

NEW SELF V01-01-2017 Automatic Self Service Frame Slicer



# NEW SELF V01-01-2017 Automatic Self Service Frame Slicer Instruction Manual

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**NEW SELF V01-01-2017 Automatic Self Service Frame Slicer**



## BEFORE COMMISSIONING

Thank you for choosing a JAC system. It is essential that you read these instructions before installing and commissioning this machine. This will protect you and avoid damaging your machine. These instructions refer to various illustrations in order to make them easier to understand. These illustrations are at the end of the instructions. Please refer to them whenever you see the following symbols: (fig.X, n°Y). **To ensure that your machine gives you full satisfaction over the coming years, we invite you to familiarise yourself with the following advice:**

- Enlist the help of your approved agent for installation, commissioning, and service support.
- In order to be covered by the 5-year warranty (see terms and conditions set out below), please have your dealer fill in the service booklet when your machine is being installed. The service booklet is at the back of your machine.

## WARRANTY

**All JAC products are covered by a 5-year warranty.**

This warranty is valid for all parts on your machine, including electronic components but excluding consumables. The warranty takes effect on the date the equipment is installed.

### Subject to the following restrictive conditions

- Equipment acquired from an approved dealer;
- Installation carried out by an approved agent;
- Equipment used in accordance with the instructions for use and for the intended purpose for which it was manufactured;
- Equipment serviced on a daily basis in compliance with the instructions for use;
- Regular servicing by the approved agent in compliance with service specifications, with at least one service a

year (servicing chargeable to the user).

- Exclusive use of genuine JAC parts.

If there is no record of servicing by an approved agent and/or if the service booklet has not been filled in correctly, warranty cover will be limited to one year

**This warranty does not cover:**

- Replacement of consumables (§9);
- Parts not accepted as defective by our company;
- Problems due to improper use of the equipment;
- Problems due to installation not carried out by an approved agent;
- Parts or problems due to transit damage or improper handling.

Repairing and/or replacing defective parts during the warranty period does not bring about an extension of said warranty.

**WARNINGS**

It is most important that these user instructions be kept with the machine for any future reference. Should this machine be sold or transferred to another user, please ensure that the user instructions are handed over so that the new user can be familiarised with its operation and the warnings associated with it.

**These warnings are given for your safety and that of others. We would therefore ask you to read them carefully before installing and using the machine.**

This machine has been designed for use by authorised adults. Please, therefore, ensure that children do not touch it or use it as a toy.

- This machine is intended for self-service use.
- It is dangerous to modify or attempt to modify the specifications of this machine. After having installed this machine, please ensure that it is not standing on the power cable.
- Follow the instructions given for its use.
- This machine must be stored and used in an indoor room, protected from moisture and heat.
- This machine must be adequately illuminated to operate it.
- The noise level of this machine does not exceed 75 dB(A) in accordance with EN ISO 3744.
- This machine must be used by one person at a time (unless otherwise specified).
- This machine is intended for slicing baked bread that has cooled down.

This machine is not intended for the following breads and the following materials:

- Warm bread, stale bread.
- Frozen or partially thawed bread.
- Wholemeal breads with a hard crust and other types of bread with a hard crust.
- Rye breads.
- Non-edible products such as wood, plastic, and similar materials.
- Any food that is not included in the bread and loaf cake category.

The machine may be damaged when cutting bread or materials for which the machine is not intended. Always

disconnect the mains supply before cleaning the machine inside/outside and when carrying out maintenance. This machine is heavy. Take all necessary safety precautions when handling it.

## TECHNICAL SPECIFICATIONS

	NEW SELF 450	NEW SELF 450M
Height (mm)	1267	1267
Width (mm)	598	598
Depth (mm)	892	892
Entry channel length (mm)	310	300
Entry channel width (mm)	440	440
Entry channel height (mm)	160	160
Packaging (mm)	800 x 860 x 1600	800 x 860 x 1600
Net weight (kg)	210	220
Net weight + packing (kg)	230	240
Motor power rating (kW)	0.49	1.1
Motor type	Single-phase or three-phase	Three-phase
220 V – 50 Hz (A)	5	–
380 V – 50 Hz (A)	3.2	3.2

<b>Capacity (loaves/hour)</b>	200<500	200<500
<b>Noise level (dB)</b>	<75	<75

<b>Heavy duty motor</b>	optional
<b>JACSTOP</b>	optional
<b>Users' explanatory notice</b>	optional
<b>4 cm added height</b>	optional
<b>Daily incremental counter</b>	optional
<b>Special colour</b>	optional
<b>Special blades</b>	optional

#### **Details of materials in direct contact with dough.**

- Rear table: STAINLESS STEEL 430
- Loaf pusher: STAINLESS STEEL 430
- Loaf holder: STAINLESS STEEL 430
- Blades: Steel
- Delivery table: STAINLESS STEEL 430
- Bagger: STAINLESS STEEL 430

## **INSTALLATIONS**

### Installation AND Communication

#### **Unpacking the machine:**

Machines are delivered from our works on pallets, strapped, and protected with cardboard. First of all, the packaging must be examined, and any damage caused in transit must be declared directly to the carrier.

- Remove the cardboard and the packaging bag from the machine.
- Remove straps, taking particular care when they are released by cutting.
- Detach the machine from its pallet by removing the wooden battens and wedging the castors.
- Take the machine off the pallet. Make sure you do this with at least two people in order to lower it as gently as

possible onto the floor.

After unpacking your machine, check that it has not been damaged in transit. Notify us of any defects.

### **Positioning:**

In order to achieve excellent performance and long-term reliability, choose a location that is:

- Well ventilated, shielded from direct sunlight, and away from sources of heat, with a flat and sturdy surface free from vibration.

### **Electrical connection:**

**IMPORTANT:** This machine must be earthed. It is recommended that the system be protected with a fuse and an RCD.

Your main electricity supply to the machine must be protected, as indicated below:

- North America: 15 A protection;
- Rest of the world: 16 A protection.
- For machines equipped with a variable speed drive, it is imperative that they be connected to a junction box on a circuit fitted with a 300 mA RCD.

**Note:** Any problem resulting from any other type of connection will not be covered under warranty. Before connecting your machine to the mains supply, and in order to prevent the motor from burning out when it is switched on, it is important to check that the mains supply matches the machine specification (see machine nameplate). This machine complies with Machinery Directives 2006/42, 2006/95, and 2004/108 and is CE marked as proof of this. Please familiarise yourself with the safety pictograms displayed on the machine:



- This pictogram indicates a cut hazard. You will find it at the front of the machine around the loaf positioning area (fig. 10, n°20). You will find the circuit diagram for the machine on the back of the electrical enclosure door (fig. 10, n°22).



- This pictogram indicates an electrocution hazard. Please isolate the machine before carrying out any work on it. You will find it at the back of the machine, close to the power cable, and inside the machine on the electrical enclosure (fig. 10, n°21).

### **Commissioning**

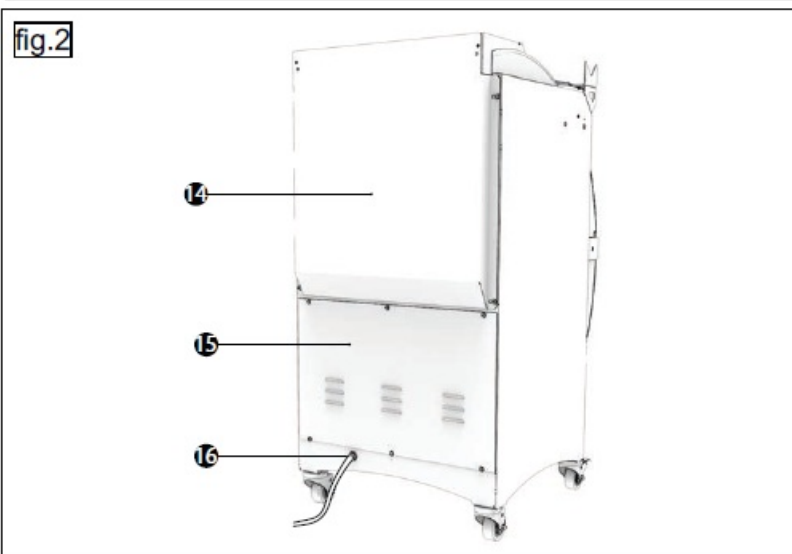
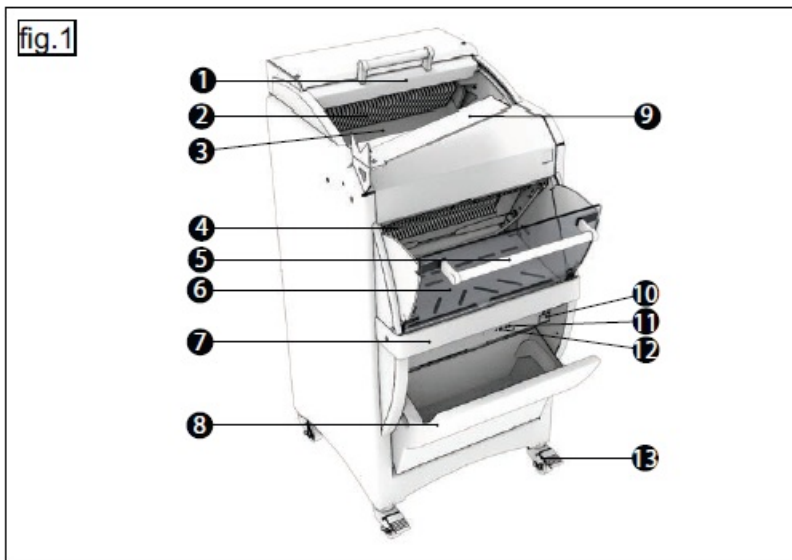
Before commissioning, ensure that there are no extraneous objects interfering with the machine's moving parts. For machine operation, please refer to the "Operation" chapter.

### **Danger:**

If the user or the machine is in danger, you must use the main isolator switch to cut the power supply to the machine. Remove the plug from the power socket before any maintenance and/or servicing work. Do not touch the blade, even if it is stationary.

To replace the blade, have the work done by your approved dealer. Always wear cut-resistant gloves when replacing blades or when working in the vicinity of the blade. Any maintenance work or replacement of parts must be carried out by a qualified individual.

## **OVARWIEV**



## CONTROLS AND SAFETY FEATURES

### Controls

As your machine is fully automatic, closing the top cover operates machine start-up.

### Work area

The work area is at the front of the machine (fig. 3, n°17).



### Safety features

This machine is equipped with

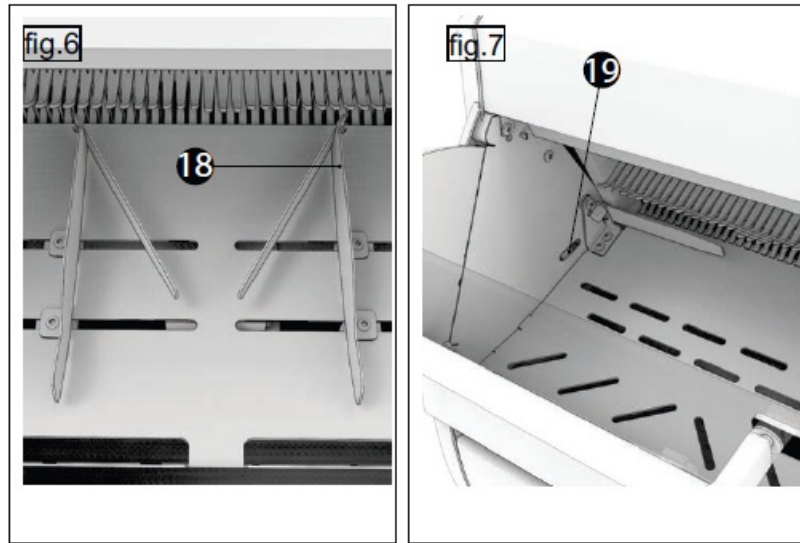
- **A mechanical safety switch**

Located at the back of the top cover Which stops the machine when the top cover is opened (fig. 1, n°1).

- **A mechanical interlock** Which prevents the top cover from being opened while the machine is in operation.

- **A mechanical interlock**

Which prevents the front cover from being opened while the machine is in operation (fig. 7, n°19).

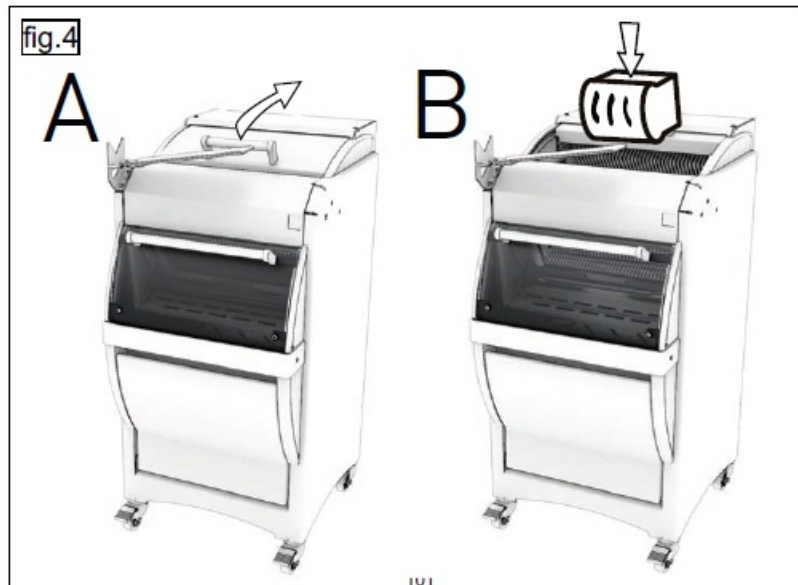


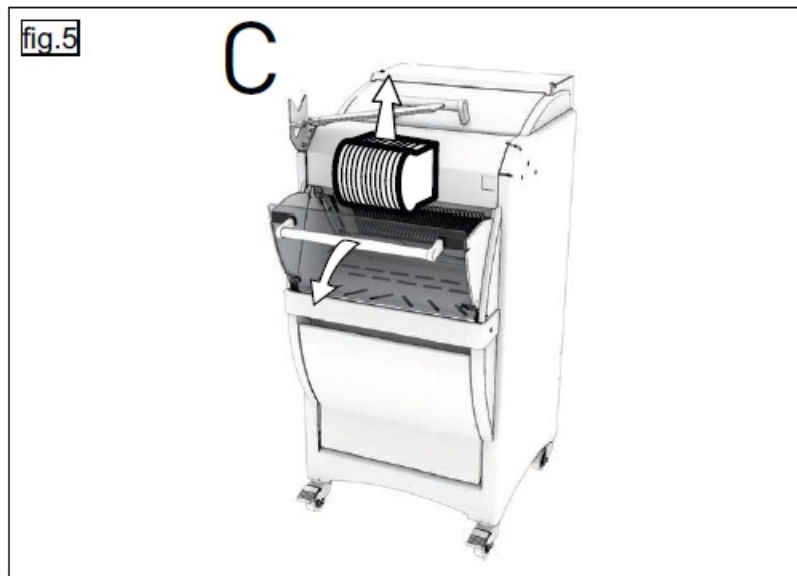
- **A mechanical safety switch**

Located at the bottom of the machine, above the crumb tray, which prevents the machine from starting when the front door is opened (fig.1, n°5).

## OPERATION

Braked castors must be locked while the machine is in operation (fig. 1, n°13). Switch on the power to the machine at the start of the day using the emergency stop (fig.1, n°10). Operating procedure (fig.4,5)





- Open the top cover (fig. 1, n°1).
- Place the loaf on the rear table (fig.1, n°3), between the blades and the moving section, and close the lid. Closing the lid activates the slicing process.
- The front cover unlocks at the end of the slicing cycle. Open it and retrieve the sliced loaf.

**NB:** Some machines are equipped (as an option) with a JAC Stop (an automatic slice holding system) (fig. 6, n°18).

**Tip:** Have a qualified individual check blade tension after the first few days of operation.

**Capacity:** Number of loaves sliced per day: 6,000 (depending on the type of bread). Loaf size (L x W x H) (cm): min.: 12 x 6 x 6 – max.: 44 x 31 x 16

## MAINTENANCE

**Daily, by a trained operator.**

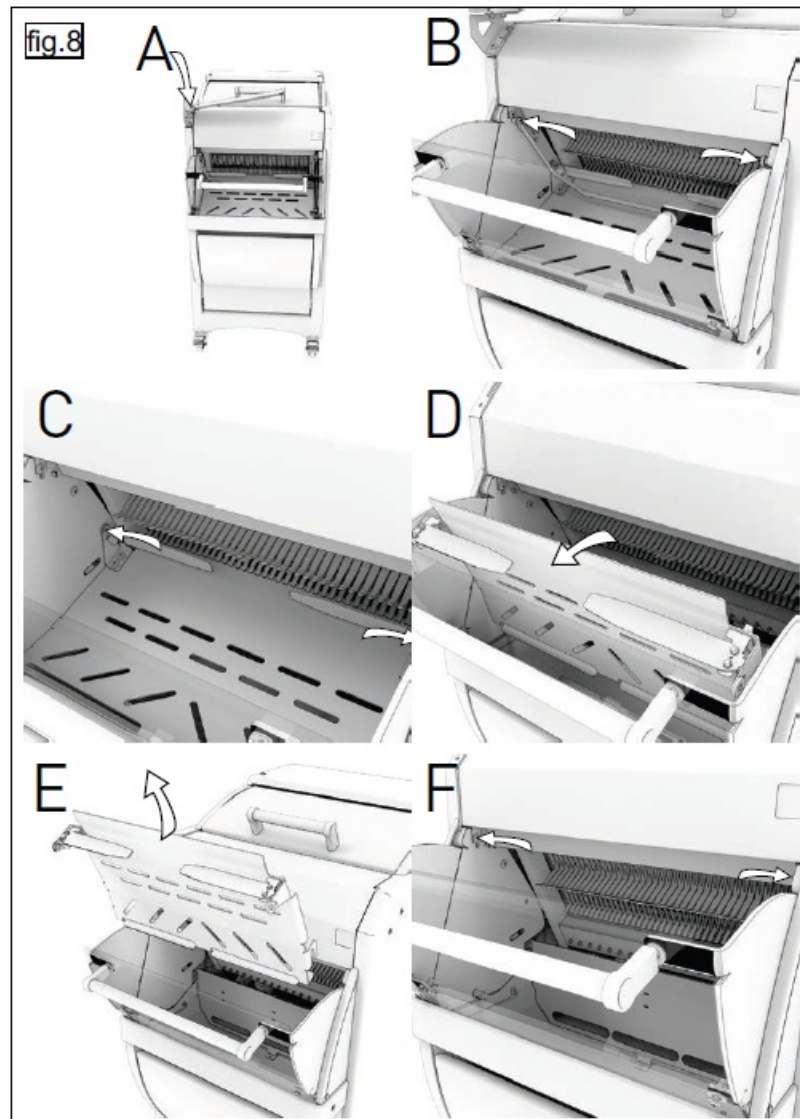
- Check whether you need to empty the crumb tray.
- Clean the tables (fig.1, n°6, 3) using a brush.
- Use a dry cloth to clean the inside.
- Use a damp cloth to clean the outside.

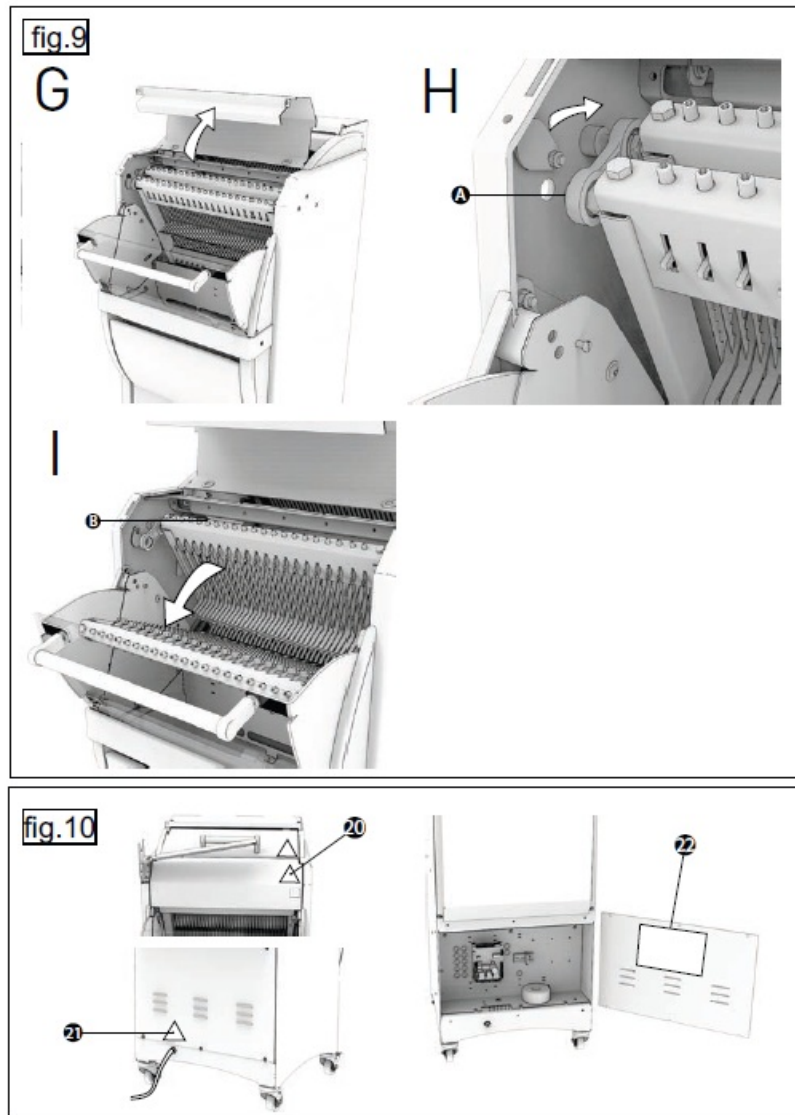
**every 25,000 loaves and/or at least once a year, by an approved agent.**

- Remove the plug from the socket (fig. 2, n°16).
- Check the condition of the cutting blades (fig. 1, n°4).
- If you notice a deterioration in cutting quality, the cutting blades must be replaced (JAC part number: 610001, 6110011 in the JAC Spare Parts catalogue).
- If the blades need to be replaced, do so in accordance with the blade replacement procedure (fig. 9). NB: Do not overtighten the blades, as this risks distorting the frames.
- Sweep and vacuum the inside of the machine.
- Check the bearing condition, then lubricate them.
- Lubricate the actuator joints

Check that your approved agent has recorded his work in your service booklet in order to maintain your 5-year warranty cover

**Blade replacement (fig. 8, 9)**





Always wear cut-resistant gloves (EN 388:2003 version B=5) and safety footwear when replacing the blade or when working in the vicinity of the blade. Having ensured that the plug on your machine (fig.2, n°16) has been disconnected from the mains: Open the front door (fig. 1, n°5). Remove the stainless steel table from the front of the machine.

- Remove the bagging paddle.
- Unscrew the JAC Fix slice holding system on both sides and remove it.
- Unscrew the front table on the inner sides of the machine.
- Pivot the front table towards you.
- Remove the front table.
- Unscrew the cover.
- Open the cover that protects the blade holder frames.
- On the left-hand inner side, pivot the frame screw cap so that you can insert the 8 mm Allen key from the outside of the machine. Remove screw A securing the front frame link.
- Lay the frame down forward. Replace the blades on the rear frame (place something to protect yourself on the front frame blades). Remove the locknuts on screws B (Misch machines). Remove the blade-tightening Allen screws B. Replace the blades, checking that they are located correctly in the swing arm pins. Retighten the blades by tightening screws B, using the blades remaining on the frame as a reference. Then tighten the nuts (machine fitted with lubrication option)

In order not to distort the frame and avoid the risk of dangerous breakages, only replace 1 to 3 blades at a time alternating from left to right. Resume the procedure from point I for the front frame and refit the front frame and the cover sections. Connect your machine to the mains supply; it is now ready. Check that your approved agent has recorded his work in your service booklet in order to maintain your 5-year warranty cover.

## **CONSUMABLES**

When ordering spare parts, check with your approved agent which part is required based on the spare parts catalogue issued by the manufacturer. Always quote the machine serial number shown on the nameplate. Your agent will place the orders with JAC.

### **List of CONSUMABLES**

ITEM CODE	DESCRIPTION	MODEL
5310020	SPRING, Ø 9 X 28 MM	ALL
7390031	RETAINING BAR FLAP	ALL
7390030	JAC STOP FLAP	ALL
5740162	FRAME LINK WITH BEARINGS	ALL
6110001	JAC KNIFE, 13 MM/0.5 MM	NEW SELF 450
6110011	JAC KNIFE, 13 MM/0.5 MM + TEFLON	NEW SELF 450M
5690221	REAR COVER FRONT PAD	ALL
5690222	REAR COVER RH REAR PAD	ALL
5690223	REAR COVER LH REAR PAD	ALL
5315014	GAS SPRING, 10 N	ALL
7240031	BELT	ALL
5690010	SLIDE PAD, 100 MM	ALL
5690151	LOAF HOLDER PAD	ALL
5310019	LOAF HOLDER SPRING	ALL
6120002	PUSHER FELT PAD	NEW SELF 450M

## MALFUNCTIONS

**Problem****Check**

<b>The machine is not running</b>	Connect the machine using the cable (fig.2, n°16).
	Close the top cover.
	Close the front cover.
<b>The machine is running, but the loaves are damaged or cut unevenly</b>	Check whether the blades need replacing (fig.8,9).
	Leave the bread to cool down for a few hours.
	Feed in a loaf of the specified size.
	Feed in a loaf that is sufficiently firm.
	If the blades are misaligned, adjust the blades and frames.
<b>The bread vibrates between the blades</b>	If the blades are misaligned, adjust the blades and frames.
<b>The bread is cut too slowly</b>	Check whether the blades need replacing (fig.8,9).
<b>The bread tears</b>	If the blades are misaligned, adjust the blades and frames.
	Check whether the blades need replacing (fig.8,9).
<b>The bread emerges very slowly or remains between the blades</b>	Check whether the blades need replacing (fig.8,9).
<b>The bread is squashed coming out of the blades</b>	

**Warning:** The machine must be isolated from the power supply before attempting any work on it.

Should the problem persist, please contact your technician.

**LIST OF COMPONENTS IN ILLUSTRATIONS**

<b>Figure</b>	<b>Item</b>	<b>Description</b>
	1	Top cover
	2	Loaf pusher
	3	Rear table

1	4	Blades
	5	Front cover
	6	Delivery table
	7	Front bumper
	8	Crumb tray
	9	Bagger
	10	Counter
	11	Oil counter reset
	12	Oil level indicator (Misch)
	13	Castor
2	14	Rear panel
	15	Electrical enclosure panel
	16	Power cable
3	17	Work area
6	18	JAC Stop slice holding system
7	19	Front cover lock
10	20	“Cut hazard” sign
	21	“Electrocution hazard” sign
	22	Circuit diagram



AdriM CraMirckx Chief Executive Officer, JACs.a.

## CONFORMITY DECLARATION TO THE EUROPEAN DIRECTIVES

- Last update: May 2018
  - Technical files complied by:
  - Pli9Ni9•YVK Oorslont
  - JAC S.A\_
  - Chemin d'Eole, 2  
B-4000 Scl
  - Complies with the following (parts of)
  - European Harmonised Standards:
  - EN 1672
  - 2193512()04
  - IEC 60204-1
  - EN ISO 12100-1
  - EN 150121002 §5, §4i
  - EN 1; ;9:14 If appllc,ble
  - !N 11000-3-2, -3-3, -e-11 -e-3
- 

## Documents / Resources



[NEW SELF V01-01-2017 Automatic Self Service Frame Slicer](#) [pdf] Instruction Manual  
V01-01-2017 Automatic Self Service Frame Slicer, V01-01-2017, Automatic Self Service Frame  
Slicer, Self Service Frame Slicer, Service Frame Slicer, Frame Slicer

## References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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