



# Instructions Manual



## Bread Slicer FAT-120



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- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.  
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.  
DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

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## 5 Analysis and Problems Solving

### 5.1 Problem, causes and solutions

The Bread Slicer, Model FAT-120 was designed to operate with the need of minimum maintenance but the natural wearing caused by the use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your Bread Slicer refer to Table 02 in which the most common situations are listed with recommended solutions.

**Table - 02**

Problems	Causes	Solutions
* Blades stop during operation.	* Lack of power.  * Bad contact in the ON/OFF Switch.  * Bad contac in the plug or the cord.  * Belts are not stretched.	*Chek if machine is plugged in the power supply source.  *Call technical assistance.  * Check if the cord not torn and check the pins of the plug.  *Call technical assistance.

Check protections and safety devices to make sure they are working properly.

## 4.4 Operation

### 4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden. Never touch turning parts with your hands or in any other way. NEVER operate machine without all original safety devices under perfect conditions.

## 4.5 After Finishing The Work

### 4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine.

Never clean the machine unless it has come to a COMPLETE STOP.

Put all components back to their functional positions before turning it ON again.

DO NOT place your fingers in between belts and pulleys nor chains and gears.

## 4.6 Maintenance

### 4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

#### IMPORTANT

Always unplug the machine when emergency cases arise.

## 4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation.

Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

# 1. Introduction

## 1.1 Safety

When not properly used the Bread Slicer Model FAT-120 is a potentially dangerous machine, never put your hands in the superior protection opening where breads are introduced. Maintenance, cleaning or any other service shall be made by trained people.

The instructions below must be always followed in order to avoid accidents:

1.1.1 -Always unplug the machine when you need to clean, do maintenance or any other service.

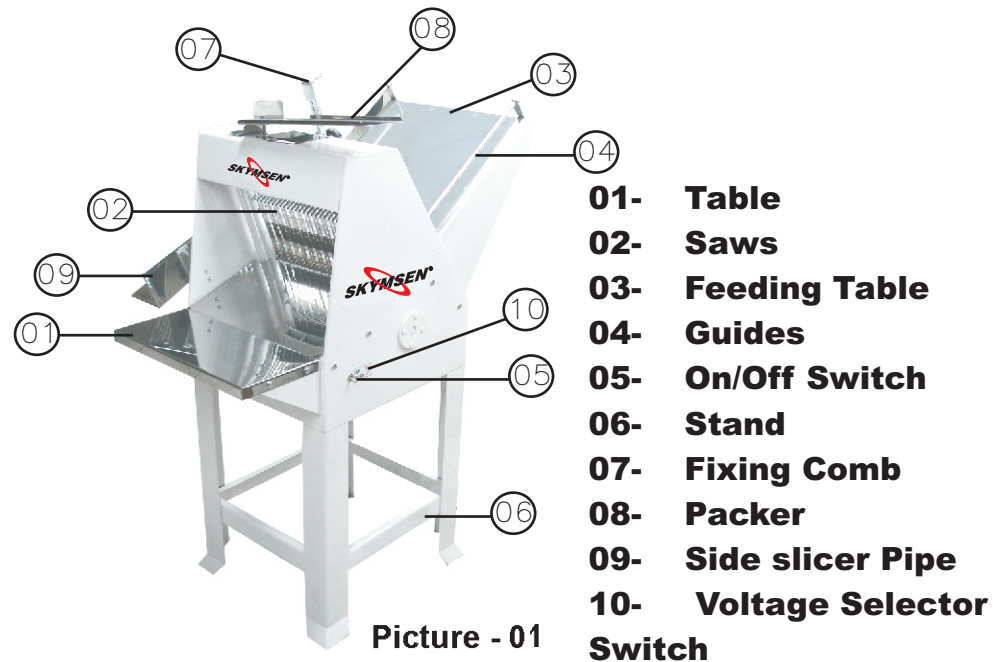
1.1.2 - Never remove the protections without making sure the saws are completely stopped.

1.1.3 - Never throw water directly to the machine.

## 1.2 Main Components

The Bread Slicer Model FAT-120 is a machine used to slice breads.

Most components are made with carefully selected materials, such as stainless steel, aluminum, engineering plastic and carbon steel covered with powder painting.



## 1.3 Technical characteristics

### FAT-120

Table -01

Características	Unit.	Single phase	Three phase
Minimum Distance Between Saws	[Mm]	12	12
Voltage (**)	[V]	110 / 220	220 / 380
Frequency(*)	[Hz]	50 ou 60	50 ou 60
Power Rating	[CV]	0,5	0,5
Consumption	[kW/h]	0,38	0,38
Height	[mm]	1005	1005
Width	[mm]	435	435
Depth	[mm]	930	930
Net Weight	[kg]	75	75
Gross Weight	[kg]	84	84

(\*) Frequency will be only the one indicated on motor characteristics label.

(\*\*) Voltage may be adjusted with the voltage Selector Switch.

## 2. Installation and Pre Operation

### 2.1 Installation

The Bread Slicer model FAT-120 is to be installed onto a firm surface. Install your bread slicer onto a leveled floor.

Check if the voltage to which it will be connected is the same as the voltage indicated at the label in the ON/OFF switch placed at the lateral side of the machine. Use the voltage selector switch to adjust the voltage 110 or 220v, if necessary N°10(pic.01)

#### IMPORTANT

Under no circumstance use the machine if the protections are not properly fixed and never clean the saws with the machine switched ON.

## 4.2 Safety Procedures and Notes Before Switching Machine ON

#### IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

### 4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

### 4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

### 4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

## 4.3 Routine Inspection

### 4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

### 4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.

## 4. General Safety Practices

### IMPORTANT

**If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.**

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

### 4.1 Basic Operation Practices

#### 4.1.1 Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be FATAL.

Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a FATAL situation.

#### 4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents. Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly. If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

#### 4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.  
Use recommended or equivalent lubricants, oils or greases.  
Avoid mechanical shocks as they may cause failures or malfunction.  
Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT MODIFY original characteristics of the machine.  
DO NOT REMOVE, TEAR OFF or MACULATE ANY SAFETY or IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

## 2.3 Feeding Procedures

### IMPORTANT

**Under no circumstance use your hands to put or take off any bread residue which is within the saws.**

Pull the sliding car (Pic.04) and put at least two breads on the Feeding Table (Pic.02) leaning the sliding car against the last bread.

Adjust the Comb to fix the bread . The Comb (Pic.03) must be in a position so that the bread does not move along with the saws movements. If it happens that the bread does not go down, adjust the comb again, because it might be making too much pressure on the bread.

The Comb teeth ( Pic,03) shall not touch the saws. If the teeth do touch the saws , then they have to be adjusted . In such a case loosen the handle No.01 (Pic.03) and adjust the Comb till the teeth are no more in contact with the saws . After tight back the handle .

Your Bread Slicer was designed to slice bread up to 16 cm maximum height .

The sliding car guides N° 04 (Pic.01) must be periodically lubricated and cleaned.

A vibration noise is considered normal when starting to slice the first bread.

The last bread to be sliced must be manually taken off.

To put more breads pull the sliding car (Pic.04) and place more breads in the Feeding Table N°01 (Pic.03).

When the machine is switched ON do not put your fingers next to the saws.

When putting the bread try to leave its superior part (the most baked side) in contact with the stainless steel feeding table No. 01 (Pic.02 )

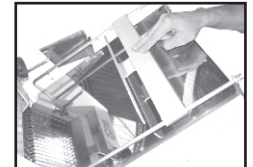
**Picture - 02**



**Picture - 03**



**Picture - 04**



3.Operation

3.1 Starting

IMPORTANT

Wait until the saws have completely stopped before removing the protections. The machine is silent. Do not place over the sliding car (pic.04) objects such as knives, spoons and others if the is machine ON.

Make sure protections are properly fixed. The starting of the machine is through the ON/OFF switch placed at the lateral side of the equipment.

3.2 Cleaning

IMPORTANT

Never do cleaning with machine plugged in, always unplug machine before cleaning.  
Before removing the protection covers make sure the saws have completely stopped.

In order to clean the machine, first of all unplug it. All the parts which are in contact with the bread must be cleaned.

3.2.1 - Clean with a dry cloth all the parts which are in contact with the bread.

3.2.2 - Never use object such as: knives, forks and others to clean the saws.

Make use of a plastic spatula in order to make the residues removal and cleaning. residuo.



3.3.1 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.