



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

**USER'S OPERATING AND INSTRUCTION MANUAL**

**MODEL 797-32 CAPG**

BREAD SLICERS



**797-32 CAPG BREAD SLICER**

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## 797-N BREAD SLICER

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### SAFETY INSTRUCTIONS

#### **WARNING**

**VARIOUS SAFETY DEVICES AND METHODS OF GUARDING HAVE BEEN PROVIDED ON THIS MACHINE. IT IS ESSENTIAL HOWEVER THAT THE MACHINE OPERATORS AND MAINTENANCE PERSONNEL OBSERVE THE FOLLOWING SAFETY PRECAUTIONS. IMPROPER INSTALLATION, MAINTENANCE, OR OPERATION OF THIS EQUIPMENT COULD CAUSE SERIOUS INJURY OR DEATH.**

1. Read this manual before attempting to operate your machine. Never allow an untrained person to operate or service this machine.
2. Connect the machine to a properly grounded electrical supply that matches the requirements shown on the electrical specification plate and follow all specifications of local electrical codes.
3. Disconnect and lock-out the machine from the power supply before cleaning or servicing.
4. Check and secure all guards before starting the machine.
5. Observe all caution and warning labels affixed to the machine.
6. Use only proper replacement parts.
7. Do not wear loose fitting clothing or loose hair when working near this machine. Shirt tails should be tucked in.
8. Wear proper, personal, protective, safety equipment.
9. Keep Hands away from the moving parts of this machine while it is in operation.
10. In addition to these general safety instructions, please follow the more specific safety instructions in the rest of this operating instruction manual.

#### **WARNING**

**DO NOT USE FOR OTHER THAN ORIGINALLY INTENDED PURPOSE.**



## 797-N BREAD SLICER

### DESCRIPTION/SPECIFICATIONS

#### Description

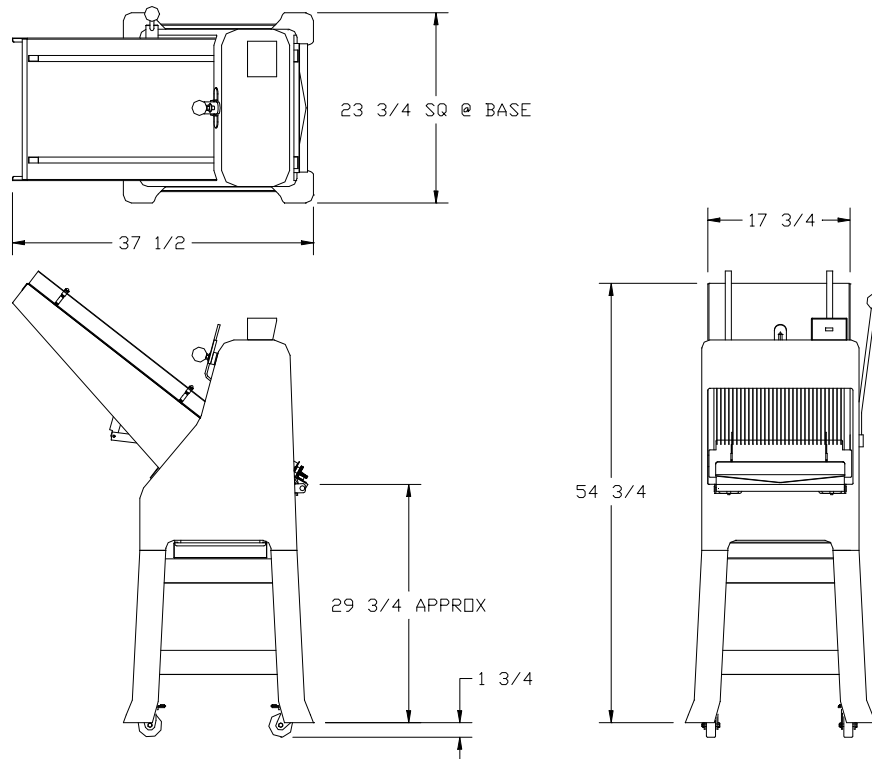
The Oliver Model 797-N series of Bread Slicers are of a compact, sturdy, time tested design, which has been used in bakeries worldwide for many years. The machine is easy to operate, with its gravity fed infeed chute, allowing production slicing of product in quantities of up to 600 loaves per hour. Speed is of course dependent on condition of the machine, sharpness of its knives and the texture of the actual product being sliced. Its design will provide years of efficient, trouble-free operation requiring a minimum of maintenance.

The Model 797-N series of Bread Slicers are of stainless, plated, and painted steel construction for easy cleaning and maintenance. Most operators will be able to replace the knives without the need of a service call.

Oliver Packaging and Equipment, who has a reputation of serving the Baking Industry for well over 60 years, backs these slicers.

#### Specifications

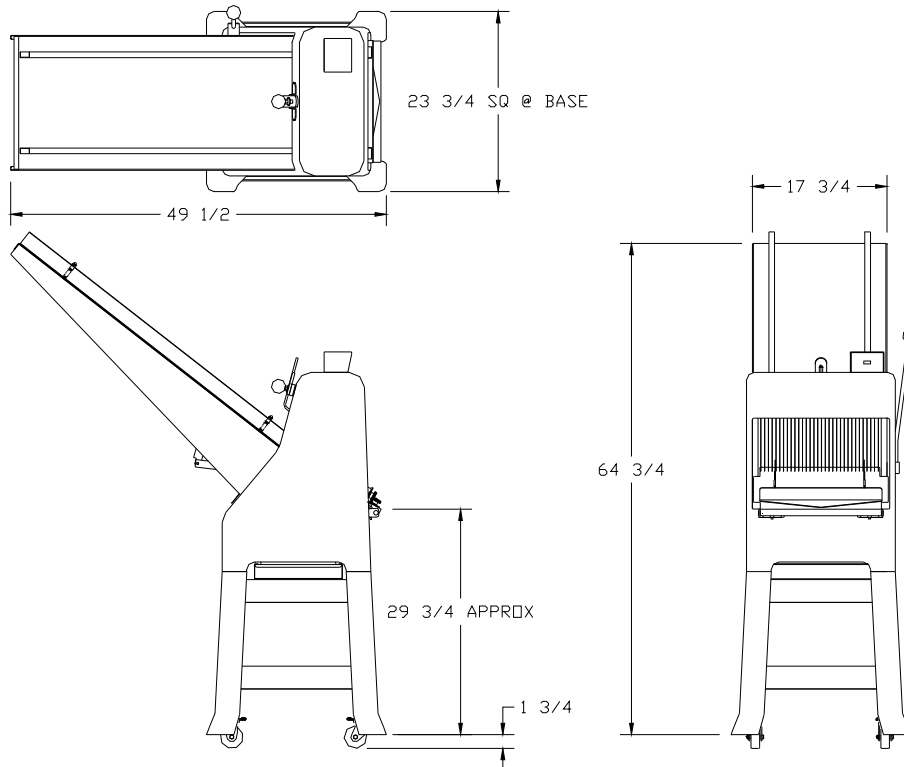
**Space Requirements: Models 797-32N, (Shown), & 797-32NC**  
(All Dimensions are Approximate)





## 797-N BREAD SLICER

**Space Requirements: Models 797-48N**  
(All Dimensions are Approximate)



### Product Capacities:

Up to 16 inches long and in the range of 2 to 5 inches high.

*Standard Electrical Options: (Others available at additional cost -- consult factory).*

- 1 phase, 60 hz, 115VAC, 7 Amps.
- 1 phase, 60 hz, 230VAC, 3.5 Amps.

*Standard Slice Spacings, (Models 797-32N & 797-48N)*

7/16, 1/2, 9/16 (inches)

*Optional Slice Spacings, (Models 797-32N & 797-48N) (At additional cost).  
(Specials available -- consult factory).*

1/4 (min.), 5/16, 3/8, 5/8, 11/16, 3/4, 13/16, 7/8, 1, 1-1/4 (inches)

### Shipping Weight

250 lbs. approximate

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## 797-N BREAD SLICER

### INSTALLATION INSTRUCTIONS

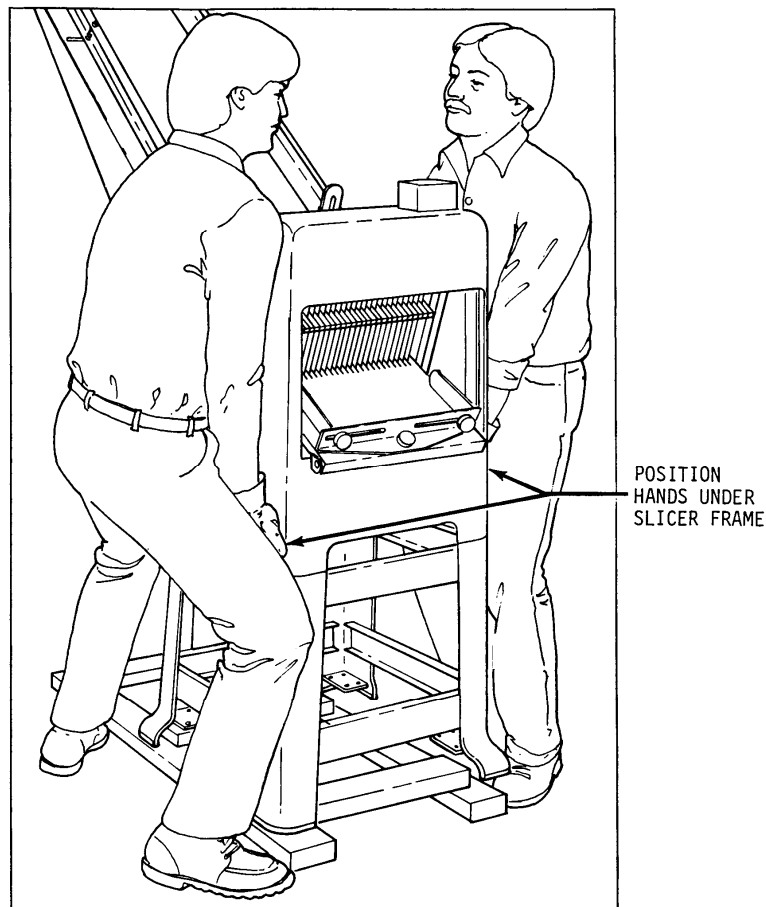
#### *Removing the Slicer from the Shipping Skid*

After removing the carton, you should find the basic slicer completely assembled and strapped to the shipping skid. Cut both straps to free the slicer from the skid.

### **CAUTION**

**THE SLICER IS HEAVY, USE PROPER TECHNIQUE WHEN LIFTING.  
KEEP BACK STRAIGHT, KNEES BENT, AND LIFT WITH LEGS.  
USE GLOVES TO PROTECT HANDS.**

As shown in the illustration below, lift the slicer off the shipping skid with one person standing on each side of the slicer. Set the slicer down on a level floor after which it may be moved to the desired location.





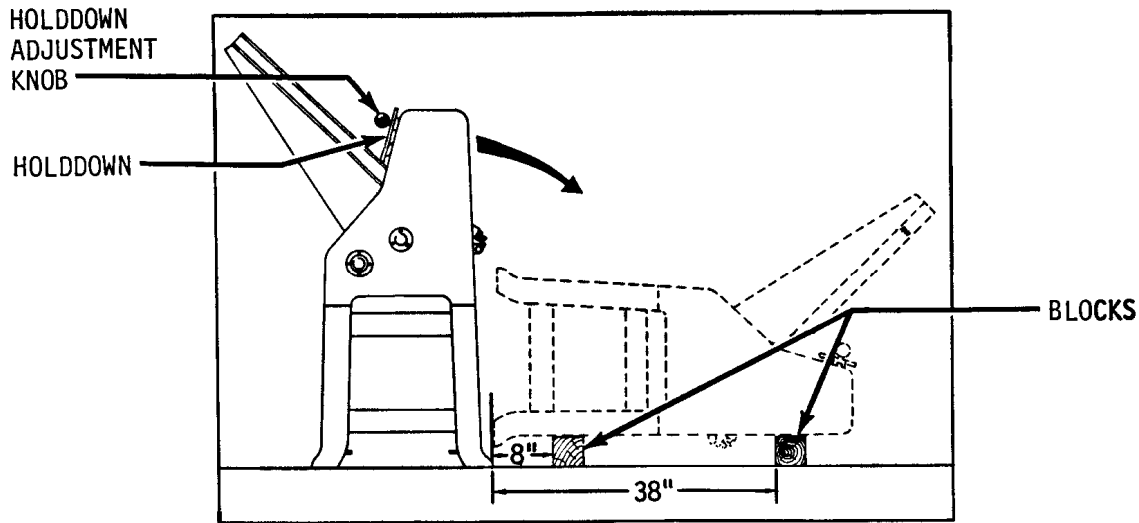
## 797-N BREAD SLICER

### CASTER INSTALLATION INSTRUCTIONS

Place blocks on the floor approximately (8) and (38) inches from the discharge side of the slicer, see the illustration below. Lower the hold-down to its lowest position and tighten the adjustment knob to prevent the outfeed table from swinging out. With one person on each side of the slicer, gently lower the slicer onto the blocks.

### **CAUTION**

**NEVER ATTEMPT TO LIFT THE SLICER BY ITS INFEED CHUTE AS DAMAGE TO THE MACHINE MAY RESULT.**



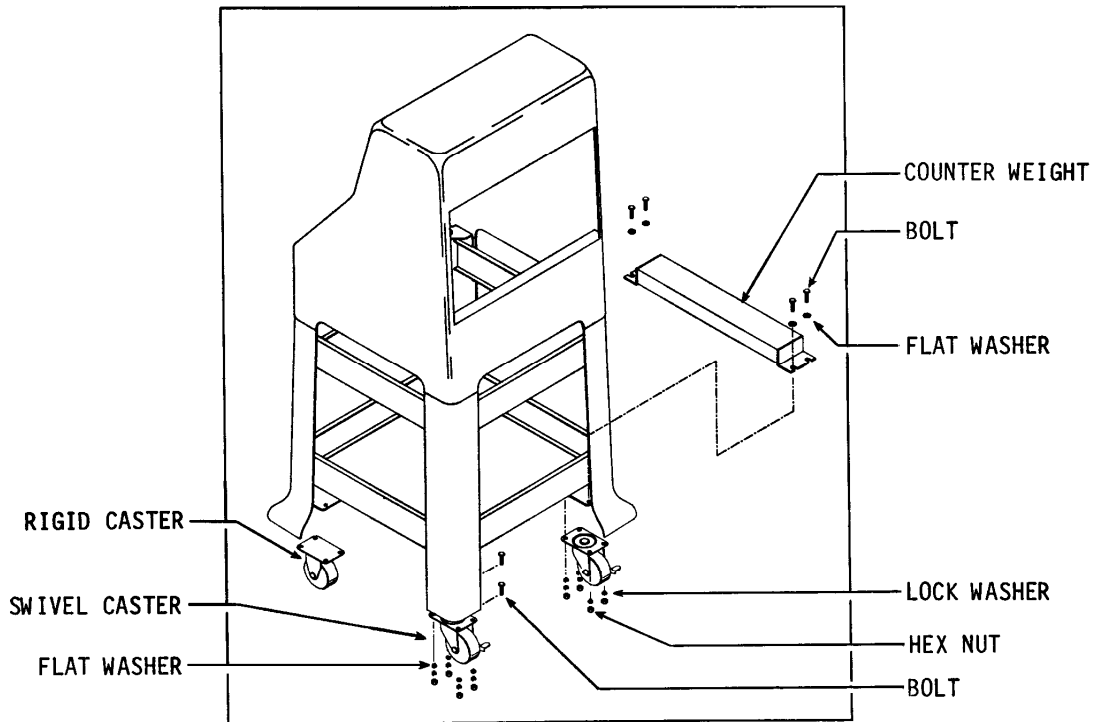
Locate the casters, ¼-inch bolts, lock washers, and nuts in the option package. Install the casters using the furnished hardware as shown in the figure on the next page tighten the bolts and nuts securely using two wrenches. Install both locking casters on the discharge side of the machine. See the next illustration. Set the brakes tightly on both locking casters, (this will help to keep the wheels from rolling when lifting the slicer back to its upright position).

Install the two rigid casters in the same manner on the infeed side of the slicer.





## 797-N BREAD SLICER



On all slicers equipped with either the Power Belt infeed chute option, or a Model 1179S bagger, a counterweight must be attached to the caster brackets on the right-hand side of the machine, (as viewed from the outfeed side of the slicer). See the above illustration. This counterweight must not be removed. Use the same hardware used to secure the weight to attach the casters when both are used. Add additional bolts, washers and nuts on those caster plate holes not involved with the weight mounted as shown. Install one rigid caster and one swivel caster on the right-hand side of the machine, (the weight side). Remember, the rigid casters must be installed on the infeed side of the machine.

Install the remaining two casters as previously described, setting their brakes tightly.

After completing the installation, chock the locked wheels using a 2 x 4 to ensure that they will not roll or skid when lifting the slicer back to the upright position. Once the machine is upright release the brakes and roll the slicer to its desired location.

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## 797-N BREAD SLICER

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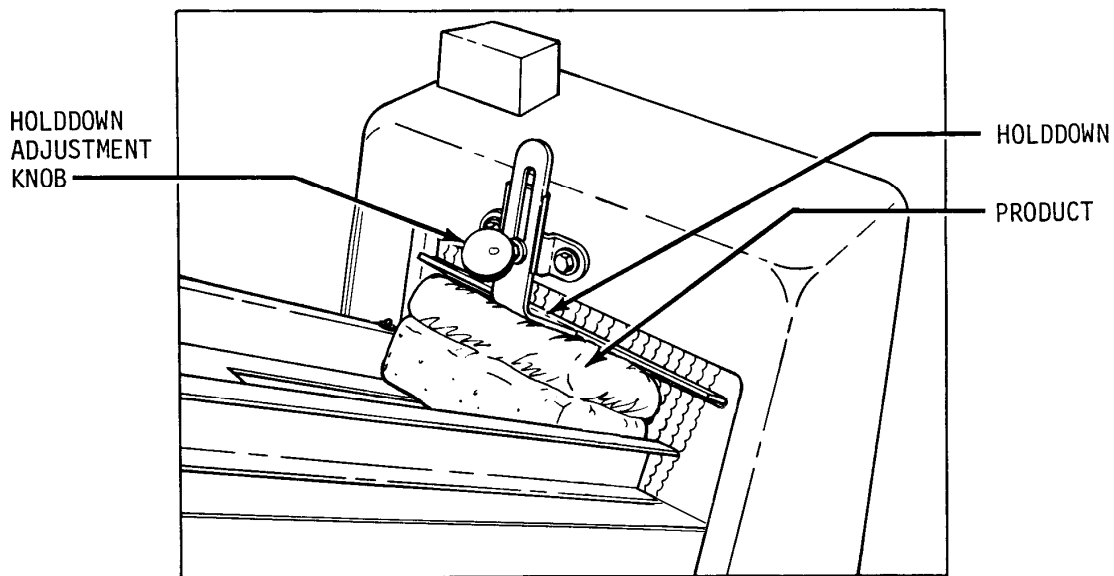
### OPERATING INSTRUCTIONS

#### **CAUTION**

**ALWAYS USE CARE WHENEVER WORKING NEAR THE CUTTING KNIVES.**

*Adjusting the Gravity Feed Slicer's Holddown, (Models 797-32N & 797-48N)*

Loosen the holddown adjustment knob. Adjust the holddown so that the product just clears the bottom edge of the holddown as it passes through the cutting knives. Tighten the holddown adjustment knob when the holddown is in the desired location. See the illustration below. Proper adjustment of the holddown will prevent the product from jumping as it passes through the cutting knives increasing cutting efficiency.





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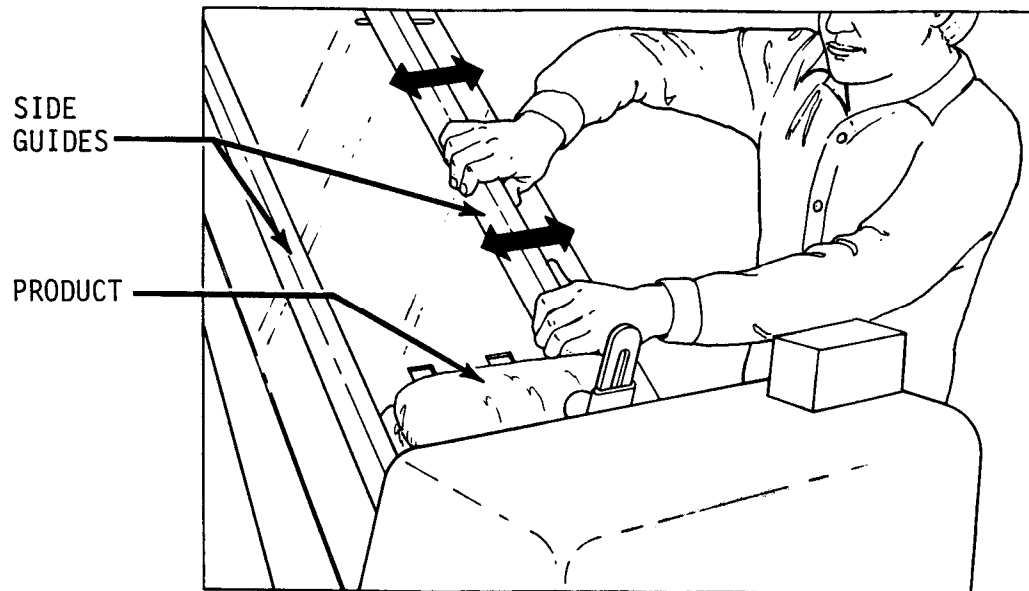
## 797-N BREAD SLICER

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### *Adjusting the Slicer for Product Length*

Using a typical product, adjust the infeed chute side guides by applying hand pressure. See the next illustration. Set the side guides approximately 1/8 inch wider than the longest expected product.

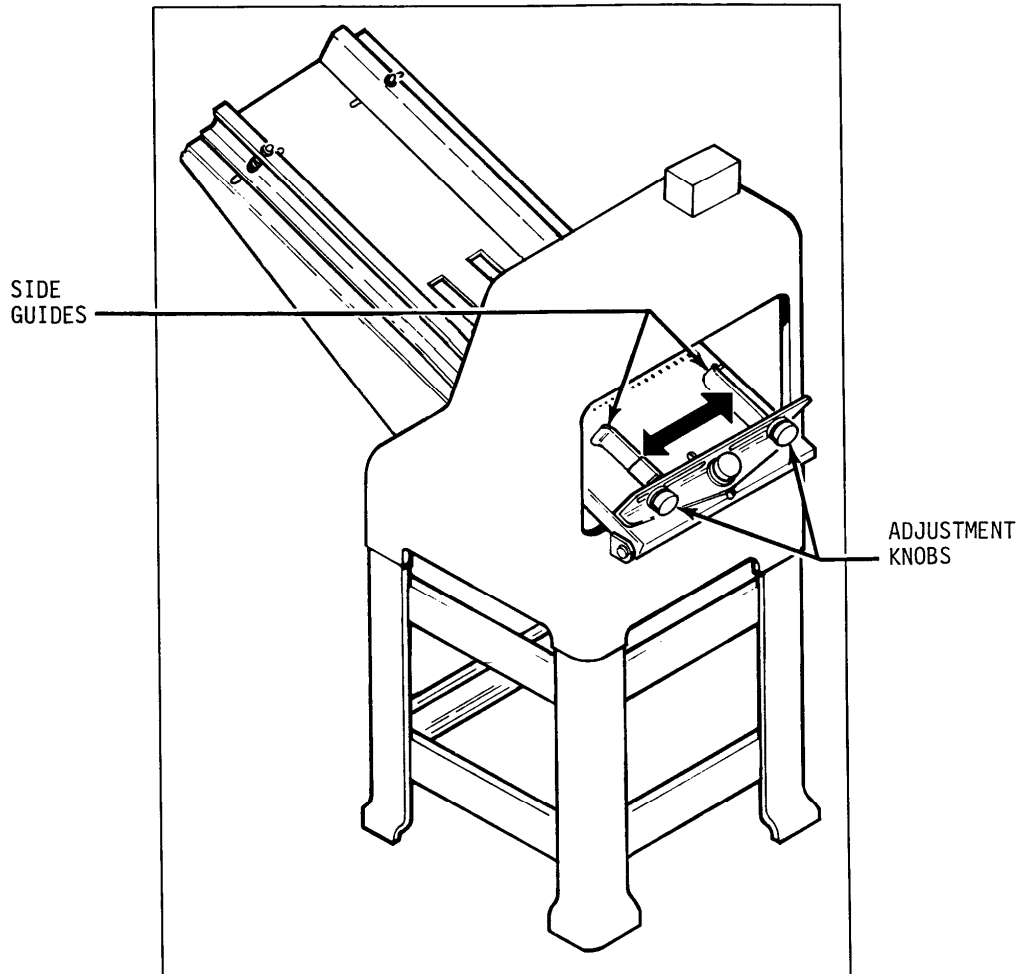


### *Adjusting the Outfeed Side Guides on a Standard Outfeed Table*

Adjust the side guide extensions so that they are approximately 1/4 inch from the cutting knives. Loosen the outfeed guide adjustment knobs. Adjust the outfeed side guides to align with the infeed guides. See the illustration, which follows. Once satisfied with the location re-tighten the side guide adjustment knobs. Proper adjustment of these guides will keep the end slices from falling over as the product exits the cutting knives.



## 797-N BREAD SLICER



### **NOTE**

**OPTIONAL OUTFEED TABLE GUIDES ARE ADJUSTED WITH HAND PRESSURE IN A FASHION SIMILAR TO THAT OF THE INFEED GUIDES. AS WITH THE STANDARD OUTFEED TABLE ALIGN THE OUTFEED GUIDES WITH THE INFEED GUIDES.**

#### *Operating a Gravity Feed Slicer*

Once the slicer has been properly adjusted for product clearance, the infeed chute may be loaded with the product to be sliced. Flipping the starting switch to the **ON** position will begin operation. Remove each sliced product from the discharge table as it is sliced.



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## 797-N BREAD SLICER

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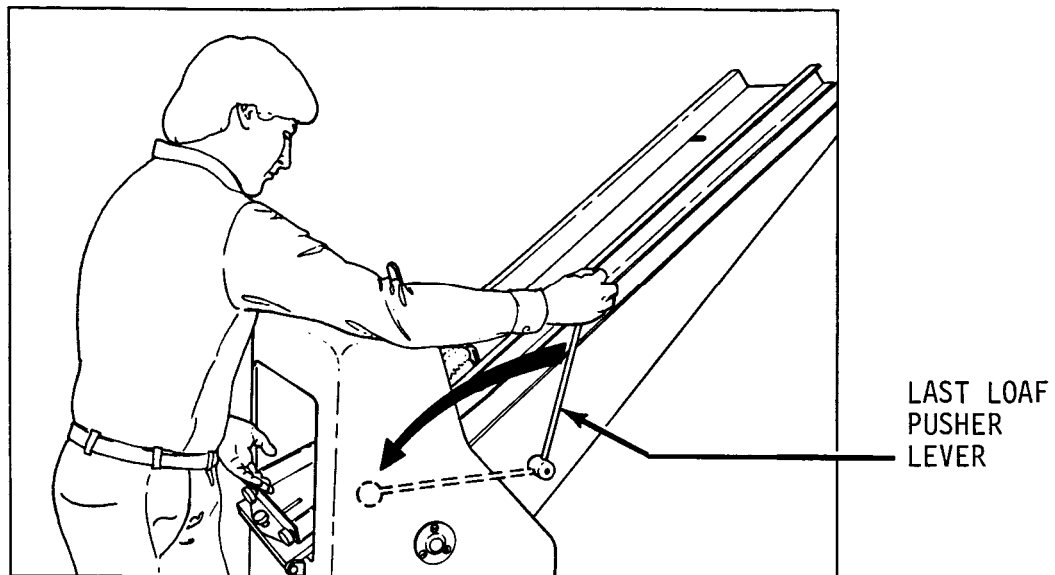
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### **NOTE**

**THE GRAVITY FEED SLICER'S OPTIMUM OPERATING EFFICIENCY WILL BE MAINTAINED BY ENSURING THAT THE INFEED CHUTE IS KEPT FULLY LOADED. THE ACTUAL SPEED OF SLICING IS DEPENDENT ON THE NUMBER OF PRODUCTS IN POSITION ON THE INFEED CHUTE, SHARPNESS OF CUTTING KNIVES, AND TEXTURE OF THE PRODUCT.**

#### *Operating the Gravity Feed's Last Loaf Pusher, (Models 797-32N & 797-48N)*

32 inch and 48 inch gravity feed slicers are equipped with a last loaf pusher to assist in feeding the last product on the infeed chute through the cutting knives. To operate the last loaf pusher, slowly pull the last loaf pusher lever toward the discharge side of the slicer. See the next illustration. Return the lever to the upper position before reloading the infeed chute.



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## 797-N BREAD SLICER

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*Operating the Gravity Feed's Last Loaf Pusher (continued)*

### **CAUTION**

**THE KNIVES ARE EXTREMELY SHARP.  
DO NOT TOUCH MOVING OR STATIONARY KNIVES.**

Once the last loaf pusher has fed the product into the cutting knives as far as it can, it may be necessary to pull the product the rest of the way through the knives by hand.

### **NOTE**

**THE MODEL 797-32NC HAS A CENTER MOUNTED  
HAND OPERATED THROUGH THE KNIFE PUSHER.**



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## 797-32 CAPG BREAD SLICER

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### TROUBLESHOOTING

### **WARNING**

**ALWAYS DISCONNECT THE SLICER FROM THE POWER SUPPLY BEFORE ATTEMPTING ANY TYPE OF MAINTENANCE TASK, INCLUDING TROUBLESHOOTING.**

1. 0797-32 CAPG Machine Control Sequence (for reference):
  - 1.1. The machine is plugged in powering the control circuit elements.
  - 1.2. The solenoid for the infeed (loading chute) **cage guard (cover) unlock** is activated as long as the control circuit is active and the start button is **not** pressed, opening the cage guard lock. A red LED light indicates when the solenoid is powered and the lock is opened and the guard should be able to be opened.
  - 1.3. The operator opens the cage guard, pulls back the pusher, and loads the bread to be cut.
  - 1.4. The operator closes the cage guard which inserts the key into the safety circuit. The safety circuit contains the following elements:
    - 1.4.1. The crumb tray must be in place (a green indicator light will illuminate on a switch mounted on the drawer) .
    - 1.4.2. The e-stop button (must not be depressed, twist to unlock)
    - 1.4.3. The stop button (must not be depressed).
    - 1.4.4. The cage guard must be closed and locked (locking occurs with the start button is pressed).
    - 1.4.5. The rear cover must be in place (a green indicator light will illuminate).
  - 1.5. The operator presses the green start button. As the button is pressed the power will be removed from the cage guard lock solenoid and lock will close-- thereby closing the switches in the lock and activating the safety circuit. The start button also resets the safety relay which starts the slicer (only if the entire safety circuit is complete).
  - 1.6. The motor turns off if any of the safety circuit switches are opened (usually by pressing the stop button). A short delay timer will open the cage guard lock.



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## 797-32 CAPG BREAD SLICER

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2. If the machine does not start (Motor is not humming or running):
  - 2.1. Check to see if the machine is plugged in to an active outlet.
  - 2.2. Review the list of safety circuit elements and make sure all are in a ready condition (step 1.4 above).
  - 2.3. The button may have been pressed too quickly or not firmly. Press the stop button (which resets the safety circuit if it has an error from a partially closed circuit) then try again.
  - 2.4. Unplug the machine, wait for a minute, and plug it back in.
  - 2.5. The cage guard may not be firmly closed. Press down on the cover as you push the button.
  
3. Have a qualified service professional unplug the machine and open the control box on top of the slicer.
  - 3.1. Check for loose connections.
  - 3.2. Plug the machine in and observe the indicator lights on the safety relay. If power indicator is not lit check the AC circuit breaker (reset) and the control circuit fuse (replace if necessary).
  - 3.3. With the cage guard closed, press the start button and observe the indicator light pattern response on the safety relay. If the only response is the "reset" light, there is a safety circuit switch not closed. Recheck the safety circuit elements.
    - 3.3.1. A normal response on the safety relay as the start button is pressed down:
    - 3.3.2. First the lock solenoid releases as the normally closed start button contacts open.
    - 3.3.3. The safety circuit activates (CH 1, CH 2) as the lock closes and the internal switch contacts close in the lock.
    - 3.3.4. The reset is activated as the normally open contacts are closed at the bottom of the start button press.
    - 3.3.5. The relay outputs are activated K1, K2, K3, K4 as the reset is deactivated as the button comes up (the normally open start button contacts open) while the safety circuit (CH1, CH2) is active.





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## 797-32 CAPG BREAD SLICER

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3.4. If the Safety Relay CH1 and CH2 indicator lights do not illuminate, use a multimeter set to DC volts to check for 24 to 18 volts present across the following check points in order:

3.4.1. Positive probe on safety relay terminal S11, negative probe to:

- 3.4.1.1. S10 (verify correct voltage on safety relay)
- 3.4.1.2. L1 terminal block (verify wiring to terminal)
- 3.4.1.3. L2 terminal block (verify crumb tray switch is closed)
- 3.4.1.4. 6-1 at e-stop connection (verify e-stop switch is closed)
- 3.4.1.5. Brown wire connection at stop button contact (verify stop switch is closed)
- 3.4.1.6. \*\*L5 terminal block (verify the safety switch on the cage guard lock is closed)
- 3.4.1.7. L6 terminal block (verify the rear cover switch is closed).

3.4.2. Negative probe on safety relay S10, positive probe to:

- 3.4.2.1. S11 (verify correct voltage on safety relay)
- 3.4.2.2. L3 terminal block (verify wiring to terminal)
- 3.4.2.3. L4 terminal block (verify crumb tray switch is closed)
- 3.4.2.4. 9-1 at e-stop connection (verify e-stop switch is closed)
- 3.4.2.5. Yellow wire connection at stop button contact (verify stop switch is closed)
- 3.4.2.6. \*\*L7 terminal block (verify the safety switch on the cage guard lock is closed)
- 3.4.2.7. L8 terminal block (verify the rear cover switch is closed).

If the voltage stops at any point check the switch preceding that checkpoint (is it in a closed condition, is the wiring good to the switch, is it damaged?)

\*\* Note: the safety switch in the cage guard lock will not be closed unless the solenoid is deactivated (red light indicator is off on the cage guard lock and the guard is closed with the key firmly in the receptacle). To deactivate the solenoid, hold the start button down or disconnect wire 44 from the start button.

3.5. If the safety relay appears to be working correctly check the following:

- 3.5.1. The motor switch overload has tripped. (To reset push firmly in the direction shown on the switch nameplate.)
- 3.5.2. There are breadcrumbs in the motor starting switch. (Have a qualified electrician disassemble the switch and clean it.)



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## 797-32 CAPG BREAD SLICER

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### 4. The Slicer Will Not Start (Motor Is Humming)

#### **CAUTION**

**DO NOT ALLOW THE MOTOR TO HUM WITHOUT STARTING.  
OVERHEATING CAN PERMANENTLY DAMAGE THE MOTOR.**

4.1. The motor has failed. (Have it checked by a qualified electrician.)

#### **NOTE**

**A SPECIAL NON-VENTILATED MOTOR MUST BE USED WITH THIS SLICER.**

4.2. The drive system is binding. (Have a qualified service agent check for defective bearings or other restrictions to free movement.)

4.3. There is mechanical interference between other parts of the slicer. (Have a qualified service agent evaluate the machine for adjustment or replacement of defective parts.)

### 5. Bread Slices Vary in Thickness

5.1. The blade frames are out of adjustment. (See the "Maintenance" section of this manual under "Adjusting the Blade Frames When Slices Vary in Thickness" on how to correct this problem.)

### 6. The Blade Frames Are Knocking

6.1. The blade frames are out of adjustment. (See the "Maintenance" section of this manual under "Adjusting the Clearance Between the Blade Frames" on how to perform this adjustment.)



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## 797-32 CAPG BREAD SLICER

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### 7. The Slicer Vibrates Excessively

- 7.1. The drive belt is loose or worn. (See the “Maintenance” section of this manual under “Tightening the Belt” or “Replacing the Belt” on how to make these corrections.)
- 7.2. One or more of the bearings on the machine are failing. (Have a qualified service agent check for defective bearings and replace them as required.)
- 7.3. The pins, (two eccentrics and two regular), and links at the top of the blade frames are worn. We suggest that these be replaced together. Mixing worn parts with new will shorten the life of the replacement parts. Remember, after replacing the pins and links the clearance between the blade frames must be re-adjusted. (See the “Maintenance” section of this manual under “Adjusting the Clearance Between the Blade Frames” on how to perform this adjustment.)

### 8. The Bread is Cutting Slowly or is Being Damaged

- 8.1. The machine’s holddown is either missing or improperly adjusted. (See the “Maintenance” section of this manual under “Adjusting the Gravity Feed Slicer’s Holddown” on how to perform this adjustment.)
- 8.2. The knives of the machine have become worn, (dull). (See the “Maintenance” section of this manual under “Changing the Cutting Knives”). Most owners can perform this item of maintenance without calling a service company.
- 8.3. The blades are not aligned properly. (See the “Maintenance” section of this manual under “Adjusting the Clearance Between the Blade Frames” on how to perform this adjustment.)



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## 797-N BREAD SLICER

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### MAINTENANCE

### **WARNING**

**ALWAYS DISCONNECT THE SLICER FROM THE POWER SUPPLY BEFORE ATTEMPTING ANY TYPE OF MAINTENANCE TASK.**

#### *Cleaning*

Use a mild detergent solution to clean all exterior surfaces and empty the crumb tray daily or more often if necessary. Periodically swing out the discharge table to allow access to the drive area of the machine, then brush, blow, (if compressed air is available), or wipe all foreign material from all surfaces, especially from moving parts.

#### *Lubrication*

Once a month, more often during heavy use, put a drop of food approved lubricant on each of the pivot points, of the plastic links, at the top to the blade frames. All other bearings are either grease packed or sealed and seldom need attention.

### **CAUTION**

**NEVER OIL OR GREASE THE MOTOR.**



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## 797-N BREAD SLICER

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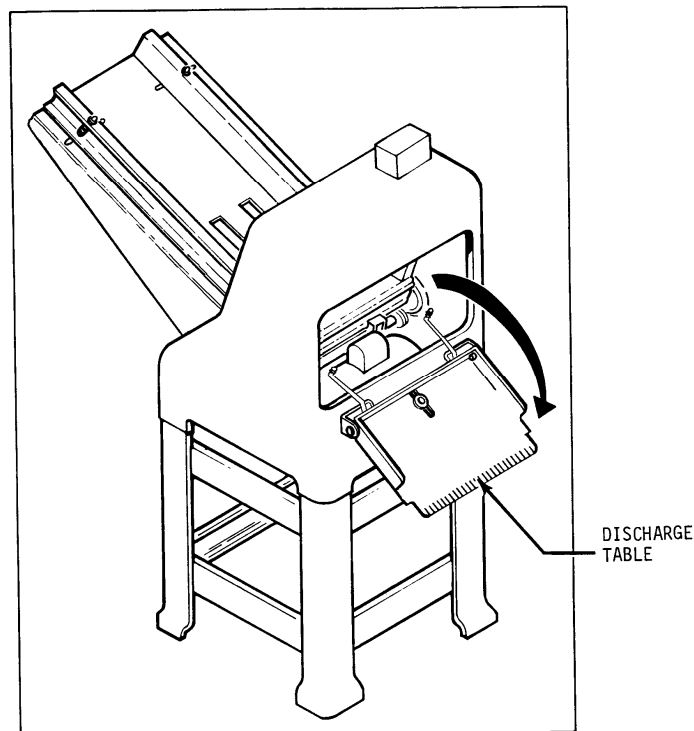
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### *Removing the Blade Frames*

## **WARNING**

**ALWAYS DISCONNECT THE SLICER FROM THE POWER SUPPLY BEFORE ATTEMPTING ANY TYPE OF MAINTENANCE TASK.**

Swing out the discharge table from the slicer. See the next illustration.



Always start by removing the discharge side blade frame first. Both blade frames should be removed from the discharge side of the machine. You should remove the discharge side blade frame completely from the machine before starting on the infeed side blade frame. However each is removed using similar procedures.

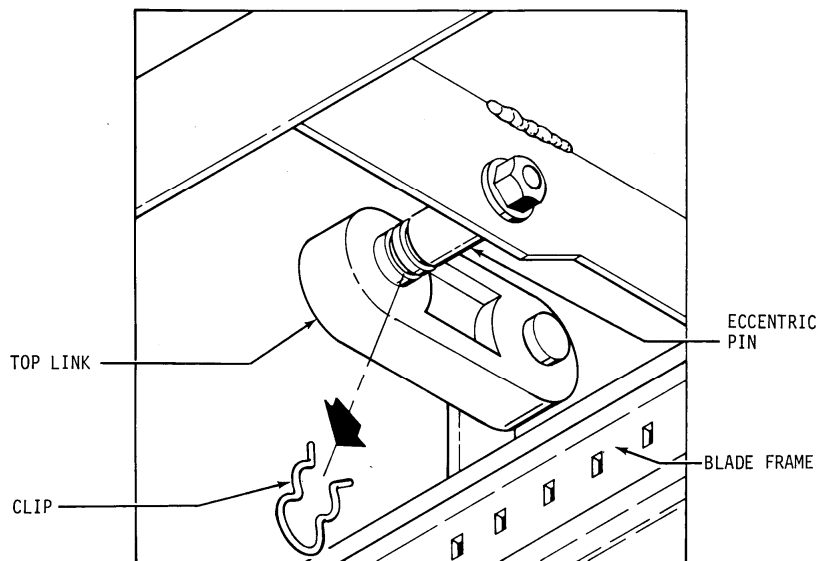
## 797-N BREAD SLICER

### Removing the Blade Frames (Continued)

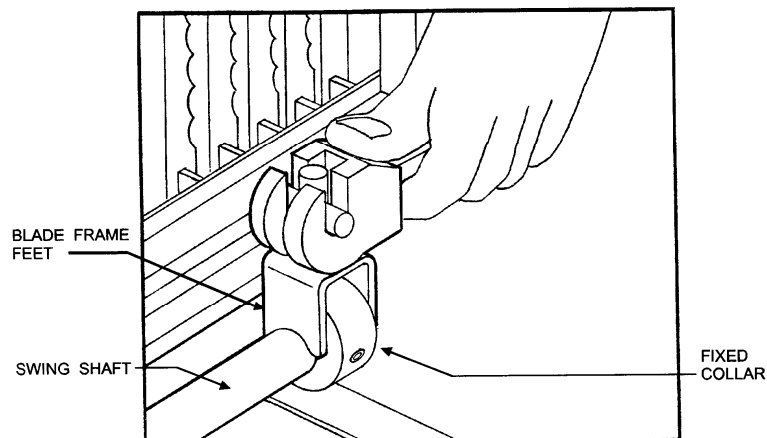
### NOTE

**NEVER LOOSEN THE NUTS ON THE ECCENTRIC PINS OR ATTEMPT TO REMOVE THEM TO AID IN REMOVING THE BLADE FRAMES.**

Start by pulling the hairpin clip from the eccentric pin, located at the top of each blade frame, see illustration below, then slide the top link toward the eccentric pin's mounting plate. Make sure that the link is forced all the way over to the plate.



After removing the two locking cams, eyebolts and Belleville washers, (which secure the blade frame to the rocker's swing shaft), the blade frame can be removed. The eyebolts and Belleville washers can be removed by turning them counter clockwise once the cams have been removed. See illustration below.





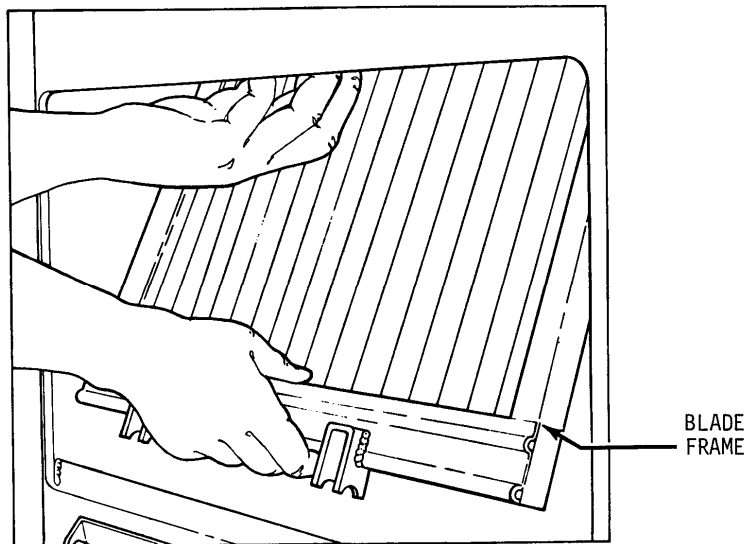
## 797-N BREAD SLICER

### Removing the Blade Frames (Continued)

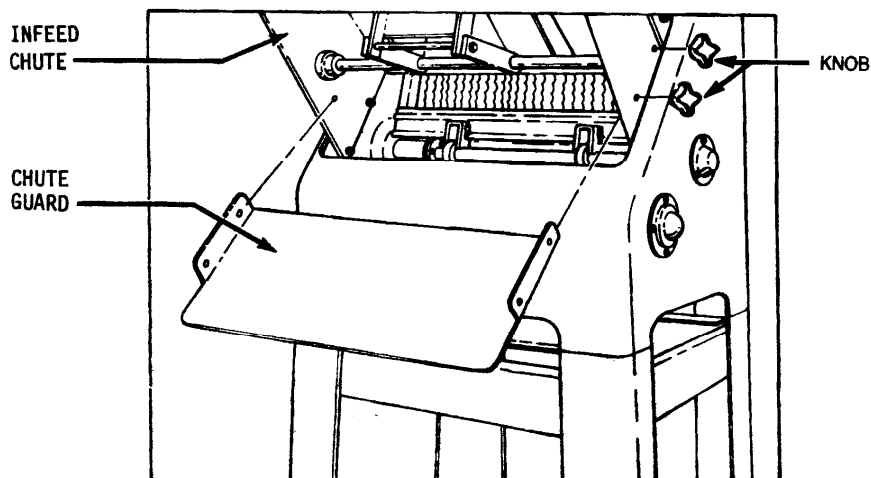
## CAUTION

**THE BLADES ARE EXTREMELY SHARP.  
ALWAYS HANDLE BLADE FRAMES WITH CARE.**

The blade frame can now be carefully lifted from the slicer. See below.



Removal of the infeed side blade frame is accomplished in a similar fashion. However the chute guard must first be removed by removing the four knobs which hold it in place this will allow access to the locking cams. See the illustration below.





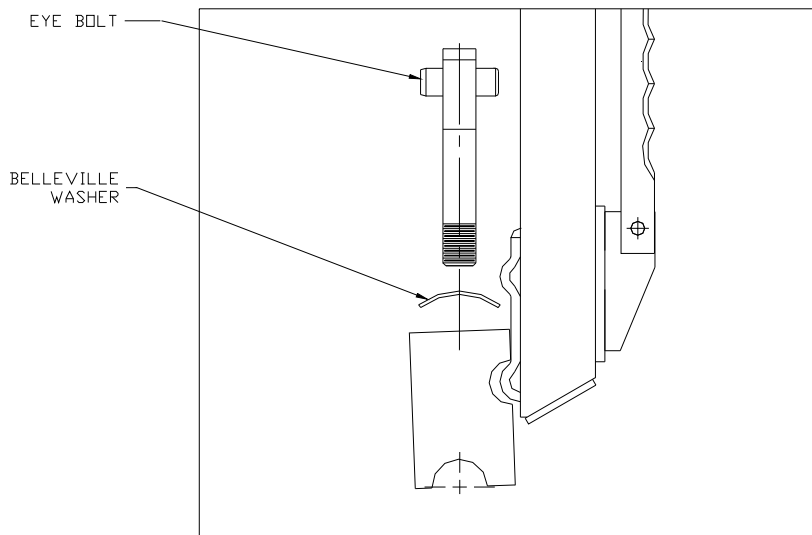
## 797-N BREAD SLICER

### *Removing the Blade Frames (Continued)*

Replacement of the blade frames is done by reversing the removal procedures. Ensure That the feet of the blade frames rest snugly on the swing shafts and that you have included the Belleville washers with the eye bolts.

### **NOTE**

**WHEN INSTALLING THE BELLEVILLE WASHERS, THEY MUST BE PLACED SO THAT THE CROWN IS UP AS SHOWN IN THE ILLUSTRATION BELOW.**



When replacing the eye bolts turn them clockwise until moderate pressure is required to close the cam. If the cam is too easy to close rotate the eye bolt a half turn more in the clockwise direction and try to reinstall the cam. Repeat these partial rotations until moderate pressure is required to close the cam. If the cams are either difficult or impossible to close, rotate the eye bolt a half turn in the counter clockwise direction. Repeat until the cams can be closed using moderate pressure.





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## 797-N BREAD SLICER

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### *Changing the Blades*

#### **WARNING**

**ALWAYS DISCONNECT THE SLICER FROM THE POWER SUPPLY BEFORE ATTEMPTING ANY TYPE OF MAINTENANCE TASK.**

#### **CAUTION**

**THE BLADES ARE EXTREMELY SHARP. ALWAYS HANDLE THEM WITH CARE.**

#### **NOTE**

**DO NOT INTERCHANGE THE TWO BLADE FRAMES. REPLACE THE BLADE FRAME TO THE SAME SIDE OF THE MACHINE AS IT WAS TAKEN FROM**

#### **NOTE**

**WHEN CHANGING BLADES FIRST NOTE THE DIRECTION THE SHARPENED EDGES ARE FACING ON THE BLADE FRAME. THEY ARE FACING UP ON ONE FRAME AND DOWN ON THE OTHER. DO NOT CHANGE THIS DIRECTION.**

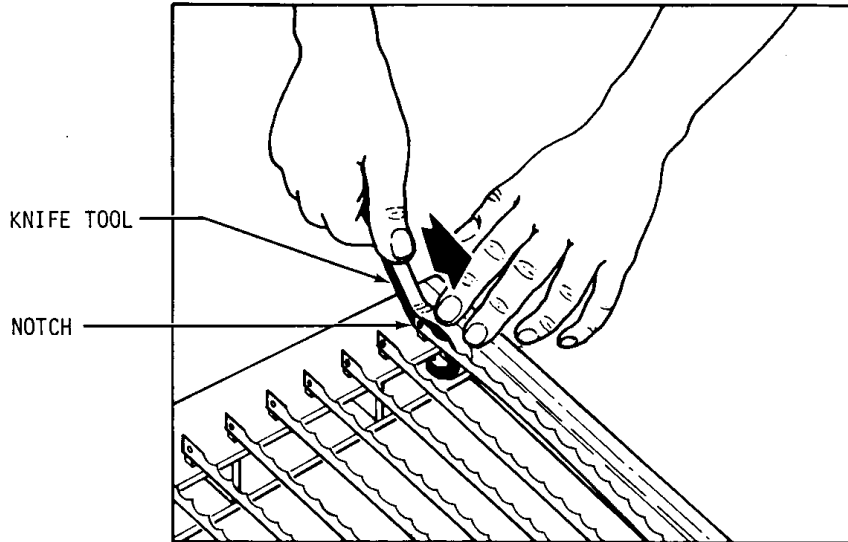
Place the blade frame on a flat surface. You may use the special knife tool, shown in the illustration on the next page, or use a common set of pliers to depress the spring-loaded pin holding each knife. This will reduce the tension on the knife so that it may be easily removed.

In the illustration on the next page you can see the use of the knife tool. It is inserted into the blade frame on the spring-loaded pin end and then by lifting up on the tool it will deflect the pin reducing the tension on the knife. Once this has been done the knife can be carefully removed.



## 797-N BREAD SLICER

### Changing the Blades (Continued)



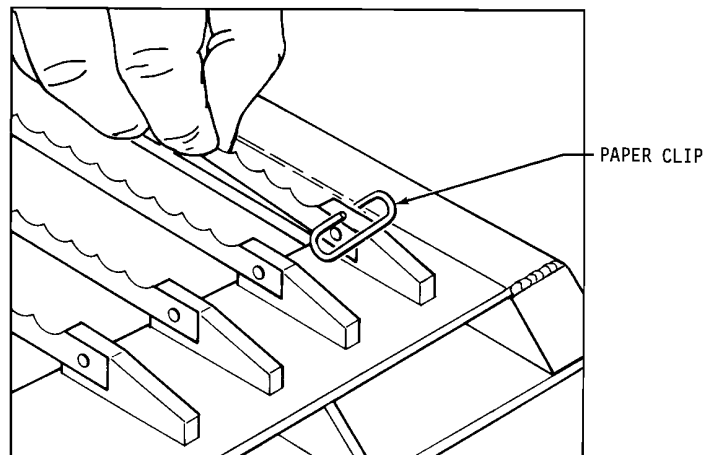
The new knife can be installed by reversing the removal procedure. A paper clip can be used to hold the knife in position on the lower pin to ease installation. See the illustration below.

### **NOTE**

**WHEN REPLACING ALL THE KNIVES, ALWAYS REMOVE THE CENTER KNIVES FIRST AND WORK TOWARD THE ENDS. INSTALL THE NEW KNIVES AT THE ENDS FIRST AND WORK ALTERNATELY TOWARD THE CENTER.**

### **CAUTION**

**NEVER PUT BLADE FRAMES IN THE SLICER WITHOUT KNIVES.**





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## 797-N BREAD SLICER

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### *Tightening the Belt*

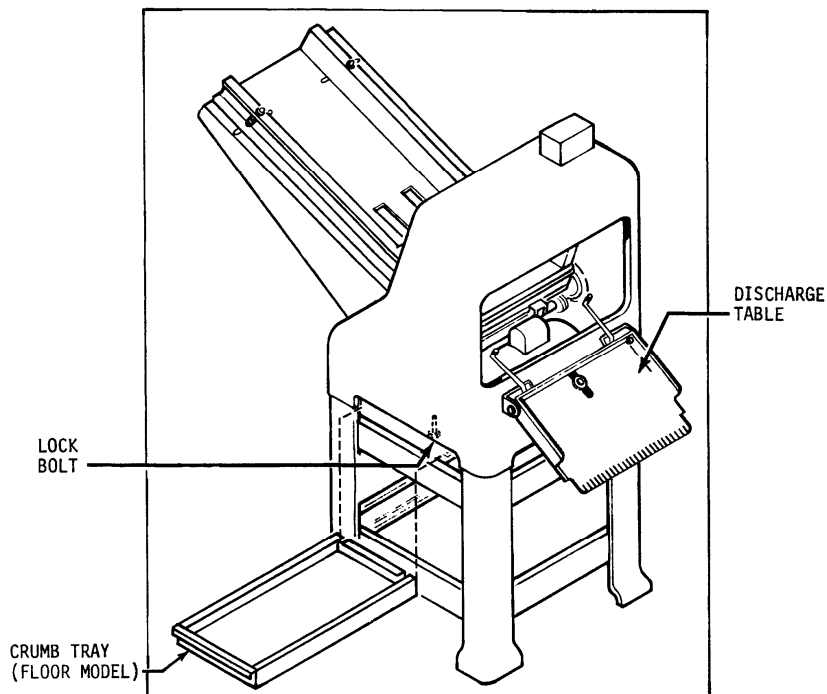
## **WARNING**

**ALWAYS DISCONNECT THE SLICER FROM THE POWER SUPPLY BEFORE ATTEMPTING ANY TYPE OF MAINTENANCE TASK.**

## **CAUTION**

**OVER-TIGHTENING THE DRIVE BELT  
MAY CAUSE BEARING OR MOTOR FAILURE.**

Remove the crumb tray from the slicer and swing out the discharge table. See the illustration below.

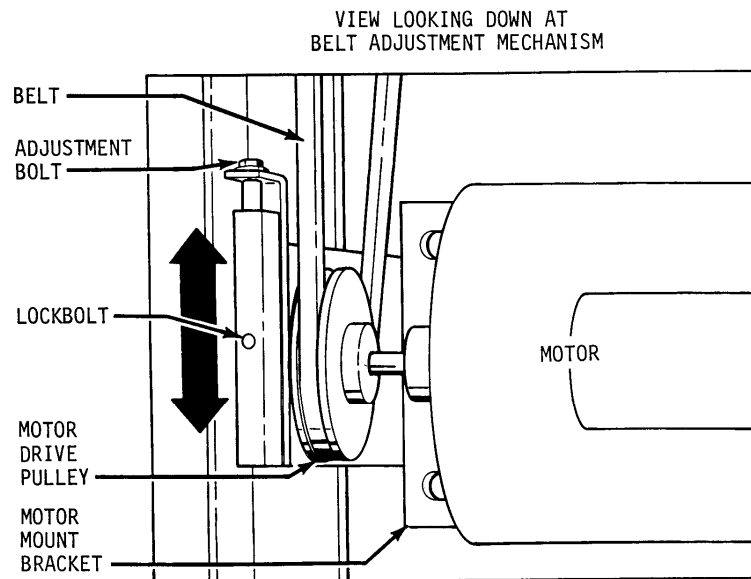




## 797-N BREAD SLICER

### *Tightening the Belt (Continued)*

Loosen the lockbolt located below the belt adjustment mechanism. See the next illustration. Locate the adjustment bolt below the belt and turn it counter clockwise with a wrench to increase tension on the belt or clockwise to reduce tension on the belt. The drive belt should be just tight enough that, using moderate finger pressure, it would deflect about  $\frac{3}{8}$  of an inch when pressed midway between the motor drive pulley and the driven pulley. Once the correct tension has been obtained retighten the lockbolt.





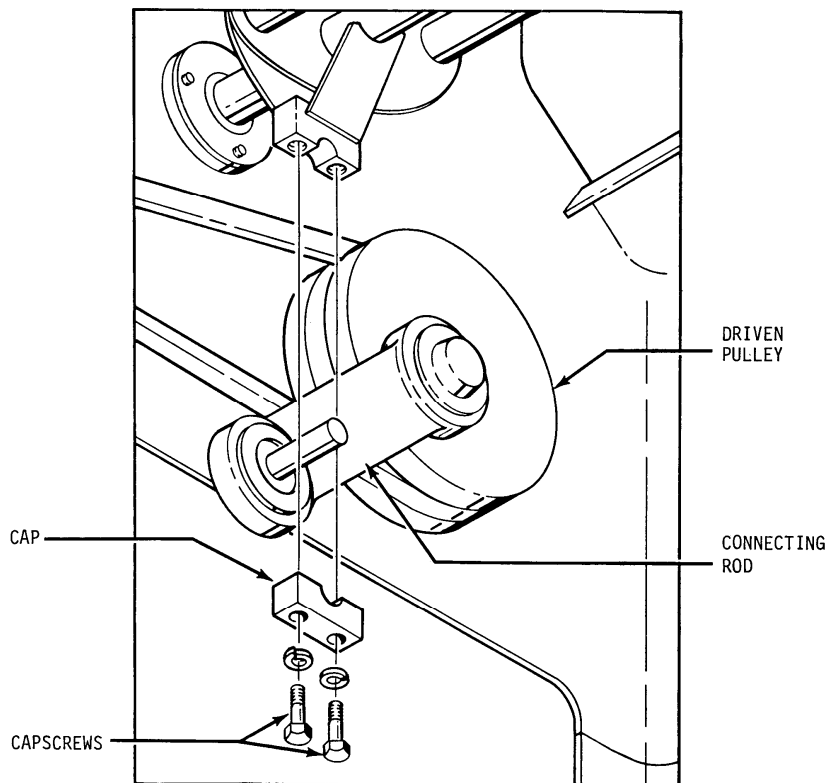
## 797-N BREAD SLICER

### Replacing the Belt

## **WARNING**

**ALWAYS DISCONNECT THE SLICER FROM THE POWER SUPPLY BEFORE ATTEMPTING ANY TYPE OF MAINTENANCE TASK.**

Referring to the "Tightening the Belt" section above, remove the crumb tray, swing out the discharge table, and reduce the tension on the belt by turning the adjusting bolt on the tightening mechanism clockwise until the belt can be slipped off from the motor pulley. Disconnect the end of the connecting rod at the rocker by removing the two capscrews and cap using a wrench. See the illustration below. The drive belt may now be removed from the machine. Installation of the new belt can be accomplished by reversing the removal procedures. Refer to the "Tightening the Belt" section when adjusting the drive belt tension.





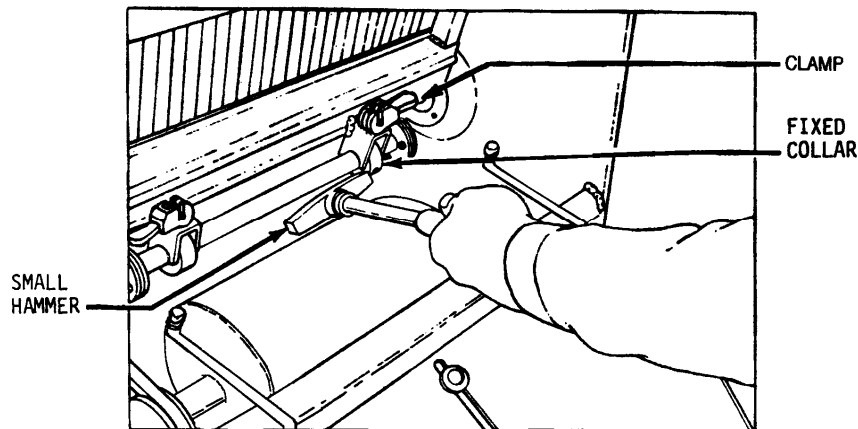
## 797-N BREAD SLICER

### *Adjusting the Blade Frames When Slices Vary in Thickness*

## **WARNING**

**ALWAYS DISCONNECT THE SLICER FROM THE POWER SUPPLY BEFORE ATTEMPTING ANY TYPE OF MAINTENANCE TASK.**

Swing out the discharge table of the slicer. Loosen, but do not remove the two locking cams, (clamps), which secure the blade frame to the swing shaft. Remove the plastic plug over the set screw in the fixed collar, see below. Using an allen wrench, loosen; but do not remove, the set screw in the fixed collar. Using a ruler, (15" maximum), measure the distance between the blades. Gently tap the collar with a small mallet either to the right or left until the distances between the blades is equal. When satisfied with the location tighten the fixed collar's set screw and replace the plastic plug. Lastly tighten the two locking cams which secure the blade frame.





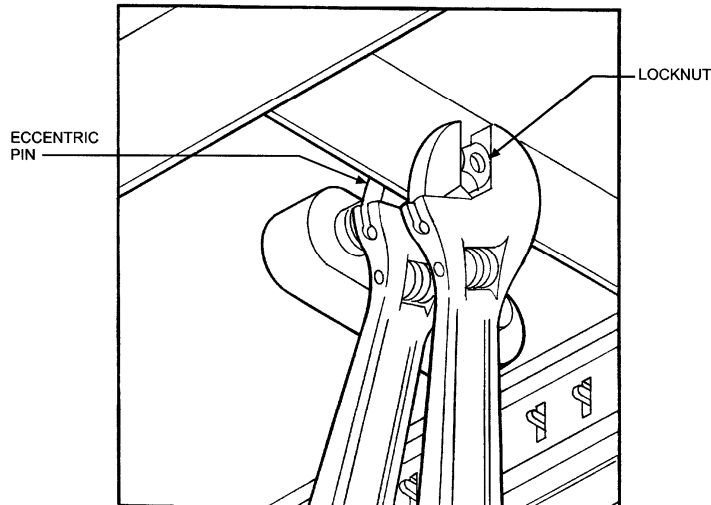
## 797-N BREAD SLICER

### *Adjusting the Clearance Between the Blade Frames*

## **WARNING**

**ALWAYS DISCONNECT THE SLICER FROM THE POWER SUPPLY BEFORE ATTEMPTING ANY TYPE OF MAINTENANCE TASK.**

The distance between the blade frames is adjusted by rotating the eccentric pins located above the blade frames. Two wrenches are used to do this. One wrench is used to keep the eccentric pin from rotating while the second is used to loosen the lock nut on the end of the pin. This nut secures the pin in position once its proper location is determined. See the illustration below.



To adjust the eccentric, once the lock nut is loosened, rotate the pin using a wrench, rotating the pin, (it is possible that both pins will need adjustment at the same time), until the knives of the machine are in line, (alternating blades should not appear to be in front of or behind each other when viewed from the side). A straight edge may be used from the dull side of the knives to aid in determining if the knives are in line. When the eccentric pins are in the desired position tighten each of the locknuts to secure the position of the eccentrics. Check the blade frame clearance by turning the driven pulley by hand. Two things may happen if the knives are not inline, the blade frames may hit each other causing a loud knocking noise or the cutting efficiency of the machine may be greatly reduced.



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## 797-32 CAPG BREAD SLICER

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### RECOMMENDED SPARE PARTS

<u>PART NUMBER</u>	<u>PART DESCRIPTION</u>	<u>NO. REQ'D</u>
5835-7705	Clip-Hairpin	2
0777-0034	Pin-Eccentric	2
0797-0059-2	Pin-STST Metric Blade Frame	2
0711-0002	Link-Top	2
5601-1127*	Belt-V (4L36-1/2) (60 Cycle Machines)	1
5749-8027*	Motor Relay (1 Phase Machines)	1
5749-7531	Safety Relay	1
5757-9388	Switch, magnetic safety	2
5757-9386	Interlock safety switch	1
5757-9387	Key for 5757-9386	1
5708-7900	Push Button, Green operator	1
5708-7915	Push Button, Red operator (flush)	1
5708-7920	Push Button, Red mushroom operator	1
5708-7927	Contact NC (red, for push button)	5
5708-7928	Contact NO (blue, for push button)	1
5725-9960	Fuse- 5 x 20 mm 1 amps 250V	1
5757-4321	Circuit Breaker, 1 pole, 8 amps D	1
5220-5001	Bearing-Driven Pulley (With Snap Ring)	1
5220-5040	Bearing-Driven Pulley	1
0797-0058-019	Stud-Driven Pulley	1
6904-6001	Gasket-Driven Pulley	1
0797-0071-4	Rod-Connecting	1





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### 797-32 CAPG BREAD SLICER

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0797-0057-219	Stud-Swing	1
5220-4040	Bearing-Rocker Shaft	2
5220-0042	Bearing-Swing Shaft	4
6301-3609*	Motor-1/2 HP, 1-60-115/230	1
0797-0029-1	Knife-Type A	As Req'd.
0777-0970	Bolt-Eye	4
0777-0971	Cam-Clamp	4
5852-0050	Spring-Bellville	4
0797-0036-0043	Finger- out feed guard	17

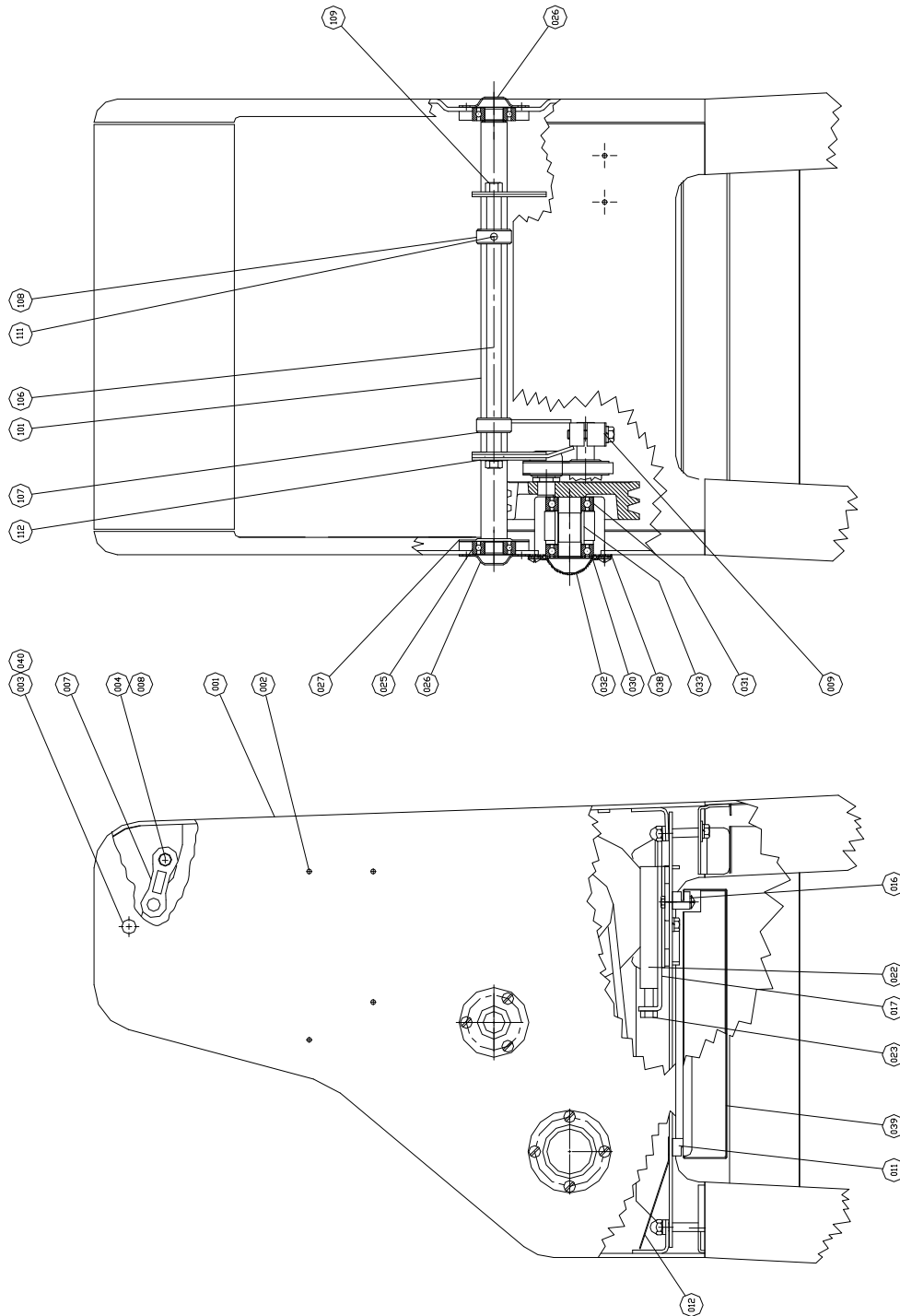
**\*For Other Electrics Contact the Factory**

For Service Parts Call Oliver Products @ 800-253-3893



### 797-32 CAPG BREAD SLICER

#### MAIN FRAME/ROCKER ASSEMBLY



Rev 9/05/19



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## 797-32 CAPG BREAD SLICER

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### MAIN FRAME/ROCKER PARTS LIST

<u>ITEM NO</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
001	FRAME-MAIN	0797-3001
002	PLUG-3/16 HOLE	5769-3000
003	PLUG-5/8 HOLE	5769-3005
004	PIN-ECCENTRIC	0777-0034
007	LINK-BLADE FRAME	0711-0002
008	CLIP-HAIRPIN	5835-7705
009	CLAMP-POWDER COAT WHITE	0730-0023
011	SLIDE-DRAWER	0797-0053
012	BAFFLE-CRUMB	0797-0117
016	SLIDE-DRAWER (NOTCHED)	0797-0053-004
017	BRACKET-MOTOR	0797-3420
022	CLAMP-MOTOR BRACKET	0797-3419
023	BOLT-SPECIAL	0797-3418
025	BEARING-BALL	5220-4040
026	CAP-BALL BEARING (OUTSIDE)	4090-0233-0023
027	CAP-BALL BEARING (INSIDE)	4090-0233-0044
030	RING-RETAINNG TRUARC	5840-1040
031	BEARING-BALL	5220-5040
032	CAP-BALL BEARING (DR PULLEY)	4090-0244-0005
038	GASKET-CORK	6904-6001
039	TRAY-EXTRA CAPACITY CRUMB	0797-3079
040	WASHER	0797-3471
101	ROCKER	0732-0012-001
106	SHAFT-SWING	0730-0024-001
107	COLLAR-HOLD DOWN	0797-0031-002
108	COLLAR-LOCATING	0797-0031-003
110	ROD-THREADED NYLON 3/8-16	5840-8076
111	SCREW-SOCKET SET 3/8-16 X 1/4	5842-6156
112	BEARING-BALL	5220-0042

FOR SERVICE PARTS CALL OLIVER PRODUCTS @ 800-253-3893  
Rev. 9/05/19

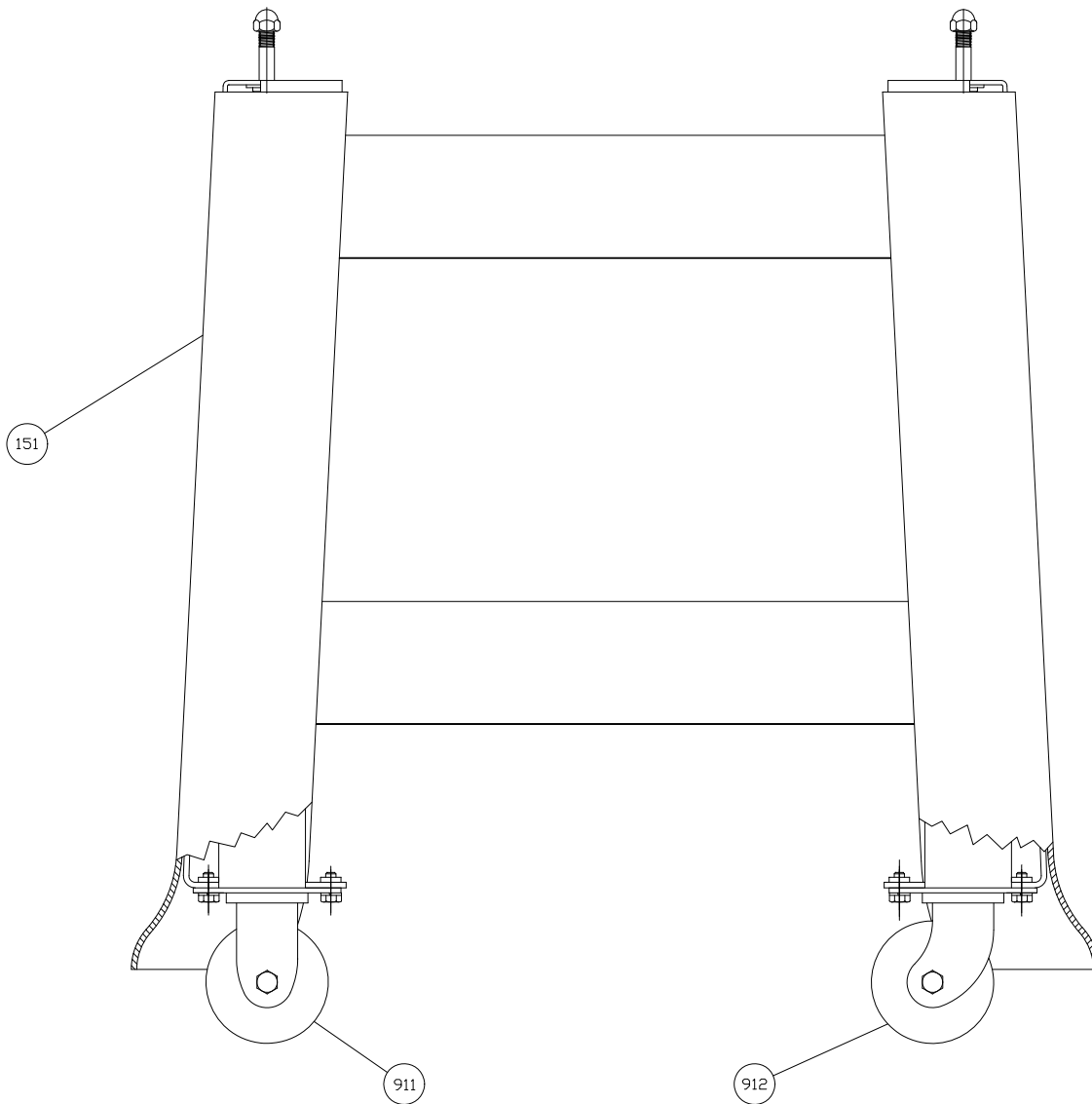


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## 797-N BREAD SLICER

### BASE/CASTER ASSEMBLY





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## 797-N BREAD SLICER

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### BASE/CASTER PARTS LIST

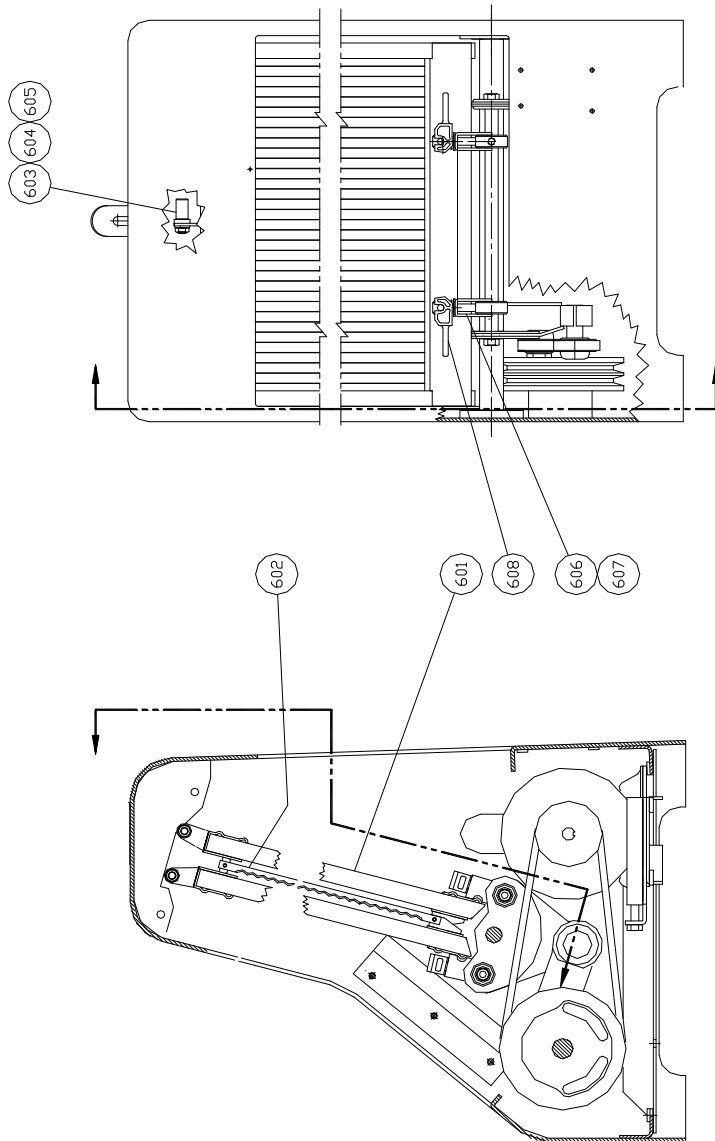
<u>ITEM NO</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
151	BASE-16" CASTER	0797-3068
911	CASTER-3" RIGID	5902-2363
912	CASTER-3" SWIVEL	5902-2364

FOR SERVICE PARTS CALL OLIVER PRODUCTS @ 800-253-3893



## 797-32 CAPG BREAD SLICER

### SLICE PARTS





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## 797-32 CAPG BREAD SLICER

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### SLICE PARTS

<u>ITEM NO</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
601*	FRAME- STST BLADE	0797-0300-532
602	KNIFE-TYPE A	0797-0029-1
603	PIN-STST METRIC BLADE FRAME	0797-0059-2
606	BOLT-EYE	0777-0970
607	WASHER-BELLEVILLE SPRING	5852-0050
608	CAM	0777-0971
609*	GUIDE-KNIFE	0797-0092-032
612**	TOOL-BLADE CHANGING	0797-0183

\* Specify Slice Thickness

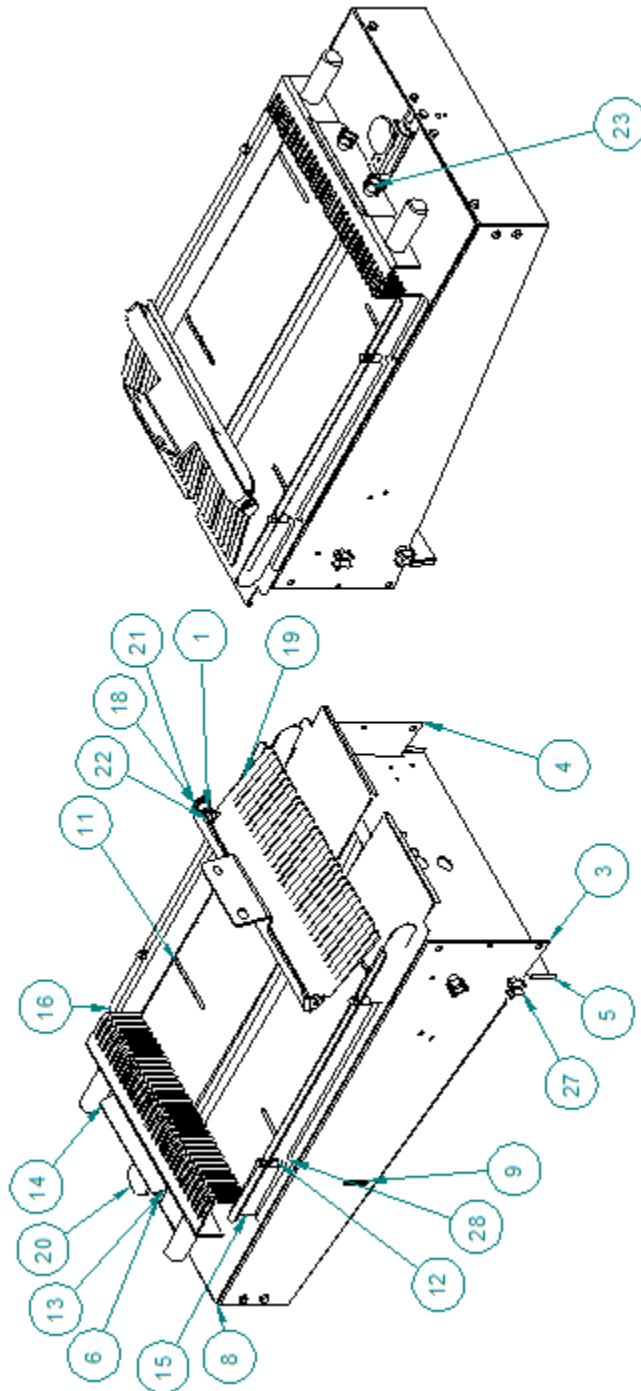
\*\* Not Shown on Drawing

FOR SERVICE PARTS CALL OLIVER PRODUCTS @ 800-253-3893

Rev. 4/29/13



### 797 -32 CAPG Slicers





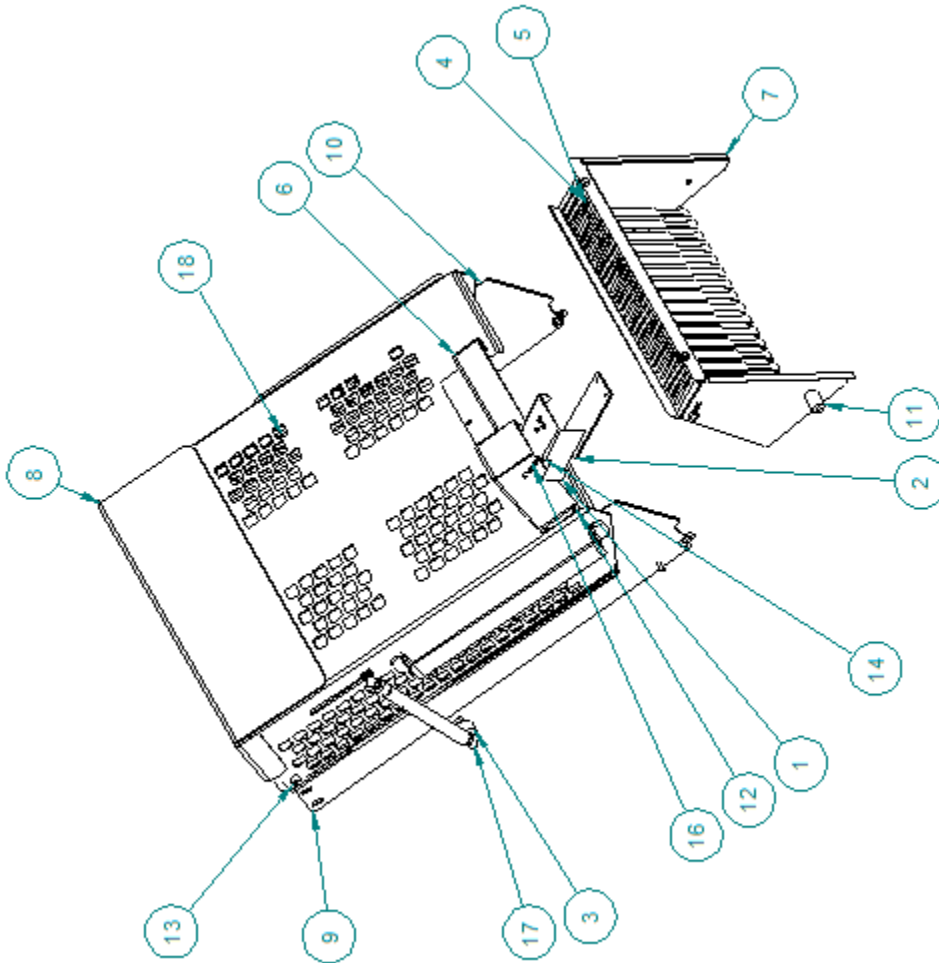


**797 -32 CAPG Slicers**

Item Number	Part Number	Description	Qty	Item Number	Part Number	Description	Qty
22	4560-0412-1105	SCREW - SOCSET CUPPT 3/8X1-1/2 STST	1	1	0777-0065	BUSHING-HOLDDOWN	2
23	4560-2508-1110	KNOB -4 PRONG WITH 1/4-20 X 1 STUD	2	2*	0797-0062-32	PUSHER-1/2"	1
24*	5843-1000	SCREW - HEX HD 1/4-20 X 3/8 STST	2	3	0797-0442	BRACE -COMBI (RH)	1
25*	5851-9395	WASHER-INT TOOTH 1/4	2	4	0797-0443	BRACE-LH COMBI SAFETY	1
26*	5902-9007	CLIP-TOOLHOLDER	1	5	0797-0445	WELD GUARD	1
27	5911-7034	KNOB -4 PRONG	4	6	0797-0460	ROD-PUSHER GUIDE CAPG	1
28	7012-3107	SPRING-COMPRESSION	4	7*	0797-0463	TABLE-32" COMBIE CHUTE	1
				8	0797-0464	Cover-End	1
				9	0797-0467	PLATE BACKING	1
				10*	0797-0468	WEIGHT COUNTER	2
				11	0797-3414	PIN-SIDE GUIDE	4
				12	0797-3415	SPACER	4
				13	0797-3433-003	BLOCK GUIDE	1
				14	0797-3434	PLATE-PUSHER MTG	1
				15	0797-3436-0001	GUIDE-RH COMBI SIDE	1
				16	0797-3436-0002	GUIDE-LH COMBI SIDE	1
				17*	0797-3438	WEIGHT	1
				18	0797-3441-1	BRACKET -HOLDDOWN	1
				19	0797-3442-132	HOLDDOWN-1/2 "	0
				20	0797-3472	ASSY-PUSHER KNOB AND STUD 1/4-20	1
				21	4395-0312-0800	KNOB - KNURLED	2



### 797 -32 CAPG Slicers





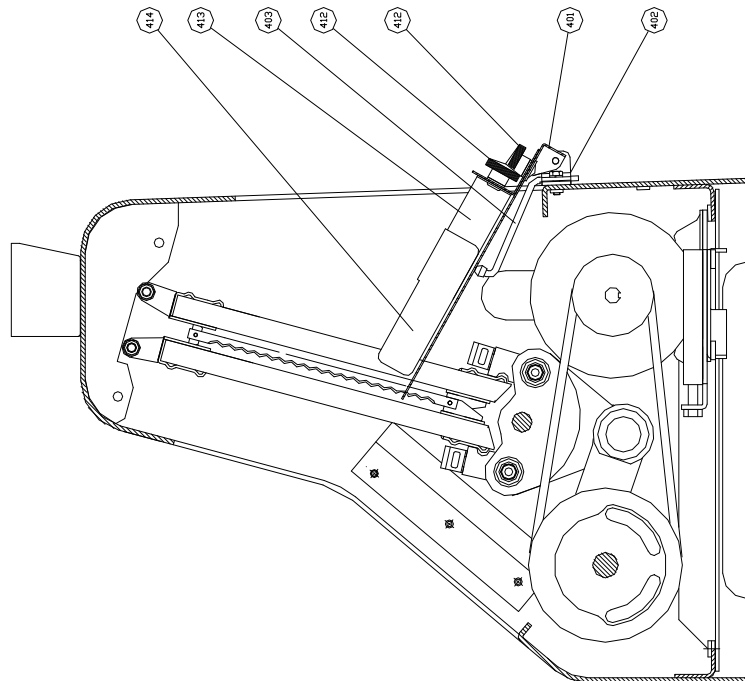
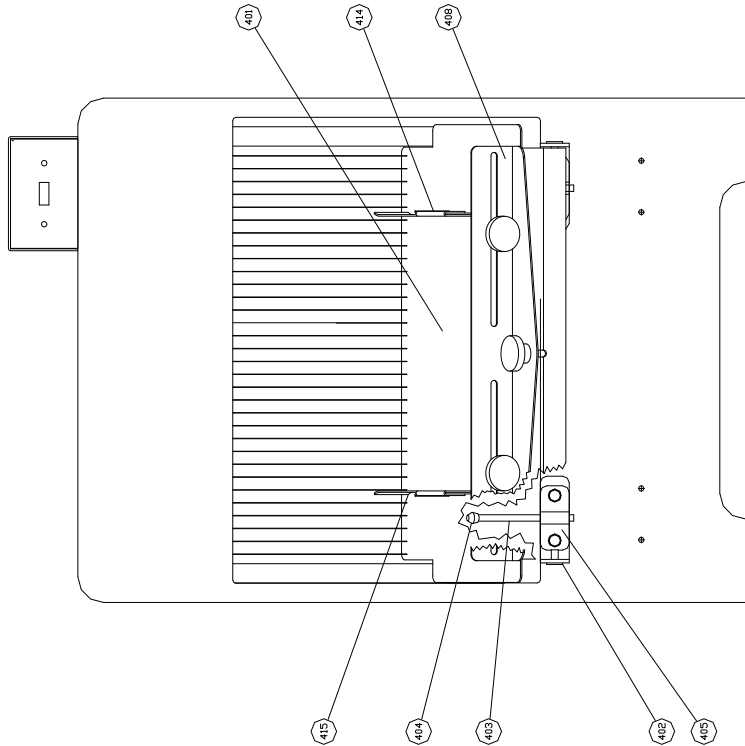
**797 -32 CAPG Slicers**

Item Number	Part Number	Description	Qty
1	0797-0030	BRACKET SWITCH	1
2	0797-0033	PLATE NUT	1
3	0797-0035	STANDOFF	1
4	0797-0036-0033	SHAFT SUPPORT	2
5	0797-0036-0043	FINGER	17
6	0797-0436	GUARD	1
7	0797-0447	COVER-OUTFEED	1
8	0797-0451	WELDMENT-PRO GUARD	1
9	0797-0457	BRACKET-RH COMBI 32" MOUNTING	1
10	0797-0465	BRACKET-LH COMBI 32" MOUNTING	1
11	0797-3450	SPACER-THREADED	2
12	0797-3473-0043	BRACKET SWITCH PIN	1
13	0797-3477	PIN-PIVOT	2
14	5757-9387	KEY FOR 5757-9386	1
15*	5806-7551	SHAFT COLLAR NYLON 1/2"	2
16	5852-7351	NUT - WELD #10-24 X .250 STST #RNZ-1510	0
17	6084-8707	SPRING-GAS #30	1
18	6084-8723	SPRING-15# GAS	1



### 797-N BREAD SLICER

#### STANDARD OUTFEED ASSEMBLY



Rev 9-6-02



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## 797-N BREAD SLICER

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### STANDARD OUTFEED PARTS LIST

<u>ITEM NO</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
401*	TABLE-STANDARD OUTFEED	0797-3421-0XX
402	BRACKET-OUTFEED TABLE	0797-3422
403	ROD-STOP	0797-3423
404	CAP-NEOPRENE	5106-8920
405	CLAMP	0797-3424
408	STOP-BREAD	0797-0141
412	KNOB	5911-7000
413	GUIDE-BREAD	0797-0284
414	EXTENSION-RH GUIDE	0797-0285-0001
415	EXTENSION-LH GUIDE	0797-0285-0002

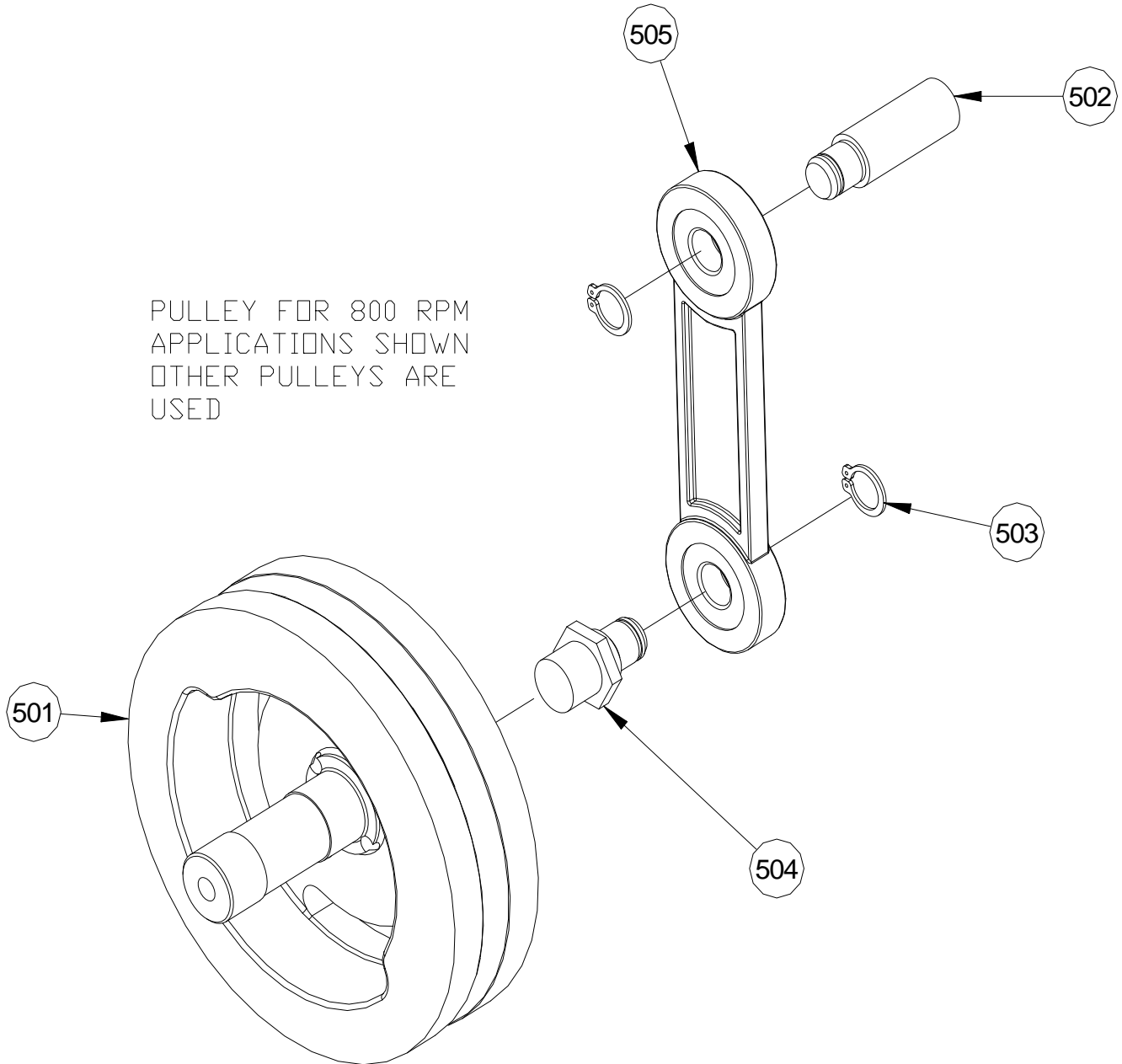
\* Specify Slice Thickness

FOR SERVICE PARTS CALL OLIVER PRODUCTS @ 800-253-3893  
Rev 9-6-02



**797 Series of Slicers**

**DRIVEN PULLEY ASSEMBLY**



REV. 2/9/04



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### 797 Series of Slicers

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#### DRIVEN PULLEY PARTS LIST

<b>ITEM NO</b>	<b>PART DESCRIPTION</b>	<b>PART NUMBER</b>
501	PULLEY (32" CHUTES)	0730-0005
501	PULLEY (48" CHUTES)	0797-3370
502	STUD-SWING	0797-0057-219
503	RING-RETAINING	5840-2825
504	STUD	0797-0058-019
505	ROD-CONNECTING	0797-0071-4

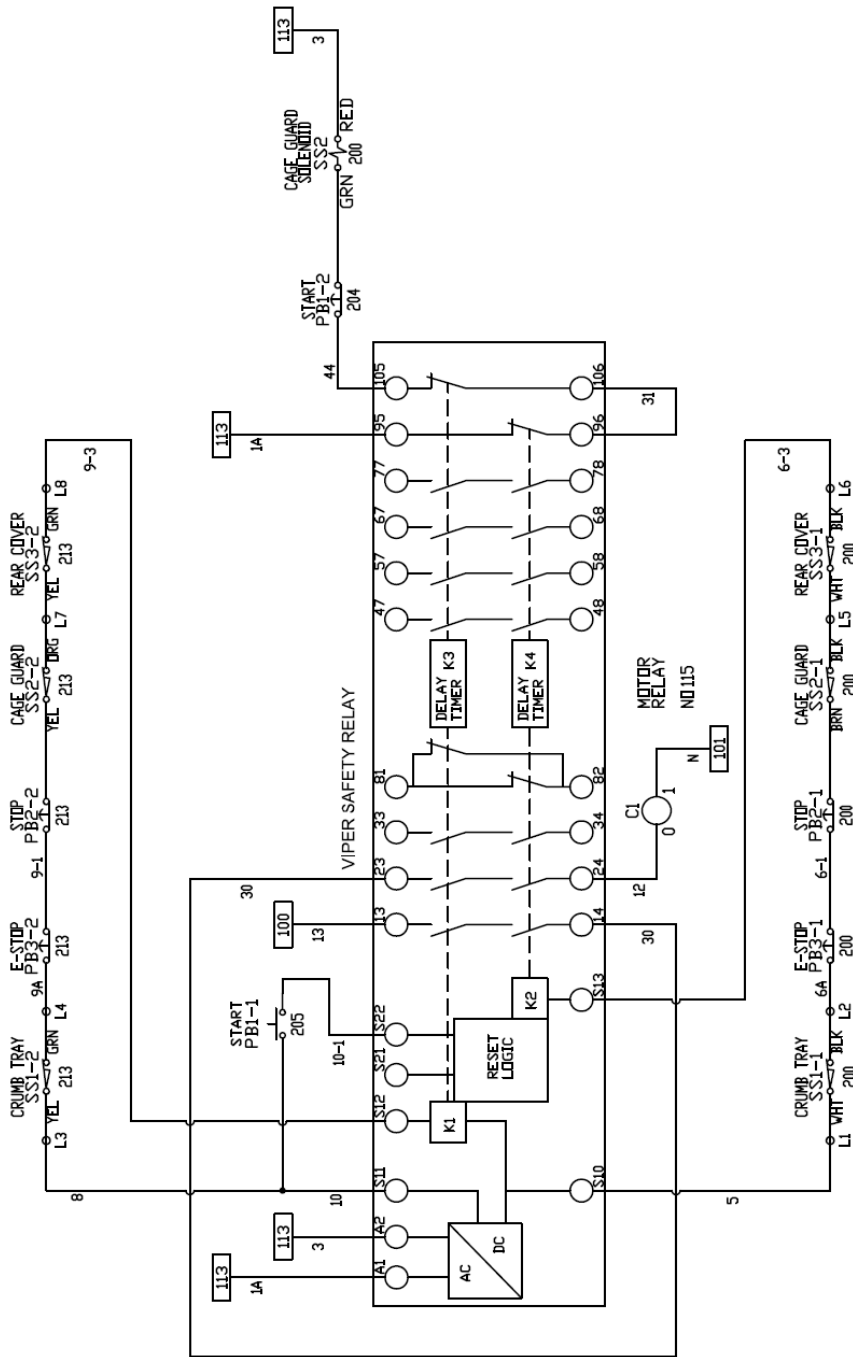
FOR SERVICE PARTS CALL OLIVER PRODUCTS @ 800-253-3893  
REV. 2/12/09







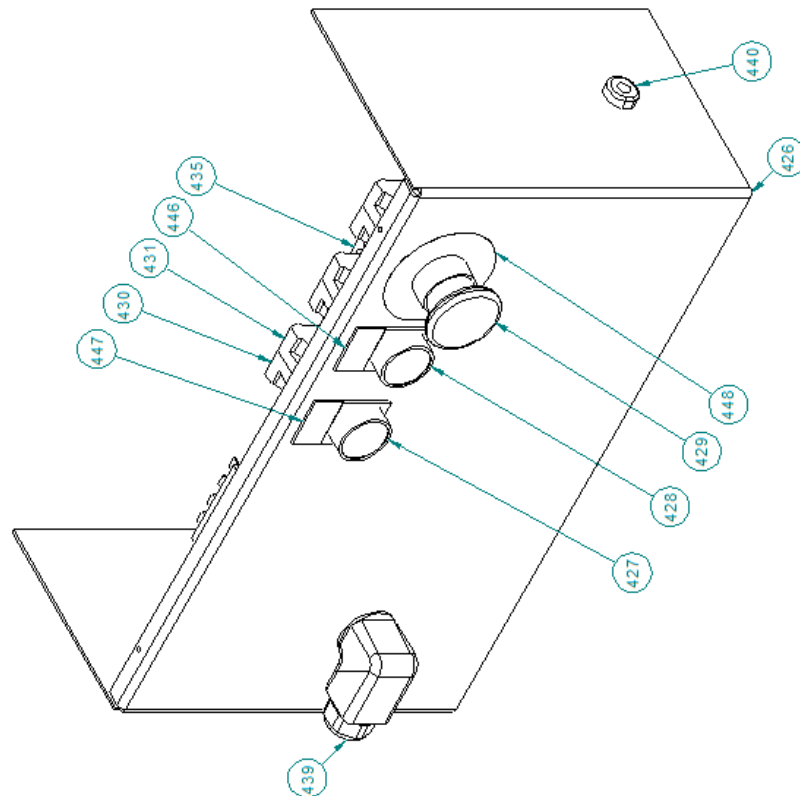
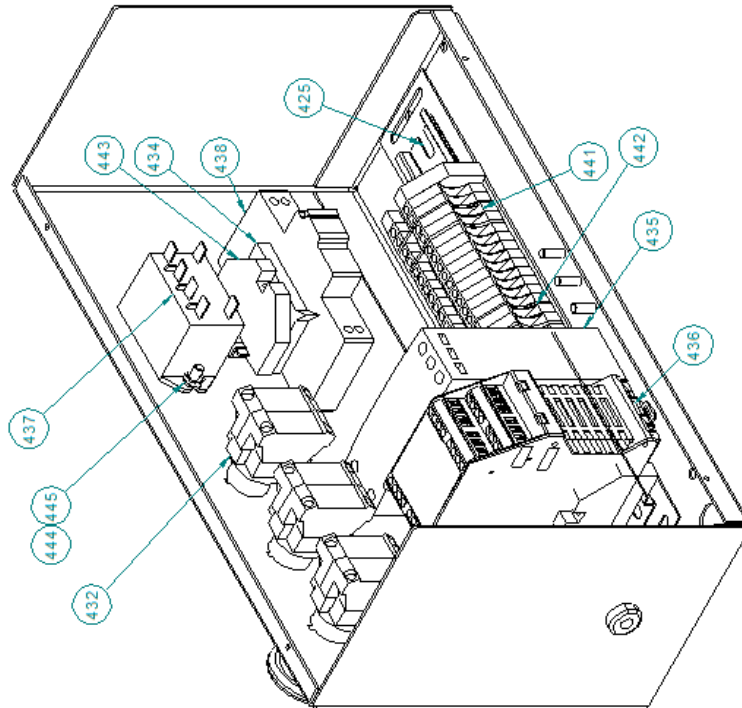
### 797 -32 CAPG Slicers Electrical Diagram and Parts



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### 797 -32 CAPG Slicers Electrical Diagram and Parts



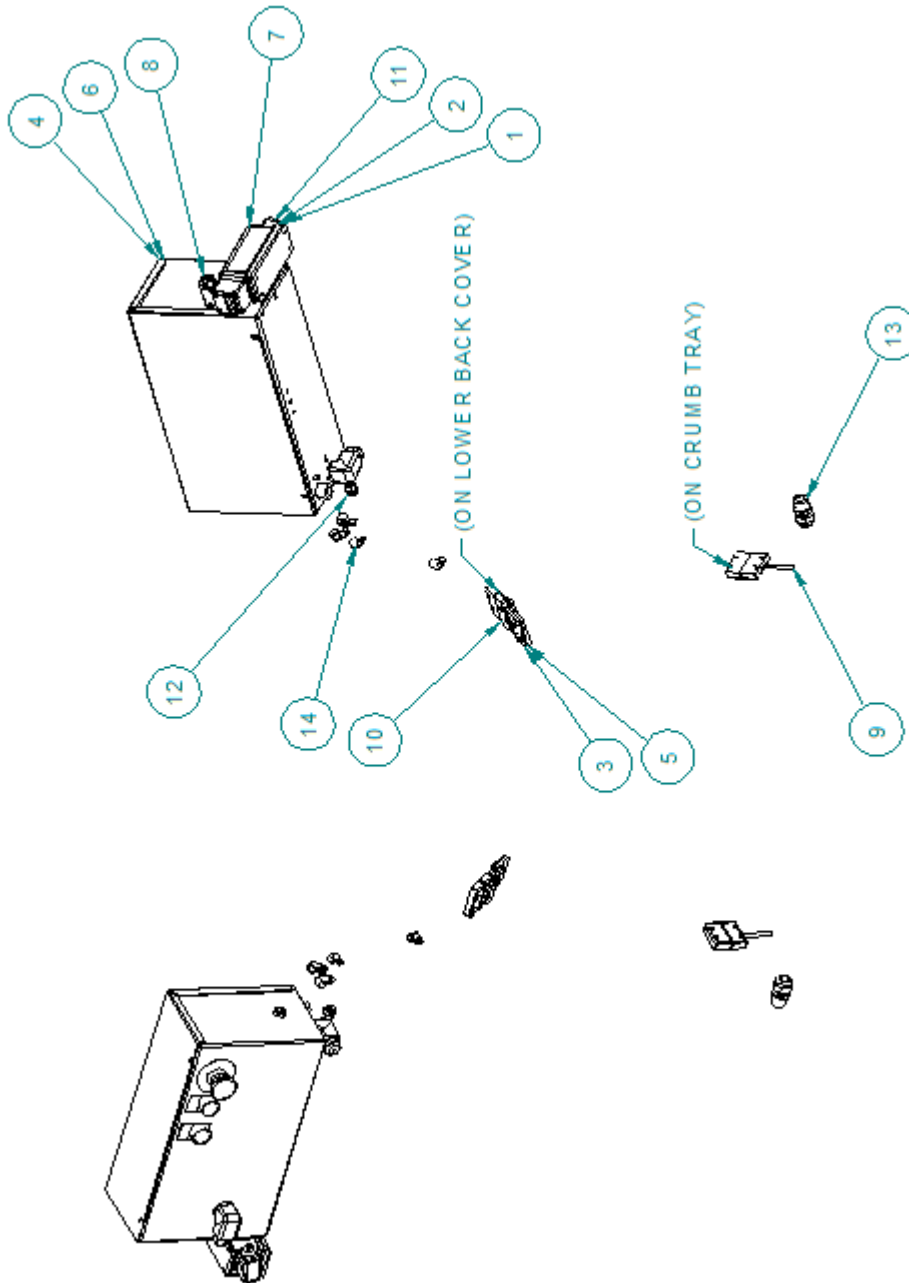


### 797 -32 CAPG Slicers Electrical Diagram and Parts

Item Number	Part Number	Description	Qty
425	0797-0038	WELD PLATE BASE	1
426	0797-0454	ENCLOSURE-ELECTRICAL	1
427	5708-7900	OPERATOR-PB GREEN FLUSH	1
428	5708-7915	OPERATOR-PUSHBUTTON RED EXTENDED	1
429	5708-7920	OPERATOR-P.B. MUSHROOM HD RED	1
430	5708-7928	CONTACT NO	5
431	5708-7928	CONTACT NO	1
432	5708-7940	BASE-MTG	3
433*	5725-9960	Fuse-5 X 20 Mm 250V 1A	1
434	5726-1251	HOLDER-FUSE DIN MOUNT	1
435	5746-5305	DC POWER SUPPLY, IDEC 60W, 24V	1
436	5749-7531	RELAY-SAFETY ESTOP 0-30 SEC DELAY	1
437	5749-8027	RELAY	1
438	5757-4321	CIRCUIT BREAKER, 1 POLE, 8 AMP D	1
439	5765-1011	90 STRAIN RELIEF 1/2 NPT BLACK PLASTIC	1
440	5765-1076	RELIEF-STRAIN SR-6P3-4	1
441	5770-7472	TERMINAL BLOCK, 10 GA.	17
442	5770-7474	BARRIER	4
443	5770-7475	END BLOCK	5
444	5832-0407	NUT-HEX ---10-24 STST	2
445	5851-9394	WASHER- #10 STST INT TOOTH LOCK	2
446	6400-0334	Nameplate Stop	1
447	6400-0338	Nameplate Start	1
448	6400-5012	NMPLT- E-STOP YELLOW	1



### 797 -32 CAPG Slicers Electrical Diagram and Parts





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### 797 -32 CAPG Slicers Electrical Diagram and Parts

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Item Number	Part Number	Description	Qty
1	0797-0033	PLATE NUT	1
2	0797-0034	COVER	1
3	0797-0437	BRACKET SENSOR	1
4	0797-0456	COVER-ELECTRICAL	1
5	0797-0458	SPACER	1
6	0797-25322	ASSEMBLY, CONTROL PANEL	1
7	5757-9386	INTERLOCK, LATCHING WITH SWITCHES	1
8	5757-9387	KEY FOR 5757-9386	1
9	5757-9388	SWITCH-SAFETY	0
10	5757-9388	SWITCH-SAFETY	0
11	5765-1011	90 STRAIN RELIEF 1/2 NPT BLACK PLASTIC	2
12	5765-1076	RELIEF-STRAIN SR-6P3-4	1
13	5765-1082	RELIEF-STRAIN 1/2NPT	2
14	5765-4232	CLAMP - CABLE 3/8" (UL RECGNZD)	4



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## WARRANTY

### PARTS

Oliver Packaging & Equipment Company warrants that if any part of the equipment (other than a part not manufactured by Oliver) proves to be defective (as defined below) within two years after shipment, and if Buyer returns the defective part to Oliver Packaging & Equipment within two years, Freight Prepaid to Oliver Packaging & Equipment's plant in Grand Rapids, MI, then Oliver Packaging & Equipment, shall, at Oliver Packaging & Equipment's option, either repair or replace the defective part, at Oliver Packaging & Equipment's expense.

### LABOR

Oliver Packaging & Equipment 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 two (2) years from installation or two (2) years and three (3) months from actual shipment date, whichever date comes first, will be repaired by Oliver Packaging & Equipment or an Oliver Packaging & Equipment Authorized Service Dealer, in accordance with Oliver Packaging & Equipment'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 Packaging & Equipment to have been defective in materials workmanship, if the defect materially impairs the value of the equipment to Buyer. Oliver Packaging & Equipment has no obligation as to parts or components not manufactured by Oliver Packaging & Equipment, but Oliver Packaging & Equipment assigns to Buyer any warranties made to Oliver Packaging & Equipment 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 Packaging & Equipment 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 PACKAGING & EQUIPMENT MAKES NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR PURPOSE REGARDING THE EQUIPMENT COVERED BY THIS WARRANTY. Oliver Packaging & Equipment neither assumes nor authorizes any person to assume for it any other obligations or liability in connection with said equipment. OLIVER PACKAGING & EQUIPMENT SHALL NOT BE LIABLE FOR LOSS OF TIME, INCONVENIENCE, COMMERCIAL LOSS, INCIDENTAL OR CONSEQUENTIAL DAMAGES.



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

(800) 253-3893  
[www.oliverquality.com](http://www.oliverquality.com)

## 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 Packaging & Equipment 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.



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## 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 Department 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