



Walker, Michigan, U.S.A. 49534-7564

**USER'S OPERATING AND INSTRUCTION MANUAL**

**MODEL 723**

BUN SLICER



Oliver Packaging and Equipment Company  
3236 Wilson DR NW Walker, MI 49534

(800) 253-3893  
www.oliverquality.com

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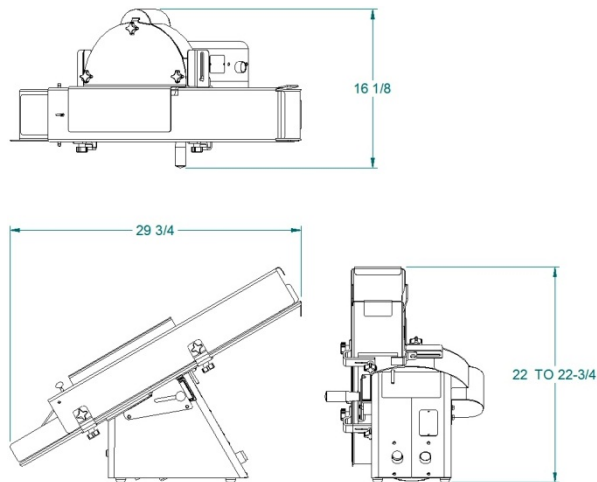
## SPECIFICATIONS

### 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 723



- Weight: Approximately 70 lbs.
- Standard Electrical Service:  
1/3 HP, 1725 RPM, 1-60-115 Volts AC, 6 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



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## 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 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.



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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 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. 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 handle located on the left side of the unit. Once loosened, simply push or pull the handle until you've reached the desired height associated on the slice height gauge. The slice height gauge is located on the front of the unit. Once the desired slice thickness is achieved re-tighten the handle on the left side 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

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 knob in a clockwise direction. Turning the knob 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.



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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 pressing the green pushbutton, the button will become illuminated. This means the machine is running. 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 the provided pusher to advance the first piece of product 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.

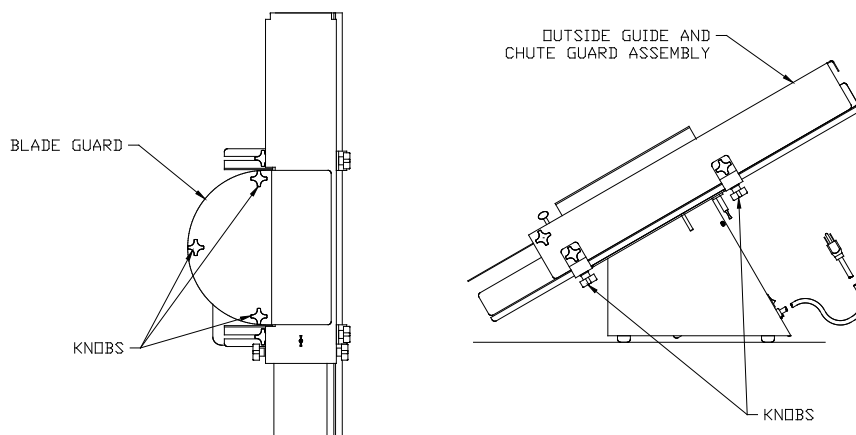
### MAINTENANCE

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. Below is a picture of how the clean-in-place feature can be carried out. The clean-in-place access allows the operator to not have to remove the blade for daily cleaning.



### **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.



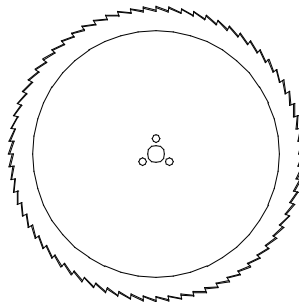
## CHANGING THE BLADE

### **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.



### **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'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

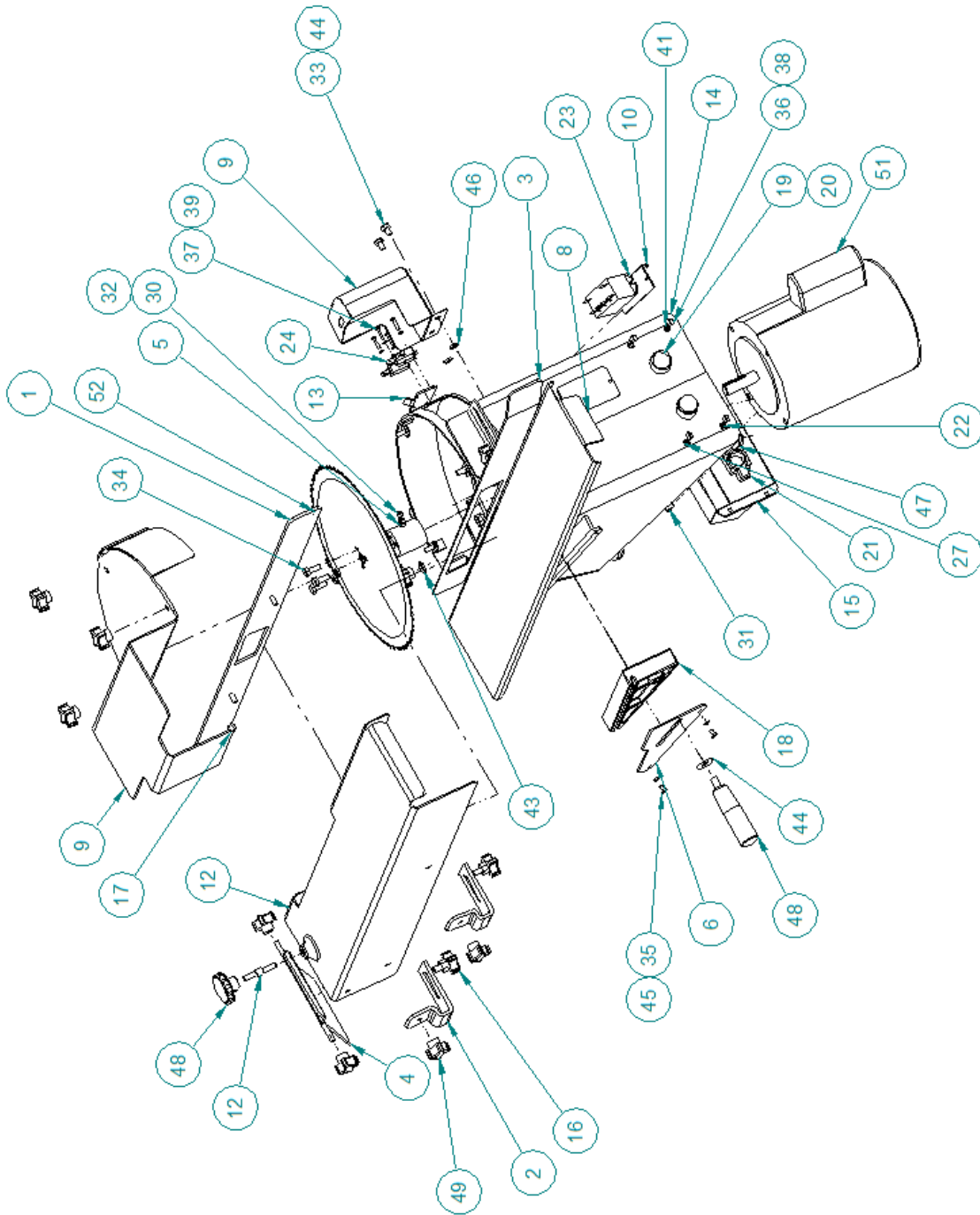
- To restart the machine allow the motor to cool for approximately one to two hours. Then carefully tip the machine to one side so that you can press the red reset button which is located on the end of the motor. Press the button **FIRMLY**. Return the machine it's proper position, connect it to the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

### **NOTE**

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



### ASSEMBLY DRAWING



## PARTS LIST

Item Number	Part Number	Description	Qty	Item Number	Part Number	Description	Qty
1	0702-0017-002	GUIDE-STANDARD OUTSIDE	1	26*	5765-1076	RELIEF-STRAIN SR-6P3-4	1
2	0702-0018-001	BRACKET-OUTSIDE GUIDE	2	27	5767-1207	GROMMET -1/2 ID X 3/4MID X 1" OD	3
3	0702-0019-002	GUIDE-INSIDE	1	28*	5832-0577	NUT - HEX MACHINE #8-32 STST	2
4	0702-0023-005	DOOR-SLOW DOWN	1	29*	5832-0578	NUT - HEX MACHINE #10-24 STST	2
5	0702-0025	HUB-BLADE	1	30	5840-8075	ROD-THREADED 5/16-18UNC NYLON	2
6	0723-0002	PLATE-STANDARD TRACK	1	31	5841-9521	SCREW-GROUNDING HEX HD #10-24 X 3/8, STST	2
7	0723-0004-1	BOX-SWITCH	1	32	5842-6143	SCREW-HEX SOC SET 5/16-1/4	2
8	0723-0005	TABLE-STANDARD LIFT	1	33	5843-1000	SCREW-HEX HD 1/4-20 X 3/8 STST	2
9	0723-0006	WELDMENT-BLADE COVER	1	34	5843-1003	SCREW-HEX HD 1/4-20 X 3/4 STST	3
10	0723-0007	MOUNT-RELAY	1	35	5843-1230	SCREW-HEX HD #10-24 X 1/4, STST	2
11	0723-0019-1	SCREW-JACK	1	36	5843-5384	SCREW-TRUSS HEAD 10-24 x 3/8 STST	4
12	0723-0020	GUARD-OVERHEAD	1	37	5843-5525	SCREW-PANHD SLOT 4-40 X 5/8	4
13	0723-0023	PLATE, LIMIT SWITCH COVER	1	38*	5843-5553	SCREW-PANHD SLOT 8-32 x 3/8 STST	2
14	0723-0072	FRAME-EASY LIFT BASE	1	39	5851-9127	WASHER-#4 SHKPRF INTTYPE LOCK	4
15	0723-0073	BOX-ELECTRICAL	1	40*	5851-9130	WASHER-#8 SHKPRF INTTYPE LOCK	2
16	4560-2508-1106	SCREW- CLAMP	2	41	5851-9131	WASHER-#10 SHKPRF INTTYPE LOCK	8
17	5106-8920	CAP-NEOPRENE	1	42*	5851-9301	WASHER - FLAT# 8 18-8 STST	2
18	5500-2823	BLOCK-LIFT	1	43	5851-9304	WASHER - FLAT 1/4" 18-8 STST	2
19	5708-7901	OPERATOR-PB GREEN FLUSH ILL	1	44	5851-9306	WASHER - FLAT 3/8" 18-8 STST	1
20	5708-7908	OPERATOR-PUSHBUTTON RED EXTENDED	1	45	5851-9355	WASHER - #10 STST SPRING LOCK	2
21	5708-7931	BASE-MTG/BLOCK-CONTACT NC	1	46	5851-9357	WASHER- LOCK 1/4 STST SPRING	5
22	5708-7932	BASE-MTG/BLOCK-CONTACT NO ILLUM.	1	47	5902-0035	BUMPER-RUBBER	4
23	5749-8027	RELAY	1	48	5908-5058	HANDLE - 1" DIA. X 3" W/ 3/8 STUD	1
24	5757-8001	SWITCH-SM BASIC	2	49	5911-7034	KNOB-4 PRONG	9
25*	5765-1071	RELIEF-STRAIN SR-6L-1	1	50	5911-7055	KNOB-ROUND W/SET SCREW	1
				51	6301-1641	MOTOR-1/3 HP 56C	1
				52	7107-7053	KNIFE-SCALLOPED 10-3/4 DIA	1

\*ITEM NOT SHOWN

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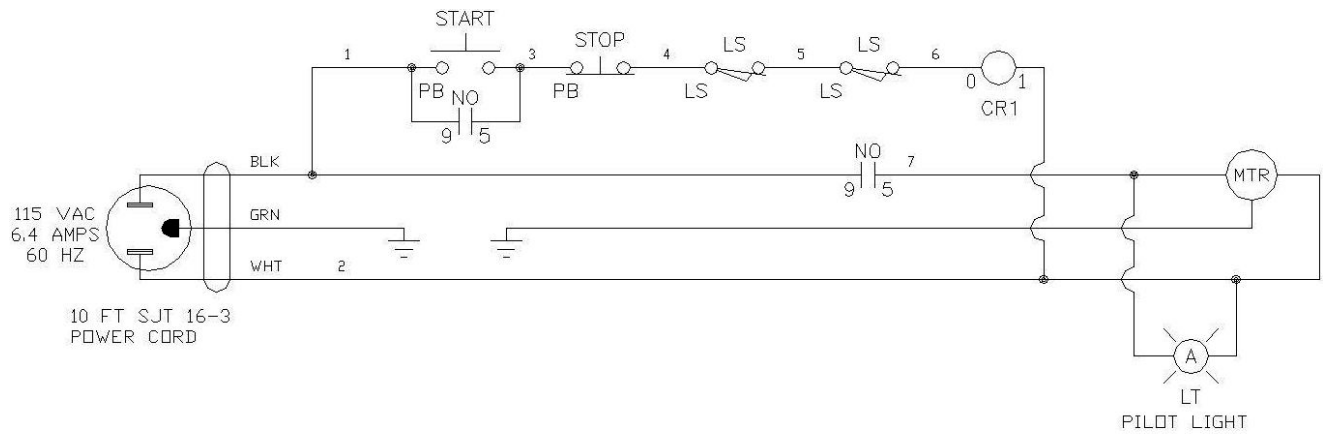
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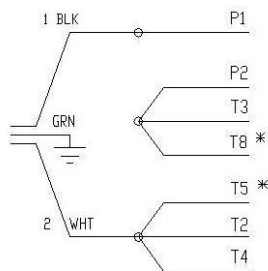
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### WIRING DIAGRAM



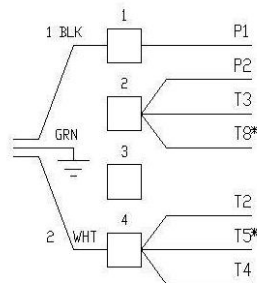
LEESON MOTORS  
 WITHOUT TERMINAL BOARDS



110/115 VAC CONNECTION  
 DIAGRAM

\*FOR CCW ROTATION  
 INTERCHANGE T5 & T8

LEESON MOTORS  
 WITH TERMINAL BOARDS



110/115 VAC CONNECTION  
 DIAGRAM

\*FOR CCW ROTATION  
 INTERCHANGE T5 & T8