



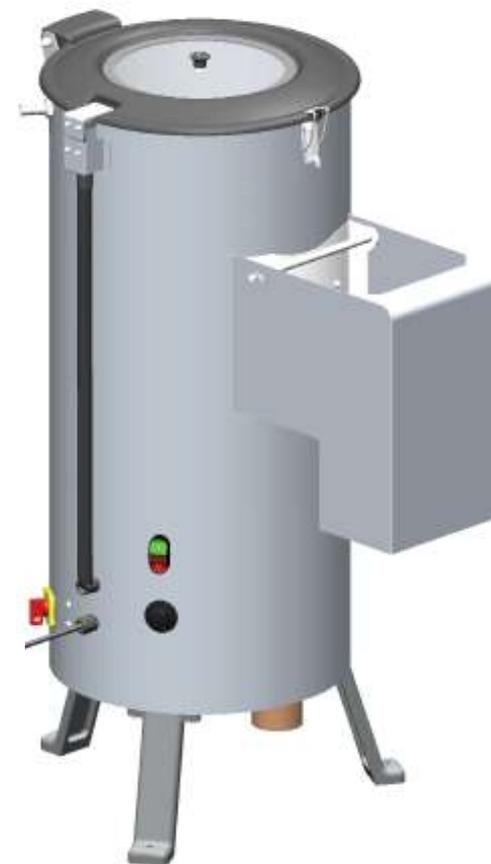
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INSTRUCTIONS MANUAL



POTATO PEELER, STAINLESS STEEL, 25 kg, HEAVY DUTY

MODEL
DB-25HD

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
Never spray water directly upon the equipment.

IMPORTANT
For greater safety of the user this equipment is equipped with a security system that prevents the involuntary activation of the same after a lack of electric power.

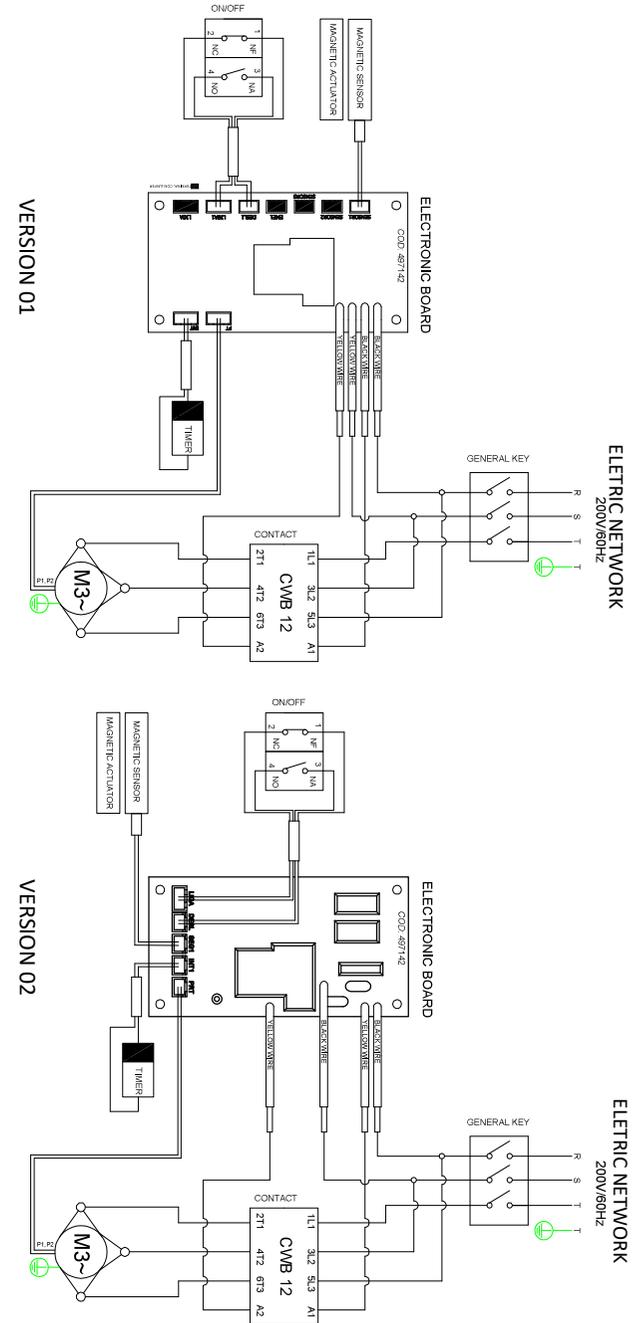
IMPORTANT
Make sure the electric cord is in perfect usage conditions. In case it is not, have it replaced by another that complies with the technical and safety specifications. This replacement must be carried out by qualified personnel and must attend the local safety standards.

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.

7. Electric Diagram



6. Analysis and Problems Solving

6.1 Problem, causes and solutions

The Potato Peelers were designed to need a minimum maintenance. However, some problems may arise due to normal wear during the machine life.

If some problem arises, check table 2, where some possible solutions are recommended.

* Service life – 2 years for regular work shift.

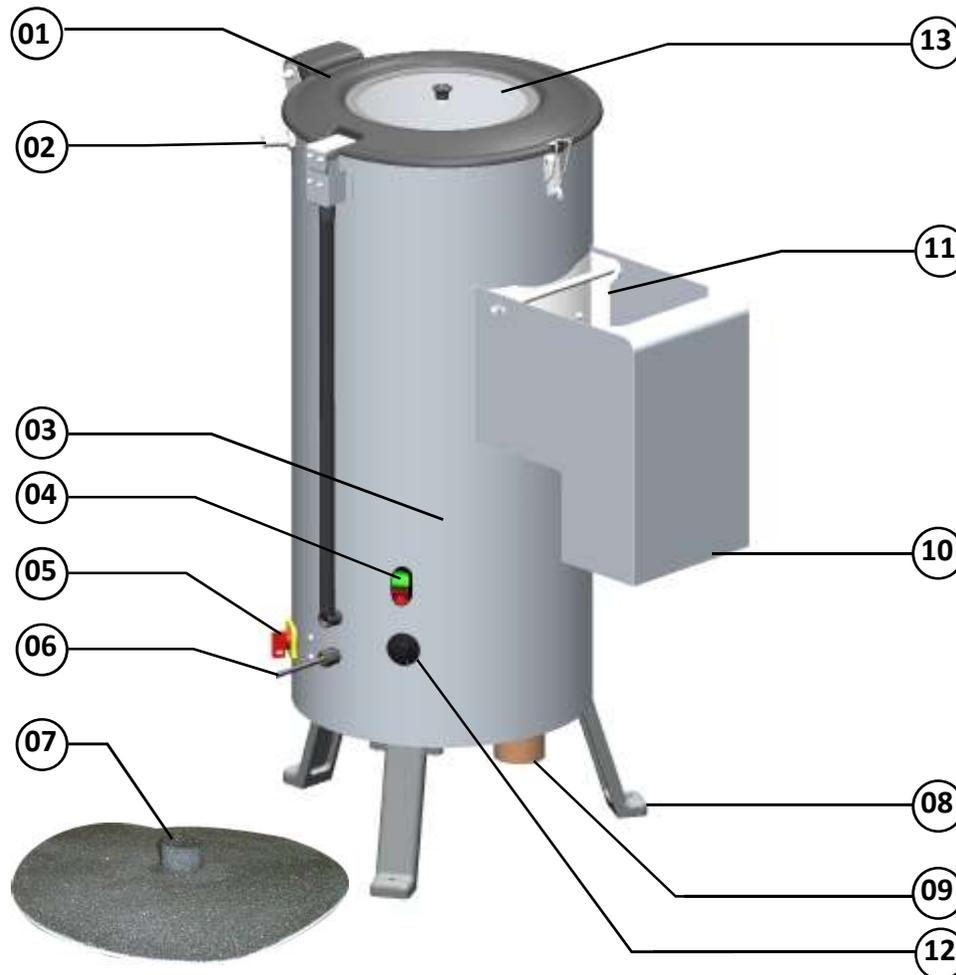
TABLE 02

PROBLEM	CAUSES	SOLUTIONS
The machine does not switch on.	Lack of power. Problem with the electric circuits	Check if machine is plugged in and if there is power in the power supply source. Call technical assistance
Smoke smell or smoke.	Problem in the electric circuit.	Call technical assistance.
The machine switches ON but when the product is placed, the motor stops or turns to slow.	Problem with the electric motor.	Call technical assistance.
Power cord damaged.	Damage during transportation.	Call technical assistance.
Abnormal noises	Problem with the bearing	Call technical assistance.

1.2 Main Components

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

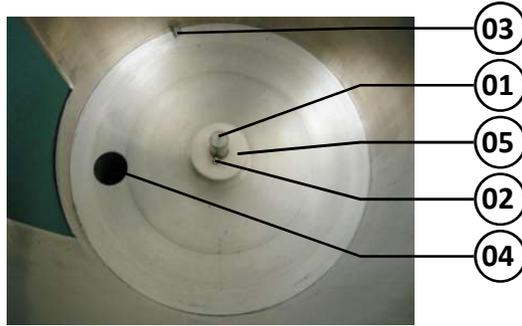
PICTURE 01



- 01 – Protection Lid
- 02 – Niple – Water Inlet
- 03 – Housing
- 04 – ON/OFF Switch
- 05 – Master Key
- 06 – Wired Plug

- 07 – Abrasive Disc
- 08 – Foot
- 09 – Outlet Pipe
- 10 – Product Outlet Pipe
- 11 – Door
- 12 – Timer
- 13 – Over Lid

PICTURE 02



- 01 - Central Axis
- 02 - Center pin
- 03 - Lock
- 04 - Waste outlet
- 05 - Rubber ring

1.3 Technical Characteristics

TABLE 01

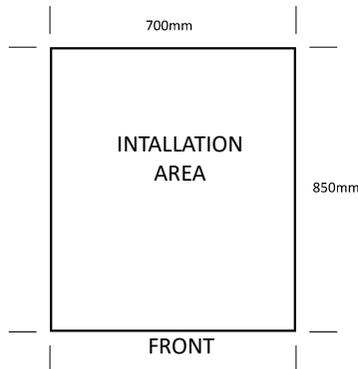
CHARACTERISTICS	UNIT	DB-25HD
Average Production	kg/h	Up to 500
Voltage	V	200
Frequency	Hz	50/60
Power Rating	W	400
Height	mm	1150
Width	mm	650
Depth	mm	825
Net Weight	kg	60
Shipping Weight	kg	92

2. 2. Installation and Pre Operation

2.1 Installation

2.1.1 Positioning

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



5. 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 3.3 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.

* Useful life of the product : 2 years, for a normal working shift.

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 for possible looseness.
- Check the wiring for overheating , 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 cutting units and bearings for possible looseness.
- Check retainers, O’rings, V’rings and other seals.
- Check the belt tension every 3 (three) months, ensuring that it is properly adjusted and preventing it from operating loose.

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.

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.

2.1.2 Electrical Installation

This equipment has been designed to operate 200V (50/60Hz). When you receive the equipment check the voltage indicated on the cord label.

IMPORTANT

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

Item #01 Pic. 03 indicates the external equipotential connection terminal.

This terminal must be used to make sure that there are no potential differences between equipment connected to the electric grid, lowering the risks of electric shocks.

The different equipments must be connected to each other through their respective terminals of equipotential connection.

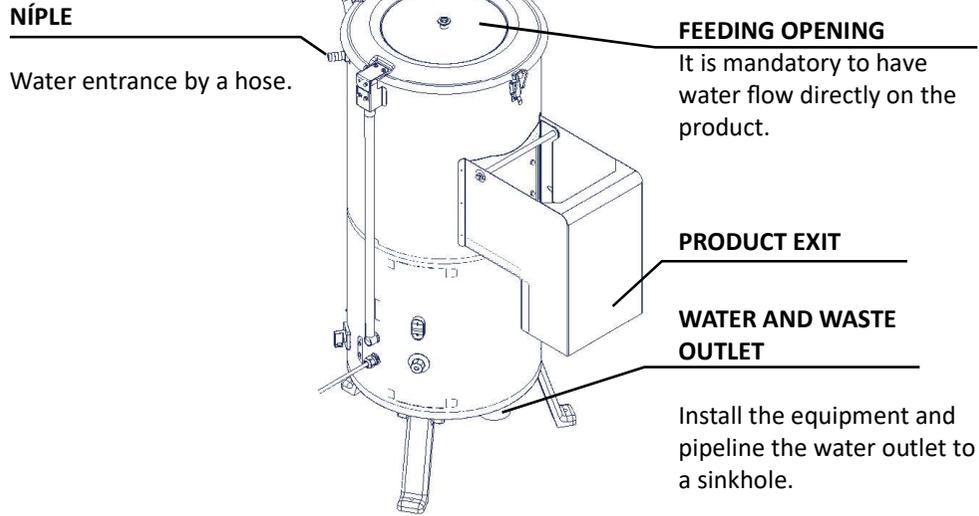
PICTURE 03



2.1.3 Hydraulics Installation

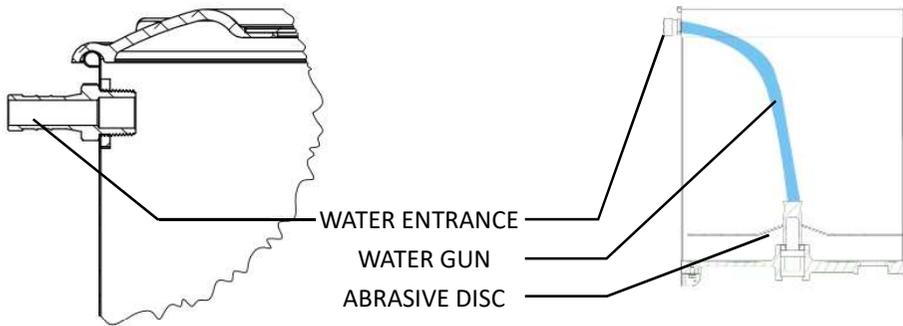
It is recommended to place the machine near a sinkhole or pipeline the water outlet by extending the Outlet Pipe #09 (Pic. 01) to allow wastes to flow out. Also, it is important to install a faucet (3/4" diameter) to let water flow directly on the product to be peeled. As an alternative, it is possible to pick up water from another faucet by a hose.

PICTURE 04



The water gun that enters the equipment must not pass beyond the center of the Abrasive Disc, as indicated in Picture 05.
The water outflow must not exceed 2,5 liters per minute

PICTURE 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.

IMPORTANT

Please note that the potatoes need to be completely clean before processing them in the peeler, free from dirt, sand or any other elements.

*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.

4.2.2 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.

OBSERVATION

For your own safety read all the machine stickers.

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.

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.**

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 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.

3. Operation

3.1 Starting

To start the equipment:

- Plug the equipment on the power point.
- Check that the cover is properly positioned at your workplace;
- Position the General Key No. 05 (Pic. 01) which is located on the back of the Cabinet No. 03 (Pic. 01) in the on position;
- Turn timer No. 12 (Pic. 01) on the desired time.
- Press the ON/OFF Switch #05 (Pic. 01) that is located on the Housing #03 (Pic. 01) to position I (ON).

3.2 Operation Procedures

- Place the product to be peeled into the equipment.
- Firm the Protection Lid #01 (Pic. 01) in its correct place.
- The equipment does not work if the Protection Lid #01 (Pic. 01) is not in its correct place.
- Let the water in.
- Turn the equipment ON by pressing the ON/OFF Switch that is on the side of the Housing to position I (ON).
- The Potato Peeler has 25kg maximum capacity and the estimated operation time is 1,5 to 2 minutes.
- Remove the product by the Outlet Door #11 (Pic. 01). Simply lift the Door #10 (Pic. 01) and turn the equipment ON until all the product is expelled from inside the Peeler.

3.3 Safety System

For your safety, this equipment has a security system that prevents its involuntary operation after an eventual electricity failure.

The equipment does not work if the Protection Lid #01 (Pic.01) is not in its working place.

IMPORTANT

This equipment has a security system to guarantee the operator integrity. The operation of this equipment must be performed as described in the item "Operation" of this manual. Other procedures to operate this equipment are not safe and must not be used.

3.4 Cleaning and Sanitizing

IMPORTANT
Always unplug the machine before cleaning.

The equipment shall be totally cleaned and sanitized:

- Before being used the first time;
- After every day's operation;
- When it has not been used during a long time;
- Before operating it after a long period unused.

To clean the equipment, follow the instructions bellow:

- 1.The Abrasive Disc can be removed from the equipment to do the cleaning.
- 2.Unplug the equipment from the electrical grid and wait until the Abrasive Disc is completely stopped.
- 3.Remove the Abrasive Disc vertically up.
- 4.Use a nylon brush and a great quantity of water to clean the Abrasive Disc.
- 5.Turn the equipment ON, empty, without the Disc, and let it work for some minutes, adding a lot of water.
- 6.Pass a wet cloth on the external part of the equipment.
- 7.Replace the Abrasive Disc in the equipment proceeding in the reverse sequence. Make sure the Disc fits in the Central Shaft Pin #02 (Pic.02).

Wash all the parts with water and neutral soap.

IMPORTANT
Never spray water directly upon 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.