

ESCHER

mixers

ES 52



OPERATING MANUAL

Before using the machine, read the instructions of this manual in order to ensure your safety and for the knowledge in the use of the machine. For any information about the instructions manual please contact the MANUFACTURING FIRM specifying the model and the serial number of this machine

WARNING 



- 1 Do not operate under the effect of alcohol, medicines or drugs which could alter your Physical conditions.
- 2 Keep hair and other parts of the body far from rotating parts such as belts and gears.
- 3 Keep the signboards signalling danger, as well as the ones containing safety data, clean and in order.

GRAPHIC SYMBOLS USED IN THE MANUAL



Warnings regarding the execution of the operations described or possible danger.

Operations that have to be performed only by authorized operators



Operations that can be performed by the persons using the machine, as they do not require specific qualifications.

PLATES

Data regarding the production, registration, **electric power** Signboards signalling danger or prohibition against electric power, weight and conformity to the rules voltage to earth specific operations



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WARANTY

The Manufacturing company guarantees the machine for six months from the delivery date. For warranty only the replacement of broken part is meant. Electric parts and motors are excluded from the warranty. The request for assistance is at client's expense.

SERIAL NUMBER		PURCHASE DATE	
NAME OF THE PURCHASE		ADDRESS	
ASSEMBLY DATE		ASSEMBLED BY	

NAME AND ADDRESS OF THE MANUFACTURER

AGENT

ASSISTANCE SERVICE

NOISE LEVEL

The average noise level near the working place is less than 70 decibel.

CORRECT AND INCORRECT USE

The machine has to be used by competent operators and has not to be settled in places accessible to everybody. It is forbidden to employ the machine for any other use differing from baking products for bread and pastries.

POSSIBLE RISKS

The machine has been manufactured in conformity with the safety regulations of CEI rules. Using the machine in situations and ways differing from those foreseen by the manufacturing may cause unpredictable risks. It is forbidden to alter mechanic or electric devices and parts, to change the internal and external structure of the machine, and to loosen or unscrew bolts and screws.



When the machine is working, all the covers, crankcase, shelters and protections have to be duly fixed to the respective structures and have to be in running order

✓ TECHNICAL DATA

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Production per hour	1000 pieces
Thickness of slices	9-10-11-12-14-15-16-18
Weight	355 kg.
Passage for loaf length	520
Passage for loaf height	47-165mm.
Motor power	Kw. 0,75

✓ CONFORMITY TO THE REGULATIONS

The electric system is in conformity with the EN 60204-1 rules. The materials which are brought into contact with the dough are in conformity the FDA rules. The machine has been realized in conformity with the Directive Machines 89/392/CEE and following modifications 91/368/CEE – 93/44/CEE – 93/68/CEE

✓ PROTECTIONS ADOPTED

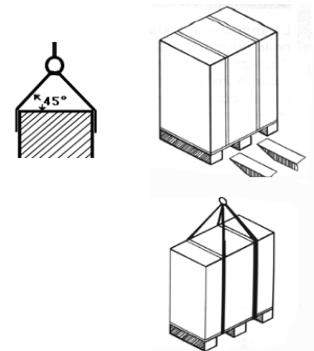
One emergency push-button with a red-yellow ring is within easy reach from the working position.

✓ LIFTING AND MOVING



The machine must be lifted only by authorized operators

The machine can be delivered packed in a wood crate or in a cardboard filled with a pallet. When the machine is packed in a crate, it can be lifted by means of a lift truck or transpallet by inserting the tines in the spaces placed under the crate or with a crane by inserting ropes or bands under the crate. In this case the tension max. angle of the ropes, which is 45°, has to be respected. Once unpacked, the machine can be lifted with a crane



✓ RECEIPT

The packing in crate of the machine permits a storing, under cover, for six months. Unpack the machine and notify the forwarder the eventual damages. The eventual damages have to be notified to the Manufacturing firm immediately.

✓ ELECTRIC CONNECTIONS



The electric connections have to be performed by authorized operators

The electric line must have the same voltage indicated on the plate of the machine. The electric feeding is realised through a capacity selector proper to the power request of the machine with a four contact three phases plug (three phases + earth)

The connections must be executed in conformity with the regulations in force in the country.

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✓ DESCRIPTION OF THE MACHINE

The ES 52 can cut till 1000 loaves per hour. It has a drawer to collect the crumbs which permits an easy and a rapid cleaning. The motor is protected against powder. All parts which are brought into contact with the bread are in stainless steel. The cut is realized by means of double frame of blades with an axial alternating movement. It is possible to modify the setting of the machine regulating the height both of the pressing device. **Arrange the machine in a place with max temperature 25°C**

✓ FIRST STARTING AND TESTING



The following operations must be performed by the person authorized to connect the electric line

- 1) Before connecting your machine to the mains, check that the voltage of identification plate corresponds to your mains network

2) CONTROL BUTTONS

START BUTTON	3
EMERGENCY STOP BUTTON	4
STOP BUTTON	5
TENSION IN LINE	6
SPEED POTENTIOMETER	7
UPPER BELT UP BUTTON	1
UPPER BELT DOWN BUTTON	2



- 3) Pushing the start button 3 check that the knives and the belts run
- 4) **Any time you can stop the machine by pushing the STOP button 5 and emergency button 4**



Any time you can stop the machine by pushing the emergency-stop button

✓ SAFE AND CORRECT USE

The machine has been designed to work the dough of bread and pastry according to the quantity fixed by the manufacturing firm. Description of the machine:

- 1) Adjust the guides of large feeder to the width of the bread using the handle **A** on the left of the machine
- 2) Adjust the bread-advance feeder using the buttons **1 e 2** according to the height of the bread. See indicator **B** for an help
- 3) Adjust the bread output guide according to the bread
- 4) Press start button **3**
- 5) Turn the potentiometer **7** for the speed of the feeders
- 6) Place your bread of the same type one behind the other on the biggest feeder
- 7) When the last loaf approaches to the blades, use the level **D** on the left of the machine
- 8) For the stopping of the machine press stop button **5** or emergency button **4**
- 9) Crumbs box **E**



KNIVES they are at double frame with axial alternating movement

✓ **CLEANING AND MAINTENANCE OF THE MACHINE**



OPERATE ALWAYS WHEN THE MACHINE IS STILL

The crumbs inside the slicer must not be removed when the machine is working. Don't use jet of water or other products. To use a puff of air.



During the maintenance operations the machine has not to be connected to the electric supply mains. The replacement of parts, the mending of damages to the electric system etc. have to be executed by the specialised personal

If the machine is in warranty period, inform the Manufacturing firm



✓ **TENSION OF THE BELT**

Disassembled the frontal panel. Besides it is possible to see the placement of the motor and of the belts. The tension of the belts is realised by means of the clamp which is in evidence and of the four screws. When the tension is reached, place at the proper place the frontal panel

✓ **SUBSTITUTION OF THE BLADES**

For disassembling the blade, unscrew the nut M8, unscrew the dowel and the blade goes out.

For assembling to thread the blade from the bottom with the pin. Screwing the dowel we push the hooks up to the correct tension of the blade. then screw the nut M8

✓ **POSSIBLE DEFECT AND SOLUTIONS**

The machine does not start	The plug is not connected	connect the plug
The machine does not start	Motor protection	Wait the cooling of motor protection
The machine does not start	Fuse in the cabinet melted	Change it
The machine does not start	The emergency button is connected	Turn it as indicated from the arrow of the emergency button
Slices irregular in thickness	Blades are not tight	Tighten the blades but not to much
The bread vibrates in the blades	Frames not aligned	Align the frames
The bread vibrates in the blades	Upper conveyor	Correct the height
The bread is sliced too slowly	The blades are blunt	Replace the blades
The bread is sliced too slowly	Speed conveyor	Adjust the speed

✓ **BAG-OPENING BLOWER SYSTEM (APR)**

Before connecting the "APR" check that the voltage of the machine (see the plate of the machine) matches the voltage of your mains network. You can fix it on right or on left side of the machine. Adjust the bag-closer in conformity to the width of the loaf and of the bags. Put the bags under the bag-closer, turn the button so that the bag inflates. You must help with the hand ,the inflating of the first bag

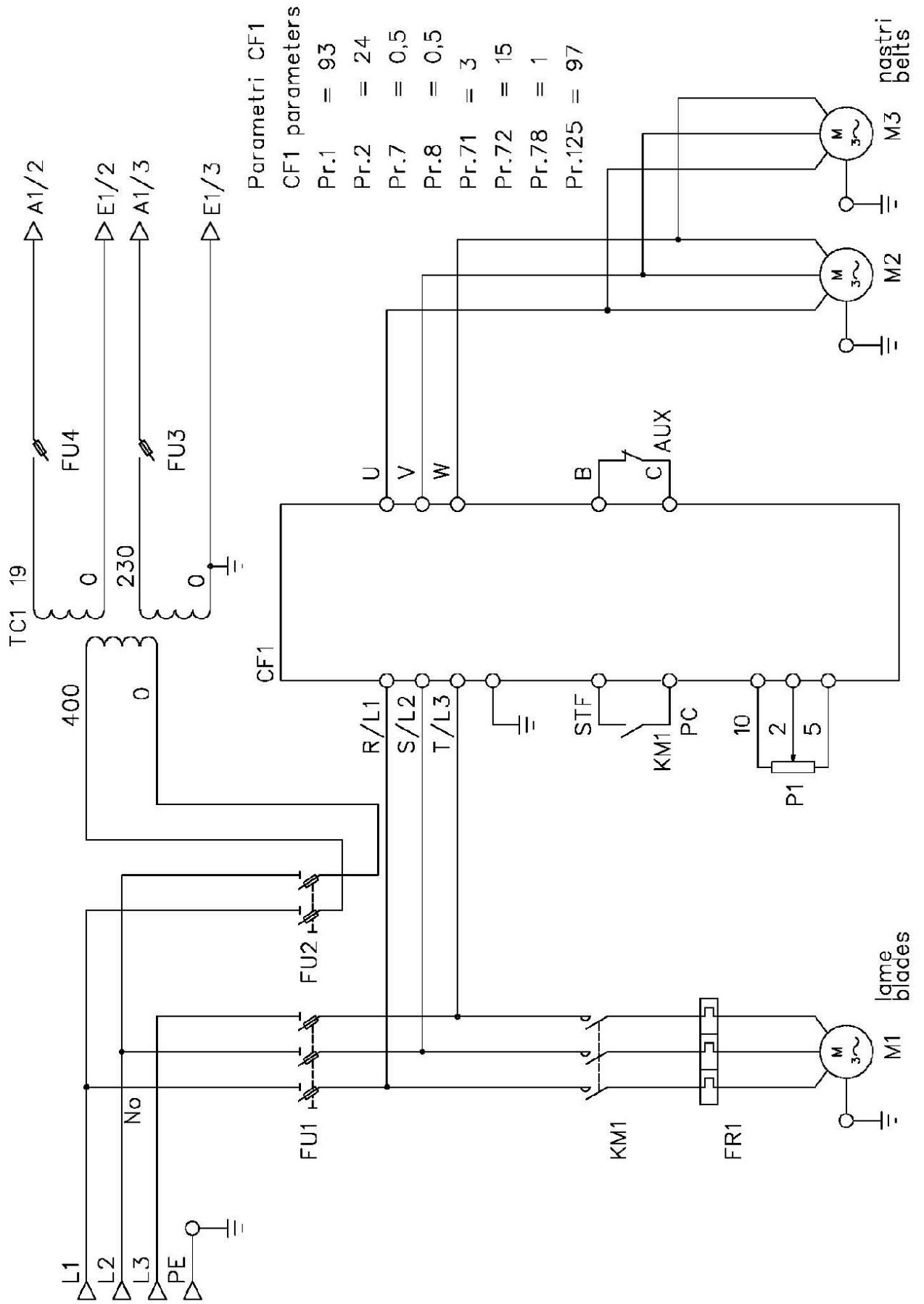
✓ **FUN SYSTEM MOTORS ROLLERS "VEN"**

The ES 52 must work at max. 25° C and we suggest the optional "VEN" in way to fun the machine. The motors rollers have to be removed every 1.000.000 cuts

✓ **SCRAPING OF THE MACHINE**

The structure of the machine is made of plate enamelled with powder enamel or with two-components epoxide enamel. The protections, the working plan, the pressing device, the bread pusher and the knives are made of stainless steel AISI 304. The belts are made of rubber. The electric parts are made of plastic material. For scraping, disassembled the machine into its parts of different material which have to be delivered, together with the hydraulic oil and the lubrication grease, to the competent elimination service.

Schema elettrico di Potenza - Wiring diagram for power supply



Distinta materiali - Bill of materials

SIGLA/REF	DESCRIZIONE/SPECIFICATION	TIPO/PART NUMBER
CF1	Inverter/Inverter	mitsubishi FR-D740-022SC-EC
FU1	Portafusibile/Fuseholder Fusibile/Fuse Fusibile/Fuse Fusibile/Fuse	ABB E93/32 ITALWEBER 1421006 ITALWEBER 1421006 ITALWEBER 1421006
FU2	Portafusibile/Fuseholder Fusibile/Fuse Fusibile/Fuse	ABB E92/32 ITALWEBER 1421002 ITALWEBER 1421002
FU3	Portafusibile/Fuseholder Fusibile/Fuse	ABB E91/32 ITALWEBER 1421001
FU4	Portafusibile/Fuseholder Fusibile/Fuse	ABB E91/32 ITALWEBER 1421006
KM1	Contattore/Contactor Contatti/Contacts	ABB B6-30-10 ABB CAF6-20E
FR1	Relè/Relay	ABB T6DU-4.0
PR1	Ponte/Bridge	MIC KBPC2502
C1	Condensatore/Capacitor	LELON 4700uF/50V
P1	Potenziometro/Potentiometer Manopola/Knob	SPECTROL 534-1K SPECTROL 21111
HL1	Unità/Unit Portalampada/lampholder Led/Led	ELFIN 020ULB ELFIN 020PD9 ELFIN 010BA9SLB24
SB1	Pulsante/Pushbutton Flangia/Flange Contatto/Contact	ELFIN 020PTAARK ELFIN 020G ELFIN 020E01
SB2	Pulsante/Pushbutton Flangia/Flange Contatto/Contact	ELFIN 020PTAARK ELFIN 020G ELFIN 020E01
SB3	Pulsante/Pushbutton Flangia/Flange Contatto/contact	ELFIN 020PTAIRK ELFIN 020G ELFIN 020E01
SB4	Pulsante/Pushbutton Portalampada/Lampholder Contatto/Contact Led/Led	ELFIN 020PTAILVK ELFIN 020PD9 ELFIN 020E10 ELFIN 010BA9SLV24
SB5	Pulsante/Pushbutton Flangia/Flange Contatto/Contact Contatto/Contact Contatto/Contact Contatto/Contact	ELFIN 020PTAIBLK ELFIN 020G ELFIN 020E10 ELFIN 020E10 ELFIN 020E01 ELFIN 020E01
SB6	Pulsante/Pushbutton Flangia/Flange Contatto/Contact Contatto/Contact Contatto/Contact Contatto/Contact	ELFIN 020PTAIBLK ELFIN 020G ELFIN 020E10 ELFIN 020E10 ELFIN 020E01 ELFIN 020E01
TC1	Trasformatore/Transformer	TECNOCABLAGGI 0190230270