



# OPERATING INSTRUCTIONS

## BREAD SLICER

Type **BRS 38**

6.009.98.5.10.02

**BIZERBA**

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## DECLARATION OF TYPE CONFORMITY

We declare herewith that the type of the machine described below

Definition: **Bread Slicer**

Type: **BRS 38**

complies- in the version supplied by us- with the following regulations applying thereto:

EC machinery directive	98/37/EC
EC EMC directive	89/336/EEC

Applied harmonized standards and technical specifications:

Safety:	EMC: DIN EN 50081-2
GS-FW 01/01	DIN EN 61000-3-2
prEN 13870	DIN EN 61000-3-3

Date: of 2003/10/31

Any modification made to the machine described above without the prior permission of Bizerba will render this declaration invalid.

Notified body, verifying and certifying body  
'Fachausschuss  
Fleisch im BG-PRÜFCERT'

Notified body  
No. 0 391

Type examination  
certificate no. 03043

of 2003/10/07

Signature of manufacturer:

ppa.

Title of signatory:

Managing Director  
Dr. Wurster

**OPERATING INSTRUCTIONS**

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**BRS 38**

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## 1.1 Warranty

Contact us or your local after-sales service, if any information is not properly understood.

**To provide operational assurance and to protect personnel from possible injuries, the requirements of these instructions must be met before the machine is set into operation and during operation.**

Graphics appearing in these instructions may differ slightly from the model supplied due to country-specific regulations and further product development. This does not affect the contents of these operating instructions

- Equipment should only be transported and stored in its original packing.
  - Equipment should not be started up before the requirements of the Bizerba operating conditions are met.
  - Equipment causes vibrations during operation, the supporting area should be horizontal, level, stable and non-slippery. Equipment should be arranged in such a way as to facilitate operation, working procedures and service.
  - Initial installation, commissioning, introduction, cleaning, maintenance and servicing should only be carried out by the relevant BIZERBA after-sales service or by companies or personnel authorized by BIZERBA.
  - The use of hardware and software which may be necessary for a data dialog between BIZERBA and non-BIZERBA equipment is subject to written approval from BIZERBA.
  - Equipment should not be set into operation before supervisory and operating personnel have thoroughly read and understood these operating instructions.
- Only trained personnel should operate the equipment. Training should be repeated.
  - BIZERBA does not accept any liability for damage arising as a result of installation by anyone other than BIZERBA-incorporated or designated representatives, faulty electrical connection by the user, improper operation, inappropriate use, modification of equipment in any way from its original form, removal of guards, the use of spare parts and accessories other than genuine BIZERBA parts or accessories.
  - The user will be responsible for any damage or injury arising as a result of failure to observe the BIZERBA instructions.
  - Therefore, it is strongly recommended to use only genuine BIZERBA spare parts and accessories.
  - Normal wear and tear are not covered by the guarantee.

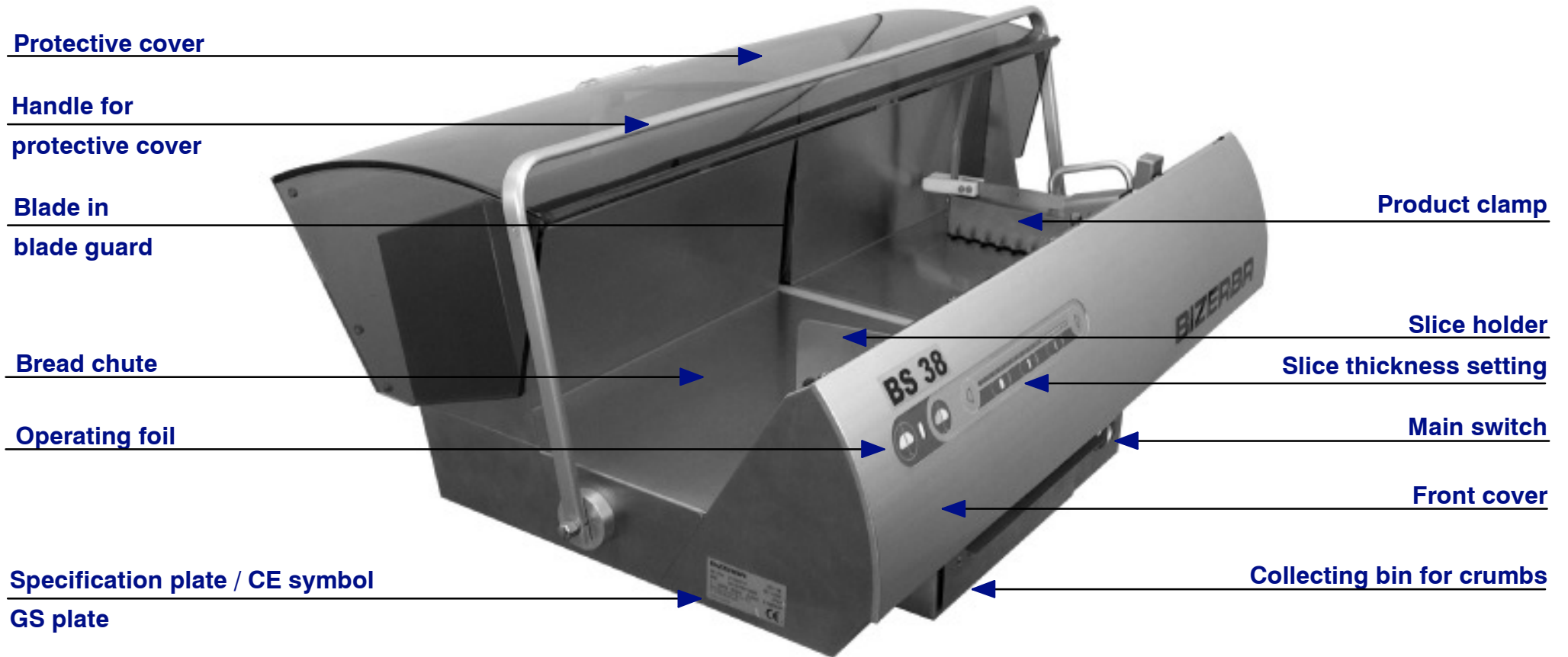
## 1.2 Warning notice

- For the space required, see the technical data as per section 1.4.
- When operating the machine, pay special attention to all movable parts, especially to the blade.
- Prevent untrained personnel and especially children from operating the machine. Keep them away from the operating area of the machine.
- Do not tamper with any protective devices of the machine. Do not remove, change or bypass them. It may result in serious bodily injury.
- Operate concentrated.

- Do not use the machine for products other than stated in the operating instructions.
- Do not cut frozen products.
- Equipment suitable for intermittent operation.
- Have damaged power cables immediately replaced by a qualified and certified electrician or the relevant BIZERBA after-sales service.
- Keep the working place clean and dry. Provide a non-slippery supporting area.
- Keep the machine free of foreign objects.
- Before cleaning the machine, always disconnect the power cable from the mains.
- Immediately switch off the machine if there are any strange noises or if the machine starts operating though the protective cover is still open or if there are any obstructions which could result in serious bodily injury.
- Contact the relevant BIZERBA after-sales service if you cannot eliminate occurring malfunctions yourself.

**The adjacent warning notice serves for your own safety and should be observed. Failure to comply with it could result in serious bodily injury.**

## 1.3 Overview/component description



Accessory kit (not illustrated)  
containing cloth, handbrush.  
BIZERBA oiler

## 1.4 Dimensional drawing/technical data

### The most important technical data

Weight = approximately 63 kg

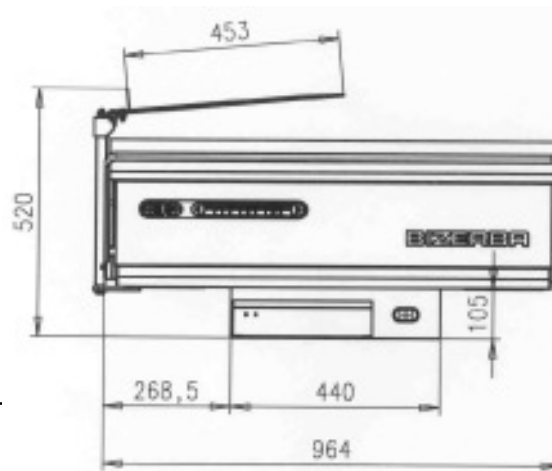
Blade diameter = 250 mm

Number of blade revolutions = 700 U/min.

Max. height of product	-round	= 300 mm
	-oval	= 300 x 380 mm
Max. height of product	-round	= 150 mm
	-rectangular	= 125 mm

Slice thickness control, infinitely variable = 5 to 30 mm

Type of current, voltage, Power consumption = see specification plate



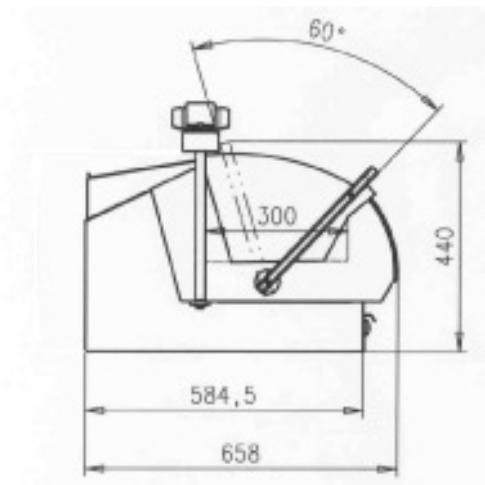
**LENGTH**

L

Outside dimensions max. space required 964 mm

L1

Supporting area 440 mm



**WIDTH**

B

658 mm

B1

584.5 mm

H

520 mm

## 1.5 Machine description Bread Slicer

The Bizerba Bread Slicer is a universal device for slicing bakery products like bread– also Eco–breads with a hard and thick bread crust. You may halve or quarter the bread or cut it into individual slices.

The **circular blade** with a special tothing is electronically driven.

The **product clamp** on the right side as well as the slice holder on the left side prevent the product from slipping and moving.

The complete **machine housing** is made of stainless steel, the front plate of anodized aluminium.

The **protective cover** is made of transparent, fracture–resistant and foodstuff–friendly plastics.

All materials used in the food zone and processing area are designed in conformity with the applicable sanitation requirements. All bearings in the visual area are lubricated with lubricating agents permitted for use in food zones.

The function keys are integrated in the **operating and display foil**.

The **main switch** uses a pilot lamp to control the start of the machine.

A control contactor with a self–holding circuit prevents the machine from being automatically restarted after power failure.

### The machine is designed with the following guards and protective devices:

- Front cover, fixed, non– removable.
- Rear wall, non–removable.
- During slicing protective cover is locked. No slicing possible if cover is open.
- Collecting bin for crumbs locked during slicing.
- Product clamp disengaged when cover is open.
- Control contactor in case of power failure.

## 1.6 Products to be cut /application / environmental influences

Products permitted for cutting by taking into account the permitted size:

- all types of bread
- e.g. Eco-breads
- e.g. coarse- grained breads
- e.g. yeast cakes

In order to not damage the machine and to prevent the risk of bodily injury and also for sanitary reasons do NOT cut:

- **NON FOOD products**
- **Frozen products**
- **Sausage, cheese**

The machine is not suitable for cutting of the following products:

- **Any tipe of cakes covered with powdered sugar**
- **Products covered with frosting or chocolate**

### Application

- The slicer is designed for application in salerooms.

### Noise level

- Below 75 dbA

### Humidity

- Protection type IP 31. High air humidity or moisture condensation occurring on the machine may result in machine damage.

### Temperature

- Permissible ambient temperatures: +10°C to + 40°C

### Safety

- The machine has been designed in conformity with the requirements of the European standard prEN 13870.

## 2.1 Installation



To convey the slicer to the supporting area a trolley and/or a lifting device is necessary. (Weight of machine > 25 kg).

Pay attention to the supporting area and required space (section 1.4)

Recommended height of working table: approx. 800 mm

### Requirements to be met by the supporting area:

- horizontal and level surface
- stable and non-slippery
- rigid (for the machine weight, see section 1.4)

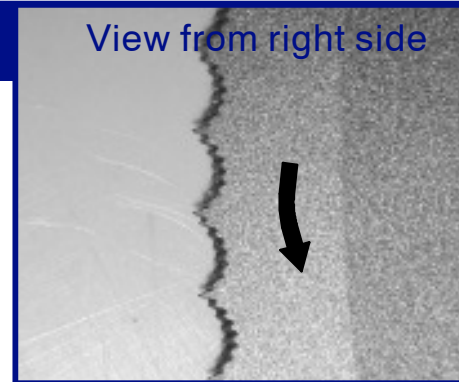
**Convey and store the machine according to the symbol indicated on the packaging.**

## 2.2 Electrical connection



- Compare the voltage of outlet with that on the specification plate.
- Do not connect the machine in case of non-conformity. Contact BIZERBA after-sales service!
- The connector should meet the country-specific standards (section 7.2)

## 2.3 Test run



Test run or checking the direction of rotation (in the case of three-phase current)

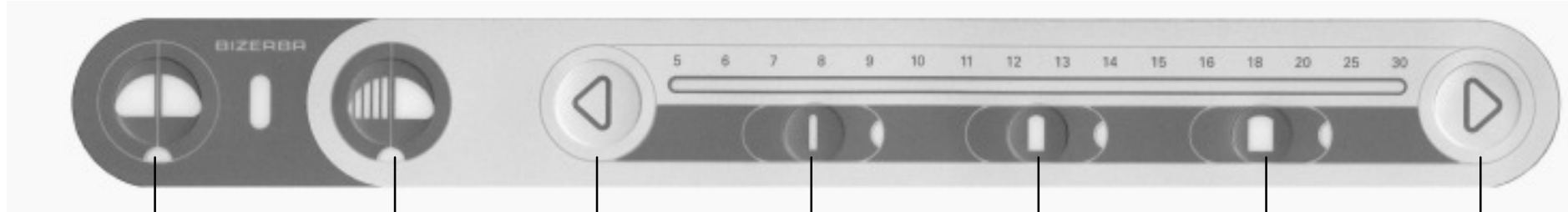
- Protective cover must be closed
- Switch on machine by means of the main switch (keys “One cut” and “Individual slices” flash).
- Open the protective cover shortly and close it again ( the flashing stops).
- Press key “Individual slices”.
- The blade **must** rotate in the direction of arrow.
- To stop the blade press key “Individual slices”



If the direction of rotation is incorrect, reverse the polarity of the phase converter on the three-phase plug of the machine.

- If the right direction of rotation is set, remove the sticker with the arrow indicating the direction of rotation.

Key function description for BRS 38



**Key "One cut"**  
Bread is cut once  
(either halved or quartered)

**Key "Individual slices"**  
Whole bread or part of it is cut into individual slices

Thickness of bread slices **reduced gradually -**

**Thin bread slices**  
with programmable slice thickness (8 mm ex work)

**Medium-cut bread slices** (thickness when switching machine on)  
with programmable slice thickness (10 mm ex work)

**Thick bread slices with** progr. slice thickness (12 mm ex work)

Thickness of bread slices **increased gradually +**

**Main switch****ON (green)**

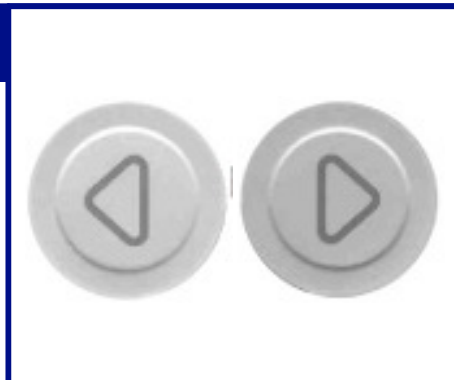
The machine is switched on before operation. The keys “One cut” and “Individual slices” flash slowly (if protective cover is closed). The flashing stops when the protective cover is opened - the BS 38 is ready for operation.

**LAMP (white)**

Indicates that machine is ready for operation.

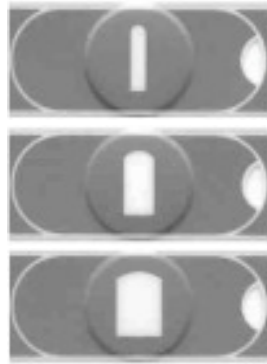
**OFF (red)**

Machine is switched off.

**3.2 Slice thickness setting****Individual slice thickness**

- The setting is made by means of two push-buttons.
- The gradually variable setting range: 5 to 30 mm
  - 5 to 16 mm - 0.5 mm steps
  - 16 to 20 mm - 1 mm steps
  - 20 to 30 mm - 2.5 mm steps
- Light emitting diodes indicate the set slice thickness.

## With pre-set key

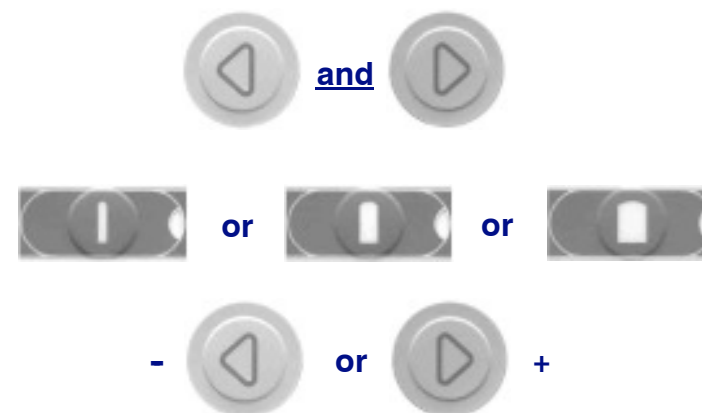


- Furthermore, it is possible to cut thin, medium-cut or thick bread slices by means of the pre-set key.
- These are the pre-set values ex work:
  - thin - 8 mm
  - medium-cut - 10 mm
  - thick - 12 mm.
- Light emitting diodes indicate the set slice thickness.

## Assigning of memory keys

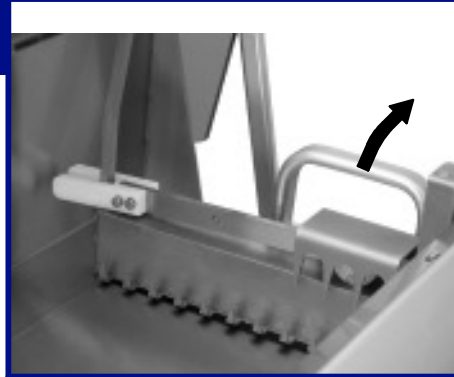
If required, the factory-set slice thicknesses may be changed and stored as fixed values:

- Press the keys “Reduce slice thickness -” and “Increase slice thickness +” **simultaneously** and hold them down for **1 second**. (all 3 memory keys flash)
- Press selected memory key.  
The assigned value is displayed (value flashes).
- Set required slice thickness within the possible range.
- To save value press selected memory key again.
- The key that was saved last before switching off the machine, is activated when switching on again the machine.



If the keys “One cut” and “Individual slices” flash, open protective cover.

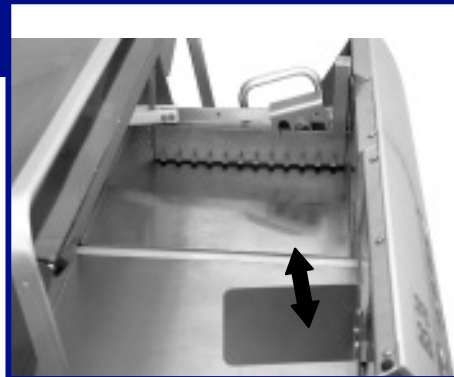
## 3.3 Product clamp



The product clamp is only used when slices are cut.  
 It clamps the product to be cut.  
 After closing the protective cover and pressing the key "Individual slices" it moves to the left, according to the set slice thickness.

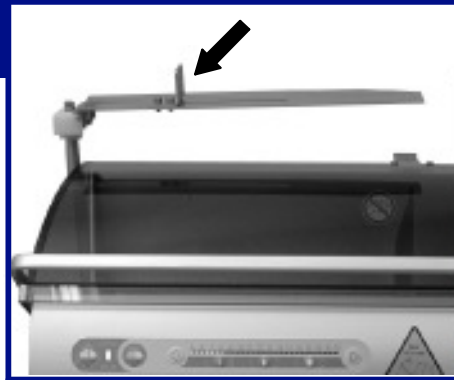
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## 3.4 Slice holder



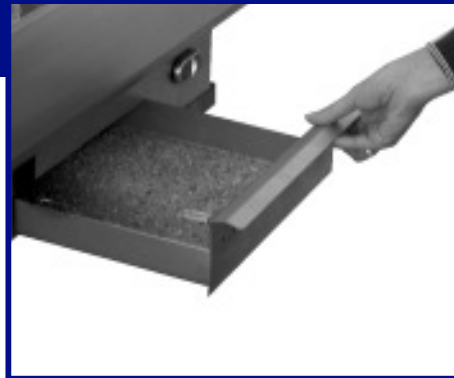
The slice holder as well is only used when slices are cut.  
 It is placed on the left side of the product to be cut and prevents the slices from moving or falling out during the cutting process.  
 The slice holder is on its shaft and is movable over half of the machine width.

### 3.5 Bread holder for easy bagging



- Simplifies the bagging of sliced bread
- The sliced bread is manually positioned on the movable stop unit of the bread holder. Pull the bag over the bread and the bread holder. Remove bagged bread from bread holder.

### 3.6 Collecting bin for crumbs



- To collect bread crumbs.
- Empty after finished work at latest. Then, insert again completely.
- Only when the protective cover is open, it is possible to remove and re-insert the collecting bin.

**No cutting possible if collecting bin for crumbs is missing or not completely inserted.**

## 4.1 Cutting of bread

### 4.1.1 Halving of bread



- Open protective cover as far as it will go.
- The product clamp is at the rightmost (it is out of order when cutting bread).
- The slice holder is at the leftmost.

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### Positioning of product



- Place the bread on the wall of the bread chute, so that the blade can halve the bread. (scale for orientation).
- Close protective cover.

**No cutting possible if protective cover is open.**

## Cutting of product



- Press key "One cut".



- After finishing the cutting process – the **blade must now be in the blade guard** – open the protective cover.
- Remove both bread halves.

**Protective cover cannot be opened during cutting process.**

## 4.1.2 Quartering of bread



- Open protective cover as far as it will go.
- The product clamp is at the rightmost (it is out of order when cutting bread).
- The slice holder is at the leftmost.

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## Positioning of product



- Place the bread halve on the wall of the bread chute, so that the blade can quarter the bread.  
(scale for orientation).
- Close protective cover.

**No cutting possible if protective cover is open.**

## Cutting of product



- Press key “One cut”



- After finishing the cutting process – the **blade must now be in the blade guard** – open the protective cover.
- Remove the bread quarters.

**Protective cover cannot be opened during cutting process.**

## 4.2 Cutting of bread into slices

### 4.2.1 Whole loaf of bread



- Open protective cover as far as it will go.

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### Positioning of product



- Place the bread in a way that the blade guard is positioned on the left side of the bread.
- Clamp the bread by means of the product clamp.
- Move slice holder to cutting range.
- Close protective cover.


**No cutting possible if protective cover is open.**

## Cutting of product



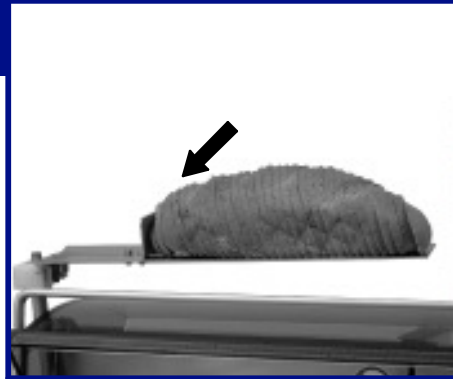
- Set required slice thickness by pressing e.g. “Reduce slice thickness” (may also be changed during the cutting process).



- Press key “Individual slices”. (light emitting diode flashes) 
- Cutting process is stopped, if the
  - sensor at the product clamp signals “End”
  - key “Individual slices” is pressed again
- After finishing the cutting process – the **blade must now be in the blade guard** – open the protective cover.

The protective cover cannot be opened during cutting process.

## Bagging



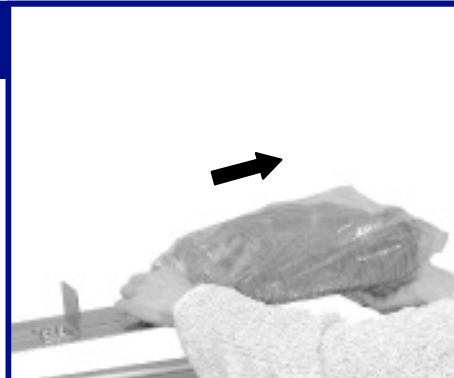
- The sliced bread is manually positioned on the movable stop unit of the bread holder.

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- Pull the bag over the bread and the bread holder.

## Bagging



- Remove bagged bread from bread holder.

## 4.2.2 Individual slices



- Open protective cover as far as it will go.

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## Positioning of product



- Place the bread in a way that the blade guard is positioned on the left side of the bread.
- Clamp the bread by means of the product clamp.
- Move slice holder to cutting range.
- Move clamped bread to slice holder.
- Close protective cover.

**No cutting possible if protective cover is open.**

## Cutting of product



The protective cover cannot be opened during cutting process.

- You may choose among the slice thicknesses “thin”, “medium” and “thick”.
- Hold down key of required slice thickness, e.g. “medium” and simultaneously press key “One cut”.

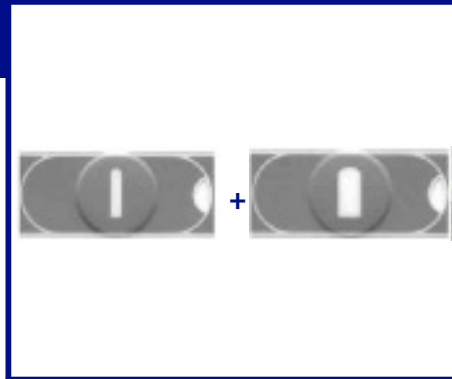


- One slice is cut off.
- If you want to cut 3 slices, press key “One cut” three times.



- After finishing the cutting process – the **blade must now be in the blade guard** – open the protective cover.
- Remove the cut bread, place it on the bread holder for easy bagging.

## 5.1 Preparing for cleaning

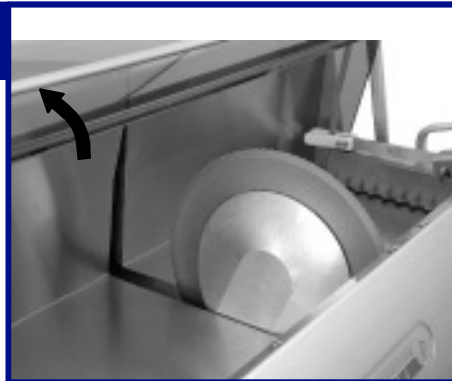


- Close protective cover.
- Hold down **simultaneously** keys “thin” and “medium” for **3 seconds**.
- The blade goes slowly into cleaning position.  
(all slice thickness LEDs flash)

**Thoroughly clean machine before initial operation and after each use. If necessary, clean several times a day. Also clean, if machine was not in operation after a longer period or after sharpening. Do not clean machine with pressurized water or steam cleaning equipment.**

## 5.2 Cleaning

### Blade



- Open protective cover.  
Switch off machine by means of the main switch and **disconnect the power plug!**
- Put on **protective gloves!**

## Blade cleaning



- Clean blade by pressing a humid (not wet!!) disposable cloth against the blade surface and slowly wiping from the center outward.
- Blade can be rotated manually.
- Do not use any abrasive cleaning tools. They damage the Teflon coating of the blade!

### VERY IMPORTANT!

**Caution!**  
**Danger of injury!**



- Switch on machine by means of main switch.
- Close protective cover.
- Press key "One cut" = the blade goes back into its basic position.
- Clean protective cover by means of a soft cloth. Do not use any **alcohol-containing detergents!**

## Interior



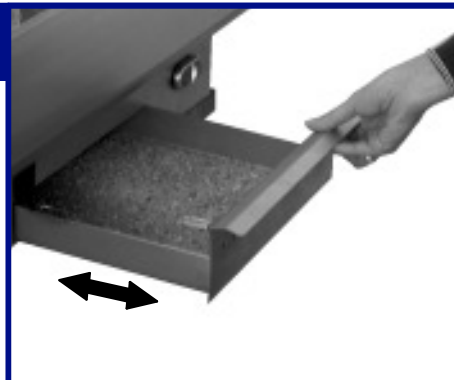
- Switch off machine when protective cover is open.
- **Disconnect the power plug.**

## Interior



- Remove bread crumbs by means of the brush.
- Clean the interior by using a humid (not wet!!) disposable cloth.

## Collecting bin for crumbs



- Open protective cover.
- Remove, empty and clean the collecting bin for crumbs.
- Re-insert bin completely into the machine.
- Switch on machine by means of the main switch.  
BRS 38 is again ready for operation.

**No cutting possible if collecting bin for crumbs is missing or not inserted completely.**

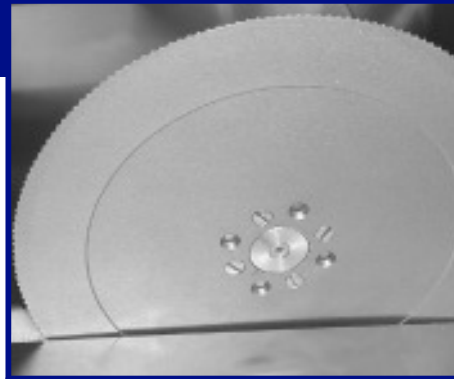
	Steps	Hints and tips	Procedure	Cleaning equipment
1	<b>Blade in cleaning position</b>	Close protective cover	Hold down keys “thin” + “medium” simultaneously for <b>3 seconds</b>	
2	<b>Blade cleaning</b>	Open protective cover Switch off machine Put on <b>protective gloves!</b> <b>Disconnect the power plug.</b>	Remove remnants of product	Brush Disposable cloth Do not use any abrasive cleaning tools!
3	<b>Blade back in blade guard</b>	Switch on machine Close protective cover	Press key “One cut”	
4	<b>Cleaning the outside</b>	<b>Do not use</b> any alcohol-containing detergents!	Remove flour residues	Soft cloth
5	<b>Cleaning bread chute</b>	Open protective cover Switch off machine <b>Disconnect the power plug.</b>	Remove bread crumbs Wipe it out	Brush Disposable cloth
6	<b>Empty collecting bin for crumbs</b>	Open protective cover	Remove, empty and clean collecting bin for crumbs Re-insert bin completely into machine	Handbrush, brush

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	Steps	Hints and tips	Procedure	Cleaning equipment
7	Checking		visual cleanliness	
8	Precautions:	Cover machine when the environs are being cleaned with water under pressure or likely to splash.		

## 6.1 Sanitizing / maintenance / servicing

## Blade replacement



Replace the blade as soon as the slicing quality is unsatisfactory.

- Bring blade into cleaning position (see section 5, page 28).
- switch off machine, disconnect power plug, put on **protective gloves!**
- Loosen the 4 screws, lift blade .
- Put the removed and stump blade into the package of the replacement blade and send it to the enclosed address for sharpening. The blade can be re-sharpened once or twice.
- Place replacement blade on the cleaned blade carrier and tighten the 4 screws.

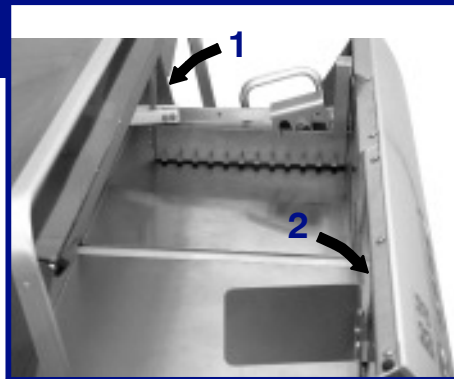
Order no.:           blade 94001000035

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## VERY IMPORTANT!

**Caution!**  
Danger of injury by  
exposed blade!

## Maintenance



- 1 Shaft on product clamp
- 2 Slice holder guiding shaft

Slightly oil the shaft once a week with the BL-ZERBA H1 oil contained in the accessory kit.

Order no.:           25 ml 60220007800  
Aerosol can 450ml 94008900022

## 6.2 Disturbances

Immediately switch off the machine if there is any rough operation or obstruction.  
Contact the relevant BIZERBA after-sales service if you cannot eliminate occurring malfunctions yourself.

Display	Significance, possible cause	Remedial action
5 Slice thickness LEDs flash	Output stage overheated	Switch off machine for half an hour for cooling down
6 Slice thickness LEDs flash	Carriage motor overheated	Switch off machine for half an hour for cooling down
12 Slice thickness LEDs flash	Collecting bin for crumbs is missing or not inserted completely	Switch off machine. Insert collecting bin for crumbs completely
Several slice thickness LEDs flash		Switch off machine. If LEDs still flash after switching it on again, contact after-sales service.
All slice thickness LEDs flash	Blade is in cleaning position	Open protective cover for cleaning. Switch off machine.

Disturbance	Significance, possible cause	Remedial action
Machine switches off itself during cutting process	Blade motor overheated	Machine can only be switched on again when cooled down. If not, contact after-sales service.

## 7.1 EC directives / standards and recommendations

In relation to the national country regulations, the machines meet the requirements of the following publications:

EC machinery directive 98/37/EC  
EC EMC directive 89/336/EEC

Standard:  
Safety:

GS-FW-01/01  
prEN 13870

EMC:

DIN EN 50081-2  
DIN EN 61000-3-2  
DIN EN 61000-3-3

## 7.2 Power supply

### Customer-provided power supply

The installation of power supply for connection of BIZERBA equipment must be carried out in compliance with the national standards and the regulations applying thereto. They include the recommendations of at least one of the following commissions:

International Electrotechnical Commission (IEC)

European Committee for Electrotechnical Standardization (CENELEC)

Association of German Electrical Engineers (VDE)

Bizerba equipment is manufactured according to VDE protection class I and must be connected to a ground wire.

## Technical data of power supply

### Power connection:

Single-phase a.c. or three-phase current (see specification plate).

### Permitted tolerance of power supply (static) normal:

At 100 to 400V

+ 6% to - 10% of nominal value

### Power frequency:

50 (60) Hz

Permitted tolerance of power frequency:  
Permitted distortion factor of power supply:

+ 2% to - 2% of nominal value

Leakage current of protective ground wire max.:

≤ 5 %

3,5 mA

### Measures to eliminate interferences:

To avoid heavy fluctuations (e.g. on the application of thyristor-controlled apparatus), the user may take the following precautions: Provide a separate power supply to BIZERBA equipment. Install a capacity-decoupled isolating transformer or similar device in the power supply lines to BIZERBA equipment.

## 7.3 Air convection

To avoid overheating, a free flow of air around all parts of the installed machine must be allowed.

## 7.4 Limiting values for protection type, temperature and air humidity

### Protection type

IP 31

### Ambient temperature

for operation and storage:

+10 to +40°C (+14 to +104 degF)

### Relative air humidity

for operation and storage:

90 % (moisture condensation on the machine is not allowed to occur)