

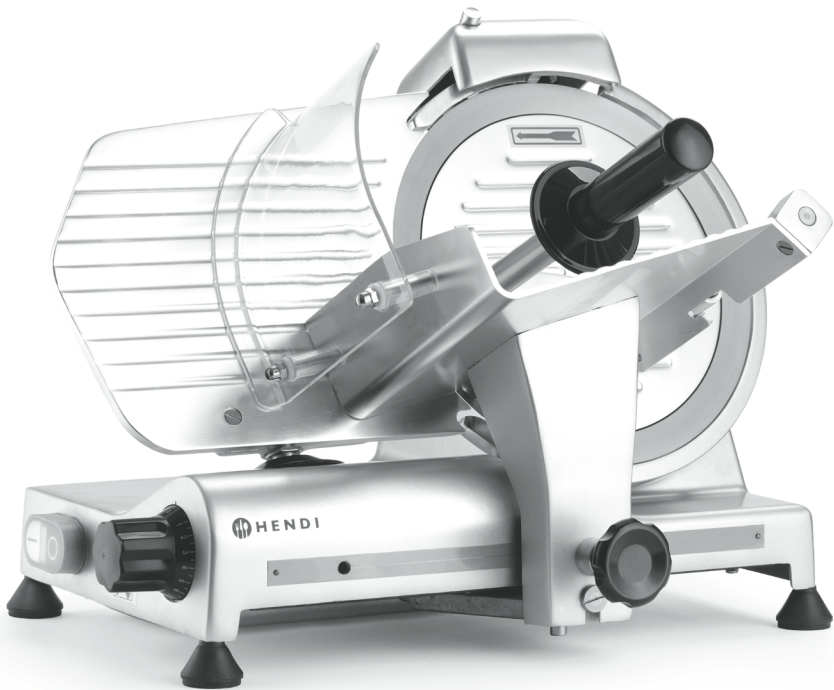


HENDI

Tools for Chefs

SLICER PROFI LINE

HND210130, HND210147, HND210154



You should read this user manual carefully before using the appliance.



Keep these instructions with the appliance.



For indoor use only.




For item HND210154 only.

Dear Customer,

Thank you for purchasing this HENDI appliance. Before using the appliance for the first time, please read this manual carefully, paying particular attention to the safety regulations outlined below.




Safety regulations

- This appliance is intended for commercial use only.
- The appliance must only be used for the purpose for which it was intended and designed. The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- Keep the appliance and electrical plug away from water and any other liquids. In the event that the appliance should fall into water, immediately remove plug from the socket and do not use until the appliance has been checked by a certified technician. Failure to follow these instructions could cause a risk to lives.
- Never attempt to open the casing of the appliance yourself.
- Do not insert any objects in the casing of the appliance.
- Do not touch the plug with wet or damp hands.
-  **Danger of electric shock!** Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.
- **Never use a damaged appliance!** Disconnect the appliance from the electrical outlet and contact the retailer if it is damaged.
- **Warning!** Do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.
- Regularly check the power plug and cord for any damage. If the power plug or power cord is damaged, it must be replaced by a service agent or similarly qualified persons in order to avoid danger or injury.
- Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. To pull the plug out of the socket, always pull on the plug and not on the cord.
- Ensure that the cord (or extension cord) is positioned so that it will not cause a trip hazard.
- Always keep an eye on the appliance when in use.
- **Warning!** As long as the plug is in the socket the appliance is connected to the power source.
- Turn off the appliance before pulling the plug out of the socket.
- Never carry the appliance by the cord.
- Do not use any extra devices that are not supplied along with the appliance.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.
- Connect the power plug to an easily accessible electrical outlet so that in case of emergency the appliance can be unplugged immediately. To completely switch off the appliance pull the power plug out of the electrical outlet.
- Always turn the appliance off before disconnecting the plug.



- Never use accessories other than those recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- This appliance must not be used by children under any circumstances.
- Keep the appliance and its cord out of reach of children.
- Always disconnect the appliance from the mains if it is left unattended or is not in use, and before assembly, disassembly or cleaning.
- Never leave the appliance unattended during use.

Special safety regulations

-  **CAUTION!** Unplug before cleaning, maintenance or repair!
-  **CAUTION!** Two-person handling required!
-  **CAUTION!** Read instruction manual before operation, cleaning or maintenance!
- The food to be sliced must be thawed, unpacked and free from bones before it can be sliced with the appliance. Do not use the appliance for slicing frozen food, vegetables or for any other purpose.
- Use the appliance only as described in the manual.
- Any other use might lead to damage to the appliance or personal injury.
- This appliance should be operated by trained personnel.
- Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.) Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean, heat-resistant and dry surface.
- **Danger of injury!** Care is needed when handling the blade, especially when removing the blade for cleaning. Wear protective gloves (not supplied) if necessary.
- **Caution!** Securely route the power cord if necessary in order to prevent unintentional tripping over and falling.
- Do not use the appliance before it is properly assembled with the blade, blade guard and the food holder.
- Do not use the appliance near explosive or flammable materials, credit cards, magnetic discs or radios.
- Never bypass any safety interlocks on the appliance.
- **WARNING:** Keep all ventilation openings in the appliance clear of obstruction.
- **WARNING:** ALWAYS switch OFF the appliance and unplug from electrical power supply before cleaning, maintenance or storage.
- **WARNING:** ALWAYS keep hands, long hair and clothing away from the moving parts.
- Allow at least 20 cm spacing around the appliance for ventilation purpose during use.

- **WARNING!** Take great care when handling the cutting discs. Wear protective gloves (not supplied) if necessary.

Intended use

- This appliance is intended for professional use.
- The appliance is designed only for slicing foodstuff, e. g. meats, cheese, breads, etc. Any other use may lead to damage to the appliance or personal injury.
- Operating the appliance for any other purpose shall be deemed a misuse of the device. The user shall be solely liable for improper use of the device.

Grounding installation

This appliance is classified as protection class I and must be connected to a protective ground. Grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Information on the slicer

General precautions

- The slicer must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of personnel rotation, training is to be provided in advance.
- Although the slicer is equipped with safety devices in the dangerous points, it is recommended not to touch the blade and the moving components.
- Before starting cleaning and maintenance operations, disconnect the slicer plug from the supply.
- Assess the residual risks carefully when protection devices are removed to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cord is absolutely necessary; a worn-out or damaged cord can expose users to great electric shock hazard.
- If the slicer shows malfunctions, it is recommended not to use or attempt to repair the device; please call the "SERVICE CENTRE".
- **Do not use the slicer for frozen products, meat and fish with bones and any products other than foodstuffs.**
- **Do not use the slicer without the meat pusher when the meat is nearly finished.**
- **Do not place yourself in a dangerous position, the blade may cause injuries.**

The manufacturer and/or the seller is not liable in the following cases:

- if the slicer has been tampered by non-authorized personnel;
- if some parts have been substituted by non-original spare parts;
- if the instructions included in this manual are not followed accurately;
- if the slicer is not cleaned and oiled with the right products.

Safety systems installed in the slicer

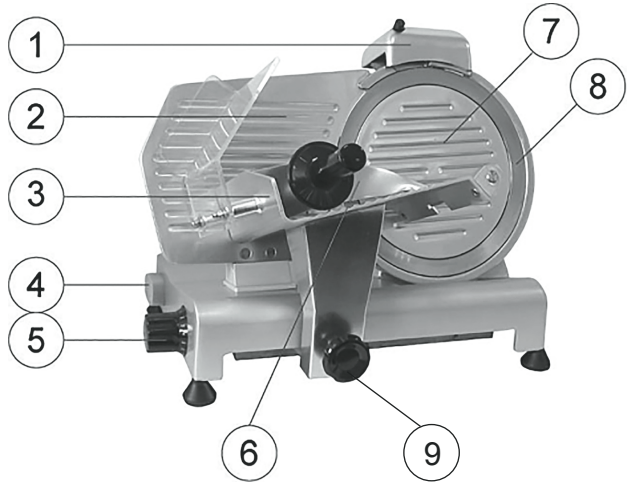
The slicer is equipped with:

- a micro-switch which stops the slicer in case the tie rod for blade guard is removed; the micro-switch prevents from restarting the slicer if the guard has not been set in the switch-off position.
- a relay in the control box which requires the restart of the slicer when a power cut occurs.

Even though slicers are provided with electrical and mechanical protections (when the slicer is operating and for maintenance and cleaning operations), there are still **RESIDUAL RISKS** that cannot be eliminated completely; these risks are specified in this manual under **WARNING**. The blade and other parts of the machine can cause cuts and injuries.

Main parts of the appliance

- 1 Blade sharpener
- 2 Stop plate
- 3 Carriage
- 4 On/off switch
[White (I): ON; Black (O): OFF]
- 5 Slice thickness dial
- 6 Product clamp
- 7 Blade guard
- 8 Blade
- 9 Carriage lock
- 10 Blade guard bolt (not displayed)

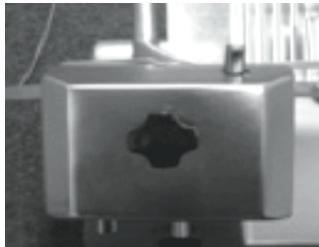


Preparations before using for the first time

- Check to make sure no parts are missing. If any parts are missing, contact your supplier.
- Remove all the packing material.
- Keep the packaging for storing your appliance when not in use for an extended period of time.
- Check the appliance for completeness and transport damages. In case of incomplete delivery or damage, contact supplier immediately. **DO NOT** use the appliance. (See ==> Warranty).
- Clean the blade. Be careful: the blade is very sharp. (Use gloves if necessary, not included)
- Keep open a space of at least 10 cm around the appliance to allow for adequate ventilation.
- Position the appliance in such a way that the plug is always accessible.
- If the sharpening device is not attached, proceed as follows:



1. Top view of the appliance



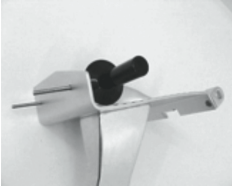
2. Attach the sharpening module in such a way that the blade does not move between the wheels.



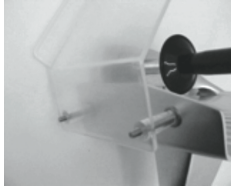
3. Secure the sharpening device to the machine by tightening the holder. Check to make sure that the sharpening device is well secured before using the machine.

NOTE! The sharpening device is equipped with a safety switch. If the sharpening device is not properly attached, you will not be able to use the appliance.

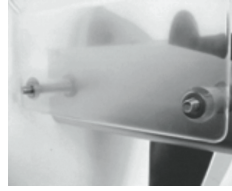
- Attach the hand guard.



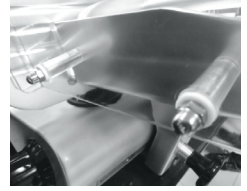
1. Place both screws in the carriage.



2. Attach the hand guard.



3. Place the two washers over the white bolts.



4. Screw on the two dome nuts.

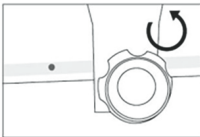
NOTE! You are advised not to use the appliance if the hand guard is not attached as instructed! These are safety features that will prevent possible injury. If you do not attach these features, there will be a risk of injury.

Instructions for use

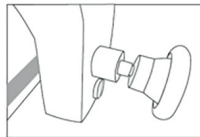
- Position the appliance so that the on/off switch is facing the user.
- If the blade sharpener has not been installed, proceed as follows:
 - Position the blade sharpener in its support so that the blade does not extend between the gears.
 - Tighten the safety screw on the blade sharpener.
 - Note! The appliance is equipped with a safety switch and will turn off automatically if the sharpening device is removed)
- Push the plug in the wall socket.
- Turn the dial with the graduated scale to the desired slice thickness.
- Switch ON the appliance by pressing the "WHITE (I)" button of the ON/OFF switch.
- Put the food product on the carriage and adjust the clamp to hold the product firmly in place. Make sure the product is positioned against the stop plate.
- Once the product has been sliced, switch OFF the appliance by pressing the "BLACK (O)" button of the ON/OFF switch.
- Turn the thickness dial back to "0".

How to Lock the slicer

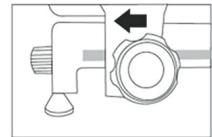
① To turn the knob in anti-clockwise direction



② Continue to turn the knob until it is loosen COMPLETELY

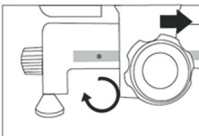


③ Move the carriage to the proper position, the slicer will be locked automatically



How to Unlock the slicer

① To turn the knob in clockwise direction to unlock the slicer. The knob should be turned COMPLETELY to tighten the carriage



Loading and slicing of foodstuffs

WARNING: Products to be cut must be loaded on the food tray only when the dial knob is set to the "0" position. Pay attention to the blade and the sharp edges.

The procedure is as follows:

- once the product has been loaded onto the food tray and placed against the plate, stop it with the arm provided with gripping points;
- adjust the dial knob so as to obtain the desired cutting thickness;
- to avoid accidents, the operator has to face the machine and adopt a correct position: put the ring hand on the meat pusher, and then the left one beside the deflector (**do not touch the blade**); the body must be perpendicular to the working surface (see Fig. 1a). **WARNING: Pay maximum attention: no part of your body should contact the blade** (see Fig. 1b);

- push the switch-on button "1";
- smoothly push the carriage (food tray + meat pusher + stem) towards the blade without exerting pressure on foodstuffs with the meat pusher since they have their own force of gravity which exerts pressure on the thickness gauge. The blade will easily cut foodstuffs and slicers will be guided by the deflector onto the collecting plate (see Fig. 2);
- do not operate the slicer without foodstuffs;
- once foodstuffs have been cut, set the dial knob in the "0" position and switch off the machine by setting the switch to the "0" position;
- sharpen the blade as soon as slices show a rough or frayed surface and the cutting becomes difficult (see **Sharpening the blade**).



Fig. 1a. Right position

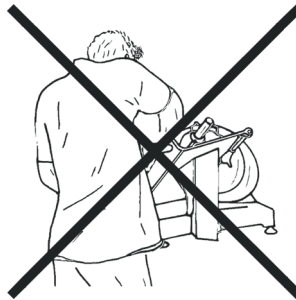


Fig. 1b. Bad position

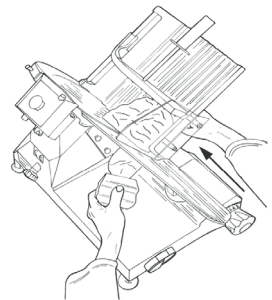


Fig. 2. Cutting meat

Sharpening the blade

WARNING: Before proceeding with blade sharpening, remain alert to the WARNING that refer to the hazard of injury if the instructions below are not followed.

The blade must be sharpened periodically and as soon as it becomes blunt; the detailed instructions below are to be followed:

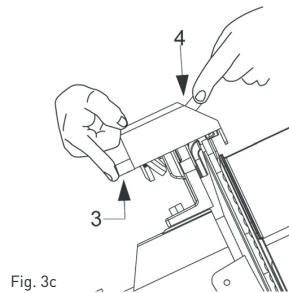
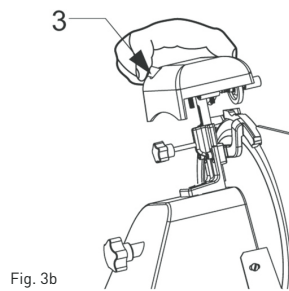
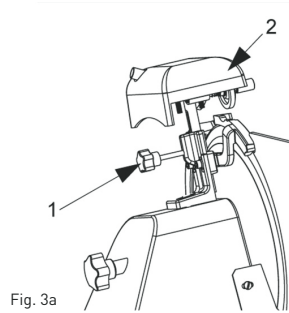
- clean the blade accurately with alcohol to remove grease after the plug has been disconnected from the socket;
- unscrew the knob (1, Fig. 3a), lift the sharpener (2, Fig. 3a) up to the locking position and rotate it 180°.

Then let it move to the end so that the blade is positioned between the two sharpeners. Lock the knob;

- switch-on the slicer by pushing the button "I" (ON);
- push the small button (3, Fig. 3b), let the blade rotate against the sharpener for 30/40 sec. to produce a sharp burr on the blade edge;
- push buttons simultaneously for 3/4 seconds (3 and 4, Fig. 3c) and then leave them simultaneously;
- it is recommended to clean the sharpeners upon the end of sharpening (see **Cleaning of the sharpener**);
- once sharpening has been completed, return the slice to its original setting with the reverse procedure.
- after sharpening, the blade should be cleaned (See **Safety Blade Removal Tool**)

NOTE: Do not prolong the burring operation beyond 3/4 sec. in order to prevent the dangerous twisting of the blade cutting edge.

The blade should be replaced when it cannot be sharpened any further or when the gap between edge of the blade and the blade guard exceeds 6 mm.



Ordinary cleaning

General features

- The slicer cleaning must be carried out at least once a day or more frequently, if necessary.
- Cleaning must be extremely accurate for those parts of the slicer which are directly or indirectly in contact with foodstuffs.
- The slicer must not be cleaned with water-cleaner and high pressure water jets; use water and neutral detergent instead. **Do not use other detergents.** Tools, brushes and other devices likely to damage the slicer's surface must not be used.

Cleaning of the food tray

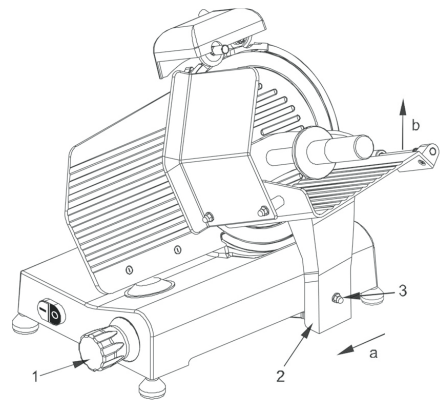
The carriage is easily removable:

- set the knob (1) in the "0" position;
- set the carriage (2) at the end of its run (a) near the controls;
- unscrew the screw (3), slide the carriage upwards (b);
- after having removed the carriage, it is possible to clean accurately the food tray with hot water and neutral detergent (pH 7).

Before carrying out any cleaning operation it is necessary to:

- disconnect the power supply plug from the socket to isolate the slicer from the rest of the electric circuit completely;
- set the dial knob adjusting the plate to the "0" position.

WARNING: Pay attention to WARNING due to cutting and/or sharp edges. Wear protective gloves (not supplied) if necessary.

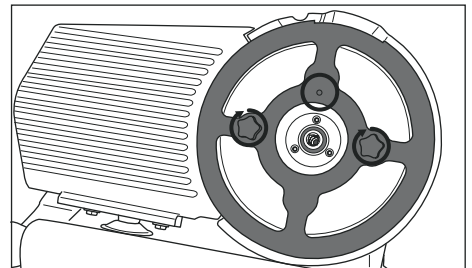


Carriage removal

Safety Blade Removal Tool (Cleaning of the blade guard and blade)

The blade cleaning must be carried out with metal gloves and a wet cloth!

- Unplug the slicer from the power supply
- Remove the blade guard cover by unscrewing the pin at the back of the appliance (see Fig. 4).
- Place and fit the supplied blade removal tool with the notch at the right top side.
- Rotate and align the 2 screws holes on the blade with the 2 screw handles of blade removal tool.
- Then, screw and tighten 2 handles of the blade removal tool into the blade and locking it into place.
- Unscrew the screws that fasten the blade to the appliance.
- Lift the blade removal tool with the 2 handles to remove the blade.
- Keep the blade removal tool in place when cleaning. [See ==> **Ordinary cleaning**]
- Refit and reinstall the blade in reverse after cleaning.



WARNING: The blade guard must be cleaned with hot water and neutral detergent.

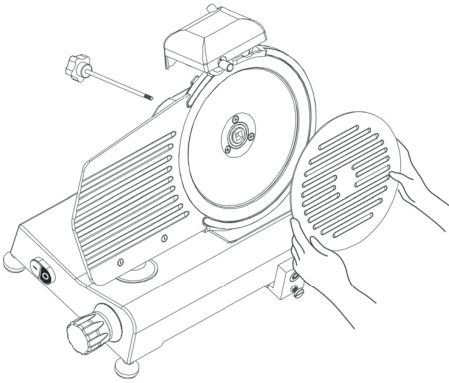


Fig. 4

Cleaning of the sharpener

The sharpener cleaning operation is carried out by rubbing the grinding moles with a brush. The moles must be placed in the safety position which

means that they must be turned towards the side opposite to the blade.

Cleaning of the deflector

To remove the deflector unscrew the two screws (a) locking the deflector (see Fig. 5).

Clean the deflector with hot water and neutral detergent.

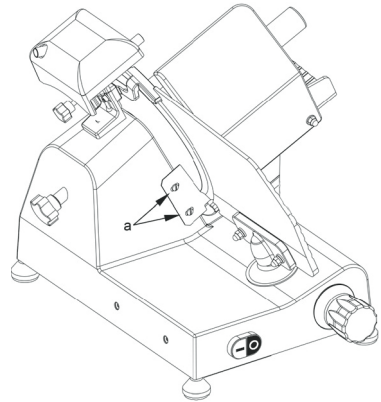


Fig. 5 - View of the deflector

Maintenance

General features

Before starting maintenance it is necessary to:

- Disconnect the power supply cord plug from the socket to isolate the slicer from the electric circuit completely.
- Place the dial knob adjusting the thickness plate in the "0" position.

Belt

The belt is not to be adjusted. Generally, it must be replaced after 3 or 4 years; in this case please call your authorized "SERVICE CENTER".

Feet

Feet may deteriorate and lose elasticity, thus reducing the stability of the slicer. In this case they must be replaced. Call your authorized "SERVICE CENTER" to replace the feet.

Power supply cord

Periodically check the power supply cord for any symptoms of worn-out and, if this is the case, please call the "SERVICE CENTER" to have it replaced.

Blade

Check that the blade does not lose more than 10mm of its original diameter. To have it replaced call the "SERVICE CENTER".

Sharpener – grinding moles

Check that the grinding moles retain their abrasive property during sharpening operations. Call the "SERVICE CENTRE" if it is necessary to replace the grinding moles to prevent the blade damage.

Lubrication of sliding guides

From time to time you can add some oil drops onto the round sliding guide along which the carriage moves back and forth. This operation can be performed through the opening (OIL) next to the dial knob.

Label of push-button panel

If the labels of the push-button panel have been damaged, call the "SERVICE CENTER" for replacement.

Machine disposal

Putting the machine out of service

If for some reason there is a necessity to put the machine out of service, make sure nobody can use

it: disconnect it from the mains and eliminate any the electrical connections.

Storage

- Before storage, always make sure the appliance has already been disconnected from the electrical outlet and cooled down completely.
- Store the appliance in a cool, clean and dry place.



Troubleshooting

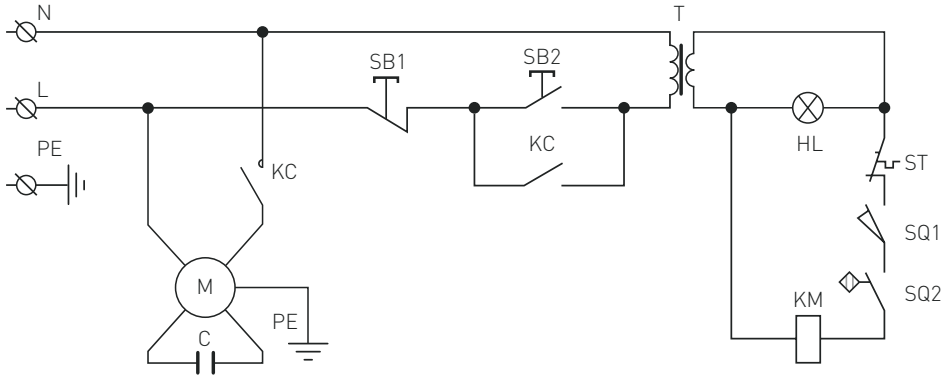
If the appliance does not function properly, please check the below table for the solution. If you are still unable to solve the problem, please contact the supplier/service provider.

Problem	Possible cause	Solution
Appliance does not slice evenly	Blunt blade	Sharpen blade
	Dirty appliance	Clean the appliance
Appliance stops slicing	Overheated motor	Let the machine cool off for an extended period. The motor's safety thermostat will reset itself automatically.
Carriage does not slide	Dirty slide bar	Clean the slide bar and lubricate with Vaseline
	Some food stick to the blade.	Switch off the appliance & unplug it. Let it come to a complete stop. Remove any blockage. Wipe the blade with a damp cloth.
Blade stops when product is being cut	v-belt worn out or dirty	Contact the supplier.

When in doubt, always contact your supplier!

Circuit diagram

AC voltage input: AC 240V~ 50Hz



M : Motor

T : Transformer

C : Capacitor

PE : Protective earthing (Grounding)

L : Live

N : Neutral

SB1, SB2 : Switch

KC : Relay

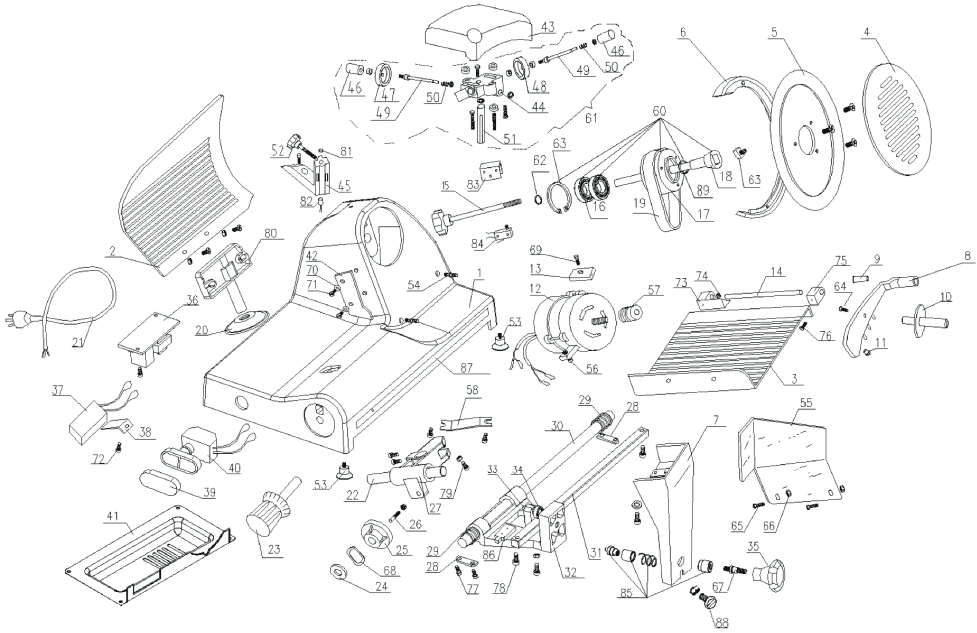
HL : Indicator lamp

ST : Thermal cut-out

SQ1, SQ2 : Micro switch



Part list (Item no: HND210130, HND210147)



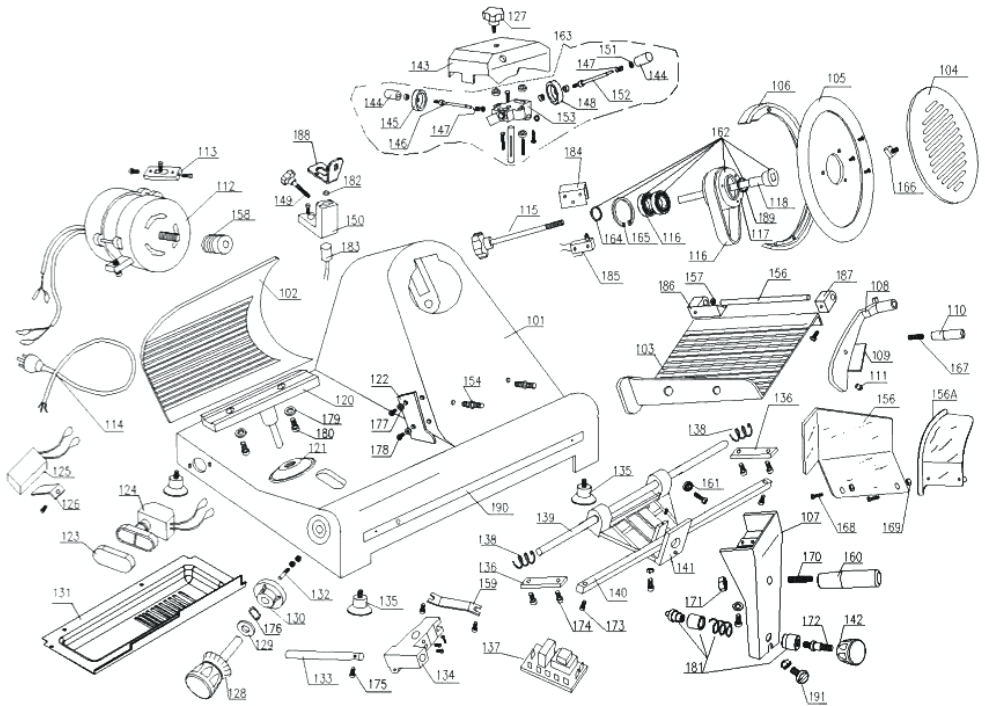
Part no.	Part name	Quantity	Part no.	Part name	Quantity
1	Encloser	1	20	Slide mulch	1
2	Active clapboard	1	21	Power line	1
3	Food salver	1	22	Slide axle	1
4	Blade guard disc	1	23	Knob with scale	1
5	Blade	1	24	Spring gasket	1
6	Blade guarding ring	1	25	Cam	1
7	Tray bracket	1	26	Cam osculant staff	1
8	Food and fixed-arm	1	27	Slider	1
9	Fixed-arm bushing	1	28	Slide axle briquetting	2
10	Fixed-arm handle	1	29	Spring of towing bracket axle	2
11	Plastic granule	1	30	Towing bracket axle	1
12	Motor	1	31	Quadrante axis	1
13	Motor briquetting	1	32	Towing bracket	1
14	Fixed-arm pin $\varnothing 12 \times 185$	1	33	M8 \times 35 Hexagonal screw	1
15	Blade guard bolts	1	34	Ball bearing 607	1
16	Ball bearing 6202	2	35	Towing bracket cover knob	1
17	Blade belt wheel $\varnothing 66$	1	36	Relay	1
18	Pin of belt wheel	1	37	Capacitor	1
19	Belt SV.330	2	38	Capacitor retainer	1



Part no.	Part name	Quantity	Part no.	Part name	Quantity
39	Button mulch	1	59	Slide driver	1
40	Button switch	1	60	Belt wheel setting	1
41	Motherboard	1	61	Sharpener setting	1
42	Meatscraper	1	62	Ø15 Spring gasket for bearing	1
43	Sharpener mulch	1	63	Ø15 Spring gasket for bearing	1
44	Sharpener base of subassembly	1	64	Blade guard disc square-head nut	1
45	Sharpener base of assembled	1	65	Fixed-arm handle bolt	1
46	Button of sharpener	2	66	Finger baffle bolt	2
47	Fine grinding wheel Ø45	1	67	Finger baffle nut	2
48	Crude grinding wheel Ø45	1	68	Bracket knob bolt	1
49	Pin of rubbing stone	2	69	Undee spring gasket	1
50	Spring	2	70	Motor impacted bolt	1
51	Pin of sharpener bracket	1	71	Meat scraping shim	2
52	Sharpener tighten knob	1	72	Meat scraper bolt	2
53	Active clapboard mandril	1	73	Capacitor fixation clamp bolt	1
54	Rubber foot	4	74	Tray bearing cover A	1
55	Pin of blade guarding ring	2	75	Meat board bracket	1
56	Meat blocking board	1	76	Tray bearing cover B	1
57	Slide axle bracket	2	77	Cross recessed countersunk head M6×12	2
58	Small belt wheel of motor	1	78	Slide axle briquetting bolt	4
79	Quadrate axis locking screw	2	85	Stainless steel lock	1
80	Slider adjust bolt	1	86	Limited block	1
81	Magnet	1	87	Stainless steel bar	1
82	Magnet switch	1	88	Set screw for tray bracket	1
83	Aluminium block	1	89	Oil seal	1
84	Microswitch	1			



Part list (Item no: HND210154)



Part no.	Part name	Quantity	Part no.	Part name	Quantity
101	Encloser	1	119	BeltSV.400	2
102	Active clapboard	1	120	Supportng base	1
103	Food salver	1	121	Cable jacket	1
104	Guarding blade disc	1	122	Mearscraper	1
105	blade	1	123	Button mulch	1
106	Blade guarding ring	1	124	Button switch	1
107	Tray bracket	1	125	Capacitor	1
108	Food fixed-arm	1	126	Capacitor retainer	1
109	Fixed-arm bushing	1	127	Screw of oriented staff	1
110	Handle	1	128	Knob with scale	1
111	Plastic granule	1	129	Spring gasket	1
112	Motor	1	130	Cam300	1
113	Motor briquetting	1	131	Motherboard	1
114	Power line	1	132	Cam osculant pin	1
115	Blade guard bolts	1	133	Sliding axle	1
116	Ball bearing6204	2	134	Slider	1
117	Belt wheel	1	135	Rubber foot	4
118	Pin of belt wheel	1	136	Sliding axle briquetting	2



Part no.	Part name	Quantity	Part no.	Part name	Quantity
137	Relay	1	165	Ø 47Spring gasket for hole	1
138	Spring of sliding axle	2	166	Blade guard disc square-head nut	1
139	Towing bracket sliding axle	2	167	Fixed-arm handle bolt	1
140	Quadrate axis	2	168	Finger baffle bolt	2
141	Towing bracket	1	169	Finger baffle nut	2
142	Button of towing bracket	1	170	Bracket knob bolt	1
143	Sharpener mulch	1	171	Bracket knob nut	1
144	Button	1	172	Bracket bottom bolt	1
145	Fine grinding wheel Ø45	1	173	Quadrate axis locking screw	2
146	Pin of burr cleaning wheel	2	174	Slide axle briquetting bolt	4
147	Spring of burr cleaning wheel	1	175	Slide axle bolt	1
148	Crude grinding wheel Ø45	1	176	Ø 12 Under spring gasket	1
149	Sharpener tighten knob	1	177	Meat scraping shim	2
150	Supporting base of outer ring	1	178	Meat scraper bolt	1
151	Ø 4.751Wheel	1	179	Fulcrum bearing shim	2
152	Pin of rubbing stone	1	180	Fulcrum bearing bolt	2
153	Sharpener base of subassembly		181	Stainless steel lock	1
154	pin of blade guading ring		182	Magnet	1
155	Pin of food tray		183	Magnet switch	1
156/156A	Meat blocking board		184	Limited block	1
157	Bracket of sliding axle	1	185	Microswitch	1
158	Small belt wheel of motor	1	186	Tray bearing cover A	1
159	Slide transmitting wheel	1	187	Tray bearing cover B	1
160	Towing bracket handle	1	188	Fulcrum bearing shim	1
161	Sliding axle608	1	189	Oil seal	1
162	Belt wheel setting	1	190	Stainless steel bar	1
163	Sharpener setting	1	191	Set screw for tray bracket	1
164	Ø 20Spring gasket for bearing	2			



Technical specifications

Article number	HND210130	HND210147	HND210154
AC power supply	240V~ / 50 Hz		
Power	280W	320W	420W
Blade diameter	220 mm	250 mm	300 mm
Waterproof protection class	IP33		
Protection class	Class I		
Noise level	< 70 dB (A) / дБ (A)		
Dimensions	440x420x(H)350 mm	485x420x(H)395 mm	600x480x(H)450 mm
Net weight (without safety blade removal tool)	14kg	16kg	26kg

Important notice to UK users

This appliance is fitted with a UK approved mains plug and a 13A fuse. Should the fuse need to be replaced, an ASTA or BSI approved BS1362 fuse, rated

at 13A must be used. If the plug needs replacing, ensure that the fuse is removed beforehand. Always dispose of defunct plugs and fuses immediately.

Warranty

Any defect affecting the functionality of the appliance which becomes apparent within one year after purchase will be repaired by free repair or replacement provided the appliance has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory rights are not affected. If the appliance is claimed under warranty, state where and

when it was purchased and include proof of purchase (e.g. receipt).

In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.

Discarding & Environment

When decommissioning the appliance, the product must not be disposed of with other household waste. Instead, it is your responsibility to dispose to your waste equipment by handing it over to a designated collection point. Failure to follow this rule may be penalized in accordance with applicable regulations on waste disposal. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural re-

sources and ensure that it is recycled in a manner that protects human health and the environment.

For more information about where you can drop off your waste for recycling, please contact your local waste collection company. The manufacturers and importers do not take responsibility for recycling, treatment and ecological disposal, either directly or through a public system.



Hendi BV hereby declares under his own responsibility that the product:

Product number:	210147, 210154, 210130, HND210147, HND210154, HND210130
Product name:	Meat Slicer
Brand:	Hendi
Authorised importer:	Neville UK PLC Unit 6 Viking Way Erith, Kent. DA8 1EW England
Meets the essential requirements as described in directives:	2006/42/EC 2014/30/EU 2011/65/EU & amendment 2015/863/EU
Has been engineered and manufactured in conformity to harmonized standards:	EN 55014-1:2017 EN 55014-2:2015 EN 61000-3-2:2014 EN 61000-3-3:2013 EN 60204-1:2006+ AC:2010 EN ISO 12100:2010 EN 1974:1998+ A1:2009 BS EN 55014-1:2017 BS EN 55014-2:2015 BS EN 61000-3-2:2014 BS EN 61000-3-3:2013 BS EN 60204-1:2006+ A1:2009+ AC:2010 BS EN ISO 12100:2010 BS EN 1974:1998+ A1:2009
Meets the requirements as described in regulations:	1907/2006/EC 1935/2004/EC 10/2011/EU 2023/2006/EC The REACH Enforcement Regulations 2008 The Materials and Articles in Contact with Food (England) Regulations 2012 Supply of Machinery (Safety) Regulations 2008 Electromagnetic Compatibility Regulations 2016 The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012
Technical documentation available at the company's headquarters:	Hendi B.V. Innovatielaan 6 6745 XW De Klomp The Netherlands
Includes Safety Blade Removal Tools for product numbers:	210147, 210154, 210130, HND210147, HND210154, HND210130

De Klomp, 26-04-2021
R.E. Vooijs
Purchasing Manager





HENDI

Tools for Chefs

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