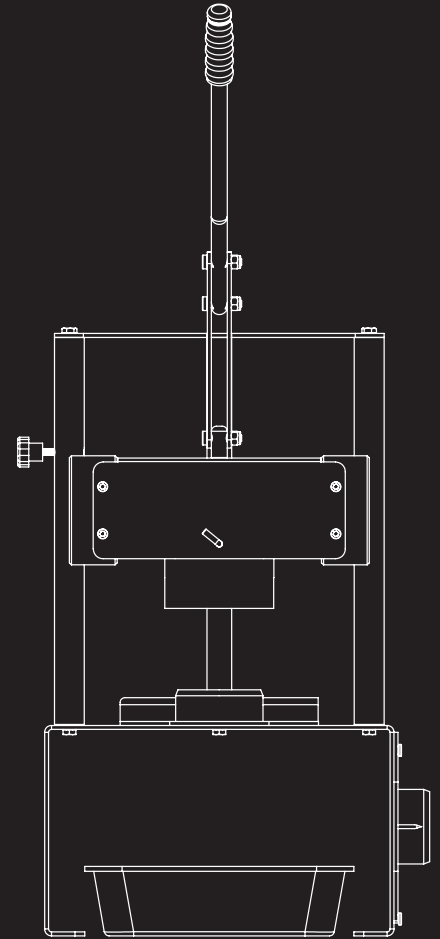


PINEAPPLE PEELER MACHINE

USER GUIDE



Horeca Equipment For Professional

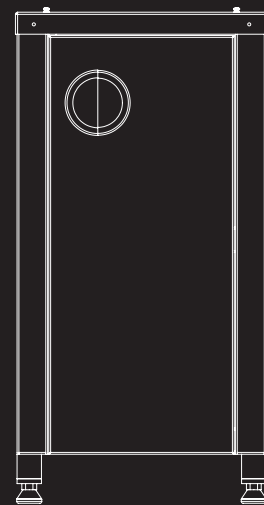
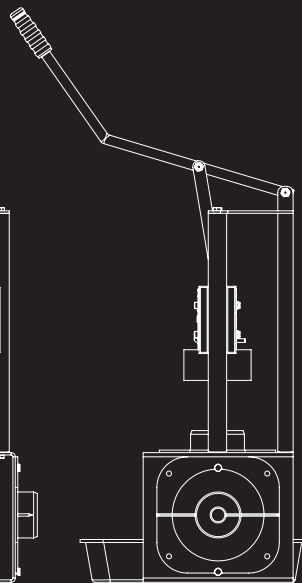
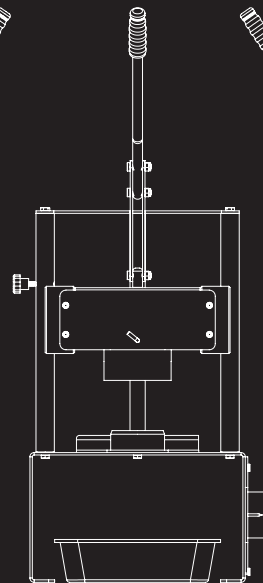
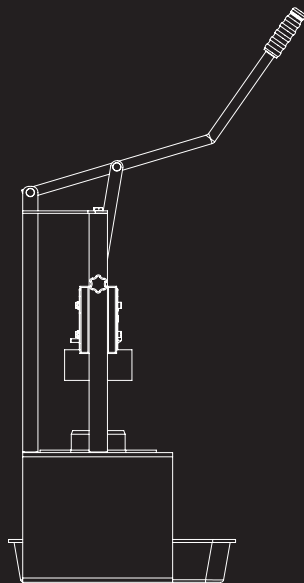
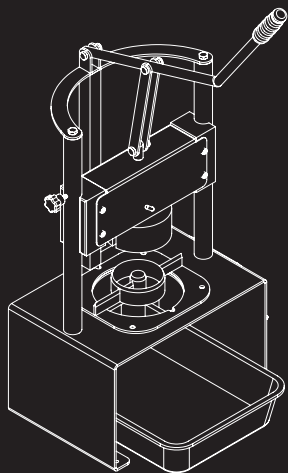


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1. INTRODUCTION

Pineapple peeler; used in hotels, restaurants, shopping centers, greengrocers etc. are designed to remove the shell and core of pineapples with a single movement without requiring much power.

2. GENERAL INFORMATION

First of all thank you your interest and trust in our products.

Before using the machine the first time, make sure that you read the instruction manual first, to ensure that you get best performance from your product.

Before set up the product, make sure that people or staff who will use the product in regular bases, know the information on the instruction manual.

Don't perform any maintenance or cleaning of your purchased product before reading the manual.

Always keep the instruction manual and all the other documents near the pineapple peeler for easy reference in any case.

You will have these below together with the product you have purchased.

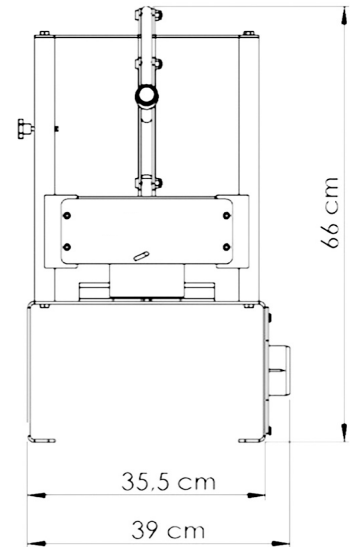
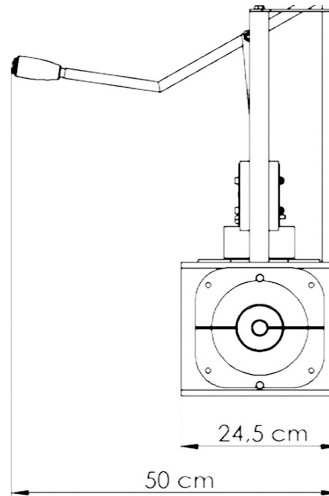
- 1 piece Pineapple Peeler
- 1 piece instruction Manual
- 1 piece plastic tub
- Also if requested, there will be different size of blade.

NOTE: If something is missed or broken, please call or inform the customer service in 3 business days.

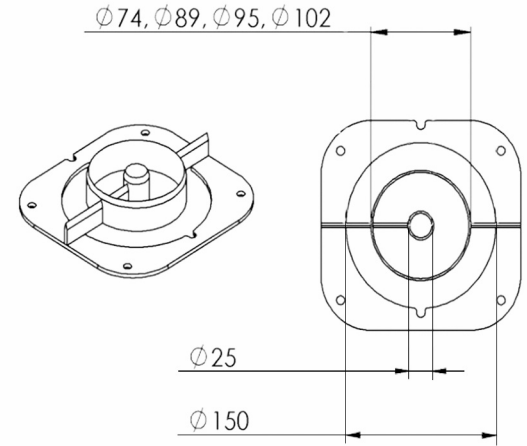
Please do not hesitate to call if there are any questions and concerns about our product. It is very important to have our customers satisfied from our product.

3. THE SPECIFICATIONS

WIDTH	DEPTH	WEIGHT
39 cm	50 cm	12.75 kg
HEIGHT		
Lower Arm Position : 66 cm		
Higher Arm Position : 115 cm		



THE BLADES SIZE				
PRODUCT CODE	BLADE SIZE	CORE DIAMETER	MAMIMUM DIAMETER	PINEAPPLE BOX/QUANTY
0801	Ø74 mm	Ø25 mm	Ø150 mm	10'lu
0802	Ø89 mm	Ø25 mm	Ø150 mm	8'li ve 9'lu
0803	Ø95 mm	Ø25 mm	Ø150 mm	7'li
0804	Ø102 mm	Ø25 mm	Ø150 mm	6'li



*There are numbers that tell you how many pieces of pineapple you have received in the box above the labels. You can choose blade thanks to these numbers by looking at the above table.

- All contact with the pineapple pieces are made from 304 stainless steel and polyethylene materials suitable food standards.
- Security system that prevents the pushing mechanism from falling down.
- The possibility to separate the pineapple peel and the core with a single movement.

4. INTRUCTIONS FOR USAGE

4.1 Preparation

Your product is shipped in a ready to use. Move the item upright and in a safe manner. Your product has been put into the box, wrapped in a foil and is secured with packing tape.

Open the packing tape and the box. Do not use a sharp knife. Remove the product from the box and place it on the field you want to use it.

Caution : Always lift the product by holding the body. Never hold the arm.

4.2 Operation

- Installation and startup can be done by the user.
- Place the product on a flat and non-slippery surface.
- Make sure that your product is clean, especially those areas that are in contact with food.

Caution : There is a sharp knife in the Pineapple machine.

- Lift up the arm (03) of your product with one hand on the vertical axis (Figure 3). With your other hand, push the security locking screw (22) in, without releasing the arm(03). This will prevent the falling down of the push wedge (18).

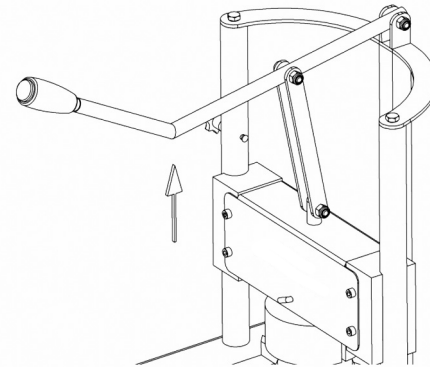


Figure 3

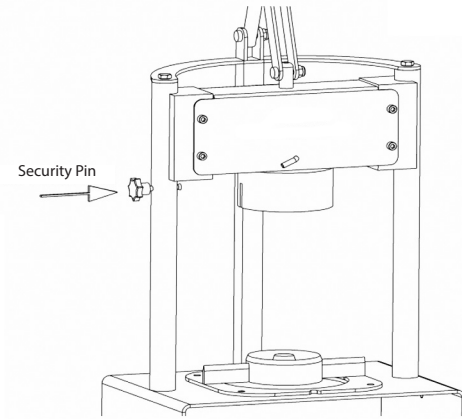


Figure 4

Caution: To prevent injuries that is caused by the falling down of the push wedge (18), always keep the arm (03) down when you are not using the product.

Caution: Be careful when using your product and never be busy with other things.

Cut the two-end parts of the pineapple and place the cutted pineapple over the blade.
(Figure 5)

Disengage the security locking screw (22) by pulling it outward.
(Hold the arm (03) with your other hand)

Push the arm (03) of the product down ward with a single movement to the vertical axis.

You can get your peeled pineapple under the machine.

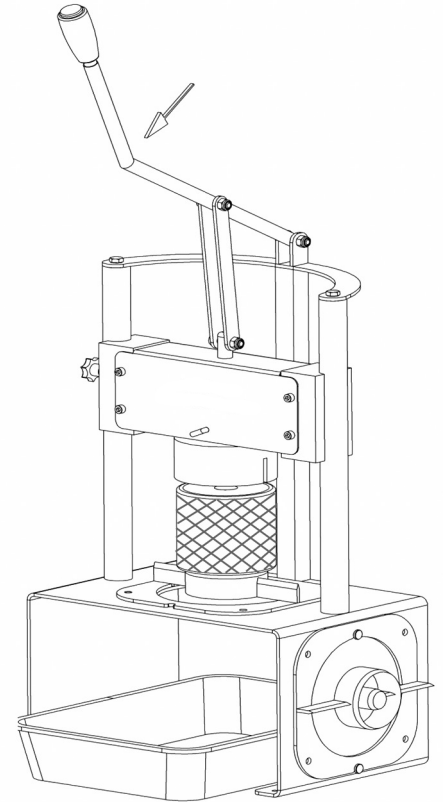


Figure 5

Caution: Don't forget to put the plastic tub (34) in front of the machine, so your sliced pineapple will go there.

Caution: Don't place your hand between the push wedge (18) and the blade.

- In order to take the knife out, hold from the unsharp edge and take it out by lifting it up. To attach the blade, it would be sufficient to fit the holes of the blade on the blade fixing pins (31) on the foot.
- If you bought extra knife. You can hang it on the blade hanger pin system (32) (Figure 6)

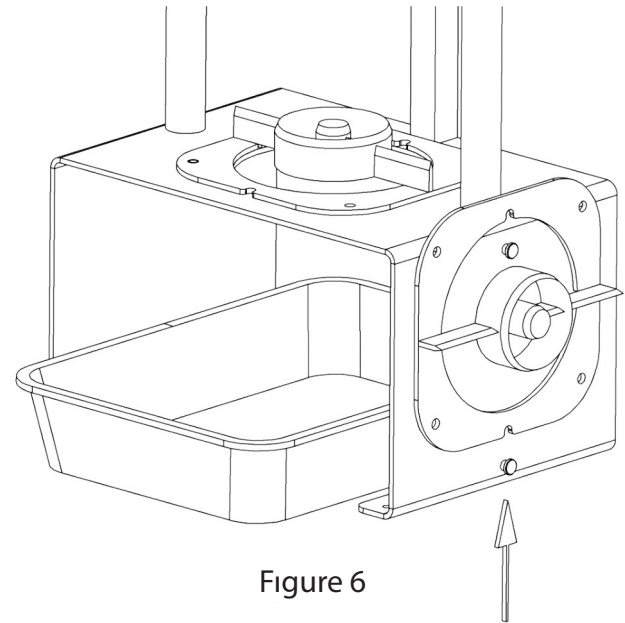


Figure 6

4.3 Cleaning

- Make sure that your product is clean before the first use.
- Also you may clean the product more than once in a day if necessary.
- Take the knife out to clean it under running hot water.
- Clean the outside of the machine and the push wedge (18) with wet cotton.
- In order to release the push wedge (18) it will suffice to pull the push wedge (18) down to the vertical axis by pulling the push wedge pin (16) to yourself. (Figure 7)

Caution: Don't use any harsh or abrasive material to clean your product.

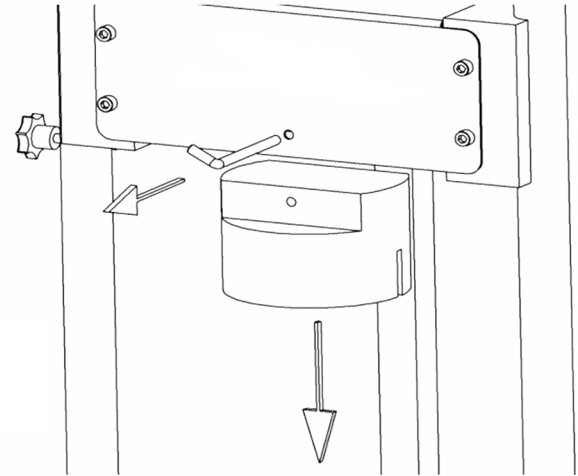


Figure 7

4.4 Safety

Wrong usage, not follow the security steps and not enough knowledge may cause serious accidents and injuries on the hand and fingers.

Please read the security instructions carefully.

- This product is only for peeling and coring the pineapple.
- This product is designed for industrial use and should be used by trained personnel.
- Keep out from children and people who don't have enough knowledge about machine.
- Use the machine for only pineapple.
- You can not put any frozen pineapple in the machine.
- In order to have best result, you need to use the push wedge (18) and the blade.
- Remove or change the security looking screw (22) is dangerous.

Serious danger can occur to the use.

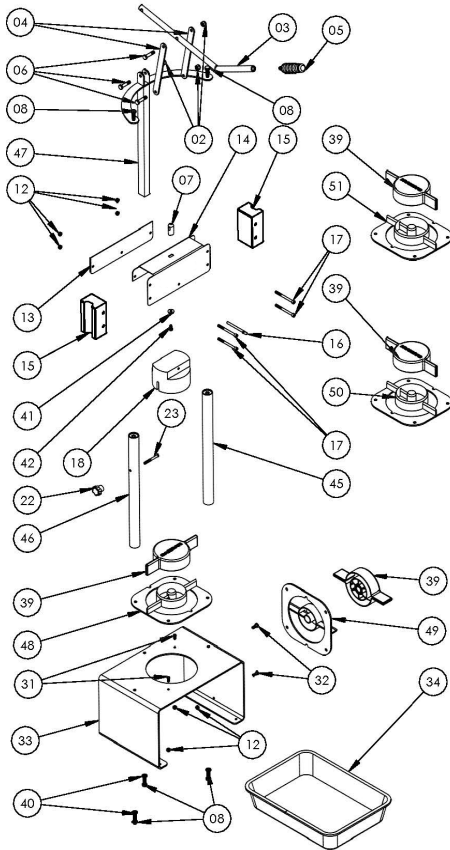
- Don't do anything else, while using the machine.
- Always keep the work environment clean and dry to prevent slipping.
- Don't put pineapple on and next to your product. Don't use the area of the product as a storage.
- There is no need for the use of personal protective equipment Pineapple peeling machine. It is sufficient to comply with the operating instructions.
- Making any changes to the pineapple peeler it is strictly prohibited.

5. MAINTENANCE

This product does not require maintenance other than daily cleaning.

Caution: We recommend you to buy machine parts only from our company if needed.

6. SPARE PARTS PICTURES and LISTS



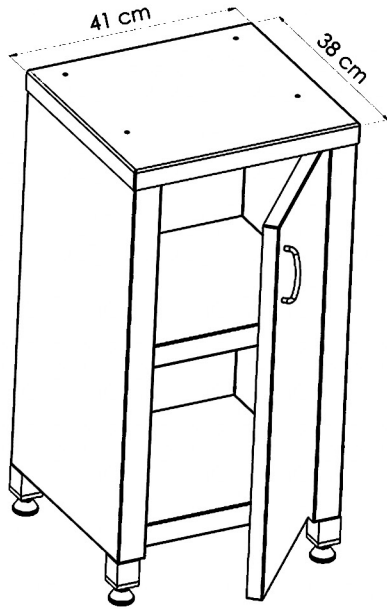
0801 Pineapple Peeler Technical Service Item List

Item No	Reference No	Item Name	Total Used
02	60174	M8 Fibered Nut (Stainless)	3
03	70229	Pineapple Peeler Arm	1
04	70230	Pineapple Peeler Arm Sheet Bar	2
05	44007	Handle	1
06	70231	Pineapple Peeler Arm Pin	3
07	70232	Pineapple Peeler U Metal Sheet Connecting Pin	1
08	60197	AA M8x25 Bolt (Stainless)	5
12	60171	M6 Fibered Nut (Stainless)	4
13	70236	Pineapple Peeler U Metal Sheet Connecting Sheet	1
14	70237	Pineapple Peeler U Metal Sheet	1
15	72011	Pineapple Peeler Green Bed	2
16	70238	Pushing Wedge Pin	1
17	60033	Imbus M6x70 Bolt (Stainless)	4
18	72007	Pineapple Peeler Pushing Wedge(Ø95-Ø102)	1
18	72006	Pineapple Peeler Pushing Wedge (Ø74-Ø89)	1
22	60055	Pineapple Peeler Security Locking Screw	1
23	70242	Pineapple Peeler Security Locking Screw Pin	1
33	70252	Pineapple Peeler Foot	1
31	70250	Pineapple Peeler Blade Centering Pin	2
32	70251	Pineapple Peeler Blade Hanger Pin	2
34	44070	Pineapple Peeler Plastic Tub	1
39	44046	Pineapple Peeler Blade Cover	2+2
40	60125	M8 Lock Washer (Stainless)	3
41	60230	M6 Wide Washer (Stainless)	1
42	60004	AA M6x12 Bolt (Stainless)	1
45	76062	Pineapple Peeler Slide Shaft (Assembled)	1
46	76061	Pineapple Peeler Slide Shaft (Perforated)(Assembled)	1
47	76059	Pineapple Peeler Crescent Body	1
48	76064	Pineapple Peeler Blade (Ø89)	1
49	76063	Pineapple Peeler Blade (Ø74)	1
50	76065	Pineapple Peeler Blade (Ø95)	1
51	76066	Pineapple Peeler Blade (Ø102)	1

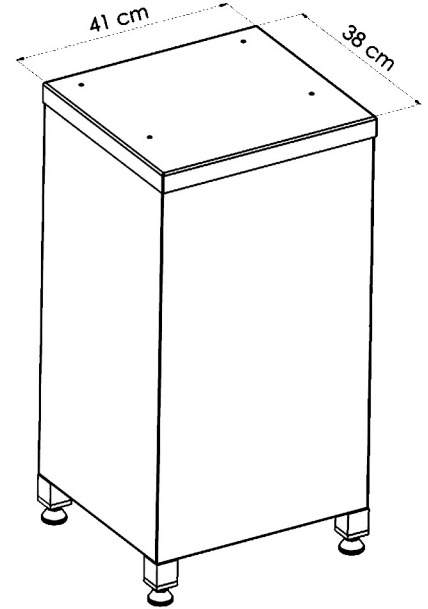
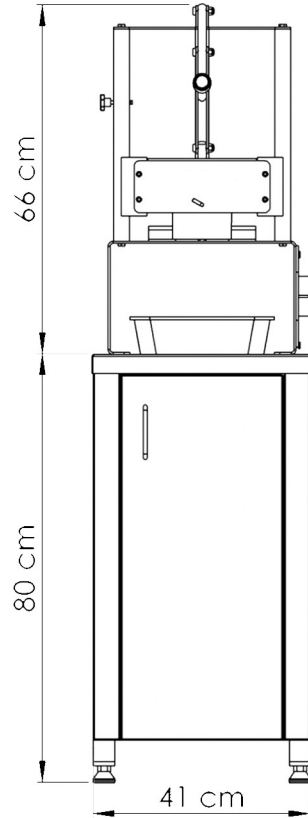
7. PROBLEMS and SOLUTIONS

Problem	Probable Cause	Solution
The pineapple is not properly cut or peeled.	The blade is blunt.	Please call technical service.
	The blade may be deformed.	Please call technical service.
	The blade may not fit properly into the blade fixing pins (31) on the foot.	Check that the blade is properly seated in the pin (31).
	Push wedge pin (16) may not fit properly.	Check the push wedge pin (16).
The arm of the machine is wabbling while cutting.	Arm fixing nuts can be loosened.	You have to tighten the nuts.
The push wedge hits the blade.	The blade may not properly seated in the blade fixing pins (31) on the foot.	Check if the blade is properly seated in the pins (31).
	The push wedge and the blade may vary.	You have to check the sizes.

8. ACCESSORIES



Sub Stand
With Shelf



The Stand

9. CE CERTIFICATE

CERTIFICATE No. : 7343/IST147

SGS

**EC-ATTESTATION CERTIFICATE**

AT-ONAY SERTİFİKASI

Date/Place of Issue
Sertifika Yayın Tarihi/Yer : 12.07.2017/İstanbul

Valid Until
Sertifika Geçerlilik Tarihi : 12.07.2022

Name of Applicant
Bağvuru Sahibi :
Name of Manufacturer
Üretici :
Description of Product
Ürün Tanımı : AUTOMATIC ORANGE, POMEGRANATE, GRAPEFRUIT JUICER MACHINE FOR COMMERCIAL USE Otomatik Portakal, Nar, Greyfurt Sıkma Makinaları Endüstriyel Kullanım İçin

Model(s)
Model(ler) : # 0201, 0202, 0203, 0204, 0205, 0206, 0207, 0208, 0209, 0601, 0602, 0603, #

Assessment Performed
Uygulanan Değerlendirme : Conformity to Annex I's Applicable Paragraphs of 2006/42/EC Machinery Directive & 2014/35/EU Low Voltage Directive. 2006/42/AT Makina Emniyeti Yönetmeliği Ek-1 Gerekliliklerine Uygunluk & 2014/35/AB Belirli Gerilim Sınırları İçin Tasarılan Elektrikli Ekipman ile İlgili Yönetmeliği.

Standard(s) / Standart(lar) : # EN ISO 12100:2010, EN 60335-1:2014, EN 60335-2-64:2002+A1:2007, #

Base of Assessment
Değerlendirme Dayanağı : In the opinion of SGS the submitted technical file TR-MD-20177343-1 satisfies the requirements of the Machinery Directive 2006/42/EC Annex-VII TR-MD-20177343-1 Numaralı Teknik Dosya, Makina Emniyeti Yönetmeliği Ek-VII Gerekliliklerini Karşıladığı SGS Tarafından Saptanmıştır.

Assessor ID No. / Denetçi No : TR-IND-S19

Date/Place of Assessment
Değerlendirme Tarihi/Yer : 05.06.2017 / İstanbul— Turkey

Test reports in technical file TR-MD-20177343-1 are reviewed and found to be acceptable. The certificate is valid as long as the relevant directives and harmonised standards written above are current. The CE mark as shown below can be used, under the responsibility of the manufacturer, after completion of an EC Declaration of Conformity and compliance with all relevant EC Directives.

TR-MD-20177343-1 numaralı Teknik Dosya içindeki test raporları incelemiş ve uygun bulmuştur. Bu sertifikayı referans alınan ilgili yönetmelikler ve standartlar güncel olduğu sürece geçerlidir. Üretici firmasının sorumluluğunda uygunluk beyanının düzenlenmesi ve ilgili tüm AB yönetmeliklerine uygunluğunun sağlanması sonrası aşağıda gösterilen CE işareti kullanılabilir.

CE

This EC-Attestation Certificate is only valid for the equipment and configuration described in conjunction with the data detailed above. It refers only to the sample submitted to SGS Supervise Gözleme Etüd Kontrol Servisleri A.Ş. for testing and certification. Any modifications made to the product shall immediately be reported to SGS Supervise Gözleme Etüd Kontrol Servisleri A.Ş. office in order to examine whether this certificate remains valid.

Bu Sertifikayı SGS Supervise Gözleme Etüd Kontrol Servisleri A.Ş. 'ye sunulan örnek makina üzerinde yapılan değerlendirme raporları referans alınarak düzenlenmiş olup, yukarıda bilgileri verilen ürünler için geçerlidir. Üretici tarafından ürün üzerinde yapılacak olan her türlü modifikasyon işlemleri mevcut sertifikayı geçersiz kılabilir. Üretici tarafından ürün üzerinde yapılacak olan her türlü modifikasyon işlemleri mevcut sertifikayı geçersiz kılabilir. Üretici tarafından ürün üzerinde yapılacak olan her türlü modifikasyon işlemleri mevcut sertifikayı geçersiz kılabilir.



SGS Supervise Gözleme Etüd Kontrol Servisleri A.Ş.

Bağlar Mah. Osmanpaşa Cad. No 95

İstanbul Plaza, E Grisi

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S-CRS-EEF-51 Rev.00 11/2016

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F150201M

For and on behalf of

SGS Supervise Gözleme Etüd

Kontrol Servisleri A.Ş.

D.Cem BATUHAN

Müte OKUMUS



This document is issued on the Client's behalf, by the Company under its General Conditions of Service printed overleaf.

The Client's attention is drawn to the limitation of liability, indemnification and jurisdiction issues defined therein.

Any other holder of this document is advised that information contained herein reflects the Company's findings at the time of its intervention only and within the limits of Client's instructions, if any. The Company's sole responsibility is to

10. WARRANTY

Guarantee Terms:

- 1- All parts of the product are guaranteed by our company.
- 2- Warranty period starts from the delivery date of the product and unless otherwise stated, this period is 1 (one) year.
- 3- If the product malfunctions within the warranty period, the repair time is added to the warranty period. The repair time of the product is maximum 30 (thirty) days. This period shall commence from the date of notification to the seller of the product by the seller, dealer, agent, representative or manufacturer.
- 4- If the product is defective due to material or workmanship, or due to erroneous installation, within the warranty period, repairs will be made without labor cost and no fee under the changed part price or any other name.
- 5- The Product; -Within the warranty period from the date of delivery, if the same fault is repeated more than once in a year or if four or more occurrences of different faults occur, the continuity of the unavailability of the product, -Exceeding maximum time of repairing, - In case the service station is not available, it shall be replaced free of charge in case it is determined that it is impossible to repair the malfunction with a report prepared by one of the seller, dealer, agency, representative, importer or manufacturer.
- 6- In case of occurring problems with guarantee document ,general directorate of consumer and competition protection department of industry and trade ministry is authorized insituton.

The following conditions are not covered by the warranty:

- 1- Determining that he products has been opened and repaired by unauthorized technical services,
- 2- If the product is damaged due to external influences such as natural disasters, electricity network, telephone line or wrong connection,
- 3- After delivery to the customer, the product is damaged during transportation, dropped or impact and damaged,
- 4- Defects arising from wrong usage of the product in its Instructions Manual,
- 5- Falsification and erasure of the date and serial number on the product document and in the warranty document,
- 6- The warranty is not covered in the event that any object falling within the product or its mechanical parts is blocked by liquid flow or overshooting to prevent air intake.

PRODUCT

Brand : Pineapple Peeler Machine
 Model :
 Type :
 Delivery Date and Place :
 Seri Number :
 Guarantee time : 1 (one) year
 Maximum Fixing Time : 30 (Thirty) days

AUTHORISED SELLER

Title :
 Address :
 Telephone :
 Invoice Date :
 Invoice No: :
 Stamp / Signature :