

# ELE<TROMA>TER



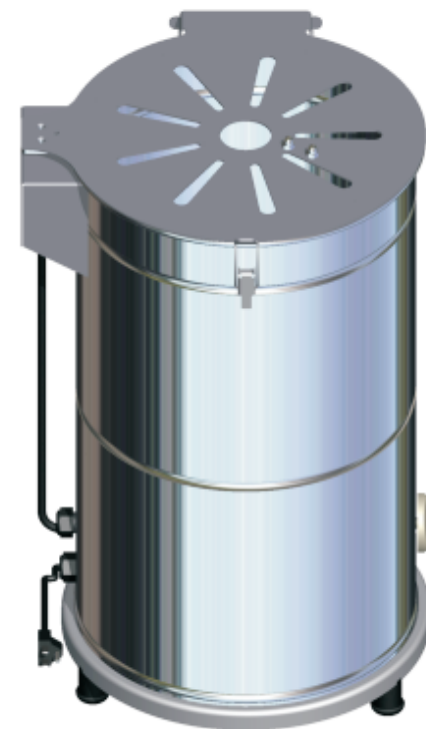
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- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED , CONSULT OUR DEALERS  
- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS , THE INFORMATION CONTAINED IN THE PRESENT  
INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE .

# ELE<TROMA>TER

## *Instructions Manual*



GARLIC PEELER, STAINLESS STEEL, 4 kg

MODEL  
**DAL-06**



## 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.

**SKYMSEN 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 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 accessing the processed ingredients.

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

Important: The final result of the processing may vary depending on the quality of garlic that is being processed.

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# 1. Introduction

## 1.1 Safety

When not properly used the Garlic Peelers Models DAL-06 are potentially **dangerous** machines. Maintenance, servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

Read the below instructions to avoid accidents :

1.1.1 Unplug the machine when you need to remove any removable part during maintenance, 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 Never touch the Abrasive Disc #. 07 (Pict. 01) with the machine running , because the Disc has an abrasive surface.

1.1.4 keep hands away from moving parts during operation

1.1.5 When placing the Abrasive Disc #.06 (Pict.01) check the Disc perfect fitting onto the central Shaft Pin #.02 (Pict.02) . Such precaution will prevent machine damages .

1.1.6 Make sure grounding has been correctly done .

### IMPORTANT

**This equipment shall not be used by persons ( including children ) having reduced mental or physical capabilities , or having faulty experience or knowledge , unless they have been previously supervised or instructed by a person responsible for the equipment safety , about how to use it .**

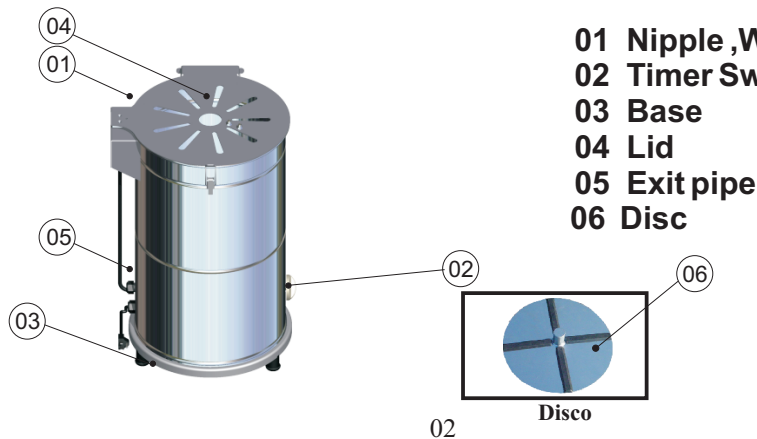
### IMPORTANT

**If the cord is not in good conditions to be used, it has to be changed by the manufacturer or by a Technical Assistant**

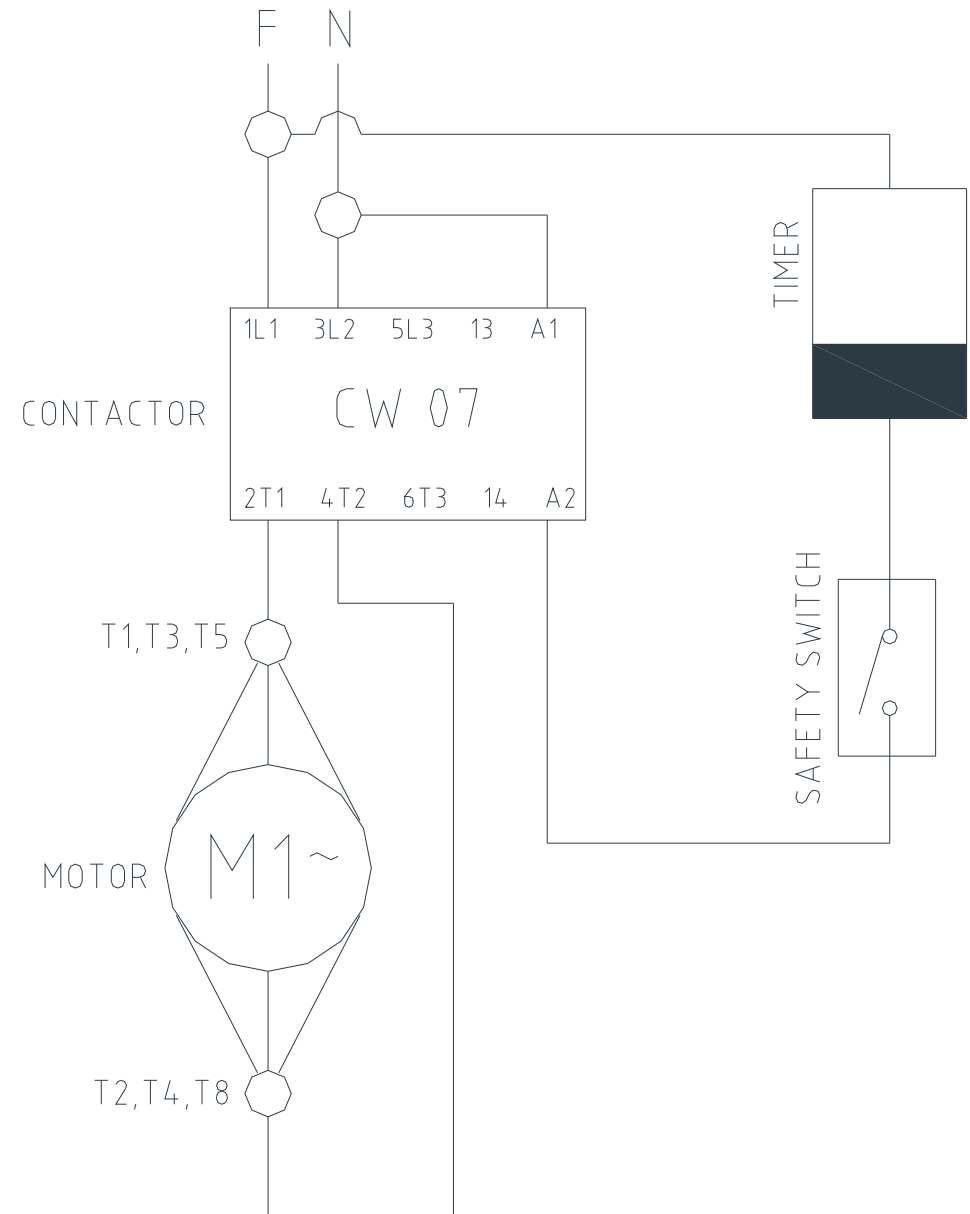
## 1.2 Main Components

All components are made with carefully selected materials, in accordance with Siemens experience and standard testing procedures.

Picture - 01

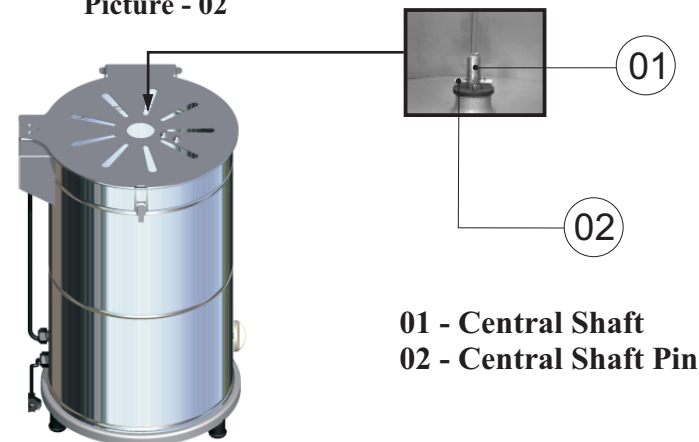


## 5.2 ELECTRICAL DIAGRAM



**Table - 02**

<b><i>Problem</i></b>	<b><i>Cause</i></b>	<b><i>Solution</i></b>
* The machine does not start.	* Electric energy shortage  * Problem with the internal or external wiring.	* Check Electric energy source.  * Call Technical Assistance.
* Burnt smell or smoke	* Problem with the internal or external wiring.	* Call Technical Assistance.
* The machine starts, but when the product is placed on the Disc, the disc stops or turns slowly.	* Belts sliding  * Problems with the Electric Motor	* Call Technical Assistance.  * Call Technical Assistance.
* Abnormal noises.	* The abrasive disc is not correctly placed.  * Problems with the bearings	* Place correctly the Abrasive Disc.  * Call Technical Assistance.
* Water leaks through the botton.	* The retainer is damaged.	* Call Technical Assistance.

**Picture - 02**

**01 - Central Shaft**  
**02 - Central Shaft Pin**

## 1.3 Technical Characteristics

**Table - 01**

<b>Technical Data</b>	<b>Units</b>	<b>DAL-06</b>
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]	16,2
Gross Weight	[kg]	23
Average Production	[kg/h]	100

## 2. Installation and Pre-Operation

### 2.1 Installation

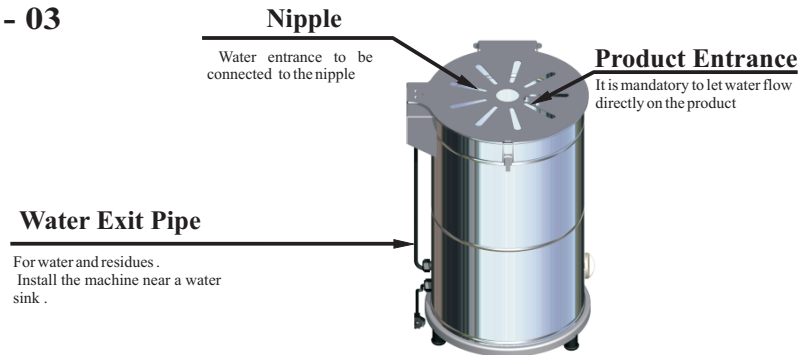
To obtain a good performance the Garlic Peeler shall be installed on a stable surface .

Check electric network voltage , voltage shall be 110 V

The cord has two flat pins and one round this last one is ground .. It is mandatory the three pins to be duly connected before to start the machine .

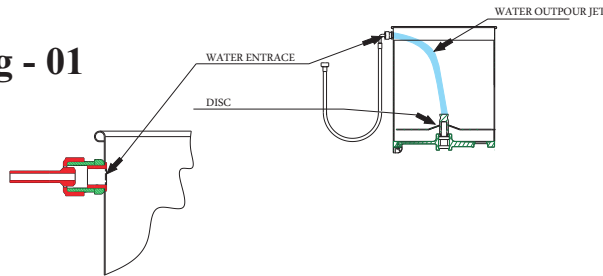
It is recommended to install the machine near a water sink connecting it with a pipe to the water Exit Pipe #.5 (Pict.01). .Install also a 3/4” water inlet pipe and connect it to the Water Entrance Nipple #01 (Pic 01) .

### Picture - 03



The water outpour jet shall not drop beyond the disc centre as shown on drawing #01  
The water outflow shall not exceed 2.5 quarts per minute

### Drawing - 01



### 2.2 Pre Operation

#### IMPORTANT

**Check the Disc #.06 (Pict.01) is perfectly fitting on to the central Shaft Pin #.02 (Pict.02) before to switch the machine ON .**

Be sure the Garlic Peeler is stable . Install the water entrance and exit (Pict.03)

### 3 Operation

#### 3.1 Operating Procedures

#### IMPORTANT

**Never place the hand on the Disc while it is on movement .**

Firstly check if the lid #.04 (Pict.01) is perfectly fitted on the machine . To start the Garlic Peeler , place the Switch #. 02 (Pict.01) on position ON . With the machine running, drop the product inside and open the water to flow during the whole peeling process.

For Model DAL-06 maximum load is 4 kg. The processing time will be around 3 to 5 minutes . Trough the lid opening it is possible to watch the process to know when the product is peeled. After, switch OFF the peeler and wait until the disc stands still Remove using your hands the peeled product from inside the machine through the lid opening . ..

### 4.5 After Finishing the Work

#### 4.5.1 Precautions

Keep the machine clean. Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning it.

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

Every maintenance operation is dangerous when the machine is ON. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

#### IMPORTANT

**Always remove the plug from the power point in any case of emergency.**

### 4.7 Warning

Electrical or mechanical maintenance has to be undertaken by qualified personnel.

Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

### 5 Analysis and Problems Solving

#### 5.1 Problems, causes and solutions

The Garlic Peelers 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 mixer refer to Table 02 in which the most common situations are listed with recommended solutions.

\* Service life – 2 years for regular work shift

## 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 instructions 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 jacket or bad insulation could cause electrical shocks as well as electrical leak. Before using the equipment, 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 has to be very clear to the operator.

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.

## 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 the motor and turning or sliding parts of the machine, in case of 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 tension 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 Warning

Do not operate the machine with long hair, which might touch any part of the machine, because it may lead to serious accidents. Tie your hair up well and/or cover your hair with a scarf.

Only trained or skilled personnel shall operate this machine. NEVER operate machine without all original safety devices in perfect condition.

## 3.2 Cleaning

To achieve a good machine cleaning , follow these instructions:

- 1 . Start the machine empty , and let it work during some minutes, adding abundant water .
2. Switch OFF the machine and unplug it . Wait for the Disc No.06 (Pict.01) to stop completely.
3. Clean the outside of the housing with a wet cloth.
4. Remove the Lid No.04 (Pict.01) and lift the Disc #. 06 (Pict.01) .
- 5 Clean the Disc using a nylon brush and abundant water.
- 6 . Replace the Disc inside the machine following the inverse procedure . Take care to have the Disc fitting on the central shaft pin .

### IMPORTANT

**Take good care and use your machine correctly with safety , and you will have good rewards .**

### 3.2.1 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 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, and after reading carefully the entire manual.

### **4.1 Basic Operation Procedures**

#### **4.1.1 Dangers**

Some areas of the electric device have parts and terminals that are 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, keys and knobs with wet hands, 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.

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 of the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.