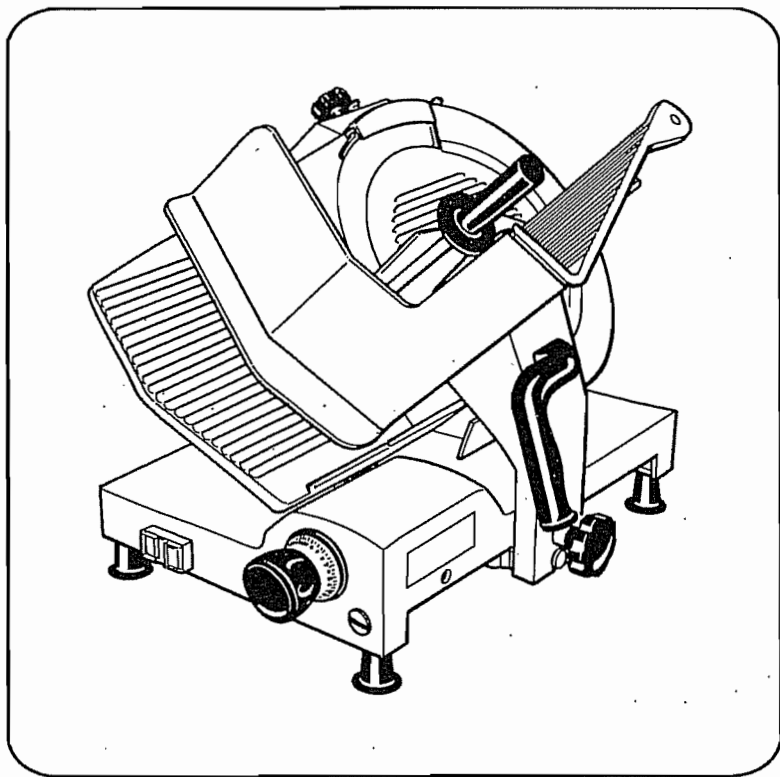




## GRAVITY SLICER

Type  
BF 300 E  
BF 350 E



User's Operating and Maintenance Manual

# **TRASLATION OF THE ORIGINAL ITALIAN OPERATING INSTRUCTION**

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## **LOCAL SALES AGENT AND POST-SALES SERVICE ORGANIZATION**

The Sales Agent and Post-Sales Service Organization in your area is:

TO BE FILLED BY THE SALES AGENT OR AREA REPRESENTATIVE



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# **1. INTRODUCTION**

## **1-1. WARRANTY**

The installation, set-up and start-up of the machine must be carried out only by qualified personnel having a specific technical knowledge of the machine. The inspection, service and maintenance personnel shall familiarize themselves with the procedures for the installation, use and cleaning of the machine, and carefully follow the instructions contained in this manual. The machine should be used only by trained personnel. If required, instructions shall be repeated to make sure that the personnel has a thorough knowledge of the machine, and is able to use it correctly.

The manufacturer shall not be liable in case of:

- assembly of machine components and connection to the electrical power mains carried out without conforming to the applicable procedures;
- wrong control selections;
- improper machine utilization;
- tampering;
- lack of compliance with the safety regulations;
- use of bogus spares and/or accessories.

In all the above cases, the user operates at his/her own risk and will be responsible for any damages that may occur.

Additionally, the warranty does not cover normal wear of component parts.

## **1-2. SAFETY REGULATIONS**

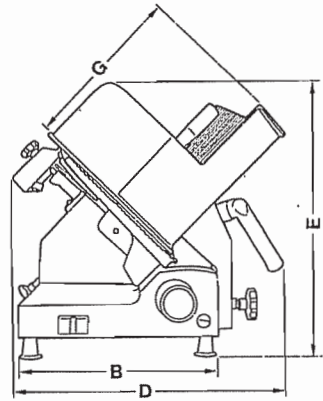
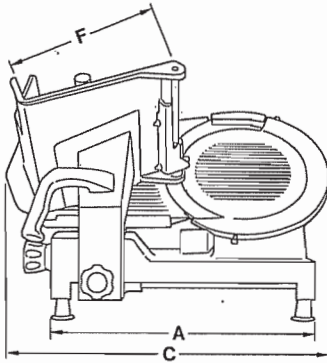
Improper use or lack of compliance with the safety regulations when operating this machine may result in serious injuries to hands and fingers.

It is, therefore, recommended that you strictly comply with the following safety regulations:

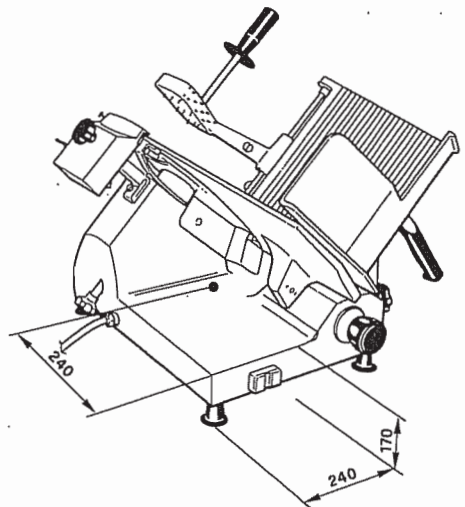
- Make sure that unauthorized and untrained personnel, and in particular children, do not touch or start the machine.
- Serious safety hazards may arise for the personnel using the machine, if the machine safety devices are modified, bypassed or removed.
- Remain concentrated when you work, do not become distracted.
- Slice only the products listed in this manual.
- Do not cut frozen food or foreign matters. Positively do not try to do that.
- If the power cable becomes damaged, have it replaced by a qualified specialist, or contact the Post-Sales Assistance.
- Constantly keep your working area clean and dry to prevent it from becoming slippery.
- Do not place foreign objects on the machine, do not use it as a support.
- Always disconnect the machine plug from the wall socket prior to cleaning the machine.
- Stop the machine immediately if you hear abnormal noises, or fear that injuries may occur.
- Contact the concerned Post-Sales Assistance whenever you are unable to remedy a defect.

## 2. LEADING PARTICULARS

### 2-1. OVERALL DIMENSIONS AND CG POSITION





MACHINE TYPE	BF 300 E		BF 350 E	
	mm	inch	mm	inch
A	520	20 1/2	520	20 1/2
B	375	15	375	15
C	620	24 1/2	680	27
D	550	22	550	22
E	480	19	500	20
F	300	12	300	12
G	300	12	300	12



**NOTE:** The indicated center of gravity position corresponds to a machine with carriage at its full rearward travel.

## 2-2. MAIN TECHNICAL DATA

MACHINE TYPE	BF 300 E	BF 350 E
• Weight	42 kg	44 kg
• Blade dia	300 mm	350 mm
• Blade rpm	247	247
• Gauge (slice thickness)	0-23 mm	0-23 mm
• Cutting capacity with shape 	210 mm	230 mm
• Cutting capacity with shape 	170x210 mm	180x250 mm
• Power supply voltage	see nameplate	
• Current draw	see nameplate	
• Motor power	see nameplate	
• Noise level	51 dbA	51 dbA
• Operating temperature	-10 to + 40 °C	-10 to + 40 °C
• Applications	The machine has been designed to be installed in shops and kitchens. However, installation in a humid environment is possible.	
• Humidity	The machine is protected against water drips, however, a high ambient humidity or the build-up of moisture may result in damage to the machine.	
• Operating conditions	Continuous duty	
• Safety features	Electrical and mechanical components are conforming to the safety standards and specifications currently in force.	

## **2-3. PRODUCT THAT CAN BE SLICED**

In view of the machine cutting height and length, it is possible to slice the following products:

- sausages of any kind;
- roast-beef;
- raw and baked ham;
- smoked beef and pork, with and without skin;
- cheese suitable for slicing (e.g.: cheddar);
- vegetables (e.g. tomatoes);
- bread.

**NOTE:** If the machine is to be used mostly to slice bread, it is recommended that a special blade be used. This blade can be supplied upon request.

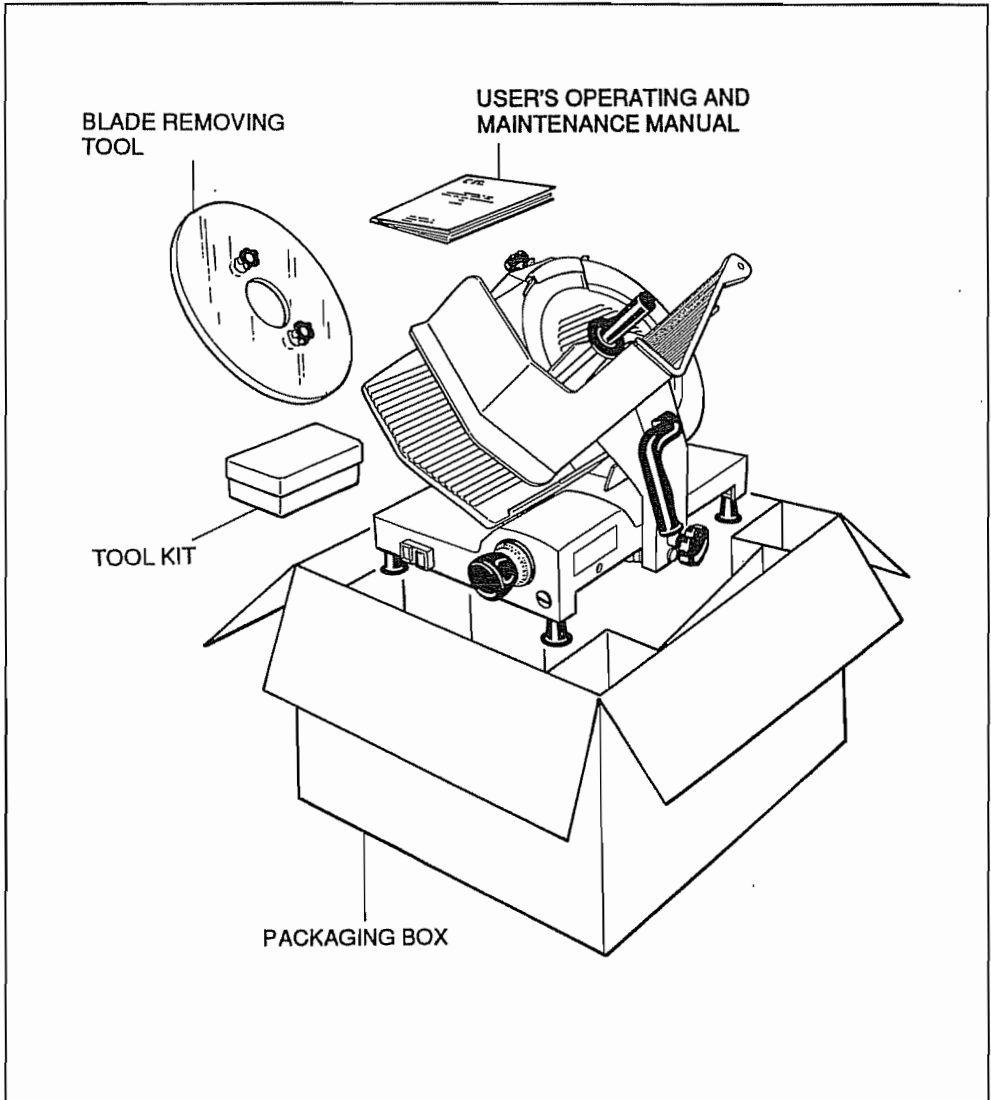
## **2-4. PRODUCTS THAT MAY NOT BE SLICED**

The products listed hereafter may not be sliced as such an operation may result in injury to the user or damage to the machine:

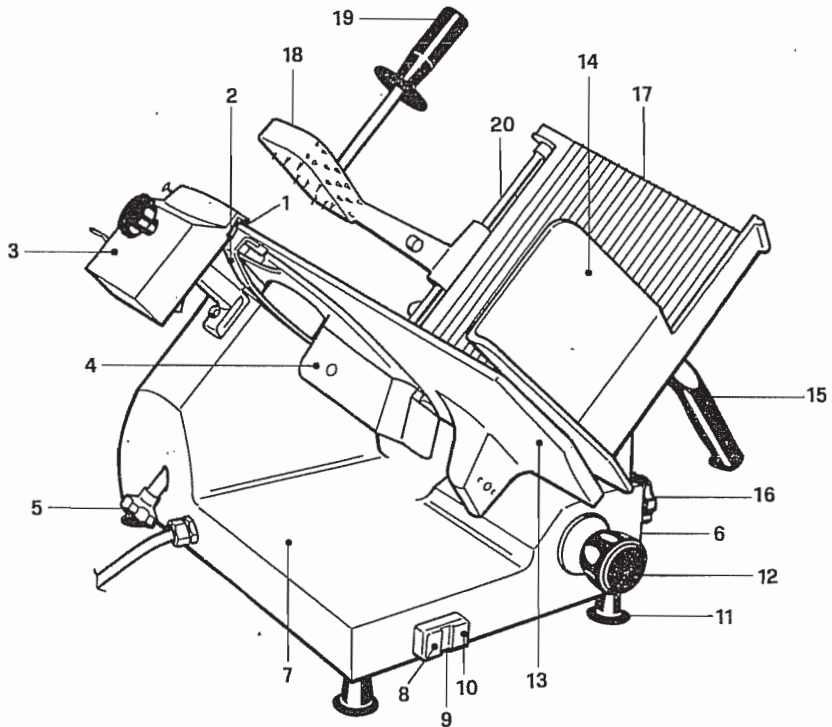
- products **different from food**;
- products including bones;
- frozen products.

### 3. DESCRIPTION

#### 3-1. MACHINE UNPACKING

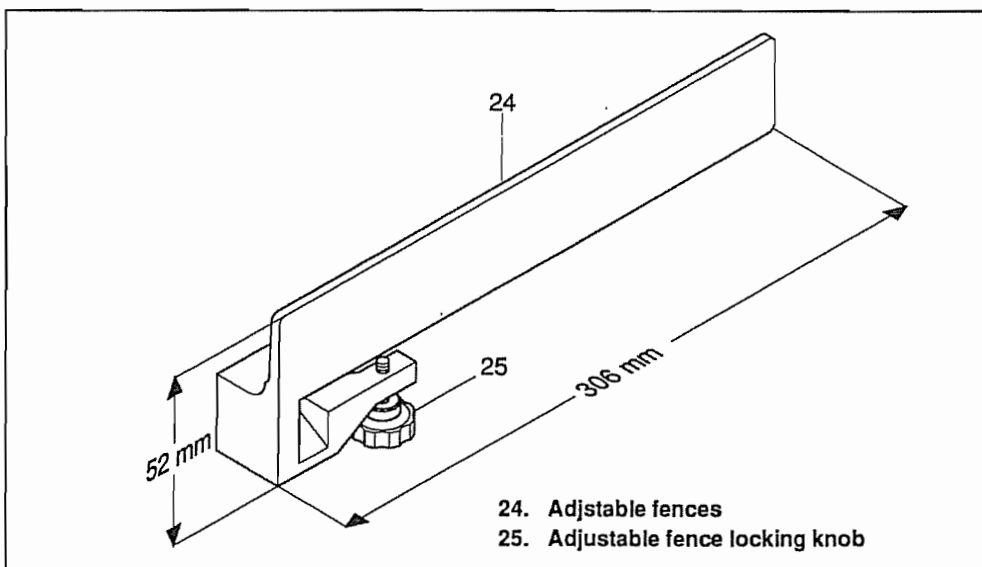
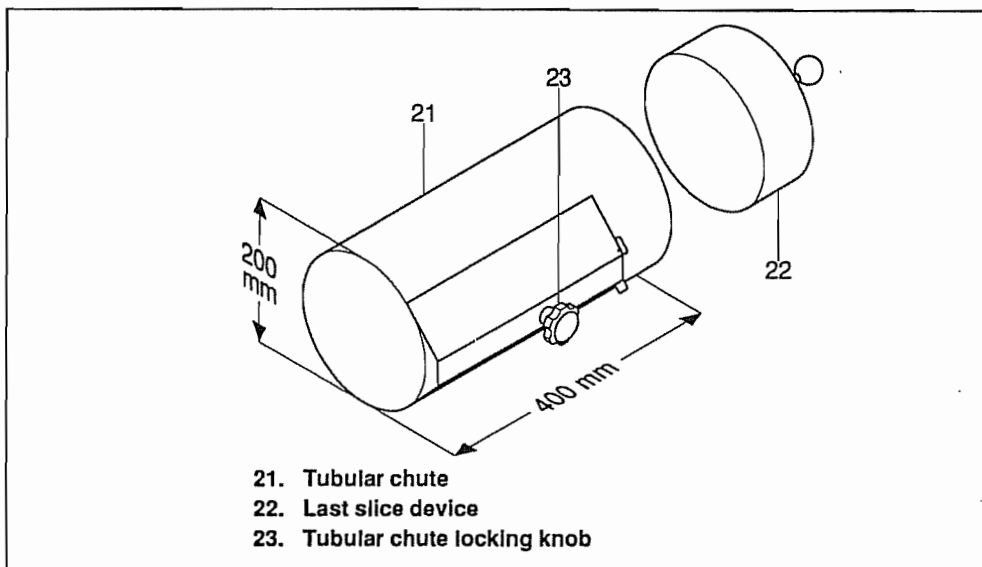


### 3-2. MAIN COMPONENTS



- |   |                                 |
|---|---------------------------------|
| 1. Blade guard                            | 11. Rubber foot                 |
| 2. Fixed blade safety ring                | 12. Gauge plate adjustment knob |
| 3. Sharpener                              | 13. Gauge plate                 |
| 4. Deflector                              | 14. Meat plate fence            |
| 5. Blade guard tie-rod                    | 15. Carriage handle             |
| 6. Nameplate                              | 16. Meat plate locking knob     |
| 7. Slice receiving area                   | 17. Meat plate                  |
| 8. Blade motor push-button (green)        | 18. Last slice device (foot)    |
| 9. Blade rotating indicator light (white) | 19. Last slice device handle    |
| 10. Blade and master stop switch (red)    | 20. Last slice device rod       |

### 3-3. AVAILABLE ACCESSORIES





### **3-4. MACHINE GENERAL DESCRIPTION**

The only electrically-operated component of this machine is the blade.

The blade is moved by a poly-V belt transmission and a self-cooling, single-phase or three-phase motor. The machine is designed for continuous duty.

The carriage is moved back and forth manually.

The product to be sliced is held by the last slice device, and moves toward the gauge plate by gravity.

The machine body, meat plate, gauge plate and blade guard are made from anodized aluminum. All materials that come in contact with the product being sliced are conforming to the sanitary specifications applicable to food products.

The lubricants to be used on moving parts or sliding surfaces must be of a type approved for use with food products.

The control system of the blade consists of a dual push-button: a green push-button light for starting and red push-button light for stopping, and includes a white indicator light that illuminates when the machine is on.

This arrangement of the control system prevents any inadvertent machine starting after a power cut. This means that machine can be started only intentionally.

All protection and safety devices, as well as all electrical and mechanical components are conforming to the applicable standards and specifications currently in force.

#### **3-4-1. Safety and protection devices**

The safety and protection devices include the following:

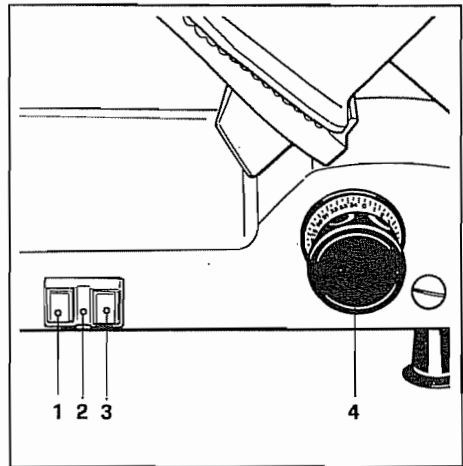
- Fixed blade safety ring
- Removable blade guard
- Wide meat plate fence
- Last slice device higher than max cutting height

- Last slice device handle located away from slicing area
- Interlock between meat plate and gauge plate. Meat plate can be removed from the machine only when the gauge plate knob is at "0"
- Self-contained sharpener
- Starting through push-buttons.

### 3-5. CONTROLS

#### 3-5-1. Start and stop push-buttons

- The blade motor is started by pressing the green push-button (1).
- Rotation of the blade is indicated by the white indicator light (2).
- The blade motor is stopped by pressing the red push-button (3).



#### 3-5-2. Gauge plate adjustment knob

Slice thickness is controlled by moving the gauge plate. Gauge plate adjustment is obtained by turning the knob with the graduated scale (4) counterclockwise. Adjustment range is 0 to 23 mm.

**NOTE:** The meat plate can be removed for cleaning only after setting the knob to "0".

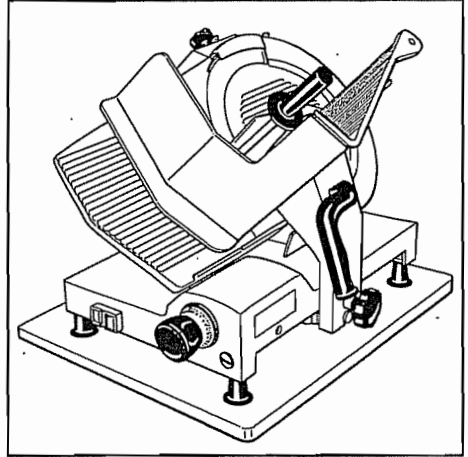
## 4. INSTALLATION

### 4-1. MACHINE POSITIONING

Refer to paragraph 2.1 for the overall dimensions. It is recommended that the counter on which the machine will be installed is 800 mm high.

Requirements applicable to bearing surface:

- Horizontal and level
- Not slippery, stable.

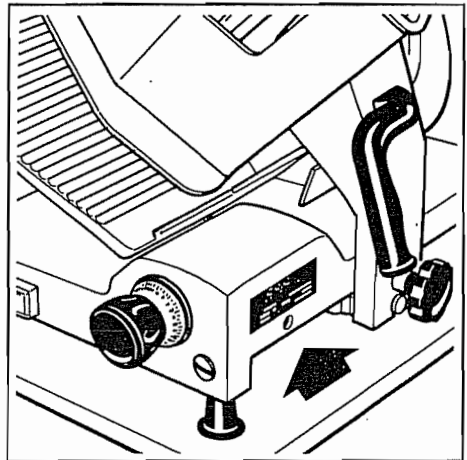


### 4-2. ELECTRICAL CONNECTION

Compare the data on the nameplate with the electrical power mains voltage.

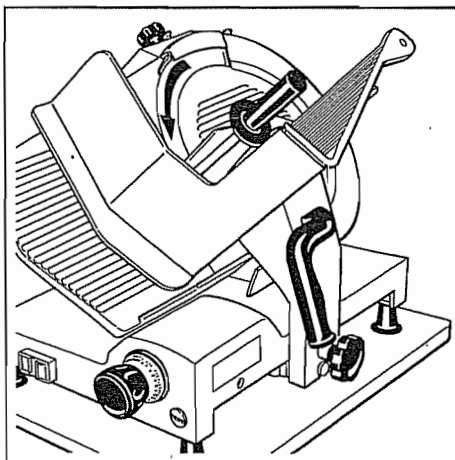
If they do not coincide, do not plug in the machine and contact the Post-Sales Assistance.

The socket must be conforming to the EEC standards. The use of 2 Amp. fuses upstream of the socket is recommended in the case of three-phase machines.



#### **4-3. OPERATIONAL CHECK-OUT, AND CHECK OF BLADE ROTATION DIRECTION (THREE-PHASE MACHINES ONLY)**

1. Switch on the machine.
2. Check that the indicator light is on.
3. Check that the blade rotates in the direction of the arrow (counter-clockwise).

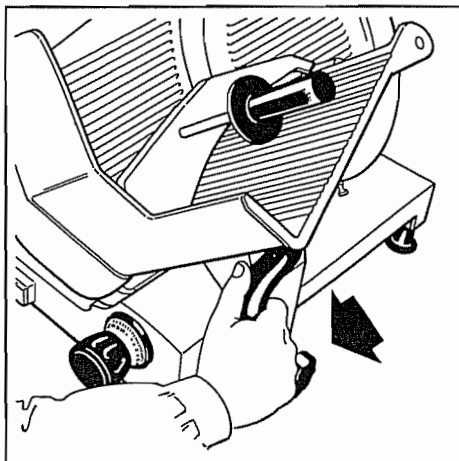


**NOTE:** If the blade rotates in the opposite direction (i.e. clockwise), it is necessary to reverse the position of the two wires in the plug. This operation must be performed by a Post-Sales Assistance specialist or a qualified person.

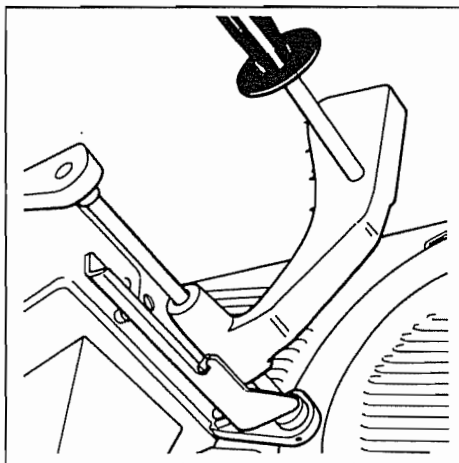
## 5. USE OF THE MACHINE

### 5-1. PRODUCT POSITIONING

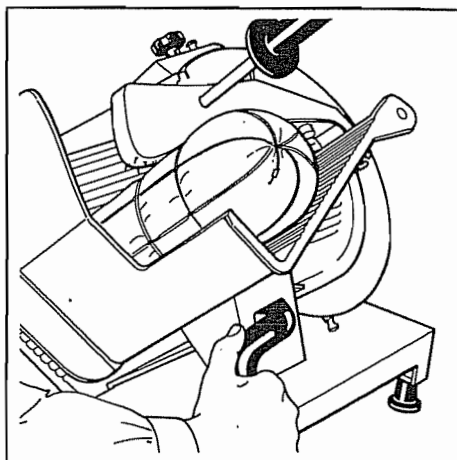
1. Pull the carriage rearward to the loading position.



2. Move the last slice device away from the blade by use of its handle, and lock the device in the raised position.

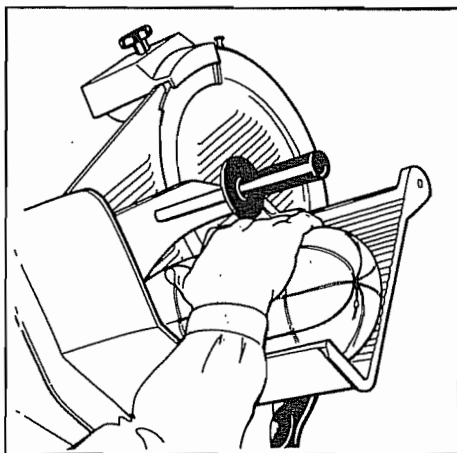


3. Put the product to be sliced against the meat plate fence, and bring it slowly in contact with the gauge plate.
4. Lower the last slice device down onto the product and push until the device needles penetrate the product.
5. Adjust slice thickness.
6. Switch on the machine.



## 5-2. SLICING

1. **DO NOT** hold the product with your hand, and push the carriage back and forth. The carriage must be moved by means of the handle. The product will fall toward the gauge plate by gravity.



2. The slices will fall on the slice plate.
3. If necessary, reposition the last slice device on the product being sliced.
4. At the end of the operation, return the gauge plate knob to the "0" position, and switch off the machine.

### 5-3. SLICING OF SHORT PRODUCTS

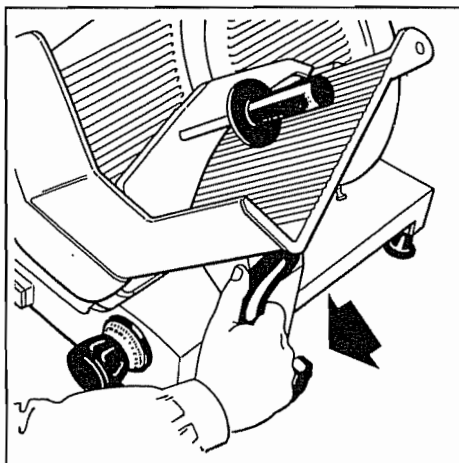
**WARNING:**

**Cut hazard.**

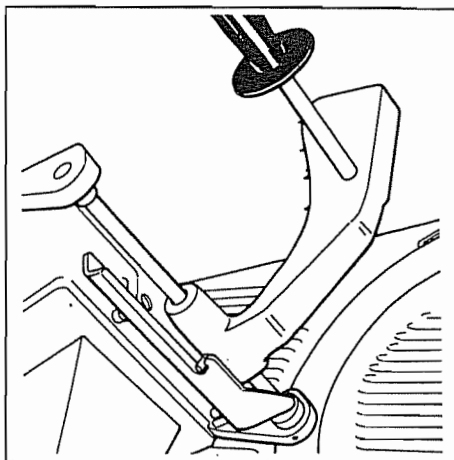
**Positively do not use your hands to push short products toward the blade, but carefully follow the procedure described hereafter.**

– Product positioning

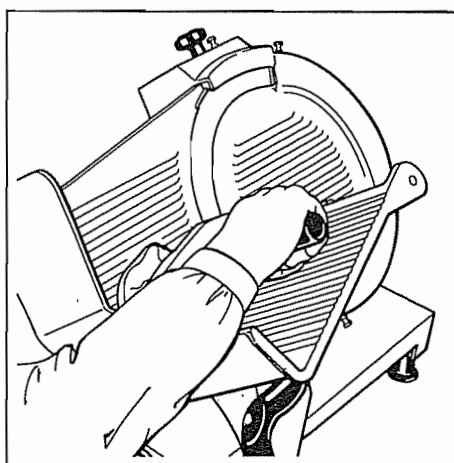
1. Pull the carriage rearward to the loading position.



2. Move the last slice device away from the blade by using its handle, and lock it in the raised position.



3. Place the product to be sliced against the meat plate fence, and push it against the gauge plate.
4. Lower the last slice device, and place it behind the product to be sliced.
5. Adjust slice thickness.



6. Switch on the machine.
7. To slice the product, grasp the last slice device handle, and move the carriage back and forth.
8. The slices will fall on the slice plate.
9. At the end of the operation, return the gauge plate knob to the "0" position, and switch off the machine.



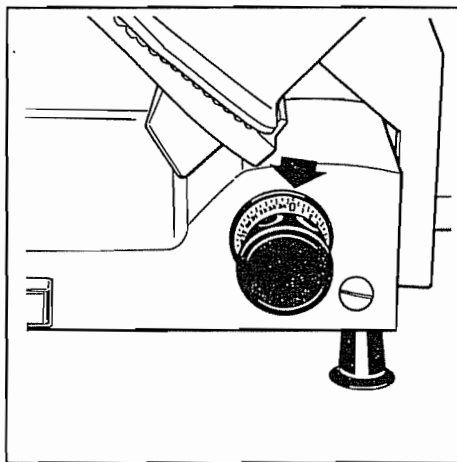
## 6. MACHINE CLEANING

### 6-1. GENERAL INFORMATION

It is recommended that the machine be carefully cleaned before it is first operated, after use, several times a day if it is very dirty and after long periods during which it has remained off.

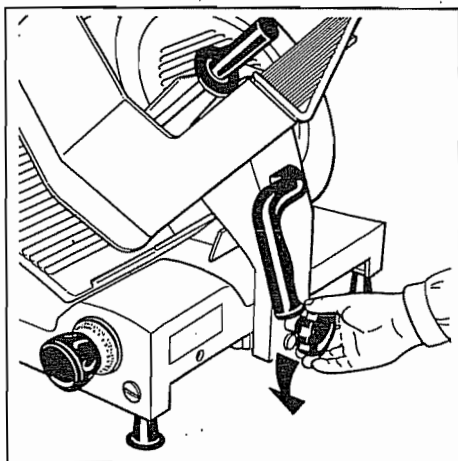
### 6-2. MACHINE DISMANTLING FOR CLEANING

1. Switch off the machine.
2. Unplug the machine.
3. Move the gauge plate adjustment knob to the "0" position.
4. Remove the concerned parts by scrupulously complying with the procedures described in following paragraphs.

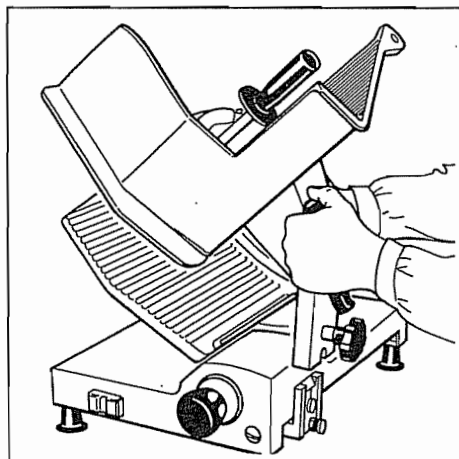


### 6-2-1. Removal of meat plate

1. Pull the carriage backward.
2. Fully loosen the meat plate locking knob.
3. Pull the carriage farther back until it locks in the safety position.

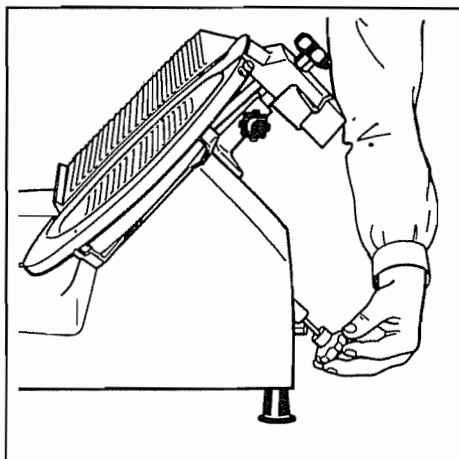


4. Pull the meat plate upward to remove it from the carriage.

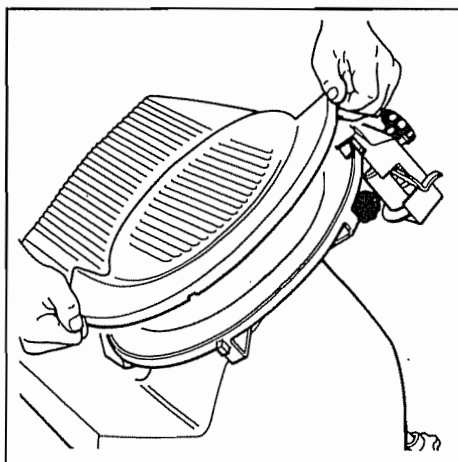


### 6-2-2. Removal of blade guard

1. Fully unscrew the tie-rod that locks the blade guard.

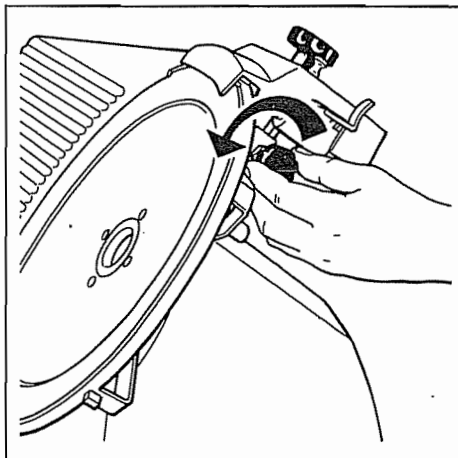


2. Grasp the blade guard knobs, and remove the guard from the machine.

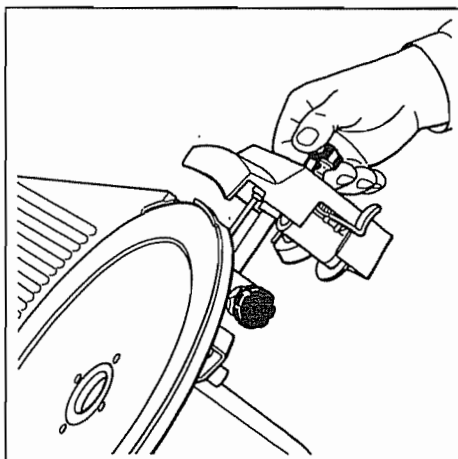


### 6-2-3. Removal of sharpener assy

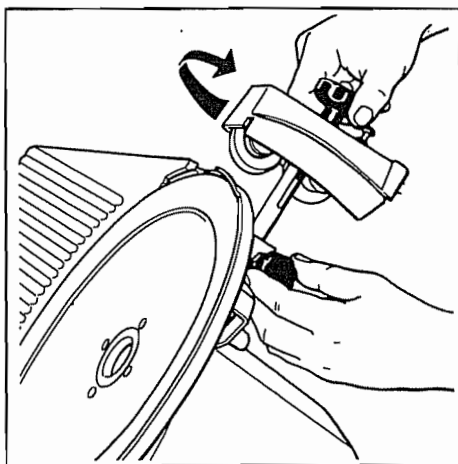
1. Loosen the side knob that locks the sharpener.



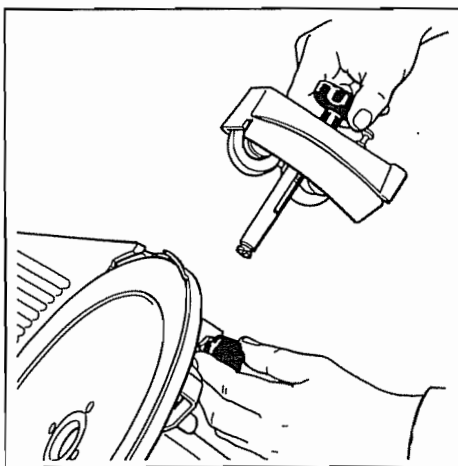
2. Lift the sharpener by means of its knob until you reach the stop position.



3. Rotate the sharpener 1/4 of turn in the counterclockwise direction.

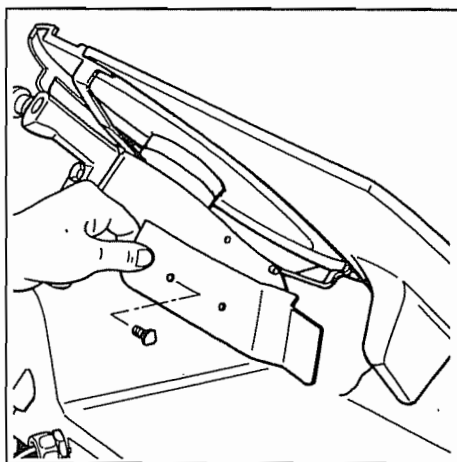


4. Pull the sharpener out of its support, and move it away from the machine.



#### 6-2-4. Removal of deflector

1. Loosen the knurled knob that secures the deflector, and remove the latter from the machine.



### 6-3. CLEANING

#### 6-3-1. Cleansing agents and methods

The only allowed cleansing agents are soaps used for kitchenware. Use rags, sponges, and brushes.

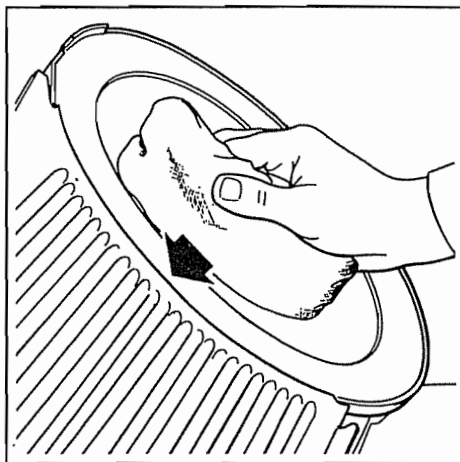
**CAUTION:** The machine is not protected against water jets. Do not clean it with vapor jets or high pressure air blasts or similar methods. Short circuits or serious machine damages may occur.

Wash each component with warm water and soap. Rinse with warm running water and dry. Do not stack the components or let them impact one against the other as damage may occur.

### 6-3-2. Blade cleaning

**WARNING: Cut hazard**

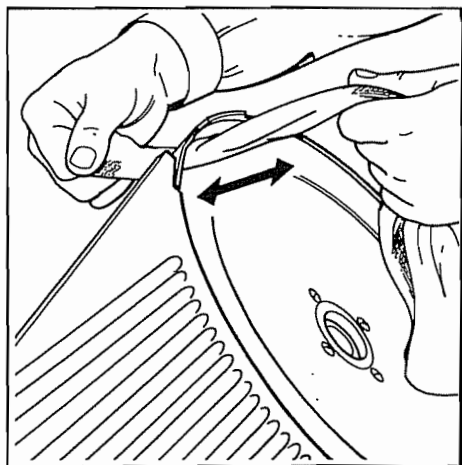
1. Press a damp cloth against the blade, and wipe the blade slowly working outward from the centre.



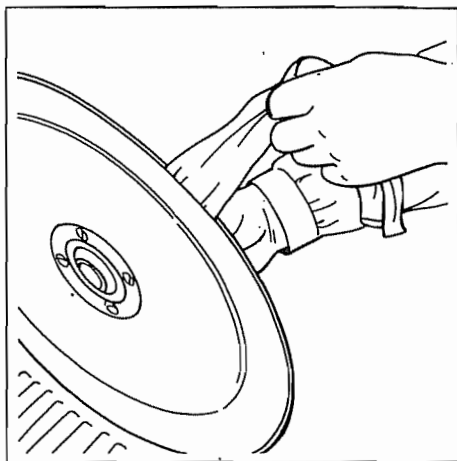
2. Clean the back of the blade in the same way.
3. Eventually, dry the blade still working in the same way.

### 6-3-3. Cleaning of fixed blade safety ring

1. Thread a damp cloth between the ring and the blade starting from the front of the machine.



2. Grasp the cloth with both hands, and clean the ring applying a slight pressure.



#### **6-3-4. Cleaning of machine body**

Cleaning of machine body is carried out by passing a damp cloth or sponge over the entire machine surface. Rinse the cloth several times, then wipe the machine dry.

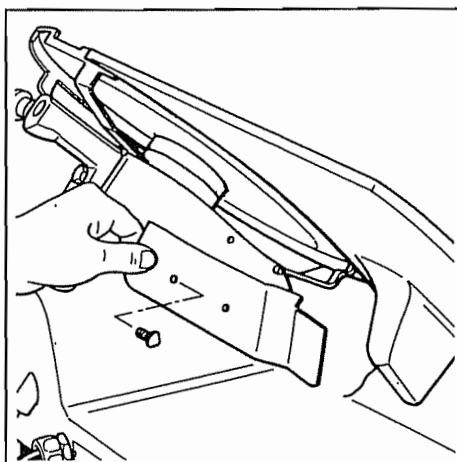


## 6-4. REASSEMBLY OF THE MACHINE

Reassembly of the machine is performed by carrying out the dismantling procedure in a reverse order. It is recommended that the various operations be carried out with extreme care in order to avoid damage or injury.

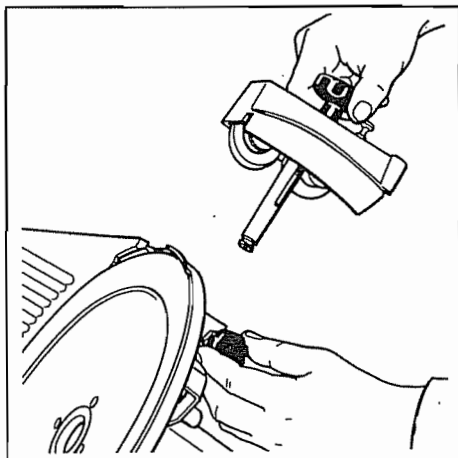
### 6-4-1. Fitting of the deflector

Reinstall the deflector by fitting it to its locating pin, and securing it by using the knob.

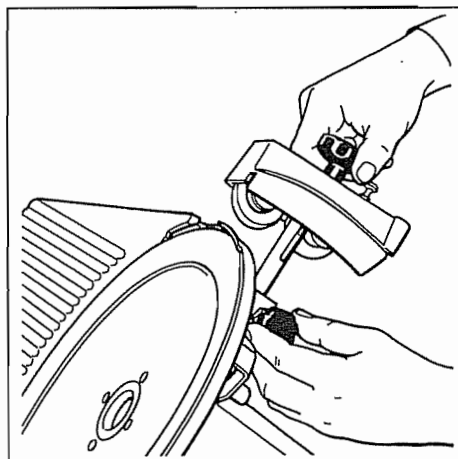


### 6-4-2. Fitting of sharpener assy

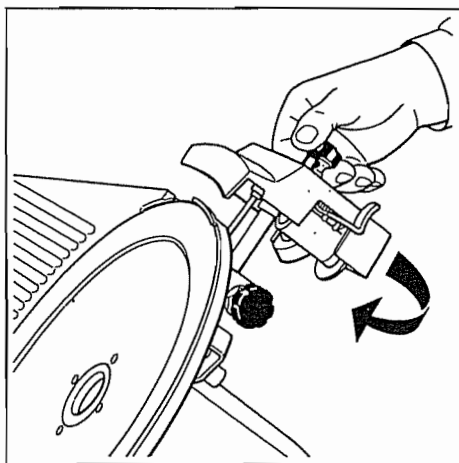
1. Make sure that the side knob is loosened.



2. Insert the sharpener in its support, and push it down until it bottoms.



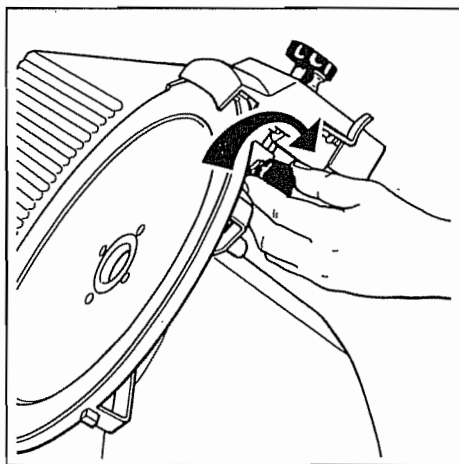
3. Rotate the sharpener  $\frac{3}{4}$  of a turn in clockwise direction.
4. Push the sharpener farther down until it stops.



5. Secure the sharpener by means of the side knob.

**CAUTION:**

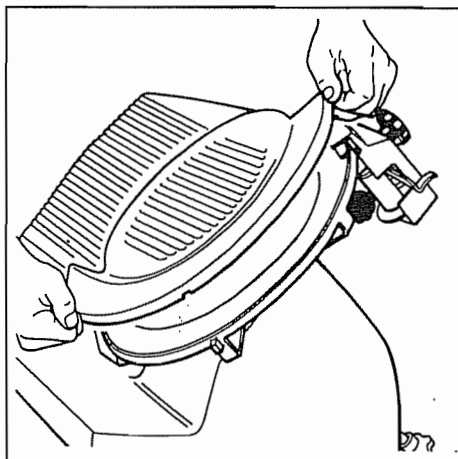
**Positively do not use the slicer before the sharpener assembly is reinstalled.**



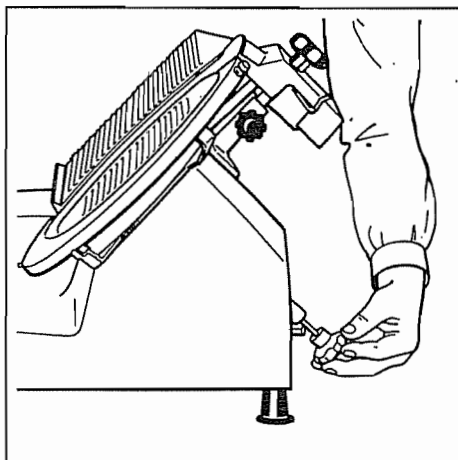
### 6-4-3. Fitting of blade guard

1. Grasp the blade guard from the knobs, and slide the center hub in the housing at the center of the blade.

At the same time, make sure that the locking block on the external side of the fixed blade safety ring engages the slot on the outer edge of the blade guard.

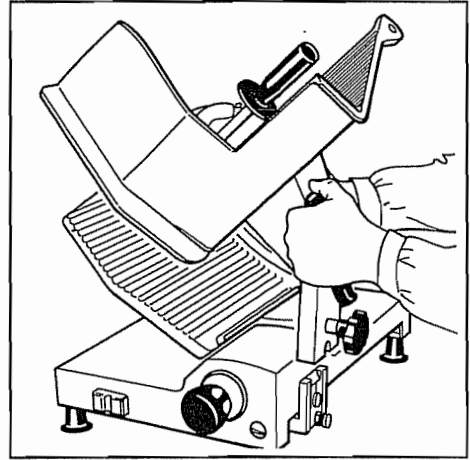


2. Secure the blade guard by means of the tie-rod.

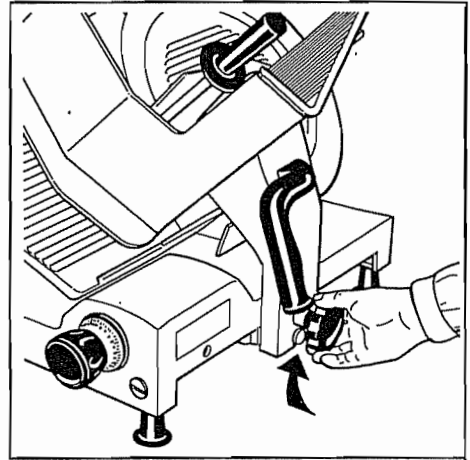


#### 6-4-4. *Fitting of meat plate*

1. Insert the meat plate support in the carriage.



2. Fully tighten the meat plate knob.



## **7. MAINTENANCE AND REPAIR**

### **7-1. GENERAL INFORMATION**

After use, or at least at the end of each day, it is essential that the machine be thoroughly cleaned.

If required, sharpen the blade (see paragraph 7-2).

If the grinding and deburring stones are dirty, clean them as described in paragraph 7-3. If stones have become dull, replace them.

Every week, lubricate the carriage round slide rod with petrolatum oil type P30.

**CAUTION:** Positively **DO NOT** use vegetable oil (e.g. olive oil).

### **7-2. BLADE SHARPENING**

Blade sharpening is required when the cut is no longer neat. The time interval between two subsequent sharpenings depends on the slicer usage rate and on the types of sliced products.

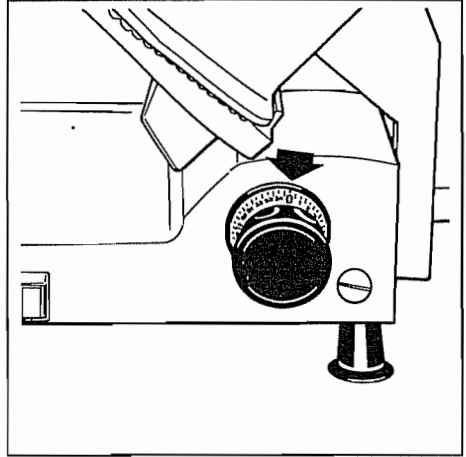
**CAUTION:** Blade can be sharpened only until a maximum gap of 6 mm is attained between the cutting edge and the fixed blade safety ring. When this limit is attained, the blade must be replaced.

Blade sharpening is carried out by use of the sharpener, which includes a coarse stone for sharpening and a fine stone for deburring. Before sharpening the blade, make sure that grinding stones are clean (see paragraph 7-3).

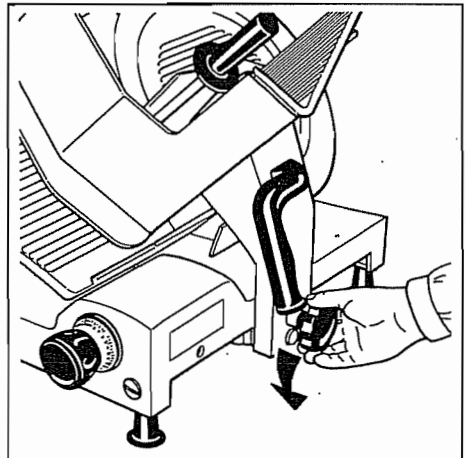
Dirty and greasy stones prevent an effective sharpening.

### 7-2-1. Preparation and sharpening procedure

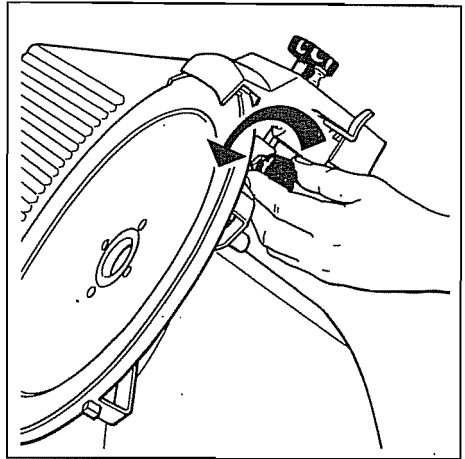
1. Make sure that the blade is clean and free from grease. If not so, clean it (see paragraph 6-3-2).  
A dirty blade makes the grinding stones ineffective.
2. Move the gauge plate adjustment knob to the "0" position.



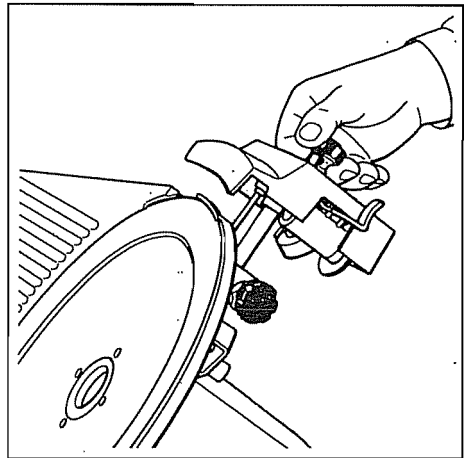
3. Pull the carriage rearward.
4. Fully loosen the meat plate securing knob.
5. Pull the carriage farther back until it locks in the safety position.



6. Loosen the side knob that secures the sharpener.

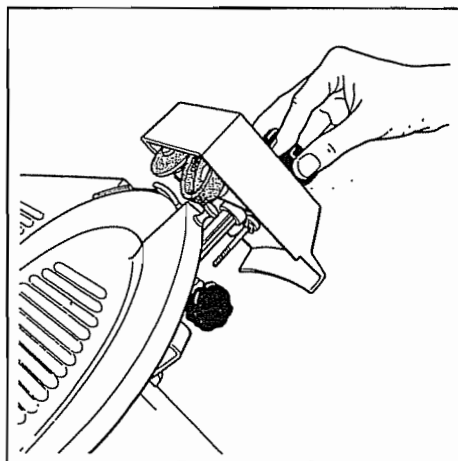


7. Lift the sharpener until it stops by use of its knob.

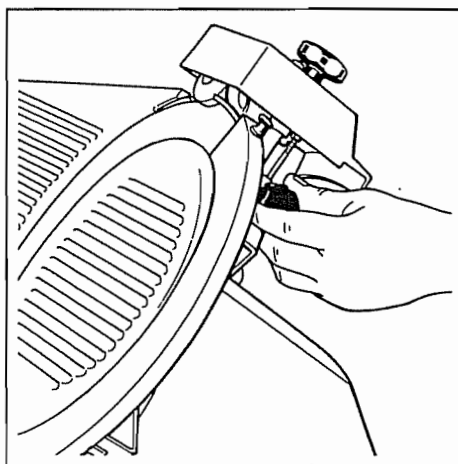




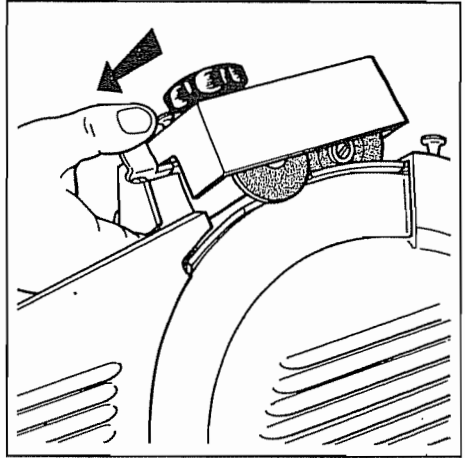
8. Rotate the knob 1/2 turn in counterclockwise direction.



9. Lower the sharpener until it stops in the sharpening position, and tighten the side knob to lock it.



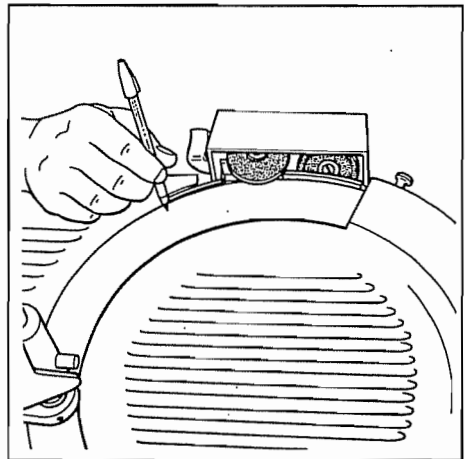
10. Start the blade motor.
11. Carry out the sharpening operation by pressing the lever with your thumb that pushes the grinding stone against the blade.
12. Hold the lever pressed until a grinding burr is visible on the external side of the blade.
13. Release the lever.
14. Stop the blade motor, and wait for the blade to stop.



### **7-2-2. Check of burr**

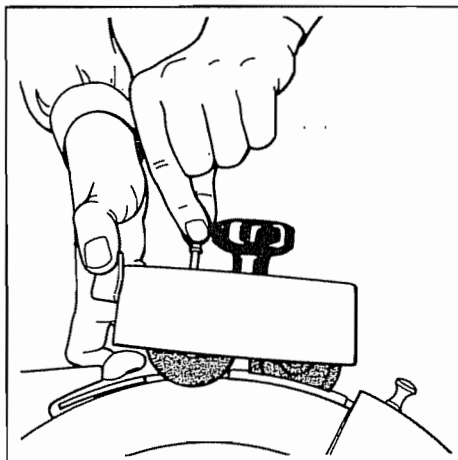
Touch the blade lightly with a pencil or a ballpoint pen, moving outward from the center.

The burr must be perceivable, otherwise repeat the sharpening procedure.



### 7-2-3. Blade deburring

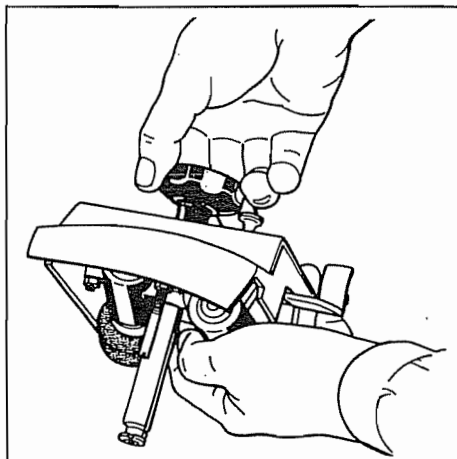
1. Start the blade motor.
2. With your thumb, press the lever which pushes the grinding stone against the blade until the grinding stone comes in light contact with the blade.
3. Hold the lever pressed with the thumb of one hand, and, with the other hand, lift the knob located close to the handle so that the deburring stone comes in contact with the blade. This contact must be held for approx. 10 seconds.
4. Release the lever.
5. Stop the blade motor.
6. Loosen the side knob to release the sharpener.
7. By use of the knob, lift the sharpener until it stops, rotate it by 1/4 of turn in clockwise direction, lift and remove it from the machine.
8. Clean the machine to remove the dust produced by grinding (see chapter 6).



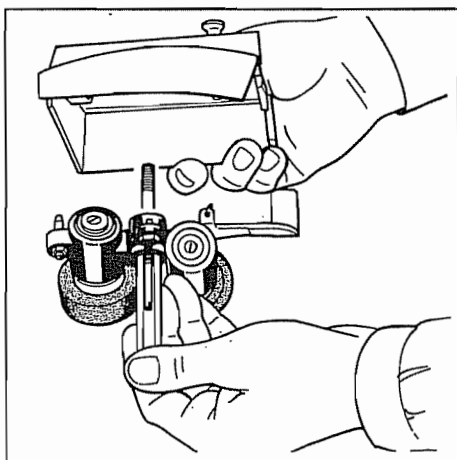
### 7-3. **CLEANING OF SHARPENER**

After removing the sharpener from the machine:

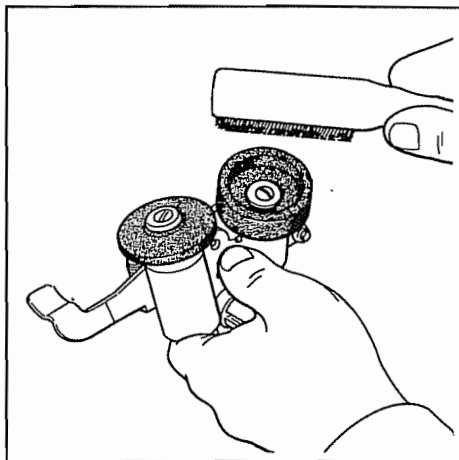
1. Unscrew the knob.



2. Remove the cover that protects the grinding stones, and clean it according to the same procedure as used for all the other removable components of the machine.



3. Thoroughly clean the grinding stones with the brush supplied with the machine and denaturated alcohol.



After many grinding operations, and when it is observed that the grinding stones have become dull, replace the stones. After cleaning, reinstall the protection cover on the stones, and the sharpener assy in the machine (see paragraph 6-4-2).

## **7-4. REPLACEMENT OF BLADE**

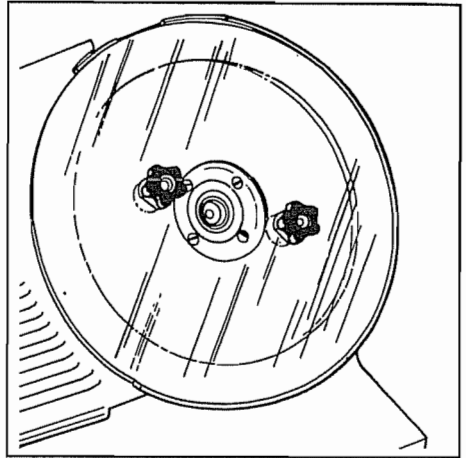
After many sharpening operations, and when the gap between the blade cutting edge and the fixed blade safety ring has attained 6 mm, replace the blade.

This operation must be performed only by specifically trained personnel, otherwise, contact the Post-Sales Assistance.

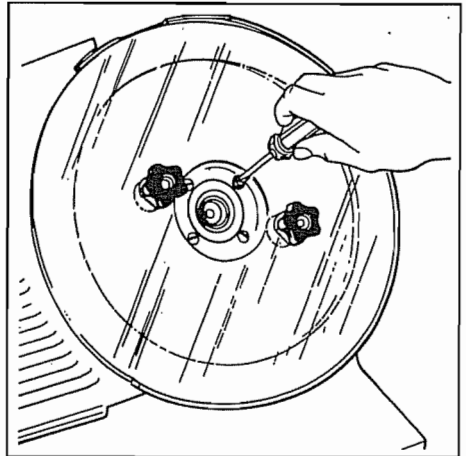
### **7-4-1. Removal of the blade**

1. Remove the meat plate, the blade guard and the sharpener assy as described in paragraph 6-2.

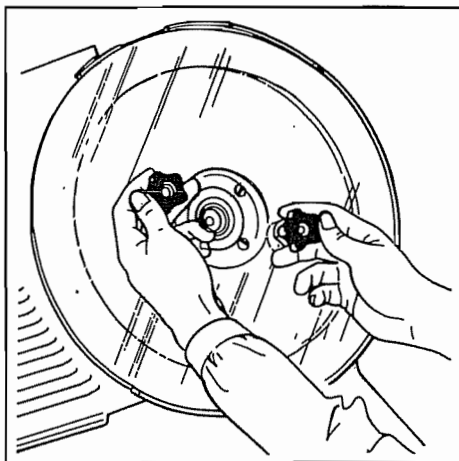
2. Screw the blade removal tool on the blade, and secure it by use of its knobs.



3. Loosen and remove the screws that attach the blade to the pulley.



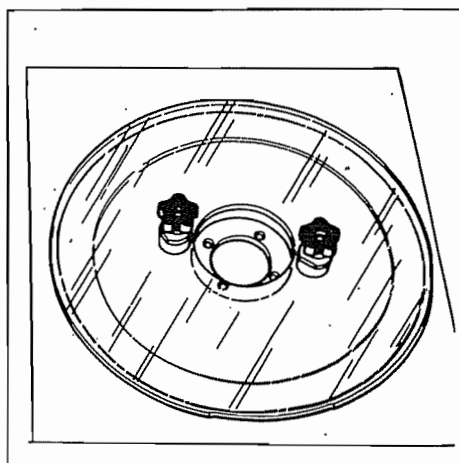
4. Grasp the blade removal tool knobs, and remove the blade from the machine.



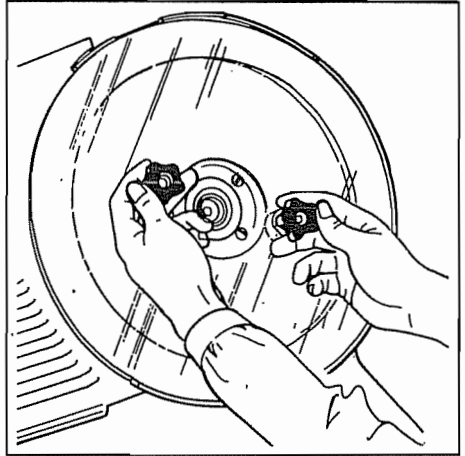
#### 7-4-2. Fitting of the blade

**NOTE:** Make sure you use the blade removal tool when installing a new blade in the machine. Failure to do so may result in damage or injuries.

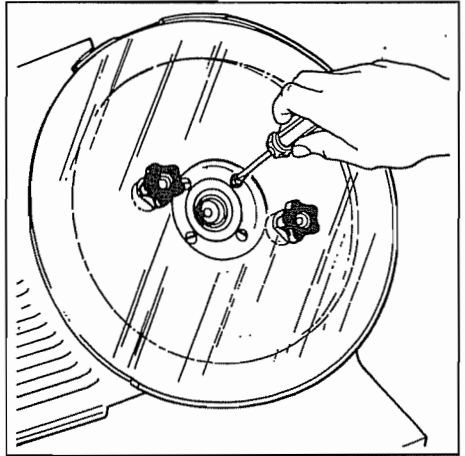
1. Put the blade on a table or flat surface, with the slanting edge side facing up.
2. Screw and lock the blade removal tool on the blade by means of the knobs.



3. Grasp the knobs of the blade removal tool, and position the blade on the pulley hub making sure that the holes in the blade match the threaded holes in the pulley.



4. Secure the blade by means of its screws.



5. Sharpen the blade as described in paragraph 7-2.

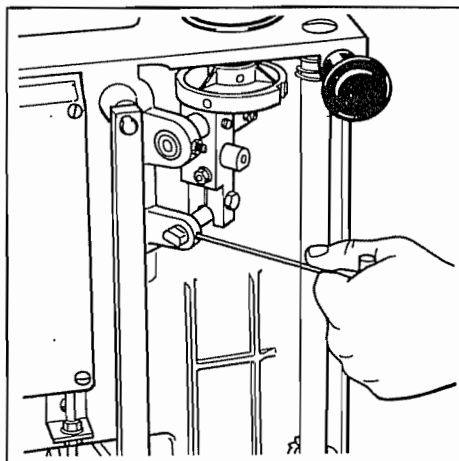
## **7-5. ADJUSTMENT OF GAUGE PLATE**

When necessary, it is possible to move the gauge plate closer to the blade.

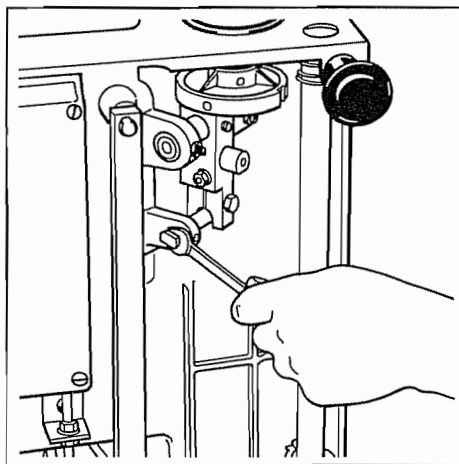
Maximum adjustment is approx. 3 mm.



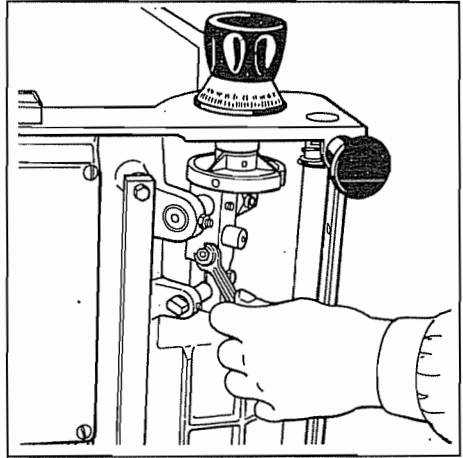
1. Set the gauge plate adjustment knob at "0".
2. Unplug the machine.
3. Without removing the meat plate, push the carriage fully forward, then turn the machine so that it rests on its side.
4. With a 3 mm Allen wrench, loosen the grub screw that secures the eccentric pin.



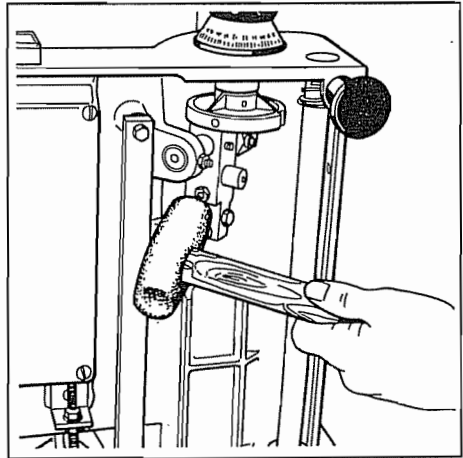
5. With a 10 mm open end wrench, rotate the eccentric pin as required to bring the gauge plate closer to the blade.



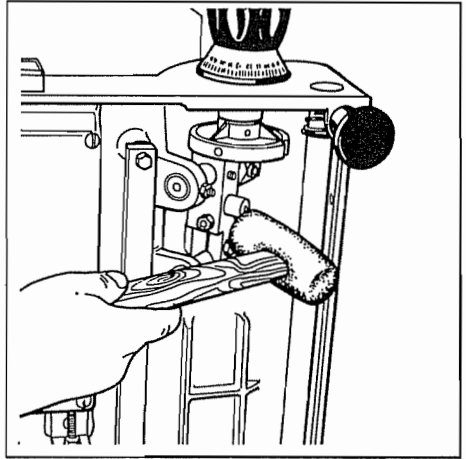
6. With the same 10 mm open end wrench, loosen the nut of the key locking the pin that supports the gauge plate by 2 or 3 turns.



7. With a mallet, push the key backward as necessary to unlock the pin that supports the gauge plate.



8. By gently tapping the pin supporting the gauge plate with the mallet, lift the plate until its edge coincides with that of the blade.



9. Tighten the locking key nut.
10. Tighten the eccentric pin grub screw.
11. Return the machine in its normal installation position.

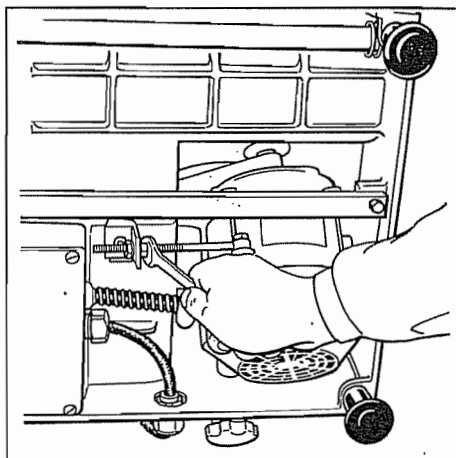
## **7-6. ADJUSTMENT OF TRANSMISSION BELT TENSION**

Transmission of motion from the motor to the blade is obtained through a poly-V type belt.

The machine is delivered with the belt already adjusted to the correct tension. Should it become necessary to restore the correct belt tension, proceed as follows:

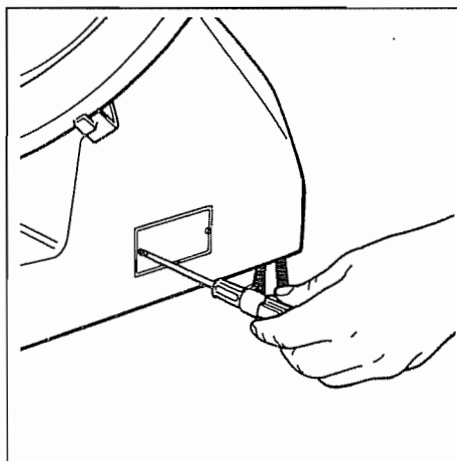
1. Unplug the machine.
2. Remove the meat plate from the machine (see paragraph 6-2).

3. Turn the machine so that it rests on its side.
4. With an open end wrench, loosen the right nut on the motor tie rod.
5. With the same wrench, tighten the left nut on the motor tie-rod to obtain the correct belt tension.

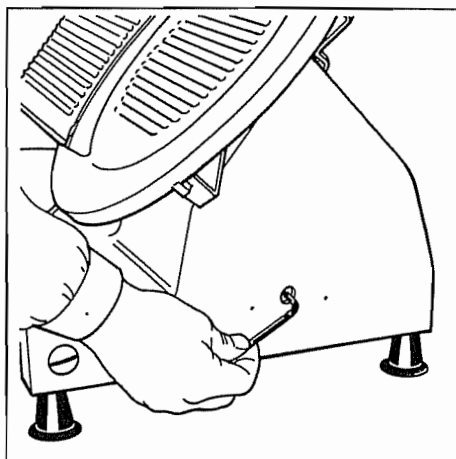


The following steps 6, 7 and 8 apply **only to the machines fitted with single-phase motors**.

6. Remove the nameplate on the side of the machine.



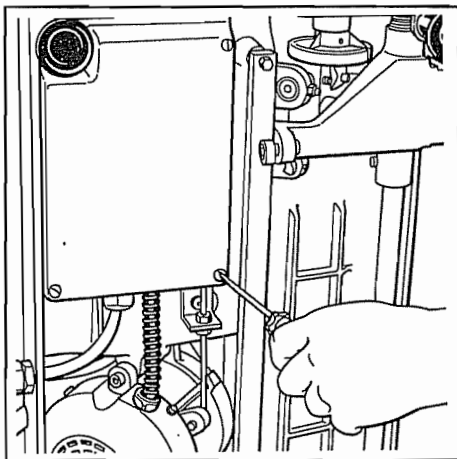
7. With a 5 mm Allen wrench, tighten the grub screw until it abuts on the motor.



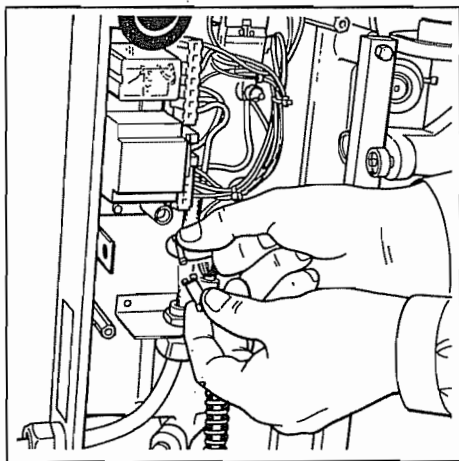
8. Reinstall the nameplate.
9. Return the machine to its normal installation position.
10. Reinstall the meat plate as described in paragraph 6-4-4.

## 7-7. REPLACEMENT OF FUSE

- Unplug the machine.
- Turn the machine so that it rests on its side.
- Remove the cover of the controls assy by unscrewing the three attachment screws.



- Replace the fuse on the printed circuit board.
- Reinstall the controls assy cover.
- Return the machine to its normal installation position.



## 8. TROUBLESHOOTING

DEFECT	CAUSE	REMEDY
Blade motor does not start	Plug not connected to power socket	Plug in.
	Fuse on printed circuit board burnt	Replace.
Blade motor does not start despite replacement of transformer fuse	Transformer on printed circuit board defective	Replace printed circuit board. Contact Post-Sales Assistance.
Slices are wedge-shaped	Last slice device does not correctly hold the product	Position as required.
	Blade is not sharp	Sharpen.
Slicing is difficult, too high a resistance encountered when cutting.	Blade is not sharp	Sharpen.
Slices are empty at center	Product too tender (not seasoned)	Apply more pressure to product with last slice device.
	Blade is not sharp	Sharpen.
Slices are not neat	Blade worn out (too large a gap between cutting edge and gauge plate edge)	Move the gauge plate to the blade. If gap is 6mm or over, replace the blade.
Blade slows down or stops during slicing of product	Belt slack	Adjust tension. Contact Post-Sales Assistance.
	Belt worn out	Replace. Contact Post-Sales Assistance.

## **9. ACCESSORIES**

### **9-1. GENERAL INFORMATION**

The accessories, such as the tubular chute and the adjustable fences, are supplied only on specific request, and serve to slice special products.

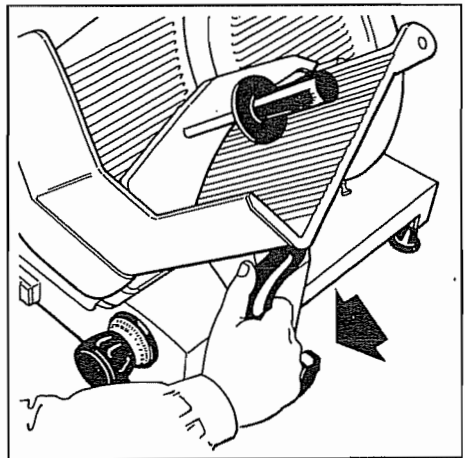
The tubular chute is generally used to slice cabbages and similar products.

The adjustable fences are generally used to cut several tomatoes at the same time.

### **9-2. TUBULAR CHUTE**

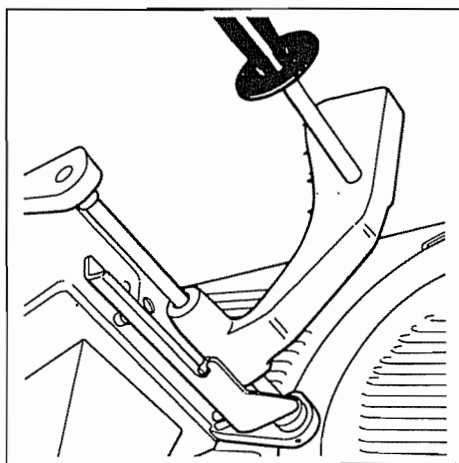
#### **9-2-1. Fitting**

1. Move the gauge plate adjustment knob to the "0" position.
2. Pull the carriage rearward to the loading position.

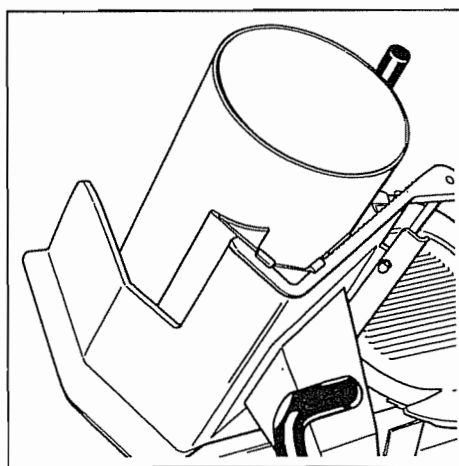




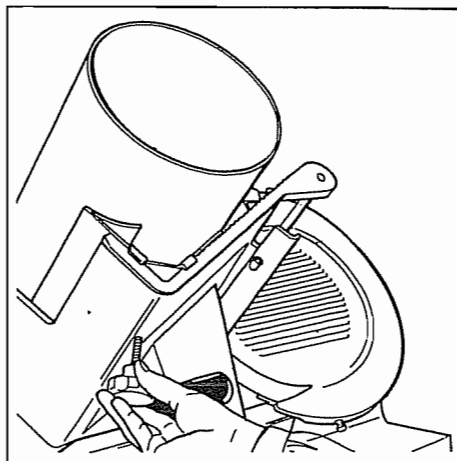
3. Move the last slice device away from the blade by using its handle, and lock it in the raised position.



4. Place the tubular chute on the meat plate making sure that stops rest on its outer edge.

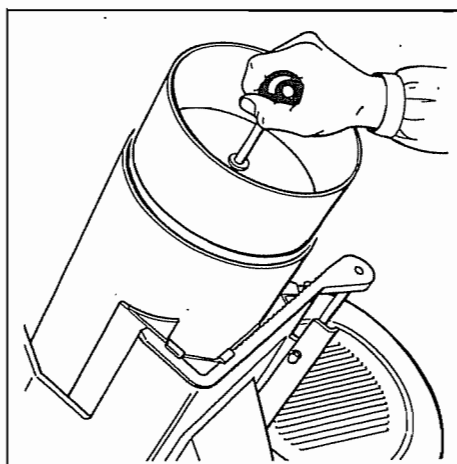


5. Lock the tubular chute on the meat plate by use of the knob.

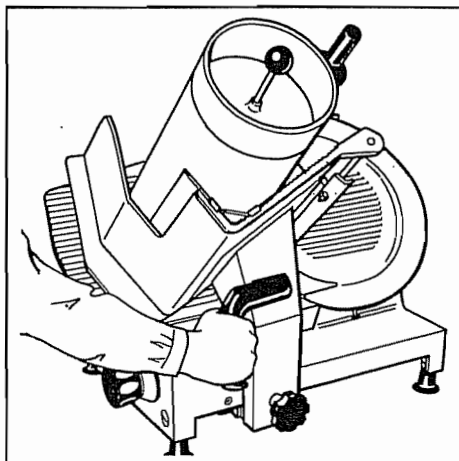


### 9-2-2. Use

1. Put the product to be cut inside the tubular chute.
2. Put the last slice device on the product so that it is easier to push the product against the gauge plate.



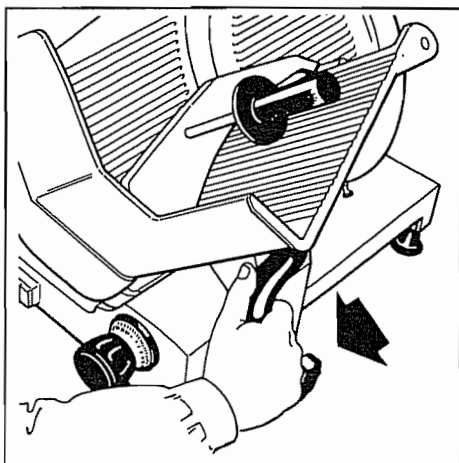
3. Adjust slice thickness.
4. Switch on the machine.
5. Move the carriage back and forth by means of its handle.



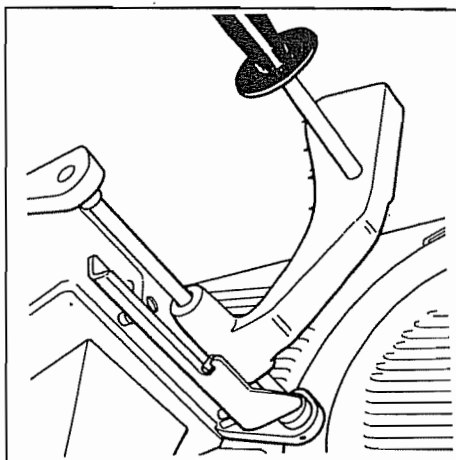
### 9-3. ADJUSTABLE FENCES

#### 9-3-1. Fitting

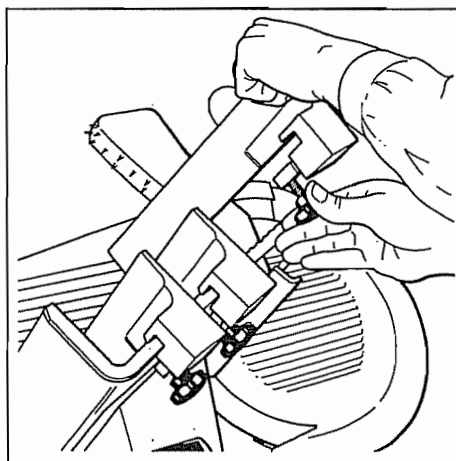
1. Move the gauge plate adjusting knob to the "0" position.
2. Pull the carriage rearward to the loading position.



3. Move the last slice device away from the blade by means of its handle, and lock it in the raised position.

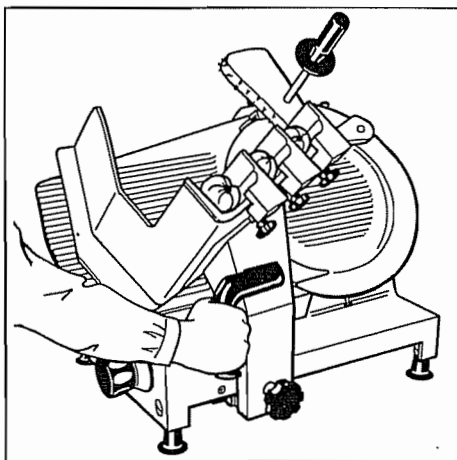


4. Place the fences on the meat plate as suitable for the product to be sliced.
5. Lock the fences by means of the knob.

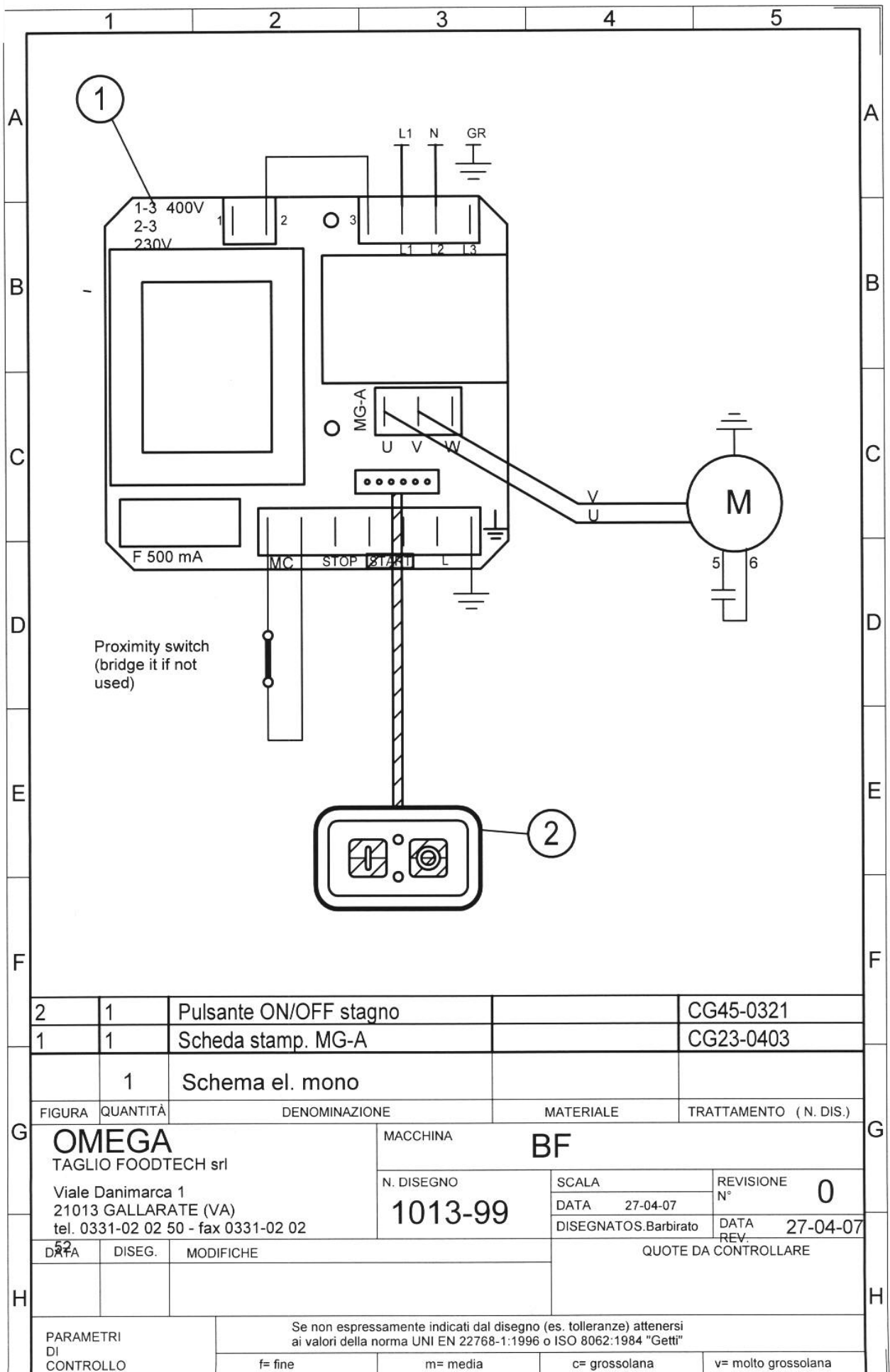


### 9-3-2. Use

1. Place the product to be cut between the fences.
2. Adjust slice thickness.
3. Switch on the machine.
4. Move the carriage back and forth by means of its handle.



## **10. WIRING DIAGRAMS**



2	1	Pulsante ON/OFF stagno		CG45-0321
1	1	Scheda stamp. MG-A		CG23-0403

	1	Schema el. mono		
FIGURA	QUANTITÀ	DENOMINAZIONE	MATERIALE	TRATTAMENTO (N. DIS.)

**OMEGA**

TAGLIO FOODTECH srl

Viale Danimarca 1  
21013 GALLARATE (VA)  
tel. 0331-02 02 50 - fax 0331-02 02

MACCHINA

**BF**

N. DISEGNO

**1013-99**

SCALA

DATA 27-04-07

DISEGNATOS.Barbirato

REVISIONE

N° **0**

DATA REV. 27-04-07

DATA

DISEG.

MODIFICHE

QUOTE DA CONTROLLARE

PARAMETRI  
DI  
CONTROLLO

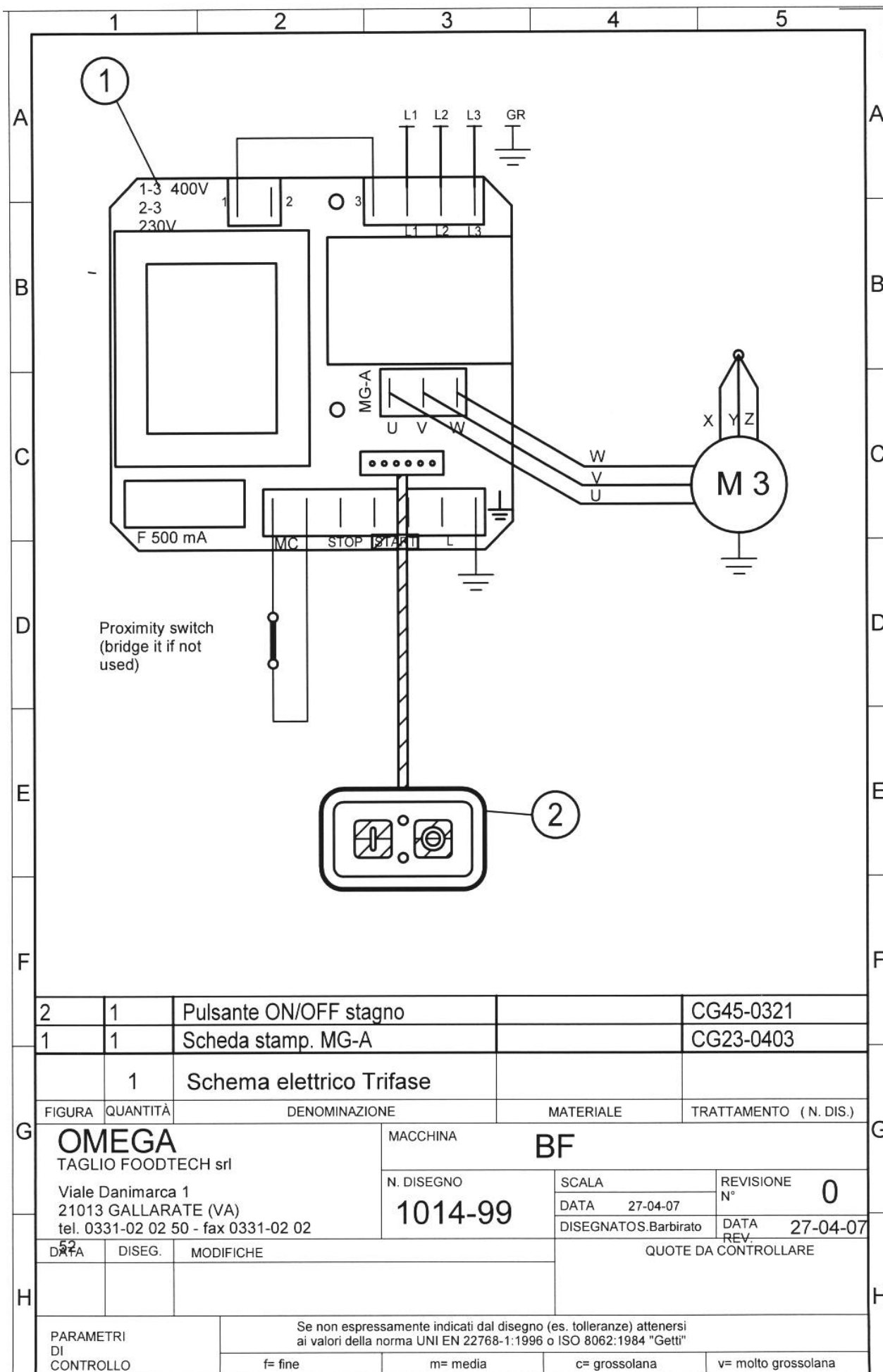
Se non espressamente indicati dal disegno (es. tolleranze) attenersi  
ai valori della norma UNI EN 22768-1:1996 o ISO 8062:1984 "Getti"

f= fine

m= media

c= grossolana

v= molto grossolana

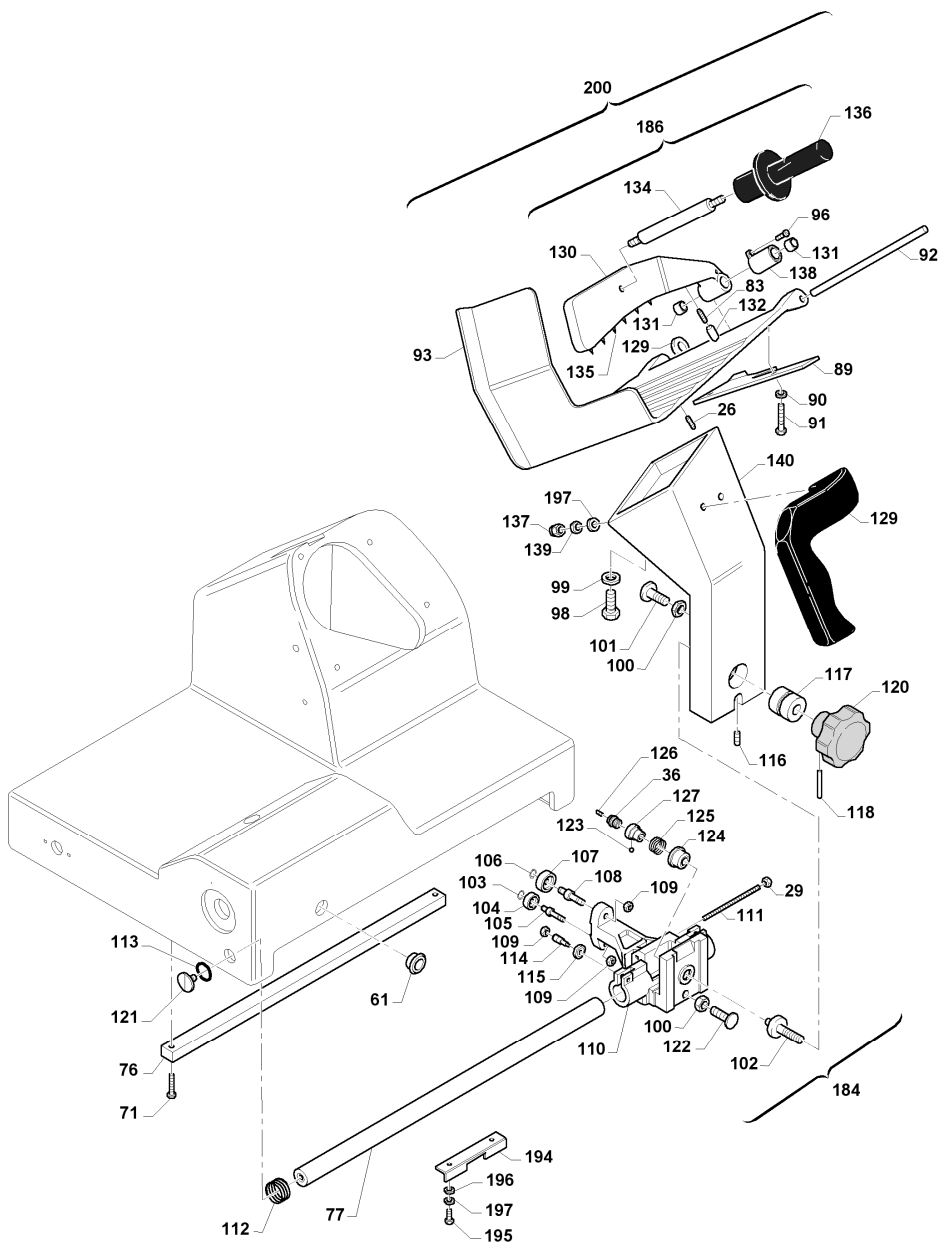




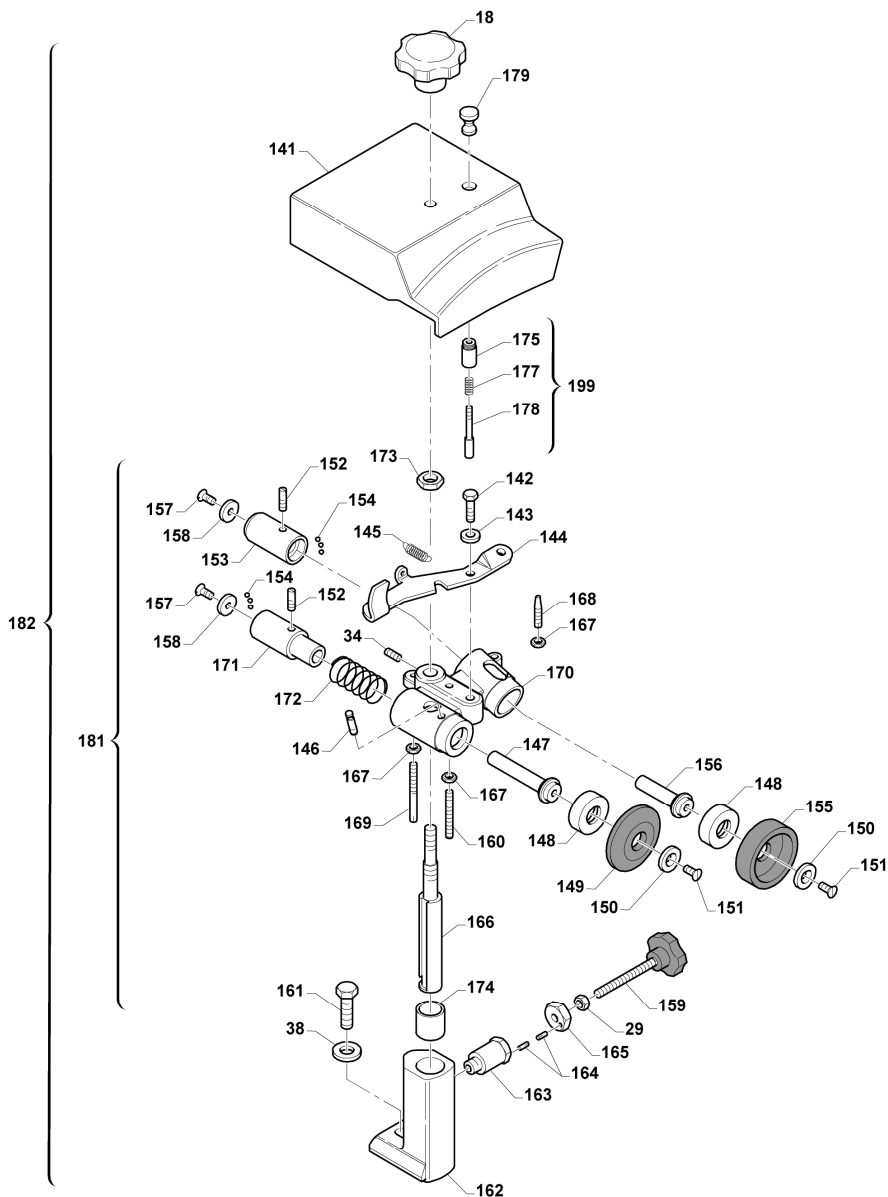
<b>AFFETTATRICI- SLICERS</b>	<b>BF 300 BF 350</b>
Disegno esploso n. Exploded drawing nbr	CEG-EXP-AFF.-04
Revisione n. Revision nbr	2
Data di revisione Date of revision	15-07-2008

This exploded view diagram illustrates the assembly of a mechanical device, likely a pump or motor. The main body (1) is shown with various components attached or nearby. Key sub-assemblies are identified by brackets: 180 (a series of rollers and a spring), 183 (a circular housing with a fan), 185 (a long shaft assembly), and 187 (a circular end cap). Numerous individual parts are numbered, including screws, bolts, washers, and specialized components like a motor (22), a fan (23), and a control unit (24). The diagram uses dashed lines to show the alignment and assembly sequence of the parts.

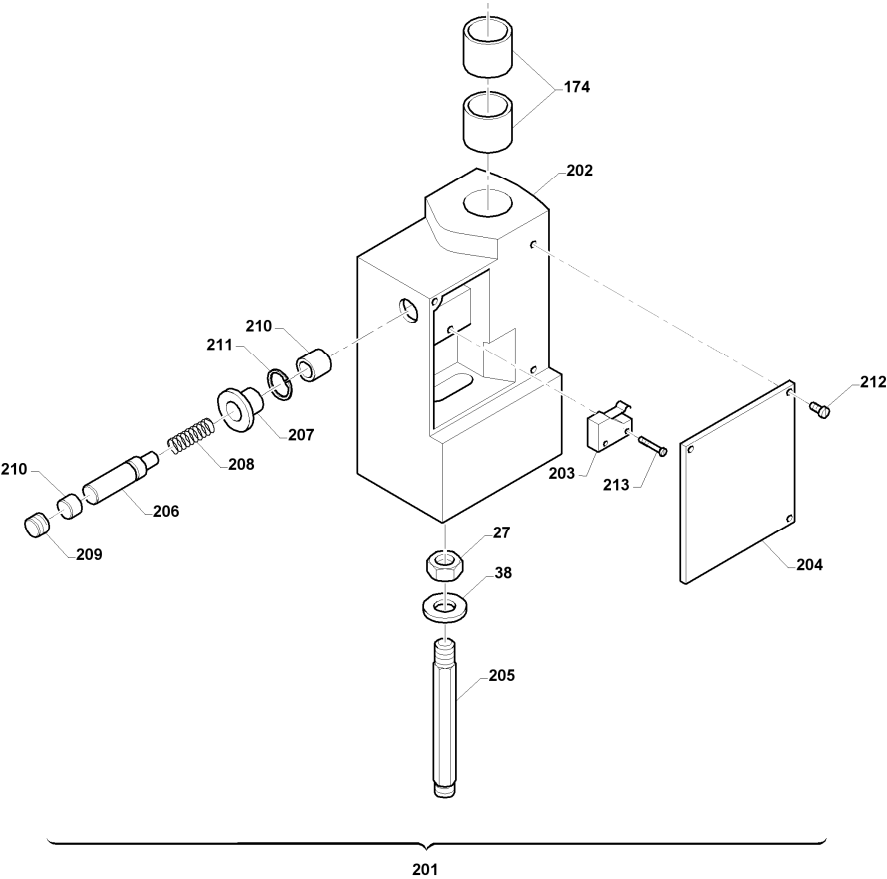
sploso/Exploded view # 2



# Esploso/Exploded view # 3



Esploso/Exploded view # 4



**AFFETTATRICE  
SLICER**

**BF 300 E – BF 350 E**

ART ITEM	CODICE CODE			DENOMINAZIONE	DESCRIPTION	
1	CG	99	0502	Basamento	Base	
2						
3						
4	CG	28	0530	Spina elastica Ø 5 x 30	Split pin Ø 5 x 30	
5	CG	99	0542	Distanziale puleggia	Pulley spacer	
6	CG	32	5202	Anello d'arresto 52 l	Split ring 52 l	
7	CG	48	6304	01 Cuscinetto 6304/ZZ	Bearing 6304/ZZ	
8	CG	99	0658	Distanziale cuscinetti	Bearing spacer	
9	CG	30	5205	Anello di compensazione Ø52	Flat spring Ø52	
10	CG	48	6304	02 Cuscinetto 6304/2RS	Bearing 6304/2RS	
11	CG	99	0639	Cinghia "Poly V"	"Poly V" belt	
12	CG	99	0197	Puleggia per cinghia "Poly V"	Pulley for "Poly V" Belt	
13	CG	99	0198	Perno puleggia	Pulley holding shaft	
14	CG	47	3040	07 Anello di tenuta 30x40x7	Sealing ring 30x40x7	
15	CG	99	0544	Prolunga perno	Shaft extension	
	CG	99	0605	Prolunga perno per micro	Shaft extension for microswitch	
16	CG	44	0007	Cavo trifase + Spina CEE	3ph power supply cord	
	CG	44	0006	Cavo monofase spina Schuko	1ph power supply cord, Schuko plug	
	CG	44	0014	Cavo monofase Inghilterra	1ph power supply cord, UK plug	
17	CG	99	0199	Tirante coprilama	Blade cover tie rod	
18	CG	99	0601	Pomolo	Knob	
	CG	99	0673	Pomolo per micro	Knob for microswitch	
19	CG	99	0637	01 Anello di spessoramento 0,2 mm	Ring thickness 0,2 mm	
	CG	99	0637	02 Anello di spessoramento 0,5 mm	Ring thickness 0,5 mm	
	CG	99	0637	03 Anello di spessoramento 1 mm	Ring thickness 1 mm	
20	CG	99	0689	Bussola inserto tensione cinghia	Bushing for belt tension	
21	CG	33	1020	Grano EIPPIana M10 x 20	Grub screw M10 x 20	
22	CG	99	0168	01 Motore trifase V 280/380 V	Three phase motor V280/380v	
	CG	99	0168	02 Motore monofase V 230/50 Hz	One phase motor V230/50 Hz	
	CG	99	0661	Motore 24VCC	Motor 24VCC	
23	CG	99	0614	Ventola	Fan	
24	CG	99	0615	Copriventola	Fan cover	
25	CG	99	0621	Puleggia motore "Poly V"	Motor pulley for "Poly V"	
26	CG	35	0508	02 Grano M5x8 UNI 5927	Grub screw M5x8 UNI 5927	
27	CG	31	0888	Dado M8 UNI 5588	Nut M8 UNI 5588	
28	CG	30	0801	Rondella elastica Ø 8	Spring washer Ø 8	
29	CG	31	0689	Dado M6 UNI 5589	Nut M6 UNI 5589	
30	CG	99	0533	Tirante motore	Motor stretching rod	
31						
32	CG	41	0825	VITE M8x25 UNI 5737	Screw M8x25 UNI 5737	
33	CG	39	8110	Vite M8x110 UNI 5739	Screw M8x110 UNI 5739	
34	CG	34	0508	Grano M5 x 8	Grub screw M5x 8	
35	CG	18	3815	Vite autofilettante 3,8 x 15	Self tapping screw 3,8 x 15	
36	CG	99	0283	Perno d'innesto secondario	Secondary Locking pin	
37	GM	37028		Piedino	Foot	
38	CG	30	0834	Rondella Ø 8 UNI 1734	Washer Ø 8 UNI 1734	
39	CG	99	0203	Albero eccentrico	Eccentric shaft	
40	CG	34	0608	Grano M6x8 UNI 5929	Grub screw M6x8 UNI 5929	
41	CG	99	0546	01 Tassello P 25	Boss P 25	
42	CG	30	0634	Rondella Ø 6 UNI 1734	Washer Ø6 UNI 1734	
43						
44	CG	99	0121	Perno per tassello P 25	Main shaft P 25	
45	CG	98	0111	Bussola per cassa	Bushing	
46	CG	98	0147	Grano fermo bronzina	Bushing stopping screw	
47	CG	41	0830	VITE M8 X30 UNI 5739	Screw M8x30 UNI 5739	

48	CG	99	0687		Piolino guida camma	Cam pin	
49	CG	99	0688		Rotella guida camma	Cam pin bushing	
50	CG	98	0110		Chiavetta	Key	
51	CG	99	0120		Molla richiamo vela (P25)	Spring	
52	CG	99	0159		Camma P 25	Cam P 25	
53	CG	30	2605		Anello di compensazione Ø26	Flat spring Ø26	
54	CG	30	1832		Ralla reggispinta 18x32x1,5	Thrust washer 18x32x1,5	
55	CG	98	0355		Pomolo per parafetta	Deflector knob	
56	CG	98	0192		Spina per parafetta	Deflector pin	
57	CG	99	0186		Parafetta 300	Deflector 300	
	CG	99	0192		Parafetta 350	Deflector 350	
58	CG	99	0625	01	Lama 350 (RASSPE)	Blade 350 (RASSPE)	
	CG	99	0625	04	Lama 350 standard	Standard Blade 350	
	CG	99	0612	02	Lama 300	Blade 300	
59	CG	42	0408		Vite M4x8 UNI 6109	Screw M4x8 UNI 6109	
60	CG	99	0180		Paralama fisso 350	Fixed rear blade guard 350	
	CG	99	0171		Paralama fisso 300	Fixed rear blade guard 300	
61	CG	99	0176		Bussola per cassa	Bushing for body	
62	CG	99	0537		Piolino per coprilama	Dowel for blade guard	
63	CG	99	0610		Tappo innesto	Cap for blade guard	
64	CG	99	0609		Rondella di spessoramento	Thickness washer	
65	CG	85	0511		Vite fissaggio lama	Blade fixing screw	
66	CG	26	1820	20	Bussola DU 18x20x20	Bushing DU 18x20x20	
67	GM	37020			Corona di protezione	Dial knob ring guard	
68	CG	99	0213		Rondella	Washer	
69	CG	99	0521	03	Manopola graduata P25, nera	Black dial knob P25	
70	CG	42	0410		Vite M4x10UNI 6109	Screw m4x10 UNI 6109	
71	CG	41	0625		Vite M6x25 UNI 5739	Screw m6x25 UNI 5739	
72	CG	23	0203		Cappuccio ZBW008A	Push button cover ZBW008A	
73	CG	45	0434		Pulsante ZB4 BW843743	Push button ZB4 BW843743	
74	CG	45	0435		Elemento contatti ZB4-BZ105	Contacts ZB4-BZ105	
75	CG	45	0436		Contatto LED ZBVB1 24V	LED ZBVB1 24V	
76	CG	99	0517		Guida quadra	square guide	
77	CG	99	0516		Guida tonda	Round guide (main guide)	
78	CG	43	0008		Condensatore	Capacitor	
79							
80	CG	45	9001		Pulsante completo	Push button assy.	
81							
82							
83	CG	34	0625		Grano M6 x 25	Grub screw M6 x 25	
84							
85							
86							
87							
88							
89	CG	99	0202		Squadra di sgancio	Release bracket	
90	CG	30	0601		Rondella elastica Ø 6	Spring washer ø 6	
91	CG	41	0625		Vite M6x25 UNI 5739	Screw M6x25 UNI 5739	
92	CG	99	0525		Guida zampa	Meat pusher guide	
93	CG	99	0200		Piatto porta merce 350	Meat hopper 350	
	CG	99	0201		Piatto porta merce 300	Meat hopper 300	
94	CG	99	0165		Vela 350	Gauge plate 350	
	CG	99	0164		Vela 300	Gauge plate 300	
95	CG	98	0109		Perno sostegno vela	Gauge plate shaft	
96	CG	95	0287		Vite M6x15 inox TB	S/S screw M6x15 TB	
97	CG	34	0808		Grano M8x8 UNI 5929	Grub screw M8x8 UNI 5929	
98	CG	41	1025		VITE M10 X25 UNI 5739	Screw M10x25 UNI 5739	
99	CG	30	1001		Rondella elastica Ø10	Spring washer Ø10	
100	CG	31	1089		Dado M10 UNI 5589	Nut M10 UNI 5589	
101	CG	99	0175		Perno antiribaltamento per braccio	No tilting stud for M.H.S.	
102	CG	99	0173		Perno di chiusura	Locking stud	
103	CG	32	0501		Anello d'arresto 5 E	Split ring 5 E	
104	CG	99	0515		Cuscinetto inf. bar. quadra	Lower bearing	

105	CG	99	0513		Eccentrico per barra quadra	Lower bearing pin	
106	CG	32	0601		Anello d'arresto 6 E	Split ring 6 E	
107	CG	99	0514		Cuscinetto sup. bar. quadra	Upper bearing	
108	CG	99	0512		Perno porta cuscinetto B. Q.	Upper bearing pin	
109	CG	31	0789		Dado M7 UNI 5589	Nut M7 UNI 5589	
110	CG	99	0156		Canotto	Sliding support	
	CG	99	0156	01	Canotto per Automatica	Sliding support for Automatic	
111	CG	99	0154		Astina antirotazione	Interlocking rod	
112	CG	99	0519		Molla fermo canotto	Damping spring	
113	CG	98	0118		Rondella paracolpi	Damping ring	
114	CG	99	0511		Eccentrico per barra tonda	Eccentric pin	
115	CG	48	0625		Cuscinetto 625/ZZ	Bearing 625/ZZ	
116	CG	35	0610		Grano M6x10 UNI 5927	Grub screw M6x10 UNI 5927	
117	CG	99	0172		Bussola per braccio	Bushing for meat hopper support	
118	CG	28	0425		Spina elastica Ø4x25	Split pin Ø4x25	
119	CG	99	0626		Coprilama 350	Blade guard 350	
	CG	99	0611		Coprilama 300	Blade guard 300	
120	CG	99	0183		Pomolo per braccio	Tightening knob	
121	CG	98	0119		Vite per barra tonda	Main guide screw	
122	CG	99	0675		Perno per canotto	No tilting stud for s.s.	
123	CG	23	0002		Sfera Ø3,5	Ball Ø 3,5	
124	CG	99	0177		Bussola per canotto	Bushing for sliding support	
125	CG	99	0179		Molla	Spring	
126	CG	99	0178		Puntale	Plastic pin	
127	CG	99	0282		Perno innesto principale	Main Locking Pin	
128	CG	99	0196		Impugnatura per carrello	Meat hopper handle	
129	CG	99	0132		Distanziale zampa	Meat pusher spacer	
	CG	99	0216		Distanziale zampa (B)	Meat pusher spacer (B)	
130	CG	99	0237		Pressamerce CE	CE Meat pusher	
	CG	99	0218		Pressamerce CE (B)	CE Meat pusher (B)	
	CG	99	0524		Pressamerce NON-CE	NON-CE Meat Pusher	
131	CG	26	1214		Bussola DU 12x14x20	Bushing DU 12x14x20	
132	CG	99	0207		Puntale per zampa	Meat pusher pin	
133	CG	99	0206		Bussola per parafilette	Bushing	
134	CG	99	0238		Asta per impugnatura zampa	Meat pusher handle rod	
135	CG	98	0127		Puntina	Spike	
	CG	99	0161		Puntina (B)	Spike (B)	
136	CG	74	0114		Impugnatura Pressamerce	Handle for Meat pusher	
	CG	99	0725		Impugnatura (solo x Automatica)	Handle (for automatic only)	
137	CG	31	0589		Dado M5 UNI 5589	Nut M5 UNI 5589	
138	CG	99	0232		Manicotto di sgancio	Releasing bushing	
139	CG	30	0501		Rondella elastica Ø5	Spring washer Ø5	
140	CG	99	0155		Braccio	Meat hopper support	
141	CG	99	0195		Capottina Europa	Sharpener cover Europe	
142	CG	99	0578		Vite	Screw	
143	CG	30	0800		Anello di compensazione Ø8	Flat spring Ø8	
144	CG	99	0655		Leva per affilatoio	Lever for sharpener	
145	CG	99	0576		Molla	Spring	
146	CG	99	0577		Piolino per molla	Spring dowel	
147	CG	99	0568		Perno controfilo	Burr removing stone shaft	
148	CG	99	0654		Cappuccio	Cover	
149	CG	99	0564		Mola piana 50x6,5x14,3	Burr removing stone 50x6,5x14,3	
150	CG	99	0571		Rondella per mola	Stone washer	
151	CG	42	0510		Vite M5x10 UNI 6109	Screw M5x10 UNI 6109	
152	CG	99	0575		Perno per fermo corsa	Stroke stopping pin	
153	CG	99	0656		Bussola filo nuovo tipo	Bushing for grinding stone	
154	CG	23	0001		Sfera Ø 3,1	Ball Ø3,1	
155	CG	99	0563		Mola a tazza 48x15x14,3	Grinding stone 48x15x14,3	
156	CG	99	0567		Perno filo	Grinding stone shaft	
157	CG	42	0408		Vite M4x8 UNI 6109	Screw M4x8 UNI 6109	
158	CG	99	0572		Rondella per perno	Pin washer	
159	CG	99	0573		Pomolo arresto rotazione	Rotation stopping knob	
160	CG	34	0540		Grano M5x40 UNI 5929	Grub screw M5x40 UNI 5929	



161	CG	41	0825	Vite M8x25 UNI 5739	Screw M8x25 UNI 5739	
162	CG	99	0616	Supporto affilatoio 300	Sharpener support 300	
	CG	99	0630	Supporto affilatoio 350	Sharpener support 350	
163	CG	99	0553	Arresto	Stopping shaft	
164	CG	83	0132	Grano per dado d'arresto	Grub screw for stopping nut	
165	CG	99	0554	Dado arresto	Stopping nut	
166	CG	99	0557	Perno rotazione	Sharpener holding shaft	
	CG	99	0700	Perno rotazione per micro	Sharpener holding shaft, microsw.	
167	CG	31	0589	Dado M5 UNI 5589	Nut M5 UNI 5589	
168	CG	99	0667	Grano - spina	Grub screw-pin	
169	CG	99	0562	Spinotto di posizionamento	Positioning pin	
170	CG	99	0194	Corpo affilatoio	Sharpener body	
171	CG	99	0566	Bussola controfilo	Bushing for burr removing stone	
172	CG	99	0570	Molla controfilo	Spring for burr removing stone	
173	CG	99	0559	Dado fissaggio perno	Nut	
174	CG	26	1618	Bussola DU 16x18x15	Bushing DU 16x18x15	
175	CG	99	0662	Bussola di Sgancio	Releasing bushing	
176						
177	CG	99	0664	Molla di sgancio	Releasing spring	
178	CG	99	0212	Perno di sgancio	Releasing pin	
179	CG	99	0665	Pomello di sgancio	Releasing knob	
180	CG	99	0303	Gruppo puleggia lama CE	CE Pulley assembly	
	CG	99	0509	01 Gruppo puleggia lama NON-CE	NON-CE Pulley assembly	
181	CG	99	0302	Gruppo aff. senza capottina	Sharpener sub assy. with no cover	
182	CG	99	0301	Gruppo aff. CE, con capottina	CE Sharpener assembly, with cover	
	CG	99	0301	01 Gruppo aff. NON-CE, con capottina	NON-CE Sharpener assy, with cover	
	CG	99	0321	Gruppo aff. CE, con capottina,micro	CE Sharpener assembly, with cover, microswitch	
183	CG	99	0304	Coprilama completo 300	Blade cover assembly	
	CG	99	0306	Coprilama completo 350	Blade cover assembly	
184	CG	99	0309	Canotto completo CE (Cuscinetti – perni - bussole ecc.)	CE Sliding support assembly (Bearings-shafts-bushings etc.)	
	CG	99	0309	01 Canotto completo NON-CE (Cuscinetti – perni - bussole ecc.)	NON-CE Sliding support assembly (Bearings-shafts-bushings etc.)	
	CG	99	0788	Canotto completo (solo per automatica)	Sliding support assembly (for automatic only)	
185	CG	99	0310	Tirante coprilama completo	Blade cover tie rod sub sssy.	
	CG	99	0310	01 Tirante coprilama completo per micro	Blade cover tie rod sub sssy., micro	
186	CG	99	0322	Zampa completa	Meat pusher sub assy.	
	CG	99	0331	Zampa completa (B)	Meat pusher sub assy. (B)	
	CG	99	0773	Zampa completa (solo per automatica)	Meat pusher sub assembly (for automatic only)	
187	CG	99	0316	Rimuovilama 300 completo	Blade removing tool assembly 300	
	CG	99	0317	Rimuovilama 350 completo	Blade removing tool assembly 350	
188	CG	25	0013	Pomolo per rimuovilama	Knob for blade removing tool	
189	CG	31	0690	Dado inox M6 UNI 5590	S/S nut M6 UNI 5590	
190	CG	99	0148	Perno per rimuovilama	Threaded rod	
191	CG	99	0150	Ghiera	Plastic threaded ring	
192	CG	99	0149	Inserito	Plastic bushing	
193	CG	99	0147	Disco 300	BRT disc for 300 blade	
	CG	99	0151	Disco 350	BRT disc for 350 blade	
194	CG	99	0724	Squadretta x canotto (solo per Automatica)	Bracket for sliding support (for automatic only)	
195	CG	39	0510	Vite M5 x 10 UNI 5931	Screw M5 x 10 UNI 5931	
196	CG	30	0501	Rondella elastica Ø 5	Spring washer Ø 5	
197	CG	30	0534	Rondella Ø 5 UNI 1734	Washer Ø 5 UNI 1734	
198						
199	CG	99	0338	Gruppo pomello di sgancio	Releasing pin assy.	
200	CG	99	0336	Piatto completo CE	CE Meat Hopper assy.	
	CG	99	0339	Piatto completo NON-CE	NON-CE Meat Hopper assy.	
201	CG	99	0912	Gruppo supp. aff. micro 350	Sharpener supp. assy 350, micro	
202	CG	99	0692	Supp. aff. micro 350	Sharpener supp 350, micro	
203	CG	45	3246	Micro AH 3246	Microswitch AH3246	

204	CG	99	0693		Coperchio supp. aff.	Cover for support	
205	CG	99	0699		Prigioniero 350	Tie rod 350	
206	CG	99	0694		Puntale azionamento micro	Microswitch operating pin	
207	CG	99	0695		Bussola di azionamento micro	Microswitch operating bushing	
208	CG	99	0696		Molla	Spring	
209	CG	99	0704		Piolino di chiusura	Cap	
210	CG	26	0507	05	Bussola DU 5x7x5	DU bushing 5x7x5	
211	CG	32	0403		Anello 4RS	Clip ring 4RS	
212	CG	42	0305	02	Vite TCI M3x5	Screw M3x5	
213	CG	18	2213		Vite M2,2x13 UNI 6954-71	Screw M2,2x13 UNI 6954-71	
214	CG	31	0889		Dado M8 UNI 5589	Nut M8	
215	CG	99	0672		Collare azionamento micro lama	Collar for blade microswitch	
216	CG	45	1005	02	Micro lama	Blade Microswitch	
217	CG	98	0209		Cappuccio per micro	Cover for microswitch	
218	CG	98	0301		Squadretta per micro	Bracket for microswitch	
219	CG	99	0603		Molla Micro lama	Spring for blade microswitch	
220	CG	99	0671		Bussola azionamento micro lama	Operating Bushing for microswitch	
221	CG	40	0318		Vite TCI M3x18	Screw M3 x18	
222	CG	31	0389		Dado M3 UNI 5589	Nut M3	
223	CG	31	0489		Dado M4 UNI 5589	Nut M4	
224	CG	30	0401		Rondella elastic a Ø 4	Spring washer Ø 4	
225	CG	42	0415		Vite TSP M4x15	Countersunk screw M4x15	
226	CG	99	0214		Anello porta OR	OR housing	
227	CG	99	0217		Molla per manopola graduata	Spring for dial knob	
228	CG	46	1786	26	Anello OR 17,86 x 2,62	OR Ring 17,86 x 2,62	
229	CG	46	2195	17	Anello OR 21,95 x 1,78	OR Ring 21,95 x 1,78	
230	CG	23	0006		Oliatore	Oiler	
231	CG	99	0215		Raschialama (B)	Blade scaraper(B)	
232	CG	29	0308	02	Spina inox Ø 3 x 8	S/S pin Ø 3 x 8	
233	CG	98	0355		Pomolo (ribassato) -(B)	Knob (shortened) -(B)	
234							
235	GM	99	076		Rondella 6 x 20 silicone	Silicone washer 6 x 20	
236	GM	99	077		Rondella 18 x 25 silicone	Silicone washer 18 x 25	
237	GM	99	080		Scatola comandi completa (scatola + coperchio)	Control box assy. (box + lid)	
238	GM	99	081		Squadretta per condensatore	Bracket for capacitor	
239	GM	99	130		Guarnizione per pulsante stagno	Seal for push button	
240	CG	30	0634		Rondella bisellata Ø 6	Washer Ø 6	
241	CG	23	0410		Raccordo PG 11 ART. 81023	Fitting PG 11 ART. 81023	
242	CG	23	0411		Guaina 10x14 tipo ART. GE 10	Sheath 10x14 Item. GE 10	
243	CG	23	0164		Dado PG 11	Nut PG 11	
244	CG	23	0403		Scheda Stampata SIPREM MG-A	Printed Circuit Board	
245	CG	23	0186		Bloccacavo PG 11	Strain relief PG 11	
246	CG	36	0635		Grano TCPiana M6 x 35	Grub Screw M6 x 35	
247	CG	18	3595		Vite TC Intaglio a croce 3,5 x 9,5	Screw 3,5 x 9,5	
248	CG	31	0689		Dado M6	Nut M6	
249	CG	31	0389		Dado M3	Nut M3	
250	CG	30	0334		Rondella diam. 3 bisellata	Washer Ø3	
251	CG	45	0321		Pulsante MARCIA/ARRESTO stagno	Waterproof ON/OFF push button	
252	CG	99	0539		Piastrina per piedino	Plate for foot	
253	CG	21	0615	02	Vite TSPEI M6 x 15 inox	S/S Countersunk screw M6 x 15	
254	CG	23	0004		Passacavo	Cable bushing	
255	CG	41	0830		Vite TE M8 x 30	Ex. headed screw M8x 30	
256	CG	32	0888		Dado M8	Nut M8	
257	CG	30	0834		Rondella bisellata diam 8	Washer Ø 8	
258	CG	30	0801		Rondella Grower diam 8	Spring washer Ø 8	
259	CG	99	0504		Squadretta portamotore	Motor holding bracket	
260	CG	29	0515	02	Spina inox dia 5 x 15	Pin Ø 5 x 15	
261	CG	21	0615		Vite TSPEI M6 x 15	Countersunk screw M6 x 15	
262	CG	30	0601		Rondella Grower diam 6	Spring washer Ø 6	
263	GM	99	052		Guarnizione lama	Blade sealing ring	
264	CG	99	0271		Anello di supporto guarnizione	Sealing ring support	
265	CG	23	0054		Bloccacavo PG 7 completo di dado	Strain relief PG7 with nut	



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