

CakePortioner

CP210W



Always keep the assembly
instructions safe!

MADE IN GERMANY

Dear user,

Thank you very much for purchasing our high-quality CakePortioner CP210W.

Please check the machine immediately after receipt for completeness and possible damages caused by transportation.

It is important to make you familiar with all parts of this machine and its operation. Please read all chapters of this manual very carefully.

If questions should remain unanswered or if you have other questions concerning this machine, please feel free to contact our sales agent or us anytime.

We hope you will enjoy working with this new machine.

With best regards,

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1. Introduction

CakePortioner has been designed to portion fresh round soft cakes, pies or dessert products for small to medium size bakeries. CakePortioner is unique. It will slice fresh round soft cakes with an ultra thin slicing wire. No freezing of the product is necessary.

CakePortioner is capable of slicing a wide variety of fresh round soft bakery products from six to twelve inches in diameter and from one to eight inches in height, depending on your CakePortioner model. The selection button allows you to choose from two to twenty slices in even numbers.

To change from one cake product to another with different diameters the operator only needs to change the product support disc.

CakePortioner is a fully automatic slicing machine. The operator places the cake on the product support disc, selects the number of portions required and starts the slicing by pressing the 'start' button.

1.1. Liability

The manufacturer does not take responsibility for damages and disturbances resulting from disregard of this operating manual and the safety instructions.

1.2. Safety warnings

This machine can cause harm if proper safety procedures are not followed. Only a properly trained service technician should service this machine.

1.3. Specifications

Model:	CakePortioner CP210W
Version:	Steel, powder coated
Machine Size:	470mm / 17.3 inches (length) 410mm / 16.1 inches (width) 440mm / 17.3 inches (height)
Weight:	20kg / 44 lbs
Electricity:	110-220VAC, 50/60 Hz, Single Phase, 200W
Noise Emission:	60dB(A) at operators' station
Cake Diameter:	up to 10" (254mm)
Cake Height:	up to 5" (150mm)
Cake Slices:	2 - 16
Capacity:	40 cakes per hour

1.4. Packing

Always dispose of the packing material environmentally friendly and in accordance with the currently valid environment protection regulations. Recycling companies may also be authorised.

2. Installation

2.1. Unpacking

Lift the machine from the transportation pallet to the working floor.
Be careful to not toss the machine.

Remove all components from the shipping box and unwrap the machine.

Note!

The machine weight is about 20kg/ 44 lbs.

Two people are needed to lift the machine. Be careful.

2.2. Content of delivery

Please check the content of your delivery immediately after receipt for completeness and possible damages caused by transport.

In case of externally recognisable transport damages, please do not accept delivery or only under reservation. Note extent of damage on transport documents/ delivery note of the forwarding agent. Induce customer complaint.

You should find the following items in your delivery:

- CakePortioner slicing machine
- 10" Product support disc
- 4 ultra thin slicing wires
- Non-slip mat
- Wire pull handle
- Power cables EU/UK/US
- Manual with warranty card and registration card.

Complain about hidden damages or missing parts as soon as you recognise them. Customer complaints can only be asserted within 7 days after delivery.

2.3. Machine Setup

Place the machine on a working table or bench.

Insert the slicing wire between the machine arms. It takes a little effort to install the wire.

Please ensure that you do not cut yourself with the wire.

Note!

The slicing wire is under tension and can break if anything other than a fresh round soft product is being cut. The wire is a consumable part and wears out. Please make sure to have replacement wire.

2.4. Power connection

Connect your machine to the power outlet using the supplied power cable. Please make sure that your power outlet has the right Voltage of 110-220VAC, 50/60 Hz, Single Phase and should be protected by a 6A fuse minimum.

3. Machine Operation

To operate your CakePortioner please follow the following steps.

1. Install and check the slicing wire.
2. Connect your machine to the power outlet
3. Turn your CakePortioner on by using the on/ off switch at the back of the machine.
4. Install the product support disc with the appropriate diameter.
5. Lay the non-slip mat on the disc.
6. Select the number of portions required by turning the portion knob to e.g. 12 pieces.
7. Place the product on the product support disc and center it.
8. Press the start button.

CakePortioner will now slice the cake with its ultra thin slicing wire. The wire will then lift up and the turntable will rotate ready for the next slice. This process will be repeated until the desired number of slices has been achieved. On average, a 12" cake can be sliced into 16 equal portions in around 60 seconds.

To stop the machine without proceeding turn off the switch on the back of your machine.

3.1. Secret of Slicing

Your CakePortioner will make your daily slicing effortless.

A quality sliced product is defined as:

- Sharp tips on each slice
- Minimal or none destruction of the centre of the product
- Cleanliness of the cut through the product
- Straightness of each cut
- Minimization of the damage to the coating and the decoration
- Complete cut through the product

There are two ways to use your CakePortioner for slicing:

1. Slice your product first and then decorate it.
2. Decorate your product and then slice it.

Either way works depending on your product, the decoration and your preferences.

With CakePortioner there is no secret to slicing fresh round cake anymore.

3.2. Slicing temperature

With CakePortioner there is no necessity to freeze your fresh round products. But we recommend chilling your cake for a short time prior to slicing. We recommend this especially if you are slicing soft creamy cakes. Chilling allows the cream etc. to become firmer. Just place

your fresh product into the machine and slice it in as many perfectly even wedges as you require, again and again.

3.3. Recommended do's and don't's

1. CakePortioner will only slice soft round cakes and desserts.
2. There should not be any large hard pieces of nuts, fruit etc in the sponge ingredients.
3. We recommend that if your recipe includes nuts, fruit etc, then they are chopped into small pieces.
4. We recommend that if you are going to coat the sides of your cake with for instance chocolate, nuts etc that they are chopped or grated finely. If they are too big as the wire comes down to slice the cake some of the coating may come off.
5. If you are going to decorate the top of your cake with fruit etc then we recommend that you fill and cover your cake with whatever covering you are using, then slice the cake and then decorate. This method ensures every slice of cake has whole pieces of fruit on it, it also ensures that your piped cream or butter cream decorations also remain whole which looks much more pleasing to the eye.
6. We recommend that once sliced a cake collar should be put around the cake and then decorate.
7. If you attempt to slice a cake that is hard or has large hard pieces in it then to safeguard CakePortioner the wire will bend or even snap.

3.4. Slicing wires

CakePortioner works best with our standard high quality slicing wire. We recommend that you only use the original CakePortioner wire.

Spare wires can be purchased separately.

3.5. Product support discs

Discs with 6", 7", 8", 9" and 10" diameters are available. Depending on the diameter of your product choose the right product support discs.

Important!

If you want to cut a product with e.g. 8" diameter, always choose the 8" product support disc. Choosing a smaller or bigger Disc might cause slicing and centering problems.

4. Maintenance and Service

CakePortioner is a fully automatic slicing machine designed to require no further service besides cleaning the machine.

4.1. Cleaning the wire

The wire can be wiped and taken out for better access.

Important!

Bent wires can cause a poor slicing quality and must be exchanged immediately.

The wire will last longer if used correctly. If you try to cut a hard cake the wire will break.

4.2. Cleaning the product support discs

We recommend that the product support discs be removed from the machine and washed or wiped down individually with soap and warm water.

Important!

Do not wash the product support discs in a dishwasher.

4.3. Cleaning the machine

The entire machine can be washed down with soap and warm water.

Important!

Do not clean the machine using a hose or steam clean it. Doing so can harm the machine and cause damage and is not covered by the warranty.

The front cover of the machine can be taken away for cleaning purposes.

1. Remove the slicing wire
2. Push the cover up and pull it out towards you
3. Clean the front cover and the machine
4. Put it back together and reinstall the slicing wire.

4.4. Service

Over the years some service may be necessary to your CakePortioner.

This service should only be done by a qualified service technician. Please contact your sales agent or the CakePortioner Service Dept. for further support.

Important!

Do not open the machine without consulting your sales agent or the CakePortioner Service Dept. first. Breaking the warranty seal can result in a loss of your warranty.

5. Warranty

CakePortioner warrants to and for the sole benefit of the original purchaser of the equipment, that such equipment is free from defects in material and workmanship under normal and proper use, operation and maintenance. This warranty shall remain in effect for a period of two years after delivery of the equipment to the original purchaser. Notice of any claimed defect must be promptly given by the original purchaser to CakePortioner and the claimed defective part or equipment returned to CakePortioner prepaid. Notice must further include consent to CakePortioner to inspect the equipment or part to determine that it is defective and that it has only been subject to ordinary use and service.

If a valid warranty claim is made during the above warranty period, CakePortioner shall provide the parts required to repair or replace as CakePortioner shall elect the defective part or the equipment. The installation and freight cost of the replacement parts or equipment shall be at the expense of the owner.

This warranty does not cover damage through accident or misuse.

CakePortioner WARRANTY IS LIMITED TO REPLACING ANY EQUIPMENT THAT IS PROVEN TO BE DEFECTIVE AND CakePortioner IN NO EVENT SHALL HAVE ANY LIABILITY FOR PAYING INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, DAMAGES ARISING FROM PERSONAL OR BODY INJURY OR DEATH, OR DAMAGES TO, OR LOSS OF USE, ANY PROPERTY. NOT WITHSTANDING ANY OF THESE TERMS AND CONDITIONS, THE WARRANTIES SET FORTH SHALL APPLY IN CONNECTION WITH ANY SALE OF THE EQUIPMENT BY CakePortioner AND ARE IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

CakePortioner makes no warranty concerning the compliance of the equipment with any local, state, or federal laws or regulations, including without limitation to electrical, building, or other codes or requirements. Purchaser agrees to accept full responsibility for complying with such laws, regulations, codes, and requirements. CakePortioner makes no warranty concerning, and does not assume in this or any other instrument any obligation or liability in connection with, patent infringement suits brought against purchaser with respect to the product.