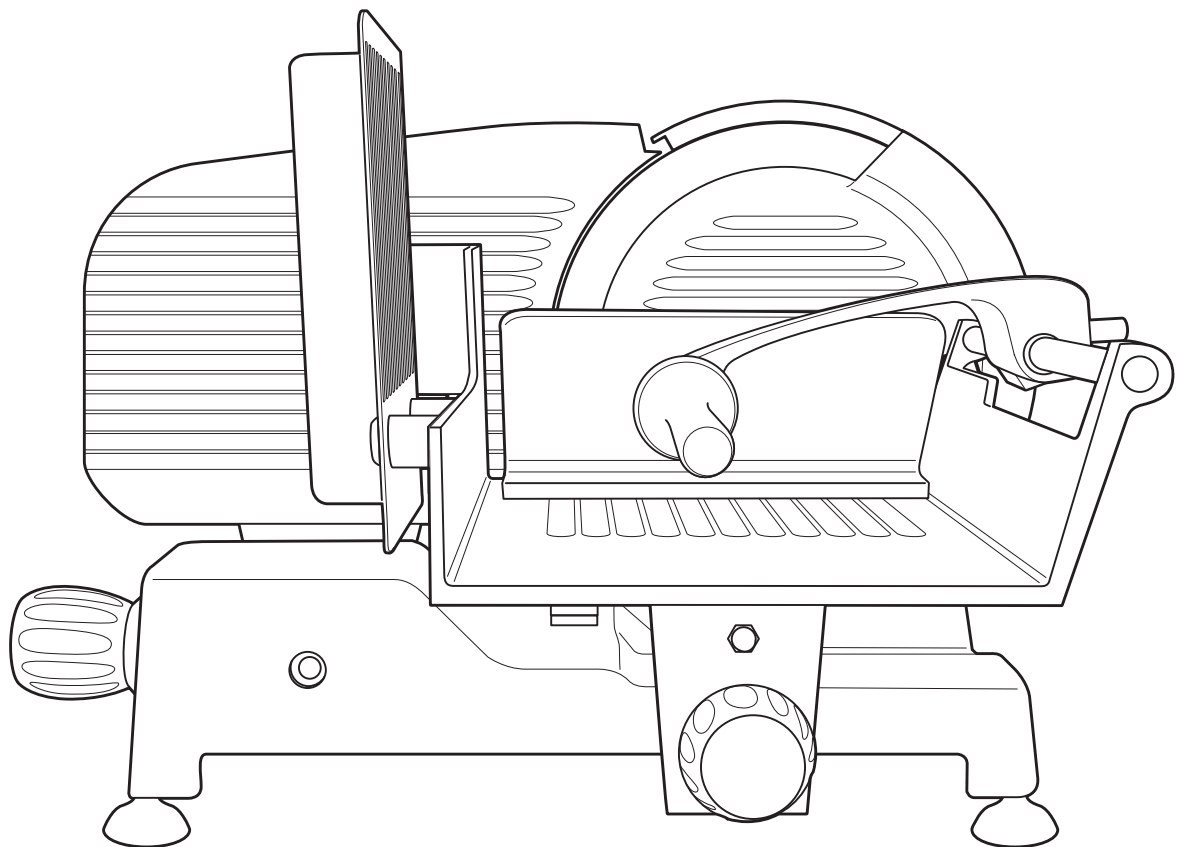


Vertical slicer

GLORIA

Gloria-210927-Rev002-UM-en



Operating Manual | EN

Translated manual



Manufacturer:

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ABOUT THIS OPERATING MANUAL

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 13 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.**

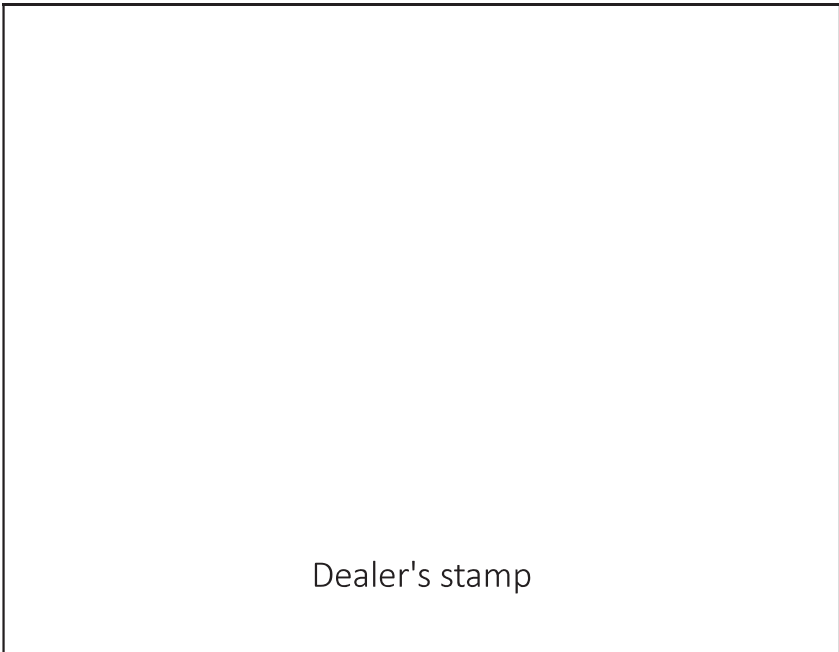
SCOPE OF DELIVERY

- 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



Dealer's stamp

SAFETY

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 (for example, 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 OF 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.

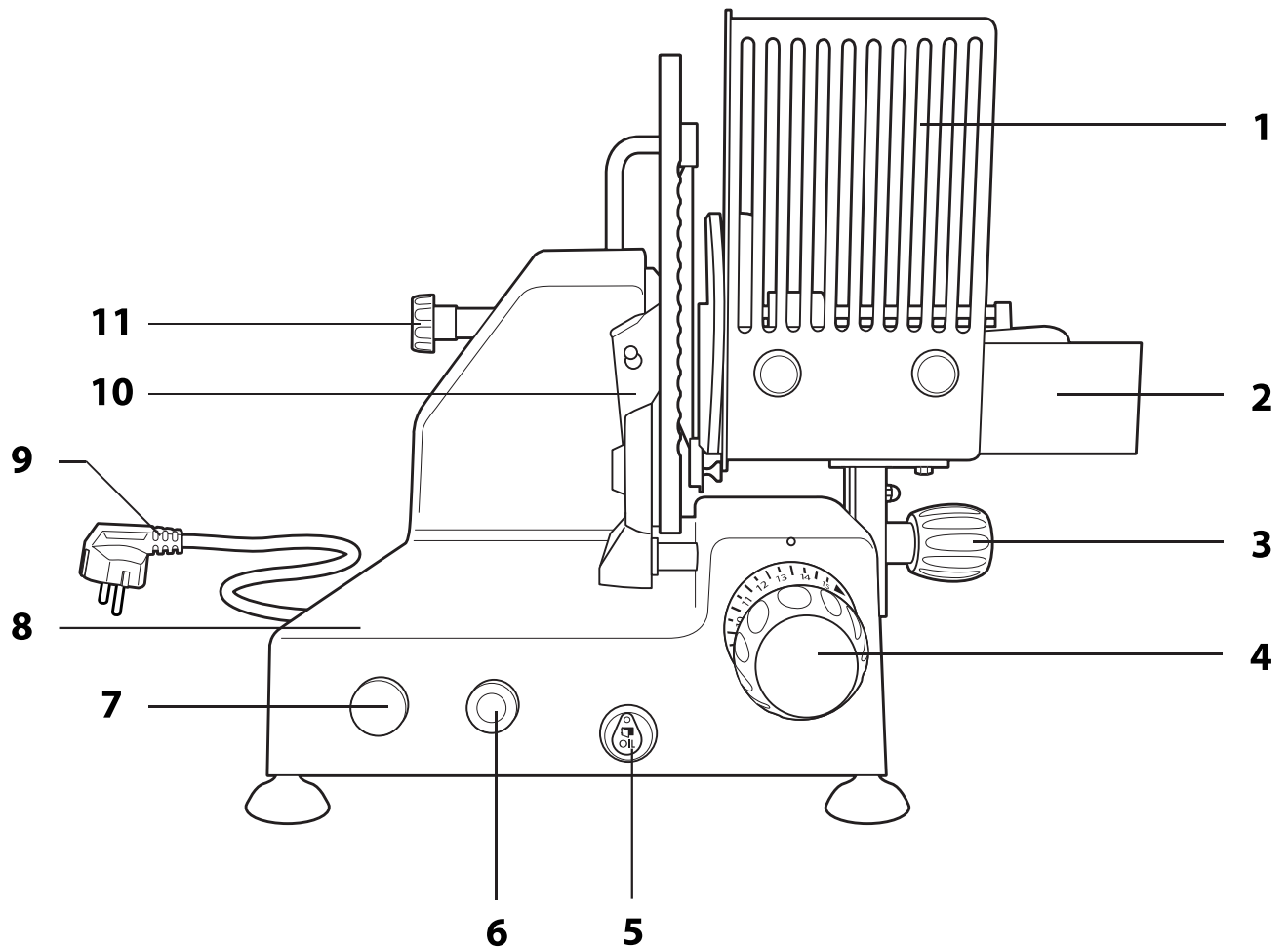
TRAINING OF THE OPERATING PERSONNEL

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.

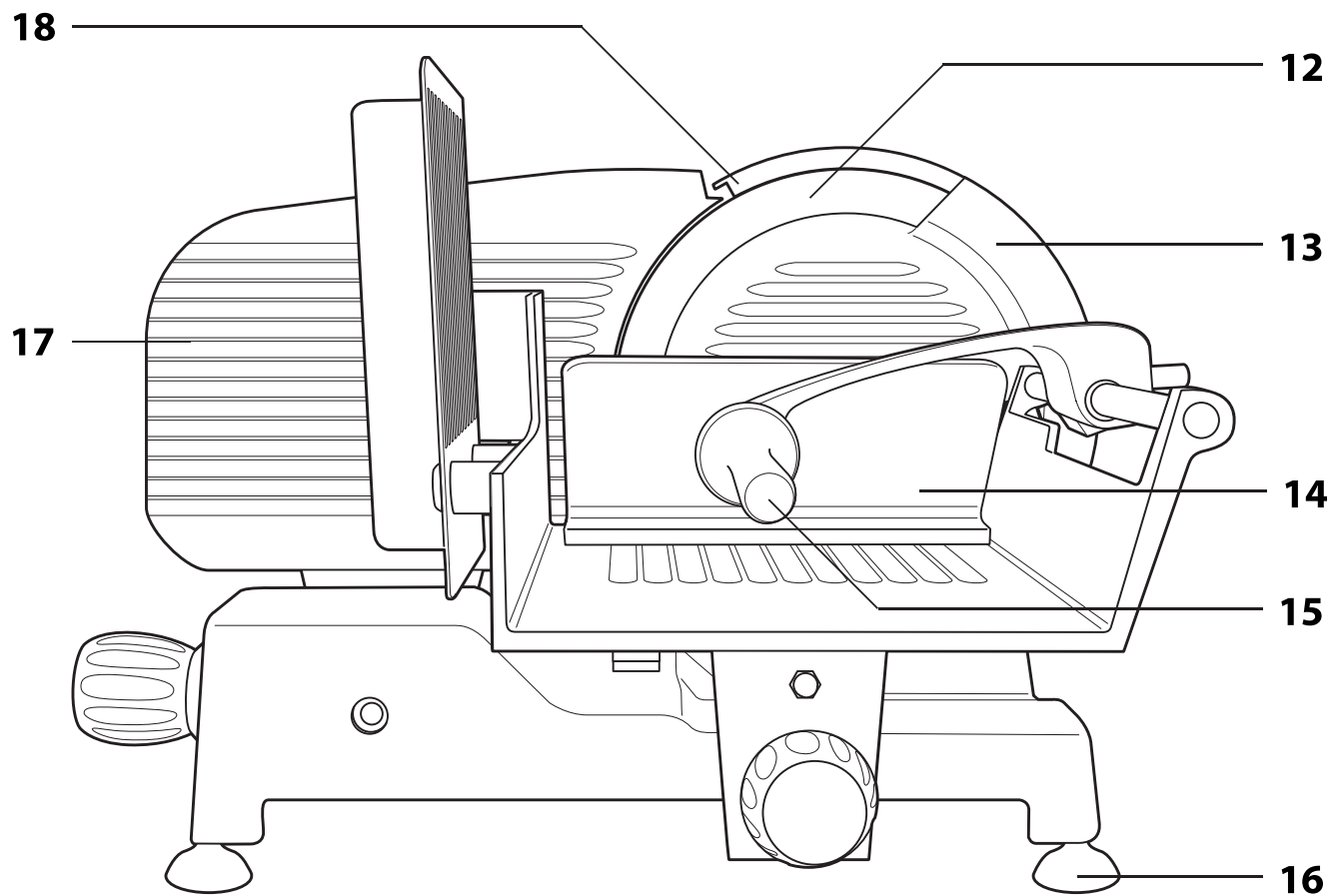
Training must be carried out by a person who has been entrusted with the installation of the machine and who has sufficient knowledge of the safety standards.

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

PARTS AND CONTROLS



- 1 Hand guard
- 2 Food carriage
- 3 Locking handle for the blocking unit of the food carriage
- 4 Slice thickness adjustment knob
- 5 Filling opening for lubrication of the carriage shaft
- 6 Green operating button with integrated operating light
- 7 Red stop button
- 8 Outer housing
- 9 Power plug with power cord
- 10 Grease remover
- 11 Handwheel for fastening the blade cover plate



- 12 Circular blade
- 13 Blade cover plate
- 14 Leftover holder
- 15 Handle for leftover holder
- 16 Foot
- 17 Feed plate
- 18 Blade protection

COMMISSIONING

NOTES ON 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 an easily accessible socket outlet with earthing 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 to switch on the machine.
The power light will signal the operation.

SWITCHING THE MACHINE OFF

- Press the red stop button 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.
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



DANGER - Risk of injury

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



The images in this chapter are numbered consecutively for reference purposes.

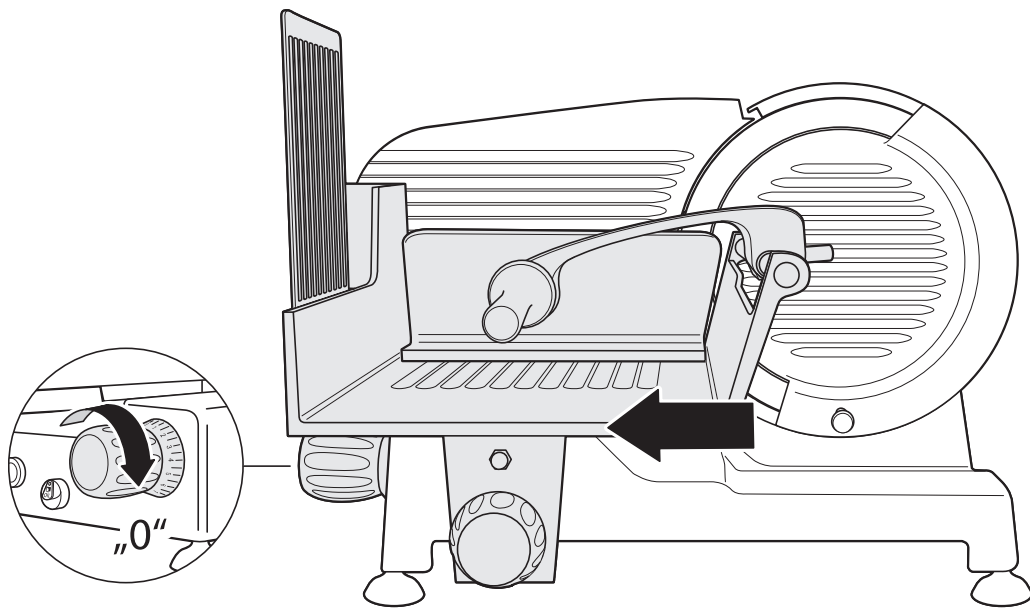


Fig. 1

1. Set the slice thickness adjustment knob to "0" or turn until it stops.
2. Pull the food holder towards you as far away from the blade as possible (see direction of arrow).

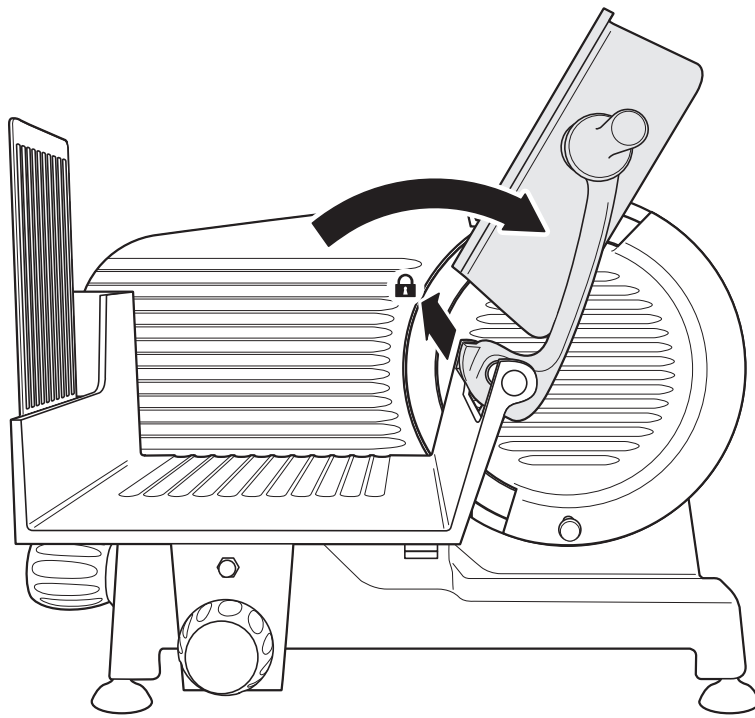


Fig. 2

3. Lift the leftover holder and place the food to be sliced on the food carriage.

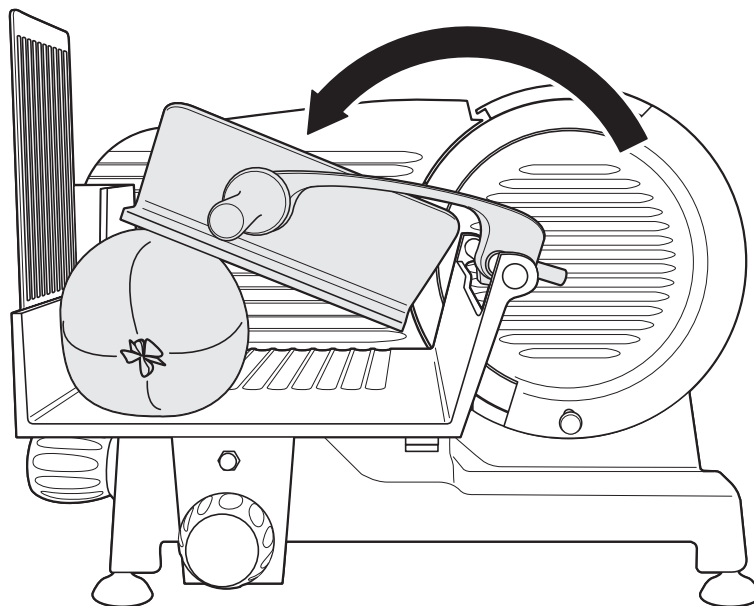


Fig. 3

4. Depending on the size of the food to be cut, bring the food holder onto or behind the food.
5. Use the slice thickness adjustment knob to set the desired slice thickness.

6. Turn on the machine.
The blade will start to rotate.

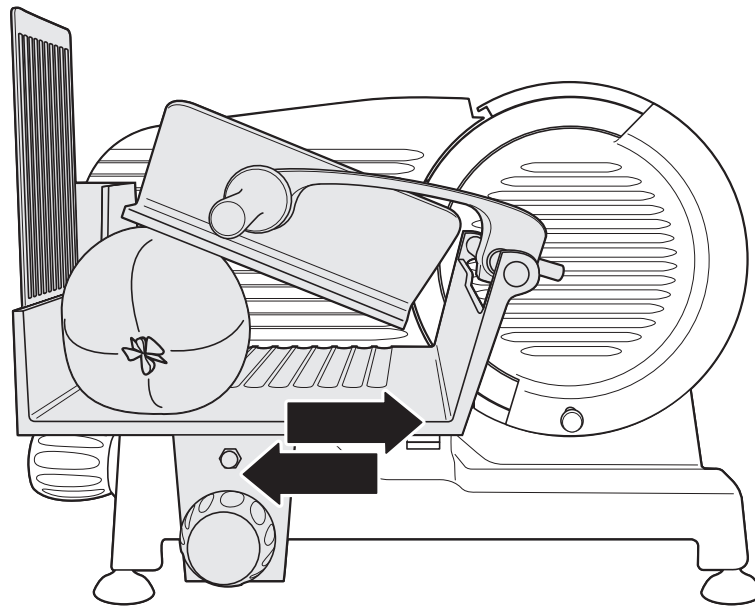


Fig. 4

7. Move the food holder back and forth evenly and smoothly with the handle for the leftover holder in order to cut the food.
8. Turn off the machine after slicing.
9. 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.

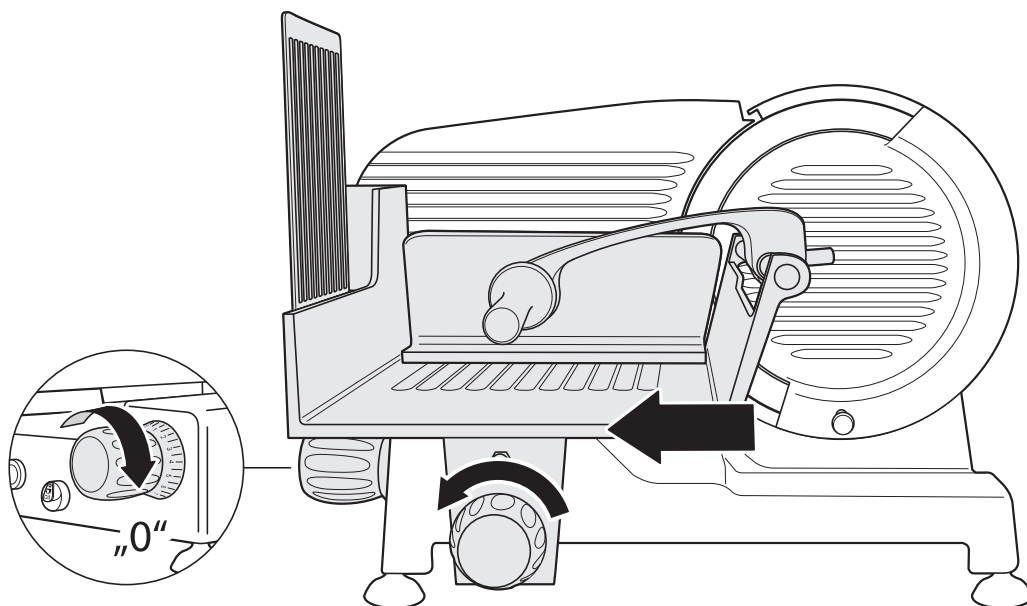


Fig. 5

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.

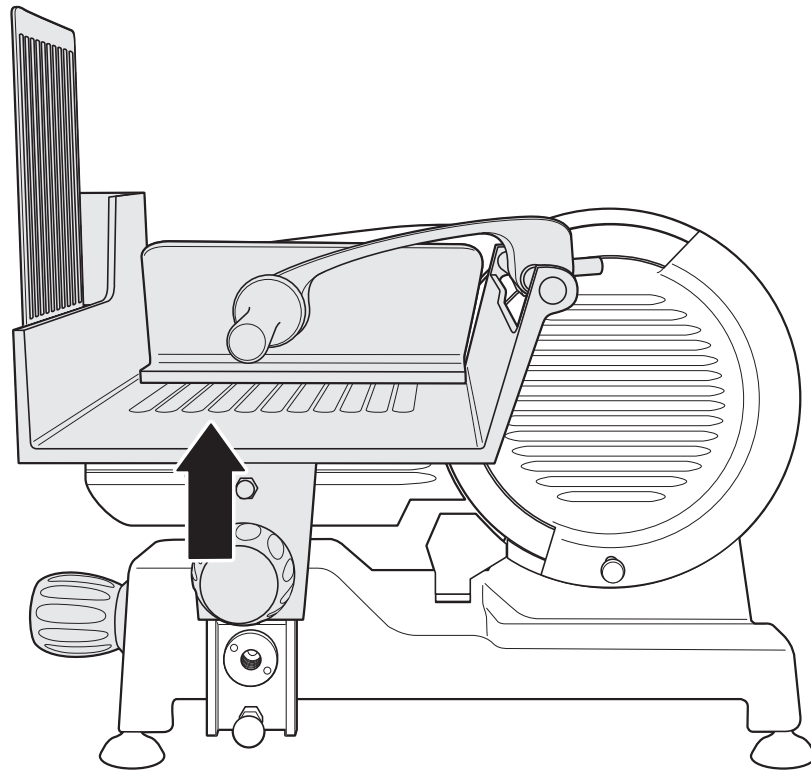


Fig. 6

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

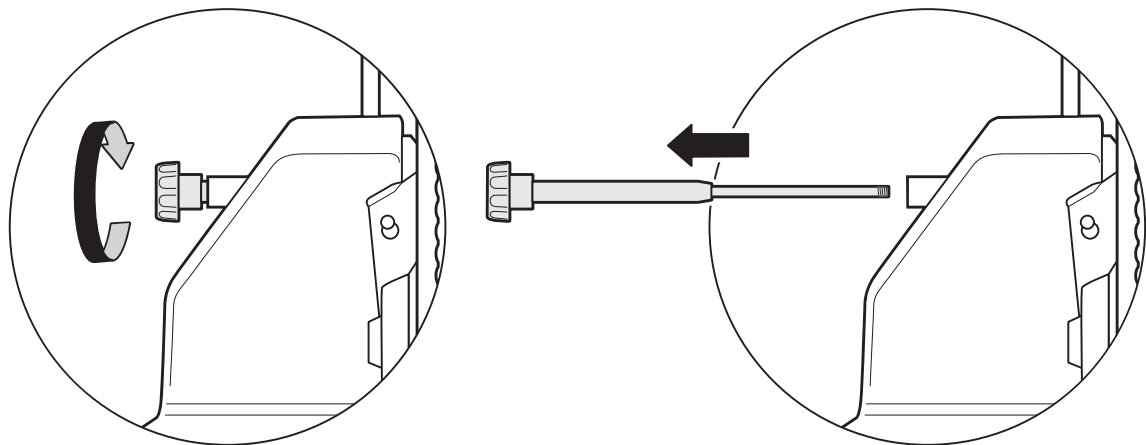


Fig. 7

7. Loosen the handwheel that secures the blade cover plate fully counter-clockwise. Then pull it out completely with the threaded rod.

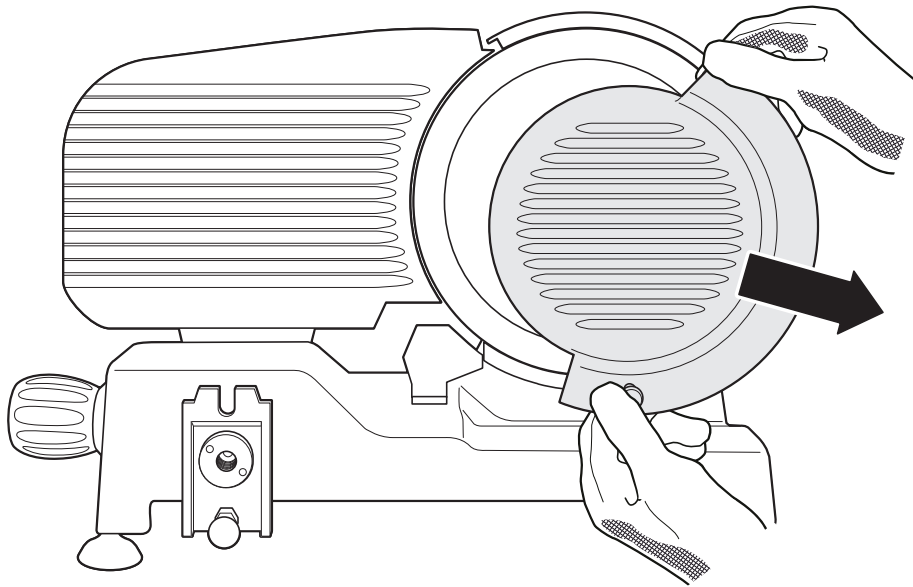
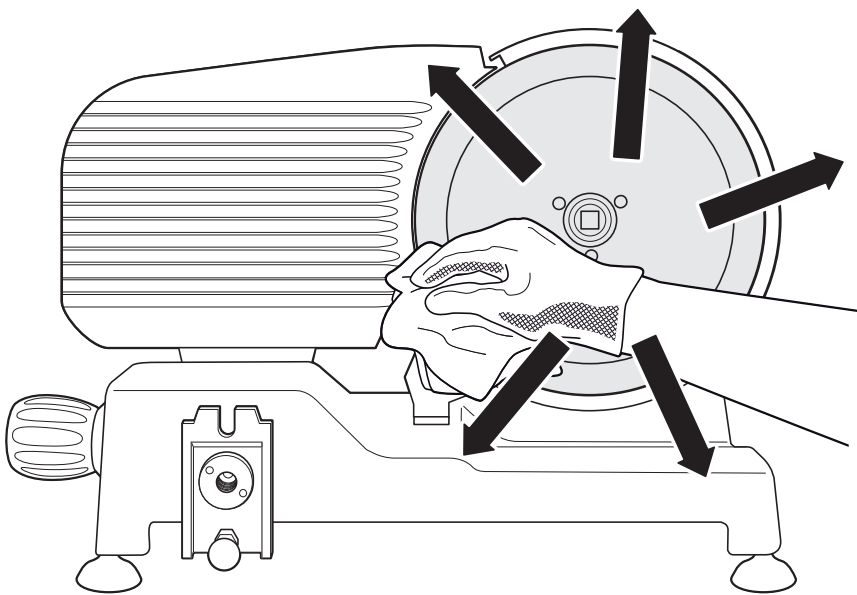


Fig. 8

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.**

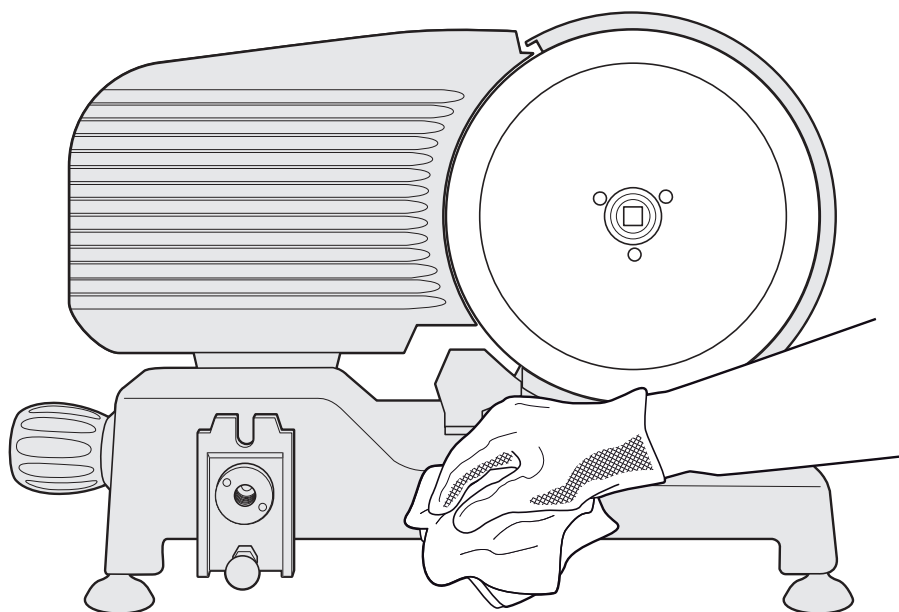


Fig. 10

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



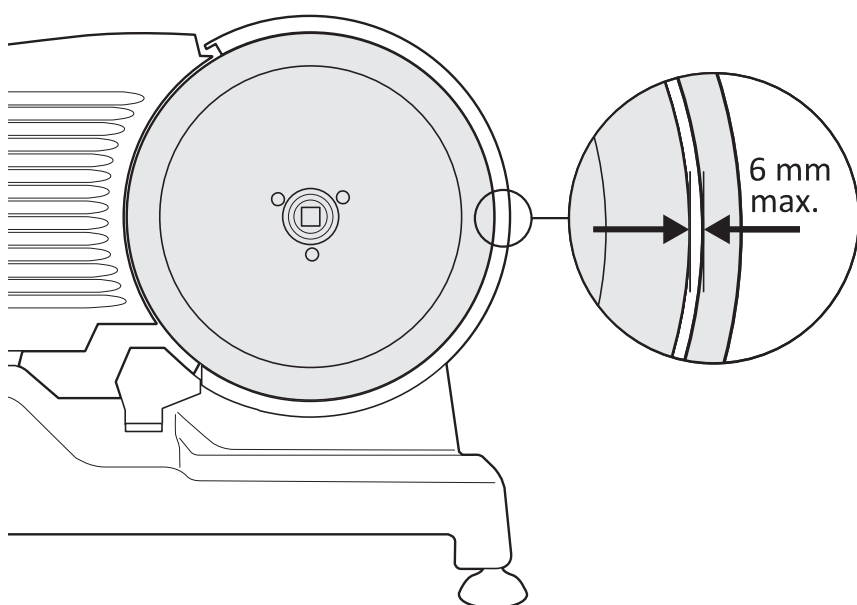
DANGER - Risk of injury

- 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”.

SERVICING AND MAINTENANCE



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

GREASING THE CARRIAGE SHAFT (A)

1. Pull the food carriage all the way towards you.
2. Put a few drops of oil in the filling opening for lubrication of the carriage shaft on the front of the unit.
3. Move the food carriage back and forth a few times to distribute the oil on the carriage shaft.

GREASING 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.

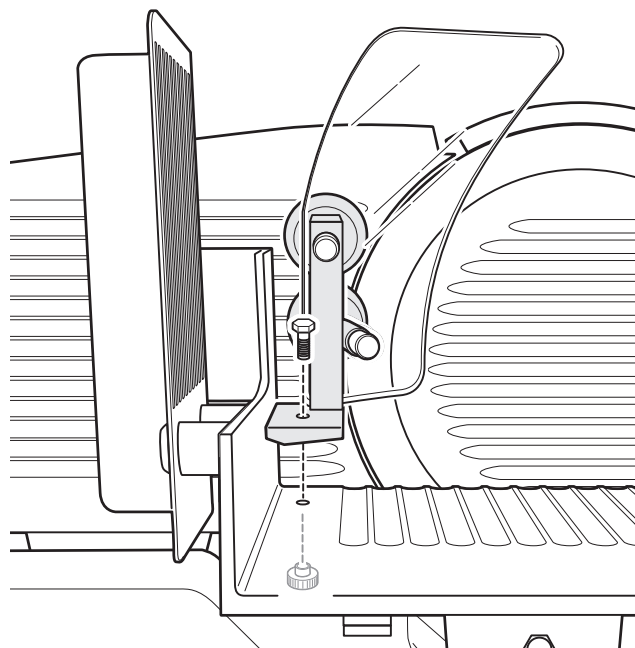


Fig. 13

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.

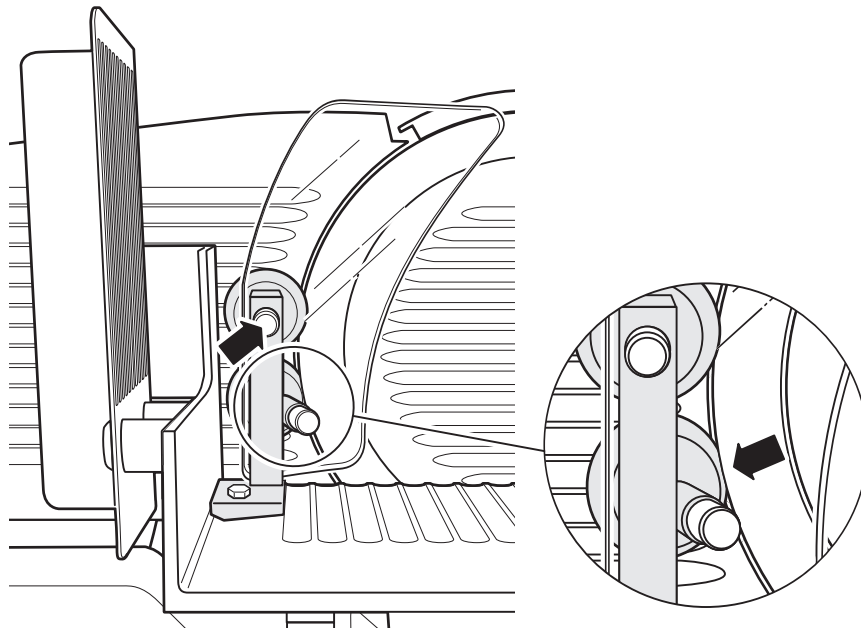


Fig. 14

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 **0** to close the feed plate.
13. Clean the blade and the machine with a suitable and approved cleaning agent.

STORING AND TRANSPORTING

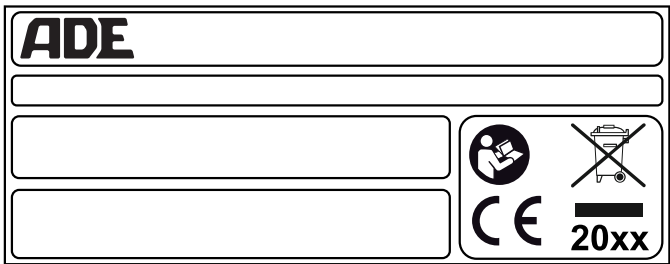
Note the following points when storing or transporting the machine:

- 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:	Gloria250-230	Gloria300-230
Blade diameter:	250 mm	300 mm
Slice thickness selector:	0-13 mm	0-13 mm
Slicing area:	230 x 185 mm	230 x 215 mm
Dimensions L x W x H (in mm):	565 x 600 x 375	565 x 600 x 405
Nominal power:	0.3 kW	0.3 kW
Weight:	21 kg	23 kg
Current/Voltage:	230 V	230 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 (example illustration) 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

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
- Food contact materials 1935/2004/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

DISPOSING OF THE PACKAGING



Dispose of the packaging according to type. Dispose of cardboard with waste paper and of films with recyclable materials.

DISPOSING OF THE MACHINE

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.

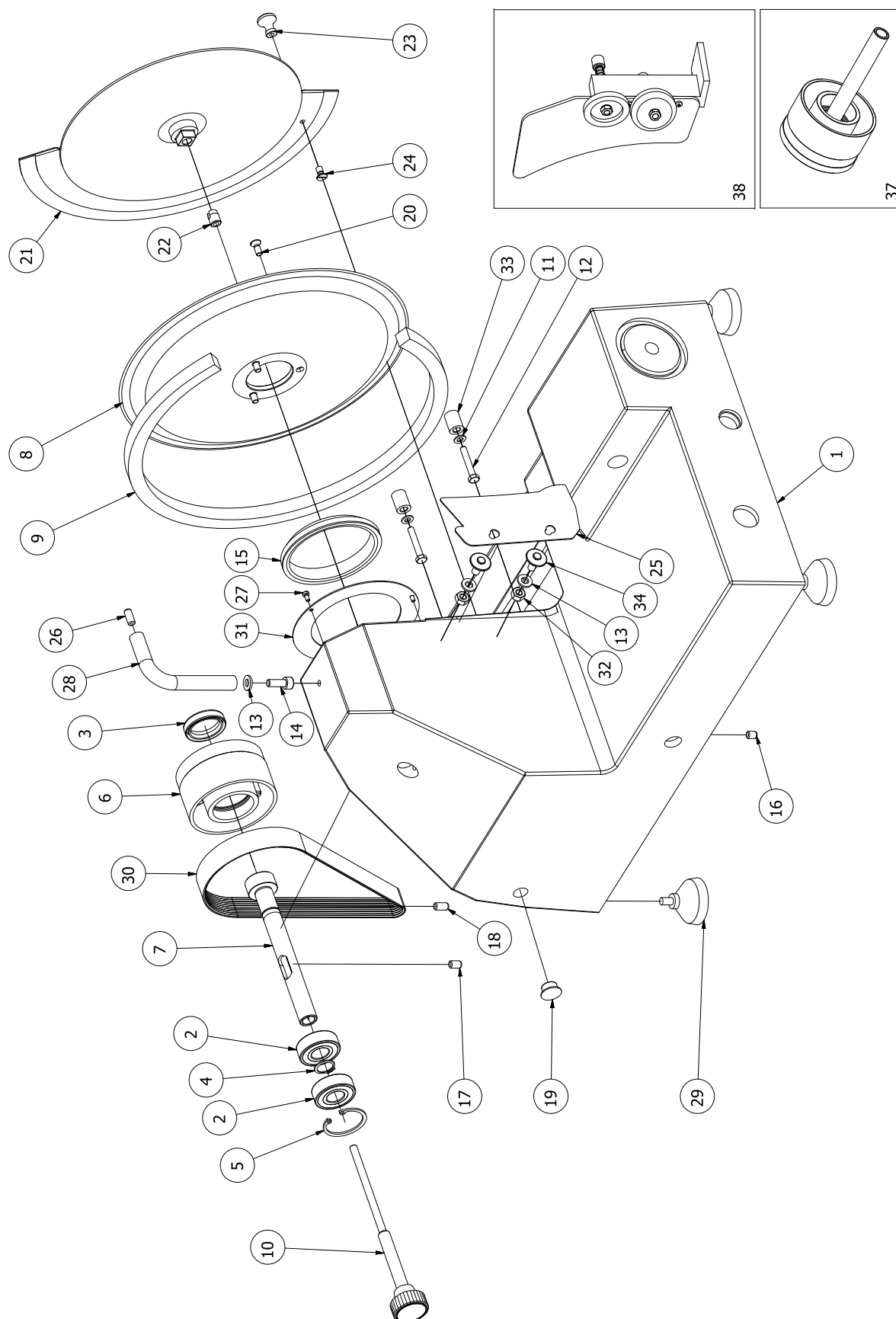
APPENDIX

This Appendix includes:

- 4x exploded views with spare parts lists
for Gloria 250 / Gloria 300**
- 1x block circuit diagram for Gloria 250 / Gloria 300**

EXPLODED VIEWS

ILLUSTRATION 1: Gloria 250 / Gloria 300



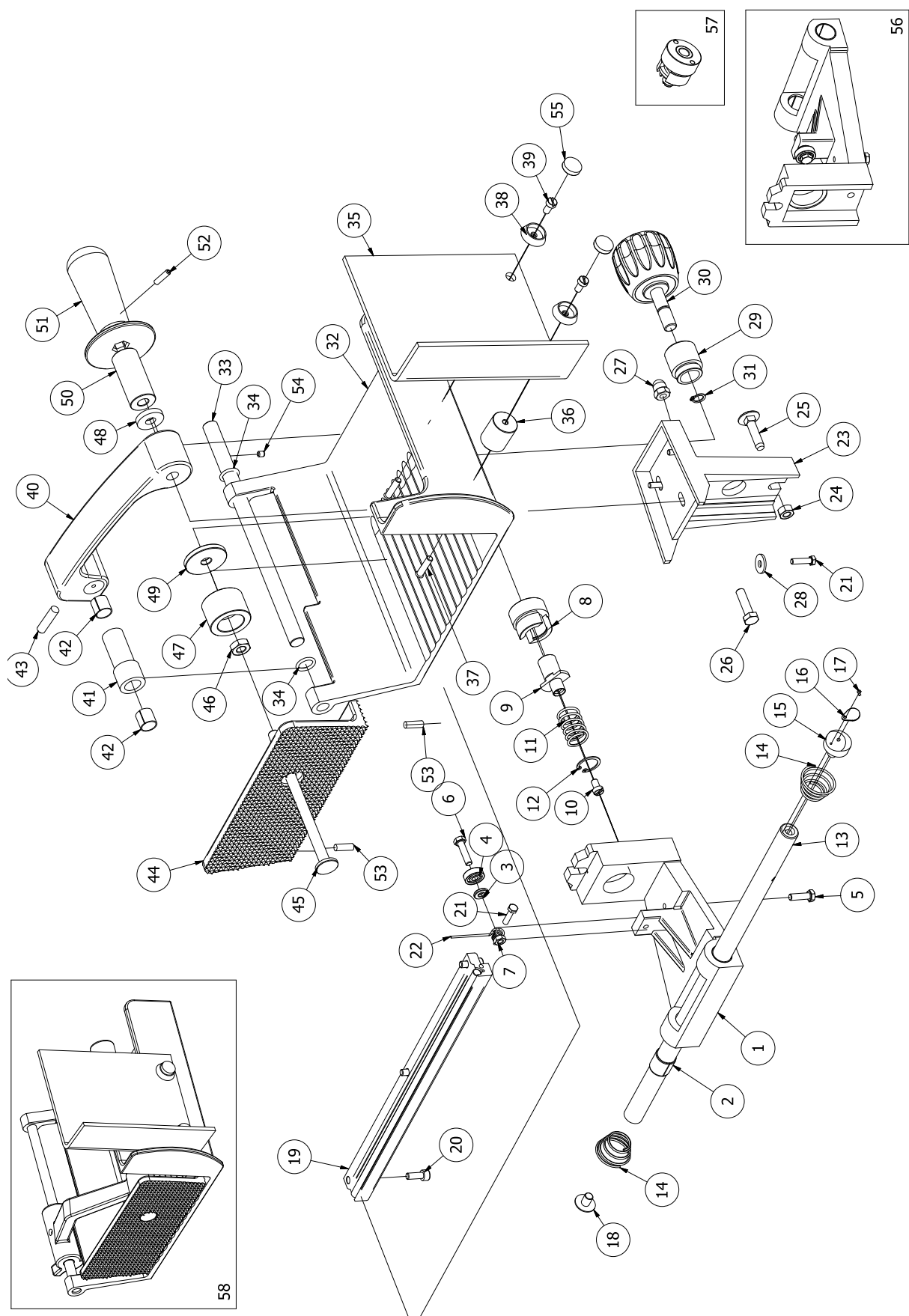
Gloria 250

Item Illustration 1	Item No.	DESCRIPTION
8	H4020-011	Smooth round blade 250 mm
9	H4026-1009	Blade protection
10	H4026-1010	Handle with shaft
20	H4042-1009	Blade screw
21+22	H4026-1021	Blade cover plate w/ M6 thread insert
23	H4042-1027	Holder for blade cover plate
24	H4042-1026	Screw for cover plate holder
25	H4026-1025	Grease remover
29	H4026-1029	Suction foot
30	H4026-1030	Drive belts
37	H4026-1037	Blade hub
38	H4026-1038	Complete grinder

Gloria 300

Item Illustration 1	Item No.	DESCRIPTION
8	H4027-1008	Smooth round blade 300 mm
9	H4043-1013	Blade protection
10	H4026-1010	Handle with shaft
20	H4042-1009	Blade screw
21+22	H4027-1021	Blade cover plate w/ M6 thread insert
23	H4042-1027	Holder for blade cover plate
24	H4042-1022	Screw for cover plate holder
25	H4027-1025	Grease remover
29	H4026-1029	Suction foot
30	H4026-1030	Drive belts
37	H4026-1037	Blade hub
38	H4026-1038	Complete grinder

ILLUSTRATION 2: Gloria 250 / Gloria 300



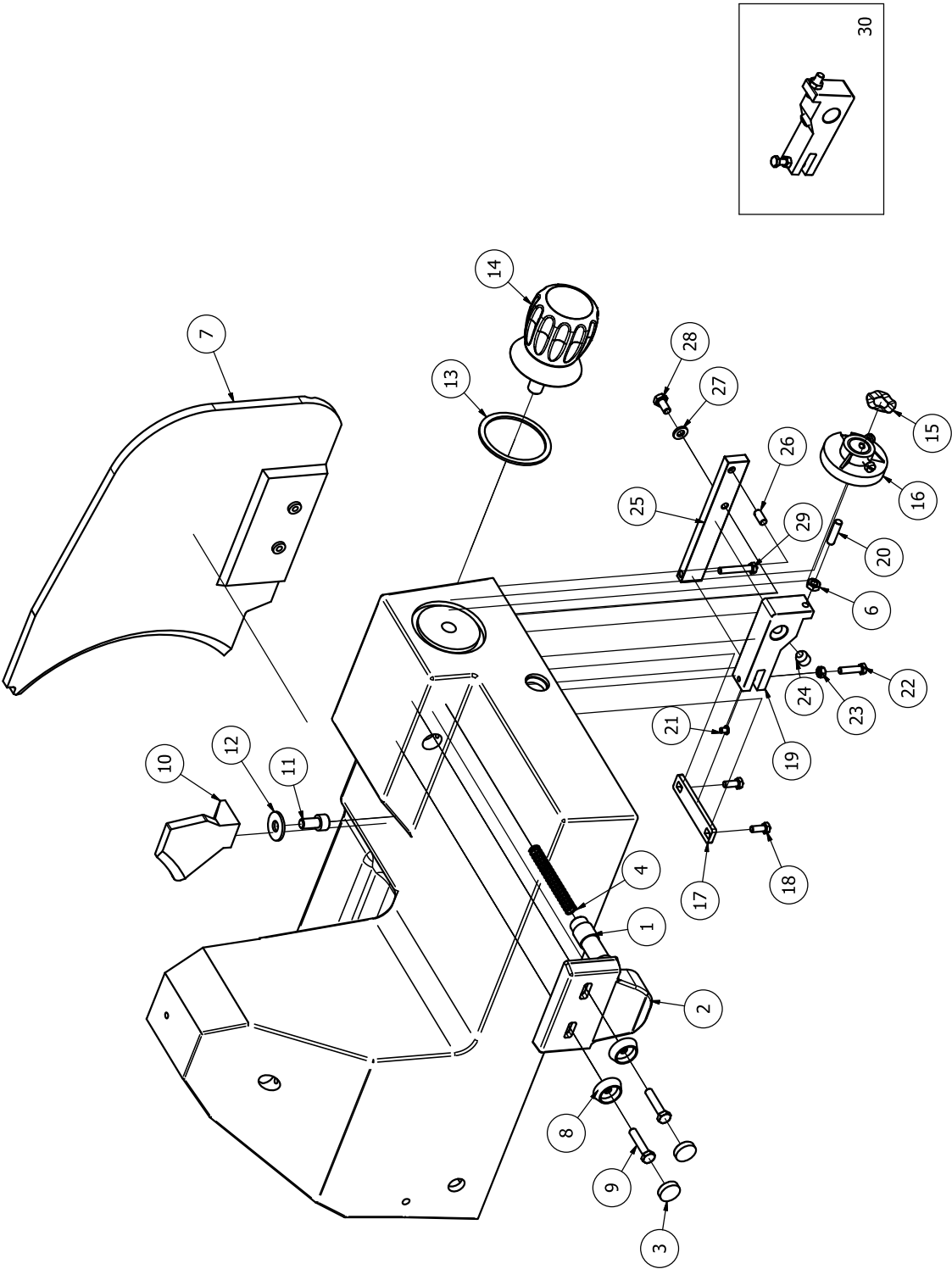
Gloria 250

Item Illustration 2	Item No.	DESCRIPTION
13	H4026-2013	Carriage shaft
18	H4026-2018	Screw for carriage shaft
23	H4026-2023	Food carriage arm
25	H4026-2025	Mushroom-head screw
30	H4026-2030	Handle for blocking unit
33	H4026-2033	Leftover holder shaft
50	H4026-2050	Spacer for handle
51	H4026-2051	Handle for leftover holder
56	H4026-2056	Carriage guide
57	H4042-2045	Cylinder for blocking unit
58	H4042-2001	Complete carriage

Gloria 300

Item Illustration 2	Item No.	DESCRIPTION
13	H4027-2013	Carriage shaft
18	H4027-2018	Screw for carriage shaft
23	H4027-2023	Food carriage arm
25	H4026-2025	Mushroom-head screw
30	H4026-2030	Handle for blocking unit
33	H4026-2033	Leftover holder shaft
50	H4026-2050	Spacer for handle
51	H4026-2051	Handle for leftover holder
56	H4026-2056	Carriage guide
57	H4043-2051	Cylinder for blocking unit
58	H4042-2001	Complete carriage

ILLUSTRATION 3: Gloria 250 / Gloria 300



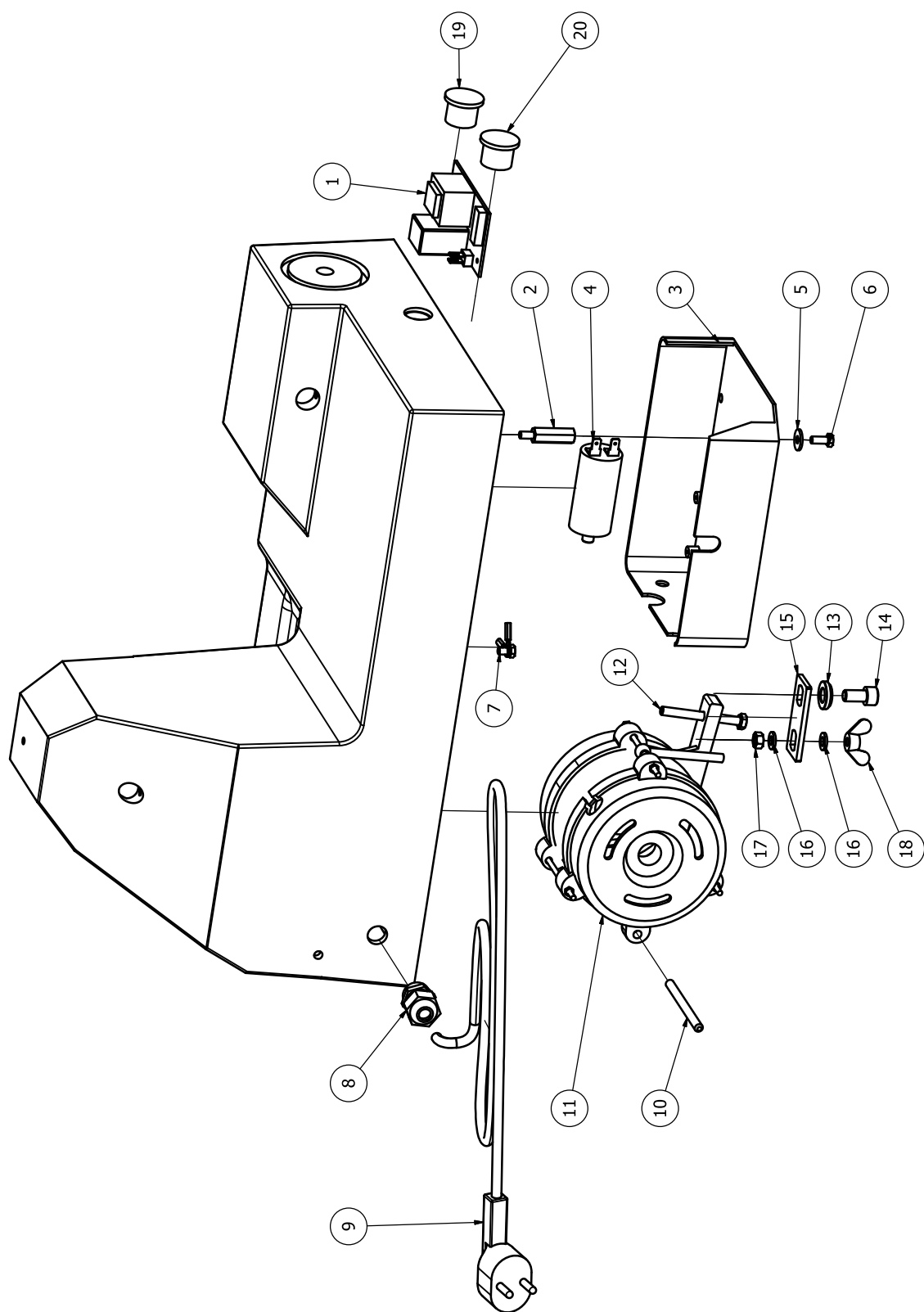
Gloria 250

Item Illustration 3	Item No.	DESCRIPTION
2	H4026-3002	Blade holder
7	H4026-3007	Feed plate
13	H4026-3013	Sealing ring for adjustment knob
14	H4026-3014	Adjustment knob
16	H4026-3016	Eccentric screw
30	H4026-3030	Blade guide

Gloria 300

Item Illustration 3	Item No.	DESCRIPTION
2	H4026-3002	Blade holder
7	H4027-3007	Feed plate
13	H4026-3013	Sealing ring for adjustment knob
14	H4026-3014	Adjustment knob
16	H4026-3016	Eccentric screw
30	H4026-3030	Blade guide

ILLUSTRATION 4: Gloria 250 / Gloria 300



Gloria 250

Item Illustration 4	Item No.	DESCRIPTION
1	H4042-4021	Circuit board
3	H4042-2001	Switch box
4	H4042-4005	Capacitor
9	H4042-4016	Connection cable
11	H4026-3002	Motor
19	H4050-0021	OFF button
20	H4050-002	ON button

Gloria 300

Item Illustration 4	Item No.	DESCRIPTION
1	H4042-4021	Circuit board
3	H4042-4001	Switch box
4	H4042-4005	Capacitor
9	H4042-5016	Connection cable
11	H4026-4011	Motor
19	H4050-0021	OFF button
20	H4050-002	ON button

ILLUSTRATION 5: Block circuit diagram for Gloria 250 / Gloria 300

