

OPERATING INSTRUCTIONS

ADE

Gravity Slicer



Bread Slicing Machine Model PANIS 250

Panis-230228-Rev007-UM-en



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2 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 manual has been written to comply with the Machinery Directive as amended. 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.

2.1 Introduction

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

2.2 Use

These slicing machines have an anodized aluminum housing and serve primarily for slicing bread and cheese. Fitted with a specially shaped blade, the machine also lends itself to slicing various other foods, such as cooked and raw sausages, warm or cold meat, etc.

The slice thickness is up to 27 mm.

The maximum duty cycle is 40% (24 minutes per hour). The electric motor must then be allowed sufficient time to cool down. Operating the machine continuously for shorter periods also shortens the cooling intervals.

The machine may only be used in its original condition and with original parts. It is strictly forbidden to dismantle the safety devices. Should any safety devices be damaged, immediately shut down the machine and contact ADE for repair or replacement.



Never use the slicing machine to slice frozen products, meat or sausage products with bones, or stone fruits.

Any attempt to slice such products or similar foods may cause severe damage to the machine and render the warranty null and void.

3 START-UP

Upon receiving the package box with the slicing machine, visually inspect the box for any damage that may have occurred during transportation.

3.1 Opening the packaging

- Open the box and remove the machine.
- Check the box contents and verify that they match the information on the packing slip.



Packaging materials are recyclable and must never be disposed of with household waste. Check with the local authorities for the appropriate ways to dispose of waste properly.

The machine must be disposed of under local regulations.

Never dispose of the packaging material out in the open!

3.2 Installation



Before plugging the machine into the power supply, check that the machine's power rating specified on its nameplate corresponds to the supply voltage and frequency of your local power grid.

In the event of a mismatch, never connect the machine to the power supply, as this may cause damage to the machine and lead to fire!

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. Ensure a free space of at least 200 mm around the machine to allow sufficient motor cooling.

The machine should be operated with its controls (start and stop buttons and slice thickness adjustment knob) facing 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.

3.3 Wiring

Before plugging the machine into the power outlet, ensure the power grid features an electrical overload cutout. A fuse (0.5 A) can be fitted in the distribution bushing for added safety.

3.4 Operation

Use the slicing machine exclusively as it was designed to be used. Never hold the product or push it towards the blade by hand. Always use the food holder for this purpose. Always keep your hands clear of the cutting blade and only use the product carriage and carriage arm to move the carriage safely back and forth while slicing.

4 OPERATING FUNCTIONS AND SAFETY PRECAUTIONS

4.1 Operating functions

The slicing machine is operated using two buttons: a white “I” start button and a black “O” stop button. The machine also has a power lamp that indicates that the blade is rotating.



The slicing machine has a safety cutout that is triggered in case of power failure. After any work interruption caused by a power failure, you must restart the machine by pressing the “I” start button (ON).

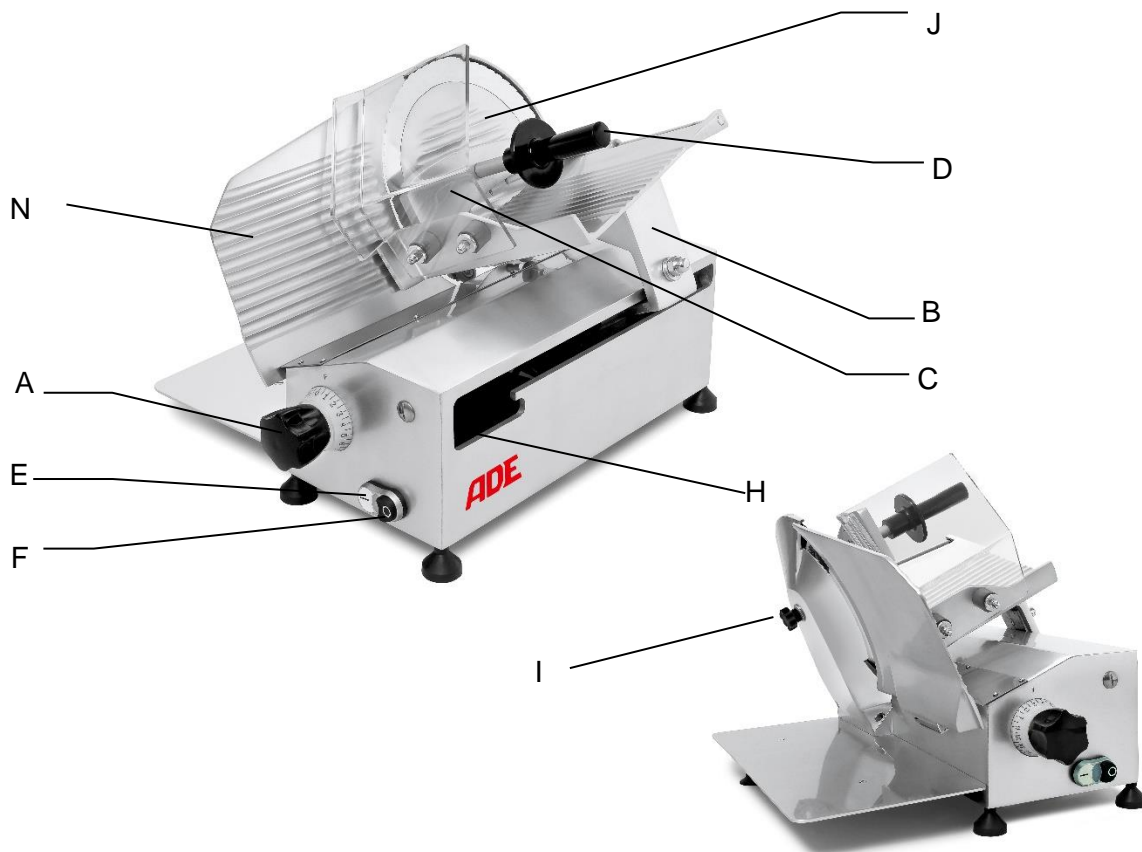
4.2 Mechanical safety devices

- The cutting blade is completely protected by a rigidly fixed sickle guard, excluding the food slicing area.
- The product carriage can only be removed if the slice assembly covers the blade and the graduated knob is set to “0” (zero) or beyond that up to the stop.
- The slice assembly can only be opened (using the graduated knob) if the product carriage is secured in its normal operating position.
- The cutting blade can be removed in order to be cleaned or replaced. In doing so, the user must always exercise extreme caution by wearing safety or chain gloves (optional).
- 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.

4.3 Acceptance testing

- Make sure all the slicer components are correctly assembled.
- Check that the knurled screw securing the blade guard is locked in place.
- Press the start and stop buttons to check whether the machine starts and stops correctly.
- Check the sliding of the product carriage and food holder.
- Check the opening of the slice assembly.

5 USING THE POTATO PEELING MACHINE



5.1 Operating the Machine

- 1) Set the slice thickness adjustment knob (A) to "0" (zero).
- 2) Using the carriage arm (B), pull the product carriage as close to yourself as possible.
- 3) Lift the food holder (C) with the aid of the handle (D) provided for this purpose. With the machine switched off, place the product on the carriage and lower the food holder onto the product or behind it.

The leftover holder is rigidly fixed to the machine for safety reasons. If the food is too long to fit within the movement range of the food holder, the latter should be placed loosely on top of the food. If the food fits easily within the movement range of the food holder, the latter should be placed behind the food.

As the food is sliced, the slices slide automatically onto the stop plate (N) by gravity.

- 4) Select the desired slice thickness using the slice thickness adjustment knob (A). The slice thickness is infinitely adjustable from 0 to 27 mm.
- 5) To switch the machine on, press the white start button (E).
- 6) By holding the handle (D), move the product carriage back and forth to slice the product.
- 7) After you have finished slicing, switch the machine off by pressing the black stop button (F) and set the slice thickness adjustment knob (A) back to "0" for safety reasons.

6 MAINTAINING AND SERVICING THE SLICING MACHINE

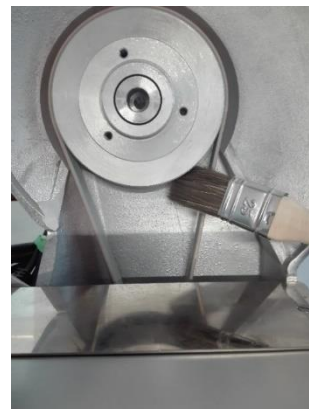
For the sake of hygiene, the slicer must be kept clean at all times. The machine must be cleaned at the end of each day on which it was used and whenever the type of food being sliced is changed. Only use a damp cloth and neutral detergents to clean the machine. You can also use a soft brush as needed.



Always unplug the machine from the mains before cleaning!
Never clean the machine with water spray!
Do not remove any safety devices from the product carriage!

6.1 Cleaning

- 1) Isolate the machine from the power supply by unplugging it. It is never enough just to switch off the machine by pressing the stop button (F).
- 2) Before lowering the product carriage, set the slice thickness adjustment knob (A) to "0" (zero) or further until it stops.
- 3) Gently pull the product carriage to yourself up to the stop (H) and then fold the carriage to the right (see illustration). The slice thickness adjustment knob (A) stays locked at "0".
- 4) Clean the carriage as required.
- 5) In order to remove the blade, fully undo the knurled knob (I) and remove the blade guard plate (J) from the machine. Put safety or chain gloves if necessary.
- 6) Using a screwdriver, undo the screws securing the cutting blade, and remove the blade by grasping the two knurled screws.
- 7) With the cutting blade removed, clean it with lukewarm water and a little liquid detergent, rinse it with clear water, allow it to dry, and disinfect it with a little alcohol. The machine base and other machine components must always be cleaned with lukewarm water, a little liquid detergent, and a non-abrasive cloth. They should then be wiped with a cloth and clean water, allowed to dry, and disinfected with a little alcohol. Under no circumstances should any abrasive detergents or sodium-hypochlorite-based solutions be used as they would irreparably damage the machine's anodized surfaces.
- 8) Use a brush to remove any crumbs from the drive belt, the motor shaft, and, if the blade has been removed, from the belt pulley.



9) Reassemble the machine in the reverse order of disassembly.



Use extreme care when cleaning the machine to ensure that no water gets into the blade hub to prevent damage to the ball bearings, electric motor, and inner machine components. If not allowed sufficient time to dry out, any residual water may lead to the formation of flash rust.



Never use a water jet or high-pressure cleaner to clean the machine or any of its parts. The blade guard and other removable parts must never be cleaned in the dishwasher!



Before removing the blade guard, which is extremely important for safe machine use, ensure the blade is secured in its normal position with all screws!

6.2 Lubricating

In order to keep the product carriage and food holder sliding movements fluid, the slicing machine must be lubricated regularly (e.g., weekly) at the product carriage and food holder guide rails using only high-grade petroleum jelly free of acid and resin (e.g., MARCOL 82 ESSO or WHITE OIL 105 BERGOIL). The lubricant should be applied sparingly but frequently.

7 SHARPENING OPERATIONS

Sharpening of serrated blades must be entrusted to a professional service provider. If the slicer is to work correctly, the blade must always be kept sharp.



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

8 TRAINING

The adult operator installing the slicer must be adequately trained in the use, cleaning, servicing, and blade sharpening and be aware of potential hazards resulting from improper use of the machine.

The training will be given by the suitably authorized and trained installer familiar with the European community machine standards.

9 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 blades, sharpening devices, product carriages, 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 submitted to the dealer from whom you purchased the machine.

10 TECHNICAL DATA

Model	Panis 250-230
Blade diameter	250 mm
Slice thickness	0-27 mm
Cutting area	230 x 190 mm
Dimensions (approx.)	440 x 610 x 360 mm
Power	0.30 kW
Net weight (approx.)	21 kg
Current type	230 V
Operating speed	300 rpm

11 CE Marking and Declaration of Conformity



Manufacturer's declaration of conformity

This product was manufactured according to the harmonized European standards. It complies with the provisions of the EC directives listed below:

- Machinery Directive 2006/42/EC
 - EMC Directive 2004/108/EU on Electromagnetic Compatibility
 - Low Voltage Directive 2006/95/EU
 - RoHS Directive 2011/65/EU
- in their current version.

This declaration becomes invalid if the machine is modified in any way that has not been approved by us.

Hamburg, February 2023

ADE Germany GmbH

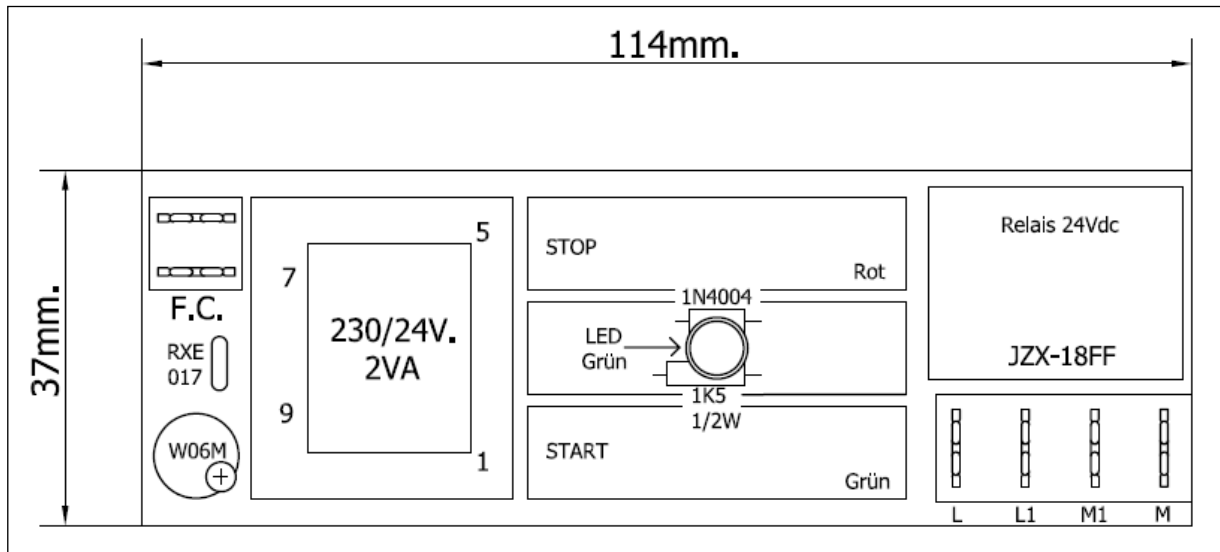
Neuer Höltigbaum 15
D-22143 Hamburg

Manufacturer:

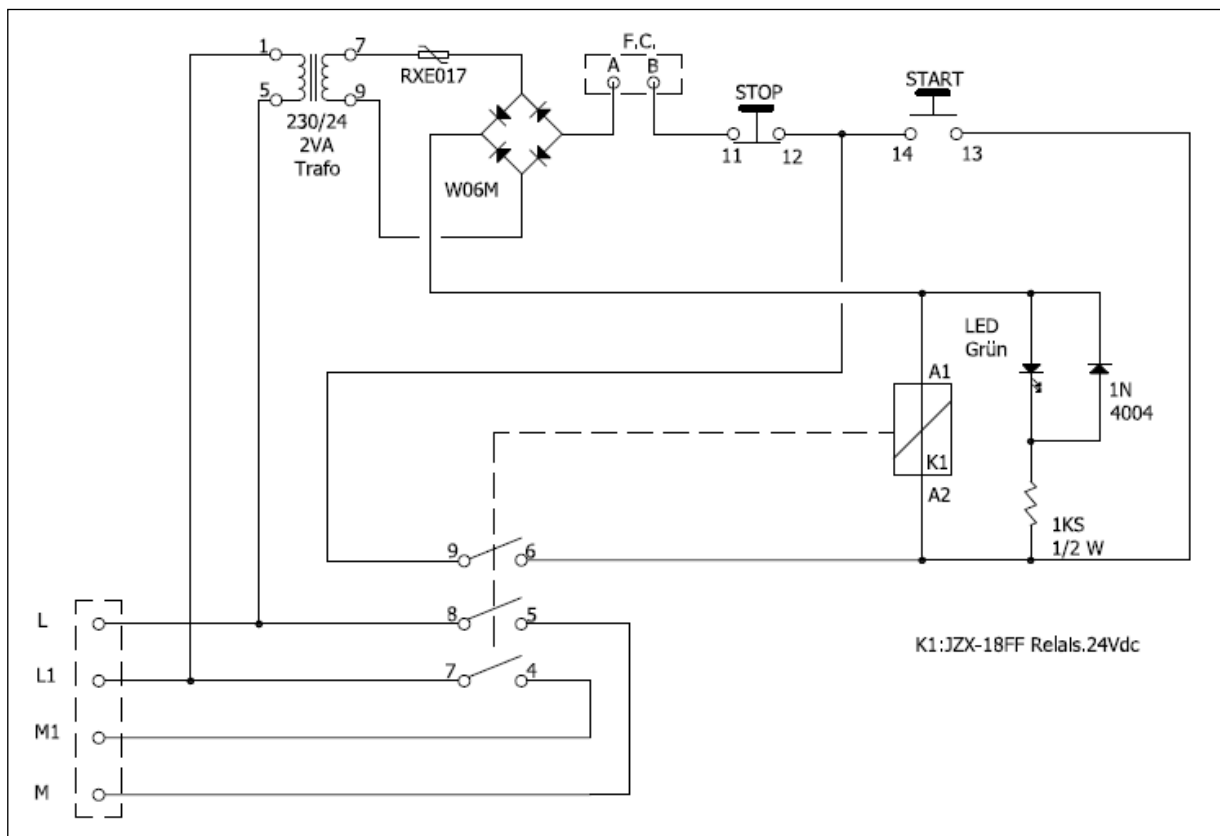
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12 WIRING DIAGRAMS

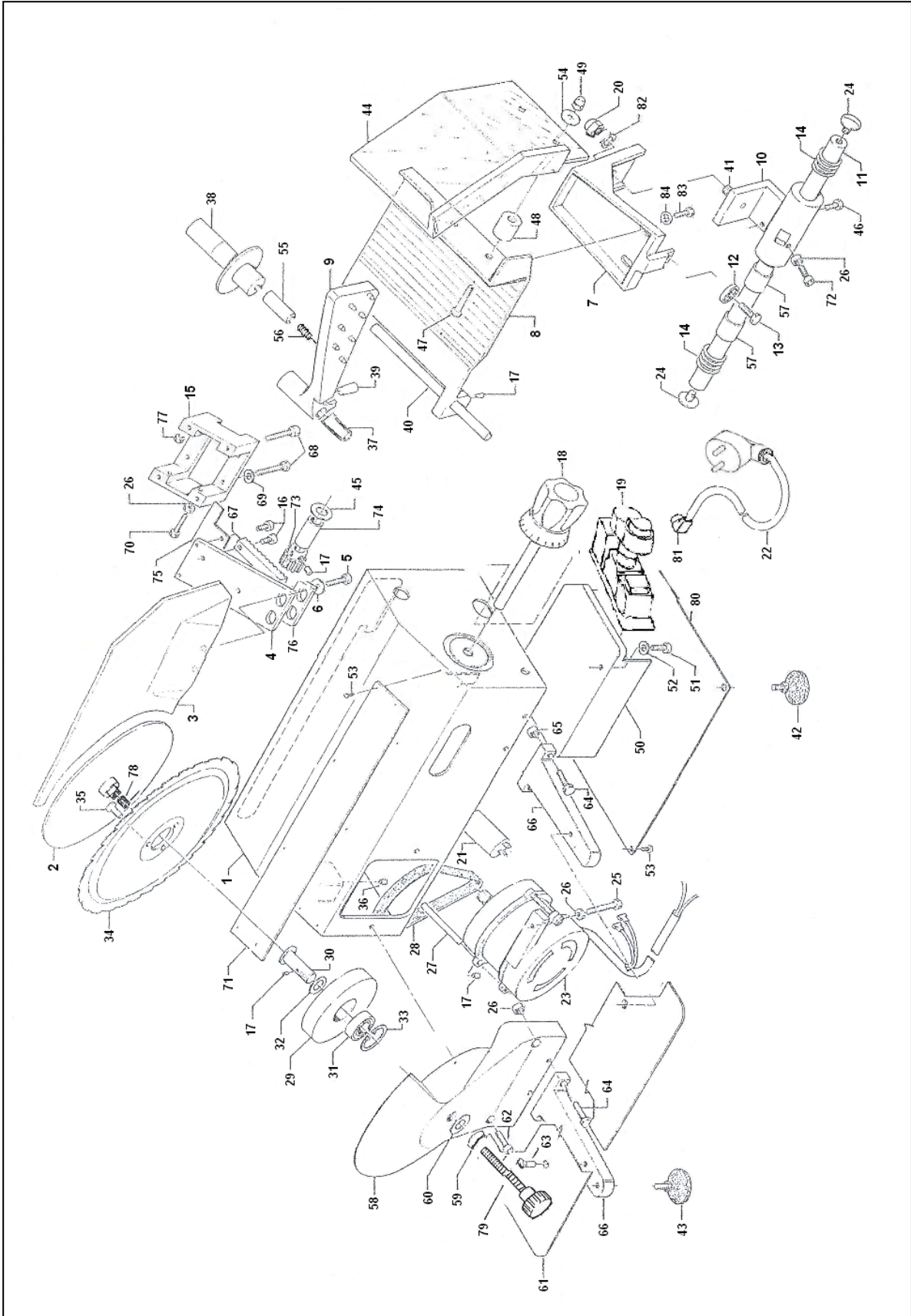
12.1 Wiring Diagram



12.2 Circuit diagram



13 EXPLODED VIEWS



14 SPARE PARTS LISTS

NO.	DESCRIPTION	Panis 250-230V	
		QUANTITY	ARTICLE NUMBER
2	Blade guard	1	H4013-002
14	Carriage guide spring	1	H4013-014
18	Slice thickness	1	
19	Switch	1	H4013-019
21	Capacitor	1	
28	Drive belt	1	H4013-028
34	Circular blade, serrated lengthwise	1	H4013-001
34	Circular blade, serrated lengthwise, with Teflon coating	1	H4013-0011
38	Leftover holder handle	1	H4013-038
42	Suction cup	1	H4013-042
43	Suction foot for base plate	1	H4013-043
44	Food carriage rear panel	1	H4013-044
50	Switch guard	1	
55	Food holder spacer sleeve	1	
79	Blade guard long screw	1	H4013-079

Distributor:

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