

JACCARD®

LEGENDARY QUALITY SINCE 1962



J350G



Febbraio 2020 - MAN25 Rev. 0

SLICING MACHINES

**GRAVITY VERSION
J350G**



Compliant to NSF/ANSI Standard 8: Commercial powered food preparation equipment.

*EN 60204-1 Machines electrical equipments

*EN 60335-2-64 Particular requisition for kitchen machines



This manual consists of 28 pages as follows:

- Title page with notes for the user;
- Contents, page 3;
- Page 4 to page 28 carrying progressive numeration

SERIAL NUMBER

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FOREWORD

SCOPE OF THIS MANUAL

This manual contains all the necessary information to install, use and service the gravity slicers for food (please see models in paragraph "Technical Description"). The scope of this document, hereinafter the "manual", is to permit users, and especially end users, to take all the cautions and provisions possible for using this machine safely and for a long period of time.

GENERAL SAFETY REGULATIONS

The slicer must only be used by trained personnel. Furthermore, they must have read this manual carefully.

In particular, please comply to the following instructions

- Install the machine according to the instructions contained in the "Installation" section.
- Do not use the machine with improvised connections, or provisional or non - insulated cables.
- Check the power cable and gland plate on the machine body regularly, and when necessary have them replaced by a qualified personnel.
- In case of abnormalities, defective operation, incorrect movement, unusual noise, etc stop the machine immediately.
- Before cleaning or servicing, disconnect the machine.
- Always use non-slip gloves during cleaning or maintenance.
- Lay or remove the goods to be sliced on the sliding plate only when the carriage is completely pushed back and the thickness control knob is positioned to 0.
- To move the carriage tray when slicing, use the handle or the product grip handle.
- For extraordinary maintenance (to replace the sharpening stones, the blade, or others) please contact the manufacturer or qualified and duly trained personnel.
- Avoid running the slicer with no product on it.
- The slicer is equipped with a ventilated motor.
- WARRANTY: 1 YEAR except for the electrical parts

MANUFACTURER'S WARRANTY AND LIABILITY

The manufacturer's warranty covering the functioning of the machines and their compliance to the service for which they have been designed depends on the correct application of the instructions contained in this manual.

The Manufacturer assumes no liability either direct or indirect deriving from:

- Failure to comply with the instructions contained in this manual;
- Use of the machine by personnel who has not read or fully understood the content of this manual
- Use not complying to the specific norms currently applicable in the country of installation
- Unauthorized modifications and/or repairs
- Use of non original accessories or spare parts.
- Exceptional events.

PLATES – CONFORMITY MARKS

The machine has been constructed in compliance with NSF/ANSI Standard 8. All the parts used in the machine meet the terms of NSF/ANSI compliance and the NSF mark has been applied to substantiate this compliance.

The plate carrying the Manufacturer's data, the machine data and the NSF mark are applied onto the machine base under the blade guard tie-rod knob.

In case of wear or damage, the user must replace it.

JACCARD [®]		
LEGENDARY QUALITY SINCE 1962		
Model		Serial N°
Volt	Hz	Amp.
Phase	Year	Month

ENVIRONMENTAL CONDITIONS OF USE

- Temperature from 23 °F to + 104 °F
- Relative humidity max 95%

PACKING

OPENING THE BOX

On receipt, check packaging integrity, otherwise inform the forwarding agent or the area agent immediately.

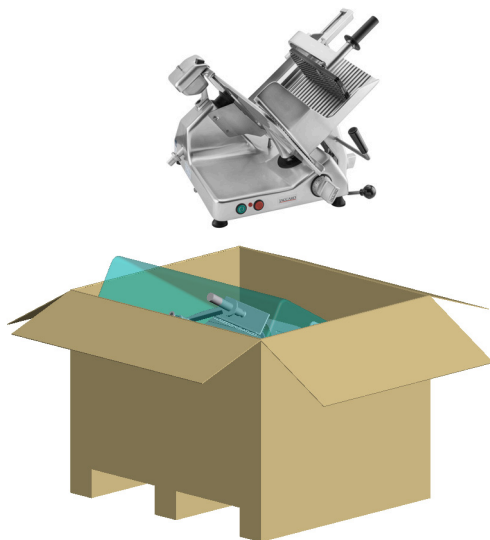
To unpack the machine, proceed as follows:

- Open the box and remove your copy of the manual of use and maintenance, then proceed according to the instructions found in that manual;
- Lift the machine still wrapped in a transparent polyethylene sheet and extract it from the box
- Now check the box contents and make sure it corresponds to what is shown on the external label.

WARNING:

The packaging components (cardboard, polyethylene, and others) are classified as normal solid urban waste and can therefore be disposed of without difficulty. In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!



TECHNICAL DESCRIPTION AND PROPOSED CONDITIONS OF USE

GENERAL DESCRIPTION

The machine is essentially made of a base supporting a circular blade mounted in tilted position. This blade is driven by an electrical motor to slice food. The machine is equipped with a carriage holding a product tray and sliding on tracks mounted under the base top, parallel to the blade.

Slice thickness is adjusted by means of a gauge plate mounted in front of the blade. This plate, against which rests the product to be sliced is moved transversally with respect to the blade by a value corresponding to the desired slice thickness. The product is fed to the machine (towards the gauge plate) by gravity.

All the machine components are made of polished and anodized oxidized aluminum alloy, of stainless steel and food grade plastic material.

The blade is driven by an electrical motor, transmission is by means of a longitudinally grooved belt.

The machine is started and stopped by a control button provided with auxiliary circuit preventing accidental restarts after an outage.

Some of the machine models have a user-friendly and safe built-in blade sharpener.

MECHANICAL AND ELECTRICAL SAFETY DEVICES

The following mechanical safety devices were installed:

- A series of aluminum and transparent plastic guards on the product carriage.

The following electrical safety devices were installed:

- Start/stop button system requiring a voluntary restart of the machine in the case of an outage or interruption of the power supply.



WARNING: RESIDUAL RISKS

Not with standing all the possible cautions taken during the design and the construction of the machine, residual risks (cutting) still exist during use or during cleaning or maintenance. Therefore be careful and PAY THE UTMOST ATTENTION to what you are doing.

DO NOT use the machine if you are not in perfect psychological and physical conditions. DO NOT ALLOW anyone near the machine when it is in use. ALWAYS wear gloves that can resist cuts or tears when cleaning, lubricating or sharpening the blade.

Slice only the products mentioned as sliceable. NEVER try to slice products that have been mentioned as non sliceable.

DIMENSIONS MAIN TECHNICAL DATA

GRAVITY SLICERS

MODEL	J350G
motor Kw/hp	0,375 - 0.5
blade diam	14"
rpm	220
max cut 0	9"
max cut <input type="checkbox"/>	11"x7"
max cut <input type="checkbox"/>	7"7/8x7"7/8
Overall dimensions	
length	29"
width	24"
height	25"
net weight - Lbs	88 Lbs
gross weight - Lbs	97 Lbs
box dimensions	28" x 32"x 24"

SUPPLIED LITERATURE AND ACCESSORIES

If not otherwise defined at the moment of order, the machines are supplied together with the following:

- Instructions manual for installation, use and maintenance.
- ETL NSF CSA

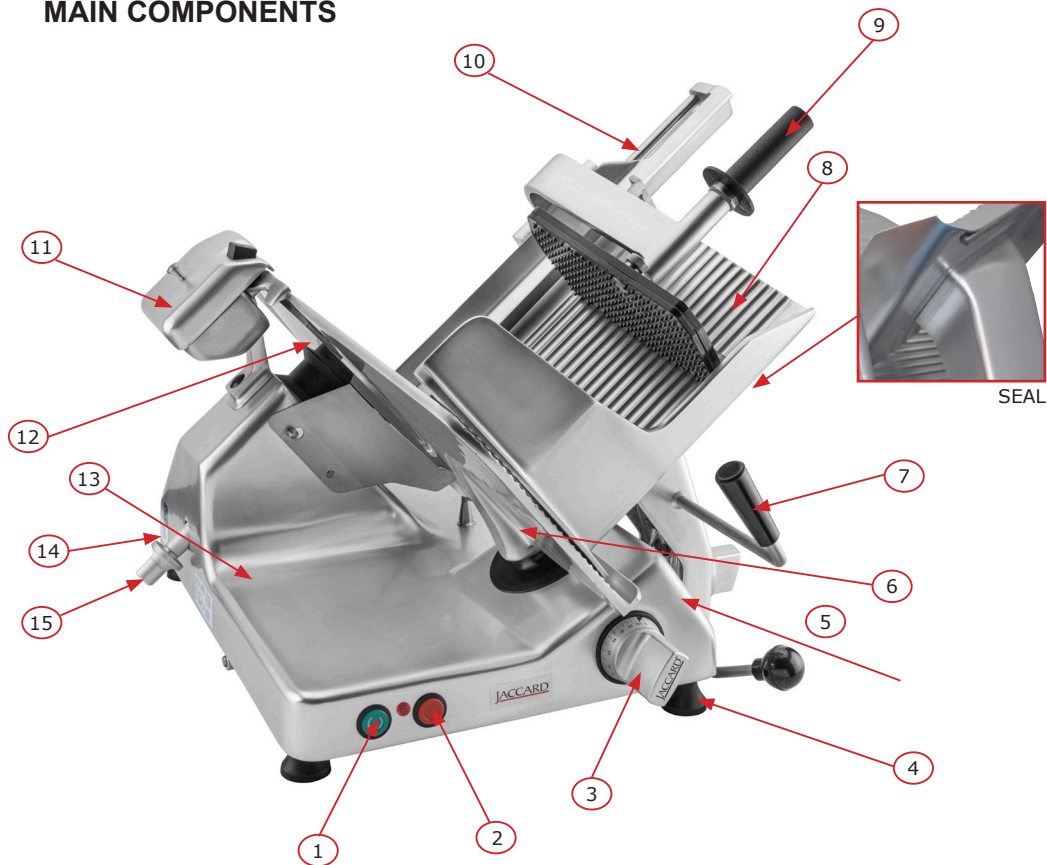
PRODUCTS THAT CAN BE SLICED

- All types of cold cuts (raw, cooked, smoked);
- Meat without bone (raw or cooked, at a temperature not less than + 37 °F);
- Cheese cuts (obviously types that can be sliced such as gruyere, mozzarella, etc.).

PRODUCTS THAT MUST NOT BE SLICED:

1. Frozen or deep-frozen food;
2. Food containing bones (meat or fish);
3. Any other non-food product

MAIN COMPONENTS



CODE	DESCRIPTION
1	Start switch
2	Stop switch
3	Thickness knob
4	Foot
5	Knob
6	Gauge plate
7	Carriage handle
8	Carriage tray
9	Pusher handle
10	Fence
11	Sharpener
12	Blade
13	Receiving tray
14	ID Plate
15	Blade guard rod knob

MACHINE COMMISSIONING AND FUNCTION TESTS

INSTALLING THE MACHINE

Position the machine on a well leveled, smooth and dry top suitably dimensioned to withstand the machine weight.

ELECTRICAL CONNECTION

Install the machine near a compliant outlet derived from a system meeting the current norms.

The user is responsible for ascertaining that the electrical system is suitably dimensioned and functions correctly (supply line, outlet, distribution panel, differential protecting breaker, grounding).

Before carrying out the connection ascertain that the mains characteristics correspond to those indicated on the machine plate.

MANUAL USE

START AND STOP BUTTONS

- Press the green button (1) to start running the blade.
- The light turns on to indicate that the machine works correctly.
- Press the red button to stop the blade (2).

Slice thickness can be adjusted by turning the graduated knob (3) anti clockwise.

Thickness adjustment range: see paragraph "Technical description and conditions of use".

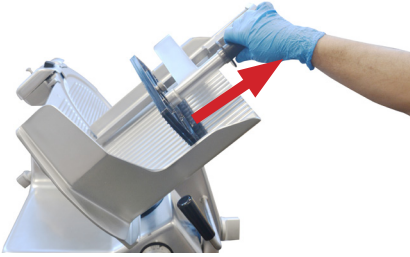
FUNCTIONING TEST AND BLADE ROTATION DIRECTION

Start the machine and check whether the light is on; make sure that the blade rotates in the direction indicated by the arrow (anti clockwise if you look at the machine from the blade plate side).

- Ascertain that the carriage and the pusher slide correctly;
- Ascertain that the gauge plate works and adjust thickness to desired value.

USING THE MACHINE

LOADING THE PRODUCT ON THE TRAY AND SLICING



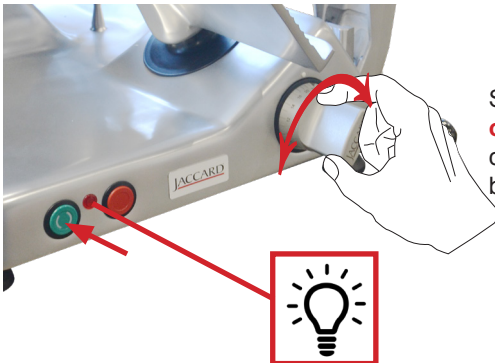
Lift the product grip and put in in rest position.



Lay down the product.



Secure by means of the product grip by exerting slight pressure.



Select the thickness of the product (**led red on**) to be sliced using the portion thickness control knob, then press the start green button.

 **WARNING**
EXPOSED BLADE

CLEANING THE SLICER

GENERAL

The machine must always be accurately cleaned at least once a day, and more often if necessary.

Always use protective gloves.

DISASSEMBLING THE SLICER FOR CLEANING (UPSETTING CARRIAGE TRAY)

- Disconnect the plug from the mains;
- Turn the gauge plate to '0';
- Remove the various components as described in the following paragraphs:

To clean the machine body and the blade use only a cloth dampened with water and biodegradable lathery detergent having 7-8 pH and at a temperature not below + 86°F.

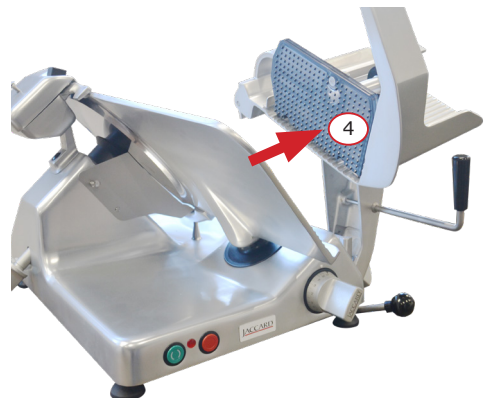
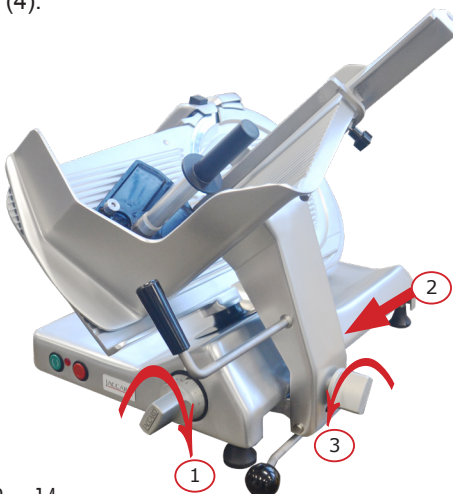
Do not clean the machine by using jets of water or vapor or similar systems.

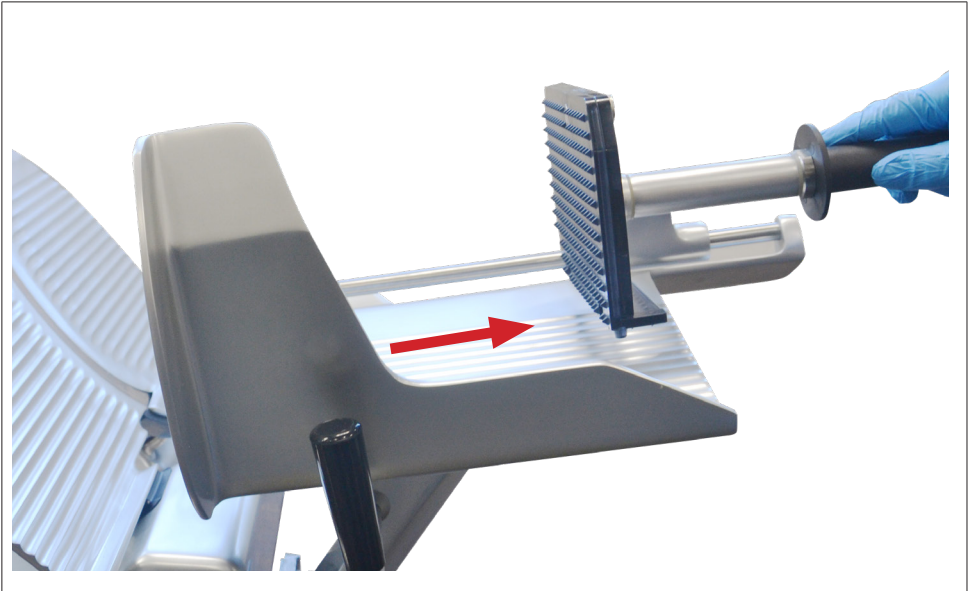
WARNING:



Use scratch-proof and non-slip gloves to carry out the following operations. Proceed carefully and pay attention to what you are doing.
Danger of cutting!

- Stop the machine, rotate the adjustable knob to regulate the gauge plate and position it on 0 (1)
- Return the carriage to the operators side (2)
- Turn the knob (3) anti clockwise, until loose, the carriage will then drop back for cleaning (4).

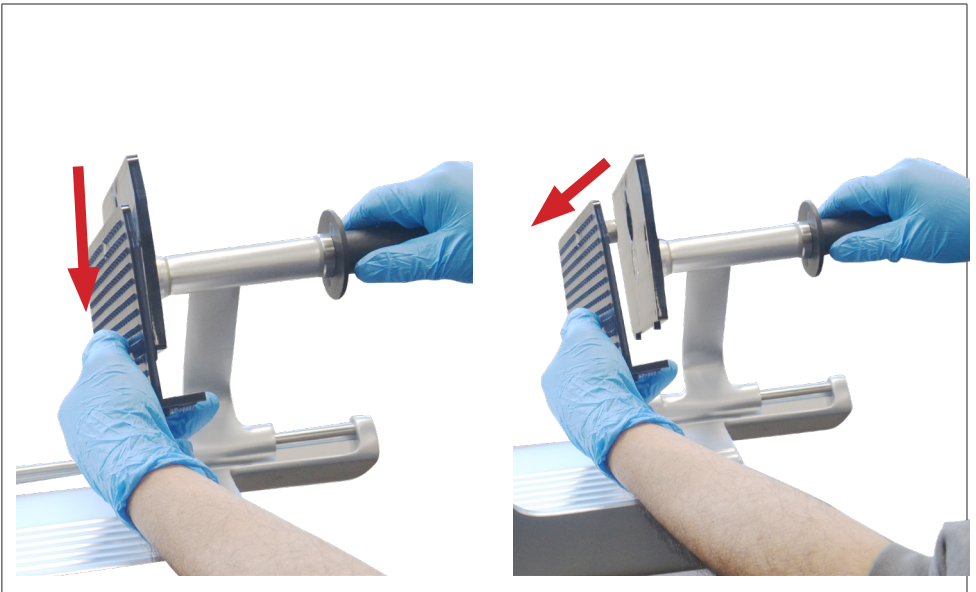




Lift the gripper arm



Hold on position



UNSCREW THE BLADEGUARD ROAD (1), then remove the cover blade (2)



Carefully insert the doth between the knife and the knife ring guard. While holding the cloth between the knife and the ring guard, work it along the entire backside of the knife. Repeat this procedure as necessary . A nylon brush could also be used.

Carefully wash the top and bottom of the knife by wiping from the center of the knife outward.



REASSEMBLE THE SLICER: PROCEED AS INDICATED FOR THE PREVIOUS OPERATIONS BUT IN REVERSE ORDER



Hold the Lever



Lift the Machine

CLEANING AND SANITIZING THE BLADE

- Disconnect the plug from the mains;
- Turn the gauge plate to '0';

To clean the machine body and the blade use only a cloth damped with water and biodegradable lathery detergent having 7-8 pH and at a temperature not below + 86°F.

WARNING:



Use scratch-proof and non-slip gloves to carry out the following operations. Proceed carefully and pay attention to what you are doing.
Danger of cutting!

SANITIZING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.



Once your slicer makes contact with food product, the entire slicer, including removable parts, must be thoroughly cleaned and sanitized. This process is to be repeated at least every 4 hours using these procedures and information; and comply with additional laws from your state and local health departments.



As with all food contact surfaces, it is extremely important to properly sanitize the entire slicer and to closely follow the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved to kill potentially harmful bacteria.

IMPORTANT: If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions. Excessive amounts of sanitizer and/or use of products not formulated for stainless steel or aluminum may VOID your warranty.

Sanitizer concentration shall comply with section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness of the FDA Food Code.

Maintain the Owner's Manual supplied with this machine and refer to it often for complete information on cleaning, sanitizing and maintaining the slicer.

ALWAYS SANITIZE YOUR MACHINE COVERING ALL THE MACHINE WITH THE PROPER PRODUCT.

REASSEMBLING THE MACHINE

The operator is allowed to perform the following maintenance operations:

- Blade sharpening: regularly (intervals and duration obviously depend on the use of the machine, time of use and type of product sliced);
- Lubrication of carriage sliding guides: once a week.
- Lubrication of product grip sliding bar: once a week.
- Checking the power supply wire conditions and the gland plate: from time to time.

WARNING

Maintenance must always be carried out when the machine is disconnected from the mains.

Always make sure that the adjustable knob is in the “O” position

The following maintenance operations are to be entrusted only to **personnel authorized by the manufacturer**:


- **Replacing the blade;**
- **Replacing the sharpener stones;**
- **Replacing the motor transmission belt;**
- **Replacing electrical system components under the machine base;**
- **Repairing structural parts, repairing the components under the base.**

INSPECTING THE SLICER FOR DAMAGED OR BROKEN PARTS INCLUDING GASKETS & SEALS



A thorough visual inspection should be made of the entire slicer and its parts.

Biro urges the owner / operator to inspect all components often, including ones that are the detachable for cleaning and sanitizing. This inspection should include: looking for damaged parts, broken seals or gaskets, and areas that may be more difficult to clean and sanitize.







 **WARNING:** IF A SEAL OR GASKET IS FOUND TO NOT PROPERLY SEAL, IS DAMAGED, OR IS MISSING, THE SLICER MUST BE REMOVED FROM SERVICE UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER

The recommended interval between inspections shall not exceed six months for components that are detached for cleaning and sanitizing and twelve months for all others.

Authorized saler must provide to inspect the machine every 6 months.

MAINTENANCE

Sharpen the blade periodically as soon as the cutting capacity decreases. Please proceed as per the following instructions:

 <p>1) After disconnection from mains clean the blade</p>	 <p>2) Lift up</p>
 <p>3) Turn the sharpener by 180° and insert the wheels on the slicer blade.</p> <p> Reset the machine.</p>  <p>Start blade rotating</p>	 <p>4) Push the button once. 1: Push slowly for 30" then press for 5" (2). Repeat this operation 3 times</p> <p>5) After completing the sharpening, we recommend cleaning the wheels using a small brush and alcohol.</p> <p>6) Now return the sharpener to its original position.</p> <p>WARNING: We recommend extremely attention to the blade during this operation.</p> <p>DO NOT PROLONG THIS OPERATION BEYOND THE FEW SECONDS MENTIONED OTHERWISE THE BLADE EDGE WILL WARP.</p>

LUBRICATION

Carriage sliding guides product grip (once a week)

**Use only the oil provided, otherwise use white Vaseline oil.
DO NOT USE VEGETABLE OILS.**

- Spread a small quantity of oil on the bar and move the assembly 3 or 4 times.
- Clean as required to remove excess of oil.



DISMANTLING THE SLICER

This machines is made of the following elements:

- Aluminum frame;
- Stainless steel fittings and others;
- Electrical parts and wires;
- Electrical motor;
- Plastic materials, etc.

Whether dismantling is entrusted to third parties or done in-house (in that last case you will have to separate the various materials) please note that disposal of the materials can only be carried out by duly authorized businesses.

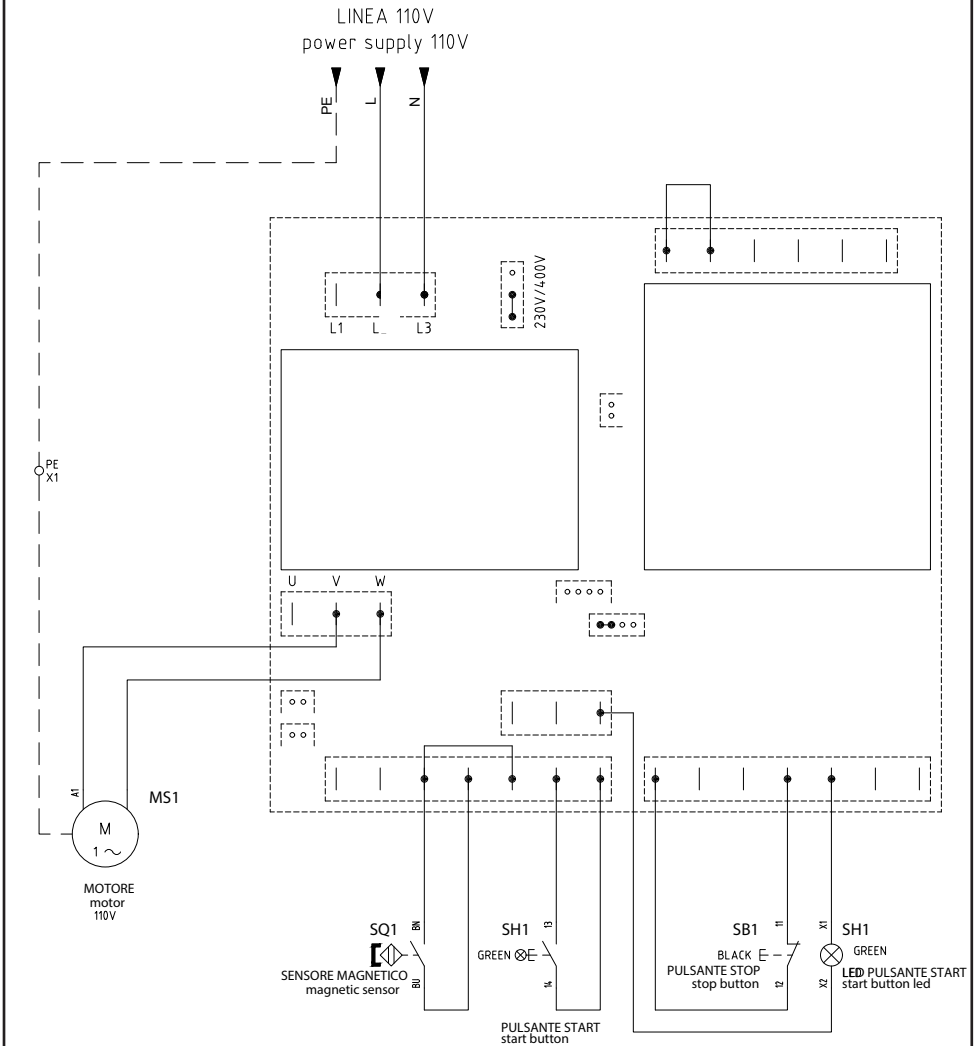
In any case, please comply to the current norms of your country.

WARNING



**In any case, to remove the blade and dispose of it, you must contact the manufacturer or personnel duly authorized by the manufacturer.
NEVER DISPOSE OF WASTE IN AREAS WHERE ACCESS IS NOT DELIMITED BY BARRIERS AND FORBIDDEN BY WARNING SIGNS AS THIS WASTE REPRESENTS A SERIOUS DANGER, ESPECIALLY FOR CHILDREN AND ANIMALS. ANY RESPONSIBILITY ARISING OUT OF INCORRECT DISPOSAL FALLS ON THE OWNER.**

J350G



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