

# Estella

BAKERY EQUIPMENT

## USER MANUAL



## COUNTERTOP BREAD SLICERS

348BSLICE1  
1" Slices

348BSLICE12  
½" Slices

348BSLICE58  
5/8" Slices

348BSLICE34  
¾" Slices

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# SAFETY

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**When using electrical appliances, basic safety precautions should always be followed, including the following:**

1. Keep the working area around the machine clean and organized.
2. Consider environmental conditions surrounding the machine. Do not use the machine in humid, wet or poorly lit environments. Do not use the machine close to flammable liquids or gas.
3. Keep machine away from children and non-authorized personnel. Do not permit them to go near the machine or its working area.
4. Do not touch the switch or cable with wet hands.
5. Only utilize the machine with the correct voltage to achieve optimum results.
6. Do not wear low-hanging clothing or items that may get caught in the machine. Wear non-slip shoes while working with the machine. For hygiene and safety, keep hair tied back and wear protective gloves.
7. Do not tug on the cable to remove the plug from the outlet. Do not leave the cable near sharp objects, water or solvents.
8. Remove the plug when the machine is not in use, you are cleaning the machine or need to move the machine.
9. Check that the machine is not damaged prior to each use. Carefully check that all safety devices are working, that the removable parts are not blocked, there are no parts damaged, that all the parts have been set up correctly and that all conditions that could influence the regular function of the machine are in working order.
10. If the machine is damaged or there are issues during its use, turn off the machine immediately and contact the manufacturer for assistance or repair. Repairs should only be made by qualified technicians, using the correct manufacturer parts. Non-compliance with these rules may void the warranty.

**NOTE: Save these instructions for future reference.**

# OPERATION



## WARNING: BLADES ARE SHARP

Keep hands, feet and all objects away from the blades prior to turning on the machine!

1. Ensure there are no obstructions in the chute.
2. Put bread onto chute.

**NOTE:** Let bread cool before using in the slicer.

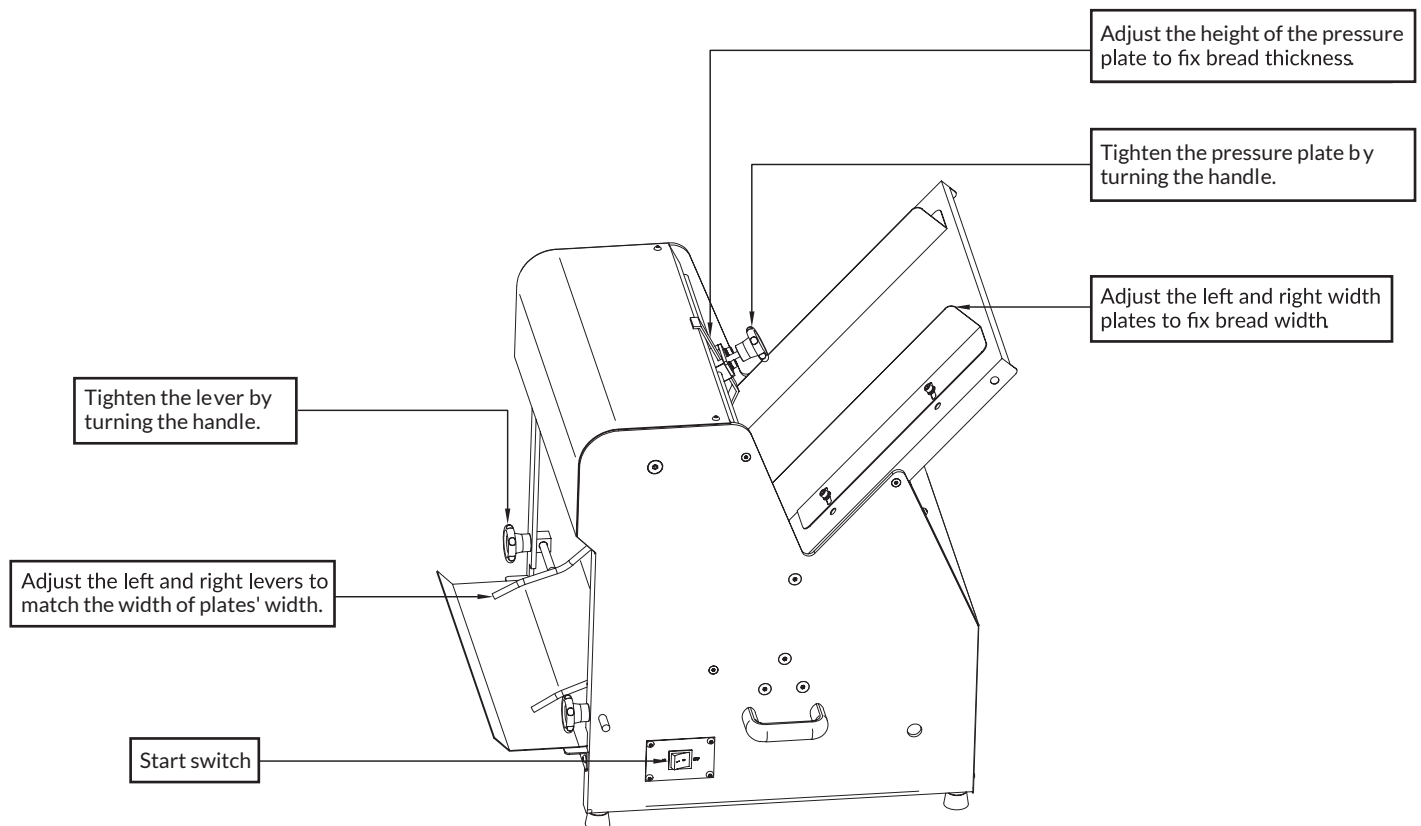
**NOTE:** Maximum bread dimensions: 6" Height x 18¾" Width

**NOTE:** Do not use hard crusted bread loaves. Only soft crusted loaves can be used.

3. Start the slicer using the power switch on the side of the machine.
4. Put bread in the chute and put pressure on the bread with a pusher.

**WARNING:** DO NOT push or pull bread with your hands while the slicer is in operation.

**WARNING:** Unplug the machine from power source before cleaning, performing maintenance, or putting hands near blades.



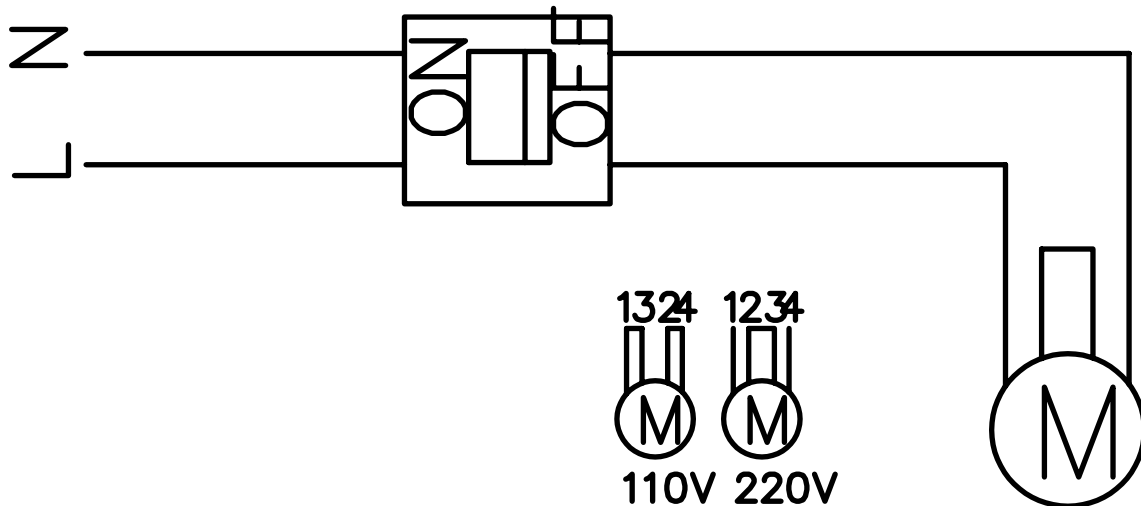
# CLEANING

1. Turn off the power and unplug the machine.
2. Remove any excess product from the machines.
3. Always wear safety gloves to clean the machine since the blades are sharp.
4. Use a cloth with a mild detergent and warm water to clean the equipment including the blades.
5. Use a clean cloth soaked in warm water to rinse the equipment.  
Try to avoid getting excess amounts of water inside the machine.
6. Use a dry clean cloth to remove excess water and dry the machine.

**NOTE:** Cleaning should be done at the end of every work day and when switching between batches of product.

**NOTE:** DO NOT press down on the blades as they are sharp and could cause damage.

# CIRCUIT DIAGRAM



# TROUBLESHOOTING

Issue	Cause	Solution
The slicer does not turn on when powered	The machine is not plugged in or connected to a source of power	Check the general switch, the plug, and the feeding cable
	The building's breaker switch has been tripped	Check the breaker of the building, reset if tripped
	The machine's breaker switch has been tripped	Check the breaker on the side of the slicer, replace if tripped
	The machine has malfunctioned	Call a certified service technician
The slicer does not slice properly	The bread is too hot	Allow the bread to rest and cool down before slicing
	The blades are dirty	Clean the blades
	The guide adjustment is incorrect	Adjust the guide adjustment
	The blades have dulled	Replace the blades