

## Blade sharpening of slicer with built-in sharpener

**WARNING: SHARPENING OPERATION WILL EXPOSE KNIFE.**  
**Before proceeding with blade sharpening, remain alert to the RESIDUAL RISKS that refer to the hazard of serious injuries if the instructions below are not followed.**

The blade must be sharpened periodically as soon as it becomes blunt; it is necessary to follow the detailed instructions:

1. Disconnect the plug from the outlet, and carefully clean the blade thoroughly to remove any grease or food residue.
2. Loosen the sharpener locking knob (1), lift the built in sharpener attachment (2) up (a) and let it rotate 180 ° (b).
3. Check that the blade is positioned between the two sharpening stones. Relock the knob (1).
4. Connect the plug and press "I" pushbutton to turn on the slicer.
5. Push the sharpening stone button (13), let the blade rotate against the grinding mole for 30 - 40 sec. to produce burr on the blade edge.
6. Push sharpening and deburring buttons (13 and 14) simultaneously for 3 - 4 seconds to dress the blade and then release.
7. **NOTE:** Do not carry out this operation for more than a few seconds, as mentioned above, in order to prevent the dangerous twisting of the blade cutting edge.
8. It is recommended to clean the sharpening stones and blade after the sharpening procedure.
9. Once the sharpening is completed, set the sharpening attachment in its original position inverting the above procedure.

