



**Intertek**  
4001164



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## Instruction Manual for Slicers Model STA12

For Service on Your Slicer contact your local service company.

Visit our website for information on additional products:  
[www.italianslicers.com](http://www.italianslicers.com)

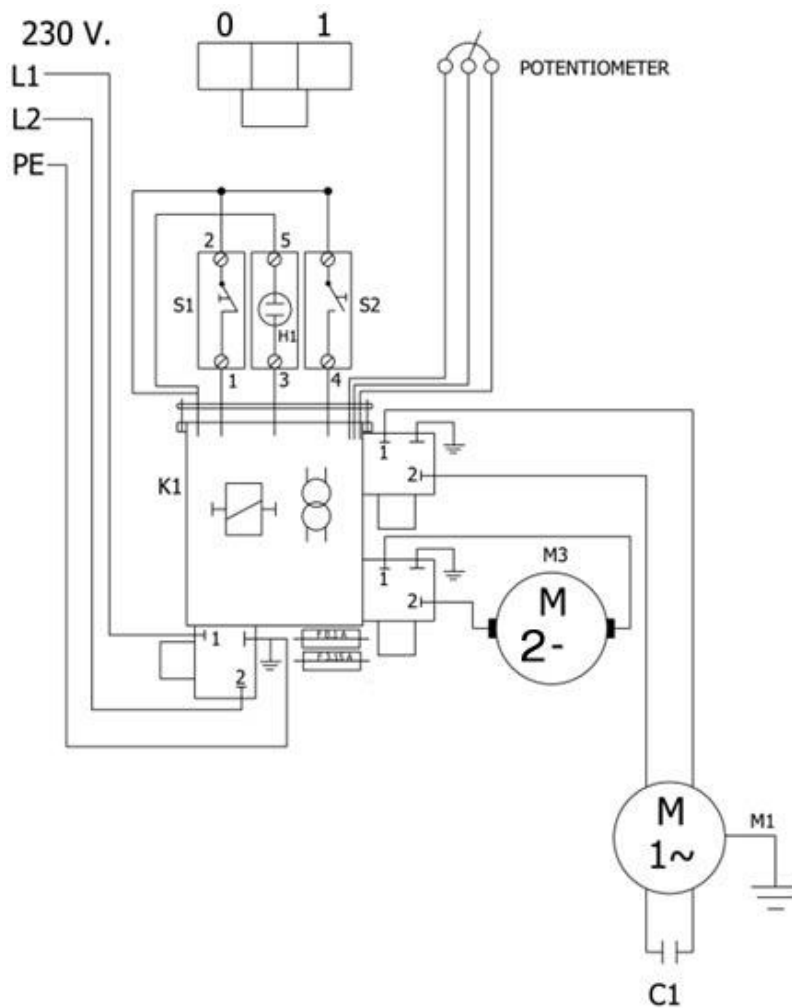
### **IMPORTANT SAFETY NOTICE**

This manual contains important safety instructions which must be strictly followed when using this equipment.

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## Wiring Diagram



# Attention Owners and Operators

This equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained.

Importantly, unless the operator is adequately trained and supervised, there is a possibility of serious injury.

Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, strictly following all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised and have read and understood this manual.

Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment.

Please remember that the manufacturer cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment, particularly the sharp knife blade and all moving parts.

If you are uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a safety tips section listing a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

**Warnings affecting your personal safety are indicated by:**



**Warnings related to possible damage to the equipment are indicated by:**



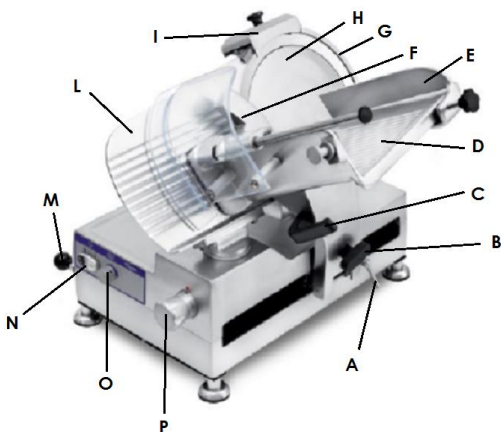
Make certain the instruction manual is available for easy reference by any operator.

There is a warning label in the English language on its slicers. If the warning label or manual becomes misplaced, damaged, illegible or if you require additional copies, please contact your nearest service company.

Please remember that this manual or the warnings do not replace the need to be alert, to properly train and supervise operators and to use common sense when using this equipment.

**Slicer for salami, meat without bones or hard cheese cutting only.**

## Key Components of the Slicer



|   |                                |   |                |
|---|--------------------------------|---|----------------|
| A | CARRIAGE LEVER                 | H | BLADE COVER    |
| B | KNOB: PRODUCT HOLDER SUPPORT   | I | SHARPENER      |
| C | HANDLE: PRODUCT HOLDER SUPPORT | L | GAUGE PLATE    |
| D | PRODUCT HOLDER                 | M | LIFTING LEVER  |
| E | ADJUSTABLE FENCE               | N | SWITCH         |
| F | FOOD PUSHER                    | O | SPEED CONTROL  |
| G | BLADE                          | P | REGULATOR KNOB |

## Slicer Safety Tips



### SHARP KNIFE BLADE

#### TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch this slicer without training and authorization from your supervisor or if you are under 18 years old. Read this instruction manual first.
- **ONLY** install the slicer on a level nonskid surface that is nonflammable and is located in a clean, well-lighted work area away from children and visitors.
- **ALWAYS** ground slicer utilizing proper power source.
- **NEVER TOUCH BLADE.** Keep hands and arms away from all moving parts.
- **NEVER OPERATE** the slicer without the blade cover securely installed.
- **NEVER** put hand into the product holder arm opening on the right side of the slicer.
- **ONLY USE FOOD PUSHER HANDLE** to push product holder during slicing.
- **ONLY USE THE FOOD PUSHER, NOT YOUR HAND,** to hold food products when slicing. Never put your hand on or around product holder when slicer is on.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the Aluminium base.
- **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS,** always turn the slicer off, turn the regulator knob clockwise until it stops and unplug the power cord.
- **NEVER UNSCREW THE RUBBER FEET.**
- **USE ONLY ORIGINAL SLICER ACCESSORIES** properly installed.

## Installation

### UNPACKING

1. Unpack the slicer immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact your source of the equipment. **You have no recourse to damage after fifteen (15) days.**



#### TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL SLICER IN ADEQUATE WORK AREA

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate the slicer on a solid, level, nonskid surface that is nonflammable.
- **NEVER** operate slicer with a damaged power cord or power plug.
- **NEVER** operate slicer with an extension cord.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so may create hazards.
- **NEVER** operate slicer without the blade cover securely installed.
- **NEVER** operate slicer without the warning label attached.

## **INSTALLATION**

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in the manual. Contact your local representative.
2. Remove the slicer from the corrugated box. All packaging components are classified as solid urban waste; do not dispose of them in the environment.
3. Make sure the rubber feet are firmly tightened.



**NEVER USE SLICER WITHOUT RUBBER FEET INSTALLED.**

4. Select a location for the slicer that has a level, solid, nonskid surface that is nonflammable and is in a well-lit work area that is away from children and visitors.



**USE AT LEAST TWO PEOPLE TO LIFT THE SLICER UP TO THE OPERATING LOCATION. NEVER ATTEMPT TO LIFT THE SLICER ALONE. TAKE THE SLICER BY SEIZING IT BY ITS BASE.**

**THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (See Fig. 2 and Fig. 3).**

5. Inspect the slicer to ensure all parts have been provided.
6. Make sure the blade cover and blade sharpener are in place.
7. Make sure the warning label is properly positioned and legible and the instruction manual is available near the slicer.
8. Clean the slicer using the procedures outlined in the cleaning section (pages 9 and 10) prior to using the slicer.
9. Contact your local representative if you have any questions or problems with the installation or operation of this slicer.

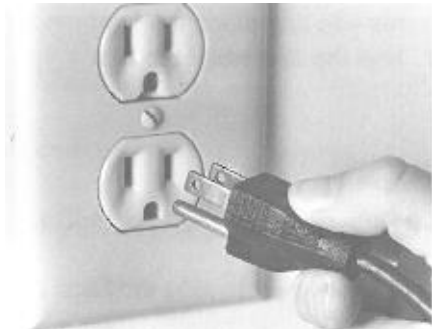


Figure 2

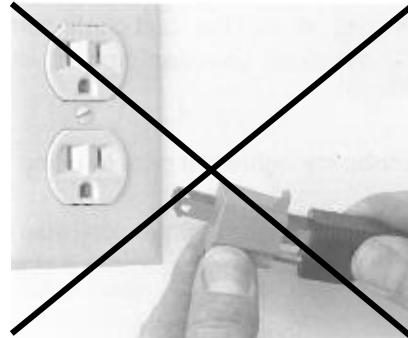


Figure 3

# Operating Instructions



SHARP KNIFE BLADE

## TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch this slicer without training and authorization from your supervisor or if you are under 18 years old. Read this instruction manual first.
- **NEVER** operate the slicer without the blade cover securely installed. Keep hands and arms away from all moving parts.
- **ONLY USE THE FOOD PUSHER HANDLE** to push the product holder during slicing.
- **ONLY USE THE FOOD PUSHER HANDLE, NOT YOUR HAND**, to hold food products when slicing. Never put your hand on or around product holder when slicer is on.
- **DO NOT CATCH SLICES WITH YOUR HAND**. Let slices drop onto the Aluminium base.
- **BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS**, always turn slicer off, turn the regulator knob clockwise until it stops, unplug power cord.

## SLICER OPERATION

1. With the slicer turned off (switch in OFF position – Figure 4), pull the product holder completely towards you and place the food product onto the product holder. Slice only boneless, unfrozen food product with the slicer. Use the food pusher to hold the food product in place.



Figure 4

2. Make sure all knobs are tightened prior to using the slicer.

3. Rotate the regulator knob dial counter clockwise to the desired slice thickness. After slicing is complete, always turn the regulator knob dial clockwise until it stops to close the slicer table.

4. Turn slicer on by operating the switch in ON position.



**DO NOT hold the food product with your hand.**



**ALWAYS be aware of where you put your hands when operating the slicer. The food pusher handle is the only part of the slicer you should touch while slicing.**

5. Use the food pusher handle to manually push the product holder back and forth. The food pusher handle is the only part of the slicer you should touch while slicing. Do not catch slices with your hand. Let slices drop onto the Aluminium base.



**If a product needs to be adjusted during slicing, ALWAYS pull the food pusher all the way towards you, turn the slicer off and close the gauge plate prior to adjusting the product and the food pusher.**

6. After the last slice stroke, pull the product holder all the way towards you. Turn the slicer off and turn the regulator knob dial clockwise until it stops to close the slicer table.

7. Now you can unload and load food product from the product holder.

## Automatic operation

Bring the platform at starting position towards operator: carriage lever must be in release position (Fig. 1). Lift the food-pusher and put the product to be cut on the platform, in contact with the regulator plate; stop product with food pusher and move the adjustable fence according to the size of the goods.

Turn the carriage lever in the locked position (Fig. 2), turn on the main switch (Fig. 3A) to start the blade; turn on the automatic operation switch (Fig. 3B) in the lower speed position until the carriage is locked.

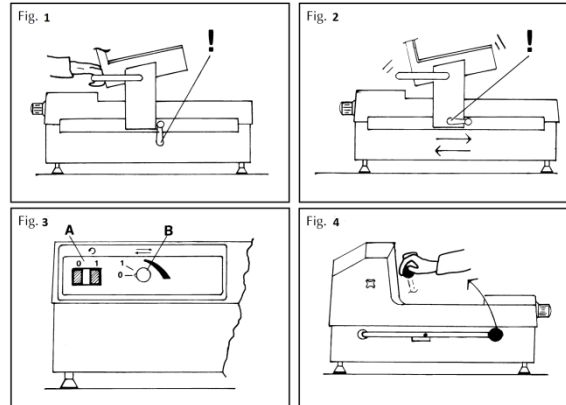
Select the requested speed turning the automatic operation switch.

Pick up slices in their exit area; you have your hands free for this job.

Where cutting is finished, switch the machine off by operating the main switch (Fig. 3A) and place again regulator knob on home position.

When you want to start again set the automatic operation switch (Fig. 3B) back to zero.

NVR breaker: the electric circuit does not allow unintentional starting when normal electric feeding is put back after a breaking off.



## RESET SWITCH

The reset switch is actuated to protect the motor when the slicer is submitted to a mechanical type of overload. In case of overload:

- 1 – Turn the slicer off;
- 2 - Remove the item (s) that caused overload. If necessary clean the slicer following the cleaning procedure (point 6.1);
- 3 – Press the reset push-button, located on the bottom of the slicer;
- 4 - Turn the slicer on and resume operation.

If reset switch is activated often during normal use please contact a repair service center.

## Cleaning & Sanitizing





SHARP KNIFE BLADE

### TO AVOID SERIOUS PERSONAL INJURY TO THE SLICER OPERATOR AND CUSTOMERS:

- **BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS**, always turn slicer off, turn the regulator knob clockwise until it stops and unplug power cord.
- **NEVER** attempt to clean slicer with the blade running.
- **NEVER** attempt to remove the blade or blade ring guard from the slicer. They must remain on the slicer for proper operation, sharpening and cleaning.

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

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

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

**NOTE:** It may be desirable to wear non-cutting safety gloves during the cleaning operation.

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

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

For more information on proper kitchen and equipment sanitation, visit [www.servsafe.com](http://www.servsafe.com) provided by the National Restaurant Association (NRA).



- **DO NOT** put components in dishwasher.
- **DO NOT** hose down, pressure wash or pour water on the slicer.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean the slicer.
- **DO NOT** use bleach, products containing sodium hypochlorite or other caustic/strong detergents on the slicer base or removable parts. These products will discolor and destroy the parts.

Slicer components are easily disassembled without the use of special tools. It may be desirable to wear non-cutting safety gloves during the cleaning operation.

### **DISASSEMBLY for CLEANING & SANITIZING**

 Turn the slicer off, turn the regulator knob clockwise until it stops so the gauge plate covers the knife's edge, and unplug the power cord.

1. Remove all of the slicer's removable parts. Clean, scrub and sanitize all parts.

2. Remove the blade cover (Fig.6-A) by unscrewing and pushing the blade cover knob (Fig.5-A).



Figure 5



Figure 6

3. Unscrew and remove the food pusher handle (Fig.7-A).



Figure 7

4. Unscrew and remove the product holder shaft (Fig.8-A) and the food pusher

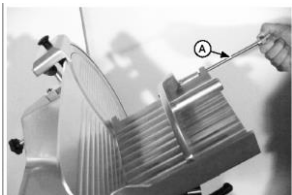


Figure 8



5. Lift the blade sharpener (Fig.9-A) and rotate it 90°, then lift to remove.



Figure 9

6. Take the blade cover, the blade cover knob, the food pusher, the food pusher handle, the product holder shaft and the sharpener to a three compartment sink. Soak, clean and scrub all surfaces using a solution of mild detergent and warm water. Rinse removed parts with fresh, clean water.

Following the instructions on your quaternary sanitizer label, soak removed parts in a proper solution of quaternary sanitizer for a minimum of two minutes.

 **An important step to kill bacteria is to allow the parts to air dry before reassembly!**

7. To clean the blade, soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. Press a damp cloth on the front side of the blade and move slowly from the center towards the edge (Fig.10),



Figure 10

 **CAUTION DO NOT allow moisture to get into blade hub.**

8. Insert the cloth between the blade and the blade ring guard. Pull the cloth outwards and rotate it to clean the internal side of the blade guard (Fig.11)



Figure 11

9. Pull the carriage at the beginning of the stroke. Unscrew the product holder support handle (Fig.12-A), tilt the product holder (Fig.13-B, C) and clean. Once the cleaning operation is complete position the product holder back to its normal position and screw the knob again.

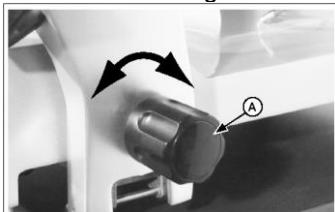


Figure 12

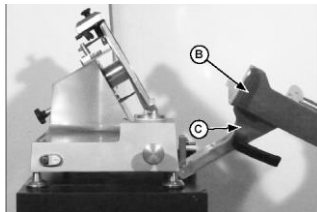


Figure 13

10. To clean the gauge plate, soak a clean cloth in a mild detergent and warm water solution. With the gauge plate **completely closed** (regulator knob in zero position), scrub and wipe the gauge plate by starting at the blade and pulling towards you. **NEVER** wipe the gauge plate towards the blade.

11. Wipe down slicer to remove any food particles with a clean cloth and brush. Wipe and scrub all surfaces using a solution of warm water and mild detergent.

12. Use clean fresh warm water and clean cloth to wipe down the entire slicer to remove detergent.

13. Spray both sides of the knife, gauge plate and the entire slicer base with a non-bleach, non-chlorine sanitizer following the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved.

 An important step to kill bacteria is to allow the parts to air dry before reassembly!

## Reassemble & Inspection

### REASSEMBLE & REINSTALL REMOVABLE PARTS

After cleaning, sanitizing, and allowing the parts to air dry, they must be reinstalled.

Make sure the regulator knob is in zero position.

1. Reinstall the blade cover. Carefully place the blade cover on by aligning the center screw over the center of the blade. With one hand applying pressure in the center of the blade cover holding it in place, and one hand on the blade cover release knob (Fig 8-1), turn the release knob clockwise to tighten the blade cover into place. Make sure the grooves that are in the blade cover are horizontally aligned with the lines on the gauge plate.
2. Reinstall the blade sharpener. Set the sharpener correctly in place.
3. Reassemble and reinstall the food pusher, the product holder shaft and the food pusher handle.
4. Plug in power cord.

### INSPECTION

INSPECTING THE SLICER FOR DAMAGED OR BROKEN PARTS INCLUDING GASKETS & SEALS. A thorough visual inspection should be made of the entire slicer and its parts. Superior Products urges the owner/operator to inspect all components often and for an authorized service agent to inspect the entire slicer at least every 6 months, including all parts that are detachable for cleaning and sanitizing. This inspection should include looking for damaged parts, broken seals or gaskets, and areas that may be more difficult to clean and sanitize.

**IF A SEAL OR GASKET (see figure 14) IS FOUND TO NOT PROPERLY SEAL, IS DAMAGED, OR IS MISSING, THE SLICER MUST BE REMOVED FROM SERVICE UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER.**  
**SEALS TO INSPECT**

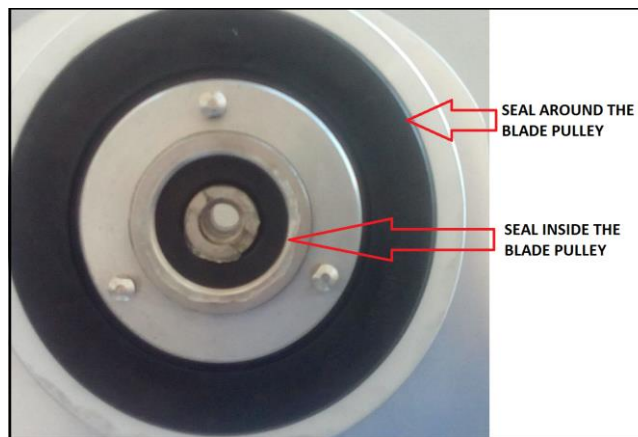


Figure 14

## Blade Sharpening



SHARP KNIFE BLADE

**TO AVOID SERIOUS PERSONAL INJURY:**

- **NEVER** touch rotating blade.
- **ALWAYS** keep hands clear of all moving parts.
- **ALWAYS** turn the slicer off and turn the regulator knob clockwise until it stops before sharpening.

- **NEVER** sharpen slicer unless all guards are installed.

### **WHEN AND HOW OFTEN TO SHARPEN THE BLADE**

1. Symptoms of a dull knife are excess waste or a “tail” on the unsliced portion remaining in the product holder.
2. The blade needs to be sharpened periodically to provide consistent slices and maximum food product yield. Sharpening the blade lightly every few days is more effective than heavy sharpening at less frequent intervals. If the slicer is not adequately sharpened, the slicing results will be poor and the machine will be overloaded.

### **PREPARING TO SHARPEN**

1. Turn the slicer off and turn the regulator knob clockwise until it stops so the gauge plate covers the blade’s edge.
2. Clean and dry both sides of the blade before sharpening, following instructions for blade cleaning on pages 9

### **SHARPENING THE BLADE**

1. Lift the sharpener up (Fig.15-A) and rotate it clockwise at 180°. Push downward until the sharpening stone gets in contact with the blade (Fig.15-B) .
2. Turn the slicer on to start the sharpening process. Duration of this process must be 20 seconds approximately.
3. To eliminate the deburring push the deburring stone (Fig.15-C) for approximately 2 seconds.
4. Turn the slicer off and bring the sharpener back to its original position.

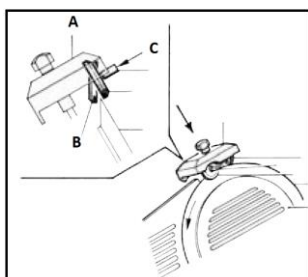


Figure 15

**TURN SLICER OFF before inspecting.**

### **AFTER SHARPENING**

1. Turn the slicer off and unplug the power cord.
2. Lift and rotate the sharpener and place it back in its stored position.
3. Clean the entire slicer as described on pages 10 through 13.
4. Plug the power cord in.

## Simple Maintenance and Repair



**SHARP KNIFE BLADE**

### **TO AVOID SERIOUS PERSONAL INJURY:**

- **ALWAYS** turn off slicer and unplug slicer before servicing.
- **NEVER** touch this slicer without training and authorization from your supervisor.
- **ALWAYS** keep hands clear of rotating blade and moving parts.
- **DO NOT** tamper with, bypass, or remove any safety devices, guards or switches.
- **ALWAYS** turn off slicer and turn regulator knob completely clockwise after each use.

### **LUBRICATION**

Lubricate periodically the food pusher shaft using the oil supplied with the slicer or food safe lubricant.



**DO NOT USE VEGETABLE OIL TO LUBRICATE SLICER. VEGETABLE OIL WILL DAMAGE THE SLICER!**

**Food pusher shaft**

It is necessary to lubricate the food pusher shaft if the food pusher becomes difficult to push.

1. Close the gauge plate and unplug the slicer.
2. Apply a few drops of oil to food pusher shaft
3. Slide the food pusher up and down to distribute the oil.
4. Plug the slicer in.

**We recommend that a repair service company perform all adjustments and major maintenance.  
By adequately maintaining your slicer, it will provide years of dependable service.**

## Troubleshooting Guide

| SYMPTOM                     | CAUSE   | SOLUTION   |
|-----------------------------|---|--|
| Slicer will not start       | Slicer not plugged in<br>Switch off<br>Reset switch off   | Plug in slicer<br>Turn switch on<br>Read Reset switch instruction (page 7)   |
| Ragged cuts-poor yield      | Dull blade<br>Chipped blade<br>Blade-gauge plate gap too wide<br>Blade too small                      | Sharpen blade<br>Sharpen or have new blade installed<br>Call for service to adjust gauge plate<br>Have a new blade installed                     |
| Metal rubbing blade         | Blade cover<br>Product holder<br>Food pusher<br>Gauge plate   | Tighten blade cover release knob<br>Tighten product holder knob<br>Have defective food pusher replaced<br>Call for service to adjust gauge plate |
| Hard to push product holder | Internal carriage sliding   | Call for service to adjust carriage  |
| Hard to sharpen             | Stones dirty, wet or clogged with grease<br>Blade dirty<br>Worn stones<br>Stones not properly aligned | Clean stones with warm water and a brush. Allow stones to air dry.<br>Clean the blade<br>Have stones replaced<br>Have sharpener adjusted         |

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