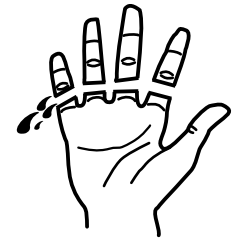


Instruction Manual

SKYSEN®



CAUTION!
HAZARDOUS MOVING PARTS
Disconnect Power Before
Cleaning or Servicing



Meat Grinder
Models
PSEE-10/22

Summary

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7 CLEANING

Clean the machine before first use and after use.

To do the cleaning proceed as follows

- Turn off the machine and disconnect it from power source.
- Remove pusher No.01 and tray No. 04 (Picture -01)
- Remove Locking Ring No. 03 (Picture - 01), turning it clockwise, and then remove the internal components of the barrel, pulling them out.

NOTE: Do not try to pull the plate, knife and worm out of the barrel by starting the machine, as this may result in serious injuries to the hands.

- To remove the barrel loosen the locking knob located on the left side of the barrel, hold the barrel with both hands and move it left and right pulling it at the same time.
- Proceed washing the components with warm water and neutral soap.
- Wipe the body of the machine with a damp clean cloth.

8 GENERAL ADVICES

ALWAYS turn machine off before cleaning and maintenance.

PROVIDE enough space around machine to avoid breakings.

ALWAYS keep the floor dry. Wet floors may cause slippings.

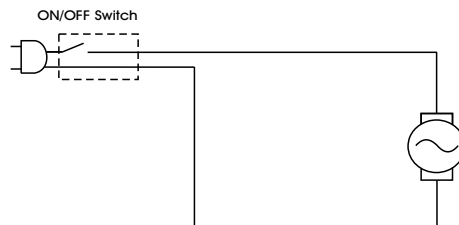
ALWAYS turn machine off in case of power supply lack.

NEVER let dust or water to get into electrical and mechanical components of the machine.

DO NOT modify original features of the machine.

DO NOT take out nor tear off any safety or identification label.

9 ELECTRICAL DIAGRAM



NOTICE TO OWNERS AND OPERATORS

The PSEE-10 and PSEE-22 Meat Grinders are designed to grind meat products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

1 MAIN PRECAUTIONS

The PSEE 10 and PSEE 22 can be potentially dangerous machines when used incorrectly. Therefore read all the following instructions carefully to avoid damages.

FOR COMMERCIAL USE ONLY by qualified operators.

BEFORE cleaning disconnect machine from power source.

NEVER use tools not belonging to machine to help operation.

NEVER feed by hand. Always use stomper.

NEVER put your fingers or any other object but the stomper inside the feed throat.

NEVER connect power source with wet hands or wet clothes.

NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.

KEEP your working area clean and dry to prevent it from becoming slippery.

ALWAYS install equipment in working area with adequate light and space away from CHILDREN and visitors.

NEVER operate without all warning labels attached and owner/operator manual available to operator.

NEVER leave unattended while operating.

STOP the machine immediately if you hear abnormal noises, of fear that injuries may occur.

ALWAYS ground machine properly.

CONTACT your Distributor if you have any problems with the installation and operation of this machine.

2 MAIN COMPONENTS

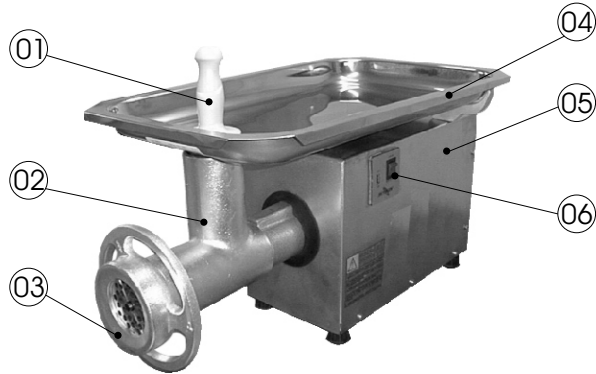
The machine consist of an electrical motor that through a gear box operates a worm. The worm feeds the meat to the knife and hole plate. Several types of hole plates are available. The holes on these plates have different diameter. The type of plate is chosen depending on the desired ground meat characteristics.

The feed throat No.02 (Picture - 01) and worm No.03 (Picture - 02) receive a special treatment to isolate and facilitate the cleaning.

The knife No.05 and disc No.06 (Picture - 02) are made of hard material to provide a long life cutting quality.

Picture - 01

- 01 - Stomper
- 02 - Feed Throat
- 03 - Locking Ring
- 04 - Tray
- 05 - Motor Housing
- 06 - ON/OFF Switch



3 TECHNICAL DATA

Table - 01

TECHNICAL DATA	UNITS	PSEE-10	PSEE-22
Voltage	[V]	110	110
Frequency	[Hz]	60	60
Rating	[HP]	SEE NAMEPLATE	SEE NAMEPLATE
Consumption	[kW/h]	1,2	1,2
Height	[mm]	340	380
Width	[mm]	295	380
Depth	[mm]	635	710
Net Weigth	[kg]	36	45
Gross Weigth	[kg]	39	49
Average Production	[kg/h]	200	300

4 INSTALLATION

The meat grinders PSEE must be installed on a level, non-skid surface with a maximum recommended height of 850mm by qualified or experienced people. In front of the grinding device must be left a suitable space to receive a tray to collect the processed meat. Check the voltage of the machine. The unit voltage must be the same as the power source. Grounding wire must always be connected .

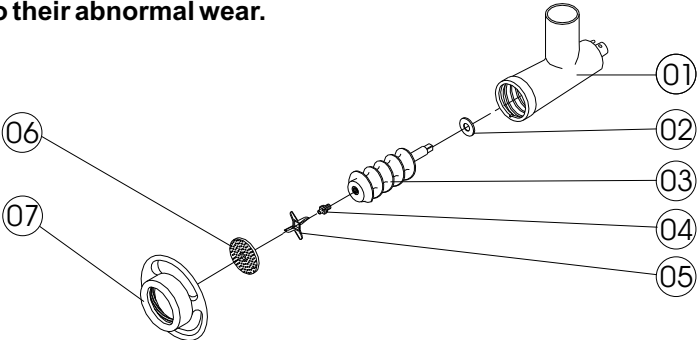
5 PRE OPERATION

Check if the machine is firm, no movement shall be allowed on the supporting surface. It is recommended that the machine be carefully cleaned before first operation. Clean as explained in CLEANING (Page-05) After cleaning reassemble the components following the order shown on Picture-02 below. Then check if all removable components are reassembled properly. Turn locking ring counter clockwise until it applies a slight pressure on the hole plate and on the knife.

NOTE: Do not tighten the locking ring too much, as an excessive pressure on the hole plate and knife may lead to their abnormal wear.

Picture- 02

- 01. Barrel
- 02. Fiber Washer
- 03. Worm
- 04. Worm Pin
- 05. Knife
- 06. Plates 3mm, 5mm or 8mm (optional)
- 07. Locking Ring



NOTE: Assemble the components following the order shown on picture 02 above. It is recommended that you follow the order carefully. Assembling the components in a different order could cause serious damages to the grinding device. When re-installing the knife in the worm stud, make sure that the cutting edge is facing outwards.

Your meat grinder is now ready to operate.

6 OPERATION

Start the machine. PSEE grinders are very high speed machines and therefore they need a fast feeding too. Put the meat lumps on the tray and using the stomper No. 01 (Picture - 01) push the meat into the feed throat where they will be sucked in by the worm. Feed meat at a constant rate for better grinding.

IMPORTANT : only use the stomper to push the meat into the feed throat, never use your hands or any other kind of instrument. It is strongly recommended that the meat chopper not be operated without meat infeed. Therefore never let the machine to work without loading, if it happens the temperature may rise as high as 180°F in approximately 3 minutes, causing serious damages to the grinding components. Never leave any kind of knives, metal hooks or other instruments on the tray.