



ARCOBALENO®
PASTA EQUIPMENT

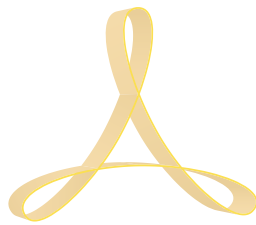
AV300/350/370

USE AND MAINTENANCE MANUAL



ARCOBALENO, LLC.

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A R C O B A L E N O TM

Arcobaleno Machine Certification

The following machine(s) have been inspected and tested by Arcobaleno prior to shipment to customer:

Model number(s): _____

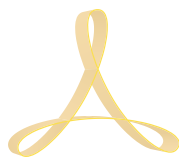
Serial Number(s): _____

And found to meet the following requirements as certified by the undersigned.

- ☐ All covers and guards are present and undamaged
- ☐ The machine has been run and tested to meet the required standards
- ☐ An operating manual has been included in the packaging
- ☐ Appropriate tools have been included in the packaging
- ☐ The machine has been packaged properly and is free of physical defects

Authorized Arcobaleno Representative Print Name: _____

Date: _____



ARCOBALENO™

SAFETY NOTICE/WARRANTY

IMPORTANT SAFETY NOTICE

To insure both safe and trouble-free performance, we stress that all personnel that will be involved with your new Arcobaleno Pasta Machine **must** read and understand these instructions **before** attempting to operate this unit.

LIMITED WARRANTY

Warranty Effective only when Certificate of Acceptance is received.

Please mail back with enclosed pre-paid envelope.

If not received within 14 days warranty is VOID.

ARCOBALENO, LLC. guarantees this device against defects in workmanship or material under use and service **for a period of twelve (12) months, which begins upon receipt of machine by the customer.** All obligations and liabilities under this guarantee are limited to repairing or replacing, at our option, F.O.B. our plant of such allegedly defective units as are returned and carrier charges prepaid. All repairs or replacements are made subject to factory inspection of returned parts at company plants. No liability is accepted for consequential damage which may include but is not limited to: damage or failure that has occurred due to misuse, acts of God, damage due to reinstallation labor or improper application. This warranty does not include electrical parts. Defects as defined in the above paragraph shall not include decomposition by chemical action (corrosion).

In the event that a defect in material or workmanship occurs during the first ninety (90) days of the warranty and if Arcobaleno determines that field service is required, Arcobaleno will provide the required service and parts free of charge. The buyer will be responsible for and invoiced for all out of pocket travel and living expenses incurred by such a service call. After the initial ninety (90) days of the warranty, Arcobaleno will service the equipment at the customer's facility at its prevailing labor rates plus expenses. A purchase order will be required for any parts or service ordered under this warranty.

Defects due to materials or manufacturing shall be examined at our expense but if the claim is unjustified, all repairs and replacement costs have to be borne by the customer. The guarantee does not cover accidental damage, negligence or inappropriate treatment, incorrect use or phenomena not depending on the regular functioning or use of this machine.

Guarantee on equipment and accessories furnished by outside manufacturers shall be limited to the guarantees of the respective equipment and/or accessory manufacturer for such units. This guarantee is null when the machine has been repaired by non-authorized personnel and/or when spare parts have been supplied that have not been approved by the manufacturer.

FOR WARRANTY SERVICE

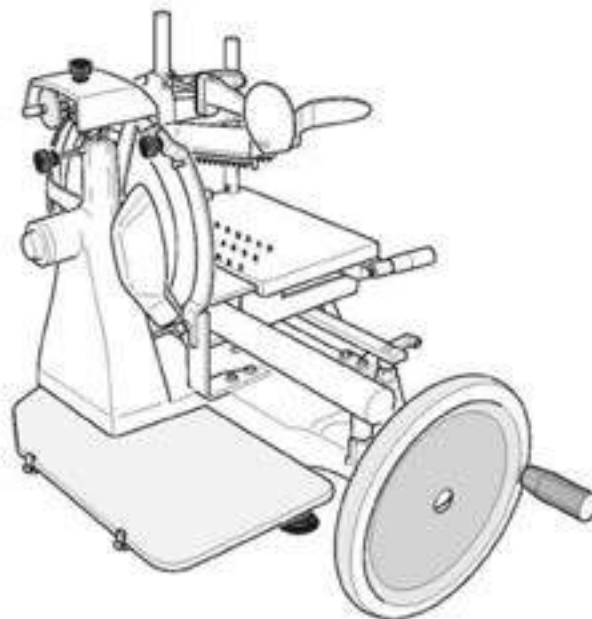
Contact the Arcobaleno warranty service department at **(800) 875-7096** or **(717) 394-1402** to report warranty claims before arranging repair or attempting to return the unit to Arcobaleno, LLC.

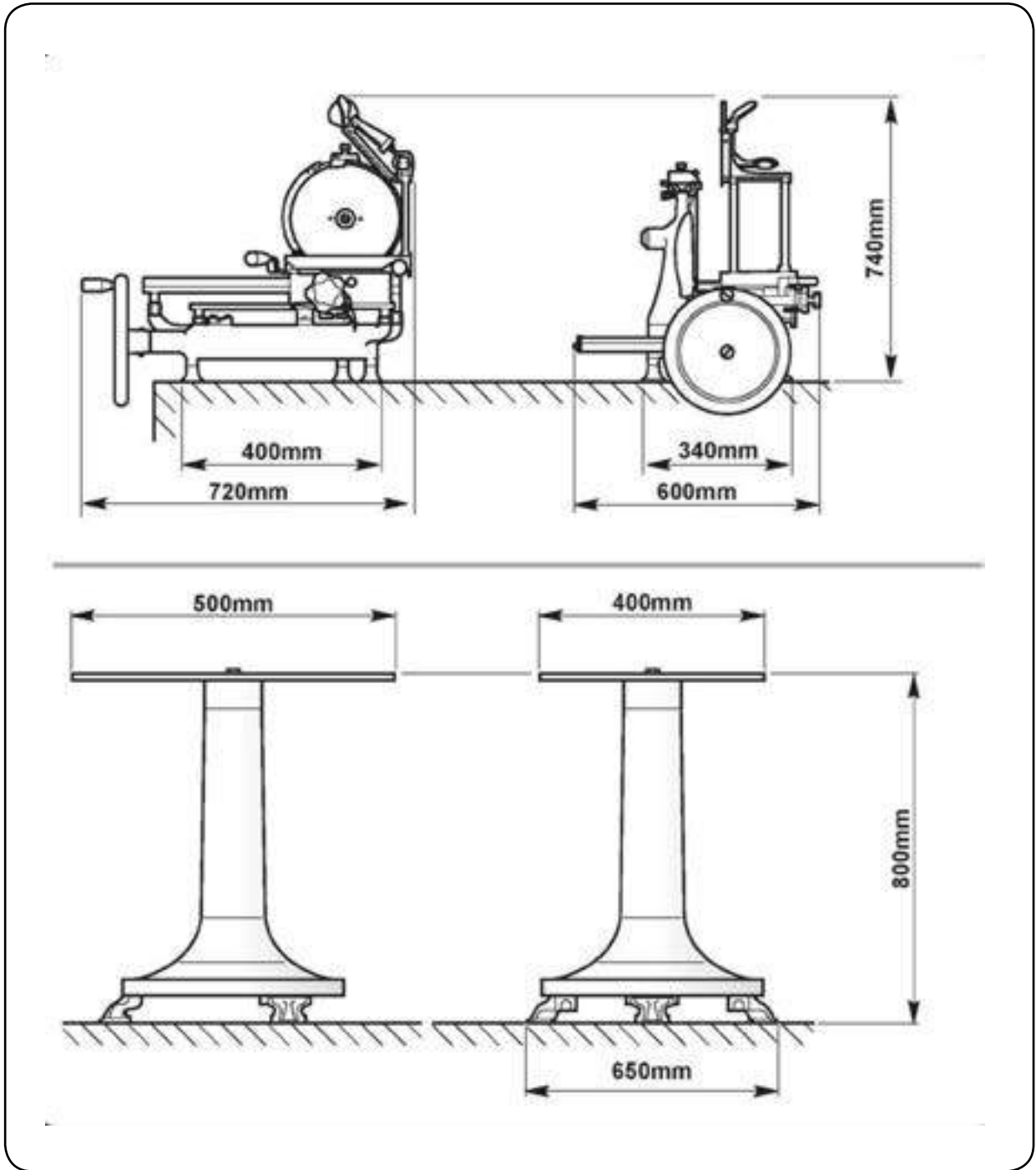


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Model	AV300	AV350	AV370
Blade Size	11.8"	13.7"	14.5"
Cutting Size	9"L x 7"H	10.75"L x 9.50"H	10.75"L x 10"H
Cut Thickness Range	0–2.5mm, 9 positions	0–2.5mm, 9 positions	0–2.7mm, 9 positions
Fly Wheel Slicer Dimensions	23.75"W x 28.5"D x 23"H	28"W x 34.25"D x 27.5"H	29"W x 35"D x 27"H
Fly Wheel Slicer Shipping Dim.	30"W x 30"D x 33"H	30"W x 38"D x 30"H	35"W x 40"D x 30"H
Fly Wheel Slicer Weight	110 lbs	180 lbs	180 lbs
Fly Wheel Slicer Shipping Wt.	130 lbs	230 lbs	330 lbs
Stand + Casters Dimensions	24"W x 24"D x 32"H	30.5"W x 26.5"D x 32"H	30.5"W x 26.5"D x 32"H
Stand + Casters Shipping Dim.	29"W x 31"D x 41"H	45"W x 40"D x 40"H	45"W x 40"D x 40"H
Stand + Casters Weight	180 lbs	230 lbs	230 lbs
Stand + Casters Shipping Wt.	230 lbs	280 lbs	280 lbs
Shipping Class	85	85	85







1.1 PURPOSE OF USER GUIDE

This guide is an integral part of the machine and should be kept in a safe place for further consultation.

The publication contains all information necessary for the installation use and maintenance of **AV300/350** flywheel slicers.

The purpose of this use and maintenance guide is to enable the end user to use the slicer safely and guarantee its long-term reliability.

 **Carefully read the warnings contained herein as they provide important information regarding safe installation, use and maintenance.**

1.2 USER GUIDE CONSULTATION AND STORAGE

 **Keep this guide in a safe place for further consultation.**

This guide **MUST** be kept throughout the life of the slicer and if necessary (e.g damage that prevents, even partially, its consultation, etc.) The user should ask the manufacturer for another copy.

When transferring ownership of the slicer, please ensure the new owner receives this guide as well.

 *If you have any doubts regarding the contents of the user guide or require additional information, please contact the manufacturer or technical support immediately quoting the clause number of the topic in question.*

1.3 USER WARNINGS

Check the slicer's mechanical integrity prior to every use. Components should show no signs of damage or cracks. If this is not the case, **DO NOT** use the slicer and take it to an authorized service centre so that the necessary checks can be performed.

 **The slicer is not designed for use by people (including children) with physical, sensory or mental difficulties unless supervised or trained by persons responsible for their safety.**

 **Children and young people should be supervised so that they do not play with the slicer.**

 **The blade is very sharp and should be handled with extreme care.**

 *Do not damage the blade by cutting hard objects such as bones.*

 *If the dimensions of the food to be sliced exceeds those specified under "Effective slice" in the table on page 3, reduce the size in order to work in safety.*

Safe use requires compliance with the following warnings:

- Install the machine in accordance with the instructions given under the heading "Installation".
- Install the machine in an area that cannot be accessed by people who will not be using it, especially children.

 **Use of the machine requires great concentration, PAY ATTENTION AT ALL TIMES!**



Do not wear loose-fitting clothing particularly with open sleeves; where necessary use suitable headgear to cover hair.

When slicing, do not allow anyone to approach the slicer, especially the blade.

Do not remove, cover or alter the rating plates fitted to the machine body and ensure their prompt replacement in case of damage.

⚠ Do no remove safety devices and do not alter or remove mechanical guards.

Only approved product types should be sliced, do not attempt to slice products that are specifically excluded (see clause 1.4).

Ensure that the product holder, receiving tray, surrounding areas and floor are kept clean and dry at all times.

Do not use the slicer as a supporting surface or lay any object on it that is extraneous to normal slicing operations.

Stop the machine immediately and request the assistance of authorised technical support staff in the event of malfunction, suspected breakage, improper movements, strange noises, etc.

⚠ Always use cut and tear- resistant gloves when performing cleaning and maintenance.

The product to be sliced should only be placed on and removed from the feed carriage when the latter is fully retracted (furthest away from the blade) and the carriage nearest the operator.

⚠ DO NOT use slicing accessories that have not been supplied by the slicer manufacturer.

 Please contact the manufacturer or an authorized service centre for all extraordinary maintenance operations (chain, blade replacement, etc.).

1.4 USING THE SLICER CORRECTLY

The slicer is only designed to slice food of the type and size specified herein.

⚠ The manufacturer shall accept no liability for improper use or use by staff who have failed to read and fully understand the contents of this manual; do-it-yourself alterations and/or repairs; use of spares that are non-original or not specifically designed for the slicer model covered by this user guide.

The following products may be sliced:

All types of cold cuts (raw and cooked ham, bacon).

Boneless meat (cooked or raw at a temperature of not less than +3°C).

Bread and cheese (obviously the sliceable type such as Gruyère, Fontina, etc.).

The following products CANNOT be sliced as they are liable to cause serious harm to the user and/or slicer itself:

- Frozen food.
- Deep-frozen food.
- Food with bones (meat and fish).
- Any other type of product specifically excluded product is sliceable but not intended to be eaten.

⚠ Under no circumstances should you attempt to slice a specifically excluded product.

1.5 MANUFACTURER'S WARRANTY AND LIABILITY

The slicer described herein is covered by a warranty as specified in the enclosed certificate.

The warranty guaranteeing that the slicer is of merchantable quality and fit for its intended purpose is subject to correct application of the provisions contained herein.

The manufacturer shall accept no direct or indirect liability arising from:

- Failure to comply with the instructions given herein.
- Use by staff who have failed to read and fully understand the contents of this manual.
- Use that fails to comply with specific current regulations in the country of installation.
- Alterations and/or repairs to the machine performed without prior authorization.
- Use of accessories not supplied by the manufacturer and non-original spares.
- Force majeure/acts of God.

 *When transferring ownership of the slicer, failure to hand over this guide to the new owner shall automatically exempt the manufacturer from any liability.*

In the event of any dispute regarding the interpretation of this publication, exclusive reference shall be made to the original Italian text.

1.6 IDENTIFYING THE SLICER

The slicer mentioned in the instruction booklet is designed and manufactured according to current EU standards with the CE marking confirming such conformity.

In particular, the slicer complies with standard EN 1974 (for requirements deemed applicable).

The rating plate is positioned on the base of the slicer as shown in fig. 1.

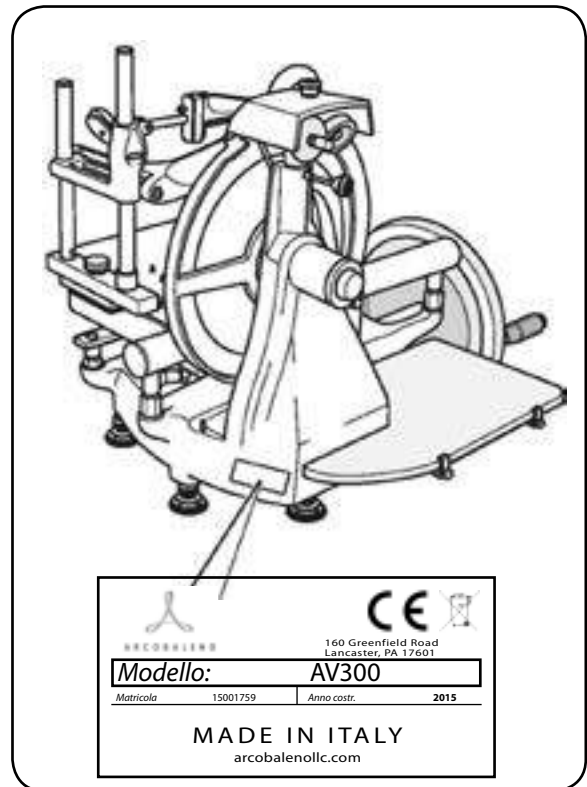


Fig. 1 - Rating Plate

 *The rating plate should NOT be removed and should remain legible at all times. In the event of damage or wear, the user has a duty to contact the slicer manufacturer and obtain a replacement.*



1.7 UNPACKING

When taking delivery of the slicer, ensure that the packaging is fully intact; if this is not the case, please advise the courier or local dealer immediately.

In order to remove the slicer from the packaging, please proceed as follows:

- Cut and remove the plastic bands.
- Open the box and take out the instruction booklet.
- Proceed as described hereafter.

In order to remove the slicer from the packaging, please proceed as follows:

- Remove the protective cardboard covers from the inside box.
- Lift the machine with great care and place on a solid surface.
- Remove the plastic bag in which the slicer is wrapped.
- Check that all components specified in the delivery note and this instruction booklet are present and fully intact.

- Should any faults be noted, such as:
 - dents to the frame or guards;
 - controls that are either not working or broken;
 - missing items or other problems; please advise the courier, manufacturer and service centre immediately.
- Carefully dispose of packaging components (bands, cardboard, polystyrene, polythene bags, etc.)



Packaging components (bands, cardboard, polystyrene, polythene bags, etc.) can be treated as municipal solid waste and therefore disposed of without any problem.

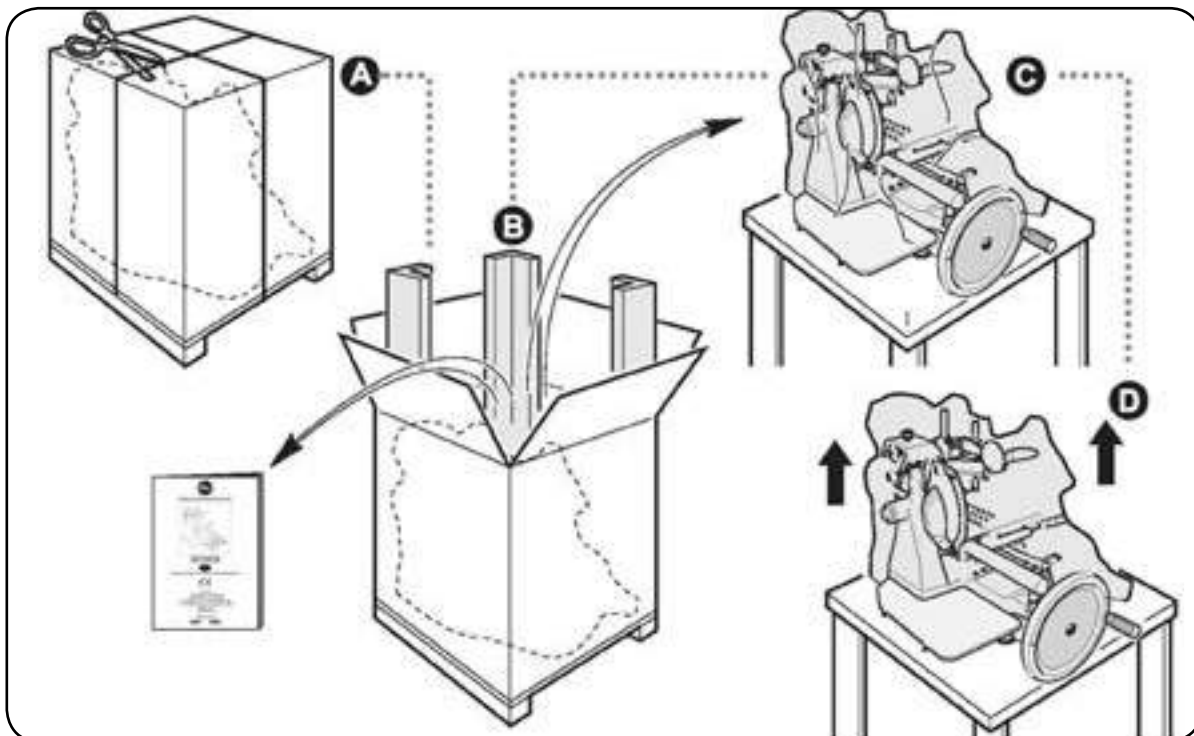


Fig. 2 - Removing the slicer from the packing



In any event, it is preferable to sort products prior to disposal in accordance with current recycling regulations.



DO NOT DUMP PACKAGING!
DISPOSE OF WASTE RESPONSIBLY!

2.1 DESCRIPTION OF THE SLICER

- | | |
|---|--|
| 1. Slice receiving surface | 12. Sliding product holder operating knob |
| 2. Slice deflector | 13. Slice thickness control graduated knob |
| 3. Pusher | 14. Blade cover |
| 4. Sliding product holder | 15. Supporting tool |
| 5. Carriage | 16. Blade |
| 6. Flywheel operating handle | 17. Sharpener and cover |
| 7. Flywheel | 18. Grease collection pan |
| 8. Base | 19. Blade drive chain |
| 9. Blade guard | 20. Bvevel gear |
| 10. Pusher vertical slide lever | |
| 11. Sliding product holder fast forward lever | |

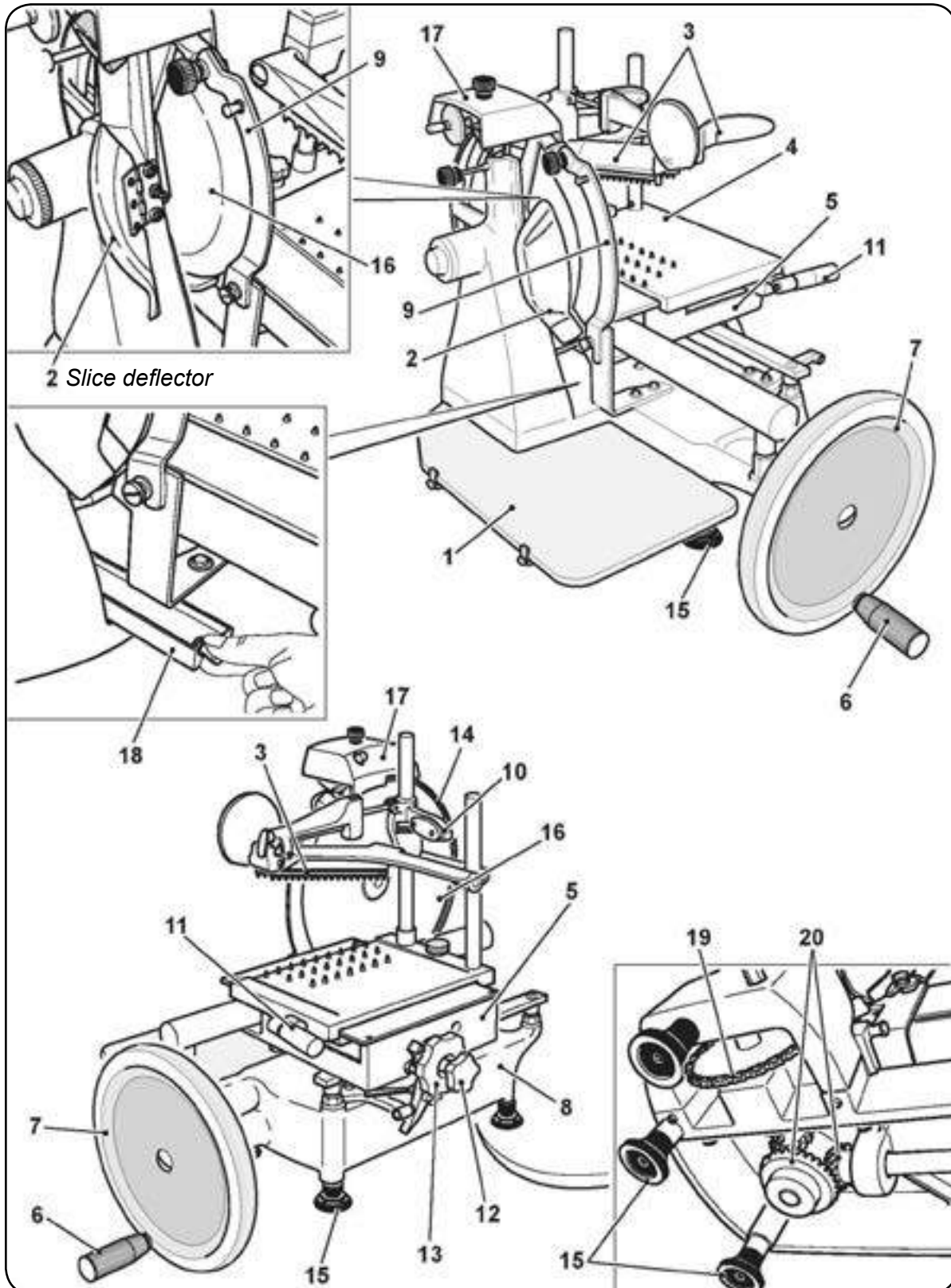


Fig. 3 Description of components

3.1 INSTALLING THE SLICER

- Position the slicer in its allocated workplace.

Use of stand (optional) (fig.4)

- If using the optional stand, this should be positioned on the floor whilst checking that it is level and that all three feet are resting correctly on the ground.
- Carefully lift the slicer and position on the ground.

⚠ Ensure that all slicer feet are resting correctly on top of the stand.

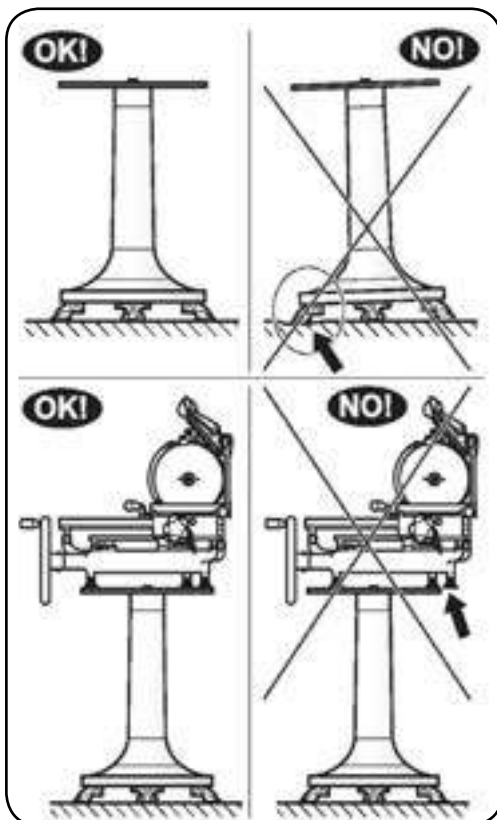


Fig.4 - Use of "stand"

Positioning the slicer (fig.5)

- If not using the optional stand, carefully lift the slicer and position on a level surface (fig. 5) that is dry and capable of supporting the weight of both the slicer and the product to be sliced (see "Technical specifications").

⚠ Ensure that there are no obstructions to the movement of the flywheel, carriage stroke and loading of the product to be sliced.

⚠ Ensure that all slicer feet are resting correctly on top of the stand.

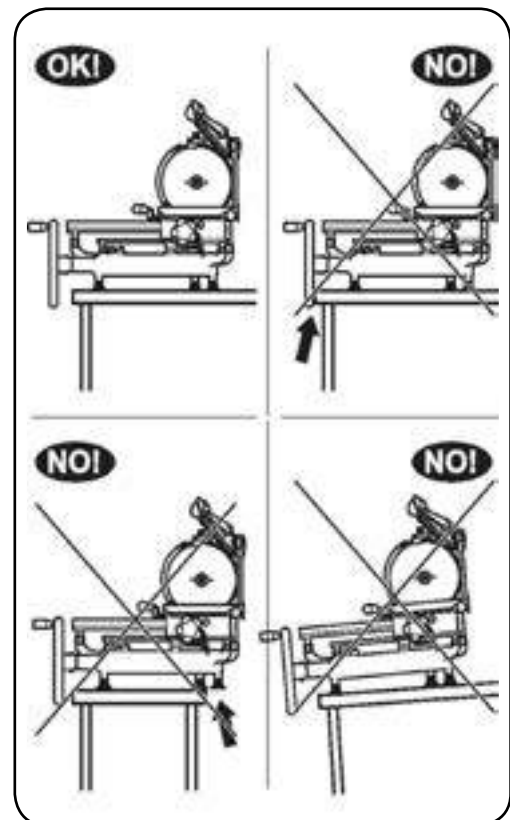
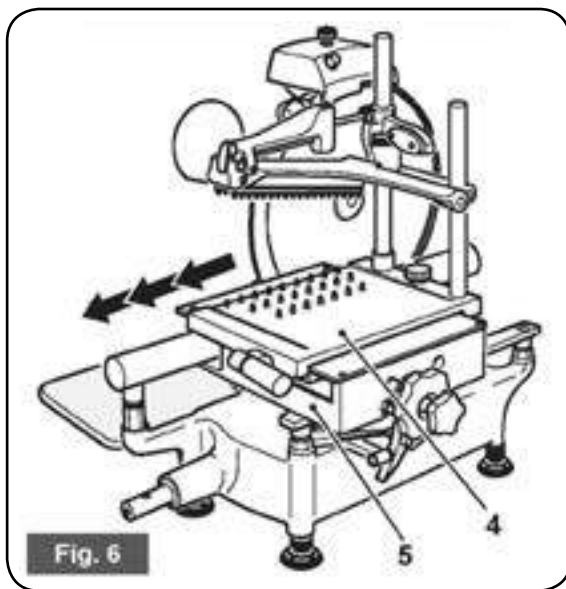


Fig.5 - Positioning the slicer

3.2 FITTING THE FLYWHEEL AND OPERATING HANDLE

In order to facilitate transport, the operating handle (6) is delivered unattached to the slicer, whilst the flywheel (7) may also be removed in order to facilitate transport and/or packing. In order to fit components, please proceed as follows:

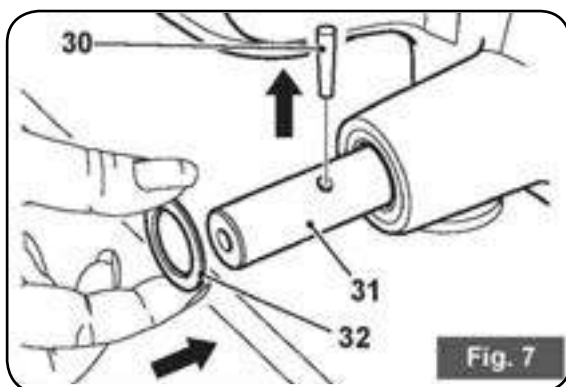
- Move the carriage (5) as near to the operator as possible.



- Remove the taper pin (30) from the flywheel shaft (31).

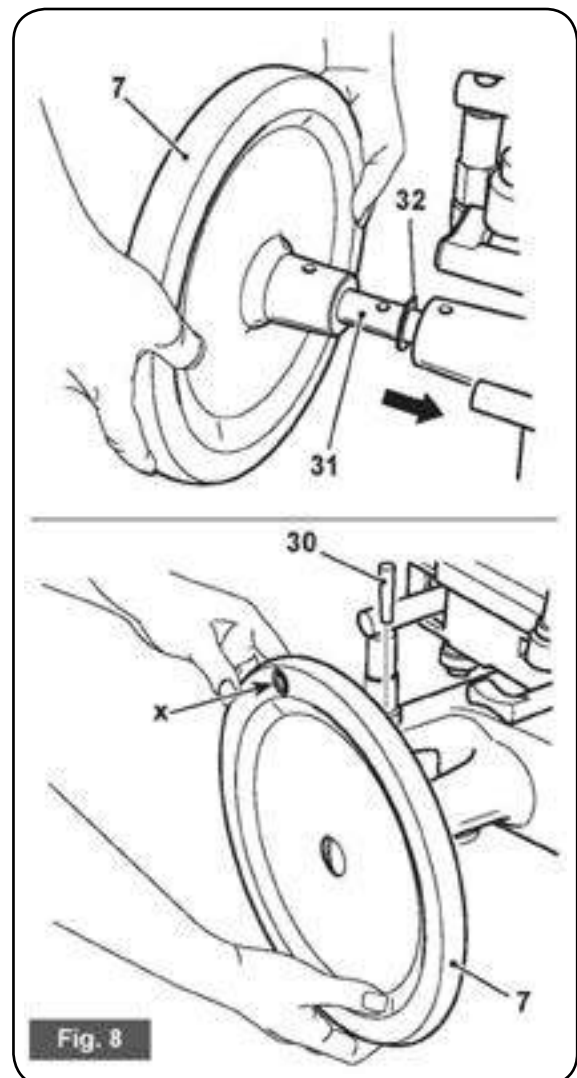
⚠ Use a hammer to hit the taper pin (30) on its smaller diameter.

- Fit the shim (32) to the flywheel shaft (31).



- Insert the flywheel (7) so that the operating handle (6) fixing hole (x) is positioned above and to the left of the axis of the taper pin hole (fig.8).

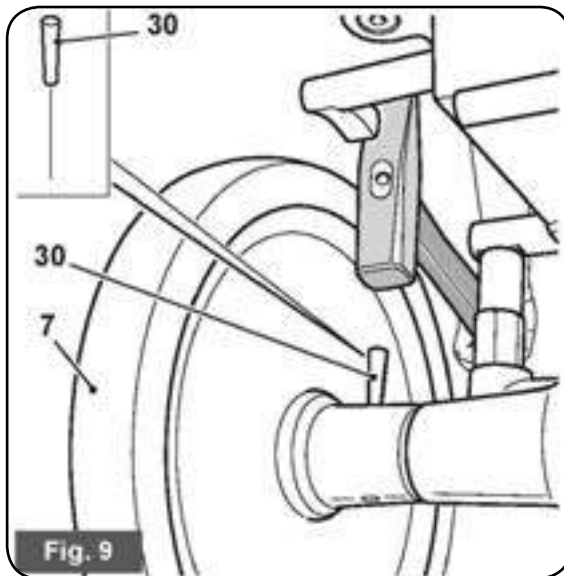
👁 Check the flywheel and shaft holes are correctly aligned.



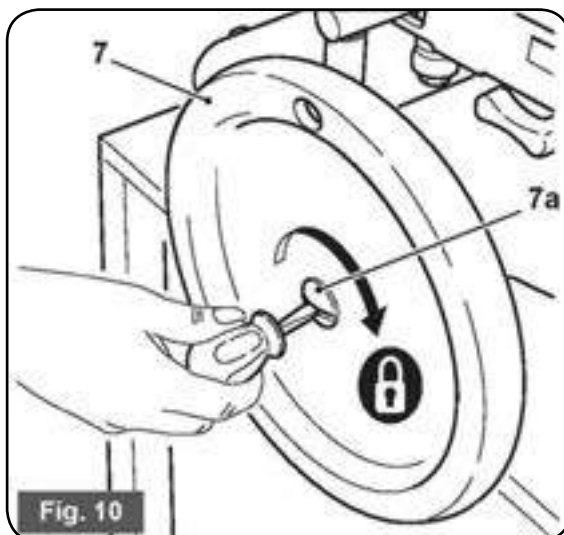
- Insert the taper pin (30) in the hole of the sleeve.

> > > >

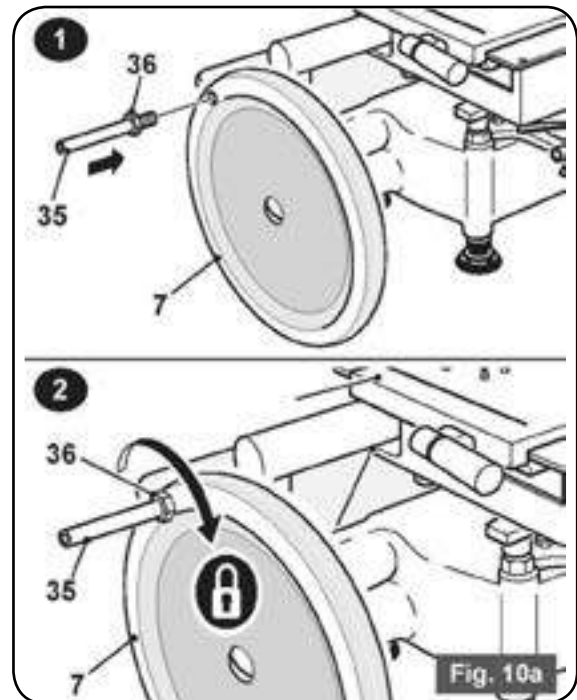
- Use a hammer to insert the taper pin (30) **fully**.



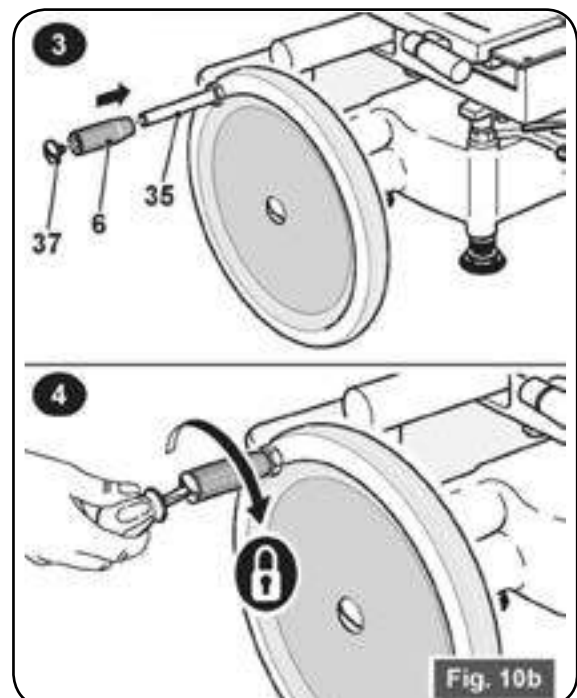
- Tighten the screw (7a).



- Screw pin (35) complete with nut (36) onto flywheel (7); tighten nut (36).



- Insert handle (6) in pin (35) and tighten screw (37).



3.3 DESCRIPTION OF CONTROLS

Flywheel

Clockwise rotation of the flywheel (7) using the handle (6) will move the carriage (5) with product holder (4), whilst at the same time turning the blade (16).

Flywheel

Turn the knob (13) clockwise in order to obtain a thicker slice or anticlockwise for a thinner one.

The knob (13) has a graduated scale ranging from "1" to "9" (thickness 2,5 mm).

Sliding product holder operating knob

The knob (12) allows you move the product holder (4) towards or away from the blade (16). It can also be used to make slight movement of the product holder (4).

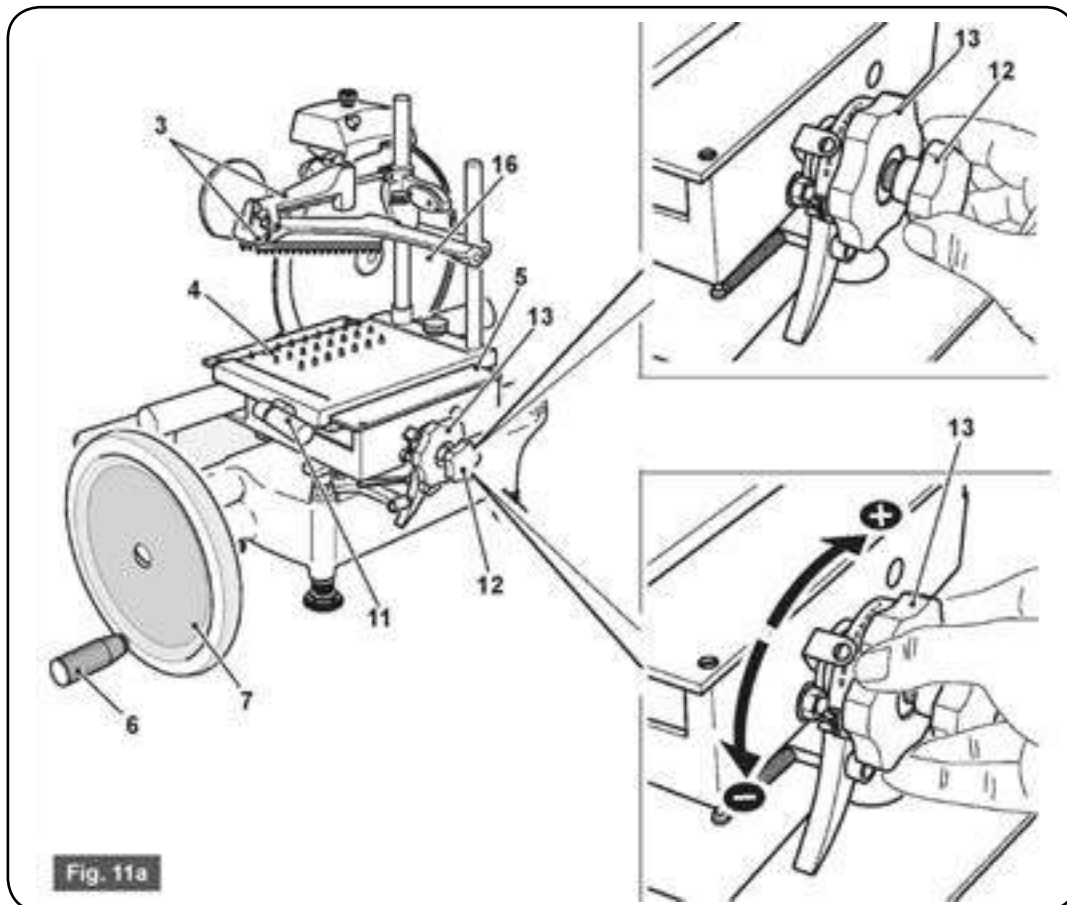


Fig. 11a - Controls

**Sliding product holder faster forward lever**

By lowering and holding in position the lever (11) you can quickly move the product holder (4) towards or away from the blade (16) (with product).

Pusher vertical slide lever

By keeping pressed the lever (10) you can quickly raise or lower the pusher (3).

 *The operation is quicker than when using the knob (12).*

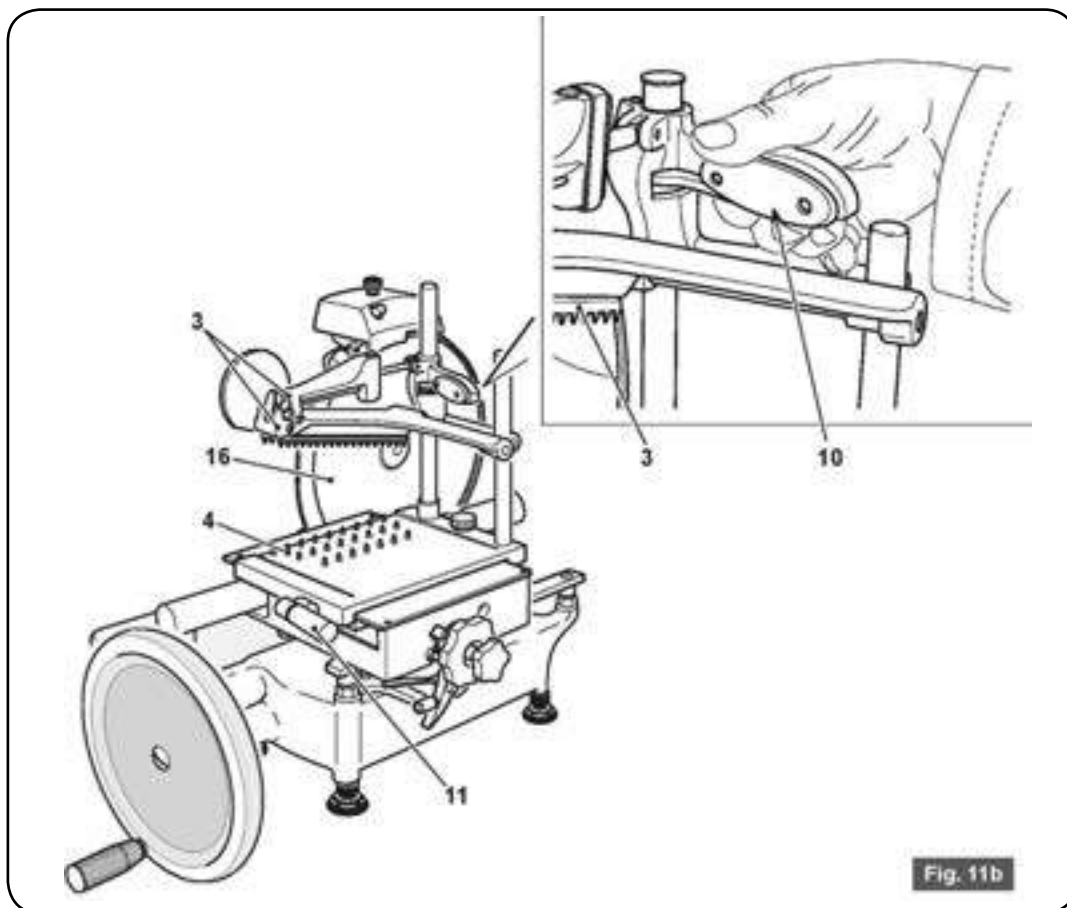


Fig. 11b - Controls

4.1 USING THE SLICER

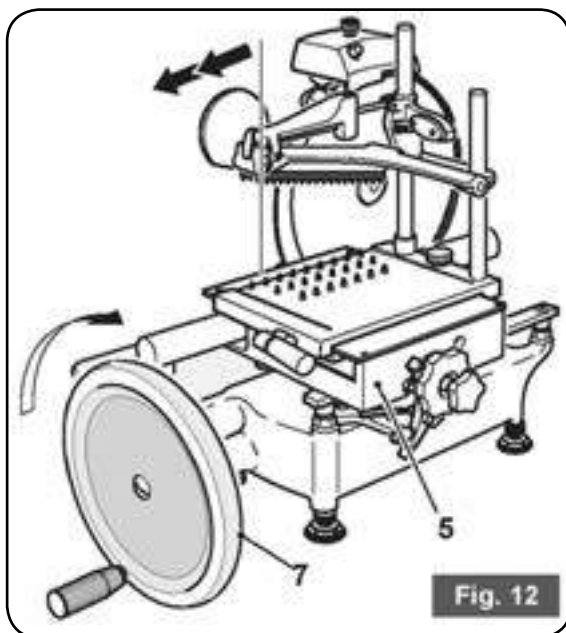
⚠ WARNING:

- **DO NOT** use the slicer if not fully physically and mentally fit.
- **DO NOT** allow anyone to come near the slicer whilst you are using it.
- Be extremely careful whilst loading/unloading the product from the product holder and whilst actually slicing.

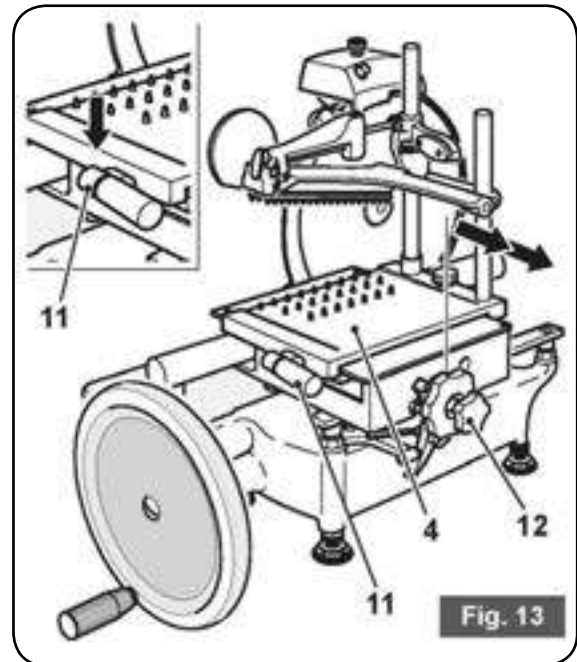
PAY ATTENTION AT ALL TIMES!

4.2 PLACING PRODUCT ON PRODUCT HOLDER

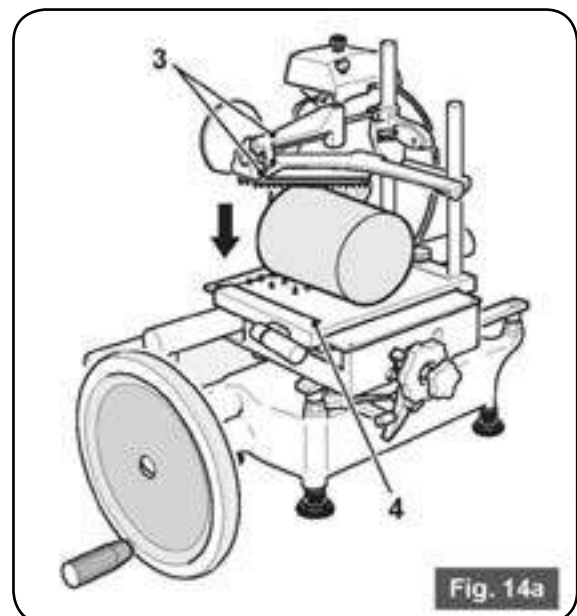
- Turn the flywheel (7) in order to move the carriage (5) to its forward limit (towards the operator).



- Move the product holder (4) away as far as its limit of travel (furthest from the blade) using either the knob (12) or the fast forward lever (1).

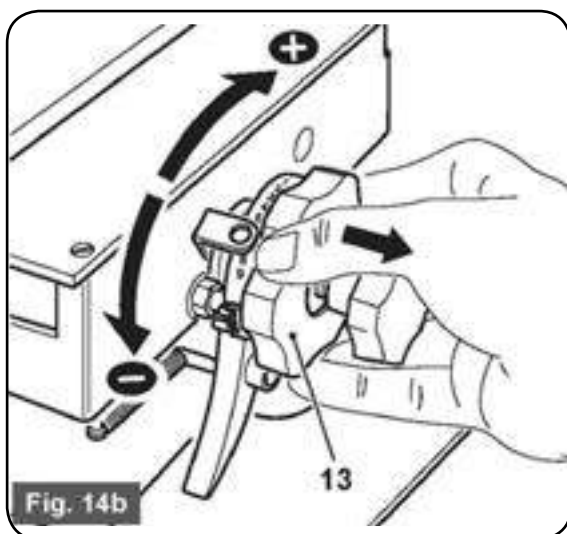


- Position the product to be sliced on the product holder (4) and hold in place with the pusher (3) (so that it can't move), whilst adjusting the height.



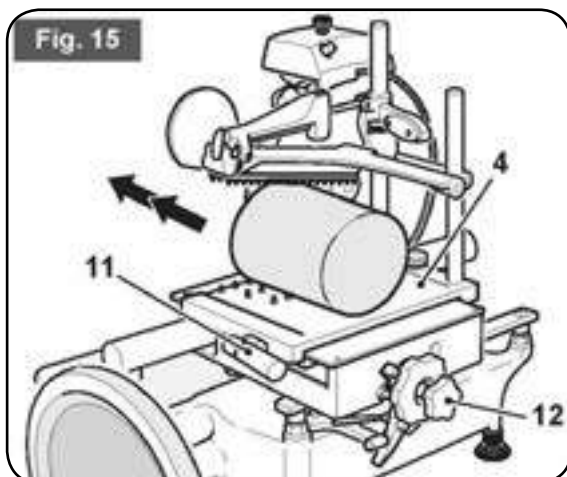
Failure to hold the product firmly in place on the product holder could cause the machine to cut uneven slices.

- Turn the knob (13) in order to set the required slice thickness.



- Bring the product holder (4) (with the product) back from its limit of travel (towards the blade) using either the knob (12) or the fast forward lever (11).

 Draw the product holder (4) closer to the blade so as to leave a space between the product to be sliced and the blade of between 0.5 cm and 1.0 cm.



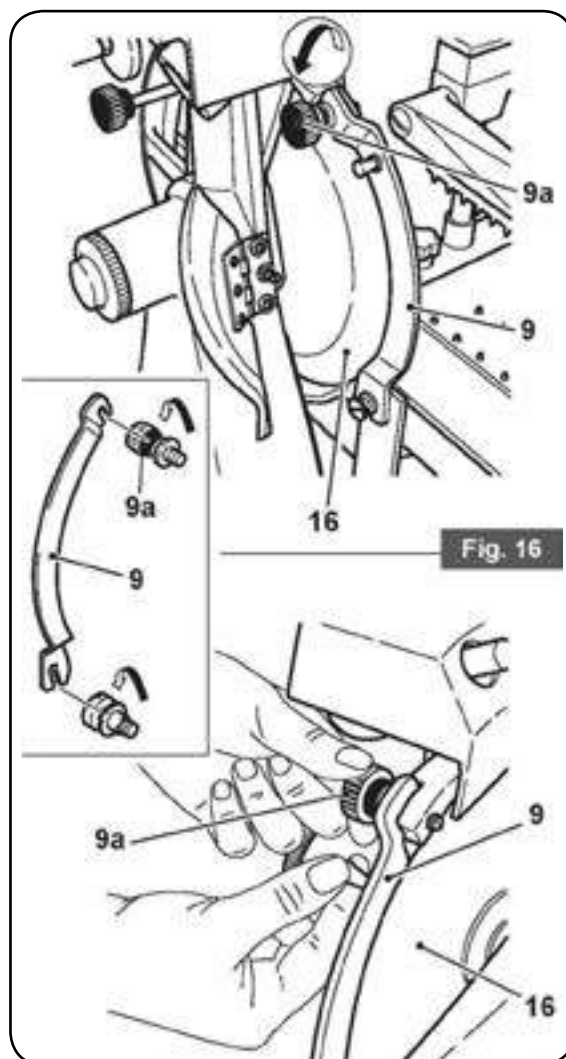
4.3 SLICING THE PRODUCT

- Move the blade guard (9) to the left by loosening the knob (9a).

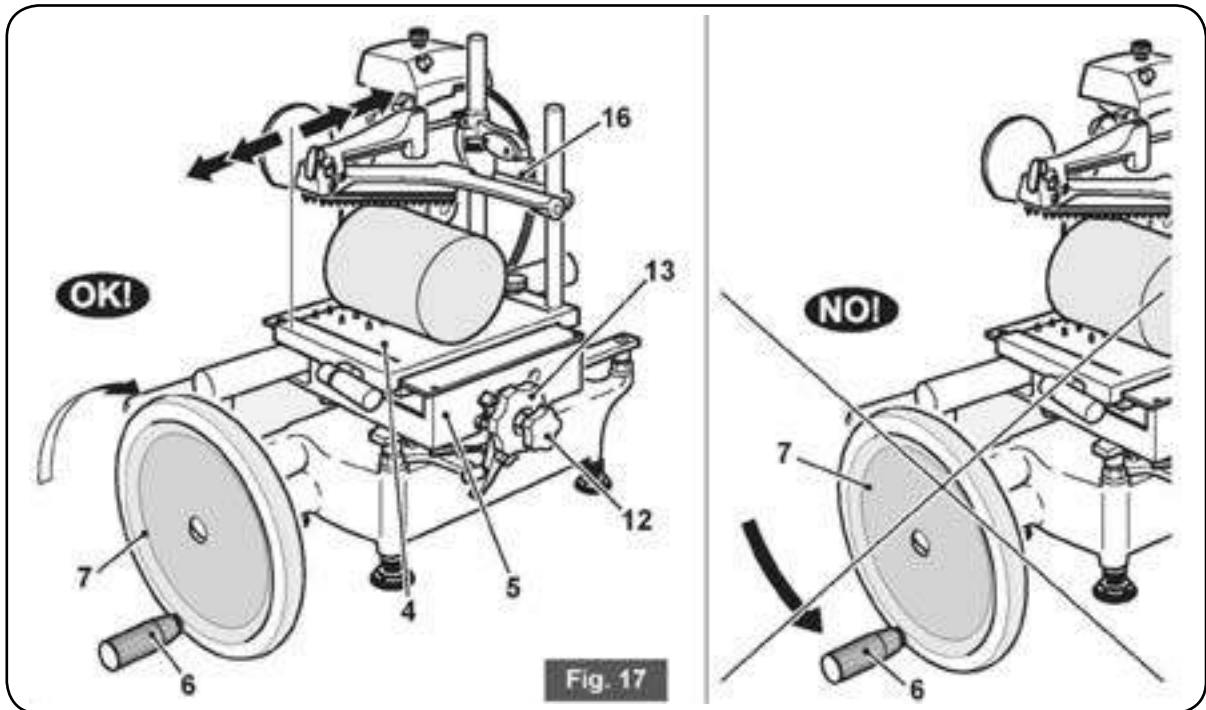


WARNING:

Exercise great caution if the blade guard (9) is not fitted; the blade (16) is extremely sharp.



- Hold the handle (6) and turn the flywheel (7) clockwise in order to begin blade rotation and the alternating movement of the product holder (4) (fig. 17).

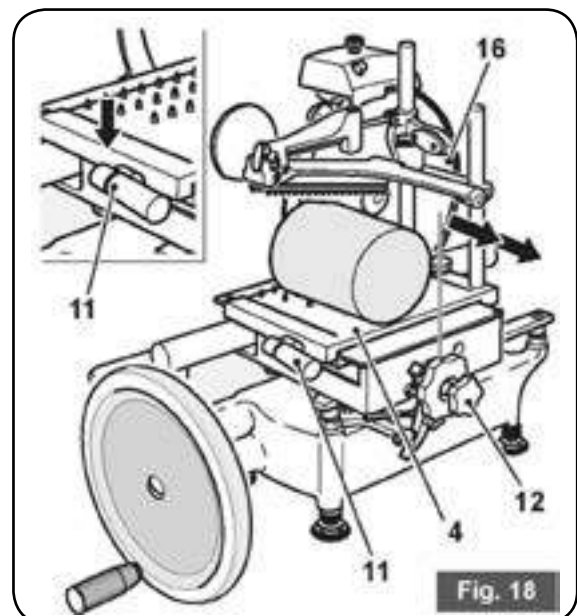


⚠ DO NOT turn the flywheel (7) anticlockwise. Serious damage to the slicer could be caused.

- You will need to turn the flywheel (7) 4/5 times before the product touches the blade (16).
- Whilst the carriage (5) moves forward (away from the operator), the blade (16) enters the product. Guided by the deflector (2), the slice is detached and drops onto the slice receiving surface (1).
- As the carriage (5) returns (towards the operator), a mechanical device is operated that moves the product holder (4) sideways towards the blade (16). The amount of sideways movement is set by using the slice thickness control knob (13).

- You should stop turning the flywheel (7) once the operation is complete; the blade will halt its movement (16).

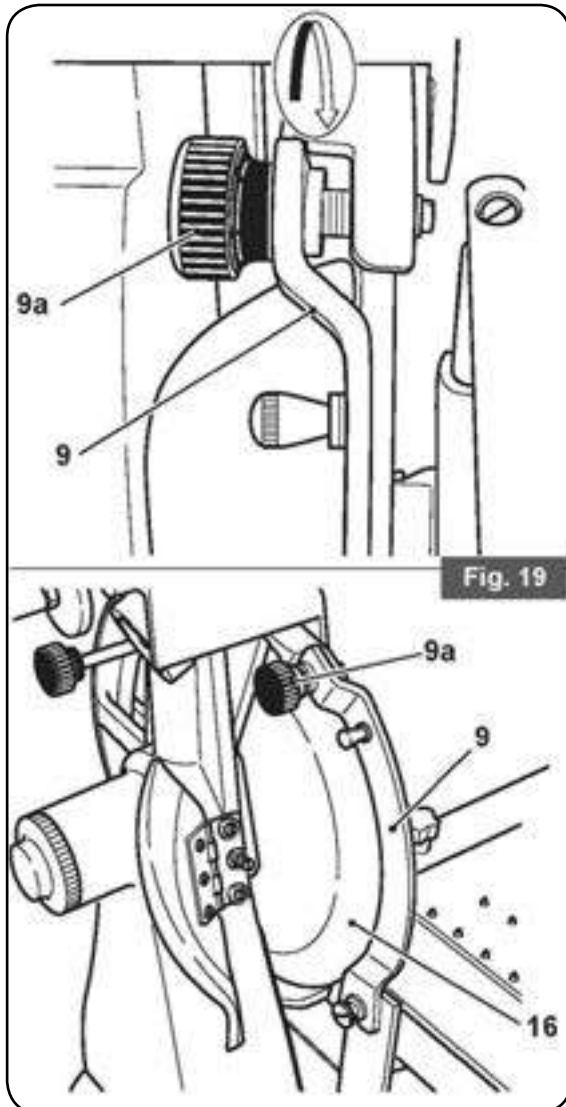
- Move the product holder (4) (with the remaining product) away from the blade (16) using either the knob (12) or the fast forward lever (11).



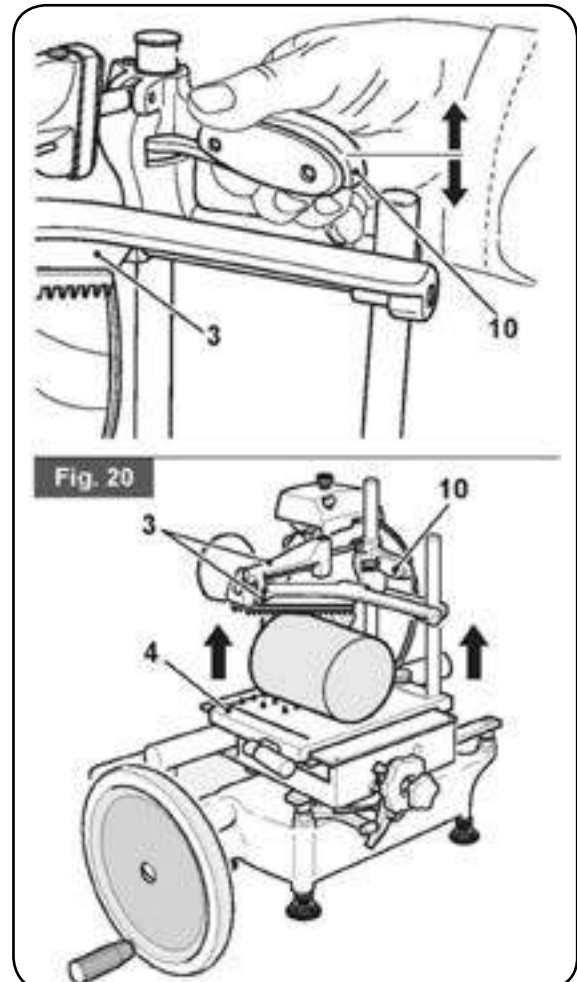
- Reposition the blade guard (9) by tightening the knob (9a) (fig. 19).

**WARNING:**

Do not leave the slicer without the blade guard (9) in the correct position.
Cutting hazard!



- Press the lever (10) and lift and the pusher (3).
- Remove the product from the table (4).



- Clean the slicer as described in the relevant section.

5.1 CLEANING THE SLICER

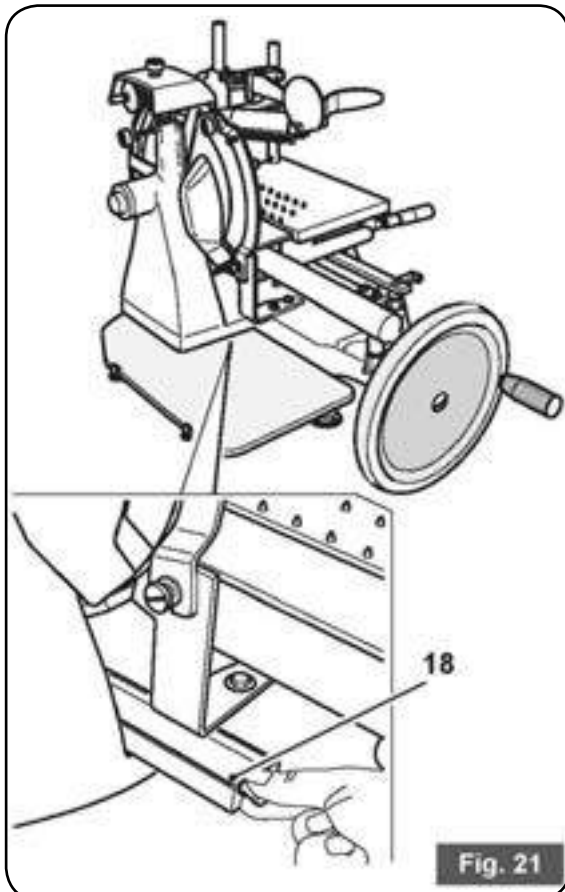
 The slicer SHOULD be cleaned thoroughly at least once a day and more frequently where necessary. Clean the slicer before use if it has been out of service for some time.

WARNING:

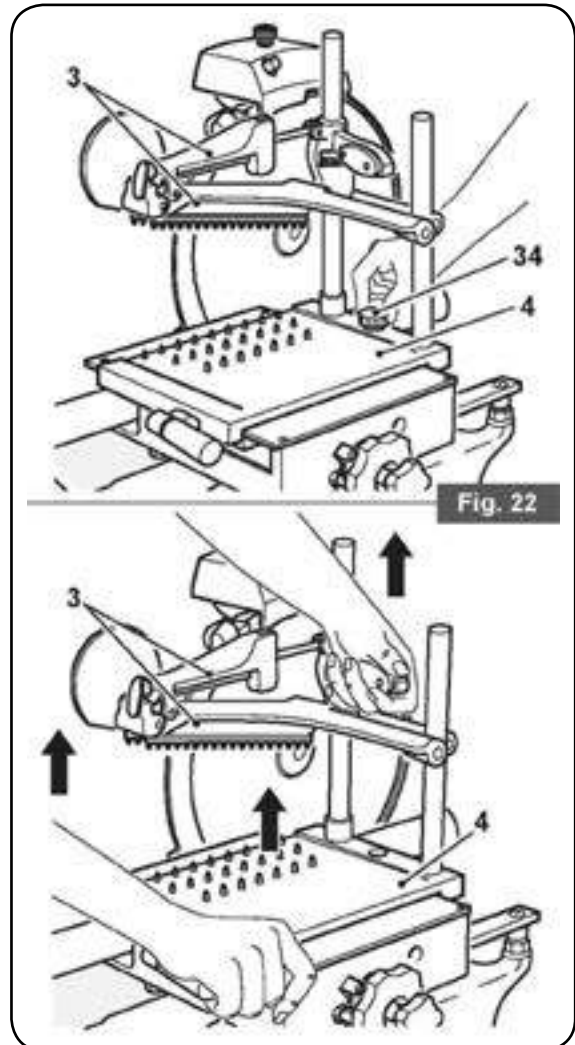
Cutting hazard!

Use protective cut-and tear-resistant gloves and perform all operations with extreme care. PAY ATTENTION AT ALL TIMES!

- Remove the receiving tray (18).



- Unscrew knob (34) and lift the sliding product holder (4) complete with pusher arm (3).

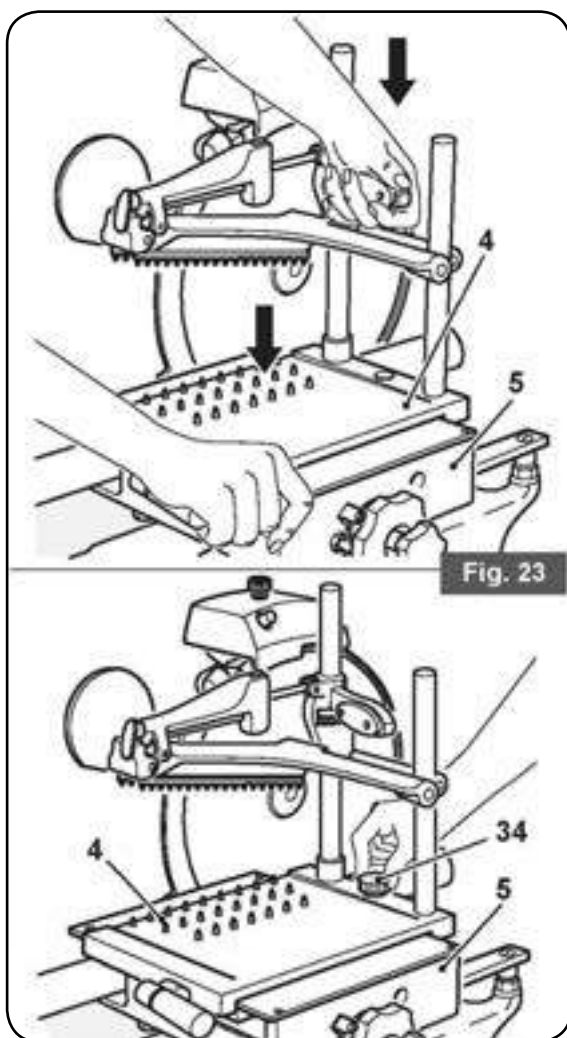


- Clean all dismantled parts and the machine body just hot water (at a temperature of not less than 30°C) and a frothy biodegradable dishwasher detergent. Use a soft spongy cloth and, if necessary a nylon brush for the spiked areas of the product holder (4) and pusher (3).
- Rinse hot water only and dry with soft spongy cloths.

⚠ WARNING:
DO NOT clean the machine with water jets, steam or similar methods or in dishwashers using corrosive detergents.

 The base (8) and painted parts can be cleaned with a soft cloth **avoiding the use of abrasive detergents**.

- Reposition the product holder (4) on the carriage (5).



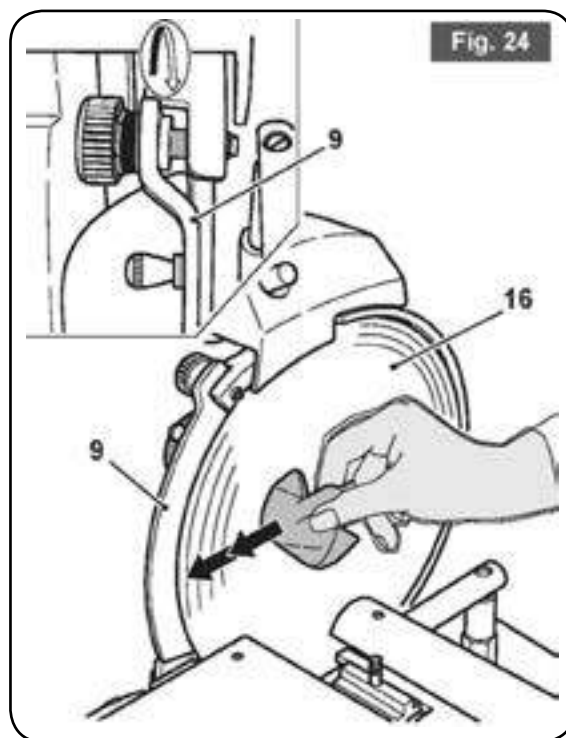
- Secure the product holder (4) to the carriage (5) by tightening the knob (34).

5.2 CLEANING THE BLADE

⚠ WARNING:
Cutting hazard! Use protective cut and tear resistant gloves and perform all operations with extreme care.
PAY ATTENTION AT ALL TIMES!

- Press a damp cloth on the blade (16) and rub slowly **moving from inside to out**.

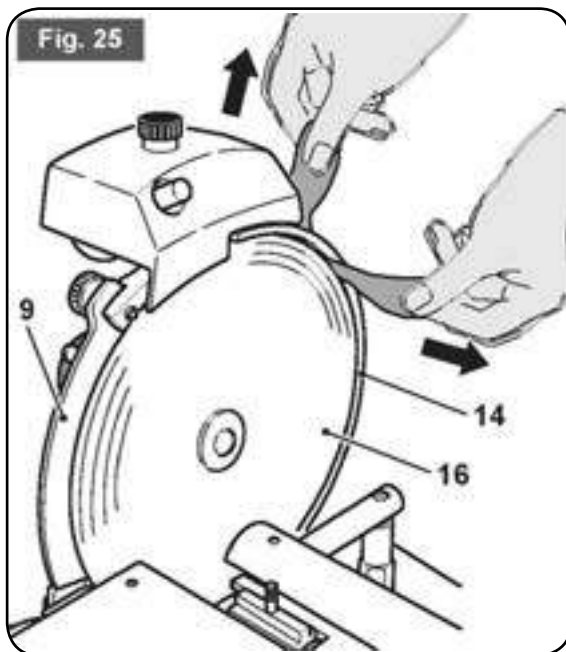
⚠ WARNING:
ALWAYS clean the knife (16) with the blade guard (9) fitted behind it in the safety position.



5.3 CLEANING THE BLADE COVER

⚠ WARNING:
Cutting hazard! Use protective cut and tear resistant gloves and perform all operations with extreme care.
PAY ATTENTION AT ALL TIMES!

- Damp a cloth in a solution of water and alcohol.
- Place a damp cloth between the blade and cover (14) and blade (16).
- Take the two ends of the cloth between your hands and slide it along the blade cover (14).

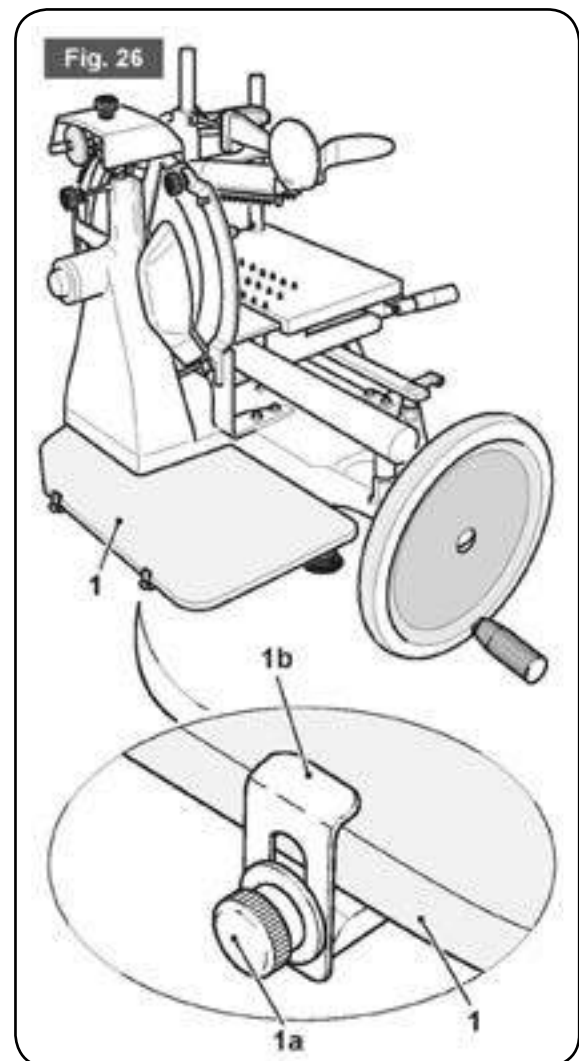


⚠ WARNING:
ALWAYS clean the knife (16) with the blade guard (9) fitted.

⚠ Do not use detergents to clean the blade (16).

5.4 CLEANING THE SLICE RECEIVING SURFACE

- Remove the slice receiving surface (1) by loosening the two screws (1a) and releasing from the retaining clips (1b).
- Wash the tray with water and normal dishwasher detergent.





6.1 ROUTINE MAINTENANCE

In addition to the above-mentioned cleaning operations, you should also perform routine maintenance in order to guarantee the slicer's operating efficiency over time.

The operator may perform the following maintenance operations:

- **Oiling carriage guide rail (5) and product holder (4) and lubrication points.**

- Frequency: Weekly.
(see clause 6.2)

- **Oiling chain (19) and bevel gear (20).**

- Frequency: Every 6 months.
(see clause 6.4)

- **Blade sharpening**

- Sharpen the blade (16) periodically or at least once every 6 months as described in 6.3

Being particularly complicated and hazardous for the operator, other maintenance operations **SHOULD** only be performed by staff from an authorised service centre.

These operations are:

- Blade replacement.
- Sharpener grinding wheel replacement.
- Chain replacement
- Repair of structural parts, repair and/or replacement of components located beneath the base.



How often sharpening is necessary and how long it lasts depend on the type of use to which the slicer is put (operating times and processed product.)

6.2 OILING CARRIAGE GUIDE RAIL AND PRODUCT HOLDER AND LUBRICATION POINTS

- Every week you should oil the carriage (5) and product holder (4) guide rails (36) using the supplied lubricant.
- Also oil the points indicated in figure 27.

⚠ Do not use vegetable oil.

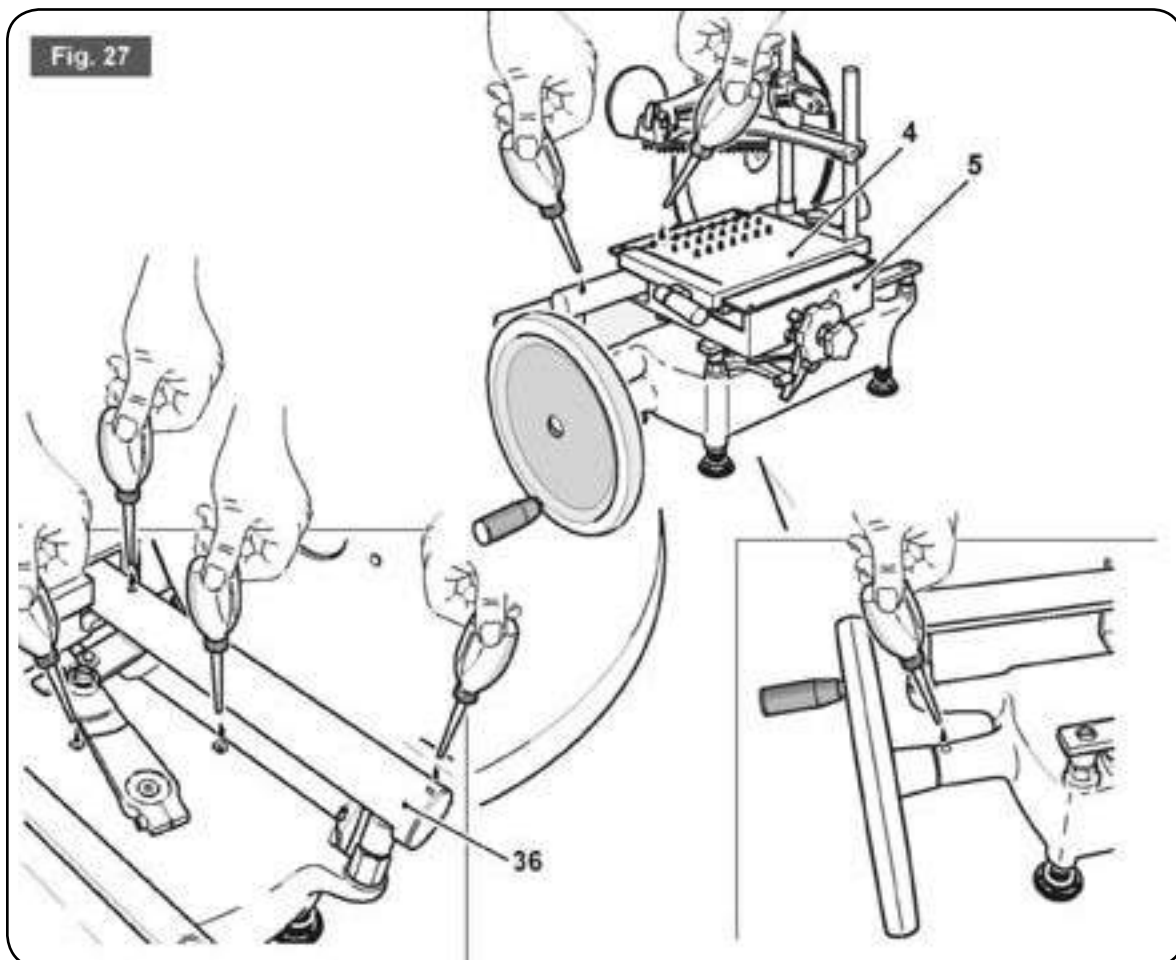
- Apply a few drops of lubricant (maximum 3 or 4) to the guide rails and slide the assemblies back and forth 3/4 times.
- Apply 2/3 drips of lubricant to the lubrication points.

👁 Use the lubricant sparingly

- Wipe excess lubricant with a paper towel.

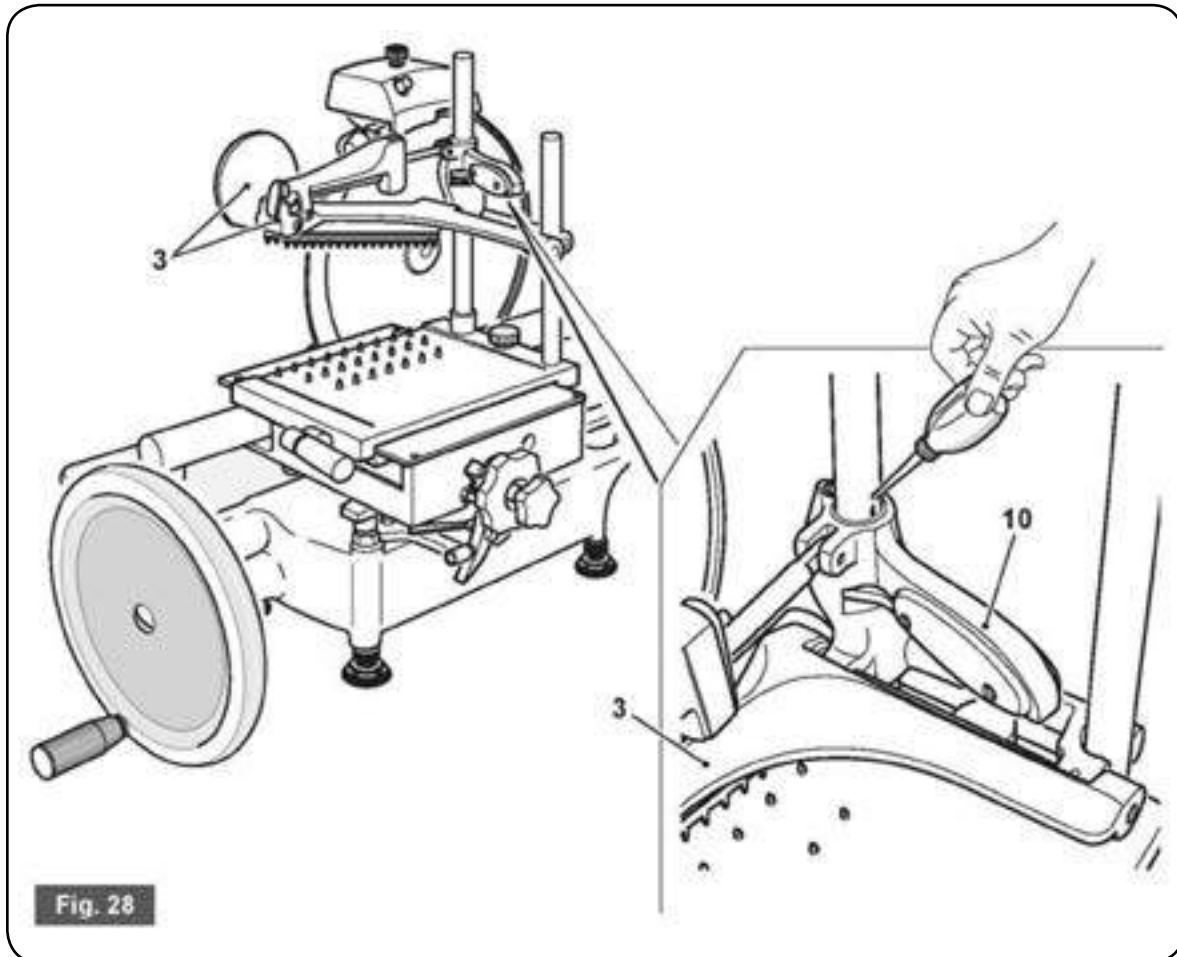
👁 If you run out of the supplied lubricant, use white Vaseline oil.

> > > >



- Also oil the catch (10) of the pusher's (3) vertically sliding lever.
- Apply 2/3 drops of lubricant

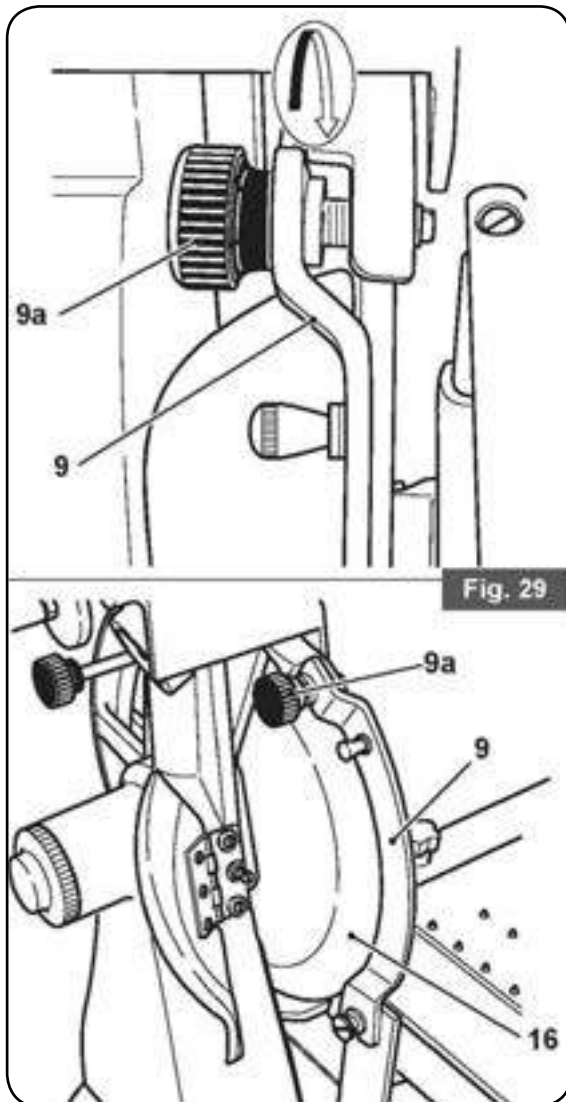
- Slide the pusher (3) back and forth 3/4 times.
- Wipe excess lubricant with a paper towel.



6.3 BLADE SHARPENING

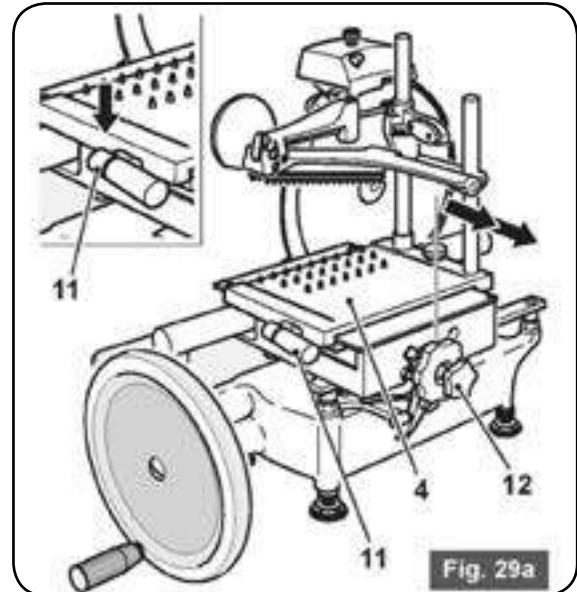
⚠ WARNING:
Cutting hazard!
Use protective cut and tear resistant gloves
and perform all operations with extreme care.
PAY ATTENTION AT ALL TIMES!

⚠ WARNING:
ALWAYS work with the blade guard (9) fitted.

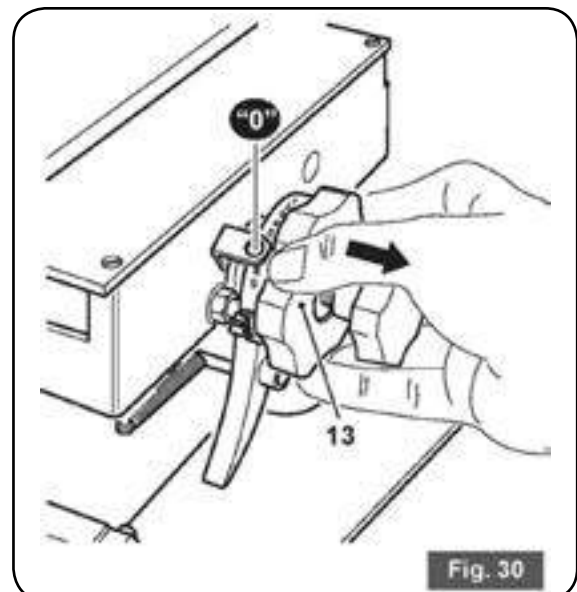


Proceed as follows:

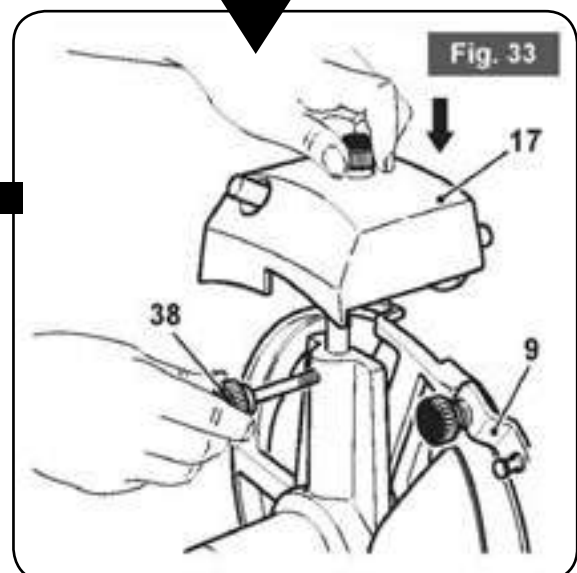
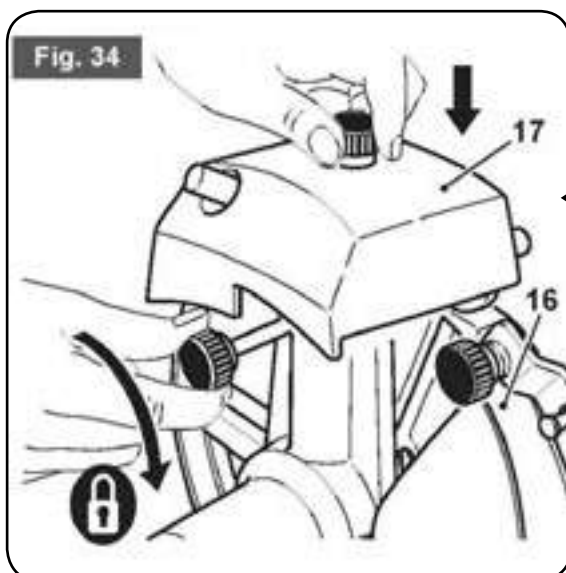
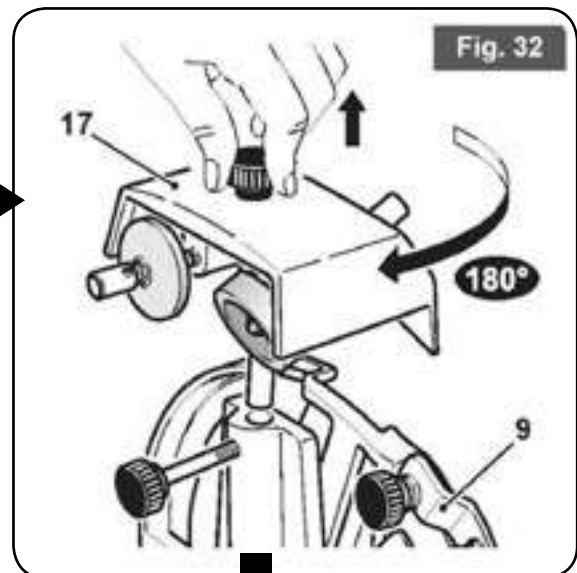
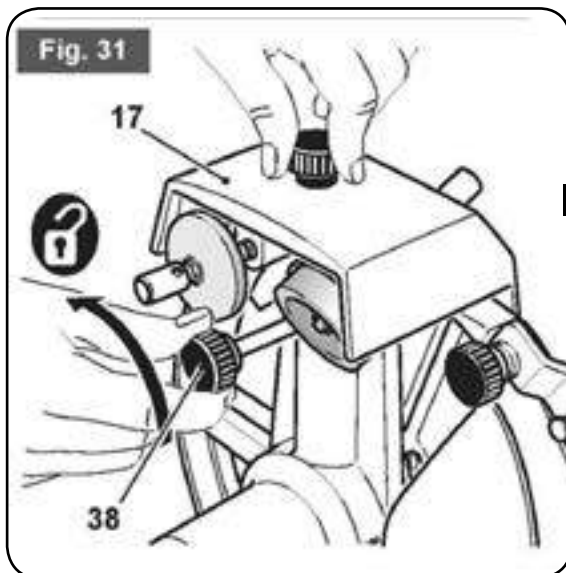
- Move the product holder (4) away as far as its limit of travel (furthest from the blade) using either knob (12) or the fast forward lever (11).



- Set the slice thickness control knob to "0" (fig.30).



- Loosen the knob (38) holding the sharpener (17) in place (fig. 31).
- Lift the sharpener (17) and turn 180° (fig. 32).
- Carefully lower the sharpener (17) again, the blade (16) will automatically be centered between the two grinding wheels (fig. 33).
- Tighten the knob (38) (fig. 34).



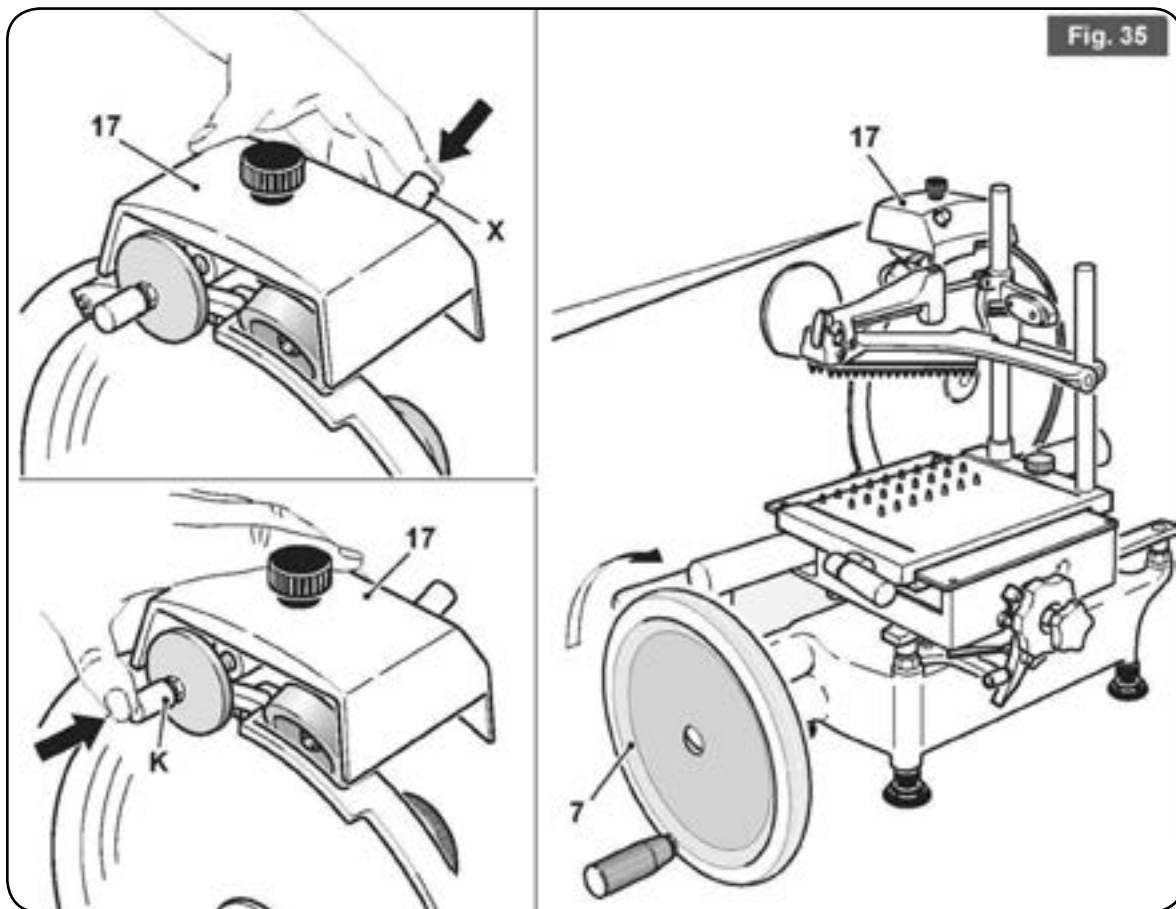


- Turn the flywheel (7) whilst pressing the “X” button and perform about 5 blade revolutions.
- Stop rotation and use a pencil to check that a slight burr has formed on the blade edge.
- Turn the flywheel (7) again whilst pressing the “K” button and perform 1 blade revolution.



For safety reasons do not exceed 1 blade revolution in order to prevent the blade edge from springing back.

- Return the sharpener to its original position.



6.4 OILING CHAIN AND BEVEL GEAR

Every 6 months proceed as follows:

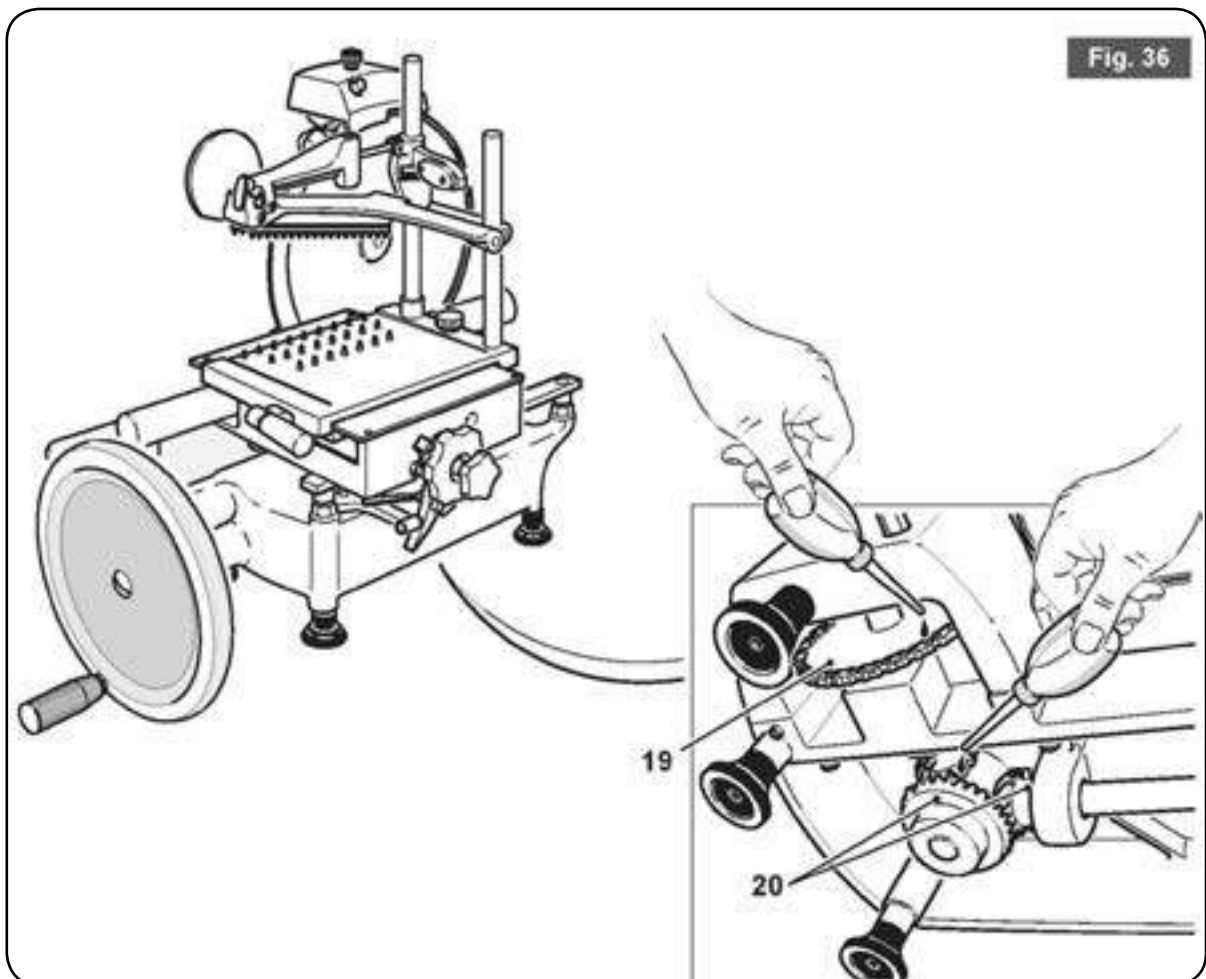
- Lift the slicer and apply 3/4 drops of the supplied lubricant to the chain (19) and gears (20).

 Use the lubricant sparingly.

- Wipe excess lubricant with a paper towel.

 If you run out of the supplied lubricant, use white Vaseline oil.

 Do not use vegetable oil.





7.1 TAKING THE SLICER OUT OF SERVICE

A machine comprises:

- Aluminum-alloy frame.
- Stainless-steel inserts and components.
- Plastics, etc.

When commissioning third parties to perform dismantling and demolition, only businesses authorised to dispose of these materials should be employed.

When demolishing without outside assistance, sort the various types of material and hand over to authorised businesses for disposal.



ALWAYS comply with the current legislation of the country in which the slicer is utilized.



WARNING:

ALWAYS consult the manufacturer or authorised service staff as regards removal and disposal of the blade (16) so that this can take place in complete safety.



DO NOT DUMP SCRAP COMPONENTS AS THEY REPRESENT A SERIOUS PERSONAL HAZARD, PARTICULARLY FOR CHILDREN AND ANIMALS.



Please consult the section "Guide to the treatment of waste equipment" at the end of this booklet.



8.1 TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	SOLUTION
• Difficulty in slicing; excessive resistance when the product is in contact with the blade.	• The blade is blunt. Product is overly mature or too dry. • Slicing begins with product in contact with the blade.	• Sharpen the blade. • Tenderise product before slicing. • Turn the flywheel 4/5 times before the product touches the blade.
• Slices are of irregular thickness.	• The pusher fails to retain the product correctly. • The blade is blunt.	• Reposition the pusher in order to retain the product correctly. • Sharpen the blade.
• Slices come out as “doorsteps”.	• The pusher fails to retain the product correctly. • The blade is blunt.	• Reposition the pusher in order to retain the product correctly. • Sharpen the blade.
• Slices are empty in the middle.	• The product is too soft (not mature enough). • The blade is blunt.	• Press the pusher harder. • Sharpen the blade
• Slices disintegrate into several pieces; they are not sliced cleanly.	• Worn blade.	• Replace the blade.