



Instructions Manual / Manual de Instrucciones



Power Drive Unit / Unidad Motora
Model / Modelos
PSE

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SUMMARY / INDICE

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2. ESPAÑOL _____ 12



PSE

SOMMARY

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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

* Contact Person: _____

* Business type:

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

If and when the Power Drive Unit Model PSE is not correctly used, it is potentially a DANGEROUS machine. Only duly trained people shall clean or perform any other maintenance service. To avoid ACCIDENTS follow the instructions below:

1.1.1 Take the electric plug off its socket, before to withdraw any moving part, before cleaning or any other maintenance operation.

1.1.2 To help operation never use any tool not belonging to the machine.

1.1.3 Do not use water jets directly upon the machine

1.1.4 Never use inappropriate clothes mainly long sleeves during operation

1.1.5 Do not insert your fingers or any other object inside the machine openings.

1.1.6 Never touch the parts in movement when the machine operates .

1.1.7 Never switch ON the machine with wet clothes or shoes

1.1.8 Be sure the machine is grounded

IMPORTANT

This equipment shall not be used by persons (including children) having mental or physical reduced capabilities , or insufficient experience or knowledge, unless they did receive sufficient instructions or supervision regarding its use, given by a person responsible for the equipment security .

IMPORTANT

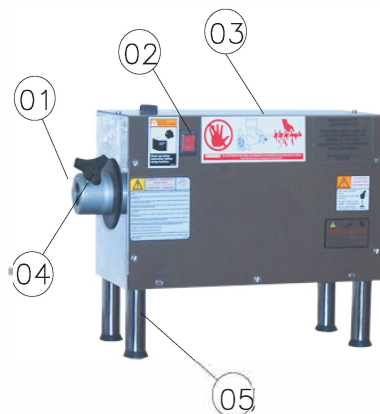
If the cord is not in suitable conditions for use, it shall be changed by the manufacturer, its Authorized Technical Assistant , or by a qualified person , in order to avoid accidents .

1.2 MAIN COMPONENTS

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

Picture - 01

- 01 - Gear Box
- 02 - ON/OFF Switch
- 03 - Office of the Motor
- 04 - Handle
- 05 - Foot



1.3 Technical Characteristics

Table - 01

Characteristics	Unit.	PSE
Voltage	[V]	110
Frequency	[Hz]	60
Power Rating	[CV]	1,5(1100)
Consumption	[kW/h]	1,1
Height	[Inches]	12"
Width	[Inches]	8"
Depth	[Inches]	19 3/4"
Net Weight	[lb]	75
Gross Weight	[lb]	95

2. INSTALLATION AND PRE-OPERATION

2.1 Installation

The Power Drive Unit should be placed on a leveled working surface, preferably 850 mm high above floor.

Control the electricity source voltage, it shall be the same as the Power Drive Unit motor voltage.

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 SKYFOOD, call SKYFOOD EQUIPMENT Toll Free : **1-800-503-7534**, or visit the Customer Service section of www.skyfood.us.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new SKYFOOD 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

Rear attachment hub for # 12 attachments

All attachmentes are not alike

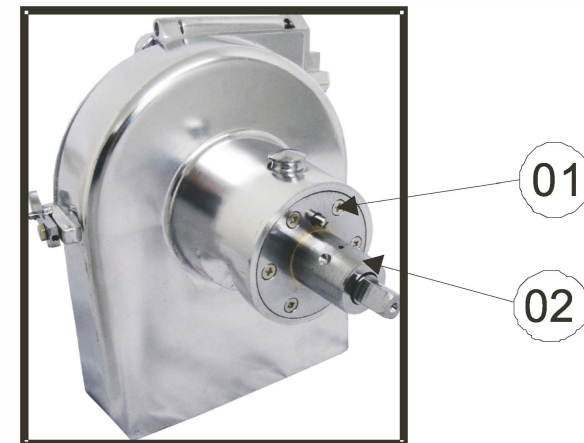
tHIS Power Drive Unit has a standard # 12. Some attachments do not hold to this standard . Skyfood includes a new rear hub that mounts to your attachment insuring a standard fit .

Skyfood includes this new hub as a courtesy and is not responsible for mounting on your attachment .

Instructions :

Remove screws (item 1 – picture below) on the existing rear hub (item 2 – picture below) off your attachment .
Remove the existing hub from your attachment and replace it with the new # 12 hub provided .

Should you have any questions, please contact our Toll Free Hotline : 1 – 800 – 503 – 7534



2.2 Pre-Operation

Be sure the Power Drive Unit is firmly placed on its position and stable .

3 - Operation

3.1 Starting

IMPORTANT

Switch OFF the machine whenever it is desired to withdraw any attachment in use . or do some maintenance service . The machine is noiseless, do not leave any implements as knives forks or others on the Power Drive Unit.

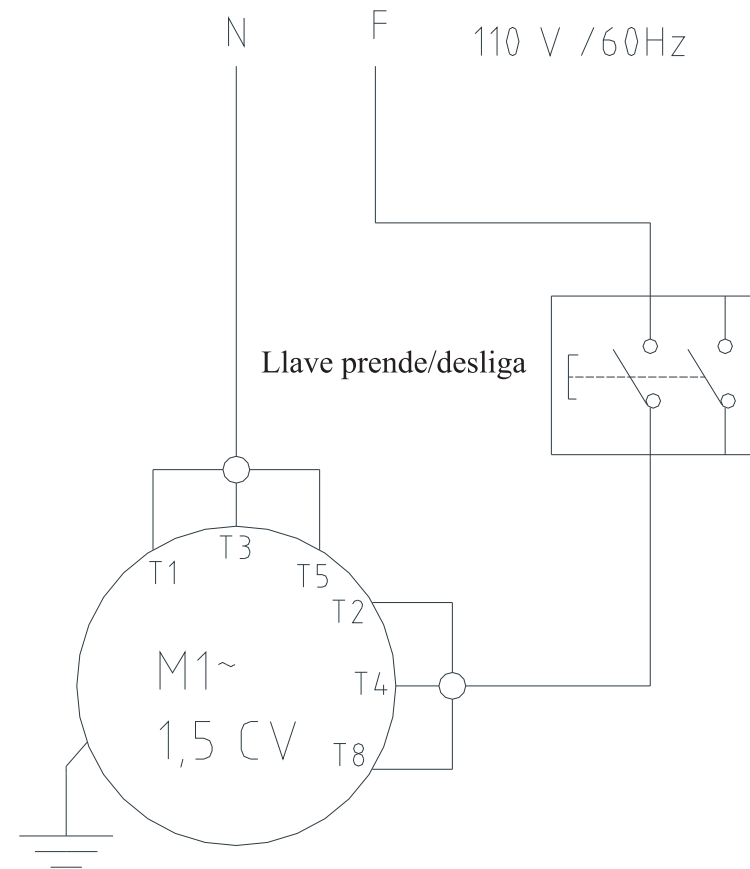
Starting is performed by pressing the switch ON/OFF button Pic. 01 (#. 02) on machine side .

3.2 Cleaning

- 3.2.1 Switch the machine OFF and unplug it .
- 3.2.2 Clean the machine using a damp cloth .

* La maquina prende pero demora para empezar a girar el disco.	* Capacitor de partida del motor damnificado .	* Llame el servicio Técnico Autorizado .
* Ruidos raros	* Falta de ajuste de los engranajes.	* Llame el servicio Técnico Autorizado .

5.2 Diagrama Eléctrico



4.6 Manutención

4.6.1 Peligros

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

IMPORTANTE

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

4.7 Avisos

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

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

5 ANALISIS Y RESOLUCIÓN DE PROBLEMAS

5.1 Problemas, Causas y Soluciones

Las Unidades Motoras 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 máquina, verifique la Tabla – 02 abajo, donde están indicadas algunas soluciones recomendadas.

Tabla 05

Problemas

Causas

Soluciones

* La maquina no se prende	* Falta de energia eléctrica. * Problema en el circuito eléctrico interno o externo de la maquina. * Engranajes con desgaste o rotas.	* Verifique si la enchufe está conectada a la toma y si hay energía eléctrica en la red eléctrica. * Llame el servicio Técnico Autorizado . * Llame el servicio Técnico Autorizado .
* Olor a quemado o humo	* Problema en el motor eléctrico u otras partes eléctricas .	* Llame el servicio Técnico Autorizado .

3.2.3 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.

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

4.1 Basic Operation Practices

4.1.1 Dangerous parts

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

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

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.

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

Never use a manual command (switch , buttons , lever) unadvisedly.
If any work is to be made by two or more persons, coordination signs will have to be given for each operation step . Every step of the operation shall be taken only if a sign has been made and responded.

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.

4.4 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.

4.1.3 Avisos

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

Use solamente aceites lubricantes o grasas recomendadas o equivalentes.

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

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

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 más 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.

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

4.2 Safety Procedures and Notes Before Turning Machine ON

IMPORTANT

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

4.2.1 Danger

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

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.

Any manual command (switch, button or lever) shall be given only after to be 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 reservoirs if any have 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 , the chains, nor the gears.

4.3.2 Precautions

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

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

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

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

4.4 Operation

4.4.1 Advices

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair up well and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under perfect conditions.

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

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.

3.3.3 Cuidados con los aceros inoxidables

Los aceros inoxidables 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 yodo, 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.

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

Pull the plug off its socket when any emergency arises .

4.6.2 Advice

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

5 Analysis and Problems Solving

5.1 Problem, causes and solutions

The Power Drive Unit Model PSE 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 processor refer to Table 02 in which the most common situations are listed with recommended solutions

Table 05

Problems

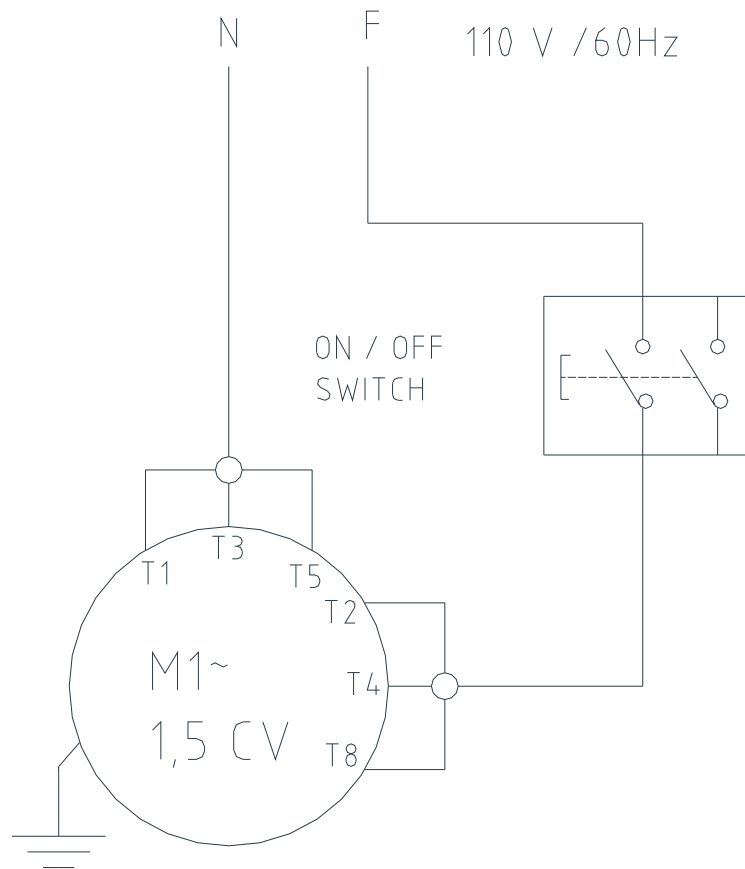
Causes

Solutions

* While in operation the machine stops	* Electricity shortage * Problem with the internal or external Electric circuit. *Broken or worn gears	* Control if the cord is plugged , or if there is electric shortage . * Call Technical Assistance . * Call Technical Assistance .
* Burnt smell or smoke	* Problem with the electric motor or other electric parts .	* Call Technical Assistance .

* The machine switches ON , but it takes time to spin the disc	* Starting capacitor failure .	* Call Technical Assistance .
* Abnormal noises	* Gears must be adjusted.	* Call Technical Assistance .

5.2 Electrical Diagram



3 OPERACIÓN

3.1 Accionamiento

IMPORTANTE

Desligue la máquina de la toma de corriente eléctrica siempre que desear retirar cualquier parte del equipamiento. La máquina es silenciosa, no deje utensilios tales como: cuchillos, ganchos, espátulas u otros sobre el equipamiento cuando en uso .

El accionamiento de la maquina es hecho a través de la Llave Prende/Desliga N° 02 (Fig.01) localizada en la parte frontal de la máquina.

3.2 Limpieza

3.2.1 Desligue la máquina y a seguir desconecte el enchufe de la toma de corriente eléctrica.

3.2.2 Limpie la maquina con un paño húmido

Cubo Posterior de Acoplamiento para Acoplamiento No. 12

Todos los acoplamientos no son parecidos.

Skyfood Equipments fabrica nuestras Unidades Motoras correspondiendo al mas alto estandard No 12 . Algunos acoplamientos no corresponden a este estandard. Skyfood incluye un cubo posterior que puede ser ensamblado al acoplamiento en sustitución al cubo existente para asegurar un perfecto encaje .

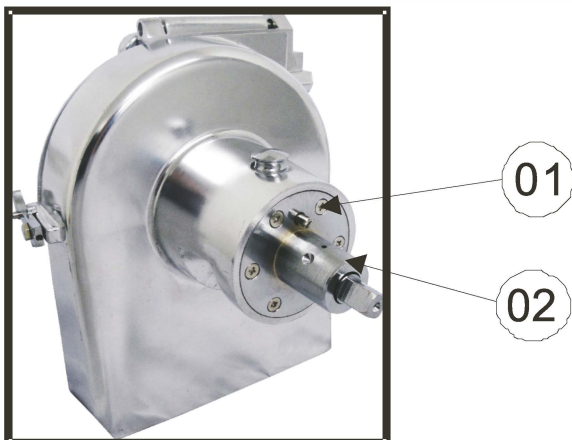
Skyfood incluye este nuevo cubo como cortesía pero no será responsable por su ensamblaje en la Unidad Motora .

Instrucciones:

Retire los tornillos (ítem 1 figura abajo) que están en el cubo posterior (ítem 2 figura abajo) de su acoplamiento .

Retire el cubo existente en su acoplamiento y ensamble el nuevo cubo.

Caso necesario por favor contacte nuestra línea Toll Free Hotline :
1 – 800 – 503 – 7534 .



2.2 Pre Operación

Inicialmente verifique si la Unidad Motora está firme en su posición.

Antes de usarla limpie la maquina con un paño húmedo .

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1 INTRODUCCIÓN

1.1 Seguridad

Cuando usada incorrectamente, la Unidad Motora modelo PSE, 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:

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

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

1.1.3 Nunca tire agua o otro liquido directamente sobre la máquina.

1.1.4 Nunca utilice ropas con mangas anchas principalmente cerca de los puños durante la operación.

1.1.5 Nunca introduzca los dedos o cualquier otro objeto , en las aberturas existentes en la maquina

1.1.6 Mantenga las manos lejanas de las partes movibles.

1.1.7 Nunca prenda la maquina con las manos, los zapatos o ropas mojadas.

1.1.8 Siempre aterre la maquina adecuadamente al instalar el equipo.

IMPORTANTE

Este equipo no es para ser utilizado por personas (inclusive niños) con capacidades físicas o mentales reducidas, o con falta de experiencia o conocimiento, a no ser que tengan recibido supervisión o instrucción referente al uso de este equipo por una persona responsable por la seguridad del mismo.

IMPORTANTE

Si el cable eléctrico no estuviera en buenas condiciones de uso, deberá ser sustituido por el Distribuidor, su asistente técnico autorizado o por una persona calificada para evitar accidentes.

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.

Figura - 01

- 01 – Caja de engranajes
- 02 – Llave Prende/Desliga
- 03 - Oficina del motor
- 04 – Manípulo
- 05 – Pie



1.3 Características Técnicas

Tabla - 01

Características	Unidad	PSE
Voltage	[V]	110
Frecuencia	[Hz]	60
Potencia	[CV]	1,5(1100)
Consumo	[kW/h]	1,1
Altura	[mm]	300
Ancho	[mm]	200
Profundidad	[mm]	500
Peso Neto	[kg]	35
Peso Bruto	[kg]	42

2 INSTALACIÓN Y PRE OPERACIÓN

2.1 Instalación

Para una operación eficiente la Unidad Motora FPS debe ser instalada sobre una superficie estable con una altura preferentemente de 850 mm .

Verifique si el voltage de la red eléctrica es igual al voltage nominal de la maquina .