

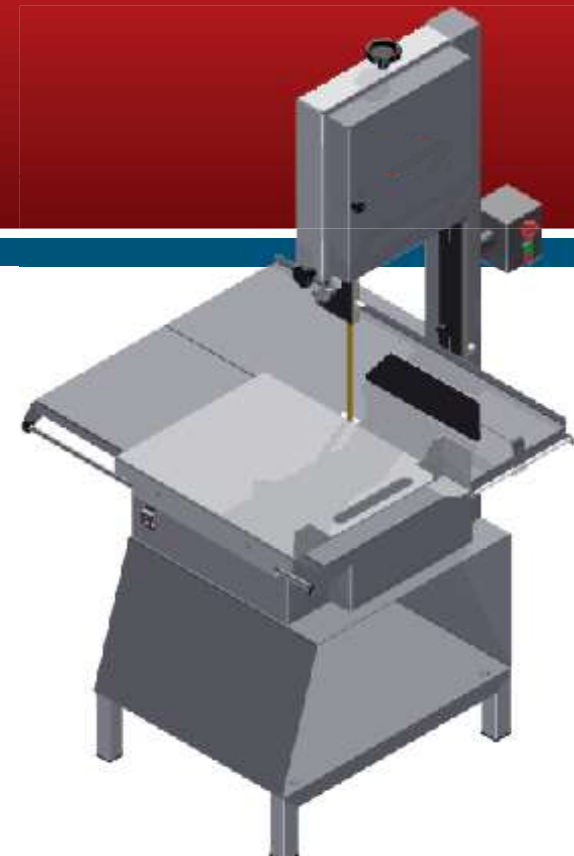


YOU CAN TRUST



YOU CAN TRUST

## INSTRUCTIONS MANUAL



Skyfood Equipament LLC

**OFFICE**

175 SW 7th Street - Suite # 2416  
Miami, FL 33130

**1-800-503-7534 | 305-868-1603**

UG0138

Data de Correção: 06/10/2014

- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED, CONSULT OUR DEALERS  
- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS, THE INFORMATION CONTAINED IN THE PRESENT  
INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE.

[www.skyfood.us](http://www.skyfood.us)

Band Saw  
**SKE**

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## Registro de Garantía



## Preguntas sobre como llenar este formulario?

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

**Devuelva el formulario completo a la:**

SKYFOOD EQUIPMENT LLC  
11900 Biscayne Blvd. Suite 616  
North Miami, FL 33181 - USA

**O fax formulario a:**

786 522 6765

## Información del Usuario

\* Persona de Contacto: \_\_\_\_\_

\* Tipo de Empresa:

- |  |   |
|--|---|
| <input type="checkbox"/> Panadería Bagel y Operaciones                   | <input type="checkbox"/> Mayorista con Comestibles                            |
| <input type="checkbox"/> Panadería (Asociado con Restaurante)            | <input type="checkbox"/> Mayorista sin Comestibles                            |
| <input type="checkbox"/> Bolera  | <input type="checkbox"/> Empacador de Carne                                   |
| <input type="checkbox"/> Negocios e Industria en la Casa de Alimentación | <input type="checkbox"/> Otros negocios que prepara o sirven alimentos        |
| <input type="checkbox"/> Carnicería                                      | <input type="checkbox"/> Otros negocios que vende, pero no sirven comida      |
| <input type="checkbox"/> Abastecimiento                                  | <input type="checkbox"/> Pizza (Cenar en /llevar)                             |
| <input type="checkbox"/> Club de Tiendas                                 | <input type="checkbox"/> Restaurantes (Independiente / cadena)                |
| <input type="checkbox"/> Tienda de Conveniencia                          | <input type="checkbox"/> Escuela  |
| <input type="checkbox"/> Club de Campo                                   | <input type="checkbox"/> Estadios / Coliseum                                  |
| <input type="checkbox"/> Delicatessen (Cadena / Restaurante)             | <input type="checkbox"/> Supermercado   |
| <input type="checkbox"/> Delicatessen (Independiente y No-Restaurant)    | <input type="checkbox"/> El parque temático                                   |
| <input type="checkbox"/> Tienda de Alimentos                             | <input type="checkbox"/> Universidad / Escuela                                |
| <input type="checkbox"/> Gobierno  | <input type="checkbox"/> Viñedo   |
| <input type="checkbox"/> Hospital  | <input type="checkbox"/> Clube de Almacenes                                   |
| <input type="checkbox"/> Alojamiento                                     | <input type="checkbox"/> Operación de cocción al por mayor (no institucional) |

\* Nombre de la Compañía: \_\_\_\_\_

\* Dirección: \_\_\_\_\_

\* Ciudad: \_\_\_\_\_

\* Estado: \_\_\_\_\_ \* Zip Code: \_\_\_\_\_

\* Teléfono: \_\_\_\_\_ Fax: \_\_\_\_\_

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

Página Web: \_\_\_\_\_

Me gustaría unirse a la lista de correo.

## Detalles del Producto

\* Item Comercial del Producto: \_\_\_\_\_

El item comercial del producto se puede encontrar en la etiqueta de identificación del producto de la máquina.

\* Número de serie: \_\_\_\_\_ \* Confirme el número de serie: \_\_\_\_\_

Esta información, el número de serie del producto, también se puede encontrar en la etiqueta de identificación del producto de la máquina.

\* Prueba de compra:  Sí  
 No

\* Comprado en: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ (mm / dd / yyyy)

\* Adquirido en: \_\_\_\_\_  
Nombre de la compañía

\* Indica que el campo es obligatorio. \*\* Indica que el campo es obligatorio y no obligatorio por Fax.

SKYFOOD se reserva el derecho de cambiar los términos de la Garantía Limitada a cualquier momento sin previo aviso. También se reserva el derecho de cambiar el proyecto y las especificaciones de sus equipos ó cualquier otra documentación a cualquier momento. El usuario final no tendrá derecho a compensaciones resultantes de éstos cambios.

**Actualización :**

Estes **Terminos y Condiciones** fueran por ultimo actualizadas en 1 de Marzo 2015.

## 1. Introduction

### 1.1 Safety

When misused, the Band Saw SKE can be potentially DANGEROUS. Maintenance, cleaning or any other service on this machine must be made only by properly trained technicians and the power plug must be disconnected. For your safety, the following instructions must be followed in order to avoid accidents:

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

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 Never touch the blade N°. 09 (Pic.01), even when the machine is off, because it has sharp edges.

1.1.4 Never use water jets directly upon the machine.

1.1.5 Never use clothes with wide sleeves, especially on the wrists during the operation.

1.1.6 Never adjust the thickness guide N°.13 (Pic.01) with the blade in movement.

1.1.7 Keep your hands away from movable parts, when in operation .

1.1.8 Never turn the machine on with wet hands, shoes or clothes.

1.1.9 When setting the machine, do not forget to check the grounding.

#### **IMPORTANT**

**For the safety of the user, the Mini Band Saw SK brings a safety system which prevents machine from turning on unless the upper door N°.02 (Pic.01) , the lower door N°.04 (Pic.01) and the blade protection No. 15 (Pic. 01 ) are in the right position.**

Your equipment has additional protection against eventual fault. The integrity of the motor and of the operator is kept under this adverse condition.

One of these protections is the thermal overload switch. In case your equipment suddenly stops, wait for a few minutes and press the overload switch button, located on the rear part of the equipment.

**IMPORTANT**

**This equipment is not to be used by persons (including children) with any physical or mental inabilities, or without operation experience and knowledge, which can only be acquired by means of instruction and supervision of a security staff.**

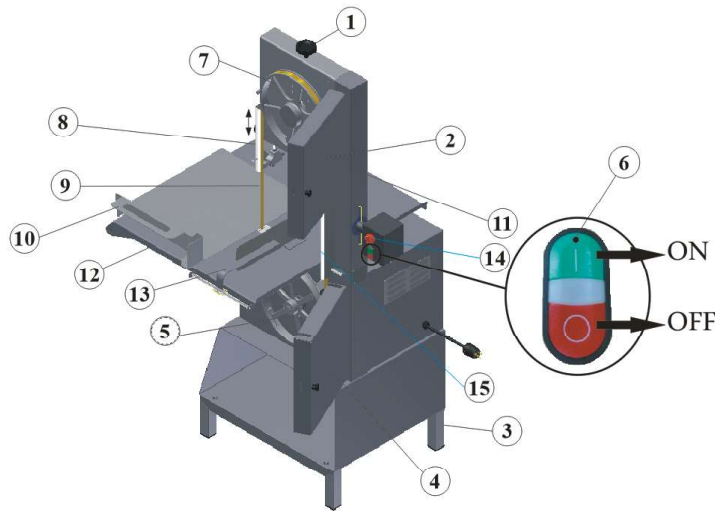
**IMPORTANT**

**If the Cord is not in good conditions of use, to avoid accidents it must be replaced by the supplier, an authorized technician or someone qualified for the service.**

**1.2 Main Components**

All components of this machine were made of raw materials carefully selected for each function, according to the test patterns and Siemens experience.

**PICTURE 01**



- 01-Blade tension graduator handle
- 02-Upper door
- 03-Foot
- 04-Lower door
- 05-Lower Wheel
- 06-ON / OFF Switch
- 07-Upper Wheel
- 08-Blade Guide

- 09-Blade
- 10-Movable table
- 11-Frame
- 12-Fixed table
- 13 – Thickness Guide
- 14 – Emergency Button
- 15 – Blade Protection

por cualquier perdida, daño, daño oculto, despensa ó atraso de mercaderías, por cualquier motivo cuando dichas mercaderías estuvieren en custodia, posesión ó control de terceras partes seleccionadas por SKYFOOD para despachar, tramitar, libertar, transportar ó otros servicios relativos a estas mercaderías. El único remedio por la quiebra de cualquier garantía se limita a lo que es expuesto arriba.

Todos los productos que se encuentren en instalaciones ó domicilios que no sean comerciales, deben ser llevados o despachados, con flete prepago, sea para las instalaciones de SKYFOOD, sea para una compañía de servicio (“Compañía de Servicio”) indicada por SKYFOOD. Productos que se encuentren en instalaciones comerciales y con peso menor que setenta (70) libras deben ser traídos o despachados, flete prepago, sea para las instalaciones de SKYFOOD sea para la Compañía de Servicio. Distancia o tiempo de viaje NO serán pagados. SKYFOOD ofrece una garantía limitada en sitio para productos que estén solamente en instalaciones comerciales con peso neto superior a setenta (70) libras, siempre que estén instalados en una dirección dentro de un rayo de treinta (30) millas de una Compañía de Servicio. **Usuarios finales son responsables por todos los costos extra de viaje y costo por milla.** En este caso servicios de garantía serán provenientes durante las horas de trabajo comerciales.

**Este producto sera sustituido o reparado bajo la garantía, por un periodo de un (1) año desde la fecha de compra por el comprador original/usuario (“Usuario Final”), ó diez ocho (18) meses a partir de la fecha de envío desde el almacén de SKYFOOD cual sea la fecha que expire primero.**

Accesorios serán remplazados ó reparados bajo la garantía por un periodo de (30) días a partir de la fecha de compra por el comprador/usuario (“Usuario Final”), ó diez ocho (18) meses a partir de la fecha de envío desde el almacén de SKYFOOD cual sea la fecha que expire primero.

La garantía no será aplicable hasta que un formulario de **REGISTRO DE GARANTÍA** sea recibido por SKYFOOD EQUIPMENT, LLC, dentro de treinta (30) días de la fecha de la compra. El **REGISTRO DE GARANTÍA** sea en el Manual de Instrucción de cada producto ó en el sitio de SKYFOOD: [www.skyfood.us](http://www.skyfood.us). El Usuario Final debe llenar el formulario de **REGISTRO DE GARANTÍA** y mandarlo para SKYFOOD de acuerdo con las instrucciones indicadas en el referido sitio. **Sin el cumplimiento de esta condición la garantía NO será valida.**

**La garantía no se extiende para productos de terceros. No existen otras garantías ó condiciones expresas otras que aquellas ofrecidas por cada fabricante de productos vendidos por SKYFOOD que no sean bajo la marca FLEETWOOD by SKYMSSEN, SKYMSSEN y SKYFOOD.**

Para preguntas ó asistencia, no devuelva el producto ó accesorios para la tienda, por favor llame a Toll Free 1-800-503-7534, ó visite la sección Servicio al Cliente en [www.skyfood.us](http://www.skyfood.us). Para un servicio mas rápido tenga disponible el nombre del modelo, el numero de serie y la prueba de compra para que el operador le asista.

## SKYFOOD EQUIPMENT LLC - SERVICIO

Para preguntas o asistencia, llame SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, o visite la sección de Servicio al Cliente en **www.skyfood.us**.

### GARANTIA LIMITADA DE SKYFOOD

Salvo especificado diferentemente nuevos productos **FLEETWOOD by SKYMSSEN, SKYMSSEN** y **SKYFOOD** accesorios excluidos, vendidos por SKYFOOD EQUIPMENTS, LLC (“SKYFOOD”), para uso solamente en los Estados Unidos (colectivamente “Productos” ó singularmente “Producto”) son garantizados de estar libres de defectos en los materiales y la mano de obra por un periodo de un (1) año desde la fecha de compra por el comprador original/usuario (“Usuario Final”), ó diez ocho (18) meses a partir de la fecha de envío desde el almacén de SKYFOOD cual sea la fecha que expire primero. Varios productos nuevos y accesorios pueden ser garantizados por un periodo diferente de un (1) año, mientras otros podrían estar sujetos a limitaciones de transporte, como especificado en Manual de Instrucción del producto. **Es necesario presentar la Prueba de Compra, caso contrario la garantía NO SERÁ APLICABLE.** Ninguna garantía es dada ó implícita para usuarios secundarios o para terceras partes. Es condición fundamental de la Garantía que SKYFOOD sea notificada de cualquier defecto en materiales ó mano de obra en el plazo de cinco (5) días del ocurrido, dentro del plazo de la garantía. Si el aviso del reclamo, bajo esta garantía, es hecho en tiempo por el usuario final, SKYFOOD ó una compañía de servicio (“Compañía de Servicio”) indicada, hará el reparo o la sustitución del Producto, a criterio de SKYFOOD, bajo las condiciones adicionales escritas abajo.

Esta garantía no se aplica si el daño ocurre de una instalación impropia ó mantenimiento hecho por una compañía de servicio (“Compañía de Servicio”) no autorizada, tensión eléctrica errada, ni si los productos ó partes hubieren sido usados fuera de conformidad con las instrucciones de operación y mantenimiento, sujetos a mal uso ó abuso, ó dañificados por accidentes, causas de fuerza mayor, uso anormal, tensión ó cualquier otra causa que no sea de responsabilidad de SKYFOOD o afuera de su razonable control. **Esta garantía NO cubre mano de obra de servicio y despensas de viaje para proceder ajustes en los productos o /y accesorios.** Además del desgaste y rasgue de algunos ítems, como pero no limitado a; partes de vidrio, hojas de corte, piedras, cuchillas, platos, cuchillas de corte, discos de corte, vedamientos, cambios de óleo, cinta para vedamiento, cintas de aislamiento, gusanos, rodamientos auto-lubricados, carbones para motores eléctricos, y otras partes desgastables por su naturaleza y que necesiten ser repuestas con frecuencia. **Componentes eléctricos están sujetos a desgaste y rasgue natural y no están cubiertos por esta garantía. ESTA GARANTÍA ESCLUDE TODAS GARANTÍAS VERBALES, ESTRUCTURALES, EXPRESA, Ó IMPLICITA QUE PUDIERA SER APLICABLE A SKYFOOD, INCLUSO, PERO NO LIMITADO A, CUALQUIER GARANTIA IMPLICITADE COMERCIALIZACIÓN Y ADAPTABILIDAD PARA FINALIDADES PARTICULARES.** Bajo ninguna circunstancia SKYFOOD será responsable por pérdida de uso, renta o lucros cesantes o por daños incidentes ó consecuentes. SKYFOOD en ninguna circunstancia será responsable

## 1.3 Technical Data

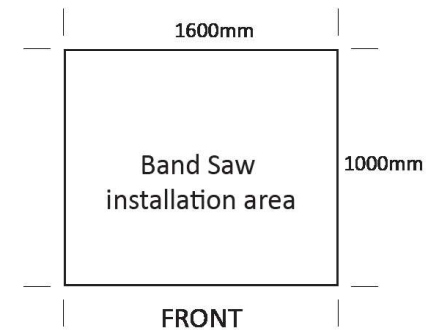
TABLE 01

CHARACTERISTICS	UNIT	SKE
Voltage	V	110
Frequency	Hz	60
Power Rating	CV	1
Consumption	kWh	0,7
Height	mm	1720
Width	mm	990
Depth	mm	875
Net Weight	kg	104
Gross Weight	kg	151
Maximum Cut Width	mm	290
Maximum Cut Height	mm	330

## 2 Installation and Pre - Operation

### 2.1 Installation

The Band Saw must be installed onto a stable working surface. Verify if the voltage of the power point it will be connected to is 110V.



## 2.2 Pre-Operation

### IMPORTANT

Make sure the blade is set with the correct tension before the operation, by rotating the Blade Tension Graduator handle N<sup>o</sup>.01 (Pic.01) clockwise, until the right tension is obtained .

Check if the Band Saw is firm on its position. Before using it, thr blade, the wheels and the doors must be cleaned with water and neutral soap.

In order to graduate ( stretch ) the blade, rotate the Blade Tension Graduator handle N<sup>o</sup>.01 (Pic.01) clockwise until the blade reaches the right tension.

## 3 Operation

### 3.1 Procedure for Operation

### IMPORTANT

Under no circumstances put your hands towards the blade to push the product to be cut.

With the machine switched off, adjust the Thickness Guide N<sup>o</sup>.13 (Pic.01). To operate the Band Saw, activate the ON / OFF Switch N<sup>o</sup>.06 (Pic.01). Place the product to be processed upon the Movable Table N<sup>o</sup>.10 (Pic.01), push it towards the blade N<sup>o</sup>.09 (Pic.01) and lean it on the Thickness Guide N<sup>o</sup>.13 (Pic.01), keeping the desired slice thickness. When pulling back the product, be careful so it does not touch the flat side of the blade, preventing the blade from getting out of the wheels.

### 3.2 Cleaning

To clean the machine, firstly disconnect it from the power point. All the parts that have contact with the meat must be cleaned.

Find below the description of the procedure to remove the removable parts:

#### 3.2.1 - To remove the Upper Door

Pull the Upper Door front side with the handle and lift the door .

#### 3.2.2 - To remove the Lower Door

Pull the lower door with the handle and lift the door vertically.

## 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 616  
North Miami, FL 33181 - USA  
Or fax form to:  
786 522 6765

## 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 MD Grocery                |
| <input type="checkbox"/> Baking Center                                 | <input type="checkbox"/> Meat Packer and Purveyor                         |
| <input type="checkbox"/> Business and Industry In-House Fooding        | <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"/> Pican (Drive In / Carry Out)                     |
| <input type="checkbox"/> Chain Stores                                  | <input type="checkbox"/> Restaurants (Independent / Chain)                |
| <input type="checkbox"/> Convenience Store                             | <input type="checkbox"/> School   |
| <input type="checkbox"/> Country Club                                  | <input type="checkbox"/> Steaks / Cafeteria                               |
| <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 Operations (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: \_\_\_\_\_

This Product Commercial Item can be found on the machine's Product Identification Label.

### Serial Number: \_\_\_\_\_

### Confirm Serial Number: \_\_\_\_\_

This Information, the Product Serial Number, should be found on the machine's 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.

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 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"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.**

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"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.

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.**

**No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the FLEETWOOD by SKYMSSEN, SKYMSSEN and SKYFOOD brand.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at [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 March 1st, 2015.

#### 3.2.3 - To remove the blade

Loosen the blade by rotating the Blade Tension Graduator Handle No.01 (Pic.01) anti-clockwise and remove it from the upper and lower wheels.

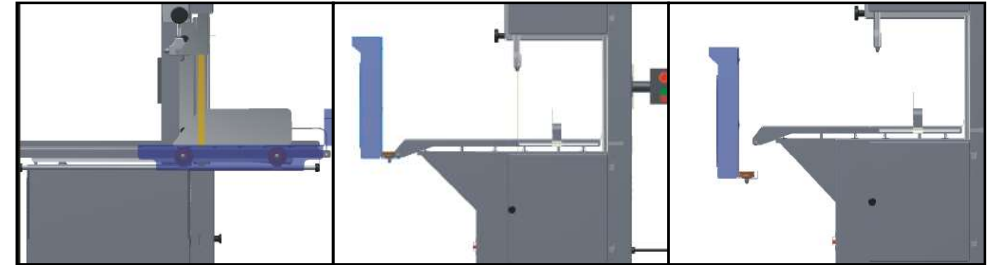
#### 3.2.4 - To remove the movable table

Push the Movable Table to the back of the saw until the rollers are aligned with the Movable Table Guide Shafts ( Pic. 02) and incline it upwards until the Movable table splits insert into the Guide Shaft slits ( Pic.03) . The Movable table will then be loose ( Pic.04) .

PICTURE 02

PICTURE 03

PICTURE 04



#### 3.2.5 - To remove the fixed table

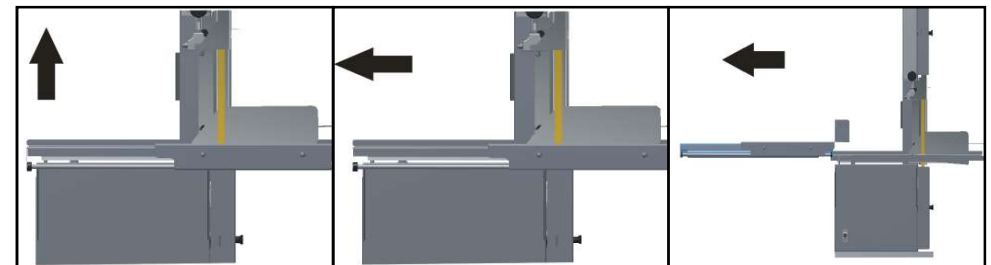
The Fixed Table may be removed along with the Movable Table , however it may be more easy to previously remove the Movable Table ( item 3.2.4 )

To remove the Fixed Table lift the Table back side approximately 2 cm (Pic.05), then pull the Table backward about 4 cm until the table gets free from the reinforcements splits . Then lift the table ( Pic.07)

PICTURE 05

PICTURE 06

PICTURE 07



### 3.2.6 – To remove the Lower Wheel

Remove the loops (Pic. 08) that fasten the Lower Wheel, and remove the wheel pulling it to the front as per Picture 09.

PICTURE 08



PICTURE 09



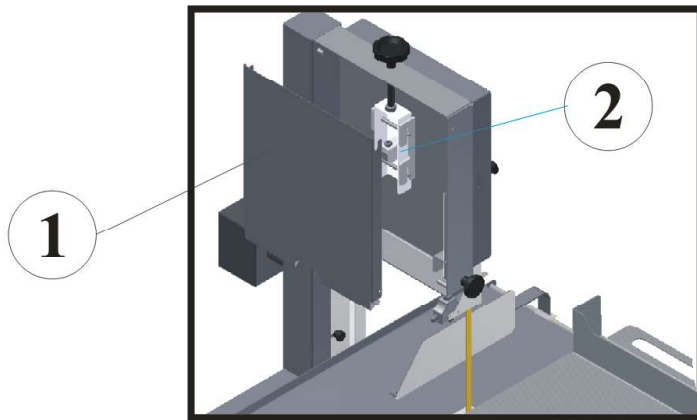
### 3.2.7 – To remove the Upper Wheel

Remove the blade and after bend the wheel then pull it front side .

### 3.2.8 To Remove the Blade Stretcher

Pull the Head back cover No.01 (Pic.10) to remove it , then remove the Blade Tension Regulator Handle No. 01 (Pic.01) ,and withdraw the Blade Stretcher N0.02 (Pic 10 )

PICTURE 10



## SKYFOOD EQUIPMENT LLC - SERVICE

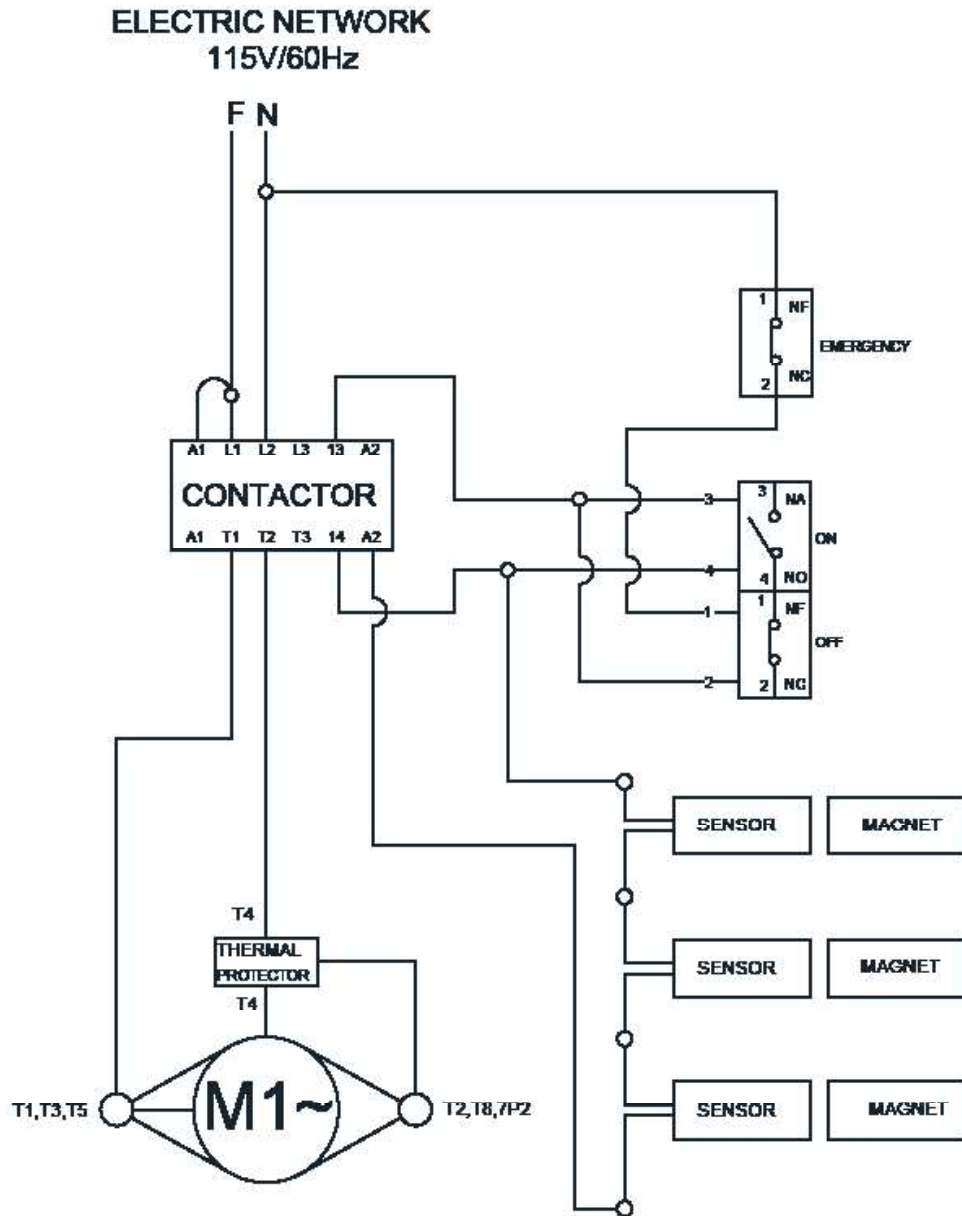
For questions or assistance, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, or visit the Customer Service section at [www.skyfood.us](http://www.skyfood.us).

## SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYMSEN, SKYMSEN and 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"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. 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

## 7. Electrical Diagram



3.2.9 – To remove the Blade Protection

Loosen the 2 handles and take the blade protector out by pulling it backwards as indicated in Picture 11.

**PICTURE 11**



3.2.10 – Wash all the parts with hot water and neutral soap, drying them afterwards.

3.2.11 – Never use hard and sharp objects, such as: knives, hooks and others, to clean pieces of meat stuck to the machine doors. Use a plastic brush to make such cleaning.

3.2.12 To assemble the parts, proceed as indicated above, in the reversal order.

3.2.13 Blade Scraper

Slide the Blade Scraper sideways until it gets out

3.2.14 Wheel Scraper

Remove the Lower Wheel, then pull the Scraper towards the saw front side until it gets out .

**IMPORTANT**

Put Vaseline on the wheel holes nº 5 ( Pic. 01 ) every 15 days. Pay attention to the blade position nº 09 (Pic. 01 ) to avoid inversion. The teeth must be turned to the front of the machine with the inclination downwards.

### 3.3 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.

**TABLE 02**

PROBLEMS	CAUSES	SOLUTIONS
The machine does not turn on	Machine in connected to the power	Connect the electric cable to the power point
	Power shortage	Check if there is Electric power
Burnt smell or smoke	Problem on the internal or external electric circuit of the machine	Call Technical Assistance
The machine switches on, but when the product gets in contact with the blade, it stops or turns in low rotation	Skidding belt	Adjust belt tension according to item 2.2
	Motor starting capacitor with defect	Call Technical Assistance
Strange noises	Belt skidding on wheel	Turn the graduator to increase pressure between the blade and the wheel, check description 2.2
	Incorrectly welded blade	
Blade tears frequently	Dirt on blade or wheels	Do the cleaning according to item 3.2
	Wheel defect	Change wheel

### 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.

- SKYFOOD 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.

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

#### 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**  
Always unplug the machine when emergency cases arise.

#### 4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation.

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 Band Saw SKE were designed to operate with minimum maintenance. However, some irregularities may occur during its operation, due to the natural wear out caused by the equipment use.

If there is any problem with your machine, check the Table-02 bellow, where you will find some possible solutions.

\* Service life – 2 years for regular work shift

### 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 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.**

#### 4.1 Basic Operation Practices

##### 4.1.1 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.

##### 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 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.

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

READ CAREFULLY AND WITH ATTENTION THE SAFETY OR OPERATION INSTRUCTIONS LABELS DISPLAYED ON THE MACHINE, AS WELL AS THE INSTRUCTION MANUAL AND THE TECHNICAL CHARACTERISTICS WRITTEN INSIDE.

#### 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 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. 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.

#### 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 reservoir has 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 and the pulleys and nor between the chain and the gears.

##### 4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain 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 Advice

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 well up 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