5 Point Fabrication, LLC d/b/a GENMAC

1680 Cornell Road Green Bay, WI 54313

LIMITED WARRANTY

5 Point Fabrication, LLC d/b/a GENMAC ("GENMAC") warrants that the ordered machine will be constructed in accordance with normal GENMAC methods of manufacture and to the specifications set forth in the purchase order. GENMAC's machine is warranted to be free of defects in material and workmanship for a period of twelve (12) months from the date of invoice (the "Warranty Period"), provided that GENMAC's machine has been properly mounted and wired, properly lubricated and the machine has been properly maintained in accordance with the GENMAC maintenance manual, and further, provided, the machine has not been abused, misused, neglected, damaged accidentally or improperly operated, including the amount of pressure used. Wear due to highly abrasive or corrosive atmosphere shall not be considered a defect. Subject to the terms and conditions set forth herein, GENMAC agrees to replace, free of charge, any part or parts of the machine which fail through defect in material or workmanship within the Warranty Period. To invoke the warranty, customer shall, within the Warranty Period, provide GENMAC written notice of any alleged defect. Upon receipt of written notice of defect, GENMAC will, at its option, repair or replace the defective equipment or component. If GENMAC determines that the alleged defective equipment or component requires replacement, GENMAC will ship an identical or similar equipment or component to the customer and invoice customer for the same. After replacement equipment or components are installed on the machine, customer must return the alleged defective equipment or components to GENMAC for evaluation. Upon verification of defect, GENMAC will issue a full credit to customer covering the cost of the replacement equipment or components, but excluding labor, handling and shipping costs, which shall be the customer's responsibility. Any equipment or components of GENMAC's machine replaced under warranty shall have the same warranty as new equipment or components of GENMAC's machine, but any such replacement does not extend the warranty of the original machine. No warranty is made with respect to: (1) consumable items within GENMAC's machine, such as silicone grease, Teflon or other coatings, Teflon belts, sealing ribbons, cutting knives, etc.; (2) failures not reported to GENMAC within the Warranty Period; (3) failures or damage due to misapplication, lack of proper maintenance, abuse, improper installation, mounting, lubrication, wiring or abnormal conditions of temperature, moisture, dirt, or corrosive matter, etc.; (4) failures due to operation, either intentional or otherwise, above the rated capacities, or in an otherwise improper manner; (5) any component of the machine which has been altered by anyone other than an authorized representative of GENMAC; and (6) any component of the machine damaged without fault of GENMAC. GENMAC shall not be liable for any expenses incurred by the customer, in an attempt, to correct any allegedly defective machine or part thereof. Failure to make any payment of the sale price as it becomes due shall cancel this warranty and a re-commencement of payments shall not operate to reinstate the Warranty Period or expand the terms of this limited warranty or any other warranty imposed by operation of law. GENMAC assumes no responsibility for unauthorized repairs of its machine even though defective, or for the failure of the machine due to jamming or overload, improper refuse removal or improper tooling, even though unintentional. GENMAC is not liable for losses, damages or delays due to any defect, and customer's rights under this Warranty shall be the customer's only remedy.

IMPORTANT SAFETY FIRST

READ THESE INSTRUCTIONS BEFORE INSTALLING, OPERATING, MAINTAINING OR CLEANING EQUIPMENT

- 1. MARK A MINIMUM "SAFE AREA" AROUND THE MACHINE.
- 2. ONLY A LICENSED ELECTRICIAN SHOULD CONNECT MACHINE TO POWER SOURCE.
- 3. TEST SAFETY GUARDS BEFORE OPERATING MACHINE.
- 4. ONLY AUTHORIZED TRAINED PERSONNEL SHOULD WORK WITH OR NEAR MACHINE.
- 5. MACHINE SHOULD BE UNDER POWER/AIR ONLY WHEN THE PRODUCT IS BEING PROCESSED.
- 6. IMPORTANT!!! IF FOR ANY REASON, INCLUDING, BUT NOT LIMITED TO, IMPROPER PRODUCT FEED, BLOCKAGE, UNFORESEEN MALFUNCTION, ETC., THAT MAY OCCUR, FIRST PRIORITIES ARE TO:
 - A. TURN POWER/AIR OFF!
 - B. SEEK SUPERVISOR'S ASSISTANCE, AND
 - C. ASSURE SAFETY BEFORE RESTARTING.
- 7. WARNING DECALS ARE PLACED ON ALL GUARDS. REPLACE THEM WHEN WORN. DO NOT OPERATE THE MACHINE WITHOUT SAFETY DECALS IN PLACE.

**<u>CLEANUP AND MAINTENANCE CREWS</u> * *

- 1. DISCONNECT ALL POWER/AIR TO MACHINE BEFORE MAINTENANCE OR CLEANING.
- BLOCK CUTTING BLADES AND/OR MOVEABLE PARTS TO PREVENT MOVEMENT DURING MAINTENANCE OR CLEANING.
- 3. WEAR PROTECTIVE GLOVES. USE LONG HANDLED BRUSHES FOR CLEANING BLADES OR OTHER HAZARDOUS AREA.

BEFORE OPERATING THE EQUIPMENT REMEMBER
THE SAFEST MACHINE IS ONLY AS SAFE
AS YOU WANT IT TO BE!!!

PHONE 1-888-2-GENMAC (1-888-243-6622) FAX 920-458-8316

E-Mail: sales@genmac.com

IMPORTANT NOTICE

Employ machine only for the purpose advertised by manufacture.

Due to federal laws dealing with safety, GENMAC requires that operating and safety instructions related to this machine, be brought to the attention of any and all personnel who operate, maintain, clean, supervise or manage its use.

If this machine is disposed of or used by any other concern, these instructions must accompany the machine, and be brought to the attention of such concern.

GENMAC is to be promptly notified if the machine is sold or disposed of in any manner:

PHONE: 920-458-2189

FAX: 920-458-8316

Only parts or equipment manufactured by **GENMAC**, or authorized by **GENMAC** in writing, are to be employed on or with this machine.

READ THIS IMPORTANT NOTICE WITH REGARD TO SAFETY

Product may contain foreign materials that can damage equipment and/ or cause food contamination. As a precaution, operators must be alert and metal detectors employed or a manual check of the product before and subsequent to entering equipment.

Our engineering department is continually evaluating both new safety equipment and that employed in this field. Consequently, we require immediate notification in regard to any perceived hazards, and prior to any modifications, or if the machine is sold, loaned, transferred, or otherwise disposed of. That information will allow us to maintain accurate files and assure continued safe operation.

5 POINT FABRICATION LLC. D/B/A GENMAC 1680 Cornell Road Green Bay, WI 54313 USA

Phone: 920-458-2189 OR 888-243-6622

Fax: 920-458-8316

E-mail: sales@genmac.com

YOUR ATTENTION PLEASE:

This notice or copy must be brought to the attention of all personnel connected with the operation, maintenance, sales and/or disposition of GENMAC Equipment. Attach to your permanent records for regular reference.

WARNING

DO NOT CONNECT POWER/AIR OR OPERATE MACHINE WITHOUT VISUALLY CHECKING TO SEE THAT ALL MOVING PARTS ARE SECURED, AND ANY OBSTACLES ARE REMOVED FROM THE CUTTING AREAS.

DO NOT REMOVE AND/OR MODIFY ANY MACHINE COMPONENTS. ALL COMPONENTS SUCH AS GUARDS, PANELS, GAUGES, ETC. MUST BE IN PLACE AND FUNCTION PROPERLY BEFORE MACHINE IS PUT INTO OPERATION. ANY MALFUNCTION, OR MISSING COMPONENTS MUST BE BROUGHT TO THE ATTENTION OF THE MANUFACTURER IMMEDIATELY.

This safety notice should be prominently displayed in the work area, given to the supervisor and operating personnel in an effort for all employees to be concerned about safety precautions.

GENMAC



NO PONER LA MANO DENTRO DE LA ABERTURA.D.E ALIMENTACION

SAFETY DECALS give instant warning that sharp blades/wires are in operation alerting the operator as well as employee working near your slicer that a hazard exists. The SAFETY DECALS are made of a tough durable plastic designed to take the rigorous environment of food processing facilities.

Adhesive mounted, SAFETY DECALS can be placed on any slicing machine in your processing line. Order SAFETY DECALS now to alert your employees of slicing machine hazards.

OPERATING INSTRUCTIONS

MODEL 1820

GENMAC HORIZONTAL CHAMP CHEESE CUTTER

(GENMAC Horizontal Cheese Cutter)

INSTALLATION

The GENMAC Horizontal Cheese Cutter has been fully inspected, and factory tested, prior to shipment.

It is necessary when receiving your Genmac Horizontal Cheese Cutter that the crate and machine be checked for external damage in transit. If damage has occurred, make proper notation on the Bill of Lading, in order that proper action, can be taken with the freight carrier.

- 1. Remove all crating material and skids from the machine, and check for possible damage.
- 2. Move machine to proper location, with machine placed in a level position. The base of the machine should firmly contact the floor or support area.
- 3. Remove protective coating from table and cutting assembly, etc.
- 4. The pneumatic system of the Genmac Horizonal Champ Cheese Cutter is a complete, self-contained, and regulated system. It is designed for years of trouble free service. The Genmac Horizontal Champ Cheese Cutter should be operated at approximately 80 PSI, air pressure, for proper performance.

SAFETY

THE SAFEST MACHINE IS ONLY AS SAFE AS YOU WANT IT TO BE

WARNING

SAFETY GLASSES MUST BE WORN

The Genmac Horizontal Champ Cheese Cutter is pneumatically operated. The characteristics of air operation can result in movement of mechanisms, due to air leaking in the control valve. An airline also, could fracture or become dislodged, from the fitting, which would cause it to whip around, out of control.

Warn operating personnel that airlines must be regularly inspected. Air pressure should not exceed 90 PSI. In the event of any blockage or malfunction, the **FIRST PRIORITY** is to **DISCONNECT**, **when possible**, or shut off the **PRIMARY AIR SOURCE** before any attempt is made to remedy the problem.

The enclosed safety notice must be placed where it is visible on the machine or its vicinity and brought to the attention of operating and maintenance personnel. Replace the notice if it becomes worn or lost. If at any time, questions arise with regard to the operation or safety of the GENMAC Horizontal Champ Cheese Cutter, call the manufacturer

Toll Free at 1-888-243-6622.

OPERATING INSTRUCTIONS

After the GENMAC Horizontal Champ Cheese Cutter has been properly situated in the processing line, and airlines inserted at P690-041 (air filter), the mechanism should be tested **WITHOUT PRODUCT** as follows:

Control the air pressure by turning regulator (P690-041). Proper air pressure is approximately 80 PSI (pounds per square inch). Speed of horizontal pusher is regulated with flow control valve (P691-008) Turn **counterclockwise** to **increase** speed, **clockwise** to **decrease** speed. Activate horizontal pusher with control valve (P621-032). Use both hands to activate (P621-032). Operator must hold both buttons on (P621-032) control valve through entire cutting operation. Release buttons to stop cutting operation and return pusher to home position.

Wax, plastic cloth or other coverings, should be removed from the cheese prior to cutting. Depending upon the size, type, consistency, moisture, and position size, cheese will cut best when properly tempered to approximately 50°F.

OPERATING SEQUENCE

- 1. Place cheese onto roller bed. Line up cheese against cheese stop (18B.2-9) to assure correct portioning.
- Push both buttons on control valve (P621-032). The cheese will now be pressed horizontally through the cutting wires. At this time, the pusher speed can be regulated slowly, with flow control valve (P691-008) to assure maximum efficient cutting speed.
- 3. When cylinder (P170-050) reaches the end of its stroke the product should be cut completely through. Release the buttons and cylinder will return to its home starting position.
- 4. Remove portioned product from discharge chute before repeating sequence.

CUTTING HARD SURFACED CHEESE

Hard surfaced cheese can cause excessive wire stress. Better cutting will result if the hard surface is cut through, along the lines of wire penetration. This is accomplished, by lowering the cut off block to make the wire impression. Wear protective gloves. Erratic movement of the platens may be due to insufficient air supply, pressure, loose air connections, improperly adjusted flow control, dirty exhaust silencers, water in lines, or possibly a malfunction in the valves.

Those areas should be checked to be sure they are operating properly.

REMOVAL AND INSTALLATION OF WIRE FRAME (harp) AND CUTTING BLOCK (platen)

When either the wire frames (harps) or poly cut-off blocks (platens) are removed from the machine, and then installed, they should be lined up before the machine is operated. It is important, that they mesh correctly; otherwise, wire breakage will result, due to the wires running into the poly cut-off block (platen).

MUSIC WIRE INSTALLATION

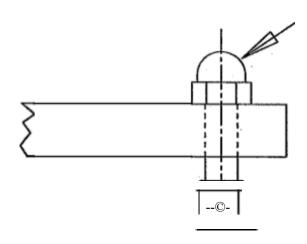
To replace music wire on the frames, cut it 9 $\frac{1}{2}$ " longer than the distance between the wire bolts; in which the wire fits. Before putting wires into the wire bolts, back the bolts off, (loosen) so that there is $\frac{1}{2}$ " of space between the wire frame and the bottom flat surface of the wire bolt. This is done, so there is enough room to tighten the wires. Put the wire through the holes in the wire bolt, "A" to "A" etc., bend the wire from each end, so that the wire will not slip through the holes. Turn one of the wire bolts three turns clockwise. Put the nut on the reverse side. Do the same for the other bolt, making sure that the wire is tight, but not excessively taught. This will minimize the probability of premature breakage.

MACHINE WASH DOWN

The Model 1820 GENMAC Horizontal Champ Cheese Cutter, can be washed down with hot water, and high-pressure washing systems. Make sure that the machine is in an area that is made for this purpose. The operator should have all necessary safety equipment on, prior to starting wash down. Make sure the wash down solution is compatible with 304 stainless steel. If you have any questions, please call the factory at 920-458-2189.

Wire Tightening -Torque 110 in/lbs for .041 wire 140 in/lbs for .059 wire

ACOR N NUTS





IB-20-69-

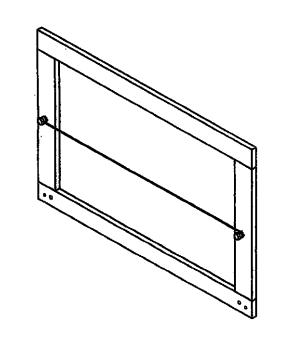
WIRE

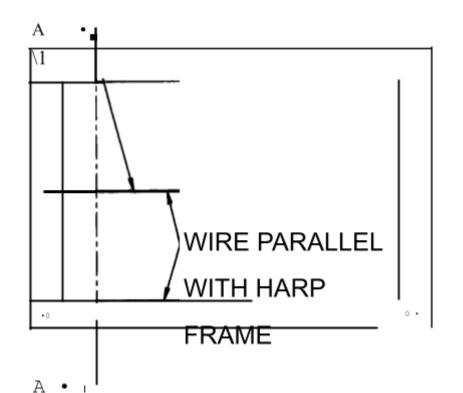
BOLT

BE SURE WIRE IS WINDING AROUND THE BOTTOM OF LEFT SIDE WIRE BOLT, AND AROUND THE TOP OF THE RIGHT SIDE WIRE BOLT. THE WIRE SHOULD APPEAR STRAIGHT IF DONE

PROPERLY.

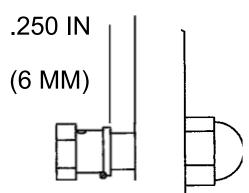
WIRE TIGHTENING
TORQUE 041" WIRE
110
IN/LBS
059" WIRE 140 IN/LBS







START TIGHTENING
WIRE BO WITH .250 INCH
OR 6 MM DISTANCE AS
SHOWN



SECTION

A-A

SCALE 1:6

SCALE 1:1

DETAIL B

