



HEAVY-DUTY MEAT SLICERS

#348SLM12 • 12" Manual

#348SLM13 • 13" Manual

#348SLA13 • 13" Automatic

#348SLAS13 • 13" Automatic w/ Scale & Slice Counter



CONFORMS TO UL STD. 763
CONFORMS TO CSA C.22.2
CONFORMS TO NSF 8

08/2024

INTRODUCTION

Congratulations on your purchase of Estella Equipment. Estella Equipment takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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SERIAL PLATE

Serial plate containing important electrical data, certifications, and warnings is located on the back of the unit.

UNBOXING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 5 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by a qualified installer who thoroughly reads, understands, and follows these instructions.

If you have questions concerning the installation, operation, maintenance, or service of this product, visit Estella Equipment www.estellaequipment.com.

SAFETY PRECAUTIONS



WARNING



Potential hazard or unsafe practice, which could result in serious injury or death.

- SHOCK HAZARD - Turn OFF all power to equipment before cleaning the equipment.
- BLADE HAZARD - The blade on this appliance is VERY SHARP. Extreme caution should be used when handling, during operation, and during cleaning.
- FIRE HAZARD - For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliances. Keep the area free and clear of combustible materials. (See ANSI Z83. 14B, 1991).
- DO NOT attempt to cut any product that is raw, frozen, or has a bone. The slicer is designed for cutting vegetables and fresh, seasoned, cooked, and cured meats that are boneless and non-frozen. Temperature can be up to a maximum of 68°F (20°C).
- DO NOT operate the slicer with loose clothing, jewelry, or long hair that can get caught in moving parts.
- DO NOT push product into blade with hands. ALWAYS use the product pusher.
- Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.
- A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.
- Regularly inspect the state of the power cable. A worn-out cable, or one that shows signs of fraying or damage, represents a serious electrical hazard.



CAUTION



Potential hazard or unsafe practice, which could result in minor or moderate injury or product/property damage.

- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



NOTICE



Information that needs special attention or must be fully understood, even though not dangerous.

- This product is intended for commercial use only. Not for household use.
- Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA96 latest edition that local codes are “Authority Having Jurisdiction” when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.
- When installed, the unit must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1 982 General Requirements-Canadian Electrical Code Part II, 109-M1981-Commercial Cooking Appliances. Do not use unit if the appliance malfunctions or if the appliance, cord, or plug has been damaged in any manner.

SAFETY PRECAUTIONS

The following safety precautions must be observed when using this product:

1. Read the relevant instructions carefully before using this product.
2. DO NOT share the same power source with other high-power appliances to avoid excessive power load and other dangers.
3. Keep machine away from children and non-authorized personnel. DO NOT permit them to go near the machine or its working area.
4. DO NOT allow this product to be used unattended.
5. DO NOT touch the power cord with sharp objects or high-temperature surfaces to avoid damage to the power cord.
6. ALWAYS check that the machine is not damaged prior to each use. Frequently check whether the power cord and plug aren't damaged. Carefully check that all safety devices are working, the removable parts are not blocked, there are no parts damaged, all the parts have been set up correctly, and all conditions that could influence the regular function of the machine are in working order. If the machine is damaged or there are issues during its use, turn off the machine immediately and contact the manufacturer for assistance or repair. Repairs should only be made by qualified technicians, using the correct manufacturer parts. Non-compliance with these rules may void the warranty.
7. After use, press the power button to close and pull out the plug from the socket to avoid leakage or shock due to aging insulation.
8. DO NOT submerge or saturate with water. Unit is not waterproof. DO NOT steam clean or use excessive water on unit. DO NOT use a pressure washer. DO NOT operate if unit has been submerged or saturated with water. ALWAYS unplug the power cord and remove, check, or clean the product after it has cooled completely.
9. DO NOT plug or unplug the power cord with wet hands to avoid electric shock.
10. DO NOT use this unit for other than its intended use.
11. DO NOT use outdoors.
12. ALWAYS place on a firm, dry, and level surface.
13. DO NOT modify unit. This may void the warranty.

PARTS DETAILS

SHARPENER HANDGRIP

SHARPENER

BLADE

THICKNESS GAUGE PLATE

CONTROLS

FOOT

THICKNESS ADJUSTMENT KNOB

PRODUCT PUSHER GRIP

BLADE PROTECTION RING

BLADE COVER

FENCE PLATE

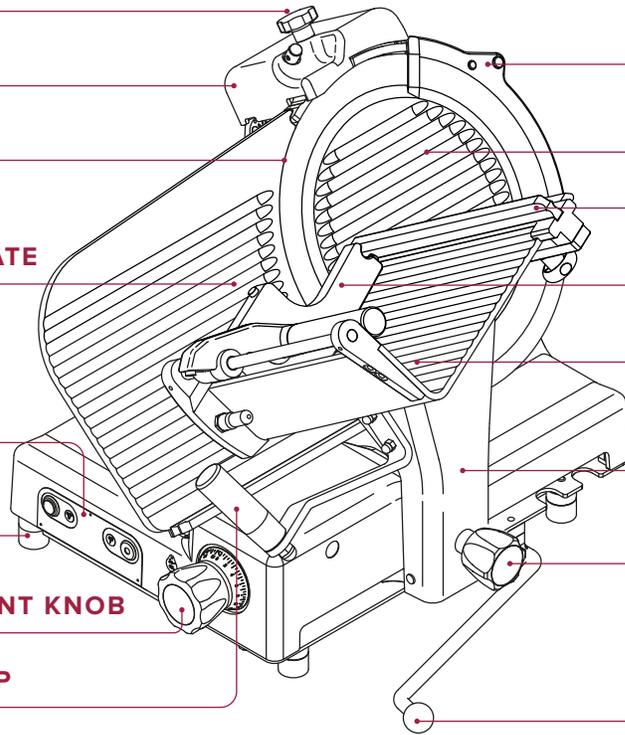
PRODUCT PUSHER

PRODUCT HOPPER

STEM

STEM KNOB

LIFTING LEVER



BASE

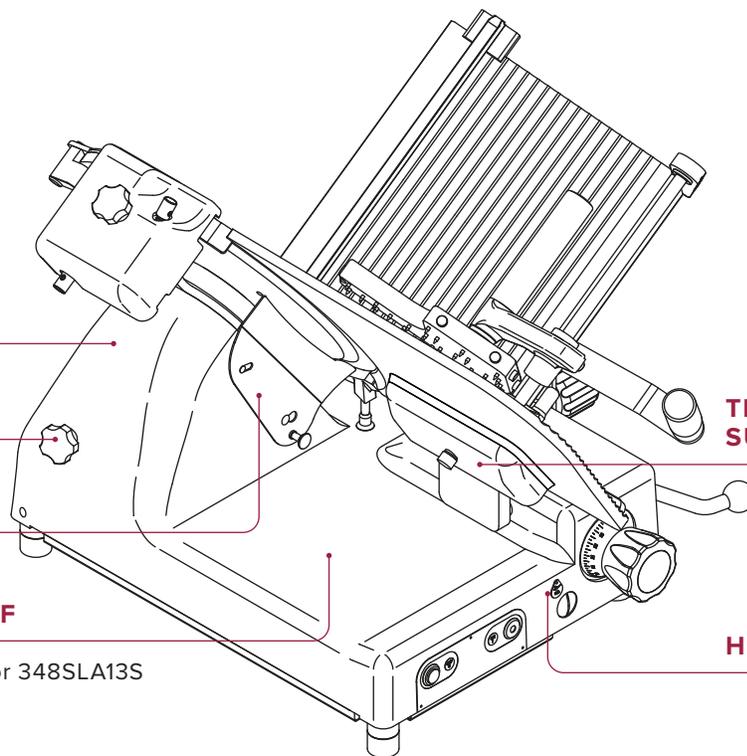
**BLADEGUARD
TIE ROD KNOB**

SLICE GUARD

SLICE OUTPUT SHELF

**THICKNESS GAUGE PLATE
SUPPORT PROTECTION**

HOPPER GUIDE OIL INPUT

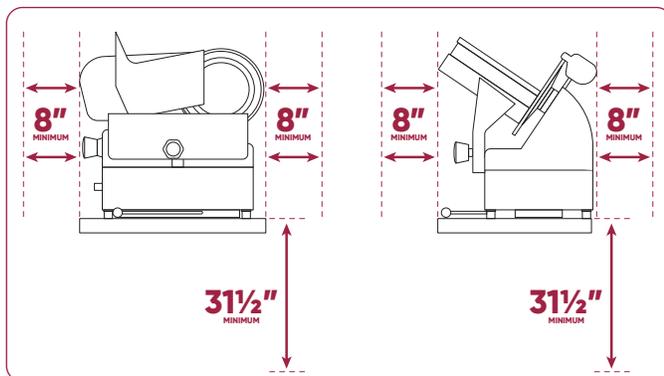
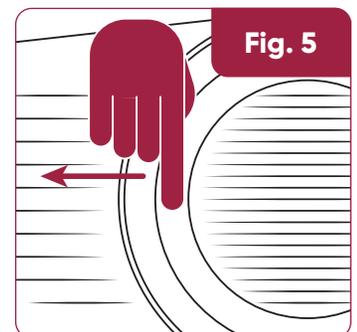
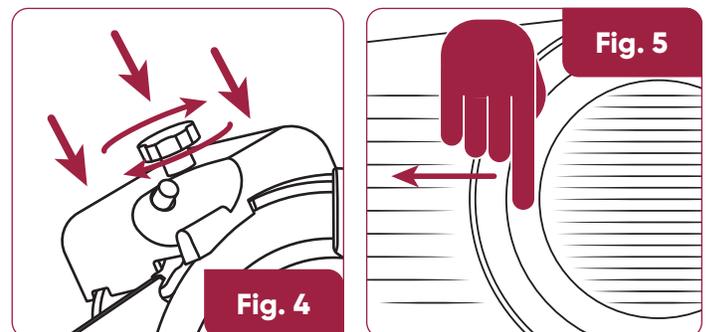
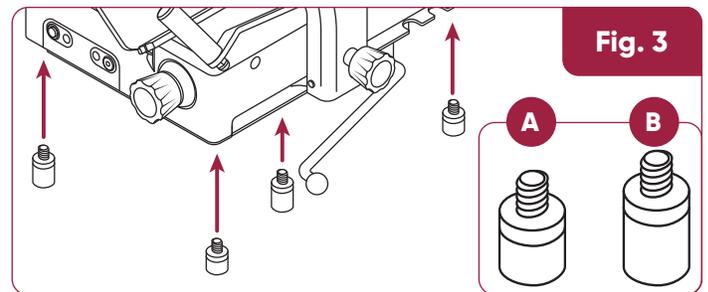
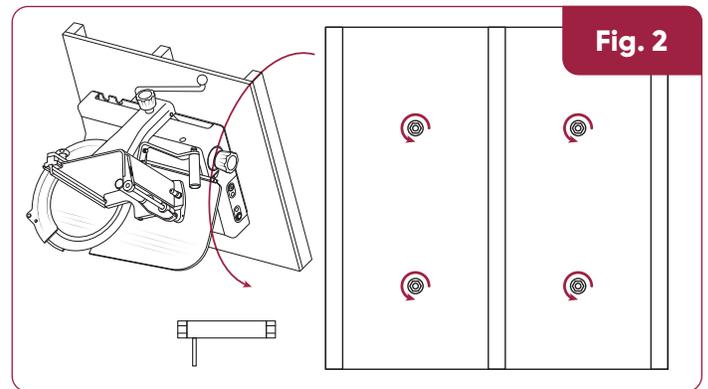
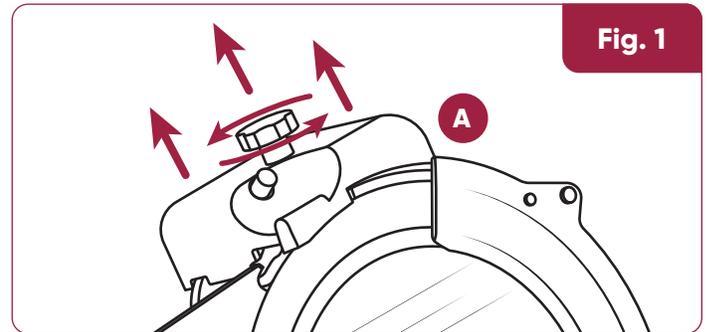


Scale Platform Location for 348SLA13S

INSTALLATION

1. Remove straps from packaging and remove the cardboard box.
 2. Position the pallet, on a flat surface and remove the Cap (A) from the slicer. (Fig. 1)
 3. Gently turn the machine on its side. Using the wrench provided, unscrew the (4) Nuts which secure the slicer to the pallet. (Fig. 2)
 4. Remove the (4) Washers and unscrew the (4) Fastening Tie Rods on the wooden pallet. (Fig. 2) Remove the pallet.
 5. Fasten the (4) Feet to the slicer. The (2) Feet with smaller threads and lower aluminum spacers (A) must be installed on the side of the lifting lever. Install the remaining (2) Feet and aluminum spacers (B) on the reverse side. (Fig. 3)
- NOTE:** Take care installing the feet into the correct positions. Installing the feet at the wrong locations will prevent the hopper from releasing during cleaning procedures.
6. Reinstall Cap in its original position. (Fig. 4)
 7. Position the slicer in its final operating location.

9. Check alignment of the blade thickness gauge by running a finger from the blade towards the thickness gauge. (Fig. 5)
CAUTION: DO NOT run finger TOWARDS the blade.



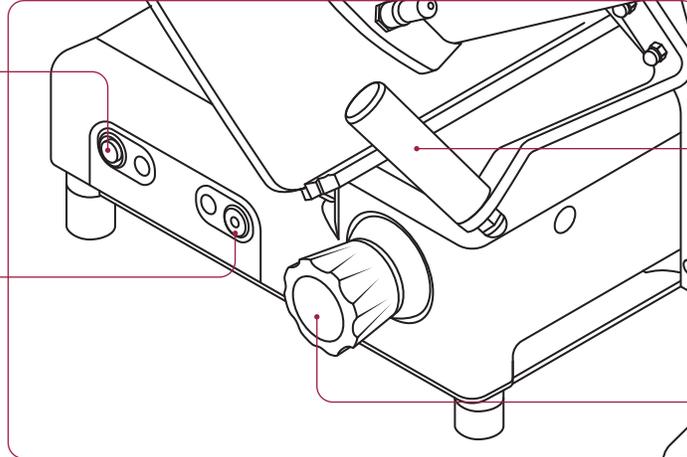
- Slicer should be placed on a level, dry, smooth, strong, and stable work surface.
 - Working height should be no shorter than 31 1/2".
 - At least 8" clearance from obstructions on all four sides.
 - Environmental temperatures between 41 - 95°F with maximum humidity of 75%.
8. Make sure the graduated hand grip is in position "0."

CONTROLS

348SLM12 & 348SLM13

BLADE ON BUTTON

BLADE STOP BUTTON



CARRIAGE PUSHER HANDLE

THICKNESS SELECTION KNOB

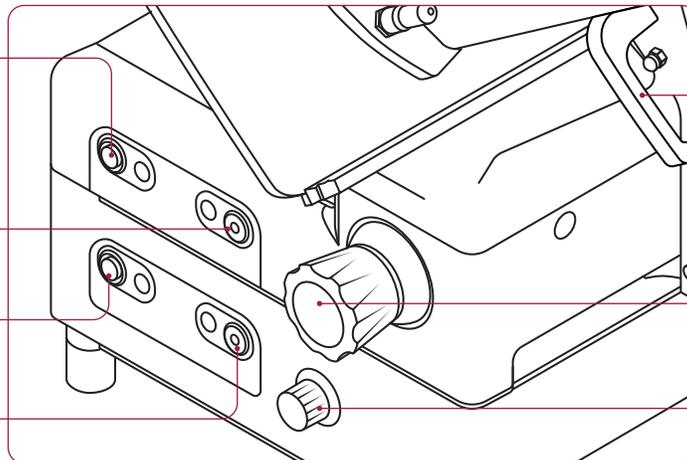
348SLA13

BLADE ON BUTTON

BLADE STOP BUTTON

CARRIAGE ON BUTTON

CARRIAGE STOP BUTTON



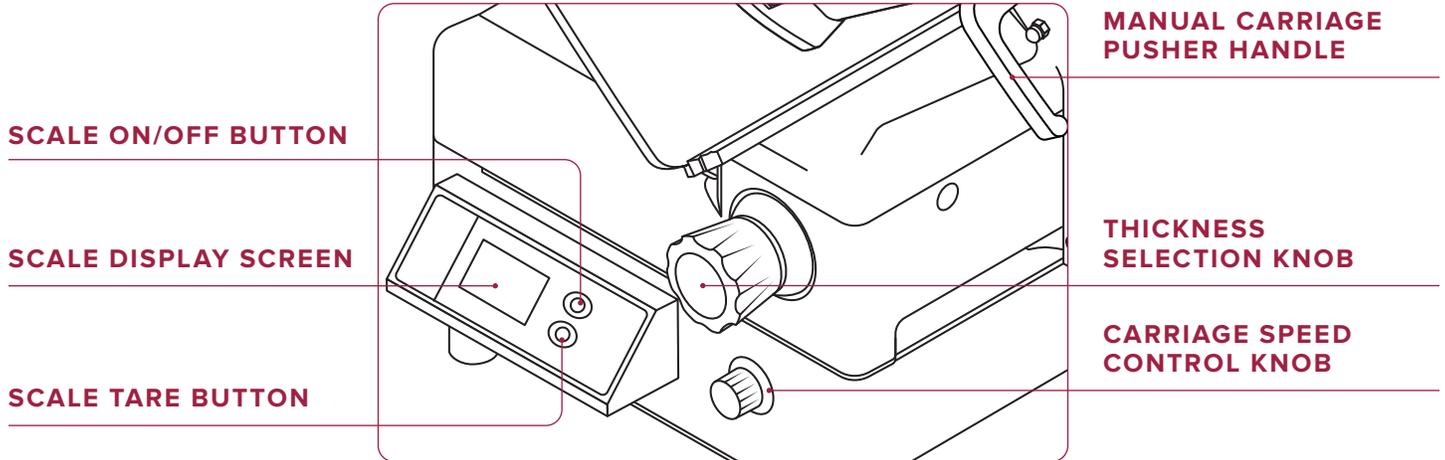
MANUAL CARRIAGE PUSHER HANDLE

THICKNESS SELECTION KNOB

CARRIAGE SPEED CONTROL KNOB

CONTROLS

348SLA13S - FRONT



348SLA13S - SLICE COUNTER CONTROL PANEL

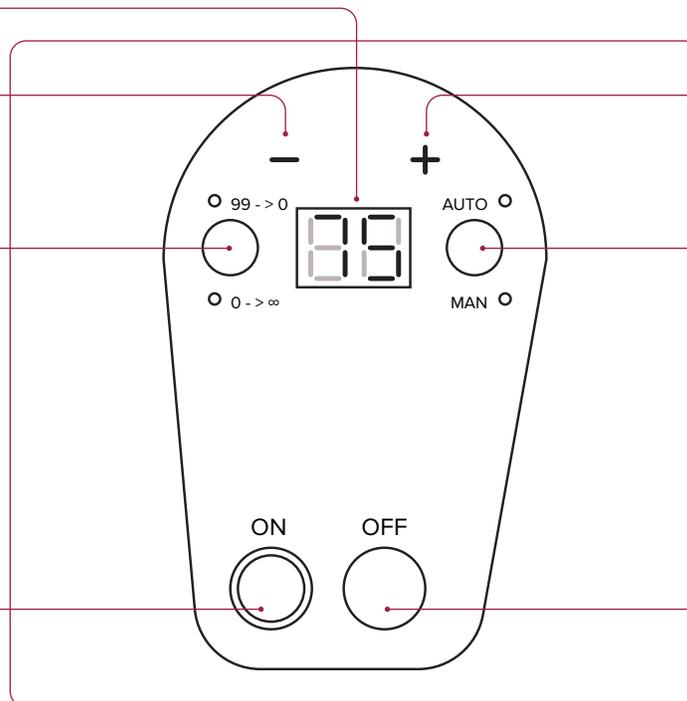
SLICE COUNTER DISPLAY

DECREASE SLICES

SLICE COUNTING ON/OFF BUTTON

- Top LED (99 -> 0)
Counts number of slices DOWN from a set number.
- Bottom LED (0 -> ∞)
Counts number of slices UP from 0.

BLADE ON BUTTON



DECREASE SLICES

CARRIAGE CONTROL BUTTON

- Top LED (AUTO)
Sets carriage to AUTOMATIC movement (set by Carriage Speed Control Knob on front of slicer).
- Bottom LED (MAN)
Sets carriage to manual movement (controlled by Manual Carriage Pusher Handle).

BLADE OFF BUTTON

PRELIMINARY CHECKS

Manual Operation Mode

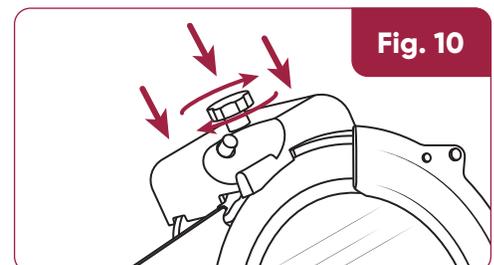
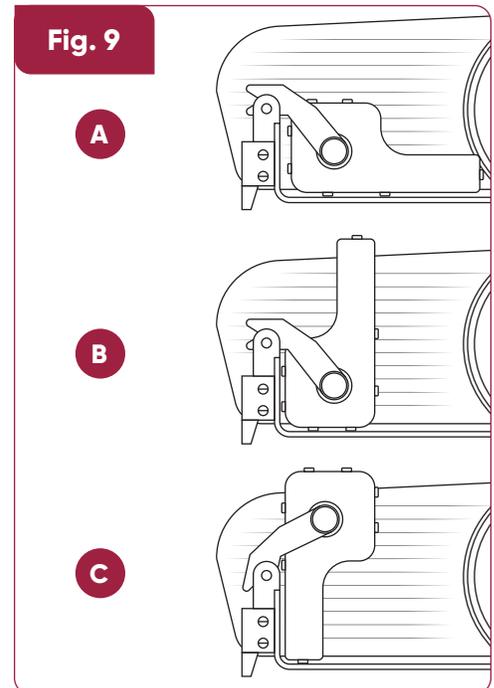
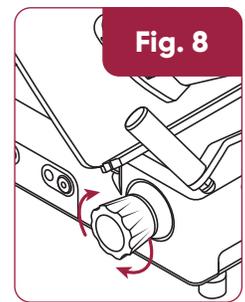
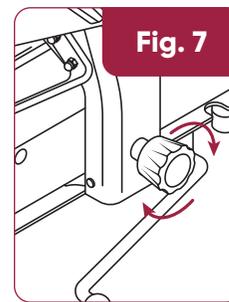
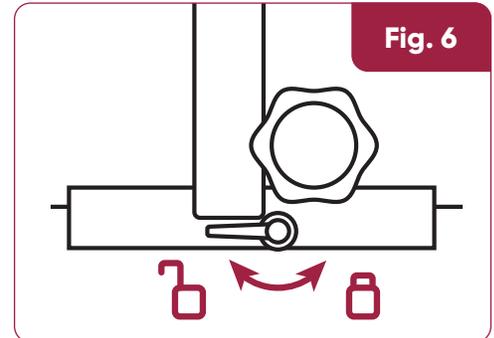
1. Ensure the product holding plate is locked.
2. Unlock the carriage by turning the knob to position A. (Fig. 6)
3. Check that the carriage slides freely on the rails.
4. Press the blade ON switch, then the blade OFF switch to ensure both are functioning properly.
5. Check that the slicer stops functioning by unscrewing the tie screw for blade cover.
6. Turn the machine on, then unplug from the socket. Plug it back in to ensure it does NOT start up automatically.

Automatic Operation Mode

1. Ensure the carriage is locked. (Fig 6)
2. Press the blade ON switch, then the blade OFF switch to ensure both are functioning properly.
3. Check that the carriage is functioning correctly by pressing the switch ON, then OFF.
4. Check that the slicer stops functioning by unscrewing the tie screw for blade cover.
5. Turn the machine on, then unplug from the socket. Plug it back in to ensure it does NOT start up automatically.

Operational Check

1. Check that the slicer is correctly installed.
2. Ensure hand guard is correctly installed and tightened.
3. Ensure hopper is securely fastened utilizing the lock knob. (Fig. 7)
4. Check that the thickness gauge opens and closes correctly by turning the thickness selection knob clockwise and counterclockwise. (Fig. 8) Return to closed position.
5. Ensure the carriage travels freely and there are no obstructions on the counter.
6. Check that the carriage can be raised and lowered easily and there is nothing in the way.
7. Check that the product pusher easily rises and lowers so that it is not impeded in its movement. (Fig. 9A-C)
8. Check that the sharpener is securely fastened to the machine and is clear of obstruction so it can easily be removed. (Fig. 10)

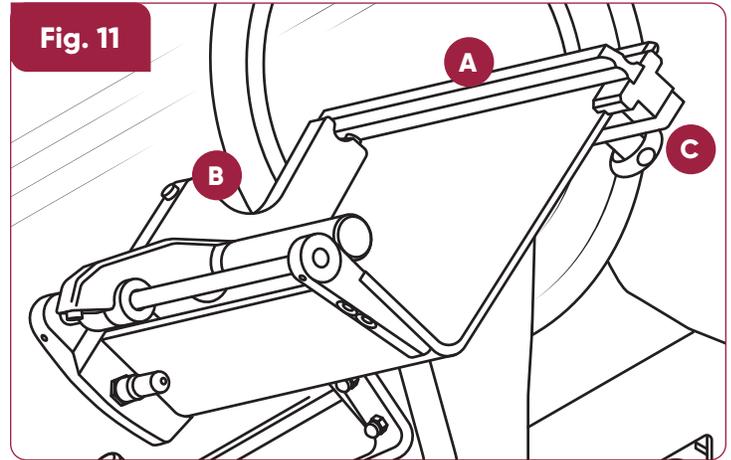


OPERATION

WARNING: Before loading product, ensure the graduated hand grip is set to "0" and the motor is completely stopped. Be very careful around the blade when loading.

Loading Product

1. Position the adjustable product holder (Fig. 11A) so as to leave sufficient space for loading the product.
2. Move the product pusher (Fig. 11B) to the right so as to leave sufficient space for loading the product.
3. Load the product.
4. Move the adjustable product holder (Fig. 11A) up against the product and secure in place using the tightening knob (Fig. 11C). This prevents the product from moving when being sliced.
5. Position the product pusher (Fig. 11B) on the product.
Note: Several small-sized food products may be placed on the product holder together to be sliced simultaneously.
6. Use the thickness selection knob to set your desired slicing thickness.
7. You are now ready to slice.



OPERATION

Manual Slicing

1. Complete product loading instructions.
Note: DO NOT operate slicer without product in the hopper.
2. Unlock the carriage by turning the lever clockwise. (Fig. 12)
3. Assume a proper position before operating the machine. Following these guidelines will greatly decrease the chance of injury. (Fig. 13)
 - Stand in line with the machine with your body placed at the non-blade end. The product pusher should be in front of your right hand and the controls/product output easily accessible by your left hand.
 - Keep your body straight up and down. DO NOT lean towards or above the machine while it is operating. Doing so may cause loose clothing, hair, or accessories to become entangled in the machine.
4. Grip the product pusher with your right hand and position your left hand near the slice guard to retrieve the slices. DO NOT touch the blade.
5. Push the blade ON button.
6. Apply gentle and even pressure to push the hopper assembly towards the blade.
7. Once sliced, the product will exit the slice guard to the left.
8. When finished slicing the product, stop the slicer by pressing the OFF button and turn the thickness selection knob to "0."
9. After slicing, remove any remaining product from the hopper and store properly.
Note: If the sliced product has a threaded or rough appearance, sharpen the blade to prevent creating excessive pressure on the blade. (Page 12)

Fig. 12

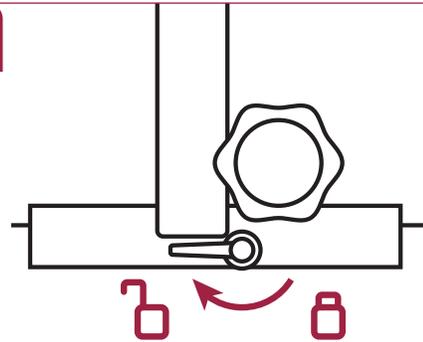
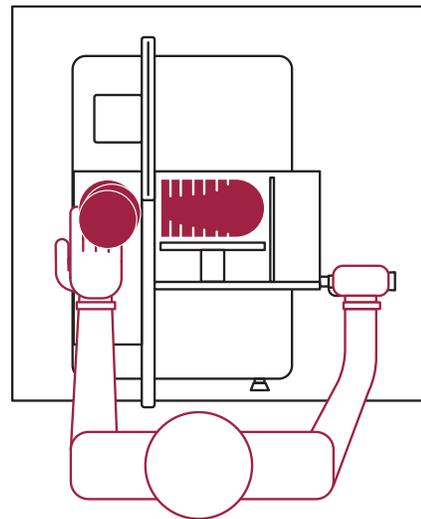


Fig. 13



OPERATION

Automatic Slicing

1. Complete product loading instructions.
Note: DO NOT operate slicer without product in the hopper.
2. Lock the carriage by turning the lever counterclockwise. (Fig. 14)
3. Assume a proper position before operating the machine. Following these guidelines will greatly decrease the chance of injury. (Fig. 13)
 - Stand in line with the machine with your body placed at the non-blade end. The product pusher should be in front of your right hand and the controls/product output easily accessible by your left hand.
 - Keep your body straight up and down. DO NOT lean towards or above the machine while it is operating. Doing so may cause loose clothing, hair, or accessories to become entangled in the machine.
4. Push the blade ON button.
5. Push the carriage ON button.
Note: Speed can be adjusted with the small knob near the control panel.
6. DO NOT leave the machine unattended when it is running.
7. DO NOT attempt to make any adjustments to the product while the unit is in motion. Stop both the blade and carriage before making adjustments.
8. Once sliced, the product will exit the slice guard to the left.
9. When finished slicing the product, stop the slicer by pressing the OFF button and turn the thickness selection knob to "0."
10. After slicing, remove any remaining product from the hopper and store properly.
Note: If the sliced product has a threaded or rough appearance, sharpen the blade to prevent creating excessive pressure on the blade. (Page 13)

Fig. 14

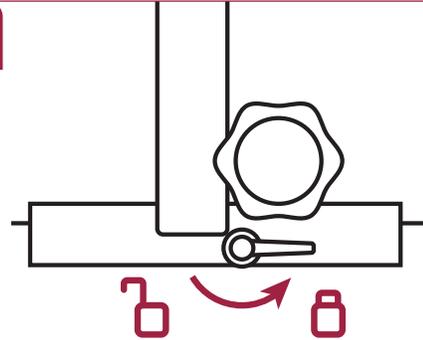
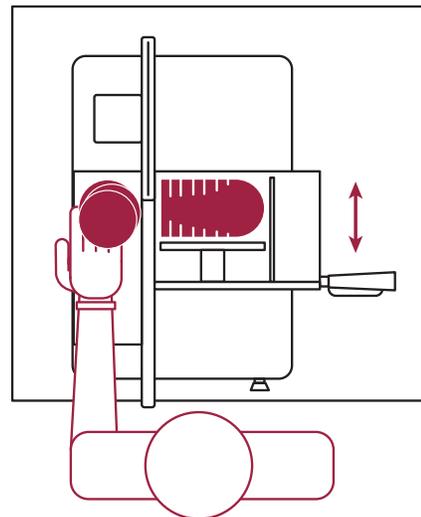


Fig. 13



OPERATION

Scale for #348SLAS13

1. Turn on the scale by pressing the power button.
2. Ensure the display shows 0.000 lb.
 - If it doesn't, press the "TARE" button.
3. Place a food-safe barrier on the scale.
4. Tare the scale again to account for the barrier.
5. Place the product in the center of the scale to get an accurate weight.
6. To turn off the scale after use, press the power button.

Scale Calibration for #348SLAS13

Note: The automatic meat slicer with scale comes factory calibrated. Calibration is recommended monthly or if you suspect the scale is out of calibration.

You will need a reference weight of 8 lb. to calibrate this scale (item #348W4LB is an 8 lb. weight available for purchase).

1. Turn on the scale by pressing the power button.
2. Ensure the display shows 0.000 lb.
 - If it doesn't, press the "TARE" button.
3. Press and hold the "TARE" button for 5 seconds until a "C" appears on the top left corner of the display.
4. While holding the "TARE" button, simultaneously press the power button.
5. Release both buttons. The screen will prompt: "Press 'TARE' in the absence of load on the plate."
 - Remove all weight from the scale before pressing the "TARE" button.
6. The display will prompt: "Place the sample weight of 8 lb. on the plate."
7. Place 8 lb. on the scale and wait for the prompt: "Press 'TARE'."
8. Remove the weight when prompted. Wait for the screen to display "Setting finished."
9. Your scale is now calibrated and will return to the default screen.

BLADE SHARPENING

1. Disconnect the plug from the socket and carefully clean the blade with denatured alcohol to remove any grease build-up.
2. Lift the sharpener cap and turn it 180°. (Fig. 14)
3. Release the cap so that it fits onto the locator pins. (Fig. 15)
4. Check that the blade is in between the two grinders.
5. Connect the plug and press the ON button to start up the slicer.
6. Press rear button on sharpener (Fig. 16). The blade should come into contact with the two grinders.
7. Allow the blade to rotate between the grinders for 30-40 seconds so a slight burr forms on the blade edge.
8. Press both buttons simultaneously and hold for 3-4 seconds, then release to dress the blade's edge. (Fig. 17)
9. After sharpening, it is recommended to clean grinders and blade. (Page 15)
10. Once sharpening is complete, replace the sharpening device in its original position by reversing step 2.

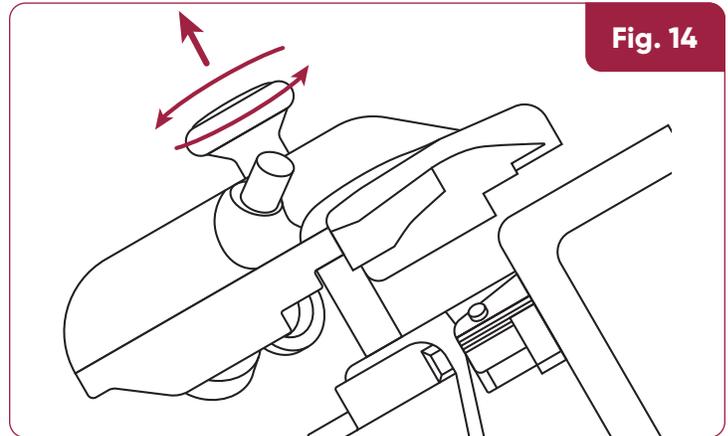


Fig. 14

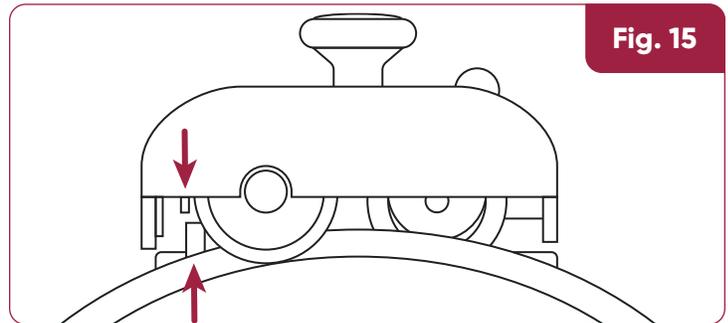


Fig. 15

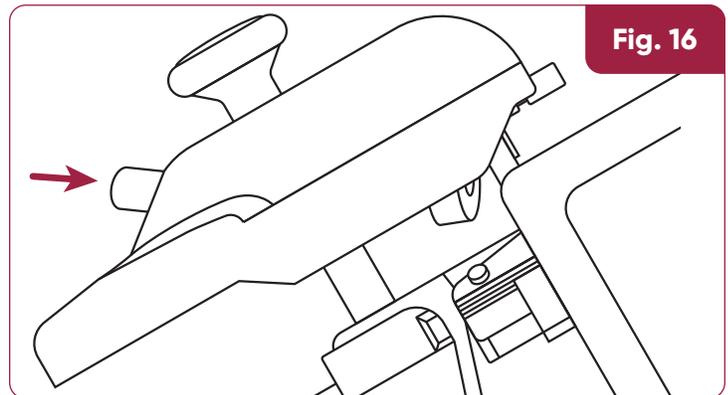


Fig. 16

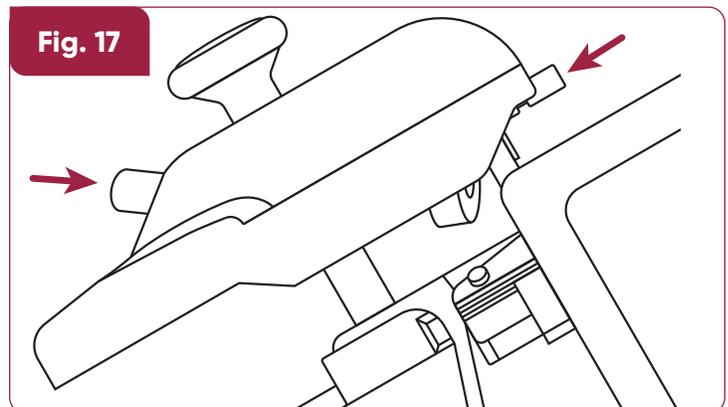


Fig. 17

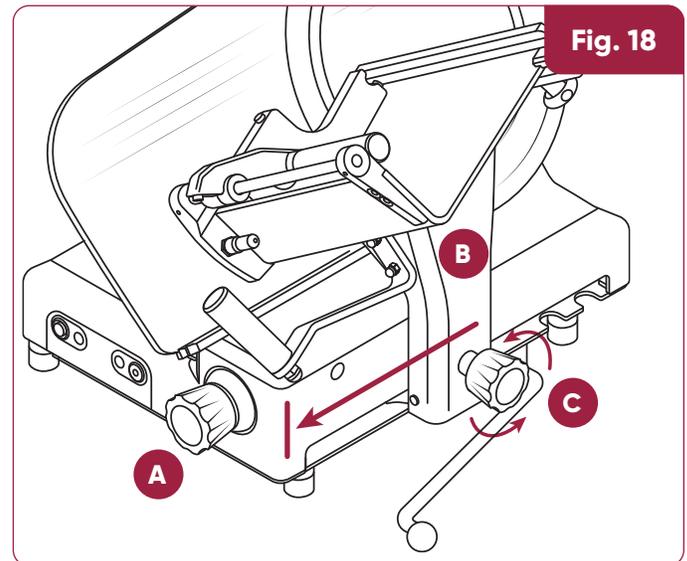
CLEANING

- The slicer must be cleaned at least once a day, more frequently if necessary.
- All the parts of the slicer that come into direct or indirect contact with food product must be thoroughly cleaned.
- The slicer must NOT be cleaned with water cleaning machines or water jets.
- DO NOT use utensils, brushes, and/or other tools to clean the machine.
- ONLY use neutral detergents and soft cloths to clean the machine.

Cleaning the Hopper

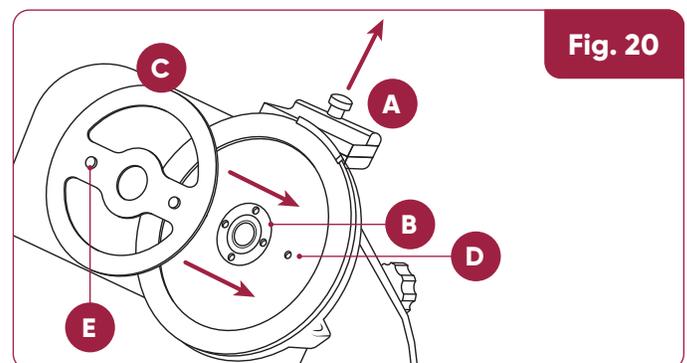
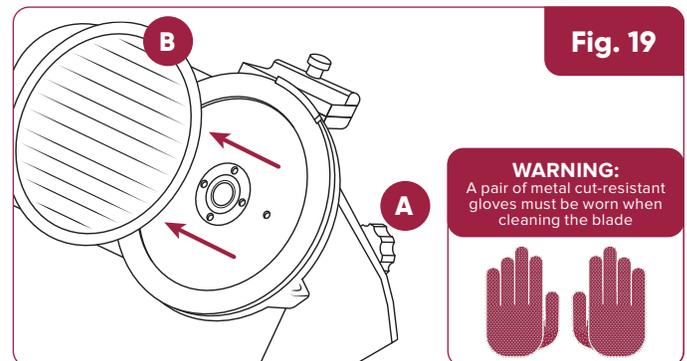
1. Disconnect the plug from the main power supply.
2. Turn the thickness selection knob to "0." (Fig. 18A)
3. Move the hopper assembly to the end of travel towards the controls. (Fig. 18B)
4. Partially unscrew the hopper lock knob. (Fig. 18C)
5. Pull the assembly towards the operator.
6. Completely unscrew the hopper lock knob (Fig. 18C), then lift the assembly to remove.
7. Clean the hopper with warm water and a neutral detergent.

NOTE: If your hopper assembly is not releasing, check that the slicer's feet have been installed properly. (Page 6) Incorrect installation of the foot directly below the On/Off switch will prevent the hopper from releasing.



Cleaning the Blade, Blade Cover, and Ring

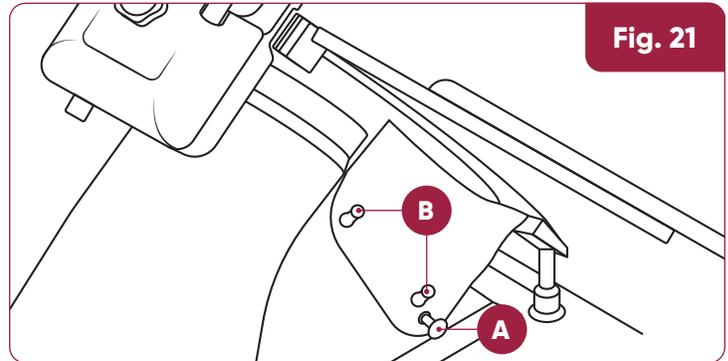
1. Disconnect the plug from the main power supply.
2. Unscrew the hand grip from the blade cover tie rod. (Fig. 19A)
3. Pull the blade cover plate with even pressure from the top and bottom to expose the blade. (Fig. 19B)
4. The blade can now be cleaned with a damp cloth and neutral cleaner.
5. Remove the sharpening device. (Fig. 20A)
6. Remove the (4) screws (Fig. 20B) in the center of the blade.
7. Position the jig (Fig. 20C) on the blade so that the split in the jig fits in the ring. Match up the (2) alignment holes (Fig. 20D) on the blade with the (2) knobs (Fig. 20E) on the jig. Adjust the thickness selection knob until the jig adheres to the blade. Hand tighten the (2) jig knobs (Fig. 20E) until the blade can be easily lifted from the machine.
8. Clean all surfaces thoroughly with a neutral cleaner. Allow to completely dry before reassembly.
9. Reassemble by reversing steps.



CLEANING

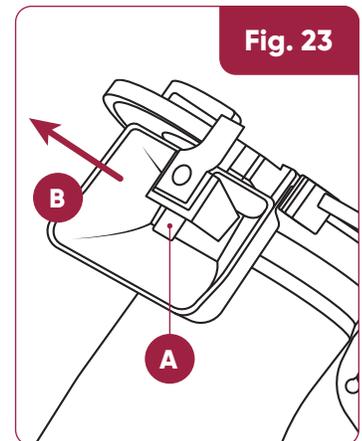
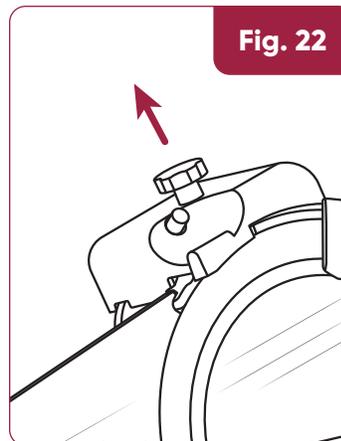
Cleaning the Sliceguard

1. Disconnect the plug from the main power supply.
2. Grasp the hand grip (Fig. 21A) and pull up so the (2) pins (Fig. 21B) unhook.
3. Extract the sliceguard.
4. Clean the sliceguard with warm water and a neutral detergent.
5. Allow to dry fully, then reinstall by reversing steps.



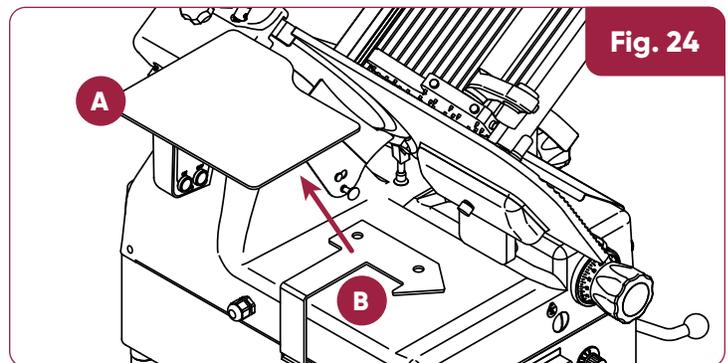
Cleaning the Sharpener

1. Disconnect the plug from the main power supply.
2. Lift the cap (Fig. 22) up to the end of travel.
3. Loosen the knob (Fig. 23A).
4. Lift the casing (Fig. 23B) and remove. Make sure the knob (Fig. 23A) passes through the largest opening in the casing.
5. Rub the grinders with a brush.
6. Clean all other slicer components with warm water and a neutral detergent.
7. Allow to dry fully, then reinstall by reversing steps.



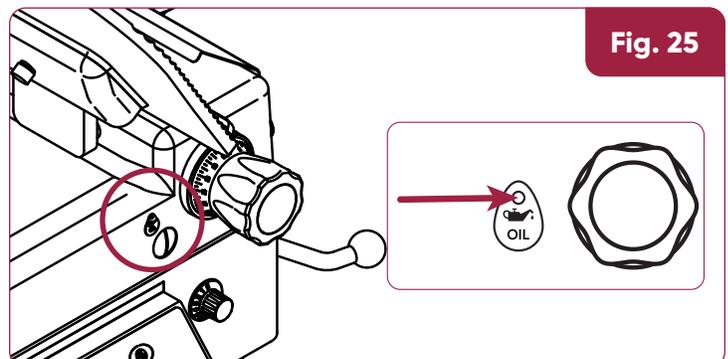
Cleaning the Scale (348SLA13S)

1. Disconnect the plug from the main power supply.
2. Remove the plate of the scale. (Fig. 24A)
3. Clean both sides of the plate (Fig. 24A), as well as the plate support area (Fig. 24B), with warm water and a neutral detergent.
4. Allow to dry fully, then reinstall by reversing steps.



Lubricating the Slide Guides

1. Apply a few drops of oil through the hole located on the side of the thickness selection knob. (Fig. 25)
2. Move the hopper assembly back and forth a few times to spread the lube evenly along the guides and ensure movement is smooth.



MAINTENANCE

Before Maintenance

- Disconnect the plug from the main power supply.
- Turn the thickness selection knob to "0."
- Exercise extreme caution when doing any maintenance around the blade.

Belt

- The belt does not require adjustment.
- Generally, the belt must be replaced after 3-4 years.
- Contact your local service center for replacement.

Feet

- The support feet can deteriorate over time and lose their elasticity, causing a loss in stability.
- Contact your local service center for replacement.

Power Supply Cable

- Periodically check for wear in the power supply cable.
- If it shows wear or damage, contact your local service center for replacement.

Blade

- After numerous sharpening and dressing operations, check blade diameter.
- If the diameter of the blade has shrunk by 10mm or more, replace it.
- Contact your local service center for replacement.

Grinders

- Check that the grinders maintain their abrasive property during sharpening.
- Grinders that are no longer abrasive must be replaced to prevent damaging the blade.
- Contact your local service center for replacement.

Push Button Panel

- The push button panel label can be marked and/or damaged over time.
- Contact your local service center for replacement.

TROUBLESHOOTING

ISSUE	SOLUTION
Pressing the START button does not start the machine.	Check that the power plug is correctly plugged in.
	Check that there is voltage from the electrical network.
	Check that the blade cover is properly closed. A microswitch safety device disables the slicer if the cover is not in place.
	Check that the circuit breakers on the underside of the machines are not tripped. Replace if they are.
Sliced product has jagged edges or is not being sliced properly, or the slicer has excess cut resistance.	Sharpen the blade. (Page 14)
The blade does not sharpen properly.	Clean the grinding wheels of the sharpener. (Page 15)
	Check that the blade has not been ground down to 10mm less than its original diameter.
Poor sliding of the carriage and/or the sliding plate.	Lubricate the guide rails. (Page 16)
The blade turns slower and/or cuts badly.	Check the transmission belt and adjust the tension if necessary.
	Sharpen the blade. (Page 14)
The hopper will not come off.	Verify that the feet are installed correctly. (Page 6) If the foot installed directly below the ON/OFF switch is not the correct foot, the carriage will not unlock when pulled back.

If problems persist, contact your local service center.