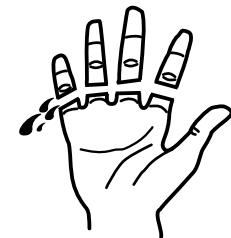


# Instruction Manual

## FOOD PROCESSOR



**CAUTION!**  
HAZARDOUS MOVING PARTS  
**Disconnect Power Before  
Cleaning or Servicing**



**Model PAIE**

PRODUTOS

**SKYMSSEN**

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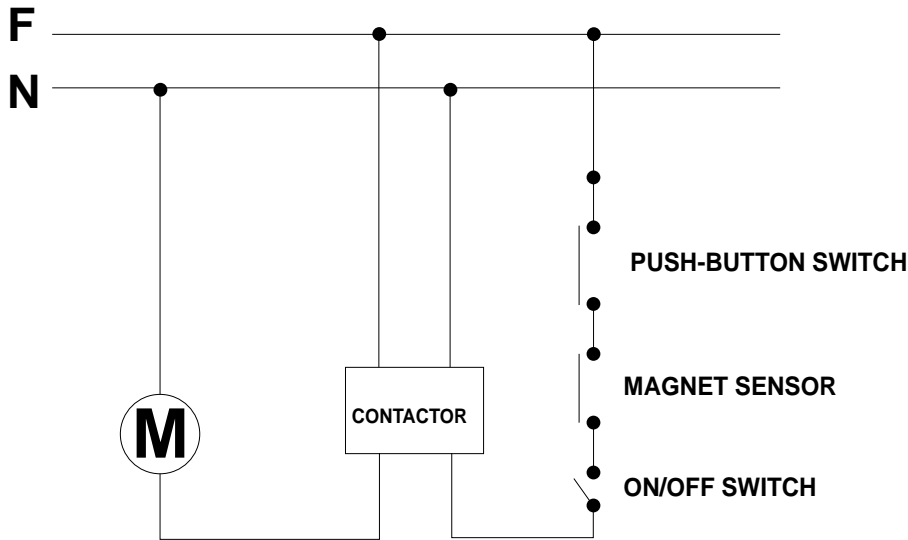
LINHA DIRETA  
**SKYMSSEN**  
Ramais 2011  
2012  
2013

E-mail: at@siemsen.com.br

- 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.



# 5.3 Electrical Diagram Mod. PAIE 110 and 220 Volts



## SUMMARY

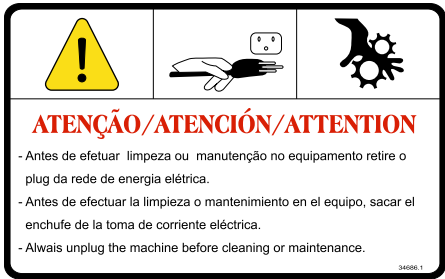
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# 1. INTRODUCTION

## 1.1 Safety

If and when the Food Processor Model PAIE is not correctly used, it is potentially a DANGEROUS machine. Never place your hand inside the product outlet , nor inside the throats . Only duly trained people shall change the Discs or Grilles , shall clean or perform any other maintenance service. To avoid ACCIDENTS follow the instructions below:

- 1.1.1 Handle the Discs and grilles carefully, because they have sharp knives .
- 1.1.2 Take the electric plug off its socket, before to withdraw any moving part, change the discs or grilles, or before cleaning or any other maintenance operation.
- 1.1.3 Never use any kind of tools , to introduce the food inside the throats , other than the pushers provided with the Food Processor .
- 1.1.4 Never open the frame lid , before to be sure the disc are completely still
- 1.1.5 Never throw water directly to the machine



### IMPORTANT

This equipment shall not be used by persons ( including children) having mental or physical reduced capabilities , or insufficient experience or knowledge, unless they did receive sufficient instructions or supervision regarding its use, given by a person responsible for the equipment security .

### IMPORTANT

If the cord is not in suitable conditions for use, it shall be changed by the manufacturer, its Authorized Technical Assistant , or by a qualified person , in order to avoid accidents .

## 1.2 MAIN COMPONENTS

The Food Processor Model PAIE is fitted with two safety sensors . When the Ram Feed Arm is lifted , the machine stops automatically , and will start again when the Arm is lowered .

## 5.2.3 Removing the Motor Housing

- a) remove the frame lid ( 10308.0) and any disc assembled on the machine , to do so follow the instructions at item 3.4 .
- b) Place the machine had down, and remove the four feet (03086.4) , unscrewing them manually . Remove them with the protection plate(08826.9).
- c) With the help of a screwdriver, partially loose the two screws (01639.0) placed behind the electric motor (A) , that fix the motor housing (08708.4). Then remove completely the other four screws (01639.0) that fix the motor housing (08708.4)
- d) Move the motor housing (08708.4) towards the cord side until it gets out of the two screws that were initially partially loosen . The motor housing will be removed .

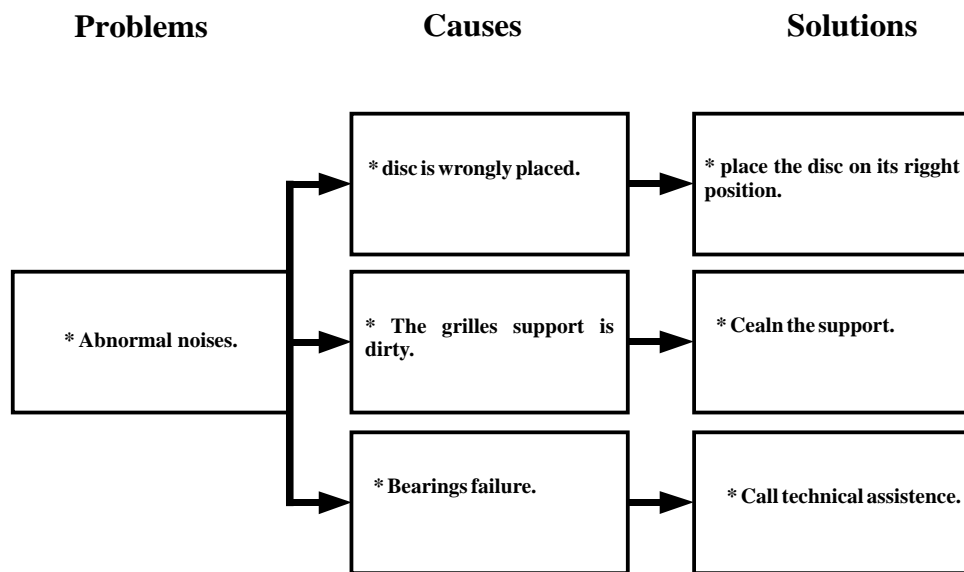
## 5.2.4 Belts

To achieve a good performance of the machine and to have a long life belt, the belt must be perfectly adjusted . If the belts are loosen they will slide during operation. As well as, care must be taken not to tight the belt too much because it will prematurely wear the bearings .

To adjust the belt , after having removed the motor housing (08708.4) , item 5.2.3 , using a 13 mm spanner, loose the two screws (03793.1) fixing the electric motor (A) , then using a large screwdriver , press the electric motor to tight the belt , and tight again the two screws .

## 5.2.5 Safety Sensor

To adjust the Ram Feed Arm safety device , open the frame lid , and using a 7mm spanner loose the M4 nut (09205.3). With the help of a 1.5 mm allen key adjust the allen screw M4 (10193.1) until the push button (08698.3) inside the machine acts.



## 5.2 Adjustments and Components Removal

### 5.2.1 Blades Sharpening

Blades may be removed and thence they may be sharpened with ease . However a special care must be given to keep the right cutting angle . The dicing grille and the French fry grille blades must be sharpened using a thin sandpaper , or a sharpening stone .

### 5.2.2 Adjustment of the French fry grille

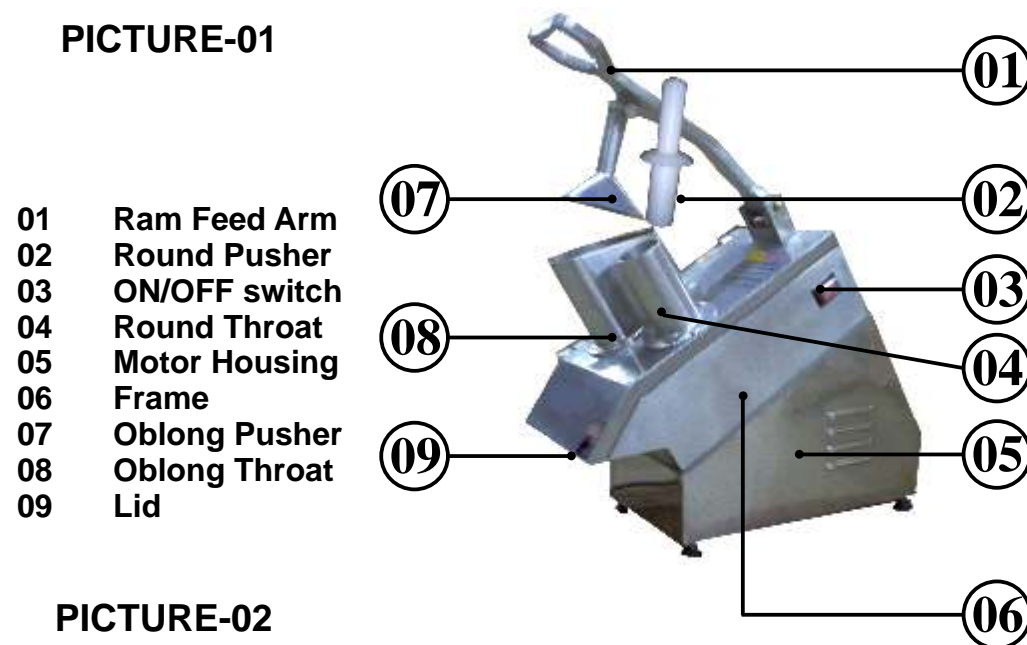
When the French fry sticks start to become irregular, then the grille blades tension shall be tightened . With the help of a screwdriver , loose the two screws under the grille. Then turn the two screws on the grille front side , until the grille blades tight . To finish tight again the two screws under the grille .

When the frame lid is opened , the machine stops and starts again when the lid is closed.

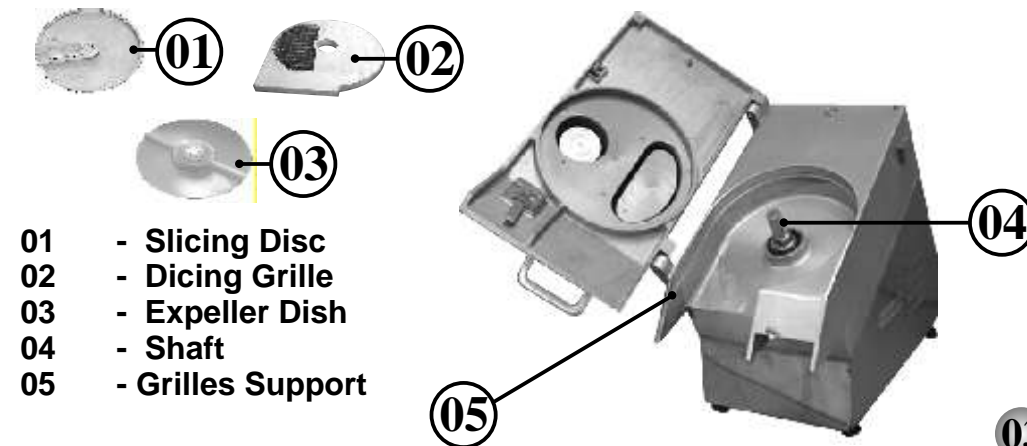
The Food Processor Model PAIE is a table machine , allowing to perform different cutting shapes , such as : slices , shreds, scallop, dices , French fries , and others. It is able to process practically all vegetables , preserving their nutrients , their colors, their juices , and to avoid wasting .

All the machine different parts are mainly manufactured using high grade materials , as food recommended aluminum , and polished stainless steel .

PICTURE-01



PICTURE-02



## 1.3 Technical Characteristics

Table - 01

Characteristics	Unit.	PAIE
average Production	[kg/h]	up to 400
Voltage	[V]	110 ou 220
Frequency	[Hz]	50 ou 60 (*)
Power Rating	[CV]	0,25
Consumption	[kW/h]	0,2
Height	[mm]	440
Width	[mm]	250
Depth	[mm]	590
Net Weight	[kg]	24,5
Gross Weight	[kg]	25,5

(\*) Observation : Frequency will be the one indicated on motor label

## 1.4 Available Discs

TABLE 02 gives the food processor available discs

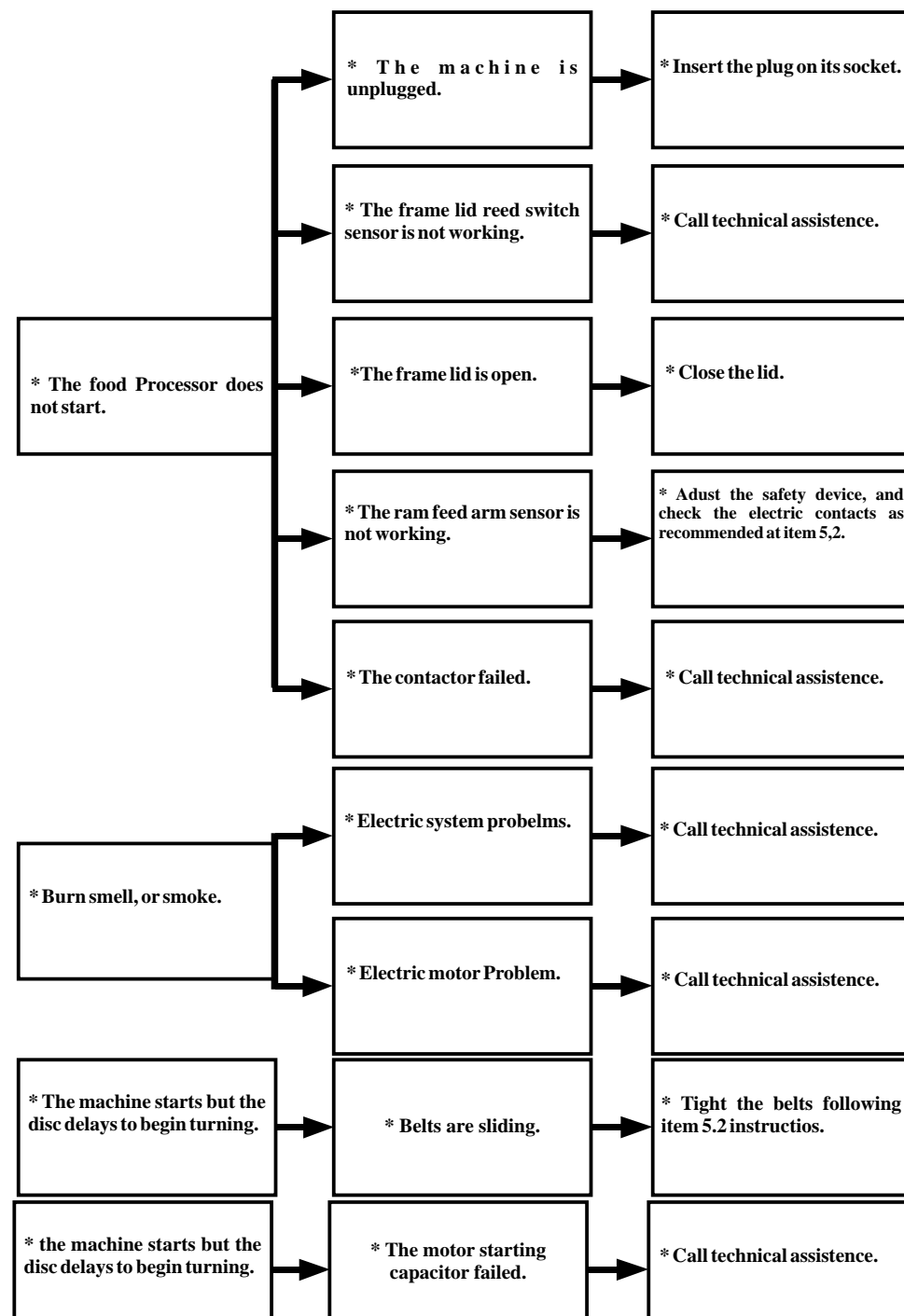
Table - 02

DISCS SUPPLIED WITH THE EQUIPMENT	
DESIGNATION	MODEL
-	-
OPTIONAL DISCS (sold separately)	
DESIGNATION	MODEL
SLICER DISC - 1 mm	E1
SLICER DISC - 3 mm	E3
SLICER DISC - 5 mm	E5
SLICER DISC - 10 mm	E10
<del>SERRATE SLICER DISC - 3 mm</del>	<del>EH3</del>
SERRATE SLICER DISC - 7 mm	EH7
SCALLOP CUT DISC - 2 mm	W2
SCALLOP CUT DISC - 3 mm	W3
SCALLOP CUT DISC - 4 mm	W4
SHREDDER DISC - 3 mm	Z3
SHREDDER DISC - 5 mm	Z5
SHREDDER DISC - 8 mm	Z8
CRIMPING DISC (JULIENE) - 2,5 mm	H2,5
CRIMPING DISC (JULIENE) - 3 mm	H3
CRIMPING DISC (JULIENE) - 7 mm	H7
DICING DISC - 8x8 mm	GC8
DICING DISC - 12x12 mm	GC12
DICING DISC - 16x16 mm	GC16
FRENCH FRY DISC - 10 mm	GP
GRATER DISC	V

## Problems

## Causes

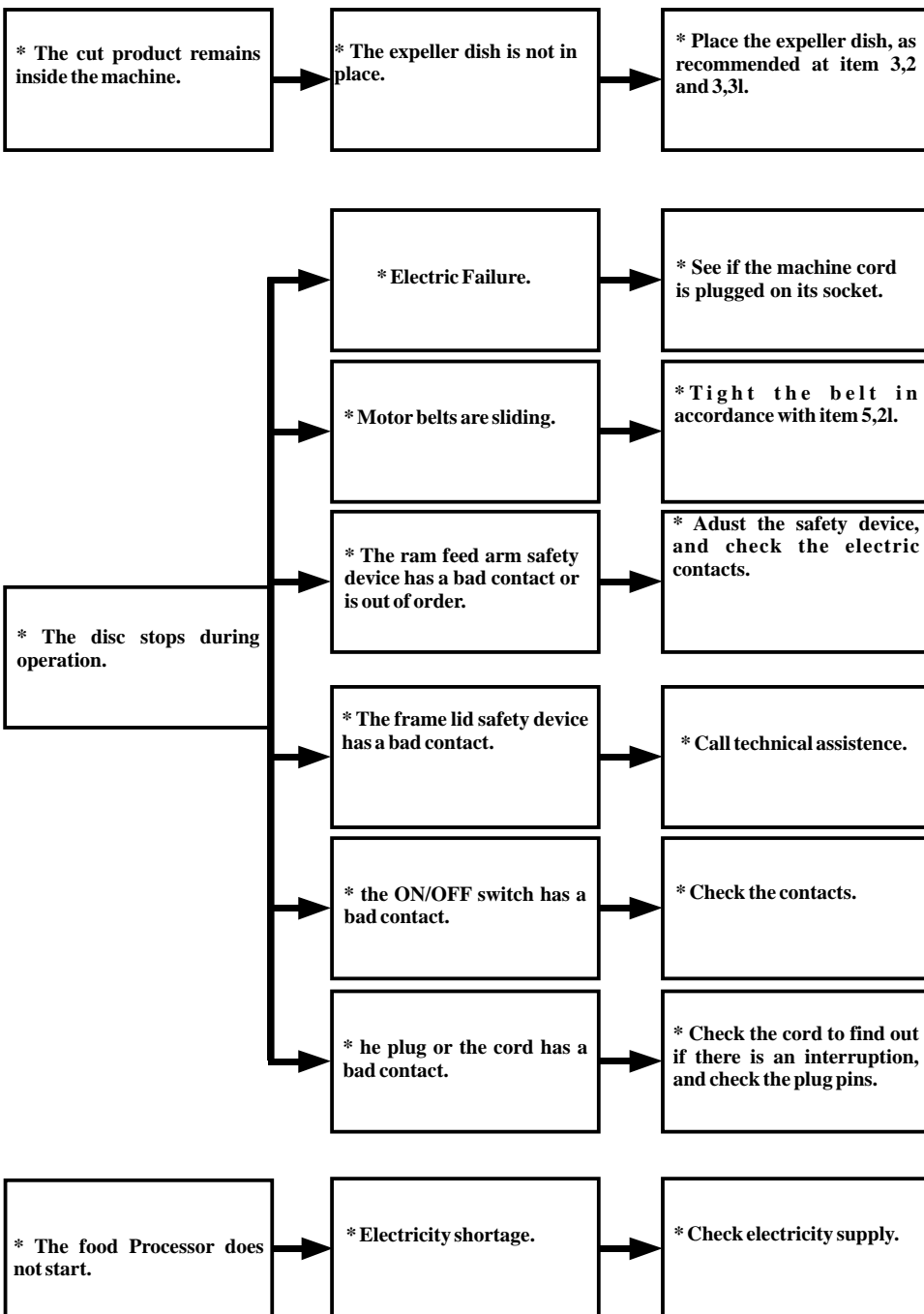
## Solutions



## Problems

## Causes

## Solutions



## 2. INSTALLATION AND PRE-OPERATION

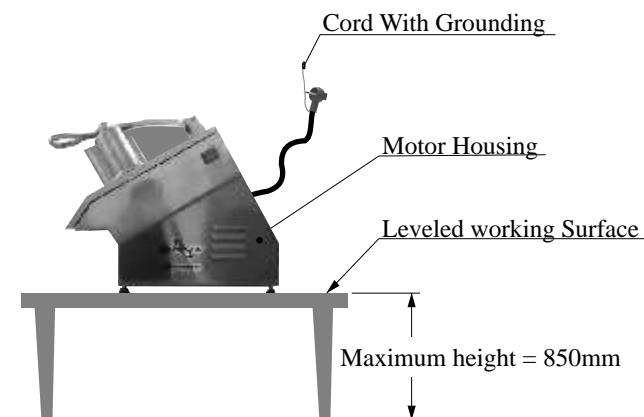
### 2.1 Installation

The Food Processor should be placed on a leveled working surface , preferably 850 mm high above floor . Below the outlet, place a recipient to collect the processed product .

Control the electricity source voltage , it shall be the same as the Food Processor motor voltage, 110 or 220 V . The label stuck on the cord will give you the right voltage.

The cord has a plug with two round pins and a grounding wire (earth wire) . The three shall be well connected before to switch ON the machine .

Picture - 03



### 2.2 Pre- Operation

Be sure the Food Processor is stable . Before to start operation wash the discs and the grilles with hot water and neutral soap , rinse and dry before to replace them into the machine .

### 2.3 Selecting the Discs and Grilles

To be supplied as optional a complete range of discs and grilles are at your disposal , to process a wide vegetables and fruits products .

Table 03 , Selecting Products Cuts , give the list of discs and grilles and their combinations to be selected to obtain many cuts .

### IMPORTANT

The Selecting Products Cuts Table aim is to suggest some kind of cuts to be used with some product. The result of the cuts depends on the condition, the type and the quality of the processed product .

**Table - 03**

Selecting Products Cuts Table		
Product	Kind of Cut	Discs
Beet	Slices	E1, E3, E5 e E10
	Scallop Cut	W2, W4
	Dices	E10 + GRADE CUBO
	Shredder	Z3, Z5 e Z8
	Crimping Slices	H2,5, H3, H7, EH3, EH7
Carrots	Slices	E1, E3, E5 e E10
	Scallop Cut	W2, W4
	Dices	E10 + GRADE CUBO
	Shredder	Z3, Z5 e Z8
	Crimping slices	H3, H7, EH3, EH7
Cabbage	Strips	E1, E3, E5 e E10
	Shredder	Z3, Z5 e Z8
Mushroom	Slices	E1, E3, E5
	Dices	E10 + GRADE CUBO
Onion	Slices	E1, E3, E5, e E10
	Dices	E10 + GRADE CUBO
Pepper	Slices	E1, E3, E5, e E10
Radish	Slices	E1, E3, e E5
	Scallop Cut	W2, W4
	Shredder	Z3, Z5 e Z8
	Crimping Slices	H3, H7, EH3, EH7
Leaves (*)	Strips	EH3 , EH7
Potatoes	Slices - <i>Chip's</i>	E1, E3 e E5
	French Fry	E10 + GRADE PALITO
	Dices	E10, GRADE CUBO
	Shredder	Z3, Z5 e Z8
	Crimping Slices - <i>Juliene</i>	H3, H7, EH3, EH7
	Scallop Cut	W2, W4
Bananas	Slices	E3 e E5
Oranges	Slices	E5 e E10
Apples	Slices	E1, E3 e E5
Papayas	Dices	E10 + GRADE CUBO
Coco Nut	Sherdder	Z3, Z5 e Z8
	Grater	V

(\*) Only some kind of leaves. Consult your Dealer.

## 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

Pull the plug off its socket when any emergency arises .

### 4.6.2 Advice

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

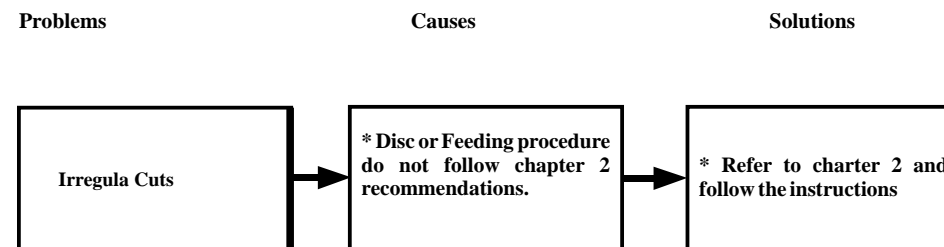
## 5 Analysis and Problems Solving

### 5.1 Problem, causes and solutions

The Food Processor Model PAIE were designed to operate with the need of minimum maintenance but the natural wearing caused by long use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your processor refer to Table 04 in which the most common situations are listed with recommended solutions.

**Table - 04**





### 4.3.2 Precautions

Check if motors, belts, chains or gears and the turning or sliding parts of the machine produce abnormal noises .

Check the tension of the belts and chains and replace the set when belt, chain or gears 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 Advices

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 up well 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. Check level of oil, if any . DO NOT place your fingers in between belts and pulleys nor chains and gears.

### IMPORTANT

**The expeller dish shall always be used , notwithstanding the other discs or grilles in function .**

The expeller dish is used to help the processed products way out, ejecting them.

**Picture - 04**



**Expeller Dish**

## 2.4 Selecting the Throat

### IMPORTANT

**Under no circumstances , hands or other objects , unless the pushers supplied with the machine , shall be used to push the food inside the throats .**

The use of the correct throat , with the correct pusher , shall be obeyed .

The Ram Feed Arm must be steadily pressed , because on the contrary the food will be displaced inside the throat , producing irregular cuts .

The Food Processor PAIE works at high speed , therefore its feeding shall be equally fast .

For smaller size products , such as carrots, a better cut achievement is obtained using the Round Pusher B (Pic.-05) .

When to prepare a fruits or vegetables combination , using only one disc , or one disc and a grille , always start cutting the softer product , finishing with the hard ones .

When using the Grater Disc , it will be possible to change the grain size . With a light pressure the grains will be thinner, increasing the pressure the resulting grain size will be larger .



## 3. Operation

### 3.1 Starting

#### IMPORTANT

Unplug the machine before to change the discs or the grilles. Wait till the disc is completely still , before to open the frame lid .

Before starting be assured the frame lid is surely closed and locked .

To start the machine press the ON/OFF switch green button , on the machine right side .

The Food Processor Model PAIE has two safety devices :

One of them is meant to avoid the machine to start with an open lid , and therefore to guaranty the operator safety , it shall not be used to switch OFF the machine , rising the lid .When the frame lid is lowered the machine starts automatically .

The other safety device switch OFF the machine when the Ram Feed Arm is lifted , the machine will run again when the Ram Feed Arm is lowered .

### 3.2 Using One Disc

#### IMPORTANT

The Expeller Dish shall always be on place , independently of the disc or grille currently in use . Before to open the frame lid , be assured the disc is completely still .

## 4.2 Safety Procedures and Notes Before Turning Machine ON

#### IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the set 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 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.

Any manual command ( switch, button or lever ) shall be given only after to be 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.

Oil reservoirs if any have to be full up to the required level as indicated. Check level and add oil if necessary.

## 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 , the chains, nor the gears.

### 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 used when necessary. Before any kind of maintenance, physically remove the plug from its 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 to give 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 a sign has been made and responded.

### 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 . If any labels has been removed or is no longer legible contact your nearest dealer for replacement.

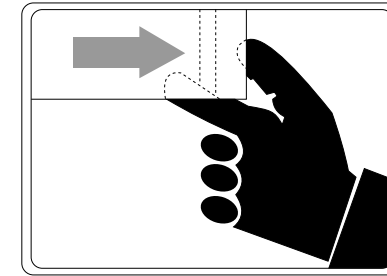
'All the discs shall fit with ease on the shaft , by means of a little turning movement .

Any contact between the disc and the frame lid , means the disc is wrongly placed .

Follows the instruction to place and remove the discs :

3.2.1 With the machine switched OFF and the disc still, move the frame lid open/close trigger , placed below on the right side , as shown on the open/close label - Picture - 06 stuck on the lid . With the frame lid open , be careful with the Ram Feed Arm which has to be handled slowly .

**Picture - 06**



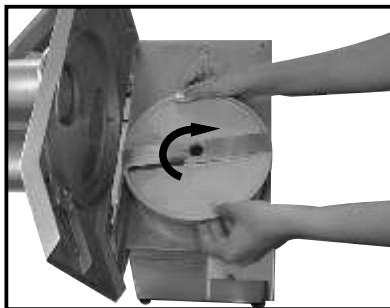
3.2.2 Place the expeller dish , care to be taken to have it perfectly fitted .

3.2.3 Be careful with the disc blades , fit the disc on the shaft and turn it lightly anticlockwise, to have it perfectly locked .

3.2.4 Close the frame lid , till to have it securely locked .

3.2.5 To remove the disc proceed inversely .

To place and to remove the disc follow Picture - 07 .



Slicer Disc E5



Expeller Dish

### 3.3 Using a Slicer Disc and a Grille

#### IMPORTANT

The Expeller Dish shall always be on place , independently of the disc or grille currently in use . Before to open the frame lid , be assured the disc is completely still .

The grille shall be fitted in between the expeller dish and the disc , that will have to be perfectly clean to fit perfectly .

Only Slicer disc shall be used : E10, Eh7.

Follows the instruction to place and remove the discs and the grille :

3.3.1 With the machine switched OFF and the disc still, move the frame lid open/close trigger , placed below on the right side , as shown on the open/close label - Picture - 06 stuck on the lid . With the frame lid open , be careful with the Ram Feed Arm which has to be handled slowly .

#### IMPORTANT

The Slicer Dented Discs EH3 and EH7 are suitable to cut products with skin and leaves ( example : tomatoes and lettuce ) .

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 only 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

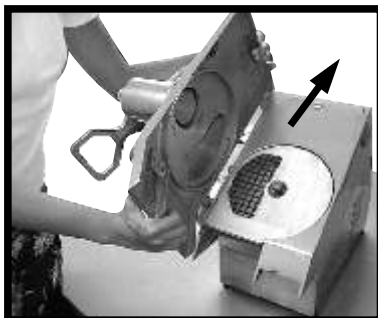
#### 4.1.1 Dangerous parts

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be fatal.

Never touch manual commands such as switches, buttons, keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

3.4.4 Remove the frame lid . To do that slide it backwards , until have it completely removed from the frame .

Picture - 12



3.4.5 Wash all the parts with hot water and soap , rinse them and dry them .

3.4.6 To clean food eventually remaining stuck to the grilles , do not use hard objects such as knives , forks and similar . Use a potato or a carrot to remove the residues .

### 3.4.7 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.

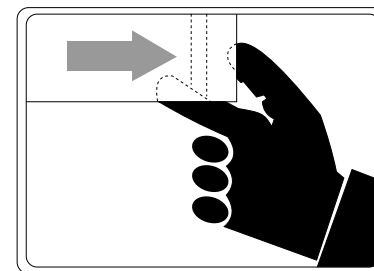
Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and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

Picture - 06



3.3.2 Place the expeller dish , care to be taken to have it perfectly fitted.

3.3.3 After to have selected the desired grille , place it with the grille itself on the left side of the machine . Then fit it into the machine frame hollow .

3.3.4 Be careful with the disc blades , fit the disc on the shaft and turn it lightly anticlockwise, to have it perfectly locked .

3.3.5 Close the frame lid , till to have it securely locked .

To place and to remove the disc follow Picture - 08 and 09 .

Picture - 08



Slicer Disc E10

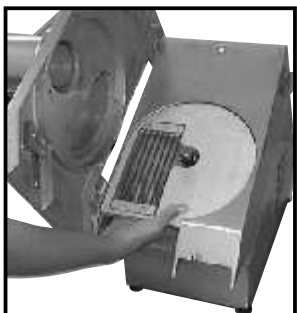


French Fry Grille

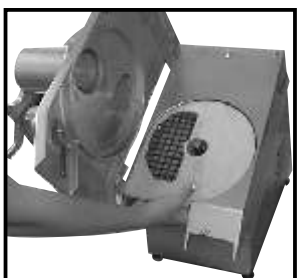


Expeller Dish

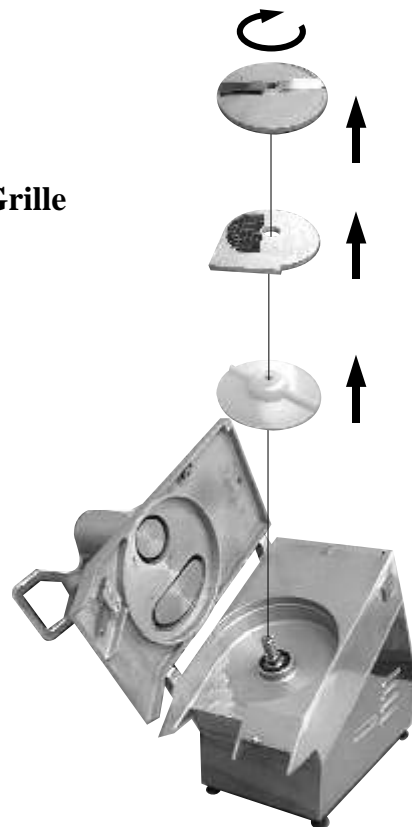
Picture - 09



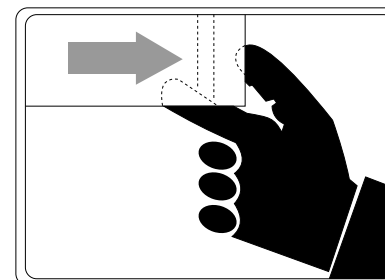
French Fry Grille



Dicing Grille

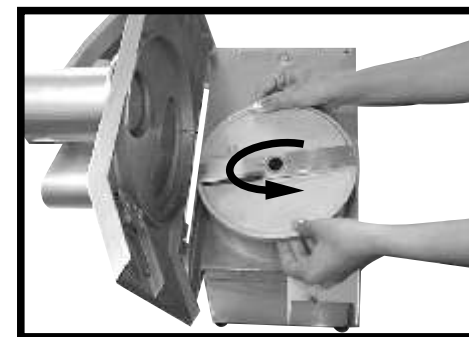


Picture - 06



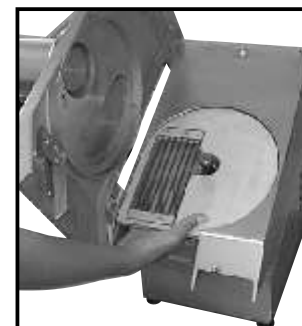
3.4.2 Be careful with the blades . Hold the disc , turn it anticlockwise and lift it , it will be removed

Picture - 10



3.4.3 Hold the inferior left side of the grille and lift it , always being careful with the blades .

Picture - 11



French Fry Grille

### 3.4 Cleaning

#### IMPORTANT

Never clean the machine connected to the electric network , unplug it . Before to open the frame lid , be sure the disc is completely still .

To clean the machine , unplug it .

All the moving parts shall be removed and cleaned .

Follows the instructions to remove the moving parts :

3.4.1 With the machine switched OFF and the disc still, move the frame lid open/close trigger , placed below on the right side , as shown on the open/close label - Picture - 06 stuck on the lid . With the frame lid open , be careful with the Ram Feed Arm which has to be handled slowly .