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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

BAGUETTE SLICER



A1 PRODUCT DESCRIPTION

*The Professional Baguette Slicer ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.3003	400x545x1001	30	720x460x670

A2 TECHNICAL INFORMATION

Product Code	Capacity (slice/h)	Slice Thickness (mm)	Power (KW)	Operating Voltage (V)	Cable (mm ²)	Fuse (A)
EMP.3003	8000	10-80	0,60	230	3x1,5	6



A3 TRANSPORTATION

*This appliance can be moved by hand from area to area. Do not crash and drop the appliance while transporting.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company

*Connection to Electric Power Supply must be done by authorized person

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label













This appliance must be connected to an earthed outlet in accordance with safety rules and standards

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation

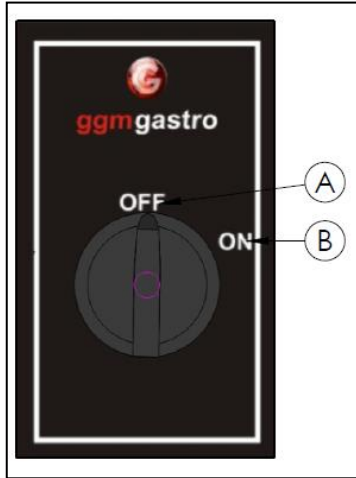
*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  *Do not take off the appliance's safety guard sheet metal.
-  *Do not interfere to the blade by unsettling the bread inlet unit during the operation.

D OPERATION

*Control Panel ;



A : OFF Position

B : ON Position

*Operating ;

- Clean the bread tank and blade with wet cloth.
- Switch ON.
- When the appliance starts to operate, insert the baguette bread to inlet unit and adjust by compressing according to thickness of the bread.
- Adjust the thickness of the slices with adjustment handle.
- Take off the sliced breads from outlet mouth.
- When the operation is completed, switch off and unplug the appliance.

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance and bread inlet unit with wet cloth and then dry.
- Take off the upper lid of the appliance after every use and clean the inside of the appliance.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- The Baguette Slicers require low maintenance (Motor and ball bearings are lubricated).
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.



F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Check if the fuse is on or off.
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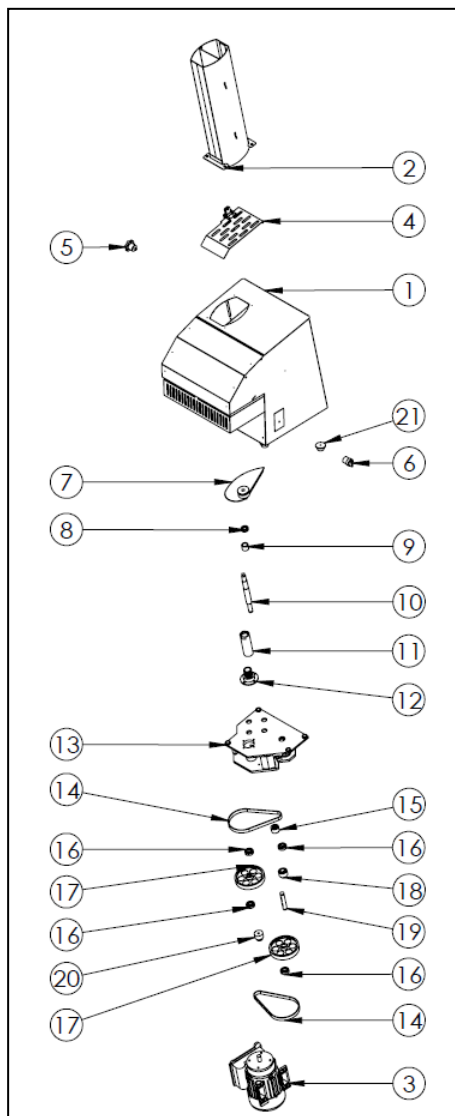
THE BREADS ARE NOT SLICED WELL	<ol style="list-style-type: none">1. Check the bread inlet unit. If it is not adjusted at suitable thickness, the breads are not sliced well.
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THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance can stop due to low voltage. In this situation check the voltage.
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- If bread slicing is not done at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

***If these problems are still going on, contact with our authorized services.**

G SPARE PART LIST-EXPLODING DRAWING



**G SPARE PART LIST-EXPLODING DRAWING**

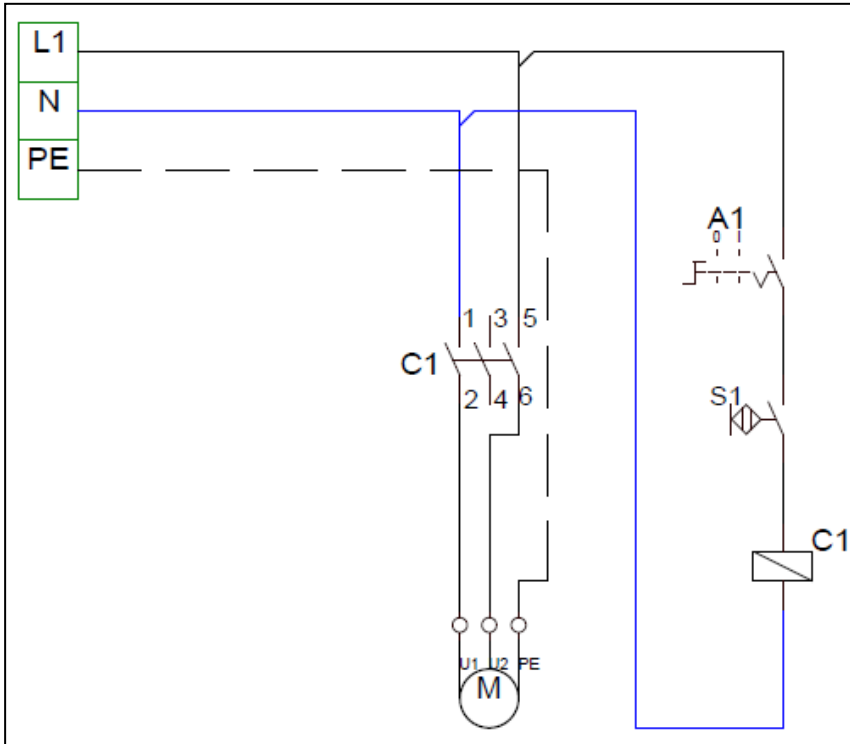
PRODUCT CODE: EMP.3003		
NUMBER	PRODUCT NAME	PRODUCT CODE
1	BASE FRAME	Y.EMP.3003.1001
2	BREAD INLET UNIT	Y.EMP.3003.1002
3	MOTOR	Y.EMP.3003.1003
4	ADJUSTMENT PLATFORM	Y.EMP.3003.1004
5	ADJUSTMENT SCREW	Y.EMP.3003.1005
6	ON-OFF BUTTON	Y.EMP.3003.1006
7	BLADE	Y.EMP.3003.1007
8	SEAL	Y.EMP.3003.1008
9	RING	Y.EMP.3003.1009
10	SHAFT	Y.EMP.3003.1010
11	BEARING BLOCK	Y.EMP.3003.1011
12	SHAFT BEARING	Y.EMP.3003.1012
13	GEAR BOX CASTING	Y.EMP.3003.1013
14	BELT	Y.EMP.3003.1014
15	BELT TENSION	Y.EMP.3003.1015
16	BALL BEARING	Y.EMP.3003.1016
17	BIG PULLEY	Y.EMP.3003.1017
18	SMALL PULLEY	Y.EMP.3003.1018
19	SHAFT	Y.EMP.3003.1019
20	MOTOR PULLEY	Y.EMP.3003.1020
21	FEET	Y.EMP.3003.1021

BAGUETTE SLICER



ggmgastro

H ELECTRIC CIRCUIT SCHEMA



I	A1	C1	M	S1
Terminal	ON/OFF Switch	Contactor	Motor 0,25 kw 1400 rpm 220V	Magnetic Sensor