

INSTALLATION / OPERATION MANUAL

Mano -series Bread Slicer



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Date Purchased	Serial No.....
Dealer.....	
Service Agent.....	

NOTICE

The use of this or any industrial equipment may involve hazards such as hot surfaces, sharp objects or danger from exposure to the electrical power. This manual is provided to assist you in the safe and efficient use of this equipment.

All equipment, whether considered hazardous or not, should be used in accordance with principles of good manufacturing practice.

The operator for this equipment must be of legal age. Before operation, please read and follow the instructions carefully for maximum safety and to make the best use of our equipment.

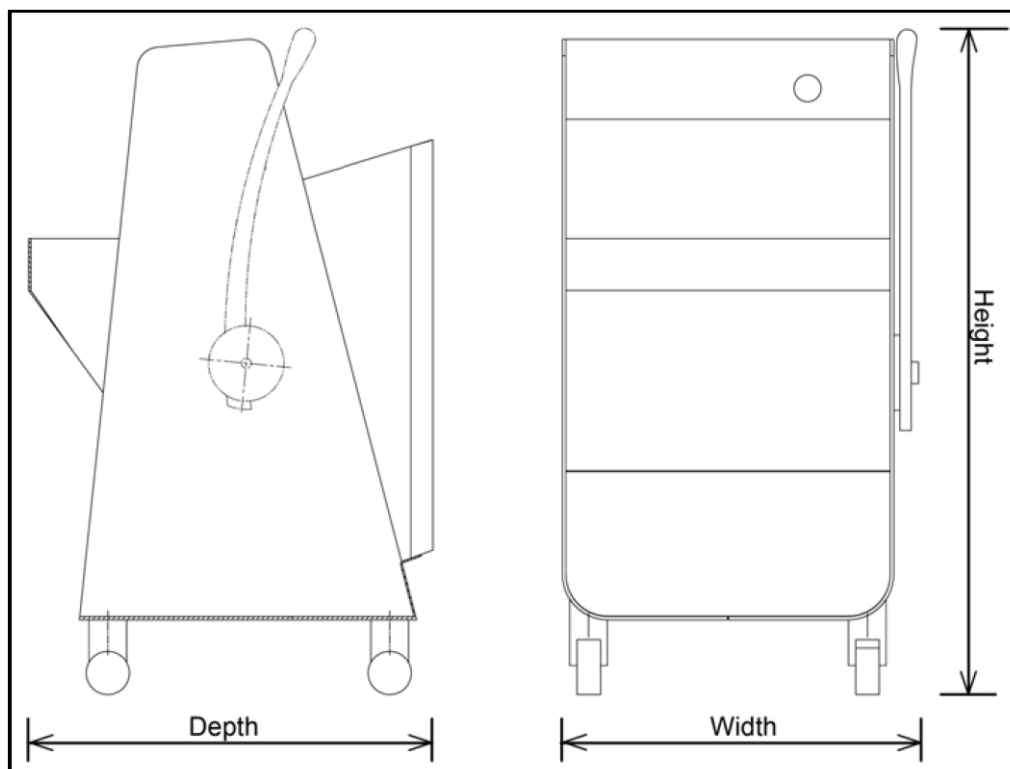
If you have any questions or comments, please contact us or the local dealer to **KNOW HOW TO USE THIS MACHINE SAFELY BEFORE STARTING THE OPERATION.**

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Technical Specifications



Mano-15 - Bread Slicer		
Dimensions	Depth	730mm
	Height	1210mm
	Width	650mm
Electrical Specifications		400-415V, 50Hz, 3P+N+E 0.55kW.
Noise Level During Operation		<70db
Bread Slicer Weight (kg)		180kg

Introduction

General and Safety Information

General Information

This handbook will show how to install, operate and maintain your Bread Slicer. Thank you for choosing PARAMOUNT as your supplier. Any questions, please contact our local office or distributor who will provide you with whatever assistance you require.

Product Description

This Bread Slicer has been carefully designed to service today's modern bakery. This machine is used for slicing the toast and baguette etc. It saves labour in that only one person is needed for the operation of this machine as it can avoid uneven slicing when slicing manually, to ensure that bread is neatly and accurately sliced up.

This machine is suitable for slicing the bread with the maximum dimension of 440 x 160mm. The standard slicing thickness is 12mm, also this dimension can be adjusted from 9mm to 48mm if needed.

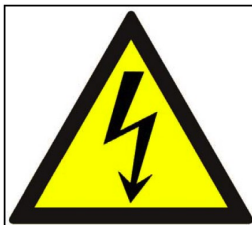
Each part of the mixer which comes into contact with the product is of food grade quality material to ensure the highest quality of hygiene is maintained.

Rating Plate (shown as example)

Volts	V	Name	BREAD SLICER		
Amp	A	Model	MANO15		
Input Power	kW	Frequency	50 Hz	Phase	3 φ
Weight	kg	Size	mm		
IP Degree	IP X1	Serial No.			
M.F.G date		EU Representative:			

Safety Symbols

For your safety, please pay attention to the following symbols marked on the machine.



This label warns that only qualified service persons can access this position and the operator must disconnect the power before carrying out any cleaning or servicing.



This label warns that do not get close to the blades when the machine is in operation, otherwise it will cause serious injury.

Safety Precautions

To ensure maximum safety and optimum performance from this appliance, it is essential that you or any other operator of the appliance, read and understand the contents of this manual before starting the appliance. 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 personal injury or death.

WARNING: ELECTRICITY CAN KILL

Test and tag electrical cables to 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 the appliance:

- Do not use equipment for any purposes and / or loads different to those stated by the manufacturer;
- Every day, check the safety devices and general state of the equipment;
- Every day clean the equipment thoroughly;
- Take all necessary precautions and safety measures when loading, adjusting, changing parts or carrying out repair or maintenance work on the appliance, to make sure that the appliance or any parts of it are not accidentally started up by other persons;
- Do not tamper with the guards and safety devices on the appliance;
- Do not remove the guards and safety devices on the appliance unless actually necessary for work 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 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 appliance 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 an appliance.

Introduction

Working Safety

The appliance must only be used 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.
- Don't place the machine near a source of heat and this machine must not be used in a place where the surrounding environment may have a potential risk of explosion.
- Use the machine with great care and never be distracted.
- Do not wear loose fitting clothing or clothing with wide and open sleeves.
- Dust-proof masks should be worn during normal operation and cleaning. Careful handling of flour and the minimal generation of dust should be practiced during operation and cleaning.
- Do not remove, cover or modify the identification plates placed on the machine body.
- Do not modify or bypass the mechanical and electrical protection devices.
- 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, replace it as soon as necessary by qualified personnel. Do not pull on or bend the power cable.
- Stop the machine immediately as soon as there is defective or abnormal operation, a breakage is suspected, 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 or authorised personnel.
- Do not use water jets or spray to clean the machine.
- When sharp accessories are manipulated, use cut-resistant gloves.
- Ensure that the machine is disconnected from the power source after daily use.

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.



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 equipment.

The manufacturer declines all direct and indirect liability deriving from:

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

General Installation Requirements

NOTE: It is most important that this appliance is installed correctly and that the operation is correct before use. Installation shall comply with local electrical, fire and health and safety requirements.

PARAMOUNT SLICERS are designed to provide years of satisfactory service. Correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.

Installations must be carried out by qualified service persons only. Failure to install equipment to relevant codes and manufacturers specifications in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

It is the responsibility of the owner to supply and arrange for the connection of all services to the oven.

Unpacking

On receipt of the Slicer, carry out the following:-

- Remove all packaging and transit protection from the appliance including all protective plastic coating from outer panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor. Never attempt to operate the machine with damaged parts.
- Report any deficiencies to the distributor who supplied the appliance.

Location



Before installing the slicer, check that the available electrical supply match that of the slicer as stated on the slicer's rating plate.

1. Select a location for the slicer with a minimum of 0.6m space around the machine for operating, cleaning and servicing.
2. Position the slicer in its approximate working position. The mixer must be installed on a horizontal, solid and dry floor.
3. It is recommended that the slicer is level from front to back and from side to side. This will ensure the greatest stability.

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.

1. An electrical supply should be available within the reach of the power cord. Do not use extensions to connect the machines power cord to the electrical supply.
2. Before making the electrical connections, read the specifications on the rating plate to ensure that they comply with those of the electrical supply. Electrical connection should be made by a qualified service technician who will observe all applicable safety codes and the national electrical codes.

Australia / New Zealand

- AS/NZS3000

Wiring Rules.

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

- An isolating switch is fitted within 2m of the appliance, but not on the appliance and in such a position that the user does not have to reach across the cooking surface.
- Supply cord shall be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene or other equivalent synthetic elastomer sheathed cord (as per AS / NZS 3191 part 2.10.11. or IEC 60245-IEC-57) e.g. HO5 RN-F Type.
- 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.
- A grommet is fitted for the power supply cord entry hole into the appliance.
- All wiring connections must be tight.

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

Once the electrical connection has been made, the slicer is ready for use.

Electrical Supply Requirements - refer to the 'Specifications' Section.

Commissioning

Before using the Slicer, make sure it is operating correctly.

1. Connect the electrical supply to an appropriate socket and switch 'On' the appliance.
2. Test the operation of the safety emergency stop button. The machine must stop operating immediately.

Operation

Operational Safety Precautions

Installation:

1. The appliance must be placed on a flat level floor.

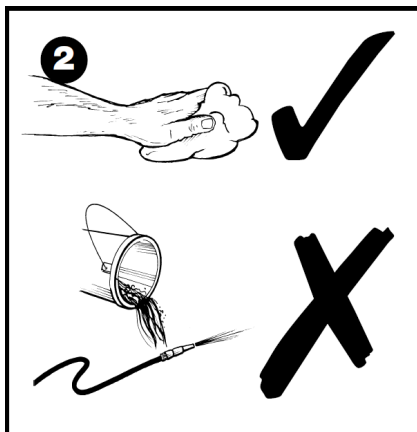


4. Electrical isolation switch should be fully accessible to the operator. 1.5 metres above the floor is a recommended height.



Appliance In Use:

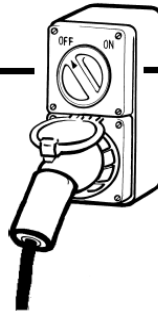
2. Cleaning of the appliance should only be carried out with a damp cloth. Buckets of water or a hose should not be used.



3. Take all possible precautions against the risk of creating dust, e.g.
 - Use a vacuum cleaner with the appropriate filter instead of using a brush.
 - Do not use pressurized air.
 - Handle dry products carefully so as not to produce dust, e.g. open and discharge flour bags at the lowest possible level within the mixing bowl, or use temporary bowl covers to minimize the creation of dust.
 - Consult the dry products suppliers Hazard Data Sheet for health risks and handling procedures.

4

1.5 Metres MAX
HEIGHT OFF FLOOR



5. Hands or fingers should never be placed near the blades whilst the appliance is in motion. Also protect your fingers with cut proof gloves when cleaning or servicing the blades.



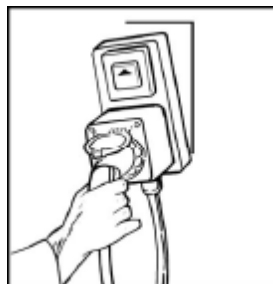
6. The appliance must not be operated with any service access panels removed.



7. Cleaning should not take place during operation.



8. The appliance must be connected to the correct power.



9. **IN THE EVENT OF AN ACCIDENT, BREAKDOWN OR BLOCKAGE OF THE APPLIANCE - STOP THE OPERATION IMMEDIATELY.**

10. **OBSERVE AND CARRY OUT ALL APPLICABLE PREVENTATIVE MAINTENANCE MEASURES AS SHOWN IN THE 'CLEANING / MAINTENANCE' SECTION.**

Before Operation



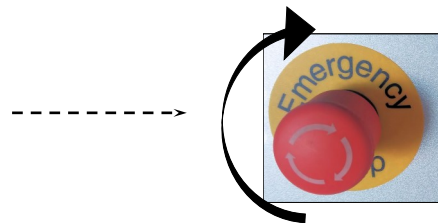
THE OPERATOR IS OBLIGED TO COMPLY WITH ANY LOCAL ENVIRONMENTAL REQUIREMENTS THAT ARE IN FORCE.

Before starting the appliance, carry out a general safety check;

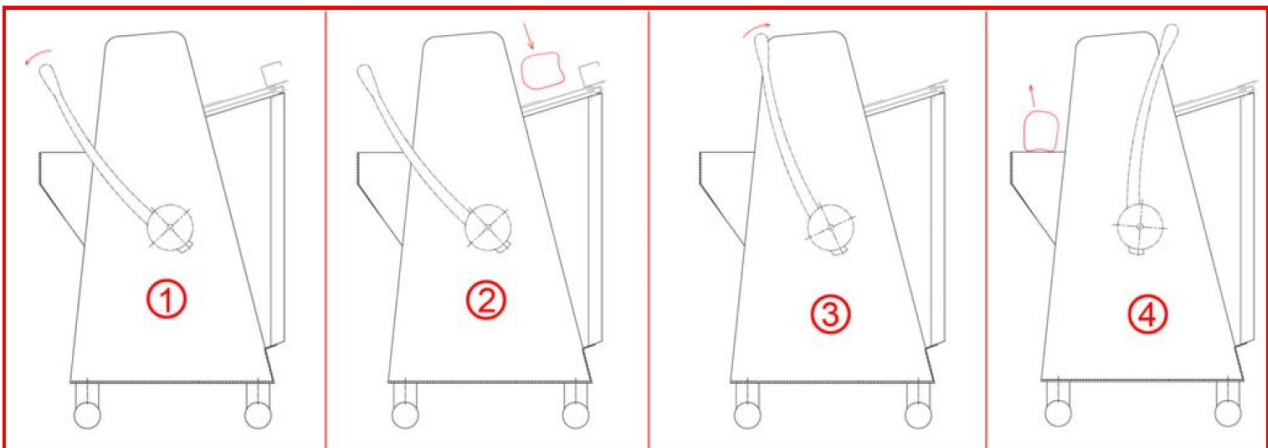
- Check the appliance is clear of all objects, all switches are off and any danger area is clear of bystanders.
- The Area must be clean and free from obstructions, e.g. nothing placed on the rear plate.
- Operator must not be wearing loose fitting clothing etc.
- Ensure the power supply is plugged in / connected correctly, then turn power 'On'.

Safety

Emergency Stop Button. A red mushroom safety switch. Push to operate - Twist clockwise to release.



Operating the Slicer



See above drawing about how to use the machine:

1

2 At the start of the day, unlock the emergency stop button on the front face of the appliance, to switch the appliance 'On'.

3

1. Pull the lever to move the pusher to the top position;
2. Put your loaf on the rear tray, between the blades and the pusher.
3. Gradually release the lever. Control the pressure on the bread by holding or pushing the lever according to the kind of bread.
4. Take out the sliced bread for packing.



Daily Cleaning Procedure



Warning

ENSURE THAT THE APPLIANCE IS ELECTRICALLY ISOLATED FROM THE POWER SUPPLY BEFORE COMMENCING CLEANING.



Caution

This Unit is not Water Proof. Do Not Use Water Jet or Spray to clean Interior or Exterior of this Appliance.

Daily Cleaning

Daily cleaning must be carried out by a trained operator:

1. Empty the crumb collector;
2. Wipe all external surfaces with a cloth soaked in warm water.
3. Use a soft brush to clean the blades.
4. Move the slicer and clean the crumbs at the bottom of the appliance.

Maintenance

It is recommended that an authorised service agent carries out the following maintenance on the Bread Slicer at the intervals shown, to maintain the mixer in good working order:-

Every 25,000 Cuts or at least Once a Year

This must must be carried out by an authorized service agent:

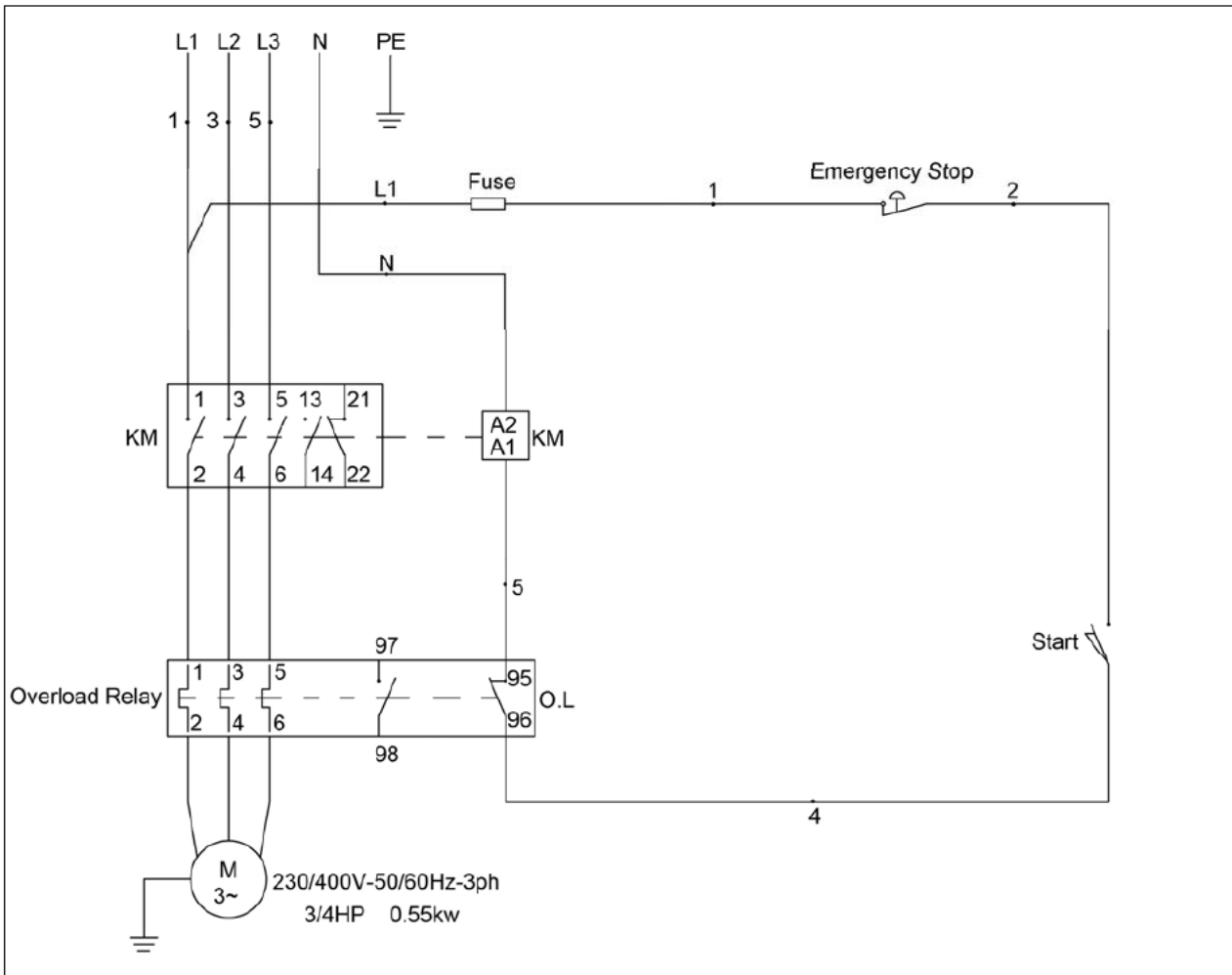
1. Isolate the machine;
2. Replace the blades (This must be carried out by an authorised service agent);
3. Clean with a brush and vacuum the inside of the machine;
4. Check the state of the bearing;

Fault Finding

Fault	Possible Cause	Remedy
The slicer does not operate / start.	Not plugged in to the socket at main switch. The main switch is 'Off'. Emergency Stop button is still locked in the down position.	Plug in and switch 'On'. Turn main switch 'On'. Release by rotating and pulling. Contact supervisor / service agent.
The thickness of bread slices is irregular.	Check the spacing between the blades. Check the blade tension / broken blades	Contact supervisor / service agent. Contact supervisor / service agent.
The bread vibrates in the blades.	Check the slicing frame alignment. Check that the comb spring is still attached correctly.	Contact supervisor / service agent. Contact supervisor / service agent.
The bread slices very slowly.	Slicing blades are blunt and need replacing.	Contact supervisor / service agent.
The bread breaks up when slicing.	Check the frame alignment. Check the bread presser spring to ensure it is functioning correctly. Slicing blades are blunt and need replacing.	Contact supervisor / service agent. Contact supervisor / service agent. Contact supervisor / service agent.

Wiring Diagram

Mano15-1P - Floor Model Slicer



Guide Sheets for Staff Training

The pages in the following section of this manual should be copied and used when training staff to operate the Paramount Spiral Mixer. It is recommended that the competency assessment checklists be completed, 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.
- The verification section of the competency check list is signed off.
- A copy of the completed and signed competency check list is placed in personnel records as evidence of operator competence.

Competency Checklists

Operation Competency Checklist

Paramount Bread Slicer

Element: Implement Safe Work Procedures



Assessment Criteria

☐

"Can the operator"

Identify the purpose and use of:

- 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 **PARAMOUNT BREAD 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 / /

PARA
MOUNT®

SUGGESTION — Use this form to train staff, and place a copy in personnel files.

Operation Competency Checklist

Paramount Bread Slicer

Element: Implement Essential Hygiene and Sanitation Procedures.



Assessment Criteria

☐

"Can the operator"

Maintain sound personal hygiene at all times when working with the **PARAMOUNT BREAD SLICER, ?**

☐

Use appropriate protective and work clothing while working with the **PARAMOUNT BREAD 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 **PARAMOUNT BREAD SLICER, ?**

Comments:

To gain competency in the use of the **PARAMOUNT BREAD 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 / /

PARAMOUNT®

SUGGESTION — Use this form to train staff, and place a copy in personnel files.

