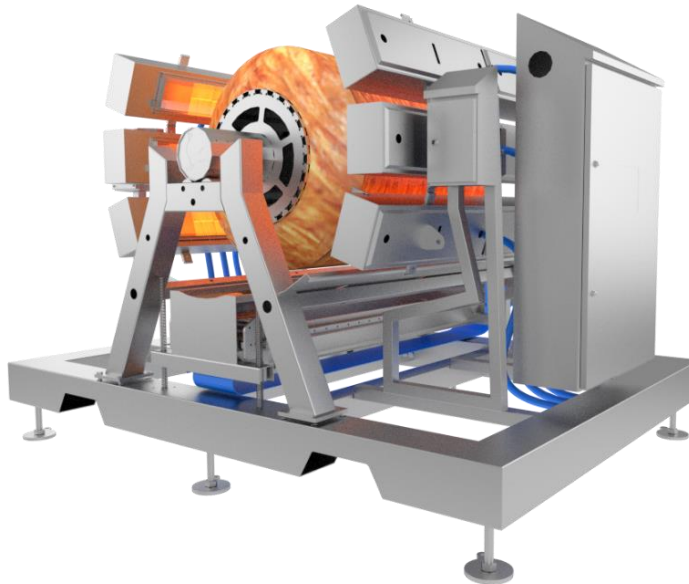


Read operation instruction and manual before operating

Przed uruchomieniem przeczytaj instrukcję obsługi i instrukcję obsługi

Quick start guide

skrótowa instrukcja obsługi



#1 Operator control cabinet

Szafa sterownicza operatora

01 Display touchscreen

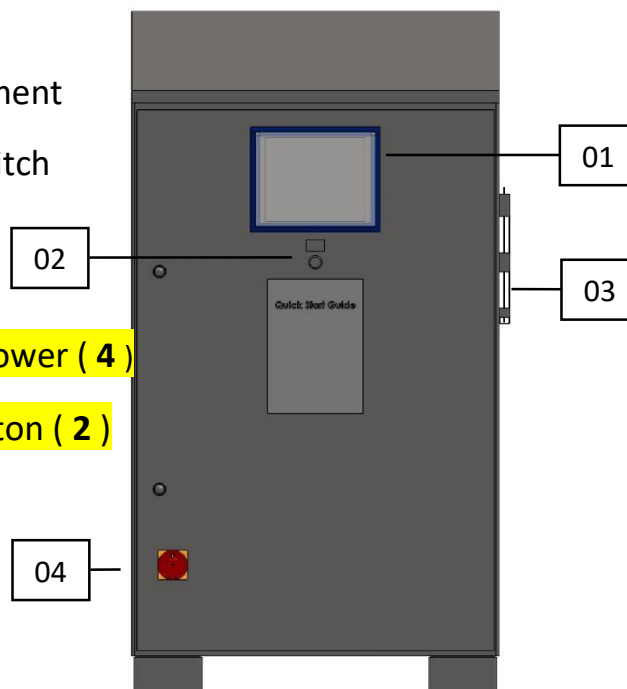
02 Reset button

03 Operator document

04 Main power switch

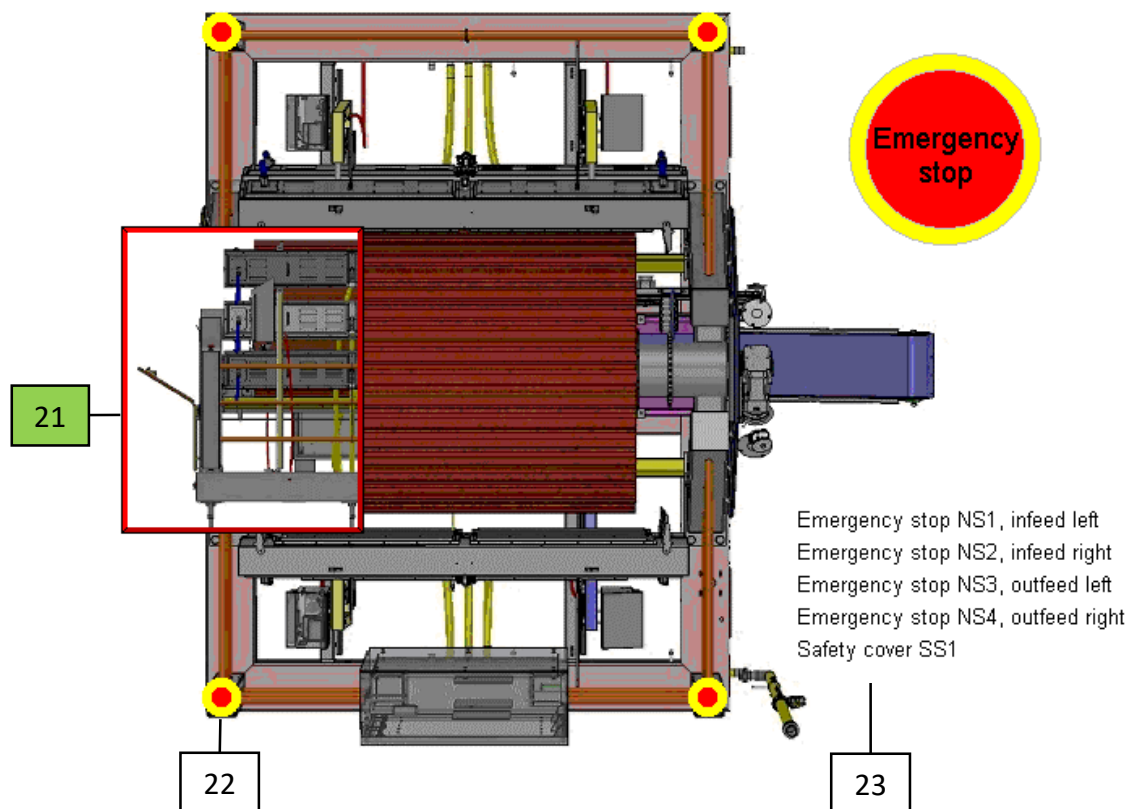
⇒ Turn on Main Power (4)

⇒ Press Reset button (2)



#2 Emergency stop

Awaryjny postój



21 Safety cover 1x

22 Emergency stop button 4x

23 Active safety notification

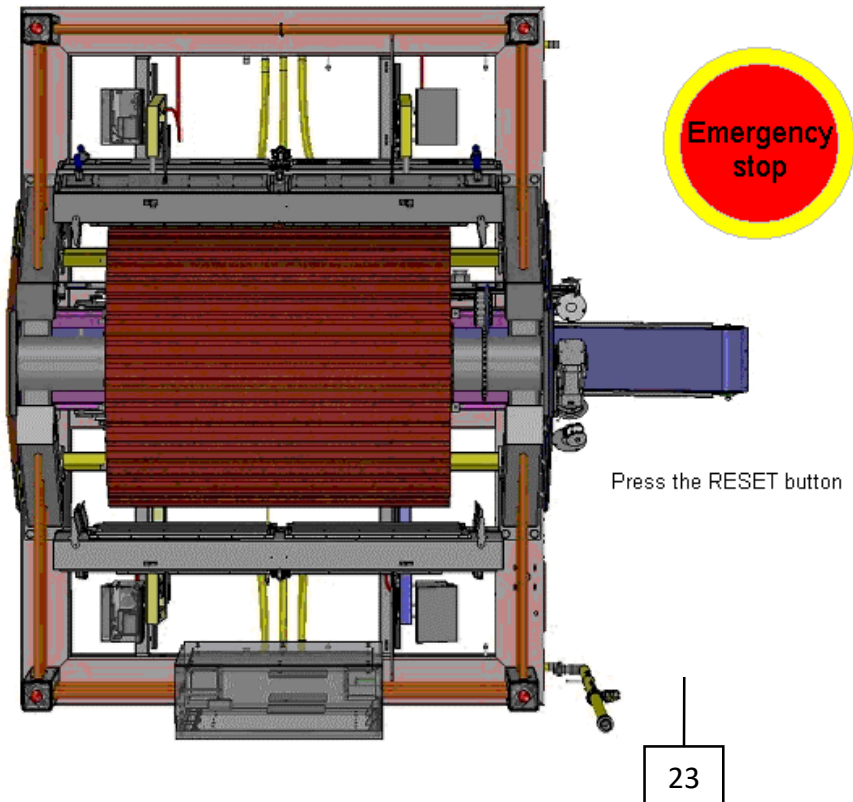
⇒ Close safety cover (**21**)

⇒ Pull emergency stop upwards (**22**)

⇒ Press Reset button on cabinet (**2**)

#2 Emergency stop

Awaryjny postój

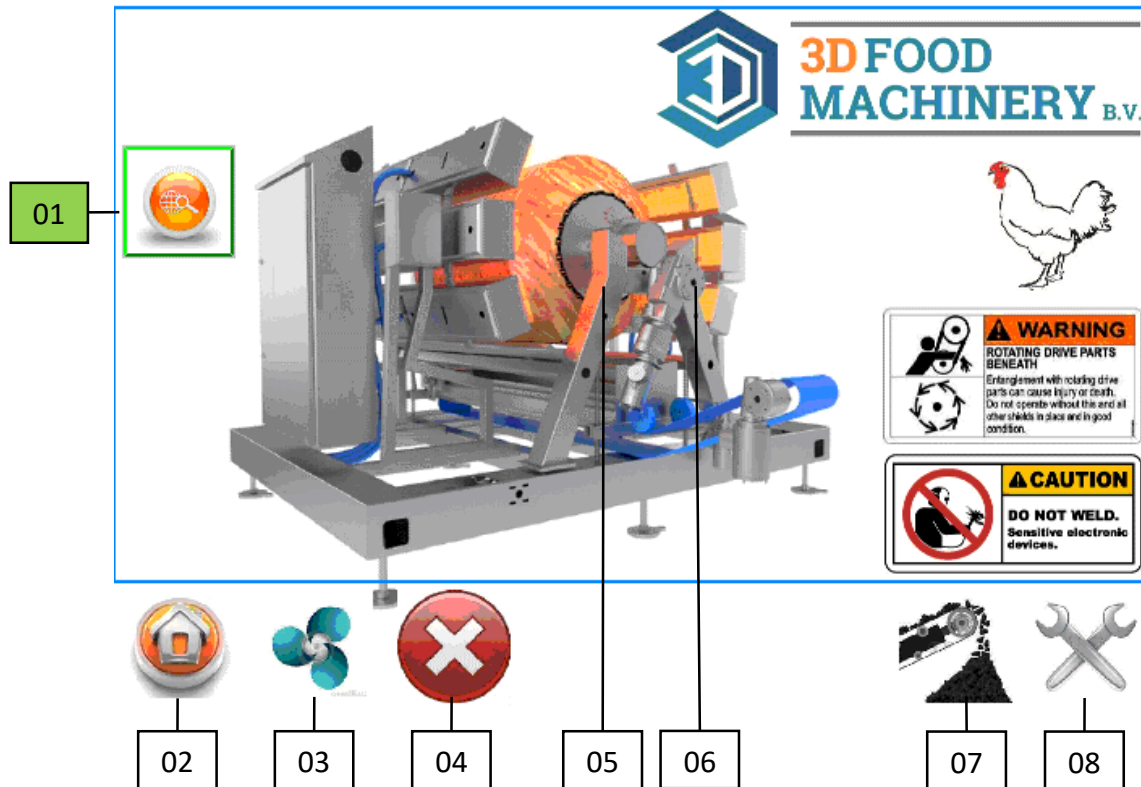


23 Active safety notification (cleared)

⇒ Press Reset button on cabinet (2)

#3 Home startup screen

Ekran startowy domu



01 Reset reference button, press before production and loading

02 Home start screen button, press for main menu

03 Fan exhaust, enabled for baking fumes and heat extraction

04 Stop function, press to turn off all functions

05 Press area, press button center screen for 2th menu parameter

06 Press area, press button center screen for 2th menu burner ignition

07 Product discharge conveyor belt, auto enabled on

08 Service and maintenance settings menu for technician

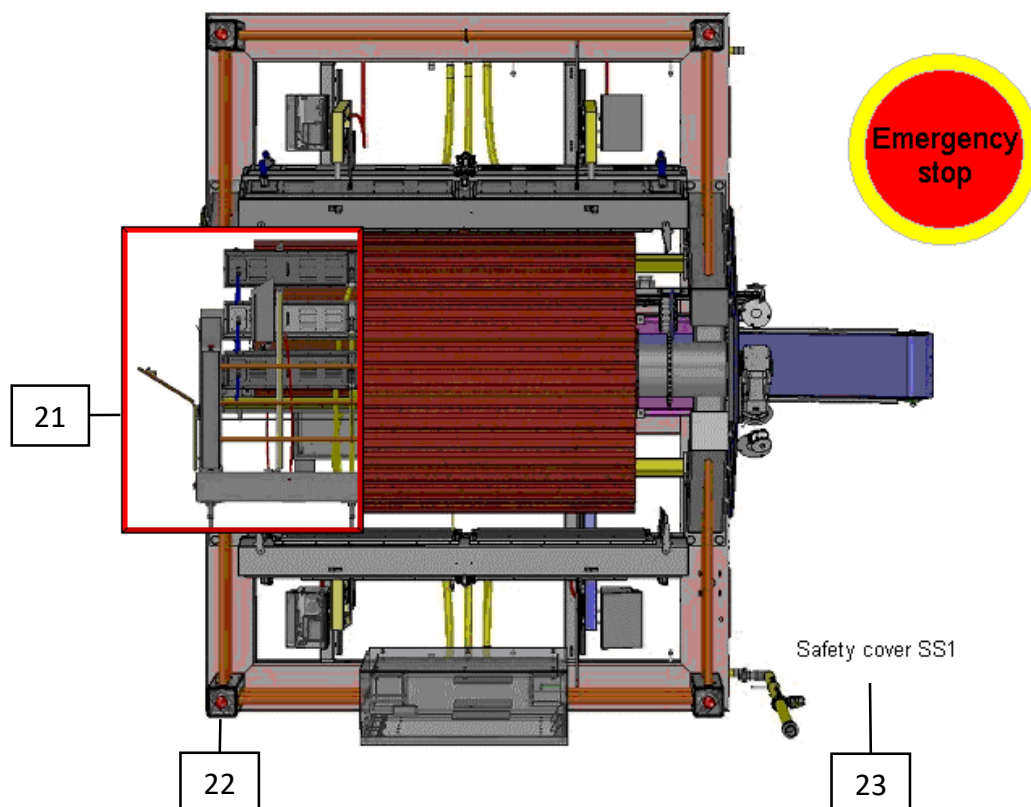
⇒ Press reference to calibrate machine (1)

❶ Light will flash **BLUE / WHITE** during calibration, stops flashing when ready

❶ Light illuminates constantly **BLUE** when ready and standby

#4 Insert a knife blade

Włóż ostrze noża



21 Safety cover front site 1x

22 Emergency stop button 4x

23 Active safety notification

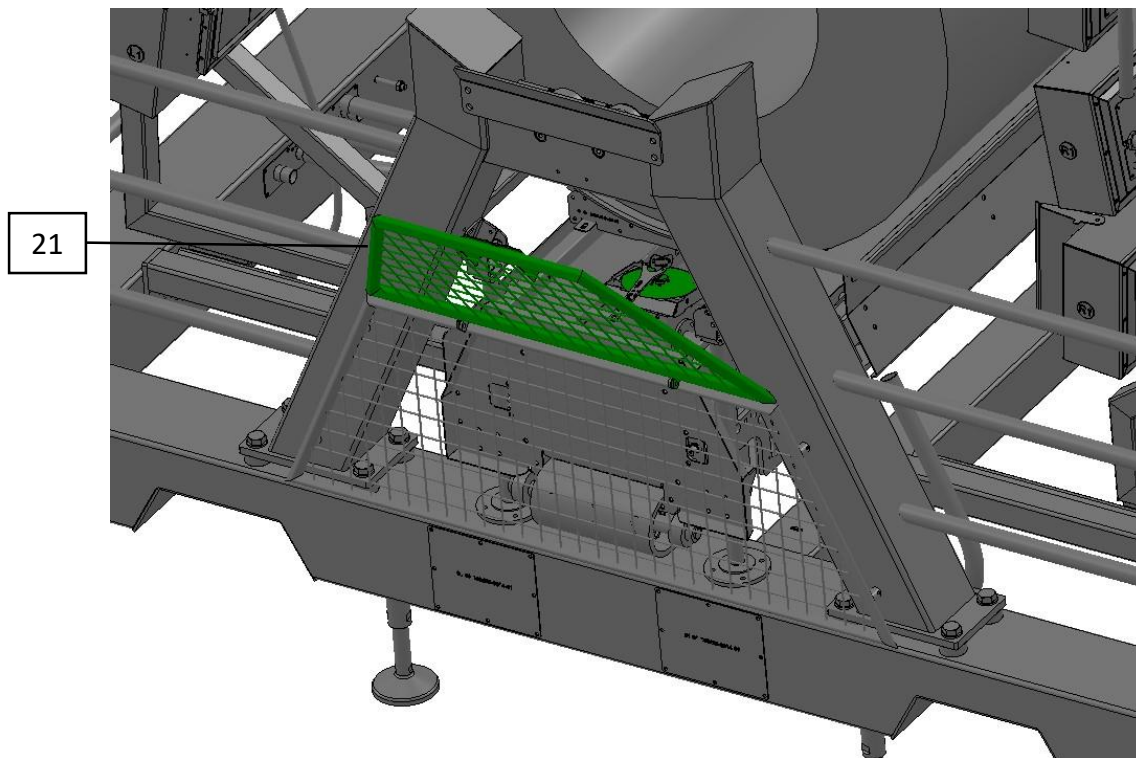
⇒ Open safety cover (**21**)

⇒ Insert a knife blade, flat face up

❗ Light illuminates constantly **RED** when cover opened

#4 Insert a knife blade

Włóż ostrze noża



21 Safety cover

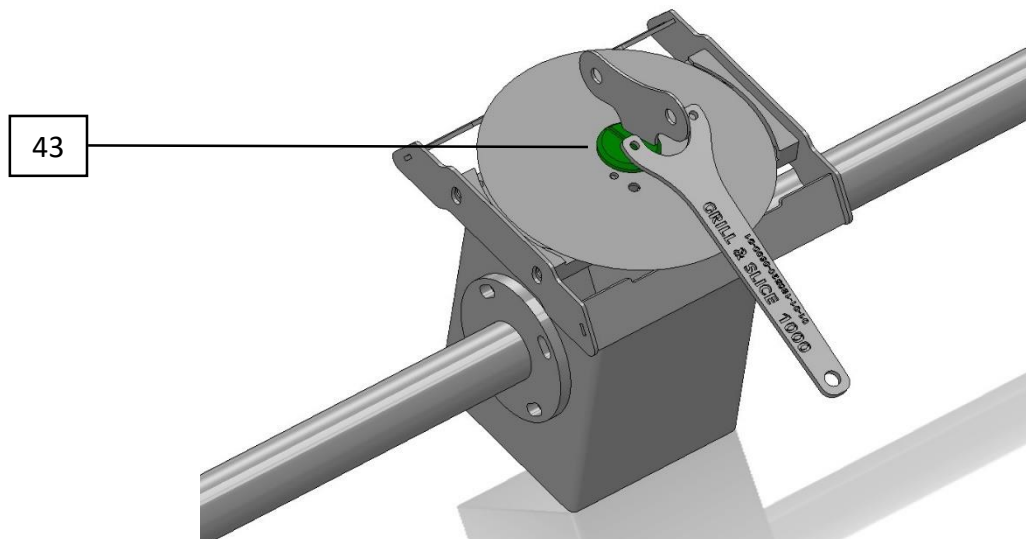
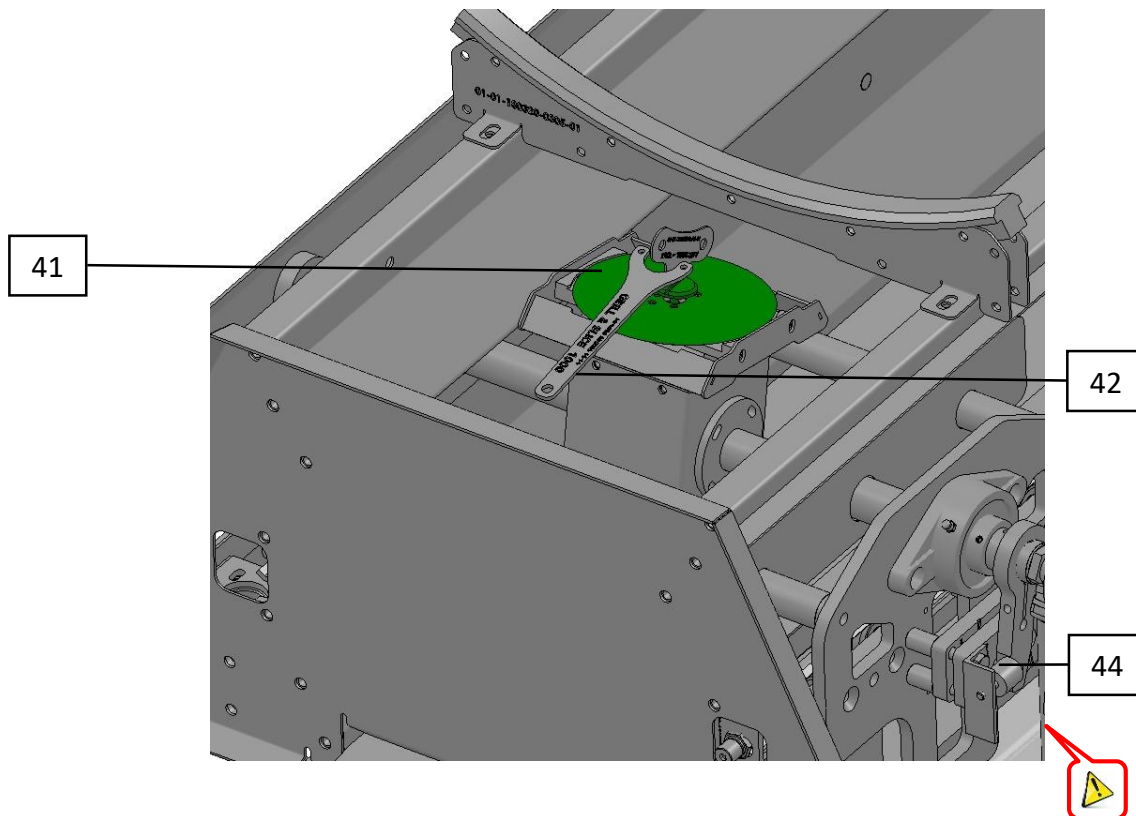
⇒ Open safety cover front (**21**)

⇒ Insert a knife blade, flat face up

❗ Light illuminates constantly **RED** when cover opened

#4 Insert a knife blade

Włóż ostrze noża



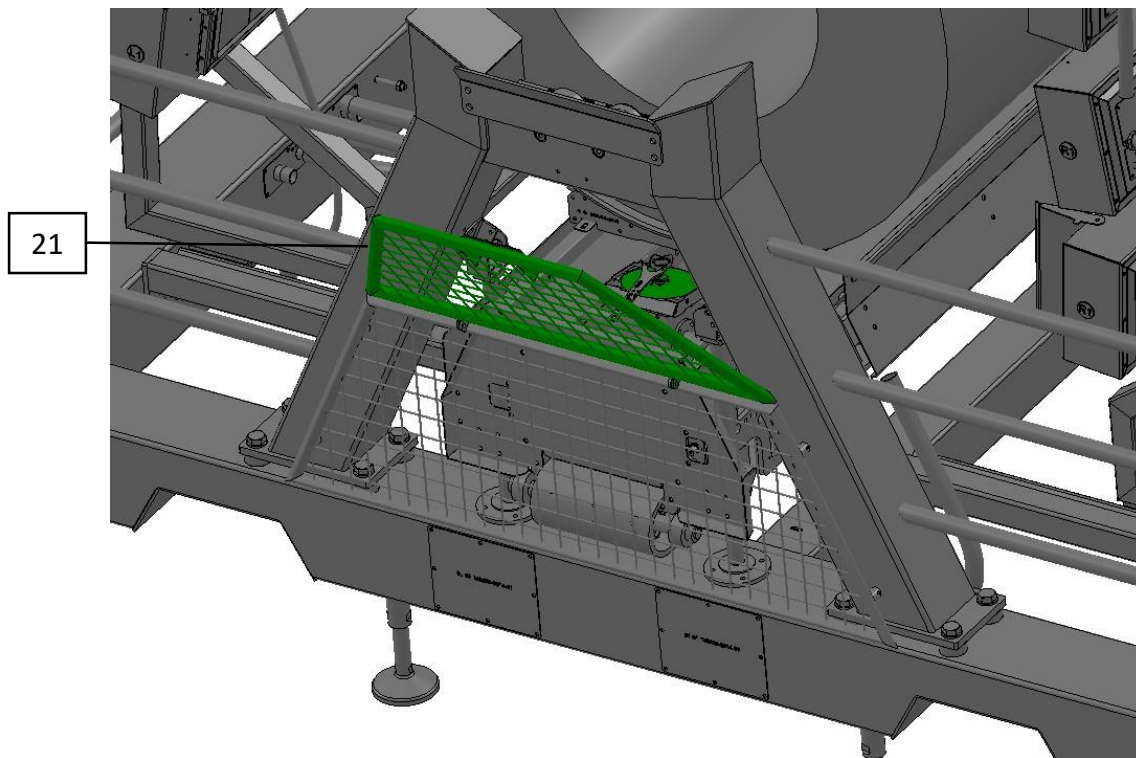
⇒ Insert a knife blade, flat face up. (41) Note center hole en position pin

⇒ Use knife blade tool (42) to hold and assemble lock bolt

⇒ Turn **left** to secure lock bolt (43) always check angle lock position (44)

#4 Insert a knife blade

Włóż ostrze noża



21 Safety cover

⇒ Close safety cover front (**21**)

⇒ Press Reset button on cabinet (**2**)

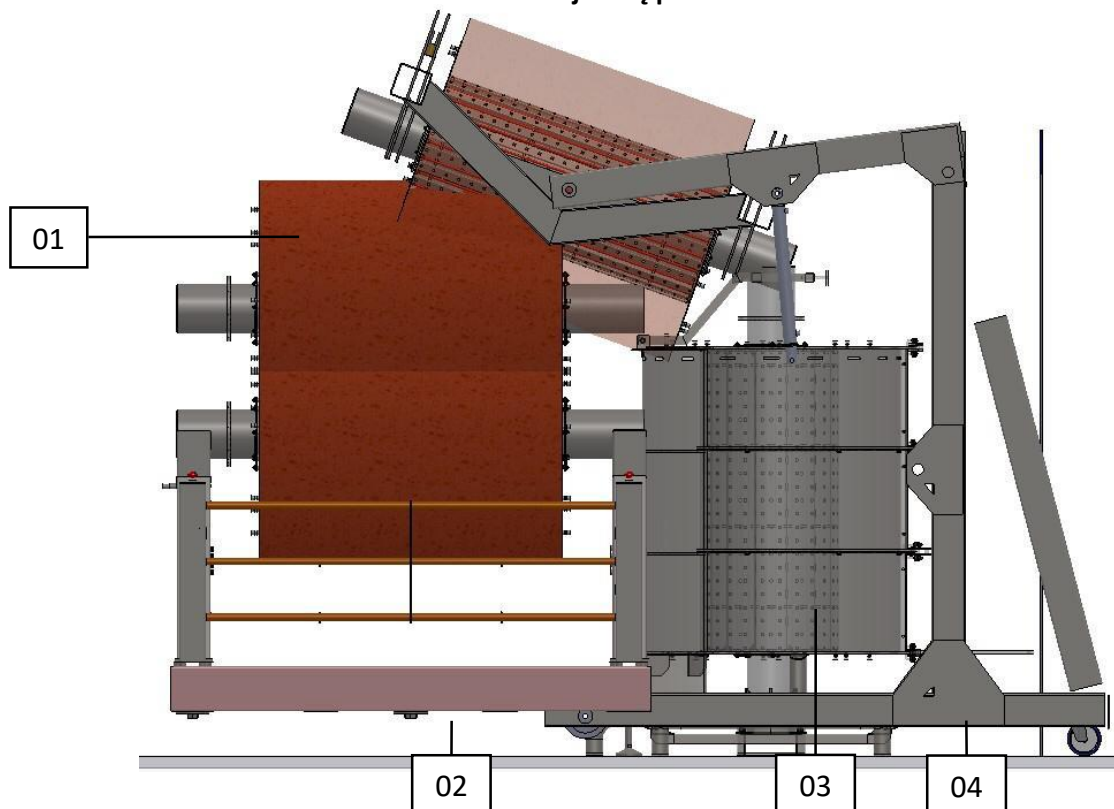
⇒ Press reference to calibrate machine (**1**)

❶ Light will flash **BLUE / WHITE** during calibration, stops flashing when ready

❶ Light illuminates constantly **BLUE** when ready and standby

#5 Loading product roll

Załaduj rolkę produktu



01 Product roll

02 Machine frame

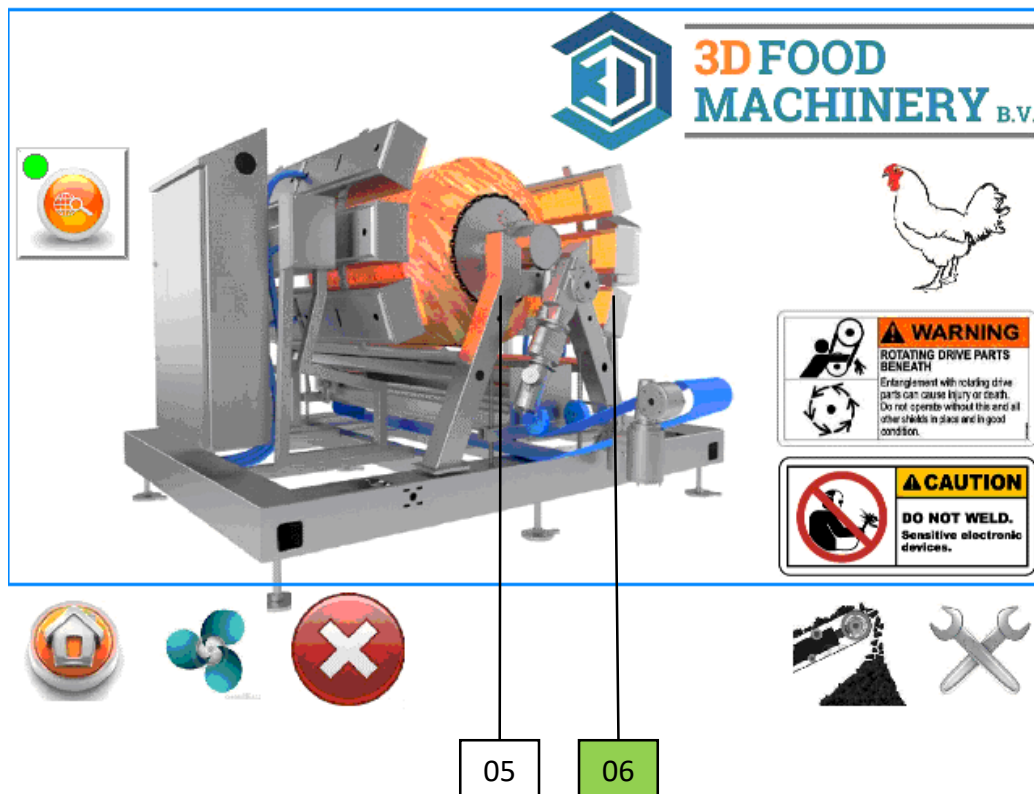
03 Freezing drum

04 Loading cart (see instruction for operation)

⇒ Read loading cart instruction manual first

#6 Gas burner startup

Uruchomi się palnik gazowy



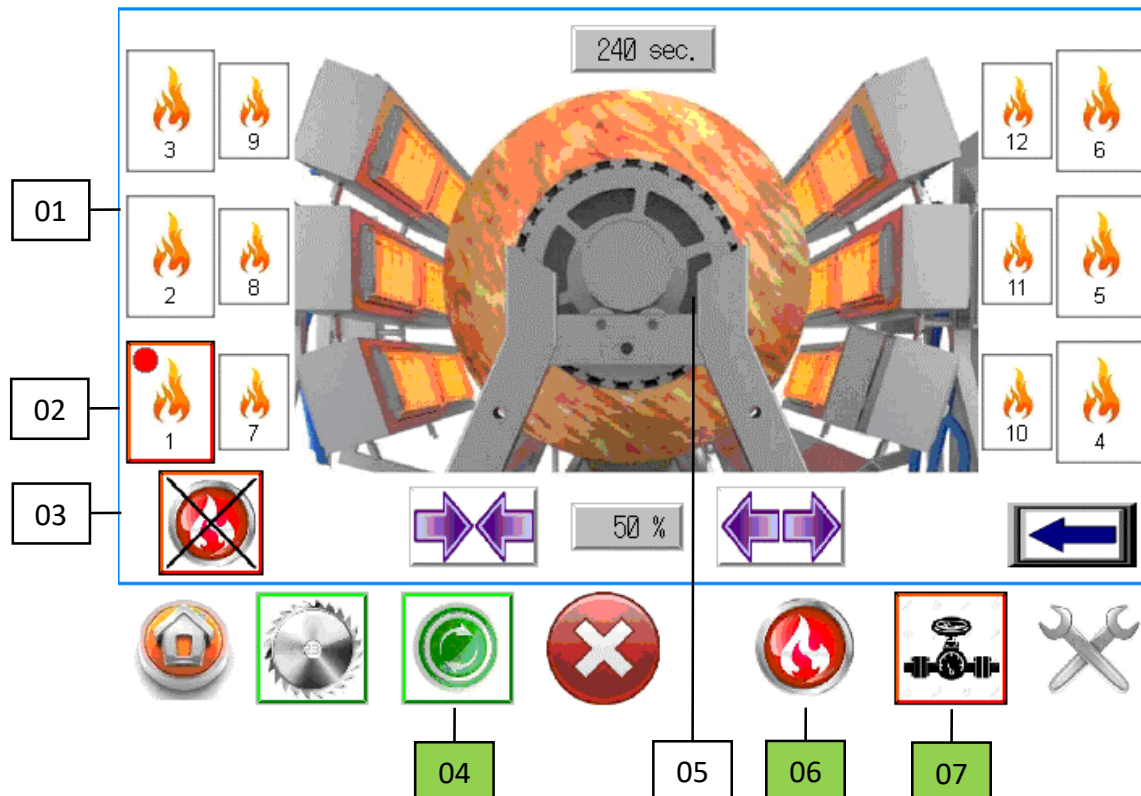
05 Press area, press button center screen for 2th menu Grill and Slice settings

06 Press area, press button center screen for 2th menu burner ignition

⇒ Press area **06**, press button center screen for 2th menu burner ignition

#6 Gas burner startup

Uruchomienie palnika gazowego



01 Individual burner ignition

02 Indicates faulty burners

03 Resets burner ignition fault, ignites automatically

04 Start product rotation

05 Press area, press center screen for 2th menu Grill and Slice settings

06 Ignites all burners simultaneously

07 Activates gas valve

⇒ Press product roll rotation (**04**)

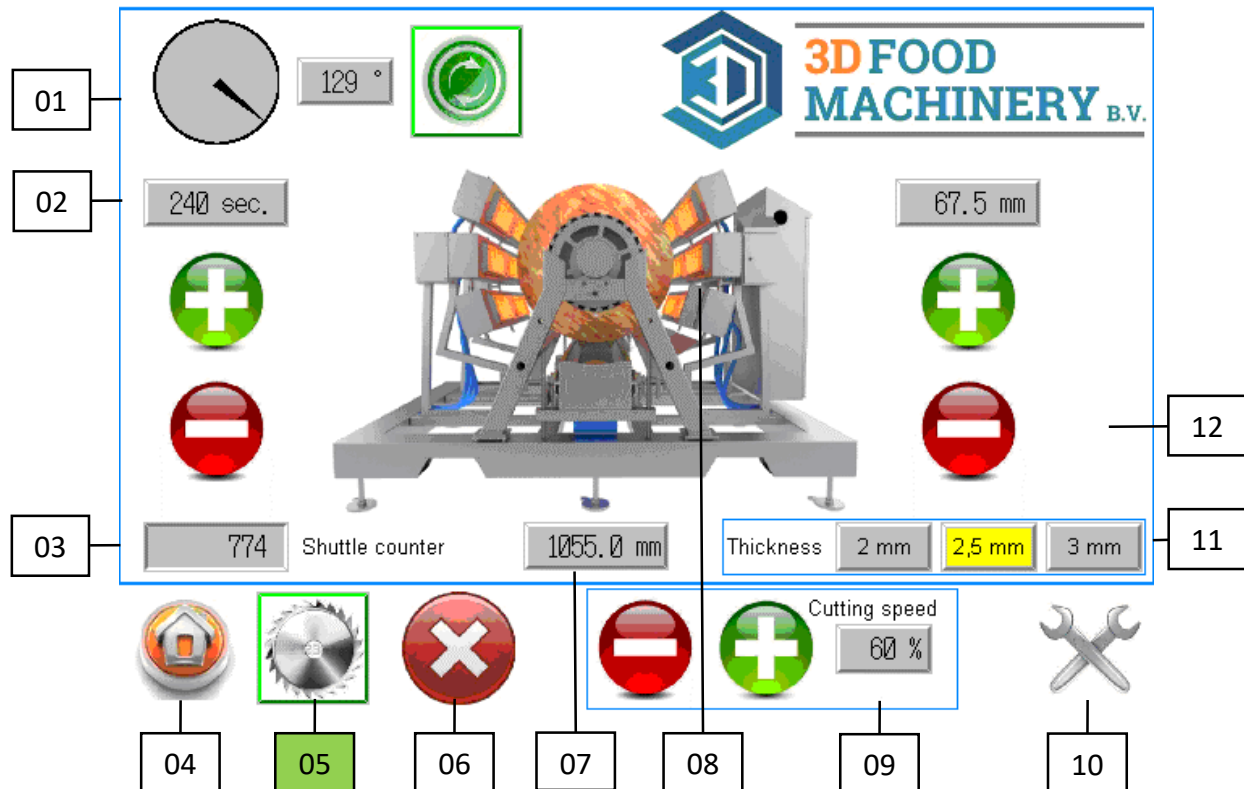
⇒ Press gas valve to enable (**07**)

⇒ Ignites all burners (**06**)

⇒ Press area **05**, press button for 2th menu Grill and Slice settings

#7 Grill & Slice product start settings

ustawienia uruchamiania produktu



01 Product rotation position

02 Product baking time 240 seconds (4 Minutes)

03 Knife shuttle movement counter

04 Home start screen button, press for main menu

05 Knife start or pause

06 Stop function, press to turn off all functions

07 Actual product diameter 1170-610 MM

08 Press area, press button center screen for 2th menu burner ignition

09 Knife shuttle cutting speed, max 60

10 Service and maintenance settings menu for technician

11 Product slice thickness

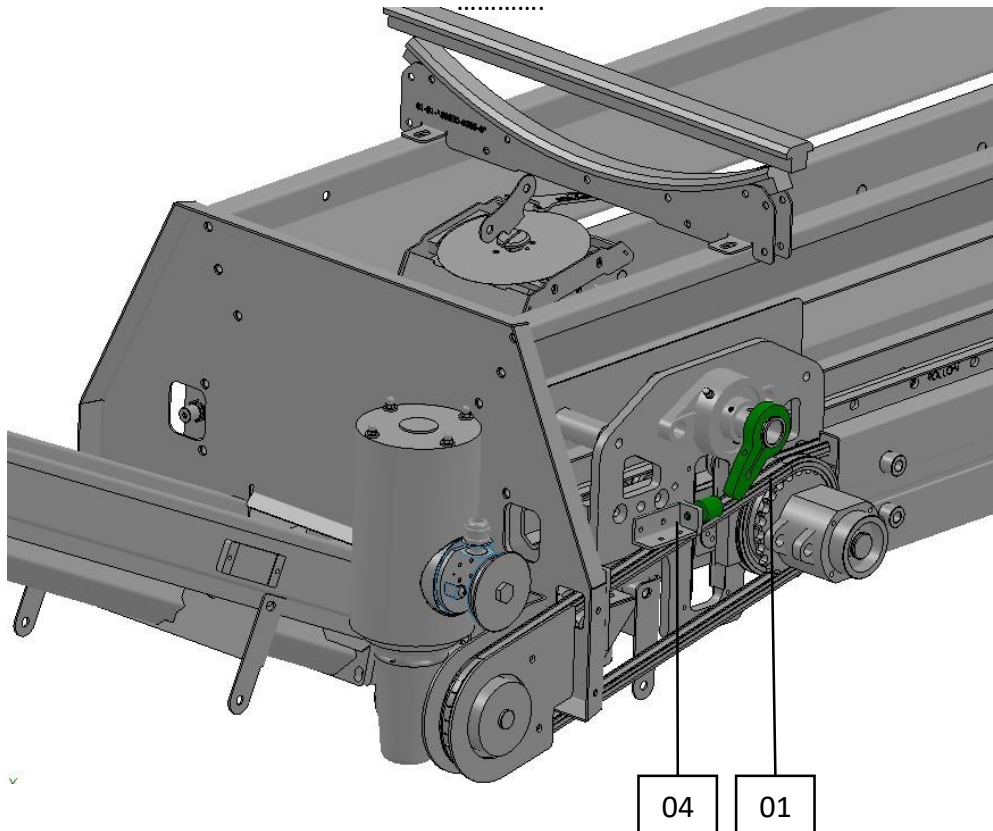
12 Shuttle knife height position

⇒ Check product grill temperature and color before slicing

⇒ Press knife start to start slicing (05)

- ① Discharge conveyor will start running while slicing.
- ① Light will flash **BLUE / WHITE** during calibration, stops flashing when ready
- ① Light illuminates constantly **BLUE** when ready and standby
- ① Light illuminates constantly **RED** when an alarm is active
- ① Light illuminates constantly **GREEN** when running

#8 Mechanical knife adjustment (left)



01 Mechanical knife adjustment tilt actuator

02 Angle lock lever

03 Angle lock and spring plunger ball

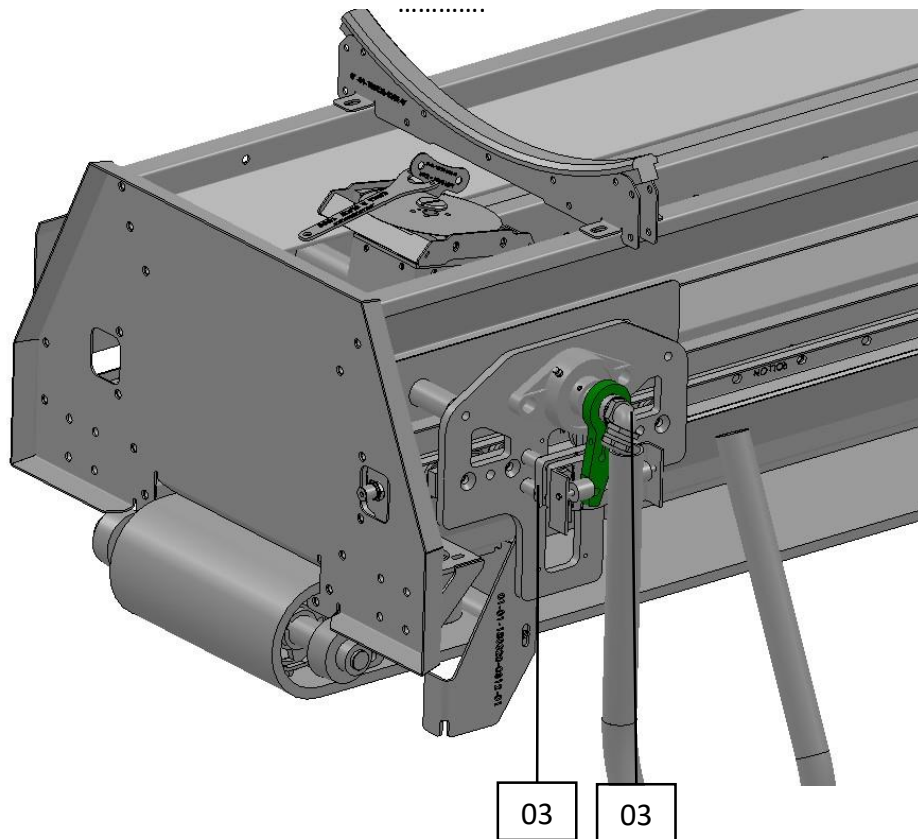
04 Knife angle position damper buffers shock absorber to engage tilting

05 note that the buffer position is set correct

06 note that the buffer position is related to the cutting set speed

⇒ Always execute full test and dry run before production and loading product after replacing wear parts and altering mechanical settings.

#8 Mechanical knife adjustment (right)



01 Mechanical knife adjustment tilt actuator

02 Angle lock lever

03 Angle lock and spring plunger ball

04 Knife angle position damper buffers shock absorber to engage tilting

05 note that the buffer position is set correct

06 note that the buffer position is related to the cutting set speed

⇒ Always execute full test and dry run before production and loading product after replacing wear parts and altering mechanical settings.

Read operation instruction and manual before operating

Przed uruchomieniem przeczytaj instrukcję obsługi i instrukcję obsługi

Alarm notification

Trouble shooting,

- cutting pattern
- no product on belt, action
- no knife lock, speed to high set to 60%
- adjust tilt actuator buffer + clockwise CW
- adjust tilt actuator buffer - counterclockwise CCW
- check or replace spring bolt insert

Cleaning instruction

Refer to supplier data sheet for correct use

Suitable cleaning and disinfection agents:

Neomoscan® S 2046

Neomoscan® TE 350

Dr. Weigert Nederland B.V.

Chemische Fabrik Dr. Weigert GmbH & Co. KG

Cleaning agents

Do not use on machine gas burner and aluminum parts (blue)

Mandatory inspection by operator and technician

Daily, visual and noise inspection during operation.

Weekly, Technical condition check (customer technician)

Always check technical condition after cleaning shifts

Check gas conduits and couplings, replace immediately before using machine

Always Notify technical personal or supervisor when:

- By any deviating product properties and quality as "standard" see your doc.
- By any remarkable sound or sight.
- By any excessive heat or loss.
- By any abnormal smell.
- By any abnormal physical condition or dizziness of the operator.
- By any broken or missing parts, tooling and equipment.

Read operation instruction and manual before operating

Przed uruchomieniem przeczytaj instrukcję obsługi i instrukcję obsługi

Recommended service and inspection schedule

Spare part replacement Original manufacturer (OEM) only

Prevent unexpected downtime, use preventive maintenance frequently

Execute preventive maintenance frequency weekly table

Check recommended spare parts and keep them in stock for quick availability