



ELEVATING YOUR PASSION, SINCE 1898.

VOLANO SERIES

VOLANO B2, VOLANO B3,
VOLANO TRIBUTE, VOLANO P15,
VOLANO B114, VOLANO B114X,
VOLANO L16, VOLANO B116

- EN** USER MANUAL
- IT** MANUALE D'USO
- DE** GEBRAUCHSANLEITUNG
- FR** MANUEL D'INSTRUCTIONS
- CS** NÁVOD K POUŽITÍ
- DA** BETJENINGSVEJLEDNING
- ES** MANUAL DEL USUARIO

- NL** HANDLEIDING
- PT** MANUAL DE INSTRUÇÕES
- RO** MANUAL DE INSTRUCTIUNI
- SK** NÁVOD NA POUŽITIE
- SV** BRUKSANVISNING

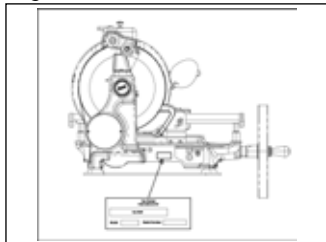
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**VOLANO
EXPERIENCE**

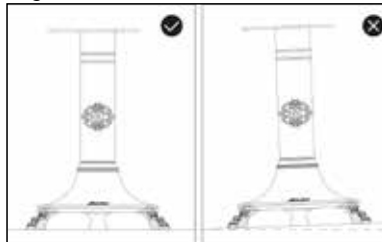
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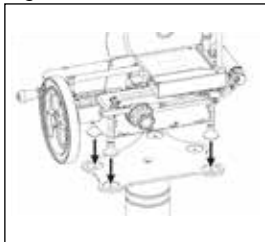
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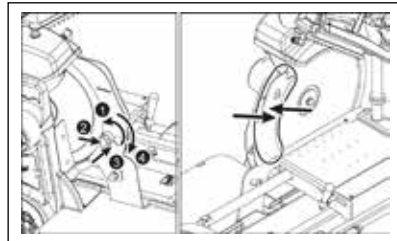
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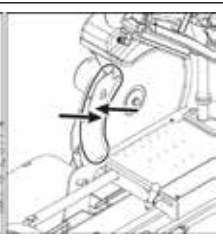
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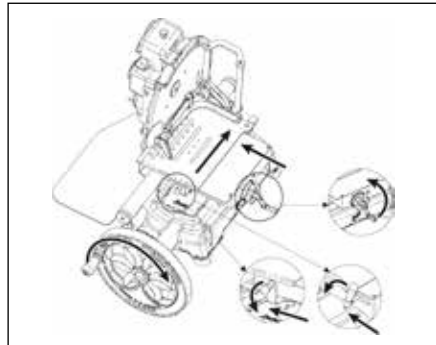
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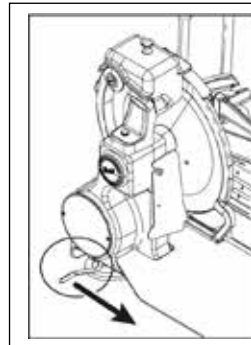
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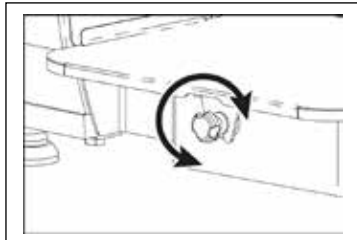
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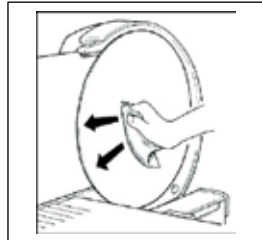
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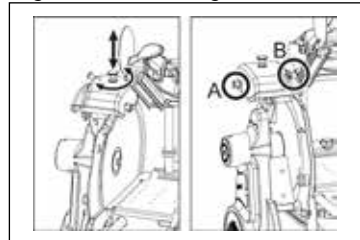
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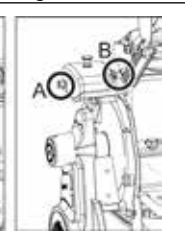
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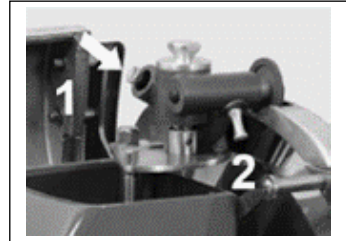
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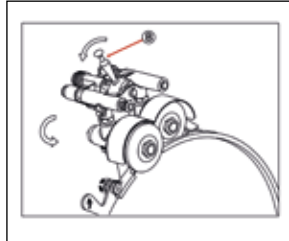
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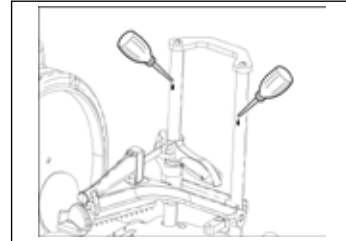
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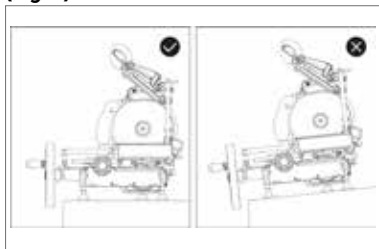
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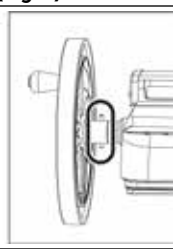
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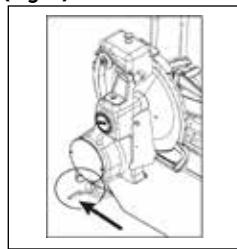
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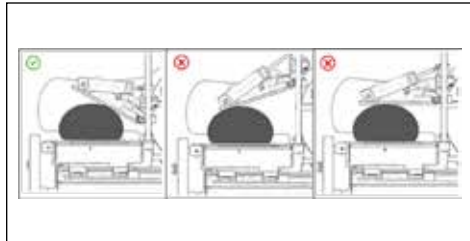
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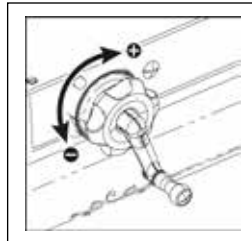
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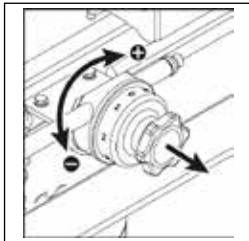
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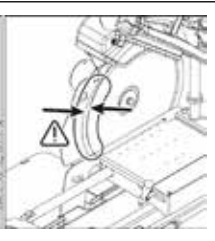
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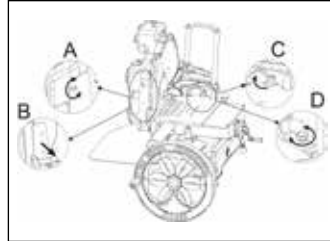
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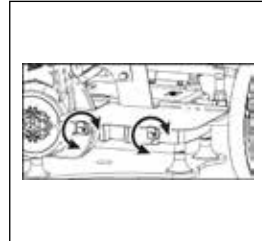
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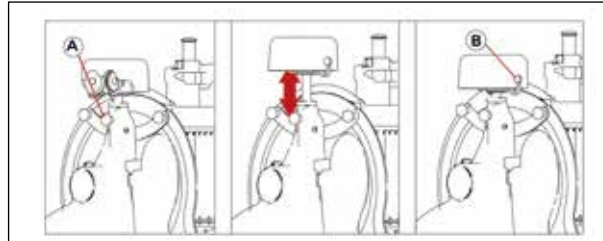
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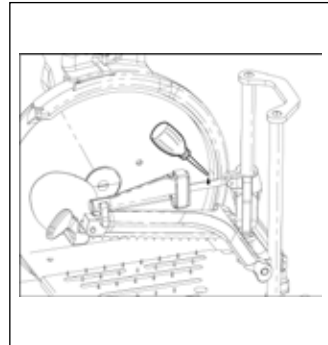
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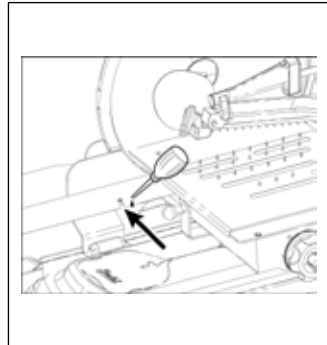
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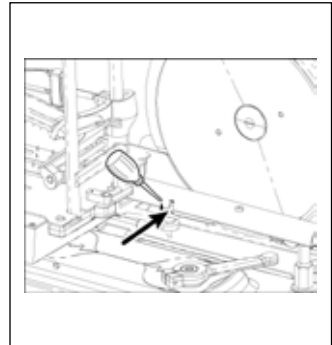
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Index

OPERATING MANUAL CONTENT	6
OPERATING MANUAL STORAGE	6
MAIN COMPONENTS	6
DESCRIPTION OF THE SLICER	7
INTENDED USE	7
CORRECT USE OF THE SLICER	7
CHARACTERISTICS OF FOOD PRODUCTS THAT CAN BE SLICED	7
WARNINGS FOR USE	7
PERMITTED USES	7
PROHIBITED USES	7
MECHANICAL SAFETY DEVICES INSTALLED ON THE SLICER	8
MANUFACTURER'S RESPONSIBILITY	8
RESIDUAL RISKS	8
IDENTIFICATION OF THE SLICER	8
RECEIPT OF PRODUCT	9
GENERAL NOTES ON DELIVERY	9
OPENING SLICER PACKAGING	9
a) models B2, B3, Tribute, P15, B114:	9
b) models L16, B116:	9
OPENING STAND PACKAGING	9
a) models B2, B3, Tribute, P15, B114:	9
b) models L16, B116:	9
INSTALLATION	9
STAND INSTALLATION (OPTIONAL)	9
SLICER INSTALLATION	9
FLYWHEEL ASSEMBLY	10
USING THE SLICER	10
CLEANING THE SLICER	11
CLEANING FREQUENCY	11
PROCEDURE FOR DISMANTLING REMOVABLE PARTS FOR CLEANING	11
PROCEDURE FOR CLEANING REMOVABLE PARTS	11
PROCEDURE FOR CLEANING THE SLICER AND NON-REMOVABLE PARTS	11
CLEANING THE BLADE	12
PROCEDURE FOR REASSEMBLING THE REMOVABLE PARTS FOLLOWING CLEANING	12
MAINTENANCE	12
PERIODIC MAINTENANCE:	12
BLADE SHARPENING	12
LUBRICATION	13
SERVICE	14
MANUFACTURER'S WARRANTY AND RESPONSIBILITY	14
DECOMMISSIONING AND DISPOSAL OF SLICER	14

USER MANUAL: FLYWHEEL SLICER**MODELS:****B2, B3, TRIBUTE, P15, B114, B114X, L16, B116****OPERATING MANUAL
CONTENT**

This manual, drawn up with the aim of providing the customer with all essential information for using flywheel slicers (Models: B2, B3, Tribute, P15, B114, L16, B116) as correctly and safely as possible, contains all necessary information to which you should refer for product safety, installation, maintenance and troubleshooting. Please read the warnings pro-

vided in the instructions carefully in order to obtain important information on safety during installation, operation and maintenance.

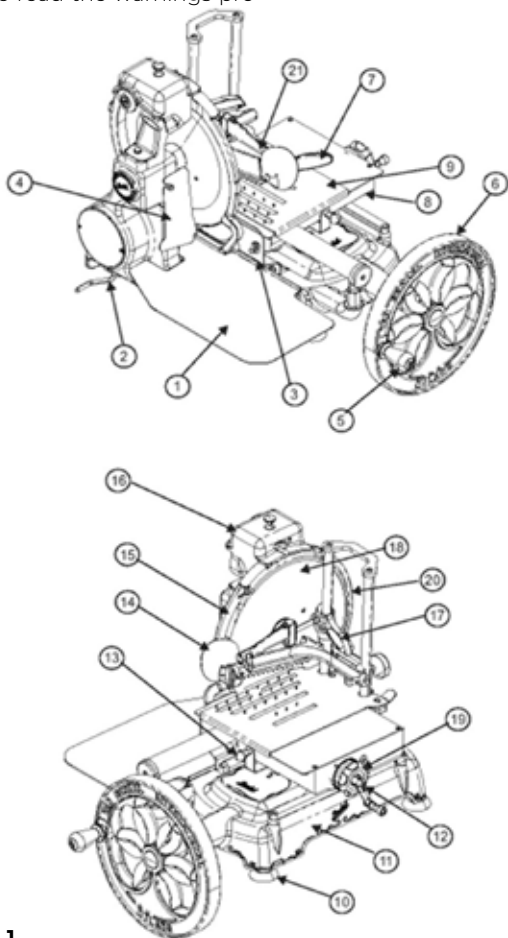
**OPERATING MANUAL
STORAGE**

The operating manual is an essential part of the product and must be kept in a safe and easily accessible place throughout the life of the slicer. It is therefore important to keep the

instruction manual in legible conditions. In the event that the manual is damaged or lost, the user must request a new copy from the manufacturer. Keep this manual in a safe place for future reference. Partial or whole reproduction or distribution of this document is prohibited without written permission from the manufacturer.

MAIN COMPONENTS**- Fig. 1**

1. Meat table
2. Blade edge guard locking lever (model B114 only)
3. Slice support (Block)
4. Slice deflector
5. Advance lever
6. Flywheel
7. Product clamp locking handle
8. Carriage
9. Sliding meat table
10. Foot
11. Base
12. Sliding meat table advance knob
13. Sliding meat table rapid return lever
14. Thumb guard
15. Blade edge guard (except model B114)
16. Hood
17. Product clamp handle
18. Blade
19. Thickness regulating knob
20. Blade guard ring
21. Product press holder

**Fig. 1**

DESCRIPTION OF THE SLICER

Equipment used to slice foods such as cold meats, cheeses and other foods accurately and evenly by manually activating the flywheel with which it is equipped. The slicer is therefore built to slice only foodstuffs of the type and within the size limits indicated in this manual.

INTENDED USE

The intended use and prescribed configurations of the machine are the only ones permitted by the manufacturer. Do not attempt to use the machine in any way contrary to the instructions provided. The machines are intended only for the cutting of food products of the type and within the dimensional limits indicated in the following paragraphs and are to be used in environments intended for the preparation of food or beverages. The manufacturer declines any responsibility stemming from inappropriate use or use by untrained personnel who have not read and fully understood the contents of this manual; modifications and/or repairs carried out on their own; use of replacement parts which are not original or not specific for the machine model.

CORRECT USE OF THE SLICER

Environmental conditions of use:

- Temperature from -5°C to +40°C
- Max. humidity 95%

CHARACTERISTICS OF FOOD PRODUCTS THAT CAN BE SLICED

Intended Use:

The following products can be sliced:

- All types of cold meats (cooked, cured, smoked)
- Boneless meats (cooked or

raw at a temperature not lower than +3 °C)

- Bread with a hard crust and firm crumb (bread that is not too soft or too fresh) and hard or semi-hard cheeses

Prohibited uses

The following items must not be sliced as they can cause serious damage to the user and/or the slicer:

- Frozen foods
- Deep-frozen foods
- Foods containing bones (meat and fish)
- Other items that can be sliced but are not intended for food use

 **WARNING! Under no circumstances attempt to slice prohibited products.**

WARNINGS FOR USE


The slicers described in this manual comply with the latest European hygiene and safety standards.

For your safety, please pay attention to the following instructions:

- Carefully read all parts of this manual before using the slicer.
- Check the mechanical integrity of the slicer before each use.
- Install the slicer in conformity to the instructions indicated in the "Installation" section.
- Immediately stop the slicer and request the intervention of authorised service personnel in the event of abnormal operation, suspected breakage, incorrect movements or unusual noises.
- Avoid using the slicer if there is any blade deterioration due to normal wear and tear, which is manifested by a reduction in the effectiveness of blade sharpening and a resulting increase in the distance between the blade edge and the blade guard ring beyond 6 mm. In this circumstance, contact the

manufacturer or one of the Authorised Service Centres to request blade replacement, reporting your inability to sharpen it.

- If the dimensions of the food to be sliced are larger than those indicated under "circular and rectangular cutting capacity" in the data sheets, reduce the dimensions in order to work safely.

 **WARNING! During cleaning and maintenance, take extreme care to keep hands as far away as possible from the unprotected area and always use EN 388 CAT II cut-resistant protective gloves.**

PERMITTED USES

- The appliance may be used by children of at least 8 years of age and by persons with reduced physical, sensory or mental capabilities, or lacking experience or the necessary knowledge, provided that they are supervised or have received instructions on safe use of the appliance.
- Use the slicer only if properly instructed and in perfect mental and physical condition.
- Use great concentration when using the slicer and avoid being distracted.
- Only slice permitted products.

PROHIBITED USES

- Cleaning and maintenance intended to be carried out by the user must not be carried out by unsupervised children;
- If the slicer is broken or cracked, do not use the slicer and take it to an authorised technical assistance centre for the necessary checks;
- Do not use the slicer in any way other than as is indicated in this manual;
- Do not attempt any cutting

tests with prohibited types of products;

- Do not allow the slicer to be used by anyone who has not read and fully understood this manual;
- Do not allow anyone to approach during product cutting operations;
- Do not remove, cover or modify the plates located on the body of the slicer and promptly replace them if they become damaged (refer to the chapter "identification of the slicer");
- Do not remove the guards and do not modify or exclude the mechanical guards (refer to chapter "Mechanical safety devices installed on the slicer");
- Do not use the slicer as a resting surface and do not place any objects on it which are foreign to normal cutting operations;
- Do not turn the carriage flywheel counter-clockwise, as optimal cutting of the product is not guaranteed.

MECHANICAL SAFETY DEVICES INSTALLED ON THE SLICER

Do not tamper with or remove the safety devices installed on the slicer under any circumstances:

- Blade Edge Guard;
- Blade Guard Ring;
- Sharpener Cover;
- Product Press Holder;
- Product Clamp Handle;
- Thumb Guard;
- Slice Support.

MANUFACTURER'S RESPONSIBILITY

The manufacturer declines any responsibility stemming from:

- Inappropriate use;
- Failure to comply with the instructions contained in this instruction manual;
- Use of the slicer by personnel who have not read and fully comprehended the content

- of this manual;
 - Modifications and/or repairs carried out by the user or unauthorised personnel;
 - Use of spare parts that are not original or not specific to the slicer model;
- Transfer of the slicer automatically invalidates the manufacturer's liability if it is not accompanied by this instruction manual.

The primary text of this instruction manual, drafted originally in Italian, represents the sole point of reference for the solution of any interpretative disputes.

RESIDUAL RISKS

- Risk of cutting:
The blade edge guard and blade guard ring are designed to protect the operator from accidental contact with the blade. However, the blade edge guard does not completely eliminate the cutting risk in order to enable sharpening and cutting operations. During maintenance and cleaning, it is essential to use EN 388 Cat. II cut-resistant and tear-resistant protective gloves. During cutting operations:

- Do not touch the product be sliced with your hands;
- A safe distance from the blade must always be maintained;
- It is important to place one hand correctly on the handle of the flywheel to activate it, while the other hand must be placed in the region of the meat table to pick up the food product;
- No-one is allowed to approach for safety reasons;
- Use of cutting accessories not supplied by the manufacturer is not permitted;
- Correct positioning of the hand on the product clamp handle, complete with guard, protects the operator from accidental contact with sharp parts of the table and

accidental contact with the blade.

- Risk of entanglement:
During cutting and maintenance operations, the rotation of the flywheel exposes the operator to a risk of entanglement. The operator is prohibited from wearing clothing or accessories that can get caught in the flywheel or other parts of the machine when using the slicer. In particular, he/she is prohibited from wearing loose clothing, clothing with open sleeves or clothing that can become entangled, as well as bracelets or similar objects. Wear clothing with sleeves held at the wrist by elastic.
- Risk of slipping:
Food residue on the ground can pose a slipping hazard to both the operator and persons in the vicinity of the work area. Keep the sliced product support area clean and dry, as well as the area around the slicer.
- Risk of impact and crushing:
If not properly installed, the slicer may pose a hazard due to unstable conditions, which increase the risk of impact and crushing for both the operator and persons in the vicinity of the work area. Therefore, install the slicer correctly according to the instructions given in the "Slicer installation" chapter.

IDENTIFICATION OF THE SLICER

The data plate, located on the base of the slicer as shown in figure 2, contains detailed information on the individual product unit. It is essential to refer to the serial number on the data plate to ensure correct identification of the slicer and facilitate any communication with the manufacturer. Removing the data plate from the slicer is prohibited and it must be kept legible at all

times. If the data plate becomes damaged or deteriorated, the user must replace it. Please contact the manufacturer directly for detailed instructions and assistance with the replacement procedure. Exception: for model L16, the data plate label is located on the shoulder of the slicer.

RECEIPT OF PRODUCT

GENERAL NOTES ON DELIVERY

The slicer is always delivered suitably packaged. Verify that slicer packaging is integral upon delivery. Otherwise immediately inform the shipper or the area agent.

OPENING SLICER PACKAGING

a) models B2, B3, Tribute, P15, B114:

To remove the slicer from its packaging:

- Cut and remove the plastic straps;
- Open the cardboard packaging by opening the top side;
- Remove the protections inside the box;
- Remove the transparent bag that wraps the slicer;
- Take out the instruction manual;
- Proceed with slicer installation as described in the chapter "Installation".

b) models L16, B116:

- Check the wooden packaging for the screws that secure the lid and sides. The screws will be visible on the outer surface of the packaging;
- Use a screwdriver or electric drill to unscrew all screws securing the wooden packaging lid;
- Once the screws have been removed, lift off the lid of the wooden packaging;
- Locate the screws securing the sides of the wood-

en packaging and unscrew them using a screwdriver or electric drill;

- Once all the screws have been removed, carefully remove the sides of the wooden packaging;
- Remove the protections inside the box;
- Remove the transparent bag that wraps the slicer;
- Take out the instruction manual;
- Proceed with slicer installation as described in the chapter "Installation".

OPENING STAND PACKAGING

a) models B2, B3, Tribute, P15, B114:

- Cut and remove the plastic straps;
- Open the cardboard packaging by opening the top side;
- Remove the protections inside the box;
- Proceed with stand installation as described in the chapter "Installation".


b) models L16, B116:

- Check the wooden packaging for the screws that secure the lid and sides. The screws will be visible on the outer surface of the packaging;
- Use a screwdriver or electric drill to unscrew all screws securing the wooden packaging lid;
- Once the screws have been removed, lift off the lid of the wooden packaging;
- Locate the screws securing the sides of the wooden packaging and unscrew them using a screwdriver or electric drill;
- Once all the screws have been removed, carefully remove the sides of the wooden packaging;
- Proceed with stand installation as described in the chapter "Installation".

If anomalies are found such as:

- Dents in the structure
 - Inoperative or broken controls
 - Missing parts or other
- Promptly notify the carrier, the manufacturer and the service centre.


The packaging components are products similar to solid urban waste and can be disposed of without difficulty in accordance with current regulations for proper recycling.

 **WARNING! do not dispose of the packaging components in the environment!**

INSTALLATION

STAND INSTALLATION (OPTIONAL)

- If using a stand (optional), once you have completed unpacking, carefully have several people lift the stand and place it on the floor, making sure that it is level and that all the feet of the stand rest correctly on the floor (Fig.3).
- Carefully have several people lift the slicer and place it on the stand, inserting the rubber feet of the slicer into the corresponding slots in the stand plate.

 **WARNING! Make sure that all slicer feet rest correctly on the stand surface (Fig.4)**

SLICER INSTALLATION

- If not using a stand (optional), carefully lift the slicer and place it on a well levelled, dry surface (Fig. 5) suitable for supporting the weight of the slicer plus the weight of the goods to be sliced (see "Technical characteristics").
- The support surface on which the slicer is installed may have drawers that can be opened provided they are at least 150 mm from the support surface to allow for proper rotation of

the flywheel.

- The slicer must be installed with at least 120mm of free space per side (left, right and opposite the operator) and 800mm free in the operator's area to allow for safe use.

⚠ WARNING! Make sure that all slicer feet rest correctly on the worktop (Fig.5).

FLYWHEEL ASSEMBLY

To prevent damage, models B116 and L16 are packaged separately from the disassembled flywheel during transport.

To proceed with assembly:

- Fit the flywheel on the shaft, checking correct correspondence with the flywheel-shaft holes (Fig.6);
- Insert the taper pin into the flywheel hole with the tapered end (smaller diameter) facing the shaft;
- Use a hammer or suitable hammering tool to drive the pin into the shaft.
- The installation is considered to be correct when the pin is firmly fixed without a gap (Fig.7).

USING THE SLICER

1. Make sure that the blade is adequately protected by the blade edge guard. If the blade is exposed, follow the instructions below to activate the guard in its safety position:

a) for model B114:

- Move the blade guard locking lever in the opposite direction to the operator (Fig. 8): the blade edge guard overlaps the blade, eliminating the dangerous condition (Fig. 9).

b) for models TRIBUTE, B116, B3, B2, P15, L16

- Move the blade edge guard into its housing, securing it with the locking handles (Fig. 10): the blade edge guard overlaps the blade, eliminat-

ing the dangerous condition (Fig. 11).

2. Operate the flywheel clockwise in order to induce the movement of the carriage equipped with the product support plate: bring the carriage fully towards the operator (Fig. 12);
3. Fully retract (away from the blade) the sliding meat table using the Sliding meat table rapid return lever or using the sliding meat table advance knob (Fig. 12);
4. Set the product to be sliced on the meat table.

⚠ WARNING! place and remove the product to be sliced on the meat table tray only with the tray fully retracted (away from the blade) and the carriage fully towards the operator (Fig. 12).

5. Slide the top clamp downwards to lock the product, depending on the model:

a) for models L16, B116, P15: grip both top clamp handles (only one handle for model L16) and push them simultaneously toward the bottom until the product is locked;

b) for models B2, B3, B114 and TRIBUTE: grip the top clamp sliding lever, lower it to the sliding end, grip the locking handle and push it on the product until it is locked.

Correct positioning of the product (Fig.13)

6. Set the desired slice thickness by turning the slice thickness regulating knob (Fig.14) (Fig. 15: model B2).

7. Bring the sliding meat table closer (towards the blade) using the sliding meat table rapid return lever or using the sliding meat table advance knob. Place the product as close as possible to the end of the table edge (side of the table next to the blade) (Fig. 16)

⚠ WARNING! Do not bring

the meat table to the end of the stroke, but leave a small gap of a few cm; the product to be sliced must come out of the table with the pins.

If you place the meat table at the maximum end stop, the board will not be able to move forward and it will not be possible to slice the product.

8. Uncover the blade from its guard:

a) For model B114:

- Move the blade guard locking lever in the direction of the operator (Fig. 17) to uncover the blade (Fig.18).

b) For models TRIBUTE, B116, B3, B2:

- Move the blade edge guard to its blade exposure position (Fig. 19) to uncover the blade from it (Fig. 20).

c) The blade edge guard is different for models P15 and L16

- Both machines have a knob (slice area side) that must be unscrewed counter-clockwise, and then the protective ring placed in the provided seat that will uncover the blade and allow the product to be cut.



QR code L16



QR code P15

⚠ WARNING! Sharp blade, cutting hazard! When the blade is not covered by the guard, be extremely careful to keep your hands as far away from the unprotected area as possible (Fig.18 and Fig. 20).

9. Start cutting the product by turning the flywheel clockwise.

! WARNING! slide the table during cutting operations exclusively using the flywheel

10. During the return stroke of the carriage (towards the operator) the mechanical device is actuated, which advances the sliding meat table transversely towards the blade; When the sliding meat table reaches the feed limit towards the blade, stop. Bring the sliding meat table away from the blade using the sliding meat table rapid return lever or using the sliding meat table advance lever.
11. Reposition the product, lock it again with the top clamp and start slicing again.
12. Unload the product following the operations in the reverse order.

! WARNING! Danger of being cut! Once cutting is complete, check that the blade is well protected by the blade edge guard by repeating the operations described in point 1 of this chapter.

CLEANING THE SLICER

! WARNING! During slicer cleaning operations, take extreme care to keep hands as far away as possible from the unprotected area and always use EN 388 CAT II cut-resistant protective gloves.

CLEANING FREQUENCY

Slicers must be properly cleaned before they are used for the first time and again after a period of inactivity. It is essential to clean the machine after each use.

PROCEDURE FOR DISMANTLING REMOVABLE PARTS FOR CLEANING

! WARNING! Make sure that the blade edge guard properly covers the blade (follow the instructions in point 1 of the chapter on Using the Slicer).

- Slice deflector (Fig. 21):
 - a) For models B3, B114, TRIBUTE: the slice deflector is held by a screw; unscrew it counter-clockwise and remove the slice deflector.
 - b) For model B2: remove the magnetic slice deflector; pull the slice deflector upward to remove it;
- For models P15-B116: Open the slice deflector from the right to the left and remove the tray at the bottom of the blade;
- For the L16 model, remove the tray from the back of the slicer.
- Meat table (Fig. 21):
 - For models where a locking lever is present (B3, Tribute, B114): lift the top clamp, then rotate the locking lever, lift the table only and remove it;
 - For model P15: rotate the locking lever 90°, apply slight outward pressure, lift the meat table together with the top clamp and remove it;



- For models where there is a knob (B2-B116): unscrew the knob counter-clockwise, lift the meat table and remove it;
- For models with no locking device (L16): lift the meat table together with the top clamp with the aid of the two grips and remove it together with the top clamp.



- Receiving plate:
 - For models where there is no locking device (Tribute, 114): slide out the receiving plate;
 - For models where the plate is locked by two side pins (B3, B2, P15): loosen the side pins counter-clockwise and slide out the plate.
 - Instead, for model L16, the meat table can only be removed by unscrewing the three side screws.
 - For models in which the plate is locked by a knob (B116): loosen the knob counter-clockwise and slide the plate out.

PROCEDURE FOR CLEANING REMOVABLE PARTS

! WARNING! DO NOT clean the removable parts of the slicer with water jets, steam or corrosive dishwasher detergents.

Proceed with cleaning all disassembled parts using only hot water at a temperature of no less than +30 °C and a biodegradable foaming dishwashing detergent or neutral, non-abrasive detergents specially formulated for food equipment, which guarantee the safety of food-contact surfaces. After cleaning, the parts should be rinsed with plenty of clean water and dried.

PROCEDURE FOR CLEANING THE SLICER AND NON-REMOVABLE PARTS

! WARNING! DO NOT clean the slicer with water jets, steam or corrosive dishwasher detergents.

- **Cleaning the machine body:**
Clean the machine body with

the same detergent used for the disassembled parts.

- **Blade edge guard:** use a semi-rigid nylon brush to clean the area between the blade and the guard ring;

CLEANING THE BLADE

! WARNING! Do not activate the slicer while the blade is being cleaned.

! WARNING! During blade cleaning and sharpening, take extreme care to keep hands as far away as possible from the unprotected area and always use EN 388 CAT II cut-resistant protective gloves.

- Press a damp cloth on the surface of the blade and move it slowly from the centre toward the outside as shown in the figure and the opposite side. In the same way, dry it using a dry cloth.

PROCEDURE FOR REASSEMBLING THE REMOVABLE PARTS FOLLOWING CLEANING

! WARNING! Make sure that the blade edge guard properly covers the blade (follow the instructions already indicated in point 1 of the chapter on Using the Slicer).

- Slice deflector:
 - For model B3, Tribute, B114: replace the slice deflector in its original position and tighten the screw clockwise;
 - For models P15, B116: Close the slice deflector by rotating it from left to right;
 - For model B2: reposition the magnetic slice deflector to its original position;
 - Tray: reset the tray in its original position;
 - (only present in models P15, B116) reposition the pan in its original position;

- Meat table:

Using the flywheel knob, turn the flywheel clockwise until the carriage is fully forward (towards the operator);

- For models where a locking lever is present (B3, Tribute, B114): reposition the carriage to its original position and turn the locking lever clockwise;
- For model P15: reposition the meat table complete with top clamp in its original position with a firm movement and rotate the locking lever 90°;



- For models where a locking knob is present (B2, B116): reposition the meat table complete with top clamp in its original position and screw the knob clockwise;
- For models with no locking device (L16): reposition the meat table complete with top clamp in its original position.
- Receiving plate:
 - For models with no locking device (Tribute, B114): move the receiving plate back to its original position;
 - For models where the plate is locked by two side pins (B3, B2, P15): reposition the receiving plate in its original position and tighten the side pins clockwise to secure the plate.
 - For models in which the plate is locked by a knob (B116): reposition the receiving plate back to its original position and tighten the knob clockwise.

MAINTENANCE

Periodic maintenance work that the operator is authorised to perform in order to maintain slicer efficiency over time include:

- Blade sharpening -Lubrica-

tion of the top clamp sliding bars, the top clamp brake sliding bar and the carriage sliding bar.

All other work should only be carried out by service personnel authorised by the manufacturer, as this may pose a risk to the operator. These operations include:

- Blade replacement
- Replacement of sharpener springs
- Replacement of the chain
- Repair of structural parts
- Lubrication of chain and gears

PERIODIC MAINTENANCE:

BLADE SHARPENING

Continued use of the flywheel slicer without regular sharpening may lead to signs that the blade needs sharpening. These signs include:

- Difficulty Cutting: if you observe that the slicer shows difficulty in achieving uniform and precise cuts;
- Irregular Cut: if the slices are irregular, thicker or thinner than usual;
- Resistance during Cutting: increased resistance during use of the slicer could be attributed to a blade that encounters obstacles in the food cutting process;
- Production of Food Residues: if there is an increase in the production of food residues or if food appears to be torn rather than sliced;

It is also advisable to visually examine the blade for signs of wear, chipping or loss of sharpness.

It is important to follow the recommendations in this operating manual and sharpen the blade to ensure optimal performance and a safe and efficient cut.

! WARNING! When sharpening the blade, perform all operations with great

care and use EN 388 cat. II cut- and tear-resistant protective gloves.

⚠ WARNING! When the blade is not covered by the guard, be extremely careful to keep your hands as far away from the unprotected area as possible.

To sharpen the blade, follow the instructions according to the model indicated:

- Clean the blade (see chapter Cleaning – Section: Cleaning the blade);
- Fully retract (away from the blade) the sliding meat table using the sliding meat table rapid return lever or using the sliding meat table advance knob.

⚠ WARNING! Make sure that the blade edge guard properly covers the blade (follow the instructions in point 1 of the chapter on Using the Slicer).

FOR MODELS B2, B3, TRIBUTE

1. Lift the sharpener and rotate it 180° (Fig.25);
2. Carefully lower the sharpener. The blade will be automatically centred between the two grinding wheels.
3. Press the button (A) for approximately 10-15 seconds and simultaneously rotate the flywheel clockwise. Release the button (A), press the button (B) for 2-3 seconds and release it (Fig. 26).
4. Stop flywheel rotation.
5. Reposition the sharpener in its original position only after the blade has stopped moving.

FOR MODEL P15 (Fig. 27)

1. Loosen the sharpener locking knob (A).
2. Lift the sharpener and rotate it 180°.
3. Carefully lower the sharpener. The blade will be

automatically centred between the two grinding wheels.

4. Re-lock the knob.
5. Rotate the lever (B) counter-clockwise for approximately 10-15 seconds and simultaneously rotate the flywheel clockwise.
6. Stop flywheel rotation.
7. Replace the sharpener in its original position and tighten the knob only after the blade has stopped moving.

FOR MODEL B114:

1. Lift the sharpener and rotate it 180°.
2. Carefully lower the sharpener. The blade will be automatically centred between the two grinding wheels.
3. Press and hold the lever for 10-15 seconds, turning the flywheel clockwise: blade sharpening and deburring occur simultaneously (Fig. 28).
4. Release the sharpening lever.
5. Stop flywheel rotation.
6. Reposition the sharpener in its original position only after the blade has stopped moving.

FOR MODEL B116:

1. Lift the sharpener cover.
2. Lift the sharpener and rotate it 180° in the direction of the blade.
3. Carefully lower the sharpener. The blade will be automatically centred between the two grinding wheels.
4. Press the button (1) for approximately 10-15 seconds and simultaneously rotate the flywheel clockwise. Release the button (1), pull the lever (2) for 2-3 seconds and then release it and continue to rotate the flywheel clockwise (Fig. 29).
5. Stop flywheel rotation.
6. Reposition the sharpener in its original position only after the blade has stopped moving.

7. Close the sharpener cover.

FOR MODEL L16 (Fig. 30)

1. Lift the sharpener and rotate it 90°.
2. Carefully lower the sharpener. The blade will be automatically centred between the two grinding wheels.
3. Rotate the lever (B) clockwise for approximately 10-15 seconds and simultaneously rotate the flywheel clockwise.
4. Stop flywheel rotation.
5. Reset the sharpener in its original position only after the blade has stopped moving.

⚠ WARNING! risk of damage! Do not over-extend (no more than 2-3 seconds) the deburring operation to avoid damaging the blade.

LUBRICATION

Lubrication of the top clamp sliding bars

Frequency: weekly

- Apply a small amount of lubricant, about 3-4 drops, to the sliding bars of the top clamp (Fig. 31).
- Then slide the corresponding elements a minimum of 3 to 4 times.
- Remove any excess lubricant using a paper towel.

Lubrication of the top clamp brake sliding bar

- Apply a small amount of lubricant, about 3-4 drops, to the sliding bar of the top clamp brake (Fig. 32).
- Then slide the corresponding elements a minimum of 3 to 4 times.
- Remove any excess lubricant using a paper towel.

Lubrication of the carriage sliding bars


Frequency: weekly

- Apply a small amount of lubricant, about 3-4 drops, to the sliding bars of the carriage in the hole on the bar (114,B3 and TRIBUTE) (Fig. 33)

e 34).

- There are lubricating points for model P15: push the ball inside the lubricating point and insert the lubricating oil.
- For model L16, there are holes in which to insert the lubricating oil.
- For model B2, the lubricating oil is applied directly onto the carriage bar, removing any excess.
- Then, activate the flywheel for a brief period.
- Activate the flywheel for a short time.
- Remove any excess lubricant using a paper towel.

If you do not have any of the supplied lubricant, use white Vaseline oil.


 **WARNING! Do not use vegetable oil. We recommend the use of oils with FDA H1 specification or suitable for food contact.**

SERVICE

No spare parts are supplied inside the packaging. All repair and replacement work (such as replacement or repair of blade, chain, structural parts, etc.) must only be carried out by personnel authorised by the manufacturer.

Should a repair be necessary, it is advisable to return the slicer to the manufacturer or to an Authorised Service Centre.

For information on service centres, please contact: service@berkelinternational.com.

 **WARNING! The blade must be replaced when the distance between the edge of the blade and the inner edge of the guard exceeds 6 mm: this circumstance occurs when there is deterioration due to normal wear and tear and the effectiveness of blade sharpening is compromised.**

MANUFACTURER'S

WARRANTY AND RESPONSIBILITY

The manufacturer supplies slicers with a 24-month warranty from the date of purchase. The warranty only covers defects detected by proper use and in accordance with the conditions of use set out in the manual. The warranty does not cover defects due to transport, incompetence or negligence on the part of the purchaser, improper installation or positioning or damage due to wear and tear. Furthermore, the warranty does not cover components inherently subject to wear and tear, such as the blade and sharpener springs, except in the case of an obvious manufacturing defect.

The manufacturer disclaims all direct and indirect liability stemming from:

- Failure to comply with the instructions in the manual;
- Use not in accordance with the regulations prevailing in the country of installation;
- Unauthorised modifications and/or repairs on the product;
- Use of non-original accessories and spare parts;
- Exceptional events.

Transfer of ownership of the slicer entails the immediate release of any liability on the part of the manufacturer. The identification plate on the base of the slicer records the manufacturer, model and technical information.

DECOMMISSIONING AND DISPOSAL OF SLICER


Before proceeding with slicer decommissioning and disposal, it is important to understand the composition of the machines, which include a main structure in aluminium alloy, inserts and various parts in stainless steel, as well as components in plastic materials.

When entrusting dismantling

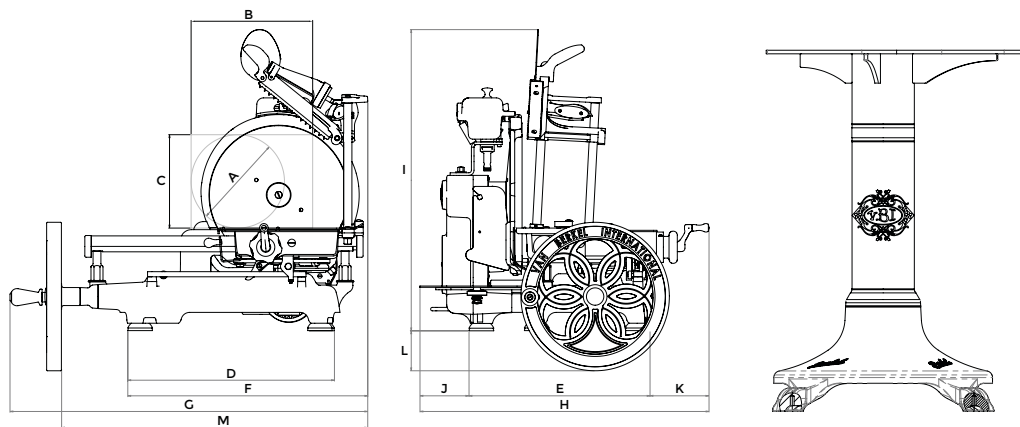
and demolition to third parties, it is essential to select only authorised companies specialised in the treatment of such materials. If you instead opt for self-dismantling, it is essential to carefully separate the materials by type and then hire authorised companies to dispose of them.

It is imperative to strictly adhere to the regulations in force in the country of operation to ensure responsible waste management.

We would like to emphasise the importance of always consulting the manufacturer or authorised service personnel when removing and disposing of the blade to ensure that it is handled safely and in accordance with current regulations.

 **WARNING! Never abandon scrap, as it constitutes a grave danger for persons and the environment.**

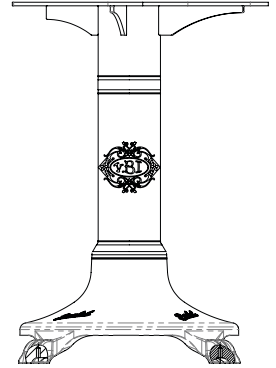
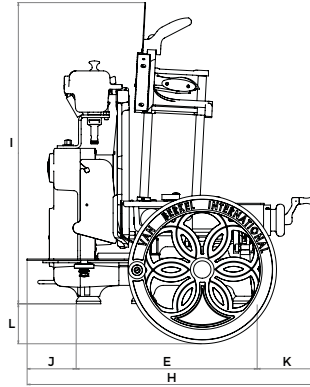
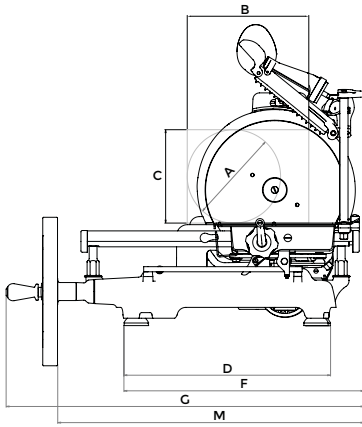
DATA SHEET



MODEL	B2	B3	TRIBUTE
A	176 mm	210 mm	210 mm
B	190 mm	270 mm	270 mm
C	165 mm	210 mm	210 mm
D	395 mm	460 mm	465 mm
E	350 mm	405 mm	415 mm
F	460 mm	550 mm	535 mm
G	680 mm	805 mm	805 mm
H	530 mm	670 mm	670 mm
I	690 mm	725 mm	725 mm
J	215 mm	240 mm	240 mm
K	135 mm	155 mm	155 mm
L	35 mm	60 mm	60 mm
M	560 mm	685 mm	685 mm
PEDESTAL	450x450x820h 45 kg	580x580x800h 45 kg	580x580x800h 45 kg
SPECIFICATIONS			
Blade diameter	265 mm	300 mm	300 mm
Circular cutting capacity	176 mm	210 mm	210 mm
Rectangular cutting capacity	190x176 mm	270x210 mm	270x210 mm
Max slice thickness	0 - 1,35 mm	1 - 1,5 mm	1 - 1,5 mm
Net Weight	37,4 kg	46 kg	52 kg

Note: As we actually strive to improve our products, specifications are necessarily subject to change without notice.

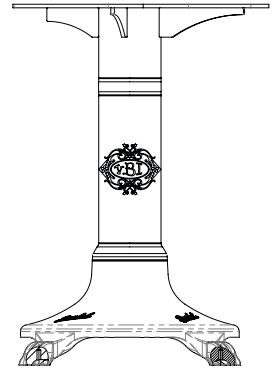
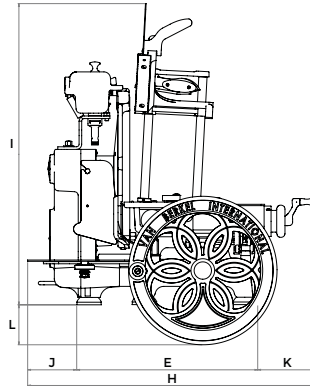
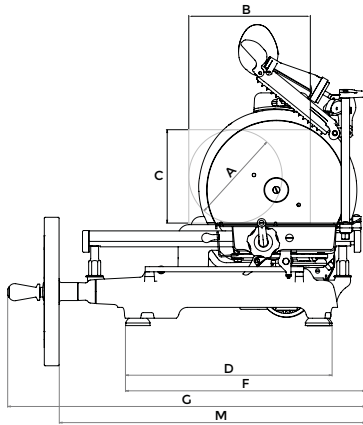
DATA SHEET



MODEL	P15	B114	B114X
A	180 mm	215 mm	215 mm
B	210 mm	280 mm	280 mm
C	180 mm	215 mm	215 mm
D	440 mm	465 mm	465 mm
E	250 mm	415 mm	415 mm
F	515 mm	555 mm	555 mm
G	730 mm	825 mm	820 mm
H	600 mm	690 mm	690 mm
I	510 mm	700 mm	715 mm
J	200 mm	120 mm	120 mm
K	130 mm	155 mm	155 mm
L	70 mm	95 mm	110 mm
M	615 mm	700 mm	705 mm
PEDESTAL	550x585x790h 62,5 kg	580x580x800h 45 kg	566x566x800h 46 kg
SPECIFICATIONS			
Blade diameter	285 mm	319 mm	319 mm
Circular cutting capacity	180 mm	215 mm	215 mm
Rectangular cutting capacity	210x180 mm	280x215 mm	280x215 mm
Max slice thickness	0 - 1,5 mm	0 - 1,5 mm	0 - 1,5 mm
Net Weight	62,2 kg	59 Kg	59,8 kg

Note: As we actually strive to improve our products, specifications are necessarily subject to change without notice.

DATA SHEET



MODEL	L16	B116
A	210 mm	260 mm
B	260 mm	290 mm
C	200 mm	260 mm
D	500 mm	590 mm
E	305 mm	550 mm
F	650 mm	755 mm
G	900 mm	960 mm
H	600 mm	780 mm
I	650 mm	660 mm
J	200 mm	390 mm
K	65 mm	20 mm
L	10 mm	60 mm
M	750 mm	840 mm
PEDESTAL	500x500x800h 62 kg	570x620x870h 53 kg
SPECIFICATIONS		
Blade diameter	350 mm	370 mm
Circular cutting capacity	210 mm	260 mm
Rectangular cutting capacity	260x200 mm	290x260 mm
Max slice thickness	0 - 4 mm	0 - 4 mm
Net Weight	105 kg	80 kg

Note: As we actually strive to improve our products, specifications are necessarily subject to change without notice.