



USER MANUAL

POTATO PEELER

Models:

EL-60- WITH FEET

EL-60- WITH PEEL STRAINER

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SUMMARY / INDICE

1. ENGLISH _____ 01

2. ESPAÑOL _____ 12



EL-60

Summary

1. Introduction	02
1.1 Safety	02
1.2 Main Components	02
1.3 Technical Characteristics	04
2. Installation and Pre Operation	04
2.1 Installation	04
2.2 Pre Operation	05
3. Operation	05
3.1 Proceeding for Operation	05
3.2 Cleaning	06
4. General Safety Rules	06
4.1 Basic Operation Procedures	07
4.2 Safety Procedures and Notes Before Switching the Machine On	07
4.3 Routine Inspection	08
4.4 Operation	08
4.5 After Finishing the Task	09
4.6 Maintenance Operation	09
4.7 Warnings	09
5. Problems Analysis and Solutions	09
5.1 Problems, Causes e Solutions	09
5.2 Adjustment and Components Replacement	10
5.3 Electrical Diagram	11

Warranty Registration

Skyfood
Equipment LLC



IMPORTANT: Only for products of the trademark:



Questions about how to complete this form?

Call 305 868 1603

Return completed form to:

SKYFOOD EQUIPMENT LLC
12550 Biscayne Blvd. Suite 800 - 3
North Miami, FL 33181 - USA

Or FAX form to:

305 866 2704

User Details

* Contact Person: _____

* Business type:

- | | |
|--|---|
| ☐ Bakery and Bagel Operations | ☐ Mass Merchandiser with Grocery |
| ☐ Bakery (Associated with Restaurant) | ☐ Mass Merchandiser with NO Grocery |
| ☐ Bowling Center | ☐ Meat Packer and Purveyor |
| ☐ Business and Industry In-House Feeding | ☐ Other Business that prepares or serves food |
| ☐ Butcher | ☐ Other Business that sells but doesn't serve food |
| ☐ Catering | ☐ Pizza (Dine In / Carry Out) |
| ☐ Club Stores | ☐ Restaurants (Independent / Chain) |
| ☐ Convenience Store | ☐ School |
| ☐ Country Club | ☐ Stadiums / Coliseum |
| ☐ Delicatessen (Chain / Restaurant) | ☐ Supermarket / Grocery |
| ☐ Delicatessen (Independent and Non-Restaurant) | ☐ Theme Park |
| ☐ Food Store | ☐ University / College |
| ☐ Government | ☐ Vineyard / Winery |
| ☐ Hospital | ☐ Warehouse Clubs |
| ☐ Lodging | ☐ Wholesale Baking Operation (Non-Institutional) |

* Company Name: _____

* Address: _____

* City: _____ * State: _____

* Zip Code: _____ * Country: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

☐ I would like to join the Mail List.

☐ I would like to join the E-mail List.

Product Details

* Product Model: _____

The Product Model can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Purchased On: ____ / ____ / ____ (mm / dd / yyyy)

* Purchased From: _____

Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

1. Introduction

1.1 Safety

When misused, the Potato Peelers EL-60 can be potentially DANGEROUS. Maintenance, cleaning or any other service on this machine must be made only by properly trained technicians and the power plug must be disconnected. For your safety, the following instructions must be followed in order to avoid accidents:

1.1.1 - Unplug the machine when you need to remove any removable part during cleaning, maintenance or any other operation.

1.1.2 - Never make use of any tool or instrument that is not originally part of the machine during any operation.

1.1.3 - Do never touch the Abrasive Disc N°07 (Pic.01) when the machine is working, because it has abrasive surface.

1.1.4 - Keep hands away from mobile parts.

1.1.5 – When replacing the Abrasive Disc N°07 (Pic.01), check its perfect fit to the Central Shaft Pin N°02 (Pic.02). That is a way to avoid damages to the machine.



IMPORTANT

This equipment is not to be used by persons (including children) with any physical or mental disabilities, or without operation experience and knowledge, only acquired by means of instruction and supervision of a security staff.

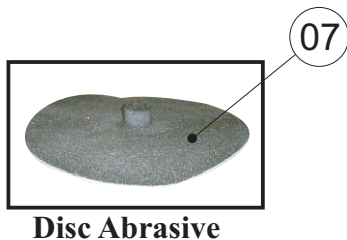
IMPORTANT

If the Cord is not in good conditions of use, to avoid accidents it must be replaced by the supplier, an authorized technician or someone qualified for the service.

1.2 Main Components

All components of this machine were made of raw materials carefully selected for each function, according to the test patterns and Siemens experience.

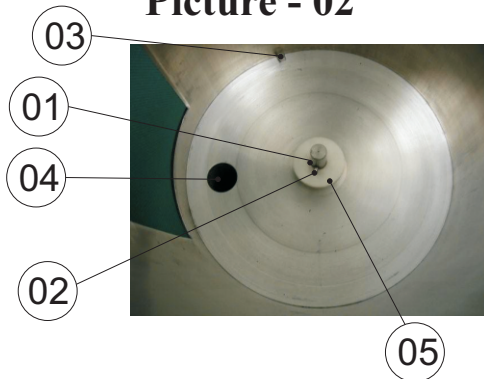
Picture - 01



Disc Abrasive

- 01 – Water Entrance**
- 02 – Door Base**
- 03 – ON/OFF Switch**
- 04 – Foot**
- 05 – Lid**
- 06 – Timer**
- 07 – Abrasive Disc**
- 08 – Door**
- 09 – Exit Tube**
- 10 – Housing**

Picture - 02



- 01 – Central Shaft**
- 02 – Central Shaft Pin**
- 03 – Lock**
- 04 – Residue exit**
- 05 – Rubber ring**

All returned goods are subject to a 20% handling/restocking fee. All returns must be returned in their original packaging and within thirty (30) days from the shipping date.

SKYFOOD reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades nor refunds resulting from these changes.

Updates

These **Terms and Conditions** were last updated on February 02nd, 2010.

SKYFOOD'S LIMITED WARRANTY

All new products **FLEETWOOD BY SKYMSSEN**, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a designated service company ("Service Company"), will repair the Product or replace the part which is defective, subject to the additional conditions hereinafter described. This warranty shall not apply if damage occurs from improper installation, wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use or stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. In addition, this warranty does not cover normal wear and tear of certain items, such as, but not limited to, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, and other parts expendable by nature and that need to be replaced frequently. **THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. **The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.**

Products weighing less than seventy (70) lbs. must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). SKYFOOD offers a limited **on-site warranty only for Products whose weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company.** In this case, warranty services will be provided during regular business hours.

This warranty shall not take effect unless and until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fulfill the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will void the warranty.**

SKYFOOD EQUIPMENT LLC - SERVICE

Parts and services are available from the address indicated herein. Parts can be combined with finished goods order or by itself.

SKYFOOD EQUIPMENT LLC – Warehouse
71 BLOOMFIELD AVE - NEWARK, NJ 07104 - USA - Phone: 973 482 5070 - Fax: 973 482 0725 - TOLL FREE 800 445 6601

TERMS AND CONDITIONS OF SALE

Terms of Sale

Purchase of any products sold by SKYFOOD shall be subject to and expressly limited by the terms and conditions contained herein. No changes to, waiver of, or addition to any of these terms and conditions shall be effective unless agreed to in writing and signed by SKYFOOD. Buyer acknowledges and agrees that these terms and conditions supersede the terms and conditions of any purchase order or other documentation used by Buyer and, except for delivery and billing addresses, and quantities prices and items ordered, any conflicting or additional terms are void and have no effect, but that Buyer may place orders by use of purchase orders and other documentation for its convenience purposes only. Notwithstanding the foregoing, SKYFOOD reserves the right at any time to amend these terms and conditions, and Buyer shall be deemed to accept such amended terms and conditions by ordering products herein offered after the date of such amendment. Additional special terms and conditions of SKYFOOD may be applicable with respect to certain products.

Orders Acceptance

All orders from Buyers, whether solicited and written by either a SKYFOOD EQUIPMENT, LLC ("SKYFOOD") Sales Representative, distributor or dealer, are deemed offerings to purchase until accepted by SKYFOOD. SKYFOOD reserves the right to accept orders in full or in part. Acceptance may be either by written confirmation or shipment of the order, in full or in part.

Shipping

TERMS –All prices are FCA (Free Carrier) shipping point. Unless express instructions in writing are received from the Buyer, SKYFOOD has complete freedom in choosing the means, route and procedure to be followed in the handling, transportation and delivery of the goods. SKYFOOD will advance the shipping costs on behalf of the Buyer and charge it accordingly. SKYFOOD shall under no circumstances be liable for any loss, damage, expense or delay to the goods for any reason whatsoever when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. Please, inspect your unit upon arrival at the destination and report any transit damage to SKYFOOD and to the shipping company, in order to initiate a claim with the latter. Claims must be reported to the transportation company within fifteen (15) days as of the date of the invoice.

Free Shipping

Orders of \$4,000.00 or more, with a minimum of 2 pieces (mixed or match), shipped to the same address in the continental United States will have free shipping.

Tax Information

Any tax, duty, custom or other fee of any nature imposed upon the products, their sale, transportation, delivery, use or consumption shall be paid by Buyer in addition to the price quoted or invoiced. If SKYFOOD is required to prepay any such tax or fee, Buyer will reimburse SKYFOOD. Buyer must provide SKYFOOD with a resale/exemption certificate in order to avoid the withholding of applicable taxes.

Interest

Past due balances are subject to a interest charge of 1.5% per month or the highest rate permitted by law, whichever is lower, until paid.

Return Policy

All returns are subject to the prior authorization of SKYFOOD, in its discretion. Buyer must contact Buyer Support at (305) 868-1603, or by fax at (305) 866-2704, or via e-mail at commercial@skyfood.us in order to request a Return Authorization number ("RA") providing, along with the identification of the goods, a specific reason for return. Buyer Support will either authorize or deny the request for return. Only NEW and UNUSED items are acceptable for return. Unauthorized returns will be destroyed and no credit issued. All authorized returned goods must be shipped freight prepaid to SKYFOOD.

1.3 Technical Characteristics

Table - 01

Technical Characteristics		EL-60- WITH FEET	EL-60- WITH PEEL STRAINER
Voltage	[V]	110 ou 220V	110 ou 220V
Power Rating	[CV]	1	1
Cousumption	[kW/h]	0,73	0,73
Heigth/Width/Depth	[mm]	1160x550x670	1370x550x670
Net/Gross weight	[kg]	45/53	58/66
Capacity	[kg]	25	25
Average Production	[kg/h]	500	500

(*) There will be a single frequency option (50 or 60 Hz), depending on machine motor type.

2. Installation and Pre-Operation

2.1 Installation

The Potatoes Peeler must be installed onto a stable working surface. Verify the voltage of the power SOURCE it will be connected to (110V or 220V).

The Cord brings a plug with 2 (two) flat pins and 1 (one) round pin which is for grounding (ground wire pin). It is mandatory that the three pins are properly connected before using the equipment.

It is recommendable to install the machine close to a sewer or to canalize the residues , by extending the Exit Tube N°09 (Pic.01), located on the lower part of the machine. The model EL-60- WITH PEEL STRAINER brings a peel strainer. The water entrance N°.01 (Pic. 01) must be connected to a tap, to allow water to run directly over the potatoes to be peeled.

2.2 Pre-Operation

IMPORTANT

Make sure the Abrasive Disc N°07 (Pic.01) is well placed on Central Shaft Pin N°02 (Pic.02) before switching the machine on.

Check if the Potato Peeler is firm in its position. Install the water entrance and exit.

Check if the inner abrasive disc and walls are properly placed. Observe the link Pic.06 attachment with the lock, N°. 03 (Pic. 02).

3. Operation

3.1 Proceeding for operation

IMPORTANT

Under no circumstances touch the Abrasive Disc when it is in movement.

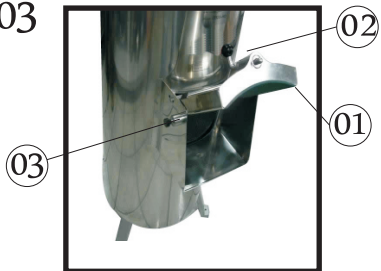
Remove the lid N°. 05 (Pic. 01) open the water tap, set the timer N°. 06 (Pic. 01) and activate the ON / OFF Switch N°. 03 (Pic. 01). With the machine on, pour the product to be processed inside it, and replace the lid.

For both models EL-60 put 25 kg of potatoes at most. The working time varies from 1 to 5 minutes. In case the product to be peeled is too irregular, it is possible to watch when it's done through the Lid opening. To remove the peeled product, keep the machine running and open the Door N°01 (Pic.03), by pulling the lock N°. 02 (Pic. 03) upwards. Lift it until the side lock N°. 03 (Pic. 03) keep the door N°. 01 (Pic. 03) open. This way the product will be expelled. To close the door release the side lock N°. 03 (Pic. 03), by pulling it sideward.

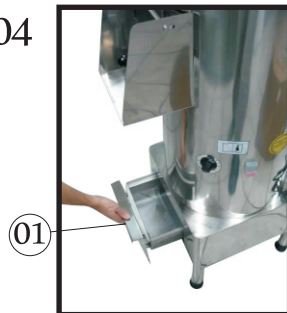
SKYSEN TIP

The Potato Peelers can also be used to peel carrots, chayote, oranges and others similar.

Pic.03



Pic.04



For the model with Peel Strainer, check the volume of residue and remove the drawer N°. 01 (Pic. 04) on each process (25Kg).

5.3 Diagrama Eléctrico

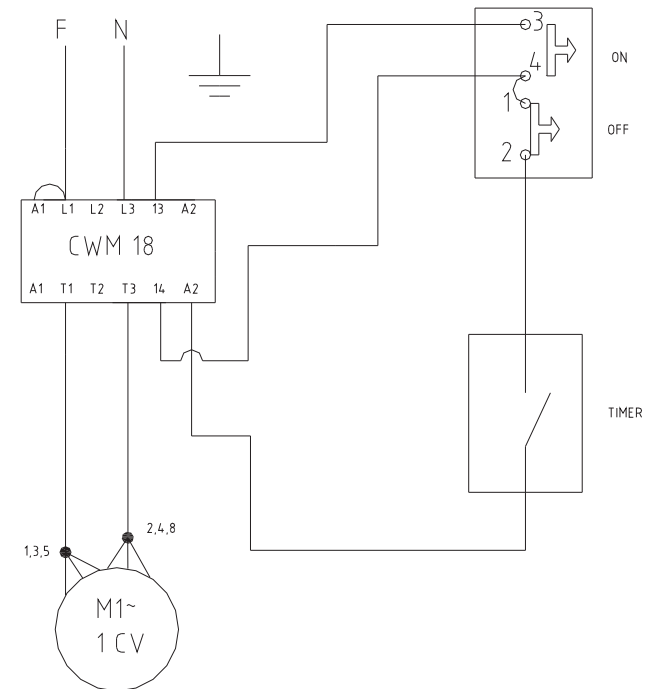


Tabla - 02

<i>Problemas</i>	<i>Causas</i>	<i>Soluciones</i>
-------------------------	----------------------	--------------------------

* La maquina no conecta, no prende..	*Falta de corriente eléctrica en la toma o en el local. * Problema en el circuito eléctrico interno o externo de la maquina	* Verifique si hay energía eléctrica en la toma o en el local. * Llame al Servicio Técnico
* Olor a quemado y/o humo	* Problema en el circuito eléctrico interno o externo de la maquina.	* Llame al Servicio Técnico
* La maquina prende, pero cuando el producto es colocado sobre el disco, el mismo para o gira en baja rotación.	* Correa patinando. *Problema con el motor eléctrico.	* Llame al Servicio Técnico * Llame al Servicio Técnico
* Ruidos raros.	* Disco abrasivo mal posicionado. * Rodamientos damnificados.	* Posicionar correctamente el disco abrasivo en el Perno del Eje Central. (ver página 03, Fig.02). * Llame al Servicio Técnico
* Huida de agua por el fondo o base de la maquina	* Retenedor damnificado.	* Llame al Servicio Técnico

5.2 Adjustments and Replacement of Components

El disco abrasivo es revestido con una camada de **óxido de aluminio**, responsable por el desgaste de las cascarras y pieles de los alimentos. Después de algún tiempo de uso, el Óxido de Aluminio se gasta y, consecuentemente la calidad del producto final procesado disminuye, así como la capacidad de producción.

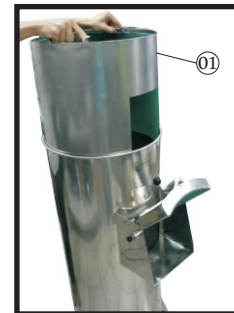
Se debe llevar el Disco Abrasivo para un Servicio Técnico Autorizado más cercano, para recibir nuevo revestimiento del abrasivo.

3.2 Cleaning

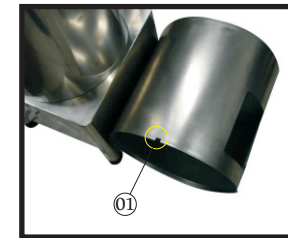
To make the proper cleaning of the machine, follow the instructions below:

- 1 – Remove the internal lining N°.01 (Pic.05) lifting it upwards. Clean this part with plenty of water;
- 2 – Turn the empty machine on, and let it work for a few minutes, adding plenty of water;
- 3 – Switch OFF the machine and unplug it, then wait until the Abrasive Disc N°.01 (Pic.07) is motionless;
- 4 – Rub the external part of the machine with a wet cloth;
- 5 – Remove the abrasive disc N°.01 (Pic.07) lifting it vertically ;
- 6 – Use a brush with nylon bristles and plenty of water to clean the disc.
- 7 - Replace the internal lining, minding the lock attachment N°.01 (Pic.06)
- 8 – Replace the disc on the machine proceeding inversely. Make sure the disc fits properly to the pin of the central shaft.

Pic.05



Pic.06



Pic.07



IMPORTANT
Never use water jet to wash the machine.

IMPORTANT
Take care of your machine and use it properly and with responsibility.
It will bring you benefits.

4. General Safety Practices

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, and after reading carefully the entire manual.

4.1 Basic Operation Practices

4.1.1 Dangers

Some areas of the electric device have parts and terminals that are 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, keys and knobs with wet hands, 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 used when necessary.

Before any kind of maintenance, physically remove the plug from its 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 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 safety or identification labels of the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching Machine ON

IMPORTANT
Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON.
Be sure to be familiar with the instructions and that you have well understood all information contained in this manual.
If you have any question, contact your supervisor
or your nearest Dealer.

4.4 Operación

4.4.1 Avisos

No trabaje con pelo largo, que pueda tocar cualquier parte de la maquina, pues el mismo podría causar serios accidentes. Amárrelo para arriba y para atrás, o cúbralo con un pañuelo.

Solamente operadores entrenados y calificados pueden operar la maquina.

Nunca toque con las manos o de cualquier otra manera, partes girantes de la maquina.

JAMÁS opere la maquina, sin algún de sus accesorios de seguridad.

4.5 Después de Terminar el Trabajo

4.5.1 Cuidados

Siempre limpie la maquina. Para tanto, deslíguela físicamente del soquete.

Nunca limpie la maquina antes de su PARADA COMPLETA.

Recoloque todos los componentes de la maquina en sus lugares, antes de ligarla otra vez.

Al verificar la tensión de las correas, NO coloque los dedos entre las correas y las poleas.

4.6 Manutención

4.6.1 Peligros

Con la maquina prendida cualquier operación de manutención es peligrosa.

DESLÍGUELA FÍSICAMENTE DE LA RED ELÉCTRICA, DURANTE TODA LA OPERACIÓN DE MANUTENCIÓN.

IMPORTANTE

Siempre retire la enchufe del soquete en cualquier caso de emergencia.

4.7 Avisos

La manutención eléctrica o mecánica debe ser hecha por una persona calificada para hacer el trabajo.

La persona encargada por la manutención debe certificarse que la maquina trabaje bajo condiciones TOTALES DE SEGURIDAD.

5. Análisis y Soluciones de Problemas

5.1 Problemas, Causas y Soluciones

Las Peladoras de Papas fueron proyectadas para necesitar del mínimo de mantenimiento. Sin embargo, pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por el uso del equipamiento.

Caso haya algún problema con su Peladora de Papas, verifique la Tabla 02 a seguir, donde describimos algunas posibles soluciones recomendadas.

NO ALTERE las características originales de la maquina.

NO SUCIE, RASGUE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN. Caso alguna esté ilegible o perdida, solicite otra al Asistente Técnico mas cercano.

LEA ATENTAMENTE Y CON CUIDADO LAS ETIQUETAS DE SEGURIDAD Y DE IDENTIFICACIÓN CONTENIDAS EN LA MAQUINA, ASÍ COMO LAS INSTRUCCIONES Y LAS TABLAS TÉCNICAS CONTENIDAS EN ESTE MANUAL.

4.2 Cuidados y Observaciones Antes de Ligar la Maquina.

IMPORTANTE

Lea con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de ligar la maquina. Certifíquese que entendió correctamente todas las informaciones. En caso de duda, consulte su superior o el Revendedor.

4.2.1 Peligro

Cables o hilos eléctricos con aislamiento dañado, pueden provocar choques eléctricos. Antes de usarlos verifique sus condiciones.

4.2.2 Avisos

Esté seguro que las INSTRUCCIONES contenidas en este Manual, estén completamente entendidas. Cada función o procedimiento de operación y de manutención debe estar perfectamente entendido.

El accionamiento de un comando manual (botón, llave eléctrica, palanca, etc.) debe ser hecho siempre después que se tenga la certitud de que es el comando correcto.

4.2.3 Cuidados

El cable de alimentación de energía eléctrica de la maquina, debe tener una sección suficiente para soportar la potencia eléctrica consumida.

Cables eléctricos que estuvieren en el suelo cerca de la maquina, deben ser protegidos para evitar corto circuitos.

4.3 Inspección de Rutina

4.3.1 Aviso

Al averiguar la tensión de las correas, NO coloque los dedos entre las correas y las poleas.

4.3.2 Cuidados

Verifique los motores y las partes deslizantes o girantes de la maquina, con relación a ruidos anormales.

Verifique la tensión de las correas, y sustituya el conjunto, caso alguna correa o polea tenga desgaste. Al verificar la tensión de las correas, NO coloque los dedos entre las correas y poleas.

Verifique las protecciones y los dispositivos de seguridad para que siempre funcionen adecuadamente.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before using the equipment, 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 has to be very 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 the motor and turning or sliding parts of the machine, in case of abnormal noises.

Check the tension of the belts and chains and replace the set when belt, chain or gears show signs of being worn out.

When checking tension 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 Warning

Do not operate the machine with long hair, which might touch any part of the machine, because it may lead to serious accidents. Tie your hair up well and/or cover your hair with a scarf.

Only trained or skilled personnel shall operate this machine. NEVER operate machine without all original safety devices in perfect condition.

4.5 After Finishing the Work

4.5.1 Precautions

Keep the machine clean. Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning it.

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.

Check level of oil.

DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance Operation.

4.6.1 Danger

Every maintenance operation is dangerous when the machine is ON. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always remove the plug from the power point in any case of emergency.

4.7 Advices

Electrical or mechanical maintenance has to be undertaken by qualified personnel.

Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

5 Analysis and Problems Solving

5.1 Problems, causes and solutions

The Potato Peelers were designed to operate with minimum maintenance. However, some irregularities may occur during its operation, due to the natural wear out caused by the equipment use.

If there is any problem with your machine, check the Table-02 bellow, where you will find some possible solutions.

4 NOCIONES GENERALES DE SEGURIDAD

IMPORTANTE

En el caso de algun item de las NOCIONES GENERALES DE SEGURIDAD no ser aplicable en su producto, por favor desconsiderar el mismo.

Las Nociones Generales de Seguridad fueran preparadas para orientar y instruir adecuadamente a los operadores de las maquinas, así como aquellos que serán responsables por su manutención.

La maquina solamente debe ser entregue al operador en buenas condiciones de uso, al que el operador debe ser orientado cuanto al uso y a la seguridad de la maquina por el Revendedor. El operador solamente debe usar la maquina con el conocimiento completo de los cuidados que deben ser tomados, después de LEER ATENTAMENTE TODO ESTE MANUAL.

4.1 Practicas Básicas de Operación

4.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan pontos o terminales con altos voltajes. Cuando tocados pueden ocasionar graves choques eléctricos, o hasta la muerte de una persona.

Nunca toque un comando manual (botón, llave eléctrica, etc.) con las manos, zapatos o ropas mojadas. No obedecer a esta recomendación, también podrá provocar choques eléctricos, o hasta la muerte de una persona.

4.1.2 Advertencias

El local de la llave liga/desliga debe ser bien conocido, para que sea posible accionarla a cualquier momento sin la necesidad de procurarla.

Antes de cualquier manutención desconecte la maquina de la red eléctrica. Proporcione espacio suficiente para evitar caídas peligrosas.

Agua o aceite podrán hacer resbaloso y peligroso el piso. Para evitar accidentes el piso debe estar seco y limpio.

Antes de accionar cualquier comando manual (botones, llaves eléctricas, palancas, etc.) verifique siempre si el comando es el correcto, o en caso de dudas, consulte este Manual.

Nunca toque ni accione un comando manual (botones, llaves eléctricas, palancas, etc.) por acaso.

Si un trabajo debe ser hecho por dos o más personas, señales de coordinación deben ser dados antes de cada operación. La operación siguiente no debe ser comenzada sin que la respectiva señal sea dada y respondida.

4.1.3 Avisos

En el caso de falta de energía eléctrica, desligue inmediatamente la llave liga/desliga. Use solamente aceites lubricantes o grasas recomendadas o equivalentes. Evite choques mecánicos, ellos pueden causar fallas o malo funcionamiento. Evite que agua, suciedad o polvo entren en los componentes mecánicos y eléctricos de la maquina.

3.2 Limpieza

Para hacer una buena limpieza de la maquina, proceda como detallamos a seguir:

1. Remueva el revestimiento interno N°01(Fig.05) tirando hacia arriba, haga la limpieza de este ítem con agua en abundancia. Utilice una manguera.
2. Prenda la maquina en vacio y déjela trabajando por algunos minutos, adicionando agua en abundancia. Utilice una manguera.
3. Desligue la maquina dela red eléctrica y espere la completa parada del disco abrasivo N°07 (Fig.01).
4. Pase un paño húmedo en la parte exterior de la maquina.
5. Remueva el disco abrasivo N°01 (Fig.07) tirándolo verticalmente hacia arriba.
6. Utilice un cepillo con cerdas de nylon y agua en abundancia para limpiar el disco.
7. Recoloque el revestimiento interno, observando el encaje de la traba N°03(Fig.02) con el encaje N°01(fig.06).
8. Recoloque el disco en la maquina, procediendo de manera inversa. Tome el cuidado para que el disco encaje en el perno, existente en el eje central.

Fig.05



Fig.06

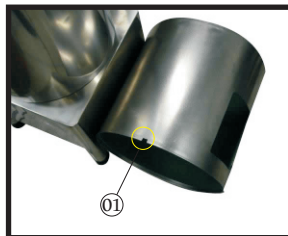


Fig.07



IMPORTANTE

Nunca utilice chorros de agua con presión para lavar la maquina, sea en su parte interior o exterior.

IMPORTANTE

Procure cuidar y usar su máquina correctamente y con seguridad, eso solo le va a traer beneficios.

Table - 02

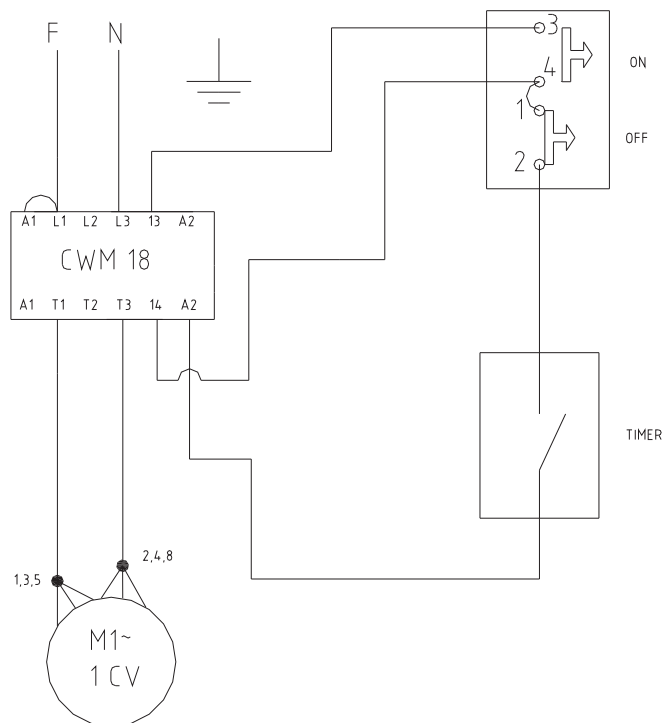
<i>Problems</i>	<i>Causes</i>	<i>Solution</i>
* The machine does not turn ON.	* Power outage * Problem on the internal or external electric circuit of the machine.	* Check if there is Electric Power * Call Technical Assistance.
* Burnt smell or smoke	* Problem on the internal or external electric circuit of the machine.	* Call Technical Assistance.
* The machine turns on, but when product is placed upon the Disc, it stops or spins in low rotation.	* Skidding belts * Problems with the Electric Motor	* Call Technical Assistance. * Call Technical Assistance.
* Strange noises.	* Abrasive Disc misplaced * Damaged Ball Bearings	* Place the Abrasive Disc appropriately on the Central Shaft Pin. * Call Technical Assistance.
* Water leak in the bottom of the machine.	* Damaged retainer.	* Call Technical Assistance.

5.2 Adjustments and Replacement of Components

The Abrasive Disc is covered with an Aluminum Oxide layer, responsible for the food peeling. After some time, the Aluminum Oxide wears out and the efficiency of the machine decreases consequently.

Then , the Abrasive Disc must be taken to the nearest Technical Assistance to be recoated.

5.3 ELECTRICAL DIAGRAM



3. Operación

3.1 Procedimiento para la Operación

IMPORTANTE

Bajo ninguna posibilidad colocar la mano en el Disco Abrasivo cuando esté en movimiento.

Remueva la tapa N°05(Fig.01), abra el grifo de agua, regule el temporizador N°06(Fig.01) y accione la llave Prende/Desliga N°03(Fig.01). Con la maquina prendida, derrame las papas que van a ser peladas y recolque la tapa.

Para el modelo DB-25HD y DBC-25HD la carga máxima por proceso es de 25Kg de papas. El tiempo por proceso está entre 1 y 5 minutos. Procure utilizar papas de tamaños similares, pues eso le permite menor tiempo de procesamiento y menor pérdida del producto.

Cuando las papas son de tamaño irregulares, elija un tiempo aproximado y, a través de la apertura de la tapa, vaya observando el avance del proceso de pelar las papas, interrumpiendo el proceso cuando las papas estén peladas.

Para retirar las papas ya listas (peladas) del interior de la maquina, manténgala prendida y abra la Puerta N°01(Fig.03) tirando la Traba de la Puerta N°02(Fig.03) hacia arriba, hasta que la Traba Lateral N°03(Fig.03) mantenga la puerta N°01(Fig.03) abierta, permitiendo la salida de las papas procesadas.

Para cerrar la puerta suelte la traba lateral N.03 (Fig.03) ..

TIPS SKYMSSEN

Las peladoras de Papas, pueden también ser usadas para pelar zanahorias, cayote, naranjas, limones y similares.

Fig.03

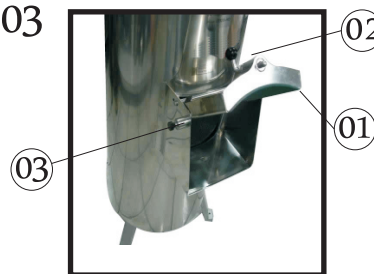
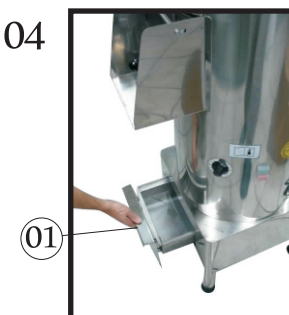


Fig.04



MODELO
DBC-25HD

Para el modelo DBC-25HD con caja colectora de residuos, es necesario limpiar la caja de residuos N°01(Fig.04) luego del término de cada proceso .

1.3 Características Técnicas

Tabla - 01

Características Técnicas	DB-25HD	DBC-25HD
Tensión [V]	110 ou 220V	110 ou 220V
Potência [CV]	1	1
Consumo [kW/h]	0,73	0,73
Altura/Largo/Profundidad [mm]	1160x550x670	1370x550x670
Peso Neto/Bruto [kg]	45/53	58/66
Capacidad [kg]	25	25
Producción Mediana [kg/h]	500	500

(*) La frecuencia será única (50 o 60 Hz), de acuerdo con el motor que esté la máquina equipada.

2. INSTALACIÓN Y PRE OPERACIÓN

2.1 Instalación

Las Peladoras de Papas deben ser instaladas sobre una superficie de trabajo estable.

Verifique si la tensión de la red eléctrica a la cual será conectado el cable de la Peladora de Papas, está de acuerdo con la tensión de la máquina.

La máquina tiene conexión a tierra y para su seguridad esta conexión es obligatoria.

Es aconsejable instalarla junto a un desagadero o canalizar la salida de los residuos, alargando el tubo de salida N°09 (Fig.01) existente en la parte inferior de la máquina. El modelo DBC-25HD posee caja colectora de residuos. Es necesario también conectar la entrada de agua N01 (Fig.01) a un grifo con el agua cayendo directamente sobre las papas a ser peladas.

2.2 Pre operación

IMPORTANTE

Esté seguro de que el Disco Abrasivo N°07 (Fig.01) esté bien encajado en el Perno Eje Central N°02 (Fig.02) antes de prender la máquina.

Verifique si la máquina está firme, estática para entonces instalar la entrada y salida de agua.

Verifique si el revestimiento interno (canasto más goma) está debidamente encajado (conforme Fig.06) con la traba conforme N°3 (Fig.02).

INDICE

1.	INTRODUCCIÓN	13
1.1	Seguridad	13
1.2	Componentes principales	13
1.3	Características técnicas	15
2.	INSTALACIÓN Y PRE-OPERACIÓN	15
2.1	Instalación	15
2.2	Pre operación	16
3.	OPERACIÓN	16
3.1	Procedimiento para operación	16
3.2	Limpieza	17
4.	NOCIONES GENERALES DE SEGURIDAD	18
4.1	Prácticas básicas de operación	18
4.2	Cuidados y observaciones antes de ligar la máquina	19
4.3	Inspección de rutina	19
4.4	Operación	19
4.5	Después de terminar el trabajo	19
4.6	Manutención	19
4.7	Avisos	20
5.	ANÁLISIS Y RESOLUCIÓN DE PROBLEMAS	20
5.1	Problemas, causas y soluciones	20
5.2	Ajuste y sustitución de componentes	21
5.3	Diagrama Eléctrico	22

1. INTRODUCCIÓN

1.1 Seguridad

Cuando usadas incorrectamente, las Peladoras de Papas Mod.DB-25HD y DBC-25HD, son máquinas potencialmente **PELIGROSAS**. Mantenimiento y limpieza o cualquier otro servicio, solamente deberá ser hecho por personas debidamente entrenadas y capacitadas y la máquina debe estar desconectada de la toma de corriente eléctrica.

Las instrucciones a seguir, deberán ser siempre seguidas a fin de evitar accidentes:

1.1.1 Desconecte la máquina de la toma de corriente eléctrica, cuando necesite retirar cualquier parte amovible de la máquina, o al hacer la limpieza o mantenimiento.

1.1.2 Nunca utilice instrumentos que no hacen parte de la máquina para auxiliarlo en la operación de la misma.

1.1.3 Nunca tocar el Disco Abrasivo N°07(Fig.01) con la maquina en movimiento, pues el mismo posee superficie abrasiva.

1.1.4 Mantenga las manos alejadas de las partes móviles.

1.1.5 Cuando recolocar el Disco Abrasivo N°07(Fig.01), verifique el perfecto encaje del mismo con el Perno Eje Central N°02(Fig.02). Evitando así daños a la maquina.



IMPORTANTE

Esta máquina no debe ser utilizada por personas (inclusive niños) con capacidades físicas o mentales reducidas, o por falta de experiencia o conocimiento, excepto que tengan recibido una capacitación supervisada referente al uso de esta máquina

IMPORTANTE

Si el cable de alimentación no esté en buenas condiciones de uso, deberá ser sustituido por el fabricante, su servicio autorizado o persona calificada para que sea evitado accidentes.

1.2 Principales Componentes

Todos los componentes que incorporen la máquina, son construidos con materiales seleccionados con criterio para cada aplicación, dentro de los padrones de ensayos y de la experiencia SIEMSEN.

Figura - 01



Figura - 02

01 – Eje central
02 – Perno Eje Central
03 – Traba
04 – Salida de residuos
05 – Anillo de goma

