



Grand Rapids, Michigan, U.S.A. 49504-5298

USER'S OPERATING AND INSTRUCTION MANUAL

MODEL 2005

VARIABLE SLICE THICKNESS
BREAD SLICER

2005S20000-CV



2005 VARIABLE THICKNESS BREAD SLICER

INDEX

<u>Section Description</u>	<u>Document No.</u>	<u>Page No.</u>
SAFETY INSTRUCTIONS -----	2005S20001 -----	1-1
DESCRIPTION/SPECIFICATIONS -----	2005S20002 -----	2-1
Description -----		2-1
Physical Specifications -----		2-1
OPERATING INSTRUCTIONS -----	2005S20003 -----	3-1
Automatic Diagnostic Check -----		3-1
Standard Operation -----		3-1
Stopping -----		3-2
MAINTENANCE -----	2005S20004 -----	4-1
Cleaning -----		4-1
Lubrication -----		4-1
Changing a Blade -----		4-1
TROUBLESHOOTING -----	2005S20005 -----	5-1
Automatic Diagnostic Check -----		5-1
Error Display -----		5-1
Slice Thicknesses Are Not Equal -----		5-1
Slices Are Being Pulled Up Or Pushed Down Between the Tables -----		5-2
The Blade is Crushing the Bread -----		5-2
Slicing Starts Before the Bread is Beneath the Blade -----		5-2
The Knife Vibrates Excessively -----		5-2
The Machine Makes a Loud Thumping Sound -----		5-2
Nothing Happens When the Machine is Turned On -----		5-3
Manual Diagnostic Mode -----		5-3
RECOMMENDED SPARE PARTS -----	2005S20006 -----	6-1
REPLACEMENT PARTS SECTION		
MAIN FRAME -----	2005S20007 -----	7-1
Drawing -----		7-1
Parts List -----		7-2
BLADE & CLUTCH DRIVE -----	2005S20008 -----	8-1
Drawing -----		8-1
Parts List -----		8-2
CUTOFF ARM -----	2005S20009 -----	9-1
Drawing -----		9-1
Parts List -----		9-2

Continued



2005 VARIABLE THICKNESS BREAD SLICER

INDEX (Continued)

REPLACEMENT PARTS SECTION (Continued)

<u>Section Description</u>	<u>Document No.</u>	<u>Page No.</u>
PUSHER WITH STEPPER -----	2005S20010 -----	10-1
Drawing -----		10-1
Parts List -----		10-2
TABLES & COVERS -----	2005S20011 -----	11-1
Drawing -----		11-1
Parts List -----		11-2
CLUTCH -----	2005S20012 -----	12-1
Drawing -----		12-1
Parts List -----		12-2
ELECTRICAL SUB-PANEL -----	2005S20013 -----	13-1
Drawing -----		13-1
Parts List -----		13-2
ELECTRICS 1-60-115 VAC -----	2005S20014 -----	14-1
Drawing -----		14-1
Parts List -----		14-2
WIRING DIAGRAMS -----	2005S20015 -----	15-1
1-60-115 VAC -----		15-1
WARRANTY -----	GEN 040225	
WARRANTY PROCEDURE -----	GEN 040226	
RETURNED PARTS POLICY -----	GEN 040227	

REV. 3/2/04



2005 VARIABLE THICKNESS BREAD SLICER

SAFETY INSTRUCTIONS

Various safety devices and methods of guarding have been provided on this machine. It is essential, however, that machine operators and maintenance personnel observe the following safety precautions. Improper installation or operation of this equipment may cause injury to personnel or damage to equipment.

1. Read this manual before attempting to operate your machine. Never allow an untrained person to operate or service this machine.
2. Connect the machine to a properly grounded electrical supply that matches the requirements shown on the electrical specification plate and follow specifications of local electrical codes.
3. Disconnect and lock-out the machine from the power supply before cleaning or servicing.
4. Check and secure all guards before starting the machine.
5. Observe all caution and warning labels affixed to the machine.
6. Use only proper replacement parts.
7. Do not wear loose fitting clothing or unrestrained long hair. Shirt tails should be tucked in.
8. Wear proper personal safety equipment.
9. Keep Hands away from the moving parts of this machine while it is in operation.
10. In addition to these general safety instructions, also follow the more specific safety instructions given for the different areas of the machine in the operating instructions.

<u>WARNING</u>

DO NOT USE FOR OTHER THAN ORIGINALLY INTENDED PURPOSE



2005 VARIABLE THICKNESS BREAD SLICER

DESCRIPTION/SPECIFICATION

Description

The Oliver Model 2005 is a variable slice thickness bread slicer, which utilizes a new and innovative way to slice bread. The bread is moved past a circular blade, which is mounted, to a moving arm, cutting each slice individually to whatever thickness is selected. The slicer is designed for on-demand slicing allowing your customers to choose a slice thickness, which satisfies their needs. The 2005 slicer also has a multi-lingual digital display prompting the user with normal operating information.

The slicer employs a disc brake on the blade drive motor, which mechanically engages to stop the blade whenever the blade is exposed due to a door being opened, or after the slicing cycle is finished.

NOTE

THIS MACHINE IS NOT INTENDED TO BE USED TO SLICE WARM, STICKY, NUT AND/OR FRUIT BREADS.

Physical Specifications

Product Capacities:

The slicer will process loaves up to 9 inches by 4-1/4 inches by 15 inches long.

Overall Machine size:

- Width = 36 inches
- Height = 28-1/2 inches, Requiring a minimum of 38" in overhead clearance to open the blade guard.
- Depth = 24 inches, 48" inches with Blade Guard all the way open.

Net Weight:

Approximately 360 pounds.

Shipping Weight:

Approximately 375 pounds.

Slice Thickness:

3/8, 7/16, 1/2, 5/8, 3/4, 7/8, 1, and 1-1/2 inches.

Electrics:

3/4 Horse Power, 1 phase, 50/60 hertz, 115 Volts AC, 9 Amps,
(20 Amp Dedicated Circuit).

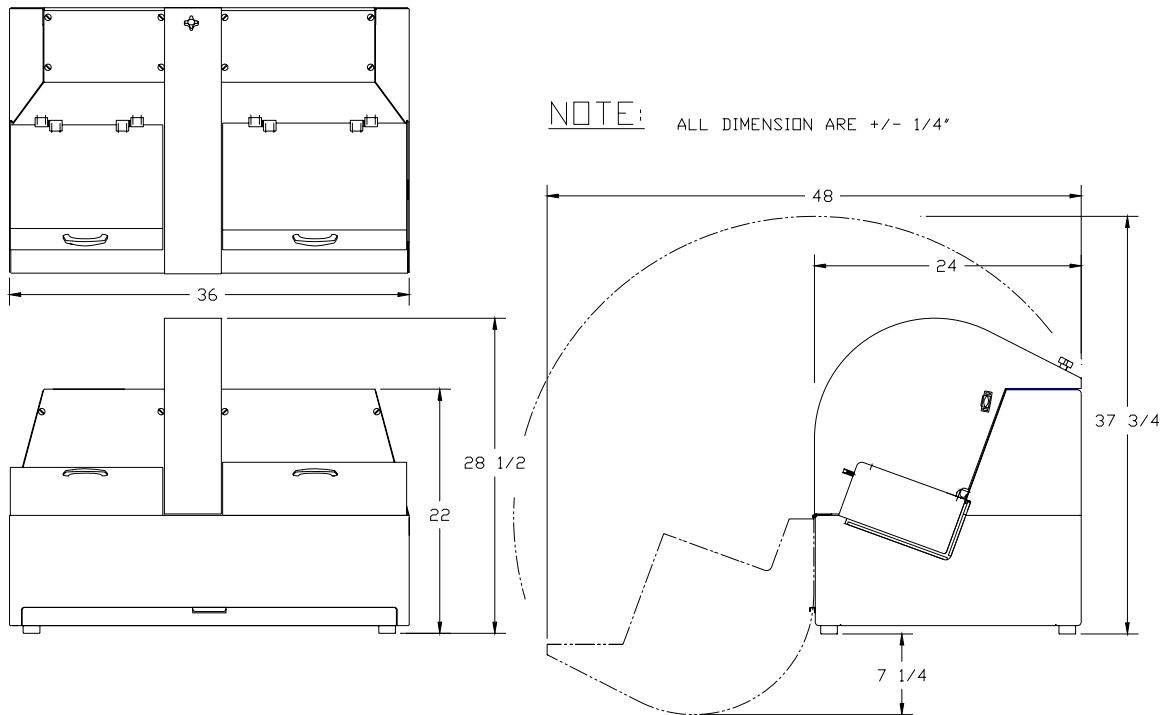
3/4 Horse Power, 1 phase, 50/60 hertz, 230 Volts AC, 4.5 Amps,
(10 Amp Dedicated Circuit).

Rev 11-05



2005 VARIABLE THICKNESS BREAD SLICER

OVERALL MACHINE DIMENSIONS





2005 VARIABLE THICKNESS BREAD SLICER

OPERATING INSTRUCTIONS

Automatic Diagnostic Check:

Close both doors. Turn the machine on. The display will read “Vari-slicer” and then give you the software version. Next, the machine will automatically perform a diagnostic check on the “end” and “home” proximity sensors (PS). You should observe the pusher going to its “end”, (right), sensor after which it will return to the “home” (left) sensor. After it has returned you may begin standard operation.

Standard Operation:

- Upon a successful completion of the diagnostic check, the machine is ready for slicing.
- Hold open the left door with left hand.
- Place a loaf of bread on the infeed, (left hand), table.
- Slide the loaf onto the pins of the pusher so that pins penetrate the loaf, until it is firmly against the front of the pusher block.
- Close door(s).

<u>NOTE</u>

THE MACHINE WILL NOT OPERATE IF EITHER DOOR IS OPEN.

- Select the appropriate slice thickness setting. Upon selection slicing will begin immediately.
- Wait for bread to be sliced. When the machine stops, the bread will be in the right hand compartment.
- Open the right hand door and remove the loaf.
- Close the door, allowing the pusher to return to the home position.
- Once the pusher has returned and stopped you may repeat the above procedure to slice additional loaves.



Oliver Packaging & Equipment Company
511 Sixth Street NW • Grand Rapids, MI 49504

(800) 253-3893
www.oliverquality.com

2005 VARIABLE THICKNESS BREAD SLICER

Stopping:

If a slice gets jammed, press **STOP**, to stop slicing, turn the power off, disconnect and lockout the slicer before trying to clear the machine.

<u>CAUTION</u>

**DO NOT OPEN THE DOORS WHILE THE SLICER IS OPERATING.
DOING SO WILL CAUSE SLICING TO STOP.**



2005 VARIABLE THICKNESS BREAD SLICER

MAINTENANCE

WARNING

DISCONNECT AND LOCK OUT THE MACHINE FROM THE POWER SUPPLY BEFORE CLEANING OR SERVICING. REMEMBER TO USE CARE WHENEVER YOU ARE WORKING NEAR THE BLADE.

Cleaning: (daily)

Use a mild detergent solution applied with a cloth or spray cleaner on all exterior and interior surfaces as necessary. Use brushes provided with machine to clean openings or recesses in and around in-feed and out-feed tables. Remove and empty contents of the crumb tray daily. Periodically (weekly) remove the blade and clean the blade compartment using the same methods as above.

IMPORTANT

The blade must be cleaned each day, you **Do Not** need to remove the blade to clean it. Use a mild detergent solution or spray cleaner. For harder deposits use a non scratch cleaning pad similar to Scotch-brite (tm).

Lubrication:

all motors and bearings are pre-lubricated and sealed, lubrication in not required. **Do Not** attempt to oil or grease the motor.

Changing a blade:

WARNING

DISCONNECT AND LOCK OUT THE MACHINE FROM THE POWER SUPPLY BEFORE CLEANING OR SERVICING. REMEMBER TO USE CARE WHENEVER YOU ARE WORKING NEAR THE BLADE.

- Tilt the blade guard forward after removing the knob, (located at the top of the guard), which secures it in place. Gently rest it all the way open.
- Remove the blade mounting screw using a 1/2 inch wrench.
- Remove the lock-washer, special washer, 2 inch diameter collar, and the circular knife.
- The blade can be replaced by reversing the above procedure.
- When reinstalling the blade, make sure the beveled side faces the outfeed (FLAT SIDE TOWARD INFEED). Make sure the blade is centered and supported on the arbor.



2005 VARIABLE THICKNESS BREAD SLICER

TROUBLE SHOOTING GUIDE

WARNING

DISCONNECT AND LOCK OUT THE MACHINE FROM THE POWER SUPPLY BEFORE CLEANING OR SERVICING.

WARNING

REMEMBER TO USE CARE WHENEVER YOU ARE WORKING NEAR THE BLADE.

WARNING

TROUBLESHOOTING OF ELECTRICAL EQUIPMENT MUST BE PERFORMED BY QUALIFIED PERSONNEL ONLY.

Software on the 2005 is continually performing diagnostic checks on itself. The first diagnostic check occurs when the machine is initially turned on.

Automatic Diagnostic Check:

Close both doors. Turn the machine on. The display will read “Vari-slicer” and then give you the software version. Next, the machine will automatically perform a diagnostic check on the “end” and “home” proximity sensors (PS). You should observe the pusher going to its “end”, (right), sensor after which it will return to the “home”, (left), sensor. After it has returned you may begin standard operation.

Error Display

Other checks are made each time a loaf of bread is sliced. The digital display will prompt the operator of what to do next as well as inform the operator of problems and their possible solutions.

Solving Other Problems

Slice Thicknesses Are Not Equal.

- The bread is not being pressed completely onto the pins of the pusher block, therefore allowing the loaf to shift on the pins between cuts.
- Bread is getting caught in the gap between the infeed and outfeed tables preventing free movement of the product. Re-adjust the outfeed table for minimum gap, while still allowing free movement of the slicer blade. Do **NOT** adjust the infeed table.
- The slicer blade is loose. Check the blade mounting screw and tighten if necessary.



2005 VARIABLE THICKNESS BREAD SLICER

Solving Other Problems (Cont'd.)

Slices Are Being Pulled Up Or Pushed Down Through The Gap Between The Tables.

- A build-up on the blade from slicing warm bread or sticky fruit breads can cause this type of product damage or malfunction.
- The gap between the tables is too large. Re-adjust the outfeed table so that the gap between the infeed and outfeed tables is minimized while still allowing a comfortable clearance for the spinning knife.
- The arms of the hold-down could be bent to far away from the blade so that they cannot maintain control over the slices or crusts and they are pulled between the blade and hold-down.

The Blade Is Crushing The Bread.

- The bread may be too warm for slicing.
- A build-up on the blade from slicing warm bread or sticky fruit breads can cause this type of product damage or malfunction.
- The slicer drive motor may not be running, (the slicer knife will not be rotating). The motor is protected by a circuit breaker, located on the back of the machine, which may need to be reset.
- The Knife has become extremely dull and needs to be replaced.

Slicing Begins Too Soon, The Knife Takes Several Strokes Before The Product Is Beneath The Knife.

- The reflector inside of the Knife Cover is dirty.
- The "Product Detect" scanner is dirty or has failed.

The Knife Vibrates Excessively.

- Loose or mis-aligned knife or clutch drive belt'(s). Align or re-tighten as necessary.

The Machine Makes A Loud Thumping Sound Before Making The First Slice.

- Check for a loose blade drive V-belt, or clutch drive belt.



2005 VARIABLE THICKNESS BREAD SLICER

Solving Other Problems (Cont'd.)

Nothing Happens When The Machine Is Turned On.

- Check to see if the machine is plugged in.
- Check to see if there is power at the outlet.
- Check to see if any of the circuit breakers have tripped. They are located near the lower, right hand, rear corner of the machine.

Manual Diagnostic Mode

The machine may be put into Manual Diagnostic Mode to check several functions of the machine. To enter this mode, simply do the following:

- Turn power off.
- Depress the "1" and "2" keys simultaneously for approximately 5 seconds or until display illuminates.
- There are nine different tests that can be performed in this mode. To exit this mode, depress the "Power" key at any time. To get to the test you want, simply scroll through the tests by hitting the "3" key. The tests are:
 1. **Jog Test** - The display will read "Jog Test 3=Next" and "1=Left 2=Right". Depress the "2" key to jog the pusher to the right. Depress the "1" key to jog the pusher to the left. Depress the "3" key to continue to the next test.
 2. **Knife Arm Test** - The display will read "Knife Arm Test" and "Press & Hold 1 3=Next". Depress the "1" key and hold it to turn only the arm motor on. Continue depressing it until the arm clutch engages, and the arm goes through a down-then-up cycle. Depress the "3" key to continue to the next test.
 3. **Blade Motor Test** - The display will read "Blade Motor Test" and "1=On 1=Off 3=Next". Depress the "1" key to turn the blade motor on. Depress the "1" key again to turn the blade motor back off. Depress the "3" key to continue to the next test.
 4. **Loaf Sensor Test** - The display will read "Loaf Sensor Test" and "Not Detected 3=Next". Insert a small piece of paper in front of the loaf sensor, between the infeed door and the blade guard. Once the beam is broken, the display will read "Object Detected 3=Next". Remove the piece of paper. Depress the "3" key to continue to the next test.
 5. **Door Test** - The display will read "Door Test" and "3=Next". Any of the door open sensors can be checked individually by opening the infeed door, the blade guard, or the outfeed door. The display will indicate which is open. Depress the "3" key to continue to the next test.



2005 VARIABLE THICKNESS BREAD SLICER

Manual Diagnostic Mode (Cont'd.)

6. **Slow Jog Test** - The display will read "**Slow Jog Test 3=Next**" and "**1=Left 2=Right**". Depress the "**2**" key to jog the pusher slowly to the right. Depress the "**1**" key to jog the pusher slowly to the left. Depress the "**3**" key to continue to the next test.
 7. **Set Heel** – The display will read "**Set Heel 1=Down 2=Up**" and "**Heel Val = 8**". This is to program the final slice thickness. The value is in eighths of an inch. For example, Heel Val=8 would be 8/8 inch or 1 inch, or Heel Val=7 would be 7/8 inch. The range of Heel Values is 6 to 12, which equates to ¾" to 1 ½". The factory recommended setting is "**8**". Depress the "**3**" key to continue to the next test.
 8. **Loaf Counter** – Display will read "**Loaf Count**" and "**2=Reset 3=Next**". Depress the "**2**" key to reset counter to zero. Depress the "**3**" key to continue to the next test.
 9. **Continuous Cycle** - The display will read "**Continuous Cycle**" and "**1=Start 3=Next**". Depress the "**1**" key to begin the continuous cycle test. The machine will first go through its self calibration, then it will operate as if it is slicing bread even though there is no bread detected. Once the pusher gets near the blade, slicing will stop, the pusher will return to its home position. The display will read "**Slicing...**" and "**Thickness: 3/8**". The cycle will repeat itself. To exit this mode, depress the "**1**" key to stop. Depress the "**3**" key to continue to the next test.
 10. **Panel Test** - The display will read "**Panel Test**". Once in this test, any key can be depressed, and the display will indicate which key it is. To exit this test, depress the "**3**" key, AND HOLD IT IN FOR APPROXIMATELY 5 SECONDS this will return you to the Jog Test.
- Remember you can return to normal operation at any time by pushing the "**Power**" key.

Revised 11-17-08



2005 VARIABLE THICKNESS BREAD SLICER

RECOMMENDED SPARE PARTS

<u>PART NUMBER</u>	<u>PART DESCRIPTION</u>	<u>NO. REQ'D.</u>
2005-25018K	Cleaning Kit	1
2003-0006	Plate-Pusher W/Pins	1
2005-0027	Eye-Photo W/Harness	1
5757-7540	Switch-Reed W/ connectors	6
5250-0386	Bearing-Ball 1/2 X 1-1/8	1
5250-0387	Bearing-Ball 5/8 X 1-3/8	8
5251-3420	Bearing-Ball 4B Flange	2
5254-3190	Bearing-Bronze Flange	1
5254-3507	Bearing-Thrust	1
5601-1033	Belt-V 3L230	2
5601-3341	Belt-Timing 300L075	1
5601-3420	Belt-Timing 510L050	1
5601-3450	Belt-Timing 165L050	1
5711-9011	Reflector-3" Round	1
5840-1020	Ring-Retaining N5000-112	2
5840-1026	Ring-Retaining N5000-137	2
5840-1125	Ring-Retaining #5100-50	1
5840-1128	Ring-Retaining #5100-62	5
6309-6014	Resistor-Control (Plug-In)	1
5749-8010	Relay-Power	1
5757-4125	Breaker-Circuit 2.5A	1
5757-4279	Breaker-Circuit 5.0A	1
5757-4358	Breaker-Circuit 15.0A	1
4560-2508-1106	Knob-Screw	1

OPTIONAL SPARE PARTS

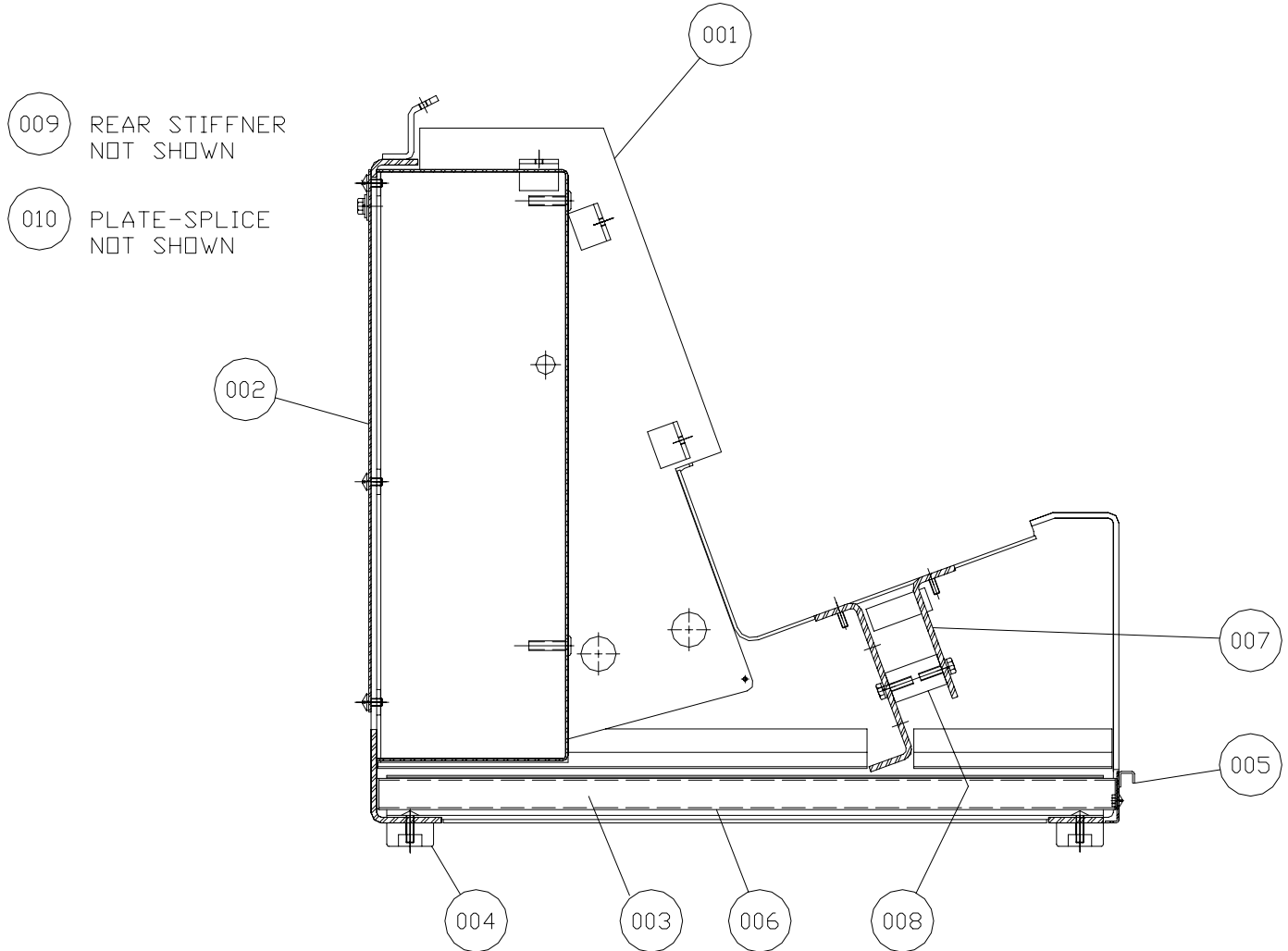
2001-0019	Shaft-Clutch Drive	1
2005-0056	Power Supply AC/DC	1
6309-6000	Control-DC Drive	1
6300-0017	Motor-Stepping	1
5604-5257	Clutch-CB-5	1
5765-3841	Board-Control	1
2005-0062	Board-Keypad	1
2005-0057	Display-Vacuum	1
6301-5611	Motor-Brake 3/4 HP (115/230 VAC)	1
6310-0008	Gearmotor (1/8 HP 90 VDC)	1
7107-7056	Knife-Scalloped Circular	1

Rev. 11-17-08



2005 VARIABLE THICKNESS BREAD SLICER

MAIN FRAME ASSEMBLY



Rev. 10-8-03

2005S20007



2005 VARIABLE THICKNESS BREAD SLICER

MAIN FRAME PARTS LIST

<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
001	Main Frame	2005-0054
002	Cover-Electrical	2003-0021
003	Track-Crumb Tray	2003-0038
004	Bumper-Rubber	5902-0021
005	Plate-Face	2003-0003
006	Tray-Crumb	2003-0037
007	Angle-Table Support	2003-0011-1
008	Spacer-Angle	2003-0034
*009	Stiffener	2003-0054-1
*010	Plate-splice	2005-0058

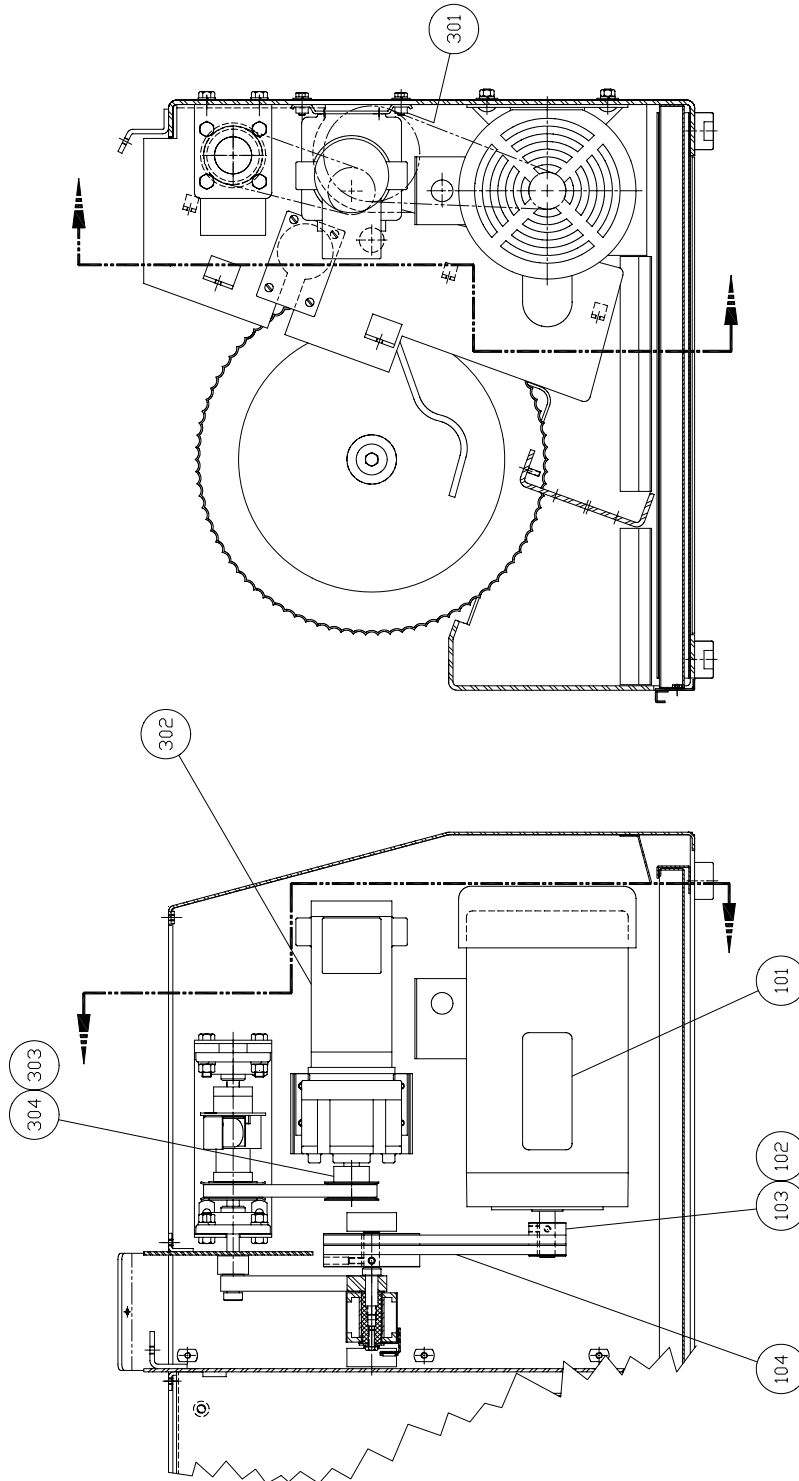
***Not shown on drawing**

Rev. 1/25/05



2005 VARIABLE THICKNESS BREAD SLICER

BLADE & CLUTCH DRIVE ASSEMBLY





2005 VARIABLE THICKNESS BREAD SLICER

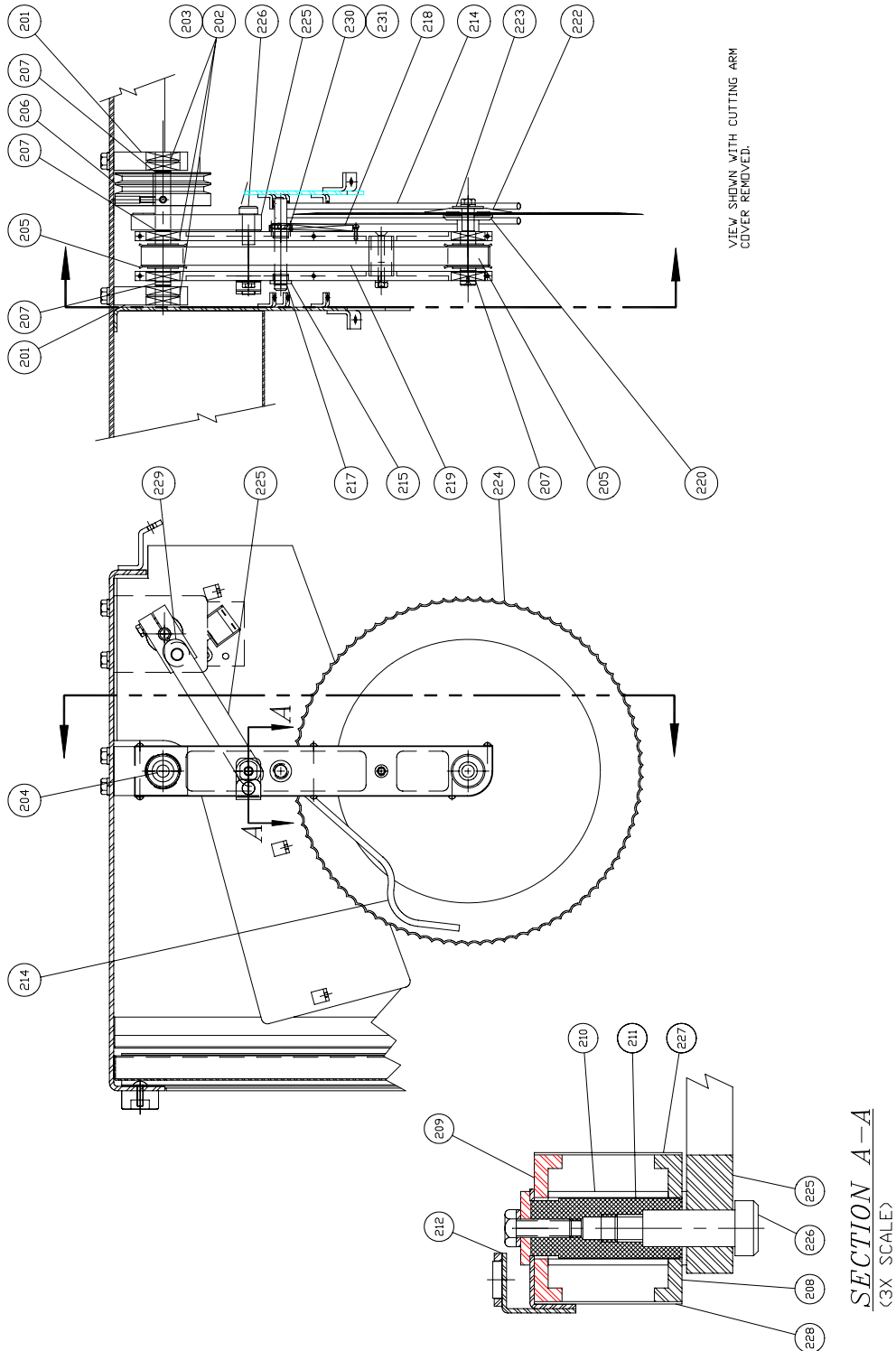
BLADE & CLUTCH DRIVE PARTS LIST

<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
101	Motor-Brake 3/4 HP	6301-5611
103	Sheave 3L, 2-Grooves 1.5 OD	2003-0070
104	Belt-V 3L230	5601-1033
301	Nutbar	2001-0015
302	Gearmotor 1/8 HP DC (115 VAC)	6310-0008
304	Pulley-Timing Belt	4495-2816-2001



2005 VARIABLE THICKNESS BREAD SLICER

CUTOFF ARM ASSEMBLY





2005 VARIABLE THICKNESS BREAD SLICER

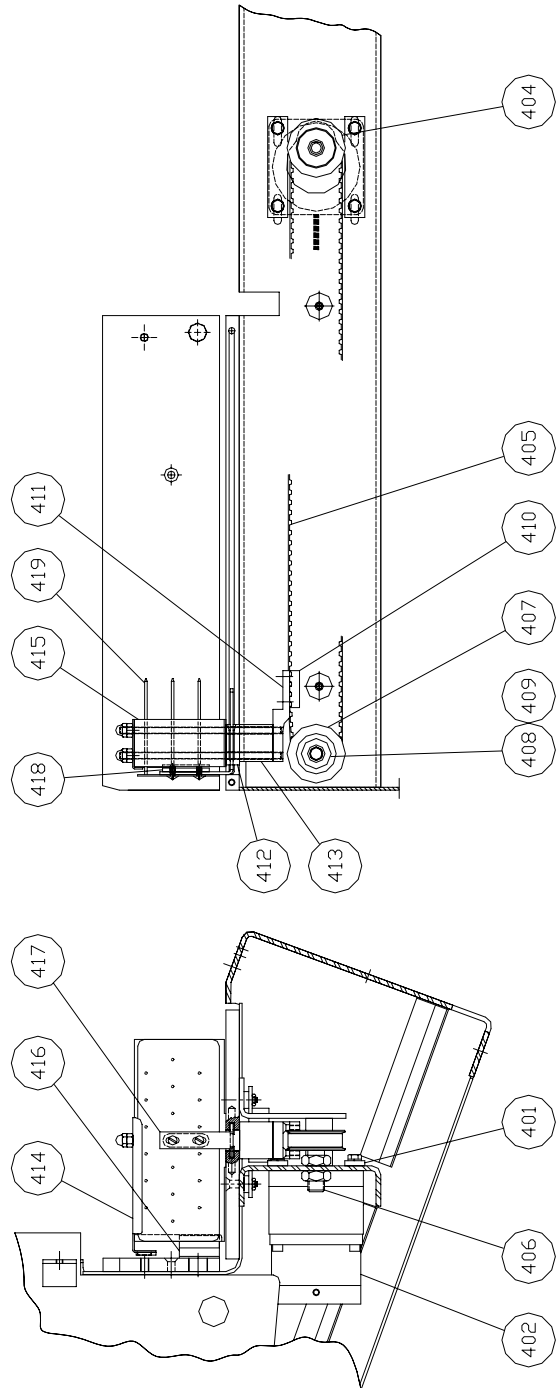
CUTOFF ARM PARTS LIST

<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
201	Block-Pivot Outside	2001-0041
202	Bearing-Ball	5250-0387
203	Ring-Retaining #N5000-137	5840-1026
204	Shaft-Drive	2001-0047-1
205	Pulley-Timing Belt	2003-0044
206	Sheave-3L, 2-Grooves 3.882 OD	2003-0071
207	Ring-Retaining #5100-62	5840-1128
208	Side-RH Arm	2003-0046-1
209	Side-LH Arm	2003-0047
210	Spacer-Aluminum Tube	2003-0050
211	Trunnion	2003-0052
212	Flag	2005-0036
214	Holddown	2003-0064
215	Bearing-Bronze Flange	5254-3190
217	Ring-Retaining #5100-50	5840-1125
218	Spring-Extension	7021-4005
219	Belt-Timing 300L075	5601-3341
220	Spindle-Blade	2001-0072-101
222	Disk/Collar	2001-0073-001
223	Washer-Special	2001-0074
224	Knife-Scalloped	7107-7056
225	Rod-Connecting	2003-0027
226	Screw-Shoulder 1/2 X 1-1/4	5842-8545
227	Cover-Top	2003-0048
228	Cover-Bottom	2003-0049
229	Bearing-Bronze Thrust	5254-3507
230	Bushing-Stop	2003-0065
231	Pin-Coiled	5835-7625



2005 VARIABLE THICKNESS BREAD SLICER

PUSHER WITH STEPPER ASSEMBLY



Rev. 10-8-03



2005 VARIABLE THICKNESS BREAD SLICER

PUSHER WITH STEPPER PARTS LIST

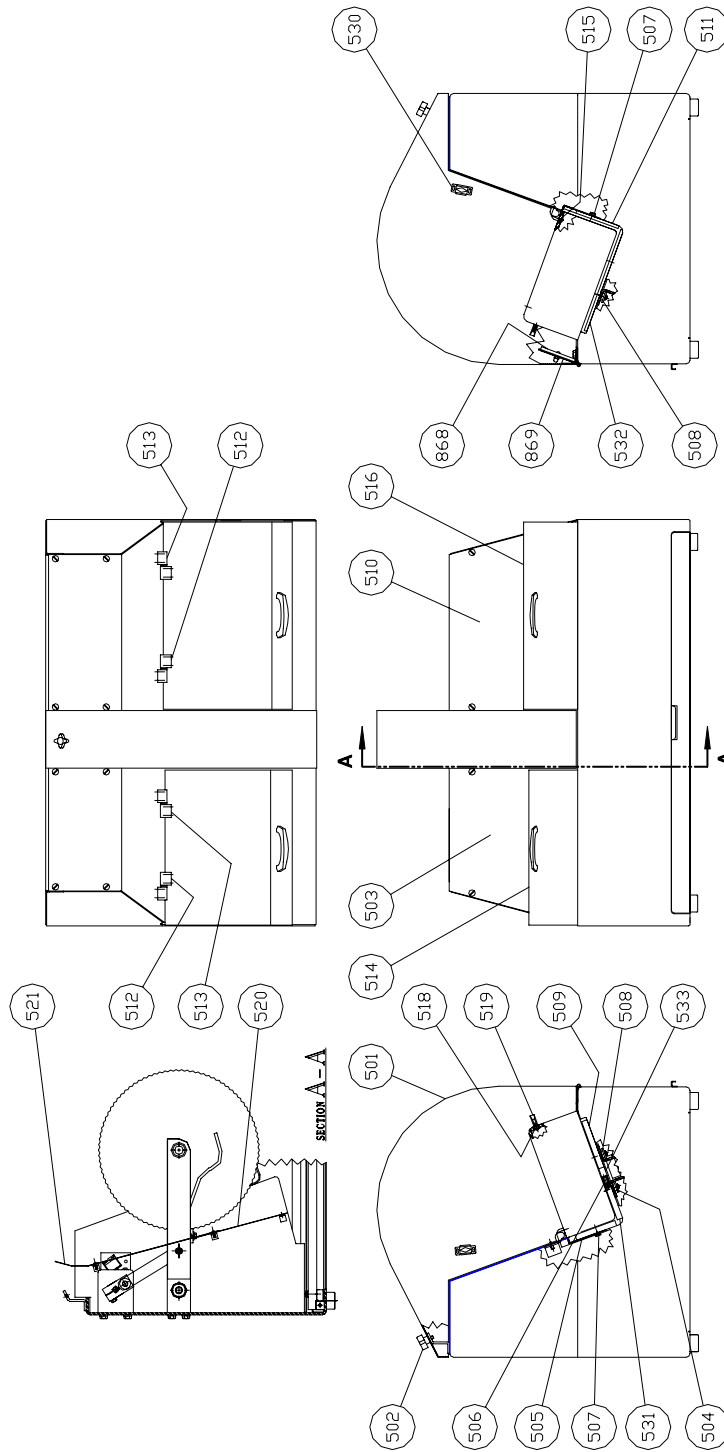
<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
401	Bar-Motor	2005-0049
402	Motor-Stepper	6300-0017
404	Pulley-Timing Belt	2005-0039
405	Belt-Timing # 510L050	5601-3420
406	Spindle-Idler	2001-0051
407	Pulley-Idler Timing	2001-0050
408	Bearing-Ball	5250-0386
409	Ring-Retaining # N5000-112	5840-1020
410	Clamp-Belt	2001-0034
411	Hitch-Pusher	2003-0007
412	Block-Center Wear	2001-0046
413	Pad-Bottom Wear	2003-0010
414	Bracket-Magnet	2005-0047-1
415	Block-Pusher	2003-0005
416	Wiper Blade Assembly	2003-0009
417	Bracket-Pusher	2001-0035
418	Nutbar-Pusher	2001-0089
419	Plate-Pusher W/Pins	2003-0006

Rev. 10-8-03



2005 VARIABLE THICKNESS BREAD SLICER

TABLE & COVER ASSEMBLY



Rev. 10-8-03



2005 VARIABLE THICKNESS BREAD SLICER

TABLE & COVER PARTS LIST

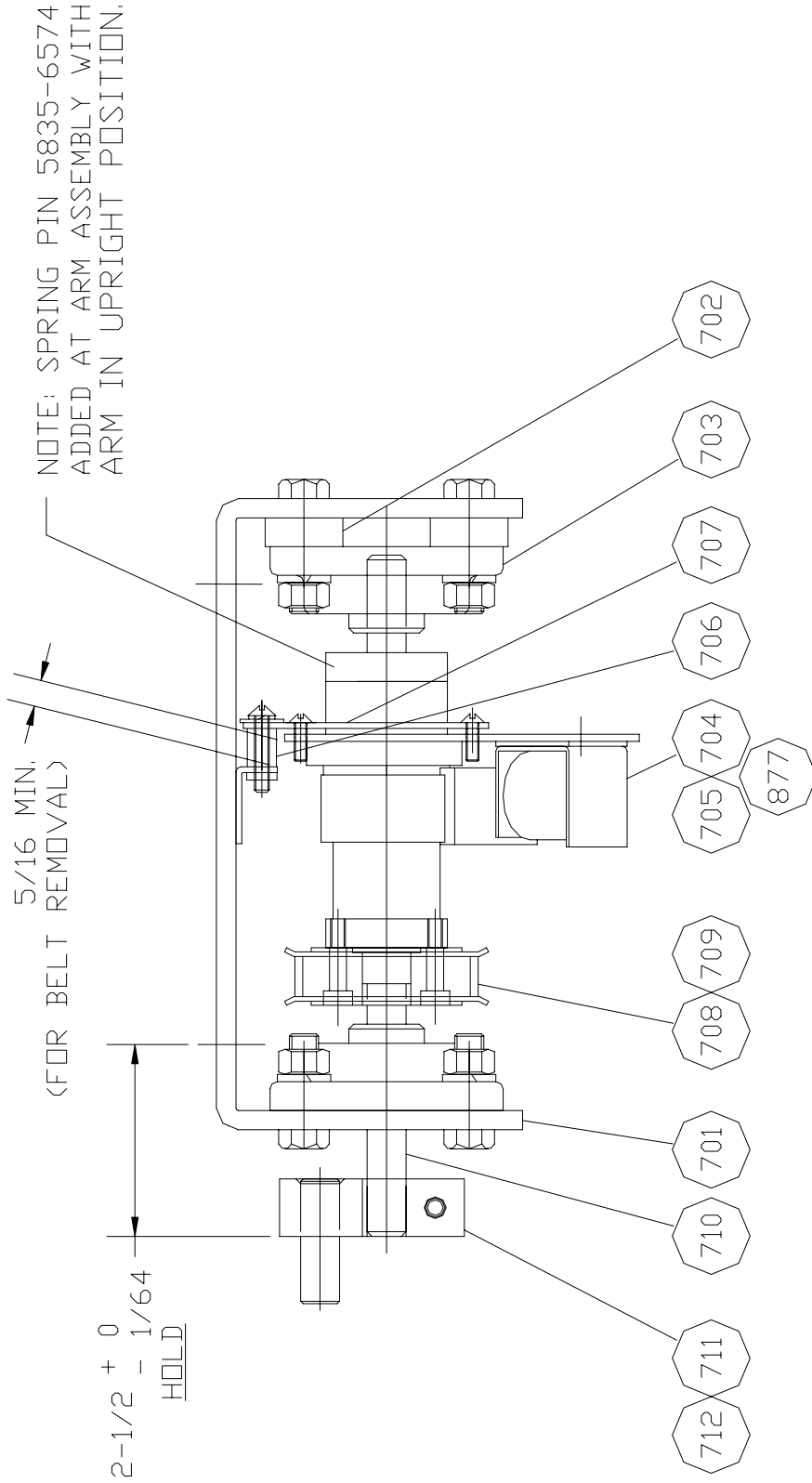
<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
501	Guard-Blade	2005-0014-001
502	Knob-Screw	4560-2508-1106
503	Panel-Infeed	2005-0043-001
504	Nutbar-Infeed	2001-0102-001
505	Table-Rear Adj. Infeed	2005-0050-1
506	Pin 1/4 Diameter X 3/4	4475-0516-075
507	Nut-Cage 1/4-20	5832-0425
508	Nutbar-Outfeed	2001-0103-001
509	Table-Front Adj. Infeed	2005-0048-1
510	Panel-Outfeed	2005-0044-001
511	Table-Rear Adj. Outfeed	2005-0052
512	Hinge-Type "A"	5908-9845
513	Hinge-Type "B"	5908-9846
514	Cover-Infeed	2005-0041
515	Plate-Hinge Backer	2005-0046
516	Cover-Outfeed	2005-0040
518	Strip-Handle Backer	2000-0087
519	Handle-Pull	5908-5100
520	Chute-Lower Crumb	2003-0030
521	Chute-Upper Crumb	2005-0012
530	Catch-Magnetic W/Strike	5805-2503
531	Table-Bottom Adj. Infeed	2005-0051-2
532	Table-Bottom Adj. Outfeed	2005-0053
533	Spacer-Table	2005-0061
868	Reflector-3" Round	5711-9011
869	Bracket-Reflector	2005-0019

Rev. 10.8-03



2005 VARIABLE THICKNESS BREAD SLICER

CLUTCH ASSEMBLY



Rev. 1/25/05



2005 VARIABLE THICKNESS BREAD SLICER

CLUTCH ASSEMBLY PARTS LIST

<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
701	Bracket-Clutch	2001-0016-1
702	Spacer	2001-0032
703	Bearing-Flange Ball	5251-3420
704	Clutch	5604-5257
705	Cover-Clutch	5604-5518
706	Spacer-Anchor	2001-0017
707	Plate-Anchor	2001-0033
708	Pulley-Timing Belt	2001-0001
709	Belt-Timing # 165L050	5601-3450
710	Shaft-Drive	2001-0019
711	Crank	2003-0028
712	Key	4384-0404-075

Rev. 1/25/05



2005 VARIABLE THICKNESS BREAD SLICER
ELECTRICAL SUB-PANEL PARTS LIST

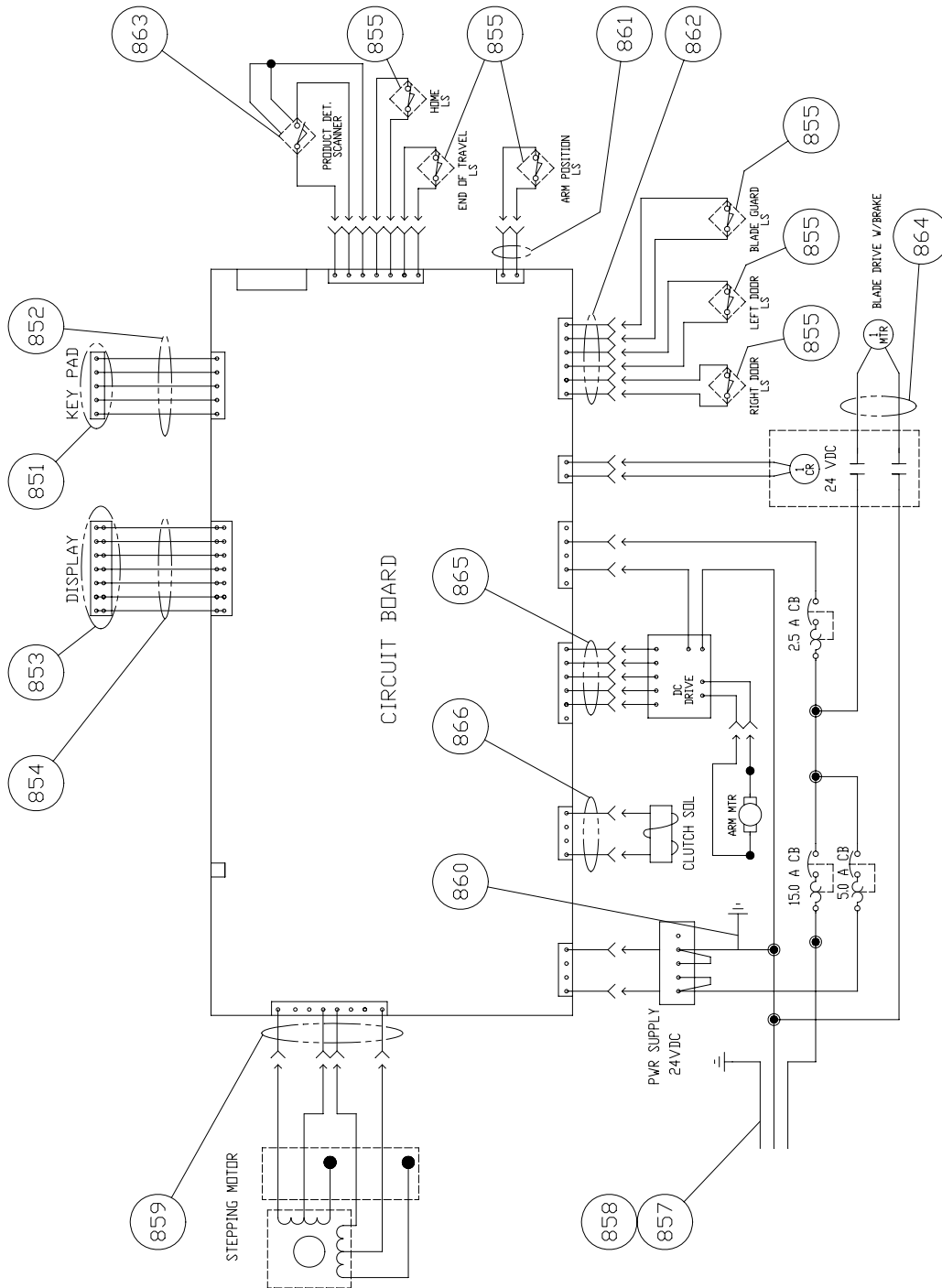
<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
801	Sub-panel	2005-0008
802	Power Supply-AC/DC	2005-0056K
*803	Circuit Board-Control (8 slice keys)	2005-0060-008
*803	Circuit Board-Control (6 slice keys)	2005-0060-009
804	Harness-Control to Relay	2005-0006
805	Harness-Wire	2005-0026
806	Control-DC Drive	6309-6000
807	Harness-Wire	2005-0020
808	Block-Terminal	5770-7350
809	Wire-Ground 10"	2005-0038
810	Jumper-Terminal Block	5767-8810
811	Relay-Power	5749-8010
812	Harness-Wire 4"	2005-0002
813	Harness-Wire 4-3/8"	2005-0005
814	Duct-Wiring	5766-3301
815	Cover-Wiring Duct	5766-3325
816	Breaker-Circuit 2.5A	5757-4125
817	Harness-Control to 2.5A Breaker	2005-0007
818	Harness-Wire 13"	2005-0018
819	Breaker-Circuit 5.0A	5757-4279
820	Breaker-Circuit 15.0A	5757-4358
821	Harness-Wire 12'	2005-0003
822	Resistor-Control	6309-6014

Rev. 11-14-08



2005 VARIABLE THICKNESS BREAD SLICER

ELECTRICS 1-60-115 ASSEMBLY





2005 VARIABLE THICKNESS BREAD SLICER

ELECTRICS 1-60-115 PARTS LIST

<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
851	Board- Keypad	2005-0062
852	Harness-Wire 48"	2005-0023
853	Display-Vacuum	2005-0057
854	Cable-Display	2005-0032
855	Switch-Reed	5757-7540
856*	Washer	8851-8466
857	Cord-Power 115V	2005-0017
858	Bushing-Strain Relief	5765-1079
859	Harness-Wire (Stepper)	2005-0031
860	Wire-Ground 6"	2005-0037
861	Harness-Wire 18" (Arm Sensor)	2005-0001
862	Harness-Wire (Door Switches)	2005-0024
863	Eye-Photo	2005-0027
864	Harness-Wire (Drive Motor)	2005-0028
865	Harness-Wire (DC Motor)	2005-0029
866	Harness-Wire (Clutch)	2005-0030
867*	Grommet	5767-1208

See Table & Cover Drawing for the Following Items:

868	Reflector-3" Round	5711-9011
869	Bracket-Reflector	2005-0019

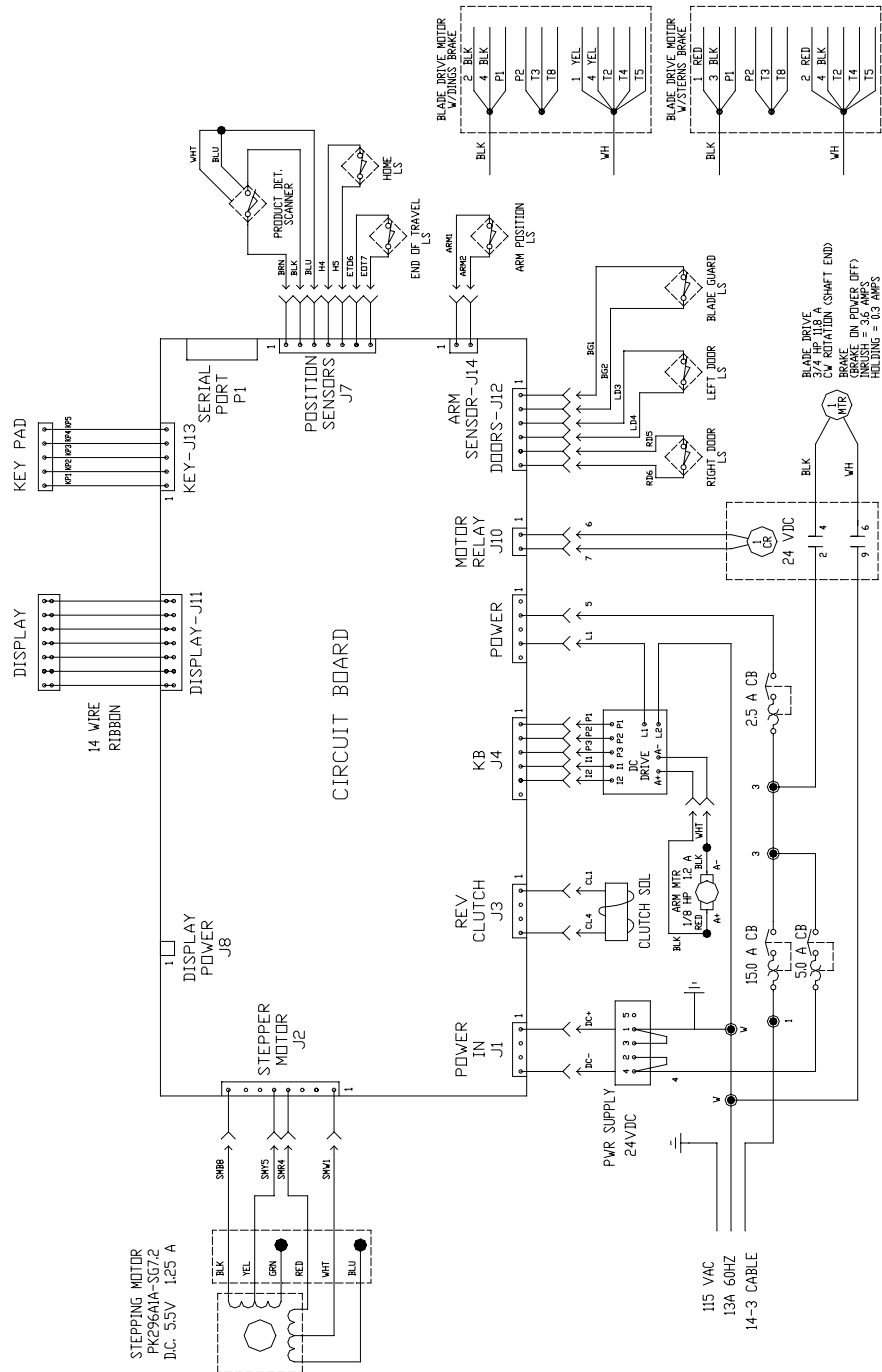
* Not Shown Drawing

Rev. 8/23/04



2005 VARIABLE THICKNESS BREAD SLICER

WIRING DIAGRAM 1-60-115



REV. 4-11-01