



YOU CAN TRUST



YOU CAN TRUST

INSTRUCTIONS MANUAL
MANUAL DE INSTRUCCIONES



Skyfood Equipament LLC

OFFICE

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

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

UG0163 - INGLÊS

Data de Correção: 06/06/2014



FOOD WARMER
PD3TS

- 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

2. INSTALLATION

Check if the voltage of the outlet corresponds to that of the equipment (127 V or 230 V)

Ground wire: If your outlet is not grounded consult a professional electrician to do so. (If the outlet isn't properly grounded Skyfood is exempted from any liability).

Set the thermostat to "0" (zero = off).

Plug in and make sure that it is well adjusted.

With the equipment empty, set it to High for 2 hours to eliminate any residue from the resistance protecting layer.

Afterwards, set the thermostat to the desired position thus adjusting the equipment's warmth to the desired temperature.

In the case of placing the equipment against a wall or corners, the hot warmer display case requires a minimum free space of 4" (10cm) on the sides, bottom and top. As a ventilation measure, we recommend not staking the hot warmer display cases. It is recommended to leave ventilation holes at the bottom or sides of the structure, where the equipment is to be placed.

3. OPERATING PROCEDURES

The most important aspect of the equipment is to display and maintain the food hot. Because of this, the equipment is equipped with heating elements (to heat up the food) and a thermostat (used to control the temperature).

To remove and/or put the trays in the rack, press the "Spin" button until the rack is in a favorable position. Never force the movement of the rack by hand to position it, because this action causes damage to the rotary engine.

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 Pastry 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"/> Baking 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"/> Pizzeria (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"/> Stadium / 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"/> Winery / 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 inside of the Product Identification Label.

Serial Number: _____

Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the outside 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.

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 (6) months, 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 1-7.0-503-7534 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 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

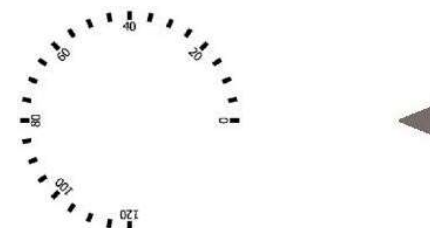
These **Terms and Conditions** were last updated on August 22th, 2011.

4. OPERATING THE THERMOSTAT

The reference point for the thermostat button is the mark beside it, with each gradual change corresponding to the temperature (in Celsius) displayed on the button.

The ideal working temperature is 65°C (149°F).

PICTURE 01



Dry mode: Just set the thermostat to the desired position without using water.

Steam mode: The steam system of the rotating equipment consists of a water and residue compartment, which is located under the rack. Water must be added to this compartment only after the food warmer display case has been pre-heated for twenty minutes.

Rotating Vapor Model: The steam system of the rotating vapor model consists of a water and residue compartment, which is located at the base of the equipment. Water must be added to this compartment only after the food warmer display case has been pre-heated for twenty minutes. When the water evaporates it increases the relative humidity of air, thus preventing the snacks from drying out and helping maintain its original texture and flavor.

These models also have the distinction of being composed of a master switch (turns on/off the power supply), 3D visual and waste drawer.

5. CLEANING

IMPORTANT

For safety measures cleaning must always be done when the equipment is cold and unplugged.

IMPORTANT

Do not use a water jet to do the cleaning of the equipment.

IMPORTANT

**A moist cleaning cloth with neutral soap is recommended.
Do not use abrasive cleaning materials.**

6. PRECAUTIONS

The warning sign “CAUTION HOT” (pic. 02) serves to warn that the surface on which the sign is on usually reaches high temperatures, if touched one might get burned.

This appliance is not intended to be used by people (including children) who have reduced physical, sensory or mental capabilities or people with lack of experience and knowledge, unless they have received instructions regarding the usage of the device or under the supervision of a person responsible for their safety.

It is recommended that children be supervised to ensure that they are not playing with the device.

To avoid any hazardous situation if the power cord is damaged, it must be replaced by the manufacturer or its service agent. All the maintenance must be performed only by authorized / qualified personnel.

When cleaning the glass, make sure the equipment has cooled down therefore avoiding any crack possibility.

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYMSEN** and **SKYMSEN**, call SKYFOOD EQUIPMENT Toll Free: **1-7.0-503-7534**, 24h Customer support, or visit the Customer Service section of www.skyfood.us.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYMSEN** and **SKYMSEN** 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.

7. GENERAL SAFETY PRACTICES

IMPORTANT

If any recommendation is not applicable to your equipment, please ignore 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.**

7.1 Basic Operation Practices

7.1.1 Dangers

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 lethal.

Never touch manual commands such as switches, buttons, turning 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 lethal situation.

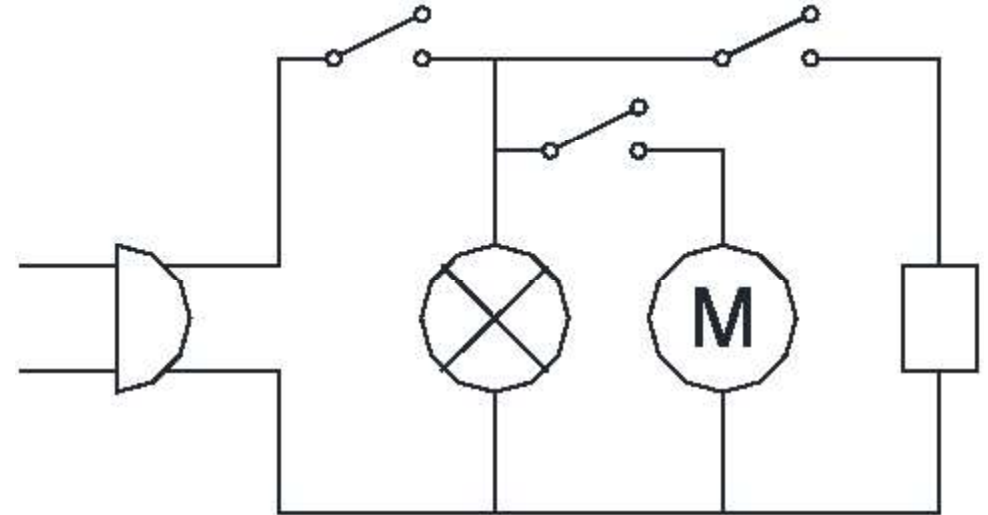
7.1.2 Warnings

- * 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 using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.
- * Never touch any manual commands (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.

7.1.3 Advices

- * In case of power shortage, immediately switch the machine off.
- * Use recommended or equivalent lubricants, oils or greases.

8. DIAGRAMA ELÉCTRICO



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.

7.4 Operación

7.4.1 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.

7.5 Después de Terminar el Trabajo

7.5.1 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/cadenas, NO coloque los dedos entre las correas y las poleas ni entre las cadenas y engranajes..

7.6 Manutención

7.6.1 Peligros

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

IMPORTANTE

Siempre desligue de la red eléctrica en cualquier caso de emergencia.

7.7 Aviso

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.

* Avoid mechanical shocks, once they may cause damages or bad functioning.

* Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.

* DO NOT change the standard characteristics of the machine.

* DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

7.2 Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

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

7.2.1 Danger

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

7.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

7.2.3 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.

The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

7.3 Routine Inspection

7.3.1 Advice

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

7.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show

signs of wearing.

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

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

7.4 Operation

7.4.1 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.

Only trained or skilled personnel shall operate this machine.

Never touch turning parts with your hands or any other way ,

NEVER operate the machine without any original safety devices under perfect conditions.

7.5 After Finishing The Work

7.5.1 Precautions

Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.

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

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

Check the level of oil.

Do NOT insert your fingers in between belts and pulleys nor chains and gears.

7.6 Maintenance

7.6.1 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 remove the plug from the socket in any emergency situation.

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.

7.2 Cuidados y Observaciones Antes de Prender la Maquina.

IMPORTANTE

Lee 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.

7.2.1 Peligro

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

7.2.2 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 claro.

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.

7.2.3 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 estuvieran en el suelo cerca de la maquina, deben ser protegidos para evitar corto circuitos.

7.3 Inspección de Rutina

7.3.1 Aviso

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

7.3.2 Cuidados

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

7. NOCIONES GENERALES DE SEGURIDAD

IMPORTANTE

Si cualquiera de las recomendaciones no fuera aplicable, ignórela

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 LER ATENTAMENTE TODO ESTE MANUAL.

7.1 Practicas Básicas de Operación

7.1.1 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 atender a esta recomendación, también podrá provocar choques eléctricos, o hasta la muerte de una persona.

7.1.2 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 podrá 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.

7.1.3 Avisos

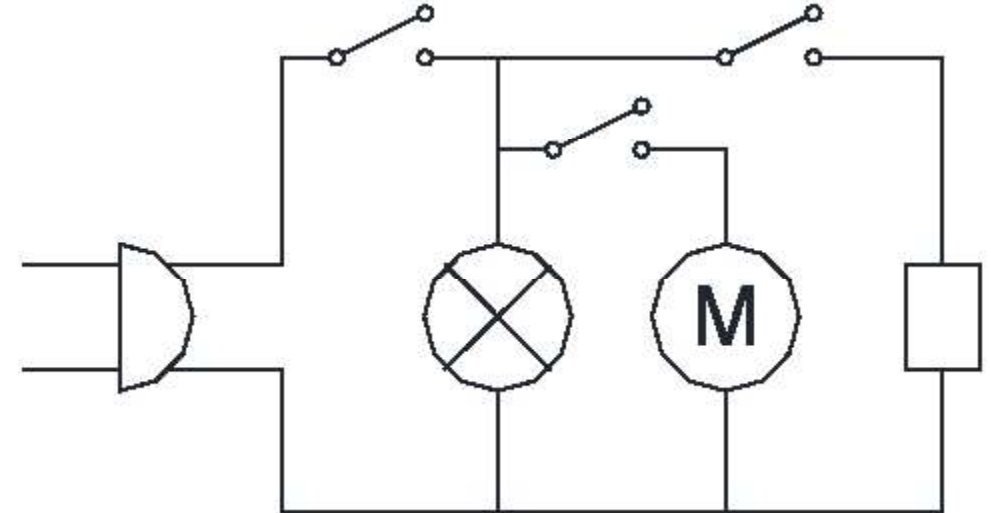
En el caso de falta de energía eléctrica, desligue inmediatamente la llave liga / desliga.

Use solamente óleos lubricantes o grasas recomendadas o equivalentes.

7.7 Warning

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

8. ELECTRIC DIAGRAM



INDICE

1. INTRODUCCIÓN	13
1.1 Características Técnicas	13
2. INSTALACIÓN	14
3. FUNCIONAMIENTO Y OPERACIÓN	14
4. FUNCIONAMIENTO DEL TERMOSTATO	15
5. LIMPIEZA	16
6. PRECAUCIONES	16
7. NOCIONES GENERALES DE SEGURIDAD	18
7.1 Practicas Básicas de Operación	18
7.2 Cuidados y Observaciones Antes de Prender la Maquina.	19
7.3 Inspección de Rutina	19
7.4 Operación	20
7.5 Después de Terminar el Trabajo	20
7.6 Manutención	20
7.7 Aviso	20
8. DIAGRAMA ELÉCTRICO	21
SKYFOOD EQUIPMENT LLC - SERVICE	23
SKYFOOD'S LIMITED WARRANTY	23

Este equipo está compuesto básicamente por 4 ítems: aluminio, acero inoxidable, vidrio y parte eléctrica.

1 - ACERO INOXIDABLE/ALUMINIO: los bordes son redondeados para eliminar el riesgo de corte.

2 - VIDRIO: en caso de rotura, suspenda el uso del equipo y con guantes resistentes, limpie con mucho cuidado.

3 - PARTE ELÉCTRICA: en el momento de la instalación del equipo, verifique la conexión a tierra. Este aparato debe ser conectado a tierra. Si tiene alguna duda, consulte a un electricista profesional (en el caso de que el tomacorriente no esté conectado a tierra, la empresa Titã se exenta de toda responsabilidad).

FIGURA 02



5. LIMPIEZA

IMPORTANTE

Por motivos de seguridad es necesario que antes de efectuar la limpieza, el equipo esté frío, apagado y desconectado del tomacorriente.

IMPORTANTE

No utilice chorro de agua para efectuar la limpieza del equipo.

IMPORTANTE

Se recomienda el uso de un paño húmedo y jabón neutro.
No utilice materiales abrasivos para limpiarlo

6. PRECAUCIONES

La presente advertencia “CUIDADO CALIENTE” (fig. 02) sirve para advertir que la superficie sobre la que se encuentra ésta, alcanza temperaturas elevadas y existe riesgo de quemaduras si se toca.

Este equipamiento no está diseñado para ser utilizado por personas no aptas (incluidos niños), ya sea por incapacidad física, sensorial o mental; o por personas con falta de experiencia y conocimiento, a menos que hayan recibido instrucciones sobre el uso del equipo, o cuando estén bajo la supervisión de una persona responsable por su seguridad. Se recomienda que los niños sean supervisados para asegurarse de que no jueguen con el equipamiento.

En caso de deterioro del cable de alimentación, éste deberá ser substituido por el fabricante o por el agente autorizado, para evitar cualquier tipo de riesgo o peligro. Todo el mantenimiento debe ser realizado únicamente por personal autorizado / calificado. En el momento de efectuar la limpieza de los vidrios, es necesario que el equipo esté frío para evitar posibles rajaduras.

1. INTRODUCCIÓN

Felicitaciones, usted ha adquirido un producto de la marca SKYMSEN. Agradecemos su preferencia y nos gustaría decirle que nuestro objetivo principal es ofrecerle un producto de calidad, durable, seguro, que requiera poco servicio técnico, y que además, le pueda proporcionar buenas ganancias.

1.1 Características Técnicas

TABLA 01

CARACTERISTICAS	UNIDAD	PD3TS
Voltaje	V	127
Frecuencia	Hz	50/60
Corriente	A	5,63
Potencia	HP	0,96
Consumo	W	715,5
Altura	in	31 1/2
Ancho	in	19
Profundidad	in	19
Peso Neto	lb	51
Peso Bruto	lb	62

2. INSTALACIÓN

Verifique si el voltaje del tomacorriente es compatible con el del exhibidor (127 V ó 230 V).

Cable a tierra: Si el tomacorriente no está puesto a tierra, consulte a un electricista idóneo para la instalación (en el caso de que el tomacorriente no esté conectado a tierra, la empresa Skyfood se exenta de toda responsabilidad).

Coloque el termostato en la posición "0" (cero=apagado).

Conecte el cable de alimentación al tomacorriente y compruebe que sus contactos queden bien ajustados.

Verifique que el exhibidor esté vacío, enciéndalo y colóquelo en la posición máxima por 2 horas, para eliminar los residuos de la capa protectora de la resistencia.

Después de este periodo, basta ajustar el termostato en la temperatura deseada y éste regulará automáticamente el funcionamiento del equipo.

Cuando sea necesario dejar próximo a paredes, deberá dejarse un espacio mínimo de 4" (10 cm) de cada lado, atrás y en la parte superior. Se recomienda no instalar varios exhibidores de forma vertical para poder tener una correcta ventilación de los mismos. Es aconsejable dejar orificios en el fondo y parte lateral de la estructura donde el equipo está próximo.

3. FUNCIONAMIENTO Y OPERACIÓN

La función principal de este exhibidor es exponer y mantener los alimentos calientes. Para esto, está provisto de una resistencia responsable por el calentamiento y un termostato responsable por el control automático de la temperatura.

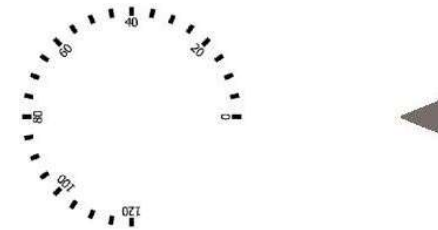
Para retirar o colocar las bandejas en el rack (soporte de bandejas), presione el botón "Girar" para poder posicionar-lo correctamente. Nunca fuerce el rack con las manos cuando quiera posicionar-lo, porque esto puede ocasionar problemas en el motor responsable del movimiento giratorio.

4. FUNCIONAMIENTO DEL TERMOSTATO

El punto de referencia para la posición del botón es la marca situada junto a este, y la graduación es de acuerdo con la escala en grados Celcius del botón regulador de temperatura.

La temperatura ideal de trabajo del equipo es 65°C (149°F).

FIGURA 01



Modo seco: solamente regule el termostato en la posición de temperatura que se desea, sin necesidad de agua.

Modo Vapor: el sistema a vapor de los exhibidores modelo Giratorio consta de un compartimiento para agua y residuos localizado debajo del rack (soporte de bandejas), donde debe añadirse agua, después que el equipo haya sido precalentado por 20 minutos.

Modo Vapor Giratorio: el sistema a vapor de los exhibidores modelo Giratorio consta de un compartimiento para agua y residuos localizado en la base del equipamiento, donde debe añadirse agua, después que el equipo haya sido precalentado por 20 minutos. Así, el agua evaporará, aumentando la humedad relativa del aire, evitando que los productos expuestos se resequen, conservando su sabor y textura original.

Este modelo también tiene la particularidad de poseer un interruptor general (ON / OFF – encendido / apagado - en la entrada de energía del equipo), un diseño moderno con visual 3D y una bandeja de residuos.