

INSTRUCTION MANUAL

ADE

Flywheel Slicer



PROSCIUTTO300

Prosciutto300-210928-Rev007-UM-en



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1. INTRODUCTION



This symbol means: "Consult operating instructions". Read the instructions for use carefully before use and follow all instructions provided therein. Keep the instructions for use for future reference.

1.1 Purpose of the manual

This publication contains all the information necessary for the installation, use and maintenance of the manual flywheel slicing machines to be used for food, with circular blade.

The purpose of this manual is to allow the user, above all the direct user, to take every precaution and arrange all human and material means necessary for a safe and lengthy use of these machines.

The slicing machines are subject to continuous improvements, which do not restrain the current instructions in this handbook.

This manual must be given to the person who will use and maintain the machines and this person will keep the manual in a safe and dry place, ready to be used. We recommend that a copy is being kept on file.

The manual must be kept for the entire life of the machine and in case of need (ex. any damage to even a part of the manual that makes consulting it difficult) the user must acquire a new copy exclusively from the manufacturer. The user must let the manufacturer know the address of any new owner of the machine.

For any correspondence with the manufacturer or authorized personnel, please refer to the information on the plate and the machine serial number.

1.2 General description of the machine

The slicing machine has been designed and made to offer maximum safety when in use, during cleaning and ordinary maintenance; maximum hygiene from the use of inoxidisable materials or adequately protected against oxidation together with an attentive design of all the parts that come into contact with food; maximum cutting precision and capacity together with sturdiness and reliability of the structure.

The machine is essentially made up of a base that holds a circular blade that is vertically mounted and a sliding carriage on bars, parallel to the cutting edge of the blade, which in turn holds a food plate.

The food plate is made up of a base plate and an overplate which slides at right angles to the edge of the blade for slicing the food; the overplate also has an appropriate self-stopping device, which can be regulated in height, to keep the product in its proper place during cutting operations (food press).

Carriage movement and blade rotation are completely manual; by activating rotation of the flywheel with the special handle, the carriage is put into motion and the blade is turns at the same time with a chain transmission.

The product is cut during the forward movement of the carriage, parallel to the blade; the thickness of the slice is regulated by a mechanical device which is automatically started every time the carriage comes back, making the sliding overplate transversally towards the blade, with a value which is pre-determined by the graduated handwheel.

All the components of the machine are made of a light aluminium alloy, in stainless steel and plastic for food products as according to the sanitary regulations in force.

The machine has a sharpener which is extremely easy and safe to use. The food plate, sharpener and blade cover can be removed for cleaning.

1.3 Usage of the machine

The manual flywheel slicer of the series PROSCIUTTO serves the slicing of boiled, smoke-dried and raw sausage products, warm and cold (temperature not less than +3°C) meat without bones, cheese and bread. The cutting thickness ranges from 0 to 2 mm for Prosciutto300.

The machine may only be used in original condition respectively with genuine parts. The removal of protective devices is not allowed, moreover, plates may not be removed, covered or changed. In case of damage, the machine needs to be put out of operation and ADE needs to be informed in order to replace parts.

The manufacturer declines all responsibility derived from an improper use or use by personnel who has not read and fully understood the contents of this manual; changes and/or repairs carried out on one's own; the use of spare parts that are not original or not specific for the type of machine.



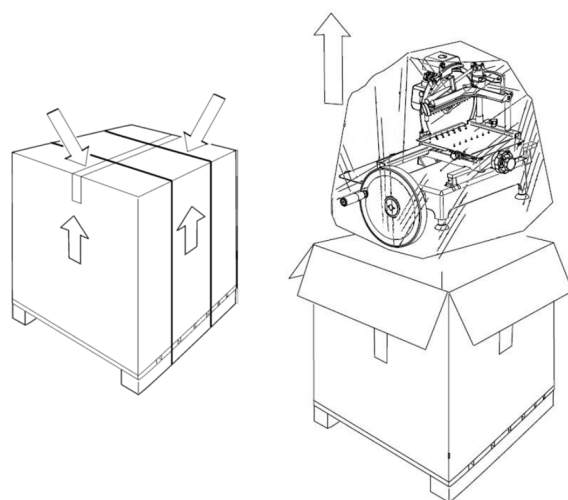
The slicing machines may not be used for slicing frozen or deep-frozen products, meat or sausage products with bones or pip fruit and vegetables. Cutting samples cannot be recommended as well. Disregarding this advice can seriously damage the slicer and can further lead to revoke the existing warranty claim.

2. COMMISSIONING

Please check that packaging is unopened and free of damage. Otherwise, immediately inform the forwarding agent or area agent.

2.1 Unpacking

- Cut and remove the plastic straps;
- Open the carton and take the operating instructions;
- Remove the polyurethane protection first.
- Carefully lift the machine and put it in its place of installation;
- Control the goods that are included in the delivery



Included in delivery:

- Machine
- instruction manual

- Place the machine in its intended position.
- Examine if there is anything that could interfere the movement of the flywheel, the carriage or the loading of food

Delivery including Base (optional):

- Move the base to its designated place, the rounded side of the machine has to be on the operator's counterside
- Position the machine on its base.



The packaging components (e.g. plastic straps, cardboard) can be thrown away with normal solid waste, so there aren't any difficulties to dispose them. However, it is advisable to dispose products separately in conformity with the regulations in force for adequate recycling.

DO NOT DISCARD THE PACKAGING PRODUCTS IN THE ENVIRONMENT!

2.2 Installation

If the base (optional) is not used, install the manual flywheel slicer on an even, smooth and vibration-free surface. Enough stability should be offered in order to ensure safety due to the deadweight of the machine plus the food to be sliced.

The operating elements (manoeuvring flywheel and regulating knob for slice thickness) are pointed towards the user.

All around the slicing machine enough free space must be ensured to guarantee smoothly usage, cleaning and maintenance.

3. SAFETY INSTRUCTIONS

3.1 General safety regulations

The slicing machine must be used only by personnel who has carefully read the contents of this manual. The operators must be over 18 years of age, in perfect mental and physical conditions, have the right attitude and capacity (with the necessary knowledge for manoeuvring and normal maintenance of simple mechanical and electrical components).

For a safe use of the machine follow instructions below:

- Install the machine according to the instructions in the paragraph 'Installation';
- Install the machine in a safe distance to people who must not use it, especially children;
- Do not be distracted while using the machine;
- Do not wear loose clothing or open sleeves, if necessary use headgear to keep hair out of the way
- Do not let anyone come close to the machine while in use;
- Do not remove, cover or change the plates that are on the machine and, if they are damaged, replace them immediately
- Do not remove the protective devices and do not change or exclude the mechanical protective devices
- Only slice permitted products; do not try to slice any products that are not allowed
- The area around the machine where the food is laid and the floor where the operator works must always be kept clean and dry
- Do not use the machine as a support surface and do not place any object on it that does not pertain to normal cutting operations
- Immediately stop the machine and call technical assistance service in case of anomalous function, suspect of breakages, incorrect movements, unusual noises, etc.
- Always use gloves that are resistant to cutting and tearing for the cleaning and maintenance operations.
- The goods to be cut are to be placed on and removed from the sliding overplate only when the plate is completely retracted (far from the blade) and the carriage all the way towards the operator
- No cutting accessories are allowed unless supplied by the manufacturer
- For any extraordinary intervention (belt replacement, blade replacement etc.) please contact the manufacturer or authorized assistance personnel.

3.2 Mechanical cutouts

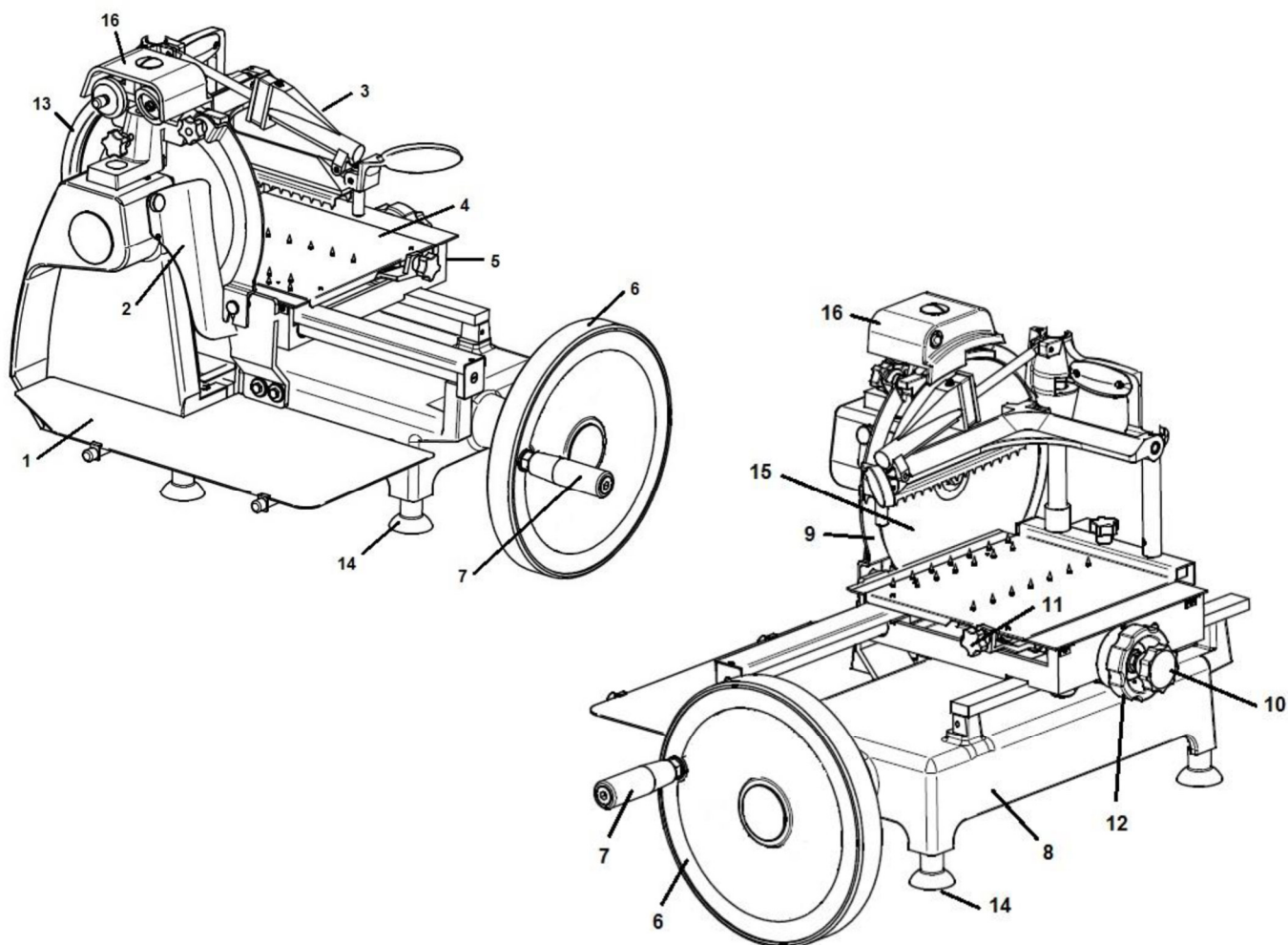
- The cutter blade is secured by a rigidly embattled cover except for the cutting area.
- Before using you have to shift the cover of knife protection.
- All cutouts are firmly mounted on the machine and may not be removed. Scrapping or unauthorized modifications may lead to dangerous situations. In this case, the manufacturer cannot be held liable for such accidents or damages.

3.3 Acceptance inspection

- Examine if all components of the flywheel slice rare mounted correctly.
- Examine if flywheel is mounted correctly.
- Examine the sliding movement.
- Examine the grinder.
- Examine the function of slice thickness

4. USAGE AND CLEANING

4.1 Overview



NR.	BESCHREIBUNG
1	Food plate
2	Slice deflector
3	Food press
4	Sliding overplate
5	Carriage
6	Flywheel
7	Flywheel manouevring handle
8	Base
9	Blade protection
10	Handwheel overplate advance
11	Rapid overplate advance lever (P370)
12	Regulating knob for slice thickness
13	Blade cover
14	Foot
15	Blade, Ø 330mm
16	Sharpener

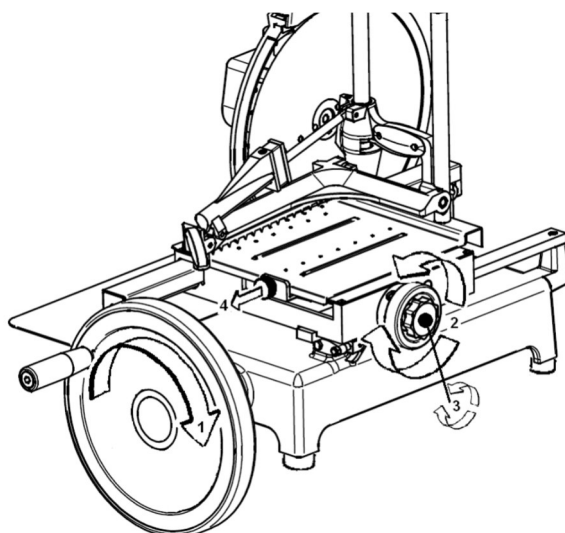
4.2 Functionality

Manoeuvring flywheel: The flywheel (1) turned clockwise allows the carriage to be moved with the food plate with simultaneous blade rotation

Regulating knob for slice thickness: The thickness of the slice is regulated by turning the graduated scale knob (2).

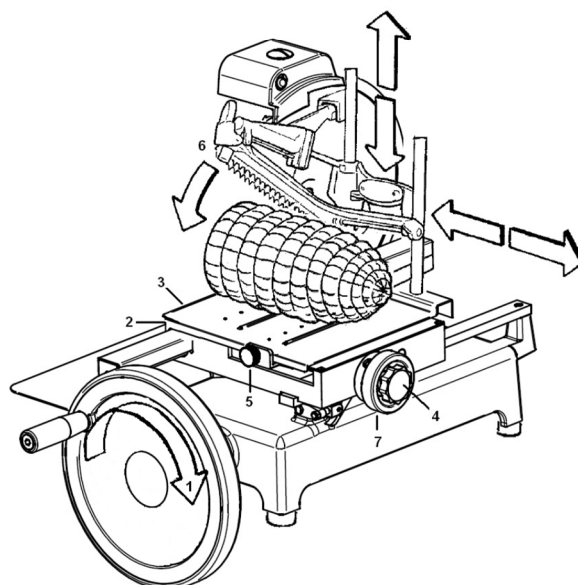
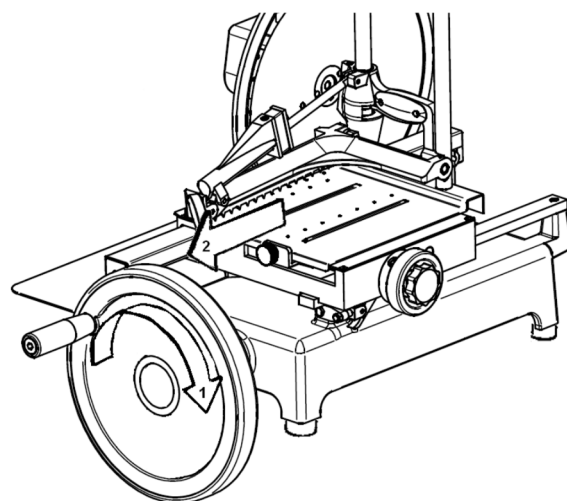
Overplate advance handwheel: The handwheel (3) allows the overplate with the product to be brought quickly near to the blade after loading it or taken away from the blade after cutting or for small regulations

Overplate rapid advance lever: Pulling the toggle (4) allows rapid movement of the overplate, towards the blade or away from it after cutting. This operation is much quicker than the handwheel (3).



4.3 Loading the goods

- By using the flywheel (1), the carriage (2) is brought to the front towards the operator.
- Pull back the sliding overplate (3) completely by using the handwheel (4) or the rapid advance lever (5).
- Place the food to be sliced on the overplate and block it with the food press (6) regulating the height as well.
- Regulate the thickness of the slice by pulling and rotating the knob (7).
- Bring the overplate with the goods towards the blade by using the rapid advance lever or the handwheel.



4.4 Cutting the goods

- Turn the flywheel clockwise.



Do not turn the flywheel counter clockwise since it could seriously damage the machine.

- During the forward movement of the carriage (towards the operator) the goods will go into the blade and the slice, which is guided by the slice deflector, will fall onto the plate below.
- During the return movement of the carriage (towards the operator) the mechanical device, which moves the overplate advance transversally towards the blade, will be put in motion.

4.5 Cleaning the slicing machine

Due to hygienic reasons the slicing machine must be properly cleaned on a regular basis. The machine needs to be dismantled and cleaned at the end of each working day, moreover, cleaning should take place if different kind of goods are sliced.



Also clean the machine, if it has not been used for a longer period of time.

General instructions:

- While cleaning the machine, use protective gloves that are resistant to cutting and tearing.
- Parts of the machine that come into contact with the sliced goods need to be cleaned by a brush with semi-stiff nylon bristles.
- The body of the machine needs to be cleaned with a soft and moist sponge.
- Only use products with a PH 7-8 degree of acidity and clear water.
- It is strictly forbidden to use cleaning material that may harm the operator's health or the machine.
- Only use clear water to rinse and wipe the machine.
- Cleaning the machine is limited to authorized personnel.
- Be aware of the cutter blade.
- Moving the machine needs to be done by two persons, taking the four legs as reference point.

Steps for cleaning the machine:

- Open the slice deflector.
- Take out the container.
- Loosen the knob and lift the sliding overplate with its food press arm.
- Remove the front blade cover by using the locking screws.
- Remove the knife sharpener, raise it using the knob on the top.

- Clean all the disassembled parts and the machine body by using hot water (min. +30°C) and a biodegradable foaming detergent with a PH 7-8 degree if acidity. Use a soft, spongy cloth for the sharper parts.



The machine may not be cleaned with by running jets of water or steam or similar methods.



Neither the machine, nor the single parts may be cleaned in the dishwasher.

- After cleaning, the machine needs to be assembled in reverse order.

5. MAINTENANCE AND REPAIRS

The operator is allowed to carry out the following maintenance:

- Blade sharpening (periodically); the interval and length of the sharpening obviously depend on the use of the machine (working time and type of product sliced)
- Lubrication of the carriage guide bars and overplate (weekly)

Maintenance to be carried out exclusively by authorized personnel:

- Replacing the blade
- Replacing the sharpener grindstones
- Replacing the chain
- Repairing the structural parts, repairing and/or replacing components underneath the base

5.1 Sharpening the blade

Proceed as follows as soon as it is noticed that there is less cutting capacity:

- Open the slice deflector
- Clean the blade with denatured alcohol or hot water
- Raise the cover of the sharpener, turn it 180° and lower it again
- Start the machine (only blade rotation)
- Carefully push the grindstone button to the right and persevere about 10-15 seconds. Afterwards release the button to bring him back in position.
- Burring of the blade. Carefully push the button to the left (Prosciutto300: press) and persevere about 3 seconds to remove the sharpening burr.



Avoid longer burring procedures in order to prevent a deformation of the blade.

- Stop the blade movement. Raise the cover again, turn it 180° and put it back to its original position
- Clean the blade and the machine



Sharpening the blade may only be performed by authorized personnel

Never clean the blade while machine is running.

The blade cannot be sharpened if attrition of blade diameter is higher than 6mm.

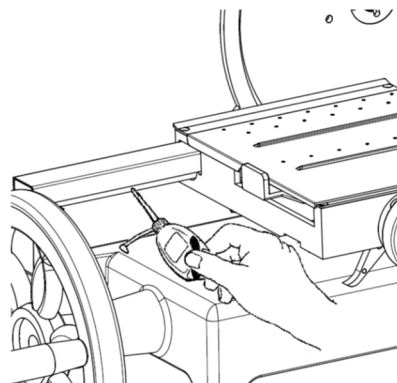
5.2 Lubricating the guide bars and overplate

After each cleaning operation of the machine put a few drops of oil along the sliding bar (3) of the carriage.

Turn the flywheel briefly.



Only use white vaseline oil!
Never use plant oil!



6. COURSE OF INSTRUCTION

During the installation of the slicing machine, the operator of legal age must be trained and instructed regarding usage, cleaning, maintenance and blade sharpening. Especially the danger resulting from inappropriate usage must be considered.

The course of instruction must be performed by that person, who was entrusted with the installation and who is aware of sufficient knowledge regarding EC standards and engineering.

7. STORAGE, TERMS OF TRANSPORT AND SCRAPPING

7.1 Storage and terms of transport

Please preserve all parts of the packaging for a possible shipment in order to avoid potential transport damage.

7.2 Scrapping

The machine consists of:

- A structure in aluminum - magnesium alloy
- Insets and parts are made of stainless steel
- Plastic materials

In case you hand off the dismantling and scrapping to a third party, only specialized companies that can handle the disposal may be assigned. If you want to scrap your machines within your company, the different materials must be separated and must be assigned to authorized companies for disposal.

In any case, every country has its own guidelines and regulations that need to be considered.



Always contact the manufacturer or authorized personnel regarding the removal of the circular blade and cutting edge in order to dispose parts riskless.

The owner is responsible for disposal and storage of dismantled parts.

8. WARRANTY

ADE will repair or replace this product within a period of 1 year from date of delivery applying to defects occurred due to poor material or workmanship (invoice is necessary).

All moveable parts are excluded. The warranty does not include natural wear, damages caused by incorrect or negligent handling, overuse or unsuitable or improper storage.

The manufacturer refuses each direct or indirect responsibility of the following circumstances:

- Disregarding of instruction
- Usage by untrained personnel that is not familiar with the instruction
- Usage that does not correspond to the valid prescriptions
- Non authorized modification or repair
- Usage of equipment and accessories that is not from manufacturer's origin

The legal rights of the customer are not hindered by the agreement of this warranty.

In case of registering a complaint, contact the dealer that has sold the product.

9. TECHNICAL SPECIFICATIONS

Model	PROSCIUTTO 300
Blade Ø	300 mm
Cutting thickness	0-2 mm
Cutting area	240 x 210 mm
Cutting capacity Ø	210 mm
Carriage movement	255 mm
Storage space	310 x 465 mm
Dimensions	570 x 775 x 680 mm
Dead weight	44,5 kg
Base (optional)	
Height	850 mm
Dead weight approx.	50 kg



Declaration of conformity by the manufacturer

This machine has been manufactured in accordance with the harmonised European standards. They conform to the regulations of the EC-directives listed below:

- Machinery Directive 2006/42/EC
in the valid version.

This declaration loses its validity if modifications are made to the scale without our approval.

Hamburg, September 2021

ADE Germany GmbH

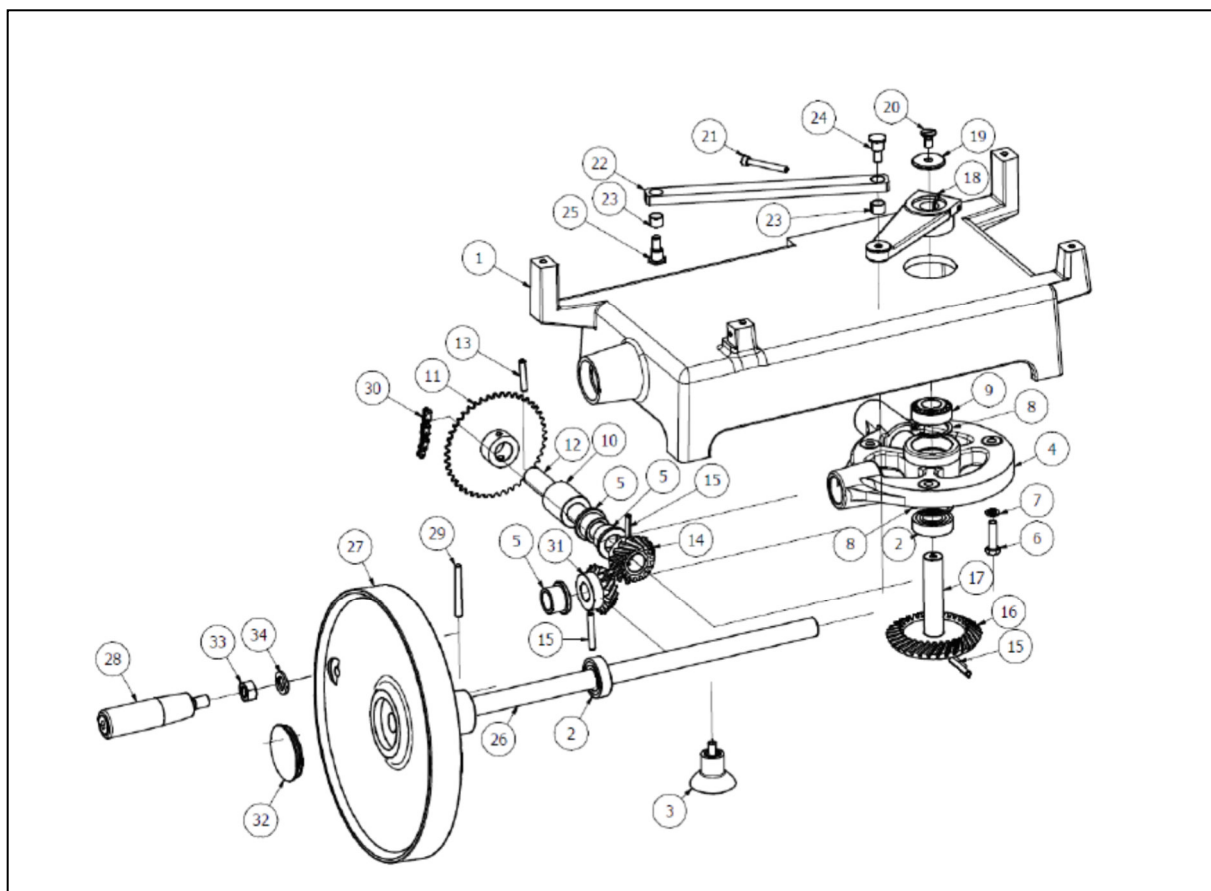
Neuer Hölzigbaum 15
D-22143 Hamburg

Manufacturer:

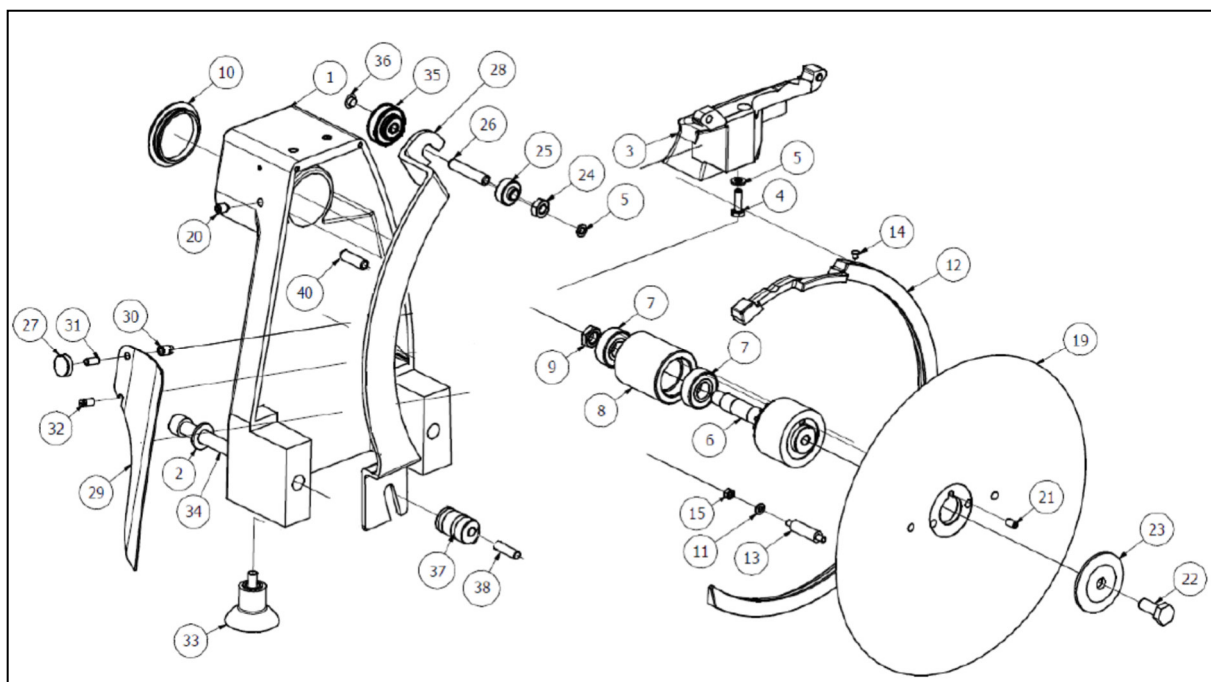
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11. EXPLODED VIEW

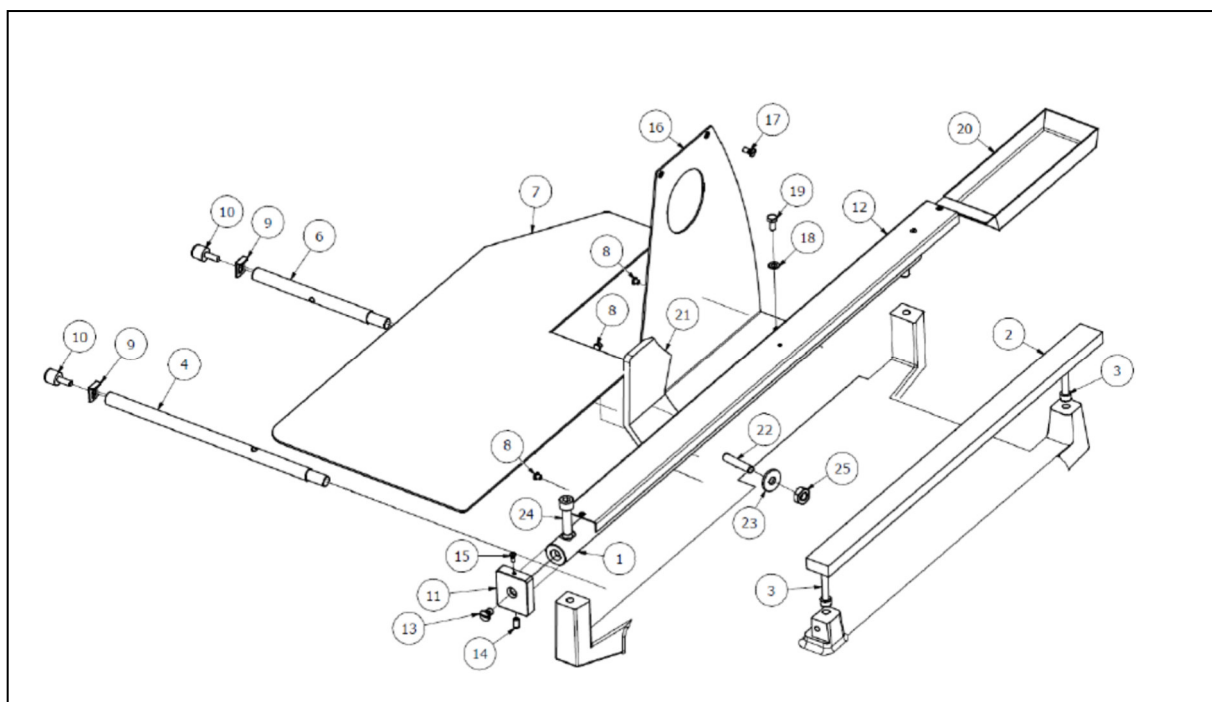
PROSCIUTTO 300 – Detail Base



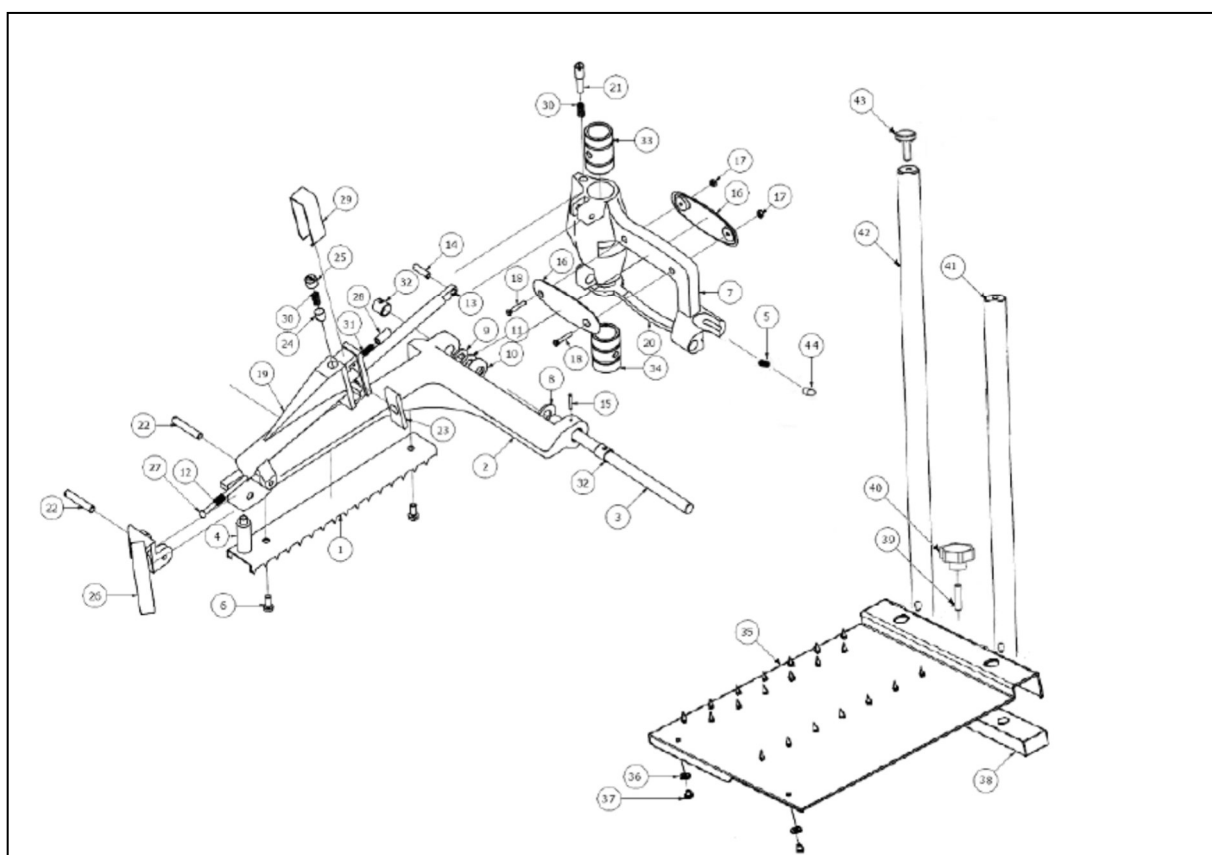
PROSCIUTTO 300 – Detail Transmission



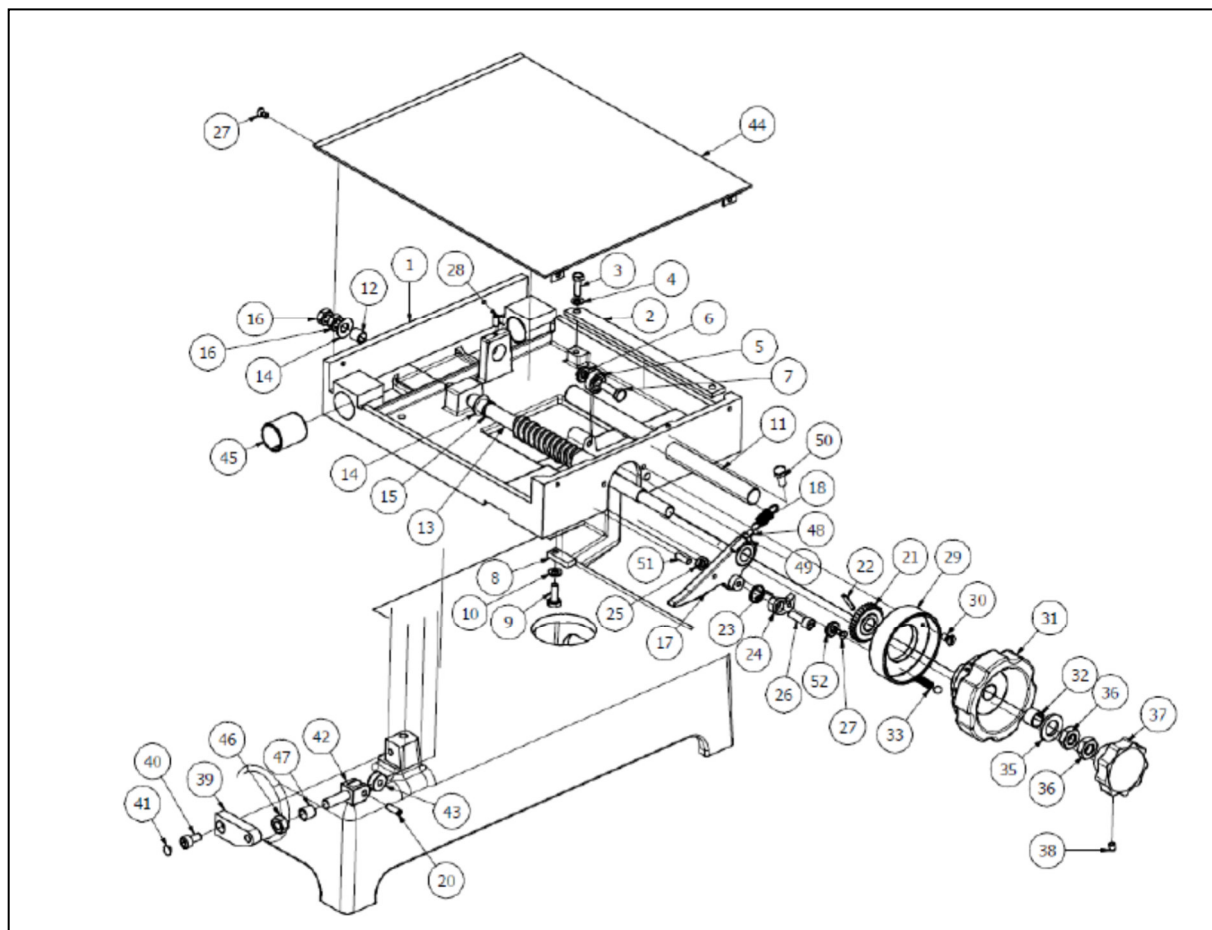
PROSCIUTTO 300 – Detail Guards



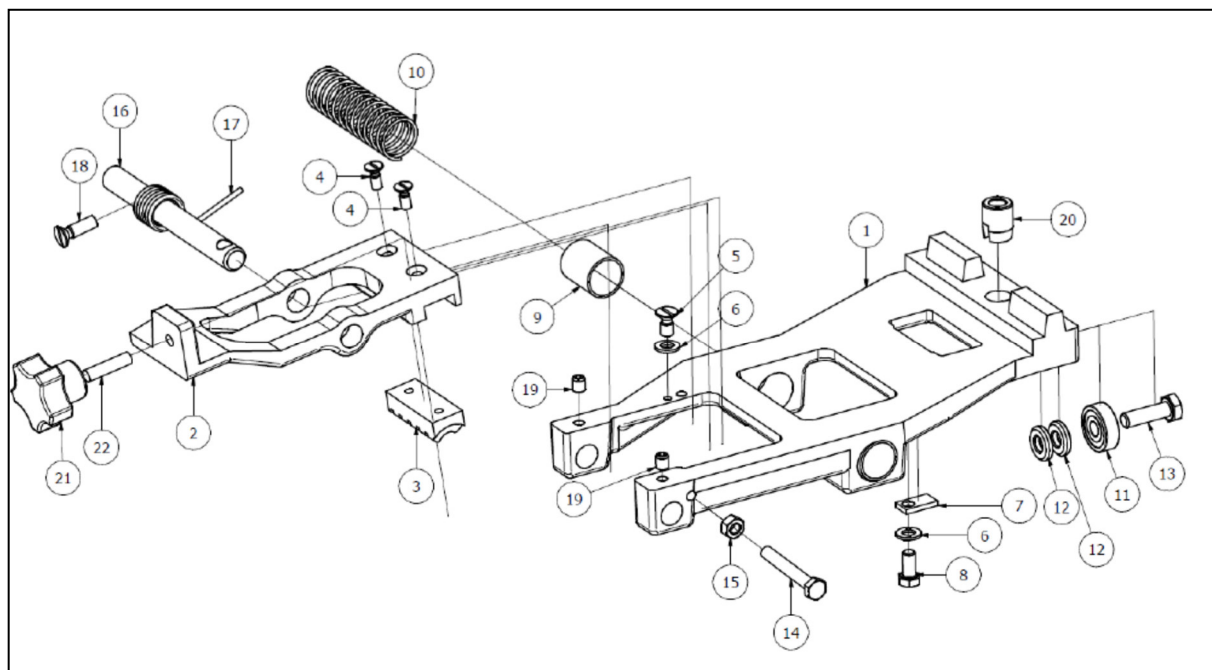
PROSCIUTTO 300 – Detail Sliding Plate



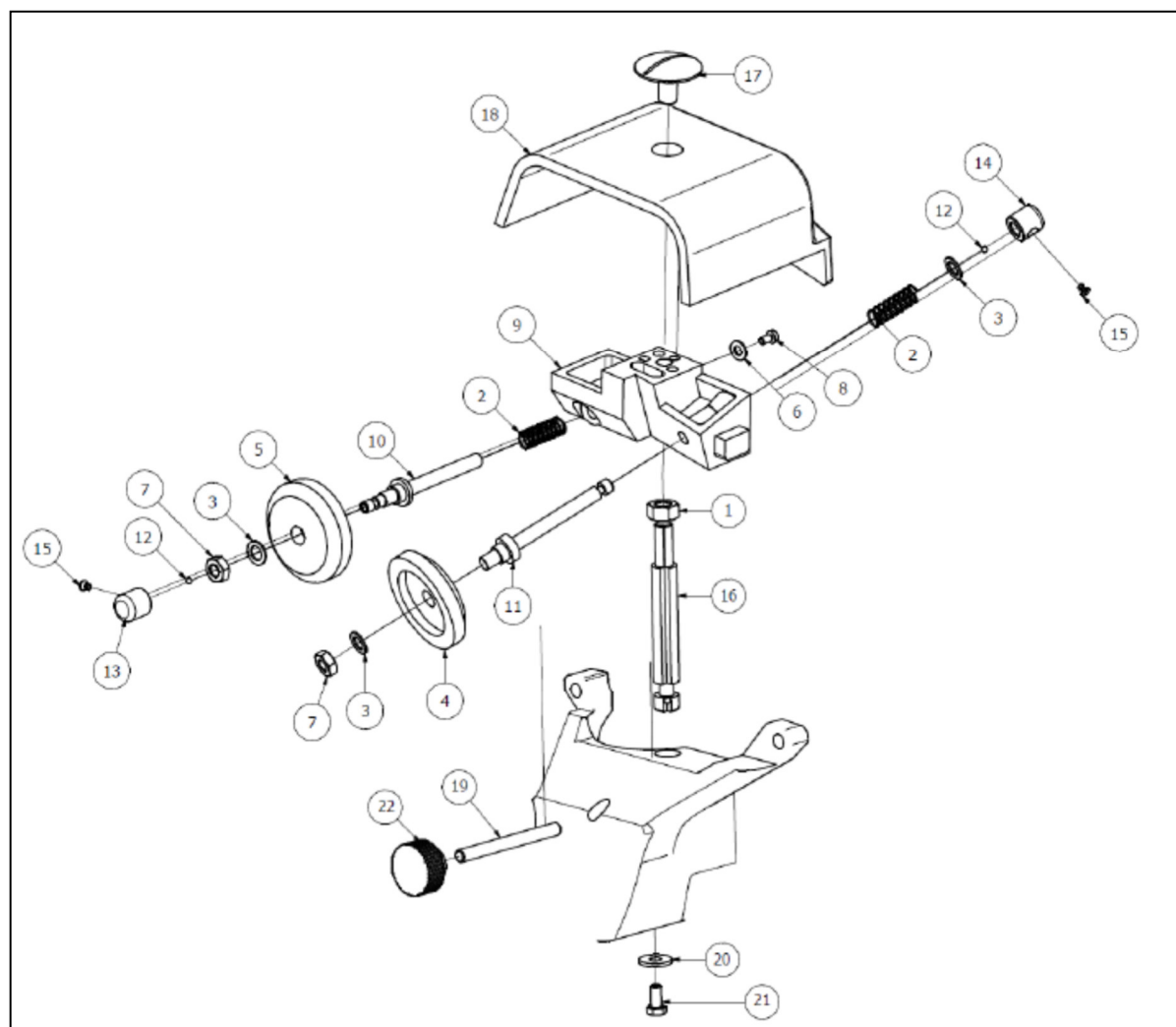
PROSCIUTTO 300 – Detail Carriage



PROSCIUTTO 300 – Detail Feeding carriage



PROSCIUTTO 300 – Detail Sharpener



Distributor: