



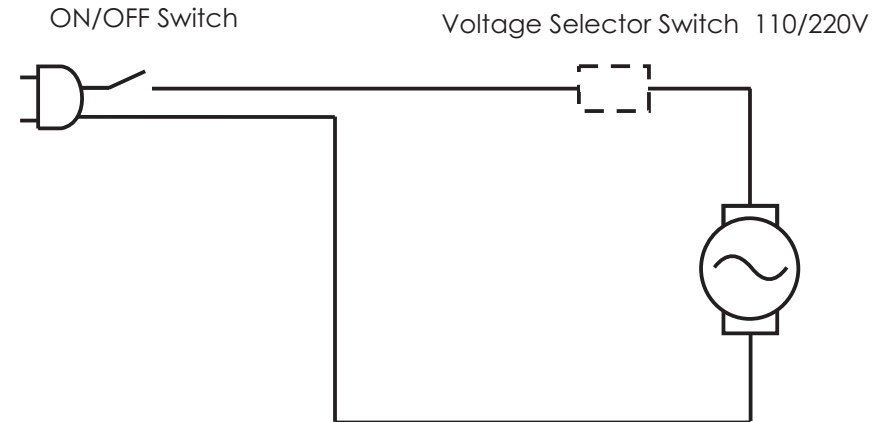
Instructions Manual



Cheese and Coconut Grater

RQ-150

5.2 Electrical Diagram Model RQ-150



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.

SKYMPSEN 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.

TABLE - 04
Problems

Causes

Solutions

* Imperfect Cutting	<ul style="list-style-type: none"> * Blades have lost their sharp. * The Blade used or the feeding procedures are not in accordance to the manual. 	<ul style="list-style-type: none"> * Call technical assistance. * Check item 3.2 from this manual.
* The Plate stops during the operation.	<ul style="list-style-type: none"> * Lack of power source. * The motor belts are sliding. * ON/OFF switch button with faulty contact. * The cord plug has faulty contact. 	<ul style="list-style-type: none"> * Check if plug is connected to the power supply source. * Check if there is electrical power. * Call technical assistance. * Call technical assistance. * Check if the cord is not torn.
* The cheese and coconut Grater does not turn .	<ul style="list-style-type: none"> * Lack of power source. * Machine is unplugged. 	<ul style="list-style-type: none"> * Check if there is electrical power. * Plug the cord in.
* Burning odor and/or smoke.	* Motor problems.	* Call technical assistance.
* Machine starts but takes some time to turn the disc.	<ul style="list-style-type: none"> * Belts are sliding. * Motor start capacitor with problems. 	* Call technical assistance.
* Abnormal noises.	* Blades incorrectly placed.	* Correct the blades placement according to item 3.2 from this manual.

Instructions Manual

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1. Introduction

1.1 Safety

When not properly used the Cheese and Coconut Grater RQ-150 is a potentially dangerous machine. Servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

The instructions below must be always followed in order to avoid accidents:

1.1.1 -Unplug the machine when you need to remove any removable part during cleaning, servicing or any other operation.

1.1.2 - Never make use of any tool or instrument that is not originally part of the machine during any operation.

1.1.3 - Before switching the machine ON check if the Disc N° 01 (Pic-02) and the Complete Head N° 02 (Pic-01) are firmly fitted in their right positions.

1.1.4 - Never throw water directly to the machine.

1.1.5 - Never use inappropriate clothes mainly long sleeves during operation.

1.1.6 - Never introduce the fingers or any other object rather than the Pusher N° 01 (Pic-01) in the feeding opening of the machine, as well as NEVER introduce the fingers or any other object in the opening of processed products exit.



ATTENTION

This machine has rotating parts. Do not introduce your hand inside its product exit opening, while the machine is working or until the plate has completely stopped.

1.1.7 - Never open the Complete Head N° 02 (Pic-01), without making sure the Plate has completely stopped N°01 (Pic-02).

1.1.8 - Keep your hands away from moving parts

1.1.9 - Never switch the machine ON with wet clothes or wet shoes

1.1.10 - When installing the machine do not forget to connect the ground wire.



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. DO NOT place your fingers in between belts and pulleys nor chains and gears.

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

ALWAYS UNPLUG IN ANY CASE OF EMERGENCY

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 Cheese and Coconut Grater is designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

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

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical chocks 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. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being 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 reservoir has 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 fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain 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 Advice

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.

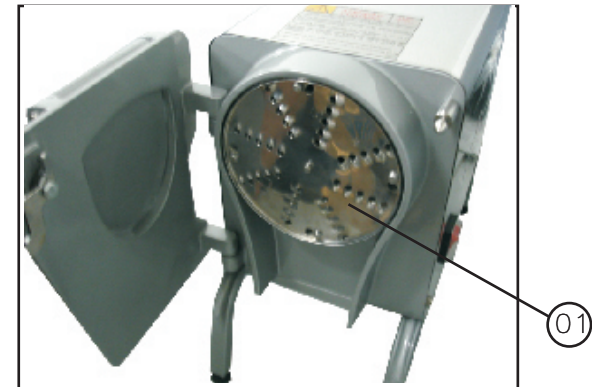
1.2 Main Components

All components of this machine were designed and made to its proper function according to pattern tests and experience of Siemens.



- 01-PUSHER
- 02- COMPLETE HEAD
- 03-LEGS
- 04-ON/OFF SWITCH
- 05-FOOT
- 06- HOUSING
- 07- VOLTAGE SELECTOR SWITCH

PICTURE-02



1.3 Technical Characteristics

TABLE - 01

Characteristics	U.M	RQ-150
Average Production	[kg/h]	25 - 30
Voltage	[V]	110/220
Frequency	[Hz]	50 ou 60 (*)
Power Rating	[CV]	0,33
Consumption	[kW/h]	0,25
Height	[mm]	400
Width	[mm]	215
Depth	[mm]	575
Net Weight	[kg]	16
Gross Weight	[kg]	21
Disc Speed	[rpm]	485
Disc Diameter	[mm]	150




(*) Frequency will be only the one indicated on motor characteristics label.

1.4 - Available Blades

The Cheese and Coconut Grater is a machine developed to grate and/or shred cheese and dry coconut and it can also be used to process almost any kind of vegetable, conserving its nutrients besides avoiding wastes.

In the Table 02 we give a description of the available discs as well as the cutting dimensions and their codes.

TABLE - 02

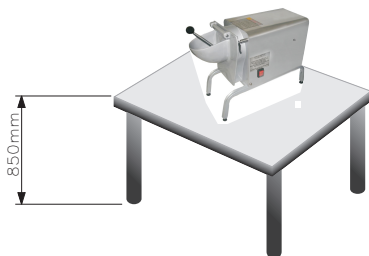
Disc	Description	Cut Dimension	Code
	Shredder Plate 3	3mm Diameter	32066.8
	Shredder Plate 5	5mm Diameter	31479.0
	Plate Grater	xxxxxxxxxxxxxxxx	32067.6

2. Installation and Pre Operation

2.1 Installation

In order to have a good performance, the Cheese and Coconut Graver is to be installed onto a leveled surface approximately 850mm high.

Check if the voltage to which it will be connected is 110V or 220V.



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 chocks or even be fatal.

Never touch switches such as buttons, turning 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 reached when necessary. Before any kind of maintenance, physically remove plug from the 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 giving 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 chocks 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 labels stuck on the machine. If any labels has been removed or is no longer legible contact your nearest dealer for replacement.

READ CAREFULLY AND WITH ATTENTION THE SAFETY OR OPERATION INSTRUCTIONS LABELS DISPLAYED ON THE MACHINE, AS WELL AS THE INSTRUCTION MANUAL AND THE TECHNICAL CHARACTERISTICS WRITTEN INSIDE .

4.2 Safety Procedures and Notes Before Switching 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.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

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.**

In order to adjust the voltage, there is a voltage selector switch placed in the machine base rear side. Take the rubber lid out and adjust the selector key to the appropriate voltage.

The cord has two flat pins and a round one ground wire. The three pins must be properly connected before to start operation.

2.2 Pre Operation

Check if the Cheese and Coconut Grater is firm in its position.

Before using it, wash all the food-contact parts with water and neutral soap.

3. Operation

IMPORTANT

Switch the machine OFF every time you wish to change a Blade. Wait until the Disc has completely stopped before opening the Head for feeding.

Make sure the Plate is properly locked.

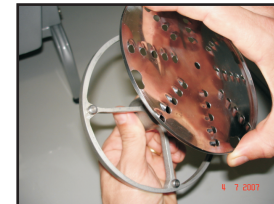
The starting of the machine is made through the ON/OFF switch placed at the right side of the machine, as N° 04 (Pic-01).

3.2 Blades Placement

3.2.1 - First off all choose the ideal Plate for your job as per Table N° 2.

3.2.2 - Fit the Plate in the disc base according to Pic-03.

PICTURE-03



3.2.3 - Fit the disc base with the blade into the disc chamber. Make sure they are properly fitted, as Pic-04.

PICTURE-04



3.2.4 - Close the Complete Head checking its locker, as Pic.05.

PICTURE-05



3.3 Feeding Procedure

IMPORTANT

Under no circumstance use any kind of tools to push products to be processed inside the Head, especially do not use your hands. Make sure to use the pusher N° 01 (Pic-01) in order to proceed such operation.

The Cheese and Coconut Grater is a relatively fast machine, therefore it needs to be equally fast fed.

To feed it lift the Pusher N°01 (Pic-01) and put the food to be processed inside the Head, pushing it down, always with the help of the Pusher.

3.4 Cleaning

IMPORTANT

Never do cleaning with machine plugged in. Always unplug machine before cleaning. Before taking the blades out, make sure it is completely stopped.

All removable parts must be removed and washed. Below we describe the procedures for the parts removal.

3.4.1 - Switch the machine OFF and unplug the machine from power supply source.

3.4.2 - Press the Trigger to open the Complete Head, as per Pic., N° 06.

PICTURE-06



3.4.3 - Remove the Complete Head pulling it up, as per Pic. N° 07.

PICTURE-07



3.4.4 - In order to remove the disc with the blade, turn the set clock-wise pulling it out.

3.4.5 - Wash all the parts with water and neutral soap and dry them.

3.4.6 - To assemble the removed parts, follow the above sequence inversely.

IMPORTANT

Be careful with the blades washing the disc. Do not throw the blades in order to avoid their crushing.

3.4.7 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.