

USER MANUAL

Bread Slicer: BS 370

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This product is executed by standard JB/T4389-1999

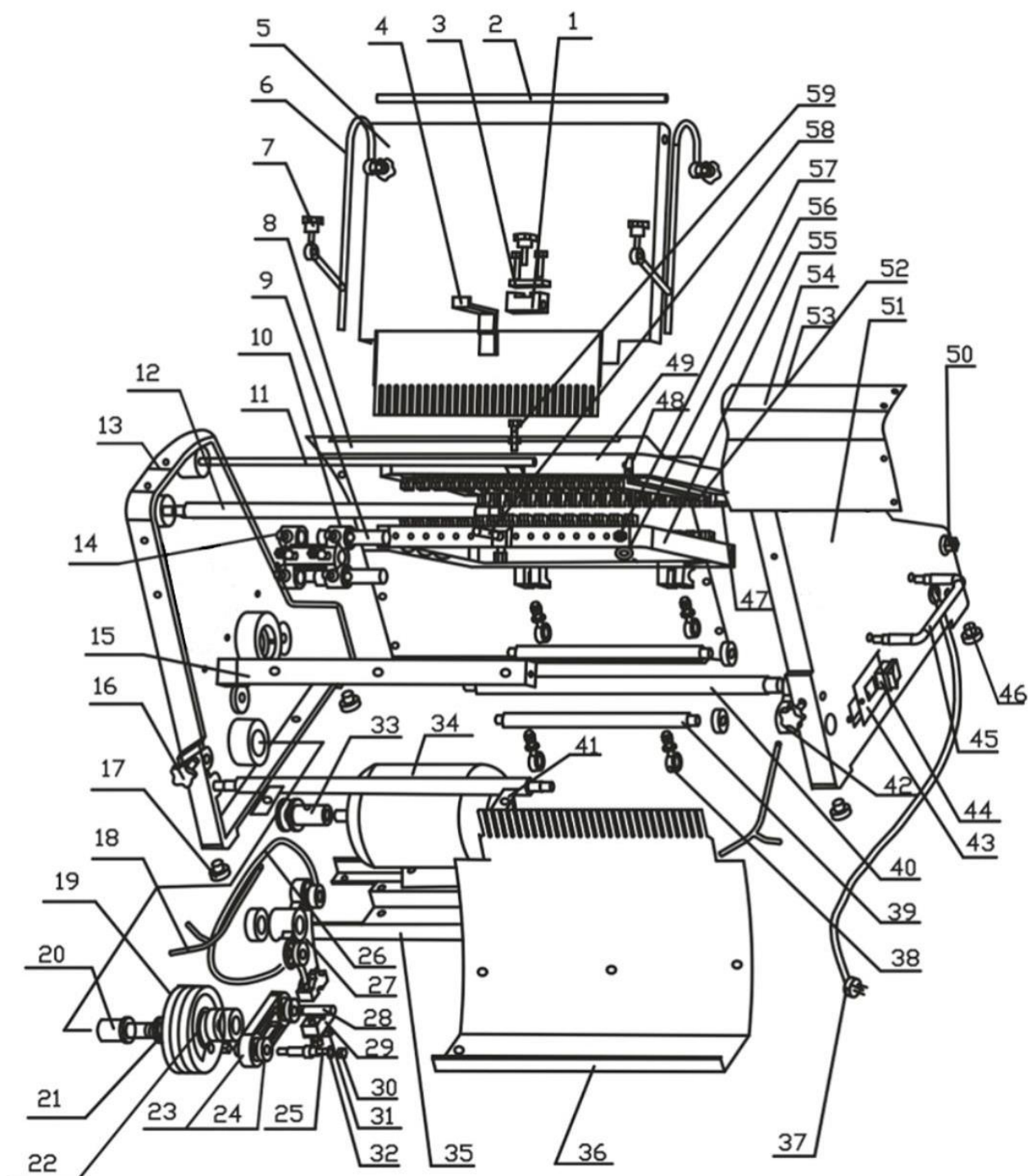
Note: Please save this manual carefully for checking.

We're sorry we will not give you information if we change the design of the machine.

Thank you for selecting our XB-QJ 31 Bread-cutting machine, it is a Multi-use product in related series, all the blades with the machine are imported, so the machine can cut the bread faster, well-proportioned and more regularly.

It is good-looking and graceful, easy to operate, safe and reliable. It has a wide range application, so it is suitable for bakery, restaurant, and dining-room act.

I. Machine Partly Illustration



(Drawing 1)

II. Main Parts List

Item	Part Number	Description	Remark
1	XB-QMBJ-019	Small Seat	
2	XB-QMBJ-027	Lifting Shaft 2	
3	XB-QMBJ-018	Cover	
4	XB-QMBJ-022	Tray	
5	XB-QMBJ-025	Feeding carrier	
6	XB-QMBJ-035	Rear stopping-lever	2pcs
7	XB-QMBJ-045	Fixing knob	4pcs
8	XB-QMBJ-037	Front cover board	
9	XB-QMBJ-015	Nylon axle	2pcs
10	XB-QMBJ-010	Fixing holder	
11	XB-QMBJ-026	Lifting shaft 1	
12	XB-QMBJ-028	Stand bar 1	4pcs
13	XB-QMBJ-034	Right board	
14	GB820-85-M6X15	Cross-head screw	Standard parts (4pcs)
15	XB-QMBJ-046	Horizontal lever	
16	XB-QMBJ-044	Fixing knob 1	3pcs
17	XB-QMBJ-048	Support	4 pcs
18	XB-QMBJ-047	Stopping-lever	2 pcs
19	XB-QMBJ-004	Big belt wheel	
20	XB-QMBJ-006	Axle of belt wheel	
21	20 — GB894-86	Spring flange	Standard parts
22	HS6204Z	Bearing	Φ47×Φ20×14(4 pcs)
23	XB-QMBJ-003	Turning rod	
24	HS6201Z	Bearing	Φ32×Φ12×10(6 pcs)
25	XB-QMBJ-005	Eccentric shaft	
26	A-700	Veer-belt	
27	XB-QMBJ-017	Link bridge	
28	XB-QMBJ-014	Axle of turning rod	
29	XB-QMBJ-008	Fixing board	
Item	Part Number	Description	Remark
30	GB5780-86-M8X35	Bolt	Standard parts(2 pcs)
31	GB6170-86-M8	Nut	Standard parts(14 pcs)
32	XB95-85-8-100HV	Washer	Standard parts(10 pcs)
33	XB-QMBJ-001	Small belt wheel	
34	XB-QMBJ-039	Motor	
35	XB-QMBJ-042	Motor base	
36	XB-QMBJ-023	Front tray	
37	GB5023.5-1997	Electric Cable	3×0.75 mm ²

38	XB-QMBJ-013	Eye bolt	4 pcs
39	XB-QMBJ-029	Stand bar 2	2 pcs
40	XB-QMBJ-030	Stand bar 3	
41	XB-QMBJ-036-1	Stand board	2 pcs
42	XB-QMBJ-016	Link bridge 2	
43	XB-QMBJ-041	Switch panel	
44	XB-QMBJ-040	Switch	
45	XB-QMBJ-009	Handle	2 pcs
47	XB-QMBJ-043	Pin for blades	Depend on model
48	XB-QMBJ-012	Spring mount	Depend on model
49	XB-QMBJ-020	Blades tray 2	
50	GB6170-86-M12	Nut	Standard parts(8 pcs)
51	XB-QMBJ-038	Side board	2 pcs
52	XB-QMBJ-032	Blades	Depend on model
53	XB-QMBJ-033	Left board	
54	XB-QMBJ-024	Rear cover	
55	XB-QMBJ-021	Blades tray 1	
56	XB-QMBJ-011	Spring	Depend on model
57	GB5780-86-M6X30	Bolt	Standard
58	XB-QMBJ-031	Pin	2 pcs
59	GB5780-86-M6X15	Bolt	Standard parts(4 pcs)
Note: No quantity of the spare parts in “remark” column means one.			

III. Parameter

Model	Rated Power	Voltage	Blade Qty.	Capacity	Exterior Size
BS-370	250W	220V/50Hz	Depend on model	Depend on model	650×610×750(mm)

IV. Functions & Features

This machine uses imported blades with sharp and durable edges. It can make bread, toast and steam bread into sliced sheet, thread and block. The surfaces that they are cutted are smooth and uniform. The processes of the cutting M/C have high-speed, very good efficiency, and also they are all safe and reliable.

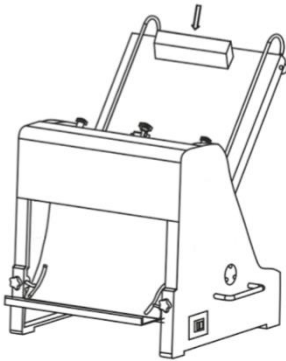
V. Assembly & operation

5.1 Before using it, please put it on a horizontal and dry place.

5.2 Before we use it, we must confirm the power source is connected and the socket have the earth connection.(Rated voltage is 220v, frequency is 50Hz.)

5.3 Turn on the machine when we use it, at first we can run the machine for testing. If there is no any abnormal situation, we can use it directly.

5.4 Shut off the power switch; put the food that want to be cut onto the stainless steel feeding carrier. When the food (such as bread) slip to the blade's edge automatically, turn on the machine. It is cutted by a group of blades; we can get what we want.



5.5 After finishing the job, we can turn off the machine and take the cutted food out from the front tray.

5.6 Shut off the power source, clean the stainless steel carrier (item5), front tray (item36) and all the blades (tem54).

(Note: Don't use that kind of cleanser that is harmful to person.)

Warning: Please keep away from the blade and the related frame when the machine is running.

VI. Safety caution

6.1 Before dismantling or removing we must turn off the machine and pull out the plug.

6.2 Don't flush the machine with water and can't put it in water.

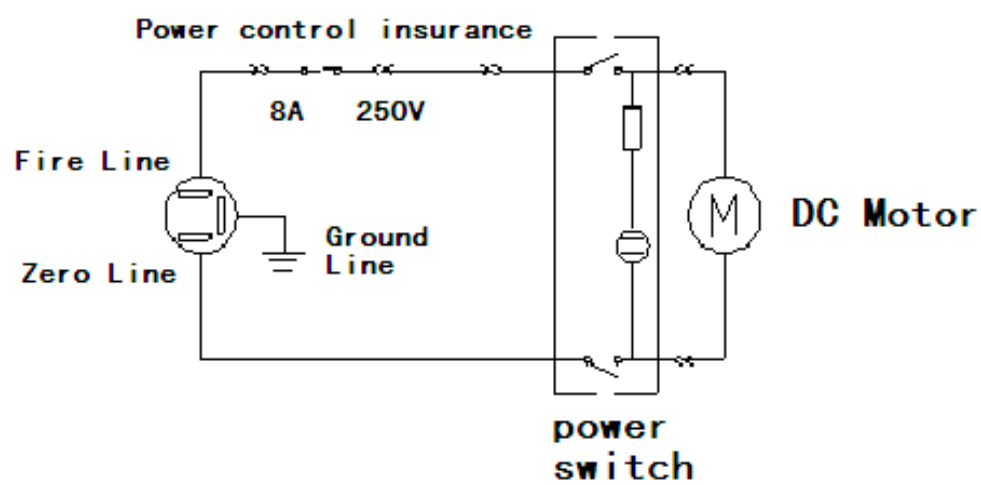
6.3 If you discover some damage with the machine or some abnormal situation, please stop the machine as soon as possible.

6.4 Underage persons please keep away from the machine.

VII. Trouble & solution

Trouble	Reason	Solution
Turn on, but isn't working	No power	Check the power plug and wire
Suddenly stop working	1. Too large undulate voltage 2. Fuse is damaged	1. Check the voltage 2. Change fuse

VIII. Circuit Diagram



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