

IBE[®]



International Bakery Equipment Pty. Ltd.

INSTRUCTION MANUAL



BREAD SLICER

MODEL: CC44B

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1. General Information:

1.1 Documentation supplied

- Instruction manual
 - Spare parts list
 - Wiring diagrams
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1.2 Contact Details

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1.3 Use of this Manual

Please read carefully the information supplied in this manual before installing, operating or carrying out maintenance on this machine.

This manual must be kept in good condition and stored where it can be easily found when required.

1.4 Intellectual Property Rights

This manual contains copyright information. All rights are reserved. No part of this manual can be reproduced or photocopied without prior written permission of International Bakery Equipment Pty Ltd. Permission to use this documentation has only been given to the customer who this manual has been supplied as part of the machine's equipment and only for the purpose of installation, operation and maintenance of the machine to which the manual refers.

International Bakery Equipment Pty Ltd declares that the information contained herein is in accordance with the technical and safety specifications of the machine to which the manual refers. International Bakery Equipment Pty Ltd will not be held responsible for direct or indirect damage or injury to people or objects resulting from the misuse of this documentation or the machine for which it has been intended.

The manufacturer reserves the right to introduce technical modifications or improvements both to the documentation and to the machines without prior notice. The information contained herein refers in particular to the machine specified in section 1.7 "Machine identification details".

1.5 Warranty Terms and Conditions

- Warranty becomes effective from date of delivery.
- Warranty claims may be made by telephone, letter, email or fax. However all verbal claims must be confirmed in writing. I.B.E. Pty Ltd reserves the right to require return of all claimed defective parts.
- I.B.E. Pty Ltd will ship the part(s) in an expeditious manner as requested.
- Mechanical and Electrical parts are warranted for a period of 12 months from date of delivery.
- During the first 12 months, I.B.E. Pty Ltd will reimburse the Authorized Agent or Purchaser for the cost of reasonable labour during normal working hours, 8.00a.m. – 5.00p.m., to remove the failed part(s) and install the replacement(s). After 12 months all charges will be the Purchasers responsibility.
- After the initial 12 months warranty, any replacement parts are warranted for 3 months excluding labour.
- This Warranty may not be changed or modified and is not subject to any other Warranty expressed or implied by any other Agent, Dealer or Distributor unless approved in writing by I.B.E. Pty Ltd in advance of any claim being filed. This Warranty gives you specific legal rights which vary from State to State.

Note:

I.B.E. Pty Ltd reserves the right to make the final decision on all Warranty coverage questions. The decision of the Company is final.

What is covered under this Warranty:

- Parts that fail due to defects in material workmanship.
- Parts that fail due to faulty assembly by I.B.E. Pty Ltd
- Parts that fail due to improper set-up by I.B.E. Pty Ltd

What is not covered under this Warranty:

- Parts that fail due to improper usage or overloading of the machine.
- Parts that fail due to lack of maintenance.
- Parts that fail due to abuse, misuse or modification.
- Mixer attachments - Bowl, whisk, beater and/or hook.
- Normal wear parts, such as, Conveyor belts, 'v' belts, 'o' rings and scraper and slicer blades. The Warranty on these parts is, they will be in satisfactory operating condition at time of delivery and initial start-up. Claims in such parts must be made immediately.
- Loss of time, potential revenue and/or profits.
- Personal injury or property damage resulting from the operation of the machine.

1.6 Specifications

Crate Dimensions:

Length (cm)	Width (cm)	Height (cm)	Weight (Kg)
67	78	87	100

Machine Specifications

Model	Loaves per Hour (app)	Motor H.P	Dimensions			Weight Kg (Net)
			L cm	W cm	H cm	
CC44B	180	1/3	62	69	76	80

Power Supply Details:

Single Phase, 10amp 3-pin plug top (supplied)

Note:

Loaves per hour are dependant on the slicer operator.

Note:

The manufacturer will not be liable for electrical defects, breakdowns or malfunctioning of the machine for the non compliance with the power supply stated.

1.7 Machine Identification Details

Type: Bread Slicer

Model: CC44B

Position of Serial Number Identification Plate (Fig 1.1)

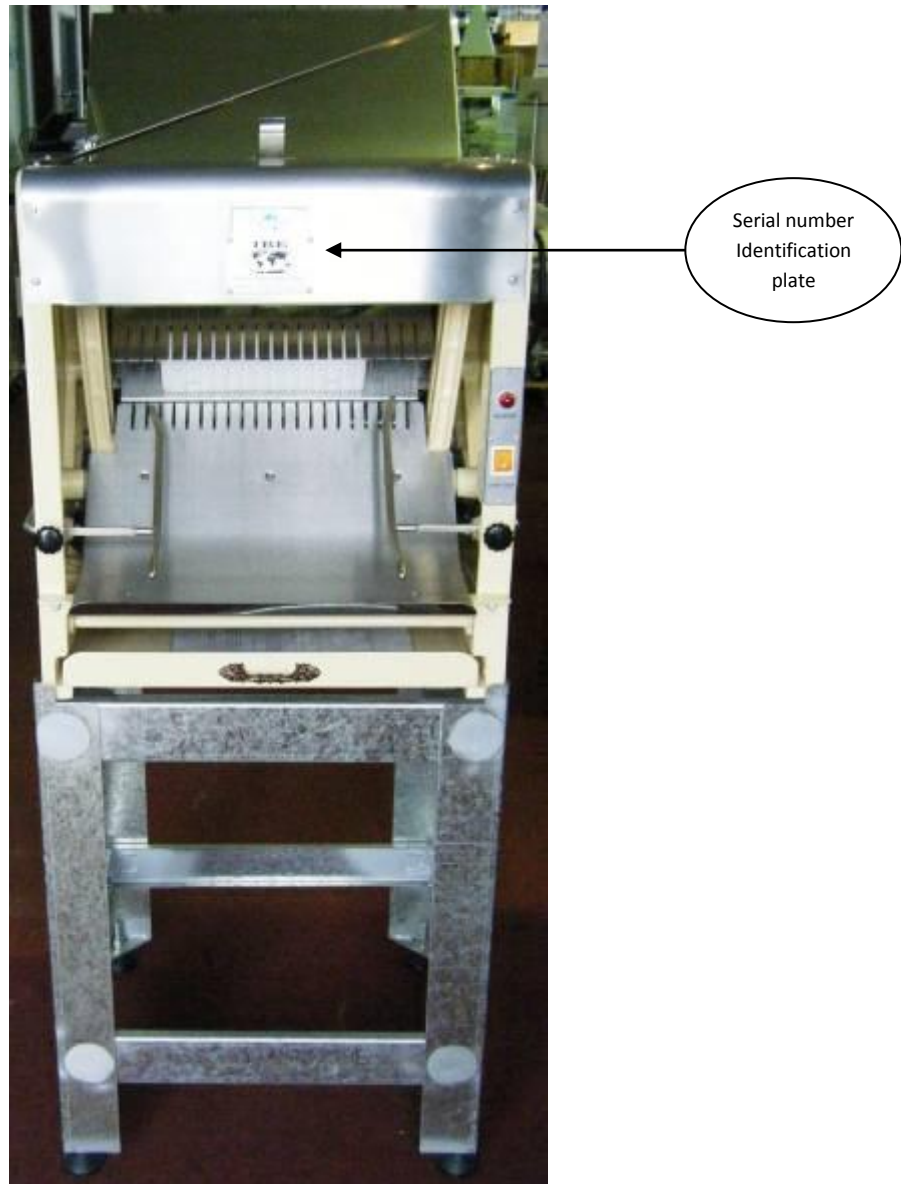


Fig 1.1

Note:

When requesting spare parts please state the serial number found on the serial number identification plate.

1.8 Main Machine Components



Fig 1.2 Machine components

Measurments

1.9 Safeguards

This machine has been fitted with safeguards to ensure safe operation of this machine, in accordance please ensure the following;

- Do not place foreign objects down the in-feed chute.
- Ensure training in the safe operation of this machine is carried out with all operators.
- Do not wear loose clothing, ties, chains, or watches that could get caught into the moving parts of the machine.
- Ensure safeguards are in operable order before using the machine on a daily basis.
- Tampering with the safety devices creates hazards for the machine operator, for which International Bakery Equipment Pty Ltd or its agents will not be liable.

Note:

In the event that one or more of the safe guards do not operate or fail contact your supplier immediately. **DO NOT OPERATE THE MACHINE.**

Tampering with or modifying the machine will void warranty.

Limit switched bread crumb draw.

The bread crumb draw of this machine has been fitted with a limit switch which will stop the machines operation when the draw is pulled out. (Fig 1.3)



Fig1.3 Bread crumb draw, pulled out.

In feed Shute cover.

The in feed shute is supplied with a stainless steel cover which should be attached to the machine during operation (Fig1.4)



Fig 1.4 in feed shute cover fitted to slicer.

2. Transport and Installation:

2.1 Transport

The instructions given in this section must be carefully followed when transporting the machine. This operation may include but is not limited to the following:

- Storage of the machine
- Installation of the machine
- The machine comes supplied in a secure packing crate which needs to be handled with care to protect the machine.
- When being transported the machine crate should be secure to the transporting vehicle using approved tie down straps to avoid the machine tipping over.
- The machine should not be placed on top of other items during transport.
- When lifting the machine ensure all persons are at a safe distance.
- The forklift operator is to hold the appropriate qualifications.
- Do not climb on or place body under machine crate when it is being lifted from the ground or transport vehicle.
- When lifting the machine crate ensure forks are spread to the maximum width of the crate and the crate is against the cradle of the forklift (Fig2.1).



Fig 2.1

2.2 Installation

- Ensure transport crate and all protective packaging is removed.
- Carefully clean the machine using a damp clean cloth, removing dust on all surfaces.
- When the machine has been unpacked, check the condition of the machine. Any visible damage indicates that the machine has been dropped or hit by something during transport. This could lead to malfunctioning. If damage has occurred during transport it should be attributed to the carrier and International Bakery Equipment Pty Ltd or its agent should be informed immediately of the situation
- Locate the slicer in a level convenient position where the operation of the machine is safe and accessible.
- Before making the electrical connections check the specifications found in section 1.6 of this manual and ensure they match those of your electrical service.
- Make certain the electrical supply is correct and the correct breaker is in place to ensure protection from a short circuit.
- A qualified person should correct electrical connection if required.
- Train all operators in the safe operation of this machine.

2.3 Testing the safeguards

Before starting the machine, the safety devices should be checked according to the following procedure:

- Correct operation of the safety limit switches (Fig 1.3, page.9);
While the machine is operating pull the bread crumb draw open, the machine should stop immediately.
- Ensure the in feed shute cover is fitted to the machine(Fig 1.4, page.10)

3. Machine Operation:

3.1 Intended Operation

This machine has been designed and manufactured for the safe slicing of bread products i.e block bread, cobb loaves and vienna loaves.

This machine has been designed and built to operate indoors.

<p>Note: The intended use of this bread slicer outside of these guidelines may void warranty.</p>
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3.2 Control Panel components

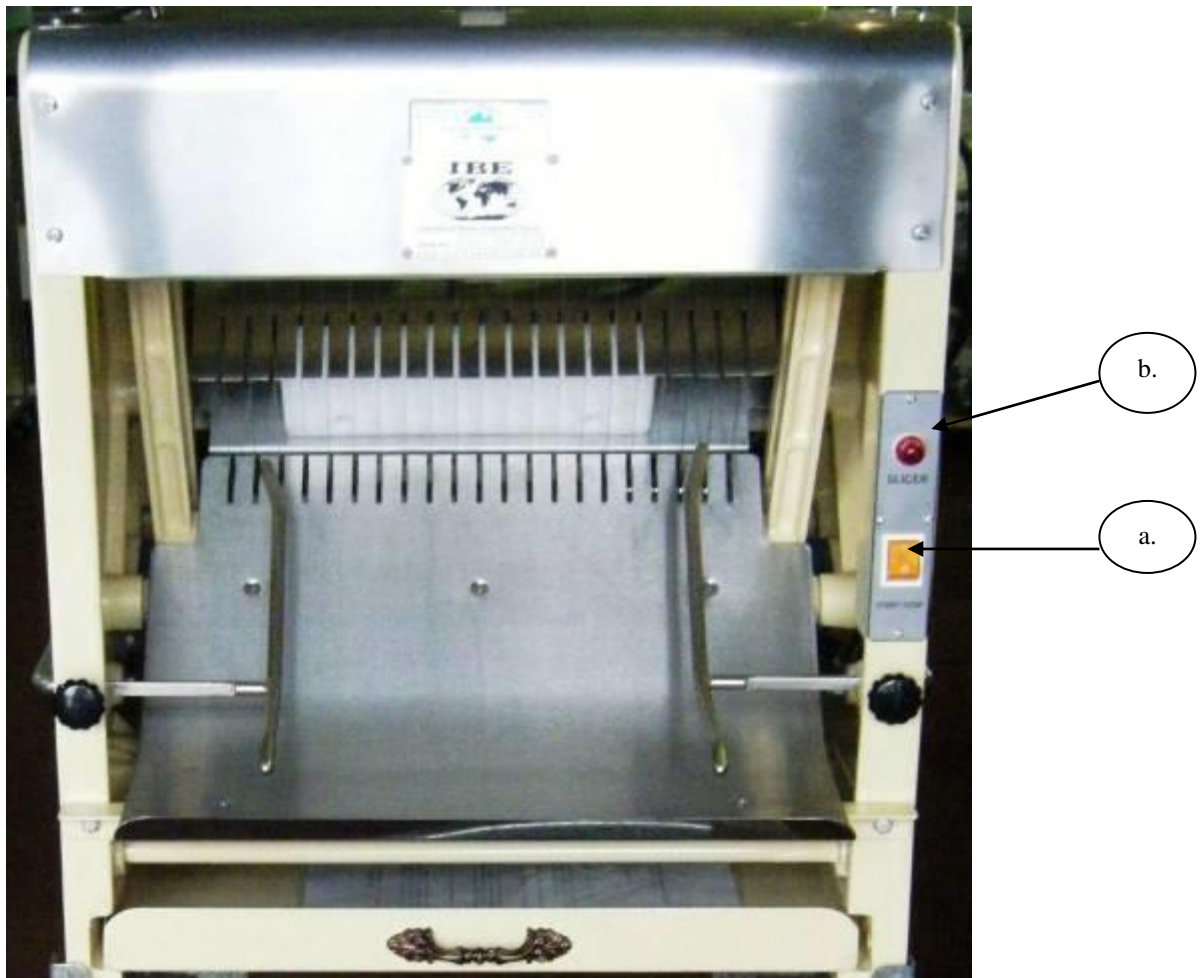


Fig 3.1 TM20B Control Panel

Location	Description	Operation Performed
a	Start / Stop Rocker Switch	Starts and stops the machine.
b	Power indicator	When lit there is power to the machine.

3.3 Operation

- Place the loaves on the in feed shute.
- Adjust the top comb to rest on top of the loaf and the two in feed guides to guide the loaves down the shute and through the slicing blades. Fig 3.2

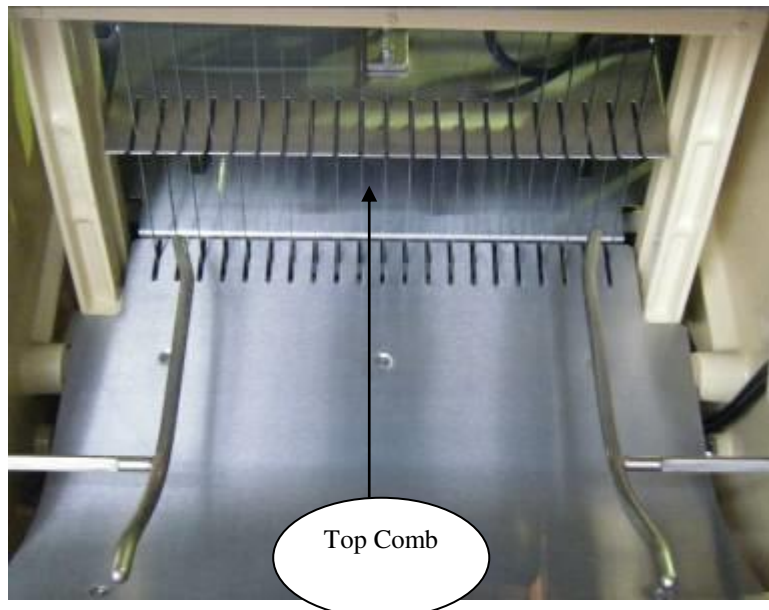


Fig 3.2

- Adjust the out feed guides to guide the loaf once it has been sliced. Fig 3.3

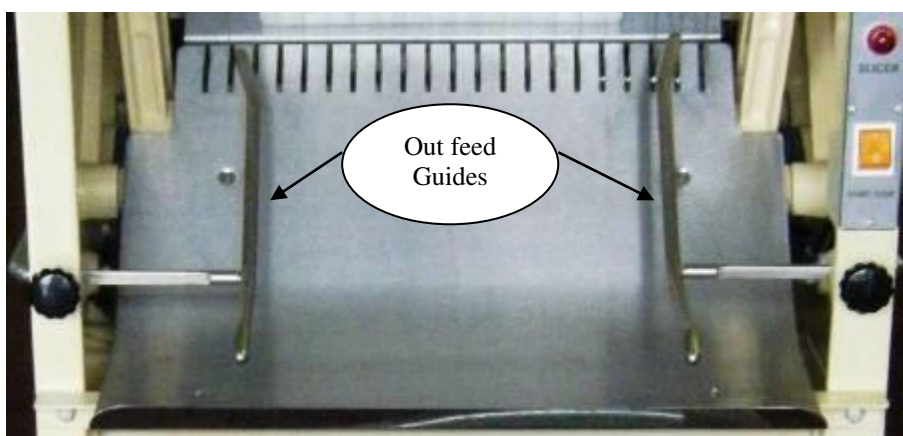


Fig 3.3

- Turn the slicer on and allow the loaf to slice.
- Take the loaf off the out feed shute and place on the bagging spoon, place bag over loaf and remove from bagging spoon and tie bag to seal loaf.

4. Cleaning & Maintenance:

4.1 Cleaning

- Always turn power off at the wall and unplug machine prior to any cleaning or maintenance procedures to be carried out.
- Keeping the machine cleaned helps to maintain the efficient hassle free operation of the machine.
- This machine should be cleaned at the end of every day to prevent a build up of bread crumbs.
- Remove bread crumbs with a soft brush.
- Remove bread crumb catch draw and empty
- Wipe over the entire machine with a damp cloth with a neutral detergent, (Harsh chemicals will damage the machine)

Note:

Do not use water jets or hoses to clean the machine as excess water can damage the machine, and the safe operation of the electrical components.

4.2 Maintenance

It is recommended that this machine should be serviced once every 12 months by a qualified technician to maintain hassle free operation.

If in the event the machine does not operate correctly it is recommended that you contact your supplier to ensure a qualified technician services the machine for you.

It is not advisable to attempt any repairs without prior knowledge of the mechanical or electrical systems used in the manufacture of this machine, use only qualified technicians.

Note:

Any attempt to modify this machine in any way will result in the warranty being voided.

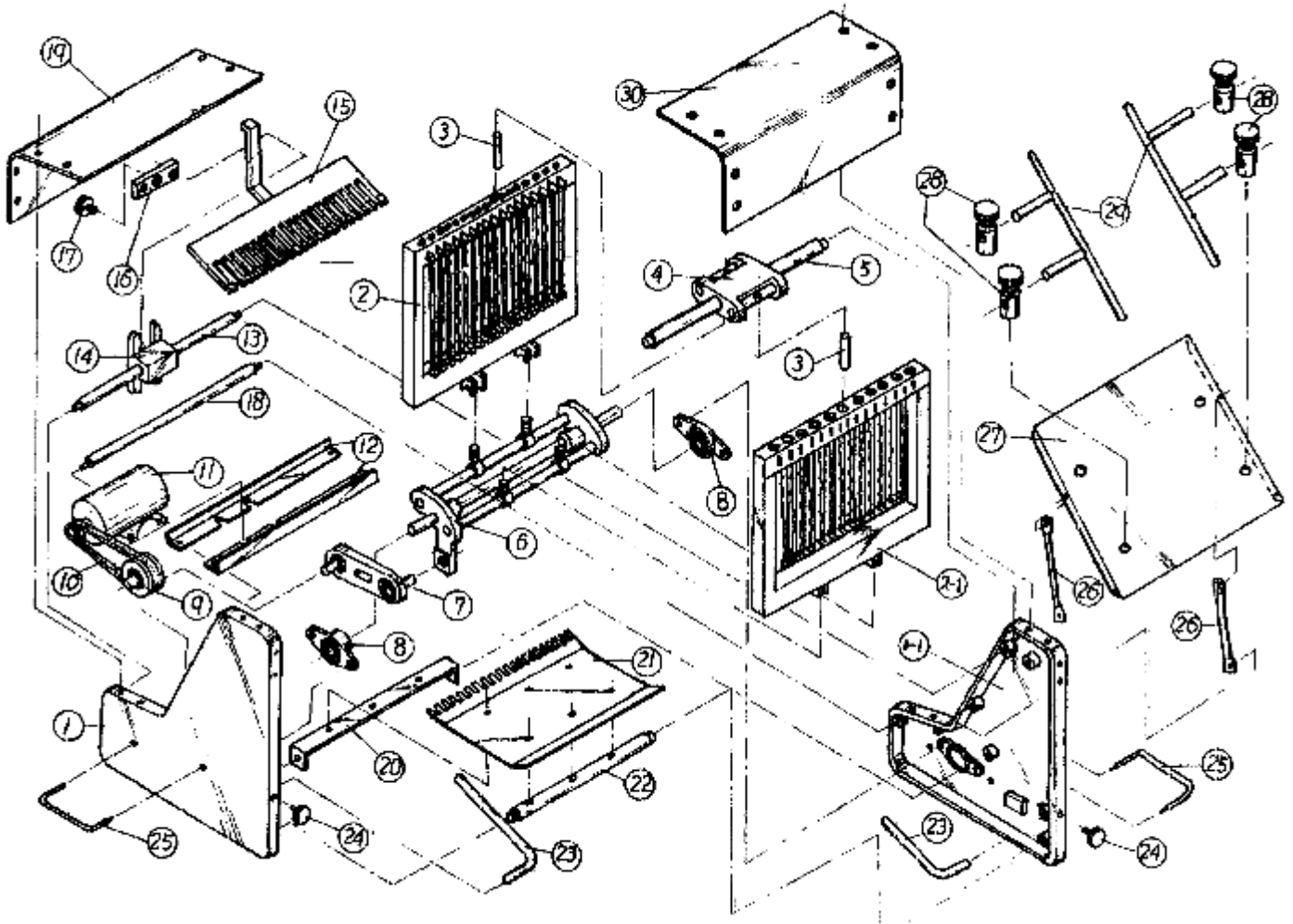
Tampering with the mechanical or electrical systems in this machine will void warranty.

4.3 Spare Parts List

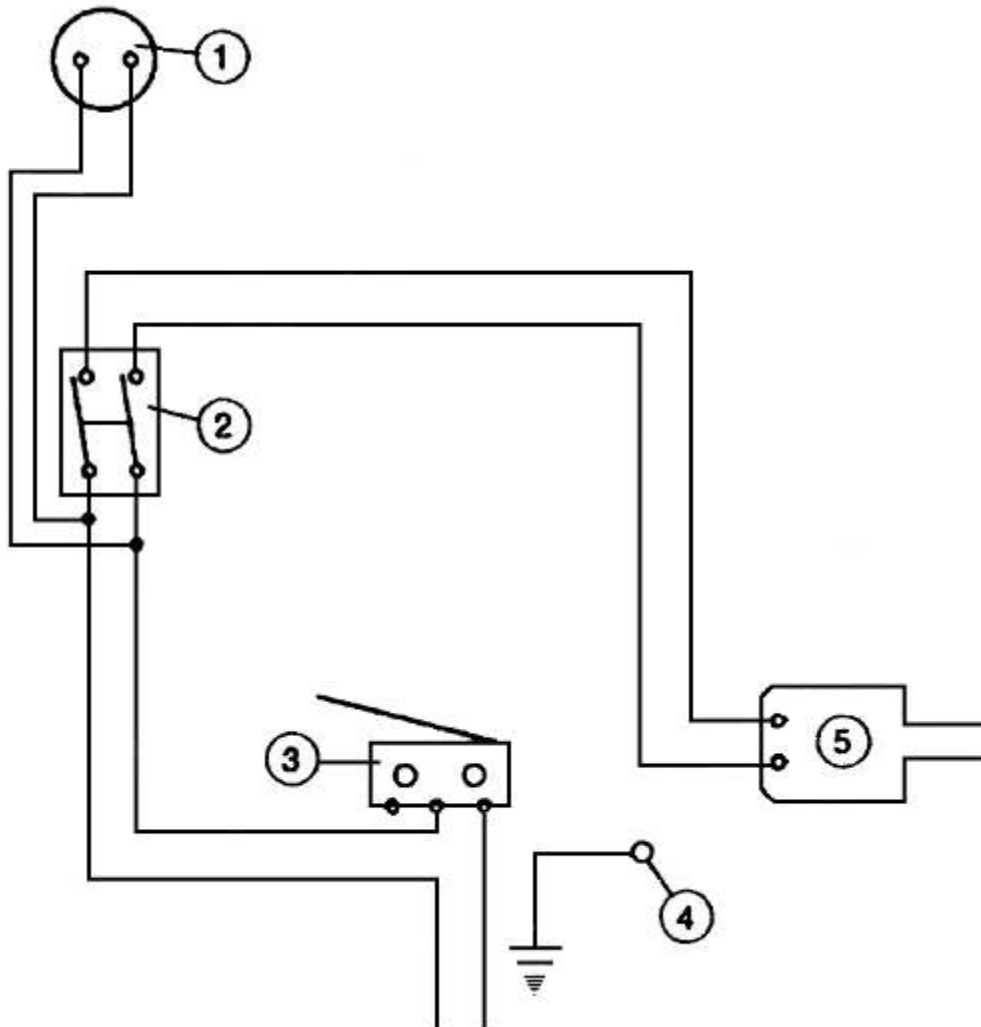
No.	Description
1	Left wall
1-1	Right wall
2	Front knife frame
2-1	Rear knife frame
3	Top frame pin
4	Fixation stand
5	Rod for fixation stand
6	Knife frame holder (Bearing #6002 x 1)
7	Con rod (Bearings,#6202 & 6203 x 1)
8	Bearing #FL205
9	Pulley (Bearing #6005 x 1)
10	Belt
11	Motor (Bearings,#6202 x 2)
12	Motor mount
13	Column
14	Press plate stand

No.	Description
15	Top comb
16	Fixing plate
17	Thumb screw
18	Fixation pole for right and left walls
19	Stainless steel top cover
20	Fixation plate
21	Bottom comb
22	Front fixation rod
23	Adjustable out feed guide
24	Screw
25	Handle
26	Fixation rod
27	In feed plate
28	In feed guide adjustment screw
29	In feed guides
30	Stainless steel back cover

4.4 Exploded Parts Drawing



4.5 Electrical Wiring Diagram



- 1 Power indicator lamp
- 2 On / Off switch
- 3 Limit switch
- 4 Earth wire
- 5 Motor

