

User Manual

for Lotus rotary-blade bread slicers
including ship model



Lebema GmbH
Am Schanzberg 1

17438 Wolgast
Germany

Tel.: + 49 (0)3836 6069900
Fax: + 49 (0)3836 6069902
E-mail: info@lebema.de
www.lebema.de

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2. About this manual

2.1. Foreword

This user manual will help you get to know the Lotus rotary-blade bread slicers and Orion table-top rotary-blade bread slicers and to take advantage of their modes of use properly.

This user manual contains important information on using the Lotus small and Lotus 600 bread slicers safely and properly. Following this manual will help you to avoid hazards and costly repairs, as well as to reduce downtime.

The manual must always be available at the place where the machine is being used.

This manual must be read by every person working with or on the respective machine, including:

- operation, including set-up, troubleshooting during operation, removal of production waste, care, removal of supplies and auxiliary materials
- service (maintenance, inspection, repair) and/or
- transport.

In addition to the user manual and the accident prevention regulations in force in the user's country for the site of operation, accepted technical rules for workplace safety and competence must also be observed.

Any further questions can be confidentially addressed to:

Lebema GmbH

Am Schanzberg 1

17438 Wolgast

Germany

Tel.: + 49 (0)3836 6069900

Fax: + 49 (0)3836 6069902

E-mail: info@lebema.de

www.lebema.de

2.2. Key to symbols

The following symbols are used in this manual:



NOTE

This symbol indicates important advice for proper handling of the machine. Ignoring this advice can cause problems to the machine or in its surroundings.



DANGER

Special information or dos and don'ts for preventing personal injury or significant property damage are indicated by this symbol and the word "Danger" in bold.

DANGER



ATTENTION

Special information or dos and don'ts for preventing damage are indicated by this symbol and the word "Attention" in bold.

ATTENTION



ASSEMBLY/MAINTENANCE NOTE

Under this symbol you will find tips and especially useful information related to assembly and maintenance of the machine.



TECHNICAL DATA

Under this symbol you will find particularly useful information related to the machine model.



OPERATION

This symbol indicates important advice for properly operating the machine. Ignoring this advice can cause problems to the machine or its surroundings.

3. Safety

3.1. General notes on work safety

The machine's safety equipment and its electronic control system have been tested and approved by the testing and certification authority of the trade association's food and beverage technical committee according to certificate 07017. Nonetheless, any machine can be dangerous when improperly plugged in or operated, or when used for purposes for which it is not intended.

- Every person associated with connecting, operating or maintaining the machines must read this manual, especially the section titled "Safety".
- The machines must be plugged in, operated and maintained only by personnel who are familiar with that information and who have been educated about the machines' hazards.
- Applicable regulations and laws (e.g., Electrical systems and equipment, safety rules for kitchens, hygiene regulations, VDE 0701/0702), as well as generally accepted rules, must be complied with.
- If something nonetheless remains unclear, ask your supervisor or the manufacturer.
- Refrain from any work method that compromises the machines' safety.
- Absolutely no safety equipment may be modified, disassembled or disabled. The safety equipment prevents damage and injury.
- Every workday, make sure that the safety equipment is working properly (see chapter 5.2). If there is any visible damage or deficiencies that compromise safety, or any unusual sounds or smells, shut the machine off and inform your supervisor.
- All repair work must be done only when the respective machine is switched off and unplugged.
- Have the respective machine and especially the power cord and plug examined annually by an experienced professional to make sure they are in proper condition.
- Do not let the power cord hang over the edge of a table.
- Do not lay the power cord across traffic routes or near heat sources.
- Never place the machines in the immediate vicinity of heat sources, such as stoves, ovens, grills or hot plates.
- Unplug the machine or turn it off at its main switch as soon as it is to be cleaned or no longer used.
- Never reach into the machine while it is operating.
- Take special care when the knife remains are on the cutting channel, and the hood is opened during and cutting. Now, the cover should be opened and closed once briefly, because after closing the machine makes a knife blow and the knife

remains on the cutter shaft.

- Don't reach with your hand in the removal shaft when the blade is at the removal shaft. Risk of injury.
- The machine must shut down to secure it against than switched on again and call at the service it:
 - o In the " normal stop " the knife remains in the channel,
 - o damage to the housing or the cover can be seen,
 - o The daily security check fails.
- Pull the plug is out or turn on the machine from the site mains separation device as soon as the machine cleaned or no longer needed.
- Don't reach into the machine, because you can lead to serious injury or loss of limbs.
- **After 11 years in the control of the machine must be replaced since then the relay, according at the Sistema-calculation to share the machine.**

3.2. Machine controls

- Never modify the machine's controls.

3.3. Special safety points

- Clean the machine with no running water or a jet of water, surfaces with a damp cloth and dry thoroughly.
- When the machine is being set up, leave all traffic routes and emergency exits free.

3.4. Warning about unauthorized alterations and modifications

- The manufacturer must be informed before any alterations or modifications.
- For safety reasons, unauthorized alterations and modifications are prohibited. They void the warranty of the respective machine and the EC Declaration of Conformity.

3.5. Protection equipment

- Before the respective machine is turned on, all protection equipment must be properly attached and operational.
- The protection equipment may only be removed:
 - o when the machine is not running and power disconnection
 - o measures have been taken to prevent the machine from being switched back on again.
- When subcomponents are delivered, the operator must attach the protection equipment according to regulations.

3.6. Training of personnel

- Only trained, experienced personnel can work on the machine.
- It is necessary to determine clearly the employees' responsibilities for the machine's

assembly, operation, set-up, maintenance and repair.

- Employees in training must work only under the supervision of an experienced person.

3.7. Maintenance, service and troubleshooting

- Prescribed adjustment, maintenance and inspection work must be performed at proper intervals.
- Inform operating personnel before maintenance and repair work is to begin.
- Before all maintenance, inspection and repair work, you have to turn the machine power supply and secure supply disconnecting device against unexpected restart or disconnect the machine from the mains.
- Check that all bolts are firmly tightened.
- After completing the service procedures, check the operation of the safety equipment.

3.8. Intended use

- All the bread slicers are intended for cutting bread (white, rye, whole grain, pumpernickel, etc.) and breads of a similar consistency. Any other application is considered unintended use. The manufacturer is not liable for damages caused by unintended use. The operator bears all risk.

3.9. Liability disclaimer

- It should especially be noted that Lebema GmbH is not liable for damages caused by improper or careless operation, maintenance or service, or due to unintended use. This also applies to modifications as well as attachments and rebuilds. Such cases void the manufacturer's warranty.

3.10. Non-ionizing radiation

- Non-ionizing radiation is not produced deliberately but issued only for technical reasons of the electrical equipment (such as electric motors, power lines or solenoids). Also, the machine does not have a strong permanent magnet. In compliance with a safety distance (distance from the field source to the implant) of 30 cm, the influence of active implants (eg pacemakers, defibrillators) are excluded with high probability.

4. Labelling and EC Declaration of Conformity

There is a clearly legible, indelible model identification plate on the back of the respective machine in the format seen below.

This shows the individual machine number. This information is also shown in the Declaration of Conformity in this manual.

LEBEMA GmbH			
Am Schanzberg 1, 17438 Wolgast			
Masch.Type	Lotus 600	XXXXXXXXXXXX	Masch.Nr.
Baujahr:	2015	400 / 50	V/Hz
CE		1,6 / 0,9	A/kW

EC Declaration of Conformity

according to EC machinery directive 98/37/EG, appendix HA

We hereby declare that the machine designated below, in the design and construction that we have brought to market, conforms to the standard safety and health requirements according to Appendix I of the EC machinery directive, as well as to the requirements of the EC directives indicated below.

Description of machine:	Rotary-blade bread slicer
Model:	Lotus 600 Standing
Machine No.:	xxxxxxxxxxxxxx
Language area:	english

EC directives followed

EC machinery directive 2006/42/EG
EC low-voltage directive 2006/95/EG
EC EMC directive 2004/108/EG

Harmonised European standards applied

EN 13954 Bread slicer – safety and hygiene requirements
EN ISO 12100-1 (Machine safety)
EN ISO 12100-2 (Machine safety)
EN ISO 13857 (Machine safety)
EN 60204-1 (Electrical equipment for industrial machines)
EN 61000-6-3 (Electromagnetic interference)
EN 61000-6-1 (Interference immunity)

This declaration becomes void if the machine undergoes modifications that we have not approved or if the machine leaves the aforementioned language area!

24. 04. 2015
Wolgast, dated

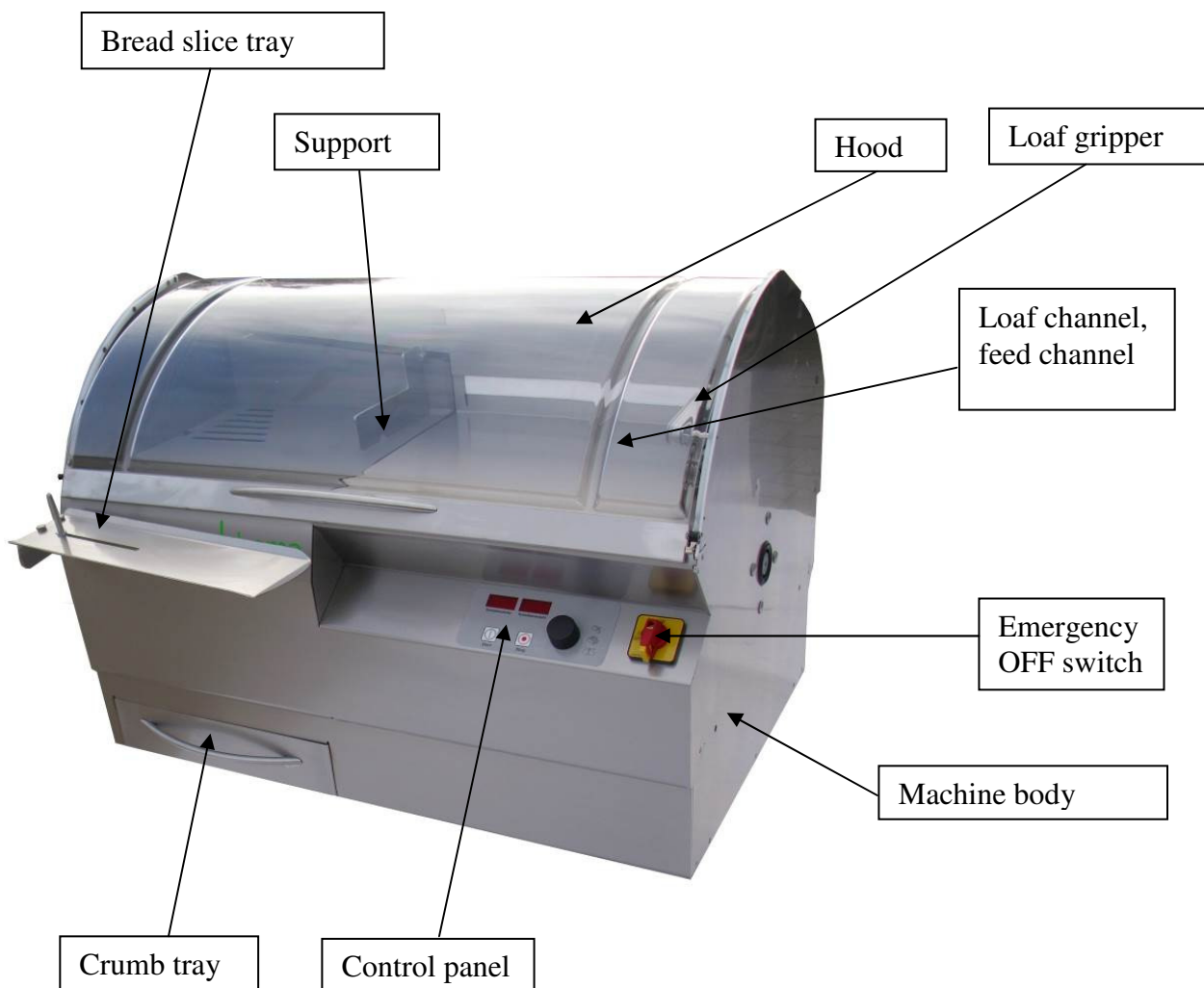
Andreas Lemke
CEO

5. Description

5.1. Visual overview of the Lotus 600

The Orbis and Orion rotary-blade bread slicers comprise the rotary blade's drive motor, the loaf channel, the drive for the loaf gripper, electronic controls and a machine body containing a crumb tray. The loaf channel is covered with a single-section, transparent cover to which a support for the sliced bread is connected. The front part of the respective machine is home to the control panel with the ON/OFF switch, the emergency OFF switch and the bread slice tray.

All Orion table-top rotary-blade bread slicers can also be equipped with a mobile undercarriage if required.



5.1.1. Emergency stop switch

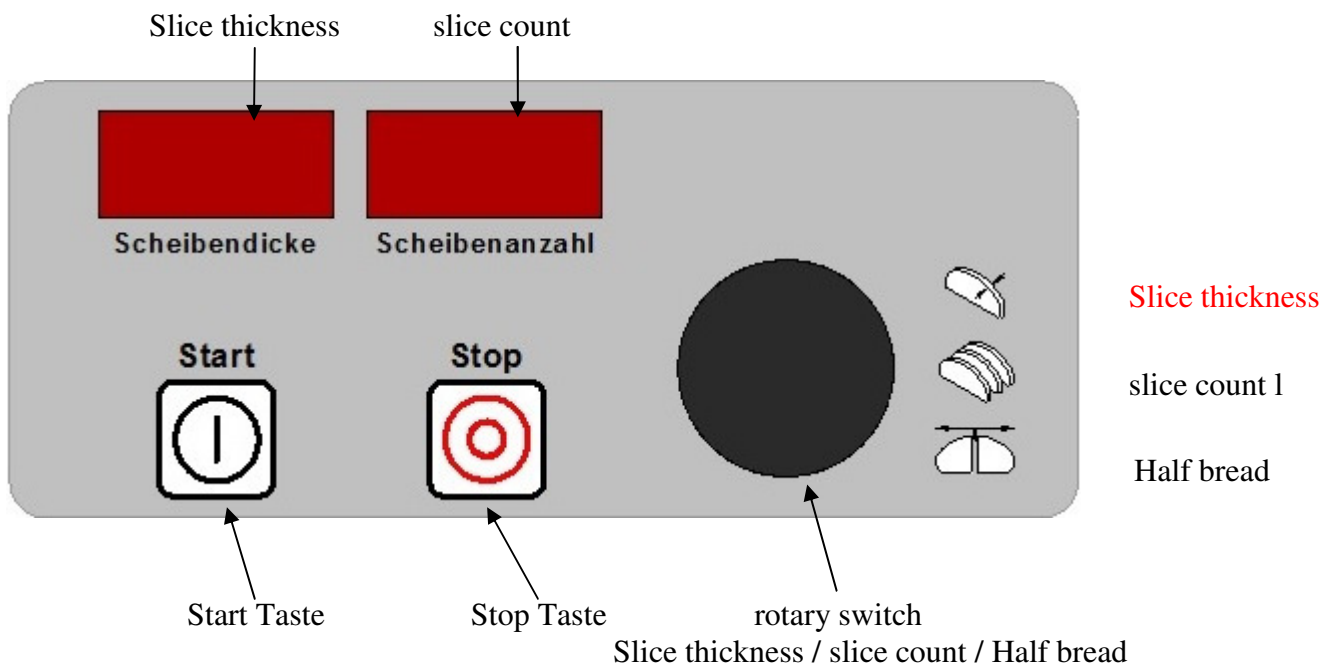
The emergency stop switch is a supply disconnecting device! In that case the bread slicing machine can be turned on or off and the machine disconnected from the mains. The operating state is displayed on the control panel next to the emergency stop switch.

After switching on the machine, the safety devices are checked. To this end, the hood is opened and closed once, then a knife blow it and put the knife has to vanish in the knife slot. When recognizable damages or defects that affect safety, as well as unusual noises and odors occur, turn off the machine and secure against restarting, inform qualified staff about it. Further operation is allowed only after the removal of defects.



Emergency stop switch

5.2. Control panel



rotary switch



Setting the disc:

by turning the rotary switch 4 - 24mm in 0.5mm increments

Number of disks:

Press the rotary switch and turn to the right, z. B. 3, then press the start button, the machine cuts from 3 slices of bread and the carriage moves back to its initial position.

Bread cut in half:

When the hood is closed, press the rotary switch. In the right window read 1 - 2. The disc thickness is not displayed. Press the start button! Measures the machine, and move the bread on center. Then, the bread is divided, and the carriage returns to its initial position.

Release brake:



The machine hood must be opened and the crumb tray is pulled out. Press the STOP button, "br OFF" appears in the display. Now the brake can be turned on by pressing the STOP button on and off.

After closing the hood machines, the crumb tray and press the Start button a knife blow. The machine is back in the cutting mode..

5.3. Safety equipment

5.4.1. Safety switch



Each machine is equipped with safety switches on the hood and crumb tray. The machines start only when the hood is closed and the crumb tray has been inserted.

5.4.2. Motor brake



Each machine's rotary blade's drive motor is equipped with a mechanical motor brake. The motor brake stops the blade immediately when the hood is opened while bread is being cut, and secures the blade when the machine is not running.

5.4.3. Knife position after braking

Normally, the motor is switched off when the bread is cut completely or by pressing the Stop button on the control panel. For this purpose, the position of the cutting blade is determined and brought to a halt the knife out of the knife cutting channel initiator. If the knife initiator, a second time occupied by brake wear occurring after shutdown, "Err 16" is displayed and locked the machine for further operation. Brake is detected to be bad before the blade re-enters the bread channel.

Therefore, avoid all contact with the blade of the knife and use the cut-resistant gloves.

6. Operation

6.1. Requirements



ATTENTION! If you are commissioning the machines for the first time, please observe the information in section 11. The wrong electrical voltage or the wrong direction of rotation can damage the machine. Blades that are blunt or improperly adjusted result in bad cutting.

6.2. Instructions for using the machines

Before turning on the machine, heed the following safety warnings:



DANGER! Never reach into the machine while it is operating.

ATTENTION! Before turning on the machine, make sure its operation will not endanger anyone. Turn the machine on only if all safety equipment is present and operational. Do not leave the machine running unattended.

ATTENTION! Do not allow foreign objects to get into the machine. Foreign objects can damage the machine.

6.3. Functional description



The bread is placed into the loaf channel and clamped by the loaf gripper. After closing the hood and press the Start button, the loaf gripper moves the bread toward the blade, which will cut the loaf into slices. After cutting, the machine shuts off automatically. After the hood has been opened, the bread slices can be removed from the loaf channel. Every time the hood is opened, the controls automatically activate the program “Slice bread completely”.

6.4. Slicing a whole loaf



1. Switch on / off switch.
2. Open the hood.

The display of the slice thickness indicates the currently existing in the machine version of the program for three seconds. After the last set slice thickness appears. Thus, the machine is ready.

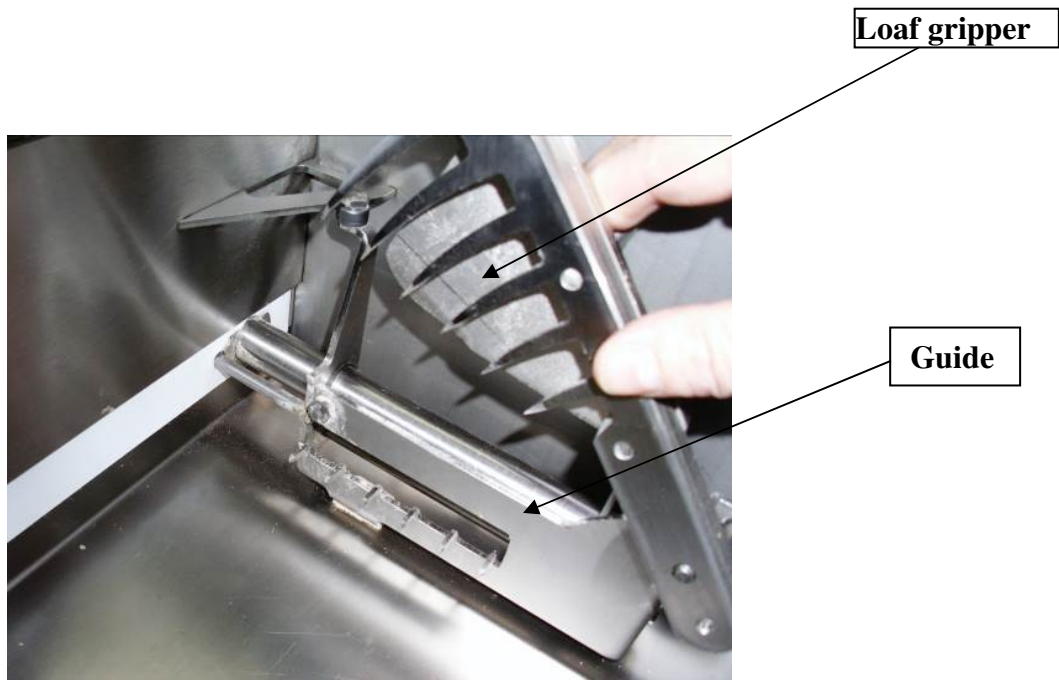
3. Close the hood.



ATTENTION! After the ON/OFF switch has been activated, the hood must be closed to allow the safety equipment to be checked. The blade makes one pass and the loaf gripper moves to its end position. This completes the safety equipment check and the machine is ready to run.

4. Open the hood again.
5. Open the loaf gripper and place the bread in such a way that it is supported by the guide on the bread holder on the wall of the feed channel nearest the operator.

Caution Risk of Injury to the tips of the bread claw.



6. Press the loaf gripper tightly into the bread.

7. If required by the rotary switch "reduce slice thickness" or "zoom-sectional strength" to set the desired cutting thickness. The cutting thickness can be adjusted in steps of 0.5 mm 4-24 mm and can be read on the display.

8. Close the hood.

The machine cuts the bread clamped into the bread holder completely and then shuts off.

9. Open the hood and press start button.

Remove the sliced bread from the machine and place it on the bread stacker.

6.4.1. Entire breads cutting 290 mm (Lotus - small) and <390 mm (Lotus 600) Length

1. Close the hood and press start button.

The bread is transported at a standstill blade in cutting position. Then the machine starts to work and automatically switches off when the bread has

been completely cut open. When the sliced bread is longer than the discharge channel, the machine automatically interrupts the cutting operation and the up to this time, sliced bread must be removed.

6.4.2. Entire breads cutting > 270 mm but <450 mm (Lotus - small) or > 380 mm but <600 mm (Lotus 600)

1. Close the hood and press the start button.

The blade is stationary and the loaf is inserted into the exit channel until the centre of the loaf has reached the cutting gap. Then blade cuts the loaf into halves.

2. Open the hood.

Remove the cut-off half loaf from the exit channel.



NOTE! If the second half loaf is also removed from the bread channel, the loaf gripper returns to its original position once the hood is closed.

3. Close the hood and press the start button.

The machine cuts the half loaf clamped into the bread holder and then shuts off.

4. Open the hood.

Remove the sliced bread from the machine and place it on the bread stacker.

5. Once the bread holder has reached its end position, open the loaf gripper and remove the heel.



NOTE! The hood can remain closed until the last slice of bread cut, and the clip is in its final position.

6.5. Dividing a loaf, slicing a half loaf



The Lotus bread slicers can easily cut the loaf in two and then, if desired, slice the half loaves. Proceed as follows:

1. Open the hood.

2. Open the loaf gripper and place the bread in such a way that it is supported by the guide on the bread holder on the wall of the feed channel nearest the operator.

3. Press the loaf gripper into the bread.

4. Close the hood.

5. Press the rotary knob and turn to the left, the display will show 1/2,

the slice thickness is not displayed.

6. Press "Start button"

The bread carriage moves the bread center to the the cutting gap the circular blade, bread divides the center and moves to its initial position.

7. You can now open the hood and remove both bread halves.



NOTE! If the half loaf held by the loaf gripper is to be sliced, you have to remove the left side of bread, close the hood, set the rotary switch to the cutting thickness and press the "Start" button.

6.6. Cutting individual slices



The machines can cut individual slices from the loaf. With the machine already switched on and ready to run (with points 1 to 4 of section 6.4 already completed), proceed as follows:

1. Open the loaf gripper and place the bread in such a way that it is supported by the guide on the bread holder on the wall of the feed channel nearest the operator.
2. Press the loaf gripper tightly into the bread.
3. close the hood
4. Press the rotary knob and turn to the right, the display shows the disc number is displayed, adjust to the desired disc number.
5. Press "Start" button, set the slices are cut.



Note! You can also cut single slices from whole loaves. If a complete loaf is inserted, the machine then divides it in the middle. Before slicing, remove the half loaf that is in the exit channel and close the hood again.

6. Open the hood and remove the bread slices.
When the hood is opened, the electronics automatically return to the "Slice bread completely" program.

7. Once the bread holder has reached its end position, open the loaf gripper and remove the loaf.



Note! The hood can remain closed until the last slice of bread cut, and the clip is in its final position.



Note! You can cancel the "Individual slices" program at any time if it was set by mistake. Just press the "Stop" button.

Shutting off when there is a malfunction

Any time there is a hazard or malfunction, you can interrupt the slicing process and stop the machines by opening the hood. The loaf gripper and blade both stop in position. After the hood is closed, the blade makes one pass and the loaf gripper moves to its start position. If the cutting process needs to be continued with a different program choice or in the mode already selected, the hood must be reopened and then closed again.



DANGER! Beware of injuries from the blade edge in the cutting area!

If the machine has been shut off by opening the hood, the blade may stay in the cutting area if the hood has been opened quickly. Therefore, only open the hood slowly, so that the blade can come to a stop in the rear area of the blade housing.

If the knife in the cutting channel, particular caution is necessary when hood stand, use cut-resistant gloves.

7. Cleaning



We recommend cleaning the machines and their blade housing daily and cleaning both sides of the blade and the wall of the blade housing behind the blade at least weekly.



DANGER! Pull the plug or turn off the main switch on the respective machine before cleaning. **Never** clean the machine with running water, but with a damp cloth only.

7.1. Daily machine cleaning

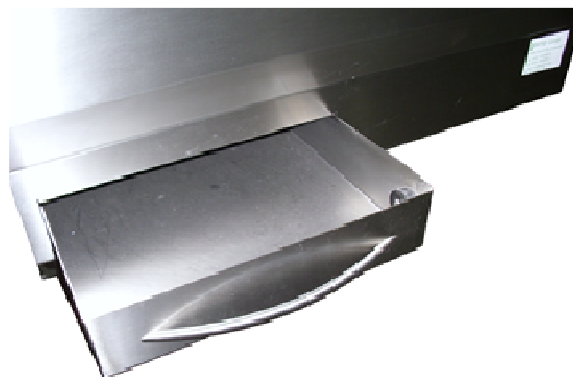


Proceed as follows:

1. Open the hood, turn off the machine and pull the plug.
2. Remove bread remains from the loaf channel.
3. Open the cover of the blade housing and in the raised position remove it in a forward direction.



4. Clean the interior of the blade housing, wipe the surfaces with a damp cloth and dry them carefully.
5. Pull out the crumb tray and remove any bread remains.



6. Wipe the surfaces with a damp cloth, dry them carefully and rub them with an oil that is permissible in the food industry (e.g., Klüberoil 4UH1-15).
7. Insert the crumb tray, install the cover of the blade housing and close the hood.

7.2. Cleaning the machines, including the blade



In addition to cleaning the machine daily, we recommend cleaning the blade at least once a week and at the same time checking it for damage.



DANGER! Even if the machine is not running, you can still cut yourself on the blade. Therefore avoid all contact with the blade edge and use cut-resistant gloves.

For cleaning the machine, including both sides of the blade and the wall of the blade housing behind the blade, we recommend removing the blade (see point 7.3. page 23).

If you want to clean the machine including the blade, without removing the blade, proceed as follows:

1. Open the hood, turn off the machine and remove the cover of the blade housing.
2. Close the cover, press the rotary knob and turn it on the machine! The blade moves in the cleaning position, the display indicates Leb 5.4
3. Open the hood!
4. Now the blade can will rotated into the correct position for cleaning, because the brake is now open.



Note! Pressing the “Release brake” button releases the brake and allows the blade to be rotated for cleaning. This lets you easily clean both sides of the blade and the wall of the blade housing behind the blade.



5. Now just clean both sides of the blade, the wall of the blade housing behind the blade and the right part of the loaf channel that is otherwise covered by the bread holder located in its end position.

After finishing this work, proceed as follows:



6. Close the hood and slide drawer.

The blade makes a pass. The blade disappears again into the blade housing and the loaf gripper moves to its rightward end position.

7. Emergency stop switch off and unplug it.
8. Open the hood and remove bread remains from the loaf channel.
9. Clean the interior of the blade housing.
10. Pull out the crumb tray and remove any bread remains.
11. Wipe the surfaces with a damp cloth, dry them carefully and rub them with an oil that is permissible in the food industry.
12. Insert the crumb tray, install the cover of the blade housing and close the hood.

7.3. Cleaning and blade replacement



For thorough cleaning of the wall of the blade housing behind the blade, or if the blade edge is dull after sustained use, the blade must be changed. In exchange for the worn blade, the manufacturer will optionally supply a newly manufactured or refurbished blade in special transport packaging.



DANGER! Shut the machine off before changing the blade.

DANGER! Even if the machine is not running, you can still cut yourself on the blade. Therefore avoid all contact with the blade edge. Always store a blade and use cut-resistant gloves. that is no longer used in the replacement blade's transport packaging. Also use this transport packaging for sending the dull blade to the manufacturer for refurbishing.



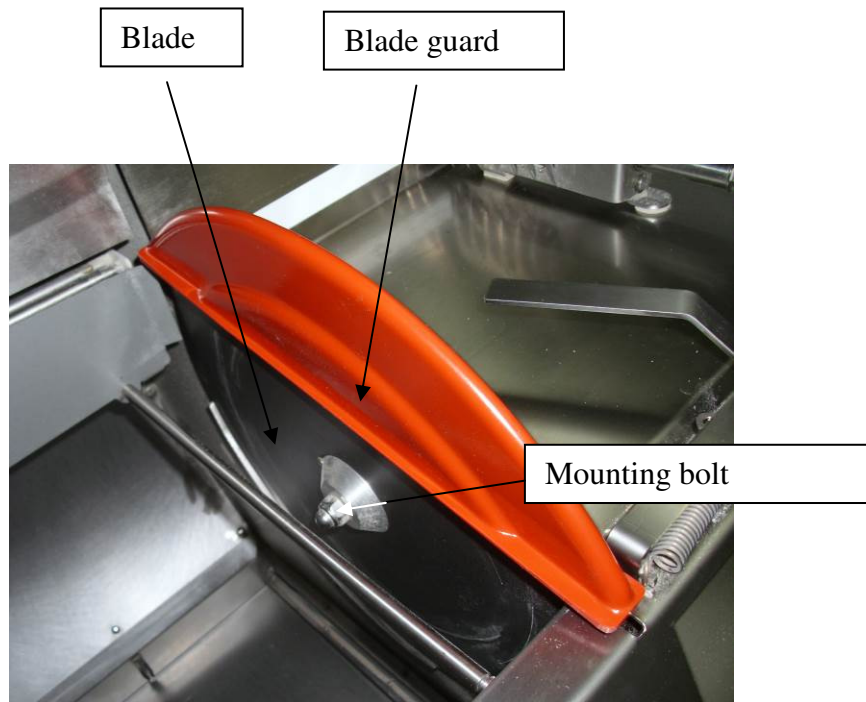
Note! The electronics monitor the blade's sharpness.

To remove the blade, proceed as follows:



1. Open the hood and they switch off the machine! Remove the cover of the cutter housing.
2. Close the hood, press the rotary knob, switch on the machine, the blade moves in the cleaning position, the display indicates Leb 5.4
3. Now, the blade can be rotated into the correct position for removal.
4. Now the blade can will rotated into the correct position for dismantling, because the brake is now open.
5. Attach the blade guard.
6. Removing the fastening screw of the knife, thrust washer and knives.

Now you can thoroughly clean the wall of the blade housing behind the blade and both sides of the blade.



To reinstall or replace the blade, proceed as follows:

1. Place the blade guard on the replacement blade.
2. Put the replacement blade and thrust washer on the blade axle.
3. Tighten the mounting bolt by hand.



DANGER! Make sure that the blade and the thrust washer are placed in such a way that the locating pin on the blade slot definitely engages in the hole and in the recess of the thrust washer.

4. Tighten the mounting bolt with a wrench. Hold the blade firmly over the blade guard.
5. Remove the blade guard.
6. Install the blade housing cover.
7. Turn the machine off and on again, Close the hood.

There is a knife blow. The knife disappears in the blade housing.

8. Open the hood and turn off the emergency stop switch.



Note! If you want to change the blade position when the machine is not in cleaning mode, you can also proceed as follows:

1. Plug in the cord.
2. Emergency stop switch on.
3. Open the hood and Crumb drawer.

4. Press button "Stop" brake opens.
5. Now, the blade can be rotated.
6. Hood and close Crumb drawer, knife makes a reference beat and moves into the blade shaft.

8. Maintenance

8.1. Having the blade reground



The blade's sharpness, the grind pattern of the edge and the anti-stick coating are especially important to the machine's cut quality. Therefore the blades can be honed to correct quality standards only with the help of the manufacturer's exclusive CNC grinding programs. Before the blade is reground, its anti-stick coating is renewed.

For this reason, you should have the blade coated and reground on a regular basis only by the manufacturer.



When your blade needs refurbishing, please contact the manufacturer listed below or one of its authorized representatives. Ship the blade only when it is securely packaged.

Order a replacement blade on time in order to operate your machine without interruption. With the replacement blade, you will receive an appropriate package for secure shipping of the blade to be refurbished.

Lebema GmbH

Am Schanzberg 1

17458 Wolgast

Germany

Tel.: 0049 (0)3836 9069900

Fax: 0049 (0)3836 9069902

E-mail: info@lebema.de

8.2. Adjusting the blade motor brake



To prevent injury when cleaning the machine, international standards in force do not allow the blade and its edge to enter the loaf channel after the brake is applied, even after sustained use of the machine. For this reason, the electronics constantly query the blade position after braking. The "Brake status" LED display near the "Release brake" button on the control panel informs you that the blade's drive motor brake must be adjusted. If the blade after cutting in the cutting channel available, the brake of the drive motor must be adjusted. In this case, please contact the manufacturer or one of their authorized representatives.

9. Troubleshooting

9.1. Error message



Errors can occur when working with the bread slicers. Their cause can be operating errors on the part of the machine or the breakdown of a technical component. The electronics recognize a large number of them and display an error message on the control panel.

Error	Cause	Solution
<i>Err 1</i>	Hood not closed properly	Close the hood properly
<i>Err 2</i>	Not closed crumb tray	Slide crumb tray completely Adjust the brake or replace parts of the brake, the machine can not be operated
<i>Err 5</i>	Motor brake worn.	Adjust the brake or replace brake parts; the machine cannot be operated.
<i>Err 6 - 17</i>	Error in control panel	Switch off the machine, Phone Service +49(0)3836/6069900

9.2. Possible malfunctions

Malfunction	Cause	Solution
The motor turns the wrong when running for the first time; the loaf is lifted during cutting. Blade stops in loaf channel	The electrical socket is not polarized to the rightward rotary field.	Shut off the machine immediately. Have an electrician reconnect the electrical socket.
Loud noise during the blade's safety pass.	Blade incorrectly installed. Blade is loose.	Shut off the machine immediately. Install the blade correctly. Tighten the drive belt.
The blade stops suddenly.	The blade is blocked by a foreign object.	Shut off the machine immediately. Remove the foreign object.
Slices are not cut smoothly, slices tear.	Blade is dull, soiled with adhered matter or the edge is damaged.	Replace the blade. Clean the blade surfaces.
Bread slices tear.	Bread is too fresh and still too hot. Cutting width too small	Let the bread cool. Store the bread briefly in a freezer. Select a wider cutting width.
The loaf is cut at an increasing angle along its length.	The bread stacking surface in the exit channel is soiled with adhered matter.	Clean the stacking surface of the exit channel.
The loaf is cut at an increasing angle along its length. Slices are cut wedge-shaped.	Loaf improperly inserted.	Place the loaf over the guide so that it is also supported by the operator-side wall of the transport channel.
Some slices are cut too thin.	The belts that advance the loaf gripper are too loose, the linear guidance rod is dirtied from below due to bread remains in the blade area.	Tighten the belts.
The "Brake status" LED lights up.	brake wear	Adjust the brakes.
The loaf is pushed out past the blade's cutting gap; the blade doesn't start.	The blade's light barrier reflector is dirty or the sensor is defective.	Clean the reflector; replace the sensor.
The loaf is pushed ahead immediately; the blade starts immediately.	The blade's light barrier is dirty or the sensor is defective.	Clean the sensor; replace the sensor.
The blade cuts loaves in half or the loaf gripper is moved when no loaf has been inserted and the hood is closed.	The light barrier or sensor on the blade or loaf gripper is dirty, or the sensors are defective.	Clean the components; replace the sensors.
The machine doesn't run even if a loaf is inserted.	The sensor for light barrier on the loaf gripper is defective.	Replace the sensors.

10. Transport

Transport is done in environmentally compliant, properly disposable or recyclable packaging.

10.1. Damage during transport

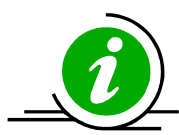


If you fail to comply with the reporting deadlines shown below, the transport company's liability will expire! The manufacturer is not liable for damage during transport!

Speak to our shipping department before arranging return shipment.
Never ship a machine back unsolicited.

Packaging damaged:		
during train transport	during postal transport	during freight carrier transport
Unpack in the presence of the railway-authorized carrier, have the damages certified by this person, and apply immediately for a statement of fact from the freight office.	Have the delivery clerk make out a confirmation.	Unpack in the presence of the delivery driver and have him confirm the damage on the bill of loading.
Notification deadline: 1 week	Notification deadline: 24 hours	Notification deadline: 4 days
Packaging in order, contents damaged		
... during train transport	...during postal transport	...during freight carrier transport
Notify the responsible freight office immediately. Apply for an inspection and statement of facts.	Notify the responsible post office immediately. Apply for an inspection and protocol.	Notify the delivery carrier immediately and request an inspection. After the inspection, have the damages confirmed on the bill of loading.
Notification deadline: 1 week	Notification deadline: 24 hours	Notification deadline: 4 days

10.2. Return shipment



If you must send your machine back to the manufacturer (e.g., for repair), you are responsible according to Section 412 of the Commercial Code to "load the goods safely for transport, pack them and secure them..."
Pack the machine so that it will be transported in the position of use. Use

the original packaging. Secure the machine using the openings in its base. For this purpose, use the mounting brackets available from the manufacturer.

The manufacturer is not liable for transport damage due to loading that is not reliable or safe for transport.

11. Set-up and connection



DANGER! The machine must be set up and connected only in compliance with the instructions in this manual and by persons who are familiar with it and have been instructed on the hazards.



After set-up, block the machine with the brakes on its front castors.

11.1. Package contents



A wrench necessary for blade replacement, a blade guard for use in blade installation and a bread slice tray for bagging up the bread are included.

11.2. Electrical connection



The bread slicer is equipped with an electrical cord with a CEE plug.

Before first use, make sure that the data on the model identification plate match the supply voltage.

11.3. First use

Rotary field

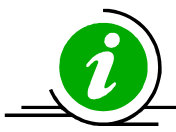


ATTENTION! The machine is designed for a rightward rotary field. If the machine is operated with a leftward rotary field, it may be damaged when it cuts bread.



Before first use, have a specialist inspect the CEE electrical socket, to which the bread slicer is to be connected, for the correct rotary field direction (rightward) and adjust it if necessary.

Direction of rotation



The rotary field is set correctly if, after the safety equipment check (page 14), the blade does not stop in the loaf channel but in the blade housing.

Cleaning

Clean the machine thoroughly before using it for the first time. You will find cleaning instructions under “Cleaning” on page 20.

12. Technical data

Technical data	
Drive	Three-phase motor
Voltage/frequency	400 V 3N~ PE 50Hz optional 230 V 50 Hz PE
Power consumption	0.75 kW
Protection	400V: 10A slow 230V: 10A slow
Protection class	IP 54
Electrical cord	H07RN-F 5G 1.5 CEE plug, 5-pole
Accident protection	meets the legal requirements
Workplace emission sound pressure level LpA (1)	<70 dB(A)
Slice thickness	3 to 25 mm, adjustable in 0.5 mm increments
Machine output	Typ Lotus 147 cuts/min
Loaf dimensions max. length x width x height	Lotus – small : 450 x 300 x 140mm Lotus 600 : 600 x 300 x 140 mm
Dimensions width x depth x height, weight	Lotus - small : 600 x 636 x 662 mm, LxTxH Basic:82 Kg / Comfort: 84 Kg / Stand: 92 kg Lotus 600 : 800 x 635 x 662 mm, Basic:87 Kg / Comfort: 89 Kg / Stand: 99 kg

(1) measured according to DIN 45635 Part 1 peak RPM, without bread

13. Replacement parts

Description	Item No.
Blade	0060080091
Blade, refurbished	0060080091 reg
Blade, tungsten-coated edge	0060080091 hb
Blade guard	0045080095
Bagging board	0070140143
Clip tray	0070150154
Crumb tray	E060000006
Combination wrench, no. 17	0000028350



ATTENTION! Be expressly aware that we do not inspect or approve replacement parts that we do not supply. Use of such replacement parts can alter the machine's default characteristics and impair its safety. The manufacture is not liable for damages occurring through the use of such replacement parts.

For replacement part orders or service queries, please contact the manufacturer or one of their authorized representatives.

Lebema GmbH

Am Schanzberg 1

17438 Wolgast

Germany

Tel.: 0049 (0)3836 6069900

Fax: 0049 (0)3836 6069902

E-mail: info@lebema.de

