

GRANGE
equipment

USER MANUAL

Benchttop Wrapper Model GRW550e



Grange Product Range

Wrapping Equipment

Bandsaws

Food Processors

Juicers

Light Kitchen Equipment

Mincing Equipment

Mixers

Slicers

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SAFETY PROCEDURES



NEVER ATTEMPT TO OPERATE THIS MACHINE WITHOUT READING THE OPERATING MANUAL

- NEVER touch this machine without training and authorisation from your supervisor.
- Machine MUST BE on solid, level bench/table.
- Guards MUST BE in place before plugging in and turning on machine.
- ALWAYS use the three-pronged plug provided.
- NEVER use your hand to hold food stuffs in place on the product tray.
- NEVER touch the Hot Bar or Hot Plate with unprotected hands.
- KEEP hands, arms, hair and loose clothing CLEAR of all moving parts.
- SWITCH OFF AND UNPLUG the machine from its power source before cleaning, sanitising or servicing.
- USE ONLY the attachments provided by the manufacturer and designed for this machine.
- 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 Grange Model GRW550e bench top 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.


Attention


Make sure that you read this Manual carefully so that you are familiar with the features and procedures that are unique to the bench top 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 Grange Model TW-550E bench topwrapper 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 sliced on a slicer.
- **“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; or that you must wear steel mesh protective gloves to carry out a particular procedure.

• **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 slicer 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 slicer turned off at the power point and the slicer’s power plug disconnected from the power point.



• **The “Water” warning flags** This is a circle with the a diagram of a water hose spraying: you should never hose down or spray with water any component of this machine or its environment.



• **The “Water Immersion” warning flags** This is a circle with the diagram of a hand dropping a machine into water: you should never immerse the machine into water.



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 Top Wrapper GRW550e

The Grange Model GRW550e bench top wrapper is for use in Bakeries, Greengrocers, Butchers, Hospitals and all other food packaging areas. This wrapper 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 Grange Model GRW550e bench top 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 warranty, full back up service, with all parts readily available
- Easy to use
- Minimises packaging time
- Maximises output

Operating method

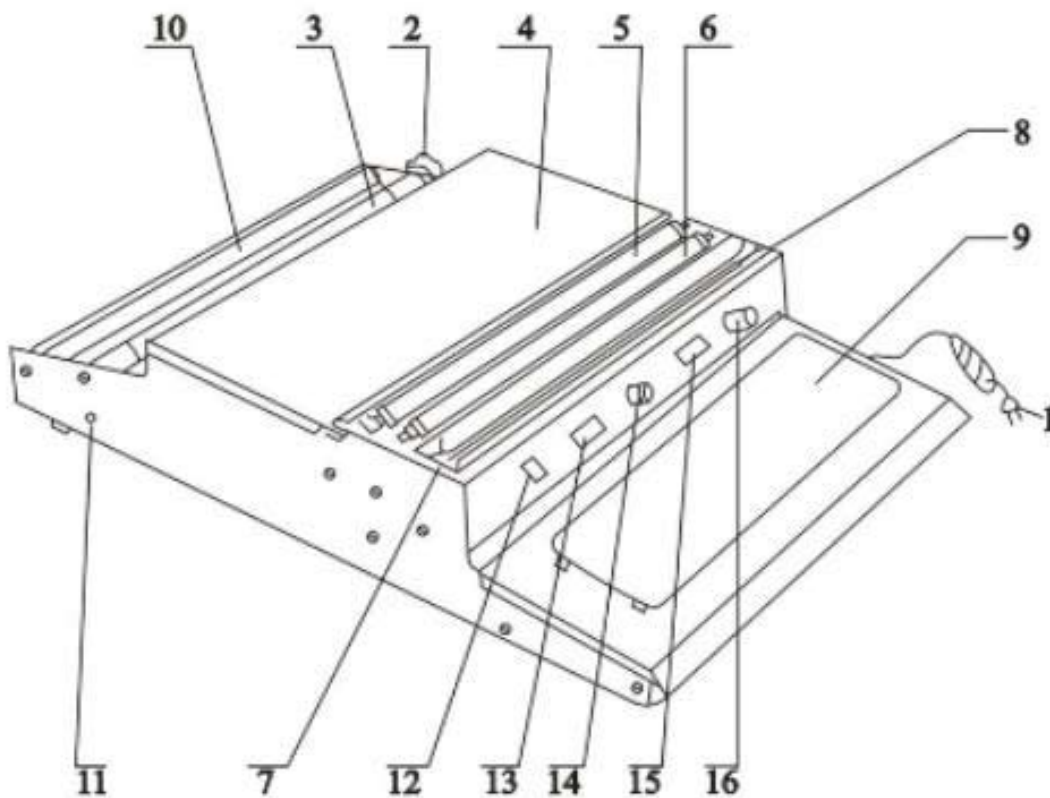
1. Push the power supply plug (1) into the power socket, turn on the power and then set switch (12) and knob (16) to the on position to start heating the cutter (8) and heating board (9).
2. Both of the display lamps (13) and (15) for the heating board and cutter should be lit.
3. Operation can start after pre-heating the machine for 1–2 minutes when the working temperature of the heating board is between 100–160 degrees generally.
4. Place the film into the support roller (3) inside of the rear chamber, buckle the belts on both ends, lift up the upper cover (working desk) (4), pull the film between the lower guide roller (11) and the rear guide roller (10) and feed it between both front and rear clamp rollers (6) (5), lower the upper cover to normal position and adjust the tension handle (2) to ensure the film tension is adequate for packing.
5. Place the food or container to be packed on the upper cover, carefully grip the edges of the wrap film, lift it clear of the grip and pull it up and to-wards 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.
6. Lift the foodstuff from the product tray and pull it towards you, drawing out more film at the same time. At the same time as you pull the foodstuff towards you, fold the excess film either side of the foodstuff under the product.
7. Wrap the foodstuff with the film, draw the package down so that the stretched film comes into contact with the cutter. The cutter will heat cut the film at the point of contact.
8. Place the package on the heating board (9) for sealing, ending the packing operation.
9. Turn on the cutter switch (12) and turn off the controller switch for heating (16) if only the cutter is needed in operation.

Caution

- Do not use the sealer in a place close to flammable materials
- Do not operate the switch or plug in or out the PS plug with wet hands
- In case of the display lamp not being lit or the cutter heating board not heating, stop operation and turn off the power to check and troubleshoot
- Make sure to replace the fuse (14) with the original rated one (2A).
- Clean with a dry cloth in case there is dirt adhered on the cutter or the heating board and do not use any metal or any hard matter in case it will damage the surface coating
- At the end of operation, take out the power supply plug ensuring not to pull it out by holding the cord.

Components of the Bench Wrapper

The following picture illustrates the main components of the wrapper.



1. Power supply plug
2. Tension-adjust handle
3. Support roller for freshness-reserving film
4. Upper cover (working desk)
5. Rear clamp roller
6. Front clamp roller
7. Cutter guard stand
8. Cutter
9. Heating board
10. Rear guide roller
11. Lower guide roller
12. Power supply switch for cutter
13. Display lamp for cutter
14. Safety
15. Display lamp for heating board
16. Controller switch for heating board



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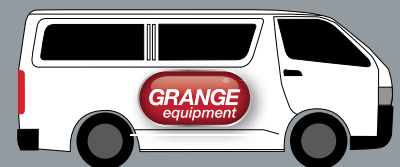
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**'more than service –
it's customer satisfaction'**



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