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Introduction

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called «machine» or «appliance» below).

What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people's safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user's responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

Introduction

1.1 DESCRIPTION

The bread slicer is a machine designed for use in restaurants and large kitchens, and is used to slice long bread evenly and in different thicknesses, up to a maximum section of 150 x 110 mm (baguettes, French bread, sandwich loaves, rye bread, etc.).



- A Feed chute with wire guard
- B Bread separator
- C 18/8 stainless steel chassis/body
- D ON/OFF buttons

- E 4 damper feet
- F Crumb tray
- G Pivoting protection grill to prevent access to the blade
- I Safety guard (raised position)
- J Top cover
- K Knob for adjusting the thickness of the slices

Installation

2.1 DIMENSIONS - WEIGHT (for information only)

- Dimensions of packaging (mm):
 - Machine: 530 x 460 x 600
 - Table: 690 x 445 x 647

- Machine dimensions with or without table:
- Weight of machine: 31 kg
- Weight of packaged machine: 37 kg

2.2 LOCATION AND LAYOUT

- The bread slicer is delivered with the feed chute removed.
- The machine (whether packed or not) is meant to be lifted using a forklift truck. If manual handling is going to be used for the machine on its own, two people are needed.

To fit it, proceed as follows:

- Remove the 4 chute attachment screws located under the cover.
- Pull the knob for adjusting the thickness of the slices into its raised position (see §3.2.2).
- Fit the chute onto the top cover and fasten it tightly with the four screws.
- **For reasons of safety during use, the top of the chute protection grid must be at least 1.50m and at most 1.60m from the ground.**

- The bread slicer may be installed:
 - *On the edge of a support* (table, unit, counter, etc.) which is non-resonating and of a minimum height of 650 mm to contain the slices in a basket or moveable container.
 - *On a mobile stand*, with a GN 1/1 gastro-standard tray (530 x 325 x 200 mm) to collect the sliced bread.
- To install the bread slicer on its table, proceed as follows:
- Place the machine on the table and centre it.
- Align the 2 attachment holes on the chassis with those in the table (2 screws HM6 x 45).

2.3 ELECTRICAL CONNECTION



ATTENTION !!

Connection to the electrical power supply must be done according to proper professional practice by a qualified and authorised person (see current standards and legislation in the country of installation).

If an adapter is used on the socket, a check must be made that the electrical characteristics of this adapter are not lower than those of the machine.

Do not use multiple plugs

The AC power supply to the machine must comply with the following conditions EN60204-1;

- Maximum voltage variation: $\pm 10\%$
- Maximum frequency variation: $\pm 1\%$ on a continuous basis, $\pm 2\%$ over short periods

ATTENTION: the electrical installation must comply (for design, creation and maintenance) with the legal and standard requirements in the country where used.

- Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating plate.
- The machine's electrical power supply must be protected against voltage surges (short-circuits and excess voltages) using a circuit breaker compliant with IEC60947-2 properly sized, of the appropriate gauge relative to the place of installation and machine specifications - see characteristics indicated below.

ATTENTION: Concerning protection against indirect contact (depending on the type of power supply provided and connection of the exposed conductive parts to the equipotential protection circuit), refer to point 6.3.3 of EN 60204-1 (IEC 60204-1) with the use of protection devices for automatic shut-off of power in the event of an insulation fault with a TN or TT system, or, for the IT system, with the use of a permanent insulation or differentials controller for automatic shut-off. The requirements of IEC 60364-4-41, 413.1 must apply for this protection.

For example: in a TN or TT system, a differential circuit breaker must be installed upline of the power supply, with a suitable power cut-off (e.g.: 30 mA) on the earthing installation for the place where it is planned to install the machine.

ATTENTION: Failure to comply with these instructions means the customer runs the risk of machine failure and/or accidents due to direct or indirect contacts.

The machine uses a single phase power supply with a moulded 2 pin + earth plug.

- Provide an accessible standardized wall outlet with 2 poles + ground, rated at 10/16A in accordance with IEC60309, and a corresponding waterproof plug to be installed on the power cord.

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.



The machine must be earthed

• Motor characteristics:

Supply voltage (V)	Nominal power (W)	Frequency (Hz)	Current (A)	Electrical cons. (kWh)	Fuse rating (A)
115	370	60	6,3	0,6	8
220/240	370	50	2,5	0,6	3
220	370	60	2,6	0,6	3

The appliance is perfectly safe and is CE certified. There are two ways to get overcome this problem.

- Disconnect the board as instructed and test using test for PC's,
- Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use, safety



ATTENTION!!

Machine storage: -25°C to $+50^{\circ}\text{C}$

Ambient temperature during operation: $+4^{\circ}\text{C}$ to $+40^{\circ}\text{C}$

This machine is for professional use and must be used by staff trained to use, clean and maintain it, in terms of reliability and safety. Use the machine in adequately lit premises (See applicable technical standard for the country of use. In Europe, refer to standard EN 12464-1)

When handling the machine, always check that the parts taken hold of are not mobile elements: risk of dropping and injury to the lower limbs.

The machine is not designed for use in explosive atmospheres.

Clean the machine properly prior to its first use

Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.

Never put a hand in the ejection area while the machine is in operation; risk of injury. It is strictly forbidden to put the safety systems out of action or modify them: Risk of permanent injury!!!!

Check that the safety devices operate correctly each time before using (see paragraph on «safety system adjustments»). Never put a hand, a hard or frozen object in the appliance

For health and safety reasons, always use a washable or disposable strong head covering that covers the hair completely.

ATTENTION: All operations, whether using, cleaning or maintenance, present risks of cuts; never force and always keep hands a reasonable distance from cutting edges.

Always use appropriate protective equipment when carrying out these operations.



3.1 USE, SAFETY

- User safety is ensured by:
- Check that the safety features operate correctly prior to each use. The safety features take priority over the operating sequence.
- The length of the chute - wire guard assembly of over 550 mm and the height of the top of it situated at over 1.50 m from the ground, thus preventing the possibility of the hand coming into contact with the blade and making the cutting chamber easier to see.
- The motor halts immediately the safety guard is opened. (10mm<stop<20mm + blade braked)
- The presence of a no-volt release which prevents the machine from starting up again after a power cut.
- A hinged safety grill which covers the blade while cleaning is carried out.

- The blade is braked (0<stop<1 second) at each stop (button on «0» or lid opened)
- Respecting the instructions of this manual for the use, cleaning and maintenance of the machine.

a) Starting-up:

The bread slicer may be started normally if the panel is in the lowered position.

- Press the START button "1".

b) Stopping:

- Press the STOP button "0".
- Method for shutting off the power supply: UNPLUG the power cable from the socket.





Any other use than that described in this manual will not be considered normal by the manufacturer.

3.2 ADJUSTMENT BEFORE USE

1) Chute opening 3.2a

Use the separator to set the thickness of the slices so that they fall freely.

- For larger bread, open the chute as far as possible and do not use the separator.  3.2a

- For smaller bread (baguettes, French loaves), place the separator between 2 bars of the chute, with the separator handle on the right and feed bread into both sides of the separator (5 positions possible).  3.2b

2) Thickness of the slices 3.2c


- Loosen (by a quarter of a turn) the captive lower knob **B**.
- Pull or push the knob to move it to the thickness required, given that the settings 1 to 6 correspond to thicknesses of 8 to 60 mm.
- Tighten the knob **B** solidly in place.



Always remove the bread before changing the thickness of the slices, as a slice which has been partially cut may prevent the adjustment stop from being moved.

3.3 USE

- The bread slicer will only operate if the safety panel is closed. Proceed as follows:

- Place a tray or basket to collect the slices in line with the safety panel or remove the gastro-tray from the table.
- Press the START button.
- Insert the bread loaf by loaf/stick by stick in the feed chute, which has been set to the right size (see §3.2).
- The slices are discharged regularly whereas the crumbs are collected in the removable crumb tray.  3.3

- **Tips:** Cutting may be interrupted with bread in the chute and then started again, as long as the thickness of the slices is not altered.

- In the case of blockage or a cut being interrupted, do not try to insert your hand via the chute protection guard or by the outlet curtain. Press the STOP button, then move the thickness adjustment knob, as in general this is sufficient to clear the blade.



Do not try to introduce your hand or a hard object via the chute when the machine is in operation.

• Performances (with continuous feed):

- 7,000 slices/hour, i.e. 115 slices/minute (when a French bread of 400 g is fed into the chute).
- 14,000 slices/hour, i.e. 230 slices/minute (when two French breads of 400 g or baguettes are fed into the chute).

Cleaning and hygiene



ATTENTION !!

Before dismantling any part, disconnect the appliance from the power supply.

Before using any cleaning product, be sure to read the instruction and safety instructions accompanying the product and use appropriate protective equipment.

Do not clean the machine with a pressure cleaner

4.1 AFTER USE

- Raise the safety panel and empty the crumb tray.



- Remove the crumbs remaining in the cutting chamber with a small or angled brush.
- Refit the crumb tray and lower the panel.

4.2 PERIODICALLY (at least once a month)



Before carrying out any work, unplug the machine.

- Wash and disinfect the crumb tray and dry out of the bread slicer.
- Clean the outside of the machine with a non-abrasive detergent.
- Cleaning the cutting chamber.



Be careful: This cleaning operation requires the safety grill to be unlocked. After this operation, do not introduce your hand into the machine unless you can see the blade.

- Lower the thickness adjustment knob to position 6 (see §3.2.2).
- Raise the panel in order to remove the panel rod.
- Clean the cutting chamber and the top of the blade with a small brush or a vacuum cleaner.



Be careful not to cut yourself on the blade.

Note: Do not forget to refit the panel rod otherwise the machine cannot be started (see §6.2).

Fault finding

5.1 THE MACHINE WILL NOT START, CHECK THAT:

- The machine is plugged in.
- The electrical power supply to the socket is correct.
- The panel has been lowered and its rod is in position.
- The chute is fitted correctly.
- The blade is not blocked by a very hard piece of bread (which

happens rarely):

- If the blade is blocked by a hard piece of bread:
 - Press the STOP button immediately and **unplug the machine.**
 - Raise the panel to check.
 - Move the thickness adjustment knob, as in general this is sufficient to clear the blade.

5.2 WORK QUALITY

- Before carrying out any work on the machine, unplug it.
- **Defective cuts:**
 - Angled (bread incorrectly guided):
reduce the size of the feed chute opening, by moving the separator (see § 3.2.1)
 - Torn (soft or very fresh bread):
increase the thickness of the cut (see § 3.2.2),
check the cutting edge of the blade and clean off any starch deposits (see § 4.2) sharpen it or replace it (see § 6.2).

- **Bread stuck in the chute:**
 - Adjust the separator so that the bread drops down freely and vertically in the chute
- **Slices not discharged adequately:**
 - Collection tray full
 - Slices blocked in the cutting chamber (see cleaning § 4.1)
 - Grill angled in the raised position.
 - Lack of power (see § 6.1 for tensioning of the belt).



If the problem persists, contact the service department of your local dealer.

Maintenance



ATTENTION !!

Before dismantling any part, disconnect the appliance from the power supply.
Maintenance may only be carried out by a qualified, trained and authorised person

6.1 MECHANICAL PARTS

- The bread slicer requires a minimum amount of maintenance (the motor and the mechanical part bearings are greased for life).
- It is recommended to check the wear of the belt at least once a year.

In order to do so, proceed as follows:



- Unplug the machine at the socket.
- Lie the machine on its left side.
- Remove the base plate by unscrewing the four feet.
- Loosen the four motor attachment screws **A** (10 mm spanner).
- Tension the belt moderately with a large screwdriver or a wooden handle.
- Tighten the screws **A**.

Safety device settings:

- Lid -> power cut off when opened 10mm<stop<20mm
- Chute present: if absent = operation impossible
- Braking time 0<stop<1 second


- Clean the dust from the motor compartment and check the condition of the electrical connections.
- Refit the base plate.
- Access to the electrical components:
 - Unplug the machine.
 - Remove the rear panel (4 screws).



Residual voltage at the capacitor terminals.

- The capacitors may retain an electrical charge. To avoid taking any risks when carrying out work, we recommend discharging them by connecting their terminals with an insulated conductor (e.g. a screwdriver).


6.2 REMOVAL OF THE BLADES

 **Before dismantling any part, disconnect the appliance from the power supply.**



- In order to avoid injuries, proceed as follows:
- Lock the blade in position by inserting a wooden handle A between the chute and the rounded edge of the blade.

 **6.2a**

Note: Do not use metal objects, which could damage the cutting edge of the blade.

- Unscrew in an anti-clockwise  direction using a 22 mm Allen key.

 **Handle the blade with care to avoid injury.**

- If the cutting edge of the blade is slightly blunt, it may be sharpened by passing a whetstone on the flat face of the blade.
- Replace the blade if the cutting edge is too blunt.
- When refitting:  **6.2b**
- Position the blade, with the sharpened edge hidden when viewed from below.
- Block the blade in place by inserting a wooden handle A between the chute and the straight edge of the blade.
- Screw down using the Allen key in a clockwise  direction and progressively tighten.

6.3 ADJUSTMENT OF THE PANEL SAFETY DEVICE

- Check that the safety device is operating correctly on a regular basis. The motor should stop when the panel is opened (by around 10 mm).
- Blade braking: $0 < \text{stop} < 1$ second
- If this does not work:
- Do not use the machine
- Have it adjusted by the service department of your local dealer.

6.4 ELECTRICAL COMPONENTS



- Check the condition of the cable of the electrical components regularly.

6.5 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.

 **For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics.**

- The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp


Date of purchase:

Conformity with regulations

The machine has been designed and manufactured in conformity with:

- Machine directive 2006/42 EEC.
- The CEM directive 2014/30/ EU.
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances

2002/96/CEE « WEEE »

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE "Waste"

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE "Packaging and packaging waste"

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- To the European standards:
EN 14655-10/2005 Cut rods, hygiene and safety.

This conformity is certified by:

- The CE conformity mark, attached to the machine
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

Acoustic characteristics:

- The acoustic pressure level measured in conformity with the EN ISO 3743.1-EN SIO 3744 < 70 dBA

Protection indices as per the EN 60529-2000 standard:

- IP55 electrical controls
- IP34 overall machine

Integrated safety :

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks (personnel work station training obligation)

Food hygiene:

The machine is made from materials that conform to the following regulations and standards:

- Directive 1935/2005/CEE: Materials and objects in contact with foodstuffs.
- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.
- Directive EN 1672-2 : Prescriptions relating to hygiene

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.

The machine has been CNERPAC approved for food hygiene.