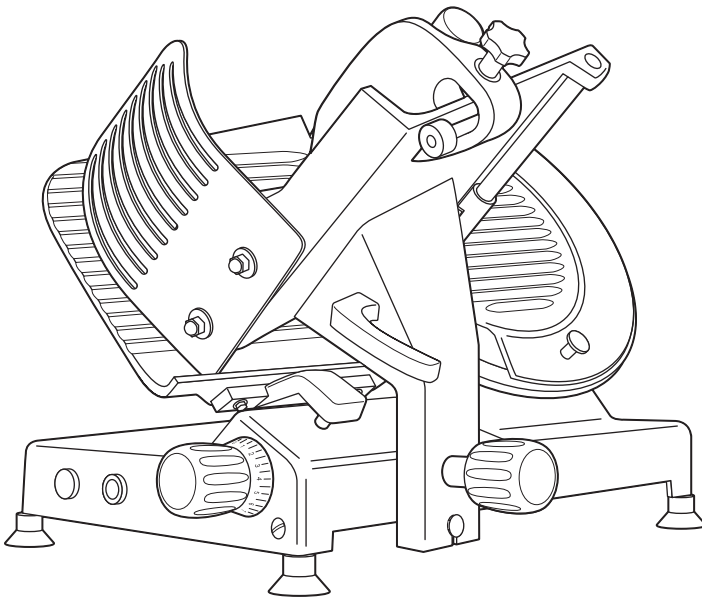


## Gravity feed slicer

### DIAGONAL SN

*DiagonalSN-210927-Rev009-UM-en*



## Operating Manual | EN

*Translated manual*



Manufacturer:

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# ABOUT THIS MANUAL

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## GENERAL INFORMATION

- This operating manual describes the safe operation as well as the handling, care and maintenance of the machine.
- Only compliance with the operating manual is considered to be proper use.
- Therefore, read this operating manual carefully before connecting and using the machine. Failure to observe this operating manual may result in injuries or damage to your product.
- Our products are constantly being developed and improved. For this reason, design and technical modifications are possible at any time. However, this has no influence on the content of this manual.
- The slicer is designed and assessed in accordance with the latest version of the EN 1974 Safety Standard and bears the CE mark as a sign of conformity with the relevant requirements.
- Production based on the technical documents supplied is not permitted.

## STORAGE

The operating manual is an integral part of the machine. It must be kept in the immediate vicinity of the machine and be easily accessible to everyone.

If the machine is resold, the operating manual must be included.

## TARGET GROUP

This operating manual is intended for personnel entrusted with the installation, handling, care and maintenance of the machine.

- Personnel who operate the machine must have read and understood this operating manual before using it for the first time and must have been instructed in the operation of the machine by the owner/operator. Above all, the dangers arising from improper use must therefore be pointed out. The owner/operator must ensure that the operating personnel (“operators”) are able to use the machine as intended and safely.
- Maintenance and adjustment work, e.g. blade sharpening, may only be carried out by authorised and trained personnel.

## EXPLANATION OF SYMBOLS



This symbol means: “Observe the Operating Manual”. Read the operating manual carefully before use and keep it for future reference.



This symbol combined with the word DANGER warns of serious injuries.



This symbol combined with the word WARNING warns of moderate and mild injuries.



This symbol combined with the word NOTE warns of material damage.



This symbol indicates additional information and general notes.

## INTENDED USE

This slicer is intended for slicing:

- cooked and raw sausage products,
- warm or cold meat,
- bread and cheese,
- cored fruits and vegetables.

The machine is suitable for continuous operation in commercial gastronomic use. The slicing thickness reaches up to 15 mm.

**Any other use is considered improper.**

- **Never use the slicer to slice frozen products, meat or sausage products with bones or stone fruits.**
- **Failure to observe these instructions can seriously damage the machine and, where applicable, void existing warranty claims.**

## SCOPE OF DELIVERY

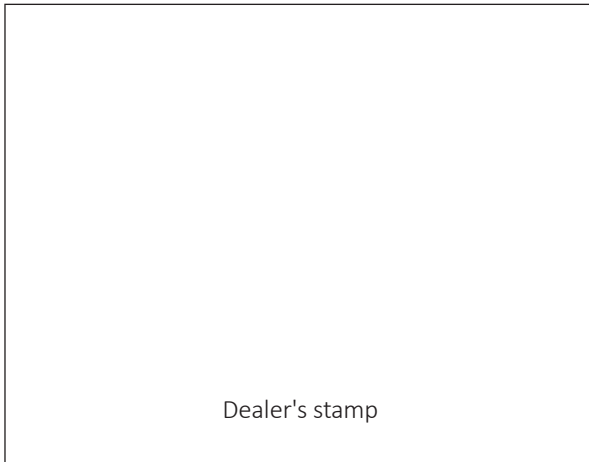
- Machine
- Operating manual
- Grinder
- Oil bottles

## OPTIONAL ACCESSORIES

- Teflon-coated blade (cheese)
- Long-toothed blade (bread)
- Long-toothed blade with Teflon coating
- Blade removal device
- Cut-resistant gloves

## DEALER

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# SAFETY

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## GENERAL SAFETY INSTRUCTIONS

- This slicer may only be used by persons of legal age.
- The operator must be in full possession of his/her mental and physical capacities. Persons who do not speak the German language or who cannot read are to be informed about the content of these instructions by suitable personnel or trained on this machine in accordance with the operating manual.
- The machine may only be used if it has been visually inspected before use and is clearly undamaged and fully assembled.
- Stop using the machine if the distance between the blade protection and the blade is more than 6 mm. In this case, the blade must be changed. See "Changing/replacing the circular blade".
- Always observe the safety rules and regulations of the owner/operator.

## DANGER FROM ELECTRICITY

- Do not immerse the machine, power cord or power plug in water or other liquids.
  - Place the machine in such a way that no liquids can spill over the machine plug connection. Observe the notes in chapter "Notes on Installation Site".
  - Do not operate the machine with wet hands.
  - Do not operate the machine outdoors.
  - Connect the machine to a properly installed mains outlet with a voltage that corresponds to the name plate.
  - Ensure that the mains outlet is readily accessible so that you can quickly unplug the power cord, if necessary.
  - Do not use the machine:
    - if the machine or its parts are damaged,
    - if the power cord or plug is damaged,
    - if the machine has fallen down.
  - Unwind the power cord completely before each use. Ensure that the power cord is not damaged by sharp edges or hot objects.
  - Unplug the power cord from the mains outlet:
    - if you are not using the machine,
    - after each use,
    - before cleaning or putting away the machine,
    - if there appears to be a malfunction during operation,
    - during thunderstorms.
- To unplug, always grasp the power plug; do not pull from the power cord.

- Do not modify the machine or power cord. Only have repairs carried out by a specialist workshop, as improperly repaired machines endanger the operator.
- Do not use an extension cable.

## **WARNING OF RISK OF INJURY**

- The blade is very sharp. It is often not possible to tell whether the blade is rotating or standing still. Thus, never touch the blade with your fingers or other body parts.
- Always wear suitable protective gloves that protect against cuts during cleaning or maintenance works.
- Pull back long hair and secure it or cover it under a cap while working. Avoid loose or hanging clothes such as scarves, ties, etc.
- Lay the power cord so that it does not create a tripping hazard.

## **BEWARE OF MATERIAL DAMAGE**

- Never place the machine on or near hot surfaces (e.g. hot plates, etc.).
- Avoid contact of the power cord with hot objects.
- Never expose the machine to a high temperature (heating, etc.) or adverse weather conditions (rain, etc.).
- Place the machine on a robust, smooth, and easy-to-clean work surface. When processing foods, occasional splashes are unavoidable. Observe the notes in chapter "Notes on Installation Site".
- Use only original accessories and spare parts.
- The machine and its parts must not be cleaned in the dishwasher.

## **SAFETY DEVICES ON THE MACHINE**

- All safety devices are permanently installed on or in the machine and must not be removed. Unauthorised changes to the machine will render it a dangerous device. In such cases, the manufacturer cannot be held liable for any accidents or injuries.
- The machine is equipped with a circuit breaker that is triggered in the event of a voltage drop. After a power failure, the machine must be switched on again in order to continue working with it.
- The blade is protected (except for the area where the cutting process takes place) by a rigidly attached cover.
- The food carriage can only be removed when the feed plate covers the blade and the slice thickness adjustment knob has been turned to "0" (zero) or to the stop beyond it.
- If the food carriage has been removed or detached, the slice thickness adjustment knob cannot be adjusted. The feed plate remains closed.

## **TRAINING THE OPERATING PERSONNEL**

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During installation of the machine and before it is used for the first time, the machine operator of legal age must be adequately trained in the use, cleaning, maintenance and sharpening of the circular blade. Particular attention should be paid here to the dangers that can arise from improper use.

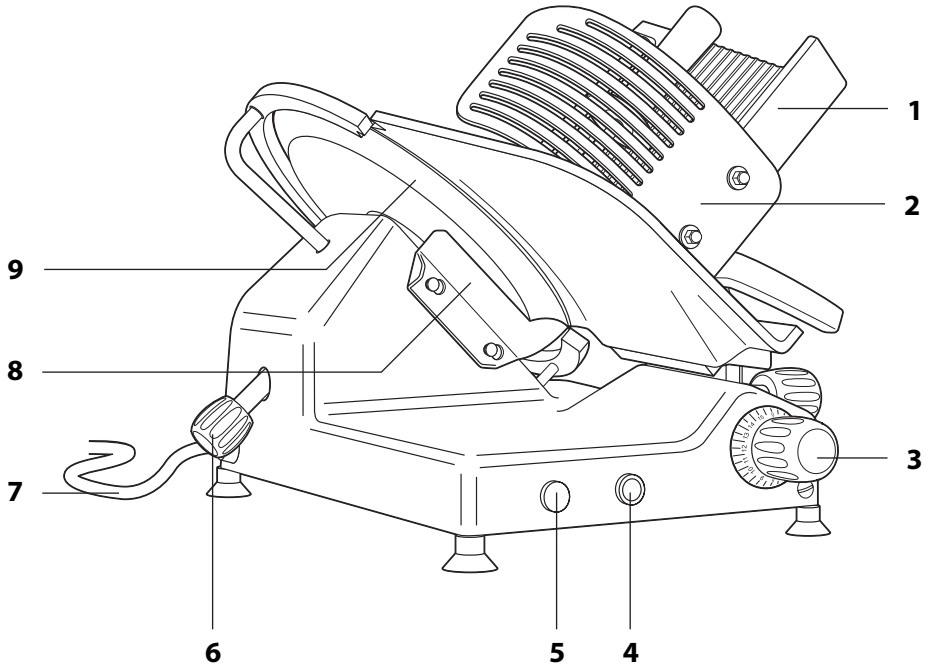
Training must be carried out by a person who has been entrusted with the installation of the machine and who has sufficient knowledge of the safety standards.

The owner/operator of the machine is responsible for actual training of the operating personnel.

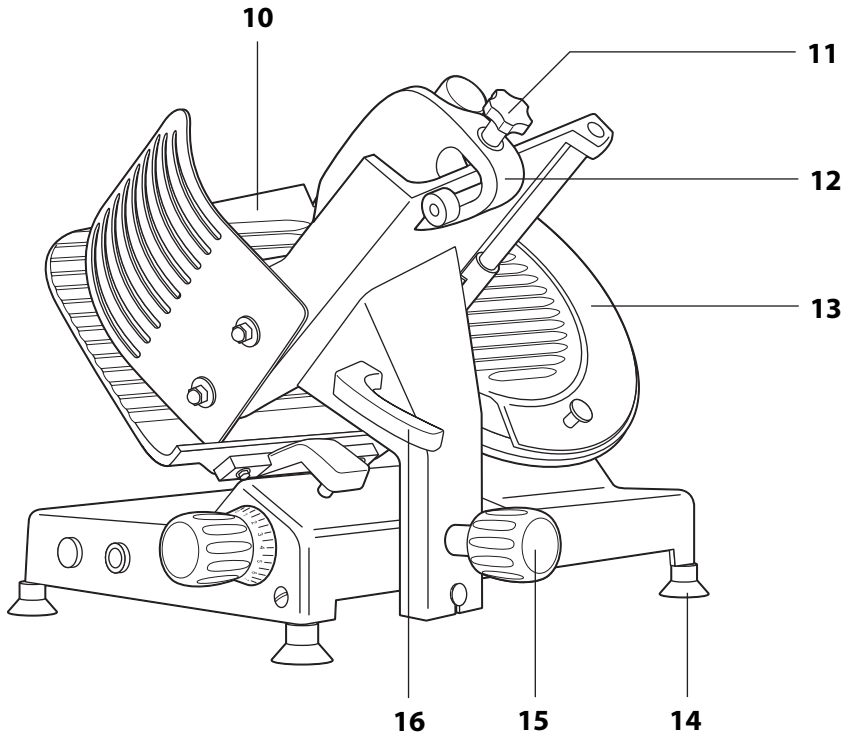


# PARTS AND CONTROLS

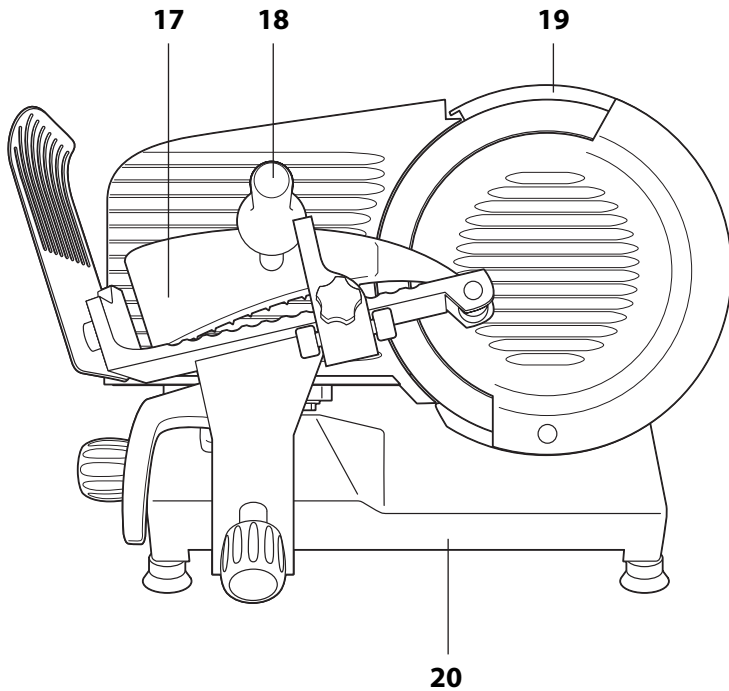
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- 1 Food carriage
- 2 Hand guard
- 3 Slice thickness adjustment knob
- 4 Green operating button **I** with integrated operating light
- 5 Red stop button **0**
- 6 Handwheel for fastening the blade cover plate
- 7 Power cord with power plug
- 8 Grease remover
- 9 Circular blade



- 10 Feed plate
- 11 Star grip for guide rail
- 12 Guide rail
- 13 Blade cover plate
- 14 Foot
- 15 Locking handle for the blocking unit of the food carriage
- 16 Handle for food holder



- 17 Leftover holder
- 18 Handle for leftover holder
- 19 Blade protection
- 20 Outer housing

# START-UP

---

## NOTES ON THE INSTALLATION SITE

Note the following points when selecting the installation site:

- Proper operation of the machine is guaranteed at a relative humidity of up to 80% and in the immediate vicinity of heat sources with a maximum temperature of 40 °C.
- The surface must be flat, smooth, vibration-free, and easy-to-clean. Recommended height above ground: Max. 80–90 cm.
- There must be at least 30 cm free space around the slicer to ensure fault-free operation, cleaning and maintenance of the machine.
- The area should be well lit. There must also be a readily accessible mains outlet with protective contacts nearby.

## UNPACKING AND INSTALLING THE MACHINE



- You will need a second person to help unpack the machine. The machine is heavy and unwieldy.
- Please keep the outer packaging at least until expiry of the warranty.

1. Check the packaging for any damage.
2. With a second person, carefully take the machine out of the packaging.
3. Place the slicer on a flat, smooth, and vibration-free surface.
4. Remove the transparent outer packaging of the machine.
5. If necessary, correct any minor unlevelness using the rotating feet.

## SWITCHING THE MACHINE ON

- Press the green operating button **I** to switch on the machine. The power light will signal the operation.

## SWITCHING THE MACHINE OFF

- Press the red stop button **0** to switch off the machine. Note the time lag of the blade. **Risk of injury!**

# INSTALLING THE MACHINE



## **WARNING: Risk of injury!**

- Lay the power cord so that it does not create a tripping hazard.

1. Before plugging the power cord, check whether ...
  - ... the mains voltage corresponds to the values provided on the name plate.
  - ... the existing power supply is equipped with a suitable circuit breaker.
2. Plug the machine's power plug directly into the mains outlet. Do not use an extension cable.
3. Switch on the machine and check the direction of rotation of the blade: When looking at the machine from the side of the blade cover plate, the cutting blade must rotate counter-clockwise.



The polarity of the machines is according to DIN. If the direction of rotation of the three-phase slicer is not correct, two of the three phases of the plug must be reversed. This work may only be carried out by a qualified electrician.

4. Switch the machine off.

## CONDUCTING AN ACCEPTANCE INSPECTION

The following points must be checked before the machine is put into normal operation:

- Check whether all components of the slicer have been assembled correctly.
- Check whether the handwheel for fastening the blade cover plate is firmly tightened.
- Press the operating buttons and check whether the machine can actually be switched on and off.
- Check whether the operating light works when it is switched on.
- Check the sliding movement of the food holder and the leftover holder.
- Check that the slice thickness adjustment knob is working properly.

## CLEANING BEFORE THE FIRST USE

- Proceed as described in the chapter “Cleaning”.

# SLICING FOOD

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## **DANGER - Risk of injury**

- Do not turn on the machine until it is ready for immediate slicing.
- Observe the safety instructions in chapter "Safety".



For the sake of referencing, the graphics in this chapter are (only) numbered consecutively.

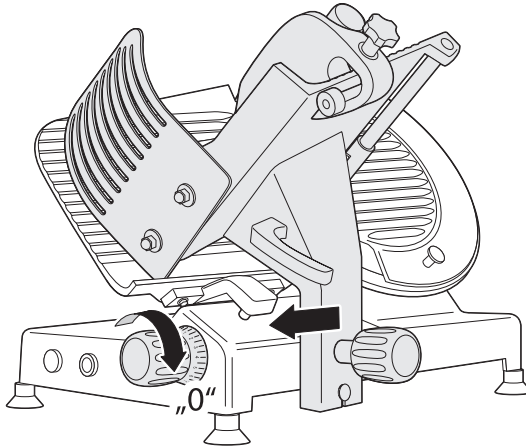


Fig. 1

1. Set the slice thickness adjustment knob to "0" or turn until it stops.
2. Pull the food holder to yourself as far away from the blade as possible.

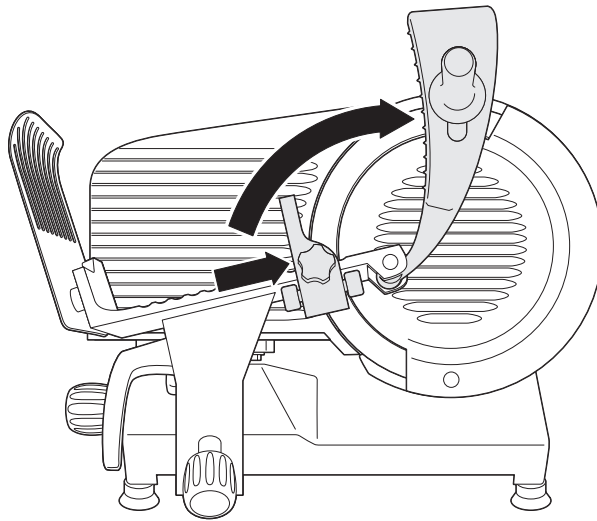


Fig. 2

3. If necessary, loosen the fastening screw for the guide rail and push the guide rail a bit backward.
4. Lift the leftover holder and place the food to be sliced on the food carriage.  
If you need both hands to place the food to be sliced, you can fix the leftover holder: Guide the food holder all the way to the right, bring it up completely and guide it to the left into its holding position. The leftover holder will be fixed in this position and you will have both hands free.

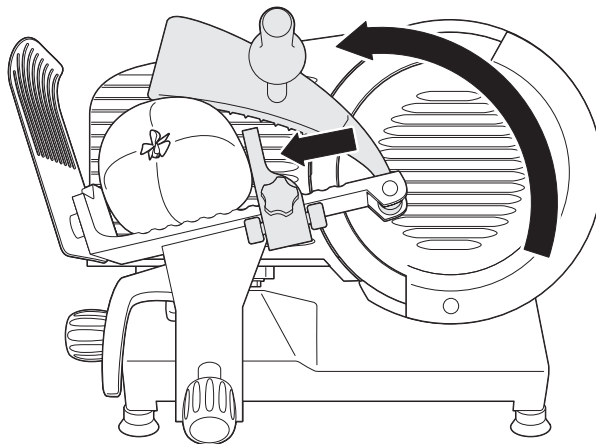


Fig. 3

5. Depending on the size of the food to be cut, bring the food holder onto or behind the food.

6. Push the guide rail loosely up to the food to be cut and fix the guide rail with the star grip for the guide rail.
7. Use the slice thickness adjustment knob to set the desired slice thickness.
8. Turn on the machine.  
The blade will start to rotate.

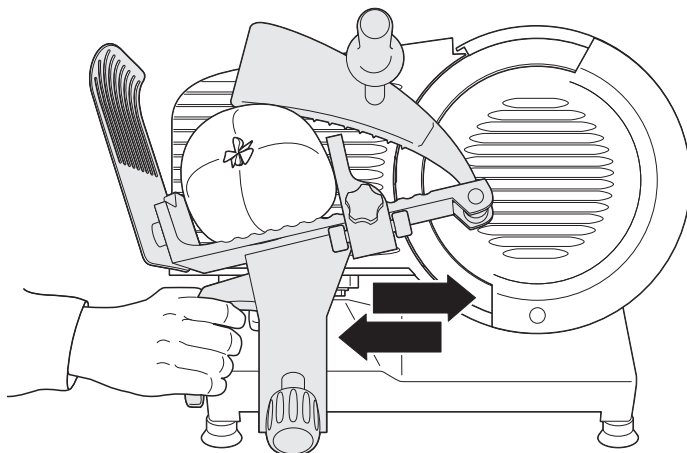


Fig. 4

9. Use the handle to move the food holder back and forth evenly and smoothly to cut the food.



If the weight or dimensions of the food no longer permit satisfactory cutting, use the handle of the leftover holder to guide the food carriage.

10. Turn off the machine after slicing.
11. Set the slice thickness adjustment knob to **0**.

## BRIEF CLEANING

If the blade, blade protection and/or blade cover plate are only slightly soiled after use, it may be sufficient just to clean them briefly before slicing other food. It is essential that you also observe the operating instructions.

Note the following points regarding a brief cleaning:

- **The feed plate must be closed during cleaning and also remain closed** (set the slice thickness adjustment knob to **0** or turn until it stops).
- We recommend that you wear suitable cut-resistant gloves.

**There is a risk of injury!**



1. Turn off the machine.
2. Put on a cut-resistant glove (recommended).
3. Using a damp cloth, press it on the blade surface and slowly move it from centre to edge on both sides.
4. Wipe the blade cover plate clean with the cloth.
5. Wipe the surfaces dry with a dry, soft cloth.

## CLEANING

---



### **DANGER - Risk of injury**

- The machine may only be cleaned by persons who have been trained for this.
- The circular blade is very sharp. Take extreme care. We recommend that you wear suitable cut-resistant gloves.



### **WARNING: Risk of injury!**

- Only clean the machine with suitable and approved cleaning agents. Only products with a pH of 7-8 may be used.



### **NOTE - Risk of material damage**

- The machine and its parts must not be cleaned in the dishwasher.

The machine must always be clean for hygienic reasons. It must be cleaned at the end of each working day and whenever the type of food to be cut is changed (e.g. from fresh meat to roasted meat).

For thorough cleaning, the machine parts must be disassembled and later reassembled.

1. Turn off the machine and unplug the power cord from the mains outlet.
2. If necessary, remove any food to be sliced from the food holder.

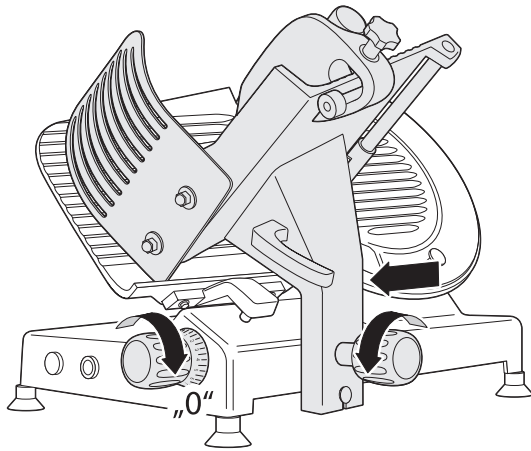


Fig. 5

3. Set the slice thickness adjustment knob to "0" or turn until it stops. **The feed plate must be closed during cleaning and also remain closed.**
4. Turn the locking handle for the locking unit of the food carriage fully counter-clockwise.
5. Pull the food carriage toward you.  
The locking mechanism must click into place so that you can hear and feel this.  
The food carriage can only be removed using this secure locking.

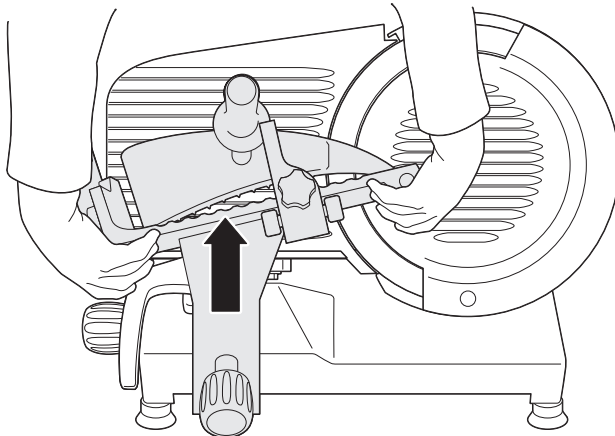


Fig. 6

6. Use both hands to lift the food carriage up and out of its guide.

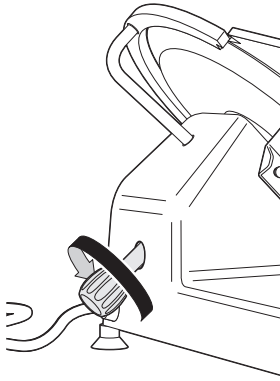


Fig. 7

7. Loosen the handwheel that secures the blade cover plate fully counter-clockwise.

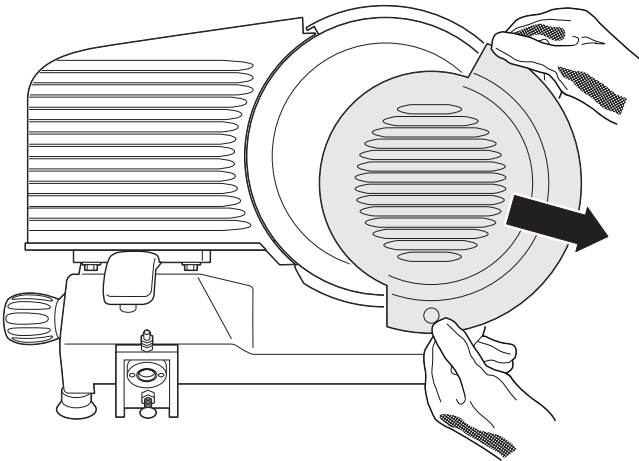
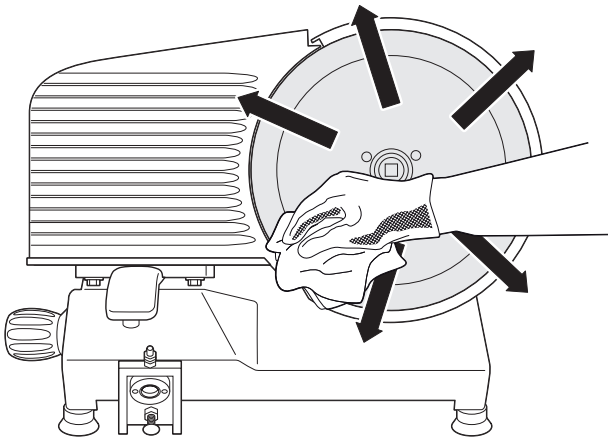


Fig. 8

8. Remove the blade cover plate.



**The feed plate  
must be closed!**

Fig. 9

9. Wipe the blade surface and the feed plate clean with a damp cloth as shown. Then wipe the blade and the feed plate dry with a soft cloth in the same way.  
**No moisture may enter the blade hub.**

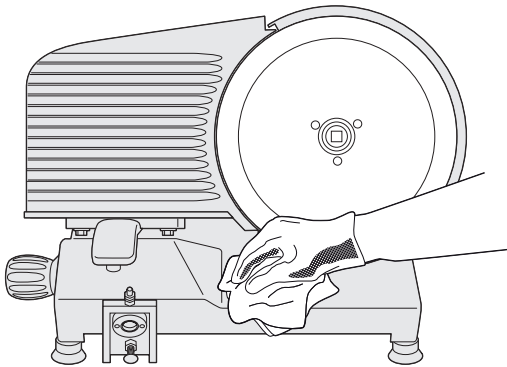


Fig. 10

10. Clean the outer housing with a damp cloth or sponge using a suitable cleaning agent and warm water. Then thoroughly wipe the machine dry with a soft cloth.

**No moisture may enter the interior of the machine.**

11. Then the machine should be assembled in reverse order.

## IF THE BLADE IS HEAVILY SOILED:

If the blade is heavily soiled, it must be removed before cleaning. **For this purpose, we recommend that you wear cut-resistant gloves. Risk of injury!**

1. Proceed as described in the previous chapter and remove the blade cover plate (see Fig. 8).



Only if you use the optionally available blade removal device:

- Place the blade removal device on the holes provided in the blade and screw it tight.

2. Use a screwdriver to remove the screws that hold the blade in place and take it off.
3. Clean the removed blade with a little liquid cleaning agent and rinse it with hot water.  
Never use scouring cleaning agents. Do not clean the blade in the dishwasher.
4. Dry the blade thoroughly afterwards.

# CHANGING/REPLACING THE CIRCULAR BLADE

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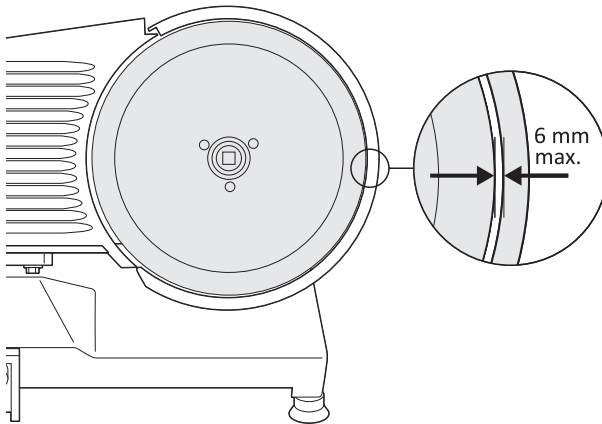
## **DANGER - Risk of injury**

- The circular blade may only be changed by persons who have been trained to do so.
- The circular blade is very sharp. Take extreme care. We recommend that you wear suitable cut-resistant gloves.



## **WARNING: Risk of injury!**

- Before replacing the blade, turn off the machine and unplug the power cord from the mains outlet.



The circular blade must be changed:

- if the distance between the blade protection and the blade is more than 6 mm or
- if you want to use a different blade, see “Optional accessories”.

Fig. 11

- To disassemble or replace the blade, proceed as described in chapter “Cleaning”.

# MAINTENANCE AND CARE

---



## **WARNING: Risk of injury!**

- Before maintenance and care, turn off the machine and unplug the power cord from the mains outlet.



## **NOTE - Risk of material damage**

- Only use food-grade, resin-free oils for oiling. For example, never use cooking or vegetable oils.

The moving parts of the machine should be greased, if necessary.

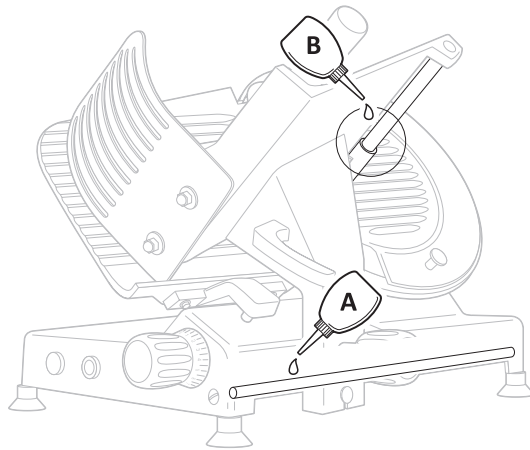


Fig. 12

## OILING THE CARRIAGE SHAFT (A)



The machine must be lifted for this. You will therefore need a second person to accomplish this work.

1. Lift the machine.
2. Apply a few drops of oil directly from above on the carriage shaft.
3. Lower the machine back to the surface.
4. Move the food holder back and forth a few times.

## OILING THE LEFTOVER HOLDER SHAFT (B)

1. Apply a few drops of oil on the shaft.
2. If necessary, remove excess oil with a soft and clean cloth.
3. Move the leftover holder to the left and right a few times.

# SHARPENING THE BLADE

---



## **WARNING: Risk of injury!**

- Before grinding the blade, turn off the machine and unplug the power cord from the mains outlet.



## **DANGER - Risk of injury**

- The circular blade may only be sharpened by persons who have been trained to do so.
- The circular blade is very sharp. Take extreme care. We recommend that you wear suitable cut-resistant gloves.



## **NOTE - Risk of material damage**

- The blade to be sharpened must be clean. Grinding a blade with leftovers on it can damage the grinding wheels.

For good, trouble-free operation, it is important that the blade is always well-ground and sharp. **Toothed circular blades may only be sharpened by specialist companies and not with the grinder supplied.**

Pay attention to the following:

- The blade cannot and must no longer be sharpened if the distance between the blade protection and the blade is more than 6 mm.
- Regular brief grinding is better than an extensive grinding process.
- The blade may only be ground if it has been cleaned beforehand or is clean.
- After grinding, remove any grinding residues from the blade or machine with a cloth soaked in alcohol.
- Any dirt deposits remaining on the grinding wheels after grinding must be removed as well.

1. Turn off the machine and unplug the power cord from the mains outlet.
2. Turn the slice thickness adjustment knob all the way to the left to open the feed plate as far as possible.



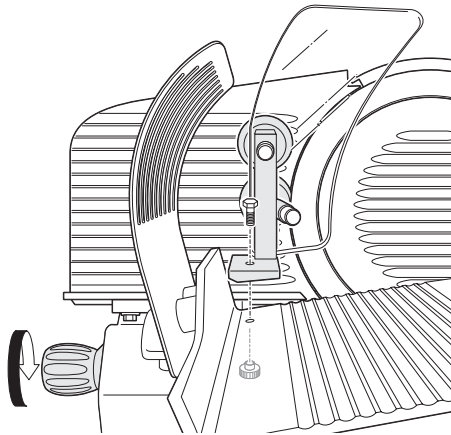


Fig. 13

3. Assemble the grinder as shown above.
4. Carefully guide the grinder mounted on the food carriage to the blade. Ensure that the lower grinding stone is guided on the left side past the blade edge (see Fig. 14).  
The upper grinding stone does not touch the blade.
5. Pull the food carriage back into its starting position.
6. Plug the power cord into the mains outlet.
7. Turn on the machine.
8. Carefully guide the grinder mounted on the food carriage to the rotating blade.
  - Ensure that only the lower grinding stone comes into contact with the blade when sharpening.
  - Avoid jerky movements.

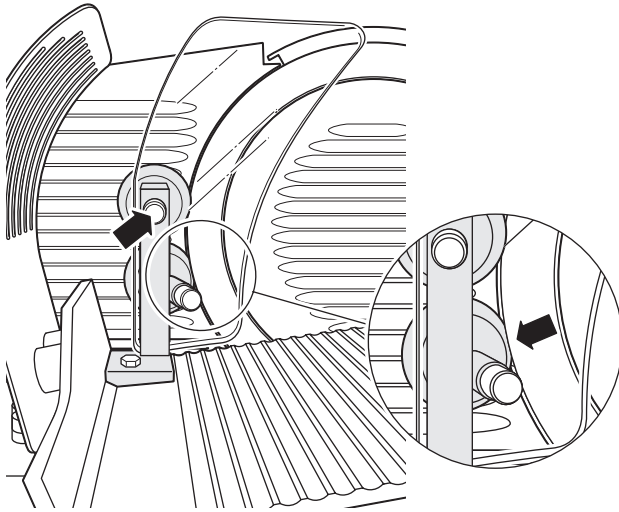


Fig. 14

9. Deburr the blade by briefly pressing the upper button on the grinder (see arrow).



Grinding and deburring should only take a few seconds, depending on the condition of the blade.

10. Turn off the machine and unplug the power cord from the mains outlet.

11. Remove the grinder.

12. Set the slice thickness adjustment knob to “0” to close the feed plate.

13. Clean the blade and the machine with a suitable and approved cleaning agent.

## STORAGE AND TRANSPORT

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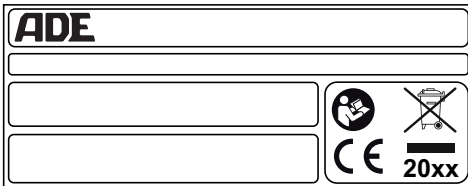
Note the following points when storing or transporting the machine:

- It is imperative that two people carry the machine. Grasp the machine by the four feet as a guide.
- Clean the machine and accessories before storing them.
- Keep the device out of reach of children and in a dry, frost-free place. You can use the original packaging as outer packaging.

# TECHNICAL DATA

Model:	Diagonal SN1	Diagonal SN2	Diagonal SN3
Blade diameter:	Ø 250 mm	Ø 300 mm	Ø 350 mm
Slice thickness selector:	0-12 mm	0-14 mm	0-14 mm
Slicing area:	220 x 175 mm	270 x 205 mm	305 x 240 mm
Dimensions (in mm):	475 x 630 x 490	560 x 680 x 550	580 x 700 x 630
Nominal power:	0.33 kW	0.37 kW	0.37 kW
Weight:	19 kg	29 kg	36 kg
Current/Voltage:	230 V	230 V / 400 V	230 V / 400 V
Protection class:	IP33 First number "3": Protected against solid foreign objects 2.5 mm Ø and larger Second number "3": Protected against spraying water		

# NAME PLATE



The name plate and the CE mark are clearly visible on the outer housing.

The name plate with the CE marking is located next to the power connection.

The name plate contains the following information:

- Company name and full address of the manufacturer
- Machine name
- CE marking
- Type designation
- Year of manufacture
- IP protection rating
- Power supply information
- Service life information



Products marked with this symbol meet all applicable community regulations of the European Economic Area.

# WARRANTY

ADE will repair or replace this product if it has failed within 2 years from the date of sale (proof of purchase is required) as a result of poor workmanship or defective material. All moving parts such as blades, grinders, etc. are excluded.

The warranty does not apply to the normal appearance of usage or signs of wear or any damage caused by accidents or misuse.

The warranty will not apply for devices that have been opened by unauthorised persons.

This warranty agreement does not affect the customer's legal rights in any manner.

The dealer from whom the machine was purchased is responsible for complaints.

## DECLARATION OF CONFORMITY

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This machine has been manufactured in accordance with the harmonised European standards. It complies with the following EC guidelines:

- Machinery directive 2006/42/EC
- EMC Directive 2014/30/EU regarding electromagnetic compatibility
- Low voltage directive 2014/35/EU
- RoHS Directive 2011/65/EC

in the currently valid versions.

The declaration will be void if a change that was not agreed with us has been made on the machine.

Hamburg, September 2021  
ADE Germany GmbH  
Neuer Höltigbaum 15  
22143 Hamburg, Germany



## DISPOSAL

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### PACKAGING DISPOSAL



Dispose of the packaging with similar materials. Dispose of cardboard with waste paper and of films with recyclable materials.

### MACHINE DISPOSAL

Dispose of the machine in accordance with the regulations that apply in your country.



#### **Devices must not be disposed of in normal household waste**

The machine must be disposed of properly at the end of its service life. In this way, valuable materials contained in the device will be recycled and the burden on the environment avoided. Bring the old device to a collection point for electronic waste or to a recycling depot. For more information, contact your local waste disposal firm or your local administrative body.

# APPENDIX

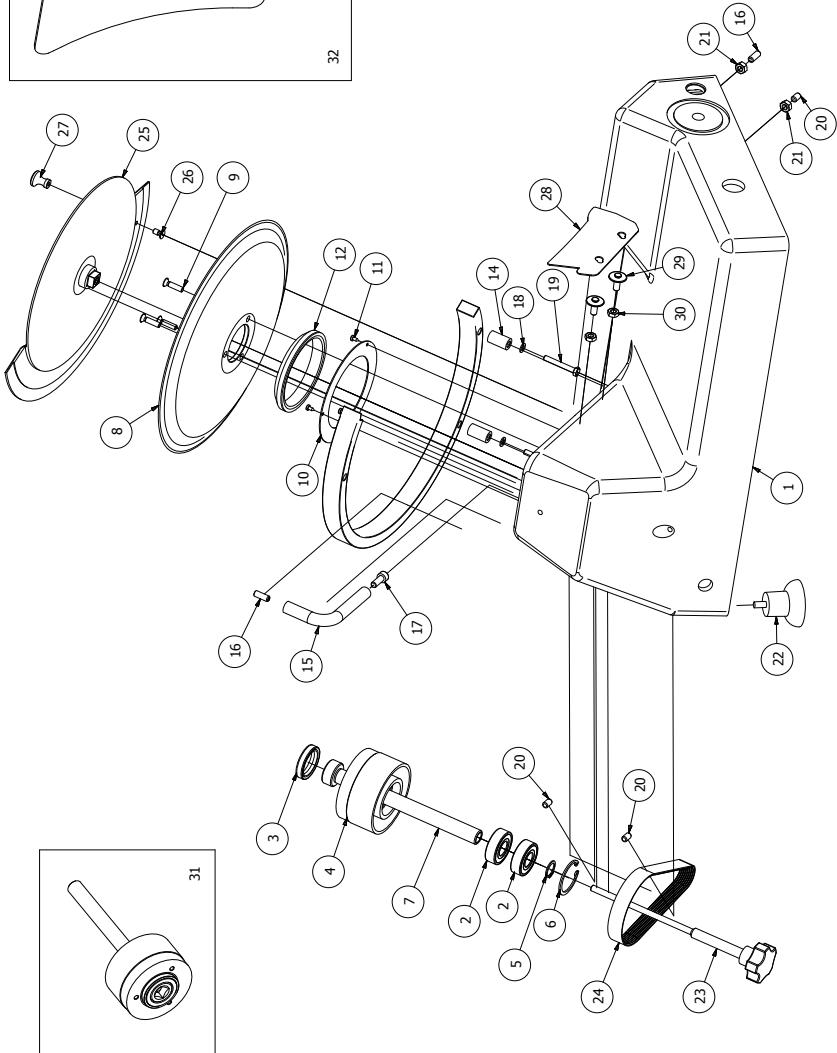
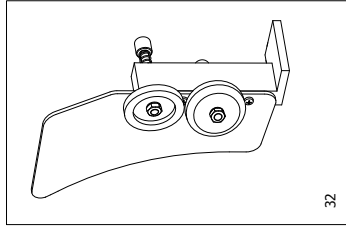
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**This Appendix includes:**

- Exploded drawings with spare parts lists
  - SN1 (4 drawings)
  - SN2 (4 drawings)
  - SN3 (4 drawings)
  
- Circuit diagram SN1/SN2/SN3 - 230 V
  - Circuit diagram SN2/SN3 - 400 V

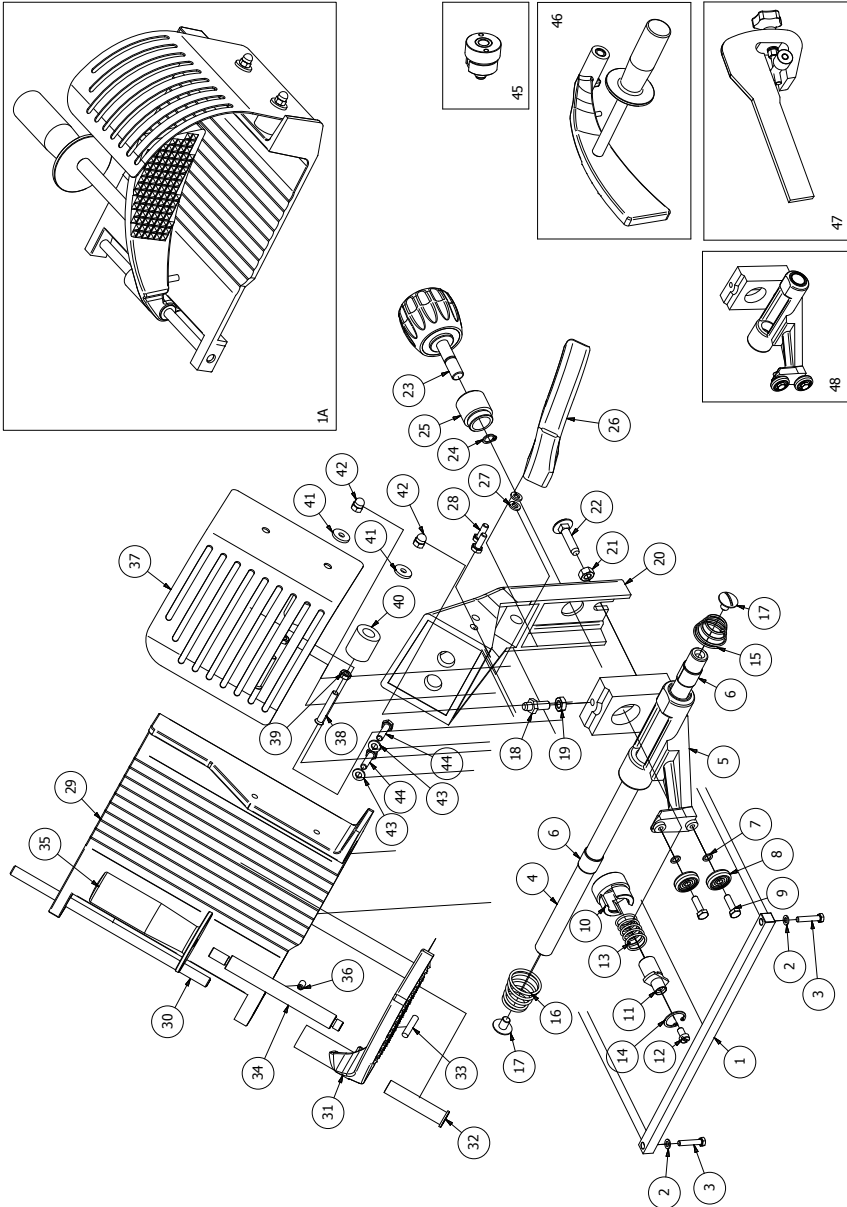
# EXPLODED DRAWINGS SN1

## DRAWING 1 (SN1)



<b>Item Drawing 1</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
8	H4020-011	Smooth round blade 250 mm
9	H4042-1009	Blade screw
13	H4042-1013	Blade protection
22	H4042-1022	Suction foot
23	H4042-1023	Handle with shaft
24	H4042-1024	Drive belts
25	H4042-1025	Blade cover plate w/ M6 thread insert
26	H4042-1026	Screw for cover plate holder
27	H4042-1027	Holder for blade cover plate
28	H4042-1028	Grease remover
31	H4042-1031	Blade hub
32	H4042-1032	Complete grinder

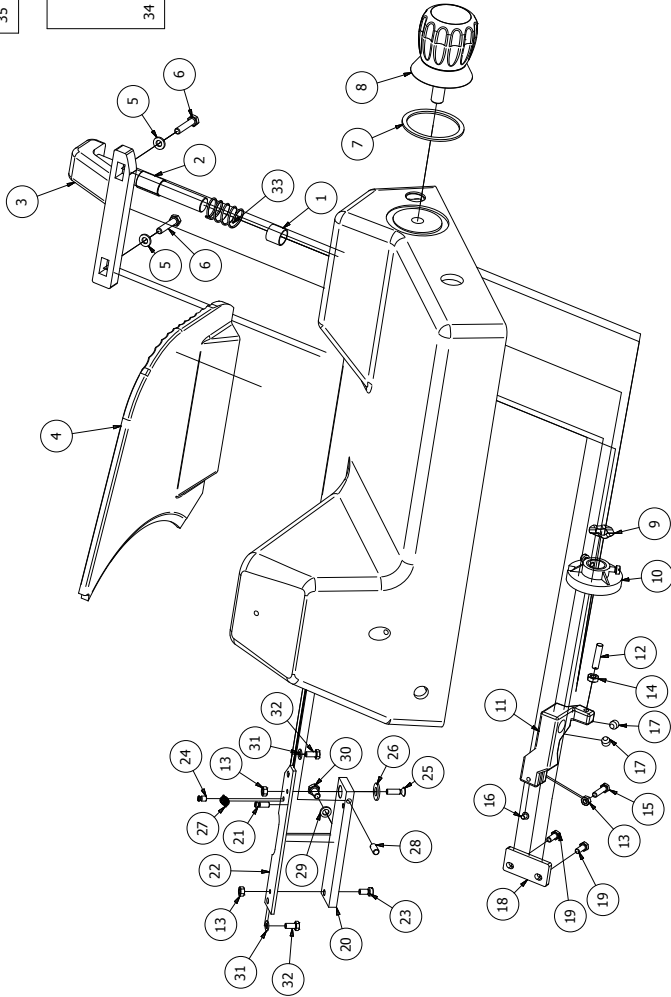
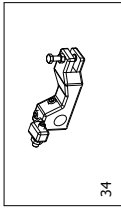
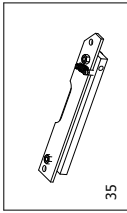
# DRAWING 2 (SN1)





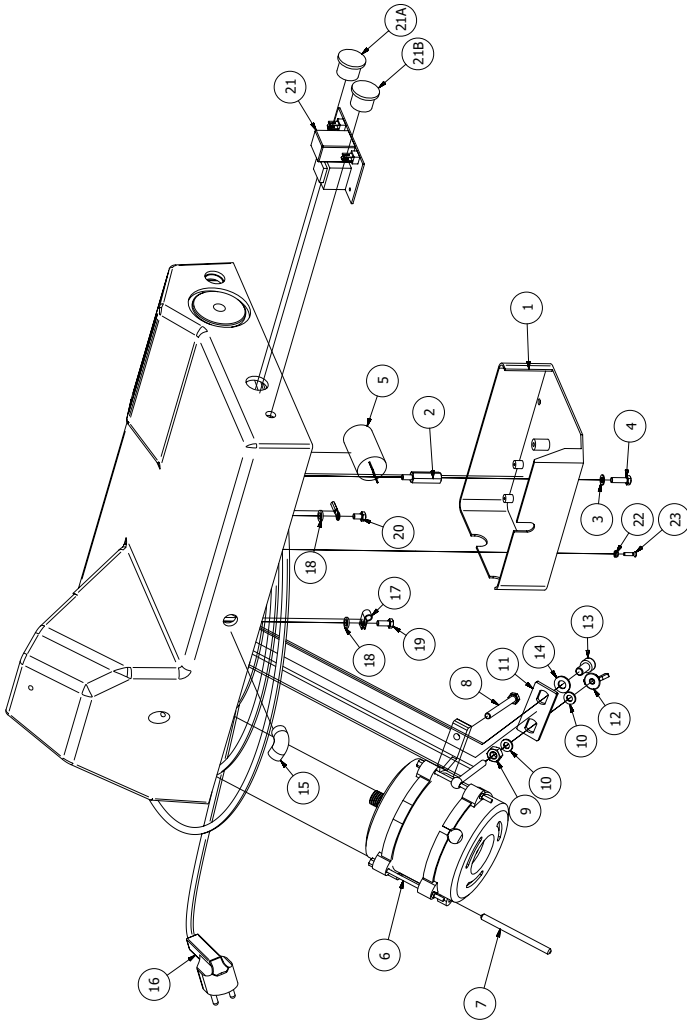
<b>Item Drawing 2</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
1A	H4042-2001	Complete carriage
4	H4042-2004	Carriage shaft
17	H4042-2017	Screw for carriage shaft
20	H4042-2020	Food carriage arm
22	H4042-2022	Mushroom-head screw
23	H4042-2023	Handle for blocking unit
30	H4042-2030	Leftover holder shaft
34	H4042-2034	Spacer for handle
35	H4042-2035	Handle for leftover holder
45	H4042-2045	Cylinder for blocking unit
46	H4042-2046	Leftover holder
47	H4042-2047	Guide rail
48	H4042-2048	Carriage guide

# DRAWING 3 (SN1)



<b>Item Drawing 3</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
3	H4042-3003	Blade holder
4	H4042-3004	Feed plate/blade
7	H4042-3007	Sealing ring for adjustment knob
8	H4042-3008	Adjustment knob
10	H4042-3010	Eccentric screw
34	H4042-3034	Blade guide

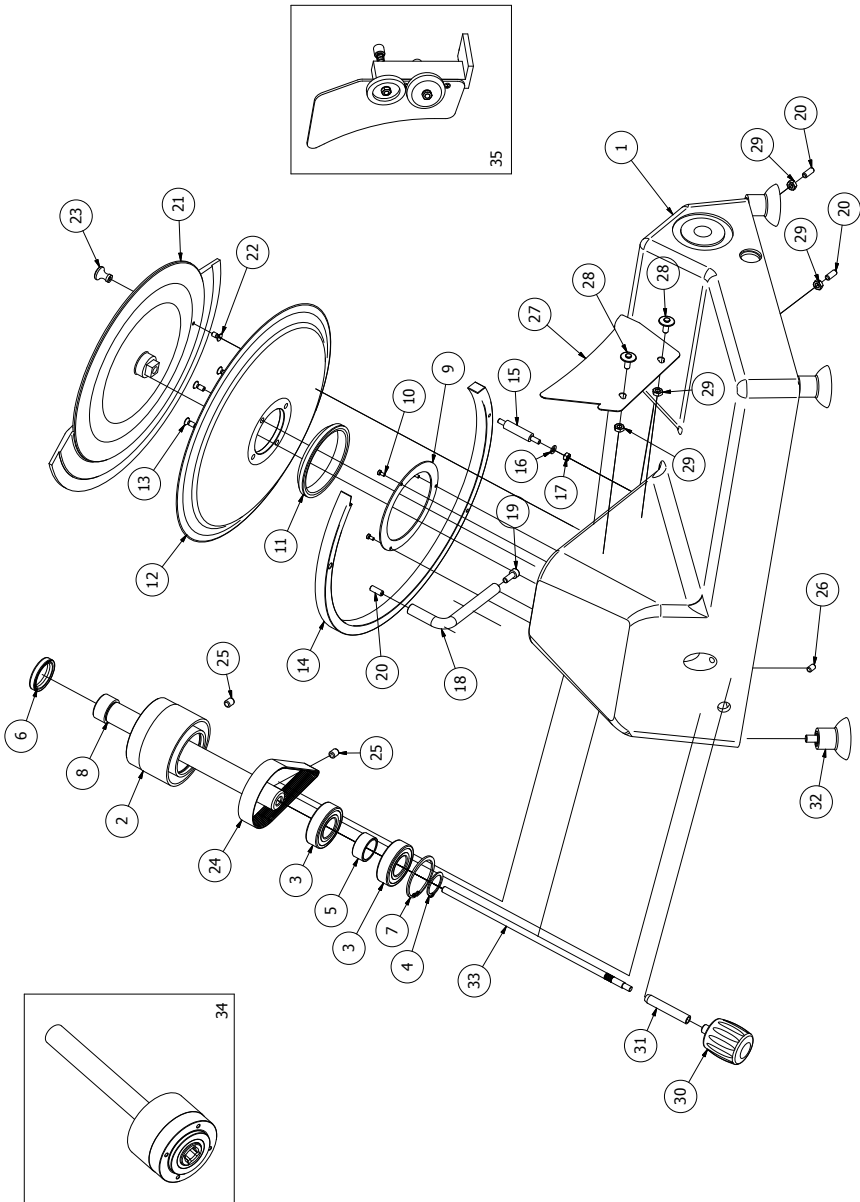
# DRAWING 4 (SN1)



<b>Item Drawing 4</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
1	H4042-4001	Switch box
5	H4042-4005	Capacitor
6	H4042-4006	Motor
16	H4042-4016	Connection cable
21a	H4050-0021	ON button
21b	H4050-002	OFF button
21	H4042-4021	Circuit board

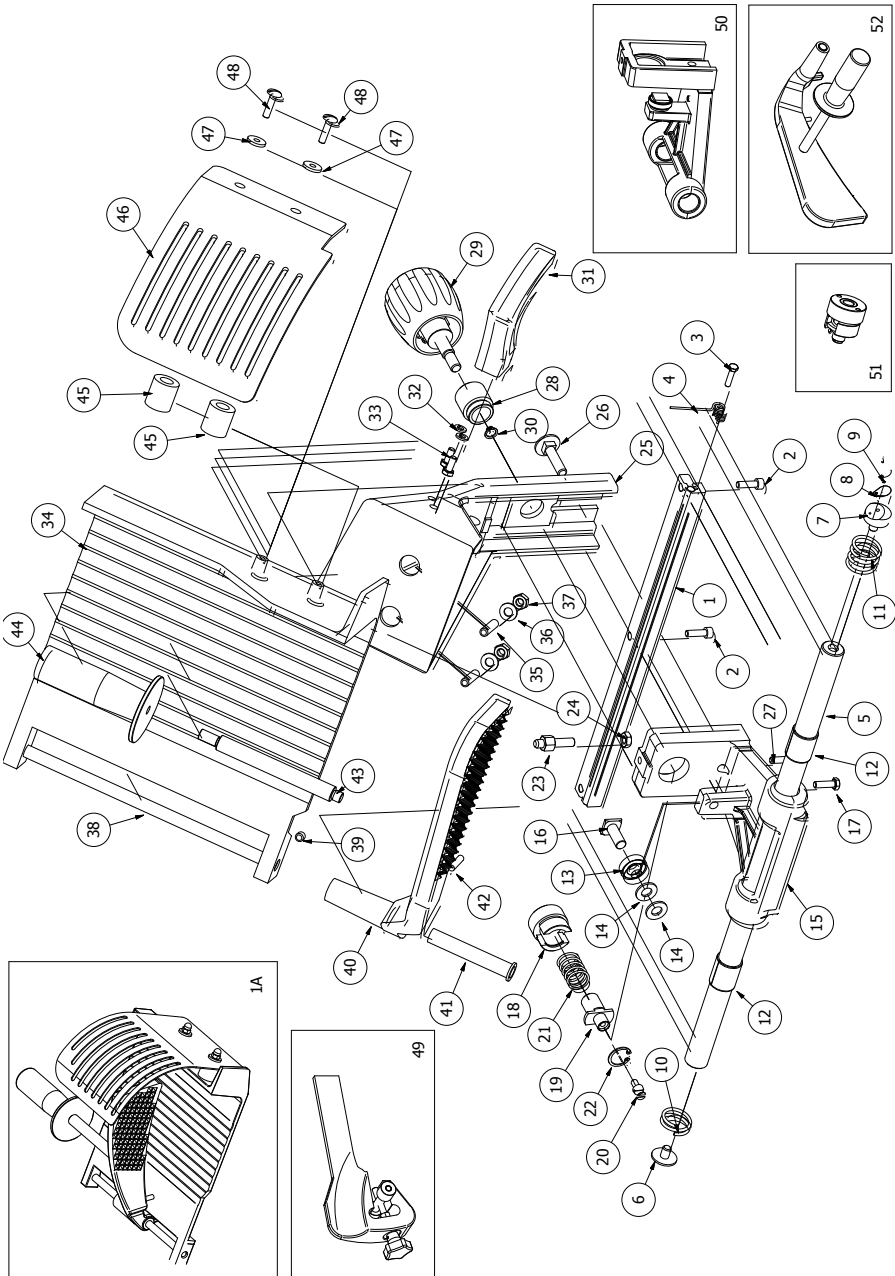
# EXPLODED DRAWINGS SN2

## DRAWING 1 (SN2)



<b>Item Drawing 1</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
12	H4050-030	Smooth round blade 300 mm
13	H4042-1009	Blade screw
14	H4043-1013	Blade protection
21	H4043-1021	Blade cover plate w/ M6 thread insert
22	H4042-1022	Screw for cover plate holder
23	H4042-1027	Holder for blade cover plate
24	H4043-1024	Drive belts
27	H4043-1027	Grease remover
30	H4043-1030	Locking handle for cover plate
32	H4043-1032	Suction foot
34	H4043-1034	Blade hub
35	H4043-1035	Complete grinder

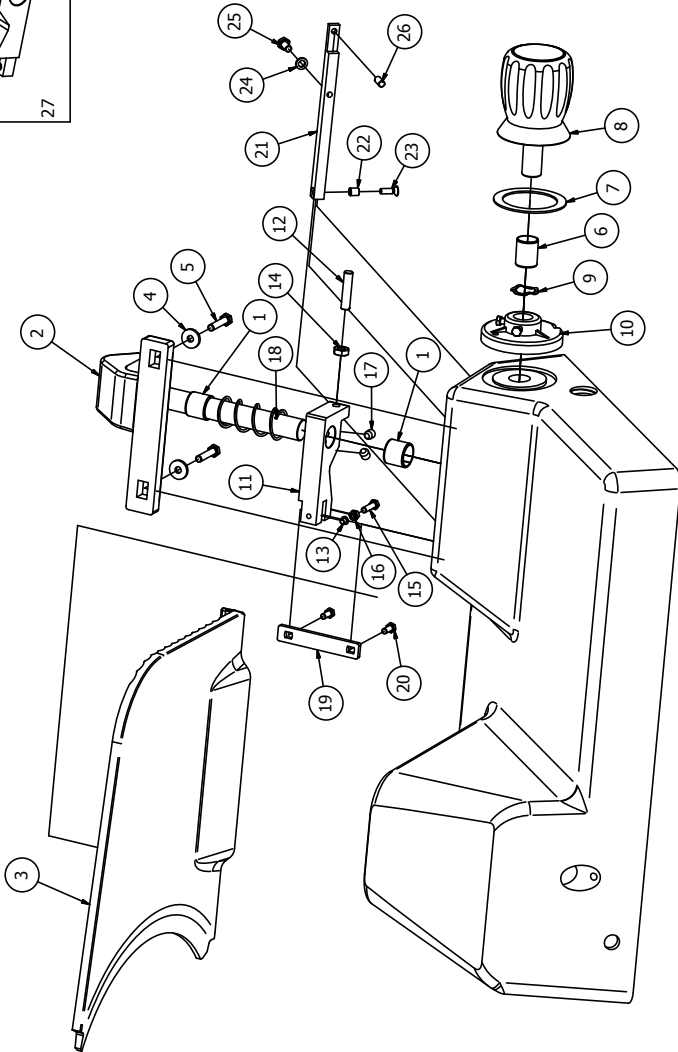
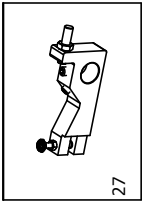
# DRAWING 2 (SN2)





<b>Item Drawing 2</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
1A	H4043-2001	Complete carriage
5	H4043-2005	Carriage shaft
6	H4043-2006	Screw for carriage shaft
26	H4043-2026	Mushroom-head screw
29	H4043-2029	Handle for blocking unit
38	H4043-2038	Leftover holder shaft
43	H4042-2034	Spacer for handle
44	H4042-2035	Handle for leftover holder
49	H4043-2049	Guide rail
50	H4043-2050	Carriage guide
51	H4043-2051	Cylinder for blocking unit
52	H4043-2052	Leftover holder

# DRAWING 3 (SN2)



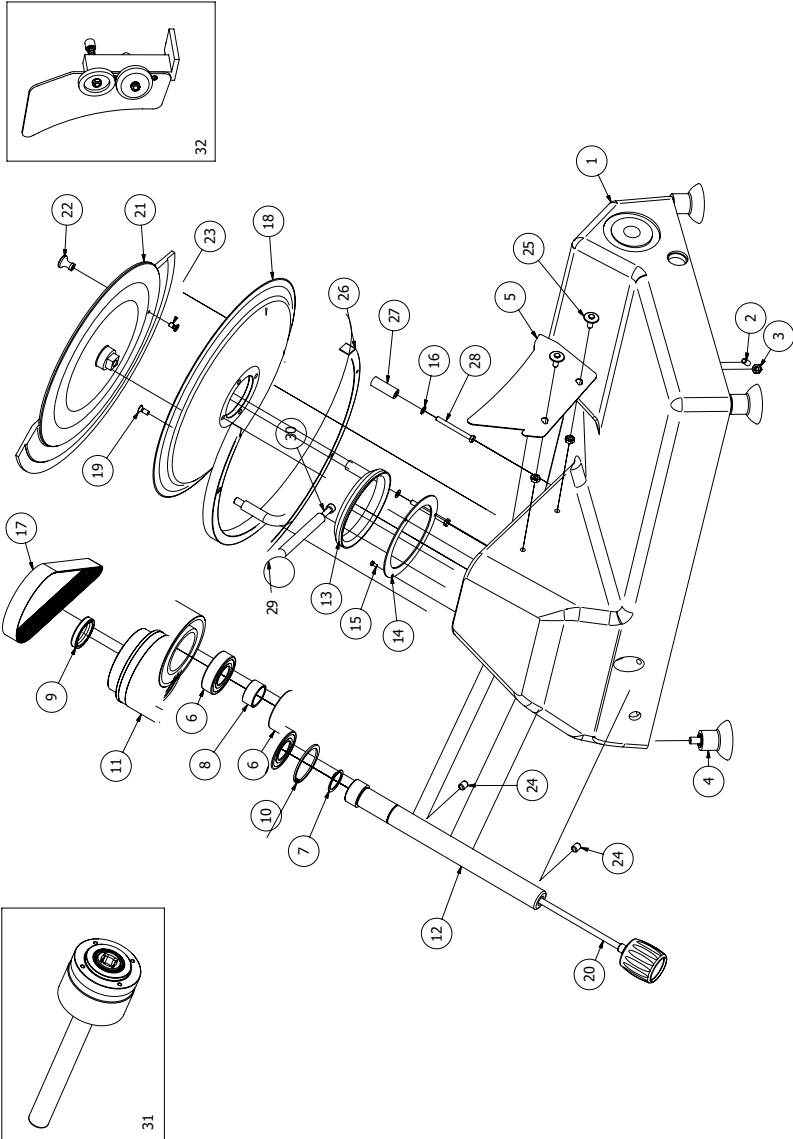
<b>Item Drawing 3</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
2	H4043-3002	Blade holder
3	H4043-3003	Feed plate/blade
6	H4043-3006	Spacer
7	H4043-3007	Sealing ring for adjustment knob
8	H4043-3008	Adjustment knob
9	H4043-3009	Spring washer
10	H4043-3010	Eccentric screw
27	H4043-3027	Blade guide



<b>Item Drawing 4</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
1	H4043-4001	Switch box
3	H4043-4003	Control board
4	H4043-4004	Capacitor
12	H4050-0021	ON button
13	H4050-002	OFF button
15	H4043-4015	Motor 230V
	H4043-4015B	Motor 400V
23	H4043-4023	Strain relief
24	H4042-5016	Connection cable 230V
	H4043-4024	Connection cable 400V

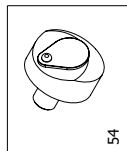
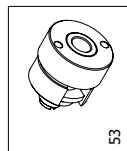
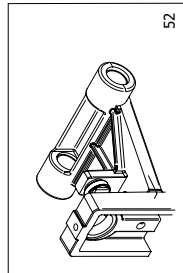
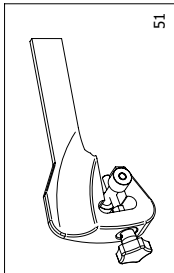
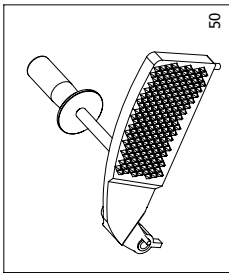
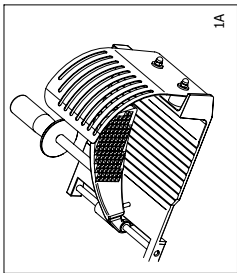
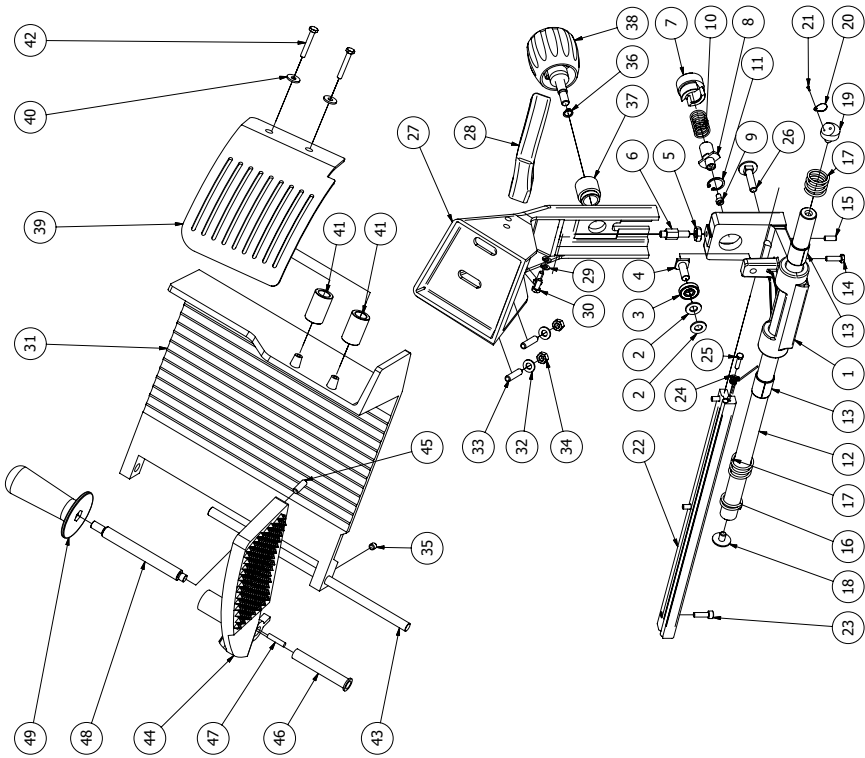
# EXPLODED DRAWINGS SN3

## DRAWING 1 (SN3)



<b>Item Drawing 1</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
4	H4045-1004	Suction foot
5	H4045-1005	Grease remover
17	H4045-1017	Drive belts
18	H4064-002	Smooth round blade 350 mm
19	H4042-1009	Blade screw
20	H4045-1020	Locking handle for cover plate
21	H4045-1021	Blade cover plate w/ M6 thread insert
22	H4042-1027	Holder for blade cover plate
23	H4042-1022	Screw for cover plate holder
26	H4045-1026	Blade protection
31	H4045-1031	Blade hub
32	H4043-1035	Complete grinder

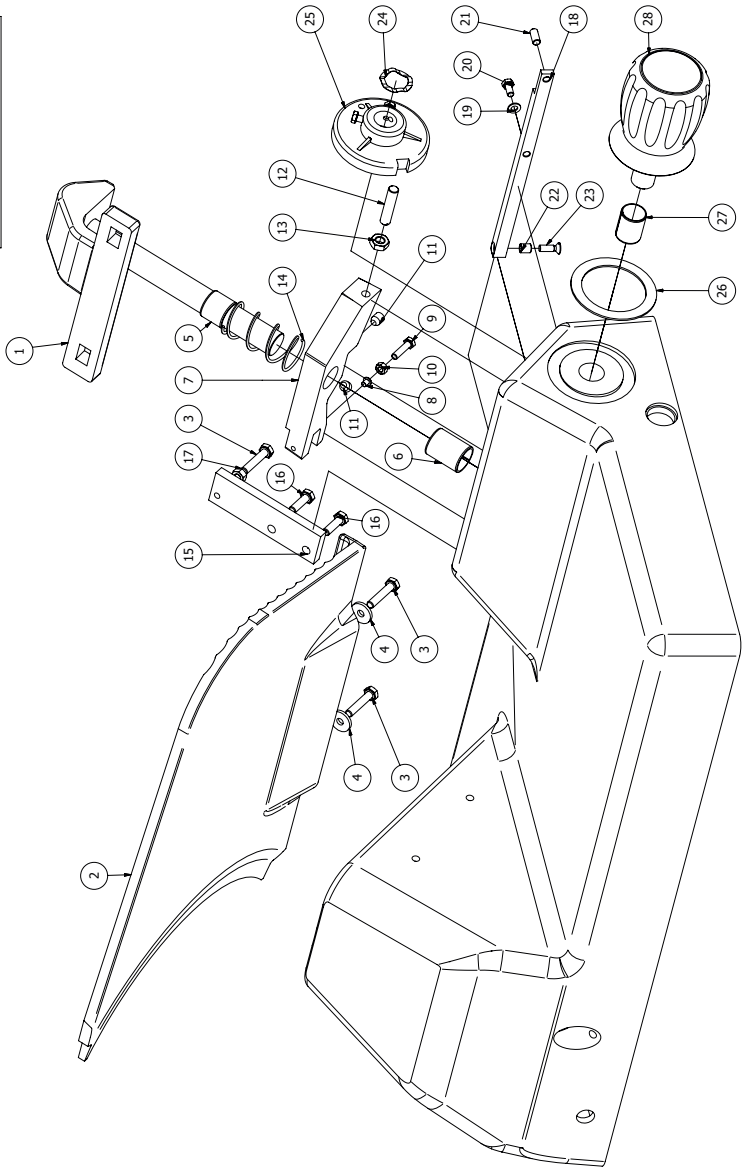
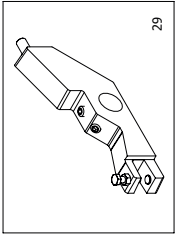
# DRAWING 2 (SN3)





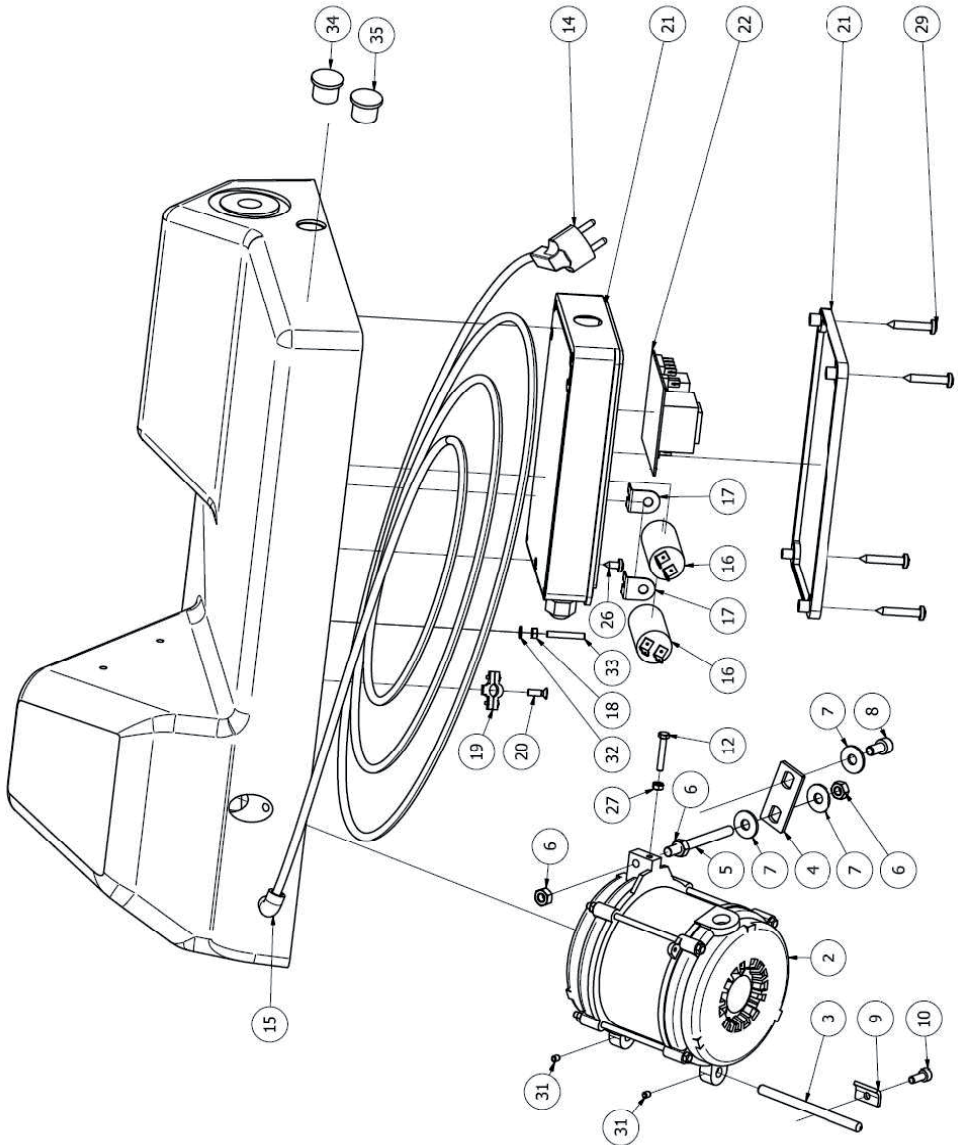
<b>Item Drawing 2</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
1A	H4045-2001	Complete carriage
12	H4045-2012	Carriage shaft
18	H4045-2018	Screw for carriage shaft
38	H4043-2029	Handle for blocking unit
43	H4043-2038	Leftover holder shaft
48	H4042-2034	Spacer for handle
49	H4042-2035	Handle for leftover holder
50	H4045-2050	Complete leftover holder
51	H4045-2051	Guide rail
52	H4043-2050	Carriage guide
53	H4043-2051	Cylinder for blocking unit
54	H4045-2054	Slide shaft lubrication

# DRAWING 3 (SN3)



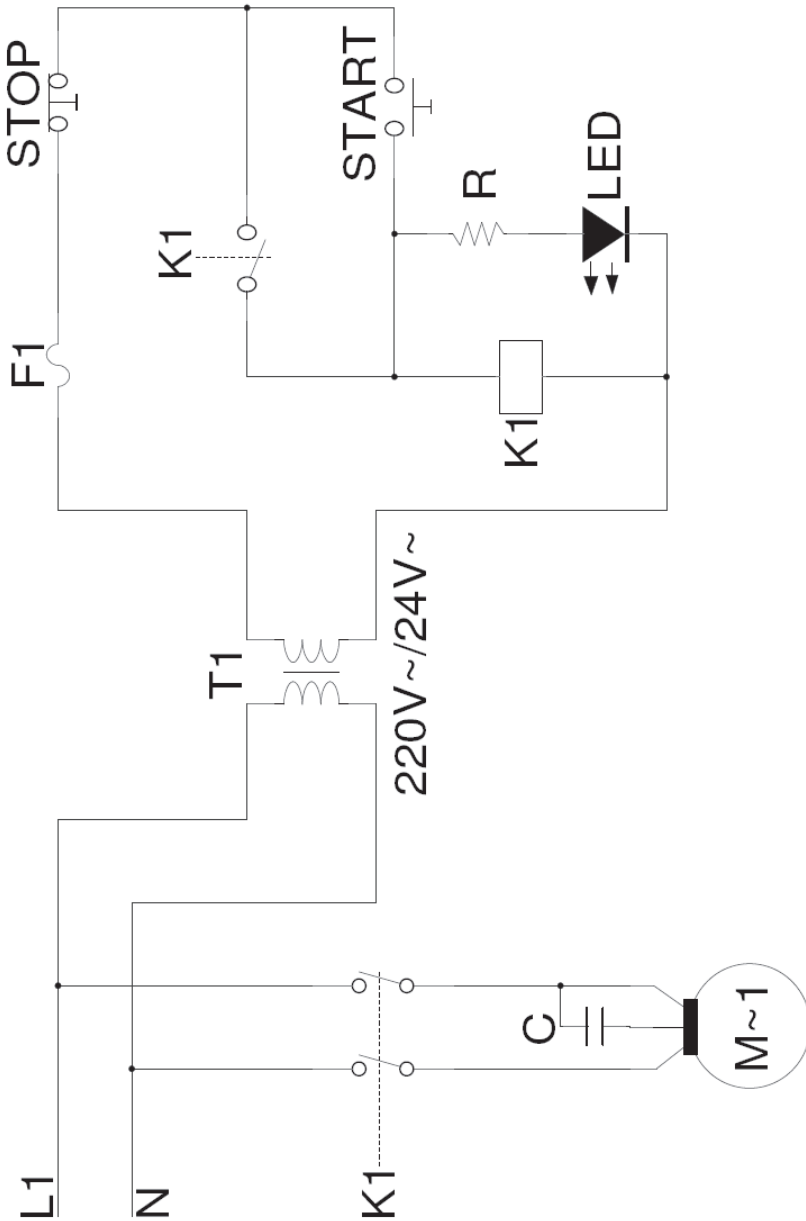
<b>Item Drawing 3</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
1	H4045-3001	Blade holder
2	H4045-3002	Feed plate/blade
24	H4043-3009	Spring washer
25	H4045-3025	Eccentric screw
26	H4043-3007	Sealing ring for adjustment knob
27	H4043-3006	Spacer
28	H4043-3008	Adjustment knob
29	H4045-3029	Blade guide

# DRAWING 4 (SN3)



<b>Item Drawing 4</b>	<b>Item No.</b>	<b>DESCRIPTION</b>
2	H4043-4015	Motor
	H4043-4015B	Motor 400V
14	H4042-4016	Connection cable 230V
	H4043-4024	Connection cable 400V
15	H4043-4023	Strain relief
16	H4043-4004	Capacitor
21	H4043-4001	Switch box
22	H4043-4003	Circuit board
34	H4050-0021	ON button
35	H4050-002	OFF button

# CIRCUIT DIAGRAM SN1/SN2/SN3 - 230 V



# CIRCUIT DIAGRAM SN2/SN3 - 400 V

