



Instruction Manual



Food Processor

PA-14



METALÚRGICA SIEMSEN LTDA.

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- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.
DEVIDO À CONSTATANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

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Instructions Manual

SUMMARY

1. Introduction	2
1.1 Safety	2
1.2 Main Components	3
1.3 Technical Characteristics	4
1.4 Available Plates	4
2. Installation and Pre operation	4
2.1 Installation	4
2.2 Pre operation	5
2.3 Plates Selection	5
3. Operation	6
3.1 Starting	6
3.2 Placing the Plates	6
3.3 Operating Procedures	7
3.4 Cleaning	7
4. General Safety Practices	9
4.1 Basic Operation Procedures	9
4.2 Safety Procedures and Notes Before Switching the Machine On	10
4.3 Routine Inspection	11
4.4 Operation	11
4.5 After Finishing the Work	11
4.6 Maintenance Operation	12
5. Analysis and Problem Solving	12
5.1 Problems, Causes and Solutions	12
5.2 Adjusting and Replacing Components	13
5.3 Electric Diagram	13

1. Introduction

1.1 Safety

When not properly used this equipment is a potentially **dangerous** machine. Maintenance, servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

Below instructions shall be respected to avoid accidents :

- 1.1.1 Unplug the equipment when removing movable parts, cleaning, maintenance, or any other service.
- 1.1.2 Never use tools no belonging to the machine to help operation.
- 1.1.3 Before to switch on the machine make sure the Plate # 03 (Pic. 02) and the Plate Chamber #02 (Pic.01) are solidly placed in their positions.
- 1.1.4 Never spray water directly towards the machine.
- 1.1.5 During operation, never wear loose clothes with wide sleeves principally around the wrists .
- 1.1.6 Never introduce your fingers or any other object other than the Pusher #01 (Pic.01) inside the throat , nor inside the processed product way out opening.

ATTENTION

The machine has turning parts. Do not introduce the hand inside this opening when the machine is running, nor before the machine is completely stopped.

- 1.1.7 Never open the Plate Chamber # 02 (Pic. 01) before to be absolutely sure the Plate #03 (Pic. 01) stopped.
- 1.1.8 Keep hands away from moving parts
- 1.1.9 Never turn on the machine with damp clothes or feet
- 1.1.10 When installing the machine do not forget to ground it.



5.2 Adjusting and Replacing Components

5.2.1 Sharpening the Knives

Knives are removable therefore may be sharpened easily, however have a special care to keep the cutting angle. Sharpen the knives with a thin file or grinding stone.

Use a screw driver to remove the knives.

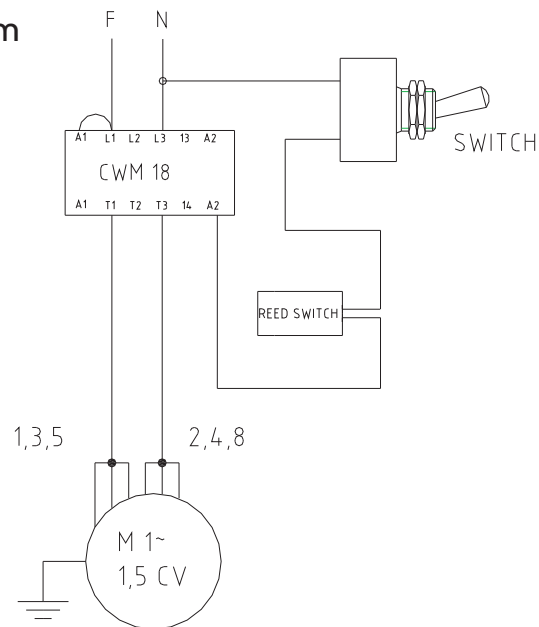
5.2.2 Belts

To have a good performance of the machine the belts shall be perfectly stretched. To have an improved access to the belts place the machine upside down.

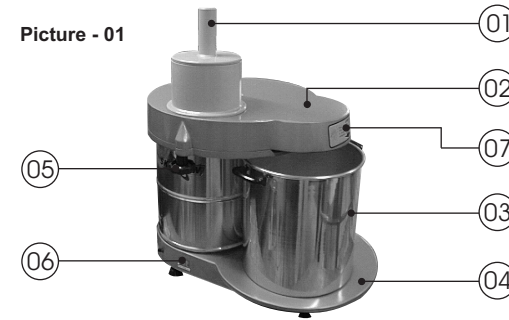
Using a 9/16" wrench, loose the nuts and remove the feet turning them counter clockwise.

Using a screw driver, remove the screw fixing the lower protection. After, using a wrench 9/16" loose the screws and with a wooden lever push the motor to stretch the belts, and then tighten the screw previously loose.

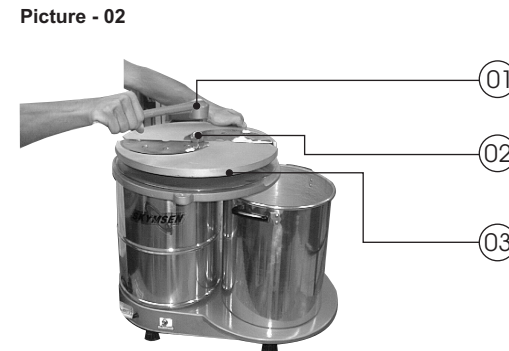
5.3 Electric Diagram



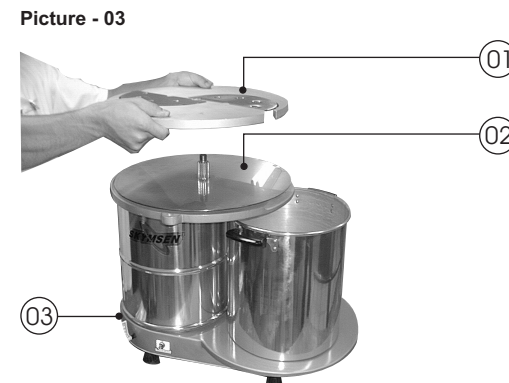
1.2 Main Components



- 01 – Pusher
- 02 – Plate Chamber
- 03 – Collecting Bowl
- 04 – Base
- 05 – Handle
- 06 – ON/OFF Switch
- 07 – Attention Sticker



- 01 – Fixing Wrench
- 02 – Coupling Nut
- 03 – Plate



- 01 – Plate
- 02 – Expelling Dish
- 03 – Voltage Selector Switch

1.3 Technical Characteristics

Table - 01

Characteristics	Unit	PA-14
Average Production	[kg/h]	400
Voltage	[V]	110/220
Frequency	[Hz]	50 ou 60 (*)
Power Rating	[HP]	1
Consumption	[kW/h]	0,8
Height	[mm]	665
Width	[mm]	660
Depth	[mm]	530
Net Weight	[kg]	68
Shipping Weight	[kg]	81

(*) Frequency is only one, the motor nominal frequency

1.4 Available Plates

The Food Processor is a table top machine suited to produce several slicing types such as round slices, shredder, grater and able to process almost any vegetable kinds, conserving its nutritional properties, its colour and juices, besides being able to avoid losses.

Table 02 below gives the available Plates as well as cuttings dimensions and codes :

Table - 02

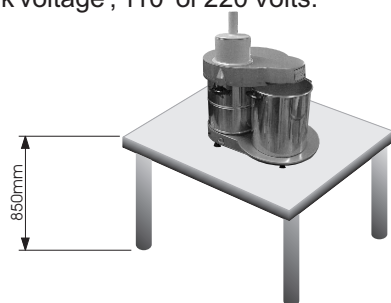
Nane	Cuttings Dimensions	Code
Shredder 3 plate	3 mm diameter	00158.9
Shredder 5 plate	5 mm diameter	00161.9
Shredder 8 plate	8 mm diameter	00164.3
Slicer 1,5 Plate	1,5 mm thick	00148.1
Slicer 3 Plate	3 mm thick	00152.0
Grater Plate	x-x	00154.6

2 Installation and pre operation

2.1 Installation

For a good performance, the Food Processor must be placed onto a leveled stable surface approximately 850 mm high .

Control the network voltage , 110 or 220 Volts.



Problemas

Causas

Soluções

The Plate stops during operation	Electricity shortage Motor belt skidding ON/OFF Switch bad contact Plug or cord failure	Check if plug is placed in the socket Adjust belts stretch , see item 5.2.2 Call Technical Assistance * Check cord interruption and plug pins
The Processor does not switch ON	Lack of electricity Plug is out of socket	Check electricity shortage Put plug in
Burnt smell or smoke	Problem with the motor or the electric socket	Call Technical Assistance
The machine turns on but plate takes to long to start spinning	Belts slipping Failure of the starting capacitor	Adjust belt stretch, see item 5.2.2 Call Technical Assistance
Strange noises	Plates incorrectly placed	Check the plate position

4.6 Maintenance

4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always unplug the machine when emergency cases arise.

4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation. Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

5 Analysis and Problems Solving

5.1 Problems, causes and solutions

The Processors have been designed to need minimum maintenance, however, some performance failures may happen due mainly to natural worn out, caused by the use of the Saw.

If some problems arise with your Processor check Table - 04 below where there are detailed some possible solutions.

<i>Problems</i>	<i>Causes</i>	<i>Solutions</i>
Irregular cuttings	Blunt knives	Sharpen the knife ,see item 5.2
	Tha Plate or the feeding are not the correct, see item 2.3	Consult item 2 to check if the processor is correctly used.
The processed product remains inside the processor	Expelling Dish is missing	Place the expelling Dish

To adjust voltage use the Voltage Selector Switch to be found on the back side of the processor Base.

Move the Switch to the desired voltage.

The power plug has 3 pins and the middle pin is the ground . It is mandatory all the 3 pins must be properly connected .before to start operation.

2.2 Pre Operation

IMPORTANT

Before to start operation make sure the plate is correctly fixed , to avoid damages to the machine.

The processor shall be firm on its position.

Before firth operation wash with water and neutral soap all the parts which are to be in contact with the products to be processed.

2.3 Plate Selection

The below Table 03 helps to select the correct Plate for the desired operation.

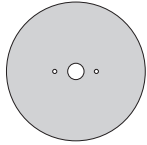
Table 03

Cutting Selection Table		
BEET	SLICE SHREDS	1.5 and 3 mm slicer 3, 5, 8 mm shredder
CARROTS	SLICE SHREDS GRATERS	1.5 and 3 mm slicer 3, 5, 8 mm shredder GRATER
CABBAGE	SLICE SHREDS	1.5 and 3 mm slicer 3, 5, 8 mm shredder
MUSHROOMS	SLICE	1.5 and 3 mm slicer
ONION	SLICE	1.5 and 3 mm slicer
PEPPER	SLICE	1.5 and 3 mm slicer
RADISH	SLICE SHREDS	1.5 and 3 mm slicer 3, 5, 8 mm shredder
LEAVES	SLICE	1.5 and 3 mm slicer
POTATOES	SLICE-CHIPS STRAW	1.5 and 3 mm slicer 3, 5, 8 mm shredder
ORANGES	SLICE	1.5 and 3 mm slicer
COCO NUTS	SHREDS GRATERS	3, 5, 8 mm shredder GRATER

IMPORTANT

The Expelling Dish Picture 04, shall always be in place together with any kind of Plate in use.

Picture - 04



EXPELLING DISH

3 Operation

3.1 Starting

IMPORTANT

Switch OFF the processor when having to change a Plate.
Wait the Plate to stop completely before to remove the Plate Chamber

Make sure the Plate and the Plate Chamber are correctly locked .
Start the machine using the ON/OFF Switch placed on the left side of the processor .

3.2 Placing the Plates

3.2.1. First remove the Puisher # 01 (Pic. 01) and remove the Plate Chamber#02 (Pic. 01) lifting it, to do so remove the handles # 05 (Pic.01).

3.2.2 Fit the Fixing Wrench # 01 (Pic.02) on the Coupling Nut # 02 (Pic.02) that fix the Plate. Holding the plate with a cloth, turn the Coupling Nut counter clockwise until the nut is completely removed.

3.2.3 With care remove the Plate # 01 (Pic.03) and the Expelling Dish # 02 (Pic.03) lifting them out of the Central Shaft.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears. Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine.

Never clean the machine unless it has come to a COMPLETE STOP.

Put all components back to their functional positions before turning it ON again. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.1.3 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 SAFETY or IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes Before Switching Machine 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.

4.2.1 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.

4.2.2 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.

4.2.3 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.

3.3 Operation Procedure

IMPORTANT

Under no circumstances use your hands nor any kind of tool to push the product to be processed inside the Plate Chamber. Use the Pusher # 01 (Pic.01).

Food Processors work at high speed, therefore they need to be fed at high speed.

To feed the processor remove the Pusher# 01 (Pic.01) and place the product to be processed inside the throat, then using the Pusher press downward.

3.4 Cleaning

IMPORTANT

Never clean the machine with the machine plugged to the electric network, unplug it before to clean. Before to remove the Plate Chamber Lid, make sure the plate is completely stop.

All the movable parts shall be removed and clean.

3.4.1 Switch OFF the machine and unplug it.

3.4.2 Remove the Pusher #01 (Pic 01) and the Collecting Bowl # 03 (Pic.01)

3.4.3 Remove the Handles # 05 (Pic.01) and the Plate Chamber # 02 (Pic.01)

3.4.4 Remove the Coupling Nut # 02 (Pic.02), the Plate # 03 (Pic.02) and the Expelling Dish # 02 (Pic 03)

3.4.5 Wash all the parts with water and neutral soap, then dry them.

3.4.6 To assemble back the movable parts follow the inverse above procedure.

ATTENTION

When washing the Plates be careful with the knives . Do not throw the plates to avoid damage to the knives.

3.4.1 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions ([hypochlorites](#), tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

4. 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.

4.1 Basic Operation Practices

4.1.1 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.

4.1.2 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.