

CE

USE AND MAINTENANCE MANUAL



BREAD SLICER C42 - C42S - C52 - C52S G42

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1 INTRODUCTION

1.1 INTRODUCTION

This operating and maintenance manual is to be consulted by whoever is in any way assigned or authorised to use and/or run the machine. It is also intended for the employer, the managers and other personnel of the using company; they must read it with care and understand all its parts, so as to be able to use it as a support when carrying out part of the duties assigned to them current legislation and standards with regard to health and safety on the workplace.

The employer, on whose production sites the machine is operating, as well as the managers and other persons in charge, must provide adequate information and training to the operators assigned to perform the specific functions (in a simple and comprehensible form that takes into account the level of understanding that can reasonably be expected of the person concerned) concerning its correct and safe use and the general and specific risks of the workplace and/or activity; when carrying out such a delicate task this manual may provide a valid support even though, for obvious reasons, it cannot be considered to cover all subjects apart from those strictly related to the machine itself.

Before carrying out any operation concerning the machine (transport, installation, connection, adjustment, use, repair, replacement of parts, dismantling, etc.), **read with attention** the general and specific instructions in this manual and ensure you have a good understanding of its purposes and meanings so as to acquire the knowledge necessary for good operation of the machine, correct maintenance of its parts, and to become familiar with its safety devices and residual risks so that the machine can be used correctly and safely.

Preserve this manual and the attached documentation (drawings, diagrams, etc.) in a safe place, known to the personnel who use and/or service the machine.

If it is lost or deteriorated, request a copy immediately from the manufacturer, specifying the identification data of the machine (year of manufacture, model, serial number, etc.).

This manual reflects the existing state of the art at the time the machine enters the market and cannot be considered inadequate only because it may have been upgraded later on the basis of innovations or new technical solutions.

The manufacturer cannot be held in any way responsible for the suitability of the site chosen for the installation of the machine, nor for its support services. The manufacturer reserves the right to update both machines and manuals, without this entailing any obligation for them to update the earlier production of machines and/or manuals.

WARNING

Once the machine has been placed and/or installed in the place where it is to be used, before allowing it to be started and used, ensure that the machine conforms with the purchase order and is fitted with all the devices, especially safety devices, described in this manual and in any commercial documentation.

This manual is an integral part of the machine and must accompany it in the event of its being transferred or sold, in any form, even free of charge.

For safety, hygiene, health, and warranty reasons, it is absolutely forbidden to use the machine in any way other than described here. Any different use of the machine from that indicated here - even if it could not reasonably be foreseen - is considered improper and non-compliant and is therefore not covered by the Manufacturer, and for this reason constitutes a potential danger to the health and safety of persons exposed, as well as animals and/or things.

IMPORTANT! It is stressed that, before using the machine or putting it into service, the user must read and understand all the instructions and indications given in this manual. Consequently, when the machine is used or put into service, the employer at the site of use declares implicitly that he accepts all civil and criminal liability resulting from injuries to persons, animals and damage to things as a consequence of non-observance, even partial, of these instructions and indications.

1.2 INSTRUCTIONS AND GENERAL WARNINGS

The manufacturer cannot be held liable for any injuries and/or accidents to people, animals or damage to property caused by the failure to observe the instructions given in this manual and in particular by the failure to respect the following indications:

- **Do not tamper** with the guards and safety devices provided on the machine;
- **Do not remove** the guards **or deactivate** the safety devices provided on the machine;
- **Replace** the guards and **reactivate** the safety devices as soon as the reasons have ceased for which it may have been necessary to remove/deactivate them temporarily;
- **Do not use** the machine for uses and/or loads different from those indicated by the manufacturer;
- **Perform** daily checks of the safety devices, the levels and the state of the technological fluids, if present, and the general condition of the machine;
- **Perform** scrupulous and adequate daily cleaning;
- When performing adjustment, cleaning and maintenance, etc., **take** suitable precautions to ensure that the machine or its parts cannot be started up by other persons, even accidentally.
- **On the workplace, observe the European Directives and the laws and regulations of the country in which the machine is installed and operating.**
- **Respect the limits of the climate conditions** (see Table 1, Par. 2.4) and the allowed limits of use.
- On the sites where the machine is at work, the employer must provide employees with adequate information and training concerning their specific tasks (in a simple and comprehensible form that takes into account the level of understanding that can reasonably be expected of the receiver), with relation to its correct and safe use and the general and specific risks of the workplace and/or job; to fulfil such a delicate task this manual may provide a valid support, though it cannot be considered to cover all subjects apart from those strictly related to the machine itself.
- **The clothes worn by the operator** must be close fitting with no loose, flapping parts; he/she must not wear unbuttoned shirts, jackets or coats, etc., nor any jewellery (bracelets, necklaces, etc.) that could get caught on projecting parts.
- Should replacement of one or more parts be necessary, **use only original spare parts**, ordering them from the manufacturer. If non-original spare parts are used, the Manufacturer of the machine considers itself relieved from any liability for damage to persons, things and/or animals that may result as a consequence.
- **Any single, arbitrary modification made to the machine relieves the Manufacturer from all liability that might result from damage to persons, animals and/or things.**

1.3 MAIN SITUATIONS WHEN THE COMPANY DOES NOT ACCEPT LIABILITY

The manufacturer accepts no responsibility for damage to persons, animals and things, or loss of production, under the following circumstances:

- **machine used in a way that does not comply** with its intended use, or for products different from those specifically indicated in this manual
- **installation not carried out in compliance** with the procedures described in this manual
- **use of the machine by persons who are not sufficiently educated** or, if foreseen, not adequately trained in its correct and safe use
- **use of energy supplies** that are different from or incompatible with those foreseen by the data specifications in this manual
- **lack of or scarce maintenance**, or performing it without observing the methods indicated here
- **non-observance, or partial observance, of the instructions** provided in this manual
- **arbitrary modification** of the features and original equipment provided with the machine, without receiving formal authorization from the Manufacturer

- **damage caused** by tools, equipment etc., whether used or not on the machine, which are **not supplied or, in any case, not foreseen or authorized by the manufacturer**
- **non-observance of legislation and standards** applying in the country where the machine is in operation
- **exceptional circumstances and reasons** of force majeure outside the Manufacturer's control.

1.4 TERMINOLOGY

To improve understanding of this manual, we provide below definitions of the terms used:

MANUFACTURER, PRODUCER: the Manufacturer of the machine

CUSTOMER, PURCHASER: natural person or juridical entity that has purchased a new machine, or one in a condition that can be considered new (that is intact, and including these original instructions and the original EC Declaration of Compliance).

USER: whoever is legally responsible for the use of the machine, in the majority of cases the purchaser and the user coincide

OPERATOR: person responsible for using the machine, where by use is intended any phase related to the normal life cycle of the machine.

MACHINE, SLICER: the subject of this manual - written to explain how to operate it safely and correctly - and duly consigned to the purchaser.

USE OF THE MACHINE: the set of operations that must be carried out on the machine during its lifetime or that may be necessary, within the context of its intended use as explicitly stated in this manual.

BREAD: bread product, already baked in the oven (not warm), having dimensions that must not exceed those indicated in Table 2 Par. 2.4 and with properties that allow it to be cut cleanly by the stainless steel, serrated, oscillating blades without any humid residue remaining attached to them (sandwich loaf, round loaf, baguette, etc.)

ROUTINE MAINTENANCE: operations necessary for good operation of the machine and its correct duration. Due to the simplicity of these operations and their low associated risk factor, no particular preparation or professional qualifications are required to perform them, and they can therefore be delegated to the machine operator.

EXTRAORDINARY MAINTENANCE: operations necessary for the good operation of the machine and its correct duration. Due to their complexity and/or associated dangers, these interventions must be performed by expert, specialized personnel, professionally prepared and possessing the necessary technical and legal knowledge to carry out the work properly and in complete safety.

DANGER AREA, any area inside and/or in the vicinity of the machine, where the presence of a person exposes them to danger, and constitutes a risk to their health and safety.

EXPOSED PERSON, any person who is completely or partially within a danger area.

WARNING: information of primary importance for the operator's health and safety.

IMPORTANT: important information to avoid damage to the machine and/or its parts.

2 MACHINE FEATURES

2.1 INTENDED USE AND DESCRIPTION

The machines described in this manual are intended to be used for cutting oven-baked bread (not warm) in slices of a predefined, constant thickness, that does not exceed the dimensions indicated in Table 2 Par.2.4 and with properties that allow a clean cut by the stainless steel, serrated, oscillating blades without any humid residue remaining attached to them.

- **The machine may only be used professionally and only by personnel expert in the work of the baker and suitably trained in its safe use.**

- **Use of the machine is permitted exclusively in closed, protected areas;** under no circumstances must the machine be used outside or in areas where it is exposed to the action of atmospheric agents.
- **It is not permitted to use the machine in places open to the public, except for demonstrations and on condition that precautions are taken in order to guarantee personal safety.**
- **In no case and for no reason must the machine be used by private individuals** (shop customers, visitors to shopping malls, canteens, etc.)
- **Use of the machine is not permitted** for other purposes and/or products and/or using different methods from those described in this manual.
- **Use of the machine is not permitted** unless, beforehand, all connections have been made to the systems serving the installation site as indicated in this manual.
- **Use of the machine is not permitted** in places where there is risk of fire and/or explosion and/or any type of incident considered of importance by current legislation, or that presents high levels of humidity or wetness, where there is excess water vapour and/or oily vapour and/or dust, or the presence of corrosive substances and/or gases.
- **Use of the machine is not permitted** in environments subject to vibrations or abnormal jolts.

The machines may be of the following types, models and versions and with the following options, all described in detail in par. 0:

TYPES: C , C-S , G

MODELS: **C42 – C52 G42**, so-called “counter top” models, to be placed on a raised surface
C42S C52S with a support structure, to be placed on the floor, fitted with wheels

VERSIONS (besides the BASIC or STANDARD version)	TYPE AND MODEL				
	C42	C52	C42S	C52S	G42
WITH COVER (interlocked top guard protecting the bread loading compartment)	X	X	X	X	X
With BLADE LUBRICATION system	X	X	X	X	-
OPTIONS					
Flexible flaps for holding the slices on the way out	X	X	-	-	X
Support trolley	X	X	-	-	X

Table 1 – Types and models

Note: the figures are indicative and may vary due to updating of the products

Apart from the support structure, each machine is composed of (Figure 1-2):

ref. 1 surface for loading the bread to be cut, horizontal or tilted depending on the model

ref. 2 element for advancing the bread to be cut (referred to as the “pusher” or “bread-pusher”);

ref. 3 frames with cutting blades

ref. 4 stainless steel surface for the cut slices, tilted and/or horizontal depending on the model

ref. 5 manually operated lever that allows loading of the bread to be cut and gives the start command

ref. 6 crumb collection drawer

ref. 7 arm that facilitates insertion of sliced bread into a wrapper

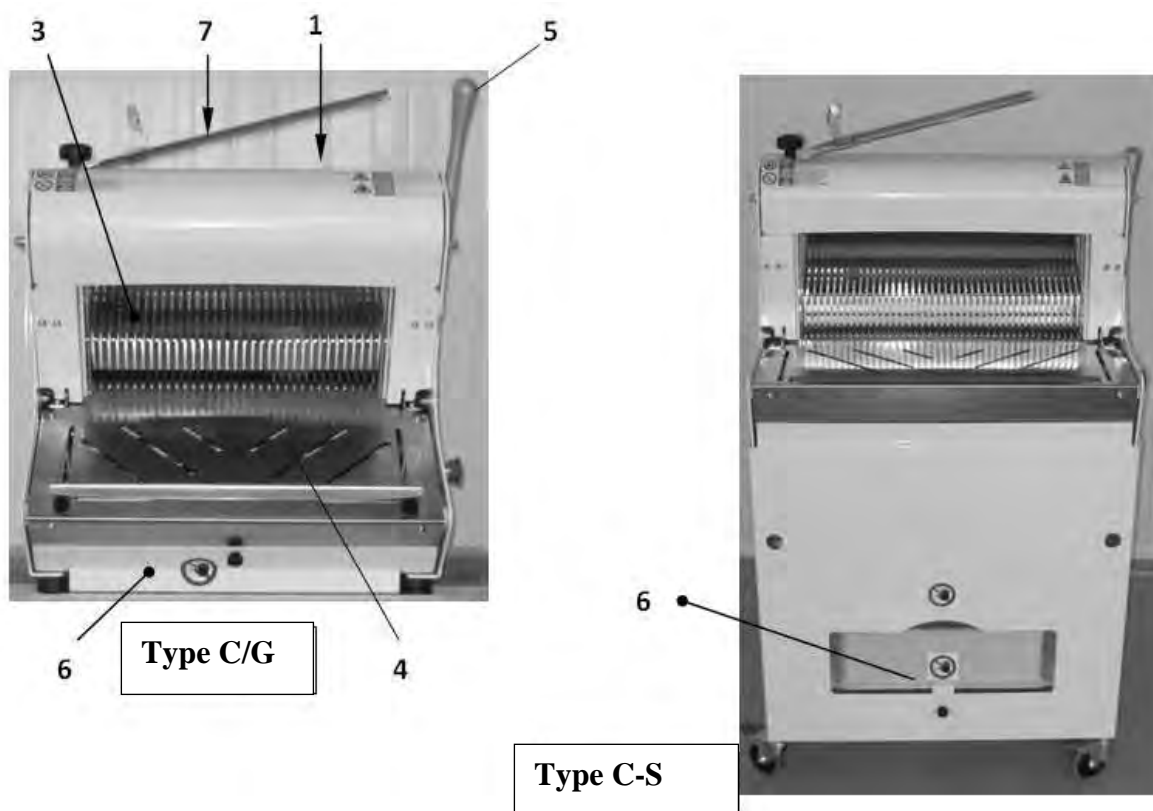


Figure 1

2.2 TYPES, MODELS, VERSIONS AND OPTIONS

Type **C**: machine to be used placed on a surface 750-800 mm above the ground (e.g. a table); the bread is cut by activating the manual control lever. The cut bread comes out via an inclined slide and a final stop plate. It may be equipped with (**optional**) flexible flaps to hold the slices of bread together on the way out.

TYPE C-G



Figure 2

Type **C-S**: machine (Figure 1) like type C, but equipped with its own support structure on wheels, with which it forms a single body, with a horizontal outlet surface.

In this case the flaps of flexible synthetic material are not fitted to keep the slices of cut bread together as they leave the blades.

Both types C and C-S come in two different models that vary in the maximum length (L_{\max}) of the loaf of bread that can be cut:

Model 42 → $L_{\max} = 420$ mm (identifications **C42** and **C42S**)

Model 52 → $L_{\max} = 520$ mm (identifications **C52** and **C52S**)

Types C and C-S may be supplied in the **version WITH BLADE LUBRICATION** which, however, must be explicitly requested by the customer at the time of ordering the machine, as it is not possible to fit the system later; the lubrication system consists substantially of a felt kept wet with food-grade oil in which the blades run so that they are kept lubricated with a film of oil (see Par. 3.4.4).

Type **G42**: machine similar to mod. C42 basic (Figure 1) but with a lower power, also to be used on a surface 750-800 mm above the ground (e.g. a table); the bread is cut by activating the manual control lever.

Maximum length of the loaf of bread that can be cut $L_{\max} = 420$ mm.

All the types and models described so far can be supplied in a **version WITH COVER**, that is with a steel top guard protecting the area of movement of the bread-pusher, ref. 2 Figure 2; the guard opens and closes by activating the control lever ref. 5 Figure 1. As regards the **risk represented by the blades**, the **basic version** of the machine complies with safety requirements; however, by choosing this version, the customer can ensure an even higher level of safety for its operators; in fact, the blades only start moving when the cover is completely closed. In this case too, however, the device must be explicitly requested by the customer at the time of ordering the machine, as it is not possible to fit it later.

Version with cover



Figure 3

Support trolley



Figure 4

On request and **only for models C42, C52, G42**, a **support trolley** may be supplied on which to fix the machine; the trolley has four wheels, two of which with a braking system (see Par. 3.2.1)

2.3 CONTROL AND COMMAND DEVICES

With reference to Figure 5, the machine is equipped with the following command and control devices:

ref. **1** green luminous button; when the plug is connected to the power socket it lights up, indicating that the machine is live

Machine in basic or standard version:

when the machine is electrically powered or after having reset the emergency button, pressing this button enables the start command by means of the manual control lever.

Machine in version WITH BLADE LUBRICATION:

when it is pressed the blades start moving; if it is released without having moved the lever from rest position, the blades stop; instead, if it is released after having moved the lever from rest position, the blades keep moving. This facilitates the detachment of the blades from the lubrication pad, which otherwise would be difficult.

In the version WITH COVER, when the button is released the blades stop; they will start moving again to make the cut when the cover is closed

ref. **2** start control lever (machine without lubrication system) or for keeping the blades moving (machines with lubrication system); it also has the function of moving back the pusher (and in the version WITH COVER of opening the top guard) to free the space necessary for loading the bread to be cut onto the surface ref. 1
Figure 1

ref. **3** EMERGENCY STOP button (red mushroom on yellow background)

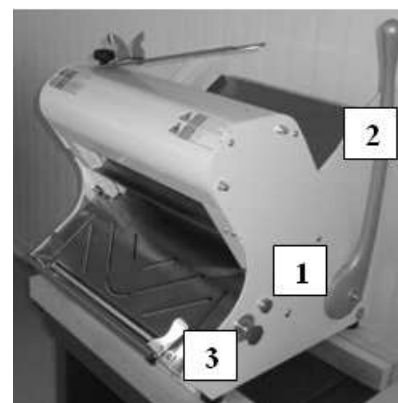


Figure 5

2.4 MAIN TECHNICAL SPECIFICATIONS

Nominal voltage / Frequency – (Tolerance +/- 10%)	V/Hz	400 / 50
No. of electrical phases	-	3 ~ + PE
Ambient temperature, min/max	°C	-5 / +40
Maximum ambient temperature - average over 24 h	°C	35
Maximum ambient relative humidity (with T < 40 °C)	%	50
Maximum height above sea level	m	2000

Table 1 – Specifications common to all machines

Type and model		C42	C52	C42 S	C52 S	G42
Machine width	mm	651	751	651	751	651
Machine depth	mm	604		604		604
Machine height	mm	752		1251		752
Bread max. nominal length	mm	420	520	420	520	420
Bread max. nominal height	mm	60 / 160		60 / 160		60 / 160
Blade pitch	mm	see note		see note		see note
Weight	kg	100	103	98	140	98
Installed power	kW	0.75		0.75		0.55
Intervention threshold of protection device against overloading	A	10		10		10

Table 2 – Specifications of the various types and models

Note. The blade pitch in mm (thicknesses of slices cut) can be 7 - 9 - 10 - 12 - 14 - 15 - 16 – 18. The pitch is specified by the purchaser on the purchase order submitted for the machine, and cannot be modified. For safety reasons the pitch cannot in any case be more than 25 mm even if expressly requested by the customer.

2.5 IDENTIFICATION PLATE

The identification plate, displaying in indelible form the CE marking, Manufacturer's details, machine model, serial number, year of manufacture, weight and essential electrical specifications is fixed on the back of the machine, indicatively in the position shown in Figure 6.

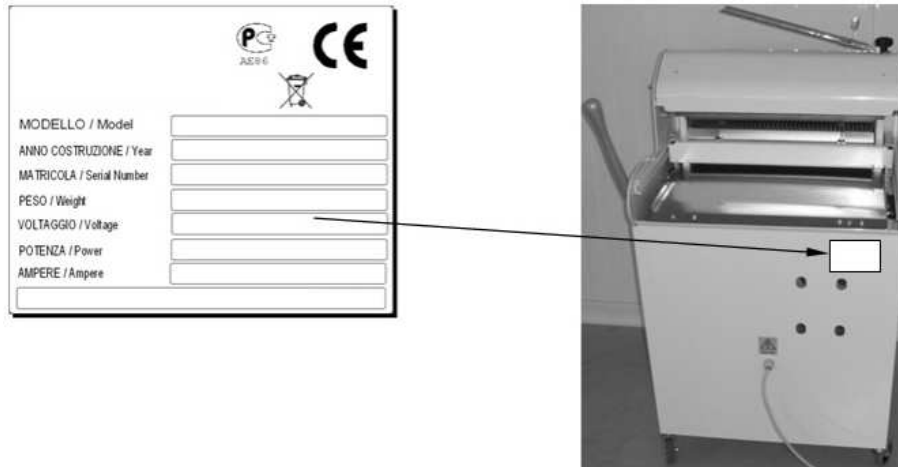


Figure 6

3 INSTALLATION AND USE

3.1 WARNINGS RELATED TO INSTALLATION SITE

The premises where the machine is to be installed must comply with current legislation and standards, also in view of its intended use, and must have walls and floors that can be easily cleaned and washed, in an excellent state of repair and hygiene.

The electrical system of the site of use must be completely realised, serviced and periodically checked by professionally qualified personnel. **Use of the machine is not permitted** in environments where there is risk of fire and/or explosion and/or any type of incident considered of importance by current legislation.

3.2 LIFTING, TRANSPORTATION AND POSITIONING INSTRUCTIONS

When shipped from the manufacturer's premises, the machine is placed in a thick cardboard box (carton) or a wooden box (crate) and fixed on a pallet.

The place where the machine is kept and/or used must, besides complying with existing laws and standards, ensure maximum stability of the machine and adequate protection against all possible damage and against the elements.

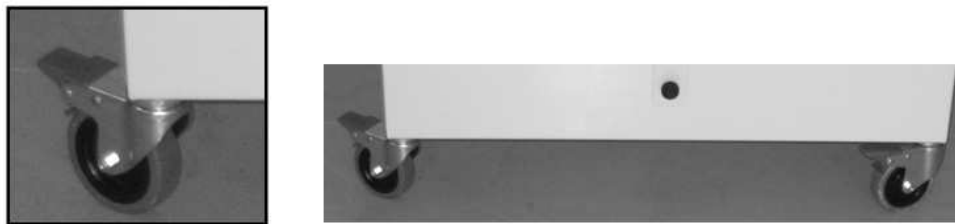
If the machine is not going to be used for any length of time, or for a period appreciably longer than normal pauses in the activity performed in the premises where it is used, it must be put in a closed, dry place off limits to unauthorised people where it cannot be damaged; it must also be covered with opaque waterproof cloths. The machine is shipped in a single pack, fully assembled. When shipped from the manufacturer's premises, the machine is packed and fixed on a pallet and, if necessary or agreed in the contract, in a thick cardboard box (carton) or a wooden box (crate). **When moving and transporting the machine, you must take all possible precautions to avoid, or to limit, risks for persons, animals and things.**

**Figure 7**

Loading/unloading from the transport vehicle is normally carried out by means of a forklift truck or pallet truck having a sufficient lifting capacity, and whose arms must be inserted in the special spaces at the bottom of the pallet. Remove the machine's packaging; check that it is in good condition and intact; separate the materials by type (cardboard, plastic, wood, etc.), depositing them in special collection sites accessible only to authorized persons, so that they are ready for collection by specialist waste disposal companies. The wooden joists and pallet must also be taken to a specially-designated collection site.



Environmental respect is a duty enshrined in current legislation.

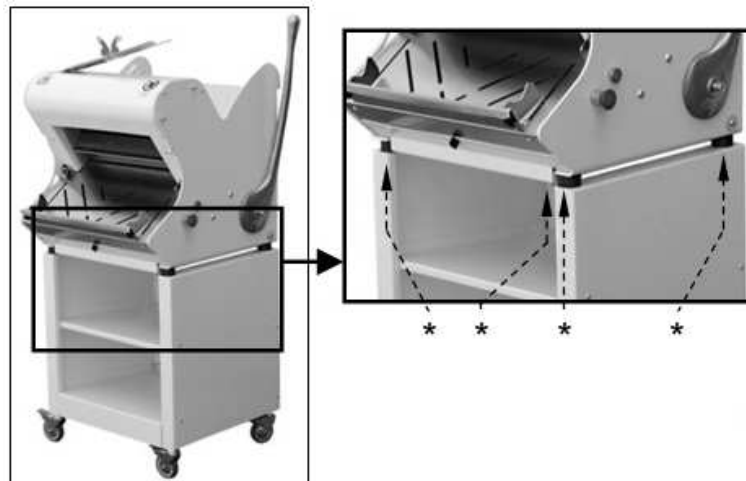
**Figure 8**

After positioning the machine, block the two wheels fitted with brakes by lowering the respective levers (Figure 8).

3.2.1 MOUNTING THE MACHINE ON THE SUPPORT TROLLEY (MOD. C42-C52-G42)

After having assembled the support trolley, block the two wheels fitted with a braking device, Figure 9, place the machine on the support and fix it to the trolley from the inside with the screws provided.

* Block the machine on the support with the screws provided, inserting them in the central threaded holes in the feet.

**Figure 9**

3.3 ELECTRICAL CONNECTIONS

All work of an electrical nature in the place of use must be performed only by personnel with specific technical and professional qualifications and possessing the necessary technical and legal knowledge to carry out the work properly and in compliance with the regulations in force, considering also the type of premises, and authorised to issue any declaration of conformity contemplated by the law.

On delivery of the machine and before making the electrical connection, make sure that the line voltage supplied complies with that stipulated by the machine manufacturer and indicated on the identification plate (see also par. 0). Connection to the electrical plant at the work site must be performed observing the standards and legislation in force, and referring to the data and indications in this manual.

When contemplated, the machine is delivered complete with cable and three-phase plug with earth pin (Figure 10). The power cable must be kept far from hot parts and/or moving parts and must not hinder or prevent the movement or passage of persons, animals, things. **The power plug must always be easily accessible** (do not place the machine itself or anything else in front of the socket where the plug is connected).

IMPORTANT! When starting up for the first time, check that the motor is turning in the correct direction. If necessary, have a specialised technician invert two phase leads (see also par.3.8).

Use the earth system provided, the efficiency of which must be checked, and do not connect to gas or water pipes or any other general metal structures.

WARNING! A device must be installed upline from the power socket to guarantee disconnection from the mains supply, with a contact opening distance of at least 3 mm.

EEC PLUG (3 PHASE + PE)



Figure 10

3.4 OPERATION AND USE

WARNING!

Only one operator at a time can use the machine, without exceptions, and there must be no one else in the vicinity.

It is forbidden for anyone without the requisites stipulated in this manual to carry out any operation on or with the machine.

These are the conditions necessary for a safe use of the machine, even if they do not provide a total guarantee.

The machine must be used only by personnel who have been adequately instructed and trained and expressly authorised; it is the responsibility of the employer to identify the persons suited to use the machine and to provide them with the necessary information, instruction and training.

The Manufacturer declines all liability for any damage to people, animals and/or property deriving from failure to observe the instructions contained in this manual.

To use the machine for production purposes (operations of loading/unloading bread/slices and activating the controls to slice the bread), the operator must stand in front of the machine (on the side opposite the sharp edges of the blades).

When starting the machine for the first time and if the motor has had to be replaced, check that the motor is turning in the correct direction, as described in par. 3.8.

3.4.1 PRECAUTIONS AND PRELIMINARY CHECKS

- Check that the wheels with brake are blocked (type C-S and support trolley for types C and G)
- Before connecting the machine plug to the power socket, make sure that there are no inflammable and/or explosive products and/or substances in the vicinity, or appliances that use and/or produce such substances.

- **At the start of each working day and/or shift**, check that the safety devices are perfectly efficient.

3.4.2 SWITCHING ON AND MAKING READY FOR OPERATION

To switch on the machine, connect the plug to the power socket; the light in the button ref. 1 Figure 11 will come on, indicating that the machine is live.

3.4.3 MACHINE FUNCTIONING AND USE

3.4.3.1 BASIC MACHINE

With reference to Figure 11:

Machine without blade lubrication system:

1. Press the button ref. 1 to enable machine operation.
2. Pull the lever ref. 2 all the way towards you: the bread pusher moves back to the end of the bread loading surface and the blades start moving.
3. With your other hand lay the bread on the loading surface between the bread pusher and the blades (**keep your hand away from the blades**)
4. Release the lever ref. 2 accompanying it on the way back, so that it does not acquire excessive speed or exert sudden force on the bread; the bread is pressed by the pusher against the blades, which penetrate into the product and cut it.
5. If you want to wrap the sliced bread, place the place the loaf with the slices well aligned on the arm ref. 3, pass the bag over the arm holding the sliced loaf then extract the bag together with the slices of bread so that the loaf is inside the bag; now seal the bag.

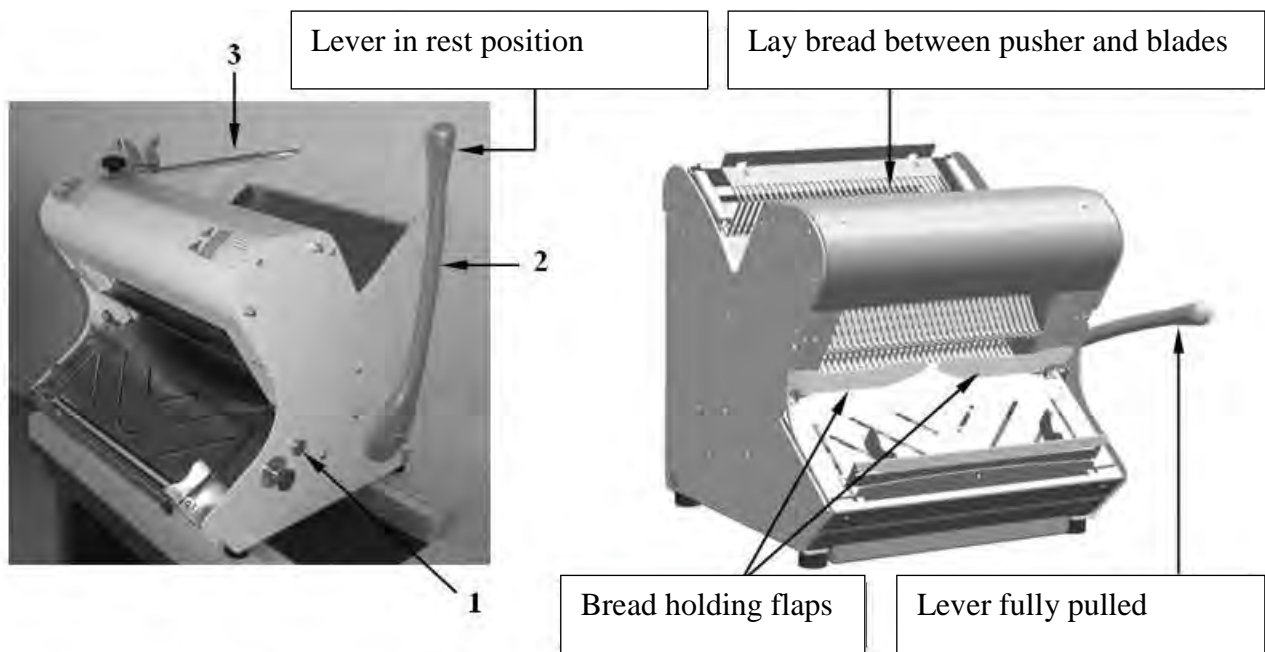


Figure 11

Machine with blade lubrication system: when the button ref. 1 is pressed the blades start moving; if the button is released without having moved the lever from rest position, the blades stop; instead, if the button is released after having moved the lever from rest position, the blades keep moving; this facilitates the detachment of the blades from the lubrication pad, which otherwise would be difficult. Pull the lever all the way towards you and proceed as described for the machine without lubrication system from point 2 onwards.

3.4.4 CRUMB COLLECTION DRAWER

Each model/version of the machine is provided with a crumb collection drawer. The drawer ref. 1 provides to all effects a protection against reaching dangerous parts, so when it has to be taken out for emptying and/or cleaning it is necessary to turn off the main switch.

It is forbidden to put your hands into the compartment that houses the drawer, except when the machine is disconnected from the electric power and only the volume occupied by the drawer itself to perform normal cleaning operations. Once inserted, the crumb collection drawer must be blocked in position with the threaded knob or with the bracket ref. 2. The safety signs applied on the front of the drawer and/or above it must be kept in good condition, clean and visible, and in the event of deterioration the user must apply new signs identical to the original ones.

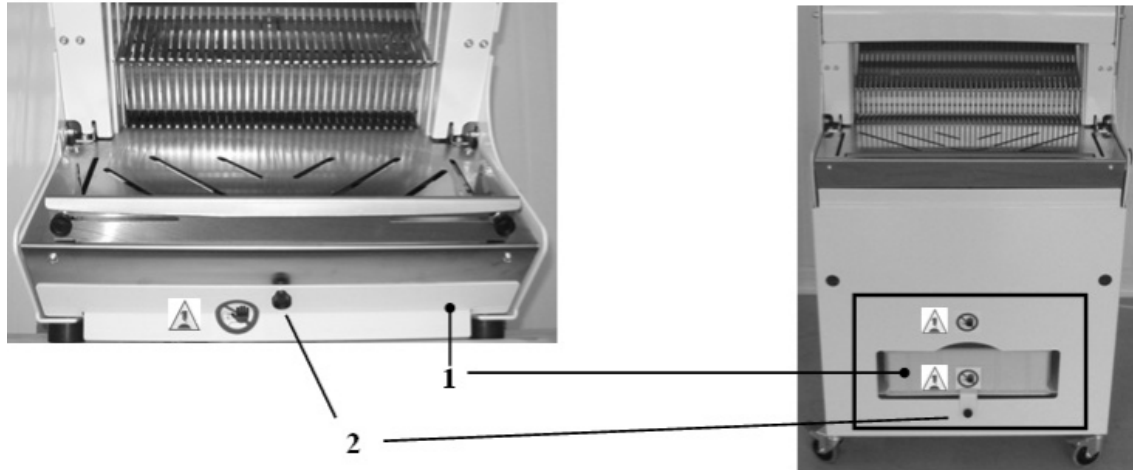


Figure 12

3.4.5 MACHINE IN VERSION WITH BLADE LUBRICATION

With reference to 13, the blade lubrication system consists of a felt pad ref. 1 incorporated in the bread pusher ref. 2, kept wet with food-grade oil. When the blades enter the comb of the bread pusher, penetrating into the felt cushion, they get wet. The oil is contained in a tank ref. 3 located above the bread pusher and falls by gravity onto the felt pad. To add oil to the tank ref. 3 proceed as follows:

- pull the lever ref. 2 Figure 11 so as to make the bread pusher move completely back
- keeping the lever pulled, insert a sufficiently long screwdriver ref. 5 as in Figure 13
- slowly release the lever, the screwdriver will remain stuck, holding the bread pusher in position.

MIND YOUR FINGERS! Risk of pinching or light crushing

- remove the cap ref. 8 from the tank and top up
- pull the lever just enough to be able to extract the screwdriver and release it, accompanying its movement

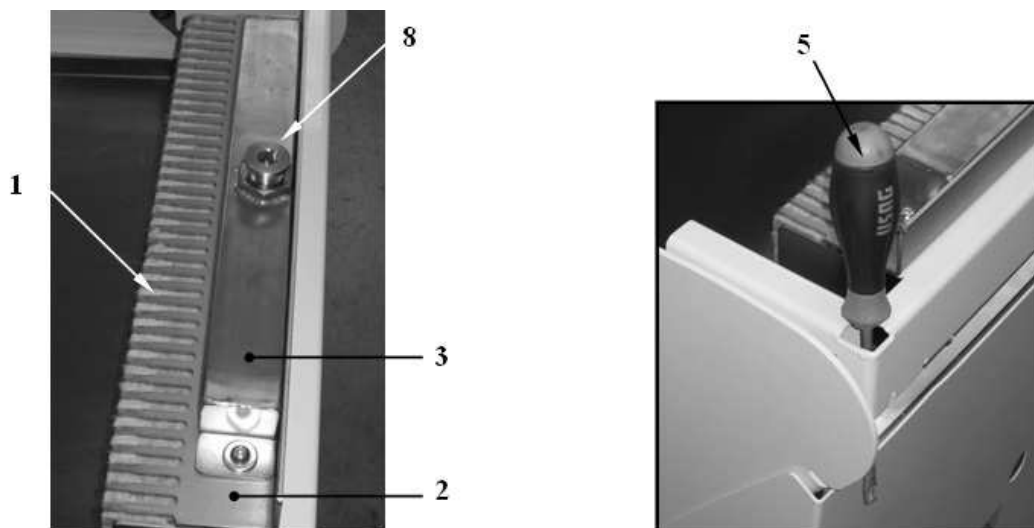


Figure 13

4 MAINTENANCE

4.1 INTRODUCTION

Periodically the machine may require maintenance work which, for the purposes of this manual and of the risks that the work may involve, may be of two types:

- **routine maintenance** work: periodical or occasional jobs to keep the machine efficient and in a good state of repair, jobs that do not require specialised personnel with specific professional training,
- **extraordinary maintenance** work: all periodic and/or occasional operations required to maintain the machine in good, efficient working order, that require special preparation and/or professional qualifications and/or other specialist skills, and that **must be performed by specialized personnel**
- **All the maintenance work, periodic or not, described in this chapter, unless otherwise specified, is to be understood as concerning routine maintenance; consequently all the remaining operations not mentioned here is to be considered extraordinary maintenance; in the case of doubt, consult the manufacturer.**

WARNING!

All maintenance jobs and/or cleaning work, however simple, must be done only after having taken the plug out of the power supply socket to avoid the machine being started by others, even accidentally. The disconnected plug must be constantly in view so that anyone is able to verify visually that the machine status is “not electrically powered”.

If, to carry out such work, it is necessary to remove one or more guards, take all the necessary and possible measures to ensure that no one is exposed to any resulting risks (for example surround the work area with red and white chains and put up warning notices about the work in progress); all guards must be put correctly back in place and secured with their fixing means as soon as the reasons that made their removal necessary no longer exist.

Anyone who, through failure to comply with the instructions contained in this manual (e.g. tampering with protections, including removing them and/or not putting them back in place, and/or the safety devices), and/or through improper use of the machine or use not as expected, causes direct or indirect damage to persons, property or animals, must take full responsibility.

4.2 PERIODIC MAINTENANCE

Before starting any operation, implement the safety measures described in point 4.1.

- **At the end of every work day or shift**, carry out a full, **meticulous cleaning of the machine**, following the instructions in Section 0.
- **At the start of every work day or shift**, verify that the safety devices are intact and working efficiently by performing the checks in Section 0

4.3 BLADE REPLACEMENT (extraordinary maintenance)

To carry out this job, reserved only to specialised technicians and experts in mechanical assembly, the operator must **wear cut-proof gloves**.

REMOVAL sequence

To replace a blade, Figure 14:

1. remove the two front side covers ref. 1 Photo A
2. remove the top cover ref. 2, fixed with screws on both sides ref. 3 Photo B
3. remove the loading surface (rear slide) ref. 4, fixed with two front screws ref.5 Photo A and rear screws ref. 6 Photo C
4. lower the lever ref. 7 Photo D, moving the pusher all the way back, then insert a screwdriver ref. 8 between the inside of the pusher frame and the structure of the machine as in photo D

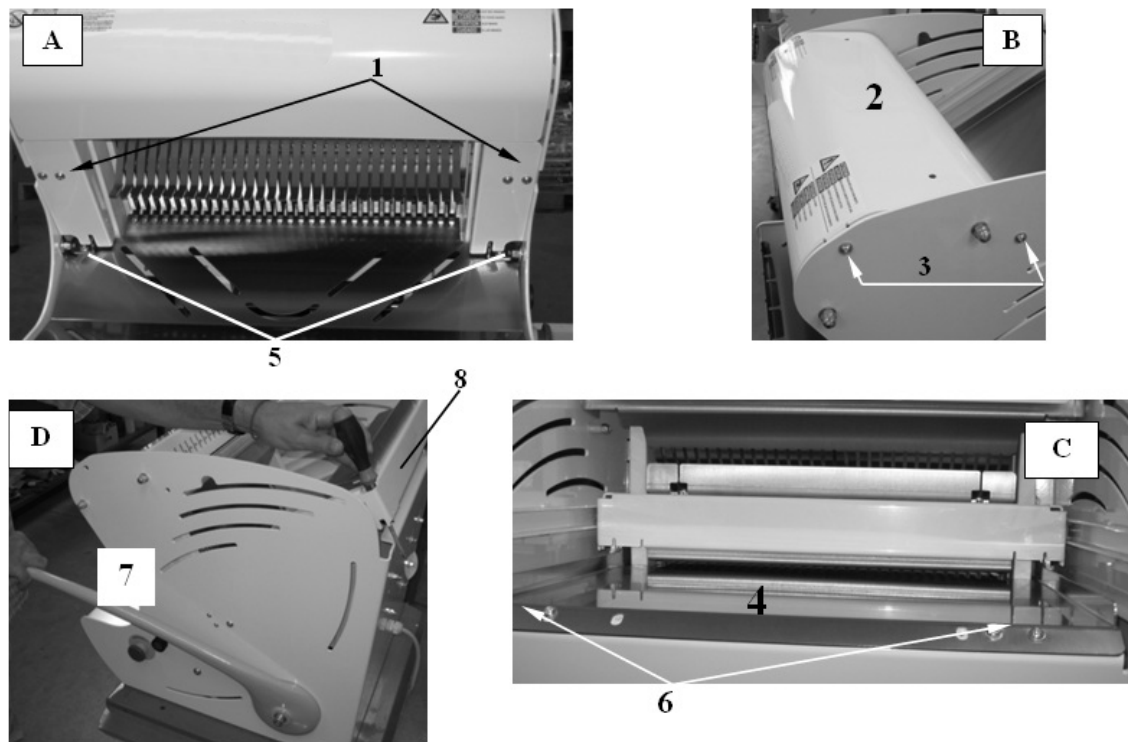


Figure 14

5. with a pair of pincers, detach the springs, ref. 9 (in the most recent versions there is only one spring) from the hooking point on the presser comb ref.10 Photo E/F Figure 15
6. slightly raise the comb ref. 10 Photo F, extracting it from the support pins at the sides ref. 11 Photo F1 and taking care not to damage the blades
7. remove the two nuts and washers ref.12 on both sides of the machine, extract the pins and spacers from the connecting rods

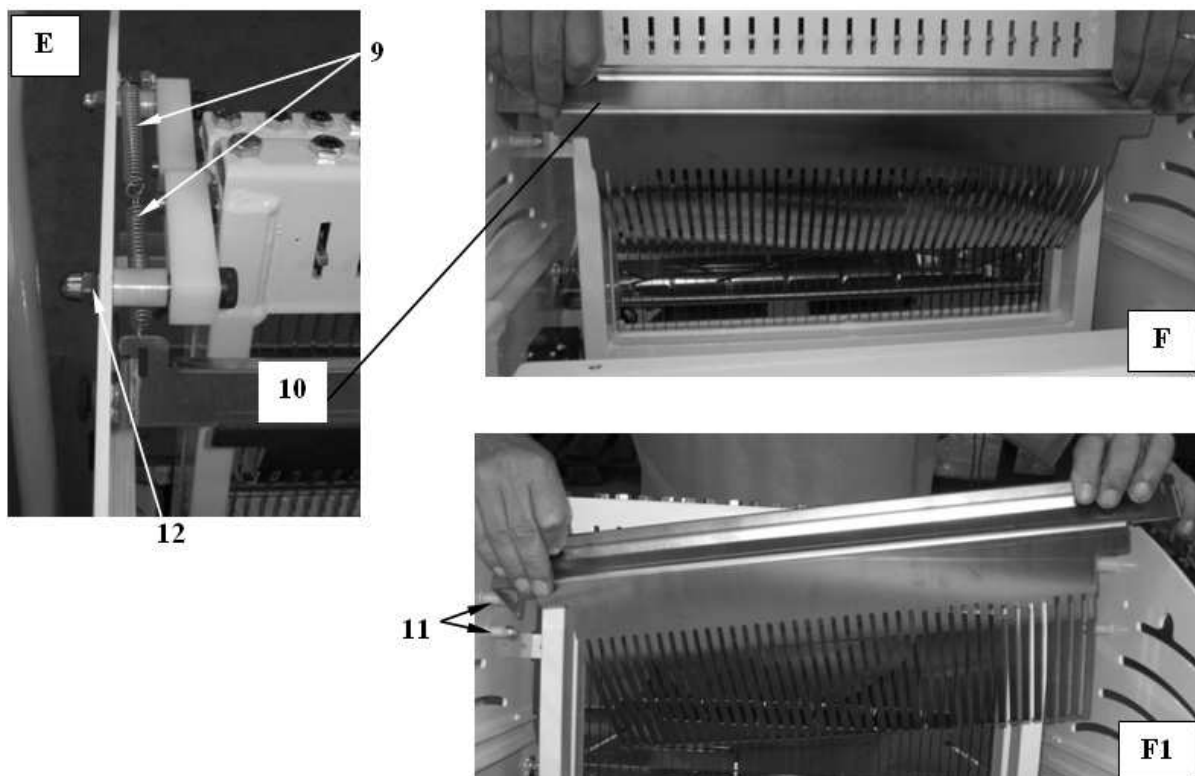


Figure 15

8. Open the two blade support frames, ref. 13 and 14 “like a book” as in Photo J, pushing back the rear frame
9. Loosen the stop nut of the blade to be changed, Photo K, and, with an Allen wrench, loosen as much as necessary the blade tightening screw, Photo K1
10. Grip the blade to be replaced with a pair of pliers and free it from the hooks, Photo I and L; put the blade in a safe place so there can be no risk of cuts if it is touched accidentally.

REASSEMBLY sequence

11. Position the bottom pin of the new blade in the connecting slot ref. 15 Photo L Figure 16, then in the top slot
12. Hold the blade in position and tighten it, fastening first the socket-head screw Photo K1, then the stop nut, Photo K

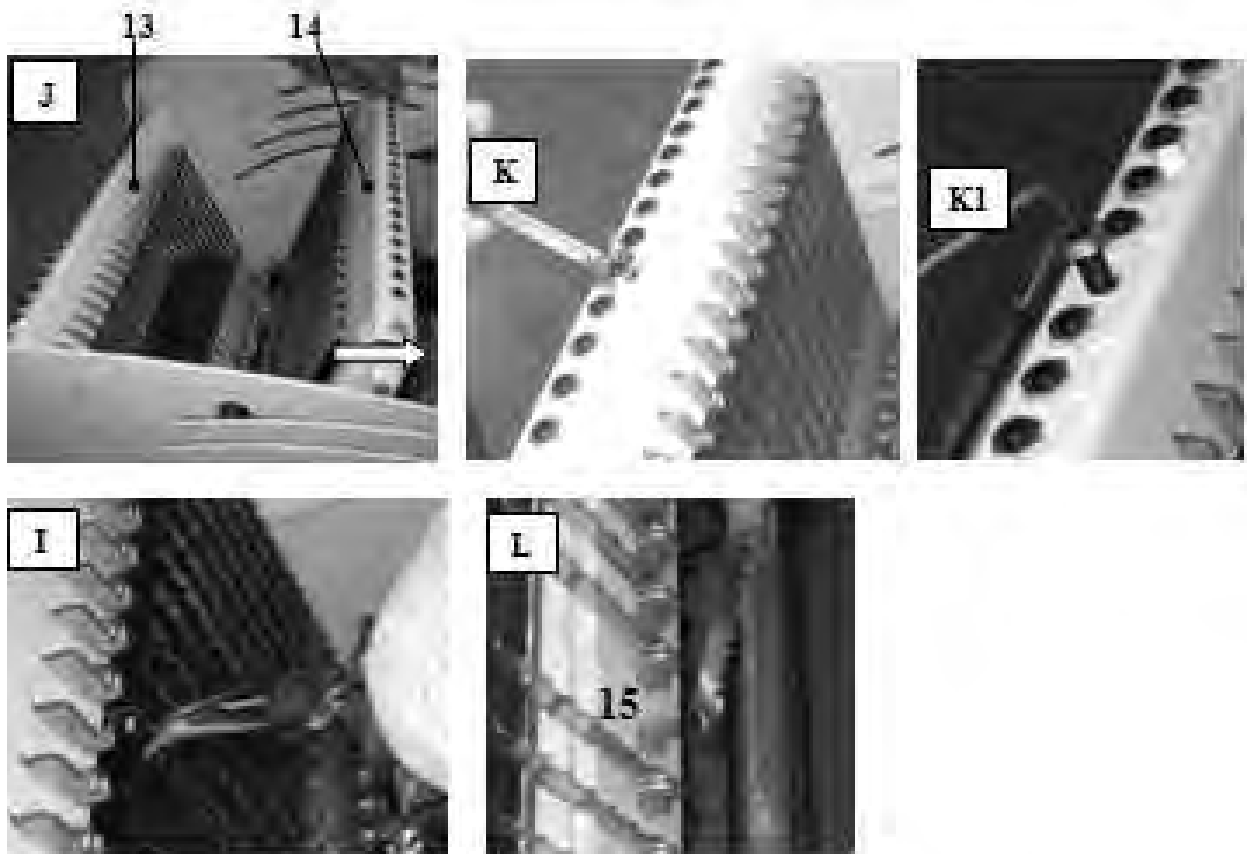


Figure 16

13. Return the frame ref. 14 forward, against the frame ref. 13, Photo J
14. Reposition the screws 16 of the connecting rods on both sides, Photo M, without forgetting the spacers. Firmly secure the nuts on the two outer sides.
15. Insert the comb (ref. 17, Photo N, taking care not to knock the blades and attach it at its ends to the support pins ref. 18, Photo O.
Pay particular attention to the centring of the comb between the blades and do not forget the washers at the sides! Otherwise the comb could move during use of the machine and touch the blades, damaging them.
16. Put back the springs ref. 9 Photo E using a rounded pair of pincers and hook them into the slots of the comb
17. Perform in inverse order all the removal steps from point 4 to point 1 of this same paragraph.

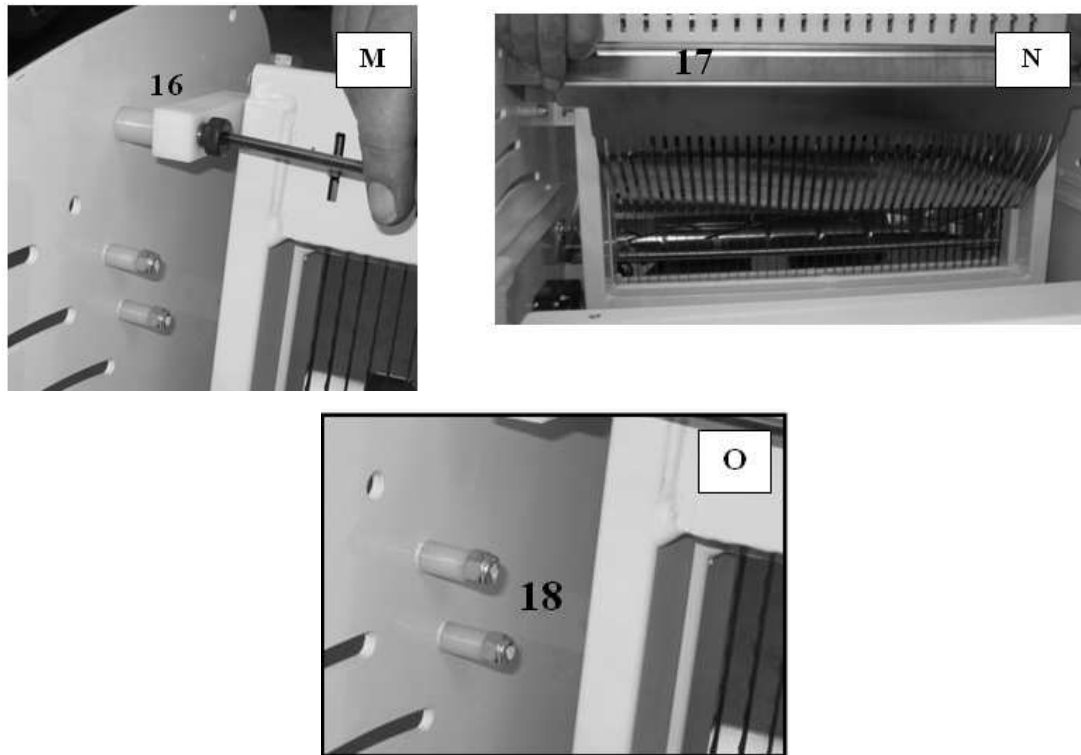


Figure 17

4.4 BELT REPLACEMENT AND TIGHTENING (extraordinary maintenance)

To carry out this job, reserved exclusively to specialised technicians and experts in mechanical assembly, the operator must **wear working gloves**.

Depending on the model, there may be one or two belts. To replace the belt proceed as follows, Figure 18:

1. Remove the side covers and the rear slide, following the instructions in par. 4.3, points 0 and 2
2. Slacken the four rear nuts, Photo A. In type C-S machines the nuts are inside the base and are accessible from the four holes at the rear. Use a T-bar wrench with a long rod and bush
3. Loosen the stop nut ref. 1 and turn the screw ref. 2 anti-clockwise to move the base ref. 3 and slacken the belt ref. 4 Photo B
4. Dismantle the head of the connecting rod ref. 5 removing the two screws, Photo C
5. Take off the belt and replace it
6. Reassemble the head of the connecting rod in point 4
7. Turn the screw ref. 2 clockwise to tighten the belts, then block everything, tightening the stop nut ref. 1; the tension is correct when, pressing the belt with your thumb midway along its path, it flexes slightly;
8. Tighten the nuts, Photo A
9. Fit the rear slide and the side covers, following the instructions in par. 4.3, points 3 and 1

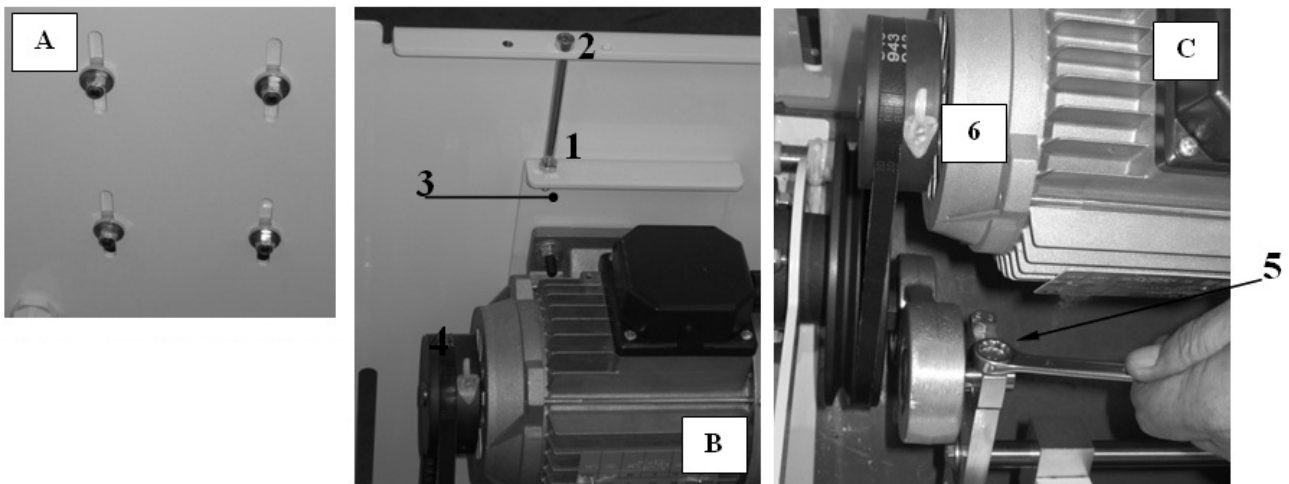


Figure 18

4.5 REGULATING THE COMB PRESSURE (extraordinary maintenance)

On models where it is contemplated, to adjust the comb pressure proceed as follows, referring to Figure 19

1. Turn the main switch to **O** (OFF) and take the plug out of the power supply socket;
2. With the index finger of one hand, take the loop of the spring Figure 19 and shift it to the second position, considering that:

Pos. 1 LESS comb pressure

Pos. 2 MORE comb pressure



Figure 19

For models equipped with a comb without the two adjustment positions, replace the spring with a stronger one

4.6 REGULATING THE BREAD PUSHER PRESSURE (extraordinary maintenance)

If the pressure exerted by the bread pusher is too weak or too strong, change the position of the spring, Figure 20, which is under the surface where the bread comes out, ref. 4 Figure 1



Figure 20

4.7 INTERVENTIONS PERFORMED EXCLUSIVELY BY AUTHORISED TECHNICIANS

All maintenance interventions other than those described up to this point must be considered extraordinary maintenance, and must be carried out exclusively by authorized technicians, in particular:

- replacement of blade support frames
- replacement or even only regulation of the spring of the control lever
- replacement of the motor; in this case always check that the direction of rotation is correct, as indicated by the arrow on the drive pulley ref. 6 Photo E; if the direction of rotation is incorrect, invert two phases inside the electrical plug; **never for any reason exchange the earth wire (yellow-green) with one of the phase wires.** When the machine is assembled it is possible to check the direction of rotation by looking through the slot on the left side of the bread loading surface, Figure 21.



Figure 21

4.8 POSSIBLE BREAKDOWN AND/OR ERROR SITUATIONS

We indicate here some error situations that could occur while the machine is in service.

The subsequent intervention must be carried out in compliance with the instructions, where provided, and in any case **only after having switched off and disconnected the machine from the electric and pneumatic power supply.**

Problem	Possible causes	Solutions
The machine does not start	<ul style="list-style-type: none"> • No electrical power supply • Protection fuses blown • Safety device activated 	<ul style="list-style-type: none"> - make sure the plug has been inserted properly in the socket; if the light in the button ref. 1 Figure 5 is not lit check the bulb, otherwise the problem lies upstream from the machine - check the safety devices for the electricity line in the work place and reset them if necessary - Check and replace them if necessary (par. 0) - reset the emergency button - microswitch associated with the control lever is faulty, have it replaced (par. 0)
The machine is very noisy and vibrates in an unusual way	<ul style="list-style-type: none"> • Motor turning in the wrong direction 	<ul style="list-style-type: none"> - see par. 4.6 - the connecting rods of the frames as in Figure 17 Photo M are worn, change them
The machine working is not uniform, the bread “jumps” up and down	<ul style="list-style-type: none"> • Belt tension not correct • The spring of the comb is not correctly regulated 	<ul style="list-style-type: none"> - Have it regulated or replaced (par. 4.4) - Check the tension of the comb spring (par. 0)
Slicing quality is not acceptable	<ul style="list-style-type: none"> • Blades worn • Force exerted on the bread by the pusher is too weak or too strong 	<ul style="list-style-type: none"> - Replace (par. 4.3) - Adjust the return spring of the control lever (par.4.6)

4.9 RECOMMENDED SPARE PARTS

To order spare parts you must provide a description, indicate their location in the machine and communicate the exact serial number of the machine.

4.10 ELECTRICAL MAINTENANCE

WARNING! Before accessing any part of machine powered electrically, remove the plug from the power socket.

Considering the high risk and the serious of the damage in the event of an accident, **all interventions** (even apparently simple ones such as changing a fuse) that directly or indirectly involve the electrical equipment of the machine **must be performed by specialized technical personnel**. An electrical circuit diagram is attached to this manual, and constitutes an integral part of it.

To access the electric panel, in the older models you have to remove the rear slid (bread loading surface). In more recent models, the electric panel is on the rear of the machine (Figure 22) and is accessed by removing the respective panel.

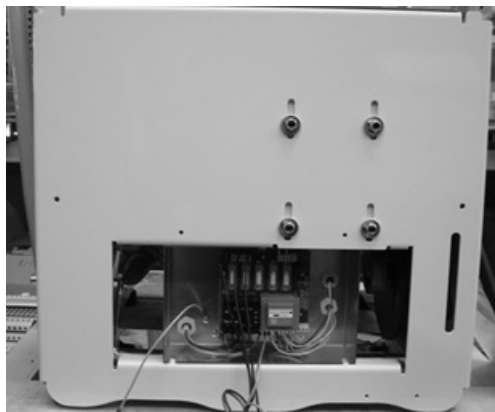


Figure 22

4.11 CLEANING THE MACHINE AND THE WORKPLACE

In compliance with the laws and regulations in force, ensure conditions of perfect hygiene of the workplace and, therefore, of the machine, which must be cleaned diligently at the end of each working day or shift; the machine must always be cleaned accurately when it is expected that it will remain unused for a long time.

Empty the crumb collection drawer and wash it internally and externally with water and a neutral detergent. Dry it carefully before putting it back in place.

Remove residue and impurities from all parts of the machine; brushes or plastic tools can be used to remove stubborn residue and, only if necessary, brief jets of compressed air can be used to remove residues from areas that are difficult to reach. **Clean any stains with a clean cloth dampened with water and a neutral detergent, but without causing drips. Do not use metal objects, especially if they have sharp and/or pointed edges, in order not to damage any parts.**

When cleaning or doing other work near the blades **always wear cut-proof gloves** (the cutting edges of the blades are extremely sharp and even the slightest contact could cause injury with constant loss of blood).

Periodically (depending on how much the machine is used) **disinfect** the rear slide, the blades and the front unloading tray, spraying them with normal neutral detergent (**as a preventive measure, wear cut-proof gloves**).

On concluding this operation, some loaves of bread should be sliced; the slices obtained must not be put on sale or eaten, but disposed of according to current legislation on waste disposal.

4.12 PUTTING THE MACHINE OUT OF SERVICE FOR LONG PERIODS

If the machine is put out of service or not used for a prolonged period, disconnect it from the electric supply, clean all parts carefully, and cover it with clean, waterproof covers to protect it from environmental agents, dust, insects, rodents, etc.

Adopt appropriate measures to avoid the machine risking being subjected to jolts, tampering, damage, misuse, etc.

Before putting the machine back into service, carry out a careful preliminary examination to ensure that it is intact, then proceed as for using the machine for the first time.

5 SAFETY

5.1 INTRODUCTION

The description of the risks and related considerations provided in this Chapter presume:

- knowledge of the normal working conditions of the machine and its intended use
- that the machine is intended for a working environment for the baking of bread and/or confectionery
- that the workers have been adequately instructed and made aware of the specific and general risks in the working environment, in compliance, among other things, with existing laws and standards.
- that access to the working environment is prohibited to extraneous or unauthorised persons and to minors

VERY IMPORTANT!

Before using the machine or putting it into service, the user must read and understand all the instructions and indications given in this manual. Consequently, when the machine is used or put into service, the employer at the site of use declares implicitly that he accepts all civil and criminal liability resulting from injuries to persons, animals and damage to things as a consequence of non-observance, even partial, of these instructions and indications.

5.1 DANGERS, SAFETY MECHANISMS AND RESIDUAL RISKS

In compliance with Directive 2006/42/EC, the necessary information is provided clearly and concisely below concerning the dangers related to the machine and associated risks, as well as the measures adopted to eliminate or reduce them. Where it is not possible to eliminate some risks completely, detailed information is provided on the related residual risk, and any further measures to be adopted to limit its impact even more.

5.1.1 DANGERS PECULIAR TO THE MACHINE

The machine presents dangers of the following types:

Mechanical:

- **Cutting:** through contact with the sharp edge of the blades in movement, when passing
 - on the side where the bread to be cut is loaded (excluding the version WITH COVER)
 - on the side where the sliced bread comes out
 - through the slot normally occupied by the crumb collection drawer
- **Crushing, shearing, trapping, dragging** through contact with mechanical bodies in movement
- **Impact and contusion**, through collision with the control lever suddenly called back by the spring
- **Cuts** due to contact with the sharp edge of the blade, even if stopped, during blade cleaning or replacement operations

Electrical:

- **Electrocution** due to direct or indirect contact with live parts, or due to external factors that impact the electrical equipment

Ergonomic: injuries or harm to the body due to incorrect posture during use in production and/or during cleaning and/or maintenance.

The respective risks have been eliminated or reduced as much as possible and/or may be further reduced by adopting the measures and precautions described in the various paragraphs of this manual.

The more complete the information, instruction and/or training of the employees in the correct use of the machine and the risks peculiar to it, the more effective the measures adopted will be.

5.1.2 SAFETY MECHANISMS AND RELATED CONSIDERATIONS

1. Over the area immediately next to the sharp edge of the blades is a tile-shaped sheet, the end of which, above the bread loading surface, projects horizontally from the blades by about 121 mm. Together with the support structure of the machine and with other fixed guards, this sheet prevents the operator who is in front of the machine from accidentally coming in contact with the sharp edge of the blades, when he reaches past the tile sufficiently to lay down the bread that is to be cut. The version WITH COVER is provided with an interlocked top guard protecting this area, which means that the blades can start moving only and exclusively when it is completely closed.
2. The start command is given by a lever which requires continuous action to keep the command active (manned device); if released, the lever returns to rest position and the machine stops rapidly (in about 1 second).
3. In the case of the machine “with lubrication system”, the blades must be moving when the bread pusher moves back with its felt pad, otherwise detaching them becomes almost impossible (quite apart from the risk of deforming the blades); in this case the button ref. 1 Figure 5, acts as a manned button to start the blades, which remain moving only if the lever is activated while the button is held pressed; once the stroke of the lever has started the button can be released, because from that moment the movement is controlled by the control lever. If the button is released without activating the lever the blades stop.
4. The blunt edge of the blades faces the area where the sliced bread comes out. To prevent the sharp edge of the blades being reached from the side where the product comes out, the maximum blade pitch that can be supplied is 18 mm. **It is forbidden to put your hands into the compartment that houses the drawer, except when carrying out normal cleaning operations with the machine disconnected from the electric power.**
5. The machine is equipped with an emergency stop button ref. 3 Figure 5; if it is pressed, it stops all parts of the machine very rapidly (in about one second), cuts out the electric supply to all parts of the machine and inhibits any start command. It is not possible to restart the machine unless the emergency button has been reset (after having removed the causes that required its activation) and, immediately afterwards, the button ref. 1 Figure 5 has been pressed.
6. The machine is equipped with fixed guards (product loading and unloading surface, tile over the blade area), blocked with screws to the machine structure and requiring at least one tool to remove them; these and the other devices described above prevent access to the inside of the machine support structure where there are moving mechanical parts.

WARNING

It is forbidden to open and/or remove the guards and/or deactivate the safety devices, unless specifically necessary for requirements of work, and provided suitable measures are taken to make evident the resulting risks. These operations must only be carried out, and for the time strictly necessary, by expert, trained and explicitly authorized personnel. The safety devices must be reactivated and the guards put back into place and fixed using all the mechanisms provided as soon as the reasons that made their temporary removal/deactivation necessary no longer exist.

5.1.3 CHECKING THE EFFICIENCY OF THE SAFETY MECHANISMS

If only one of the following checks gives a negative result, do not use the machine but ask for

the assistance of a specialised technician.

The following checks must be performed at the start of every working day and/or shift:

1. For the version WITH COVER, check that the blades do not start moving before the guard is completely closed
2. Pull the lever; with the blades moving release the lever, accompanying it all the way to rest position: the blades must stop in about 1 second. If the stopping time is appreciably greater than 1 second, get a specialised technician to adjust the tension of the transmission belt(s). Check that the blades are all present, intact and not deformed.
3. Check that the crumb collection drawer is completely inserted in its housing and secured with all the means contemplated and described in this manual (threaded knob for mod. C and G), staff with threaded knob for mod. C-S). Check that the specific safety signs are intact and clearly visible. If they are deteriorated, fit identical signs in the same position.
4. Start the machine with the control lever until the machine is moving, then press the emergency stop button. All movements must stop in about 1 second. If the stopping time is appreciably greater than 1 second, get a specialised technician to adjust the tension of the transmission belt(s) (par. 4.4) until a stopping time close to 1 second is obtained.
5. With the emergency button pressed, activate the lever to give the start command. No part of the machine must move. In order to give the start command it must be necessary first to reset the emergency stop button and then, immediately afterwards, press the button ref. 1 Figure 5

5.1.4 RESIDUAL RISKS OF A MECHANICAL NATURE

The residual risks peculiar to the machine are the following and/or related to the following phases:

Risk of cutting by contact with the sharp edge of the blades. Despite the measures taken, the moving blades might still be reachable, albeit with difficulty. Standing in front of the machine, the operator has one hand busy pulling the lever, but with the other he could, albeit with forced and “unnatural” movements, reach the blades (not in the version WITH COVER), but there are no reasonably foreseeable reasons why he should do so: he would have nothing to gain from it! If the operator were to activate the lever while standing at the side or at the back of the machine (a use expressly forbidden in this manual), it would be easier to reach the blades, but also in this case there would be no reasonably foreseeable reason for doing so. Indeed, it would only bring disadvantages (with every cut he would have to go to the front of the machine to collect the sliced bread, with consequent prolonging of the work times, he would have to push the lever instead of pulling it with the risk of muscular and skeletal injuries due to bending forwards, and he could be struck by the lever if it were to escape his manual control, etc.). **It is stressed that for safety reasons the machine can and must be used in production by only one operator, who must stand exclusively in front of it, in the area where the slices come out.** If this rule is observed and operator only places the bread to be cut on the loading surface without making any forced and/or abnormal movements, the risk is practically zero.

There is a risk of cutting by contact with the sharp edge of the blades also if, while standing in front of the machine (side where sliced bread comes out), the operator were to try to insert his fingers in the spaces between the blades. In this case too there are no reasonably foreseeable reasons why the operator should do so. It is stressed that **conduct of this kind is absolutely forbidden and that all cleaning operations must be performed with the machine stopped and disconnected from the electric power and, if working near the blades, only when wearing suitable cut-proof gloves.**

WARNING! Never put your hands into the loading compartment. Risk of cutting!



Figure 23

Risk of catching, dragging and crushing due to the presence of moving parts in the case of inserting the fingers in the spaces between the sides of the structure and the plate of the loading surface. When the machine is moving and the operator is in front of it and activating the control lever, he must watch out that no one else approaches the machine while it is in operation.



Figure 24

Risk of accidentally getting fingers stuck in the slits on the cut bread unloading surface, Figure 25, and in the spaces described above. If this should happen, an unusual or impulsive movement of the hand could result in painful pulling/twisting and even fracture of the fingers.

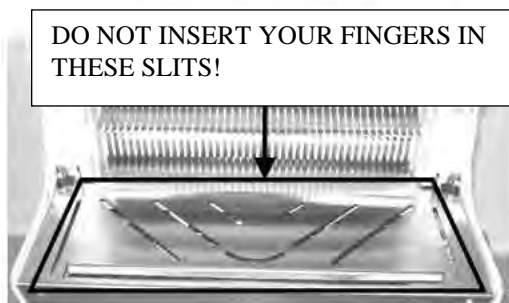


Figure 25

All the residual risks described here, although very low, can be reduced further still if:

- the Employer supplies adequate information, instruction and training on the correct, safe use of the machine to the operators appointed, based on specific work procedures, which must be observed with total respect.
- the operator respects scrupulously the indications given to him by his Employer, maintaining high levels of concentration on the work that he is carrying out, and avoids erroneous movements and/or actions.

5.1.5 RESIDUAL RISKS OF AN ELECTRICAL NATURE

This risk is related to possible accidental contacts with live parts e.g.. during maintenance work. **WARNING! Before dismantling/opening any guards or parts, the removal of which permits access to live (or anyway dangerous) parts, and/or before starting any operation on live voltage parts, the technician appointed to do the job must disconnect the plug from the electrical socket and place the removed plug in a position that is constantly in view. This is necessary so that the technician can be sure at any moment that the machine is not electrically powered. No motives can be reasonably foreseen why the technician should need to work on live voltage parts.**

Remember that all work of an electrical nature must be performed only by expert personnel possessing the necessary technical and legal knowledge to carry out the work properly.

5.2 INFORMATION ON MACHINE NOISE LEVELS

On the base of phonometric analyses carried out on machines which are very similar in terms of conformation and function, and the same with regards to performance, executed with a Class 1 integrated sound level meter, with microphone on the front of the machine in correspondence with the operator position (approximately 200 mm horizontal distance from the machine, and 1.6 m from the floor), machines that have just left the factory, to which this manual refers, when operating without load and in normal conditions, issue an equivalent continuous weighted sound pressure level LA_{eq} lower than 70 dB(A), also considering a maximum error of + 2.0 dB(A).

5.3 SAFETY SIGNS

The safety signs shown in Figure 26 are applied on the machine in the factory

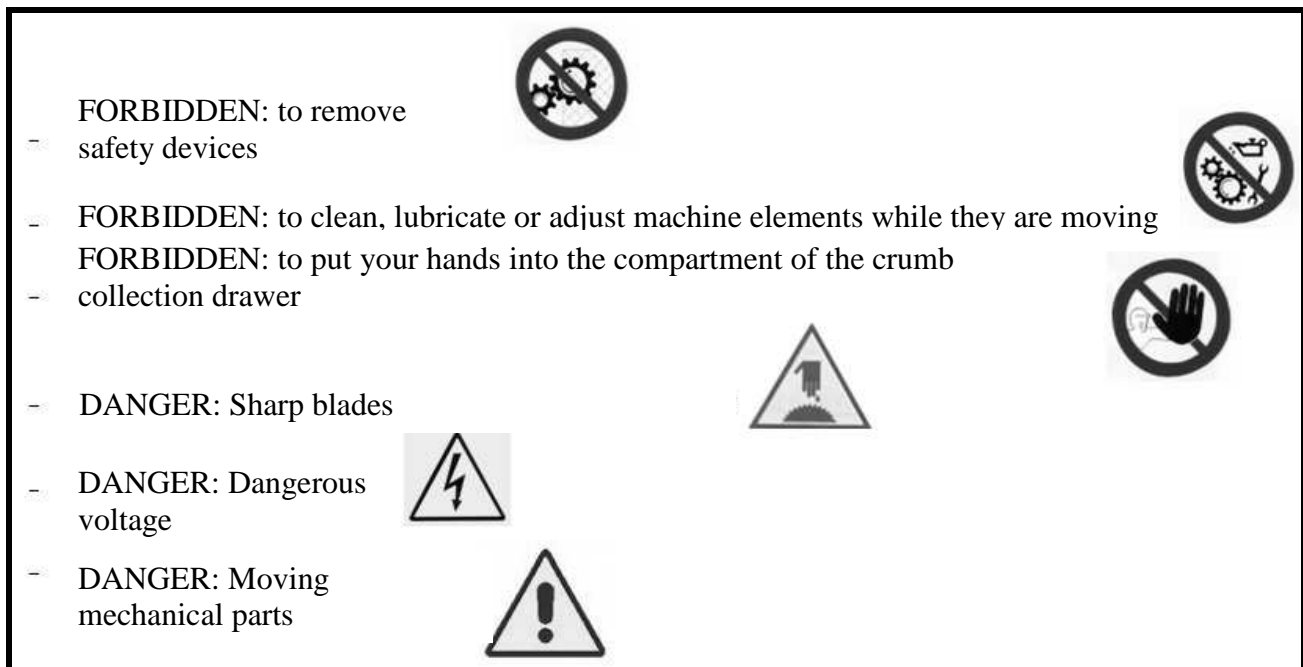


Figure 26

Check that the images and colours of the signs are in a perfect state of conservation; in the event of deterioration, report the problem to the persons responsible and/or the manager who will have to restore them.

6 DISMANTLING

If the machine is to be dismantled, separate its different components by material type, and then see to their disposal in compliance with current legislation and standards. Extract the used lubricants which must be treated separately for the purposes of waste disposal.

Contact specialised companies in the specific waste disposal sector.

Fe coated steel: machine structure, top blade guard (tile), support trolley, crumb collection drawer (mod. C and G)

Stainless steel: product support surfaces, blades, bread pusher, comb, interlocked top guard (version WITH COVER), bagging arm

Aluminium alloy: blade support frames

Plastic, rubber: base wheels, knobs, crumb collection drawer (mod. C-S).

Miscellaneous materials: electrical components, motors (copper windings).

The symbol that appears on the equipment shown here indicates that it must not be disposed of as normal urban waste, but must be taken separately to a WEEE waste collection depot, specifically equipped for treating electrical and/or electronic equipment in compliance with regulations.

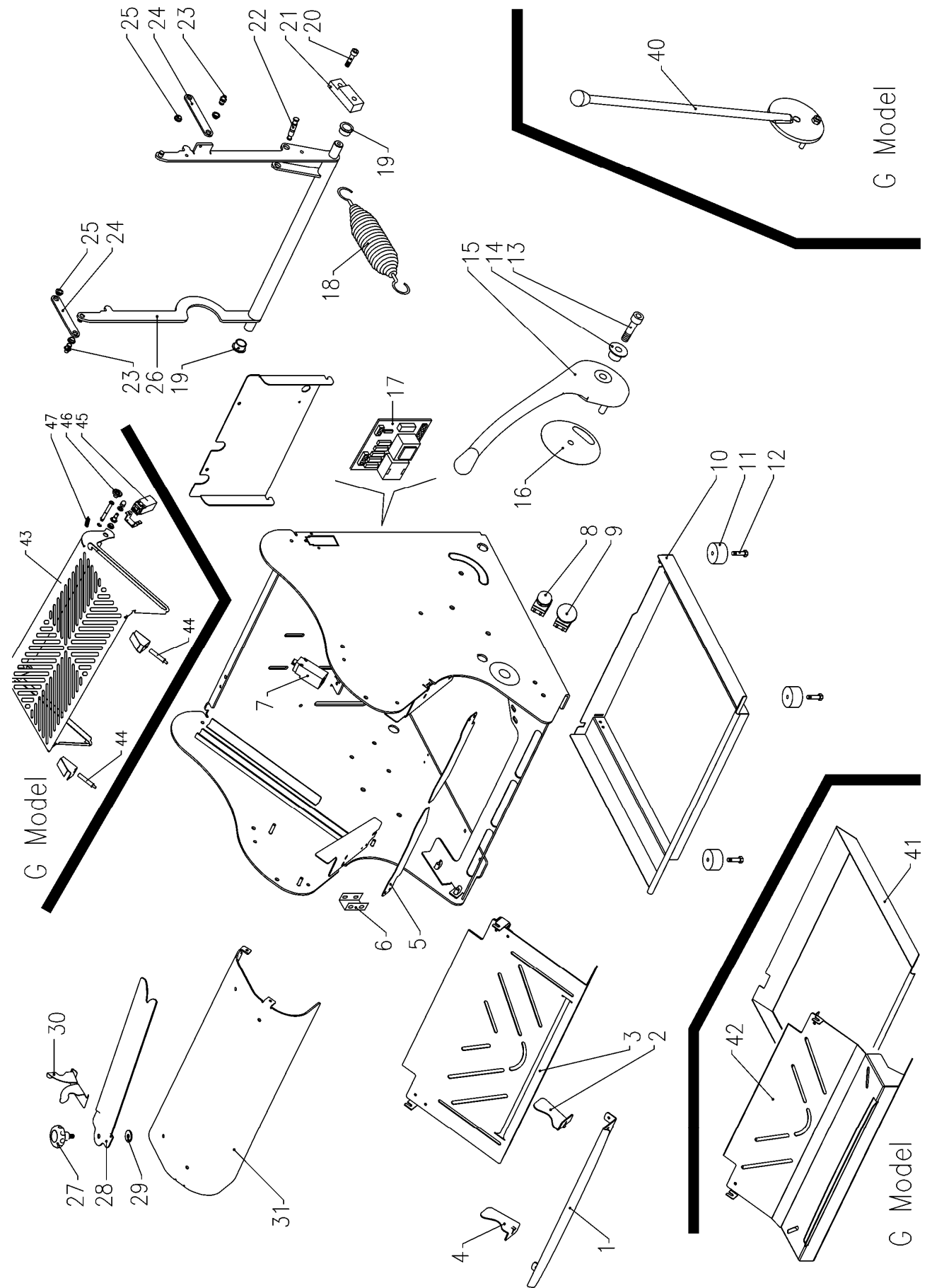


Incorrect disposal or an improper use of the equipment or of its parts could produce potentially negative effects, damaging to the environment and people's health.

The recycling of the materials of which the equipment is composed also helps preserve natural resources. For further information on recycling it is possible to consult the competent municipal office, the waste collection centre or even the manufacturer or the distributor of the product.

Listed on the following pages are some articles from Legislative Decree no. 152 of 03 April 2006 concerning the sanctions applied in Italy in the case of abusive disposal of waste or disposal not complying with the law.

<p>TaglierinaSlicer</p>	<p>ELENCO PARTI DI RICAMBIO SPARE PARTS LIST</p>	<p>ALLEGATO 1</p>	
<p>C42/52, C42S/52S, G42</p>		<p>03/10/2014</p>	<p>Rev. C</p>



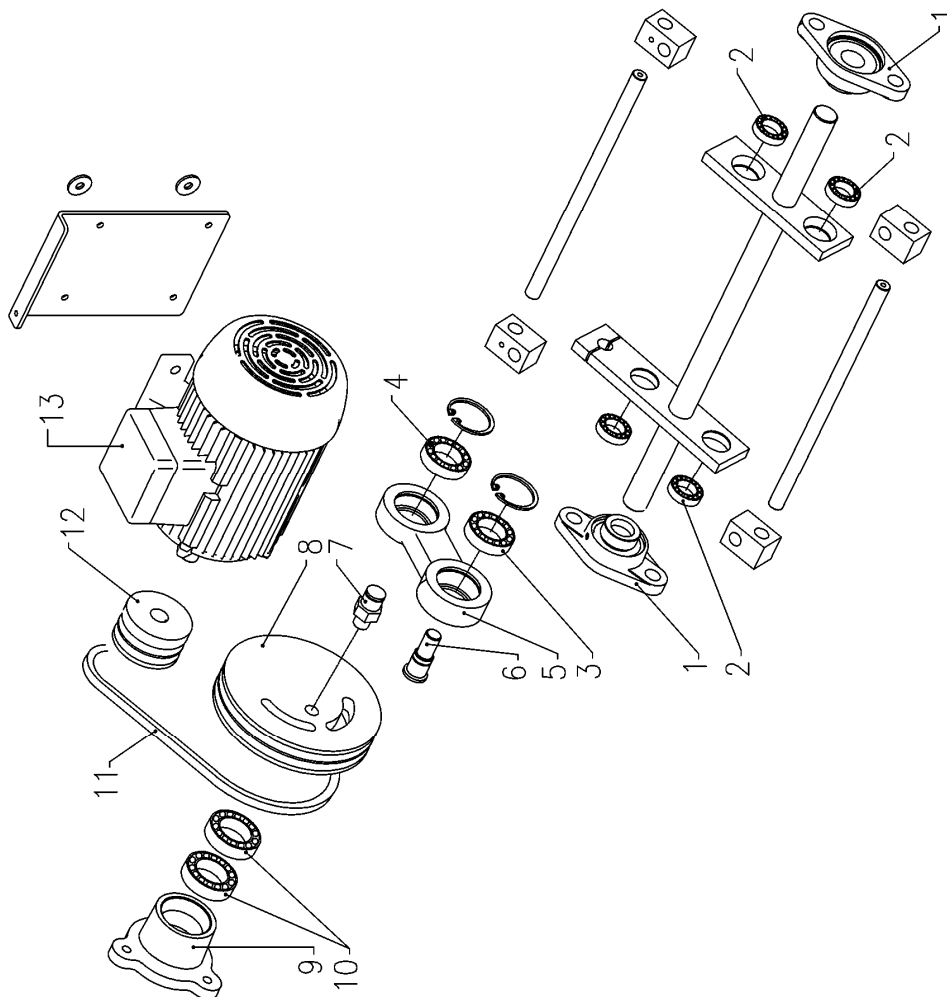
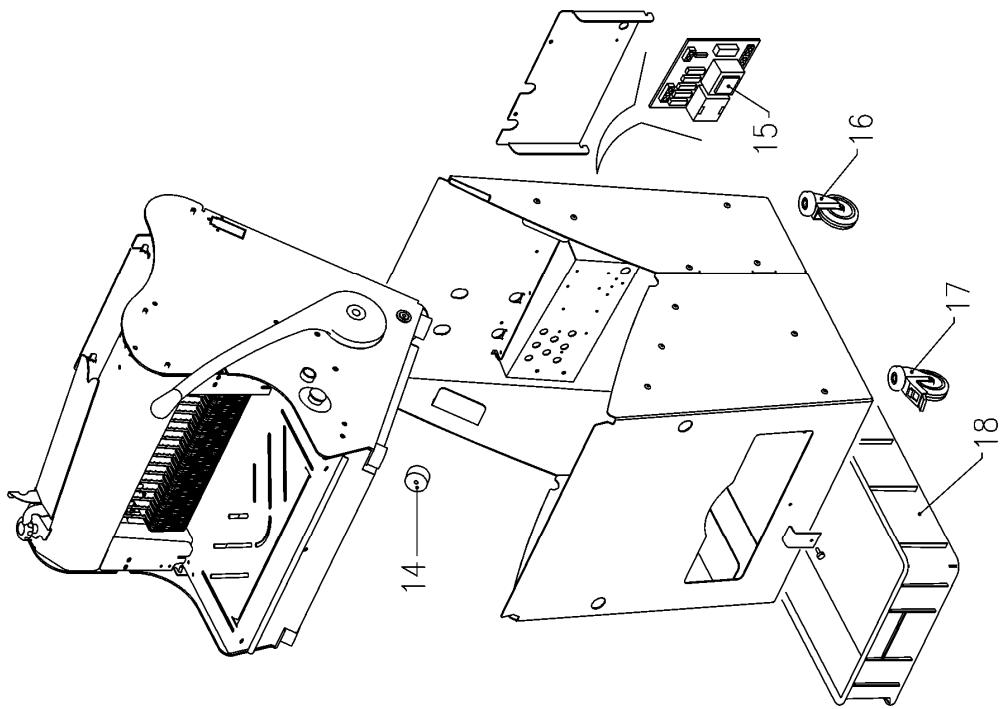
Taglierina Slicer	ELENCO PARTI DI RICAMBIO	ALLEGATO 1	
C42/52, C42S/52S, G42	SPARE PARTS LIST	03/10/2014	Rev. C

POS.	CODE 420	CODE 520	DESCRIZI	DESCRIPTION
1	D00670	D00840	Piatto di contenimento	Retaining plate
2	D00688	D00688	Aletta di contenimento destra	Right retaining flap
3	D00648	D00835	Scivolo anteriore	Front slide
4	D00689	D00689	Aletta di contenimento sinistra	Left retaining flap
5	D02825	D03020	Bandella di ritenuta	Retaining plate
6	D03305	D03305	Supporto bandella di ritenuta	Support for retaining plate
7	S00433	S00433	Micro	Microswitch
8	S00056	S00056	Pulsante start	Start button
9	S00055	S00055	Pulsante di emergenza	Emergency button
10	D02822	D02966	Cassetto raccogli briciole	Crumb tray
11	C00050	C00050	Tappo di appoggio	Support
12	D02888	D02888	Vite	Screw
13	V00138	V00138	Vite	Screw
14	C00025	C00025	Bussola in bronzo	Bronze bush
15	D00630	D00630	Maniglia	Handle
16	D00638	D00638	Disco maniglia	Disk for handle
17	S00060	S00060	Scheda elettrica	Electric board
18	C00308	C00308	Molla ritorno maniglia	Handle's spring
19	C00043	C00043	Boccola	Bush
20	C00045	C00045	Vite	Screw
	C00197	C00197	Dado	Nut
21	D00650	D00650	Biella perno maniglia	Handle's connecting rod stud
22	D02990	D02990	Perno	Connecting Stud
23	D00636	D00636	Perno carro spingipane	Bread-presser pin
24	D00637	D00637	Leva braccio spingipane	Bread-presser lever
25	C00039	C00039	Bussola	Bush
26	D00624	D00624	Braccio spingipane	Bread-presser arm
27	C00060	C00060	Volantino	Steering wheel
28	D00662	D00662	Piano di confezionamento	Bread packaging support
29	C00428	C00428	Rondella	Bush
30	D00663	D00663	Fermo piano di confezionamento	Stop for bread packaging support
31	D00649	D00836	Distanziale superiore	Upper spacer

Taglierina Slicer	ELENCO PARTI DI RICAMBIO	ALLEGATO 1	
C42/52, C42S/52S, G42	SPARE PARTS LIST	03/10/2014	Rev. C

POS.	CODE 420 G Model		DESCRIZIONE	DESCRIPTION
40	D02991		Maniglia	Handle
41	D03028		Cassetto raccogli briciole	Crumb tray
42	D02992		Scivolo anteriore	Front slide
43	D03084		Coperchio superiore	Top cover
44	C00565		Pistoncino	Piston
45	S00433		Micro	Microswitch
46	D01258		Bussola	Bush
47	C00306		Molla	Spring

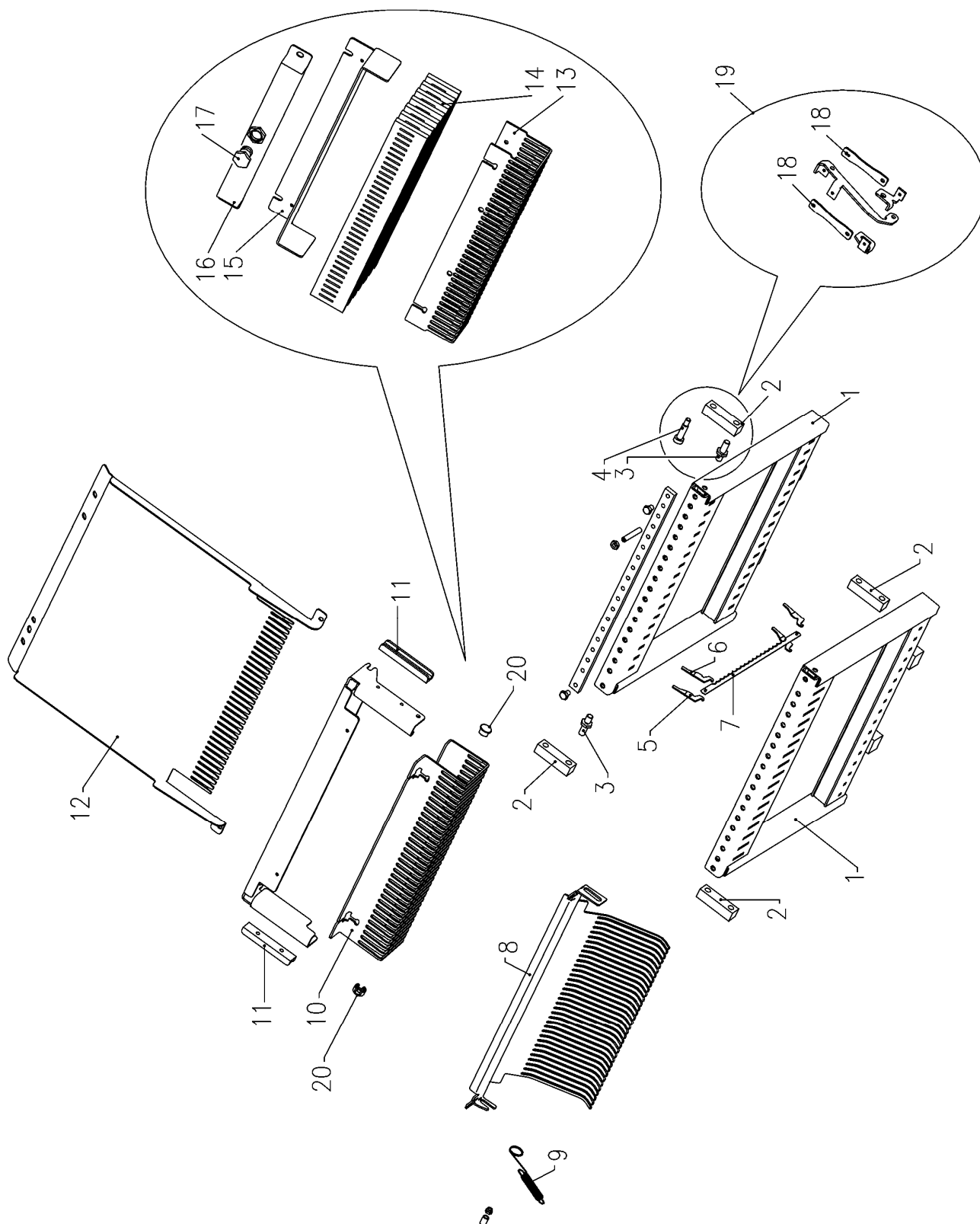
Taglierina Slicer	ELENCO PARTI DI RICAMBIO	ALLEGATO 1	
C42/52, C42S/52S, G42	SPARE PARTS LIST	03/10/2014	Rev. C



Taglierina Slicer	ELENCO PARTI DI RICAMBIO	ALLEGATO 1	
C42/52, C42S/52S, G42	SPARE PARTS LIST	03/10/2014	Rev. C

POS.	CODE 420	CODE 520	DESCRIZIONE	DESCRIPTION
1	C00463	C00463	Supporto ucfl 205	Support Ucfl 205
2	C00174	C00174	Cuscinetto uni 6202 2rs	Bearing Uni 6202 2rs
3	C00164	C00164	Cuscinetto uni 2204 2rs	Bearing Uni 2204 2rs
4	C00175	C00175	Cuscinetto uni 6204 2rs	Bearing Uni 6204 2rs
5	D00642	D00642	Biella puleggia condotta	Connecting rod
6	D00644	D00644	Perno biella	Conncting rod pin
7	D00643	D00643	Perno puleggia condotta	Pulley pin
8	D00641	D00641	Puleggia condotta	Pulley
9	D00639	D00639	Supporto puleggia condotta	Pulley support
10	C00176	C00176	Cuscinetto uni 6205 2rs	Bearing Uni 6205 2rs
11	C00629	C00629	Cinghia	Belt
12	D00640	D00640	Puleggia motrice (50 hz)	Driven Pulley
13	C00338	C00338	Motore elettrico	Electrical Engine
14	C00050	C00050	Tappo di appoggio	Support
15	S00060	S00060	Scheda elettrica	Electric board
16	C00441	C00441	Ruota girevole	Swivel wheel
17	C00440	C00440	Ruota girevole frenante	Swivel wheel + brake
18	C00186	C00186	Cassetta raccogli briciole	Crumb tray

Taglierina Slicer	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO 1	
C42/52, C42S/52S, G42		03/10/2014	Rev. C



Taglierina Slicer	ELENCO PARTI DI RICAMBIO	ALLEGATO 1	
C42/52, C42S/52S, G42	SPARE PARTS LIST	03/10/2014	Rev. C

POS.	CODE 420	CODE 520	DESCRIZIONE	DESCRIPTION
1			Telaio portalame (varie misure)	Blades's frame
5	D00617	D00617	Leva tiramolla sinistro	Left spring level
6	D00616	D00616	Leva tiramolla destro	Right spring level
7	P00488	P00488	Lama inox con perni	Stainless steel blade with pins
8			Premipane (varie misure)	Bread presser
9	D02800	D02800	Molla con occhiello	Spring with eyebolt
10			Spingipane (varie misure)	Bread pusher
11	D00632	D00632	Guida per spingipane	Bread Pusher guide
12			Scivolo posteriore (varie misure)	Rear Slide
13			Spingipane (vari passi)	Bread pusher
14	D02797	D02798	Feltro per oliatura SM42	Oiling Felt SM42
15	D01612	D01622	Lamiera premi feltro	Oil felt presser sheet
16	D01613	D01623	Serbatoio olio	Oil tank
17	C00599	C00599	Tappo olio	Oil cap
20	D03117	D03117	Pattino spingipane	Slide for bread pusher

Fino a matr. 18800 su modelli C42 e C52

Fino a matr. 18815 su modelli G e G42-C

Fino a matr. 19020 su modelli C42S e C52S

POS.	CODE 420	CODE 520	DESCRIZIONE	DESCRIPTION
2	D01431	D01431	Biella	Connecting rod
3	D00614	D00614	Perno superiore telaio portalame	Upper pin blade's frame
4	C00046	C00046	Vite rettificata	Rectified screw
19	G00553	G00553	Kit supporti elastici per C e G	Rubber joints kit for C and G model
19	G00554	G00554	Kit supporti elastici per CS	Rubber joints kit for CS model

Da matr. 18842 su modelli C42 e C52

Da matr. 18855 su modelli G e G42-C

Da matr. 19029 su modelli C42S e C52S

POS.	CODE 420	CODE 520	DESCRIZIONE	DESCRIPTION
18	D03046	D03046	Supporto elastico	Rubber joint

Taglierina - Slicer	SCHEMA ELETTRICO ELECTRIC DIAGRAM	ALLEGATO 2	
C42/52, C42S/52S, G42		13/07/2010	Rev. A

Data emissione: 13/07/2010 Date of issue: 13/07/2010	
DESCRIZIONE - DESCRIPTION	TIPO - PART NUMBER
EL08 Scheda control - Electronic board EL08	
SB1 Pulsante Emergenza - Emergency button	A.B. 800FP-MT44
SB1 Base pulsante - Base button	A.B. 800F-ALP
SB1 Contatto – Contact	NC A.B. 800F-X01
SB2 Pulsante start – Start button	A.B. 800FP-LF3
SB2 Base pulsante - Base button	A.B. 800F-ALP
SB2 Contatto – Contact	NO A.B. 800F-X10
HL1 Lampada - Indicator light	A.B. 800F-D0C + BA9S 30v 2W
SQ1 Microinterruttore – Microswitch	XCKN2102G11
FU1 Fusibile – Fuse	5x20 500mA
FU2/3/4 Fusibile – Fuse	6,3x32 16A
FU5/6 Fusibile – Fuse	6,3x32 500mA

IT - GARANZIA

Garanzia

- La parte venditrice garantisce l'attrezzatura nuova e in perfette condizioni estetiche e funzionali al momento della spedizione.
- La parte venditrice garantisce l'attrezzatura fornita nelle normali condizioni d'uso e secondo le specifiche tecniche del prodotto per un periodo di 12 mesi.
- Durante il periodo di garanzia la parte venditrice si impegna, a sua discrezione, a riparare o a sostituire le parti riconosciute difettose ma non al ritiro dell'attrezzatura.
- La parte acquirente deve denunciare immediatamente l'errata consegna o gli eventuali difetti della merce e trasmettere le riserve a mezzo fax, e-mail o raccomandata, unitamente ad idonea documentazione comprovante il motivo del reclamo. Trascorsi **7 gg.** dal ricevimento della merce stessa, la parte venditrice considererà la fornitura approvata dalla parte acquirente.
- Il ritardo o mancato pagamento, anche di una parte del totale dovuto, sospende ogni diritto alla garanzia fino al momento della regolarizzazione del pagamento, fermo restando l'originario termine di scadenza della garanzia stessa.

Esclusioni e limitazioni della garanzia

- Sono esclusi dalla garanzia le parti di normale consumo, i danni alla verniciatura, i danni avvenuti durante il trasporto, i danni causati da errato montaggio e installazione, i danni derivanti da manomissione da parte del compratore o di terzi, i danni causati da un uso non conforme al manuale e la merce sprovvista del marchio della parte venditrice
- Salvo provati vizi occulti sono escluse dalla garanzia parti elettriche ed elettroniche
- La garanzia decade in caso di utilizzo improprio dell'attrezzatura, ad es. applicazioni che non siano quelle per le quali è stata progettata, oppure in caso di un utilizzo "non normale", ad es. un uso prolungato e ripetitivo sotto sforzo (per utilizzo normale si intende un utilizzo ad intermittenza su un turno di lavoro)
- La modifica dell'attrezzatura comporta l'automatico decadimento della garanzia
- La restituzione alla parte venditrice delle parti ritenute difettose è condizione necessaria per la sostituzione delle stesse. I costi di trasporto per la restituzione di parti ritenute difettose e per la spedizione di parti in garanzia sono a carico della parte acquirente.
- I costi sostenuti dalla parte acquirente per la sostituzione delle parti difettose non sono riconosciuti, così come eventuali danni indiretti causati da guasti o disfunzioni dell'attrezzatura.

EN – WARRANTY

Warranty

- The seller guarantees that at the moment of dispatch the equipment is in perfect functional and aesthetic condition.
- The seller guarantees the equipment supplied for a time of 12 months for normal conditions of use and according to the product's technical specifications.
- During the warranty period, the seller undertakes at his discretion, to repair or replace parts found to be faulty but not to collect the equipment.
- The buyer must immediately report a wrong delivery or any defects found in the goods and send his reserves by fax, e-mail or registered letter, together with suitable documentation proving the reason for the complaint. When **7 days** have elapsed from receipt of the goods, the seller shall consider the supply approved by the buyer.
- A delay in payment or non-payment, even only of a part of what is due, suspends all rights to the warranty up until payment is settled, it being understood that the original expiry date of the warranty still remains.

Warranty limitation and exclusions

- Parts subject to normal wear, damage to the paintwork, damage occurred during transport, damage caused by an incorrect assembly and/or installation, tampering by the buyer or third parties and goods without the seller's mark are not covered by the warranty.
- Except for proven hidden flaws, none of the electrical and electronic parts are covered by the warranty.
- The warranty will be void in case the equipment is used incorrectly, e.g., for applications which are different than the ones it has been projected for, or in case of an "abnormal" and prolonged use under stress (a "normal" use is an intermittent use on a working shift)
- Tampering of the equipment would void the warranty
- It is mandatory for all parts deemed faulty to be returned to the seller for replacing. Transport costs for returning the parts deemed faulty and for shipping parts covered by the warranty shall be borne by the buyer
- Costs borne by the buyer for replacing faulty parts will not be refunded, likewise any indirect damages caused by failures or malfunctions of the equipment

ES - GARANTÍA

Garantía

- La parte vendedora garantiza los equipos nuevos y en perfectas condiciones estéticas y funcionales al momento de la expedición.
- La parte vendedora garantiza los equipos suministrados en condiciones normales de uso y según las especificaciones técnicas del producto por un período de 12 meses.
- Durante el período de garantía, la parte vendedora se compromete, a su discreción, a reparar o sustituir las partes reconocidas defectuosas pero no al retiro de los equipos.
- La parte compradora debe denunciar inmediatamente la errata entrega o los posibles defectos de la mercancía y transmitir las reservas por fax, e-mail o carta certificada, junto con la adecuada documentación que demuestren el motivo del reclamo. Transcurridos **7 días** desde la recepción de la mercancía, la parte vendedora considerará la entrega aprobada por parte del comprador.
- El retraso o la falta de pago, también de una parte del total adeudado, suspenderá todo derecho a la garantía hasta el momento de la regularización del pago, sin perjuicio de la fecha de vencimiento original de la garantía.

Exclusiones y limitaciones de la garantía

- Se excluyen de la garantía las partes del normal consumo, los daños a la pintura, los daños ocurridos durante el transporte, los daños causados por erróneo montaje e instalación, los daños derivados de la manipulación por parte del comprador o de terceros, los daños causados por un uso no conforme al manual y la mercancía desprovista de la marca del vendedor.

- Salvo probados defectos ocultos son excluidos de la garantía las partes eléctricas y electrónicas.
- La garantía decae en caso de la utilización impropia de los equipos, por ejemplo: aplicaciones que no sean para las cuales se creó, o en caso de un uso "no normal", por ejemplo un uso prolongado y repetitivo bajo esfuerzo (por uso normal se entiende un uso intermitente durante un turno de trabajo)
- La modificación del equipo implica la extinción automática de la garantía
- La devolución al vendedor de las piezas que se consideran defectuosas es una condición necesaria para la sustitución de las mismas. Los gastos de envío para la devolución de las piezas que se consideran defectuosas y el envío de las piezas en garantía son responsabilidad del comprador
- Los gastos contraídos por el comprador para la sustitución de las partes defectuosas no son reconocidos, así como los posibles daños indirectos causados por fallos o mal funcionamiento del equipo.

FR - GARANTIE

Garantie

- Le vendeur garantit l'équipement neuf et en conditions esthétiques et fonctionnelles parfaites au moment de l'expédition.
- Le vendeur garantit l'équipement fourni dans les conditions d'utilisation normales et selon les spécifications techniques du produit pendant une période de 12 mois.
- Pendant la période de garantie le vendeur s'engage, à sa discrétion, de réparer ou de remplacer les pièces retenues défectueuses mais pas au retrait de l'équipement.
- L'acheteur doit signaler immédiatement la livraison erronée ou les éventuels défauts de la marchandise et transmettre les protestations par fax, e-mail ou recommandée, uniment à une documentation se rapportant à la raison de la réclamation. Après **7 j.** de la réception de la marchandise, le vendeur considèrera la fourniture approuvée par l'acheteur.
- Le retard ou le non-paiement, même d'une partie du total dû, élimine tout droit de garantie jusqu'au moment de la régularisation du paiement, étant entendu la date limite de la garantie à l'origine.

Exclusions et limitations de la garantie

- Sont exclues par la garantie les pièces soumises à usure normale, les dommages à la peinture, les dommages advenus pendant le transport dérivant de la manipulation de la part de l'acheteur ou de tiers, les dommages causés par une utilisation non conforme au manuel et la marchandise dépourvue de la marque du vendeur.
- Sauf défauts testés cachés, les pièces électriques et électroniques sont exclues.
- La garantie tombe en cas d'utilisation improprie de l'équipement, par ex. des utilisations qui ne sont pas celles pour lesquelles il a été conçu, ou bien en cas d'une utilisation "anormale", par ex. un usage prolongé et répétitif sous effort (pour utilisation normale on entend une utilisation alternée sur un roulement de travail)
- La modification de l'équipement comporte automatiquement l'annulation de la garantie
- La restitution au vendeur des pièces retenues défectueuses est une condition nécessaire pour le remplacement de ces dernières. Les frais de transport pour la restitution des pièces retenues défectueuses et pour l'expédition des pièces sous garantie sont à la charge de l'acheteur.
- Les frais soutenus par l'acheteur pour le remplacement des pièces défectueuses ne sont pas reconnus, tout comme les éventuels dommages indirects causés par des pannes ou des dysfonctionnements de l'équipement.

RU - ГАРАНТИЯ

Гарантия

- Продающая сторона гарантирует новое оборудование в отличном внешнем и рабочем состоянии на момент отправки.
- Продающая сторона предоставляет гарантийный срок на поставленное оборудование в обычных эксплуатационных условиях и согласно техническим требованиям продукта продолжительностью 12 месяцев.
- В течение гарантийного периода продающая сторона обязуется на свой выбор выполнять ремонт или замену признанных дефектными частей, но не возврат оборудования.
- Покупаящая сторона должна немедленно заявить о неправильной поставке или о дефектах товара и отправить претензии по факсу, электронной почте или заказным письмом вместе с соответствующей документацией, что подтверждает причину претензии. По истечении **7 дней** с даты получения товара продающая сторона считает поставку одобренной покупателем стороной.
- Задержка или отсутствие оплаты, в том числе и частичной, прекращает любое право на гарантию до момента выплаты всей суммы. При этом остается неизменным изначальный срок прекращения действия гарантии.

Исключения и ограничения гарантии

- Под действие гарантии не подпадают части, подверженные обычному износу, повреждения лакокрасочного покрытия, повреждения во время транспортировки, ущерб от неверной сборки и установки, ущерб из-за вмешательства покупателя или третьих лиц, ущерб, причиненный вследствие применения, не соответствующего руководству, а также товар, не имеющий торгового знака продающей стороны.
- За исключением подтвержденных скрытых дефектов, из гарантии исключаются электрические и электронные части.
- Действие гарантии прекращается в случае ненадлежащего применения оборудования, например, в целях, которые отличаются от тех, для которых оно разработано, а также в случае "ненормальной" эксплуатации, например, длительное и постоянное применение под нагрузкой (под нормальной эксплуатацией понимается эксплуатация в течение одной рабочей смены).
- Изменения в оборудовании ведут за собой автоматическое прекращение действия гарантии.
- Необходимыми условием замены дефектных частей является их возврат продающей стороне. Расходы на транспортировку по возврату частей, признанных дефектными, а также по отправке гарантийных запчастей несет покупаящая сторона
- Расходы покупаящей стороны по замене дефектных частей не подлежат возмещению, а также не подлежит возмещению косвенный ущерб от поломок или неисправностей оборудования.