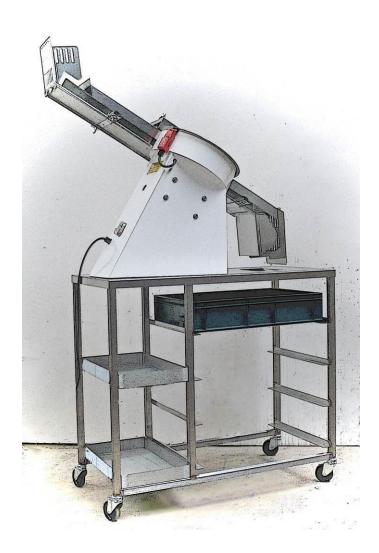


Enter Serial No. here.___

In the event of an enquiry please quote this serial number.



OPERATING AND MAINTENANCE MANUAL

ROLL SLICER



FG063 roll slicer RevB18 05-10-18



We hereby declare that this machine complies with the essential health and safety requirements of :-

- The Machinery Directive 2006 / 42 / EC
- The Low voltage Directive 2014 / 35/ EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC Incorporating standards EN55014-1:2006+A1:2009+A2:2011 EN55014-2:1997+A1:2001+A2:2008
- The General Safety of Machinery and food processing Standards applicable
- Materials and Articles intended to come into contact with food Regulation (EC) No. 1935 / 2004

Signed	CHES Whows.				
G.A. Williams – Quality Manager					
Date					
Machine FG Code.	Machine Serial No.				

A technical construction file for this machine is retained at the following address:

MONO EQUIPMENT

Queensway, Swansea West Industrial Park, Swansea SA5 4EB UK

MONO EQUIPMENT is a business name of **AFE GROUP Ltd** Registered in England No.3872673 VAT registration No.923428136

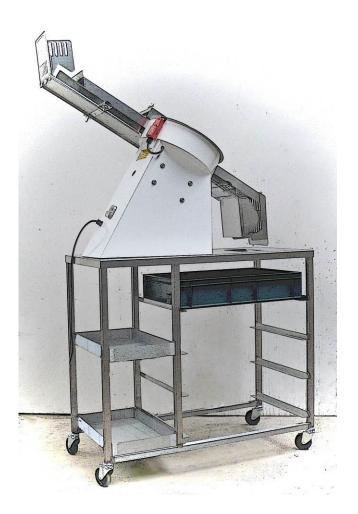
Registered office: Unit 9, Bryggen Road, North Lynn Industrial Estate, Kings Lynn, Norfolk, PE30 2HZ



WARNING

DO NOT INSERT HANDS OR IMPLEMENTS into the machine. NEVER LEAVE MACHINE UNATTENDED without switching off.

Failure to adhere to the cleaning and maintenance instructions detailed in this booklet could affect the warranty of this machine.



IMPORTANT - FOR SAFETY REASONS

THIS MACHINE MUST BE FITTED TO THE STAND BEFORE USE AND GUARDS SHOULD NOT BE MODIFIED IN ANYWAY DURING THE LIFE OF THE MACHINE.

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- 2.0 General Dimensions
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- 4.0 Safety
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- 7.0 Cleaning

8.0 **Operating Instructions**

- Machine Setting
 - Roll Diameter
 - Roll Height
 - Cut Height
 - Depth of cut
- 9.0 Service & Spares
- **10.0** Electrical Information



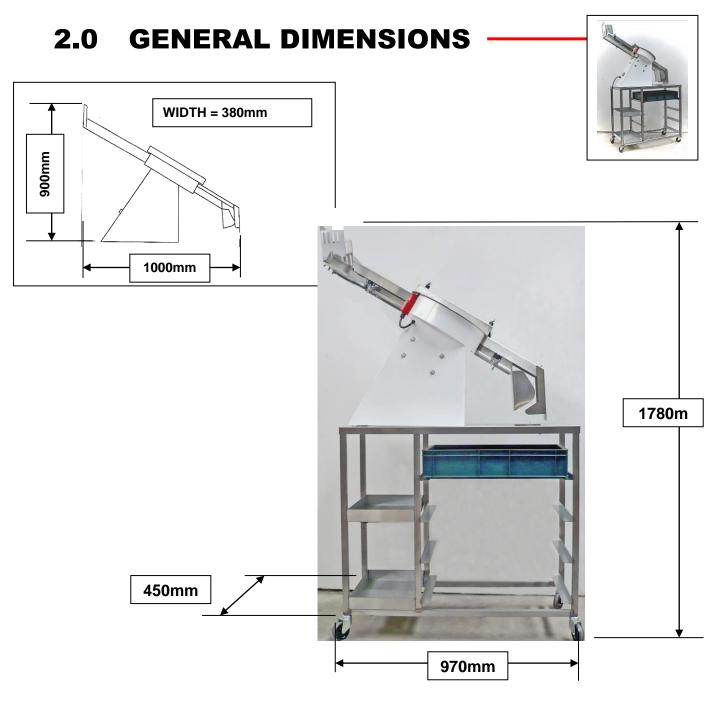
1.0 INTRODUCTION

This machine is a valuable asset to bakers and caterers, as it will slice not only round rolls, but also finger rolls, doughnuts and éclairs.

The MONO roll slicer is easy to operate and by simple adjustment the position and depth of slice is variable. It is fitted with a circular, fully guarded, high tensile steel blade, ensuring years of trouble free service.

Cleaning is kept to a minimum, as the few crumbs produced are carried through the unit by the next roll through.

Sliced products will not dry out so quickly because of a much cleaner cut than hand cut products.



3.0 SPECIFI	CATION	s —		
	SLICE	D	STAND	
Dimensions:	Length – 1000		970mm	A CONTRACT
Dimensions.	Length - 1000		9701111	
	Width 380m	ım	450mm	
	Height 900m	ım	880mm	
<u>Power:</u>	0.37kW; Single Or	phase; 2	20-240v / 50Hz /	′ 3.6amps
	0,37kW; Three	phase; 41	5v / 50Hz 1.1am	nps per phase.
Weight:	SLICER	STANE)	
	35kg	20kg		
<u>Noise Level:</u>	Less than 85dB			
<u>Product size range :</u>				

Maximum Height	65mm	(2 ½")
Minimum Height	38mm	(1 ½")
Maximum Width	135mm	(5 ¼")
Minimum Width	45mm	(1 ¾")

4.0 🛆 SAFETY 🛆

- The Bakery Manager or Bakery Supervisor must carry out daily safety checks.
- The MONO slicer should only be used for slicing of bakery products.
 Do not insert anything hard
 e.g. knives or bakery implements etc.
- All repairs and maintenance should only be carried out by authorised electricians.
- Only trained and authorised personnel over the age of sixteen may operate this machine.
- Only trained and authorised personnel over the age of eighteen may clean this machine
- If a blockage occurs in use, **DO NOT INSERT HANDS OR IMPLEMENTS** into the machine. <u>Isolate the machine</u> and get a fully trained person to clear the blockage by removing and replacing the top cover/guard.

o Do not run the machine with any guards missing or damaged.

- Any cleaning, setting and maintenance must be made with the machine disconnected from the power supply, and then only by a fully trained and authorised person.
- Never leave machine unattended without switching off.

5.0 INSTALLATION

- The MONO roll slicer should be placed on a level, stable surface.
- The blade should be cleaned ready for use by passing some stale rolls through the machine.

Single phase electrical connection.

Insert plug into a socket nearby so that the cable is not trailing across the floor.

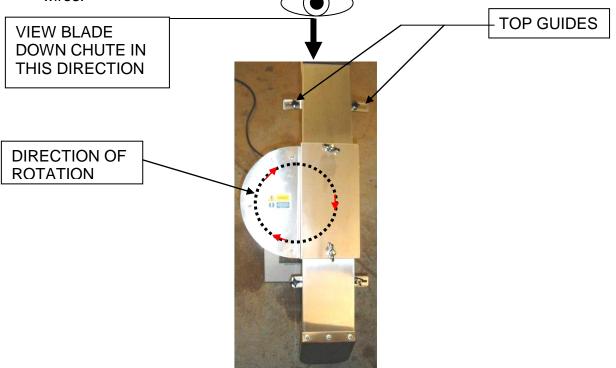
Use as the instructions in section 8.0

Three phase electrical connection

The electrical connection should be made by an authorised electrician.

The blade rotation direction must be checked as follows:

- After connecting the power supply move the top guides as far apart as possible (see section 9.0) so that the blade can be seen when looking down the chute.
- Press green button and then the red button, so that the motor is powered very briefly.
- Look down the chute and note which way the blade is rotating as it stops.
 (DO NOT RUN FOR MORE THAN A BRIEF PERIOD because if the rotation is wrong the blade could come loose)
 If the blade rotation in not correct, change round any two of the three phase carrying wires.

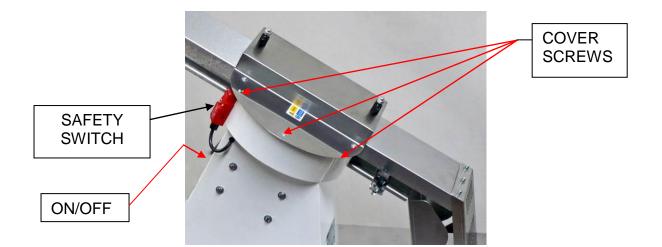


6.0 **ISOLATION**

TO STOP THE SLICER IN AN EMERGENCY SWITCH OFF AT THE WALL ISOLATOR

7.0 CLEANING

NOTE BEFORE COMMENCING ANY CLEANING PROCEDURES, ISOLATE MACHINE FROM THE MAINS SUPPLY (UNPLUG)



Remove cover screws with the allen key provided and brush or vacuum out the interior.



IMPORTANT

Before connecting the power.

To ensure the machine is used with complete safety, always replace the three screws holding the cover on and make sure that the safety switch is engaged correctly.

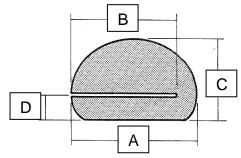
8.0 OPERATING INSTRUCTIONS

- **1.0** Make adjustments as found in the next section.(MACHINE SETTING)
- **2.0** To start the slicer press the green button on the front of the base.
- **3.0** Place roll to be sliced base down into chute.
- **4.0** Collect sliced rolls from the off-take end.

DO NOT AT ANY TIME PLACE HANDS OR ITEMS OTHER THAN BAKERY PRODUCTS INTO THE CHUTE INTAKE OR OFF-TAKE AREAS.

5.0 To stop the machine press the red button on the front of the base.

MACHINE SETTING



ROLL DIAMETER '**A'**

 Loosen thumb screws (1) and (2) and move the side guides to the diameter required; then tighten the screws.

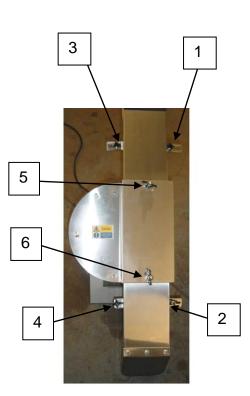
This adjustment should be carried out in conjunction with depth of cut adjustment

DEPTH OF CUT **'B'**

 Loosen thumb nuts (3) and (4) and slide guide to determine the depth of cut

ROLL HEIGHT **'C'**

 Adjust the roll height top guide by adjusting the top screws (5) and (6).



9.0 SERVICE AND SPARES



If a fault arises, please do not hesitate to contact the Customer Service Department, quoting the **machine serial number** on the silver information plate of the machine and on the front cover of this manual

MONO

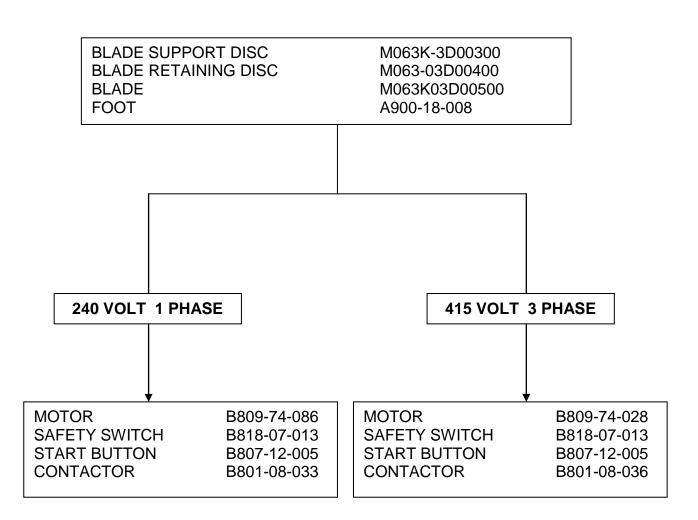
QUEENSWAY Swansea West Industrial Estate Swansea. SA5 4EB UK

email:spares@monoequip.com Spares Tel. +44(0)1792 564039

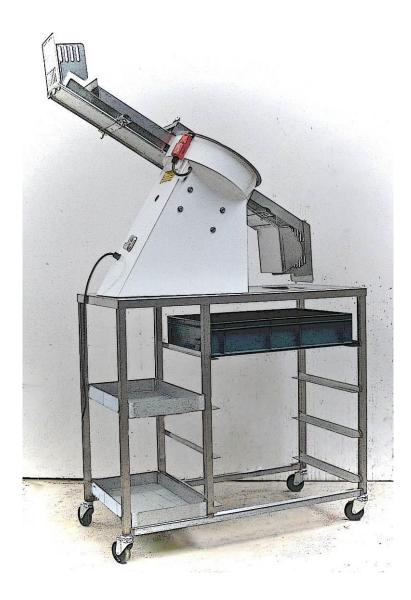
Web site:www.monoequip.com

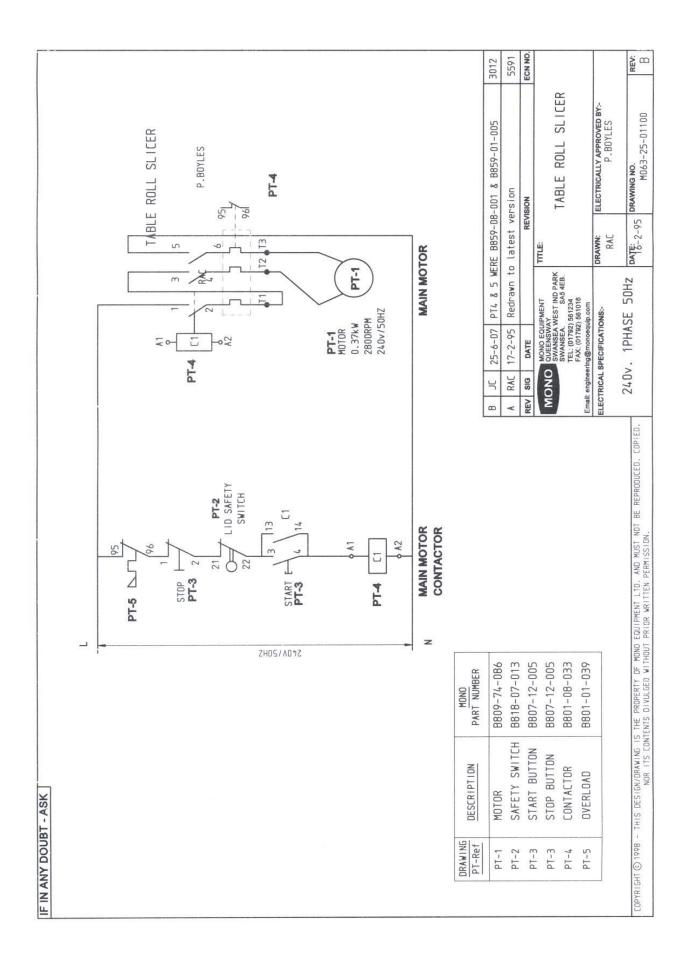
Tel. 01792 561234 Fax. 01792 561016

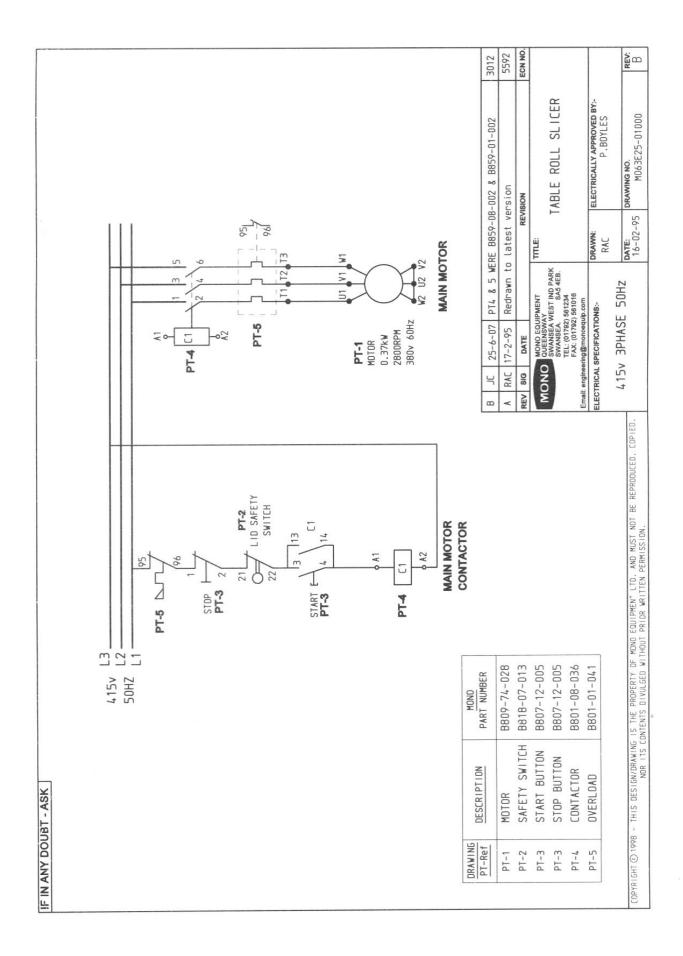
SPARE PARTS AVAILABLE



10.0 ELECTRICAL INFORMATION









Queensway, Swansea West Industrial Park, Swansea, SA5 4EB UK Tel. +44(0)1792 561234 Fax. +44(0)1792 561016 Spares Tel. +44(0)1792 564039 Email:mono@monoequip.com

www.monoequip.com

As it is our policy to improve our machines continuously, we reserve the right to change specifications without prior notice.



 DISPOSAL
 CARE SHOULD BE TAKEN WHEN THE MACHINE COMES TO THE END OF ITS WORKING LIFE. ALL PARTS SHOULD BE DISPOSED OF IN THE APPROPRIATE PLACE, EITHER BY RECYCLING OR OTHER MEANS OF DISPOSAL THAT COMPLIES WITH LOCAL REGULATIONS.

(IN UK, ENVIRONMENTAL PROTECTION ACT 1990 APPLIES)