



36212.3 - INGLÊS

Data de Correção: 03/02/2015

BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED , CONSULT OUR DEALERS
DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS , THE INFORMATION CONTAINED IN THE PRESENT
INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE .

INSTRUCTIONS MANUAL



FOOD PROCESSOR AND CUTTER 4 LITERS, STAINLESS STEEL,
WITH 203mm PLATES AND KNIFE

MODEL
PC-7L

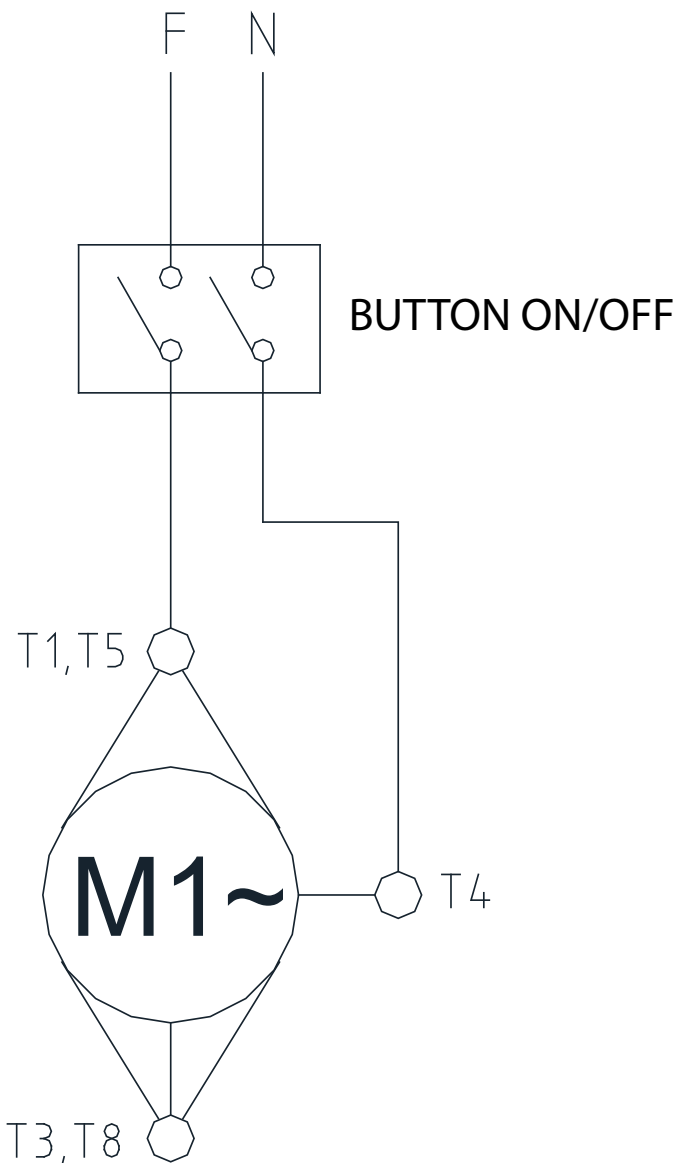
SUMMARY

1. INTRODUCTION	3
1.1 Main Precautions.....	3
1.2 Main Components	5
1.3 Technical Characteristics	6
1.4 Available Plates	6
2 . INSTALLATION AND PRE OPERATION	7
2.1 Installation	7
2.2 Pré-Operation	7
2.3 Assembling the Cutter.....	8
2.4 Assembling the Processor	12
3. OPERATION.....	13
3.1 Starting.....	13
3.2 Processor Operation	13
3.3 Cutter Operation	15
3.4 Cleaning.....	17
3.5 How to Sharpen the Blades.....	18
4. General Safety Practices	19
4.1 Basic Operation Procedures	19
4.2 Safety Procedures and Notes before Switching the Machine ON	20
4.3 Routine Inspection.....	21
4.4 Operation	21
4.5 After Finishing The Work.....	21
4.6 Maintenance	21
4.7 Warning.....	22
5 . ANALYSIS AND PROBLEM SOLVING.....	22
5.1 Problems, Causes and Solutions.....	22
6. ELECTRIC DIAGRAM	23

6. ELECTRIC DIAGRAM

ELECTRIC NETWORK

220V/60Hz



Código do Diagrama Elétrico: 488627
Versão do Diagrama Elétrico: Versão 01

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.

5 . ANALYSIS AND PROBLEM SOLVING

The equipment has been designed to need minimum maintenance, however, some performance failures may happen due mainly to natural worn out, caused by the use of the Processor.

If some problems arise with your Processor check Table - 04 below where there are detailed some possible solutions

TABLE 04

5.1 Problems, Causes and Solutions

PROBLEMS	CAUSES	SOLUTIONS
Irregular Cut	Blunt blade	Sharpen the blade, see item 3.5
Plate stops during operation	Electricity Shortage	Make sure the plug is on the socket
	Problem with electric circuit	Call Technical Assistance
Burnt smell or smoke	Problem with the motor or other electric part	Call Technical Assistance
The machine switches ON but the plate takes too much time to turn	Problem with the motor starting capacitor	Call Technical Assistance
Abnormal noises	Plate placed not rightly	Remove the lid and replace the plate
	Damaged bearing	Call Technical Assistance
	Lid not correctly placed	Tight the handle #06 (Pic.01)
Leakage through the lid	Handles #06 (Pic 01) are loose	Tight the handles
	Too much dirt between the chamber base and the Cutter Processing Chamber #02 (Pic.01) or the Processor Lid #09 (Pic.01)	Clean, see item 3.4

1. INTRODUCTION

ADVICE FOR THE OWNERS AND OPERATORS

The Food Processor and Cutter PC -7L has been designed to process foods efficiently and with safety. Notwithstanding the operator has been given a good training, the possibility of serious accidents still exists. It is the owner responsibility to assure the equipment to be correctly used and with safety, following the instructions given by this manual and by the local laws.

1.1 Main Precautions

The Food Processor and Cutter PC -7L may be potentially dangerous when not correctly used. Cleaning, maintenance or services must be performed only by qualified operators. Therefore read the following instructions with attention to avoid accidents.

This equipment is meant for commercial use only, and by qualified operators.

BEFORE the machine cleaning and maintenance unplug it from electric network.

NEVER use tools not belonging to the machine to help operation

BEFORE to switch ON the machine make sure the Plate # 06 (Pic.01), the Processor Lid # 09 (Pic.01), the Cutter Knife # 15 (Pic 01) and the Cutter Processing Chamber # 02 (Pic 01) are properly fitted to their positions.

NEVER remove the Plate Chamber before the machine stopped completely

NEVER open the Cutter Lid before to be sure the knife stopped completely..

NEVER put your hands inside the feeding throats nor inside the processed product unload opening. Keep hands away from parts in movement.

NEVER plug the machine to electric network with wet hands or clothes.

DO NOT USE large or long clothes during operation

NEVER spray water nor any other liquid directly to the motor , the electric switch nor any other electric component.

ALWAYS install the equipment on a working place having a suitable light and space, far away from children and visitors reach.

NEVER remove the attention advices and always have the instruction manual at hand

NEVER let the machine working unwatched.

ALWAYS ground the machine in accordance to local rules.

STOP immediately the machine when hearing abnormal noises or when feeling that an accident might happen.

CONTACT your dealer if a problem arises when installing the machine or when operating it.



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 liquids.

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

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.

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

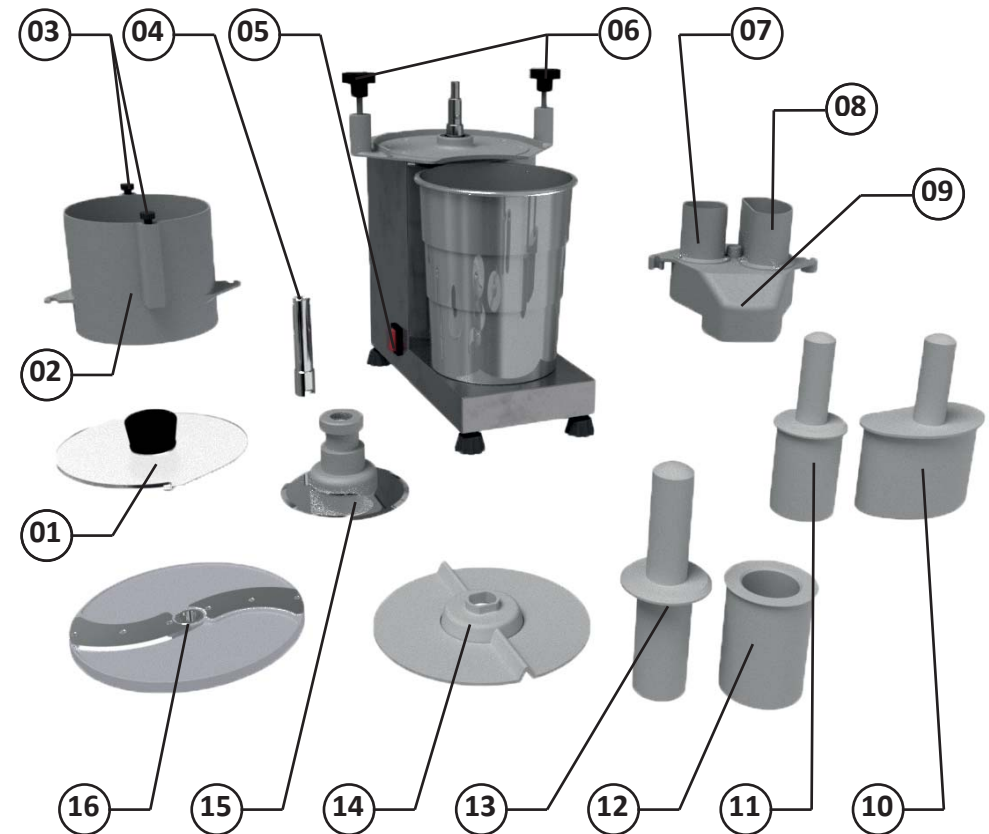
The electric cable has to be compatible with the power required by the machine.

Cables touching the floor or close to the machine need to be protected against short circuits.

1.2 Main Components

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

PICTURE 01



01 - Cutter Lid
02 - Cutter Processing Chamber
03 - Lid Fastening Handle
04 - Shaft Extension
05 - Button ON/OFF
06 - Fastening Handle
07 - Round Throat
08 - Oblong Throat

09 - Processor Lid
10 - Oblong Stumper
11 - Large Round Stumper
12 - Removable Throat
13 - Small Round Stumper
14 - Expeller Disc
15 - Cutter Knife
16 - Plate

1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	PROCESSOR	CUTTER
Average Production	Kg/h	250	250
Voltage	V	220	220
Frequency	Hz	60	60
Power Rating	Hp	0,5	0,5
Consumption	kW/h	0,4	0,4
Height	mm	620	570
Width	mm	320	320
Depth	mm	450	450
Net Weight	kg	24,5	24,5
Gross Weight	kg	27	27

1.4 Available Plates

The Food Processor is a table top equipment able to realize several cuttings such as slices, shredder, or gratings processing a great vegetable variety maintaining their color, juice, nutritional properties and having high performance.

Table 02 below shows the available plates

TABLE 02

PLATES SUPPLIED WITH THE EQUIPMENT	
NAME	MODEL
SLICER 3mm	E3
SLICER SCALLOP CUT 2mm	W2
SHREDDER 3mm	Z3
SHREDDER 5mm	Z5
SHREDDER 8mm	Z8
GRATER	V

OPTIONAL PLATES (Separately sold)	
NAME	MODEL
SLICER 1mm	E1
SLICER 5mm	E5
SLICER 10mm	E10
DENTED SLICER 3mm	EH3

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 Procedures

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

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 they 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.

3.5 How to Sharpen the Blades

The blades are removable therefore may be sharpened with ease, however special attention has to be taken to keep the original cut angle. The blades shall be sharpened using a thin sandpaper or a grinding stone. Use a philips key to remove the blades.

DENTED SLICER 7mm	EH7
SLICER SCALLOP CUT 3mm	W3
SLICER SCALLOP CUT 4mm	W4
SHREDDER SQUARE (JULIENE) 2,5mm	H2,5
SHREDDER SQUARE (JULIENE) 3mm	H3
SHREDDER SQUARE (JULIENE) 7mm	H7

2 . INSTALLATION AND PRE OPERATION

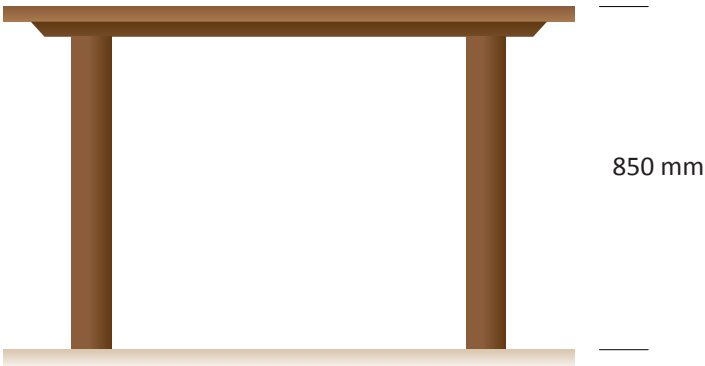
2.1 Installation

The equipment must be installed on a level and no skidding surface.

Installation shall be made only by qualified and skilled persons. The support surface height shall be 850 mm.

Make sure the equipment voltage is the same electric network voltage.

Grounding is mandatory. Contact your dealer if you have any question or problem with the equipment during installation.



2.2 Pré-Operation

Make sure the equipment is steady on its position. No movement shall be allowed on the supporting surface.

Wash all the parts that might be in contact with the food using hot water and neutral soap, then dry it

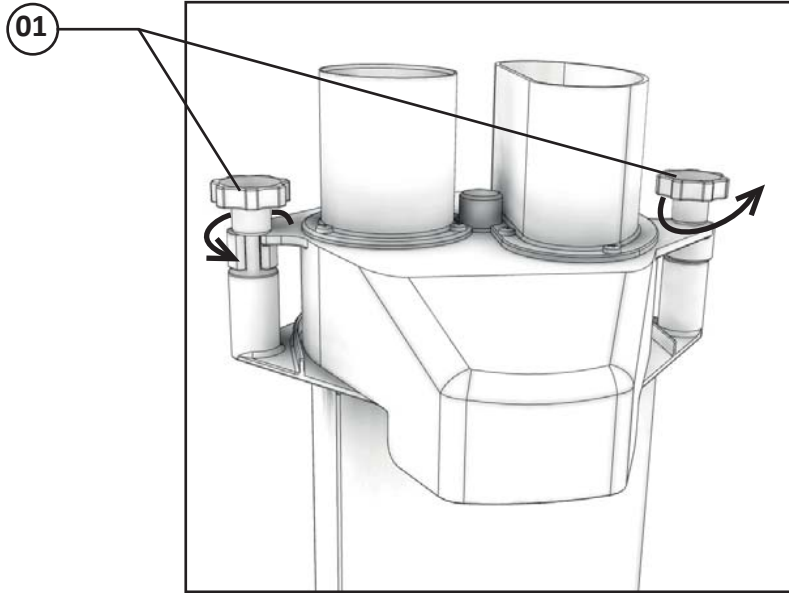
Your equipment is now ready to be used.

2.3 Assembling the Cutter

To use the equipment as a Cutter follow the below steps:

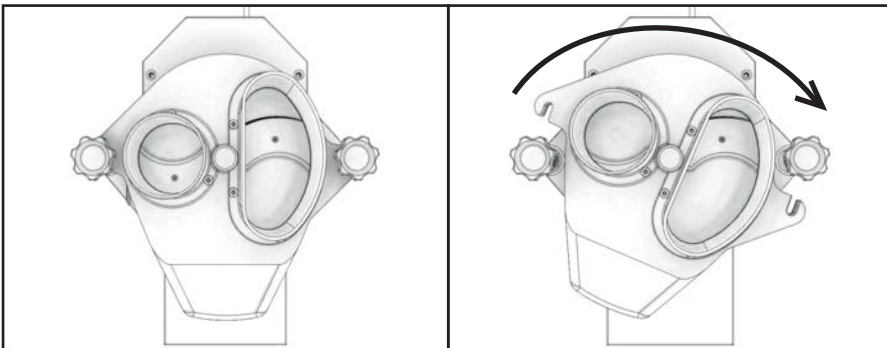
2.3.1 Remove the Processor Lid loosening the Lid Fastening Handles # 01 (Pic 02)

PICTURE 02



2.3.2 Turn the Lid clockwise , see picture 03, and lift it to remove it, see picture 04

PICTURE 03



3.4 Cleaning

IMPORTANT

BEFORE cleaning unplug the machine. Always make sure the Plate or the Knife are totally stop before to remove the Lid.

All the removable parts must be washed with hot water and neutral soap
Follow the below instructions to remove these parts:

Switch OFF the machine and unplug it.

Remove the stumper # 10, and 11 (Pic 01) and remove the Cup.

Loose the Handles # 06 (Pic 01)

To remove the Plates Chamber and the Cutter Chamber follow item 2.3 and 2.4 instructions.

Take care with the Plates blades. Catch the Plate and turn it counter clockwise, then lift it to remove it

To remove the Cutter Knife just lift it.

Wash all the removable parts with hot water and neutral soap , then using a wet cloth clean the housing and the Plates Support. Finally dry them.

IMPORTANT

Take care when washing the Plates blades. Do not struck the Plates with hard objects to avoid damages.

3.4.1 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.

Keep the Cutter switched ON during all the indicated time.

If it would be necessary to add ingredients during the operation, take off the black rubber lid and add the ingredient.

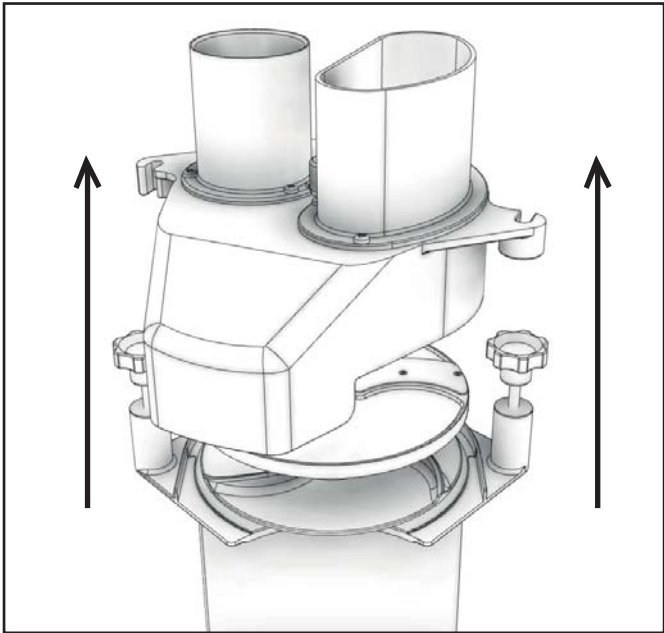
When the operation ended remove the cup with the Knife still inside, to avoid leaking.

TABLE 03

APROXIMATE FOOD PROCESSING TABLE TIME

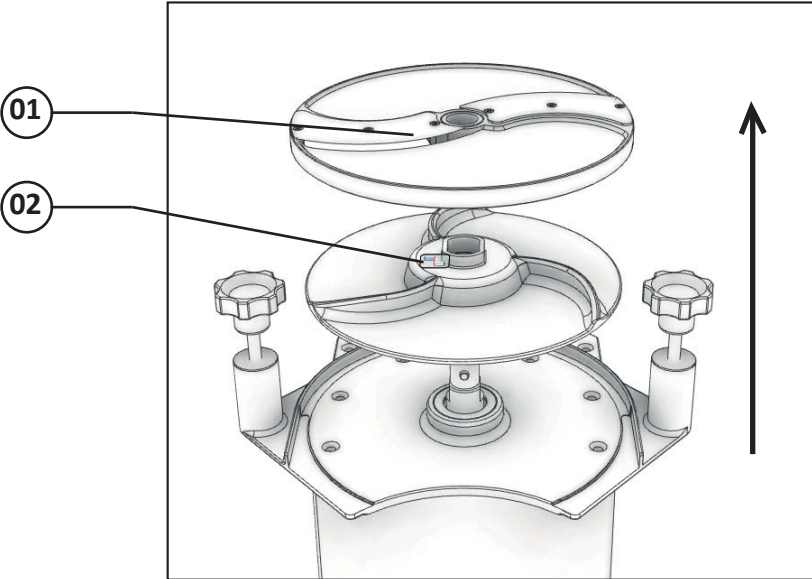
FOOD		TIME (Seconds)
VARIOUS	Tomatoes Sauce	4 a 8
	Mayonnaise	14 a 20
	Mashed Potatoes	6 a 10
	Codfish	3 a 6
	Peanut Cream	4 a 6
	Chestnut Cream	4 a 6
	Nut Cream	4 a 6
MEAT	All Meats	5 a 10
	Hamburger	3 a 6
	Meat Paté	6 a 10
	Meatball	5
PATÉ	Leaver Paté	4 a 8
	Salmon Paté	3 a 6
	Lobster Paté	3 a 6
	Anchovy Paté	3 a 6
SOUP SEASONING	Onions	2 a 4
	Garlic	2 a 4
	Persil	2 a 4
FRUITS	Fruit Salad	2 a 4
	Apple Jelly	3 a 6
	Pear Jelly	3 a 6
	Peach Jelly	3 a 6

PICTURE 04



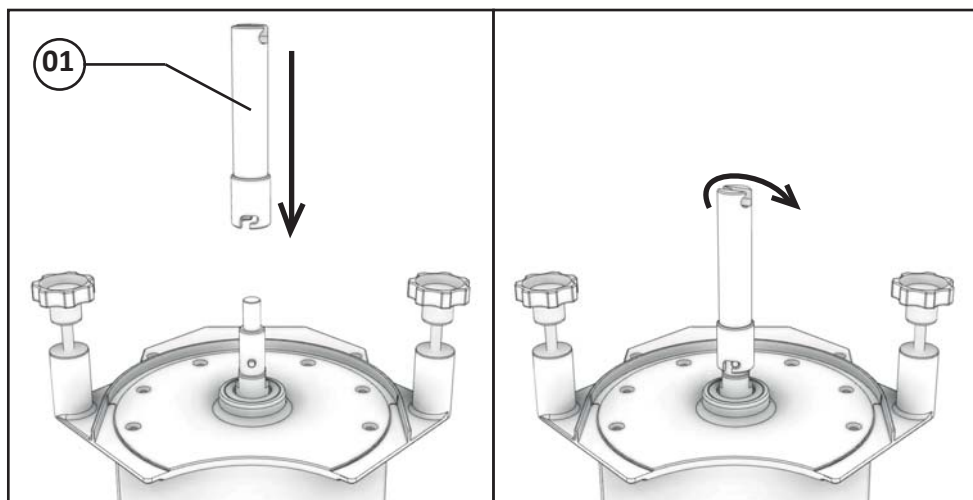
2.3.3 Remove the Plate # 01 (Pic.05) and the Expeller Disc .# 02 (Pic 05)

PICTURE 05



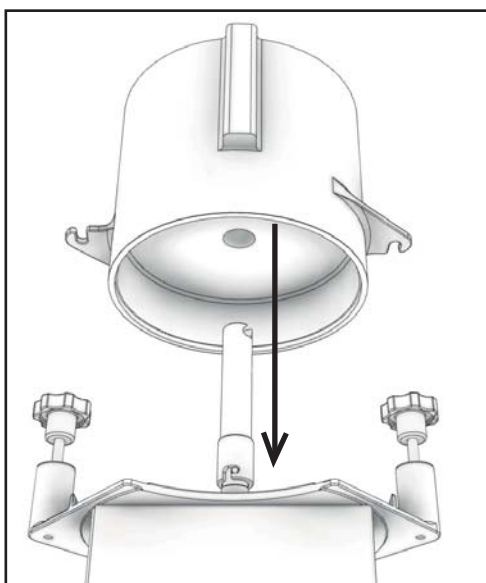
2.3.4 Place the Shaft Extension # 01 (Pic. 06) vertically on the motor shaft with its larger diameter down side. Turn it until the the Extension slit fits on the motor shaft pin.

PICTURE 06



2.3.5 Place the Cutter Processing Chamber in accordance with Picture 07 and turn it counter clockwise in accordance with Picture 08, then tight the Fastening Handles.

PICTURE 07



To feed the machine remove the Stumper, place the product to be processed inside the Throat and push it down always using a Stumper.

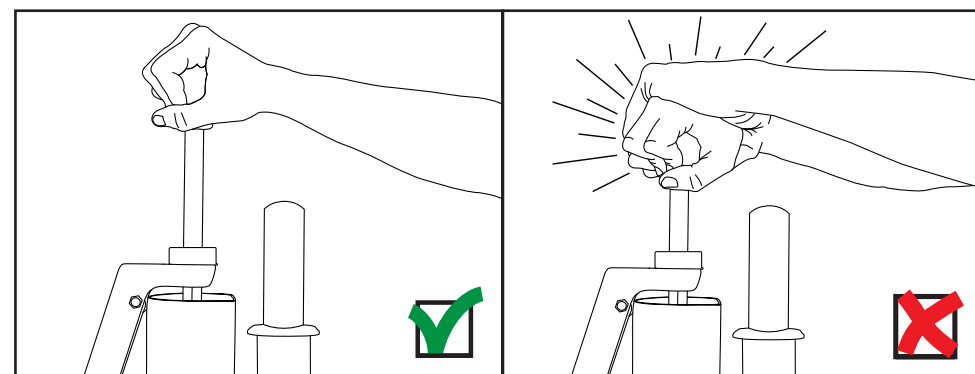
To process small products such as Carrots, Cucumbers and similar use the Removable Throat with the Small Stumper # 04 (Pic 11).

IMPORTANT

To manage a better processed products quality and avoid to damage the Plates and the equipment, keep the Stumper slightly pressed on the product on process (picture 12).

For a better result cool the products before to process them.

PICTURE 12



3.3 Cutter Operation

Place the Shaft Extension on the motor shaft.

Place the Cup on the Motor Housing

Turn the Cup counter clockwise until to be well tight and then tight the Handles # 06 (Pic 01)

Place the knife on the Shaft Extension.

Place inside the cup medium size ingredients such as potatoes, tomatoes, and similar. It is recommended to place all the ingredients inside the cup at the same time.

Place the Knife on the cup and tight the Lid Fastening Handles # 03 (Pic 01) to make sure the Lid is strongly fastened.

Look at Table 03 to have an approximate processing time for each product.

3.2.2 Feeding Procedure

IMPORTANT
NEVER use tools not belonging to the machine to help operation, nor use your hands. Use always the stumpers to feed the food.

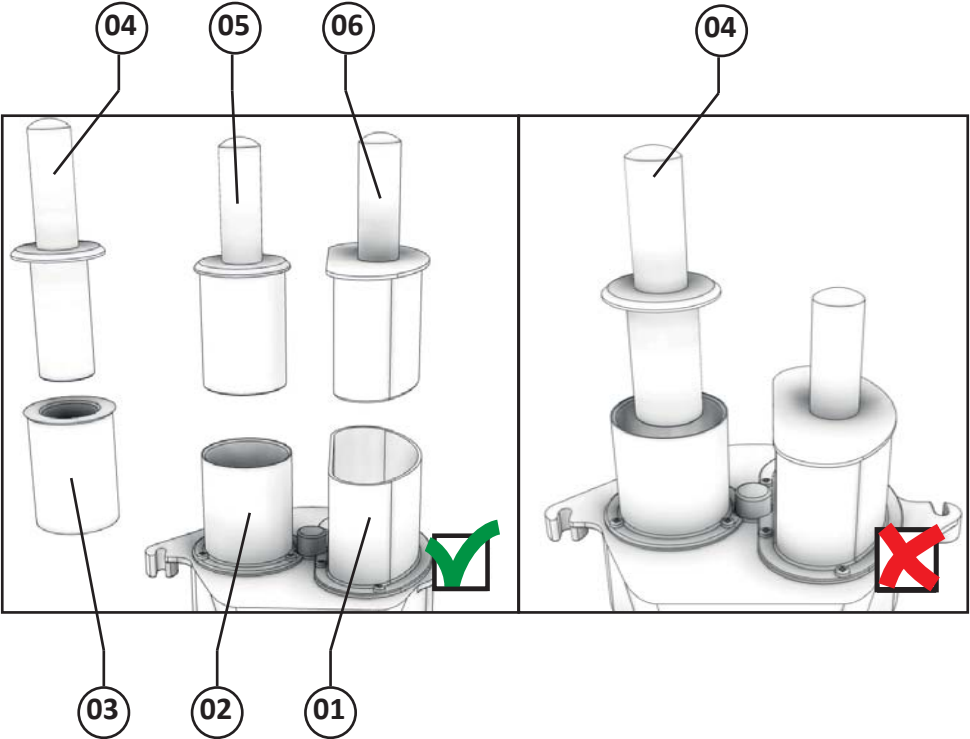
USE THE Stunpers in accordance with picture 11 below.

To feed the Oblong Throat # 01 (Pic 11) use Oblong Stumper # 06 (Pic;11).

For the Round Throat # 02 (Pic 11) the Large Round Stumper may be used # 05 (Pic 11) or the Small Round Stumper # 04 (Pic 11) . However the Small Round Stumper shall be used always with the Removable Throat # 03 (Pic 11)

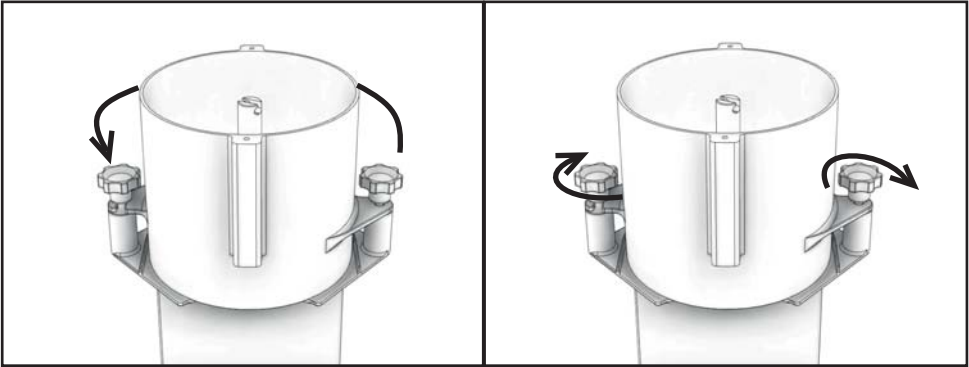
IMPORTANT
Never use the Small Round Stumper without the Removable Throat, as may be seen on picture 11 because irreparable damage may occur.

PICTURE 11



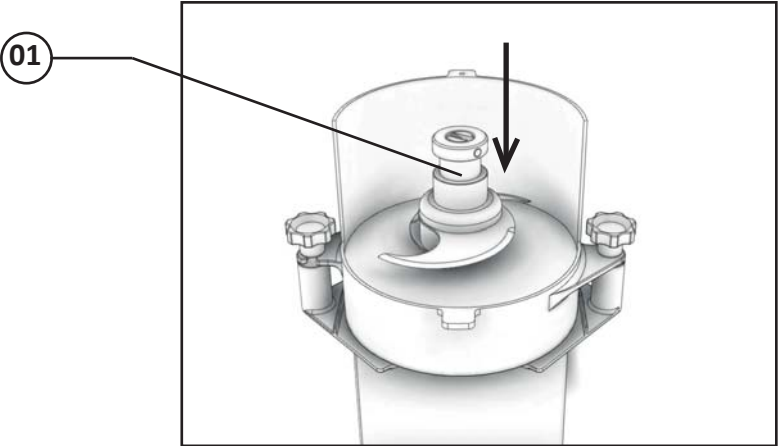
Due to the Plate high speed , to warrant the cut uniformity always help feeding with a Stumper.

PICTURE 08



2.3.6 Fit the Cutter Knife # 01 (Pic 09) on the Shaft Extension.

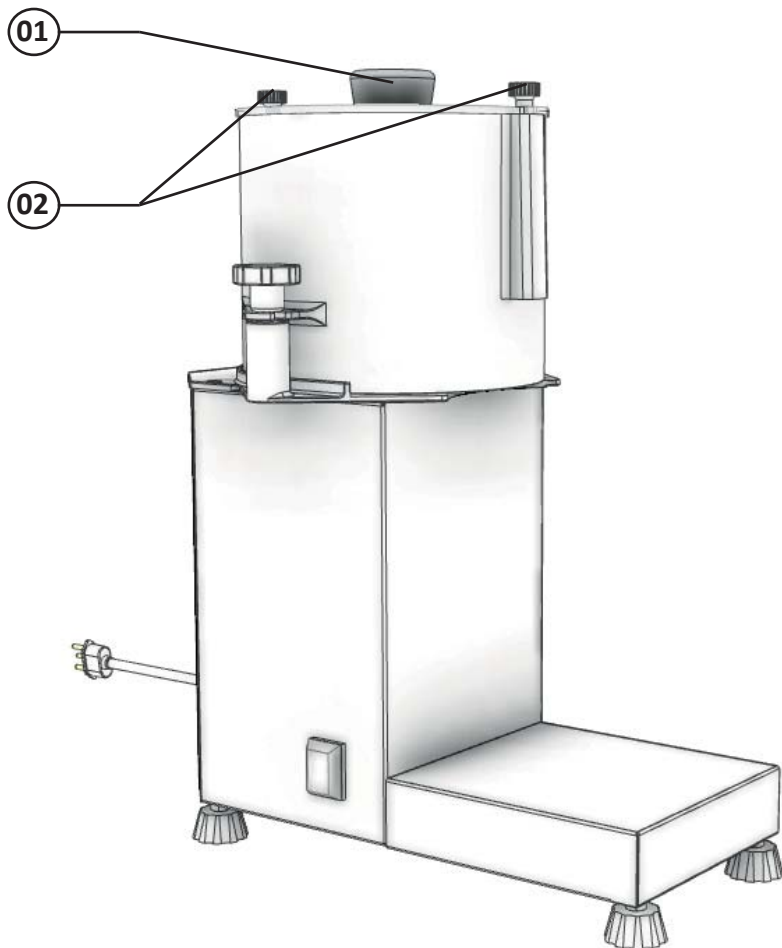
PICTURE 09



IMPORTANT
Place correctly the Cutter Processing Chamber . put the knife inside the cup and make sure they solidly fit, thus avoiding damage to the equipment.

2.3.7 The Cutter is now ready to process food. Always before to switch ON the equipment place the Lid # 01 (Pic10) and tight the Lid Fastening Handles see # 02 (Pict 10).

PICTURE 10



2.4 Assembling the Processor

IMPORTANT

Before to place the Plate Chamber make sure the plate is in its correct position , doing so you avoid damages to the equipment.

To use the equipment as food processor follow the inverse steps as instructed on item 2.3 Assembling the Cutter.

3. OPERATION

3.1 Starting

ATTENTION

Switch the machine OFF when parts have to be changed. Make sure the plate stopped completely before to change any part.

OBSERVATION

For your own safety read all the machine stickers.

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.

Make sure the Plate Chamber or the Cutter Processing Chamber are duly fastened; To start the equipment press the Button ON/OFF.

3.2 Processor Operation

3.2.1 Placing the Plates

With the processor switched OFF and the plate stopped, remove the Stumpers # 10, 11, 13 (Pic 01) and remove the Processor Lid # 09 (Pic 01). To remove the Lid it is necessary to loose the Handles # 06 (Pic.01) and turn the Processor Lid # 09 (Pic.01) counter clockwise approximately one fourth of a turn.

Be careful with the Plate. Take the Plate and fit it on the Central Shaft and turn it counter clockwise to fasten it tight.

Fit the Processor Lid # 09 (Pic.01) to make sure the Lid to be perfectly fastened tightening the Fastening Handles # 06 (Pic 01).

12

13