

# **Bread slicer model CSP**

## **Instruction manual**

38214674003 en-US



**Bizerba Service**  
**www.bizerba.com**

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# Table of Contents

|          |  |           |
|----------|--|-----------|
| <b>1</b> | <b>Safety instructions .....</b>                                       | <b>5</b>  |
| 1.1      | General notes on safety .....  | 5         |
| 1.2      | Safety instructions for transport and installation .....               | 6         |
| 1.3      | Safety instructions during operation, slicing.....                     | 6         |
| 1.4      | Safety instructions for cleaning .....                                 | 7         |
| 1.5      | Protective and safety devices .....                                    | 7         |
| 1.6      | Information plates on machine .....                                    | 8         |
| <b>2</b> | <b>About these instructions .....</b>                                  | <b>9</b>  |
| 2.1      | Safe-keeping .....   | 9         |
| 2.2      | Target group.....  | 9         |
| 2.3      | Symbols used.....  | 9         |
| 2.4      | Explanation of warnings .....  | 10        |
| <b>3</b> | <b>About this machine .....</b>  | <b>11</b> |
| 3.1      | Intended use .....   | 11        |
| 3.2      | Machine description .....  | 12        |
| 3.2.1    | Device types.....  | 12        |
| 3.2.2    | Component description .....  | 13        |
| 3.2.3    | Accessories.....   | 16        |
| 3.3      | Directives .....   | 16        |
| 3.4      | Warranty.....  | 16        |
| 3.5      | Disposal of the machine / environmental protection .....               | 17        |
| 3.6      | Information on chemical substances (SVHC) as per REACH Regulation..... | 17        |
| <b>4</b> | <b>Installation.....</b>   | <b>18</b> |
| 4.1      | Transport and storage.....   | 18        |
| 4.2      | Installation and assembly.....   | 18        |
| 4.2.1    | Requirements on place of installation .....                            | 18        |
| 4.2.2    | Electrical connection .....  | 18        |
| 4.3      | Start-up .....   | 20        |
| 4.3.1    | Switch machine on .....  | 20        |
| 4.3.2    | Switch machine off .....   | 20        |
| 4.4      | Decommissioning.....   | 20        |
| <b>5</b> | <b>Machine and operating elements .....</b>                            | <b>21</b> |
| 5.1      | Display .....  | 21        |
| 5.2      | Slice thickness adjustment.....  | 21        |
| 5.3      | Cut resistance .....   | 22        |
| <b>6</b> | <b>Operation.....</b>  | <b>23</b> |
| 6.1      | Inserting bread .....  | 23        |
| 6.2      | Cutting bread in slices.....   | 24        |
| 6.3      | Cut half a loaf of bread in slices .....                               | 24        |





|           |  |           |
|-----------|--|-----------|
| 6.4       | Halving bread .....  | 24        |
| 6.5       | Cut specified number of slices .....                               | 24        |
| 6.6       | Indicators.....  | 25        |
| 6.7       | Self-service mode .....  | 25        |
| 6.8       | Removing and bagging bread .....                                   | 27        |
| 6.9       | Menu settings.....   | 28        |
| <b>7</b>  | <b>Troubleshooting .....</b>                                       | <b>37</b> |
| 7.1       | Fault description.....   | 37        |
| 7.2       | Procedure.....   | 38        |
| <b>8</b>  | <b>Maintenance .....</b>   | <b>39</b> |
| 8.1       | Preparation for cleaning .....                                     | 39        |
| 8.2       | Cleaning .....   | 39        |
| 8.3       | Cleaning schedule.....   | 45        |
| 8.4       | Care of machine, servicing, maintenance .....                      | 46        |
| <b>9</b>  | <b>Technical data.....</b>   | <b>50</b> |
| 9.1       | Dimensions .....   | 50        |
| 9.2       | Ambient conditions.....  | 52        |
| 9.3       | Safety-relevant components .....                                   | 53        |
| <b>10</b> | <b>IT security.....</b>  | <b>54</b> |
| 10.1      | Data integrity .....   | 54        |
| 10.2      | Security advisories for validated security vulnerabilities .....   | 54        |
| <b>11</b> | <b>Attachment .....</b>  | <b>55</b> |
| 11.1      | EU declaration of conformity .....                                 | 56        |
| 11.2      | Compliance with the requirements for direct contact with food..... | 57        |
| 11.3      | Declaration of Conformity UKCA.....                                | 58        |
| 11.4      | Compliance according requirements with direct food contact.....    | 59        |

# 1 Safety instructions



Safety instructions are particularly important since they identify risks, causes and potential consequences.

→ Read safety instructions carefully and observe them at any time.

## 1.1 General notes on safety


|   |   |
|---|---|
|    | <div data-bbox="363 495 576 533">  <b>DANGER</b> </div> <p><b>Damaged power supply cables or faulty protective devices!</b><br/> <b>Risk of life from electric current. Acute risk of injury of operating personnel.</b></p> <ul style="list-style-type: none"> <li>→ Damaged supply lines must be replaced immediately with new cables and installed by a professional electrical company or by Bizerba Service. Machine must not be operated in the meantime.</li> <li>→ The mains cable must be routed in a way that it is no cause of risk.</li> <li>→ Protective devices must be checked every day with regards to function before start-up.</li> <li>→ Protective devices may not be removed, modified or bypassed.</li> <li>→ In case of damage, immediately switch off machine.</li> </ul> |
|  | <div data-bbox="363 1064 576 1102">  <b>DANGER</b> </div> <p><b>Open the electrical installation area!</b><br/> <b>Danger to life due to electric current.</b></p> <ul style="list-style-type: none"> <li>→ The electrical installation area may only be opened by the Bizerba Service.</li> <li>→ Remove the AC power plug. Even with machine switched off, electrical components could still be subject to dangerous voltage.</li> <li>→ Do not open electrical installation area until 5 minutes after power plug has been disconnected.</li> </ul>   |

**For operation by operator:**

|   |   |
|---|---|
|  | <div data-bbox="363 1534 595 1572">  <b>WARNING</b> </div> <p><b>Unauthorized persons!</b><br/> <b>Finger and hand injuries.</b></p> <ul style="list-style-type: none"> <li>→ Machine may only be operated by persons over the age of 14.</li> <li>→ Only trained personnel over the age of 14 years may clean and maintain the machine. Personnel must be familiar with the contents of these instructions.</li> <li>→ For safety reasons, repairs and blade changes must only be performed by Bizerba customer service.</li> </ul> |
|---|---|

**For self-service:**

There is no age limit for self-service mode.


|   |   |
|---|---|
|  | <b>⚠ WARNING</b>  |
|   | <p><b>Self-service mode!</b></p> <p><b>Finger and hand injuries.</b></p> <ul style="list-style-type: none"> <li>→ Machine must be set up with crumb compartment locked and reference card corresponding to the set self-service function.</li> <li>→ Crumb compartment must be locked during entire time of operation.</li> </ul> |


### Medical information for persons with active implants

Active implants are, e. g. pacemakers or defibrillators. If a safety distance of 30 cm is maintained between field source and implant, it might be very unlikely that active implants are affected in any way.


Non-ionizing radiance is not generated intentionally, but is a technical effect caused through electrical equipment: e.g. electric motors, high-voltage cables or magnetic coils.



## 1.2 Safety instructions for transport and installation

|   |  |
|---|--|
|  | <b>⚠ DANGER</b>  |
|   | <p><b>Tipping hazard when improperly installed!</b></p> <p><b>This may result in serious injuries and damage to property.</b></p> <ul style="list-style-type: none"> <li>→ Installation requirements must be met.</li> <li>→ The machine must only be moved on a level surface with a very low degree of roughness and unevenness of not more than 2 cm.</li> <li>→ Installation, moving and operation are not permitted on surface that are not level.</li> </ul> |



|   |   |
|---|---|
|  | <b>⚠ WARNING</b>  |
|   | <p><b>Incorrect supply voltage!</b></p> <p><b>Destruction of electric components, fire hazard.</b></p> <ul style="list-style-type: none"> <li>→ Do not connect the machine to the power supply if the power supply data does not correspond to the machine's connection values.</li> </ul> <p><b>Mains data must be identical.</b></p> <ul style="list-style-type: none"> <li>→ Inform Bizerba Customer Service.</li> </ul> |

## 1.3 Safety instructions during operation, slicing

|   |  |
|---|--|
|  | <b>⚠ CAUTION</b>   |
|   | <p><b>Prongs on product clamp!</b></p> <p><b>Risk of injury.</b></p> <ul style="list-style-type: none"> <li>→ Use handle for operating product clamp.</li> <li>→ Do not touch prongs.</li> </ul> |

|   |  |
|---|--|
|  | <p><b>⚠ CAUTION</b></p> <p><b>Prongs on slice support!</b><br/> <b>Risk of injury.</b><br/> → Do not touch prongs.</p>   |
|  | <p><b>⚠ CAUTION</b></p> <p><b>Danger of reaching into standing blade in blade chute while chute cover is opened!</b><br/> <b>Risk of injury.</b><br/> → Do not reach into the blade chute.</p> |

## 1.4 Safety instructions for cleaning

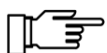
|   |   |
|---|---|
|    | <p><b>⚠ WARNING</b></p> <p><b>Unprotected blade!</b><br/> <b>Touching the sharp blade can lead to cutting injuries.</b><br/> → Wear cut-resistant gloves and shoes with steel caps during cleaning.<br/> → After cleaning, return blade to blade chute and close chute cover.</p>   |
|  | <p><b>⚠ WARNING</b></p> <p><b>Missing components!</b><br/> <b>The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.</b><br/> → Check if components are positioned correctly and firmly.<br/> → Check if the machine is complete before it is re-started.<br/> → Only use original Bizerba spare parts and accessories.</p> |

## 1.5 Protective and safety devices

- Front cover, fixed, non-removable.
- Rear wall, cannot be removed
- Chute cover locked during slicing. Slicing not possible while cover is open.
- Crumb compartment, completely inserted and lockable. Slicing not possible while crumb compartment is pulled out.
- Protective circuit for voltage cutoff

Names of components [► 13]

Remaining risks that cannot be excluded by technical measures:



- Risk of tripping/slipping if the work area is not kept tidy.
- Risk of injury if the required personal protective clothing is not worn.
- Risk of injuries if shifting product clamp and slice support by hand.

## 1.6 Information plates on machine

**Beware of hazardous electric charge.**



Fig. 1: Warning sign: Flash sign

**Warning of cutting injuries.**



Fig. 2: Warning sign: Cutting hazard

**Not suitable for consumption.**



Fig. 3: Prohibition signs: Not for human consumption



## 2 About these instructions

These are the original operating instructions in accordance with EC Machinery Directive 2006/42/EC.

Read the instruction manual very carefully before connecting and switching on the machine to ensure that you utilize the full quality and potential of this machine and avoid any potential risks.

This instruction manual covers the use, installation, operating, cleaning and maintenance of the machine.

Our products undergo continuous further development and are subject to different country-specific regulations. Examples of pictures and graphics included in these instructions may vary from the version you received.

### Documentation in the Bizerba Customer Portal



You can find all user documentation in the Bizerba Customer Portal:

<https://portal.bizerba.com>

Simply register with your email address.

### 2.1 Safe-keeping

The instruction manual is an integral part of the machine and must be stored close to the machine to be easily accessible to others. In self-service mode, operator must not see instruction manual.

If the machine is sold, the instruction manual must be included in its entirety.

### 2.2 Target group

#### Operation by operator:

Machine may only be operated by persons over the age of 14.

The minimum age of the operating personnel by German law is 14. Other age limits may apply according to the corresponding national regulations. Therefore the operating company must check the legislation at the place of machine installation.

#### Self-service mode:

There is no age limit for self-service mode. Machine must be set up with crumb compartment locked and reference card corresponding to the set self-service function. Crumb compartment must be locked during entire time of operation.

Only trained personnel over the age of 14 years may clean and maintain the machine. Personnel must be familiar with the contents of this instruction manual.

For safety reasons, repairs and blade changes must only be performed by Bizerba customer service.

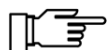
### 2.3 Symbols used

Various symbols are used in these instructions.

| Symbol    | Description   |
|-----------|---|
| →         | Text with arrow prompts you to carry out an action. |
| ①         | Item number in figure.                              |
| <Key>     | Text within <> refers to a key.                     |
| "Display" | Text within "" indicates the display text.          |

✓ Requirements are displayed with a gray background.

## Instruction



These instructions are mandatory for you.




## Information



This information is intended for better understanding.

## 2.4 Explanation of warnings

Warnings are broken down into danger levels. Structure of warnings and meaning of signal words are described in these instructions as follows:

|   |   |
|---|---|
|    | <div data-bbox="325 779 539 824"><b>⚠ DANGER</b></div> <p><b>Source of danger with high risk of imminent danger to persons!</b><br/> <b>The consequences are:</b><br/> <b>Life threatening injuries,</b><br/> <b>Serious health damage.</b><br/>         → Actions to prevent the danger are specified.</p>                                   |
|  | <div data-bbox="325 1122 558 1167"><b>⚠ WARNING</b></div> <p><b>Source of danger with medium risk of possible danger to persons!</b><br/> <b>The consequences can be:</b><br/> <b>Serious injuries,</b><br/> <b>Damage to health,</b><br/> <b>Serious damage to property.</b><br/>         → Actions to prevent the danger are specified.</p> |
|  | <div data-bbox="325 1509 544 1554"><b>⚠ CAUTION</b></div> <p><b>Source of danger with low risk of possible danger to persons!</b><br/> <b>The consequences can be:</b><br/> <b>Injuries,</b><br/> <b>Damage to property.</b><br/>         → Actions to prevent the danger are specified.</p>  |
|   | <div data-bbox="325 1852 469 1897"><b>NOTICE</b></div> <p><b>Source of danger, improper use!</b><br/> <b>Damage to property can result.</b><br/>         → Actions to prevent the danger are specified.</p>   |

## 3 About this machine

### 3.1 Intended use

**For operation by operator:**

This bread slicer is intended for use at work only and may only be operated by persons over the age of 14.

**For self-service:**

There is no age limit for self-service mode.

**Intended use**

The bread slicer is a universal machine for slicing of baked articles, including bread with a coarse, firm crust.

The bread can be halved or individually sliced, as required.

Approved products, taking sizes into consideration:

- All types of bread such as
- Organic bread
- Breads with coarse-grained texture
- Yeast buns

The following may not be sliced due to risk of injury and damage:

- NON-FOOD articles
- Frozen products

The machine must not be used for slicing the following products:

- Sausage, cheese
- Products covered with powdered sugar such as stollen
- Products covered with sugar icing or chocolate
- Cakes, pies
- Hot loaves of bread, old bread
- All kinds of food not belonging to the bread or cake type

**Max. product sizes**

- Manual product holder: 390 mm x 320 mm x 142 mm
- Automatic product holder: 380 mm x 320 mm x 142 mm

**Application area**

The bread slicer is intended for installation in the sales area of bakeries and for self-service. In self-service mode, crumb compartment must be locked during entire operating time.

**Operating time**



This bread slicer is not designed for continuous operation.

## 3.2 Machine description

This bread slicer is particularly user-friendly. Easy cleaning of the interior and slots for crumbs help to keep the bread slicer clean.

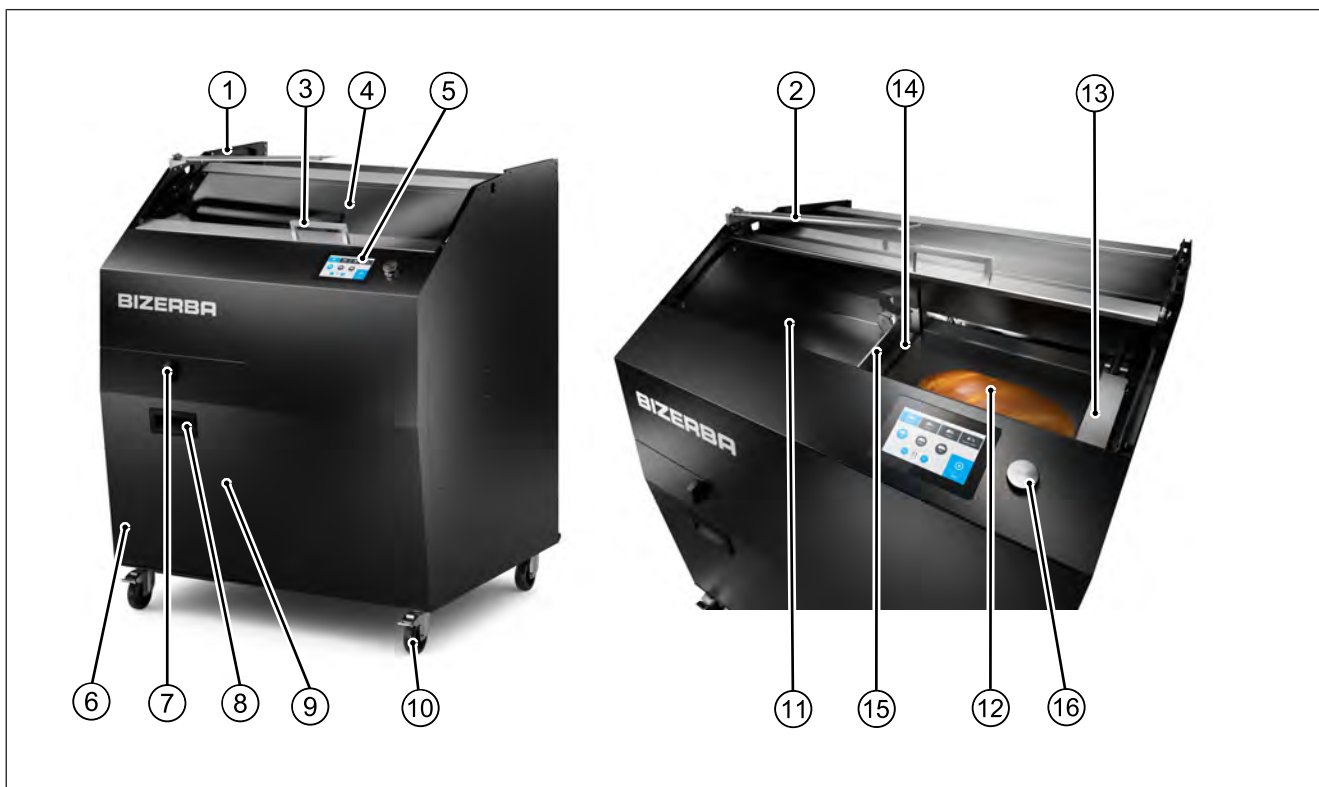
Coded safety switches at the safety-relevant points ensure active safety. They ensure that the machine stops automatically if opened while in operation.

### 3.2.1 Device types

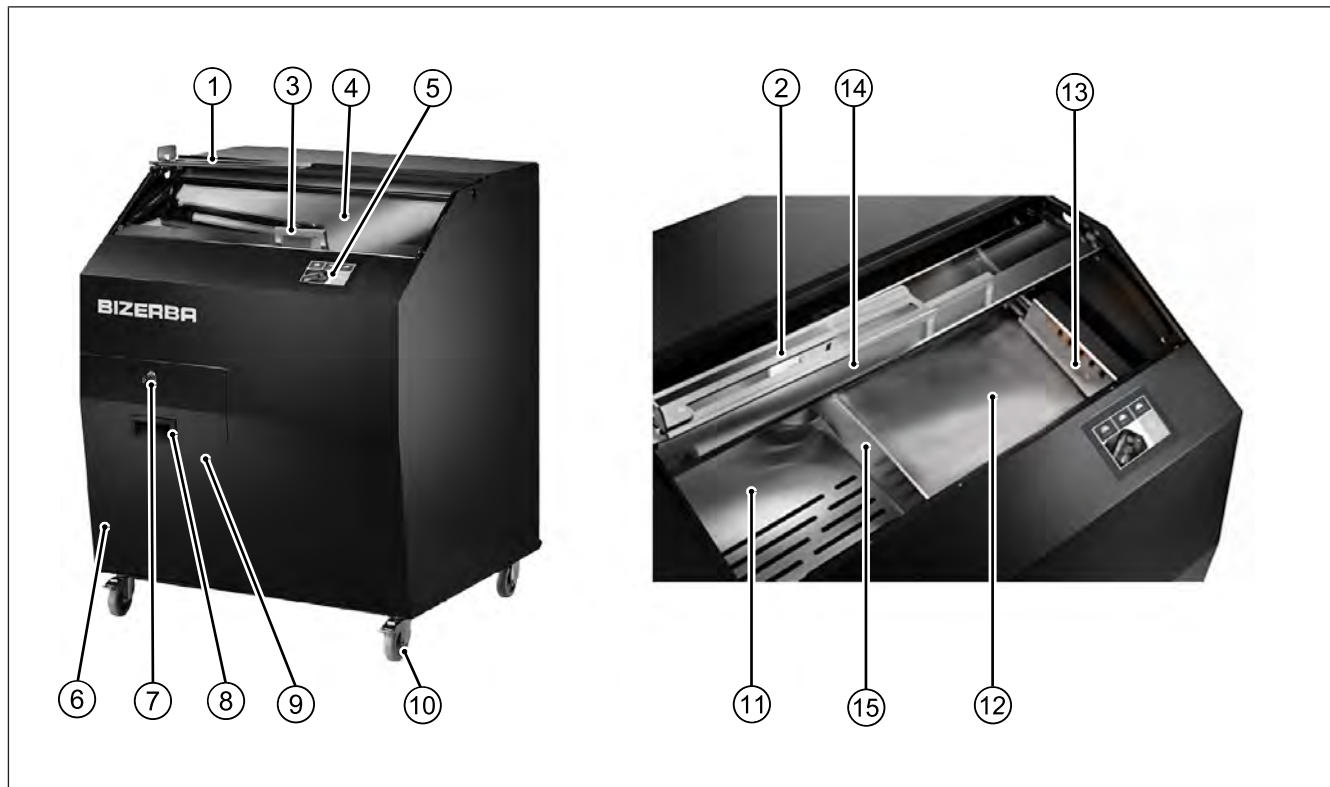
| Stand-alone version: CSP   |  | Built-in version: CSP I   |  |
|--|--|---|--|
| Variant 1:<br>Operation by operator  | Variant 2:<br>Self-service   | Variant 3:<br>Operation by operator   | Variant 4:<br>Self-service   |
|  |  |  |  |

### 3.2.2 Component description

#### Variant 1: CSP - Operation by operator

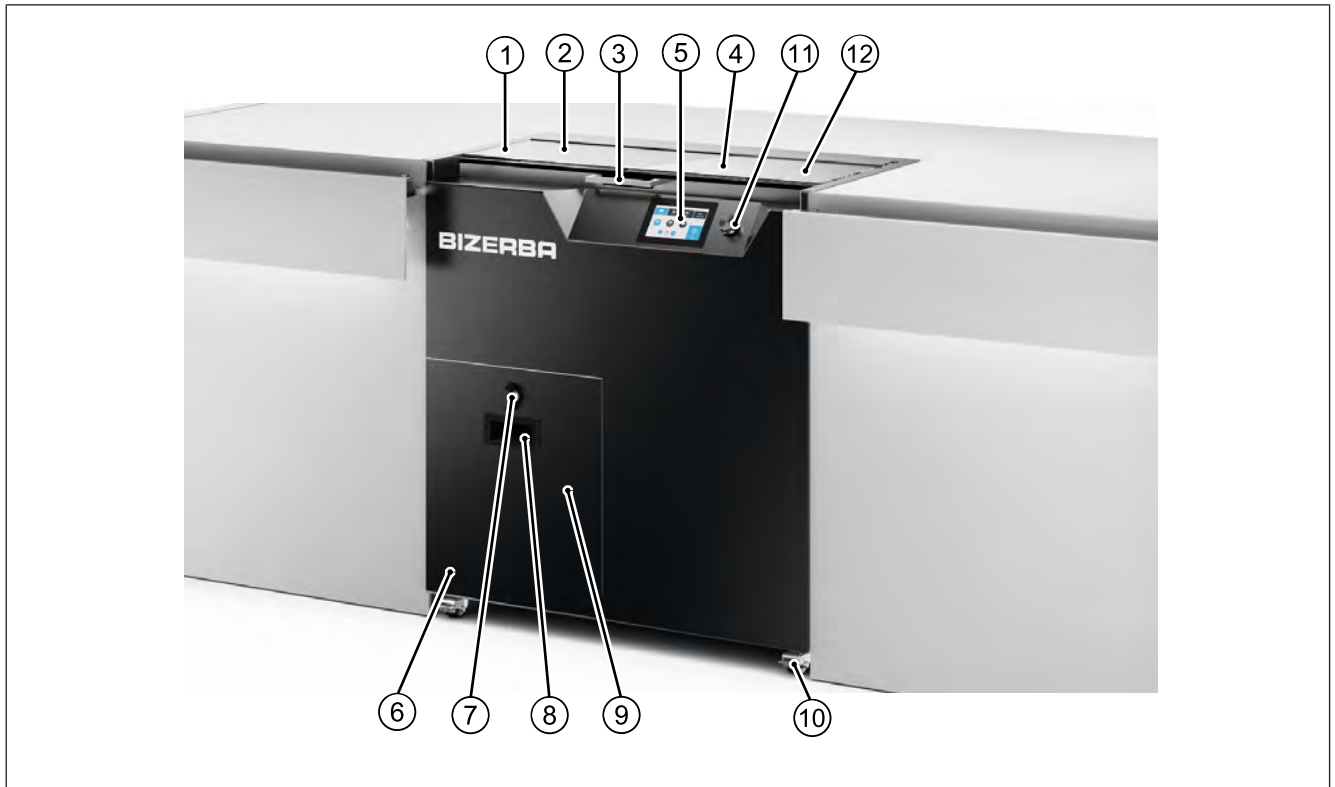


- |    |                     |    |                               |
|----|---------------------|----|-------------------------------|
| 1  | Magnetic sensor     | 2  | Bagging tray                  |
| 3  | Handle              | 4  | Chute cover                   |
| 5  | Display             | 6  | Crumb compartment (covered)   |
| 7  | Closure             | 8  | Handle of maintenance opening |
| 9  | Maintenance opening | 10 | Lockable wheel                |
| 11 | Removal side        | 12 | Bread chute                   |
| 13 | Clamping unit       | 14 | Blade (covered)               |
| 15 | Slice support       | 16 | Dial                          |

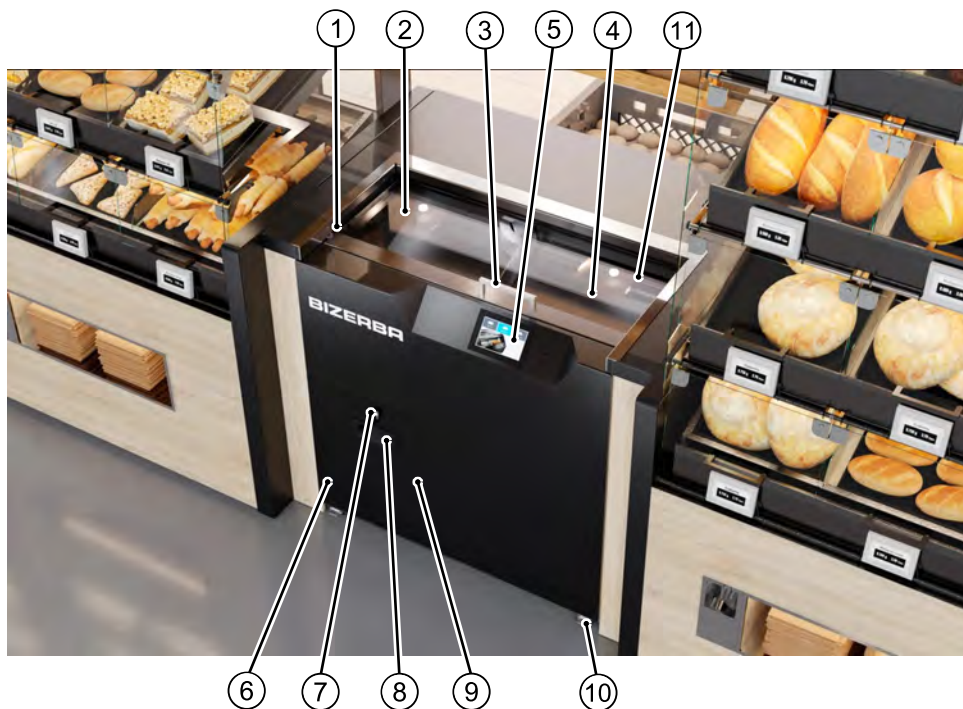
**Variant 2: CSP - Self-service**

- |    |                     |    |                               |
|----|---------------------|----|-------------------------------|
| 1  | Magnetic sensor     | 2  | Bagging tray                  |
| 3  | Handle              | 4  | Chute cover                   |
| 5  | Display             | 6  | Crumb compartment (covered)   |
| 7  | Closure             | 8  | Handle of maintenance opening |
| 9  | Maintenance opening | 10 | Lockable wheel                |
| 11 | Removal side        | 12 | Bread chute                   |
| 13 | Product holder      | 14 | Blade (covered)               |
| 15 | Slice support       |    |                               |

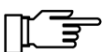
### Variant 3: CSP I - operation by operator



- |    |                     |    |                               |
|----|---------------------|----|-------------------------------|
| 1  | Magnetic sensor     | 2  | Removal side                  |
| 3  | Handle              | 4  | Chute cover                   |
| 5  | Display             | 6  | Crumb compartment (covered)   |
| 7  | Closure             | 8  | Handle of maintenance opening |
| 9  | Maintenance opening | 10 | Lockable wheel                |
| 11 | Dial                | 12 | Bread chute                   |

**Variant 4: CSP - Self-service**

- |    |                     |    |                               |
|----|---------------------|----|-------------------------------|
| 1  | Magnetic sensor     | 2  | Removal side                  |
| 3  | Handle              | 4  | Chute cover                   |
| 5  | Display             | 6  | Crumb compartment (covered)   |
| 7  | Closure             | 8  | Handle of maintenance opening |
| 9  | Maintenance opening | 10 | Lockable wheel                |
| 11 | Bread chute         |    |                               |

**3.2.3 Accessories**

Only use the original Bizerba spare parts and accessories in order to ensure safe and trouble-free operations.

**3.3 Directives**

For directives and legal requirements see attachment Declarations of conformity.

**3.4 Warranty**

We are not responsible for damages caused by:

- Non-compliance with the instruction manual
- or unauthorized and incorrect electrical installation by the customer
- incorrect operation, utilization contrary to terms and conditions
- structural modifications, removal of protective devices
- use of replacement parts and accessory components or third-party resources that are not Bizerba originals
- natural wear and tear



In such cases, the user is acting at his own risk and is responsible for any damage occurred.

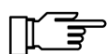
### 3.5 Disposal of the machine / environmental protection

This machine is an electronic device as per definition of the WEEE Directive.

To ensure that the machine is recycled environmentally friendly, return the machine to the manufacturer or the dealer after intended use has expired.

Naturally, Bizerba and its dealers will take back free of charge old machines no longer in operation.

Please contact your specialist in this case.



The application of these disposal regulations are based upon legal regulations of the respective country.

---

### 3.6 Information on chemical substances (SVHC) as per REACH Regulation

Bizerba products may contain components which include SVHC substances (SVHC = Substances of very high concern) in concentrations greater than 0.1%. **When used as intended, there is no danger to health or the environment!**

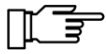


#### More detailed information on included SVHC substances:

- Bizerba homepage: [www.bizerba.com](http://www.bizerba.com)
  - E-mail inquiry: [management.schadstoff@bizerba.com](mailto:management.schadstoff@bizerba.com)
-

## 4 Installation

### 4.1 Transport and storage



When transporting the machine, wear shoes with toe caps and use suitable lifting devices.

Machine has to be transported and stored in accordance with the symbols on the packaging. Before installation, store and transport machine in its original packaging. We recommend keeping the original packaging.

### 4.2 Installation and assembly

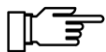
Installation and start-up as well as instructions on how to operate, clean, maintain and service the device are initially provided by the responsible Bizerba customer service or Bizerba specialist.

**For self-service installation, please note the following:**

#### 4.2.1 Requirements on place of installation

✓ Assure that place of installation meets the following criteria:

- Stable and vibration-free ground
- Machine stands slip and tilt-proof
- No heat sources nearby
- Sufficient lighting/illumination
- Sufficient space on all sides for operation
- Paths are not impaired
- Injuries due to protruding parts are minimized



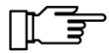
Machine owner must post a warning on or near the machine that sliced bread may contain traces of allergens, even if the bread itself does not contain such substances.

#### 4.2.2 Electrical connection

##### Information on identification plate

|                            |              |
|----------------------------|--------------|
| <b>Bizerba logo</b>        | BIZERBA      |
| <b>Machine type</b>        | Model CSP    |
| <b>Machine description</b> | Bread Slicer |
| <b>Machine number</b>      | ...          |
| <b>Production code</b>     | X-..         |
| <b>IP rating</b>           | IP23         |

|                               |  |
|-------------------------------|--|
| <b>Electrical data</b>        | see identification plate   |
| <b>Manufacturer's address</b> | Bizerba SE & Co.KG<br>Wilhelm-Kraut-Str. 65<br>72336 Balingen, Germany |



### Check before mains connection

Before you connect the machine, check the electric data on the rating plate with the mains data about the power supply.

### Measures for suppressing interference:

With severely contaminated mains supplies (e.g. when "thyristor-controlled systems" are used) measures must be taken on-site to suppress interferences, e.g.:

- A separate supply line must be planned for Bizerba machines
- In problem cases, install capacitive decoupled isolating transformers or other suppressors into the supply mains prior to Bizerba machines

### Availability of the power plug used as a supply circuit disconnect

Make sure that any access point allows you to check whether the plug is disconnected.

### Installation of power supply provided by customer

The installation of the power supply to connect our machines must be carried out in accordance with country-specific regulations and rules derived thereof. These essentially include the recommendations of at least one of the following commissions:

- International Electro-technical Commission (IEC)
- European Committee for Electro-technical Standardization (CENELEC)

The machine has been built according to Protection Type I and has to be connected to the protective conductor.

### Residual current circuit breaker

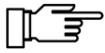
As the manufacturer, we do not consider it necessary for the machine to be operated via a residual current circuit breaker. In case the energy supplier or the customer requires a residual current circuit breaker, or should the construction of the building require it, a residual current circuit breaker type B (all-current sensitive) with max. 30 mA is to be selected due to the special electronics (frequency converter) on the machine.

|  |   |
|--|---|
|  | <b>⚠ WARNING</b>  |
|  | <p><b>Incorrect supply voltage!</b></p> <p><b>Destruction of electric components, fire hazard.</b></p> <p>→ Do not connect the machine to the power supply if the power supply data does not correspond to the machine's connection values.</p> <p><b>Mains data must be identical.</b></p> <p>→ Inform Bizerba Customer Service.</p> |

## 4.3 Start-up

Putting into operation, as well as instructing in operation, cleaning, maintenance and servicing is carried out by the relevant Bizerba customer services office or the Bizerba specialist.

### Use of lubricants in the production process.




Substances not intended to get in contact with food could be present on the surfaces of the machine.

→ Clean thoroughly before start-up. [► 39]

### 4.3.1 Switch machine on

- Connect machine to mains.
- Switch on mains switch on the back of the machine.

Machine is switched on.

- Enter PIN to login.
-  Confirm with <Enter>.
- Open chute cover.
- Confirm "Device ready for customer"
- Close chute cover.

The machine is self-calibrating.

The machine is ready for operation.

Main view appears.

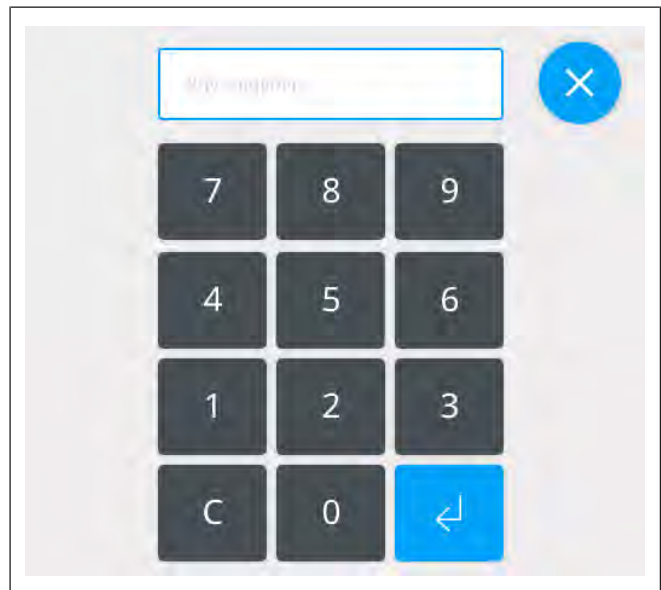
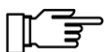


Fig. 4: Login

### 4.3.2 Switch machine off

- Switch off mains switch on the back of the machine.

Machine is switched off.



Wait for 5 seconds before switching it on again.

## 4.4 Decommissioning

If the machine is not going to be used for a longer period of time:

- Switch off machine.
- Pull out power plug.
- Clean machine as per cleaning instructions.

## 5 Machine and operating elements

### 5.1 Display

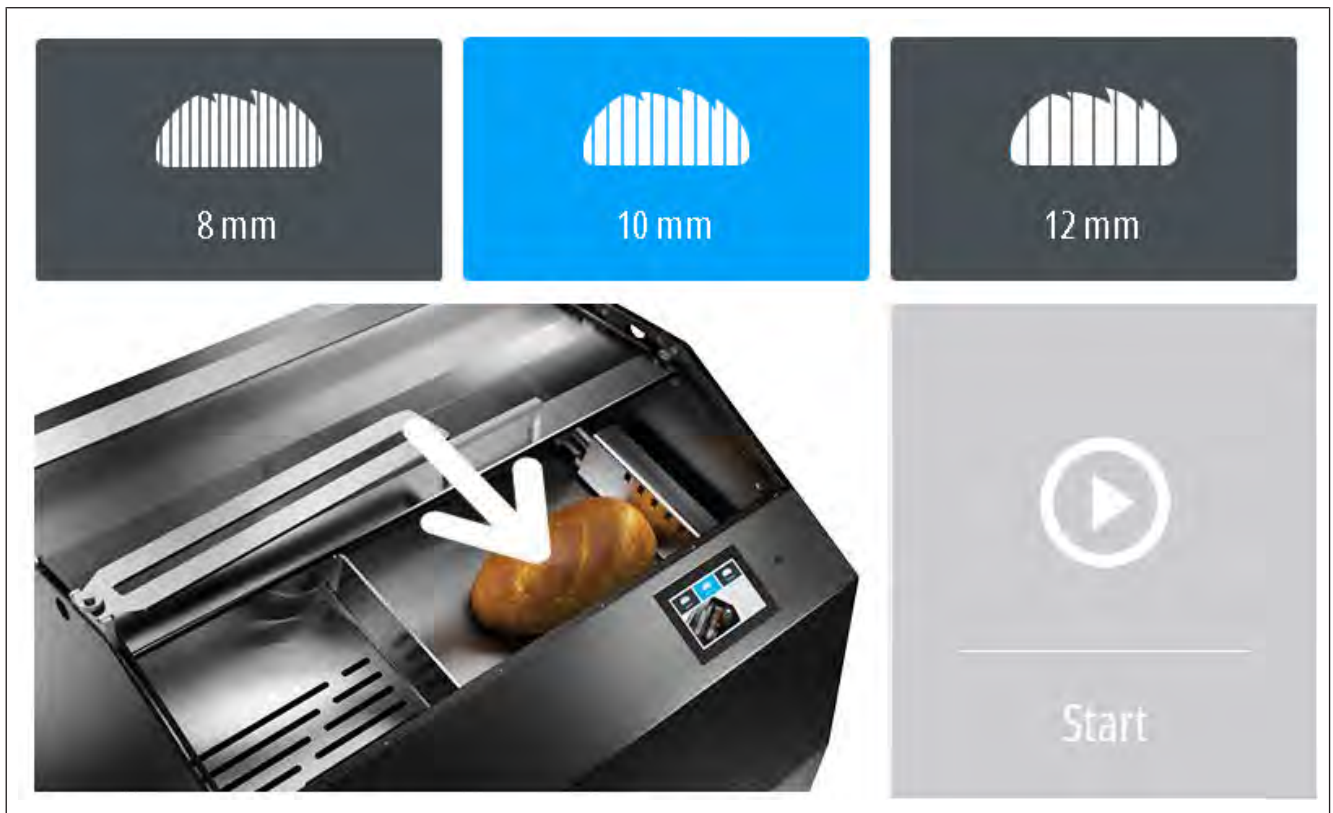


Fig. 5: Display

#### Overview of icons

| Symbol | Description                               | Symbol | Description             |
|--------|---|--------|-------------------------|
|        | Cut bread in slices<br>[▶ 24]             |        |                         |
|        | Cut half a loaf of bread in slices [▶ 24] |        | Thin slices<br>[▶ 25]   |
|        | Halving bread<br>[▶ 24]                   |        | Medium slices<br>[▶ 25] |
|        | Cut specified number of slices<br>[▶ 24]  |        | Thick slices<br>[▶ 25]  |

### 5.2 Slice thickness adjustment

The gradually adjustable range is from 4 mm to 24 mm.

## 5.3 Cut resistance

### Wheat and rye bread

Breads with crumbs having appropriate cut resistance.

→ Cutting when warm to the touch possible.

### Rye bread

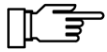
Loaves with very high rye content (over 70%).

→ Cutting when well cooled.

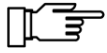
### Bread with soft crumb

→ Before cutting, store until ready to cut.

## 6 Operation



Only products approved in compliance with the specifications of this documentation may be sliced. See chapter on Intended Use.



No slicing possible with open chute hood.  
During slicing process the chute cover cannot be opened.

- The following options are offered:
  - Cut bread in slices
  - Cut half a loaf of bread in slices
  - Halving bread
  - Cut specified number of slices

Before cutting the bread has to be loaded.

### 6.1 Inserting bread

✓ Machine is switched on. [▶ 20]

- Open chute cover ① as far as it will go using the handle ②.
- Fold up and hold clamping unit ④ with one hand using the handle ③.
- Place bread in bread chute.
- Position bread against wall of bread chute ⑤.
- Push bread with a straight side to the clamping unit.
- Fold down clamping unit and clamp bread.
- Close chute cover.



Fig. 6: Opening chute cover



Fig. 7: Inserting bread

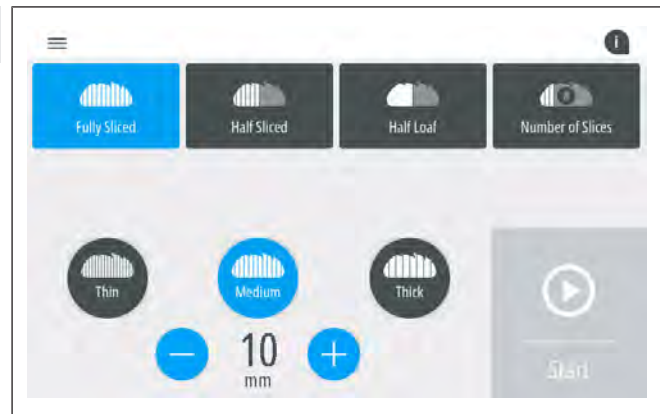


## 6.2 Cutting bread in slices

✓ Bread is loaded. [ ▶ 23]

- Select <Fully Sliced>.
- There are several options for setting the slice thickness:
  - Select <Thin>, <Medium>, <Thick>.
  - Select <-> and <+>.
  - Setting via dial.
- <Start>

Bread is cut into slices.

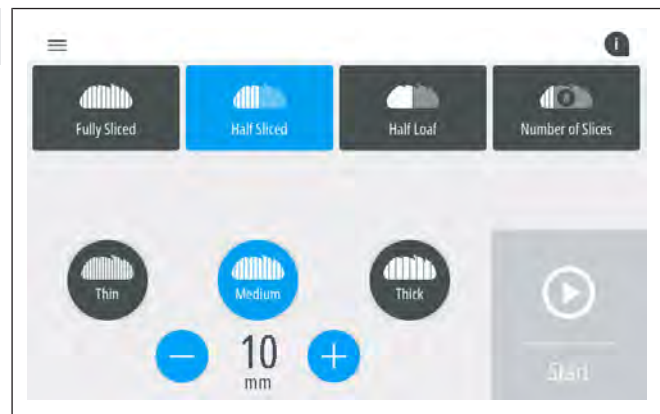


## 6.3 Cut half a loaf of bread in slices

✓ Bread is loaded. [ ▶ 23]

- Select <Half Sliced>.
- There are several options for setting the slice thickness:
  - Select <Thin>, <Medium>, <Thick>.
  - Select <-> and <+>.
  - Setting via dial.
- <Start>

Cut half a loaf of bread into slices.

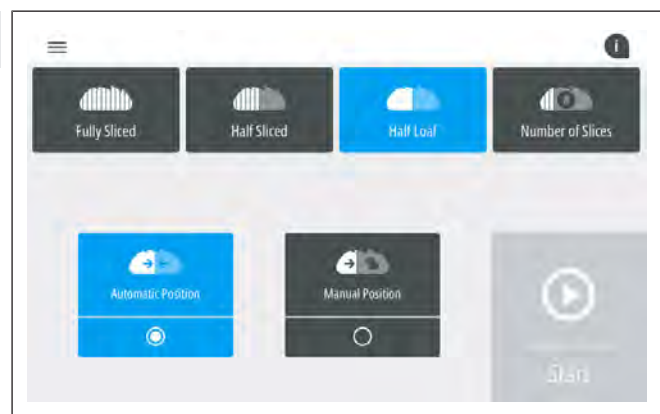


## 6.4 Halving bread

✓ Bread is loaded. [ ▶ 23]

- Select <Half Loaf>.
- <Start>

Bread is being halved.



## 6.5 Cut specified number of slices

This function allows cutting a certain number of slices.

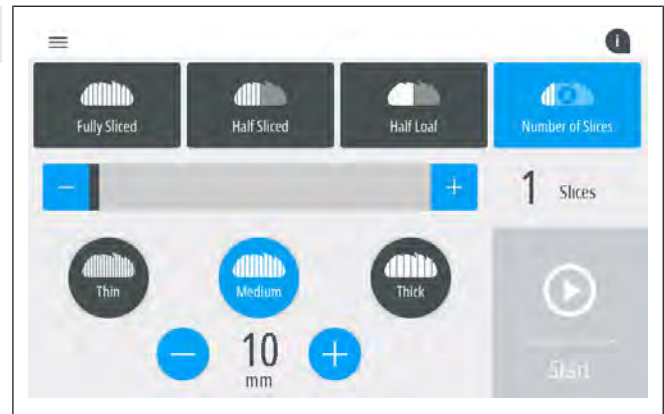


✓ Bread is loaded. [▶ 23]

- Select <Number of Slices>.
- Manually set number of slices with <-> and <+> using the controller.
- There are several options for setting the slice thickness:
  - Select <Thin>, <Medium>, <Thick>.
  - Select <-> and <+>.
  - Setting via dial.

→ <Start>

Number of slices is being cut.



## 6.6 Indicators

The display indicates automatically when to clean the bread slicer or perform sharpening.

A speech bubble appears at the top right:

- Yellow speech bubble: 10 % before limit value.
- Red speech bubble: Limit value reached. Cleaning or sharpening process must be carried out.

Pressing the speech bubble opens the indicator settings. [▶ 29]

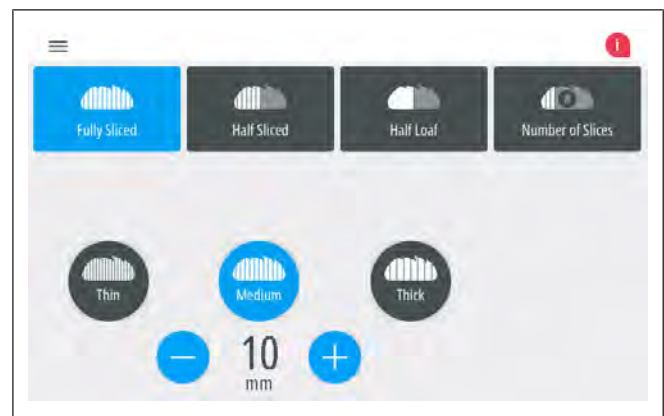
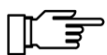


Fig. 8: Indicators

## 6.7 Self-service mode

Self-service mode is set ex factory.



The user is responsible to ensure that only authorized product is sliced.

- Open chute cover ① as far as it will go using the handle ②.



Fig. 9: Opening chute cover

- Place bread in bread chute.
- Close chute cover.

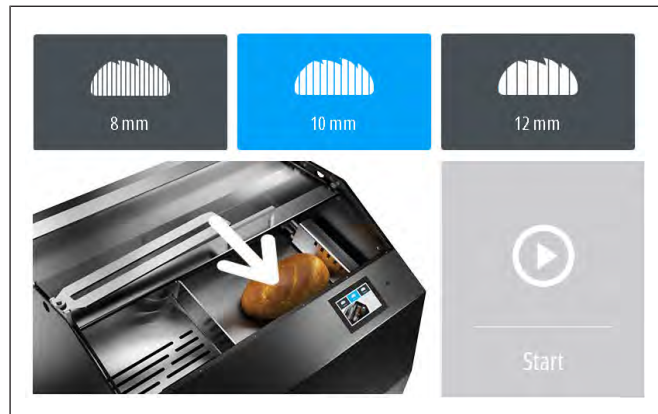


Fig. 10: Inserting bread

- Select slice thickness <8 mm>, <10 mm> or <12 mm>.
  - <Start>
- Slicing is started.  
Chute cover is locked during slicing.



Fig. 11: Start slicing operation

The slicing operation can be stopped in case of emergency:

- <Stop>
- Slicing operation is stopped.



Fig. 12: Stop slicing

## 6.8 Removing and bagging bread

- Open chute cover as far as it will go using the handle.

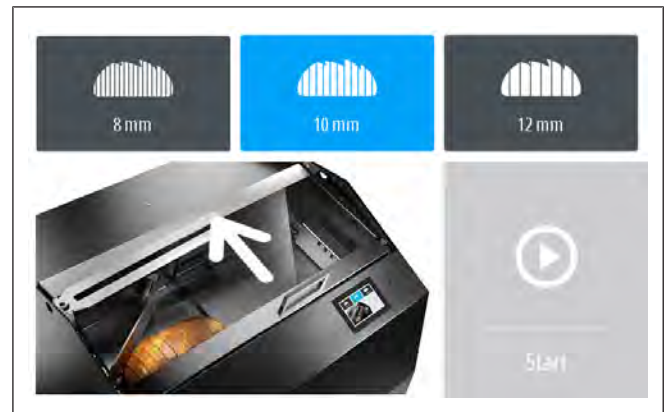


Fig. 13: Opening chute cover

- Take bread out of removal area and put it on the bagging tray.

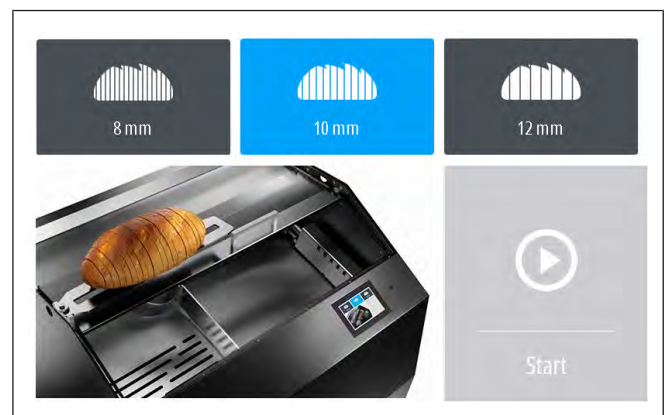


Fig. 14: Removing bread

- Slip open bread bag over bread and bagging tray.
- Push bread with bread bag from bagging tray and close bread bag.



Fig. 15: Bagging bread

## 6.9 Menu settings

### Self-service mode:

Call up menu:

✓ Chute cover is open.

→ Press invisible key at the bottom left of the display.

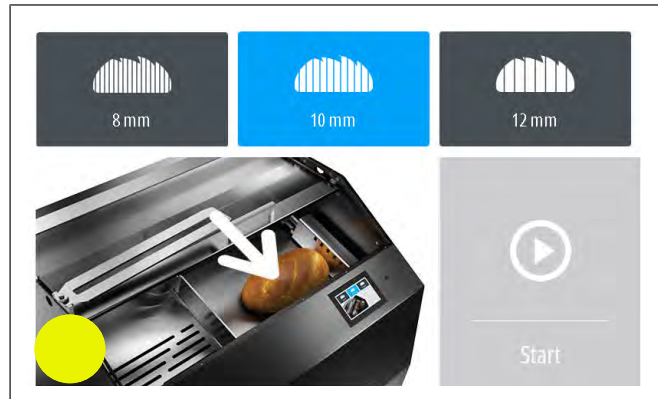


Fig. 16: Call up menu: Self-service mode

### Operation by operator:

Call up menu:

→ Press menu in the above bar in the display.

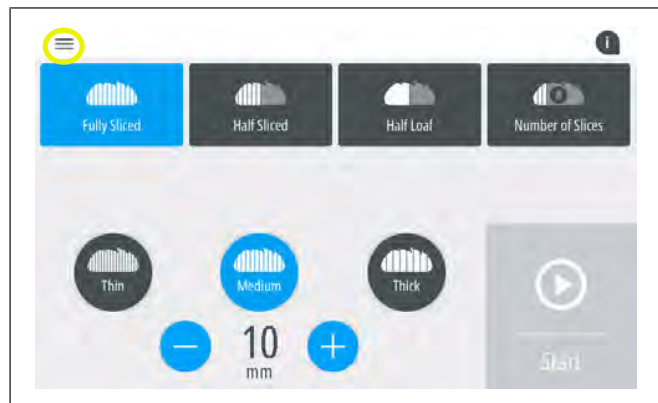


Fig. 17: Call up menu: Operation by operator

### Login:

→ Enter PIN to login.

→  Confirm with <Enter>.

Menu settings are opened.

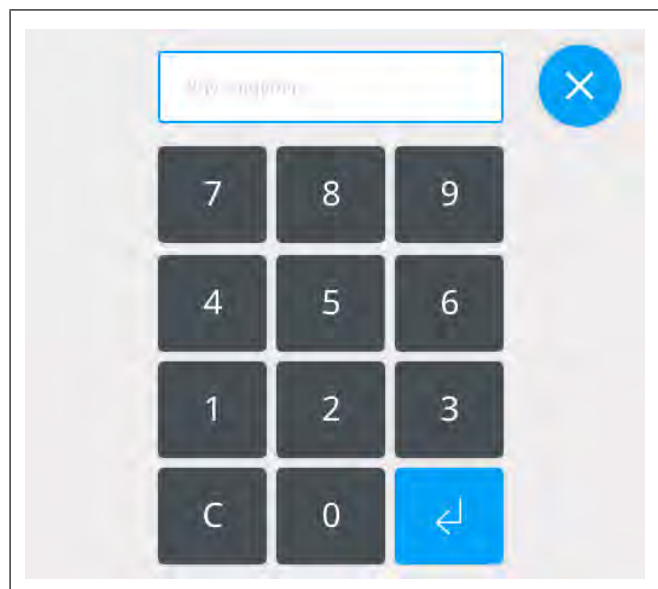


Fig. 18: Login

The following menu settings appear:

1. <Indicators> [▶ 29]
2. <Display> [▶ 34]
3. <Date & Time> [▶ 34]
4. <Slice Thickness> [▶ 35]
5. <Data> [▶ 35]
6. <Configuration>



Fig. 19: Menu settings

## Indicators


Settings Clean

To start directly:

→  Start Clean

The cleaning menu starts. [▶ 30]

To edit settings:

→  Activate/deactivate automatic display in the display.

→  Set interval

Set interval:

→ Set cleaning interval in the calendar

→  Close window

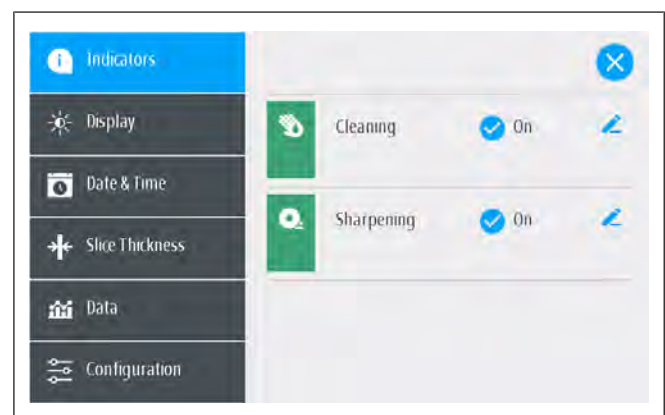


Fig. 20: Indicators

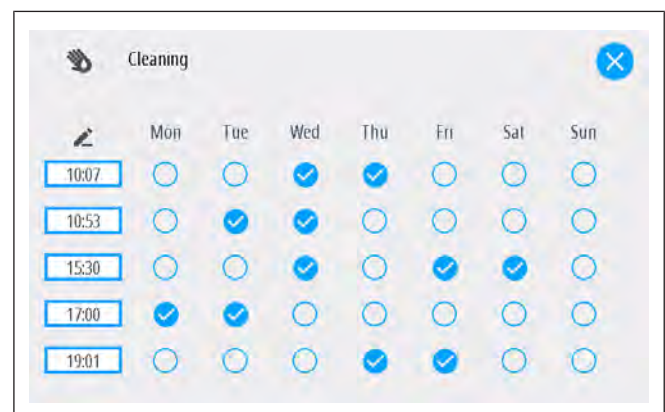


Fig. 21: Calendar cleaning




## Settings Sharpening

To start directly:

→  Start Sharpening

Menu starts

To edit settings:

→  Activate/deactivate automatic display in the display.

→  Set interval

Set interval:

→ Select number of cuts after which the blade must be sharpened.

→  Close window

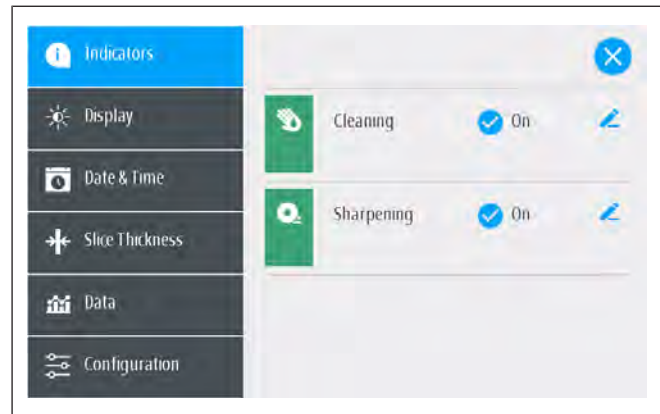


Fig. 22: Indicators

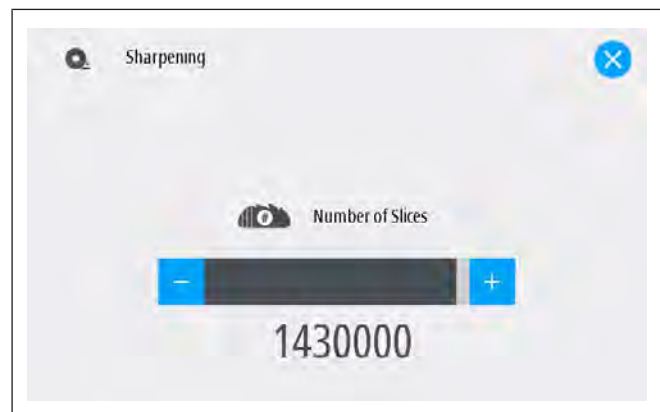


Fig. 23: Sharpening

## Cleaning

✓ Chute cover is closed.

→ <Cleaning>

→ <Start Cleaning>

Blade moves in cleaning position in bread chute.

Clamping unit moves into cleaning position. Clamping unit is movable.

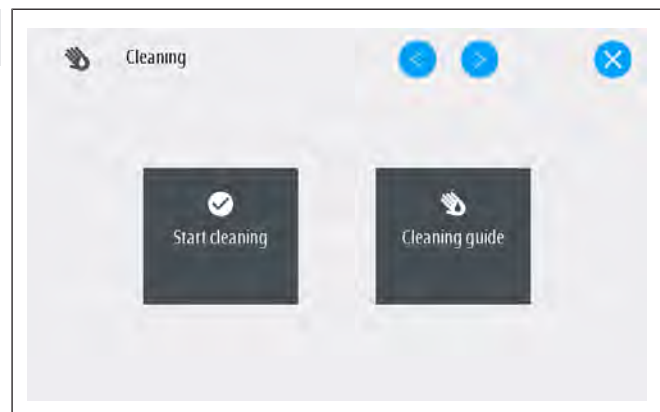


Fig. 24: Cleaning

- Open maintenance opening ① on closure ②.
- Remove maintenance opening.

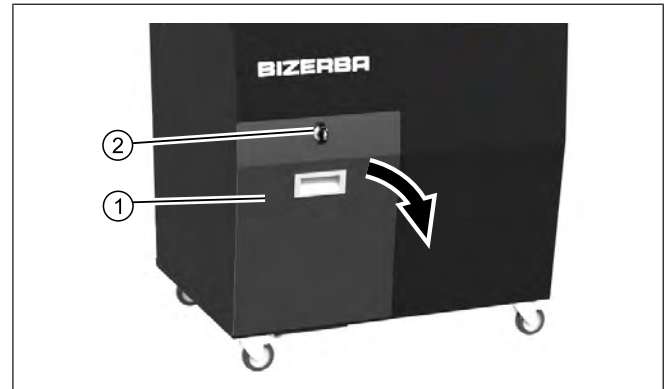


Fig. 25: Opening maintenance opening

- Open chute cover.
- Clean blade, clamping unit and the blade area.
- Use a moist (not wet) cleaning cloth.
- Close chute cover.
- Reinsert maintenance opening and secure with closure.
- <Stop Cleaning>  
Blade and clamping unit move back into position.

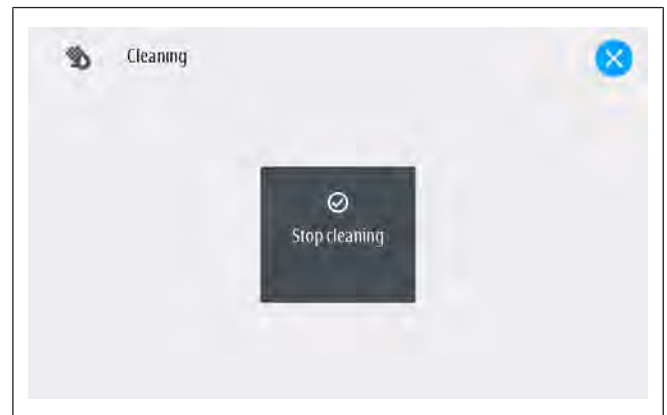



Fig. 26: End cleaning

-  Close window.

### Cleaning with cleaning wizard

- ✓ Chute cover is closed.
- <Cleaning>
- <Cleaning guide>  
A wizard guides you through the process.

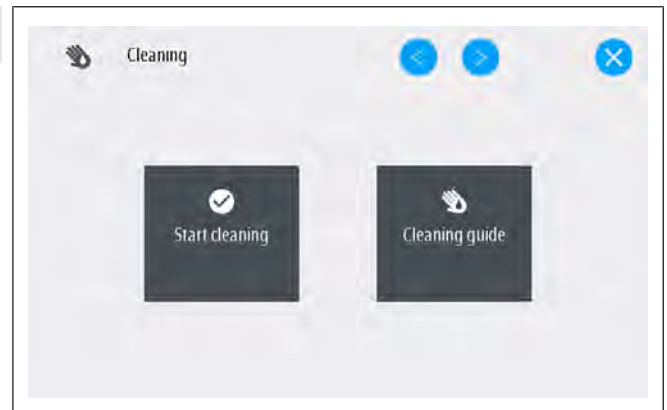


Fig. 27: Cleaning wizard: Cleaning

→ Open and clean chute cover. [▶ 40]

→  Next.

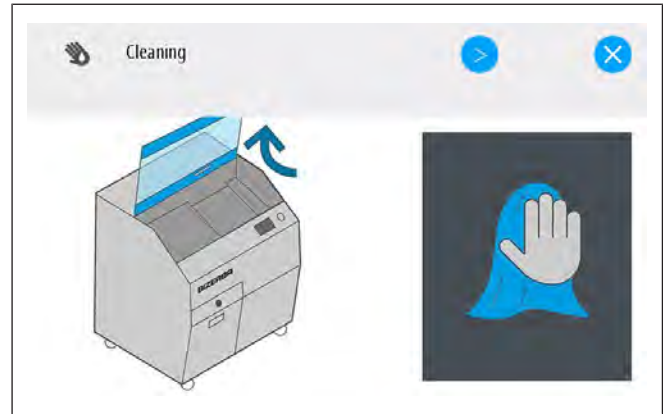


Fig. 28: Cleaning wizard: Cleaning chute cover

→ Clean interior. [▶ 41]

→  Next.

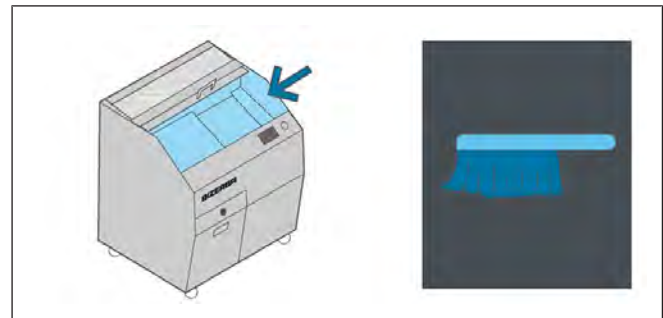


Fig. 29: Cleaning wizard: Cleaning the interior

→ Close chute cover.

→  Next.

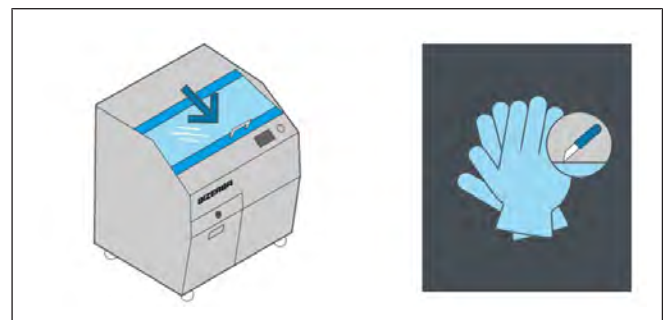


Fig. 30: Cleaning wizard: Closing chute cover

→ <Cleaning>

→ <Start Cleaning>

Blade moves in cleaning position in bread chute.

Clamping unit moves into cleaning position. Clamping unit is movable.

→  Next.

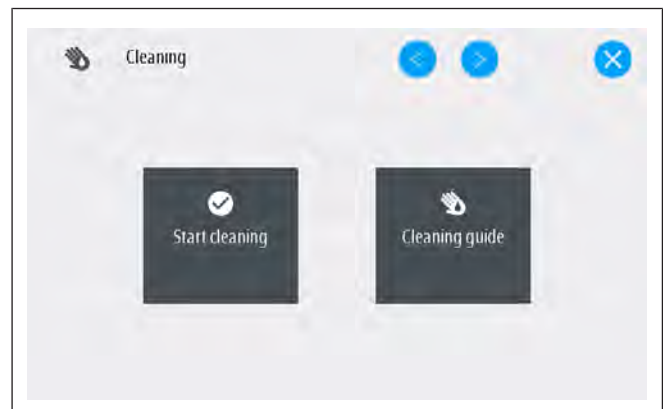


Fig. 31: Cleaning wizard: Cleaning



→ Open maintenance opening.

→  Next.

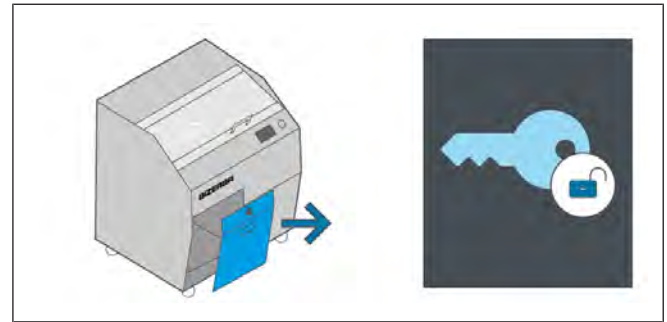


Fig. 32: Cleaning wizard: Opening maintenance opening

→ Open chute cover.

→ Clean blade and clamping unit. [► 43]

→ Close chute cover.

→  Next.

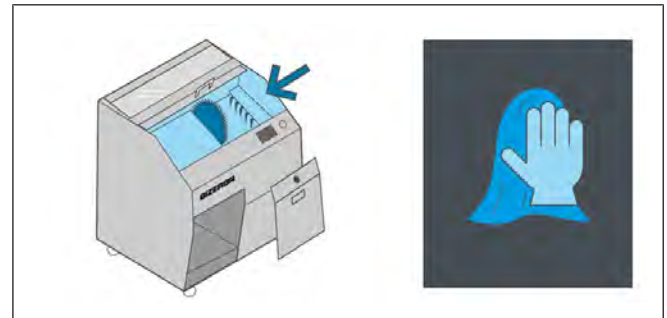


Fig. 33: Cleaning wizard: Clean blade and clamping unit

→ Empty crumb compartment. [► 41]

→  Next.

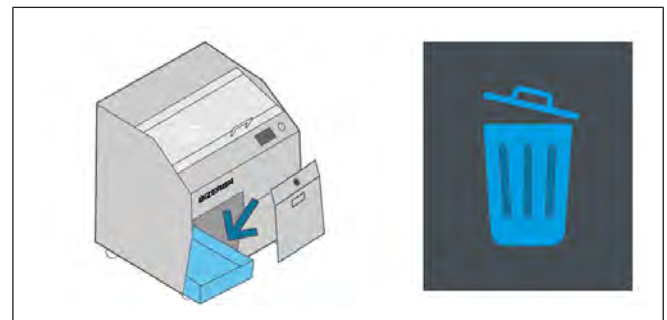



Fig. 34: Cleaning wizard: Empty crumb compartment

→ Close maintenance opening.

→  Close window.

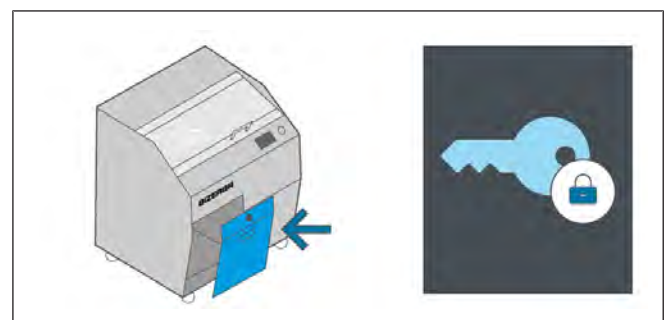



Fig. 35: Cleaning wizard: Close maintenance opening

## Display

- <Display>
- Manually set brightness with <-> and <+>.

-  Close window

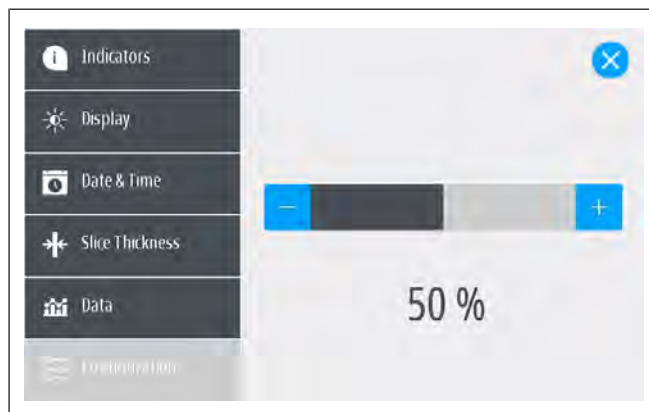


Fig. 36: Display

## Date & time

- <Date & Time>

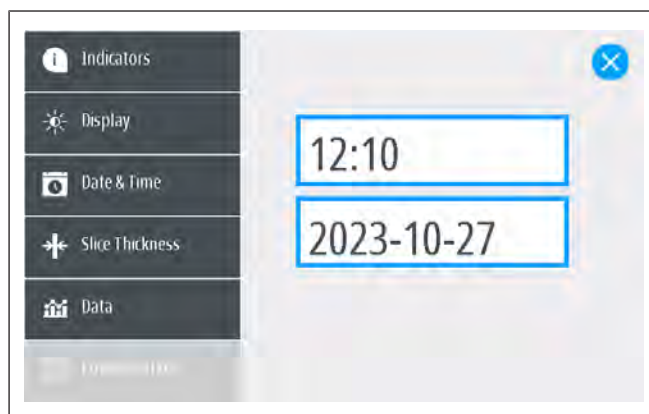


Fig. 37: Date and time

- Manually set date and time.

-  Close window.

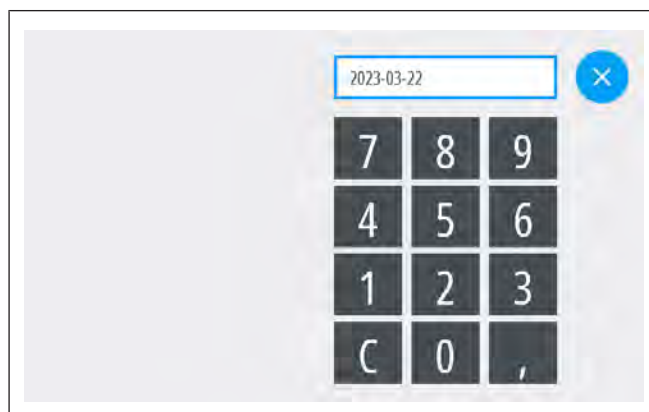



Fig. 38: Set date and time

## Slice thickness

- <Slice Thickness>
- Define slice thickness for thin, medium and thick.
-  Close window.

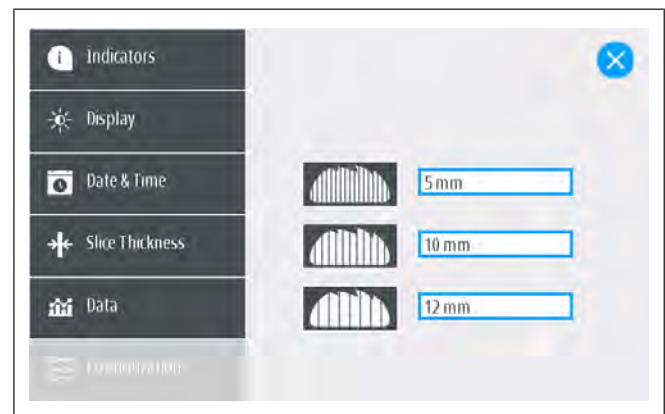



Fig. 39: Slice thickness

## Data

- <Data>
- Data will be displayed.
- Optional: <Counter Reset>
-  Close window.
- To change the password:
- <Change Password>

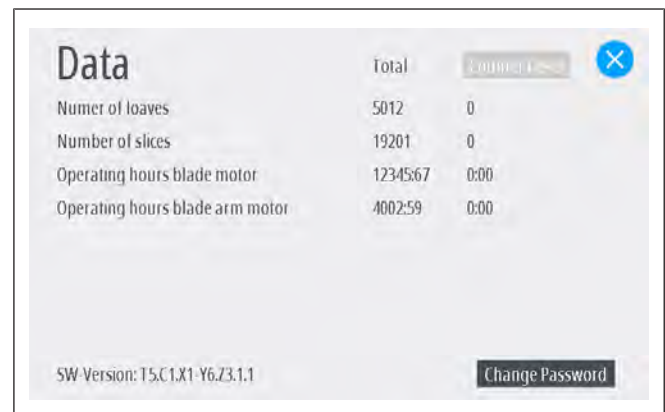


Fig. 40: Data

- <Current Password>
- Enter the current password.
- (Factory setting: 1234)

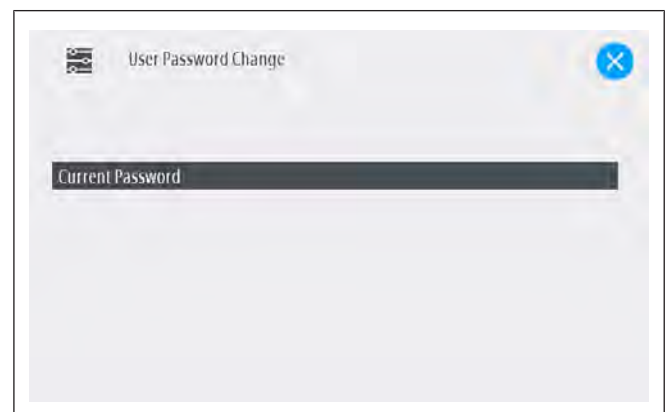
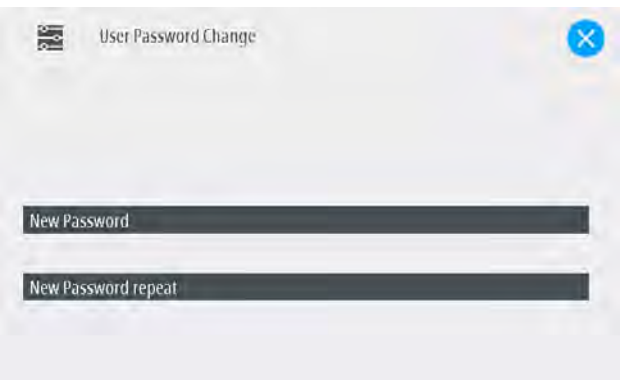


Fig. 41: Current password


- <New Password>
- Enter new password.
- <New Password repeat>
- Reenter new password.



The screenshot shows a dialog box titled "User Password Change" with a close button (X) in the top right corner. Inside the dialog, there are two text input fields. The first field is labeled "New Password" and the second field is labeled "New Password repeat". Both fields are currently empty.

Fig. 42: New password

- <Save new Password>
- New password is saved.  
Resetting of password by Bizerba Service only.

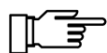


The screenshot shows the same "User Password Change" dialog box. In addition to the "New Password" and "New Password repeat" fields, there is a third field at the bottom labeled "Save new Password". All three fields are currently empty.

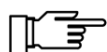
Fig. 43: New password is saved

## 7 Troubleshooting

### 7.1 Fault description



Should there be a stoppage and the problem cannot be corrected right away, food products have to be removed for protection in compliance with the maximum limit of 30 minutes for products to remain on the machine.



If damage occurs which may result in personal injury or contamination of food, the machine must be locked for use.

The described malfunction can be remedied by the user himself.

| Display  | Cause  | Solution  |
|--|--|---|
| Machine not running.                                       | Error in electrical system.                            | Check fuses.  |
|  |  | Inform customer service and have electrical system checked.   |
|  | Power supply fault due to mains supply or connection.  | Notify a qualified electrician and check power supply.  |
| Machine does not slice properly and slices stick together. | Blade is not sharp.                                    | Insert new blade. [► 46]  |
|  | Bread is not firm enough.                              | Bake bread and cut only when cut-resistant (cut-resistant after 5-6 hours).   |
|  | Bread is being sliced although too fresh.              | Let bread cool down.  |
|  | Bread types not suitable for the machine were sliced.  | Only use bread types which are suitable for the machine.<br>[► 11]  |
| Clamping unit does not run smoothly.                       | Sticky guide rails of clamping unit due to bread dust. | Clean guide rails and lubricate with acid-free oil.   |
| Clamping unit does not react.                              | Electronic components defective.                       | Have electronics checked by qualified electrician, replace PCB if necessary. [► 46]<br>The PCB can be ordered from BIZERBA. |
|  | Motor defective.                                       | Inform customer service.  |
| Error messages in the display                              |  |   |
| E 1, E 2   | Chute cover is open.                                   | Close chute cover.  |
| E 3  | Maintenance opening is open.                           | Close maintenance opening.  |

| Display     | Cause          | Solution                         |
|-------------|----------------|----------------------------------|
| E 13        | Bread too long | Load shorter loaf.               |
| E 6 to E 20 | Control error. | Inform Bizerba customer service. |

## 7.2 Procedure

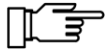
- Switch off machine immediately if untypical noises are heard or if there is a suspected risk of injury.
- Call the responsible Customer Service if you are unable to rectify the fault yourself.
- Please provide the Bizerba customer service with the following information:
  - Machine type (see identification plate)
  - Machine number (see identification plate)
  - Error description

This will facilitate preparations by customer service staff.

## 8 Maintenance

### 8.1 Preparation for cleaning

Clean thoroughly:



- before putting into operation
- depending on use and application frequency
- depending on the product
- depending on the ambient temperature
- if extremely soiled, several times a day
- as well as after longer standstill periods

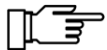


#### **⚠ WARNING**

**Unprotected blade!**

**Touching the sharp blade can lead to cutting injuries.**

- Wear cut-resistant gloves and shoes with steel caps during cleaning.



Push built-in version CSP-I out of intended installation position for cleaning!

### 8.2 Cleaning

#### **NOTICE**

**Splash water!**

**Water penetrating the device damages electric components.**

- Do not use a water hose for cleaning purposes.
- Only use a moist, not wet, cleaning cloth.



Do not use cleaning devices with abrasive and grinding action since they will damage the machine!

For normal operation, dry cleaning with compressed air, an industrial vacuum cleaner or brush and hand brush is sufficient. For smooth surfaces use a dry cloth. Clean stubborn dirt with a damp (not wet!) cleaning cloth, if necessary add vinegar to water.

## Cleaning chute cover

- Hold chute cover by handle and open it until rear nose of chute cover can be seen in guide rail opening.



Fig. 44: Opening chute cover

- Lift chute cover at the back and fold up.



Fig. 45: Fold up chute cover

- Clean chute cover inside and outside with a soft cloth. Do not use any agents containing alcohol.
- Clean guide rail system with a soft cloth. Do not use alcohol-containing detergents.
- Fold down chute cover and insert it with rear nose into guide rail opening.
- Close chute cover.

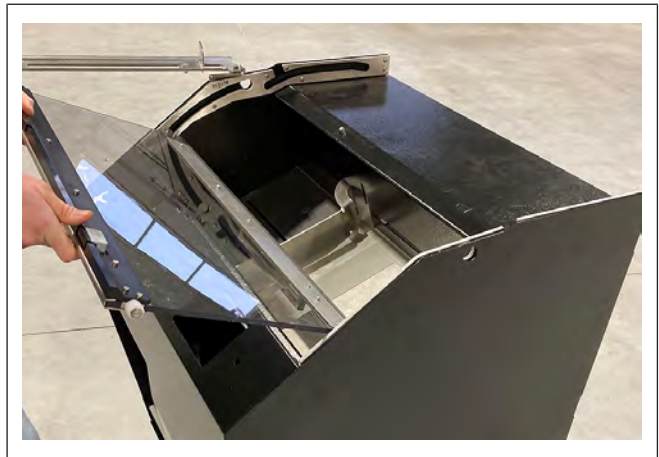
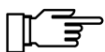


Fig. 46: Clean chute cover and guide rail system



After cleaning/maintenance, make sure that maintenance opening and chute cover are closed.



**Clean bagging unit on a daily basis**

- Use a brush or hand brush to clean the bagging unit ①.
- Clean bagging unit with a damp (not wet!) cleaning cloth and rub dry.
- Do not clean bagging unit with alcohol-containing detergents.

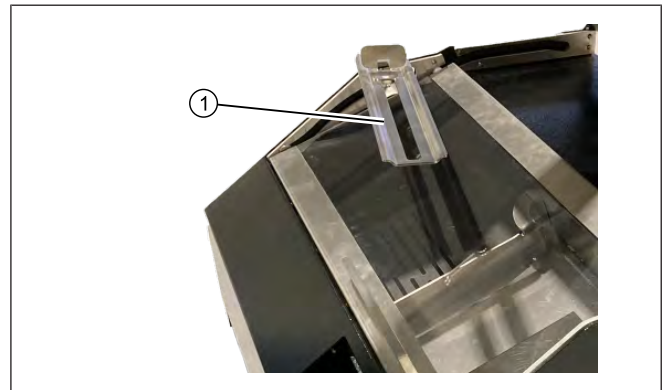


Fig. 47: Clean bagging unit

**Clean interior daily**

- Open chute cover.
- Push clamping unit to the left (only for operation by operator, not self-service operation).
- Use a brush or hand brush to clean loading side, removal side and clamping unit.
- Remove all crumbs from gaps. They fall into the crumb compartment.
- Clean inner area and clamping unit with a damp (not wet!) cleaning cloth and rub dry.
- Close chute cover.



Fig. 48: Cleaning the interior



After cleaning/maintenance, make sure that maintenance opening and chute cover are closed.

**Clean crumb compartment daily**

- Open maintenance opening ① on closure ②.
- Remove maintenance opening.

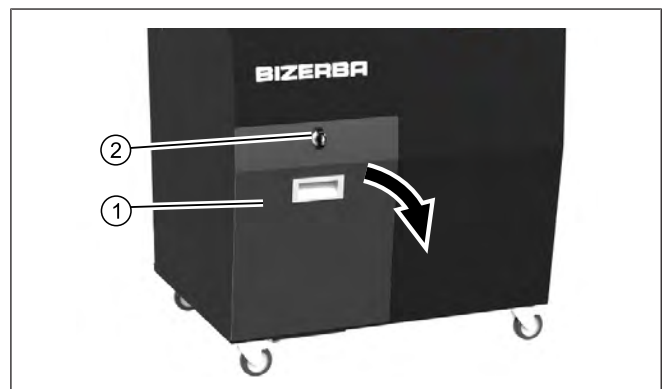


Fig. 49: Opening maintenance opening

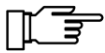
- Pull out crumb compartment ③.
- Remove any bread residues, wipe out damp (not wet!) and rub dry.
- Reinsert crumb compartment.
- Reinsert maintenance opening and secure with closure.



Fig. 50: Pulling out crumb compartment



Crumbs from the crumb compartment are not suitable for consumption.



After cleaning/maintenance, make sure that maintenance opening and chute cover are closed.

### Clean blade area weekly

This function may be performed by trained personnel only. Personnel must be familiar with the contents of this instruction manual.



#### ⚠ WARNING

##### Unprotected blade!

**Touching the sharp blade can lead to cutting injuries.**

- Wear cut-resistant gloves and shoes with steel caps during cleaning.
- After cleaning, return blade to blade chute and close chute cover.

✓ Maintenance opening is open.

✓ Chute cover is closed.

→ Open menu settings. [▶ 30]

→ <Cleaning>

→ <Start Cleaning>

Blade moves in cleaning position in bread chute.

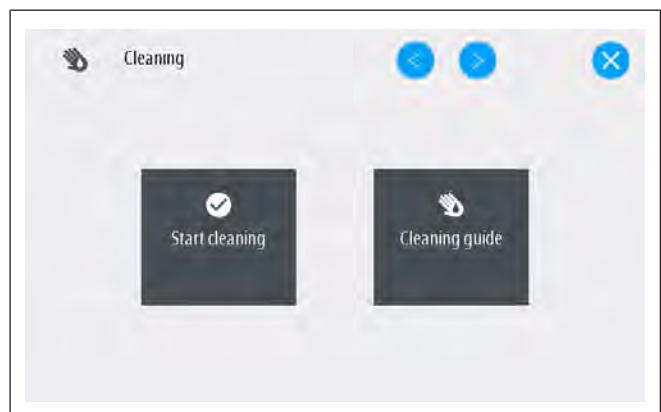


Fig. 51: Cleaning

- Open maintenance opening ① on closure ②.  
Self-service variant: Opening only with key possible.
- Remove maintenance opening.
- Open chute cover.

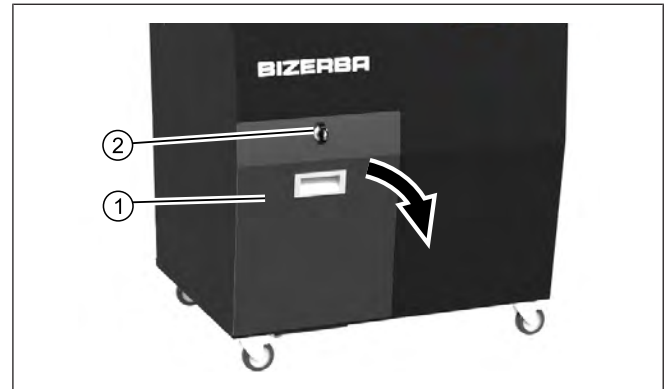


Fig. 52: Opening maintenance opening

- Loosen locking screw on guard plate.
- Fold guard plate to the side.



Fig. 53: Fold guard plate open

- Clean blade area ③.
- Clean area behind the blade.
- Use a moist (not wet) cleaning cloth.
- Close guard plate again.
- Reinsert maintenance opening and secure with closure.
- Close chute cover.
- <Stop Cleaning>  
Blade moves back into position.



Fig. 54: Clean blade area



After cleaning/maintenance, make sure that maintenance opening and chute cover are closed.

### Clean blade weekly

This function may be performed by trained personnel only. Personnel must be familiar with the contents of this instruction manual.



## WARNING

### Unprotected blade!

**Touching the sharp blade can lead to cutting injuries.**

- Wear cut-resistant gloves and shoes with steel caps during cleaning.
- After cleaning, return blade to blade chute and close chute cover.

- ✓ Maintenance opening is open.
- ✓ Chute cover is closed.

- Open menu settings. [▶ 30]
- <Cleaning>
- <Start Cleaning>

Blade and clamping unit move in cleaning position in bread chute.

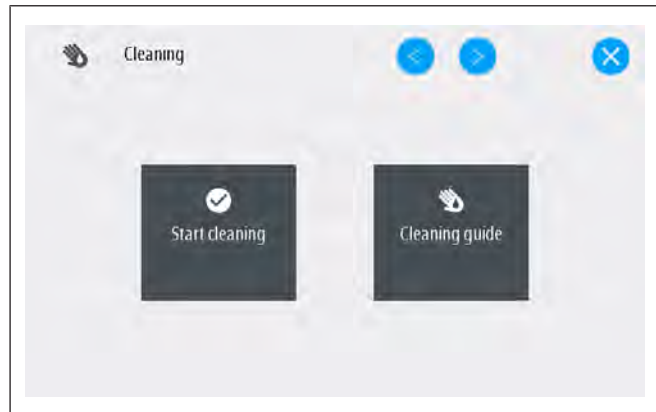


Fig. 55: Cleaning

- Open maintenance opening ① on closure ②.
- Remove maintenance opening.
- Open chute cover.

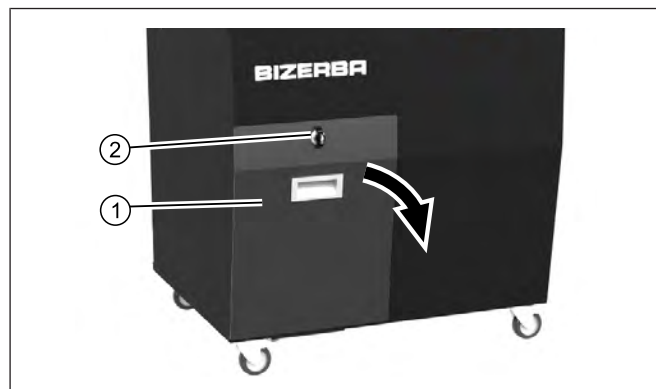
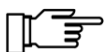


Fig. 56: Opening maintenance opening

- Clean blade ④ and clamping unit ③. Clamping unit is movable.
  - Use a moist (not wet) cleaning cloth.
  - Reinsert maintenance opening and secure with closure.
  - Close chute cover.
  - <Stop Cleaning>
- Blade and clamping unit move back into position.



Fig. 57: Blade cleaning



After cleaning/maintenance, make sure that maintenance opening and chute cover are closed.

### 8.3 Cleaning schedule

| Work steps                       | Remarks   | Weighing method   | Cleaning devices                                 |
|----------------------------------|---|---|--|
| Move blade in cleaning position. | Chute cover is closed.<br>Open maintenance opening.<br>Open chute cover.  | – In menu setting<br><Start Cleaning>                                   |  |
| Clean blade.                     | Switch machine off.<br>Fold guard plate to the side.<br>Put on cut-resistant gloves.<br>Do not use any abrasive cleaning devices. | – Removal of product residues   | – Small brush<br>– Scraper<br>– Disposable cloth |
| Return blade into blade chute.   | Close maintenance opening.<br>Close chute cover.  | – In menu setting<br><Stop Cleaning>                                    |  |
| Clean machine housing.           | Do not use any alcohol-containing agents!   | – Remove flour dust etc.  | – Soft cloth                                     |
| Clean product chute.             | Open chute cover.<br>Switch machine off.  | – Remove bread crumbs<br>– Wipe clean                                   | – Small brush<br>– Disposable cloth              |
| Clean clamping unit.             | Open chute cover.<br>Switch machine off.  | – Remove bread crumbs<br>– Clean  | – Small brush<br>– Disposable cloth              |
| Clean chute cover.               | Do not use any alcohol-containing agents!   | – Lift chute cover at the back and fold up.<br>– Remove flour dust etc. | – Soft cloth                                     |
| Clean guide rail system.         | Do not use any alcohol-containing agents!   | – Remove bread crumbs<br>– Remove flour dust etc.                       | – Soft cloth                                     |
| Clean bagging unit.              | Do not use any alcohol-containing agents!   | – Remove bread crumbs<br>– Remove flour dust etc.                       | – Small brush<br>– Hand brush<br>– Soft cloth    |

| Work steps               | Remarks  | Weighing method   | Cleaning devices   |
|--------------------------|--|---|--|
| Empty crumb compartment. | For machines intended for self-service: Lock maintenance opening.                  | <ul style="list-style-type: none"> <li>– Remove crumb compartment</li> <li>– Empty and clean</li> <li>– Entirely insert crumb compartment into machine</li> </ul> | <ul style="list-style-type: none"> <li>– Small brush</li> <li>– Hand brush</li> <li>– Vacuum cleaner</li> <li>– Damp (not wet!) cloth</li> </ul> |
| Checking                 |  | <ul style="list-style-type: none"> <li>– Visually inspect for optical cleanliness</li> </ul>  |  |
| Precautionary measures   | Cover the machine when cleaning surroundings using spray and/or pressurized water. |   |  |



If cleaning agents are used that have not been recommended by the manufacturer, damage can be caused to the machine, which is no longer protected by guarantee.

Operator must adjust cleaning cycles to frequency of use:

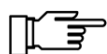
- Cleaning as needed
- Cleaning at least once a day
- Cleaning after several days of standstill

The following cleaning agents can be acquired from the Bizerba customer service:

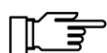
| Designation | Order no.   | Packaging unit |
|-------------|-------------|----------------|
| Machine oil | 94008900022 | 400 ml         |

## 8.4 Care of machine, servicing, maintenance

The trained and instructed staff must regularly carry out a visual inspection of the machine.




The blade needs to be replaced, if the cut bread slices are no longer smoothly cut due to a dull blade.



Disconnect machine from mains.

### Replacing blade

This function may be performed by trained personnel only. Personnel must be familiar with the contents of this instruction manual.

|   |                  |
|---|------------------|
|    | <b>⚠ WARNING</b> |
| <p><b>Changing the blade!</b><br/> <b>Severe injuries and damage to property.</b></p> <ul style="list-style-type: none"> <li>→ We recommend having the blade replaced by the Bizerba customer service.</li> <li>→ Wear cut-resistant gloves and shoes with toe caps.</li> <li>→ Transport disassembled blade only in appropriate transportation box.</li> </ul> |                  |

- Open maintenance opening ① on closure ②.
- Remove maintenance opening.

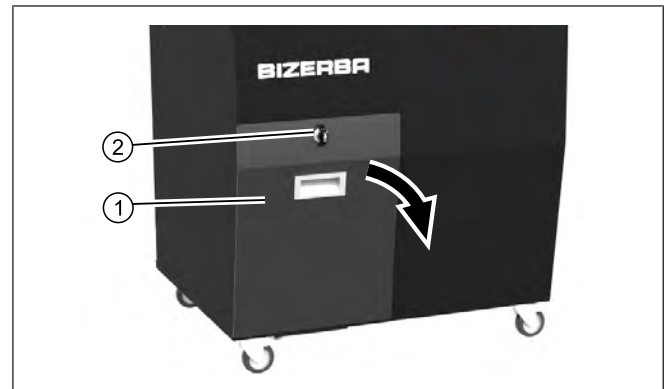


Fig. 58: Opening maintenance opening

- Loosen hexagon screw ③ with 17 mm fork wrench / ring wrench.



Fig. 59: Loosening hexagon screw

- Remove hexagon screw ④, spring washers ⑤ and blade holder ⑥.
- Remove worn blade.

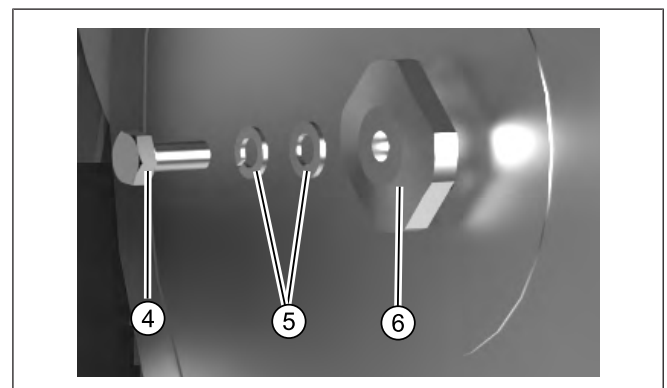


Fig. 60: Blade removal



- Place worn blade in designated transport box where blade is secured against slipping out.



Fig. 61: Secure blade in transport box



Blade must be secured against slipping out in the designated transport box!

- Insert new blade.
- Insert blade holder ⑥, spring washers ⑤ and hexagon screw ④.

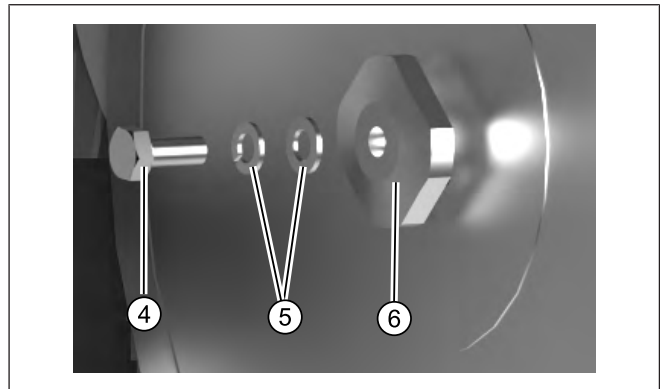


Fig. 62: Inserting new blade

- Tighten hexagon screw with 17 mm fork wrench / ring wrench.



Fig. 63: Tightening hexagon screw

→ Insert maintenance opening and secure with closure.

Blade has now been replaced.



Fig. 64: Insert maintenance opening

## 9 Technical data

### 9.1 Dimensions

#### Stand-alone version: CSP

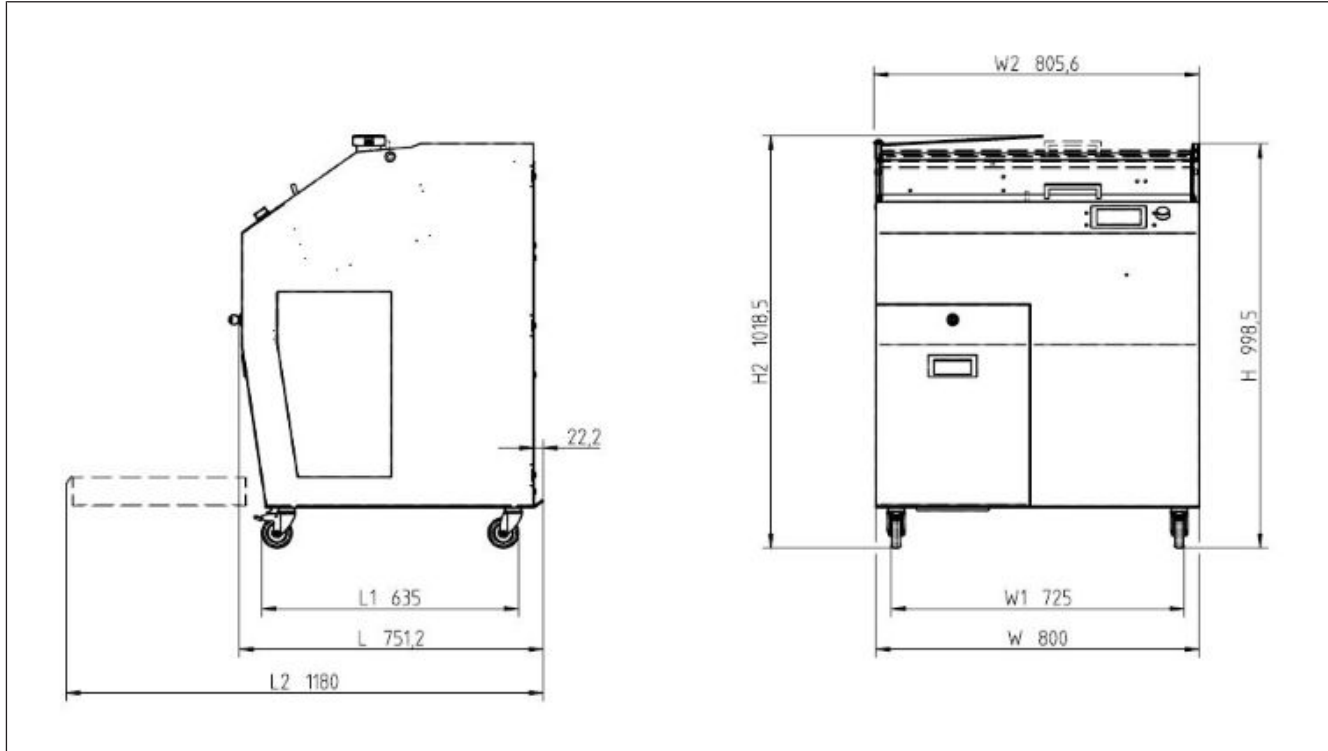


Fig. 65: Variant 1: Operation by operator

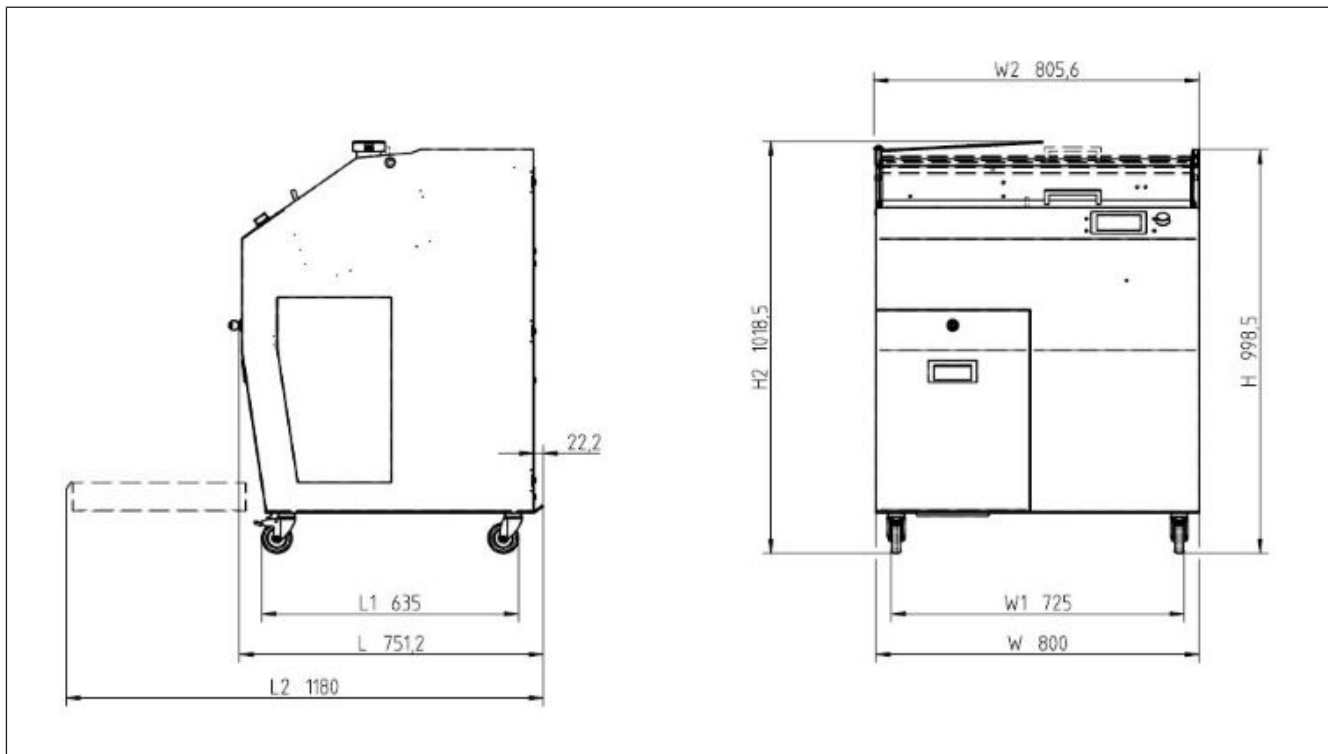


Fig. 66: Variant 2: Self-service

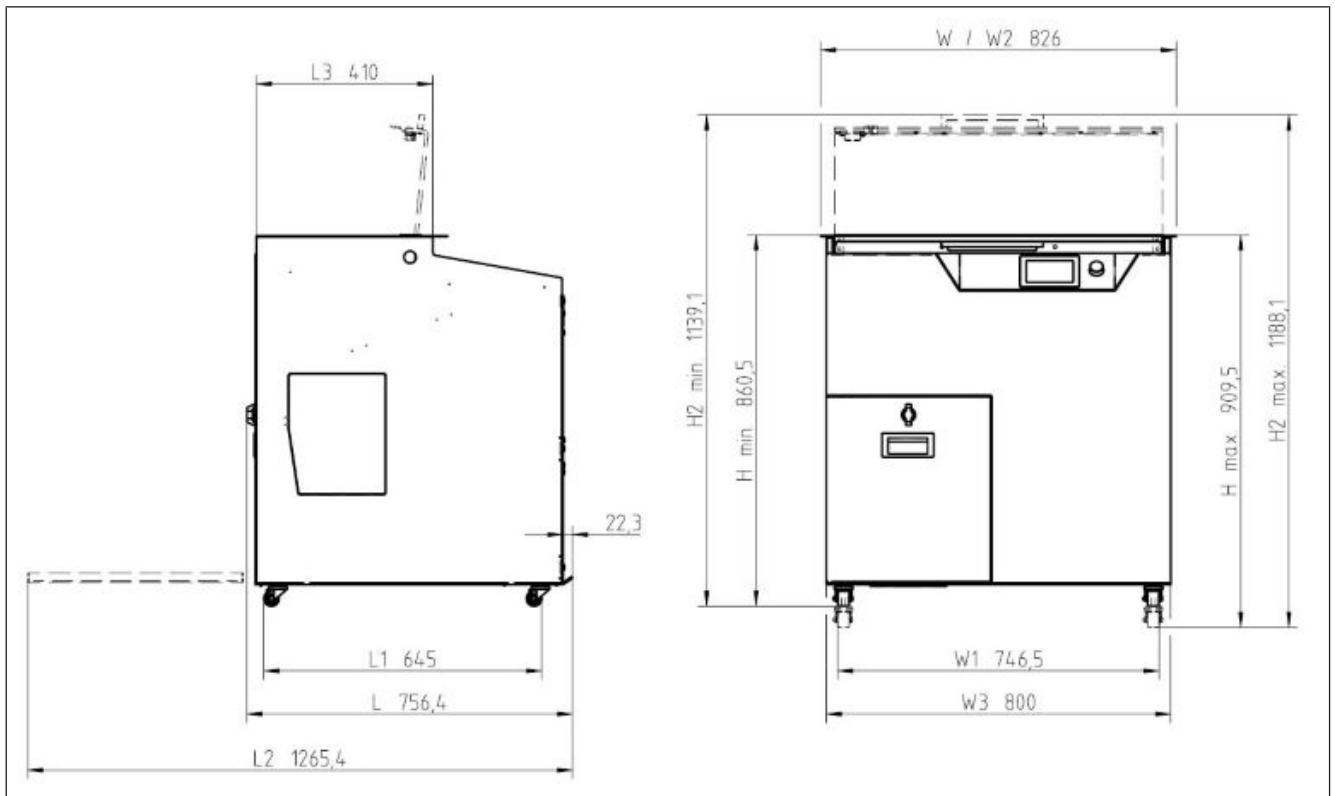
**Built-in version CSP I**

Fig. 67: Variant 1: Operation by operator

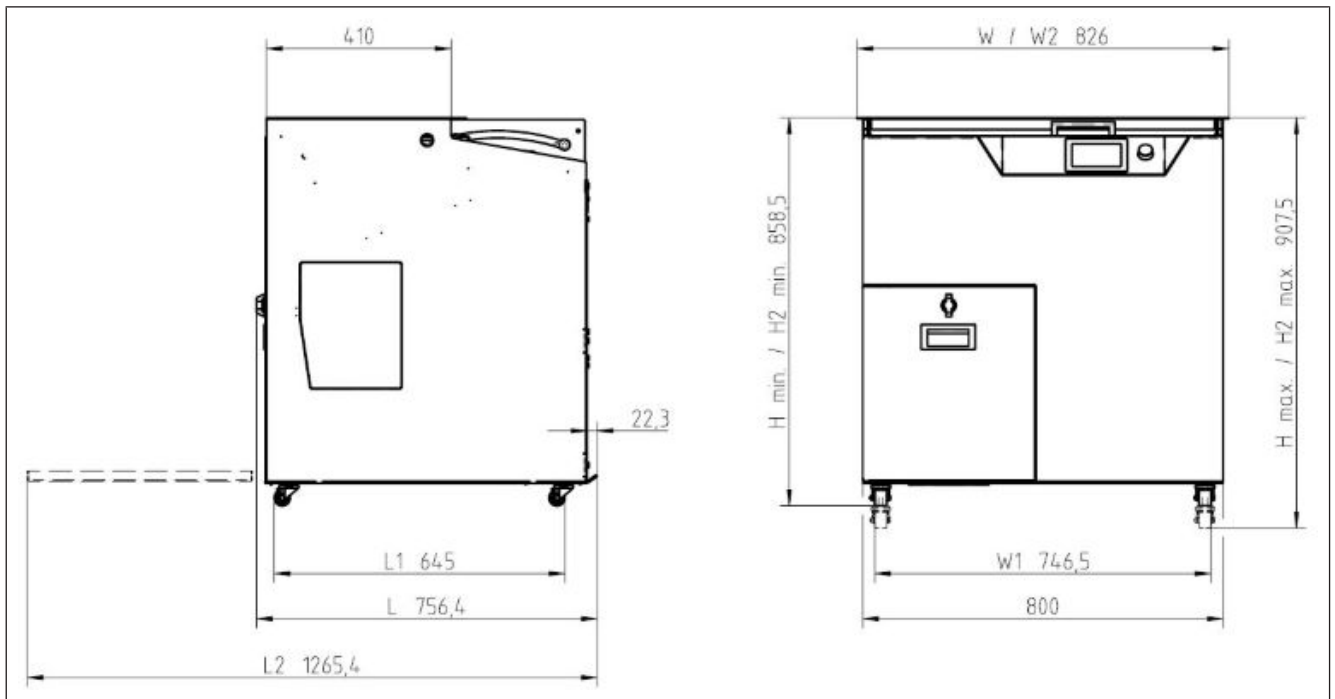


Fig. 68: Variant 2: Self-service

|                          | Dimensions  | Remarks |
|--------------------------|---|---------|
| Width                    | 80 cm   |         |
| Height                   | 100 cm  |         |
| Depth                    | 75 cm   |         |
| Bread chute width        | 32 cm   |         |
| Bread chute length       | Operation by operator: 39 cm<br>Self-service: 38 cm |         |
| Bread chute height       | 14.2 cm   |         |
| Slicing performance      | 200 slices per minute                               |         |
| Slice thickness          | 4 - 24 mm   |         |
| Weight                   | approx. 185 kg                                      |         |
| Noise development        | 66 db(A)  |         |
| Blade diameter Ø         | 420 mm  |         |
| Housing material         | Construction steel powder coated / stainless steel  |         |
| Electric motor           | 220 - 240 V / 120 V                                 |         |
| Current consumption max. | 2 A / 4,6 A   |         |
| Power consumption max.   | 1.1 kW  |         |
| Mains frequency          | 50 Hz / 60 Hz                                       |         |

## 9.2 Ambient conditions

### – Ambient temperature

for operation and storage: +10 to +40°C (+50 to +104 degF)

### – Humidity

IP23 protection. High air humidity and the formation of condensation water can result in damage to the machine.

### – Relative humidity

for operation and storage: 90 % (condensation of the unit is not permissible)

### – Air convection

Free air convection must be able to form around the device in order to avoid overheating.

### – Required lighting

500 Lux

### 9.3 Safety-relevant components

#### Solenoid interlock:

| Designation        | Bizerba number  |
|--------------------|---|
| Unlock chute cover | 38183372000 Safety Switch TK1-528AB024M   |
| Sensor locking     | 38205918000 Safety sensor 114 + 38205975000 Machine Safety Switch Magnet 30427502 |

#### Safety switch:

| Designation                             | Bizerba number  |
|---|---|
| Chute cover                             | 38210247000 Inductive sensor AI905 5m   |
| Maintenance opening (crumb compartment) | 38205918000 Safety sensor 114 + 38205975000 Machine Safety Switch Magnet 30427502 |

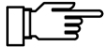
#### Standstill monitoring / position detection:

| Designation         | Bizerba number                        |
|---------------------|---------------------------------------|
| Blade pulse counter | 38210247000 Inductive sensor AI905 5m |
| Blade rotary arm    | 38210247000 Inductive sensor AI905 5m |

## 10 IT security

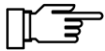
### 10.1 Data integrity

The software has a password protection.



Change the known standard passwords during commissioning. Only secret passwords provide protection. Only disclose passwords to authorized persons and always treat them confidentially.

---



Do not keep passwords in visible areas around machine.

---

### 10.2 Security advisories for validated security vulnerabilities



Bizerba publishes security advisories for validated security vulnerabilities on its homepage. The security vulnerabilities affect Bizerba products and require software updates or other actions. Bizerba publishes these security advisories in order to support you in defending against security risks.

<https://www.bizerba.com/en/services-and-support/quality-assurance-and-conformity/bizerba-security-information/security-information.html>



# 11 Attachment



## EU declaration of conformity

We herewith declare that the design of the machine indicated hereafter conforms to the specified applicable requirements and the requirements set out in EU legislation.

|              |              |
|--------------|--------------|
| Device type: | Bread slicer |
| Model:       | CSP, CSP-I   |

### EU legislation:

|           |   |
|-----------|---|
| Machines: | 2006/42/EC; Official Journal of the EU issued on 6/9/2006 L157 pp. 24-86  |
| EMC:      | 2014/30/EU; Official Journal of the EU issued on 3/29/2014 L96 pp. 79-106 |
| RoHS:     | 2011/65/EU; Official Journal of the EU issued on 7/1/2011 L174 pp. 88-110 |

### Applied relevant harmonized standards and technical specifications to which conformity is declared:

|        |                                      |
|--------|--------------------------------------|
| EMC:   | EN 61000-6-2:2019; EN 61000-6-4:2019 |
| RoHS:  | EN IEC 63000:2018                    |
| Safety | DIN EN 13954-1                       |

Responsible for technical documentation: Bizerba SE & Co. KG, Balingen.

The basis for the declaration of conformity is the contract documents (Bizerba purchase order documents).

In the event of a modification to a machine of the above description that is not coordinated with Bizerba or not carried out by Bizerba, this declaration loses its validity.

City: 72336 Balingen, Germany

Date: 8/28/2023

Signature of manufacturer:

Title of signatory:

Thomas Schoen  
CTO/COO  
Member of Executive Board  
Bizerba SE & Co. KG

## Compliance with the requirements for direct contact with food

We herewith declare that the materials used in the following machine

|              |              |
|--------------|--------------|
| Device type: | Bread slicer |
| Model:       | CSP, CSP-I   |

are in conformance with the general requirements of the following directives and laws in the valid version at the time of issuance of this declaration:

- Regulation (EU) No. 1935/2004 on materials and articles intended to come into contact with food
- Regulation (EU) No. 10/2011 on materials and articles made of plastic intended to come into contact with food

For the plastic parts used which, when properly used, can come into contact with food, laboratory tests were performed by a certified test laboratory. Both the total migration and the specific migrations are below the legal threshold values.

The materials and raw materials used conform to regulation (EU) No. 10/2011.

### Specifications on proper use or limitations:

- Type(s) of food that may get in contact with the materials:

### Breads of all types, other dry baked goods

- Contact time and contact temperature:

### Maximum 30 minutes at max. 40°C

- Ratio between the area getting in contact with food and the volume which was used to determine the conformity of the material or article:

### 6

Functional barriers made of plastic are not used in the specified machine.

Information on suppliers or preliminary suppliers can be provided on request.

City: 72336 Balingen, Germany

Date: 8/28/2023

Signature of manufacturer:



Title of signatory:

Thomas Schoen  
CTO/COO  
Member of Executive Board  
Bizerba SE & Co. KG



## Declaration of Conformity

This Declaration of Conformity is issued under the sole responsibility of the manufacturer as stated above, in accordance with the following UK legislation demonstrating compliance against the following United Kingdom Regulations:

### UK Supply of Machinery (Safety) Regulations 2008

#### UK Electromagnetic Compatibility Regulations 2016 with reference to:

- EN 61000-6-2:2019; EMC. Part 6-2: Generic standards - Immunity for industrial environments (IEC 61000-6-2:2019);
- EN 61000-6-4:2019; EMC. Generic standards. Emission standard for industrial environments

#### UK Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012 with reference to:

- EN IEC 63000:2018; Technical documentation for the assessment of electrical and electronic products with respect to the restriction of hazardous substances

It is hereby declared that:

|              |              |
|--------------|--------------|
| Device type: | Bread slicer |
| Model:       | CSP, CSP-I   |

Responsible for technical documentation: Bizerba SE & Co. KG, Balingen, Germany.

The equipment named above has been designed to comply with the relevant sections of the above referenced specifications. The unit complies with all applicable requirements of UK legislation.

The declaration of type conformity is based on contractual documents (Bizerba order documents). Any modification made to the above device type without the prior permission of Bizerba or by Bizerba staff will render this declaration invalid.

City: 72336 Balingen, Germany

Date: 8/28/2023

Signature of manufacturer:

Title of signatory:

Thomas Schoen  
CTO/COO  
Member of Executive Board  
Bizerba SE & Co. KG



### About the Operating Instructions

All references to CE marking and EU regulations in the Operating Instructions for equipment placed on the market with UKCA marking are to be interpreted as references to the relevant GB markings and GB regulations as per the UK Declaration of Conformity.

## Compliance according requirements with direct food contact

We herewith declare that the materials used in the following machine

|              |              |
|--------------|--------------|
| Device type: | Bread slicer |
| Model:       | CSP, CSP-I   |

are in conformance with the general requirements and guidelines of the following directives and laws in the valid version at the time of issuance of this declaration:

- Regulation No. 10/2011 on materials and articles made of plastic intended for contact with food

For the plastic parts used which, when properly used, can come into contact with food, laboratory tests were performed by a certified test laboratory. Both the total migration and the specific migrations are below the legal threshold values.

The materials and raw materials used conform to regulation No. 10/2011.

### Specifications on proper use or limitations:

- Type(s) of food that may get in contact with the materials:  
**Breads of all types, other dry baked goods**
- Handling duration and temperature when in contact with food:  
**Maximum 30 minutes at max. 40°C**
- Ratio between the area getting in contact with food and the volume which was used to determine the conformity of the material or article:  
**6**

Functional barriers made of plastic are not used in the specified machine.

Information on suppliers or preliminary suppliers can be provided on request.

City: 72336 Balingen, Germany

Date: 8/28/2023

Signature of manufacturer:



Title of signatory:

Thomas Schoen  
CTO/COO  
Member of Executive Board  
Bizerba SE & Co. KG