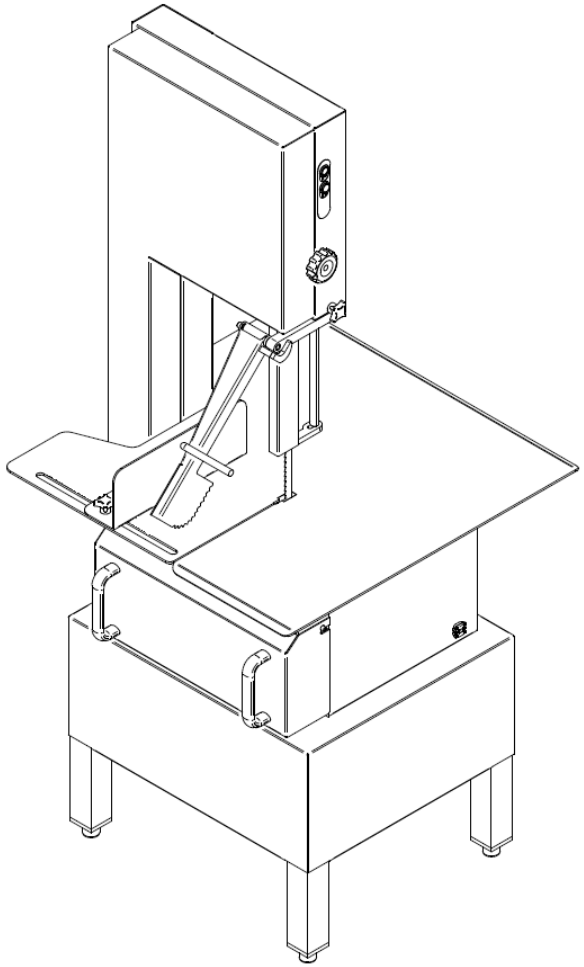
01/2015

Mod: SAX-310/7

Production code: 24230903F

Diamond
catering equipment

SO 3100 INOX



SO_3100_IX_005_01/2015

OPERATING AND MAINTENANCE MANUAL

ISTITUTO GIORDANO

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Registro Imprese di Rimini n. 00 549 540 409
Organismo Europeo notificato n. 0407

RICONOSCIMENTI DA MINISTERI ITALIANI:

- Legge 1086/71 con D.M. 27/11/92 n. 22913 "Prove sui materiali da costruzione".
- Decreto 21/07/98 "Certificazione CE per le unità da diporto".
- D.M. 04/08/94 "Certificazione CEE sulle macchine".
- Notifica n. 757890 del 15/12/98 "Certificazione CEE per gli apparecchi a gas".
- D.M. 09/01/03 "Certificazione CEE in materia di recipienti semplici a pressione".
- D.M. 08/07/96 "Certificazione CEE concernente la sicurezza dei giocattoli".
- Incarichi di verifica della sicurezza e conformità dei prodotti nell'ambito della sorveglianza sul mercato e tutela dei consumatori.
- D.M. 02/04/98 "Rilascio di attestazioni di conformità delle caratteristiche e prestazioni energetiche dei componenti degli edifici e degli impianti".
- Legge 818/84 e D.M. 26/03/85 con autorizzazione del 21/03/86 "Prove di reazione al fuoco secondo D.M. 26/06/84".
- Legge 818/84 e D.M. 26/03/85 con autorizzazione del 03/07/92 "Prove di resistenza al fuoco secondo Circolare n. 7 del 02/04/91 norma CNVVF UNI 9723".
- Legge 818/84 e D.M. 26/03/85 con autorizzazione del 06/02/08 "Prove di resistenza al fuoco ai sensi del D.M. 21/06/04 e del D.M. 16/02/07".
- Legge 46/92 con D.M. 09/10/85 "immissione nell'albo dei laboratori autorizzati a svolgere ricerche di carattere applicativo a favore delle piccole e medie industrie".
- Protocollo n. 116 del 27/02/97 "Iscrizione allo Schedario Anagrafe Nazionale delle ricerche con codice N.E0492Y9Y".
- Decreto 24/05/02 "Certificazione CE di rispondenza della conformità delle attrezzature a pressione".
- Decreto 12/12/04 "Certificazione di conformità di attrezzature a pressione trasportabili".
- Decreto 14/02/02 "Certificazione CE di conformità in materia di emissione acustica ambientale per macchine e attrezzature".
- Decreto 05/02/03 "Esecuzione delle procedure di valutazione della conformità dell'equipaggiamento marittimo".
- Decreto 17/05/04 "Certificazione CE sugli ascensori e componenti di sicurezza".
- Notifica per le attività di attestazione della conformità alle norme armonizzate della Direttiva 89/106/CE su prodotti da costruzione.
- Decreto 20/01/05 "Verifiche di prova su dispositivi medici".
- D.Lgs. 02/02/07 n. 22 "Certificazione ai sensi della Direttiva 2004/22/CE (MID) di contatori per energia elettrica di corrente alternata (c.a.) monofase e trifase e di contatori volumetrici di gas a membrana".
- Decreto 11/09/02 "Certificazione CE di dispositivi di protezione individuale".
- Decreto 10/11/07 n. 218 "Certificazione del processo di produzione del conglomerato cementizio prodotto con processi industrializzati".

RICONOSCIMENTI DA ENTI TERZI:

- ICIM: "Prove di laboratorio nell'ambito degli schemi di Certificazione di Prodotto".
- IMQ: "Prove di laboratorio nell'ambito degli schemi di Certificazione di Prodotto per canne fumarie".
- UNCSAAL: Riconoscimento del 26/01/85 "Laboratorio per le prove di certificazione UNCSAAL su serramenti e facciate continue".
- KEYMARK per isolanti termici: "Misure di conduttività termica per materiali isolanti".
- IFT: "Prove di laboratorio e sorveglianza in azienda nell'ambito degli schemi di Certificazione di Prodotto per porte, finestre, chiusure oscuranti (antieffrazione) e serramenti".
- EFSG: "Prove di laboratorio su casseforti e altri mezzi di custodia".
- AENOR: "Valutazione della conformità ai fini della marcatura CE per alcuni prodotti inerenti la direttiva prodotti da costruzione".
- VTT - Finlandia: "Valutazione della conformità ai fini della marcatura CE per alcuni prodotti inerenti la direttiva prodotti da costruzione".
- C.C.I.A.A. Rimini: 26/01/04 "Verifica periodica dell'affidabilità metrologica di strumenti metrici in materia di commercio".
- FIRTI-CH - Svizzera "Laboratorio di riferimento per le prove di resistenza al fuoco di componenti edilizi".
- SOLAR KEYMARK: "Riconoscimento come laboratorio di prova regolato Solar Keymark".

The products can bear
I prodotti potranno essere marcati

CE

marking only if all applicable European Directives which require it are complied with.
solo se tutte le Direttive Europee ad essi applicabili e che ne prevedano la marcatura siano rispettate.

CLAUSOLE:

Il presente documento si riferisce solamente al campione o materiale sottoposto a prova.
Il presente documento non può essere riprodotto parzialmente, salvo approvazione scritta dell'Istituto Giordano.

EC TYPE-EXAMINATION CERTIFICATE

CERTIFICATO DI ESAME CE DEL TIPO

No. ***IG-355-2011/0407-11-11-027***

This is to certify that the products identified below comply with the essential requirements of European Directive 2006/42/EC (MD) and following amendments.
Il presente documento certifica che i prodotti identificati di seguito sono in conformità con i requisiti essenziali della Direttiva Europea 2006/42/CE e successivi emendamenti.

Description/Descrizione:

SEGAOSSA

Models/Modelli:

SO 1650 F2, SO 1840 F2, SO 1650 BREMEN, SO 1650 INOX, SO 2020 INOX, SO 2400 INOX, SO 3100 INOX

Standard/Norma:

EN 12268:2003 + A1:2010

Reference EC type-examination certificates/Certificati di Esame CE del tipo di riferimento:

IG-340-2011/0407-11-11-016
IG-345-2011/0407-11-11-017
IG-346-2011/0407-11-11-018
IG-347-2011/0407-11-11-019

Applicant/Richiedente:

SIRMAN S.p.A.

Address/Indirizzo:

Viale dell'Industria, 9/11 - 35010 PIEVE DI CURTAROLO (PD) - Italia

On the basis of this certificate and according to the procedures established by European Directive 2006/42/EC (MD), the Applicant shall proceed with the CE marking of the above mentioned products, according to Annex III, and with the signature of the EC declaration of conformity, according to Annex II.1.A.
Sulla base di questo certificato e in accordo alle procedure stabilite dalla Direttiva Europea 2006/42/CE, il richiedente deve procedere alla marcatura CE dei prodotti citati, come da Allegato III, ed alla firma della dichiarazione CE di conformità, come da Allegato II.1.A.

Place and date of issue
Luogo e data di emissione
Bellaria-Igea Marina, Italy
30 November 2011

Expiry date
Data di scadenza
29 November 2016

Person responsible for Directive 2006/42/EC (MD)
Responsabile Direttiva 2006/42/CE
Dott. Ing. Giuseppe Persano Adorno

Chief Executive Officer
L'Amministratore Delegato
Dott. Ing. Vincenzo Iommi

L'AMMINISTRATORE DELEGATO
Dott. Ing. Vincenzo Iommi

This document consists of 4 sheets/Questo documento è composto da n. 4 fogli.

Sheet No. 1 of 4/Foglio n. 1 di 4.

English

ISTITUTO GIORDANO

Annex to
EC TYPE-EXAMINATION CERTIFICATE No. IG-355-2011/0407-11-11-027
Allegato al CERTIFICATO DI ESAME CE DEL TIPO n. IG-355-2011/0407-11-11-027

Products/Prodotti: SEGAOSSA
Technical specifications/Caratteristiche tecniche:

Modelli		SO 2020 INOX		SO 2400 INOX		SO 3100 INOX	
Descrizione		Sega a nastro con piano di lavoro e guida di protezione					
		piano di lavoro fisso	piano di lavoro scorrevole	piano di lavoro fisso	piano di lavoro scorrevole	piano di lavoro fisso	piano di lavoro scorrevole
Tipo secondo EN 12268:2003 + A1:2010		B	C	B	C	B	C
Lunghezza nastro	[mm]	2020		2400		3100	
Motore		1 HP - 900 giri		1,8 HP - 700 giri		2,5 HP - 700 giri	
Diametro puleggia	[mm]	250		300		400	
Superficie di lavoro	[mm]	480 × 600		510 × 710		795 × 810	
Dimensioni *(lunghezza × larghezza × altezza)*	[mm]	600 × 560 × 1600		710 × 700 × 1630		910 × 810 × 1870	
Peso netto	[kg]	71		100		170	
Peso lordo	[kg]	83		125		195	

CLAUSES/CLAUSOLE

In accordance with European Directive 2006/42/EC (MD), the Applicant has to inform us about any modifications, even insignificant ones, made or planned to be made to the above mentioned products. As required by Annex II.1.A to European Directive 2006/42/EC (MD), the Applicant is responsible for the issue of the EC declaration of conformity. This document refers only to the above Directive and following amendments. For the purpose of the CE marking, the products might have to comply with other applicable European Directives.

In accordo alla Direttiva Europea 2006/42/CE, il Richiedente deve informarci di tutte le modifiche, sia pure di scarsa importanza, che ha apportato o che intende apportare ai prodotti sopra citati. Secondo quanto previsto dall'Allegato II.1.A della Direttiva Europea 2006/42/CE, rimane responsabilità del Richiedente l'emissione della dichiarazione CE di conformità. Questo documento si riferisce unicamente alla Direttiva citata e successivi emendamenti. Altre Direttive Europee potrebbero essere applicabili per la marcatura CE.

Place and date of issue
Luogo e data di emissione
Bellaria-Igea Marina, Italy
30 November 2011

Expiry date
Data di scadenza
29 November 2016

Person responsible for
Directive 2006/42/EC (MD)
Responsabile Direttiva 2006/42/CE
Dott. Ing. Giuseppe Persano Adorno

Chief Executive Officer
L'Amministratore Delegato
Dott. Ing. Vincenzo Iommi
L'AMMINISTRATORE DELEGATO
Dott. Ing. Vincenzo Iommi

Sheet No. 4 of 4/Foglio n. 4 di 4

INDEX

English

1 Delivery and guarantee

1.1 - *Foreword*

This symbol draws the reader's attention to points and operations that can endanger the personal safety of operators or risk damaging the machine.
Do not use the machine unless you are certain that you have correctly understood these warnings. **F**or greater clarity, certain illustrations in this manual show the machine or parts of it with panels or casing removed.
Do not use the machine in these conditions; all protections must be correctly fitted and in perfect working order. This manual may not be reproduced, even partially, and its contents cannot be used for purposes other than those permitted by the manufacturer. All breaches of the above are legally punishable.

1.2 - Keeping and using the manual

The aim of this manual is to instruct the user, via text and figures, with regard to transport, handling, use and maintenance of the machine; the manual must therefore be carefully read before using the machine. keep it safety near the machine in an easily and quickly accessible place for future reference.
If the manual is mislaid or damaged, ask your dealer or manufacturer for a copy.
If the machine is sold, inform the manufacturer of the name and address of the new owner. The manual reflects the state of technology at the time the machine is sold and cannot be considered inadequate if it is subsequently updated on the basis of new knowledge.
In this regard the manufacturer reserves the right to update its products and related manuals without being obliged to update previous products and manuals barring exceptional cases.
If in doubt, consult the nearest servicing centre or the manufacturer.
The manufacturer's aim is continuous product optimisation and it is therefore pleased to receive any comments or proposals for improvement of the machine and/or manual.
The machine is delivered to the user under the guarantee conditions in force at the time of purchase. Contact your supplier for any clarifications required.

1.3 - *Guarantee*

The user is not authorized to tamper with the machine for any reason.
If a fault occurs, contact the manufacturer.
Any attempts at dismantling or in general tampering with any component of the machine by the user or non-authorized personnel will render the guarantee null and void and exempt the manufacturer form all responsibility for any damage either to people or things deriving from the above.
The manufacturer is also exempt from all responsibility in the following cases:

- incorrect installation;
- improper use of the machine by inadequately rained personnel;
- failure to comply with the regulations in force in the country in which the machine is used;

English

- lack of or insufficient maintenance;
- use of non-original spare parts and spare parts not specifically designed for the model;
- total or partial failure to follow the instructions.

1.4 - *Machine description*

The saw you have purchased is a safe reliable machine and easy to use.
Pulleys are made of aluminium.
Machine body and accessories are made of stainless steel AISI 304.
It is provided with mechanical guards (casings, doors, etc...) and electrical safety devices (micro switch, emergency stop button etc.) in order to reduce operator risks to a minimum. The pulley angle can be adjusted both horizontally and vertically in order to ensure maximum blade contact.
The motor is self-cooling, water-protected, self-braking and operates intermittently.
The push-button panel is located in an easily accessible position with the controls powered at 24 volts.
The machine has been designed to facilitate cleaning operations, in particular due to the following technical features:
- easy removal of the blade without using tools;
- all the electrical parts are protected to **IP 56** (minimum).

1.5 - *Use*

The saw has been designed and produced to cut bones, meat and fish.
It must only be used on a work table or on the stand supplied by manufacturer.
As it is designed for food, the material used for the blade and all other components that can come into contact with the product being cut have been carefully selected.
The machine is designed for professional use and should therefore be used by a skilled operator who must carefully read this manual before using the machine.
This machine has been manufactured in compliance with the **EEC directive 2006/42**. The saw is also suitable for cutting frozen fish and does not require any particular environmental conditions. You are nevertheless advised to keep it in a closed environment, protected from bad weather and sudden changes in temperature.

1.6 - *Uses not permitted*

The saw must be used for the purposes expressly intended by the manufacturer only. In particular:
- **Do not** use the machine unless it has been correctly installed with all the guards in perfect condition and correctly fitted to avoid the risk of severe injury.
- **Do not** use the machine if the blade is not in perfect condition and correctly sharpened as the blade can break.
- **Do not** stand on machine, even if not working. Apart from the danger of falling, the machine may also be damaged
- **Do not** access the electrical components without previously disconnecting the machine: **risk of electrocution.**
- **Do not** use the machine for cutting items other than meat, bones, fish and similar.
- **Do not** stop the blade with your hands; wait until it stops to avoid the risk of serious injury.
- **Do not** wear rings, watches, jewellery, loose or hanging garments such as scarves, ties, torn clothes, unbuttoned jackets or smocks with open zip which can get tangled in the moving parts. Use approved safety clothing: non-slip shoes, safety goggles, work gloves, ear defenders and safety mask. Consult your employer re. current safety regulations and safety devices required.
- **Do not** start the machine if it is not working correctly. Before using the machine, ensure that any dangerous condition has been appropriately eliminated. If a fault occurs, stop the machine and notify the maintenance personnel.
- **Do not** allow non - authorised personnel to carry out work on the machine. In the event of an electrical accident, firstly remove the victim from the conductor (as he will usually be unconscious). This operation is dangerous as the victim is a conductor in this case and touching him can cause electrocution. You should therefore disconnect the contact directly from the line power supply valve or, if this is not possible, distance the victim using insulating material (wooden or PVC sticks, fabric, leather etc.). A doctor should be promptly called and the patient taken to hospital.
- **Do not** make any intervention without authorisation.
- **Follow** the procedures given for maintenance and technical assistance

1.7 - *Identification*

specification of the “Model”, “Serial number” and “Year of manufacture” will enable our servicing department to provide a rapid efficient response. Whenever you contact the servicing department or request spare parts, always quote the above information. As a memorandum, you are advised to fill in the box shown in fig. 1.7.1 with specifications of your machine.

!! ATTENTION !! Do not, for any reason, alter the data given on the rating plate.

Bone saw model.....
Serial number.....
Year of manufacture.....
Type .....

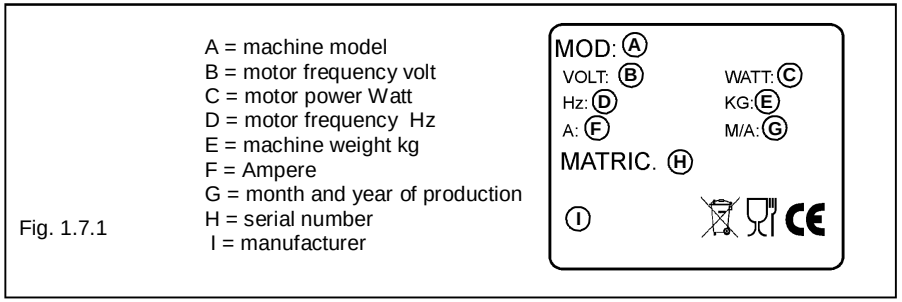


Fig. 1.7.1

A = machine model
B = motor frequency volt
C = motor power Watt
D = motor frequency Hz
E = machine weight kg
F = Ampere
G = month and year of production
H = serial number
I = manufacturer

English

1.8 - *Safety devices*

Before using the machine, ensure that the safety devices are correctly positioned and in perfect condition.
At the beginning of each working shift, check that they are fitted and working efficiently; if not, notify the head of maintenance.

1 Blade working area mobile guard.
If nothing is being cut, it prevents contact with the cutting blade. (Fig. 1.8.1)

2 Casing closed control micro switch.
If the casing opens, the micro switch cuts off the electrical power supply to the machine, stopping it. When the casing is closed, the machine will not restart unless the start button has been pressed. Also in the event of accidental stoppage of the machine, for example due to a power failure, the machine will not restart when is restored unless the star button is pressed. (Fig. 1.8.1).

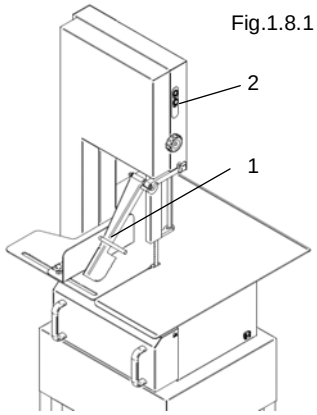


Fig.1.8.1

1.9 - *Warning and danger signs*

Do not hold your hands near the blade in particular when moving.
Risk of serious injury. Do not carry out work on electrical components with the machine connected. Risk of electrocution. **Observe the precautions given in the signs. Failure to observe them can cause serious injury and even death.**
Ensure that the signs are always fitted and readable. If not, fit or replace them.

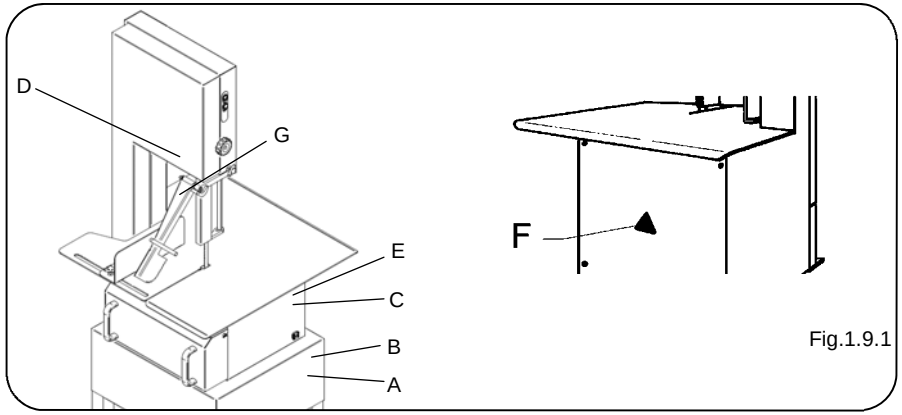


Fig.1.9.1

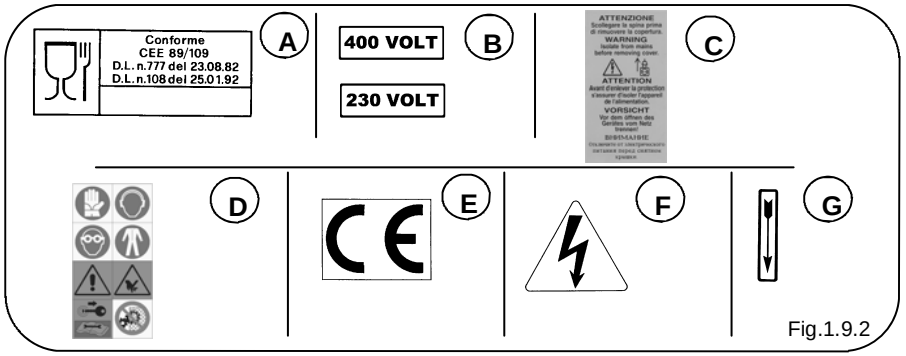


Fig.1.9.2

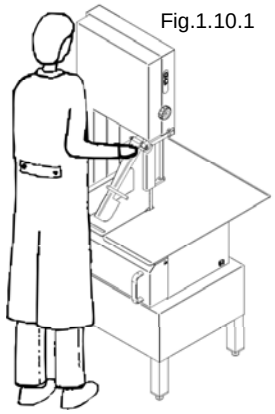


Fig.1.10.1

1.10 - *Working position*

The correct operator working position is shown in fig. Fig. 1.10.1.

1.11 - *Working condition*

The machine is created to work with the following conditions:
- minimum room temperature: -5 °C;
- maximum room temperature: +40 °C;
- relative humidity: 50% a 40 °C.

1.12 - *Lighting*

Suitable lighting must be provided around the machine to ensure correct operator visibility. Lighting must be disposed in accordance with the low in force in the destination county and should not create reflections. Lighting must allow a good reading of control pannel and safety button.

1.13 - *Vibration*

The vibrations that machine transmit to band are not significant.

English

2 Technical specification

2.1 - *Main parts*

To facilitate understanding of the manual, the main machine components are listed below and shown in fig. 2.1.1

1 - Pulleys protection casing.
2 - Control panel.
3 - Portioning device.
4 - Pusher.
5 - Work top.
6 - Electrical motor.
7 - Upper driven pulley.
8 - Band cutting blade.
9 - Dirt and rest collection tray.
10 - Lower drive pulley.
11 - Electrical system.
12 - Body machine.
13 - Lever for the assembly blade.

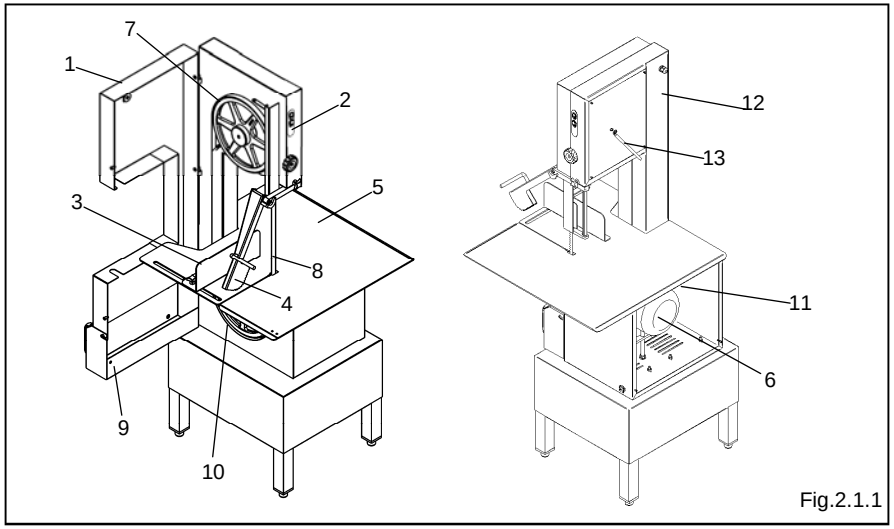


Fig.2.1.1

2.2 - *Technical specifications*

Power	Speed	Pulleys diameter	Blade length	Working surface
kW	R.p.m./min	mm	mm	mm
0,70 - 1,3	700 - 1400	400	3100	795 x 810

2.3 - *Maximum dimensions of the product to be cut (Fig. 2.3.1)*

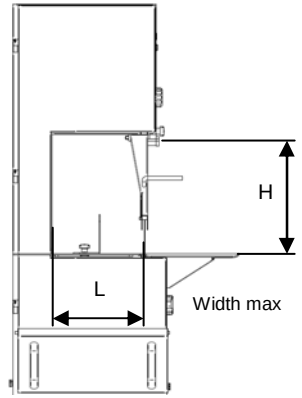


Fig.2.3.1

2.4 - *Machine dimensions and weight*

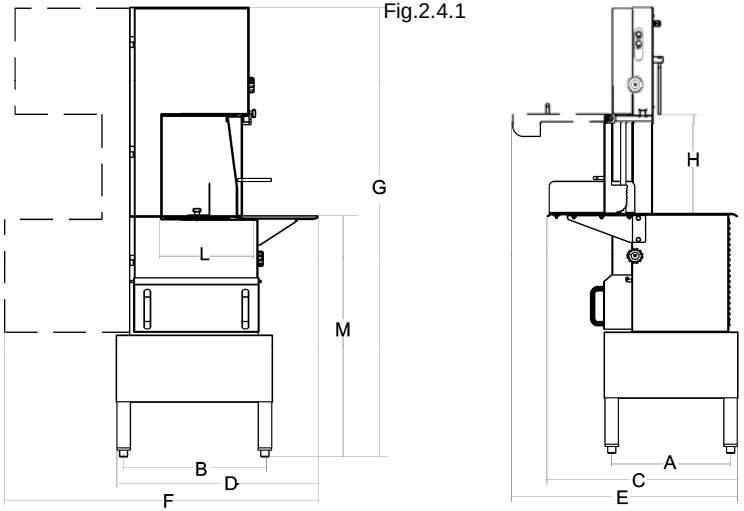


Fig.2.4.1

	A	B	C	D	E	F	G	H	L	M	Net weight
	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg
SO 3100 IX	444	624	840	965	960	1480	1900	420	370	947	195

2.5 - *Noise level*

Recordings of the noise emitted by the machine indicate that the equivalent noise level is **74,3 dB(A)**.

2.6 - *Wiring diagrams*

2.6.1 - Three-phases wiring diagram at 400V (Fig. 2.6.1)

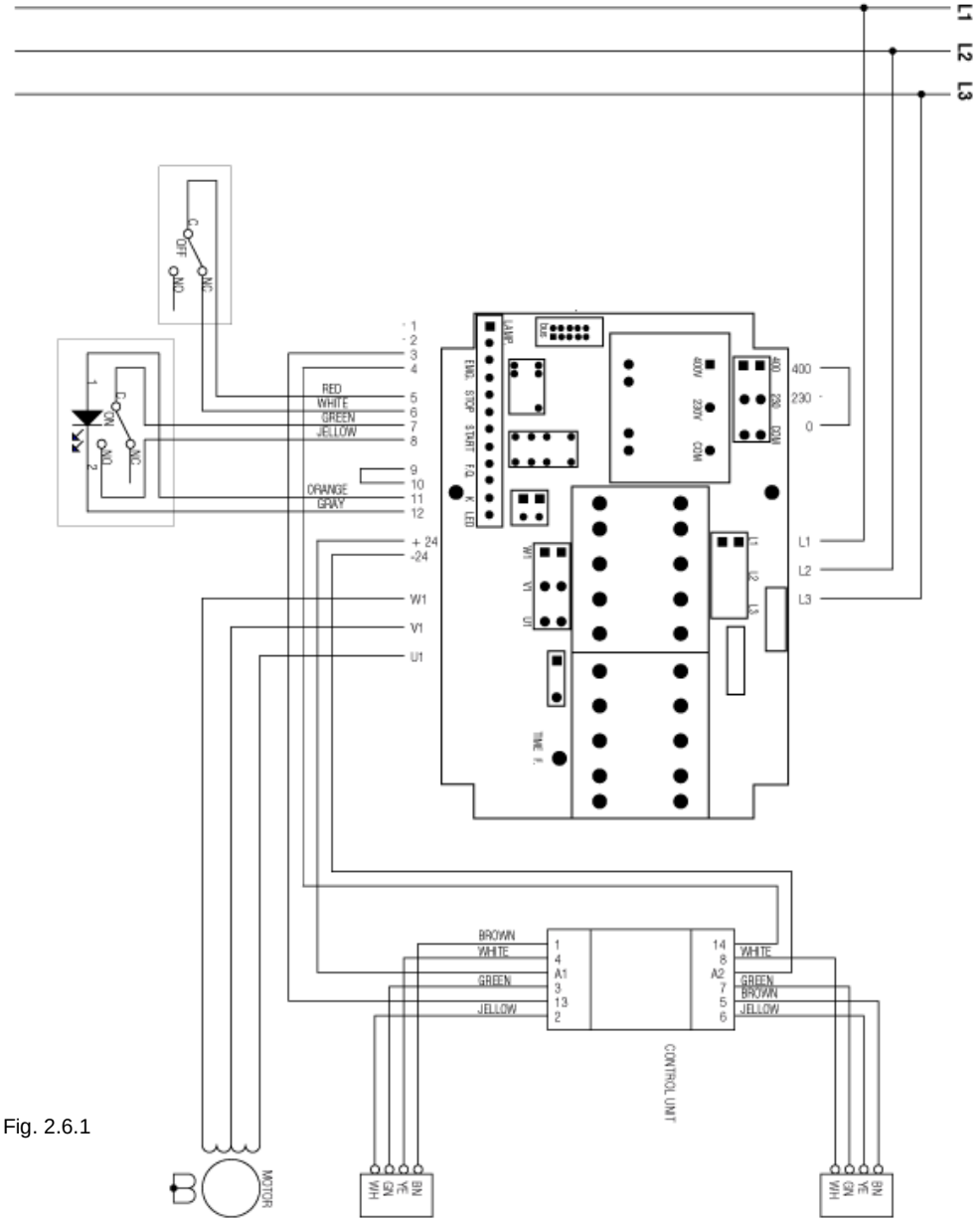


Fig. 2.6.1

2.6.2 - Single-phase wiring diagram at 230V (Fig. 2.6.2)

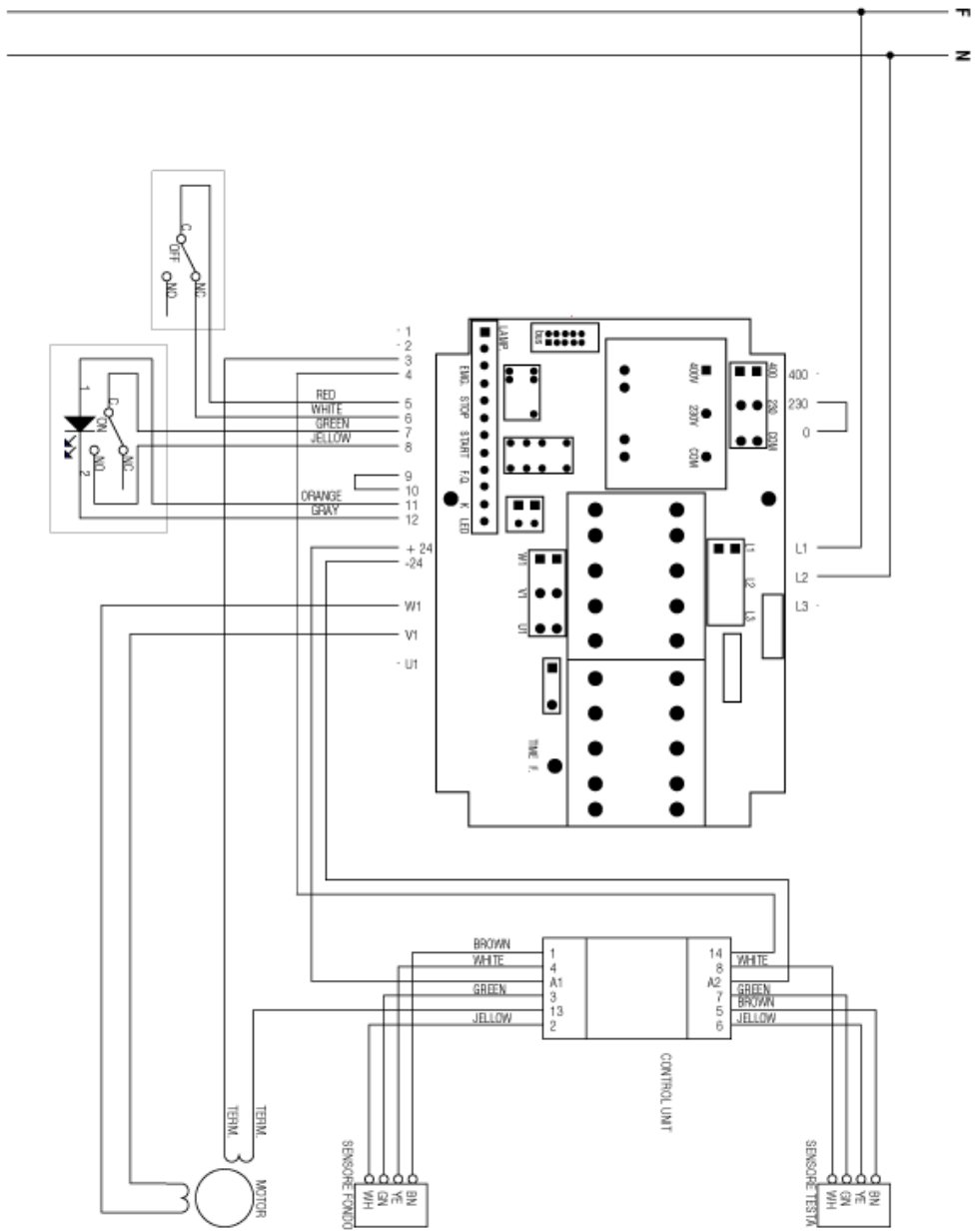


Fig.2.6.2

2.6.3* - Three-phases wiring diagram at 230 V *(fig. 2.6.3)

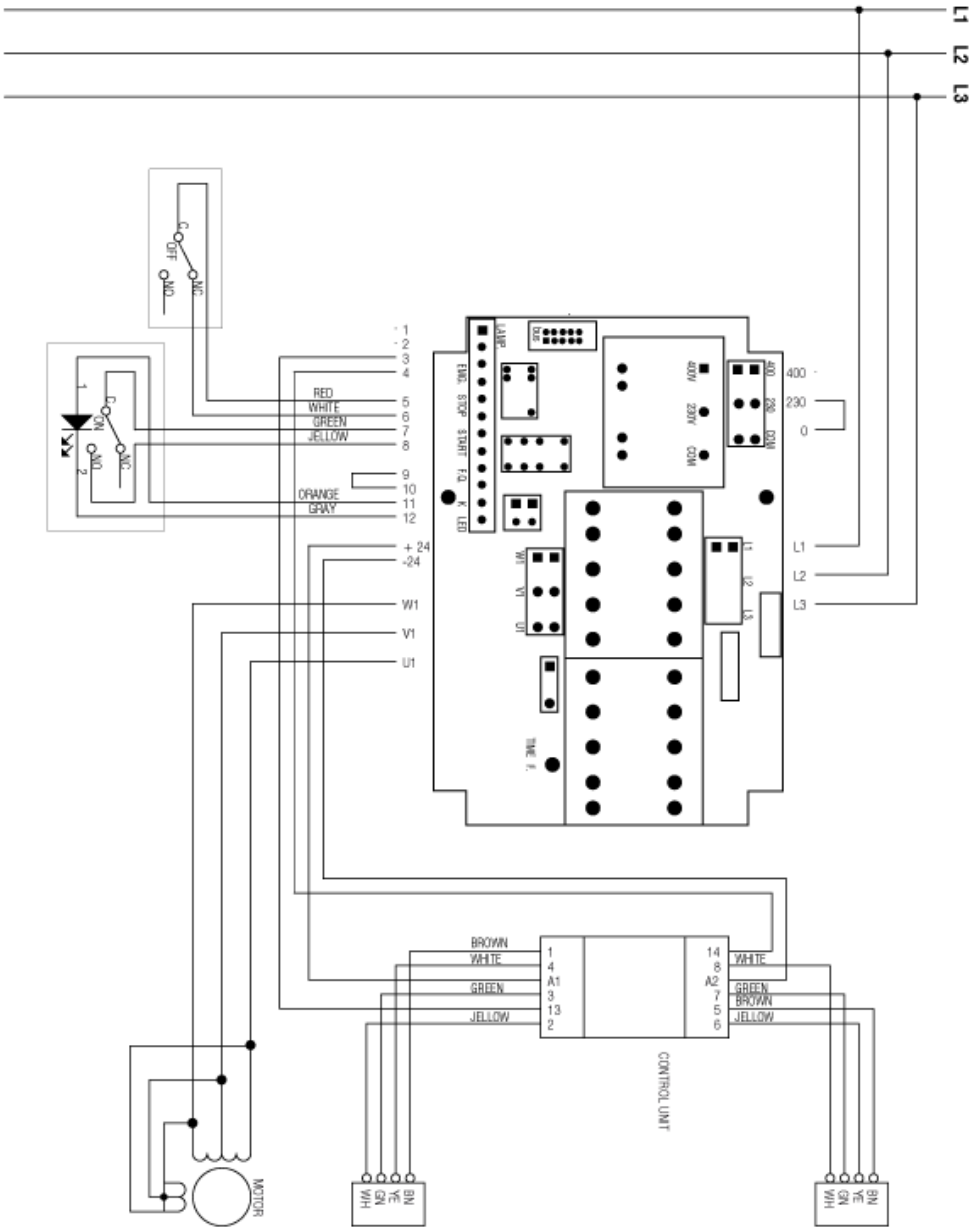


Fig. 2.6.3

3 Testing, transport, delivery and installation

3.1 - *Testing*

Your machine has been tested at our factory to ensure correct operation and regulation. During testing, cutting tests are performed on material identical to the material cut by the user.

3.2 - *Delivery and handling*

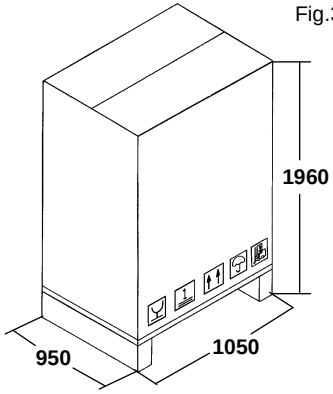


Fig.3.2.1

When packed, the machine weights **195 kg**.

NOTE
Measures are expressed in millimetres.

All the equipment delivered di thoroughly checked before delivery to the forwarding agent. Unless agreements have been reached otherwise with the customer or transport conditions are particularly critical, the machine will be wrapped in nylon and cardboard on pallet. The dimensions of the packing are shown in Fig. 3.2.1. Upon receipt of the machine, check that the packing is intact. If it has been damaged, sign the carrier's delivery note but add: "I accept, with reservation....." and the reason. If, once the package has been opened, some of the machine components are found to be damaged, report the fact to the forwarding agent within three days from the date specified in the documents.

3.2.1 - List of provided equipment

The following equipment is included in the machine packing:
N° 1 use and maintenance manual

3.3 - *Installation*

ATTENTION!

The installation area must be level and firm. The supporting surface must provide a completely safe base.

English

Plenty of space must be left around the machine - see Fig. 2.4.1. This permit greater manoeuvrability in the work phases and provides access for subsequent maintenance operation. **S**uitable lighting must be provided around the machine to ensure correct operator visibility.
Move the packing with a forklift truck or similar as the machine is packed on a pallet and protected in a cardboard (Fig. 3.2.1).

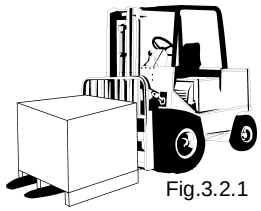


Fig.3.2.1

- Remove the two bands that fix cardboard to pallet.
- Unscrew the saw form pallet.
- Remove cellophane machine wrapping and all other packing inside.
- Use a fork-lift or similar machine suitable for moving the bone saw.
  Never move it manually.

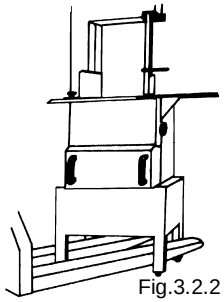


Fig.3.2.2

3.3.1 - Disposal of the packing

The packing components - cardboard, nylon, wood - can be considered solid urban refuse and can therefore be disposed of normally. If the machine is delivered to countries with special regulations, the packing must be disposed of in accordance with the laws in force.

3.3.2 - Handling the machine

Lift the machine with a forklift truck of suitable capacity. **C**heck the stability and positioning of the load on the forks, in particular on rough, slippery or sloping surfaces. When the machine is being moved, keep the load as low as possible in order to ensure greater stability and visibility. **W**iden the forks to obtain maximum stability.

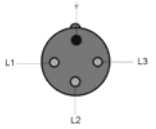
3.4 - *Connection to the electrical system*

- Connect a 16 Amp plug, provided by manufacturer, to the electrical supply cable. **C**heck that the electrical power supply line corresponds to the value on the machine identification plate. **A**ll work must be carried out by specialist personnel only, specifically authorised by the person in charge. **C**onnect up to a mains with efficient earth socket.

3.4.1 - 400 volt 50/60 Hz three-phase machine and 230 volt 50/60 Hz three-phase machine

In these versions, the saw is provided with a power supply cable with section of 4x1 mm. Connect the cable to the three-phase power mains, fitting a 16 A magneto thermal differential switch in between.

3.4.2 - 230 volt 50/60 Hz single-phase machine

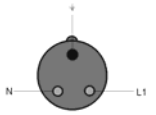


In this version, the saw is provided with a power supply cable with section of 3x1.5 mm. Connect the cable to the 220V-50/60 Hz single-phase power mains, fitting a 16 Ampere magneto thermal differential switch in between. For versions with voltages different from the above, consult the manufacturer. If you need to lengthen the power supply cable, use a cable with the same section as the one fitted. To check the correct electrical connection see 5.1.

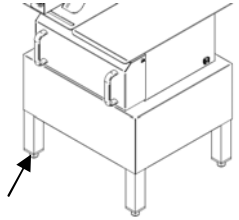
N: solitamente o è di colore BLU oppure è indicato con il N° 4

3.5 - Adjusting machine stability

The machine footpegs can be adjusted in order to stabilize the machine, by either tightening or loosening them.



4 Control panel and indicators



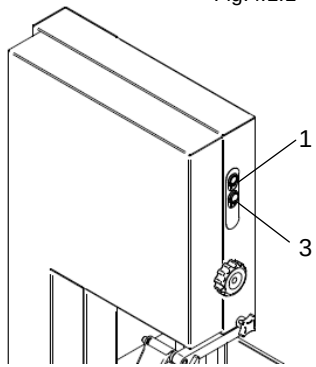
4.1 - *Comands and indicators list*

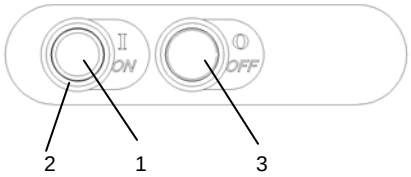
1 - Start button
- Push to start the cutting blade.

Fig.4.1.1

2 - Light indicator connection to the mains
- Indicates connection with network.
  Is always lighted when the machine is connected to mains

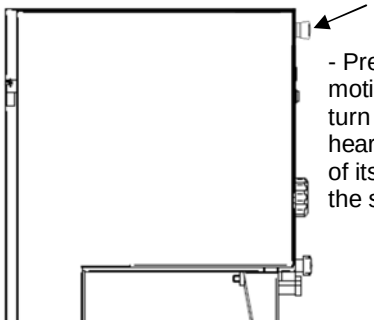
3 - Stop button
- Push to stop motor





English

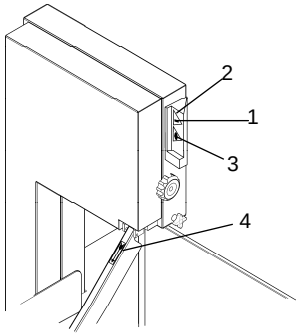
4.2 - *Emergency mushroom push-button (optional)*



- Press this button to stop the motor that controls motion of the cutting blade. To restart the machine, turn the button head counter-clockwise until you hear a clicking sound. Engaging the button does not of itself allow the operator to restart the machine; the start button must be pressed (ref. 1 fig. 4.1.1).

5 Starting and stopping

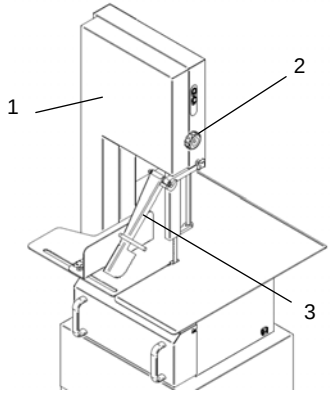
5.1 - *Checking the correct electrical connection*



Set the differential switch fitted upstream to position “I”. The illuminated indicator “2” indicating that the machine is powered must be illuminated.
Press the start button “1” and, immediately afterwards, the stop button “3”, checking the blade rotation direction. The blade must rotate in the direction indicated by the arrow “4” fig. 5.1.1, i.e. towards the work top. If the rotation direction is incorrect, disconnect the differential switch, setting it to “0”. In this way the electrical power supply is disconnected. Invert one current wire in the plug and repeat the procedure for checking the correct electrical connection (see 5.1)

Note: In the machines connected to a single-phase line and designed for single-phase power supply, the correct rotation direction is defined directly by the manufacturer.

5.2 - *Checking the presence and efficiency of the guards and safety devices*



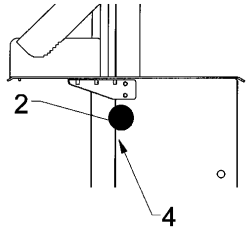


Fig.5.2.1

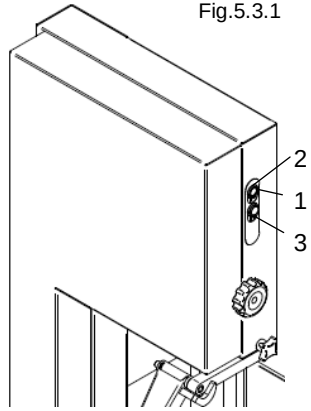
A - Checking the efficiency of the micro switch “4” (Fig. 5.2.1)
With the machine connected to the mains and blade working, open the snap lock “2” thus releasing the casing “1”. Slightly open the casing until the micro switch “4” cuts in. This operation should stop the machine to prevent object or hands coming into contact with pulleys and moving blades. Reclose the casing “1” and lock it with the snap locks “2”. The machine should not restart when the casing is closed - the start button must be pressed to enable restarting. In the case of faulty operation, switch the machine off and call the servicing department [MTTFd of the machine 75 years cat.1]

B - Blade mobile guard in the work area (pusher) “3” (Fig. 5.2.1)
Check that the pusher “3”, which prevents operator contact with the blade, is fitted, in perfect condition and correctly positioned.

5.3 - *Starting the saw (Fig. 5.3.1)*

Move the machine power supply differential switch from position “0” to position “I”. The illuminated indicator “2”, indicating that the machine is powered, must be illuminated. Press the start push-button “1”, thus activating rotation of the blade.

Fig.5.3.1



5.4 - *Stopping the saw (Fig. 5.3.1)*

To stop quickly, for example in emergencies, press the emergency stop button “1”.
The illuminated indicator “2” remains on and indicates that the electrical panel is still powered. Set the differential switch fitted upstream to “0”, thus disconnecting the machine.

Note: Whenever a work shift is finished and the machine is left to rest, the differential switch must be set to “0”.

English

6 Using the saw

6.1 - *Important warnings*

ATTENTION!

Only authorized personnel may use the machine. Before beginning work, the operator must ensure that all the guards are in place and that the safety devices are fitted and in efficient working order. If not, switch the machine off and contact the head of maintenance. Perform several empty cutting operations with the assistance of specialist personnel in order to acquire the sensitivity necessary for working in complete safety.

6.2 - *Preliminary settings (Fig. 6.2.1)*

The portioning device “1” must be regulated according to the size of the piece to be cut.

-To regulated the portioning device “1” loosen the knob “2” and set the portioning device to the required distance from the cutting width. Tighten the knob “2”.

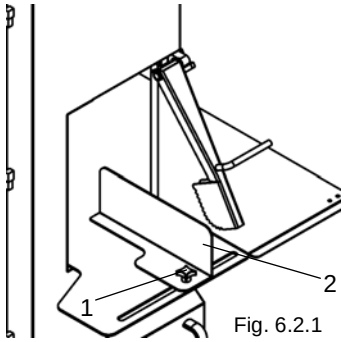


Fig. 6.2.1

6.3 - *Using the saw (Fig. 6.3.1)*

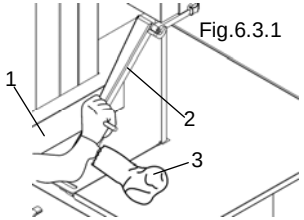


Fig.6.3.1

Having performed the settings described in par. 6.2, the machine is ready for use.

- Rest the piece to be cut “3” on the work top against the portioning device “1”.
- Start the machine.
- Move the piece up to the blade, remove your hands from the area and grip lever “2” of the pusher.

IT IS STRCITLY FORBIDDEN FOR SAFETY REASONS TO CUT FOOD PRODUCTS SMALLER THAN 50 mm

6.4 - Use of the sliding table for cutting meat (optional)

On request the manufacturer can also supply an extra part called “Sliding table” 2 on the working table, ideal for cutting meat.

By putting the piece of meat on the sliding table and pushing it toward the blade by the the board 1: the adherence of the meat to the working table will reduce very significantly.

This helps the meat cutting operations and ensures the safety of the operator.

In case you don’t need to use it, you have only to tip-up it under the working table

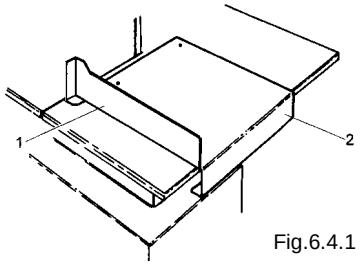
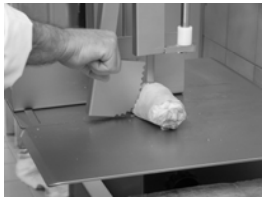
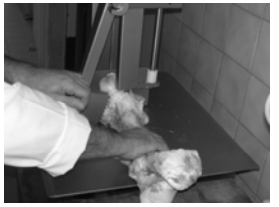


Fig.6.4.1

TYPE OF FOOD SAWING	SAFETY INSTRUCTIONS	CUT PRODUCT
Cutting the ossobuco in slices	Adjust the blade guard, leaving only the segment that you need to cut the veal shank exposed. Turn the machine on and saw the knee, keeping your hands far from the blade. Proceed then to cut the “big leg” into slices, using the thickness regulator and the bone pusher or the bone pusher alone, being careful to keep the blade at safe distance from the hand you are hoding the piece with. When this is not possible, scrap the last piece.	 OSSOBUCO (SLICEDVEAL SHANK)
Central division of chops and slicing them into smaller pieces	Adjust the blade guard, leaving only the segment that you need to cut the veal shank exposed. Turn the machine on and push the piece against the blade, keeping your hands away from the tool. Take up the cut pieces and overlap them, then resume cutting the overlapped pieces, being careful to keep your hands at a safe distance from the blade.	 ROSTICCIANA (PORK RIB CHOPS)
Cutting hoofs into pieces	To cut this piece, you must use the bone pusher device. Turn on the machine and first clean the ends, then proceed to cut the hoofs, holding the piece with the free hand that you are not using to hold the pusher. When this is not possible, scrap the last piece. Always keep your hand at a safe distance from the blade.	 HOOFS
Cutting the boiled in large pieces	Adjust the blade guard, leaving only the segment that you need to cut the piece exposed. Turn the machine on and push the boiled meat against the blade, keeping your hands at a safe distance from the blade.	 BOILED MEAT WITH BONE
Cutting the thigh -bone into pieces	To cut this piece, you must use the bone pusher device. Turn the machine on and first cut the heads of the thigh-bone and then the bone down its length. Cut the piece holding it still wtih the free hand, while the other hand is busy holding the bone pusher. When this is not possible, scrap the piece. Always keep your hands at a safe distance from the blade.	 STEER BONE (THIGH)

English

Chopping off sirloin steak tips	Adjust the blade guard, leaving only the segment that you need to cut the piece exposed. Turn the machine on and push the sirloin steak against the blade, keeping your hands at a safe distance from the blade.

SIRLOIN STEAK

Cutting the front or back in two	Adjust the blade guard, leaving only the segment that you need to cut the piece exposed. Turn the machine on and push the piece against the blade, keeping your hands at a safe distance from the blade. .

LAMB

7 Maintenance

7.1 - Important warnings

All maintenance and cleaning operations on the saw must be carried ut with the machine at a standstill and disconnected from the mains. **T**he area where the maintenance operations are carried out must always be kept clean and dry..
Do not allow non-authorised personnel to work on the machine**. D**o not touch the openings without adequate protections (gloves, goggles, etc...). Do not use petrol, solvents or other inflammable liquid as detergents; use the authorised non-toxic and non-flammable solvents on sale. **D**o not use compressed air to clean the machine. **I**f really necessary, use goggles with side protections and limit the pressure to a maximum of 2 atm. (1,9 bar). **D**o not use naked flames as a means of lighting when carrying out checking and maintenance operations. **D**o not lubricated the machine when operating.

7.2 - *Foreword*

Good maintenance and correct use are fundamental to ensure good saw performance and safety. To guarantee regular and constant operation of the machine and to avoid lapse of the guarantee, only original spare parts must be used when replacing components.

7.3 - *Checks carried out at our factory*

Your machine has undergone extensive testing by the manufacturer in order to ensure correct start-up and settings. In particular, the manufacturer has carried out the following checks:

Before starting up:

- Check on the machine operating voltage: it must correspond to the purchaser requirements.
- Check to ensure that all the warning and danger signs and rating plate with technical specifications and serial number are fitted.
- Check on tightening of all the bolts.

- Check on tensioning of the cutting blade.
- Check to ensure that the machine complies with the current regulations and the previous of this manual.

With the machine operating:

- Check on the efficiency of the guards and safety devices; opening door or rest tray of 8 mm at least the machine have to stop.
- Check on correct alignment of the blade drive pulleys.
- general operating check.
- Repeated cutting tests to check correct machine set-up according to the type of work required.
- Check that the blade stop within 4 sec, if not contact the maintenance.

7.4 - *Check to be carried out at installation*

To ensure that the machine has not been damaged during transport or installation, the following checks should be carefully performed:

Before start-up:

- Check that the power supply voltage corresponds to the value given on the machine rating plate.
- Check that the warning and danger signs are fitted and in perfect condition.
- Check correct tensioning of the blade.

Check with the machine operating:

- Check the efficiency of the guards and safety devices. Transport could have damaged or altered the setting.
- Check that the cutting blade is correctly aligned.
- Perform some cutting tests with pieces the same size as those to be cut by the user.

7.5 - *Periodical checks*

To ensure long-lasting reliability of your machine, in addition to the above, constant checks and controls must be performed as follows.

Before beginning each shift:

- check operation of the safety devices.
- Check the condition of the blade. If not sharpened or not in perfect condition, replace.
- Check that blade stop within 4 seconds
- Check tensioning of the blade.
- Check alignment of the blade respect to the pulleys.

ATTENTION!

If the blade don't stop within 4 sec. or for any other failures, contact the maintenance

After each shift:

- Thoroughly clean, eliminating all remains.
- Slide out, clean and refit the blade guide.

7.6 - *How to perform the required checks*

7.6.1 - Blade tensioning setting (Fig. 7.6.1)

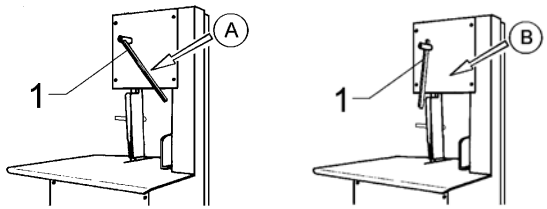


Fig. 7.6.1

Blade tensioning could be settled mechanically moving knob “1”. Rotate the knob in position “A” (Fig. 7.6.1) blade is tensioning. To unblock the blade rotate the knob in the position “B”.

ATTENTION! This operation is very delicated and dangerous, it must be done exclusively by qualified staff, expressly authorized.

7.6.2 - Replacing the blade (Fig. 7.6.2)

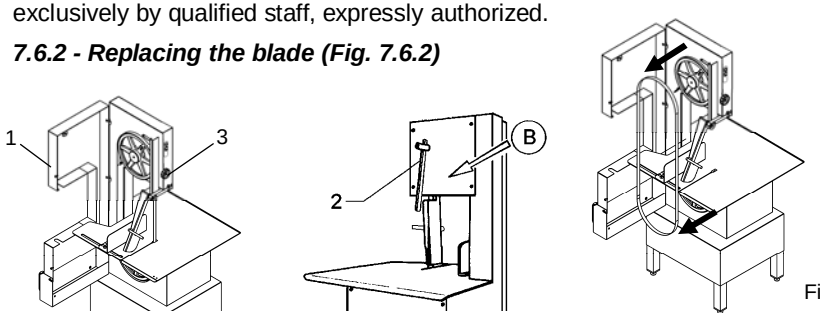


Fig. 7.6.2

- Set the differential switch fitted upstream to “0” and disconnect the mains plug.
- Open the casing “1” rotating knobs "3".
- Release knob “2” as indicated in fig. 7.6.2 arrow “B”.
- Take the blade away from the pulleys.
- Before assembling the new blade, clean carefully the pulleys and the blade-guide.
- Assemble the new blade.
- Stretch the blade rotating the knob in position “A” (Fig. 7.6.1).
- Check the positioning of the blade on the pulleys:
  the blade must lean on the pulleys, except for the sharp part that must jut out of the pulley. See picture 7.6.3.
- Rotate by hands the pulleys and check the right positioning of the blade.
- Close casing “1” and lock it by knobs “3”.
- Connect the electric plug to its outlet.
- Put the differential switch in “1” position.
- Start and stop the machine to verify that the blade remains in the right position as regards the pulley.

7.6.3 - Types of blades

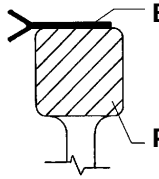


Fig.7.6.3

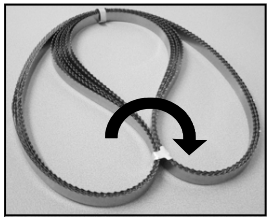
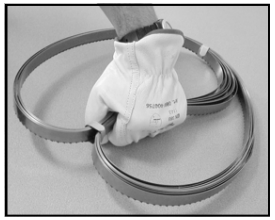
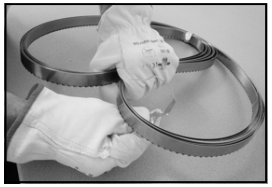
There are several blades on the market of different tooth pitches, blade thickness, height and steel quality.
We recommend for our bone saw tempered steel blades with a 16 mm height and 6 mm tooth pitch.
For different kinds of food products such as chicken or frozen meats, specific blades with different tooth pitches exist on the market offering perfect cutting without waste or altering the product.

Blade length	mm	2400
Blade width	mm	16
Material	AISI 420	

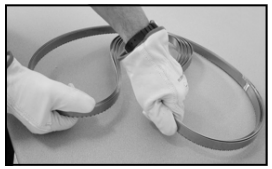
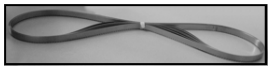
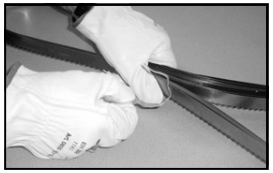
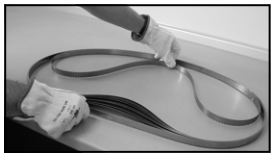
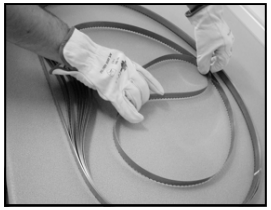
7.6.4 - Handling the blade

HOW TO HANDLE A BLADE WITHOUT CUTTING YOURSELF

Proceed following each step in order.

1	Wear a pair of gloves adequate and suitable for handling sharp objects		
2	Remove the pack of blades from the box and position on top of a work surface. Make sure the teeth are facing downwards.		
3	Grip the blades with one hand, always wearing suitable and adequate gloves as illustrated in the photo…..		
4	.. With the other hand, always wearing suitable and adequate gloves, loosen and remove the tie fixture.		

English

5	Using both hands grip the blades and open the pack until the blades are stretched out.		
6	With one hand grip the blades ….		
7	With the other hand remove the second tie fixture…		
8	With both hands grip the blades and carefully open the pack on top of the work surface.		
9	Now the blades are completely open grip one of the blades from the centre bend and slide it along the table as illustrated in the photo, now grip both ends and move it towards the centre. At this point lift the blade.		
10	Once you have lifted the blade off the table using both hands stretch open. The blade is now ready to be mounted on the machine. .		The other spare blades must be tied and protected. To do this invert the procedure from point 8. It is recommended not to remove safety gloves before having completed all blade handling operations.

7.7 - Cleaning

7.7.1 - General guidelines

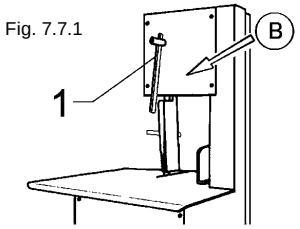
- The machine must be cleaned at least once a day and if necessary more frequently.
- Always accurately and thoroughly clean all the parts of the bone saw which come into direct or indirect contact with the food product.
- Never clean the machine with powered water cleaners or water jets, only use neutral detergents (pH 7). **It is strictly forbidden to use any other types of detergent.** Do not use cleaning utensils, brushes or any other the tool which could damage the surface of the machine. Before cleaning the machine unplug the plug from the power socket isolating the machine from the power supply;

***CAUTION:* When cleaning pay attention to cutting hazards created by sharp and pointed surfaces or parts.**

7.7.2 - When cleaning the machine

- Always wear suitable safety gloves for handling sharp objects
- Slacken tension in the blade by turning knob "1" anticlockwise completely and remove knob.

Fig. 7.7.1



- Grip blade "2" and remove from pulley as illustrated in fig. 7.7.2 and 7.7.3
- Remove all scrapers "9" and wash utilising a pH 7 neutral detergent.
- Having removed all the removal parts it is possible to clean the smooth surface of the machine utilising a pH 7 neutral detergent
- Rinse all components to eliminate any residual detergent and replace all parts removed.
  To replace proceed by inverting this procedure.

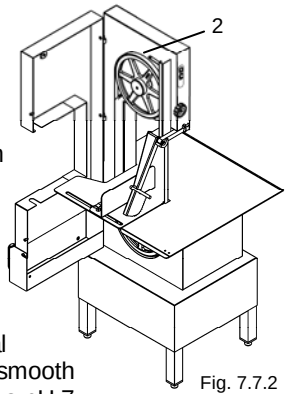


Fig. 7.7.2

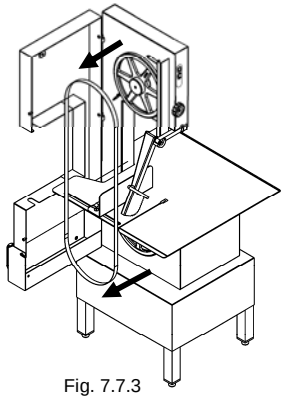


Fig. 7.7.3

7.8. - Cleaning the blade-guide plug (Fig. 7.8.1)

At the end of the work shift, clean the blade-guide plug "1".

- With the machine off, turn the differential circuit breaker to "0" and slip off the power plug.
- With the machine disconnected from the power grid, open the housing and thoroughly clean the blade guide "1", getting rid of any bone chip or food residue.
- Close back the housing and lock it in place with its closures "2".

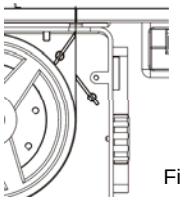


Fig.7.7.4

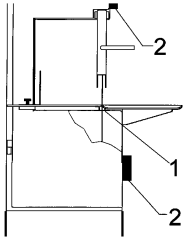


Fig.7.6.3

English

7.9 - WEEE Waste of Electric and Electronic Equipment

Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment

This symbol, crossed out wheelie bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

7.10 - *Spare parts*

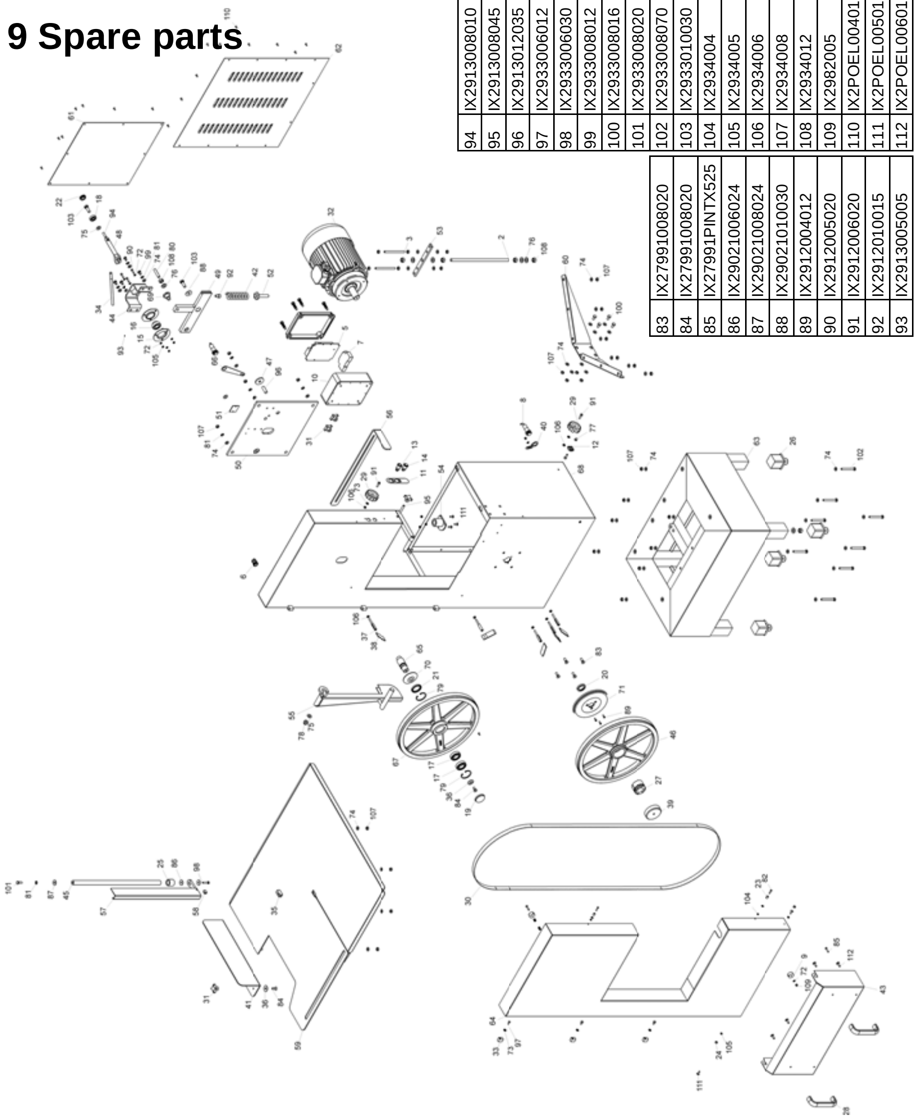
In case of necessity of spare parts, contact the manufacturer that will provide to send you the catalogue. Do not use original spare parts. Assemble must be carry out from specialised personnel only.

8 Troubles and remedies

8.1 - *Troubles, causes and remedies*

MALFUCNTIONS	CAUSES	REMEDIES
- The machine does not start	- The general power switch is in position "0".	- Switch the general power switch to position "I"
	- Pulley casing is not closed properly	- Close pulley casing correctly
	- One or all the microswitches are faulty	- Inspect for cause and if necessary replace microswitch
	- The emergency stop hit button (optional) is engaged	- Release the emergency stop hit button
	- Electric motor or electronic circuit board are faulty	- Contact the service centre for assistance
- Cutting is not linear	- The blade is too slack	- Tension blade
	- The blade is blunt .	- Replace blade
- The blade falls off the pulley	- The top pulley is misaligned	- This must be performed by specialised and authorised personnel
	- The blade is not perfectly welded	- Replace blade even if new.
	- Incorrect blade tension	- Tension blade leaving gaps between the spring coils
	- Incorrect blade setting	- Contact the service centre for assistance.
- The blade overheats	- Waste or off-cuts are trapped near the blade guide	- Remove waste or off-cuts trapped near the blade guide
	- bearing on top pulley are trapped	- Replace bearings
	- The blade is blunt	- Replace blade

9 Spare parts



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103	IX2933010030
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105	IX2934005
106	IX2934006
107	IX2934008
108	IX2934012
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67	2009089
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5	1010034
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18	1120001
19	1207001
20	1210801
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22	1400131001
23	1400416004
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26	1410702
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34	2001012
35	2001014
36	2001028
37	2001030
38	2001031
39	2007010
40	2007022
41	2009001
42	20090014
43	2009003

English