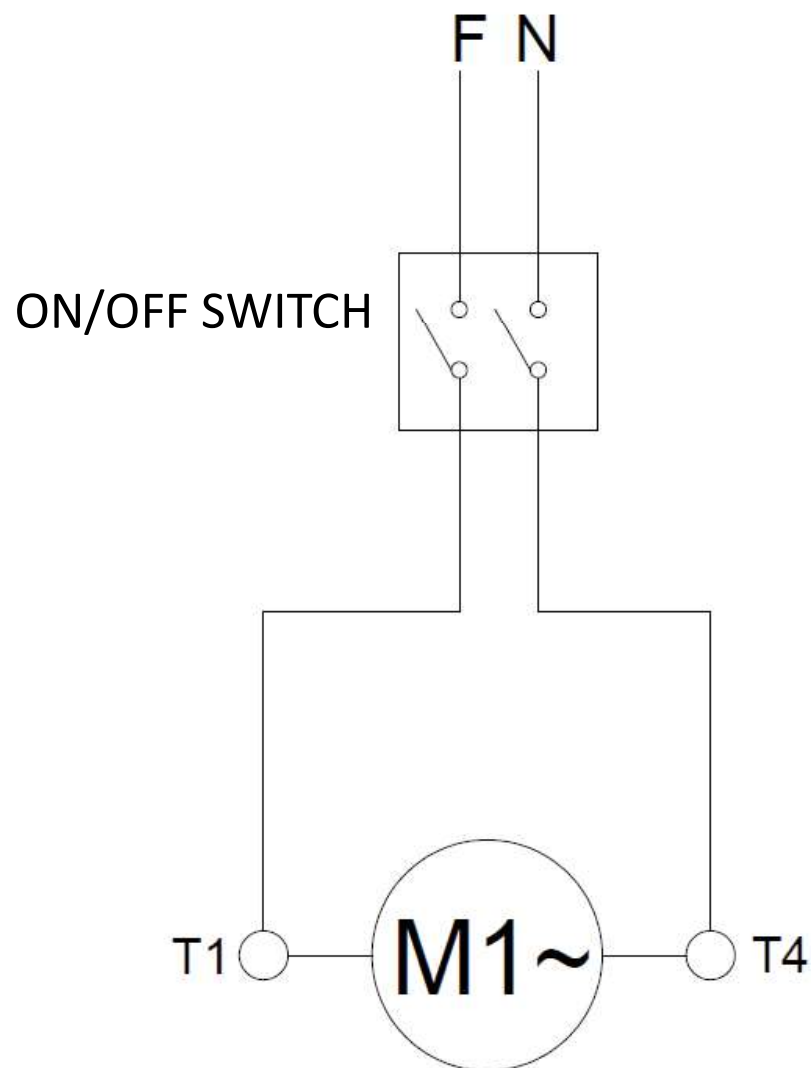


ELECTRIC GRID

110V / 60Hz



INSTRUCTION MANUAL



CORTADORA DE FIAMBRES AUTOMÁTICO INOX, LÂMINA 300 mm

MODEL
CA-300L

547042 - INGLÊS
Data de Revisão: 17/11/2017
Metalúrgica Skymssen Ltda
Rodovia Ivo Silveira 9525
Volta Grande
88355-202 Brusque/SC/Brasil
CNPJ: 82.983.032/0001-19
www.skymssen.com – Fone: +55 47 3211 6000

SUMMARY

1. INTRODUCTION	2
1.1 Safety	2
2. COMPONENTS AND TECHNICAL CHARACTERISTICS	4
3. INSTALLATION AND PRE-OPERATION	4
3.1 Positioning.....	4
3.2 Electrical Installation.....	4
3.3 Pre Operation	4
4. OPERATION.....	5
4.1 Starting.....	5
4.2 Safety System	5
5. CLEANING	6
6. Observed Norms.....	6
7. MAINTENANCE.....	6
8. ELECTRICAL DIAGRAM.....	7

1. Introduction

1.1 Safety

This Equipment is potentially DANGEROUS if misused. Maintenance, sanitation and/or any services applied to the Equipment must be carried out by a qualified person and with the Equipment completely disconnected from the electric grid.

The instructions presented below must be thoroughly followed to avoid accidents:

1.1.1 Read all the instructions.

1.1.2 To avoid electric shock and damage, never handle or operate the Equipment with wet feet or clothes and/or on a humid or wet surface. Do not place the Equipment in water or any other liquid and do not use water jets/sprays directly on the equipment.

1.1.3 All Equipment operation must be supervised at all times, especially when it is used nearby children.

1.1.4 Disconnect the Equipment from the electric grid, always when: It is not being used, before cleaning, removal or attachment of accessories, maintenance or any other kind of service.

1.1.5 Do not use the Equipment if the cord or plug are damaged. Make sure that the energy cord is not placed at

the edge of a desk or workstation and that it does not touch any heated surfaces.

1.1.6 Always after the Equipment suffers a fall, is damaged in any way or is not working it is necessary to take it to a qualified technical service for repair, revision and/or mechanical or electric adjustment.

1.1.7 The use of accessories not recommended by the manufacturer may cause body injuries.

1.1.8 Keep your hands and any hand and/or kitchen hard ware far from the moving parts of the Equipment while it is operating to avoid body injuries and damages to the Equipment.

1.1.9 Never wear clothes with long sleeves, especially on the wrists, while you are operating the equipment.

1.1.10 Make sure that the voltage of the Equipment and of the electrical grid match, and that the Equipment is grounded.

1.1.11 Never use any hand and/or kitchen hardware and accessories that are not a part of the Equipment to aid its operation.

1.1.12 Before turning the Equipment on, make sure that the Frontal Blade Protection (Item 14 Pic. 2) is firm and holding its position.

1.1.13 Never use water jets/sprays directly on the Equipment.

1.1.14 Always keep your hands far from the moving parts.

1.1.15 This Equipment is designed for use in commercial kitchens. It is used, for example, in restaurants, canteens, hospitals, bakeries, meat shops and similar places.

1.1.16 The use of this Equipment is not recommended when:

- The production process is done in a continuous industrial scale manner;
- The work environment in which the Equipment is to be used has a corrosive, explosive, or contaminated with vapor, dust or gas atmosphere.

1.1.17 Equipotential Symbolology Label.

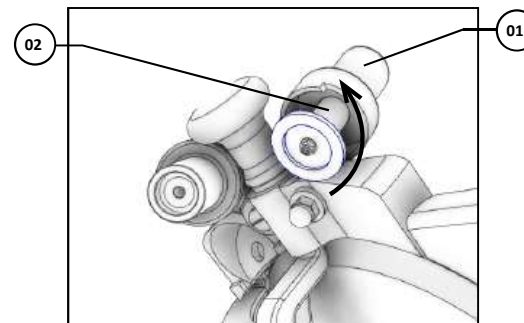
The figure shown below indicates the external equipotential connection terminal.

This terminal must be used to make sure that there are no potential differences between Equipment connected to the electric grid, lowering the risks of electric shocks.

The respective Equipment must be connected to each other through their respective terminals of equipotential connection.

4 - Spin the Finishing Sharpener upwards and push the Sharpener Bearing to clean behind the grindstone.

PICTURE 13



Use Your QR Code Reader to access more information regarding the cares needed when handling stainless Steel.



6. OBSERVED NORMS

S

ABNT NBR NM 60335-1 IEC 60335-2-64
NR-12 AS PER OFFICIAL COMMUNICATION Nº 197,
DECEMBER 2010.

*Items below, among others informed on the NR-12 Norm as per official communication Nº 197, December 2010, must be observed concerning safety.

- Physical Arrangements
- Permanent Access Means
- Maintenance, Inspection, Preparation, Adjustments and Repairs
- Symbolology
- Work and Safety Procedures
- Training

7. Maintenance

The maintenance must be considered a set of procedures that has a purpose maintaining the equipment in the best functioning conditions, making possible the enlargement of its useful life and safety.

* Cleaning – Verify the item 3.4 Cleaning on this manual.

* Wiring – Check all cables as for deterioration and all electrical contacts (terminals) as for tightening and corrosion.

* Contacts – ON/OFF switch, emergency button, reset button, electronic circuits, etc. Verify the equipment so that all components are functioning correctly and that its operation is normal.

* Installation – Verify the installation of your equipment according to item 2.1 Installation on this manual.

* 1 - Items to verify and execute monthly:

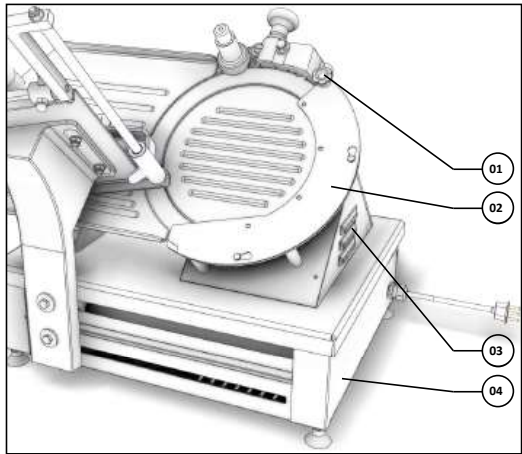
- Verify the electrical installation;
- Measure the tension of the electrical socket;
- Measure the functioning current and compare with the nominal current;
- Verify the tightening of all electrical terminals of the equipment, to avoid possible bad contacts;
- Verify possible looseness of the electrical motor axle;
- Check the wiring and electrical cables as for signals of overheating, deficient isolation or mechanical damage.

Use Your QR Code Reader to access more information regarding safety and maintenance.



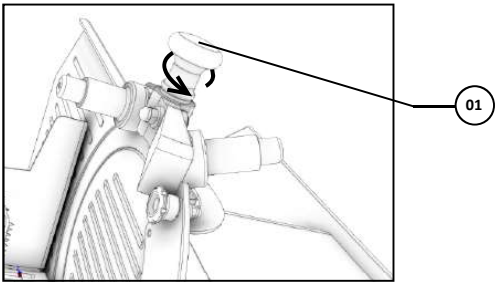
- Blade Cover:
Remove the Lock Handle (N°01 Picture 08), spinning it in the anti-clock direction until its complete removal.;

PICTURE 07



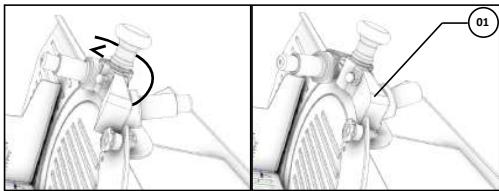
To clean the sharpeners please follow the instructions below:
01 – Loosen the Sharpener Handle (Item 01 Pic.: 08).

PICTURE 08



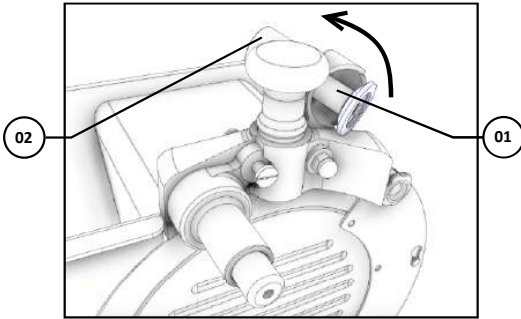
Remove the Blade Cover holding firmly on the pushers;

PICTURE 09



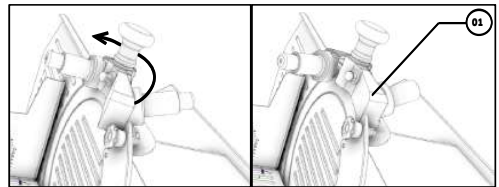
05. Turn the grinding sharpener to (item 01 Fig. : 10) and push the Sharpener bearing (item 02 Fig. : 10) to clean behind the wheel.

PICTURE 10



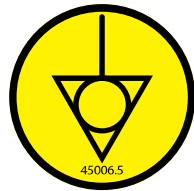
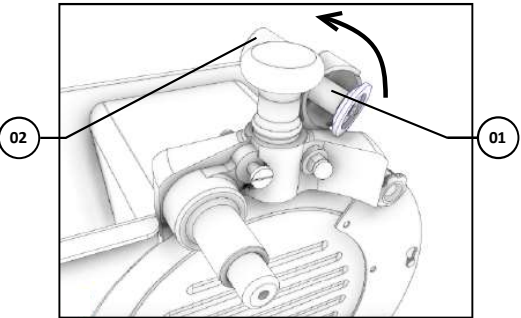
2 – Spin the Sharpener Base (Item 01 Pic.: 11) in the anti-clock direction.

PICTURE 11



3 – Spin the Thinning Sharpener upwards and push the Sharpener Bearing to clean behind the grindstone.

PICTURE 12



⚠ Make sure that the Energy feeding Cord is in perfect use conditions. In case that any kind of imperfections or damages are visualized, contact a qualified technical service to perform the changing of the cord, respecting all the local safety rules and regulations. The new cord must comply with all the technical safety norms and regulations.

⚠ This equipment must not be used by people (Children included) with reduced mental, sensorial and physical capacities. People that lack experience and knowledge regarding the use of such a machine must not operate it unless they receive proper training and operational instructions, or are operating the equipment under the supervision of an experienced, trained, knowledgeable and capable person.

⚠ If the equipment's work place is nearby a place which has Children (not recommended), the work place must be out of their reach and the equipment always disconnected when not in use. Also, Children must be watched at all times to make sure they are not trying to reach the equipment and/or use it as a toy.

⚠ If any emergency arises immediately disconnect the equipment from the electric grid.

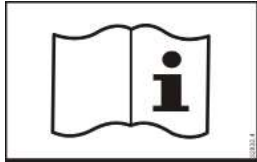
1.1.18 Attention/Care Label.

Symbology used to identify accident risk zones to the operator of the Equipment.



1.1.19 Instruction Manual Label.

Symbology that requires the Reading of the manual from the operator of the Equipment.



1.1.20 Maintenance and Cleaning Care Label.

Symbology used to alert the operator of the Equipment about the necessary procedures that need to be carried out before Maintenance and Cleaning.

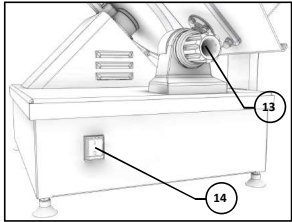
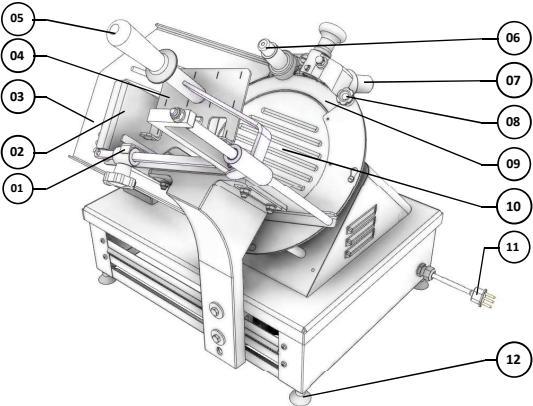


⚠ This Equipment has a safety system to grant the operator's integrity. Equipment must be operated in accordance with the "Operation" item presented in this manual. Any other procedures are deemed unsafe and must not be used. Under any unsafe circumstances, the equipment must not be used.

⚠ To grant a higher level of safety to the operator this equipment presents a safety system that will block the equipment's self-activation after an eventual energy failure.

2. COMPONENTS AND TECHNICAL CHARACTERISTICS

PICTURE 01



- 01 - Side Regulator

02 - Movable Table

03 - Fixed Table

04 - Pusher

05 - Regulating Handle

06 - Finishing Sharpener

07 -Grinding Sharpener

08 - Sharpener Handle
- 09 - Disc

10 - VDisc Frontal Protection

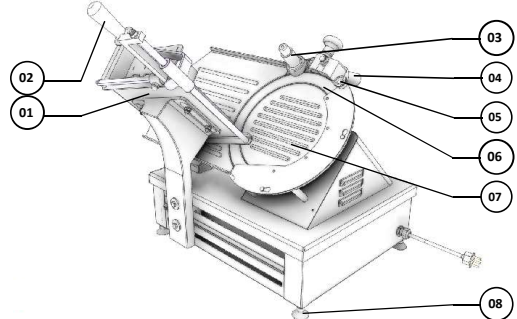
11 - Feeding Cable

12 - Feet

13 - Regulator Handle

14 - ON/OFF Switch

PICTURE 02



- 01 - Mobile Tabla completa

02 - Palanca Pusher

03 - Sacapuntas Acabado

04 - Afilado de desbaste

05 - Palanca de Protección
- de disco

06 - Disco de corte

07 - Protección de disco delantero

08 - Pies

The Line Slicer is a tabletop equipment capable of slicing different products, such as: Cheese, Bologna and Ham.

TABLE 01

FEATURES	UNIT	CA-300L
Average Production	kg/h	Variable
Voltage	V	110
Frequency	Hz	60
Power Rating	CV	1/3
Height	mm	610
Width	mm	640
Depth	mm	700
Net Weight	kg	47,2
Gross Weight	kg	60,2
Car	mm	190x190 or ø200
Blade Diameter	mm	300
Slices per Minute	Slices	48

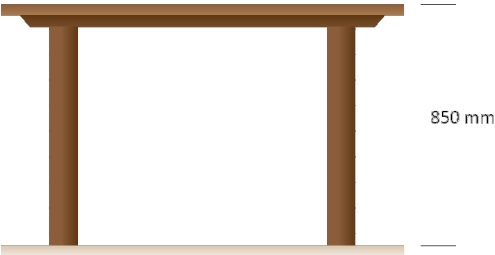
3. Installation and Pre-Operation

3.1 Installation

Placement

Your equipment must be placed and levelled on a dry and firm surface with, preferably, 850mm of Height.

PICTURE 03

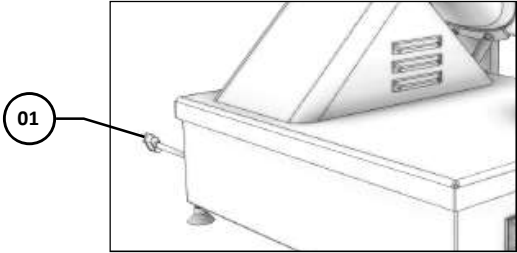


3.2 Electric Installation

This equipment is designed to work in 220 Volts (50Hz). Please verify the voltage informed on the label attached to the cord when you unpack it. (Item 01 Pic. 04).

The feeding cord has 3 pins, the central pin is for grounding. It is mandatory that all 3 pins are correctly connected before turning the equipment on.

PICTURE 04



⚠ Make sure that the voltage informed on the label attached to the cord matches the voltage of the electric grid.

3.3 Pre-Operation

Before using the equipment, all parts that will be in touch with the processed products must be washed with water and neutral soap (See item 3.4 Cleaning).

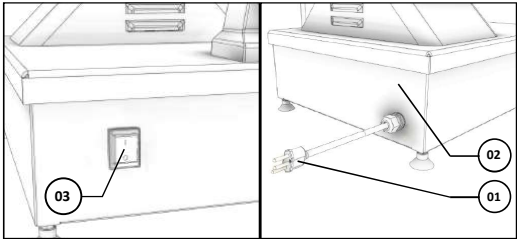
Make sure the equipment is firm and levelled in its working place.

4. OPERATION

4.1 Activation

- To turn the equipment on proceed as shown below:
- 1 – Connect the equipment to the electric grid;
 - 2 – Put the General Key (Nº01 Picture 05) in the “I” position (On).
 - 3 – Make sure that the Frontal Blade Protection (Item 02 Picture 05) is in place and locked by the Lock Handle;

PICTURE 05



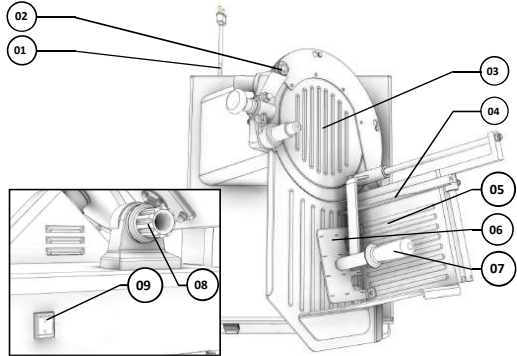
4.2 Operational Procedure

- 01 - Make sure that the voltage of the mains where the equipment will be installed is compatible with the voltage on the label on the power cable (article 01 Fig. 6);
- 02 - ensure that the front disc protection. Item 03 Fig. 6) is in the working position, which is well established through the Disc handle guard (Item 02 Fig. 6);
- 03 - Support the sliced product on a complete Mobile table (point 05 figure: 6);
- 04 - Make the product Side adjust the control (Fig Item 04: 6.) So it becomes 5mm away from the product;
- 05 - Place the pusher (Fig article 06: 6.) behind the product to be sliced, and through the handle of the pusher (Fig article 07: 6.).
- 06 - To adjust the thickness of the slice, turn the full regulator knob (item 08 figure: 6.) to the desired thickness.
- 07 - Activate the on / off switch (Fig Item 09: 6).

⚠ Leave a minimum space of 5 mm between the Side Regulator (Item 01 Pic. 11) and the product to be sliced.

⚠ NEVER press or handle the product to be processed with your hands while the equipment is turned on or in operation.

PICTURE 06



5. CLEANING

⚠ Disconnect the plug from the electric grid before starting the cleaning procedure.

The machine must be always thoroughly cleaned and sanitized in the events below:

- It is going to be used for the first time;
- After its daily use;
- When it has not been in use for a prolonged period of time;
- Before putting it back to operation after a prolonged period of inactivity.

Some parts can be removed for cleaning purposes as described below. In order to do this

- The following components can be removed for cleaning purposes: Blade Cover;