

**IBE<sup>®</sup>**



International Bakery Equipment Pty. Ltd.

# INSTRUCTION MANUAL



**BENCH MODEL BREAD SLICER  
MODEL: BBS**

### Description

Fig. 1

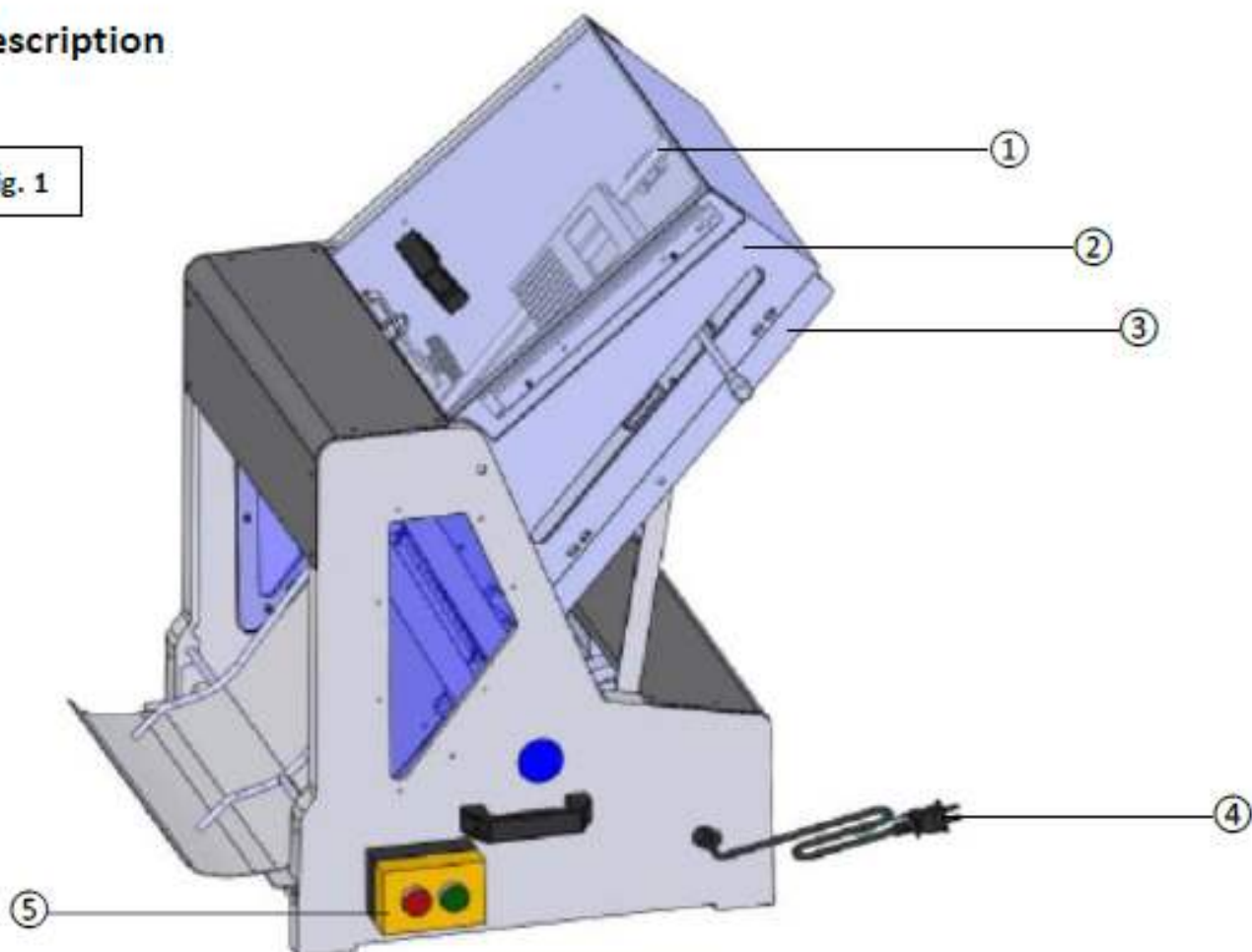
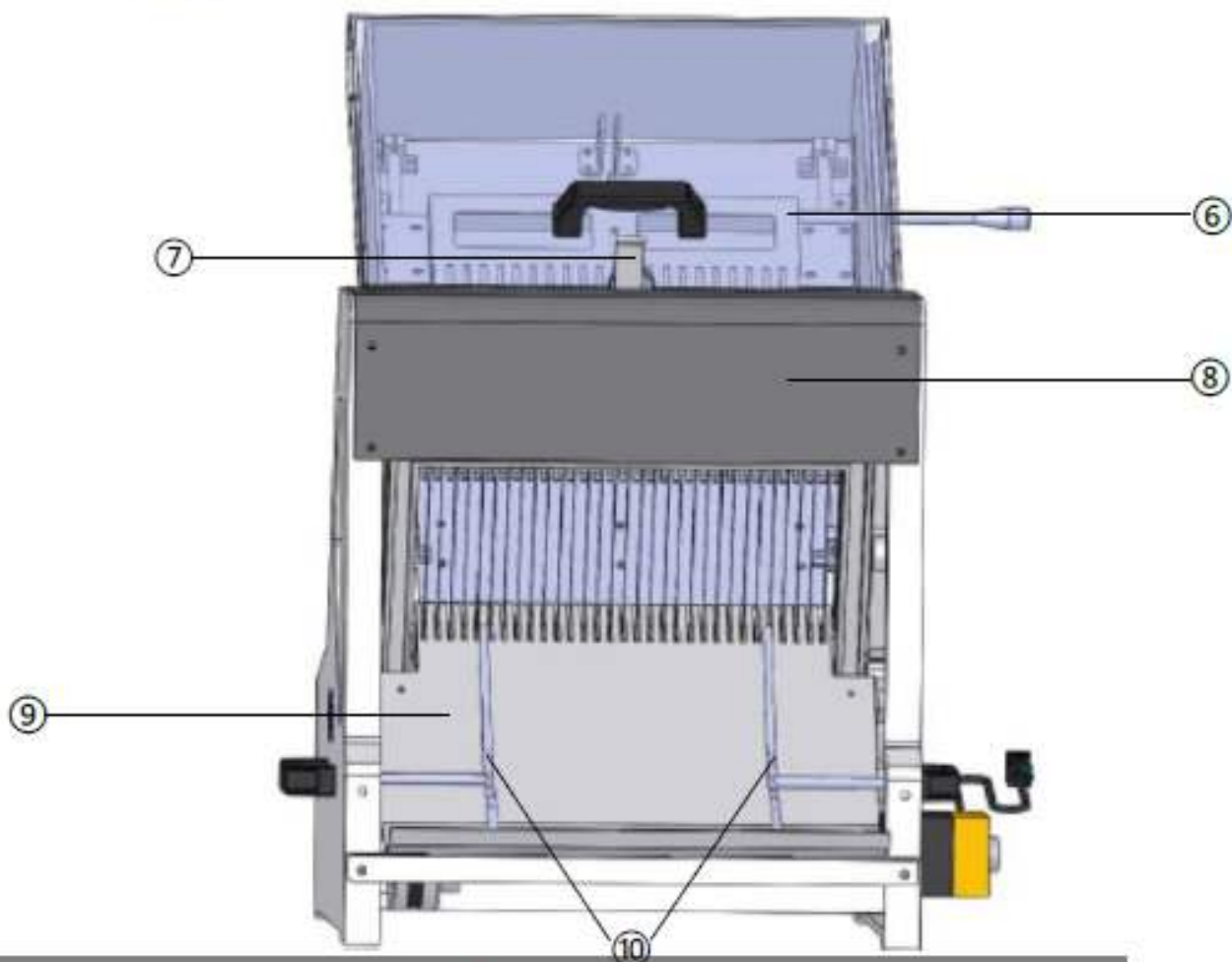


Fig.2



<b>Figure</b>	<b>Item</b>	<b>Description</b>
1	1	Linear Slide
	2	Protection Cover
	3	Upper Slide Board
	4	Power Cord
	5	Power Switch
2	6	Pusher
	7	Pressing Plate
	8	Front Cover
	9	Receiving Plate
	10	Division Plate

## Installation Instructions

### Installation Area

1. Avoid direct sunlight.
2. Install Slicer in a cool, clean, dry, well ventilated and well-lit area.
3. Do not expose the machine to corrosive or salty air.
4. Install the Slicer in areas that can withstand the weight and vibration of the machine.
5. Place the Slicer horizontally on a rigid and stable surface. If not, there are two condition will be happened:
  - a. Vibrations and errors are minimized.
  - b. The structure of the machine may deform over time if not leveled.

**NOTICE**

*If the Bread Slicer vibrates seriously during the operation, please put the cardboard or plastic sheet underneath the bottom of machine.*

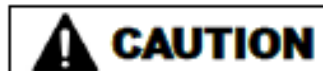
### Electrical Connection

1. Before connecting Slicer to the electrical supply, check that the details on the rating plate correspond to the details of your electrical connection.
2. Make sure the outlet is near the Slicer and easily accessible so that in event of an emergency it can be unplugged easily.
3. Avoid sharing a single electrical outlet with other devices.

**WARNING!**

*NEVER USE EXTENSION CORD. LOW AMP SUPPLY COULD DAMAGE THE SLICER OR CAUSE A FIRE.*

4. Connect Grounding Wire to ground surely in order to avoid electrical shock.
5. If the Slicer emits excessive heat, smoke, an offensive smell, or an unusual noise, turn off power and unplug the Slicer from the electrical outlet immediately.

**CAUTION**

*THE SLICER MUST BE GROUNDED.*

## Operation

### Prior to use

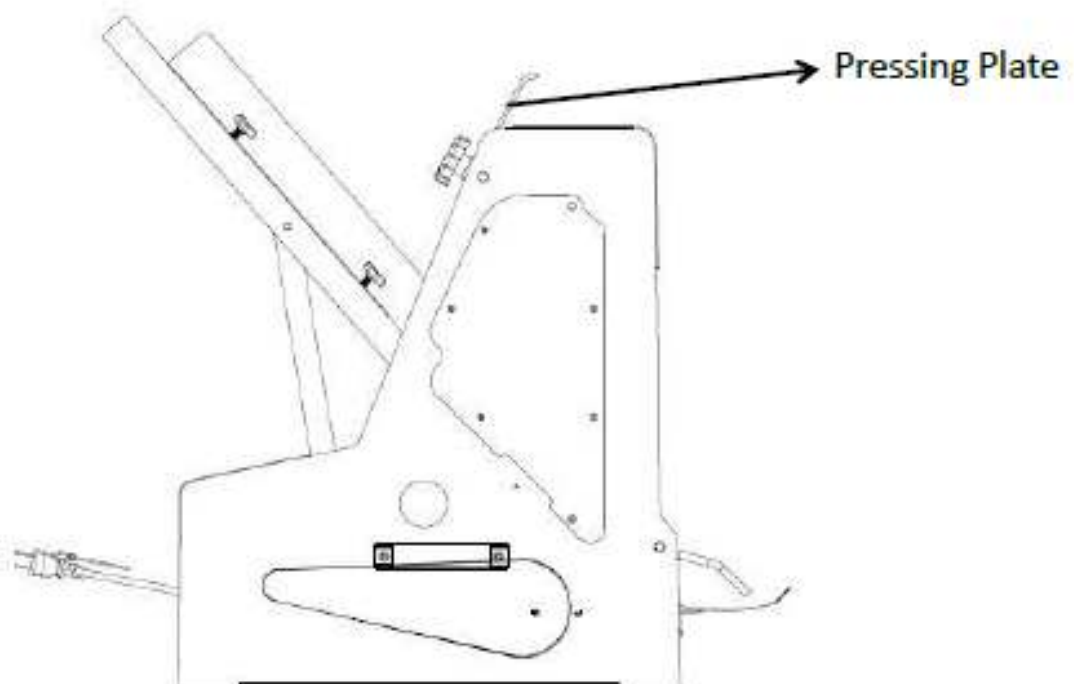
Before using the Slicer for the first time, wash all parts thoroughly, taking particular care to remove all grease and oil from surfaces by using clean cloth. Dry all parts thoroughly before reassembling.

**⚠ WARNING!** *BEFORE CLEANING, ASSEMBLING OR DISASSEMBLING THE SLICER, MAKE SURE THE SLICER MOTOR IS OFF AND THE PLUG IS REMOVED FROM THE OUTLET OR POWER SOURCE.*

### Directions for use

1. Before slicing, Please put the loaf on the Upper Slide Board.
2. Then, set the correct height of the in-feed with Pressing plate. (Please press lightly).
3. Pull down the pusher on the loaf.
4. Close the Protection cover and turn on the Power Switch.
5. Make sure the Power Switch is off when you take the loaf out.
6. When finished, turn off the Power Switch.

**⚠ WARNING!** *THE LAST LOAF CANNOT BE SLICED EASILY. PLEASE DO NOT PUSH IT WITH FINGER FROM CHUTE OR TAKE OUT THE LOAF FROM FRONT SIDE.*



## Blades Replacement

When the Bread Slicer slices the bread slowly, it indicates that the blades are blunt and must to change the new blades.

### The steps of dismantle blades

1. Please take off the Front Cover and Top Cover.
2. Take down the Receiving Plate
3. Loosen the screws from Knife Frame.
4. Take out the Driving Rod Link so that can take down Knife Frame.
5. Press Spring to take out the Blades.

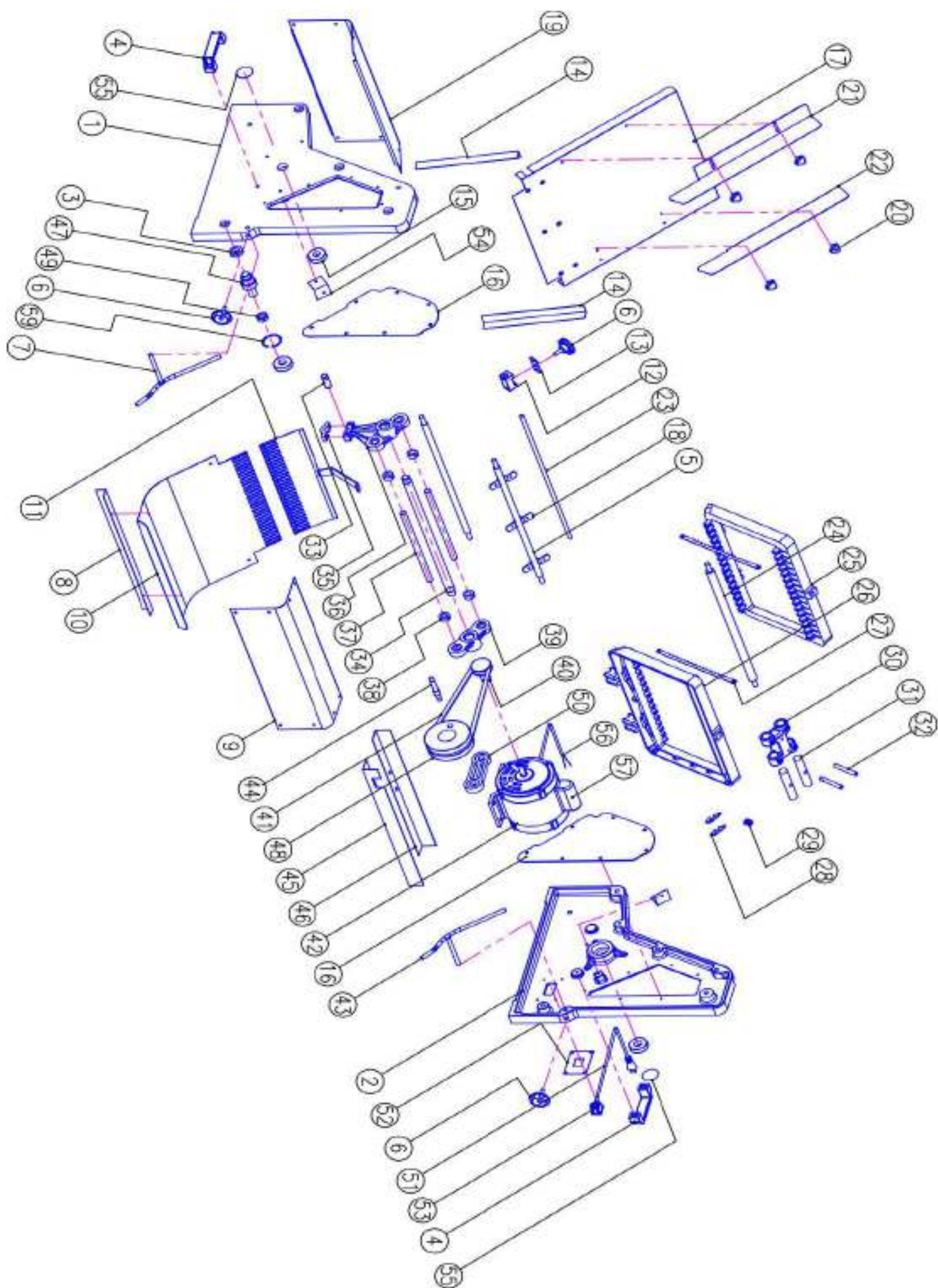
### The steps of install blades

1. Please press the Spring to put the Blade on the Knife Frame.
2. Put the Knife Frame into the machine and insert the Driving Rod Link.
3. Lock the screws on the Knife Frame.
4. Put the Receiving Plate into the machine.
5. Install the Front Cover and Top Cover.

## The Parts List

No.	Description	Q'TY	No.	Description	Q'TY
1	Bracket	1	31	Diving Rod Link	2
2	Bracket	1	32	Driving Rod Link	2
3	Screw Nut	1	33	Live Axle	1
4	Handle	2	34	Fixed Rod For Knife Shelf	1
5	Fixed Shaft	3	35	Linking Bar Join Block	1
6	Plastic Bolt	3	36	Linking Bar Seat (L)	1
7	Division Plate To Toast	1	37	Fixed Rod For Knife Shelf	2
8	L Plate Fix Block	1	38	Bush	4
9	Front Cover	1	39	Linking Bar Seat (R)	1
10	Receiving Plate	1	40	Drive Pulley	1
11	Pressing Plate	1	41	Belt	1
12	Division Plate To fixed Base	1	42	Motor	1
13	Fixed Block	1	43	Division Plate To Toast (R)	1
14	L Plate	2	44	Join Pin	1
15	Bearing	4	45	Motor Seat (Front)	1
16	Acrylic Plate	2	46	Motor Seat (Right)	1
17	Upper Slide Board	1	47	Drive Pulley	1
18	Slide Board Fixed Block	3	48	Pulley	1
19	Rear Cover	1	49	Screw Net	1
20	Lock Bolt	4	50	Plastic Linking Rod	1
21	Guide Bar	1	51	Power Cord	1
22	Guide Bar	1	52	Switch Plate	1
23	Slide Board Shaft	1	53	Power Switch	1
24	Main Shaft	1	54	L Plate	2
25	Knife Frame	1	55	Circular Sticker	2
26	Knife Frame	1	56	Motor Cable	1
27	Blades	31	57	Motor Starting Capacitor	1
28	Blade Fixed Block	62	58	Motor Starter	1
29	Spring	31	59	Retaining Ring	1
30	Tee Tube	1			

## Assembly Drawing







## WARRANTY



### TERMS AND CONDITIONS

- **This Warranty becomes effective from date of delivery.**
- **Warranty claims may be made by telephone, letter, email or fax. However, all verbal claims must be confirmed in writing. I.B.E. reserves the right to require return of all claimed defective parts, cost of return freight is not included.**
- **I.B.E. will ship the part(s) in an expeditious manner as requested.**
- **Mechanical and Electrical parts are warranted for a period of 12 months from date of delivery.**
- **During the first 12 months, I.B.E. will reimburse the Authorized Agent or Purchaser for the cost of reasonable labour during normal working hours, 8.00a.m. – 5.00p.m., to remove the failed part(s) and install the replacement(s). After 12 months all charges will be the Purchasers responsibility.**
- **After the initial 12 months warranty, any replacement parts are warranted for 3 months excluding labour.**
- **This Warranty may not be changed or modified and is not subject to any other Warranty expressed or implied by any other Agent, Dealer or Distributor unless approved in writing by I.B.E. in advance of any claim being filed. This Warranty gives you specific legal rights which vary from State to State.**

**I.B.E. reserves the right to make the final decision on all Warranty coverage questions. The decision of the Company is final.**



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## **WHAT IS COVERED**

- **Parts that fail due to defects in material workmanship.**
- **Parts that fail due to faulty assembly by I.B.E.**
- **Parts that fail due to improper set-up by I.B.E.**

## **WHAT IS NOT COVERED**

- **Parts that fail due to improper usage or overloading of the machine.**
- **Parts that fail due to lack of maintenance.**
- **Parts that fail due to abuse, misuse or modification.**
- **Mixer attachments - Bowl, whisk, beater and/or hook.**
- **Normal wear parts, such as, conveyor belts, 'v' belts, 'o' rings, scrapers and slicer blades. The Warranty on these parts is, they will be in satisfactory operating condition at time of delivery and initial start-up. Claims on such parts must be made immediately.**
- **Loss of time, potential revenue and/or profits.**
- **Personal injury or property damage resulting from the operation of the machine.**