



Operation and Safety Manual



Model
SWSS
Benchtop Wrapper

SAFETY ISSUES

1. **NEVER** touch this machine without training and authorisation from your supervisor.
2. Machine **MUST BE** on solid, level bench/table.
3. Guards **MUST BE** in place before plugging in and turning on machine.
4. **ALWAYS** use the three-pronged plug provided.
5. **NEVER** use your hand to hold food stuffs in place on the product tray.
6. **NEVER** touch the Hot Bar or Hot Plate with unprotected hands.
7. **KEEP** hands, arms, hair and loose clothing **CLEAR** of all parts.
8. **SWITCH OFF AND UNPLUG** the machine from its power source before cleaning, sanitizing or servicing.
9. **USE ONLY** the attachments provided by the manufacturer and designed for this machine.
10. This machine heats and melts plastics as part of its normal operation. We **STRONGLY RECOMMEND** that a suitable fire extinguisher be located close by.

YOUR SAFETY IS OUR PRIMARY CONCERN

Introduction

Overview

This Operation and Safety Manual has been prepared to introduce you to the Brice Model SWSS benchtop wrapper. It explains the operation, cleaning and maintenance of the wrapper in simple, clear terms and with an emphasis on your safety.

Throughout the Manual procedures are supported by illustrations showing the parts involved and the recommended safe method of handling those parts.

A word to the wise

Make sure that you read this Manual carefully so that you are familiar with the features and procedures that are unique to the benchtop wrapper.

How this Manual is arranged

This Manual is made up of four sections:

- Introduction - which explains the Manual, itself, safety issues associated with using a benchtop wrapper, gives a brief introduction to the features and components of the wrapper and steps you through the installation of the machine;
- Operation - explains the use of the wrapper;
- Cleaning - explains the procedures for keeping the wrapper clean; and
- Maintenance - details those procedures that you can perform to ensure the trouble-free operation of the wrapper.

Conventions and Symbols used in this Manual

To reduce confusion, and to highlight important points and safety matters, we have established some standard terms and symbols:

- “wrapper”
Whenever we talk about the wrapper, we mean the Model SWSS benchtop wrapper that is covered in this Manual.
- “foodstuff”
We use the word “foodstuff” to refer to any kind of meat or other food that is usually wrapped on a wrapper.
- “product tray”
This is the tray on which you place the foodstuff to be wrapped.
- “hot bar”
The hot bar is the heated element that cuts the wrapping film.
- “hot plate”
The hot plate heat shrinks the wrapping film and seals the package.



- The Special Note flag
This is an upside-down triangle with an exclamation mark inside it. It appears in the left margin of the page, like this, whenever we want to draw your attention to an important point.



- The “No Hands” warning flag
This is a circle with the outline of a hand and a black bar through the hand. It appears wherever we want to warn you that either: you shouldn’t put your hands in or near a particular component.



- The “Power” warning flags
There are two power warning flags. The first, a lightning bolt inside an upside-down triangle, is used whenever we want to remind and warn you that the wrapper is connected to the mains power supply. The second warning flag is a circle with the outline of a lightning bolt and a black bar through the bolt. It appears to remind you that a particular procedure must be carried out with the power to the wrapper turned off at the powerpoint and the wrapper’s power plug disconnected from the powerpoint.

SAFETY WARNINGS

This is an electrical device that uses mains single phase 240 Volt power. You must be careful in how you handle the wrapper at all times. The following special warnings must be complied with for your own safety and the safety of others.



THERE ARE NO USER-SERVICEABLE ELECTRICAL COMPONENTS IN THIS WRAPPER. ALL ELECTRICAL COMPONENTS ARE ELECTRICALLY ISOLATED TO EARTH AND ARE SEALED FOR YOUR SAFETY. YOU MUST NOT ATTEMPT TO TOUCH ANY ELECTRICAL COMPONENTS OR WIRES - YOU MAY EXPOSE YOURSELF TO THE RISK OF SERIOUS INJURY BY ELECTROCUTION.



UNLESS OTHERWISE INDICATED, ANY CLEANING OR MAINTENANCE PROCEDURE MUST BE PERFORMED WITH THE POWER TO THE WRAPPER SWITCHED OFF AND THE WRAPPER’S POWER CORD DISCONNECTED FROM THE POWERPOINT. FAILURE TO TURN OFF AND DISCONNECT POWER MAY RESULT IN SERIOUS INJURY CAUSED BY THE WRAPPER BEING ACCIDENTLY TURNED ON DURING CLEANING OR MAINTENANCE.

The Brice Model SWSS Benchtop Wrapper

The Brice Model SWSS Benchtop Wrapper The new slim line Superwrapper is for use in Bakeries, Greengrocers, Butchers, Hospitals and all other food packaging areas.

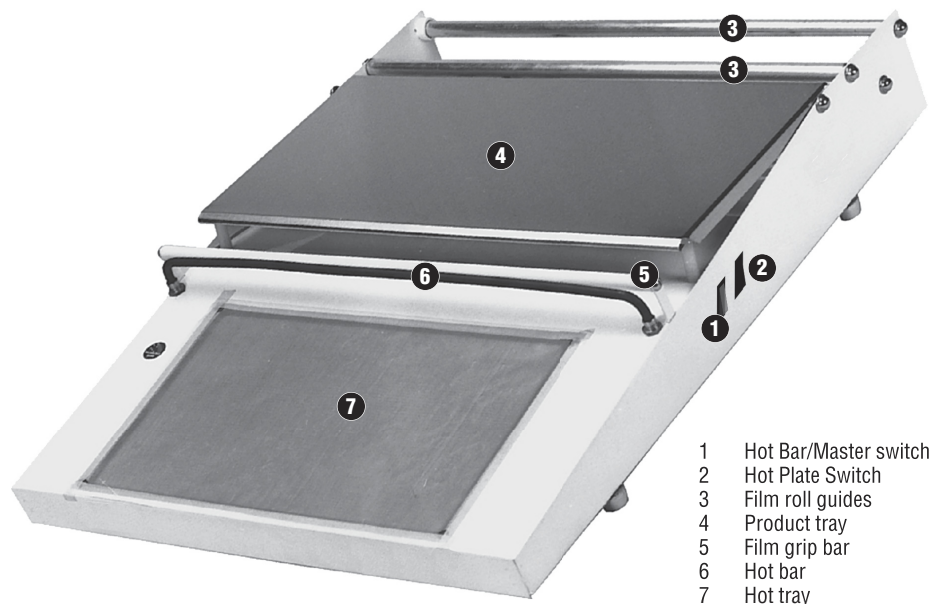
The Superwrapper is a versatile and reliable method of displaying your goods to their best advantage. It is simple to use, requires very little maintenance and is always ready when you need it.

The Model SWSS Bench Wrapper wraps and heat seals foodstuffs in polythene film for customer convenience. A heated element bar (the Hot bar) instantly cuts the film at the required length. A hot plate element can also be used where foodstuffs are being packed in trays to heat shrink the film to create a stronger seal.

- Plugs direct into any 240v Power outlet.
- Separate switches for hot plate and cutting.
- Internally fused for full protection.
- Stainless steel construction for food hygiene
- 3 months Guarantee, full back up service, with all parts readily available.
- Easy to use.
- Minimises packaging time.
- Maximises output.
- Dimensions 660 x 520 x 120 (highest point)

Components of the Benchtop Wrapper

The following picture illustrates the main components of the wrapper.



As this machine is heat sealing plastic containers, there may be a risk of fire. We strongly recommend that a suitable fire extinguisher be kept nearby.

Installing the Benchtop Wrapper

Positioning the wrapper

No matter where you put the wrapper, you must allow at least as much space as the overall dimensions indicate. Allowing an additional minimum of 20cm either side of the wrapper will make access for cleaning and preparation easier.

Make sure that the surface that you intend placing the wrapper on is solid, flat, level, dry and smooth. Ideally, the surface should be between 80cm and 90cm high.

Electrical connections

The wrapper connects to a single phase 240 Volts power supply using the power cord supplied. Simply connect the plug on the end of the power cord to the power point.

Cleaning and function check

Before you use the wrapper, we recommend that you clean all exposed surfaces with a soft cloth that has been placed in clean warm water and light detergent and squeezed dry. This will remove any traces of machine oil, dirt or grit picked up during manufacture or storage.



Before you clean the machine, make sure that the power is turned off at the powerpoint.

Once the wrapper is clean you can check that it is functioning correctly.

1. Switch the wrapper on at the red (Hot Bar) switch on the right side of the machine. The switch will glow. Also switch on the Hot Plate (second, black switch)
2. Allow approximately 1 minute for both the bar and the plate to heat up.
3. WITHOUT PLACING YOUR HANDS ON OR NEAR EITHER THE HOT BAR OR HOT PLATE hold the edges of a piece of wrapping film and bring it down on the Hot bar. The film should be cut into two by the heat of the bar.
4. Place a piece of wrapping film on the Hot plate. The film should rapidly shrink. (Be prepared to quickly remove the film before it becomes too hot).

Operation



- 1 Hot Bar/Master switch
- 2 Hot Plate Switch
- 3 Film roll guides
- 4 Product tray
- 5 Film grip bar
- 6 Hot bar
- 7 Hot tray



Things to keep in mind

1. Parts of this machine can become very hot during operation. On no account should you allow bare skin to touch either the Hot bar or Hot plate - a painful burn WILL result.
2. The chassis of the machine can become very warm during operation. Avoid touching any part of the front of the machine chassis.
3. The Hot plate is wired to prevent its operation without the Hot bar being switched on. However, the machine can operate using just the Hot bar.

Manual operation

There are several ways of wrapping foodstuffs with the Benchtop Wrapper. The following instructions are presented as a guide:

1. Plug the machine into a standard 240V GPO and switch the power on.
2. Switch the unit on with the "Hot Bar" switch and then the "Hot Plate" switch. The Hot Bar switch will glow red. Allow both the bar and plate to heat (about 1 minute) before using the machine.



The Hot Plate switch is wired in series with the Hot Bar switch and will not operate unless the Hot Bar switch is in the "ON" position.

3. Place the foodstuff to be wrapped squarely on the product tray.
4. Carefully grip the edges of the wrap film, lift it clear of the grip and pull it up and towards you until there is sufficient film to completely cover the foodstuff, and allowing a generous excess of film either side of the foodstuff. Fold it over the top of the foodstuff.



Leaving a generous amount of film either side of the foodstuff is important to the final security of the packaging. Too little film and the Hot plate will not properly seal the edges. Too much film either side may result in the Hot plate being unable to properly heat shrink the film.

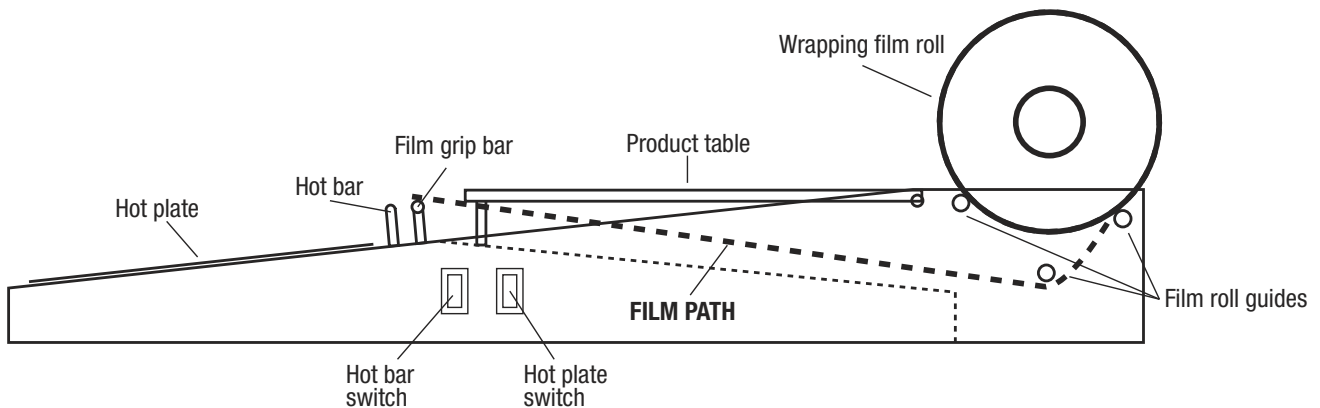
5. Lift the foodstuff from the product tray and pull it towards you, drawing out more film at the same time.
6. At the same time as you pull the foodstuff towards you, fold the excess film either side of the foodstuff under the product.

7. Draw the package down so that the stretched film comes in contact with the Hot bar. The bar will heat cut the film at the point of contact.
8. Place the wrapped package on the Hot plate for a few moments to shrink wrap and heat bond the folded under edges of the film, creating a seal.

Loading a new wrap film roll

Make sure that the machine is switched off and that both the Hot Bar and Hot Plate have cooled before loading the machine with new wrap film.

1. Unroll approximately 15cm of film from the wrap film roll
2. Lifting the film roll at the ends, place it on the two roll carrier bars at the back of the machine so that the unrolled section of film falls between the rearmost roll carrier bar and the film guide bar below it. (see illustration below)
3. Raise the product tray (it hinges at the back). From the front of the machine, reach through and underneath the back of the raised product tray and grasp the unrolled section of film. Pull it up and towards you so that more of the film unrolls. Stop when the film is stretched out over the Hot bar.
4. Lower the film so that it rests on the grip bar behind the Hot bar. The grip bar is coated to allow the wrap film to cling without slipping.
5. Lower the product tray
6. If necessary, use a sharp blade or scissors to trim any excess film so that it doesn't come into contact with the Hot bar.



Cleaning

Cleaning of the Bench Wrapper rarely involves anything more than wiping the machine over with a damp cloth to remove food residues. There is no specific schedule for this, but good practice is to wipe the product tray down after each use, and to thoroughly wipe the machine clean at the end of each day.



Before any cleaning beyond simply wiping down the product tray, the machine must be switched off and unplugged, and both the Hot bar and Hot tray must be cool or cold.

DO NOT use a stream of water, low or high pressure, to clean the machine. Wipe the machine down with a damp cloth ONLY.

Over a period of time, and after heavy use, there may be some build-up of film residue on the Hot bar. This build-up can reduce the performance of the Hot bar and lead to ragged trimming of film. The build-up can be quickly removed by rubbing the Hot bar down with fine emery paper.



DO NOT attempt to do this with the machine switched on and the Hot bar hot.

Maintenance

Generally, the only maintenance required is regular cleaning, as specified in the section above.

The teflon protective sheet that sits over the Hot plate can become worn or torn after extended use. If this occurs, contact the nearest Brice Australia office to arrange for a service technician to replace the sheet on-site.



There are no user-serviceable parts in the machine, and removal of any of the panels shielding electrical components will expose the user to the risk of electrical shock.



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