



OWNER /OPERATOR MANUAL

Model PPSLA-14



IMPORTANT NOTICE

This manual contains Important Safety Instructions which must be strictly followed when using this equipment.

SAVE THE INSTRUCTION

Rev.20

Safety Reminding



- A service agent/qualified technician should carry out installation and any repairs of this product if required. Do not remove any components on this product.
- ALWAYS place the slicer on a flat, stable surface in work area with adequate light and space.
- ALWAYS stand BEHIND the safety guard when operating the appliance.
- DO NOT place hands near the blade when in use. This can result in severe injury.
- DO NOT touch the blade edge.
- DO NOT remove food from the appliance until the blade has come to a complete stop.
- DO NOT immerse the appliance in water.
- DO NOT attempt to cut bones or items that have been frozen below -6°C. This can damage the blade.
- ALWAYS switch off and disconnect the power supply to the appliance when not in use.
- NEVER leave the appliance unattended when in use.
- NEVER bypass or alter any switch or circuit.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an Preppel agent or a recommended qualified technician in order to avoid a hazard.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- This appliance is not suitable for use by children.
- When the motor temperature is going up high and heat protect switch will turn off, the main switch will also turn off. But when the motor is cool down and heat protect switch turn on, the motor will not working. If you want the motor working, you need to switch on the power button again.



USA Toll Free: 1-800-683-8660

Canada Toll Free: 855-885-6518

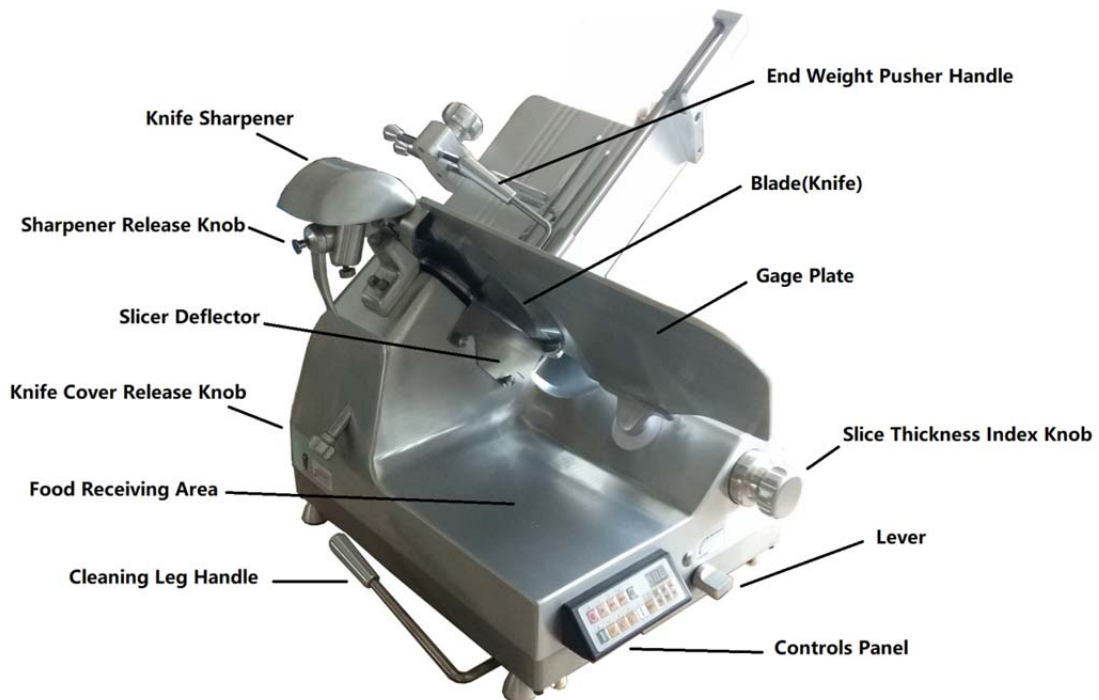
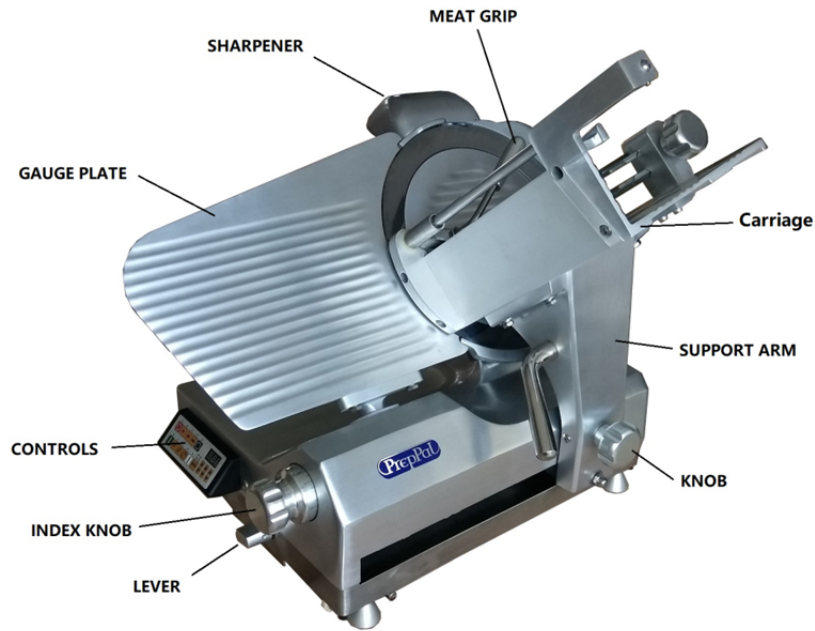
Email: warranty@atosausa.com

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GENERAL

The PPSLA-14 is equipped with a $\frac{1}{2}$ hp knife motor. The slicer features 14" diameter contoured stainless steel knife. The slicer is furnished with a cord and plug as standard equipment.

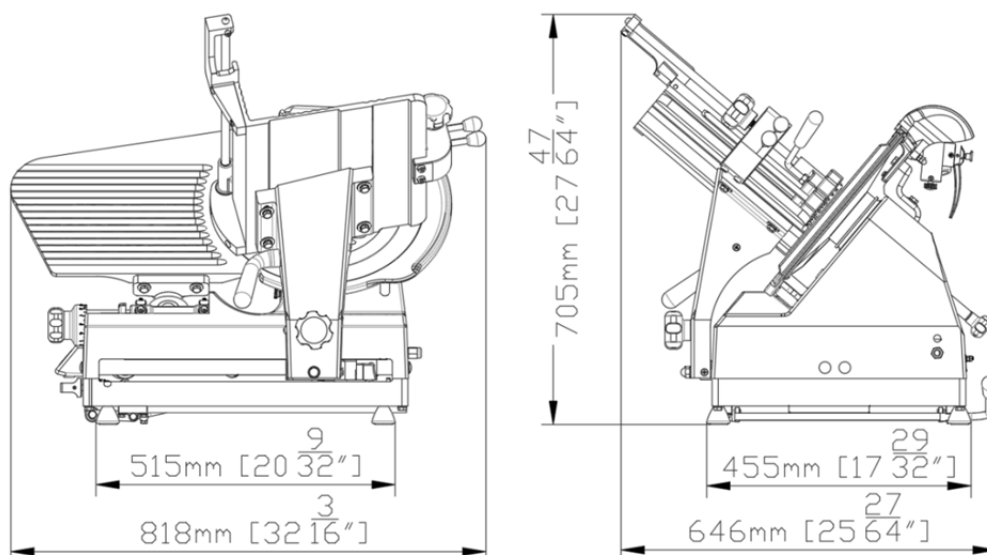


FEATURES

- Slicing counting – have count up or count down function in Automatic mode
- Automatic high precision capacity and cutting, improved with 3 carriage speed(max.50) and 3 stroke lengths (small-medium-large)
- All functions for slice count, carriage speed control, stroke length control, start/hold/down control are integrated in a digital display and button panel
- Double powerful motors to drive this slicer device, one motor(1/2 HP, 370watts) drives blade, another motor(2/3 HP, 450watts) drives stroke moving.
- 14" special alloy knife(Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- Heavy duty slicer for full capacity at cheese slicing, all day-long duty slicing, slicing volume rate range at 37—62 slices per minute.
- Easier switch between automatic slice model to manual slice mode
- High quality reliable structure at base, frame and carriage, include: stainless steel bottom base, anodized aluminum frame base and carriage
- Plastic free structure at this slicer: stainless steel material at index knob, carriage handle and feet
- Top mounted metal knife sharpener with two stones for a razor sharp cutting edge
- High quality stainless steel index knob control gets 0 to 9/16"(14mm) precision slice thickness adjustment
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and seamless edges and radius corners
- Large square food receiving plate
- Big carriage angle 42°, full gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption.

Technical Specifications

Specification	Model No	PPSLA-14
Blade Diameter	mm / inch	350 / 14"
Blade motor power	Watt / HP	370 / 1/2
Stroke motor power	Watt / HP	450 / 2/3
Slicer thickness	mm	0-13
Cut capacity H x W	mm	150 x 255
Net weight	Kg / LBS	71 / 156.5
Packing size (L x W x H)	mm	880 x 750 x 870



INSTALLATION

UNPACKING

The slicer was inspected before leaving the factory. Check for possible shipping damage immediately after receipt. When the slicer has been unpacked and removed from its shipping carton, it should be checked carefully for any damage that may have occurred during shipment. Do not plug in the power cord or attempt to operate the slicer prior to this examination.

Carefully check all slicer components such as the product table(food chute), pusher, sharpener, thickness Control knob, etc., to make certain they move freely and that there are no obstructions.

ELECTRICAL CONNECTIONS

⚠ WARNING The electrical cord on this machine is equipped with a three-pronged grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from the plug.

LOCATION

Place the slicer on a suitable counter or tabletop. Allow enough space around the slicer so the carriage can move freely forward and back.

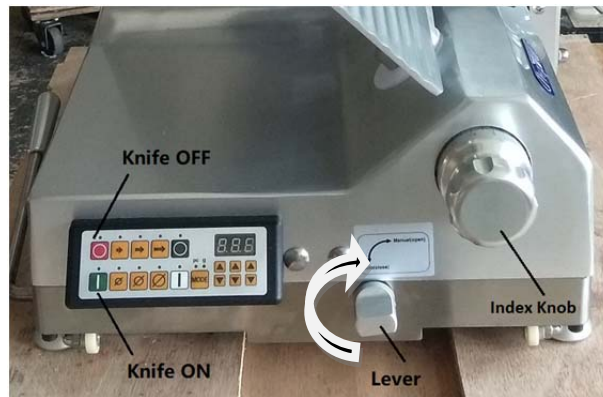
CLEAN BEFORE USING

The slicer must be thoroughly cleaned and sanitized after installation and before being used. See Cleaning.

OPERATION

⚠ WARNING Rotating knife. Use meat grip. Unplug machine power cord before cleaning, servicing or removing parts. Replace parts before use.

SLICING IN MANUAL MODE

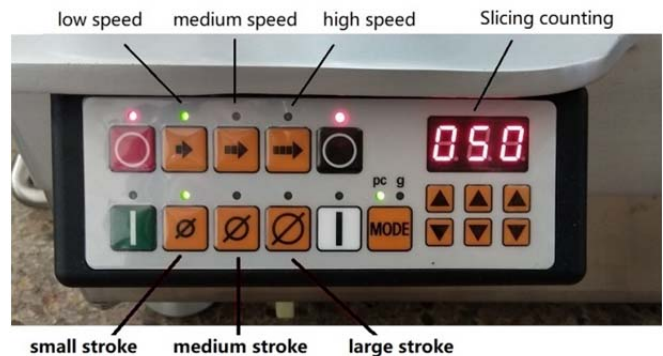
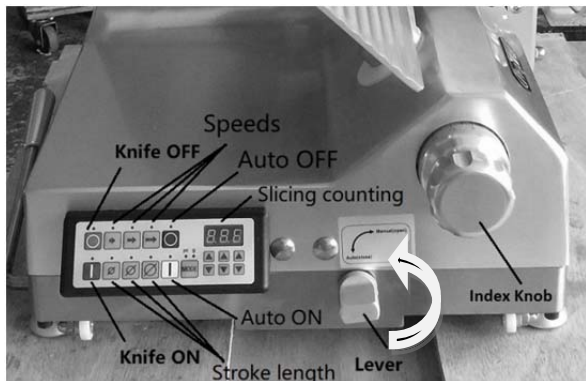


- Turn the Lever knob fully clockwise, ensure Lever is in the position for manual mode.
- Pull the Carriage toward the controls until it reaches its stop. This is the home position.
- Raise the Meat Grip to the top of the Carriage to rest in the Meat Grip Slot.
- Place the product to be sliced against the Gauge Plate on the Carriage.
- Set the Meat Grip against the product, or use the Fence or Food Chute if desired.
- Adjust the Gauge Plate to obtain the desired slice thickness by turning the Index Knob counter-clockwise. The numbers on the Index Knob do not indicate actual measurements but may be used for reference to duplicate slice thickness.
- Use the Carriage Handle to push and pull the Carriage back and forth to slice. When finish, put the food tray forward until it stops. Press the Knife OFF Button to stop the slicer.
- **Turn the slicer on:** by pressing the Knife ON button.
- **Turn the slicer off:** by pressing the Knife OFF button.

NOTE:

The Stroke function doesn't work and Slicing counting will not count up or count down in manual mode.

SLICING IN AUTOMATIC MODE



- Pull the carriage toward the Controls until it reaches its stop. This is the home position.
- Raise the Meat Grip to the top of the carriage to rest in the Meat Grip Slot.
- Place the product to be sliced against the Gauge Plate on the Carriage.
- Set the Meat Grip against the product, or use the Fence or Food Chute if desired.
- Turn the Lever Knob counter-clockwise fully, ensure Lever is in the position for Automatic mode.
- Press the speeds arrow symbol to select the carriage speed; The green light shows which speed is selected. The carriage speed can be changed at any time.
- Select a stroke length for the carriage to move back and forth. Press the STROKE LENGTH button to toggle through the lengths. The green light above the button shows the length selected. The stroke length can be changed at any time.
- You can set the Slicing counting by pressing the up arrow and down arrow. The max. PC is 999. The Slicing counting will show "000" every time you change to Auto mode. And the Slicing counting doesn't have the memory function when turn off the slicer or power off. If set the Slicing counting, the slicer will stop when count down to "000". When count down to "000", the "000" will blink and sound "beep-beep" to remind. Press any up or down arrow can cancel the blink and "beep-beep". And then reset to the Slicing counting you set last time. If not set, the slicer will keep working and Slicing counting will count up from "000" until you stop it by pressing the Auto OFF button. When it count up to 999, it will count up from "000" again.
- Adjust the Gauge Plate to obtain the desired slice thickness by turning the Index Knob counter-clockwise. The numbers on the Index Knob do not indicate actual measurements but may be used for reference to duplicate slice thickness.
- **Turn on the slicer:** First, set the Carriage SPEED and STROKE LENGTH as you needed. Next to press the Knife ON button. Then press the Auto ON button to start the slicer in auto mode.
- **Turn off the slicer:** First, press the Auto OFF button, This will stop the stroke and return the Carriage to the home position. Then press Knife OFF button to stop the slicer.

NOTE: PPSLA-14 only have the PC MODE!

Cleaning, Care & Maintenance

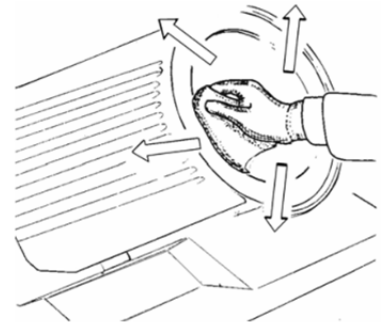
⚠ WARNING Unplug the machine power cord and turn the index knob fully clockwise to close the gauge plate before cleaning the slicer.

⚠ WARNING The slicer knife is very sharp. Exercise extreme caution when working near the knife.

- Always turn off and disconnect the appliance from the power supply before cleaning.
- Always use extreme care when handling the blade.
- Use soapy water (comply to EPA regulation) and a damp cloth to clean the appliance.
- 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 instruction.
- This slicer line shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes or regulations.
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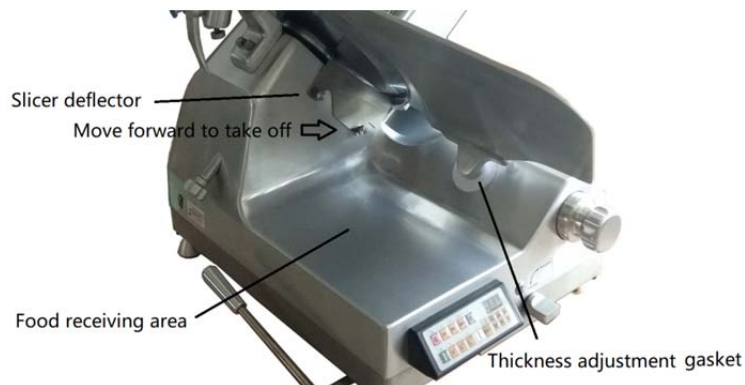
Cleaning the Blade and Cover

1. Disconnect the appliance from the power supply.
2. Push the carriage away from the blade.
3. The blade cover release bolt.
4. Carefully lift off the blade cover.
5. Wash the blade by wiping from the center towards the edge. **NEVER MOVE YOUR HAND TOWARDS THE EDGE OF THE KNIFE.**
6. Sanitize and dry thoroughly.
7. Replace the cover, ensuring the blade securing bolt is securely tightened.



Cleaning and Checking the Food Receiving Area

- After every time of use of slicer, a complete cleaning and checking at food receiving area is necessary.
- Move forward to take off slicer deflector from back of blade support, and clean it.
- Clean all food receiving area and gage plate holder and gasket for thickness adjustment moving.
- Please ask technician to replace and repair if you find any damage and missing of parts in slicer.



NOTE: The appliance will not work with the blade cover release bolt unscrewed.

NOTE: Recommend the use of cut-resistant or wire mesh gloves when cleaning

NOTE: Recommend using USDA approved sanitizer for cleaning.

Cleaning and Checking the Food Pusher and Food Chute Area

1. After every time of use, a complete cleaning and checking at food pusher and chute area is necessary.
2. Turn the pusher to clockwise direction, pull pusher up through its shaft to the end.
3. Clean all food chute area & pusher, special clean effort need to put at the nail side of pusher face to food.
4. Please ask technician to replace and repair if you find any damage and missing of parts in slicer.

Lubricating

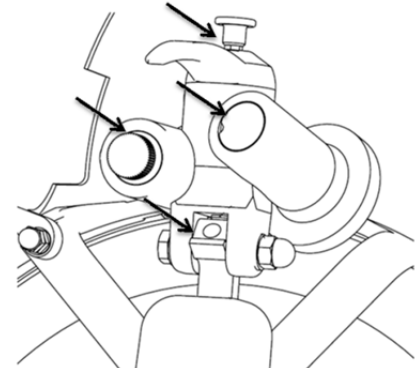
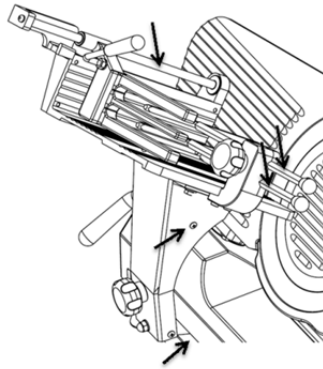
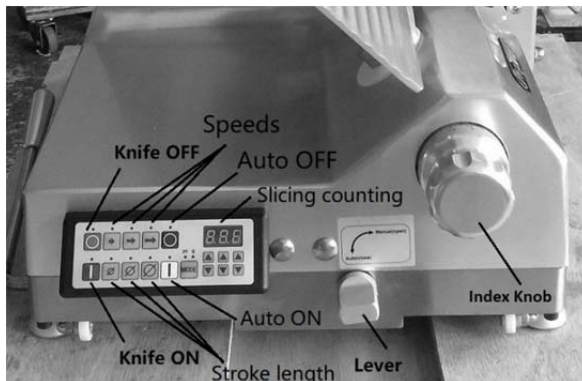
If both the Knife ON LED light and Auto ON LED light are blink at the same time, this is remind you to lubricate. It is not malfunction and not affect the function. You can cancel this blink by pressing the Knife OFF button and Auto OFF button at the same time for 5 seconds.

Lubricate Carriage Slide Guides

Lubricate the carriage slide guides at least once a month and any time that pushing the tray becomes difficult. Use the oil supplied with the slicer or a food safe lubricant. Do NOT use cooking oil.

1. Press and release the OFF (O) button.
2. Unplug the slicer from the electrical outlet.
3. Put a few drops of the oil that was supplied with slicer into the carriage slide lubricant access hole (OIL) on the front of the slicer.

Sharpener shaft also need to lubricated as the arrow show.

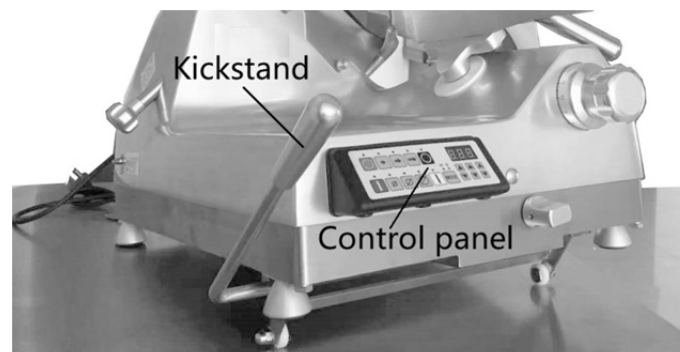


NOTE: Ensure you use a grease that is suitable for use in a food preparation area.

Under the Slice

The Slicer is equipped with **Kickstand** to assist in cleaning under the slicer. To raise the slicer, lift up the handle and rotate to the control panel until it stops. The kickstand will hold the slicer in position for cleaning. Rotate down the kickstand handle to lower the slicer.

NOTE: Do not lift or lower the slicer with the control panel.



To sharpen the blade

1. Open the cover of the blade sharpener.
2. Pull the position pin of sharpener and turn it up to the work position.
3. Turn the grinding stone knob, clockwise turn would loose grinding stone, it wouldn't touch knife during sharpening knife, counterclockwise turn would tight grinding stone, the stone would move with sharpening stone, to grinding another side of knife.
4. Holding the sharpener handle in hand, turn it clockwise, sharpening stone will sharpen the knife, grinding stone will grind another side of knife if it is tight.
5. After sharpening, clean the sharpener assembly and knife, put down sharpener back then return the cover back.

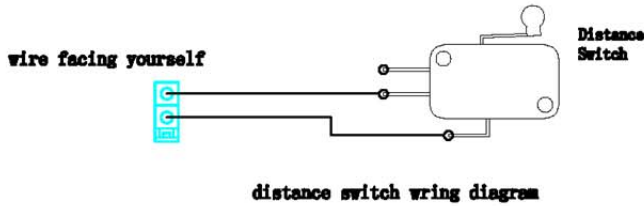
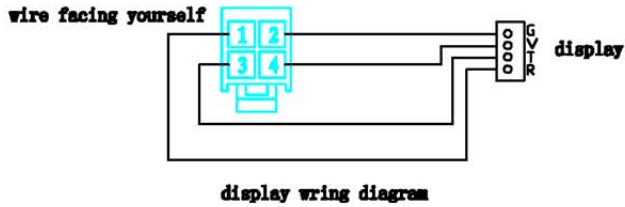
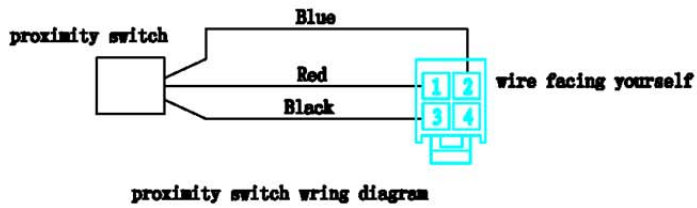
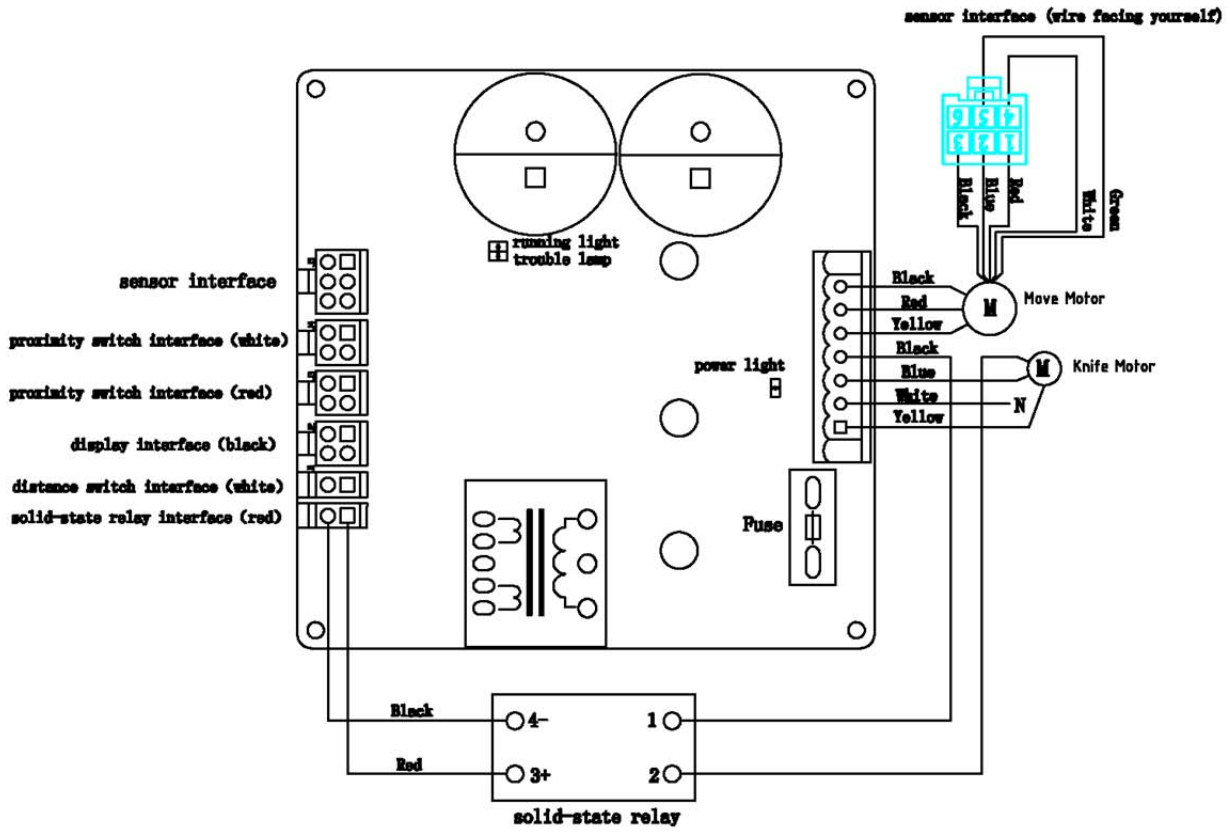


Troubleshooting

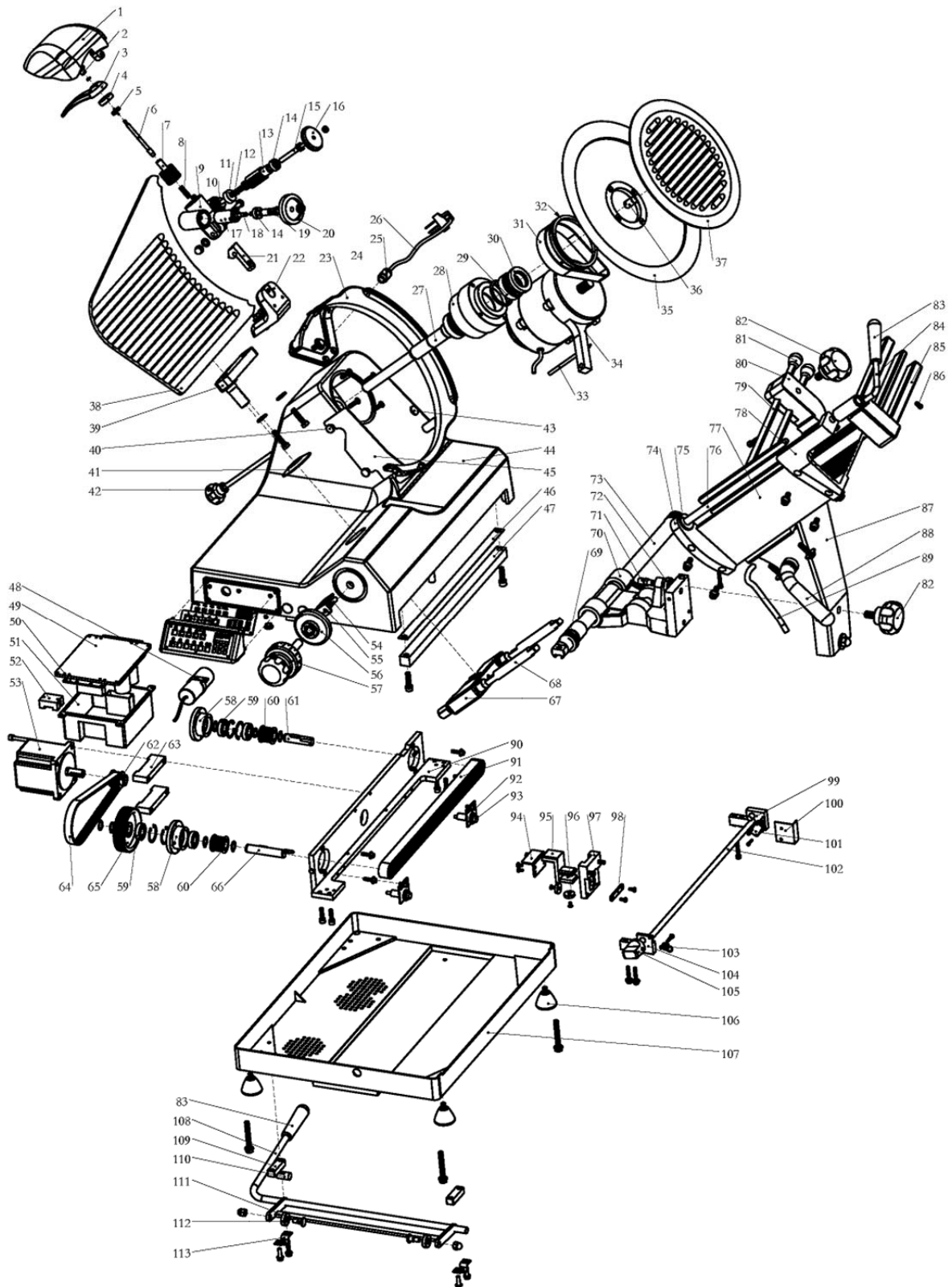
Fault	Probable Cause	Action
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call agent or qualified technician
	Power supply	Check power supply
	Internal wiring fault	Call agent or qualified technician
	Blade cover securing screw is not properly inserted	Remove plate securing screw and screw back in
The cradle hits the blade guard	The carriage has been improperly fitted	Unscrew the carriage knob, check the carriage is properly in place then replace the carriage knob
The blade is not cutting properly/accurately	Blade is blunt	Sharpen the blade

Fault code	Fault description	Fault cause	Solution
E01	overcurrent protection	Over load	1、 Set the low speed 2、 Less loading
E02	overheating protection	Over load and continue working time is too long	1、 Less loading 2、 Short continue working time
E03	Velocity anomaly	Over load, speed slow	Less load
E04	short-circuit protection	The motor short circuit	Repair the motor
E05	Hall sensor fault	Hall sensor wiring wrong	Correct the wiring
E06	Feed limit switch is abnormal	No rewind limit switch signal can be detected	Replace the limit switch or check the wiring
E07	The resetting limit switch is abnormal	No rewind limit switch signal can be detected	Replace the limit switch or check the wiring
E08	Two proximity switches operate simultaneously	Two proximity switches wiring error or damage	Correct wiring or replace proximity switch
E09	Abnormal communication	Abnormal communication between main board and display board	Check if the wire is loose

Electrical Wiring Diagram



PPSLA-14 Exploded View



PPSLA-14 Part List

NO.	Description	Part NO.	NO.	Description	Part NO.
1	cover, sharpener	PSLPH009	58	bearing base	PSLPA022
2	knob, sharpener	PSLPH040	59	bearing	PSLPA023
3	knob, sharpener	PSLPH039	60	small pulley	PSLPA024
4	bushing, sharpener	PSLPH038	61	driven shaft of synchronous wheel	PSLPA025
5	spring, sharpener	PSLPH037	62	synchronous wheel of motor	PSLPA026
6	rod, sharpener	PSLPH019	63	fixed plate of motor	PSLPA027
7	gear, sharpener	PSLPH036	64	synchronous belt	PSLPA028
8	spring, sharpener	PSLP0004	65	big pulley	PSLPA029
9	support, sharpener	PSLPH020	66	driving shaft of synchronous wheel	PSLPA030
10	bar, sharpener	PSLPH023	67	index block	PSLPA031
11	screw, sharpener	PSLPH022	68	shaft, index	PSLP1449
12	screw, grinding stone	PSLPH035	69	rubber O-rings	PSLPA032
13	bushing, grinding stone	PSLPH032	70	carriage	PSLPA033
14	dust cover, grinding stone	PSLPH031	71	shaft, carriage	PSLPA034
15	shaft, grinding stone	PSLPH030	72	bearing, carriage	PSLPA035
16	grinding stone	PSLP0005	73	rod, carriage	PSLPA036
17	bushing, sharpening stone	PSLPH024	74	underneath support	PSLPA037
18	inside shaft, sharpening stone	PSLPH026	75	cushion	PSLPA038
19	shaft, sharpening stone	PSLPH028	76	sliding shaft	PSLPA039
20	sharpening stone	PSLPH029	77	meat table	PSLPA040
21	rod, sharpener base	PSLPH018	78	upper support	PSLPA041
22	base, sharpener	PSLPA001	79	pole	PSLPA042
23	ring guard, blade	PSLPA002	80	pole base assembly	PSLPA043
24			81	handle of pole	PSLPA044
25	cable gland	PSLP0038	82	clamp handle assembly	PSLPA045
26	plug	PSLP0036	83	handle, lifting	PSLPA046
27	shaft, blade	PSLPA003	84	rod, lifting	PSLPA047
28	pulley, blade	PSLPA004	85	block assembly, lifting	PSLPA048
29	bearing, blade	PSLPH006	86	pusher slide pin, meat table	PSLPH077
30	Flat Washer, blade	PSLPH003	87	support, meat table	PSLPA049
31	belt	PSLP1425	88	handle, meat table	PSLPA050
32	rubber washer, blade	PSLPA005	89	tube	PSLPA051
33	motor dowel pin, blade	PSLP1430	90	bearing seat plate	PSLPA052
34	motor	PSLPA006	91	synchronous belt	PSLPA053
35	blade	PSLPA007	92	base of hall switch	PSLPA054
36	nut, blade	PSLPA008	93	hall switch	PSLPA055
37	blade guard	PSLPA009	94	stop of belt	PSLPA056
38	Gauge Plate	PSLPA010	95	slider	PSLPA057
39	gauge plate support	PSLPA011	96	magnet	PSLPA058
40	knob, blade housing	PSLP0079	97	sliding seat	PSLPA059
41	waterproof cover, index	PSLPH043	98	stop plate	PSLPA060
42	blade tight rod assembly	PSLPA012	99	pad of clutch	PSLPA061
43	waterproof plug	PSLPA013	100	guard board of micro switch	PSLPA062
44	housing	PSLPA014	101	micro switch	PSLPA063
45	deflector, housing	PSLP1434	102	joystick of clutch	PSLPA064
46	piece, carriage	PSLPA015	103	spring	PSLPA065
47	square rod, carriage	PSLP1455	104	clutch base	PSLPA066
48	capacitor holder	PSLPH050	105	handle of clutch	PSLPA067
49	circuit board	PSLPA016	106	foot assembly	PSLP0041
50	batten of heat-dissipating plate	PSLPA017	107	base	PSLPA068
51	cover of circuit board	PSLPA018	108	lift lever	PSLPA069
52	solid-state relay	PSLPA019	109	pad of lift lever	PSLPA070
53	brushless motor	PSLPA020	110	block, lifting	PSLP1488
54	pin, index	PSLP0051	111	screw, lifting	PSLP1489
55	pin boss ,index	PSLP0050	112	wheel, lifting	PSLP1490
56	cam assembly, index	PSLP0052	113	lever holder,lifting	PSLP1487
57	knob assembly, index	PSLPA021			