



Instruction Manual



CAUTION!
HAZARDOUS MOVING PARTS
Disconnect Power Before
Cleaning or Servicing



Food Processor PA-141

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9. GENERAL ADVICES

ALWAYS turn machine off before cleaning and maintenance.

PROVIDE enough space around machine to avoid accidents.

ALWAYS keep the floor dry. Wet floors become slippery.

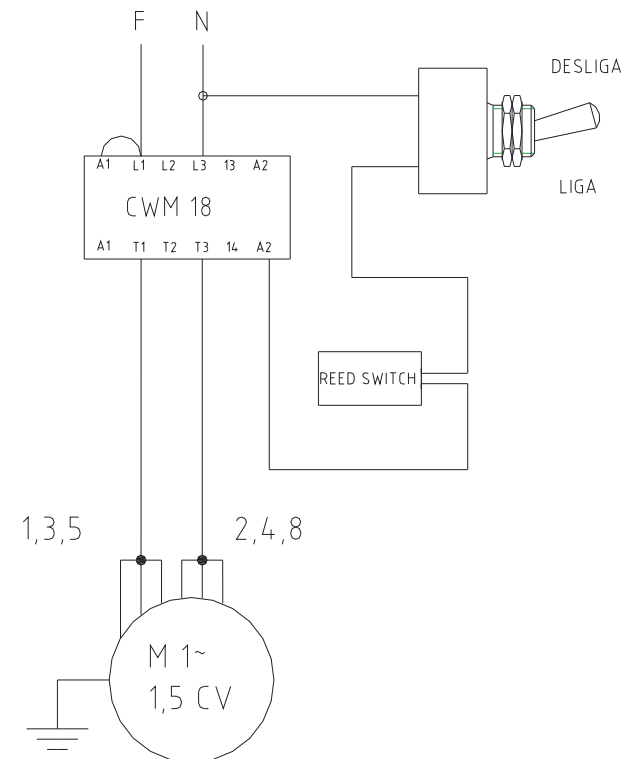
ALWAYS turn machine off in case of power supply lack.

NEVER let dust or water to get into electrical and mechanical components of the machine.

DO NOT modify original features of the machine.

DO NOT take out nor tear off any safety or identification label.

10. DIAGRAM ELECTRIC



6. PRE OPERATION

Check if the machine is firm, no movement shall be allowed on the working surface. Wash the disc knives with hot water and neutral soap and dry them.

Your equipment is now ready to operate.

Select a disc knife to obtain desired product shape.

Changing disc knife: firstly remove stomper No.01 (Picture-01) and cover No.02 (Picture-01). To remove the cover loosen knobs No.05 (Picture-01) and lift the cover up.

With the help of the special PA-141 spanner No.01 (Picture-02) remove nut No.02 (Picture-02) from the top of the disc turning it counter-clockwise.

Then carefully remove disc knife No.01 (Picture-03) and expeller disc No.02 (Picture-03).

You may now assemble a different disc knife, following the inverse procedure.

IMPORTANT: the expeler disc shall always be mounted below any disc knife.

7. OPERATION

IMPORTANT: under no circumstances use your hands or any other tool to help pushing food product into the input opening. Use only stomper No.01 (Picture-01).

Be sure motor specifications (voltage, cycle, phase) match power supply line. Start machine by turning toggle switch to ON position. Put the food product into the feeding tube and push it down firmly with the stomper. If you do not push it down firmly it will produce uneven bits and pieces.

8 CLEANING

IMPORTANT: Always disconnect the machine from power source before cleaning. Always be sure the disc knife is still before opening the cover.

All food-contact parts must be removed for cleaning. First of all turn OFF the machine and disconnect it from power source, then follow the same procedures as changing disc knife in PRE OPERATION to remove the moving parts for cleaning.

Wash all the parts with hot water and neutral soap. Wipe disc chamber and motor housing with a wet cloth.

IMPORTANT: Be careful when washing the disc knives, they have sharp blades that may cause serious irreparable damages.



NOTICE TO OWNERS AND OPERATORS

The PA-141 food processor is designed to process food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of

a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

1. MAIN PRECAUTIONS

The PA-141 model is a cutting machine therefore it must be carefully used and handled.

ALWAYS turn off, unplug from power source BEFORE cleaning or servicing.

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

NEVER place fingers or any other object into machine input or output opening.

BEFORE turning the machine ON check if disc knife No.03 (Picture-02) and cover No.02 (Picture-01) are secure in their right positions.

NEVER lift up the cover before being sure the disc knife is completely still.

DO NOT wear loose clothes mainly no loose sleeves during operation.

NEVER connect power source with wet hands nor wet clothes.

NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.

ALWAYS install equipment in work area with adequate light and space away from children and visitors.

NEVER operate without all warning labels attached and owner/operator manual available to operator.

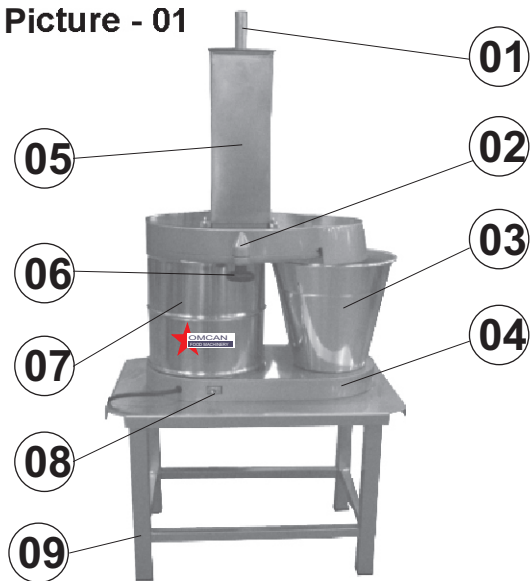
NEVER leave unattended while operating.

ALWAYS ground machine properly.

BE CAREFUL at handling the stomper, keep it always in the feeding tube.

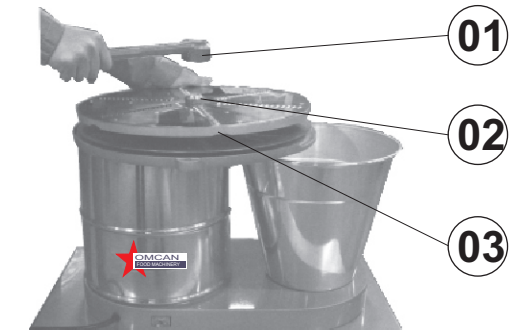
2. MAIN COMPONENTS

Picture - 01



- 01 - Stomper
- 02 - Disc Chamber Cover
- 03 - Bowl
- 04 - Base
- 05 - Feeding Tube
- 06 - Knob
- 07 - Motor Housing
- 08 - Toggle Switch
- 09 - Stand

Picture - 02



- 01 - Spanner
- 02 - Fixing Nut
- 03 - Disc Knife

Picture - 03



- 01 - Disc Knife
- 02 - Expeller Disc

3. TECHNICAL DATA

Table - 01

Technical Data	Units	PA-14
Voltage	[V]	110/220 (*)
Frequency	[Hz]	60
Horse Power	[Hp]	1,5
Consumption	[kW/h]	1,10
Height	[mm]	1350
Width	[mm]	700
Length	[mm]	540
Net Weight	[kg]	61
Shipping Weight	[kg]	79

(*) All machines are wired with voltage as ordered. See nameplate for correct

4. AVAILABLE DISC KNIVES

Table - 02

Description	Cut thickness	Code
Shredder Disc 3	Ø 3mm	00158.9
Shredder Disc 5	Ø 5mm	00161.9
Shredder Disc 8	Ø 8mm	00164.3
Grater Disc	x-x-x-x-x-x	00154.6

5. INSTALLATION

The food processor PA-141 must be installed on a level, non-skid surface.
Check voltage of the machine. The unit voltage must be the same as the power source voltage.
Machine must be properly grounded.
Use qualified electrician to install according to building codes.
Contact your local distributor if you have any questions or problems with the installation or operation