

Mercury



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		Adress	
Productio 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

MERCURY

Thickness of slices	da 10 a 90 mm
Hourly production	8400-16800
Loading dimensions	113x134mm
dimensions	410x525x1100mm
Motor power	Kw 0,18
Weight	25

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

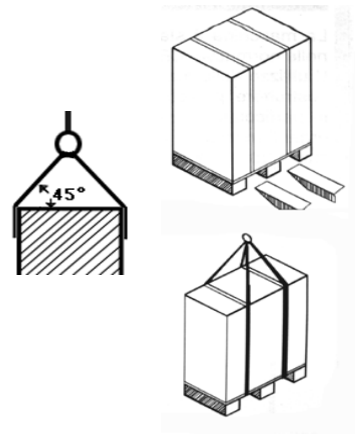
A safety grid entry product and one emergency-stop red push-button with a yellow ring is within easy reach from the working position.

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 socket monophase 2 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 start push- button



3) *adjust the thickness of cut*

4) *adjusting entry bread*

5) *Open the cover, insert the product, close the safety grid*

6) *ensure that the protection "taking product" is closed*

7) *Pushing the switch gear 2 check that the knife comes into operation*

8) *By pressing the emergency button 1, the machine must stop. If not, contact the manufacturer.*

9) *if the cut of the bread is interrupted, resume without changing thickness of the cut.*



In every moment it is possible to stop the machine by pressing the Stop-emergency button 1
To start it again, it is necessary to press **START 2**

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:

Open the safety grid, adjust the thickness cut, insert the product to be cut, close protection and pressing the start button 2 starts the cut of the bread and the movement of the knife. Withdraw the product cut
Pressing the emergency button 1 the machine stops.

LOADING SURFACE: stainless steel

KNIFE: stainless steel



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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***



REPLACEMENT OF THE KNIFE

*For the removal of the knife unscrew the loading chute and the screws of knife. Remove the knife.
For mounting the new knife insert the knife from the top and plugs. Change the blade every 150,000
Cuts.*

DEFECT AND SOLUTIONS

<i>The machine does not start to working</i>	<i>Micro switch is in off</i>	<i>Check the micro switch</i>
<i>The machine does not start to working</i>	<i>The emergency button is connected</i>	<i>Turn it as indicated from the arrow of the emergency button</i>
<i>The machine doesn't work well</i>	<i>Adjust the progress of bread</i>	<i>modify the division blade</i>
<i>the bread vibrates between the knife</i>	<i>Check press bread</i>	<i>To substitute the knife</i>

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.