

User Manual: Bread Slicer Machine



HINDCHEF PRIVATE LIMITED

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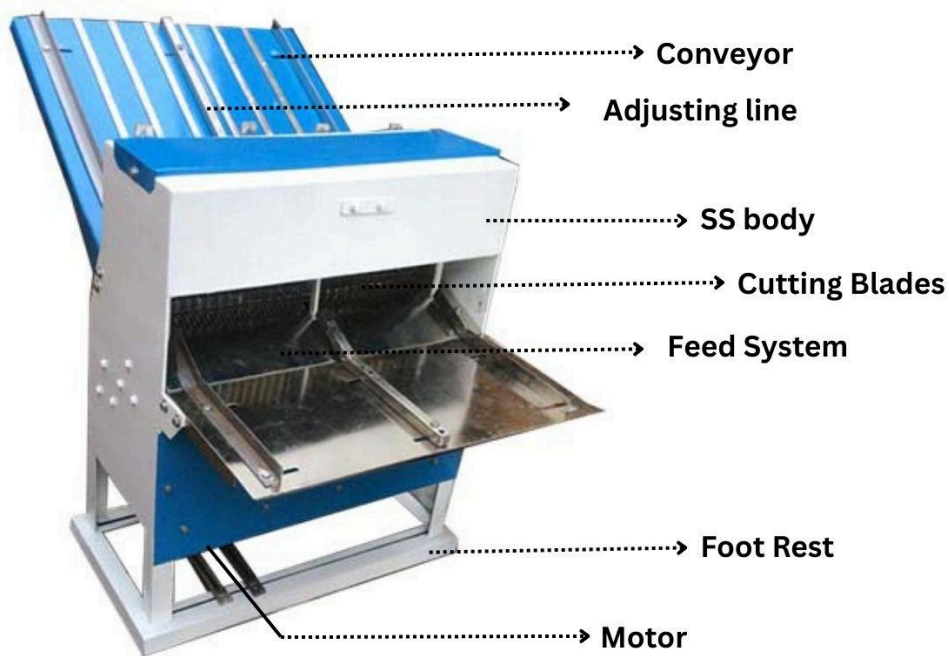
Near Rajdhani Park Metro Station (Green Line)

Call/Whatsapp: 9266606060

Features

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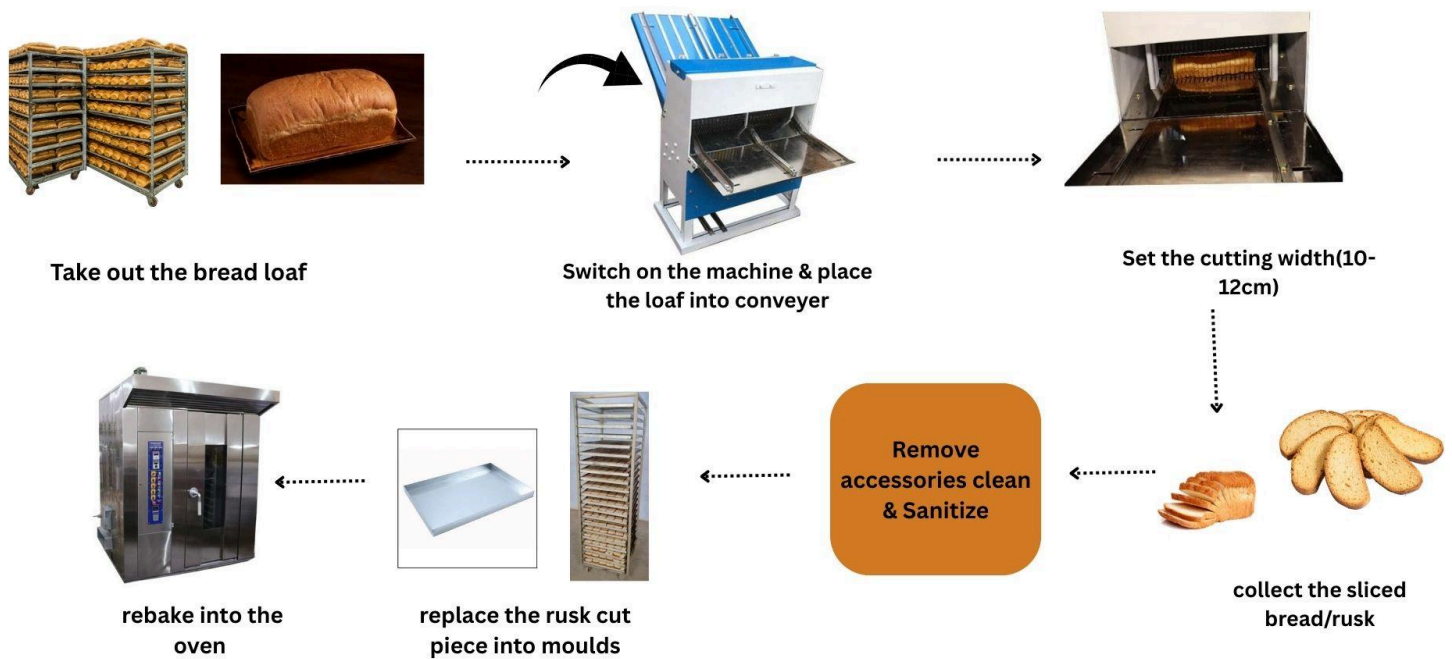
Bread cutter/slicer machine



1. This machine has a sturdy body with stainless steel.
2. The machine has a guide rail connected with the adjusting line for the bread/rusk loaf adjustment as per their sizes.
3. It has a streamlined feed system for the loaf intake and cutting.
4. It is connected with a Crompton/local motor as per the budget convenience.
5. The feed system is connected with the blades (thickness is 10-12 mm).
6. It has a fixed footrest that fixes its position during cutting.

Uses Direction

Uses Direction- Bread Slicer Machine



1. First, take out the bread loaf from the oven.
2. Switch on the bread cutter machine.
3. Place the loaf over the conveyor.
4. Set the cutting blades thickness at 10-12cm for the cutting.
5. Let the loaf reach at the cutting blades by pushing it slightly inside.
6. Once the bread gets sliced, collect it into a tray.
7. In case it is rusk material, replace it into the moulds and rebake into the rotary oven.
8. Once all cutting jobs are done.

9. Remove all the accessories and clean it firmly using the lukewarm water or sanitizer.
10. Wipe it using a cotton cloth and place the machine safely.

Cleaning Guide

- Unplug or power off for safety
- Use a food-safe sanitizer once a week to kill bacteria.
- Remove crumbs and wipe down the blades and trays.
- Sanitize as needed, especially in commercial settings.

Cautions for safety

- Keep hands away from the blades at all times.
- Use a pusher or bread holder if provided.
- Clean only when the machine is off and unplugged.
- Train staff properly if it's a commercial setup.
- Run the machine at the correct voltage (220-240V) and temperature settings.
- Avoid spilling water over the electric sockets and components to avoid any short circuits.

Warranty

- 1 year of product warranty is provided.
- Physical damages due to mishandling and any human errors may not be covered under warranty and would be charged accordingly.
- The warranty will only cover manufacturing defects.
- Defects resulting from electrical problems such as loose wiring, overvoltage, undervoltage, and wrong frequency are not covered by the warranty.
- Warranty does not cover consumables such as seal & belt.
- The courier charge for the part will have to be paid by the client.
- Gas empty or leakage (if applicable) not covered under warranty.
- We provide training and a live demo with our chef on the recipe as well.