



Declaration of conformity

machinery directive 98/37/EEC

Slicing machine model:	Serial number:	Date:
834 EPB Stacker CE		

Is built in conformity with the provision of:

Machinery directive	98/37/EEC
Low voltage directive	73/23/EEC
EMC (electromagnetic directive)	89/336/EEC
Safety and hygiene requirements	EN 1974:1998
(Food processing machinery - Slicing machines - Safety and hygiene requirements)	

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Version 2010

Information

Brief description of the Deko 834-EPB Stacker CE slicer

The Deko 834-EPB Stacker CE is a fully electronically controlled slicer which is suitable for slicing meat products. With this slicer you can stack slices either neatly on top of each other or overlapping each other. In addition, slice thickness, slicing speed, stacking, double stacking and shingling could be programmed.

This slicer is fitted with safety guards required by the new CEN safety standards.

Warning: although the 834-EPB Stacker CE slicer has been manufactured in conformity with the new safety standards, there is still a risk of injury if the slicer is used in an inappropriate or careless manner.

This manual is intended for employers and slicer operators.

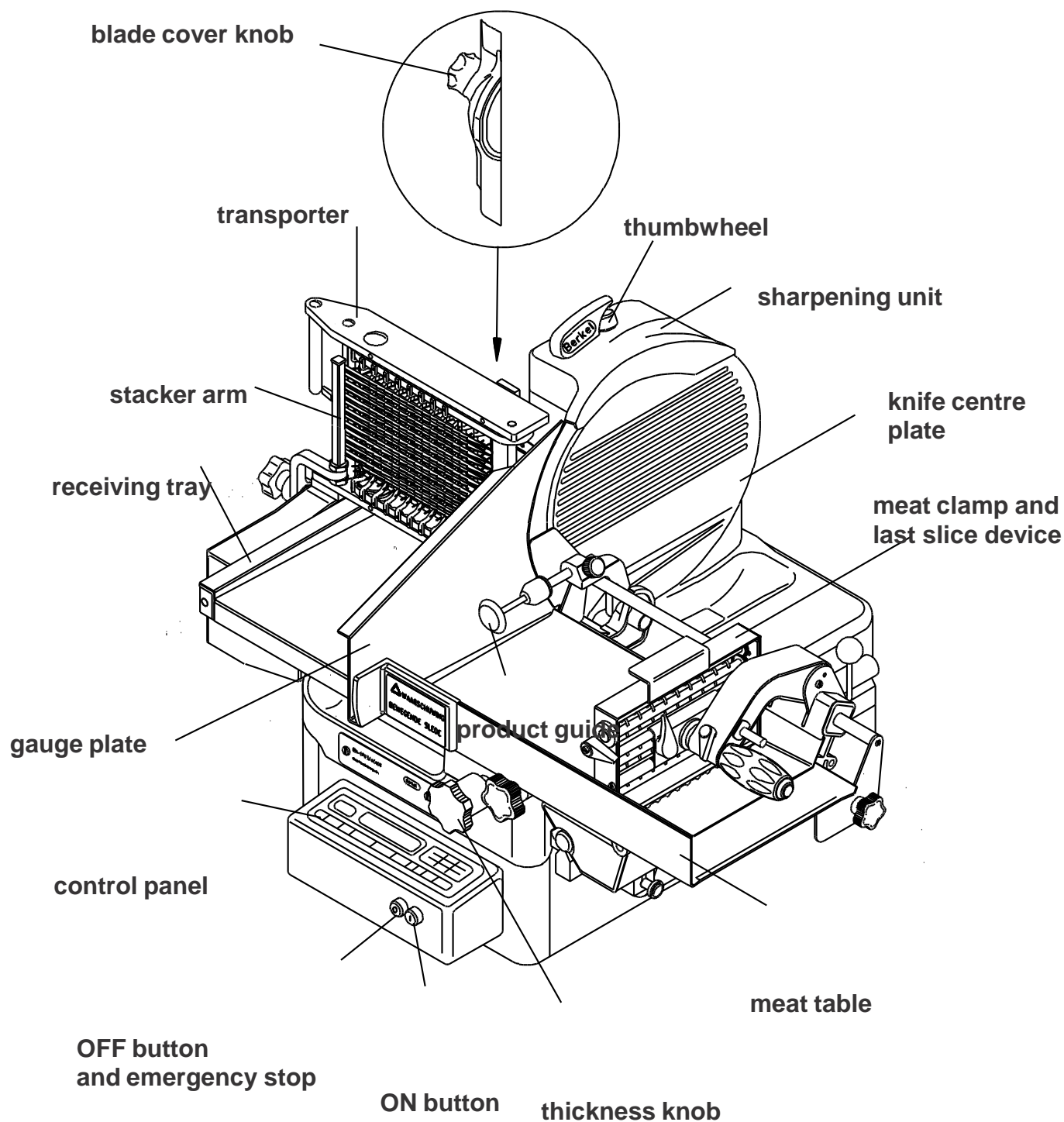
It is important that you read these instructions carefully before you and your personnel start to use this slicer.

Following these instructions will guarantee a safe and effective use of your slicer and will also increase the life of your machine.

Persons who are unfamiliar or insufficiently familiar with the use of slicers should not operate this machine.

Keep this manual for future reference.

View 834-EPB Stacker CE



Features

λ Use

The Deko 834-EPB Stacker CE slicer is suitable for slicing the following products:

- meat and sausages;
- bacon and ham;
- meat roll, firm cheese and fish;
- sliceable fruit and vegetables

Important: the following products should not be cut with the 834-EPB Stacker CE slicer:

- ***"non-food" products;***
- ***frozen products;***
- ***products containing bones.***

Features

λ Safety

The 834-EPB Stacker CE slicer has been manufactured in conformity with ECC directive 98/37 and bears the CE mark. It is sold with the EU declaration of conformity.

The slicer has been designed to switch off completely in the event of a power failure, and to remain switched off when the power returns. The slicer also switches off automatically when the meat table is placed in the cleaning position or the sharpener assembly is removed from the "non-sharpening" position. The knife rotates only during a slicing or sharpening program. The slicer is also fitted with an emergency stop button.

λ Safety guards

You are not authorized to remove and/or to modify the safety guards in any way.

λ The slicer is designed with the following guards and protective devices:

- knife guard ring and gauge plate will be non removable
- interlock in meat table to provide locking the table whilst thickness dial is not set at zero. Interlock is not removable
- protective non removable circuit to provide protection in case of power failure.

λ **Slicing**

The meat table is fitted with a meat clamp with a handgrip. The clamp makes it easy for you to hold the product to be sliced. It is easy and safe to use.

λ **Last slice device**

By using the last slice device built into the meat clamp, you can easily slice short pieces of product which can no longer be held with the clamp above the product.

λ **Thickness regulator**

Any desired slicing thickness between 0 and 5 mm can be set easily, using the accurate thickness indication in the display.

λ **Sharpening the knife**

The 834-EPB Stacker CE slicer has a built-in sharpener assembly to enable you to sharpen the knife easily and quickly.

λ **Noise level**

The slicer has a low noise level of under 70 dB.

Safety precautions

In the interests of your own safety and for the care of your slicer, take note of the following points:

λ **As the employer**

Instruct your personnel in the use of the slicer and draw their attention to the safety precautions, repeat this periodically and keep this manual near your slicer for reference.

λ **Who may operate the slicer?**

The slicer may be operated only by properly trained and instructed personnel. Any faults may be rectified only by Deko- or other authorized service engineers.

λ **No unauthorized persons**

Ensure that unauthorized persons and untrained personnel do not operate or clean the slicer.

λ **The knife**

Always remember that the knife is very sharp and therefore dangerous, even when the knife is not turning. Do not operate the slicer thoughtlessly and never touch the cutting edge of the knife with your hand or fingers.

λ **Sharpening the knife**

Take particular care when sharpening the knife. First read the instructions in the chapter on "Sharpening the knife", see page 30 and follow these instructions closely.

λ **Products**

Use only the products for which the slicer has been designed, such as meat, meat food products and cheese. Do not use frozen products, products containing bones or "non-" products.

λ **Slicing**

Always follow the slicing instructions carefully, see the chapter on "Slicing", page 13.

λ **Emergency stop**

The red key also serves as an 'emergency stop' button. When the red key is pressed, the knife and the meat table will immediately stop. The meat table can be returned to the starting position after an 'emergency stop' by first pressing the green (ON) key and then the C key (clear function).

λ The transporter

For your safety the transporter is guarded at the rear. As a result the sharp spikes are partially covered and remove/reinstall the transporter could be done safely.

Warning: the spikes on the pin tree are very sharp. Never touch the transporter with your hands when the slicer is operating and take great care when removing, cleaning and replacing the transporter.

λ The product guide

The product guide gives extra lateral support to the product being sliced, thus enabling you to achieve a better slicing standard, particularly with soft products or long product lengths.

To use the product guide you must pull it forward. This will bring your hand in close proximity to the knife. You must take great care when adjusting the product guide. You should always ensure that the gauge plate is closed before adjusting the product guide.

Warning: the knife is sharp, so there is an increased risk of injury

λ Moving carriage

Warning: when a selected speed key on the control panel is depressed, the carriage starts to move automatically.

λ The workplace

Ensure that the slicer is firmly set up on a solid working surface. Make sure that there is no danger of the slicer moving or falling. Ensure that there is sufficient space around the slicer and keep your workplace clean and tidy. Do not use the slicer as a storage place. Place nothing on it that does not belong there.

λ Cleaning the slicer

The slicer may be cleaned only by properly trained personnel. Proceed as follows:

- ***turn the thickness regulator to zero;***
- ***switch off the slicer;***
- ***remove the plug from the socket;***
- ***do not use any caustic and/or abrasive cleaning agents;***
- ***do not use any steam and/or high-pressure water jet cleaners***

Careless cleaning can be dangerous for yourself and may invalidate the terms

λ Thickness regulator

Is the thickness regulator set at zero? If the thickness regulator is not set at zero, the control panel will start to flash and the slicer will not operate when it is switched on.

Action:

- switch off the slicer;
- set the thickness plate to zero by turning the thickness regulator clockwise until it cannot be turned any further;
- switch the slicer on again.

λ Sharpening assembly

Is the sharpening assembly in its "non-sharpening position"?

Action: check that the sharpening assembly is not resting on the knife. If it is, pull up the sharpening assembly by the handgrip and turn it to the left over the knife and then allow it to drop gently.

Slicing

With the Deko 834-EPB Stacker CE slicer you can slice various products (see page 5). The knife has been sharpened in the factory. You must ensure that the knife is sharp and remains sharp. Only then will you achieve the best slicing performance. See the chapter on "Sharpening the knife", page 30.

Important: before you switch on and start using the slicer, make sure that:

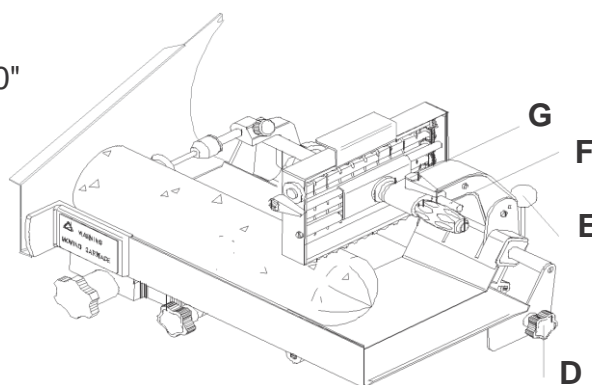
- the thickness regulator is set to zero;
- the sharpening assembly is not resting on the knife;
- the knife centre plate is in position;
- the meat table is in the starting position.

Sequence of operations:

λ Turn the thickness regulator right back to "0"

λ Move the meat clamp as follows: disengage the meat clamp drive by moving the handle **E** towards the meat table, slide the meat table assembly a far from the knife as possible.

λ Raise the meat clamp using the handgrip: hold the handgrip and locking catch (see **F**) with the right hand and depress the locking catch. Raise the meat clamp as far as it will go and release the locking catch. The meat clamp is now in the "parked position".

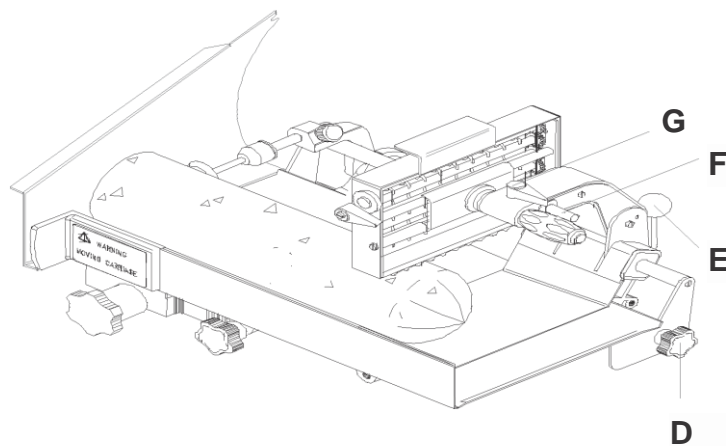


Warning: always ensure that the knob (see **G**) on the handgrip is clamped down, so that the meat clamp cannot start turning when it is raised.

- λ Now place the product under the meat clamp in the following manner:
- ensure that the side of the product is resting against the vertical front up stand of the meat table;
 - ensure that the right-hand end of the product is resting sufficiently far enough forward on the pin plate for the clamp to hold the product firmly;
 - with your right hand on the handgrip depress the locking catch to release the meat clamp from the "parked position". Place the meat clamp on the product without depressing the locking catch;
 - by turning the knob on the handgrip (see **G**) above, the meat clamp can be positioned for the best position for clamping the product.
 - press the meat clamp onto the product, the meat clamp will lock automatically;
 - then tighten the knob (see **G**) again by turning it clockwise.
 - keep the handle (see **E**) depressed and move the clamp holding the product to the left until the product is nearly resting against the thickness plate;
 - by turning the knob (**D**) press the product lightly against the thickness plate.

OR

- λ If slicing a short length of product, position the meat clamp behind the product, so that the meat clamp can be used as a last slice device, see the chapter on "The last slice device", page 18.
- λ Adjust the product guide, see the chapter on "The product guide", page 16.



- λ Switch on the slicer by pressing the green (ON) key. You will see the display run through a test phase: eights and then four naught will appear on the display. The slicer is ready for use.
- λ Set the desired slicing thickness of between 0 mm and 5 mm with the thickness regulator.
- λ Key in the desired program on the control panel (see chapter on "Slicing", page 19) and start the slicer by pressing the desired speed key.

The slicing program can be interrupted or stopped during slicing by pressing the C key on the control panel.

Important: *as soon as the slicing program has been interrupted with the C key, the red key must be pressed to switch off the slicer completely.*

The slicer can now be safely reloaded.

- λ The red key also serves as an "emergency stop" button. When the red key is pressed, the knife and the meat table will stop immediately. The meat table can be returned to the starting position after an "emergency stop" by first pressing the green (ON) key and then the C key (clear function). Thereafter the slicer have to be switched off again with the red key.

Important: *put never hands or fingers on the meat table, the product or conveyor when the slicer is operating. Always switch off the slicer via the C key and the red key.*

λ After slicing

- stop the slicing program by pressing the C key on the control panel
- switch off the slicer by pressing the red key
- turn the thickness regulator right back to zero.

Also do this when you remove the product from the meat table or intend to place a product on it.

The product guide

The product guide provides extra lateral support to the product being sliced, thus enabling you to achieve a better slicing standard, particularly with soft products or long product lengths.

Select from the two options for setting the product guide

There are two options for setting the product guide, in fixed position or with spring pressure.

With spring pressure

If the product for slicing is uneven in shape, for example wider in the middle, then use the product guide with spring pressure. Proceed as follows:

- press the button (see **H2**) on the product guide bar, keep it depressed;
- now push the slide for the product guide inwards and release the button (see **H2**);
- you will now notice that the product guide travels back when it is pressed.

The product guide with spring pressure is set.

In fixed position

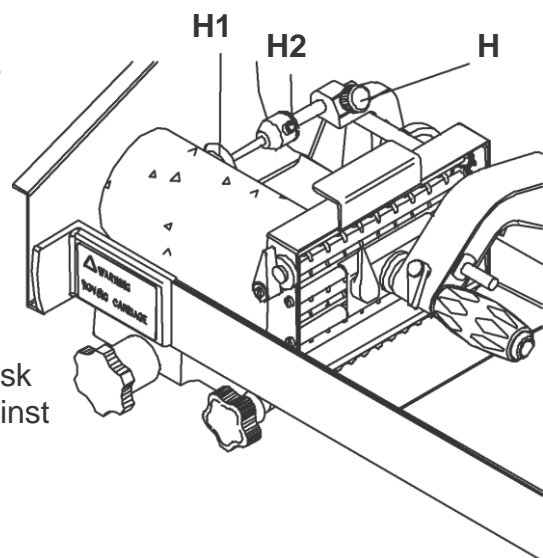
If the product for slicing is hard in structure and, for example, thin in shape, then set the product guide in its fixed position. Proceed as follows:

- press the button (see **H2**) on the product guide bar, keep it depressed;
- gently pull out the slide and release the button (see **H2**);
- keep pulling the slide out until the product guide bar locks;
- you will now notice that the product guide does not travel back when it is pressed.

The product guide is set in its fixed position.

Use of the product guide

- select one of the two options for setting the product guide;
- swing the product guide forward;
- loosen the knob on the product guide (see **H**);
- draw out the product guide by the round disk (see **H1**) until the round disk is resting against the product;
- tighten the knob (see **H**).



By loosening the knob (see **H**), the product guide can be pushed right back.

If the meat clamp comes close to the product guide during slicing, the product guide will hinge away automatically to allow the meat clamp to pass.

Caution: *the product guide must never be pressed too firmly against the product. The product guide is for use with an evenly shaped product. If the product is unevenly shaped, e.g., wider in the middle, do not use the product guide, because it will bend and damage the knife.*

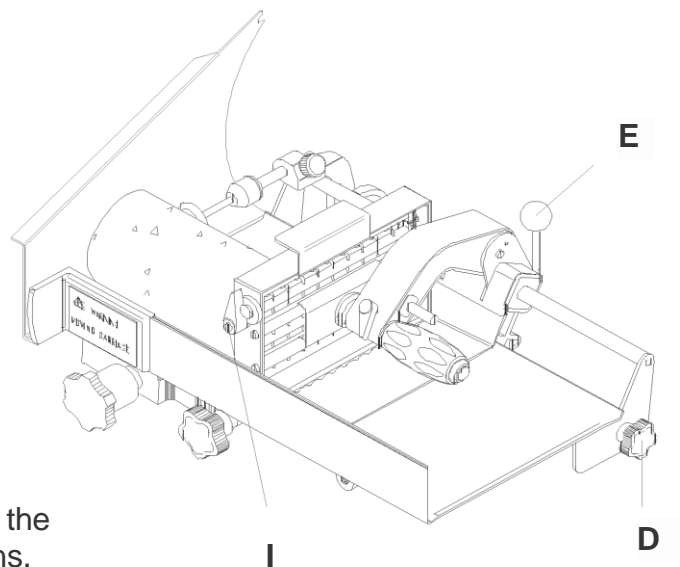
Last slice device

When the product can no longer be clamped under the meat clamp, you can slice the product by positioning the meat clamp behind the product so that the meat clamp serves as last slice device.

The product end piece may be removed or repositioned only if the thickness regulator is set at zero and the slicer is switched off.

λ Procedure for slicing product end pieces

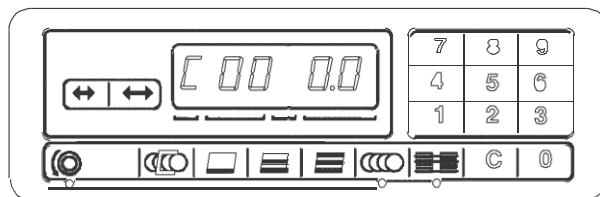
- position the meat clamp down on the pin plate;
- place the end piece between the meat clamp and the thickness plate and push the meat clamp with the handle (see **E**) towards the thickness plate;
- now move the meat clamp further towards the thickness plate by turning the knob (see **D**) (on the right of the meat table). In this way you will clamp the end piece between the meat clamp and the thickness plate;
- by pressing the button on the side of the meat clamp and turning the handle (**I**) to the left (above), the product is gripped by pins. In this way the end pieces are held firmly during slicing;
- adjust the thickness regulator and start the slicer;



*Immediately after slicing turn the handle (see **I**) on the meat clamp to the right, so that the very sharp pins are retracted.*

In this way you can slice end pieces leaving little waste.

The control panel



λ Programming

The following is the programming sequence in brief:

- adjust the slice thickness;
- select the number of slices to be cut;
- select the desired manner of stacking/shingling;
- select a speed.

The program and the slicer starts when a selected speed key is depressed.



Knife key

With the knife key you can drive the knife for sharpening. You stop the knife again with the C key (clear function key). For sharpening the knife see the chapter on "Sharpening the knife", page 30.



Clear function key

You can use the C key to interrupt the program or make corrections to the program.

Use of the clear function key during programming.

If the C key is operated during programming, the program data will be deleted. The program data is: number of slices and the stacking/shingling function.

Use of the clear function key during the course of the program (slicing).

If the C key is operated during the course of a program, the program will stop. The meat table and the receiving table will return to their starting position.

The slice counter jumps to zero. The program data is stored, so that the same program can be restarted, this does not apply to the continuous mode of an shingling program.

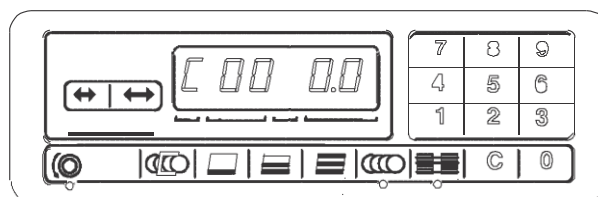
λ Select the number of slices

By keying in one or more numbers on the right of the control panel you can select the number of slices you want to slice, the number is displayed on the electronic display

The control panel

continued

λ The different ways of stacking and shingling



Single stacking

Single stacking is the default program. The slicer makes a stack of the preprogrammed number of slices. The maximum stacking height is 70 mm.

Caution! If the combination of the preset thickness and the number of slices produces a stack which is more than 70 mm, a safety device comes into operation when the machine is started. A flashing message in the control panel indicates the number of slices that can be stacked up to 70 mm at the preset thickness. After pressing the clear key (C key), you can select the number of slices indicated in the display or a smaller number.



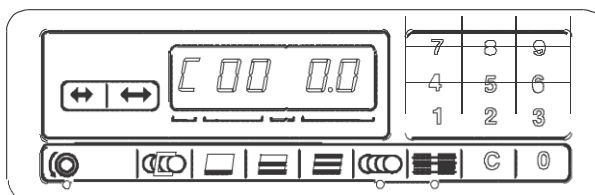
Double stacking

Pressing this key takes you to the double stacking program. A red light will show under the key. The machine now makes two stacks of the maximum stacking height (the maximum is 70 mm), irrespective of the selected number of slices that may still be indicated on the display. When the first stack has been completed, the meat table halts for a moment, the knife stops and the receiving table moves forward, after which slicing recommences.

Note that with double stacking you must be able to slice a minimum of 140 mm of the product.

The control panel

continued



Shingle function

With this program you can automatically lay the slices of meat over each other, up to a maximum number of 25 slices, to create a shingle pattern. Pressing this key takes you to the shingle program. A red light will illuminate under the key. With the shingle program the slicer itself calculates the gap between each slices from the selected number of slices. This gap is preprogrammed, taking into account a minimum and a maximum length. If the gap at a selected number of slices is less than the preprogrammed minimum length, then the slicer will not accept the number of slices selected (the number of slices that is possible flashes in the control panel). By pressing the <-> key or the <---> key you can select one of the five programmed lengths.

Setting the length of a shingle stack

You can set the total length of a number of shingled slices. You can select from five pre-programmed total lengths as follows:

- shingle length 80 mm = maximum 13 slices;
- shingle length 98 mm = maximum 16 slices;
- shingle length 116 mm = maximum 19 slices;
- shingle length 134 mm = maximum 22 slices;
- shingle length 152 mm = maximum 25 slices



With these keys you can increase or reduce the pre-programmed total length of the maximum choosen slice shingle.

You will see the lengths appear in the control panel, when you press and hold down one of the keys.

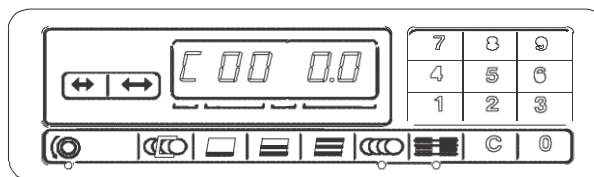
This key reduces the length  this key increases the length.

Keys operate only after the shingle key has been selected.

Caution! After you have pressed the repeat key (see page 22), you can cancel the length only by using the C (clear function) key, which means that you must reprogram.

The control panel

continued



Distance between slices with shingle stacks

The distance between the slices is preprogrammed at a standard 6 mm. You can change this distance to between 1 mm and 6 mm.

Proceed as follows:

- press the long key and hold it in;
- select from the numbers on the control panel a length between 1 and 6 mm;
- the distance has been entered.



Repeat key

Pressing this key automatically repeats the program. When this function is used a C appears at the bottom left of the display. The machine switches off automatically after 150 mm have been sliced from the product. When key is pressed the slicer will automatically switch off after 80 mm.

The shingle operation must be programmed before the repeat key can be selected.

λ The different speeds

The slicer is provided with three slicing speeds. These are indicated on the corresponding keys with one, two and three horizontal bars to show the increasing speed. Operating a speed key starts the slicing program. The choice of speed is indicated at the centre of the display. DeKo recommends that you carefully select the slicing speed and adjust it to the product to be sliced. This is often a question of experience.

The slicing speeds are:

25 slices per minute



45 slices per minute

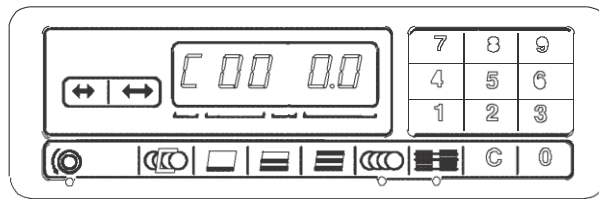


55 slices per minute



The control panel

continued



λ The program sequence

During the program the number of slices cut is counted on the left of the display. If you slice up to the maximum stacking height of 70 mm without preselecting the number of slices, a C will be displayed at the extreme left of the control panel.

During stacking the receiving table moves a distance inwards as each slice is stacked. This ensures that a vertical stack is created.

You can adjust the slice thickness during slicing without interrupting the program. The machine does require calculating time, however the display gives a delayed response with the thickness displayed.

After a program terminates, the meat table and receiving table return to their starting position and the knife stops in the interests of your safety. The program data is stored, so that the same program can be restarted by simply pressing a speed key.

If you wish to interrupt the program, press the C key (see clear function, page 19).

The control panel

continued

The diagram below shows the steps for slicing:



Cleaning the slicer

Important before you start cleaning:

- **always turn the thickness regulator fully to zero;**
- **switch off the slicer and remove the plug from the socket.**

Important: clean the slicer at least once a day after use and then sharpen the knife.

Warning: the slicer is not resistant to spray.

Do not let your attention wander when you are cleaning or sharpening. Concentrate on your work.

All the cleanable parts of the machine are made of anodized aluminum, stainless steel or plastic. You should clean them with a proprietary detergent and sanitizer.

Use only proprietary cleaning agents for cleaning. Do not use any abrasive or caustic products. Do not clean the slicer with a steam or high-pressure water hose!

Cleaning the slicer

Clean the slicer with a moist cloth (not saturated) and a proprietary cleaning agent and sanitizer.

Clean the parts, the knife and the edge of the knife guard carefully. Allow the cleaned components to dry thoroughly before replacing them. You may also clean the pin plate, the last slice device, the transporter, the guard plate behind the transporter and the stacker arm in a dishwasher, if you wish.

Cleaning the knife using a knife remover (only for UK)

- remove the knife centre plate by loosening the knife centre knob;
- clean the front face of the knife;
- fit the knife remover by screwing in the two thumb screws into the holes in the knife;
- unscrew the knife securing screws;
- remove the knife complete with the knife remover;
- clean the back face of the knife;
- clean the inside edge of the knife guard and the knife box;
- refit knife in reverse of above.

Before you start cleaning set the thickness regulator to zero so that the knife is safe, switch off the slicer and remove the plug from the socket.

Cleaning the stacker arm

Removing the stacker arm from the slicer:

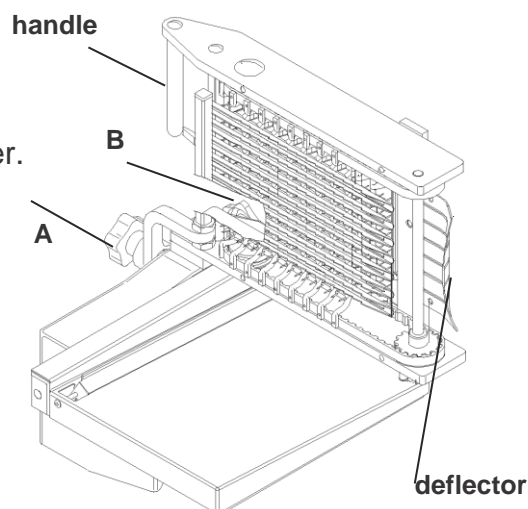
- loosen knob **A**;
- remove the stacker arm out to the left of the slicer.

Cleaning the transporter

Remove the transporter from the slicer:

- grasp the transporter by the **handle** and loosen knob **B**;
- slide the transporter out to left of the slicer;

Caution: do not touch the spikes with your hands. There is a risk of injury



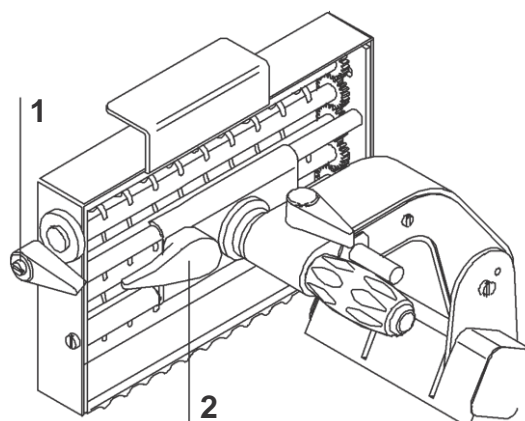
- set the transporter down carefully with the pins pointing downwards. The transporter is now resting on its four feet;
- loosen knob **B** further;
- remove the guard plate from the rear of the transporter. Do this by grasping the end to which the knob **B** is attached, pulling it up and out of the transporter;
- remove the **deflector** from the transporter. Do this by turning the knob through half turn and lifting the deflector.
- remove the black plastic protective cap covering the transporter drive mechanism;
- clean the transporter and the black plastic cap with the brush supplied;
- if necessary, also clean the drive mechanism with the brush supplied.

λ Removing the meat clamp

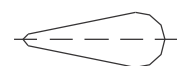
Proceed as follows to remove the meat clamp from the meat clamp holder:

first ensure that the hooks have been retracted

- to do this turn knob **1** on the meat clamp to the right (downwards);
- turn the safety knob (see **2**) a quarter to the left (horizontal);
- hold the grip at the top of the meat clamp and press it to the left side out of the clamp



Caution: turn knob 2 exactly in to horizontal position, because the safety knob (2) otherwise blocks removal.

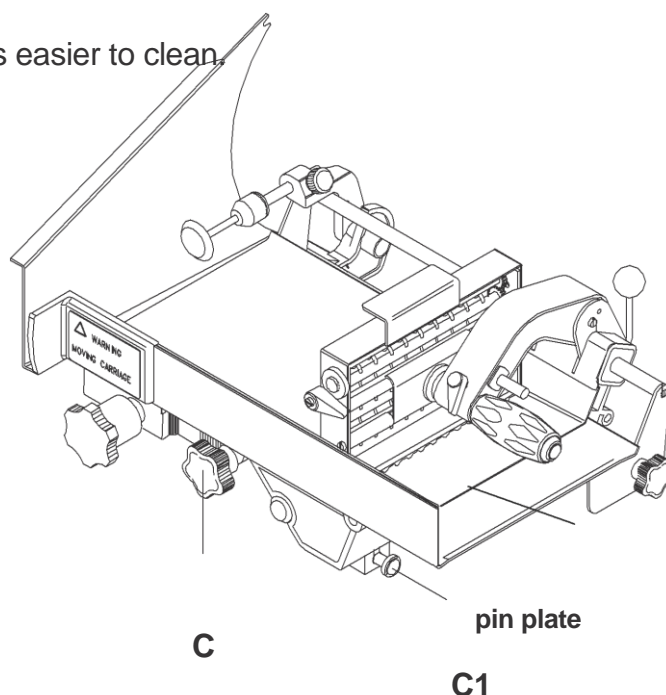


Before you start cleaning set the thickness regulator right back to zero so that the knife is safe. Always switch off the slicer and remove the plug from the socket.

λ **Cleaning the meat table**

Tilt the whole meat table to the right, so that it is easier to clean.
Proceed as follows:

- ensure that the guide rail is in the starting position, i.e. completely forward. Also ensure that the thickness regulator is set to zero, only then can you tilt the meat table;
- ensure that the meat clamp is positioned on the extreme right of the meat table;
- remove the meat clamp from the handgrip holder;
- remove the pin plate from the meat table by lifting it at the front;
- loosen the small knob (see **C**) by turning it anti-clockwise.
- then press in the button (see **C1**) under the meat table with your right hand;
- whilst tilting the table with the left hand.
- In case you **tip back** the meat table you **have to press button C1 up till the table is back to the horizontal position**. Thereafter fasten knob C by turning clockwise.



λ **Cleaning the knife and the edge of the knife guard**

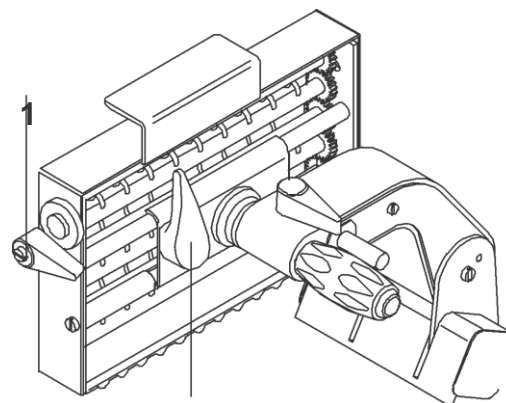
- remove the knife centre plate by loosening the blade cover knob (see page 4);
- clean the front of the knife, from the inside outwards with rotating movements, using a damp cloth (not saturated)
- clean the inside of the edge of the knife guard using the brush supplied;
- also clean the top, between the knife and the edge of the knife guard using a damp cloth (not saturated)
- fix the knife plate and tighten it;
- tip the meat table back, **keep button C1 pressed up till the horizontal position** and tighten the knob **C**.

Before you start cleaning set the thickness regulator right back to zero so that the knife is safe. Always switch off the slicer and remove the plug from the socket.

Replacing the meat clamp

Proceed as follows to replace the meat clamp on the meat clamp holder:

- first ensure that the hooks have been retracted, to do this turn knob (1) on the meat clamp to the right (downwards);
- hold the meat clamp by the grip and ensure that the thin part of the rod fits into the bottom of the holder;
- keep the safety knob (2) in the horizontal position
- then press the meat clamp into the holder;
- turn now the safety knob (2) into the upright position.



2

Caution: turn knob (2) exactly into vertical position to assure a good fixation.



Replacing the stacker arm

Replace the stacker arm on the slicer and tighten knob A (see page 26)

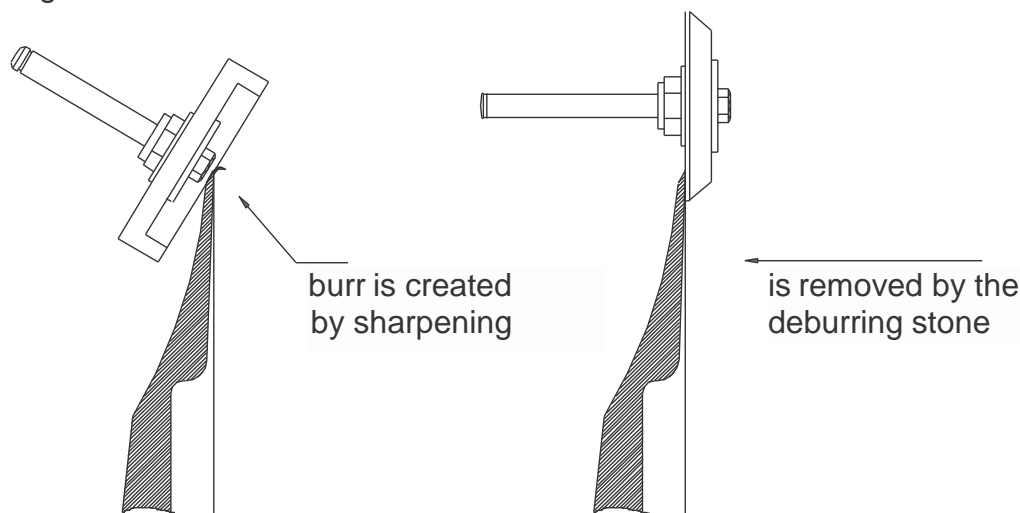
Replacing the transporter

Caution: do not touch the spikes with your hands. There is a risk of injury.

Replace the transporter on the slicer: (in reverse as described on page 26)

- replace the black protective cap
- replace the deflector on the transporter and lock in place with the knob
- replace the guard plate and turn knob B until the bent side of the plate clicks behind the round bar
- ensure that all the spikes on the transporter are at the front
- replace the transporter, ensure that the pin underneath the transporter fits into the mechanism within the black plastic cap and tighten knob B.

Use of the sharpening stone creates a burr. To obtain the best slicing result this burr must be removed. The burr is automatically removed during sharpening. It is advisable, however, to allow the deburring stone to operate for a short time after sharpening. To do this you must allow the handle to move back un till the sharpening stone is free of the knife but the deburring stone is still operating.

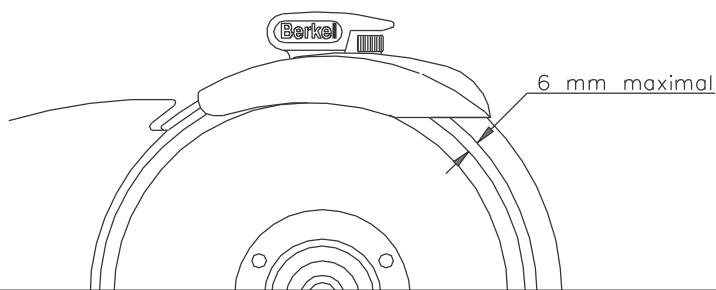


Important: restore the sharpening assembly to its “non-sharpening function” and remove the “grinding dust” from the slicer with a damp sanitize cloth.

λ Changing the knife

The safety instructions lay down that the space between the cutting edge of the knife and the edge of the knife guard may not exceed 6mm (see drawing below). When this distance is reached the sharpening assembly will automatically become non-effective and the knife will have to be replaced. When that is necessary, contact Deko Service department and have the knife changed by a service engineer.

Warning: change never the knife by yourself, there is an increased risk of injury.



Lubrication

Caution: keep your hands away from the knife. Danger of injury from cuts.

λ Oiling the meat table and guide rail shaft

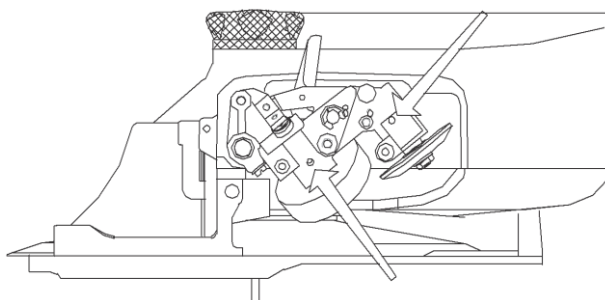
remove the plug from the socket

- place a few drops of Deko oil on the meat clamp slide rail and the meat table guide rail;
- the movement of the meat table and the meat clamp will distribute the oil evenly over the shafts.

λ Oiling the bearing of the sharpening and deburring stone shafts

remove the plug from the wall socket

- remove the cover from the sharpening assembly.
- place one or two drops of oil in each of the two openings (see drawing);
- screw the cover back on the sharpening assembly;
- using the sharpening lever operate the assembly a few times.



λ Oiling the the sharpening and deburring stones

- oil the sharpening/deburring stones regularly, after cleaning, with the special Deko oil. This prevents food fats from soaking into the stones and making them useless.

Check that stones are dry before you sharpen the blade

Fault finding

Before you contact Deko Service department (see page 36) check whether you can remedy the fault yourself with the aid of the table below.

Machine fault	Cause	Solution
The slicer does not start or the control panel light does not go on.	Faulty or no electrical connection.	Contact your service agent.
	Mains fuse blown.	Replace fuse.
	Slicer parts are faulty.	Contact your service agent
The control panel display flashes and the slicer does not start.	The thickness plate is not set to zero.	Turn the thickness regulator fully to the right.
	The meat table is not in the starting position.	Depress the C key and the meat table will return automatically to its starting position.
	The table locking knob is not properly tightened.	Tighten the table locking knob.
	The sharpening assembly is not correctly positioned or not positioned at all.	Position the sharpening assembly properly on the slicer. See the chapter "Checklist for use", page 11.
Slicer does not slice properly.	Knife is not sharp enough.	Sharpen the knife, see the chapter "Sharpening the knife", page 30.
The knife stops turning while you are slicing meat.	The motor driving belt is too slack.	Contact your service agent.

Machine fault	Cause	Solution
E codes, error messages in the control panel	Slicer switches off, and displays an E code while the red lights flash.	Switch off the slicer and switch it on again. If the fault does not repeat carry on working.
	Error message still appears in the control panel, but you can operate the slicer.	Note the E code, and press the C key. You can now continue working, but inform your service engineer of the E code number shown.
	Error message does not disappear and the slicer remains switched off.	Check whether sharpening assembly and the meat table are in the correct position and restart the machine.
	Error message does not disappear and the slicer remains switched off.	Contact your service agent.
Motor runs, but the knife does not turn.	The driving belt of the motor is faulty.	Contact your service agent.

Specification

Specification		834-EPB Stacker CE
Diameter of the knife		296 mm
Slicing thickness		from 0,5 to 5 mm
Rotation speed of the knife		220 rpm
Slicing capacity	rectangular	200 x 140 mm
	square	140 x 140 mm
	round	140 mm
Slicer dimensions	length	623 mm
	width	773 mm
	height	579 mm
Slicing speed	Slicing speed I	minimum 25 strokes per/min.
	Slicing speed II	minimum 45 strokes per/min.
	Slicing speed III	minimum 55 strokes per/min.
Stacking	maximum stacking height 70 mm	
Shingling	maximum overlap length up to 25 slices 152 mm minimum overlap length up to 12 slices 80 mm	
	minimum interval between slices 6 mm	
	maximum interval between slices	speed III 16 mm speed II 19 mm speed I 32 mm
Net weight in kg		93 kg
Voltage: single phase three-phase		230V 400V
Motor power		180 W

Deko Service

For service, whether or not covered by the guarantee, you can contact Deko Service at the address below:



Sticker/stamp

Serial number of the slicer

Slicer delivery date