

AUTOMATIC BREAD SLICING MACHINE

USER AND MAINTANCE GUIDE

BREAD SLICING MACHINE



EFE 002 TABLE TOP AUTOMATIC



EFE 001 TABLE TOP

PRODUCTION DATE:

SERIAL NO:

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3. INTRODUCTION

Dear Customer,

Thank you for choosing MATAS products. All of our products comply with international standarts. Please read the instruction manual carefully for long life usage and best efficiency. Please read instructions carefully below before calling our service.

- Please read instruction manual carefully before starting to use, product will be out of warranty if you dont follow the instructions
- This guide contains information about installation, usage and maintenance
- Please prefer authorized personel only for electricity network installation according to legal standarts and product voltage rate before calling our service
- Please contact us for any information that you need
- It will cost if our service personnel waits longer than first installation time please make your preparations before calling our service
- For best efficiency, please follow instructions carefully

4. COMMON INFORMATION - WARNINGS

- Product maintenance, usage and installation will be dangerous before reading the instruction manual
- Please get enough information about how machine works before usage. Our company is not responsible for out of purpose usage.
- Our company is not responsible for wrong electrical connections
- User is responsible for periodic maintenance and cleaning.
- MATAS A.Ş is not responsible for anything if safety devices and precatons is removed. Machine must be checked periodically for parts deformation.
- Our company has rights changing anything without announcement
- MATAS A.Ş is not responsible for accepting damaged products during transportation
- Please use machine carefully and without drugs and alcohols. Careless usage is main reason of accidents.
- Children must be away from this machine. There must be nobody in hazardous situation before starting the machine.
- Please dont use our product out of its purpose.
- If occurs a problem, please wait for authorized personnel for fixing problem. If problem still occurs please contact us.
- Modification of the machine may cause dangerous situations.
- Unplug the power cord if you do not use machine long time period.
- The maintenance of machine should be made at least once a year by the autharized service.

ÖNEMLİ UYARI: Makinenin üzerinde takılı olan bıçaklar özel tasarlanmış olup normal bıçaklardan çok daha sivri ve keskindir. Bu sebeple makine çalışmıyorken bile bıçaklarla elin temas etmesi durumunda yaralanmalara, kesilmelere, kopmalara sebebiyet verebilir. Bu sebeple önemle aşağıdaki durumlara çok dikkat edilmelidir.

- Temizlik sırasında baskıyı, paslanmaz yüzeyi ve bıçakların keskin yüzünü silerken, temizlerken
- Arıza ve bakım yaparken,
- Bıçakları merak edip bakmak isterken,
- Dilimlenmiş ekmeği çok hızlı almak, keskin olmayan yüzden iki bıçak arasından parmağın girmesi sonucu yaralanma ,kesilme
- Sıcak ekmek dilimlenmez. Dilimlenir ise bıçakların kenarlarına hamur yapışır ve temizlemek gereklidir. Bu temizlik el ile riskli olduğundan bir diş fırçası gibi uzun saplı bir fırça ile uzaktan elle temas etmeyecek şekilde temizlenmelidir.

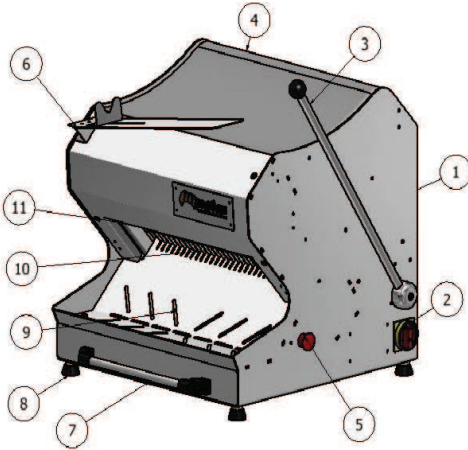
YUKARIDA BAHSEDİLEN MAKİNE İLE İLGİLİ TEHLİKELER DİKKATE ALINMALI VE EHLİ OLMAYANLARIN KULLANMASINA İZİN VERİLMEMELİDİR. AKSİ DURUMDA FİRMAMIZ SORUMLU DEĞİLDİR.

5. MANUFACTURER INFORMATION

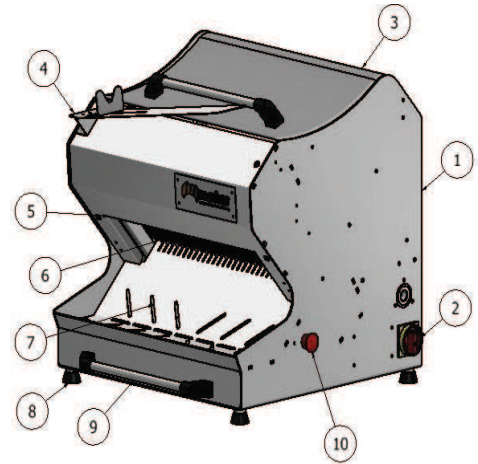
6. TECHNICAL DATA

PRODUCT	WIDTH (MM)	LENGHT (MM)	HEIGHT (MM)	SLEDGE MOTOR (W)	MOTOR (KW)	WEIGHT (KG)	CAPACITY (ADET/SAAT)
Table Top Automatic	645	670	680	190 W 24 DC	0,25	89	500
Table top Manuel	720	670	840				

7. GENERAL SIGHT OF PRODUCT



GENEL GÖRÜNÜŞ	
PARÇA NO	PARÇA İSMİ
1	ANA GÖVDE
2	ŞALTER
3	ÜST KAPAK
4	POŞETLEME
5	ÜST PASLANMAZ KAPAK
6	BIÇAKLAR
7	ÖN SAC
8	TAKOZ
9	ÇEKMECE
10	ACİL STOP



GENEL GÖRÜNÜŞ	
PARÇA NO	PARÇA İSMİ
1	ANA GÖVDE
2	ŞALTER
3	KOL
4	ÜST KAPAK
5	ACİL STOP
6	POŞETLEME
7	ÇEKMECE
8	TAKOZ
9	ÖN SAC
10	BIÇAKLAR
11	ÜST PASLANMAZ KAPAK

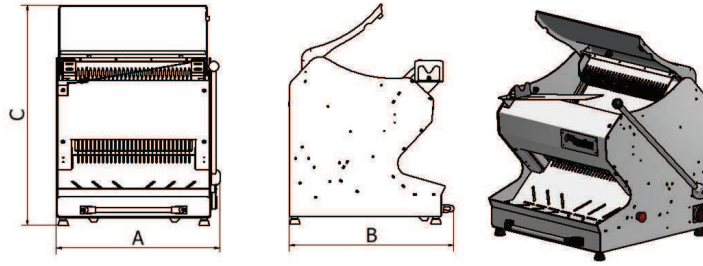
8. PRODUCT INTRODUCTION

Automatic bread slicing machine designed for customer service slicing. It provides ultra high safety and comfortable slicing experiences with safety precautions and easy-use interface. Table top slicing machine is easy to use and take little space in the shops. It is quite useful for supermarkets and bakery shops. Place bread inside the machine and close the cover then it will start automatically to work.

9. PRODUCT WORKING PRINCIPLE

Main motor drives the belt-pulley system and power is transferred to blade eccentric system consist of two blade frames and supports. Blades starts move up and down by power. For starting the machine it is only need to be placed a bread to feeding area and closing the upper cover.

10. DIMENSIONS



MODEL	LENGHT (MM) -A-	WIDHT(MM) -B-	HEIGHT (MM)-C-
AUTOMATIC	645	670	680
MANUEL	720	670	840

11. COMPONENT INFORMATION

- Electrostatic powder coated sheet steel
- 304 quality stainless steel sheet and knives
- CE-Certified electrical power supplies
- With brake and non brake Wheel

12. LABEL INFORMATION

CE	
ÜRÜN / MODEL	: EKMEK DİLİMLEME MAKİNESİ / OTOMATİK SETÜSTÜ
DİLİM ARALIĞI SLICE THICKNESS:	mm BIÇAK
SERİ NO / SERIAL NO	: KAPASİTE SAATTE : 500 ADET
ÜRETİM TARİHİ / PROD. DATE	:/201.....
MOT. GÜCÜ / ENG. POWER	: 0.37 KW 1420 D/DK 220 VOLT
AĞIRLIK / WEIGHT	: 89 KG
EN / BOY / YÜKSEKLİK WIDTH / DEPTA / HEIGHT	: 645X670X680 mm
EKMEK GİRİŞ ÖLÇÜSÜ MAX	: 310X480X140 mm

CE	
ÜRÜN / MODEL	: EKMEK DİLİMLEME MAKİNESİ / SETÜSTÜ
DİLİM ARALIĞI SLICE THICKNESS:	mm BIÇAK
SERİ NO / SERIAL NO	: KAPASİTE SAATTE : 600 ADET
ÜRETİM TARİHİ / PROD. DATE	:/201.....
MOT. GÜCÜ / ENG. POWER	: 0.37 KW 1420 D/DK 220 VOLT
AĞIRLIK / WEIGHT	: 100 KG
EN / BOY / YÜKSEKLİK WIDTH / DEPTA / HEIGHT	: 720X670X840 mm
EKMEK GİRİŞ ÖLÇÜSÜ MAX	: 310X480X140 mm

13. STARTING

➤ PRODUCT ACCEPTANCE

- Please check your product for any damage during transportation before accepting
- Be careful to avoid serious damage visible on the machine
- Please check the motor power if it is enough with your processes
- Please contact immediately for any missing or damaged parts

➤ PLACING

Environmental Conditions

- -5 ° C to +40 ° C ambient temperature and ambient humidity conditions, running a maximum of 65% is recommended.

- The machine must be protected from rain, mud and moisture.
- Must be protected from direct sunlight.
- Must be protected from external metal parts.

Placing

- Please provide grounded electrical network. Never use machine without grounded network. Please provide the required voltage rate
- Please provide flat workplace for your product. Allowed maximum aim is 5 degree

14. USING MACHINE

- Please clean the machine with a soft cloth warm soapy water before first use.
- Before using the machine, open its back door and to oiling the bread pushing part's rails, make it 12 months by the allen wrench
- Open the main switch.
- Check the emergency stop if it is activated.
- Open the upper cover to put in the bread. in feeding area
- Please put the bread in feeding area up to 3 kg
- Close the upper cover
- Close the cover then machine will start automatically
- When the machine stops, Plexy cover will automatically open.
- Pick the sliced breads in front of the machine
- Place the sliced bread in the bag. Bagging support on the top of machine is useful for bagging
- Sliced Bread crumbs will be collected under the machines drawer. Please empty the drawer before it gets filled..
- Please clean the machine periodically (see: cleaning and maintenance)

✓ **MATAŞ A.Ş is not responsible for damages due to wrong electrical network connection**

15. WORKING CAPACITIES

The machine is manufactured to slice breads and other bakery supplies. Never use the machine for anything except breads. The machine has ability slice the breads maximum of 3 Kg. It can slice 500 breads per a hour

16. WARNINGS AND CAUTIONS

1. Please check the machine if it is clean.
2. Do not slice hot bread.
3. Do not leave anything on the machine during operation.
4. Do not touch the moving parts on the machine
5. In case of a fault, unplug the machine and contact with authorized service.
6. To ensure the longlife of the machine please clean the machine periodically.
7. In any negative situation. please use the emergency stop button to stop the machine and close the main switch.
8. This machine is designed for the professional bakers and pastry.
9. This machine is designed for slicing bread.
10. Do not allow to childs and unauthorized persons to use the machine. Otherwise MATAŞ is not responsible for Accidents that may arise.
11. Keep away from moustire and heat.
12. Working environment should be bright enough.
13. This machine in accordance with Standard EN ISO 3744, has a noise level under the 75 decibels.
14. The maintenance of machine should be made at least once a year by the autharized service.
15. Knives must be changed by the autharized service if necessary to changed. otherwise MATAŞ is not responsible for the accidents rise.
16. Do not remove the cover of protection and swicths which belong to machine.
17. Do not dislocate the drawer of crumbs while machine is working, do not forget to clean the drawer of crumbs

- when the slicing finish.
18. Cut the breads severally.
 19. When you cut wet substances like cheese, vegetables... it cause life-threatening water of flowing into the Machine.
 20. There become heavy damage and blades broken if you cut hard material like hardwood, plastic and frozen food

17. TROUBLESHOOTING

➤ Errors may occur during running the machine

Problem : If machine is vibrating more than usual;

Solution : Please balance the machine smoothly.

Problem : If there is too much noise or temperature on motor.

Solution : One of phase is not work or connected wrong. It will cause motor malfunctions. Please fix electrical connections immediately by authorized technician. Our product will be out of warranty due to wrong electrical connections.

Problem: If the breads are crushed or compressed;

Solution: a) If you slice hot bread the dough will stick on knives. The dough on blades has to be cleaned carefully.

b) Blades must be replaced. For replacement please call MATAŞ A.Ş authorized service

Problem: If the machine is not working ;

Solution: a) The electrical panel cover may be open.

b) Emergency stop may be activated.

c) Main switch may be shut.

d) Electrical switch may be broken.

e) Control panel switch may be broke

18. CLEANING AND MAINTENANCE

1. CLEANING:

Before cleaning;

- 1- Make sure the electrical equipment is turned off and plug is pulled
- 2- Always use protective gloves.

During cleaning;

- 1- Empty the crumb tray.
- 2- The outer surface of the machine is cleaned with a damp sponge and soapy water.

Pieces of bread which is squeezed between blades and difficult areas, please remove them by vacuum cleaner, Brush or plastic spatula.

Otherwise you may have small injuries

- 3- Avoid metallic ares.
- 4- Never use CHEMICAL CLEANING MATERIALS (bleach, cif, e.t.c)
- 5- Machines;

-Mechanical components

-Engine

-Electrical control panel and blades; please clean the foreign matters crumbs or dust with gloves

2. MAINTENANCE:

Period maintenance daily, weekly and montly should be done by user; It is recommended that maintenance and cleaning must be done by authorized service for period of six month and annual

- **Daily maintenance procedures;**
 - 1- Check leakage on machine electrical wiring, control panel and plug .
 - 2- Make sure the grounding is working.
 - 3- Please check emergency stop button and switch working.
 - 4- After daily working please follow the cleaning instructions given up for daily cleaning
- **Weekly maintenance procedures;**
 - 1- Make a general cleaning of the machine according to the instructions.
 - 2- Check for the blades sharpness. If blades need to be replace please call MATAŞ A.Ş authorized service
- **Montly maintenance procedures;**
 - 1- Check status of the motor temperature. If temperature is higher than usual please call authorized service.
Do not allow unauthorized person to touch the electrical parts.
 - 2- If too much vibration on the machine please adjust the machine foot.
 - 3- Check the tightness on the drive belt.
- **Six month and yearly maintenance procedures;**

It should be done by Mataş authorized service.

MACHINES LIFE

If the machine is used under recommended conditions the machine life will be 10 years.

BLADES LIFETIME

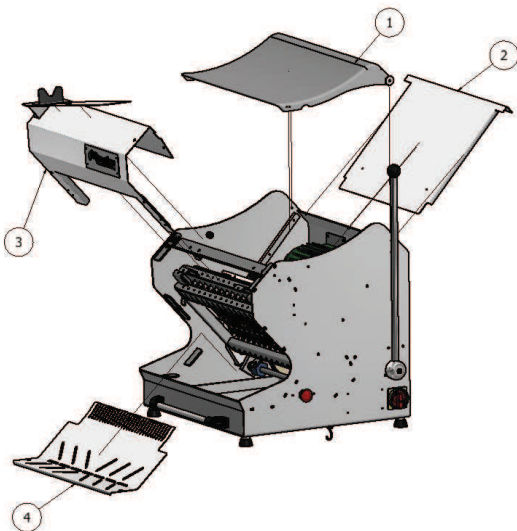
If the blades use as described at this instruction manual, blade life will be 1.000.000 bread.After this time,It is recommended that blades must be replaced by authorized service,

19. ELECTRICAL PARTS LI

Power Supply 24V. DC. Out Put 4A.	1 item	PLC DVP – 14 SS 2	1 item
Contactor LP1K0910BD 24V. DC.	1 item	Relay 2 Open 2 Close	2 item
Claps ST 2.5 Gri	9 item	Claps ST 2.5 BU (Blue)	3 item
Claps ST 2.5 PE (Ground)	2 item	Glass Fuse nest Rail Type	1 item
Glass Fuse 5X20 A.	1 item	Claps Stopper	1 item
Elec.Mot. 0.37kw 1500 D/DK 220V	1 item	Elec. Piston LA23	1 item
Emergency Stop Contactor P9B01VN	1 item	Emergency Stop P9XNNG	1 item
Switch 2X10 A.	1 item	Switch Ls26	1 item
Switch L3K13PUM21	1 item	Switch NAB110CP	1 item

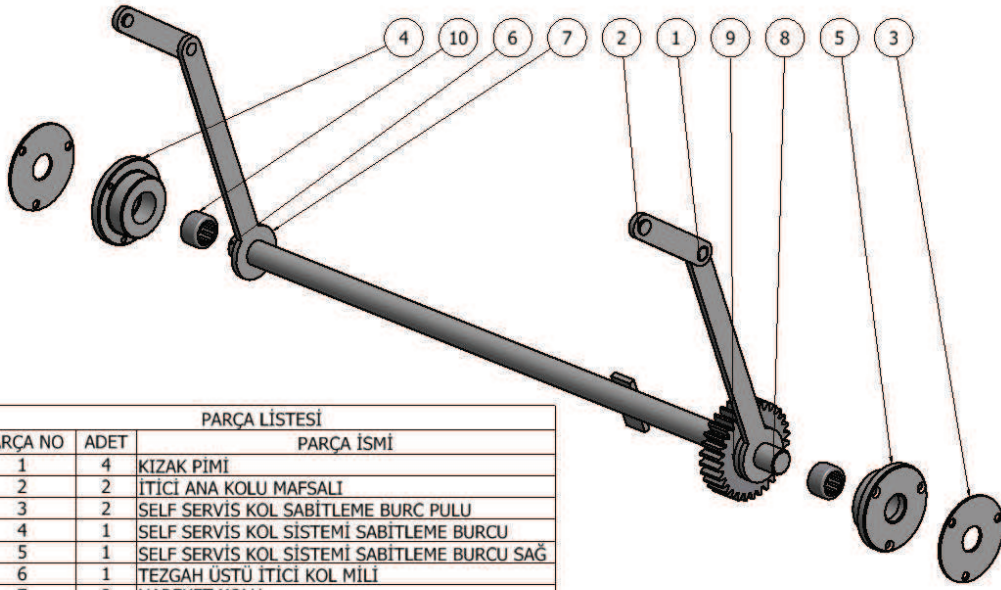
20. COMPONENT LIST

1. MECHANICAL COMPONENTS AND SHAKING SYSTEM

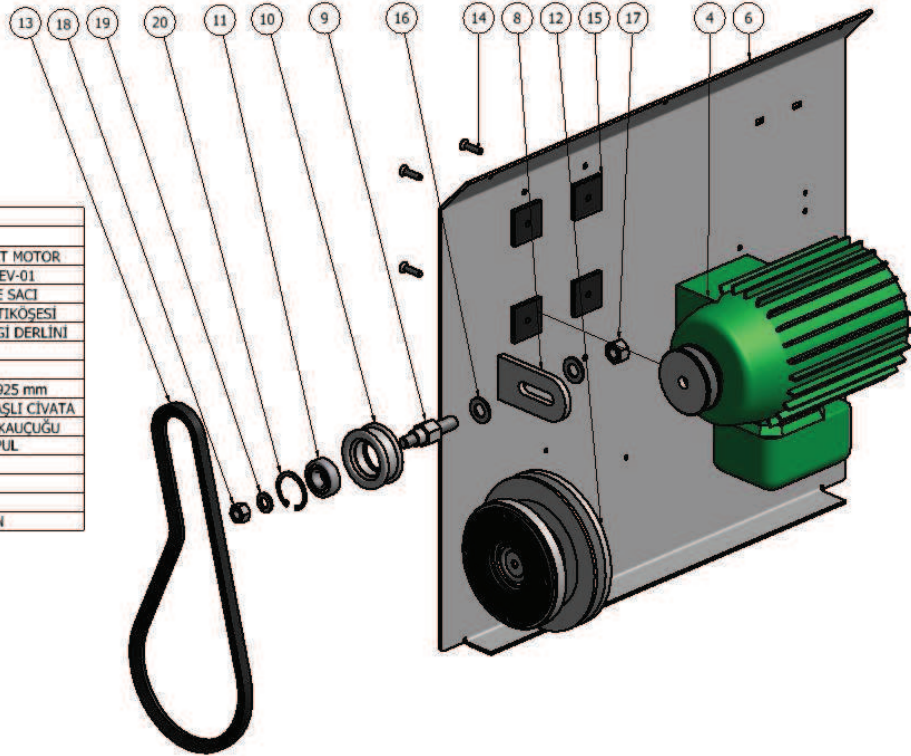


- 1)Taken out Plastic Cover
- 2)Taken out Back Stainless Steel Sheet
- 3)Taken out Top Cover
- 4)Taken out Front Stainless Steel Sheet

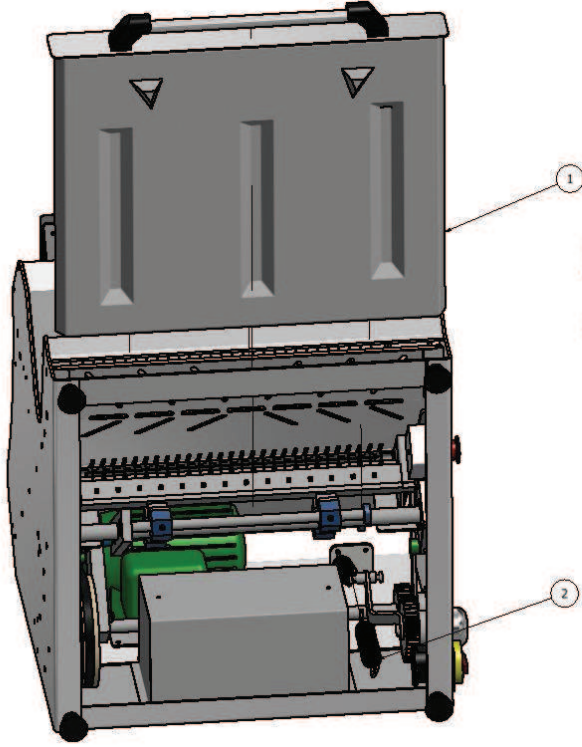
NOTE: After completing for processes mantion above,
You can change motor and blades.



PARÇA LİSTESİ		
PARÇA NO	ADET	PARÇA İSMİ
1	4	KIZAK PİMİ
2	2	İTİCİ ANA KOLU MAFSALI
3	2	SELF SERVİS KOL SABİTLEME BURCU PULU
4	1	SELF SERVİS KOL SİSTEMİ SABİTLEME BURCU
5	1	SELF SERVİS KOL SİSTEMİ SABİTLEME BURCU SAĞ
6	1	TEZGAH ÜSTÜ İTİCİ KOL MİLİ
7	2	HAREKET KOLU
8	1	ÇAP=60 M=2.5 Z=30 DİŞ KOL SİSTEMİ DİŞLİ ÇARKI
9	1	TEZGAH ÜSTÜ DİŞLİ KOL SİSTEMİ PULU 5 MM
10	2	Rolling bearing HK 2016 GB/T 290-1998
11	1	TEZGAH ÜSTÜ 20 x 50 KOL SVİÇ SACI

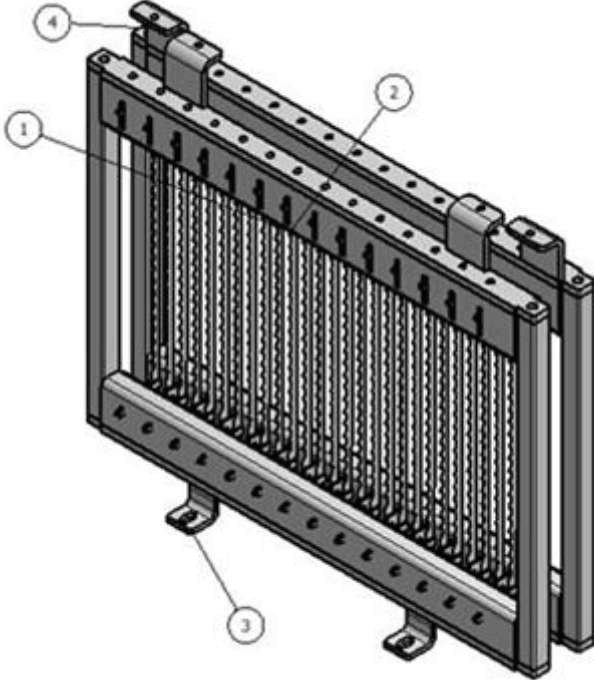


PARÇA LİSTESİ		
PARÇA NO	ADET	PARÇA İSMİ
4	1	SET ÜSTÜ 0.37 KW 220 VOLT MOTOR
6	1	TEZGAH ÜSTÜ ARKA SACI REV-01
8	1	S.S KOLLU KAYIŞ GERDİRME SACI
9	1	S.S KOLLU MOTOR GERİ ALTİKÖŞESİ
10	1	TEZGAH ÜSTÜ MOTOR GERGİ DERLİNİ
11	1	BS 290 - SKF 6203
12	1	DİLİMLEME KAŞNAĞI
13	1	TEZGAH ÜSTÜ KAYIŞI 13 x 925 mm
14	4	İS 6761 - M6 x 25 HAYŞA BAŞLI CIVATA
15	4	TEZGAH ÜSTÜ MOTOR ALT KAUCUĞU
16	2	İSO 7091 - ST 14 - 100 HV PUL
17	1	İSO 7417 - M14 SOMUN
18	1	İSO 7417 - M12 SOMUN
19	1	İS 3063 - 12 RONDELA
20	1	İS 3075-2 - 40x1,75 SEKMAN



Makineyi resimdeki gibi arkaya doğru yatırın.
 1)Çekmeceyi çıkartın
 2)Yayı çıkarıp yenisini takın.

2. BLADE CONSOLE



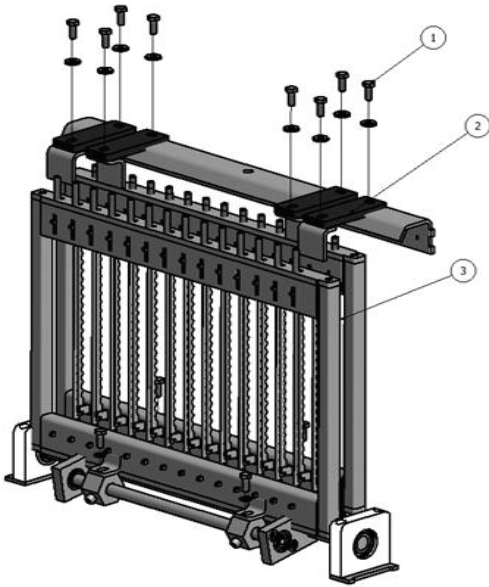
PART LIST		
PART NO.	PIECE	PART NAME
1	1	BLADE CONSOLE EXIT
2	1	BLADE CONSOLE ENTER
3	4	BUTOM CASE FIXED Z
4	4	TOP CASE FIXED Z

4. DEMOUNTABLE PART LIST

PART LIST		
PART NO	PART NAME	WEIGHT (KG)
1	INOX FRONT SHEET	3,020
2	INOX SACHET SHEET	12681
3	PUSHER FIXED SHEET	1,256
4	BACK COVER SHEET	9,382
5	PRESSURE SHEET	3,082
6	FRONT DRAW SHEET	0,875
7	INOX BACK SHEET	2,65
8	PUSHER SHEET	1,744
9	INOX SACHET FIXED SHEET	0,148
10	SACHET SETTING SHEET	20,080
11	INOX TOP SHEET	2,239
12	INOX TOP COVER SHEET	2,751
13	TOP BACK SHEET	0,591
14	BLADE CONCOLE FIXED SHEET	02506
15	SPOOL FIXED "L" SHEET	1,182
16	ARM FIXED LAMALLE	0,053
17	REDUCTOR TABLE SHEET	0,287
18	BOTTOM TABLE SHEET	1,074
19	COVER PUSHER FIXED SHEET	0,024
20	BLADE CONCOLE	6,500
21	BLADE 295 mm	0,252
22	MOTOR	7,700
23	REDUCTOR	3,300
24	PISTON	1,900
25	WHEEL	0,380

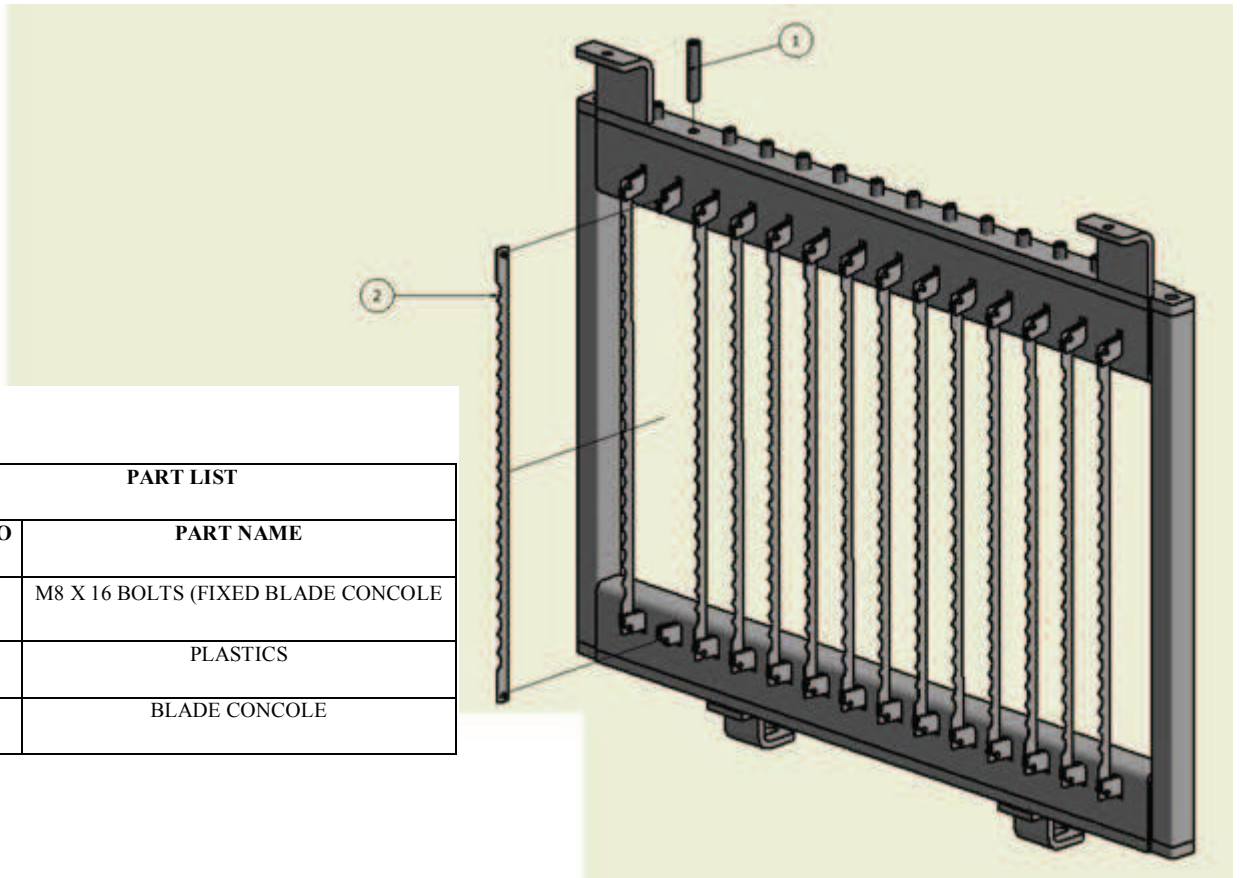
Changing Blades:

PART LIST	
PART NO	PART NAME
1	M8 X 16 BOLTS (FIXED BLADE CONCOLE
2	PLASTICS
3	BLADE CONCOLE



- M8 x 16 mm bolts (No:1) removed.
- Plastics (No:2) which fixed the blade concole removed
- Blade concole (No:3) taken out.
- ✓ **Please follow operation**

Operation 4;



PART LIST	
PART NO	PART NAME
1	M8 X 16 BOLTS (FIXED BLADE CONCOLE)
2	PLASTICS
3	BLADE CONCOLE

- M8 x 40 mm setscrew (No:1) taken out
- Slicing blade (No:2) taken out
- While new blade is fixed, Tension should be equal with others
- Please be careful while the inox front sheet (No:3) is fixing, in order not to touch the blades
- **While you montage again you should follow up demontage steps one by one.**

Please take security measures before starting changing blades;

- 1- Make sure that machine electric switch is **closed** or plug is **pulled**.
- 2- Please use a **protective gloves** covered with nitrur.

✓ While you montage again you should follow up demontage steps one by one

21. WARNING SIGNS AND MEANINGS



CUTTING OF FINGERS OR HAND / MOVING PART
PARMAKLARIN YADA ELİN KESİLMESİ / HAREKETLİ PA



CUTTING OF FINGERS OR HAND MOVING PART
PARMAKLARIN YADA ELİN KESİLME TEHLİKESİ



HAND ENTANGLEMENT / BELT DRIVE
EL SIKIŞMASI / KAYIŞ AKSAMI



CUTTING OF FINGERS OR HAND
PARMAKLARIN YADA ELİN KESİLME TEHLİKESİ



HAND CRUSH / FORCE FROM ABOVE
EL EZİLMESİ / YUKARIDAN KUVVET



ŞEBEKE TOPRAKLAMASI
GROUNDING NETWORK



ELECTRICAL SHOCK / ELECTROCUTION
ELEKTRİK SOKU / ELEKTRİK ÇARPMASI



TOPRAKLAMA
GROUDING



DO NOT OPERATE WITH GUARD REMOVED
KORUMA YOKKEN ÇALIŞTIRMA



CONSULT OPERATOR'S MANUAL
KULLANIM KILAVUZUNU OKU

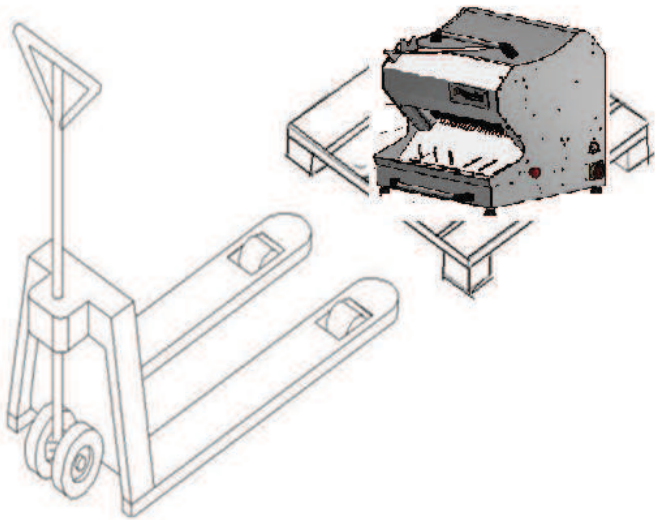


NO MAINTENANCE WHILE MACHINE IN USE
MAKİNA ÇALIŞIRKEN BAKIM YAPMA



ATTENTION
DİKKAT

25. CARRYING AND PLACING



Location change : Location of machine placed by an authorized service

CAN NOT BE CHANGED

POWER CORD CAN NOT BE LENGTHEN

- The machine should be carried by forklift ..
- Power cord must be unplugged before carrying.
- These machine should be carried such as forklift or portable tools.
- The machine should be placed on a vertical pallet for long transportation.
- Machine must be carried carefully,
- Do not fall the machine while carrying.

22. ASSEMBLY



All items mentioned below for installation of the machine must be done by **authorized service** personnel

- Electrical connection of the machine should be checked by qualified electrician., The electric plug must be connected 170 cm up from the floor.
- Electrical connection must have fuse againsts of current leakage. 30mA leakage current fuse must be placed.
- To provide grounding for the machine, machine electrical connection must be done to the nearest panel grounding.

23. SPARE PARTS AND ORDERING

To order spare parts, please notify the following information by written;

Machines model and serial number

Technical Drawing number b) Part name C)Part number
Quantity (how many quantities you would like to order)

SERTİFİKA

CERTIFICATE 证书 ZERTIFIKAT प्रमाण-पत्र CERTIFICATO

Annex of 1203-ELM-113

1203-ELM-113 eki

Technical Parameters

Teknik Özellikler

PRODUCT ÜRÜN	WIDTH EN (mm)	LENGTH BOY (mm)	HEIGHT YÜKSEKLİK (mm)	MOTOR MOTOR (kW)	CAPACITY (pieces/hour) KAPASİTE (adet/saat)	WEIGHT AĞIRLIK kg
EFE001	720	670	860	0,25	500	100
EFE003	720	620	1240	0,37	500	147
EFE004	720	730	1350	0,55	500	171
EFE006	750	770	1200	0,37	500	135
EFE007	750	900	1200	0,37	500	147
EFE008	750	900	1200	0,37	500	148
EFE009	805	900	1120	0,37	500	172



CAUTION



MACHINES ELEKTRICAL CONNECTED BUILDING PLANT AND OTHER PLACES SHOULD BE PUBLISHED IN THE OFFICAL NEWSPAPER NO:18585 DATED 4/11/1984 SIMILAR FACILITIES IN THE INTERNAL ELECTRICITY REGULALTION SHOULD BE A PROPER INSTALLATION AND ALL NECESSARY MEASURES TO ENSURE THE SAFETY OF LIFE AND PROPERTY SHOULD BE TAKEN. OTHERWISE OUR COMPANY WILL NOT ACCEPT RESPONSIBILITY