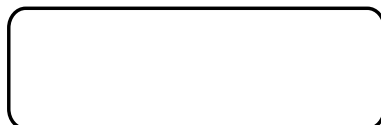




# Instruction Manual Food Processor



**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@siemsen.com.br



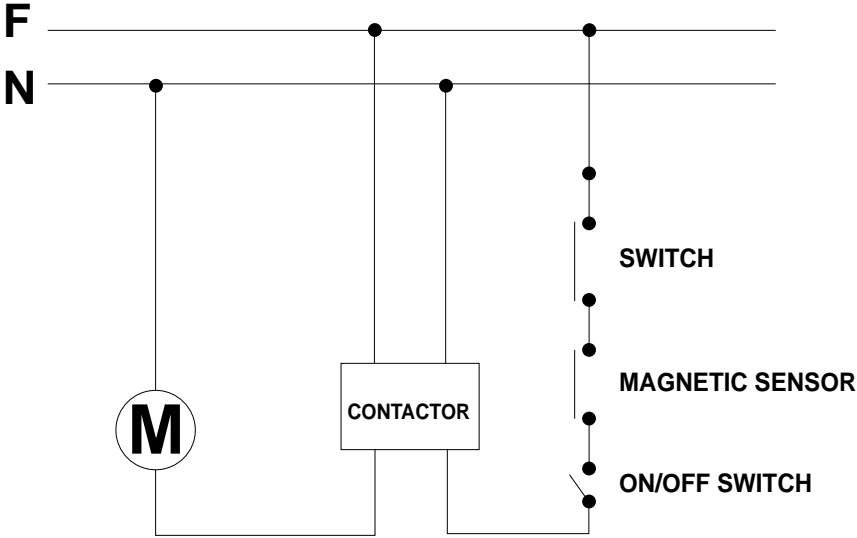
E-mail: at@siemsen.com.br

- 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.

**Model:**



SUMMARY



|           |  |           |
|-----------|--|-----------|
| <b>1.</b> | <b>Introduction</b>                                    | <b>02</b> |
| 1.1       | Safety   | 02        |
| 1.2       | Main Components  | 02        |
| 1.3       | Technical Characteristics                              | 04        |
| 1.4       | Available Disc   | 04        |
| <b>2.</b> | <b>Installation and Pre Operation</b>                  | <b>05</b> |
| 2.1       | Installation   | 05        |
| 2.2       | Pre Operation  | 05        |
| 2.3       | Choosing the Disc                                      | 05        |
| 2.4       | Choosing the Feeding Throat                            | 07        |
| <b>3.</b> | <b>Operation</b>                                       | <b>08</b> |
| 3.1       | Starting   | 08        |
| 3.2       | Using a Single Disc                                    | 08        |
| 3.3       | Using a Disc and a Grid Disc                           | 10        |
| 3.4       | Cleaning   | 12        |
| <b>4.</b> | <b>General Safety Practices</b>                        | <b>15</b> |
| 4.1       | Basic Operation Practices                              | 15        |
| 4.2       | Safety Produceres and notes before Turning the Machine | 17        |
| 4.3       | Routine Inspection                                     | 17        |
| 4.4       | Operation  | 18        |
| 4.5       | After Finishinh the Work                               | 18        |
| 4.6       | Maintenance  | 19        |
| <b>5.</b> | <b>Analysis and Problems Solving</b>                   | <b>19</b> |
| 5.1       | Problems, Causes e Solutions                           | 19        |
| 5.2       | Adjust and Components Removal                          | 22        |
| 5.3       | Electrical Diagram, Mod. PAIE - 110 and 220 Volts      | 24        |

## 1. Introduction

### 1.1 Safety

When incorrectly used, the Food Processor model PAIE-S can be potentially DANGEROUS. Never place your hand on the outlet of processed products, nor on the feeding throats. The exchange of discs, cleaning, maintenance or any other service on the machine must only be made by qualified personnel. The instructions below must be carefully followed in order to avoid accidents:

1.1.1 – Handle the discs with care, because they have sharp blades;

1.1.2 – Always unplug the machine for changing discs, cleaning, maintenance or any other service;

1.1.3 – Never make use of any tool or instrument to help feeding the machine, except for the pusher lever or the round pusher N°.02 Pic.01;

1.1.4 - Never open the machine lid before the complete stop of the disc;

1.1.5 – Never spray water directly upon the machine.

#### **IMPORTANT**

**This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.**

#### **IMPORTANT**

**If the Power Cord is not in good usage conditions, it must be replaced by qualified personnel.**

### 1.2 Main Components

The Food Processor model PAIE-S, is equipped with 2 (two) safety sensors. When the pusher lever is lifted, the machine stops automatically, and turns back on only when this lever is lowered.

### 5.2.3. Housing Removal

- Remove the disc chamber lid (10308.0) and also the discs inside it. For such, follow the instructions on item 3.4.1 of this guide.
- Place the machine upside down and remove the 4 (four) feet (03086.4), unscrewing them manually. Remove them along with the protection plate (08826.9).
- Using a No. 10 wrench remove the three screws fixing the housing .
- Remove the housing lifting it .

### 5.2.4. Transmission Belt

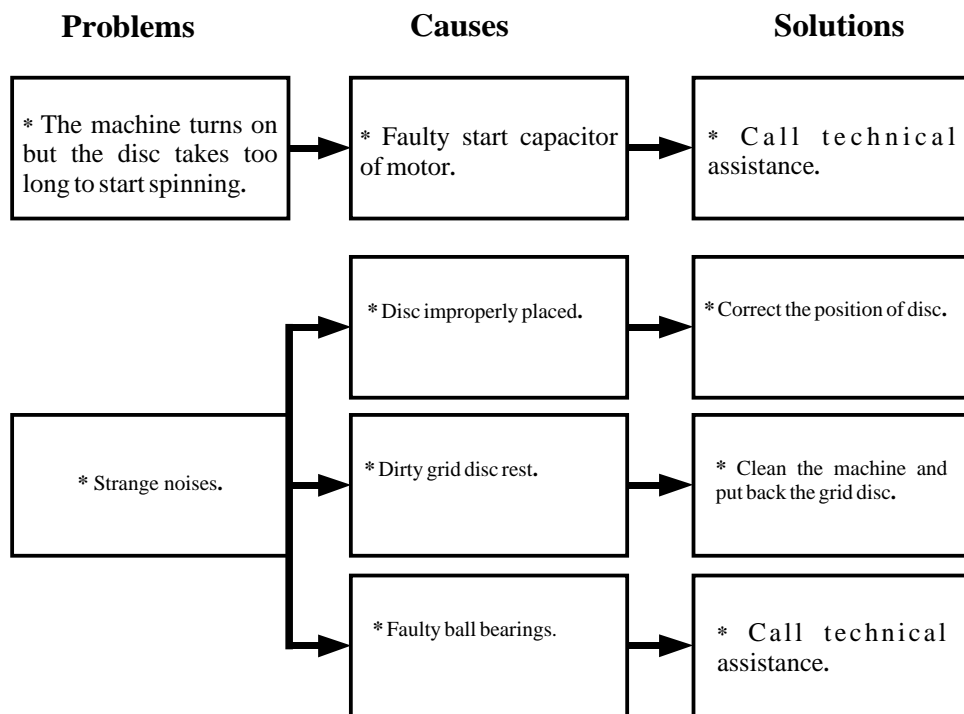
To obtain good performance and durability of the belt, it must be perfectly adjusted. If the belt is loose, it will skid during the operation. However, be careful and do not over tension them, because it may cause premature wearing of ball bearings.

To adjust the belt, after removing the housing , use a 13mm and a 10 mm wrench to loosen the two screws (03793.1) that fix the electric motor (A). Then use a large screw driver push the motor to tighten the belt. Then tighten the two screws previously loosen.

### 5.2.5. Safety Sensor

To adjust the safety device on the pusher lever, proceed as follows. With the disc chamber lid open, use a 13 mm wrench to loosen the six-sided nut M 8

Then adjust the safety switch until it is activated .



## 5.2 Adjustments and components replacement

### 5.2.1 Blades sharpening

The blades are removable. Therefore they can be easily sharpened. However pay special attention in order to keep the cut angle. The grid discs (dicing and stick) must be sharpened with thin sandpaper or a grindstone.

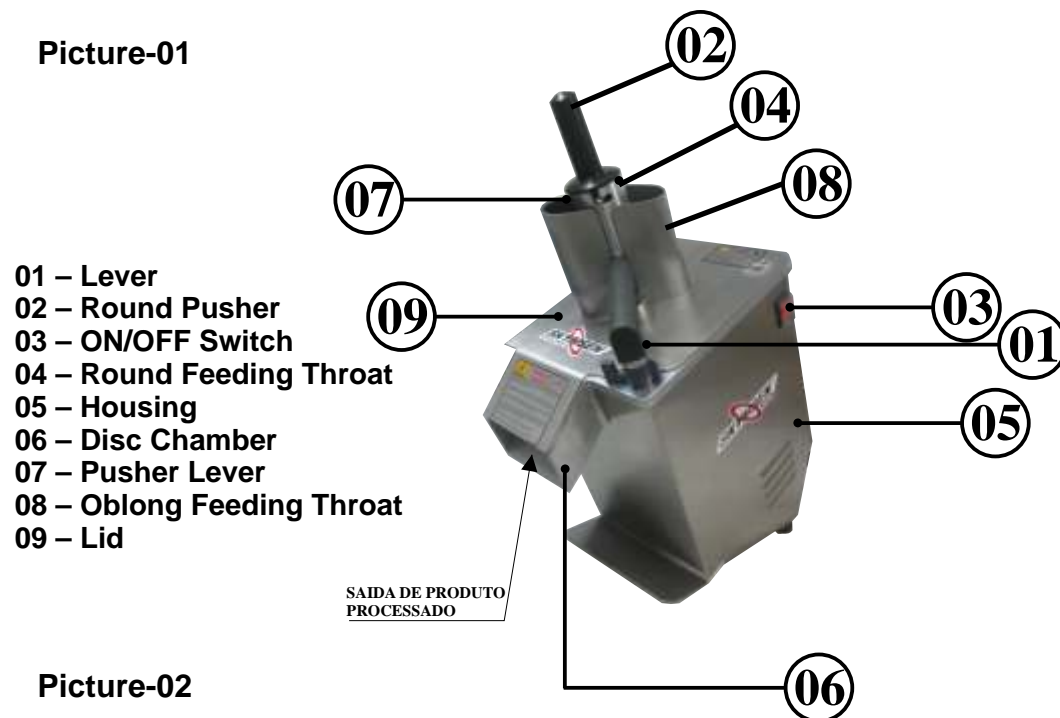
### 5.2.2 Tension adjustment of the stick grid disc

When the machine starts producing irregular sticks, the blades of the stick grid must be tensioned. Using a screw driver, partially loosen the two screws located under the stick grid. Then tighten the two screws located on the frontal part of the grid disc, until blades are tensioned. Finally, tighten the two screws under the grid again.

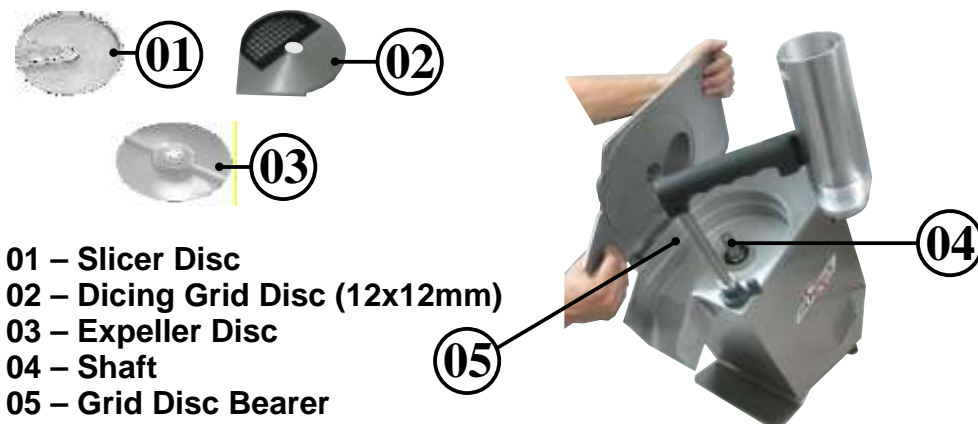
The same way, when the machine lid is opened, the processor also stops, and only turns back on when the lid is closed. The Food Processor model PAIE-S is a table top equipment, capable of performing several types of cuts, such as: roundels, shreds, chips, waves, dice, sticks and others, being able to process almost all kinds of vegetables, conserving their nutritious properties, color and avoiding waste.

All the components of this machine were designed and manufactured using carefully selected materials to their proper functions, according to test standards and experience of Siemens.

Picture-01



Picture-02



## 1.3 Technical Characteristics

Table - 01

| Characteristics    | Unit   | PAIE-S       |
|--------------------|--------|--------------|
| Average Production | [kg/h] | até 350      |
| Voltagem           | [V]    | 110 ou 220   |
| Frequency*         | [Hz]   | 50 ou 60 (*) |
| Power rating       | [CV]   | 0,33         |
| Consumption        | [kW/h] | 0,24         |
| Height             | [mm]   | 530          |
| Width              | [mm]   | 265          |
| Net Weight         | [mm]   | 470          |
| Shipping Weight    | [kg]   | 20           |
| Speed              | [kg]   | 21,5         |

(\*) The machine motor frequency shall be only one, 50 or 60 Hz.

## 1.4 Available Discs

TABLE 02 gives the food processor available discs

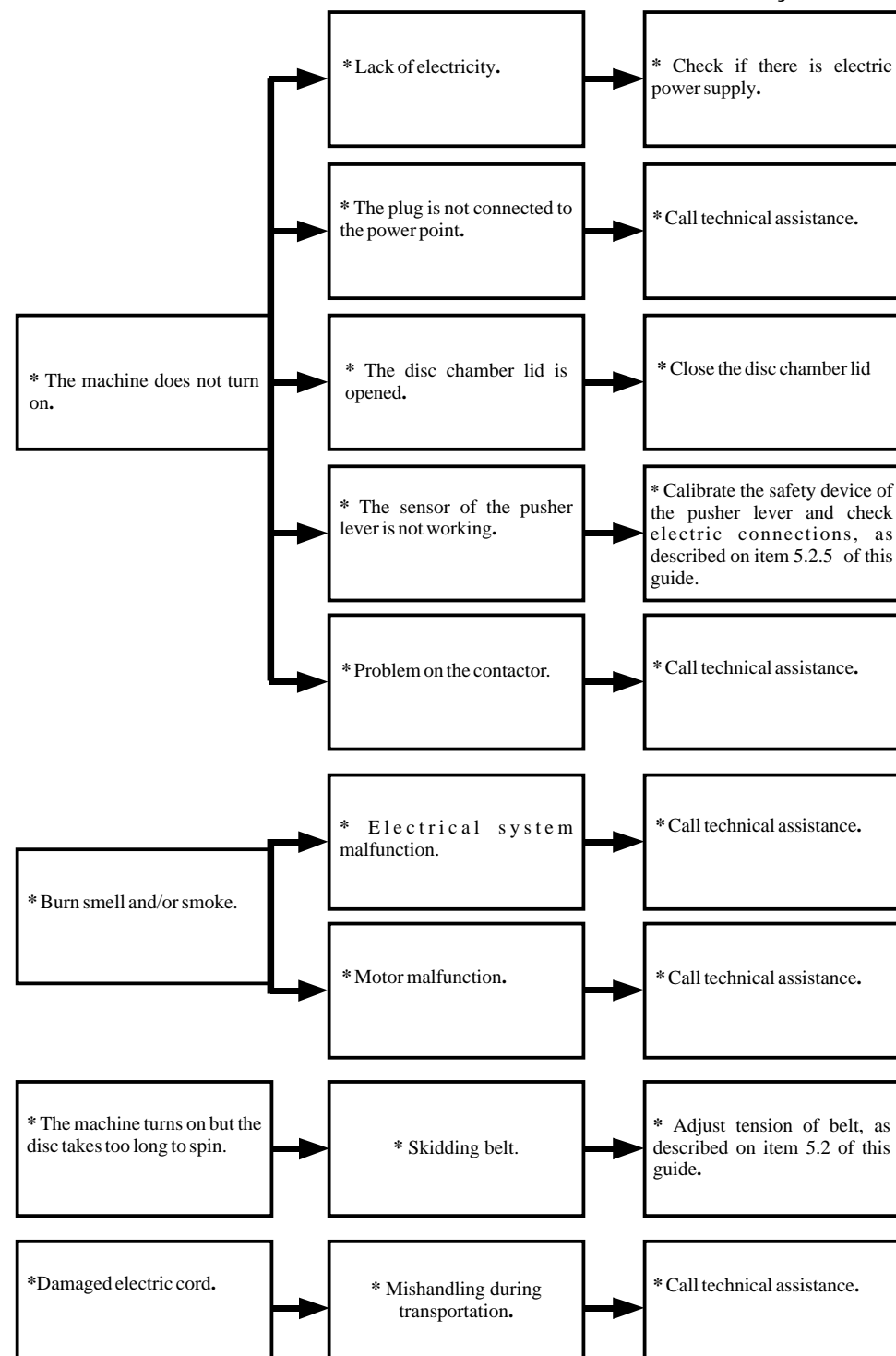
Table - 02

| DISCS SUPPLIED WITH THE EQUIPMENT |        |
|-----------------------------------|--------|
| DESIGNATION                       | MODEL  |
| -                                 | -      |
| OPTIONAL DISCS (sold separately)  |        |
| DESIGNATION                       | MODEL  |
| SLICER DISC - 1 mm                | E1     |
| SLICER DISC - 3 mm                | E3     |
| SLICER DISC - 5 mm                | E5     |
| SLICER DISC - 10 mm               | E10-S  |
| SERRATE SLICER DISC - 3 mm        | EH3    |
| SERRATE SLICER DISC - 7 mm        | EH7-S  |
| SCALLOP CUT DISC - 2 mm           | W2     |
| SCALLOP CUT DISC - 3 mm           | W3     |
| SCALLOP CUT DISC - 4 mm           | W4     |
| SHREDDER DISC - 3 mm              | Z3     |
| SHREDDER DISC - 5 mm              | Z5     |
| SHREDDER DISC - 8 mm              | Z8     |
| CRIMPING DISC (JULIENE) - 2,5 mm  | H2,5   |
| CRIMPING DISC (JULIENE) - 3 mm    | H3     |
| CRIMPING DISC (JULIENE) - 7 mm    | H7     |
| DICING DISC - 8x8 mm              | GC8-S  |
| DICING DISC - 12x12 mm            | GC12-S |
| DICING DISC - 16x16 mm            | GC16-S |
| FRENCH FRY DISC - 10 mm           | GP-S   |
| GRATER DISC                       | V      |

## Problemas

## Causas

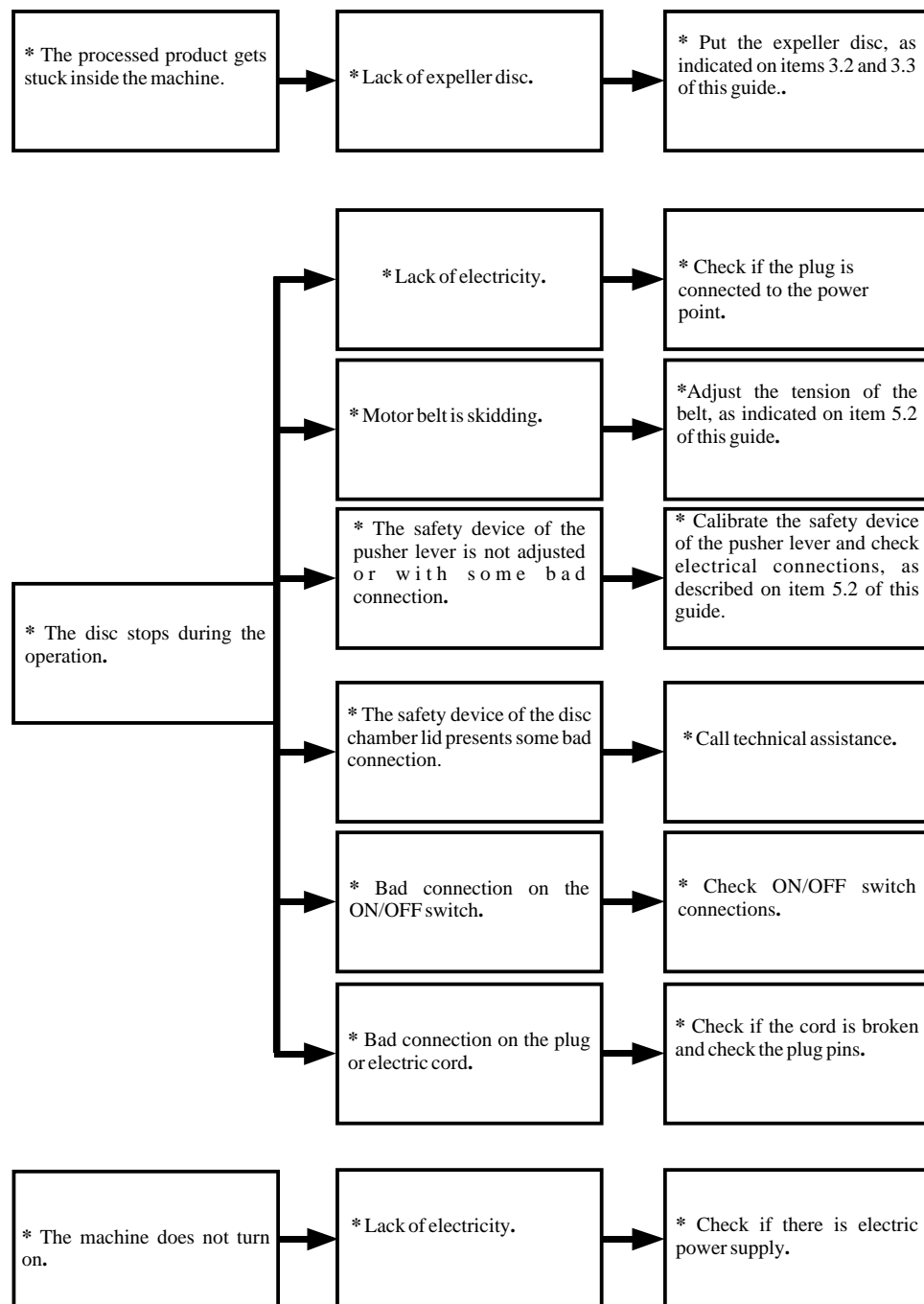
## Soluções



## Problems

## Causes

## Solutions



## 2. Installation and Pre Operation

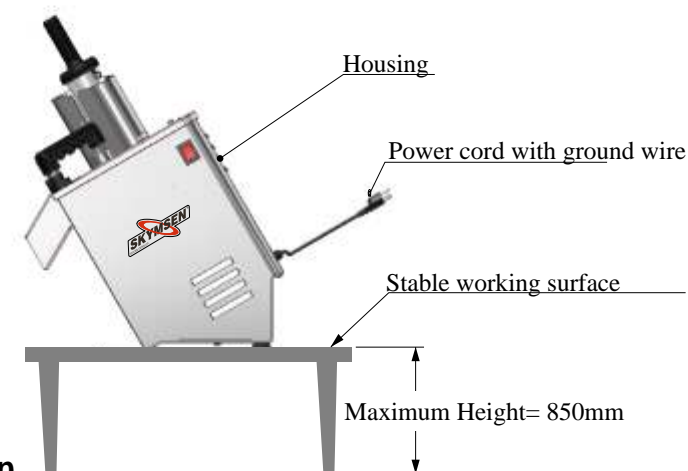
### 2.1 Installation

The Food Processor must be placed onto a leveled stable surface approximately 850mm high, and with the outlet of processed products turned to a collector recipient, in order to ease the removal of processed food.

Make sure you are connecting the equipment to the right voltage (110V or 220V). Check the machine voltage on the attention label, attached to the machine power cord.

The power cord plug has 2 (two) flat pins and a round pin (ground wire). All the 3 (three) pins must be properly connected before switching the equipment on.

### Picture - 03



### 2.2 Pre Operation

First check if the Food Processor is firm on its position. Before using it, it is mandatory to wash all the discs and grid discs with hot water and neutral soap, rinse and dry them before placing them on the machine.

### 2.3 Choosing the discs

As optional parts, there is a complete range of discs and grid discs, which are used to process a wide variety of vegetables and fruit.

On table – 03, Cut Selection Table, we have listed the discs and grid discs, as well as their possible combinations, bringing also application examples.

### IMPORTANT

**The Cut Selection Table aims to suggest types of cuts for some products. The final result of these cuts will depend on the kind, condition and quality of the products to be processed.**

**Table - 03**

| Selecting Products Cuts Table |                 |                                |
|-------------------------------|-----------------|--------------------------------|
| Product                       | Kind of Cut     | Discs                          |
| Beetroot                      | Slices          | E1, E3, E5 e E10-S             |
|                               | Scallop Cut     | W2, W4                         |
|                               | Dices           | E10-S/EH7-S + DICING GRID DISC |
|                               | Shreds          | Z3, Z5 e Z8                    |
|                               | Julienne Shreds | H2,5, H3, H7                   |
| Carrot                        | Slices          | E1, E3, E5 , E10-S,EH7-S       |
|                               | Scallop Slices  | W2, W4                         |
|                               | Dice            | E10-S/EH7-S + DICING GRID DISC |
|                               | Shreds          | Z3, Z5 e Z8                    |
|                               | Julienne Shreds | H3, H7, EH3, EH7               |
| Cabbage                       | Grater          | V                              |
|                               | Strips          | E1, E3, E5 e E10-S             |
| Mushroom                      | Shreds          | Z3, Z5 e Z8                    |
|                               | Slices          | E1, E3, E5                     |
| Onion                         | Dices           | E10-S/EH7-S + DICING GRID DISC |
|                               | Slices          | E1, E3, E5, E10-S, EH7-S       |
| Radish                        | Julienne Shreds | H3, H7, EH3, EH7-S             |
|                               | Shreds          | Z3, Z5 e Z8                    |
|                               | Scallop Slices  | W2, W4                         |
|                               | Slices          | E1, E3, e E5                   |
| Leaves (*)                    | Strips          | EH3 , EH7-S                    |
| Potato                        | Scallop Slices  | W2, W4                         |
|                               | Julienne Shreds | H3, H7                         |
|                               | Shreds          | Z3, Z5 e Z8                    |
|                               | Dices           | E10-S/EH7-S + DICING GRID DISC |
|                               | Sticks          | E10-S/EH7-S + STICK GRID DISC  |
| Bananas                       | Slices          | E3 e E5                        |
| Oranges                       | Slices          | E5 , E10-S e EH7-S             |
| Apples                        | Slices          | E1, E3 e E5                    |
| Papaya                        | Dice            | E10-S/EH7-S + DICING GRID DISC |
| Coconut                       | Sherds          | Z3, Z5 e Z8                    |
|                               | Grater          | V                              |

## 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

Pull the plug off its socket when any emergency arises .

### 4.6.2 Advice

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

## 5 Analysis and Problems Solving

### 5.1 Problem, causes and solutions

The Food Processor model PAIE-S was designed to operate with the need of minimum maintenance, but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your Food Processor, refer to Table 04 in which the most common situations are listed with recommended solutions.

**Table - 04**

| Problems      | Causes   | Solutions  |
|---------------|--|--|
| Irregular Cut | * The disc in user or the way to feed the machine is not in accordance to the instructions chapter-2 | * Refer to chapter-2 of this guide and make sure the equipment is being used appropriately.      |
|               | * The blades have lost sharpness.  | * Sharpen blades or set the tension of stick grid disc, as described on item 5.2 of this guide.. |



### 4.3.2 Precautions

Check if motors, belts, chains or gears and the turning or sliding parts of the machine produce abnormal noises .

Check the tension of the belts and chains and replace the set when belt, chain or gears show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce 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 Advices

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair up well and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under perfect conditions.

## 4.5 After Finishing The Work

### 4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Check level of oil, if any . DO NOT place your fingers in between belts and pulleys nor chains and gears.

The leaves , after properly sanitized, must be overlapped and tightly rolled up with a diameter suitable to enter inside the round feeding throat, and then using the round pusher press the leaves roll until to have contact with the slicing disc. The leaves roll extremities should be cut to obtain a nicer resulting product .

### IMPORTANT

**The Expeller Disc must always be used, it does not matter the disc or grid disc in use.**

The expeller disc helps unloading the processed products, pushing them out through the disc chamber outlet.

PICTURE - 04



Expeller Disc

## 2.4 Choosing the feeding throat

### IMPORTANT

**Never use your hands or any other object to push the product to be processed into the feeding throats. Always do it by using Pusher Lever or the Round Pusher N°. 02 (Pic.01).**

- To insert the product to be processed, use the appropriate feeding throat and respective pusher.
- The lever must be firmly pressed, otherwise the product being processed may move inside the feeding throat, providing irregular cuts.
- The Processor model PAIE-S is a machine that works in high speed, therefore its feeding must be equally fast.
- When processing smaller products such as carrots, you can have more uniform cuts by using the Round Feeding Throat N°. 01 (Picture – 05).
- When you use only 1 (one) disc, or when combining it with a grid disc to prepare a combination of fruit or vegetables, always start with the most tender one and finish with the hardest one.
- When using the grater disc V, it is possible change the final thickness of the processed product. If you press pusher slightly, you will have thinner grated products. When you push it harder, you will have thicker grated products.

- 01- Round Feeding Throat
- 02- Oblong Feeding Throat



### 3. Operation

#### 3.1 Starting

##### IMPORTANT

**Always turn the machine off when you want to change the discs. Wait until the disc has come to a complete stop before opening the disc chamber lid.**

Make sure that the disc chamber lid is closed and properly locked.

To turn the machine on, use the ON/OFF switch located on the right side of the equipment.

The Food Processor model PAIE-S brings two safety devices:

One of them prevents the machine from working while the disc chamber lid is opened, this way providing more safety to the user. However, do not use it to switch the machine OFF and ON. When the lid is closed, the machine switches on automatically.

The other safety device is activated when the feeding bar is lifted, switching the machine off and on again when the bar is lowered down.

#### 3.2 Using a single disc

##### IMPORTANT

**Always use the plastic expeller disc, it doesn't matter which cut disc is in use. Before opening the disc chamber lid, make sure the disc has come to a complete stop.**

## 4.2 Safety Procedures and Notes Before Turning Machine ON

##### IMPORTANT

**Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the set and that you have well understood all 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 insulation could cause electrical shocks as well as electrical leak. Before use check conditions of all wires and cables.

#### 4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator.

Any manual command ( switch, button or lever ) shall be given only after to be sure it is the correct one .

#### 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.

Oil reservoirs if any have to be full up to the required level as indicated. Check level and add oil if necessary.

## 4.3 Routine Inspection

#### 4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your

### 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 used when necessary. Before any kind of maintenance, physically remove the plug from its 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 to give any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one . Check this manual for further details if necessary.

Never use a manual command ( 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 turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases .

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT MODIFY original characteristics of the machine.

DO NOT REMOVE, TEAR OFF OR MACULATE any safety or identification labels . If any labels has been removed or is no longer legible contact your nearest dealer for replacement.

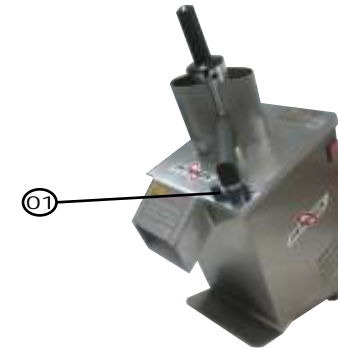
All the discs must easily fit to the traction shaft. For such, simply rotate the disc upon the shaft.

Any contact between the disc and the disc chamber lid indicates inappropriate positioning of disc.

Find below the instructions for placement and removal of discs:

3.2.1. With the machine switched off and the disc totally still, turn the Lid Lock N°.1 (Pic.06) and open the disc chamber lid. Be careful with the pusher staff, because it must be loosen slowly.

Picture - 06



3.2.2. Attach the expeller disc making sure it fits to the shaft facets properly.

3.2.3. Carefully place the chosen cut disc by slightly rotating it anti-clockwise upon the shaft until it is perfectly locked.

3.2.4. Close the disc chamber lid and make sure it is locked.

3.2.5. To remove the disc, proceed with the above instructions inversely.

The placement and removal of discs must be made according to Picture – 07.



**Slicer Disc E5**



**Expeller Disc**

### **IMPORTANT**

The Serrated Slicer Discs EH3 and EH7 are indicated to cut products with skin and leaves, ex: tomatoes, lettuce, etc.

## **3.3 Using a disc and a grid disc**

### **IMPORTANT**

Always use the plastic expeller disc, it doesn't matter which cut disc is in use. Before opening the disc chamber lid, make sure the disc has come to a complete stop.

The grid disc must be placed between the expeller disc and the disc, which must be totally clean for a perfect attachment.

The grid discs must be used only with slicer discs "E10-S and EH7-S".

Find below the instructions for placement and removal of discs and grid discs:

3.3.1. With the machine switched off and the disc totally still, turn the Lid Lock N°1 (Pic.06) and open the disc chamber lid. Be careful with the pusher staff, because it must be loosen slowly.

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 item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard 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 Dangerous parts**

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 fatal.

Never touch manual commands such as switches, buttons, 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 fatal situation.

Picture - 12



3.4.5. Wash all removable parts with hot water and neutral soap, rinse and dry them afterwards.

3.4.6. Never make use of any objects, such as knives, forks or others, to remove pieces of food stuck to the grid discs. Use a potato or a carrot for such end.

### 3.4.7 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:

3.3.2. Attach the expeller disc making sure it fits to the shaft facets properly.

3.3.3. After selecting the grid disc to be used, place it in a way that the grid itself remains on the left side of the machine. Then push it through the cavity on the disc chamber.

3.3.4. Carefully place the chosen cut disc by slightly rotating it anti-clockwise upon the shaft until it is perfectly locked.

3.3.5. Close the disc chamber lid and make sure it is locked.

3.3.6. To remove the disc, proceed with the above instructions inversely.

The placement and removal of discs must be made according to Picture – 08 and 09.

Picture - 08



Slicer Disc E10



Dicing Grid Disc

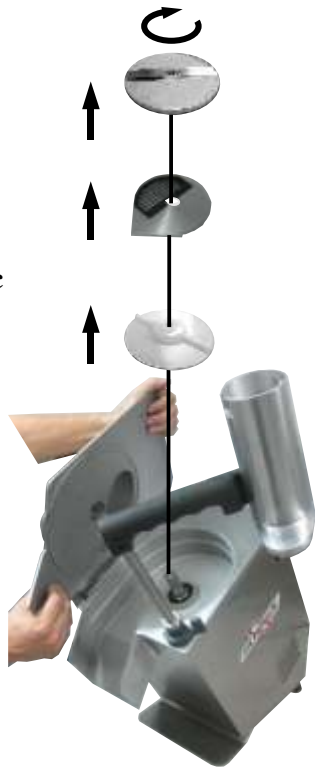


Expeller Disc

Picture - 09



Dicing Grid Disc



### 3.4 Cleaning

#### IMPORTANT

**Always turn the machine off and disconnect it from the power socket when you want to clean it. Wait until the disc has come to a complete stop before opening the disc chamber lid.**

Before cleaning the machine, always unplug it from the power point.

All removable parts must be removed and cleaned.

Follow the below instructions for removing removable parts:

3.4.1. With the machine OFF and the disc totally still, turn the Lid Lock N°.01 (Pic.06) and open the disc chamber lid. Be careful with the pusher staff, because it must be loosen slowly.



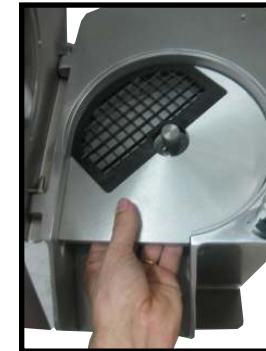
3.4.2. Being careful with the blades, hold the disc turning it anti-clockwise and pulling it up. This way disc will be removed.

Picture – 10



3.4.3. Hold the lower left side of the grid disc and pull it upwards, always being careful with the sharp blades.

Picture – 11



Dicing Grid Disc

3.4.4. Remove the disc chamber lid by sliding it backwards until it gets loose from its place.