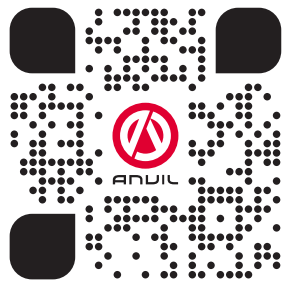




ANVIL

Installation, Operation and Care Manual

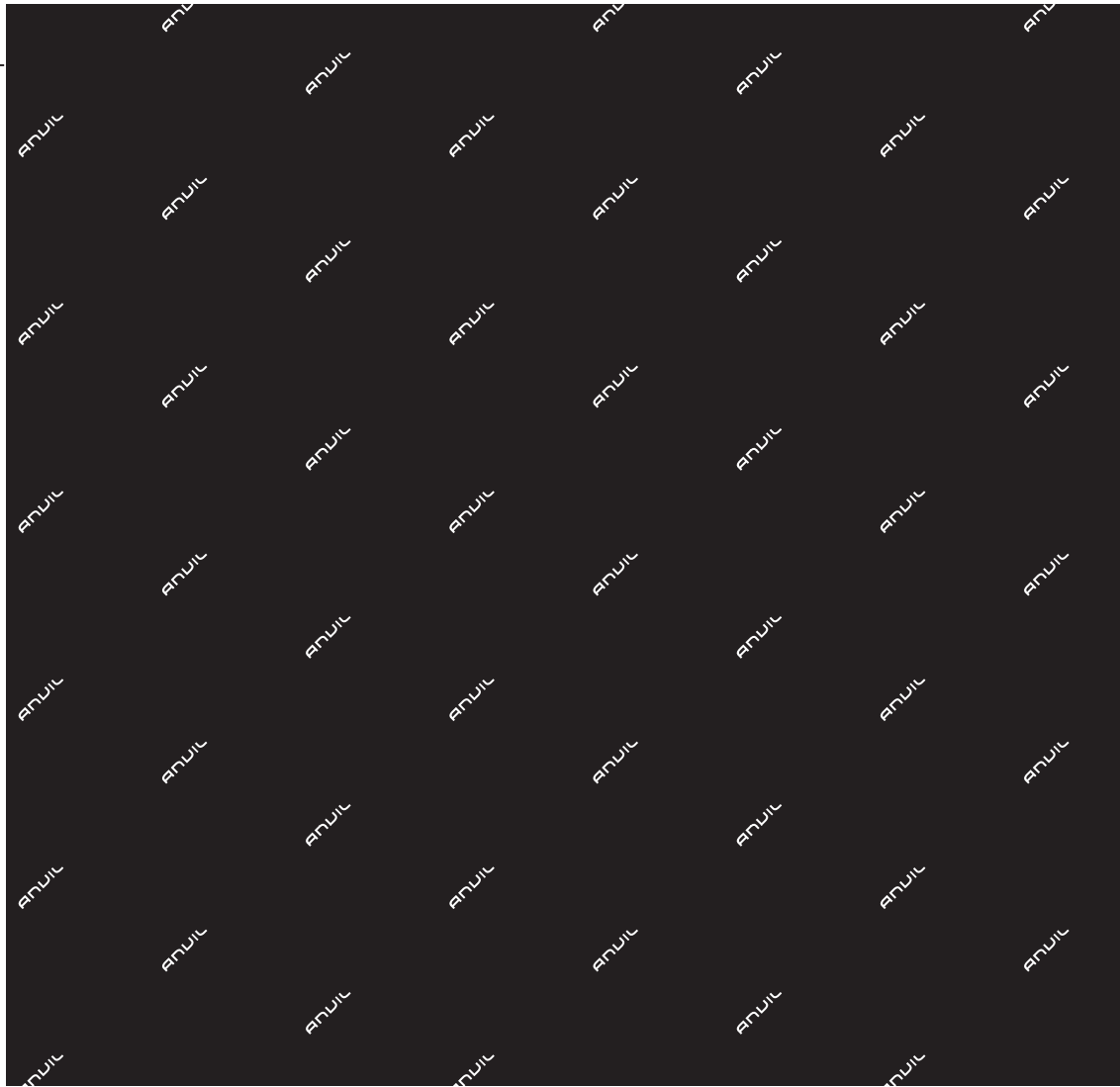


SCAN ME
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WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-MSA0220

THE CHEFS COMPANION



THE CHEFS COMPANION



THANK YOU FOR PURCHASING AN ANVIL PRODUCT!



REGISTER ONLINE TODAY

Register your warranty on-line at www.anvilworld.com today and learn how to get the best out of your Anvil product, tips to care for your Anvil product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

- | | |
|--|--|
| <input type="checkbox"/> Full-Service restaurant | <input type="checkbox"/> Institutional Cafeteria |
| <input type="checkbox"/> Coffee Shop / Deli | <input type="checkbox"/> Corporate Catering |
| <input type="checkbox"/> Fast Food Outlet | <input type="checkbox"/> Private Use |
| <input type="checkbox"/> Hotel | <input type="checkbox"/> Franchisor |
| <input type="checkbox"/> Bed & Breakfast | <input type="checkbox"/> Convenience Store |
| <input type="checkbox"/> School Cafeteria | <input type="checkbox"/> Other |



ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

www.anvilworld.com

LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties ,expressed or implied , statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded .The Seller shall in no event be liable for direct,indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped,transportation charges prepaid,to ANVIL.

This Warranty is not effective if damage occurs because of accident,carelessness,improper installation,lack of proper set-up,supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases,repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non Anvil spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

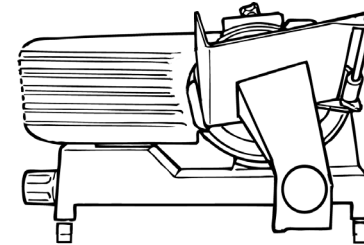
Register your warranty on-line now at www.anvilworld.com

NO WEB ACCESS

If you do not have access to the web. Kindly register by completing the warranty registration form and fax it to the anvil office in the country of purchase.

Failure to do so will invalidate your warranty.

MEAT SLICER



**INSTALLATION OPERATION AND CARE OF
MEAT SLICER ELECTRIC
MODELS: MSA0220/MSA0250/MSA0300/MSA0530**

INSTALLATION, OPERATION AND CARE OF :
MS0220/MSA0250/MSA0300/MSA5300
MEAT SLICERS

UNPACKING: Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made. Any claims for damages must be filed within 7(seven) days of receipt of goods.



The intended use of these appliances is for commercial applications in kitchens, canteens, bakeries and butcheries etc. They are not suitable for continuous mass production of food



Slicing lettuce or other high liquid content product: Tomato or other high acid content product causes damage to the bearings and will not be covered under warranty

GENERAL INSTALLATION AND OPERATION
INSTRUCTIONS:

The ANVIL meat slicers are ideal for canteens, deli's, caterers and sub shops. The units have been designed to meet the highest safety and hygiene standards. The robust aluminium construction and powerful drive motor ensure long and reliable operation and use.

1. Place the unpacked unit in the desired location with the on/off switch facing the operator. DO NOT plug the unit in at this point. The supporting table should be stable and at the correct working height. The work surface should be in a dry location and preferably away from passing gangways.
2. IT IS ESSENTIAL TO STUDY AND COMPLY WITH ALL OF THE SAFETY INSTRUCTIONS DETAILED IN THIS MANUAL.
3. Clean the unit as detailed under the Cleaning Instruction section of this manual.
4. Set the thickness of slice required using the control knob adjacent to the on/off switch.

5. The meat support platform should be in the start position that is close to the operator. Lift up the food pusher; place the meat to be sliced on the support platform against the rear edge. Return the food pusher to its original position now on top of the meat to be sliced.
6. Switch on the motor and using the handle on the food pusher push the carriage back and forth cutting the food.
7. After finishing cutting turn off machine and collect the product slices in the exit area.
- 8.a) Fit the sharpening device in the socket provided ensuring the grinding stones are positioned at the rear of the machine.
b) Tighten the safety locking screw.

NOTE:

This appliance is provided with an equipotential exterior mounted earth connection. This should be connected to either a suitable earth pin, water pipe or to the distribution board earth.



Equipotentiality

NOTE:

To identify the terminals which, when connected together, bring the various parts of an equipment or of a system to the same potential, not necessarily being the earth (ground potential, e.g. for local bonding).

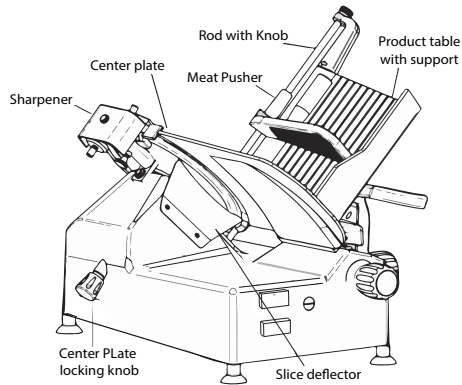
CLEANING AND SANITIZING INSTRUCTION

GENERAL INFORMATION

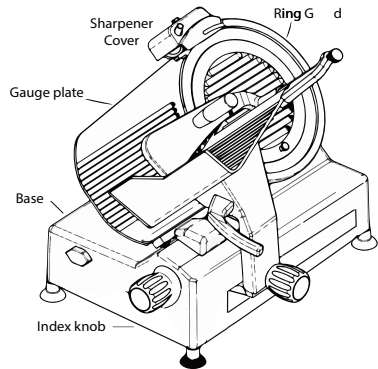
This machine shall be cleaned and sanitized at intervals to comply with the relevant health codes

We recommend that the machines should be properly cleaned at least once a day; if necessary even more. If the machines have not been used for a while they must be cleaned before use as well.

Parts that must be removed for cleaning



Other parts that must be cleaned



WIRING DIAGRAM LEGEND

MODEL CODES: MSA0220/MSA0250/MSA0300/MSA5300

LEGEND	DESCRIPTION	PART NUMBER
PB1	PUSH BUTTON STOP	1-PB-SLR
PB2	PUSH BUTTON START	1-PB-SLR
T1	OVER TEMP SAFETY THERMOSTAT	
R1	RELAY	1-REL-SLR
C1	CAPACITOR 20mF	1-CAP-SLR
M	SEE BELOW	

MODEL CODE: MSA0220 MEAT SLICER

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-MSA0220

MODEL CODE: MSA0250 MEAT SLICER

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-MSA0250

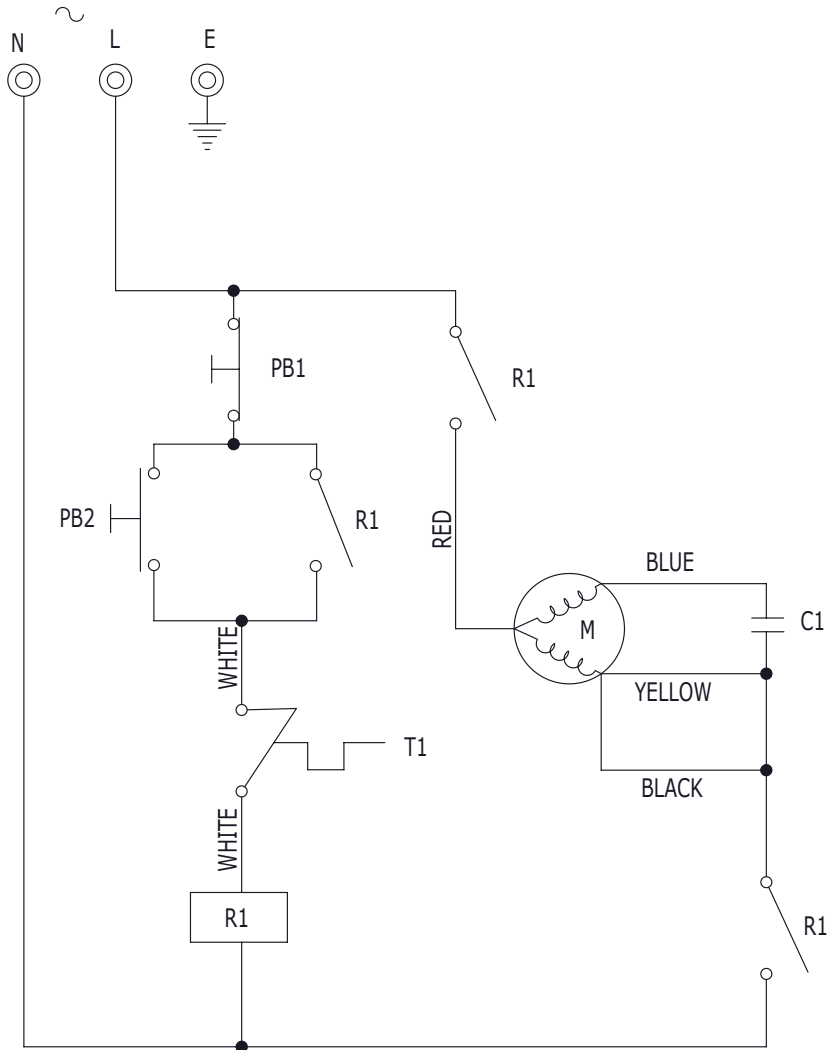
MODEL CODES: MSA0300 MEAT SLICER

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-MSA0300

MODEL CODES: MSA5300 MEAT SLICER

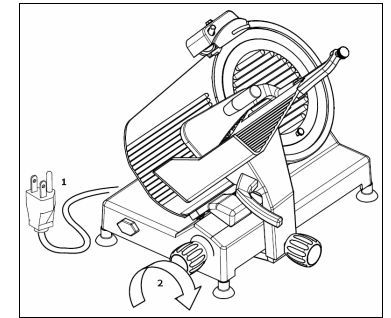
LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-MSA5300

WIRING DIAGRAM
MODEL CODES: MSA0220/MSA0250/MSA0300/MSA5300
MEAT SLICER



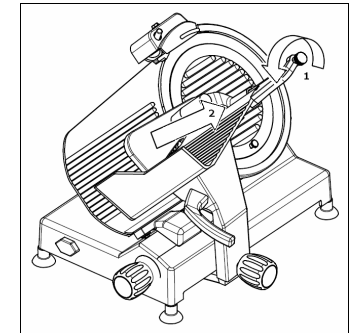
DISASSEMBLING THE MACHINE FOR CLEANING

1. Disconnect the plug from the electric main supply;
2. Turn the regulating knob of the thickness plate to '0';
3. Remove the various components as described in the following paragraphs



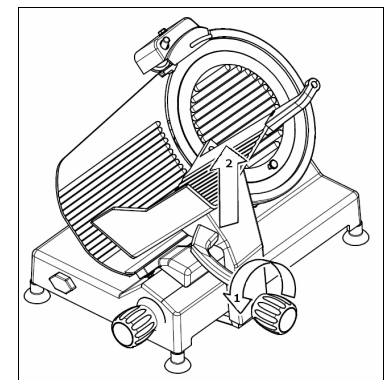
Disassembling the Meat Pusher

1. Unscrew the knob in order to extract the rod from the tray;
2. Remove the meat pusher.



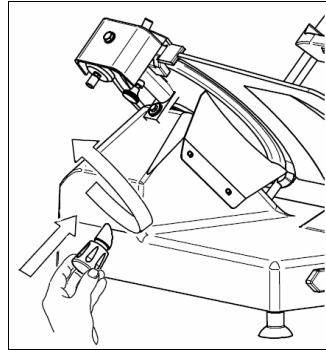
Disassembling the product table

1. Turn the locking knob counter clockwise all the way, removing the knob itself;
2. Take out the whole group by pulling it upwards.



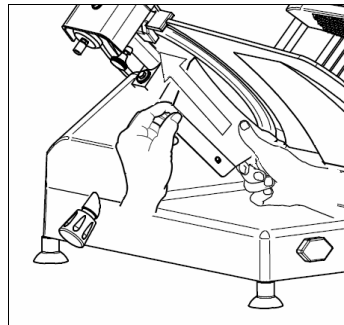
Disassembling the Center Plate

1. Unscrew the center plate locking knob.
2. Push on the knob to move the center plate off the knife.
3. Remove both the center plate and the locking knob.



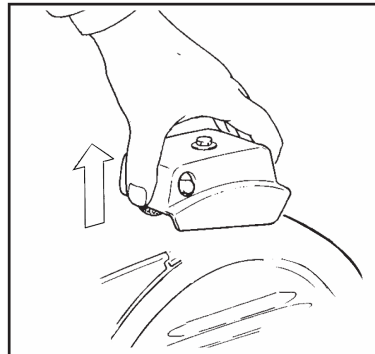
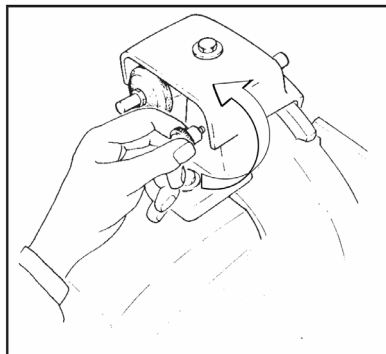
Disassembling the slice deflector

1. Remove the slice deflector which is attached to the main slicer body, as shown in the picture.



Disassembling the Sharpener

1. Loosen the knob below the sharpener block without removing it;
2. Then remove the whole sharpener by pulling upwards.



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
MSA0220	ANVIL SLICER 220mm	230 / 50	280
MSA0250	ANVIL SLICER 250mm	230 / 50	320
MSA0300	ANVIL SLICER 300mm	230 / 50	420
MSA5300	ANVIL SLICER 300mm	230 / 50	420

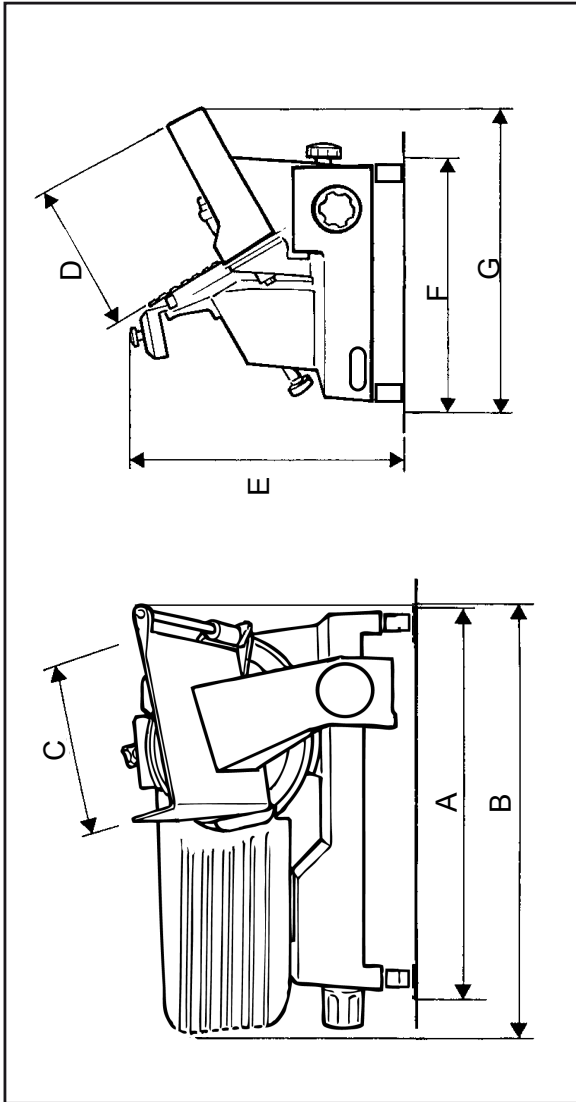
TECHNICAL SPECIFICATION

MODEL	BLADE DIA.	Maximum Slice Thickness	BLADE SPEED+/- 10%	CUT CAPACITY	NET WEIGHT(kg)
MSA0220	220mm	10mm	420 rpm	160 x 190mm	13
MSA0250	250mm	10mm	420 rpm	170 x 190mm	14.5
MSA0300	300mm	17mm	370 rpm	240 x 150mm	24
MSA5300	300mm	17mm	370 rpm	240 x 150mm	29

POSITIONING DIAGRAM

MODEL: MEAT SLICER

MODEL CODES: MSA0220/MSA0250/MSA0300/MSA5300



SIZE	MSA 0220	MSA0250	MSA0300	MSA5300
A	432	432	483	620
B	457	483	610	613
C	190	190	267	330
D	190	200	267	281
E	368	368	457	422
F	280	280	343	368
G	368	368	457	455

PRODUCTS TO BE USED

Only use hot water and a biodegradable detergent for dishes with a 7-8 PH, at a temperature of no lower than 30°C or(86°F) using a soft, spongy cloth and a semi-rigid nylon brush for the plate and the sharp food press.

WARNING: For cleaning the sharp areas of the plates, the food press and the blade, we recommend using protective gloves.

Rinse well with a lot of hot clean water and dry with a soft cloth or a spongy material. Do not clean the slicer with water or stream jets or similar methods.

Clean all the removed parts using a cloth and a cleaning solution. Rinse with hot water. Sanitize and let air dry.

Clean the sharpener cover with water and detergent. Carefully clean the sharpener assembly and around the stones. **DO NOT** submerge the sharpener assembly

CLEANING SHARPENING STONES **CAUTION**

Dirty Stones Cannot Sharpen!

IF THE SHARPENING STONES HAVE BECOME COATED WITH FOOD FATS OR METALLIC BUILD-UP, THEY WILL NOT SHARPEN EFFECTIVELY.

Each time the sharpener is used, the sharpening stones should be examined for cleanliness. Turn off the slicer, close the gauge plate, unplug power cord and open the sharpener cover.

If there is evidence of fatty or metallic build-up in the stones, they must be cleaned. Otherwise, they will not have the abrasive quality necessary to sharpen.

Clean as follows:

1. Remove the nuts and take the stones off the shafts.
2. Soak the stones in a solution of dish soap (i.e. Joy, Dawn, etc.) and water for one hour.

3. Scrub the stones with a stiff bristle brush . Rinse thoroughly at a sink.
4. Shake excess water out and pat partially dry with paper toweling or a clean cloth towel. Set aside to air dry.
5. Once the stones are dry (after 24 hours), oil the shafts with Food Machine Oil.
6. Reassemble.

We recommend that a spare set of stones be kept available for thorough cleaning procedures, and in case of breakage, so you will not lose your sharpening capabilities.

CLEANING THE BLADE

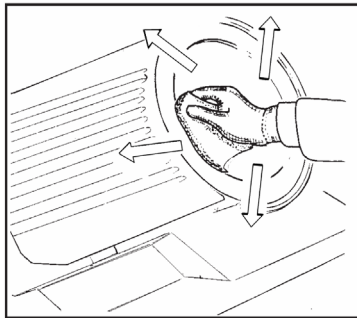
WARNING

Use protective gloves and concentrate on the job at hand.

DANGER!

Make sure thickness control knob is fully to the right, so the gauge plate covers the knife.

1. Press a damp cloth on the surface of the blade and move it slowly from the center to the edge, as shown in the picture, on the side of the blade cover and on the other side;
2. Sanitize and dry in the same way using a dry cloth.
3. Repeat cleaning both front and back of knife with clear water.
4. Always move from the center outward. NEVER MOVE YOUR HAND TOWARDS THE EDGE OF THE KNIFE. Sanitize and allow to dry.



Safe Blade Removal Tool

The blade cleaning must be carried out with metal gloves and a wet cloth

- Unplug the slicer from the power supply
- Remove the blade guard cover by unscrewing the pin at the back of the appliance.
- Place and fit the supplied blade removal tool with the notch at the right top side.
- Rotate and align the 2 screw holes on the blade with the 2 screw handles of blade removal tool.

Safety continued.

8. These units are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**
9. **THESE MACHINES ARE NOT SUITABLE FOR CUTTING CHEESE FROZEN PRODUCTS OR BONED MEAT.**
10. The blade must be replaced when it has reduced in overall size by 5mm.
11. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid any hazard.
12. Supervise children to ensure they do not play with this appliance
13. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, lack of experience or knowledge unless a person responsible for their safety has given them supervision or instruction concerning the correct procedures to operate the appliance.
14. Do not use this appliance for any application other than the intended use.
15. This product is not designed for continuous use and should be used continuously for a period of 40 minutes only before switching off and allowing the motor to cool. It highly recommended the unit is switched off when slicing is not taking place.

6. Plug in the slicer and switch on the power.
7. Press the sharpening stone push-button to bring the stone against the knife and hold it for 5 to 10 seconds and release. When the sharpener is in the sharpening position, the sharpening stone push-button is on the left side of the knife.
8. Press the deburring stone push-button to bring the stone against the knife and hold it for 2 to 3 seconds and release. When the sharpener is in the sharpening position, the sharpening stone push-button is on the right side of the knife.
9. Switch OFF the power.
10. Return the sharpener to its stored position and lock in place.
11. Clean slicer before slicing product. (See "Cleaning and Sanitizing instruction").

Your slicer is now sharpened, cleaned and sanitized—ready to use.



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

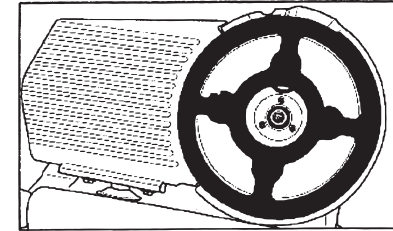
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. Use the meat cutter on an individual 15A mains outlet only. **DO NOT OVERLOAD THE CIRCUIT.**
2. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
3. Supervision is necessary when the appliance is used in close proximity to children.
4. Use only earthed outlets matching the serial plate voltage.
5. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
6. Use equipment in a flat level position.
7. Do not operate if equipment has been damaged or is malfunctioning in any way.

- Then screw and tighten 2 handles of the blade removal tool into the blade and locking it into place.
- Unscrew the screws that fasten the blade to the appliance.
- Lift the blade removal tool with the 2 handles to remove the blade.
- Keep the blade removal tool in place when cleaning (see cleaning and maintenance)
- Refit and reinstall the blade in reverse after cleaning.

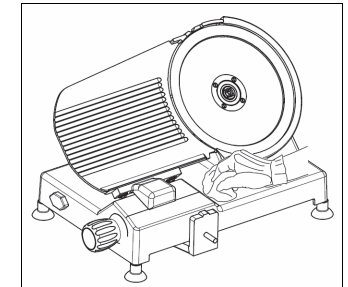


CLEANING THE RING GUARD

1. Fold a cloth wipe that has been submerged in fresh detergent solution and work it between the ring guard and the knife, starting at the base of the ring guard. Carefully work the cloth around the knife, cleaning the edge of the ring guard and edge of the gauge plate. **USE EXTREME CAUTION.**
2. Sanitize and allow to dry.

CLEANING THE BODY OF THE MACHINE

1. Clean the machine body with a damp cloth or a sponge rinsing frequently with hot water and cleaning solution. Rinse with hot water. Sanitize and let air dry.
2. Clean also the gauge plate and the indexing knob. While doing this operation pay attention to the knife. Don't open the gauge plate or you risk to be cut!

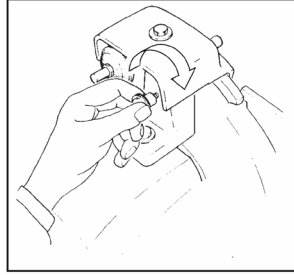
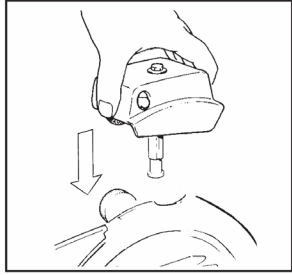


CLEANING THE COMPONENTS IN THE BASE

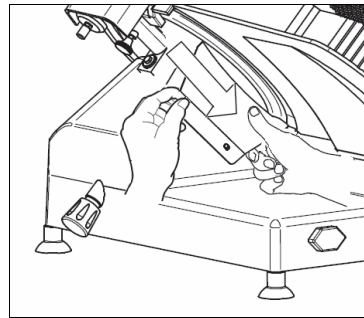
The components contained in the base do not need any special cleaning; occasionally remove the dust that can accumulate in the end area of the carriage and of the thickness plate regulation.

REASSEMBLING THE SLICING MACHINE**Reassembling the sharpener**

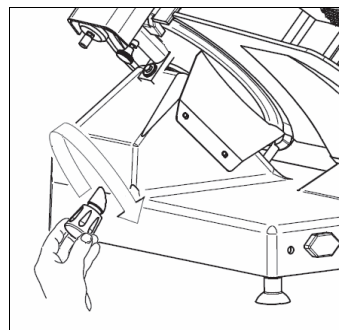
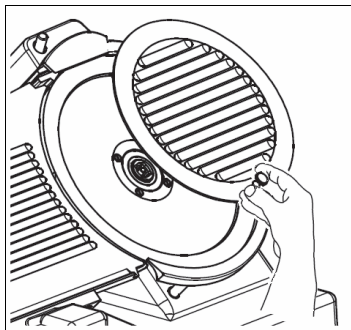
1. Make sure the sharpener knob at the base of the sharpener is loose (about 10 turns).
2. Insert the sharpener as shown in the picture until it stops at its correct position and screw the knob.

**Reassembling the slice deflector**

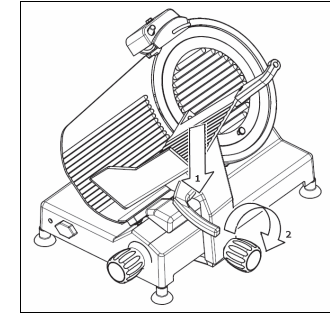
1. Place the slice deflector carefully in its place as shown in the picture.

**Reassembling the Center Plate**

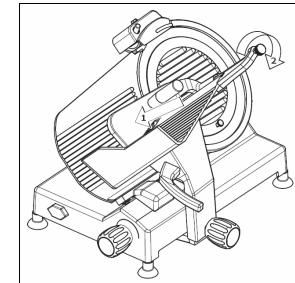
1. Replace the center plate as shown in the picture making sure the section joint is in its proper place;
2. Insert the tension rod for locking and screw completely.
3. Reassemble carefully and do not strip the rod threads or center plate bushing threads

**Reassembling the product table**

1. Insert the entire group on the carriage as shown in the picture;
2. Tighten the locking knob.

**Reassembling the meat pusher**

1. Insert the rod in the meat pusher and in the hole of the extension;
2. Tighten the locking knob.

**SHARPENING INSTRUCTIONS**

Only the sharpening device provided with the unit should be used to sharpen the blade

⚠ CAUTION

THE KNIFE SHOULD BE SHARPENED WHEN THE SLICE QUALITY OF THE PRODUCT IS NOT ACCEPTABLE
DO NOT SHARPEN A KNIFE THAT IS NOT CLEAN. YOU WILL DAMAGE THE SHARPENING STONES AND BE UNABLE TO SHARPEN THE KNIFE.

1. Switch OFF the power.
2. Unplug the slicer.
3. Turn the thickness control knob fully to the right to place the gauge plate in the fully closed position.
4. Clean the knife completely. Always clean from the center towards the outside edge of the knife. Never move your hand towards the edge of the knife.
5. Loosen the sharpener locking knob, raise and rotate the sharpener until the stones sit with one on each side of the knife. Retighten the knob to hold the sharpener in its sharpening position.