

# OPERATING INSTRUCTIONS

**ADE**

Slicer with automatic transmission



Similar to illustration. \*

**AUTOMATIC-L**

Automatic-L-230411-Rev002-UM-en



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\* The illustration shows a machine with accessories not included. An integrated blade sharpener is not part of the machine.

## 1. FOREWORD



This symbol means: "Observe operating instructions." Read these operating instructions carefully and observe the information contained therein. Keep these operating instructions handy for future reference.

This publication contains all the information necessary for the installation, operation, and maintenance of the slicers.

With it, the manufacturer intends to furnish the customer with clear and concise instructions for the use and maintenance of the machine, as well as information regarding the safety devices with which it is fitted to assure maximum efficiency throughout its service life.

The slicers may be updated; this eventuality shall not prejudice the instructions and explanations contained in the manual.

Before starting up the slicer, you must read this manual carefully.

Should this manual be damaged or lost, apply for a copy from the manufacturer immediately.

Many accidents and injuries that occur when using the machine result from insufficient familiarity with its functions and safety devices. Before starting work with the machine, please read the instructions herein carefully and follow them to the letter.

The slicers have been designed to comply with applicable safety standards. Consequently, all our slicers are fitted with a plate featuring the "CE" mark attesting to the product's conformity with said provisions.

## 2. INTENDED USE

These slicers have been manufactured to slice:

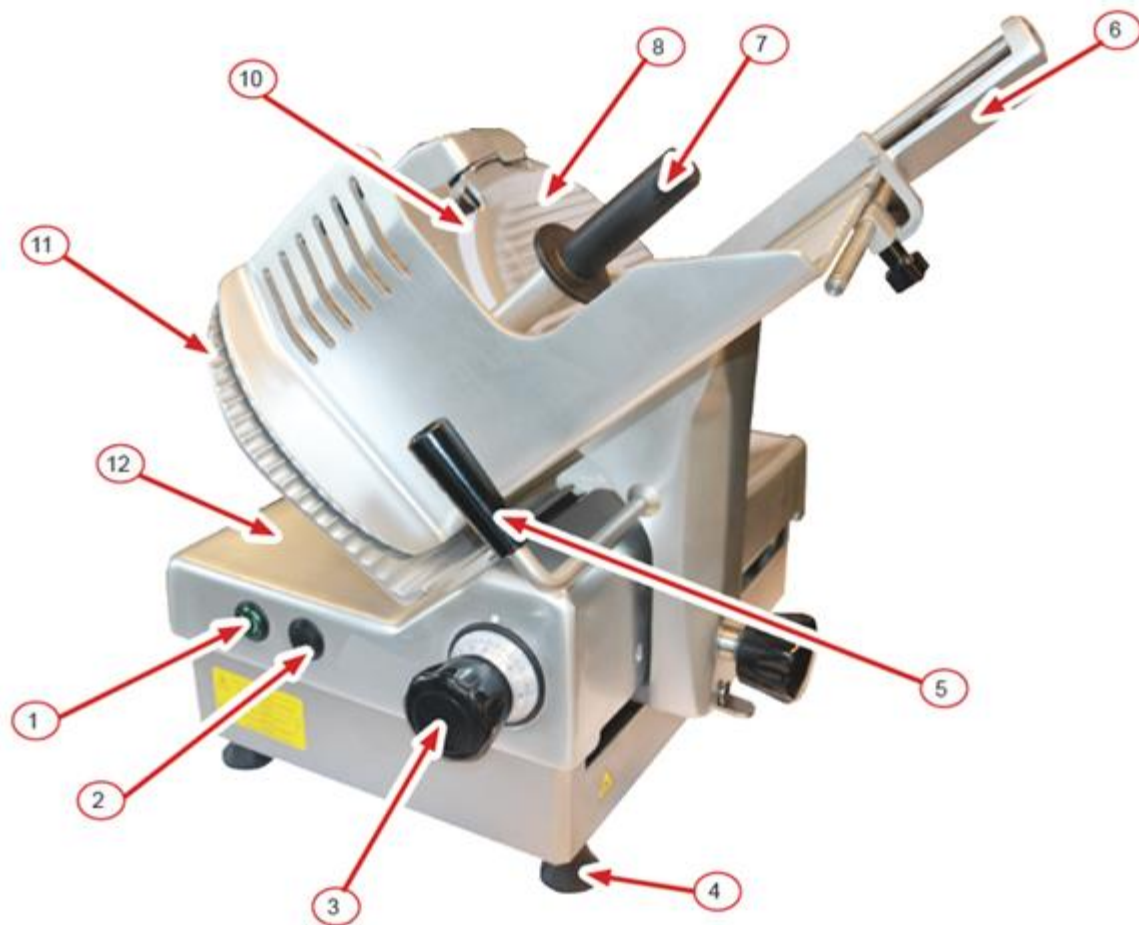
- cooked and raw charcuterie,
- warm and cold meats,
- bread and cheese,
- stoneless fruit and vegetables.

The machine is intended for continuous operation in commercial gastronomic applications. It can slice thicknesses up to 15 mm.



**The slicers must never be used for cutting frozen goods, charcuterie, and meat on the bone or fruit with stones. Any attempt to slice said products or similar foods may result in severe damage to the machine and shall cause the warranty to become void.**

### 3. ILLUSTRATIONS



No.	Description
1	Power button / start button (green) with status lights: <ul style="list-style-type: none"> <li>- Green only: normal operation</li> <li>- Green and blue: automatic operation</li> </ul>
2	Stop button (red)
3	Graduated knob for cutting thickness adjustment
4	Adjustable foot
5	Product carriage guide handle
6	Guide
7	Residual holder handle
8	Blade guard
9	not applicable
10	Blade
11	Stop plate
12	Aluminum housing

## 4. START-UP AND SAFETY PRECAUTIONS

On receiving the box containing the slicer, ensure that it is intact and has not been damaged during transportation.

Any damages to the slicer must be reported to the transport company in writing within three days of the date of the accompanying documents, specifying in detail the damages found.

### 4.1 Opening the packaging

1. Loosen the screws of the wooden box.
2. Lift and remove the wooden lid and frame.
3. Lift the machine: two people are required to handle the machine, using the feet as handholds.
4. Check the contents of the packaging, making sure they correspond to the specifications on the packing slip;



**The packaging materials are recyclable and must never be disposed of in household waste. Check with the local authorities for the appropriate ways to dispose of waste properly. Never dispose of the packaging material out in the open!**

### 4.2 Installation

Place the slicer on a flat, smooth, and vibration-free surface that is stable and sturdy enough to ensure adequate safety, considering the weight of the machine. Any unevenness of the surface on which the machine is rested can be compensated using the adjustable feet.

The machine controls (on/off switch and slice assembly) should face the operator, with the blade and motor facing away from the operator.

Leave enough room around the slicer so that it can be properly operated, cleaned, and serviced. Leave a space of at least 300 mm free around the machine.

The slicer works properly in places with a relative humidity of less than 80% and near heat sources at temperatures up to 30 °C.

### 4.3 Wiring

The slicer is a single-phase machine equipped with a Schuko plug.

Before plugging the machine into the outlet, ensure the power grid features an electrical overload cutout.



**Before connecting the machine to the power supply, always ensure that the local power supply rating matches that on the machine's nameplate!**

#### **4.4 Mechanical safety devices**

- Except for the actual cutting section, the blade is protected by an irremovable guard, which cannot be removed.
- The product carriage can only be removed if
  - o the stop plate covers the blade, and the graduated knob for cutting thickness adjustment is set to “0” (zero) or beyond that up to the stop,
  - o the product carriage is in the position closest to the operator, and
  - o the tappet on the product carriage has been disengaged from the automatic guide.
- The slice assembly can only be opened (using the graduated knob) if the product carriage is secured in its normal operating position.
- The blade can be removed. In any case, the user must exercise particular caution and care. Cut-resistant gloves must be worn for this purpose.
- All safety devices are permanently installed on the machine and must not be removed. Dismantling or tampering with them or any unauthorized modifications would make the machine unsafe. This will result in the manufacturer no longer being responsible for accidents or injuries.

#### **4.5 Acceptance testing**

- Make sure all the slicer components are correctly assembled.
- Press the green start button and red stop button and check that the machine can be switched on and off.
- Check the sliding of the product carriage and food holder.
- Check the opening of the slice assembly.
- Check that the product carriage can only be removed in the following cases: if the graduated knob for cutting thickness adjustment is set to “0”,
  - o if the stop plate covers the blade and the graduated knob for cutting thickness adjustment is set to “0” (zero) or beyond that up to the stop, and
  - o if the product carriage is in the position closest to the operator.
- Check that the slice assembly cannot be opened when the product carriage is removed from the machine.



**In the event of malfunctions, immediately shut down the machine, tag it clearly as “DEFECTIVE,” and contact customer service!**

## 5. OPERATING THE SLICER

Use the slicer exclusively as it was designed to be used. The product carriage is tilted to enable the product to slide towards the blade under its weight.

The machine has an automatic mode, which causes the product carriage to move back and forth automatically.

Whenever machine operation is interrupted due to a voltage drop, the green start button "I" must be pressed to restart the machine.

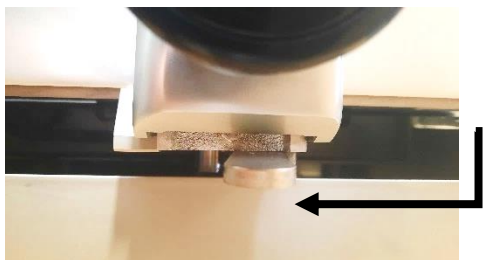


**Never hold the product or push it towards the blade by hand!**

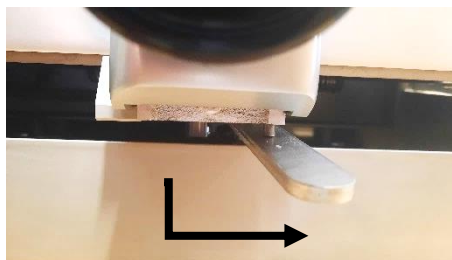
**Keep hands well away from the blade and use the relevant handle to move the product carriage safely back and forth.**

### 5.1 Manual operation

For manual operation, the tappet at the lower end of the carriage arm must be in the left position.



The product carriage can be guided manually.



The product carriage is guided automatically.

Press the green start button once to switch on the machine in manual mode. The green light on the start button indicates manual operation. The blade is rotating.

## 5.2 Automatic operation

Move the tappet to the right position first to enable the product carriage to be driven automatically in automatic mode. Manually engage the product carriage in the automatic drive by moving it back and forth.

To start the machine in automatic mode, press the green start button twice. The green and blue lights on the start button indicate automatic operation. The product carriage will be moving back and forth automatically.

Although it is possible to switch from manual to automatic mode by pressing the green start button, you must switch off the machine first and change the position of the tappet. This significantly reduces the risk of injury.



**Before switching from normal to automatic mode, ensure the product carriage can move freely and that there are no obstacles in its path.**

## 5.3 Switching off

To switch off the machine, press the red stop button.

## 5.4 Using the machine

1. Set the graduated knob for cutting thickness adjustment to “0” (zero).
2. Move the product carriage as far away from the blade as possible.
3. Lift the food holder using the food holder handle only. Set the product down on the product carriage and lower the food holder onto or behind the product.



4. If necessary, use the guide to fix the product.
5. Select the desired thickness using the graduated knob.
6. Press the green start button.
7. Push the product carriage back and forth to slice the product using the handle of the product carriage or food holder. Alternatively, use the automatic mode.
8. Once you have finished using the machine, switch it off by pressing the red stop button and set the graduated knob for cutting thickness adjustment to “0”.

## 6. CLEANING AND CARE

For the sake of hygiene, the slicer must be kept clean at all times. The machine must be disassembled and cleaned at the end of each working day and whenever the type of product being sliced is changed (e.g., change from raw meats to cooked meats).

### 6.1 Cleaning



**Before cleaning, disconnect the machine from the power supply. Do this by pulling the plug out of the power outlet. NEVER settle for simply pressing the slicer's red "stop button"!**

**Never wash the slicer or any of its parts in a dishwasher!**

**Under no circumstances use abrasive detergents as they would irreparably damage the machine's anodized surfaces. Never clean the slicer with harmful products liable to affect the health of either operators or customers. Only use products with a degree of acidity (pH 7-8) for cleaning.**

**When cleaning the blade, ensure that no water penetrates/runs into the blade hub.**

**Let all parts dry out completely. Any residual water may lead to the formation of flash rust.**

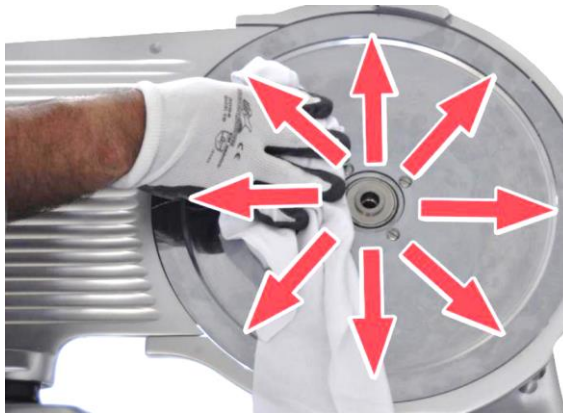
1. Isolate the machine from the power supply by unplugging it.
2. Set the graduated knob for cutting thickness adjustment to "0" (zero).
3. Unscrew the handle on the carriage arm completely. Pull the product carriage towards the operator so the locking mechanism engages and the product carriage locks in place. Remove the product carriage from the machine. The slice assembly remains locked in the "0" position.



4. Remove the blade guard. To do this, loosen the star knob screw on the left side of the machine.



5. Clean the blade from the inside to the outside with lukewarm water and liquid detergent, rinse in cold water, and let it dry.



6. The base and other parts of the machine must always be washed with lukewarm water and liquid detergent and rubbed with a non-abrasive cloth. Rinse in cold water and let dry.

The machine is fitted back together by following the disassembly procedure in reverse order.

## 6.2 Lubricating

To keep the food holder and product carriage sliding movements smooth, the slicer must be lubricated regularly in the designated points; use only resin-free white oil for this purpose; apply the lubricant of choice sparingly but frequently.

Spread a few drops of oil on the bar and move the slice assembly back and forth several times. Clean as necessary to remove excess oil.



## 7. SHARPENING THE BLADE

If the slicer is to work correctly, the blade must always be kept sharp. It is better to sharpen the blade a little at regular intervals than a lot less frequently.

After sharpening, remove any traces of dirt from the grinding wheels. In addition, every single grain of sand must be removed from the blade and machine using a cloth dampened with alcohol.



**Only blades with a smooth cutting edge can be sharpened. Sharpening operations involving serrated blades for bread slicers must be performed by skilled personnel.**

**Before sharpening, ensure that the blade is clean and completely free of grease, as any food residues on the blade may damage both the sharpening device and its grinding wheels.**

**The sharpening operation must be performed by authorized and skilled personnel only.**

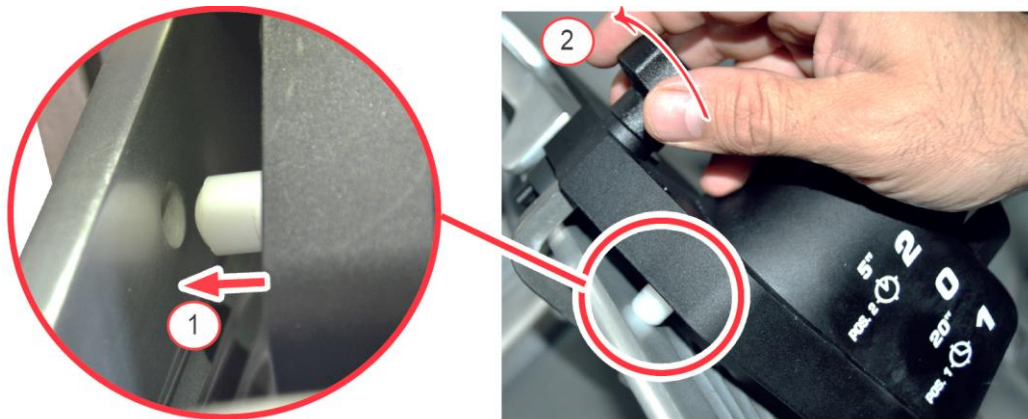
**The sharpening device can no longer sharpen the blade once its diameter is worn down by 6 mm.**

1. Switch off the machine.
2. Clean the blade thoroughly before sharpening and ensure there are no traces of grease left on it.
3. Check that the sharpening device is in the zero position.



4. To position the sharpening device, fully open the slice assembly.
5. Position the product carriage in the middle position.

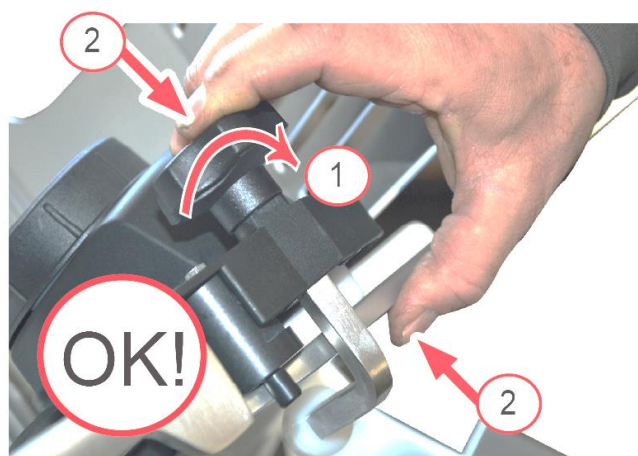
6. Place the sharpening device on top of the blade. Use the small recess on the stop plate to position the sharpening device (1). Then tighten the star knob screw. Make sure that the positioning is correct.



7. Start up the machine.
8. Set the knob to the “1” position. This will sharpen the rear part of the knife. Keep this position for 20 seconds (20"). Then set the knob to the “2” position for 5 seconds (5"). This will deburr the front side of the blade. Then set the knob back to the “0” position.



9. Switch off the machine.
10. Remove the sharpening device. First, loosen the star knob screw (1) and then press the star knob screw to release the handle (2).



11. Clean the blade thoroughly before using it again.

## 8. TRAINING

During the machine's installation, an operator of age must be trained in the regular use-cleaning-care-sharpening of the blade, especially regarding the hazards which are likely to be encountered if the machine is misused.

The training will be given by the suitably authorized and trained installer familiar with the European community machine standards and the applicable occupational health and safety regulations of the respective national authorities.

## 9. STORAGE AND TRANSPORTATION CONDITIONS

Keep all parts of the packaging for possible return shipments to avoid possible damage during transportation.

## 10. DISPOSAL



Waste electrical and electronic equipment must not be disposed of in household waste. Equipment with this marking must not be disposed of in residual waste and must be recycled.

## 11. WARRANTY

If the product malfunctions within 2 years from the date of purchase (receipt required) due to defects in material and workmanship, ADE will repair or replace the product.

The warranty does not cover moving parts such as cables, blades, etc. The warranty does not extend to external normal wear and tear or damage caused by accident or misuse.

This warranty does not cover the products tampered with by unauthorized personnel.

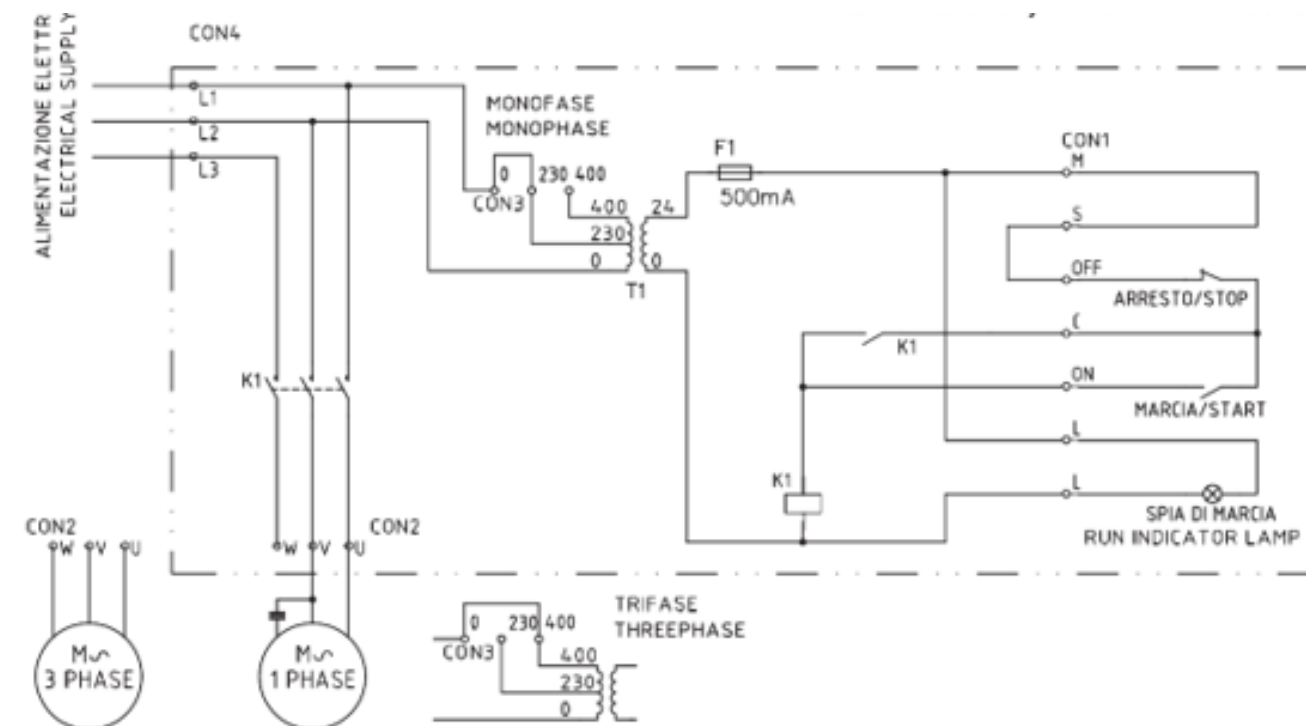
The warranty agreement does not affect the customer's statutory rights.

Any complaints shall be addressed to the dealer from whom you purchased the machine.

## 12. TECHNICAL DATA

Model	Automatic 300-L-230
Blade diameter	300 mm
Cutting thickness adjustment	0 - 15 mm
Cutting area	220 x 180 mm
Dimensions	630 x 668 x 629 mm
Storage space	350 x 500 mm
Installation space	210 x 310 mm
Power	0.27 kW
Net weight	43 kg
Gross weight	49 kg
Power supply	230 V
Package size	690 x 710 x 850 mm

### 13. DIAGRAMS



## 14. DECLARATION OF CONFORMITY



### EC declaration of conformity

Manufacturer: ADE Germany GmbH  
New Höltigbaum 15  
22143 Hamburg / Germany

Person authorized to compile  
the technical documentation:

ADE Germany GmbH  
New Höltigbaum 15  
22143 Hamburg / Germany

Typ/Model: Slicing machine / diagonal slicer  
Automatic300-L

Serial numbers:			
Automatic-300-L-230	62218-xxxxxxx-00001	until	62218-xxxxxxx-99999
	62561-xxxxxxx-00001	until	62561-xxxxxxx-99999

The above manufacturer declares under sole responsibility that the above machine complies with the requirements of the following EC directives in the currently valid version:

2006/42/EC	Machinery Directive	(OJ L 157, June 9, 2006, p. 24 – 86)
2014/30/EU	EMC directive	(OJ L 96, March 29, 2014, p. 79 – 106)
2011/65/EU	RoHS directive	(OJ L 174, July 1, 2011, p. 88 – 110)

Directive 2014/35/EU is complied with in terms of its protection objectives in accordance with Annex I No. 1.5.1 MRL 2006/42/EC.

This declaration only applies to the machine in the condition in which it was placed on the market. The declaration becomes invalid as soon as a change is made to the machine that has not been agreed with the manufacturer.

**P. Mack**  
**Managing Director**

Hamburg, February 21<sup>st</sup>, 2023

Location.	Date
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**Distributor:**

**Manufacturer:**

ADE Germany GmbH  
New Höltingbaum 15  
22143 Hamburg



+49 40 432 776 - 0



+49 40 432 776 - 10



info@ade-germany.de



www.ade-germany.de