



Instructions Manual



Economy Slicer

Models

220E / GL250 / GL300

Office

Phone: 1-800-503-7534 / 305-868-1603

Fax: 305-866-2704

sales@skyfood.us - www.skyfood.us

TOLL FREE 1-800-503-7534

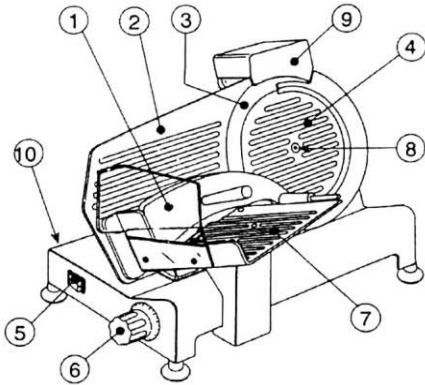
PRESENTATION

- * *The aim of this handbook is to provide the customer with as much information as possible about our food slicer and with the instructions for its use and maintenance in order to keep it working efficiently.*
- * *This handbook should be given to those responsible for the use and periodical maintenance of the slicer.*
- * *The handbook should be kept in good condition and stored in an easily accessible place for rapid reference.*
- * *The slicers are subject to revision and may, therefore, bear details differing from those shown; this possibility has no effect on the information in this handbook.*
- * *This series of slicer are only for commercial use, mainly use in meat processing factory, restaurant, hotel, supermarket and so on.*

Technical Characteristics

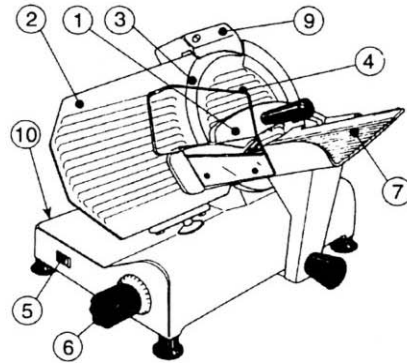
	220E	GL250	GL300
Voltage.....	110 V.....	110V.....	110V
Power Rating.....	1/4 HP.....	1/3 HP.....	1/3 HP
Height.....	13 1/4 ".....	15 ".....	16 "
Width.....	11 ".....	18 ".....	20 3/16 "
Depth.....	16 ".....	20 ".....	22 3/16 "
Net Weight.....	31 lb.....	49 lb.....	51 lb
Shipping Weight.....	40 lb.....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

Presentation



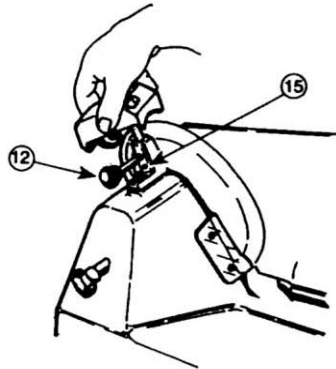
Mod.: 220E/ GL 250

- 1 - Food holder arm
- 2 - Movable bulk
- 3 - Blade
- 4 - Knife guard
- 5 - On/off switch



Mod.: GL 300

- 6 - Graduated knob
- 7 - Sliding carriage
- 8 - Knife guard screw
- 9 - Sharpener group
- 10 - Data plate



INSTRUCTIONS FOR USE

* 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 "0". The food grip should not be removed unless the shape and size of the food does not allow its use.

Only for modele 250ES 300ES if the sharpener is not mounted, proceed as follows:

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

- 1. Food holder arm
- 2. Movable bulk
- 3. Blade
- 4. Knife guard
- 5. On/off switch
- 6. Graduated knob
- 7. Sliding carriage
- 8. Knife guard screw
- 9. Sharpener group
- 10. Data plate

Registro de Garantía



Preguntas sobre como llenar este formulario?

Llamada 1-800-503-7534 / 305-868-1603

Devuelva el formulario completo a la:

SKYFOOD EQUIPMENT LLC

11900 Biscayne Blvd. Suite 616

North Miami, FL 33181 - USA

O fax formulario a:

305-866-2704

Información del Usuario

* Persona de Contacto: _____

* Tipo de Empresa:

- | | |
|--|---|
| <input type="checkbox"/> Panadería Bagel y Operaciones | <input type="checkbox"/> Mayorista con Comestibles |
| <input type="checkbox"/> Panadería (Asociado con Restaurante) | <input type="checkbox"/> Mayorista sin Comestibles |
| <input type="checkbox"/> Bolera | <input type="checkbox"/> Empacador de Carne |
| <input type="checkbox"/> Negocios e Industria en la Casa de Alimentación | <input type="checkbox"/> Otros negocios que prepara o sirven alimentos |
| <input type="checkbox"/> Carnicería | <input type="checkbox"/> Otros negocios que vende, pero no sirven comida |
| <input type="checkbox"/> Abastecimiento | <input type="checkbox"/> Pizza (Cenar en /llevar) |
| <input type="checkbox"/> Club de Tiendas | <input type="checkbox"/> Restaurantes (independiente / cadena) |
| <input type="checkbox"/> Tienda de Conveniencia | <input type="checkbox"/> Escuela |
| <input type="checkbox"/> Club de Campo | <input type="checkbox"/> Estadios / Coliseum |
| <input type="checkbox"/> Delicatessen (Cadena / Restaurante) | <input type="checkbox"/> Supermercado |
| <input type="checkbox"/> Delicatessen (Independiente y No-Restaurant) | <input type="checkbox"/> El parque temático |
| <input type="checkbox"/> Tienda de Alimentos | <input type="checkbox"/> Universidad / Escuela |
| <input type="checkbox"/> Gobierno | <input type="checkbox"/> Viñedo |
| <input type="checkbox"/> Hospital | <input type="checkbox"/> Clube de Almacenes |
| <input type="checkbox"/> Alojamiento | <input type="checkbox"/> Operación de cocción al por mayor (no institucional) |

* Nombre de la Compañía: _____

* Dirección: _____

* Ciudad: _____

* Estado: _____ * Zip Code: _____

* Teléfono: _____ Fax: _____

** E-mail: _____

Página Web: _____

Me gustaría unirse a la lista de correo.

Detalles del Producto

* Item Comercial del Producto: _____

El item comercial del producto se puede encontrar en la etiqueta de identificación del producto de la máquina.

* Número de serie: _____ * Confirme el número de serie: _____

Esta información, el número de serie del producto, también se puede encontrar en la etiqueta de identificación del producto de la máquina.

* Prueba de compra: Sí
 No

* Comprado em: _____ / _____ / _____ (mm / dd / yyyy)

* Adquirido en: _____
Nombre de la compañía

* Indica que el campo es obligatorio.

** Indica que el campo es obligatorio y no obligatorio por 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.

WARNINGS AND SAFETY RULES

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 "0" 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 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 vaseline 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

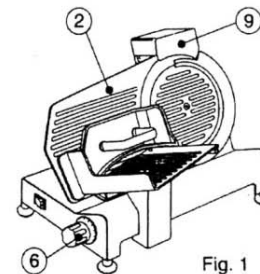


Fig. 1

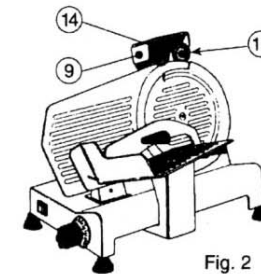


Fig. 2

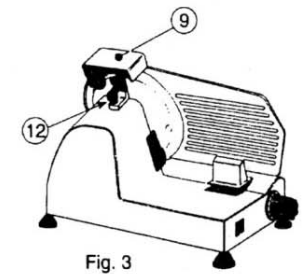


Fig. 3

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 "0").
- * 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 "0".
- * 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.

BLADE SHARPENING 220E / GL250 / GL300

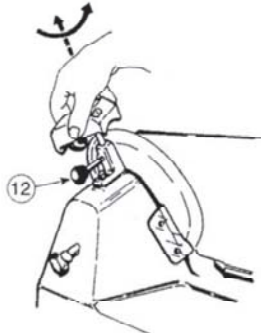


Fig. 1

BLADE SHARPENING

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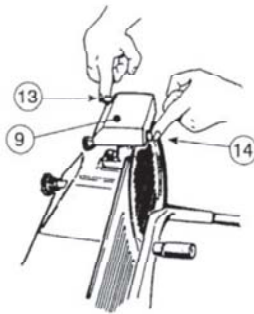


Fig. 2

- * 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.
- * Secure the group by turning the locking knob (12).
- * Press the on/off switch (1) and press button (13).
- * Let the blade turn for about 1-2 minutes. When the blade is still, check to see if any burr has formed on the edge.
- * After having verified the presence

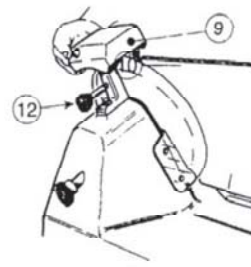


Fig. 3

- of burr, switch on and gently press button (13) for about 3 seconds to remove the burr produced during sharpening;
- * Turn the graduated knob (6) back to position "0".
- * 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.

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

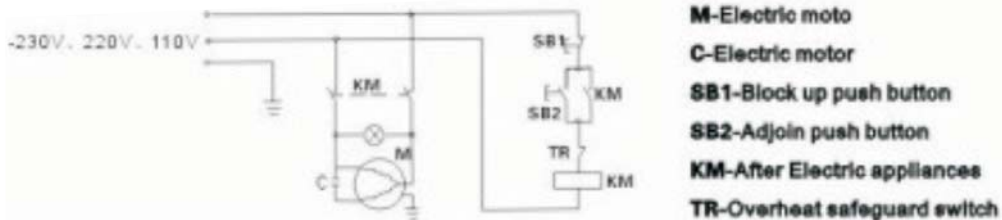
IMPORTANT

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.

Electrical Diagram



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.

CAUTION

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.

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.