

Metalúrgica Skymssen Ltda.
Rodovia Ivo Silveira 9525
Volta Grande
88355-202 Brusque/SC/Brasil
www.skymssen.com - Fone: +55 47 3211 6000
CNPJ: 82.983.032/0001-19 - IE 250.064.537

50002.0 - INGLÊS

Data de Correção: 24/07/2015

Besides this equipment, a complete range of other products are manufactured, consult our dealers
Due to the constant improvements introduced to our equipments, the information contained in the
present Instruction Manual may be modified without previous notice.

WWW.SKYMSEN.COM

INSTRUCTION MANUAL



SLICER INCLINED STAINLESS STEEL, 300 mm KNIFE

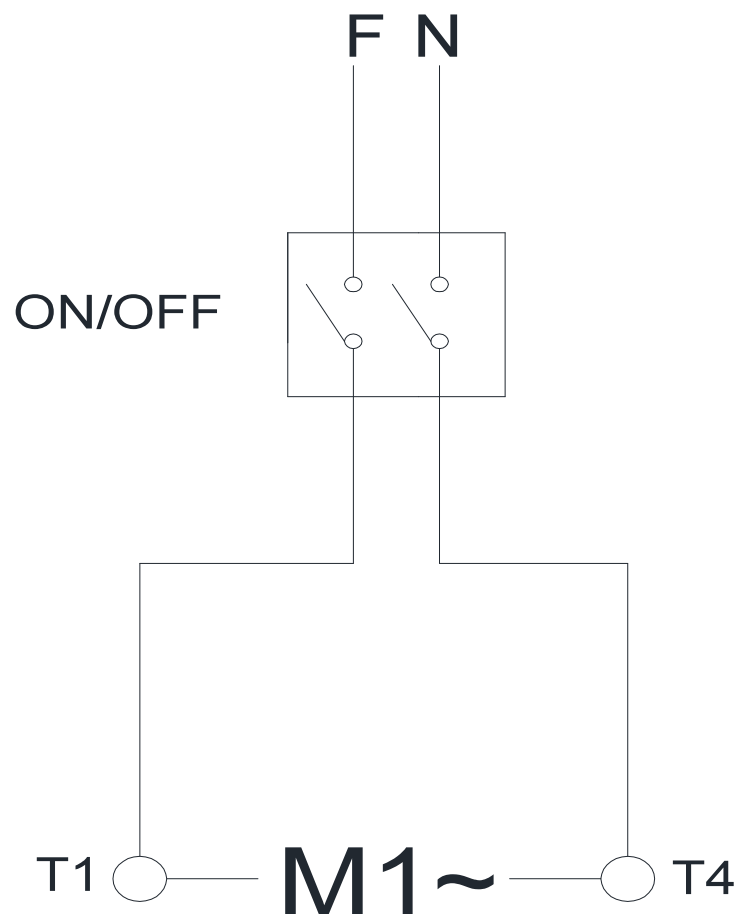
MODEL
CFI-300L-N

SUMMARY

1. Introduction.....	3
1.1 Main Safety Precautions	3
1.2 Main Components	6
1.3 Technical Characteristics	7
2 . Installation and Pre Operation	7
2.1 Installation.....	7
2.2 Pre Operation	8
3 Operation	8
3.1 Starting.....	8
3.2 Operation Process.....	9
3.3 Safety Sysrem	11
3.4 Cleaning and Sanitization.....	11
3.5 Knife Sharpening Procedure.....	12
3.6 Cautions with Stainless Steel.....	13
4. General Safety Practices	15
4.1 Basic Operation Practices.....	15
4.2 Safety Procedures and Notes before Switching the Machine ON	16
4.3 Routine Inspection.....	17
4.4 Operation	17
4.5 After Finishing The Work.....	17
4.6 Maintenance	18
4.7 Warning.....	18
5. Analysis and Problem Solving	19
5.1 Problems Causes and Solutions	19
6 . Applicable Norms	21
7. Electric Diagram.....	22

This image shows a single page of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page, providing a guide for handwriting or typing. There are no margins, text, or other markings on the page.

ELECTRICAL NETWORK 110V / 60Hz



1. Introduction

1.1 Main Safety Precautions

When not properly used this equipment is a machine potentially DANGEROUS. Servicing, cleaning or any other operation shall be made by trained people, with the machine unplugged.

The following instructions must be observed in order to avoid accidents:

1.1.1 Read carefully all the instructions

1.1.2 To avoid electric shock risk and damages to the equipment , never operate it wearing wet clothes or shoes , resting on wet surfaces , nor plunge it in water or any other liquid , and do not throw water directly on the equipment.

1.1.3 Any equipment shall always be operated under supervision , principally when used near children

1.1.4 Unplug the equipment from electric source when : it is not being used, before cleaning or before to insert or remove accessories, and when any maintenance or service is to be done .

1.1.5 Do not operate any equipment having a damaged cord or plug .The cord shall not rest on hot surfaces nor on table edges

1.1.6 If your equipment is failing or has been dropped or damaged any way, take it to Technical Assistance to repair, or for electric or mechanical adjustment .

1.1.7 Using accessories not recommended by the manufacturer, may cause personal injuries .

1.1.8 While operating the equipment keep the hands or any other tool away from any parts in movement to avoid personal injuries or damage to the equipment.

1.1.9 Check voltage , the machine voltage shall be the same as the electric network voltage . Always provide the machine ground connection .

1.1.10 Never wear loose clothes with wide sleeves mainly around the wrists during operation.

1.1.11 Before to switch ON the equipment make sure the Knife Front Protection # 14 (Pic. 2) is firm in its position

1.1.12 this equipment has been designed to be used in commercial kitchens. It is used for instance by restaurants, cafeterias, hospitals, butchers and similar.

The use of this equipment is not recommended when :

The production process is an industrial continuous process

The working local has a corrosive, explosive, gas or water vapor contaminated atmosphere

1.1.13 Equipotential Label

To indicate the equipotential wiring connection

1.1.14 Attention Label

Used to call attention to zone of danger

1.1.15 Instruction Label

Call attention to read the instruction manual

1.1.16 Label used to warn about to be careful during maintenance and cleaning

6 . Applicable Norms

ABNT – NBR- NM 60335- 1

IEC 60335 -2 – 64

TABLE 02

PROBLEMS	CAUSES	SOLUTION
The equipment does not switches ON	Electricity Shortage Problem with the internal or external electric circuit	Check electricity supply Call Technical Assistance
Burning odor and or smoke	Problem with the internal or external electric circuit	Call Technical Assistance
The equipment starts but when the product is placed the knife stops or turns slowly	Problem with the motor	Call Technical Assistance
Damaged Cord	Problem during transportation	Call Technical Assistance
Irregular Cuts	Blunt Knife	Sharpen the knife

IMPORTANT

For the safety of the user, the equipment brings a safety system which prevents machine from unwilling turning on after an electricity failure.

IMPORTANT

This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

IMPORTANT

If the Cord is not in good conditions of use, to avoid accidents it must be replaced by the supplier, an authorized technician or someone qualified for the service

IMPORTANT

We recommend children to be watched to not allow them to play with the machine.

IMPORTANT

In emergency situation, unplug the equipment

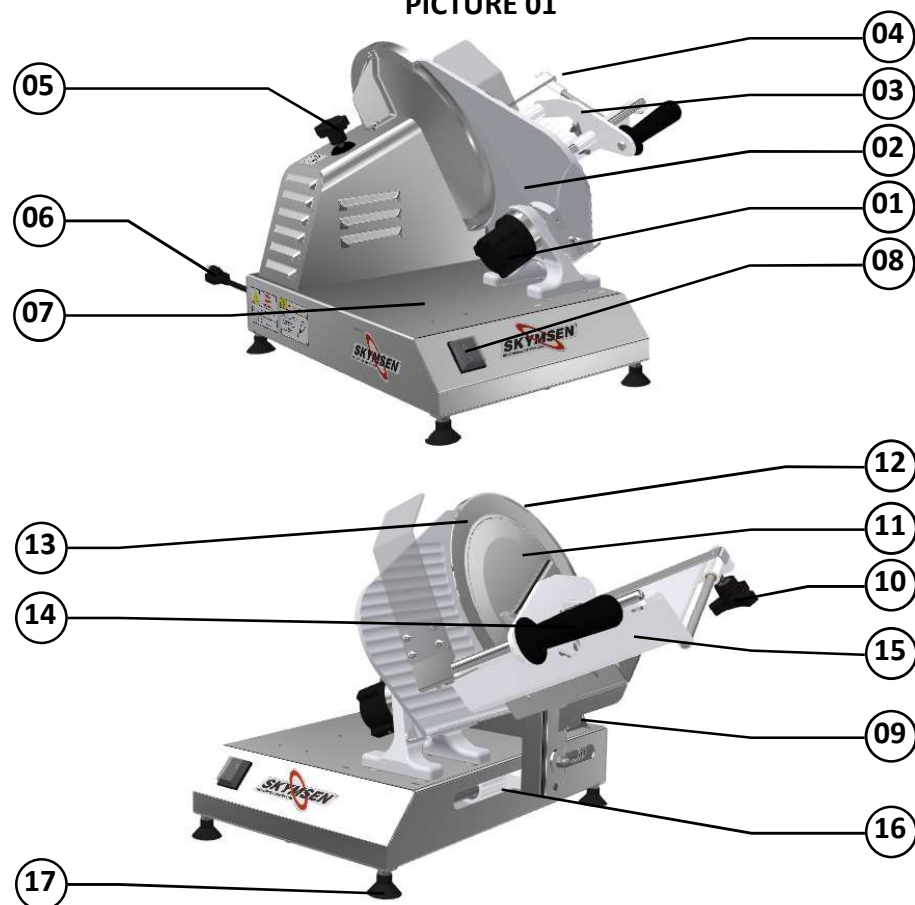
IMPORTANT

Never spray water directly on the equipment

1.2 Main Components

All components of this machine have been made of raw materials carefully selected for each function.

PICTURE 01



- 01 – Thickness Control Handle
- 02 - Fixed Table
- 03 – Pusher
- 04 - Side Regulator
- 05 - Knife Front Protection Handle
- 06 – Cord
- 07 – Base
- 08 – ON/OFF Switch
- 09 – Sharpening Set
- 10 – Side Regulator Handle
- 11 – Knife Edge Protection

- 12 – Knife Front Protection
- 13 - Knife
- 14 - Pusher Handle
- 15 – Movable Table
- 16 – Linear Guide Set
- 17 – Feet

5. Analysis and Problem Solving

5.1 Problems Causes and Solutions

The equipment has been designed to operate with minimum maintenance. However, some irregularities may occur during its operation, due to the natural wear out caused by the equipment use.

If there is any problem with your machine, check the Table-02 bellow, where you will find some possible solutions.

Never clean the machine unless it has come to a complete stop.
Put all the components back to their functional positions before turning the machine ON again.
Check the level of oil.
Do NOT insert 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.
- Check that all screws and nuts are tight to avoid possible damage to the equipment.

IMPORTANT

Always remove the plug from the socket in any emergency situation.

4.7 Warning

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

1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	CFI-300L-N
Average Production	kg/h	Variable
Voltage	V	110
Frequency	Hz	60
Power Rating	W	400
Height	mm	440
Width	mm	600
Depth	mm	600
Weight net	kg	27
Weight gross	kg	31,5
Cut Height and Width	mm	160 x 160
Knife Diameter	mm	300
Slices per minute	Slices	Manual

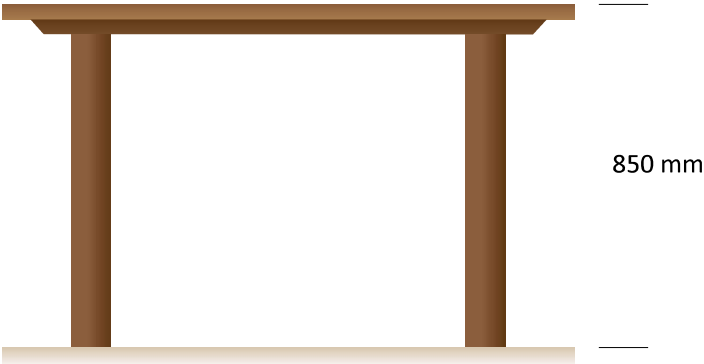
2 . Installation and Pre Operation

2.1 Installation

2.1.1 Placing

The equipment shall be installed on a dry, firm and level surface , preferably 850 mm above floor

PICTURE 03



2.1.2 Electric Installation

The equipment has been designed to use 110 V 60 Hz voltage. When you receive the equipment make sure the voltage given on the cord label is the same network voltage .

The cord # 01 (Pic.04) has three round pins , one of them is ground. It is mandatory the three pins to be duly connected before to operate the machine.

PICTURE 04



IMPORTANT

Make sure the network voltage is the same voltage indicated on the cord label.

2.2 Pre Operation

Before to start to use the equipment all the parts to be in contact with the product to be processed shall be washed with water and neutral soap (see item 3.4 Cleaning).
The equipment shall be firm in its position

3 Operation

3.1 Starting

To start the machine follow the below instructions:

1. Make sure the Knife Front Protection # 14 (Pic.02) is duly placed and fastened.
2. Make sure the Emergency Button # 01 (Pic.05) is not acting.
3. Press and release the Reset Button # 03 (Pic.05).
4. Press the ON/OFF Switch # 02 (Pic 05) "I" key.

4.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

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.

The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

4.3 Routine Inspection

4.3.1 Advice

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

4.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.

When checking the tension of belts or chains DO NOT insert 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 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.

Only trained or skilled personnel shall operate this machine.

Never touch turning parts with your hands or any other way ,

NEVER operate the machine without any original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.

is clean and dry.

* Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

* Never touch any manual commands (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 switch the machine off.

* Use recommended or equivalent lubricants, oils or greases.

* Avoid mechanical shocks, once they may cause damages or bad functioning.

* Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.

* DO NOT change the standard characteristics of the machine.

* DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

**Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON.
Be sure to well understand all the 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 jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

3.2 Operation Process

A) Make sure the electric network voltage is the same shown on the Cord label.

B) Make sure the Knife Front Protection # 01 (Pic.06) is in its working position, fitted by means of the Handle # 04 (Pic.07).

C) Place the product to be sliced on the Movable Table # 02 (Pic.06)

D) To brace the product use the Side Regulator # 03 (Pic.06).

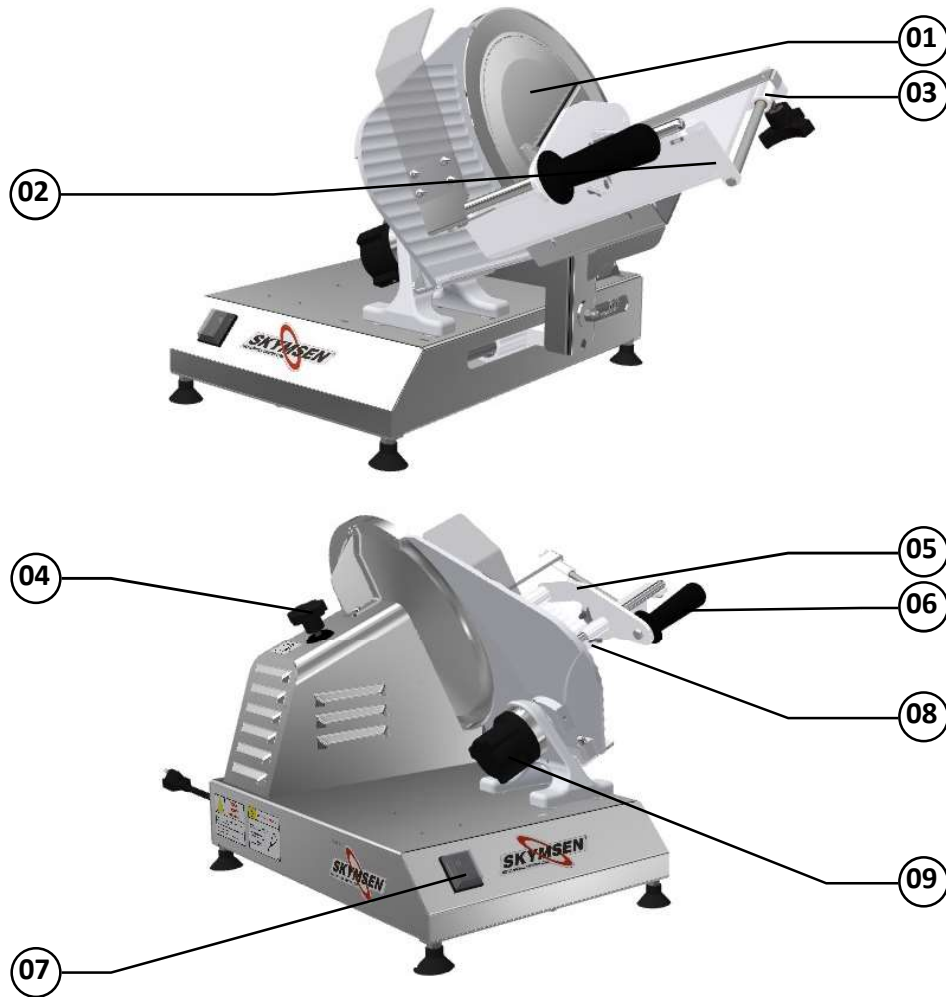
E) Place the Pusher # 05 (Pic 07) behind the product to be processed, and using the Pusher Handle # 06 (Pic 07) move the Movable Table # 08 (Pic 07) front and back to cut.

F) Turn the Thickness Control Handle #.09 (Pic.07) to obtain the desired thickness.

G) Start the operation pressing the ON/OFF Switch # 07 (Pic.07)

Use the Pusher # 06 (Pic.07) when slicing, never hold the product with your bare hands

PICTURE 05



ATTENTION

Allow a minimum 3 mm clearance between the Side Regulator # 04 (Pic. 06) and the product .

ATTENTION

Do not slice Parmesan Cheese , or similar cheeses .

ATTENTION

Do not slice frozen cheeses.

4. General Safety Practices

IMPORTANT

If any recommendation is not applicable to your equipment , please ignore 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.**

IMPORTANT

Any change in the protection systems and safety devices will during operation, create serious risks to the operator physical integrity.

4.1 Basic Operation Practices

4.1.1 Dangers

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 lethal.

Never touch manual commands such as switches, 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 lethal 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

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.

ATTENTION

**The ideal temperature for cutting cheese is $4 \pm 2^{\circ}\text{C}$.
At this temperature, the machine will have its best cutting performance.**

3.3 Safety System

The equipment has Safety Systems :

- A. the first one does not allow the equipment to operate when the Knife Front Protection # 01 (Pic 06) has been removed
- B. The second one does not allow the automatic restart after an electricity failure.

ATTENTION

This equipment features a Safety System to assure the operator integrity. The equipment operation shall be as instructed item "Operation" of the present manual. Any other operation procedure is unsafe , and shall not be used.

3.4 Cleaning and Sanitization

IMPORTANT

Switch OFF the General Switch and unplug the equipment before to start cleaning

When the equipment must go through a complete cleaning and sanitization process:

- Before to be used first time.
- After every day end of operations
- When the saw is not going to be used for a long period.
- Before to start operation after a long period it has not been used.

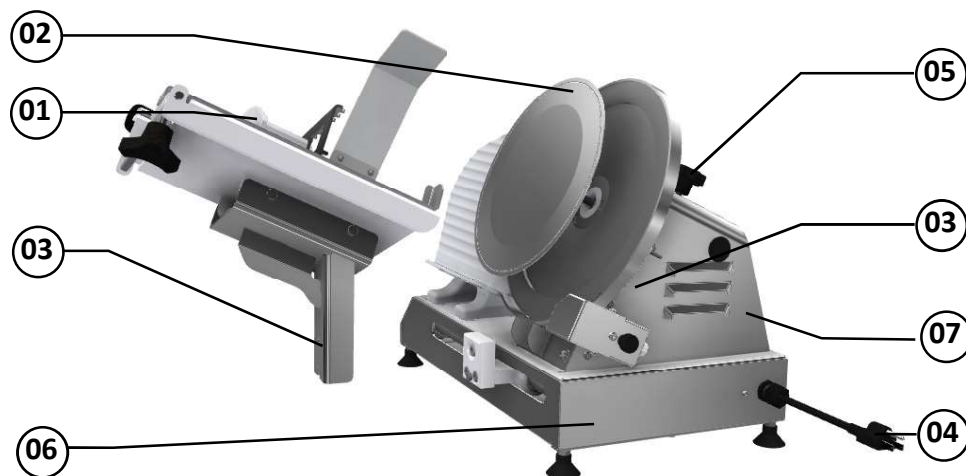
Wash all the parts with water and neutral soap.

Following find the instructions to remove the movable parts :

3.4.1 Instruction to disassemble :

1. Turn OFF the equipment and unplug the cord # 04 (Pic 08)
2. Loose the Movable Table Nut # 03 (Pic 08) then remove the Movable Table # 01 (Pic 08) pulling it front side , see picture 08
- 3 Loose the Knife Front Protection Handle # 05 (Pic 08)
4. Remove the Knife Front Protection # 02 (Pic 08).

PICTURE 08



IMPORTANT

Never clean with the equipment plugged on network, to clean first unplug the equipment. Before to remove the Knife Front Protection # 02 (Pic 8) make sure the Knife has stopped.

IMPORTANT

wash all the moving parts with warm water and neutral soap, use a same solution damp cloth over the Base and the Housing # 07 (Pic 08).

IMPORTANT

The Thickness Control Table shall be placed position "0" zero before to start to clean and shall be kept during all the cleaning.

3.5 Knife Sharpening Procedure

The Slicer is fitted with a sharpening device , easy to use and efficient.
To use it correctly follow the below instructions:

A. Switch ON the slicer and with the knife in movement , press the button # 01 (Pic 09) front side until the sharpening stone touches the Knife, kep the pressure for 2 or 3 seconds . Repeat the operation three times.

B. For finishing, press for 2 or 3 seconds the button # 01 (Pic 09) backwards to remove the Knife burr.

PICTURE 09



3.6 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.

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 they cannot remain for long in contact with the stainless steel.