



Instructions Manual / Manual de Instrucciones

CAUTION!
HAZARDOUS MOVING PARTS
Disconnect Power Before
Cleaning or Servicing



¡ATENCIÓN!
PARTES MOVIBLES PELIGROSAS
Desconecte de la Red Eléctrica
antes de la Limpieza o Mantenimiento



Food Processor-Cutter / Procesador-Cutter

Model / Modelos

PC-7L

Office
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Fax: 305-866-2704

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TOLL FREE 1-800-503-7534

SUMMARY / INDICE

1. ENGLISH _____ 01

2. ESPAÑOL _____ 11



PC-7L

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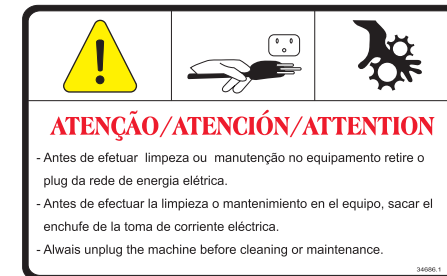
1 INTRODUCTION

The Food Processor /Cutter Model PC-7L has been designed to process foods with efficiency and safety , however an accident may occur even with well trained operators . It is the owner responsibility to assure the machine proper and safe operation , in accordance with the instructions of the present Manual and of the local laws .

1.1 Main Precautions

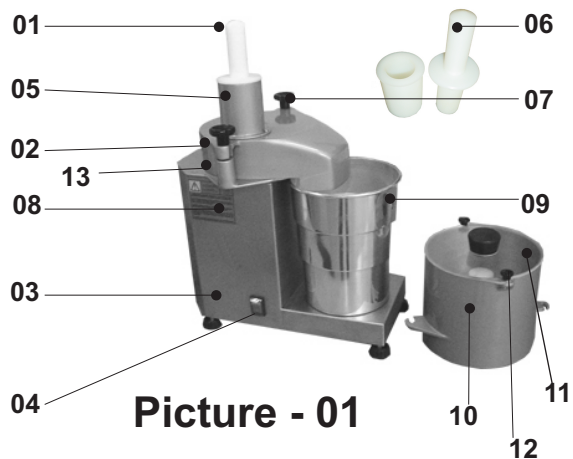
The Food Processor may be a dangerous machine when incorrectly used . Cleaning and maintenance shall be made only by skilled operators .Therefore to avoid accidents , read carefully all the following instructions :

- . TO BE USED only by skilled operators .
- . BEFORE cleaning or maintenance unplug the machine from electric power source.
- . NEVER use tools not belonging to the machine to help operation .
- . BEFORE to switch ON the machine check if the processor Disc No. 01 (Pic. 03) and the Disc Housing No.02 (Pic 01) , as well as check if the Cutter Blade No.01 (Pic 04) and the Cutter Housing are duly held on their position .
- . NEVER remove the Disc Housing before the machine is completely still .
- . NEVER open the Cutter Lid without being sure the blade is still .
- . NEVER put the hand inside the feeding throat , nor inside the processed food exit opening . Keep hands away from any moving parts .
- . NEVER switch ON the machine with wet hands or clothes .
- . DO NOT wear long or large clothes during operation .
- . NEVER throw water or other liquids directly on the electric motor , electric switch , or any other electrical component .
- . ALWAYS install the machine in wide and clear working area , far from the reach of children and visitors .
- . NEVER operate the machine without the warnings and the Instruction Manual out of reach .
- . NEVER let the machine alone during operation .
- . ALWAYS ground the machine in accordance with local rules .
- . STOP the machine immediately if unusual noises are heard , or when having the feeling that some kind of accident might occur .
- . CONTACT your Dealer , if any problem arises with the machine installation or operation .



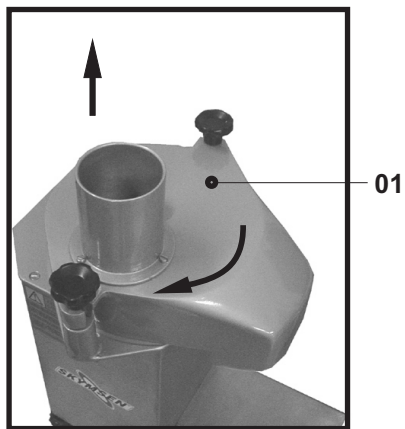
1.2 Main Components

All the components belonging to the machine are built with carefully selected material suitable for its function, following Siemens Standards and experience.

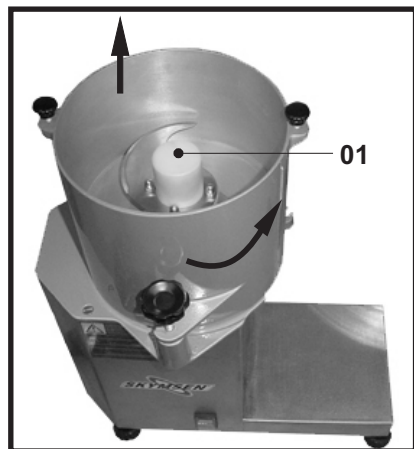


- 1.Large stump
- 2.Discs Housing
- 3.Cabinet
- 4.ON/OFF switch
- 5.Feeding throat
- 6.Small stump
- 7.Fastening handle
- 8.Warning Label
- 9.Collecting Bowl
- 10.Cutter Housing
- 11.Cutter Lid
- 12.Cutter Lid handle
- 13.Housing Base

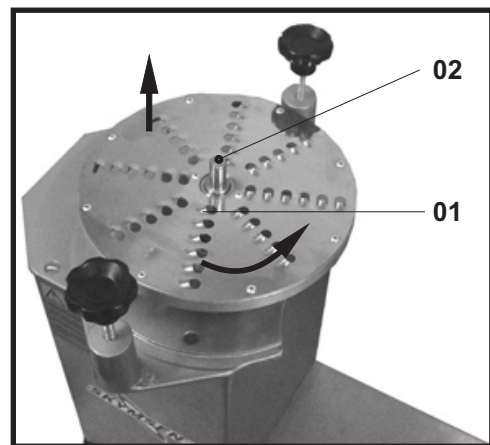
Picture - 01



Picture - 02
01 -Discs Housing



Picture - 04
01 -Blade



Picture - 03
01 - Disc
02 - Central Shaft

03

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.

1.3 Technical Characteristics

TABLE 01

Characteristics	M.U.	PC-7L	
		Processor	Cutter
<i>Voltage</i>	[V]	110/220	110/220
<i>Frequency</i>	[Hz]	50 or 60	50 or 60
<i>Power Rating</i>	[Hp]	0,5	0,5
<i>Consumption</i>	[kW/h]	0,4	0,4
<i>Height</i>	[mm]	620	570
<i>width</i>	[mm]	320	320
<i>length</i>	[mm]	450	450
<i>Net weight</i>	[kg]	24,5	24,5
<i>Gross weight</i>	[kg]	27	27

Observation : the frequency will be the frequency indicated on the motor .

1.4 Available Discs

The Processor/Cutter mod PC-7L is a machine capable to produce several different cuts , as slicing, shredding , grating .

It may process practically almost all kinds of products , maintaining their nutritional proprieties and color .

The below Table 02 informs the discs normally supplied with the processor , giving their sizes and their code numbers :

Table 02

Name	cutting size	code number
<i>Shredder 3</i>	3mm diameter	23016.2
<i>Shredder 5</i>	5mmdiameter	23015.4
<i>Shredder 8</i>	8mmdiameter	23014.6
<i>Scallop Cut</i>	2mm thick	20038.7
<i>Slicing</i>	3mm thick	20037.9
<i>Grater</i>		20043.3

2. INSTALLATION AND PRE-OPERATION

2.1 Installation

The Processor /cutter shall be installed on a steady and flat surface . The installation shall be made only by qualified or experienced personnel . The surface should be 850 mm high above floor level .

Check the voltage . The motor voltage shall be the same as the voltage of the electric source . Grounding is mandatory . Contact your supplier in case any problem or question arises during installation .

2.2 - Pre-operation

2.2.1 Cutter

Important

Place the Cutter Housing in its correct position , put the blade inside the bowl.
Check if both are well fitted to avoid damages to the equipment .

2.2.2 Processor

Important

Before to place the Discs Housing on the machine body check if the disc is place correctly to avoid damages to the equipment .

The machine shall be steady , no movement is supposed to occur on the supporting surface . Wash all the part in contact with the food with neutral soap and hot water, then dry them .

The equipment is now ready to be used .

3. Operation

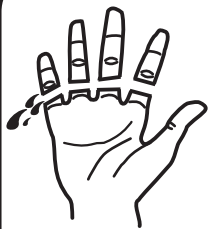
3.1 Starting

Important

Switch OFF the machine when it is desired to change some equipment . Be sure the machine is completely still before to withdraw any equipment .

OBSERVATION

For your own safety read all the labels fixed on the machine .



ATENÇÃO

- Esta máquina possui partes girantes.
- Não introduza a mão nesta abertura com a máquina em funcionamento, ou até a completa parada do disco.

ATTENTION

- This machine has turning parts.
- Do not put your hands into this gap with the running machine or until it is completely stopped.

ATENCIÓN

- Esta máquina posee partes girantes que cortan.
- No introduzca la mano en esta abertura cuando la máquina esté en funcionamiento o hasta la completa parada del disco.

Be sure the discs housing or the cutter housing are correctly fastened .
To start the machine press the ON/OFF switch .

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 SKYMSSEN** and **SKYMSSEN**, 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 SKYMSSEN** and **SKYMSSEN** 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

3.2 - Processor Operation 3.2.1 How to place the Discs

With the machine switched OFF and the Disc still, remove the stumps No.01 or No.06 (Pic.01) and remove the discs housing No 02 (Pic 01). To remove the lid it is necessary to lose the handles No. 07 (PIC.01) and turn the lid No 02 (PIC.01) counterclockwise about $\frac{1}{4}$ of a turn .

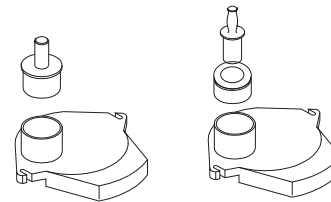
Be careful with the Disc. Grab the desired disc and fit it on the central shaft No.02 (Pic. 03) turning it counterclockwise to have it perfectly fastened .
Fit the lid No.02 (PIC.01) and be sure it is perfectly fastened , tightening the handles No. 07 (Pic. 01) .

3.2.2 - How to feed the Processor

IMPORTANT

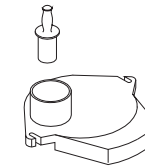
NEVER use tools not belonging to the machine to help operation , and particularly do not use the hands . Use always the stumps No.01 and No.06 (Pic.01) to feed the machine in .

Use the stumps as per the below picture



CORRECT way

NEVER use the small stump inside the large throat . Irreparable damages will occur



WRONG way

The Processor/Cutter is a machine operating at high speed , therefore it shall be fed fast . To feed the machine remove the stump No.01 or No. 06 (Pic.01) place the product to be processed inside the correct throat and push it down . always use the proper stump . To process small vegetables , such as carrots , cucumbers or similar use the small throat with the small stump No. 06 (Pic.01) .

IMPORTANT

Do not apply to much force to push down the food with the stump . To obtain a better performance use refrigerated food products .

CORRECT way



WRONG way



3.3 Cutter Operation

- . See the machine Technical Characteristics .
- . Place the Bowl on the Body
- . Turn the bowl counterclockwise until it is well fastened , then tight the handles No.07 (Pic. 01) .
- . Place the blade on the central shaft .
- . Cut the products, such as tomatoes, potatoes , and others , in medium size pieces and then place them inside the bowl . It is recommendable to place all the products inside the bowl at the same time .
- . Place the lid on the bowl and tighten the handles of the lid to have it well fastened .
- . Switch the machine ON , and check the below Table 03 to know the approximate time needed to process each product .
- . If it should be necessary to add some more products during operation , lift the small rubber lid and insert them .
- . When the operation ends, withdraw the bowl with the blade still inside to avoid leaking.

Tabela 3

VARIOUS	seconds	PATE	seconds
Tomato Sauce	4 to 6	Liver	4 to 8
Mayonnaise	14 to 20	Salmon	3 to 6
Smashed Potatoes	6 to 10	Lobster	3 to 6
Dried Cod	3 to 6	Anchovy	3 to 6
Peanut Cream	4 to 6	SOUP SEASONIG	
Chestnut Cream	4 to 6	Onions	2 to 4
Walnut Cream	4 to 6	Garlic	2 to 4
		Parsley	2 to 4

MEAT	seconds	FRUITS	seconds
Meat	5 to 10	Fruit Salad	2 to 4
Hamburger	3 to 6	Apple jam	3 to 6
Meat Paté	6 to 10	Pear jam	3 to 6
Meatball	5	Peach jam	3 to 6

3.4 Cleaning

IMPORTANT

BEFORE to clean the machine unplug it from electric power source. Always be sure that the Disc or the Blade are completely still .

All the removable part shall be washed with hot water and neutral soap. Follow the below steps to remove these parts :

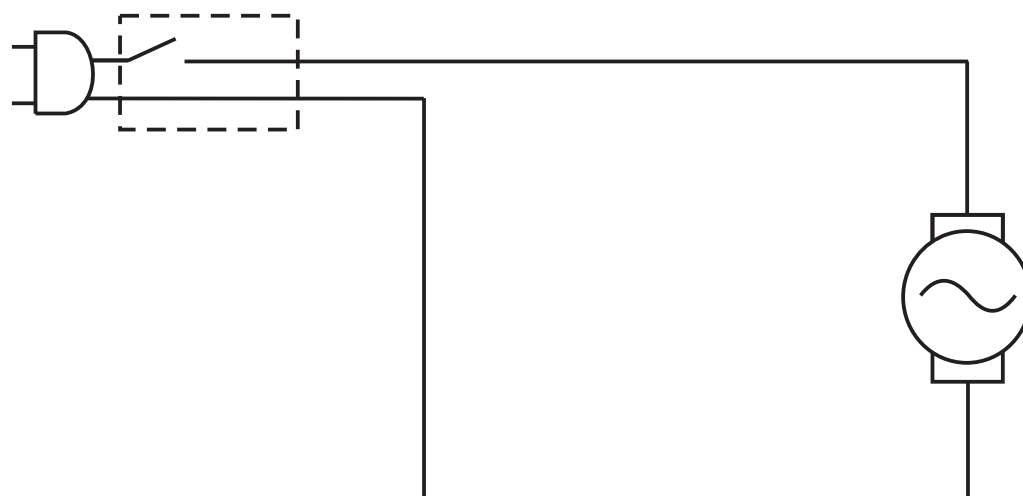
- . Switch the machine OFF , and after, unplug it from electric power source .
- . Remove the stumps No.01 or No. 06 (Pic.01) and the Collecting Bowl No.09 (Pic01) .
- . Lose the handles No. 07 (Pic 01) .
- . To remove the Disc Housing (Processor) and the Knife Housing (Cutter) , proceed as shown on pictures Pic 02 or Pic 04
- . To withdraw the Disc , be careful with its knives . Grab the disc and turn it counterclockwise , and then lift it .
- . To remove the Cutter Knife , just lift it .
- . Wash the removed parts with hot water and neutral soap . Using a wet cloth clean the Body and the disc Housing , then dry them .

IMPORTANT

Be careful when washing the disc and its knives . Do not hit the discs with hard objects , to avoid to damage them .

5.3 Diagrama Eléctrico Mod. PC-7L

Chave Liga/Desliga



6. 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.

Tabla - 04

Problemas	Causas	Soluciones
* Corte Irregular.	* Cuchillas sin corte.	* Afíle las cuchillas conforme indicado en el ítem N°10. (Como afilar las
* El disco para durante la operación.	* Problema en el circuito eléctrico interno o externo de la máquina.	* Averigüe si el enchufe está conectado a la red * Llame a su Distribuidor.
* Olor de quemado o Humo.	* Problema en el motor o otras partes eléctricas..	* Llame a su Distribuidor.
* La máquina liga, pero el disco demora a girar.	* Capacitor de arranque del motor defectuoso. * Correas deslizándose.	* Llame a su Distribuidor.
* Ruidos anormales.		* Remueva la Tapa y reposicione el Disco. * Llame a su Distribuidor. * Apriete los Manipulos (N°07) Fig.01.
* Vaciamiento por la Tapa.	* Los Manipulos (N°07) Fig.01 están flojos. * Acumulación de suciedad entre la Base de la Tapa N°12 (Fig.01) y Tapa del Disco N°2 (Fig.01). y Tapa del Cutter.	* Apriete los Manipulos (N°07) Fig.01. * Haga la limpieza conforme indicado en el

5.2 - Como afilar las cuchillas

Las cuchillas son removibles, por lo tanto, pueden ser fácilmente afiladas, sin embargo, debe tener especial atención para mantener el ángulo de corte. Las cuchillas deben ser afiladas con una lija delgada o con una piedra de afilar. Use una llave de tornillos para remover las cuchillas.

4. General Safety Advices

- . Always switch OFF , and unplug the machine before cleaning and maintenance .
- . Keep enough space around the machine to avoid accidents.
- . ALWAYS keep the floor dry , wet and slippery floor may cause accidents .
- . ALWAYS switch of the machine in case of electricity cut off .
- . NEVER let dirt or water get into electrical or mechanical components .
- . DO NOT MODIFY the machine original characteristics .
- . DO NOT tear or remove the safety labels or the identification .

5 Problems Analysis and Solutions

5.1 Problem Causes and Solutions

The Processor / Cutter PC-7L has been designed to need a minimum maintenance . However some problems may arise due to normal wear during the machine life . If some problem arises with your Processor/Cutter, check Table 04 , were some possible solutions are recommended

* Service life – 2 years for regular work shift

Table - 04

PROBLEMS	CAUSES	SOLUTIONS
Irregular cutting	Blunt blades	Sharpen blades as per item No. 5.2 (how to sharpen Blades)
The disc stops during operation	Electric Power shortage Internal or external electric wiring problem	Check if the machine plug is on its socket. Call the dealer
Smoke or burn smell	Electric motor or other electric parts problem	Call the dealer
The machine switches ON but the Disc delays to start moving	Motor capacitor failed	Call the dealer
Unusual noises	Disc not correctly fitted . Bearing failure. Lid not fastened	Remove the lid and replace the disc. Call the dealer
Vazamento pela Tampa	Handles N.07 (Pic 01) are loose . To much dirt between Housing Base N° 13 (Pic 01) and Disc Housing N° 2 (Pic 02) and Cutter Housing N°10(Pic 01)	Tight the handles No. 07 (Pic. 01) Fasten the handles Clean the machine in accordance with item No. 3.4 cleaning .

5.2 - How to sharpen the Knife Blades

The Blades may be removed, therefore may be easy sharpened , however special attention must be given to keep the right original cutting angle . The blades must be sharpened using a sharpening stone or a thin sandpaper . Use a screw driver to remove the blades .

4. NOCIONES DE SEGURIDAD

SIEMPRE desligue la maquina antes de la limpieza y manutención.

PROVIDENCIE espacio suficiente alrededor de la maquina para evitar accidentes.

SIEMPRE mantenga el suelo seco. Suelos mojados pueden causar deslizamientos.

SIEMPRE desligue la maquina cuando hubiera caida de energia.

NUNCA deje suciedad o agua entrar en los componentes electricos y mecánicos de la maquina.

NO modifique las características originales de la maquina.

NO remova o rompa las calcomanias de seguridad y identificación.

5 - ANALISIS Y RESOLUCION DE PROBLEMAS

5.1 Problemas, Causas y Soluciones

El Procesador Cutter fue proyectado para necesitar el minimo de manutención. Por lo tanto, pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por el uso del equipo.

Caso haya algun problema con su Procesador Cutter, verifique la Tabla-04, donde estan descritas algunas posibles soluciones recomendadas.

* La vida de servicio - 2 años para la jornada de trabajo normal

3.3 Operación del Cutter

- Vea los Datos técnicos de la máquina.
- Coloque el vaso sobre el Gabinete del motor.
- Gire el vaso en el sentido anti horario hasta que se quede fijado.
- Instale las cuchillas en el Eje Central.
- Coloque dentro del vaso ingredientes de tamaño medio, tales como: papas, tomates, y otros. Es recomendable colocar todos los ingredientes al mismo tiempo dentro del vaso.
- Coloque la tapa sobre el vaso y apriete los tornillos para que la tapa se quede fijada.
- Ligue la máquina. Cheque la Tabla abajo para saber el tiempo aproximado para preparar cada producto.
- Si fuera necesario poner ingredientes en el vaso durante la operación, remova la tapa de goma negra y los ponga.
- Al terminar la operación saque el vaso con la cuchilla aún adentro para evitar vaciamiento.

TABLA DE TIEMPO - TIEMPO APROXIMADO PARA PREPARAR LOS ALIMENTOS (EN SEGUNDOS)

VARIOS	Segundos	PATÉ	Segundos
Salsa de Tomate	4 a 8	Paté de hígado	4 a 8
Mayonnaise	14 a 20	Paté de Salmón	3 a 6
Pure de Papas	6 a 10	Paté de Lagosta	3 a 6
Bacalau	3 a 6	Paté de Anchova	3 a 6
Crema de Maní	4 a 6	CONDIMENTOS p/ SOPA	SEG
Crema de Castaña	4 a 6	Cebolla	2 a 4
Crema de Nueces	4 a 6	Ajo	2 a 4
		Perejil	2 a 4
CARNE	Segundos	FRUTAS	Segundos
Carne	5 a 10	Ensalada de Fruta	2 a 4
Hamburguesa	3 a 6	Jalea de Manzana	3 a 6
Paté de Carne	6 a 10	Jalea de Pera	3 a 6
Filete Tártaro	4	Jalea de Durazno	3 a 6
Albóndiga	5		

TABLA
3

3.4 Limpieza

IMPORTANTE:

ANTES de la limpieza de la máquina desconéctela de la red eléctrica. Siempre esté seguro que el Disco o la Cuchilla está completamente parada antes de remover la Tapa.

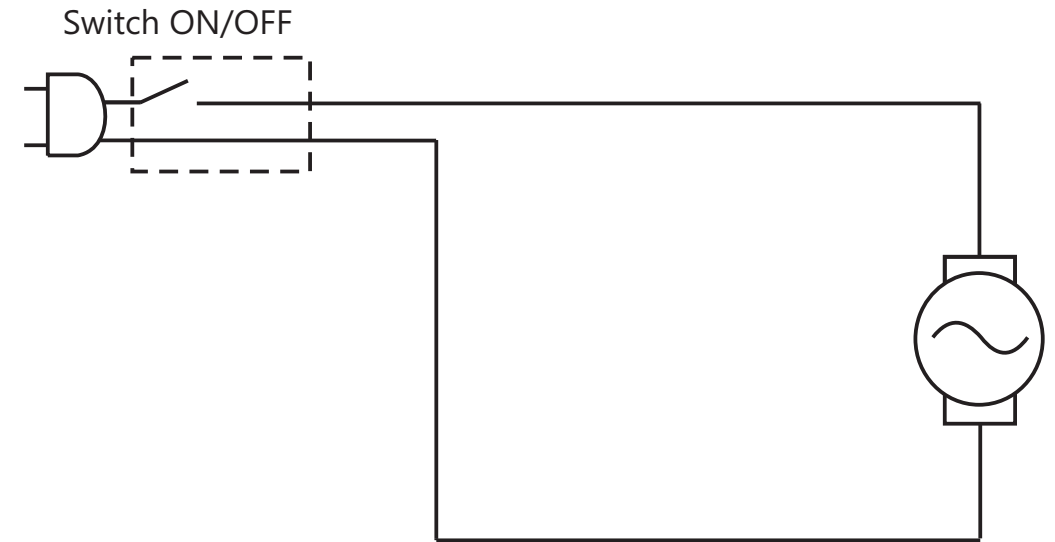
Todas las partes removibles de la máquina deben ser lavadas con agua caliente y jabón neutro. Siga los siguientes pasos para remover las partes removibles de la máquina:

- Desligue la máquina y en seguida desconecte el enchufe de la red eléctrica.
- Remova los Empujadores no.01 o no. 06 (Foto 01) y el Recipiente no.09 (Foto 01).
- Afloje los Manipulos no.07 (Foto 01).
- Para remover la Tapa de los Discos o el Vaso del Cutter, haga como indicado en la Foto-02 o Foto-04.
- Cuidado con las cuchillas de los Discos, agarre el Disco y lo gire en el sentido anti horario y en seguida lo tire para arriba.
- Para remover la cuchilla del Cutter solamente la tire para arriba.
- Lave todas las partes removibles con agua caliente y jabón neutro, y con un paño húmedo limpie el Gabinete y el Soporte de los Discos. En seguida los seque.

IMPORTANTE:

Atención al lavar los Discos por sus partes cortantes. No golpee los Discos con objetos rígidos, evitándose así dañarlos.

5.3 Electrical Diagram Model PC-7L



6. 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.

- 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.

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3.2 - Operación del Procesador

3.2.1 Colocación de los Discos

Con la maquina desligada y el Disco parado, remova los empujadores no.01 o no.06 (Foto 01) y remova la Tapa de los discos no.02 (Foto 01). Para remover la Tapa es necesario aflojar los Manipulos no.07 (Foto 01) y girar la Tapa no.02 (Foto 01) en el sentido anti horario por aproximadamente ¼ de vuelta.

-Tenga cuidado con el Disco. Agarre el Disco deseado y lo encaje en el Eje Central no.02 (Foto 03) girandolo en el sentido anti horario para obtener su perfecto trabamiento.

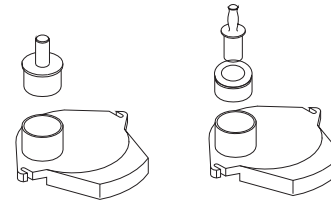
-Encaje la Tapa no.02 (Foto 01) asegurandose que la misma quede perfectamente trabada, para eso apriete los Manipulos no.07 (Foto 01).

3.2.2 - Procedimiento para la Alimentación

IMPORTANTE:

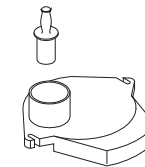
NUNCA use herramientas que no pertenezcan a la maquina para ayudar en la operación, mucho menos las manos. Use siempre los Empujadores no.1 o no.06 (Foto 01) para la referida operación.

Use los Empujadores conforme Figura abajo.



Modo CORRECTO

Nunca use el Empujador Pequeño en la entrada Grande, pues daños irreparables van a ocurrir.



Modo INCORRECTO

El Procesador Cutter PC-7L es una maquina que trabaja en alta velocidad, por lo tanto necesita ser igualmente alimentada.

Para alimentar la maquina remova el Empujador no.01 o el no.06 (Foto 01), coloque el producto a ser procesado dentro de la Entrada de Alimentación y lo empuje para abajo usando siempre el Empujador.

Para procesar alimentos pequeños como: zanahoria, pepinos y similares, use la entrada móvil con el empujador pequeño no. 06(foto-01).

IMPORTANTE:

No haga mucha fuerza para empujar el alimento para abajo con el Empujador. Para obtener un mejor desempeño use alimentos refrigerados.

Modo CORRECTO



Modo INCORRECTO



2.2 - Pre - operación

2.2.1 Cutter

IMPORTANTE:

Tras posicionar el vaso del Cutter en su posición correcta coloque la cuchilla dentro del vaso, averigüe si están bien encajados, evitando así daños al equipo

2.2.2 Procesador

IMPORTANTE:

Antes de colocar la Tapa sobre la máquina averigüe si el Disco está bien posicionado, evitando así daños a la máquina.

Averigüe si la máquina está firme en su posición, no es permitido movimiento en la superficie del soporte. Lave todas las partes que entran en contacto con alimentos con agua caliente y jabón neutro, y las seque.

Su equipo está ahora listo para ser usado.

3. OPERACIÓN

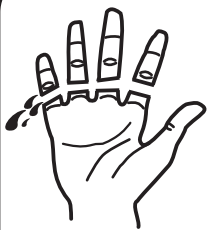
3.1 Accionamiento

IMPORTANTE

Desligue la máquina siempre que desear cambiar algún equipo. Esté seguro que la máquina está completamente parada antes de retirar cualquier equipo.

Observación

Para su mayor seguridad lea todas las etiquetas fijadas en la máquina, como la que aparece abajo.

	ATENÇÃO	ATTENTION	ATENCIÓN
	<ul style="list-style-type: none">• Esta máquina possui partes girantes.• Não introduza a mão nesta abertura com a máquina em funcionamento, ou até a completa parada do disco.	<ul style="list-style-type: none">• This machine has turning parts.• Do not put your hands into this gap with the running machine or until it is completely stopped.	<ul style="list-style-type: none">• Esta máquina posee partes girantes que cortan.• No introduzca la mano en esta abertura cuando la máquina esté en funcionamiento o hasta la completa parada del disco.

Esté seguro que la tapa de los discos o el vaso del Cutter están debidamente trabados. El accionamiento de la máquina es hecho apretándose la llave liga/desliga no.4 (foto-01).

1. INTRODUCCIÓN

AVISO A LOS PROPIETARIOS Y OPERADORES

El Procesador Cutter Modelo PC-7L es desarrollado para procesar alimentos eficientemente y con seguridad. Aunque el usuario sea bien entrenado y supervisado existe la posibilidad de un serio accidente. Es responsabilidad del propietario asegurar que la máquina sea usada correctamente y seguramente, siguiendo las instrucciones contenidas en este Manual y los requisitos de las leyes locales.

1.1 Principales Precauciones.

El Procesador Cutter Modelo PC-7L puede ser una máquina potencialmente peligrosa cuando usada incorrectamente. Limpieza, manutención o servicio deben ser hechos solamente por operadores experimentados. Por lo tanto, lea todas las siguientes instrucciones con atención para evitar accidentes:

PARA USO COMERCIAL SOLAMENTE por operadores calificados.

ANTES de la limpieza y manutención de la máquina la desconecte de la red eléctrica.

NUNCA use herramientas que no pertenezcan a la máquina para ayudar en la operación.

ANTES de ligar la máquina averigüe si el Disco no.01 (Foto 03) y la Tapa no.02 (Foto 01) del Procesador, o la cuchilla nº1 (Foto4) y el vaso del Cutter nº 10 (Foto1) están propiamente seguros en sus posiciones.

NUNCA remova la Tapa antes de la parada completa del Disco.

NUNCA abra la tapa del Procesador o la tapa del Cutter sin estar seguro de la completa parada del disco o de la cuchilla.

NUNCA ponga las manos dentro de las Entradas de Alimentación ni en la salida del producto procesado. Mantenga las manos lejos de las partes móviles de la máquina.

NUNCA conecte la máquina a la red eléctrica con las manos o ropas mojadas.

NO USE ropas con mangas largas y anchas durante la operación.

NUNCA chorree agua o otro líquido directamente al motor, llave eléctrica o en cualquier otro componente eléctrico.

SIEMPRE instale el equipo en una área de trabajo con luz y espacio adecuados y lejos de niños y visitantes.


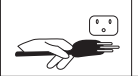

NUNCA opere la máquina sin las calcomanías de Atención y sin el Manual de Instrucciones al alcance del usuario.

NUNCA deje la máquina trabajando sola.

SIEMPRE atierre la máquina adecuadamente de acuerdo a las reglas locales.

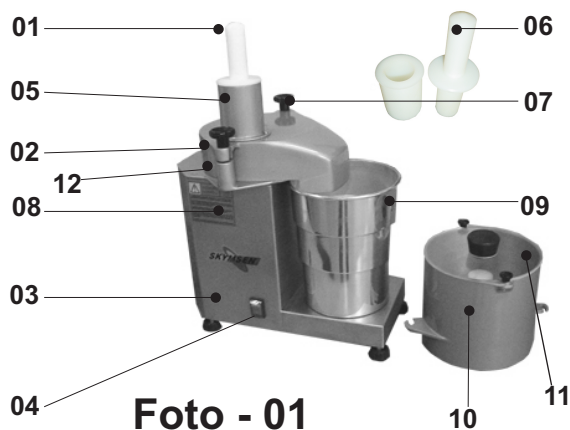
PARE la máquina inmediatamente si Usted escuchar ruidos anormales o sentir que accidentes pueden ocurrir.

CONTACTE a su Distribuidor si hubiera cualquier problema con la instalación y/o operación de esta máquina.

		
ATENÇÃO / ATENCIÓN / ATTENTION		
- Antes de efetuar limpeza ou manutenção no equipamento retire o plug da rede de energia elétrica.		
- Antes de efectuar la limpieza o mantenimiento en el equipo, sacar el enchufe de la toma de corriente eléctrica.		
- Always unplug the machine before cleaning or maintenance.		

1.2 Principales Componentes

Todos los componentes que incorporan la máquina son contruidos con materiales cuidadosamente seleccionados para cada función, dentro de los padrones de testes y de la experiencia SIEMSEN.



- 01 - Empujador Grande
- 02 - Tapa de los Discos
- 03 - Gabinete
- 04 - Llave Liga/Desliga
- 05 - Entrada de Alimentación
- 06 - Empujador Pequeño
- 07 - Manipulo Traba
- 08 - Etiqueta Atención
- 09 - Recipiente
- 10 - Vaso del Cutter
- 11 - Tapa del Cutter
- 12 - Base de la Tapa

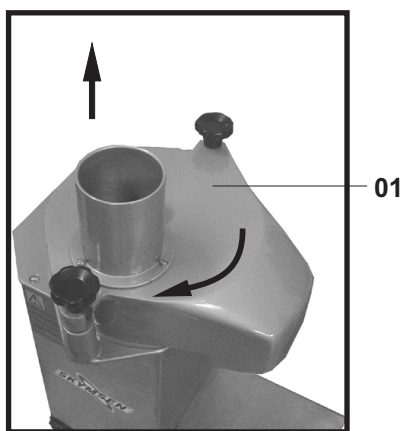


Foto - 02
01 - Tapa de los discos

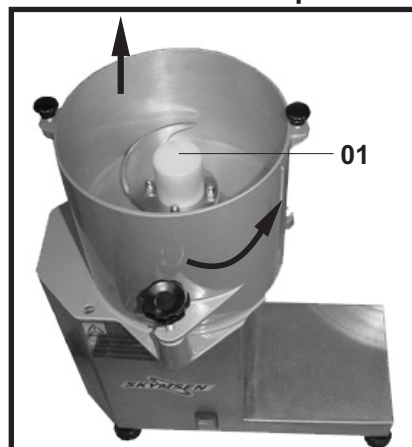


Foto - 04
01 -Cuchilla

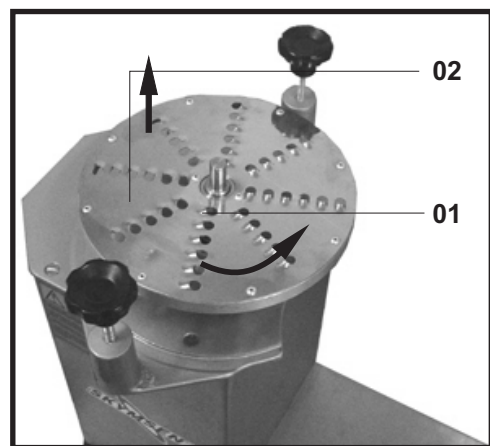


Foto - 03
01 - Disco
02 - Eje Central

1.3 Características Técnicas

Tabla - 01

Características	Unidad	PC-7L	
		Procesador	Cutter
<i>Producción Media</i>	[kg/h]	250	250
<i>Voltaje</i>	[V]	220	220
<i>Frecuencia</i>	[Hz]	50	50
<i>Potencia</i>	[CV]	0,5	0,5
<i>Consumo</i>	[kW/h]	0,4	0,4
<i>Altura</i>	[mm]	620	570
<i>Ancho</i>	[mm]	320	320
<i>Profundidad</i>	[mm]	450	450
<i>Peso Neto</i>	[kg]	24,5	24,5
<i>Peso Bruto</i>	[kg]	27	27

1.4 Discos Disponibles

El Procesador Cutter es una máquina de bancada capaz de realizar diversos tipos de cortes, tales como: rodajas, deshilados, rallados, pudiendo procesar prácticamente casi todos los tipos de vegetales, conservando sus propiedades nutritivas, color y jugos.

En la tabla - 02 están descritos los discos disponibles, bien como las dimensiones de corte y el código de los mismos.

Tabla - 02

Denominación	Dimensión del Corte Aproximada	Código
<i>Disco Deshilador 3</i>	Diametro de 3mm	23016.2
<i>Disco Deshilador 5</i>	Diametro de 5mm	23015.4
<i>Disco Deshilador 8</i>	Diametro de 8mm	23014.6
<i>Disco Ondulador 2</i>	Espesor de 2mm	20038.7
<i>Disco Cortador 3</i>	Espesor de 3mm	20037.9
<i>Disco Rallador</i>	x-x-x-x-x-x	20043.3

2. INSTALACIÓN Y PRE- OPERACIÓN

2.1 - Instalación

El Procesador Cutter debe ser instalado en una superficie nivelada, no derrapante. Solamente personas calificadas y o experientes deben hacer la instalación. La altura de la superficie del soporte debe ser de 850mm.

Verifique el voltaje. El voltaje del motor debe ser el mismo que lo de la red electrica. Es obligatorio el aterramiento de la maquina.

Contacte a su Distribuidor si Usted tiene alguna pregunta o problema en instalar la maquina.