

GRANGE
equipment

USER MANUAL

Meat Slicer Model GRB250L and GRB300L Belt Driven Slicers



Grange Product Range

Slicers

Bandsaws

Food Processors

Juicers

Light Kitchen Equipment

Mincing Equipment

Mixers

Wrapping Equipment

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SAFETY PROCEDURES



NEVER ATTEMPT TO OPERATE THIS MACHINE WITHOUT READING THE OPERATING MANUAL

- NEVER touch this machine without training and authorisation from your supervisor.
- Machine MUST BE on solid, level bench/table.
- Guards MUST BE in place before plugging in and turning on machine.
- ALWAYS use the three-pronged plug provided.
- NEVER use your hand to hold food stuffs in place on the meat table.
- NEVER touch the slicer blade when it is rotating.
- KEEP hands, arms, hair and loose clothing CLEAR of all moving parts.
- Should the slicer jam, SWITCH OFF AND UNPLUG before removing the obstruction.
- SWITCH OFF AND UNPLUG the machine from its power source before cleaning, sanitising or servicing.
- USE ONLY the attachments provided by the manufacturer and designed for this machine.

YOUR SAFETY IS OUR PRIMARY CONCERN

Introduction

Overview

This User Manual has been prepared to introduce you to the Grange slicer range. It explains the operation, cleaning and maintenance of the slicer in simple, clear terms and with an emphasis on your safety.

Make sure that you read this Manual carefully so that you are familiar with the features and procedures that are unique to the Grange range of slicers.

How this Manual is arranged

This Manual is made up of four sections:

- Introduction – which explains the Manual, itself, safety issues associated with using a slicer, gives a brief introduction to the features and components of the slicer and steps you through the installation of the machine;
- Operation – explains the use of the slicer;
- Cleaning – explains the procedures for keeping the slicer clean; and
- Maintenance – details those procedures that you can perform to ensure the trouble-free operation of the slicer.

Conventions and Symbols used in this Manual

To reduce confusion, and to highlight important points and safety matters, we have established some standard terms and symbols:

- **“slicer”** Whenever we talk about the slicer, we mean the slicer that is covered in this Manual.
- **“foodstuff”** We use the word “foodstuff” to refer to any kind of meat or other food that is usually sliced on a slicer.
- **“meat table”** This is the table (usually on the right side of the slicer) on which you place the foodstuff to be sliced. On gravity-feed slicers the meat table is steeply angled.
- **“meat grip”** The meat grip is the device that holds the foodstuff in position on the meat table. It is usually attached to the meat table and moves with the foodstuff as it is sliced.
- **“thickness control”** This is the mechanism by which you control the slice thickness, and is usually a large rotary control on the front of the machine.
- **“sharpener”** When we talk about the sharpener, we mean a built-in blade sharpening or grinding device that has a grinding stone and, optionally, a finishing stone.
- **The Special Note flag** This is an upside-down triangle with an exclamation mark inside it. It appears in the left margin of the page, like this, whenever we want to draw your attention to an important point.
- **The “No Hands” warning flag** This is a circle with the outline of a hand and a black bar through the hand. It appears wherever we want to warn you that either: you shouldn't put your hands in or near a particular component; or that you must wear steel mesh protective gloves to carry out a particular procedure.
- **The “Power” warning flags** There are two power warning flags. The first, a lightning bolt inside an upside-down triangle, is used whenever we want to remind and warn you that the slicer is connected to the mains power supply. The second warning flag is a circle with the outline of a lightning bolt and



a black bar through the bolt. It appears to remind you that a particular procedure must be carried out with the power to the slicer turned off at the power point and the slicer's power plug disconnected from the power point.



• **The “Water” warning flags** This is a circle with the a diagram of a water hose spraying: you should never hose down or spray with water any component of this machine or its environment.



• **The “Water Immersion” warning flags** This is a circle with the diagram of a hand dropping a machine into water: you should never immerse the machine into water.



SAFETY WARNINGS

This is an electrical device that uses mains (single phase 240 Volt power). It uses a high speed rotating blade that is extremely sharp. You must be careful in how you handle the slicer at all times. The following special warnings must be complied with for your own safety and the safety of others.



YOU MUST NOT ATTEMPT TO TOUCH ANY ELECTRICAL COMPONENTS OR WIRES IN THE SLICER – YOU MAY EXPOSE YOURSELF TO THE RISK OF SERIOUS INJURY BY ELECTROCUTION.



UNLESS OTHERWISE INDICATED, ANY CLEANING OR MAINTENANCE PROCEDURE MUST BE PERFORMED WITH THE POWER TO THE SLICER SWITCHED OFF AND THE SLICER'S POWER CORD DISCONNECTED FROM THE POWERPOINT. FAILURE TO TURN OFF AND DISCONNECT POWER MAY RESULT IN SERIOUS INJURY CAUSED BY THE SLICER BEING ACCIDENTLY TURNED ON DURING CLEANING OR MAINTENANCE.



WHENEVER YOU CARRY OUT ANY PROCEDURE THAT PLACES YOUR HANDS ON OR NEAR THE SLICER BLADE YOU MUST WEAR SUITABLE PROTECTIVE HAND COVERINGS SUCH AS STEEL MESH GLOVES TO PREVENT ACCIDENTAL INJURY FROM THE BLADE.

The Grange Meat Slicer Range

The Grange meat slicers have been designed for environments where a range of different foodstuffs and slicing requirements must be met – from individual slices to larger batches.

The Grange range, one of the most versatile yet affordable on the market is designed for precision slicing. The Grange range of slicers are available in two blade sizes (250 mm & 300 mm).

- Manufactured in anodised aluminium to resist oxidation and corrosion;
- Constructed for easy cleaning;
- Thickness control knob allows for cutting of slices from 0 to 15 mm;
- Self-contained sharpening device with grinding and finishing stones;
- Low voltage switching;
- Blade ring guard;

Installing the slicer

Positioning the slicer

No matter where you put the slicer, you must allow at least as much space as the overall dimensions indicate. Allowing an additional minimum of 20 cm either side of the slicer will make access for cleaning and maintenance easier.

Make sure that the surface that you intend placing the slicer on is solid, flat, level, dry and smooth. Ideally, the surface should be between 80 cm and 90 cm high.

Electrical connections

The slicer connects to a single phase 240 Volts power supply using the power cord supplied. Simply connect the plug on the end of the power cord to the power point.

Cleaning and function check

Before you use the slicer, we recommend that you clean all exposed surfaces with a soft cloth that has been placed in clean warm water and light detergent and squeezed dry. This will remove any traces of machine oil, dirt or grit picked up during manufacture or storage.



Before you clean the machine, make sure that the thickness control is set to zero so that the slicer blade edge is shielded, and make sure that the power is turned off.

Once the slicer is clean you can check that it is functioning correctly.

1. Make sure that the slicer is switched off at the front of the machine.
2. Ensure that all the supplied guards and blade shields are correctly fitted.
3. Check that the meat table carriage moves easily and that it does not stick at any point along its travel. If the carriage is difficult to move or seems to stick now and then refer to the Maintenance section for instructions on lubrication.
4. Check that the meat grip moves freely along the length of its travel.
If the meat grip is difficult to move or seems to stick now and then refer to the Maintenance section for instructions on lubrication.
5. Check that the thickness control operates smoothly. Be sure to return it to the zero mark before proceeding.
6. Switch the slicer on at the front of the machine. Immediately the blade will spin in an anti-clockwise direction.
7. Switch off at the front of the machine.

Your slicer is now ready to use.

Operating the slicer

Things to keep in mind

1. The foodstuff should only be loaded onto the meat carriage with the thickness control set to zero and the power switched off at the control panel.

Aside from being essential to your safety, these conditions keep the foodstuff to be sliced (particularly if it is solid) from being accidentally knocked against the cutting edge of the blade, which could be damaged.

2. The recommended and only safe way of moving the meat carriage during slicing operations is using the meat carriage handle.
3. The slicing movement should be done with a speed that is constant and appropriate to the density and/or hardness of the foodstuff to be sliced. The general rule-of-thumb is that the harder the foodstuff, the slower the slicing. Don't attempt to slice too quickly, as too rapid a stroke can tear the meat.

Following this rule will result in a slice with a good, clean appearance, without putting undue strain on either the cutting blade or the motor.

4. Sharpen the blade as soon as the sliced foodstuff begins to look ragged or roughened, or when the effort required to slice increases significantly. Refer to the Maintenance section for the correct procedure for blade sharpening.

Normal operation

Begin using the slicer by returning the thickness control to zero and making sure that the meat carriage is pulled to the front of the slicer.

1. Place the foodstuff on the meat carriage with the side to be sliced touching the thickness plate.
2. Swing the meat grip over so that it rests on top of the foodstuff.
3. Set the desired thickness of slice using the thickness control.
4. Turn the slicer on at the front of the machine. Immediately the blade will spin in an anti-clockwise direction.
5. Grasp the meat carriage handle firmly and push the meat table away from you towards the back of the slicer. Once the slice has been cut, pull the meat table back towards you.
6. Repeat step 5 as often as required to obtain the number of slices needed.
7. When you have finished slicing, make sure that the meat table is pulled to the front of the slicer and turn machine off using the ON/OFF switch.
8. Set thickness control to zero.

Cleaning the Slicer

This section deals with cleaning your slicer, including blade cleaning.

Before carrying out cleaning or maintenance tasks, it is very important that:

1. Power to the slicer is disconnected at the power point; and
2. The thickness control is set to its “zero” position.

Be very careful performing any cleaning or maintenance task that brings you close to, or in contact with, the slicer blade. Always perform these tasks with the appropriate protection – steel mesh safety gloves. The blade is very sharp and the risk of a cutting injury without proper protection or due care is high.

General Cleaning

The slicer has been designed and built for efficient and speedy cleaning to ensure hygienic operation.



Before using the slicer

1. Before the start of each cutting operation, and with the slicer switched off at the ON/OFF switch and disconnected from the power point, wipe down the thickness plate, the meat carriage and the receiving tray to remove any residual material left from the last cutting operation.

At the end of the day

1. After the slicer has been used for the last time, turn the machine off at the ON/OFF switch and at the power point, and disconnect the power cord.
2. Turn the carriage securing knob anti-clockwise to release the meat carriage assembly, wash in a mild detergent and dry thoroughly.
3. With a cloth that has been placed in warm water and mild detergent and squeezed dry, wipe down all visible surfaces of the slicer.



You should never hose down or spray with water any component of this machine or its environment.

You should never immerse the machine into water.

Cleaning the Blade



After the machine has been cleaned as described above, you can now clean the slicer blade, itself.

You must wear appropriate hand protection, such as steel mesh safety gloves, for this procedure as it involves uncovering and touching the blade. You risk serious injury if you do not wear protective gloves.

1. With the meat carriage assembly removed, undo the blade cover securing knob and lift the blade cover straight off the blade.
2. Clean the centre plate with a warm damp cloth.
3. The blade is now completely exposed. Wearing steel mesh protective gloves, wipe down the blade surfaces (front and back) using a warm, damp cloth.
4. Dry off the blade and lightly smear on some food grade oil using a soft cloth.
Make sure that you are still wearing the steel mesh glove.
5. Replace the blade cover so that the nut on the underside of the plate engages the blade centre.

6. While pressing down on the centre of the plate push and turn the blade cover securing knob to engage it in the blade cover. Tighten the knob.
7. Replace the meat carriage assembly and tighten the securing knob.

Make sure that the edge of the meat carriage sits right up against the blade cover.

You may have to push the meat carriage back to the end of its travel to seat it correctly.

The slicer is now clean and ready for use.

Maintenance



This section deals with routine maintenance for your slicer, including blade sharpening.

Before carrying out cleaning or maintenance tasks, it is very important that:

1. power to the slicer is disconnected at the power point; and
2. the thickness control is set to its “zero” position.

Be very careful performing any cleaning or maintenance task that brings you close to, or in contact with, the slicer blade. Always perform these tasks with the appropriate protection - steel mesh safety gloves. The blade is very sharp and the risk of a cutting injury without proper protection or due care is high.

Routine Maintenance

The robust design of the slicer means that there is very little required in the way of routine maintenance. Generally, the only maintenance required is cleaning (discussed in the previous section) and lubrication of the meat carriage and last slice device carriage bars. Blade sharpening is only infrequently required, when the blade no longer slices cleanly.

Cleaning

Normal cleaning, as specified in the previous section and in accordance with the recommended schedule, is all that is required to maintain the external surfaces of the slicer.

We recommend that you clean the machine prior to any other maintenance operation so that all surfaces are free of residual food and grease. This makes the machine easier and safer to handle.

Lubricating the meat table carriage bar - Lubrication

1. Turn the slicer off at the power point, and disconnect the power cord.
2. Push the meat carriage all the way to the rear-most point of its travel.
3. Locate the running rail under that the meat carriage sits on under the meat slicer.
Place 3 – 6 drops of oil on a cloth and run the cloth along the running rail to apply the oil.
4. Slide the meat carriage back and forward several times to spread the oil.
5. Also deposit two or three drops of oil directly on the last slice device carriage bar. Move the last slice device up and down along the carriage bar to spread the oil.

Blade sharpening

The self-contained blade sharpener makes blade sharpening a simple task.

However because you must clean the blade before you sharpen it you must wear protective steel mesh gloves during operation. Part of this operation requires the slicer to be switched on with the blade rotating. You should take the utmost care during that phase of the operation.

The slicer requires regular sharpening to work cleanly and efficiently. How often you sharpen the blade depends on the condition of the blade after use and the type of products being sliced.

You should keep in mind the following when sharpening the blade:

1. The blade should only be sharpened after the slicer has been cleaned as specified in the previous section; and
2. The sharpener cannot function properly once the blade diameter has been reduced by more than 10 mm. Contact your authorised Grange technician to arrange for a replacement once the blade wears to this point.

Positioning the sharpener

1. First clean the blade removing any grease.
2. Turn the slicer off at the power point.
3. Turn the slicer thickness control to zero.
4. First untighten the Blade Sharpener holding knob and turn the sharpener 180° and lower to engage the blade. Tighten the holding screw after you have made sure the grinding stones are in position to be able to touch the blade when engaged.
5. Push the power switch to start the slicer.
6. Press the rear grinding stone button to engage the stone onto the blade and sharpen for 10 seconds. Repeat this using the other grinding stone button.
DO NOT DEPRESS BOTH GRINDING STONE BUTTONS AT THE SAME TIME.
7. Turn off the slicer.
8. After the blade has stopped return the sharpening device to its normal position by rotating 180° and lower then tighten the sharpening locking knob.
9. Clean slicer as per instructions.



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it's customer satisfaction'**



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