



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Electric Bread Slicer



Model

FP.12

Image merely illustrates.

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ATTENTION!

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

1. Safety Information

1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use, maintenance and reuse after prolonged non-use of the equipment), read the manual carefully;
- The equipment must be used by trained people familiar with the use and safety regulations described in this manual;
- This equipment is not intended for use by people (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the equipment or are under the supervision of a person responsible for their safety.
- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of rotation of the people that will work with the equipment, the new operator must be educated about the standards and the operation of the equipment;
- The operator must use the **Adequate PPE** (personal protective equipment). As for example: use hair caps, preventing them from locking in the equipment's moving parts
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: avoid working with loose uniform sleeves, where they can lock in moving parts, causing accidents;
- After reading and clarifying all doubts, this manual should be carefully stored in an easily accessible location, known to all people who will operate the equipment and make it available to those who will carry out maintenance for any inquiries. Whenever any questions arise, be sure to check the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the work.
- Never put hands, fingers or objects (such as spoons and knives) on or near the blades and moving parts with the equipment turned on;
- Before starting cleaning and any type of maintenance, it is essential to disconnect the equipment from the power supply;
- Periodically check the condition of cables and electrical parts;
- Do not leave the equipment turned on unattended.



ATTENTION!

**Do not perform repairs on your own. Go to a service center authorized by the manufacturer.
Use only original parts in your equipment.**

2. Technical Characteristics

2.1 Main Components

For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the project and special design of all parts and also by using stainless steel and other materials suitable for contact with the bread.

The equipment was built with the following features:

- Protection door, front protection, top coating, structure, packer, table and tray are made of stainless steel, which has superior corrosion resistance than other steels. It is a material resistant to the attack of several corrosive agents;
- The blades are made of special steel, undergoing surface treatment that increases the material's hardness and its resistance to wear. Its design and production guarantee perfect cutting precision;
- The structure and the pusher are made of SAE 1010/1020 carbon steel with electrostatic epoxy paint, an excellent anti-corrosion protection that facilitates cleaning.

See the main components of the equipment below:



2.2 Technical Data

Model	Standard Measures Length.xHt.xWidth (mm)	Net weight (kg)	Voltage (V)	Rate (A)	Useful Area LengthxWidth (mm)
FP12110M604	521x1365x915	72	110	3.7	360x150
FP12220M501	521x1365x915	72	220	2.2	360x150
FP12220M502	521x1365x915	72	220	2.2	360x150
FP12220M504	521x1365x915	72	220	2.2	360x150
FP12220M507	521x1365x915	72	220	2.2	360x150
FP12220M604	521x1365x915	72	220	2.1	360x150

Noise level (equipment with bread): 68 dB.



ATTENTION!

Characteristics like: model, serial number and voltage of the equipment are provided on the label (figure below). Before installation, check that the power supply voltage of the equipment corresponds to that of the mains



3. Installation

3.1 Equipment Layout

Connection to the electrical network and setup for operation must be carried out by a qualified professional. Check if the equipment voltage is in accordance with the electrical network.

During installation, it is essential to make this manual available to the professionals who will carry out the installation.

To ensure correct operation and safety, the equipment must be positioned in a sufficiently large area, with a well level, dry and stable floor, away from heat sources and water taps, and in a place where there is no heavy traffic of people. Install your equipment leaving a distance of at least 80 cm around it so that it has enough space for inspection, maintenance, cleaning and use.



ATTENTION!

The installation and the place where the equipment will be disposed must comply with the norms of risk prevention and safety at work (regulatory norm in force in your country).

The manufacturer does not take responsibility for any direct or indirect damages caused by non-compliance with these rules and other instructions presented in this manual.

3.2 Electrical Connection

The equipment is supplied with a power cord to plug into an electrical outlet. If the power cord is damaged, it must be replaced with a new one. The exchange must be carried out by the manufacturer, authorized agent or qualified person, in order to avoid risks.

The type of plug on the power cord varies by country. The installation of the equipment must be carried out by a technician qualified for this function and observing the current regulations in the country, especially with regard to grounding connection (if applicable).

Also included with the equipment is an equipotential grounding terminal, located at the rear of the structure near the foot of the equipment.



The terminal identified in the figure aside is an additional protection to the grounding that is provided for in the electrical network, it must be connected to a grounding terminals, regardless of the connection to the electrical network, and the other products that have accessible metallic parts, and that are stationary, must also be connected to this bus as well as the service bench itself, if it is made of metallic material. In this way, all these products will be under the same electrical potential, avoiding undesirable leakage currents.

The equipment described in this manual is single-phase and single voltage, 110 V or 220 V. If you need to change the voltage of your equipment, please contact the manufacturer or authorized dealer.



ATTENTION!

Before turning on your equipment, always check that the mains supply voltage is the same as the equipment's voltage.

The supply voltage of the equipment is 110 V or 220 V single-phase, as can be seen on the voltage label affixed to the power cable or as indicated on the nameplate data label located on the back of the equipment (see figure of this label in item 2.2 of this manual).

Make sure that the voltage of the electrical network where the equipment will be installed is compatible with the voltage indicated on these labels.

For more details on the rest of the electrical part of the equipment, refer to the electrical diagram in the manual annexes.

IMPORTANTE

The manufacturer does not take responsibility for any direct or indirect damages caused by non-compliance with these rules and other instructions presented in this manual.

4. Equipment Use

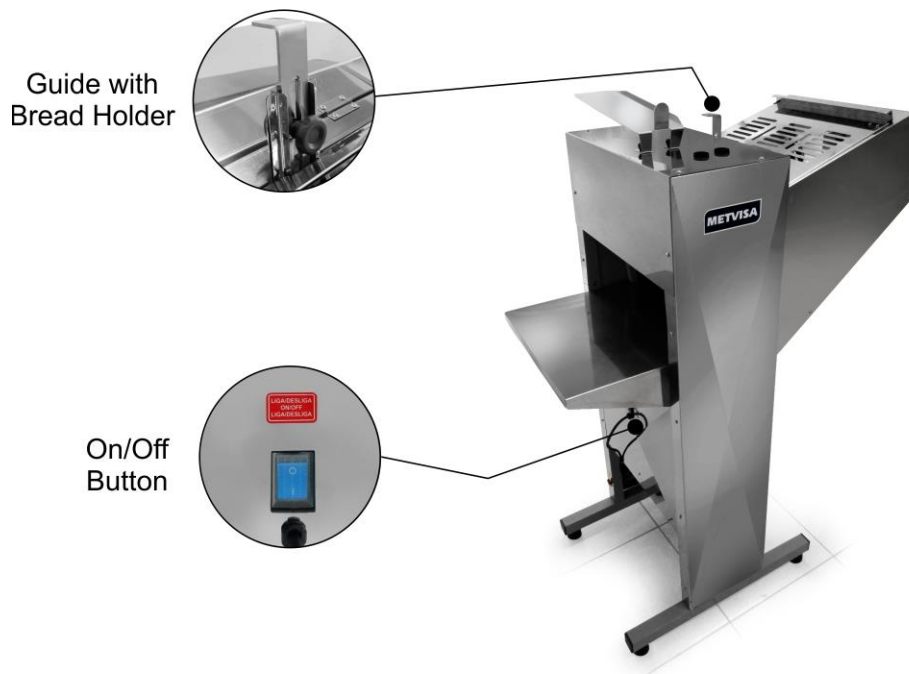
4.1 Utility

This equipment is exclusively intended for slicing breads.

4.2 Commands

The equipment has an on/off button and a guide with a bread holder.

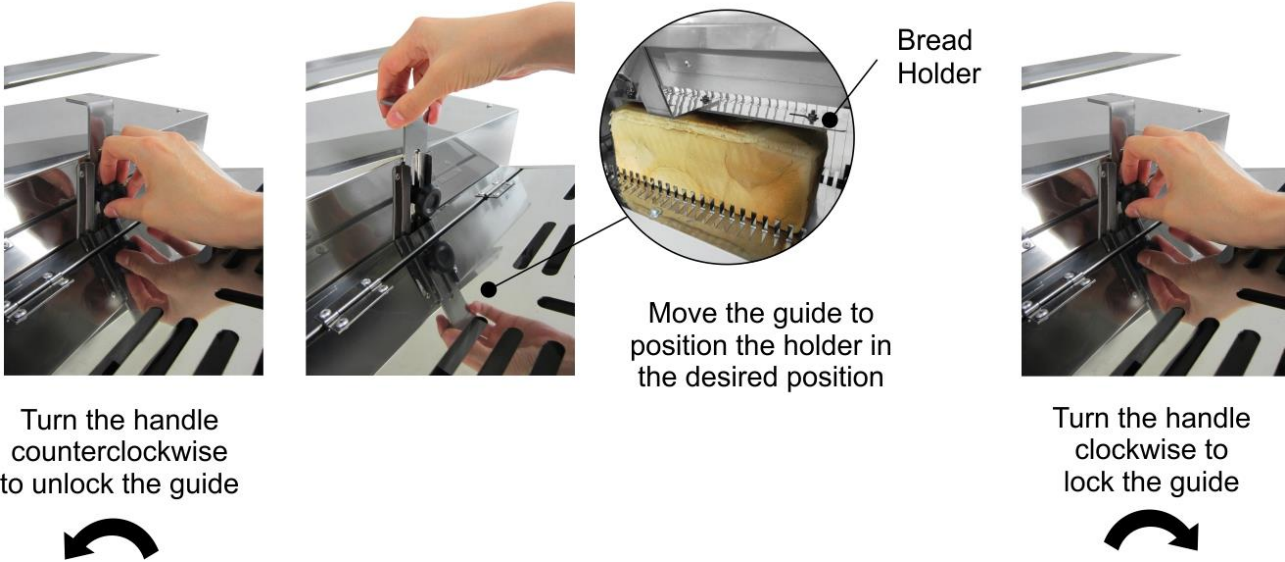
The power switch is located on the rear of the equipment, near the power cord. The guide and the bread holder, on the other hand, are between the protection door and the upper covering.



See the description of each command below:

- **On/Off Button** – used to turn the equipment on and off. In position “1” it turns on, in position “0” it turns off.

- **Guide with Bread Holder** – The guide slides up and down moving the bread holder, making it possible to adjust the distance between the holder and the bread. So, the bread does not move from the correct position during the process. To move the holder, follow the instructions below:



4.3 Operating Procedures

Before operating your equipment, make the perfect sanitation, especially of the components that will come in contact with the bread. Do the cleaning with the equipment disconnected from the mains. Follow the cleaning instructions in item 5 of this manual (below).

- **Operation:** The equipment can only be operated after verifying that the equipment voltage is in accordance with the power supply network, if the equipment is positioned in an ideal location (according to the guidelines in item 3.1), and if the tray is closed and locked, snapping the cutout under the tray behind the screw.

Check the operating processes described below:

- Connect the power cord to the electrical network;

- Open the door protection;
- Pull the pusher and put the bread;
- Adjust the distance between the holder and the bread through the guide according to the procedures in the item 4.2 (commands);



- Close the protection door;
- Trigger the button on/off in position "1" (on);

In this moment the blades will start to move.



- Due to its weight the pusher goes down by gravity pressing the bread against the blades;
- The sliced bread will be moved to the table behind of the equipment;



- Take out the breads with two hands and put in the packer;
- Put the package;



- After completing the process, turn off the equipment by pressing the power button in the "0" position (off).

IMPORTANTE

It is recommended to place more than one bread at a time to speed up the process.

Never slice the bread while it is hot or raw. Wait until the bread is at room temperature and properly baked.



ATTENTION!

Constantly empty the tray, thus preventing excess bread residues from overflowing and falling to the floor, which could cause accidents and compromise the hygiene of the establishment.



ATTENTION!

Never place your hands, fingers or objects (such as spoons and knives) on the cutting blade while the equipment is on as this may cause serious injury.



ATTENTION!

If you notice that the equipment cannot slice the bread or it is stopping slicing, do not slice breads that are still hot and do not press the pusher against the blades, as this will affect the speed and performance of the motor, and the service life of the equipment.

Failure to follow these guidelines will be considered an unsafe act and abusive use of the equipment.

Any irregularities, contact the authorized technical assistance closest to you.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your equipment was built with first-line materials, so use it properly and you will get great satisfaction. Keep your equipment always clean and well-cared for, which will make it much more durable.

A daily cleaning of the equipment must be carried out for good operation and durability



ATTENTION!

Before performing maintenance or cleaning, make sure that the on/off button is in position "0" off and that the plug is disconnected from the mains.



ATTENTION!

Do not use water jet to clean the equipment.

IMPORTANTE

This equipment is not intended to be immersed in water for cleaning.

The detachable part (only the tray) must be removed from the equipment and washed with soap and water or neutral detergent. Clean corners well, eliminating bread residue.

The rest of the equipment should be cleaned as many times as possible to prevent food residues from drying out and sticking to the parts. For cleaning, dilute the soap or neutral detergent in warm water and apply with a soft cloth. With a cloth dampened with water, rinse and then dry the parts with a soft, dry cloth.

Never use abrasive products or sponges and substances that contain acids or chlorine to clean metal parts, as they can scratch or damage the surface of the parts, causing corrosion points. Do not pour water on the motor and electrical parts for cleaning, otherwise, starting it may cause an electric shock or even burn the equipment.



ATTENTION!

It is extremely important that products used in cleaning ensure maximum cleanliness and are non-toxic.

Dry the blade thoroughly. Moisture compromises the life of the blade and yield of the cutting process.



ATTENTION!

Take care when cleaning near the blade, it is extremely sharp. Handle with care because this may cause accidents. The same attention is paid to any other cutting component of the equipment.

5.2 Maintenance and Procedures in Case of Breakdowns

The operator must be instructed to perform routine inspections, making minor adjustments, cleaning and observing signs of breaches that may occur. Examples include: checking for strange noise; loss of equipment power; the non-execution by the equipment of the service to which it is proposed; among others. Actions like these are indispensable to ensure a longer equipment life.



ATTENTION!

When servicing (even minor adjustments), always disconnect the equipment from the mains.

It is recommended to carry out preventive maintenance every 6 months, checking and adjusting clearances, cleaning internal parts, wear and tightening (tensioning) of the motor belt, etc. When detecting broken or weakened parts, replace with original parts.

By performing preventive maintenance, you eliminate the inconvenience of getting the equipment stopped when you need it most, reducing the cost of maintenance and reducing the risk of accidents.



ATTENTION!

Preventive maintenance requires a trained professional or authorized technical assistance.

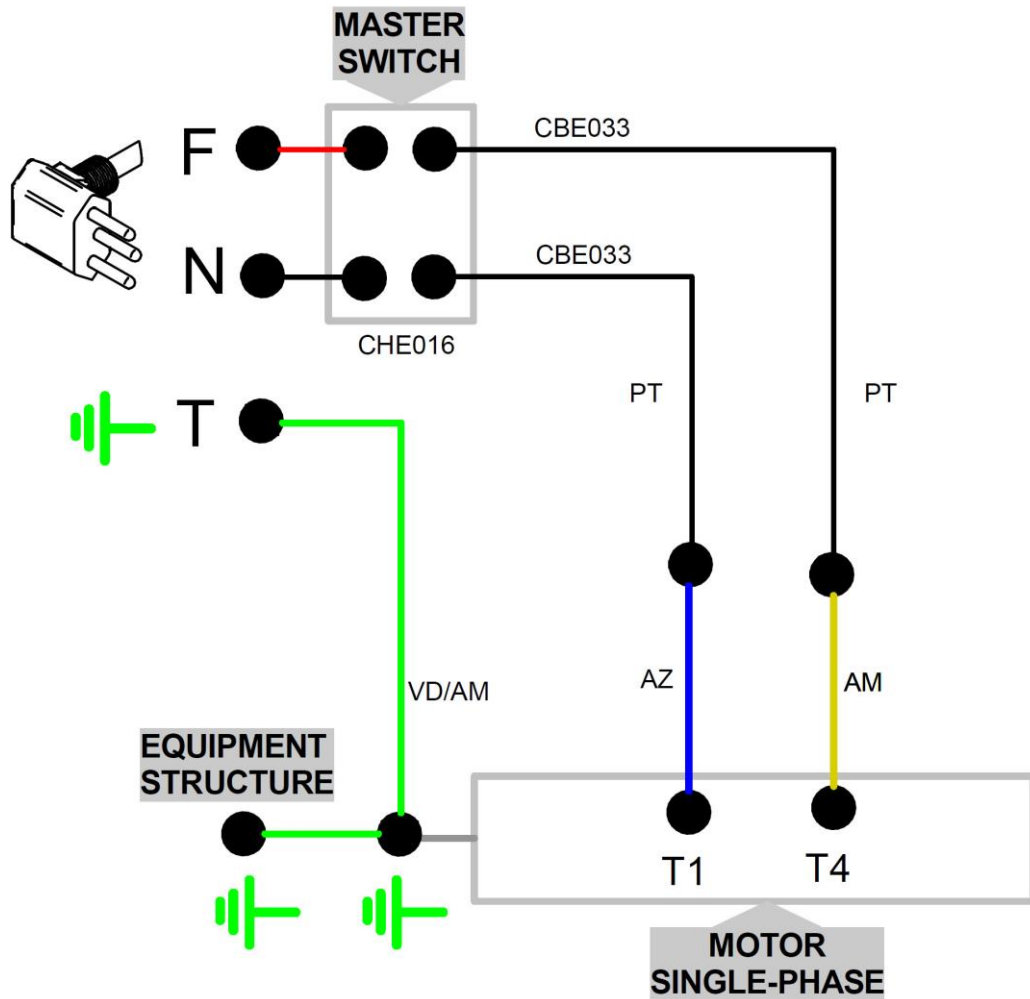
Make sure that the equipment is disconnected from the mains.

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.

When you experience any malfunction or non-compliance, refer your equipment to the nearest service center. See technical assistance on our website: www.metvisa.com.br

6. ANNEXES

Electrical Schematic – 110 V or 220 V - 60 Hz

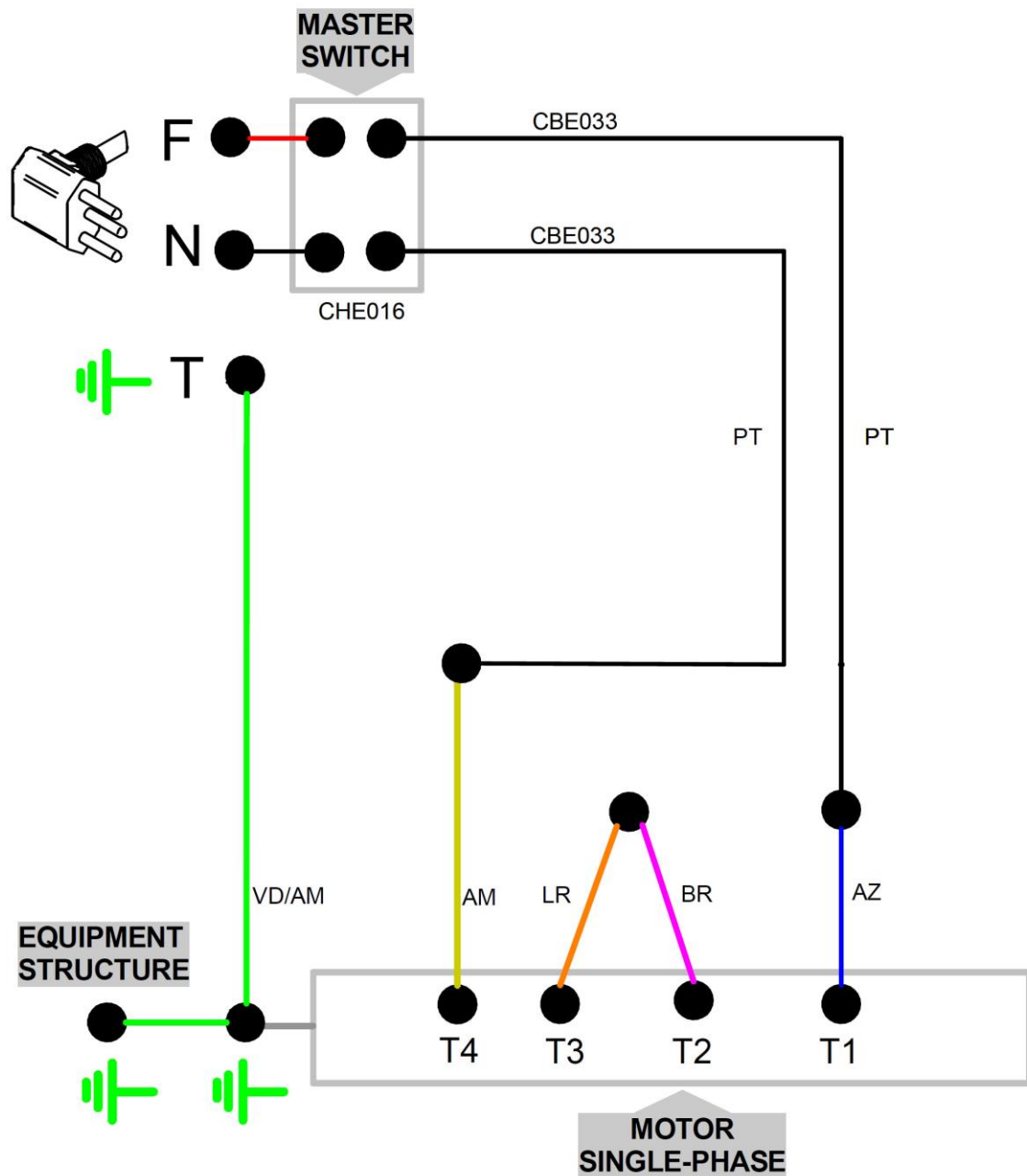


MTE214 – 1/4 HP
Motor Single-phase - single direction of rotation
Voltage: 110 V or 220 V 60 Hz

ATTENTION: the grounding connection varies according to the type of plug.

ATTENTION: For electrical installation, observe the current regulations in the country, especially with regard to the grounding connection (if applicable).

Electrical Schematic – 220 V – 50 Hz



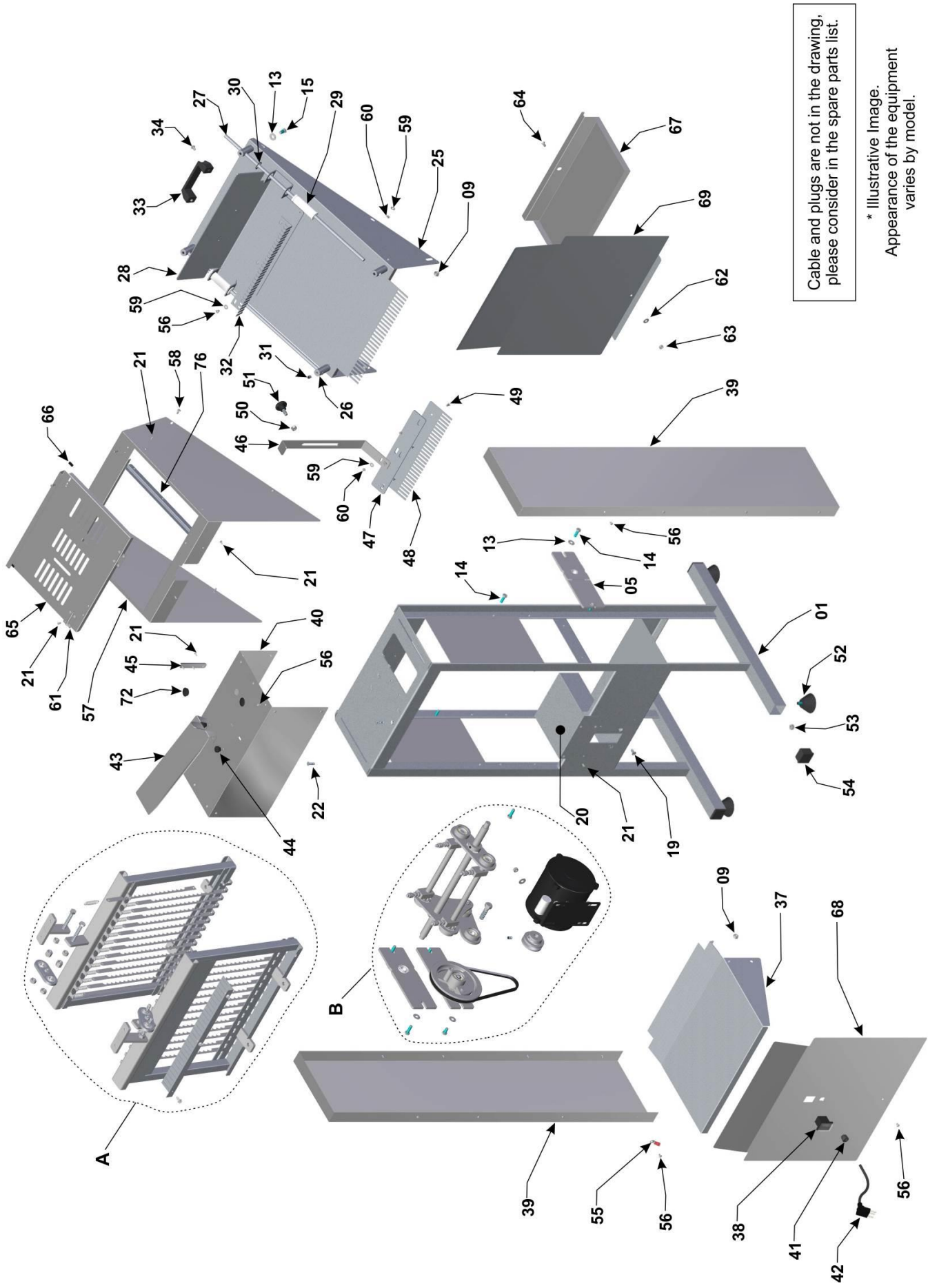
MTE035 – 1/4 HP
Motor Single-phase - single direction of rotation
Voltage: 220 V 50 Hz

ATTENTION: the grounding connection varies according to the type of plug.

NOTE: In the electric schematic above, the White wires are represented by the pink color.

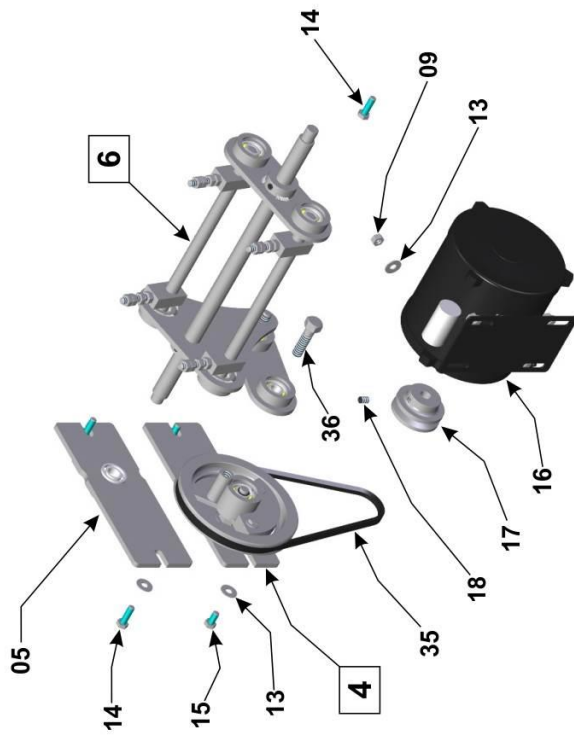
ATTENTION: For electrical installation, observe the current regulations in the country, especially with regard to the grounding connection (if applicable).

Exploded View

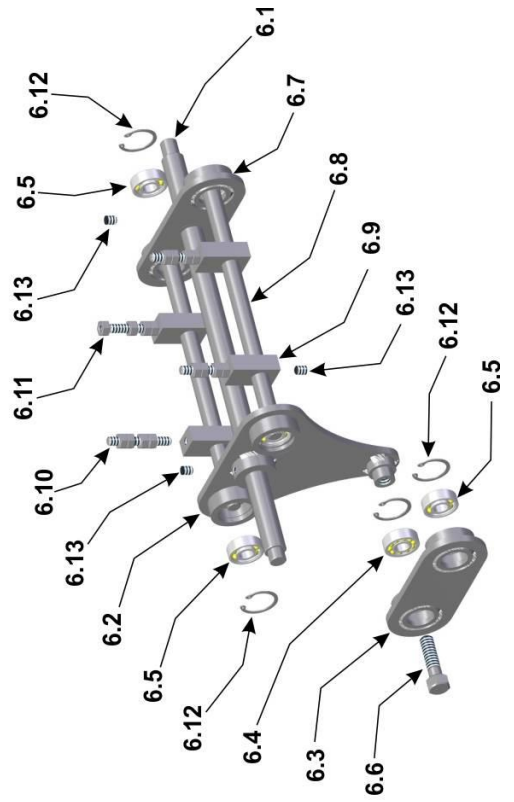


Exploded View

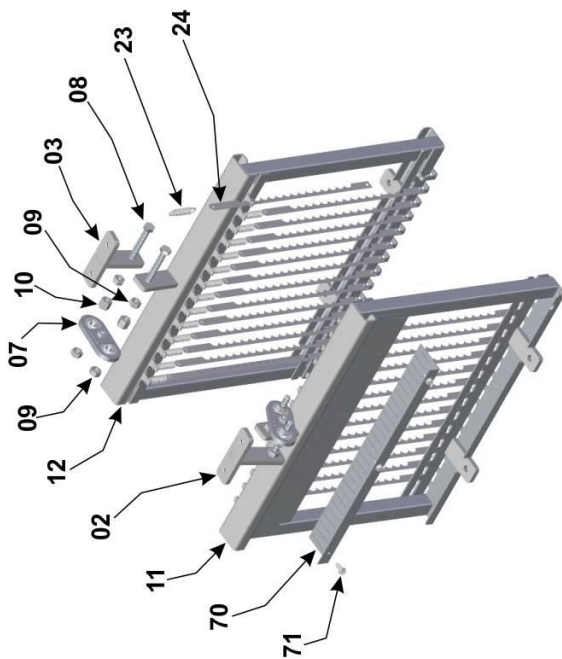
Detail B



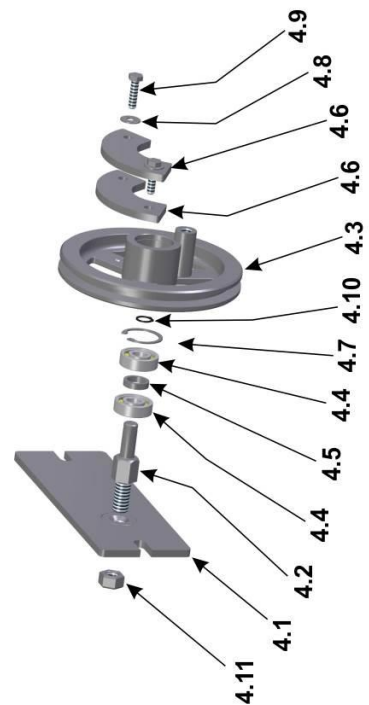
6



Detail A



4



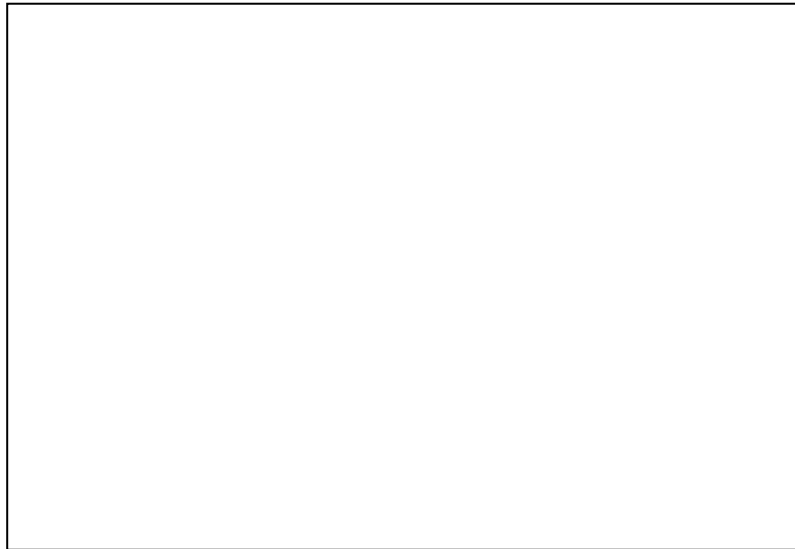
Spare Parts

Position	Code	Description	Quantity
1	ETR062	Complete Welded Structure	01
2	FXC002	Rear Articulator Fixer	01
3	FXC001	Front Articulator Fixer	01
4	CJT1057	Bearing and Pulley Set	01
4.1	MAC053	Pulley Bearing	01
4.2	EIX041	Pulley Shaft	01
4.3	POL017	Pulley	01
4.4	ROL003	Bearing ESF	02
4.5	SRO010	Bearing Separator	01
4.6	CTP003	Counterweight	02
4.7	APE001	Retaining Ring	01
4.8	ARL004	Flat Washer	02
4.9	PRS004	Hexagonal Screw	02
4.10	APE005	Retaining Ring	01
4.11	POS010	Hexagonal Nut	01
5	CJT1058	Bearing Side Assembly	02
6	CJT1059	Rod / Articulator / Axle Set	01
6.1	EIX207	Central Axis	01
6.2	BIL002	Double Rod	01
6.3	BIL003	Rod	01
6.4	ROL028	Bearing	01
6.5	ROL003	Bearing	05
6.6	EIX040	Rod Axle	01
6.7	ART003	Double Articulator	01
6.8	EIX042	Frame Axis	02
6.9	SBT382	Blade Frame Support	04
6.10	TRT009	Rod	04
6.11	POS004	Hexagonal Nut	16
6.12	APE001	Retaining Ring	06
6.13	PRN002	Allen Screw S/C	06
7	CJT700	Articulator Set	02
8	PRS012	Hexagonal Screw	04
9	POS004	Hexagonal Nut	20
10	POS014	Hexagonal Nut	04
11	CJT112	Rear Blade Frame	01
12	CJT111	Front Blade Frame	01
13	ARL003	Flat Washer	14
14	PRS006	Hexagonal Screw	08
15	PRS008	Hexagonal Screw	06
16	MTE214	Motor 1/4 HP 4P 127 V 60 Hz	01
	MTE215	Motor 1/4 HP 4P 220 V 60 Hz	01
	MTE035	Motor 1/4 HP 4P 220 V 50 Hz	01
17	PMT016	Pulley	01
18	PRN001	Allen Screw	01
19	PRC004	Flat Machine Screw	04
20	CRC061	Motor Protection	01
21	RBT004	Rivet	23
22	PRC003	Flat Machine Screw	04
23	MOL007	Blade Spring	28
24	LMT012	Blade	28
25	CLH002	Gutter	01
26	SBT266	Pusher Guide Support	04
27	GIA071	Pusher Guide	02
28	EPR011	Pusher	01
29	BGT050	Pusher Guide Bushing	02
30	APE004	Retaining Ring	02

Spare Parts

Position	Code	Description	Quantity
31	PRN002	Allen Screw	04
32	CRC906	Pusher's Comb	01
33	ACA009	Handle	01
34	PRR021	Round Machine Screw	02
35	COR006	Belt	01
36	EIX040	Rod Shaft	01
37	CJT081	Table	01
38	CHE016	On/Off Button	01
39	CRC545	Right and Left Side Protection	02
40	CRC909	Top Coating	01
41	TCE073	Cable Gland	01
42	CBE023	Cable Type 1 - FP12220M501	01
	CBE029	Cable Type 2 - FP12220M502	01
	CBE030	Cable Type 4 - FP12110M604 FP12220M604 FP12220M504	01
	CBE179	Cable Type 7 - FP12220M507	01
43	BDJ020	Packer	01
44	MNL014	Handle	02
45	AMP052	Holder Guide Support	02
46	GIA072	Holder Bread Guide	01
47	SBT274	Holder Bread Guide Support	01
48	CUP022	Comb Holder Plate	01
49	PRC009	Flat Machine Screw	04
50	POS015	Stainless Steel Hexagonal Nut	01
51	MNL008	Handle	01
52	PEP002	PVC Feet	04
53	POS003	Hexagonal Nut	04
54	SPT001	Plastic Shoe	04
55	TCE023	Equipotential Terminal	01
56	PRR017	Stainless Steel Round Machine Screw	34
57	PTC097	Front Protection	01
58	PRS045	Stainless Steel Hexagonal Screw	04
59	ARL008	Stainless Steel Flat Washer	11
60	POS016	Stainless Steel Hexagonal Nut	08
61	DBC004	Stainless Steel Hinge	02
62	ARL004	Flat Washer	01
63	POS021	Stainless Steel Hexagonal Nut	01
64	PRC005	Flat Machine Screw	01
65	PTA009	Front Protection Door	01
66	PTC102	Front Protection Door Protection	02
67	BDJ024	Tray	01
68	GAB229	Rear Structure	01
69	GAB126	Frontal Structure	01
70	SPD048	Blades Stainless Steel Separator	01
71	PRA007	Stainless Steel Self-Drilling Hexagonal Screw	03
72	BCH036	Round Cap	02
73	CBE033	Black Splice Electric Cable	01
74	CBE092	Power Cable Splice 200 mm Grounding	01
75	TCE013	Female Terminal	01

IMG BRASIL PRODUCT MANUFACTURER



IMG-BRASIL Gastronomy Machinery Industry Ltda.

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