



INSTALLATION AND OPERATION MANUAL

# *Silhouette2*



Date Purchased \_\_\_\_\_

Serial Number \_\_\_\_\_

Dealer \_\_\_\_\_

Service Provider \_\_\_\_\_

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## Introduction

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This manual contains all the necessary information for the **installation, operation, cleaning** and **maintenance** of the machine. The purpose of this manual is to allow the user to take all measures and set up all the human and material resources needed for safe and long-lasting use of the machine.

This manual should be available for all staff and maintenance personnel authorized to use the machine.

Do not attempt to use this machine in any other way that is not in compliance with the instructions supplied.

### Firstly

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

### Secondly

If you are unsure of any aspect of the installation instructions or performance of this equipment, contact your Moffat dealer promptly. In many cases a phone call could answer your question.

### **WARNING:**

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.**

### **WARNING:**

**GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY.**

- **THE APPLIANCE MUST NOT BE LEFT 'ON' UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICEMAN TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**

### **CAUTION:**

**This appliance is;**

- **For professional use and is to be used by qualified persons only.**
- **Only authorised service persons are allowed to carry out installation, and servicing operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user/operator.**



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## MODEL NUMBERS COVERED IN THIS SPECIFICATION

**SIL1215** 12 and 15 mm Slice Thickness.

**SIL1317** 13 and 17 mm Slice Thickness.

## GENERAL

The Silhouette Slicer is designed for heavy duty retail use, fitted with new 'Blade Guard' technology which denies access to the slicing blades at all times. Fitted with operator friendly push button controls.

The machine is capable of holding 3 sandwich loaves in the 'Thick Slice' side and 3 loaves in the 'Thin Slice' side.

A wide range of loaf types can be sliced, provided the maximum loaf dimensions are 125mm x 400mm x 200mm. Only single loaves should be loaded when the loaf shape is greatly different from a square sandwich loaf.

Loaves can be assisted in the slicing process by the use of the loaf pusher. By placing slight hand pressure on the loaf pusher handle, the speed or gentle control of the slicing process can be managed.

the slicer is fitted with twin bagging spades to allow 2 operator work stations.

All contact surfaces are stainless steel or lexan.

The machine is simple to use, has a quiet operation and is of compact and efficient design which is easier to clean and maintain.

## ELECTRICAL SUPPLY REQUIREMENTS

Model	Power Supply			Total Power Input	Amps @ 415 Vac		
	Voltage	Type	Frequency		L1	L2	L3
<b>SIL1215</b>	400-415 Vac	3 P+E	50 Hz	0.6 kW	0.9	0.9	0.9
<b>SIL1317</b>	400-415 Vac	3 P+E	50 Hz	0.6 kW	0.9	0.9	0.9

## ELECTRICAL CONNECTION

### **WARNING:**

**THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.**

When connecting this electric appliance to the mains supply, ensure that the following are carried out:-

- An isolating switch is fitted within 2 m of the appliance, but not on the appliance. The isolation switch should be fitted in such a position that the user does not have to reach across the working surface to operate the switch.

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- The branch supply line shall be individually overload protected to the correct current rating and the supply cord shall be protected against any mechanical or thermal damage.
- For safety purposes the cable wand supplied is to be fixed to the rear upper corner of the Slicer as shown in the cable wand fitting instructions below.

The wand is supplied to prevent damage to the power cord when the Slicer is moved for cleaning purposes, and therefore preventing the risk of electric shock and injury.

- A grommet is fitted around the power cord entry hole into the appliance.
- All wiring connections must be secure.

Refer to the appropriate wiring standards for the size of cable to be supplied with an appliance for the current drawn on that line.

## **The Electric Power Supply**

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The bakery must be fitted with an electrical system complying with current electrical regulations, in particular, the earth connection system and electrical control board must be protected against overload currents and short circuiting. The rated power of the machine is shown on the machine Rating Plate. Electrical plant must be properly installed throughout, maintained and regularly inspected by trained electricians issuing certificates of compliance for all jobs carried out, guaranteeing compliance with current New Zealand and Australian legislation and Standards.

## User Liability

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### Working Safety

The machine must be used only by personnel suitably trained for the purpose and who have been trained in the contents of this publication.

To ensure safe work, comply with the following instructions:

- Install the machine in compliance with workplace safe work requirements.
- Install the machine in an area away from personnel not authorized to operate it and especially out of the reach of minors.
- Use the machine with great care and never be distracted.
- Do not wear loose fitting clothing or clothing with wide and open sleeves.
- Do not let anyone approach the machine during use.
- Do not remove, cover or modify the identification plates placed on the machine body.
- Work on the products permitted and not on other types.
- Do not use the machine as a working top and do not place any objects on it that are not required for normal working operations.
- Do not use the machine with temporary electrical connections or non-insulated cables.
- Periodically check the state of the power cable and the cable clamp on the machine body. If defective replace immediately by qualified personnel.
- Stop the machine immediately there is defective or abnormal operation, a breakage is suspected, or there are incorrect movements or unusual noises.
- Before cleaning or carrying out maintenance, disconnect the machine from the electricity mains.
- Use protective working gloves for cleaning and maintenance.
- For all extraordinary maintenance consult the manufacturer or qualified / authorized personnel.
- Do not aim high-pressure jets of water at the machine.
- When sharp accessories are manipulated, use cut-resistant gloves.
- Never insert hands or other objects into the product inlet or outlet.

### Summary Safety Notes for Owners / Operators of this Machine

- Always operate within the limits of use of the machine.
- Always carry out constant and diligent maintenance. Have the machine used by a single trained person.
- Avoid distractions while operating the machine.

#### **The manufacturer declines all direct and indirect liability deriving from:**

- Use by untrained personnel.
- Non-observance of the instructions contained in this manual.
- Unauthorized modifications and / or repairs carried out on the machine.
- The use of accessories and parts that are not genuine.
- Exceptional events.



## Safety Precautions

To ensure maximum safety and optimum performance from this machine it is essential that you or any other operator of the machine read and understand the contents of this manual before the machine is started. Pay particular attention to the SAFETY INSTRUCTIONS highlighted by these symbols.

These safety alert symbols mean CAUTION, WARNING or STOP / DANGER - a personal safety instruction. Failure to comply with the instruction may result in death or personal injury.

**WARNING: ELECTRICITY CAN KILL**

Test and tag electrical cables in accordance with the workplace safety standards.



**CAUTION**  
Serious injury possible



**WARNING**  
Electric shock



**STOP  
DANGER**

## User Instructions and Precautions

The manufacturer declines all responsibility for any injury to persons or animals, or damage to objects resulting from the failure to observe any of the previous or following information and instructions on the use or maintenance of this machine:

- Do not use the equipment for any purposes and / or loads different from those stated by the manufacturer;
- **Daily**, check the safety devices and general state of the equipment;
- **Daily**, clean the equipment thoroughly;
- Take all the necessary precautions and safety measures when loading, adjusting, changing parts or carrying out repair or maintenance work on the machine, to ensure that the machine or any parts of it are not accidentally started up by other persons;
- Do not tamper with the guards and safety devices on the machine;
- Do not remove the guards and safety devices on the machine unless actually necessary for maintenance purposes and without adopting the measures designed to reduce the risk to the minimum possible, as described fully and frequently in this manual;
- Refit all the guards and safety devices as soon as the reason for their temporary removal no longer exists;
- All operators must comply with applicable workplace safety procedures.

### Definitions

According to this manual, the following definitions are used:

1. **"Danger Area"** Any area inside or near a machine which might be dangerous for a bystander.
2. **"Bystander"** Any person entirely or partly situated in a danger area.
3. **"Operator"** The person or persons installing, running, adjusting, cleaning, repairing, transporting or performing maintenance work on a machine.

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## Before You Start the SILHOUETTE 2 SLICER

Before starting the Silhouette Slicer, undertake a General Safety check:-

- The area around the slicer should be kept clean and free from obstructions, e.g. Nothing placed on top of the slicer such as a dough knife, etc.
- The Operator should not wear loose fitting clothing.

### **WARNING:**

**MAKE SURE THE MACHINE IS SWITCHED OFF DURING CLEANING, MAINTENANCE AND LUBRICATION.**

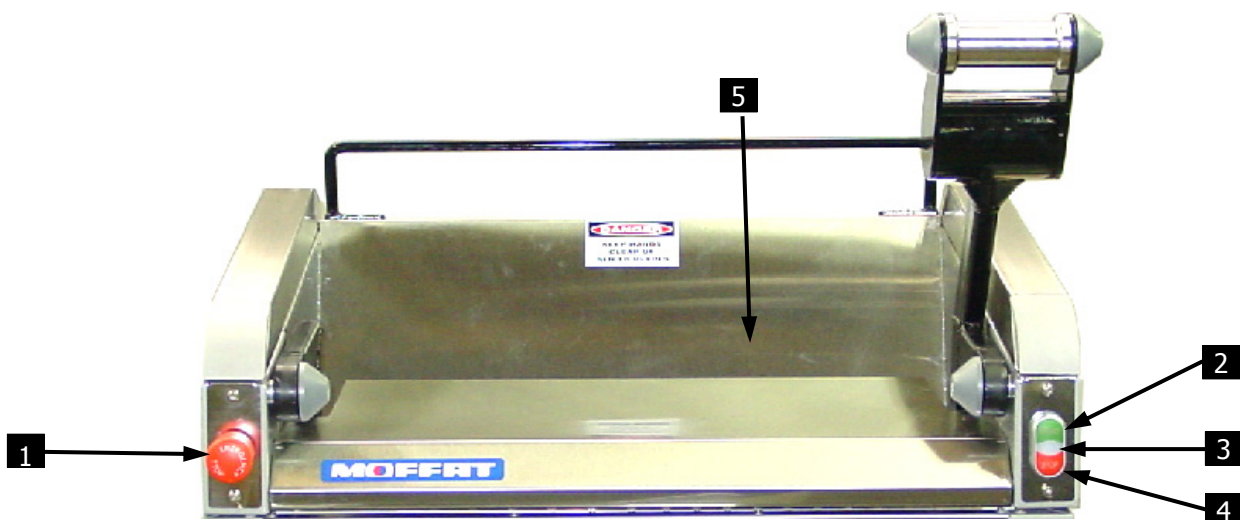
**WHEN USING THE MACHINE, NEVER PLACE HANDS NEAR THE WORKING AREAS.**

**MECHANICAL OR ELECTRICAL REPAIRS MUST ONLY BE CARRIED OUT BY QUALIFIED SERVICE TECHNICIANS.**

**ONLY ONE PERSON MAY OPERATE THE MACHINE AT ANY TIME. ANY BYSTANDERS MUST KEEP WELL AWAY FROM THE MACHINE.**

## The Key Safety Features Are:

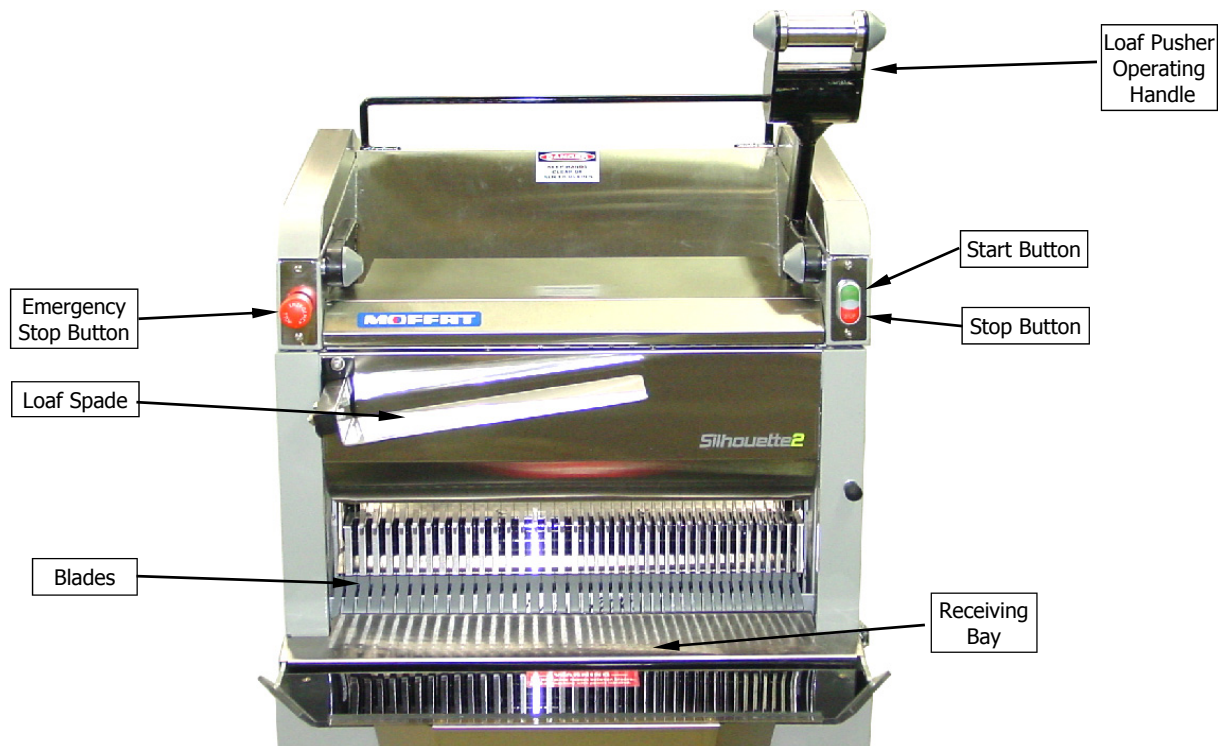
1. **Emergency Stop Button.** Red mushroom Safety Switch located on the left side of the machine.
2. **Start Button.** Located on right hand side of the machine.
3. **System 'On' Light.** Located on right hand side of the machine between 'Start' and 'Stop' buttons.
4. **Stop Button.** Located on right hand side of the machine.
5. **High Rear Loaf Chute Design,** with thick top loaf comb, to restrict hand rear access to the blades.



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## Description of Controls



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***The Silhouette Slicer was designed to be fast operating, operator friendly and reliable. Correct use and maintenance is a vital part of the machine's safe working life and machines must be operated strictly in accordance with this manual.***

## **SAFETY WARNING:**

- **NEVER OPERATE THE MACHINE IF A SECOND PERSON IS BEHIND THE MACHINE.**
- **NEVER OPERATE THE MACHINE IF ACCESS TO THE SHARP AREA OF THE SLICING BLADES IS POSSIBLE.**
- **DO NOT ATTEMPT TO CLEAN ANY PART OF THE MACHINE WITH THE MACHINE CONNECTED TO MAINS POWER SUPPLY.**

The slicer should be located on a flat floor.

The power outlet socket should be within easy reach of the operator.

Become familiar with the following components on the slicer and the correct operation of each part. Never use the machine if any of these items fail to operate, or you are unsure of the safe working procedure of the machine.

## **EMERGENCY STOP BUTTON**

**The Emergency Stop Button should only be used in cases of emergency and SHOULD NOT be used as the standard OPERATING method of stopping the bread slicer.**

Located on the left hand fascia panel the machine. Pressing this button will stop all movement of the machine. ONLY ATTEMPT TO RE-START AFTER THE FAULT IS CORRECTED.

The machine cannot be re-started until:-

The Emergency Stop Button is pulled up to release.

## **START BUTTON**

This is located on the right hand side of the machine below the pusher handle. When the start button is pressed, the system 'On' light (located below the 'Start' button) will illuminate. Moving the pusher handle from the 'Rest' position to will start the blades moving.

Do not attempt to load the machine without the blades moving, as the weight loading of loaves and pusher on the stationary blades can result in blade, or component damage at start up.

**NOTE: the System 'On' light must be illuminated before the blades can run. If the Emergency Stop button has been pressed and reset, the 'Start' button must be pressed to illuminate the System 'On' light and start the blades moving.**

## **STOP BUTTON**

**STOP, is a requirement by law.** The stop button is located on the on the right hand fascia panel below the start button and will stop the blade movement when pressed. This button is to be used in the case of shut down, like at the end of the days business, or when the machine is dormant for a period of time.



# Silhouette2

## OPERATING THE LOAF PUSHER

The loaf pusher has two operating positions:-

1. **The Rest Position** - where the pusher fingers are protruding between the blades.
2. **The Fully Up (Raised Position)** - where the pusher can rest on it's rubber stop, which allows hands free loading.

## PUSHER OPERATION

With the Systems 'On' light illuminated, hold the pusher handle in your right hand and pull down on the handle. This will raise the pusher high enough to permit a single loaf to be placed in the rear chute. Certain types of loaf will slice better if they are loaded with the bottom of the loaf against the chute curve. Experiment with each type of product to be sliced to achieve the best results.

Place the loaf as far to the left or right of the chute, depending on the slice thickness required. If ½ thick ½ thin loaf slice is required, place the loaf in the centre of the chute.

**NOTE:** Do not attempt to push the loaf further around the chute than necessary, simply place the loaf horizontally against the rear chute and gently allow the loaf to drop against the top pusher comb. This will allow the loaf to sit square and will avoid the likelihood of the loaf falling into the blades at an angle.

### **SAFETY WARNING:**

**DO NOT ATTEMPT TO CLEAR CRUSTS OR DAMAGES LOAVES FROM IN FRONT OF THE SLICER BLADES. ISOLATE THE MACHINE FROM THE MAINS POWER AND USE PROTECTIVE GLOVES TO ACCESS THE BLADE SLICING AREA.**

**WHERE POSSIBLE, USE AN OLD LOAF TO PUSH THE CRUSTS / DAMAGED LOAF THROUGH THE BLADES.**

**IF THE LOAF WILL NOT FIT IN THE GAP BETWEEN THE REAR CHUTE AND THE TOP TABLE, THE LOAF WILL NOT FIT THROUGH THE BLADES, TURN THE LOAF OVER OR, DO NOT SLICE LOAF AS THE LOAF DIMENSIONS ARE OUTSIDE THE SPECIFICATIONS FOR LOAF SIZE TO BE SLICED.**

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## Hazard Risk Analysis

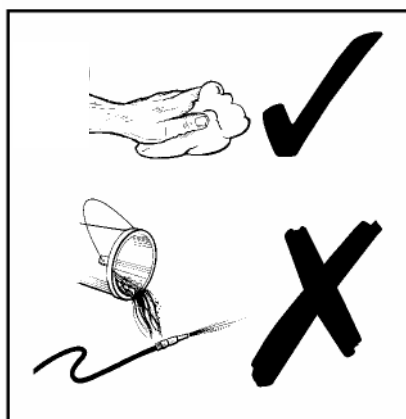
### Installation

1. The emergency stop should be checked for correct operation.



### Machine 'In Use'

1. Cleaning of machine should only be carried out with a brush and damp cloth. Buckets of water or a hose should not be used.

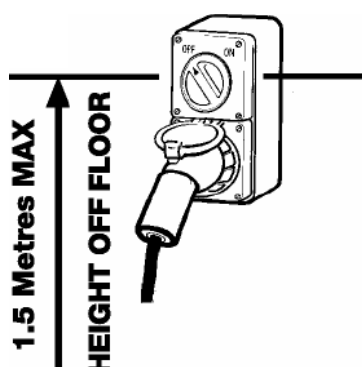


2. Microswitches should never be removed or tampered with in any way.



3. The Electrical isolation switch should be fully accessible to the operator.

1.5 metres above the floor is a recommended height.



4. Hands or arms should not be placed into the bread chute whilst the machine is in operation.



5. Service panels should not be removed whilst the machine is in operation. The machine must not be operated with any service access panel removed.



6. Hands should never be placed in the blade area when the machine is operating.



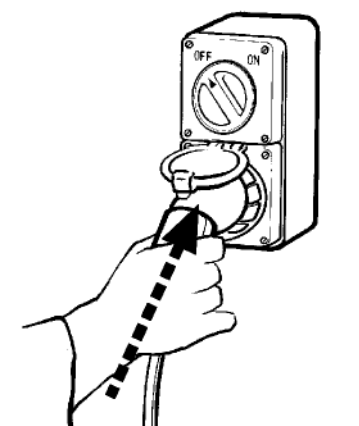
7. Cleaning of the machine should not take place whilst it is in operation.



8. Thermal overloads within the SILHOUETTE 2 SLICER electrical circuitry should not be tampered with, or changed from original manufacturer's setting.



9. The machine must be connected to the correct designated power outlet.



#### NOTE:

Alternate non-designated power sources may cause electrical damage to the slicer which will void the warranty.



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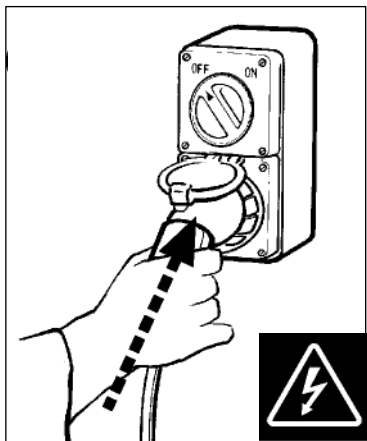
## Safe Operating Procedure

1. Check that the slicer is clear of all objects and that all switches are switched 'Off'.

### **WARNING:**

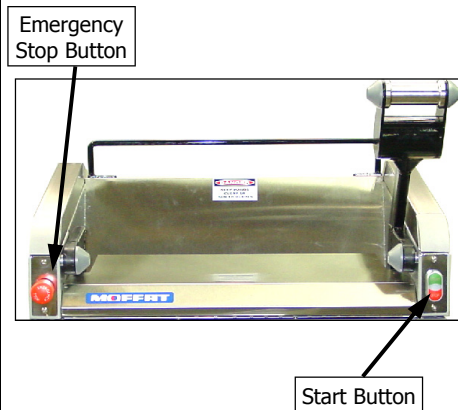
**THE OPERATOR SHOULD NEVER TAMPER WITH OR MAKE REPAIRS TO THIS MACHINE. ALL MAINTENANCE OTHER THAN APPROVED CLEANING OPERATIONS ARE TO BE CARRIED OUT BY TRAINED TECHNICIANS ONLY.**

2. Check or place the electrical cord in the appropriate socket and turn power 'On'.



3. To check machine operation without product, pull the 'Emergency Stop Button' out, and push the 'Green Start Button' to illuminate 'On' light.

The slicer should start.



4. **Test** the red Safety Cut-Out operation by pushing 'IN' the Emergency Stop Button . (See below).



The machine must **stop** operating immediately. If not, do not use the machine; call supervisor and advise Moffat service agent.

### **NOTE:**

**Emergency Stop should override all operations. If not, call the supervisor and**

### **NOTE:**

**The Emergency Stop Button should only be used in cases of emergency and SHOULD NOT be used as the standard OPERATING method of stopping the bread slicer.**

**To reset the Emergency Stop Button, lift the button back to its normal position.**

**MOFFAT SUGGESTS - Use this form to train staff, copy and laminate for your workplace.**

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## Standard Operations Checklist

MOFFAT SUGGESTS - Use this form to train staff, copy and laminate for your workplace.

### OPERATION

☐

With 'On' light illuminated, raise pusher by handle, high enough to load loaf or, raise pusher to it's stop and load 3 sandwich loaves per side.

☐

Gently lower pusher onto loaves and release grip of pusher handle.

☐

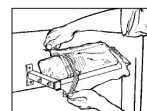
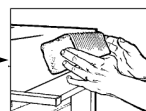
If loaf is very soft and could crush, assist slicing progress by slightly holding back pusher handle weight until loaf has mostly passed through slicer blades.

☐

Gently hold the loaf together after it has passed through the blades. (Never place fingers between the blades) Blade movement will stop automatically when pusher returns to it's rest position.

☐

Place loaf on bagging spade and slide bag over bread and spade. Remove bagged bread, seal and place on appropriate storage rack.

☐

If machine is not being used for a long period of time, turn machine 'Off' by pressing the red stop button.



## Daily Cleaning Procedure

### **WARNING:**

**DO NOT ATTEMPT TO CLEAR CRUSTS OR DAMAGED LOAVES FROM THE AREA IN FRONT OF THE BLADES UNLESS THE MACHINE IS ISOLATED FROM THE POWER SUPPLY AND SUITABLE FINGER PROTECTION IS USED.**

FIRSTLY, TURN OFF THE ELECTRICAL POWER. As slicing progresses, the build up of crumbs and crusts will generally be discarded into the catch tray.

**DO NOT RUN MACHINE WITH CRUMB CATCH TRAY REMOVED.** Do not allow crumbs to build up in the catch trays, these should be cleaned out daily. Clean out the bottom catch tray daily. Wipe down all working surfaces, other than the area between safety barrier and blades, with a moist clean cloth and wipe dry. **Do not hose or pour water on or near the slicer.**

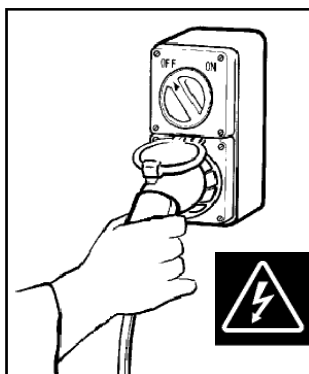
### **CAUTION:**

**Always turn off the electrical power supply before cleaning this appliance.**

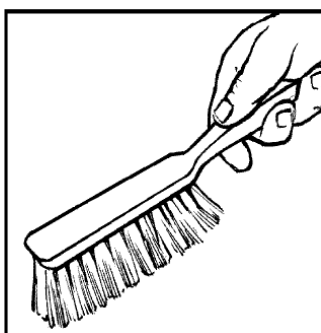
**This appliance is not water proof.**

**Do Not use water jet spray to clean interior or exterior of this unit.**

1. Isolate the mains supply



2. Brush off all external surfaces. Use a bannister brush and work from top to bottom of the slicer.



3. Brush the crumbs into the front crumb tray, remove the tray from the appliance and empty into waste bin. Refit the crumb tray to the appliance.

4. Remove the bottom crumb tray and sweep any crumbs into waste bin. Refit the bottom crumb tray.

5. Clean all surfaces with a damp cloth.



6. Re-examine all surfaces to evaluate whether cleaning has been effective. Re-clean until appliance is cleaned to an acceptable level.

**MOFFAT SUGGESTS - Use this form to train staff, copy and laminate for your workplace.**

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## GUIDE SHEETS for Staff Training

Pages in the following section of this Manual should be copied and used when training staff to operate the **SILHOUETTE 2 SLICER**.

MOFFAT suggests that competency assessment check lists be completed and signed, and a copy kept in the personnel files for future reference.

## SUPERVISORS TO ENSURE

- Competency check lists are copied and completed as part of the training of staff.
- Correct training of staff to the required competency expectations.
- Sign off the verification section of the competency check list.
- Place a copy of the completed and signed competency check list in personnel records as evidence of operator competence.

## Operations Competency Checklist

**Element** Implement Safe Work Procedures.

✓

### Assessment Criteria

*“Can the operator”*

☐

Identify the purpose and use of:

- Equipment guards;
- Warning signs;
- Safety features;

related to this machinery?

☐

Identify:

- Machine related health and safety risks of this equipment?
- Emergency procedures to be used with this equipment?

☐

Operate this equipment correctly in normal and emergency situations?

☐

Identify:

- OH&S reporting procedures related to hazard reporting for this machine?

### Comments

To gain competency in the use of the **SILHOUETTE 2 SLICER** the assessor must be satisfied that the operator has consistently applied the knowledge and skills in all of the above elements.

This form should be signed off only when the assessor is satisfied that the employee / trainee is competent to carry out all of the tasks described above.

Applicant's Signature

Date / /

Assessor's Signature

Date / /

MOFFAT SUGGESTS— Use this form to train staff, and place a copy in personnel file.

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## Daily Cleaning Competency Checklist

**Element** Implement Essential Hygiene and Sanitation Procedures.

✓

### Assessment Criteria

*"Can the operator"*

- ☐ Maintain sound personal hygiene at all times when working with the **SILHOUETTE 2 SLICER**?
- ☐ Use appropriate protective and work clothing while working with the **SILHOUETTE 2 SLICER**?
- ☐ Identify:
  - Product handling requirements during production process;
  - Critical points in the process where contamination can be introduced;
  - Why it is important to monitor hygiene and sanitation performance;
  - The effect of poorly maintained equipment on the control of contamination and spoilage;
  - Company policies and procedures regarding hygiene and sanitation;
  - Actual and potential contamination and spoilage hazards;
  - Solutions to rectify contamination and spoilage problems?
- ☐ Use work practices and methods that reduce the risk of product contamination?
- ☐ Remove contamination where appropriate in accordance with:
  - Workplace hygiene and sanitation procedures;
  - Procedures specific to the **SILHOUETTE 2 SLICER**?

### Comments

To gain competency in the use of the **SILHOUETTE 2 SLICER** the assessor must be satisfied that the operator has consistently applied the knowledge and skills in all of the above elements.

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Applicant's Signature

Date / /

Assessor's Signature

Date / /

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## Machine Based Fault Finding

Problem	Possible Cause	Remedy
The <b>SILHOUETTE 2</b> SLICER does not operate / start.	Not plugged in to socket at main switch .	Plug in and switch on.
	The main wall switch is "off".	Turn 'ON' wall switch.
	<b>Emergency Stop Button has been pressed.</b>	<b>Release by pulling out and cycle main power supply 'OFF' and 'ON'.</b>
	Fuse overload at the power board.	Contact supervisor.
	The machine overload has been activated.	Resets automatically (10 minutes).
	Green start button not pushed.	Push start button.
The <b>SILHOUETTE 2</b> SLICER motor starts but the blades do not move.	Belt has broken or has come off.	Contact supervisor/Moffat
The <b>SILHOUETTE 2</b> SLICER labours under load and distorts the bread slice.	Belts slipping.	Contact supervisor / Moffat Service Agent.
	Blades blunt.	Contact supervisor / Moffat Service Agent to change blades.
The <b>SILHOUETTE 2</b> SLICER moves or rocks during operation.	Floor not level.	Move slicer until level.
The <b>SILHOUETTE 2</b> SLICER does not stop.	Electrical / mechanical malfunction.	Switch off power at main switch. Isolate SILHOUETTE 2 SLICER by removing wall plug. Attach A danger tag to the appliance. Contact Moffat Service Agent.



# Silhouette2

## Product Based Fault Finding

Problem	Possible Cause	Remedy
Tank loaves or Vienna's may roll on blades and not come through slicer (loaf bounce).	Shape of bread not giving grip.	Use more hand pressure on the pusher handle.
	Blunt blades.	Change blades—call Moffat Service Agent.
Squashed or distorted product.	Blunt blades.	Change blades—call Moffat Service Agent.
	Product too hot.	Allow product to cool before slicing.



# Silhouette2

## Risk Assessment

The following risk assessment covers the reasonably foreseeable hazards to health and safety arising from the **SILHOUETTE 2 SLICER** and from systems of work associated with this machine.

Hazard Identified	Existing Controls	Consequences	Likelihood	Risk Rating
		Catastrophic Major Injuries Moderate Injuries Minor Injuries Insignificant Injuries	Almost certain Likely Possible Unlikely Rare	High unacceptable Significant Moderate Low
Cleaning the machine with buckets of water or hoses is extremely dangerous and may lead to electrocution. The machine must be cleaned with a damp cloth only.	Clear warning guidelines on machine. Safe work practices and specific cleaning instructions included in this training manual.	Catastrophic	Rare	Significant
Micro-switches on the machine should never be removed or tampered with, otherwise machine could continue working with arms near moving parts.	Safe work guidelines reinforce non-authorized tampering with the machine. Access to micro-switches service item only.	Major injuries	Rare	Significant
Electrical isolation switch should be fully accessible to the operator. Recommend no more than 1.5 metres above the floor.	Dependent on store electrical policy. Plugs comply with electrical standards.	Major injuries	Rare	Significant
Safety guards should not be removed.	Guards prevent access to moving parts.	Major injuries	Unlikely	Significant
Service panels should not be removed whilst the machine is in operation. The machine must not be operated with any service access panel removed.	Designed to be accessed by authorized service technicians only. Warning signs clearly evident.	Major injuries	Unlikely	Significant
Hands or arms should not be placed in the blade area while machine is in operation.	Training checklist reinforces this is not to be done. Warnings in place.	Major injuries	Unlikely	Significant
Cleaning of machine should not take place whilst it is in operation.	Correct cleaning procedure detailed in training procedure.	Major injuries	Unlikely	Significant
Hands could be caught between pusher and safety comb assembly if not instructed on correct use.	Correct operator training for cleaning process detailed in manual.	Major injuries	Unlikely	Low



# Silhouette2

## Risk Assessment

The following risk assessment covers the reasonably foreseeable hazards to health and safety arising from the **SILHOUETTE 2 SLICER** and from systems of work associated with this machine.

Hazard Identified	Existing Controls	Consequences	Likelihood	Risk Rating
		Catastrophic Major Injuries Moderate Injuries Minor Injuries Insignificant Injuries	Almost certain Likely Possible Unlikely Rare	High Unacceptable Significant Moderate Low
Cutting finger when cleaning blade assembly.	Correct operator training for cleaning process detailed in manual.	Major injuries	Unlikely	Low
The machine should never be connected to alternate power source other than which has been designed for that machine.	External plug designed to Australian Standards for the appropriate power supply. Warnings in manual.	Major injuries	Rare	Significant

### Risk Rating:

<b>Extreme Risk;</b>	Immediate action required.
<b>High Risk;</b>	Senior management attention needed.
<b>Moderate Risk;</b>	Management responsibility must be specified.
<b>Low Risk;</b>	Manage by routine procedures.

Based on AS4360 1999 Risk Management.





