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INSTRUCTIONS MANUAL



STAINLESS STEEL MEAT MINCER, MOUTH 98

MODEL
HS-98

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1. Introduction

1.1 Safety

This equipment is suitable to grind meat without bones and defrosted and if not correctly used it may be potentially DANGEROUS. Maintenance, cleaning or any other service is to be done by a qualified person with the machine unplugged.

To avoid accidents, injuries and damages to the equipment, follow the below instructions.

1.1.1 Read the instructions carefully.

1.1.2 To avoid the risk of electric shock and damage to the equipment never use the equipment with wet clothes or wet feet, nor on a wet floor, never dip the equipment or spray water or any other liquid on it.

1.1.3 Any equipment must always be watched, especially when children might be near.

1.1.4 Unplug the equipment from electric network when not in use, before to clean it, before to place or remove any accessory, during maintenance or any other kind of service.

1.1.5 Do not use any equipment having a damaged cord or plug. Make sure the cord not to lean on a table edge, nor to touch a hot surface.

1.1.6 When the appliance falls, is damaged or does not switch on it necessary to take it to a Technical Assistance to be checked, repaired or adjusted.

1.1.7 The use of non-recommended accessories by Skymsem may cause injuries to the personnel.

1.1.8 Keep your hands or any tool away from the parts in movement to avoid corporal injures or equipment damage.

1.1.9 Never wear clothes with wide sleeves during operation.

1.1.10 Before turning on the appliance, make sure that all the internal components are correctly assembled as shown in Picture 04.

1.1.11 This appliance has been developed for commercial operation. It must be used in restaurants, fast foods, hospitals, bakeries, butchers, etc.

It is not recommended to use it when:

- The production process is continuous
- the workplace has a corrosive or explosive atmosphere, or contaminated with vapor, dust or gas.

IMPORTANT

To provide safety to the user, this appliance is equipped with a safety system to prevent an involuntary trigger or the appliance after any possible power outage.

IMPORTANT

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.

IMPORTANT

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.

IMPORTANT

Perforated disks with oval shape with bigger diameter than the original must not be used.

IMPORTANT

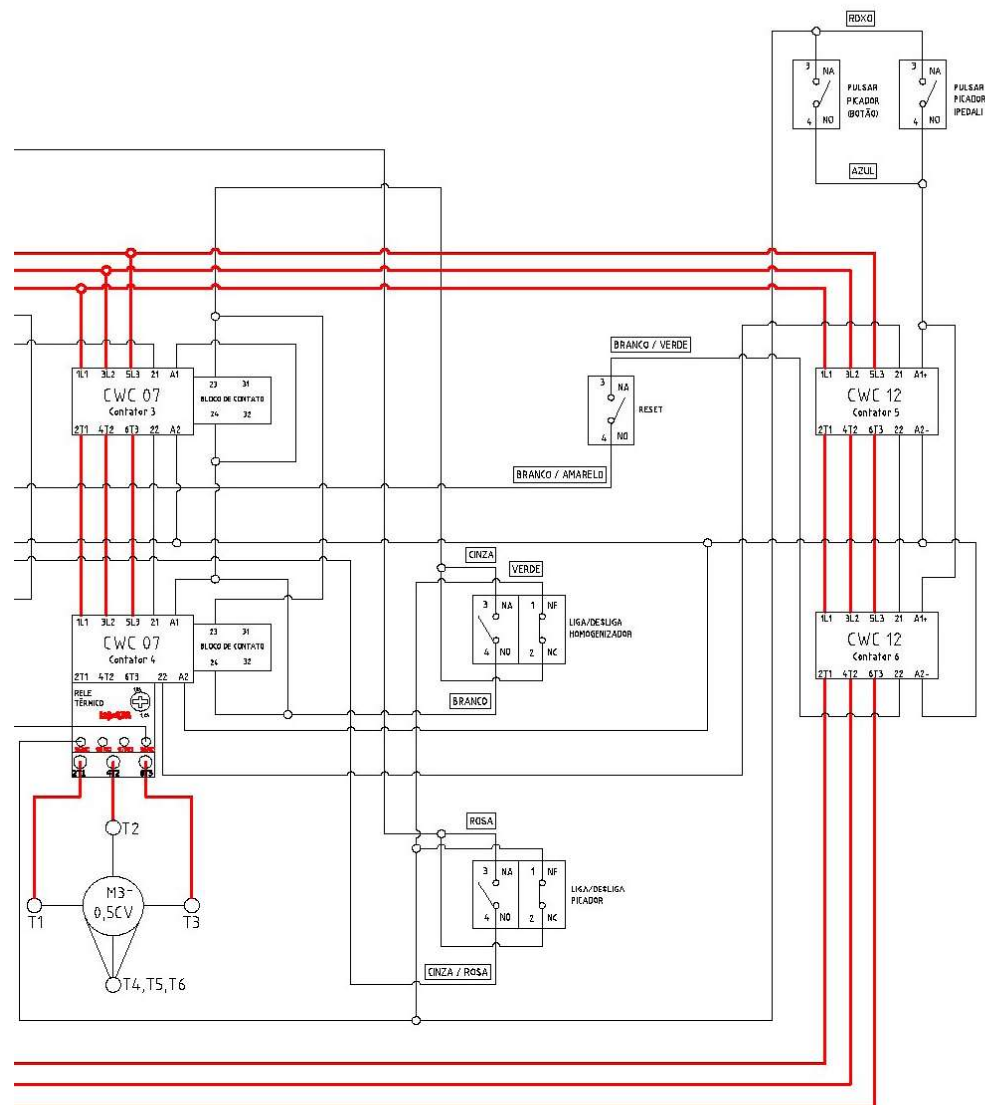
Keep this equipment out of the reach of children.

IMPORTANT

In case of emergency, unplug the appliance from wall electrical outlet immediately.

IMPORTANT

Never wash the appliance with direct intense water jets.



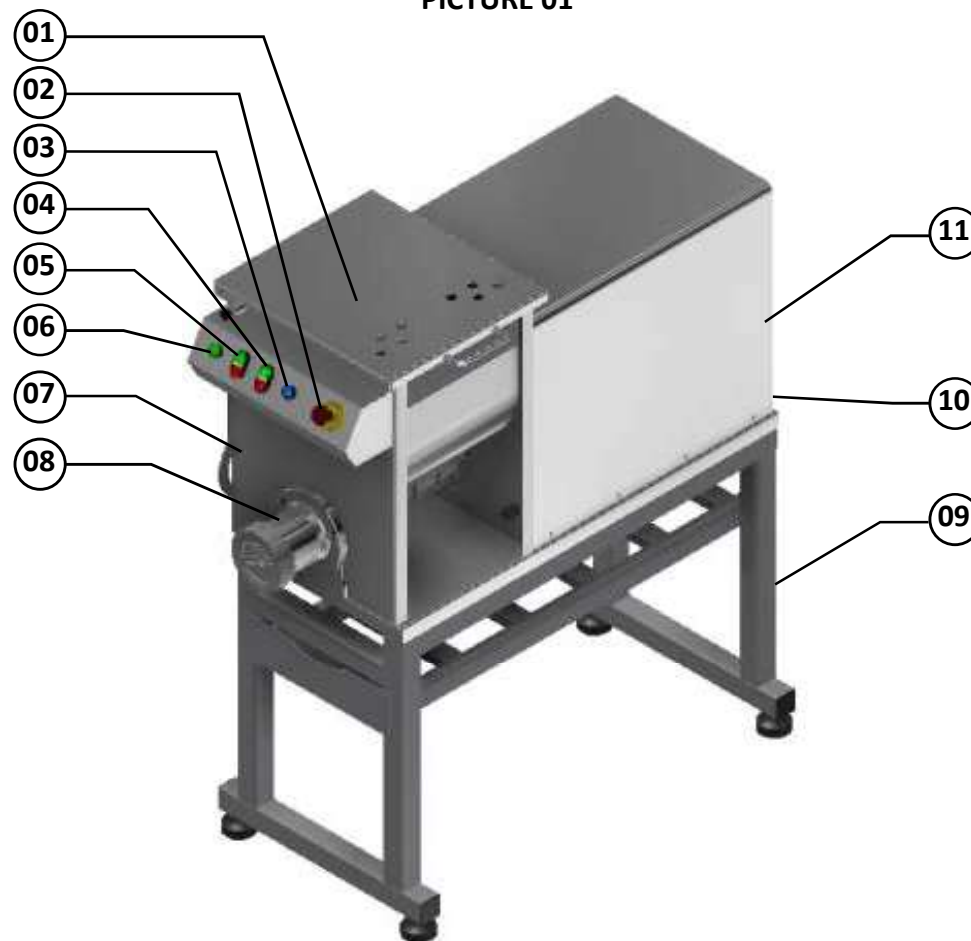
400V Triphase 50Hz



All components are made with carefully selected materials for each function, in accordance to Skymesen experience.

The Nozzle No. 08 (Picture 01) and the rotating screw No. 01 (Picture 03) are manufactured with stainless steel 304. The crosshead and the discs are built with steel to guarantee the cutting for a longer time.

PICTURE 01



- | | |
|----------------------------|--------------------|
| 01 – Top Cover | 07 – Magazine |
| 02 – Emergency Button | 08 – Mouth |
| 03 – Reset Button | 09 – Rack |
| 04 – On/Off Grinder Switch | 10 – Master Switch |
| 05 – On/Off Mincer Switch | 11 – Cabinet |
| 06 – Pulsate Switch | |

1.3 Technical Characteristics

CHART 01

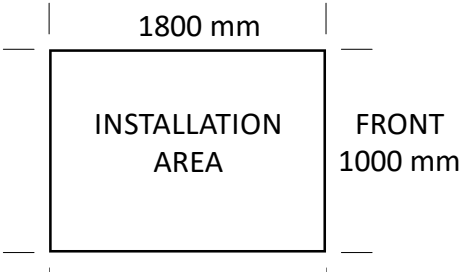
CHARACTERISTICS	UNITY	HS-98
Avarage Production	kg/h	up to 900
Tension	V	400
Frequency	Hz	50
Power	W	2570
Consumption	kW/h	2,58
Height	mm	680
Width	mm	520
Depth	mm	1200
Net Weight	kg	149
Gross Weight	kg	176

2. Installation and Pre Operation

2.1 Installation

2.1.1 Appliance positioning

Recommended area for installation.



2.1.2 Power Installation

This appliance is supplied with a power cable in which is na industrial plug is attached. For the electrical installation an industrial built in outlet or a Surface mounted socket, that must follow installed following the local standards.

In the table below some plugs and outlets are indicated according to the purchased appliance:

Model	HS-98
Feeding	Three phase eletric power
Voltage	400V
Industrial plug	3P + T 16A 400V
Industrial plug	3P + T 16A 400V

6. Observed Standards

ABNT NBR NM 60335-1

IEC 60335-2-64

NR-12 according to the order Nº 197, December, 2010

7. Maintenance

* It is considered MAINTENANCE the group of actions that aim to offer and grant the perfect working condition of the equipment, enlarging its useful life, and general user safety.

* Cleaning – Check item 5 Cleaning of this manual.

* Cords – Check if the cords are in good condition, without any damage and if all electrical terminals are in good condition and without oxidation.

* Contacts – Check the ON/OFF button, Reset button, electronic circuits and make sure that all these components are working correctly and in good condition, and that the use of the equipment is occurring in a normal way, without any inconvenient.

* Installation – Check the installation of Your Equipment as per the item

Installation and Pre Operation of this manual.

* Useful life of the equipment – 2 years for the use in a normal work shift.

Items to check and execute monthly:

- Check the electrical grid and installation of the work place;
- Measure the amperage intake of the electric power supply;
- Measure the working current and compare it to the nominal current;
- Check the electrical terminal connections of the Equipment to avoid contact failures;
- Check for possible wearing or looseness in the electric motor shaft;

- 2 – Items to check and execute every 3 months:

- Check the ON/OFF button, Reset button, electronic circuits for signs of overheating, damaged insulation or mechanical damage.
- Check for possible looseness in the assemblies and bearings
- Check the retainers, o’rings, v’rings and other seals
- Check that all screws and nuts are tight to avoid possible damage to the equipment.

Note: Skymssen uses and indicates WEG and Steck industrial plugs and outlets.

The electrical grounding for electrical installations is mandatory. Check if all the plugs are connected before activating the appliance.

IMPORTANT

The bonding must be done by qualified personnel and must follow local safety standards.

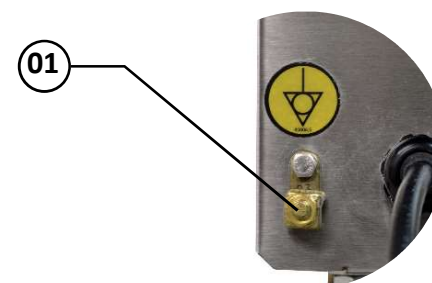
IMPORTANT

Make sure that the voltage of the power cord where the equipment will be installed is compatible with the voltage on the label of the power cord.

It must be installed to guarantee that there is no potential difference among different equipment connected to the power grid, so that it is possible to diminish the risks of electrical shock.

The equipment must be installed in their own connection to the equipotential bonding system.

PICTURE 02



2.2 Pre Operation

Before using the appliance, all the parts that are in contact with the product being processed must be washed with water and neutral soap. (Read item 3.5 Cleaning)

Remove N°05 (Picture 04) and then the internal components pulling them out.

Wash the components with water and soap

IMPORTANT

When assembling the internal components of the nozzle, not to tighten the handwheel no. 05 (Picture 03). Doing that you may avoid sticking or breaking internal components.

Make sure that the equipment is firmly in the place.

3. Operation

3.1 Starting the operation

IMPORTANT

Turn off the equipment when you wish to remove the internal grinder components. The appliance is silent. Do not leave utensils as: knives, hooks, or similar utensils inside the equipment.

Make sure that the assembling of the components is in the correct sequence. The starting is made as described below:

- 1 – Plug the equipment in the electric power socket;
- 2 – Turn on the master switch number 10 (Picture 01), placed in the back part of the Cabinet No. 11 (Picture 01);
- 3 – Check if the Top Cover no. 01 is closed and locked
- 5 – Unlock the emergency button no. 02 (Picture 01) – Press Reset No. 03 (Picture 01);
- 6 – Press the on switch / Turn off to the positioning “I” turning on the equipment.
- 7 – The machine has pulsate switch and a footswitch pedal, paralleled turned on, that can be started one or the other turning on the gridding system in pulses.

CHART 02

PROBLEMS	CAUSES	SOLUTIONS
- The appliance doesn't turn on.	- Lack of power - Broken or wornout gears - Problem with the internal or external electrical circuit.	- Check if the electricity is on. - Call the Authorized Technical Assistance (ATA). - Call the Authorized Technical Assistance (ATA).
- Burn smell and/or smoke.	- Problem with the internal or external electrical circuit.	- Call the Authorized Technical Assistance (ATA).
- When the appliance is on and meat is put inside, the appliance doesn't work or Works in slower rotation.	- Broken or wornout gears - Problems with Electric motor	- Call the Authorized Technical Assistance (ATA).
- Damaged Electric cable.	- Failure on the product transportation.	- Call the Authorized Technical Assistance (ATA).
- Strange noises.	- Gears with defect	- Call the Authorized Technical Assistance (ATA).
- The processed meat comes smashed.	- One of components is missing or they are assembled incorrectly.	- Check the assembling sequence as shown in (Picture 03); - Check the item 5.2.1 of this manual.
- The mouth stops while working	- Lack of power - Problem with the internal or external electrical circuit. - Worn out or broken gears	- Check if machine is plugged in and if there is power at power supply source - Call the Authorized Technical Assistance (ATA). - Call the Authorized Technical Assistance (ATA).
* Oil leaking gear box.	* Damaged seal.	* Call the Authorized Technical Assistance (ATA).

5. Analysis and Problems Solving

5.1 Problem, causes and solutions.

The appliances were 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 any problem occurs with your equipment, the most common situations are listed below with recommended solutions.

Besides that, Skymesen has Authorized Technical Assistants that are happy to help. The List of Authorized Technical Assistants can be checked in the website **www.skymesen.com**

5.2 Sharpening of Knives

For a good sharpening, make the equipment to work with less effort, and that is to increase the useful of the components. Go to the Skymesen Authorized Technical Assistance to make the correct sharpening.

5.2.1 Gear Box

The meat mincer is an appliance that works with a reducing box lubricated in oil.

To guarantee the useful life of the equipment for a longer time, verify in each 5000 hours the oil level taking it to an Authorized Technical Assistance.

The oil quantity used in the meat mincer is 250 ml, and it is recommended the oil usage UNITRON 140- CASTROL or similar oil with viscosity (SAE140, APIGL-4, ANP 1006).

3.2 Operation Procedure

IMPORTANT

Never use any strange tools to the machine operation as cutleries, cables, etc. The product being processed must be feed inside the appliance, that will only start working when completely locked.

The appliance is equipped with a pan used as a container to put 30 kg of minced meat with maximum size of 80x80x80 mm. the appliance has to motors, one for mixing and the other to grind the meat. Each of this motors has an independent starting, that is they work together or separate. To operate the appliance, the top cover must been open, the meat to be processed must be put inside and then close and lock the cover. After this procedure, with the appliance connected to the power grid, and the internal components assembled, the operation can be started.

3.3 Safety System

This appliance has a safety system that prevents it to restart automatically when power is reestablished after a temporary disconnection.

IMPORTANT

This appliance has a safety system to guarantee the integrity of the operator. The appliance operation must be done as indicated in the item "Operation" of the manual. Other procedures to operate this appliance are not safe. In such condition, the appliance should not be used.

3.4 Assembling of the mouth internal components

IMPORTANT

Observe the position of the internal components of the mouth, not to have the inversion of it, because if this happens, irreparable damage may occur.

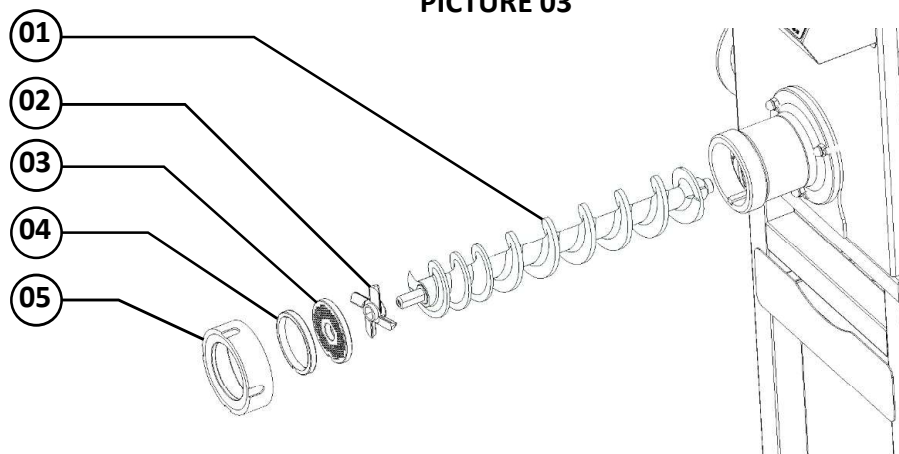
To maintain the assembling and disassembling of the internal components:

- 1 – Put the Screw no. 01 perfectly seated in the tensioning mechanism
- 2 - Put the Knife N°02. Observe the counterclockwise cut.
- 3 – Put Plate 3mm or 5mm (Optionals 8mm) N°03;
- 4 – Put Ring N°04;
- 5 – Thread the Locking Ring N°05

IMPORTANT

Note: When screwing in the steering wheel, just touch it. The final tightening must be done when starting the grinding operation.

PICTURE 03



- | | |
|--|-------------------|
| 01 – Worm | 04 – Ring |
| 02 - Knife | 05 – Locking Ring |
| 03 - Plate 3mm and 5mm (Optionals 8mm) | |

3.5 Cleaning and Sanitizing

IMPORTANT

Always unplug the machine before cleaning.

The appliance must be totally clean and sanitized:

- Before being used for the first time;
- Before every day operation;
- When it has not been used for a long time;
- Before operating it after a long period of inactivity

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.

Check fluid levels.

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 unplug the machine when emergency cases arise.

4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation. Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical chocks as well as electrical leak. Before use 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 have to be very clear to the operator. Contact your nearest Dealer for further questions. Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.8 Precautions

The electric cable has to be compatible with the power required by the machine. Cables that touch the floor or are close to the machine need to be protected against short circuits. Oil reservoir has to be full up to the required level as indicated. Check the level and add oil when necessary.

4.3 Routine Inspections

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. Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Advices

Do not work with long hair that may touch any part of the appliance, because they may cause serious accidents. Tie them up and to the back, cover it with a scarf.

Only trained and qualified users can operate the appliance.

NEVER operate the appliance without any safety equipment.

The following components can be removed for the cleaning:

- Knife, Ring, Locking Ring and Handwheel (according to Picture 03).

Wash all the parts with warm water and neutral soap

IMPORTANT
Sanitize the container.

IMPORTANT
Do not use water jet directly to the appliance.

3.6 Cautions with Stainless Steels

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 purpose, 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 wools 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 Notions

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 described in the present manual.

READ THIS MANUAL CAREFULLY

IMPORTANT

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 CAREFULLY.

4.1 Basic Operation Practice

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 chocks or even be fatal.

Never touch switches such as 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 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 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.

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 labels attached to the machine. If any labels have been removed or is no longer legible contact your nearest Authorized Technical Assistance for replacement).

4.2 Caution and observations before Turning on the Appliance

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the set and that you have well understood all information contained in this manual. If you have any question contact Skymesen or the closest Authorized Technical Assistance.