



Instructions Manual / Manual de Instrucciones

CAUTION!
HAZARDOUS MOVING PARTS
Disconnect Power Before
Cleaning or Servicing



¡ATENCIÓN!
PARTES MOVIBLES PELIGROSAS
Desconecte de la Red Electrica
antes de la Limpieza o Manutención



Cutter / Cutter
Model / Modelos
CR-4L

Office
Phone: 1-800-503-7534 / 305-868-1603
Fax: 305-866-2704

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SUMMARY / INDICE

1. ENGLISH _____ 01

2. ESPAÑOL _____ 07



CR-4L

SUMMARY

1. Instructions about Operation	2
1.1 Operation	2
1.2 Precautions	2
1.3 Cleaning	2
1.4 Technical Characteristics	3
1.5 Approximate Processing Time Table	3
2. General Safety Practices	4
2.1 Basic Operation Practices	4
2.1.1 Dangerous Parts	4
2.1.2 Warnings	4
2.1.3 Advices	5
2.2 Safety Procedures and Notes Before Turning Machine ON	5
2.3 Routine Inspection	6
2.4 Operation	6
2.5 After Finishing the Work	6
2.6 Maintenance	6
3. General Advices	6

1. Instructions about Operation

1.1 Operation

- 1.1.1 - Read Table 01, Technical Characteristics , item 1.4 .
- 1.1.2 - Place the Bowl on the motor housing top . Be careful to fit the Bowl on the Pins to assure it is in the right position .
- 1.1.3 - Fit the Blade on the Central Shaft
- 1.1.4 - Place into the Bowl, medium size ingredients pieces , such as potatoes , carrots , tomatoes . Preferably place all the ingredients at the same time .
- 1.1.5 - Fit the Bowl Lid upon the Bowl Pins , and fasten it with the loops .
- 1.1.6 - Switch ON the machine . Use the Approximate Processing Time Table , item 1.5 , to select the right processing time for your product .
- 1.1.7 - Withdraw the Bowl with the Blade to avoid leakages .
- 1.1.8 - If ingredients have to be added while the machine is processing , lift the Rubber Lid and use the Acrylic Lid hole .
- 1.1.9 - For your safety, the temperature of the processed products shall not exceed 40 ° Celsius / 104° Fahrenheit.

Obs : If your CR-4L cutter is fitted with a safety device (see picture), when you lift the lid , the machine will automatically stop .



1.2 Precautions

- 1.2.1 - While the machine is working never introduce unusual objects, such as spoons , knives , levers etc .
- 1.2.2 - Do not operate the machine with wet hands , clothes or shoes .
- 1.2.3 - Be careful when handling the knife because it is very sharp .
- 1.2.4 - Do not forget to ground the machine .

1.3 Cleaning

- 1.3.1 - Before to clean the machine unplug the cord from its socket .
- 1.3.2 - Wash all the removable parts with water and neutral soap .
- 1.3.3 - Use only a wet cloth to clean the motor housing .
- 1.3.4 - Do not use water jets directly on the machine.



1.4 Technical Characteristics

Table - 01

Characteristics	Unidade	CR-4L
Frequency	[Hz]	50 ou 60 (*)
Power Rating	[HP]	1/2
Voltage	[V]	110/220
Dimensions (h x w x d)	[inches]	17 3/8"x 8 5/8"x11"
Weight Net/Gross	[lb]	33 / 40
Capacity	[liters]	4

(*) Frequency will be that of the machine motor .

1.5 Approximate Processing Time Table (seconds)

VARIOUS	SEC	PATÉ	SEC
Tomato Sauce	4 to 8	Liver	4 to 8
Mayonnaises	14 to 20	Salmon	3 to 6
Mashed Potatoes	6 to 10	Anchovy	3 to 6
Shredded Dried Codfish	3 to 6	Lobster	3 to 6
Bread Crumbs	4 to 6	SOUP SEASONIGS	SEC
Peanuts Paste	4 to 6	Onions	2 to 4
Chestnuts Filling	4 to 6	Garlic	2 to 4
Nuts Filling	4 to 6	Parsley	2 to 4

MEATS	SEC	FRUITS AND JELLIES	SEC
Meat	5 to 10	Fruit Salads	2 to 4
Hamburger	3 to 6	Apple Jelly	3 to 6
Meat for Salad	6 to 10	Pear Jelly	3 to 6
Tartar Steak	4	Peach Jelly	3 to 6
Meatballs	5		
Kibe	4		

2. 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 described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

Warranty Registration



Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

Return completed form to:

SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA

Or fax form to:

305-866-2704

IMPORTANT:

Only for products of the trademark: and

User Details

* Contact Person: _____

* Business type:

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

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* 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 Commercial Item: _____

The Product Commercial Item 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.

* Proof of Purchase: Yes
 No

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

* Purchased From: _____
Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

2.1 Basic Operation Practices

2.1.1 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 shocks or even be fatal.

Never touch manual commands such as switches, buttons, keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

2.1.2 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.

Before to give any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one . Check this manual for further details if necessary.

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.

2.1.3 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 . If any labels has been removed or is no longer legible contact your nearest dealer for replacement.

2.2 Safety Procedures and Notes Before Turning Machine ON

IMPORTANT

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

2.2.1 Danger

An electric cable or electric wire with damaged insulation could cause electrical shocks as well as electrical leak. Before use check conditions of all wires and cables.

2.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator.

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

2.2.3 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.

Oil reservoirs if any have to be full up to the required level as indicated. Check level and add oil if necessary.

2.3 Routine Inspection

2.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts , the chains, nor the gears.

2.3.2 Precautions

Check if motors, belts, chains or gears and the turning or sliding parts of the machine produce 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 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.

service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user ("End User").

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User").

This warranty shall not take effect 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 fill out 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.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534 for Customer Support, or visit the Customer Service section of www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also 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 or refunds resulting from these changes.

Updates

These **Terms and Conditions** were last updated on August 22th, 2011.

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYMSEN** and **SKYMSEN**, call SKYFOOD EQUIPMENT Toll Free : **1-800-503-7534**, 24h Customer support, or visit the Customer Service section of www.skyfood.us.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYMSEN** and **SKYMSEN** products, excluding accessories, 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"). Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** 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 SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), 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, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. 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. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason 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. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated

2.4 Operation

2.4.1 Advices

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 touch turning parts with your hands or in any other way. NEVER operate machine without all original safety devices under perfect conditions.

2.5 After Finishing The Work

2.5.1 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.

Check level of oil, if any . DO NOT place your fingers in between belts and pulleys nor chains and gears.

2.6 Maintenance

2.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Pull the plug off its socket when any emergency arises .

2.6.2 Advice

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

3. GENERAL ADVICES

- Do not wear loose fitting clothes while operating the unit. Do not use bracelets or any other piece of jewelry. Have your hair always shortened and held up (use hair fishnets if necessary) in a way it cannot reach any part of the machine. Roll up any loose sleeves.

- SKYMSEN is not responsible for any harm or injury caused by the negligent or inappropriate use of this equipment by any operator. This equipment must be operated only by persons whose age equals or exceeds 18 years old, in a safe and sound state of mind, free from the influence of any kind of drugs and alcohol, that received proper training and instructions regarding the correct operation of this machine, that are wearing correct and authorized safety clothes. All and any kind of modifications carried on and applied to this machine immediately nullifies any kind of warranty and may result in harm and injuries to the individuals operating this machine and to individuals that are located in the machine surrounding areas while it is being operated.

- Under no circumstances place your hands in the moving parts of the machine while it is being used. Make sure the machine has come to a complete stop before accessing the processed ingredients.

INDICE

1. INSTRUCCIONES DE USO	8
1.1 Operación	8
1.2 Precauciones	8
1.3 Limpieza	8
1.4 Características Técnicas	9
1.5 Tiempos aproximados de preparación	9
2. NOCIONES GENERALES DE SEGURIDAD	10
2.1 Practicas Básicas de Operación	10
2.2 Cuidados y Observaciones antes de Ligar la Maquina	10
2.3 Inspección de Rutina	10
2.4 Operación	11
2.5 Después de Terminar el Trabajo	11
2.6 Manutención	12
2.7 Aviso	12
3. CONSEJOS GENERALES	12

2.4 Operación

2.4.1 Avisos

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

2.5 Después de Terminar el Trabajo

2.5.1 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 o de las cadenas , NO coloque los dedos entre las correas y las poleas ni entre las cadenas i sus engranajes .

2.6 Manutención

2.6.1 Peligros

Con la maquina ligada cualquier operación de manutención es peligrosa . DESLÍGUELA FÍSICAMENTE DE LA RED ELÉCTRICA , DURANTE TODA LA OPERACIÓN DE MANUTENCIÓN .

3. CONSEJOS GENERALES

- Do not wear loose fitting clothes while operating the unit. Do not use bracelets or any other piece of jewelry. Have your hair always shortened and held up (use hair fishnets if necessary) in a way it cannot reach any part of the machine. Roll up any loose sleeves.

- SKYMSSEN is not responsible for any harm or injury caused by the negligent or inappropriate use of this equipment by any operator. This equipment must be operated only by persons whose age equals or exceeds 18 years old, in a safe and sound state of mind, free from the influence of any kind of drugs and alcohol, that received proper training and instructions regarding the correct operation of this machine, that are wearing correct and authorized safety clothes. All and any kind of modifications carried on and applied to this machine immediately nullifies any kind of warranty and may result in harm and injuries to the individuals operating this machine and to individuals that are located in the machine surrounding areas while it is being operated.

- Under no circumstances place your hands in the moving parts of the machine while it is being used. Make sure the machine has come to a complete stop before accessing the processed ingredients.

2.2 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 .

2.2.1 Peligro

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

2.2.2 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 claro .

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 .

2.2.3 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 estuvieran en el suelo cerca de la maquina , deben ser protegidos para evitar corto circuitos.

2.3 Inspección de Rutina

2.3.1 Aviso

Al averiguar la tensión de las correas o de las cadenas , NO coloque los dedos entre las correas y las poleas, ni entre las cadenas y sus engranajes .

2.3.2 Cuidados

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

Verifique la tensión de las correas o de las cadenas , y sustituya el conjunto , caso alguna correa, cadena o engranaje , tenga desgaste .

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

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

1. INSTRUCCIONES DE USO

1.1 Operación

1.1.1 - Lea las Características Técnicas , ítem 1.4 . Tabla 01 .

1.1.2 - Coloque el Vaso en la parte superior del Gabinete , observando que se encaje en los clavillos centralizadores .

1.1.3 - Encaje la Cuchilla en el Eje Central .

1.1.4 - Coloque en el Vaso los ingredientes en pedazos de tamaño mediano. Ex.: papas, tomates etc . Es aconsejable colocar todos los ingredientes al mismo tiempo .

1.1.5 - Ponga la Tapa de manera que se encaje en los clavillos del Vaso , y trabela con las presillas .

1.1.6 - Ligue la maquina . Use la tabla Tiempo Aproximado de Preparo ítem 5 para conocer los tiempos para preparar algunos productos .

1.1.7 - Retire el Vaso con la Cuchilla para evitar vaciamientos .

1.1.8 - Caso sea necesario acrecentar ingredientes mientras la maquina estuviera procesando , retire la Tapa de Goma y use el agujero en la Tapa de Acrílico .

1.1.9- Para su seguridad, la temperatura de los productos procesados no deberá superar los 40 ° Celsius / 104° Fahrenheit.

Obs.: Caso su Cutter CR-4L este equipado con un sistema de seguridad (de acuerdo con la foto al lado) , cuando se retire la tapa la maquina se desligará automáticamente .



1.2 Precauciones

1.2.1 - Nunca introduzca en el interior de la maquina objetos ajenos , tales como : cucharas , cuchillas o otros , mientras la maquina estuviera en funcionamiento .

1.2.2 - No trabaje con la maquina con las manos , ropas o pies mojados .

1.2.3 - Tenga cuidado al manosear las Cuchillas , son muy afiladas .

1.2.4 - No se olvide de hacer una buena conexión eléctrica para la Tierra .

1.3 Limpieza

1.3.1 - Antes de limpiar la maquina retire el enchufe del cable de alimentación eléctrica de su soquete .

1.3.2 - Lave todas las partes removibles con agua y un jabón neutro .

1.3.3 - Para limpiar el Gabinete del motor use solamente un paño húmedo

1.3.4 - No aplique chorros de agua directamente sobre la maquina .



1.4 Características Técnicas

Tabela - 01

Características	Unidad	CR-4L
Frecuencia	[Hz]	50 ou 60 (*)
Potencia	[CV]	1/2
Voltaje	[V]	110/220
Dimensiones (Alt.xAn.xProf.)	[mm]	440x220x220
Peso neto/bruto	[kg]	13,8/15
Capacidad	[l]	4

(*) La Frecuencia será única , de acuerdo con la del motor de la maquina .

1.5 Tiempo Estimado de Preparar (en segundos)

Varios	SEG	PATÉ	SEG
Salsa de Tomate	4 A 8	Hígado	4 A 8
Mayonesas	14 A 20	Salmón	3 A 6
Puré de Papas	6 A 10	Anchoa	3 A 6
Bacalau deshilado	3 A 6	Langosta	3 A 6
Harina de Pan Tostado	4 A 6	Condimentos para Sopas	SEG
Masa de Maní	4 A 6	Cebolla	2 A 4
Relleno de Castaña	4 A 6	Ajo	2 A 4
Relleno de Nueces	4 A 6	Perejil	2 A 4

CARNES	SEG	Frutas y Jaleas	SEG
Carne	5 A 10	Ensaladas de Frutas	2 A 4
Hamburguesas	3 A 6	Jalea de Manzanas	3 A 6
Carne para Ensaladas	6 A 10	Jalea de Peras	3 A 6
Albóndigas	5	Jalea de Durazno	3 A 6
Kibes	4		

2. Nociones Generales de Seguridad

IMPORTANTE

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

Las Nociones Generales de Seguridad fueram 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 LERATENTAMENTE TODO ESTE MANUAL.

2.1 Practicas Básicas de Operación

2.1.1 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, palancas etc.) con las manos, zapatos o ropas mojadas. No obedecer esta recomendación, también podrá provocar choques eléctricos, o hasta la muerte de una persona.

2.1.2 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 .

2.1.3 Avisos

En el caso de falta de energía eléctrica, desligue inmediatamente la llave liga / desliga.

Use solamente óleos 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 .

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 .