



by **SKYMSEN**



Bread Slicer / Rebanadora de Pan

FAT-120

Office

Phone: 800 503 7534 / 305 868 1603
Fax: 305 866 2704

Warehouse

Phone: 800 445 6601 / 973 482 5070
Fax: 973 482 0725

www.skyfood.us - commercial@skyfood.us

TOLL FREE 800 503 7534

SUMMARY / INDICE

1. ENGLISH	_____	01
2. ESPAÑOL	_____	10



FAT-120

SUMMARY

1.Introduction	02
1.1.Safety	02
1.2.Main Components	02
1.3.Technical Characteristics	03
2.Installation and Pre - Installation	03
2.1.Installation	03
2.2.Pre-Installation	03
2.3 Feeding Procedures	04
3.Operation	05
3.1.Starting	05
3.2.Cleaning	05
4.General Safety Practices	05
4.1.Basic Operation Procedures	06
4.2.Safety Procedures and Notes Before Switching the Machine ON	07
4.3.Routine Inspection	07
4.4.Operation	08
4.5.After Finishing the Work	08
4.6.Maintenance	08
4.7 Advices	08
5. Analysis and Problem Solving	09
5.1.Problems, Causes and Solutions	09

Warranty Registration



IMPORTANT:

Only for products of the trademark:  and 

User Details

Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

Return completed form to:

SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA

Or fax form to:

305-866-2704

* Contact Person: _____

* Business type:

- | | |
|--|---|
| <input type="checkbox"/> Bakery and Bagel Operations | <input type="checkbox"/> Mass Merchandiser with Grocery |
| <input type="checkbox"/> Bakery (Associated with Restaurant) | <input type="checkbox"/> Mass Merchandiser with NO Grocery |
| <input type="checkbox"/> Bowling Center | <input type="checkbox"/> Meat Packer and Purveyor |
| <input type="checkbox"/> Business and Industry In-House Feeding | <input type="checkbox"/> Other Business that prepares or serves food |
| <input type="checkbox"/> Butcher | <input type="checkbox"/> Other Business that sells but doesn't serve food |
| <input type="checkbox"/> Catering | <input type="checkbox"/> Pizza (Dine In / Carry Out) |
| <input type="checkbox"/> Club Stores | <input type="checkbox"/> Restaurants (Independent / Chain) |
| <input type="checkbox"/> Convenience Store | <input type="checkbox"/> School |
| <input type="checkbox"/> Country Club | <input type="checkbox"/> Stadiums / Coliseum |
| <input type="checkbox"/> Delicatessen (Chain / Restaurant) | <input type="checkbox"/> Supermarket / Grocery |
| <input type="checkbox"/> Delicatessen (Independent and Non-Restaurant) | <input type="checkbox"/> Theme Park |
| <input type="checkbox"/> Food Store | <input type="checkbox"/> University / College |
| <input type="checkbox"/> Government | <input type="checkbox"/> Vineyard / Winery |
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* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

I would like to join the Mail List.

I would like to join the E-mail List.

Product Details

* Product Commercial Item: _____

The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase (Receipt): Yes - Period: one (1) year from the date of purchase by the original purchaser/user.
 No - Period: ninety (90) days from the date of shipping to the dealer.

* Purchased On: _____ / _____ / _____ (mm / dd / yyyy)

* Purchased From: _____

Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

1. Introduction

1.1 Safety

When not properly used the Bread Slicer Model FAT-120 is a potentially dangerous machine, never put your hands in the superior protection opening where breads are placed. Servicing, cleaning or any other operation shall be made by trained people.

The instructions below must be always followed in order to avoid accidents:

1.1.1 -Always unplug the machine when you need to clean, service or any other operation.

1.1.2 - Never remove the protections without making sure the saws have completely stopped.

1.1.3 - Never throw water directly to the machine.



1.2 Main Components

The Bread Slicer Model FAT-120 is a machine used to slice breads.

Most components are made with carefully selected materials, such as stainless steel, aluminum, engineering plastic and carbon steel covered with powder painting.



- 01- Table**
- 02- Saws**
- 03- Front Table**
- 04- Guides**
- 05- On/Off Switch**
- 06- Stand**
- 07- Fixing Comb**
- 08- Packer**

1.3 Technical characteristics

FAT-120

Table -01

Características	Unidade	Monofásica	Trifásica
Minimum Distance Between Saws	[Mm]	12	12
Voltage	[V]	110 / 220	220 / 380
Frequency	[Hz]	50 ou 60 (*)	50 ou 60 (*)
Power Rating	[CV]	0,5	0,5
Consumption	[kW/h]	0,38	0,38
Height	[mm]	1005	1005
Width	[mm]	435	435
Depth	[mm]	930	930
Net Weight	[kg]	75	75
Shipping Weight	[kg]	84	84

(*) Frequency will be only the one indicated on motor characteristics label.

2. Installation and Pre Operation

2.1 Installation

The Bread Slicer model FAT-120 is to be installed onto a firm surface. Install your bread slicer onto a leveled floor.

Check if the voltage to which it will be connected is the same as the voltage indicated at the label next to the ON/OFF switch placed at the side of the machine.

2.2 Pre Operation

IMPORTANT

Under no circumstance use the machine if the protections are not properly fixed and never clean the saws with the machine ON.



Picture - 02

SKYFOOD reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates

These Terms and Conditions were last updated on April 1st, 2011.

SKYFOOD'S LIMITED WARRANTY

All new products FLEETWOOD by SKYMESEN and SKYMESEN, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use or stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. In addition, this warranty does not cover normal wear and tear of certain items, such as, but not limited to, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

Products weighing less than seventy (70) lbs must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). SKYFOOD offers a limited on-site warranty only for products whose weight exceeds seventy (70) lbs, provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. In this case, warranty services will be provided during regular business hours.

Per SKYFOOD's discretion, SKYFOOD offers a limited on-site warranty, provided they are installed in a location that is within a fifty (50) mile radius of a Service Company. End Users are responsible for all extra travel and mileage rates. Warranty services will be provided during regular business hours.

This warranty shall not take effect unless and until a properly completed and executed WARRANTY REGISTRATION form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The WARRANTY REGISTRATION is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fill out the WARRANTY REGISTRATION form and send it to SKYFOOD according to the instructions posted on the referred website. Failure to do so will void the warranty.

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD** by **SKYMSSEN** and **SKYMSSEN**, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, 24h Customer support, or visit the Customer Service section of www.skyfood.us.

TERMS AND CONDITIONS OF SALE

Terms of Sale

Purchase of any products sold by SKYFOOD shall be subject to and expressly limited by the terms and conditions contained herein. No changes to, waiver of, or addition to any of these terms and conditions shall be effective unless agreed to in writing and signed by SKYFOOD. Buyer acknowledges and agrees that these terms and conditions supersede the terms and conditions of any purchase order or other documentation used by Buyer and, except for delivery and billing addresses, and quantities prices and items ordered, any conflicting or additional terms are void and have no effect, but that Buyer may place orders by use of purchase orders and other documentation for its convenience purposes only. Notwithstanding the foregoing, SKYFOOD reserves the right at any time to amend these terms and conditions, and Buyer shall be deemed to accept such amended terms and conditions by ordering products herein offered after the date of such amendment. Additional special terms and conditions of SKYFOOD may be applicable with respect to certain products.

Orders Acceptance

All orders from Buyers, whether solicited and written by either a SKYFOOD EQUIPMENT, LLC ("SKYFOOD") Sales Representative, distributor or dealer, are deemed offerings to purchase until accepted by SKYFOOD. SKYFOOD reserves the right to accept orders in full or in part. Acceptance may be either by written confirmation or shipment of the order, in full or in part.

Shipping

TERMS – All prices are FCA (Free Carrier) shipping point. Unless express instructions in writing are received from the Buyer, SKYFOOD has complete freedom in choosing the means, route and procedure to be followed in the handling, transportation and delivery of the goods. SKYFOOD will advance the shipping costs on behalf of the Buyer and charge it accordingly. **SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason whatsoever when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. Please, inspect your unit upon arrival at the destination and report any transit damage to SKYFOOD and to the shipping company, in order to initiate a claim with the latter. Claims must be reported to the transportation company within fifteen (15) days as of the date of the shipping.**

Free Shipping

Orders of \$4,000.00 or more, with a minimum of 2 pieces (mixed or matched), shipped to the same address in the continental United States will have free shipping.

Tax Information

Any tax, duty, custom or other fee of any nature imposed upon the products, their sale, transportation, delivery, use or consumption shall be paid by Buyer in addition to the price quoted or invoiced. If SKYFOOD is required to prepay any such tax or fee, Buyer will reimburse SKYFOOD. Buyer must provide SKYFOOD with a resale/exemption certificate in order to avoid the withholding of applicable taxes.

Interest

Past due balances are subject to a interest charge of 1.5% per month or the highest rate permitted by law, whichever is lower, until paid.

Return Policy

All returns are subject to the prior authorization of SKYFOOD, in its discretion. Buyer must contact Buyer Support at **305-868-1603**, or by fax at **305-866-2704**, or via e-mail at sales@skyfood.us in order to request a Return Authorization number ("RA") providing, along with the identification of the goods, a specific reason for return. Buyer Support will either authorize or deny the request for return. Only NEW and UNUSED items are acceptable for return. Unauthorized returns will be destroyed and no credit issued. All authorized returned goods must be shipped freight prepaid to SKYFOOD.

All returned goods are subject to a 20% handling/restocking fee. All returns must be returned in their original packaging and within thirty (30) days from the shipping date.

2.3 Feeding Procedures

IMPORTANT

Under no circumstance use your hands to put or take off any bread residue which is within the saws.

Pull the sliding car (Pic.05) and put at least two breads in the Front Table N°03 (Pic.01) leaning the car against the last bread.

Adjust the Comb for fixing. The Bread Comb (Pic.04) must be in a position so that the bread does not move together with the saws movements. If bread does not go down, adjust the Comb again because it might be making too much pressure over the bread.

When adjusting the fixing Combs (Pic.04) check if the teeth are not in contact with the saws.

Your Bread Slicer was designed to slice bread with a maximum height of 16 cm.

The sliding car Guides N° 04 (Pic.01) must be periodically lubricated and cleaned.

A vibration noise is considered normal when starting slicing the first bread.

The last bread to be sliced must be manually taken off.

To put more breads pull the sliding car (Pic.05) again and place more breads in the Front Table N°03 (Pic.01).

When machine is ON do not put your fingers next to the saws.

When putting the bread in the machine try to leave its superior part (the most baked side) in contact with the stainless steel table.

Picture - 03



Picture - 04



Picture - 05



3.Operation

3.1 Starting

IMPORTANT

Wait until the saws have completely stopped before removing the protections. The machine is silent. Do not place over the sliding car objects such as knives, spoons and others if the machine is ON.

Make sure protections are properly fixed. The starting of the machine is through the ON/OFF switch placed at the lateral side of the equipment.

3.2 Cleaning

IMPORTANT

Never do cleaning with machine plugged in, always unplug machine before cleaning. Before removing the protection covers make sure the saws have completely stopped.

In order to clean the machine, first of all unplug it. All the parts which are in contact with the bread must be cleaned.

3.2.1 - Clean with a dry cloth all the parts which are in contact with the bread.

3.2.2 - Never use object such as: knives, forks and others to clean the saws. Make use of a plastic spatula in order to make the removal and cleaning of any residuo.

4. General Safety Practices

IMPORTANT

If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

5. ANÁLISIS Y SOLUCIONES DE PROBLEMAS

5.1 Problemas, Causas y Soluciones

La Rebanadora de Pan mod. FAT-120 ha sido proyectada para necesitar el mínimo de mantenimiento, sin embargo, pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural de algunas partes, causados por su uso.

Caso tenga algún problema con su máquina, verificar la Tabla - 02 abajo, donde están indicadas algunas soluciones recomendadas.

Tabla - 02

Problemas	Causas	Soluciones
· Láminas paran durante la operación de rebanar el pan.	· Falta de corriente eléctrica * Mal contacto de la Llave Prender/Apagar. · Mal contacto en el enchufe o cable de alimentación de electricidad. · Correa con poca tensión.	* Verifique si el enchufe está conectado a la toma de corriente. * Llame a su revendedor. * Verifique si el cable de alimentación de electricidad no esté partido y conferir los clavillos del enchufe. * Llame a su revendedor.

4.4 Operación

4.4.1 Avisos

No trabaje con pelo largo, que pueda tocar cualquier parte de la máquina, pues el mismo podría causar serios accidentes. Recójalo y cúbralo con un pañuelo. Solamente operadores entrenados y calificados pueden operar la máquina. Nunca toque con las manos o de cualquier otra manera, partes girantes de la máquina.
JAMÁS opere la máquina, sin algún de sus accesorios de seguridad.

4.5 Después de Terminar el Trabajo

4.5.1 Cuidados

Siempre limpie la máquina, para eso, primero deslíguela físicamente del soquete.
Nunca limpie la máquina antes de su PARADA COMPLETA.
Recoloque todos los componentes de la máquina en sus lugares, antes de ligarla otra vez.
Al verificar la tensión de las correas, NO coloque los dedos entre las correas y las poleas.

4.6 Mantenimiento

4.6.1 Peligros

Con la maquina prendida cualquier operación de manutención es peligrosa.
DESLÍGUELA FÍSICAMENTE DE LA RED ELÉCTRICA, DURANTE TODA LA OPERACIÓN DE MANTENIMIENTO.

4.6.2 Avisos

La manutención eléctrica o mecánica debe ser hecha por una persona calificada para hacer el trabajo.
La persona encargada por la manutención debe certificarse que la máquina trabaje bajo condiciones TOTALES DE SEGURIDAD.

4.1 Basic Operation Practices

4.1.1 Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be FATAL.
Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a FATAL situation.

4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.
Provide space for a comfortable operation thus avoiding accidents.
Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.
Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.
Never use a manual command (switch, buttons, lever) unadvisedly.
If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.
Use recommended or equivalent lubricants, oils or greases.
Avoid mechanical shocks as they may cause failures or malfunction.
Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.
DO NOT MODIFY original characteristics of the machine.
DO NOT REMOVE, TEAR OFF or MACULATE ANY SAFETY or IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.

4.2 Cuidados y Observaciones Antes de Prender la Máquina.

IMPORTANTE :

Leer con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de prender la máquina. Certifíquese que entendió correctamente todas las informaciones. En caso de duda, consulte su superior o el Revendedor.

4.2.1 Peligro

Cables o hilos eléctricos con aislamiento dañado, pueden provocar choques eléctricos. Antes de usar la máquina, verifique las condiciones de dichos cables.

4.2.2 Avisos

Esté seguro que las INSTRUCCIONES contenidas en este Manual, estén completamente entendidas. Cada función o procedimiento de operación y de mantenimiento debe estar perfectamente clara.

El accionamiento de un mando manual (botón, llave eléctrica, palanca, etc.) debe ser hecho siempre después que se tenga la certitud de que es el mando correcto.

4.2.3 Cuidados

El cable de alimentación de energía eléctrica de la máquina, debe tener una sección suficiente para soportar la potencia eléctrica consumida.

Cables eléctricos que estuvieren en el suelo cerca de la máquina, deben ser protegidos para evitar corto circuitos.

4.3 Inspección de Rutina

4.3.1 Aviso

Al averiguar la tensión de las correas, NO colocar los dedos entre las correas y las poleas.

4.3.2 Cuidados

Verifique los motores y las partes deslizantes o girantes de la maquina, con relación a ruidos anormales.

Verifique la tensión de las correas, y sustituya el conjunto, caso alguna correa o polea tenga desgaste. Al verificar la tensión de las correas, NO coloque los dedos entre las correas y poleas.

Verifique las protecciones y los dispositivos de seguridad para que siempre funcionen adecuadamente.

Check protections and safety devices to make sure they are working properly.

Las Nociones Generales de Seguridad fueran preparadas para orientar e instruir adecuadamente a los operadores de las máquinas, así como aquellos que serán responsables por su mantenimiento.

La máquina solamente debe ser entregada al operador en buenas condiciones de uso, al que el operador debe ser orientado por el Revendedor, cuanto al uso y seguridad de la máquina. El operador solamente debe usar la máquina con el conocimiento completo de los cuidados que deben ser tomados, después de LEER ATENTAMENTE TODO ESTE MANUAL.

4.1 Prácticas Básicas de Operación

4.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan puntos o terminales con altos voltajes. Cuando tocados pueden ocasionar graves choques eléctricos, o hasta la muerte de una persona.

Nunca toque un mando manual (botón, llave eléctrica, etc.) con las manos, zapatos o ropas mojadas. No obedecer a esta recomendación, también podrá provocar choques eléctricos, o hasta la muerte de una persona.

4.1.2 Advertencias

El local de la llave Prender/Desligar debe ser bien conocido, para que sea posible accionarla a cualquier momento, sin la necesidad de procurarla.

Antes de cualquier mantenimiento desconecte la máquina de la red eléctrica.

Proporcione espacio suficiente para evitar caídas peligrosas.

Agua o aceite podrán hacer resbaloso y peligroso el piso. Para evitar accidentes el piso debe estar seco y limpio.

Antes de accionar cualquier comando manual (botones, llaves eléctricas, palancas, etc.) verifique siempre si el comando es el correcto, o en caso de dudas, consulte este Manual.

Nunca toque ni accione un comando manual (botones, llaves eléctricas, palancas, etc.) por acaso.

Si un trabajo debe ser hecho por dos o más personas, señales de coordinación deben ser dados antes de cada operación. La operación siguiente no debe ser comenzada sin que la respectiva señal sea dada y respondida.

4.1.3 Avisos

En el caso de falta de energía eléctrica, desligue inmediatamente la llave Prender/Desligar.

Use solamente aceites lubricantes o grasas recomendadas o equivalentes.

Evite choques mecánicos, ellos pueden causar fallas o mal funcionamiento.

Evite que agua, suciedad o polvo entren en los componentes mecánicos y eléctricos de la máquina.

NO ALTERAR las características originales de la máquina.

NO ENSUCIAR, RASGAR O RETIRAR CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN. Caso alguna esté ilegible o haya sido pérdida, solicite otra al Asistente Técnico mas cercano.

4.4 Operation

4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden. Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine.

Never clean the machine unless it has come to a COMPLETE STOP.

Put all components back to their functional positions before turning it ON again. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always unplug the machine when emergency cases arise.

4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation.

Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

5 Analysis and Problems Solving

5.1 Problem, causes and solutions

The Bread Slicer, Model FAT-120High was designed to operate with the need of minimum maintenance but the natural wearing caused by the use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your Bread Slicer refer to Table 02 in which the most common situations are listed with recommended solutions.

Table - 02

<p>* Blades stop during operation.</p>	<p>* Lack of power.</p> <p>* Problem in the ON/OFF Switch.</p> <p>* Problem in the plug or cord.</p> <p>* Belsts not stretched.</p>	<p>*Chek if machine is plugged in the power supply source.</p> <p>*Call technical assistance.</p> <p>* Check if the cord not torn and check the pins of the plug.</p> <p>*Call technical assistance.</p>
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3 OPERACIÓN

3.1 Accionamiento

Importante

Espere la completa parada de las láminas antes de remover las protecciones. La máquinas no es ruidosa, así mismo, no colocar sobre el carro deslizable (foto 04) objetos tales como cuchillos, cucharas y otros, cuando esté prendida o no.

Antes de prender la máquina, estar seguro de que todas las partes removibles están fijas en sus posiciones.

La Llave Prender/Apagar está ubicada en la lateral de la máquina.

3.2 Limpieza

IMPORTANTE

Nunca haga la limpieza de la máquina con la misma conectada a la red eléctrica. Para tal operación retire el enchufe de la toma de corriente. Antes de remover las tapas de protección, certifique de la completa parada de las láminas.

Para hacer la limpieza de la máquina, primero desligarla de la toma de corriente eléctrica. Todas las partes que entran en contacto con el pan, deben ser limpiadas regularmente.

3.2.1 Limpiar con un paño seco todas las partes que entran en contacto con el pan.

3.2.2 Nunca use objetos como cuchillos, tenedores, cucharas y similares para limpiar las láminas, utilice una espátula de plástico para hacer la referida remoción y limpieza.



4. NOCIONES GENERALES DE SEGURIDAD

IMPORTANTE

En el caso de algun ítem de las NOCIONES GENERALES DE SEGURIDAD no ser aplicable en su producto, por favor desconsiderar el mismo.

2.1 Procedimientos para el Uso

Importante

Bajo ninguna posibilidad utilice las manos para colocar o sacar cualquier residuo de pan que esté entre las láminas.

La Rebanadora de Pan mod. FAT-120 fue proyectada para rebanar panes con altura máxima de 16cm.

Ajustar el peine para fijación del pan. El peine (Foto 03) debe estar en una posición en que el pan no se mueva junto con el movimiento de las laminas, caso el pan no baje, regular el peine otra vez, pues este puede estar ejerciendo mucha presión sobre el pan.

Al ajustar el peine de fijación (Foto 03), verificar si los dientes no están en contacto con las láminas. Si los dientes contactan las laminas, afloje la manija No.01 (Foto 03) y regule el peine de fijación hasta que los dientes no estén más en contacto y apriete otra vez .

Las Guías del Carro deslizable N° 04 (Foto 01) deben ser lubricadas y limpias periódicamente.

Al inicio de la operación de rebanar el pan, puede hacer un ruido de vibración, lo considere normal.

El último pan rebanado debe ser retirado manualmente, cuando esté por terminar la operación de rebanar.

Para colocar más panes, tirar el carro deslizable (Foto 04) y colocar más panes de molde en la Mesa Delantera N° 03 (Foto 01).

Cuando la máquina esté en funcionamiento, no colocar los dedos cerca a las láminas.

Al colocar el pan, procurar dejar la parte superior del pan en contacto con la Mesa de acero inoxidable N.01 (Foto 02).

FOTO - 03

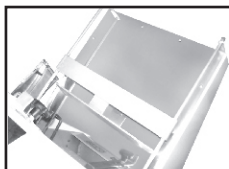


FOTO - 04



FOTO - 05



Índice

1. Introducción	11
1.1 Seguridad	11
1.2 Componentes Principales	11
1.3 Características Técnicas	12
2. Instalación y Pre Operación	12
2.1 Instalación	12
2.2 Pre Operación	12
2.3 Procedimiento para el Uso	13
3. Operación	14
3.1 Accionamiento	14
3.2 Limpieza	14
4. Nociones Generales de Seguridad	14
4.1 Practicas Básicas de Operación	15
4.2 Cuidados y Observaciones Antes de Enchufar la Máquina	16
4.3 Inspección de Rutina	16
4.4 Operación	17
4.5 Después de Concluir el Trajalho	17
4.6 Mantenimiento	17
5. Análisis y Resolución de Problemas	18
5.1 Problemas, Causas y Soluciones	18

1.INTRODUCCIÓN

1.1 Seguridad

Cuando usada incorrectamente, las REBANADORAS DE PAN Mod. Fat-120 son maquinas potencialmente PELIGROSAS.

Nunca colocar las manos en la apertura existente de la protección superior, por donde son introducidos los panes.

El mantenimiento, la limpieza o cualquier otra actividad de servicio, solamente deben ser hechas por personas debidamente entrenadas, y con la máquina desconectada de la red eléctrica.

1.1.1 Siempre desconecte la máquina de la red eléctrica cuando desear retirar cualquier parte removible, ya sea para hacer la limpieza, el mantenimiento u otro cualquier otro servicio.

1.1.2 Mantenga las manos alejadas de las partes movibles.

1.1.3 Nunca use chorros de agua directamente sobre la máquina.

1.2 Principales componentes

La Rebanadora de Pan Mod. FAT-120, es una máquina utilizada para rebanar panes de molde, ya fríos o aún templados.

La mayoría de los componentes que incorporan la máquina son construidos con materiales nobles, es decir, el acero inoxidable, el aluminio, plástico de ingeniería y acero carbono revestido con pintura a polvo.



- 01 - Mesa.
- 02 - Láminas.
- 03 - Mesa delantera.
- 04 - Guías.
- 05 - Llave Prender/Apagar.
- 06 - Pedestal
- 07 - Peine de fijación.
- 08 - Embalador de Panes.
- 09 - Calla de apoyo(retirar la corteza).
- 10- Llave Selectora de Voltage.

FOTO - 01

1.3 Características Técnicas

FAT-120

Tabla -01

Características	U.M	Monofásica	Trifásica
Distancia Mín. Entre Láminas	[Mm]	12	12
Tensión	[V]	110 / 220	220 / 380
Frecuencia	[Hz]	50 ou 60 (*)	50 ou 60 (*)
Potencia	[CV]	0,5	0,5
Consumo	[kW/h]	0,38	0,38
Altura	[mm]	1005	1005
Ancho	[mm]	435	435
Profundidad	[mm]	930	930
Peso Net	[kg]	75	75
Peso Bruto	[kg]	84	84

(*)La frecuencia será única, de acuerdo con el motor que equipa la máquina.

(**)El voltage podrá ser ajustado con la Llave selectora de voltage.

2 INSTALACIÓN Y PRE OPERACIÓN

2.1 Instalación

La Rebanadora de Pan mod. FAT-120 deben ser colocada sobre una superficie estable y en piso nivelado.

Antes de prender el equipo, averiguar si el voltaje de la máquina es el mismo que lo de la red eléctrica.

2.2 Pre Operación

Importante
Bajo ninguna posibilidad, utilice la máquina sin que las protecciones estén debidamente fijadas, y nunca limpie la máquina con la misma conectada a la corriente eléctrica.



FOTO - 02