STANDARD OPERATING PROCEDURE

Bread Slicer, Countertop

Model: 711
Manufacturer: Oliver Products Company
Location: Processing Lab, 1384 Food Sciences Building
Publication Date: 03/26/2014
Description and Uses

The Oliver Model 711 Countertop Bread Slicer slices hard-crusted breads and soft-textured sandwich loaves. It has front-mounted push-button controls. The rust and corrosion-resistant blades are independently mounted and easily replaceable. The bread slicer should operate smoothly and quietly, with minimum vibration. The bread slicer comes equipped with a front-mounted bagging scoop for packaging.

Power Specifications

Horsepower: 0.5 HP
Voltage/Amperage: 115V/7.0A
Frequency: 60 Hz.

Potential Hazards and Safety Precautions

See attached General Safety Instructions

**Electric Shock/Standard Voltage (115V)**

- Make certain to use the correct electrical outlet that is specifically designed to fit the electrical cord plug.
- Make sure the area around the outlet, floor and your hands are completely dry when plugging or unplugging the electrical cord to/from the outlet.

**Rotating Blades/Possible Severing of Fingers, Hands and Body Parts**

- Never place fingers or hands into the slicer without the equipment being shut off and unplugged. This is an important hazard to comply with.
- Disconnect from power supply before cleaning or servicing the slicer.
- Nothing, except the bread for which the machine is intended to slice, should ever be placed into the machine while it is in operation.

**Pinch Points/Entanglement of Extremities, Hair, Clothing or Jewelry**

- Make certain all safeguards are in place before operating the bread slicer.
- Make sure to secure long hair and any loose clothing or jewelry before operating the bread slicer.

**Flying Debris/Potential Eye Damage**

- Wear safety glasses or goggles while the bread slicer is in operation.

Note: Press the red STOP button (located on the front of the bread slicer) in the event of any emergency.
Required Personal Protective Equipment

Lab Coat
No Open-toed or Open-heeled Shoes
Safety Glasses or Goggles
No Loose Fitting Clothing
Hair Net
Tie Back Long Hair

Required Training

*Denotes courses offered online
Machine & Site-Specific Training
Fire Safety & Extinguisher Training*
Lab Safety: Core Concepts*

Operation

1. Be sure to acquire all required training before operating the bread slicer. Operation requires site-specific training on this machine.
2. Be sure to wear all required personal protective equipment.
3. Plug the 115V electrical cord into an appropriate outlet.
4. Place the bottom of the bread loaf against the back wall.
5. Press the black START button and pull down on the lever (located along the right side of the slicer). This will push the bread through the machine.
6. Once sliced, release the lever and press the red STOP button.
7. Remove the sliced bread sample from the bottom tray.
8. Report any problems to the laboratory manager.

Clean-up Procedures

1. Be sure to turn OFF and unplug the bread slicer BEFORE cleaning.
2. Empty the crumb tray.
3. Remove all guards and covers.
4. Brush or blow (if compressed air is available) all crumbs and foreign material from all moving parts and surfaces.
5. After removing all debris, use warm water with some mild detergent to clean all exterior surfaces.

6. After cleaning, have the machine inspected by the laboratory manager or appropriate personnel.

**Machine Care and Maintenance**

- **Be sure to turn OFF and unplug the bread slicer BEFORE performing any maintenance task.**
- Only trained laboratory personnel or service technicians should perform maintenance on this machine.
- Use a food-approved lubricant to oil the plastic links at the top of the blade frame, and bushings on the cross shaft and lever shaft. **Note: Never oil or grease the motor.**
- For instructions on blade replacement, contact the manufacturer or obtain a copy of the Operator’s Manual.
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 loose 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.

WARNING

DO NOT USE FOR OTHER THAN ORIGINALLY INTENDED PURPOSE