

OPERATING INSTRUCTIONS

ADE

Fish slicing machine



MARE350

Mare350-230217-Rev001-UM-en



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1. FOREWORD



This symbol means: “Observe operating instructions.” Read these operating instructions carefully and observe the information contained therein. Keep these operating instructions handy for future reference.

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

With it, the manufacturer intends to furnish the customer with clear and concise instructions for the use and maintenance of the machine, as well as information regarding the safety devices with which it is fitted to assure maximum efficiency throughout its service life.

The fish slicing machines may be updated; this eventuality shall not prejudice the instructions and explanations contained in the manual.

Before starting up the fish slicing machine, you must read this manual carefully.

Should this manual be damaged or lost, apply for a copy from the manufacturer immediately.

Many accidents and injuries that occur when using the machine result from insufficient familiarity with its functions and safety devices. Before starting work with the machine, please read the instructions herein carefully and follow them to the letter.

1.1 Introduction

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

The housing and the stop blade are made of anodized aluminum. The carriage surface is made of food-grade plastic. The blade is driven by a V-belt drive motor.

1.2 Intended use

The fish slicing machine is designed for slicing fish with maximum product dimensions of 550 x 244 x 35 mm (L x W x H). The temperature of the fish to be sliced must not be less than -6 °C. The slice thickness is continuously adjustable up to 20 mm.



The slicing machine must never be used for cutting meat on the bone, fruits and vegetables, and non-food products.

Any attempt to slice said products or similar foods may result in severe damage to the machine and shall cause the warranty to become void.

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

1.3 Residual risks

Even though extensive safety precautions have been taken on the machine, there are still residual risks for the operator in his daily work with the machine. They occur, in particular, when the operator attempts to push the product against the blade with their hand. During the cutting process, the operator must always keep their hands clear of the carriage.

2. START-UP

The fish slicing machine is supplied fully assembled and ready for use. Remove the packing material, take the machine out of the carton, and check the carton contents, making sure they correspond to the specifications on the packing slip. You must also ensure the machine is intact and has not been damaged during transportation.

Any damages to the fish slicing machine must be reported to the transport company in writing within three days of the date of the accompanying documents, specifying in detail the damages found.



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

The machine must be disposed of under local regulations.

2.1 Installation

Place the fish slicing machine on a flat, smooth, and vibration-free surface that is stable and sturdy enough to ensure adequate safety, taking into account the machine's weight. It is recommended that the table height be about 70 cm and may vary depending on the operator's height. Any unevenness of the surface on which the machine is rested can be compensated using the adjustable feet. When setting up the machine, ensure sufficient space above and around the machine throughout the swivel range. Ensure a free space of at least 200 mm in the area of the motor ventilation.



Before plugging the machine into the power supply, ensure that the local power supply and current frequency match the specifications on the machine's nameplate.

If this is not the case, never connect the machine to the power supply, as this may cause damage to the machine and lead to fire!

The machine controls (on/off switch and slice assembly) should face the operator, with the blade and motor facing away from the operator.

A minimum space of 4 sq.m should be provided to ensure convenient and smooth operation, cleaning, and maintenance of the machine.

The machine works properly in places with a relative humidity level of less than 80% and ambient temperatures from +4 °C to +40 °C.

2.2 Wiring

The fish slicing machine has a Schuko plug. Before plugging the burger former into the outlet, ensure the power grid features an electrical overload cutout.



Before connecting the machine to the power supply, always ensure that the local power supply rating matches that on the machine's nameplate!

When connecting the machine to the power supply, make sure the connection cable is laid in a way that prevents any risk of tripping or falling.

2.3 Mechanical safety devices

- Except for the actual cutting section, the blade is fully 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) or beyond that up to the stop.
- The slice assembly can only be opened (using the graduated knob) if the product carriage is secured in its normal operating position.
- Always wear safety gloves when removing the blade. In any case, the user must exercise particular caution and care.



All safety devices are permanently fitted to the machine and must not be removed. Dismantling them or any unauthorized modifications would make the machine unsafe.

The machine must only be used for its intended purpose. Improper or unintended use of the machine may pose a risk to the health and safety of persons and result in property damage.

The manufacturer shall not be held liable for any damage caused by improper use of the machine, failure to comply with the safety information in this manual, and tampering with or modifications to the machine without official approval from the manufacturer.

2.4 Electrical safety devices

- The fish slicing machine stops automatically in the event of a power failure. Restart the machine once the power supply is restored.

2.5 Acceptance testing

- Make sure all the fish slicing machine components are correctly assembled.
- Press the green start button and red stop button and check that the machine can be switched on and off.
- Check that the product carriage sliding movements are smooth.
- Check the operation of the blade sharpening device.
- Check the opening of the slice assembly.
- Check that the product carriage can only be removed if the graduated knob is set to the "0" position and that the handle then remains locked.



If you find any malfunctions, immediately shut down the machine, tag it clearly as "DEFECTIVE," and contact customer service!

2.6 Safety precautions

- The fish slicing machine must only be operated by trained and skilled personnel.
- Children, disabled persons, and untrained personnel must not be allowed to operate the machine.
- Never operate the machine while under the influence of alcohol or drugs.
- Never push the product against the blade by hand while the machine is running.
- Never leave the machine unattended while it is running.
- Before carrying out any maintenance work (except for blade sharpening), unplug the machine from the power outlet.
- Never clean the machine under running water or in a water basin.
- Should you notice any unusual noises or unpleasant odors coming from the machine, shut it down immediately, disconnect it from the power supply, and contact customer service.
- Never use the machine with a damaged plug or cord. If you find any defects, shut down the machine immediately and have it repaired by the manufacturer or an authorized service center.
- The power cord may only be replaced by authorized and trained personnel.

2.7 Using the machine

Use the fish slicing machine exclusively as it was designed to be used.

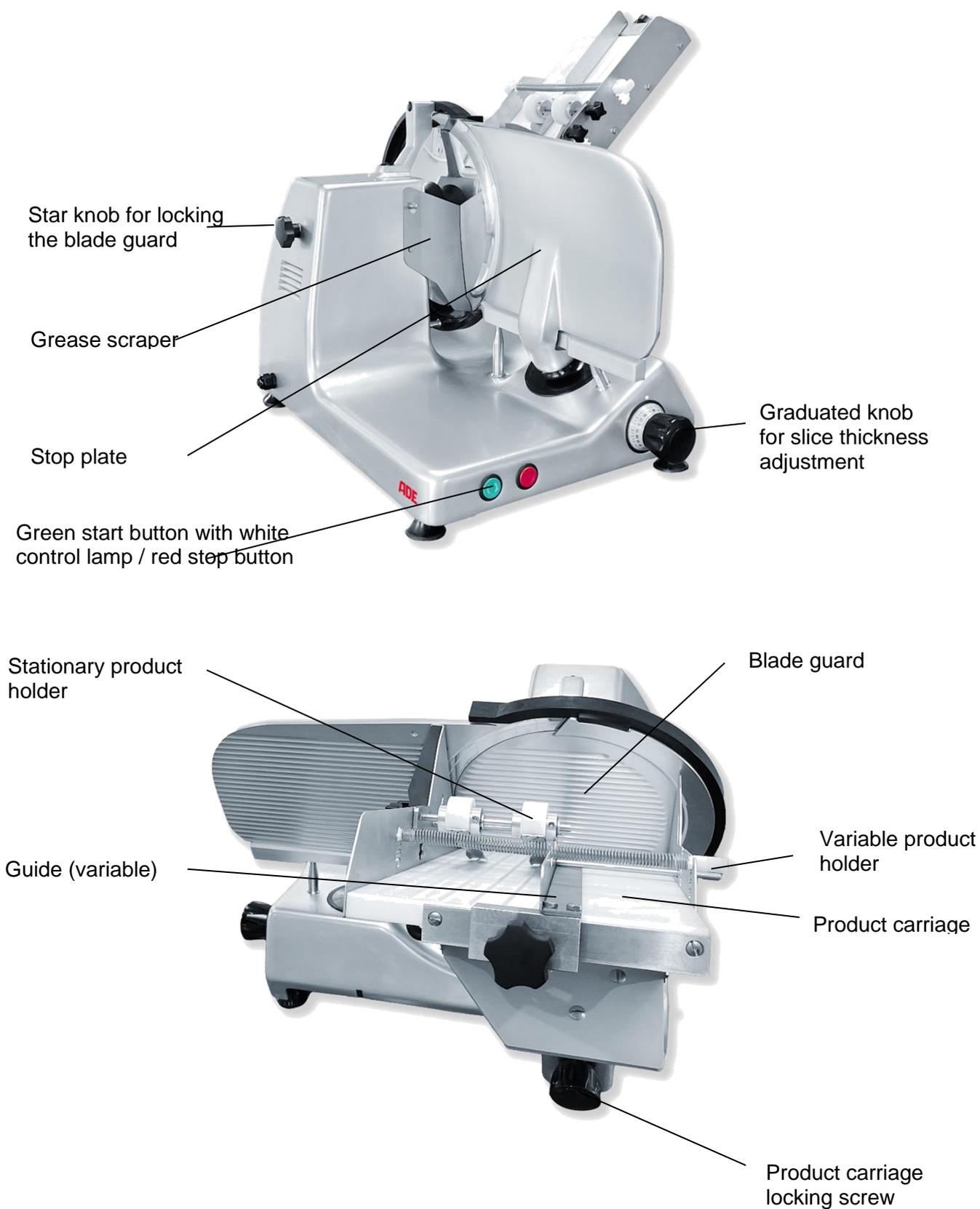
Depending on the user's setting, the carriage can be inclined (by at least 45°) to allow the product to automatically slide against the blade under the force of gravity or its weight.

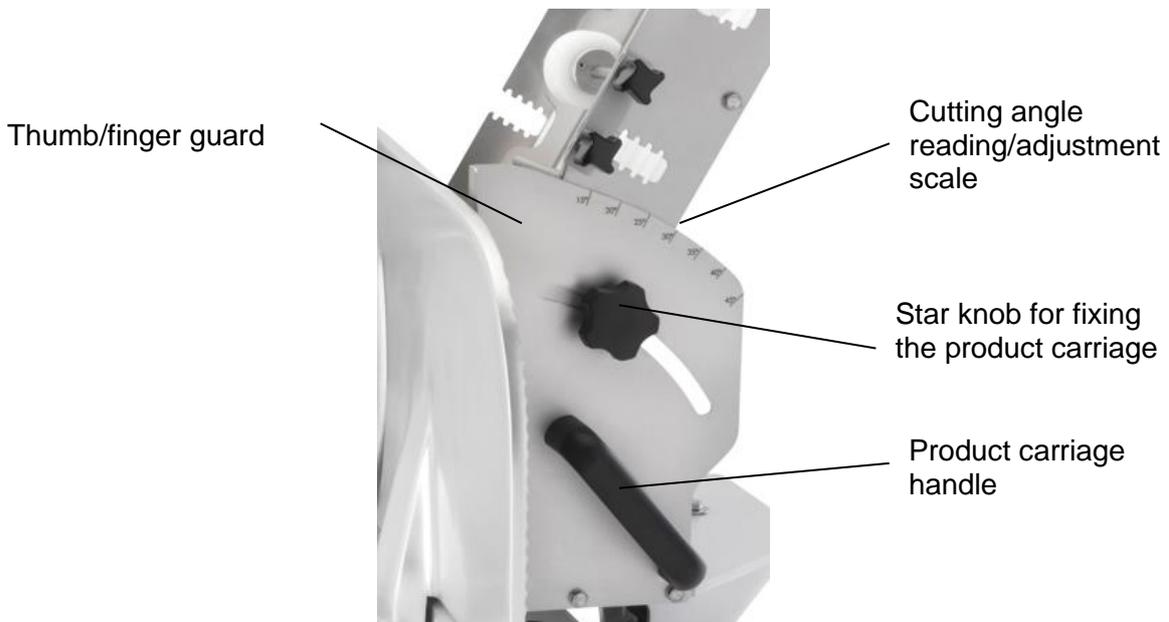


Never hold the product or push it towards the blade by hand! Keep hands well away from the blade and only use the handle to move the product carriage safely back and forth.

3. USING THE SLICER

3.1 Machine overview





3.2 Operating functions

The fish slicing machine is operated electrically using two buttons: the green start button with white control lamp for switching the machine on and the red stop button for switching it off.

Whenever machine operation is interrupted due to a voltage drop, the green start button must be pressed to restart the machine.

3.3 Switching on

Press the green start button to switch on the machine. The white control lamp of the button indicates that the machine is in operation.

3.4 Feeding the product

You must only feed the product when the machine is switched off. In doing so, feed the product under the stationary product holder and fix it in place with the aid of the variable product holder and the guide. With the product fed, move the product carriage back and forth at an appropriate pace. When doing so, only hold the handle of the product carriage.

3.5 Adjusting the slice thickness

The slice thickness can be adjusted infinitely between 0 and 20 mm. To adjust the slice thickness, use the knob above the control unit. This will adjust the position of the stop plate. When the cutting process is complete, you must always set the knob back to the "0" position for safety reasons.

4. SHARPENING THE BLADE

If the slicer is to work correctly, the blade must always be kept sharp. It is better to sharpen the blade a little at regular intervals than a lot less frequently.

After sharpening, remove any traces of dirt from the grinding wheels. Moreover, every single grain of sand must be removed from the blade and machine using a cloth dampened with alcohol.



Only supplied and compatible sharpening devices must be used.

Only blades with a smooth cutting edge can be sharpened. Sharpening operations involving serrated blades must be performed by skilled personnel.

Any sharpening operation must be performed by authorized and skilled personnel only.

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

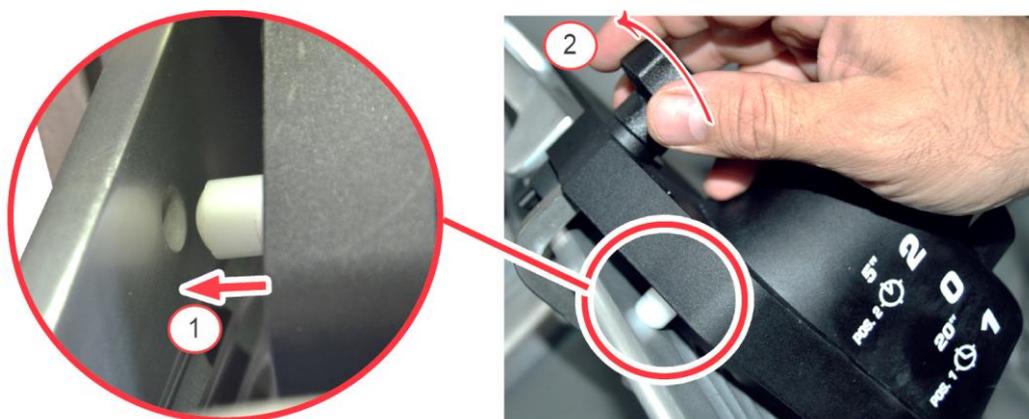
Before sharpening, ensure that the blade is clean and completely free of grease, as any food residues on the blade may damage both the sharpening device and its grinding wheels.

- 1) Switch off the machine.
- 2) Clean the blade thoroughly before sharpening and ensure there are no traces of grease left on it.
- 3) Check that the sharpening device is in the zero position.



- 4) To position the sharpening device, fully open the slice assembly.
- 5) Position the product carriage in the middle position.

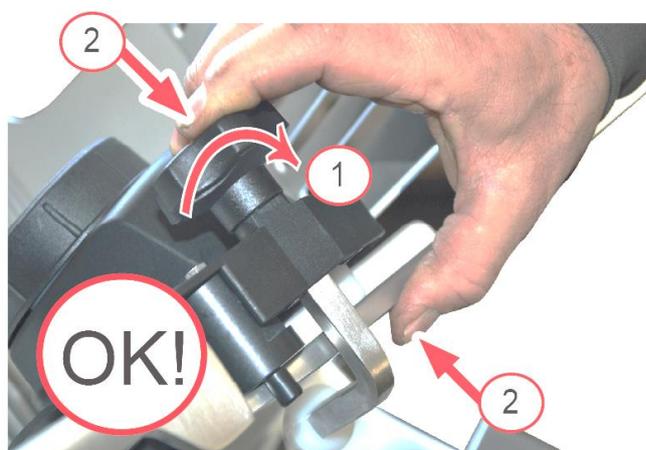
- 6) Place the sharpening device on top of the blade. Use the small recess on the stop plate to position the sharpening device (1). Then tighten the star knob screw. Make sure that the positioning is correct.



- 7) Start up the machine.
- 8) Set the knob to the "1" position. This will sharpen the rear part of the knife. Keep this position for 20 seconds (20"). Then set the knob to the "2" position for 5 seconds (5"). This will deburr the front side of the blade. Then set the knob back to the "0" position.



- 9) Switch off the machine.
- 10) Remove the sharpening device. First, loosen the star knob screw (1) and then press the star knob screw to release the handle (2).



- 11) Clean the blade thoroughly before using it again.

5. CLEANING AND CARE

5.1 Cleaning

For the sake of hygiene, the fish slicing machine must be kept clean at all times. 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 fresh fish to smoked fish).

Make sure to clean all parts and cavities that come into contact with products being cut and in which product residues can build up.

Cleaning of the fish slicing machine must only be carried out by trained personnel. Special care must be taken when cleaning the cutting edge of the blade.

At least two people are required to move the machine, using the four feet as holding points.



Before cleaning, unplug the machine from the power supply!

Never clean the fish slicing machine or its parts (e.g., product carriage) in the dishwasher!

Under no circumstances must the machine or any of its parts be cleaned with a water jet or high-pressure cleaner!

Never clean the blade when the machine is in operation (i.e., when the blade is running).

Under no circumstances use sodium-hypochlorite-based solutions or abrasive detergents as they would irreparably damage the machine's surfaces.

The cleaning of the fish slicing machine with harmful products liable to affect the health of either operators or customers is strictly prohibited. Only use products with a pH value of 7-8 for cleaning.

During cleaning, always ensure that no water gets inside the blade hub, as this may damage the ball bearing, motor, and internal surfaces of the machine. If not allowed sufficient time to dry out, any residual water may lead to the formation of flash rust.

The product carriage can be removed. Never use force when doing so to prevent damage to the machine, and always heed the following instructions:

- Turn the graduated knob for slice thickness adjustment clockwise as far as it will go.
- Completely loosen the product carriage locking screw at the lower end of the product carriage by turning it counterclockwise.
- Pull the product carriage all the way to the operator's side with a slight jerk.
- The graduated knob for slice thickness adjustment is now locked and must not be opened by force.
- You can now remove the product carriage for cleaning.
- After cleaning the product carriage and housing, proceed in reverse order: Push the product carriage over the carriage holder and re-fasten it with the locking screw. This releases the slice thickness lock, and you can move the product carriage freely again.

Any operations involving the disassembly of the blade for cleaning the blade or the machine housing must be carried out by trained personnel only. In this case, special precautions must be taken to prevent the risk of injury. We strongly recommend using protective gloves when performing any cleaning work.

Use a damp cloth (a soft brush is helpful in some cases) and warm water (approx. 60 °C) for cleaning. Only use cleaning and disinfection products or additives compatible with foodstuffs and approved for this purpose. Always follow the instructions for these detergents. After treatment with chemicals, rinse with clean, fresh water and let dry thoroughly.

5.2 Lubricating

To keep the food holder and product carriage sliding movements smooth, the slicer must be lubricated regularly in the designated points, such as the carriage guide and blade hub. Use only resin-free oil for this purpose. Apply the lubricant of choice sparingly but frequently.

6. TRAINING

During the machine's installation, an operator of age must 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 misused.

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

7. DISPOSAL



Waste electrical and electronic equipment must not be disposed of in household waste. Equipment with this marking must not be disposed of in residual waste and must be recycled.

8. WARRANTY

If the product malfunctions within 2 years from the date of purchase (receipt required) due to defects in material and workmanship, ADE will repair or replace the product.

The warranty does not cover moving parts such as blades, sharpening devices, product carriages, etc. The warranty does not extend to external normal wear and tear or damage caused by accident or misuse.

This warranty does not cover the products tampered with by unauthorized personnel.

The warranty agreement does not affect the customer's statutory rights.

Any complaints shall be submitted to the dealer from whom you purchased the machine.

9. TECHNICAL DATA

Model	MARE350
Blade diameter	350 mm
Slice thickness	0 – 20 mm
Max. product dimensions	550 x 244 x 35 mm (L x W x H)
Machine dimensions	
Maximum width:	844 (with the product carriage inclined at 45°)
Depth:	760 mm
Maximum height:	822 (with the product carriage inclined at 15°)
Power	0.37 kW
Net weight (approx.)	48 kg
Current type	230 V, 50 Hz

Optional:

Cut-resistant gloves	Size M:	T6113
	Size XL:	T6114

10. CE MARKING AND DECLARATION OF CONFORMITY

ADE



EC declaration of conformity

Manufacturer: ADE Germany GmbH
New Höltigbaum 15
22143 Hamburg / Germany

Person authorized to compile
the technical documentation: ADE Germany GmbH
New Höltigbaum 15
22143 Hamburg / Germany

Typ/Model: Slicing machine / Fish slicer
MARE350

Serial numbers:
MARE350-230 62526-xxxxxxx-00001 until 62526-xxxxxxx-99999

The above manufacturer declares under sole responsibility that the above machine complies with the requirements of the following EC directives in the currently valid version:

2006/42/EC	Machinery Directive	(OJ L 157, June 9, 2006, p. 24 – 86)
2014/30/EU	EMC directive	(OJ L 96, March 29, 2014, p. 79 – 106)
2011/65/EU	RoHS directive	(OJ L 174, July 1, 2011, p. 88 – 110)

Directive 2014/35/EU is complied with in terms of its protection objectives in accordance with Annex I No. 1.5.1 MRL 2006/42/EC.

This declaration only applies to the machine in the condition in which it was placed on the market. The declaration becomes invalid as soon as a change is made to the machine that has not been agreed with the manufacturer.

P. Mack

Managing Director

Hamburg, January 17th, 2023
Location, Date

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