



by **SKYSEN**

Instructions Manual / Manual de Instrucciones



Salad Dryer / Secadora de Hojas

Model / Modelos

SDF-20

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SUMMARY / INDICE

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SDF-20

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Warranty Registration



IMPORTANT:

Only for products of the trademark:



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

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.

1. Introduction

1.1 Safety

When not properly used the Salad Dryer SDF-20 can be potentially DANGEROUS. Servicing, cleaning or any other operation shall be made by trained people. The following instructions must be observed in order to avoid accidents.

1.1.1 Always unplug the machine when cleaning, servicing or when any other operation is needed.

1.1.2 Never use tools that do not belong to the machine during operation.

1.1.3 Never touch the Basket N°05 (Pic.01) during operation.

1.1.4 Keep hands off turning parts.

1.1.5 When reinstalling the Basket N°05 (Pic.01) make sure it is perfectly fitted on the Central Shaft Pin N°02 (Pic.02) in order to prevent damages to the machine.

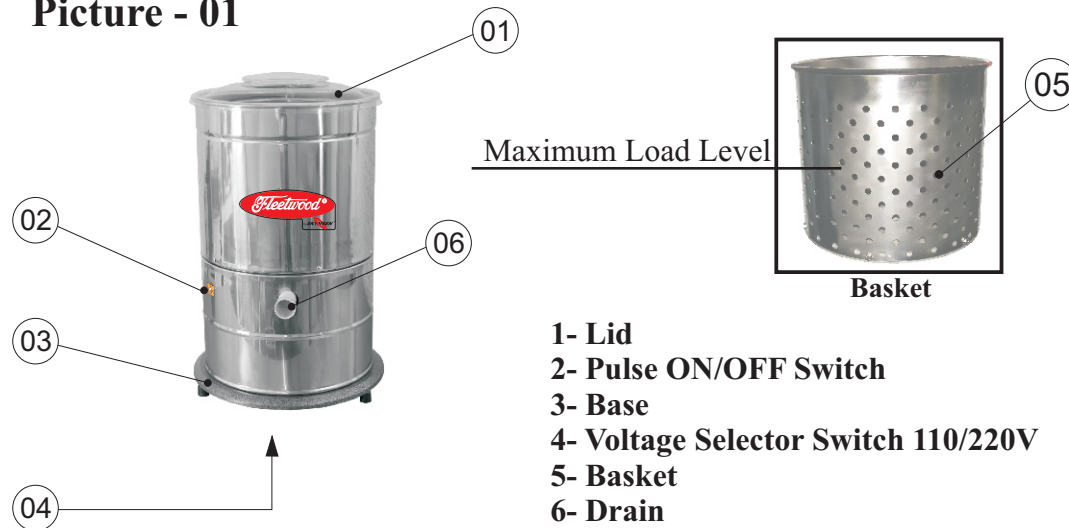
1.1.6 Take good care of this manual and have it handy for use at any time.



1.2 Main Components

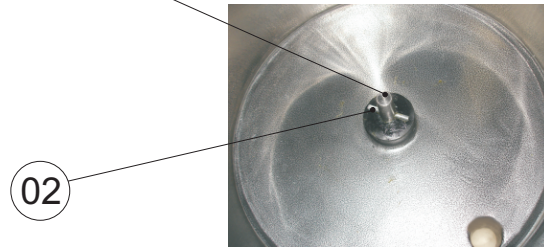
All components are made with carefully selected materials, in accordance with Siemens experience and standard testing procedures.

Picture - 01



Picture - 02

- 1- Central Shaft
- 2- Central Shaft Pin



1.3 Technical Characteristics

Table – 01

Characteristics	Unit	SDF-20
Basket Volume	l	20
Voltage (*)	V	110 / 220
Frequency(*)	Hz	50 or 60 (*)
Power Rating	HP	0,33
Consumption	kW/h	0,26
Height	Inches	28 3/8"
Width	Inches	18 3/4"
Depth	Inches	18 3/4"
Net Weight	lb	56
Gross Weight	lb	75

(*) Frequency and voltage will be only the one indicated on motor characteristics label.

2. Installation and Pre Operation

2.1 Installation

The Salad Dryer model SDF-20 is to be installed onto a leveled surface.

Before plugging in the machine check the voltage of the power supply: 110 or 220 V. Then adjust the machine voltage according to the power supply voltage using the Voltage Selector Switch N°04 (Pic.01) located at the lower part of the machine. Grounding is mandatory.

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 SKYSEN** and **SKYSEN**, 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 SKYSEN** and **SKYSEN** 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

2.2 Pre Operation

IMPORTANT

Before switching the machine on make sure the Basket N°05 (Pic.01) is perfectly fitted on the Central Shaft Pin N°02 (Pic.02).

First of all check if the Salad Dryer is firm in its position.

3 Operation

3.1 Operating Procedures

IMPORTANT

Never touch the Basket N°05 (Pic.01) when it is turning.

To use the Salad Dryer first of all remove the Lid N°01 (Pic.01). Place the salad UNIFORMLY in the Basket N°05 (Pic.01), observing the Maximum Load Level indicated on page 02, so that the Basket will be properly balanced. Place the Lid in its position making sure it is perfectly fitted. Provide a water collector for the Drain N°06 (Pic.01). Switch the machine on using the Pulse ON/OFF Switch N°02 (Pic.01) and turn it off as soon as water starts coming out of the Drain. Then remove the Lid and the salad from the Basket.

IMPORTANT

The Salad Dryer was developed exclusively for drying leaves such as: lettuce, rucula, water-cress, and similars.

It is absolutely prohibited to centrifuge heavy green vegetables, tubers and fruits.

3.2 Cleaning

To do cleaning proceed as follows:

- 1- Switch the machine off and unplug the machine from power supply, then wait for the Basket N°05 (Pic. 01) to come to a complete stop;
- 2- Remove the Lid N°01 (Pic.01) then the Basket pulling it up and wash them under running water.
- 3- Clean the inside of the machine (processing area) with a damp cloth or with running water if necessary.
- 4- Wipe the outside of the machine with a damp cloth;
- 5- Reinstall the Basket following the above step n° 2 inversely, making sure it fits properly on the Pin N°02 (Pic.02) of the Central Shaft N°01 (Pic.02).

IMPORTANT

**Take good care and use your machine correctly and safely.
It will only bring benefits to you.**

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 to the operator 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 parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be fatal. Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or 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 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 giving 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 the sign has been made and responded.

4.1.3 Advices

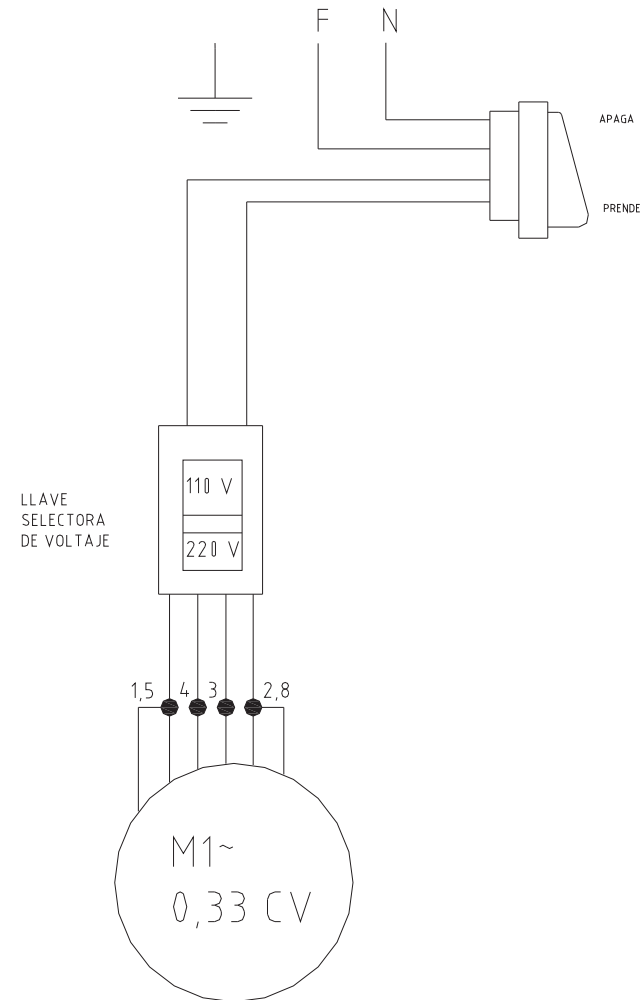
In case of power shortage, immediately turn the machine OFF.

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.

5.2 Diagrama Eléctrico



5. PROBLEMAS, CAUSAS Y SOLUCIONES

5.1 Problemas, Causas y Soluciones

La Secadora de Hojas modelo SDF-20, fue diseñada para que necesite un mínimo de mantenimiento. Sin embargo pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por su uso.

Caso haya algún problema con su maquina, verifique la Tabla – 02 abajo, donde están indicadas algunas soluciones recomendadas.

Tabla - 02

<i>Problemas</i>	<i>Causas</i>	<i>Soluciones</i>
* La maquina no se prende	* Falta de energía eléctrica * Problema en el circuito eléctrico interno o externo de la maquina	* Verifique si hay energía en el soquete * Llame a la asistencia técnica
* Olor de quemado y/o humo	* Problema en el circuito eléctrico interno o externo de la maquina	* Llame a la asistencia técnica
* La maquina se prende pero el Cesto no gira o gira en baja rotación	* Correa mal ajustada * Problema en el Motor Eléctrico	* Llame a la asistencia técnica * Llame a la asistencia técnica
* Ruidos anormales	* Cesto mal posicionado * Rodamientos dañados	* Posicionar correctamente el Cesto en el Perno del Eje Central * Llame a la asistencia técnica
* Infiltración de agua por el fondo de la maquina	* Retenedor dañado	* Llame a la asistencia técnica

DO NOT modify original characteristics of the machine.

DO NOT remove, tear off or maculate any labels stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

READ CAREFULLY AND WITH ATTENTION THE SAFETY OR OPERATION INSTRUCTIONS LABELS DISPLAYED ON THE MACHINE, AS WELL AS THE INSTRUCTION MANUAL AND THE TECHNICAL CHARACTERISTICS WRITTEN INSIDE.

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.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, 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 have to be very clear to the operator. Contact your nearest Dealer for further questions.

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.

Oil reservoir has to be full up to the required level as indicated. Check level and add oil if necessary.

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 well up 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.

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. Check level of oil. DO NOT place 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 unplug the machine when emergency cases arise.

4.7 Advice

**Electrical or mechanical maintenance must be done by qualified personal for such operation.
Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.**

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

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.

4.6.2 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.**

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.

5. Analysis and Problems Solving

5.1 Problem, causes and solutions

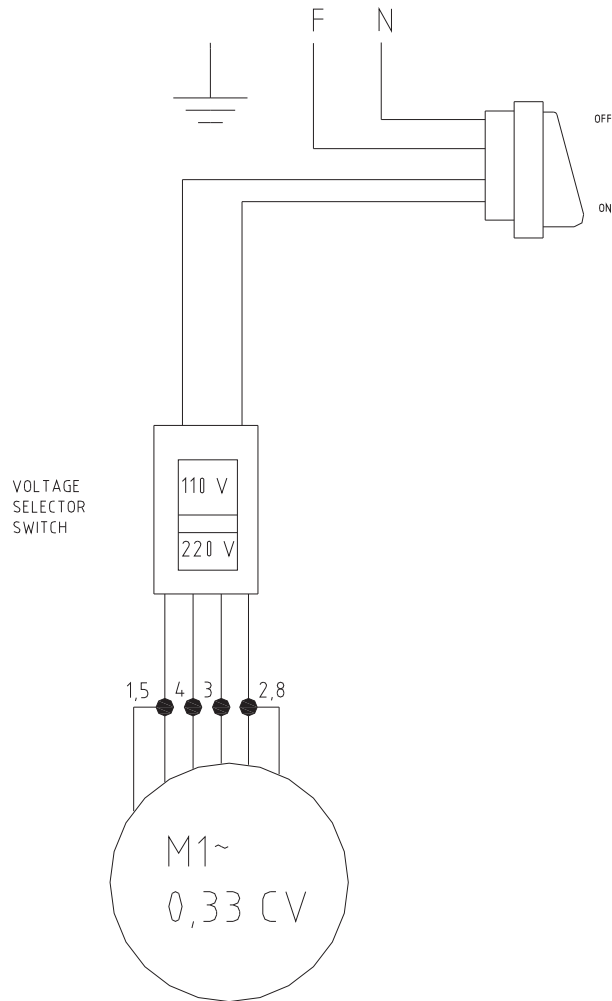
The Salad Dryer model SDF-20 was designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your Salad Dryer refer to Table 02 in which the most common situations are listed with recommended solutions.

Table 02

<i>Problems</i>	<i>Causes</i>	<i>Solutions</i>
* The machine does not turn on.	* Lack of power. * Problem in the internal or external electric circuit of the machine.	* Check if there is power in the power supply source. * Call technical assistance.
* Burn smell and/or smoke.	* Problem in the internal or external electric circuit of the machine.	* Call technical assistance.
* The machine turns on but the Basket does not turn or turns slowly.	* Belt sliding. * Problem with the motor.	* Call technical assistance. * Call technical assistance.
* Strange noises.	* Basket not fitted properly. * Damaged bearings.	* Install the Basket properly on Central Shaft Pin. * Call technical assistance.
* Water leaking through bottom of machine.	* Damaged seal.	* Call technical assistance.

5.2 Model SDF-20 Electrical Diagram



4. NOCIONES GENERALES DE SEGURIDAD

IMPORTANTE

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

Las Nociones Generales de Seguridad fueron preparadas para orientar e instruir adecuadamente a los operadores de las máquinas, así como aquellos que serán responsables por su mantenimiento.

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

4.1 Prácticas Básicas de Operación

4.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan puntos 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 mantenimiento desconecte la máquina 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, deslice inmediatamente la llave liga/desliga.

Use solamente aceites lubricantes o grasas recomendadas o equivalentes.

Evite choques mecánicos, ellos pueden causar fallas o mal funcionamiento.

Evite que agua, suciedad o polvo entren en los componentes mecánicos y eléctricos de la máquina.

2.2 Pre Operación

IMPORTANTE

Certifíquese que el Cesto N°05 (Foto 01) esté bien encajado en el Perno del Eje Central N°02 (Foto 02) antes de prender la maquina.

Verifique si la Secadora de Hojas está firme en su posición.

3. OPERACIÓN

3.1 Procedimiento para Utilización

IMPORTANTE

Bajo ninguna circunstancia coloque la mano en el Cesto mientras el mismo estuviera en movimiento

Para operar la Secadora de Hojas retire la Tapa N°01 (Foto 01). **Coloque las hojas en el interior del Cesto N°05 (Foto 01) de forma que las hojas queden debidamente distribuidas en el mismo, evitando de esta forma que el Cesto quede desbalanceado.** Observe el nivel máximo de carga que es la ultima línea de agujeros en la parte superior del Cesto. Encaje la Tapa en la maquina, de manera que la misma quede perfectamente encajada. Coloque un colector de agua en el Tubo de Salida N°06 (Foto 01). Accione la Llave Liga/Desliga/Pulsar N°02 (Foto 01) y deténgala tan pronto empezar a salir agua por el Tubo de Salida. Retire la Tapa y remova las hojas del interior del Cesto.

IMPORTANTE

La Secadora de Hojas fue desarrollada exclusivamente para secar hojas, tales como: lechuga, acelga, recula, berro, etc.

3.2 Limpieza

Para hacer la limpieza de la maquina, proceda de la siguiente manera:

- 1- Desprenda la maquina y luego, para su mayor seguridad, retire el enchufe del soquete y guarde la parada completa del Cesto N°05 (Foto 01);
- 2- Retire la Tapa N°01 (Foto 01) y posteriormente el Cesto tirando verticalmente para arriba y lávelos en agua corriente.
- 3- La parte interna de la maquina (área de procesamiento) podrá ser limpia con un paño húmedo o con agua corriente, si necesario.
- 4- En la parte externa de la maquina pase un paño húmedo.
- 5- Para recolocar el Cesto proceda de manera inversa, siempre tomando el cuidado para que el mismo encaje en el Perno N°02 (Foto 02) ubicado en el Eje Central N°01 (Foto 02).

IMPORTANTE

Cuide y use su maquina correctamente y con seguridad, eso solamente le traerá beneficios.

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1. INTRODUCCIÓN

1.1 Seguridad

Cuando usadas incorrectamente, la Secadora de Hojas modelo SDF-20, es una maquina potencialmente PELIGROSA. La manutención, la limpieza o otra cualquier actividad de servicio, solamente deben ser hechas por personas debidamente entrenadas, y con la maquina desconectada de la red eléctrica.

Las instrucciones abajo deberán ser seguidas para evitar accidentes:

- Desconecte la maquina de la red eléctrica cuando desear retirar cualquier parte removible, para hacer la limpieza, la manutención o otro cualquier servicio.

- Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación

- Nunca toque en el Cesto N°05 (Fig.01) con la maquina en movimiento.

- Mantenga las manos lejanas de las partes movibles.

- Nunca ligue la maquina con las manos, los zapatos o ropas mojadas.

- Cuando recolocar el Cesto N°05 (Foto 01) averigüe si el mismo está perfectamente encajado en el Perno del Eje Central N°02 (Foto 02). De esta forma evitase daños a la maquina.

- Mantenga este manual en perfectas condiciones para cualquier consulta.



1.2 Principales Componentes

Todos los componentes que incorporan la maquina son construidos con materiales cuidadosamente seleccionados para su función, dentro de los padrones de prueba y de la experiencia de SIEMSEN.

Foto – 01

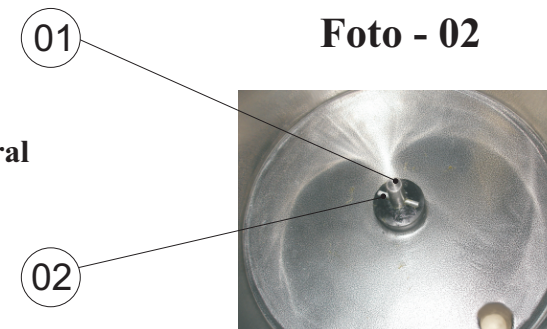
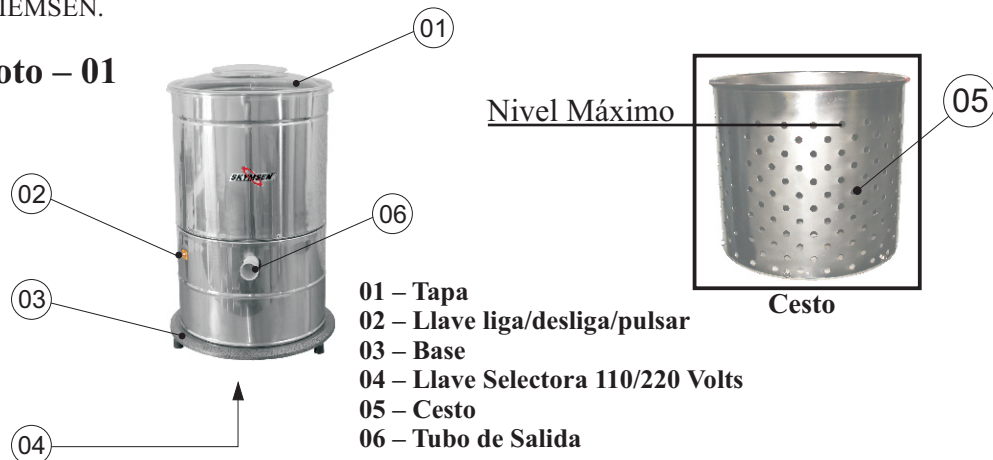


Foto - 02

01 – Eje Central

02 – Perno del Eje Central

1.3 Características Técnicas

Tabla – 01

Características	Unidad	SDF-20
Volumen del Cesto	l	20
Tensión	V	110 / 220 (*)
Frecuencia	Hz	50 o 60 (**)
Potencia	CV	0,33
Consumo	kW/h	0,26
Altura	mm	720
Ancho	mm	475
Profundidad	mm	580
Peso Neto	kg	26
Peso Bruto	kg	32

(*) Ajustable a través de la Llave Selectora de Voltaje N°04 (Foto 01).

(**) La frecuencia será única de acuerdo a la del motor de la maquina.

2. INSTALACIÓN Y PRE OPERACIÓN

2.1 Instalación

La Secadora de Hojas debe ser instalada sobre una superficie de trabajo estable y plana.

Antes de ligar el equipo verifique si el voltaje de la maquina es el mismo que lo de la red eléctrica 110 o 220V. Si necesario ajústelo utilizando la Llave Selectora de Voltaje N°04 (Foto 01) ubicada en la parte inferior de la maquina.

El cable de alimentación posee una enchufe con dos pernos redondos y un hilo de aterramiento. Es obligatorio que los tres puntos estén debidamente conectados antes de accionar el equipo.