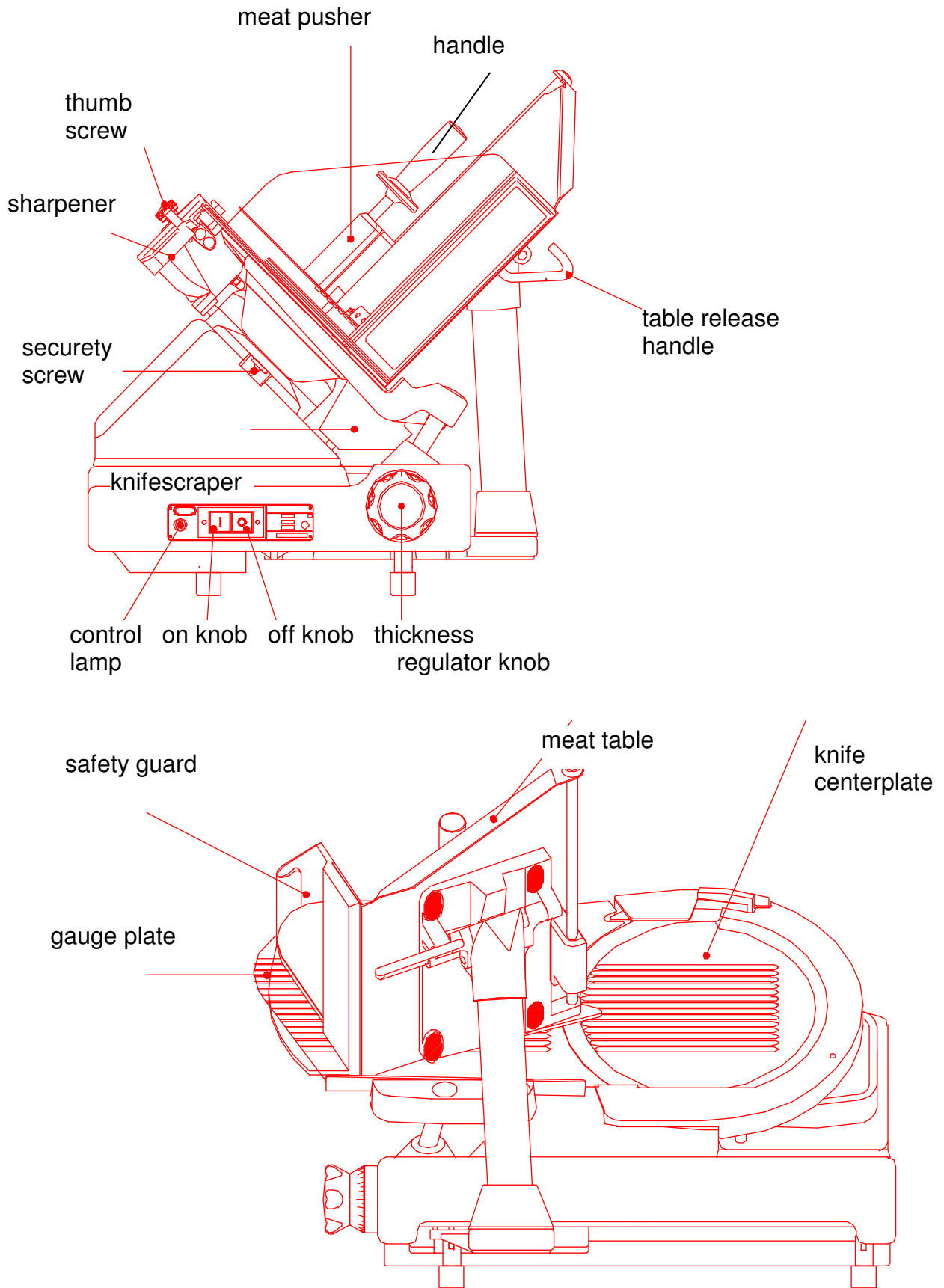


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Version August 2006

View slicer 800-S



Information

Description of the DeKo Holland 800-S slicer.

The 800-S is a robust and user friendly machine. The slicer is constructed in stainless steel and anodised aluminium, and is provided with safety features according to the CE- safety regulations.

Warning: although the 800-S slicer is made according to the safety regulations there will always be a residual cutting risk.

In this operating manual you will find all the information about the safe and correct use of the 800-S slicer.

These instructions are meant for managers and trained personnel. Untrained personnel or none authorised personnel are not allowed to use the slicer. Therefore it is very important that these instructions are read and fully understood before putting the unit into operation.

These instructions detail the correct installation procedures and provide useful instruction on the operation and maintenance of the product so that safe and trouble free life-cycle is ensured.

Instructions and warnings

Read the instructions and the warnings in the boxes with the double outline carefully. The instructions printed in italics provide warnings and actions, which are intended for your own safety and for the maintenance of your slicer.

Persons, who are not familiar or are not sufficiently familiar with the use of slicers, should not operate them.

Keep this operator manual near the machine for future reference.

Characteristic features

The DeKo Holland slicer 800-S is manufactured only for slicing the following types of food products:

- cooked meats and sausages,
- ham and bacon/pork,
- meat rolls, cutting cheese and fish,
- sliceable fruit and vegetables.

Warning: the following types of products should not be cut with the 800-S slicer:

- *none-food articles,*
- *frozen goods,*
- *products with bones.*

DeKo Holland recommend you to slice salami with a salami attachment (see page 18), and to slice vegetables and fruits with a vegetable chute (see page 19).

● **Conformable to regulations**

The 800-S slicer has been manufactured in conformity to the EEC Directive 98/37/EEC and holds the CE-mark according the EC declaration of conformity.

● **Guards and protective devices**

The slicer is designed with the following guards and protective devices:

- knife guard ring, non removable;
- gauge plate, non removable;
- safety guard, non removable;
- pusher plate, non removable;
- a safety device in the meat table prevents the table from being removed if the thickness dial is not set to zero, non removable;
- protective circuit to provide protection in case of power failure, non removable.

● **Sharpener**

The 800-S slicer has a built-in sharpener assembly to enable you to sharpen the knife easily and quickly.

● **Slice thickness dial**

The thickness dial enables any thickness to be set easily and infinitely variably between 0 mm and 30 mm.

● **Noise level**

The machine noise level and does not cause any noise pollution i.e. less than 70 dbA.

- **Slicing**

The meat table incorporates a meat clamp with a handle. This meat clamp enables easy clamping of the product, which is to be sliced, and also enables you to guide the meat tray past the blade. Easily and safely.

- **Butt end slicer**

The butt end slicer enables you to slice short pieces without difficulty, these can no longer be held with the clamp. Always use the butt end slicer for small pieces to avoid the danger of injury.

Safety precautions

In the interests of your own safety and for the care of your slicer, take note of the following points:

- **As an employer**

Instruct your personnel in the use of the slicer and draw their attention to the safety precautions, repeat this periodically and keep this manual near your slicer for reference.

- **Who may operate the slicer**

Only properly trained and instructed personnel may operate the slicer. Only DeKo Holland - or authorised service engineers may rectify any faults.

- **No access for unauthorised persons!**

Ensure that unauthorised persons and those who have not received any instruction do not operate or clean the slicer.

- **Authority to remove components**

You are only authorised to remove the removable parts from the slicer, see the chapter "cleaning the slicer " on page 13.

You are *not* authorised to remove the remaining components and you are *never* authorised to distort or bend components.

- **Slicing products**

Only use the slicer with those products for which it is designed, such as meat, cooked meats and cheese. Do not use with frozen products, products on the bone or non-food products.

- **Slicing**

Always follow the slicing instructions carefully, see the chapter on "Slicing", page 11.

- **The knife**

Always remember that the knife is very sharp and therefore dangerous, even when the knife is stationary. Do not operate the slicer thoughtlessly and never touch the cutting edge of the knife with your hand or fingers.

Avoid the area of the knife, especially with your hands.

Avoid touching the knife, even when the slicer is switched off, other than to clean it safely.

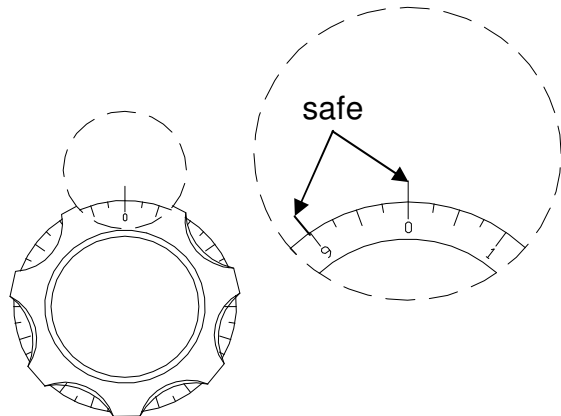
- **Sharpening the knife**

Particular care should be exercised when sharpening the knife. First read the instructions in the section entitled "Sharpening the knife" on page 16 onwards and follow these instructions carefully.

● Thickness dial

Get into the habit of working as follows: Only turn the thickness dial away from its safe setting when you are ready to begin slicing. In other words, after you have placed the goods to be sliced on the meat tray.

The same applies if you wish to reposition the product on the meat tray or remove it.



Turn thickness dial right back to safe - clockwise

After slicing always reset the thickness dial right back to safe first and switch the slicer off. Dependent on the slicer setting, safe position can be either zero or nine so be sure the dial is turned all the way back.

Exercise particular caution when removing product scraps from the meat tray. Only do this once the thickness dial has been reset to zero and the slicer has been switched off.

● Connection to mains

Check whether the mains voltage matches that given on the slicer.

A qualified electrician may only connect 400-Volt three-phase current slicers.

Connection to the incorrect mains voltage can seriously damage the slicer.

● What to do in the event of a malfunction

Switch the slicer off immediately if you hear and/or notice anything unusual. Check in the "machine malfunction" section on page 20 to see if you can rectify the fault yourself. If not, contact your local service agent (see page 23).

● RSI (Repetitive Strain Injuries)

Continuous use of a slicer may cause Repetitive Strain Injuries or related injuries.

Some studies suggest that long periods of repetitive motion coupled with an improper work environment and incorrect work habits may be linked to certain types of physical discomfort or injury. If you feel any aching, numbing, or tingling in your neck, shoulders, arms, wrists, hands, or fingers, consult a qualified health professional.

These suggestions can help to reduce your risk of RSI:

- take frequent breaks from use;
- be sure to change posture frequently;
- stand on an anti-fatigue mat or use a standing support to reduce fatigue;
- keep your hands, forearm and wrists straight and curl your fingers under slightly;
- set up your workspace as described at page 9.

- **Cleaning the slicer**

Only allow staff who have received appropriate instruction to clean the slicer. Proceed as follows:

- **reset the thickness dial to safe,**
- **switch the slicer off,**
- **remove the mains plug from the wall socket,**
- **do not use any aggressive and/or abrasive cleaning agents- do not use any steam or high-pressure cleaners,**
- **clean the slicer thoroughly especially pointed, sharp and round components.**

Careless cleaning can be dangerous for yourself and may invalidate the terms of the guarantee.

- **Environment**

Keep your work place clean and dry, then you will always have a safe environment

- **Workplace**

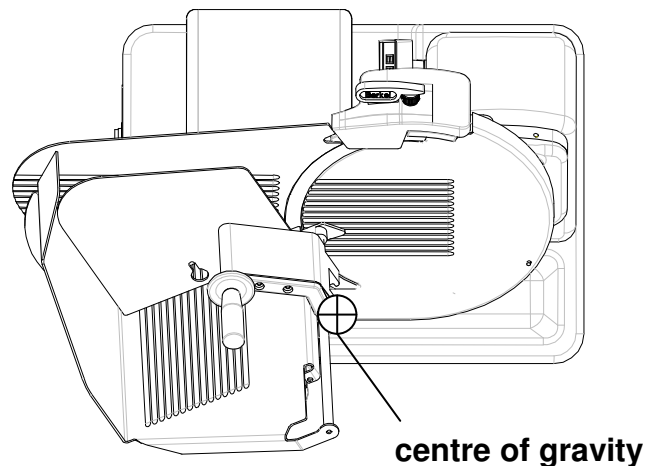
Ensure that the slicer is installed in stable fashion on a solid work surface. Check yourself that there is no danger of the slicer sliding or falling.

Ensure that there is sufficient space around the slicer and keep the workplace clean and orderly. Do not use the slicer as a storage area. Place nothing on it which does not belong there.

- **Transport**

Remember that the slicer is very heavy (56 kg approx.) The slicer must always be moved by at least three people. Always seek the assistance of colleagues when moving the machine.

Check on the location of the slicer's centre of gravity so that it cannot tip over (see drawing below). Also secure temporarily or remove parts that may become damaged or move whilst machine is being transferred.



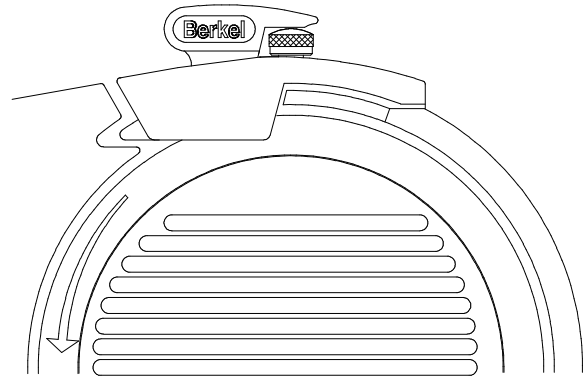
● Connection

Before connecting the slicer to the mains, compare the figure on the nameplate (on the front of the slicer) with the mains voltage. Do not connect the slicer to a different mains voltage from that stated on the nameplate as this can damage the electrical components in the slicer. In all cases the connection must be made in accordance with the relevant specifications.

Insert the plug in the wall socket.

● Three-phase slicers (400 Volt 3- phase):

- check the direction of blade rotation (right arrow shows direction of rotation)
- in the event of the blade rotating in the wrong direction please contact your local service agent, see page 23.



Slicing

Note: before switching on and using this slicer ensure that:

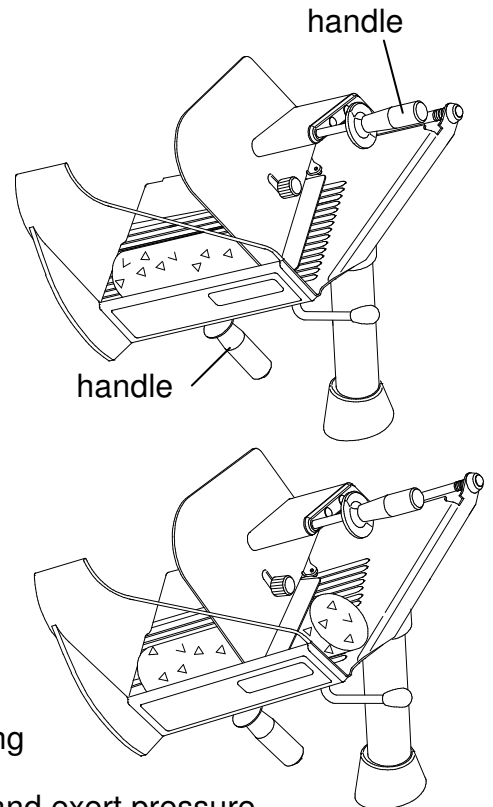
- **the index is set to safe,**
- **the sharpener is in the down position,**
- **the centre plate is in position.**

- Connect the slicer to the electrical supply.
- Move the meat table to the front of the slicer.
Slide the pusher up the table and rotate it into its “park” position underneath the meat table.

- Load the product to be sliced on of the meat table.
- Rotate the pusher back into position and lower down the pusher behind the product to act as a pusher.

Or

- Lower the pusher down on top of the product to act as a meat clamp.
- Open the gauge plate by turning the index knob to the thickness required.
- Switch on the slicer by pressing the green start button on the front of the machine, the knife will rotate and a white lamp will illuminate to show that the slicer is running
- Hold the handle on the pusher or under the meat table and exert pressure towards the blade. Move the product past the blade with uniform motion.



Note: always use the handle under the meat table or on the pusher to push and pull the meat table through its slicing stroke.

- Check the first slice for correct thickness, re-adjust the slice thickness knob if required. Continue slicing in the above manner until the required number of slices has been produced.
- The knife can be stopped at anytime by pressing the red stop button situated at the front of the slicer.
- **After slicing**

- **switch the slicer off by pressing the red button,**
- **reset the thickness dial to safe,**
- **remove the product from the meat tray.**

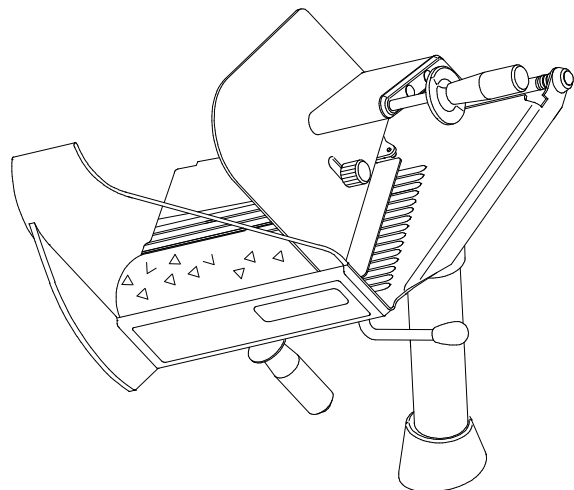
Slicing butt

For safety reasons the meat clamp cannot be placed flush against the blade when a product to be sliced is still clamped beneath it. You will notice that the meat clamp stops and cannot be pushed any further in the direction of the blade. To enable you to slice the remaining butt end of 60 mm or smaller you must place the meat clamp behind the butt end on the meat tray so that the meat clamp can act as a butt end slicer.

Never hold the butt end with your fingers or grab it while slicing. The butt end may only be repositioned or removed if the thickness dial is set to safe and the slicer is switched off.

● Procedure for slicing butt ends

- reset the thickness dial to safe,
- switch the slicer off,
- push the meat clamp completely to the right and allow it to come to rest below,
- place the butt end with the flat edge against the butt end slicer and move the clamp with the butt end slicer to the left until the product to be sliced is flush against the gauge plate,
- set the thickness dial and start the machine up,
- slice with a steady movement.



In this way butt ends can be sliced almost completely.

Cleaning instructions

Before cleaning always switch the slicer off and remove the plug from the wall socket.

Important: clean the slicer and sharpen the knife at least once a day after use.

Warning: the slicer is not resistant to spray.

- The slicer should always be cleaned before the knife is sharpened. All parts in the slicer that have to be cleaned are made of anodised aluminium, stainless steel or plastic. These components must be cleaned with a cleaning agent suitable for the food industry

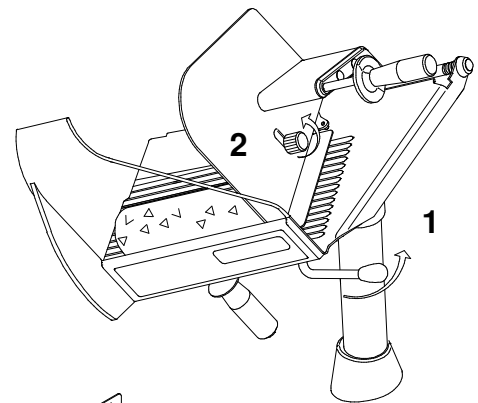
For cleaning purposes only use cleaning agents and disinfectants which are suitable for the food industry. Never use abrasive or aggressive products. Do not use steam or high-pressure cleaners to clean the slicer!

Before cleaning, reset the thickness regulator to safe so that the knife is in a safe position.

- When cleaning, sharpening and re-assembling the slicer do not allow your attention to be distracted, concentrate on the work in hand.
- **Cleaning the knife**
You will only achieve optimum results with a sharpened knife. We therefore recommended you, assuming normal use of the slicer, to clean and sharpen the knife with the sharpening unit daily.
- **Clean the knife with the knife-cleaning mat**
Clean the knife before cleaning the knife with the knife-cleaning mat.
Proceed as follows:
 - clamp the mat under the meat clamp on the meat table,
 - open up the thickness dial,
 - switch the slicer on,
 - slice approx. $\frac{3}{4}$ inch into the mat,
 - reset the thickness dial to safe and switch the slicer off,
 - next time you can turn the mat around and slice into it again.

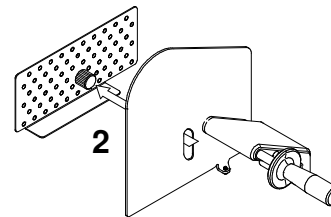
● Disassembling and cleaning the slicer

- I Position the pusher in its "park" position. Unlock the table by lifting the handle (arrow 1) upwards. Remove the meat table by tilting it to the right and at the same time lift it from the carriage. Clean with sanitised water.



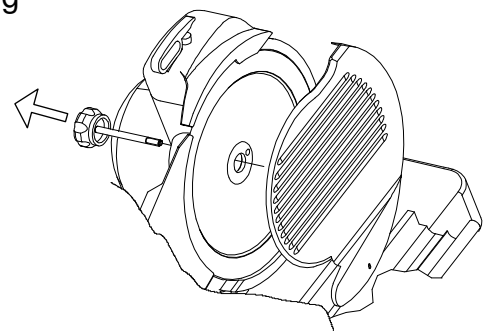
Note: the table can only be unlocked when the gauge plate is fully closed.

Remove the pin plate from the pusher by rotating the locking knob on the rear of the pusher (arrow 2). Clean with sanitised water. Replace it into the locating hole in the pusher plate.



- II Remove the knife centre plate by unlocking and removing the security screw located in the rear of the knife box, thoroughly wash both items in sanitised water.

- III Thoroughly clean the front face of the knife with a sanitised cloth or brush, work from the centre of the knife outwards.



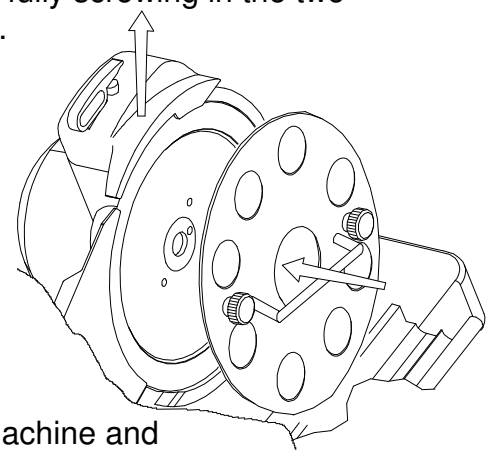
- IV Lift the sharpener assembly to its raised position. If you have a knife-remover proceed as follows:

Warning: removal and replacement of the knife is a dangerous operation. When the knife is removed, never take it off the knife remover

Fit the knife remover by placing it over the knife and fully screwing in the two thumb screws into their respective holes in the knife. Relieve the three knife retaining screws (using the nut runner tool provided), until the screws become loose. The screws are retained in the knife.

Lift the remover (complete with the knife) away from the slicer using the two remover handles.

Whilst holding the remover with the two handles, check around the full circumference to ensure that there is no gap between the knife and the remover. If there is a gap, carefully replace the knife on the machine and check the thumbscrews are fully tight. If a further check still shows a gap, contact you local service branch immediately.

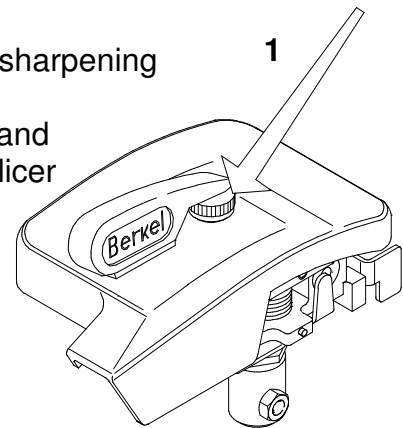


Refit the knife and secure the three retaining screws, the knife can now be cleaned in situ. Clean thoroughly in sanitised water.

V Unclip the knife scraper located on the finger guard support, clean thoroughly in sanitised water.

VI Remove the plastic sharpener bottom cover prior to sharpening the knife and clean thoroughly in sanitised water.
Remove the sharpener assembly by lifting upwards and rotating through 90 until it can be lifted clear of the slicer

VII Remove the cover of the sharpener assembly by unlocking the thumb screw (see arrow 1), clean the cover thoroughly in sanitised water.



Never immerse the remaining assembly in water, brush clean only.

VIII All items should be dried before refitting.

- **Reassemble, lubrication and knife**
 - I Reassemble the sharpener assembly and lubricate the stones and the spring mechanism. Oil the sharpening stones regularly, after cleaning, with the special DeKo oil. This prevents food fats from soaking into the stones and making them useless.

Check that the stones are dry before you sharpen the knife.

II Refit the sharpener assembly to the machine but leave it in the raised position.

III Clip the knife scraper into position.

IV Lightly oil the rear flange of the knife and refit to the machine, securing with the retaining screws, remove the knife remover.

V Refit the knife centre plate.

VI Lower the sharpener assembly down into its sharpening position.

VII Sharpen the knife (see chapter "sharpening the knife", page 16).

VIII Reposition the sharpener assembly to the normal operating position and clean the sharpening "dust" from the machine using a sanitized cloth.

IX Refit the plastic sharpener bottom cover.

X Place the meat table in position.
Lubricate the meat table slide bar using DeKo Holland slicer oil as supplied.
Slide the pusher up and down several times to absorb the oil.

The machine is ready for use.

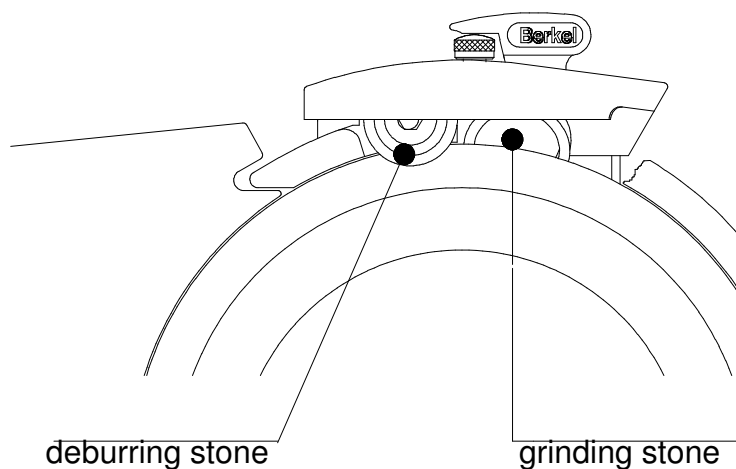
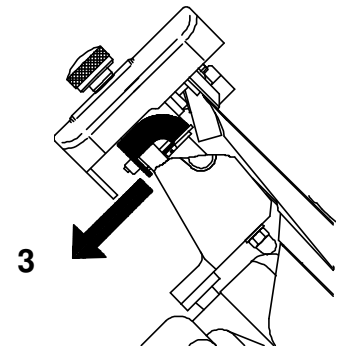
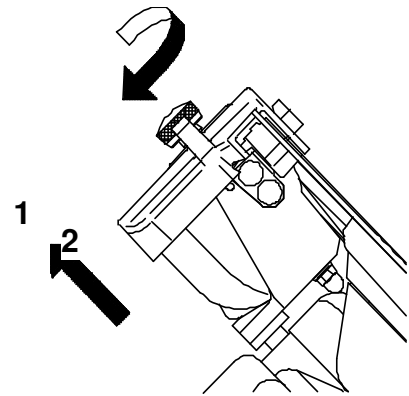
Sharpening the knife

Important: clean the knife before sharpening it. See “Cleaning instructions”, page 14.

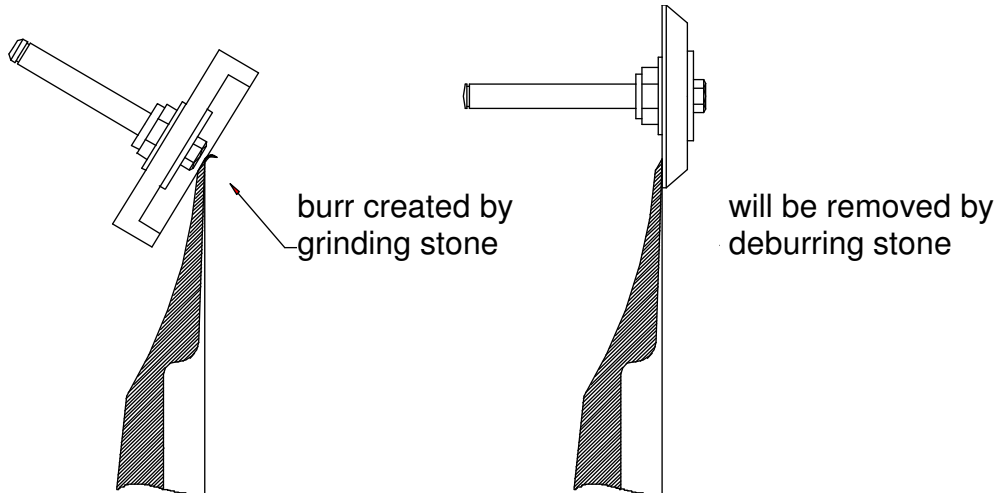
Caution: increased risk of injury.

● Sharpening

- Turn the thickness knob to zero,
- Lift the sharpening unit upwards using the handle (arrow 1) ,
- Remove the plastic sharpener bottom cover,
- Rotate through 180° and lower down onto the knife (arrow 2),
- The stones will be automatically in position,
- Switch on the machine.
- Pull back the handle to the stop position with your index finger (arrow 3). The sharpener will then start to sharpen,
- Hold the handle (arrow 3) for 15 - 20 seconds,
- Release the handle slowly until the deburring stone only is rotating,
- Hold the handle for a further 5 seconds, after that release the handle,
- Switch off the machine,
- Refit the plastic sharpener bottom cover,
- Lift and turn the sharpener unit back to it's original position,
- Clean the sharpening dust off the knife.



- The sharpening operation causes a burr on the knife. This burr has to be removed for optimal sharpness. The burr is removed with the deburring stone during the sharpening operation. However you must allow the deburring stone to deburr the knife after sharpening, so the burr will be removed.

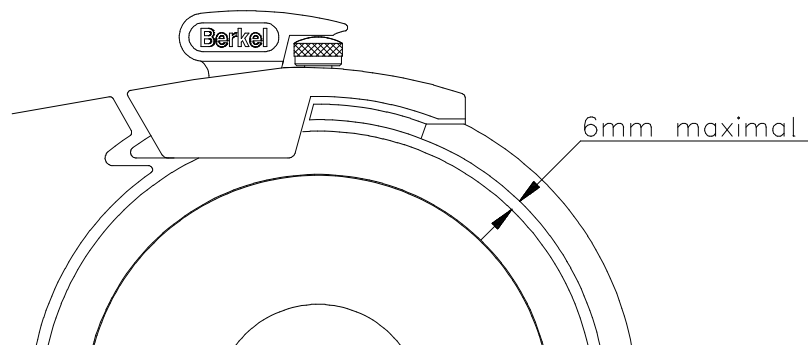


● Replacing the knife

Replace the knife after the sharpening operation does not sharpen the knife any longer. The knife has then reached the minimum size permitted by safety regulations. You can see this by the spacing between the knife guard and the knife which may not exceed 6 mm (see drawing below).

In this case contact your local service agent and have the knife replaced by a service technician.

Warning: under no circumstances should you replace the knife yourself. There is a high risk of injury.

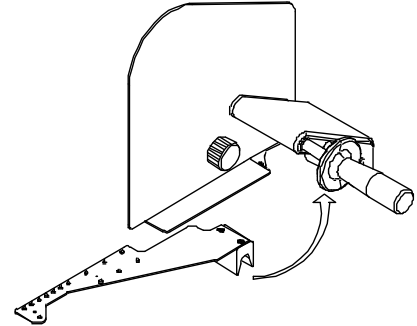


The 800-S slicer can now be supplied with a salami attachment and a product guide as an option. This gives additional lateral support to the product, specially for salami products.

● Salami attachment

For (re)fitting the salami attachment:

- slide the pusher up the table and rotate it into its "park" position (underneath the meat table),
- click the salami attachment on the table slide bar in the gap in the pusher arm (see arrow),
- rotate the pusher back into position.



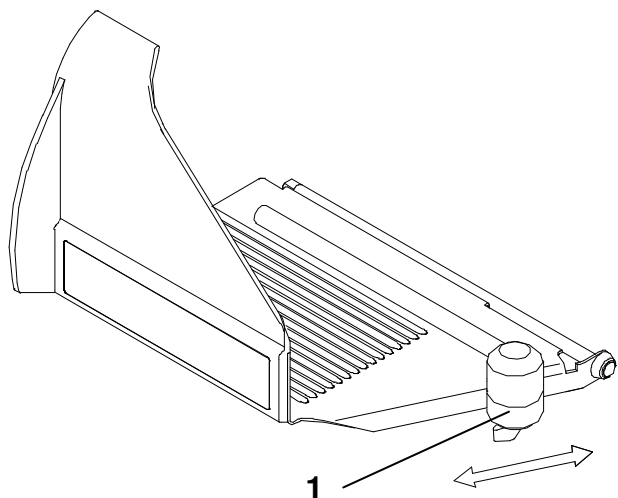
The salami attachment is now ready for use.
Clamp the product between the pusher plate and the attachment.

● Product guide

For (re)fitting the product guide:

- slide the pusher up the table and rotate it into its "park" position (underneath the meat table),
- loosen the knob (1) on the product guide until the guide fits onto the underside of the folded down edge of the meat table,
- slide the product guide along the meat table, start at the front of the table nearby the safety guard onto the underside of the folded down edge of the meat table,
- tighten the knob (1) until the guide can move freely over the meat table,
- move the guide to the product until it is positioning the product between the guide and the upstand of the meat table (safety guard),
- tighten the knob (1),
- rotate the pusher back into position.

The product guide is now ready for use.



The 800-S slicer can now be supplied with a vegetable chute specially designed for vegetables.

With the vegetable chute you will be able to slice vegetables and fruits.

Warning: the following types of products should not be cut with the vegetable chute:

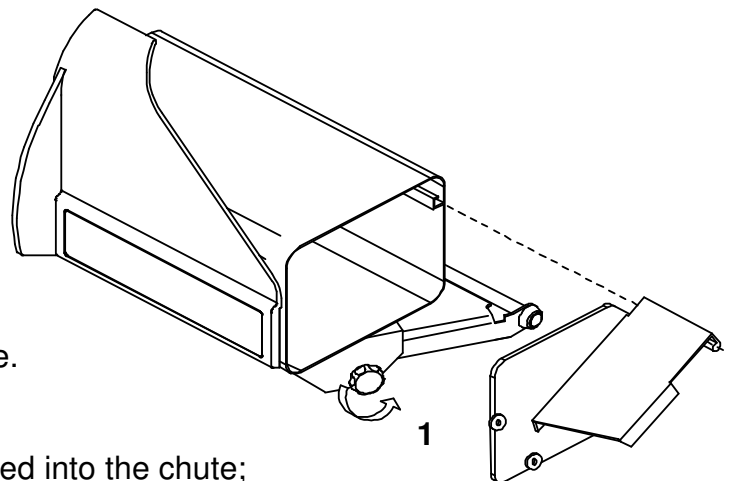
- none-food articles;
- frozen goods;
- products with bones.

● Attaching the vegetable chute

For (re)fitting the vegetable chute proceed as follows:

- slide the pusher on the meat table up the table and rotate it into its “park” position underneath the meat table.
- remove the pusher from out of the chute;
- load the chute on the meat table against the safety guard;
- fix the chute by tighten the knob (see arrow 1).

The vegetable chute is now ready for use.



● Slicing with the vegetable chute

- place the vegetables or fruits to be sliced into the chute;
- place the pusher into the chute (see drawing) and move the pusher onto the product;
- set the required slice thickness using the thickness dial;
- press the green (ON) key so that the blade begins to rotate;
- hold the handle under the meat table and move the meat table with uniform motion.

By the pressure of the weight exerted by the pusher in the chute, the product will be fed automatically towards the blade.

● Cleaning the vegetable chute

The vegetable chute is made of stainless steel and plastic.

For cleaning use only recognised cleaning materials.

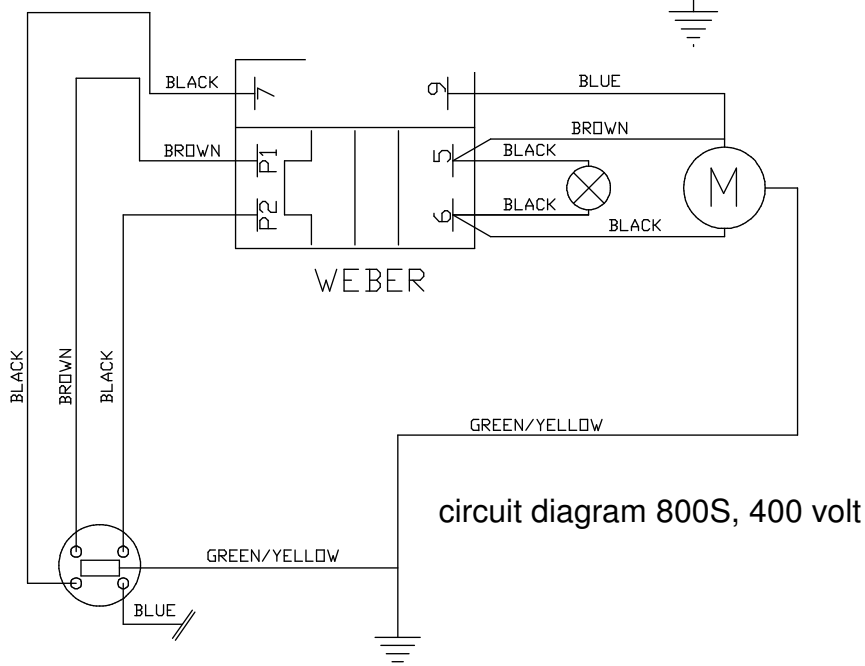
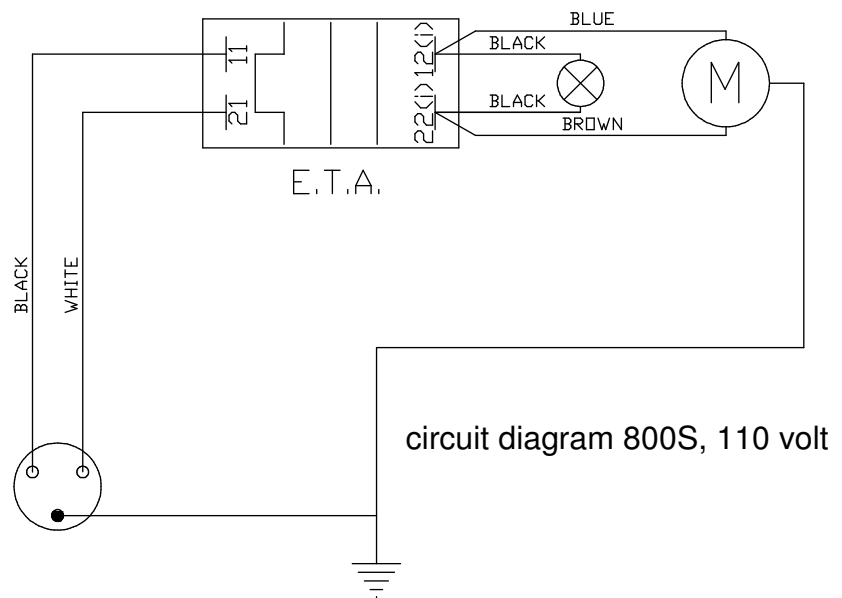
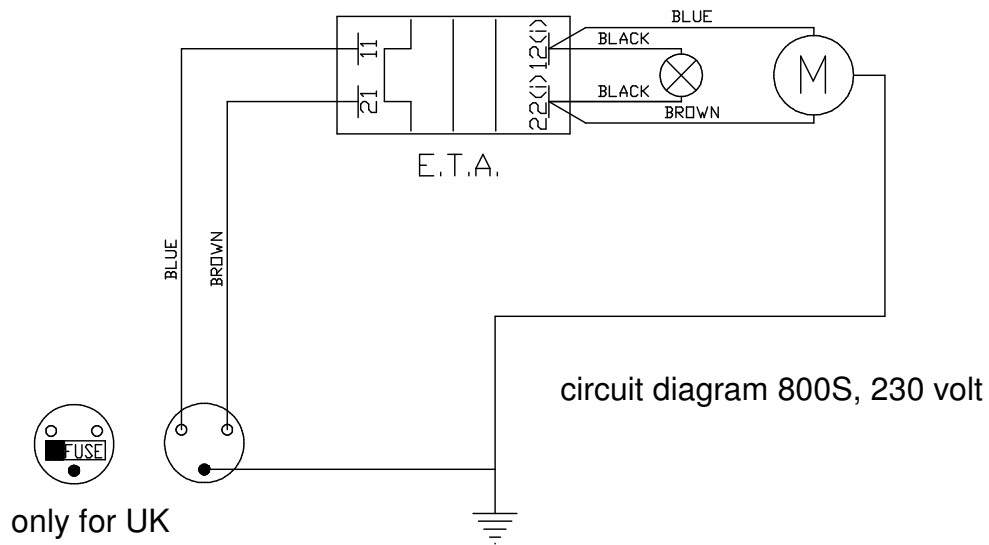
You may clean the vegetable chute in a dishwasher, if you wish.

Machine malfunction

Faults may occur with your 800-S meat slicer. Before contacting DeKo Service please check the machine to the table below.

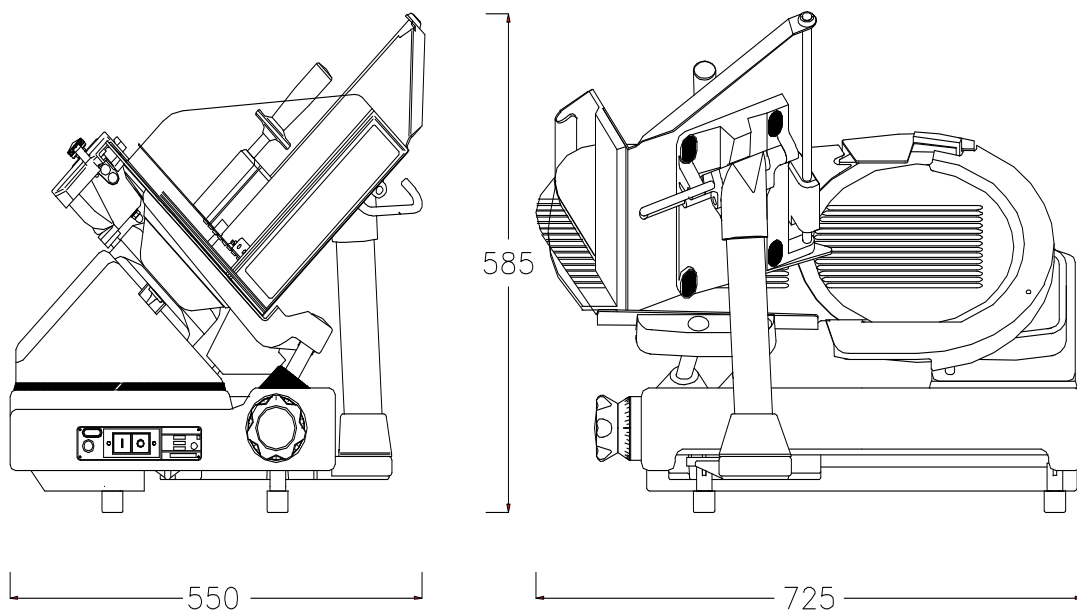
Machine malfunction	Cause	Remedy
Machine does not operate.	Poor/no electrical connection.	Notify DeKo Holland Service
	The slicer power cable is not plugged into the socket	Plug the cable into the socket
	Fuse blown (UK only)	Replace fuse (UK only)
	Other parts of machine are defective	Notify DeKo Holland Service
Machine slices poorly.	Knife is not sharp enough.	Sharpen the knife. See "sharpening the knife", page 16.
Carriage does not run smoothly.	Slide bar requires oiling.	Oil the slide bar. See "cleaning instructions", page 15.
The pusher does not slide smoothly.	The pusher is dirty and/or requires oiling.	Clean and oil pusher slide bar. See "cleaning instruction", page 13.
Knife stops rotating whilst slicing meat.	Motor drive belt is loose or broken.	Notify DeKo Holland Service.
Motor runs but knife does not rotate.	Motor drive belt is cracked or broken.	Notify DeKo Holland Service.

Circuit diagram



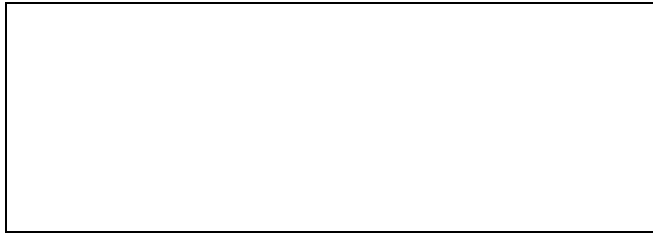
Specification

Specification		800-S
Diameter of knife		Ø 318 mm
Slice thickness		0 to 30 mm
Knife rotational speed		230 r/min
Slicing capacity	square	250 x 190 mm
	round	Ø 220 mm
Machine dimensions	width	550 mm
	depth	725 mm
	height	585 mm
Net weight kg		55,6 kg
Voltage: single phase		230V / 50 Hz
single phase		110V / 60 Hz
three phase		400V / 50 Hz
Rating : running current		230V = 2.5 Amps 110V = 4.3 Amps 400V = 0.6 Amps
Fuse (only for UK)		13 A BS 1363 A
Motor power		0.180 kW



DeKo Service department

For service in or out guarantee, contact DeKo Holland Service at following address:



Sticker/stamp

Serial number of this slicer



Date of delivery of this slicer

