



Instruction Manual

Food Processor

PA-14

SUMMARY

1. Main Precautions	01
2. Main Components	02
3. Technical Data	03
4. Available Disc Knives	03
5. Installation	03
6. Pre Operation	04
7. Operation	04
8. Cleaning	04
9. GeneralAdvices	05
10. Electric Diagram	05

9. GENERAL ADVICES

ALWAYS turn machine off before cleaning and maintenance.

PROVIDE enough space around machine to avoid breakings.

ALWAYS keep the floor dry. Wet floors may cause slippings.

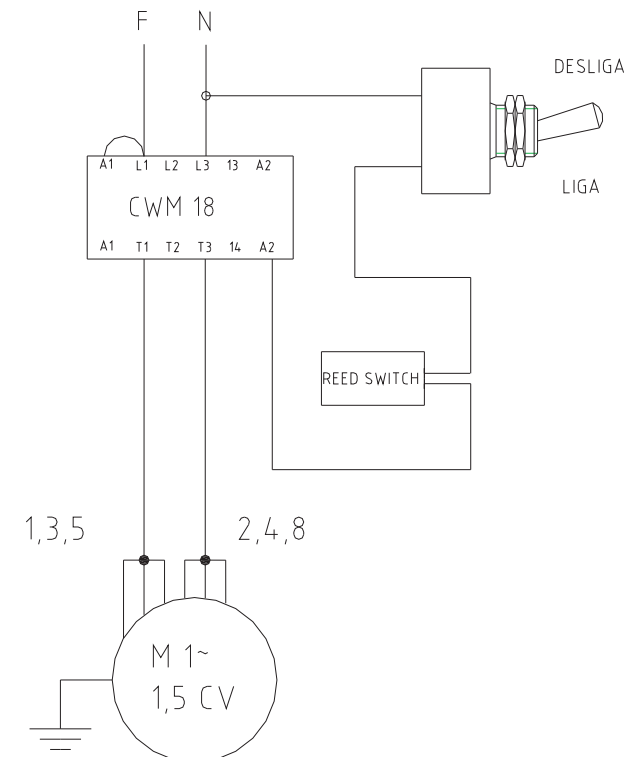
ALWAYS turn machine off in case of power supply lack.

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-14 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 diferent 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 input opening 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.



ATENÇÃO/ATENCIÓN/ATTENTION

- Antes de efetuar limpeza ou manutenção no equipamento retire o plug da rede de energia elétrica.

- Antes de efectuar la limpieza o mantenimiento en el equipo, sacar el enchufe de la toma de corriente eléctrica.

- Always unplug the machine before cleaning or maintenance.

NOTICE TO OWNERS AND OPERATORS

The PA-14 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 responsability 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-14 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.02 (Picture-02) and cover No.01 (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.

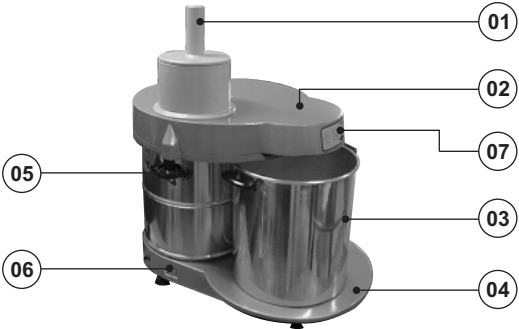
NEVER operate without all warning labels attached and owner/operator manual available to operator.

NEVER leave unattended while operating.

ALWAYS ground machine properly.

2. MAIN COMPONENTS

Picture - 01



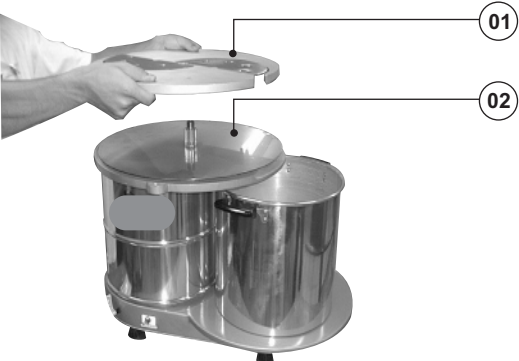
- 01 - Stomper
- 02 - Disc Chamber Cover
- 03 - Bowl
- 04 - Base
- 05 - Knob
- 06 - ON/OFF Switch
- 07 - Caution Label

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
Average Production	[kg/h]	400
Voltage	[V]	110/220 (*)
Frequency	[Hz]	50 or 60
Horse Power	[Hp]	1.0
Consumption	[kW/h]	0,80
Height	[mm]	665
Width	[mm]	640
Lenght	[mm]	530
Net Weight	[kg]	68
Shipping Weight	[kg]	81

(*) All machines are wired with the voltage as ordered

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
Slicer Disc 1,5	1,5mm Thickness	00148.1
Slicer Disc 3	3mm Thickness	00152.0
Grater Disc	x-x-x-x-x-x	00154.6

5. INSTALLATION

The food processor PA-14 must be installed on a level, non-skid work surface with a maximum recommended height of 85 cm.
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