



METALÚRGICA SIEMSEN LTDA.
CNPJ: 82.983.032/0001-19
Rodovia Ivo Silveira - km 12, nº 9525, Galpão 1 - Bairro: Bateas - CEP: 88355-202
Brusque - Santa Catarina - Brasil
Phone: +55 47 3211 6000 - Fax: +55 47 3211 6020
www.siemsen.com.br - comercial@siemsen.com.br

49839.4 - INGLÊS

Data de Correção: 09/11/2015

- 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.

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INSTRUCTIONS MANUAL



FOOD PROCESSOR STAINLESS STEEL
WITH 6 PLATES, DIAMETER 203 mm

MODEL
PA-7LE-N

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1. Introduction

1.1 Safety

When this equipment is not correctly used it may be potentially dangerous. Before to use the equipment read carefully this Instruction Manual and keep it accessible for future consulting.

To avoid accidents, injures and damages to the equipment, follow the below instructions:

1.1.1 Never use the equipment with wet clothes or wet feet, nor on a wet floor, never dip the equipment or spray water or any other liquid on it.

1.1.2 When in use the equipment must always be watched, specially when children might be near.

1.1.3 Unplug the equipment from electric network when not in use, before to clean it, before to place or remove any accessory, during maintenance or any other kind of service

1.1.4 Do not use any equipment having a damaged cord or plug. Make sure the cord not to lean on a table edge, nor to touch a hot surface.

1.1.5 If the equipment has fall, is damaged or do not switch on take it to a Technical Assistance to be checked, repaired or adjusted.

1.1.6 Do not use accessories not recommended by the manufacturer.

1.1.7 Keep ypur hands or any tool away from the parts in movement.

1.1.8 Never use clothes with wide sleeves during operation.

1.1.9 Make sure the equipment voltage is the same as the network voltage and that the equipment is duly grounded.

1.1.10 Before to switch ON the equipment make sure the Expeller Dish, the Plate and the Chamber Lid are correctly placed.

1.1.11 Never introduce the fingers, or any other object inside the throats, always use the stumpers.

1.1.12 Never introduce the fingers or any other object inside the product out load throat.

This equipment has been developed for commercial operation, it is used for instance in restaurants, fast foods, hospitals, bakeries, butchers and similar.

It is not recommended to use it:

- For continuous industrial production.

- A working ambient having a corrosive or explosive atmosphere, or contaminated with water vapour, dust or gas.

IMPORTANT

Make sure the cord is in perfect working conditions , if not, change it for one in perfect conditions in accordance with the local safety norms . Such change shall be made by qualified professional.

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

Keep this equipment out of children reach.

IMPORTANT

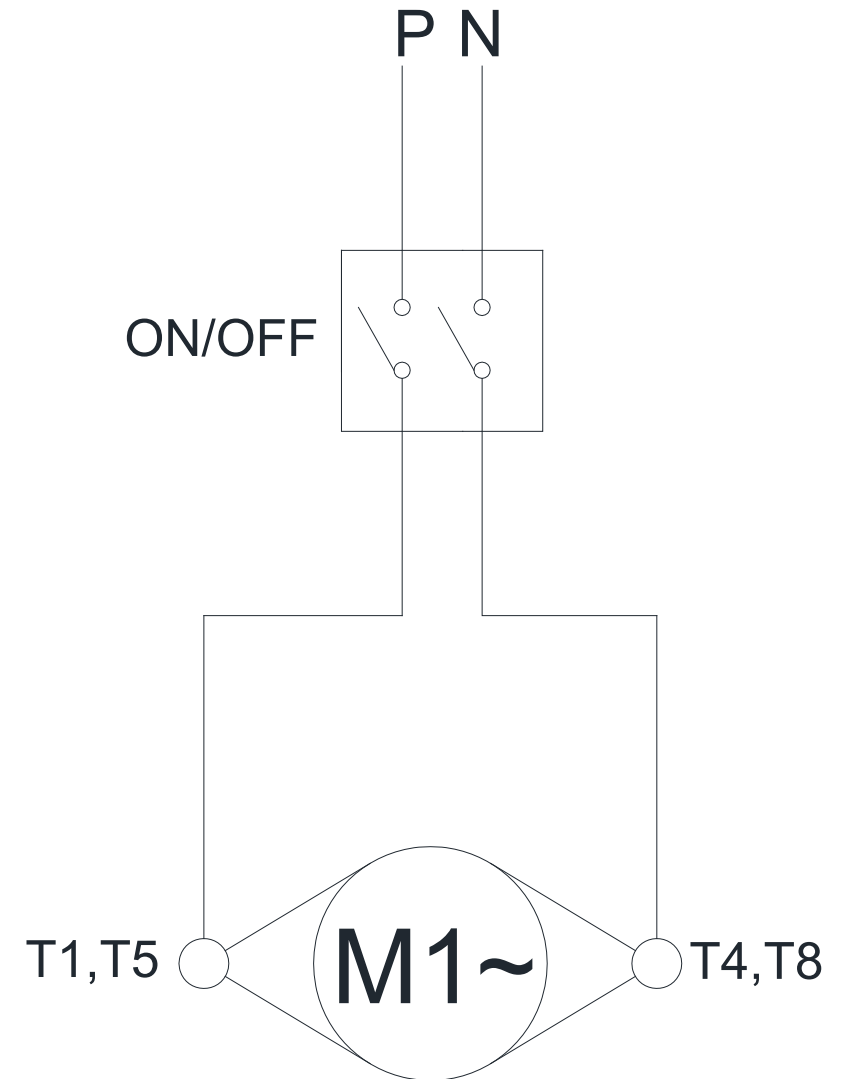
In emergency cases unplug the equipment.

IMPORTANT

Do not spray water directly on the equipment.

7. Electric Diagram

ELETRIC NETWORK 220V / 50Hz



Eletric Network: 49842.4

6. Maintenance

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions, therefore increasing the equipment life and safety.

* Cleaning – check item 3,3 Cleaning.

* Wiring - Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.

*Contacts – ON/OFF switch, emergency button, reset button, electronic circuits etc , check the equipment in order to assure that all components are correctly working and the equipment operation is normal.

* Installation – make sure the installation followed item 2.1 instructions.

* Equipment life span: 2 years if normal working time is performed.

1 – Each month check:

- Check the electrical installation
- Measure the voltage at the socket
- Measure the working current and match it with the nominal current
- Check the tightening of all electric terminals to avoid bad contacts
- Check electric motor shaft clearance
- Check the wiring for overeating, insulation failures and mechanical damages.

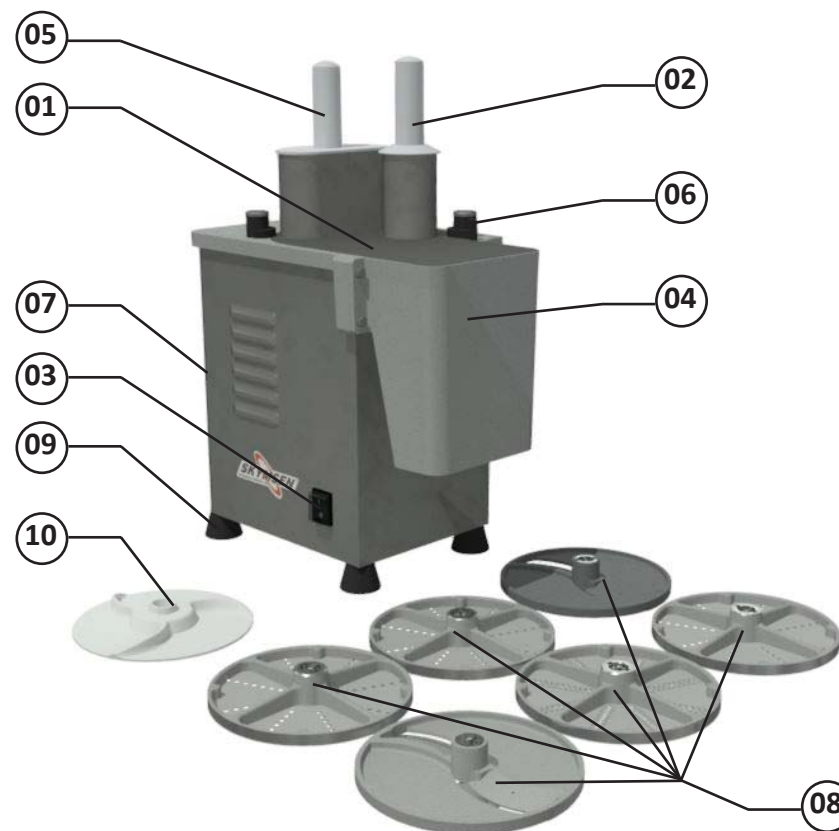
2 – Each three month checks:

- Check electrical components such as ON/OFF switch, emergency button, reset button, electronic electric circuits , overeating, insulation failings, or mechanical damages
- Check bearings clearances
- Check retainers, O'rings, V'rings and other seals

1.2 Main Components

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

PICTURE 01



- 01 – Chamber Lid
- 02 – Round Stumper
- 03 – ON/OFF Switch
- 04 – Plate Chamber
- 05 – Oblong Stumper

- 06 – Lid Fastening
- 07 – Motor Housing
- 08 – Plates
- 09 – Feet
- 10 – Expeller Dish

1.3 Technical Characteristic

The equipment is suited to execute several cuts types such as slicer, shredder, or grater. It can process a great vegetables variety, conserving their natural proprieties. colour and juice, avoiding waste and saving the cutting uniformity.

TABLE 01

CHARACTERISTIC	UNIT	PA-7LE-N
Voltage	V	220
Frequency	Hz	50
Power Rating	W	245
Height	mm	600
Width	mm	480
Depth	mm	280
Net Weight	kg	24
Gross Weight	kg	26,4

1.4 Selecting the Plates

EXPPELLER DISH

The expeller dish is responsible for the out load of the processed product. The dish shall always be used along with any plate.

SLICER PLATES “E”

Used to slice products (except leaves and stringy products): Tomatoes, cabbage, cucumber, kale, carrot, beetroot, radish, potato, turnip, chayote.

SLICER DENTED PLATES “EH”

Used to slece products with skins or leaves packets: Tomato, cabbage, cucumbrrt, kale leaves.

SLICER SCALLOP CUT “W”

Used to slice products to result as scallop: Potatoes, cucumber. carrot, beetroot, radish, turnip.

SHREDDER PLATES “Z”

Used to shred products that will show an half moon shape: Carrot, beetroot, radish, potato, chayote, turnip

SQUARE SHREDDER PLATES “H”

Used to shred products that will show a square shape: Carrot, beetroot, radish, potato,

TABLE 04

PROBLEM	CAUSES	SOLUTIONS
The equipment does not switch ON.	Wrong starting procedure.	Read item 3.1 Starting.
	Motor thermal protection turned ON.	Wait some minutes and try again.
	Electricity shortage.	Check network.
	Problem with the electric circuit.	Call Technical Assistance.
The equipment stops or slows down when processing the product.	The belt is sliding.	Adjust the belt tension.
	The safety device on the lid contact is failing.	Call Technical Assistance.
	Problem with the electric motor.	
The processed product remains inside the equipment.	The expeller dish is missing.	Place the dish.
	Off load throat obstructed.	Clean the throat.
Irregular cut.	Blunt blades or damaged blades.	Change the plate.
Burnt smell or smoke.	Problem with the electric circuit.	Call Technical Assistance.
Damaged cord.	Problems with equipment transportation.	Call Technical Assistance.
Abnormal noises.	Problem with the bearings.	Call Technical Assistance.

Check the level of oil.

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.

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. Analyses and Problem Solving

5.1 Problems Causes and Solutions

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

chayote, turnip.

GRATER PLATES "V"

Used to great products (except leaves): Bread, cheese, coco nut, cashew nut.

IMPORTANT

TABLE 02 (Selecting Cut Table) gives an hint to select the kind of cut usually desired in kitchens and restaurants. The resulting cuts will depend of the state, the type and the quality of the product to be processed.

TABLE 02

SELECTING CUT TABLE		
PRODUCT	KIND OF CUT	PLATE
Beetroot	Slice	E1, E3
	Shredder	Z3, Z5, Z8
Carrot	Slice	E1, E3
	Shredder	Z3, Z5, Z8
	Grater	V
Cabbage	Strips	E1, E3
	Shredder	Z3, Z5, Z8
Mushroom	Slice	E1, E3
Onion	Slice	E1, E3
Pepper	Slice	E1, E3
Radish	Slice	E1, E3
	Shredder	Z3, Z5, Z8
Potatoes	Slices (chips)	E1, E3
	Straw	Z3, Z5, Z8
Banana	Slices	E3
Apple	Slices	E1, E3
Coco Nut	Shredder	Z3, Z5, Z8
	Grater	V

1.5 Plates coming along with the Processor and Optional Plates

In the following Table 03 you will find the available Plates:

TABLE 03

PLATES COMING ALONG WIT THE EQUIPMENT	
NAME	MODEL
SLICER - 1 mm	E1
SLICER - 3 mm	E3
SHREDDER - 3 mm	Z3
SHREDDER - 5 mm	Z5
SHREDDER - 8 mm	Z8
GRATER	V

OPTIONAL PLATES	
(SOLD IN SEPARATE)	
NAME	MODEL
SLICER - 5 MM	E5
SLICER - 10 MM	E10
DENTED SLICER - 3 MM	EH3
DENTED SLICER - 7 MM	EH7
SLICER SCALLOP CUT - 2MM	W2
SLICER SCALLOP CUT - 3 MM	W3
SLICER SCALLOP CUT - 4 MM	W4
SQUARE SHREDDER (JULIENE) - 2,5 MM	H2,5
SQUARE SHREDDER (JULIENE) - 3 MM	H3
SQUARE SHREDDER (JULIENE) - 7 MM	H7

circuits.

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

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.

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.

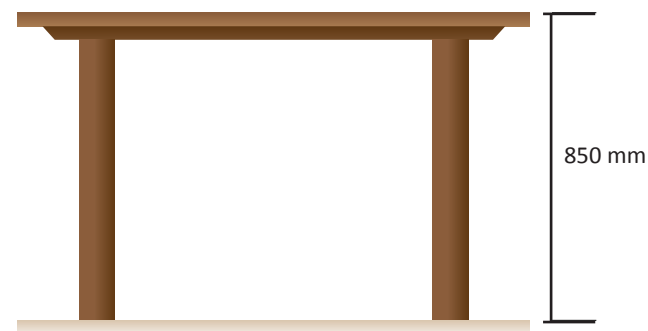
Cables touching the floor or close to the machine need to be protected against short

2 Installation and Pre Operation

2.1 Installation

2.1.1 Placing

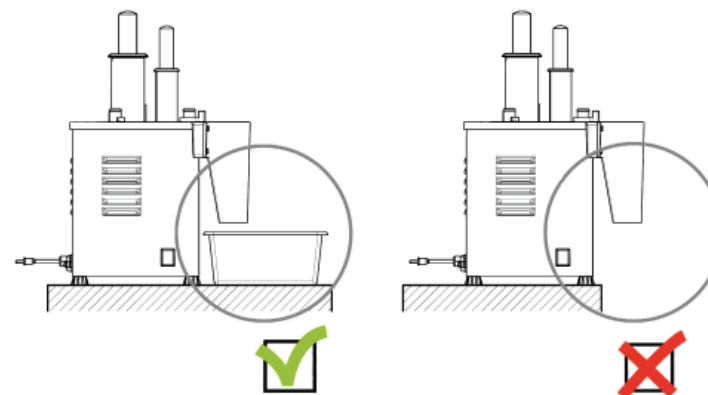
Place the equipment on a dry, stable and level surface having a preferential 850 mm height above the floor.



IMPORTANT

Do not operate the equipment when it is placed near a table edge (PICTURE 02).

PICTURE 02



2.1.2 Electric Installation

Before to plug the equipment on the socket, make sure the voltage as it is shown on the cord label, is the same network voltage.

The cord plug has three pin, the middle pin is for grounding. It is mandatory the three pins to be duly connected, before to start the equipment.

2.2 Pre Operation

First make sure the equipment is stable in its position. Before to use the equipment, the parts that will be in contact with the product that would be processed shall be washed with water and soap (see item 3.3 Cleaning).

2.2.1 To Disassemble the Plates

Step 1: Remove the Round Stumper # 02 (Pic. 03).

Step 2: Remove the Oblong Stumper # 01 (Pic. 03).

Step 3: Remove the Lid Fastenings # 06 (Pic. 03) to allow to remove the Chamber Lid # 03 (Pic 03).

IMPORTANT

Before to open the Chamber Lid # 03 (Pic.03) make sure the Plate # 04 (Pic.03) is stopped.

Step 4: Remove the Chamber Lid # 03 (Pic. 03).

IMPORTANT

Steel Gloves should be used to handle the Plates, since the knife edges are sharp and may wound the operator.

Step 5: Remove with care the Plate # 04 (Pic.03) turning it counter clockwise and lifting it.

Step 6: Remove the Expeller Dish # 05 (Pic.03) lifting it.

2.2.2 To assemble the Plate

Step 1: Place the Expeller Dish # 05 (Pic.03).

Step 2: Place with care the Plate # 04 (Pic.03).

Step 3: Place the Chamber Lid # 03 (Pic. 03).

Step 4: Turn the Lid Fastenings # 06 (Pic. 03) to fix the Chamber Lid in the right position.

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.**

IMPORTANT

Any change in the protection systems and safety devices will during operation, create serious risks to the operator physical integrity.

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 given for each operation step. Every step of the operation shall be taken only if a sign has

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 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.

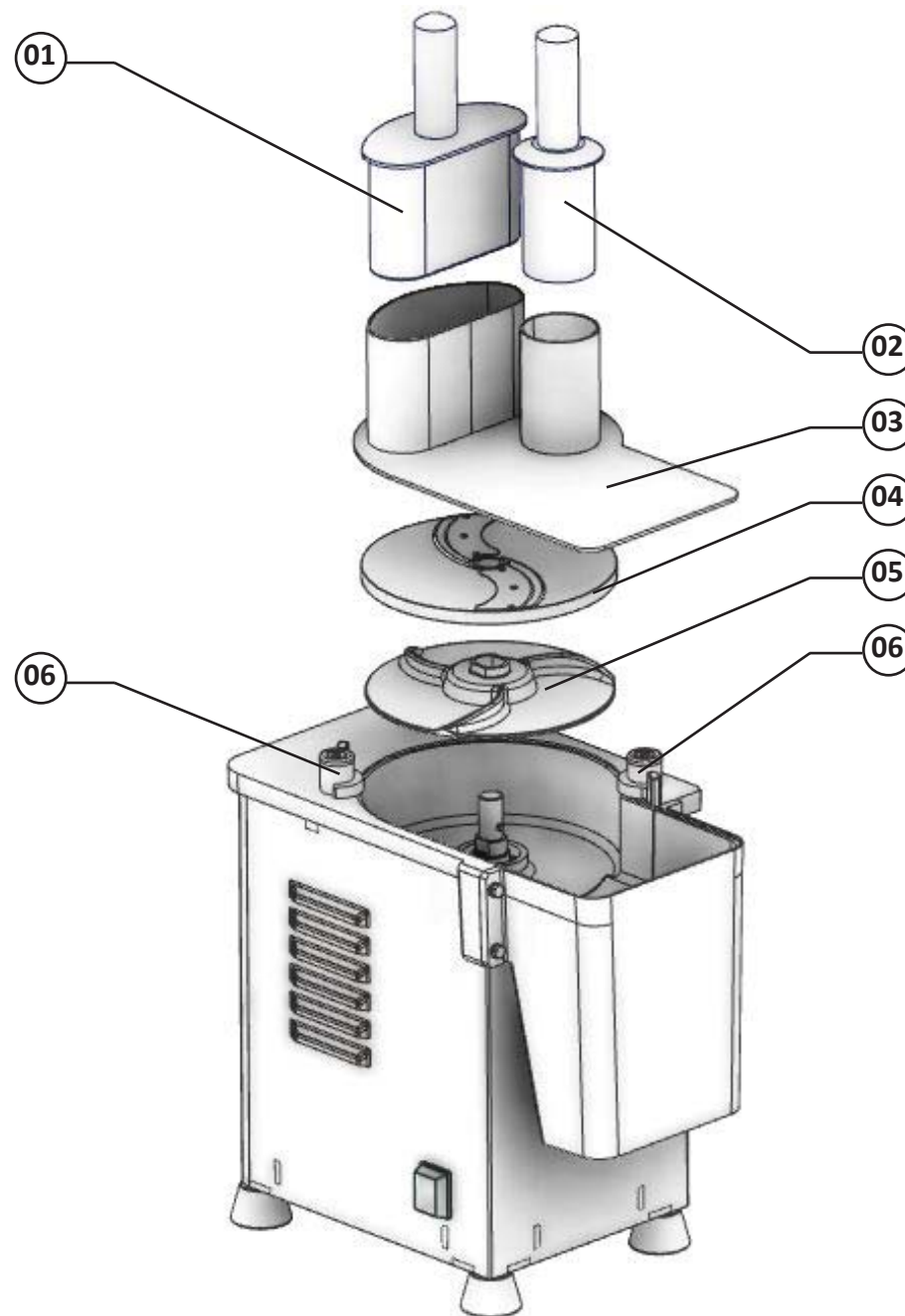
Use of abrasives:

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.

PICTURE 03



3. Operation

3.1 Starting

Before to start the equipment:

- Make sure the Plate and the Expeller Dish are duly placed on the equipment.
- Make sure the Chamber Lid is closed and fastened.

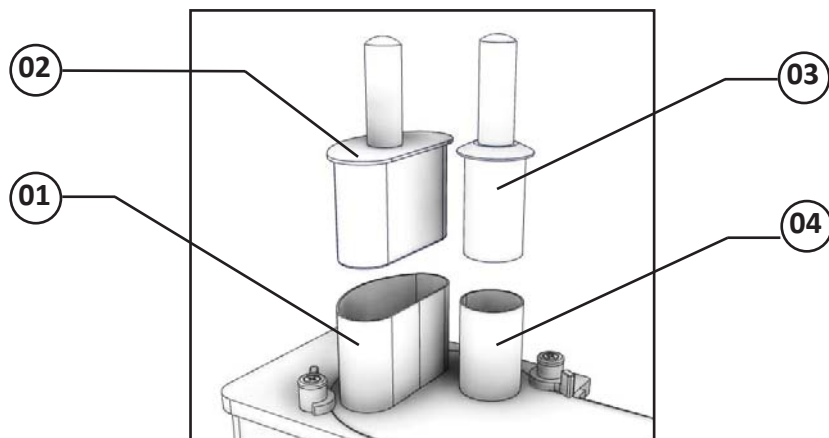
To start the equipment press the ON/OFF Switch on position "I" (ON).

After that the equipment should start. If this does not happen verify the possible causes and solutions stated on item 05 of the manual (Analyses and Problem Solving).

3.2 Operation Procedure

3.2.2 Feeding the Throats

PICTURE 04



The food processor has two Feeding Throats, each one of them featuring its particularities

The Oblong Throat # 01 (Pic. 04) is to be used to process large product quantities (such as onions or potatoes), and products having great dimensions (such as cabbage or beetroot). It is also to be used when slices should follow a special direction (such as lemons or tomatoes).

The Round Throat # 04 (Pic 04) is to be used to cut long products (such as carrot or cucumber).

IMPORTANT

Always use the Stumpers in their throat, never use other tools, and principally do not use the hands. If the stumpers get lost contact your dealer to replace them.

IMPORTANT

It is not recommended to let the equipment running without any product inside. To increase the equipment life span switch it OFF when not in use.

IMPORTANT

The out load of the products happens by gravity. The inside of the Chamber and the out load Throat shall be regularly cleaned to avoid obstruction.

3.3 Cleaning and Sanitizing

IMPORTANT

Nunca faça a limpeza com o equipamento ligado à rede elétrica.

Step 01: Unplug the equipment.

Step 02: Disassemble the equipment (see item 2.2.1).

IMPORTANT

Never spray water on the equipment, excepting the removable parts, when removed.

Step 03: Wash the removable parts with warm water and neutral soap.

IMPORTANT

Use steel gloves to handle the plate. The knife have sharp edge that may wound the operator.

Step 4: when washing handle the plate with care. Do not throw them one against the other neither against other objects, to save the knives.

Step 5: To clean the Motor Housing # 07 (Pic; 01) and the Plate Chamber # 04 (Pic 01) use a cloth wet with hot water and neutral soap.