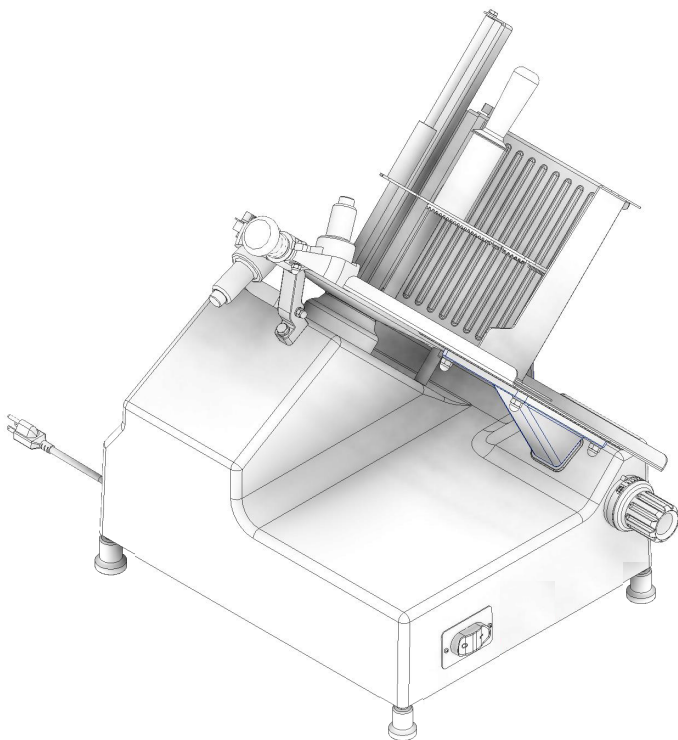


# INSTRUCTIONS MANUAL

**Skymesen**



SLICER, STAINLESS STEEL, BLADE 300MM

MODEL  
**FA-300**

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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, follow the instructions below:

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 the manufacturer 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 Make sure that the equipment tension and the eletricity grid are the same, and that the equipment is correctly connected to the grouding system.

1.1.11 Never use instruments that are not part of the equipment to help in the same operation.

1.1.12 Before turning on the equipment, check if the Frontal Disc Protection (Picture 2 Item 07) is steady in its positions.

1.1.13 Never use water jets directly on the appliance.

1.1.14 Always keep hands far from the movable parts.

1.1.15 This product was developed to be used in commercial kitchens. It is used, for example, in restaurants, cafeterias, hospitals, bakeries, etc.

1.1.16 The use of this equipment is not recommended when:

- The production process is in a continuous form in industrial scale;
- The workplace is a corrosive, explosive, vapor, dust or gas contaminated area.

**IMPORTANT**

This equipment has a safety system to guarantee the operator's integrity. The equipment operation must be done according to the item "Operation" of this manual. Other procedures to operate this appliance are not safe. The equipment must not work under these conditions.

**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**

Keep this equipment out of the reach of children.

**IMPORTANT**

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

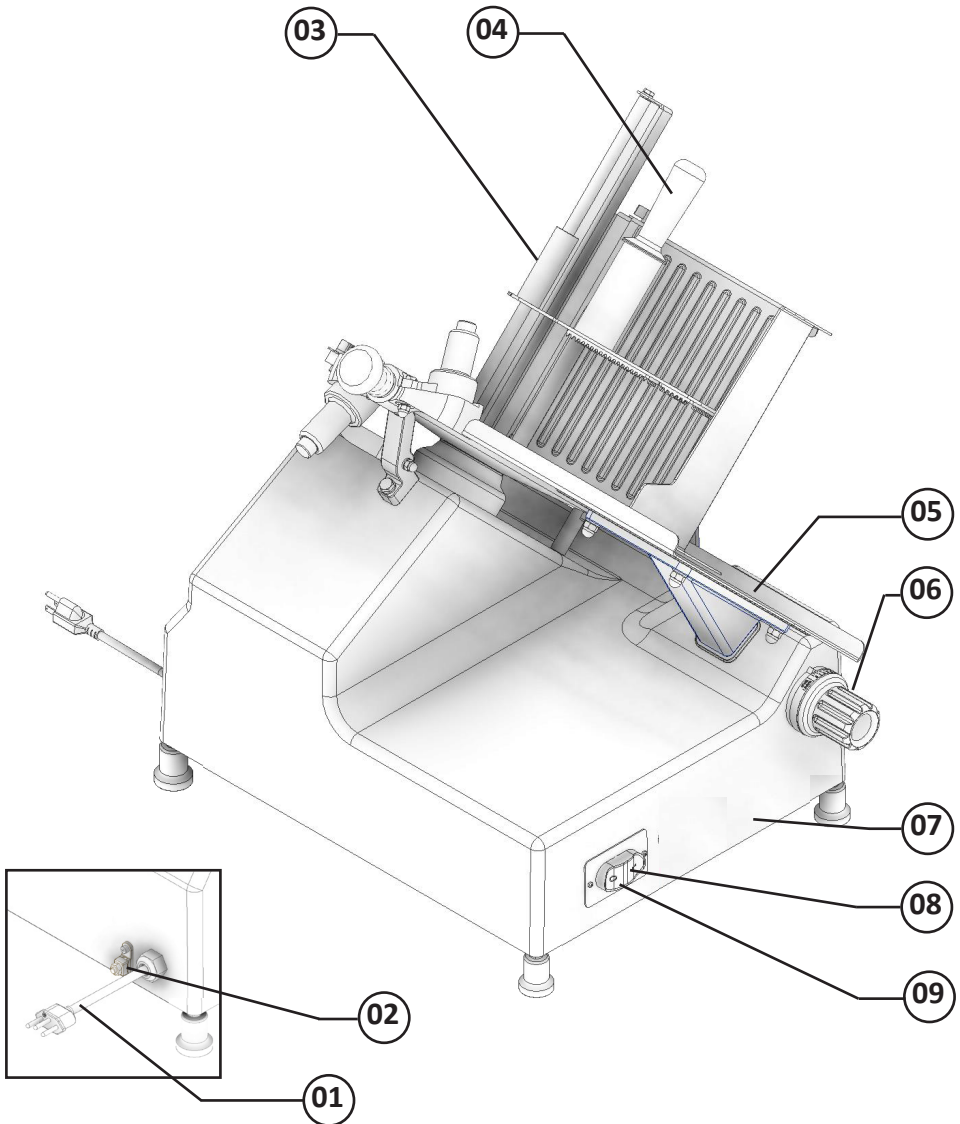
**IMPORTANT**

It is recommend that the kids are being watched to make sure they're not playing with the appliance.

## 1.2 Main Components

All components are made with carefully selected materials for each function.

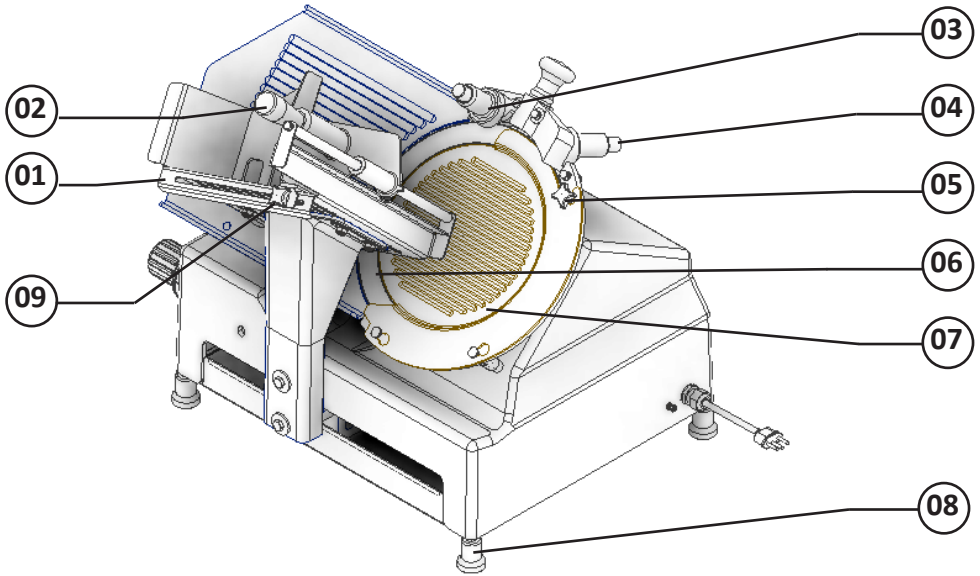
FIGURA 01



- 01 – Feeding Cable
- 02 – Equipotential Terminal
- 03 – Side Regulator
- 04 – Pusher
- 05 – Fixed table

- 06 – Regulating Knob
- 07 – Motor Housing
- 08 – On switch
- 09 – Off switch

**FIGURA 02**



- 01 – Complete Movable Table
- 02 – Pushing Knob
- 03 – Finishing Sharpener
- 04 – Thinning Sharpener
- 05 – Disc Protection Knob

- 06 – Cutting Disc
- 07 – Disc Frontal Protection
- 08 – Feet
- 09 – Lateral regulator Knob

**1.3 Technical Characteristics**

The Meat Slicer is a countertop equipment capable of slicing many diferente products , as: cheese, ham,etc.

**CHART 01**

CHARACTERISTICS	UNIT	FA-300
Average Production	kg/h	Variable
Tension	V	110
Frequency	Hz	60
Power	HP	1/3
Height	mm	620
Width	mm	570
Depth	mm	620
Net Weight	kg	42
Gross Weight	kg	55
Car	mm	190x190 or ø200
Disc Diameter	mm	300
Cuts per Minute	Slices	48

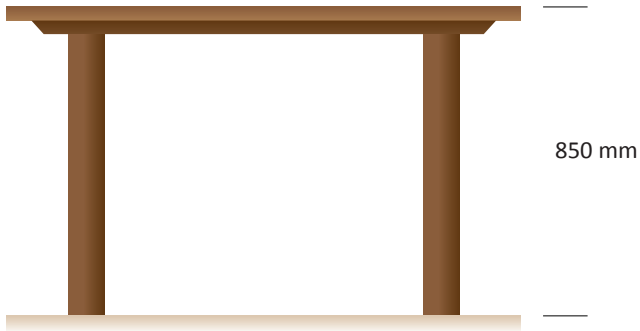
## 2. Installation and Pre-Operation

### 2.1 Installation

#### 2.1.1 Positioning

Your appliance must be positioned and leveled on a dry and firm surface with 850 mm of height.

**PICTURE 03**

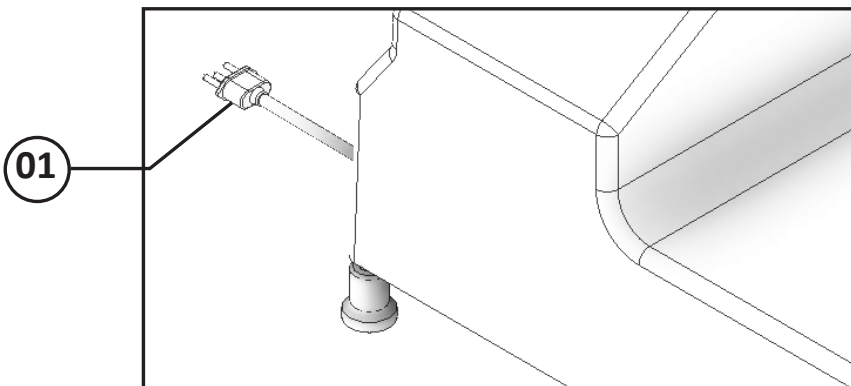


#### 2.1.2 Electrical Installation

This appliance was developed to be used in 110 Volts (60HZ). When you receive the machine, check the registered tension in the tag of the electric cable (Item 01 Picture 4).

The power cord has 3 wires, one is the ground wire. It is mandatory that the three spots are on before starting the appliance.

**PICTURE 04**





## IMPORTANT

Make sure that the power grid tension where the equipment is installed is compatible with the tension provided in the tag in the cable.

### 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 3.3 Cleaning).

Make sure that the equipment is firmly in its place.

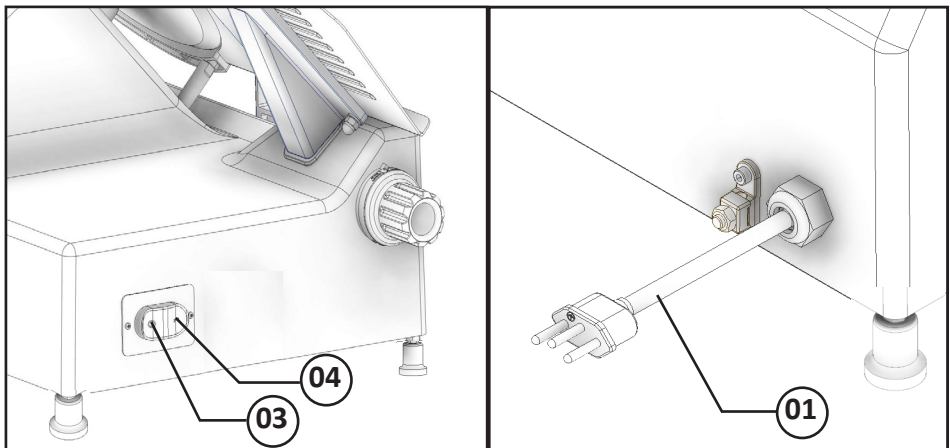
## 3. Operation

### 3.1 Starting the appliance

To switch on the equipment proceed as described:

- Connect the equipment plug N.01 (Picture 05) to the power grid;
- Press the on switch N. 03 (Picture 05) to the "I" position making the appliance to turn on.
- To switch off this appliance the switch off keyn. 04 (Picture 05) must be pressed.

PICTURE 05



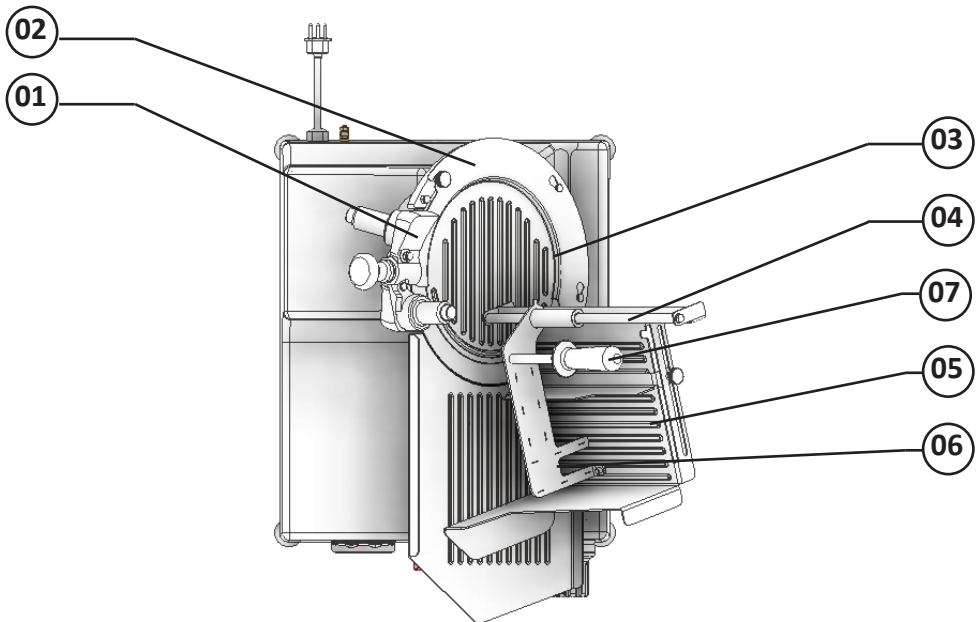
### 3.2 Operation Procedure

- 01 - Make sure that the power grid tension where the appliance is installed is compatible to the tension suggested , attached to the feeding cable (Item 01 Picture 5);
- 02 - Make sure the Frontal Protection Disc (Item 03 Picture 6) is in its work position, that means well fixed through the Disc Protection Knob (Item 02 Picture 6);
- 03 - Put the product to be sliced on the Moveable Table (Item 05 Picture 6);
- 04 - To hold the product adjust the Side Regulator (Item 04 Picture 6) in a way that it gets 5mm far from the product to be sliced;
- 05 - Position the Pusher (Item 06 Picture 6) behind the product to be sliced;
- 06 - To regulate the slice thickness, turn the Regulator Knob until you obtain the desired thickness;
- 07 - Activate the power button.

#### IMPORTANT

Always use the Pusher Knob (Item 07 Picture 6) to cut, never use the hands to hold the product through the operation.

PICTURE 06



#### WARNING

Leave a minimum of 5mm between Side Regulator (Item 04 Picture 06) and the product to be sliced.

**WARNING**  
**DO NOT SLICE PARMESAN CHEESE OR CHEESE WITH SIMILAR TEXTURE.**

**ATTENTION**  
**Do not slice frozen cheeses.**

**ATTENTION**  
**The ideal temperature for cutting cheese is  $4 \pm 2^{\circ}\text{C}$ .  
At this temperature, the machine will have its best cutting performance.**

### **3.3 Cleaning and Sanitizing**

All the movable parts must be removed and cleaned. We describe the procedure to be followed to the parts removal below:

**IMPORTANT**  
**Never do the cleaning with the equipment turned on to the power grd, therefore remove the outlet plug. Before removing the Frontal Protection Disc (Item 02 Picture 07) , make sure the disc is fully stopped.**

**IMPORTANT**  
**Wash all the movable pasrts with warm water and neutral soap, use a fabric with a little bit of water with the same solution in the base and the Cabinet (Item 03 Picture 07).**

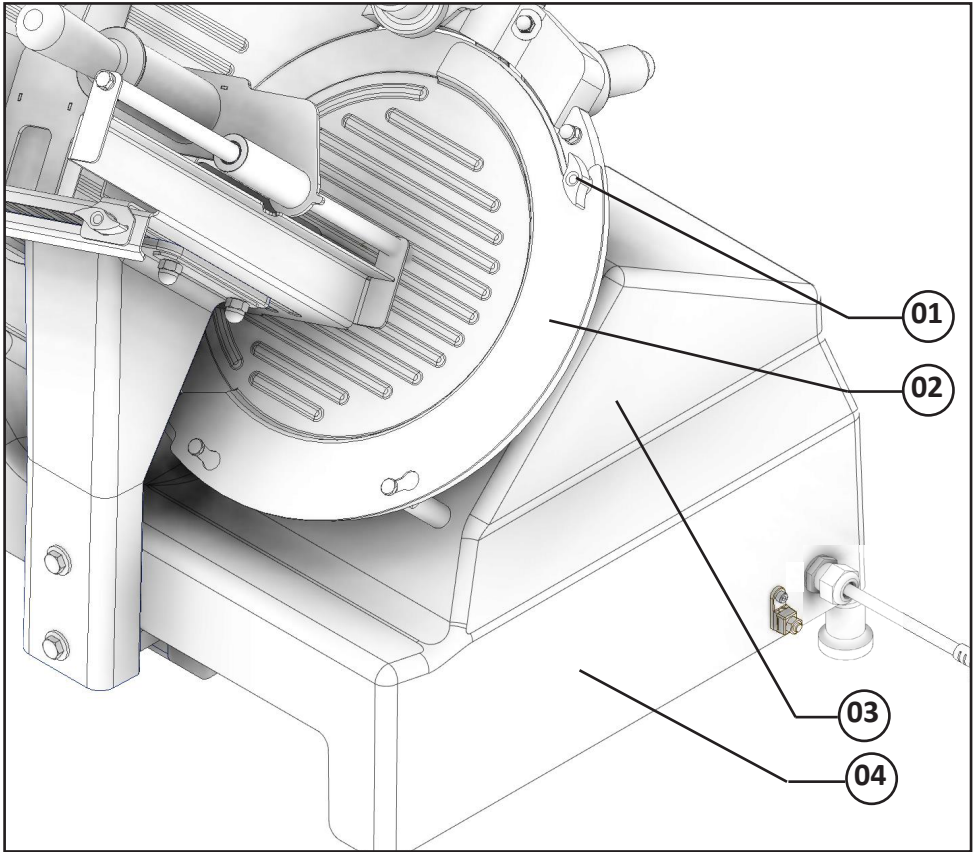
**IMPORTANT**  
**The Regulating Cutting Table must be positioned and kept in "0" zero position before starting and during the cleaning procedure.**

#### **3.3.1 Procedure to Disassemble**

01 – Loose the Protencion Disc Knob (Item 01 Picture 07);

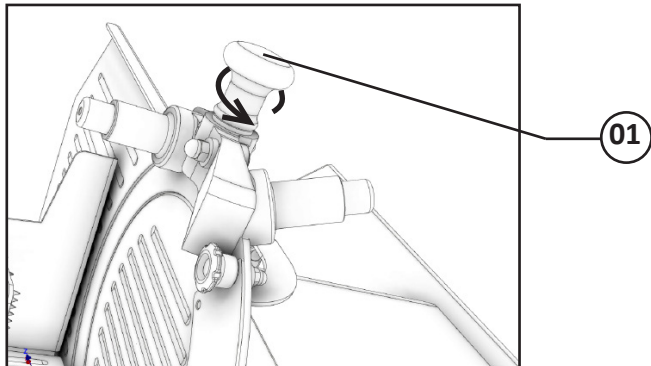
02 – Remove the Frontal Protection Disc (Item 02 Picture 07).

**PICTURE 07**



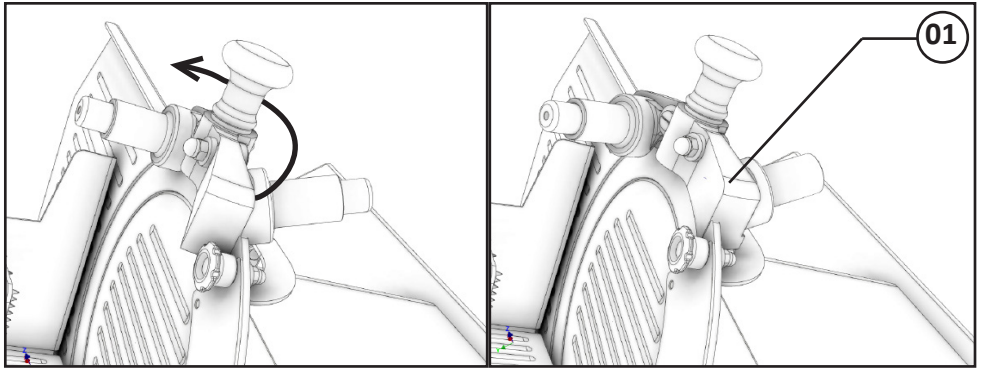
03. Loose the Sharpening Knob (Item 01 Picture 8).

**PICTURE 08**



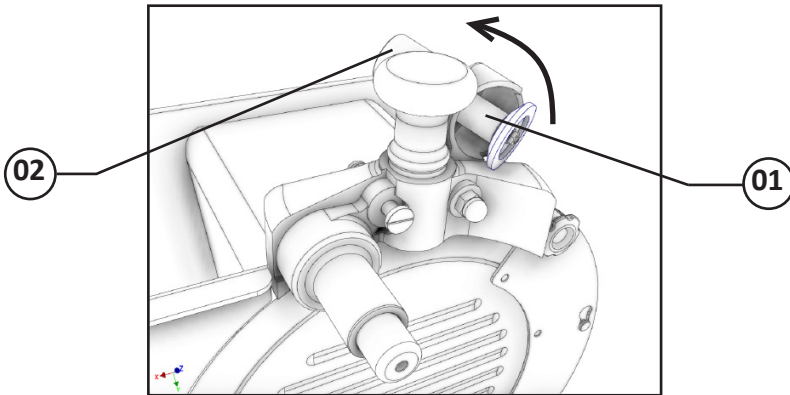
04. Turn the Base of the Sharpener (Item 01 Picture 09) counterclockwise.

**PICTURE 09**



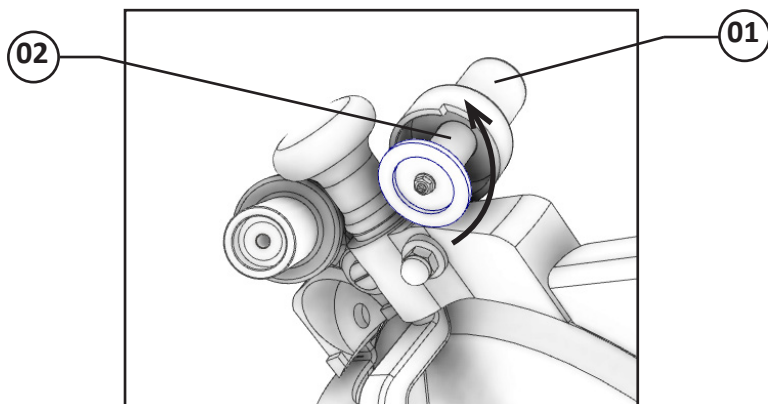
05. Turn the Sharpener Thinning up (Item 01 Picture 10) and push Sharpener Bearing (Item 02 picture 10) to the cleaning behind the Wheel.

**PICTURE 10**



06. Turn the Finishing Sharpener up (Item 01 Picture 11) and push the Sharpening Bearing (Item 02 Picture 11) to the cleaning behind the Wheel.

**FIGURA 11**



07. Do the sharpeners cleaning with a fabric with water e neutral soap; To get back to the working , proceed on the opposite way as described above.

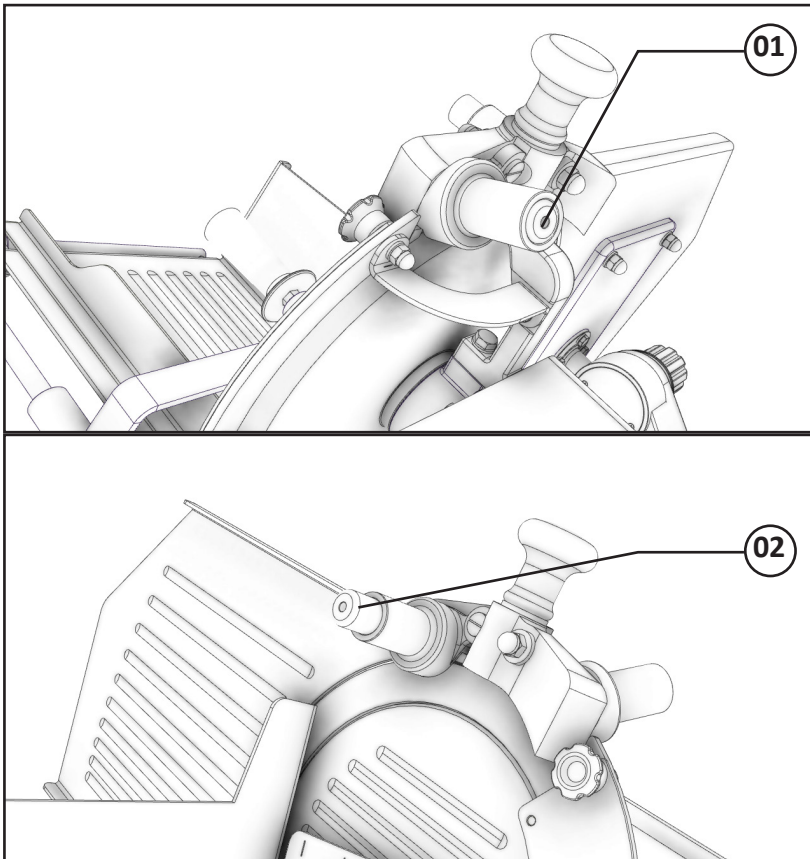
### 3.4 Sharpening the Cutting Disc

The Inclined Deli Meat Slicer is equipped with its own sharpener, being easy and efficient to be operated. To use it correctly follow the items below:

Turn on the appliance, and with the cutting disc moving, press the button (Item 01 Picture 12), until the Wheel reaches the Disc, keeping pressured for 2 or 3 seconds. Repeat the operation 3 times.

\* To finish the Sharpening operation, press the Button (Item 02 Picture 12), to remove the sharp edge of the disc, for no more than 1 second.

**FIGURA 12**



After working with this previous procedure, clean the equipment and cut some slices to test. If the quality of the product is not satisfying (wavy slices, excess of residuous) repeat the procedure above no more than 3 times. If the cutting is still no good enough, call the Technical Assistance.

### 3.5 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 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 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 commands such as buttons, turning keys and knobs with wet 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.

Never use a manual command (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 Precautions

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 and dust entrance on the mechanical e electrical components of the machine.
- Do NOT change the standard characteristics of the machine.
- DO NOT remove, tear off or maculate any 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 ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure has to be thoroughly clear to the operator.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

### 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.

## **4.3 Routine Inspection**

### **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 Advice**

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair up well and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

NEVER operate machine without any original safety devices under perfect conditions.

## **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.

## **4.6 Maintenance**

#### 4.6.1 Dangers

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 Problems Solving**

### **5.1 Problem, causes and solutions**

The equipment has been 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 such problem occurs with your equipment, refer to Table 02 in which the most common situations are listed with recommended solutions.

## CHART 02

PROBLEMS	CAUSES	SOLUTIONS
- The appliance doesn't turn on.	<ul style="list-style-type: none"> <li>- Lack of power.</li> <li>- Problem with the internal or external electrical circuit.</li> </ul>	<ul style="list-style-type: none"> <li>- Check if the electricity is on.</li> <li>- Call the Authorized Technical Assistance.</li> </ul>
- Burn smell and/or smoke.	- Problem with the internal or external electrical circuit.	- Call the Authorized Technical Assistance.
- The appliance turns on but when the product is placed in the equipment, it stops or it turns em slow rotation.	- Problems with the Electric Motor.	- Call the Authorized Technical Assistance.
- Damaged electric cable.	- Failure on the product transportation.	- Call the Authorized Technical Assistance.
- Irregular cut.	- The cutting disc is unsharpened.	- Sharpen the cutting disc.

## 6. Maintenance

Maintenance should be considered a set of procedures aimed at keeping equipment in top operating conditions, providing greater longevity and security.

\* Cleaning - Cleaning Check item 3.3 of this manual.

\* Wiring - Check all cables for impairment and all contacts (terminals) Electric for tightness and corrosion.

\* Contacts - On / off switch, emergency button, reset button, electronics, etc. Check the equipment so that all components are working properly and that the device operation is normal.

\* Installation - Check the installation of your equipment as per item 2.1 Installation of this manual.

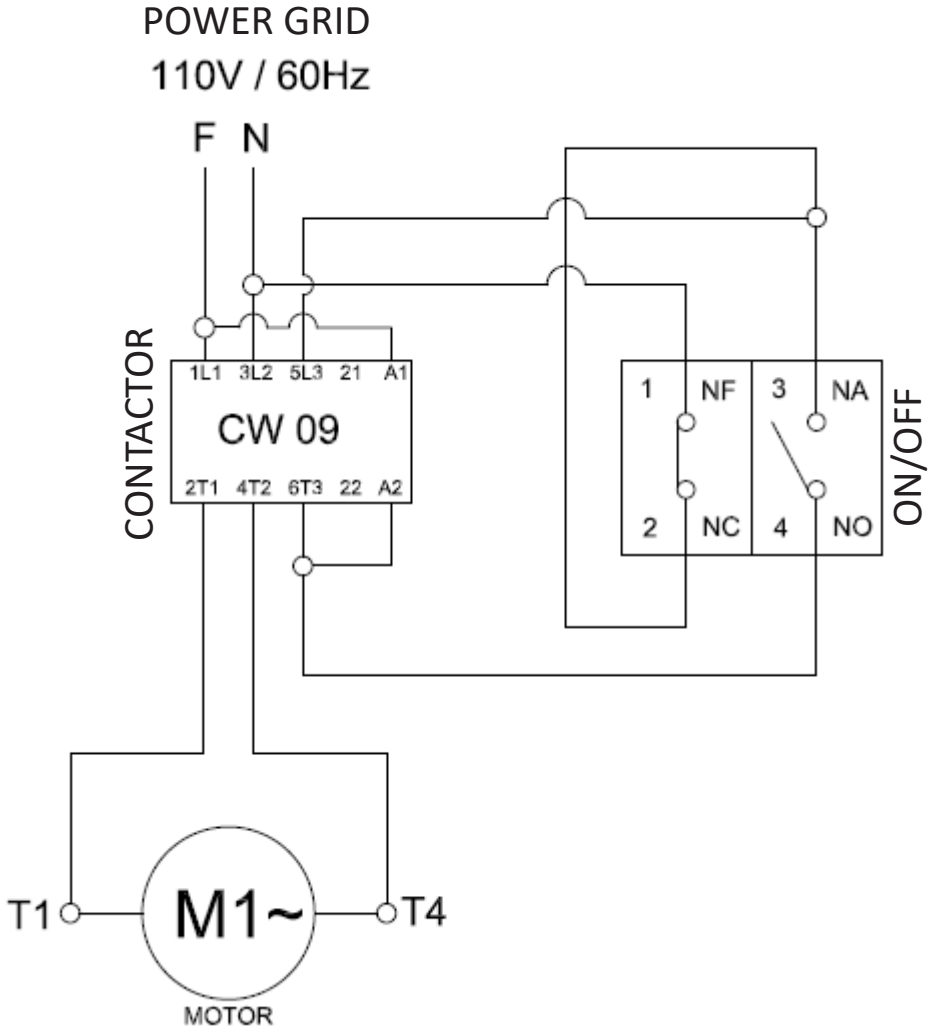
1 - Items to check and perform monthly:

- Check the electrical installation;
- Measure the mains voltage;
- Measure the operating current and compare with the nominal;
- Check tightness of all electrical terminals of the device to avoid possible bad contacts;
- Check any slack of the electric motor shaft;
- Check the wiring and electrical cables for signs of overheating, poor insulation or mechanical breakdown.

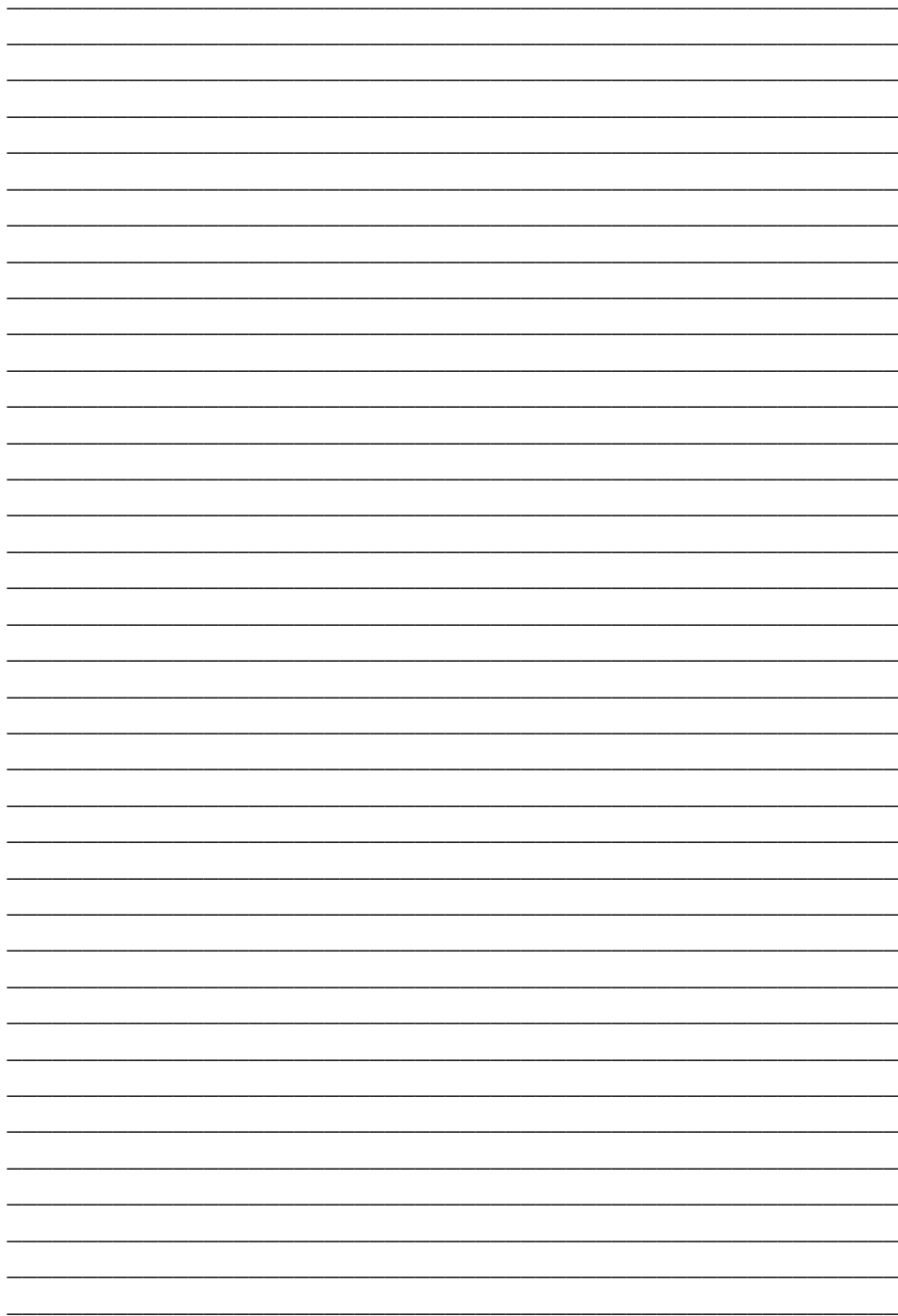
2 - Check Items and run every 3 months:

- Check electrical components such as on / off switch, emergency button, reset button and electronic circuit as the signs of overheating, poor insulation or mechanical breakdown.
- Check any slack in the bearings and bearings.
- Check seals, o-rings, v'rings rings and other seals systems.
- Check that all screws and nuts are tight to avoid possible damage to the equipment.

# 7. Electrical Diagram













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- 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.