

Instruction Manual



Food Processor PA-7C

SUMMARY

1. Main Precautions 01

2. Main Components 02

3. Technical Data 03

4. Available Disc Knives 03

5. Installation 03

6. Pre Operation 04

7. Operation 04

8. Cleaning 04

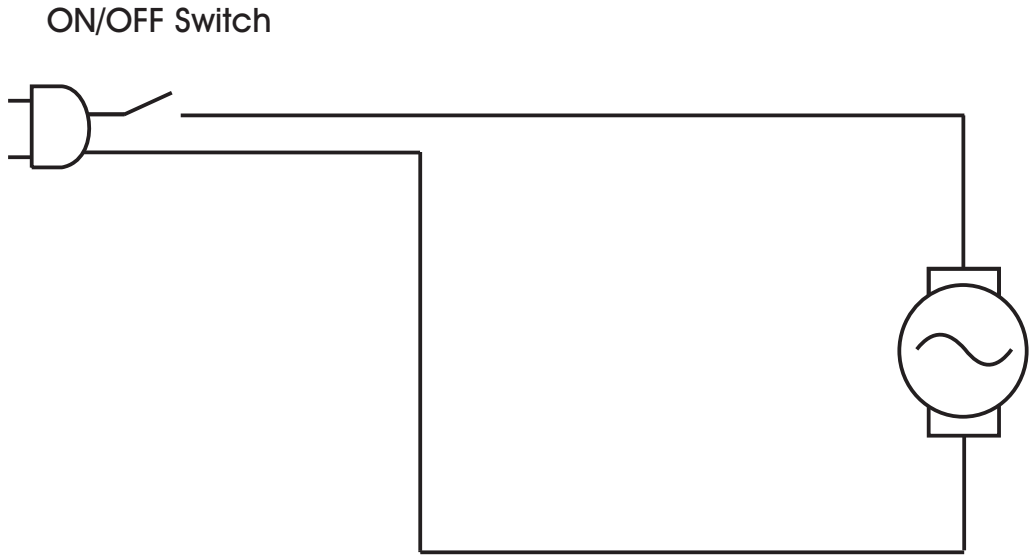
9. GeneralAdvices 05

10. Electric Diagram 05

9. GENERAL ADVICES

- ALWAYS turn machine off before cleaning and maintenance.
- PROVIDE enough space around machine to avoid breakings.
- ALWAYS keep the floor dry. Wet floors may cause slippings.
- ALWAYS turn machine off in case of power supply lack.
- NEVER let dust or water to get into electrical and mechanical components of the machine.
- DO NOT modify original features of the machine.
- DO NOT take out nor tear off any safety or identification label.

10. DIAGRAM ELECTRIC



6. PRE OPERATION

Check if the machine is firm, no movement shall be allowed on the working surface. Wash the disc knives with hot water and neutral soap and dry them.
Your equipment is now ready to operate.

Select a disc knife to obtain the desired product shape.
Changing the disc knife: firstly remove stomper No.06 (Picture-01) and cover No.01 (Picture-01). To remove the cover loosen knobs No.02 (Picture-01) and turn clamps No.03 (Picture 01) about 1/4 of a turn.
With the help of the special PA-7C spanner No.01 (Picture-02) remove nut No.03 (Picture-02) from the top of the disc turning it clockwise.
There are two holes in the discs near shaft hole, introduce the two PA-7C spanner stalks into the holes, press them, and lift the disc out of the shaft as shown on Picture-03.
You may now assemble a diferent disc knife, following the inverse procedure.
To lift up expeler disc use the spanner stalks as explained above.

IMPORTANT: the expeler disc shall always be mounted below any disc knife.

7. OPERATION

IMPORTANT: under no circumstances use your hands or any other tool to help pushing food product into input opening. Use only the stomper No.06 (Picture-01).

Be sure motor specifications (voltage, cycle, phase) match power supply line. Start machine by turning toggle switch to ON position. Put the product in the input opening and push it down firmly with the stomper. If you do not push it down firmly it will produce uneven bits and pieces.

8 CLEANING

IMPORTANT: Always disconnect the machine from the power source before cleaning. Always be sure the disc knife is still before opening the cover.

All food-contact parts must be removed for cleaning. First of all turn OFF the machine and disconnect it from power source, then follow the same procedures as changing the disc knife in PRE OPERATION to remove the moving parts for cleaning.
Wash all parts with hot water and neutral soap. Wipe disc chamber and motor housing with a wet cloth.

IMPORTANT: Be careful when washing the disc knives, they have sharp blades that may

NOTICE TO OWNERS AND OPERATORS

The PA-7C food processor is designed to process food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

1. MAIN PRECAUTIONS

The PA-7C model is a cutting machine therefore it must be carefully used and handled.

ALWAYS turn off, unplug from power source BEFORE cleaning or servicing.

NEVER use tools not belonging to the machine to help operation.

NEVER place fingers or any other object into machine input or output opening.

BEFORE turning the machine ON check if disc knife No.02 (Picture-02) and cover No.01 (Picture-01) are secure in their right positions.

NEVER lift up the cover before being sure the disc knife is completely still.

DO NOT wear loose clothes mainly no loose sleeves during operation.

NEVER connect power source with wet hands nor wet clothes.

NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.

ALWAYS install equipment in work area with adequate light and space away from children and visitors.

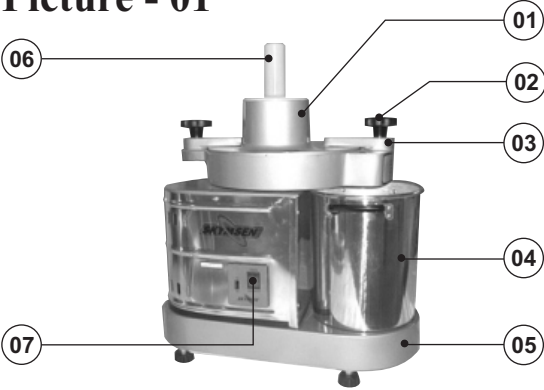
NEVER operate without all warning labels attached and owner/operator manual available to the operator.

NEVER leave unattended while operating.



2. MAIN COMPONENTS

Picture - 01



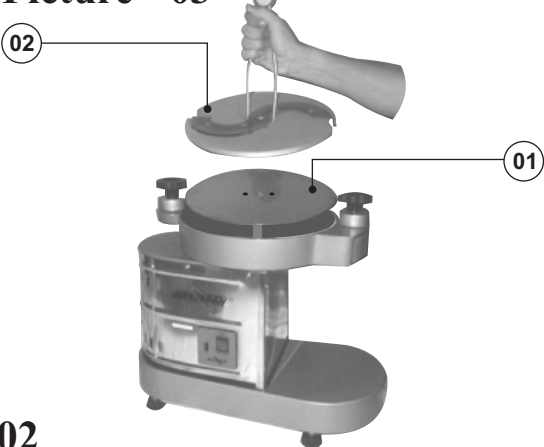
- 01 - Disc Chamber Cover
- 02 - Knob
- 03 - Clamp
- 04 - Bowl
- 05 - Base
- 06 - Stomper
- 07 - ON/OFF Switch

Picture - 02



- 01 - Spanner
- 02 - Disc Knife
- 03 - Fixing Nut
- 04 - Caution Label

Picture - 03



- 01 - Expeller Disc
- 02 - Disc Knife.

3. TECHNICAL DATA

Table - 01

Technical Data	Units	PA-7C
Average Production	[kg/h]	250
Voltage	[V]	110/220 (*)
Frequency	[Hz]	50 or 60
Horse Power	[Hp]	0,5
Consumption	[kW/h]	0,4
Height	[mm]	570
Width	[mm]	505
Lenght	[mm]	295
Net Weight	[kg]	35
Shipping Weight	[kg]	43

(*) All machines are wired for the voltage as ordered

4. AVAILABLE DISC KNIVES

Table - 02

Description	Cut thickness	Code
Shredder Disc 3	Diameter of 3mm	01580.6
Shredder Disc 5	Diameter of 5mm	01579.2
Shredder Disc 8	Diameter of 8mm	01578.4
Slicer Disc 1,5	Thickness of 1,5mm	01582.2
Slicer Disc 3	Thickness of 3mm	01583.0
Grater Disc	x-x-x-x-x-x	01581.4

5. INSTALLATION

The food processor PA-7C must be installed on a level, non-skid work surface with a maximum recommended height of 85 cm.
Check the voltage of the machine. The unit voltage must be the same as the power source voltage. Machine must be properly grounded.
Use qualified electrician to install according to building codes.
Contact your local distributor if you have any questions or problems with the installation or operation of this machine.