

INSTRUCTION MANUAL



Skyfood
Equipment LLC

Skyfood Equipament LLC

OFFICE

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

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

UG0222 - ENGLISH

Data de Revisão: 21/07/2021

MEAT GRINDER
SMG12F
SMG22F

- 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.

1.2.3 Do not modify this grinder in any way. Unauthorized modification may impair the function and/or safety and could affect the life of the product. There are specific applications for which the product was designed.

1.2.4 Use the right grinder for the job. DO NOT attempt to force small equipment to do the work of larger industrial equipment. There are certain applications for which this grinder was designed. This grinder will be safer and do a better job at the capacity for which it was intended. DO NOT use this grinder for a purpose for which it was not intended.

1.2.5 Industrial or commercial applications must follow OSHA requirements.

1.3 Work Area Safety

1.3.1 Inspect the work area before each use. Keep work area clean, dry, free of clutter, and well-lit.

1.3.2 Cluttered, wet, or dark work areas can result in injury. Using the product in confined work areas may put you dangerously close to cutting tools and rotating parts.

1.3.3 Do not allow the product to come into contact with an electrical source. The grinder is not insulated and contact will cause electrical shock.

1.3.4 Keep children and bystanders away from the work area while operating the grinder. Do not allow children to handle the product.

1.3.5 Be aware of all power lines, electrical circuits, water pipes, and other mechanical hazards in your work area. Some of these hazards may be hidden from your view and may cause personal injury and/or property damage if contacted. Do not use during electrical storms.

1.4 Personal Safety

IMPORTANT
Stay alert, watch what you are doing, and use common sense when operating the grinder. Do not use the grinder while you are tired or under the influence of drugs, alcohol, or medication. A moment of inattention while operating the grinder may result in serious personal injury.

1.4.1 Dress properly. Do not wear loose clothing, dangling objects, or jewelry. Keep your hair, clothing and gloves away from moving parts. Loose clothes, jewelry, or long hair can be caught in moving parts. Air vents on the grinder often cover moving parts and should be avoided.

1.4.2 Wear the proper personal protective equipment when necessary. Use ANSI Z87.1 compliant safety goggles (not safety glasses) with side shields, or when needed, a face shield. This applies to all persons in the work area.

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.

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.

1.4.3 Do not overreach. Keep proper footing and balance at all times.

1.4.4 Do not use the grinder when tired or under the influence of drugs, alcohol or medication.

1.5 Product Use and Care

1.5.1 Do not force the grinder. Grinders are safer and do a better job when used in the manner for which they are designed. Plan your work, and use the correct product for the job.

1.5.2 Check for damaged parts before each use. Carefully check that the product will operate properly and perform its intended function. Replace damaged or worn parts immediately. Never operate the product with a damaged part.

1.5.3 Do not use a product with a malfunctioning switch. Any power grinder that cannot be controlled with the power switch is dangerous and must be repaired by an authorized service representative before using.

1.5.4 Disconnect the power supply from the product and place the switch in the locked or off position before removing blade, making any adjustments, changing accessories, cleaning or storing the grinder. Such preventive safety measures reduce the risk of starting the grinder accidentally.

1.5.5 Store the product when it is not in use. Store it unplugged in a dry, secure place out of the reach of children. Inspect the grinder for good working condition prior to storage and before re-use.

1.5.6 Use only accessories that are recommended by the manufacturer for use with your product. Accessories that may be suitable for one grinder may create a risk of injury when used with another grinder.

1.5.7 Do not leave the grinder running unattended.

1.6 Specific Operation Warnings

1.6.1 Avoid contact with moving parts. Never put your fingers near the blade while it is operation.

1.6.2 Never put the grinder near a hot burner, in an oven, or in a dishwasher. Grinder parts are not dishwasher safe.

1.6.3 Do not use grinder outdoors. This grinder is intended for household use only.

1.6.4 Do not let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces. Do not let cord become kinked or trapped under the

grinder. Do not let the cord wind around the grinder.

1.6.5 Place the grinder on a firm and stable surface away from the edge of the worktop. Never use the grinder unless it is fully upright and completely assembled.

1.6.6 Do not use in wet areas. Do not put grinder in water or other liquids. Do not operate grinder with wet hands or while standing on a wet floor. Do not use grinder if it is wet.

1.6.7 Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.

1.6.8 Use the grinder to cut only designated food. Do not attempt to grind frozen food, bones, cardboard, plastic, etc.

1.6.9 This grinder has a sharp blade. Be careful when removing food from meat grinder. Never use fingers to scrape food away from discharge disc while appliance is operating. Serious cuts or injury will result.

1.6.10 Clean grinder and blade according to instructions.

1.6.11 Never move meat grinder when in use. When lifting grinder, carefully position your body to avoid contact with the blade.

1.6.12 Use protective cut-resistant gloves whenever handling blades.

1.6.13 Avoid bumping or impacting meat grinder.

1.6.14 To disconnect, turn meat grinder off, then remove plug from outlet.

1.6.15 Always use meat grinder in accordance with all applicable local, state and federal fire codes.

1.6.16 Do not insert any metallic objects into the meat grinder.

1.7 Grounding

1.7.1 This grinder must be grounded while in use to protect the operator from electrical shock.

1.7.2 This unit is equipped with an electrical cord that has an equipment grounding conductor and a grounding plug. The plug **MUST** be plugged into a matching receptacle that is properly installed and grounded in accordance with ALL local codes and ordinances.

IMPORTANT

DO NOT MODIFY THE PROVIDED PLUG. If it will not fit the receptacle, have the proper receptacle installed by a qualified electrician.

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

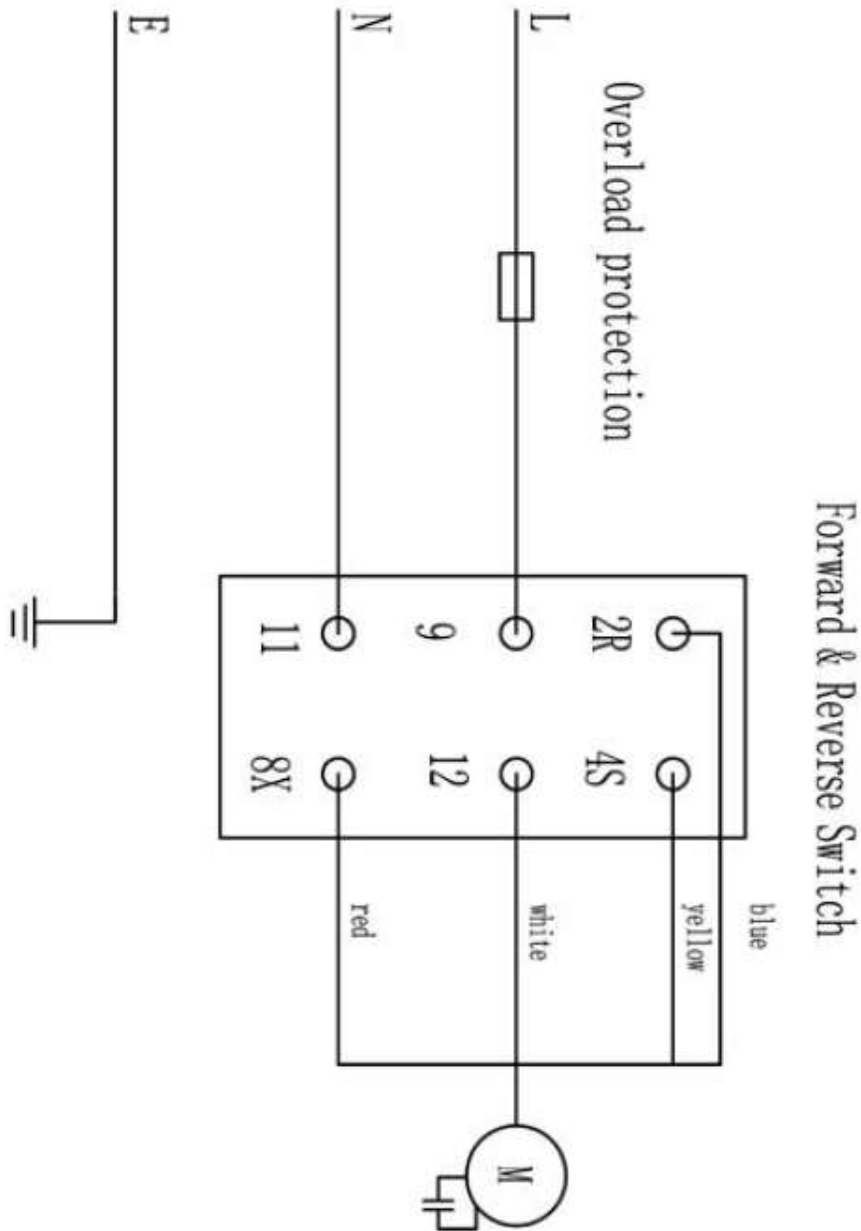
SKYFOOD'S LIMITED WARRANTY

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

7. Electric Diagram



IMPORTANT

CHECK with a qualified electrician or service person if you do not completely understand the grounding instructions, or if you are not sure the grinder is properly grounded.

1.7.1 Grounded Grinders: Grinders with 3-Prong Plugs

Grinders marked with Grounding Required have a 3-wire cord and 3-prong grounding plug. The plug must be connected to a properly grounded outlet. If the grinder should electrically malfunction or break down, grounding provides a low resistance path to carry electricity away from the user, reducing the risk of electric shock. (See Figure A.)

The grounding prong in the plug is connected through the green wire inside the cord to the grounding system in the grinder. The green wire in the cord must be the only wire connected to the grinder's grounding system and must never be attached to an electrically live terminal.

Your grinder must be plugged into an appropriate outlet, properly installed and grounded in accordance with all codes and ordinances. The plug and outlet should look like those in the following illustration.

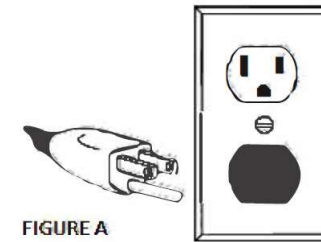


FIGURE A

1.7.2 Double Insulated Grinders: Grinders with Two-Prong Plugs

Grinders marked Double Insulated do not require grounding. They have a special double insulation system which satisfies OSHA requirements and complies with the applicable standards of Underwriters Laboratories, Inc., the Canadian Standard Association, and the National Electrical Code. (See Figure B.)

Double insulated grinders may be used in either of the 120 volt outlets shown in the following illustration.

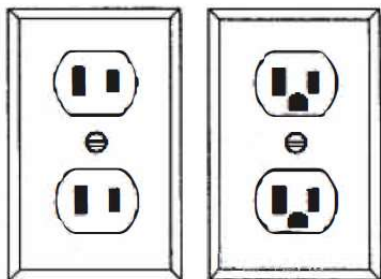


FIGURE B

1.7.3 Extension Cords

IMPORTANT

USE A PROPER EXTENSION CORD. Make sure your extension cord is in good condition. When using an extension cord, be sure to use one heavy enough to carry the current your product will draw. An undersized cord will cause a drop in line voltage, resulting in loss of power and cause overheating.

IMPORTANT

Be sure your extension cord is properly wired and in good condition. Always replace a damaged extension cord or have it repaired by a qualified person before using it. Protect your extension cords from sharp objects, excessive heat and damp or wet areas.

Grounded grinders require a 3-wire extension cord. Double Insulated grinders can use either a 2-or 3-wire extension cord.

As the distance from the supply outlet increases, you must use a heavier gauge extension cord. Using extension cords with inadequately sized wire causes a serious drop in voltage, resulting in loss of power and possible grinder damage.

The smaller the gauge number of the wire, the greater the capacity of the cord. For example, a 14-gauge cord can carry a higher current than a 16-gauge cord. Minimum extension cord wire size is shown in the following table:

6. Cleaning and Maintenance

Always be as thorough as possible when cleaning and sanitizing components. Any part exposed to raw meat may harbor or develop bacteria, potentially causing illness or death.

When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surface to render meat unsafe for consumption. Failure to follow this warning may lead to illness or death!

Clean appliance after each use.

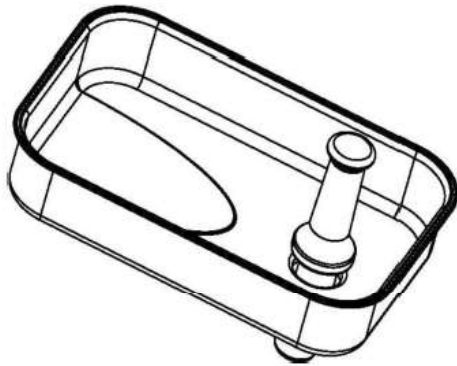
- Never clean the meat grinder with a pressurized water-jet, industrial cleaner, or any other type of cleaning utensil that could damage the surface of the appliance.
- Do not immerse motor housing in water. Wipe with damp cloth.
- Before cleaning, be sure to unplug the meat grinder from the power source.
- Do not use bleaching solutions containing chlorine as this will discolor aluminum surfaces.
- Before servicing the appliance, be sure to unplug the meat grinder from the power source.
- Periodically check the appliance for wear and tear.

To clean the meat grinder, do the following.

1. Remove the food pusher and food tray.
2. To remove grinding plate easily, knock grinder head on a hard surface with grinding plate face up.
3. Remove food particles.
4. Wash all components using warm water and a neutral detergent.
5. Clean motor housing with a damp cloth.
6. Make sure all parts are completely dry before remounting them.

5. Filling the Meat Grinder

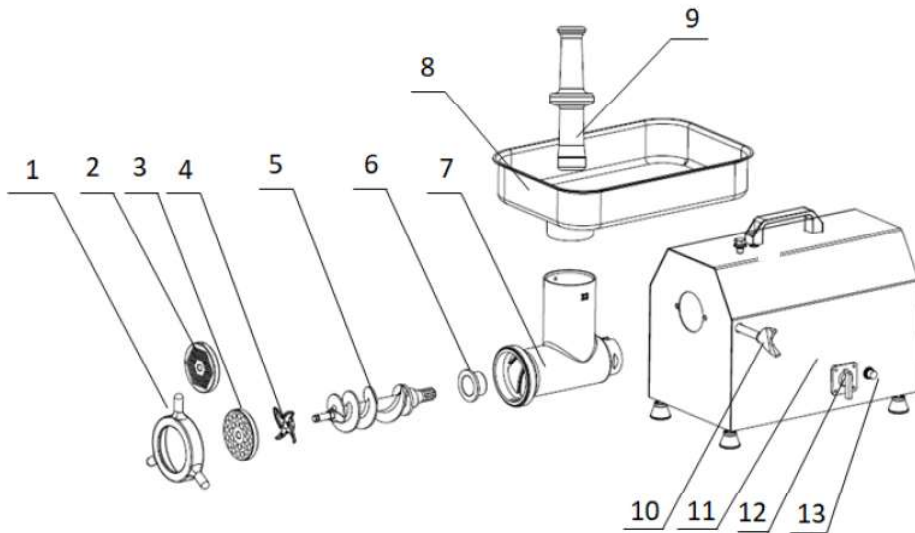
1. When using the grinder, it is important that you stand in the correct position. Do not position yourself so that any part of your body comes in direct contact with the grinder when working.
2. The grinder must be filled when working.
3. Tighten the hand piece nut. Do not tighten excessively.
4. Place the food in the tray.
5. Start the grinder using the start button.
6. Raise the food pusher; feed the meat into the tube. Do not force the meat into the opening.
7. If the meat is suitably cut beforehand there should be no problems feeding the meat through. However, if there are problems, tighten the lock nut until the meat is cut to desired size. It is also recommended that the meat be very cold (not frozen) to reduce clogging.
8. In order to maintain the plate and blade make sure to turn off the grinder after all meat has gone through and ensure that the blade and plate are always coupled.
9. Press the stop button when you have finished using the appliance, then strip the appliance and thoroughly clean both the opening and all other components.



Minimum Wire Size Of Extension Cords				
Nameplate AMPS	Cord Length			
	25'	50'	100'	150'
0 - 6	18 AWG	16 AWG	16 AWG	14 AWG
6 - 10	18 AWG	16 AWG	14 AWG	12 AWG
10 - 12	16 AWG	16 AWG	14 AWG	12 AWG
12 - 16	14 AWG	12 AWG	NOT RECOMMENDED	

- When using more than one extension cord to make up the total length, make sure each cord contains at least the minimum wire size required.
- If you are using one extension cord for more than one grinder, add the nameplate amperes and use the sum to determine the required minimum cord size.
- Make sure your extension cord is properly wired and in good electrical condition. Always replace a damaged extension cord or have it repaired by a qualified electrician before using it.
- Protect your extension cords from sharp objects, excessive heat, and damp or wet areas.

2. Part List of Grinder



Part #	Description
1	Hand Piece Nut
2	3/16" Grinding Plate
3	3/8" Grinding Plate
4	Cutting Blade Knife
5	Auger
6	Auger Washer
7	Grinder Head
8	Meat Tray
9	Food Pusher
10	Knob
11	Housing
12	Positive Reverser Switch
13	Overload Protector

3. Inspection and Unpacking

1. Inspect the package carefully upon receipt. If there are signs of damage to the packaging, carefully check contents to ensure there are no missing or damaged parts. Report any

issues within 3 days from the receipt date.

2. Put the box on a large, sturdy flat surface.

3. In the unlikely event that the grinder must be returned, please repack, ensuring that you do not turn the packed goods upside down! When transporting the package make sure its four main points are firmly secured (maintain the goods parallel to the ground).

4. We suggest you save all the packing material if future shipping of the machine is needed.

5. Keep all plastic bags away from children.

4. Setting up Meat Grinder

1. The work surface where the meat grinder will be located must be suitable for the size and weight of the appliance. The work surface must be level and dry. Store/use grinder within a temperature range of 41° - 95° Fahrenheit.

2. Grinder should be plugged into properly grounded outlets only.

3. Before using the appliance, all removable components must be secured in position.

4. Mount the grinder head and lock it into position using the handle located on the side of the unit.

5. Mount the auger, blade and plate, and then screw on the hand piece nut.

6. Install grinder head into body, and install the knob into the hole of the front cover.

7. Install auger washer & auger into grinder head and make sure the placement of knob is right.

8. Install cutting blade on auger and then install plate.

9. The handpiece nut secures all the components.

