



B300M

GRAVITY FEED FOOD SLICER

INSTALLATION, USE, MAINTENANCE & PARTS MANUAL

REVISED MAY 2011

MARBLEHEAD, OHIO 43440-2099 U.S.A.

Ph. 419-798-4451 Fax 419-798-9106

sales@birosaw.com service@birosaw.com

<http://www.birosaw.com>

BIRO

WWW.BIROSAW.COM
THE BIRO MANUFACTURING COMPANY, 1114 W. MAIN ST.,
MARBLEHEAD, OH 43440-2099 U.S.A.

Model:

B 300 M

s/n: _____



Compliant to NSF/ANSI Standard 8: Commercial powered food preparation equipment.

CE

This machine was designed and built to slice food in compliance to the norms of the 89/392 - 89/336 Directive and following amendments CE 91/368 - 93/44 - 93/68 CE, EN 1974 directive 89/109.

*Materials and objects destined to the food products contact directive (89/109 CEE) and subsequent modification (2002/72/CEE)

*EN 60204-1 Machines electrical equipments

*EN 60335-2-64 Particular requisition for kitchen machines

*UNI EN 1974 Machines for food industries – Slicing Machines
-Security and hygiene features

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FOREWORD

SCOPE OF THIS MANUAL

This manual contains all the necessary information to install, use and service the gravity slicers for food (please see models in paragraph "Technical Description"). The scope of this document, hereinafter the "manual", is to permit users, and especially end users, to take all the cautions and provisions possible for using this machine safely and for a long period of time.

GENERAL SAFETY REGULATIONS

The slicer must only be used by trained personnel. Furthermore, they must have read this manual carefully.

In particular, please comply to the following instructions

- Install the machine according to the instructions contained in the "Installation" section.
- Do not remove the transparent protections, do not modify nor exclude the mechanical and electrical safety devices.
- Do not use the machine with improvised connections, or provisional or non - insulated cables.
- Check the power cable and gland plate on the machine body regularly, and when necessary have them replaced by a qualified personnel.
- In case of abnormalities, defective operation, incorrect movement, unusual noise, etc stop the machine immediately.
- Before cleaning or servicing, disconnect the machine.
- Always use non-slip gloves during cleaning or maintenance.
- Lay or remove the goods to be sliced on the sliding plate only when the carriage is completely pushed back and the thickness control knob is positioned to 0.
- To move the carriage tray when slicing, use the handle or the product grip handle.
- For extraordinary maintenance (to replace the sharpening stones, the blade, or others) please contact the manufacturer or qualified and duly trained personnel.
- Avoid running the slicer with no product on it.
- The slicer is equipped with a ventilated motor.
- *WARRANTY: 1 YEAR except for the electrical parts*

MANUFACTURER'S WARRANTY AND LIABILITY

The manufacturer's warranty covering the functioning of the machine and their compliance to the service for which they have been designed, depends on the proper application of the instructions contained in this manual.

The Manufacturer assumes no liability either direct or indirect for:

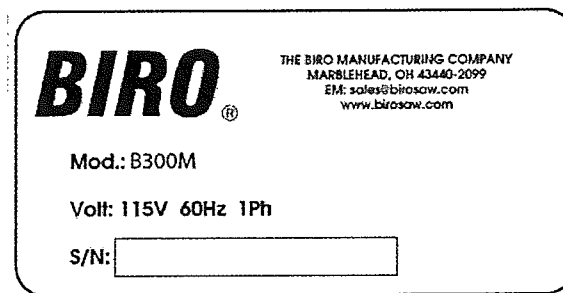
- *Failure to comply with the instructions contained in this manual;*
- *Use of the machine by personnel who has not read or fully understood the content of this manual*
- *Use not complying to the specific norms currently applicable in the country of installation*
- *Improper use*
- *Use of non original accessories or spare parts.*
- *Exceptional events.*

PLATES – CONFORMITY MARKS

The machine has been constructed in compliance with the European Directive 89/392 and subsequent amendments. All the parts used in the machine meet the terms of the Directive and the CE marks have been applied to substantiate this compliance.

The plate carrying the Manufacturer's data, the machine data and the CE mark are applied onto the machine base under the blade guard tie-rod knob.

In case of wear or damage, the user must replace it.



ENVIRONMENTAL CONDITIONS OF USE

- *Temperature* from -5 °C to + 40 °C
- *Relative humidity* max 95%

PACKING

OPENING THE BOX

On receipt, check packaging integrity, otherwise inform the forwarding agent or the area agent immediately.

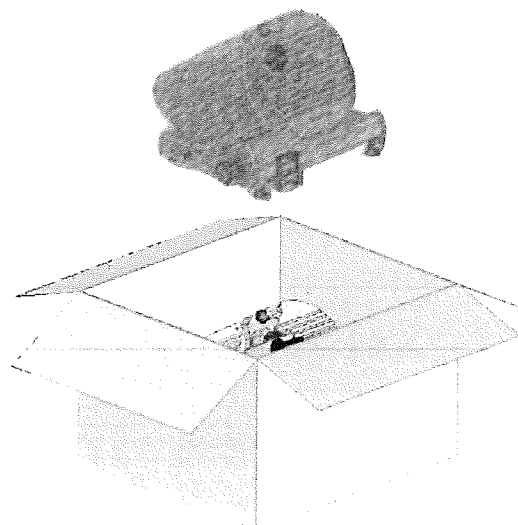
To unpack the machine, proceed as follows:

- Open the box and remove the manual of use and maintenance, then proceed according to the instructions found in it;
- Lift the machine still wrapped in a transparent polythene sheet.
- Now check the box contents and make sure it corresponds to what is shown on the external label.

WARNING:

The packaging components (cardboard, polythene, and others) are classified as normal solid urban waste and can therefore be disposed of without difficulty. In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!



TECHNICAL DESCRIPTION AND PROPOSED CONDITIONS OF USE

GENERAL DESCRIPTION

The machine is essentially made of a base supporting, a circular blade mounted in a tilted position. This blade is driven by an electrical motor to slice food. The machine is equipped with a carriage holding, a product tray and sliding on tracks mounted under the base top, parallel to the blade.

Slice thickness is adjusted by a gauge plate mounted in front of the blade. This plate is moved transversally with respect to the blade up to the desired slice thickness.

All the machine components are made of polished and anodized oxidized aluminium alloy, of stainless steel and food grade plastic material.

The blade is driven by an electrical motor, the transmission by a grooved belt.

The machine is started and stopped by control buttons provided with auxiliary circuit preventing accidental restarts after an outage.

Some of the machine models have a user-friendly and safe built-in blade sharpener.

MECHANICAL AND ELECTRICAL SAFETY DEVICES

The following mechanical safety devices are installed:

- aluminium hands protection on the carriage
- ring covering the edge of the blade

The following electrical safety devices are installed:

- Start/stop button system requiring a voluntary restart of the machine in the case of an outage or interruption of the power supply.

WARNING: RESIDUAL RISKS

Not with standing all the possible cautions taken during the design and the construction of the machine, residual risks (cutting) still exist during use or during cleaning or maintenance. Therefore be careful and PAY THE UTMOST ATTENTION to what you are doing.

DO NOT use the machine if you are not in perfect psychological and physical conditions. DO NOT ALLOW anyone near the machine when it is in use. ALWAYS wear gloves that can resist cuts or tears when cleaning, lubricating or sharpening the blade.

Slice only the products mentioned as sliceable. NEVER try to slice products that have been mentioned as non sliceable.

DIMENSIONS / MAIN TECHNICAL DATA

BIRO MOD. B300M

GRAVITY SLICER

MODEL	B300M		MODEL
motor kw	0,35		motor kw
blade diam inch	12"	300	blade diam mm
rpm	220		rpm
slice thickness inch	0 – 0,8"	0 – 20	slice thickness mm
max cut inch ○	9.50"	240	max cut mm ○
max cut inch □	7" x 9,5"	180 x 245	max cut mm □
Overall dimensions inc			Overall dimensions mm
length	18"	470	length
width	25"	620	width
height	17"	370	height
gross weight-Lbs	57	26	gross weight - kg
net weight-Lbs	46	21	net weight - kg
box dimensions inch	24"x28"x22,5"	610 x 710 x 570	box dimensions mm.

SUPPLIED LITERATURE AND ACCESSORIES

If not otherwise defined at the moment of order, the machines are supplied together with the following:

- Instructions manual for installation, use and maintenance.
- ETL NSF CSA
- EU conformity declaration

PRODUCTS THAT CAN BE SLICED

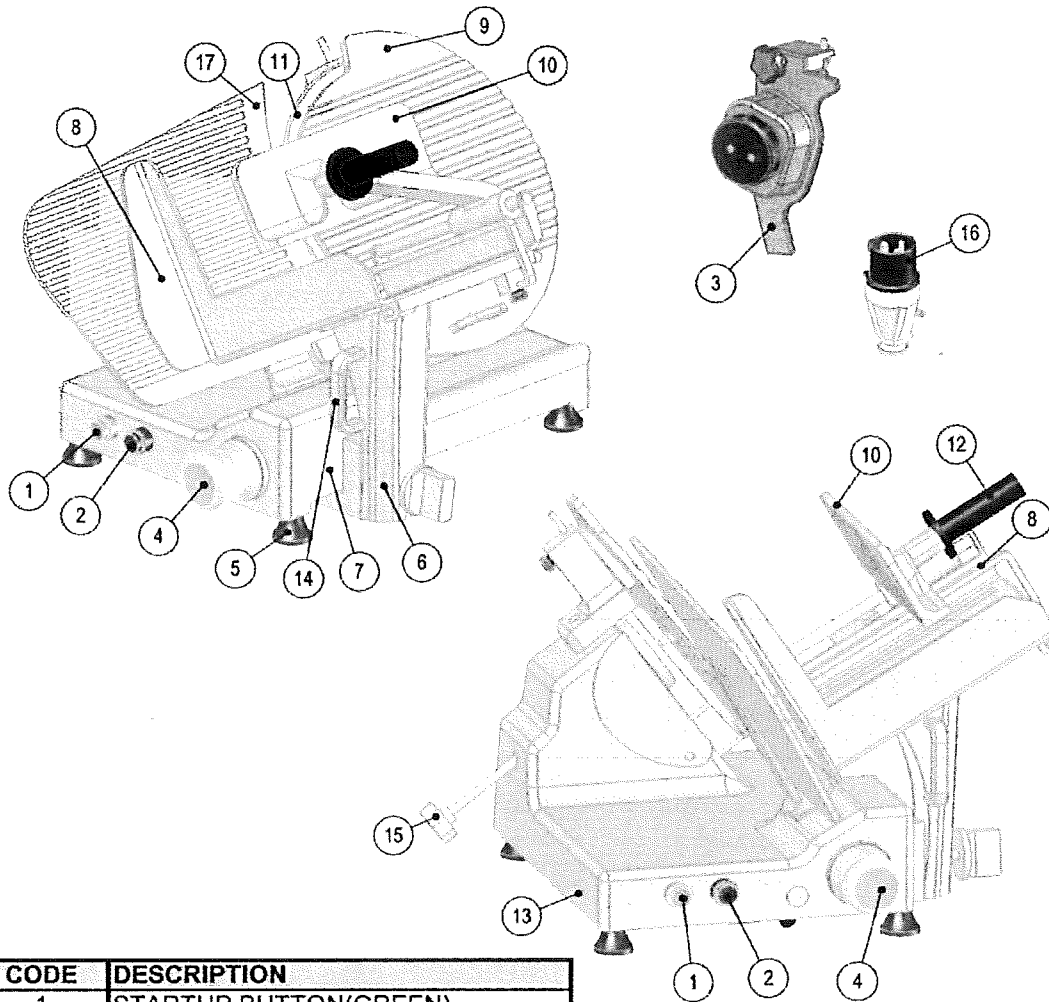
- All types of cold cuts (raw, cooked, smoked);
- Meat without bone (raw or cooked, at a temperature not less than + 3 °C);
- Cheese cuts (obviously types that can be sliced such as gruyere, mozzarella, etc.).

PRODUCTS THAT MUST NOT BE SLICED:

1. Frozen or deep-frozen food;
2. Food containing bones (meat or fish);
3. Any other non-food product

MAIN COMPONENTS

B300M



CODE	DESCRIPTION
1	STARTUP BUTTON(GREEN)
2	STOP BUTTON (RED)
3	SHARPENER
4	SLICE THICKNESS CONTROL KNOB
5	ADJUSTABLE FOOT
6	CARRIAGE TRAY SUPPORT
7	BASE
8	PRODUCT TRAY
9	BLADE PLATE
10	PRODUCT GRIP
11	BLADE
12	PRODUCT GRIP HANDLE
13	MANUFACTURED IDENTIFICATION
14	CARRIAGE TRAY KNOB
15	BLADE PLATE TIE-ROD
16	SUPPLY CORD
17	GAUGE PLATE

MACHINE COMMISSIONING AND FUNCTION TESTS

INSTALLING THE MACHINE

Position the machine on a well leveled, smooth and dry top suitably dimensioned to withstand the machine weight.

ELECTRICAL CONNECTION

Install the machine near a USA compliant outlet derived from a system meeting the current norms.

The user is responsible for ascertaining that the electrical system is suitably dimensioned and functions correctly (supply line, outlet, distribution panel, differential protecting breaker, grounding).

Before carrying out the connection ascertain that the mains characteristics correspond to those indicated on the machine plate.

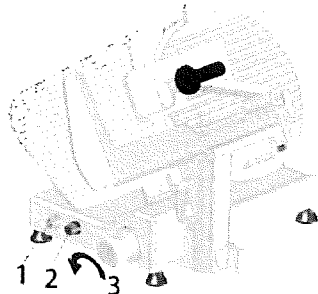
COMMANDS

START AND STOP BUTTONS

- Press the green button (1) to start running the blade.
- The light turns on to indicate that the machine works correctly.
- Press the red button to stop the blade (2).

Slice thickness can be adjusted by turning the graduated knob (3) anti clockwise.

Thickness adjustment range: see paragraph "Technical description and conditions of use".



FUNCTIONING TEST AND BLADE ROTATION DIRECTION

Start the machine and check whether the light is on; make sure that the blade rotates in the direction indicated by the arrow (anti clockwise if you look at the machine from the blade plate side).

- Ascertain that the carriage and the pusher slide correctly;
- Ascertain that the gauge plate works and adjust thickness to desired value.



CLEANING THE SLICER B300M (1)

GENERAL

The machine must always be carefully cleaned **at least once a day**, and more often if necessary.

Always use protective gloves.

DISASSEMBLING THE MACHINE FOR CLEANING

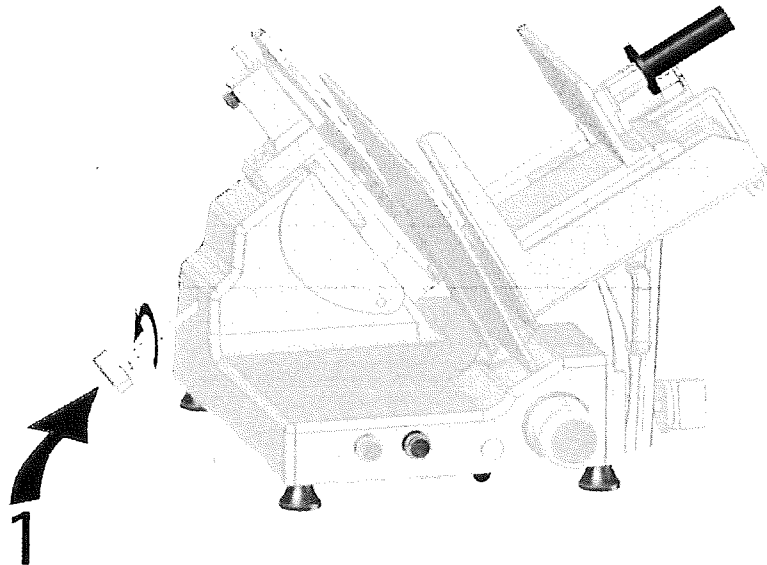
- Disconnect the plug from the mains;
- Turn the gauge plate to '0';
- Remove the various components as described in the following paragraphs:
- Unscrew (anticlockwise) the blade guard rod (ref. 1);
- Remove the blade guard using for this operation only cover handle.
- Remove the slice guard.

To clean the machine body and the blade use only a damp cloth with water and biodegradable soapy detergent having 7-8 pH and at a temperature not below + 30°C.

WARNING:

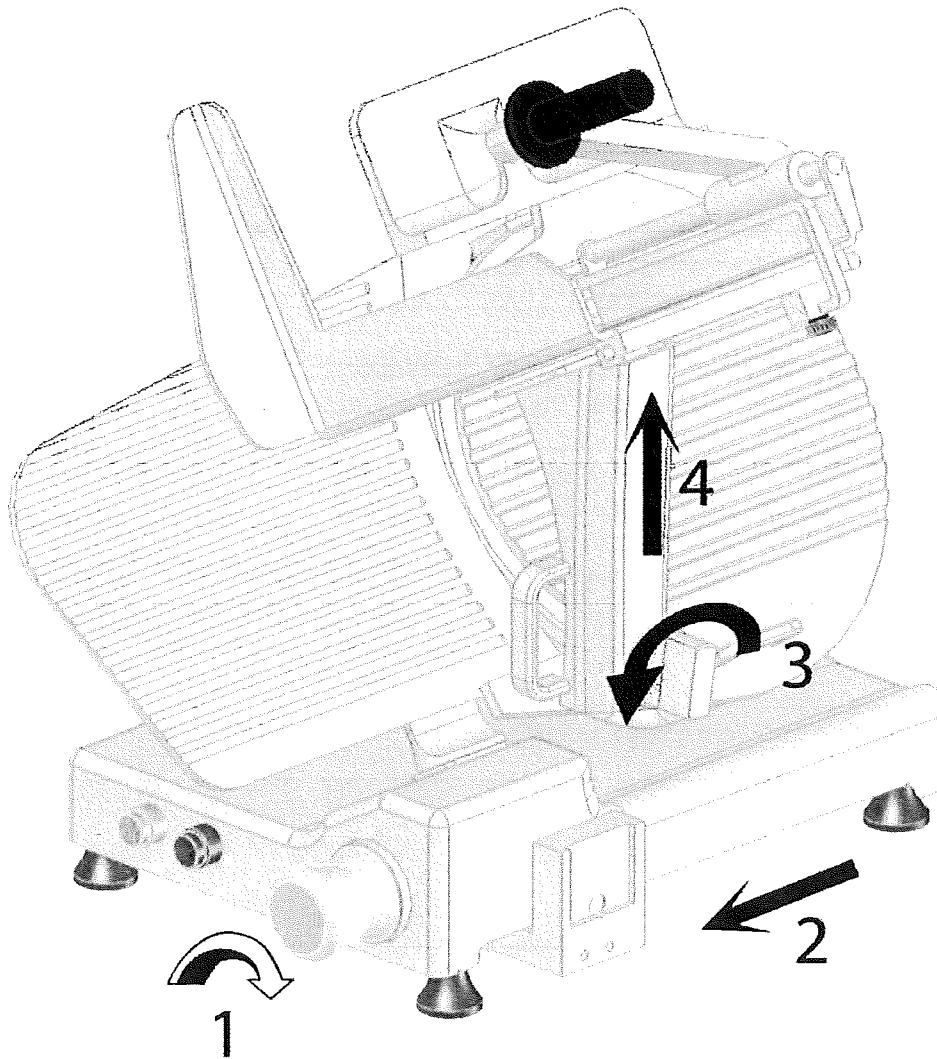
Use scratch-proof and non-slip gloves to carry out the following operations. Proceed carefully and pay attention to what you are doing.

Danger of cutting!



CLEANING THE SLICER B 300 M (2:UPSETTING PLATE)

- Stop the machine, rotate the adjustable knob to regulate the gauge plate and position it on 0 (1)
- Return the carriage to the operators side (2)
- Turn the knob (3) anti clockwise, until loose, the carriage will then drop back for cleaning (4).



REASSEMBLING THE MACHINE

Proceed as indicated for the previous operations but in reverse order.

MAINTENANCE

GENERAL

The operator is allowed to perform the following maintenance operations:

- **Blade sharpening:** regularly (intervals and duration obviously depend on the use of the machine, time of use and type of product sliced);
- **Lubrication of carriage sliding guides:** once a week.
- **Lubrication of product grip sliding bar:** once a week.
- **Checking the power supply wire conditions and the gland plate:** from time to time.

WARNING

*Maintenance must always be carried out when the **machine is disconnected from the mains.***

Always make sure that the adjustable knob is in the "O" position

*The following maintenance operations are to be entrusted only to **personnel authorised by the manufacturer:***

- **Replacing the blade;**
- **Replacing the sharpening stones;**
- **Replacing the motor transmission belt;**
- **Replacing electrical system components under the machine frame;**
- **Repairing structural parts, repairing the components under the frame.**

BLADE SHARPENING

Before proceeding, carefully clean the machine as explained in the previous paragraphs:

WARNING

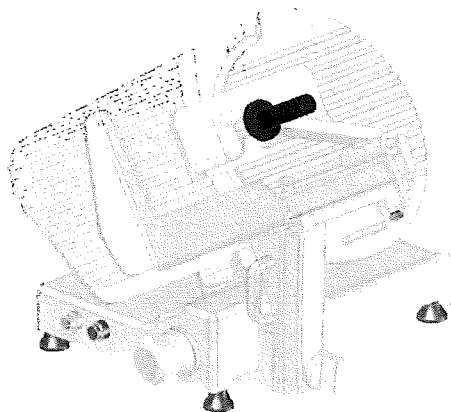
Sharpening can be done only up to 0,5 inches of the blade diameter value.

Beyond this value, the BLADE MUST BE REPLACED ONLY by personnel AUTHORISED BY THE MANUFACTURER.

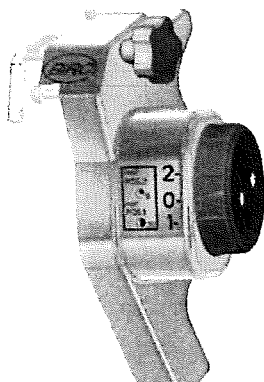
SHARPENING

Version with NOT INTEGRATED sharpener

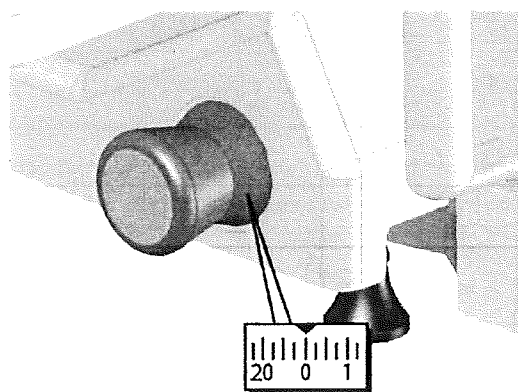
To sharpen the blade periodically and proceed as per the following instructions:



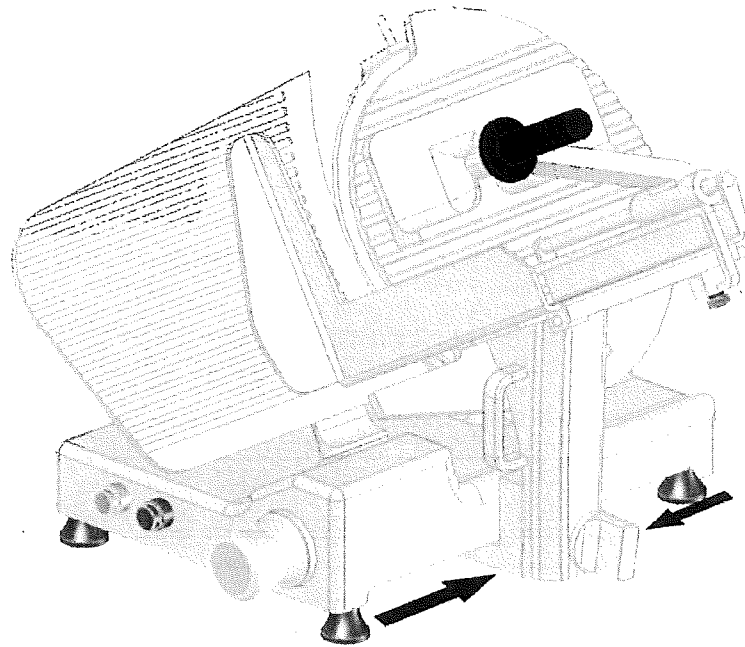
1) CLEAN THE BLADE



2) ASSURE THE SHARPENER IS AT ZERO POSITION

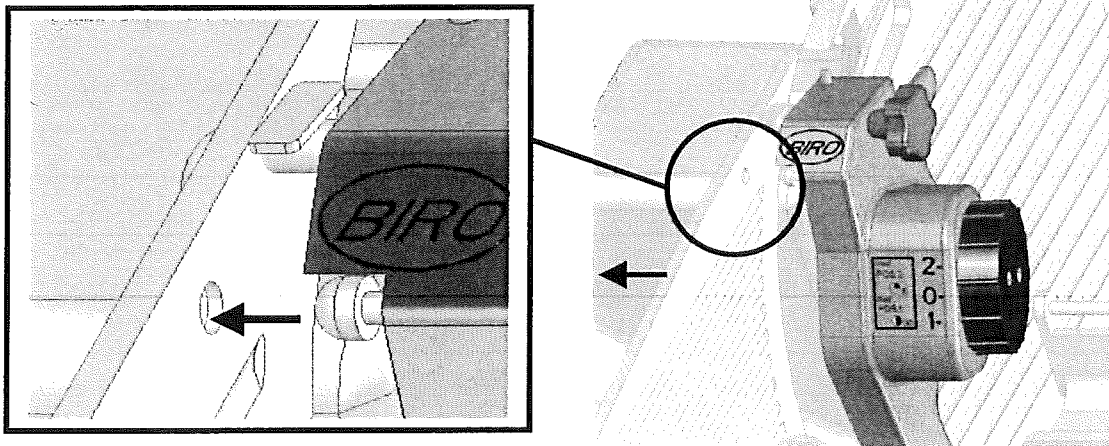


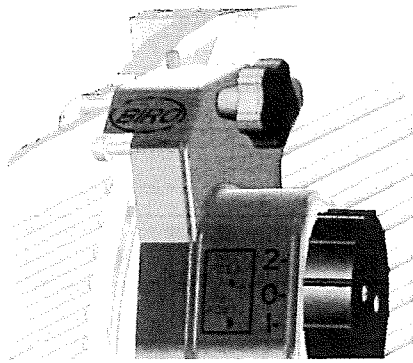
3) MOVE THICKNESS REGULATOR TO THE 20mm



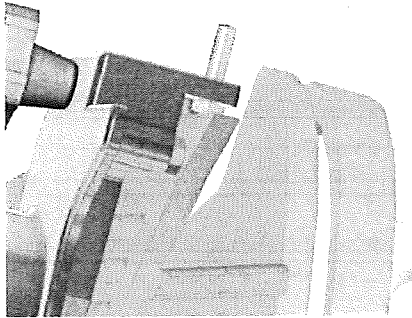
**4) THIS OPENED THE BLADE TO THE DESIRED POSITION
READY FOR POSITIONING THE SHARPENER.
MEAT PLATE POSITIONED IN THE MIDDLE.**

**5) THE SMALL RECESS ON THE GAUGE PLATE IS FOR THE
POSITIONING OF THE SHARPENING MECHANISM.**

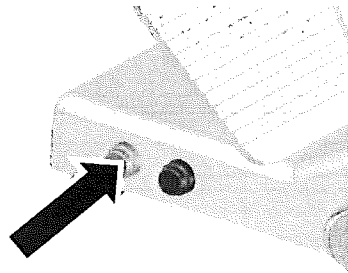




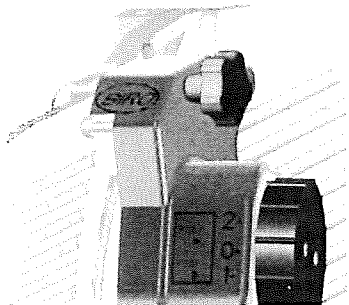
PLACE SHARPENING MECHANISM ONTO PLATE.



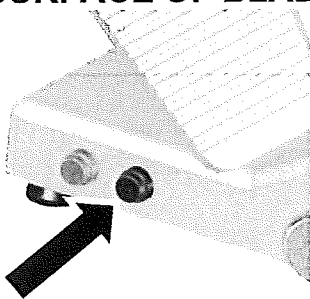
6) VERIFY POSITION



7) START BLADE ROTATING.



8) TURN DIAL TO POSITION 1. THIS WILL SHARPEN THE REAR OF THE BLADE. RUN FOR 20 SECONDS, TURN DIAL TO POSITION 2 FOR 5 SECONDS. THIS WILL TAKE THE BURR OF THE FRONT SURFACE OF BLADE



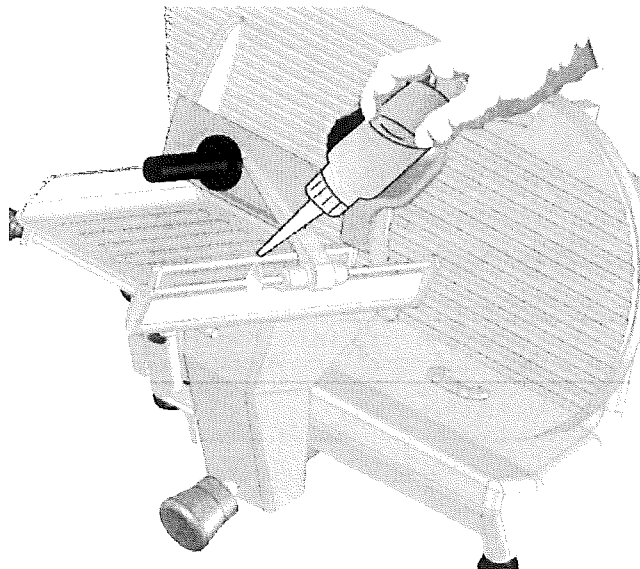
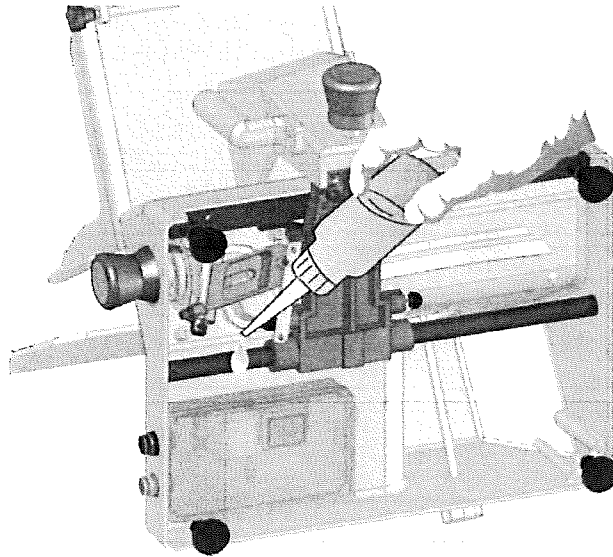
9) STOP MACHINE. REMOVE SHARPENER AND CLEAN BLADE BEFORE USING THE MACHINE AGAIN.

LUBRICATION

Carriage sliding guides pusher (once a week)

Use only the oil provided, otherwise use food grade lubricant spray.
DO NOT USE VEGETABLE OILS.

- Spread a **small quantity of oil** on the bar and move the assembly 3 or 4 times.
- Clean as required to remove excess of oil.



TROUBLESHOOTING AND REMEDIES

The table below indicates the most common problems that may arise during slicing and the necessary remedies.

PROBLEM	POSSIBLE CAUSE	REMEDY
The machine does not start when the green button is pressed	No power supply The blade guard is not correctly positioned. Defective electrical control circuit.	Ascertain that the plug is correctly inserted. Check Call technical assistance
The machine does not start, and there is continuous noise like a buzz only in the case of machines equipped with three-phase motors.	The motor is running on single-phase mode	Press the red button immediately and have the power supply cord and the circuits upstream verified by qualified personnel.
When the green button is pressed, the machine starts, but the white functioning light is not on.	Defective indicator	Do not use the machine when the pilot lamp is not on. Call technical assistance
The machine starts, but there are vibrations. The motor is very hot and there is a bad smell.	Defective motor or transmission.	Do not use the machine. Call technical assistance.
Under strain, the machine slows down or comes to a stop.	Defective transmission	Call technical assistance
Excessive resistance to product slicing.	The blade is blunt	Sharpen the blade
The slices are ragged and/or shaped irregularly	The blade is blunt The blade is excessively worn out	Sharpen the blade Call technical assistance
Unsatisfactory blade sharpening	Worn wheels	Replace the grinding stones. Call technical assistance
The product tray does not slide	Guides are insufficiently lubricated	Lubricate
When the red button is pressed, the machine does not stop	Defective electrical control circuit	Stop the machine, unplug from mains and call technical assistance

DISMANTLING THE SLICER

This machine is made of the following elements:

- *Aluminium frame;*
- *Stainless steel fittings and others;*
- *Electrical parts and wires;*
- *Electrical motor;*
- *Plastic materials, etc.*

Whether dismantling is entrusted to third parties or done in-house (in that last case you will have to separate the various materials) please note that disposal of the materials can only be carried out by duly authorised businesses.

In any case, please comply to the current norms of your country.

WARNING

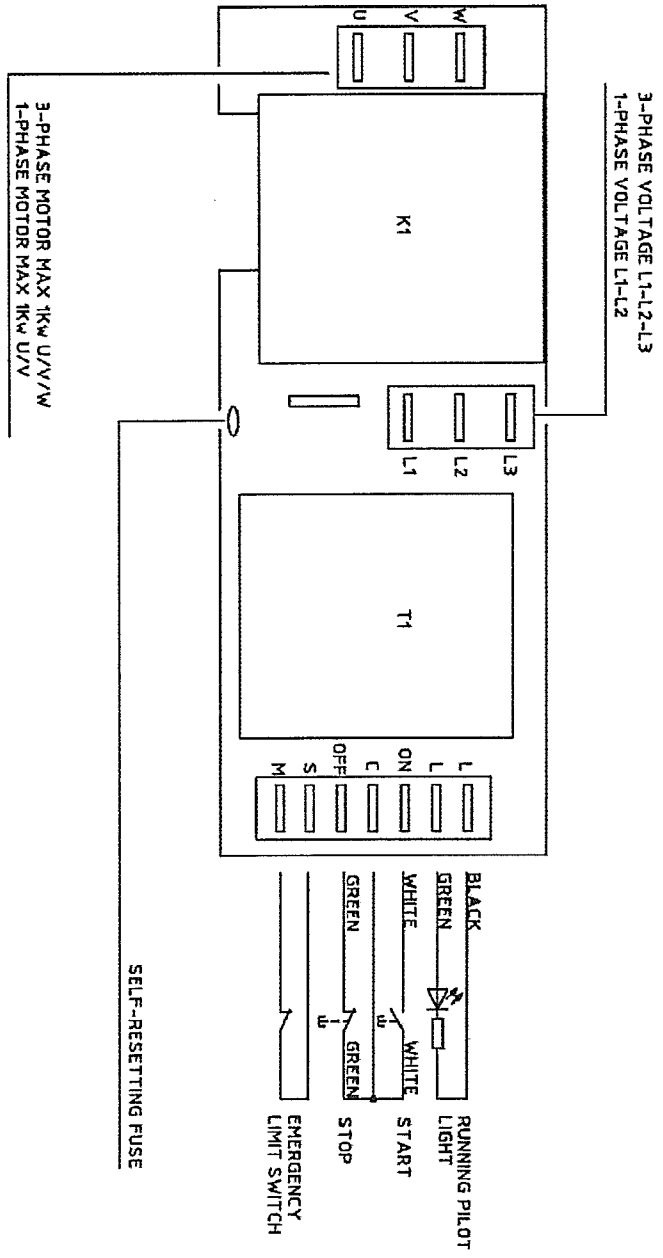
In any case, to remove the blade and dispose of it, you must contact the manufacturer or personnel duly authorized by the manufacturer.

NEVER DISPOSE OF WASTE IN AREAS WHERE ACCESS IS NOT DELIMITED BY BARRIERS AND FORBIDDEN BY WARNING SIGNS AS THIS WASTE REPRESENTS A SERIOUS DANGER, ESPECIALLY FOR CHILDREN AND ANIMALS. ANY RESPONSIBILITY ARISING OUT OF INCORRECT DISPOSAL FALLS ON THE OWNER.

ELECTRICAL DIAGRAM

0 1 2 3 4 5 6 7 8 9

MODEL : B300M - B350M - B350MV



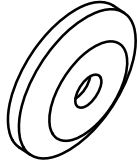
<p>BIRD</p>		<p>Dr. N. B350M</p>	<p>Implements</p>	<p>ON-OFF CIRCUIT BOARD</p>	<p>Order</p>	<p>FIGURE</p>
		<p>QAD SPAC</p>	<p>Demolition</p>	<p>CONNECTION DIAGRAM</p>	<p>Component</p>	<p>3</p>
<p>Home File AMB02D1</p>		<p>Delta 02-04-2008</p>	<p>CONNECTION DIAGRAM</p>		<p>B350M</p>	<p>SCALE</p>
<p>Delta</p>		<p>02-04-2008</p>	<p>CONNECTION DIAGRAM</p>		<p>Essential AR</p>	<p>/</p>



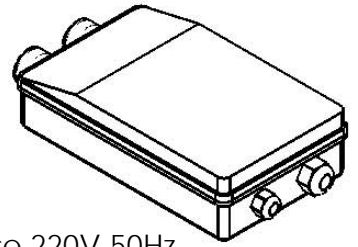
BIRO
Recommended Spare Parts
May 2011



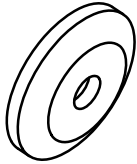
Z9MAF
Sharpening stone



GRSTA
Electrical Box Assembly Mono-Phase 115V-60Hz

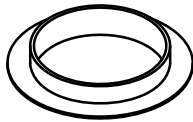


Z9MSB
Cleaning stone



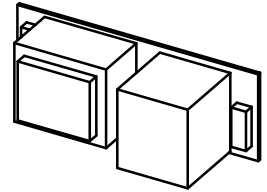
GRSTS
Electrical Box Assembly Mono-Phase 220V-50Hz

X0090
Water-ring protection



Z9TCA
Mono phase card 115V-60Hz

Z9SCH
Single phase card 220V-50Hz



B300M :
M9346 UP S/N 90764
G7CIN FROM S/N 90765

B350 M :
G5CIN UP S/N 80415
G8CIN FROM S/N 80416

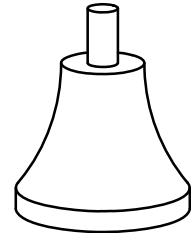
B350 A :
G5CIN UP S/N 10801
G8CIN FROM S/N 10802

B350 MV :
G5CIN UP S/N 90732
G8CIN FROM S/N 90733

Trasmission Belt



Z9PIE
Foot

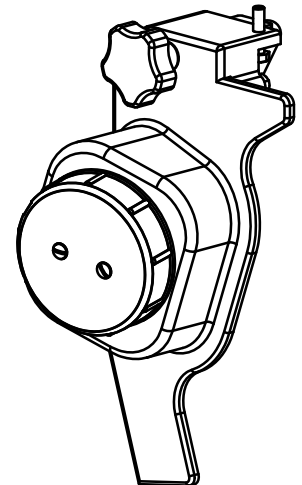


B300 M :
AF02US

B350 M - B350 A :
AF01US

B350 MV :
AF03US

Sharpener

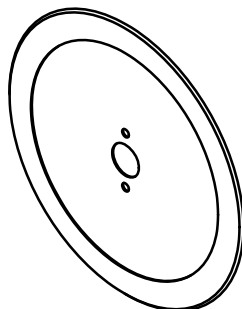


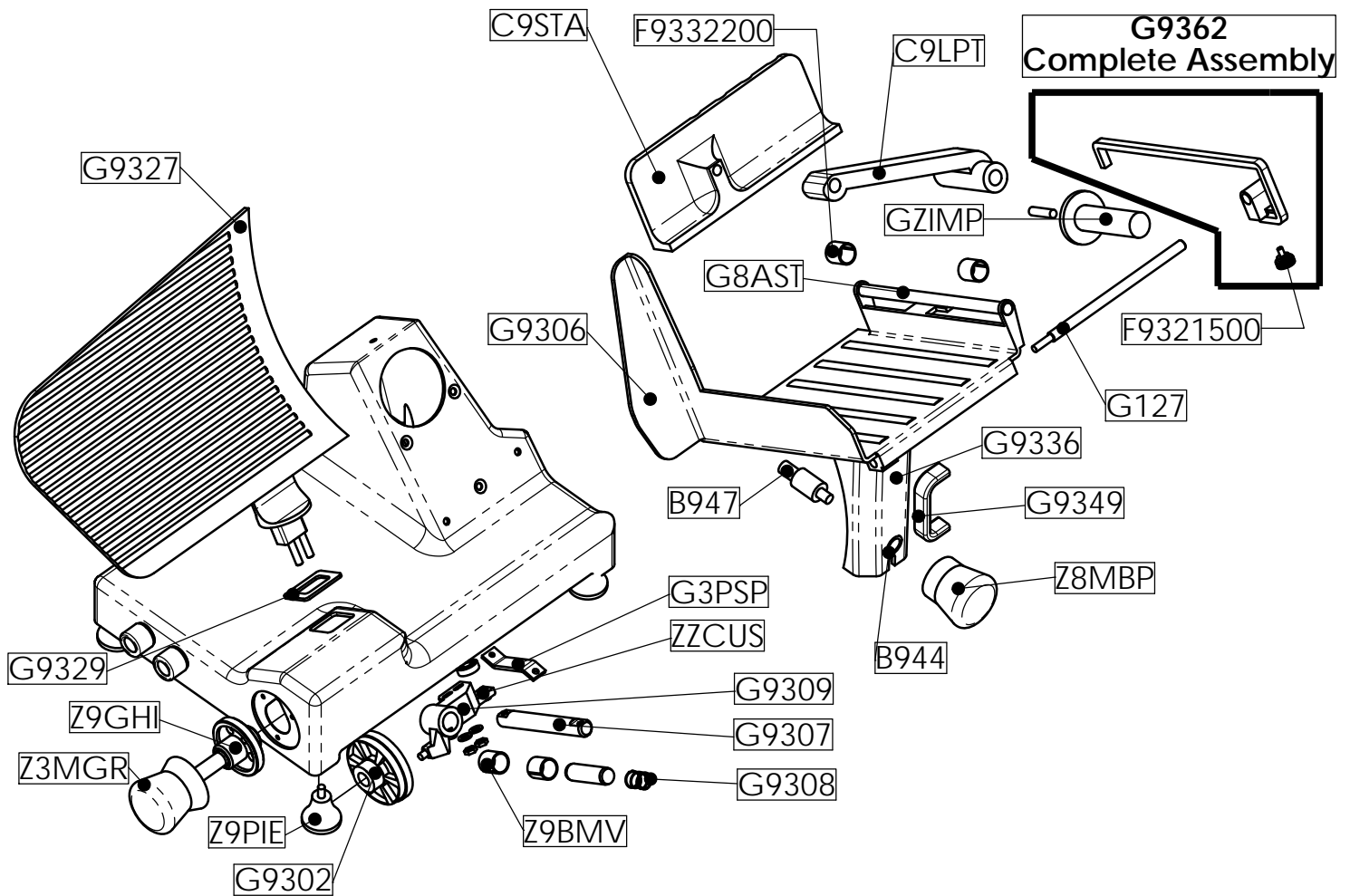
MODEL 300 :
G9320

MODEL 350 STND :
Z5L4G

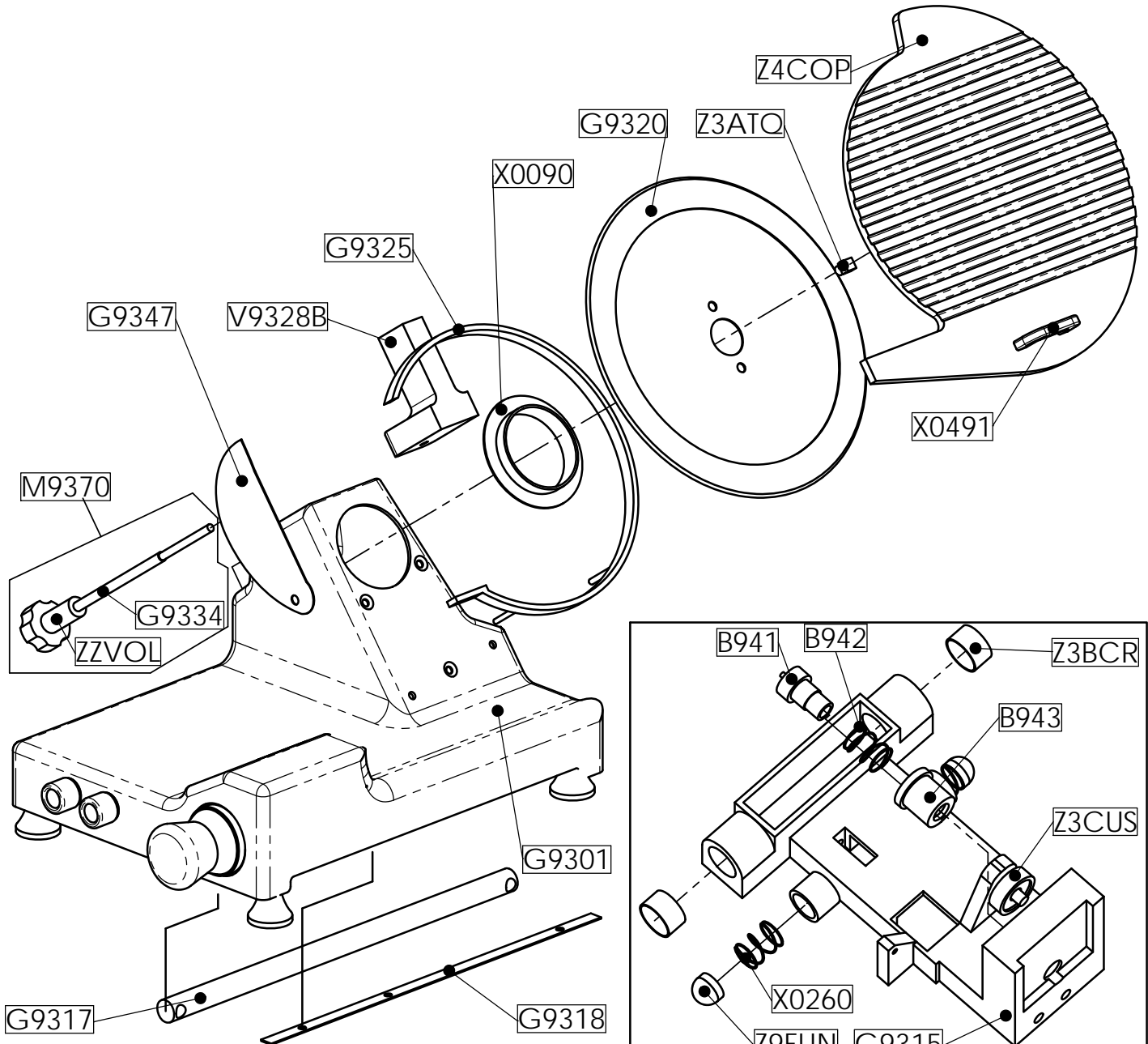
MODEL 350 3rd GEN. :
Z5L3G

Blade



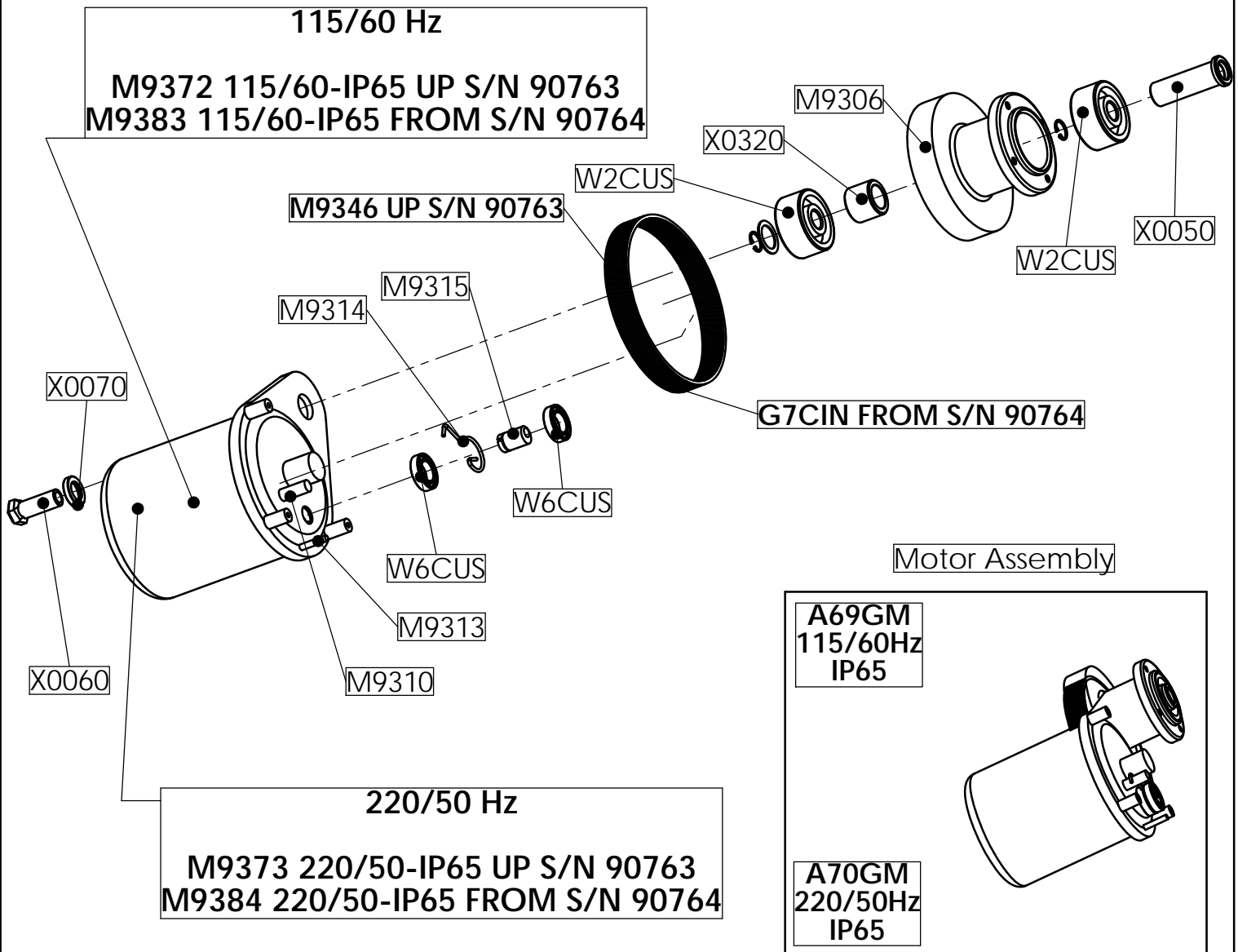


CODE	DESCRIPTION
B944	SUPPORT PLATE BUSHING 25x26,5
B947	LOCKING CARRIAGE SCREW
C9LPT	ALU ARM
C9STA	MEAT PUSHER
F9321500	PLASTIC KNOB - D3 6G
F9332200	BUSHING 12x14x15
G127	FENCE SHAFT
G3PSP	SQUARE SHAFT 20x92
G8AST	SHAFT 14x280
G9302	CAM 84
G9306	PRODUCT TRAY
G9307	GAUGE PLATE MOUVEMENT PIN 22x107
G9308	SPRING D14,5 L=86 thick.1,8
G9309	GAUGE PLATE MOUVEMENT
G9327	GAUGE PLATE
G9329	GAUGE PLATE PROTECTION 70x67
G9336	SUPPORT PLATE
G9349	HANDLE M.643/140 B-M6
G9362	FENCE ASSEMBLY
GZIMP	HANDLE I 30 F68 BM10
Z3MGR	ADJUSTABLE KNOB 0:16
Z8MBP	LOCKING PLATE KNOB IT68 BM12 L96
Z9BMV	BUSHING 22x25x25
Z9GHI	KNOB SPACER 76,6
Z9PIE	FOOT
ZZCUS	BEARING 6000 ZZ 10x20x6



COD	DESCRIPTION
3GSCC	COMPLETE CARRIAGE ASSEMBLY
M9370	BLADE GUARD ROD ASSEMBLY
B941	CARRIAGE PLUG 22x38
B942	PLUG SPRING 19,5x25
B943	CARRIAGE BUSHING 30x28,5
G9301	FRAME
G9347	SCRAPER
G9315	CARRIAGE
G9317	SLIDING SHAFT 22x487
G9318	SQUARE SHAFT 30x8x425
G9320	BLADE 300/57 mm
G9325	RING B300 M
G9334	BLADE GUARD ROD 10/8x255
G9358	FENCE BAR
V9328B	RING STUDBOLT
X0090	SEAL
X0260	SLIDING SPRING DF2,5-DE17-L45
X0491	HANDLE- COVER BLADE
Z3ATQ	BLADE GUARD LOCKING SCREW 12x12
Z3BCR	BUSHING PCM 222520B
Z3CUS	TREATED BEARING 7x25x7
Z4COP	BLADE GUARD
Z9FUN	PLASTIC PROTECTION
ZZVOL	PLATE ROD KNOB D50/8G

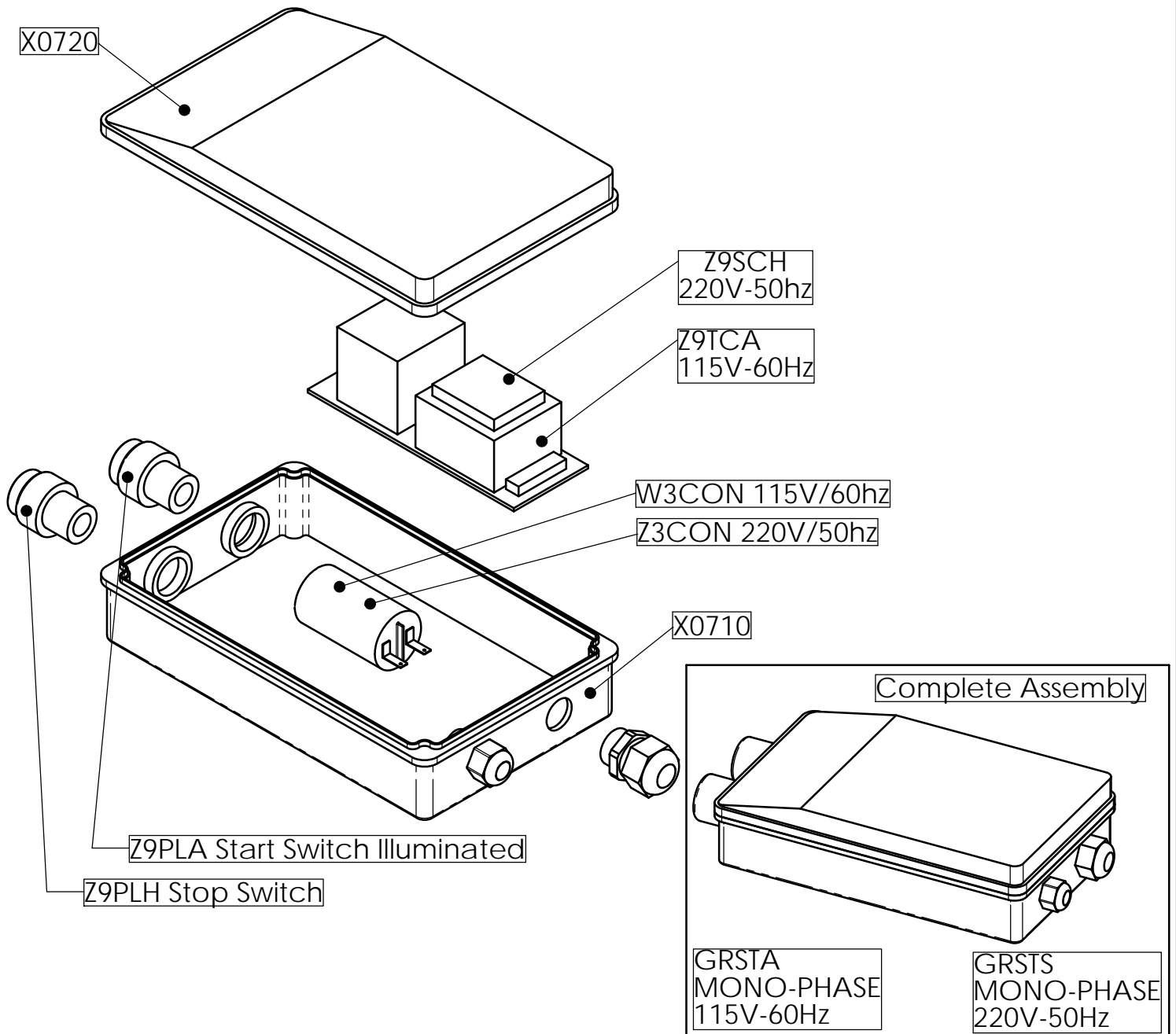
3GSCC Complete Assembly



CODE	DESCRIPTION	Q.TY
A69GM	MOTOR ASSEMBLY 115v/60Hz IP 65	
A70GM	MOTOR ASSEMBLY 220v/50Hz IP 65	
G7CIN	BELT B300M CP 140 J9 FROM S/N 90764	1
M9306	PULLEY B 350 M	1
M9310	PIN 10 x 22	1
M9313	SPRING PIN 5 x 25	1
M9314	BEARING TENS. SPRING	1
M9315	BEARING PIN	1
M9346	BELT 2350/2370 G TB2 11 x 400 UP S/N 90763	1
M9372	MOTOR - IP 65 115 VOLT 60 Hz UP S/N 90763	1
M9373	MOTOR - IP 65 220 VOLT 50 Hz UP S/N 90763	1
M9383	MOTOR - IP 65 115 VOLT 60 Hz FROM S/N 90764	1
M9384	MOTOR - IP 65 220 VOLT 50 Hz FROM S/N 90764	1
W2CUS	SS TRANSMISSION BEARING	2
W6CUS	SS BEARING 6000 ZZ 10 x 20 X 6	2
X0050	SHAFT - KNIFE 25 x 97	1
X0060	CAP SCREW	1
X0070	LOCKWASHER	1
X0320	SPACER	1

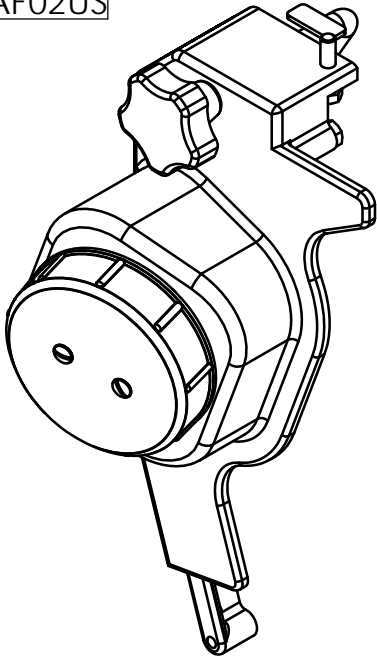


BIRO
B 300 M
Manual Slicer
May 2011

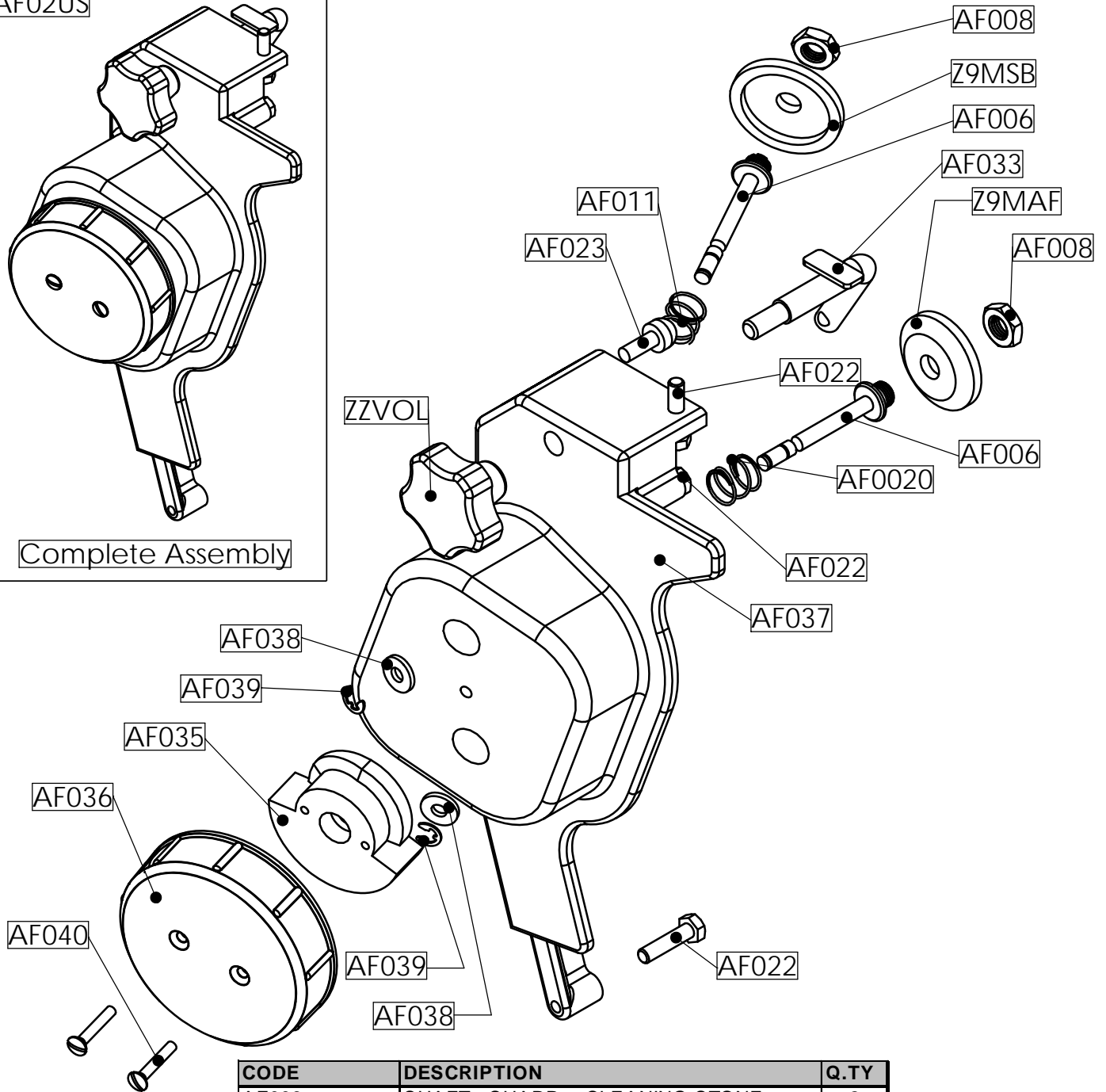


CODE	DESCRIPTION	Q.TY
GRSTA	COMPLETE CONTROL BOX 115V-60Hz	
GRSTS	COMPLETE CONTROL BOX 220V-50Hz	
Z3CON	CAPACITOR 10 Mf 220V-50Hz	1
W3CON	CAPACITOR 20 Mf 115V-60Hz	1
X0710	ELECTRIC BOX - BASE	1
X0720	PLASTIC COVER	1
Z9PLA	START SWITCH - IP 69	1
Z9PLH	STOP SWITCH - IP 69 RED	1
Z9SCH	CARD 220/50Hz	1
Z9TCA	CARD 115/60Hz	1

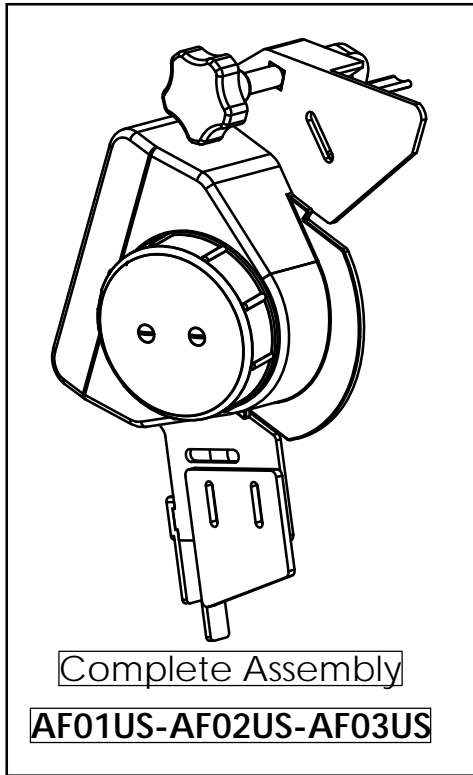
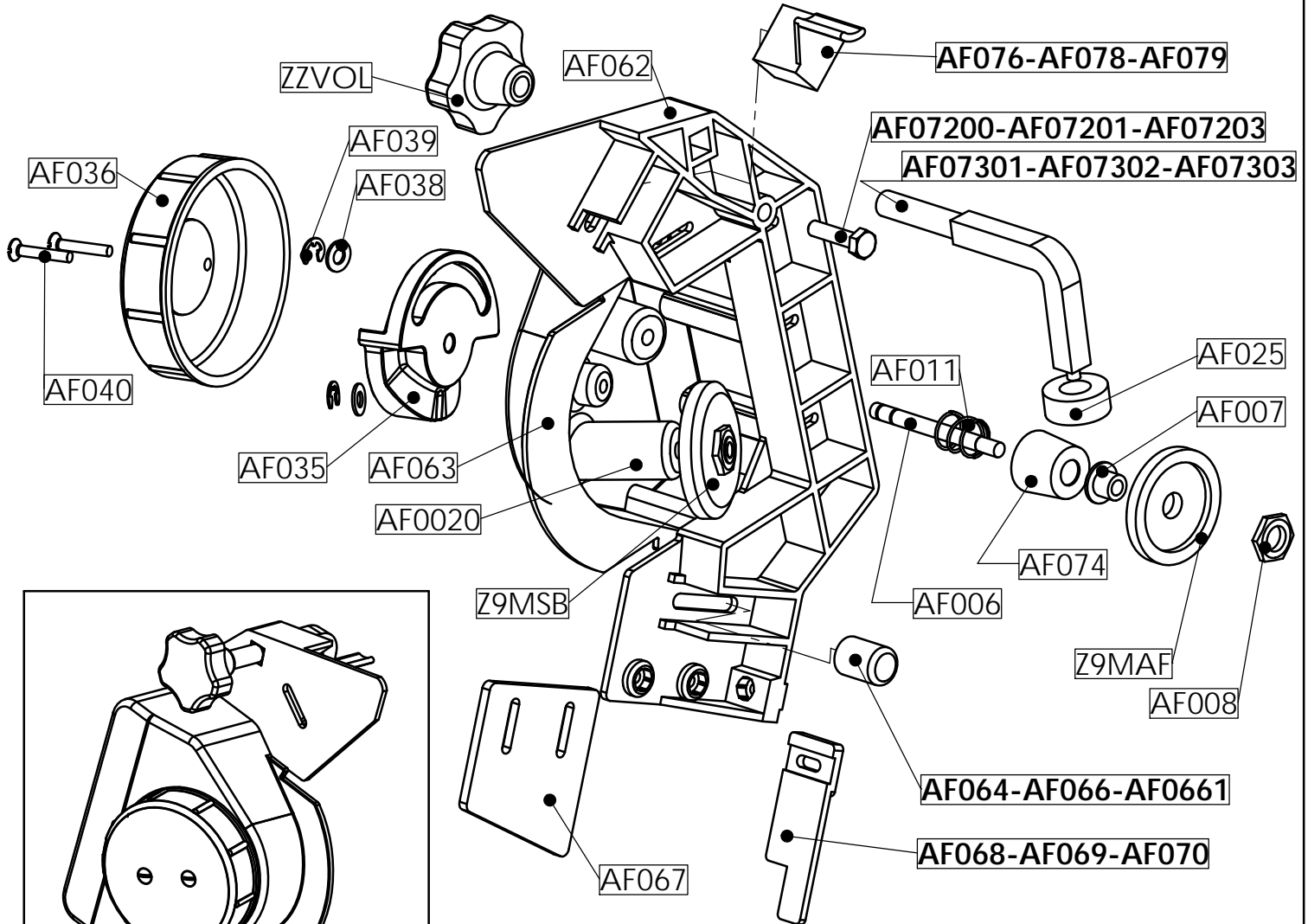
AF02US



Complete Assembly



CODE	DESCRIPTION	Q.TY
AF006	SHAFT - SHARP + CLEANING STONE	2
AF008	NUT - SPECIAL	2
AF011	SPRING - CLEANING STONE	1
AF02US	SHARPENER - COMPLETE ASSEMBLY	
AF020	SPRING - SHARPENING STONE	1
AF022	SCREW - PLASTIC	3
AF023	SCREW - MAIN GUIDE - PLASTIC	1
AF033	ARM	1
AF035	SHARPENER CAM	1
AF036	KNOB - SHARPENER	1
AF037	HOUSING	1
AF038	WASHER - PLASTIC	2
AF039	RING - RETAINER - UNI 7434	2
AF040	SCREW - TC 5 x 10	2
Z9MAF	STONE - SHARPENING	1
Z9MSB	CLEANING STONE	1
ZZVOL	KNOB - BLADE G. + SHARPENER	1



CODE	DESCRIPTION	Q.TY
AF006	SHARPENER SHAFT 6x68	2
AF007	BUSHING	2
AF008	NUT - SPECIAL	2
AF011	SPRING - CLEANING STONE	1
AF020	SPRING - SHARPENING STONE	1
AF025	PLASTIC WHEEL	1
AF035	SHARPENER CAM - NOT INTEGRATED	1
AF036	KNOB - SHARPENER	1
AF042	BUSH 12x27 hole 5.9	2
AF062	PLASTIC SHARPENER DEVICE	1
AF063	SEPARATED SHARPENER BOX	1
AF064	SEP. SHARP. FOOT B 300 M	1
AF066	SEP. SHARP. FOOT B 350 MV	1
AF0661	SEP.SHARP. FOOT B350 M / B350 A	1
AF067	SEP.SHARP. COVER PLATE - ALL	1
AF068	PROTECTION B300 M	1
AF069	PROTECTION B350 M / B350 A	1
AF070	PROTECTION B350 MV	1
AF07200	PIN B300 M	1
AF07201	PIN B350 MV	1
AF07203	PIN B350M / B350 A	1
AF07301	LOCKING SHAFT B350 MV	1
AF07302	LOCKING SHAFT B300 M	1
AF07303	LOCKING SHAFT B350 M / B350 A	1
AF074	DUST COVER ALL	2
AF076	REFERING FOOT B300 M	1
AF078	REFERING FOOT B350 MV	1
AF079	REFERING FOOT B350 M / B350 A	1
Z9MAF	STONE - SHARPENING	1
Z9MSB	STONE - CLEANING	1
ZZVOL	KNOB	1
ASSEMBLY		
AF01US	COMPLETE ASS.BLY B350 M / B350 A (30mm OPENING)	
AF02US	COMPLETE ASS.BLY B300 M	
AF03US	COMPLETE ASS.BLY B350 MV	