

SELF-SERVICE BREAD SLICER MOD. SS4B



OPERATING MANUAL

First of using the machine, read the instructions of this manual in order to ensure your safety and for the knowledge in the use of the machine. For any information about the instructions manual please contact the MANUFACTURING FIRM specifying the model and the serial number of this machine

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SYMBOLS USED IN THIS MANUAL



This symbol indicates the possibility of injury or damage



Operations that have to be made only by authorized operators



Operations that must be made by the persons using the machine, they do not require specific qualifications.

PLATES

Data machine

voltage to earth

Signboards signalling danger against specific operations

	CE
MODELLO / Model	
ANNO COSTRUZIONE / Year	
MATRICOLA / Serial Number	
PESO / Weight	
VOLTAGGIO / Voltage	
POTENZA / Power	
AMPERE / Ampere	
Made in Italy	



WARNING

- 1 Do not operate under the effect of alcohol, medicines or drugs which could alter your Physical conditions.
- 2 Keep hair and other parts of the body far from rotating parts such as belts and gears.
- 3 Keep the signboards signalling danger, as well as the ones containing safety data, clean and in order.



WARRANTY

The Manufacturing company guarantees the machine for six months from the delivery date.

The warranty covers only the replacement of defective parts. Electric parts and motors are excluded from the warranty. The service request is a customer's cost

Serial nr.		Purchase	
Name of the buyer		Address	
Production Date		Assembled by	

Name and address of
Manufacturer

Agent

SAT

PROPER and INCORRECT USE

To operate with this machine, you must have the normal preparation of a baker

The machine has to be used by only one competent operator and has not to be settled in places accessible to everybody. It is forbidden to employ the machine for any other use differing from baking products for bread and pastries.

NOISE LEVEL

The average noise level near the working place is less than 70 decibel.

RESIDUAL RISKS

The machine has been manufactured in conformity with the safety regulations of CEI rules. Using the machine in situations and ways differing from those foreseen by the manufacturing may cause unpredictable risks. It is forbidden to alter mechanic or electric devices and parts, to change the internal and external structure of the machine, and to loosen or unscrew bolts and screws



When the machine is working, all the covers, crankcase, shelters and safety protections have to be duly fixed to the structures and have to be in working order

TECHNICAL DATA

Thickness of slices	7-9-10-11-12-14-15-16-18
Passage for loaf length	420 mm
Passage for loaf height	60-170 mm
Motor power	kw 0,75
Weight	142 kg

CONFORMITY TO THE REGULATIONS

The electric system is in conformity with the EN 60204-1 rules. The materials which are brought into contact with the dough are in conformity with the FDA rules. The machine has been realized in conformity with the Directive Machines 2006/42/EC; 2004/108/EC; 2006/95/EEC; 93/43/EEC (Limited than as described in chapter V, paragraph A annex); Regulation EC 1935/2004. Technical standards applied: EN292-EN60204.1 – EN294- EN 419

SAFETY DEVICES

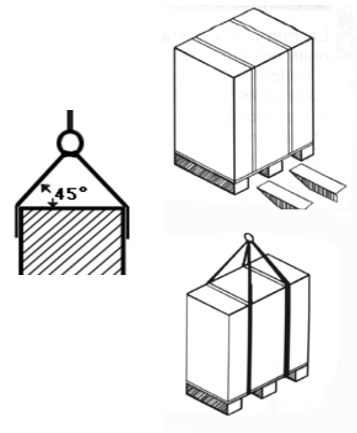
One emergency-stop red push-button with a yellow ring is within easy reach from the working position.

LIFTING AND MOVING



The machine must be lifted only by authorized operators

For the transport the machine is delivered packed in a wood crate or in a cardboard filled with a pallet and it can be lifted by means of a forklift by inserting the forks in the spaces placed under the crate or with a crane by inserting ropes or bands under the crate. In this case the tension max. angle of the ropes, which is 45°, has to be respected. Once unpacked, the machine can be lifted with a crane



ACCEPTANCE

The packed machine can be stored under cover for six months. Unpack the machine and notify the forwarder for eventual damages. The eventual damages have to be notified to the Manufacturing firm immediately.

ELECTRIC CONNECTIONS



The electric connections have to be made by authorized operators

The electric line voltage must be the same voltage indicated on the data plate placed on the back of the machine. The electric feeding is realised through a capacity selector proper to the power request of the machine with a four contact three phases plug (three phases + earth)

The connections must be executed in conformity with the regulations in force in the country.

DESCRIPTION OF THE MACHINE

The Slicers can cut till 250 loaves per hour. Its are provided with a drawer for collecting the crumbs which allows quick and easy cleaning. The motor is protected against powder. All parts which are brought into contact with the bread are in stainless steel. The blades can be in stainless steel or carbon steel for hard crust bread. The cut is realized by means of double frame of blades with an axial alternating movement.

FIRST STARTING AND TESTING



The following operations have to be performed by the persons authorized to the electric connections

1) check that the mains voltage corresponds to the voltage of the machine, then connect the plug to the electric supply mains.


2) CONTROL BUTTONS

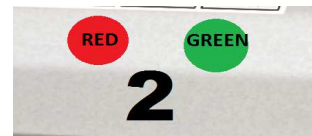
- 1** EMERGENCY STOP PUSH-BUTTON
- 2** INDICATOR LIGHT RED AND GREEN
- 3** POTENTIOMETER (on the back of slicer)



3) Open the cover, insert the bread, close the protection, adjust with the potentiometer 3 the pressing force (the first time not always)



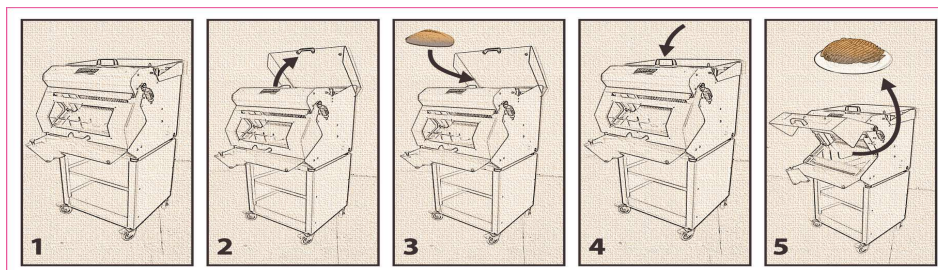
4) close the upper cover and the machine starts to work.  WHEN THE BREAD SLICER IS WORKING THERE ISN'T INDICATOR LIGHT



Only when you close the cover the machinery start to work.

5) Press the push-button **EMERGENCY STOP 1**. The machine has to stop, If does not happen, contact the Manufacturing Firm.

6) Check the sticker about the use of self - service slicer, it as to be as the picture below



7) Through the opening on the back , check that the winding rotation is the one indicated on the pulley of the motor. if not, reverse the cables in the plug





In every moment it is possible to stop the machine by pressing the Stop-emergency button 1

To start the slicer again, is necessary take off the emergency and open and close the cover

CORRECT USE

The machine has been manufactured for the cutting of typical products of bakery and pastry according to the modalities and the quantities established by the manufacturer in the technical data. Here there are the operational components:

For working follow the here described operations:

Open the cover, insert the bread, close protection, adjust with the potentiometer 3 the pressing force (only the first time) .

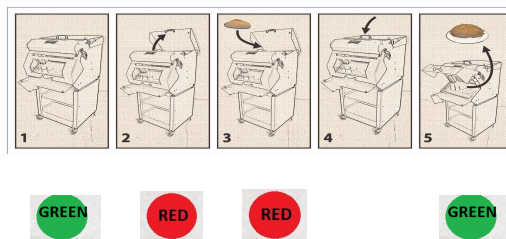
Only when you close the cover the machine start to work.

Pressing the push-button 1 the machine has to stop.

Raising the cover the pusher returns to start work.



➤ **MEANING OF INDICATOR LIGHT AND USE OF BREAD SLICER:**



A)When the machine is ready to work the indicator light is green so you can open the upper cover and put the bread inside

B)after put inside the bread close the upper cover ➡ THE BREAD SLICER START TO WORK THERE ISN'T INDICATOR LIGHT IN THIS MOMENT

C)the indicator light become green when you can open the frontal cover and take the bread

D)close the frontal cover and the indicator light remain green, the machinery is ready for begin again to work

ATTENTION!!! IF DURING THE WORKING OF BREAD SLICER THE FRONTAL COVER COMES OPEN THE SLICER STOP TO WORK AS SAFETY. FOR START AGAIN TO WORK IS NECESSARY TO OPEN AND CLOSE ONE TIME THE UPPER COVER WITHOUT BREAD INSIDE

WORKING TABLE in stainless steel inox and in different forms

CRUMBS tray collect the crumbs produced during the working

KNIVES they are at double frame with axial alternating movement

In every moment it is possible to stop the machine by pressing the Stop-emergency button 1



To start the slicer again, is necessary take off the emergency and open and close the cover

CLEANING



Cleaning should be done only with the machine switched off
The crumbs inside the slicer must not be removed when the machine is switched on. Don't use jet of water or other products, use a puff of air.

MAINTENANCE



During the maintenance operations the machine has not to be connected to the electric line. The replacement of parts, the mending of damages to the electric system etc. have to be executed by the specialised personal. **If the machine is in warranty period, inform the Manufacturing firm**



BELT STRETCH

the belt tension is achieved by means of the displacement of the fixing screws of the motor by tightening the screws in a clockwise.

REPLACEMENT OF THE BLADES

Unscrew the nut with the key, then unscrew the dowel and the blades go out..
Remove the blade. To assemble, insert the blade from the bottom with the pin.
with the grain pull the hooks to the proper blade tension. Screw the nut
Every 25.000 cuts replace the blades



DEFECT AND SOLUTIONS

The machine does not start to working	Micro switch is in off	Check the micro switch
The machine does not start to working	The emergency button is connected	Turn it as indicated from the arrow of the emergency button
The machine doesn't start	Thermic motor	Wait for the cooling
the bread vibrates between the knives	Check spring press bread	To substitute the spring
cutting bread slowly	Knives blunt	Change the knives
thickness slices not regular	the knives are not taut	To tend knives

SCRAPING OF THE MACHINE

The structure of the machine is made of plate enamelled with powder enamel or with two-components epoxide enamel. The protections, the working plan, the pressing device, the bread pusher and the knives are made of stainless steel AISI 304. The belts are made of rubber. The electric parts are made of plastic material. For scraping, disassembled the machine into its parts of different material which have to be delivered, together with the hydraulic oil and the lubrication grease, to the competent elimination service.

ATTACHMENT electrical system