

INSTRUCTIONS MANUAL



Skyfood Equipament LLC

OFFICE

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

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

UG0069 - ENGLISH

Data de Correção: 16/09/2020

- 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

Description

220E

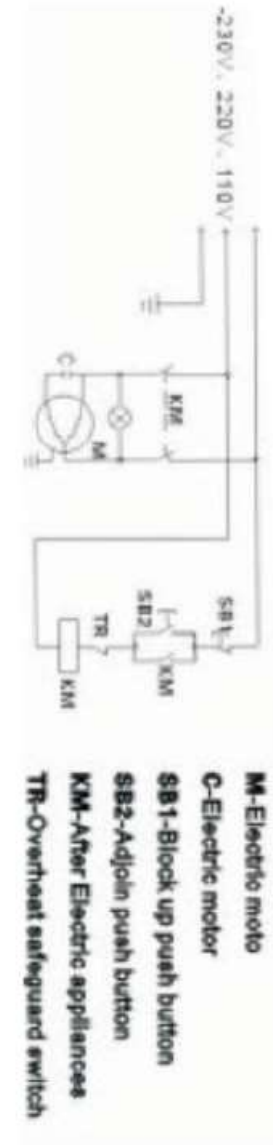
GL250

GL300

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7. Electric Diagram



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:

305-866-2704

User Details

* Contact Person: _____

* Business type:

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

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

- I would like to join the Mail List. I would like to join the E-mail List.

Product Details

* Product Commercial Item: _____

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

* Serial Number: _____ * Confirm Serial Number: _____

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

* Proof of Purchase: Yes
 No

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

* Purchased From: _____

Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

1. Introduction

1.1 Safety

When incorrectly used this equipment is a potentially DANGEROUS machine. Maintenance, cleaning or any other service shall be performed by a duly trained person and with the machine unplugged .

To avoid accidents respect the following instructions:

1.1.1 Read all the instructions.

1.1.2 In order to avoid the risk of electric shocks and damage to the machine, never operate it wearing wet clothes or shoes, install the equipment on a wet or humid surface nor dip it in water or any other liquid, and do not spray water directly on it.

1.1.3 The use of the equipment must always be supervised, specially when used next to children.

1.1.4 Before cleaning and when not in use or before inserting or removing accessories, maintenance, or other services, disconnect machine from power source.

1.1.5 - Do not leave the electric cable on the edge of the table or counter nor let it touch hot surfaces.

1.1.6 Do not use the equipment if it is not working correctly, nor if it has been damaged in any way. In case that happens, take the equipment to the nearest Technical Assistance to check it up.

1.1.7 The use of accessories not recommended by the manufacturer may cause personal injuries.

1.1.8 Keep your hands or any tool out of the machine while operating to avoid personal injuries or any damage to the equipment.

1.1.9 Make sure the equipment voltage and the network voltage are the same, and the equipment has been solidly grounded.

IMPORTANT

**Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules.
The substitution shall be made by a qualified professional, and shall respect the local safety norms.**

IMPORTANT

This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

IMPORTANT

Children shall be watched in order to avoid them to play with the equipment.

IMPORTANT

In case of emergency take off the plug from its socket.

IMPORTANT

Never spray water directly on to the equipment.

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 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. 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 May 2nd, 2016.

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 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.

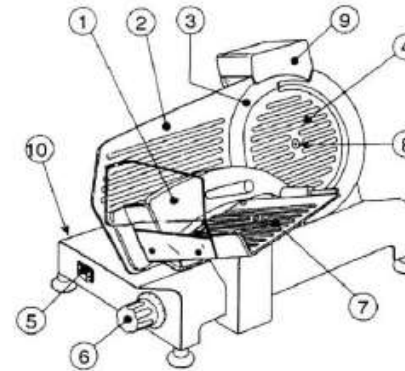
This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected 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 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

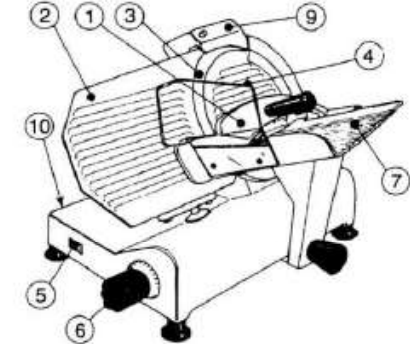
1.2 Main Components

All the components of this machine are made with materials sensibly selected to suit their functions, according to test standards and also Skyfood' knowhow.

PICTURE 01



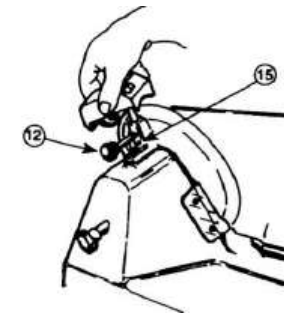
Mod.: 220E/GL250



Mod.: GL300

- 01 – Food Holder Arm
- 02 – Movable Bulk
- 03 – Blade
- 04 – Knife guard
- 05 – On/Off Switch

- 06 – Graduated Knob
- 07 – Sliding Carriage
- 08 – Knife Guard Screw
- 09 – Sharpener Group
- 10 – Data Plate



1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	220E	GL250	GL300
Voltage	V	110	110	110
Power Rating	HP	1/4	1/3	1/3
Height	inches	13 1/4	15	16
Width	inches	11	18	20 3/16
Depth	inches	16	20	22 3/16
Net Weight	lb	31	49	51
Gross Weight	lb	40	56	61
Cutting Height	inches	7 7/8	6	10
Cutting Width	inches	7 1/2	7	10
Blade Diameter	inches	9	10	12
Maximum Cut Thickness	inches	1/2	1/2	1/2

2.2 Pre Operation

- The maker declines all responsibility in the case of improper use of the machine.
- Do not use the food slicer for frozen food, boned meat, fish or anything other than foodstuffs.
- This machine is not suitable for cutting cheese.
- Periodically check the state of the cable; should it be damaged, it must be replaced with our special cable ref. 9274.
- Do not submerge the food slicer in water when cleaning.
- Do not use extension cables.
- Do not unplug by pulling the cable.
- Do not use the machine with wet hands or bare feet.
- Even though the machine is equipped with safety devices, keep your hands away from the blade and moving parts.
- During maintenance and cleaning operations (therefore, having removed the safeguards), the remaining risks should be considered.
- Before carrying out any maintenance operation, unplug the machine and make sure that the graduated knob is in "O" position.
- Remove the knife guard periodically, unscrewing the screw (in the centre of the knife guard) then clean both the blade and the inside of the knife guard with alcohol.

Warning: this operation must be carried out with the utmost care as it concerns a cutting device. Do not use the food slicer when, after it has been sharpened numerous times, the diameter of the blade has become 10 mm thinner.

Warning: in the case of a prolonged use of the food slicer or a motor block, the thermic safeguard in the motor is activated. The motor stops automatically; at this point the machine must be turned off, checking that the warning light is turned off. Wait a few

5. Analysis and Problem Solving

5.1 Problems, Causes and Solutions

The electric fryers have been designed to require minimum maintenance. However, some performance failures may happen due to natural wearing caused by the use of the equipment.

If any problem arises check the table - 03 below, where there are some detailed and recommended possible solutions.

TABLE 03

PROBLEM	CAUSE	SOLUTION
- The equipment does not start.	- Energy shortage; - Problem with the electric circuit;	- Check energy supply; - Call Technical Assistance;

IMPORTANT

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

4.7 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.

minutes before starting to use the machine again to give the motor time to cool down.

The machine and all its parts should be cleaned with soft cloths using ordinary neutral detergents containing soft nonionic anions respecting the following temperatures and concentrations.

Temperature higher than 31° C.

Solutions with pH = 7+8.

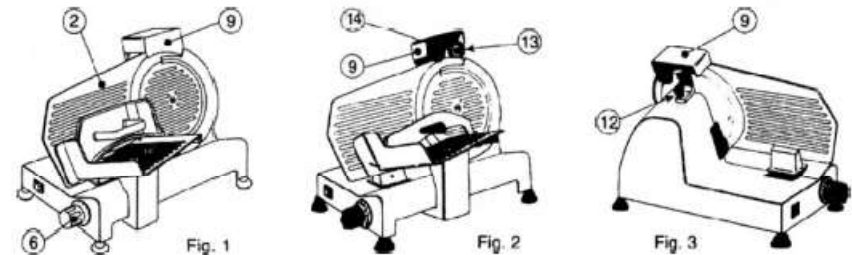
- Use soft cloths for drying.
- When the sliding food tray moves with difficulty, lift the food slicer and place it on its side. Carefully clean the cylindrical sliding bar and lubricate it with vaselina oil.
- Should the knife transmission belt slip (this can be seen when the rotation of the blade can be stopped while cutting), the correct tension can be achieved as follows:

A) approach the regulating organs on from the bottom.

B) loosen the bolt on the tension belt screws then turn the screws in a clockwise direction to achieve the correct tension of the belt,

C) tighten the bolt on the screws.

BLADE SHARPENING 220E/GL250



3. Operation

- Once unwrapped, place it so that the on/off switch is in front of the operator.
- Regulate the thickness of the slice desired by turning the graduated knob.
- Switch on, thus activating the blade.
- Place the food to be sliced on the sliding carriage (pushing against the food holder arm) facing the blade, making sure that the food is resting against the movable bulkhead.
- After use, turn the graduated knob back to position "O". The food grip should not be removed unless the shape and size of the food does not allow its use.

Only for models GL250 and GL300 if the sharpener is not mounted, proceed as follows:

- Place the sharpener in its support
- Tighten the safety screw (15)
- Block the knob (12).

BLADE SHARPENING

To be effected should the knife become blunt.

N.B.: it should be noted that the blade is highly resistant, thus normally needing to be sharpened.

- Unplug.
- Check that the movable bulkhead is closed (graduated knob in position "O").
- Carefully clean the part of the blade to be sharpened.
- Reinsert the plug.
- Loosen the locking knob (12) on the sharpener group.
- Raise the sharpener group, turning it by 180° so that both grinding wheels are in working position. See Fig.2.
- Lower the sharpener group until it locks, during this procedure press button (13) to bring the sharpening wheel into contact with the cutting edge of the blade.
- Secure the group by turning the locking knob (12).
- Set the bulkhead by turning the graduated knob to no.2.
- Switch on, letting the blade turn for 1-2 minutes. When the blade is still check to see if any burr has formed on the edge.
- After having verified the presence of burr, switch on and gently press button (14) for about 3 seconds to remove the burr produced during sharpening in (In this last phase, both grinding wheels will be working).
- Turn the graduated knob (6) back to position 'o'.
- After sharpening, move the sharpener group back to its original position, clean the edge of the blade and the grinding wheels with alcohol.
- After several sharpening operations, the grinding wheels should be cleaned with a brush to remove any traces of alcohol.

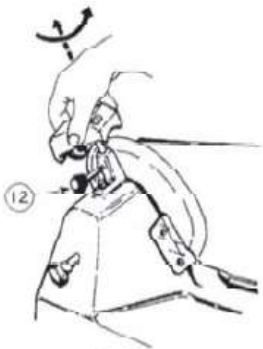


Fig. 1

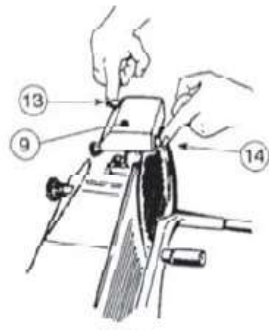


Fig. 2

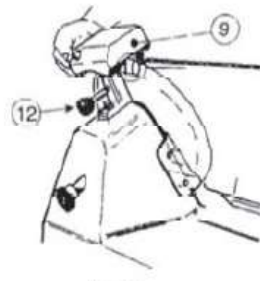


Fig. 3

4.3 Routine Inspection

4.3.1 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.

4.3.2 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.

4.4 Operation

4.4.1 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.

4.5 After Finishing The Work

4.5.1 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.

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.

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.

4.2 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.

4.2.1 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.

4.2.2 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.

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.

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

OBSERVATION

For your own safety read all the machine stickers.

3.2 Cleaning

Clean and sanitize deli slicers per these instructions at least once every four hours in order to prevent the growth of disease-causing bacteria.

IMPORTANT

Be careful when cleaning the knife, its sharpened edge can cause serious injuries.

1. Disconnect power by unplugging the machine and clean the surface of the slicer by using a wet cloth. It is prohibited to wash with water jets and in a dishwasher.
2. It is necessary to remove the top knife guard before washing the knife, and then clean it with a wet cloth.
3. Clean the corners between the knife and knife rear ring guard with a wet cloth.

Knife, knife guard and sliding carriage can be removed easily and washed in a sink.

3.4 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.

4. 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.**

4.1 Basic Operation Procedures

4.1.1 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.

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 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.

4.1.3 Advices

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