

OPERATING MANUAL

ADE

Straight Feed Slicers



Series JUWEL

Juwel-210614-Rev011-UM-en



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1. FOREWORD



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.

This manual has been compiled in conformity with the Machine Directive in the latest version. 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 in order to assure maximum efficiency throughout its service life.

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

Before starting up the slicer, you are advised to read this manual carefully.

Should this manual be damaged or lost, apply for a copy from the manufacturer without delay.

Many accidents are the result of insufficient familiarity with the machine and its safety devices. Before starting work, read the instructions herein carefully and follow them to the letter.

The Vertical slicers have been designed to comply with the provisions of the European community safety regulations. Consequently, each slicer is 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. They can slice thicknesses up to 15mm.



They are not suitable 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 serious damage to the machine and shall cause the warranty to become void.

3. FIGURES

Fig. 1

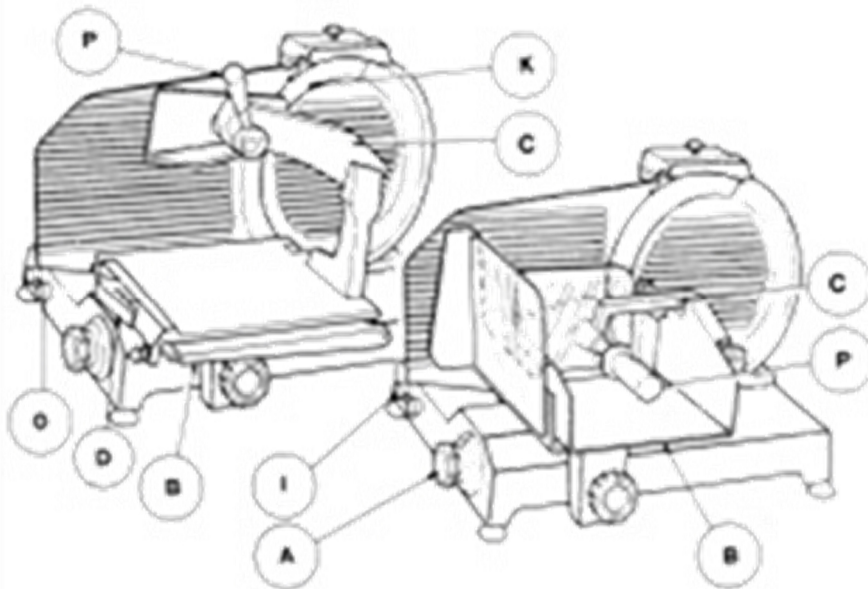


Fig. 2

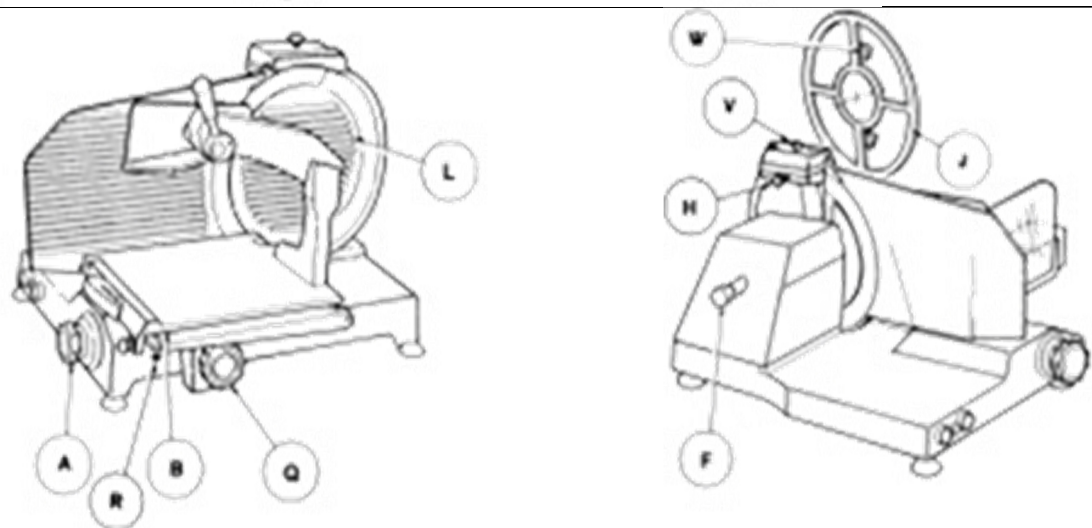


Fig. 3

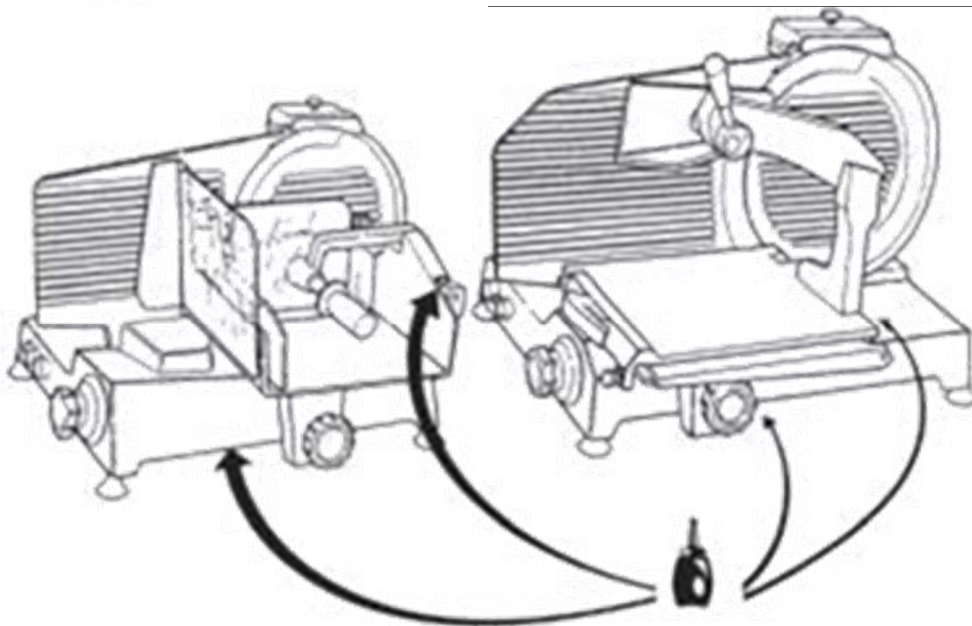
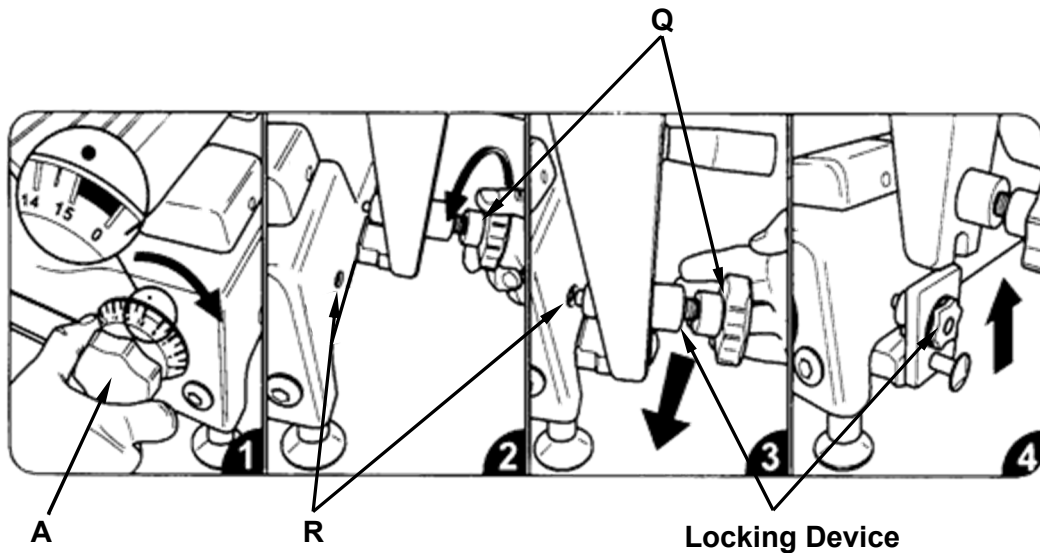


Fig. 4



4. PREPARATION AND OPERATION

On receiving the box containing the slicer, make sure that it is intact and has not been damaged during transit.

4.1 Opening the packaging

- Cut and remove the plastic straps;
- Remove the metal staples;
- Lift the box off vertically, locate the user guide, maintenance manual and the four feet;
- Using a 6mm spanner, unscrew the bolts securing the machine to the pallet;
- Remove the polyethylene bag and screw on the four feet;
- Lift the machine: two people are required to handle the machine, using the feet as handholds;
- Check the contents of the packaging, making sure they correspond to the specifications on the documents;

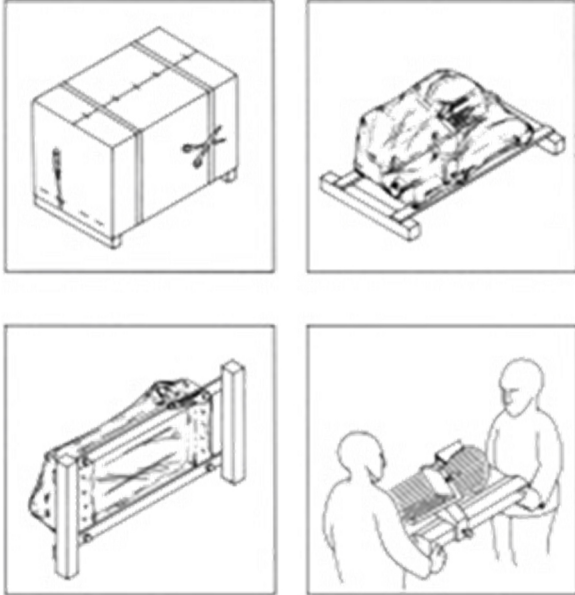


Packaging material are recycable material and may be disposed of under no circumstance in the house case.

Please ask the public authorities about possibilities of a proper disposal.

The local regulations have to be absolutely adhered at the disposal.

The packing material may not be disposed of in free nature.



4.2 Installation

Place the slicer on a smooth, flat and stable surface.

Any unevenness of the surface on which the machine is rested can be compensated using the adjustable feet.

In the event the motor ventilation area faces a wall, make sure that a space of at least 200mm is left between it and the wall.

Leave enough room around the slicer so that it can be properly operated, cleaned and serviced.

It is advisable to leave a space of at least 300mm free around the machine.

The slicer works properly in places with a relative humidity level of less than 80% and near sources of heat of no more than 30°C.

4.3 Wiring

Plug the machine into the outlet, making sure that the system features an electrical overload cutout.

To improve safety further, insert a 0.5 Amp fuse in the power supply box.

The blade should rotate anticlockwise seen from the blade guard side.

Should the direction of rotation of the three-phase slicers be incorrect, invert two of the three wires in the plug.

4.4 Operation

Use the slicer as it was designed to be used. Never push the product 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. CONTROLS AND SAFETY DEVICES

5.1 Controls

The Vertical slicers are switched on and off electrically by means of two buttons, I (start) and O (stop). Both feature a white lamp which indicates when the blade is rotating.

The machine features a safety switch in the blade guard connected with a no voltage relay. Every time the supply voltage is cut off, the button "I" (start) must be pressed to start the machine up again.

5.2 Mechanical safety devices

- With the exception of the actual cutting section, the blade is totally protected by an irremovable guard which cannot be removed.
- The product carriage can only be removed if the slice assembly covers the blade and the graduated knob is set to "0" (zero).
- 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 only be removed using the blade-removal tool supplied.
- None of the safety devices can be removed; dismantling or tampering with them would make the machine unsafe, and result in the manufacturer no longer being responsible for any accidents.

5.3 Testing

- Make sure all the slicer components are assembled properly.
- Check the handwheel securing the blade guard is locked in place.
- Press the start button and check the machine can be switched on and off.
- Check the sliding of the product carriage and product press.
- Check the sharpening device works properly.
- Check the opening of the slice assembly.

6. USING THE SLICER

6.1 Operating procedure

(Fig.1)

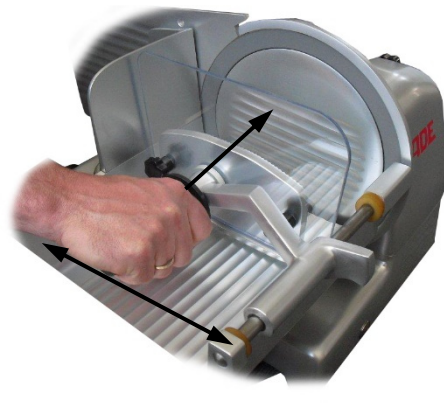
- 1) Set the graduated knob "A" to "0" (zero).
- 2) Move the product carriage "B" as far away from blade "K" as possible.
- 3) Lift the product press "C" using the relevant handle.
- 4) Set the product down on the product carriage, lower the product press onto or behind the product.
- 5) Select the desired thickness by means of knob "A".
- 6) Press the button "I" (start).
- 7) Push the product carriage to slice the product by means of handle "D".
- 8) Once you have finished using the machine, switch it off by pressing the "O" (stop) button and set the graduated knob to "0".



The product carriage must not be operated by holding the hand guard (Fig. 1) ! There is a risk of injury!



Picture 1: Unintended Use!



Picture 2: Intended Use

7. MAINTENANCE AND CARE OF THE SLICER

For the sake of hygiene, the slicer must be kept clean.

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) following the sequence illustrated in fig. 2.

7.1 Cleaning

(Fig. 2 and Fig. 4)

- 1) Isolate the machine from the power supply by unplugging it, or switching off the automatic switch located near the outlet. Never settle for simply pressing the slicer's "O" button.
- 2) Set the graduated knob "A" from "15" to "0" and to clip sth (Fig. 4, site 3).

- 3) Unscrew handwheel "Q" completely in any position.
- 4) With a relatively firm jerk, pull the product carriage towards the stop "R" towards torso so that the locking mechanism engages.
Slide the product carriage unit vertically from its guide. The slice assembly remains locked in the "O" position.
- 5) Unscrew the fastening handwheel "D" completely, hold the blade guard "K" and remove it from the machine completely.
- 6) Unscrew knob "H" by three turns.
- 7) Lift the sharpening device using handle "V" and slide it from its seat.
- 8) Position the blade-removal tool "J" in place and fasten it onto the threaded holes by means of the two handwheels "W". Use a screwdriver to unscrew the 4 blade screws, after which use the two handwheels to remove the assembly.
- 9) Clean the removed blade with warm water and liquid detergent, rinse in clear water, dry and use alcohol to disinfect.
The base and other parts of the machine must always be washed with some lukewarm water and liquid detergent, and rubbed with a non-abrasive cloth; rinse with a cloth and some clear water, dried out and use alcohol to disinfect.
Under no circumstances use sodium-hypochlorite-based solutions or abrasive detergents as they would damage the machine's anodized surfaces.
- 10) Wait with fitting until all parts are dried. Otherwise there's risk for rust formation.
- 11) The machine is fitted back together by following the disassembly procedure in reverse order.



Warning: the blade guard represents a very important safety device and must only be removed when the blade is fastened in its regular position by means of the four screws.

7.2 Lubricating

(Fig. 3)

In order to keep the product press and carriage sliding movements fluid, the slicer must be lubricated regularly in the points highlighted in fig. 3; use Vaseline oil only (e.g. MARCOL 82 ESSO or WHITE OIL 105 BERGOIL), apply sparingly but frequently.

8. SHARPENING OPERATIONS

The cutting blade must always be kept well sharpened in order to ensure problem-free operation of the machine. It should be noted that regular 'short' sharpening is to be preferred over more extensive operations.

Always ensure that before starting with this type of operation, the graduated knob for adjusting the cut thickness has been set to "0".



Sharpening is only to be carried out on smooth blades; toothed blades for bread cutting machines must be sharpened by specialist companies.



Cutting blades should only be sharpened when they are clean and completely free of grease, as grinding a blade which has grinding waste stuck to it can not only cause damage to the sharpening machine but also its grinding wheels.

Any dirt deposits remaining on the grinding wheels after sharpening a blade should be removed. In addition, any grains of sand remaining on a cutting blade or on the machine must be removed using a cloth dipped in alcohol.

8.1 Sharpening blade

- 1) Switch off the machine.
- 2) Remove the grease from the blade both inside and out using a cloth dampened with alcohol.
- 3) Turn the slice thickness adjusting knob to the left in anticlockwise direction up to the stop.
- 4) Unscrew completely the black turning knob of the sharpening device supplied with each machine with standard knife. Then lead the end of the thread visible now through the hole of the thickness-plate from the side of the carriage, while pulling the last-slice-device a bit upwards to the right.

Then screw on the sharpening device by means of the turning knob in such a way the neck of the sharpening device rests upon the upper edge of the thickness plate.

- 5) Switch on the motor and advance the sharpening wheel carefully with not too much expenditure of force to the rotating blade by turning slightly to the right the slice thickness adjusting knob. The contact must be affected in such a way that the sharpening wheel is also turning. Normally a few seconds are sufficient to sharpen the blade in this manner.
- 6) Having finished sharpening, switch off the motor, take off the sharpening device and adjust the slice thickness to zero again.
- 7) Clear blade and shaft of the last-slice-device thoroughly of adhering sharpening shavings with a cloth.

As the blade will not always be entirely free from fat, it is recommendable to clean the sharpening wheel with pure benzene from time to time.



The sharpening operation must be performed by skilled personnel.

Never attempt to clean the blade whilst it is moving.

The sharpening device can no longer sharpen the blade once its diameter is worn down by 10mm.

9. CLEANING AND MAINTENANCE

- The machine must be cleaned by fully trained personnel only.
- Unplug the machine. Never stop the machine using the (stop) button only.
- Two people are required to handle the machine, using the 4 feet as handholds.
- The blade must be replaced when the distance between the blade guard and the actual blade is no more than 6mm.
- Only remove the blade using the proper blade-removal tool.
- Be careful with the blade edge as it is very sharp.
- The power supply cable must be replaced by skilled personnel only.

- The cleaning of the slicer with harmful products liable to affect the health of either operators or customers is strictly prohibited.
- Use products with a degree of acidity (pH 7 - 8).

10. TRAINING

- During the machine's installation, it is absolutely essential that an operator of age 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 used incorrectly.
- The training will be given by studying the operating manual very careful.

11. WARRANTY

ADE will repair or replace this product within a period of 2 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.

12. TECHNICAL FEATURES

Model	Juwel 1	Juwel 2K
Blade Ø	250 mm	300mm
Variable adjustment	0-15mm	0-15mm
Cutting area	220 x 175 mm	220 x 215 mm
Dimensions	530 x 630 x 400 mm	550 x 650 x 470 mm
Type of current / Power rating		230 V / 0.21 kW 230 V / 0.21 kW
Type of current / Power rating		400 V / 0.27 kW 400 V / 0.27 kW
Dead weight	23 kg	29 kg
Packing dimensions	760 x 660 x 580 mm	760 x 660 x 580 mm

Model	Juwel 2	Juwel 3
Blade Ø	300mm	350mm
Variable adjustment	0-15mm	0-15mm
Cutting area	280 x 215 mm	280 x 270 mm
Dimensions	650 x 780 x 470 mm	650 x 780 x 530 mm
Type of current / Power rating		230 V / 0.27 kW 230 V / 0.27 kW
Type of current / Power rating		400 V / 0.37 kW 400 V / 0.37 kW
Dead weight	39 kg	42 kg
Packing dimensions	850 x 660 x 690 mm	850 x 660 x 690 mm



Declaration of conformity by the manufacturer

This product 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
 - EMC Directive 2014/30/EU
 - Low Voltage Directive 2014/35/EU
 - RoHS Directive 2011/65/EU
- in the currently valid versions.

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

Hamburg, June 2021

ADE Germany GmbH

Neuer Hoeltigbaum 15
22143 Hamburg / Germany

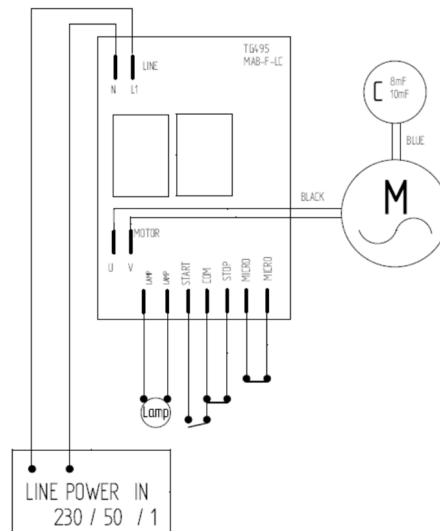
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 www.ade-germany.de

14. WIRING DIAGRAMS

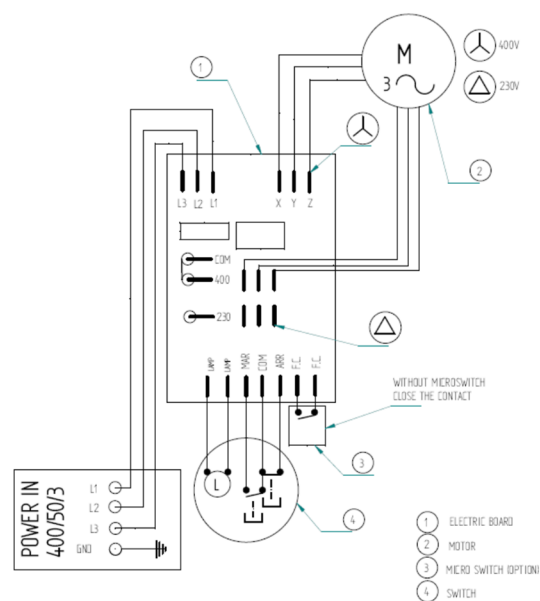
230V

10 WIRING DIAGRAM 230 V / 50 HZ / 1 PH



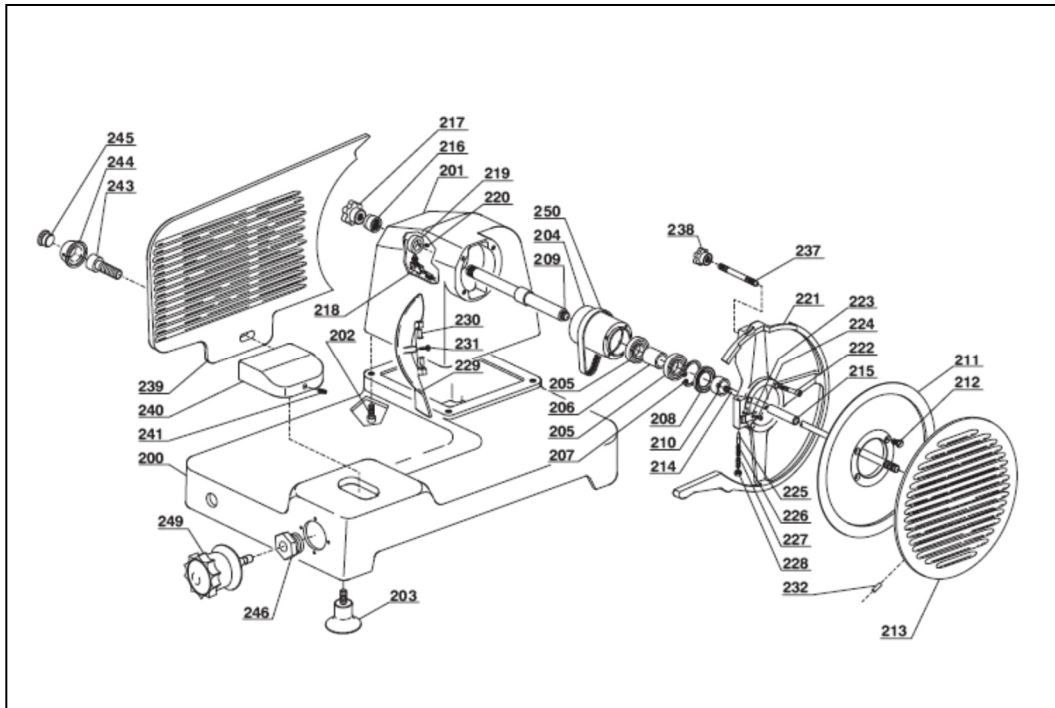
400V

10 WIRING DIAGRAM 400/50/3

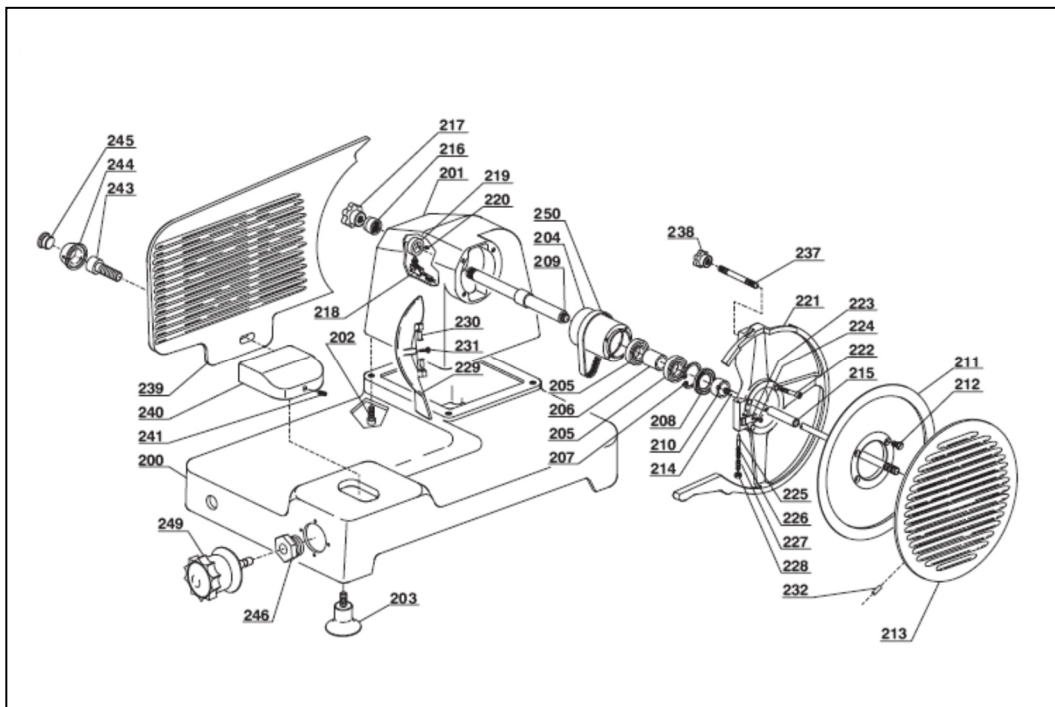


15. EXPLODED VIEWS

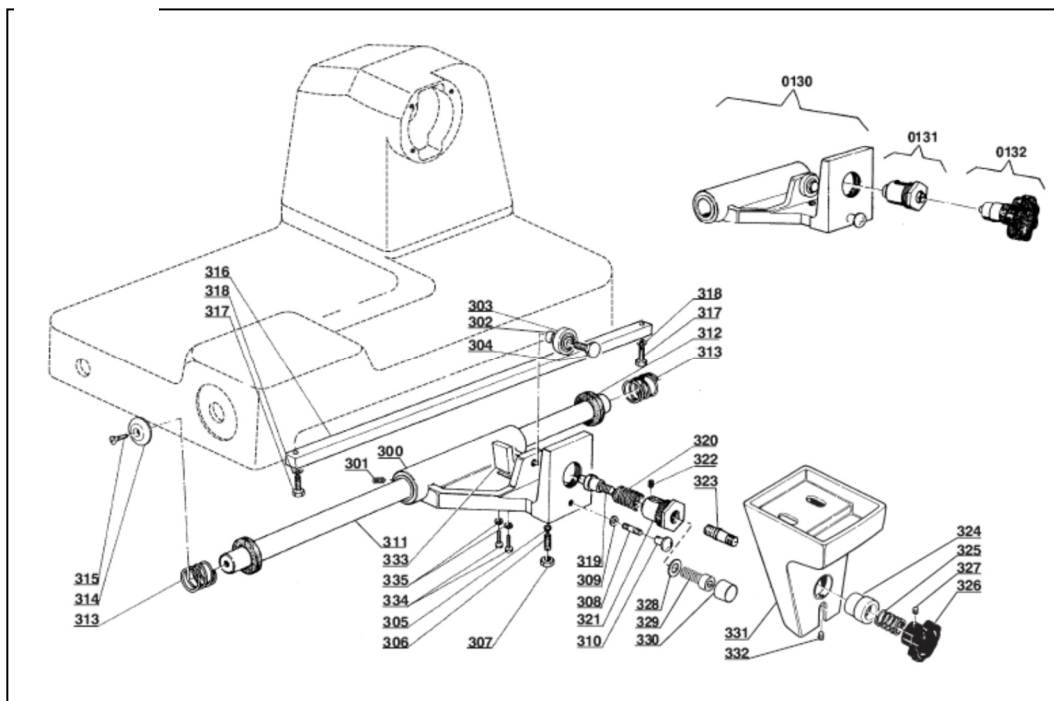
SOCKET Juwel 1 + Juwel 2K



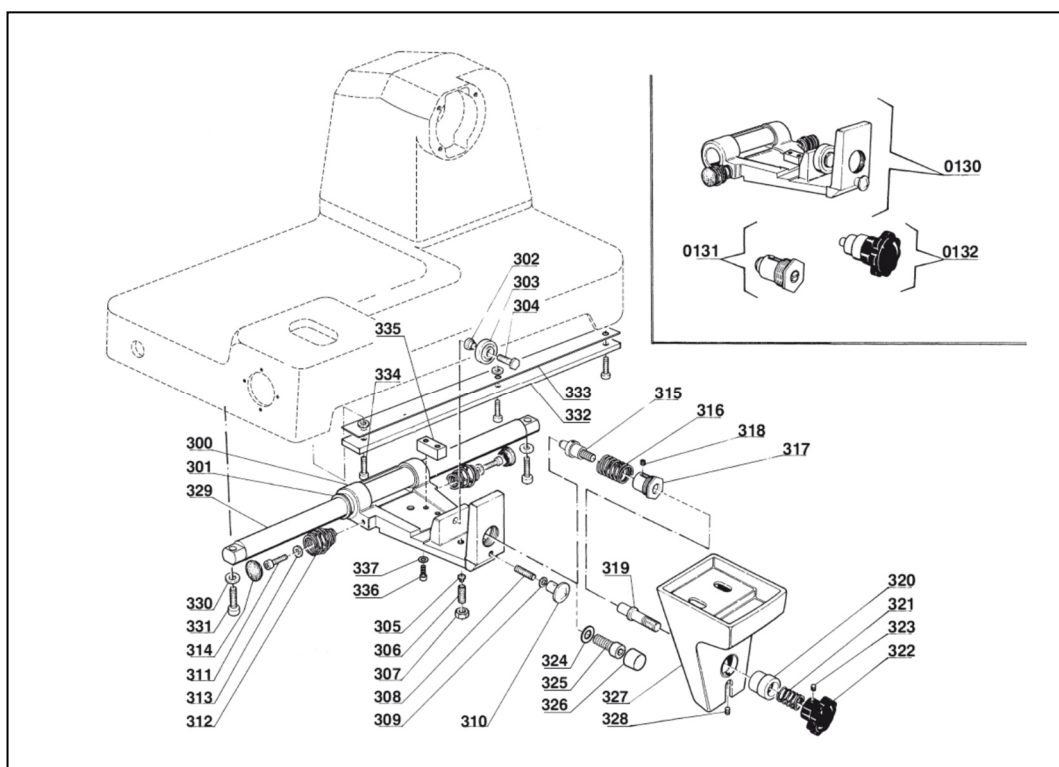
SOCKET Juwel 2 + Juwel 3



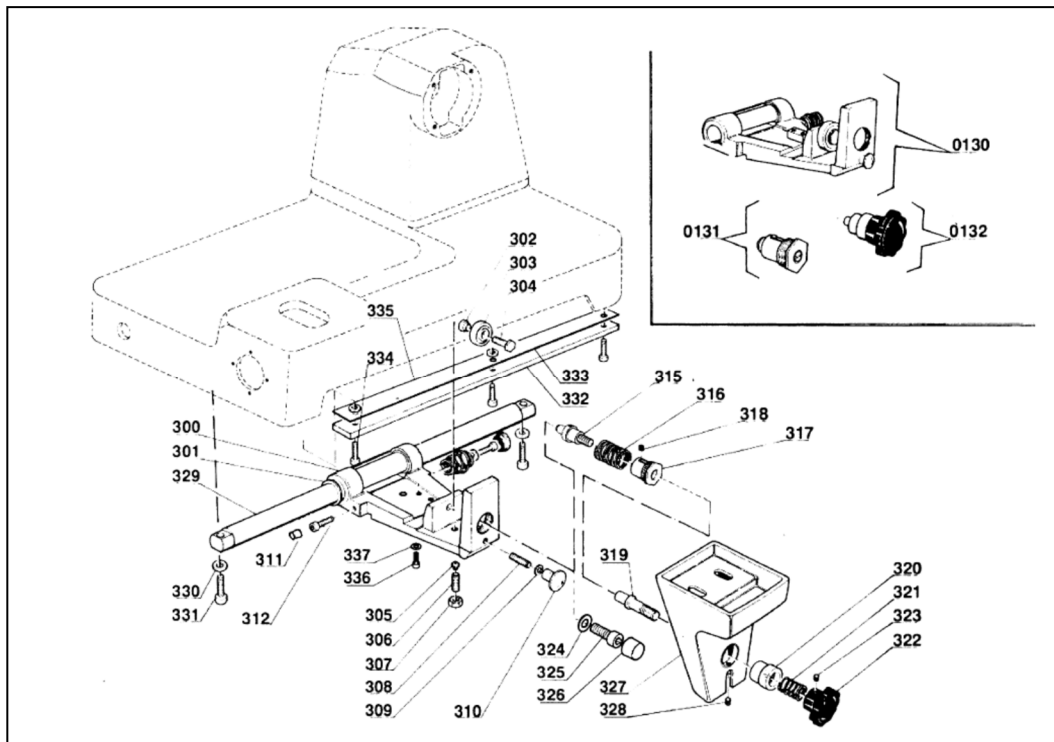
CARRIAGE MOUNTING Juwel 1 + Juwel 2K



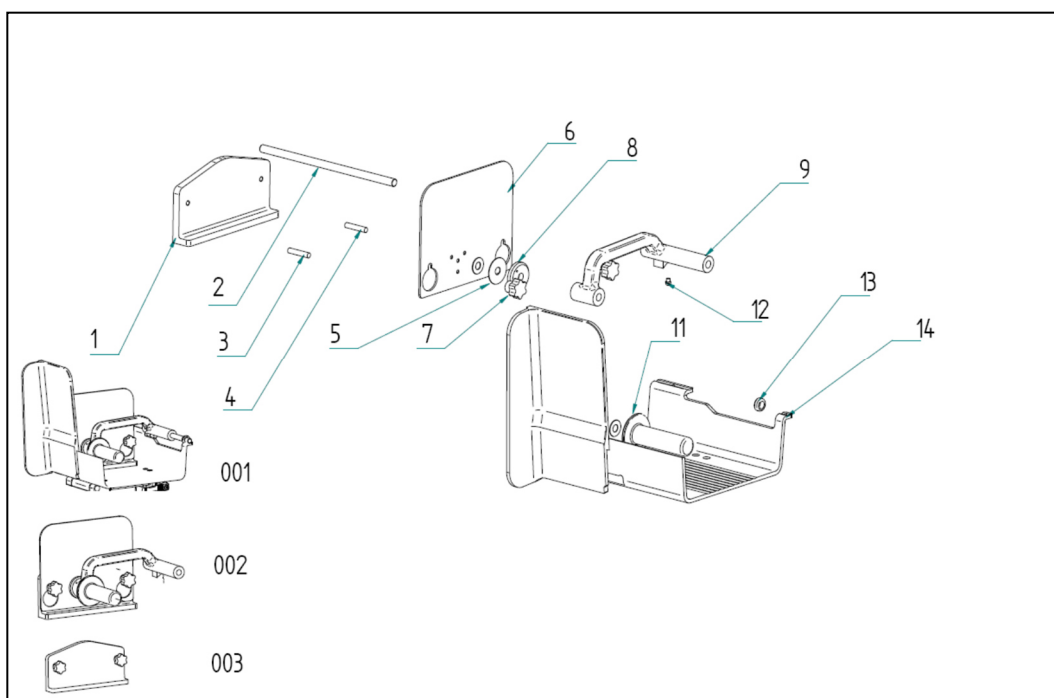
CARRIAGE MOUNTING Juwel 2



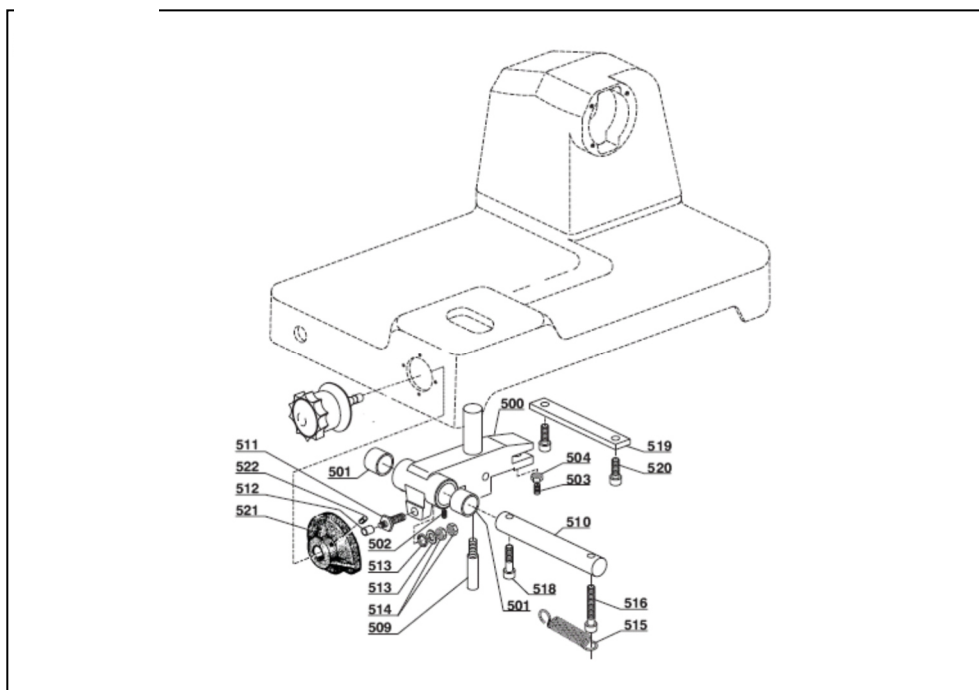
CARRIAGE MOUNTING Juwel 3



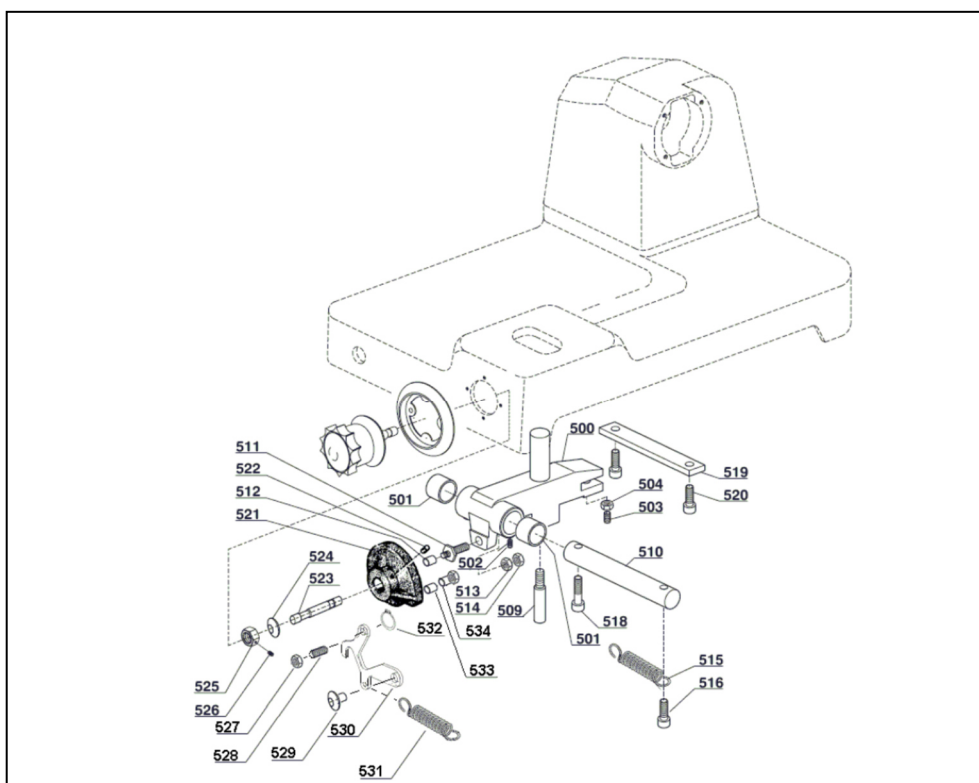
CARRIAGE Juwel 1 + Juwel 2K + Juwel 2 + Juwel 3



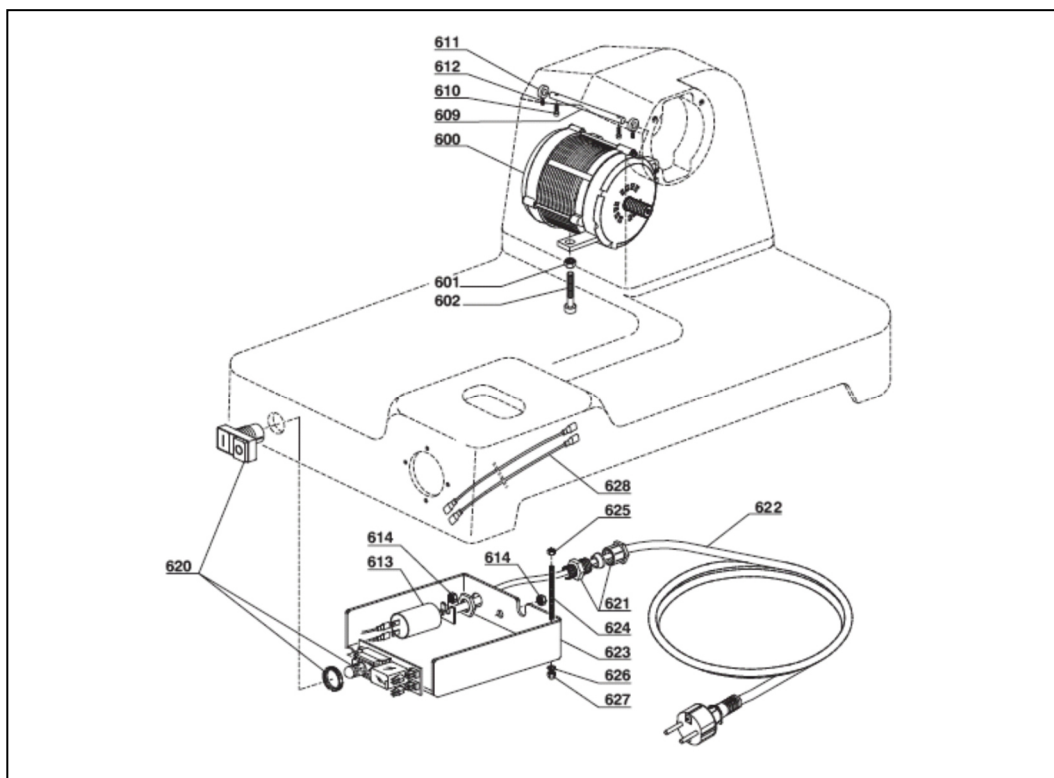
ADJUSTMENT UNIT Juwel 1 + Juwel 2K



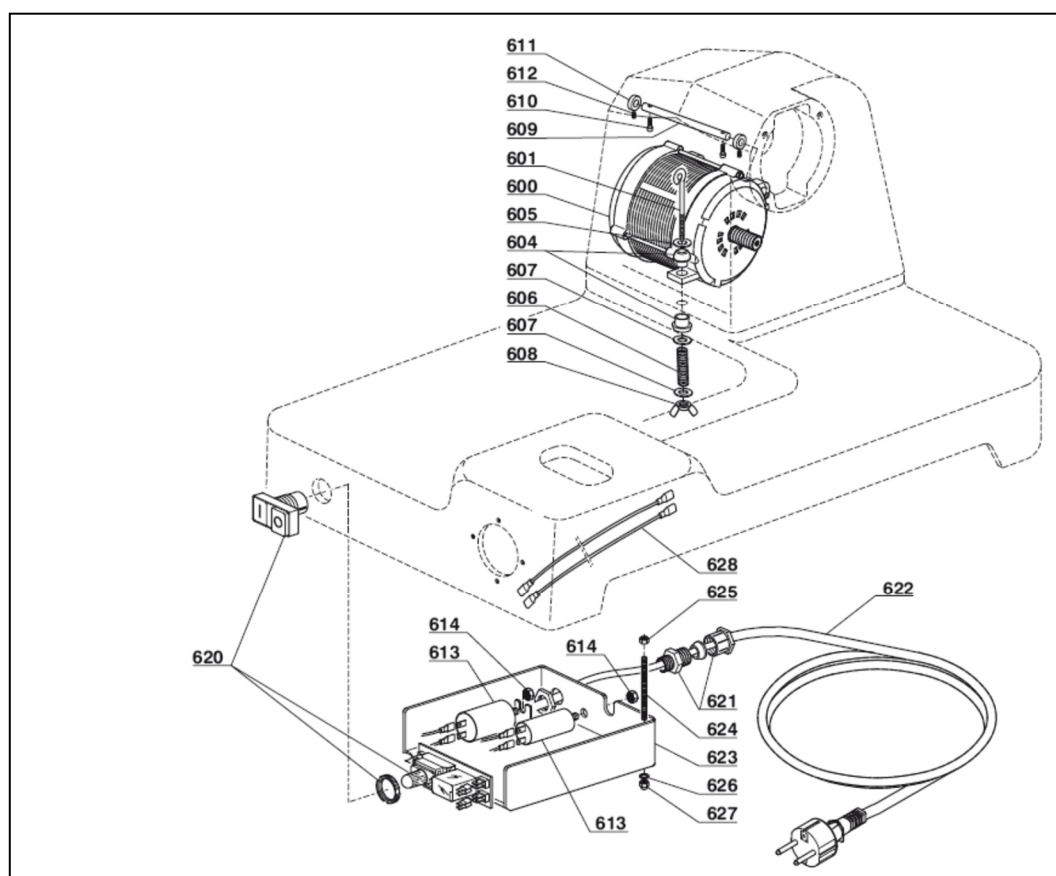
ADJUSTMENT UNIT Juwel 2 + Juwel 3



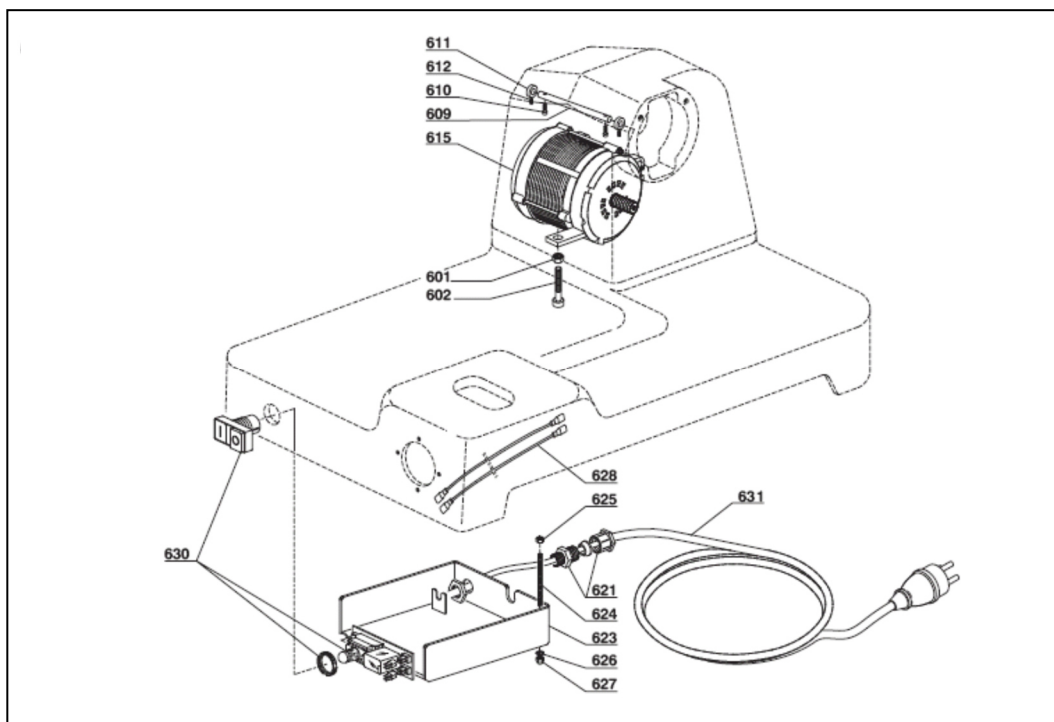
MOTOR UNIT 230V Juwel 1 + Juwel 2K



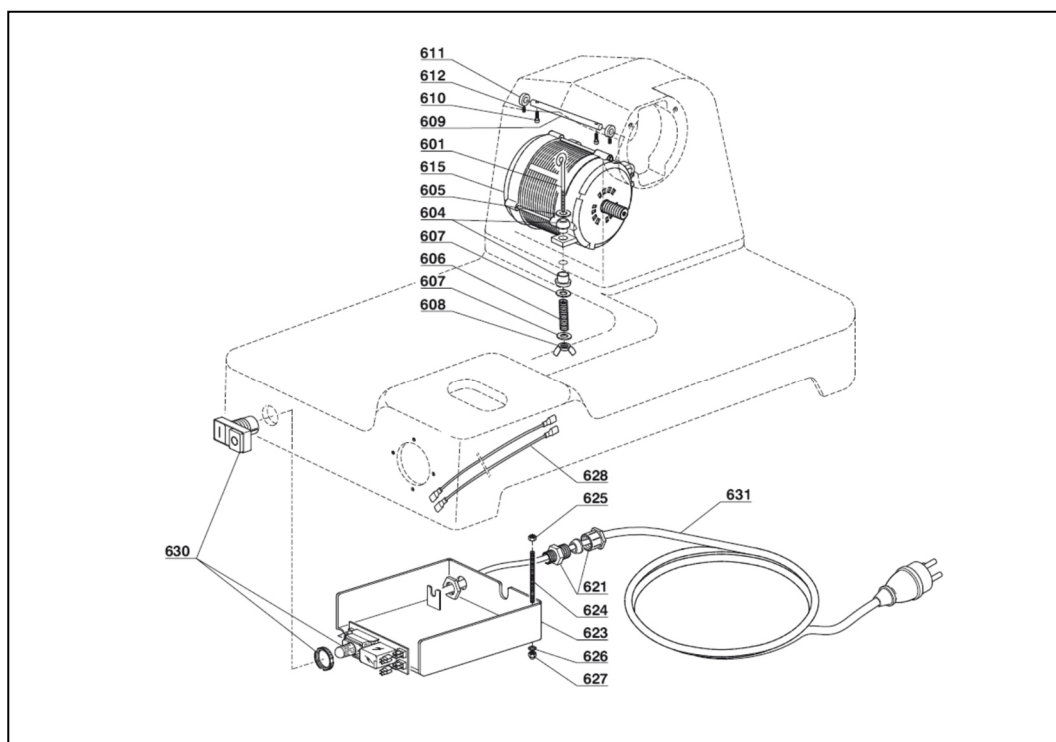
MOTOR UNIT 230V Juwel 2 + Juwel 3



MOTOR UNIT 400V Juwel 1 + Juwel 2K



MOTOR UNIT 400V Juwel 2 + Juwel 3



16. SPARE PARTS SERIES JUWEL

No	Description		Juwel 1	Juwel 2	Juwel 2K
		Quantit y	Art-No.	Art.-No.	Art.-No.
SOCKET					
203	Feet	4	H4010-038	H4050-044	H4010-038
211	Knife	1	H4020-011	H4050-030	H4050-030
213	Cover plate	1	H4020-013	H4050-103	H4050-103
214	Drop rod of cover plate	1	H4020-0071	H4020-0761	H4020-0761
216	Sleeve for droprod of cover plate	1	H4020-0831	H4020-0831	H4020-0831
217	Knob M6 for droprod of cover plate	1	H4010-036	H4040-005	H4040-005
223	Low spring for foldout wiper	1	H4050-144	H4050-144	H4050-144
229/230/231	Foldout wiper	1	H4020-0381	H4050-139	H4050-139
249	Setting knob	1	H4020-003	H4020-003	H4020-003
250	Drivebelt	1	H4020-084	H4020-085	H4020-084
0120	Knife hub	1	H4020-00071	H4020-00471	H4020-00471
	Knife sharpener complete	1	H4020-022	H4020-022	H4020-022

CARRIAGE MOUNTING

311	Carriage shaft	1	H4020-073	H4020-062	H4020-073
312	End stop rings for carriage shaft	2	H4020-053	H4020-070	H4020-053
313	Spring for carriage shaft	2	H4050-015	H4050-015	H4050-015
0130	Carriage shaft mounting	1	H4020-071	H4020-0482	H4020-071
0131/0132	Blocking unit for carriage	1	H4050-020	H4050-020	H4050-020

CARRIAGE

409	Protection sheet (Perspex)	1	H4020-024	H4020-033	H4020-024
411/412/413	Sheet for remaindings holder	1	H4020-035	H4020-049	H4020-035
415	Knob M8 for remaindings holder	2	H4020-034	H4020-034	H4020-034
416	Handle for remaindings holder	1	H4020-008	H4020-008	H4020-008
0141	Carriage complete	1	H4020-103	H4020-055	H4020-103
404 - 416	Remaindings holder complete	1	H4020-017	H4020-068	H4020-017

ADJUSTMENT UNIT

0150	Holders for adjustment unit	1	H4020-101	H4020-101	H4020-101
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MOTOR UNIT 230V

613	Capacitor 4μF (Juwel 1/2K) and 10μF (Juwel 2)	1	H4020-039	H4020-058	H4020-039
620	Switch unit	1	H4020-088	H4020-088	H4020-088
623	Switch control box	1	H4020-0191	H4020-0191	H4020-0191
0161	Motor 230V	1	H4020-091		H4020-091

MOTOR UNIT 400V

623	Switch Control box	1	H4020-0191	H4020-0191	H4020-0191
630	Switch unit	1	H4020-075	H4020-075	H4020-075
0162	Motor 400V	1	H4020-090	H4020-093	H4020-090

Distributor: