



INSTRUCTION MANUAL

FOOD PROCESSOR
MODELS

PA-7s e PA-7L



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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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SUMMARY

1 Main Precautions	1
2 Main Components	2
3 Technical Characteristics	3
4 Available Discs	3
5 Installation	3
6 Pre-Operation	4
7 Operation	4
7.1 How to place the discs	5
7.2 How to feed the Processor	5
8 Cleaning	7
9 Problems Analysis and Solution	8
10 How to sharpen the knife blades	8
11 General Warnings	9
12 Electrical Diagram	9

11 GENERAL WARNINGS

ALWAYS switch OFF the machine before maintenance or cleaning .

CLEAR enough space around the machine to avoid accidents .

KEEP FLOORS dry . Wet floors may cause to slip .

ALWAYS switch OFF the machine when electricity is cut out .

NEVER allow dirt or water get inside electrical or mechanical components .

DO NOT change the original characteristics of the machine .

DO NOT remove safety and identification labels .

DO NOT wear loose fitting clothes while operating the unit.

DO NOT use bracelets or any other piece of jewelry.

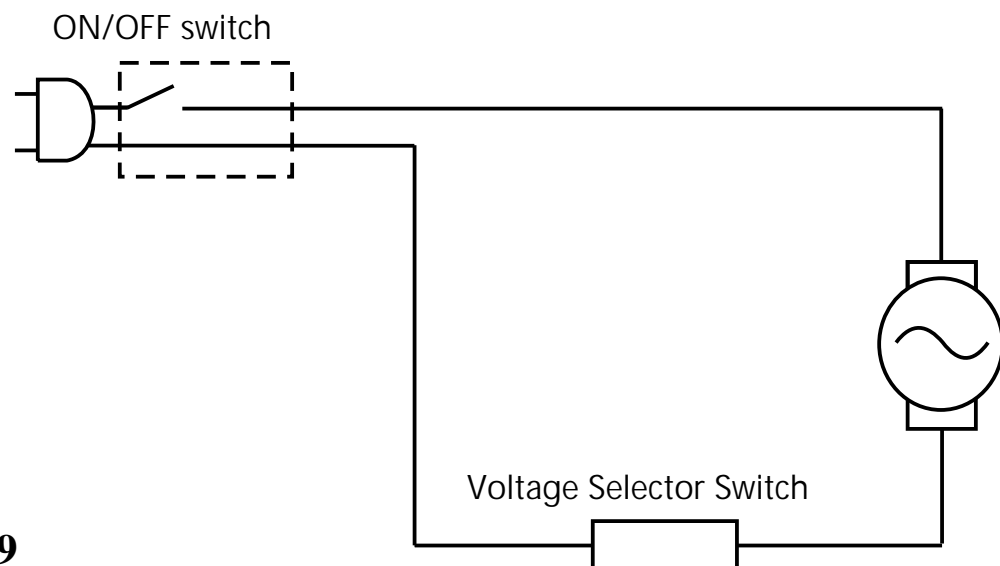
Have your hair ALWAYS shortened and held up (use hair fishnets if necessary) in a way it cannot reach any part of the machine. Roll up any loose sleeves.

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

12. ELECTRICAL DIAGRAM MODELS PA-7S and PA-7L



WARNING TO PROPRIETORS AND OPERATORS

The Food Processor has been designed to process foods with efficiency and safety . However , as much well trained should be an operator, the possibility of a serious accident exists . It is the proprietor responsibility to assure a safe and correct operation, following the instructions of the present Manual and the local laws .

01 - MAIN PRECAUTIONS

The Food Processor may be a dangerous machine when incorrectly used. Cleaning and maintenance shall be made only by skilled operators. Therefore to avoid accidents read carefully all the following instructions :

TO BE USED only by skilled operators .

BEFORE cleaning or maintenance unplug the machine from electric power source .

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

BEFORE to switch **ON** the machine check if the Disc No. 01 (Pic.03) and the Lid No. 02 (Pic.01) are duly held on their position .

NEVER remove the Lid before the machine is completely still .

NEVER put the hand inside the feeding throat , nor inside the processed food exit opening. Keep hands away from any moving parts .

NEVER switch **ON** the machine with wet hands or clothes .

NEVER throw water or other liquids directly on the motor , electric switch , or any other electrical component .

ALWAYS install the machine in a wide and clear working area , far from the reach of children and visitors .

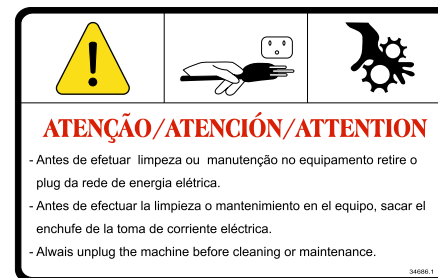
NEVER operate the machine without its warning labels and the Instruction Manual out of reach .

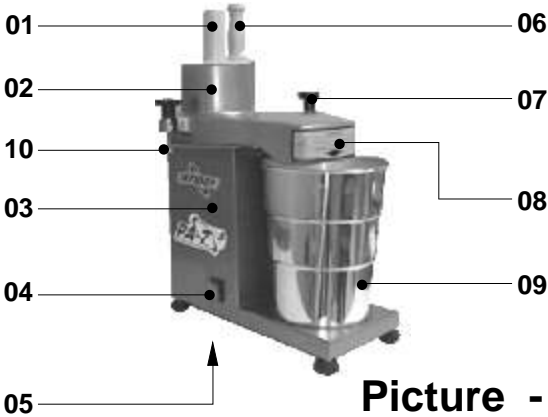
NEVER let the machine alone during operation .

ALWAYS ground the machine in accordance with local rules .

STOP the machine immediately if unusual noises are heard, or when having the feeling that some kind of accident might occur .

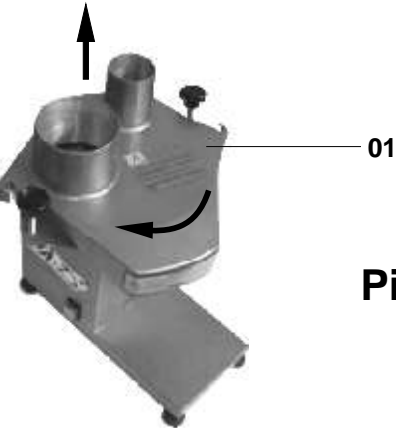
CONTACT your dealer, if any problem arises when installing or operating the machine .





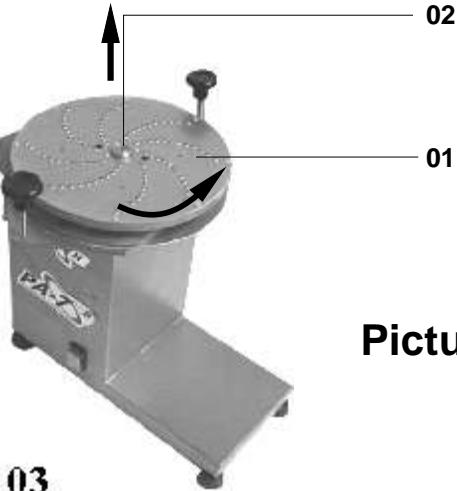
- 1 Large stump
- 2 - Lid with feeding throats
- 3 Cabinet
- 4 ON/OFF switch
- 5 - Voltage Selector Switch
- 6 Small Stump
- 7 Handle
- 8 Warning Label
- 9 Collecting Bowl
- 10 Lid fastener

Picture - 01



01 -Lid with feeding throats

Picture - 02



- 1 - Disc
- 2 - Central shaft

Picture - 03

The Processors has been designed to need a minimum maintenance . However some problems may arise due to normal wear during the machine life .
If some problem arises with your Food Processor , check Table 03 , where some possible solutions are recommended.

TABLE 03

PROBLEMS	CAUSES	SOLUTIONS
Irregular cutting	Bunt blades	Sharpen blades as per item No.10 (How to sharpen blades)
The disc stops during operation	Electric power shortage	Check if the plug is into its socket
	Internal or external electric wiring problem	Call the dealer
Smoke or burnt smell	Electric motor or other electric parts problem	Call the dealer
The machine switches ON but the disc delays to start moving	Motor capacitor failed	Call the dealer
Unusual noises	Disc not correctly fitted. Bearing Failure. Lid not fastened .	Remove the lid and replace the Disc. Call the dealer. Tight the handles
Lid leakage	Handles No. 7 (Pic.01) are loose . To much dirt between the Disc Housing and the Lid No.02(Pic.01)	Tight the handles No.07(Pic.01) Clean the machine following item No. 8 .

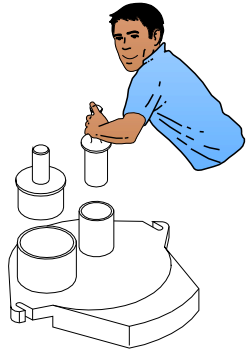
10 HOW TO SHARPEN THE KNIFE BLADES

The blades may be removed , therefore may be easy sharpened , however special attention must be given to keep the right original cutting angle .The blades must be sharpened using a sharpening stone or a thin sandpaper .
Use a screw driver to remove the blades .

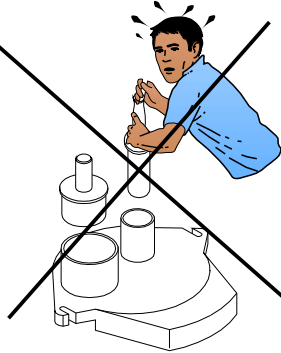
IMPORTANT

Never use too much force to push the aliments down with the Stump. To obtain a better performance use refrigerated aliments

**CORRECT
WAY**



**WRONG
WAY**



08 CLEANING

IMPORTANT

BEFORE to clean the machine unplug it from the electric network . Always be sure that the Disc is completely still.

All the removable parts shall be washed with neutral soap and hot water .

Follow the below steps to remove these parts :

- Switch the machine OFF , and then unplug it from electric network .
- Remove the Stumps No.01 and No.06 (Pic.01) and the Bowl No.09 (Pic.01).
- Lose the handles No.07 (Pic.01) .
- To remove the Lid and proceed as shown on Picture 02 .
- Do be careful with the Disc knives . Grab the Disc and turn it counterclockwise , and then lift it .
- Wash the removable parts with hot water and neutral soap . Using a wet cloth clean the Cabinet and the Disc housing . Then dry them .

IMPORTANT

Do be careful with the knives , when washing the Discs .

3. Technical Characteristics

Table - 01

Characteristics	Unit	PA-7S	PA-7L
Average Production	[kg/h]	250	250
Voltage	[V]	110/220	110/220
Frequency	[Hz]	50 or 60 (*)	50 or 60 (*)
Power Rating	[CV]	0,5	0,5
Consumption	[kW/h]	0,4	0,4
Height	[mm]	595	595
width	[mm]	380	380
length	[mm]	445	445
Net weight	[kg]	22	22
Gross weight	[kg]	24	24

(*) Observation : the frequency will be the frequency indicated on the motor

04 AVAILABLE DISCS

TABLE 02 gives the food processor available discs

Table 02

DISCS SUPPLIED WITH THE EQUIPMENT	
DESIGNATION	MODEL
SLICER DISC - 1,5 mm	-
SLICER DISC - 3 mm	-
SHREDDER DISC - 3 mm	-
SHREDDER DISC - 5 mm	-
SHREDDER DISC - 8 mm	-
GRATER DISC	-
OPTIONAL DISCS (sold separately)	
DESIGNATION	MODEL
-	-

05 INSTALLATION

The Food Processor shall be installed on a steady and flat surface . The installation shall be made only by qualified or experienced personnel . The surface should be 850 mm high above floor level.

Check the voltage . The motor voltage shall be the same as the voltage of the electric network . If the machine voltage is not the same as the electric network voltage , use the Voltage Selector Switch No.05 (Pic.01) placed under the machine bottom. Contact your dealer in case any problem or question arises during installation. This equipment is provided with a two or three pin electric cable. All pins must be connected before the machine is turned on

06 PRE-OPERATION

IMPORTANT

Before to place the lid on top of the cabinet check and be sure that the disc is correctly fitted , in order to avoid damages to the machine .

The machine shall be steady , no movement is supposed to be allowed on the supporting surface .Wash all the parts in contact with the food with neutral soap and hot water, then dry them .

The equipment is now ready to be used.

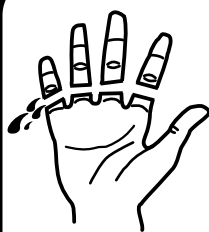
07 OPERATION

IMPORTANT

Switch OFF the machine when it is desired to change the Disc . Be sure the machine is completely still before to remove the lid .

OBSERVATION

FOR YOUR OWN SAFETY READ ALL THE SAFETY LABELS FIXED ON THE MACHINE .



ATENÇÃO

- Esta máquina possui partes girantes.
- Não introduza a mão nesta abertura com a máquina em funcionamento, ou até a completa parada do disco.

ATTENTION

- This machine has turning parts.
- Do not put your hands into this gap with the running machine or until it is completely stopped.

ATENCIÓN

- Esta máquina posee partes girantes que cortan.
- No introduzca la mano en esta abertura cuando la máquina esté en funcionamiento o hasta la completa parada del disco.



Be sure that the Lid No.02 (pic.01) is correctly fastened . To Switch ON the machine use the red ON/OFF button Switch No.04 (Pic.01) on the side of the Cabinet .

7.1 How to place the discs

-With the machine switched OFF and the disc still , remove the stumps No.01 and No.06 (Pic.01) , and remove the Lid No.02 (Pic.01) . To remove the lid it is necessary to lose the handles No.07 (Pic.01) and turn the Lid No.02 (Pic.01) counterclockwise about ¼ of a turn .

-Be careful with the Disc. Grab the desired Disc and fit it on the Central Shaft No.02 (Pic.03) turning it counterclockwise to have it perfectly fastened .

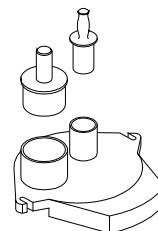
-Fit the Lid No.02 (Pic.01) and be sure it is perfectly fastened, tightening the handles No.07 (Pic.01) .

7.2 How to feed the Processor

IMPORTANT

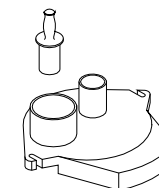
NEVER use tools not belonging to the machine to help operation, and particularly do not use the hands . Use always the Stumps No.01 and No.06 (Pic.01) to feed the machine.

Use the Stumps as the below Picture



CORRECT way

Never use the small stump inside the large throat . Irreparable damages will occur .



WRONG way

The Food Processors PA-7S and PA-7L are machines operating at high speed, therefore they shall be fed fast .

To feed the machines remove the Stump No.01 or No. 06 (Pic.01) place the product to be processed inside the correct throat and push it down , always use the proper Stump . To process small vegetables , such as , carrots , cucumbers or similar use the small throat with the small stump .