



INSTRUCTION MANUAL



691301 - ENGLISH

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STAINLESS STEEL MEAT HOMOGENIZER, MOUTH 22
MODEL

HS-22SC

- DUE TO THE FACT THAT OUR PRODUCTS ARE CONSISTENTLY UNDER DEVELOPMENT, THE INFORMATION CONTAINED HERE IN MAY BE MODIFIED WITHOUT PRIOR NOTICE.

CONTENTS

1. Introduction	4
1.1 Safety	4
1.2 Main Components	6
1.3 Technical Characteristics	6
2. Installation and Pre-Operation	7
2.1 Installation	7
2.2 Pre-Operation	9
3. Operation	9
3.1 Activation	9
3.2 Operating Procedures	10
3.3 Safety system	10
3.4 Assembly of the internal components of the Mouth	11
3.5 Cleaning and sanitizing	11
3.6 Care for stainless steels	12
4. Safety Concepts – General	13
4.1 Basic Operating Practices	14
4.2 Precautions and Observations Before Switching Equipment on	14
4.3 Routine Inspections	15
4.4 Operation	15
4.5 After Using Equipment	16
4.6 Maintenance	16
4.7 Warnings	16
5. ANALYSIS AND TROUBLESHOOTING	17
5.1 Problems, Causes and Solutions	17
5.2 Adjustment and Replacement of Components	17
6. Maintenance	19
7. Electrical Diagram	20

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1. Introduction

1.1 Safety

This equipment is intended for grinding boneless and thawed meats, and is potentially DANGEROUS when used incorrectly. Maintenance, cleaning and/or any service must be performed by a qualified person with the equipment disconnected from the power supply.

The following instructions must be followed to prevent accidents.

1.1.1 Read all instructions.

1.1.2 To avoid risk of electric shock and equipment damage, never use it with: wet clothes or feet and/or on damp or wet surfaces, do not immerse in water or any other liquid and do not use water jets directly on the equipment.

1.1.3 The use of any equipment should always be supervised, especially when it is being used near children.

1.1.4 Disconnect the equipment from the mains when: not in use, before cleaning it, removing accessories, introducing accessories, maintenance and any other type of service.

1.1.5 Do not use the equipment if it has a damaged cable or plug. Ensure that the power cord does not remain on the edge of the table/counter or touch hot surfaces.

1.1.6 When the equipment suffers a fall, is damaged in any way or does not work, it is necessary to take it to an Authorized Technical Assistance for overhaul, repair, mechanical or electrical adjustment.

1.1.7 The use of accessories not recommended by the manufacturer may cause bodily injury.

1.1.8 Keep hands and all utensils away from moving parts during operation to prevent personal injury or damage to the unit.

1.1.9 Never wear clothing with wide sleeves, especially at the cuffs, during operation.

1.1.10 Before turning on the equipment, check that all internal components are properly assembled as shown in Figure 04.

1.1.11 This product is intended for use in commercial kitchens. It is used, for in

restaurants, canteens, hospitals, bakeries, butcher shops, and similar establishments.

Use of this equipment is not recommended if

- The production process be continuous and carried out on an industrial scale;
- The workplace is an environment with a corrosive, explosive, steam, dust, or gas atmosphere.

IMPORTANT

For the safety of the user, this equipment is equipped with a safety system that prevents accidental activation after a power failure.

IMPORTANT

Make sure the power cord is in perfect working condition. If not, replace the damaged cable with one that meets the technical and safety specifications. This replacement must be performed by a qualified professional and must meet local safety standards.

IMPORTANT

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or by persons lacking experience and knowledge, unless they have received instruction in the use of the appliance or are under the supervision of a person responsible for their safety.

IMPORTANT

Perforated discs with an oval shape or with a larger diameter than the originals should not be used.

IMPORTANT

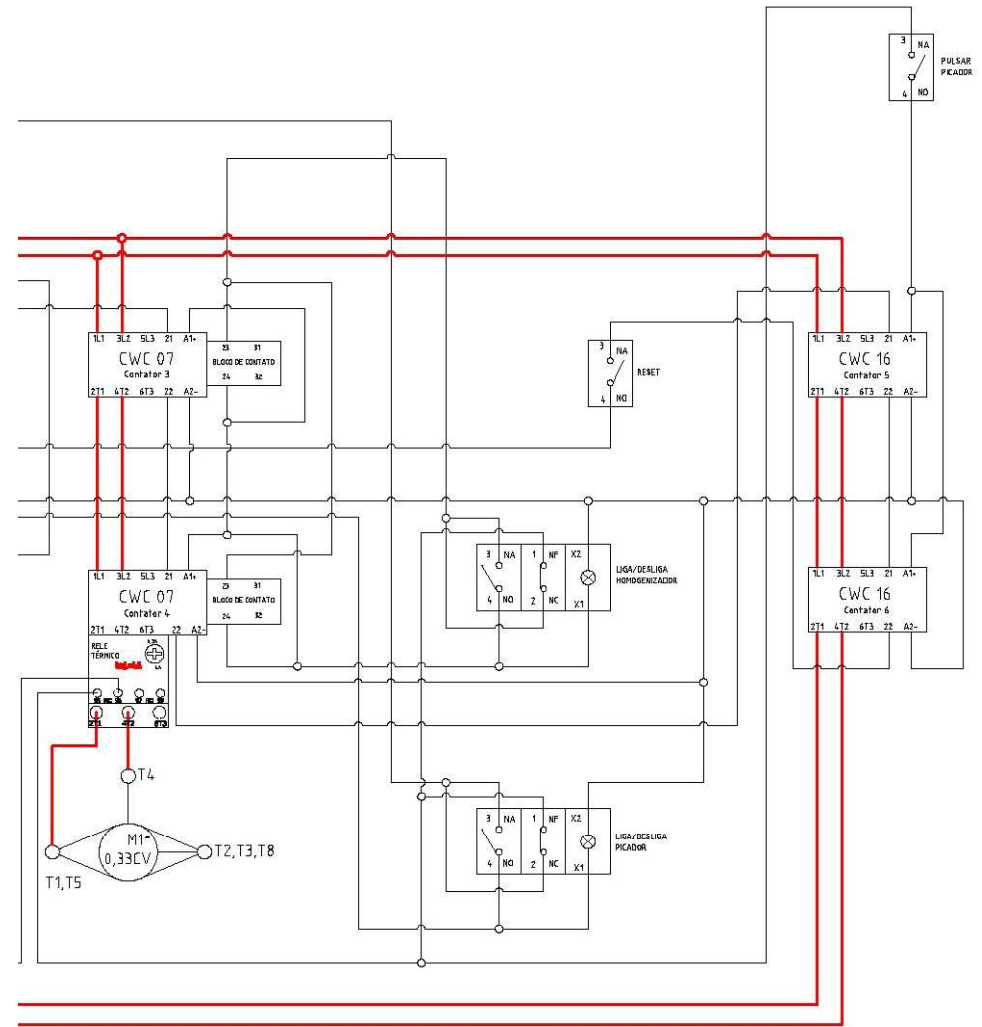
Keep equipment out of the reach of children.

IMPORTANT

In case of an emergency, remove the equipment's plug from the corresponding electrical outlet.

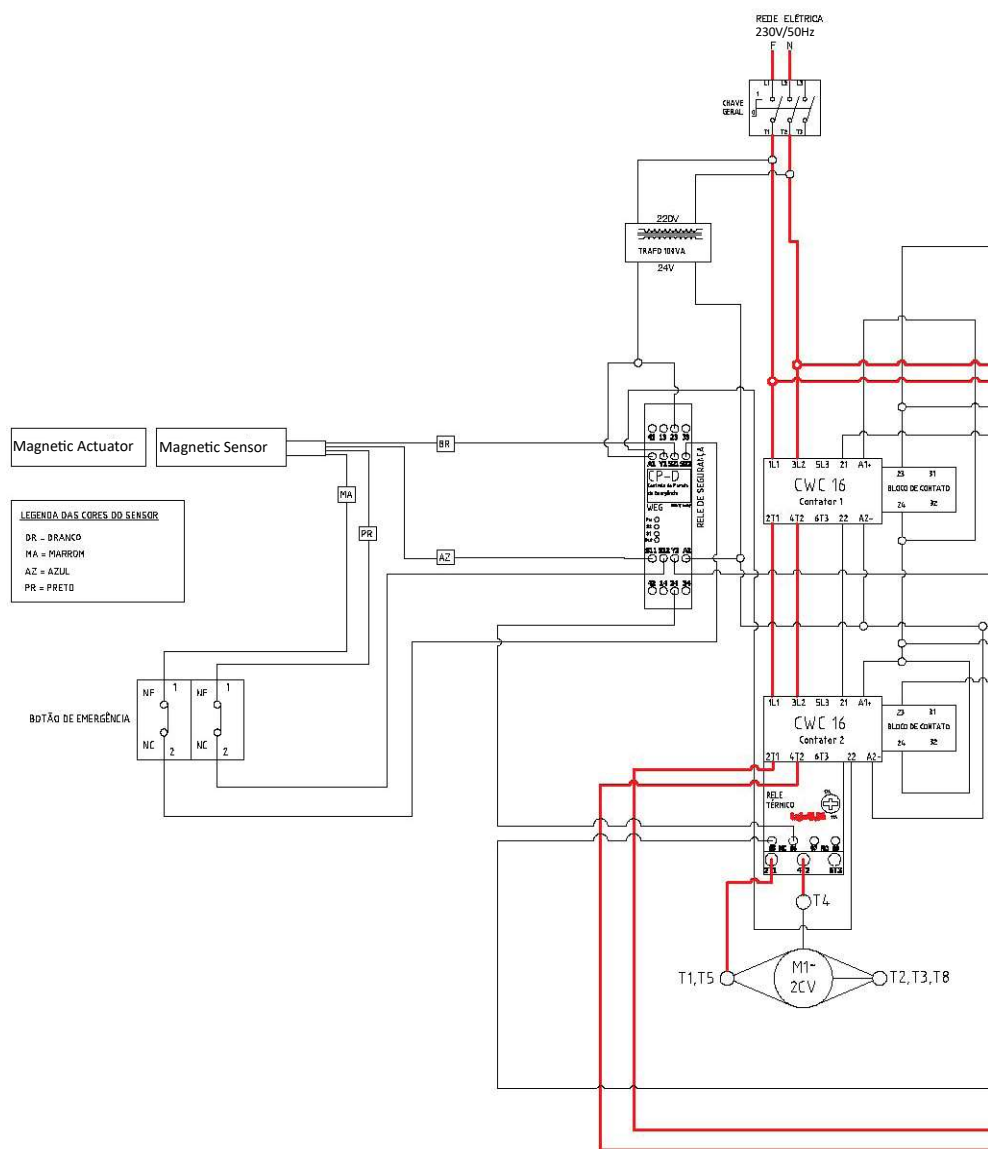
IMPORTANT

Do not spray water directly onto the equipment.



7. Electrical Diagram

230V MONOFÁSICO 50Hz

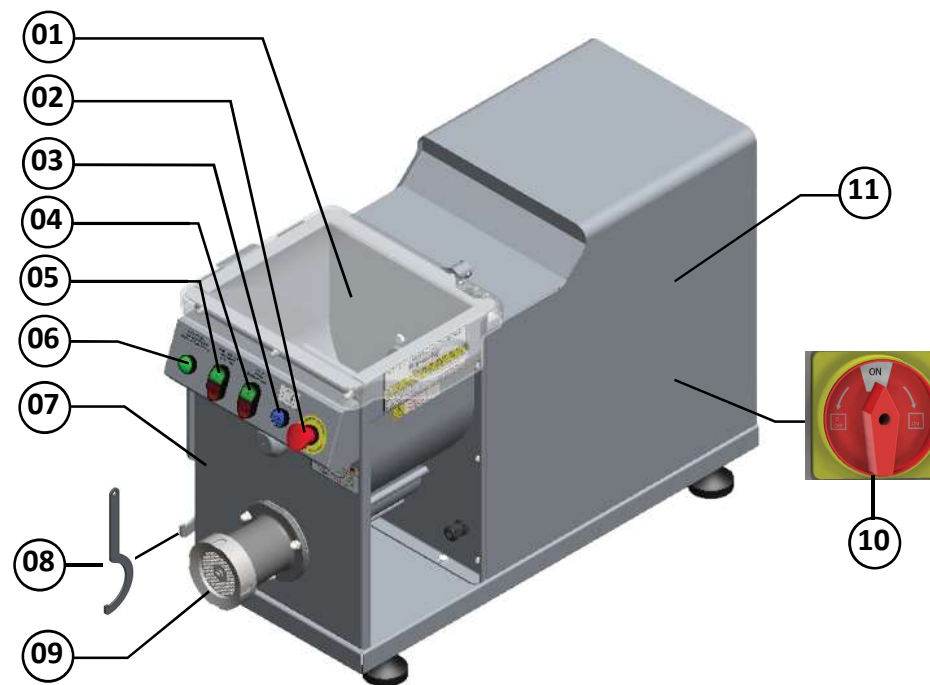


1.2 Main Components

All components that incorporate the equipment are built with carefully selected materials for each function, within the testing standards and the SKYSEN experience.

The Mouth No. 09 (Fig. 01) and the Feed Screw No. 01 (Fig. 03) are manufactured in 304 stainless steel. The crosshead and discs are built in stainless steel to ensure the quality of the cut for much longer.

FIGURE 01



- | | |
|--------------------------------|-------------------------|
| 01 - Top Cover | 07 - Magazine |
| 02 - Emergency Button | 08 - Steering Wheel Key |
| 03 - Reset Button | 09 - Mouth |
| 04 - Grinder On/Off button | 10 - General Key |
| 05 - Homogenizer On/Off Button | 11 - Cabinet |
| 06 - Pulse Button | |

1.3 Technical Characteristics

TABLE 01

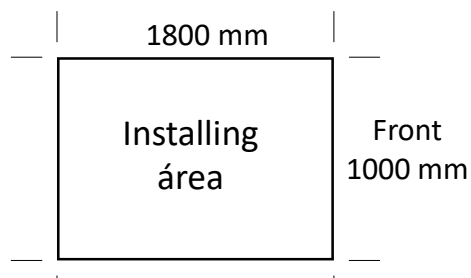
CARACTERÍSTICAS	UNIDADE	HS-22SC
Produção Média	kg/h	600
Tensão	V	230
Frequência	Hz	50
Potência	W	1720
Consumo	kW/h	1,72
Altura	mm	625
Largura	mm	480
Profundidade	mm	990
Peso Líquido	kg	96
Peso Bruto	kg	121

2. Installation and Pre-Operation

2.1 Installation

2.1.1 Positioning

Floor plan of the recommended area for installation of the equipment.



2.1.2 Electrical Installation

This equipment is provided with a power cord to which an industrial plug is attached. For the electrical installation, an industrial overlapping or built-in socket must be used, which must be installed in accordance with current standards and by qualified technicians.

The following table lists the plug and outlet models indicated according to the equipment purchased:

Model	HS-22SC
Power supply	Monofásica
Voltage	230V
Industrial plug	2P + T 20A 230V
Industrial outlet	2P + T 20A 230V

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6. Maintenance

Maintenance must be considered a set of procedures aimed at keeping the equipment in the best operating conditions, providing increased service life and safety.

- * Cleaning – Check item 3.3 Cleaning of this manual.
- * Wiring – Check all cables for deterioration and all electrical contacts (terminals) for tightness and corrosion.
- * Contacts – On/off switch, emergency button, reset button, electronic circuits, etc. Check the equipment so that all components are working properly and that the operation of the appliance is normal.
- * Installation – Check the installation of your equipment according to item 2.1 Installation, of this manual.
- * Product service life – 2 years, for a nominal working tour.

1 - Items to be checked and executed monthly:

- Check the electrical installation;
- Measure the outlet voltage;
- Measure the operating current and compare it to the rated current;
- Check tightness of all electrical terminals of the device;
- Check for possible looseness of the electric motor shaft;
- Check wiring and electrical cable for signs of overheating, poor insulation or mechanical breakdown.

2 - Items to check or run every 3 months:

- Check electrical components such as on/off switch, emergency and reset buttons, and electronic circuit for signs of overheating, poor insulation or mechanical failure.
- Check possible clearances in the bearings.
- Check seals, O-rings, V-rings and other sealing systems.
- Check that all screws and nuts are tight to avoid possible damage to the equipment.

Note: SKYSEN uses and indicates for its equipment plugs and industrial sockets from the manufacturers Weg and Steck.

Grounding of electrical installations is mandatory. Check that all pins are properly connected before operating the equipment.

IMPORTANT

This connection must be performed by a qualified professional and must meet local safety standards. Make sure that the voltage of the power supply where the equipment is installed is compatible with the voltage indicated in the connection diagram.

IMPORTANT

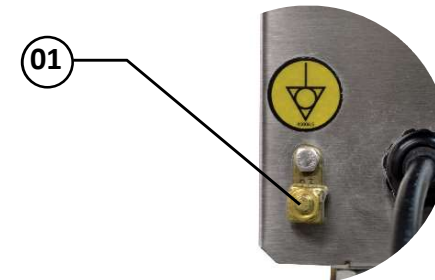
Make sure that the voltage of the power supply where the equipment is installed is compatible with the voltage indicated on the label of the power cord.

Item 01 of Figure No. 02 indicates the external equipotential bonding terminal.

These terminals must be used to ensure that there is no difference in potential between different equipment connected to the power grid in order to minimize the risk of electric shock.

Different equipment must be connected to one another by their respective equipotential bonding terminals.

FIGURE 02



2.2 Pre-Operation

Before using your equipment, you must wash all parts that come into contact with the product to be processed, with water and mild soap (read item 3.5 Cleaning).

- Remove Wheel No. 05 (Fig. 04) and then its internal components, to do so, pull them out.

Wash parts with mild soap and water.

IMPORTANT

When assembling the internal components of the complete mouth, do not overtighten wheel No. 05 (Fig. 03), thus avoiding locking or breaking the internal components.

Check that equipment is secure within the work area.

3. Operation

3.1 Switching equipment on

IMPORTANT

Turn off the equipment whenever you want to remove the internal grinding components. The equipment is silent. Do not leave utensils such as knives, hooks and others inside the equipment chamber.

Make sure that the assembly of the mouth components is in the correct sequence.

The activation is done as described below:

- 1 - Place the equipment plug in the electrical power outlet.
- 2 - Turn on the General Switch No. 10 (Fig. 01), located at the rear of Cabinet No. 11 (Fig. 01);
- 3 - Check that the Top Cover No. 01 (Fig. 01) is properly closed and locked;
- 4 - Unlock Emergency Button No. 02 (Fig. 01);
- 5 - Press Reset Button No. 03 (Fig. 01);
- 6 - Press the On/ Off switch to the "I" position causing the equipment to turn on.
- 7 - The machine has a Pulse Button and an Actuation Pedal, connected in parallel, and one or the other can be activated by connecting the grinding system in pulses.

TABLE 02

PROBLEMS	CAUSE	SOLUTIONS
- The equipment does not turn on.	- Power shortage. - Worn or broken gears; - Problem in the internal or external electrical circuitry of the unit.	- Check for Electricity. - Call Authorized Technical Assistance (ATA). - Call Authorized Technical Assistance (ATA).
- Smell of burning and/or smoke.	- Problem in the internal or external electrical circuitry of the unit.	- Call Authorized Technical Assistance (ATA).
- The equipment turns on but when the product is placed on the equipment, it stops or rotates at low speed.	- Worn or broken gears; - Problems with the Electric Motor.	- Call Authorized Technical Assistance (ATA). - Call Authorized Technical Assistance (ATA).
- Damaged power cord.	- Faulty transportation of the product.	- Call Authorized Technical Assistance (ATA).
- Strange noises	- Defective bearings	- Call Authorized Technical Assistance (ATA).
- The processed product is crushed.	- One of the components of the mouth or incorrect assembly thereof is missing; - Discs or Crossheads without cutting.	- Check the assembly sequence according to (Fig. 03); - Refer to item 5.2.1 of this manual.
- Mouth stops during operation	- Lack of electricity in the equipment; - Problem in the internal or external electrical circuitry of the unit. - Worn or broken gears.	- Check if the plug is connected to the outlet, and if there is power in the mains; - Call Authorized Technical Assistance (ATA). - Call Authorized Technical Assistance (ATA).
* Oil leak in Gearbox.	* Damaged equipment sealing system.	* Call Authorized Technical Assistance (ATA).

5. Analysis and Troubleshooting

5.1 Problems, Causes and Solutions.

This equipment is designed to require minimal maintenance. However, some irregularities may occur in its operation due to the natural wear and tear caused by its use.

If there is a problem with your equipment, check the following table, where some possible recommended solutions are described.

5.2 Adjustment and Replacement of components

5.2.1 Sharpening of discs and crossheads.

Good sharpening of the disks and crosses allows the equipment to work with less effort, consequently increasing the lifespan of its components. To do so, seek Skymesen Authorized Technical Assistance (ATA) to perform the correct sharpening.

3.2 Operating Procedures

IMPORTANT

Under no circumstances use foreign instruments to operate the machine, such as cutlery, handles, etc. The product to be processed must be placed inside the chamber, which will only start operating when it is closed.

The homogenizer is equipment with a chamber that functions as a magazine where up to 17 kg of ground meat can be placed in pieces with maximum dimensions of 80x80x80 mm. The homogenizer has two motors, one for the mixing system (homogenization) and the other for the meat grinding system. Each of these motors has an independent drive, that is, they can work together or separately. To operate the equipment, the top cover must be opened, the meat to be processed must be placed and then closed and locked. After this procedure, with the equipment already connected to the power supply and the internal processing components assembled, operation can begin.

3.3 Safety system

This equipment has a safety system that prevents the device from automatically restarting when power is restored after a temporary disconnection.

IMPORTANT

This equipment has a safety system to ensure the integrity of the operator. The equipment must be operated in accordance with the "Operation" section of this manual. Other methods of operating the equipment are unsafe and the equipment should not be used in this condition.

3.4 Assembly of the internal components of the Mouth

IMPORTANT

Observe the position of the internal components of the mouth to avoid inverting them, as if this happens, irreparable damage will occur.

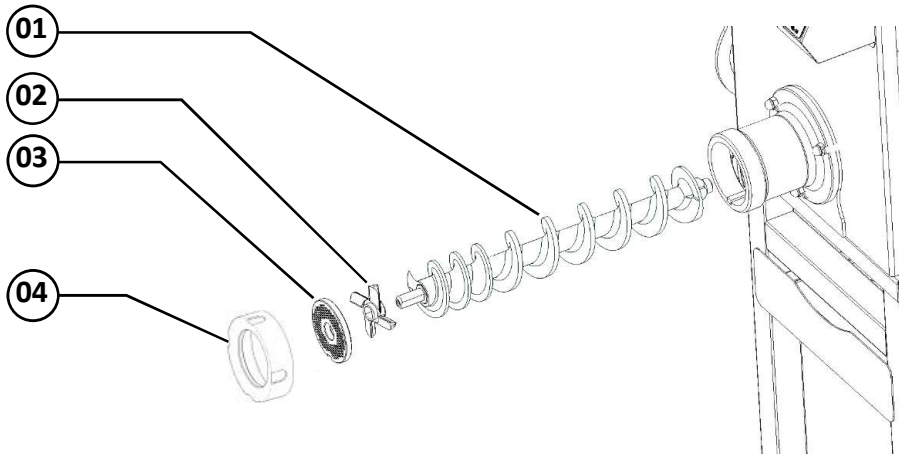
To assemble or disassemble the internal components:

- 1 - Place Feed Screw No. 01 leaving it perfectly fitted to the traction mechanism;
- 2 - Place Single Crosshead No. 02. Observe the direction of the counterclockwise cut;
- 3 - Place the Disc 3mm or 5mm (Optional 8mm) No. 03;
- 4 - Thread Wheel No. 04.

IMPORTANT

Note: When screwing on the wheel, only tighten it lightly. The final tightening must be given when starting the grinding operation.

FIGURE 03



- 01 - Feed Screw
02 - Single Crosshead

- 03 - Disc 3mm and 5mm (Optional 8mm)
04 - Wheel

3.5 Limpeza e higienização

IMPORTANT

Unplug from the socket before starting the cleaning process.

The equipment must be thoroughly cleaned and sanitized:

- Before first use;
- After the operation of each day;
- Whenever it is not used for an extended period of time;
- Before restarting after an extended period of inactivity.

- Only trained and qualified users may operate equipment
- NEVER operate Equipment without the provided safety accessories.

4.5 After Finishing Work

4.5.1 Precautions

Always clean equipment after use. Disconnect equipment from power source before cleaning.

Only start cleaning equipment after it has completely stopped operating.

Reposition all equipment components before switching appliance back on.

Check fluid levels.

IMPORTANT

When checking tension in belts and chains, DO NOT place fingers between these parts or chains and gears.

4.6 Maintenance

4.6.1 Hazards

Performing maintenance on equipment poses a certain risk.

IMPORTANT

ENSURE EQUIPMENT IS DISCONNECTED FROM ITS POWER SOURCE DURING MAINTENANCE.

IMPORTANT

In case of emergency, remove the equipment's plug the outlet.

4.7 Warnings

Electrical and/or mechanical maintenance must be carried out by qualified persons.

The person responsible for maintenance must ensure that equipment is operating safely.

4.2.1 Danger

The cable or an electrical wire, whose insulation is damaged, can produce leakage of electrical current and cause electric shocks. Before using the equipment, check that it is in proper condition.

4.2.2 Warnings

Ensure that users fully understand the INSTRUCTIONS contained in this manual before using equipment.

Clear instructions must be provided for each operation and maintenance function or procedure.

Manual controls (button, physical or electric switches, levers, etc.) must be verified as performing the desired function before use.

4.2.3 Precautions

The cord used to power the equipment must be fitted with a switch that is capable of supporting the electrical power consumed.

Electrical cables positioned on the ground or next to equipment need to be protected to prevent short circuits.

4.3 Routine Inspections

4.3.1 Precautions

Check guards and devices to ensure that they are working properly.

4.4 Operation

4.4.1 Warnings

Do not wear long hair while using equipment. Hair may come into contact with any part of the equipment, resulting in a serious accident. Hair must be tied up at the back, or covered with a bandana.

The following equipment components can be removed for cleaning:

- Feed Screw, Simple Cross, Disk and Wheel (as shown in Fig. 03).

Wash all parts with hot water and mild soap.

IMPORTANT
Clean the Magazine.

IMPORTANT
Do not spray water directly on the unit.

3.6 Care for stainless steel

Stainless steel may present points of rust. Rust will always form as a result of EXTERNAL AGENTS, particularly whenever equipment is not properly cleaned or sanitized.

The corrosion resistance of stainless steel is mainly due to the presence of chromium, which in contact with oxygen, allows the formation of a very thin protective layer.

This protective layer forms over the entire surface of the steel, blocking the action of external agents that cause corrosion.

When the protective layer is ruptured, the corrosion process is initiated and can be avoided through constant and proper cleaning.

Immediately after using the equipment, cleaning should be promoted, using water, soap or neutral detergents, applied with a soft cloth and/or nylon sponge.

Then, only with running water, rinse and immediately dry, with a soft cloth, avoiding the permanence of moisture on the surfaces and especially in the cracks.

Properly rinsing and drying the equipment is essential in preventing the appearance of stains and corrosion.

IMPORTANT
The use of acidic and salt solutions, disinfectants and certain sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and other materials) must be AVOIDED since prolonged contact with these products will damage stainless steel.

Since the composition of these products generally includes CHLORINE, they act to attack stainless steel causing points of corrosion to form (pitting).

Even detergents used in household cleaning should not remain in contact with stainless steel beyond what is necessary, and should also be removed with water and the surface completely dry.

Use of abrasives:

Steel sponges or straws and carbon steel brushes, in addition to scratching the surface and compromising the protection of stainless steel, leave particles that rust and react contaminating stainless steel. Therefore, such products should not be used for cleaning and sanitizing. Scrapes made with sharp or similar instruments should also be avoided.

Main substances that cause corrosion of stainless steels:

Dusts, greases, acidic solutions such as vinegar, fruit juices and other acids, saline solutions (brine), blood, detergents (except neutral ones), common steel particles, waste sponges or common steel wool, in addition to other types of abrasives.

4. Safety Concepts – General

IMPORTANT

Please disregard any item included in GENERAL SAFETY CONCEPTS that does not apply to your product.

The safety notions are designed to properly guide and instruct the users of the equipment and those who will be responsible for its maintenance.

The equipment should only be delivered to the user in good condition, and the user should be advised about its use and safety by the dealer. The user should only use the equipment after full knowledge of the precautions that must be taken, CAREFULLY READING THIS ENTIRE MANUAL.

IMPORTANT

Changes made to equipment protection systems and safety devices imply a serious risk to the physical integrity of personnel involved in operation, cleaning, maintenance and transport as described in ABNT NBR ISO 12100.

4.1 Basic Operating Practices

4.1.1 Hazards

Certain components in the equipment’s electric drive contain points or terminals subject to high voltage. Contact with live components may result in serious electric shock or DEATH.

Never handle any manual control (buttons, keys, electrical switches, etc.) with wet hands, shoes or clothing. Failure to comply with the above recommendation may result in serious electric shock or DEATH.

4.1.2 Warnings

The user must be aware of the location of the On/Off switch, so that it can be activated at any time without the need to search for it. Before any type of maintenance, disconnect the equipment from the mains (remove the plug from the socket).

Make use of the equipment in a place where there is sufficient physical space for safe handling of the Equipment, thus avoiding dangerous falls.

Water or oil can make the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean.

If there is a need to carry out the work by two or more people, coordination signals must be given at each step of the operation. The next step should not be started before a signal is given and answered.

4.1.3 Warnings

- In the event of a power failure, immediately turn off the On/Off switch.
- Only recommended lubricating oils and greases or equivalent materials may be used.
 - Mechanical impacts must be avoided as they may result in faults or equipment malfunction.
 - Prevent water, dirt or dust from entering the mechanical and electrical components of the equipment.
 - Never change the original characteristics of the equipment.
 - Do not get dirty, tear or remove any safety label or identification. If any are illegible or lost, request another label in the Authorized Technical Assistance (ATA).

4.2 Cautions and Observations Before Starting the Equipment

IMPORTANT

Read this manual carefully before switching equipment on. Make sure all information is understood. If you have any questions or concerns, please contact SKYSEN Customer Service (SAC).