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INSTRUCTION MANUAL



POTATO PEELER, WITH DOOR, STAINLESS STEEL, 10 kg

MODEL
DB-10

- 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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1.1.12 This equipment has been designed to be used in commercial kitchens such as: restaurants, hospitals, cafeterias, bakeries, butcheries and similar.

The use of this equipment is NOT recommended when:

- Production process is continuous in industrial scale;
- Work place has a corrosive or explosive atmosphere or it is contaminated with steam, dust or gas.

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 electric cord is in perfect usage conditions. In case it is not, have it replaced by another that complies with the technical and safety specifications. This replacement must be carried out by qualified personnel and must attend the local safety standards.

IMPORTANT

This equipment must not be used by individuals with reduced physical, sensorial or mental capabilities nor children. Individuals without proper training and experience must not operate this equipment unless they receive proper training and instructions or are operating it under the supervision of a person who is responsible for their safety.

IMPORTANT

We recommend that children must be constantly monitored to make sure they are not playing with the equipment.

IMPORTANT

If any emergency shall arise, the plug must be disconnected from the electrical grid.

IMPORTANT

Never spray water directly upon the equipment.

7. Electric Diagram

ELECTRIC NETWORK

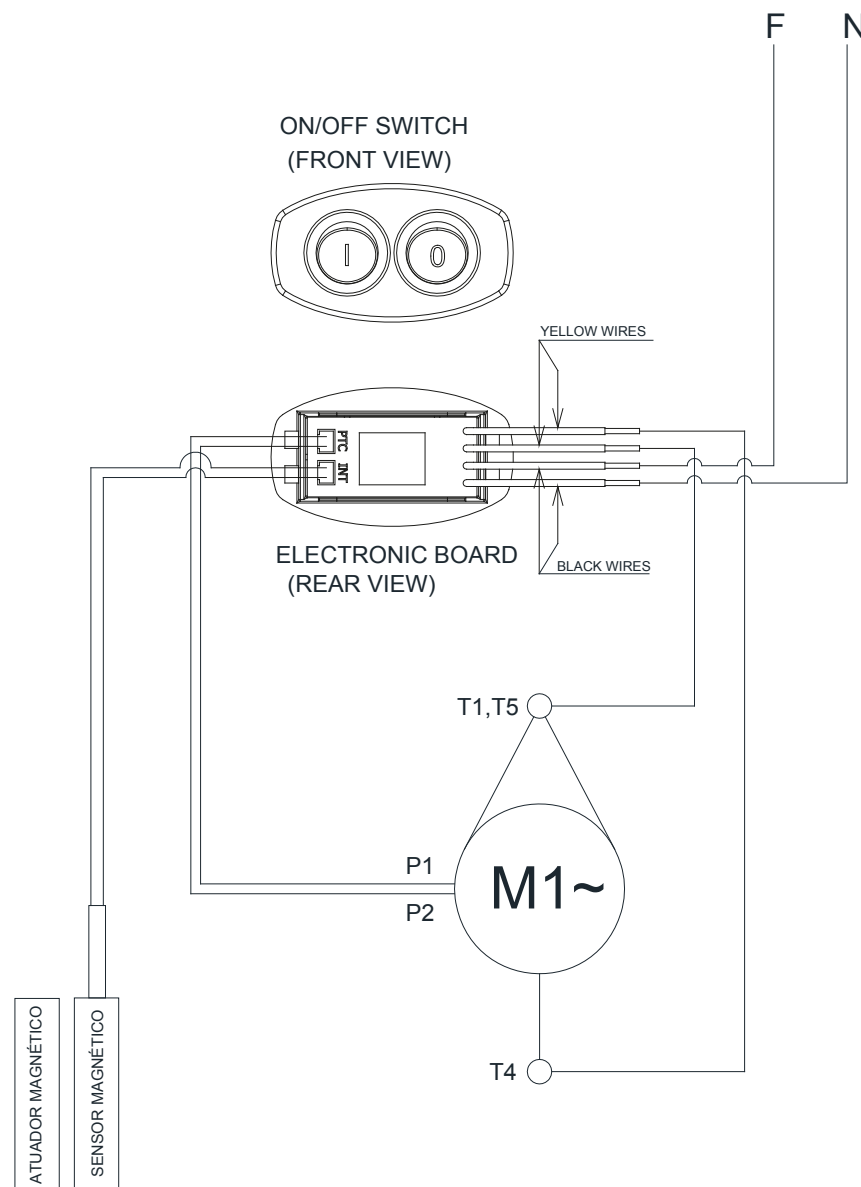


TABLE 02

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

6 . Applicable Norms

ABNT – NBR- NM 60335- 1
IEC 60335 -2 – 64

1.2 Main Components

All components that are part of the equipment are made with carefully selected materials, in accordance with SKYMSEN experience and standard testing procedures.

PICTURE 01

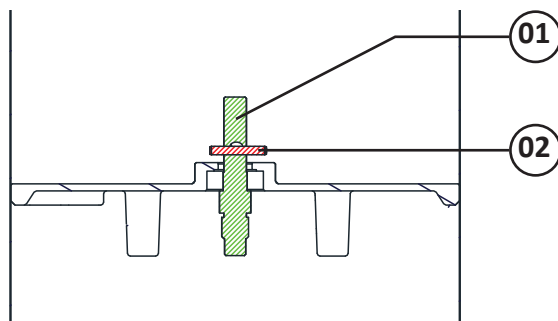


01 – Protection Lid
02 – Housing
03– Outlet Pipe

04 – Foot
05 – ON/OFF Switch
06 – Disc

PICTURE 02

01 – Central Shaft
02– Central Shaft Pin



1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	DB-10
Average Production	kg/h	until 120
Voltage	V	230
Frequency	Hz	50
Power Rating	W	520
Height	mm	720
Width	mm	500
Depth	mm	640
Net Weight	kg	25
Shipping Weight	kg	27
Load Capacity	kg	10

2.Installation and Pre Operation

2.1 Installation

2.1.1 Placing

The equipment must be placed and leveled on a stable and dry surface.

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.

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.

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.

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.



2.1.2 Electrical Installation

This equipment has been designed to operate 230 Volts (50Hz). When you receive the equipment check the voltage indicated on the cord label.

The power plug has 3 (three) pins, the middle one is designed to grounding – Ground Pin. All the 3 (three) pins must be properly connected before operating the equipment. s antes de accionar el equipamiento.

IMPORTANT

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

2.1.3 Hydraulics Installation

It is recommended to place the machine near a sinkhole or pipeline the water outlet by extending the Outlet Pipe #03 (Pic. 01) to allow wastes to flow out. Also, it is important to install a faucet (3/4" diameter) to let water flow directly on the product to be peeled. As an alternative, it is possible to pick up water from another faucet by a hose.



The picture above indicates the equipotential terminal.

This should be used to ensure that there is no potential difference between different equipment connected to the electric network, reducing the risk of electric shock.

The different equipments must be connected to each other by their respective equipotential terminals.

PICTURE 04

NÍPLE

Water entrance by a hose, threading it on the nipple in the equipment.

FEEDING OPENING

It is mandatory to have water flow directly on the product.

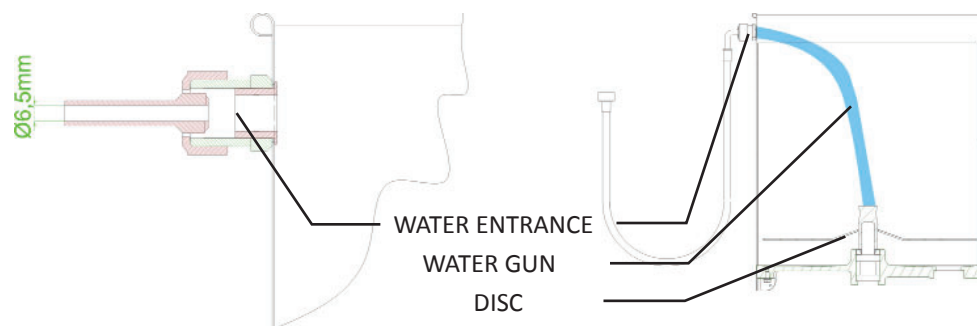
WATER AND WASTE OUTLET

Install the equipment and pipeline the water outlet to a sinkhole.

The water gun that enters the equipment must not pass beyond the center of the Disc, as indicated in Picture 05.

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

PICTURES 05



2.2 Pre-Operation

Before using your equipment, wash all the parts that get in contact with the processed food, with water and neutral soap. (Read item 3.4 Cleaning).

Verify if the equipment is stable in its working position.

3. Operation

3.1 Starting

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.

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

To start the equipment, proceed as follow:

- Plug the equipment on the power point.
- Verify if the Protection Lid #01 (Pic. 01) is correctly placed in its working position.
- Press the ON/OFF Switch #05 (Pic. 01) to position “I” to start the equipment.

3.2 Operation Procedures

- Place the product to be peeled into the equipment.
- Firm the Protection Lid #01 (Pic.01) in its correct place.
- Let the water in.
- Turn the equipment ON by pressing the ON/OFF Switch #05 (Pic.01) that is on the side of the Housing #02 (Pic.01).
- The Potato Peeler has 6kg maximum capacity and the estimated operation time is 1,2 to 2 minutes.
- It is possible to see when the product is peeled by the opening in the Protection Lid #01 (Pic.01). After the product is peeled, turn the equipment OFF and wait until the Disc is completely stopped to remove the product manually.

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).

IMPORTANTE

No utilice chorros de agua directamente sobre el equipamiento.

3.4 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.

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.