



F250 V0

USE AND MAINTENANCE MANUAL

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EN



100% Made in Italy

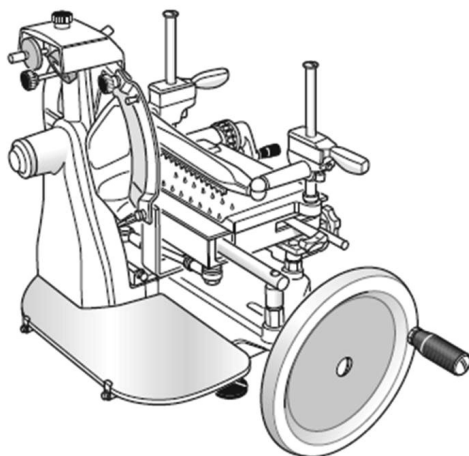
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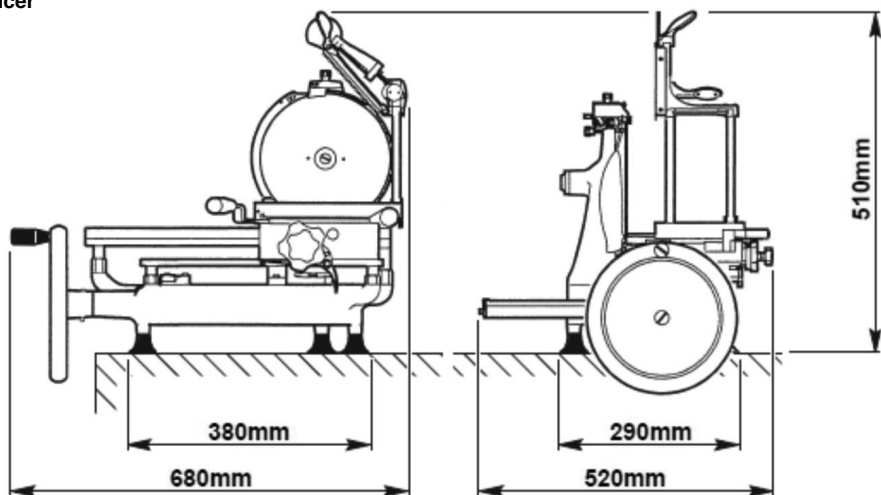
TECHNICAL SPECIFICATIONS

-
- Blade diameter mm 250
-
- Slice thickness $\text{mm } 0 \div 2,3$
8 shots
-
- Effective slice
 - Length mm 185
 - Height mm 150
-
- Product holder stroke mm 205
-
- Weight
 - Slicer kg 33
 - Stand (optional) kg 72
-

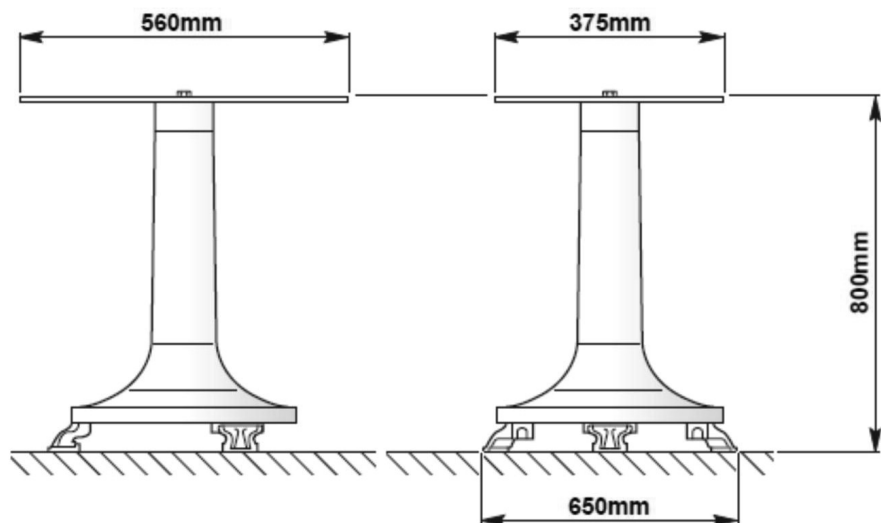


OVERALL SIZE

Slicer



Stand (optional)



1.1 - PURPOSE OF USER GUIDE

- This guide is an integral part of the machine and should be kept in a safe place for further consultation.
- This publication contains all information necessary for the installation use and maintenance of **F250 VO** flywheel slicers.
- The purpose of this use and maintenance guide is to enable the end user to use the slicer safely and guarantee its long-term reliability.



Carefully read the warnings contained herein as they provide important information regarding safe installation, use and maintenance.

1.2 - USER GUIDE CONSULTATION AND STORAGE



Keep this guide in a safe place for further consultation.

- This guide **MUST** be kept throughout the life of the slicer and if necessary (e.g. damage that prevents, even partially, its consultation, etc.) the user should ask the manufacturer for another copy.
- When transferring ownership of the slicer, please ensure the new owner receives this guide as well.



If you have any doubts regarding the contents of the user guide or require additional information, please contact the manufacturer or technical support immediately quoting the clause number of the topic in question.



No part of this publication shall be reproduced or transmitted without written permission from the manufacturer.



When ordering "Spares", DO NOT consider the numbering utilised herein, but refer exclusively to the exploded drawing "Spares" (page 33).

1.3 - USER WARNINGS

- Check the slicer's mechanical integrity prior to every use. Components should show no signs of damage or cracks. If this is not the case, **DO NOT** use the slicer and take it to an authorised service centre so that the necessary checks can be performed.



The slicer is not designed for use by people (including children) with physical, sensory or mental difficulties unless supervised or trained by persons responsible for their safety.



Children and young people should be supervised so that they do not play with the slicer.



The blade is very sharp and should be handled with extreme care.

Do not damage the blade by cutting hard objects such as bones.



If the dimensions of the food to be sliced exceeds those specified under "Effective slice" in the table on page 5, reduce the size in order to work in safety.

Safe use requires compliance with the following warnings:

- Install the machine in accordance with the instructions given under the heading "Installation".
- Install the machine in an area that cannot be accessed by people who will not be using it, especially children.



Use of the machine requires great concentration, PAY ATTENTION AT ALL TIMES!

- Do not wear loose-fitting clothes particularly with open sleeves; where necessary use suitable headgear to cover hair.
- When slicing, do not allow anyone to approach the slicer, especially the blade.
- Do not remove, cover or alter the rating plates fitted to the machine body and ensure their prompt replacement in case of damage.



Do not remove safety devices and do not alter or remove mechanical guards.

- Only approved product types should be sliced, do not attempt to slice products that are specifically excluded (see clause 1.4).
- Ensure that the product holder, receiving tray, surrounding areas and floor are kept clean and dry at all times.
- Do not use the slicer as a supporting surface or lay any object on it that is extraneous to normal slicing operations.
- Stop the machine immediately and request the assistance of authorised technical support staff in the event of malfunction, suspected breakage, improper movements, strange noises, etc.



Always use cut and tear-resistant gloves when performing cleaning and maintenance.

- The product to be sliced should only be placed on and removed from the feed carriage when the latter is fully retracted (furthest away from the blade) and the carriage nearest the operator.



DO NOT use slicing accessories that have not been supplied by the slicer manufacturer.



Please contact the manufacturer or an authorised service centre for all extraordinary maintenance operations (chain, blade replacement, etc.).

1.4 - USING THE SLICER CORRECTLY

- The slicer is only designed to slice food of the type and size specified herein.



The manufacturer shall accept no liability for improper use or use by staff who have failed to read and fully understand the contents of this manual; do-it-yourself alterations and/or repairs; use of spares that are non-original or not specifically designed for the slicer model covered by this user guide.

The following products may be sliced:

- All types of cold cuts (raw and cooked ham, bacon).
- Boneless meat (cooked or raw at a temperature of not less than +3°C).
- Bread and cheese (obviously the sliceable type such as Gruyère, Fontina, etc.).

The following products CANNOT be sliced as they are liable to cause serious harm to the user and/or slicer itself:

- Frozen food.
- Deep-frozen food.
- Food with bones (meat and fish).
- Any other type of product specifically excluded product is sliceable but not intended to be eaten.



Under no circumstances should you attempt to slice a specifically excluded product.

1.5 - MANUFACTURER'S WARRANTY AND LIABILITY

- The slicer described herein is covered by a warranty as specified in the enclosed certificate.
- The warranty guaranteeing that the slicer is of merchantable quality and fit for its intended purpose is subject to correct application of the provisions contained herein.

The manufacturer shall accept no direct or indirect liability arising from:

- Failure to comply with the instructions given herein.
- Use by staff who have failed to read and fully understand the contents of this manual.
- Use that fails to comply with specific current regulations in the country of installation.
- Alterations and/or repairs to the machine performed without prior authorisation.
- Use of accessories not supplied by the manufacturer and non-original spares.
- Force majeure/acts of God.



When transferring ownership of the slicer, failure to hand over this guide to the new owner shall automatically exempt the manufacturer from any liability.

- In the event of any dispute regarding the interpretation of this publication, exclusive reference shall be made to the original Italian text.

1.6 - IDENTIFYING THE SLICER

- The slicer mentioned in this instruction booklet is designed and manufactured according to current EU standards with the CE marking confirming such conformity.
In particular, the slicer complies with standard EN 1974 (for requirements deemed applicable).
- The rating plate is positioned on the base of the slicer as shown in fig.1.

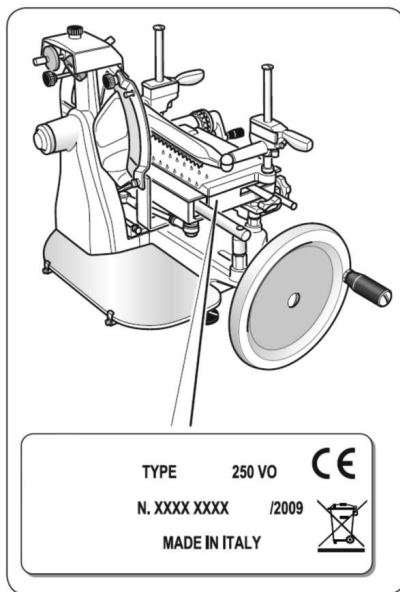


Fig. 1 – Rating plate



The rating plate should NOT be removed and should remain legible at all times.

In the event of damage or wear, the user has a duty to contact the slicer manufacturer and obtain a replacement.

1.7 - UNPACKING

- When taking delivery of the slicer, ensure that the packaging is fully intact; if this is not the case, please advise the courier or local dealer immediately.

In order to remove the slicer from the packaging, please proceed as follows:

- Cut and remove the plastic bands.
- Open the box and take out the instruction booklet.
- Proceed as described hereafter.
 - Remove the protective cardboard covers from inside the box.
 - Lift the machine with great care and place on a solid surface.
 - Remove the plastic bag in which the slicer is wrapped.
 - Check that all components specified in

the delivery note and this instruction booklet are present and fully intact.

- Should any faults be noted, such as:
 - dents to the frame or guards;
 - controls that are either not working or broken;
 - missing items or other problems;
 please advise the courier, manufacturer and service centre immediately.
- Carefully dispose of packaging components (bands, cardboard, polystyrene, polythene bags, etc.).



Packaging components (bands, cardboard, polythene, etc.) can be treated as municipal solid waste and therefore disposed of without any problem.

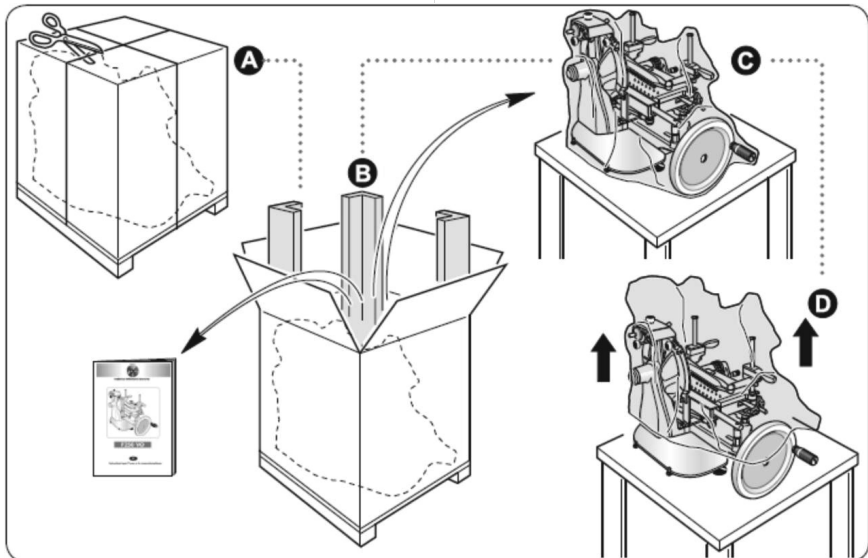


Fig. 2 – Removing the slicer from the packaging



In any event, it is preferable to sort products prior to disposal in accordance with current recycling regulations.



**DO NOT DUMP PACKAGING!
DISPOSE OF WASTE
RESPONSIBLY!**

2.1 – DESCRIPTION OF THE SLICER

1. Slice receiving surface
2. Slice deflector
3. Pusher
4. Sliding product holder
5. Carriage
6. Flywheel operating handle
7. Flywheel
8. Base
9. Blade guard
10. Pusher vertical slide lever
11. Sliding product holder fast forward lever
12. Sliding product holder operating handwheel
13. Slice thickness control graduated knob
14. Blade cover
15. Supporting foot
16. Blade
17. Sharpener and cover
18. Grease collection pan
19. Blade drive chain
20. Bevel gear

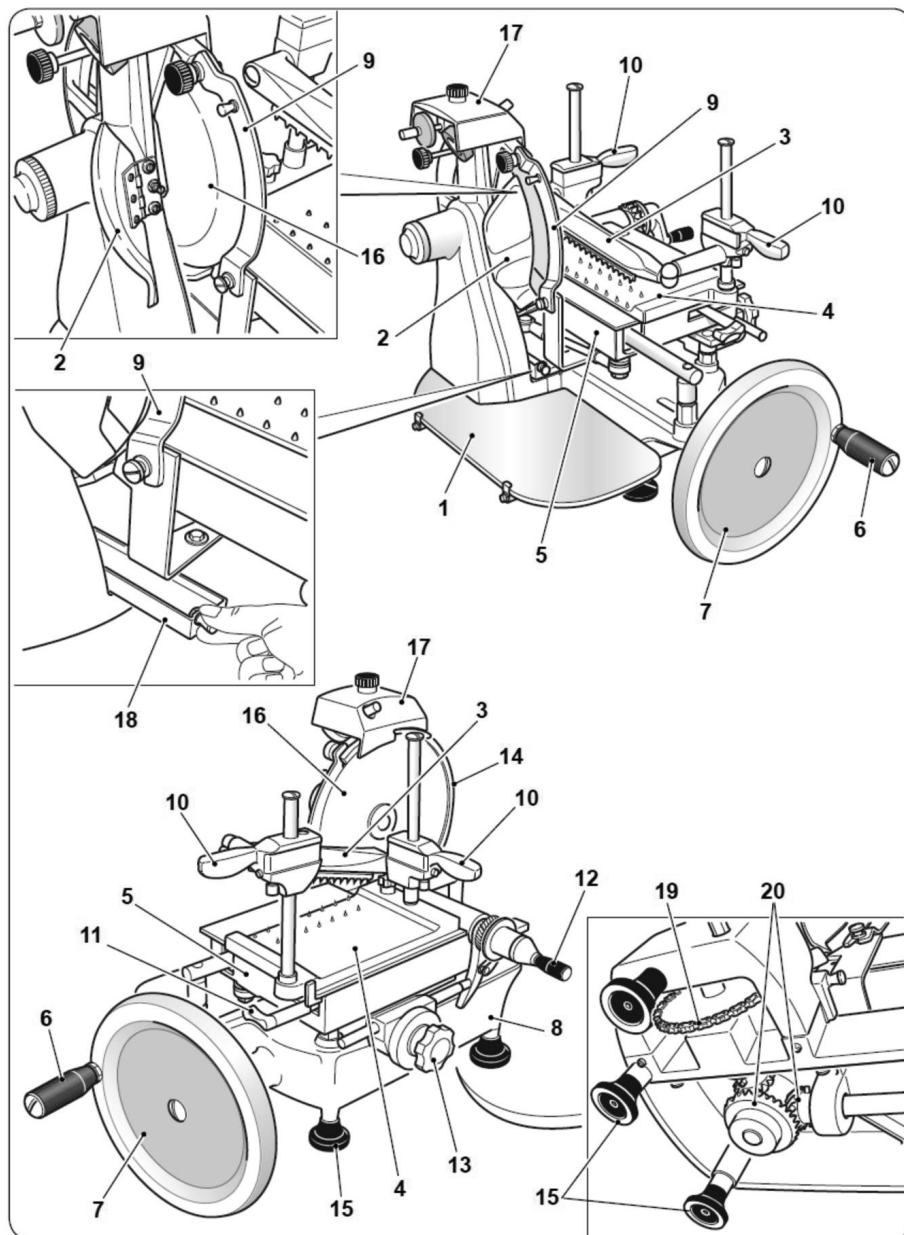


Fig. 3 – Description of components

3.1 – INSTALLING THE SLICER

- Position the slicer in its allocated workplace.

Use of stand (optional) (fig. 4)

- If using the optional stand, this should be positioned on the floor whilst checking that it is level and that all three feet are resting correctly on the ground.
- Carefully lift the slicer and position on the stand.



Ensure that all slicer feet are resting correctly on top of the stand.

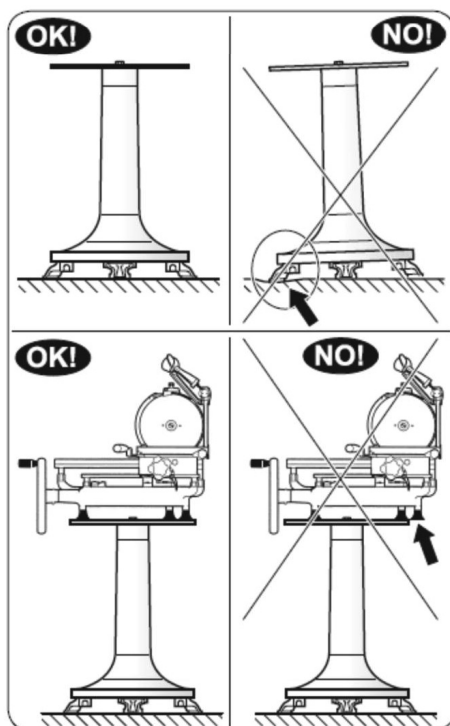


Fig. 4 – Use of stand

Positioning the slicer (fig. 5)

- If not using the optional stand, carefully lift the slicer and position on a level surface (fig. 5) that is dry and capable of supporting the weight of both the slicer and the product to be sliced (see “Technical specifications”).



Ensure that there are no obstructions to the movement of the flywheel, carriage stroke and loading of the product to be sliced.



Ensure that all slicer feet are resting correctly on the work surface.

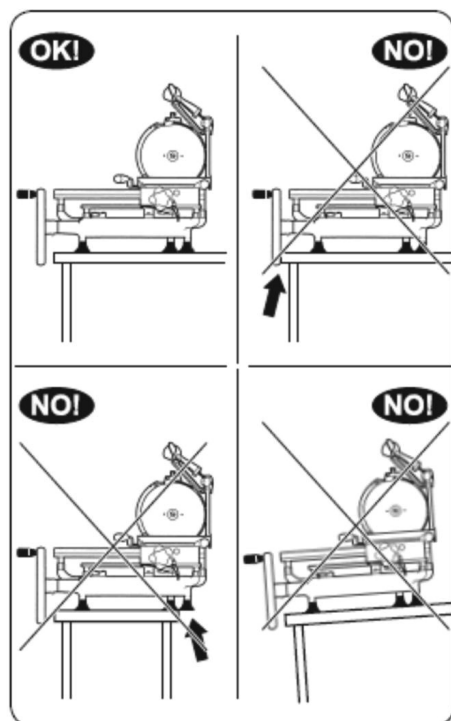


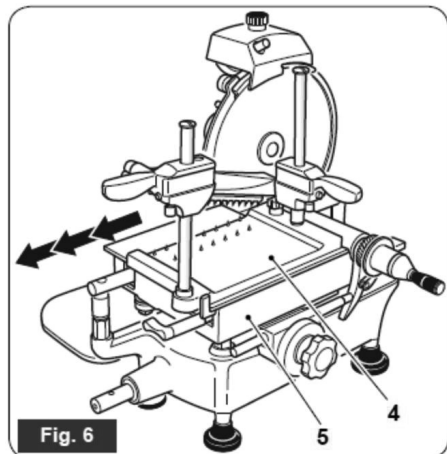
Fig. 5 – Positioning the slicer

3.2 – FITTING THE FLYWHEEL

In order to facilitate transport, the flywheel is delivered unattached to the slicer.

In order to fit, please proceed as follows:

- Move the carriage as near to the operator as possible.

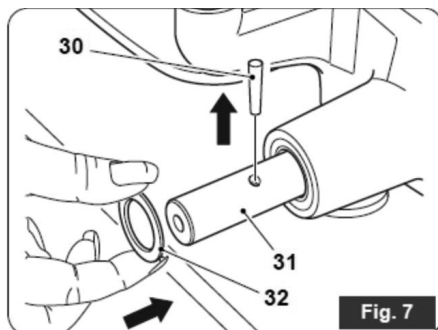


- Remove the taper pin (30) from the flywheel shaft (31).



Use a hammer to hit the taper pin (30) on its smaller diameter.

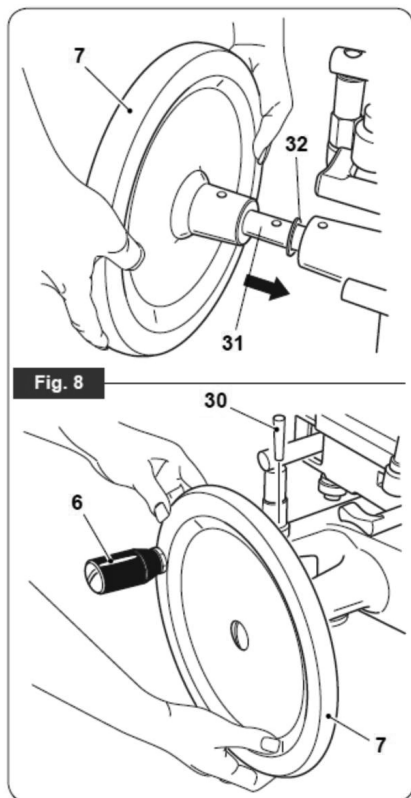
- Fit the shim (32) to the flywheel shaft (31).



- Insert the flywheel (7) so that the operating handle (6) is positioned above and to the left of the axis of the taper pin hole (fig. 8).



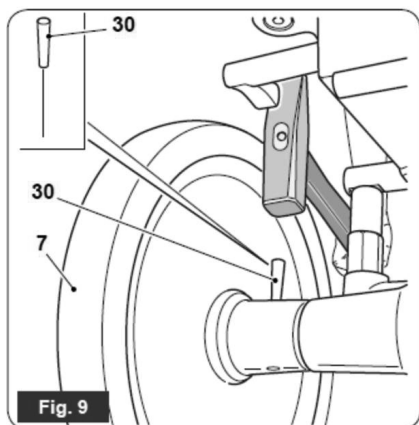
Check that flywheel and shaft holes are correctly aligned.



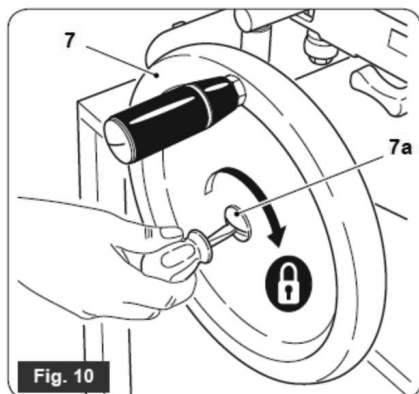
- Insert the taper pin (30) in the hole of the sleeve.

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- Use a hammer to insert the taper pin (30) fully.



- Tighten the screw (7a).



3.3 - DESCRIPTION OF CONTROLS

Flywheel

Clockwise rotation of the flywheel (7) using the handle (6) will move the carriage (5) with product holder (4), whilst at the same time turning the blade (16).

Slice thickness control knob

Turn the knob (13) clockwise in order to obtain a thicker slice or anticlockwise for a thinner one.

The knob (13) has a graduated scale ranging from "0" to "8" (thickness 2 mm).

Sliding product holder operating handwheel

The handwheel (12) allows you move the product holder (4) towards or away from the blade (16).

It can also be used to make slight movements of the product holder (4).

Sliding product holder fast forward lever

By lowering and holding in position the lever (11) you can quickly move the product holder (4) towards or away from the blade (16) (with product).



The operation is quicker than when using the handwheel (12).

Pusher vertical slide lever

By keeping pressed the lower button (10a) for the vertical slide lever (10) you can quickly raise or lower the pusher (3).

4.1 - USING THE SLICER



WARNING:

- **DO NOT** use the slicer if not fully physically and mentally fit.
- **DO NOT** allow anyone to come near to the slicer whilst you are using it.
- Be extremely careful whilst loading/unloading the product from the product holder and whilst actually slicing.

PAY ATTENTION AT ALL TIMES!

4.2 - PLACING PRODUCT ON PRODUCT HOLDER

- Turn the flywheel (7) in order to move the carriage (5) to its forward limit (towards the operator).

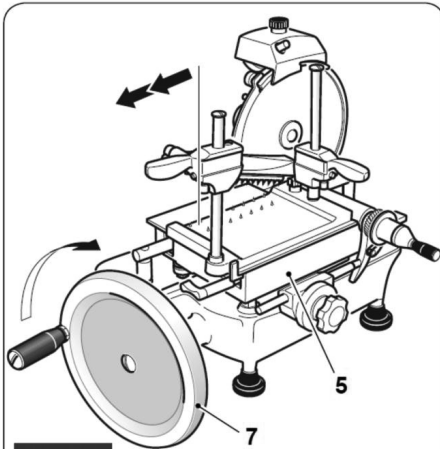


Fig. 12

- Move the product holder (4) away as far as its limit of travel (furthest from the blade) using either the handwheel (12) or the fast forward lever (11).

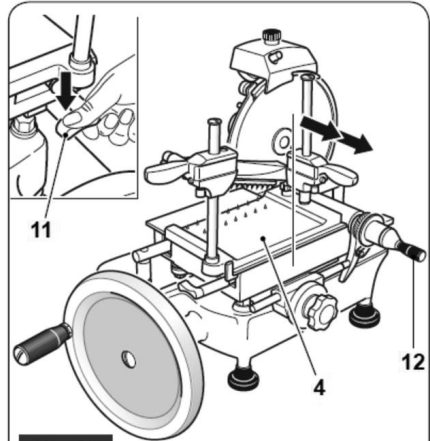


Fig. 13

- Position the product to be sliced on the product holder (4) and hold in place with the pusher (3) (so that it can't move), whilst adjusting the height.

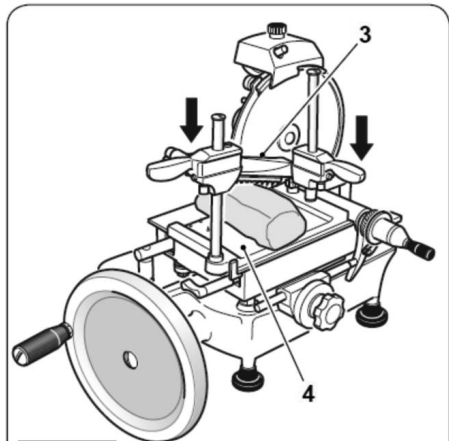
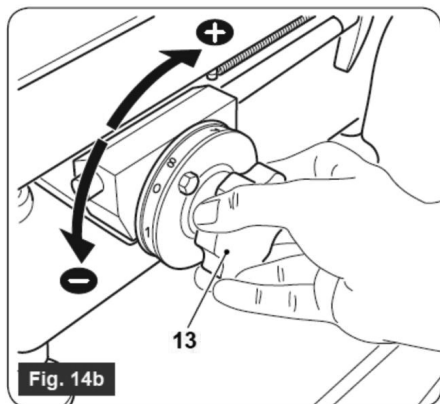


Fig. 14a



Failure to hold the product firmly in place on the product holder could cause the machine to cut uneven slices.

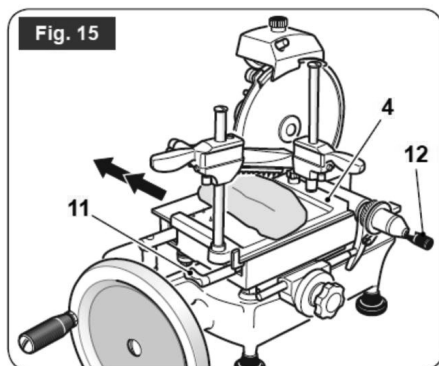
- Turn the knob (13) in order to set the required slice thickness.



- Bring the product holder (4) (with the product) back from its limit of travel (towards the blade) using either the handwheel (12) or the fast forward lever (11).



Draw the product holder (4) closer to the blade so as to leave a space between the product to be sliced and the blade of between 0.5 cm and 1.0 cm.



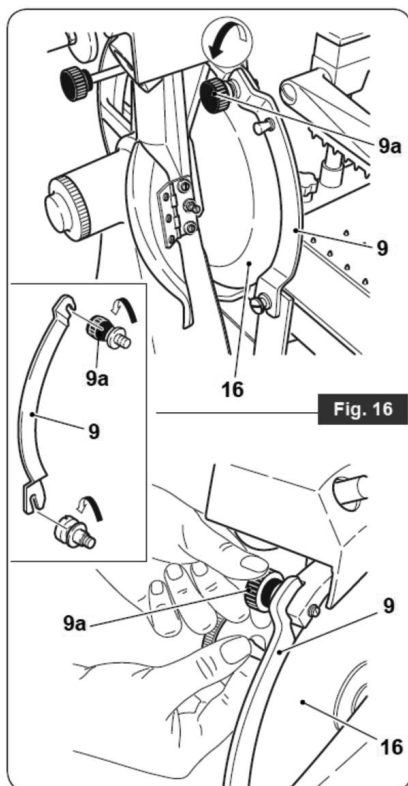
4.3 - SLICING THE PRODUCT

- Move the blade guard (9) to the left by loosening the knob (9a).



WARNING:

Exercise great caution if the blade guard (9) is not fitted; the blade (16) is extremely sharp.



- Hold the handle (6) and turn the flywheel (7) clockwise in order to begin blade rotation and the alternating movement of the product holder (4) (fig. 17).

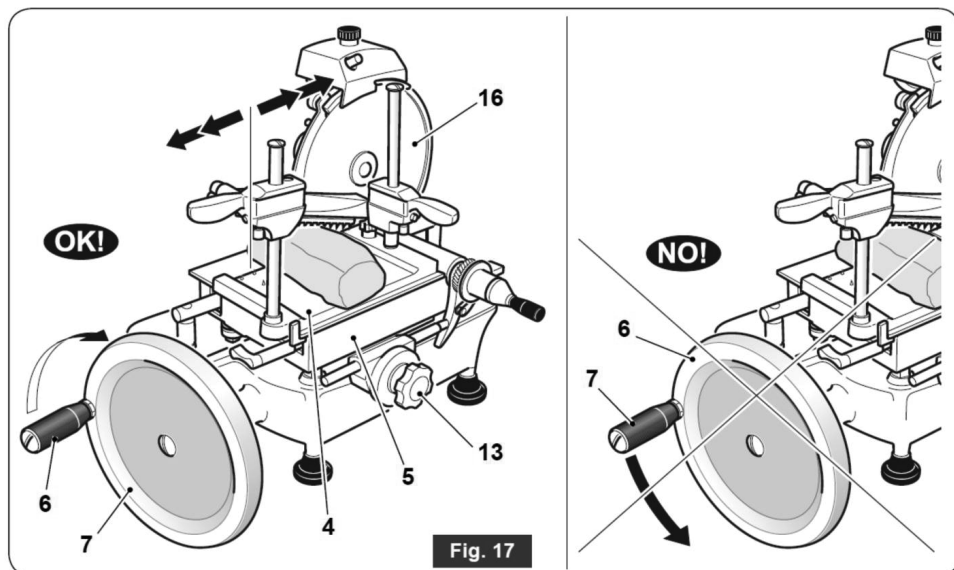


Fig. 17



DO NOT turn the flywheel (7) anticlockwise. Serious damage to the slicer could be caused.

- You will need to turn the flywheel (7) 4/5 times before the product touches the blade (16).
- Whilst the carriage (5) moves forward (away from the operator), the blade (16) enters the product. Guided by the deflector (2), the slice is detached and drops onto the slice receiving surface (1).
- As the carriage (5) returns (towards the operator), a mechanical device is operated that moves the product holder (4) sideways towards the blade (16). The amount of sideways movement is set by using the slice thickness control knob (13).
- You should stop turning the flywheel (7) once the operation is complete; the blade will halt its movement (16).
- Move the product holder (4) (with the remaining product) away from the blade (16) using either the handwheel (12) or the fast forward lever (11).

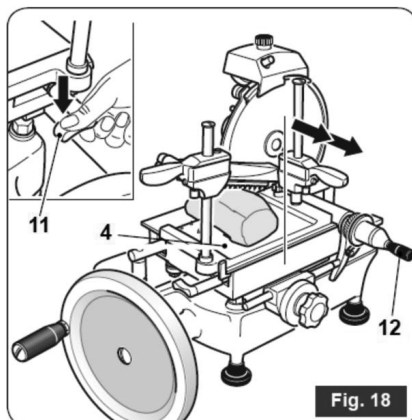


Fig. 18

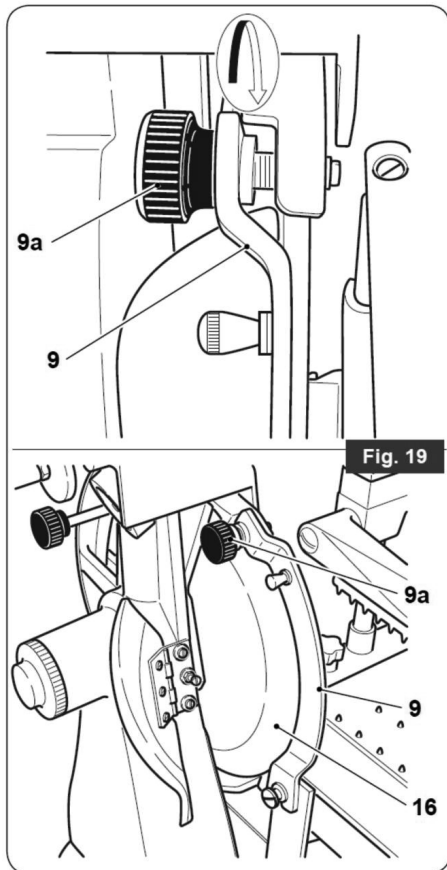
- Reposition the blade guard (9) by tightening the knob (9a) (fig. 13).



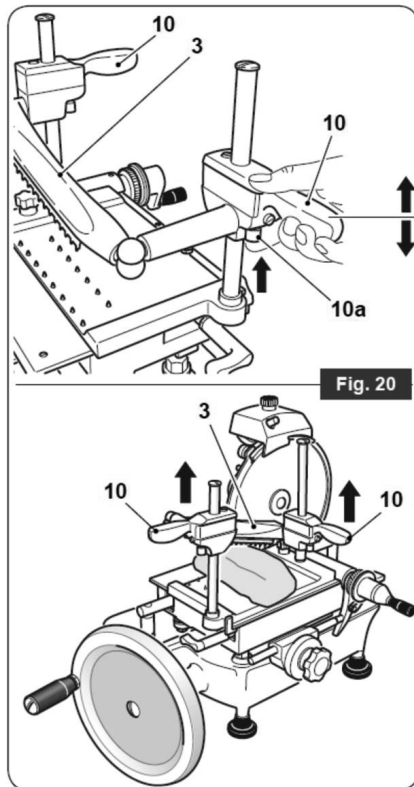
WARNING:

Do not leave the slicer without the blade guard (9) in the correct position.

Cutting hazard!



- Press the two buttons (10a) whilst lifting the pusher (3)
- Remove the product from the table (4).



- Clean the slicer as described in the relevant section.

5.1 - CLEANING THE SLICER

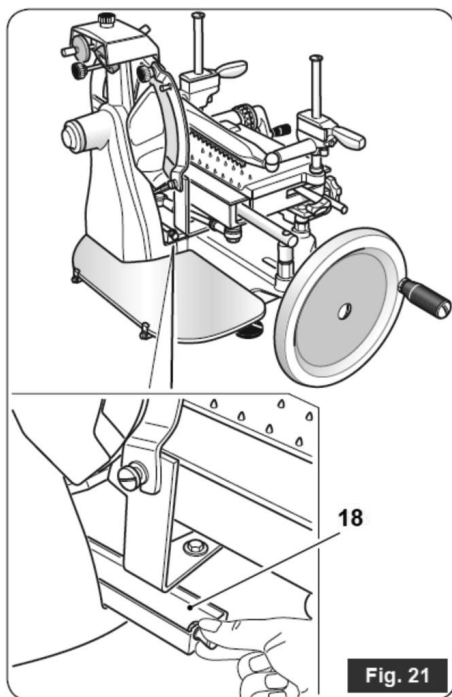


The slicer ***SHOULD*** be cleaned thoroughly at least once a day and more frequently where necessary. Clean the slicer before use if it has been out of service for some time.

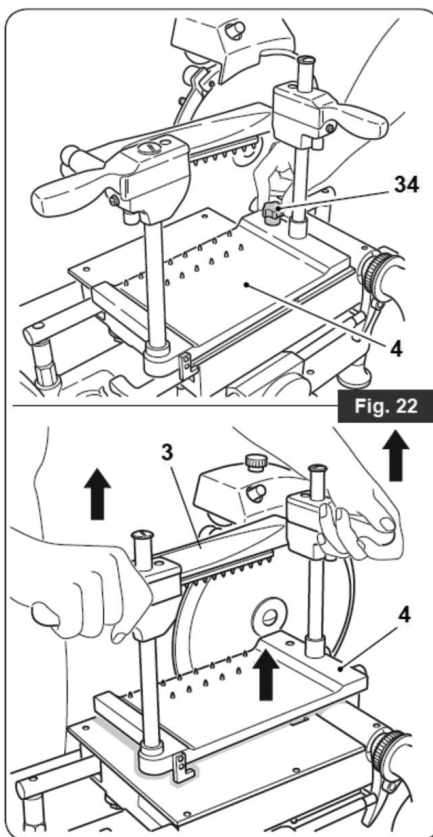


WARNING: Cutting hazard! Use protective cut- and tear-resistant gloves and perform all operations with extreme care. PAY ATTENTION AT ALL TIMES!

- Remove the receiving tray (18).



- Unscrew knob (34) and lift the sliding product holder (4) complete with pusher arm (3).



- Clean all dismantled parts and the machine body just hot water (at a temperature of not less than 30°C) and a frothy biodegradable dishwasher detergent. Use a soft spongy cloth and, if necessary, a nylon brush for the spiked areas of the product holder (4) and pusher (3).

- Rinse in hot water only and dry with soft spongy cloths.



WARNING: DO NOT clean the machine with water jets, steam or similar methods or in dishwashers using corrosive detergents.



The base (8) and painted parts can be cleaned with a soft cloth avoiding the use of abrasive detergents.

- Reposition the product holder (4) ensuring that the catch (35) engages the carriage (5).

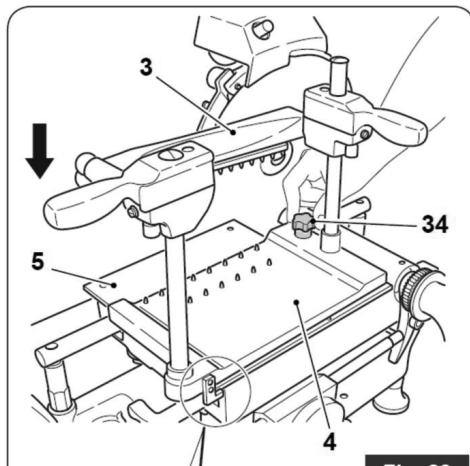
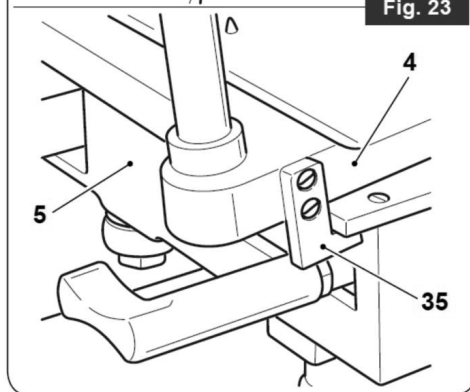


Fig. 23



- Secure the product holder (4) to the carriage (5) by tightening the knob (34).

5.2 - CLEANING THE BLADE



WARNING: Cutting hazard! Use protective cut- and tear-resistant gloves and perform all operations with extreme care.

PAY ATTENTION AT ALL TIMES!

- Press a damp cloth on the blade (16) and rub slowly moving from inside to out.



WARNING: ALWAYS clean the blade (16) with the blade guard (9) fitted behind it in the safety position.

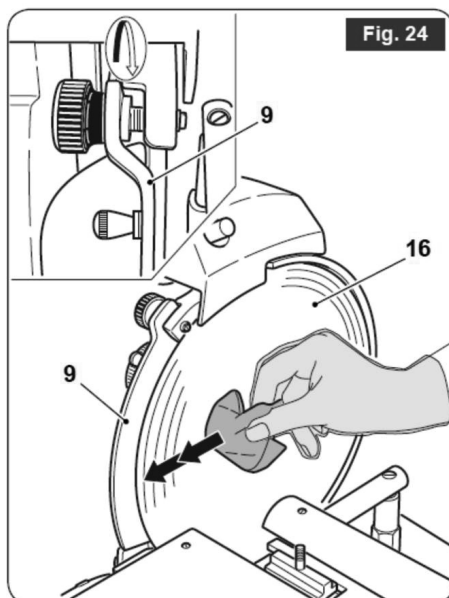


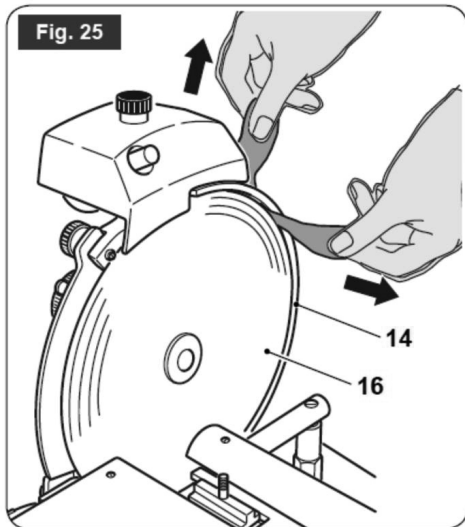
Fig. 24

5.3 - CLEANING THE BLADE COVER

WARNING: Cutting hazard! Use protective cut- and tear-resistant gloves and perform all operations with extreme care. **PAY ATTENTION AT ALL TIMES!**

- Damp a cloth in a solution of water and alcohol.
- Place the damp cloth between the blade cover (14) and blade (16).
- Take the two ends of the cloth between your hands and slide it along the blade cover (14).

Fig. 25



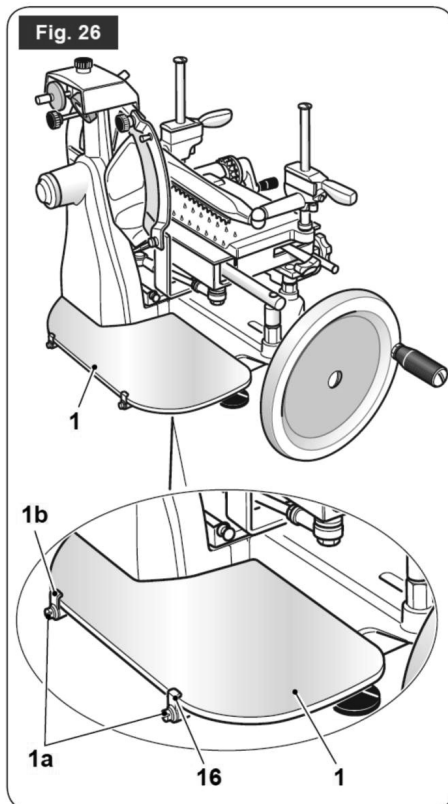
WARNING: ALWAYS clean the blade (16) with the blade guard (9) fitted.

WARNING: Do not use detergents to clean the blade (16).

5.4 - CLEANING THE SLICE RECEIVING SURFACE

- Remove the slice receiving surface (1) by loosening the two screws (1a) and releasing from the retaining clips (1b).
- Wash the tray with water and normal dishwasher detergent).

Fig. 26



6.1 - ROUTINE MAINTENANCE

In addition to the above-mentioned cleaning operations, you should also perform routine maintenance in order to guarantee the slicer's operating efficiency over time.

The operator may perform the following maintenance operations:

- **Oiling carriage guide rail (5) and product holder (4) and lubrication points.**

- Frequency: Weekly.
(see clause 6.2)

- **Oiling chain (19) and bevel gear (20).**

- Frequency: Every 6 months.
(see clause 6.4)

- **Blade sharpening**

Sharpen the blade (16) periodically or at least once every 6 months as described in 6.3.



How often sharpening is necessary and how long it lasts depend on the type of use to which the slicer is put (operating times and processed product).

Being particularly complicated and hazardous for the operator, other maintenance operations **SHOULD** only be performed by staff from an authorised service centre.

These operations are:

- Blade replacement.
- Sharpener grinding wheel replacement.
- Chain replacement.
- Repair of structural parts, repair and/or replacement of components located beneath the base.

6.2 - OILING CARRIAGE GUIDE RAIL AND PRODUCT HOLDER AND LUBRICATION POINTS

- Every week you should oil the carriage (5) and product holder (4) guide rails (36) using the supplied lubricant.
- Also oil the points indicated in figure 27.
- Remove the grease collection pan (18) and oil the nozzle (figure 29).



If you run out of the supplied lubricant, use white Vaseline oil.



Do not use vegetable oil.

- Apply a few drops of lubricant (maximum 3 or 4) to the guide rails and slide the assemblies back and forth 3/4 times.
- Apply 2/3 drops of lubricant to the lubrication points.

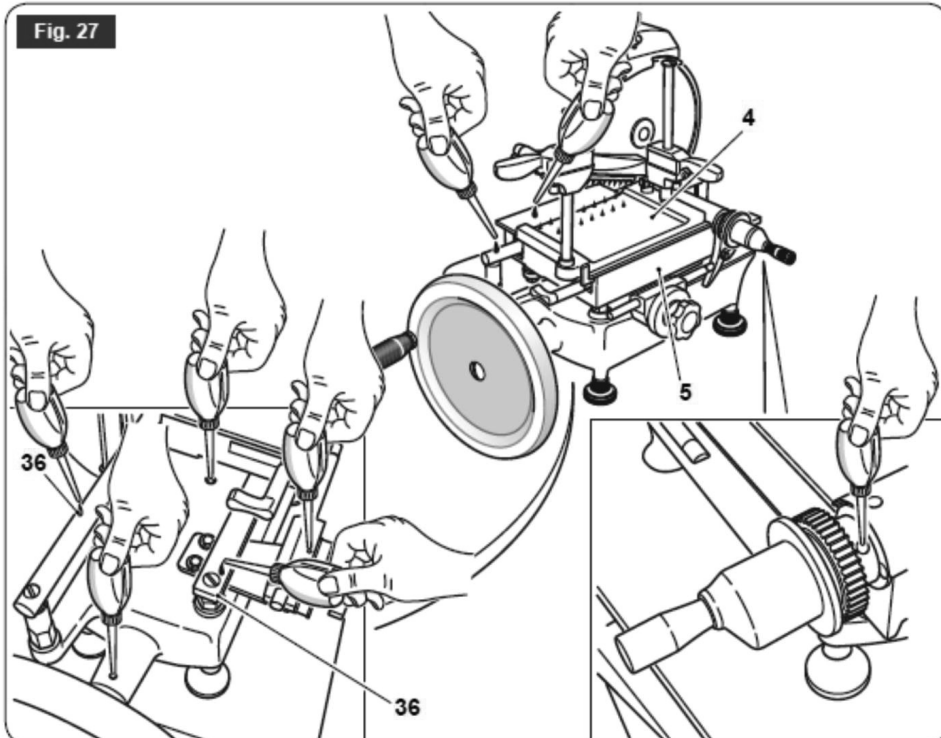


Use the lubricant sparingly.

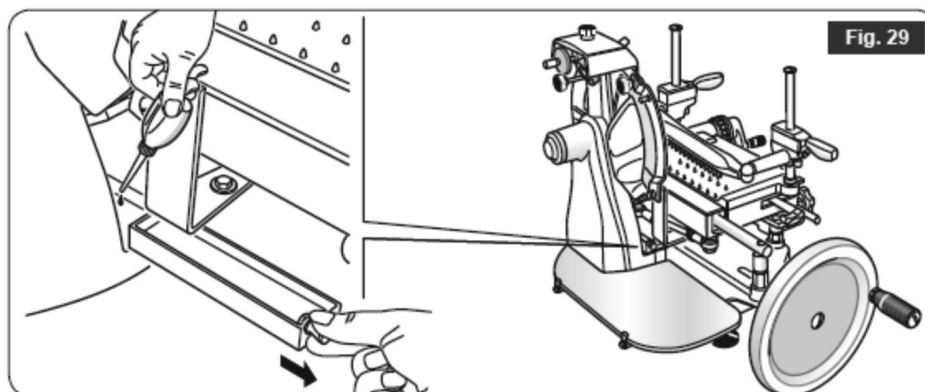
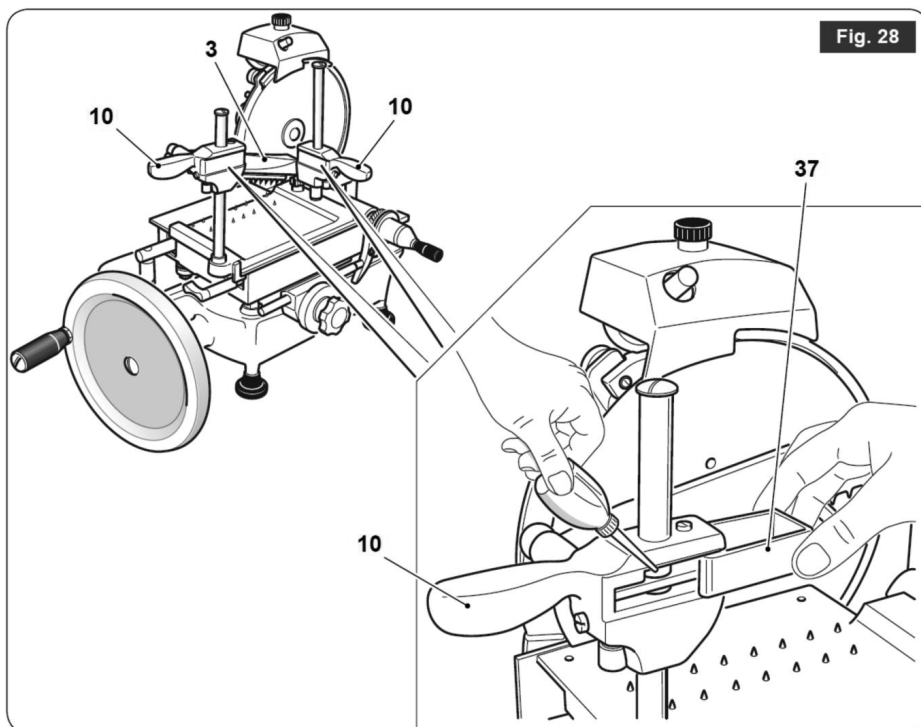
- Wipe excess lubricant with a paper towel.

>>>>

Fig. 27



- Also oil the catches (10) of the pusher's (3) vertically sliding levers.
- Remove the spring-loaded guard (37).
- Apply 2/3 drops of lubricant.
- Slide the pusher (3) back and forth 3/4 times.
- Wipe excess lubricant with a paper towel.



6.3 - BLADE SHARPENING



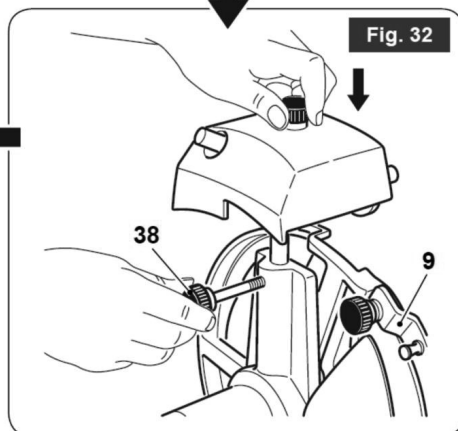
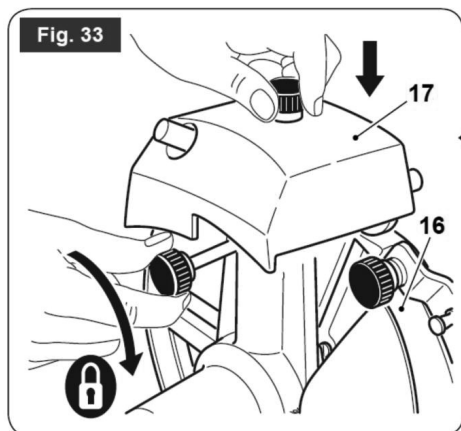
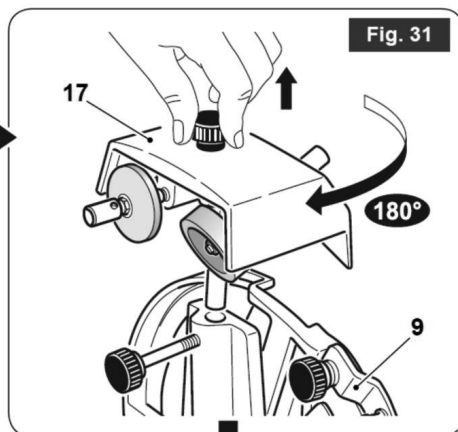
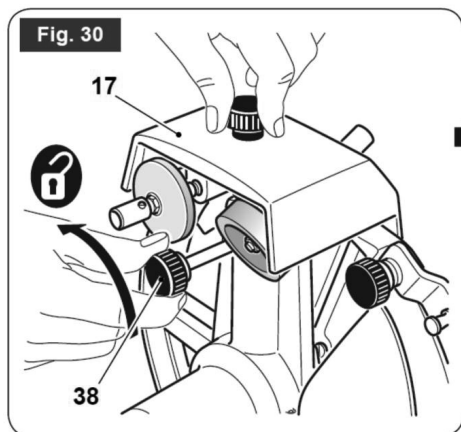
WARNING: Cutting hazard! Use protective cut- and tear-resistant gloves and perform all operations with extreme care. PAY ATTENTION AT ALL TIMES!



WARNING:
ALWAYS work with the blade guard (9) fitted.

Proceed as follows:

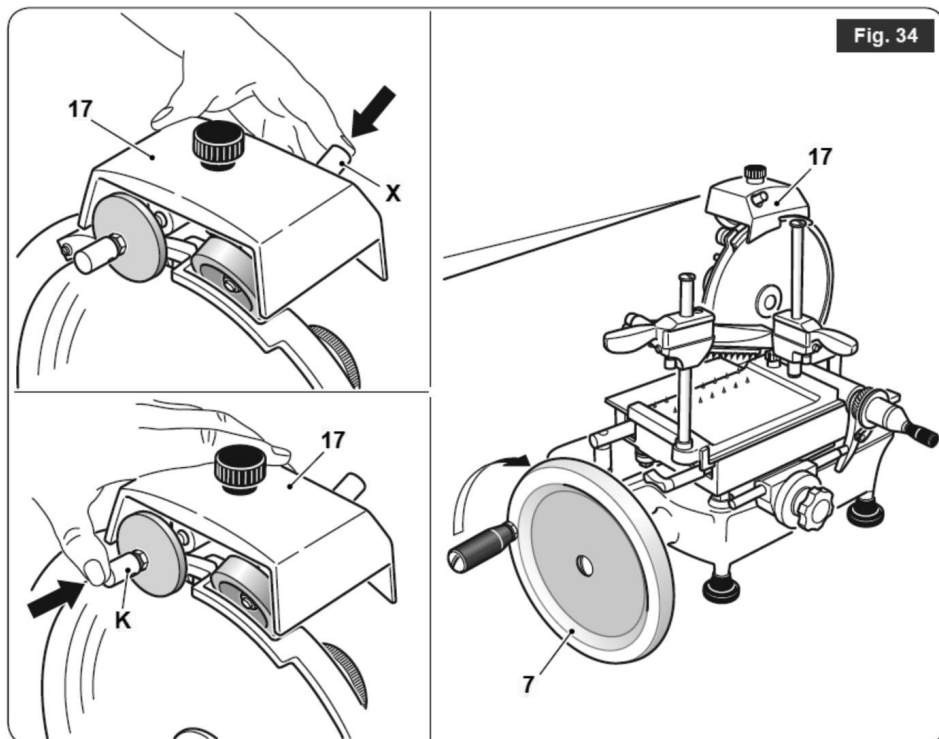
- Loosen the knob (38) holding the sharpener (17) in place (fig. 30).
- Lift the sharpener (17) and turn 180° (fig. 31).
- Carefully lower the sharpener (17) again, the blade (16) will automatically be centred between the two grinding wheels (fig. 32).
- Tighten the knob (38) (fig. 33).



- Turn the flywheel (7) whilst pressing the "X" button and perform about 20/30 blade revolutions.
- Stop rotation and check against the light that a slight burr has formed on the blade edge.
- Turn the flywheel (7) again whilst pressing the "K" button and perform 1 or 2 blade revolutions.
- Return the sharpener to its original position.



For safety reasons do not exceed 1 or 2 blade revolutions in order to prevent the blade edge from springing back.



6.4 - OILING CHAIN AND BEVEL GEAR

Every 6 months proceed as follows:

- Lift the slicer and apply 3/4 drops of the supplied lubricant to the chain (19) and gears (20).



If you run out of the supplied lubricant, use white Vaseline oil.

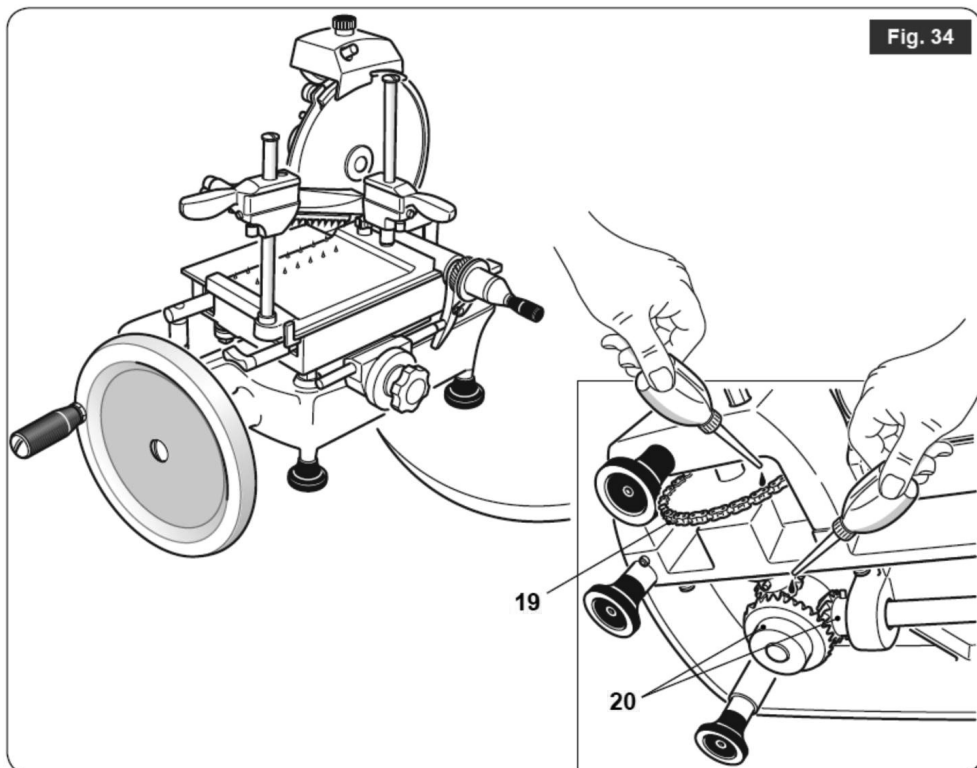


Do not use vegetable oil.



Use the lubricant sparingly.

- Wipe excess lubricant with a paper towel.



7.1 - TAKING THE SLICER OUT OF SERVICE

A machine comprises:

- Aluminium-alloy frame.
- Stainless-steel inserts and components.
- Plastics, etc.

When commissioning third parties to perform dismantling and demolition, only businesses authorised to dispose of these materials should be employed.

When demolishing without outside assistance, sort the various types of material and hand over to authorised businesses for disposal.



ALWAYS comply with the current legislation of the country in which the slicer is utilised.



WARNING: ALWAYS consult the manufacturer or authorised service staff as regards removal and disposal of the blade (16) so that this can take place in complete safety.



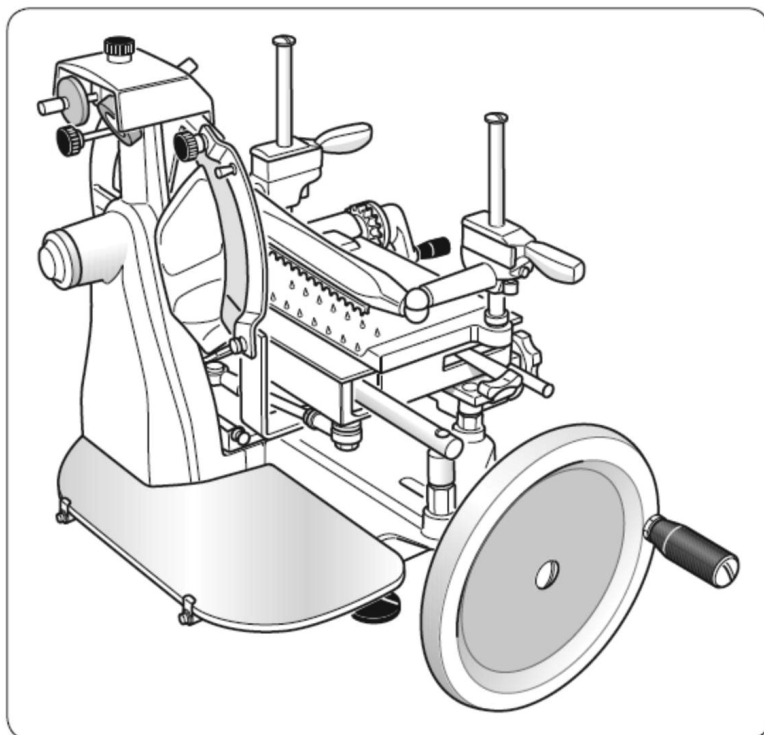
DO NOT DUMP SCRAP COMPONENTS AS THEY REPRESENT A SERIOUS PERSONAL HAZARD, PARTICULARLY FOR CHILDREN AND ANIMALS.

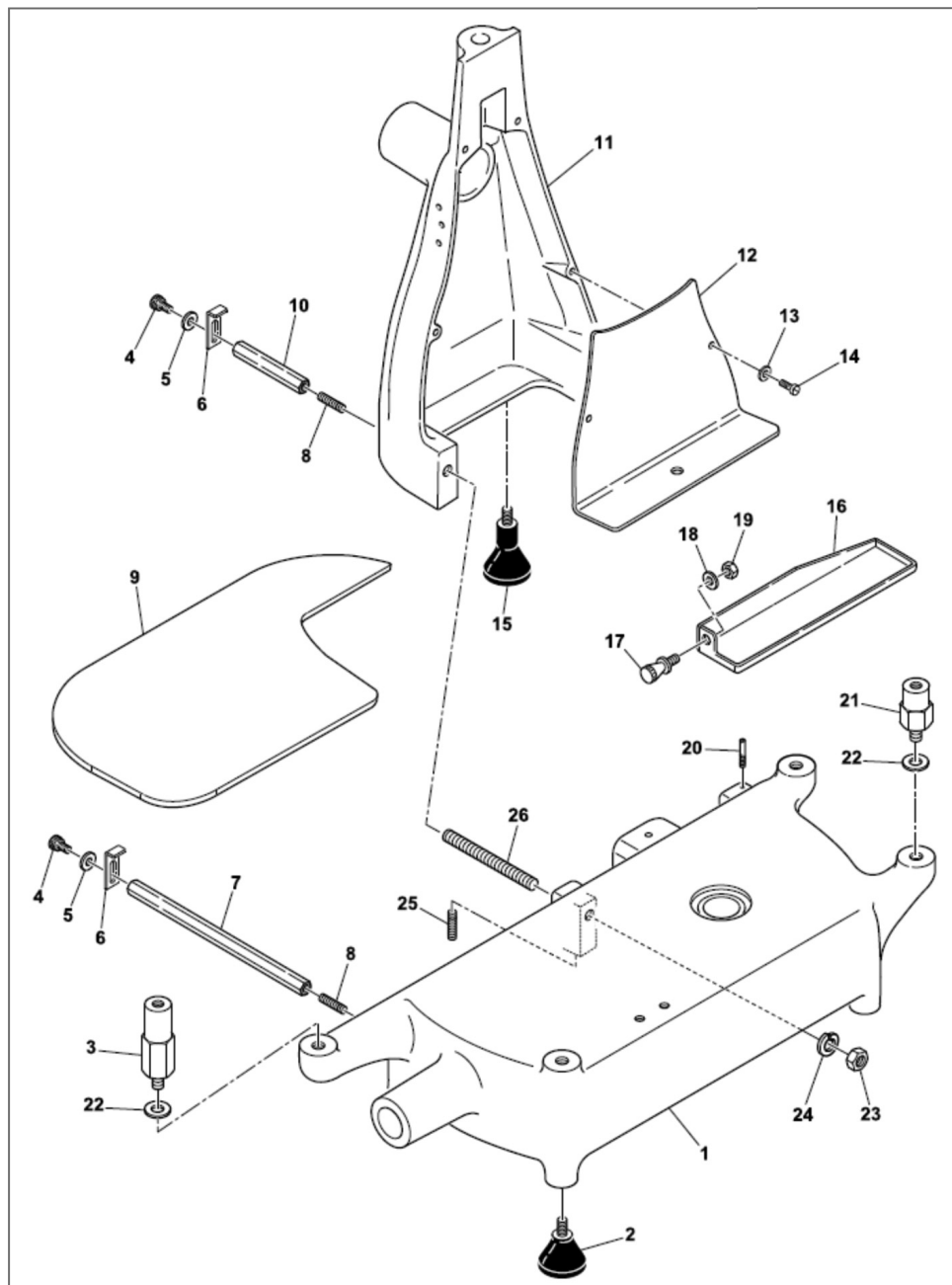


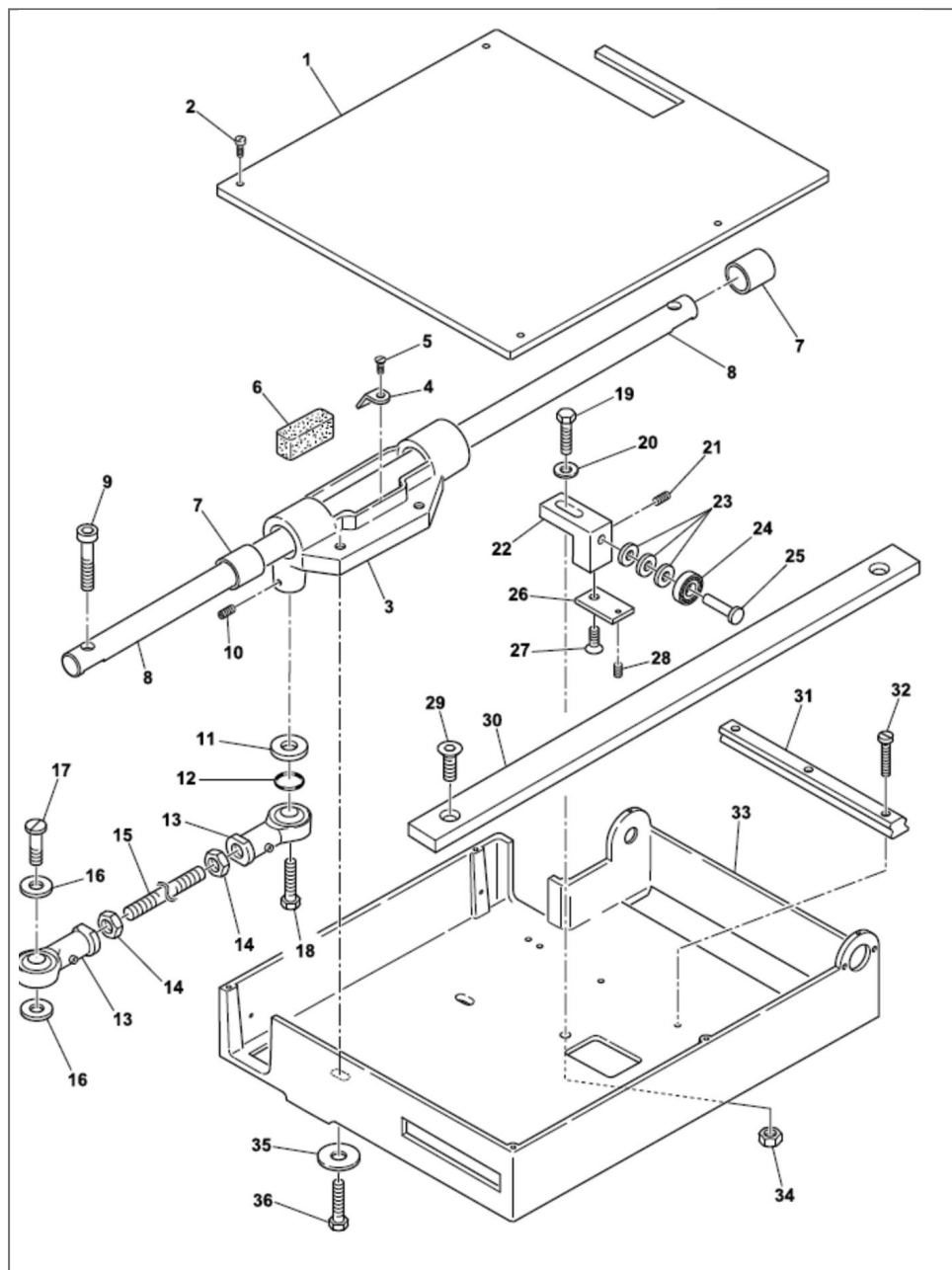
Please consult the section "Guide to the treatment of waste equipment" at the end of this booklet.

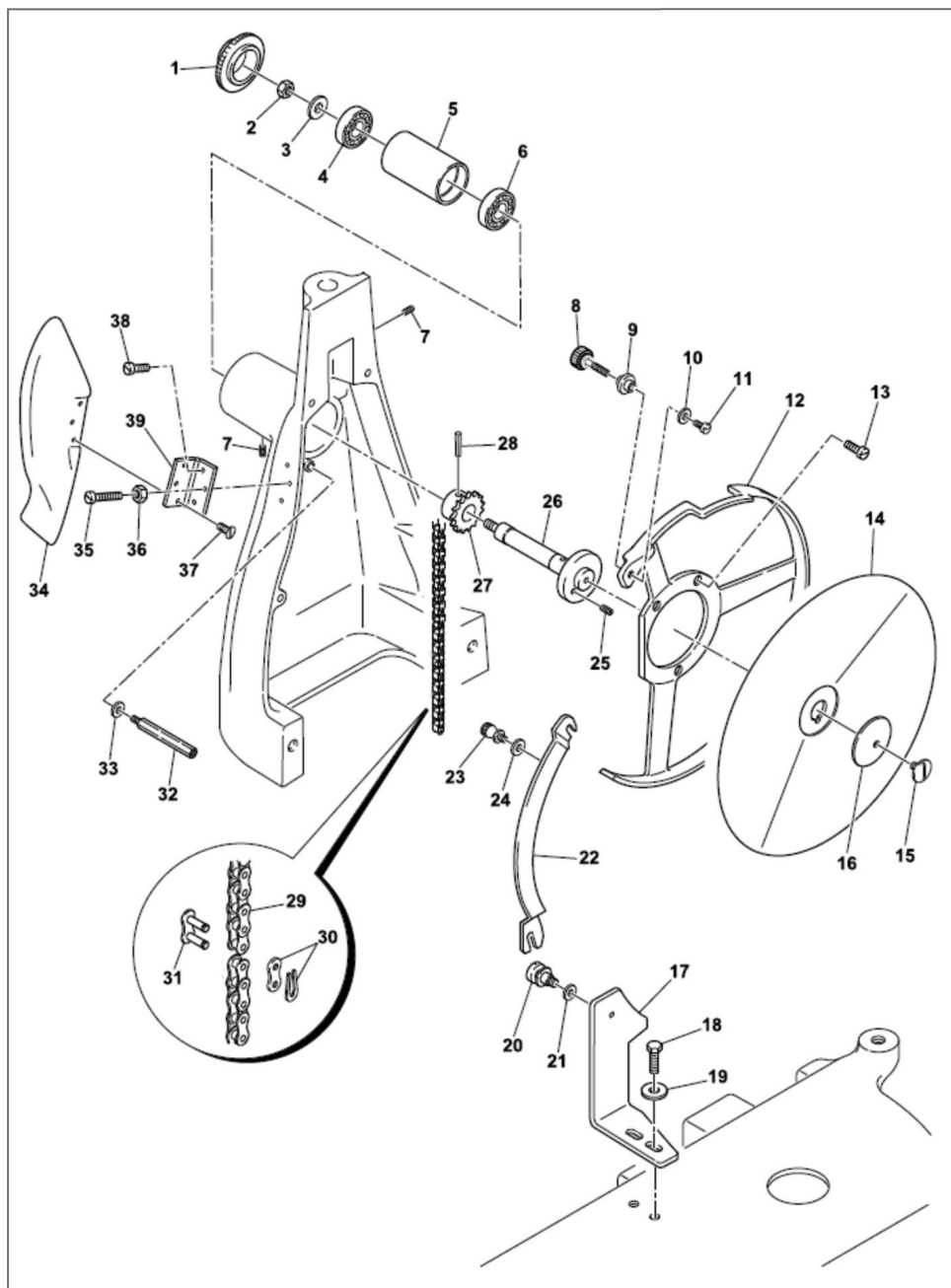
8.1 - TROUBLESHOOTING

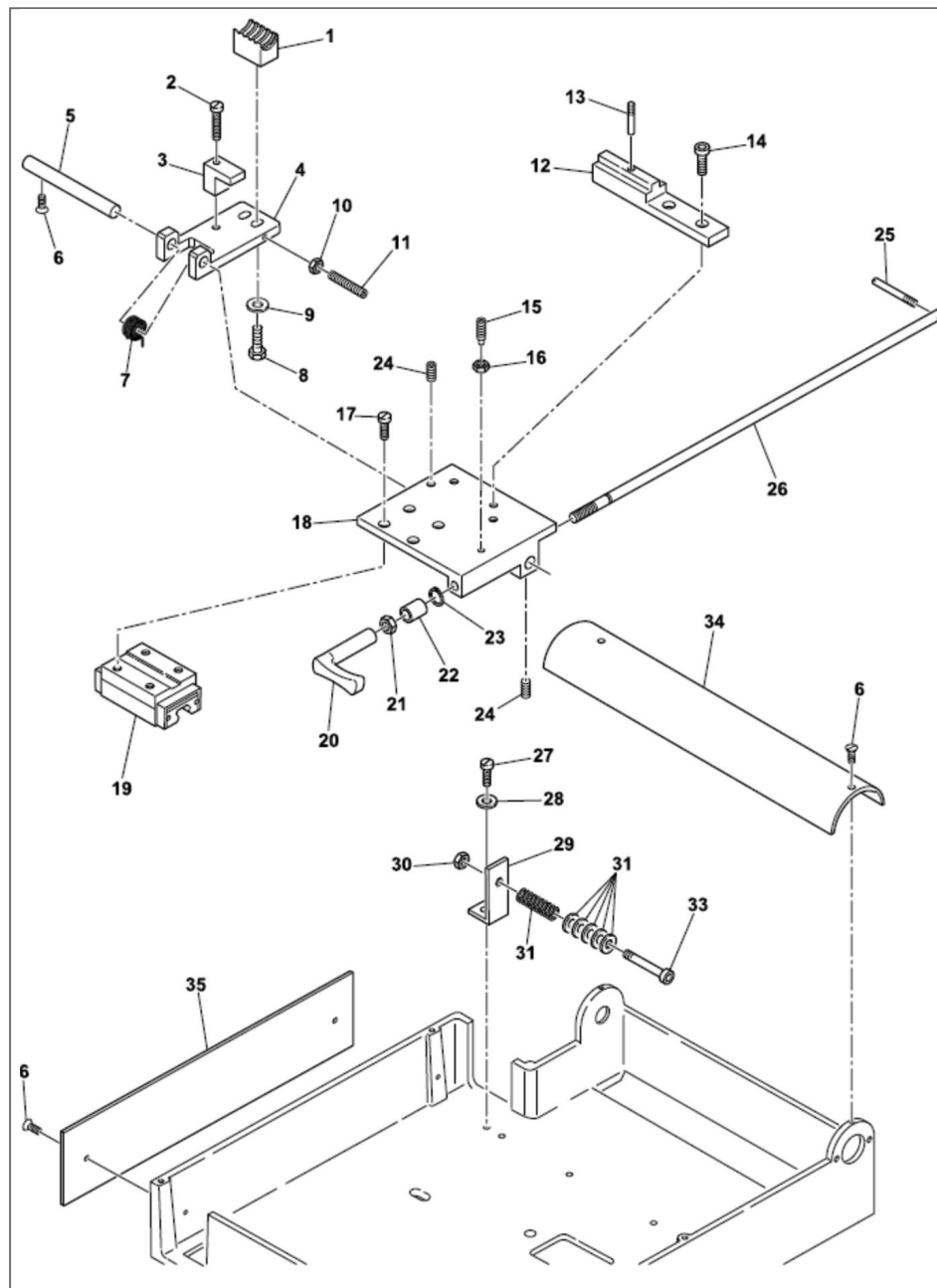
PROBLEM	PROBABLE CAUSE	SOLUTION
<ul style="list-style-type: none"> Difficulty in slicing; excessive resistance when the product is in contact with the blade. 	<ul style="list-style-type: none"> The blade is blunt. 	<ul style="list-style-type: none"> Sharpen the blade.
<ul style="list-style-type: none"> Slices are of irregular thickness. 	<ul style="list-style-type: none"> The pusher fails to retain the product correctly. The blade is blunt. 	<ul style="list-style-type: none"> Reposition the pusher in order to retain the product correctly. Sharpen the blade.
<ul style="list-style-type: none"> Slices come out as “doorsteps”. 	<ul style="list-style-type: none"> The pusher fails to retain the product correctly. The blade is blunt. 	<ul style="list-style-type: none"> Reposition the pusher in order to retain the product correctly. Sharpen the blade.
<ul style="list-style-type: none"> Slices are empty in the middle. 	<ul style="list-style-type: none"> The product is too soft (not mature enough). The blade is blunt. 	<ul style="list-style-type: none"> Press the pusher harder. Sharpen the blade.
<ul style="list-style-type: none"> Slices disintegrate into several pieces; they are not sliced cleanly. 	<ul style="list-style-type: none"> Worn blade. 	<ul style="list-style-type: none"> Replace the blade

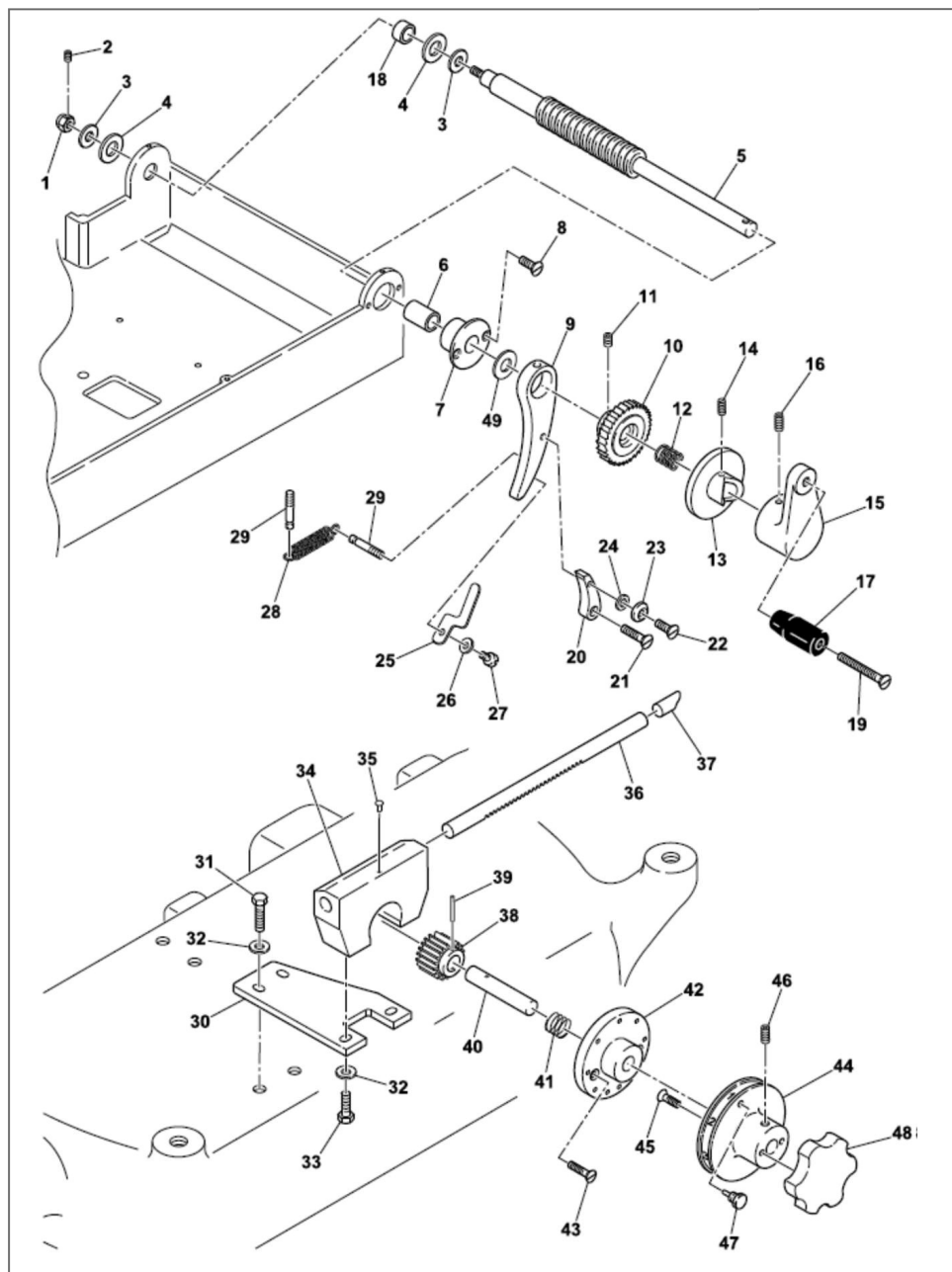




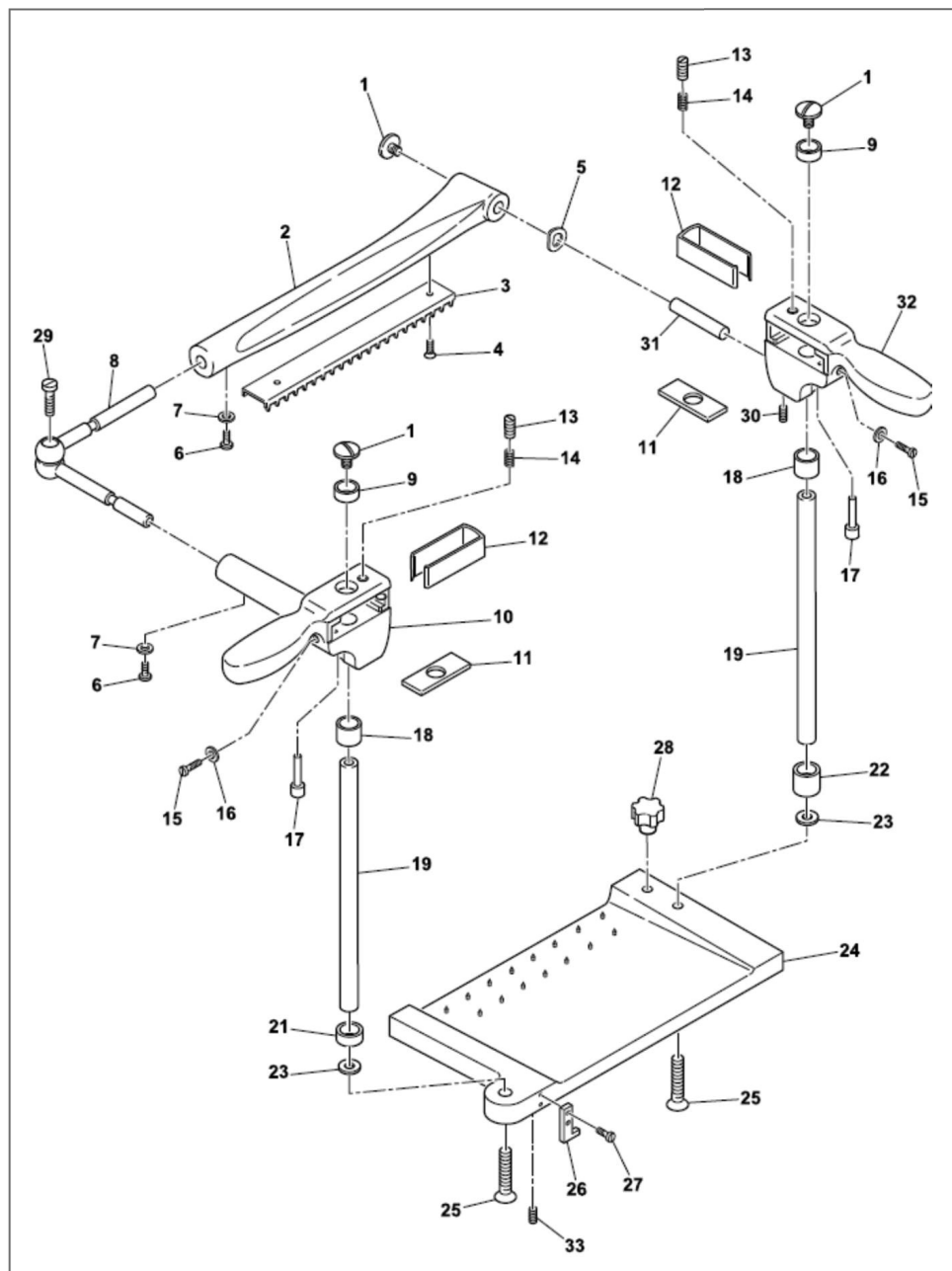


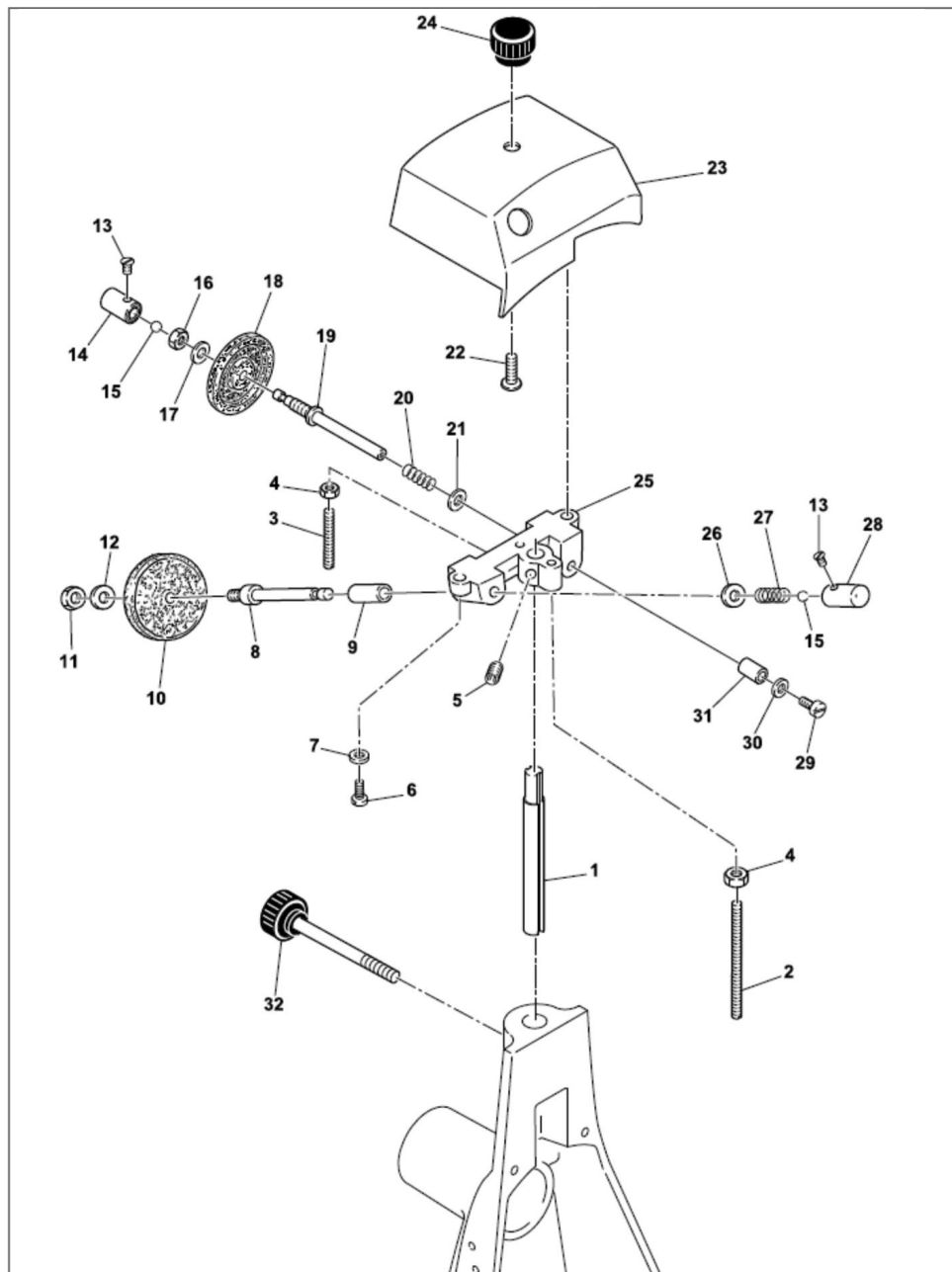












GUIDE TO THE TREATMENT OF WASTE EQUIPMENT**Disposal**

This product complied with Directive 2002/96/EC.



The crossed out wheeled bin symbol on equipment or its packaging indicates that at the end of its working life the equipment should not be treated as general household waste but taken to one of the recycling centres for electrical and electronic equipment run by local authorities.

Alternatively, it may be handed over to the reseller when purchasing new equipment of the same type. The user is responsible for consigning the equipment to appropriate collection facilities at the end of its working life or face the penalties provided for by current waste management legislation.

Separate collection for subsequent delivery of waste equipment to environmentally-compatible recycling, treatment and disposal facilities to prevent possible negative impacts on the environment and human health whilst encouraging recycling of the product's components. For further information regarding the available collection facilities, please contact your local refuse collection service or the dealer from whom the purchase was made.

The manufacturer and/or importer fulfil their obligations concerning environmentally-compatible recycling, treatment and disposal either individually or by joining a collective scheme.

MOCA DECLARATION

DECLARATION OF CONFORMITY OF THE MATERIALS AND OBJECTS DESTINED TO COME INTO CONTACT WITH FOOD PRODUCTS

1. With this document, it is declared that the product/article/machinery:

VERTICAL GRAVITY SLICER WITH ANODISED ALUMINIUM STRUCTURE

supplied for prolonged contact with foodstuffs;

IS COMPLIANT

WITH THE FOLLOWING EUROPEAN COMMUNITY LEGISLATION:

- Regulation 1935/2004 EC
- Regulation 1895/2005 EC
- Regulation 10/2011 EC

AND THE FOLLOWING ITALIAN LEGISLATION:

- Ministerial Decree 21/03/1973 and as amended, including MD 140/2013
- Italian Presidential Decree 777/82 and as amended

2. The blade of the afore-mentioned slicer is manufactured with the following alloy:

- AISI 420, C45 _ All domestic CE models and models with blade diameter from 195 to 250 mm CE professional
- AISI 420, 100Cr6 models with blade diameter from 300 to 370 mm CE professional

FOODSTUFF SUITABILITY TEST

☒ The material respects the overall migration and specific migration limits of nickel, chrome and manganese in the test condition given by the producer supplier of the CHIARAVALLI GROUP SPA AND SLAYER BLADE SRL blade;

☒ The material used to manufacture the slicer and its surface treatment are subjected to restrictions in the legislation stated:

- **Regolamento (CE) n. 1935/2004** of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- Technical Document "**Metals and alloys used in food contact materials and articles**" (Council of Europe, 2013)
- **DIN 10531:2011** Food hygiene - Production and dispense of hot beverages from hot beverage appliances - Hygiene requirements, migration test

To perform the analysis, a specimen was put into contact with 5000 ml of water simulant for 2 hours at 40°C at third contact.

Aluminium was searched for on the simulant coming from the contact using the ICP-MS technique.

Component	Result	Unit of measurement	Method	Limit of release (mg/kg)
Aluminium	< 0,10	mg/kg	ref. EPA 6010D 2018	5

The simulants and test conditions are selected on the basis of the Directives 82/711/EEC and 85/572/EEC and as amended and Decree n.338 dated 22/07/1998. (See note at the end of the document regarding art. 22 of Reg. (EU) n.10/2011 on Transitional Provisions).

The overall migration limit, along with the other restrictions/specific migrations to which the monomers and/or additives present in the material are subjected, are respected in the conditions of use mentioned above. The affirmation is supported by analytical tests performed in compliance with the Directives 82/711/EEC, 85/572/EEC and 97/48/EC and with Italian Ministerial Decree 21/03/1973 or on the basis of the calculations carried out considering the content of the substances subjected to migration limits. The calculations were made assuming that 1 kg foodstuff comes into contact with 1 product.

The material contains substances governed by Regulations (EC) n. 1333/2008 and 1334/2008 and as amended (substances called "dual use").

According to experimental data and/or theoretical calculations, these substances are compliant pursuant to art. 11 of Regulation (EU) n.10/2011 paragraph 3, letters a and b and of Italian Ministerial Decree 21/03/73.

This declaration is valid from the date shown below and will be previously replaced if changes are made to production/formulation of the material or if the references to legislation in point 1 are modified and updated in a way to require a new verification to confirm conformity.

NOTE: this declaration is drawn-up pursuant to art. 22, paragraph 1: "Transitional Provisions" and art. 23 "Coming into force and application" of the Regulation (EU) n.10/2011.

The following Test Reports relative to the migration tests performed are available on the website.

Rdp n°13508-01 Bpsec S.r.l.

REPORT n°13508-01 Bpsec S.r.l.

☒ For slicer models with details in olive wood, the following tests were performed:

Screening of inorganic compounds in materials in contact with the foodstuffs

with the purpose of detecting and quantifying the molecules extractable from the sample by contact with 65% nitric acid at 120°C for 2 hours and detectable by plasma emission spectrometry (ICP/OES).

Screening of volatile organic compounds in materials in contact with the foodstuffs

with the purpose of evaluating the transfer of volatile substances making up the material that can migrate into the foodstuff by conditioning at a suitable temperature, extraction of the head space (via 30 minute contact at 125°C) and gas chromatographic analysis with mass detector.

Screening of semi-volatile organic and non-volatile compounds in materials in contact with the foodstuffs

with the purpose of detecting and quantifying, conventionally in benzyl butyl phthalate (BBPd4), the molecules extractable from the sample by contact with 95% ethanol at 60°C for 10 days and detectable by gas chromatography equipped with mass detector (GC EI/MS).

Conclusions

No hazardous substances have been detected.

The following Test Reports relative to the migration tests performed are available on the website.

Rdp n°13509-01 Bpsec S.r.l.

Report - 13509-01 Bpsec S.r.l. Elements

Report - 13509-01 SVOC Bpsec S.r.l.

Report - 13509-01 VOC Bpsec S.r.l.

MOCA DECLARATION

DECLARATION OF CONFORMITY OF THE MATERIALS AND OBJECTS DESTINED TO COME INTO CONTACT WITH FOOD PRODUCTS

1. With this document, it is declared that the product/article/machinery:

VERTICAL GRAVITY SLICER WITH PAINTED STRUCTURE FLYWHEEL

supplied for prolonged contact with foodstuffs;

IS COMPLIANT

WITH THE FOLLOWING EUROPEAN COMMUNITY LEGISLATION:

- Regulation 1935/2004 EC
- Regulation 1895/2005 EC
- Regulation 10/2011 EC

AND THE FOLLOWING ITALIAN LEGISLATION:

- Ministerial Decree 21/03/1973 and as amended, including MD 140/2013
- Italian Presidential Decree 777/82 and as amended

2. The blade of the afore-mentioned slicer is manufactured with the following alloy:

- AISI 420, C45 _ All domestic CE models and models with blade diameter from 195 to 250 mm CE professional
- AISI 420, 100Cr6 models with blade diameter from 300 to 370 mm CE professional

FOODSTUFF SUITABILITY TEST

- ☒ The material respects the overall migration and specific migration limits of nickel, chrome and manganese in the test condition given by the producer supplier of the CHIARAVALLI GROUP SPA AND SLAYER BLADE SRL blade;
- ☒ The slicer coating material contains substances subjected to restrictions in the legislation stated:

NAME	CAS	Value detected	QM(t) mg/kg
4,4'-methylene (phenylisocyanate)	cas 101-68-8	0,0120	1

Since the value detected is lower than the QM(t) value, the slice is deemed compliant.

TEST CONDITIONS

MIGRATION IN WATER

Met.: BS EN 1186:2006

CONTACT CONDITIONS

Surface/volume ratio:0,5

Time.....30 min

Temperature40°C

MIGRATION IN OIL

Met.: BS EN 1186:2006

CONTACT CONDITIONS

Surface/volume ratio:0,5

Time 30 min

Temperature 40°C

The simulants and test conditions are selected on the basis of the Directives 82/711/EEC and 85/572/EEC and as amended and Decree n.338 dated 22/07/1998. (See note at the end of the document regarding art. 22 of Reg. (EU) n.10/2011 on Transitional Provisions).

The overall migration limit, along with the other restrictions/specific migrations to which the monomers and/or additives present in the material are subjected, are respected in the conditions of use mentioned above. The affirmation is supported by analytical tests performed in compliance with the Directives 82/711/EEC, 85/572/EEC and 97/48/EC and with Italian Ministerial Decree 21/03/1973 or on the basis of the calculations carried out considering the content of the substances subjected to migration limits. The calculations were made assuming that 1 kg foodstuff comes into contact with 1 product.

The material contains substances governed by Regulations (EC) n. 1333/2008 and 1334/2008 and as amended (substances called "dual use").

According to experimental data and/or theoretical calculations, these substances are compliant pursuant to art. 11 of Regulation (EU) n. 10/2011 paragraph 3, letters a and b and of Italian Ministerial Decree 21/03/73.

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NOTE: this declaration is drawn-up pursuant to art. 22, paragraph 1: "Transitional Provisions" and art. 23 "Coming into force and application" of the Regulation (EU) n.10/2011.

The following Test Reports relative to the migration tests performed are available on the website.

Test report n°8395-01 Bpsec S.r.l.

Test report n°8395-02 Bpsec S.r.l.

Test report n°8395-03 Bpsec S.r.l.

Test report n°13507/01 Bpsec S.r.l

☒ For slicer models with details in olive wood, the following tests were performed:

Screening of inorganic compounds in materials in contact with the foodstuffs

with the purpose of detecting and quantifying the molecules extractable from the sample by contact with 65% nitric acid at 120°C for 2 hours and detectable by plasma emission spectrometry (ICP/OES).

Screening of volatile organic compounds in materials in contact with the foodstuffs

with the purpose of evaluating the transfer of volatile substances making up the material that can migrate into the foodstuff by conditioning at a suitable temperature, extraction of the head space (via 30 minute contact at 125°C) and gas chromatographic analysis with mass detector.

Conclusions

No hazardous substances have been detected.

Screening of semi-volatile organic and non-volatile compounds in materials in contact with the foodstuffs

with the purpose of detecting and quantifying, conventionally in benzyl butyl phthalate (BBPd4), the molecules extractable from the sample by contact with 95% ethanol at 60°C for 10 days and detectable by gas chromatography equipped with mass detector (GC EI/MS).

The following Test Reports relative to the migration tests performed are available on the website.

Test report n°13509-01 Bpsec S.r.l.

Report - 13509-01 Bpsec S.r.l. Elements

Report - 13509-01 SVOC Bpsec S.r.l.

Report - 13509-01 VOC Bpsec S.r.l.

made in Italy for Dealer :Saro Gastro Products GmbH



www.Saro.de