

Instruction Manual



by **SKYMSEN**



MEAT MINCER
MODEL: TC12I

Office

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

Warehouse

Phone: 800 445 6601 / 973 482 5070
Fax: 973 482 0725

www.skyfood.us - commercial@skyfood.us

TOLL FREE 800 503 7534

TC 12I and TC22 Meat Mincers

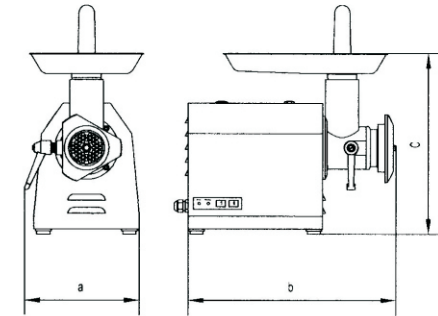
I. Introduction

TC 12I and TC22 meat mincers are state-of-the-art machines elaborately designed and manufactured by our company. They possess the following notable advantages:

1. Totally-enclosed gear driving, compact structure and stable operation.
2. Hygienic food processing is our main goal. In fact, the food-contacting components and the bodies of TC 12I and TC22 meat grinders are all made of premium stainless steel. They feature easy cleaning, smooth lines and elegant appearance without gap hiding contaminants and sharp edge hurting operators.
3. Integral structure of the electromotor to facilitate installation and maintenance.
4. Large meat grinding capacity and high productivity.

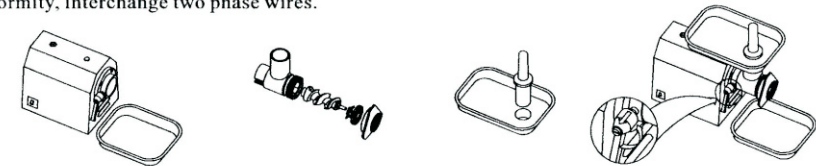
II. Main technical parameters:

Type	TC 12I	TC 22
Rated voltage	110/220/230/240V	110/220/230/240V
Rated frequency	50/60Hz	50/60Hz
Power of the electromotor	0.65kW	0.75kW
Rated input power	0.86kW	0.95kW/1 kW
IPNO	IPX1	IPX1
Capacity	120kg/h	220 kg/h
Dimensions a × b × c	225 × 445 × 358 (mm)	245 × 525 × 390 (mm)
Net weight	25kg	35kg

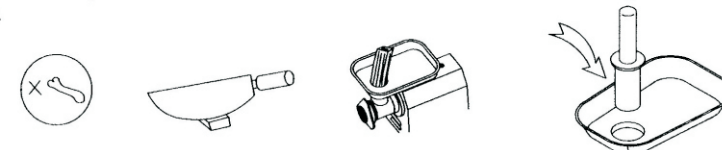


III. Operations:

1. Make sure that the voltage of the power supply is in line with the requirement, that the power wiring is appropriate and the ground wire of the outlet is stably connected. Connect the leading-out wire without a plug to an all-pole disconnection device with a contact distance no less than 3mm installed in a fixed position by the user. The rated current of the break device must be no less than 35A.
2. As to a triphase power model, make sure that the turning direction is in line with that on the turning mark. In case of unconformity, interchange two phase wires.



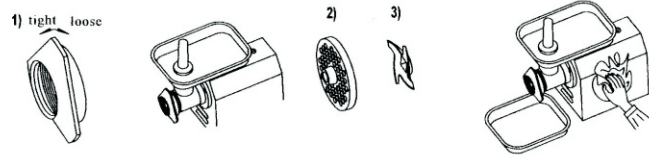
3. Detach and clean the meat-grinding components with clear water, then assemble it sequentially and lock the handle.
4. Cut the stuff into pieces of meat whose sizes are similar to that of the feeding inlet after its skin and bone are removed.



5. Feed the stuff into the grinding cavity with the feeding bar. Do not replace the bar with other tools.
6. Upon completion, detach and clean the meat-grinding components etc. immediately to prevent bacteria growth.



7. If the discharge is not smooth or the stuff becomes pasty, the reason may be:
 - 1) The locking of the front nut is not tight enough, resulting in poor contact between the grinding blade and the discharge plate. Readjust the nut.
 - 2) The grinding plate is blocked. Clean it.
 - 3) The grinding blade is too blunt. Sharpen or replace it.



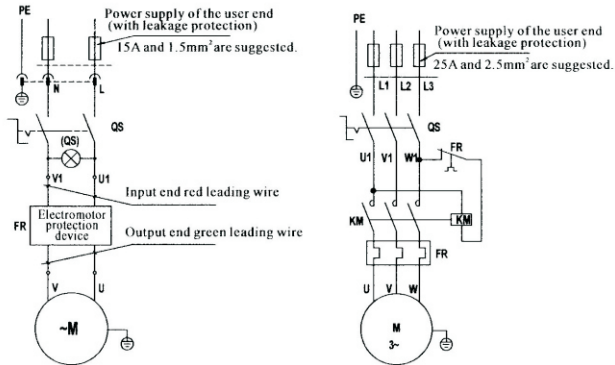
IV. Maintenance

1. Clean the machine thoroughly upon every operation. Wipe the body with just a piece of wet cloth.
2. Oil the gear cavity on a regular basis. Lubricate the gear and shaft bearing about half a year with around 0.1kg of lubricant.
3. Protect the grinding blade from damage. If necessary, sharpen or replace it.

Warning: Do not wash the machine with water directly.

Notes: The machine is equipped with an electromotor overload protection device. Upon overloading or obstruction, the power of the electromotor will be cut off to protect the electromotor from damage. Cut off the power supply immediately and troubleshoot before connecting the power and restarting the machine.

V. Circuit diagram



TC121 TC22 (~220V)

TC22 (3~380V)

The above diagram is only for reference and subject to change without prior notice.

TC121 TC22 (~110/220/230/240V)

Code	Name	Quantity
M	Uniphase asynchronous electromotor	1
QS	Power switch with lamp	1
FR	Electromotor protection device	1

TC22 (3~220/380/415V)

Code	Name	Quantity
M	Triphase asynchronous electromotor	1
KM	AC contactor	1
QS	Power switch	1
FR	Thermorelay	1

Warranty Registration



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 (Receipt): Yes - Period: one (1) year from the date of purchase by the original purchaser/user.
 No - Period: ninety (90) days from the date of shipping to the dealer.

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

* Purchased From: _____
 Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

SKYFOOD 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 April 1st, 2011.

SKYFOOD'S LIMITED WARRANTY

All new **products FLEETWOOD by SKYMSSEN and SKYMSSEN**, 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"). 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 or stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. In addition, this warranty does not cover normal wear and tear of certain items, such as, but not limited to, 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. **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. **The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.**

Products weighing less than seventy (70) lbs must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). SKYFOOD offers a limited **on-site warranty only for products whose weight exceeds seventy (70) lbs, provided they are installed in a location that is within a thirty (30) mile radius of a Service Company.** In this case, warranty services will be provided during regular business hours.

Per SKYFOOD's discretion, SKYFOOD offers a limited **on-site warranty, provided they are installed in a location that is within a fifty (50) mile radius of a Service Company. End Users are responsible for all extra travel and mileage rates.** Warranty services will be provided during regular business hours. This warranty shall not take effect unless and 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.**

General Safety Practices

IMPORTANT

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

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

The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

Basic Operation Practices

Dangerous parts

Some parts of the electric devices are connected to high voltage points.

These parts when touched may cause severe electrical shocks or even be fatal.

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

Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents.

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

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

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

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

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 labels stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

SAFETY PROCEDURES AND NOTES BEFORE SWITCHING 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.

Danger

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

Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

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

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.

AFTER THE WORK ENDS

Cares

Always clean the machine, to do the cleaning SWITCH IT OFF, AND TAKE OUT THE PLUG FROM THE ELECTRICITY SUPPLY SOCKET .

Never clean the machine BEFORE IT IS COMPLETELY STOPPED.

Fit all the machine components in their due places, before switching it on again.

MAINTENANCE

Dangers

Any maintenance is dangerous if made with the machine switched on.

SWITCH IT OFF AND TAKE OUT THE PLUG FROM THE SOCKET, DURING ALL THE MAINTENANCE OPERATION.

IMPORTANT

In any emergency situation, always take the plug out of its socket.

ADVICES

Electrical or mechanical maintenance shall be made by qualified persons. The person in charge of the maintenance performances shall check the machine works under TOTAL SAFETY CONDITIONS.

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.

TERMS AND CONDITIONS OF SALE

Terms of Sale

Purchase of any products sold by SKYFOOD shall be subject to and expressly limited by the terms and conditions contained herein. No changes to, waiver of, or addition to any of these terms and conditions shall be effective unless agreed to in writing and signed by SKYFOOD. Buyer acknowledges and agrees that these terms and conditions supersede the terms and conditions of any purchase order or other documentation used by Buyer and, except for delivery and billing addresses, and quantities prices and items ordered, any conflicting or additional terms are void and have no effect, but that Buyer may place orders by use of purchase orders and other documentation for its convenience purposes only. Notwithstanding the foregoing, SKYFOOD reserves the right at any time to amend these terms and conditions, and Buyer shall be deemed to accept such amended terms and conditions by ordering products herein offered after the date of such amendment. Additional special terms and conditions of SKYFOOD may be applicable with respect to certain products.

Orders Acceptance

All orders from Buyers, whether solicited and written by either a SKYFOOD EQUIPMENT, LLC ("SKYFOOD") Sales Representative, distributor or dealer, are deemed offerings to purchase until accepted by SKYFOOD. SKYFOOD reserves the right to accept orders in full or in part. Acceptance may be either by written confirmation or shipment of the order, in full or in part.

Shipping

TERMS – All prices are FCA (Free Carrier) shipping point. Unless express instructions in writing are received from the Buyer, SKYFOOD has complete freedom in choosing the means, route and procedure to be followed in the handling, transportation and delivery of the goods. SKYFOOD will advance the shipping costs on behalf of the Buyer and charge it accordingly. **SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason whatsoever 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. Please, inspect your unit upon arrival at the destination and report any transit damage to SKYFOOD and to the shipping company, in order to initiate a claim with the latter. Claims must be reported to the transportation company within fifteen (15) days as of the date of the shipping.**

Free Shipping

Orders of \$4,000.00 or more, with a minimum of 2 pieces (mixed or matched), shipped to the same address in the continental United States will have free shipping.

Tax Information

Any tax, duty, custom or other fee of any nature imposed upon the products, their sale, transportation, delivery, use or consumption shall be paid by Buyer in addition to the price quoted or invoiced. If SKYFOOD is required to prepay any such tax or fee, Buyer will reimburse SKYFOOD. Buyer must provide SKYFOOD with a resale/exemption certificate in order to avoid the withholding of applicable taxes.

Interest

Past due balances are subject to a interest charge of 1.5% per month or the highest rate permitted by law, whichever is lower, until paid.

Return Policy

All returns are subject to the prior authorization of SKYFOOD, in its discretion. Buyer must contact Buyer Support at **305-868-1603**, or by fax at **305-866-2704**, or via e-mail at sales@skyfood.us in order to request a Return Authorization number ("RA") providing, along with the identification of the goods, a specific reason for return. Buyer Support will either authorize or deny the request for return. Only NEW and UNUSED items are acceptable for return. Unauthorized returns will be destroyed and no credit issued. All authorized returned goods must be shipped freight prepaid to SKYFOOD.

All returned goods are subject to a 20% handling/restocking fee. All returns must be returned in their original packaging and within thirty (30) days from the shipping date.