



Slicers LEADER



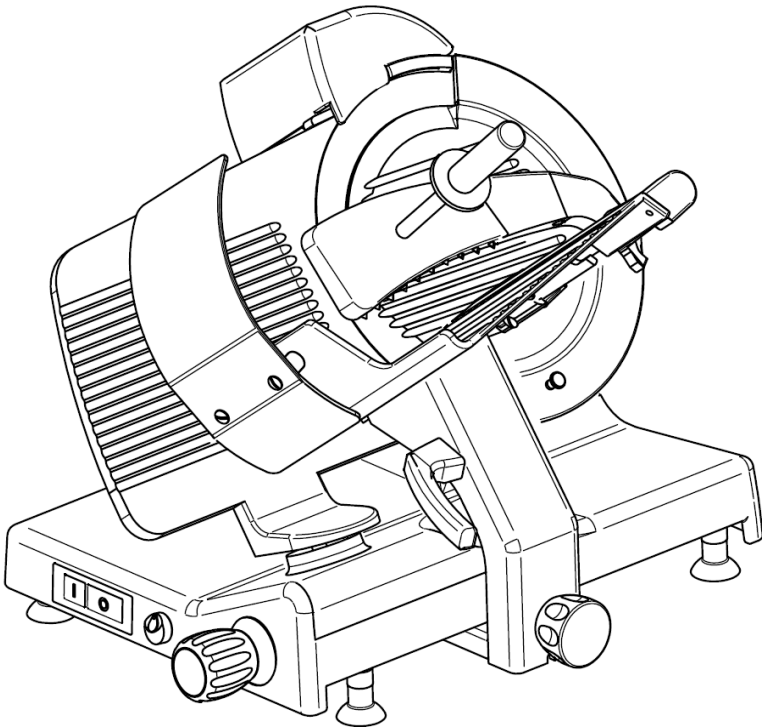
**350-370G/LI
GRAVITY FEED
TRANSMISSION GEAR**

21048 SOLBIATE ARNO (VA)
Via Colombera, 27
Tel. 0331.219.723
Fax 0331.216.197
E-mail: noaw@noaw.it
<http://www.noaw.it> -
www.noawsrl.com

**Instructions for use and
maintenance**



Slicers LEADER CE



**Ø350/ Ø370
GRAVITY FEED
GEAR TRANSMISSION**

INSTRUCTION HANDBOOK

Edition November 2010



LIST OF CONTENTS

	Page
1. INTRODUCTION.....	3
1.1 Purpose of the manual.....	3
1.2 Keeping the manual.....	3
1.3 Use of the machine.....	3
2. GENERAL INFORMATION.....	4
2.1 Machine limits, safety regulations.....	4
2.2 Guarantee and manufacturer's responsibility.....	5
2.3 The user's obligations.....	5
2.4 Markings - Plates.....	5
3. TECHNICAL CHARACTERISTICS.....	6
3.1 Data sheets.....	6
3.2 Furnished items and accessories.....	7
3.3 Products that can be sliced.....	7
3.4 Products that cannot be sliced.....	7
4. DESCRIPTION.....	8
4.1 Unpacking.....	8
4.2 Main components.....	10
4.3 General description.....	11
5. INSTALLATION.....	12
5.1. Installing the machine.....	12
5.2. Command description.....	12
5.3 Electrical connection.....	12
5.4 Checking direction of blade rotation (only for machine with three phase motors)	13
6. USING THE SLICING MACHINE.....	13
6.1 Loading the goods on the plate and cutting.....	13
6.2 Cleaning the slicing machine.....	15
7. MAINTENANCE AND REPAIRS.....	19
7.1 General information.....	19
7.2 Sharpening the blade.....	19
7.3. Lubricating the guide bars of the carriage with arm and food table support (weekly).....	21
7.4 Lubricating the transversal guide rods of the table and food press (weekly).....	21
8. LOCATING AND ELIMINATING FAILURES.....	22
9. CIRCUIT DIAGRAM.....	23
10. DISMANTLING THE SLICING MACHINE.....	25



1. INTRODUCTION

1.1 Purpose of the manual

This publication contains all the information necessary for the use and maintenance of "LEADER" slicing machines with gear transmission to be used for food, with circular blade, models Ø 350 mm and Ø 370 mm.

The purpose of this manual is to allow the user, above all the direct user, to take every precaution and arrange all human and material means necessary for a safe and lengthy use of these machines.

1.2 Keeping the manual

This manual must be given to the person who will use and maintain the machines and this person will keep the manual in a safe and dry place, ready to be used. We recommend that a copy be kept on file.

For any correspondence with the maker or authorized personnel, please refer to the information on the plate and the machine serial number.

The manual must be kept for the entire life of the machine and in case of need (ex. any damage to even a part of the manual that makes consulting it difficult) the user must acquire a new copy exclusively from the maker.

The user must let the manufacturer know the address of any new owner of the machine.

Note: The terms Front, Back, Right and Left used in this manual refer to the machine as seen from the operator's side in normal working conditions.

1.3 Use of the machine

The use and configurations of the machine are the only ones allowed by the manufacturer; do not try to use the machine differently from the indications. The indicated use of the machine is only valid for machines with a complete structural, mechanical and system efficiency.

The machines are to be used for cutting only food products of the type and size indicated in this manual.

The maker declines all responsibility derived from an improper use or use by untrained personnel, changes and/or repairs carried out on one's own or by unauthorized personnel, the use of spare parts that are not original or not specific for the type of machine.

For any explanation or doubts on the contents of this manual, please contact immediately the manufacturer or an authorized technical assistance service and quote the paragraph number of the required subject.



2. GENERAL INFORMATION

2.1 Machine limits, safety regulations

The machine has been designed and made to slice food products, with a continuous service, of the type and size as indicated in paragraphs 3.2, 3.3 e 3.4.

2.1.1 Environmental conditions for using the machine

- Temperature from -5°C to +40°C
- Humidity max. 95%

The slicer cannot be used in opened places and/or atmospheric agents. It cannot be used in rooms with steams, fumes or corrosive and/or abrasive dusts with fire or explosion risk and everywhere they are used anti-deflagration components.



2.1.2 General safety regulations

The slicing machine must be used only by an adequately trained person who has carefully read the contents of this manual. The operators must be over 18 years of age, in perfect mental-physical conditions, have the right attitude and capacity and necessary knowledge for manouevering and normal maintenance of simple mechanical and electrical components.

For a better use of the machine follow the instructions below:

- Install the machine according to the instructions in the paragraph “Installation”;
- Install the machine so that it is far from people who must not use it, especially children;
- Do not become distracted while using the machine;
- Do not use loose clothing or open sleeves;
- Do not let anyone come close to the machine while in use;
- Do not remove, cover or change the plates that are on the machine and, if they are damaged, contact qualified and authorised personnel;
- Do not remove the transparent protection and do not change or exclude the mechanical and electrical protections;
- Only slice permitted products; do not try slicing any products that are not allowed;
- The area around the machine, where the food is laid and the floor where the operator works must always be kept clean and dry;
- Do not use the machine as a support surface and do not place any object on it that does not pertain to normal cutting operations;
- Do not use the slicing machine when, after a normal use, the distance between the cutting edge of the blade and the blade protection ring is over 6 mm. (see paragraph 7.2);
- Do not use the machine with electrical connections of a “temporary” nature, with temporary or not insulated wires;
- Periodically check the state of the mains cable and the cable gland on the machine body, when necessary have it replaced without delay by qualified personnel;
- Immediately stop the machine in the case of a defect, anomalous function, suspected breakage, incorrect movements, unusual noise;
- Before cleaning or carrying out any maintenance, disconnect the machine from the electric mains supply;
- Use protective gloves for cleaning and maintenance;
- The goods to be cut must be placed on and removed from the sliding plate with the carriage in a retracted position and the thickness regulating knob in the “O” position;



- Only use the moving handle placed on the arm or the handle on the food press for moving the food plate during slicing;
- The use of accessories for cutting is not allowed unless supplied by the maker specifically for the machine;
- For any exceptional maintenance (replacing grindstones, blade, etc.) please contact the manufacturer or qualified and authorized personnel.

2.2 Guarantee and manufacturer's responsibility

The guarantee of a good function and a complete conformity of the machines, that are to be used accordingly, depends on the correct application of the instructions contained in this manual.

The manufacturer declines all direct and indirect responsibility deriving from:

- Not following the instructions in the manual;
- Untrained personnel using the machine;
- Using the machine so that it does not conform to specific regulations in force in the country of installation;
- Unauthorized changes and/or repairs to the machine;
- The use of accessories and spare parts that are not original;
- Outstanding events.

If the machine is sold or given away, this automatically means that the manufacturer is no longer responsible for the machine in question except for anything regarding the EEC directive 85/374 (responsibility for any construction faults of the product).

2.3 The user's obligations

The user must scrupulously observe the instructions in this manual for the manufacturer's guarantee to be valid and particularly:

- always respect the limits of the machine;
- always carry out a constant and diligent maintenance;
- make sure the persons using the machine are qualified and able.

2.4 Markings - Plates

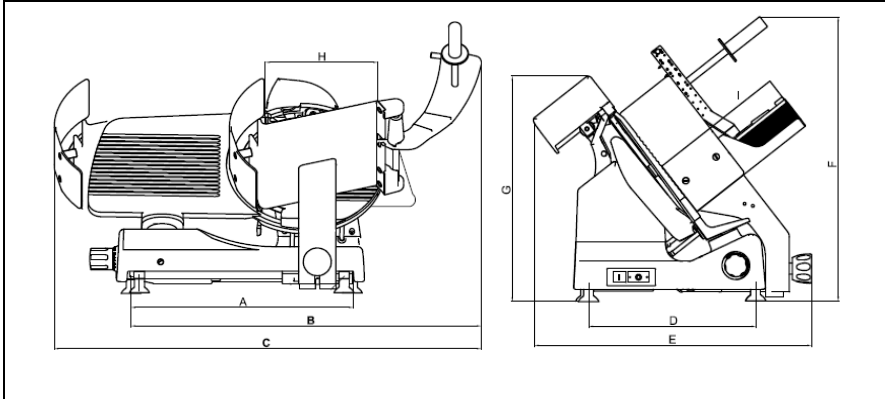
The following plate is installed on the machine:

- manufacturer's identification plate, machine plate, technical data plate and EC marking; placed on the base, left- hand side.



3. TECHNICAL CHARACTERISTICS

3.1 Data sheets



DIMENSIONS		
Blade diameters	350	370
A	540 mm	540 mm
B	830 mm	830 mm
C	955 mm	955 mm
D	395 mm	395 mm
E	660 mm	660 mm
F	525 mm	525 mm
G	670 mm	670 mm
H	300 mm	300 mm
I	350 mm	350 mm
TECHNICAL DATA		
Blade diameters	350	370
Blade turns/1'	210 rpm	210 rpm
Carriage movement	365 mm	365 mm
Cut's capacity \emptyset	260 mm	270 mm
Cut's capacity \square	290 X 220h. mm	290 X 230h. mm
Thickness adjuster	0 \div 22 mm	0 \div 22 mm
Blade diameters	350 mm	370 mm
Base dimensions	600 x 450 mm	600 x 450 mm
Net weight	45 Kg	47 Kg
Motor power	0.37 kW	0.37 kW
Electrical characteristics	230V 50Hz single phase 400V 50 Hz three-phase	230V 50Hz single phase 400V 50 three-phase



3.2 Furnished items and accessories

The following documents and accessories are supplied with the machine, unless otherwise requested;

- instruction manual for use and maintenance;
- EC conformity declaration;
- accessories: lubricating oil for carriage guide bars and food press.

3.3 Products that can be sliced

The following are products that can be sliced:

- all types of cold cuts (cooked, raw smoked);
- boneless meat (cooked or raw at a temperature of no lower than +3°C);
- bread and cheeses (those that can be sliced, such as Gruyere, Fontina, etc.).






3.4 Products that cannot be sliced

The following are products that cannot be sliced because they could cause damage to people and equipment:

- frozen food;
- deep-frozen food;
- food with bones (meat and fish);
- vegetables;
- any other product not meant for consumption.

IDENTIFICATION PLATES OF THE MANUFACTURER, MACHINE, TECHNICAL DATA AND EC MARKING.

	SLICER		350G/LI-230		
	No.		333	2010	
	230 V ~ 1		50 Hz		
	370,00 W				
NOAW s.r.l. SOLBIATE ARNO (VA) - ITALY Tel 0331/219723 - Fax 0331/216197					 350G/LI-230



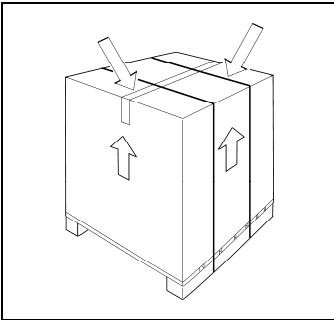
4. DESCRIPTION

4.1 Unpacking

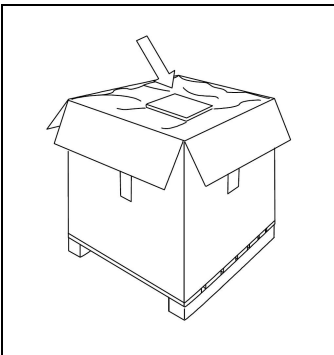
Check that the packaging is unopened and undamaged; otherwise immediately inform the forwarding agent or the area agent.

To take the machine out of the packaging proceed as follows:

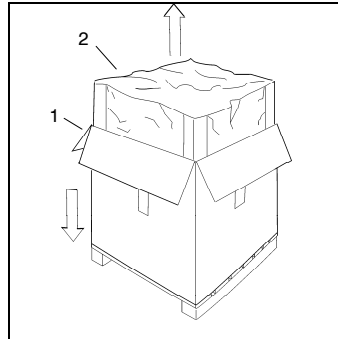
1. Cut and remove the plastic straps;
2. Remove the staples from the top of the box;



3. Open the box and take out the copy of the instruction manual which is on top of the polyurethane protection;
4. Continue as indicated in the manual;

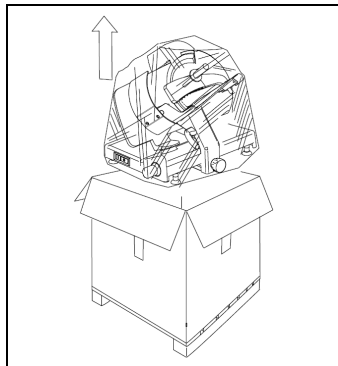


5. Push the upper cardboard box down (1) using the flaps so that the next step is easier, that is, removing the polyurethane protection and the corner reinforcements (2);
6. Remove the above mentioned protection and the corner reinforcements;



7. Lift and take out the machine which is wrapped in a sheet of transparent polyethylene;

ATTENTION: The machine must be lifted by two people, taking into account that it weighs more on the side where the blade is.





8. Once this operation is over, check the contents of the box and make sure it corresponds to the label on the outside.

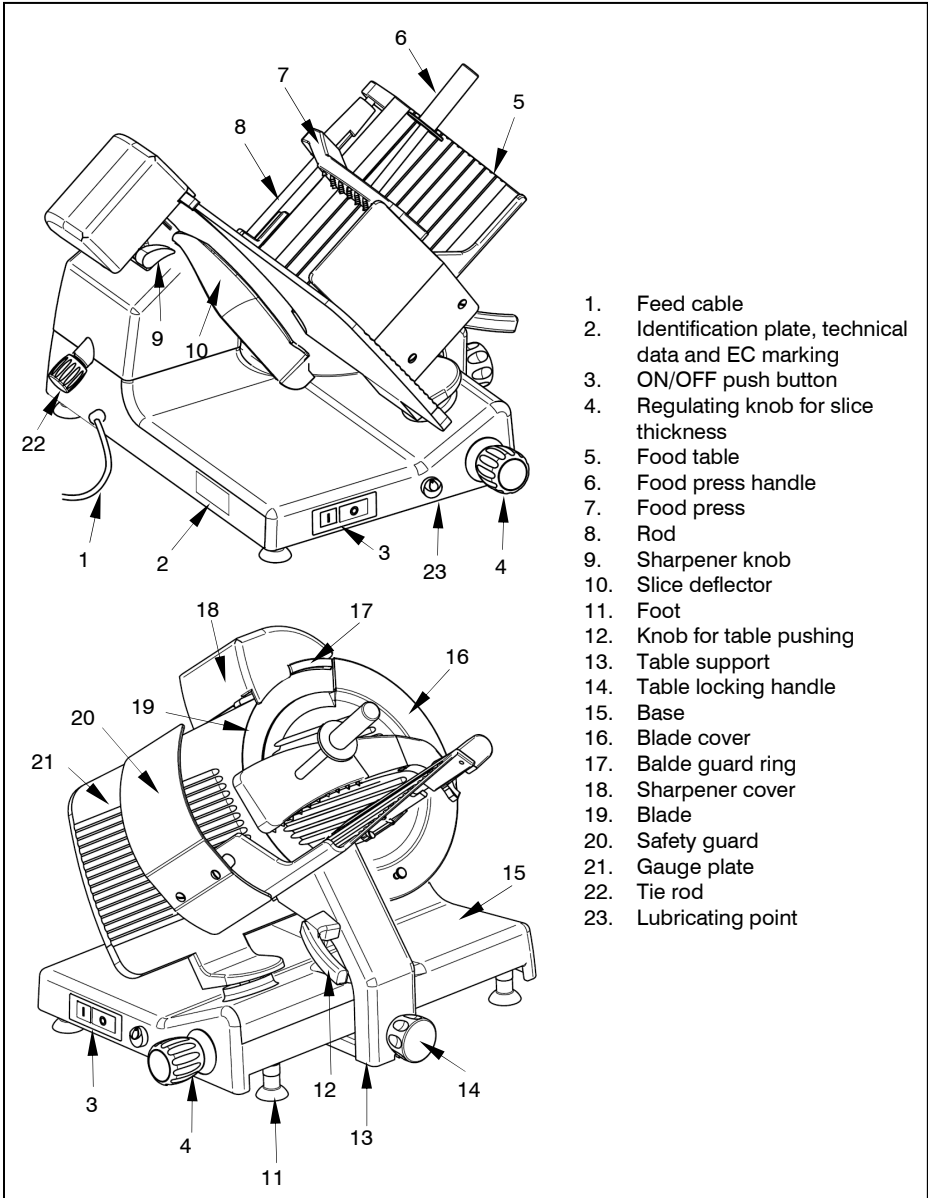
WARNING: The packaging components (plastic straps, cardboard, polyurethane foam) can be thrown away with normal solid wastes and therefore there is no difficulty in disposing of them.

However it is advisable to dispose of products separately (differential collecting) in conformity with theregulations in force for adequate recycling.

DO NOT DISCARD THE PACKAGING PRODUCTS IN THE ENVIRONMENT!



4.2 Main components





4.3 General description

The slicing machine has been designed and made according to the EEC Directive 2006/42.

The machine offers the user:

- maximum safety when in use, during cleaning and ordinary maintenance;
- maximum hygiene from the use of inoxidizable materials or adequately protected against oxidization together with an careful design of all the parts in food zone;
- maximum cutting precision and capacity together with strength and reliability;
- the chance to work continuously.

The machine is essentially made up of a base that holds a circular blade that is inclined, operated by an electric motor, which slices the food and a sliding carriage on bars, placed under the above mentioned base, which in turn supports the food plate, parallel to the cutting edge of the blade.

The food table is made up of a plate and a sliding upper table, also has an appropriate self-stopping device to keep the product in its proper place during cutting operations (food press).

The thickness of the slice is regulated by a thickness plate behind the blade; this plate, on which the food is placed, can be moved transversally to the blade at the thickness of the desired slice.

All the components of the machine are made of a light aluminium alloy and magnesium Peraluman 3, polished and anodized, in stainless steel and plastic for food products as according to the sanitary regulations in force so the structure is sturdy, reliable, easy to clean and does not alter in time.

The cutting blade is operated by a self-ventilated motor, under the base; the motor transmission is obtained with gears, guaranteeing a quiet running. The transmission gear is the top in terms of reliability, strong efforts, and it is able to cut the product even harder.

Starting and stopping is carried out by using the two buttons at the front of the machine which are easily identifiable by their position; there is a light which indicates the machine is running. This command system prevents accidental starting of the machine after a possible electric circuit interruption; this means the slicing machine can only be re-started intentionally. The machine has a sharpener which is extremely easy and safe to use.

The food plate, slice deflector and blade cover can be removed for cleaning.

4.3.1 Safety

The mechanical safety devices are the following:

- Irremovable safety ring around the blade (blade protection);
- Food plate which can only be removed if the regulating knob of the thickness plate is in the 'zero' position and the carriage is at the end of its position on the operator's side. Once the arm complete with food plate has been removed the thickness plate is locked in the above mentioned position;
- A set of aluminium and transparent protections on the food plate.

The electric safety devices are the following:

- Start-up with start and stop buttons with a low tension control circuit that also requires a voluntary re-start of the machine in the case of an electric circuit interruption.

4.3.2 Residual risks

WARNING: The safety ring around the blade is made according to the European regulation (EN 1974:1998+A1) but this protection doesn't completely eliminate risks in sharpening area.

When cleaning and sharpening the blade, be very careful and always concentrate on the job at hand. We recommend the use of protective gloves.

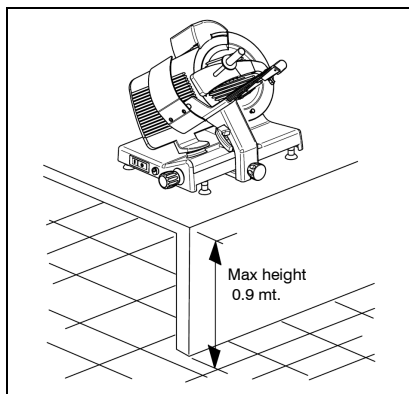


5. INSTALLATION

5.1. Installing the machine

Install the machine on a surface which is level, smooth, dry and suitable for the weight of the machine plus the food to be sliced; refer to paragraph 3.1.

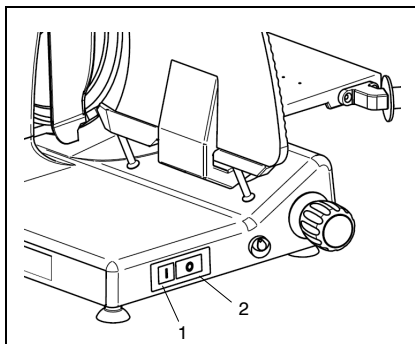
WARNING: Check that there is nothing that can get in the way of the plate and the food that is to be cut on the plate.



5.2. Command description

5.2.1 Start and stop buttons

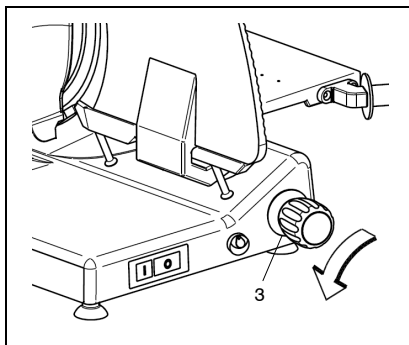
- Press the button I (1) to start the blade;
- Press the button 0 (2) to stop the blade moving.



5.2.2 Regulating knob for slice thickness

The thickness of the slice is regulated by turning the graduated scale knob (3) counterclockwise.

Regulating field: see paragraph 3.1.

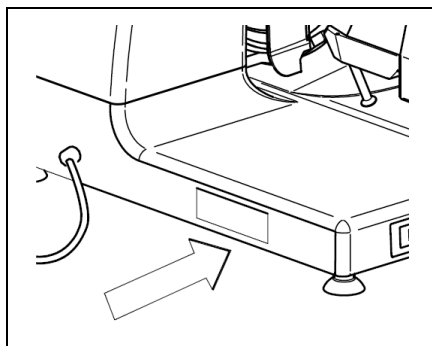


5.3 Electrical connection

The machine must be installed close to an EEC regulation socket in a system which conforms to the regulations in force with:

- magnetothermal protection;
- automatic differential switch;
- grounding system.

Before connecting, verify that the electric supply mains is suitable for the machine by checking the technical data plate on the machine.





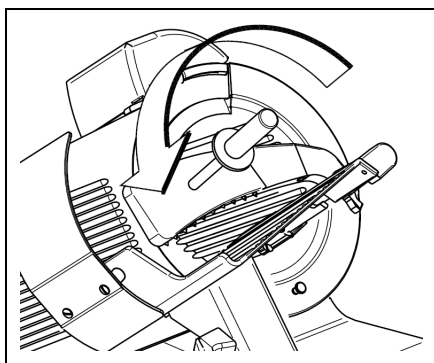
The slicer is fitted with a power supply cord of about 2 metres length, complete with a plug to allow a simple disconnection from the electric mains supply.

ALWAYS indicate the presence of the power supply cord if the slicer cannot be installed near a socket and if in the installation zone there is a transit of people.

If the power supply cord is not long enough you will require the technical assistance service and do not proceed with a temporary electrical connection.

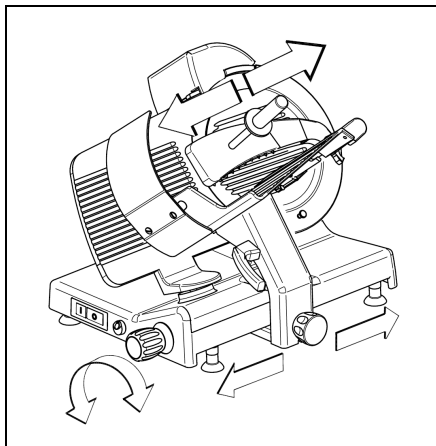
5.4 Checking direction of blade rotation (only for machine with three phase motors)

1. Start the machine;
2. Check the working light is on;
3. Check the blade rotates in the direction indicated by the arrow (counterclockwise looking at the machine from the side of the blade cover);
4. If the blade goes round in the opposite direction (clockwise) stop the machine immediately and **call a qualified person to invert the feed wires of the plug.**



5. Check the food plate and food press move smoothly.

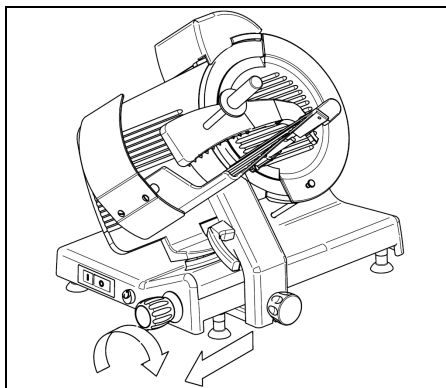
6. Check the working and regulation of the thickness plate.



6. USING THE SLICING MACHINE

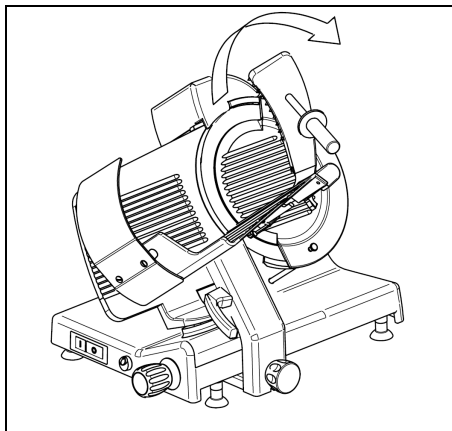
6.1 Loading the goods on the plate and cutting

1. Check that the regulating knob for slice thickness is on '0';
2. Pull back the carriage completely (towards the operator) to the loading position.

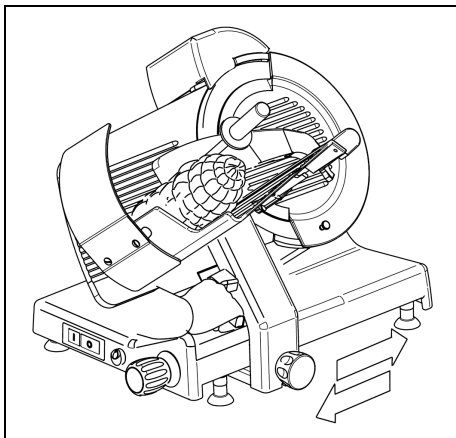




3. Lift up the food press and put it in the rest position;

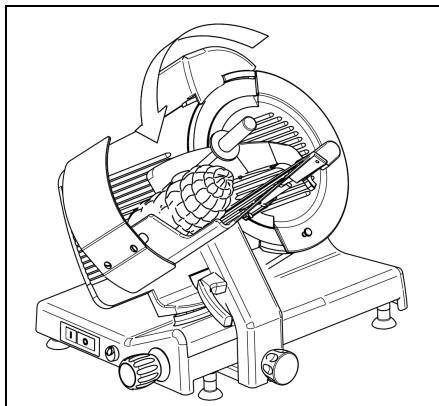


Grip the handle attached to the plate holder arm and begin an alternate cutting movement;

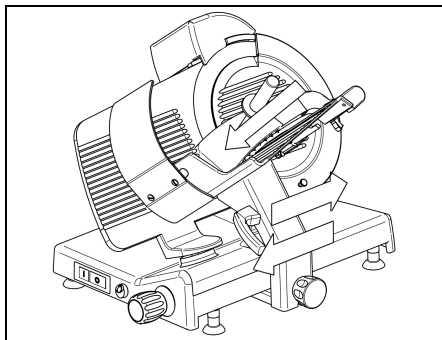


4. Place the food to be sliced on the plate against the operator's side. The food will press against the thickness plate because of its weight.

Block it with the food press by pressing down slightly;



6. When the weight or size of the goods do not allow a proper cutting for reasons of weight, use the food press hand-grip;



5. Regulate the thickness of the slice. Start the blade by pressing the start button I.

7. At the end of the cutting operations turn the thickness regulating knob back to '0' and pull back the carriage.

Stop the blade movement by pushing the stop button 0.



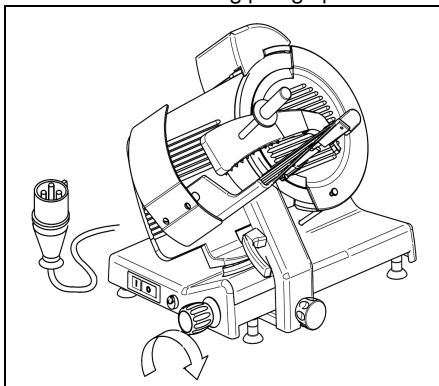
6.2 Cleaning the slicing machine

6.2.1 General information

The machines must be properly cleaned at least once a day; if necessary even more. If the machines have not been used for a while they must be cleaned before use as well.

6.2.2 Disassembling machine for cleaning

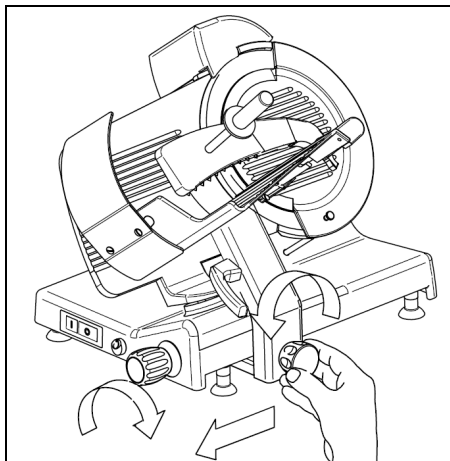
1. Disconnect the plug from the electric mains supply;
2. Turn the regulating knob of the thickness plate to '0';
3. Remove the various components as described in the following paragraphs.



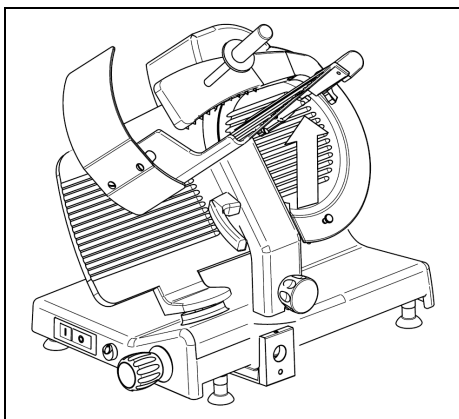
Disassembling the food table

1. With the regulating knob of the thickness plate on '0' pull back the plate holder support all the way towards the operator;
2. Turn the locking knob counterclockwise all the way while keeping the support at the end until the safety device of the thickness plate can be heard.

WARNING: To correctly carry out this operation it could be necessary to move the thickness regulating knob at the same time taking it 1-2 mm over the '0' position.



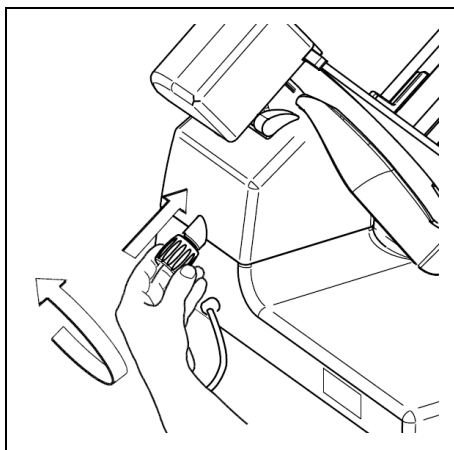
3. Take out the whole group by pulling it upwards.



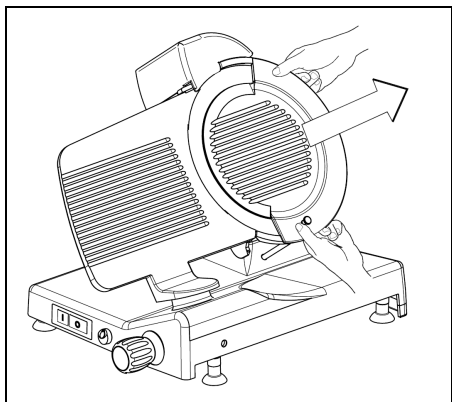


Disassembling the blade cover

1. Completely unscrew (counterclockwise) the tension rod knob of the blade cover block;

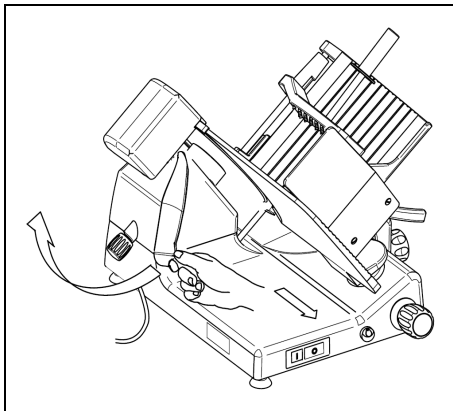


2. If the blade cover is tight, loosen it with pressure on the tension rod knob. Take out the tension rod and remove the blade cover using the special knob.



Disassembling the slice deflector

1. Rotate and lift the slice deflector as in the figure, it's not necessary to remove it, but it is possible to extract it pulling the slice deflector to yourself;



6.2.3 Cleaning the machine and the parts that have been removed

PRODUCT TO BE USED

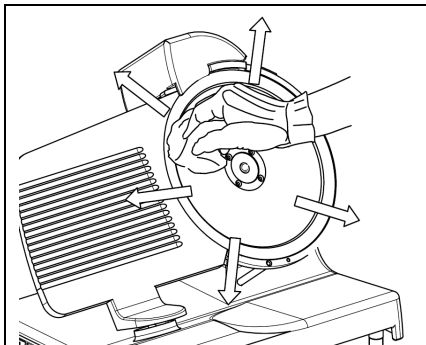
Only use hot water and a biodegradable detergent for dishes with a 7-8 PH, at a temperature of no lower than 30°C using a soft, spongy cloth and a semi-rigid nylon brush for the plate and the sharp food press.

WARNING: For cleaning the sharp areas of the plates, the food press and the blade, we recommend using protective gloves. Rinse well with a lot of hot clean water and dry with a soft cloth or a spongy material. Do not clean the slicer with water or stream jets or similar methods.

Cleaning the blade

**WARNING: Use protective gloves and concentrate on the job at hand.
DANGER!**

1. Press a damp cloth on the surface of the blade and move it slowly from the centre to the edge, as shown in the picture, on the side of the blade cover and on the other side;
2. Dry in the same way using a dry cloth.



Cleaning the components in the base

The components contained in the base do not need any special cleaning; occasionally remove the dust that can accumulate in the end area of the carriage and of the thickness plate regulation.

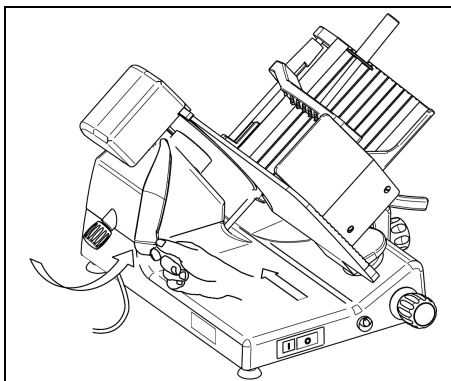
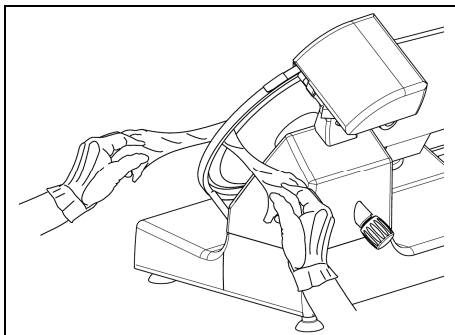
6.2.4 Reassembling the slicing machine

Reassembling the slice deflector

1. Insert the pin of the slice deflector in the centre and rotate carefully bringing the slice deflector in the original position, as shown in the figure.

Cleaning the safety ring

1. Pass a damp cloth between the blade and the safety ring as shown in the picture;

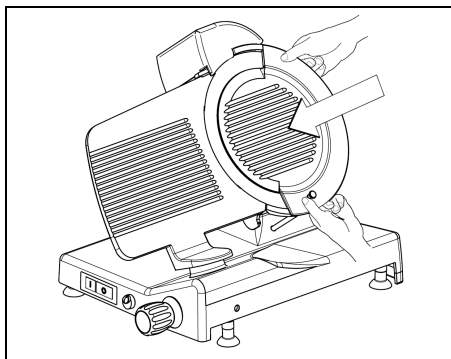
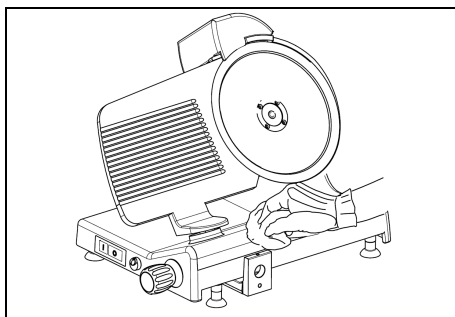


Reassembling the blade cover

1. Replace the blade cover as shown in the picture making sure the square section joint is in its proper place;

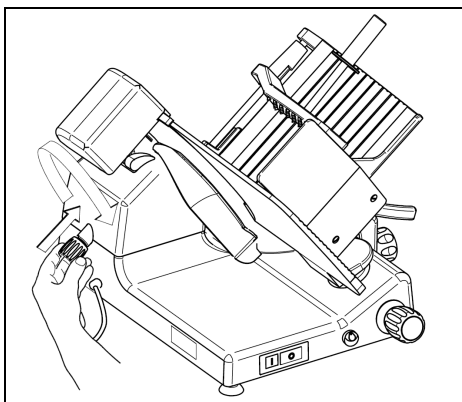
Cleaning the machine body

Clean the machine body with a damp cloth or a sponge rinsing frequently with hot water. Dry carefully.

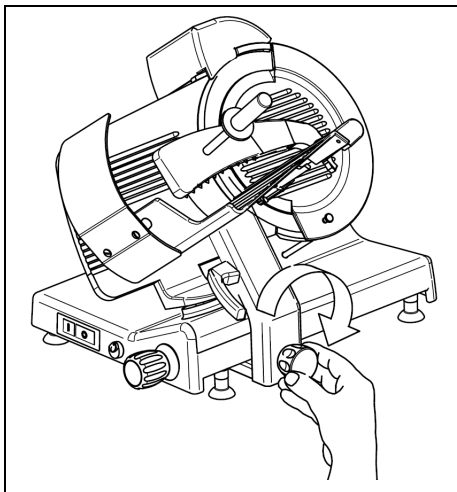




2. Insert the tie rod for locking and screw completely.

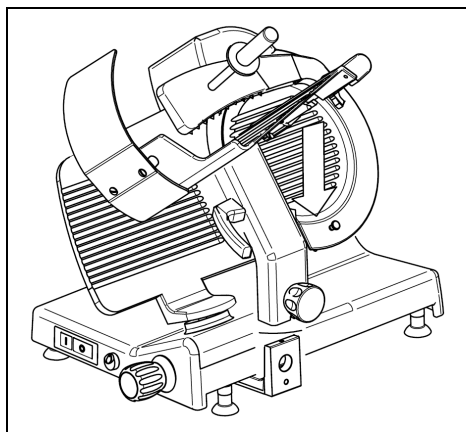


2. Tighten the locking knob;

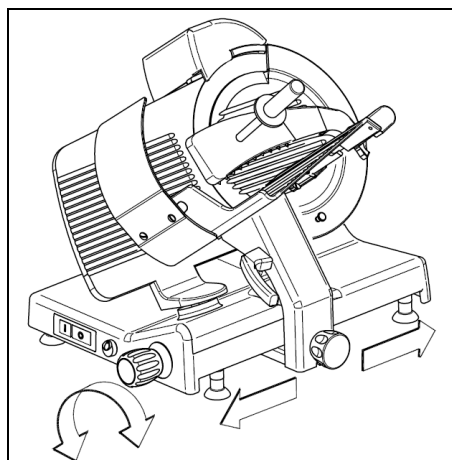


Reassembling the food table

1. Insert the entire group on the carriage as shown in the picture;;



3. Check that the carriage moves freely;
4. Check that the slice thickness regulator works correctly.





7. MAINTENANCE AND REPAIRS

7.1 General information

The operator is allowed to carry out the following maintenance:

- Blade sharpening, periodically;
The interval and length of the sharpening obviously depend on the use of the machine (work times and type of product used)
- Lubrication of the carriage guide bars, weekly;
- Lubrication of guide rod/s of the plate and the food press, weekly;
- Check the conditions of the electric cable and the cable gland on the base of the machine, periodically.

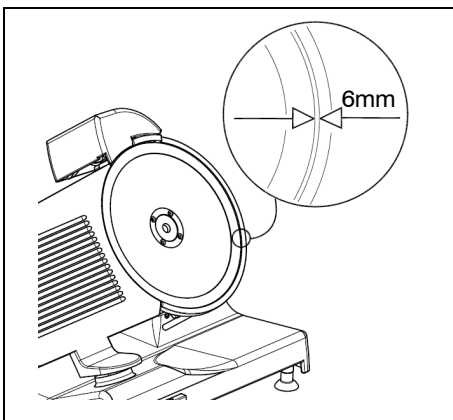
Maintenance to be carried out exclusively by personnel authorized by the manufacturer is as follows:

- Replacing the blade;
- Replacing the sharpener grindstones;
- Replacing the components of the electric system under the base;
- Repairing the structural parts, repairing and/or replacing components under the base.

7.2 Sharpening the blade

NOTE: The sharpening operation is to be carried out only when the machine has been carefully cleaned as described in the previous paragraphs..

WARNING: The blade can be sharpened up until the distance between the cutting edge of the blade and the inside border of the protection is no more than 6 mm., corresponding to a decrease of about 10 mm. of the size of the original diameter. Once this value has been reached, it is NECESSARY TO REPLACE THE BLADE and this operation must be carried out EXCLUSIVELY by personnel authorized to by the manufacturer.

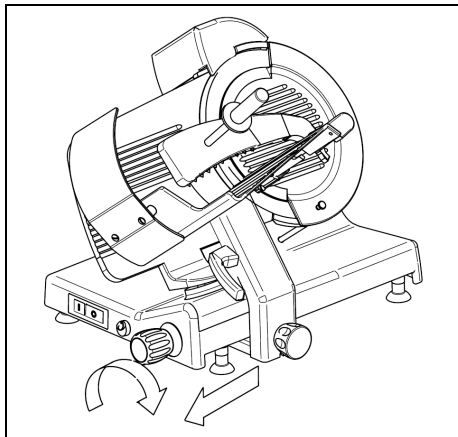




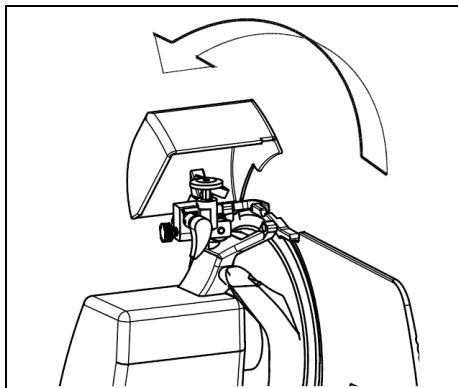
7.2.3 Carrying out the sharpening

NOTE: Before starting this operation, check that the grindstones have been cleaned, with a semi-rigid nylon brush.

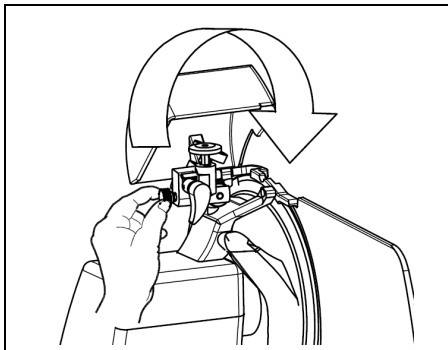
1. Position the slice thickness regulating knob on '0';
2. Pull back the food table all the way.



3. Lift the sharpener cover.



4. Pull the blocking knob of the sharpener and rotate it in position of sharpening (direction of the blade).



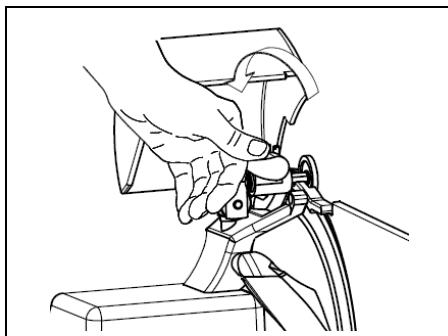
WARNING: This operation must be performed carefully and attentively.
DANGER OF BEING CUT!

5. The sharpener is now hooked, in the correct position for sharpenening operation.
6. Start the slicer.

NOTE: For best results perform sharpening of 10 seconds

7. Push the sharpener lever downwards so the sharpening stone can work.

After the operation, push the lever more downwards to make the sharpening burr with the appropriate stone.



8. Stop the machine.
Replace the sharpener using the blocking knob in the initial position and close the cover.

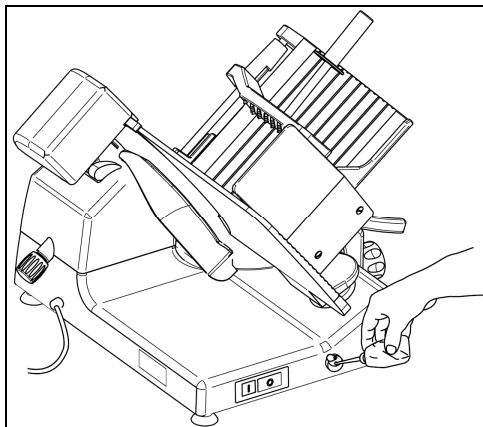


7.3. Lubricating the guide bars of the carriage with arm and food table support (weekly)



**WARNING: Only use the supplied oil.
If there is none, use white vaseline oil.
DO NOT USE VEGETABLE OILS!**

1. Move the carriage in the nearest position to the operator;
2. Insert the oiler in the special hole;
3. Squeeze the oiler so that a small amount of oil goes into the hole;
4. Remove the oiler and slide the carriage 3/4 times.

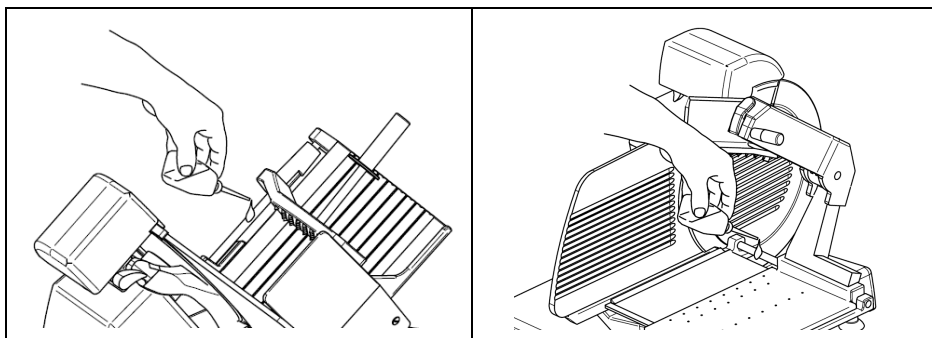


7.4 Lubricating the transversal guide rods of the table and food press (weekly)



**WARNING: Only use the supplied oil.
If there is none, use white vaseline oil.
DO NOT USE VEGETABLE OILS!**

1. Put a small amount of oil on the rod and slide the group 3/4 times;
2. Clean as necessary removing any excess oil.





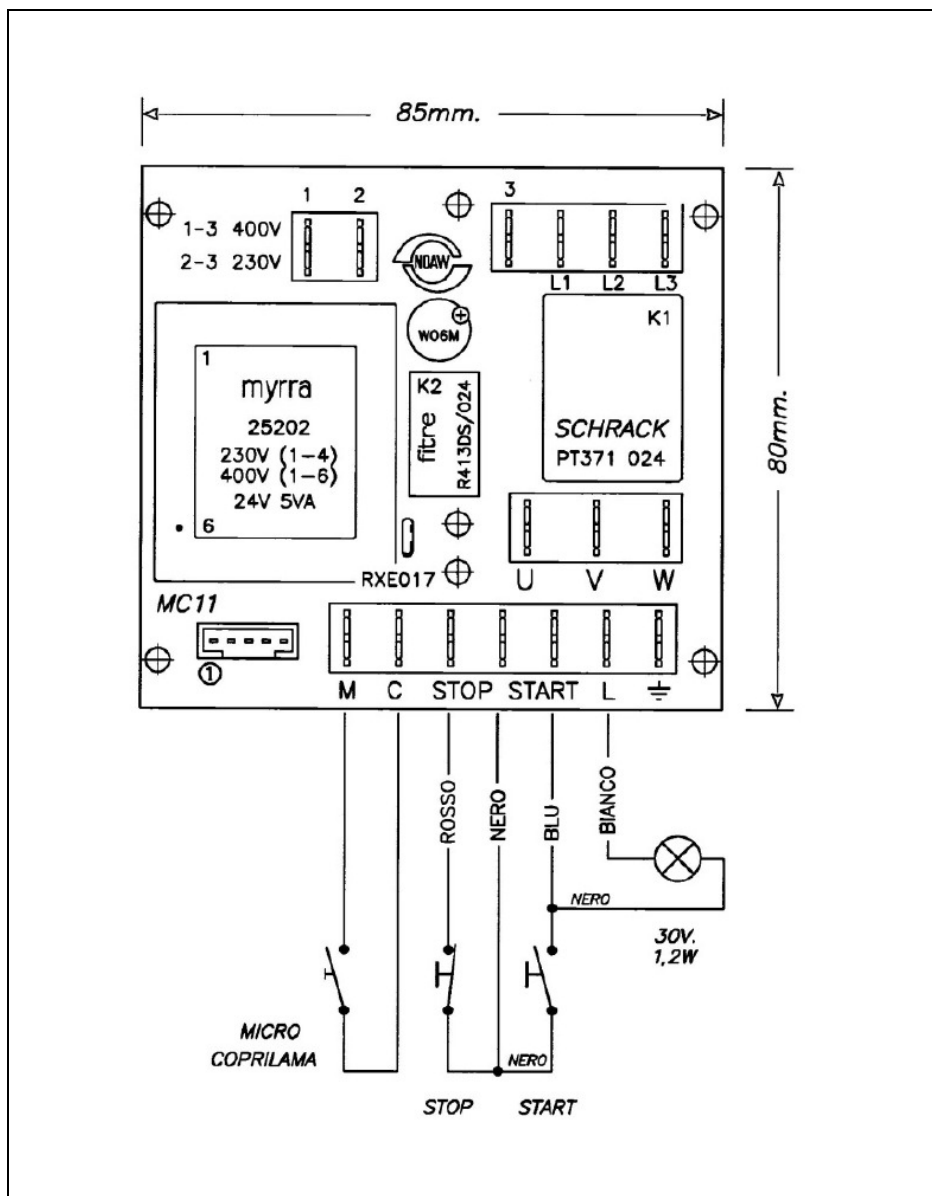
8. LOCATING AND ELIMINATING FAILURES

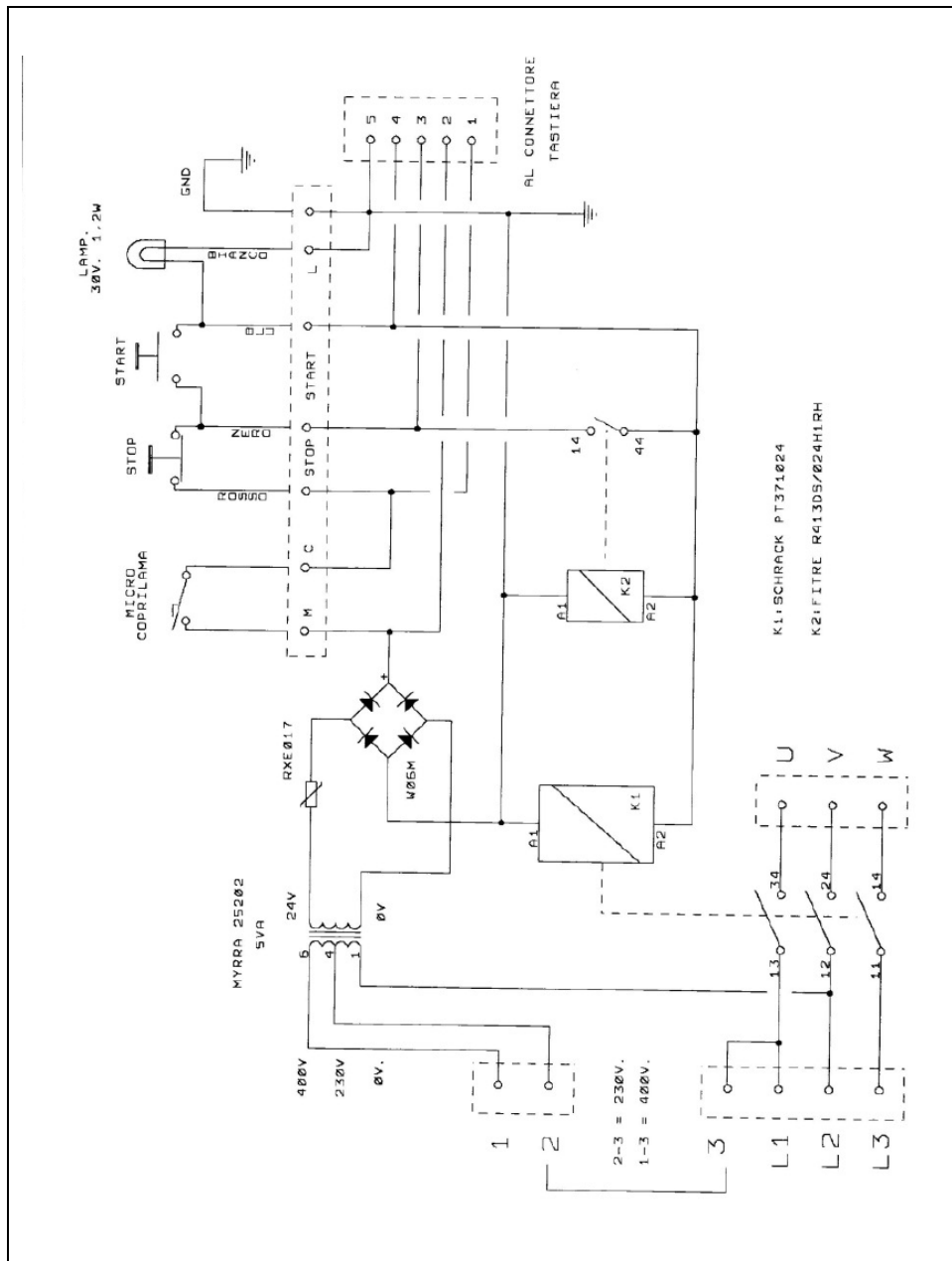
WARNING: In this chapter the most common problems caused while using the slicing machine are listed together with the necessary operations to eliminate the possible causes. If the problem persists ask for assistance from a qualified person authorized by the maker, do not insist on looking for the cause.

PROBLEM	PROBABLE CAUSE	CURE
Pressing the start button the machine does not start.	No electricity.	Check that the plug is correctly inserted.
Pressing the start button the machine starts but the working light does not come on.	Light is defective.	Do not use the machine if the light does not work. Contact service for assistance.
The machine starts but the motor heats up too much, it gives off a bad odour.	Defective motor.	Do not use the machine. Contact service for assistance.
The machine vibrates.	Defective transmission.	Contact service for assistance.
Excessive resistance in cutting the product.	The blade is not sharp.	Sharpen the blade.
Sharpening is no longer regular.	Grindstones are excessively dirty. Grindstones worn out.	Clean the grindstones Replace the grindstones. Contact service for assistance.
The sliced product is frayed and irregular.	The blade is not sharp.	Sharpen the blade.
	The blade is excessively used.	Replace the blade. Contact service for assistance.
The machine does not stop when the stop button is pressed.	Control circuit is defective.	Pull out the plug to stop the machine and immediately contact service for assistance.



9. CIRCUIT DIAGRAM







10. DISMANTLING THE SLICING MACHINE

The machines are made up of:

- aluminium/magnesium alloy structure;
- insertions and various in stainless steel;
- electric parts and wires;
- electric motor;
- plastic materials, etc.

If disassembly and dismantling are to be carried out by a third party, only consult firms that are authorized in the demolition of the above mentioned materials.

If you carry out the dismantling yourself the materials must be separated according to type and consult a specialized firm for their disposal.

Always abide by the regulations in force in your country.

WARNING: In any case it is necessary to consult the maker or qualified personnel authorized by the maker for removal of the circular blade and subsequent removal of the cutting wire so that it can be disposed of safely.

DO NOT ABANDON SCRAPS WHERE THERE IS FREE ACCESS (THERE SHOULD BE BARRIERS AND SIGNS) BECAUSE THIS CAN BE VERY DANGEROUS FOR PEOPLE, SPECIALLY CHILDREN AND ANIMALS; THE OWNER HAS SOLE RESPONSIBILITY.