



## FOOD PROCESSOR

MODEL  
**PA7 PRO**

690223 - ENGLISH  
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Metalúrgica Skymens Ltda.  
Rodovia Ivo Silveira 9525  
Volta Grande  
88355-202 Brusque/SC/Brasil  
www.skymens.com - Fone: +55 47 3211 6000  
CNPJ: 82.983.032/0001-19 - IE 250.064.537

# INSTRUCTIONS MANUAL

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## 1. INTRODUCTION

This product was developed to be used in commercial kitchens. It is used, for example, in restaurantes, cafeterias, hospitals, bakeries, butlers and others.

For the use of this equipment, it is not recommended that:

- The production process be done continuously, in industrial scale;
- The workplace be with corrosive or explosive atmosphere, or contaminated with water, steam, dust or gas.

### 1.1 Safety

To avoid accidents, seizures and damages to the equipment, follow the instructions below:

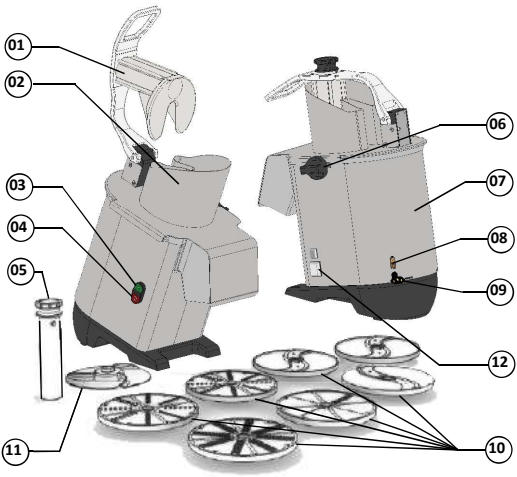
- 1.1.1 Never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.
- 1.1.2 When the equipment is in operation the operator shall supervise it, principally when children might be near.
- 1.1.3 Do not use spare parts that are not Recommended by the manufacturer.
- 1.1.4 Keep the hands or any other object away from moving parts while the equipment is in operation.
- 1.1.5 Never wear clothes with loose sleeves, when operating the appliance.

1.1.6 Check if the equipment tension is the same as the power grid and that it is accordingly connected to the grounding network.

- ⚠ This equipment shall not be used by children or any person with reduced physical or mental capacity, 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.
- ⚠ Keep this equipment out of the reach of children..
- ⚠ Never introduce fingers or any objects that are not the Pushed in the Feeding Nozzle.
- ⚠ Unplug the equipment when: It is not in use, before to clean it, before to remove or to place some accessory during maintenance or any other service that is in operation.
- ⚠ Make sure the cord is in perfect working conditions, if not, change it for one in accordance to the local safety standards. Such change shall be made by qualified professional following the local safety standards. 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.
- ⚠ In case of emergency, unplug the appliance from wall electrical outlet immediately.

## 2. COMPONENTS AND TECHNICAL CHARACTERISTICS

PICTURE 01



- |                        |                             |
|------------------------|-----------------------------|
| 01 – Large Food Pusher | 08 – Terminal equipotencial |
| 02 – Chamber Lid       | 09 – Cable                  |
| 03 – ON Switch         | 10 – Optional Discs         |
| 04 – OFF Switch        | 11 - Expeller Plate         |
| 05 – Small Food Pusher | 12 - General Switch         |
| 06 – Lock Lid          |                             |
| 07 – Housing           |                             |

9. ELECTRICAL DIAGRAM

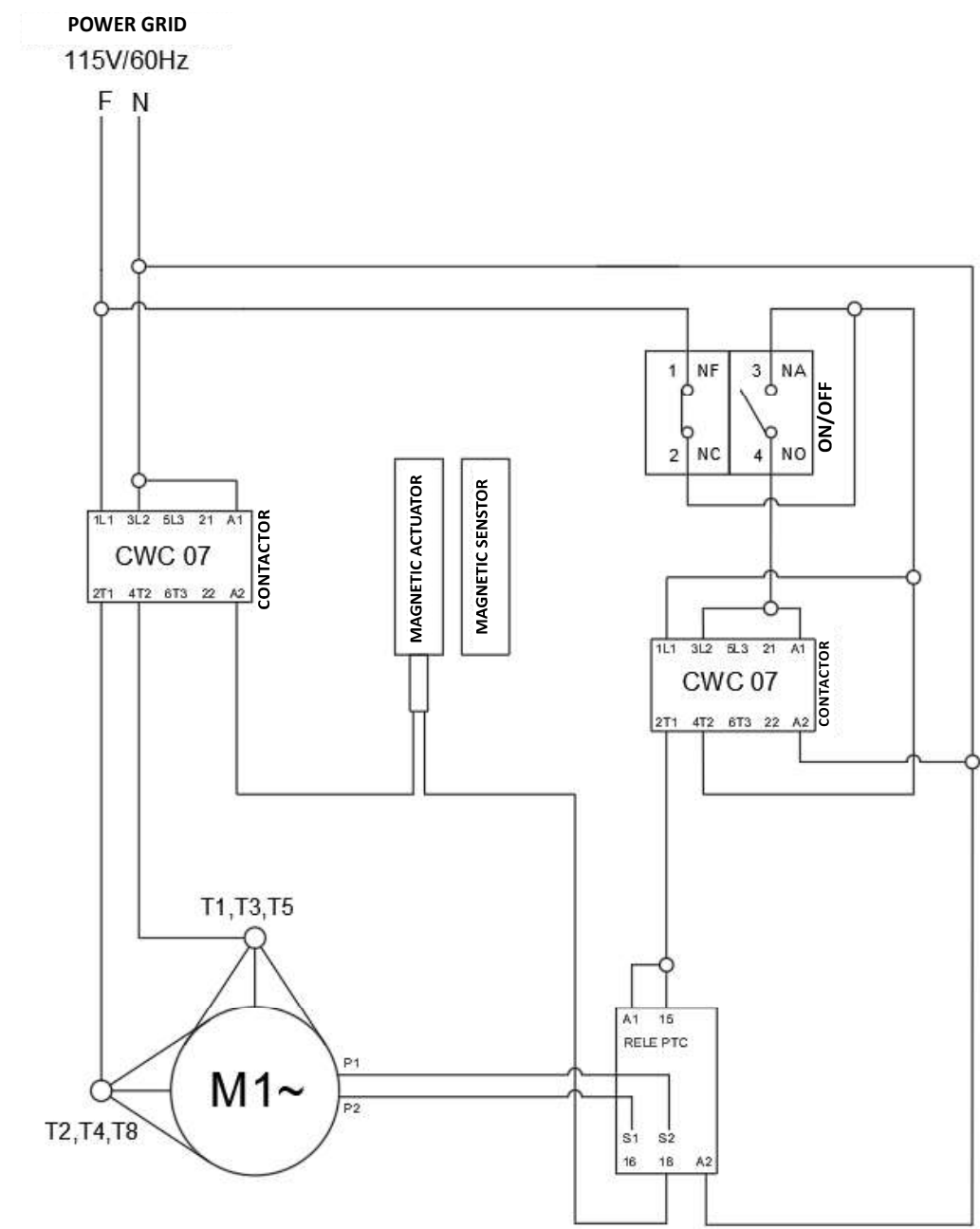


CHART 01

CHARACTERISTICS	UNIT	PA7 PRO
Voltage	V	115
Frequency	Hz	60
Nominal Power	W	600
Motor Power	HP	0.5
Height	mm	590
Width	mm	325
Depth	mm	520
Net Weight	kg	22
Gross Weight	kg	26

The chart below shows the dimensions of equipment to the instalation.

CHART 02

Height (open lid)	850 mm
height (closed lid)	580 mm
Width (open lid)	540 mm
Width (closed lid)	280 mm
Length	538 mm
Height up to exit	185 mm

2.1 Aavailable Discs

CHART 03

OPTIONAL DISCS	
(Sold Separately)	
DENOMINATION	MODEL
SLICER DISC - 1 mm	E1
SLICER DISC - 2 mm	E2
SLICER DISC - 3 mm	E3
SLICER DISC - 5 mm	E5
SLICER DISC - 8 mm	E8
SLICER DISC - 10 mm	E10
SLICER DISC - 14 mm	E14
SLICER DISC - 3 mm	Z3
SHREDING DISC - 5 mm	Z5
SHREDING DISC - 8 mm	Z8
GRATING DISC	V

OPTIONAL DISCS (CONTINUATION)	
(Sold Separately)	
DENOMINATION	MODEL
JULIENNE DISC - 1,5x1,5 mm	H1,5
JULIENNE DISC - 3x3 mm	H3
JULIENNE DISC - 7x7 mm	H7
JULIENNE DISC - 10x10 mm	H10
WAVY SHREDING DISC - 3 mm	W3
DICING BLADE - 8x8 mm	GC8 PRO
DICING BLADE - 10x10 mm	GC10 PRO
DICING BLADE - 14x14 mm	GC14 PRO
DICING BLADE - 20x20 mm	GC20 PRO

2.2 DISCS SELECTION

EXPELLING PLATE

The expelling plate is responsible for expelling de product processed in the in the housing. It will Always have to be used no matter what disc is chosen.

SHREDING DISCS - E.

Used to shered products (\*) (except leaves and a lot fibered products)

(\*) Tomato, cabagge, carrot, beet, radish, potato, chayote, turnip and similars

SHREDING DISCS - Z.

Used to shred products(\*) that after being processed, will have sections like half-moon.

(\*) Carrot, beet, turnip, potato, chayote and similar.

SQUARE SHREDING DISCS - H.

Used to shrede products(\*) that after being processed , will have square cuts.

(\*) Carrot, beet, turnip, potato, chayote and similar.

GRATER DISC - V

Used to grate products (\*) (except leaves) (\*) Bread, cheese, coconut, cashew nut and similar.

⚠ The CHART 04 (The Chart of selected cuts) suggests some types of cuts to the products that are commonly processed in kitchens and restaurants. The cutting results depend on the type and quality of the procut to be processed.

CHART 04

CHART OF SELECTED CUTS						
Food / Cut	Slices E	Wavy Slices W	Squared Sh. H	Shredded Z	Grated V	Cubes
Zucchini	E1/E2/E3/E5/E8	W3	H1,5/H3/H7	Z3/Z5/Z8		
Banana*	E3/E5					
Potato	E1/E2/E3/E5/E8	W3	H1,5/H3/H7	Z3/Z5/Z8		E8+GC8 PRO / E10+GC10 PRO / E14+GC14 PRO
Beet	E1/E2/E3/E5/E8		H1,5/H3/H7	Z3/Z5/Z8		E8+GC8 PRO / E10+GC10 PRO / E14+GC14 PRO
Nuts					V	
Onion	E1/E3/E5		H1,5/H3	Z3/Z5		E5+GC8 PRO / E8+GC8 PRO
Carrot*	E1/E2/E3/E5/E8	W3	H1,5/H3/H7	Z3/Z5/Z8		E8+GC8 PRO / E10+GC10 PRO / E14+GC14 PRO
Chocolate					V	
Coconut				Z3/Z5/Z8	V	
Cabbage	E1/E2/E3					
Mushroom	E1/E2/E3/E5					
Lemon	E1/E2/E3/E5	W3				
Apple	E1/E2/E3		H3			
Toast					V	
Cucumber*	E1/E2/E3/E5/E8	W3	H1,5/H3	Z3/Z5		
Bell Pepper	E1/E2/E3/E5/E8	W3				E5+GC8 PRO / E8+GC8 PRO
Cheese				Z3/Z5/Z8	V	
Parmesan					V	
Radish	E1/E2/E3/E5/E8	W3	H1,5/H3	Z3/Z5/Z8		
Lettuce	E1/E2/E3/E5/E8		H3/H7	Z3/Z5/Z8		
Orange	E3/E5					
Tomato	E1/E2/E3/E5					E5+GC8 PRO / E8+GC8 PRO
Papaya						E14+GC20 PRO
Melon						E14+GC20 PRO
Watermelon						E14+GC20 PRO

\*For these products it is only recommended to use the small nozzle. The use of large nozzle will result in less quality in the product process.

⚠ The Dicing Grids ARE NOT RECOMMENDED to process the following products:

- Beef, Chicken, Bacon, Sausages and bologna like products;
- Cheeses in General
- Products which are rich in fiber, such as ginger and palm tree center;
- Products which consistence is too rigid, such as Yuca, Sweet Potato and similar;

IMPORTANT: Processing the products mentioned above, and similar, will lead to irreparable damage to the discs, grids and the machine itself, voiding any existent warranty.

has to be sure that the machine is under TOTAL SAFETY conditions in order to service it.

8. PROBLEM SOLVING

CHART 06

PROBLEMS	CAUSES	SOLUTIONS
- The equipment doesn't turn on.	- Incorrect starting procedure;  - Thermal protector working;  - The Disc Housing Lid is open;  - Problem with Internal or External Electrical circuit;  - Lack of electrical energy.	- Read the item 3.1 - Starting the machine;  - Wait for some minutes and start again;  - Close the Lid;  - Call the Authorized Assistance;  - Check if there's electric power.
- The machine starts, but when the product is placed on the equipment, it stops or turns slowly.	- The belt is sliding.  - The safety device of the Lid is not working;  - Problems with the Electrical Motor.	- Adjust the belts tension;  - Call the Authorized Assistance;  - Call the Authorized Assistance.
- The cut product is stuck inside the equipment.	- Lack of expelling plate.  - Outlet Nozzle is blocked.	- Place the Expelling Plate.  - Unblock the Nozzle.
- Burning or smoke smell.	- Problem with Internal or External Electrical circuit.	- Call the Authorized Assistance.
- Irregular cut.	- The Blades are not cutting anymore.	- Sharpen the Blades.
- Damaged Cable.	- Problems in the shipping.	- Call the Authorized Assistance.
- Abnormal noises.	- Problems with the bearings.	- Call the Authorized Assistance.

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, the operator could be exposed to the risk of severe electrical shock or even to a lethal situation.

b) Warnings

- \* The operator has to be well familiar with the location of the ON/OFF Switch. This will assure that this Switch is easy to be reached when necessary.
- \* Before any kind of maintenance or service on the equipment, remove the plug from the socket.
- \* Provide enough space for a comfortable and safe operation, thus avoiding accidents.
- \* Water or oil on the floor will make it slippery and dangerous. Make sure the floor is well clean and dry.
- \* Before using any commands (switches, buttons, levers), 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.

c) Advices

- \* In case of power shortage, immediately switch the machine off.
- \* Use recommended or equivalent lubricants, oils or greases.
- \* Avoid mechanical shocks/impacts, once they may cause damages or malfunctioning.
- \* Avoid contact of water, dirt or dust to the mechanical and electrical components

**⚠ Carefully read all the 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 questions contact your supervisor or your nearest Dealer.**

- \* DO NOT change the standard characteristics of the machine.
- \* DO NOT remove, tear off or maculate any safety or identification labels. If any labels have been removed or are no longer readable, contact your nearest dealer for replacement.

7.2 Basic Operation Practices

**Carefully read all the 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 questions contact your supervisor or your nearest Dealer.**

a) Danger

An electric cord or electric wire with damaged jacket or bad insulation might cause an electrical shock as well as electrical leaks. Before use, check the condition of wires and cord.

b) 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 (switches, buttons, levers), be sure it is the correct one. In case of doubt, consult this manual.

c) Precautions

The electric cord has to be compatible with the power required by the machine.  
Cords touching the floor or close to the machine need to be protected against short circuits.

7. 3 Routine Inspection

a) Advice

When checking the tension of belts, DO NOT insert your fingers between the belts and the pulleys.

b) Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noise.  
Check the tension of belts and replace the set when belts show signs of wearing.  
When checking the tension of belts DO NOT insert your fingers between belts and pulleys.

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

Check protections and safety devices to make sure they always work properly.

7. 4 Operation

a) Warnings

Do not operate the machine with long hair, which could touch any moving 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 and skilled personnel shall operate this machine.  
NEVER operate the machine without any original safety devices, which must always be in perfect conditions.

7.5 After Finishing the Work

a) Precautions

Always TURN THE MACHINE OFF before cleaning, and remove the plug from the socket.  
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.  
Do NOT insert your fingers in between belts and pulleys or chains and gears.

7. 6 Maintenance

a) Dangers

Any maintenance with the machine in working situation is dangerous. TURN IT OFF AND UNPLUG IT FROM THE SOCKET DURING ANY KIND OF MAINTENANCE SERVICE.

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

7.7 Warning

Electrical or mechanical maintenance has to be undertaken by qualified personnel. The person in charge of maintenance

3. INSTALLATION AND PRE-OPERATION

3.1 Positioning

This appliance must be positioned on a dry, steady and leveled position with a preferable height of 850mm.

3.2 Electrical Installation

The electrical cable has 3 pins, the central one being the grounding. It's mandatory that all three pins are properly connected before starting the equipment.

This equipment was developed to work in 115 V. Before connecting the to the outlet, check the tension in the Feeding Cable tag.

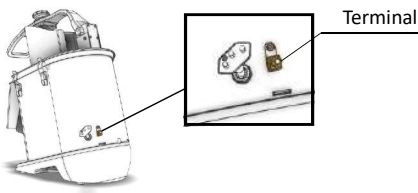
3.3 Equipotential Terminal

The picture below indicates the terminal of external equipotential connection.

This must be used to guarantee that there is no difference in the potential between different equipment turned on to the power grid, diminishing the risks of electrical shock.

The equipment must be connected by their on equipotential connection terminals.

PICTURE 02



3.4 Safety System

For the safety of the operator, this equipment has three devices to turn off the machine and doing so prevent accidents.

- a - The first one automatically turns off when removing the Lid. When returning to its position, the machine automatically works again.
- b - The second device stops the machine when the large pusher is raised, opening the large nozzle. When returning the pusher to its position, the machine will work again automatically.
- c - The third device turns off the machine motor in case of overheating. After some minutes the machine will cool and you can press Switch ON Button again.

3.5 Discs Disassembly

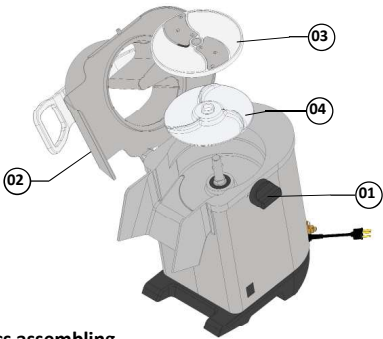
Step 1: Open the Lid locks No. 1 (Pic. 03) and tilt the lid of the storage;

**⚠ Before placing the Lid of the Storage check if the disc is well fitted, avoiding damages to the equipment.**

**⚠ It is advised the use of the steel gloves to handle the shredding discs. The discs are sharp and can hurt the user.**

- Step 2: Carefully remove the Disc No. 3 (Pic. 03), turning it in counter clockwise and pulling it up;
- Step 3: Remove the Expelling plate No. 04 (Pic. 03), pulling it up.

FIGURA 03



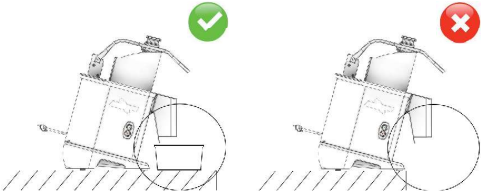
3.6 Discs assembling

- Step 1: Fit the expelling disc N° 04 (Pic. 03);
- Step 2: Carefully fit the disc N° 03 (Pic. 03), that was chosen to the processing;
- Step 3: Close the Chamber Lid N° 02 (Pic. 03);
- Step 4: Lock the zips No. 01 (Pic. 03) of the lid to fix the Lid in its position.

4. OPERATION

**⚠ Never operate the equipment when close to the work surface.**

PICTURE 04



- Check if the equipment is firmly positioned in the work area.
- Before using this equipment, you should wash all parts that are in contact with the product to be processed, with water and mild detergent.

4.1 Starting

Before starting the Food Processor:

- Check if the Lid is closed and locked;
- Check if the Small Pucher is correctly positioned inside the Nozzle;
- Check if the General Switch is in the position "I" on.

To start the equipment, follow the steps below:

- Step 1: Press Switch Off to restart the equipment;
- Step 2: Press Switch On to start the equipment;

After this procedure the appliance should turn on. In case this does not happen, check the possible causes and solutions in item 5 of the manual. (Analysis and Problem Solution).

4.2 Operational Procedures

4.2.1 Using only one disc

**⚠ The expelling plate must always be used, no matter the**



**disc or grid that is being used. Before opening the lid, make sure the disc is fully stopped.**

All the discs must easily fit in the traction system, with only a little turning movement of the disc.

Any contact between the disc and the lid indicates a bad positioning of the disc.

The procedure for putting and removing the discs is described below:

1 - With the lid open, place the expelling plate to perfectly fit the facets that are present in the axle.

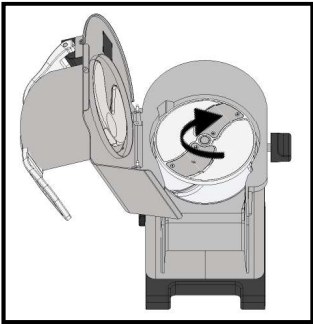
2 - Fit the disc in axle being careful with the selected disc blade, turning it softly in the counter clockwise position for perfect lock.

3 - Close the lid, making sure it's perfectly locked.

4 - To remove the disc, make the opposite process described before.

The disc removal and placing must be done according to the Picture 05.

PICTURE 05



Slicer Disc E5



Expeller Disc

4.2.2 Using a disc with a grid

The grid must fit between the expelling disc and the disc, that must be completely clean to fir perfectly.

The grids must only be used with the shredding discs, accodging to the Chart 05:

CHART 05

Dicing Cutting Option					
		CUBE GRID			
		GC8 PRO	GC10 PRO	GC14 PRO	GC20 PRO
DISCS	E5	5x8x8mm	5x10x10mm	5x14x14mm	5x20x20mm
	E8	8x8x8mm	8x10x10mm	8x14x14mm	8x20x20mm
	E10	*	10x10x10mm	10x14x14mm	10x20x20mm
	E14	*	*	14x14x14mm	14x20x20mm
* It's not indicated the cut in cubes when the shredding disc is bigger than the cube grid.					

You may find the procedure top lace or to remove the discs and grids below:

1 - When the machine is turned off and the disc is stopped, open the lid.

2 - Place the expelling disc being careful that it fits perfectly the existing axle facets.

3 - Place the grid in such a way that it fits into the cavity existing in the machine frame.

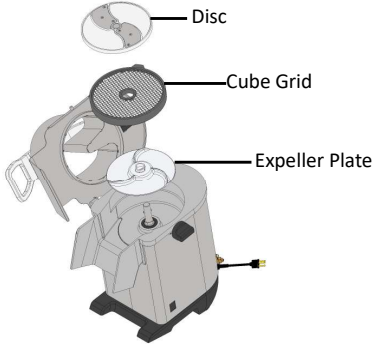
4 - Be careful with the selected disc blade, fit the disc in its axis turning it softly in the counter clockwise position for perfect lock.

5 - Close the lid and make sure that it is perfectly locked.

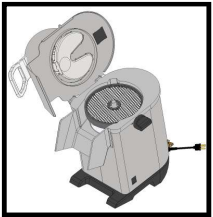
To remove the disc, make the opposite process described.

The disc removal and placing must be done according to the Picture 06 and 07.

PICTURE 06



PICTURE 07

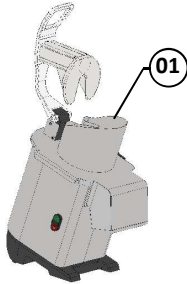


Cube Grid

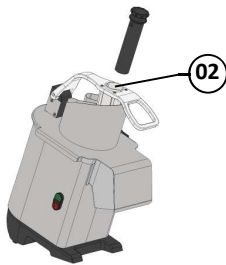
4.3 Feeding the Processor

The Food Processor has two feeding nozzles, each one with its particularities.

PICTURE 08



PICTURE 09



- The Large Nozzle No. 01 (Pic. 08) should be used to process bigger food quantities (ex.: onions and potatoes), for products with bigger dimension (cabbage, beet) and also to cut in a specific direction (ex.: limes and tomatoes).

- The Small Nozzle No. 02 (Pic. 09) should be used to cut long products (carrots and coconuts).

**⚠ Always use the Pushers in their respective nozzles and never use other objects or hands to push food. In case of damage, loss of the pushers, ask for replacement with the Authorized Technical Assistance.**

**⚠ The products get out of the machine after being processed by gravity. It is important to clean the housing and Outlet Nozzle to avoid obstruction.**

5. CLEANING

Step 1: Turn off the plug from the outlet.

Step 2: Disassemble the equipment (Item 3.5).

Step 3: Wash all the disassembling parts with warm water and mild soap.

**⚠ Never use water jets directly on the equipment, only wash the disassembling parts when they're disassembled.**

Step 4: When washing the discs, handle with care. Do not throw the discs one against the others or in other objects, to preserve the blades.

Step 5: Clean the Housing and the Discs Housing with wet fabric with warm water and mild soap.

5.1 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.

6. MAINTENANCE

The maintenance must be a group of procedures that have the objective of keeping the appliance in its best condition of operation and increasing its life expectancy and safety.

\* Cleaning – Check the item 5 Cleaning of this Manual.

\* Electrical wiring – Check all the cables to avoid deterioration and all the electrical contacts about their tightening and corrosion.

\* Turn on and off button, emergency button, reset button, electric circuits, etc. Check the appliance so that all the components are working correctly and that the operation is working normally.

\* Installation – Check the installation of your appliance according to the item 2.1 Installation of this manual.

1 - Items to be verified and implemented monthly:

- Check the electrical installation;
- Check the outlet tension;
- Measure the operating current and compare it to the nominal one;
- Check all the electrical terminal tightening of the appliance, to avoid bad contact;
- Check the possible clearance of the shift of the electric motor;
- Check the wiring and the electric cable to avoid its overheating, deficient isolation and mechanical breakdown.

2 - Items to be verified and implemented every 3 months:

- Check the electric components as ON/OFF Switch, Emergency Button, Reset Switch, and eletric circuit related to overheating, deficient isolation and mechanical breakdown.
- Check possible loosens in the bearings
- Check retainers, o´rings, v´rings and other sealing systems.
- Check that all screws and nuts are tight to avoid possible damage to the equipment.

7. GENERAL SAFETY PRACTICES

The following safety instructions have been elaborated to guide and instruct the users of this equipment.

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.

7.1 Basic Operation Practices

a) Dangers

Some areas of this electric device have parts that are connected to high voltage. These parts when touched may cause a severe electrical shock or even be lethal.