

Bread Slicer For The Table



BSMS10T

CONTENTS

PAGE NO	CONDITIONS
1-2	COVER
3	CONTENTS
4	PRESENTATION
5	TECHNICAL SPECIFICATIONS
6-12	GENERAL MEASUREMENTS - CIRCUIT DIAGRAM
13	WARNING SIGNS
14	SAFETY RELATED DETAILS
15	TRANSPORTATION AND FLOOR REPLACEMENT
16-22	EQUIPMENT USAGE, CLEANING AND MAINTENANCE
23	WARRANTY CONDITIONS
25-24	EXPLOIT PICTURE
26-27	CE DECLARATION

PRESENTATION

Dear user,

We thank you for choosing our device and for your confidence in our company. Our devices are used in industrial kitchens in 60 countries together with you. Our device is manufactured in accordance with international standards.

We strongly advise that you read the user manual carefully and that you read your user manual so that you can get the proper efficiency from your device and use it for a long time. Before you call our service, we ask you to consider the following warning.

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- ☞ Please read the manual carefully before installing and operating the device, so that the users of the device do not read it. If you operate the machine without reading the manual, the warranty will be void.

- ☞ Ensure that the manual that provides information on installation, use and maintenance of the product you are purchasing should be read carefully. Ensure that the installation of the appliance is carried out by qualified personnel in accordance with legal regulations, without having our authorized service personnel come to install the appliance.

- ☞ If you are hesitating and do not understand the closest
Contact your authorized service provider for information.

- ☞ If the service element called for assembly is put on hold,
We remind you that the waiting fee for each hour will be invoiced to your party.

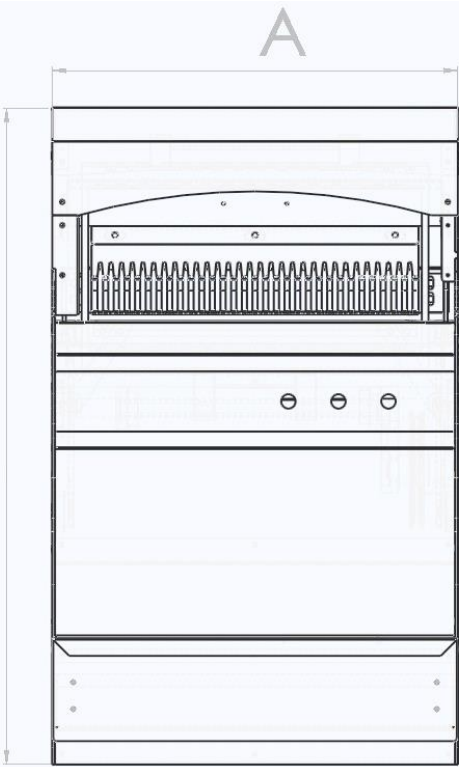
- ☞ We wish you the best yield from our product ...



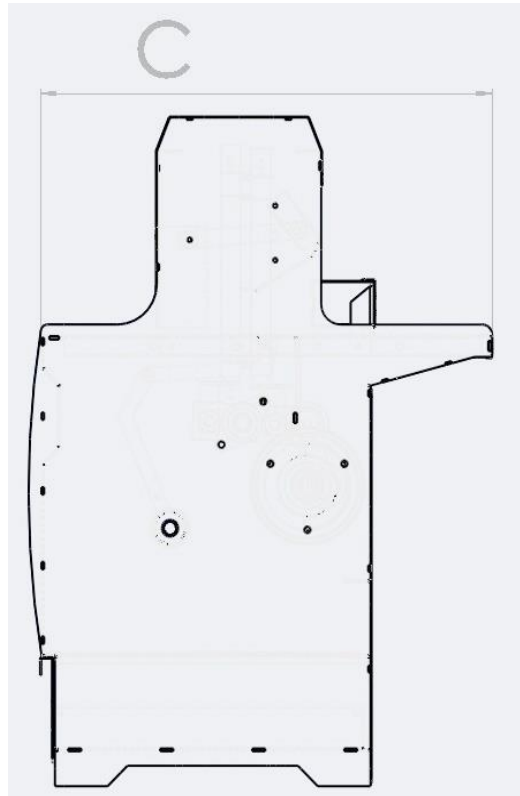
TECHNICAL SPECIFICATIONS

MODEL	BSMS10T
OUTER DIMENSIONS	650 x 650 x 700 mm
POWER	370 watts
VOLTAGE	220 - 240 N~ volts
FREQUENCY	50/60
APPLIANCE TYPE	Bread Slicer
SLICE THICKNESS	10 mm
NUMBER OF BLADES	30 units
WEIGHT	130 kg

GENERAL MEASUREMENTS



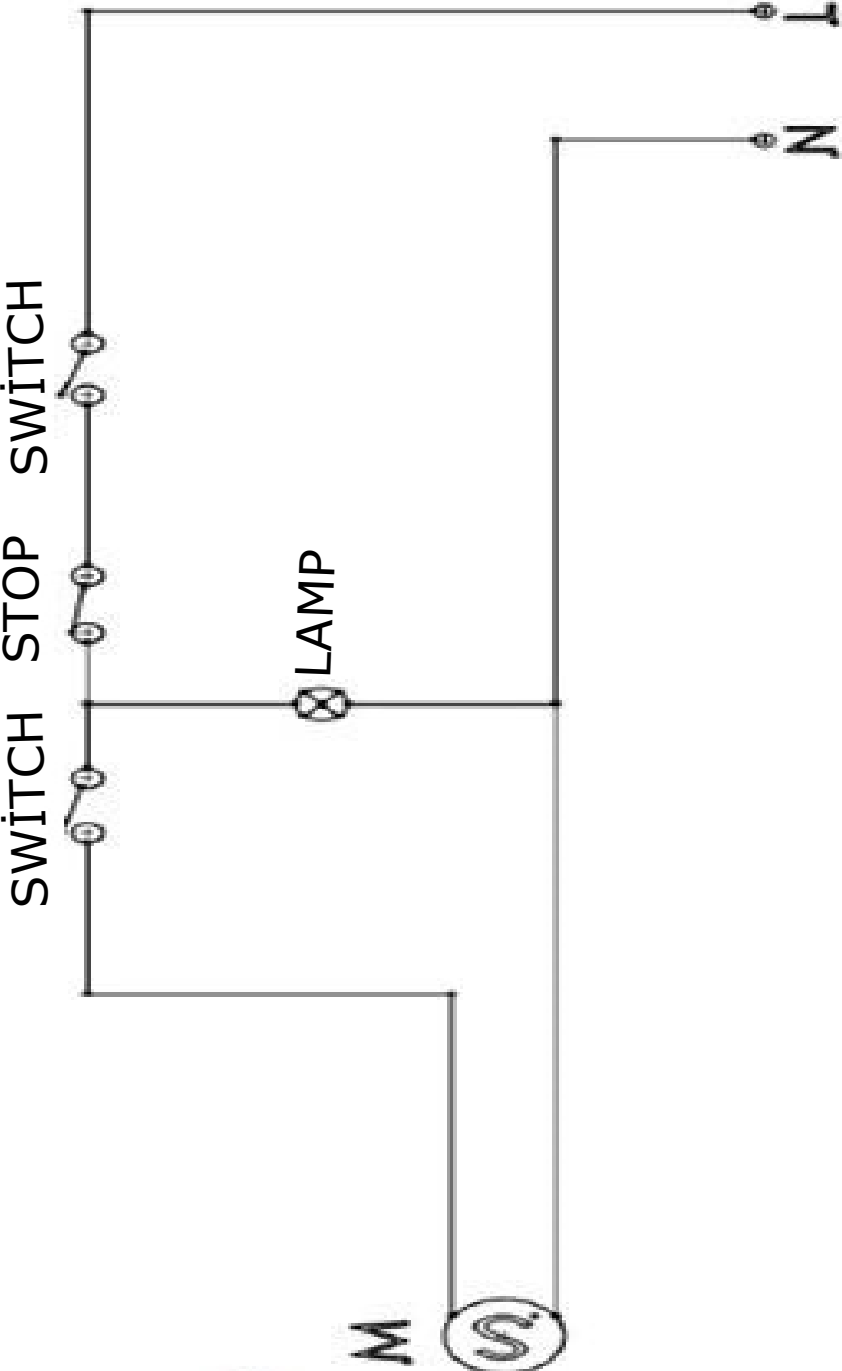
Front view



Side view

CODE	A	B	C
BSMS10T	650 mm	700 mm	650 mm

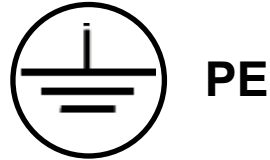
CIRCUIT DIAGRAM



WARNING SIGNS



PROTECTION SOIL



PE

NETWORK EARTHING



ELECTRICITY



OVERHEATING TEMPERATURE

ELECTRICAL CONNECTION VALUES

220V -240V / 50/60 Hz

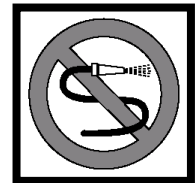
Voltage: 220 V - 240 V
Network Connection: 220-240 V
Earthing Line
Frequency: 50/60 Hz.

SAFETY DETAILS

☞ All kinds of solid liquid materials (clothes, alcohol and derivatives, petro - chemical products, wood and plastic materials, curtains etc) that can be burned in the area where the device is working should never be kept.



☞ Do not clean with pressurized water.



☞ You can use our devices side by side with our other products on the same shelf.

☞ This device must be installed in accordance with the current regulations and should only be used in a well-ventilated place. Consult the instructions before installation and use of the device.



☞ The device must not be intervened except by the manufacturer or its authorized service.



☞ Use fire extinguishers by closing the gas valves and electrical switches (if any) in case of fire flame, for any reason. Never use water to extinguish the flame.



☞ Operating voltage of the device 220 V- 240 V 220-240 V / 50/60 Hz. Do not use a supply voltage otherwise.

☞ The electrical connection must be done by inserting a leakage current fuse of 16mA in the supply fuse against the leakage current danger.



TRANSPORTATION AND FLOOR REPLACEMENT

Do not clean with pressurized water.

The appliance is intended for industrial use only and should only be used by trained personnel.

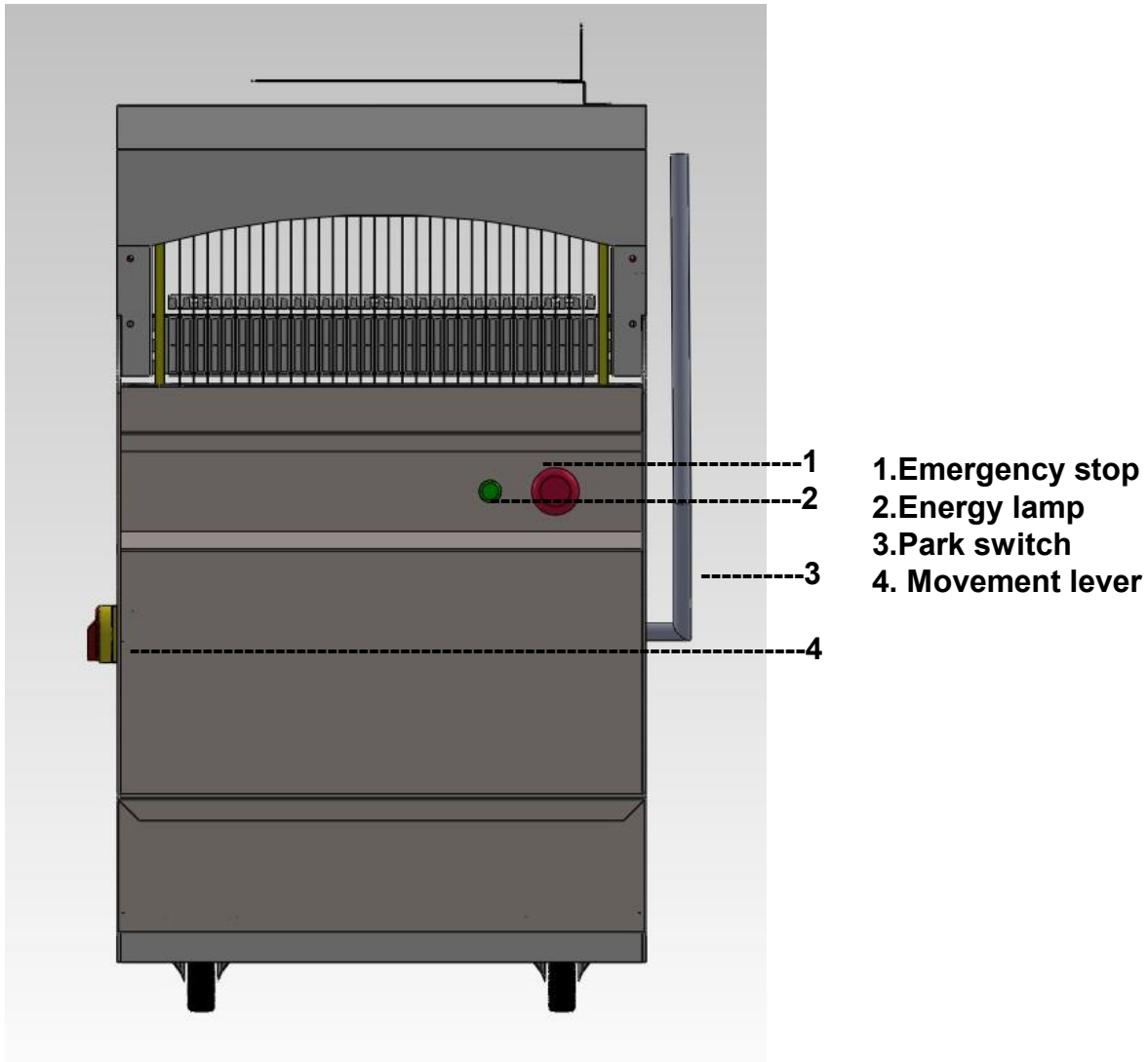
The feet of the under-counter should be adjusted and the device should be operated on the scale level.

The electrical connection of the device must be checked by a qualified electrician. It must be connected to the fuse at a height of 170 cm.

Electrical connection; The leakage current fuse must be applied to the supply fuse against the leakage current risk.

USE INSTRUMENT CONTROL BOARD

ATTENTION ! : YOU DO NOT OPERATE UNTIL YOU HAVE NOT TO CONTACT YOUR APPLICATION



USE INSTRUMENT

Instruction manual

Wear a grounded prize.

Pull the arm.

Place the bread.

Slowly release the arm.

Breads will be cut automatically.

Never let your hands into the mechanism that the blades are moving.

USE INSTRUMENT

Slices of equal thickness on each size of bread
Easy and precise adjustment according to the type and thickness of the pod
Work places made of stainless steel
Good for health
Automatic stop at the end of cutting
Easy to carry thanks to its wheels
Stylish and aesthetic appearance
5 mm reinforced body and stainless top cover
Lubrication and maintenance-free bearing bearings
Quiet and vibration-free operation
Stainless and long lasting stainless steel blades
Fresh or monophasic (220-380 Volt 50 Hz)
The machine body is painted with long-lasting electrostatic paint
Easy to use and clean, small space
All parts are service garatilir
2 years guarantee against manufacturing and installation mistakes
Optional stainless steel body.

CLEANING AND MAINTENANCE

PERIODIC MAINTENANCE AND CLEANING

It should be done by the consumer:

Maintenance Instruction

Cut off the electrical connection before cleaning the machine.

Clean the machine as necessary.

Do not clean or service with pouring water.

Always observe the warning and warning labels on the appliance.

Fault and Reason

Do not interfere with the machine during electrical and other disturbances and contact the technical service immediately. Do not intervene in the machine until the technical service arrives.

APPLICATION LIFE:

When used under recommended conditions, the device has a lifetime of 10 years.

USE INSTRUMENT



ATTENTION! : As described in the installation and use of the device

Care should be taken to establish and operate it. Any failure
If you compare the status to our call center
Please let us know.

INTERFERENCE AUTHORIZATION ON DEVICE FAILURE ONLY
GGM GASTRO AUTHORIZED SERVICES. AUTHORIZED SERVICES

A TECHNICAL ELEMENT OR NON-EMOTIONARY PERSONNEL
DEVICE INTERVENTION
THE DEVICE HAS EXCEPT OF THE WARRANTY SCOPE.
NON-AUTHORIZED PERSONS WITH THIS REASON
YOU MUST NOT ALLOW THE APPROVAL OF THE INTERFERENCE
TO THE DEVICE.

THERE IS NO RESPONSIBILITY OF THE MANUFACTURING
COMPANY RESPONSIBLE FOR THESE PRODUCTS. AUTHORIZED
SERVICES DURING SERVICE
ORIGINAL SPARE PARTS WITH ANY REASON
USE IS NOT OFFERED. ANY SHAPE
THESE ORIGINAL PARTS INSTALLED ON THE DEVICE
THE DEVICE DISCLAIMS WARRANTY.

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1-) Warranty period starts from the delivery date of the goods and is 2 years.

2-) All parts of the product are guaranteed by our company.

3-) In case of malfunction within the warranty period, the time remaining in repair is added to the warranty period. The repair period of the goods is maximum 20 working days. This period shall commence from the date of notification of the fault of the goods to the service station or, in the absence of the service station, to the seller, dealer, agent, agent, importer or manufacturer of the goods. It is possible for the consumer to make a fault report by telephone, fax, e-mail, registered mail or similar. In case of disagreement, however, the obligation of proof belongs to the consumer. If the malfunction can not be remedied within 10 days, the manufacturer-producer or importer must allocate to the use of another consumer with similar characteristics until the completion of the repair of the goods.

4-) In case of malfunction due to material or workmanship or assembly errors in the warranty period of the goods, repair will be made without any charge under the name of labor cost, changed part price or any other name.

5-) Despite the consumer's right to repair;

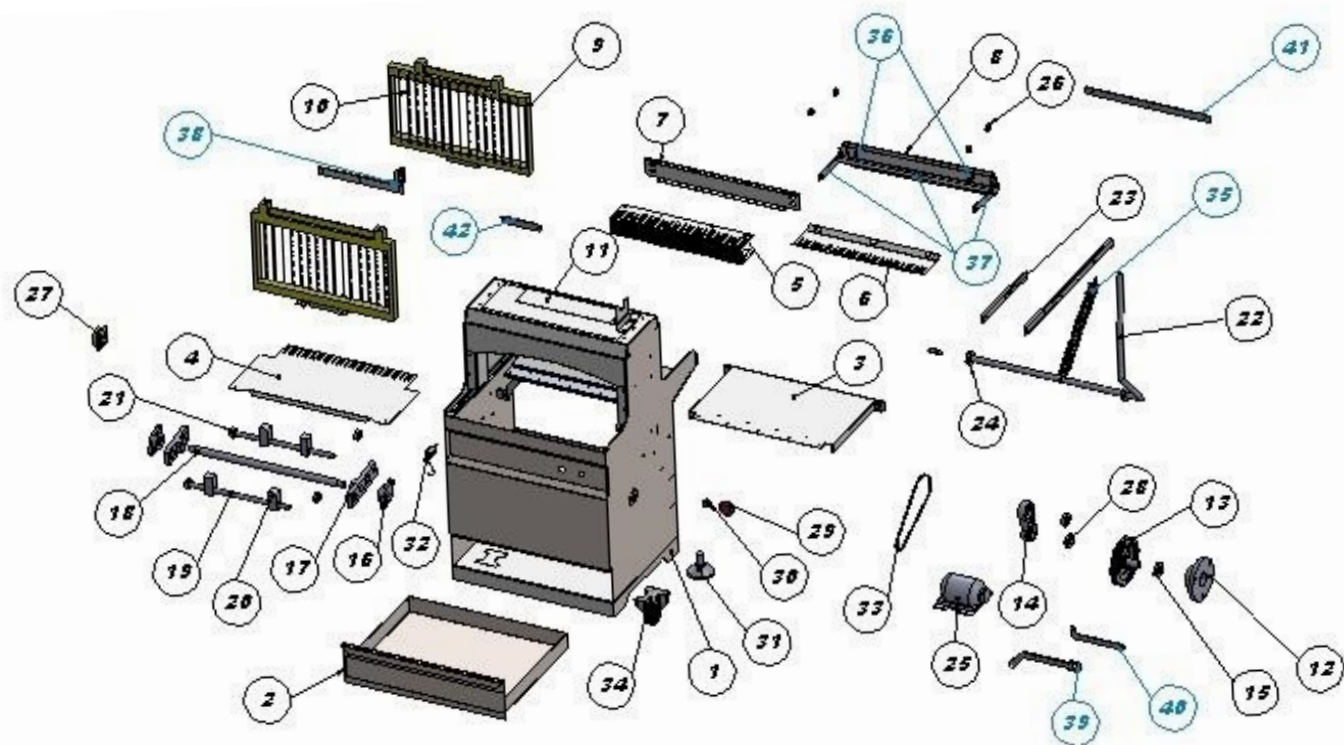
- From the date of delivery to the supplier, within a period of one year, provided that it is within the guarantee period; Six times within the warranty period specified by the manufacturer, manufacturer and / or importer at least four times, as well as to ensure that these failures are permanently incapable of benefiting from the goods,

- The maximum time required for the master to be exceeded,

- In case the service station of the company does not have a service station, it may request to reduce the cost of the consumer goods free of charge, to reduce the cost of the consumer goods, to determine if the seller, dealer, agency representative or importer or producer-

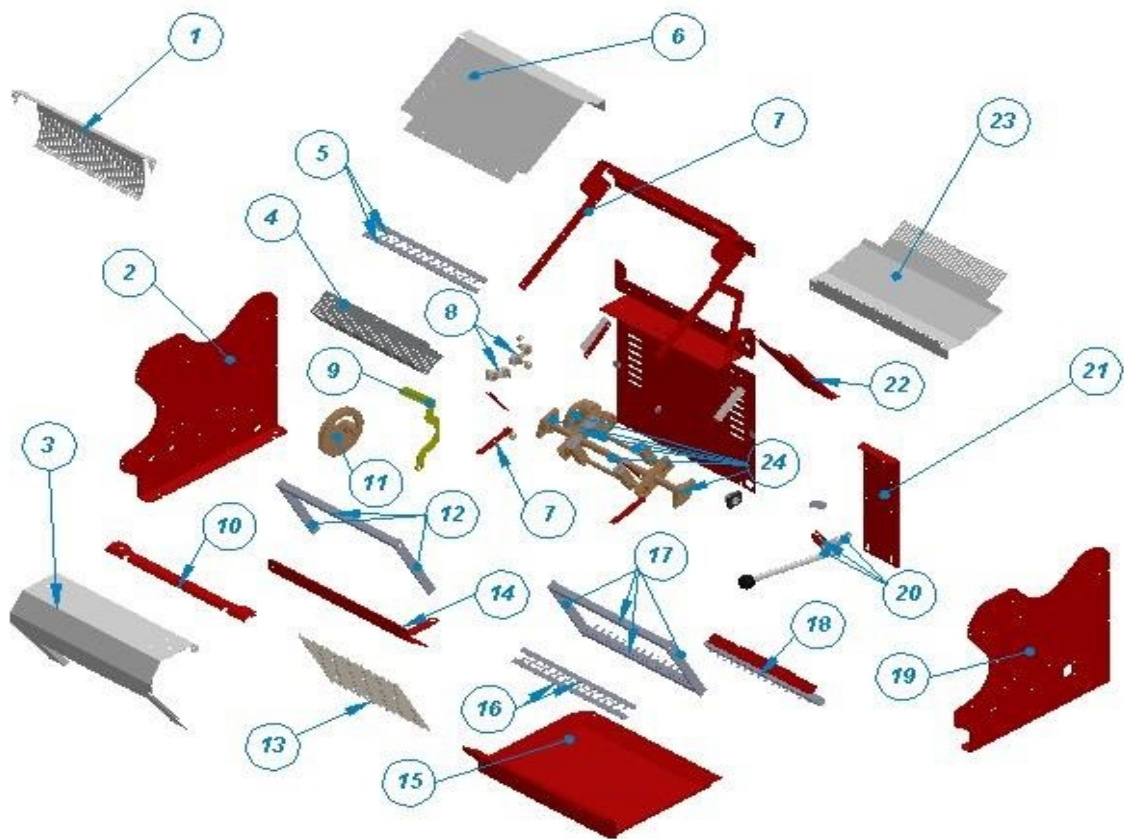
6-) Defects arising from unauthorized use in the manual of the goods are not covered by the guarantee.

7-) For problems that may arise in connection with the Warranty Certificate, the Ministry of Industry and Trade may apply to the Consumer and the General Directorate of Competition Protection.



BREAD SLICING MACHINE PRODUCT LIST

CODE	TRACK NAME
1	CHASSIS
2	DRAWER
3	REAR SHIRT
4	FRONT SHEET
5	DRIVER
6	PRINTING SCALE
7	DRIVER CLUSTER
8	PRINTING COAT
9	TAPE
10	CUTTING BLADE
11	PACKING
12	MIRROR
13	ECCENTRIC SUSPENSION
14	GLASSES
15	6205 ZZ RULMAN
16	UCFL204 RULMAN
17	MIDDLE BED CASTING
18	MIDDLE BED SHAFT
19	CASSETTE CONNECTION SHAFT
20	MEDIUM BED BUILT
21	6202 ZZ RULMAN
22	DRIVE SOLUTION
23	DRIVER RAY
24	DRIVE SOLAR RULMANI
25	ENGINE
26	PRINTING PLATE
27	CIRCUIT BREAKER
28	6204 ZZ RULMAN
29	EMERGENCY STOP MUSHROOM BUTTON
30	SIGNAL LAMP
31	ROTIŁ FOOT
32	SWITCH
33	PULLEY BELT (13X725)
34	FIXED WHEEL
35	ARM TRAY
36	PRINTING SPRING
37	SWING
38	DRIVE SOLUTION
39	8 mm ARM
40	4 mm ARM
41	CARBON LAMPS
42	REAR SHAFT SUPPORT LAMPS



BREAD SLICING MACHINE PRODUCT LIST

CODE	TRACK NAME
1	Baskı
2	Sol gövde
3	st gövde
4	Sürücü
5	Bıçak bağlantı laması
6	Arka saç
7	Sürücü kolu bağlantı
8	Kaset bağlantı ekipmanları
9	Sürücü kolu
10	Üst kapak bağlantı laması
11	Volant
12	Kaset laması
13	Bıçak
14	Gövde ön sacı
15	Çekmece
16	Bıçak bağlantı laması alt
17	Kaset
18	Kaset bağlantı profili
19	Sağ gövde
20	Sürücü çekmece kolu
21	Motor bağlantı laması
22	Arka saç destek laması
23	Ön saç