



Instructions Manual / Manual de Instrucciones

CAUTION!

HAZARDOUS MOVING PARTS
Disconnect Power Before
Cleaning or Servicing



¡ATENCIÓN!

PARTES MOVIBLES PELIGROSAS
Desconecte de la Red Eléctrica
antes de la Limpieza o Mantenimiento



Food Processor / Procesadora de Alimentos

Model / Modelos ***MASTER SKY***

Office

Phone: 1-800-503-7534 / 305-868-1603

Fax: 305-866-2704

sales@skyfood.us - www.skyfood.us

TOLL FREE 1-800-503-7534

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MASTER SKY

SUMMARY

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Registro de Garantía



IMPORTANTE:

Solamente para productos de las marcas



Información del Usuario

* Persona de Contacto: _____

* Tipo de Empresa:

- | | |
|--|---|
| ☐ Panadería Bagel y Operaciones | ☐ Mayorista con Comestibles |
| ☐ Panadería (Asociado con Restaurante) | ☐ Mayorista sin Comestibles |
| ☐ Bolera | ☐ Empacador de Carne |
| ☐ Negocios e Industria en la Casa de Alimentación | ☐ Otros negocios que prepara o sirver alimentos |
| ☐ Carnicería | ☐ Otros negocios que vende, pero no sirven comida |
| ☐ Abastecimiento | ☐ Pizza (Cenar en /llevar) |
| ☐ Club de Tiendas | ☐ Restaurantes (independiente / cadena) |
| ☐ Tienda de Conveniencia | ☐ Escuela |
| ☐ Club de Campo | ☐ Estadios / Coliseum |
| ☐ Delicatessen (Cadena / Restaurante) | ☐ Supermercado |
| ☐ Delicatessen (Independiente y No-Restaurant) | ☐ El parque temático |
| ☐ Tienda de Alimentos | ☐ Universidad / Escuela |
| ☐ Gobierno | ☐ Viñedo |
| ☐ Hospital | ☐ Clube de Almacenes |
| ☐ Alojamiento | ☐ Operación de cocción al por mayor (no institucional) |

* Nombre de la Compañía: _____

* Dirección: _____

* Ciudad: _____

* Estado: _____ * Zip Code: _____

* Teléfono: _____ Fax: _____

** E-mail: _____

Página Web: _____

☐ Me gustaría unir a la lista de correo.

Detalles del Producto

* Item Comercial del Producto: _____

El item comercial del producto se puede encontrar en la etiqueta de identificación del producto de la máquina.

* Número de serie: _____ * Confirme el número de serie: _____

Esta información, el número de serie del producto, también se puede encontrar en la etiqueta de identificación del producto de la máquina.

* Prueba de compra: ☐ Sí
☐ No

* Comprado en: ____/____/____ (mm / dd / yyyy)

* Adquirido en: _____

Nombre de la compañía

* Indica que el campo es obligatorio. ** Indica que el campo es obligatorio y no obligatorio por Fax.

Preguntas sobre como llenar este formulario?

Llamada 1-800-503-7534 / 305-868-1603

Devuelva el formulario completo a la:

SKYFOOD EQUIPMENT LLC

11900 Biscayne Blvd. Suite 616

North Miami, FL 33181 - USA

O fax formulario a:

305-866-2704

1. INTRODUCTION

1.1 Safety

If and when the Food Processor MASTER SKY is not correctly used, it is potentially a DANGEROUS machine. Never place your hand inside the product outlet, nor inside the throats. Only duly trained people shall change the Discs or Grilles, shall clean or perform any other maintenance service. To avoid ACCIDENTS follow the instructions below:

1.1.1 Handle the Discs and grilles carefully, because they have sharp knives

1.1.2 Take the electric plug off its socket, before to withdraw any moving part, change the discs or grilles, or before cleaning or any other maintenance operation.

1.1.3 Never use any kind of tools, to introduce the food inside the throats, other than the pushers provided with the Food Processor.

1.1.4 Never open the frame lid, before to be sure the disc are completely still

1.1.5 Never throw water directly to the machine



IMPORTANT

This equipment shall not be used by persons (including children) having mental or physical reduced capabilities, or insufficient experience or knowledge, unless they did receive sufficient instructions or supervision regarding its use, given by a person responsible for the equipment security.

IMPORTANT

If the cord is not in suitable conditions for use, it shall be changed by the manufacturer, its Authorized Technical Assistant, or by a qualified person, in order to avoid accidents.

1.2 MAIN COMPONENTS

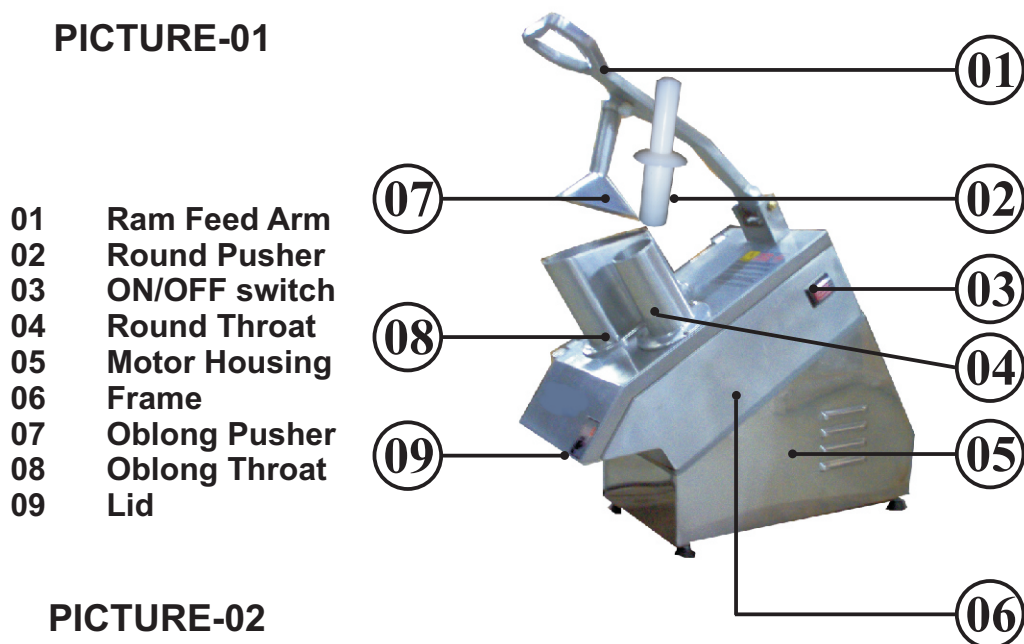
The Food Processor MASTER SKY is fitted with two safety sensors. When the Ram Feed Arm is lifted, the machine stops automatically, and will start again when the Arm is lowered.

When the frame lid is opened , the machine stops and starts again when the lid is closed.

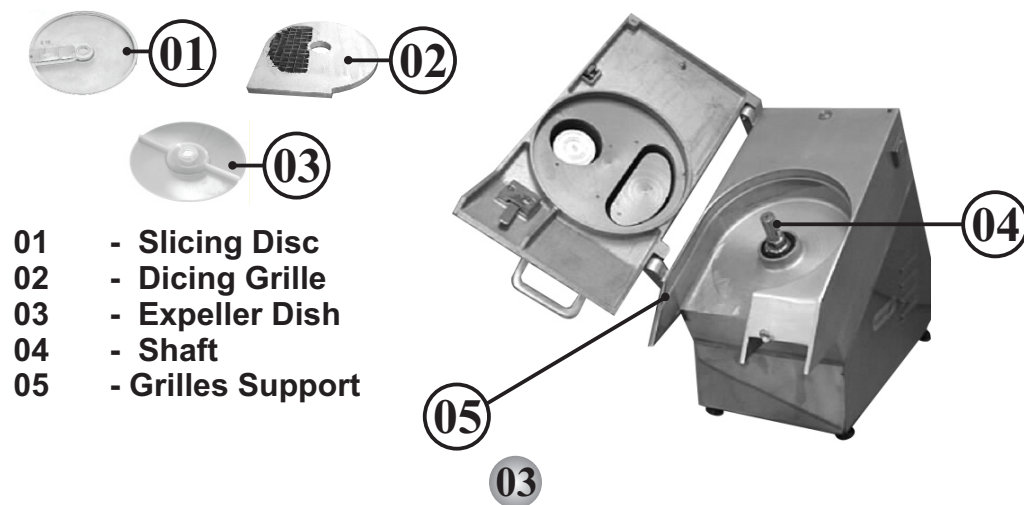
The Food Processor MASTER SKY is a table machine , allowing to perform different cutting shapes , such as : slices , shreds, scallop, dices , French fries , and others. It is able to process practically all vegetables , preserving their nutrients , their colors, their juices , and to avoid wasting .

All the machine different parts are mainly manufactured using high grade materials , as food recommended aluminum , and polished stainless steel .

PICTURE-01



PICTURE-02



Todos los productos que se encuentren en instalaciones ó domicilios que no sean comerciales, deben ser llevados o despachados, con flete prepago, sea para las instalaciones de SKYFOOD, sea para una compañía de servicio ("Compañía de Servicio") indicada por SKYFOOD. Productos que se encuentren en instalaciones comerciales y con peso menor que setenta (70) libras deben ser traídos o despachados, flete prepago, sea para las instalaciones de SKYFOOD sea para la Compañía de Servicio. Distancia o tiempo de viaje NO serán pagados. SKYFOOD ofrece una garantía limitada en sito para productos que estén solamente en instalaciones comerciales con peso neto superior a setenta (70) libras, siempre que estén instalados en una dirección dentro de un rayo de treinta (30) millas de una Compañía de Servicio. **Usuarios finales son responsables por todos los costos extra de viaje y costo por milla.** En este caso servicios de garantía serán provenientes durante las horas de trabajo comerciales.

Este producto sera sustituido o reparado bajo la garantía, por un periodo de un (1) año desde la fecha de compra por el comprador original/usuario ("Usuario Final"), ó diez ocho (18) meses a partir de la fecha de envío desde el almacén de SKYFOOD cual sea la fecha que expire primero.

Accesorios serán remplazados ó reparados bajo la garantía por un periodo de (30) días a partir de la fecha de compra por el comprador/usuario ("Usuario Final"), ó diez ocho (18) meses a partir de la fecha de envío desde el almacén de SKYFOOD cual sea la fecha que expire primero.

La garantía no será aplicable hasta que un formulario de **REGISTRO DE GARANTÍA** sea recibido por SKYFOOD EQUIPMENT, LLC, dentro de treinta (30) días de la fecha de la compra. El **REGISTRO DE GARANTÍA** sea en el Manual de Instrucción de cada producto ó en el sito de SKYFOOD: www.skyfood.us. El Usuario Final debe llenar el formulario de **REGISTRO DE GARANTÍA** y mandarlo para SKYFOOD de acuerdo con las instrucciones indicadas en el referido sito. **Sin el cumplimiento de esta condición la garantía NO será valida.**

La garantía no se extiende para productos de terceros. No existen otras garantías ó condiciones expresas otras que aquellas ofrecidas por cada fabricante de productos vendidos por SKYFOOD que no sean bajo la marca FLEETWOOD by SKYMSSEN, SKYMSSEN y SKYFOOD.

Para preguntas ó asistencia, no devuelva el producto ó accesorios para la tienda, por favor llame a Toll Free 1-800-503-7534, ó visite la sección Servicio al Cliente en www.skyfood.us. Para un servicio mas rápido tenga disponible el nombre del modelo, el numero de serie y la prueba de compra para que el operador le asista.

SKYFOOD se reserva el derecho de cambiar los términos de la Garantía Limitada a cualquier momento sin previo aviso. También se reserva el derecho de cambiar el proyecto y las especificaciones de sus equipos ó cualquier otra documentación a cualquier momento. El usuario final no tendrá derecho a compensaciones resultantes de éstos cambios.

Actualización :

Estes **Terminos y Condiciones** fueran por ultimo actualizadas en 1 de Marzo 2015.

SKYFOOD EQUIPMENT LLC - SERVICIO

Para preguntas o asistencia, llame SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, o visite la sección de Servicio al Cliente en **www.skyfood.us**.

GARANTIA LIMITADA DE SKYFOOD

Salvo especificado diferentemente nuevos productos **FLEETWOOD by SKYSEN**, **SKYSEN** y **SKYFOOD** accesorios excluidos, vendidos por SKYFOOD EQUIPMENTS, LLC ("SKYFOOD"), para uso solamente en los Estados Unidos (colectivamente "Productos" ó singularmente "Producto") son garantizados de estar libres de defectos en los materiales y la mano de obra por un periodo de un (1) año desde la fecha de compra por el comprador original/usuario ("Usuario Final"), ó diez ocho (18) meses a partir de la fecha de envío desde el almacén de SKYFOOD cual sea la fecha que expire primero. Varios productos nuevos y accesorios pueden ser garantizados por un periodo diferente de un (1) año, mientras otros podrían estar sujetos a limitaciones de transporte, como especificado en Manual de Instrucción del producto. **Es necesario presentar la Prueba de Compra, caso contrario la garantía NO SERÁ APLICABLE.** Ninguna garantía es dada ó implícita para usuarios secundarios o para terceras partes. Es condición fundamental de la Garantía que SKYFOOD sea notificada de cualquier defecto en materiales ó mano de obra en el plazo de cinco (5) días del ocurrido, dentro del plazo de la garantía. Si el aviso del reclamo, bajo esta garantía, es hecho en tiempo por el usuario final, SKYFOOD ó una compañía de servicio ("Compañía de Servicio") indicada, hará el reparo o la sustitución del Producto, a criterio de SKYFOOD, bajo las condiciones adicionales escritas abajo.

Esta garantía no se aplica si el daño ocurre de una instalación impropia ó mantenimiento hecho por una compañía de servicio ("Compañía de Servicio") no autorizada, tensión eléctrica errada, ni si los productos ó partes hubieren sido usados fuera de conformidad con las instrucciones de operación y mantenimiento, sujetos a mal uso ó abuso, ó dañificados por accidentes, causas de fuerza mayor, uso anormal, tensión ó cualquier otra causa que no sea de responsabilidad de SKYFOOD o afuera de su razonable control. **Esta garantía NO cubre mano de obra de servicio y desparas de viaje para proceder ajustes en los productos o /y accesorios.** Además del desgaste y rasgue de algunos ítems, como pero no limitado a; partes de vidrio, hojas de corte, piedras, cuchillas, platos, cuchillas de corte, discos de corte, vedamientos, cambios de óleo, cinta para vedamiento, cintas de aislamiento, gusanos, rodamientos auto-lubricados, carbones para motores eléctricos, y otras partes desgastables por su naturaleza y que necesiten ser repuestas con frecuencia. **Componentes eléctricos están sujetos a desgaste y rasgue natural y no están cubiertos por esta garantía. ESTA GARANTÍA ESCLUDE TODAS GARANTÍAS VERBALES, ESTRUCTURALES, EXPRESA, Ó IMPLÍCITA QUE PUDIERA SER APLICABLE A SKYFOOD, INCLUSO, PERO NO LIMITADO A, CUALQUIER GARANTIA IMPLICITE COMERCIALIZACIÓN Y ADAPTABILIDAD PARA FINALIDADES PARTICULARES.** Bajo ninguna circunstancia SKYFOOD será responsable por pérdida de uso, renta o lucros cesantes o por daños incidentes ó consecuentes. SKYFOOD en ninguna circunstancia será responsable por cualquier pérdida, daño, daño oculto, despesa ó atraso de mercaderías, por cualquier motivo cuando dichas mercaderías estuvieren en custodia, posesión ó control de terceras partes seleccionadas por SKYFOOD para despachar, tramitar, libetar, transportar ó otros servicios relativos a estas mercaderías. El único remedio por la quiebra de cualquier garantía se limita a lo que es expuesto arriba.

1.3 Technical Characteristics

Table - 01

Characteristics	Unit	PAIE
Average Production	lb/h	600 to 800
Voltage	V	110/220
Electric Current	A	10,8
Frequency	Hz	50/60 (*)
Power Rating	CV	0,25
Consumption	kW.h	0,2
Height	inches	17 3/8"
Width	inches	9 7/8"
Depth	inches	23 1/4"
Net Weight	lb	49
Gross Weight	lb	71

(*) Observation : Frequency will be the one indicated on motor label

1.4 Available Discs

TABLE 02 gives the food processor available discs

DISCS SUPPLIED WITH THE EQUIPMENT	
DESIGNATION	MODEL
-	-
OPTIONAL DISCS (sold separately)	
DESIGNATION	MODEL
SLICER DISC - 1 mm	E1
SLICER DISC - 3 mm	E3
SLICER DISC - 5 mm	E5
SLICER DISC - 10 mm	E10
SERRATE SLICER DISC - 3 mm	EH3
SERRATE SLICER DISC - 7 mm	EH7
SCALLOP CUT DISC - 2 mm	W2
SCALLOP CUT DISC - 3 mm	W3
SCALLOP CUT DISC - 4 mm	W4
SHREDDER DISC - 3 mm	Z3
SHREDDER DISC - 5 mm	Z5
SHREDDER DISC - 8 mm	Z8
CRIMPING DISC (JULIENE) - 2,5 mm	H2,5
CRIMPING DISC (JULIENE) - 3 mm	H3
CRIMPING DISC (JULIENE) - 7 mm	H7
DICING DISC - 8x8 mm	GC8
DICING DISC - 12x12 mm	GC12
DICING DISC - 16x16 mm	GC16
FRENCH FRY DISC - 10 mm	GP
GRATER DISC	V

2. INSTALLATION AND PRE-OPERATION

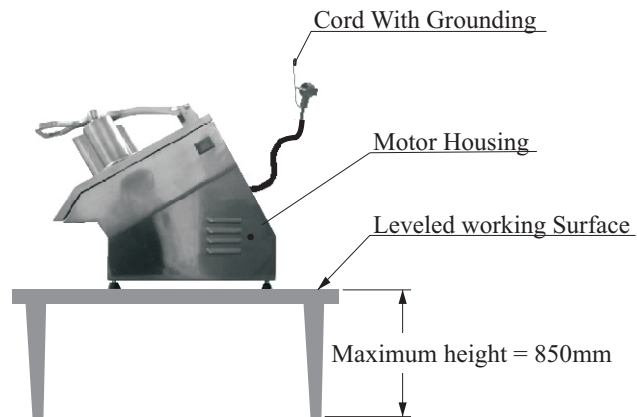
2.1 Installation

The Food Processor should be placed on a leveled working surface , preferably 850 mm high above floor . Below the outlet, place a recipient to collect the processed product .

Control the electricity source voltage , it shall be the same as the Food Processor motor voltage, 110 or 220 V . The label stuck on the cord will give you the right voltage.

The cord has a plug with two round pins and a grounding wire (earth wire) . The three shall be well connected before to switch ON the machine .

Picture - 03



2.2 Pre- Operation

Be sure the Food Processor is stable . Before to start operation wash the discs and the grilles with hot water and neutral soap , rinse and dry before to replace them into the machine .

2.3 Selecting the Discs and Grilles

To be supplied as optional a complete range of discs and grilles are at your disposal , to process a wide vegetables and fruits products .

Warranty Registration**IMPORTANT:**

Only for products of the trademark: and

Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

Return completed form to:SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 616
North Miami, FL 33181 - USA**Or fax form to:**

305-866-2704

User Details

* Contact Person: _____

* Business type:

- | | |
|--|---|
| ☐ Bakery and Bagel Operations | ☐ Mass Merchandiser with Grocery |
| ☐ Bakery (Associated with Restaurant) | ☐ Mass Merchandiser with NO Grocery |
| ☐ Bowling Center | ☐ Meat Packer and Purveyor |
| ☐ Business and Industry In-House Feeding | ☐ Other Business that prepares or serves food |
| ☐ Butcher | ☐ Other Business that sells but doesn't serve food |
| ☐ Catering | ☐ Pizza (Dine In / Carry Out) |
| ☐ Club Stores | ☐ Restaurants (Independent / Chain) |
| ☐ Convenience Store | ☐ School |
| ☐ Country Club | ☐ Stadiums / Coliseum |
| ☐ Delicatessen (Chain / Restaurant) | ☐ Supermarket / Grocery |
| ☐ Delicatessen (Independent and Non-Restaurant) | ☐ Theme Park |
| ☐ Food Store | ☐ University / College |
| ☐ Government | ☐ Vineyard / Winery |
| ☐ Hospital | ☐ Warehouse Clubs |
| ☐ Lodging | ☐ Wholesale Baking Operation (Non-Institutional) |

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

☐ I would like to join the Mail List.☐ I would like to join the E-mail List.**Product Details**

* Product Commercial Item: _____

The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase: ☐ Yes
☐ No

* Purchased On: ____ / ____ / ____ (mm / dd / yyyy)

* Purchased From: _____

Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

Table 03 , Selecting Products Cuts , give the list of discs and grilles and their combinations to be selected to obtain many cuts .

IMPORTANT

The Selecting Products Cuts Table aim is to suggest some kind of cuts to be used with some product. The result of the cuts depends on the condition, the type and the quality of the processed product .

Table - 03

Selecting Products Cuts Table		
Product	Kind of Cut	Discs
Beet	Slices	E1, E3, E5 e E10
	Scallop Cut	W2, W4
	Dices	E10 + GRADE CUBO
	Shredder	Z3, Z5 e Z8
	Crimping Slices	H2,5, H3, H7, EH3, EH7
Carrots	Slices	E1, E3, E5 e E10
	Scallop Cut	W2, W4
	Dices	E10 + GRADE CUBO
	Shredder	Z3, Z5 e Z8
	Crimping slices	H3, H7, EH3, EH7
Cabbage	Grater	V
	Strips	E1, E3, E5 e E10
Mushroom	Shredder	Z3, Z5 e Z8
	Slices	E1, E3, E5
Onion	Dices	E10 + GRADE CUBO
	Slices	E1, E3, E5, e E10
Pepper	Dices	E10 + GRADE CUBO
Radish	Slices	E1, E3, E5, e E10
	Slices	E1, E3, e E5
	Scallop Cut	W2, W4
	Shredder	Z3, Z5 e Z8
Leaves (*)	Crimping Slices	H3, H7, EH3, EH7
	Strips	EH3 , EH7
	Slices - <i>Chip's</i>	EH3 , EH7
Potatoes	French Fry	E1, E3 e E5
	Dices	E10 + GRADE PALITO
	Dices	E10, GRADE CUBO
	Shredder	Z3, Z5 e Z8
	Crimping Slices - <i>Juliene</i>	H3, H7, EH3, EH7
Bananas	Scallop Cut	W2, W4
	Slices	E3 e E5
Oranges	Slices	E5 e E10
Apples	Slices	E1, E3 e E5
Papayas	Dices	E10 + GRADE CUBO
Coco Nut	Sherdder	Z3, Z5 e Z8
	Grater	V

(*) Only some kind of leaves. Consult your Dealer.

IMPORTANT

The expeller dish shall always be used , notwithstanding the other discs or

The expeller dish is used to help the processed products way out, ejecting them.

Picture - 04



Expeller Dish

2.4 Selecting the Throat

IMPORTANT

Under no circumstances , hands or other objects , unless the pushers supplied with the machine , shall be used to push the food inside the throats .

The use of the correct throat , with the correct pusher , shall be obeyed .

The Ram Feed Arm must be steadily pressed , because on the contrary the food will be displaced inside the throat , producing irregular cuts .

The Food Processor PAIE works at high speed , therefore its feeding shall be equally fast .

For smaller size products , such as carrots, a better cut achievement is obtained using the Round Pusher B (Pic.-05) .

When to prepare a fruits or vegetables combination , using only one disc , or one disc and a grille , always start cutting the softer product , finishing with the hard ones .

When using the Grater Disc , it will be possible to change the grain size . With a light pressure the grains will be thinner, increasing the pressure the resulting grain size will be larger .

less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the FLEETWOOD by SKYMSSEN, SKYMSSEN and SKYFOOD brand.

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates

These **Terms and Conditions** were last updated on March 1st, 2015.

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, or visit the Customer Service section at www.skyfood.us.

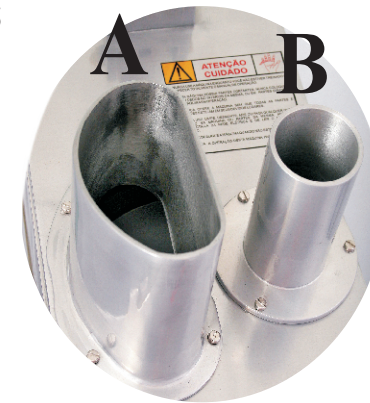
SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYMSSEN**, **SKYMSSEN** and **SKYFOOD** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). Products held at commercial facilities and weighing

Picture - 05



3. Operation

3.1 Starting

IMPORTANT

Unplug the machine before to change the discs or the grilles. Wait till the disc is completely still , before to open the frame lid .

Before starting be assured the frame lid is surely closed and locked .

To start the machine press the ON/OFF switch green button , on the machine right side .

The Food Processor MASTER SKY has two safety devices :

One of them is meant to avoid the machine to start with an open lid , and therefore to guaranty the operator safety , it shall not be used to switch OFF the machine , rising the lid .When the frame lid is lowered the machine starts automatically .

The other safety device switch OFF the machine when the Ram Feed Arm is lifted , the machine will run again when the Ram Feed Arm is lowered .

3.2 Using One Disc

IMPORTANT

The Expeller Dish shall always be on place , independently of the disc or grille currently in use . Before to open the frame lid , be assured the disc is completely still .

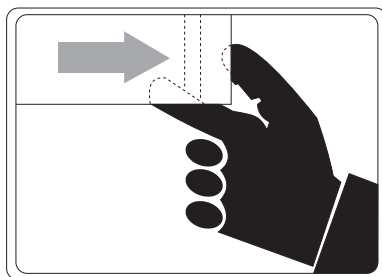
'All the discs shall fit with ease on the shaft , by means of a little turning movement .

Any contact between the disc and the frame lid , means the disc is wrongly placed .

Follows the instruction to place and remove the discs :

3.2.1 With the machine switched OFF and the disc still, move the frame lid open/close trigger , placed below on the right side , as shown on the open/close label - Picture - 06 stuck on the lid . With the frame lid open , be careful with the Ram Feed Arm which has to be handled slowly .

Picture - 06



3.2.2 Place the expeller dish , care to be taken to have it perfectly fitted .

3.2.3 Be careful with the disc blades , fit the disc on the shaft and turn it lightly anticlockwise, to have it perfectly locked .

3.2.4 Close the frame lid , till to have it securely locked .

3.2.5 To remove the disc proceed inversely .

To place and to remove the disc follow Picture - 07 .

Foto-06

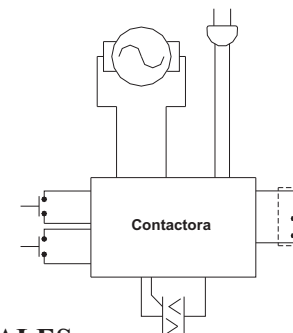


9.AVISOS GENERALES

SIEMPRE desligue la maquina antes de la limpieza o manutención.
PROVIDENCIE espacio suficiente alrededor de la maquina para evitar accidentes.
SIEMPRE mantenga el suelo seco. Suelos mojados pueden causar deslizamientos.
SIEMPRE desligue la maquina cuando hubiera caída de energia.
NUNCA deje suciedad o agua entrar en los componentes electricos y mecánicos de la maquina.
NO modifique las características originales de la maquina.
NO remova o rompa las calcomanias de seguridad y identificación.
* La vida de servicio - 2 años para la jornada de trabajo normal



10.DIAGRAMA ELECTRICO MODELO PAIE



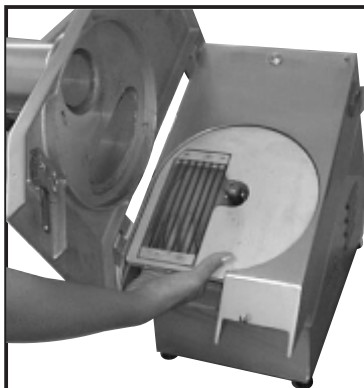
11. CONSEJOS GENERALES

- Do not wear loose fitting clothes while operating the unit. Do not use bracelets or any other piece of jewelry. Have your hair always shortened and held up (use hair fishnets if necessary) in a way it cannot reach any part of the machine. Roll up any loose sleeves.

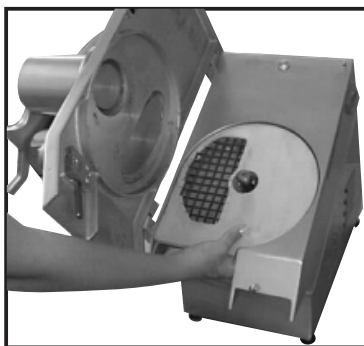
- SKYFOOD is not responsible for any harm or injury caused by the negligent or inappropriate use of this equipment by any operator. This equipment must be operated only by persons whose age equals or exceeds 18 years old, in a safe and sound state of mind, free from the influence of any kind of drugs and alcohol, that received proper training and instructions regarding the correct operation of this machine, that are wearing correct and authorized safety clothes. All and any kind of modifications carried on and applied to this machine immediately nullifies any kind of warranty and may result in harm and injuries to the individuals operating this machine and to individuals that are located in the machine surrounding areas while it is being operated.

- Under no circumstances place your hands in the moving parts of the machine while it is being used. Make sure the machine has come to a complete stop before accessing the processed ingredients.

Reja French Fry



Reja Cubo



8.LIMPIEZA

Limpie la maquina antes de la primera operación y después de cada operación.

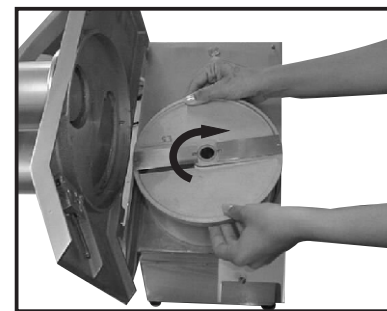
IMPORTANTE: Siempre desconecte la maquina de la red electrica antes de empezar la limpieza.

Abra la tapa. Remova la tapa empujandola para arriba hasta que la misma salga completamente de la bisagra, como muestra la Foto 06.

Lave todas las partes removibles de la maquina con agua caliente y jabón neutro. Pase un paño húmedo por el lado externo de la maquina y sequela usando un paño seco y limpio.

Nunca use objetos de metal como: cuchillas, tenedores, etc. para ayudar a limpiar las laminas. Usted puede usar una zanahoria o una papa para hacer eso.

IMPORTANTE: La maquina no es protegida contra jorros de agua. No la limpie con jorros de vapor, manguera de presión o metodos similares. No coloque la maquina en la pila o debajo del grifo, eso podrá resultar en cortocircuito o en serios perjuicios a la maquina.



Slicer Disc E5



Expeller Dish

3.3 Using a Slicer Disc and a Grille

IMPORTANT

The Expeller Dish shall always be on place , independently of the disc or grille currently in use . Before to open the frame lid , be assured the disc is completely still .

The grille shall be fitted in between the expeller dish and the disc , that will have to be perfectly clean to fit perfectly .

Only Slicer disc shall be used : E1, E5, E10, EH3, EH7

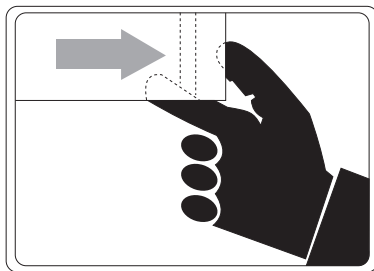
Follows the instruction to place and remove the discs and the grille :

3.3.1 With the machine switched OFF and the disc still, move the frame lid open/close trigger , placed below on the right side , as shown on the open/close label - Picture - 06 stuck on the lid . With the frame lid open , be careful with the Ram Feed Arm which has to be handled slowly .

IMPORTANT

The Slicer Dented Discs EH3 and EH7 are suitable to cut products with skin and leaves (example : tomatoes and lettuce) .

Picture - 06



3.3.2 Place the expeller dish , care to be taken to have it perfectly fitted.

3.3.3 After to have selected the desired grille , place it with the grille itself on the left side of the machine . Then fit it into the machine frame hollow .

3.3.4 Be careful with the disc blades , fit the disc on the shaft and turn it lightly anticlockwise, to have it perfectly locked .

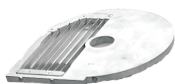
3.3.5 Close the frame lid , till to have it securely locked .

To place and to remove the disc follow Picture - 08 and 09 .

Picture - 08



Slicer Disc E3



French Fry Grille



Expeller Dish

Empezando la operación:

Antes de insertar los discos en la maquina averigue si la misma está desligada y desconectada de la red electrica.

Para abrir la Tapa tire la traba que se encuentra abajo de la tapa en la parte frontal al lado derecho.

Averigue si el Disco Expelidor está posicionado en el eje. El Disco Expelidor debe siempre ser el primer disco a ser posicionado en el eje, y debe estar bién encajado.

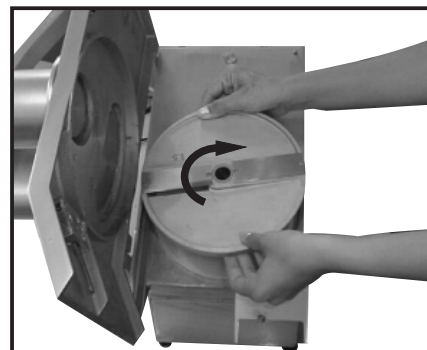
Después seleccione el disco deseado y lo coloque cuidadosamente en el eje girandolo en el sentido horario para fijarlo, como muestra la Foto 04 abajo.

Cierre la tapa No.09 (Foto 01) y averigue si la traba está trabando bien la tapa antes de ligar la maquina.

Para ligar la maquina use la Llave Liga/Desliga No.03 (Foto 01).

IMPORTANTE: Cuidado al manosear los Discos.

Foto-04



Disco Cortador E5



Disco Expelidor

Haciendo Cubos o Papas Fritas:

Para hacer cubos Usted necesita usar un Disco Cortador y una Reja Cubo. Para hacer papas fritas es también necesario usar un Disco Cortador junto con la Reja de *French Fries*.

IMPORTANTE: Para obtener cubos y papas fritas solamente utilice la Entrada Semi-circular.

Las rejass deben ser encajadas en su debido lugar, de modo que las laminas se queden en el lado izquierdo del eje. Después seleccione el Disco Cortador deseado y pongalo arriba de la Reja, como muestra la Foto-05 (pagina 05).

Para remover los discos siga los pasos arriba pero inversamente.

5.INSTALACIÓN

La Procesadora de Alimentos PAIE debe ser instalada en una superficie nivelada, non derrapante. Solamente personas calificadas y/o experientes deben hacer la instalación. La altura de la superficie del soporte debe ser de 850mm. En la frente de la salida del producto procesado debe haber un espacio para se colocar una bandeja para coleccionar el producto.

Verifique el voltaje. El voltaje del motor debe ser el mismo que lo de la red electrica. Atierre la maquina correctamente.
Contacte a su Distribuidor si Usted tiene alguna pregunta o problema en instalar la maquina.

6-PRE-OPERACIÓN

Averigue si la maquina esta firme en su posición, no es permitido movimiento en la superficie del soporte.

Lave todos los discos con agua caliente y jabón neutro, y sequelos.

IMPORTANTE: El disco expelidor, mostrado en la Foto 03 abajo, debe siempre ser colocado abajo de cualquier disco.

Foto-03



Disco Expelidor

7.OPERACIÓN

Utilización de las Entradas de Alimentación:

Para se obtener un buén resultado de la operación seleccione la entrada correcta para introducir el alimento en la maquina, por ejemplo: pequeños alimentos como zanahoria deben ser introducidos en la entrada tubular No.04 (Foto - 01) y alimentos más grandes, como papas, deben ser introducidos en la entrada semi-circular No.08 (Foto - 01).

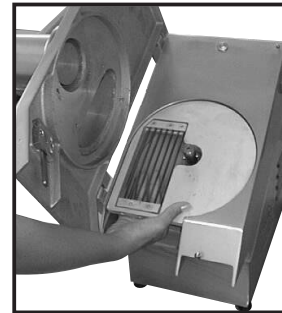
Debese aplicar una cierta presión en el empujador, de lo contrario el alimento puede quedarse parado dentro de los tubos alimentadores causando cortes irregulares.

La Procesadora de Alimentos PAIE trabaja en alta velocidad, y de la misma manera ella debe ser alimentada.

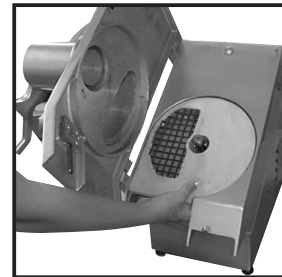
Cuando preparar ensalada empieze siempre procesando el producto más blando y después los más duros.

Usted puede controlar el tamaño de los granos cuando usar el Disco Rallador V a través de la presión que se aplica en el empujador, si Usted coloca poca presión en el empujador un grano fino será obtenido, de lo contrario granos más grandes serán obtenidos.

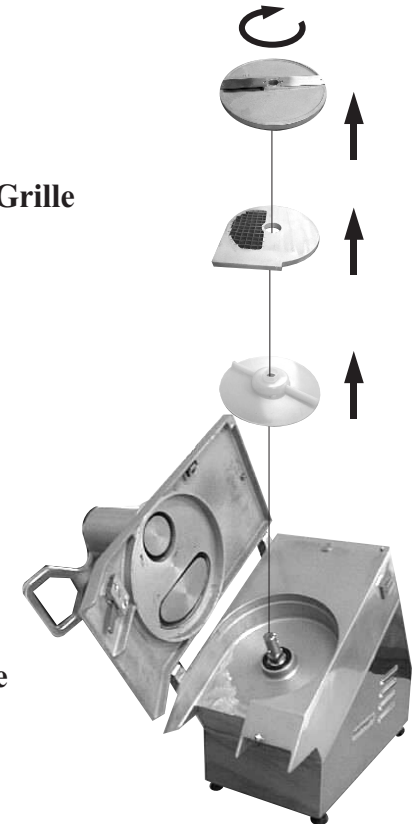
Picture - 09



French Fry Grille



Dicing Grille



3.4 Cleaning

IMPORTANT

**Never clean the machine connected to the electric network , unplug it .
Before to open the frame lid , be sure the disc is completely still .**

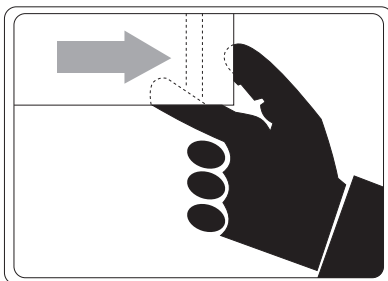
To clean the machine , unplug it .

All the moving parts shall be removed and cleaned .

Follows the instructions to remove the moving parts :

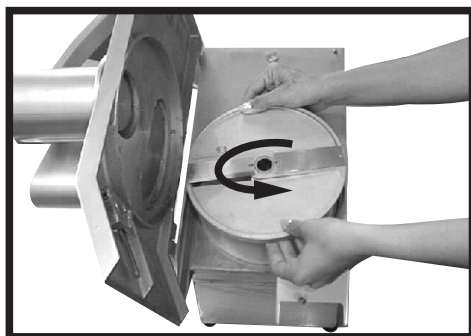
3.4.1 With the machine switched OFF and the disc still, move the frame lid open/close trigger , placed below on the right side , as shown on the open/close label - Picture - 06 stuck on the lid . With the frame lid open , be careful with the Ram Feed Arm which has to be handled slowly .

Picture - 06



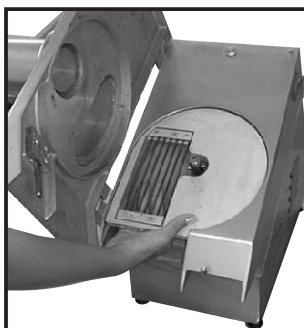
3.4.2 Be careful with the blades . Hold the disc , turn it anticlockwise and lift it , it will be removed

Picture - 10



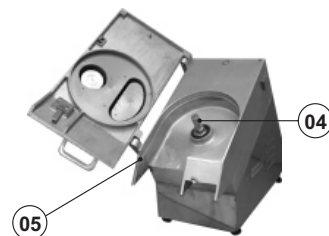
3.4.3 Hold the inferior left side of the grille and lift it , always being careful with the blades .

Picture - 11

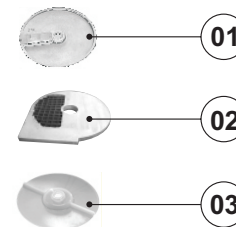


French Fry Grille

Foto-02



- 01 Disco Cortador
- 02 Disco Reja 12 x 12mm
- 03 Disco Expelidor
- 04 Eje



3.CARACTERISTICAS TECNICAS

Tabla-01

Característica	Unidad	PAIE
Capacidad de Carga	kg/h	hasta 400
Voltaje	V	110/220 (*)
Corriente Eléctrica	A	10,8
Frecuencia	Hz	50/60 (*)
Potencia	HP	0,25
Consumo	kW.h	0,2
Altura	mm	440
Ancho	mm	250
Profundidad	mm	590
Peso Neto	kg	24,5
Peso Bruto	kg	25,5

* La máquina es provida con frecuencia y voltage unicos, conforme solicitado en el pedido.

1.4 Discos Disponibles

Tabla-02

En la TABLA 02 están listados los discos disponibles para su procesadora.

DISCOS SUMINISTRADOS CON EL EQUIPO	
DESIGNACIÓN	MODELO
-	-
DISCOS OPCIONALES (vendidos por separado)	
DESIGNACIÓN	MODELO
DISCO CORTADOR - 1 mm	E1
DISCO CORTADOR - 3 mm	E3
DISCO CORTADOR - 5 mm	E5
DISCO CORTADOR - 10 mm	E10
DISCO CORTADOR DENTADO - 3 mm	EH3
DISCO CORTADOR DENTADO - 7 mm	EH7
DISCO CORTE ONDULADO - 2 mm	W2
DISCO CORTE ONDULADO -3 mm	W3
DISCO CORTE ONDULADO - 4 mm	W4
DISCO DESHILADOR - 3 mm	Z3
DISCO DESHILADOR - 5 mm	Z5
DISCO DESHILADOR - 8 mm	Z8
DISCO DESH. CUADRADRO (JULIENE) - 2,5 mm	H2,5
DISCO DESH. CUADRADRO (JULIENE) - 3 mm	H3
DISCO DESH. CUADRADRO (JULIENE) - 7 mm	H7
DISCO PARA CORTE CUBO - 8x8 mm	GC8
DISCO PARA CORTE CUBO - 12x12 mm	GC12
DISCO PARA CORTE CUBO - 16x16 mm	GC16
DISCO PARA CORTE BASTON - 10 mm	GP
DISCO RALLADOR	V

AVISO A LOS PROPIETARIOS Y OPERADORES

La Procesadora de Alimentos es desarrollada para procesar alimentos eficientemente y con seguridad. Aunque el usuario sea bien entrenado y supervisionado existe la posibilidad de un serio accidente. Es responsabilidad del propietario asegurar que la maquina sea usada correctamente y seguramente, siguiendo las instrucciones contenidas en este Manual y los requisitos de las leyes locales.

1.PRINCIPALES PRECAUCIONES

La Procesadora de Alimentos puede ser una maquina potencialmente peligrosa cuando usada incorrectamente. Limpieza, manutención o servicio deben ser hechos solamente por operadores experientes. Por lo tanto, lea todas las siguientes instrucciones con atención para evitar accidentes: PARA USO COMERCIAL SOLAMENTE por operadores calificados.

ANTES de limpiar la maquina desconectela de la red electrica.

NUNCA use herramientas que no pertenezcan a la maquina para ayudar en la operación.

MANTENGA las manos lejos de las partes movibles, siempre use la palanca empujadora.

NUNCA ponga las manos dentro de los tubos de alimentación ni en la salida del producto procesado.

NUNCA levante la tapa antes de la parada completa del disco.

NUNCA conecte la maquina a la red electrica con las manos o ropas mojadas.

NUNCA chorree agua o otro liquido directamente al motor, llave electrica o en cualquier otro componente electrico.

SIEMPRE instale el equipo en una area de trabajo con luz y espacio adecuados y lejos de niños y visitantes.

NUNCA opere la maquina sin las calcomanias de Atención y sin el Manual de Instrucciones al alcance del usuario.

NUNCA deje la maquina trabajando sola.

SIEMPRE aterre la maquina adecuadamente.

PARE la maquina inmediatamente si Usted escuchar ruidos anormales o sentir que accidentes pueden ocurrir.

CONTACTE a su Distribuidor si hubiera cualquier problema con la instalación y/o operación de esta maquina.

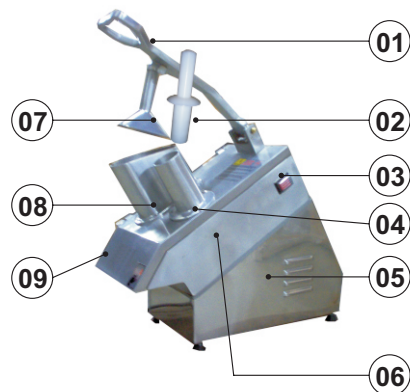
2.PRINCIPALES COMPONENTES

La tapa es provida con una llave de seguridad, o sea, cuando abierta, el motor para de funcionar, y vuelve a funcionar cuando la tapa es nuevamente cerrada.

Lo mismo ocurre con la palanca empujadora, cuando levantada el motor para de funcionar, y vuelve a funcionar cuando la palanca es bajada.

Algunas partes de la maquina son hechas en aluminium polido y otras en acero inoxidable.

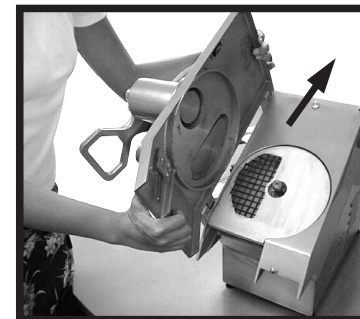
Foto-01



- 01 Palanca Empujadora
- 02 Empujador
- 03 Llave Liga/Desliga
- 04 Entrada Tubular
- 05 Gabinete
- 06 Caja de los Discos
- 07 Empujador
- 08 Entrada Semi-circular
- 09 Tapa

3.4.4 Remove the frame lid . To do that slide it backwards , until have it completely removed from the frame .

Picture - 12



3.4.5 Wash all the parts with hot water and soap , rinse them and dry them .

3.4.6 To clean food eventually remaining stuck to the grilles , do not use hard objects such as knives , forks and similar . Use a potato or a carrot to remove

4. General Safety Practices

IMPORTANT

If any item from the **GENERAL SAFETY NOTIONS** section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

4.1 Basic Operation Practices

4.1.1 Dangerous parts

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be fatal.

Never touch manual commands such as switches, buttons, keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be used when necessary. Before any kind of maintenance, physically remove the plug from its socket .

Provide space for a comfortable operation thus avoiding accidents. Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before to give any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one . Check this manual for further details if necessary.

Never use a manual command (switch , buttons , lever) unadvisedly.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step . Every step of the operation shall be taken only if a sign has been made and responded.

4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases .

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

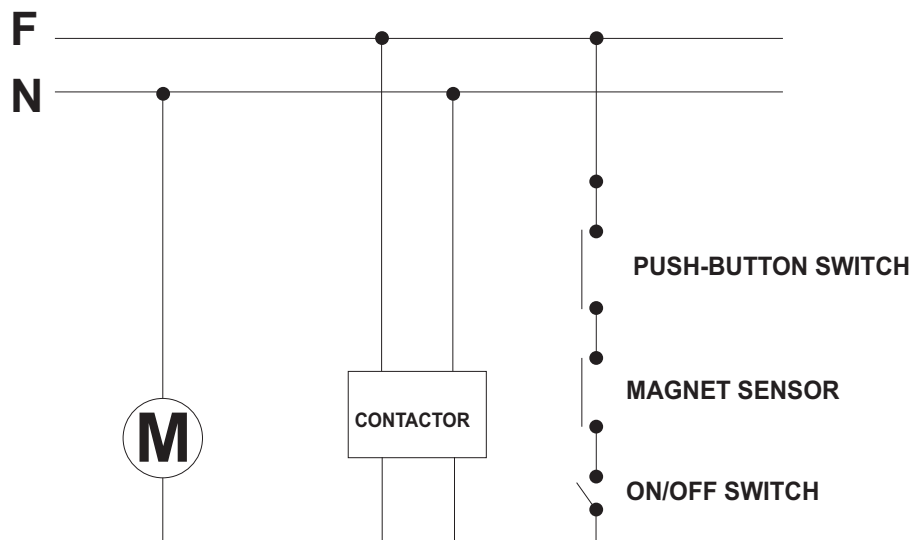
DO NOT MODIFY original characteristics of the machine.

DO NOT REMOVE, TEAR OFF OR MACULATE any safety or identification labels . If any labels has been removed or is no longer legible contact your nearest dealer for replacement.

INDICE

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5.3 Electrical Diagram Mod. MASTER SKY 110 and 220 Volts



6. GENERAL ADVICES

- Do not wear loose fitting clothes while operating the unit. Do not use bracelets or any other piece of jewelry. Have your hair always shortened and held up (use hair fishnets if necessary) in a way it cannot reach any part of the machine. Roll up any loose sleeves.

- SKYFOOD is not responsible for any harm or injury caused by the negligent or inappropriate use of this equipment by any operator. This equipment must be operated only by persons whose age equals or exceeds 18 years old, in a safe and sound state of mind, free from the influence of any kind of drugs and alcohol, that received proper training and instructions regarding the correct operation of this machine, that are wearing correct and authorized safety clothes. All and any kind of modifications carried on and applied to this machine immediately nullifies any kind of warranty and may result in harm and injuries to the individuals operating this machine and to individuals that are located in the machine surrounding areas while it is being operated.

- Under no circumstances place your hands in the moving parts of the machine while it is being used. Make sure the machine has come to a complete stop before accessing the processed ingredients.

4.2 Safety Procedures and Notes Before Turning Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the set and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged insulation could cause electrical shocks as well as electrical leak. Before use check conditions of all wires and cables.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator.

Any manual command (switch, button or lever) shall be given only after to be sure it is the correct one .

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine,

Cables touching the floor or close to the machine need to be protected against short circuits.

Oil reservoirs if any have to be full up to the required level as indicated. Check level and add oil if necessary.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your

4.3.2 Precautions

Check if motors, belts, chains or gears and the turning or sliding parts of the machine produce abnormal noises .

Check the tension of the belts and chains and replace the set when belt, chain or gears show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys , nor between the chains and gears.

Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Advices

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair up well and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Check level of oil, if any . DO NOT place your fingers in between belts and pulleys nor chains and gears.

5.2.3 Removing the Motor Housing

a) remove the frame lid (10308.0) and any disc assembled on the machine , to do so follow the instructions at item 3.4 .

b) Place the machine had down, and remove the four feet (03086.4) , unscrewing them manually . Remove them with the protection plate(08826.9).

c) With the help of a screwdriver, partially loose the two screws (01639.0) placed behind the electric motor (A) , that fix the motor housing (08708.4). Then remove completely the other four screws (01639.0) that fix the motor housing (08708.4)

d) Move the motor housing (08708.4) towards the cord side until it gets out of the two screws that were initially partially loosen . The motor housing will be removed .

5.2.4 Belts

To achieve a good performance of the machine and to have a long life belt, the belt must be perfectly adjusted . If the belts are loosen they will slide during operation. As well as, care must be taken not to tight the belt too much because it will prematurely wear the bearings .

To adjust the belt , after having removed the motor housing (08708.4) , item 5.2.3 , using a 13 mm spanner, loose the two screws (03793.1) fixing the electric motor (A) , then using a large screwdriver , press the electric motor to tight the belt , and tight again the two screws .

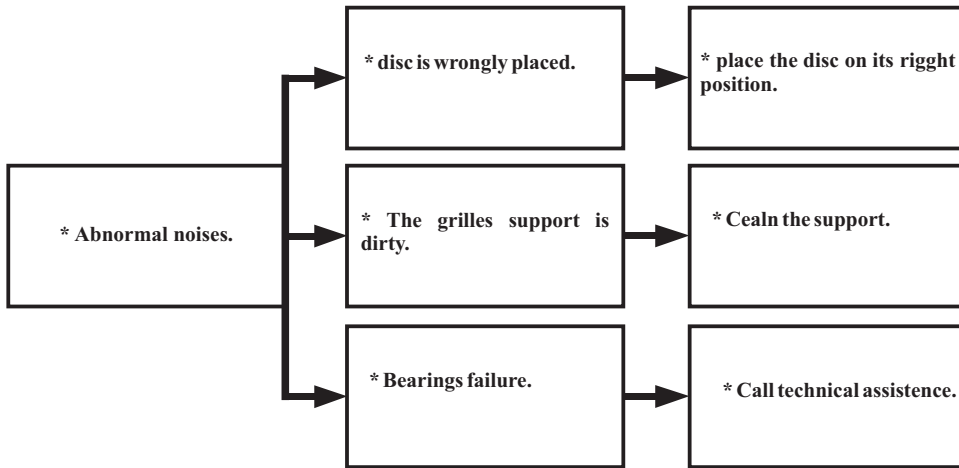
5.2.5 Safety Sensor

To adjust the Ram Feed Arm safety device , open the frame lid , and using a 7mm spanner loose the M4 nut (09205.3). With the help of a 1.5 mm allen key adjust the allen screw M4 (10193.1) until the push button (08698.3) inside the machine acts.

Problems

Causes

Solutions



5.2 Adjustments and Components Removal

5.2.1 Blades Sharpening

Blades may be removed and thence they may be sharpened with ease . However a special care must be given to keep the right cutting angle . The dicing grille and the French fry grille blades must be sharpened using a thin sandpaper , or a sharpening stone .

5.2.2 Adjustment of the French fry grille

When the French fry sticks start to become irregular, then the grille blades tension shall be tightened . With the help of a screwdriver , loose the two screws under the grille. Then turn the two screws on the grille front side , until the grille blades tight . To finish tight again the two screws under the grille .

4.6 Maintenance

4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT
Pull the plug off its socket when any emergency arises .

4.6.2 Advice

Electrical or mechanical maintenance has to be undertaken by qualified personal. Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working .

5 Analysis and Problems Solving

5.1 Problem, causes and solutions

The Food Processor MASTER SKY were designed to operate with the need of minimum maintenance but the natural wearing caused by long use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your processor refer to Table 04 in which the most common situations are listed with recommended solutions.

* Service life – 2 years for regular work shift

Table - 04

Problems

Causes

Solutions

