



INSTRUCTION MANUAL



CENTRIFUGAL JUICER MODELS CS / CSE



METALÚRGICA SIEMSEN LTDA.
Rua Anita Garibaldi, nº 262 – Bairro: São Luiz – CEP: 88351-410
Brusque – Santa Catarina – Brasil
Fone: +55 47 3255 2000 – Fax: +55 47 3255 2020
www.siemsen.com.br - comercial@siemens.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 CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

22888.5 - Março/2011

SUMMARY

1. Introduction_____	1
1.1 Main Precautions_____	1
1.2 Main Components_____	2
1.3 Technical Characteristics_____	2
2. Installation and Pre-Operation_____	3
2.1 Installation_____	3
2.2 Pre-Operation_____	3
3. Operation_____	4
3.1 Starting_____	4
3.2 How to feed the Centrifugal Juicer_____	4
3.3 How to clog the Sieve_____	5
3.4 Production_____	5
3.5 Cleaning_____	5
4. General Warnings_____	7
4.1 Basic Operation Procedures_____	7
4.2 Cares to be taken before to start the Juicer_____	8
4.3 Routine Inspection_____	9
4.4 Operation_____	9
4.5 After the work ends_____	10
4.6 Maintenance_____	10
4.7 Advices_____	10
5. Problems Analysis and Solutions_____	10
5.1 Problems Causes and Solution_____	12
5.2 Electrical Diagram_____	13

1. Introduction

1.1 Main Precautions

The Centrifugal Juicers Mod. CS/CSE are machines simple to operate and to clean. They are useful to extract fruit and vegetable juices used by Restaurants, and Fast Food professionals. To avoid accidents read the following instructions:

1.1.1 Before cleaning or maintenance unplug the machine from electric source.

1.1.2 Never use tools not belonging to the machine to help operation, principally use only the stump (no.01 Pic 1) to introduce the product into the feeding throat (no.02 Pic 1).

1.1.3 Before switching ON the machine be sure the Sieve (no.07 Pic 2) is perfectly fitted on the Central Shaft (no.08 Pic 3), the Central Shaft Clogging Pin (no.11 Pic 01) does not clog the Shaft and the bowl Lid (no.03 Pic 1) is surely fastened by the two handles (no.04 Pic 1).

1.1.4 Never throw or spill water directly on the machine.

1.1.5 Never put hand or any object inside the product Residuals Exit N° 15 (Pic 7) or inside the Feeding Throat, with the machine switched ON, because hand may be hurt when in contact with the sieve, or the machine may be damaged.

1.1.6 Never use the Central Shaft Clogging Pin (no.11 Pic 1) with the machine switched ON, the machine may be damaged.

1.1.7 Before lifting the Lid from the Bowl, be assured the motor has come to a complete stop.

1.1.8 Never switch ON the machine with wet clothes or wet feet.

1.1.9 When installing the machine provide proper grounding.



IMPORTANT

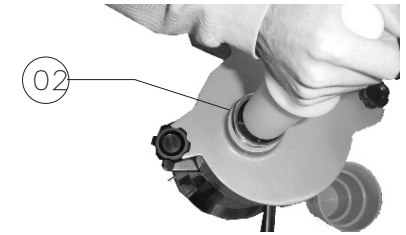
Always check the sieve before use. If you detect any cracks or damage, do not use the equipment and call technical assistance.

IMPORTANT

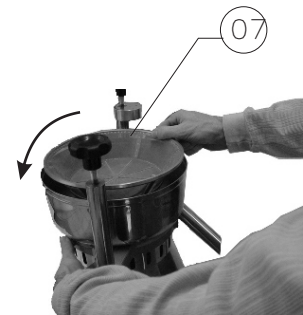
To increase the safety of the machine the centrifugal juicer Model CSE has an electronic system, to avoid the machine to be switched ON with its Lid (no. 03 Pic1) lifted off the Bowl (no.9 Pic 1).



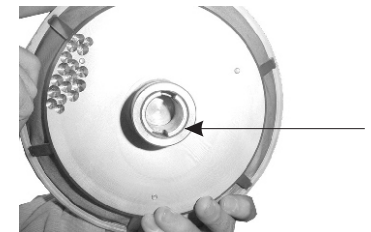
Picture 7



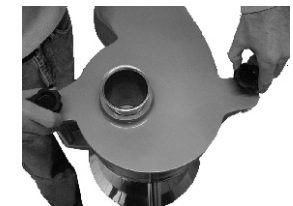
Picture 8



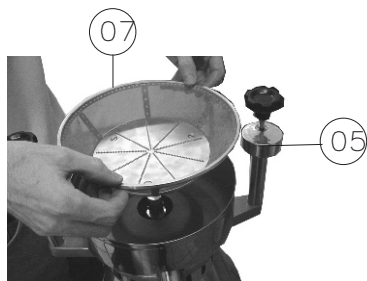
Picture 9



Picture 10



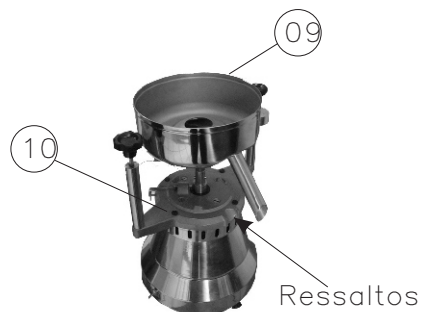
Picture 11



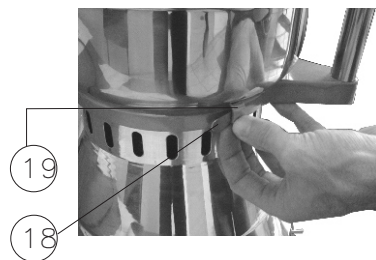
Picture 2



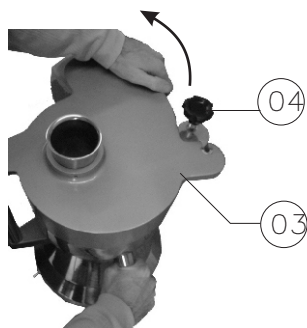
Picture 3



Picture 4



Picture 5



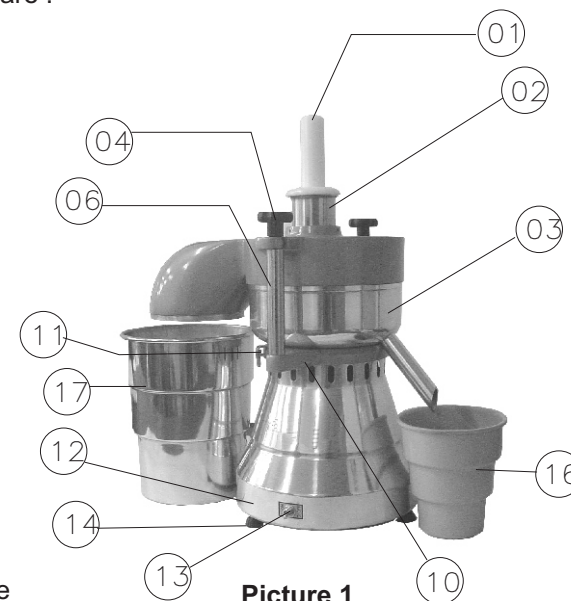
Picture 6

1.2 Main Components

All components are made with carefully selected materials for their function, in accordance with the Siemens standard testing procedures and experience .

Among the principal components , are :

- 1-Stump
- 2-Feeding throat
- 3-Bowl Cover
- 4-Handle
- 5-Magnet Support (mod. CSE)
- 6-Guide
- 7-Sieve (Pic. 2 -Page 15)
- 8-Central Shaft (Pic. 3 -Page 16)
- 9- Bowl
- 10-Motor Support
- 11-Central Shaft Clogging Pin
- 12-Cabinet
- 13-ON/OFF Switch
- 14-Non Skid Pads (Pic. 7)
- 15-Residuals Exit (Page 15)
- 16-Cup
- 17-Residuals Collecting Vessel
- 18-Clogging Pin Safety Plate(Pic5 -Page 15)
- 19-Central Shaft Clogging Pin Plate (Pic. 5 - Page 15)



Picture 1

1.3 Technical Characteristics

Characteristic	unit	CS/CSE
Voltage	V	110 or 220
Frequency	Hz	60 or 50 (*)
Power Rating	Hp	0.5
Height	mm	570
Width	mm	600
Length	mm	350
Net weight	kg	13.7
Gross weight	kg	20
Consumption	Kw/h	0.36
Speed	RPM	3.500

(*) Observation : Frequency a voltage will be the one indicated on Data Plate .label

2 Installation and Pre-Operation

2.1 Installation

To achieve a good performance the Centrifugal Juicer shall be installed on a steady and flat surface about 850 mm above floor .
Check the voltage , be sure the network electric voltage is the same as the voltage indicated on the data plate label . Grounding is mandatory , do it in accordance with the local rules .

2.2 Pre-operation

Before using the machine wash it with running water all the Centrifugal Juicer parts which might get into contact with the product .

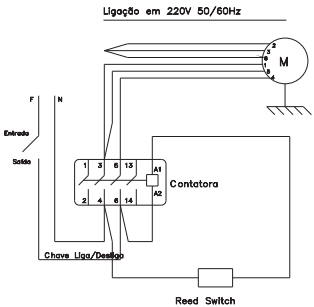
Assembly

Place the Bowl (no. 03 Pic 1) on the Motor Support (no. 8 Pic 3) with the nose placed between the two Support Lips(Pic. 04) . Turn the Clogging Pin Safety Plate (no.18 Pic 5) upward and press the Central Shaft Clogging Pin (no. 19 Pic 5) against the Central Shaft . Keep the Central Shaft Clogging Pin Pressured, fit the Sieve (no.07 Pic 2) on the Central Shaft and turn it clockwise until a snap is heard . Release the Central Shaft Clogging Pin. Fit the Lid on the Bowl (no.03 Pic 6) turning it counterclockwise grabbing the liquid discharge nose until the two lid slits touch the Handle beams (no. 4 Pic 6) and then tight the handles .

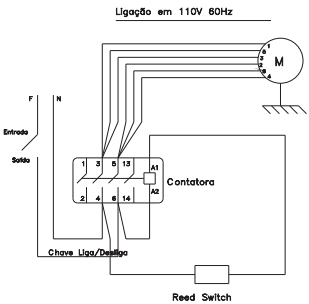
Place the Cup (no 16 Pic 1) below the Bowl nose(no.03 Pic 1) and install the Residual Exit (no 15 Pic 7) on the Lid residuals exit throat (no.03 Pic 7), or place the Residual Collecting Vessel (no. 17 Pic 1) below the exit throat (see Pic 1) .

5.2 Electric Diagram

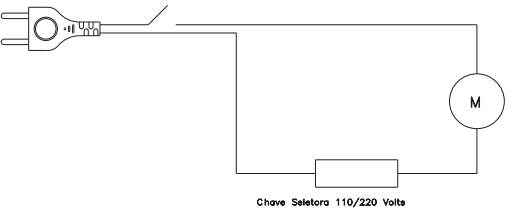
220V 50/60Hz (Mod. CSE)



110V 60Hz (Mod. CSE)



110/220V 60Hz (Mod. CS)



Problem	Cause	Solution
The machine does not Start.	Electric shortage.	Check if the machine plug is into its socket , and if there is electric energy on the network.
	Problem with the internal or external machine electric circuit .	Call Technical Assistance.
	The Lid is not duly Fitted (mod. CSE Only)	Fit the Lid .
	The magnet support Is out of its place (Mod. CSE only).	Call Technical Assistance.
The Sieve does not come out.	The Central Shaft , or the Sieve bore fitting on the Shaft, are dirty	Follow the item 3.3 procedures .
Small product pieces coming out with the juice , or no residuals dropping off the Residuals Exit .	Lid residuals exit obstructed.	Follow item 3.2 , procedures 8 and 9 .
Steel scratching steel noise	The Feeding Throat is hitting on the knives of the Disc. Lid out of place	Call Technical Assistance to adjust the Feeding Throat height. Place the Lid correctly, until the two Lid slits touch the Handle beams (no. 4 Pic 6)

3. Operation

3.1 Starting

Check if the Sieve (no.07 Pic 2) is perfectly fit on the Central Shaft , the Central Shaft Clogging Pin shall not clog the Shaft and the lid shall be secured by the two handles (Pic 11) .
Be sure the assembly procedure stated at item 2.2 has been correctly performed. Only after this , the Centrifugal Juicer may be switched ON , by means of Switch ON/OFF (no. 13 Pic 1) .

3.2 How to feed the Centrifugal Juicer

To use the Centrifugal Juicer Mod. CS/CSE , proceed as follows :

1. Withdraw the Stump (no.01 Pic 1) from the Lid Feeding Throat (no.02 Pic 1) .
2. Slice the products to be centrifuged to allow to introduce them into the Feeding Throat .
3. Switch ON to start the Centrifuge Juicer
4. Place the product into the Feeding Throat (no. 02 Pic 8) and using the Stump slowly press them down .
5. After processing the first load , withdraw the Stump , and start it all again, as many times needed .
6. Do be careful to avoid the juice to flow out of the Cup .
7. Sometimes with some product , and when a great quantity is being processed , the Residual Exit might be obstructed . Such situation may be perceived when together with the juice come out small fruit pieces , or when residuals stop to come out from the Residual Exit (no. 15 Pic 7) .
8. If Residual Exit is obstructed, switch OFF the machine and unplug it , loose the two Handles and lift the Lid .
9. Remove the residuals that might be obstructing the exit , wash the Lid with running water , place back the Lid and tight it with the two Handles , then start operation again .
10. When processing different kind of products , all the parts in contact with the prior product shall be removed , cleaned and assembled back on their due places .

3.3 How to clog the Sieve

The Sieve may be clogged using the Central Shaft Clogging Pin (no.19 Pic 5) .
The consequence of the day to day Centrifugal Juicer use , will be after some time , a natural wear of some components . Such wearing will produce a residual accumulation , and may cause the Sieve to stick to the Central Shaft .
To allow to remove the Sieve , a system has been developed to clog the Central Shaft .

Below we outline the procedure to follow if such problem arises :

- 1.Switch OFF the machine and unplug it.
- 2.Turn the Clogging Pin Safety Plate (no.18 Pic 5) upward and press the Central Shaft Clogging Pin(no.19 Pic 5) against the Central Shaft until it feels that clogging pin has entered central shaft hole.
- 3.Keep the Central Shaft Clogging Pin Plate under pressure , turn the Sieve (no. 07 Pic 9) counterclockwise until it gets blocked. release central shaft clogging pin and lift the sieve with your two hands and lift it .
- 4.Loose the Central Shaft Clogging Pin Plate (no.19 Pic 5) and lower the Clogging Pin Safety Plate (no.18 Pic 5)

IMPORTANT

To keep the centrifugal juicer working for as long time as possible without having to use the central shaft clogging pin we recommend to keep the central shaft and the sieve always clean (see Pic.10 Page 16)

3.4 Production

The output in quarts will mainly depend on the kind of product to be processed and on the operator performance .

3.5 Cleaning

There are some situations in which dropping one glass of water in the feeding throat with the machine on is enough to clean the sieve, the bowl cover and the bowl.

If that is not enough, we suggest you to follow the cleaning procedures above.

All the moving parts that have been in contact with the product shall be removed and cleaned .

Below follows the procedure on removing the moving parts :

- 1.Switch OFF the machine and unplug it .
- 2.Lose the two Handles , grab the Bowl by the nose and remove the Lid turning it clockwise .
- 3.Grab the Sieve with both hands and lift it . If the Sieve does not come out , turn it counterclockwise and try to lift it again (Pic 2) . If no result is obtained , then proceed as written at item 3.3 " How to clog the Sieve " .
- 4.Remove the Bowl .
- 5.Wash with running water all the removed parts .

4.6 Maintenance

4.6.1Dangers

With the machine switched ON any maintenance operation is dangerous .
UNPLUG THE MACHINE FROM ITS SOCKET DURING THE WHOLE MAINTENANCE OPERATION TIME .

IMPORTANT

Always unplug the machine during emergencies .

4.7 Advices

Electrical or mechanical maintenance shall be made by qualified persons .
The maintenance responsible shall be sure the machine is working in TOTAL SAFETY conditions .

5 Problem Analysis and Solutions

5.1 Problems Causes and Solutions

The Centrifugal Juicer 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, check table 2 , where some possible solutions are recommended .

4.3 Routine Inspection

Watch out any abnormal noises coming from the motor or any moving parts .
Check the safety devices to be normally operating .

4.4 Operation

4.4.1 Warnings

Long hair, that could touch the machine , could cause serious accidents . Tie them or cover them with a head scarf .
Only skilled operators shall use the machine .
NEVER use the machine without any of its safety devices normally operating .

4.5 After the work ends

4.5.1 Cares

Always clean the machine . Before cleaning it ALWAYS UNPLUG IT FROM THE WALL SOCKET .
Never start to clean before the motor is COMPLETELY STILL .
Be sure all the machine components are in their due places before to start it again .

6. Assemble the parts back, following the description given by item 2.2 Pre-Operation (Assembly) .

Important

Never clean the machine if plugged to the electric network . Before cleaning unplug it . Before removing the Bowl , be sure the motor is completely still .

3.3.2 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 Warnings

IMPORTANT

If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.

The General Warnings were prepared to properly instruct the operators and the maintenance team .
The machine shall only be given to the operators in good working conditions and they shall be properly oriented about how to use it safely , by the Dealer .
The operator shall only use the machine after a complete knowledge of the cares to be taken when operating the machine , carefully reading all this Instruction Manual .

4.1 Basic Operation Procedures

4.1.1 Dangers

Some parts of the machine electrical commands have high voltage points or terminals . These when touched , may produce high electric shocks , and even DEATH .
Never touch a manual command (bottom , electric switch etc) with wet hands , shoes or clothes. If this warning is not understood electric shocks and even DEATH , may occur .

4.1.2 Warnings

The Switch ON/OFF position must be well known , to allow it to be used without to look for it .
Before proceeding to any maintenance , unplug the machine from the electric network .
Provide enough space around the machine to avoid falls .
Water and oil may produce a dangerous and slippery floor . To avoid accidents the floor shall be dry and clean .
Never use a manual command (button , switch , lever , etc) unadvisedly .
If any work has to be done by more than one person , coordination signs shall be accorded , for each step of the work . Next step shall not be started without the sign is given and acknowledged .

4.1.3 Advices

Be sure this Manual INSTRUCTION has been fully understood . Each function or operation procedure has to be perfectly clear .
Any manual command (button , pulses , electric switch , lever, etc) shall be given only after to be sure the correct command is given .
If an electric supply failure happens , the machine shall immediately be switched OFF .
Avoid any strikes on the machine , since they could produce failures or a bad performance .
Avoid water, dust or dirt to get inside the electrical or mechanical components of the machine .
DO NOT CHANGE the machine original characteristics .
DO NOT TEAR, WITHDRAW OR GET DIRTY , ANY SAFETY OR IDENTIFICATION LABEL . If a Label is lost or unreadable ask for a new one to your Dealer .

4.2 Cares to be taken before to starting the Juicer

IMPORTANT

Read carefully this INSTRUCTION before to starting the machine . Be sure they have been correctly understood . Any doubt contact the department Chief or the Dealer .

4.2.1 Danger

Electric wires must have a perfect insulation, any damage may cause an electric shock .
Before to using them be sure they are in good conditions .

4.2.2 Cares

The electric cord , used to feed electricity to the machine has to have the right section to be able to support the machine motor power rating . Any electric wiring running over the floor near the machine shall be fully protected to avoid short circuits .