

# ELE<TROMA>STER



51289.3 - VERSÃO 01 - 00001 ATÉ 99999 - INGLES

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- 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 .

## INSTRUCTION MANUAL

# ELE<TROMA>STER



GARLIC PEELER, STAINLESS STEEL, 4 kg

MODEL  
**DAL-06**

# Summary

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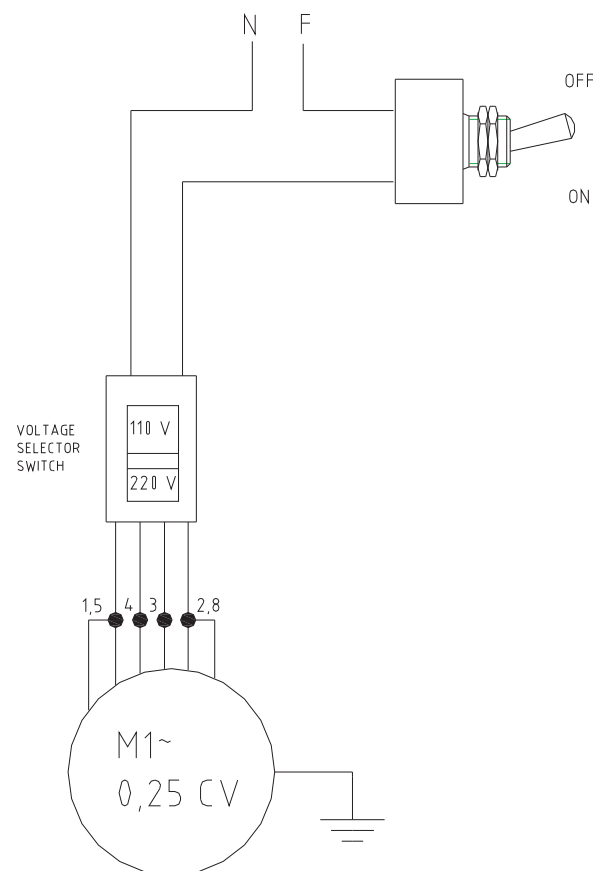
This equipment **MUST BE** operated only by persons whose age equals or exceeds 18 years old, in a safe and sound state of mind, free from the influence of any kind of drugs and alcohol, that received proper training and instructions regarding the correct operation of this machine, that are wearing correct 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 CIRCUNSTANCES** 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 acessing the processed ingredients.

**MAKE SURE** that the plate is firmly fit to the central pin.

## 9 Electrical Diagram Mod. DAL-06



## 7 Cleaning

- a - Turn OFF the machine and disconnect it from power source.
- b - Wait until the plate is completely still.
- c - To lift the plate out of the cylinder, hold it and pull it up.
- d - Wash the machine and the plate with water and neutral soap.
- e - To reassemble plate proceed inversely being sure of placing it back on the central shaft pin correctly.

For a fast cleaning, just turn the machine ON without load and let it work with running water.



## 8 General Advices

**ALWAYS** turn machine off before cleaning and maintenance.  
**PROVIDE** enough space around machine to avoid damages.  
**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.  
**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.  
**SKYMSSEN IS NOT** responsible for **ANY** harm or injury caused by the negligent or inappropriate use of this equipment by any operator.

## NOTICE TO OWNERS AND OPERATORS

The DAL-06 garlic peeler is designed to peel food products safety 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

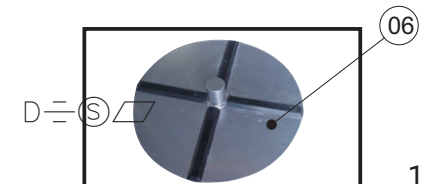
DAL-06 must be used and handled with care.  
BEFORE cleaning disconnect machine from power source.  
NEVER use tools not belonging to machine to help operation.  
NEVER lift lid before being sure plate No.06 (Picture-01) is completely still.  
The plate must be perfectly fitted onto central shaft pin No.02 (Picture-02).  
BE CAREFUL when handling the plate, it is heavy and may hurt if dropped.  
DO NOT put your hands inside machine during operation.  
NEVER connect power source with wet hands nor wet clothes.  
NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.  
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.  
ALWAYS ground machine properly.  
DO NOT process frozen foods or other products other than garlic.

## 2 Main Components

Picture - 01



- 01 - Niple - Water Inlet.
- 02 - Switch ON/OFF.
- 03 - Base
- 04 - Lid.
- 05 - Outlet Waste.
- 06 - Disc.

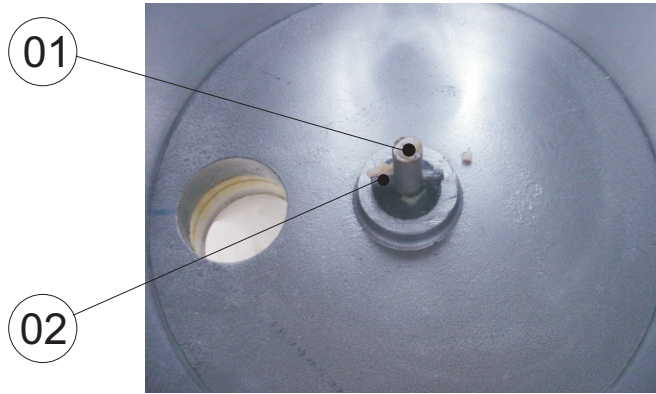


### 3 Installation

The peeler DAL-06 must be installed on a level, non-skid work surface. During peeling operation food product must be wet. By means of a 3/4" pipe bring water to feeding nipple No.01 (picture 01). As an alternative it is possible to place the machine below a 3/4" water faucet and let the water flow in during the operation.

It is recommended to place the machine near by a water sink to allow wastes to flow out. A drainage pipe may be connected to outlet waste No.05 (picture 01) to flow the wastes out to the nearest sink.

Picture - 02



01 - Central Shaft.  
02 - Central Shaft Pin.

### 4 Technical Data

Table - 01

Technical Data	Units	DAL-06
Voltage	[V]	110
Frequency	[Hz]	60
Rating	[Hp]	0,25
Consumption	[kW/h]	0,18
Height	[mm]	545
Width	[mm]	340
Depth	[mm]	350
Net Weight	[kg]	17,0
Gross Weight	[kg]	19,0
Bowl Capacity	[kg]	4
Estimated time	[min]	8

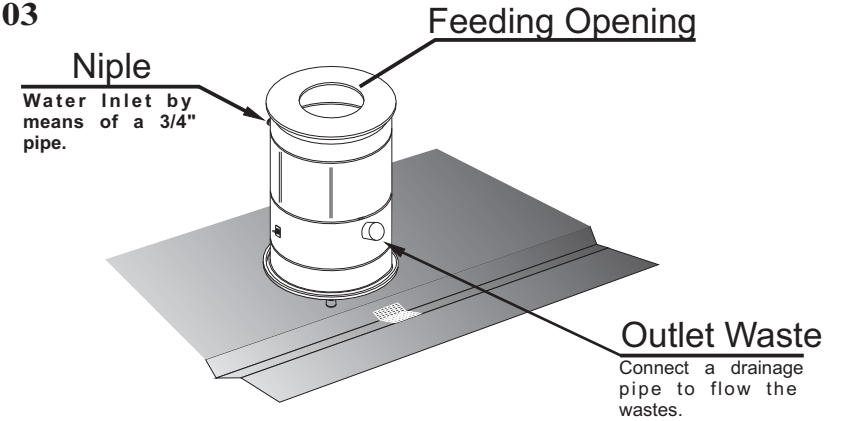
### 5 Pre operation

Check voltage of the machine. The voltage must be the same as the power source voltage.

Grounding wire must always be connected.

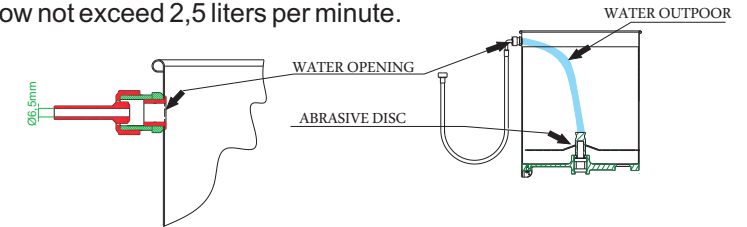
Check if the machine is firm in its position. Be sure the water inlet pipe and the drainage pipe are installed properly as indicated below (picture 03):

Picture - 03



The water ouypoor that enters the equipment must not pass beyond the center of the disc, as indicator in the drawinging-01

The water outflow not exceed 2,5 liters per minute.



### 6 Operation

**IMPORTANT: BE SURE THE PLATE IS FIRMLY FITTED ONTO CENTRAL SHAFT PIN.**

First of all check if the lid No. 04 (picture 01) is duly fitted on the top of the machine. To start machine turn toggle switch No. 02 (picture 01) to ON position. Let water flow into the chamber and load it with food product. Water shall then flow out through the waste outlet. Each load shall not exceed 4 Kg in the DAL-06. The peeling time is 8 minutes, however it depends on the hardness of the food product, its size and irregularity.

Check if products are peeled looking through the opening of the top lid. Remove peeled product from inside the chamber manually after closing the faucet.

**IMPORTANT - UNDER NO CIRCUMSTANCES PUT YOUR HANDS IN THE MACHINE DURING OPERATION. BE SURE THAT MACHINE IS COMPLETELY STOPPED BEFORE REMOVING THE PROCESSED GARLIC.**