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INSTRUCTION MANUAL



POTATO PEELER, WITH DOOR, STAINLESS STEEL, 10 kg

MODEL
DB-10

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1.1 Safety

When not properly used the Potato Peelers Model DB-10 are potentially dangerous machines. Servicing, cleaning or any other operation shall be made by trained people. Plug has to be off the socket during any of these operations.

Read the below instructions to avoid accidents:

- IMPORTANT**

Make sure the electric cord is in perfect usage conditions. In case it is not, have it replaced by another that complies with the technical and safety specifications. This replacement must be carried out by qualified personnel and must attend the local safety standards.

IMPORTANT

This equipment must not be used by individuals with reduced physical, sensorial or mental capabilities nor children. Individuals without proper training and experience must not operate this equipment unless they receive proper training and instructions or are operating it under the supervision of a person who is responsible for their safety.

IMPORTANT

We recommend that children must be constantly monitored to make sure they are not playing with the equipment.

IMPORTANT
Never spray water directly upon the equipment.

IMPORTANT
If any emergency shall arise the plug must be disconnected from the electrical grid.

1.2 Main Components

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

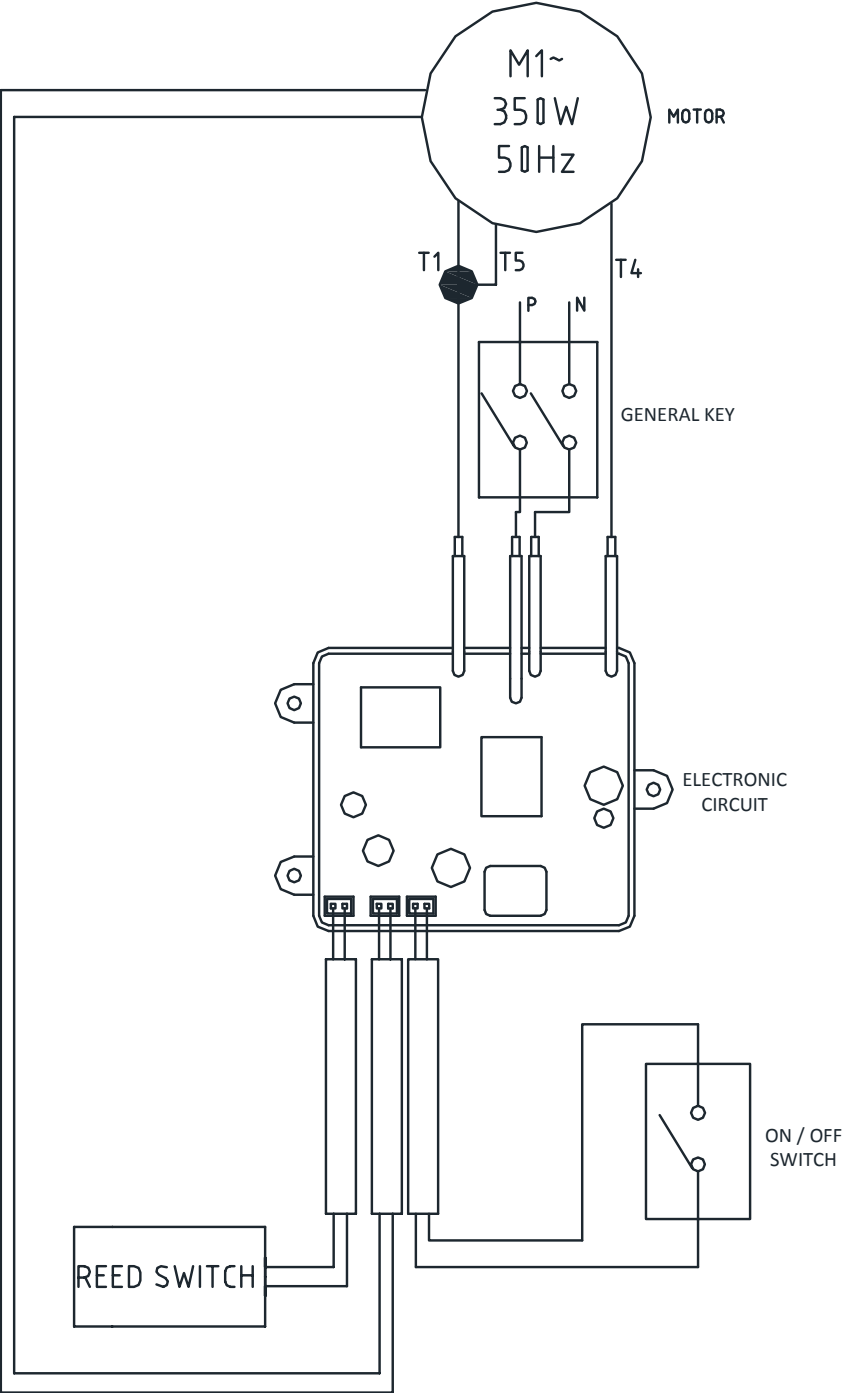
PICTURE 01



- | | |
|-------------------------|-----------------------------|
| 01 - Lid | 08 - Abrasive Disc |
| 02 - Water Inlet Nipple | 09 - Foot |
| 03 - Cover Sensor | 10 - Water Outlet |
| 04 - Lid Quick Fastener | 11 - Peeled Potatoes Outlet |
| 05 - ON/OFF Switch | 12 - Door |
| 06 - Housing | 13 - General Key |
| 07 - Cord | |

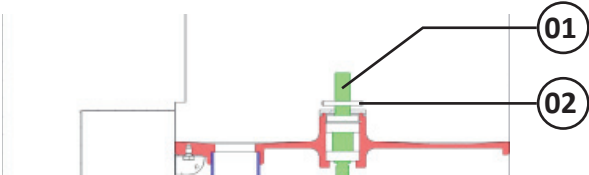
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7. Electric Diagram



PICTURE 02

01 - Central Shaft
02 - Central Shaft Pin



1.3 Technical Characteristics

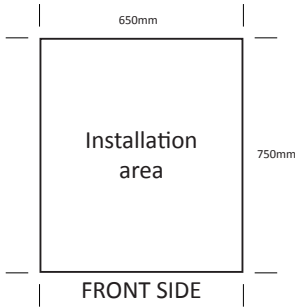
TABLE 01

CARACTERÍSTICAS	UNIDADE	DB-10
Average Production	kg/h	up tp 200
Voltage	V	230
Frequency	Hz	50
Power Rating	W	350
Consumption	kW/h	0,35
Height	mm	855
Width	mm	620
Depth	mm	710
Net Weight	kg	36
Shipping Weight	kg	40,1
Capacity	kg	10

2. Installation and Pre-Operation

2.1 Installation

To obtain a good performance of the Potato Peeler it shall be installed on a stable surface, as follows.



2.1.1 Electric Installation

Check electric source voltage on cord label, voltage must be 230V (50 Hz), check the network electric voltage.

The cord has three round pins one of them is ground. It is mandatory the three pins to be duly connected before to start the machine.

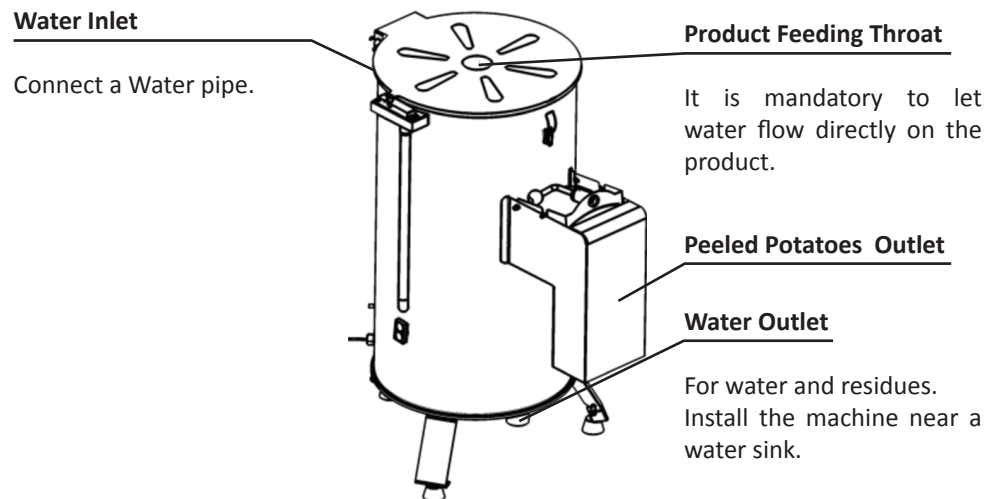


The item is intended for the connection of the bonding conductor of external equipotentiality.

2.1.2 Hydraulic Installation

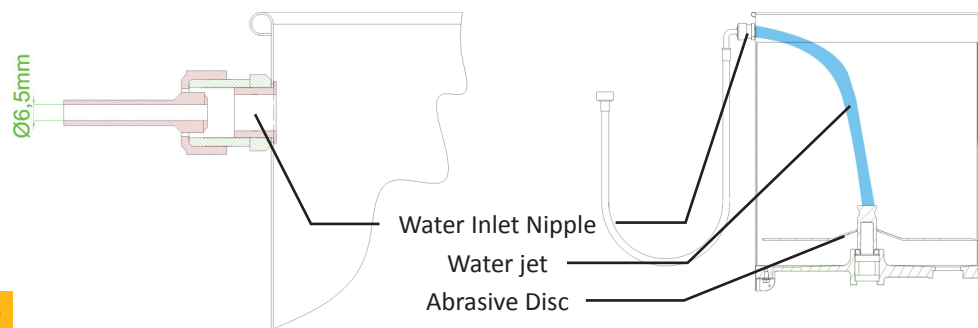
It is recommended to install the machine near a water sink connecting it with a pipe to the water outlet Nº 10 (Pict. 01). A 3/4" faucet shall be installed to drop a water flow over the product to be peeled, or, as a second option, it is possible to use another faucet and drive the water with a Pipe to the Water Inlet Nipple Nº 02 (Pict. 01).

PICTURE 03



Should you use a faucet or a pipe connected to the inlet nipple, the water dropping inside the equipment shall not fall away of the abrasive disc centre as shown by Picture 04. The water flow shall be not more than 2,5 l per minute.

PICTURE 04



6. Applicable Norms

Brazilian Norm ABNT NBR NM 60335-1
IEC Norm 60335-2-64

TABLE 02

PROBLEMS	CAUSES	SOLUTIONS
- The machine does not start.	- Electric energy shortage; - Problem with the internal or external wiring	- Check electric Energy source. - Call Technical Assistance.
- Burnt smell or smoke.	- Problem with the internal or external wiring.	- Call Technical Assistance.
- The machine starts, but when the product is placed on the Disc, the Disc stops or turns slowly.	- Belt sliding; - Problem with the Electric motor.	- Call Technical Assistance; - Call Technical Assistance.
- Abnormal Noises.	- The abrasive disc is not correctly placed; - Problems with the bearings.	- Place correctly the disc; - Call Technical Assistance.
- Water leaks through the bottom.	- The retainer is damaged.	- Call Technical Assistance.
- Operation process is not perfect.	- Worn Disc.	- Change the Disc, or call Technical Assistance.

5.2 Changing Components

The Abrasive disc is covered with a Aluminum Oxide coat, responsible to wear the aliments peel. After some time of use the Aluminum Oxide wears itself out, and therefore the efficiency of the machine is reduced.

Go to the nearest Technical Assistant bringing the worn Disc to receive a new Aluminum Oxide coating.

3. Operation

3.1 Pre Operation

IMPORTANT
Check the Abrasive Disc N° 08 (Pict. 01) is perfectly fitting onto the central Shaft Pin N° 02 (Pict. 02) before to switch the machine ON.

Be sure the Potato Peeler is stable and Install the water inlet and outlet (Pict.03).

3.2 Operating Procedures

IMPORTANT
Never place the hand on the Abrasive Disc while it is on movement.

- To turn on the equipment proceed as follows:
- Connect the equipment to the electrical grid.
- Place the general key N°13 (PICTURE-01) which is located in the back portion of gabinet N°6 (PICTURE-01) in the on position.
- Place the product to be peeled inside the equipment.
- Place the Lid.
- The Peeler does not start if the lid is not correctly placed.
- Turn on the water
- Switch the machine ON using the ON/OFF Switch N° 05 (Ptct. 01).
- The Peeler has a maximum capacity of potatoes 10 kg, and the approximate time of one operation is 1,5 to 2,0 minutes.
- Remove the peeled product through the Peeled Potatoes Outlet N° 11 (Pict. 01), just lift the Door N° 12 (Pict. 01) and run the equipment until the product has been totally expelled.

SKYMSSEN ADVICE
Potato Peelers may also be used to peel carrots, oranges, lemons and similar.

3.3 Cleaning

To achieve a good machine cleaning , follow these instructions:

1. Start the machine empty, and let it work during some minutes, adding abundant water.
2. Switch OFF the machine and unplug it. Wait for the Abrasive Disc N° 08 (Pict. 01) to stop completely.
3. Clean the outside of the housing with a wet cloth.
4. Remove the Abrasive Disc N° 08 (Pict. 01), lifting it.
- 5 Clean the Disc using a nylon brush and abundant water.
- 6 . Replace the Disc inside the machine following the inverse procedure. Take care to have the Disc fitting on the central shaft pin.

IMPORTANT
Never use water jets directly on the machine.

IMPORTANT
Take good care and use your machine correctly with safety , and you will have good rewards.



3.4 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.

5. Analysis and Problems Solving

5.1 Problem, causes and solutions

The Potato Peelers 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 peeler refer to Table 02 in which the most common situations are listed with recommended solutions.

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 remove the plug from the socket in any emergency situation.

4.7 Warning

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

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 recommendation is not applicable to your equipment, please ignore 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 Dangers

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 lethal.

Never touch manual commands such as switches, buttons, turning 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 lethal 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 using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.
- * Never touch any manual commands (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 switch the machine off.
- * Use recommended or equivalent lubricants, oils or greases.
- * Avoid mechanical shocks, once they may cause damages or bad functioning.
- * Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.
- * DO NOT change the standard characteristics of the machine.
- * DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to well understand all the 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 might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

4.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

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.

The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

OBSERVATION

For your own safety read all the machine stickers.

4.3 Routine Inspection

4.3.1 Advice

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

4.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.

When checking the tension of belts or chains DO NOT insert 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 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.

Only trained or skilled personnel shall operate this machine.

Never touch turning parts with your hands or any other way, NEVER operate the machine without any original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

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

Never clean the machine unless it has come to a complete stop.

Put all the components back to their functional positions before turning the machine ON again.

Check the level of oil.

Do NOT insert your fingers in between belts and pulleys nor chains and gears.