

**BRUNNER
ANLIKER**

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Operating Instructions Catering Slicer

KSM

Translation of the original instructions (German)



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SAFETY INSTRUCTIONS

These operating instructions contain information which you need to observe to ensure your personal safety as well to prevent any damage to property. Instructions are highlighted by a warning triangle and are displayed as follows, depending on the degree of danger:



DANGER!

means that death, severe physical injury or considerable damage to property **will** occur if the appropriate precautionary measures are not taken.



WARNING!

means that death, severe physical injury or considerable damage to property **may** occur if the appropriate precautionary measures are not taken.



CAUTION!

means that minor physical injury or damage to property may occur if the appropriate precautionary measures are not taken.



NOTE!

contains important information on the product, on handling the product or the respective part of the documents to which particular attention should be drawn.

Qualified Personnel

The KSM Slicer may only be commissioned and operated by qualified personnel. Qualified personnel in the sense of safety technology-related information contained in these operating instructions are persons trained or instructed in this system.

Please observe the following:

The manufacturer cannot be held responsible for accidents and damages caused by non-compliance to safety instructions, incorrect procedures or non-conformant use.



WARNING!

The KSM Slicer may only be used in accordance with the specifications and only in connection with the spare parts recommended by Brunner-Anliker AG. The flawless and safe operation of the product presumes correct transport, correct storage, installation and assembly as well as careful handling and maintenance.

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Brunner-Anliker AG
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8152 Opfikon-Glattbrugg
Schweiz

Disclaimer

We have checked the contents of this manual for agreement with the KSM Slicer described. Nevertheless, discrepancies cannot be ruled out. Any liability and warranty for the accuracy of this information is excluded. The information contained in this manual is verified regularly and necessary corrections are contained in subsequent versions. We are grateful for any recommended improvements.

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PREFACE / IMPORTANT INFORMATION

The purpose of these Operating Instructions

These operating instructions serve to support the trained specialist in learning how to handle the KSM Slicer.

Readership

These operating instructions are intended for the electrician, the users and the maintenance personnel of the KSM Slicer of Brunner-Anliker AG.

Obligation to provide information

These operating instructions and applicable rules must be stored as easily accessible for operating and maintenance personnel.



NOTE!

In addition to the operating instructions, the generally applicable legal as well as safety-relevant regulations must be observed and directed!

The scope of these Operating Instructions

These operating instructions apply for the KSM Slicer.



NOTE!

Functional changes to the KSM Slicer result in the invalidation of the warranty claim.

Duties of the operator

The operator is obligated to only operate the KSM Slicer in impeccable condition. Hazardous areas between the KSM Slicer and customer-provided equipment must be secured by the operator.

These operating instructions must be read in their entirety. In the even of any uncertainty, please contact us immediately. Do not operate the unit as long as uncertainties persist. When commissioning the unit you confirm that you have read and understood the operating instructions.



DANGER!

Accidents may occur if the KSM Slicer is not operated correctly or is in faulty condition.

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1 Introduction

Thank you for your confidence,

Brunner-Anliker AG machines are of the highest quality. Due to its internal quality assurance measures, Brunner-Anliker AG is able to ensure that the units leave the plant in excellent condition. With the KSM Slicer from Brunner-Anliker AG, you have decided on a progressive, technically mature product.

2 Intended use

The KSM Slicer is an ideal unit for professionals. Irrespective of whether the meat is raw or cooked, whether it originates from beef, veal, pork or poultry. It also processes innards such as liver, kidneys or tripe.

Depending on the applied rotary cutter, it slices into appropriately wide pieces!



NOTE!

- The unit may only be used for products authorised by the manufacturer.
- Every other use is not deemed as appropriate.



DANGER!

- The manufacturer excludes any liability regarding operational safety and personal damages caused by non-compliance to safety instructions, by incorrect procedures or by inappropriate use.

2.1 Limitation of liability



NOTE!

The operator of the machine is responsible for the entire system's conformity to locally applicable regulations for the installation and operation of these systems.

The machine operator checks the safety of the installation following its completion. Exposed system parts possibly signifying a hazard for the operating personnel must be protected by the operator or the operator must install safety equipment.

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3 Name of system parts

Figure 1 displays the system parts of the KSM Slicer.

The images serve general illustrative purposes.

Detailed information on the dimensions is contained on the dimension drawing in Figure 16 of the unit.



Figure 1: KSM Slicer

Table 1: Name of system parts

Pos.	Pos.
1 Tray	5 Hand knob
2 Plunger	6 Type plate
3 Slicer casing	7 Power cable with T25 plug
4 On/Off switch	8 Ejection comb

3.1 Type plate



Figure 2: Type plate

Table 2: Type plate

Pos.	Pos.
1 Machine name	4 Serial number
2 Technical data of the machine	5 CE Mark
3 Power output	6 Wiring diagram Name

4 Delivery scope

4.1 Delivery scope:

The delivery scope of the KSM Slicer is to be understood as the machine and plunger, the operating instructions and, in accordance with the individual order, any accessories.



Figure 3: KSM Delivery scope

Table 3: Delivery scope

Pos.	Pos.
1 KSM Machine	3 Operating Instructions
2 Plunger	4 Cleaning brush

4.2 Accessories

Depending on your order, the machine can be supplied with the following accessories:

Accessories can also be reordered.

Rotary cutters with straight edge*

Rotary cutters with serrated edge*

* at distances of 4, 5, 6, and 8mm

5 Transport and installation instructions

5.1 Delivery condition



WARNING!

- During assembly, ensure that no foreign objects enter the machine. If the machine is soiled during installation, cleaning is imperative. For Cleaning, refer to Chapter Page 20.

The manufacturer cleaned and disinfected the KSM Slicer before delivery. However, we recommend that the machine is cleaned again before its initial use (with a food-compatible cleaning agent!)

5.2 Reporting damage(s)

Upon delivery of the KSM Slicer, immediately report any damages as a result of inferior packaging or transport to the shipping company, the insurance company and the supplying factory or the service point. The contact address is contained on Page 21.

5.3 The weight of the KSM Slicer

KSM Slicer	27.5 kg
------------	---------

5.4 Delivery

Normal transport

5.5 Unpacking



NOTE!

- Check that the delivery is complete by comparing it with the enclosed delivery note. If the delivery is incomplete, please contact our customer service.
- Any visible damage(s) caused by inferior packaging or transport must be reported to our customer service, the shipping company and the insurance company immediately.



CAUTION!

- Heavy load! May lead to damage to the musculoskeletal system.
- Use a suitable lifting device when unpacking the unit.

5.6 Transporting the machine

Use a tested and suitable lifting device during transport.

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5.7 Assembly and Installation

Only set up the machine on a flat, stable surface with the minimum dimensions of 320 mm x 190 mm at a suitable working height. Ensure that the minimum distance of 100 mm to the wall is maintained, so that cooling of the KSM Slicer is ensured!

Also ensure that an area of approx. 300 mm is available in front of the machine to accommodate the placement of a collecting pan!

To allow the pan to be filled with meat without any problems, maintain a minimum height of 600 mm from the working surface.



WARNING!

From the rear, minimum distance to wall must be 100 mm!

Connect the machine to a plug in closest possible proximity! Do not place the cables across a thoroughfare to prevent a stumbling hazard!

In the event of uncertainty regarding the installation point and the installation itself, please contact Brunner-Anliker AG (contact address on page 21).

5.8 Electrical / Electronic installation

The machine can be connected to a normal, appropriately fused T25 plug!

It is imperative that you observe the following regulations for the electrical installation of the slicer:



DANGER!

- Defective electrical components may be live and may therefore be extremely dangerous.
- Do not drive over, crush or pull cables.
- Separate the unit from its power source before working on electrical equipment by deactivating the main switch or the safety switch.
- It is best to remove the power plug!
- Ascertained faults on electrical components or assemblies must be remedied immediately. In the event of acute danger, the device may never be operated in defective condition.



CAUTION!

- The KSM Slicer may only be connected to the main power supply by a trained expert. For the connection, please observe: Electrical data is contained on the type plate, Page 9.

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NOTE!

- Brunner-Anliker AG accepts no liability for events and damages caused by electrical installations.
- Protection from unexpected start-up: Observe national regulations!

5.9 Commissioning

The following points must be observed during initial start-up or trial run.

- Ensure that there are no foreign objects in the vicinity of the machine's working area (in the tray, the inlet orifice, in the casing of the rotary cutters)!
-



DANGER!

- Do not change or modify the KSM Slicer or add any equipment which may impair its safety or function, as otherwise the declaration of conformity will be invalidated.
- If the safety equipment etc. of the KSM Slicer is not appropriately tested, this may massively impair its function, which may also result in severe injuries to personnel and damages to the rotary cutter!

CAUTION!

- Adhere to local regulations regarding accident prevention.



NOTE!

- Before starting any work, the operator must have read and understood the operating instructions and applicable regulations regarding "Safety Measures".

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5.10 Storage

In order to maintain the functionality of an unused KSM Slicer over a longer period of time, observe the following points:

- The storage area must be dry and clean.
- Do not expose the KSM Slicer to extreme cold or heat.
- Keep the entire machine in clean condition.
- The storage area must not be subject to condensation.
- The KSM Slicer must be packaged and covered to prevent the entry of dirt and dust.



NOTE!

- Brunner-Anliker AG does not accept liability for corrosion damage resulting from improper storage in a damp room or similar.

Before recommissioning after a longer standstill period, we recommend contacting our customer service.

All mechanical parts must be subjected to inspection. In particular:

- Check all components for corrosive damage (and deterioration due to storage).
- The rotary cutters

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6 Operation

6.1 Preparing the KSM Slicer

Depending on the desired cutting result, first insert the appropriate rotary cutter or check to see which rotary cutter is inserted.

6.2 Inserting/Replacing the rotary cutter

6.2.1 Opening the slicer

Ensure that the machine (1) is switched off!

First remove the machine's plunger (3) and the tray (2). Refer to Figure 4.



Figure 4: KSM Slicer

6.2.2 Removing the slicer casing

If a rotary cutter is installed, remove the introducing comb (1) as in Figure 5. Then loosen the 2 hand knobs (2), so that the slicer casing (3) can be removed.

If no rotary cutter with combs is installed, remove the slicer casing by loosening the 2 hand knobs.

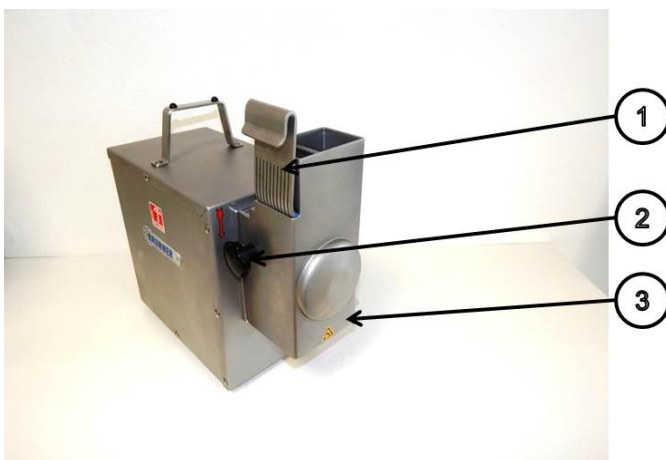


Figure 5: Removing the slicer casing

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WARNING!

- The rotary cutters are very sharp and are now exposed.
- Danger of cutting injuries!

6.2.3 Rotary cutter

You can now lift the ejection comb (2) as in Figure 6 (in horizontal position) by pulling it forward. Now carefully remove the rotary cutter (1).

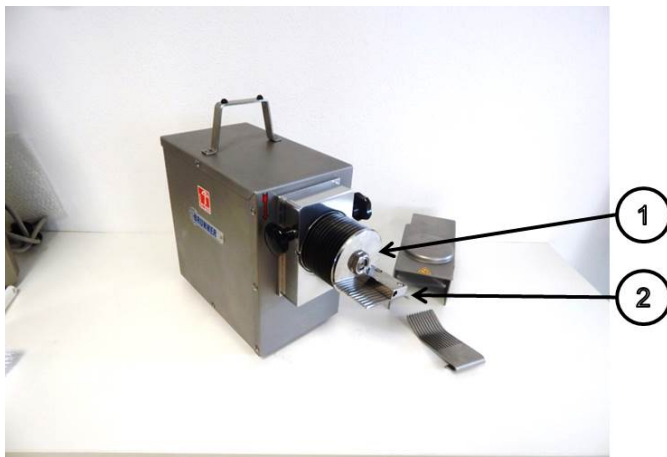


Figure 6: Removing the ejection comb



Holding the rotary cutter correctly.

- Hold the rotary cutter at the external disc (is not sharpened)!
- Or wear safety gloves!



Figure 7 and 8: Holding the rotary cutter



WARNING!

- The rotary cutter is sharp and is now exposed.
- Danger of cutting injuries!

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6.2.4 Machine is ready for rotary cutter installation

You can now install a rotary cutter with appropriate cutting quality. Ensure that you always use the correct introducing and ejection combs!



Figure 9: Disassembled machine

6.3 Assembly

6.3.1 Inserting the rotary cutter

You can now position or replace the matching rotary cutter (2) as in Figure 10. Ensure that the groove of the rotary cutter fits onto the pin (1) in the axle.



Figure 10: Installation of rotary cutters



NOTE!

- Ensure the exclusive use of rotary cutters with the appropriate combs!
-



WARNING!

- Damages may occur if the rotary cutters are not used with the appropriate combs!
- Danger of damage to machine or operator!

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6.3.2 Fitting the ejection comb

You can now position the ejection comb (2) onto the axle (1) as in Figure 11 by positioning the comb horizontally up to the stop, while ensuring that the comb fits neatly between the cutters.

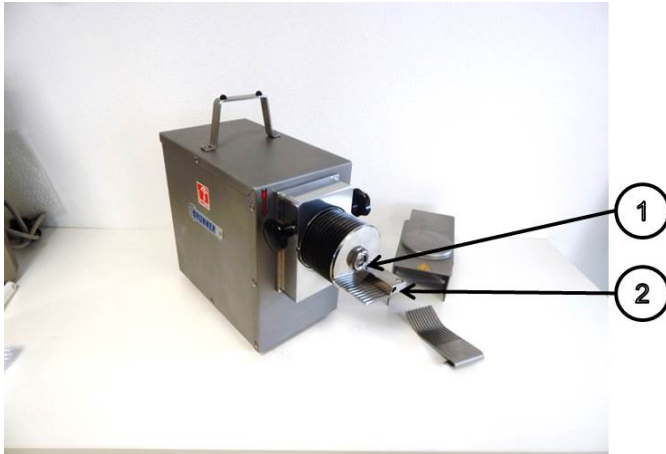


Figure 11: The ejection comb

6.3.3 Assembling the casing, inserting the introducing comb

You can now reassemble the slicer casing (3) as in Figure 12 and tighten it with the two hand knobs, while ensuring that the casing is flush with the machine. You can now insert the introducing comb (1) vertically.

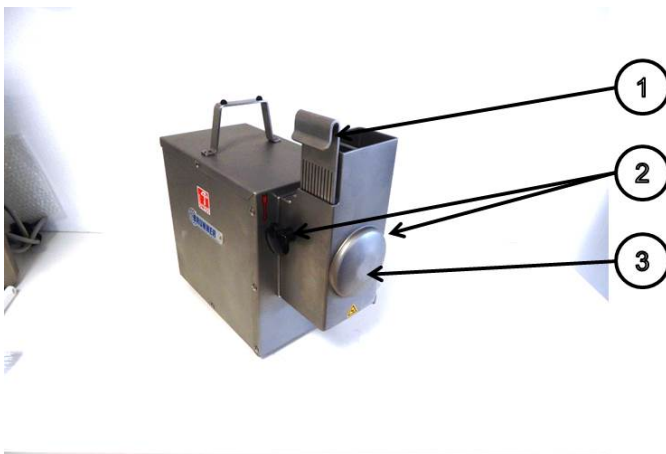


Figure 12: Inserting the introducing comb

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6.3.4 Positioning the tray

You can now place the tray (1) as in Figure 13, while ensuring that the inlet orifice (2) is accurately aligned!



Figure 13: Positioning the tray

6.4 Slicing meat

Precut the meat into cubes of approximately 5 cm x 5 cm.



Figure 14: Pre-cutting

Place a collecting container under the outlet.

Place the cubes of meat into the filling tray, switch on the machine and put the meat into the inlet. You may have to follow up with the plunger to push the cubes down.

Blocked meat can be dislodged using the ejection comb.

Switch off the machine as soon as the meat is cut.

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7 System maintenance

7.1 Cleaning the KSM Slicer

The KSM Slicer consists of easy-to-maintain stainless steel and is therefore easy to clean. First, switch off the KSM Slicer using the On/Off switch. To clean the individual parts, the machine should be disassembled as described in Pos. 6.2 regarding the installation/exchange of the rotary cutter. Using the cleaning brush provided, you can now clean the individual parts.

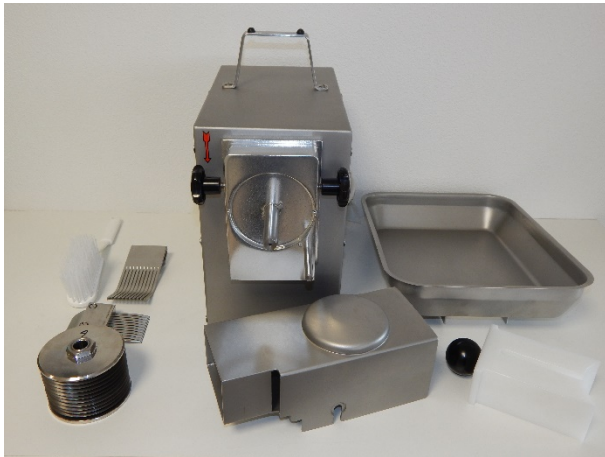


Figure 15: Machine is ready for cleaning

Never submerge the entire machine in water, nor clean it with a steam jet or water jet.



NOTE!

- Wear hygiene clothing, incl. gloves and safety goggles.
- Only use food-grade cleaning agents.



WARNING!

- Ensure that the machine is switched off via the On/Of switch before commencing with maintenance work!
- Disconnect from power source, if necessary!
- The KSM Slicer may not be cleaned with a steam jet or water jet.



WARNING!

- The rotary cutters are very sharp and are now exposed.
- Danger of skin abrasion and cutting injuries!

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8 Troubleshooting

This chapter describes possible faults which may occur during operation, as well as their remedy.

8.1 Error remedy

As the machine is constructed to be very robust, faults rarely occur. In the event of an unlikely fault, the following instructions may help you:

First action for any faults of any nature: Switch off the machine! Pull the power plug immediately if you notice any unpleasant smells.

8.1.1 Meat cannot be sliced

- Meat jams in the casing, combs are incorrectly installed. Remove rotary cutter, clean and re-insert.

8.1.2 Rotary cutters cannot be inserted

- Rotary cutter cannot be positioned on drive axle, axle or borehole has shifted, contact Service.
- Rotary cutter cannot be positioned on drive axle, groove or pin has shifted, contact Service.

8.1.3 Introducing or ejection comb cannot be inserted

- Combs are warped and cannot be inserted between the rotary cutters, contact Service.
- The cutters of the rotary cutter are warped and the combs cannot be inserted, contact Service.

8.1.4 Machine cannot be switched on

- The slicer casing is not mounted flush!
-

8.2 Service and Information Address

Please contact the service point regarding any problems or queries.

Address: Brunner-Anliker AG
Flughofstrasse 55
8152 Opfikon-Glattbrugg
Schweiz

T: +41 44 804 21 00
F: +41 44 804 21 90

Internet: brunner-anliker.com/

Mail: mail@brunner-anliker.com

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9 Spare parts

Spare parts must comply with technical requirements specified by the manufacturer. This is always guaranteed in original spare parts. Only use original spare parts. Our warranty lapses when using foreign components which are not authorised in written form.



NOTE!

- Depending on the component, wearing and spare parts are subject to respective delivery periods and are not always available from the manufacturer at short notice.
- Please note that consequential damage and production standstills may occur as a result of the delayed availability of spare parts.
- When ordering spare parts, please provide the unit number, unit type and article number.

9.1 Disposal

The system, system parts, accessories and packaging must be recycled in environmentally compatible manner.



NOTE!

- Raw material recovery instead of waste disposal!
- Before disposal, remove any health or environmentally damaging substances from the material parts.
- Dispose of metal parts at the metal collection point.
- Dispose of plastic parts at the plastics collection point.
- Dispose of electrical parts at electrical waste depots.
- Ensure correct disposal or assign a waste disposal company.

Our Service department will provide any information not contained in these instructions (refer to Page 21).

10 Transfer to third parties

Brunner-Anliker AG accepts no liability for the transfer or sales of the KSM Slicer to third parties.

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11 Technical Data

Machine type	KSM Slicer
Dimensions L x W x H	475 mm x 266 mm x 475 mm
Weight	27.5 kg
Protection class	IP 24
Electric motor	0.55 kW
Electrical connection	3 x 400V, 50Hz

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11.1 Dimension drawing

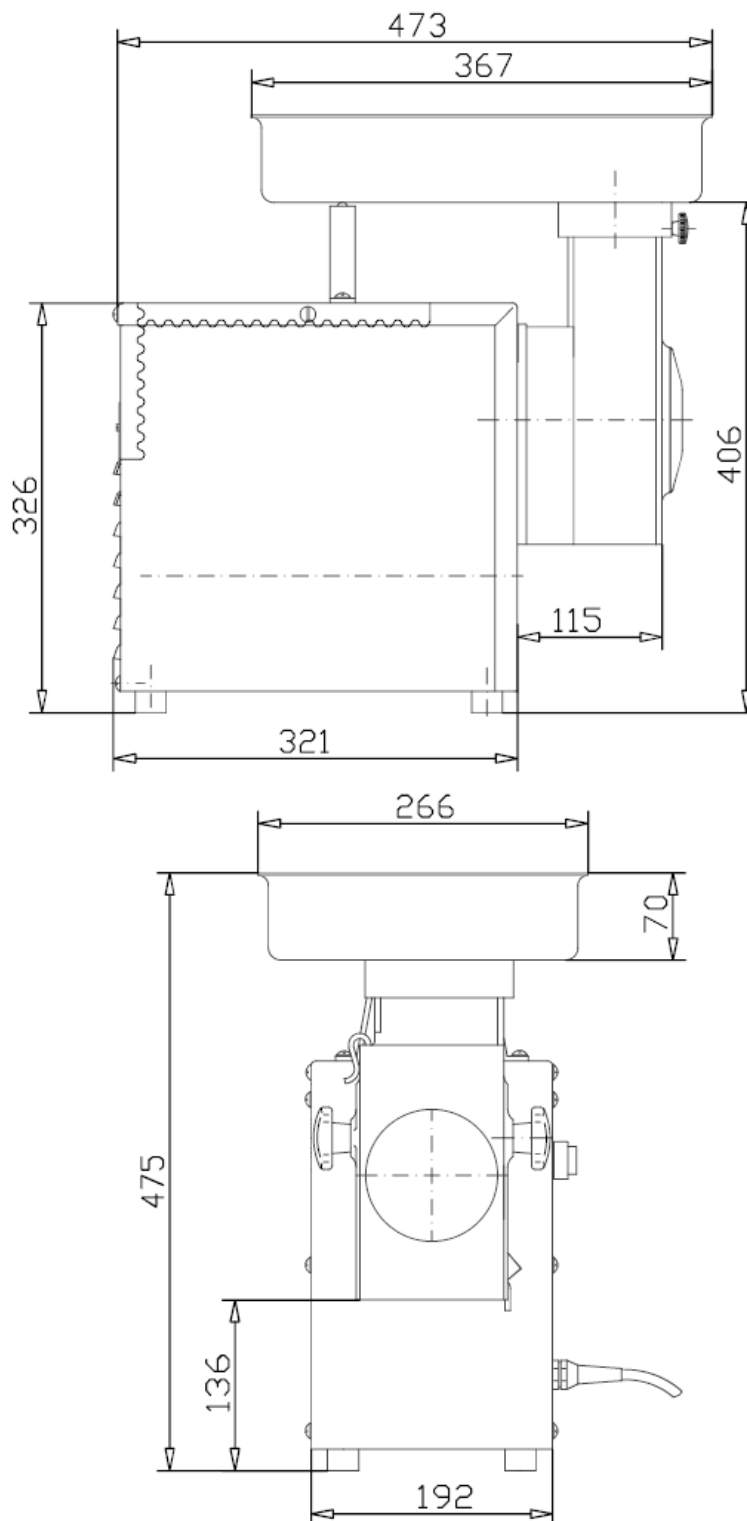




Figure 16: Dimension drawing

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11.2 EG - Declaration of Conformity

EG-Konformitätserklärung CE Déclaration de conformité EC Declaration of conformity

<p>Wir / Nous / We,</p> <p>Brunner-Anliker AG Flughofstrasse 55 8152 Opfikon-Glattbrugg, Schweiz</p>	
<p>erklären in alleiniger Verantwortung, dass das Produkt déclarons de notre seule responsabilité que le produit bearing sole responsibility, hereby declare that the product</p> <p>Beschreibung des Produkts Gastronomie – Schnetzler</p> <p>Description du produit Description of product</p> <p>Typenreihe / Série type / Type series Brunner-Anliker KSM 1001S</p>	
<p>auf das sich diese Erklärung bezieht, mit der/den folgenden Norm(en) oder normativen Dokumenten übereinstimmt: auquel se rapporte la présente déclaration est conforme aux normes ou aux documents normatifs suivants. referred to by this declaration is in conformity with the following standards or normative documents.</p>	
<p>Bestimmungen der Richtlinie Désignation de la directive provisions of the directive</p> <p>2006/42/EG: Maschinenrichtlinie 2006/42/CE: directive Machines 2006/42/EC: Machinery Directive</p> <p>1933/2004</p>	<p>Titel und/oder Nummer sowie Ausgabedatum der Norm(en): titre et/ou numéro ainsi que date d'émission de la/des norme(s) : title and/or number and date of issue of the standard(s):</p> <p>DIN EN ISO 12100:2011-03 DIN EN ISO14119:2014-03 DIN EN 1672-1 :2014-12 DIN EN 1672-2 :2009-07 DIN EN 60204-1 :2007-06</p>
<p>Mitteilung über Anerkennung der Qualitätssicherung: Communication sur la reconnaissance de l'assurance de la qualité: Report on the acknowledgment of the quality assurance:</p>	
<p>Ausstellung: Brunner-Anliker SA Ralph Moretti / PCO Via in Paes 82 6372 Quartino, Schweiz</p> 	<p>Quartino, 2023</p>  <p>M. Benkovics Technischer Direktor / Technical Director</p>

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Figure 17: Declaration of Conformity

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12 Warranty

Repairs and maintenance work during the warranty period may only be performed by the manufacturer. Upon request, the manufacture may permit certain exception following his written approval. The warranty service refers only to the replaceable part and its replacement at the manufacturer plant, but not to a service in connection with a warranty repair not performed by the specialists of our service department (refer to Page 21) or by the manufacturer plant itself.

The warranty claim for the KSM Slicer extends to two years.

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