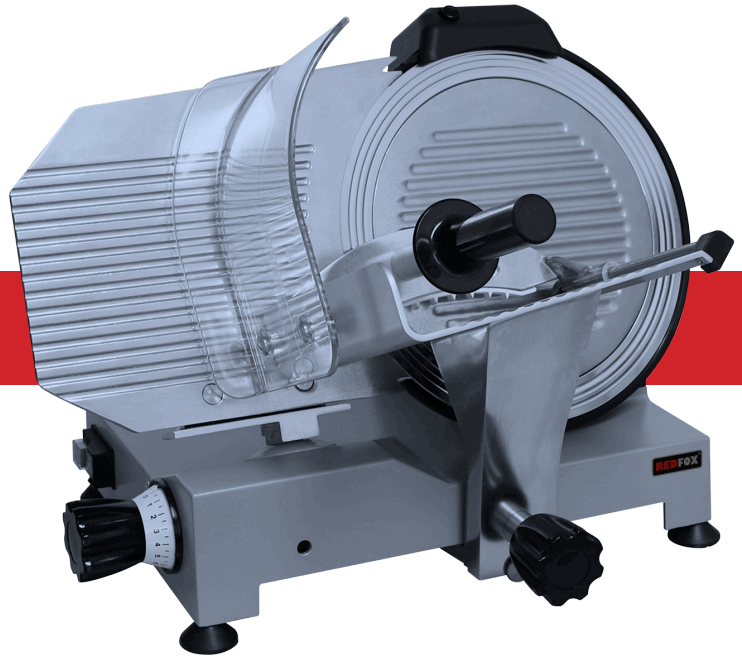
REDFOX®

Instruction manual



Slicer, blade 300 mm plain 230 V / 1N
GSP 300

2026-11-17

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]
410	420	420	16.00	0.220

Loading	Blade diameter [mm]	Gross depth [mm]	Gross Height [mm]	Gross Volume [m3]
230 V / 1N - 50 Hz	300	480	450	0.123

Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]
0.095	19.00	570

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance"""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!

- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

Models	Dimensions (cm)	Knife diameter (mm)	Max. cutting force (mm)	Power input (W)	Electrical connection	Weight (kg)
GSE 220	380 x 430 x 320	220	16	160	230/1/50	10
GSE 250	410 x 510 x 345	250	16	180	230/1/50	14,5
GSE 275	410 x 520 x 380	275	16	180	230/1/50	14,9
GSE 300	420 x 550 x 420	300	16	220	230/1/50	16,5

ELECTRICAL CONNECTION

The machine comes with an electrical cable that connects to a magnetothermal master switch that stops the machine when the operator accidentally comes into contact with rotating elements. It is essential that the equipment is well earthed in accordance with current regulations.

The manufacturer disclaims any liability for direct and indirect damages that may arise as a result of non-compliance with the applicable regulations.

7. INSTRUCTIONS FOR USE

CONTROLS FOR SLICERS

THE CONTROLS ARE LOCATED ON THE FRONT SIDE OF THE BASE WHEN THE MACHINE IS PLACED IN FRONT OF THE MACHINE. (Fig. 1)

1 - BUTTON TO START THE DEVICE (I)

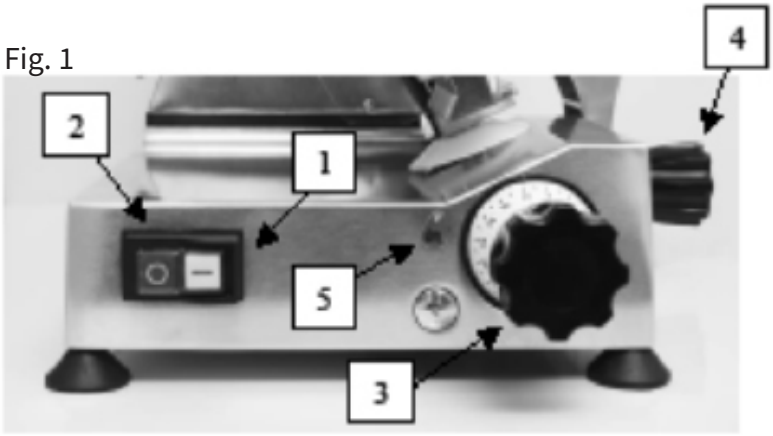
2 - BUTTON TO STOP THE DEVICE (O)

3 - KNOB FOR ADJUSTING THE THICKNESS OF THE SLICES

4 - TROLLEY LOCK

5 - LUBRICATOR

Fig. 1



SETTING THE FOOD ON THE SLICING TROLLEY FOR SLICING

1. Set the food on the trolley with the thickness adjustment knob in zero position and the motor switched off, to avoid damage to the knife and the correct position of the tarp.

2. Place the food on the trolley and lock it in place with the food pressure plate. (Fig. 2)

3. Set your hand on the food-press and start cutting.

4. When the food is completely cut, use the front of the food press to hold the food against the knife. (Fig. 3)

5. When slicing is complete, turn off the motor and stop the slice thickness at the zero position, then remove the food from the saddle.

Fig. 2

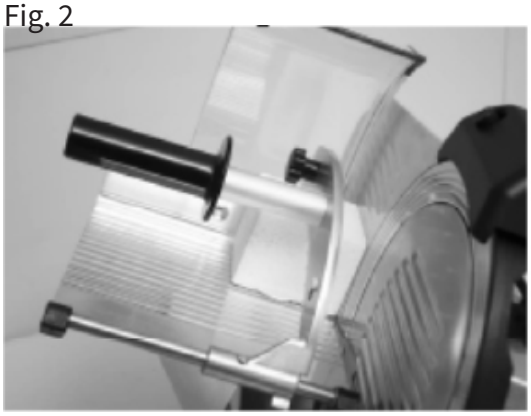
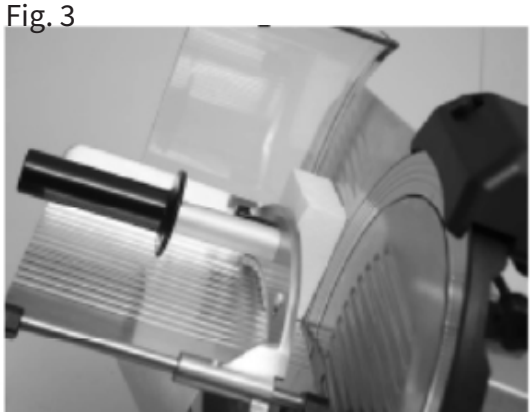


Fig. 3



CLEANING AND MAINTENANCE

GENERAL INFORMATION AND MEANS FOR CLEANING

Before carrying out any cleaning or maintenance operations, make sure that the mains switch is turned off and the mains plug is disconnected from the mains. For proper operation and life of the equipment, clean it accurately every day. Despite several safety features, take extra care to avoid the risk of cutting yourself when using the knife. Clean the appliance with normal neutral detergents that do not contain soda or alcohol. Do not use a dishwasher when cleaning the removed elements to avoid damaging the anodised parts.

REMOVAL OF THE FOOD TROLLEY

1. Set the numbered knob "a" to position "0" to close the slice thickness setting (Fig. 4).
2. Turn off the "B" knob counterclockwise.
3. Slide the trolley near the numbered knob as shown in Fig. 4 until closed.
4. Remove the entire trolley with support as shown in Fig. 5. To replace the trolley, follow the procedure in point 4 opposite and turn the handle "B" .

The trolley can be washed under water.

Attention!!!! Do not remove the trolley unless the locking device is switched on.

When the locking device is switched on, do not move the trolley or turn the handle.

Fig. 4

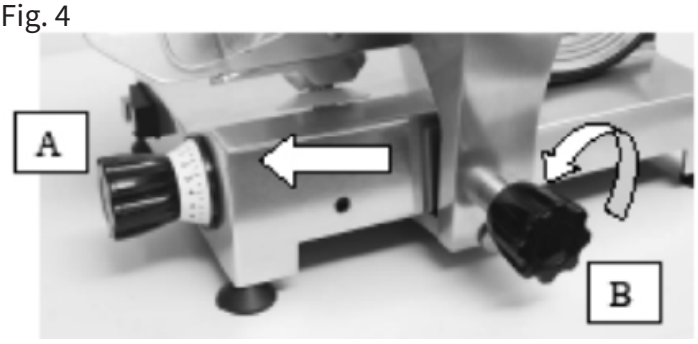


Fig. 5



REMOVING THE KNIFE COVER

1. Release the knob opposite the blade (Fig. 6).

2. Push the knob towards the knife and release the knife cover from its sheath.
3. Remove the blade cover from the slicer and clean it with a stream of water. (Fig. 7)

cleaning the blade and ring

Cleaning the blade and ring is a dangerous operation, so take extra care to avoid the possibility of cuts.
Never use a stream of water to clean them, but a damp cloth and detergents, then rinse and dry them with a cloth.
Use non-toxic cleaning agents that guarantee perfect hygiene.
Carefully clean the blade and the inside of the ring.

1. Use a damp cloth to clean the hole between the blade and the ring (Fig. 8)
2. Turn the blade by hand and clean it with a damp cloth.

removal and cleaning of the sharpening head

Loosen the knob as shown, lift the head and the sharpener unit and remove these units by lifting them, remove the bowl (Fig. 9-10-11).

Reassembling the machine

To reassemble the machine, perform all the above operations in reverse order.

Fig. 6

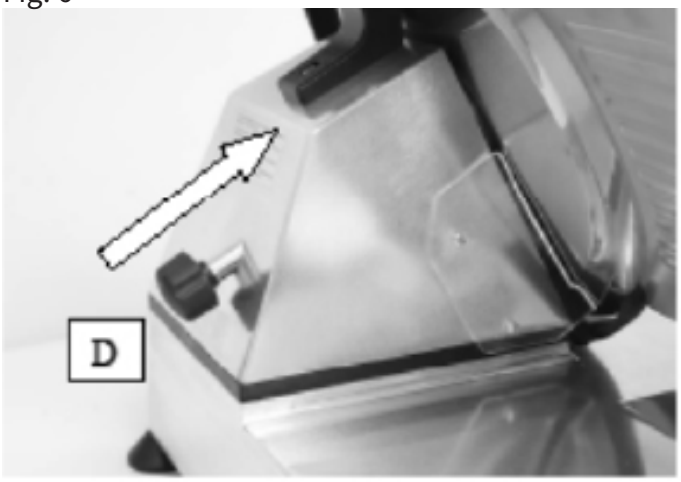


Fig. 7

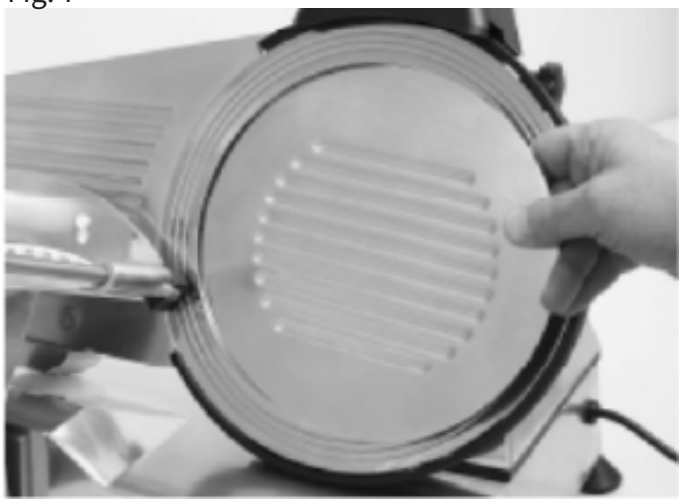


Fig. 8



Fig. 9



Fig. 10



Fig. 11



GRINDING AND LUBRICATION

WARMING

This very important operation must be performed whenever the cut is not clean or when the knife pulls the slice.

The periodicity of this operation is determined by the method of use and the type of products to be sliced.

Before sharpening the knife, clean the machine and degrease the knife accurately.

1. Turn the handle "E" and lift the sharpener, rotate it 180° to bring the blade between the two grinding wheels.

(Fig. 9-12-13) and close handle "E".

2. To sharpen, hold down the "B" button for 5/10 seconds (Fig. 13).

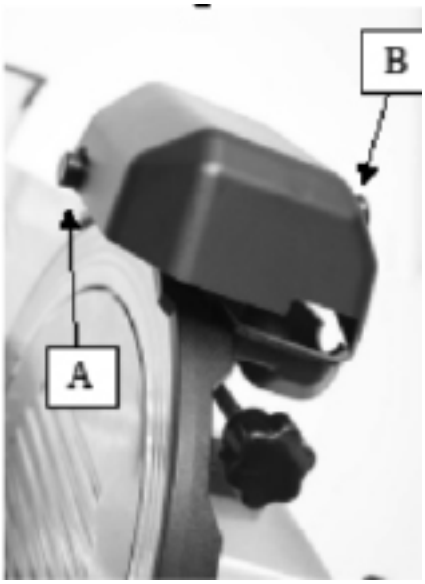
3. Hold the "A" button down for a few seconds to remove the burrs (Fig. 13).

4. Stop the machine and return the grinder to its original position.

Fig. 12



Fig. 13



WARNING:

Use the "B" button to sharpen and the "A" button to de-burr the blade. Follow the original blade bevel drawing during sharpening. Replace the blade if the clearance between the ring and the blade exceeds 6 mm.

MAZAN

Regularly lubricate the sliding elements with white vaseline oil.

To avoid damaging the slicer, never use seed oil or olive oil.

Lubricate all elements with oil rubs as shown in Figure 14-15.

Fig. 14

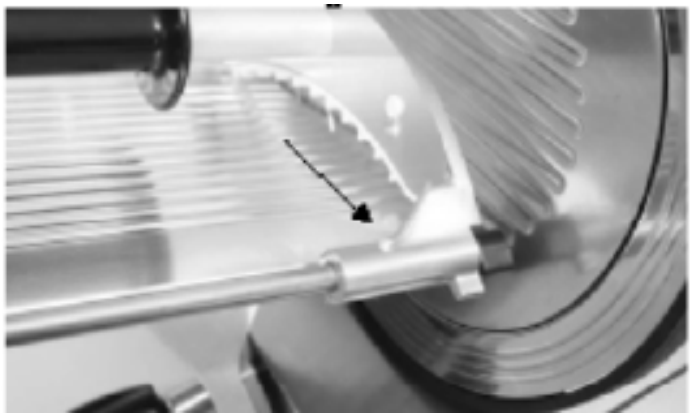
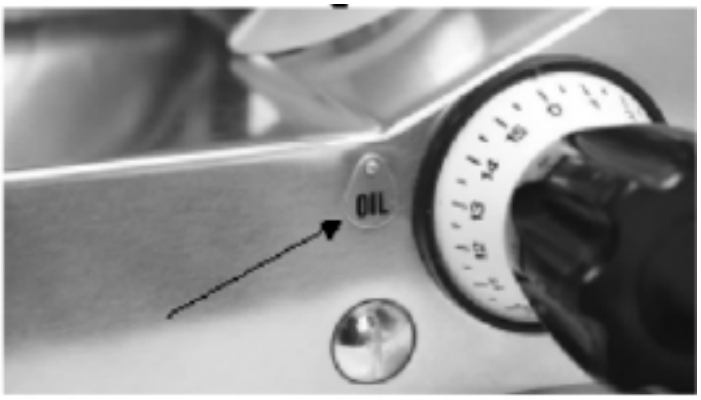


Fig. 15



THE MACHINE IS IDLE FOR A LONG TIME

If the machine is idle for a long time, disconnect the main switch on the wall and clean the machine and its accessories thoroughly. Use white petroleum jelly (or similar products) to protect all machine components. We recommend covering the machine with a nylon (or similar) cloth.

WARNING:

The machines contain a belt drive. It means they cannot cut continuously for longer periods of time. The cutting time depends on the consistency of the cut product.

Cutting time is max. 10 minutes, then the machine must be switched off and approx. 5 min. let it cool down. In case of excessive load and high heating, the cutting time must be shortened.

Model 300 is not recommended for slicing cheese into slices thicker than 1 cm.

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**