

CE

USE AND MAINTENANCE MANUAL



BREAD SLICER ST42

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1 INTRODUCTION

1.1 FOREWORD

This operating and maintenance manual is to be consulted by whoever is in any way assigned or authorised to use the machine; by use we mean any phase in its life cycle (from assembly and transport to maintenance and dismantling). **It is also intended for the employer, the managers and other personnel of the using company;** they must read it with care and understand all its parts, so as to be able to use it as a support when carrying out part of the duties assigned to them current legislation and standards with regard to health and safety on the workplace. **The employer,** on whose production sites the machine is operating, as well as the managers and other persons in charge, must provide adequate information and training to the operators assigned to perform the specific functions (in a simple and comprehensible form that takes into account the level of understanding that can reasonably be expected of the person concerned) concerning its correct and safe use and the general and specific risks of the workplace and/or activity; when carrying out such a delicate task this manual may provide a valid support even though, for obvious reasons, it cannot be considered to cover all subjects apart from those strictly related to the machine itself.

The manual is composed of several sections, each one covering a specific area, and in particular:

- **Characteristics of the machine;**
- **Installation and Use;**
- **Maintenance;**
- **Safety;**
- **Dismantling.**

The term **machine** will indicate the subject of this manual, for which it has been written and consigned to the purchaser to ensure its correct, safe use.

Before carrying out any operation concerning the machine (transport, installation, connection, adjustment, use, repair, replacement of parts, dismantling, etc.), and before it is ready for use by third parties, normally non-professionals, **read with attention** the general and specific instructions in this manual and ensure you have a good understanding of its purposes and meanings so as to acquire the knowledge necessary for good operation of the machine, correct maintenance of its parts, and to become familiar with its safety devices and residual risks so that the machine can be used correctly and safely.

Preserve this manual and the attached documentation (drawings, diagrams, etc.) in a safe place.

If it is lost or deteriorated, request a copy immediately from the manufacturer, specifying the identification data of the machine (year of manufacture, model, serial number, etc.).

This manual reflects the existing state of the art at the time the machine enters the market and cannot be considered inadequate only because it may have been upgraded later on the basis of innovations or new technical solutions.

The manufacturer cannot be held in any way responsible for the suitability of the site chosen for the use of the machine, nor for its support services, although some important indications for correct installation are provided in the dedicated section of this manual. The company reserves the right to update both machines and manuals, without this entailing any obligation for them to update the earlier production of machines and/or manuals.

This manual is an integral part of the machine and must accompany it in the event of its being transferred or sold, in any form.

WARNING! Before allowing it to be started and used, ensure that the machine conforms with the purchase order and is fitted with all the devices, especially safety devices, described in this manual and in any commercial documentation.

WARNING! The machine described in this manual is intended to be used for cutting oven-baked bread in slices of a predefined, constant thickness that does not exceed the dimensions indicated in Section 2.2 and with properties that allow a clean cut by the stainless steel, serrated oscillating blades (sandwich loaf, round loaf, baguette, fresh and cooled, not toasted or hardened in any way, etc.)

The manufacturer cannot be held responsible for any damage and/or injuries to persons, animals or property caused by incorrect use of the machine.

1.2 INSTRUCTIONS AND GENERAL WARNINGS

The manufacturer cannot be held liable for any injuries and/or accidents to people, animals or damage to property caused by the failure to observe the instructions given in this manual and by the failure to respect the following indications:

- **Do not tamper** with the guards and safety devices provided on the machine;
- **Do not remove** the guards **or deactivate** the safety devices provided on the machine;
- **Replace** the guards and **reactivate** the safety devices as soon as the reasons have ceased for which it may have been necessary to remove/deactivate them temporarily;
- **Do not use** the machine for uses and/or loads and/or with methods different from those indicated by the manufacturer;
- **Use** exclusively completely cooled fresh sandwich loaves, round loaves or baguettes, not toasted or hardened in any way;
- **Perform** daily checks of the safety devices, the levels and the state of the technological fluids, if present, and the general condition of the machine;
- **Perform** scrupulous and adequate daily cleaning;
- When performing cleaning, adjustment and maintenance, etc., **take** suitable precautions to ensure that the machine or its parts cannot be started up by other persons, even accidentally.
- **On the workplace, observe the European Directives and the laws and regulations of the country in which the machine is installed and operating.**
- **Respect the limits of the climate conditions** (see paragraph 2.2 TECHNICAL CHARACTERISTICS) and the allowed limits of use.
- On the sites where the machine is at work, **the employer** must provide employees with adequate information and training concerning their specific tasks, with relation to its correct and safe use and the general and specific risks of the workplace and/or job; this manual may provide a valid support, though it cannot be considered exhaustive.

- **Whoever is responsible for letting third parties use the machine** (e.g. the owner/manager of the premises, employer, etc.) must check and make sure it is in perfect condition, that all its parts are whole and all its functions are working efficiently, especially as regards to safety. If, when checking, there is something that is not quite right, its use must be forbidden and it must be put “out of order”.
- When servicing, cleaning, etc., **the operator must wear close fitting clothes** with no loose, flapping parts; he/she must not wear unbuttoned shirts, jackets or coats, etc., nor any jewellery (bracelets, necklaces, etc.) that could get caught on projecting parts and, if he/she has long hair, it must be put up under a cap.
- Should replacement of one or more parts be necessary, **use only original spare parts**, ordering them from the manufacturer. If non-original spare parts are used, the Manufacturer of the machine considers itself relieved from any liability for damage to persons, things and/or animals that may result as a consequence.
- **Any single, ad hoc modification made to the machine relieves the Manufacturer from all liability that might result from damage to persons, animals and/or things.**

1.3 MAIN SITUATIONS WHEN THE COMPANY DOES NOT ACCEPT LIABILITY

The manufacturer accepts no responsibility for damage to persons, animals and things, or loss of production, under the following circumstances:

- **machine used in a way that does not comply** with its intended use, or for products different from those specifically indicated in this manual
- **installation not carried out in compliance** with the procedures described in this manual
- if maintenance jobs, adjustments, replacing parts (e.g. blades) or cleaning the machine are **done by persons who are not sufficiently educated** or, if foreseen, not adequately **trained** in the correct and safe execution of such work
- **use of energy supplies** that are different from or incompatible with those foreseen by the data specifications in this manual
- **lack of or scarce maintenance, cleaning and routine checks**, or performing them without observing the methods indicated here
- **non-observance, or partial observance, of the instructions** provided in this manual
- **ad hoc modification** of the features and original equipment provided with the machine, without receiving formal authorization from the Manufacturer beforehand
- **damage caused** by tools, equipment etc., whether used or not on the machine, which are **not supplied or, in any case, not foreseen or authorized by the manufacturer**
- **non-observance of legislation and standards** applying in the country where the machine is in operation
- **exceptional circumstances and reasons** of force majeure outside the Manufacturer’s control.

1.4 TERMINOLOGY

To improve understanding of this manual, we provide below definitions of the terms used:

MANUFACTURER, PRODUCER: Manufacturer of the machine.

CUSTOMER, PURCHASER: natural person or juridical entity that has purchased a new machine, or one in a condition that can be considered new (that is intact, and including these original instructions and the original EC Declaration of Compliance).

OPERATOR: person responsible for using the machine, where by use is intended any phase related to the normal life cycle of the machine.

MACHINE: the subject of this manual - written to explain how to operate it safely and correctly - and duly consigned to the purchaser.

USE OF THE MACHINE: the set of operations that must be carried out on the machine during its lifetime or that may be necessary, within the context of its intended use as explicitly stated in this manual.

BREAD: bread product, already baked in the oven, having dimensions that must not exceed those indicated in Section 0 and with properties that allow it to be cut cleanly by the stainless steel, serrated, oscillating blades (sandwich loaf, round loaf, baguette, fresh and cooled, not toasted or hardened in any way, etc.)

ROUTINE MAINTENANCE: operations necessary for good operation of the machine and its correct duration. Due to the simplicity of these operations and their low associated risk factor, no particular preparation or professional qualifications are required to perform them, and they can therefore be delegated to the machine operator.

EXTRAORDINARY MAINTENANCE: operations necessary for the good operation of the machine and its correct duration. Due to their complexity and/or associated dangers, these interventions must be performed by expert, specialized personnel, professionally prepared and possessing the necessary technical and legal knowledge to carry out the work properly and in complete safety.

DANGER AREA, any area inside and/or in the vicinity of the machine, where the presence of a person exposes them to danger, and constitutes a risk to their health and safety.

EXPOSED PERSON, any person who is completely or partially within a danger area.

WARNING: information of primary importance for the operator's health and safety.

IMPORTANT: important information to avoid damage to the machine and/or its parts.

2 MACHINE FEATURES

2.1 INTENDED USE AND DESCRIPTION

The machine described in this manual is intended to be used for cutting oven-baked bread in slices of a predefined, constant thickness, that does not exceed the dimensions indicated in Section 2.2 and with properties that allow a clean cut by the stainless steel, serrated, oscillating blades (sandwich loaf, round loaf, baguette, fresh and cooled, not toasted or hardened in any way, etc.).

It is forbidden to use the machine if it is not in a stable position in the place of use.

Use of the machine **is permitted exclusively in closed, protected areas**; under no circumstances must the machine be used outside or in areas where it is exposed to the action of atmospheric agents.

Use of the machine **is not permitted** for other purposes and/or products and/or using different methods from those described in this manual.

Use of the machine **is not permitted** unless, beforehand, all connections have been made to the systems serving the installation site as indicated in this manual.

Use of the machine **is not permitted** in environments where there is risk of fire and/or explosion and/or any type of incident considered of importance by current legislation, or that presents high levels of humidity or wetness, where there is excess water vapour and/or oily vapour and/or dust, or the presence of corrosive substances and/or gases.

Use of the machine is not permitted in environments subject to vibrations or abnormal jolts.

For safety, hygiene, health, and warranty reasons, it is forbidden to use the machine in any way other than described here. Any different use of the machine from that indicated here - even if it could not reasonably be foreseen - is considered improper and non-compliant and is therefore not covered by the Manufacturer, and for this reason constitutes a potential danger to the health and safety of persons exposed, as well as animals and/or things.

IMPORTANT! Before starting, using or letting the machine be used, the user must read and understand all the instructions and indications given in this manual. Consequently, when the machine is started, put into service or used, the user declares implicitly that he accepts all civil and criminal liability resulting from injuries to persons, animals and damage to things as a consequence of non-observance, even partial, of these instructions and indications.

Apart from the support structure, each machine is composed of (Figure 1):

- ref. 1 compartment for loading the bread to be cut;
- ref. 2 element for advancing the bread to be cut (referred to as the “bread-pusher”);
- ref. 3 cutting blades;
- ref. 4 compartment for the cut slices;
- ref. 5 crumb collection drawer;
- ref. 6 arm that facilitates insertion of sliced bread into a wrapper;
- ref. 7 illustrations showing the bread loading and slice unloading sequence for the user;
- ref. 8 top guard;
- ref. 9 control panel located behind the access door to the crumb collection drawer.
- ref. 10 flexible flaps for holding the slices together
- ref. 11 door closing the crumb collection drawer.

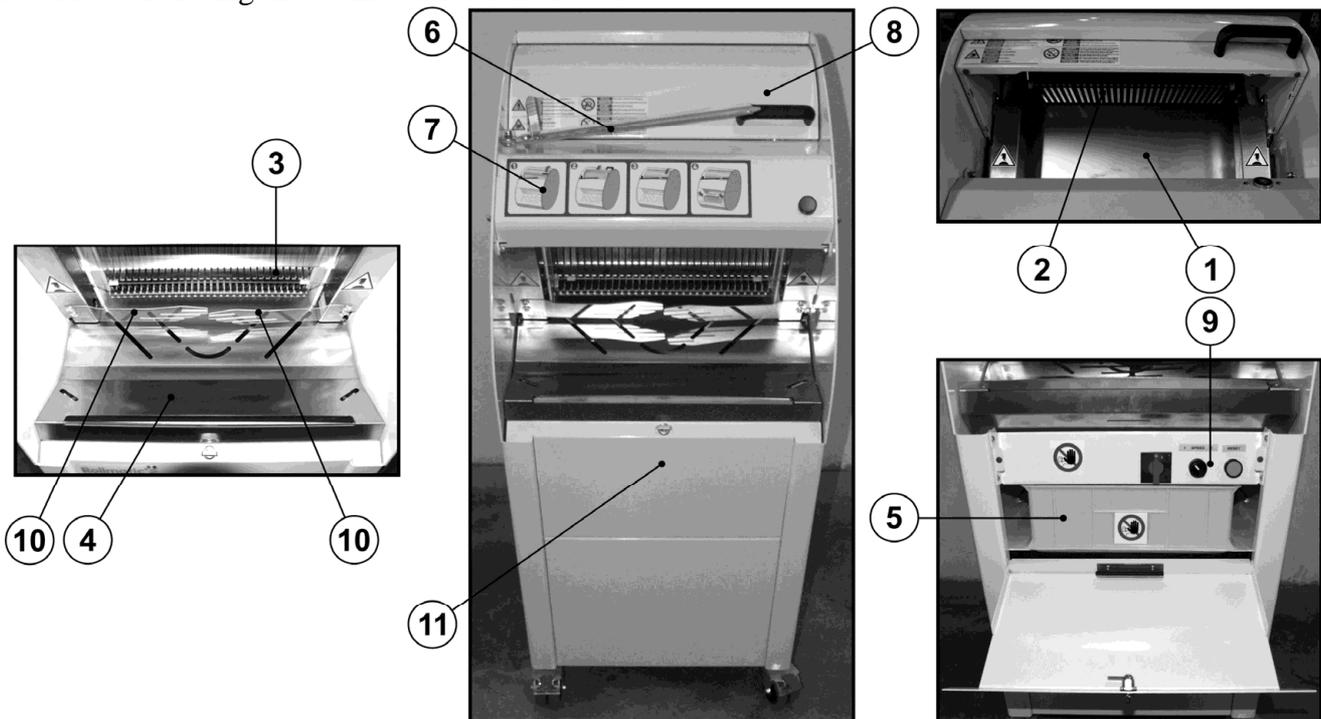


Figure 1

2.2 TECHNICAL SPECIFICATIONS

OVERALL MACHINE DIMENSIONS (WIDTH x DEPTH x HEIGHT)	mm	593 x 700 x 1383
BREAD MAX. NOMINAL LENGTH	mm	420
BREAD MAX. NOMINAL DEPTH	mm	260
BREAD MIN/MAX NOMINAL HEIGHT	mm	60 / 180
BLADE PITCH	mm	see note
WEIGHT	kg	180
INSTALLED POWER	kW	0.75
NOMINAL VOLTAGE / FREQUENCY	V/Hz	400*; 220* / 50; 60
*Allowed tolerance: +/- 10%		
NO. OF ELECTRICAL PHASES	-	3/2 ~ + PE
INTERVENTION THRESHOLD OF PROTECTION DEVICES IN CASE OF OVERLOADING	A	10
AMBIENT TEMPERATURE, MIN/MAX	°C	-5 / +40
MAXIMUM AMBIENT TEMPERATURE - AVERAGE OVER 24 H	°C	35
MAXIMUM AMBIENT RELATIVE HUMIDITY (WITH T < 40 °C)	%	50
MAXIMUM HEIGHT ABOVE SEA LEVEL	m	2000

Note. The blade pitch in mm (thicknesses of slices cut) can be 7 - 9 - 10 - 12 - 14 - 15 - 16 - 18. The pitch is specified by the purchaser on the purchase order submitted for the machine, and cannot be modified.

2.3 CONTROL AND COMMAND DEVICES

With reference to Figure 2, the machine is equipped with the following command and control devices:
At the front of the machine:

- ref. **1** main switch **O - I** (**OFF - ON**)
- ref. **2** two-position selector for choosing bread feeder speed;
pos. 1 (lh) = slowest speed pos. 2 (rh) = fastest speed
- ref. **3** RESET push button: it resets the machine to the start of the cycle when switched on or after an emergency stop
- ref. **4** top guard, with which a closed/open and unlocked/locked control system is associated; after checking that the guard is closed and locked, this system commands the cycle to start
- ref. **5** green lamp indicating voltage presence:
 - a fixed light indicates that the machine is ready to cut
 - a blinking light indicates that the machine is busy (cutting or preparing for the next cut)

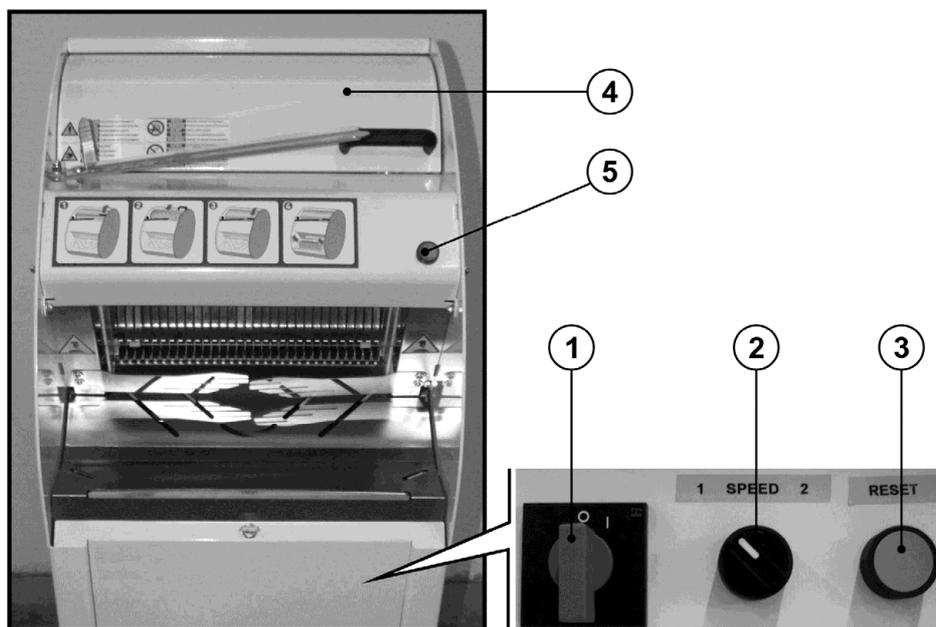


Figure 2

2.4 IDENTIFICATION PLATE

The identification plate (**Figure 3**) is fixed on the back of the machine, displaying in indelible form: the CE marking, Manufacturer's details, machine model, serial number, year of manufacturer, weight and essential electrical specifications.

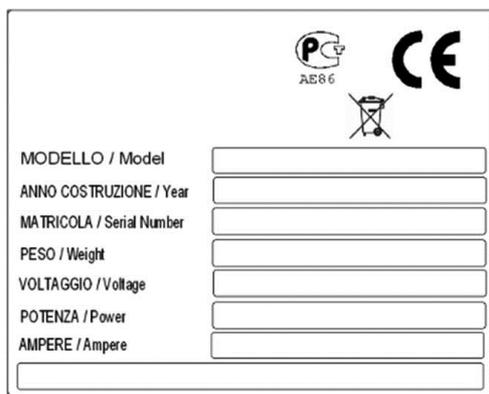


Figure 3

3 INSTALLATION AND USE

3.1 WARNINGS RELATED TO INSTALLATION SITE

The premises where the machine is to be installed must comply with current legislation and standards.

3.2 LIFTING, TRANSPORTATION AND POSITIONING INSTRUCTIONS

The place where the machine is kept and/or used must, besides complying with existing laws and standards, ensure maximum stability of the machine and adequate protection against all possible damage and against the elements.

If the machine is not going to be used for any length of time it must be put in a closed, dry place off limits to unauthorised people where it cannot be damaged; it must also be covered with waterproof cloths. The machine is shipped in a single pack, fully assembled. When shipped from the manufacturer's premises, the machine is packed and fixed on a pallet and, if necessary or agreed in the contract, in a thick cardboard box (carton) or a wooden box (crate).

When moving and transporting the machine, you must take all possible precautions to avoid, or to limit, risks for persons, animals and things.

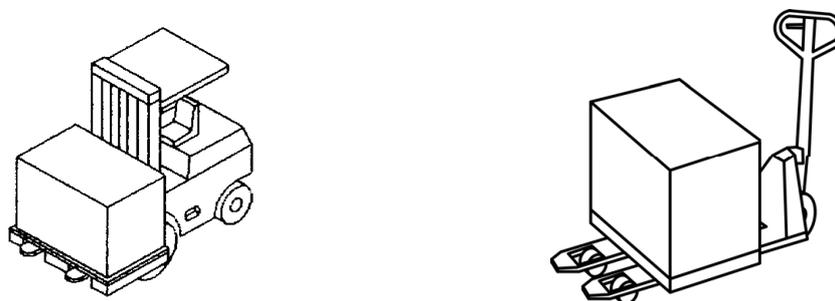


Figure 4

Loading/unloading from the transport vehicle is normally carried out by means of a forklift truck or pallet truck having a sufficient lifting capacity, and whose arms must be inserted in the special spaces at the bottom of the pallet. Remove the machine's packaging; check that it is in good condition and intact; separate the materials by type (cardboard, plastic, wood, etc.), depositing them in special collection sites accessible only to authorized persons, so that they are ready for collection by specialist waste disposal companies. The wooden joists and pallet must also be taken to a specially-designated collection site.



Environmental respect is a duty enshrined in current legislation.

Around the machine, leave sufficient space to allow it to be used comfortably and for carrying out thorough, efficient cleaning operations, regulation and/or maintenance activities. Block the two wheels fitted with brakes by lowering the respective levers (Figure 5).

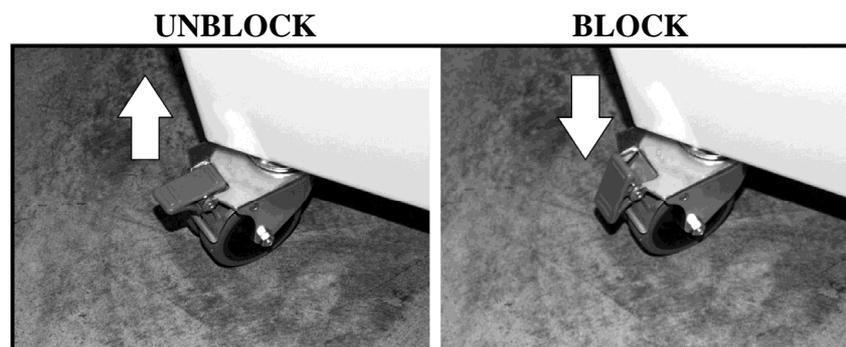


Figure 5

3.3 ELECTRICAL CONNECTIONS

Make sure that the line voltage supplied complies with that stipulated by the machine manufacturer and indicated on the identification plate (see also Section 2.2). Connection to the electrical plant at the work site must be performed observing the standards and legislation in force, and referring to the data and indications in this manual. The machine is delivered complete with cable and three-phase / single-phase plug with earth pin. The electrical connection must be carried out by a qualified technician.

WARNING! A device must be installed upline from the power socket to guarantee disconnection from the mains supply, with a contact opening distance of at least 3 mm.

If the supply voltage fluctuates with intervals higher than the tolerance value specified in the table (see Section 2.2) arrange for the use of a stabilizer unit



The manufacturer declines all liability if the earth system is absent or does not comply with the standards.

When starting for the first time check that the phases are connected correctly, start the motor and check that it is turning in the CORRECT DIRECTION (indicated by the arrow), looking through the viewer at the back of the machine.

WARNING: if the motor is turning in the opposite direction, turn off the power immediately so as not to damage it and invert a phase in the plug.

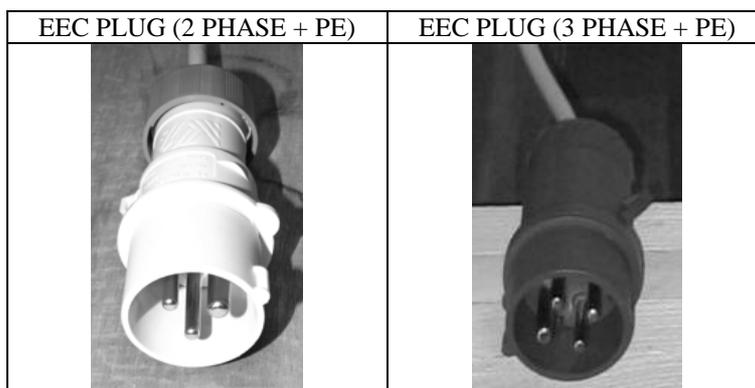


Figure 6

3.4 OPERATION AND USE

WARNING! VERY IMPORTANT!

Only one operator at a time can use the machine, without exceptions. Use of the machine is allowed exclusively under the conditions indicated in Section 2.1. It is forbidden for anyone without the requisites stipulated in this manual to carry out any operation on or with the machine. These are the conditions necessary for a safe use of the machine, even if they do not provide a total guarantee.

Whoever is legally responsible for making the machine available for use must see to it that the above is complied with.

For loading the bread, waiting for it to be cut and to unload the slices, the user must be in front of the machine (in front of the illustrated sequence).

3.4.1 PRECAUTIONS AND PRELIMINARY CHECKS

- Before allowing the machine to be used to slice bread, check that the wheels with brake are locked (see Figure 5).
- **At the start of every work day and/or shift**, make sure that the safety devices are working properly following the instructions in Section 5.2.3

3.4.2 GENERAL INFORMATION FOR NORMAL USE

Before using the machine to slice bread bear in mind the following important information:

- Switch the machine off at the end of the day or shift: turn the main switch to O (OFF) and take the plug out of the power supply socket. Leave the machine with the top guard closed.
- Should it be necessary for any reason to go near the blades with your hands, particularly their cutting edge, **wear cut-proof protective gloves as a preventive measure to avoid any injuries that could be caused as a result of contact with the blades** (although it is extremely difficult to reach their cutting edge, the blades are very sharp and even the slightest contact could cause injury).

3.4.3 SWITCHING ON AND MAKING READY FOR OPERATION

Connect the plug provided to the electric power socket;

- Open the door ref. 11 Figure 1
- Close the top guard and turn the main switch to I (ON).
- If necessary, select the bread pusher advance speed with selector ref. 2 Figure 2

After having opened the top guard again, the machine is ready to perform cutting cycles.

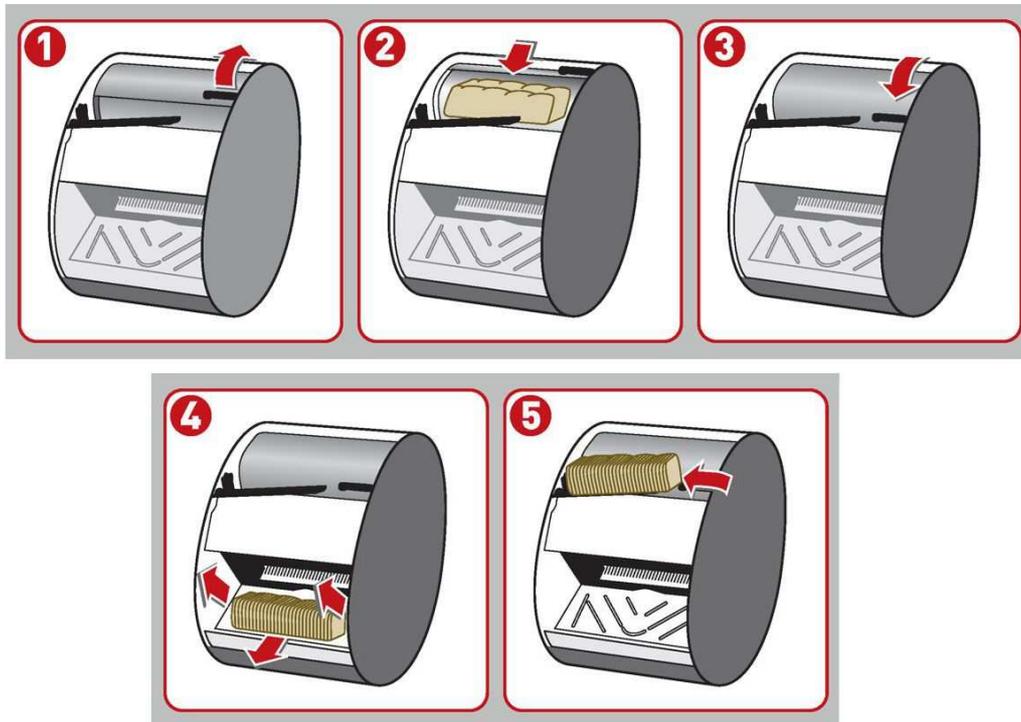
The lamp indicating voltage presence is now lit: ref. 5 Figure 2:

- a fixed light indicates that the machine is ready to cut
- a blinking light indicates that the machine is busy (cutting or preparing for the next cut)

If the machine has been stopped in an abnormal condition (e.g. no power or motor overload), with the top guard closed, press the RESET button ref. 3 Figure 2; the machine parts will move into start cycle position.

3.4.4 MACHINE FUNCTIONING AND USE

On the front of the machine is a series of schematic figures illustrating the sequence of steps to follow to cut the bread.



After the machine has been switched on and enabled to work, as described in par. 3.4.3:

1. standing in front of the machine, open the top guard
2. place the bread **in a central position** in the loading compartment, without letting it touch the sides; **it is forbidden to put your hands inside the loading compartment more than is strictly necessary**
3. close the top guard (the guard locks in place and the machine starts the cutting cycle)
4. wait for the machine to finish the cutting cycle. On the way out the slices are kept relatively compact by the flexible flaps and stop against the edge of the exit surface; they can now be removed. Removing the slices frees the beam of the photocell, ref. 6 Figure 7, which enables the return of the bread pusher for a new cutting cycle.
5. If you want to wrap the sliced bread, place the loaf on the arm with the slices well aligned. Pass the bag over the arm holding the sliced loaf then extract the bag together with the slices of bread so that the loaf is inside the bag; now seal the bag.

WARNING: If the top guard is opened (forcing the electromagnet) during cutting operations, the machine is blocked instantly. Close the top guard to restore correct operation. The machine returns to starting condition.

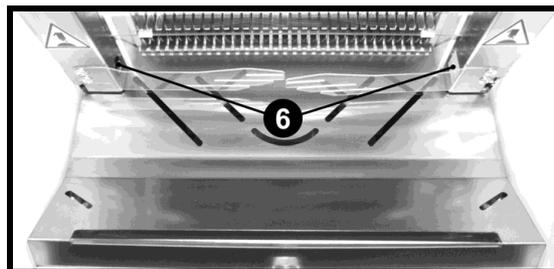


Figure 7

3.4.5 CRUMB COLLECTION DRAWER

The machine has a drawer ref. 1 Figure 8 for collecting crumbs and bread residue. This drawer can be taken out (e.g. for emptying and/or cleaning) by opening the door, ref. 2 with the lock ref. 3.

The door ref. 2 must stay open only for the time strictly necessary for cleaning. The machine has a microswitch that checks the presence of the crumb collection drawer, if the drawer is extracted the safety key (ref. 4 disables its operation until it is put back.

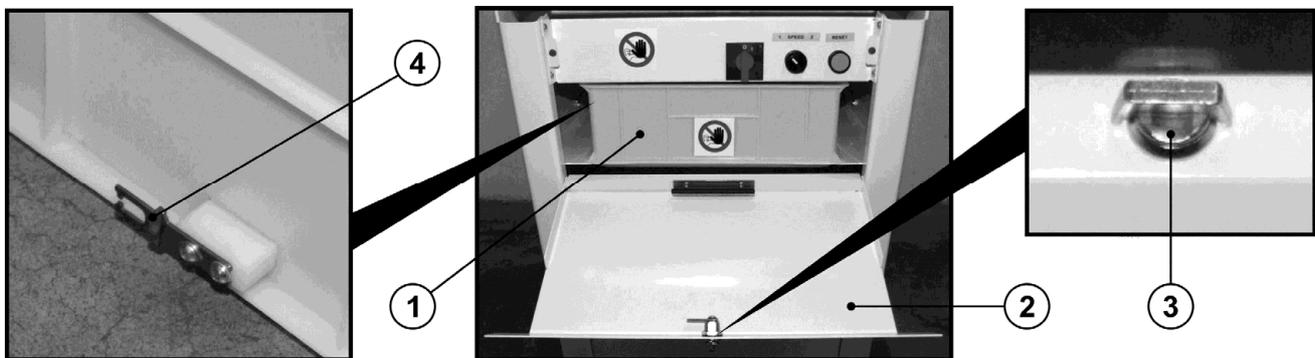


Figure 8

4 MAINTENANCE

4.1 INTRODUCTION

Periodically the machine may require maintenance work which may be:

- **Routine maintenance**: periodical or occasional jobs to keep the machine efficient and in a good state of repair, jobs that do not require specialised personnel with specific professional training and that **can be done by non specialised personnel with a minimum of technical knowledge of the machine** provided the instructions given in this manual are scrupulously observed.
- **Extraordinary maintenance**: all periodic and/or occasional operations required to maintain the machine in good, efficient working order, that require special preparation and/or professional qualifications and/or other specialist skills, they **require the intervention of specialized, professionally-qualified personnel** (where required by current legislation and standards), possessing the technical and legal knowledge for carrying out the work properly.



WARNING! All maintenance jobs and/or cleaning work, however simple, **must be done** – except where specified otherwise in this manual – **only after having turned the main switch to O (OFF) and taken the plug out** of the power supply socket to avoid the machine being started.

If, to carry out such work, it is necessary to remove a guard and/or deactivate a safety device, take all the necessary and possible measures to ensure that no one is exposed to any resulting risks.

All guards must be put back in place and secured with their fixing means and all safety devices must be reactivated as soon as the reasons that made their removal/deactivation necessary no longer exist.

4.2 PERIODIC MAINTENANCE

- **At the end of every work day or shift**, carry out a full, **meticulous cleaning of the machine**, following the instructions in Section 4.9
- **At the start of every work day or shift**, verify that the safety devices are intact and working efficiently by performing the checks in Section 5.2.3

4.3 BLADE REPLACEMENT (extraordinary maintenance)

REMOVAL sequence:

To carry out this job the operator must **wear cut-proof gloves**, especially before touching or approaching the blades (the cutting edge of the blades is very sharp). Referring to the illustrations, follow the instructions to replace a blade:

1. Give the start cycle command (open and close the top guard), without putting any bread in to cut, when the bread pusher is fully advanced, to block it in position: turn the main switch to **O (OFF)** and take the plug out of the power supply socket.
2. Fully open the top guard; without electricity you will find that it is not locked;
3. Loosen the two nuts at the side ref. 1 that secure the guard ref. 2 (tile) which is above the blades; Figure 9

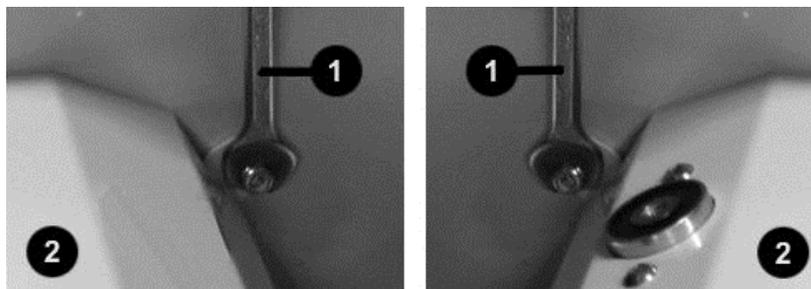


Figure 9

4. Inside the bread loading compartment and at the rear, remove the two screws that hold the slide inside the loading compartment, Figure 10.

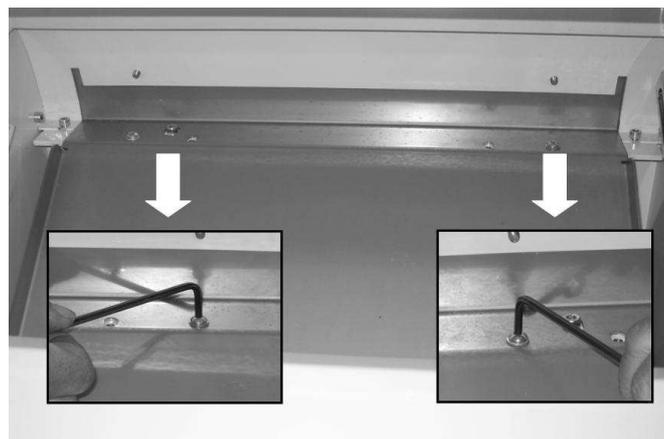


Figure 10

5. Close the top guard ref. 8 Figure 1, switch on the machine and press the RESET button ref. 3 Figure 2. Wait until the green light ref. 5 Figure 2 remains lit continuously (bread pusher in start position), turn the main switch to **O (OFF)** and take the plug out of the power supply socket;
6. Open the top guard ref. 8 Figure 1;
7. Slowly turn the guard (tile) downwards and then open it completely, Figure 11;

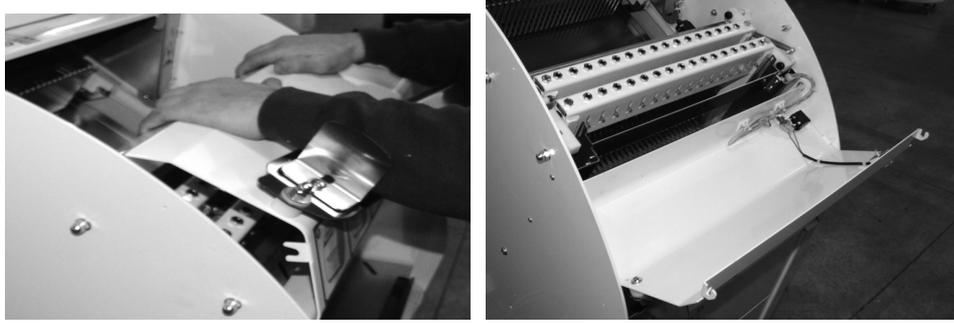


Figure 11

8. With a pair of pincers, detach the springs, ref. 1 (one on each side) from the hooking point on the comb, Figure 12;
9. Raise the comb ref. 2, extracting it from the pins at the sides and taking care not to damage the blades;
10. At the back of the machine, use an Allen wrench to remove the two screws ref. 3 and partly extract the slide ref. 4;
11. With an Allen wrench, remove the screws on the two sides, ref. 5 which hold the connecting rods, ref. 6 that support the rear blade holder frame;

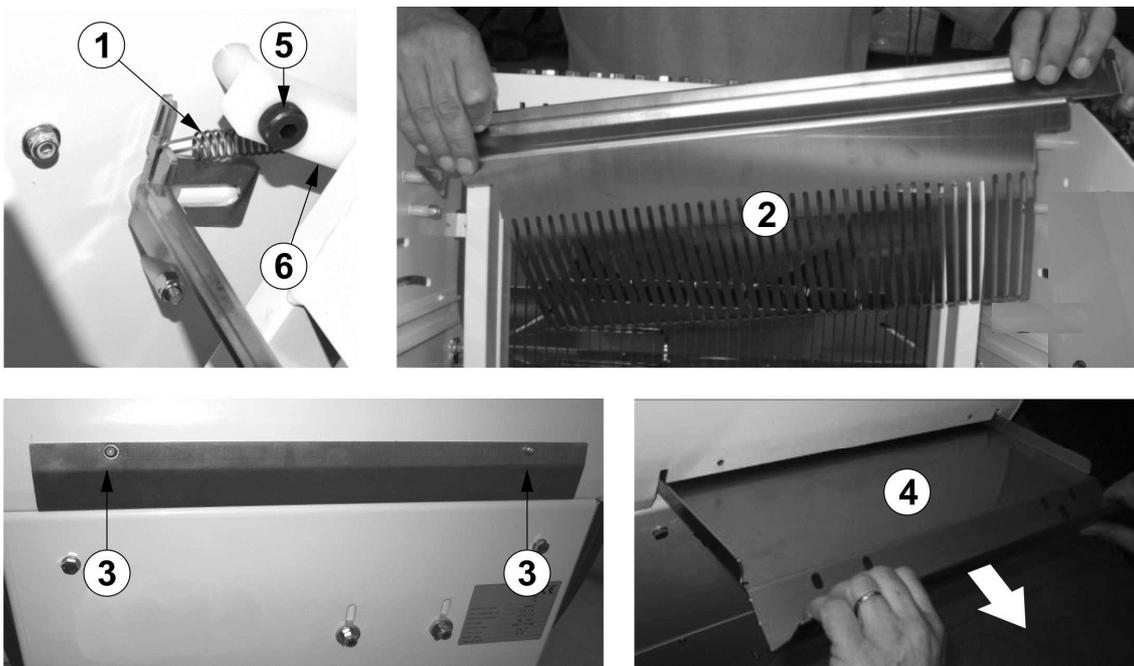


Figure 12

12. Open the two blade support frames, ref. 1 and ref. 2 Figure 13 “like a book”, pushing back the rear frame ref. 2;
13. Loosen the stop nut ref. 3 of the blade to be changed and, with an Allen wrench, loosen as much as necessary the tightening screw ref. 4 Figure 13;
14. Grip the blade to be replaced with a pair of pliers and free it from the hooks ref. 5/6 Figure 13; put the blade in a safe place so there can be no risk of cuts if it is touched accidentally.

REASSEMBLY sequence:

15. First fit the bottom pin ref. 6 on the new blade and then, holding down the hammer ref. 7, fasten the top pin ref. 5;
16. Suitably tighten the blade by turning the screw ref. 4 and secure the nut;

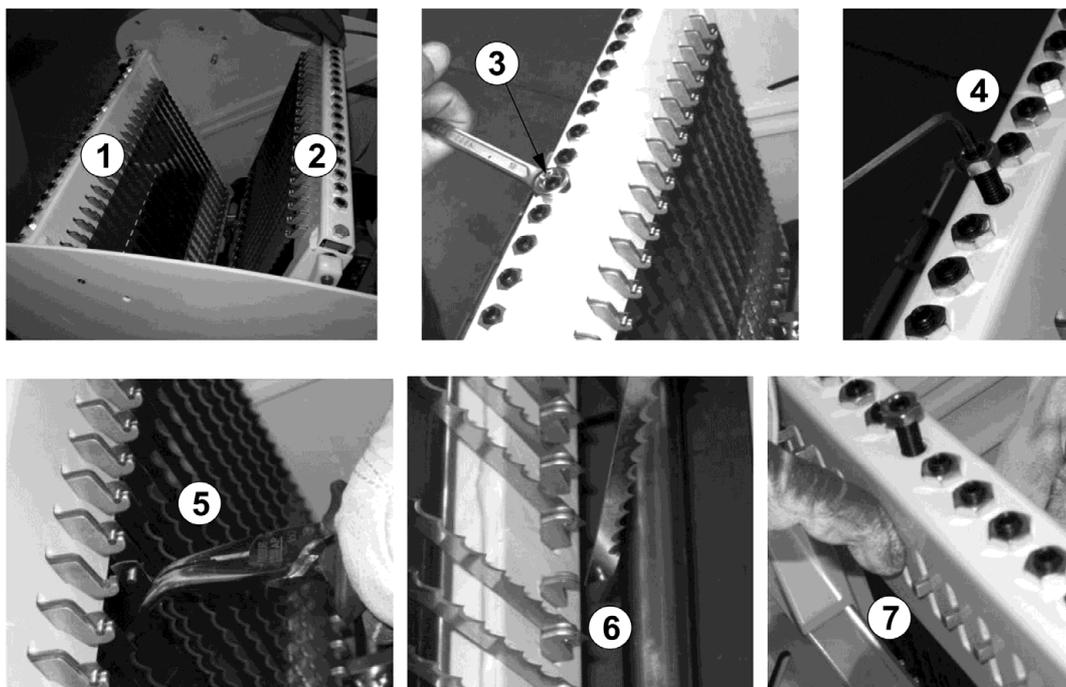


Figure 13

17. Return the frame ref. 2 Figure 13 to its original position and reposition the connecting rods on both sides, fixing the respective screws (remember to insert the plastic spacers);
18. Slowly re-insert the comb ref. 2 Figure 12 (take care not to knock the blades) and attach it at its ends to the pins ref.1 Figure 14. **Check centring of the comb between the blades (incorrect centring could cause the comb to touch the blades and damage them)**, ensuring that the plastic washers remain outside the fastening slots;
19. Put back the springs ref. 1 Figure 12 using a rounded pair of pincers;
20. Re-insert the slide of the loading table ref.4 Figure 12 and ref.2 Figure 12 with the teeth centred between the blades. Take care to lay the slide over the bread exit surface, being careful not to damage the blades;
21. In the operation in point 20, respect the male-female fitting of the side strips ref.3 with ref. 4;
22. Block the slide ref. 4 with the two screws ref. 3 Figure 12;
23. Reposition the cover (tile) Figure 11 and (checking that the electric wires pass without tangling), tighten the two nuts at the sides ref. 1 Figure 9;
24. Switch on and give the start cycle command (open and close the top guard) without putting in any bread to cut. Block the bread pusher in advanced position, turning the main switch to **O (OFF)** and taking the plug out of the power supply socket;
25. Completely open the top guard;
26. Fix the two screws Figure 10 that secure the slide inside the loading compartment.

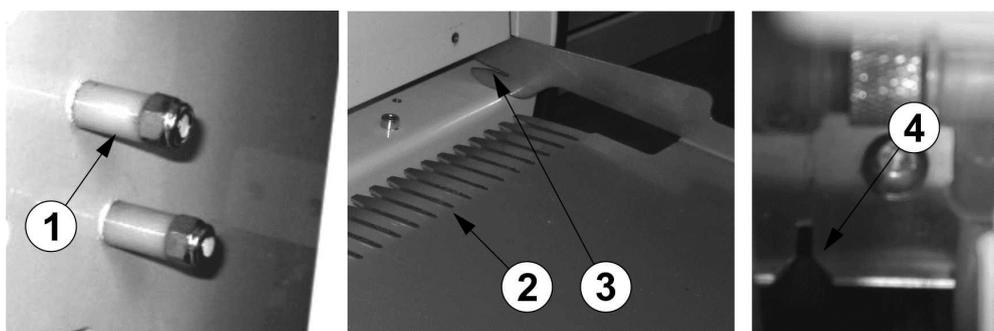


Figure 14

4.4 BELT REPLACEMENT AND TIGHTENING (extraordinary maintenance)

To replace the belts (both must be replaced, never ever only one) proceed as follows, referring to Figure 15:

1. Turn the main switch to **O** (OFF) and take the plug out of the power supply socket;
2. Remove the slide of the rear loading compartment as indicated in (par. 4.3) in points 1, 2,4,5,6 and 10;
3. Loosen the four nuts on the back of the machine ref.1
4. Loosen the stop nut, ref. 2 and turn the screw ref. 3 in an anticlockwise direction to loosen the belts ref. 4;
5. Dismantle the head of the connecting rod ref. 5 removing the two screws ref. 6, remove the shaft ref.7;
6. Take off the belts ref. 4 and replace them with two new ones
7. Reposition the shaft ref. 7 in the seat of the connecting rod ref. 8, then block it, reassembling the head of the connecting rod ref. 5 and tightening the screws ref. 6;
8. Turn the screw ref. 3 in an anticlockwise direction to tighten the belts, then block everything, tightening the stop nut ref. 2; the tension is correct when, pressing one belt with your thumb midway along its path, it flexes slightly;
9. Tighten the four nuts, ref. 1 and mount the rear slide, following the instructions in par. 4.3 as in points 21,22,24,25 and 26.

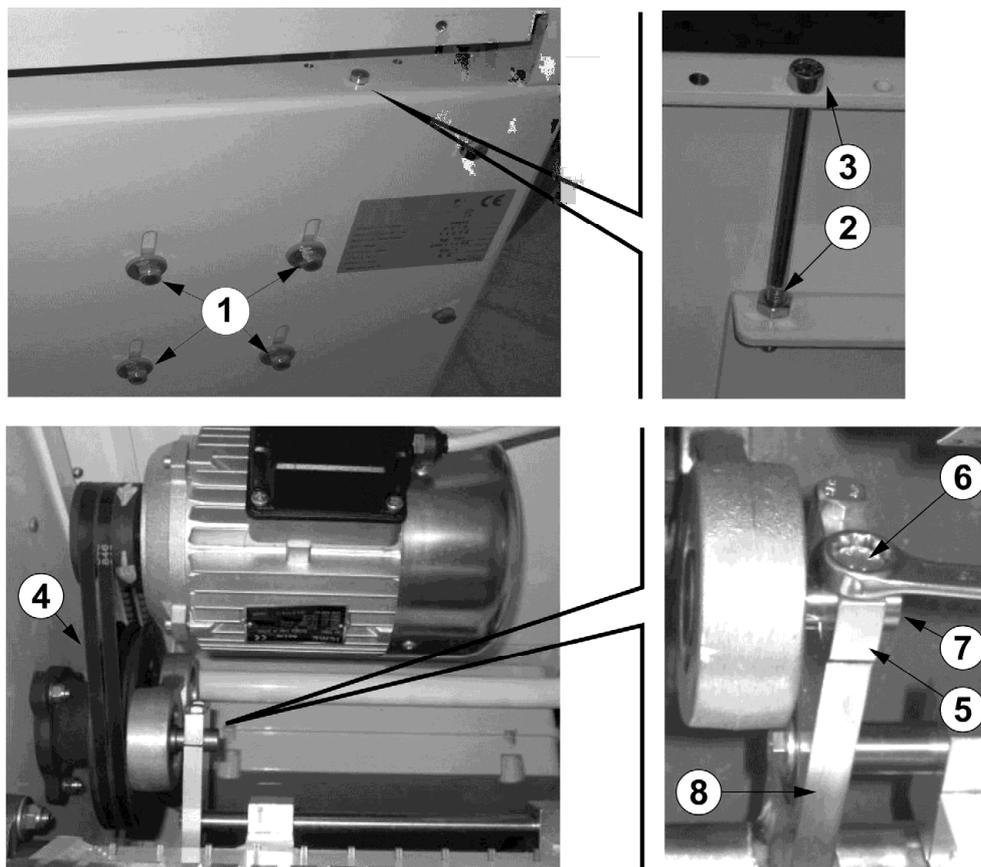


Figure 15

4.5 REGULATING THE COMB PRESSURE (extraordinary maintenance)

The comb pressure is set at a medium intensity. If the bread and the comb were to “jump” up and down during cutting, the problem can normally be solved by regulating the springs of the comb on the hardest position.

To adjust the comb pressure, proceed as follows referring to Figure 16:

1. Turn the main switch to **O** (OFF) and take the plug out of the power supply socket;
2. Fully open the top guard; without electricity you will find that it is not locked;
3. Open the cover (tile) as described in points 3 and 7 (par. 4.3), at this point the comb tightening springs are accessible, located on both sides of the machine;
4. It is possible to hook the springs into one of the two positions available using long-nosed pliers;

Pos. 1 LESS comb pressure

Pos. 2 MORE comb pressure

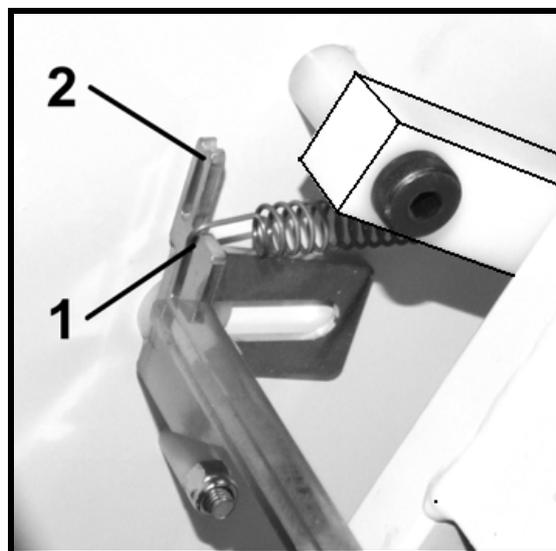


Figure 16

4.6 INTERVENTIONS PERFORMED EXCLUSIVELY BY AUTHORISED TECHNICIANS

All maintenance interventions other than those described up to this point must be considered extraordinary maintenance, and carried out exclusively by the manufacturer's technicians, or technicians explicitly authorized by the manufacturer, in particular:

- replacement of blade support frames
- replacement of the motor. In this case, always verify that the direction of rotation is correct, as described in chapter 3.3, the drive pulley must be mounted on the motor shaft exactly as shown in Figure 15(see the arrow on the pulley); if the direction of rotation is incorrect, reverse the positions of the two phases inside the electrical plug (this operation must be performed only by an expert electrician).

4.7 POSSIBLE BREAKDOWN AND/OR ERROR SITUATIONS

We indicate here some error situations that could occur while the machine is in service.

The subsequent intervention must be carried out in compliance with the instructions, where provided, and in any case **only after having switched off and disconnected the machine from the electric power supply.**

Problem	Possible causes	Solutions
The machine does not start and the green light is off.	• Crumb collection drawer not correctly inserted.	- Insert the crumb collection drawer correctly until the micro key is completely inserted.
	• No electrical power supply	- make sure the plug has been inserted properly in the socket - check whether the LED of the green light is burnt out <u>The problem lies upstream from the machine</u> - check the safety devices for the electricity line in the work place and reset them if necessary
	• Protection fuses blown	- Replace (par. 4.8; electrical maintenance)
The machine does not start and the green light is on.	• Failure of the top guard closed control microswitch	- Ask for intervention of the technical assistance service
	• The reset command is not working	- Ask for intervention of the technical assistance service
The machine is very noisy and vibrates in an unusual way	• Motor turning in the wrong direction	- see (par. 4.6; electrical maintenance)
	• The connecting rods ref.6 Figure 12 are worn	- change them
The bread-pusher is working but not the blades	• One of the sensors inside the actuator that controls the pusher is faulty	- Replace (par. 4.8; electrical maintenance)
The machine working is not uniform	• Belt tension not correct	- Adjust (par. 4.4; extraordinary maintenance)
Slicing quality is not acceptable	• Blades worn	- Replace (par. 4.3; extraordinary maintenance)

4.8 ELECTRICAL MAINTENANCE



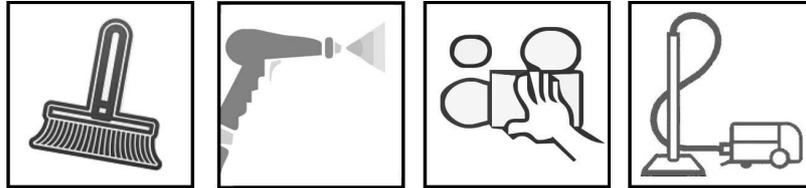
Before accessing any part of machine powered electrically, remove the plug from the power socket. The disconnected plug must be constantly in view so that anyone is able to verify visually that the machine status is “not electrically powered”.

All interventions that directly or indirectly involve the electrical equipment of the machine **must be performed by specialized technical personnel, professionally trained, and possessing the technical and legal knowledge for carrying out the work properly, explicitly given responsibility for performing these operations, and who must have read this manual in its entirety beforehand.**

An electrical circuit diagram is attached to this manual, and constitutes an integral part of it. The electric panel is at the rear of the machine.

4.9 CLEANING THE MACHINE

Empty the crumb collection drawer (see Section 0) and wash it internally and externally with clean water. Dry it carefully before putting it back in place. Clean all parts of the machine using a vacuum-cleaner, with a slim nozzle; if necessary, brushes or brief jets of compressed air can be used to remove residues from areas that are difficult to reach.

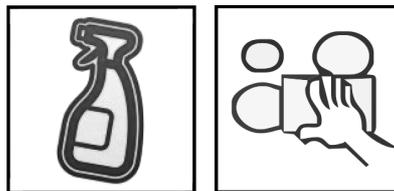


Clean any stains with a clean cloth dampened with water and, if necessary, a neutral detergent.

Do not use metal objects, especially if they have sharp and/or pointed edges, **in order not to damage any parts**.

When cleaning or doing other work near the blades **always wear cut-proof gloves** (the cutting edges of the blades are extremely sharp and even the slightest contact could cause injury).

Periodically (depending on how much the machine is used) **disinfect** the rear slide, the blades and the front unloading tray, spraying them with normal washing-up liquid suitable for steel articles with disinfecting properties (**as a preventive measure, wear cut-proof gloves**), then rinse.



On concluding this operation, some loaves of bread should be sliced; the slices obtained must not be put on sale or eaten, but disposed of according to current legislation.

4.10 PUTTING THE MACHINE OUT OF SERVICE FOR LONG PERIODS

If the machine is put out of service or not used for a prolonged period, disconnect it from the electric supply, clean all parts carefully, and cover it with a clean, waterproof cover to protect it from environmental agents, dust, insects, rodents, etc. Adopt appropriate measures to avoid the machine risking being subjected to jolts, tampering, damage, misuse, etc.

Before putting the machine back into service, carry out a careful preliminary examination to ensure that it is intact, then proceed as for using the machine for the first time.

5 SAFETY

5.1 INTRODUCTION

The description of the risks and related considerations provided in this Chapter presume:

- knowledge of the normal working conditions of the machine and its intended use
- that, in the case of a professional use of the machine (even if only for maintenance, cleaning, etc.), the workers have been adequately instructed and made aware of the specific and general risks in the working environment, in compliance, among other things, with existing laws and standards.
- that the professional user scrupulously follows the indications given on the machine itself

VERY IMPORTANT!

Before putting the machine into service and/or allowing it to be used for the purpose for which it has been designed, the user must read and understand the instructions and indications in this manual. Consequently, whoever puts the machine in service and/or allows it to be used, implicitly declares that they assume all civil and criminal responsibility resulting from injury to persons, animals and damage to things, which may occur as a consequence of non-observance, even partial, of said instructions and indications.

5.2 DANGERS, SAFETY MECHANISMS AND RESIDUAL RISKS

In compliance with Directive 2006/42/EC, clear and concise information is provided below concerning the dangers related to the machine and associated risks, as well as the measures adopted to eliminate or reduce them. Where it is not possible to eliminate a risk completely, detailed information is provided on the related residual risk, and any further measures to be adopted to limit its impact even more.

5.2.1 DANGERS AND RELATIVE RISKS PECULIAR TO THE MACHINE

The machine presents dangers of the following types:

Mechanical

- **Cutting:** through contact with the sharp edge of the blades in movement, when passing
 - on the side where the bread to be cut is loaded
 - on the side where the sliced bread comes out
 - through the slot normally occupied by crumb collection drawer
- **Crushing, shearing, trapping, dragging** through contact with mechanical bodies in movement
- **Cuts** due to contact with the sharp edge of the blade, even if stopped, during blade cleaning or replacement operations

Electrical:

- **Electrocution** due to direct or indirect contact with live parts, or due to external factors that impact the electrical equipment

The related risks have been eliminated or reduced as much as possible, and/or can be further reduced by taking the measures and implementing the safety devices as described in previous chapters.

5.2.2 SAFETY MECHANISMS AND RELATED CONSIDERATIONS

1. **Interlocked top mobile guard** ref. 1 Figure 17, which makes it impossible to reach the blades and the bread pusher when they are moving. Its fully closed position is checked by a microswitch ref. 3 controlled by the cam ref. 2. Its “locked” position is achieved by means of the electromagnet ref. 4, and only in this case is the command given to start the pusher and the cutting blades. If the cover is forced open, the associated safety system commands the emergency stop of the machine and cuts power to all parts that would otherwise be dangerous as long as the cover remains open. When it is closed it automatically resets the machine, returning the bread pusher to start position.

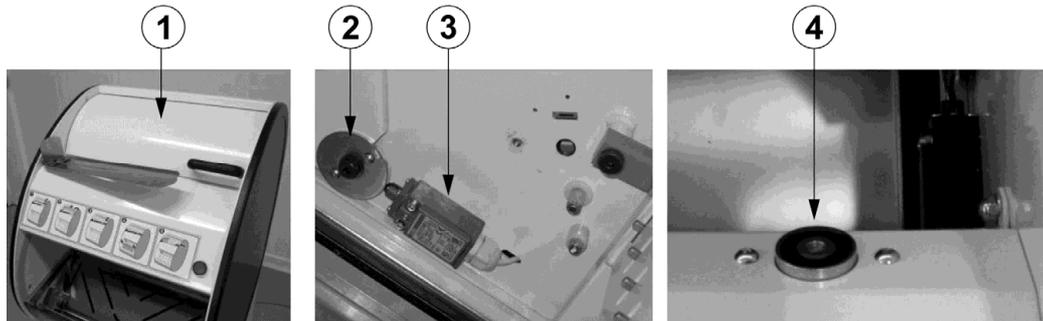


Figure 17

2. **Fixed guards.** These are all the steel protections fixed to the machine and for which at least one tool is needed to remove them. With reference to Figure 18, they are basically the following elements, already described in this manual:

- slide of the bread loading compartment, ref.1
- slide of the slice exit compartment, ref.2
- tile over the blade area, ref.3
- door, ref.4, for closing the compartment that houses the crumb collection drawer, and the following other elements that also act as fixed guards
- transparent plastic panel, ref. 5, at the top of the exit compartment to limit access to the cutting blades

With the machine in stand-by condition and the cover of the loading compartment open, the lower part of the blades is accessible at the loading area ref.1, if the combs are forced open by overcoming the resistance of the tightening springs. Absolutely avoid putting your hands into the loading compartment, as reminded by the safety stickers provided.

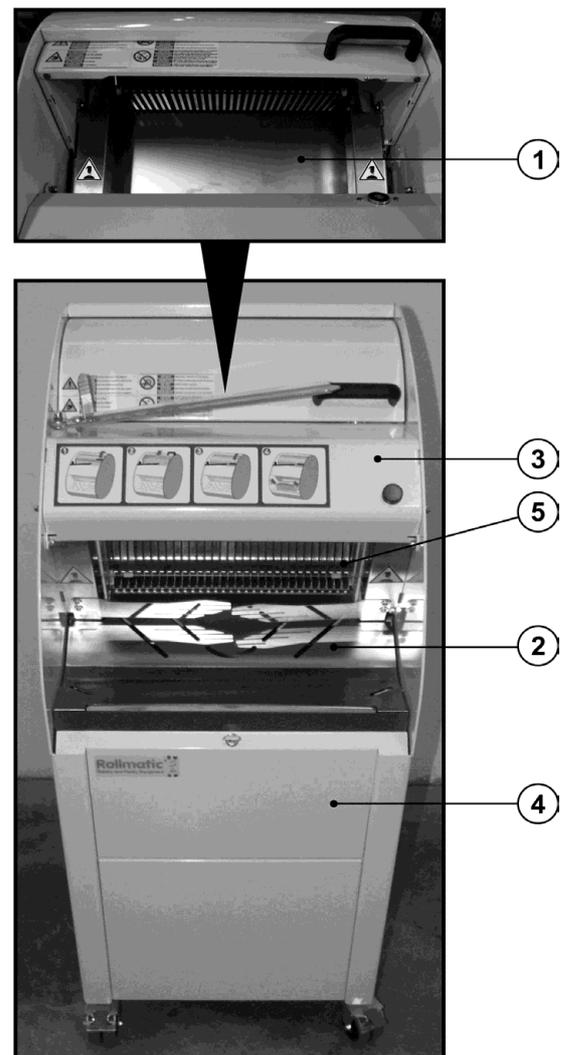


Figure 18

WARNING

It is forbidden to open and/or remove the guards and/or deactivate the safety devices, unless specifically necessary for requirements of work, and provided suitable measures are taken to make evident the resulting risks. These operations must only be carried out, and for the time strictly necessary, by expert, trained and explicitly authorized personnel. The safety devices must be reactivated and the guards put back into place and fixed using all the mechanisms provided as soon as the reasons that made their temporary removal/deactivation necessary no longer exist.

5.2.3 CHECKING THE EFFICIENCY OF THE SAFETY MECHANISMS

The checks described in this paragraph are to be done assiduously every day by people who are experts in using the machine as well as being informed and trained about its residual risks; if only one of these checks gives a negative result, do not use the machine or let anyone else use it but ask for the assistance of a technician, specialized and skilled for the specific problem and with in-depth knowledge of the existing safety rules and regulations. With reference to the safety mechanisms described in Section 5.2.2, and associated considerations, the following checks must be performed at the start of every work day and/or shift:

1. Visually check that the blades do not start moving until the top mobile guard is completely closed (you can tell when the blades start moving because the machine oscillates slightly due to the movement of the blade holder frames). Once the blades start moving, try to open the top guard without forcing, it should be firmly locked. At the end of a no-load cycle, open the guard that has just been released and check that the blades have already stopped.
2. Visually check that the fixed guards are in excellent condition, without signs of corrosion, dents etc., and fixed using all the means provided (screws).
3. Check that the blades are all present, intact and without deformations. For safety reasons, **the free space around each blade must never exceed the nominal pitch by more than 0.5 mm and, anyway, never exceed 25 mm.**

5.2.4 RESIDUAL RISKS OF A MECHANICAL NATURE

WHEN USING THE MACHINE FOR THE NORMAL OPERATIONS of slicing bread by a professional user, the residual risks of a mechanical nature are the following:

With the machine stopped in bread loading position:

- **risk of cutting** by contact with the blades in the bread loading area; with the top guard open, the blades are partially accessible at the loading area and if the combs are forced open by overcoming the resistance of the tightening springs. Absolutely avoid putting your hands into the loading compartment, as reminded by the safety stickers provided.
- **risk of cutting** by contact with the blades in the bread unloading area, when the machine is in stand-by condition.

Absolutely avoid putting your hands into the unloading compartment, as reminded by the safety stickers provided.

- **risk of accidentally getting fingers stuck** in the slits on the cut bread unloading surface, Figure 19. If this should happen, an unusual or impulsive movement of the hand could result in painful pulling/twisting of the fingers. However, the slits must be left unobstructed so that crumbs and residue cannot build up and “pollute” the next loaves to be cut. The risk is, however, very low, also because the person would realise immediately that his/her fingers were nearing the slits and would take them away instantly.

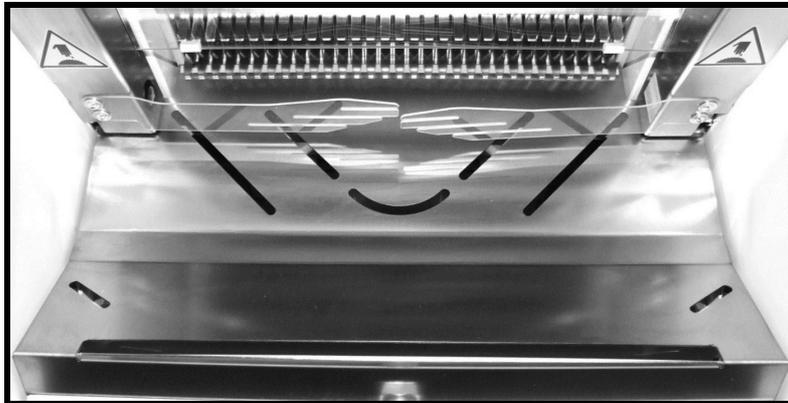


Figure 19

FOR THE REMAINING USES (handling, maintenance, cleaning, etc.), if the instructions given in this manual are followed, **the machine has the following residual risks**, already described in the previous paragraphs and which are briefly summarised here:

Risk of cutting due to contact with the sharp edge of the blades, during blade cleaning or replacement operations. This manual expressly states that **it is mandatory to wear cut-proof gloves before embarking on any work that entails being near the blades** (see for example par. 4.3 “Replacing a blade”)

Risk of accidentally catching fingers in the openings, slits, slots, etc., that can be reached when certain parts are removed for work to be done.

If the machine is used professionally, **all the residual risks** described here, although very low, **can be reduced further still** if:

- the Employer supplies adequate information, instruction and training on the correct, safe use of the machine to the operators appointed, based on specific work procedures, which must be observed with total respect.
- the operator respects scrupulously the indications given to him by his Employer and the instructions provided in this manual, maintaining high levels of concentration on the work that he is carrying out, and avoids erroneous movements and/or actions.

5.2.5 RESIDUAL RISKS OF AN ELECTRICAL NATURE

This risk is related to possible accidental contacts with live parts e.g.. during maintenance work.

WARNING! Before dismantling/opening any guards or parts, the removal of which permits access to live (or anyway dangerous) parts, and/or before starting any operation on live voltage parts, the technician appointed to do the job must disconnect the plug from the electrical socket and place the removed plug in a position that is constantly in view. This is necessary so that the technician can be sure at any moment that the machine is not electrically powered. No motives can be reasonably foreseen why the technician should need to work directly on live voltage parts.

The professionalism of the technicians called on to carry out these operations, should offer sufficient guarantee of protection from the related risks. Keep in mind that every intervention of an electrical nature must be performed exclusively by expert personnel, chosen for their professional qualifications, able to carry out the work properly, and aware of the current legislation on the subject.

5.3 INFORMATION ON MACHINE NOISE LEVELS



On the base of phonometric analyses carried out on machines which are very similar in terms of conformation and function, and the same with regards to performance, executed with a Class 1 integrated sound level meter, with microphone on the front of the machine in correspondence with the operator position (approximately 200 mm horizontal distance from the machine, and 1.6 m from the floor), machines that have just left the factory, to which this manual refers, when operating without load and in normal conditions, issue an equivalent continuous weighted sound pressure level LAeq lower than 70 dB(A), also considering a maximum error of + 2.0 dB(A).

5.4 SAFETY SIGNS

The safety signs shown in Figure 20 are applied on the machine in the factory:

Pos.	Description
1	DANGER: Moving mechanical parts
2	DANGER: Mind your hands
3	FORBIDDEN: to remove safety devices
4	FORBIDDEN: to clean, lubricate or adjust machine elements while they are moving
5	FORBIDDEN: to put your hands into the compartment of the crumb collection drawer
6	DANGER: Sharp blades
7	DANGER: Dangerous voltage

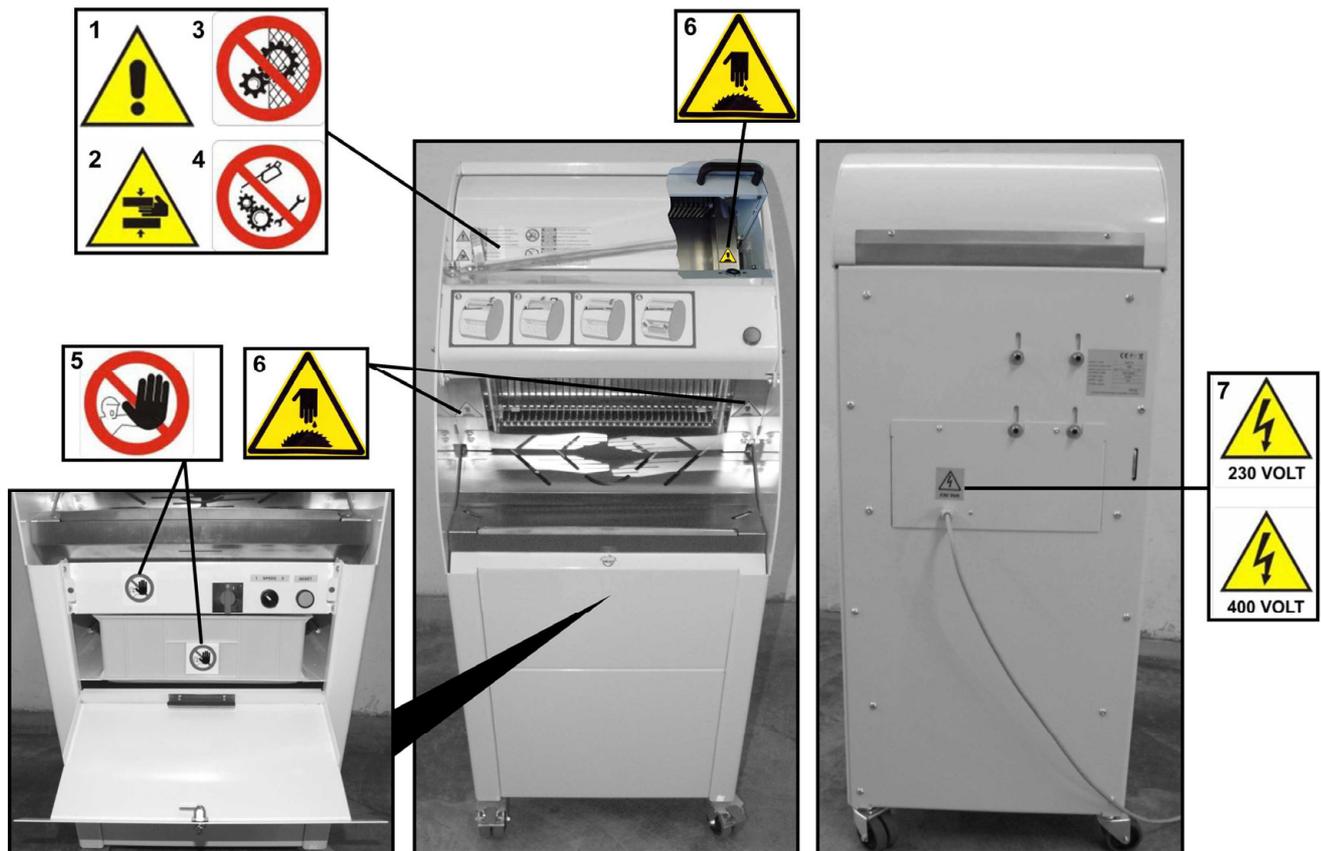


Figure 20

Check that the images and colours of the signs are in a perfect state of conservation. At the slightest sign of deterioration, replace them promptly, immediately notifying the persons responsible and/or the manager who will take the measures necessary.

6 DISMANTLING

If the machine is to be dismantled, separate its different components by material type, and then see to their disposal in compliance with current legislation and standards. Extract any used lubricants which must be treated separately for the purposes of waste disposal.

Contact specialised companies in the specific waste disposal sector.

Fe coated steel: machine structure, top blade guard (tile), top mobile guard, blade support frames

Stainless steel: bread loading slide, blades, bread pusher, comb, slices output slide, bagging arm

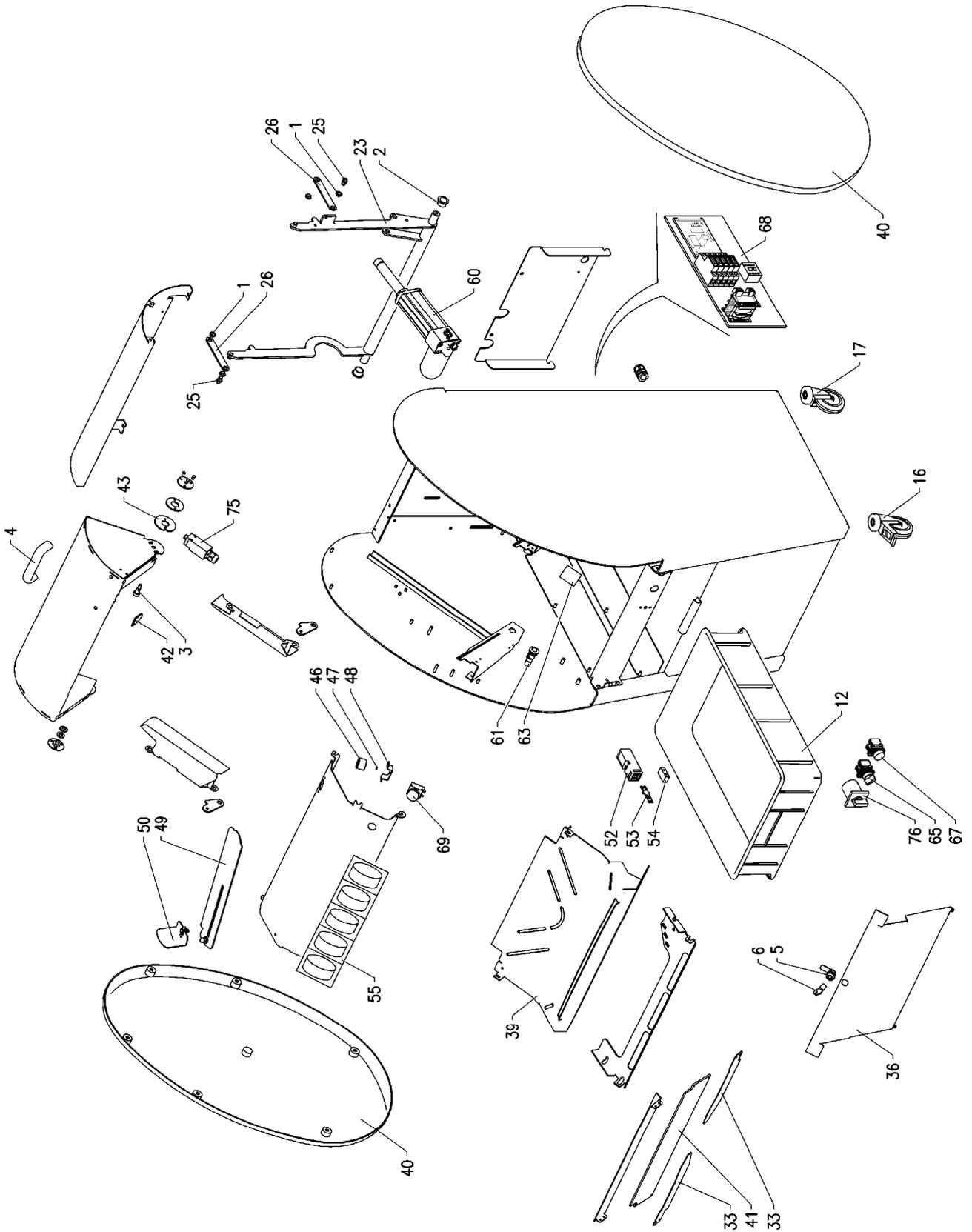
Plastic, rubber: base wheels, crumb collection drawer.

Miscellaneous materials: electrical components, motors (copper windings).

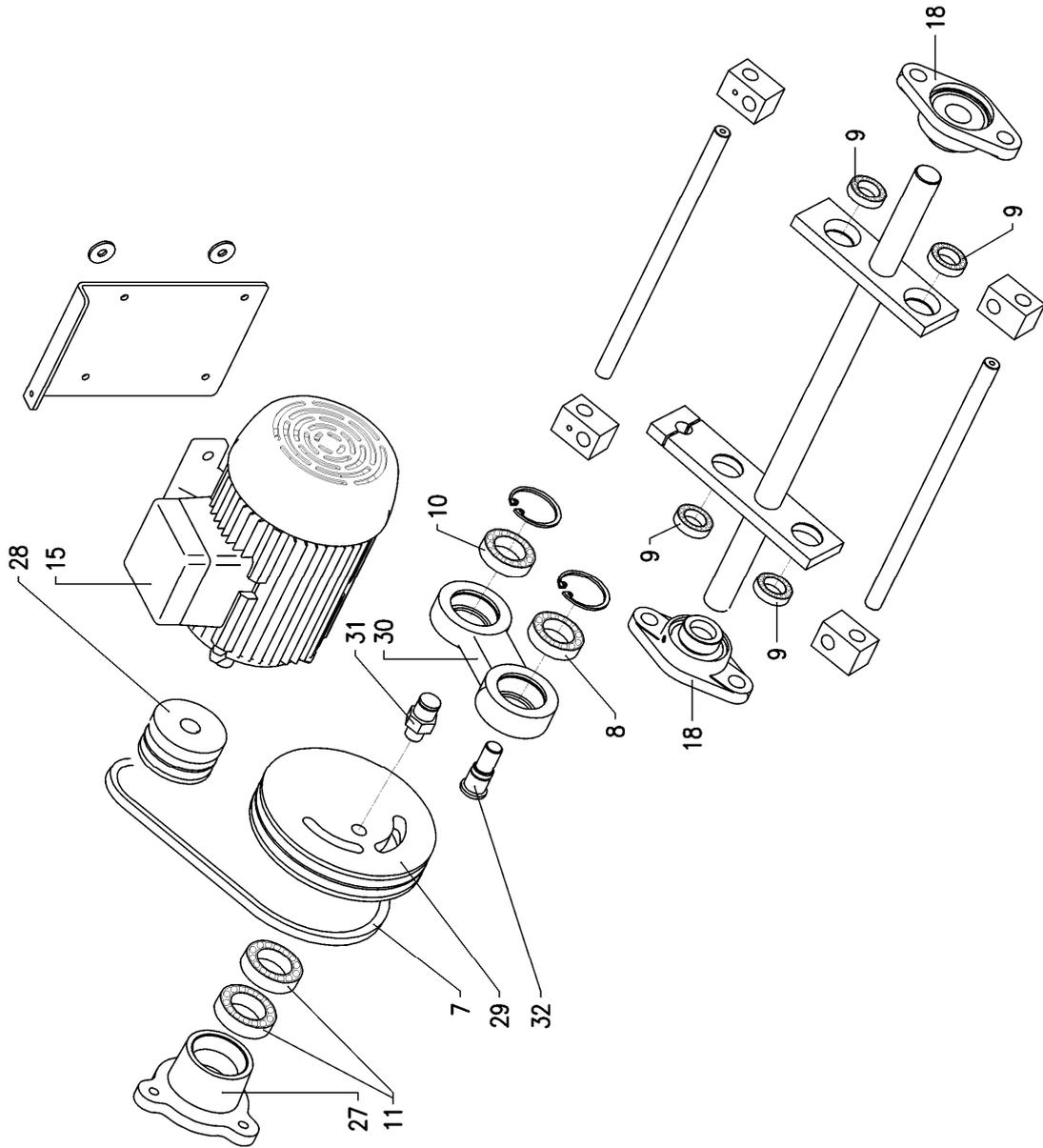
The symbol that appears on the equipment shown here indicates that it must not be disposed of as normal urban waste, but must be taken separately to a WEEE waste collection depot, specifically equipped for treating electrical and/or electronic equipment in compliance with regulations.

Incorrect disposal or an improper use of the equipment or of its parts could produce potentially negative effects, damaging to the environment and people's health.





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Macchina - Machine	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	Rev. A
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POS.	COD.	DESCRIZIONE - DESCRIPTION
1	C00039	BUSSOLA MINIPLAST TIPO MP 08-10-10 - BUSHING
2	C00043	BUSSOLA STRISC. MP 08-20- 2 - BUSHING
3	C00045	VITE TCCE RETTIFICATA M8 10X16 - SCREW
4	C00048	MANIGLIA PIENA I.117 CON BOCC. FIL. M08 NERA- HANDLE
5	C00115	CHIUSURA UNIVERSALE CON CHIAVE QUADRA 7 - UNIVERSAL LOCK
6	C00116	CHIAVE QUADRA DA 7 PER CHIUSURA UNIVER. - SQUARE KEY
7	C00144	CINGHIA TRAPEZOIDALE REX XPZ 710 - BELT
8	C00624	CUSCINETTO UNI 2204 2RS 20/47/18 - BEARING
9	C00174	CUSCINETTO UNI 6202 2RS 15/35/11 - BEARING
10	C00623	CUSCINETTO UNI 6204 2RS 20/47/14 - BEARING
11	C00531	CUSCINETTO RADIALE SFERE2RS 25/52/15 UNI6205- BEARING
12	C00186	CASSETTA SERVICE PIENA 60X40X13 NEUTRO- BOX
13		
14	D02800	MOLLA TRAZ F1.24 L80.5 Ø12 OCCHIELLO- SPRING
15	C00338	MOTORE ELETTRICO- ELECTRIC MOTOR
16	C00438	RUOTA GIR.D75 GEM. PERNO M12+FRENO- SWIVEL WHEEL + BRAKE
17	C00439	RUOTA GIR.D75 GEM. PERNO M12- SWIVEL WHEEL
18	C00463	SUPPORTO UCFL 205 - SUPPORT
19		TELAIO PORTALAME (VARIE MISURE)- BLADE FRAME
20	D00614	PERNO SUPERIORE TELAIIO PORTALAME - BLADE FRAME SUPERIOR PIN
21	D00616	LEVA TIRAMOLLA DESTRO - RIGHT SPRING LEVER
22	D00617	LEVA TIRAMOLLA SINISTRO - LEFT SPRING LEVER
23	D00624	BRACCIO SPINGIPANE VERN.- BREAD PRESSER ARM
24	D00632	GUIDA PER SPINGIPANE - BREAD PRESSER GUIDE
25	D00636	PERNO CARRO SPINGIPANE - BREAD PRESSER PIN
26	D00637	LEVA BRACCIO SPINGIPANE C42 ZINC.- BREAD PRESSER LEVER
27	D00639	SUPPORTO PULEGGIA CONDOTTA- PULLEY SUPPORT
28	D00640	PULEGGIA MOTRICE (50 HZ)- DRIVING PULLEY
29	D00641	PULEGGIA CONDOTTA- PULLEY
30	D00642	BIELLA PULEGGIA CONDOTTA LAVOR.- CONNECTING ROD
31	D00643	PERNO PULEGGIA CONDOTTA - PULLEY PIN
32	D00644	PERNO BIELLA - PULLEY PIN
33	D00787	BANDELLA DI RITENUTA - PLATES
34		
35	D01431	BIELLA MONDIAL IN DERLIN - CONNECTING ROD
36	D03093	SPORTELLO CASSETTO BRICIOLE- DRAWER DOOR
37		
38		
39	D02992	SCIVOLO ANTERIORE- FRONT SLIDE
40	D02232	COPERCHIO LATERALE COMPLETO- LATERAL COMPLETE COVER
41	D02233	PARATIA ANTERIORE- FRONT BULKHEAD
42	D03106	RISCONTRO SPORTELLO SUPERIORE- UPPER DOOR PIN
43	D03107	CAMMA MICRO SPORTELLO SUPERIORE- MICRO SWITCH CAM

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44		
45		
46	S00502	ELETTROMAGNETE- ELECTROMAGNET
47		ANELLO OR UNI 9211 4.5X1.8- OR RING
48	D03100	SUPPORTO ELETTROMAGNETE- ELECTROMAGNET SUPPORT
49	D02260	PIANO DI CONFEZIONAMENTO- BREAD PACKAGING SUPPORT
50	D02261	FERMO PIANO DI CONFEZIONAMENTO- PACKAGING PIN
51	D02262	DISTANZIALE NYLON FORO10.2 EST.21 SP.6- SPACER
52	S00441	MICRO INTERRUETTORE- MICRO SWITCH
53		CHIAVE MICRO- MICRO SWITCH KEY
54	D02505	SUPPORTO CHIAVE MICRO- KEY SUPPORT
55	D02271	ETICHETTA FRONTALINO- LABEL
56		PREMIPANE (VARIE MISURE)- BREAD PRESSER
57		SCIVOLO POSTERIORE (VARIE MISURE)- REAR SLIDE
58		SPINGIPANE (VARIE MISURE)- BREAD PUSHER
59	P00488	LAMA INOX CON PERNI - INOX BLADE WITH PIN
60	S00006	ATTUATORE SM42 A0-1/MR CC V24 C75 S20 M3 F00- ACTUATOR
61	S00023	FOTOCCELLULA MHL15-P3236 PNP D.ON M12-3PIN SICK- PHOTOCELL
62		
63	S00399	RIFLETTORE ADESIVO REF-DG-K 120 PCS 3X3 CM - REFLECTIVE ADHESIVE
64		
65	C00581	SELETTORE NERO- BLACK SELECTOR
66		
67	S00425	PULSANTE BLU- BLUE PUSH-BUTTON
68		SCHEDA DI CONTROLLO ST42- ELECTRONIC CARD
69	S00444	SPIA LUMINOSA VERDE- LIGHT GREEN
70	D01612	LAMIERA PREMI FELTRO- OIL FELT PRESSER SHEET
71	D01613	SERBATOIO OLIO- OIL TANK
72	D02485	FELTRO PER OLIATURA- OILING FE LT
73		SPINGIPANE PER OLIATURA (VARI PASSI)- BREAD-PUSH (OIL)
74	C00553	TAPPO OLIO- OIL CAP
75	S00433	MICRO INTERRUETTORE CONEPI AP3 T13 Z11- MICRO SWITCH
76	C00223	INTERRUPTORE GENERALE- GENERAL SWITCH
77		
78	C00046	VITE TCCE RETTIFICATA M8 10X40- SCREW

IT - GARANZIA

Garanzia

- La parte venditrice garantisce l'attrezzatura nuova e in perfette condizioni estetiche e funzionali al momento della spedizione.
- La parte venditrice garantisce l'attrezzatura fornita nelle normali condizioni d'uso e secondo le specifiche tecniche del prodotto per un periodo di 12 mesi.
- Durante il periodo di garanzia la parte venditrice si impegna, a sua discrezione, a riparare o a sostituire le parti riconosciute difettose ma non al ritiro dell'attrezzatura.
- La parte acquirente deve denunciare immediatamente l'errata consegna o gli eventuali difetti della merce e trasmettere le riserve a mezzo fax, e-mail o raccomandata, unitamente ad idonea documentazione comprovante il motivo del reclamo. Trascorsi **7 gg.** dal ricevimento della merce stessa, la parte venditrice considererà la fornitura approvata dalla parte acquirente.
- Il ritardato o mancato pagamento, anche di una parte del totale dovuto, sospende ogni diritto alla garanzia fino al momento della regolarizzazione del pagamento, fermo restando l'originario termine di scadenza della garanzia stessa.

Esclusioni e limitazioni della garanzia

- Sono esclusi dalla garanzia le parti di normale consumo, i danni alla verniciatura, i danni avvenuti durante il trasporto, i danni causati da errato montaggio e installazione, i danni derivanti da manomissione da parte del compratore o di terzi, i danni causati da un uso non conforme al manuale e la merce sprovvista del marchio della parte venditrice
- Salvo provati vizi occulti sono escluse dalla garanzia parti elettriche ed elettroniche
- La garanzia decade in caso di utilizzo improprio dell'attrezzatura, ad es. applicazioni che non siano quelle per le quali è stata progettata, oppure in caso di un utilizzo "non normale", ad es. un uso prolungato e ripetitivo sotto sforzo (per utilizzo normale si intende un utilizzo ad intermittenza su un turno di lavoro)
- La modifica dell'attrezzatura comporta l'automatico decadimento della garanzia
- La restituzione alla parte venditrice delle parti ritenute difettose è condizione necessaria per la sostituzione delle stesse. I costi di trasporto per la restituzione di parti ritenute difettose e per la spedizione di parti in garanzia sono a carico della parte acquirente.
- I costi sostenuti dalla parte acquirente per la sostituzione delle parti difettose non sono riconosciuti, così come eventuali danni indiretti causati da guasti o disfunzioni dell'attrezzatura.

EN – WARRANTY

Warranty

- The seller guarantees that at the moment of dispatch the equipment is in perfect functional and aesthetic condition.
- The seller guarantees the equipment supplied for a time of 12 months for normal conditions of use and according to the product's technical specifications.
- During the warranty period, the seller undertakes at his discretion, to repair or replace parts found to be faulty but not to collect the equipment.
- The buyer must immediately report a wrong delivery or any defects found in the goods and send his reserves by fax, e-mail or registered letter, together with suitable documentation proving the reason for the complaint. When **7 days** have elapsed from receipt of the goods, the seller shall consider the supply approved by the buyer.
- A delay in payment or non-payment, even only of a part of what is due, suspends all rights to the warranty up until payment is settled, it being understood that the original expiry date of the warranty still remains.

Warranty limitation and exclusions

- Parts subject to normal wear, damage to the paintwork, damage occurred during transport, damage caused by an incorrect assembly and/or installation, tampering by the buyer or third parties and goods without the seller's mark are not covered by the warranty.
- Except for proven hidden flaws, none of the electrical and electronic parts are covered by the warranty.
- The warranty will be void in case the equipment is used incorrectly, e.g., for applications which are different than the ones it has been projected for, or in case of an "abnormal" and prolonged use under stress (a "normal" use is an intermittent use on a working shift)
- Tampering of the equipment would void the warranty
- It is mandatory for all parts deemed faulty to be returned to the seller for replacing. Transport costs for returning the parts deemed faulty and for shipping parts covered by the warranty shall be borne by the buyer
- Costs borne by the buyer for replacing faulty parts will not be refunded, likewise any indirect damages caused by failures or malfunctions of the equipment

ES - GARANTÍA

Garantía

- La parte vendedora garantiza los equipos nuevos y en perfectas condiciones estéticas y funcionales al momento de la expedición.
- La parte vendedora garantiza los equipos suministrados en condiciones normales de uso y según las especificaciones técnicas del producto por un período de 12 meses.
- Durante el período de garantía, la parte vendedora se compromete, a su discreción, a reparar o sustituir las partes reconocidas defectuosas pero no al retiro de los equipos.
- La parte compradora debe denunciar inmediatamente la errata entrega o los posibles defectos de la mercancía y transmitir las reservas por fax, e-mail o carta certificada, junto con la adecuada documentación que demuestren el motivo del reclamo. Transcurridos **7 días** desde la recepción de la mercancía, la parte vendedora considerará la entrega aprobada por parte del comprador.
- El retraso o la falta de pago, también de una parte del total adeudado, suspenderá todo derecho a la garantía hasta el momento de la regularización del pago, sin perjuicio de la fecha de vencimiento original de la garantía.

Exclusiones y limitaciones de la garantía

- Se excluyen de la garantía las partes de normal consumo, los daños a la pintura, los daños ocurridos durante el transporte, los daños causados por erróneo montaje e instalación, los daños derivados de la manipulación por parte del comprador o de terceros, los daños causados por un uso no conforme al manual y la mercancía desprovista de la marca del vendedor.

- Salvo probados defectos ocultos son excluidos de la garantía las partes eléctricas y electrónicas.
- La garantía decae en caso de la utilización impropia de los equipos, por ejemplo: aplicaciones que no sean para las cuales se creó, o en caso de un uso "no normal", por ejemplo un uso prolongado y repetitivo bajo esfuerzo (por uso normal se entiende un uso intermitente durante un turno de trabajo)
- La modificación del equipo implica la extinción automática de la garantía
- La devolución al vendedor de las piezas que se consideran defectuosas es una condición necesaria para la sustitución de las mismas. Los gastos de envío para la devolución de las piezas que se consideran defectuosas y el envío de las piezas en garantía son responsabilidad del comprador
- Los gastos contraídos por el comprador para la sustitución de las partes defectuosas no son reconocidos, así como los posibles daños indirectos causados por fallos o mal funcionamiento del equipo.

FR - GARANTIE

Garantie

- Le vendeur garantit l'équipement neuf et en conditions esthétiques et fonctionnelles parfaites au moment de l'expédition.
- Le vendeur garantit l'équipement fourni dans les conditions d'utilisation normales et selon les spécifications techniques du produit pendant une période de 12 mois.
- Pendant la période de garantie le vendeur s'engage, à sa discrétion, de réparer ou de remplacer les pièces retenues défectueuses mais pas au retrait de l'équipement.
- L'acheteur doit signaler immédiatement la livraison erronée ou les éventuels défauts de la marchandise et transmettre les protestations par fax, e-mail ou recommandée, uniment à une documentation se rapportant à la raison de la réclamation. Après **7 j.** de la réception de la marchandise, le vendeur considèrera la fourniture approuvée par l'acheteur.
- Le retard ou le non-paiement, même d'une partie du total dû, élimine tout droit de garantie jusqu'au moment de la régularisation du paiement, étant entendu la date limite de la garantie à l'origine.

Exclusions et limitations de la garantie

- Sont exclues par la garantie les pièces soumises à usure normale, les dommages à la peinture, les dommages advenus pendant le transport dérivant de la manipulation de la part de l'acheteur ou de tiers, les dommages causés par une utilisation non conforme au manuel et la marchandise dépourvue de la marque du vendeur.
- Sauf défauts testés cachés, les pièces électriques et électroniques sont exclues.
- La garantie tombe en cas d'utilisation improprie de l'équipement, par ex. des utilisations qui ne sont pas celles pour lesquelles il a été conçu, ou bien en cas d'une utilisation "anormale", par ex. un usage prolongé et répétitif sous effort (pour utilisation normale on entend une utilisation alternée sur un roulement de travail)
- La modification de l'équipement comporte automatiquement l'annulation de la garantie
- La restitution au vendeur des pièces retenues défectueuses est une condition nécessaire pour le remplacement de ces dernières. Les frais de transport pour la restitution des pièces retenues défectueuses et pour l'expédition des pièces sous garantie sont à la charge de l'acheteur.
- Les frais soutenus par l'acheteur pour le remplacement des pièces défectueuses ne sont pas reconnus, tout comme les éventuels dommages indirects causés par des pannes ou des dysfonctionnements de l'équipement.

RU - ГАРАНТИЯ

Гарантия

- Продающая сторона гарантирует новое оборудование в отличном внешнем и рабочем состоянии на момент отправки.
- Продающая сторона предоставляет гарантийный срок на поставленное оборудование в обычных эксплуатационных условиях и согласно техническим требованиям продукта продолжительностью 12 месяцев.
- В течение гарантийного периода продающая сторона обязуется на свой выбор выполнять ремонт или замену признанных дефектными частей, но не возврат оборудования.
- Покупаящая сторона должна немедленно заявить о неправильной поставке или о дефектах товара и отправить претензии по факсу, электронной почте или заказным письмом вместе с соответствующей документацией, что подтверждает причину претензии. По истечении **7 дней** с даты получения товара продающая сторона считает поставку одобренной покупаящей стороной.
- Задержка или отсутствие оплаты, в том числе и частичной, прекращает любое право на гарантию до момента выплаты всей суммы. При этом остается неизменным изначальный срок прекращения действия гарантии.

Исключения и ограничения гарантии

- Под действие гарантии не подпадают части, подверженные обычному износу, повреждения лакокрасочного покрытия, повреждения во время транспортировки, ущерб от неверной сборки и установки, ущерб из-за вмешательства покупателя или третьих лиц, ущерб, причиненный вследствие применения, не соответствующего руководству, а также товар, не имеющий торгового знака продающей стороны.
- За исключением подтвержденных скрытых дефектов, из гарантии исключаются электрические и электронные части.
- Действие гарантии прекращается в случае ненадлежащего применения оборудования, например, в целях, которые отличаются от тех, для которых оно разработано, а также в случае "ненормальной" эксплуатации, например, длительное и постоянное применение под нагрузкой (под нормальной эксплуатацией понимается эксплуатация в течение одной рабочей смены).
- Изменения в оборудовании ведут за собой автоматическое прекращение действия гарантии.
- Необходимыми условием замены дефектных частей является их возврат продающей стороне. Расходы на транспортировку по возврату частей, признанных дефектными, а также по отправке гарантийных запчастей несет покупаящая сторона
- Расходы покупаящей стороны по замене дефектных частей не подлежат возмещению, а также не подлежат возмещению косвенный ущерб от поломок или неисправностей оборудования.