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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.

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INSTRUCTION MANUAL



CUTTER, STAINLESS STEEL, 4 LITERS

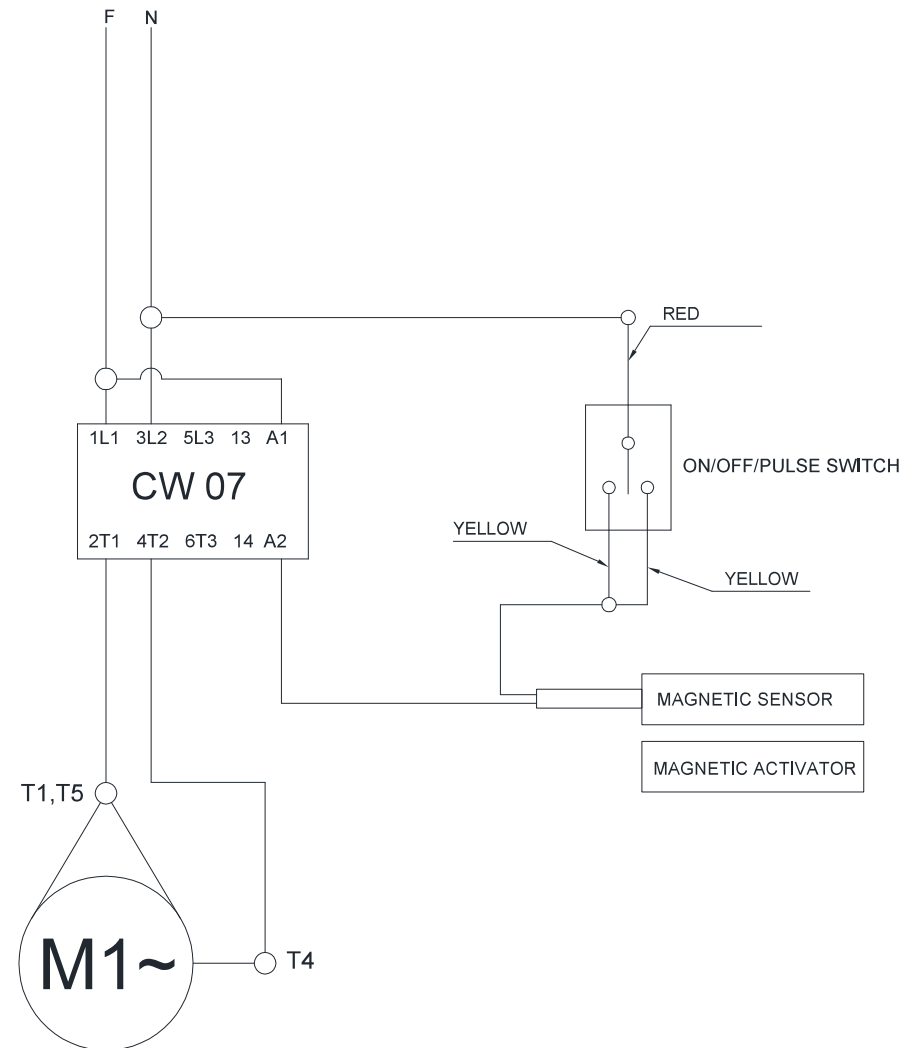
MODEL
CR-4L-N

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7. Electric Diagram

ELECTRIC NETWORK
220V/50Hz



6. Maintenance

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions, therefore increasing the equipment life and safety.

* Cleaning – check item 3,4 Cleaning.

* Wiring - Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.

* Contacts – ON/OFF switch, emergency button, reset button, electronic circuits etc, check the equipment in order to assure that all components are correctly working and the equipment operation is normal.

* Installation – make sure the installation followed item 2.1 instructions.

1 – Each month check:

- Check the electrical installation.
- Measure the voltage at the socket.
- Measure the working current and match it with the nominal current.
- Check the tightening of all electric terminals to avoid bad contacts.
- Check electric motor shaft clearance.
- Check the wiring for overeating, insulation failures and mechanical damages.

2 - Each three month checks:

- Check electrical components such as ON/OFF switch, emergency button, reset button, electronic electric circuits , overeating, insulation failings, or mechanical damages.
- Check bearings clearances.
- Check retainers, O’rings, V’rings and other seals.

1. Introduction

1.1 Safety

When incorrectly used this equipment is a potentially DANGEROUS machine. Maintenance, cleaning or any other service shall be performed by a duly trained person and with the machine unplugged.

To avoid accidents respect the following instructions:

1.1.1 Read completely these instructions.

1.1.2 To avoid to risk electric shocks and damage to the equipment never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.

1.1.3 When the equipment is in operation the operator shall supervise it, principally when children might be near.

1.1.4 Unplug the equipment when: It is not in use, before to clean it, before to remove or to place some accessory. Before maintenance or any other service.

1.1.5 Do not operate the equipment if the cord or plug are damaged. Do not lean the cord on table edges, nor let them lie on hot surfaces.

1.1.6 When the equipment may have fall, have been damaged any way, or simply does not work, take it to Technical Assistance to check .

1.1.7 The use of accessories not recommended by the manufacturer may cause corporal damages.

1.1.8 Keep the hands or any other object away from moving parts while the equipment is in operation.

1.1.9 During operation, never wear loose clothes with wide sleeves principally around the wrists.

1.1.10 Make sure the equipment voltage and the network voltage are the same, and the equipment has been solidly grounded.

1.1.11 For your safety, the temperature of the processed products shall not exceed 40 °C.

IMPORTANT

For mayor operator protection this equipment is provided with a safety system not allowing to be involuntary switched ON after an eventual energy shortage.

IMPORTANT

Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules.
The substitution shall be made by a qualified professional, and shall respect the local safety norms .

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

Children shall be watched in order to avoid them to play with the equipment.

IMPORTANT

In case of emergency take off the plug from its socket.

IMPORTANT

Never spray water directly on to the equipment.

TABLE 03

PROBLEMS	CAUSES	SOLUTIONS
- The machine does not switch on.	- Lack of electric power. - The Lid is not close. - Problems with the electrical circuit.	- Check if plug is connected to its socket, or if there is electric shortage. - Close the Lid. - Call Technical Assistance.
- Smoke or burnt smell.	- Problems with the electrical circuits.	- Call Technical Assistance.
- The equipment switches ON but when the product is placed it stops or turn slowly.	-Problem with the motor.	- Call Technical Assistance.
- Damaged cord.	- Failure during product transportation.	- Call Technical Assistance.

5. Analysis and Problems Solving

5.1 Problem, causes and solutions

The equipment has been 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 equipment, refer to Table 03 in which the most common situations are listed with recommended solutions.

1.2 Main Components

All components of this equipment were designed and manufactured using carefully selected materials to their proper functions, according to test standards and experience of Skymesen.

PICTURE 01



- 01 - Protection Lid
- 02 - Blade
- 03 - Cup
- 04 - Front Lock
- 05 - Housing
- 06 - ON/OFF Pulse Switch
- 07 - Feet
- 08 - Back Lock
- 09 - Cord and Plug



1.3 Technical Characteristics

TABLE 01

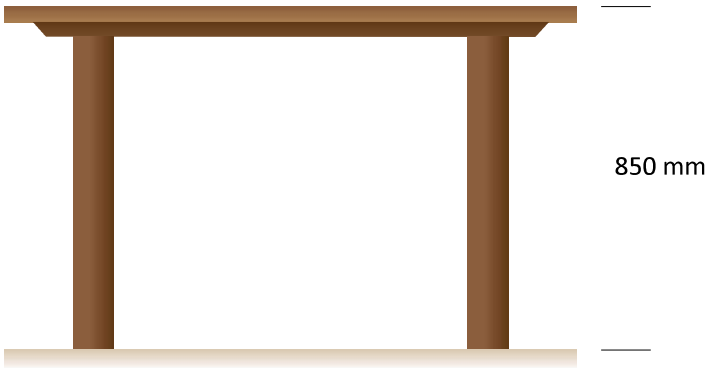
CHARACTERISTIC	UNIT	CR-4L-N
Cup Maximal Capacity	L	4
Voltage	V	220
Frequency	Hz	50
Power Rating	W	800
Consumption	kW/h	0,80
Height	mm	460
Width	mm	283
Depth	mm	285
Net Weight	kg	18,5
Gross Weight	kg	19,5

2. Installation and Pre Operation

2.1 Installation

2.1.1 Placing

The equipment must be placed on to a levelled stable surface approximately 850 mm high.



2.1.2 Electrical Installation

The equipment has been designed to operate 220 Volts (50Hz). When you receive the equipment check the voltage indicated on the cord label.

The power plug has 3 pins and the middle pin is the ground. It is mandatory all the 3 pins must be properly connected.

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.

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 operate machine without any original safety devices under perfect conditions.

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

4.6 Maintenance

4.6.1 Dangers

Any maintenance with the machine in working situation is dangerous.

TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

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

IMPORTANT

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

2.2 Pre Operation

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

Make sure the equipment is stable on the working surface if not ,adjust the feet height using a spanner.

3. Operation

3.1 Starting

Procedure to start:

- 1 - Connect the equipment to the electric network;
- 2 - Make sure the ON/OFF Pulse Switch (# 06 Pic 01) is on the OFF position;
- 3 - Make sure the Lid (# 01 Pic. 01) is correctly placed;
- 4 - Place the Switch (# 06 Pic 01) position ON, and the cutter will run continuously. Using the Pulse option the cutter will run only while the pulse is pressed.

3.2 Operation Procedures

Operation is simple, follow the below procedure:

- 1 - Place the product to be processed inside the Cup;
- 2 - Check item 3.2.1 time table to estimate the necessary operation time for each product;
- 3 - Place the Protection Lid. For your safety the cutter will not work if the Lid is not correctly placed;
- 4 - Close first the Front Lock and then the Back Lock;
- 5 - Make the complete procedure recommended on item 3.1;
- 6 - Let the cutter run in accordance with item 3.2.1 time table;
- 7 - Turn the cutter OFF;
- 8 - Open the Lid;
- 9 - Carefully lift the blade which is very sharp;
- 10 - Remove the Cup;
- 11 - Remove the processed product.

DO BE CAREFULL

Never open the Lid before the blade has stopped completely.
Otherwise grave hurts may occur.

ATTENTION

Before to start the cutter be very careful to not leave tools like kitchenware, hooks, or others inside the cup.

3.2.1 Approximate Preparation Time.

TABLE 02

Various Products	Time	Quantity [min - max]
Tomato Sauce	20 - 40 seconds	300 - 1600 g
Mayonnaise	up to 3 minutes	200 - 1500 g
Mashed Potatoes	up to 2 minutes	300 - 1500 g
Bread Crump	20 - 40 seconds	100 - 400 g
** Peanut Butter	up to 4 minutes	300 - 1000 g
MEAT		
Meat	10 - 20 seconds	200 - 1500 g
Meat Salad	10 - 20 seconds	200 - 1500 g
Meat Balls	10 - 20 seconds	200 - 1500 g
Kibes	10 - 20 seconds	200 - 1500 g
SOUP DRESSINGS		
Onion	5 - 20 seconds	200 - 1600 g
Garlic	5 - 20 seconds	60 - 1600 g
Parsley	5 - 20 seconds	60 - 1000 g
FRUIT AND JELLY		
Fruit Salad	10 - 20 seconds	200 - 1600 g
Apple Jelly	10 - 40 seconds	800 - 1600 g
Pear Jelly	10 - 40 seconds	800 - 1600 g
Peach Jelly	10 - 40 seconds	800 - 1600 g
PATÉ		
Liver	up to 1 minute	200 - 1500 g
Salmon	up to 1 minute	200 - 1500 g
Anchovy	up to 1 minute	200 - 1500 g
Lobster	up to 1 minute	200 - 1500 g

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.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure has to be thoroughly 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 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.

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 shocks or even be fatal.

Never touch commands such as buttons, turning keys and knobs with wet 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 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 Precautions

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 and dust entrance on the mechanical e electrical components of the machine.
- Do not change the standard characteristics of the machine.
- DO NOT remove, tear off or maculate any 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

****The Processing of ingredients such as peanut butter, or products with similar consistency, generates excessive heating in the cup of the Equipment. It is obligatory to wait for the cup to cool down before a new Process is initiated, or irreversible damages can occur.**

3.3 Safety System

The Cutter has a magnetic safety switch turning OFF the Cutter when the lid is open.

3.4 Cleaning and Sanitizing

IMPORTANT
Never clean the machine when it is connected to the power point, always unplug the machine before cleaning.

The equipment shall be totally cleaned and sanitized:

- Before to be used first time;
- After every day's operation;
- When it has not been used during a long time;
- Before to operate it after a long period unused;

Some parts of the equipment may be removed for cleaning, such as:

- Wash all the parts with water and neutral soap.
- The Lid. After washing it is recommended to dry it with a thin flannel.
- To avoid scratches, do not use abrasive products like sponges or thick cloth.
- The Blade. Because of the sharp edges, carefully lift the blade from the central shaft then wash it.
- The Cup. First remove the Blade, then lift the Cup and wash it.

Other parts of the Cutter such as the housing and the Cup Support may be cleaned with a damp cloth.

IMPORTANT
Never spray water directly to the equipment.

3.5 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 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.