



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

USER'S OPERATING AND INSTRUCTION MANUAL

MODEL 704-N

BUN/BAGEL SLICER



704-N BUN/BAGEL SLICER

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SAFETY INSTRUCTIONS

WARNING

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, MAINTENANCE, OR OPERATION OF THIS EQUIPMENT COULD CAUSE SERIOUS INJURY OR DEATH.

1. Before attempting to operate your slicer read this manual. Never allow an untrained person to operate this machine.
2. Connect the machine to a properly grounded electrical supply that matches or exceeds the requirements shown on the electrical specification plate on the machine. Follow all the specifications of local electrical codes. Always unplug the machine when it is not in use.
3. Always make sure the machine has been disconnected from the power supply and locked out, before cleaning or servicing.
4. Never stick your hand or any other objects into either end of the chute. Keep your hands away from the moving parts of the machine.
5. Never attempt to adjust or service this machine until your are **SURE** the knife has stopped.
6. Always make sure the knife is not rubbing or hitting any metal components before re-starting the machine.
7. All guards must be in place before starting the machine.
8. Handle knife blades with care. Do not touch the moving knife.
9. Use only proper replacement parts.
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.



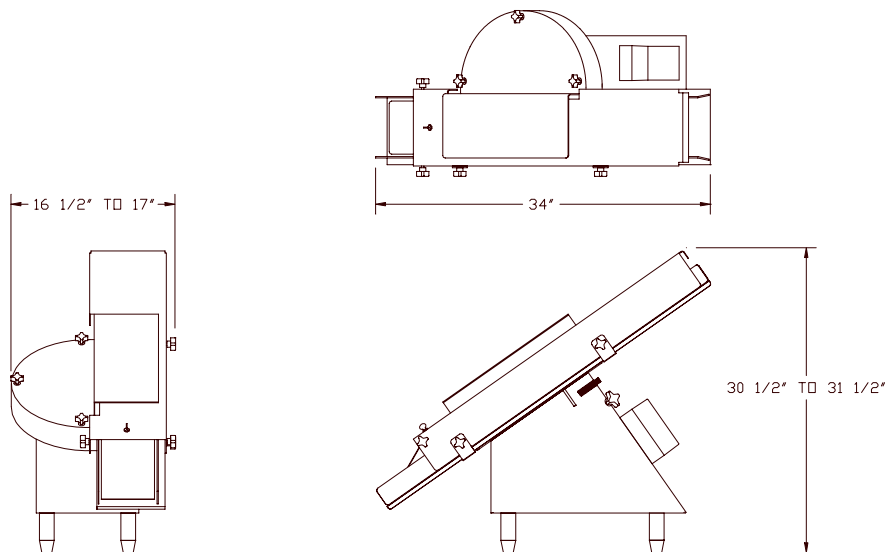
704-N BUN/BAGEL SLICER SPECIFICATIONS

DESCRIPTION

These bun/bagel slicers have welded steel frames and stainless steel chutes. They are compact, durable machines for counter top use in slicing a variety of buns or bagels with speed and economy.

SPECIFICATIONS

- Machine dimensions: Model 704-N
- Weight: Approximately 100 pounds.



- Standard Color: Gloss white enamel.
- Standard Electrical Service:
1/2 HP, 1725 RPM, 1-60-115 Volts AC, 8.0 Amps.
- Optional Electrical Services:
1/2 HP, 1725 RPM, 1-60-230 Volts AC, 4.0 Amps.
1/2 HP, 1425 RPM, 1-50-220 Volts AC, 3.6 Amps.

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PRODUCT CAPACITIES

- Maximum Product Size:
6-3/4 inches Wide and 3 inches High
- Blade Height (adjustable):
5/8 inch to 1-1/2 inches
- Maximum Cutting Depth:
6 inches



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ADJUSTMENTS

WARNING

NEVER ATTEMPT TO ADJUST OR SERVICE THIS MACHINE UNTIL YOU ARE SURE THE BLADE HAS STOPPED.

OUTSIDE SIDE GUIDE

This guide is used to determine the amount of "Hinge" left on the product and can be adjusted from leaving approximately a 3/4" hinge to a complete sever.

The guide is adjusted by loosening the two knobs which are below and to the outside of the table and by sliding the guide in or out to generate the desired amount of hinge. Re-tighten the knobs when the guide is in the desired location.

CAUTION

MAKE SURE THAT THE BLADE IS NOT HITTING ANY OF THE OTHER COMPONENTS BEFORE RE-STARTING THE MACHINE.

TABLE HEIGHT ADJUSTMENT

The table can be adjusted so that the height of the blade above the table is between 5/8" and 1-1/2".

To change the height of the blade loosen the large knob on the front corner of the machine's base below the table. Once loosened turn the thumb wheel above the locking knob, in the direction indicated by the arrows on the machine. Counter clockwise to increase the table height (decrease bottom slice thickness), or clockwise to decrease table height, (increase bottom slice thickness). Once the desired slice thickness is achieved re-tighten the large knob on the corner of the base to secure the table in the new position.

CAUTION

MAKE SURE THAT THE BLADE IS NOT HITTING ANY OF THE OTHER COMPONENTS BEFORE RE-STARTING THE MACHINE.

INSIDE SIDE GUIDE

Generally it is best to leave the inside guide adjusted to the maximum opening, this will allow the product to pass through uninhibited for maximum slicing speed. However, some products will require its use to reduce jamming.

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INSIDE SIDE GUIDE ADJUSTMENT (Continued)

If it seems necessary to adjust this guide loosen the two knobs which are on the top and to the inside of the table, then slide the guide in or out to conform with product width. Make a liberal adjustment to allow for product variances. Re-tighten the knobs to secure it in the desired position.

SLOW-DOWN DOOR ADJUSTMENT

On the discharge end of the chute you will find a small adjustable door used to slow the product as it exits the blade. Generally heavier products require a lower door setting while lighter products require less restriction. The door is raised by turning the thumb screw in a clockwise direction. Turning the screw in the opposite direction will lower the door.

Normally if a bun or bagel should stop beneath the door the next one should dislodge it, if it does not then the door should be adjusted to provide less restriction.

WARNING

**NEVER STICK YOUR HAND OR ANY OTHER OBJECT INTO EITHER
END OF THE CHUTE. ALWAYS KEEP YOUR HANDS AWAY FROM
THE MOVING PARTS OF THE MACHINE.**



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OPERATING INSTRUCTIONS

After adjustments for product width and bottom slice height have been made, (see adjustment section), you are ready to begin slicing your product.

Start the motor by turning the switch to the "ON" position, then place the product on the chute and allow it to slide into the blade, (do not throw the product into the machine). If the buns resist sliding freely into the blade simply use one or more additional buns to advance the first into slicing position.

WARNING

NEVER STICK YOUR HAND OR ANY OTHER OBJECT INTO EITHER END OF THE CHUTE. KEEP YOUR HANDS AWAY FROM THE MOVING PARTS OF THE MACHINE.

CAUTION

NEVER PLACE A PRODUCT IN THE MACHINE BEFORE STARTING THE MOTOR. THIS MAY PREVENT THE KNIFE FROM ROTATING AND CAUSE MOTOR DAMAGE.

Should the sliced bun stop under the discharge door, the next bun through the blade will generally dislodge it. If this does not happen, re-adjust the slow down door or inside guide, see adjustment section of this manual.



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MAINTENANCE/CLEANING/LUBRICATION

WARNING

NEVER ATTEMPT TO CLEAN OR SERVICE THIS MACHINE UNTIL IT HAS BEEN DISCONNECTED FROM THE POWER SUPPLY AND YOU ARE SURE THE BLADE HAS STOPPED. ALSO REMEMBER TO USE CARE WHENEVER YOU ARE WORKING NEAR THE BLADE.

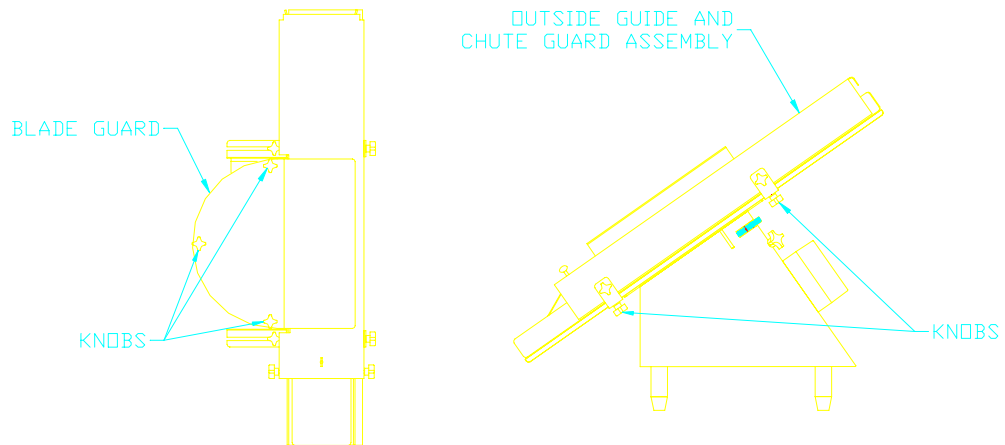
MAINTENANCE

Other than normal cleaning and occasional blade replacement little other regular maintenance is required.

CLEANING

Use a mild detergent solution or spray cleaner on all exterior and interior surfaces as necessary. Periodically remove the OUTSIDE GUIDE AND CHUTE GUARD ASSEMBLY and BLADE GUARD, then brush, or vacuum, all foreign material from below the chute and from the blade compartment.

- Remove the BLADE GUARD by removing the three knobs which hold it in place. Lift it clear of the machine and set it aside.



- Remove the OUTSIDE GUIDE AND CHUTE GUARD ASSEMBLY by loosening both knobs which secure it in place, and then slide the assembly off the machine and set it aside.



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WARNING

ALWAYS USE CARE WHEN HANDLING OR CLEANING THE BLADE.

CLEANING (continued)

The BLADE should be cleaned at least daily and may be cleaned in place, the maintenance person should wear cut resistant gloves to prevent injury. More frequent cleaning of the BLADE is required when cutting fruity or sticky breads.

CAUTION

ATTEMPTING TO SLICE PRODUCT WITH A DIRTY BLADE MAY CAUSE MOTOR OVERLOADS -- CLEAN THE BLADE FREQUENTLY.

The BLADE may also be removed for cleaning and is necessary when product is allowed to build up on the BLADE and dry. This may be a problem especially when cutting fruity or sticky breads. See "Changing the Blade" latter in this manual for instruction on how to remove the BLADE.

LUBRICATION

No lubrication is required. The motor is equipped with pre-lubricated sealed bearings which require NO lubrication, **DO NOT** attempt to oil or grease the motor.



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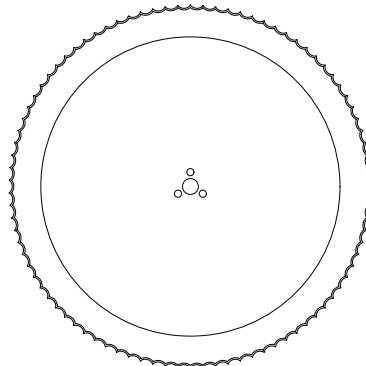
CHANGING THE BLADE

WARNING

NEVER ATTEMPT TO CLEAN OR SERVICE THIS MACHINE UNTIL IT HAS BEEN DISCONNECTED FROM THE POWER SUPPLY AND YOU ARE SURE THE BLADE HAS STOPPED. ALSO REMEMBER TO USE CARE WHENEVER YOU ARE WORKING NEAR THE BLADE.

CHANGING THE BLADE

- Remove the BLADE GUARD by removing the three knobs which hold it in place. Lift it clear of the machine and set it aside.
- Remove the OUTSIDE GUIDE AND CHUTE GUARD ASSEMBLY by loosening both knobs which secure it in place. Then slide the assembly off the machine and set it aside.
- Using a 7/16 inch hex wrench remove the three screws securing the BLADE to the hub and lift the BLADE from the machine.
- The BLADE can then be replaced by reversing the above procedure.
- The BLADE may be correctly installed with either side up.



NOTE

LOOKING AT THE SHAFT END OF THE MOTOR THE BLADE SHOULD ALWAYS ROTATE CLOCKWISE.

WARNING

DO NOT START THE SLICER UNTIL ALL GUARDS ARE IN PLACE AND SECURELY FASTENED AND YOU HAVE MADE SURE THAT THE BLADE IS NOT HITTING ANY OF THE METAL PARTS.



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TROUBLE SHOOTING

WARNING

NEVER ATTEMPT TO CLEAN OR SERVICE THIS MACHINE UNTIL IT HAS BEEN DISCONNECTED FROM THE POWER SUPPLY AND YOU ARE SURE THE BLADE HAS STOPPED.

THE SLICER MOTOR WILL NOT START OR WAS RUNNING BUT SUDDENLY STOPPED.

- Check to see if the machine's plug was accidentally removed.
- If plugged in, is the outlet working? Test it with another, working, small appliance.
- Your slicer is equipped with a thermal overload. To restart the machine after it has tripped allow it to cool for a few minutes. Press the "OFF" button **FIRMLY**. Then attempt to restart the machine.
- If you still can not find the problem have a qualified electrician check the unit's electrical system.

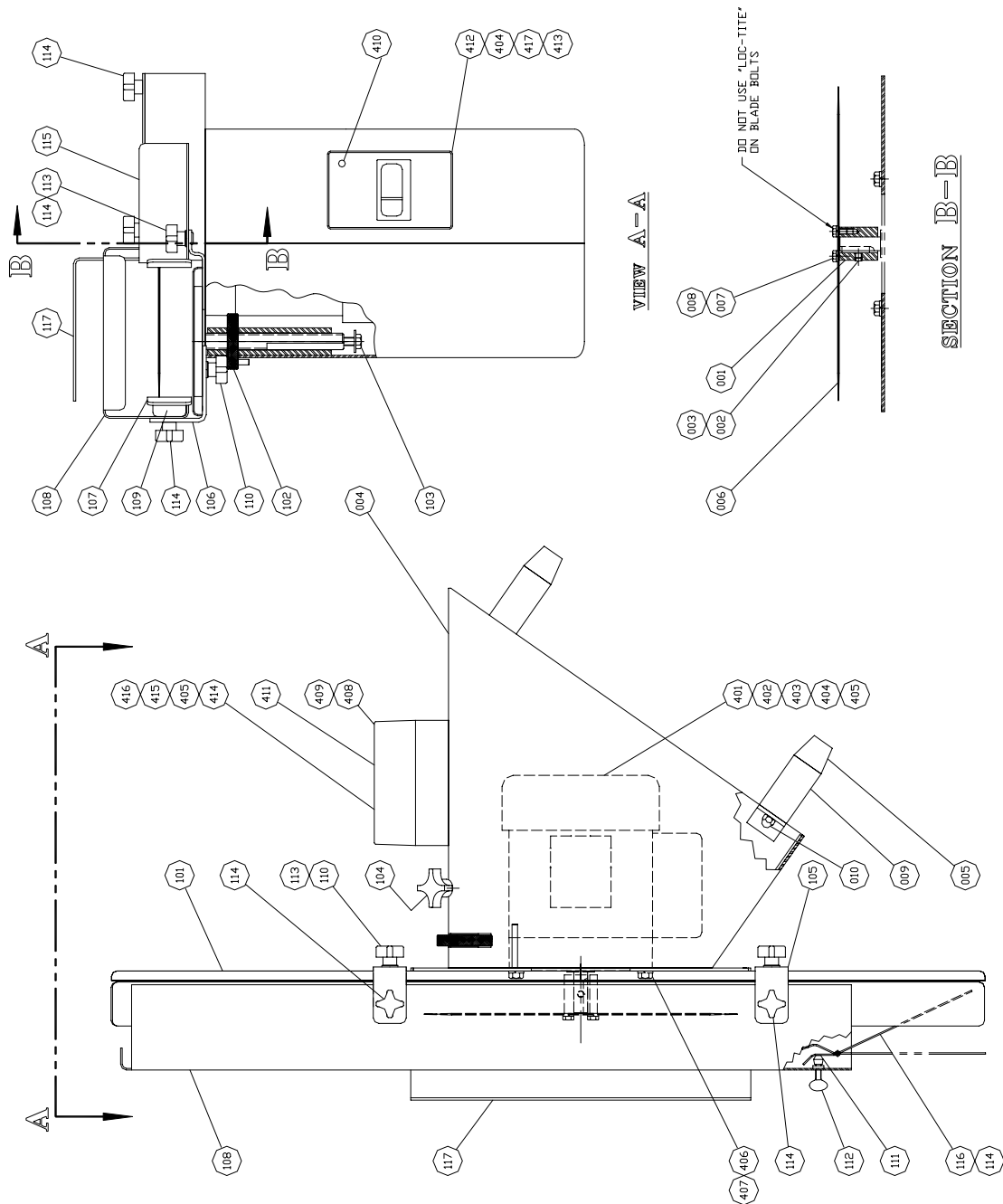
NOTE

ATTEMPTING TO START THE MACHINE AFTER PRODUCT HAS BEEN INSERTED IN THE MACHINE OR ATTEMPTING TO CUT PRODUCT WITH A DIRTY BLADE MAY CAUSE OVERLOADS.



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ASSEMBLY DRAWING 704-N



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REPLACEMENT PARTS LIST

<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
001	Adapter-Blade	0702-0025
002	Rod-Threaded Nylon 5/16-18	5840-8075
003	Screw-5/16-18 X 1/4 Soc. Set	5842-6143
004	Frame	0704-0027-1
005	Foot-Rubber	5918-6633
006	Blade-Scalloped	7107-7055
007	Screw-1/4-20 x 1/2 Hex Hd	5843-1001
008	Washer-1/4 Lock	5851-9395
009	Leg Assembly	0705-0011
010	Nut-5/16-18 Acorn	5832-0584
101	Table-Standard	0704-0028
102	Wheel-Thumb	0704-0029
103	Stop-Table	0704-0030
104	Screw-Clamp	4560-2510-1104
105	Pin-Spring 1/4" X 1/2" Stainless	5835-6840
106	Bracket-Outside Guide	0704-0031
107	Guide-Outside	0704-0032
108	Guard-Overhead	0704-0033
109	Spacer-Guide	0704-0034
110	Screw-Clamp	4560-2508-1106
111	Cap-Neoprene	5106-8920
112	Screw-Thumb	5843-0538
113	Washer-1/4 Flat Stainless	5851-9304
114	Knob-4 Prong	5911-7034
115	Guide-Inside	0704-0035
116	Door-Slow Down	0704-0036
117	Guard-Blade	0704-0037
401	Motor-1/2 HP 1-60-115/208/230	6301-3637
401	Motor-1/2 HP 1-50-110/220	6301-3945
402	Cord-Motor	0705-0009-001
403	Bushing-Strain Relief	5765-1071
404	Bushing-Strain Relief (motor)	5765-1082
404	Bushing-Strain Relief (enclosure)	5765-1124
405	Joint-Wire	5768-1239
406	Screw-Hex Hd. Cap 3/8-16 X 3/4	5843-1052
407	Washer-3/8 Lock Stainless	5851-9359
408	Enclosure-Switch	0705-0008-1
409	Screw-Mach 8-32 X 1/2	5843-5225
410	Light-Pilot (115v)	5709-0190
410	Light-Pilot (220v)	5709-0191

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Continued

To obtain Replacement Parts call Oliver Products Company at 1-800-253-3893



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REPLACEMENT PARTS LIST (Continued)

<u>ITEM NO.</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
411	Starter-Manual 6.3 – 10A (1-60-115)	5709-3042
411	Starter-Manual 4–6.3A (1-50/60-220/230)	5709-3041
412	Cord-Power (1-60-115)	5765-8300
412	Cord-Power 9 Ft. (1-50/60-220-230)	5765-8331
413	Nut-Lock	5766-7750
414	Wire-Ground	0619-0020
415	Screw-Round Hd. #10-24 X 3/8	5843-5237
416	Washer-#10 Lock	5851-9394
417	Cap-Plug (1-60-230)	5765-2030

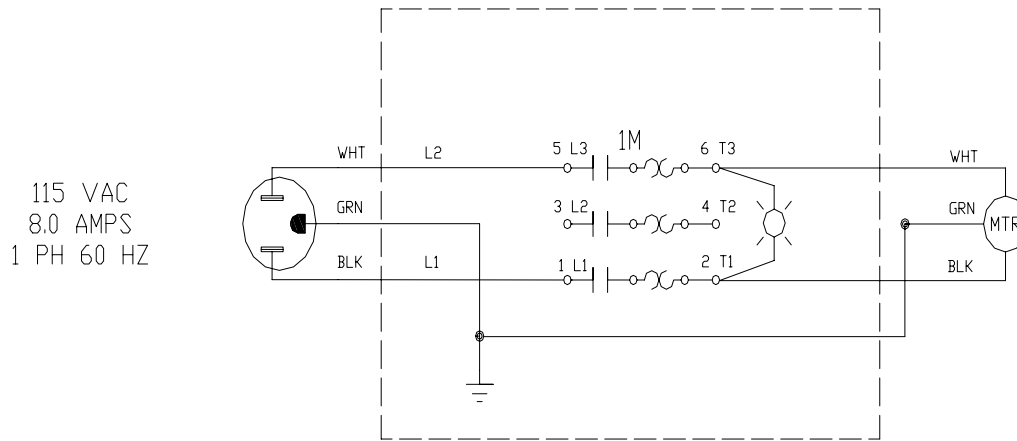
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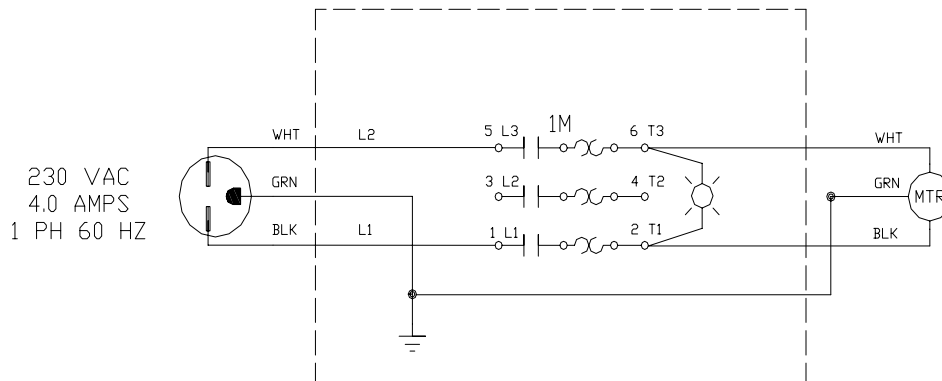
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WIRING DIAGRAMS

Wiring Diagram (1/2 HP, 1Ph, 60 Hz, 115 VAC)
Diagram No. 0704C12012



Wiring Diagram (1/2 HP, 1Ph, 60 Hz, 230 VAC)
Diagram No. 0704C120013



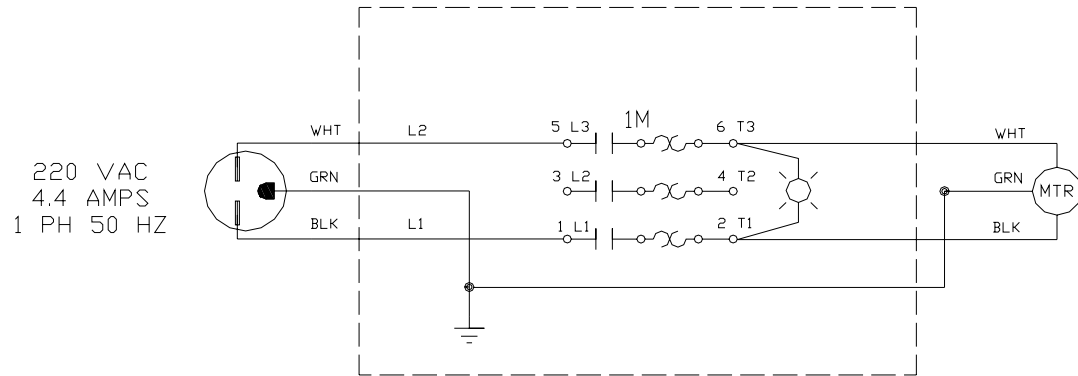
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Wiring Diagram (1/2 HP, 1Ph, 50 Hz, 220 VAC)

Diagram No. 0704C12009



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WARRANTY

PARTS

Oliver Packaging & Equipment Company (Oliver) warrants that if any part of the equipment (other than a part not manufactured by Oliver) proves to be defective (as defined below) within one year after shipment, and if Buyer returns the defective part to Oliver within one year, Freight Prepaid to Oliver's plant in Grand Rapids, MI, then Oliver, shall, at Oliver's option, either repair or replace the defective part, at Oliver's expense.

LABOR

Oliver further warrants that equipment properly installed in accordance with our special instructions, which proves to be defective in material or workmanship under normal use within one (1) year from installation or one (1) year and three (3) months from actual shipment date, whichever date comes first, will be repaired by Oliver or an Oliver Authorized Service Dealer, in accordance with Oliver's published Service Schedule.

For purposes of this warranty, a defective part or defective equipment is a part or equipment which is found by Oliver to have been defective in materials workmanship, if the defect materially impairs the value of the equipment to Buyer. Oliver has no obligation as to parts or components not manufactured by Oliver, but Oliver assigns to Buyer any warranties made to Oliver by the manufacturer thereof.

This warranty **does not** apply to:

1. Damage caused by shipping or accident.
2. Damage resulting from improper installation or alteration.
3. Equipment misused, abused, altered, not maintained on a regular basis, operated carelessly, or used in abnormal conditions.
4. Equipment used in conjunction with products of other manufacturers unless such use is approved by Oliver Products in writing.
5. Periodic maintenance of equipment, including but not limited to lubrication, replacement of wear items, and other adjustments required due to installation, set up, or normal wear.
6. Losses or damage resulting from malfunction.

The foregoing warranty is in lieu of all other warranties expressed or implied AND OLIVER MAKES NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR PURPOSE REGARDING THE EQUIPMENT COVERED BY THIS WARRANTY. Oliver neither assumes nor authorizes any person to assume for it any other obligations or liability in connection with said equipment. OLIVER SHALL NOT BE LIABLE FOR LOSS OF TIME, INCONVENIENCE, COMMERCIAL LOSS, INCIDENTAL OR CONSEQUENTIAL DAMAGES.

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WARRANTY PROCEDURE

1. If a problem should occur, either the dealer or the end user must contact the Parts and Service Department and explain the problem.
2. The Parts and Service Manager will determine if the warranty will apply to this particular problem.
3. If the Parts and Service Manager approves, a Work Authorization Number will be generated, and the appropriate service agency will perform the service.
4. The service dealer will then complete an invoice and send it to the Parts and Service Department at Oliver Products Company.
5. The Parts and Service Manager of Oliver Packaging and Equipment Company will review the invoice and returned parts, if applicable, and approve for payment.

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RETURNED PARTS POLICY

This policy applies to all parts returned to the factory whether for warranted credit, replacement, repair or re-stocking.

Oliver Packaging and Equipment Company requires that the customer obtain a Return Material Authorization (RMA) number before returning any part. This number should appear on the shipping label and inside the shipping carton as well. All parts are to be returned prepaid. Following this procedure will insure prompt handling of all returned parts.

To obtain an RMA number contact the Repair Parts Department toll free at (800) 253-3893.

Parts returned for re-stocking are subject to a **RE-STOCKING CHARGE**.

Thank you for your cooperation,

Repair Parts Manager
Oliver Packaging and Equipment Company