



Instructions Manual / Manual de Instrucciones



Onion Peeler / Peladora de Cebollas

Models / Modelos

DC-08

Office

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SUMMARY / INDICE

1. ENGLISH _____ 01

2. ESPAÑOL _____ 13



DC-08

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1. Introduction

1.1 Safety

When not properly used the Onion Peelers are potentially **dangerous** machines. Servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

Read the below instructions to avoid accidents :

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

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

1.1.3 keep hands away from moving parts during operation

1.1.4 Do not operate the machine wearing wet clothes or shoes

1.1.5 Make sure the Lid # 05 (Pic. 01) is perfectly fitted , before to Switch ON the Peeler ..

1.1.6 Make sure grounding has been correctly done .



IMPORTANT

This equipment shall not be used by persons (including children) having reduced mental or physical capabilities , or having faulty experience or knowledge , unless they have been previously supervised or instructed by a person responsible for the equipment safety , about how to use it .

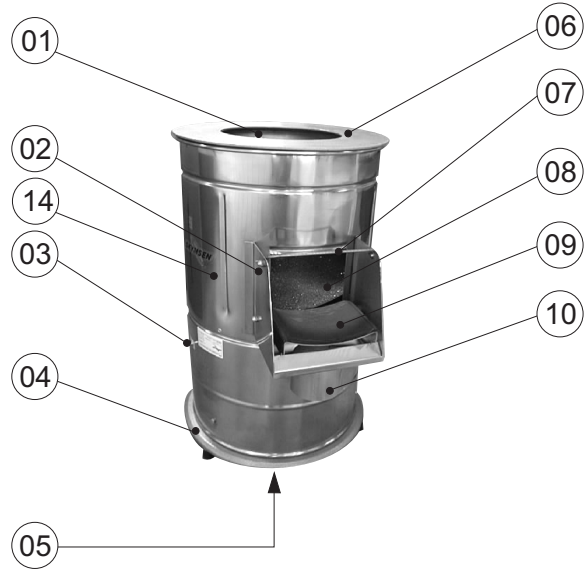
IMPORTANT

If the cord is not in good conditions to be used, it has to be changed by the manufacturer or by an Authorized Technical Assistant

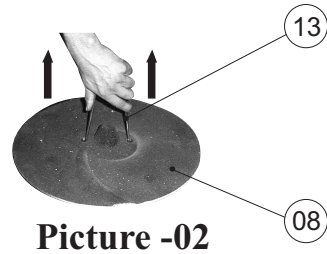
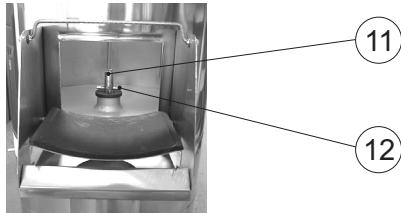
1.2 Main Components

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

Picture - 01



Picture - 03



Picture -02

- 01 Water Entrance
- 02 Door Base
- 03 ON/OFF Switch
- 04 Base
- 05 Lid
- 06 Bolt
- 07 Abrasive Disc
- 08 Door
- 09 Exit Tube
- 10 Central Shaft
- 11 Central Shaft Pin
- 12 Disc Handle
- 13 Housing

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

Technical Data	Units	DC-08
Voltage	[V]	110
Frequency	[Hz]	60
Rating	[Hp]	1/3
Consumption	[kW/h]	0,26
Height	[inches]	28 3/16"
Width	[Inches]	18 7/8"
Depth	[Inches]	22 7/8"
Net Weight	[lb]	53
Gross Weight	[lb]	84
Average Production	[lb /h]	350

2. Installation and Pre-Operation

2.1 Installation

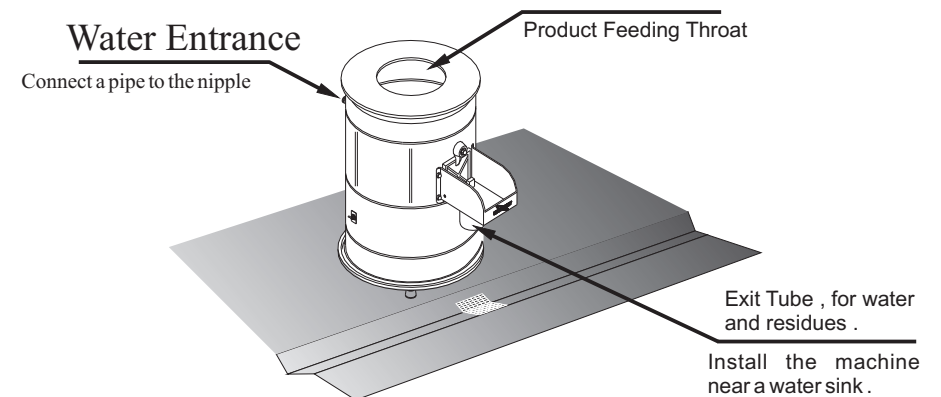
To obtain a good performance the Onion Peeler shall be installed on a stable surface .

Check electric source voltage , voltage shall be 110 V

The cord plug has two flat pins and one round this last one is ground .It is mandatory the three pins to be duly connected before to start the machine .

It is recommended to install the machine near a water sink connecting it with a pipe to the water exit tube #.9 (Pict.01) under the Door Base #.02 (Pict 01) . A 3/4" faucet shall be installed to drop a water flow over the product to be peeled ,or , as a second option , it is possible to use a faucet and drive the water with a Pipe. .

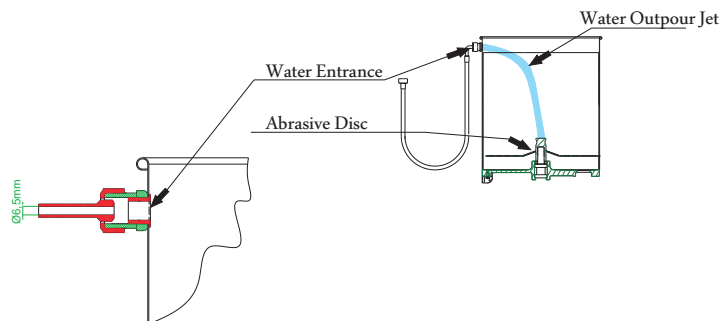
Picture – 03



The water outpour jet shall not drop beyond the disc centre as shown on drawing #01

The water outflow shall not exceed 3 quarts per minute

Drawing - 01



2.2 Pre Operation

IMPORTANT

check the Abrasive Disc #.07 (Pict.01) is perfectly fitting onto the central Shaft Pin #.02 (Pict.02) before to switch the machine ON .

Be sure the Potato Peeler is stable . Install the water inlet and outlet (Pict.03)

3 Operation

3.1 Operating Procedures

IMPORTANT

Never place the hand on the Abrasive Disc while it is on movement .

Firstly check if the lid #.05 (Pict.01) is perfectly fitted on the machine .

To start the Onion Peeler , .place the Switch #. 03 (Pict.01) on position ON . With the machine running, drop the product inside and open the water to flow during the whole peeling process.

The maximum onions load shall be 8 kg , the processing time will be around 3 minutes . Through the lid opening it is possible to watch the process to know when the product is peeled in case of different product sizes . To remove the peeled product from inside the machine , keep the machine running and open the Door #. 08 (Pict.01) , the product will be expelled .

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 Cleaning

To achieve a good machine cleaning , follow these instructions:

- 1 . Start the machine empty , and let it work during some minutes, adding abundant water .
2. Switch OFF the machine and unplug it . Wait for the Abrasive Disc No.07 (Pict.02) to stop completely.
- 3 - Remove the Abrasive Disc # 07 (Pic.02). First remove the Lid # 05 (Pic.01) then .fitting the Disc Handle # 12 (pic.01) inside the Abrasive Disc holes lift the Disc .
4. Clean the housing # 13 (Pic 01) with a wet cloth.
- 5 Clean the Disc and inside the Housing using a nylon brush and abundant water.
- 6 . Replace the Disc inside the machine following the inverse procedure . Take care to have the Disc fitting correctly on the central shaft pin # 11 (Pic.03).

3.2.1 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (**hypochlorites**, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

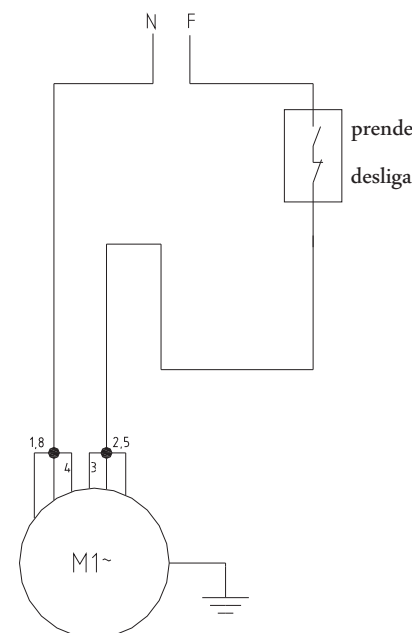
IMPORTANT

Never use water jets directly on the machine .

IMPORTANT

Take good care and use your machine correctly with safety , and you will have good rewards .

5.3 Diagrama Eléctrico



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.

- SKYMPSEN 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 - 02

Problemas

Causas

Soluciones

* La maquina no prende.	* Falta de energía eléctrica en la red. * Problema en el circuito eléctrico interno o externo de la maquina	* Verifique si hay energía eléctrica en la red. * Llame la Asistente técnica
* Olor a quemado ó humo.	* Problema en el circuito eléctrico interno o externo de la maquina.	* Llame la Asistente técnica
* La maquina prende , sin embargo cuando el producto es colocado sobre el disco, este para o gira en baja rotación.	* Correa desliza. * Problema con el motor eléctrico.	* Llame la Asistente técnica
* Ruidos anormales.	* Disco abrasivo en mala posición. * Rodamientos dañado	* Coloque correctamente el disco abrasivo. * Llame la Asistente técnica
* Vaciamiento de agua por el fondo.	* Retenedor dañado.	* Llame la Asistente técnica

5.2 Ajuste y substitución de componentes

El Disco Abrasivo es revestido con una camada de OXIDO DE ALUMINIO , responsable por la abrasión de la cáscara de los alimentos . Después de un cierto tiempo de uso , el Oxido de Aluminio se desgasta y consecuentemente , el rendimiento de la maquina queda reducido .

En este caso debe-se llevar el Disco a un Asistente Técnico, para colocar una nueva camada de Oxido de Aluminio .

4. General Safety Practices

IMPORTANT
If any item from the **GENERAL SAFETY NOTIONS** section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures, and after reading carefully the entire manual.

4.1 Basic Operation Procedures

4.1.1 Dangers

Some areas of the electric device have parts and terminals that are connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.

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

4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be used when necessary.

Before any kind of maintenance, physically remove the plug from its socket.

Provide space for a comfortable operation thus avoiding accidents.

Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Never use a manual command (switch, buttons, lever) unadvisedly.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

4.1.3 Advices

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

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT MODIFY original characteristics of the machine.

DO NOT REMOVE, TEAR OFF OR MACULATE any safety or identification labels of the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching Machine ON

IMPORTANT

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

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before using the equipment, check conditions of all wires and cables.

4.2.2 Advices

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

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

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine, need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 Advice

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

4.3.2 Precautions

Check the motor and turning or sliding parts of the machine, in case of abnormal noises.

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

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

Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Warning

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

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

4.4 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 sockete.

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 sockete en cualquier caso de emergencia.

4.7 Avisos

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

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

5. Análisis y Soluciones de Problemas

5.1 Problemas, Causas y Soluciones

Las Peladoras de Cebollas modelo DC-08 fueran diseñadas para que necesiten un mínimo de manutención. 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.

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

NO ALTERE las características originales de la maquina.

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

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

4.2 Cuidados y Observaciones Antes de Ligar la Maquina.

IMPORTANTE

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

4.2.1 Peligro

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

4.2.2 Avisos

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

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

4.2.3 Cuidados

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

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

4.3 Inspección de Rutina

4.3.1 Aviso

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

4.3.2 Cuidados

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

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

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

4.5 After Finishing the Work

4.5.1 Precautions

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

Never clean the machine unless it has come to a complete stop.

Put all components back to their functional positions before turning it ON again.

Check level of oil.

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

4.6 Maintenance

4.6.1 Danger

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

IMPORTANT

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

4.7 Warning

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

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

5 Analysis and Problems Solving

5.1 Problems, causes and solutions

The Onion Peelers were designed to operate with the need of minimum maintenance but the natural wearing caused by long use of the equipment may occasionally cause some malfunctions.

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

* Service life – 2 years for regular work shift

Table - 02
Cause

Problem

Solution

* The machine does not start.	* Electric energy shortage * Problem with the internal or external wiring.	* Check Electric energy source. * Call Technical Assistance.
* Burnt smell or smoke	* Problem with the internal or external wiring.	* Call Technical Assistance.
* The machine starts, but when the product is placed on the Disc, the disc stops or turns slowly.	* Belts sliding * Problems with the Electric Motor	* Call Technical Assistance. * Call Technical Assistance.
* Abnormal noises.	* The abrasive disc is not correctly placed. * Problems with the bearings	* Place correctly the Abrasive Disc. * Call Technical Assistance.
* Water leaks through the bottom.	* The retainer is damaged.	* Call Technical Assistance.

5.2 Adjustments and Replacement of Components

The Abrasive disc is covered with a Aluminum Oxide coat , responsible to wear the aliments peel . After some time of use the Aluminum Oxide wears itself out, and therefore the efficiency of the machine is reduced

Go to the nearest Technical Assistant bringing the worn Disc to receive a new Aluminum Oxide coating .

4 NOCIONES GENERALES DE SEGURIDAD

IMPORTANTE

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

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

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

4.1 Practicas Básicas de Operación

4.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan 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 manutención desconecte la maquina de la red eléctrica.

Proporcione espacio suficiente para evitar caídas peligrosas.

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

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

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

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

4.1.3 Avisos

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

Use solamente aceites lubricantes o grasas recomendadas o equivalentes.

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

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

3.2.1 Cuidados con los aceros inoxidable

Los aceros inoxidable pueden presentar puntos de “corrosión”, que SIEMPRE SON PROVOCADOS POR AGENTES EXTERNOS, principalmente cuando el cuidado con la limpieza o higienización no sea constante y adecuado.

La resistencia a la corrosión del acero inoxidable se debe principalmente a la presencia del cromo que, en contacto con el oxígeno, permite la formación de una finísima camada protectora. Esta camada protectora se forma sobre toda la superficie del acero, bloqueando la acción de los agentes externos que provocan la corrosión.

Cuando la camada protectora sufre un rompimiento, el proceso de corrosión es iniciado, pudiendo ser evitado a través de la limpieza constante y adecuada.

Inmediatamente después de la utilización del equipamiento, es necesario proceder con la limpieza, utilizando agua, jabón o detergentes neutros, aplicados con un paño suave o esponja de nylon. A seguir, enjuagar con agua corriente, se debe enjuagar e, inmediatamente secar, con un paño suave, evitando la permanencia de humedades en las superficies y principalmente en las grietas.

El enjuague y el secado son extremadamente importantes para evitar el apareamiento de huellas o corrosiones.

IMPORTANTE

Soluciones ácidas, soluciones salinas, desinfectantes y determinadas soluciones para esterilizar (hipocloritos, sales de amoníaco tetravalente, compuestos de iodo, ácido nítrico y otros), deben ser EVITADAS por no poder permanecer mucho tiempo en contacto con el acero inoxidable.

Visto que generalmente poseen CLORO en su composición, tales sustancias atacan el acero inoxidable, causando puntos de corrosión.

Mismo los detergentes utilizados en la limpieza doméstica, no deben permanecer en contacto con el acero inoxidable más de lo necesario, debiendo ser también removidos con agua y la superficie deberá ser completamente seca.

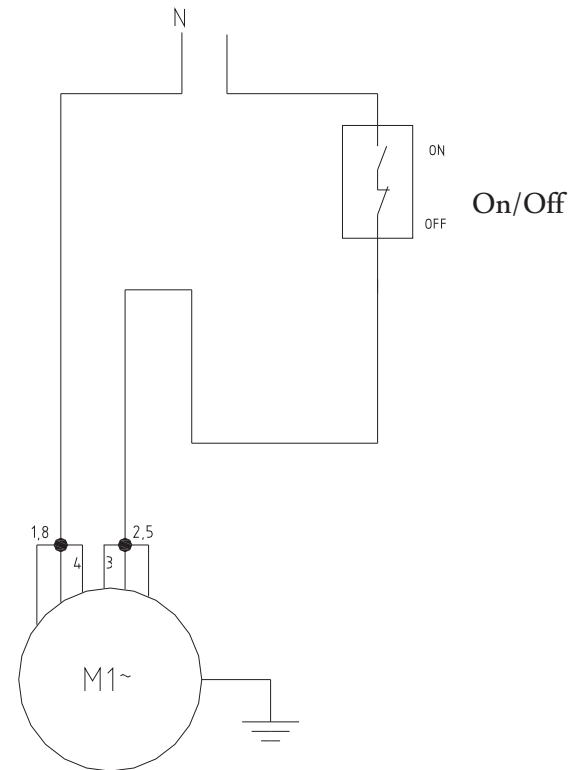
Uso de abrasivos:

Esponjas o estropajos de acero y cepillos de acero en general, además de rallar la superficie y comprometer la protección del acero inoxidable, dejan partículas que oxidan y reaccionan, contaminando el acero inoxidable. Por eso, tales productos no deben ser usados en la limpieza e higienización. Raspados hechos con instrumentos puntiagudos o similares también deberán ser evitados.

Principales sustancias que causan la corrosión de los aceros inoxidables:

Polvos, grasas, engrases, aceites, soluciones ácidas como el vinagre, sucos de frutas u otros ácidos, soluciones salinas (salmuera), sangre, detergentes (excepto los neutros), partículas de aceros, residuos de esponjas o estropajos de acero común, además de otros tipos de abrasivos.

5.3 ELECTRICAL DIAGRAM



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 Limpieza

Para hacer una buena limpieza de la maquina siga las siguientes instrucciones

:

1 . Prenda la maquina en vacío y déjela trabajar por algunos minutos , dejándole escurrir agua en abundancia .

2 . Desligue la maquina de la red eléctrica y espere que el disco abrasivo esté completamente parado .

3 . Retire la Tapa No, 05 (Fig.01) y coloque el Tirador del Disco No12 (Fig.01) en los agujeros del Disco . En seguida levante el Disco.

4 Limpie el gabinete con un paño húmedo.

5 . Use un cepillo con dientes de nylon y agua abundante para limpiar el disco

6 . Recoloque el disco en la maquina. Tenga cuidado para que el disco se encaje correctamente en el clavillo del eje central .

IMPORTANTE

Nunca use chorros de agua directamente sobre la maquina para lavarla .

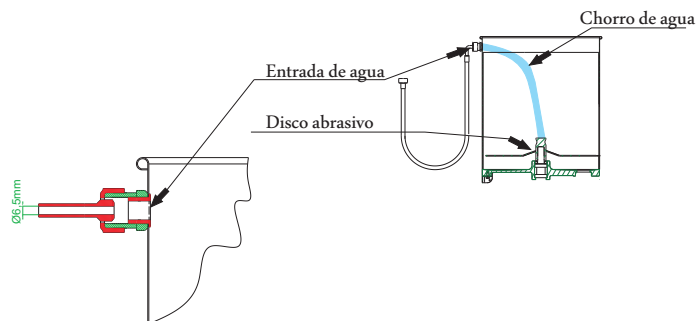
IMPORTANTE

Procure usar su maquina correctamente y con seguridad , para su propio beneficio .

El chorro de agua que entra en el equipo no debe pasar al centro del disco , como indicado en el Dibujo No.01

El flujo de agua deberá ser de un máximo de 2,5 litros por minuto .

Dibujo - 01



2.2 Pre Operación

IMPORTANTE

Certifíquese que el Disco Abrasivo No.07 (Fig.01) esté bien encajado en la Clavilla del Eje Central No. 02 (Fig.02) antes de prender la maquina

En primer lugar certifíquese que la Peladora de Cebollas esté firme en su lugar . Instale la entrada de agua de acuerdo con la (Fig. 03)

3. Operación

3.1 Procedimiento para la Operación

IMPORTANTE

En ninguna circunstancia toque con la mano el Disco Abrasivo mientras esté en movimiento .

En primer lugar verifique se la Tapa No.05 (Fig.01) está debidamente encajada en la maquina. Para accionar la Peladora de Cebollas préndala con la Llave Prende/Desliga No. 03 (Fig.01). Con el Disco Abrasivo en movimiento despeje el producto que desea descascarar en el interior de la maquina , y deje entrar el agua durante todo el procedimiento . Coloque un máximo de 8 Kg de cebollas. El tiempo de trabajo es aproximadamente 3 minutos . Caso el producto tenga tamaños diferentes , es posible observar el adelanto del trabajo por la abertura en la tapa .Para remover el producto descascarado del interior de la maquina , con la maquina en funcionamiento , abra la Puerta No. 08 (Fig.01) y el producto será expelido para afuera .

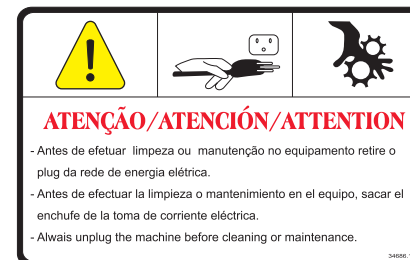
1. Introducción

1.1 Seguridad

Cuando usadas incorrectamente , las Peladoras de Cebollas son maquinas potencialmente **PELIGROSAS** . La manutención , la limpieza ó 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 :

- 1.1.1 Desconecte la maquina de la red eléctrica cuando sea deseado retirar cualquier parte removible , para hacer la limpieza , la manutención ó otro cualquier servicio.
- 1.1.2 Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación .
- 1.1.3 Mantenga las manos lejos de las partes movibles
- 1.1.4 No trabaje con ropas o zapatos mojados
- 1.1.5 verifique el perfecto encaje de la Tapa No. 05 (Fig. 01) antes de prender la maquina.
- 1.1.6 Siempre haga una correcta conexión a la tierra



IMPORTANTE

Este equipo no debe ser usado por personas (inclusive niños) que tengan capacidades físicas ó mentales disminuidas , ó con falta de conocimientos ó experiencia, salvo tengan recibido una supervisión ó instrucción referente al uso de este equipo por una persona responsable por la seguridad de ellos .

IMPORTANTE

Si el cable de alimentación eléctrica no estuviera en buenas condiciones de uso , deberá ser sustituido por el fabricante , por su asistente técnico ó persona calificada para que sean evitados accidentes .

1.2 Componentes Principales

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 .

Figura - 01

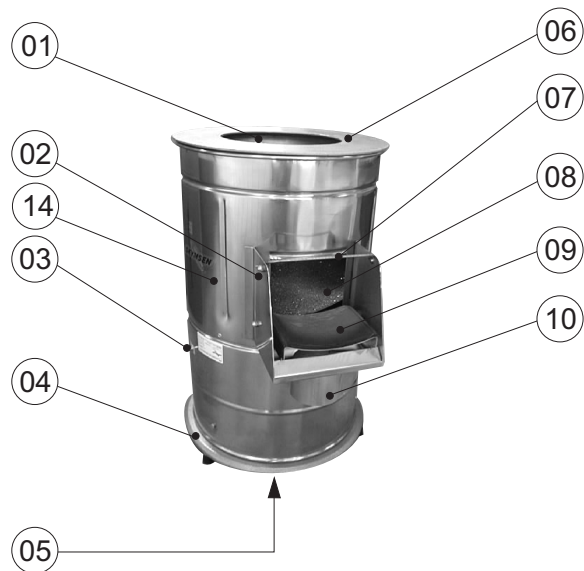


Figura- 03

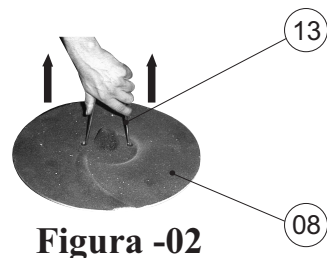
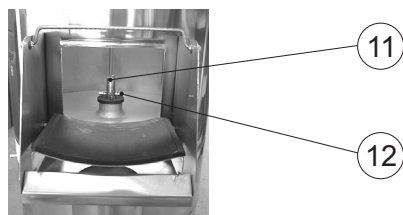


Figura -02

- 01 – Entrada de Agua , Niple
- 02 – Base de la Puerta
- 03 – Llave Prende / Desliga
- 04 – Base
- 05 – Tapa
- 06 – Presilla
- 07 – Disco Abrasivo
- 08 – Puerta
- 09 – Caño de Salida
- 10 – Eje Central
- 11 – Clavillo del Eje Central
- 12 – Tirador del Disco
- 13 – Gabinete

1.3 Características Técnicas

Características	Unidad	DC-08
Producción	kg/h	hasta 160
Voltage	V	110
Frecuencia	Hz	60
Potencia	CV	0,33
Consumo	kWh	0,26
Altura	mm	715
Ancho	mm	465
Profundidad	mm	560
Peso Neto	kg	34
Peso Bruto	kg	37

2 Instalación y Pre Operación

2.1 Instalación

Las peladoras de cebollas deben ser instaladas sobre una superficie estable . Verifique el voltaje de la red eléctrica debe ser 110 V.

El cable de alimentación posee un enchufe con dos pernos planos y uno redondo, este ultimo es la tierra. Es obligatorio que los tres estén debidamente conectados antes de usar el equipo .

Recomendase instalar la maquina cerca de un desagadero ó canalizar la salida del agua a través de una prolongación del Caño de Salida No. 09 (Fig.01) existente en la Base de la Puerta No.02 (Fig.01) . Es también necesario instalar un grifo (diámetro $\frac{3}{4}$) con agua corriente directamente sobre el producto que se desee descascarar . Como alternativa , es posible captar el agua por un grifo a través de un tubo de entrada de agua

