

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

USER'S OPERATING AND INSTRUCTION MANUAL

MODEL 702-N MODEL 702-NSE MODEL 702-NSS

BUN SLICERS



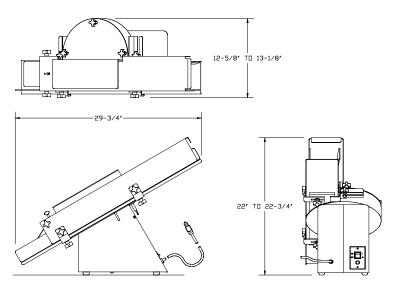
SPECIFICATIONS

DESCRIPTION

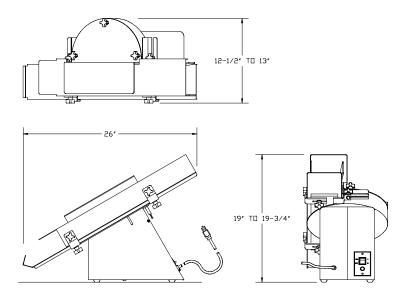
These bun slicers have welded steel frames and stainless steel chutes. They are compact, durable slicers for counter top use in slicing a variety of buns with speed and economy.

SPECIFICATIONS

Machine dimensions: Model 702-N

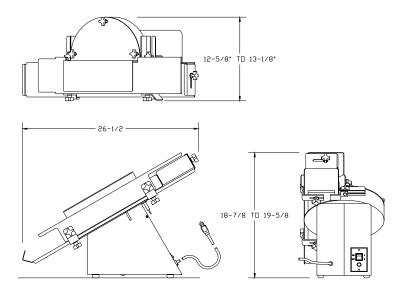


• Machine dimensions: Model 702-NSE





• Machine dimensions: Model 702-NSS



- Weight: Approximately (70) pounds.
- Standard Color: Gloss white enamel.
- Standard Electrical Service:

1/3 HP, 1725 RPM, 1-60-115 Volts AC, 6 Amps.

Optional Electrical Services:

1/3 HP, 1725 RPM, 1-60-230 Volts AC, 3.5 Amps. 1/3 HP, 1425 RPM, 1-50-220 Volts AC, 3.5 Amps.

PRODUCT CAPACITIES

Maximum Product Size:

4-7/8 inches Wide and 3 inches High

• Blade Height (adjustable):

5/8 inch to 1-1/2 inches

Maximum Cutting Depth:

4-3/8 inches



SAFETY INSTRUCTIONS

Every effort has been made by Oliver Products Company to provide you with a safe machine. It is essential, however, that machine operators and maintenance personnel observe the following safety precautions.

- 1. Before attempting to operate your slicer read this manual. Never allow an untrained person to operate this machine.
- 2. Make sure that the machine is only connected to a properly grounded electrical supply source of sufficient capacity for the load the slicer will put on it. Always unplug the machine when it is not in use.
- 3. Always make sure the machine has been disconnected from the power supply 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 blade has stopped.
- 6. Always make sure the knife is not rubbing or hitting any metal components before restarting 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.



GENERAL

DEFINITIONS

The use of the words WARNING, CAUTION, and NOTE in this manual should be guided by the following.

WARNING

AN OPERATING PROCEDURE, TECHNIQUE, ETC., WHICH MAY RESULT IN PERSONAL INJURY IF NOT CAREFULLY FOLLOWED.

CAUTION

AN OPERATING PROCEDURE, TECHNIQUE, ETC., WHICH MAY RESULT IN DAMAGE TO EQUIPMENT IF NOT CAREFULLY FOLLOWED.

NOTE

AN OPERATING PROCEDURE, TECHNIQUE, ETC., WHICH IS CONSIDERED ESSENTIAL TO EMPHASIZE.



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 1/2" 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. Retighten 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 the thumb screw below the table can be rotated clockwise to increase the table height (decrease bottom slice thickness), or rotated counter 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.

(continued on next page)



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 (Model 702-N only)

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 should stop beneath the door the next bun 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.



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.

On Model 702-N machines, 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.



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.

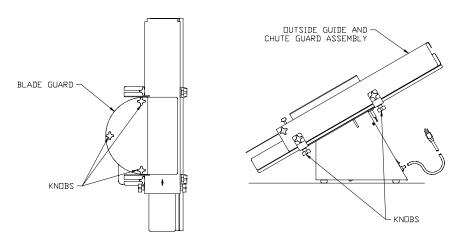
MAINTENANCE

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.

WARNING

ALWAYS USE CARE WHEN HANDLING AND CLEANING THE BLADE.

CONTINUED



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.



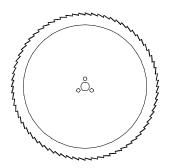
CHANGING THE BLADE

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.
- When reinstalling the BLADE, make sure that the points on the teeth are pointed in a counter clockwise direction.



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.



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's motor is equipped with a thermal overload. Should the motor become overheated it will stop. (See "Resetting the Thermal Overload" below)
- If you still can not find the problem have a qualified electrician check the unit's motor and switch.

RESETTING THE THERMAL OVERLOAD

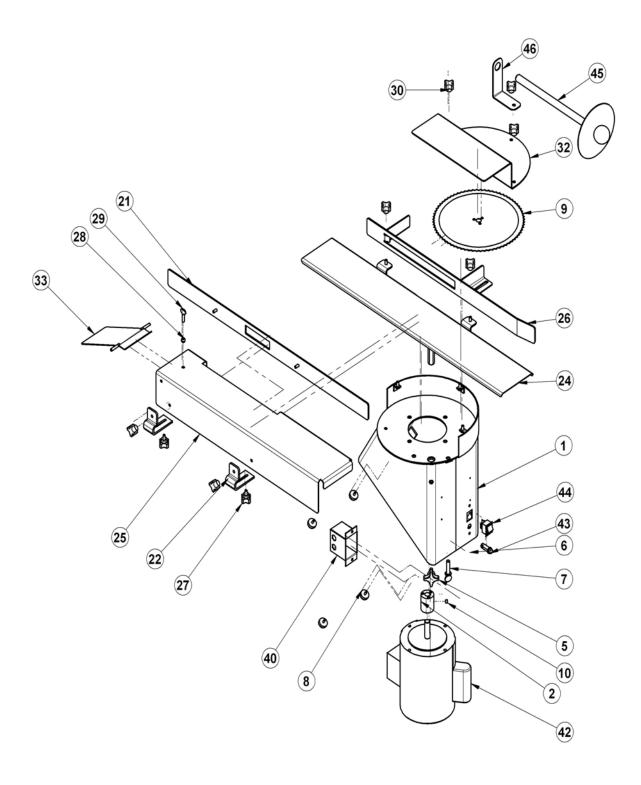
To restart the machine allow the motor to cool for approximately one to two hours.
Then carefully tip the machine to one side so that you can press the red reset button
which is located on the end of the motor. Press the button FIRMLY. Return the
machine it's proper position, connect it to the power supply and attempt to restart the
machine.

NOTE

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



ASSEMBLY DRAWING MODEL 702-N



Rev. 07/15/10 0702S20050-1



REPLACEMENT PARTS LIST

ITEM NO.	PART DESCRIPTION	PART NUMBER
001	Frame	0702-0024
002	Adapter-Blade	0702-0025
005	Screw-Clamp	4560-2510-1104
006	Bushing-Strain Relief	5765-1071
007	Screw-Thumb 3/8-16 x 1-1/2	5843-0545
800	Foot-Rubber	5902-0035
009	Knife-Scalloped StSt	7107-7053
010	Rod-Threaded Nylon 5/16-18 x 1"	5840-8075
021	Guide-Outside (Model 702-N)	0702-0017-002
022	Bracket-Outside Guide	0702-0018-001
024	Table (Model 702-N)	0702-0026
025	Guard-Overhead (Model 702-N)	0702-0020-002
026	Guide-Inside (Model 702-N)	0702-0019-002
027	Screw-Clamp	4560-2508-1106
028	Cap-Neoprene	5106-8920
029	Screw-Thumb 1/4-20 x 1"	5843-0538
030	Knob-4 Prong	5911-7034
032	Guard-Blade (Model 702-N)	0702-0022
033	Door-Slow Down, Bun	0702-0023
033	Door-Slow Down, Bagel	0702-0023-005
034	Stop-Table	0702-0032*
040	Cover-Switch & Light	0702-0008-002
041	Cord-Power 1-60-115 VAC	0702-0028*
042	Motor 1/3 HP 1-50/60-115/230	6301-1641
043	Light-Pilot 115 VAC	5709-0021
044	Switch-Rocker	5757-3307
045	Pusher – Bagel	0702-0044
046	Bracket – Pusher	0702-0045

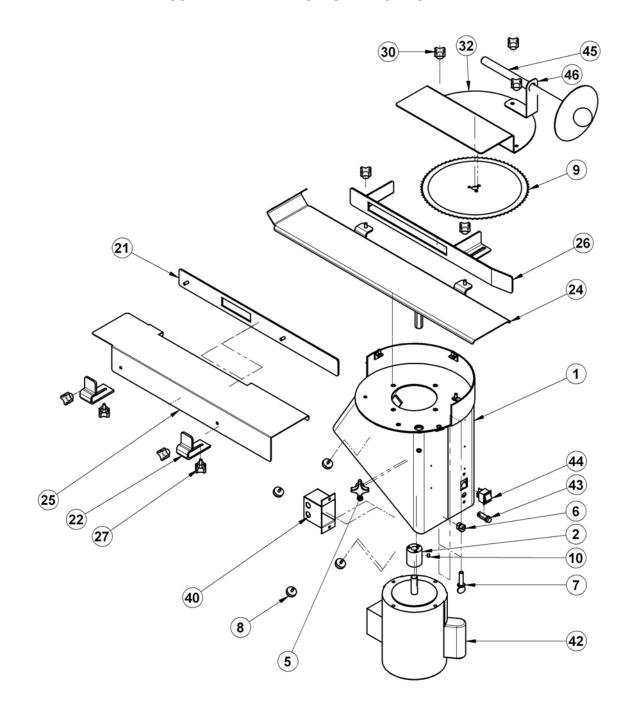
To obtain Replacement Parts call Oliver Products Company at 1-800-253-3893

Rev. 07/15/10 0702S20050-2

^{*}Part not shown



ASSEMBLY DRAWING MODEL 702-NSE



REV 07/15/10 0702S20051-1



REPLACEMENT PARTS LIST

ITEM NO.	PART DESCRIPTION	PART NUMBER
001	Frame	0702-0024
002	Adapter-Blade	0702-0025
005	Screw-Clamp	4560-2510-1104
006	Bushing-Strain Relief	5765-1071
007	Screw-Thumb 3/8-16 x 1-1/2	5843-0545
008	Foot-Rubber	5902-0035
009	Knife-Scalloped StSt	7107-7053
010	Rod-Threaded Nylon 5/16-18 x 1"	5840-8075
010	Set Screw	5842-6143
021	Guide-Outside (Model 702-NSE)	0702-0017
022	Bracket-Outside Guide	0702-0018-001
024	Table (Model 702-NSE)	0702-0026-001
025	Guard-Overhead (Model 702-NSE)	0702-0020
026	Guide-Inside (Model 702-NSE)	0702-0019
027	Screw-Clamp	4560-2508-1106
030	Knob-4 Prong	5911-7034
032	Guard-Blade (Others)	0702-0022-001
034	Stop-Table	0702-0032
040	Cover-Switch & Light	0702-0008-002
041	Cord-Power 1-60-115 VAC	0702-0028
042	Motor 1/3 HP 1-50/60-115/230	6301-1641
043	Light-Pilot 115 VAC	5709-0021
044	Switch-Rocker	5757-3307
045	Pusher – Bagel	0702-0044
046	Bracket – Pusher	0702-0045

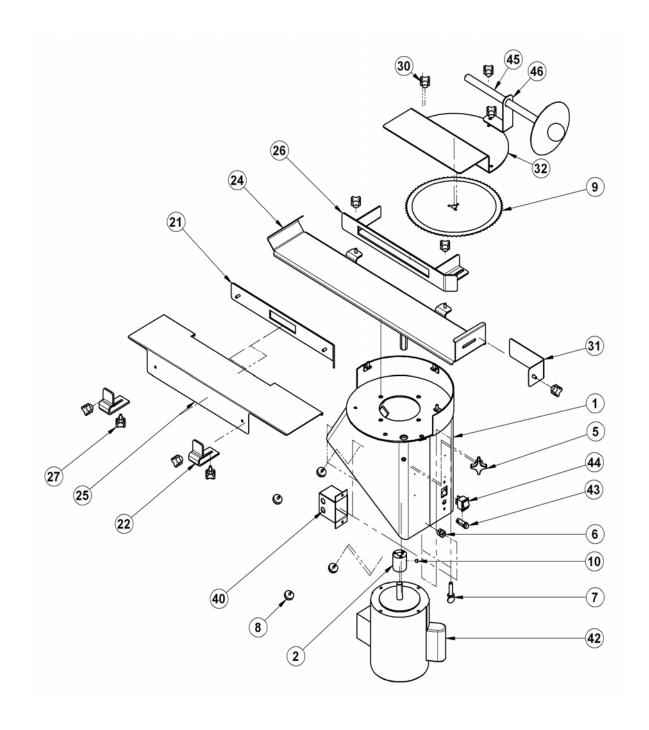
To obtain Replacement Parts call Oliver Products Company at 1-800-253-3893

REV 07/15/10 0702S20051-2

^{*}Part Not Shown



ASSEMBLY DRAWING MODEL 702-NSS



REV. 07/15/10 0702S20052-1



REPLACEMENT PARTS LIST

ITEM NO.	PART DESCRIPTION	PART NUMBER
001	Frame	0702-0024
002	Adapter-Blade	0702-0025
005	Screw-Clamp	4560-2510-1104
006	Bushing-Strain Relief	5765-1071
007	Screw-Thumb 3/8-16 x 1-1/2	5843-0545
800	Foot-Rubber	5902-0035
009	Knife-Scalloped StSt	7107-7053
010	Rod-Threaded Nylon 5/16-18 x 1"	5840-8075
021	Guide-Outside (Model 702-NSS)	0702-0017-001
022	Bracket-Outside Guide	0702-0018-001
024	Table (Model 702-NSS)	0702-0026-002
025	Guard-Overhead (Model 702-NSS)	0702-0020-001
026	Guide-Inside (Model 702-NSS)	0702-0019-001
027	Screw-Clamp	4560-2508-1106
030	Knob-4 Prong	5911-7034
031	Stop-Bread	0702-0021
032	Guard-Blade (Others)	0702-0022-001
034	Stop-Table	0702-0032*
040	Cover-Switch & Light	0702-0008-002
041	Cord-Power 1-60-115 VAC	0702-0028*
042	Motor 1/3 HP 1-50/60-115/230	6301-1641
043	Light-Pilot 115 VAC	5709-0021
044	Switch-Rocker	5757-3307
045	Pusher – Bagel	0702-0044
046	Bracket – Pusher	0702-0045

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

REV. 07/15/10 0702S20052-2

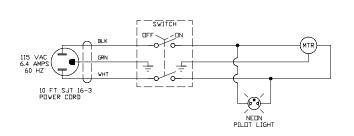
^{*} Part Not Shown

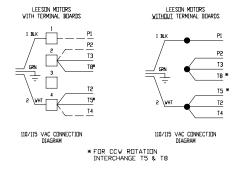


WIRING DIAGRAMS

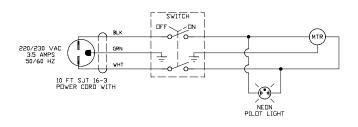
Wiring Diagram (1/3 HP, 1Ph, 50/60 Hz, 115 VAC)

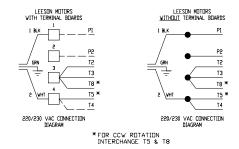
Diagram No. 0702C12007





Wiring Diagram (1/3 HP, 1Ph, 50/60 Hz, 230 VAC) Diagram No. 0702C12008





Rev. 6-17-98 0702S20044





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.

THIS PAGE WAS INTENTIONALLY LEFT BLANK.



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.

THIS PAGE WAS INTENTIONALLY LEFT BLANK.



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 Deptartment 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