



COUNTERTOP BREAD SLICERS

#348BSL1 • 1" SLICES
#348BSL58 • $\frac{5}{8}$ " SLICES

#348BSL12 • $\frac{1}{2}$ " SLICES
#348BSL34 • $\frac{3}{4}$ " SLICES

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Intertek
5017744

CONFORMS TO NSF-8

SAFETY INFORMATION

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 being cleaned, being moved, or not in use.
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, that 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

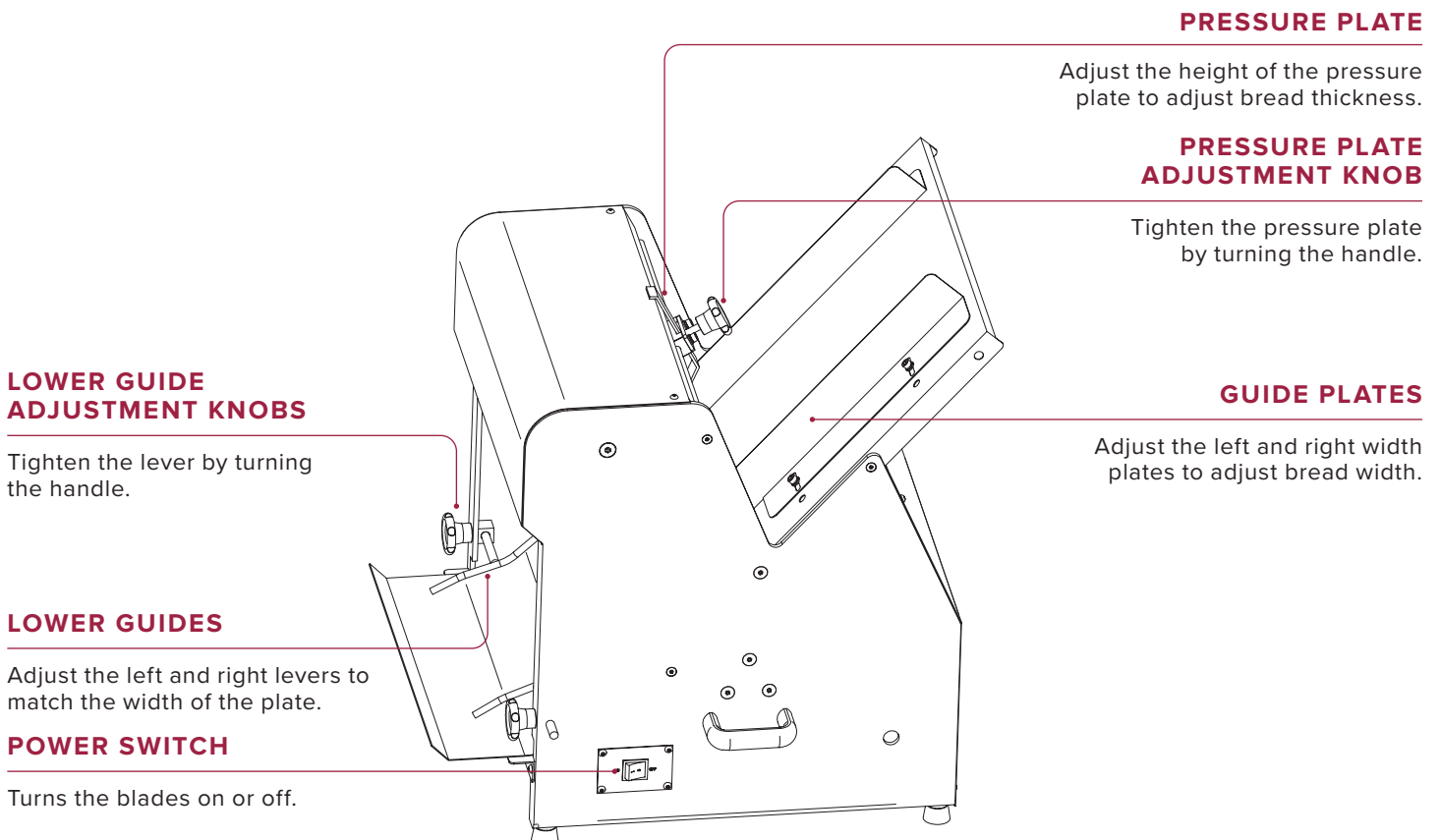


WARNING: BLADES ARE SHARP



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 18³/₄" Width.
Note: Do not use hard crusted bread loaves.
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 using the supplied pusher.
5. After the bread is sliced, remove it and put it on the bread bagger on top of the slicer. Take a bag and place it around the bagger and bread. Then, remove the loaf and close the bag.
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 machine.
 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.

MAINTENANCE

Commercial bread slicers require regular maintenance and the addition of lubricating oil to ensure smooth operation and extend their service life.

1. Is regular maintenance and lubrication necessary?

Yes. During operation, mechanical components of commercial bread slicers (such as the knife frame three-way fixing group [set]) generate friction. Regular lubrication can reduce wear and maintain smooth machine performance.

2. How often should maintenance be performed?

The maintenance frequency depends on usage intensity. For high-frequency use (e.g., daily use), it is generally recommended to inspect and lubricate once a month.

Note: If noise, jamming, or friction is noticed during operation, inspect and lubricate immediately.

3. Lubricating Oil Specifications

Use high-temperature resistant (suitable for temperature range-20°F to 130°F), viscous lubricating oil.

4. Areas Requiring Lubrication:

The knife frame three-way fixing group (set) is a core component and requires regular lubrication to reduce friction.

5. Lubrication Steps

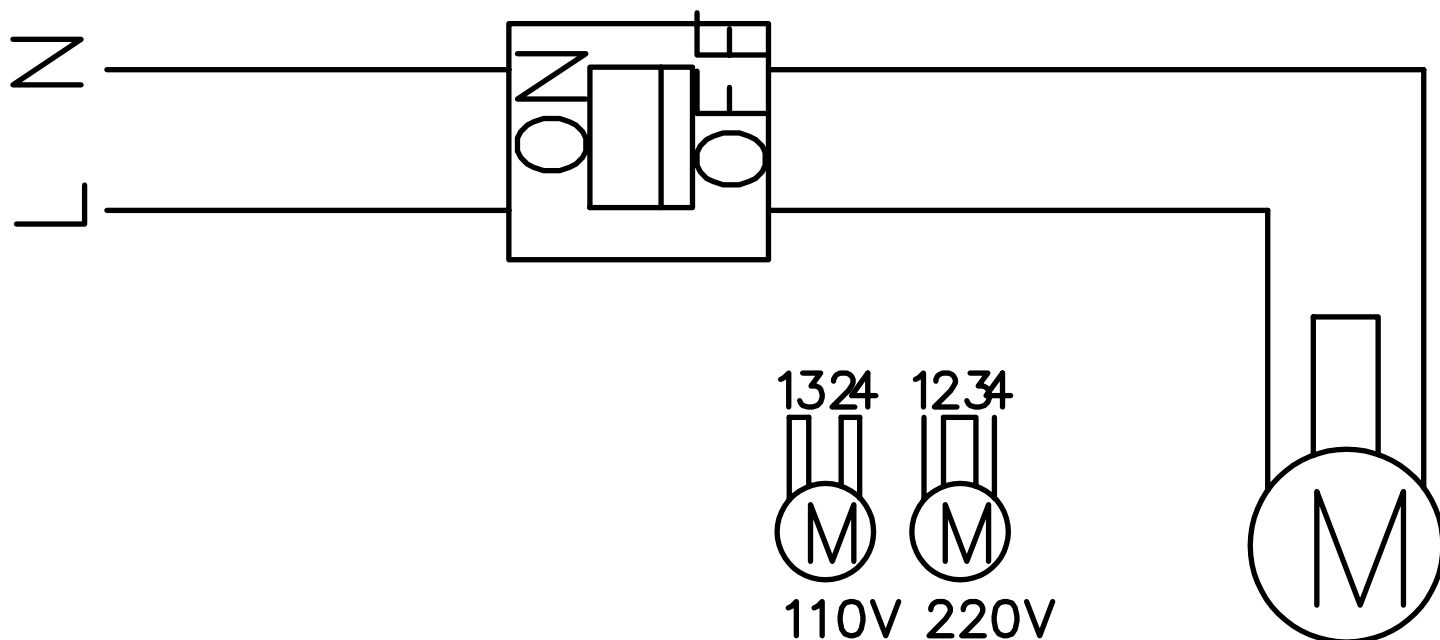
- 1) Power Off: Ensure the machine is completely powered off and unplugged to avoid accidental startup.
- 2) Clean: Use a clean cloth to clean the areas to be lubricated, removing dust and old oil.
- 3) Apply Lubricating Oil: Apply the oil evenly to the knife frame three-way fixing group (set).
- 4) Wipe Excess Oil: Use a cloth to remove excess oil to avoid contaminating the bread.

6. Precautions

Avoid over-lubrication, as excessive oil can attract dust and negatively affect machine performance. Regularly inspect other machine components (e.g., belts, slicing blades) to ensure overall good condition. By performing regular maintenance and proper lubrication, you can effectively extend the service life of commercial bread slicers and ensure their efficient and safe operation.



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, and reset if tripped.
	The machine's breaker switch has been tripped.	Check the breaker on the side of the slicer, and 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.