



by **SKYSEN**

## **Instructions Manual**



**Meat Slicer**

**Model / Modelos**

**GL275D / GL300D / GL350D**

UG0093 - August /2011

**Office**

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Fax: 305-866-2704

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# SUMMARY

1. Notice	2
2. Main Technical Specifications	4
3. Machine Instruction And Part Name:	4
4. Operation	4
5. Cleaning	5
6. Maintenance	6
7. Blade Sharpening	6
8. Illustration	7
9. General Safety Practices	8

# 1. Notice

=>**WARNING**- Read all instructions and SAVE THESE INSTRUCTIONS

=>**CAUTION** - To Reduce the Risk of Electric Shock or Injury, Use Indoors Only.

Power supply shall be complied with electric requirements on the label rating. It will cause the serious trouble of fire or mechanical hazards if improperly used.

This product must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This product is equipped with a cord having a grounding wire with an appropriate grounding plug. The plug must be plugged into an outlet that is properly installed and grounded in accordance with all local codes and ordinances.

=>**WARNING** – Improper installation of the grounding plug is able to result in a risk of electric shock. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Please turn off the main switch and unplug from the power supply when emergency happens.

=> **CAUTION**- NEVER put your hands or fingers near the blade when the machine is running

=>**WARNING**- To reduce the risk of electric shock, do not remove or open cover. Refer servicing to qualified personnel

=>**WARNING** - The machine should be repaired by manufacturer or agent if the machine faults.

=>**WARNING** – Do NOT mend the machine. We are not responsible for hurting or equipment fault as user mending machines himself If the supply cord is damaged, it must be replaced by the

manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

=>The appliance is not to be cleaned with a water jet, otherwise it will cause an electric shock and damage the mechanical itself and electric parts.

=>The machine could not work when the integrated blade sharpener was taken down.

=>CAUTION - Please turn off all switches when not operating or servicing.

=>UNPLUG the machine before cleaning..

=>STOP the machine immediately when hear strange noises.

=>Always check if blade-cover, table loading meat, blade and other parts are properly installed on the machine.

=>Do NOT cut frozen meat below the temperature of 21°F.

=> Please contact us if this Instruction Manual is damaged or if you need another copy.



Ground terminal must be ground before the slicer fixed.  
Avoid resulting in personal server injury due to leakage.



Slicer operates automatically; keep hands clear or it will cause personal injuries.



Care is needed when handling cutting blades during cleaning.

### Warranty Registration



**IMPORTANT:**  
Only for products of the trademark:  and 

### Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

### Return completed form to:

SKYFOOD EQUIPMENT LLC  
11900 Biscayne Blvd. Suite 512  
North Miami, FL 33181 - USA

### Or fax form to:

305-866-2704

### User Details

\* Contact Person: \_\_\_\_\_

\* Business type:

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

\* Company Name: \_\_\_\_\_

\* Address: \_\_\_\_\_

\* City: \_\_\_\_\_

\* State: \_\_\_\_\_ \* Zip Code: \_\_\_\_\_

\* Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

\*\* E-mail: \_\_\_\_\_

Web page: \_\_\_\_\_

I would like to join the Mail List.

I would like to join the E-mail List.

### Product Details

\* Product Commercial Item: \_\_\_\_\_

The Product Commercial Item can be found on the machine Product Identification Label.

\* Serial Number: \_\_\_\_\_ \* Confirm Serial Number: \_\_\_\_\_

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

\* Proof of Purchase:  Yes  
 No

\* Purchased On: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ ( mm / dd / yyyy )

\* Purchased From: \_\_\_\_\_  
Company Name

\* Indicates required field.

\*\* Indicates required field, not mandatory by Fax.

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](http://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](http://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.**

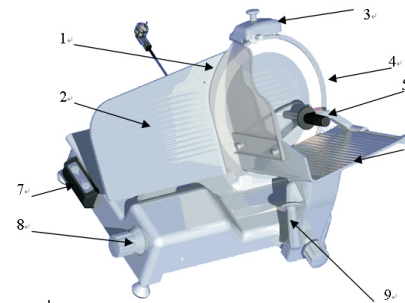
#### Updates

These **Terms and Conditions** were last updated on August 22<sup>th</sup>, 2011.

## 2. Main Technical Specifications

Model	GL275D	GL300D	GL350D
Voltage(V)	110/60Hz 220-240/50-60Hz	110/60Hz 220-240/50-60Hz	110/60Hz 220-240/50-60Hz
Power (W)	250	250	400
Slicing Thickness(mm)	0.2-30	0.2-30	0.2-30
Blade Diameter(mm)	275	300	350
Max Slicing width	290	290	290
Measurement	805*631*501	805*631*501	805*631*501
Net Weight (lb)	53	54	115
Shipping Weight (lb)	61	62	148

## 3. Machine instruction and part name:



1. Blade
2. Gauge plate
3. Integrated blade sharpener
4. Blade cover
5. Last slice device
6. Carriage
7. Power switch
8. Slice receiving control
9. Carriage handle

## 4. Operation

1. The machine should be installed on a work surface that has sufficient stability and strength to support the weight of the machine.
2. Make sure that the line voltage of your mainpower source matches the rated voltage of the machine.
3. Turn the switch on and let the machine race about 2-3 minutes look if the machine works well.
4. Turn the switch on and let the machine race about 2-3 minutes look if the machine works well. Turn the switch on, the pilot lamp of the power button is lighting.

1. Adjust the slice thickness by turning the slice thickness regulator on the opposite way of watch hands. Make the fixing positioner head get in touch with the plate.

2. Pushing the product carriage forward and back over the blade with a continuous motion, using the product pusher handle and the pusher knob.

3. After slicing, make the indicator on the zero position. Turn the fixing positioner knob and let the fixing positioner head back to the original position.

4. You can now move away the slices and the product.

## 5. Cleaning:

1. Always turn off and unplug the machine before cleaning, and make sure to turn the slice thickness regulator to zero position.

2. Never use any chemical or abrasive products. Do not use a brush or any other type of utensils instrument, which could damage the different piece of the slicer.

3. Clean the machine with a cloth. Make sure to clean the machine completely every day.

4. Removing the blade cover away from the blade when cleaning, and clean the product carriage too.

5. Warnings for blade cleaning:

- A. Wear a safety glove for making this operation;
- B. Do not touch the edge of the blade;
- C. This is a dangerous operation. Take caution please.

6. Put the clean machine after waiting 5 minutes

7. Attention: Do not wash the machine by water directly.

### SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYSEN** and **SKYSEN**, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, 24h Customer support, or visit the Customer Service section of [www.skyfood.us](http://www.skyfood.us).

### SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYSEN** and **SKYSEN** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated

## 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 STOPED.

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.

## 6. Maintenance:

### 1. Blade rustproof:

- A. Dry the blade with fry cloth after work;
- B. Spread the cooking oil on the edge of the blade with dry cloth;
- C. Sharp the blade every day to prevent rust.

### 2. Guide lubrication:

- A. Push the carriage to one side, and clean the grease dirt of the guide with dry cloth;
- B. Smear the guide surface with grease by finger, well spread and lubricate;
- C. It is suitable to lubricate the guide every week.

### 3. Pusher axle lubrication:

- A. Clean the pusher axle with dry cloth first;
- B. Put the cooking oil on the both of the axles and pull the pusher up and down to make the oil well spread and the pusher work well
- C. It is suitable to lubricate the axle every day.

### 4. Sharpener lubrication

- A. Clean the sharpener axle before sharpening;
- B. Put the cooking oil on the axles;
- C. Turn around and slide the axle until the axles work well.

### 5. Localizing head lubrication:

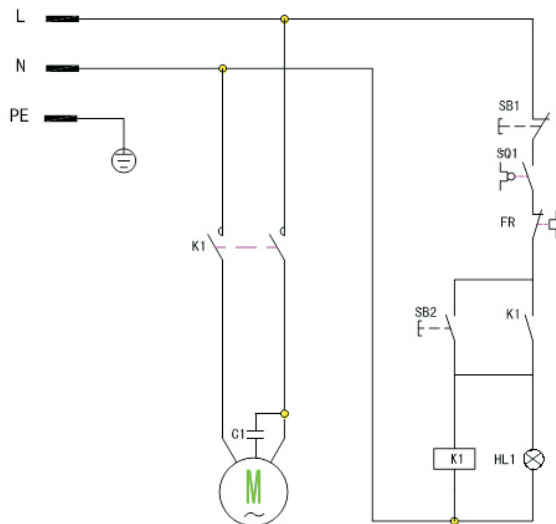
- A. Clean the machine and put the cooking oil on;
- B. Turn the handle back to the original position;
- C. It is suitable to lubricate it every week and do not spread too much oil.

## 7. Blade Sharpening:

- 1. You ought to sharpen the blade make sure it is sharp enough.
- 2. Clean the edge of blade before sharpening.

3. Pull the sharpener out and lubricate the sharpener axles as it works well
4. Pull the sharpener out and turn 180°, press the right side stone down by finger then put the sharpener to the working position.
5. Make sure that the surface of stone is nesting closely to the surface of edge. If not, please adjust it.
6. Turn the power on and the blade work 1-2 minutes, stop the machine look if the blade is sharpened well, if not, continuous
7. Press the left side stone down and make sure the surface of stone is nesting closely to the surface of blade, then sharpen 3 seconds to remove the burr.
8. Put the sharpener back to the original position after work.
9. Always keep the stone clean as the stones work well.
10. Do not look the stone rotate always or it will hurt your finger

## 8 .ILLUSTRATION (110V/60Hz, 220V~240V /50Hz-60Hz)



## 9. 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.