



MVP
GROUP

5659 ROYALMOUNT
MONTREAL QUEBEC
CANADA H4P 2P9
514 737 9701 888-275-4538
514 342 3854
WWW.MVPGROUPCORP.COM

*INSTALLATION
MAINTENANCE*

*SLICER
AX-S 13G
AX-S C13/N
C33F/N*

INSTALLATION

UNPACKING

Immediately after unpacking the slicer, check it for possible shipping damage. If you find the machine damaged after unpacking, save the packing material and contact the carrier within 15 days from delivery.

Before installation, test the electrical service to assure that it fits with the specifications on the machine data plate ① .

ELECTRICAL



Warning: THIS MACHINE IS PROVIDED WITH THIS PLUG . IT MUST BE CONNECTED TO PROPER GROUND PLUG, GROUNDED OUTLET. IF THERE IS NO GROUND PLUG, CONTACT AN ELECTRICIAN.

CLEANING

This machine must be thoroughly cleaned and sanitized after installation and before being put into service.

SAFETY

SAFETY DEVICES INCORPORATED IN THIS SLICER MUST BE IN THEIR CORRECT OPERATING POSITIONS ANYTIME THE SLICER IS IN USE.

The **blade cover** ⑥ must be in position over the knife and secured by tightening the hand knob. ⑦
The **last slice device** ④ must be used when slicing, it keeps your hands away from the knife.

When the slicer is not running, the **slicer thickness control** (2) must be set on zero (fully clockwise) to cover the blade edge.

Always UNPLUG the power cord before cleaning or moving the slicer.

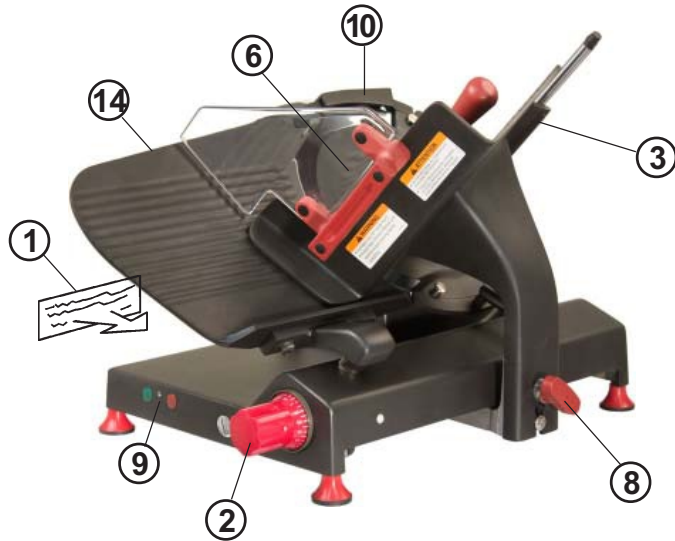
SLICING

Pull the **product holder** (3) towards you until it stops and place the product to be sliced on the **product holder** tray. Lay the **last slice device** against the product and on the slicer switch, press the pushbutton green or red (9).

Adjust the slice thickness rotating the slice thickness **control**. The numbers on the **slice thickness control** do not indicate actual measurements but may be used for reference to duplicate slice thickness.

Using either the **carriage handle** (13) or the **last slice device** (4) push the **product holder** (3) back and forth to slice.

Always switch off the slicer and turn the **slice thickness control** clockwise to zero when not slicing.



CLEANING

This machine must be thoroughly cleaned after each day's operation or anytime it will not be used for an extended period of time.

WARNING: UNPLUG MACHINE POWER CORD AND TURN THE INDEX KNOB FULLY CLOCKWISE BEFORE CLEANING THE SLICER.

Loosen the fixing screws and remove the **slice deflector** (12)

The **product holder** can be removed for an easy cleaning rotating its handle counterclockwise (8)

Using a mild soap and hot water solution and a clean cloth, wipe all surfaces of the slicer.

Thoroughly rinse it with another clean cloth and fresh water.

Remove the **blade cover** removing the hand knob (7) .



WARNING: THE SLICER BLADE IS VERY SHARP, USE EXTREME CAUTION WHEN WORKING NEAR THE BLADE.

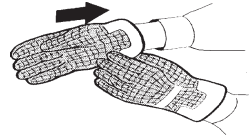
CAREFULLY wash both sides of the **blade** with the **slice thickness control** turned fully clockwise. Wash the blade by wiping outward from the center.

ALWAYS rinse the **blade** thoroughly using fresh water and a clean cloth. Never use steel pads to clean the **blade**. Wash and rinse the removed components before reassembling them.

DO NOT wash any slicer components in a dishwasher.

MAINTENANCE

Attention
Use protection gloves

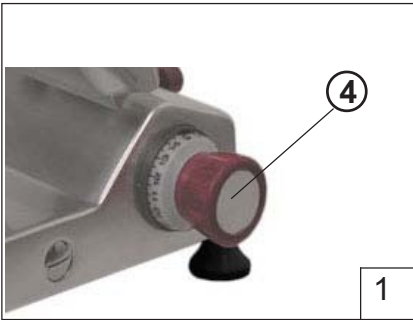


BLADE SHARPENING

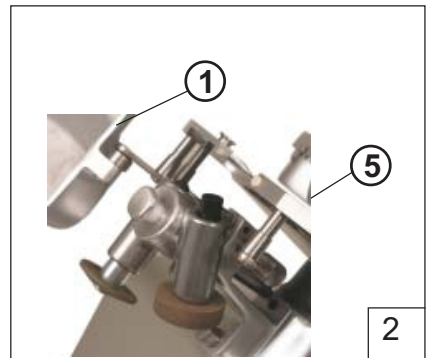
Your slicer **blade** will provide long service in normal deli, food store, or commercial kitchen use.

Clean the blade removing any greasy residue

Make sure that the machine is off.



Rotate the slice thickness control (4) to zero to make sure that the blade is covered by the slice thickness plate (5).

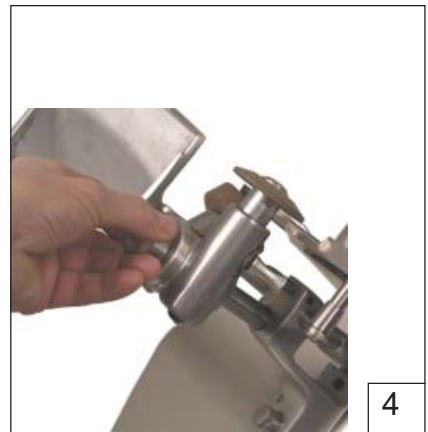


Lift the sharpener cover (1)

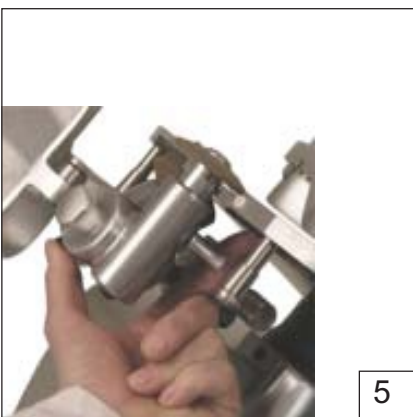


Slip off completely the sharpener and spin it 180 degrees.

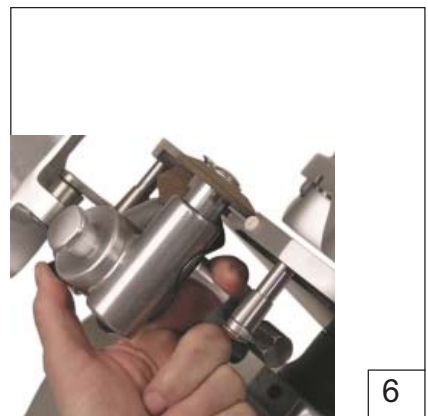
Put the sharpener device.



Push the green button to start the machine.



Sharpening: Press the sharpening wheel for about 10-15 seconds, then press simultaneously also the grinding stone for two seconds. Contemporaneously loosen the two grindstones.



After sharpening press the red stop pushbutton.



Lift and rotate 180 degrees the sharpener and reallocate it into its initial position.

Lower the sharpener cover.

Cleaning of the grinding wheels

To obtain an excellent sharpening the grinding wheel must always be clean.

Remove dirt and grease with alcohol and the supplied special brush.



LUBRICATION

The rod on which the **product holder** slides, which is underneath the slicer, should be weekly properly lubricated.

The machine does not have an oiler hole. Lift up the machine and oil the rod directly. After the lubrication have the carriage slide 4 or 5 times.

DO NOT use vegetable oil.

Occasionally, the **slice thickness plate** slide rod should be coated lightly with lubricant.

Turn the **slice thickness control** fully counterclockwise when lubricating this slide rod and then turn it fully clockwise when finished.

DO NOT lubricate the rod on which the **last slice device** slides. It must be kept clean but not lubricated.

The motor has sealed bearings and requires no lubrication maintenance.

WEAR ADJUSTMENT

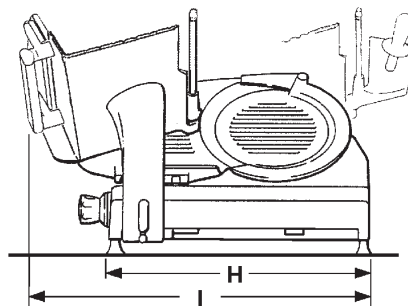
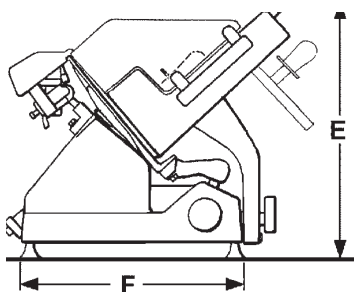
After several, years of operation and many sharpenings of the **blade** it may become necessary to have the **slice thickness plate** (14) adjusted closer to the **blade**.

Dimensions mm

	AX-S 13G AX-S C13/N C33F/N
E	520
F	450
H	580
I	730

Motor Data

Hp	Volts	Hz	Ph
0,5	115	60	1



Slicing capacity mm

	AX-S 13/G AX-S C13/N C33F/N
A	170
B	280
C	280
D	240

