

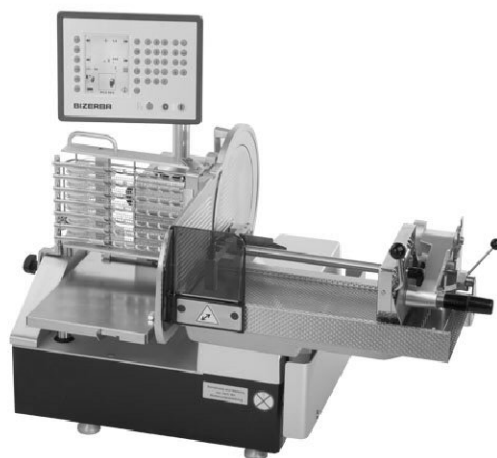
Slicers A400 / A400FB

Operating Manual

6.054.98.5.10.04



A400FB



A400

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Contents	Page
1 General	1 - 1
1.1 Warranty information	1 - 1
1.2 Safety information	1 - 2
1.3 Overview/Identification of components	1 - 3
1.4 Technical data	1 - 5
1.5 Device description, A400/A400FB slicer	1 - 7
1.6 Sliced product, application area, ambient influences	1 - 9
2 Device installation	2 - 1
2.1 Assembling the work table	2 - 1
2.2 Assembly on mobile bench	2 - 1
2.3 Electric connections	2 - 2
2.4 Carry out a trial operation	2 - 2
2.5 Shaving option	2 - 3
3 Device and operating controls	3 - 1
3.1 Main switch	3 - 1
3.2 Keyboard	3 - 2
3.3 Display icons	3 - 5
3.4 Displays, stations	3 - 7
3.5 Paper holder	3 - 15
3.6 Sliced products support	3 - 15
4 Device operation/slicing	4 - 1
4.1 Insert long sliced product	4 - 1
4.1.1 Carriage 200/400 mm	4 - 1
4.1.2 Carriage 600 mm	4 - 2
4.2 Insert short sliced product	4 - 2
4.3 Slicing	4 - 3

	Page
5 Cleaning	5 - 1
5.1 Cleaning preparation	5 - 1
5.2 Cleaning	5 - 7
5.3 Slicer cleaning plan	5 - 8
5.4 Preparing the machine for operation	5 - 10
6 Sharpening the knife	6 - 1
6.1 Sharpening device	6 - 1
6.2 Preparing the sharpening process	6 - 1
6.3 Sharpening	6 - 3
6.4 Honing process	6 - 3
6.5 Remove sharpening device.	6 - 4
6.6 Remove grinding dust	6 - 4
7 Servicing/ Maintenance	7 - 1
8 Faults	7 - 1
9 Special accessories	7 - 2
10 Operating conditions	8 - 1
10.1 EC Directives/Norms and Recommendations	8 - 1
10.2 Mains power supply	8 - 1
10.3 Air convection	8 - 2
10.4 Limiting values for protection category, temperature and humidity	8 - 2
Annex	9 - 1
Set programs	
Declaration of conformity A400	
Declaration of conformity A400FB	

1 General

1.1 Warranty information

CAUTION **This information is a prerequisite that must be fulfilled before commissioning and during operation of our equipment in order to guarantee reliable and fault-free operation.**

If you should have any questions in connection with the practical application of these conditions, please contact us or the responsible Customer Service Agent.

- Units should be stored and transported only in the original packaging until they are installed.
- Do not install or put into operation before the conditions are satisfied.
- The installation surface must be horizontal, level, stable, anti-tilt and anti-slip. Good accessibility and technical operating aspects must be taken into account.
- The initial installation and commissioning as well as instruction in the operation, cleaning, care and maintenance will be carried out by the responsible BIZERBA Customer Service Agent or the BIZERBA specialist adviser.
- The hardware and software required for a data dialogue between BIZERBA equipment and equipment provided by others must be clarified with us in writing.
- The supervisory and operating personnel must familiarize themselves thoroughly with the instructions in this operator manual.
- Only trained personnel may work with this machine. Extra training must be repeated if necessary.
- We cannot accept any liability in the event of unauthorized installation and unauthorized electrical installation, incorrect operation, improper use, structural modifications, removal of protective equipment, failure to use genuine BIZERBA spare parts and accessories or the use of third party operating material.
- In such cases, the user is acting at his own risk and must take responsibility himself for any damage incurred.
- For this reason, use only genuine BIZERBA spare parts and accessories.
- We cannot accept any warranty or liability claims for natural wear and tear.

The diagrammatic representation of the machine may differ from that supplied due to country-specific regulations and as a result of technical progress.

This does not affect the content of the operating instructions.

1.2 Safety information

CAUTION

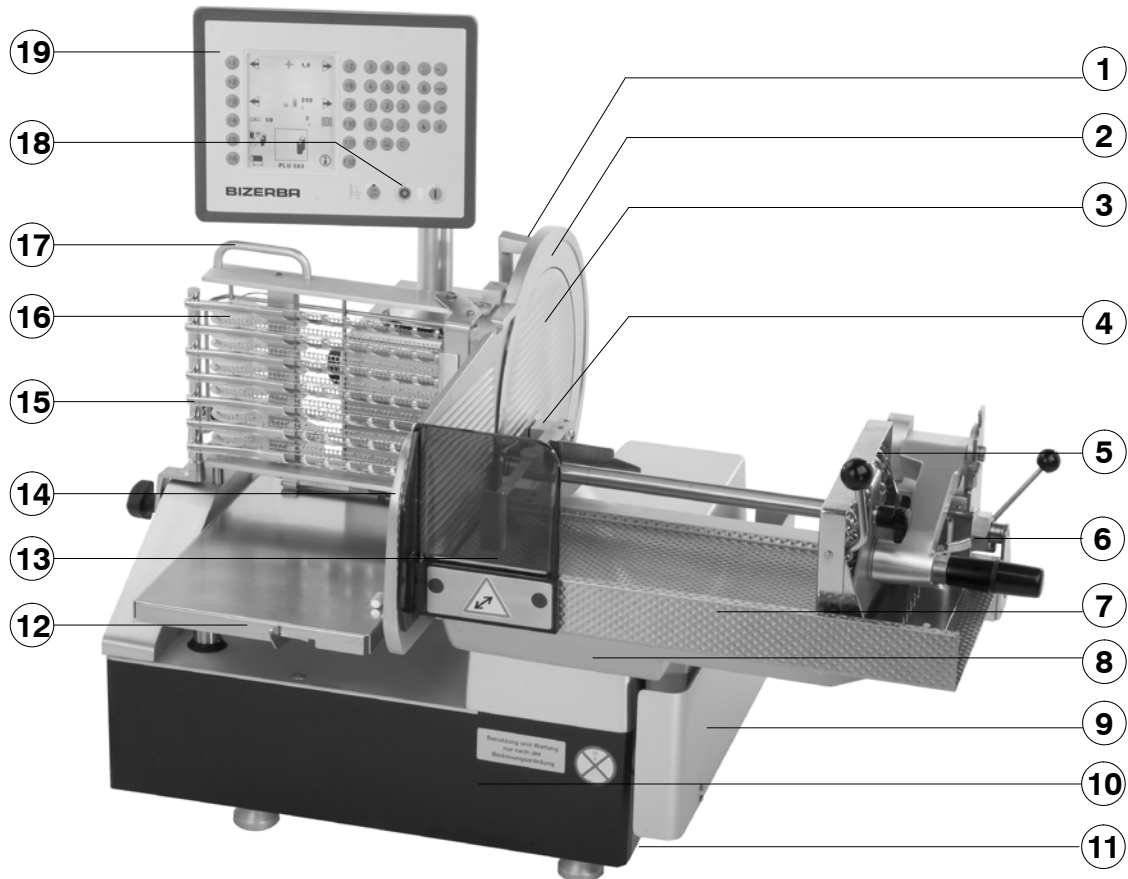
It is possible that severe injury could occur to fingers and/or hands if this machine is not used and operated in accordance with the instructions.

Therefore, please be sure to observe the following safety information.

- For the space requirements, the technical data must be taken into account. (Chapter 1.4)
- Attention must be paid to the moving parts when operating, in particular knives and carriage.
- Take care that unauthorized, untrained persons, and in particular children, are unable to start the machine or to come within the working area of the machine.
- There is an acute risk of injury for the operating personnel if protective safety devices are removed, modified or circumvented.
- Work with concentration and do not allow yourself to be distracted.
- Slice permissible product only in accordance with this operating manual.
- Do not slice frozen goods or foreign materials.
Do not try any experiments.
- If the mains cable should become damaged, have a new cable fitted immediately by a skilled electrician or by the responsible BIZERBA Customer Service Agent.
- Keep the workplace clean and dry so that you have a non-slip area to stand on.
- Do not place any foreign parts on the machine. Do not use as storage space.
- Be sure to remove the mains plug when cleaning the machine.
- Switch off the machine immediately if untypical noises are heard or if a risk of injury is suspected.
- Call the responsible Customer Service Agent if you are unable to rectify the fault yourself.

1.3 Overview/Identification of components

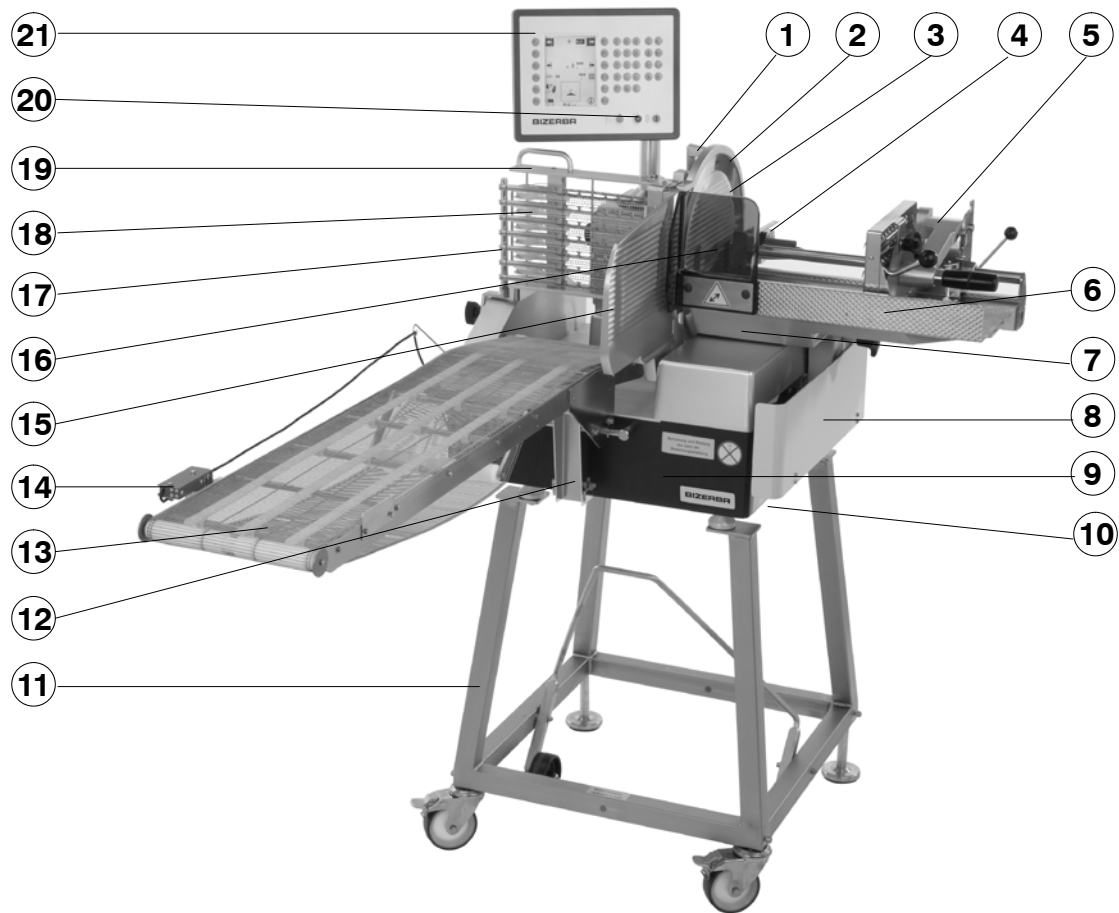
A400



- | | |
|---|---------------------------------------|
| 1 Blade guard ring | 11 Rating plate |
| 2 Blade | 12 Receiving table |
| 3 Blade cover | 13 Rear wall |
| 4 Sliced products support | 14 Gauge plate |
| 5 Sliced product holder cpl. with leftover slicer facility | 15 Depositing arm |
| 6 Feed carriage | 16 Feed roller with guide cog |
| 7 Carriage | 17 Chain frame |
| 8 Carriage guide | 18 Main switch |
| 9 Protective cover | 19 Operation and display plate |
| 10 Drive housing | |

Accessory bag without fig.

Content: Sharpening device, paper felt, cleaning cloth, hand brush, scrubber with brush, oil

A400FB

- | | |
|--|---------------------------------------|
| 1 Blade guard ring | 11 Bench, mobile |
| 2 Blade | 12 Lock on belt support |
| 3 Blade cover | 13 Conveyor belt |
| 4 Sliced products support | 14 Light barrier |
| 5 Sliced product holder cpl with leftover slicer facility | 15 Gauge plate |
| 6 Carriage | 16 Rear wall |
| 7 Carriage guide | 17 Depositing arm |
| 8 Protective cover | 18 Feed roller with guide cog |
| 9 Drive housing | 19 Chain frame |
| 10 Rating plate | 20 Main switch |
| | 21 Operation and display plate |

Accessory bag without fig.

Content: Sharpening device, paper felt, cleaning cloth, hand brush, scrubber with brush, oil

1.4 Technical data

The most important technical data:

	A402	A404	A406
Outside measurements	= 850 x 800 mm	= 1050 x 800 mm	= 1255 x 800 mm
Work surface	= 1010 x 850 mm	= 1210 x 850 mm	= 1280 x 850 mm
Installation area	= 410 x 490 mm	= 410 x 490 mm	= 410 x 490 mm
Height	= 670 mm / 835 mm		
Receiving table			= 254 x 346 mm
Table movement path			= 160 mm
- Paper size	1/8 sheet		= 250 x 360 mm
Size of product to be sliced: - round	min/max		= 50 / 180 mm
- rectangular	min/max		= 50 x 50 / 175 x 240 mm
	or		= 30 x 240 mm
Slicing thickness, infinitely adjustable			= 0.5 - 12 mm
Number of carriage strokes			= 30 - 55 / min.
Diameter of blade			= 330 mm
Blade speed			= 266 rpm
Weight			= approx. 109 kg
Supply types, voltages and power consumption			= see rating plate

The most important technical data:

	A402FB	A404FB	A406FB
Outside measurements	= 850 x 1710 mm	= 1050 x 1710 mm	= 1255 x 1710 mm
Height	= 1370 mm / 1535 mm		
Conveyor belt, applicable length applicable width			= 1000 mm = 250 mm
Size of product to be sliced: - round - rectangular	min/max min/max or		= 50 / 180 mm = 50 x 50 / 175 x 240 mm = 30 x 240 mm
Slicing thickness, infinitely adjustable			= 0.5 - 12 mm
Number of carriage strokes			= 30 - 55 / min.
Diameter of blade			= 330 mm
Blade speed			= 266 rpm
Weight Machine			= approx. 116 kg
Weight Bench			= approx. 16 kg
Supply types, voltages and power consumption			= see rating plate

1.5 Device description, A400/A400FB slicer

Type designations or versions:

A402 = Receiving table design with 200 mm carriage
A404 = Receiving table design with 400 mm carriage
A406 = Receiving table design with 600 mm carriage
A402FB = Conveyor belt design with 200 mm carriage
A404FB = Conveyor belt design with 400 mm carriage
A406FB = Conveyor belt design with 600 mm carriage
All versions are available with a mobile bench.

The A400 / A400FB is a slicer that automatically feeds, slices and deposits according to the respective program that is set.

This slicer is equipped with a power-driven carriage with automatic sliced product feed and depositing system.

The machine and engine housing, gauge plate and blade guard are made of anodized cast aluminum, the carriage guide is made of coated cast aluminum and the drive housing of lacquered cast aluminum. The carriage plate is made of stainless steel plate.

The back panel is composed of transparent plastic.

All materials used in the food zone and in the working area comply with the food hygiene conditions.

The carriage guide is protected across the whole stroke area by a protective cover.

The sliced good holder and leftover slicer facility is equipped with a movable gripper hook.

The leftover slicer facility for 200 mm and 400 mm carriage has its own clamping facility, which can be swiveled up and stopped in place for the sliced product to be placed inside. (This is not possible for 600 mm carriage)

The delivery facility constitutes a chain frame with transport chain, feed roller with guide cog and the depositing arm and the receiving table incl. paper holder.

Separate drive systems for blades, carriage, sliced product feed, slicing thickness setting, delivery device and receiving table.

The blade drive is operated with supply voltage; the other drives are operated with low voltage.

All bearings including the gears and open sliding surfaces are covered with a lubricant permitted in the foodstuff sector.

The main switch is on the operating and display panel.

It is itemized as a foil switch where the keys are green = on/red = off and a signal lamp to indicate switched on status. The red key reacts to touch and has an emergency-off function.

The <Start/Stop slicing> key is on the keyboard of the operating and display panel.

The contact control with latch circuit prevents automatic restarting after a power cut.

All machine functions and delivery programs are entered at the operating and display panel via the foil keyboard.

Input can be made at different stations (workstations, measuring stations, PLU station...).

These stations are accessed by operator guidance keys and function keys.

The following are termed as protective and safety facilities:

- **Blade guard ring, fixed, not removable**
- **Blade cover, fixed, removable**
- **Gauge plate, to cover stroke**
- **Rear wall, not removable**
- **Protective cover for carriage guide, to cover stroke**
- **Autom. switch off when drive system is overloaded**
- **Autom. switch off the blade and carriage drive when in the insert position**
- **Cleaning program, locked machine setting**
- **Sharpening program, locked machine setting**

1.6 Sliced product, application area, ambient influences

The following are approved sliced products that comply with the permissible dimensions:

- Sausage of all kinds
- Ham/Bacon
- Smoked meats with/without rind
- Roast meats/Roast beef
- Meat/Roulades
- Hard cheese
- Bread

The following may not be sliced due to risk of injury and damage:

- NON-FOOD products
- Sliced products with bones
- Frozen sliced products

Note: If cheese is sliced usually, we recommend using a special blade. See special accessories.

Application area: The slicing machine is intended for installation in the sales area. Installation is permitted in the preparation room.

Serviceable life: Designed for permanent use (2 shift operations at 16/day)

Noise level:

A400:	69 dB(A)
A400FB:	71 dB(A)

Moisture: Class of protection IP 33. High air humidity and the formation of condensation water can result in damage to the machine.

Temperature: Permissible ambient temperatures from -10°C to $+40^{\circ}\text{C}$.

Accident protection: The regulations of the European standard EN 1974 were taken into account in the complete design.

2 Device installation

The machine has to be transported and stored in accordance with the symbols on the packaging.

Follow the instructions on how to unpack 6.054.49.106.00.

2.1 Assembling the work table

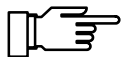
Assembly, start-up and instruction is carried out for the first time by the responsible BIZERBA customer services office or the BIZERBA trade consultant.

Please take note of operating criteria.

Pay attention to the mounting surface and the space requirements (Chapter 1.4)

Requirements for mounting surface:

- horizontal and flat
- anti-tilt and anti-slip
- stable and rigid (weight approx. 109 kg / 116 kg)



Important note!

For the stability of the machine when using a desk-top mounting, it is of absolute necessity that the installation surface is secured according to the attached drawing.

Drawings and individual parts are found in the machine accessory bag.

2.2 Assembly on mobile bench

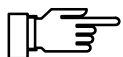
Assembly, start-up and instruction is carried out for the first time by the responsible BIZERBA customer services office or the BIZERBA trade consultant.

Please take note of operating criteria.

Installation surface and required space (chapter 1.4)

Requirements for mounting surface:

- horizontal and flat
- anti-slip and secure



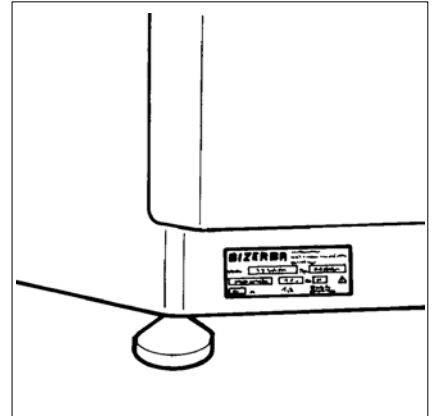
Important note!

To ensure the stability of the machine with a mobile bench, it is of absolute necessity that it is secured on the installation surface in accordance with the attached drawing.

Drawings and individual parts are found in the bench-packaging accessories bag.

2.3 Electric connections

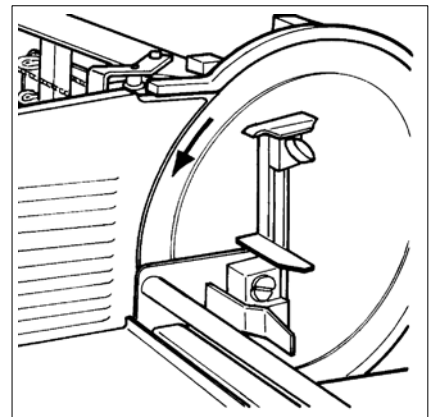
- ➔ compare existing mains voltage with the information on the rating plate
 - ➔ if this does not correspond, under no circumstances connect the slicer to the socket but inform BIZERBA Customer Service!
 - The socket must comply with the national country regulations (e.g. VDE)
 - when installing in the preparation area (wet area), the mains connection must be designed accordingly.
- The slicer itself is not protected against spray water!



2.4 Carry out a trial operation

for example, check the direction of the rotation of the rotary current

- ➔ Switch on the machine (main switch chapter 3.1)
The signal lamp lights up
- ➔ Start the machine <Start/stop slicing>
Blade has to turn in the direction of the arrow



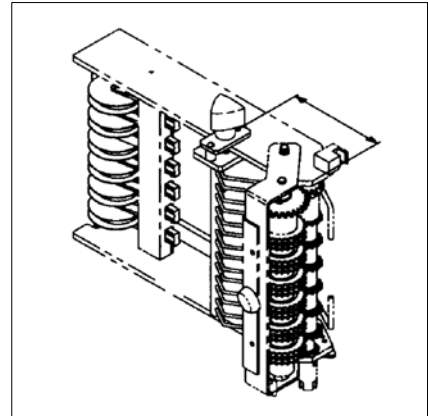
CAUTION **Carriage starts to move**

- ➔ Stop the machine <Start/stop slicing>
- ➔ If the rotary direction is incorrect, pole reversal of phase turner at the rotary current socket of the machine.

2.5 Shaving option

In order to mount the shaving attachment to the chain frame first of all the depositing arm has to be disassembled. (see p. 5-2)

- ➔ The shaving attachment is secured to the chain frame by means of a triangular screw at the distance indicated in the picture.
- ➔ Activate the shaving function in the operator menu. (see p. 3-8)



3 Device and operating controls

3.1 Main switch

By pressing the green switch on the operating and display panel, the machine is switched on.

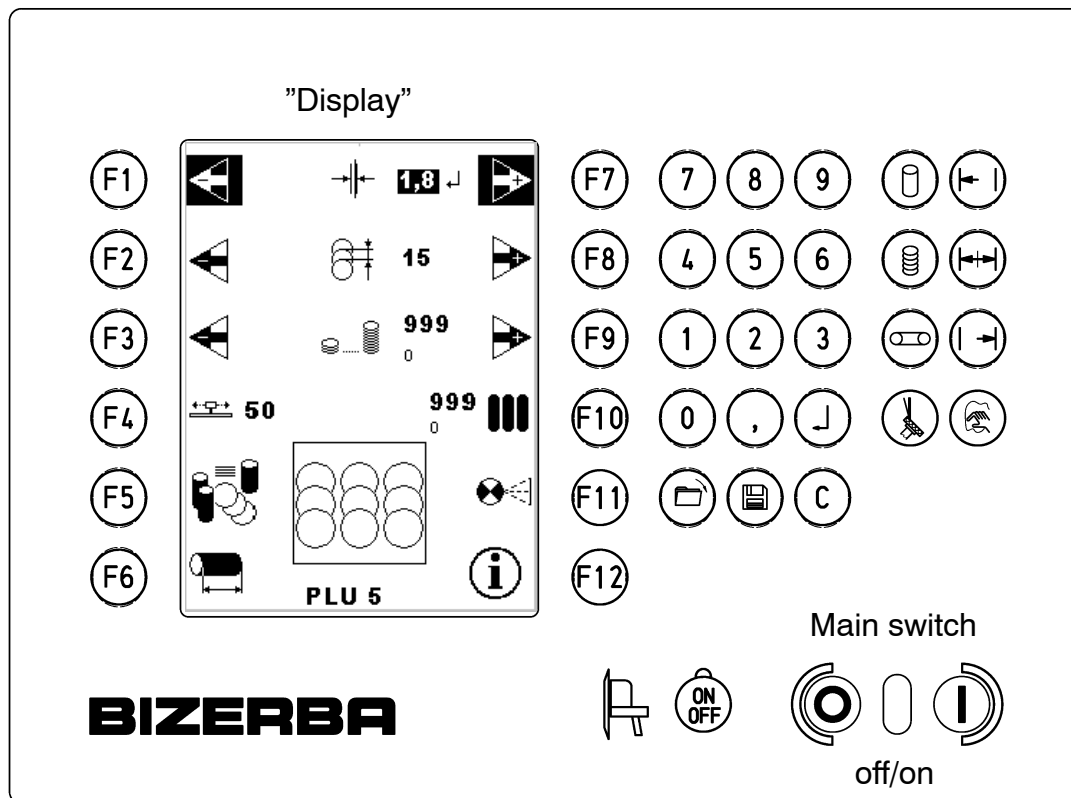
The signal lamp lights up, the display is activated, the carriage, receiving table and depositing arm move into their basic setting.

By pressing the red key, the machine is switched off (e.g. when work is finished).

Only use during operations in the event of an EMERGENCY-OFF.

The running of the machine is stopped at whatever position it is at.

Operating and display panel



3.2 Keyboard

Key

Function



<Start/Stop slicing>

ON: The machine starts to move, the set program is worked through, the LED is lit.

OFF: The machine remains in its basic setting, the set program is interrupted.



<Cleaning> key

The slicing thickness is automatically set to < -1 mm.

The cleaning station appears in the display.

The carriage can only be tilted out in this setting.

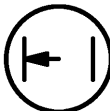


<Sharpening> key

The slicing thickness is automatically set to > +15 mm.

The sharpening station appears in the display.

The sharpener can only be mounted in this setting.



<Sliced product left> or at top

The sliced product is deposited to the left or top of the table.

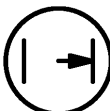
On correct entry of the sliced product dimensions.



<Sliced product central >

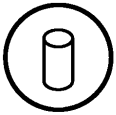
The sliced product is deposited to a central position on the table.

On correct entry of the sliced product dimensions.



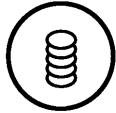
<Sliced product right> or bottom

The sliced product is deposited to the right or bottom of the table.



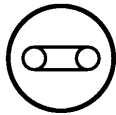
Depositing program <Stack> (PLU1)

The sliced product is deposited in a stack.
Desk-top machine max. 90 mm, conveyor belt machine max. 60 mm.



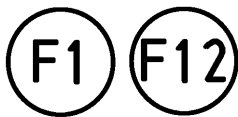
Depositing program <Shingle> (PLU3)

The sliced product is deposited in a shingle.



<Clear conveyor belt> (only activated for conveyor belt machines)

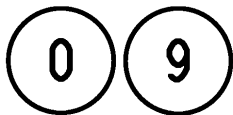
Function keys <F1> bis <F12>



The activation keys for neighboring display fields.

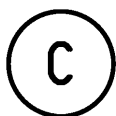
The keys are assigned differently on the various stations.

10-key keyboard



Number keys <0> to <9>

Input is always related to the marked input range.



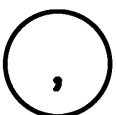
<C>-key (Clear)

Correction key for all numeric input



<Enter> key

Confirmation key after each numeric input.



<Comma>-key

Only for input of slicing thicknesses that include a comma.

Program -Keys

<Open>-key

Request PLU from memory.
The PLU station appears in the display.



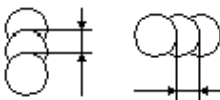
<Save>-key

Save new PLU to memory or overwrite or delete existing PLU.
The PLU station appears in the display.

3.3 Display icons



Slicing thickness



Shingling distance lengthwise or crosswise



Number of slices



Number of carriage strokes



Number of portions



at depositing station



at measuring station/sliced product length



Light barrier (only on conveyor belt machine)



at information station



















Reduction of numerical values



Increase of numerical values



Back to work station












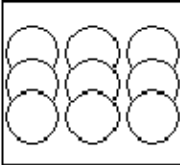



	Single stack
	Double stack
	Shingle lengthwise
	Shingle crosswise
	Shingling lengthwise, several layers (only receiving table machines)
	Shingling crosswise, several layers (only receiving table machines)
	Shaving (special attachment required)
	Equal distribution of sliced product on receiving table (on correct entry of sliced product dimensions)
	Row spacing between shingling lengthwise or crosswise (on correct entry of sliced product dimensions)
	Sliced product height
	Sliced product width
	Display contrast
	Day counter for carriage stroke
	Key code
	Warning!
	Switch off machine before cleaning

3.4 Displays, stations

Workstation

This display appears after the machine has been switched on indicating the settings that were active before the machine was switched off.

All numeric input can be entered via the numeric keyboard and adopted when <Enter> is pressed.

Reduce slicing thickness <F1>		 1,8 ↓		<F7> Increase slicing thickness
Reduce shingling distance <F2>		 15		<F8> Increase shingling distance
Reduce number of slices <F3>		 999 0		<F9> Increase number of slices
Number of carriage strokes <F4>	 50	999 0		<F10> Number of portions
to depositing station <F5>				<F11> Light barrier On / Off
to measuring station <F6>		PLU 5		<F12> at information station



The light barrier is only available in conveyor belt machines.

Depositing station

This is where depositing positions are determined on the table or conveyor belt.

The selected depositing position appears in the middle of the display: in the example "Shingling, lengthwise, three-rows".

The rows are added or removed via the keys <Sliced product depositing left, center, right>



Stack <F1>			<F7> Double stack
Shingle lengthwise <F2>			<F8> Shingle crosswise
Shingle lengthwise, multi-layer <F3>			<F9> Shingle crosswise, multi-layer
Shaving <F4>			
Reduce distance between rows <F5>			<F11> Increase distance between rows
Distributed depositing <F6>			<F12> Back to work station

PLU 5



"Double stacking" and "Multi-layer shingling" is only possible for receiving table machines.

Measuring station

This is where the dimensions for the sliced product are entered.

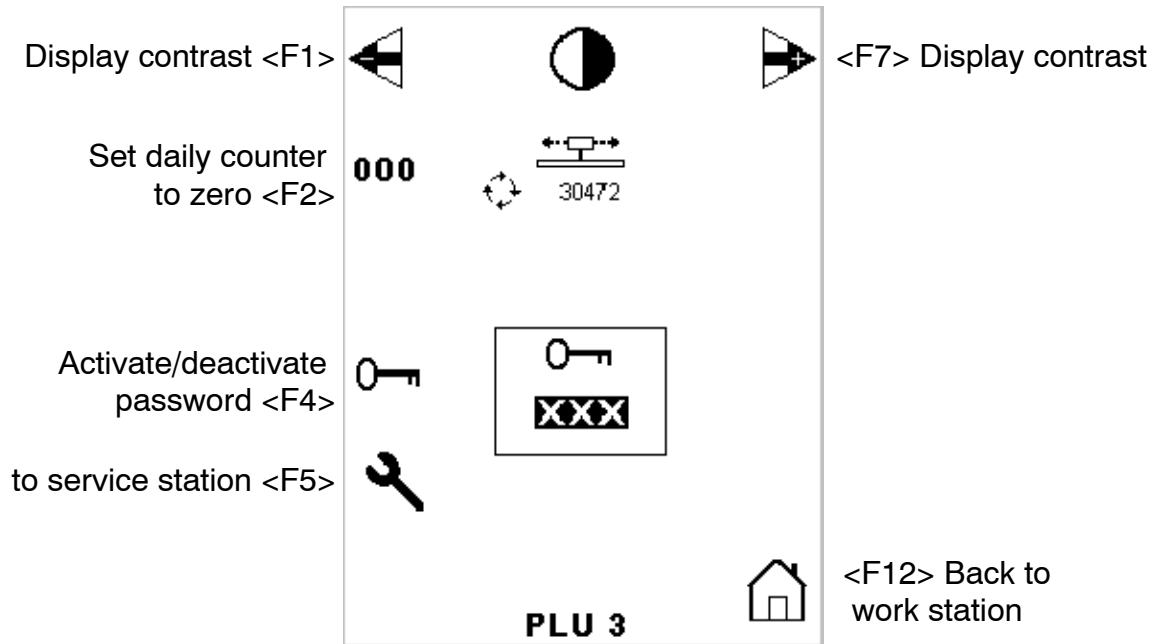
In addition select one of the predefined values for sliced product length, height, width via the function keys.

For height and width of the sliced product you can also enter in-between sizes (between 50 mm and 180mm). This is very important for correct depositing.

Product length <F1>	<p>150 200 300</p> <p>400 500 600</p>	<F7> Product length
Product height <F2>	<p>50 60 90</p> <p>105 120 180</p>	<F8> Product height
Product width <F3>	<p>50 60 90</p> <p>105 120 180</p>	<F9> Product width
	<p>000</p> <p>120 ↓</p> <p>PLU 3</p>	<p><F10> Reset to standard values</p> <p><F11> In-between sizes</p> <p><F12> Back to work station</p>

Information station

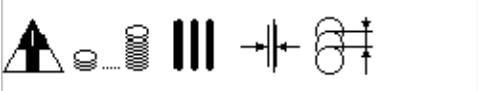





The password is activated by entering a three-digit number, and is deactivated by entering the same number again.



Open PLU station 

This display appears after activating the <Open> key.
 (Example for the receiving table machine, with PLU 1 to PLU 4)

By directly selecting a PLU via the function keys or entering the PLU number and <Enter>, the data is transferred to the work station.

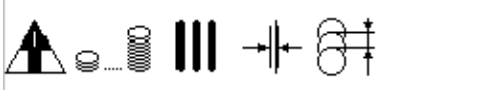





Page backwards <F1>						
PLU 1 <F2>	1 ↓	999	1	1,8	0	 <F8> PLU 1
PLU 2 <F3>	2 ↓	999	2	1,8	0	 <F9> PLU 2
PLU 3 <F4>	3 ↓	8	999	1,8	15	 <F10> PLU 3
PLU 4 <F5>	4 ↓	8	999	1,8	15	 <F11> PLU 4
Page forwards <F6>						<F12> Back to work station

Save PLU station 

This display appears after activating the <Save> key; the password is required when activated.

(Example for the receiving table machine, with PLU 5 to PLU 8)

Enter new PLU number, confirm with <Enter>, or select existing PLU via function keys; overwrite via <Save> or select existing PLU via function key; Delete via <C>.

Page backwards <F1>						
PLU 5 <F2>	5 ↓	8	999	1,8	15	 <F8> PLU 5
PLU 6 <F3>	6 ↓	5	999	1,8	10	 <F9> PLU 6
PLU 7 <F4>	7 ↓	5	999	1,8	10	 <F10> PLU 7
PLU 8 <F5>	8 ↓	999	1	0,9	0	 <F11> PLU 8
Page forwards <F6>						<F12> Back to work station



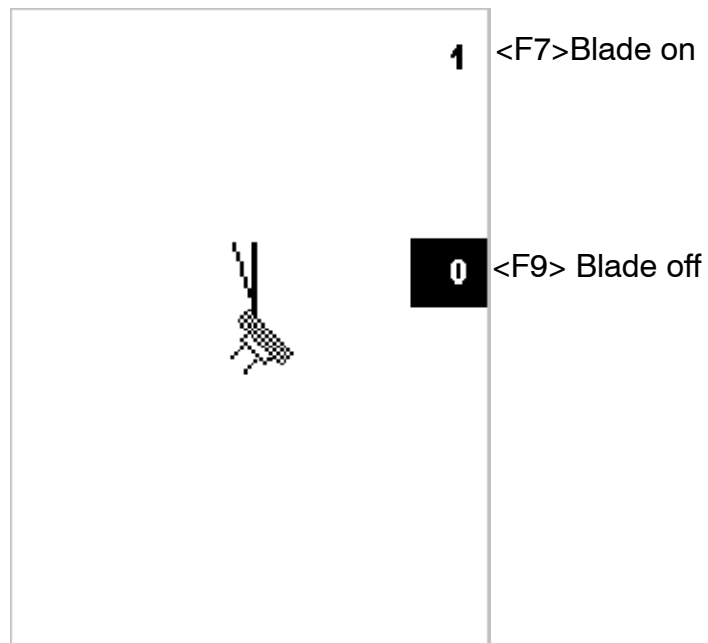
PLU 1 to PLU 8 are predefined to ensure that they cannot be overwritten (they are "anchored").

Sharpening station

This display appears after activating the <Sharpening> key. 

Comment: Exit the sharpening station by pressing the <Cleaning> key.

➔ Mount sharpener.



CAUTION



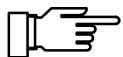
Open blade!

Cut-injuries

Wear cut-resistant gloves.


➔ Sharpen.

➔ Hone.



Remove sharpening unit immediately.

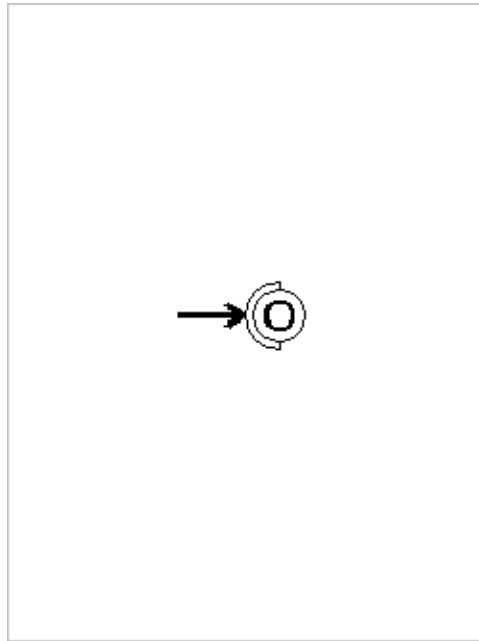
Cleaning station

This display appears after activating the <Cleaning> key. 

Comment: Do not switch off machine yet.

Table, product feed, slicing thickness and depositing arm run in the cleaning setting.

- ➔ Do not tilt out carriage until you hear a clear "Clack" sound.
- ➔ Switch off the machine and remove AC power plug.



- ➔ Remove components.
- ➔ Clean the machine.

CAUTION



Chain-, driver-, gripper hooks, deflector edge, blade!

Cut-injuries

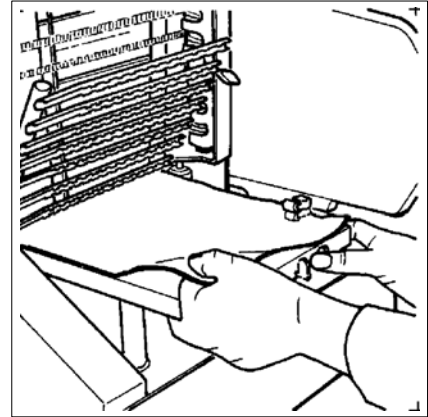
Wear cut-resistant gloves.

3.5 Paper holder

The paper holder is used when the sliced product has to be deposited straight on to paper or foil.

Inserting several sheets of paper or foil:

- ➔ Press the lever with your thumb to the right against the spring until it clicks into place.
- ➔ Push the stack underneath the open holder.
- ➔ Release the lever by pressing the top of it lightly out of the locked position.



Remove deposited portions with paper:

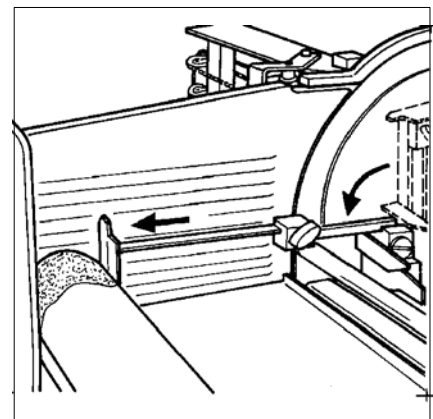
- ➔ Press the lever slightly to the right; at the same time pull the top-most piece of paper with the portion under the open holders.
- ➔ Let go of the lever.

3.6 Sliced products support

The correctly positioned sliced product support prevents unstable short sliced products from moving out of position or falling over during the slicing process.

Position the support; the sliced product is in the feed carriage:

- ➔ Loosen the handle on the carriage.
- ➔ Move the sliced product support in until it clicks into place.
- ➔ Pull the support plate out of the carriage to position it lightly against the sliced product.
- ➔ Screw the handle into place in this position.



If the sliced product feed is positioned up to 80 mm from the blade, the sliced product support automatically swivels upwards.

4 Device operation/slicing

4.1 Insert long sliced product

The machine is switched on, all functioning parts are in or move into their basic setting.

4.1.1 Carriage 200/400 mm with sliced product holder, feed carriage and clamping facility

- ➔ Hold on to the handle of the sliced product holder.
- ➔ Release the lock lever with your index finger and push it up until it snaps into place.
- ➔ Place the sliced product against the back wall of the carriage and press it into the hooks on the feed carriage.

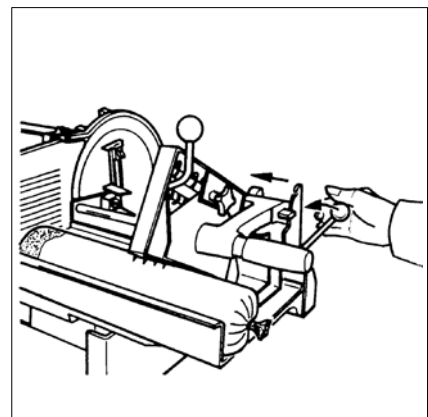
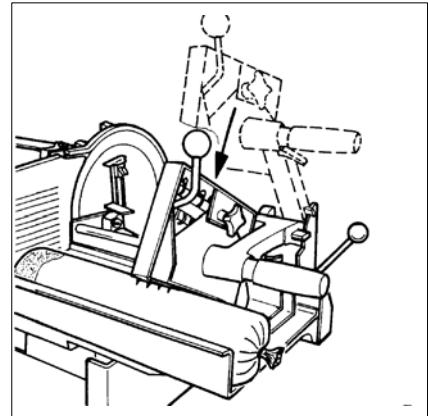
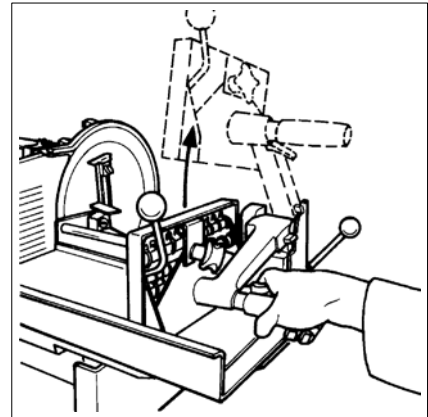
Several sliced product pieces can be placed next to each other. Insertion width max. 240 mm.

Clamp the sliced product:

- ➔ Release the sliced product holder by means of the lock lever, place it on the sliced product and push down the spikes.
- ➔ Push sliced product towards gauge plate.

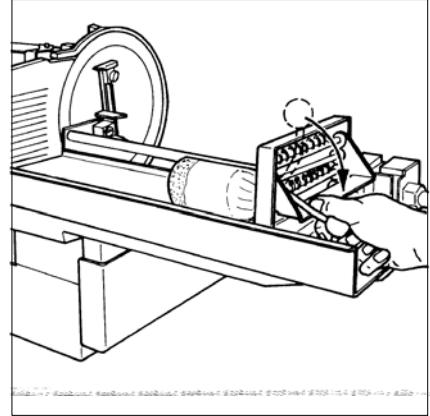
or unlock the sliced product feed:

- ➔ Pull the lever towards the operator while at the same time pushing the guide manually up to the stop plate.
- ➔ Position the sliced product support (see chapter 3.6).



4.1.2 Carriage 600 mm with sliced product holder:

- ➔ Position the sliced product with the left hand against the rear wall of the carriage and press against the holder and downwards towards the hooks.
- ➔ Push the lever downwards with your right hand; this causes the gripper hooks to hook into the end of the sliced product and hold it firm (possibly enlarge the end piece by cutting into it).
- ➔ Push sliced product towards gauge plate.
- ➔ Position the sliced product support



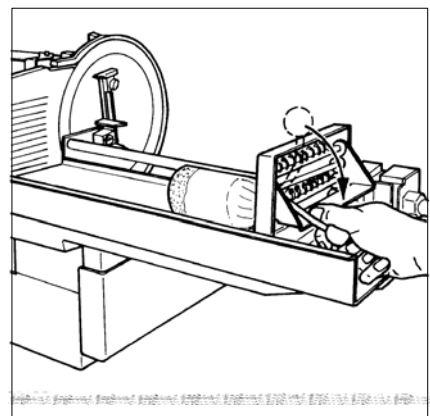
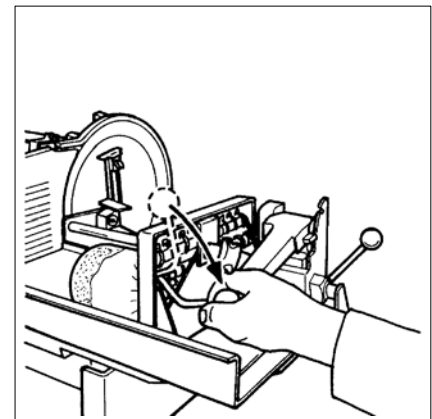
4.2 Insert short sliced product

The machine is switched on, all functioning parts are in or move into their basic setting.

Same procedure as for long products.

To safely slice leftover pieces the end of the sliced product has to be cut off.

- ➔ Position the leftover sliced product with the left hand against the rear wall of the carriage, pressing it against the holder and downwards into the hooks.
- ➔ With the right hand, push the lever of the holder downwards causing the gripper hooks to hook into the end of the sliced product, holding it firm.
- ➔ Push the leftover piece of sliced product to the gauge plate.
- ➔ If necessary, position the sliced product support



4.3 Slicing

The machine may not be operated without a table or conveyor belt.

⇒ Select and enter the required functions and delivery programs via the foil keyboard of the operation and display panel.

⇒ Start the machine drive, press <start/stop slicing>.
The carriage starts moving to work through the set program.

CAUTION**Risk of injury!**

Do not grasp into the path of the carriage.

The drive is automatically switched off when the following is reached:

- the set program
- the max. stack height
- the end of the sliced product
- the light barrier (only in conveyor-belt machines)

The machine needs to be restarted!

5 Cleaning

Clean thoroughly:

Before putting into operation, according to application and use, several times a day if heavily contaminated, after sharpening and after long down-times.

Do not clean the machine with a steam jet or similar device!

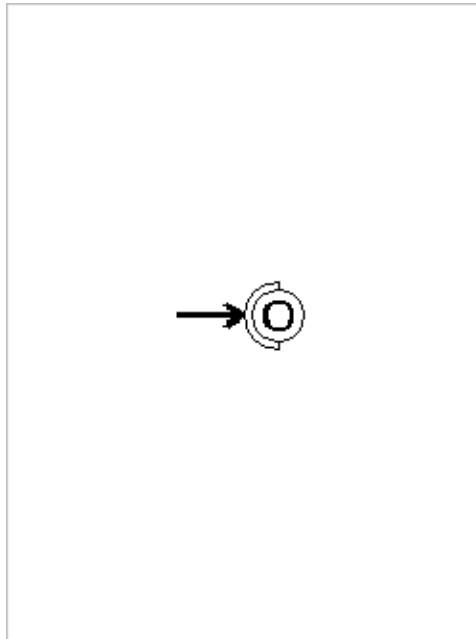
5.1 Cleaning preparation

⇒ Press the <Cleaning> key. 

Comment: Do not switch off machine yet.

Table, sliced product feed, slicing thickness and depositing arm run in the cleaning setting.

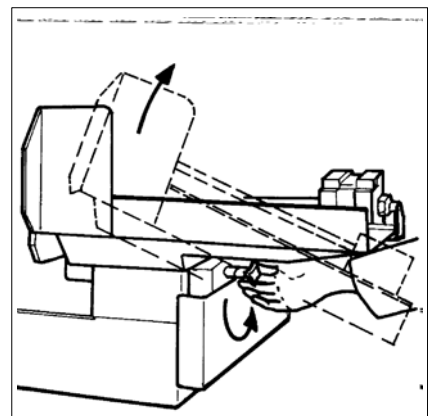
The following picture appears in the display:



Keyboard is not activated.
A restart of the machine is only possible via the main switch.

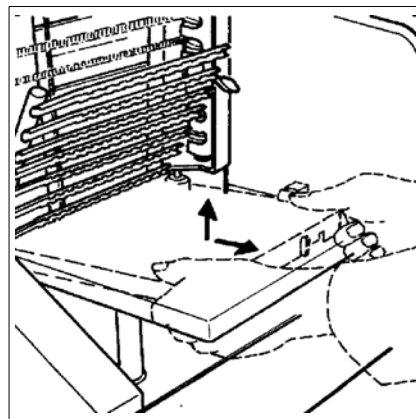
⇒ Tilting-out carriage:
Unscrew the star grip screw at the base of the carriage and tilt out the carriage.

⇒ Switch off the machine and remove AC power plug!

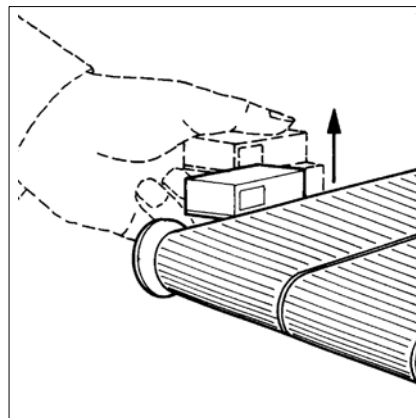


Remove components as follows:**Receiving table** (only for receiving table machines)

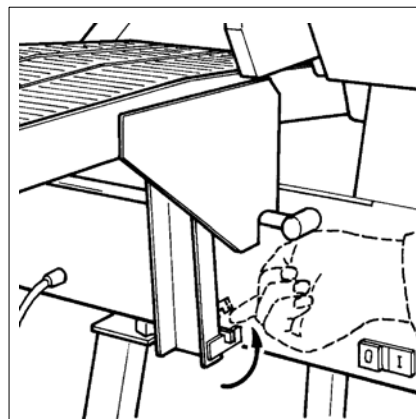
- ⇒ Use both hands on the operator side to lift it up a little and pull towards you.

**Conveyor belt** (only conveyor belt machines)

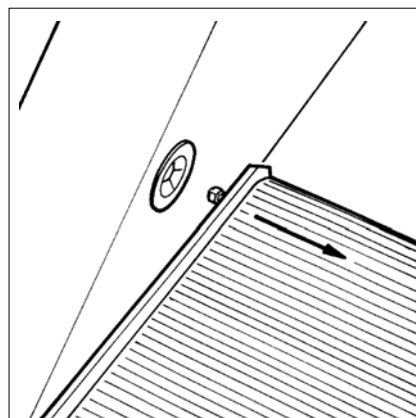
- ⇒ Pull the light barrier upwards out of the holder and hang in to the holder of the machine.



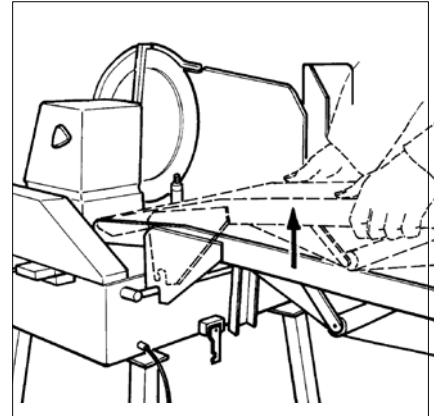
- ⇒ Tilt the lock on the belt support backwards in the direction of the arrow.



- ⇒ Pull the conveyor belt on to the take-up pin on the operator side; the belt is subsequently disconnected from the drive.



- ➔ Use both hands to hold on to the sides of the center of the conveyor belt and tilt it towards you and then lift it up.
- ➔ Place the belt carefully on to an even surface.



Damaged or twisted wire meshing can cause operational malfunctions!

Depositing arm

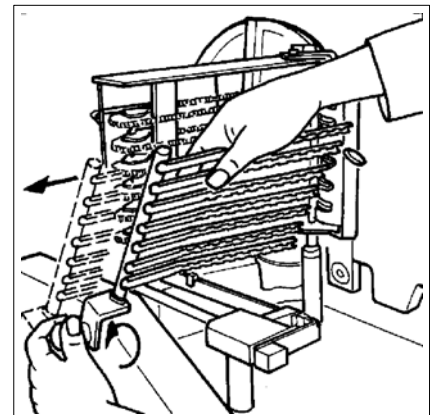
CAUTION



Risk of injury at chain points!

Wear cut-resistant gloves.

- ➔ Loosen the star grip screws and pull the boss of the delivery arm to the left and out of the bearing.



Chain frame

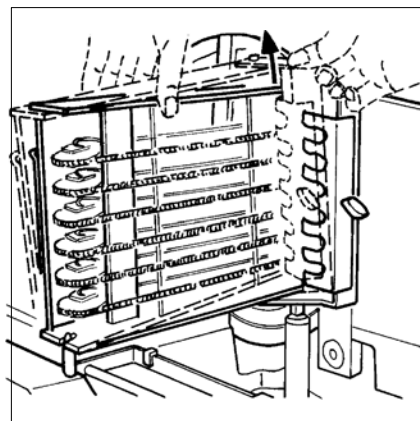
CAUTION



Risk of injury at chain points!

Wear cut-resistant gloves.

- ➔ Move the feed roller with the right hand to the left first of all and then hold it.
- ➔ Lift the connected chain frame out of the bearing with the left hand.
- ➔ Place the chain frame on the back.



Guide cog

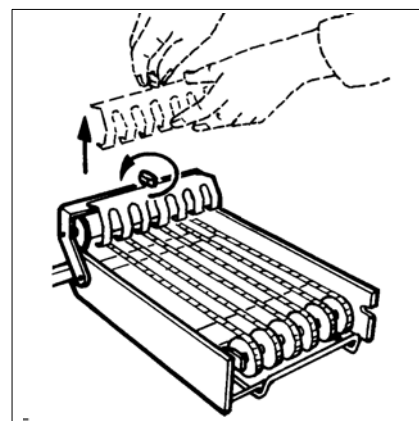
CAUTION



Risk of injury at chain points!

Wear cut-resistant gloves.

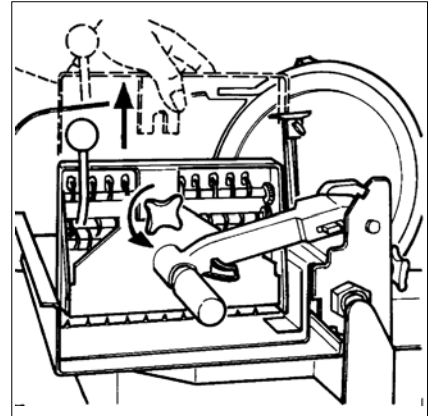
- ➔ Loosen handle on frame and remove guide cog between the transport chains.



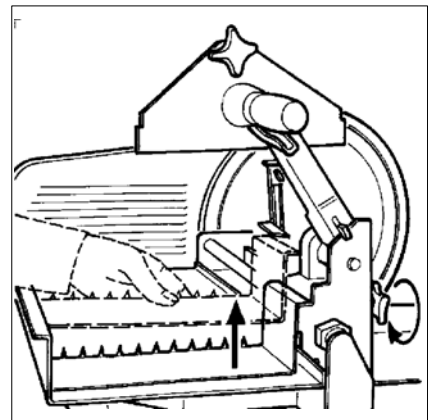
**Twisted guide cogs or chain points
can cause malfunctions!**

Sliced product holder (200/400 mm carriage)

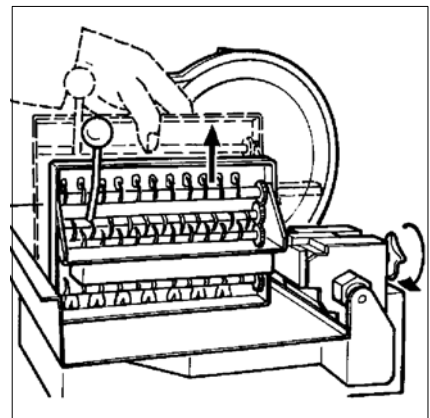
- ➔ Loosen star grip screw and pull up holder housing.

**Feed carriage (200/400 mm carriage)**

- ➔ Hold on to the handle of the sliced product holder.
- ➔ Loosen lock lever and move upwards until it locks into place.
- ➔ Loosen star grip screw on the sliced product holder guide and remove carriage plate.

**Sliced product holder (600 mm carriage)**

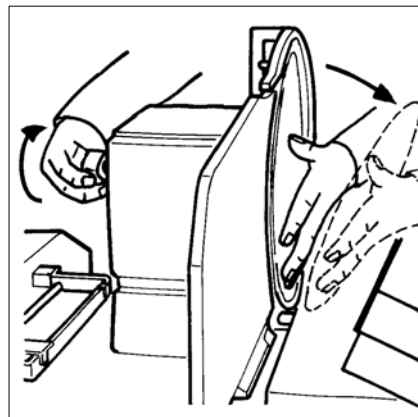
- ➔ Loosen star grip screw on the sliced product holder guide and pull up the holder housing.



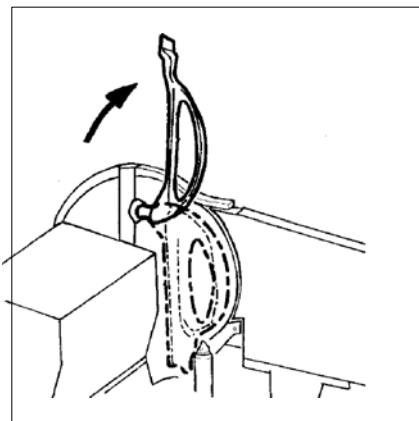
Blade cover

- ➔ Place widely-spanned right hand on the cover.
- ➔ Use the left hand to unscrew the attachment bolts on the triangular handle and push out of center by applying pressure to the bolts.
- ➔ Tilt out the cover on to the span of your hand, and remove upwards.

Do not muddle with covers from other machines!

**Deflector**

- ➔ Loosen from magnet lock and move upwards.

**CAUTION****Risk of injury on the deflector edge!**

Wear cut-resistant gloves.

5.2 Cleaning

Clean removable and non-removable parts according to the cleaning plan.

CAUTION

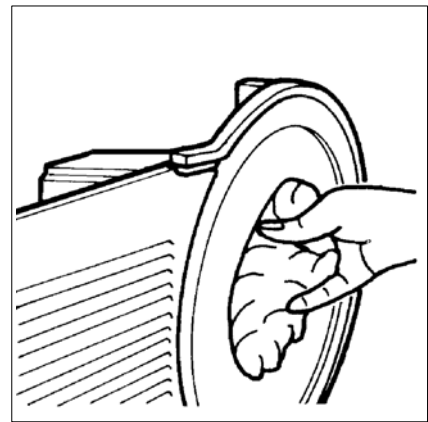


Risk of injury at chain-, driver-, and grip hooks!

Wear cut-resistant gloves.

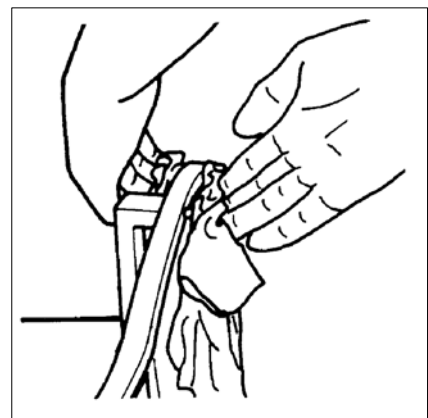
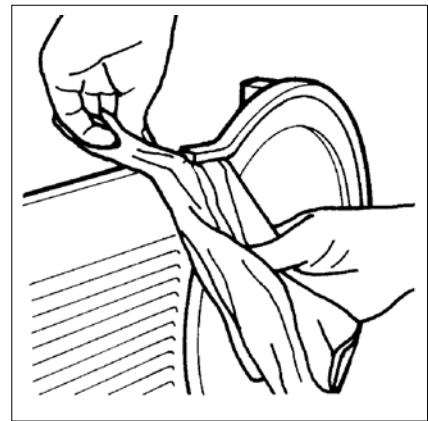
Blade

- ➔ Press a wet disposable cleaning cloth against the blade surface and slowly wipe away from the center.
- ➔ Clean the back of the blade in the same manner.
- ➔ After this process, repeat using a dry disposable cleaning cloth.



Blade guard ring

- ➔ Thread a moist disposable cleaning cloth into the front between blade and guard ring.
- ➔ Use your hands to turn the blade and the disposable cleaning cloth; while you are doing so, press the cloth lightly against the inside of the guard ring.



5.3 Slicer cleaning plan

(1)	Work steps	Cleaning agent	Process	Cleaning equipment	Instructions
1	Preparatory steps		Touch key "Sharpening/cleaning" Switch off the machine Pull out the mains plug		
2	Dismantling detachable parts		In accordance with operating instructions		
3	Rough cleaning		Remove any product waste	Plastic scraper Plastic spatula Brush	Start directly at the end of production, where applicable also for detached parts
4	Cleaning	2% P3-sterile	After thorough initial rinsing with water (max. 50° C depending on grease softening point) Leave to take effect for appr. 15 mins.	Brush Tub Disposable cleaning cloth Hand sprayer → Dish washing machine →	All detached and fixed machine parts * see remark Removed parts
4.1	Disinfection Additional measure	P3-alcodes Use as concentrate	Spray Leave to take effect as instructed by product data sheet	Disposable cleaning cloth Spray device →	Additional safeguard Distance from surface when spraying 0.30 m Recommended amount 40-50 ml/m ² * see remark
4.2	Acid cleaning Additional measure	max. 3% P3-riksan	Manual, mechanical lathering Leave to take effect for max. 15 mins.	Brush for removal of limescale deposits Spray device →	Only where required in case of limescale deposits Rinse immediately after cleaning * see remark

(1)	Work steps	Cleaning agent	Process	Cleaning equipment	Instructions
5 Rinsing		Drinking water	Temperature max. 50° C depending on grease softening point	Disposable cleaning cloth Water hose → Spray device →	Remaining machine Removed parts Removed parts
6 Inspection			Visual inspection for optical cleanliness		
7 Drying			Leave to dry in the air	Disposable cleaning cloth	Dry detached parts without touching where possible
8 Conditioning Additional measure		Bizerba H1 -Service-Oil	Apply	Disposable cleaning cloth	Rinse off parts coming into contact with product before starting work
9 Assembly			Reverse the procedure used for dismantling. See operating instructions.		Personnel must have clean and disinfected hands
10 Precautions:		Cover machine when the environs are being cleaned with water under pressure or likely to splash.			

The instructions contained in the cleaning plan refer to single-shift operation. The safety data sheets and product data sheets supplied with the cleaning agents and disinfectant products must be observed.

The cleaning agents can be purchased through the BIZERBA aftersales service:

Designation	Order no..	Packs
P3-steril	50003250000	5 litres
P3-riksan	50003270000	5 litres
P3-alcodes	50003260000	5 litres
Clean Station	50003280000	
H1 -Service-Oil	94008900022	400 ml

* Remark: Suitable precautionary measures must be taken to prevent impairment to the environment!

The use of cleaning agents not approved by the manufacturer will result in forfeiture of any warranty claims.

5.4 Preparing the machine for operation

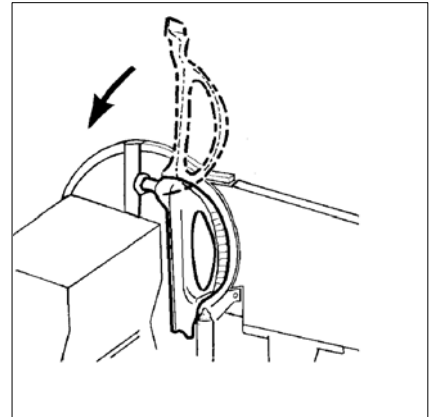
(attach the parts that have been removed and cleaned)

Assembly of the machine takes place in the reverse order in which parts were removed to prepare for cleaning. (See Chapter 5.1)

To avoid annoyance and injuries, assembly must be carried out carefully and conscientiously.

Deflector

- ➔ Move downwards until the magnet lock has been reached, paying attention to the exact position of the recess for the guard ring.



CAUTION



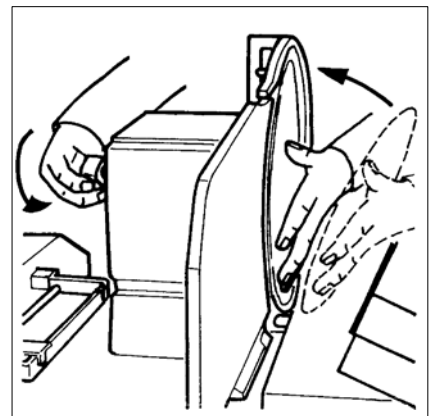
Risk of injury on the deflector edge!

Wear cut-resistant gloves.

Blade cover

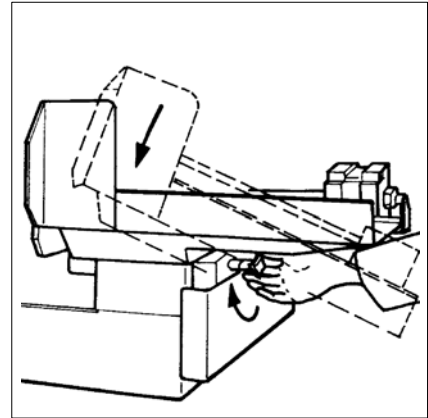
- ➔ Place the cover in the blade bead.
- ➔ Tilt towards the blade surface.
- ➔ Turn if necessary until the square hooks lock into the middle.
- ➔ Screw the attachment bolts as tight as possible via the triangular grip.

Do not muddle with covers from other machines!



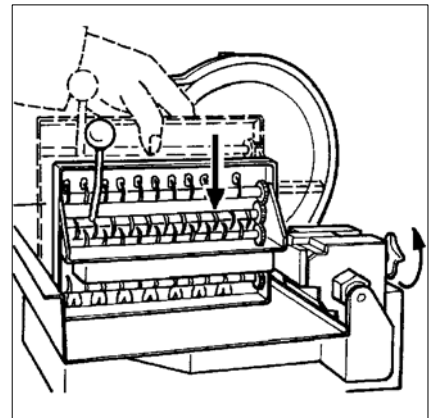
Carriage

- ➔ Move the carriage and screw tight to the carriage base with the star grip screw.



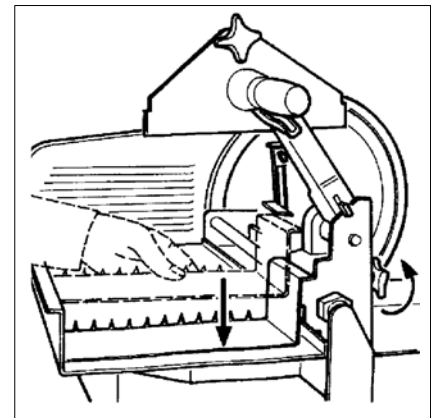
Sliced product holder (600 mm carriage)

- ➔ Insert the holder housing into the channel along the sliced product holder guide and screw tight with the star grip screw.



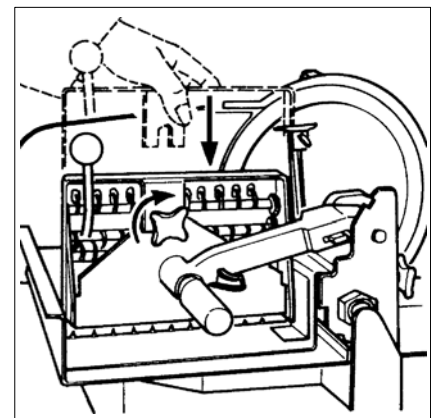
Feed carriage (200/400 mm carriage)

- ➔ Insert the carriage plate into the channel along the sliced product holder guide and screw tight with the star grip screw.



Sliced product holder (200/400 mm carriage)

- ➔ Hold on to the handle on the holder, loosen the clamp connection via the lock lever and move downwards.
- ➔ Position the top of the holder housing at the relevant fixtures and screw tight with the star grip screw.



Guide cog

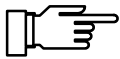
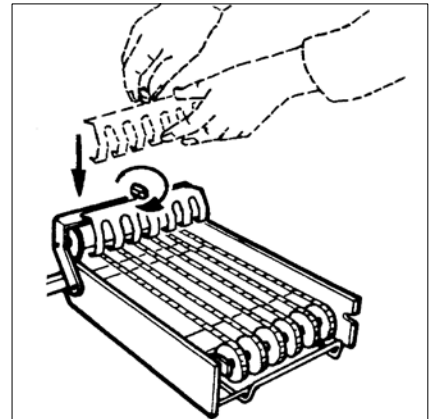
CAUTION



Risk of injury at chain points!

Wear cut-resistant gloves.

- ➔ Insert between the transport chain and screw tight via the handle.
- ➔ By turning the fee roller check that the chains are mounted correctly.



Twisted guide cogs or chain points can cause malfunctions!

Chain frame

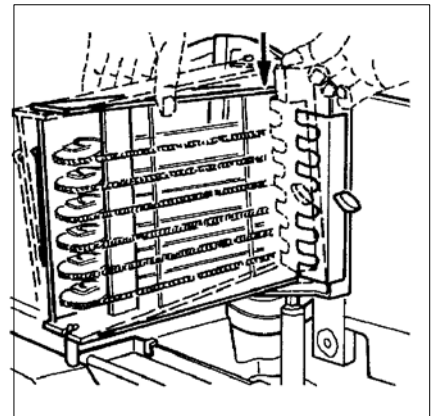
CAUTION



Risk of injury at chain points!

Wear cut-resistant gloves.

- ➔ Move the feed roller in using your right hand and hold it.
- ➔ Use the left hand to position the take-up and drive points.



Depositing arm

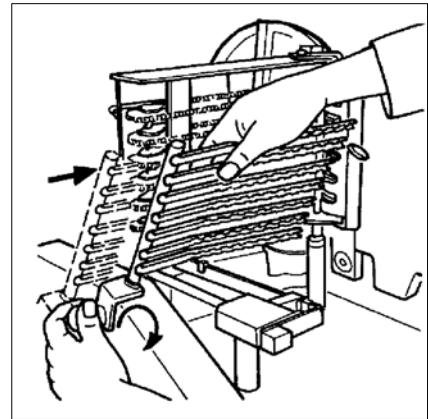
CAUTION



Risk of injury at chain points!

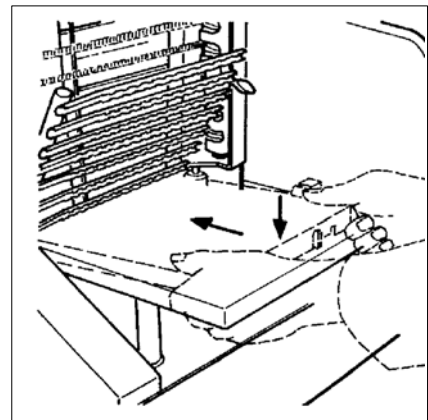
Wear cut-resistant gloves.

- ➔ Push on to the driver shaft and turn until the boss catches the channel.
- ➔ Screw tight with the star grip screw.



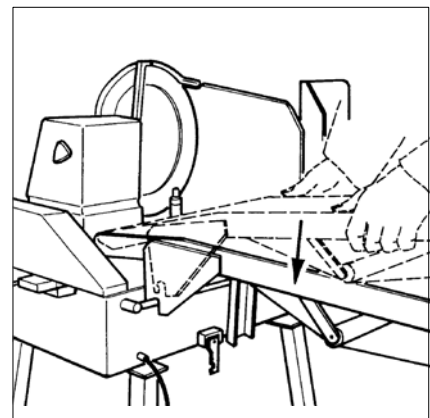
Receiving table (only for receiving table machines)

- ➔ Insert in a slightly slanting position into the guide and push downwards to the take-up.

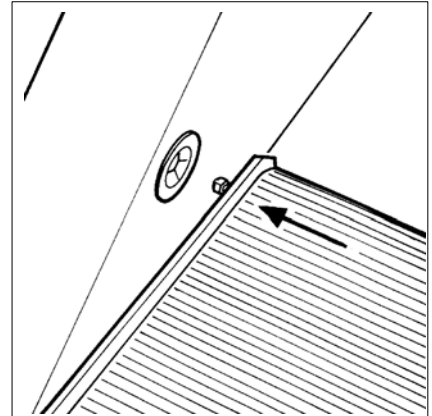


Conveyor belt (only conveyor belt machines)

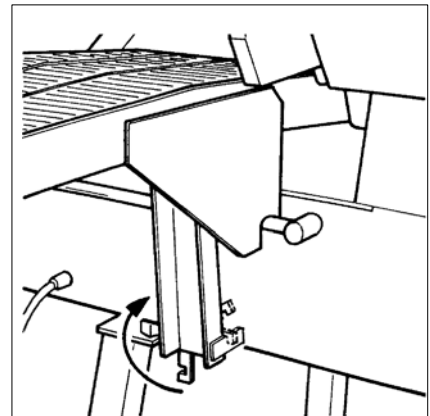
- ➔ Use both hands to hold on to the sides.
- ➔ Put the belt bearing down onto the take-up pin, keeping it in a slight slanting position.



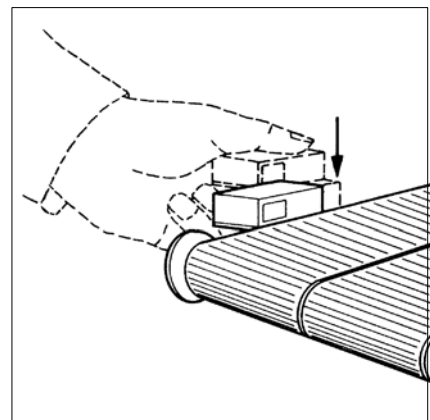
- ➔ Push the belt as far as it will go towards the connection, if necessary turn the drive shaft until it connects with the connection bolts.



- ➔ Secure the conveyor belt by setting the lock at the belt support.



- ➔ Push the top of the light barrier into the holder.



For safety reasons, the machine may only be operated in a completely assembled state!

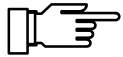
- ➔ Please check again that all parts have been properly assembled and secured.
Has this been done ? !

- ➔ Re-connect to the mains and switch on the machine.

The machine is now ready for use once more.

6 Sharpening the knife

Resharpener is required if the slicing result is unsatisfactory. The time intervals depend on how the blade is used or from the duration of use and the characteristics of the sliced product.



In accordance with the requirements of the European standard EN 1974 section 5.1.3.1 the blade may only be ground down to a annular gap of max. 6 mm.

For safety reasons, blades should only be changed by the BIZERBA customer services.

Only applies for devices with CE marking!

6.1 Sharpening device


The sharpening device is identified by a machine number and adjusted as such.


The device has a rough grinding stone and a smooth honing stone. Dirty or greasy stones cannot sharpen well.

- ⇒ Clean before sharpening with a brush and cleaning agent. In the event that the grinding bead has been worn down from use, the stones have to be replaced.

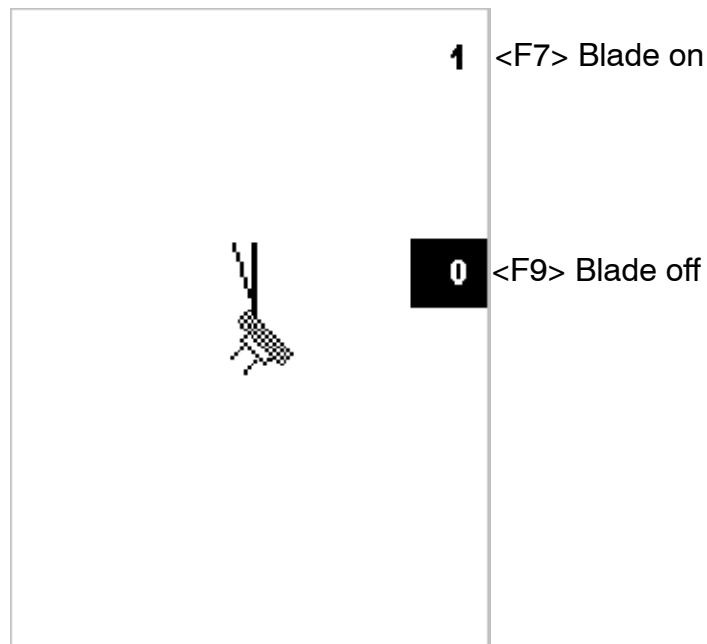
Replacement delivery available by the BIZERBA customer services. Do not muddle the stones when replacing them.

6.2 Preparing the sharpening process

- ⇒ Press the <Cleaning> key. 
- ⇒ Clean components and machine (chapter 5.1. to 5.3)
- ⇒ Tilt the carriage back in and screw into place.
- ⇒ Put paper felt (accessory) into the carriage.
- ⇒ Set the slicing thickness to about 3 mm.
- ⇒ Switch on the machine and press <Start/Stop slicing>.
- ⇒ Cut off a few strips of the paper felt to remove the remaining oil on the blade.
- ⇒ Switch off machine.
- ⇒ Remove the paper felt.

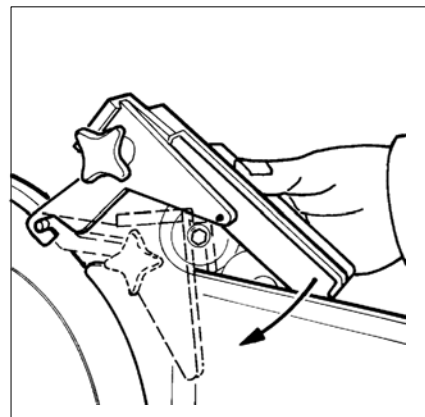
- ➔ Swing the deflector into a horizontal position (ca. 90°).
- ➔ Switch on machine.
- ➔ Press the <Sharpening> key. 

The slicing thickness opens up completely and the following picture appears in the display:

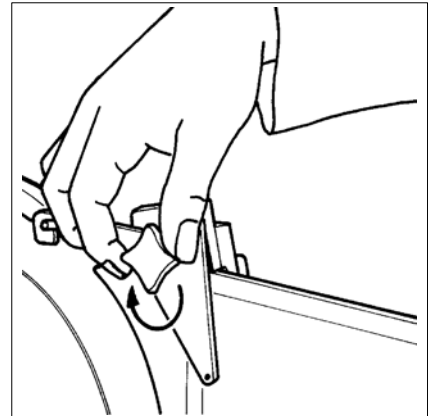
**CAUTION****Open blade!****Cut-injuries**

Wear cut-resistant gloves.

- ➔ Attach sharpening device.
The manual wheel has to be set at "0".
- ➔ Hook the top of the device into the holes on the guard ring and move onto the gauge plate.

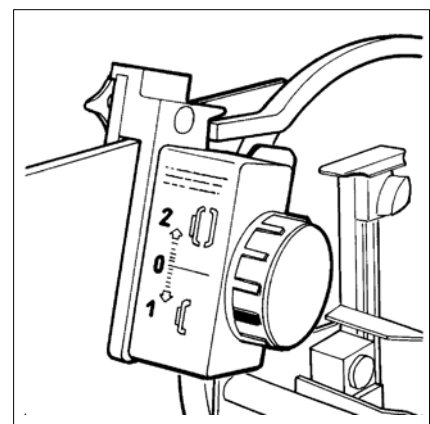


- ➔ Hold on to the device in this position and use the star grip screw to clamp it to the stop plate.



6.3 Sharpening

- ➔ Start the blade motor with the <F7> key.
- ➔ Set the manual wheel marking to "1". The grinding stone is engaged.
- ➔ Grind until a burr becomes visible on the right side of the blade.
- ➔ Set the manual wheel mark to "0".
- ➔ Stop the blade motor with the <F9> key.

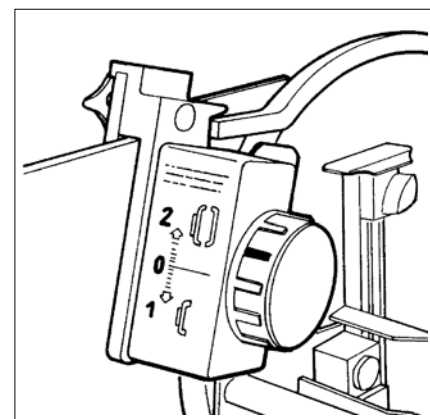


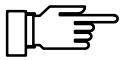
Check the sharpening device

- ➔ With a pencil or pen on the right side of the blade, move over the blade from the inner to the outer edge, you should be able to feel the grind burr, if not the sharpening process needs to be repeated.

6.4 Honing process

- ➔ Start the blade motor with the <F7> key
- ➔ Set the manual wheel mark to "2". The honing stone is engaged.
- ➔ Continue the honing process until a visible flash of about 0.5 - 1 mm can be seen on the right side of the blade (after about 10 seconds).
- ➔ Set the manual wheel mark to "0".
- ➔ Stop the blade motor with the <F9> key.





Remove sharpener immediately.

6.5 Remove sharpening device.

- ➔ Loosen the clamp connection via the star grip screw, Move the device upwards and hang it out of the holes

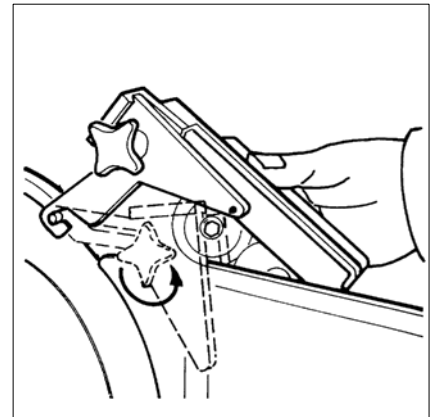
Exit the sharpening program

- ➔ Press the <Cleaning> key for the first time. A warning symbol appears in the display.



Warning! Remove sharpening device.

- ➔ Press the <Cleaning> key a second time. The slicing thickness closes. The display changes to the cleaning program.



6.6 Remove grinding dust

CAUTION

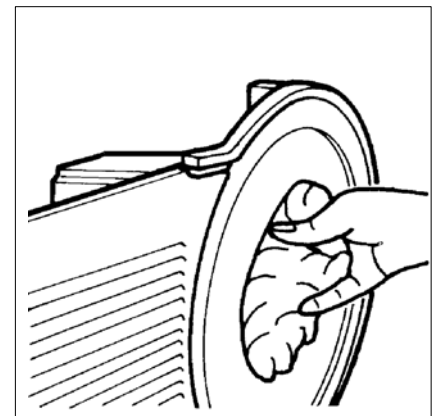


Open blade!

Cut-injuries

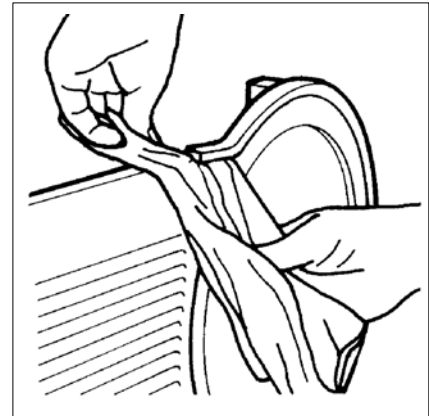
Wear cut-resistant gloves.

- ➔ Press a dry disposable cleaning cloth on to the surfaces of the blade and wipe away from the center.

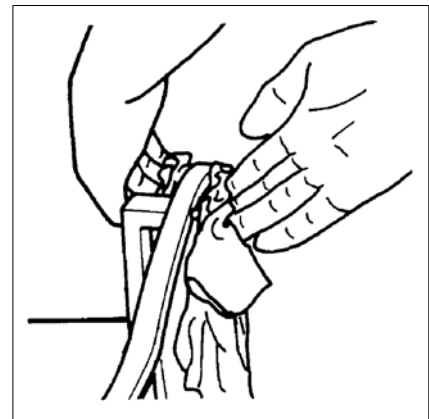


Blade guard ring

- ⇒ Thread a dry disposable cleaning cloth into the front between the blade and the guard ring.



- ⇒ Use your hands to turn the blade and the disposable cleaning cloth; while you are doing so, press the cloth lightly against the inside of the guard ring.



Machine housing

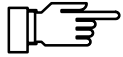
- ⇒ Remove grinding dust from the surfaces with either a dry disposable cleaning cloth or brush.
If necessary, carry out a complete cleaning cycle.
- ⇒ Preparing the machine for operation.
(see chapter 5.4)
- ⇒ Switch on machine.

The machine is ready for operation again!

7 Servicing/ Maintenance

Resharpen blade if necessary.

When necessary, clean or exchange the grinding stones. **Caution! Left-handed thread!**



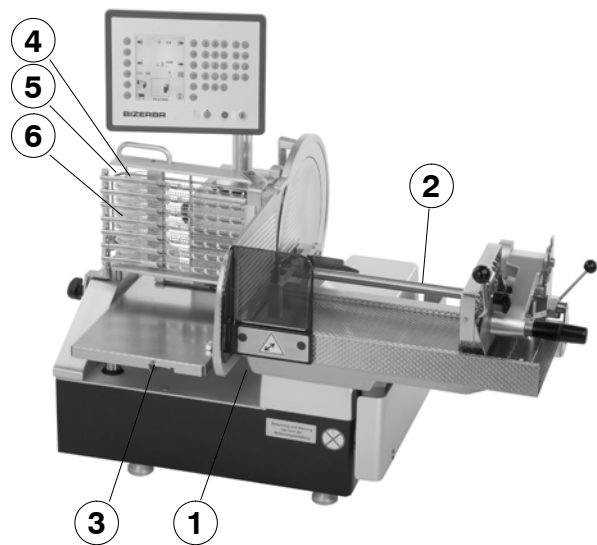
At an annular gap of > 6mm between the blade and the guard ring, the grinding device no longer has a grinding effect and the blade has to be replaced.

For safety reasons, blades should only be changed by the BIZERBA customer services.

Only applies for devices with CE marking!

- 1 Axis of gauge plate
- 2 Sliced product axis
- 3 Toothed rack
- 4 Ball bearing
- 5 Bearing
- 6 Ball bearing stopper

➔ After every cleaning, oil pos. 1 to 6 lightly with oil from the accessories bag.



8 Faults

If an interruption occurs during operation, this is displayed via an appropriate system message plus identification number.

Remedy:

➔ Switch off machine.

➔ Troubleshooting.

➔ Switch on again after about 2 minutes and start again.

If the system message occurs again, inform the relevant customer services providing the displayed identification number.

Power failure

If there are power failures during operation, the machine stops.
The display is switched off.

Remedy:

➔ Switch on machine and start again.

9 Special accessories

	Order number
Bench	60542420000
Cheese blade	60530105300

Technical data for the mains power supply

Mains connection

Single-phase alternating current or three-phase current, see rating plate.

Permissible mains voltage tolerance (steady-state) normal:

At 100 to 400 V +6% to -10% of nominal value

Supply frequency:

50/60 Hz

Permissible tolerance of mains frequency:

+2% to -2% of nominal value

Permissible nonlinear distortion factor of supply voltage:

$\leq 5\%$

Protective conductor leakage current max.:

3.5 mA

Measures for suppressing interference:

With severely contaminated mains supplies (e.g. when "thyristor-controlled systems" are used) measures must be taken on site to suppress interference, e.g.

- provision of separate mains cable to our equipment.
- in problem cases, insertion of capacitively decoupled isolating transformers or other suppressors into the mains supply lines to our equipment.

10.3 Air convection

Free air convection must be able to form around the device in order to avoid inadmissible heating.

10.4 Limiting values for protection category, temperature and humidity

Class of protection:

IP 33

Ambient temperature
for operation and storage:

-10 to +40 °C (+14 to 104 degF)

Relative humidity
for operation and storage:

90 % (dew formation on the unit is not permissible)

Annex

Set programs

Declaration of conformity A400

Declaration of conformity A400FB

Set programs
Slicer A400 (Receiving table)

1 ↓	999	1	1,8	0	
2 ↓	999	2	1,8	0	
3 ↓	8	999	1,8	15	
4 ↓	8	999	1,8	15	
<p>PLU 4</p>					

5 ↓	8	999	1,8	15	
6 ↓	5	999	1,8	10	
7 ↓	5	999	1,8	10	
8 ↓	999	1	0,9	0	
<p>PLU 8</p>					

Slicer A400FB (Conveyor belt)

1 ↓	999	999	1,8	0	
2 ↓	8	999	1,8	15	
3 ↓	8	999	1,8	15	
4 ↓	14	999	1,2	15	
<p>PLU 4</p>					

5 ↓	999	999	1,8	15	
6 ↓	5	999	1,8	10	
7 ↓	6	999	1,5	10	
8 ↓	999	999	0,9	0	
<p>PLU 8</p>					

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72336 Balingen, Deutschland

BIZERBA
Bizerba GmbH & Co. KG



Declaration of conformity

We hereby declare that the machine type named below

Designation:	Slicer
Type:	A402/A404/A406
Type Test Certificate No.	94 108
Testing authority, test and certification agency No. Meat Products Committee of BG-PRÜFCERT	0 391

complies with the type described in the type approval certificate and the current requirements of the following EC Directives:

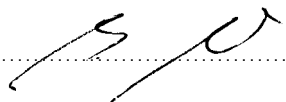
EC Machine Directive	98/37/EC
EC EMC Directive	89/336/EEC
EC Low Voltage Directive	73/23/EEC

Applicable harmonized standards and technical specifications:

EMC:	DIN EN 55011 KI.A; DIN EN 61000-6-2; DIN EN 61000-3-2; DIN EN 61000-3-3
Safety:	DIN EN 60204-1; DIN EN 60529; DIN EN 1974

The declaration of type conformity is based on contractual documents (Bizerba order documents). Any modification made to the above device type without the prior permission of Bizerba or by Bizerba staff will render this declaration invalid.

Date: 04.07.2006

Manufacturer Signature: ppa. 

Identity of signatory: Martin Arndt
Managing Director
Bizerba GmbH & Co. KG

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BIZERBA
Bizerba GmbH & Co. KG



Declaration of conformity

We hereby declare that the machine type named below

Designation:	Slicer
Type:	A402FB/A404FB/A406FB
Type Test Certificate No.	94 106
Testing authority, test and certification agency No. Meat Products Committee of BG-PRÜFCERT	0 391

complies with the type described in the type approval certificate and the current requirements of the following EC Directives:

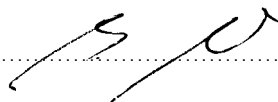
EC Machine Directive	98/37/EC
EC EMC Directive	89/336/EEC
EC Low Voltage Directive	73/23/EEC

Applicable harmonized standards and technical specifications:

EMC:	DIN EN 55011 Kl.A; DIN EN 61000-6-2; DIN EN 61000-3-2; DIN EN 61000-3-3
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