer be moved by hand.
Grinding noise	The blade guard has not been mounted correctly Loosen the blade guard and mount it again as described in the cleaning instructions. The blade guard is dirty. Remove the blade guard and clean following the cleaning instructions. The deflector finger is touching the blade. Have maintenance adjust the deflector finger with hexagon socket screws.
Metallic sound	The star knob of the stacking device is loose. Fasten the star knob.
Jumping guide roll	There may be bent needles on the chain frame. Remove the chain frame and straighten any bent needles with flat nose pliers.
Stacking device touching chain frame	The stacking device is bent. Remove the stacking device and gently bend the fingers to correct alignment. Install the stacking device and move it to the upright position by hand, making sure that the device no longer touches any chains.
Slice gets caught by the deflector	The distance between the deflector finger and the blade is too large. Have maintenance adjust the deflector finger with hexagon socket screws.
Slicing program will not start	The value for the thickness of slices is set too low. Adjust the gauge plate to a thickness greater than 0.4

	mm if necessary but make sure that the gauge plate is not completely open (all the way counter clockwise).
Machine stops in cycle	Short-term voltage drop. Switch on the machine again.
Machine is heating up	Wall socket and plug have to be checked by an electrician.
Product is tearing or stacks are irregular	Blade needs to be sharpened. Sharpen the blade following the blade sharpening instructions.
Other	Contact your maintenance department or after sales service with any further questions.

10. Troubleshooting fuses

Secondary 1 – 10 Amp fuse	You can turn on the machine power with the main switch. The magnet is not working. You can't start the machine with the automatic on/off switch. None of the components will work in the test program.
Secondary 2 - 8 Amp fuse	You can turn on the machine power with the main switch. The magnet and the carriage are not working. You can start the machine with the automatic on/off switch but only the knife starts turning and the end piece holder is moving. After about 2 seconds "Time out Error" will show on the display and the blade is turned off.
Secondary 3 – 2 Amp fuse	Ventilation system inside the machine is working. Display stays dark; no function at all.
Primary 1 - 5 Amp fuse	This is the fuse for the main blade motor
Primary 2 - 5 Amp fuse	This is the primary fuse for the transformer.

11. Revision History

AUTHOR:	***DATE:***	***REVISION #:***
G.IDE	09-08-15	00 – Initial Release
G.IDE	03-11-16	01 – Grammatical changes and formatting

CLEANING AND SANITIZING PROCEDURE VA2000 SLICERS

WORK INSTRUCTION WI-Maintenance-004; Cleaning & Sanitizing	**REVISION: 00** **DATE: 09-08-2015**	**AUTHOR**: G.IDE

1.0 PURPOSE:

1.1 The purpose of this document is to provide instructions for cleaning, sanitizing and inspecting Jaccard rotary deli-slicer model VA2000.

2.0 SCOPE:

2.1 The process includes but is not limited to: Visual Inspection, Partial Disassembly, Debris Removal, Cleaning, Drying, Sanitizing, Reassembly, Verification of Cleanliness, and Prep for Operation.

NOTE - Regular thorough cleaning can help reduce the spread of Listeria monocytogenes and other potentially deadly foodborne pathogens.

3.0 RECORDS:

3.1 It is recommended that cleaning and regular slicer maintenance records be retained.

4.0 ASSOCIATED DOCUMENTS, REFERENCES & ATTACHMENTS:

4.1 WI-Maintenance-003; Blade Sharpening, Rev 00, 05/21/2015

4.2 FDA FOOD CODE -2013/ Section 4-501.114 *Manual and Mechanical Ware Washing Equipment, Chemical Sanitization Temperature, pH, Concentration, and Hardness.*

5.0 DEFINITIONS & SYMBOLS:

5.1 *Submersible*:  component(s) of the slicer that can be placed completely under water for cleaning without causing harm to the component.

5.2 *Dishwasher Safe*:  component(s) of the slicer that can be placed in a commercial dishwasher for cleaning without causing harm to the component(s)

5.3 *Not Dishwasher Safe/ Hand wash only*:  component(s) of the slicer that cannot be placed in a commercial dishwasher for cleaning without causing harm to the component(s).

5.4 *pH*: a measure of acidity and alkalinity of a solution that is a number on a scale on which a value of 7 represents neutrality and lower numbers indicate increasing acidity and higher numbers increasing alkalinity.

6.0 RESPONSIBILITY:

6.1 It is the responsibility of the customer to maintain and execute this procedure.

6.2 The customer is responsible to assign and train personnel to operate and clean the slicer(s) safely.

6.3 It is the responsibility of the assigned operator to clean the machine, following this procedure.

7.0 ITEMS REQUIRED:

7.1 Latex/Nitrile Gloves (recommended)

7.2 Kevlar cut resistant gloves

7.3 Cleaning brushes

7.4 A minimum 2 station sink or the following buckets:

7.5 Labeled wash bucket, 2 ½ to 5 gallon capacity is recommended

7.6 Labeled rinse bucket, 2 ½ to 5 gallon capacity is recommended

7.7 Warm water (recommended min. temperature of 120 °F or 49 °C)

7.8 Anti-Bacterial detergent

7.9 Quaternary Ammonium Sanitizing Solution ONLY

7.9.1 DO NOT USE ANY CHLORINE SANITIZING PRODUCTS. CHLORINE CAN LEAD TO CORROSION OF STAINLESS STEEL IF NOT RINSED COMPLETELY

7.10 Sanitizer spray bottle

7.11 Disposable cloths

7.12 A closeable dishwasher basket to collect and clean all dismantled knobs and fasteners.

7.13 An area to collect dismantled and removed machine parts and fasteners parts remain in designated area until cleaning process is complete.

7.14 A sanitized area for cleaned slicer components and fasteners to remain until reassembly

8.0 SAFETY REQUIREMENTS:

THIS MACHINE SHALL BE CLEANED AND SANITIZED AT INTERVALS TO COMPLY WITH NATIONAL, STATE AND/OR LOCAL HEALTH CODES

8.1 Slicers MUST be dismantled and cleaned every 4 hours.

(Reference: FDA Food Code 2013, Chapter §4-602.11)

8.2 Only properly trained personnel should perform the cleaning procedure.

8.3 The machine MUST be disconnected from its power source during the cleaning procedure.

8.4 CUT HAZARD - Heightened awareness must be maintained during this procedure to avoid injury.

9.0 INSTRUCTIONS

9.1 Preparation

9.1.1 Gather required items:

- Latex/Nitrile gloves (recommended)
- Cleaning brush
- Labeled “Wash” bucket, 2 ½ to 5 Gallon Capacity is Recommended
- Labeled “Rinse” bucket, 2 ½ to 5 gallon capacity is recommended
- Warm water
- Anti-Bacterial detergent
- Sanitizer spray bottle, - with pre-mixed **Quaternary Ammonium** sanitizer ONLY.
- Disposable cloth

9.1.2 Wash Your Hands

- Wash and Dry your hands and put on disposable gloves.

9.1.3 Prepare Cleaning Solutions

- Fill "Wash" bucket with warm water and detergent.

  Read the detergent instructions and mix solution according to the manufacturer's label.
- Fill "Rinse" bucket with warm, clean water.

9.1.4 Fill sanitizer bottle with proper concentration of Quaternary Ammonium sanitizing solution.

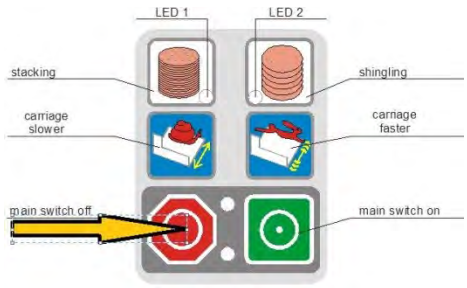
- Mix solution according to manufacturer's label.
- Take cleaning solutions to the slicer.

DO NOT USE ANY CHLORINE SANITIZING PRODUCTS. CHLORINE CAN LEAD TO CORROSION OF STAINLESS STEEL IF NOT RINSED COMPLETELY

9.1.5 Prepare a "to be cleaned" collection area for removed machine parts and fasteners to remain until cleaning process begins. – Step 9.3.5

9.1.6 Prepare a sanitized area for cleaned slicer components to remain until reassembly – Step 9.4

9.2 Disassembly of the Machine

	**9.2.1 Close the gauge plate by rotating the thickness adjustment dial, clockwise to zero or as far as possible.**
	9.2.2 Remove any remaining product from the slicer carriage.
	**9.2.3 Depress the red power *OFF* button to disable slicer operation.**
	**9.2.4 Unplug the power cord from the power supply i.e. wall socket.**

9.2.5 Remove the Product Receiving Tray

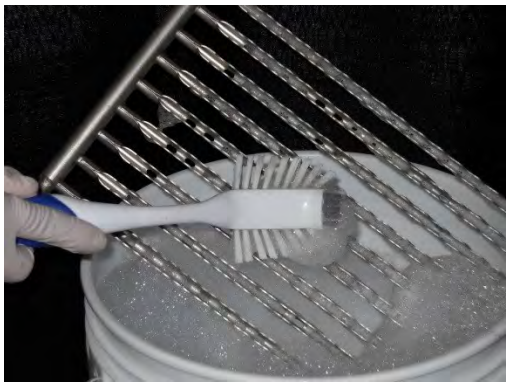
- Lift receiving tray off guide rod pin and slide it towards front of the machine.
- Place component(s) on a “to be cleaned” collection area.
- 

9.2.6 Remove the Side Guard

- Remove front screw on rod protector and slide entire unit off the rear pins.
- Place component(s) on a “to be cleaned” collection area.
- 

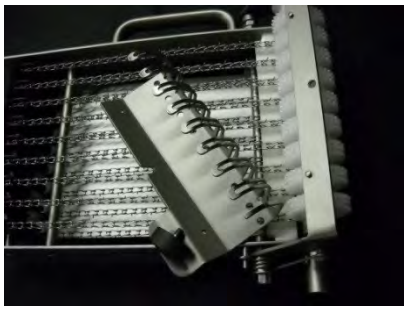
9.2.7 Remove the liquid collecting trays

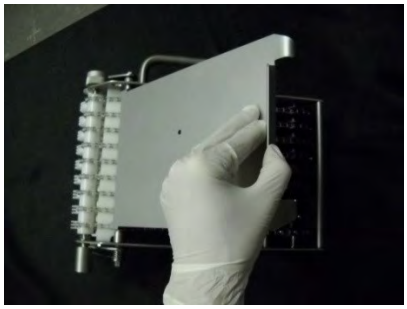
- Slide trays out towards the back side of machine or disconnect from each other to slide the smaller tray out towards the front, the larger out towards the back.
- Place component(s) on a “to be cleaned” collection area.
- 



9.2.8 Remove the Stacking Arm

- Securely hold the stacking arm with one hand, while unscrewing the fastener.
- Place component(s) on a “to be cleaned” collection area.
- Make sure to use a cleaning brush and/or cleaning cloths during the cleaning process.
- HAND WASH ONLY!





9.2.9 Remove deflecting comb

- Unscrew and remove fastener and slide the deflecting comb off the chain drive assembly.
- Place component(s) on a “to be cleaned” collection area.
- 

9.2.9.1 Remove the complete chain drive assembly

- Using the handle, lift the chain drive vertically off the alignment pins and drive coupling.
- Place component(s) on a “to be cleaned” collection area.

9.2.9.2 Snap open the guard on the back of the chain drive assembly

- 

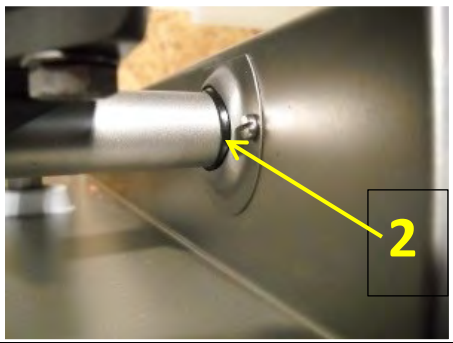
9.2.9.3 Use a brush to thoroughly clean in between the rollers and chains of the chain frame assembly.

- 

9.2.10 Swing oval slice deflector away from blade

- Grasp the deflector and swing it away from the blade for cleaning.
- This item is <u>not removable.</u>
- It will be cleaned during the main machine cleaning process.

MANDATORY GASKET AND SEAL INSPECTION



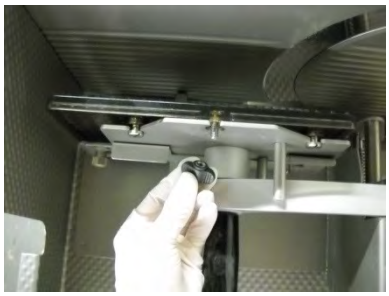
There are two (2) seals that require regular inspection.

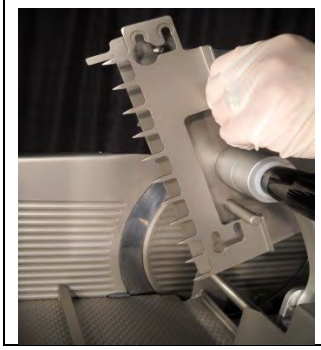
1. Drive Shaft Seal; Chain Frame
2. Gauge Plate Positioning Shaft Seal

- BOTH seals **must** be inspected each year at intervals <u>not to exceed 12 months</u>.
- The inspection **must** be made by Jaccard or by a Jaccard authorized service agent.

WARNING

IF ANY GASKET OR SEAL IS FOUND TO BE DAMAGED OR MISSING, THE <u>SLICER MUST BE REMOVED FROM SERVICE UNTIL REPAIRED</u> BY JACCARD OR A JACCARD AUTHORIZED SERVICE AGENT

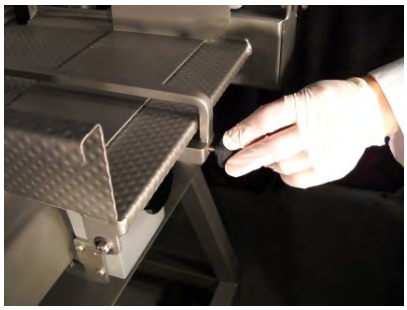




9.2.11 Remove the Food-Grip Plate

- Unscrew and remove fastener on back side of food-grip plate. Slide plate out of mounting plate.
- Place component(s) on a “to be cleaned” collection area.
- 

- Unscrew small metal fastener of the lower spiked food holder and slide out of the holder.
- Place component(s) on a “to be cleaned” collection area.
- 



9.2.12.1 Unscrew and remove the fastener on the product support arm.

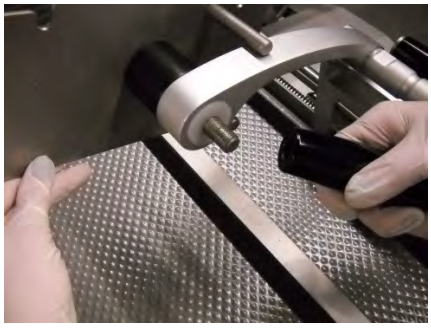
- Place component(s) in the “to be cleaned” collection area.
- 

9.2.12.2 Lift and rotate product support arm clockwise away from carriage surface.

- The arm is <u>not removable</u>. It will be cleaned during the main machine cleaning process.

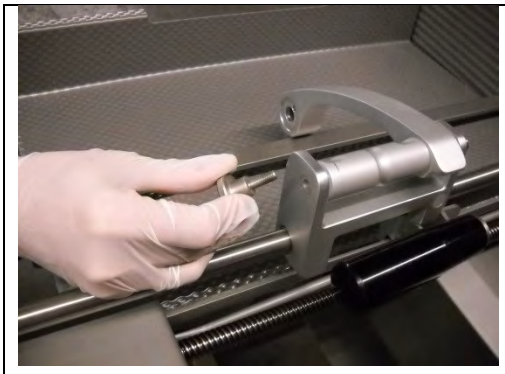
9.2.13 Remove the lower product support plate

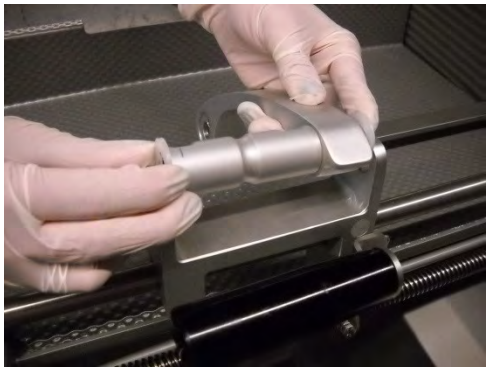
- Lift plate off the top of the food grip assembly.
- Place component(s) on a “to be cleaned” collection area.
- 
- **Return product support arm back to its original position.**
- **Lower the grip assembly back onto the carriage tray.**



9.2.14 Remove and Disassemble Food Grip Assembly

- Unscrew black handle securing the food grip assembly to the food plate and remove.
- Remove the white washer and pull entire food plate assembly off the food grip arm.
- Remove large black spacer from the back off the food plate.
- Place component(s) on a “to be cleaned” collection area.
- Make sure to use a cleaning brush and/or cleaning cloths during the cleaning process.
- 



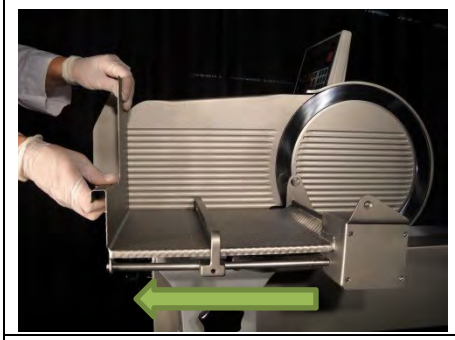
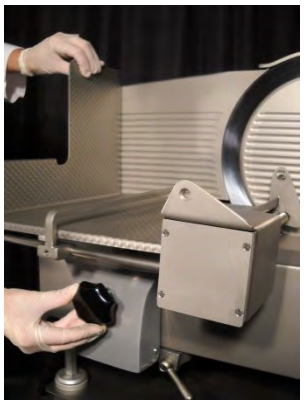
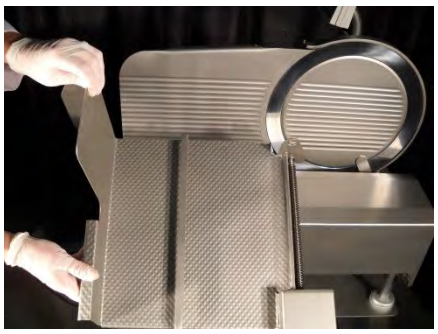
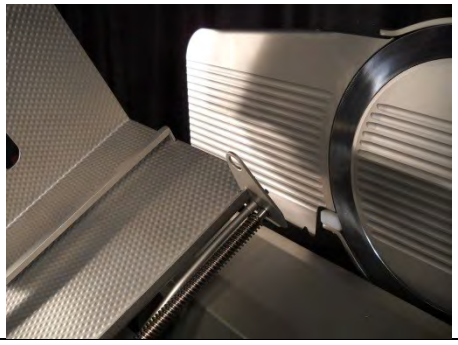


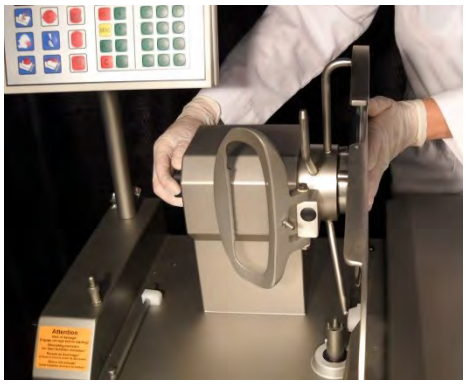
9.2.14.1

- Unscrew metal knurled knob from front of food grip assembly.
- Pull out metal rod through the back. Pull up on the metal handle and remove it together with the 2 washers.
- Place component(s) on a “to be cleaned” collection area.
-  HAND WASH ONLY!

9.2.15 Remove entire food grip assembly

- Unscrew metal knurled knob securing the food grip assembly guide rod. Squeeze the handle to release the grip from the drive shaft and lift entire assembly, including the rod out of the circular back opening. Use other hand as support by holding on to the rod. Slide rod completely out of the grip assembly for efficient cleaning.
- Remove washers from rod.
- Place component(s) on a “to be cleaned” collection area.
-  HAND WASH ONLY!

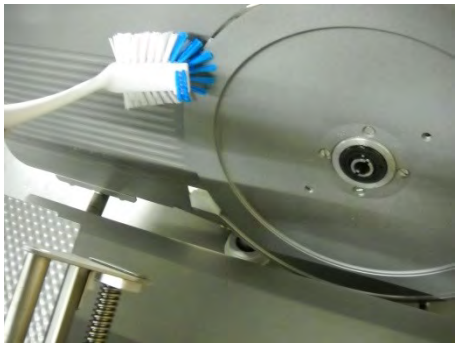
	**9.2.16 Disengage the carriage by pushing the locking lever towards the back of the machine.**
	**9.2.17 Pull the carriage all the way towards the front of the machine.**
 	**9.2.18 Loosen the carriage locking knob completely and carefully tip carriage to the right side.** ○ While the left hand maintains the carriage position, use the right hand to fully loosen the carriage locking knob. Pull the carriage to the furthest position towards the front of the machine to tip it away from gauge plate. 



9.2.19 Remove the blade guard.

- Rotate the black blade retention knob counter clockwise until it is completely loose.
- While keeping one hand flat against the blade guard, remove the Knob and its Shaft from slicer
- Use other hand to lift the blade guard up from its bottom support pin and remove.
- Place component(s) on a “to be cleaned” collection area.
-

9.3 Cleaning process for machine base and attached components.



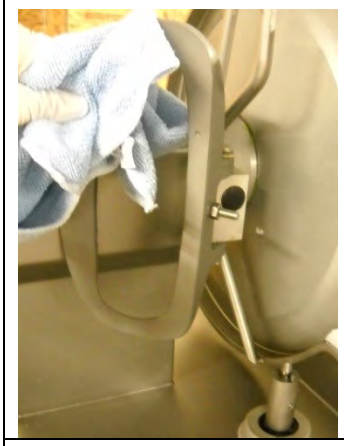
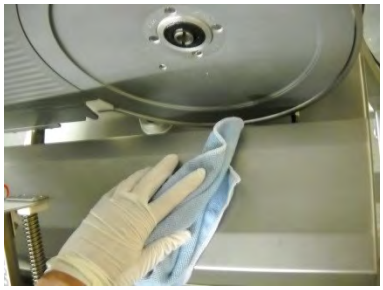
9.3.1 Clean the Blade

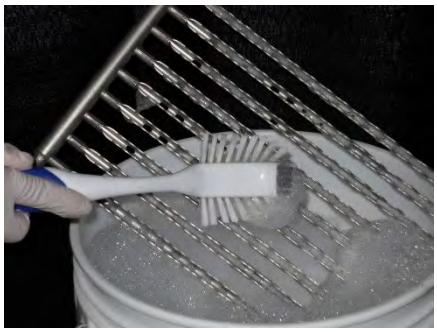
CAREFULLY CLEAN THE BLADE.

Wear Kevlar cut resistant gloves!

Be sure thickness plate is closed!

- Use soapy brushes and cleaning cloths to clean the outer flat side of the blade by wiping from the middle of the blade towards the outer cutting edge of the blade.
- Rotate the blade position by manually moving it with your finger. Only touch the flat, outer side of the blade.
- Use the brushes to clean around the entire cutting edge and the fixed protection ring. Rinse with clean warm water and wipe dry with clean dry cloth.

	**9.3.2 Clean the oval product deflector with detergent, the brush and/or cloths. Rinse with clean warm water and wipe dry with clean dry cloths.**
	**9.3.3 Clean the carriage, carriage table, thickness plate and the top and sides of the machine with warm water and anti-Bacterial Detergent, the brush and/or cloths. Rinse with clean warm water and wipe dry with clean cloths.**
	**9.3.4 Wipe the entire slicer and non-removable components dry with clean cloths.**



9.3.5 Clean the stacking arm with warm water and anti-Bacterial Detergent. Use the brush and/or cloths to remove all debris in the stacking arm fingers. Rinse with clean warm water and wipe dry with clean cloths.

9.3.6 Use a brush to thoroughly remove all debris in between the rollers and chains of the chain frame assembly.

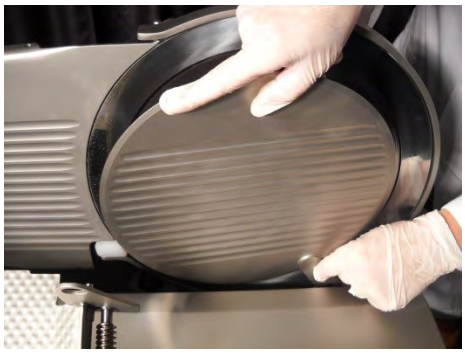
9.3.7 Collect all fasteners and place them into a washing basket (not provided). Bring all disassembled parts from the "to be cleaned" collection area to the cleaning station and submerge in washing container / dishwasher.

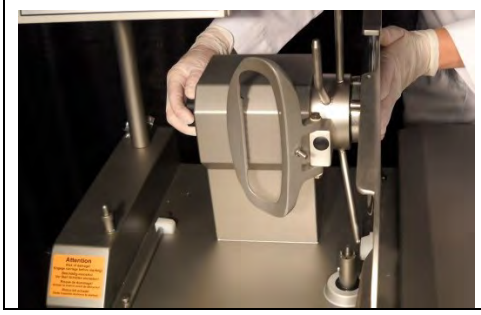
9.3.8 Use brushes and cloths to thoroughly clean all loose components and fasteners.

Wipe dry with clean cloth.

9.4 Reassembly of the Machine

Place components back onto the machine in reverse order



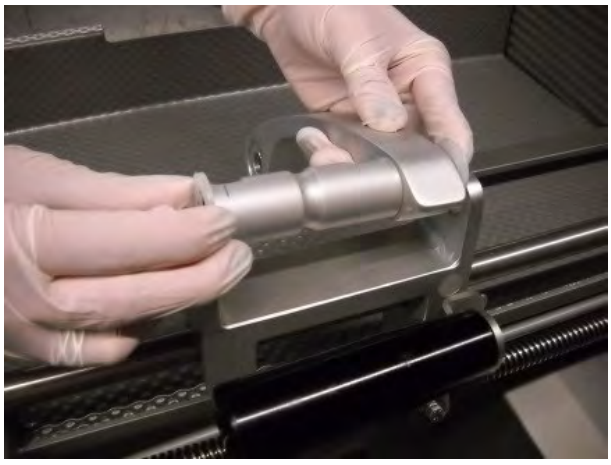


9.4.1 Replace the blade guard

- Set the blade guard back onto its alignment pin and center it on the side of the blade. Insert the knob with shaft into the other side of the blade motor housing and tighten firmly.

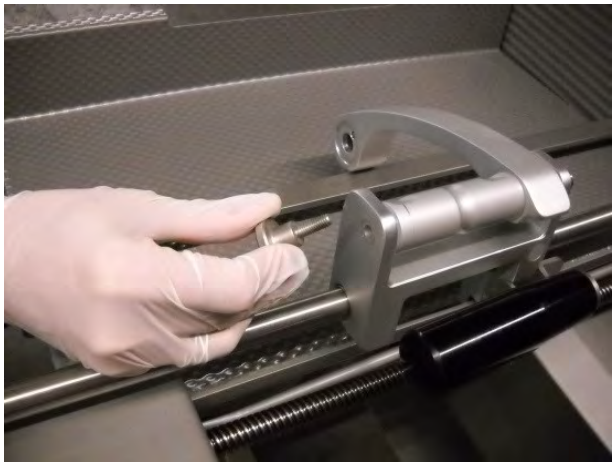
9.4.2 Replace entire food grip assembly and guide rod

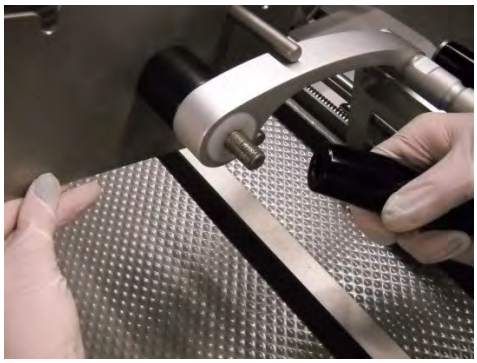
- Attach 2 large thick washers to the very front of the food grip assembly rod, the end with the screw opening.
- Slide rod through food grip assembly.
- Insert the back of the guide rod into the back support opening and lower it into place. Squeeze the food grip handle to securely attach it back onto the guide rod. Align and secure with metal knurled knob.



9.4.3 Assemble and reinstall food grip arm subassembly

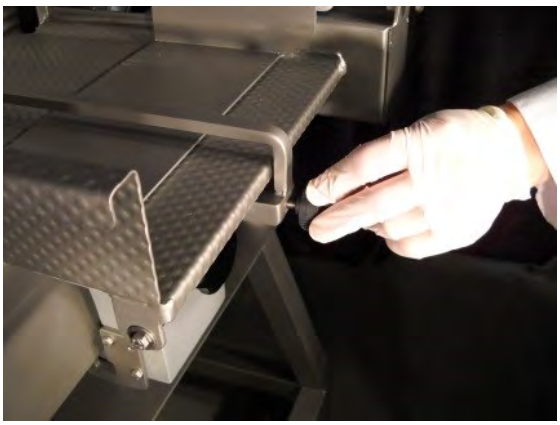
- Insert small metal rod through the back of the grip assembly, attach one plastic spacer to the rod.
- Now slide rod through the metal grip tube. Insert second washer between grip tube and assembly.
- Orient the arm as shown in the picture, towards the carriage.
- Align with threaded hole and tighten the grip assembly with metal knurled screw.

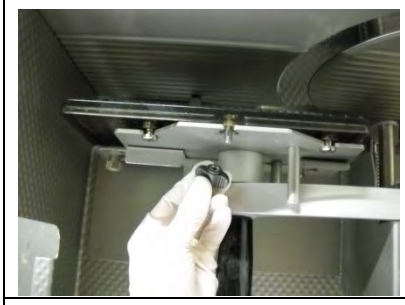
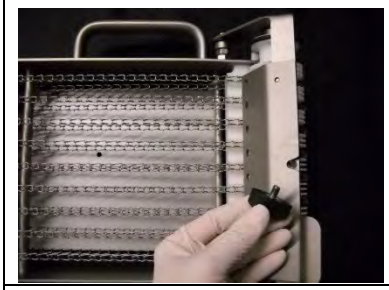


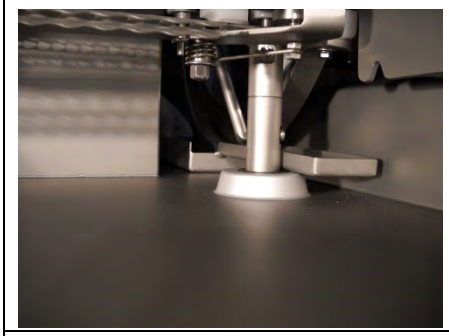


9.4.4

- Place the large black spacer back onto the center post of the food grip plate.
- Attached the plate to the arm by sliding the center post into and through the food grip arm.
- Slide on thin spacer onto the center post
- Screw the black handle onto the center post. Twist tight to secure in place.

	**9.4.4.1** ○ Attach plastic food grip plate to the metal food grip plate by lowering the positioning pins into the slots. Secure and tighten with small butterfly knob.
	**9.4.5** Lift and swing the product holding arm upwards and away from the top of the carriage and place the lower food plate back onto the carriage. Snap into place on top of the food grip assembly.
	**9.4.6** Lower the product holding arm back onto the carriage and secure with the black butterfly fastener into desired position.
	**9.4.7** Attach the lower spiked food holder and secure into desired position with small stainless steel knurled knob**.**

	**9.4.8** Attach the food grip plate onto mounting plate and secure into fixed position with round black knob.
	**9.4.9** Swing the oval product deflector back against the thickness plate.
	**9.4.10** Attach deflecting comb back onto chain drive assembly and tighten fastener securely.
	**9.4.11** Replace the chain drive assembly back into its position by lowering it onto its upper guide bin, setting it onto the lower guide pin and the chain drive. Make sure that it is correctly attached to <u>all 3</u> connection points. Make certain that there are no gaps at connection points and that chain drive is in perfect vertical and horizontal position. Turn upper knurled knob to ensure that chain drive is engaged.

	**9.4.12** Attach and securely tighten the stacking arm back into its position and check its correct vertical and horizontal alignment to the chains on the chain drive assembly.
	**9.4.13** Replace the liquid collecting tray into its position under the gauge plate and cutting plate.
 	**9.4.14** Attach the side guard by sliding it onto its 2 alignment pins on the machine and securely tighten it into place with the small stainless steel knurled nut.

9.4.15 Replace the stacking table by first sliding it forward onto the rear guide pin and then lowering it onto the guide rod pin.

Once all components and fasteners have been returned, proceed with the sanitizing process.

IMPORTANT:

- ***Lift carriage back into horizontal position and tighten the carriage knob.***
- ***Make sure that the carriage locking lever is in upright position.***
- ***Pull carriage towards front of the machine until you hear it click into locked position and it can no longer be moved by hand.***

Refer to user's manual for more detailed information.

9.5 Sanitization of the Machine

9.5.1 Spray the entire machine with the sanitizing solution and let dry completely before use.

Attachment

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration, and Hardness.

A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows:

(A) A chlorine solution shall have a minimum temperature based on the concentration and PH of the solution as listed in the following chart;

Concentration Range (MG/L)	**Minimum Temperature** PH 10 or less **°C (°F)**	**Minimum Temperature** PH 8 or less **°C (°F)**
25 – 49	49 (120)	49 (120)
50 – 99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F),

(2) PH of 5.0 or less or a PH no higher than the level for which the manufacturer specifies the solution is effective, and

(3) Concentration between 12.5 MG/L and 25 MG/L;

(C) A quaternary ammonium compound solution shall:

(1) Have a minimum temperature of 24 °C (75 °F),

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and

(3) Be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions;

(D) If another solution of a chemical specified under (A) (C) of this section is used, the PERMIT HOLDER shall demonstrate to the REGULATORY AUTHORITY that the solution achieves SANITIZATION and the use of the solution shall be APPROVED;

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions; and

(F) If a chemical SANITIZER is generated by a device located on-site at the FOOD ESTABLISHMENT, it shall be used as specified in (A) -(D) of this section and shall be produced by a device that:

(1) Complies with regulation as specified in §§ 2(q) (1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA),

(2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements,

(3) Displays the EPA device manufacturing facility registration number on the device, and

(4) Is operated and maintained in accordance with manufacturer's instructions.

4-602.11 Equipment Food-Contact Surfaces and Utensils.

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:

(1) Except as specified in (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY;
(2) Each time there is a change from working with RAW FOODS to working with READY-TO-EAT FOODS;
(3) Between uses with raw fruits and vegetables and with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD;
(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; and
(5) At any time during the operation when contamination may have occurred.

(B) *Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different types of raw MEAT and POULTRY each requiring a higher cooking temperature as specified under § 3-401.11 than the previous type*.

(C) Except as specified in (D) of this section, if used with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, EQUIPMENT FOOD CONTACT SURFACES and UTENSILS shall be cleaned throughout the day, at least every 4 hours.

(D) *Surfaces of UTENSILS and EQUIPMENT contacting TIME/TEMPERATURE CONTROL FOR SAFETY FOOD may be cleaned less frequently than every 4 hours if:*

(1) *In storage, containers of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and their contents are maintained at temperatures specified under Chapter 3 and the containers are cleaned when they are empty;*
(2) *UTENSILS and EQUIPMENT are used to prepare FOOD in a refrigerated room or area that is maintained at one of the temperatures in the following chart and:*

(a) *The UTENSILS and EQUIPMENT are cleaned at the frequency in the following chart that corresponds to the temperature; and:*

Temperature	Cleaning Frequency
5.0°C (41°F) or less	24 hours
>5.0°C -7.2°C (>41°F - 45°F)	20 hours
>7.2°C -10.0°C (>45°F - 50°F)	16 hours
>10.0°C -12.8°C (>50°F - 55°F)	10 hours

(b) *The cleaning frequency based on the ambient temperature of the refrigerated room or area is documented in the FOOD ESTABLISHMENT.*

(3) *Containers in serving situations such as salad bars, delis, and cafeteria lines hold READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is maintained at the temperatures specified under Chapter 3, are intermittently combined with additional supplies of the same FOOD that is at the required temperature, and the containers are cleaned at least every 24 hours;*

(4) *TEMPERATURE MEASURING DEVICES are maintained in contact with FOOD, such as when left in a container of deli FOOD or in a roast, held at temperatures specified under Chapter 3;*

(5) *EQUIPMENT is used for storage of PACKAGED or unPACKAGED FOOD such as a reach-in refrigerator and the EQUIPMENT is cleaned at a frequency necessary to preclude accumulation of soil residues;*

(6) *The cleaning schedule is APPROVED based on consideration of:*

(a) *Characteristics of the EQUIPMENT and its use,*

(b) *The type of FOOD involved,*

(c) *The amount of FOOD residue accumulation, and*

(d) *The temperature at which the FOOD is maintained during the operation and the potential for the rapid and progressive multiplication of pathogenic or toxigenic microorganisms that are capable of causing foodborne disease; or*

(7) In-use UTENSILS are intermittently stored in a container of water in which the water is maintained at 57°C (135°F) or more and the UTENSILS and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.

(E) *Except when dry cleaning methods are used as specified under § 4-603.11*, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned:

(1) At any time when contamination may have occurred;

(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;

(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and

(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:

(a) At a frequency specified by the manufacturer, or

(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

7-204.11

Sanitizers, Criteria.

Chemical SANITIZERS, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to FOOD-CONTACT SURFACEs shall:

(A) Meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions), or

(B) Meet the requirements as specified in 40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from Tolerance-Non-food determinations.

Revision listings:

Revision 00: 09-08-15 Original release

BLADE SHARPENING PROCEDURE
VA2000 SLICERS

WORK INSTRUCTION	REVISION: 02	AUTHOR: G. IDE
WI-MAINTENANCE-005; BLADE SHARPENING	DATE: 09-07-16	

1. PURPOSE

1.1. The purpose of this document is to provide detailed instructions for operating and cleaning the *BLADE SHARPENER DEVICE WITH **DIAL*** for Jaccard automatic deli-slicer models VA2000.

2. SCOPE

2.1. Sharpening is indicated when the cut quality is no longer satisfactory or the food products develop shredded strands.

2.2. The sharpening process includes: visual inspection, complete slicer cleaning prior to sharpening, sharpening, complete sharpener cleaning & sanitizing.

NOTE: Regular thorough cleaning can help reduce the spread of *Listeria monocytogenes* and other potentially deadly foodborne pathogens.

3. RECORDS

3.1. It is recommended that cleaning, sharpening and slicer maintenance records be retained.

4. ASSOCIATED DOCUMENTS, REFERENCES & ATTACHMENTS

4.1. WI-MAINTENANCE-001; Cleaning and Sanitizing

4.2. FDA FOOD CODE -2013/ Section 4-501.114

5. DEFINITIONS

5.1. *Submersible*:  component(s) of the slicer that can be placed completely under water for cleaning without causing harm to the component.

5.2. *Dishwasher Safe*:  component(s) of the slicer that can be placed in a commercial dishwasher for cleaning without causing harm to the component(s)

5.3. *pH*: a measure of acidity and alkalinity of a solution that is a number on a scale on which a value of 7 represents neutrality and lower numbers indicate increasing acidity and higher numbers increasing alkalinity.

6. RESPONSIBILITY

6.1. It is the responsibility of the Customer to maintain and execute this procedure.

6.2. The Customer is responsible to assign and train personnel to perform this procedure.

6.3. It is the responsibility of the trained personnel to clean the sharpener, sharpen the blade, clean the sharpener, clean the blade and sanitize both the sharpener and the blade prior to placing the slicer back in operation.

7. TOOLS, GAGES, FIXTURES

7.1. Blade Sharpener With **DIAL**

7.2. Latex/Nitrile Gloves (recommended)

7.3. Kevlar cut resistant gloves

7.4. Cleaning Brushes

7.5. A minimum 2 station sink or the following buckets:

7.6. Labeled Wash Bucket, 2 ½ to 5 Gallon Capacity is Recommended

7.7. Labeled Rinse Bucket, 2 ½ to 5 Gallon Capacity is Recommended

7.8. Warm Water (recommended min. temperature of 120 ° F or 49 °C)

7.9. Anti-Bacterial Detergent

7.10. Liquid Sanitizing Solution

7.11. Sanitizer Spray Bottle

7.12. Disposable Cloths

8. SAFETY REQUIREMENTS

THIS MACHINE SHALL BE CLEANED AND SANITIZED AT INTERVALS TO COMPLY WITH NATIONAL, STATE AND/OR LOCAL HEALTH CODES

8.1. Slicers MUST be dismantled and cleaned every 4 hours.

(Reference: FDA Food Code 2013, Chapter §4-602.11)

8.2. *Only Properly Trained Personnel Should Be Allowed To Perform The Blade Sharpening Procedure.*

8.3. **CUT HAZARD - Heightened awareness must be maintained during this procedure to avoid injury.**

8.4. **BE AWARE – For safe operation, the blade must be replaced if the gap between the blade edge and the guard is greater than 5mm (0.197” or 3/16”)**

8.5. **Further sharpening of the blade is not allowed when the gap is greater than 5mm.**

9. SHARPENING DEVICE

9.1. The sharpening device is equipped with one (1) stone for sharpening and one (1) stone to remove the burr.

9.2. NEVER use the sharpening device on a machine that has not been cleaned. The stones will lose their efficiency. In the event the stones do come in contact with a soiled blade, clean the stones by spraying them with isopropyl alcohol and cleaning them with a brush. Rinse thoroughly with clean hot water, dry the sharpener device and spray with sanitizer. Allow the sharpener/stones to dry prior to use.

BLADE SHARPENING PROCEDURE
VA2000 SLICERS

WORK INSTRUCTION	REVISION: 02	AUTHOR: G.IDE
WI-MAINTENANCE-003; BLADE SHARPENING	DATE: 09-07-16	

10. INSTRUCTIONS

10.1. BEFORE SHARPENING THE BLADE, the slicer MUST be completely clean.

10.2. Clean the Slicer following Work Instruction *WI-Maintenance-001; Cleaning and Sanitizing Procedure.*

10.3. **Gather required items:**

- o - Latex/Nitrile Gloves (recommended)
- o - Kevlar cut resistant gloves
- o - Cleaning Brushes
- o - A minimum 2 station sink or the following buckets:
- o - Labeled Wash Bucket, 2 ½ to 5 Gallon Capacity is Recommended
- o - Labeled Rinse Bucket, 2 ½ to 5 Gallon Capacity is Recommended
- o - Warm Water (recommended min. temperature of 120 ° F or 49 °C
- o - Anti-Bacterial Detergent
- o - Liquid Sanitizing Solution
- o - Sanitizer Spray Bottle
- o - Disposable Cloths

10.4. After the Slicer has been cleaned and reassembled, check that the carriage is disengaged and in "*Cleaning Mode*".

In *Cleaning Mode*, the carriage locking lever must be in the horizontal position, pointing towards the back of the machine.

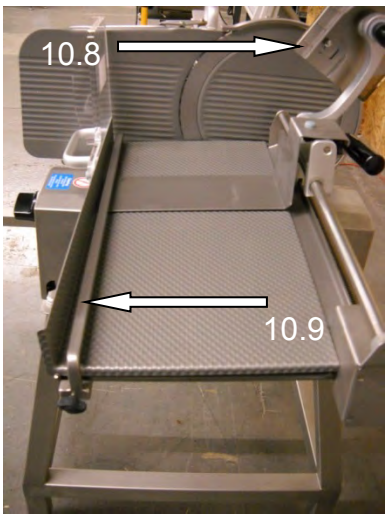
10.5. INSTALL THE SHARPENER

ATTENTION!

Risk of Injury.

Trained personnel ONLY!

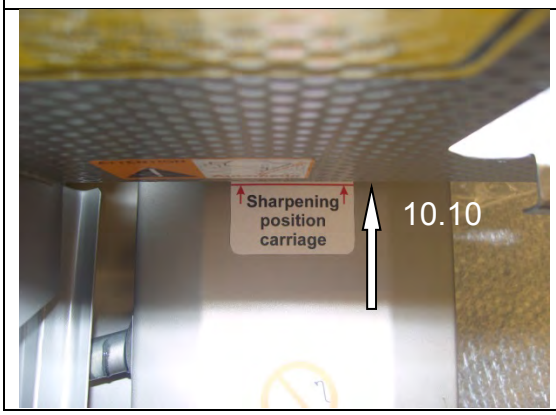
10.6. Open the thickness plate to maximum distance by rotating the thickness dial counter clockwise until it stops.



10.7. Remove the liquid collecting trays.

10.8. Lift up the end piece holder.

10.9. Move the Food Bar to the front of the carriage.



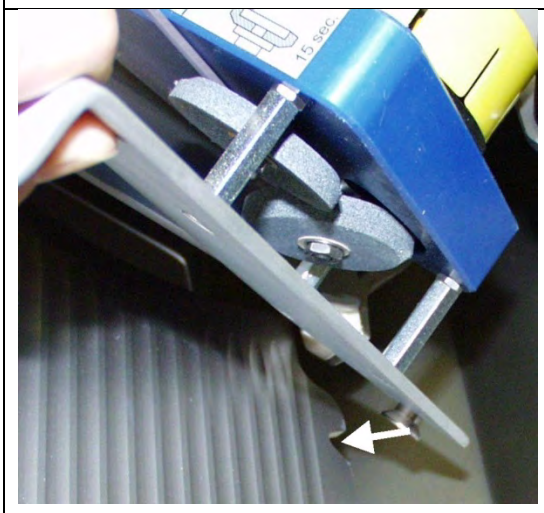
10.10
Manually adjust the carriage, so that its front edge aligns with the sharpening label on top of the machine.

10.11
We suggest covering the drive shaft with a cloth or cup to prevent the grinding dust from accidentally entering into the drive shaft.

BLADE SHARPENING PROCEDURE
VA2000 SLICERS

WORK INSTRUCTION	REVISION: 02	AUTHOR: G.IDE
WI-MAINTENANCE-003; BLADE SHARPENING	DATE: 09-07-16	

11. MOUNT THE SHARPENING DEVICE



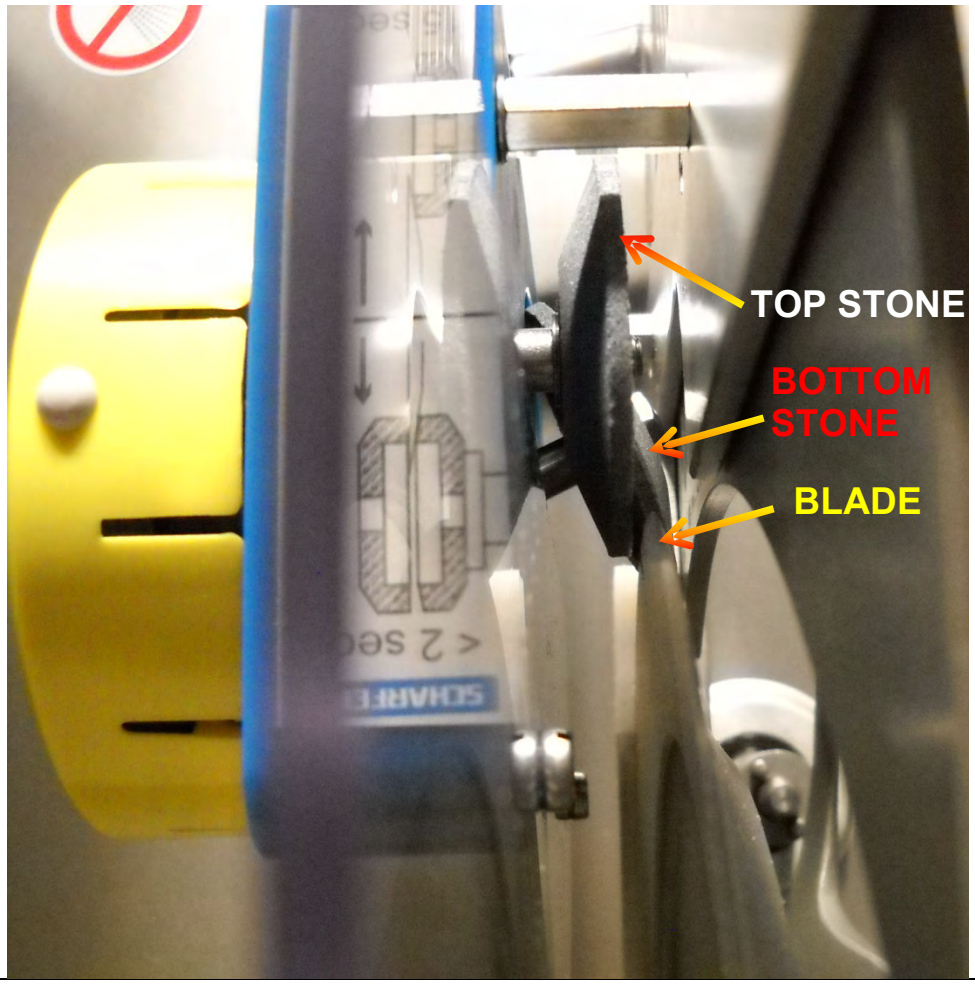
11.1. Visually locate the slot on the bottom of the thickness plate.

11.2. With the sharpener alignment pin facing towards the thickness plate, proceed to lower the sharpener into the space between the thickness plate and the end of the carriage.

11.3. Align the pin with the slot and lift the sharpener to engage the pin with the slot.

11.4. Pull upward on the black knob atop the sharpener. Move the sharpener over the thickness plate and align the retracted pin with the hole in the top of the thickness plate.

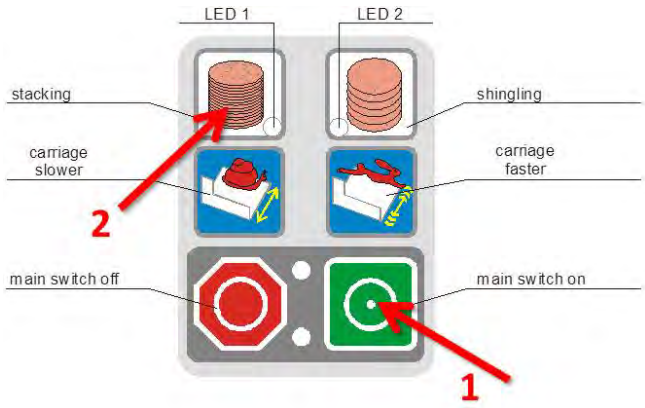
11.5. Release the knob allowing the pin to engage the hole securing the sharpener to the thickness plate



11.6. The sharpening stones are now in the correct position. Note the blade edge is positioned between the two sharpening stones.

12. SHARPENING THE BLADE

12.1. ⚠ SAFETY NOTE: the blade will not turn if the thickness plate is not in the max open position and the START/STOP button is pushed.



VA2000 Operator Control Panel

12.2.

(1)

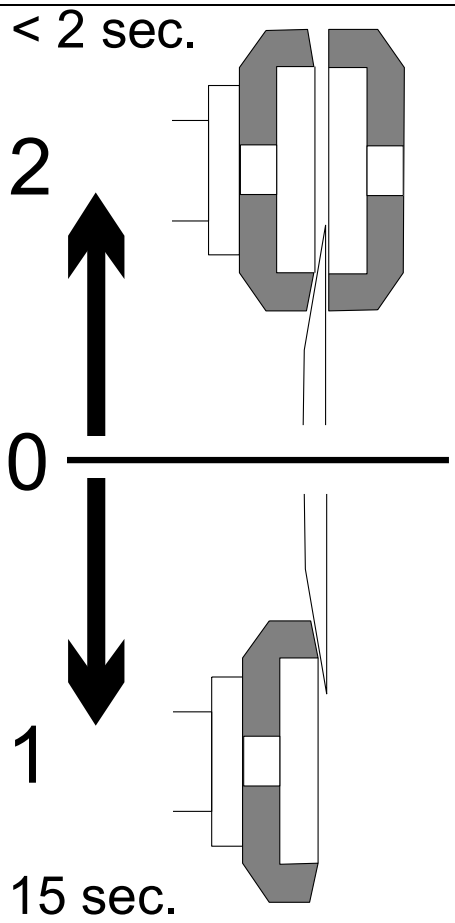
Turn on the machine by pressing the green power on button.

(2)

Push and briefly hold the stacking key so that the blade will start spinning.

Make sure the thickness plate is open to its max position.

Push and briefly hold the “stacking” key, so that the blade will start spinning.



12.3. Turn the gray hand wheel of the sharpener to position # 1. The sharpening stone will engage the blade.

12.4. Maintain contact for approximately 15 seconds. This is typically sufficient to redress the edge of the blade.

12.5. Turn the gray hand wheel to zero and stop the blade by pressing the stacking key.

12.6. Check to see if a visible burr has developed on the edge of the blade.

12.7. If not, start the knife again by pressing the stacking key.

12.8. Turn the machine on again and perform steps 12.3 through12.7.

12.9. Rotate the gray hand wheel to position # 2 to engage both stones on the blade.

12.10. Approximately 2 seconds is enough to remove the burr.

12.11. Turn the gray hand wheel to “0” Zero.

12.12. Turn the machine OFF by pressing the red power off button.

13. REMOVE SHARPENING DEVICE

13.1. With the machine OFF, pull the pin on top of the sharpener to release it from the top of the thickness plate.

13.2. Tilt the sharpener to the right and lower it slightly to disengage the bottom

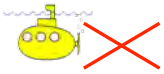
alignment pin.

13.3. Slide the sharpener to the right enough to clear the thickness plate and lift the sharpener out of the machine.

14. CLOSE THE THICKNESS PLATE
15. Re-Engage the carriage for slicing operation.
16. Relocate the food bar to the back of the carriage.
17. Rotate the end piece holder down into normal operating position.

18. CLEAN & SANITIZE SHARPENING DEVICE

18.1. Clean and sanitize the sharpening device with a very damp cloth moistened with cleaning solution as prepared in Work Instruction 001 Maintenance; Cleaning and Sanitizing

18.2. DO NOT SUBMERSE SHARPENER 

18.3. DO NOT PLACE SHARPENER IN DISHWASHER 

18.4. Wipe all the surfaces of the sharpener clean with the wash towel.

18.5. Wipe the detergent off the sharpener with a clean damp towel from the rinse bucket.

18.6. Dry thoroughly with clean dry cloth.

18.7. Spray the sharpener with Sanitizer and allow to air dry completely before storage. Use pre-mixed **Quaternary Ammonium** sanitizer ONLY

19. COMPLETELY CLEAN THE SLICER

19.1. FIRST remove all grinding dust from the machine with a MOIST cloth.

19.2. Clean the complete slicer following the Cleaning and Sanitizing procedure in Work Instruction WI-Maintenance 001; Cleaning and Sanitizing

19.3. Replace drip trays to original position.

BLADE SHARPENING PROCEDURE
VA2000 SLICERS

WORK INSTRUCTION *WI-MAINTENANCE-003; BLADE SHARPENING*	**REVISION:** 02 **DATE:** 09-07-16	**AUTHOR**: G.IDE

Revision History

AUTHOR:	***DATE:***	***REVISION #:***
G. IDE	09-08-15	00 – Initial Release
G. IDE	03-11-16	Formatting, grammatical changes
G. IDE	09-07-16	Additional photos and instructions, grammatical changes

Illustrated Parts Manual for Food Slicer

Model
VA 2000
VA 4000

Jaccard Corporation

70 Commerce Drive

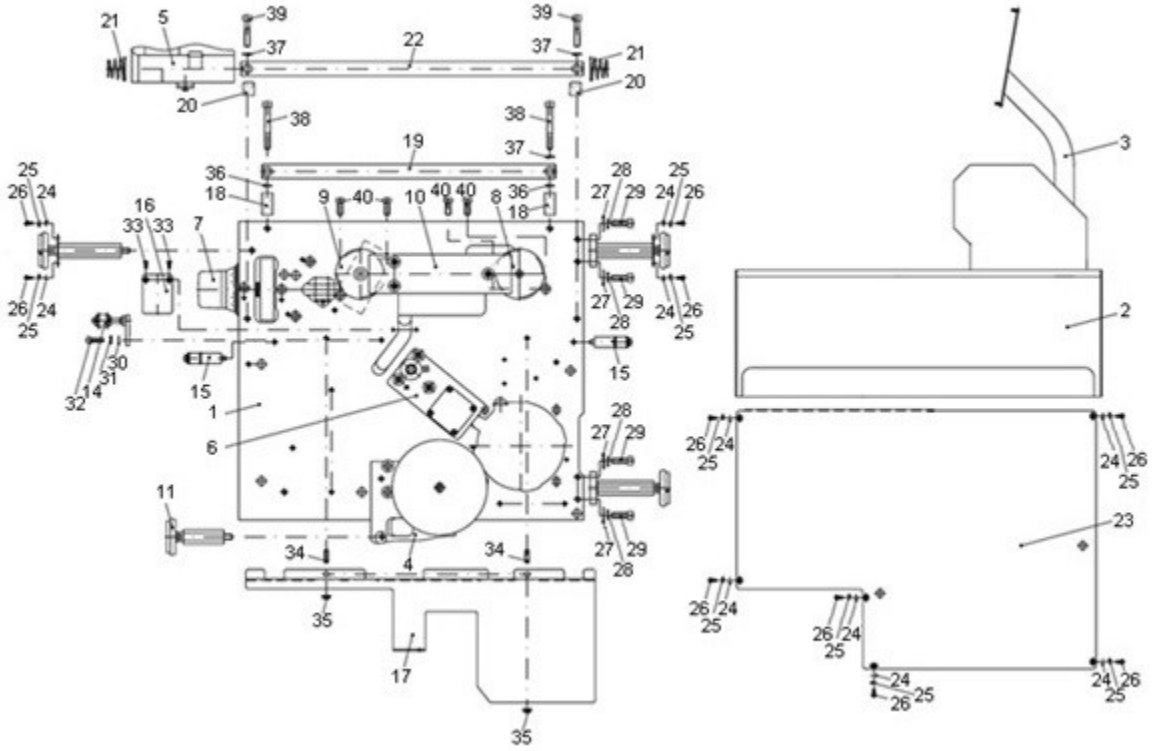
Rochester, NY 14623

Telephone 1-716-825-3814

Contents

1. Exploded Drawings and Part Listings

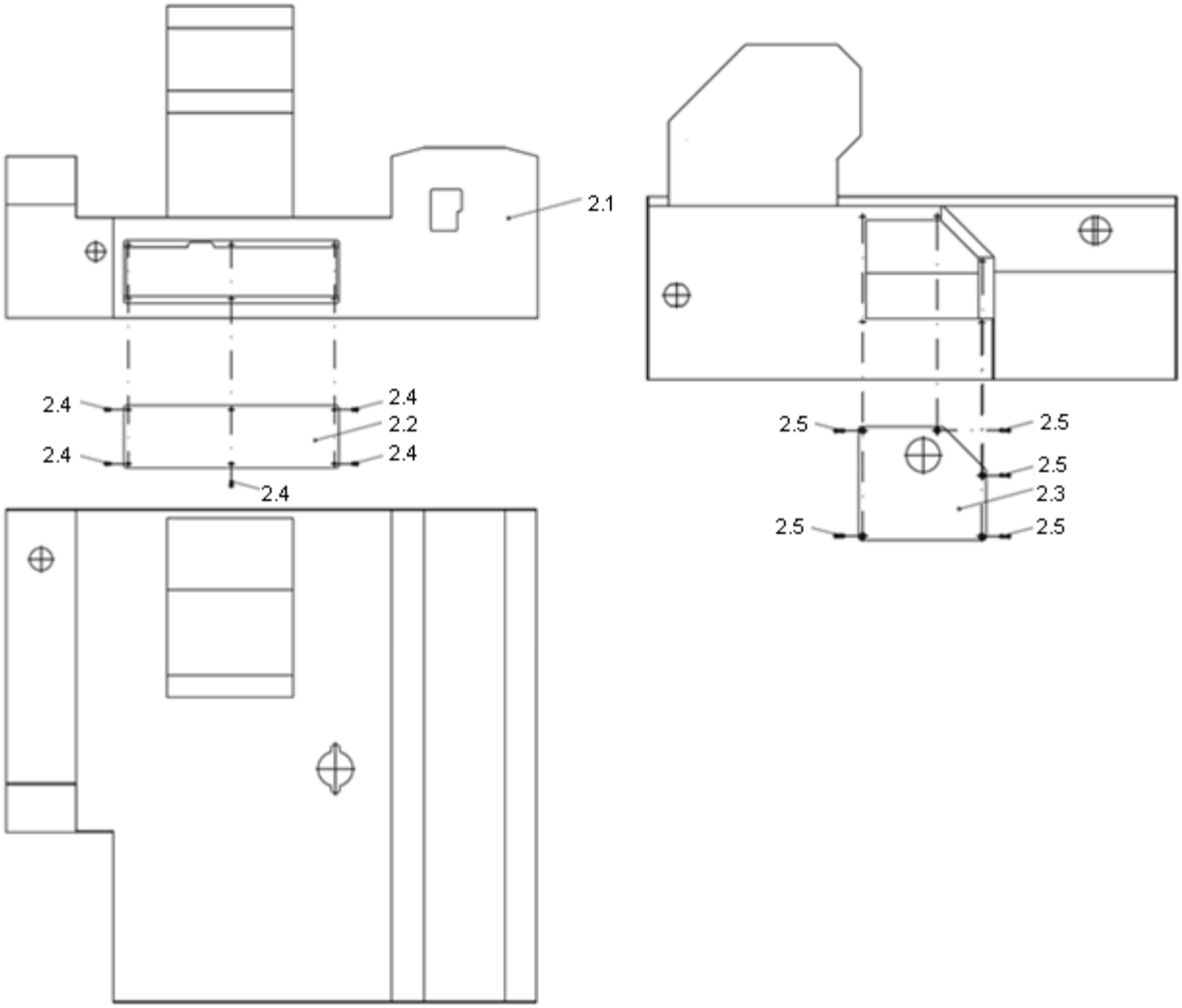
1.1. Drawing 1: Machine Body – Base



REF. #	DESCRIPTION	PART#
1	Base plate	20.000.00
2	Machine body complete (Drawing 2)	20K001.00
3	Holding tube assembly (Drawing 3 – VA4000 only)	20K009.00
4	Stacking device base assembly (Drawing 4)	20K050.00
5	Carriage sliding support assembly (Drawing 16)	20K100.00
6	Chain drive unit for chain assembly (Drawing 18)	20K230.00
7	Support assembly (Drawing 27)	20K370.00
8	Chain tensioner assembly (Drawing 32)	20K400.00
9	Chain wheel carrier assembly (Drawing 33)	20K430.00
10	Cover plate assembly (Drawing 34)	20K450.00
11	Foot assembly (Drawing 35)	20Z007J00
14	Adjuster assembly (Drawing 38)	20K011.00
15	Deflection roller for base plate assembly (Drawing 39)	20K017.00
16	Cable cover	20.008.00
17	Cover plate – rear	20.015.00

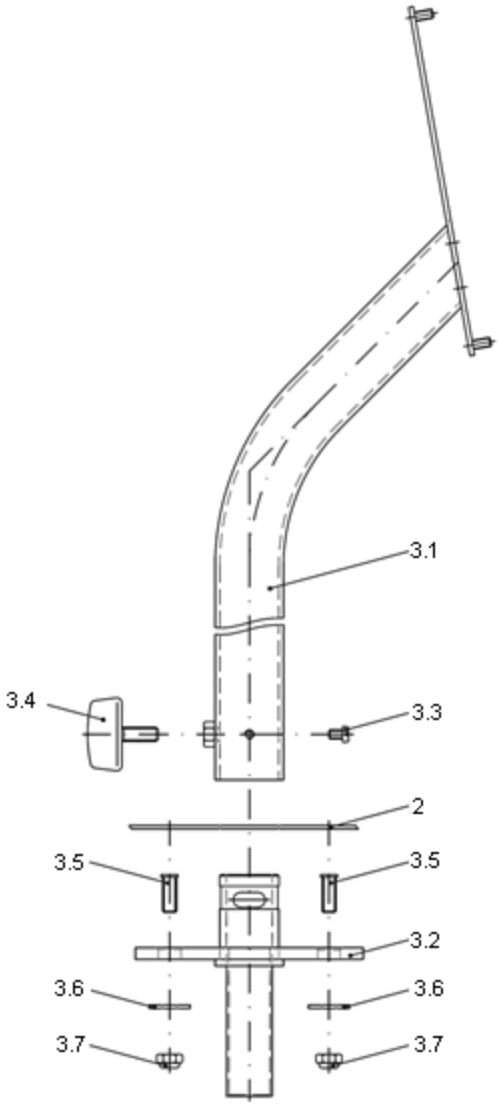
18	Spacer for carriage guide bar	20.018.00
19	Carriage guide bar – short	27.001.40
20	Support for guide bar	06.338.01
21	Conical pressure spring	52.001.00
22	Carriage guide bar	13.001.40
23	Bottom plate	20.016.00
24	Washer	590125044
25	Toothed washer	556797043
26	Lens head screw	607985408
27	Washer	599021085
28	Toothed washer	556797084
29	Socket screw	609120825
30	Washer	590125065
31	Spring washer	590127006
32	Socket screw	609120620
33	Countersunk screw	609630411
34	Threaded pin	545510620
35	Hex nut	606923006
36	Spring washer	590137008
37	Spring washer	590127008
38	Socket screw	609120865
39	Socket screw	609120840
40	Socket screw	607984820

1.2. Drawing 2: Machine Body – Complete



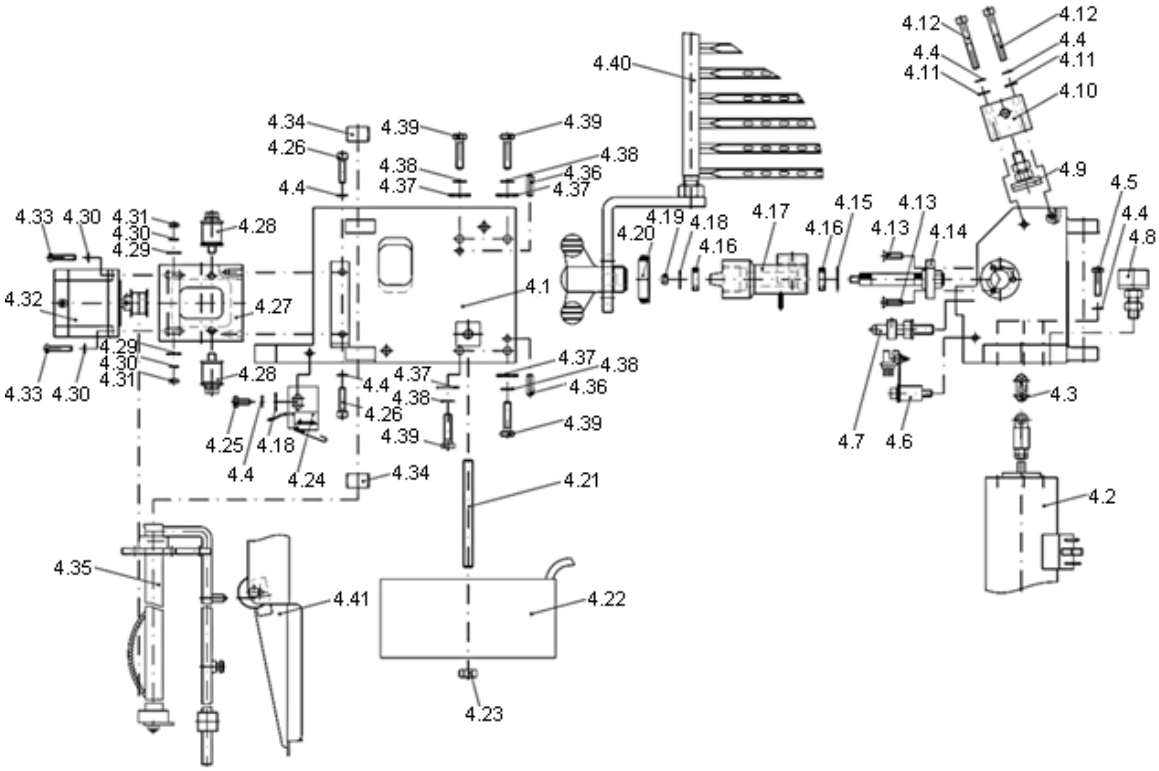
REF. #	DESCRIPTION	PART#
2.1	Machine body assembly	20Z001.00
2.2	Cover plate for side plate (front)	20.001.40
2.3	Cover plate for stacking device	20.001.50
2.4	Countersunk screw	609630306
2.5	Countersunk screw	609630310

1.3. Drawing 3: Display Support Tube (VA4000 only)



REF. #	DESCRIPTION	PART#
2	Holding tube body assembly (Drawing 2)	20K001.00
3.1	Holding tube assembly	20Z009.00
3.2	Holding tube mount assembly	15Z800.00
3.3	Cylinder screw	600840406
3.4	Wing screw	57.002.10
3.5	Welded threaded bolt	544000616
3.6	Washer	599021065
3.7	Hex nut	609850006

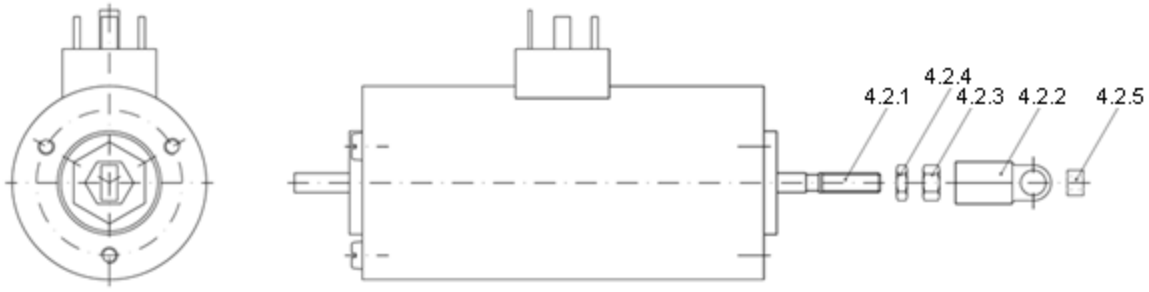
1.4. Drawing 4: Stacking Device Base Plate



REF. #	DESCRIPTION	PART#
4.1	Stacking device base plate	20.050.00
4.2	Magnetic solenoid assembly (Drawing 5)	20K807.00
4.3	Chain lock	75.008.10
4.4	Toothed washer	556797055
4.5	Hex screw	609330520
4.6	Light barrier for stacking device assembly (Drawing 6)	20K806.00
4.7	Chain frame mount assembly (Drawing 7)	20K061.00
4.8	Buffer 1 assembly (Drawing 8)	20K058.00
4.9	Buffer 2 assembly (Drawing 9)	20K059.00
4.10	Holder for buffer	20.054.00
4.11	Washer	590125051
4.12	Cylinder screw	609120540
4.13	Countersunk screw	609630515
4.14	Pin bearing assembly (Drawing 10)	20K051.00
4.15	Retaining ring	590472019
4.16	Deep groove ball bearing	50.618002
4.17	Pivot bearings assembly	20K052.00
4.18	Washer	599021053
4.19	Hex nut	609850005

4.20	Shaft seal	56.223278
4.21	Threaded rod for transformer	20.057.00
4.22	Transformer for VA2000 Transformer for VA4000	13.155.62 13.155.90
4.23	Hex nut	609340008
4.24	Metal plate for micro switch assembly (Drawing 11)	15Z810.00
4.25	Hex screw	609330510
4.26	Cylinder screw	609120520
4.27	Bearing for step motor	15.051.00
4.28	Deflection roller for stacking device assembly(Drawing 12)	20K056.00
4.29	Washer	599021e43
4.30	Toothed washer	556797043
4.31	Hex nut	609340004
4.32	Step motor for receiving plate assembly (Drawing 13)	15K002.75 +15.011635
4.33	Cylinder screw	600840420
4.34	Dry plain bearing	61.001612
4.35	Guiding mechanism for receiving tray assembly (Drawing 14)	20K151.00
4.36	Grooved taper pin	541471516
4.37	Washer	599021065
4.38	Toothed washer	556797065
4.39	Hex screw	609330625
4.40	Stacking arm assembly (Drawing 15)	20K080.00
4.41	Receiving tray assembly	15K500.03

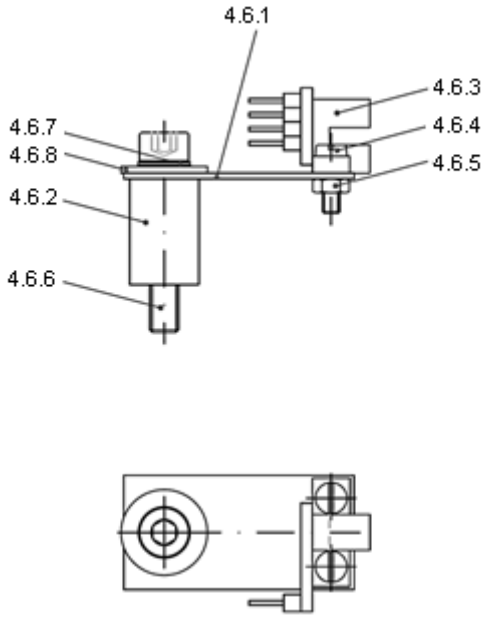
1.5. Drawing 5: Magnetic Solenoid Assembly



REF. #	DESCRIPTION	PART#
4.2.1	Magnetic solenoid	51.071.00
4.2.2	Adaptor for magnetic solenoid	15.059.00
4.2.3	Hex nut	609340006
4.2.4	Hex nut	604390006

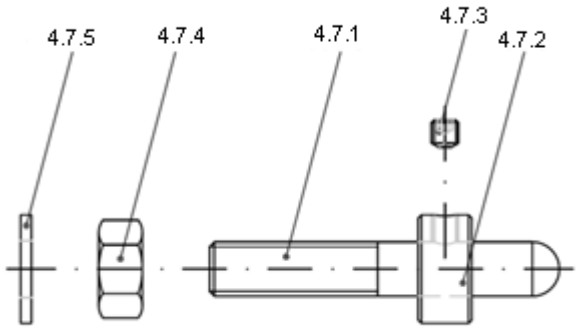
4.2.5	Roll for chain	75.008.00

1.6. Drawing 6: Light Barrier for Stacking Device



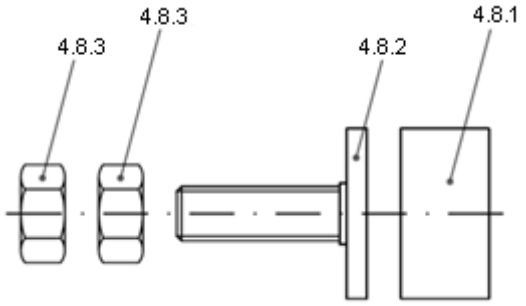
REF. #	DESCRIPTION	PART#
4.6.1	Plate for light barrier – stacking device	20.806.00
4.6.2	Distance bushing	01.215.01
4.6.3	Light barrier	51.202.00
4.6.4	Cylinder screw	600840310
4.6.5	Hex nut	609340003
4.6.6	Cylinder screw	609120530
4.6.7	Toothed washer	556797055
4.6.8	Washer	599021053

1.7. Drawing 7: Stop Pin for Chain Assembly



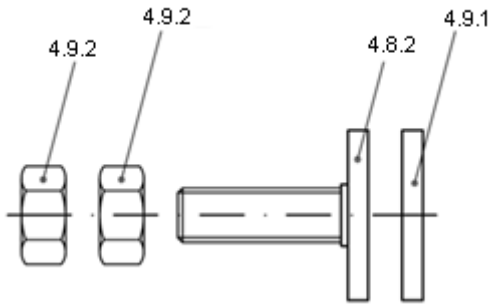
REF. #	DESCRIPTION	PART#
4.7.1	Washer	20.061.00
4.7.2	Adjusting ring	59070508A
4.7.3	Threaded pin	549160403
4.7.4	Hex nut	609340008
4.7.5	Washer	590125085

1.8. Drawing 8: Buffer 1



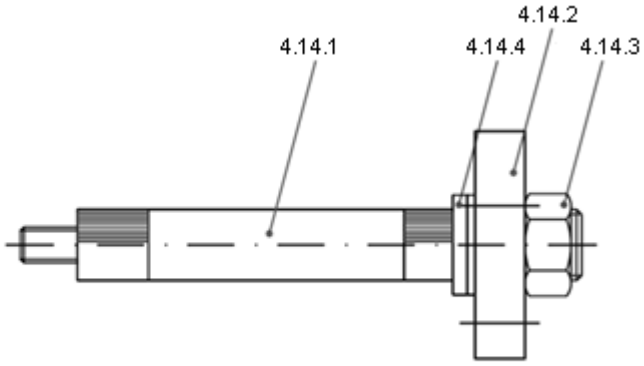
REF. #	DESCRIPTION	PART#
4.8.1	Buffer 1	20.058.00
4.8.2	Buffer plate assembly	20K060.00
4.8.3	Hex nut	609340008

1.9. Drawing 9: Buffer 2



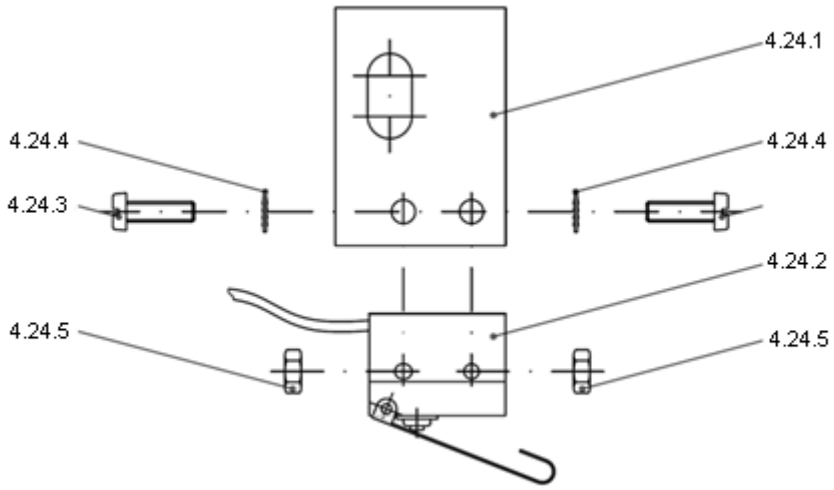
REF. #	DESCRIPTION	PART#
4.9.1	Buffer 2	20.059.00
4.8.2	Buffer plate assembly	20K060.00
4.9.2	Hex nut	609340008

1.10. Drawing 10: Pin for Pivot Bearings



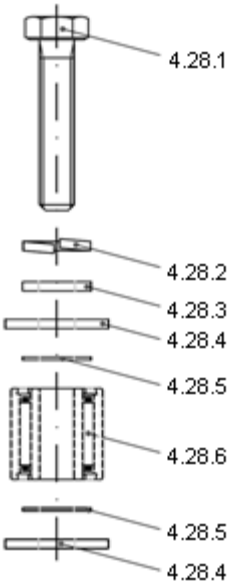
REF. #	DESCRIPTION	PART#
4.14.1	Bolt for pivot bearing	20.051.00
4.14.2	Flange for pivot bearing	20.051.10
4.14.3	Hex nut for pivot bearing	20.051.20
4.14.4	Washer for pivot bearing	20.051.30

1.11. Drawing 11: Metal Plate for Micro Switch Assembly



REF. #	DESCRIPTION	PART#
4.24.1	Metal plate for micro switch	15.810.00
4.24.2	Quick break switch	51.000.10
4.24.3	Cylinder head screw	600840310
4.24.4	Toothed washer	556797033
4.24.5	Hex nut	609340003

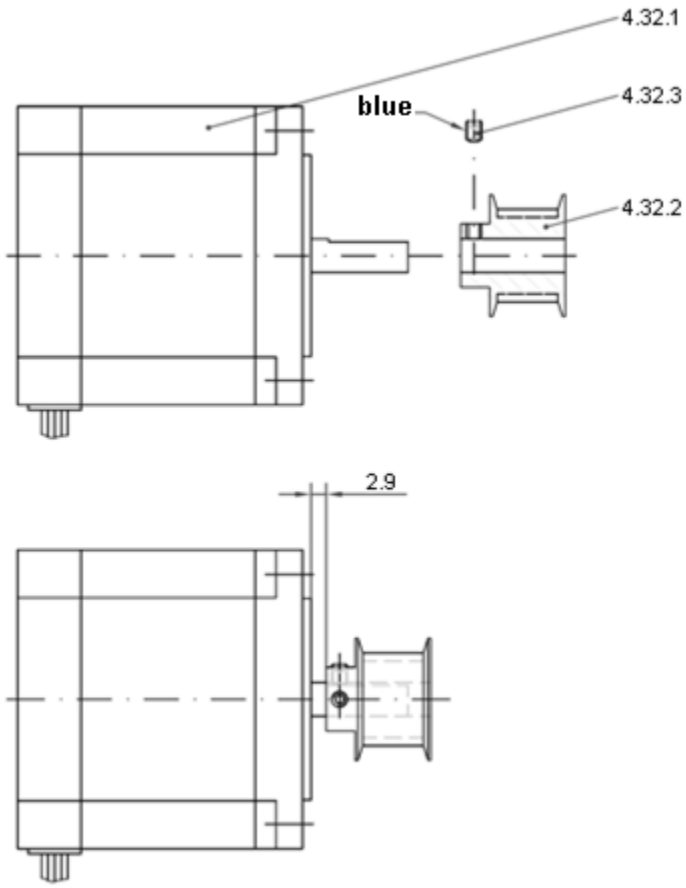
1.12. Drawing 12: Deflection Roller (2 per machine)



REF. #	DESCRIPTION	PART#
4.28.1	Hex screw	609330630

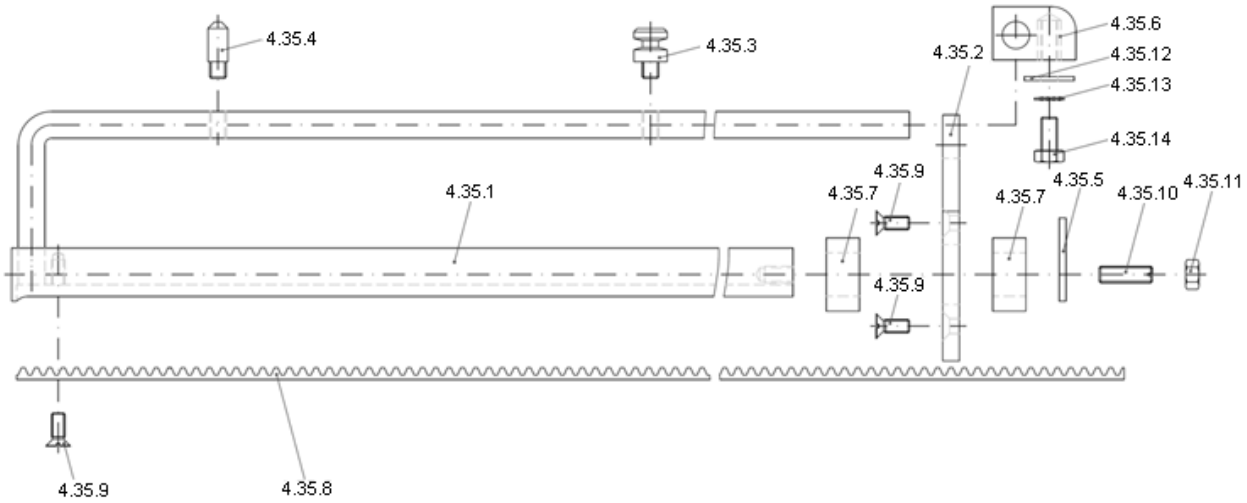
4.28.2	Spring washer	590127006
4.28.3	Washer	590125065
4.28.4	Washer	599021065
4.28.5	Spring washer	590988061
4.28.6	Needle bearing	50.NKI616

1.13. Drawing 13: Step Motor for Receiving Plate



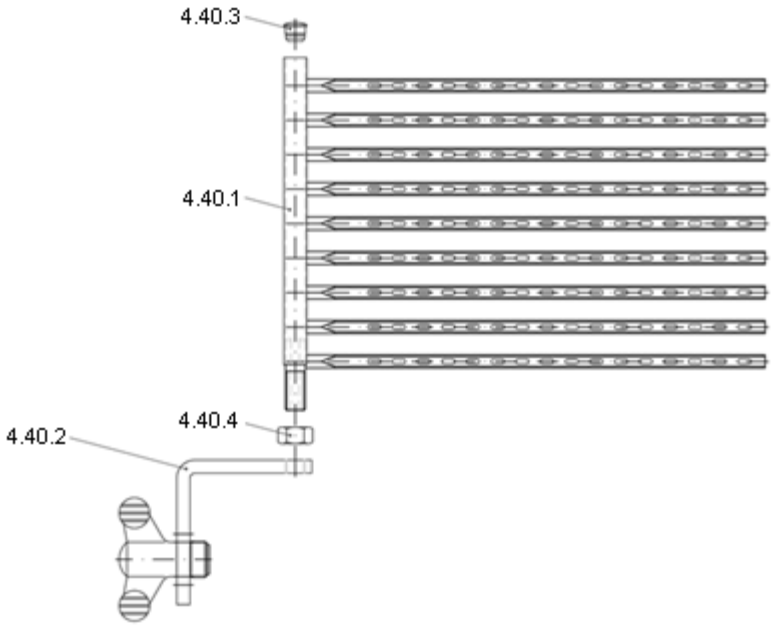
REF. #	DESCRIPTION	PART#
4.32.1	Step motor	15.002.72
4.32.2	Synchronizing disc	15.011635
4.32.3	Threaded pin	549160304

1.14. Drawing 14: Guided Mechanism for Receiving Plate



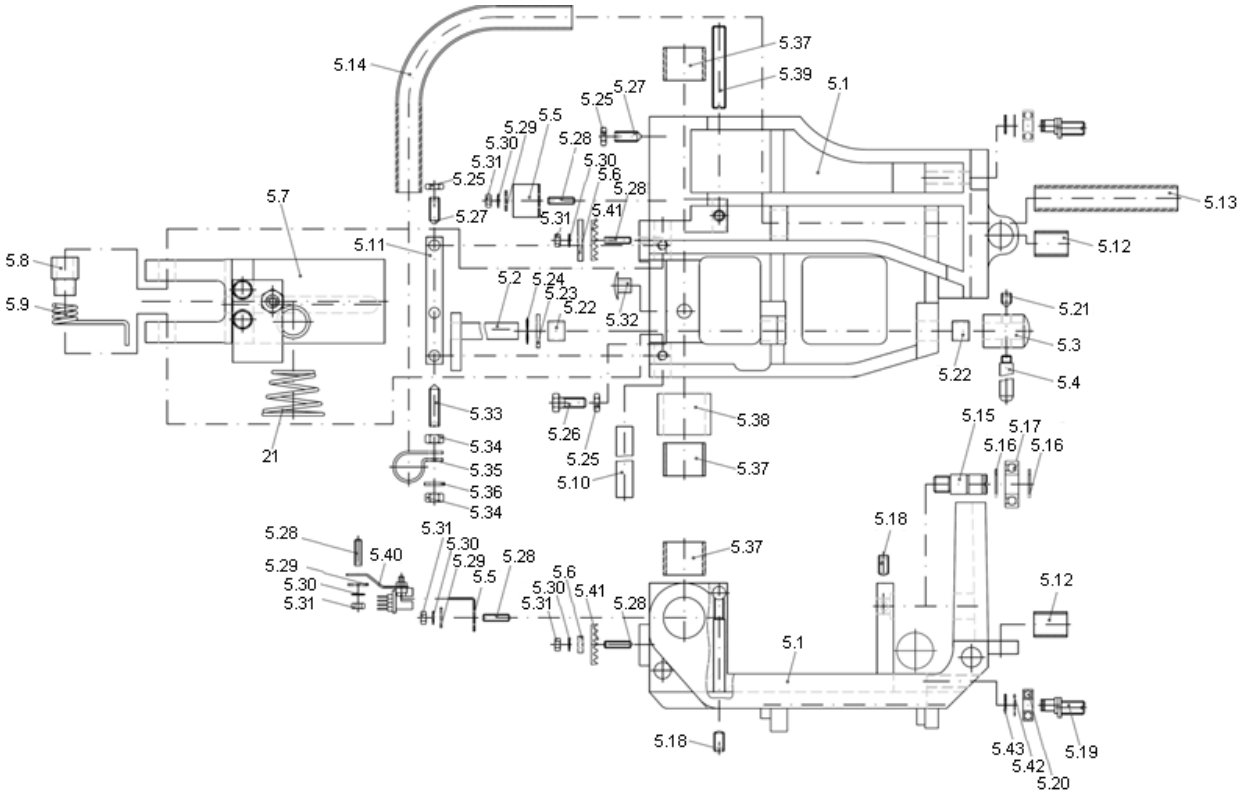
REF. #	DESCRIPTION	PART#
4.35.1	Guiding mechanism for receiving tray	20Z151.00
4.35.2	Guiding bracket	20.153.00
4.35.3	Locking mechanism 1 for receiving tray	15.506.00
4.35.4	Locking mechanism 2 for receiving tray	15.507.00
4.35.5	Switch plate for micro switch	15.809.00
4.35.6	Synthetic guide for tray	15.811.00
4.35.7	Rubber ring	17.050.00
4.35.8	Brecoflex Toothed belt	53.003.05
4.35.9	Countersunk screw	609630411
4.35.10	Threaded pin	545510516
4.35.11	Hex nut	609340005
4.35.12	Washer	599021053
4.35.13	Toothed washer	556797055
4.35.14	Hex screw	609330510

1.15. Drawing 15: Stacking Device Assembly



REF. #	DESCRIPTION	PART#
4.40.1	Stacking device assembly	20K081.00
4.40.2	Tilting joint assembly	20K084.00
4.40.3	Nylon plug for stacking device	15.605.00
4.40.4	Hex nut	15.602.00

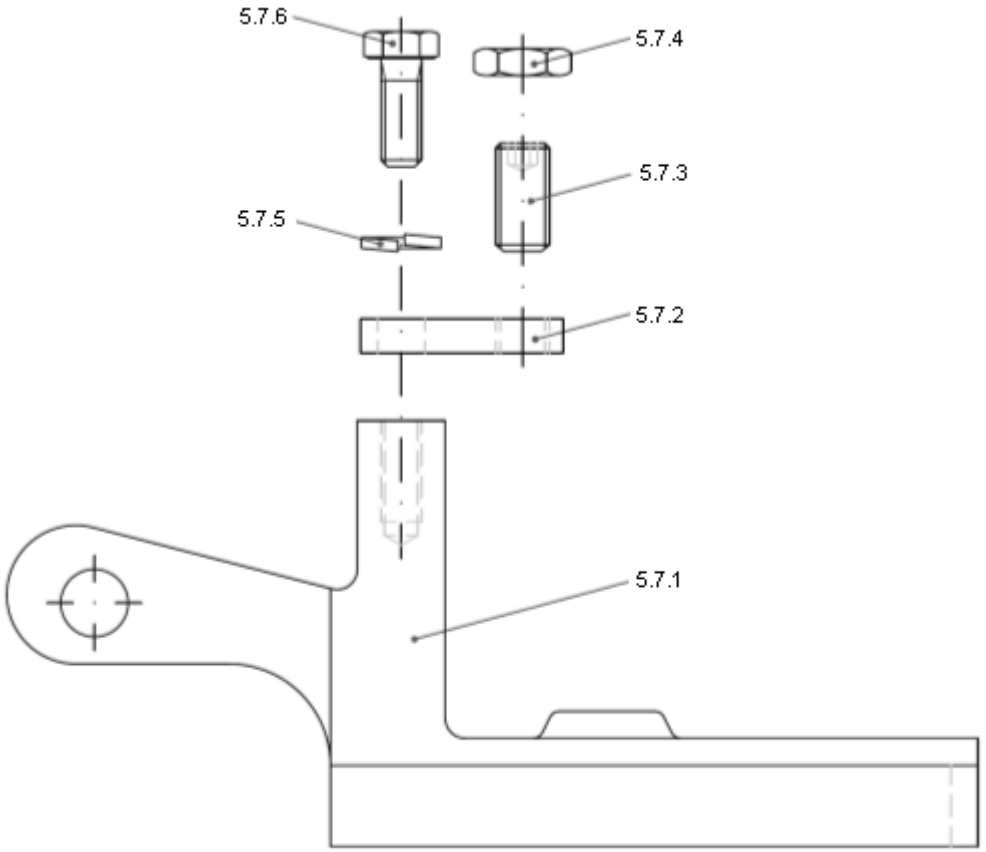
1.16. Drawing 16: Carriage Sliding Support Assembly



REF. #	DESCRIPTION	PART#
5.1	Sliding support	20.100.00
5.2	Carriage locking pin	20Z101.00
5.3	Knob	06.131.00
5.4	Grip for engaging pin	06.132.00
5.5	Contact sheet for light barrier	20.807.00
5.6	Tensioning strap	15.002.65
5.7	Carrier for Carriage drive assembly (Drawing 17)	20K110.00
5.8	Spring holder	20.105.00
5.9	Torsion spring	20.106.00
5.10	Connecting bolt	20.104.00
5.11	Strap	20.107.00
5.12	Short tube	20.112.00
5.13	Long tube	20.113.00
5.14	Curved tube	20.114.00
5.15	Bolt for carriage drive	20.103.00
5.16	Retaining ring	590471012
5.17	Deep groove ball bearing	50.6001ZZ
5.18	Threaded pin	549160612
5.19	Cam for carriage guide rod	20.115.00

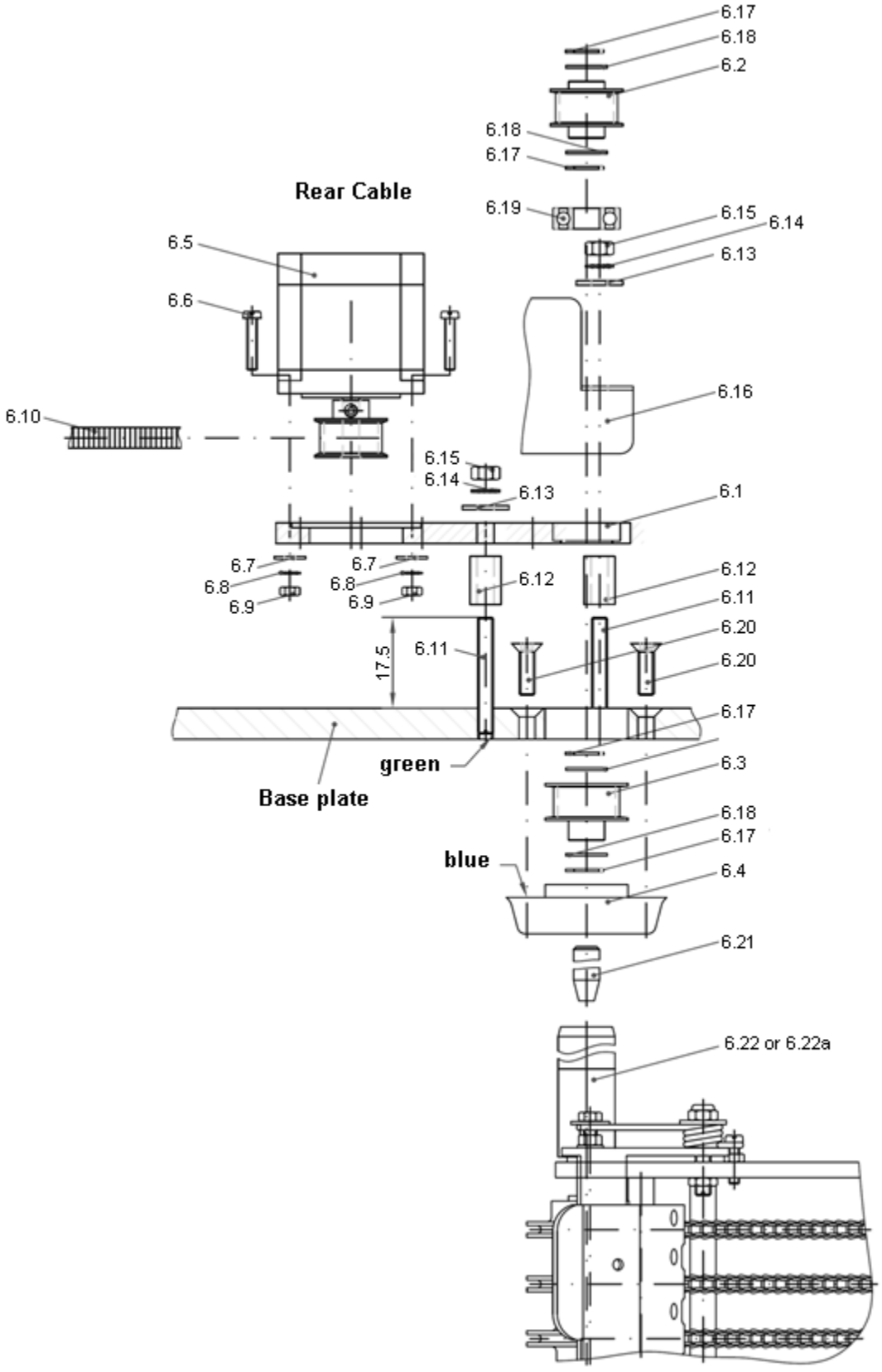
5.20	Deep groove ball bearing	50.0607RS
5.21	Threaded pin	549140608
5.22	DU bushing	61.00101
5.23	Washer	590125105
5.24	Leveling washer for ball bearing	590101503
5.25	Hex nut	604390006
5.26	Hex screw	609330617
5.27	Threaded pin	549140616
5.28	Threaded pin	549130416
5.29	Washer	599021E43
5.30	Toothed washer	556797043
5.31	Hex nut	609340004
5.32	Cap	58.AK4058
5.33	Threaded pin	549140625
5.34	Hex nut	609340006
5.35	Mounting clip	51.903.08
5.36	Washer	590125065
5.37	DU bushing	61.222520
5.38	Slide bearing	61.253225
5.39	Threaded pin	545510850
5.40	Light barrier assembly	20K803.00
5.41	Toothed belt XL	15.503.60
5.42	Adjusting washer	590988071
5.43	Retaining ring	590471007
21	Conical Tension spring	52.001.00

1.17. Drawing 17: Carrier for Carriage Drive



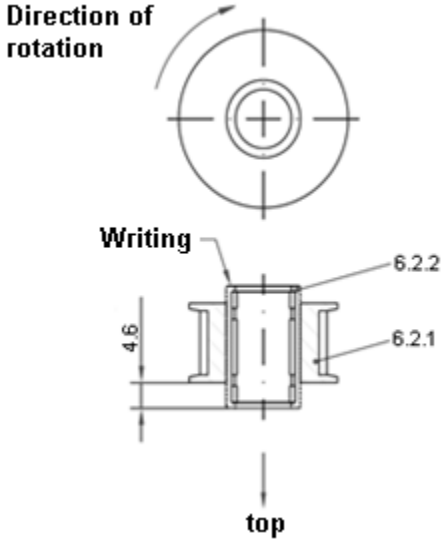
REF. #	DESCRIPTION	PART#
5.7.1	Carrier for carriage drive	20.110.00
5.7.2	Stop plate for carrier	20.111.00
5.7.3	Threaded pin	549130816
5.7.4	Hex nut	604390008
5.7.5	Spring washer	590127006
5.7.6	Hex screw	609330616

1.18. Drawing 18: Chain Frame Drive



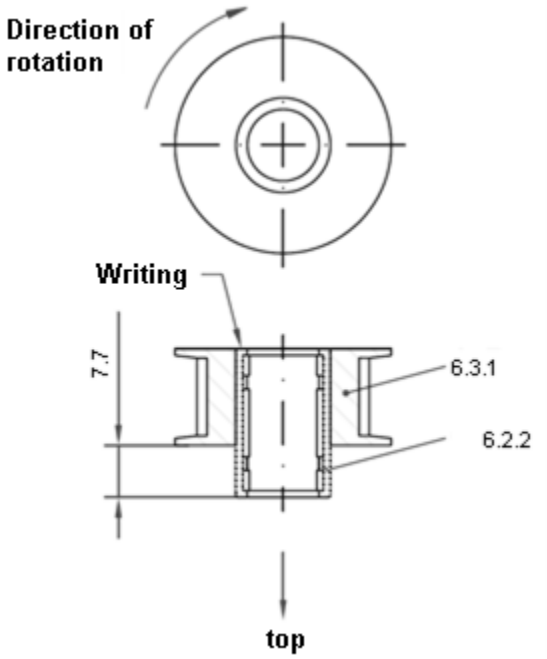
REF. #	DESCRIPTION	PART#
6.1	Plate	20.230.00
6.2	Synchronizing disc assembly (top) (Drawing 19)	15K016.14
6.3	Synchronizing disc assembly (bottom) (Drawing 20)	15K015.14
6.4	Gasket assembly (Drawing 21)	20K231.00
6.5	Stepmotor for chain frame drive (Drawing 22)	20K234.00
6.6	Cylindrical screw	600840420
6.7	Washer	599021E43
6.8	Toothed washer	556797043
6.9	Hex nut	609340004
6.10	Toothed belt	53.003.05
6.11	Threaded pin	545510645
6.12	Distance bushing	01.215.01
6.13	Washer	599021065
6.14	Toothed washer	556797065
6.15	Hex nut	609340006
6.16	Cable protection	20.233.00
6.17	Retaining ring	590471010
6.18	Adjusting washer	590988109
6.19	Deep groove ball bearing	50.6000RS
6.20	Countersunk screw	607991621
6.21	Driving axle for chain frame assembly	20.232.00
6.22	Chain frame assembly (Drawing 23)	20K200.00
6.22a	Chain frame assembly after serial # 2046005 (Drawing 23a)	20K200.05

1.19. Drawing 19: Synchronizing Plate Assembly (Top)



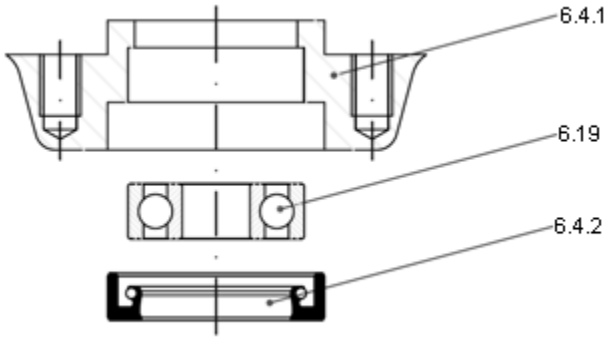
REF. #	DESCRIPTION	PART#
6.2.1	Synchronizing plate	15.016.14
6.2.2	Free wheel	50HFL1022

1.20. Drawing 20: Synchronizing Plate Assembly (Bottom)



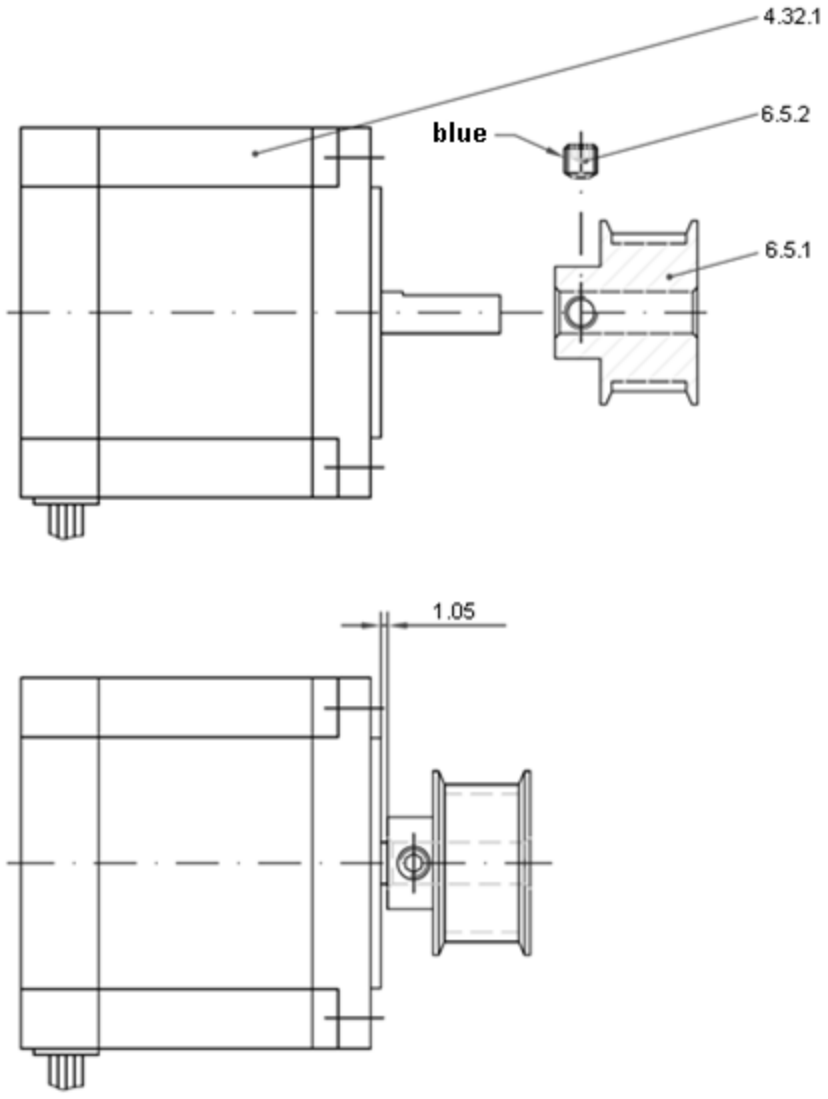
REF. #	DESCRIPTION	PART#
6.3.1	Synchronizing plate	15.015.14
6.2.2	Free wheel	50HFL1022

1.21. Drawing 21: Cover for Chain Drive Bearing



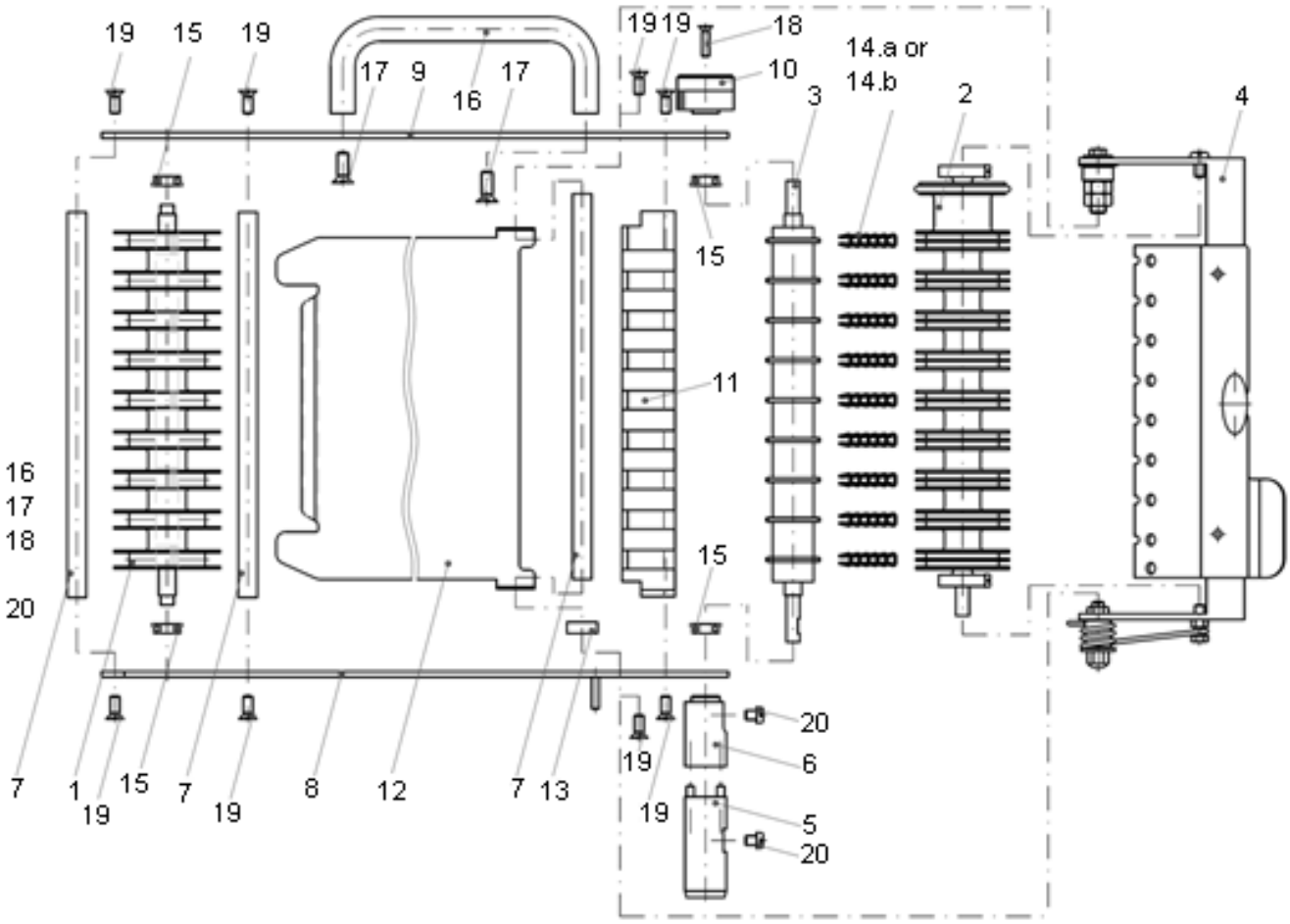
REF. #	DESCRIPTION	PART#
6.4.1	Gasket	20.231.00
6.4.2	Rotary shaft	56.223278
6.19	Deep groove ball bearing	50.6000RS

1.22. Drawing 22: Step Motor for Chain Drive



REF. #	DESCRIPTION	PART#
6.5.1	Synchronizing plate	15.015635
6.5.2	Threaded pin	549160506
4.32.1	Step motor	15.002.72

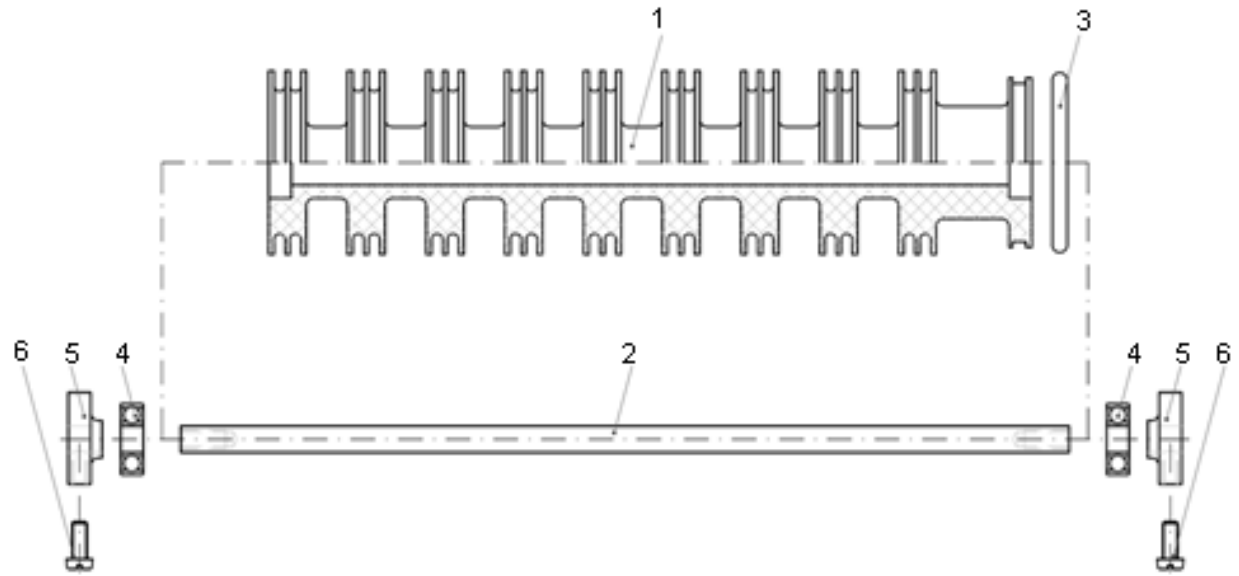
1.23. Drawing 23: Chain Drive Assembly



REF. #	DESCRIPTION	PART#
1	Guide roller assembly	20K202.10
2	Press roller assembly (Drawing XX)	20K203.06
3	Drive shaft assembly	20K204.10
4	Bracket for press roller (Drawing XX)	20K277.60
5	Lower coupler assembly	20K208.00
6	Upper coupler	20.209.00
7	Spacer rod for chain frame	20.206.10
8	Chain frame assembly - bottom	20Z210.10
9	Chain frame - upper	20.211.10
10	Friction ring	20.265.00
11	Guide rail	20.215.10
12	Chain guard	20.282.00
13	Spacer for chain guard	20.282.10
14a	Chain with spikes	20.220.00
14b	Chain for cheese	20.220.10

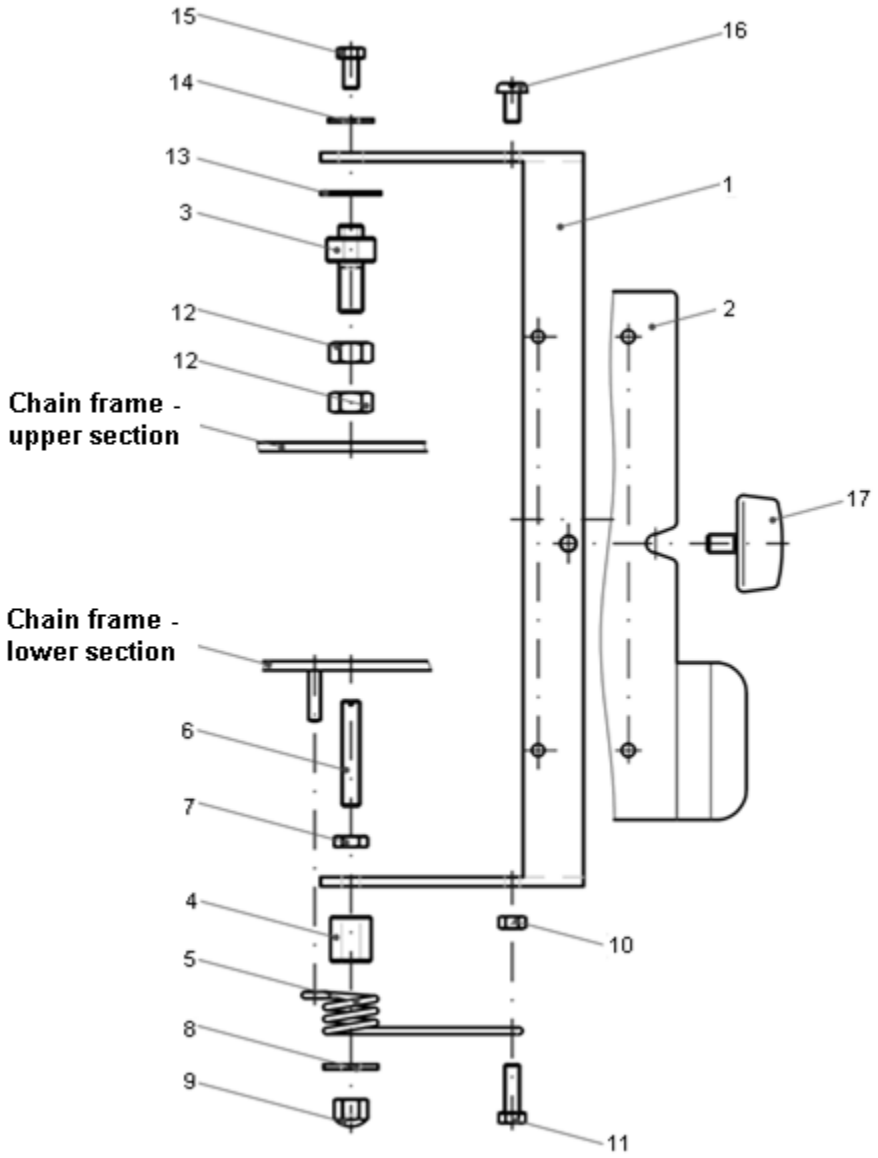
15	Bearing	50.F687RS
16	Handle	57.001.20
17	Countersunk screw	609630616
18	Countersunk screw	609630416
19	Countersunk screw	609630512
20	Cylindrical screw	600840506

1.24. Drawing 25: Press Roller Assembly



REF. #	DESCRIPTION	PART#
1	Press roller	20.262.06
2	Axle for press roller	20.203.00
3	O-ring	65.040040
4	Deep groove bearing	50.N607RS
5	Spacer bushing for press roller	20.203.10
6	Cylindrical screw	600840411

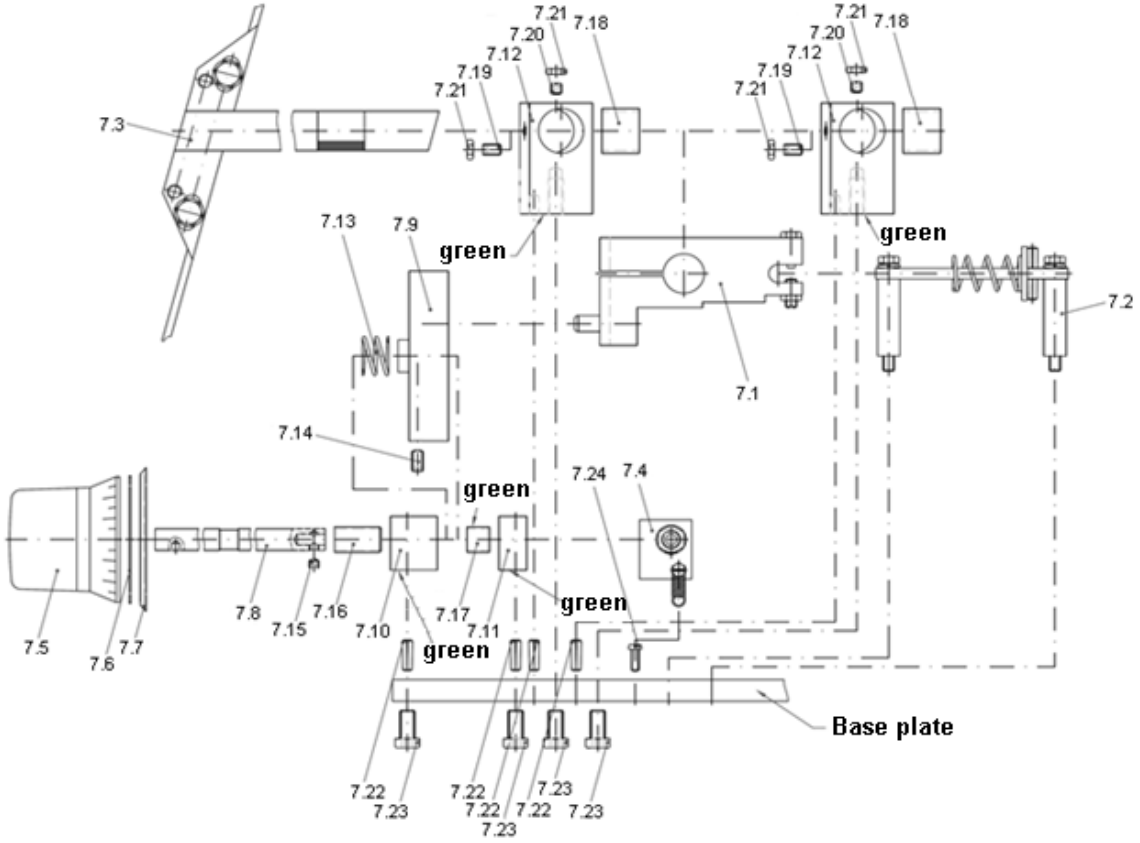
1.25. Drawing 26: Deflecting Comb Bracket



REF. #	DESCRIPTION	PART#
1	Bracket for deflection roller	20.277.50
2	Comb	20.207.06
3	Guide pin for bracket	20.212.01
4	Spring adjustment	20.213.10
5	Torsion spring	20.214.10
6	Threaded pin	545510635
7	Hex nut	604390006
8	Washer	599021065
9	Hex cap nut	609170007
10	Hex nut	609340005

11	Hex screw	609330516
12	Hex nut	609340008
13	Washer for chain frame	58.200802
14	Washer	599021053
15	Hex screw	609330510
16	Flat head screw	600850510
17	Wing screw	604640610Ex

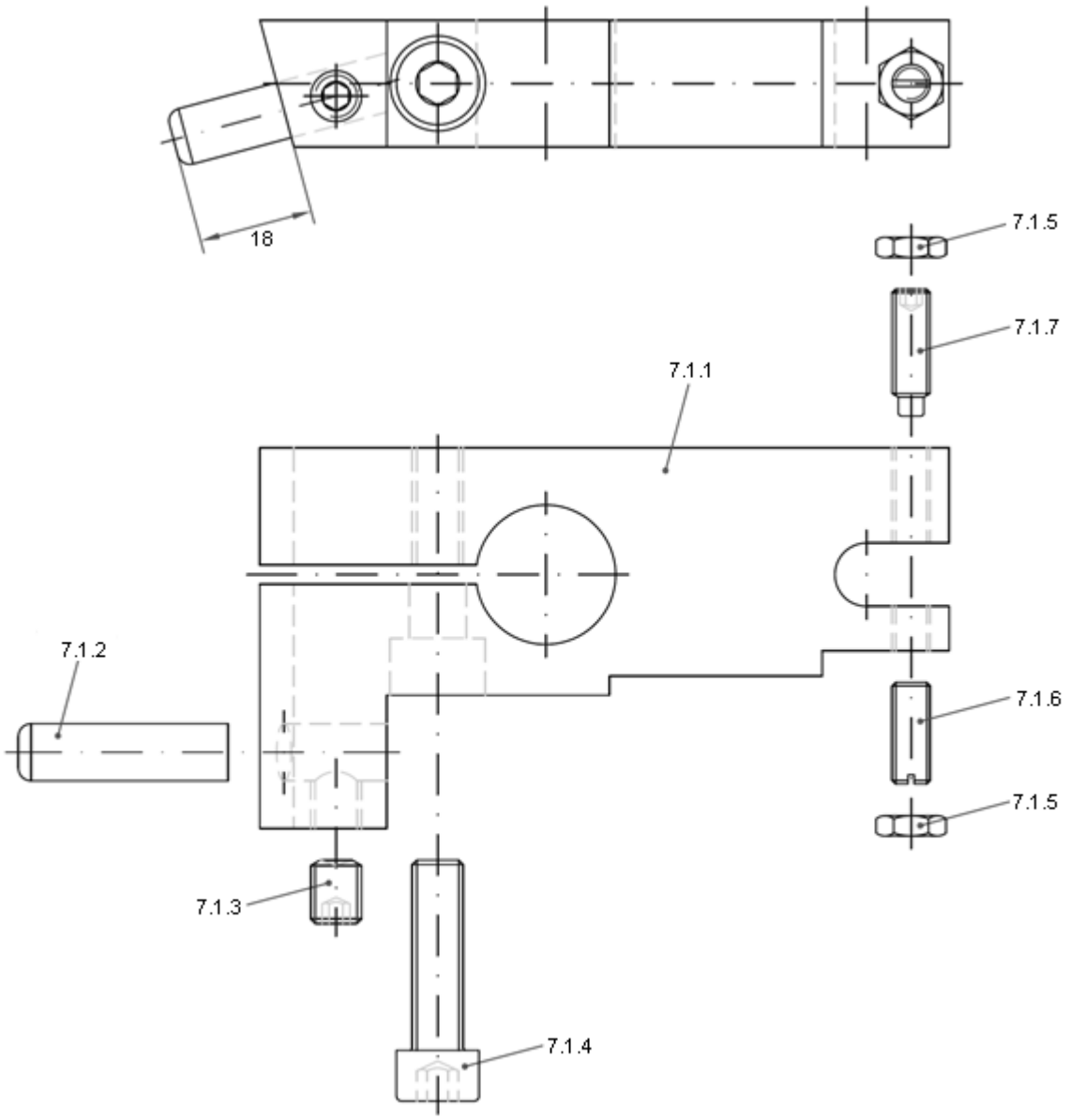
1.26. Drawing 27: Index Mechanism Assembly



REF. #	DESCRIPTION	PART#
7.1	Adjusting know assembly (Drawing 28)	20K350.00
7.2	Guide strap assembly (Drawing 29)	20K373.00
7.3	Thickness plate support assembly (Drawing 30)	20K374.00
7.4	Potentiometer assembly (Drawing 31)	20K375.00
7.5	Thickness knob assembly	20K376.00
7.6	Slide washer for thickness knob	52.052.20
7.7	Washer for thickness knob	14.110.00
7.8	Bolt for spiral washer	20.371.00

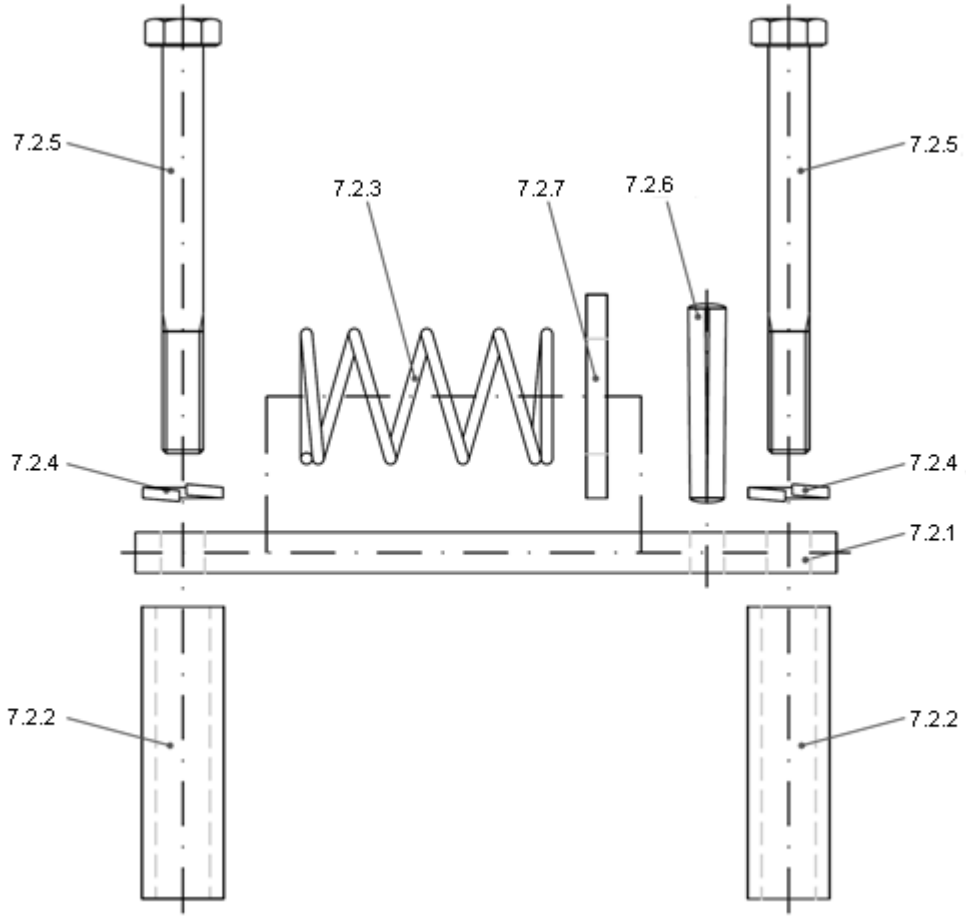
7.9	Spiral washer	20.372.00
7.1.	Spiral washer bearing	14.100.00
7.11	Adjusting bracket 1	15.102.00
7.12	Adjusting bracket 2	15.103.00
7.13	Spring for spiral washer	52.022.00
7.14	Threaded pin	549160612
7.15	Threaded pin	549160506
7.16	DU-bushing	61.001225
7.17	DU-bushing	61.001212
7.18	DU-bushing	61.222520
7.19	Threaded pin	549130610
7.20	Threaded pin	549130606
7.21	Hex nut	604390006
7.22	Grooved taper pin	541471516
7.23	Socket head screw	607984816
7.24	Hex screw	600840413

1.27. Drawing 28: Adjusting Block Assembly



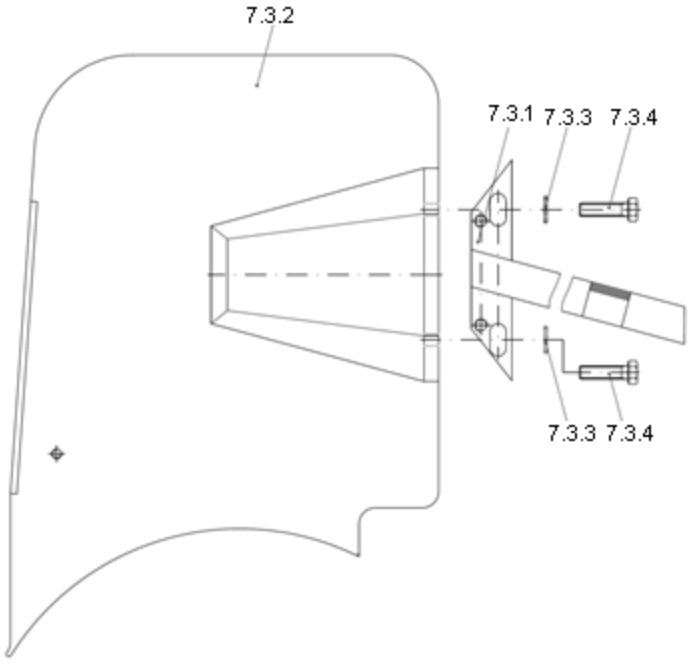
REF. #	DESCRIPTION	PART#
7.1.1	Adjusting lever	20.350.00
7.1.2	Pin for spiral wheel	13.101.20
7.1.3	Threaded pin	549160810
7.1.4	Socket head screw	609120830
7.1.5	Hex nut	604390006
7.1.6	Threaded pin	545510616
7.1.7	Threaded pin	549150620

1.28. Drawing 29: Index Guide Strap Assembly



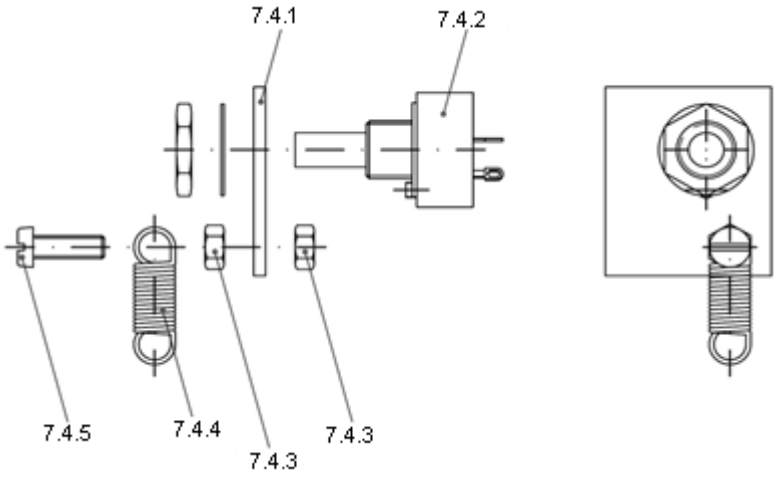
REF. #	DESCRIPTION	PART#
7.2.1	Guide strap	14.155.00
7.2.2	Distance piece for strap	15.104.00
7.2.3	Spring for strap	52.017.00
7.2.4	Spring washer	590127006
7.2.5	Hex screw	609310660
7.2.6	Groved taper pin	541471528
7.2.7	Washer	590125170

1.29. Drawing 30: Thickness Plate Support Assembly



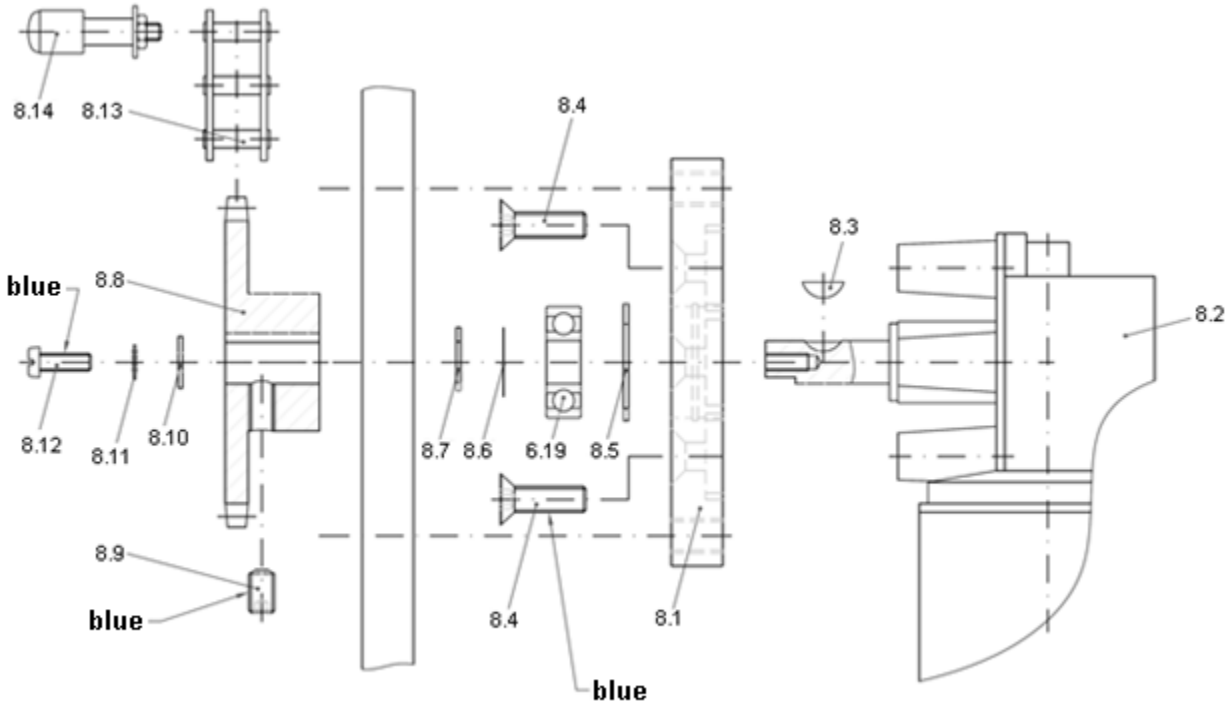
REF. #	DESCRIPTION	PART#
7.3.1	Thickness plate support assembly	20Z374.00
7.3.2	Thickness plate assembly	20K300.00
7.3.3	Washer	590125085
7.3.4	Hex screw	609330830

1.30. Drawing 31: Potentiometer Assembly



REF. #	DESCRIPTION	PART#
7.4.1	Metal plate for potentiometer	51.007.18
7.4.2	Potentiometer	51.007.17
7.4.3	Hex nut	609340004
7.4.4	Pull spring	52.106.00
7.4.5	Hex screw	600840413

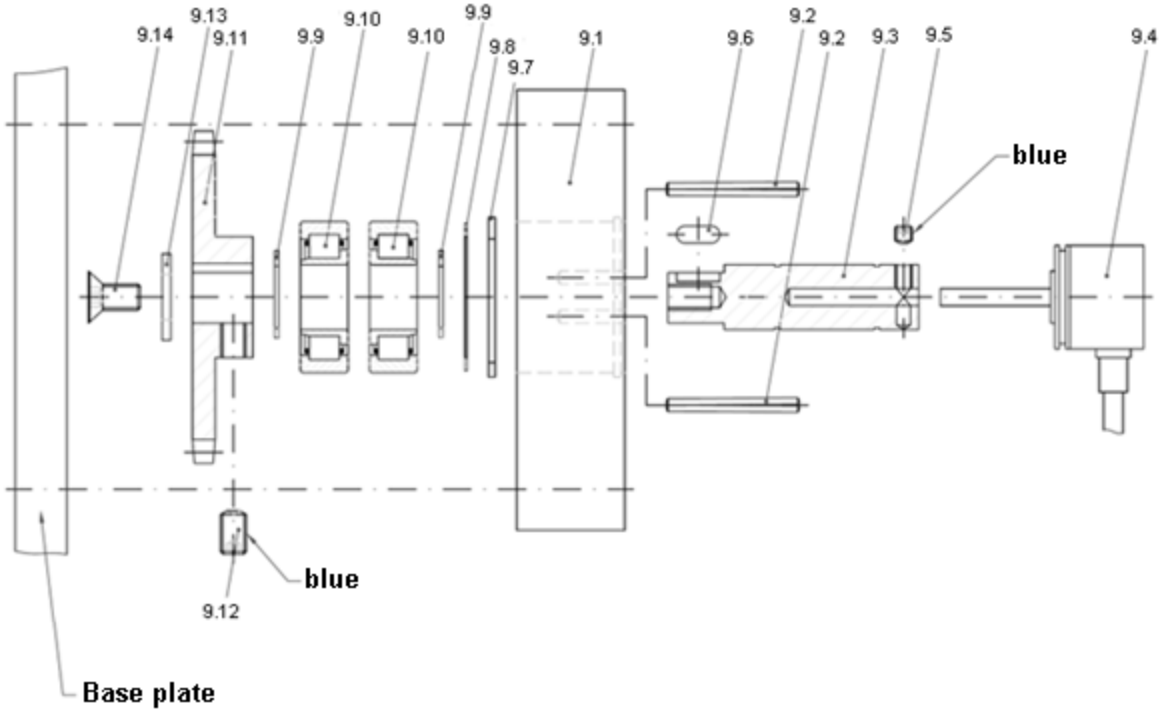
1.31. Drawing 32: Carriage Chain Tensioner Assembly



REF. #	DESCRIPTION	PART#
8.1	Chain tensioner	20.400.00
8.2	DC Motor	13.152.00
8.3	Spring washer	52.688833
8.4	Countersunk screw	607991621
8.5	Retaining ring	590472026
8.6	Adjustin washer	590988101
8.7	Retaining ring	590471010
8.8	Chain wheel/ motor	20.401.00
8.9	Threaded pin	549160610
8.10	Washer	599021E43
8.11	Toothed washer	556797043

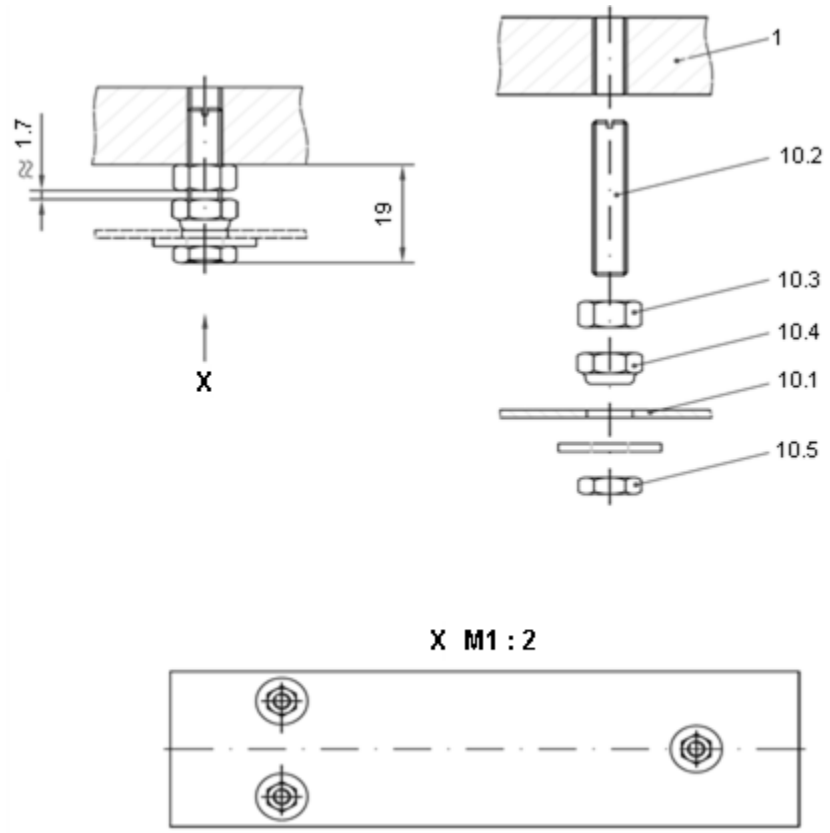
8.12	Cylinder head screw	600840411
8.13	roller chain	15.406.00
8.14	Bolt for roller chain	06K137.00
6.19	Deep groove ball bearing	50.6000RS

1.32. Drawing 33: Chain Wheel Carrier Assembly



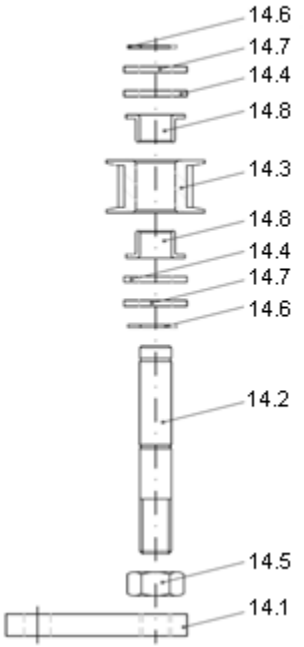
REF. #	DESCRIPTION	PART#
9.1	Support plate	20.430.00
9.2	Grooved taper pin	541471330
9.3	Carrier shaft	20.431.00
9.4	Encoder	51.203.02
9.5	Threaded pin	549160403
9.6	Feather key	52.688541
9.7	Retaining ring	590472035
9.8	Levelling washer for ball bearing	590283405
9.9	Retaining ring	590471015
9.10	Cylindrical ball bearing	50.0NJ202
9.11	Chain wheel	15.405.00
9.12	Threaded pin	549160610
9.13	Washer	590125105
9.14	Countersunk screw	607991612

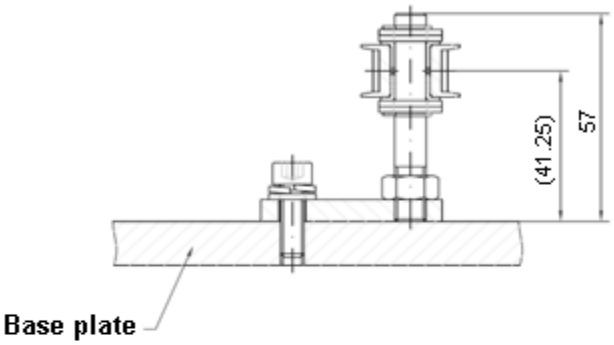
1.33. Drawing 34: Chain Drive Cover Plate



REF. #	DESCRIPTION	PART#
10.1	Chain drive cover plate	20.450.00
10.2	Threaded pin	545510630
10.3	Hex nut	609340006
10.4	Hex nut	609850006
10.5	Hex nut	604390006
1	Base plate	20.000.00

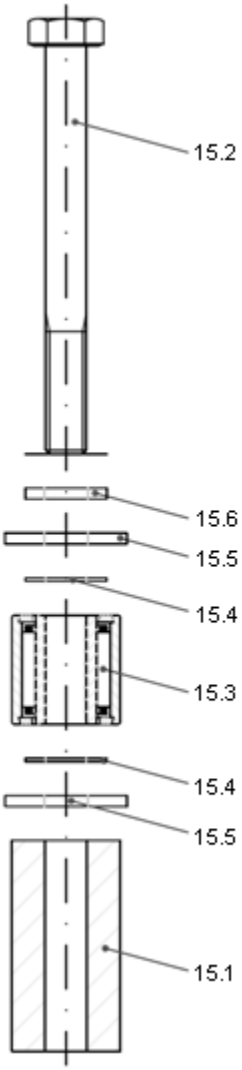
1.34. Drawing 38: Tensioner Assembly

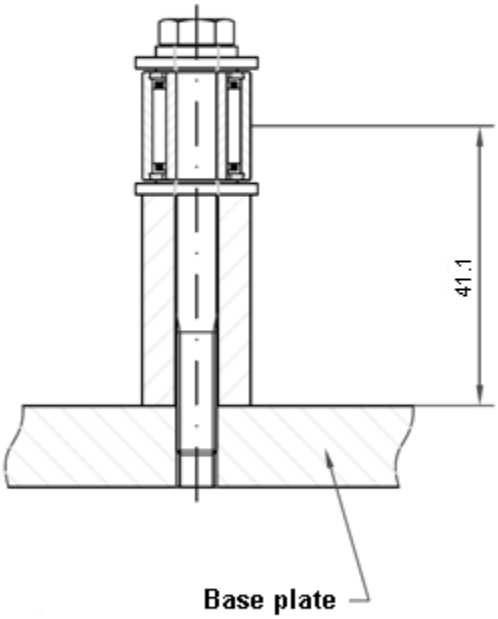




REF. #	DESCRIPTION	PART#
14.1	Tensioner plate	20.011.00
14.2	Tensioner axle	20.012.00
14.3	Synchronizing plate for tensioner	20.013.00
14.4	Washer	590125086
14.5	Hex nut	609340008
14.6	Retaining ring	590471008
14.7	Washer	590125085
14.8	Flange sleeve	61.BB0808

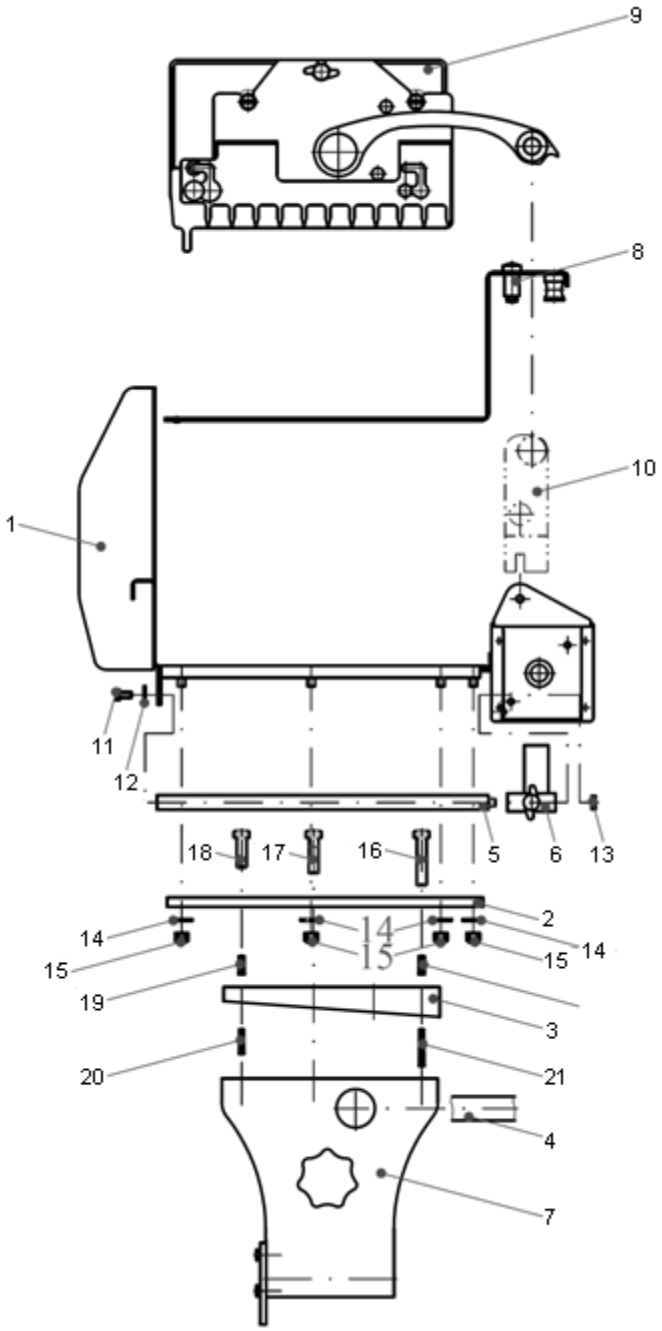
1.35. Drawing 39: Deflection Roller for Base Plate





REF. #	DESCRIPTION	PART#
15.1	Support for deflection roller - base plate	20.017.00
15.2	Hex screw	609310660
15.3	Needle bearing	50.NKI616
15.4	Adjusting washer	590988061
15.5	Seal	58.240602
15.6	Washer	590125065

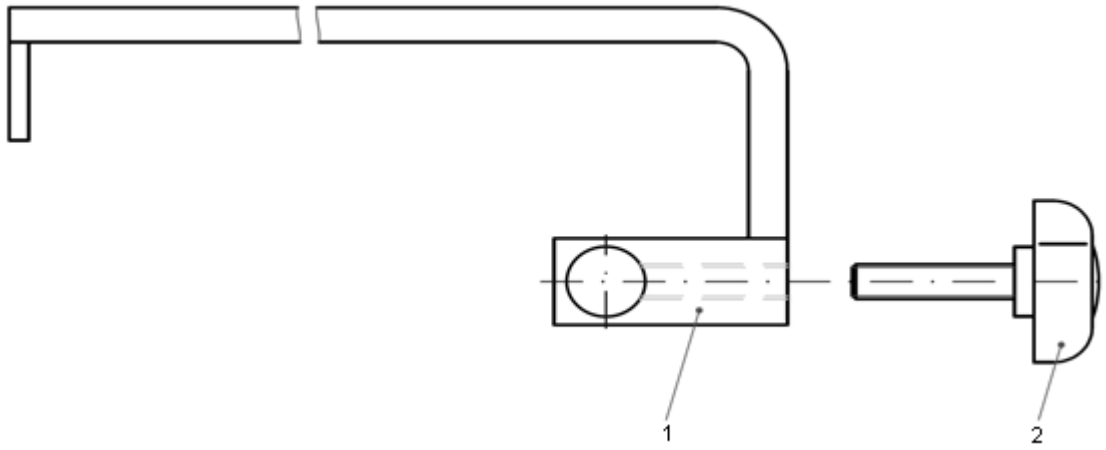
1.36. Drawing 40: Carriage Assembly (medium)



REF. #	DESCRIPTION	PART#
1	Carriage (medium)assembly	20Z650J10
2	Carriage plate (medium)	20.652J10
3	Wedge	20.660.00
4	Cable duct (medium)	20Z661J10
5	Guide rod for adjusting arm	20.654J00

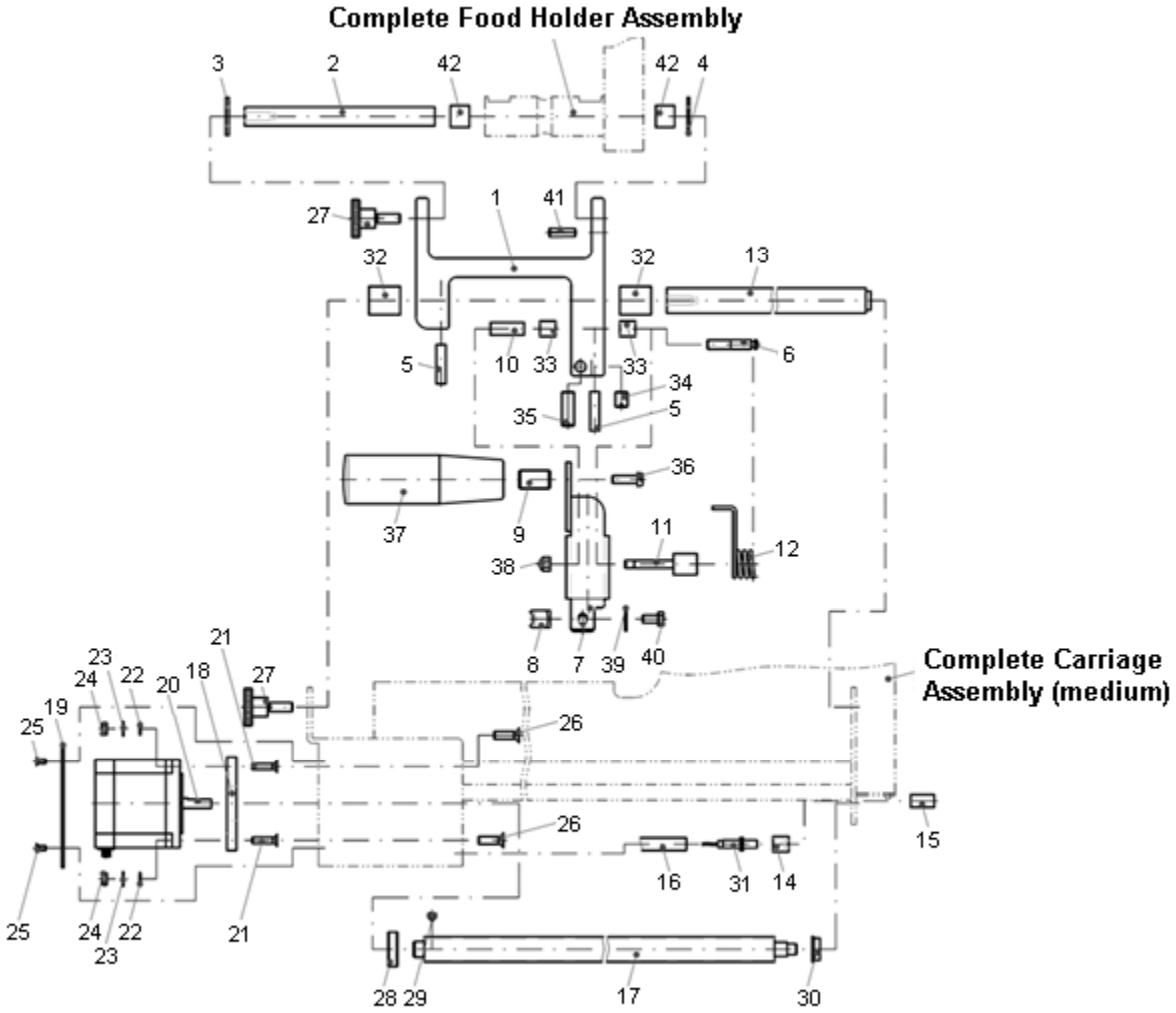
6	Product support arm assembly (medium)	20K655J11
7	Carriage arm	20K470J00
8	Lower food plate assembly	20K670.01
9	End piece holder assembly	20K500J00
10	Driving unit for end piece holder (medium)	20K600J10
11	Hex screw	609330510
12	Washer	599021053
13	Hex nut	604390006
14	Washer	599021065
15	Hex cap nut	609170007
16	Cylinder screw	607984840
17	Cylinder screw	607984830
18	Cylinder screw	607984825
19	Grooved taper pin	541471516
20	Grooved taper pin	541471420
21	Grooved taper pin	541471430

1.37. Drawing 43: Product Support Arm (medium)



REF. #	DESCRIPTION	PART#
1	Product support arm assembly	20Z655J11
2	Wing nut	20Z656J50

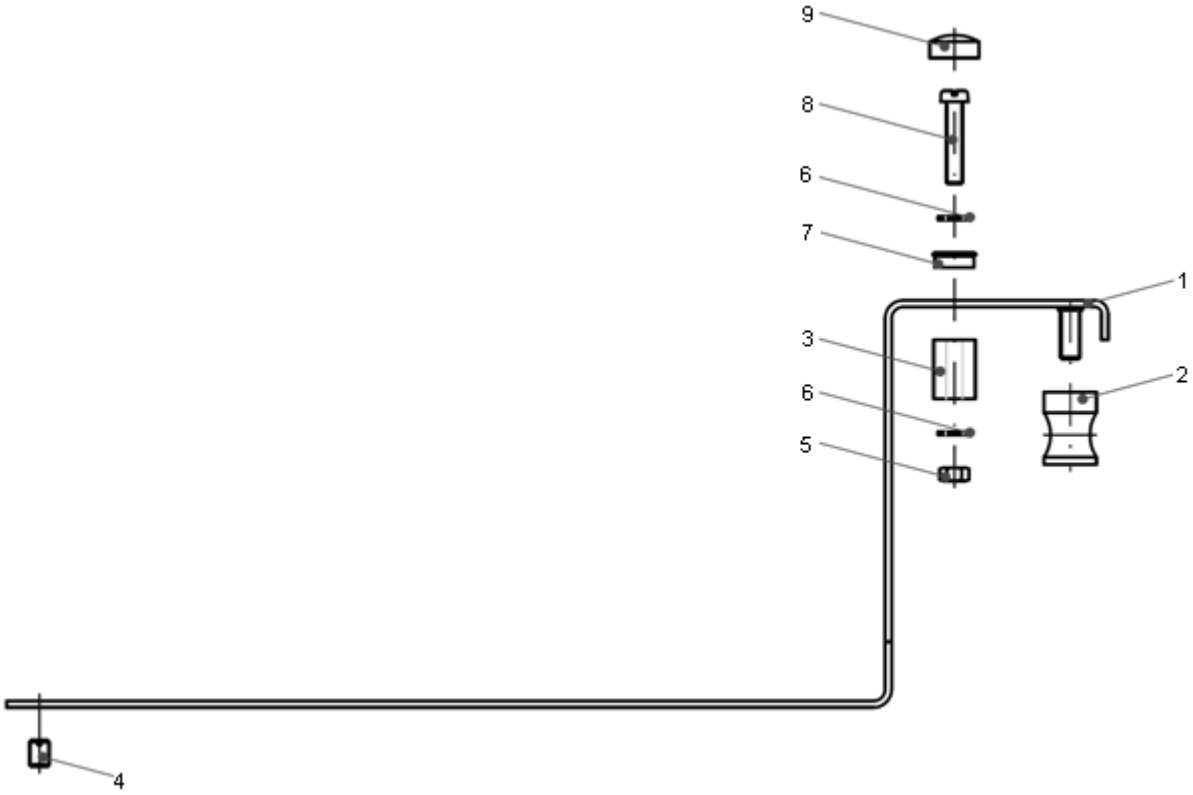
1.38. Drawing 45: Driving Unit for End Piece Holder (medium)



REF. #	DESCRIPTION	PART#
1	End piece holder	20.601J00
2	Guide rod for end piece holder arm	20.604J00
3	Washer for end piece holder arm	20.605.00
4	Washer for end piece holder arm	20.605.10
5	Round magnet	28.117.00
6	Retaining bolt for spring	20.620J10
7	Release	20.614.00
8	Trapezoidal threaded nut	20.618.00
9	Threaded pin	02.516.00
10	Bushing for release	20.619.00

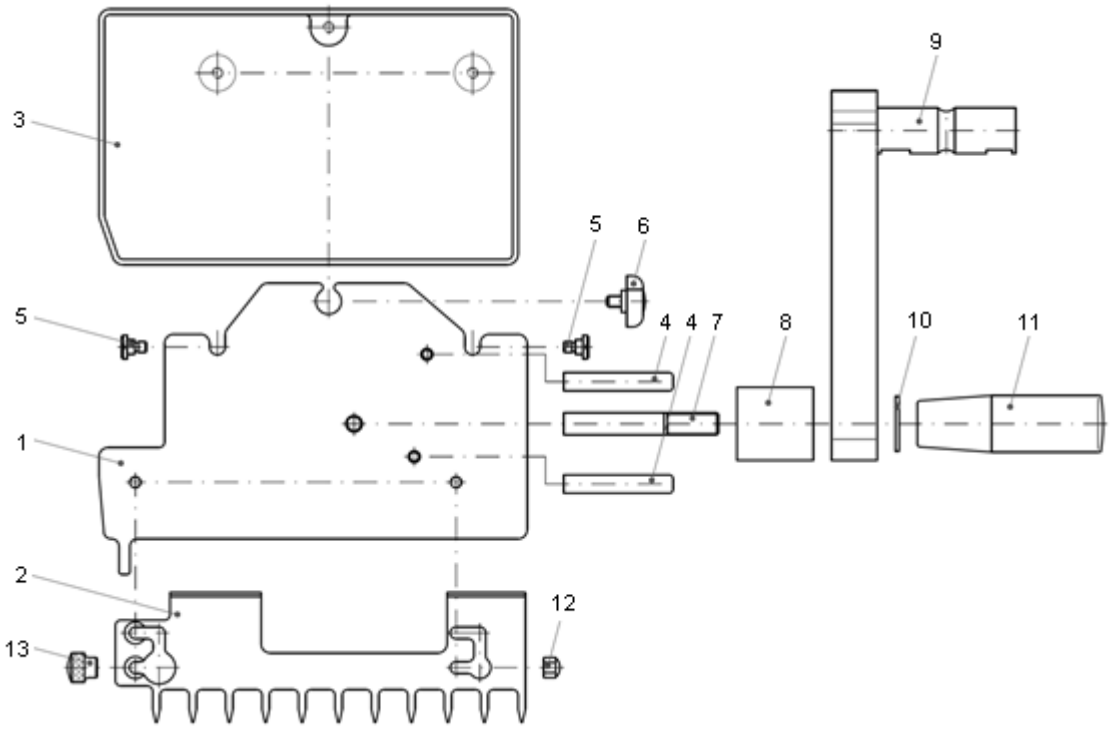
11	Mounting for spring	20.619.00
12	Torsion spring	20.106J00
13	Guide rod for end piece holder (medium)	20.617J10
14	Pipe adapter	20.621J00
15	Nut for pipe adapter	20.621J10
16	Cable duct	20.621J20
17	Trapezoidal spindle	20.613.11
18	Step motor plate	20.609.00
19	Front plate for Motor cover	20.608.00
20	Stepmotor	15.002.75
21	Countersunk screw	609630416
22	Toothed washer	556797043
23	Washer	590125044
24	Hex nut	609340004
25	Hex screw	609630306
26	Hex screw	609630515
27	Knurled knob	604640615
28	Shaft seal	56.102206
29	Threaded pin	545530505
30	Bearing	50.F687RS
31	Reed sensor	05.820.00
32	Bushing	61.001620
33	Bushing	61.000810
34	Threaded pin	545510810
35	Threaded pin	20.620J20
36	Cylinder screw	600840516
37	Handle	57.519311
38	Hex Cap nut	609170025
39	Washer	599021053
40	Hex screw	609330510
41	Grooved taper pin	541471516
42	Bushing	61.001212

1.39. Drawing 46: Lower Food Plate



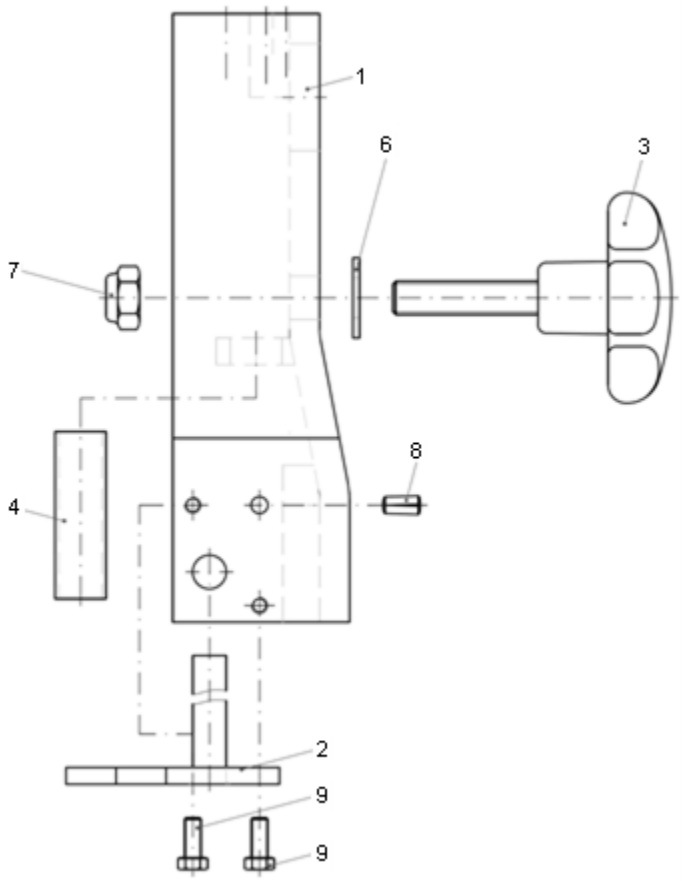
REF. #	DESCRIPTION	PART#
1	Lower food plate assembly	20Z670.01
2	Guide for lower food plate	20.671.01
3	Mounting for lower food plate	20.672.00
4	Threaded pin	545510608
5	Hex nut	609340005
6	Washer	590125051
7	Cap	58.010010
8	Hex screw	600840525
9	Cap	58.010011

1.40. Drawing 47: End Piece Holder Assembly



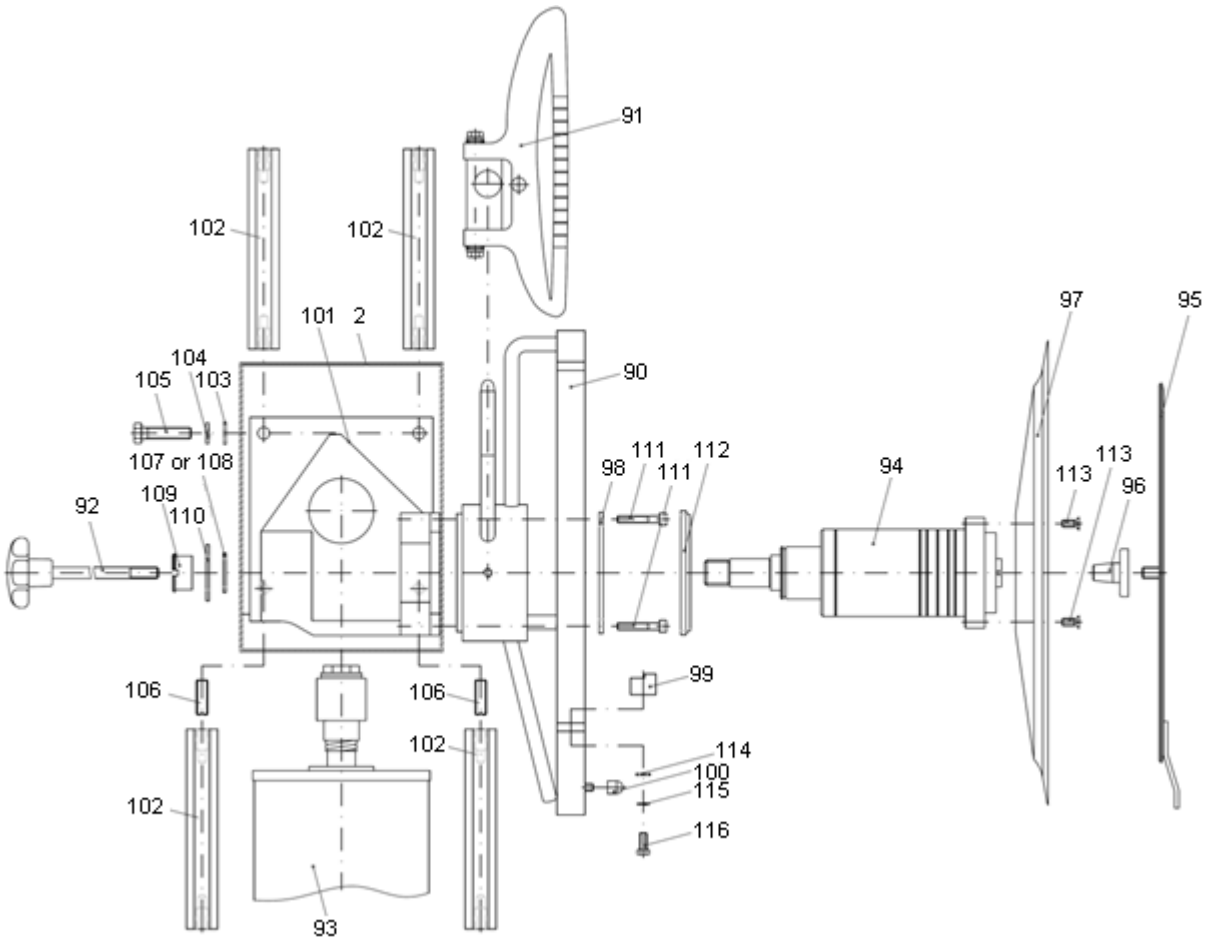
REF. #	DESCRIPTION	PART#
1	End piece holder	20.502.00
2	Comb for end piece holder	20.503.00
3	End piece holder plate	14.K046.10
4	Limiting bolt for end piece holder	20.502J10
5	Flat head screw	20.502J20
6	Wing nut	20Z509J00
7	Bolt for end piece holder	20.504.10
8	Spacer for end piece holder	20.505J00
9	Endpiece holder arm assembly	20Z600J01
10	Washer for handle	58.301202
11	Handle	57.519311
12	Hex cap nut	609170007
13	Knurled knob	65.000011

1.41. Drawing 50: Carriage Support Arm Assembly



REF. #	DESCRIPTION	PART#
1	Carriage arm	20.470.J00
2	Tilt support assembly	20K471.00
3	Star knob assembly	20Z473.00
4	Plastic tube	20.474.00
6	Washer	20.605.00
7	Hex nut	60985510
8	Grooved taper pin	541471510
9	Hex screw	609330512

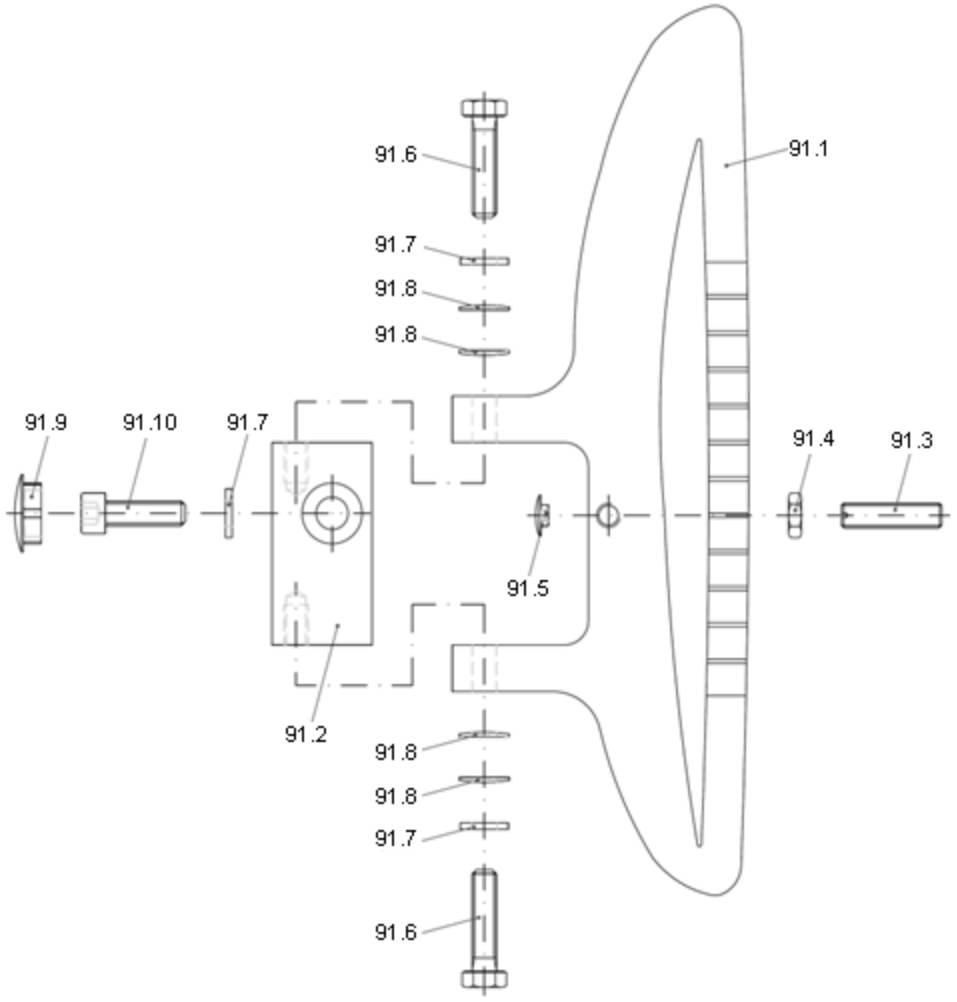
1.42. Drawing 51: Blade Guard Assembly



REF. #	DESCRIPTION	PART#
90	Fixed protection ring around blade edge	20Z754.00
91	Deflector assembly	20K250.00
92	Fixing shaft for blade guard	20K755.00
93	Motor assembly	20K756.00
94	Knife hub assembly	13K002.12
95	Blade guard assembly	13Z008.32
96	Blade guard flange	13.008.32
97	330 mm blade	13.007.50
98	Mounting ring for blade guard	14.040.20
99	Nylon block guard	20.851.00
100	Mounting for blade guard	13.008.80
101	Gear bearing	14.002.00
102	Support for blade bearing	14.170.00
103	Washer	590125085
104	Spring washer	590127008

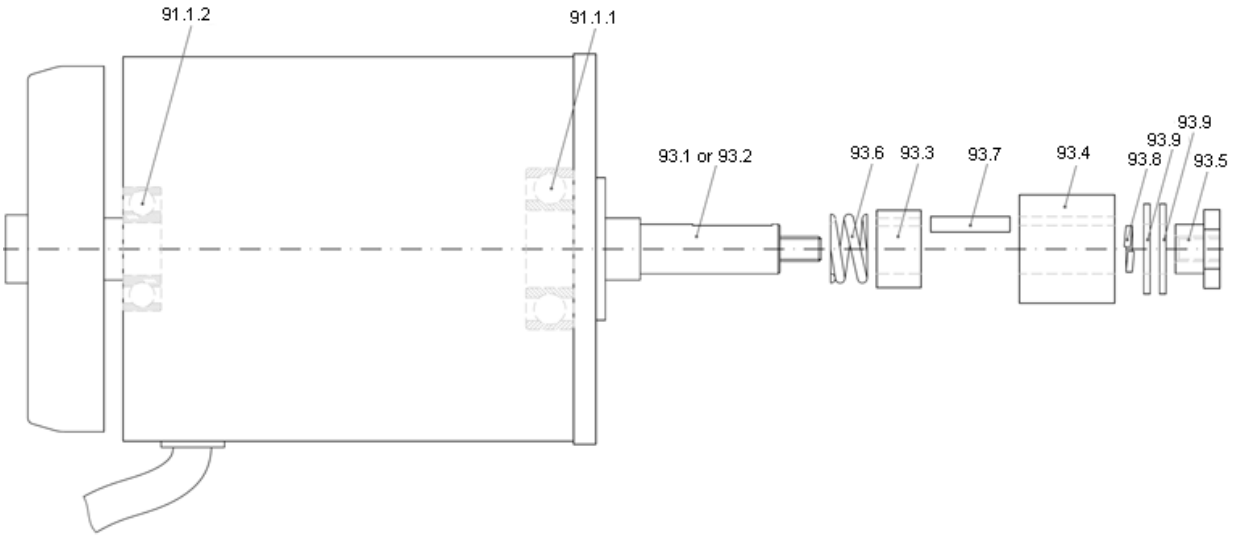
105	Hex screw	609330835
106	Threaded pin	545510825
107	Compensation disc for knife hub nut	15.200.00
108	Compensation disc for knife hub nut	15.201.00
109	Nut for knife axle	14.002.31
110	Ring	58.402402
111	Cylindrical screw	609120530
112	Deflector	56.808847
113	Countersunk screw	609630512
114	Washer	590125051
115	Toothed washer	556797055
116	Hex screw	609330512
2	Body assembly	20Z001.00

1.43. Drawing 52: Deflector Assembly



REF. #	DESCRIPTION	PART#
91.1	Deflector	20.250.00
91.2	Deflector support	20.251.00
91.3	Threaded pin	545510625
91.4	Hex nut	604390006
91.5	Cap	58.0M6SW5
91.6	Hex screw	609330625
91.7	Washer	590125065
91.8	Disc spring	52.024.00
91.9	Cap	58.100100
91.10	Cylindrical screw	609120620

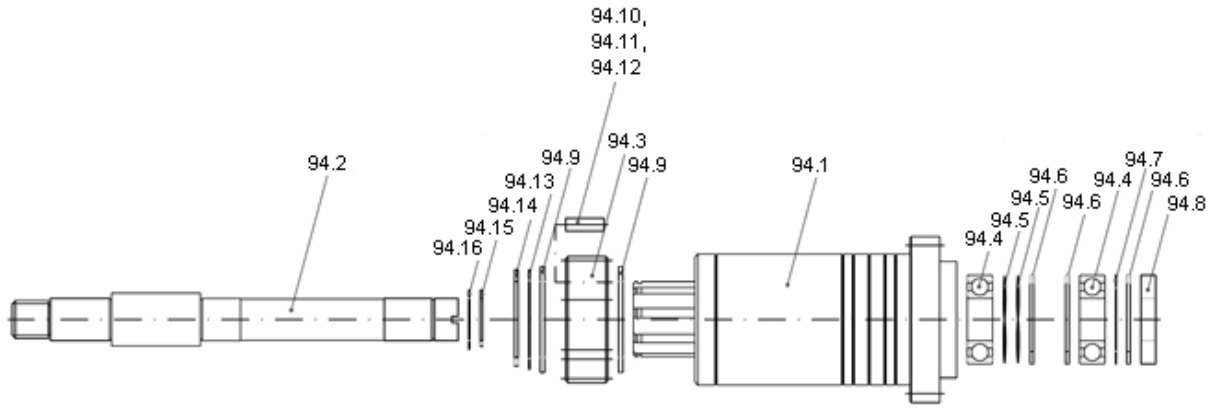
1.44. Drawing 53: Motor Assembly



REF. #	DESCRIPTION	PART#
93.1	3-Phase motor	13.150.00
93.1.1	Ball bearing	50.6205RS
93.1.2	Ball bearing	50.6203ZZ
93.2	Single phase motor	13.151.00
93.3	Seperator for motor	13.020.10
93.4	Worm	13.020.00
93.5	Nut for motor	13.020.20
93.6	Spring for motor	52.021.00
93.7	Feather key	52.688552

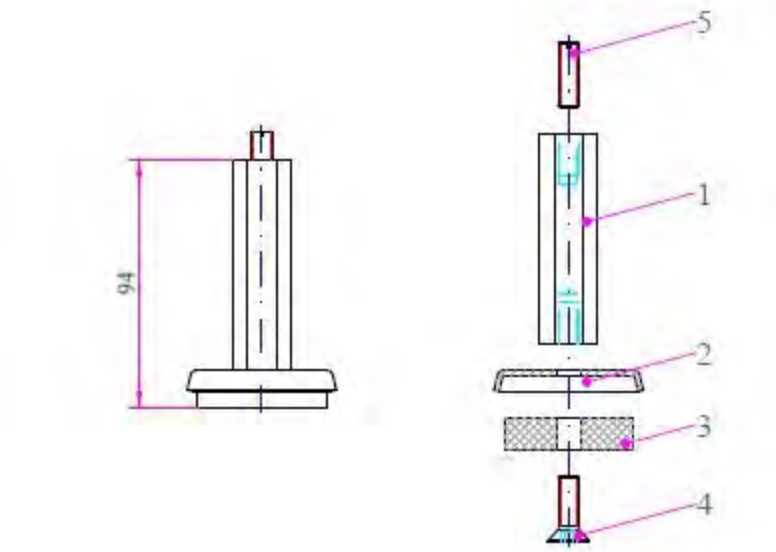
93.8	Spring washer	590127008
93.9	Ring	58.291602

1.45. Drawing 54: Blade Hub Assembly



REF. #	DESCRIPTION	PART#
94.1	Knife hub	13.002.12
94.2	Blade axle	13.002.20
94.3	Helical gear for knife hub	13.002.60
94.4	Deep groove ball bearing	50.6004ZZ
94.5	Leveling washer for ball bearing	590344135
94.6	Retaining ring	590472042
94.7	Adjusting washer	590988305
94.8	Rotary shaft seal	56.204206
94.9	Rubber seal	58.503620
94.10	Free wheel roll	41.014.00
94.11	Yellow buffer	13.002.70
94.12	Black buffer	13.002.71
94.13	Adjusting washer	590988374
94.14	Retaining ring	590471036
94.15	Retaining ring	590471020
94.16	Adjusting washer	590988202

1.46. DRAWING 55: FOOT ASSEMBLY



REF#	DESCRIPTION	PART#
1	Foot	12.003.00
2	Foot holder	15.060.60
3	Rubber disc	58.050031
4	Countersunk screw	607991825
5	Threaded pin	545510825

Preventative Maintenance Checklist for stacker slicer

	Checkpoint	Inspection
O	Blade	The blade needs to be sharp for optimum cutting results. The sharpening frequency can vary from daily to bi-weekly, depending on product and daily slice count.
O	Drive shaft for food advance	For smooth and efficient movement of the food advance, place one drop of oil on the shaft after every cleaning.

Quarterly Maintenance Checklist for stacker slicer

Item	Inspection
☐ **Carriage**	• Clean and oil carriage shaft of food advance • Check condition, cleanness and function of the step motor of the end piece holder. • Check condition, cleanness and function of the driving nut. • Check the function of the end switches. • Check the mechanical movement of the end piece holder.
☐ **Blade**	• Check condition of the sharpening device. • Check sharpness of the blade and sharpen if necessary. • Replace blade if worn more than 5 mm from guard.
☐ **Chain frame**	• Check chain tensions and condition and adjust or replace if necessary. • Check deflector comb and adjust if necessary. • Check deflector roller, replace if worn. • Inspect condition of bearings
☐ **Stacking arm**	• Check alignment of individual fingers and adjust if necessary.
☐ **Receiving plate**	• Check condition and operation.

☐	**Carriage drive**	• Check light barrier function
☐	**Control functions**	• Check that all functions of the machine work and that the keypad is not worn. • Check zero point – re-set if necessary • Check correct values in test programs • Check cutting, stacking and shingling functions. • Tilt carriage and check if clean, if not clean it. • Check if the machine is set on a stable table or fixed to the counter.
☐	**Final check**	• Note the slice count and reset the “Service needed” slice count (VA4000 + VA4000AT) • Retrain personnel if necessary. • Get a receipt of the maintenance report.

Yearly Maintenance Checklist for stacker slicer

	Item	Inspection
☐	**Full Quarterly Maintenance**	
☐	**Blade guard**	• Check and oil the threads of the flange of the blade guard as well as on the shaft which attaches the blade guard to the machine. • Make sure that the blade guard fits properly and that the threaded shaft fits into the blade guard properly.
☐	**Knife hub**	• Clean, check for wear and oil.
☐	**Nylon block blade guard**	• Check if worn and replace if necessary.
☐	**Stacking arm**	• Check bearings and mounting bolt for stacking arm. Check the thread on condition, cleanness and oil. • Check and oil the stacking arm's mounting shaft (ball bearing and bolt). • Clean and check light barrier. Also check connector for light barrier.
☐	**Receiving plate drive**	• Check condition of toothed belt and tension. Tension or replace if necessary. • Check function of the end switch.

☐ **Carriage drive**	• Clean, check and oil drive chain. Also check chain tension, adjust if necessary. Check and oil bolt of the drive chain. • Clean and oil guide bars and bearings. • Check carriage locking device and springs.
☐ **Chain frame drive**	• Check toothed belt and guide with regard to function and cleanliness. Replace toothed belt if necessary. • Check function and condition of coupler and free wheels.
☐ **Cable connections**	• Check condition of all cables and connections. • Check correct value and condition of fuses.
☐ **Final check**	• Note the slice count and reset the “Service needed” slice count (VA4000 + VA4000AT) • Retrain personnel if necessary. • Get a receipt of the maintenance report.