



Instructions Manual



Automatic Slicer

Model 1212E

Office

Phone: 1-800-503-7534 / 305-868-1603
Fax: 305-866-2704

Warehouse

Phone: 1-800-445-6601 / 973-482-5070
Fax: 973-482-0725

sales@skyfood.us - www.skyfood.us

TOLL FREE 1-800-503-7534

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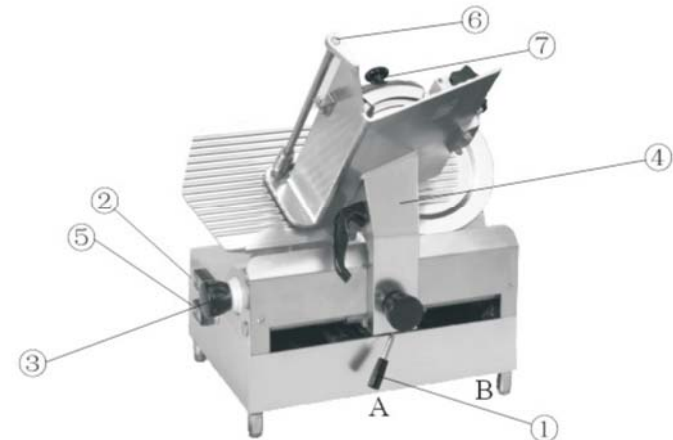
QUALITY GUARANTEE CERTIFICATION

1.INTRODUCTION

1212E model automatic table slicer is designed by meliorating the exported goods according the difference of machining many kinds of food. It has two working patterns. One is manual, and the other is automatic. You can choose one according to your need.

2.OPERATION

<1> Please put the machine in the steady worktable and connect with the ground wire in the back of the machine.



- | | | |
|--|------------------------------|----------------------------|
| ①conversion handle | ②slicer engine switch | ③thickness adjusted handle |
| ④out and home frame | ⑤out and home control switch | |
| ⑥entering the knife and pulling the pole | ⑦grinding knife frame | |

<2> Operating:

Manual cutting: Please pull the conversion handle ① out to "A". At that time, out and home frame is apart from the automatic working pattern. Then press the cutting engine's green button ② and press the out and home control engine's red stop button ⑤. Now the machine has entered the manual cutting working pattern.

Automatic cutting: please pull the conversion handle ① out to "B", press the out and home control switch's ⑤ green button. At that time, out and home frame has entered the automatic working pattern.

3. CUTTING

<1>The frozen meet should put in the foam box or the icebox in the -5℃ for thaw for several hours after the meet got from the refrigerator in order to make the meet temperature inside consistent with the outside. You can press the center of the meet lightly by your nail. If you feel the meet is tender, it would be good. According the experience, the meet in the -5℃ to 8℃ is the best time to cut.

<2>Before the machine is working it should put the lubricant in the pulling pole of frozen meet supplying equipment in order that the pressed meet plank could send the meet to the knife-edge smoothly. (Do not use the edible oil as the lubricant such as rape oil, bean oil.)

4. GRINDING KNIFE

<1>the knife should grind frequently and lightly. It should clean the smear of the knife before grinding it in case that the oil would smear the grinding wheel. Once the grinding wheel is smeared, please clean it.

<2>After loosening the fixed arm of the grinding knife frame the grinding wheel will lift and circunvolve to the position of grinding knife. Then screw down the fixed arm of the grinding wheel.

<3>Turn on the cutting engine switch, and turn off the out and home control engine switch. At that time, the knife just circunvolves to press the grinding wheel frame's handle to the back of the knife blade. It usually needs grinding for more than ten minutes. When the blade is in reverse, it's sharpest.

<4>After grinding, please turn off the power and put the grinding wheel frame back.

5. MAINTENANCE AND CLEANESS

<1>checking and preparing before using

- Every active place of the machine should inject the lubricant ternly. Especially the oil hole that has the oil mark in the side of the machine. It must use the oil gun to inject a little oil each time. Also you should take care of the oil mirror height in the back of the machine. If it is too low, it must inject some oil in the center of the oil mirror. (You had better use hyperbola gear oil.)
- Please confirm the blade is sharp. (If not, please grind the knife according the above.) Attention: The blade is very sharp, so it should be careful when assembling and cleaning.
- This machine's water-repellent grade is IPXI, It means that it cannot sput the water directly.
- If the wires need changing, please contact our factories. Or you could change them by yourselves, please show that the wires are 300/500VX0.75mm--57(RVV).

Warranty Registration

Skyfood
Equipment Ltd.

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.

Malfunction	Reasons	Methods
The cutting engine has the clash after working for a period of time	The synchronous belt of the cutting plate's engine is loose.	Adjusting the adjusted screw beside the cutting engine to make the belt tight.
The engine inside stops working after it goes on working in an hour. It needs waiting for a while for starting again.	The fan-cooled radiator in the machine is broken down, so it cause the temperature is too high that the engine is in the self-protected situation.	Changing the fan-cooled radiator.
The machine stop running or running slowly.	<ol style="list-style-type: none"> 1. The electrical outlet is not connecting very well. 2. The wire is cutting or the switch is dropping because of the bad transportation. 3. The voltage is not steady. 	<ol style="list-style-type: none"> 1. Checking whether the electrical outlet is connecting well. 2. Checking whether every part is connecting well such as the switch is locked well. 3. Make sure that the voltage is steady.
The meet is cutting not very well. It does not connect with each other. And the meet cannot drop down. It needs pressing by hand.	<ol style="list-style-type: none"> 1. The frozen meet has frozen in a short time that the meet is too hard. 2. The blade is not sharp enough. 3. The frozen supplying equipment is lack of the lubricant so that it isn't running flexibly. 4. The tightening equipment clamps the meet too tightly. 	<ol style="list-style-type: none"> 1. Following the third point about cutting 2. Following the grinding of knife 3. Filling some lubricant into the pulling pole for entering knife. But do not use the soluble liquid to wash it one time. 4. Pushing two pressed poles of the clamping equipment to the side of the meet. Do not press too tightly.

If you have the exceptional phenomenon, please contact our agents or our factory directly.

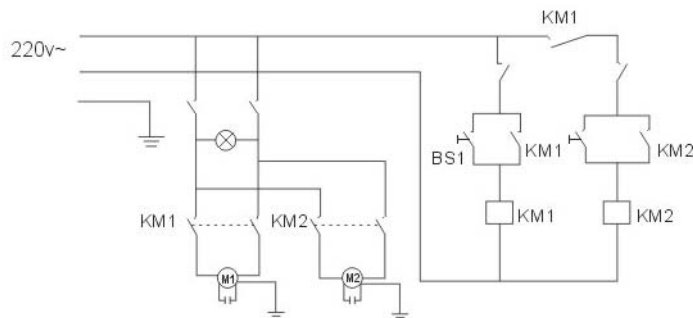
BASIC MAINTENANCE ENCHIRIDION

Plate synchronization belt adjustment:

Please put down the machine. unlade four feet, loosen four nuts. take down the soleplate. separate the upside ride from the downside base, loosen the connected acrial pin. and take the pin. Then you can see the plate's engine in the upside ride and the synchronous belt. You should use the spanner to tighten the adjusted bolt beside the engine to make the belt tighten. Attention: Do not make it too tight. It should be suitable that it just feel tight by pressing the belt by finger.

The way to change the belt:

Please upload the blade, loosen the impacted bolt of the plate's engine, put the belt into the preceding belt of the engine, set the other side of the belt in the engine's axes, and tighter the bolt again.



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

If you have the exceptional phenomenon, please contact our agents or our factory directly.

BASIC TECHNIC INDEX AND SPECIFICATION

Voltage.....	110 V
Blade Horse Power.....	1/2 HP
Carriage Horse Power.....	1/4 HP
Height.....	33 "
Width.....	22 "
Depth.....	25 "
Net Weight.....	149 lb
Shipping Weight.....	204 lb
Cutting Height.....	8 1/2 "
Cutting Width.....	1/2 "
Blade Diameter.....	12 " (Stainless Steel)
Maximum Cut Thickness.....	1/2 "

General Safety Practices

IMPORTANT

If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

Basic Operation Practices

Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be fatal. Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents. Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT modify original characteristics of the machine.

DO NOT remove, tear off or maculate any labels stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

SAFETY PROCEDURES AND NOTES BEFORE SWITCHING ON

IMPORTANT

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

Danger

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

Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

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.

AFTER THE WORK ENDS

Cares

Always clean the machine, to do the cleaning SWITCH IT OFF, AND TAKE OUT THE PLUG FROM THE ELECTRICITY SUPPLY SOCKET .

Never clean the machine BEFORE IT IS COMPLETELY STOPED.

Fit all the machine components in their due places, before switching it on again.

MAINTENANCE

Dangers

Any maintenance is dangerous if made with the machine switched on.

SWITCH IT OFF AND TAKE OUT THE PLUG FROM THE SOCKET, DURING ALL THE MAINTENANCE OPERATION.

IMPORTANT

In any emergency situation, always take the plug out of its socket.

ADVICES

Electrical or mechanical maintenance shall be made by qualified persons. The person in charge of the maintenance performances shall check the machine works under TOTAL SAFETY CONDITIONS.