

**INSTRUCTION MANUAL**

**FOR**

**DUTCHESS MODEL 260**

**BAGEL & BUN SLICER**

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# DUTCHESS MODEL 260 BAGEL & BUN SLICER


## Operator Instructions and Safety Information


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All employees operating, servicing and cleaning this machine must be properly trained as to its operation and safety features.

Read and understand all instructions and safety practices before attempting operation! Pay particular attention to *Warning* and *Caution* messages indicating personal safety instructions. Failure to comply with safety instructions may result in personal injury.


 **WARNING:** The slicing blade is **sharp and dangerous**. Keep hands out of the cutting area. A severe cutting or abrasion injury could result. **Do not operate this machine without guards.**

 **WARNING:** The slicing blade is **sharp and dangerous**. **NEVER attempt to clear a product jam with your hands.** A severe cutting or abrasion injury could result. To clear a product jam, turn the machine “OFF,” disconnect the power supply, and clear the chute using a flat instrument.

 **WARNING:** The blade on the Model 260 Slicer will coast to a stop after the power is switched “OFF”. To prevent personal injury or possible damage to the slicer components, **wait for the blade to stop completely before making any adjustments.**

**IMPORTANT:** **It is imperative that the Bun Slicer blade is kept sharp and that the machine is cleaned frequently.** Slicing dense products or those with additives such as raisins or dried fruit chips may cause premature unit wear or even failure if 1) the blade is not kept sharp, 2) if the slicer is not cleaned frequently, or 3) if the rate at which the product is fed into the slicer is too great.

**IMPORTANT:** Safety and instructional labels are easily visible to the operator and are located near any area of potential danger. Replace any decal that becomes damaged or worn.

 **WARNING: TURN THE MACHINE OFF AND DISCONNECT THE POWER SUPPLY BEFORE PERFORMING ANY TYPE OF SERVICING OR CLEANING, MAINTENANCE OR INSPECTIONS.**

The ***General Safety Practices*** listed on the following pages are recommended precautions and not related to any specific procedures. Operators should ***understand and apply*** these safety precautions during all phases of operation and maintenance.

# GENERAL SAFETY PRACTICES

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You will ensure safe working conditions for yourself and fellow employees by observing the following general safety guidelines. Please take the time to study them carefully and review them periodically.

## **Treat this equipment with the respect its power and speed demand.**

- This machine was designed to run only when all safety devices and guards are in place. It should *never* be operated if any guards or access panels have been removed.
- Warnings displayed on machinery were put there to inform and remind people of unsafe practices. They are not to be altered or removed. Replace torn or worn labels immediately.
- Keep fingers, hands or any part of the body out of the machine and away from moving parts when the machine has been turned on.
- *Never* bypass limit or other safety switches.
- "Horseplay" around machinery at any time is dangerous and should not be tolerated.
- Never sit or stand on anything that might cause you to fall against the machine.

## Dress the part.

- Make sure that nothing you are wearing could get caught in the machinery. This means no loose clothing or apron strings and no jewelry, ties, watch chains, unrestrained long hair, etc. near operating machinery.

## Correct operation equals Safe operation.

- BEFORE operating this equipment, read the operating instructions and become thoroughly familiar with the machine and its controls.
- Know how to turn the machine off.
- Use the equipment only for its intended purpose.
- Make sure the electrical power is turned off when the machine is not in use.
- Disconnect the power supply before performing any type of servicing, maintenance or cleaning.
- If the machine is being serviced, the power source should be LOCKED OUT and the plug disconnected. This will prevent anyone from accidentally turning on power to the machine.
- Anything with moving parts requires periodic maintenance. Failure to practice good maintenance can lead to unsafe conditions. If you suspect faulty or damaged equipment, remove it from service and have it repaired by authorized personnel.

## Provide a safe, clean environment for yourself and others.

- Remove any tools or other foreign objects from the operating zone before starting. Do not lay any items (coffee cup, scraper, knife, etc.) on the equipment or near the operating areas.
- Keep the operating zone free of obstacles that could cause a person to trip or fall toward an operating machine.


## Stay alert.


- Any machine with moving parts and electrical components can be potentially dangerous, no matter how many safety features it has. It is essential that you make every effort to stay alert and think clearly around heavy machinery. Anyone fatigued, emotionally upset or under the influence of drugs/alcohol is primed for an accident.
- Be attentive to indicator lights and warnings displayed on the machine and know how to respond.
- Know where your **FIRST AID SAFETY STATION** is located in case of an emergency.


## **Safety Labels**

The Safety Labels shown on the following pages must be on your machine. An explanation of each label is included. Inspect the machine periodically to be certain these warning labels are in place. If any label is removed or becomes unreadable, replace it immediately. Order replacement labels from Dutchess Bakers' Machinery Co., using the part number shown.

## **Definitions**

 **DANGER** An immediate hazard with a possibility of severe personal injury or death if instructions, including recommended precautions, are not followed.

 **WARNING** Hazards or unsafe practices which could result in severe personal injury or death if instructions, including recommended precautions, are not followed.

 **CAUTION** Possible hazards or unsafe practices which could result in minor or moderate injury or damage to product or property if instructions, including recommended precautions, are not followed.



## SAFETY LABEL USED ON THIS MACHINE



### Replacement Part No. 955305518

Rotating cutters are SHARP and DANGEROUS in both the idle and running modes. **KEEP HANDS OUT OF THE CUTTING AREA. A SEVERE INJURY COULD RESULT.**

All guards should remain on the machine for the safety of the operators. **DO NOT operate machine without guards.**

**ALWAYS lockout main power disconnect before attempting to clean, service, perform maintenance or repair.** Accidental start-up could result in a serious injury.

*Safety decals and instructional decals, as applied by the manufacturer, are easily visible to the operator and are located near any area of potential danger. Inspect the machine periodically to be certain all warning labels are in place. In the interest of operator safety, replace any decal that is damaged or lost.*

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**UNCRATING INSTRUCTIONS**  
**FOR DUTCHESS MODEL 260 BAGEL & BUN SLICER**

**CAUTION: KEEP THE CARTON UPRIGHT AT ALL TIMES**

1. Cut the metal bands and remove the cardboard covering from the skid.
2. Elevate the skid on a table so you have access to the bottom of the skid. Remove the two (2) bolts from the bottom of the skid—these bolts are holding the Model 260 Slicer in place.
3. Lift the Slicer off the skid and place it in the location where it will be used--on a counter, sturdy table or other flat surface.
4. Remove the plastic covering from the Slicer.
5. Remove the instruction booklet from the chute.
6. Make sure the switch is in the "OFF" position.
7. Plug the cord into the proper voltage outlet.

***NOTE: DO NOT lift or carry the Model 260 Bagel & Bun Slicer by the infeed and discharge ends of the chute. Lifting or carrying the machine in such a manner will cause damage to the chute. Lift only by holding and supporting the frame.***

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# INTRODUCTION

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Many hours of engineering design and performance testing have gone into your Dutchess Model 260 Bagel & Bun Slicer. With proper care and maintenance this machine will give you efficient performance and convenient operation throughout its long life.

Safety and reliability are engineered into all Dutchess equipment. We urge machinery operators to study the safety section of this manual and to learn how to operate and maintain the equipment correctly.

**This manual has been made for your convenience and instruction. Keep this book on file and always include Model Number and Serial Number of the machine when ordering parts.**

Read and understand all instructions and safety practices before attempting operation! Pay particular attention to *Warning* and *Caution* messages indicating personal safety instructions. Failure to comply with safety instructions may result in personal injury.

## ELECTRICAL CONNECTION

***Dutchess Bakers' Machinery Co. Inc.***  
*Superior, Wisconsin*

Model No.

Serial No.

<b>Volts</b>	<b>Cycle</b>	<b>Phase</b>	<b>Amps</b>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Electrical specifications for your machine are printed on the Serial Number tag which is located near the electrical power cord point of exit on the machine. Be sure to check your plant voltage with the voltage specified on the machine.

A properly grounded receptacle is required for safe operation regardless of the voltage requirements.

## CUSTOMER SERVICE

If you encounter a problem with your Dutchess Model 260 Bagel & Bun Slicer, refer to the Cleaning & Maintenance, or the Troubleshooting sections of this manual. If you cannot quickly resume normal operation, contact Dutchess Customer Service, (715) 394-2387. **You must have Model and Serial Number of unit Before Calling!**

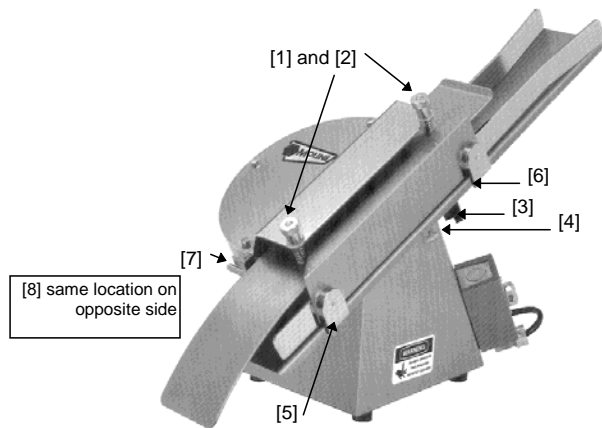


Figure 1

**⚠ WARNING:**  
 TURN THE MACHINE OFF AND DISCONNECT THE POWER SUPPLY BEFORE PERFORMING ANY TYPE OF SERVICING OR CLEANING, MAINTENANCE OR INSPECTIONS.

**⚠ WARNING:**  
 The blade on the Model 260 Slicer will coast to a stop after the power is switched off. To prevent personal injury or possible damage to the slicer components, **wait for the blade to stop completely before making any adjustments.**

## ADJUSTMENT INSTRUCTIONS

Refer to Figure 1 for adjustment points. After turning machine off and disconnecting the power, make adjustments for desired product as follows:

- To adjust for thickness of the bun, turn knurled knobs [1] and [2] to raise or lower the Top Guard and increase or decrease the height of the chute.
- To adjust for the width of the bun, loosen thumb screws [5] and [6] and slide the Right Guide to desired width. Tighten thumbs screws.
- To adjust for thickness of cut, loosen knob [3] and turn thumb screw [4] to raise or lower the bottom of the chute. Tighten knob [3].
- To adjust for depth of the cut, loosen thumb screws [7] and [8] and slide the Left Guide to the desired depth (less for a hinge on buns; more for complete cut). Tighten thumb screws.

**NOTE:** Adjustments should be liberal to allow for irregular baking uniformity.

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## OPERATING INSTRUCTIONS

Place a bun in the top of the chute and let it slide. The sliced bun will exit at the bottom of the chute. Make bun and cutting adjustments as necessary following the instructions above.

### CLEANING AND PREVENTATIVE MAINTENANCE

**⚠ WARNING:** TURN THE MACHINE OFF AND DISCONNECT THE POWER SUPPLY BEFORE PERFORMING ANY TYPE OF SERVICING OR CLEANING, MAINTENANCE OR INSPECTIONS.

The blade on the Model 260 Slicer will coast to a stop after the power is switched off. To prevent personal injury or possible damage to the slicer components, **wait for the blade to stop completely before cleaning or making any adjustments.**

#### **CLEANING**

The manufacturer recommends frequent cleaning, ***especially*** the removal of crumbs from around the blade. (Refer to instructions on Page 5 to access the blade area.)

Manufacturer recommends cleaning the slicing blade and the blade area with a damp cloth. Dry blade and blade area thoroughly.

**IMPORTANT:** Cutting products such as bagels that leave a sticky residue or products with additives such as raisins or dried fruit chips requires more frequent and thorough cleaning and the blade should be scrubbed with a nylon brush.

**⚠ WARNING:** The blade is **SHARP and DANGEROUS**. A severe cutting or abrasion injury could result from careless handling of the blade. **Handle blade with utmost care.**

**⚠ CAUTION:** Do not spray the unit with water; damage to the electrical components will occur.

#### **PREVENTATIVE MAINTENANCE**

The motor in the Model 260 Bagel & Bun Slicer has sealed bearings. No lubrication is required.

**For optimal performance, the Slicer blade should be re-sharpened after a period of use.**

Dutchess offers a re-sharpening service. Send blade to: Dutchess Bakers' Machinery Co., 302 Grand Ave., Superior, WI. 54880 Please allow two (2) weeks for service.

We recommend keeping a spare blade on hand so that you have a sharp blade available at all times. For quotation of Sharpening Service Call Dutchess Customer Service: 1-800-777-4498.

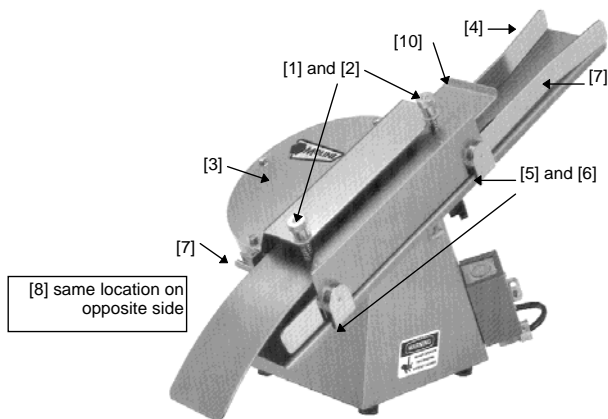


Figure 2

**⚠ WARNING:**  
 TURN THE MACHINE OFF AND DISCONNECT THE POWER SUPPLY BEFORE PERFORMING ANY TYPE OF SERVICING OR CLEANING, MAINTENANCE OR INSPECTIONS.

**⚠ WARNING:**  
 The blade on the Model 260 Slicer will coast to a stop after the power is switched off. To prevent personal injury or possible damage to the slicer components, **wait for the blade to stop completely before making adjustment**

## CHANGING THE BLADE or CLEANING BLADE AREA

Refer to Figure 2 for part locations. TOOLS REQUIRED: ½" open end box wrench

- Step 1. Remove the Top Guard [3] by removing the three (3) bolts. (This also removes the Top Guide [10] which is attached to the Top Guard.)
- Step 2. Loosen Thumb Screws [5], [6], [7], & [8] to remove the Right Guide [9] and Left Guide [4].
- Step 3. Remove the three (3) bolts securing the blade and *carefully* remove the blade.
- Step 4. Replace the clean (or new) blade and tighten the three (3) bolts to secure the blade. **IMPORTANT:** Make sure that the points on the teeth are pointing in the opposite direction of the rotation of the blade, which is clockwise when looking at the shaft end of the motor.
- Step 5. Replace the Left Guide [4], Right Guide [9] and Thumb Screws [5], [6], [7], & [8].
- Step 6. Replace the Top Guard [3] and Top Guide [10] and tighten the three (3) bolts.

## TROUBLESHOOTING

The purpose of this guide is to trace safety and nuisance shutdowns, identify probable causes, and correct such problems quickly.

**⚠ WARNING:** **TURN THE MACHINE OFF AND DISCONNECT THE POWER SUPPLY BEFORE PERFORMING ANY TYPE OF SERVICING OR CLEANING, MAINTENANCE OR INSPECTIONS.**

Symptom	Probable Cause	Corrective Action
Motor does not start	Power interruption	Check power supply  Check ON/OFF Switch  Turn machine off for five minutes. Press switch <i>down</i> to reset, then up to turn machine back on
	Excessive crumbs in blade area	Clean crumbs from blade area. (See pages 4 and 5)
Slicer stops running	Overload--from product jam	Turn the machine "OFF," disconnect power supply, clear the chute using a flat instrument.
	Overload—from dull blade	Sharpen or replace blade.
Product not cutting clean	Product too warm	Cool product to room temperature before slicing
	Side and Top Guides set too close	Adjust side and top guides so product has clean passage. (See page 3)
	Dull blade	Sharpen or replace blade.

**IMPORTANT:** Due to the wide variety of finished product densities and additives (i.e. raisins, onions, dried fruit chips, etc.), ***it is imperative that the machine be cleaned frequently and the Slicer blade be sharpened periodically.*** Slicing dense products or those with additives may cause premature unit wear or even failure if 1) the blade is not kept sharp, 2) if the slicer is not frequently cleaned, or 3) if the rate at which the product is fed into the slicer is too great.

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**RECOMMENDED SPARE PARTS**  
**(100-120 VOLTS / 60 HERTZ / 1 PHASE)**

<u>QUANTITY</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>
1	953743	Blade
1	943975	Motor 1/2hp 115V/60H/1P 8.7 amps
1	934824	ON / OFF Switch
1	932732	Heater A11.9
1	975506	Thumb Screw
1	971436	Lock Nut
4	975466	Thumb Screw

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**RECOMMENDED SPARE PARTS**  
**(200-240 VOLTS / 60 HERTZ / 1 PHASE)**

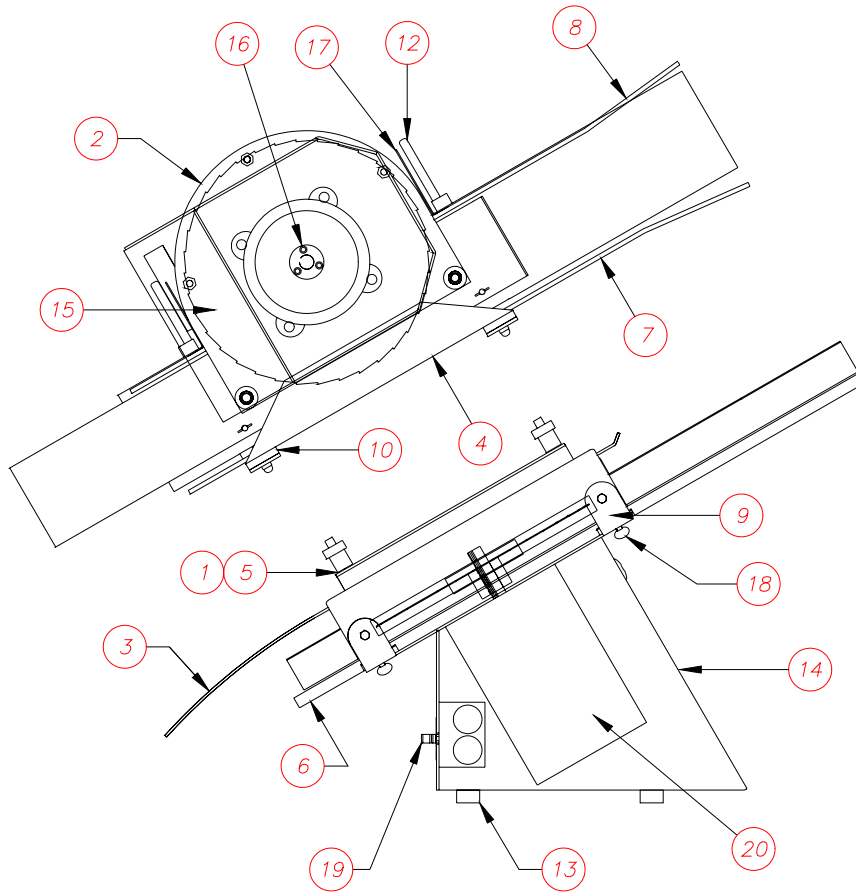
<u>QUANTITY</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>
1	953743	Blade
1	94397503	Motor 1/2hp 240V/60H/1P 4.5 amps
1	934829	ON / OFF Switch
1	9327403	Heater A6.20
1	975506	Thumb Screw
1	971436	Lock Nut
4	975466	Thumb Screw

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## Parts List




REF. NO.	DESCRIPTION	PART NUMBER
1	Springs (2)	959345
2	Top Guard	A28423
3	Top Guide	BS-03
4	Guard	BS-04
5	Knob (2)	A28429
6	Chute	E1674
7	Right Guide	A28432
8	Left Guide	A28431
9	Guide Holders (2)	A19003
10	Spacers (2)	A28416
11	Studs (2)	A28430
12	Knob (Chute Adjustment)	955028
13	Foot Grommets (4)	950164
14	Base	D9328
15	Blade	953743
16	Blade Adapter	A26083
17	Finger Guide (2)	A10195
18	Thumb Screw (4)	975466
19	ON/OFF Switch (100-120V/60Hz/1Ph)	934824
19	ON/OFF Switch (200-240V/60Hz/1Ph)	934829
20	Motor (100-120V/60Hz/1Ph)	943975
20	Motor (200-240V/50Hz/1Ph)	94397503
Not shown	Cord Set (100-120V/60Hz/1PH)	93175805
	Cord (200-240V/50Hz/1PH)	931741
	Plug (200-240V/50Hz/1PH)	930592
	Heater (100-120V/60Hz/1Ph)	932732
	Heater (200-240V/60Hz/1Ph)	9327403
	Thumb Screw (4)	975506
	Lock Nut	971436
	Hex Head Cap Screw for Top Guard (3)	97112050
	Lock Washer for Top Guard (6)	971758
	Screws for Blade (3)	970521

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## MOTOR REPLACEMENT

### TOOLS REQUIRED:

Slotted screwdriver  
1/8" allen wrench  
9/16" box wrench

 **WARNING:** TURN THE MACHINE OFF AND DISCONNECT THE POWER SUPPLY BEFORE PERFORMING ANY TYPE OF SERVICING OR CLEANING, MAINTENANCE OR INSPECTIONS.

**NOTE:** Refer to Figure 2, page 5 for part locations. See page 8 for Parts List.

 **WARNING:** The Slicer blade is **EXTREMELY SHARP and DANGEROUS**. A severe cutting or abrasion injury could result from careless handling of the blade. **Handle blade with utmost care.**

1. Remove the Top Guard [3] by removing the three (3) bolts. (This also removes the Top Guide [10] which is attached to the Top Guard.)
2. Loosen Thumb Screws [5], [6], [7], & [8] and remove Right Guide [9] and Left Guide [4].
3. Remove the three (3) bolts securing the blade and ***carefully*** remove the blade.
4. Using a 1/8" allen wrench, loosen the two (2) sets of screws holding the motor blade adapter to the motor shaft. Remove motor blade adapter.
5. Turn slicer over, open motor electrical compartment and remove two (2) power wires and ground wire from the motor.
6. Turn slicer on its side, remove the four (4) 3/8" bolts from top of slicer and remove the motor.
7. Place the new motor into slicer base and align with bolt holes on top. Replace the four (4) 3/8" bolts.
8. Attach the two (2) power wires and ground wire from the motor to the electrical compartment.
9. Turn the slicer upright.
10. Replace the blade adapter on the motor shaft and tighten the two (2) set screws.
11. Re-install the blade making sure that the points on the teeth are pointing in the opposite direction as the rotation of the blade, which is clockwise when looking at the shaft end of the motor. Replace and tighten the three (3) bolts to secure the blade.

 **WARNING: The blade is sharp and dangerous; handle with utmost care!**

12. Replace the Left Guide [4], Right Guide [9] and Thumb Screws [5], [6], [7], & [8].
13. Replace the Top Guard [3] and the Top Guide [10]. Replace and tighten the three (3) bolts.