



YOU CAN TRUST



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INSTRUCTIONS MANUAL



Skyfood Equipament LLC

OFFICE

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Miami, FL 33130

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

UG0174 - INGLÊS

Data de Correção: 09/07/2014



CUTTER
CR-5

- 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

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:

- Bakery and Baked Operations
Bakery (Associated with Restaurant)
Bread/Baking Center
Business and Industry In-House Feeding
Butcher
Catering
Club Stores
Convenience Store
Country Club
Delicatessen (Chain / Restaurant)
Delicatessen (Independent and Non-Restaurant)
Food Store
Government
Hospital
Lodging
Misc Merchandiser with Grocery
Misc Merchandiser with MD Grocery
Meat Packer and Purveyor
Other Business that prepares or serves food
Other Business that sells but doesn't serve food
Pizzeria (Drive In / Carry-Out)
Restaurants (Independent / Chain)
School
Steakhouse / Cafeteria
Supermarket / Grocery
Tavern/Park
University / College
Winery / Winery
Warehouse Clubs
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, can also 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 FCC.

1. INTRODUCTION

Dear Customer,

The Cutter is manufactured in accordance with the 2006/42 Machinery Directive.

They meet all legislative requirements valid at the date of manufacture.

Its principle characteristics are easy cleaning, robust manufacture, safe and reliable operation.

The materials utilized, anodized aluminium and stainless steel, have been selected with due regard to hygiene regulations and ensure that the machine has a long life.

The regulations applicable to its manufacture are the following:

- EN 12852 Cutter: Safety and hygiene requirements
- EN 60204 Electrical equipment of machines - Part 1: General requirements
- EN 1088 Interlocking devices associated with guards
- EN 1672-2 Safety and hygiene requirements - Basic concepts - Part 2 Hygiene requirements
- EN 60529 Classification of degrees of protection provided by enclosures
- 89/109/EEC Directives for the materials and things destined to come into contact with food
- Rule CE n. 1935/2004 for the materials and things destined to come into contact with food
- 2004/108/EEC Directive on Electromagnetic Compatibility (EMC)
- 2006/95/EEC Directive on low voltage
- 2002/95/CE (RoHS - Restriction of Hazardous Substances).

The EEC Declaration of Conformity and the circuit diagram are delivered together with the instruction manual, that we recommend to read with great attention for a correct installation and use of the machine.

We hope that you can make the best use of the performance of our products.

Yours faithfully.

1.1 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	CR-5
Voltage	V	120
Frequency	Hz	60
Height	in	14.1
Width	in	7.8
Depth	in	11
Net Weight	lb	28.6
Shipping Weight	lb	33

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. 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 and SKYMSSEN 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. 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 January 14th, 2014.

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.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYMSSEN** and **SKYMSSEN** 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 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,

2. GENERAL DELIVERY CONDITIONS

The machine is always delivered with its packaging.

The packaging materials (card-board, polyethylene sacks, expanded polyurethane) are to be considered city waste materials. Even though each material must not be collected separately, it should be disposed of with consideration.

Directive 2002/96/CE (DEEE): Rendre la machine au fabricant afin qu'il procède à son élimination selon les normes en vigueur.

2.1 Delivery conditions

Check on delivery that the packaging is unbroken and that the goods correspond to those described on the order or the delivery note; in case of error, inform the shipper immediately.

Remove the slicer from the packaging.

The machine must be placed by two operators on a stable base adequate to support its weight (Pic. 01).

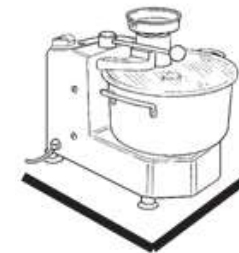
2.1.1 List of Components:

1. Cutter
2. EC declaration of conformity
3. Instruction Manual
4. Wiring Diagram

2.2 Machine Identification

In any communication with the manufacturing company always quote the serial number indicated on the identification label of the machine.

PICTURE 01



3. MECHANICAL SAFETY DEVICES

The slicer is manufactured according to the EEC 2006/42 Machinery Directive.

The protection cover prevents the operator from any accidental contact with the blade.

A contact with the blade is possible only when the machine is not working and the protection cover is disassembled for the maintenance and cleaning operations.

4. ELECTRICAL SAFETY DEVICES

The electrical safety devices in accordance with the EN 60204 standards are the following:

- Start and stop pushbuttons
- Control circuit provided with electric servo-control; in any case of clamping the machine must be re-started manually.
- Device to stop the rotation of the blades if the clamping handle is rotated or the pan is removed.
- This machine is fitted with motor thermic safety device. If the motor stops after a long use wait 10-20 minutes (the time necessary to reduce the motor temperature) before to re-start the machine.

WARNING

When the machine is not used: Make sure that it is off

12.7 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.

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.

12.4 Operation

12.4.1 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.

12.5 After Finishing The Work

12.5.1 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.

12.6 Maintenance

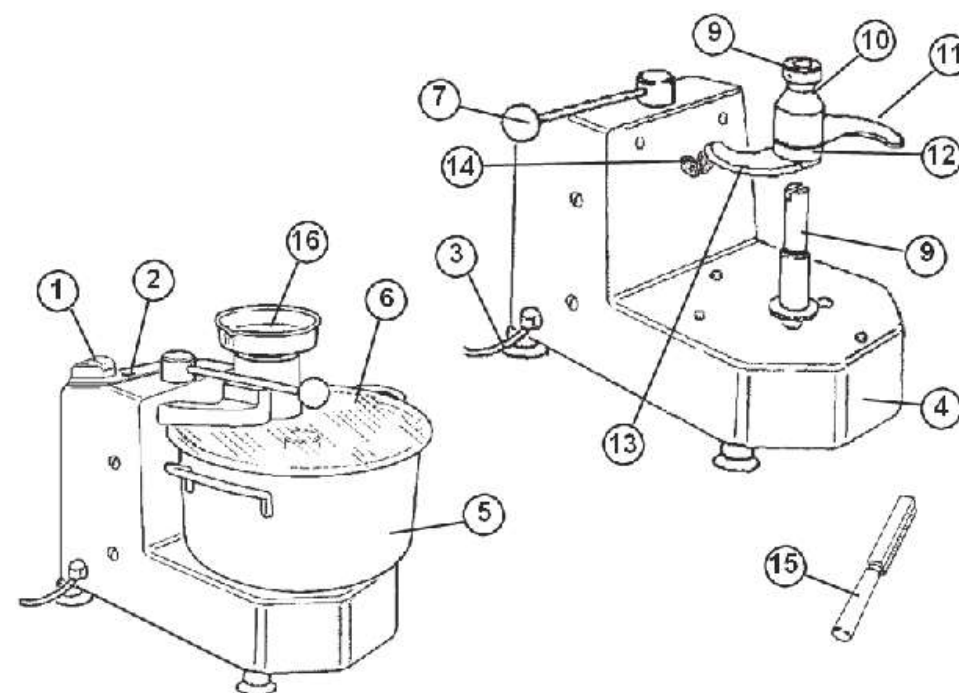
12.6.1 Danger

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.

5. DEFINITIONS



- 1 - Switch ON/OFF Pushbuttons
- 2 - Indicator Light
- 3 - Feeder Cable
- 4 - Base
- 5 - Pan
- 6 - Protection Cover
- 7 - Clamping Handle
- 8 - Blades
- 9 - Blade Support
- 10 - Blade Block
- 11 - Upper Blade
- 12 - Blade Spacer
- 13 - Lower Blade
- 14 - Reference Pan Slide
- 15 - Sharpening Stone (optional)
- 16 - Dispenser Stopper (optional)

6. INSTALLATION

The cutter must be mounted horizontally on a stable, robust and antiskid base adequate to support its weight (Pic. 01).

The suggested height of the working table is of about 32" (80 cm). It must be checked that the product to be cut can be easily loaded.

6.1 Preliminary cleaning

Before connecting the plug clean off the protective oil from the machine. Follow the instructions indicated in page 13.

WARNING
The working table must always be cleaned.

7. ELECTRICAL SUPPLY

The machine must be installed in the proximity of a mains socket. Check that the power supply voltage corresponds to that described on the information label and that it is connected to an adequate earth.

1. Connect the plug
2. Check that the protection cover is clamping
3. Press pushbutton green to switch on the machine (the light signal is illuminated).

- * 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.

12.2 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.

12.2.1 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.

12.2.2 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.

12.2.3 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.

12.3 Routine Inspection

12.3.1 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.

12.3.2 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

12. 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.**

12.1 Basic Operation Practices

12.1.1 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.

12.1.2 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.

12.1.3 Advices

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

8. CUTTER USE AND FUNCTIONING

The machine is suitable for working a foodstuff products.

the pan is provided with an aluminium thermic bottom to maintain the temperature of foodstuffs hot or cold as needed to work a product which requires a cold temperature (as for instance ice9 put the pan into a refrigerator until the right temperature is reached and then mount it again on the cutter.

On the contrary if a hot temperature is required, put the pan on an electric ring and then on the cutter. All the working phases are visible from the protection cover (transparent) provided a special opening which makes it possible to add other foodstuffs during the rotation of the blades.

The opening can be closed by means of special dispenser stopper.

The blades in cutlery steel have a cutting clearance that guarantees excellent results either with a few grams of product or working at the max. capacity of the pan.

The particular asymmetrical shape of the blades causes a vortex in the pan that allows a complete homogeneous working of the product.

The lower blade grazes the bottom of the pan assuring the complete working of the product.

The blunt edge of the pan and the external lowering of the cover assure a perfect fit.

The internal surface of the cover is flat so that eventual residual products stuck on the cover can be scraped off the blunt edge of the pan.

WARNING

The following cannot be worked:

- not-eatable products
- foodstuffs with bones
- frozen products

8.1 How to load the product to be worked

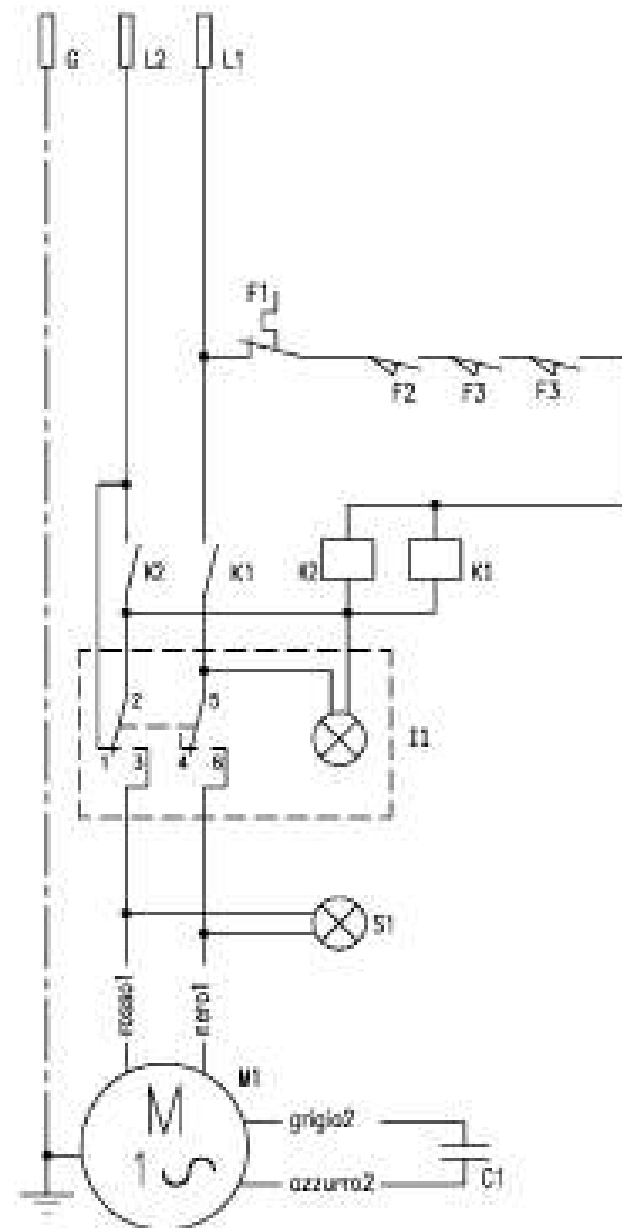
- 1 - Rotate the clamping handle.
- 2 - Remove and lift the protection cover.
- 3 - Insert the product into the pan.
- 4 - Lay the protection cover upon the pan and push it to the base.
- 5 - Rotate the clamping handle to right until it clicks and clamping the protection cover.
- 6 - Press the pushbutton green to switch on the machine.

A special opening on the protection cover is possible to add other foodstuffs during the rotation of the blades.

8.2 Sharpening

If the product is not regularly work the blade must be sharpened following the instructions indicated in page 11.

11. ELECTRICAL DIAGRAM



10.4 Problem

It is difficult to remove the blades set, because of dirty encrusted on the shaft (if the machine remains longtime uncleaned and not running).

10.5 Corrective action

Use some drops of SVITOL on the blades set.
Seize both handles and pull the pan and the blades set.
Once done, clean the machine as indicated on page 12.

9. BLADE SHARPENING

If the cut is not adequate, the blade must be sharpened. The intervals between the sharpening operations depend on the use of the machine and the kind of products to be cut.

This operation must be effected by very attention.

WARNING

If the sharpening is not adequate to, replace both blades wheels (page 13)

9.1 Sharpening Operation

Wear protective gloves.

For a correct sharpening of the blades follow these instructions:

- 1 - Make sure that the machine is off.
- 2 - Rotate the protection cover clamping handle.
- 3 - Remove and lift the protection cover.
- 4 - Remove the blades without skimming over the cutting edge.
- 5 - Remove the pan.
- 6 - Clean the blades removing any residue of the product.
- 7 - Re-position the blades.
- 8 - Sharpen them using the course grained surface. Remove the burr using the fine grained surface of the stone.
- 9 - When the blade sharpening is finished, remove the blades.
- 10 - Cleaning the blades and remove the grinding dust, re-assembly follow the reverse procedure.

10. MAINTENANCE

All cleaning and maintenance operations must only be carried out with the machine disconnected and isolated from the mains supply. All cleaning and maintenance operations must be carried out whilst wearing protective gloves.

Check of the electric cable

It is recommended to check the wear of the electric cable at regular intervals.

Spare parts

In the event that replacement parts need to be fitted, request only original spare parts.

10.1 Cleaning

The machine must be cleaned once a day or more frequently if necessary.

WARNING
Do not use water jet

Removal and disposal

The symbol affixed on the machine means that it must not be disposed with usual urban waste.

The **European 2002/96/EC Directive** classifies the machine as **WEEE**, which disposal must be effected according to law.

Components removal

- 1 - Rotate the protection cover clamping handle.
- 2 - Remove and lift the protection cover.
- 3 - Lift up the blades and the pan.

IMPORTANT

4 - Leave all the parts to soak in warm water and washing-up liquid (do not use strong detergents) and clean them by using a brush or a cloth. Rinse them in warm water and dry them.

IMPORTANT

After cleaning to assemble the machine follow the reverse procedure as described for disassembly.

- 5 - Clean the blade support and the base with a soft and humid cloth.

Blade replacement

A prolonged use reduces the cutting capacity, replace the block blades as page 13.

- 1 - Turn them upside-down on a table.
- 2 - Turn the screws out.
- 3 - Remove the lower blade, the spacer and the upper blade from the block blade.
- 4 - Assemble the new blades following the reverse procedure, tightening the screws in the threaded holes of the block.

10.2 Lubrication

Check that the surface of the blade support is constantly covered with oil.

Lubricated after cleaning operation and use oil SHELL ONDINA 15 or ESSO MARCOL 82.

10.3 Adjustement and replacement of the driver belt

- 1 - Position the cutter on the opposite side with respect to the pushbuttons.
- 2 - Unscrew the four feet and remove the protection bottom.

Adjustment Loosen the lock nut and rotate the screw nut in a counterclockwise direction until the belt is tensioned.

Replacement: loosen the lock nut and rotate the bolt in a clockwise direction until the pulley is removed.

Assemble the new drive belt and check that all the teeth are perfectly inserted in the respective pulley slots.

Repeat the adjustment operation and re-assemble the protection and the feet.