

OPERATING INSTRUCTIONS BS ALPHA



2025-07-03, 1, GB





- Read these instructions carefully and observe the safety instructions.
- Keep it in a safe place for future reference.
- If you pass on the product, please include this manual.

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1 Installation

Read the instructions carefully, especially the safety instructions, before using the product. Keep the instructions for future reference.

When passing on the product, please include the instructions in full.

1.1 Symbols and notes

This manual uses safety-related information to warn the user of residual risks in connection with personal injury or property damage.

Safety instructions are listed in the "Safety" section of these instructions.

To warn of specific hazards in the context of an action or phase of life, warnings are used in the text, which are indicated by a warning symbol in conjunction with a signal word. The signal words indicate the extent of the hazard.



DANGER

This signal word indicates an imminent hazard that will result in death or serious injury if the safety measures are not followed.



WARNING

This signal word indicates a potential hazard that could result in death or serious injury if safety measures are not followed.



CAUTION

This signal word indicates a potential hazard that could result in minor or slight injury if safety measures are not followed.



WARNING

This signal word indicates possible damage to property and the environment that may occur if the safety measures are not followed.



TIP

Tips and recommendations provide information for efficient and trouble-free use of the product.

1.2 Display conventions in the text

To improve readability and clarity within the manual, certain types of information are highlighted.

1. Carry out the instructions in the order described.
 - Interim results show the result after an action step.
 - ① Interim result notes display important information about the action step.
2. Carry out the instructions in the order described.
 - ✓ Final results show the outcome after an instruction has been carried out.
- Unnumbered lists show enumerations.

Further notes

To improve readability and clarity within the instructions, additional important terms, keywords or references are highlighted.

Formatting Example	Meaning
Activate settings	Controls
This text is highlighted	Highlighting
See <i>Safety on page 1</i>	Reference within the manual
www.rego-herlitzius.com	Reference outside the manual (e.g. website)

Position and image numbers

Where necessary, texts are illustrated with images. A caption is provided below the image. The relationship between the text and the image is established by a position and image number after the text description.

Example:

1. Operate the main switch (1 in illustration).

Illustrations

The illustrations contained in this manual are schematic representations and are for demonstration purposes only. The illustrations may differ from the actual delivery condition.

1.3 Product information

1.3.1 Product- name and type

Product name	BS Alpha
Model	BS35
Machine type	Bread slicing machine
Identification number	415685
Year of manufacture (see type plate)	2025

1.3.2 Annex to the Producer

Name	REGO-Herlitzius GmbH
Address	Hatzfelder Straße 115 42281 Wuppertal, Germany
Homepage:	www.rego-herlitzius.com
Email address:	mail@rego-herlitzius.com
Telephone:	+49 (0) 202 269 200 10

2 Safety

2.1 Intended use

The BS Alpha machine is used for automatic bread cutting. To do this, the bread is placed into the machine by hand and secured with a gripper. The cutting process takes place automatically based on the selected programme. For trouble-free operation, the bread must be ready for sale, i.e. at a temperature of 10 to 40 °C.

Furthermore, the following applies:

- The technical specifications stated in the operating instructions or technical data sheet must be observed without exception.
- The product may only be operated in a technically faultless condition and in accordance with its intended use.
- The operator must have read and understood all safety-related information in the operating instructions.

2.1.1 Precautionary measures

Operating the product with tools, parameters, materials and operating resources other than those specified by the manufacturer is considered misuse. The following are also considered misuse:

- Unauthorised modification or conversion of the product and its safety and protective devices without complying with the applicable regulations.
- Bypassing or deactivating safety and protective devices.
- Improper use of accessories or connected peripheral devices
- Cutting other foods or objects (e.g. wood).
- Installation in hazardous, explosive atmospheres.

2.1.2 Accompanying documentation

To use the product as intended, observe all accompanying information provided.

2.2 Safety instructions

2.2.1 Danger during transport

- Never operate the machine with damaged, disabled or bypassed safety devices.
- Only use the machine for professional purposes.
- Before switching on the machine, ensure that no persons are standing in the danger zone.
- If noise is caused by damage or wear, such as rotating parts that are out of balance or worn parts, switch off the machine and have the faults rectified by qualified and authorised personnel.
 - . Only switch the machine back on after repairs have been carried out.

- If there is damage to cables and assemblies, such as chafing or leaks, switch off the machine and have the faults rectified by qualified personnel
. Only switch it back on once repairs have been carried out.
- Dimension the lighting in the surrounding area so that the working areas of the machine are well lit.
- Observe the warning and information signs on the machine.
- The warning and information signs must be legible and clearly visible at all times.
- Attach warning and information signs relating to occupational safety in the vicinity of the machine.
- The machine must not be used to cut frozen or partially thawed bread.
- The machine may only be operated by one person at a time, unless otherwise specified in these operating instructions.

2.2.2 Danger due to flammable/explosive substances

- Bread crumbs and flour dust are a source of fire. Empty the bread tray and crumb tray after each shift. Clean the machine of flour dust and crumbs.

2.2.3 Risk of fire due to electricity

- Electrical connections, lightning and surge protection must be installed in accordance with applicable standards and calculation regulations.
- Residual current circuit breakers must be checked regularly.
- Check electrical equipment regularly.
- Any defects found in electrical components must be reported immediately and repaired by a qualified electrician.
- Before working on live components, switch off the power supply and secure it against unintentional restarting.
- Work on electrical equipment may only be carried out by a qualified electrician. Observe the locally applicable regulations and guidelines.
- Observe the 5 safety rules of electrical engineering.

2.2.4 Danger due to magnetic and electromagnetic interference

- Electromagnetic radiation can cause medical implants to malfunction. Before working on the machine, people with medical implants must check that the implants are compatible.
machine.

2.2.5 Danger due to incorrect setup or installation

- Place the machine on a firm, level surface and engage the locking mechanism on the front castors.
- Only connect the machine to 230 V sockets that are properly integrated into the building's electrical installation.
- Ensure that the installation area is well lit.
- Do not use extension cables or multiple sockets to connect the machine.

2.2.6 Danger during transport

- Only use means of transport that comply with the applicable laws, regulations and provisions of the country of use.
- Transport the machine to the installation site using suitable lifting equipment (e.g. pallet truck or forklift).
- Secure the machine in such a way that damage during transport is prevented.
- The transport vehicle must be designed for the weight and dimensions of the machine and must meet the requirements for safe transport of the system.
- The operating instructions for the transport vehicle must be observed.

2.2.7 Danger during maintenance

- Maintenance may only be carried out by authorised specialist personnel.
- Wear cut-resistant gloves when maintaining the blade or areas around the blade.
- Only maintain the machine when it is switched off. Secure the machine against being switched on again.

2.3 Obligation to comply with transport regulations

The operator of the machine is obliged to implement the applicable statutory provisions on occupational safety. He must ensure that the machine is only operated as intended and in a faultless, functional condition. Only the activities described in this operating manual are permitted. In addition, the operator must ensure the following:

- Observe all instructions in the operating manual and the applicable documents.
- Carry out all maintenance measures in accordance with the maintenance schedule.
- Be familiar with and implement the applicable occupational safety regulations. In a risk assessment, the operator must identify additional risks arising from the special working conditions at the machine's location. Based on the risk assessment, the operator must draw up operating instructions for the operation of the product. The operating instructions must always comply with the current regulations and be updated in the event of changes.

2.4 Qualification requirements for personnel

2.4.1 Personnel groups

The following groups of people are permitted to carry out the work assigned to them on the product.

Life stage	Responsible
Transport	Specialist personnel
Assembly, installation	Specialist personnel Qualified electrician
Commissioning	Specialist personnel
Use	Trained operators
Repair	Qualified personnel Qualified electrician
Cleaning/maintenance	Specialist personnel Qualified electrician Trained operators
Decommissioning, dismantling, disposal	Specialist personnel

2.4.2 Qualification requirements for personnel

Designation	Description
Operator	The operator must be instructed by the operator on the tasks assigned to him and the possible dangers of improper behaviour. The operator may only perform tasks that go beyond normal operation if this is specified in the operating instructions and the operator has expressly entrusted him with this task. (according to BetrSichV §9 paragraph 2 no. 2)
Qualified electrician	Due to their technical training, knowledge and experience, as well as their knowledge of the relevant standards and regulations, qualified electricians are able to carry out work on electrical systems and independently identify and avoid potential hazards. The qualified electrician is specially trained for the working environment in which they operate and is familiar with the relevant standards and regulations. (according to BetrSichV §9 paragraph 2 no. 2)

Designation	Description
Specialist personnel	Due to their specialist training, knowledge and experience, as well as their knowledge of the relevant standards and regulations, qualified personnel are able to carry out the work assigned to them and to independently identify and avoid potential hazards. (according to BetrSichV §9 paragraph 2 no. 1)
Instructed person	The instructed person has been demonstrably instructed by the operator on the tasks assigned to them and the potential hazards associated with improper behaviour. behavior.

2.5 Personal protective equipment

The following personal protective equipment is mandatory when working on the machine.

Pictogram	Cutting-resistant gloves
	Cut-resistant gloves Cut-resistant gloves must be worn when changing the circular blade or when working near the circular blades. This applies in particular to the assembly and disassembly of the circular blade and the cleaning of the machine. machine.

2.6 Emergency

- Switch off the machine immediately in an emergency using the main switch.
- After triggering the emergency stop, contact the manufacturer. Only restart the machine after the fault/source of danger has been rectified.
- If the RCD of the building's electrical installation trips during operation of the machine, contact the manufacturer or qualified personnel to rectify the fault.
- In the event of blockages, contact the manufacturer/service department.

2.7 Safety device

2.7.1 Double safety cover

The protective cover and maintenance door are secured by magnetic switches so that the hazardous drives are safely switched off when they are opened. The protective cover is secured by a locking device to prevent it from being opened during operation. In the area of the crumb tray, a coded magnetic switch protects against access to the knife.

2.8 Operating instructions for the machine

2.8.1 Warning and information signs

Labels are affixed to the machine to provide further information and warn of hazards when using the machine. The labels must be kept in a legible condition throughout the entire service life of the machine and replaced immediately if damaged.

Warning/information sign	Safety instructions
	Observe the operating instructions Read these operating instructions before working on the machine. Position: On the outside of the machine.
	Warning: sharp blade. Location: On the metal tongue in the cleaning area.

2.8.2 Type plate

The type plate is clearly visible on the outside of the machine and contains the following information:

- Name and full address of the manufacturer
- Product name
- Type
- Serial number
- Year of manufacture
- CE marking
- Voltage
- Power
- Frequency



Type plate BS-Alpha

3 Technical data

3.1 Technical data

Parameters	Units	Weight
Dimensions without packaging (W x H x D)	[mm]	850 x 750 x 1100
Dimensions with packaging (W x H x D)	[mm]	1200 x 1250 x 800
Weight	[kg]	200
Maximum bread length	[mm]	350
Weight of circular blade	[kg]	approx. 2
Overvoltage protection	[A]	16
Noise level	dB(A)	67 ±3db A
Cutting thickness	[mm]	4 - 25
Max. number of discs per minute		144
Insertion depth	[mm]	380
Passage width	[mm]	250
Passage height	[mm]	170
Mains voltage	[V]	230 / 1-phase
Power consumption	[kW]	1.1

3.2 Time limits

Time limits

Long-term guarantee	10 years
Operating time	12 hours per day
Machine cycle (for production/assembly lines)	Up to 150 loaves per day

3.3 Ambient temperature

Ambient temperature

Ambient temperature min/max	+5 °C ... +40 °C
Relative humidity	Max. 80% RH (non-condensing)
Area of application	Commercial Indoor use
Required cleanliness level	Regular cleaning, must comply with applicable hygiene standards for food areas.

3.4 Cut surface

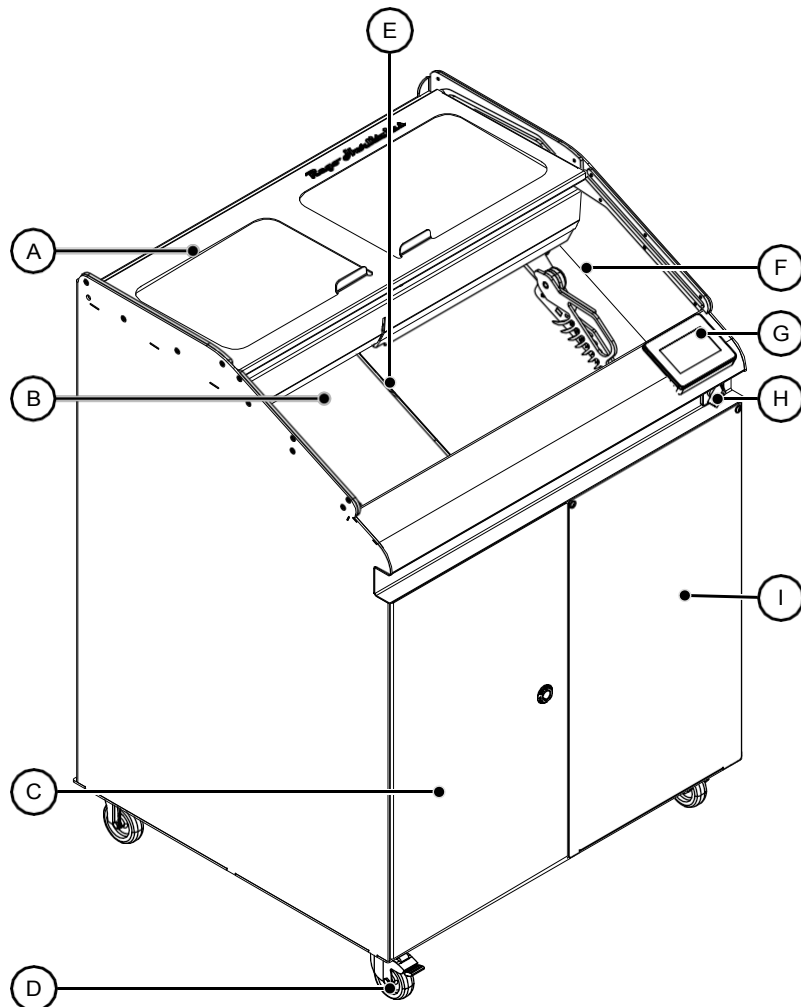
Cut surface

Cutting surface	Content
Human/machine interfaces	HMI Bread insert top
Electrical	230 V AC, standard building socket, fused via in-house fuse.

4 Structure and function

4.1 Structure and function

The entire system consists of the following components:

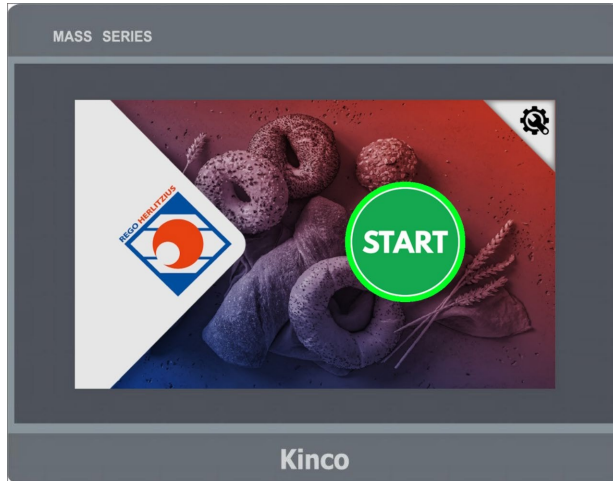


- | | | | |
|---|---|---|--|
| A | Locked, closed protective cover | F | Gripper with gripper feed/arm for holding the bread in place |
| B | Insertion channel / removal channel | G | HMI |
| C | Lockable, sealed maintenance door (for crumb tray) with double-bit key (included in delivery) | H | On/off switch |
| D | Transport castors with locking brakes | I | Inspection flap for electrical installation |
| E | Cutting channel of the blade (blade inside) | | |

4.2 Components

HMI

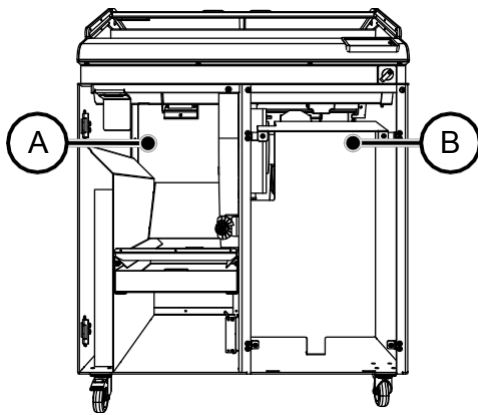
The machine is operated via an HMI. This can be used to set the bread slice thickness and the type of cut.



Start screen of the user interface

Maintenance and start-up instructions

The crumb tray, blade and motor are located inside the machine. The motor is only accessible to service personnel.

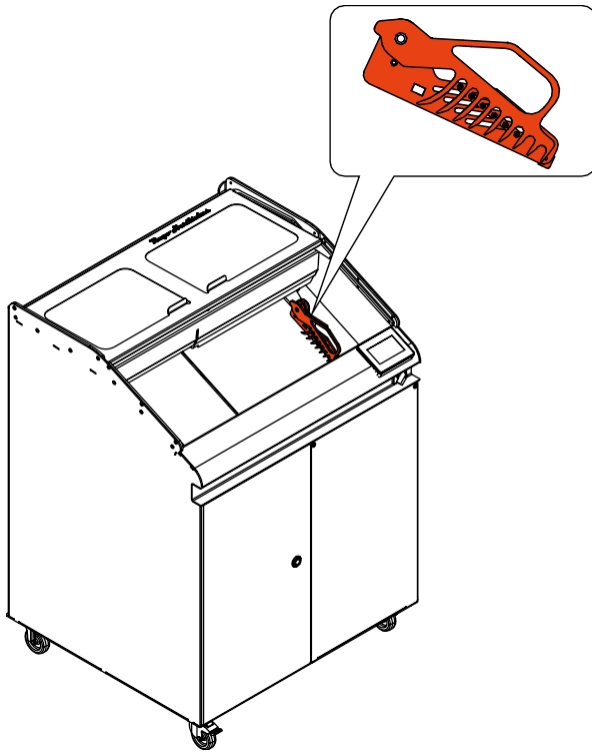


A Access to crumb tray and circular knife

B Inspection flap for the electric

Bread gripper

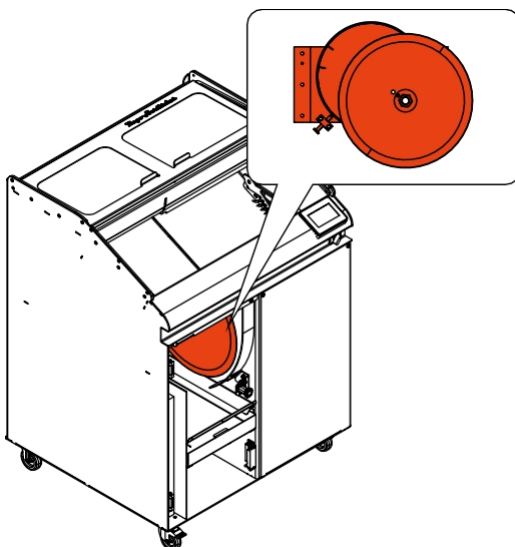
The machine has a holding gripper for the bread so that it does not slip during cutting.



Gripper for the bread

Circular blade

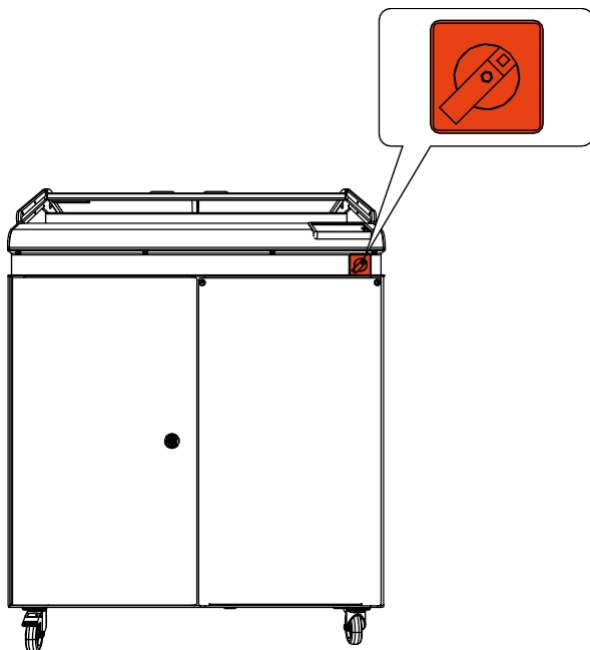
The circular blade is used to cut the bread. It is located behind a cover in the lower part of the machine. Thanks to a built-in safety mechanism, the circular blade only runs when the hood is closed.



Circular blade

On/off switch

The machine has an on/off switch. Position **I** switches the machine on, position **O** switches the machine off.



On/off switch

4.3 Operating mode

Automatic operation

Automatic mode is the main operating mode. All safety devices are active. The desired programme is selected via the HMI. Once the bread has been inserted and all safety devices are closed, the programme runs automatically.

5 Transport

5.1 Warning

The packages are packed in accordance with requirements upon delivery. The following points must be checked upon delivery:

- Completeness of the packages.
- The packaging and all components contained therein are undamaged.
- Completeness and accuracy of the delivery documents.
- If defects are found in the machine or the delivery documents, report them immediately to the manufacturer and the responsible carrier and document them on the transport documents.

5.2 Requirements for the installation site

The machine is installed by the manufacturer's customer service department or by our own personnel. The following conditions apply to the installation site:

- The machine must not be exposed to direct heat radiation or hot vapours.
- The space required for the machine and the load-bearing capacity of the floor must be taken into account, see *Technical Data*.
- The machine must be positioned horizontally. It must not tilt or fall over.
- When in its final position, apply the locking brakes on the transport rollers.
- The socket for the mains plug must be freely accessible.

5.3 Transporting the machine to the installation site

The machine is delivered by the shipping company.



WARNING

Risk of injury during transport of the machine

There is a risk of injury from parts tipping over or falling.

- Transport work on the machine may only be carried out by authorised specialist personnel. The transport instructions in the operating manual must be observed.
- At least two people must move the machine to prevent it from tipping over.

**WARNING****Risk of injury due to heavy construction**

The machine weighs over 25 kg. Improper transport can result in injury.

- Transport work on the machine may only be carried out by authorised specialist personnel. The transport instructions in the operating manual must be observed.
in the operating instructions must be observed.
 - Only move the machine with suitable lifting equipment.
 - Only two people should move the machine.
1. Pick up the machine with a forklift and move it to the installation site.
 2. Use a ramp to slide the machine off the pallet.
 3. Ensure that it is stable.

5.4 Unpacking the machine

The machine is delivered on a disposable Euro pallet with outer packaging.

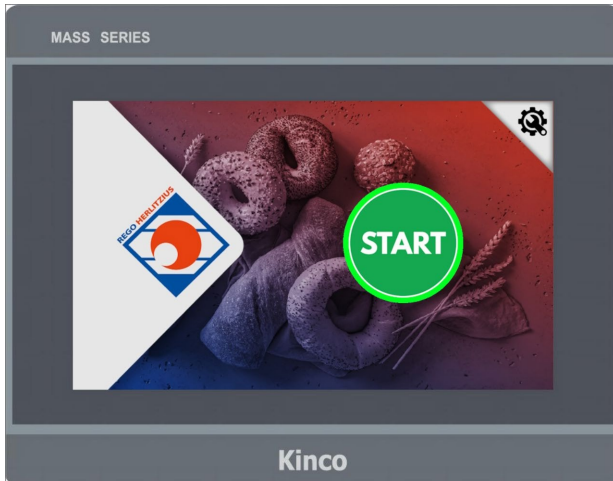
1. Remove the strapping bands.
2. Remove the box.
3. Compare the machine order with the delivery note.
4. Check the machine and accessories for completeness and possible transport damage. In case of damage or discrepancies, contact the customer service department of REGO-Herlitzius GmbH immediately.

6 Commissioning

6.1 Connecting the machine

1. Compare the power rating on the type plate with the mains voltage on site.
2. Press the on/off switch.

➤ As soon as the machine is ready, the start screen appears.



3. Press **START**.
 - The knife and gripper are referenced.
 - A brake test is performed. NOTE! The brake test is performed at start-up and after a specified/programmed number of cuts. Manual initiation is not possible.

7 Operation



DANGER

Risk of injury at the cutting edge

The rotating blade can cause serious injury.

- The machine may only be operated by trained personnel.
- Tie back long hair.
- Wear close-fitting clothing.
- Do not wear jewellery.



DANGER

Risk of malfunction of medical implants

Electromagnetic radiation can cause medical implants to malfunction.

- Persons with medical implants must check the compatibility of their implants before working on the machine.



WARNING

Risk of contamination

Food residues pose a risk of contamination. Contamination can be harmful to health.

- Empty the entire machine, especially the bread tray and crumb tray, after each shift and remove any flour dust and crumbs.
- Clean and disinfect food areas daily.
- The contents of the crumb tray must not be consumed.



CAUTION

Risk of vibration

Excessive vibration of the machine can cause injury.

- Only operate the machine on a firm surface.
- Always lock the brakes on the castors during operation.



CAUTION

Removal of fire loads

Breadcrumbs and flour dust are a fire hazard.

- Empty the bread tray and crumb tray after each shift and remove any flour dust and crumbs.

7.1 Measures to be taken before starting the machine

Measures to be taken before starting the machine

The following checks must be carried out before operation:

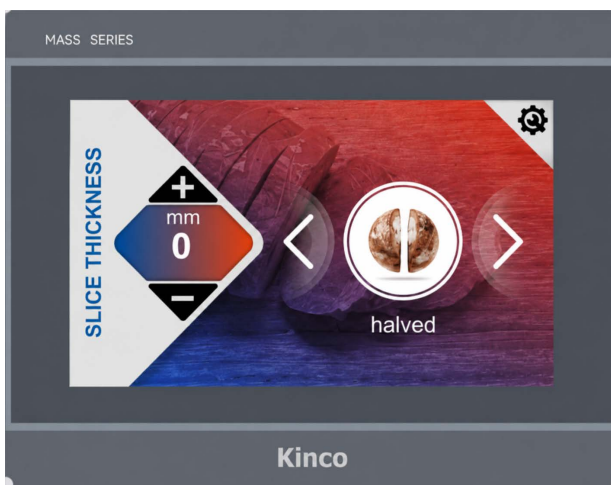
- Check the machine for obvious damage before starting work (visual inspection).
- Ensure clean operating conditions.
- Ensure that the operator has the appropriate qualifications.

7.2 Starting the machine

1. Set the on/off switch to the ON (I) position.
2. Wait until the start screen appears.
3. Press **START**.
 - The machine will initialise itself.

7.3 Loading bread

1. Place the bread in the machine.
2. Use the arrow keys to navigate to the **halbigrt** menu.



3. Press the **halved** button.
 - ✓ A light barrier automatically detects the length of the bread and cuts it in half accordingly.

7.4 Cut bread in half and slice

1. Insert the bread.
2. Use the arrow keys to navigate to the **halving** menu.



3. Set the cutting width using the plus and minus symbols.
4. Press the **half sliced** button.
 - ✓ The bread is cut in half and one half is sliced to the set thickness.

7.5 Cut bread completely

1. Insert the bread.
2. Use the arrow keys to navigate to the **"Cut"** menu.



3. Set the cutting width using the plus and minus symbols.
4. Press the **cut** button.
 - ✓ The bread will be sliced at the set thickness.

7.6 Switch off the machine

1. Move the on/off switch to the OFF (O) position.

8 Malfunction



WARNING

Danger due to improper troubleshooting

Improper troubleshooting of the machine can result in danger to persons and damage to the machine.

- The machine may only be serviced and repaired by trained and authorised personnel.
- Switch off the machine and disconnect the mains plug before starting work.
- Observe the safety instructions in the operating manual.
- Wear personal protective equipment.

8.1 Failure code

8.1.1 Alarm

Alarm messages are marked with an "A".

Code	Description	Notice
A001	Overcurrent during start-up	Motor blocked or short circuit during start-up
A002	Overcurrent during acceleration	Load too high or acceleration time too short
A003	Overcurrent at constant speed	Overload during continuous operation
A004	Overcurrent during braking	Braking too quickly or high inertia
A005	DC overvoltage during start-up	Switch-on voltage too high
A006	DC overvoltage during acceleration	Mains voltage rises during acceleration
A007	DC overvoltage at constant speed	Mains voltage too high during operation
A008	DC overvoltage during deceleration	Voltage peak during braking
A009	DC undervoltage	Mains voltage too low
A010	AC output overcurrent	Current pulse in output too high
A011	Overtemperature	Temperature in the device too high
A012	Temperature sensor error	Sensor defective or disconnected

Code	Description	Notice
A013	Output phase failure	One motor cable is missing
A014	Current measurement error	Internal current measurement faulty
A015	RS485 communication error	RS485 communication interruption
A016	EEPROM error	EEPROM memory error
A017	Parameter initialisation error	Incorrect parameter structure
A018	Operating mode change faulty	Invalid mode change
A019	Overload	Motor permanently overloaded
A020	PID control error	PID control loop unstable
A021	Analogue input 1 error	AI1 signal outside valid range
A022	Analogue input 2 error	AI2 signal outside valid range
A023	Zero speed error	Motor does not start despite setpoint
A02	Error in brake chopper	Brake chopper not functioning
A025	External braking resistor error	Braking resistor not detected
A026	Braking transistor error	Switching error in brake transistor
A027	STO error (safe torque off)	STO circuit triggered or defective
A028	Differential current error	Fault in differential current circuit
A029	Feedback error	Feedback protection triggered
A030	Detection of incorrect phase at start-up	Incorrect motor rotation direction detected
A031	Safety circuit open	Safety contact open
A032	Modbus timeout	No response from Modbus slave
A033	Error in external protective circuit	External safety shutdown active
A034	Stepper motor driver	Stepper motor driver card not operational

Code	Description	Notice
A035	Sequence error	Cutting the bread takes far too long

8.1.2 Warnings

Warning messages are indicated by a "W".

Code	Description	Notice
W001	Hood not closed	No feedback from safety switch
W002	Cleaning door not closed	No feedback from safety switch
W003	Knife in incorrect position	Not in initial position or angle window
W004	Check light barrier	Clean the light barrier / Cutting room
W005	Maintenance message	Perform maintenance. The message can only be acknowledged using a code or by a service technician.
W006	1st message after 100,000 cuts	-
W007	2nd message after a further 1,000 cuts	-
W008	3rd notification after another 1000 cuts	-
W009	4. Notification after another 1000 cuts	-
W010	5th and final message after 105,000 cuts	-

9 Maintenance and cleaning

9.1 Maintenance and cleaning

9.1.1 Note on cleaning

Clean the machine at the following intervals:

- Simple cleaning after daily use
- Extended cleaning once a week
- Disinfection once a month
- If the machine is very dirty, carry out an extended cleaning as required.

9.1.2 Machine cleaning



CAUTION

Risk of injury from sharp edges

The tips and clamps of the bread grabber are very sharp, posing a risk of injury if used improperly.

- Only clean the machine with cut-resistant gloves.



ATTENTION

Improper cleaning can cause damage

Cleaning the machine using incorrect cleaning methods may result in damage.

- Never clean the machine with a water jet, water hose, spray nozzle or high-pressure cleaner.

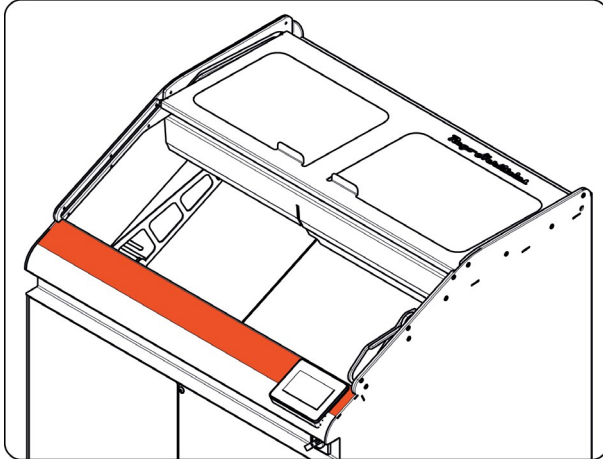


CAUTION

- The cleaning agent buraton® rapid from Schülke must be used for disinfection. However, this must not be used for the cover as it may damage the plastic. A mixture of vinegar and soap should be used for this purpose.

Simply Cleaning

1. Open the cover.
2. Clean the outside and inside of the machine body with a small hand brush or paintbrush. Pay particular attention to cleaning the bread gripper.
3. Pull out the crumb tray, empty it and clean it.
4. Clean the blade on the front, visible surface.
5. Remove dust and crumbs from the light barrier with a broom.



Advanced Cleaning



WARNING

Risk of injury from sharp blade

The blade is very sharp and touching it can result in serious injury.

- Always wear cut-resistant gloves during maintenance.

1. Open the cover completely and hold it in place so that the upper part of the input and output channel is accessible.
2. Clean the upper area with a hand brush and a damp cloth.
3. Clean the outside and inside of the machine body with a small hand brush or paintbrush. Pay particular attention to cleaning the bread gripper.
4. Wipe the entire machine with a damp cloth.
5. Pull out the crumb tray, empty it and clean it.
6. Disinfect the inside of the blade cover and the crumb trays with soap and vinegar solution or an approved disinfectant.
7. Clean the blades; see *Removing and cleaning the circular blades*.

9.2 Maintenance

The machine must be inspected and serviced at regular intervals.



DANGER

Electrical hazard

Working on live parts may result in electric shock or burns. It may also have a negative effect on medical implants.

- Work on electrical equipment may only be carried out by trained specialists (qualified electricians).
- Observe the safety rules for electrical engineering and generally applicable standards.
- Switch off the machine before starting maintenance work and secure it against being switched on again.



WARNING

Danger due to improper maintenance

Failure to observe the measures listed below may result in injury and damage to property.

- Switch off the machine before starting maintenance work, allow it to cool down and secure it against being switched on again.
- Work on the electrical equipment may only be carried out by trained specialists (qualified electricians).
- The safety instructions in the operating manual must be observed.
- Wear cut-resistant gloves during maintenance.



WARNING

Risk of contamination

Food residues pose a risk of contamination. Contamination can be harmful to health.

- Empty the entire machine, especially the bread tray and crumb tray, after each shift and remove any flour dust and crumbs.
- Clean and disinfect food areas daily.
- The contents of the crumb tray must not be consumed.

9.2.1 Maintenance activities

The following maintenance tasks should be carried out annually or after 100,000 steps:

For this purpose, a maintenance reminder is displayed on the control panel after 100,000 steps. This can only be reset by a code or service technician.

- Replacement of the blade
- Inspection of the entire machine by a service technician

9.2.1.1 Removing and reinstalling the circular blade

1. Switch off the main switch.
2. Put on cut-resistant gloves (included in delivery).
3. Open the blade compartment door (on the left, using the double-bit key).
4. Remove the crumb tray
5. Loosen the central nut with a 36 mm open-end spanner (included in delivery). This is a left-hand thread.
6. Turn down the central nut including the retaining disc.
7. Carefully remove the circular blade with both hands.
8. Remove coarse crumbs and dust from both sides.
9. Clean both sides with an approved surface disinfectant.

9.2.1.2 Circular blade replacement

1. Place the knife with the bevel facing the knife compartment on the axle. NOTE! The drive pin must be seated in the hole in the knife.
2. Place the retaining disc with the hole on the retaining pin.
3. Place the central nut on and tighten to approx. 60 Nm. This is a left-hand thread.
4. Check that the retaining disc is straight and rests fully on the knife, with the hole on the drive pin.

10 Spare and Wear parts list

10.1 Spare parts list

Component no.	Reference
000416103	Safety switch
000155516	Magnetic switch 5 m cable
000155529	Magnetic safety switch 5 m
000155492	Magnetic coded
000323410	Ind. proximity switch, XS612B1PAL2
000165537	Door lock step tongue
000163221	Tension roller BSR 7110
000416255	Stepper motor 34HE45-6004S
000356375	
000345891	Spring-loaded brake BR02 10Nm 205V DC15
000364406	Motor for gearbox SM051WF71L/4X-BR02E

10.2 Wear parts list

Component no.	Reference
000154367	Ball bushing Plastic cage
000420356	Double swivel castor with brake
000420357	Double swivel castor
000417796	Profile rail guide incl. trolley

11 Removal / Dismantling / Disposal

11.1 Storage

If the machine is to be stored for a long period of time or taken out of service, the following steps must be taken:

- Clean the machine thoroughly.
- Close all protective devices.
- Disconnect the mains plug.
- Spray the exterior surfaces sparingly with Ballistol universal oil and spread it with a dry cloth.

11.2 Removal and dismantling

Decommissioning and dismantling may only be carried out by qualified personnel or the manufacturer. Applicable regulations must be observed.

11.3 Disposal

11.3.1 Laws and regulations

- Observe and comply with all laws and regulations relating to environmental protection and waste disposal that apply at the place of use of the machine.
- Observe the disposal instructions on the packaging.

11.3.2 Notes on disposal

11.3.2.1 Material recycling

The operator can recycle or dispose of the machine himself in accordance with the statutory provisions. In order to dismantle the machine properly and separate the materials sensibly, knowledge of how to distinguish between different types of waste is required.

If hazardous materials are being disposed of, the disposal company also needs knowledge in the following areas:

- Risks and hazards
- Disposal regulations
- Accident prevention regulations
- First aid measures
- Safety regulations

Before disposal, the safety section must be read and understood. All hazard warnings contained therein must be observed.

Material, substance	Classification	Composition
Metals, plastics	Recyclable materials	Recycle
Oils, grease Chemicals Tin, flux Electrical appliances, electronic devices and their parts Batteries	Hazardous waste	Dispose of separately
Residual waste	Waste	Dispose of / landfill

12 Declaration of conformity



EG-Konformitätserklärung

Der Hersteller:

Rego Herlitzius GmbH
Hatzfelder Straße 115
42281 Wuppertal
Deutschland



erklärt hiermit in alleiniger Verantwortung, dass das Produkt:

Bezeichnung: BS Alpha
Identifikationsnummer: BS35

allen einschlägigen Bestimmungen der angewandten Rechtsvorschriften (nachfolgend) - einschließlich deren zum Zeitpunkt der Erklärung geltenden Änderungen - entspricht.

Folgende Rechtsvorschriften wurden angewandt:

Richtlinie 2006/42/EG (Maschinenrichtlinie)

Richtlinie 2014/30/EU (EMV-Richtlinie)

Richtlinie 2011/65/EU (RoHS-Richtlinie)

Die Schutzziele folgender weiterer Rechtsvorschriften wurden eingehalten:

Richtlinie 2014/35/EU (Niederspannungsrichtlinie)

Folgende harmonisierte Normen wurden angewandt:

Norm	Titel
EN ISO 12100:2010	Sicherheit von Maschinen - Allgemeine Gestaltungsleitsätze - Risikobeurteilung und Risikominderung
EN 13954:2005+A1:2010	Nahrungsmittelmaschinen - Brotschneidemaschinen - Sicherheits- und Hygieneanforderungen
EN ISO 13849-1:2023	Sicherheit von Maschinen - Sicherheitsbezogene Teile von Steuerungen - Teil 1: Allgemeine Gestaltungsleitsätze
EN ISO 13849-2:2012	Sicherheit von Maschinen - Sicherheitsbezogene Teile von Steuerungen - Teil 2: Validierung
EN ISO 14119:2013	Sicherheit von Maschinen - Verriegelungseinrichtungen in Verbindung mit trennenden Schutzeinrichtungen - Leitsätze für Gestaltung und Auswahl
EN ISO 14120:2015	Sicherheit von Maschinen - Trennende Schutzeinrichtungen - Allgemeine Anforderungen an Gestaltung und Bau von feststehenden und beweglichen trennenden Schutzeinrichtungen
EN 60204-1:2018	Sicherheit von Maschinen - Elektrische Ausrüstung von Maschinen - Teil 1: Allgemeine Anforderungen
EN IEC 61000-6-2:2019	Elektromagnetische Verträglichkeit (EMV) - Teil 6-2: Fachgrundnormen - Störfestigkeit für Industriebereiche
EN IEC 61000-6-4:2019	Elektromagnetische Verträglichkeit (EMV) - Teil 6-4: Fachgrundnormen - Störaussendung für Industriebereiche

Bevollmächtigte Person für die Zusammenstellung der technischen Unterlagen: Rego Herlitzius GmbH, Hatzfelder Straße 115, 42281 Wuppertal

Wuppertal
Ort

01.07.2025
Datum

[Signature]
Unterschrift: Holger Protte, Geschäftsführer



QR code: Product registration



Please scan!

By registering, you secure your full warranty entitlement and also benefit from important service advantages.

Why register?

- Full warranty cover: Activate the full warranty cover for your machine.
- Fast support: Should you require assistance, we can help you particularly quickly and accurately thanks to the details you provide.
- Product updates & news: Receive information on relevant product updates, notices or enhancements, if you wish.
- Optimal traceability: Your registration details enable us to process enquiries, maintenance requests and any spare part requirements efficiently.

How registration works:

1. Complete the form in full.
2. Enter the serial number, date of purchase and retailer.
3. Submit the form – and your product is registered.