



INSTRUCTION MANUAL



CUTTER
Model

CR-4L



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 CONSTANCE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

20128.6 - January / 2014

5. General Advices

DO NOT wear loose fitting clothes while operating the unit.


DO NOT use bracelets or any other piece of jewelry.

Have your hair ALWAYS shortened and held up (use hair fishnets if necessary) in a way it cannot reach any part of the machine. Roll up any loose sleeves.

SKYMSEN IS NOT responsible for ANY harm or injury caused by the negligent or inappropriate use of this equipment by any operator. This equipment MUST BE operated only by persons whose age equals or exceeds 18 years old, in a safe and sound state of mind, free from the influence of any kind of drugs and alcohol, that received proper training and instructions regarding the correct operation of this machine, that are wearing correct and authorized safety clothes.

All and any kind of modifications carried on and applied to this machine IMMEDIATELY NULLIFIES ANY KIND OF WARRANTY and may result in harm and injuries to the individuals operating this machine and to individuals that are located in the machine surrounding areas while it is being operated.

UNDER NO CIRCUMSTANCES place your hands in the moving parts of the machine while it is being used. MAKE SURE the machine has come to a complete stop before accessing the processed ingredients.



Denominação/Denomination/Denominación


CUTTER INOX

CUTTER

CORTADOR DE LEGUMBRE

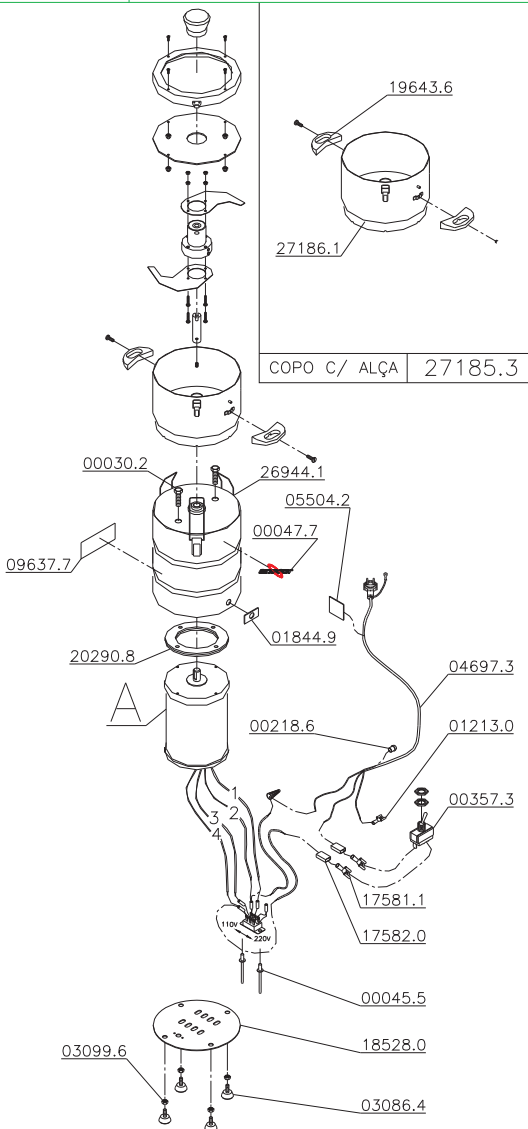
Modelo/Model/Modelo

CR-4L



Data/Date/Fecha

02.03.2006



16934.0

18514.0

27001.6

19328.3

14464.9

COPO C/ ALÇA

27185.3

TAMPA COMPLETA

27035.0

19873.0

18539.6

24874.6

18539.6

19606.1

24877.0

25852.0

LÂMINA MONTADA

24910.6

MOTOR COMPLETO

10903.7

Versão/Release/Versión: 08

Último N° de Série/Last Serial Number/Último N° de Série: *****

RA/AR/RA: ****

Especificações do Motor/Motor Specifications/Specificación del Motor					A	Padrão/Standard/Padrón
Pólos Poles Pólos	Fases Phases Fases	Potência Rating [CV] Potencia	Frequência Frequency [Hz] Frecuencia	Tensão Voltage [V] Voltaje	Código do Motor Motor Code Código del Motor	Código da Máquina Machine Code Código de la Máquina
4	1	0,5	60	110/220	16203.5	18605.8

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1. Instructions about Operation

1.1 Operation

- 1.1.1 - Read Table 01, Technical Characteristics , item 1.4 .
- 1.1.2 - Place the Bowl on the motor housing top . Be careful to fit the Bowl on the Pins to assure it is in the right position .
- 1.1.3 - Fit the Blade on the Central Shaft
- 1.1.4 - Place into the Bowl, medium size ingredients pieces , such as potatoes , carrots , tomatoes . Preferably place all the ingredients at the same time .
- 1.1.5 - Fit the Bowl Lid upon the Bowl Pins , and fasten it with the loops .
- 1.1.6 - Switch ON the machine . Use the Approximate Processing Time Table , item 1.5 , to select the right processing time for your product .
- 1.1.7 - Withdraw the Bowl with the Blade to avoid leakages .
- 1.1.8 - If ingredients have to be added while the machine is processing , lift the Rubber Lid and use the Acrylic Lid hole.
- 1.1.9 - For your safety, the temperature of the processed products shall not exceed 40°C.

Obs : If your CR-4L cutter is fitted with a safety device (see picture), when you lift the lid , the machine will automatically stop .



1.2 Precautions

- 1.2.1 - While the machine is working never introduce unusual objects, such as spoons , knives , levers etc .
- 1.2.2 - Do not operate the machine with wet hands , clothes or shoes .
- 1.2.3 - Be careful when handling the knife because it is very sharp .
- 1.2.4 - Do not forget to ground the machine .

1.3 Cleaning

- 1.3.1 - Before to clean the machine unplug the cord from its socket .
- 1.3.2 - Wash all the removable parts with water and neutral soap .
- 1.3.3 - Use only a wet cloth to clean the motor housing .
- 1.3.4 - Do not use water jets directly on the machine.



3. Spare Parts

CODIGO	DESCRICAO DO COMPONENTE	UM	CODIGO	DESCRICAO DO COMPONENTE	UM
00030-2	PFS SEX UNC1/4"x3/4" RTZB	CE	27001-6	CS TAMPA	PC
00045-0	REBITE PRESSAO AD-423-S	MI	27035-0	TAMPA COMPLETA CR-4L	PC
00047-7	LOGOTIPO SKYSEN PQ.ADES.	DE	27185-3	CS COPO C/ALCA CR-4L	PC
00218-6	PASSADOR FIO MOLDE 092231	PC	27186-1	CS COPO P/ALCA	
00357-3	CHAVE EL.14223 A1B1E3G	PC			
01213-0	TERM. PRE-ISOL.EF-4228	MI			
01307-2	CHAVE HH-201 SF1G3FS1Q	PC			
01844-9	ETIQ.ON/OFF P/CH.ALAV.MET	DE			
03086-4	PE DE BOR.C/PARAF.M6x17mm	PC			
03738-9	MOTOR 0,5CV 60Hz	PC			
04697-3	CB.3x1,0mm2C/PG90 2PR1FTF	PC			
05193-4	FIO LIGACAO CHAVE 110/220	PC			
05504-2	ETIQ.ATENCAO 110/220/380V	PC			
08192-2	PFS M6x8 DIN 916 INOX	CE			
09534-6	TUBO TERMO ENCOL.1/4x20mm	PC			
09637-7	ETIQ.IDENTIF.MOTOR/RESIST	PC			
10903-7	MOTOR COMPL. 0,5CV 60Hz	PC			
12944-5	PFS SEX UNC3/8"x5/8" RTZB	CE			
16203-5	MOTOR 0,5CV 60Hz	PC			
16934-0	TAMPA DE BORRACHA	PC			
17581-1	TERM.POSITIV LOCK 0,5A1,5	MI			
17582-0	CAPA P/TERMINAL FEMEA	MI			
18514-0	PCA M6 DIN 1587 LATAO NIQ	CE			
18529-9	CS COPO	PC			
18536-1	CS TAMPA CR-4L	PC			
18538-8	LAMINA MONTADA	PC			
18539-6	LAMINA P/CUTTER	PC			
18540-0	SUORTE DAS LAMINAS BR.	PC			
18606-6	CS GABINETE	PC			
18612-0	TAMPA INF. DO GABINETE	PC			
18613-9	PCA SEX UNC 3/16" INOX	CE			
19328-3	TAMPA TRANSPARENTE	PC			
19330-5	TAMPA COMPLETA CR-4S/L	PC			
19606-1	PFS FRD UNC3/16x1.1/4RTIn	CE			
19643-6	ALCA DE BAQUELITE 30120	PC			
19873-0	PCA ACAB UNC 3/16" INOX	CE			
20143-0	ANEL ADAPT. DUPLO 5,56mm	PC			
20290-8	ANEL ADAPT. DUPLO 3,96mm	PC			
24874-6	SUORTE DAS LAMINAS	PC			
24877-0	PROLONGADOR DO EIXO	PC			
24910-6	LAMINA MONTADA	PC			
24911-4	PFS M8x8 DIN 916 INOX	CE			
25852-0	PFS M6x6 DIN 916 INOX	CE			
26944-1	CS GABINETE	PC			
26945-0	CS COPO	PC			

2.4 Operation
2.4.1 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.

2.5 After Finishing The Work

2.5.1 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.

2.6 Maintenance

2.6.1 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 .

2.6.2 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 .

1.4 Technical Characteristics
Table - 01

Table with 3 columns: Characteristics, Unidade, CR-4L. Rows include Frequency, Power Rating, Voltage, Dimensions, Weight Net/Gross, and Capacity.

(*) Frequency will be that of the machine motor .

1.5 Approximate Processing Time Table (seconds)

Table with 4 columns: VARIOUS, SEC, PATÉ, SEC. Rows list various food items like Tomato Sauce, Mayonnaises, Mashed Potatoes, etc., and their processing times.

Table with 4 columns: MEATS, SEC, FRUITS AND JELLIES, SEC. Rows list meat and fruit items like Meat, Hamburger, Fruit Salads, etc., and their processing times.

2. 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.

2.1 Basic Operation Practices

2.1.1 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.

2.1.2 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.

2.1.3 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.

2.2 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.

2.2.1 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.

2.2.2 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.

2.2.3 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.

2.3 Routine Inspection

2.3.1 Advice

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

2.3.2 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.