SKYMSEN®
METALÚRGICA SIEMSEN LTDA.

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- BEYOND THESE MACHINES, WE MANUFACTURE A COMPLETE LINE OF EQUIPAMENTS. CONSULT YOUR VENDOR.
-THIS PRODUCT COUNTS WITH TECHNICAL ASSISTANCE, REPRESENTATIVES AND VENDORS IN ALL NATIONAL TERRITORY.
-DUE TO CONSTANT EVOLUTION OF OUR PRODUCTS, THE INFORMATION HEREBY CONTAINED CAN BE MODIFIED WITHOUT PREVIOUS ADVISING.

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INSTRUCTION MANUAL

SKYMSEN®
METALÚRGICA SIEMSEN LTDA.

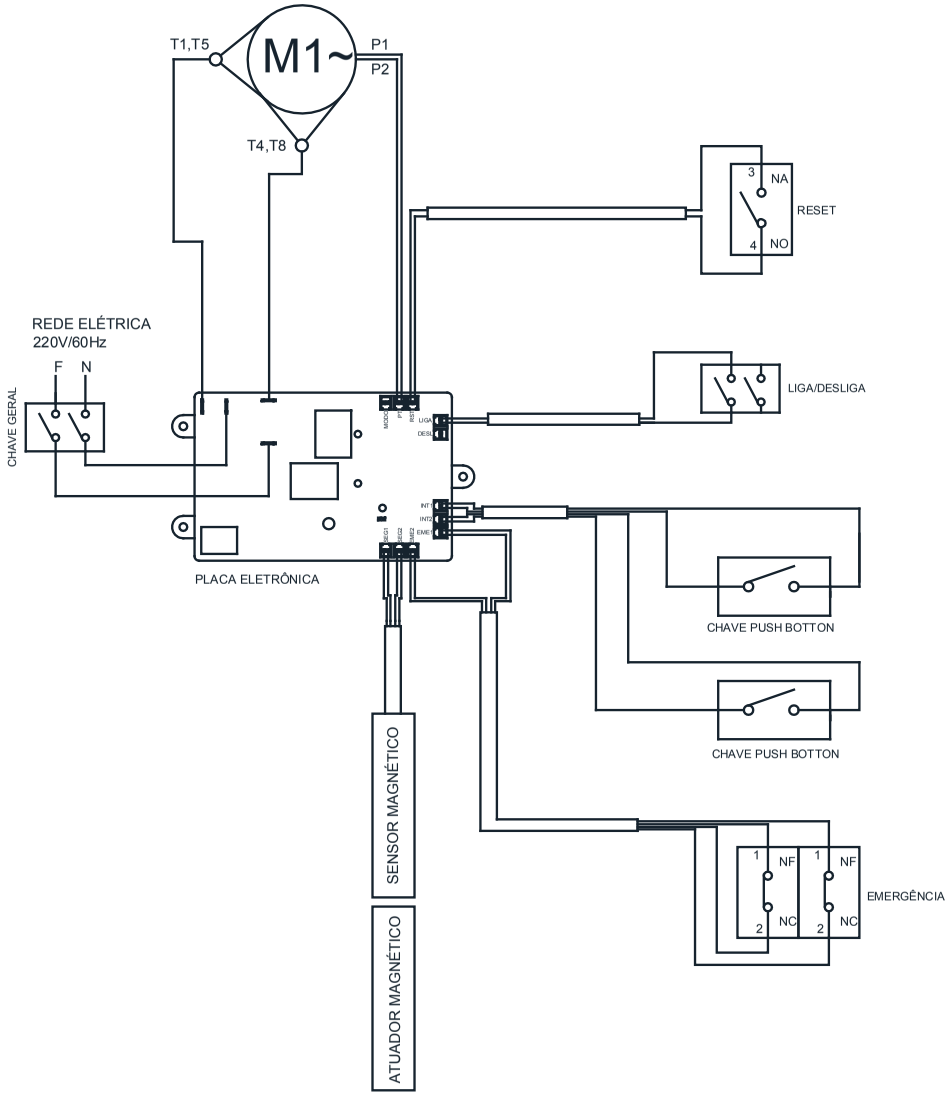
FOOD PROCESSOR, STAINLESS STEEL, FOR DISCS WITH DIAMETER 203mm

MODEL

PAIE-N

SUMMARY

7. Electric Diagram



6. Maintenance

The maintenance must be considered a set of procedures that has a purpose maintaining the equipment in the best functioning conditions, making possible the enlargement of its useful life and safety.

* Cleaning – Verify the item 3.3 Cleaning on this manual.

* Wiring – Check all cables as for deterioration and all electrical contacts (terminals) as for tightening and corrosion.

* Contacts – ON/OFF switch, emergency button, reset button, electronic circuits, etc. Verify the equipment so that all components are functioning correctly and that its operation is normal.

* Installation – Verify the installation of your equipment according to item 2.1 Installation on this manual.

* Product useful life – 2 years, for a normal work shift.

1 - Items to verify and execute monthly:

- Verify the electrical installation;
- Measure the tension of the electrical socket;
- Measure the functioning current and compare with the nominal current;
- Verify the tightening of all electrical terminals of the equipment, to avoid possible bad contacts;
- Verify possible looseness of the electrical motor axle;
- Check the wiring and electrical cables as for signals of overheating, deficient isolation or mechanical damage.

2 - Items to verify or execute at each 3 months:

- Verify electrical components such as ON/OFF switch, emergency button, reset button and electronic circuits such as signals of overheating, deficient isolation or mechanical damage.
- Verify possible looseness on the bearings and roller bearings.
- Verify retainers, o'rings , v'rings and other sealing systems.

1. Introduction

1.1 Safety

This equipment is potentially DANGEROUS, when used incorrectly. It is necessary that maintenance, cleaning and/or any service is done by a qualified person and with the equipment turned off from the electricity output.

The below instructions must be followed to avoid accident:

1.1.1 Read all the instructions.

1.1.2 To avoid risk of electrical shock and damage to the equipment, never use it with: wet feet or clothes and/or in a humid or wet surface, do not submerge it into water or any other liquid and do not use water jet directly to the equipment.

1.1.3 The usage of any equipment, especially when it is being used close to children, must be supervised.

1.1.4 Disconnect the equipment from the electricity output when: it is not in use, before cleaning it, removing and introducing accessories, maintenance and any other type of service.

1.1.5 Do not use the equipment in case it has its plug damaged. Make sure that the power cable does not remain on the edge of the table/counter or touches hot surfaces.

1.1.6 When the equipment suffers a fall, is damaged at any way or does not function, it is necessary to take it to an Authorized Technical Assistance for revision, repair, mechanical or electrical adjusting.

1.1.7 The usage of accessories that were not recommended by the manufacturer may cause body lesions.

1.1.8 Keep the hands and any utensil far from the moving parts of the equipment while it is functioning to avoid body lesions or damages to the equipment.

1.1.9 Never use long sleeve clothes, especially up to the cuffs, during operation.

1.1.10 Make sure that the tension of the equipment and the electricity output are the same, and that the equipment is properly connected to the grounding connection.

1.1.11 Before turning on the equipment, verify if the Cut Disc #15 (Pic.02) and the Chamber Lid # 01 (Pic.01) are firm in their positions.

1.1.12 Never introduce the fingers or any other object that ARE NOT THE PUSHER SOCKETS #04 OR 05 (Pic.01) IN THE OPENINGS of the equipment's feeding.

1.1.13 Never introduce the fingers or any other objects in the processed product output opening. Always keep the hands far from the movable parts.

IMPORTANT
This equipment possesses a safety system to ensure the integrity of the operator. The operation of the equipment must be according to the item "Operation" of this manual. Other procedures to operate the equipment are unsafe; the equipment must not be used in this condition.

IMPORTANT
For greater user safety this machine is equipped with a safety system that avoids involuntary starting after eventual lack of electrical energy.

IMPORTANT
Make sure that the feeding cable is in perfect condition of usage. In case it is not, replace the damaged cable by another one that meets the technical and safety specifications. This substitution must be done by a qualified professional and must meet local safety standards.

IMPORTANT
This equipment is not designated for usage by people (including children) with reduced physical, sensorial or mental capacity, or with lack of experience or knowledge, unless that they have received instructions regarding the usage of the equipment or are under the supervision of someone responsible for their safety.

IMPORTANT
Keep the equipment away from children's reach.

IMPORTANT
In case of emergency remove the plug from the electric energy socket.

IMPORTANT
Never use water jet directly to the equipment.

TABLE 03

PROBLEMS	CAUSES	SOLUTIONS
The equipment does not turn on	The Discs Chamber Lid is open Problem on internal or external electrical circuit of the equipment Lack of electrical energy	Close the Chamber Lid Call the Authorized Technical Assistance (ATA)
The equipment turns on, but when the product is put inside the equipment, it stops or turns in low rotation	Belt is slipping Lack of electrical energy Bad contact on the safety device of the Chamber Lid Problems with the Electric Motor	Adjust the belts tension Call the Authorized Technical Assistance (ATA) Call the Authorized Technical Assistance (ATA)
The cut product gets stuck in the interior of the equipment	Missing the Expeller Dish	Insert the Expeller Disc
Burn and/or smoke smell	Problem on internal or external electrical circuit of the equipment	Call the Authorized Technical Assistance (ATA)
Irregular Cut	Blades sharpening wore out	Sharpen the blades
Damaged electrical blade	Failure during product transportation	Call the Authorized Technical Assistance (ATA)
Abnormal noises	Problems with roller bearings	Call the Authorized Technical Assistance (ATA)

4.6 Maintenance

4.6.1 Dangers

With the equipment turned on, any maintenance operation is dangerous.

TURN OFF THE EQUIPMENT PHYSICALLY FROM THE ELECTRICITY OUTPUT, DURING ALL MAINTENANCE OPERATION.

IMPORTANT
Always turn off the General Switch and take out the plug from the electrical socket at any emergency case.

4.7 Warnings

The electrical and/or mechanical maintenance must be done by people qualified to perform the work.

The person in charge of maintenance must make sure that the equipment works under total safety conditions.

5. Problems Analysis and Solutions

5.1 Problems, Causes and Solutions.

This equipment was designed to need minimum maintenance. However, some irregularities in its functioning may happen, due to natural wear caused by its usage.

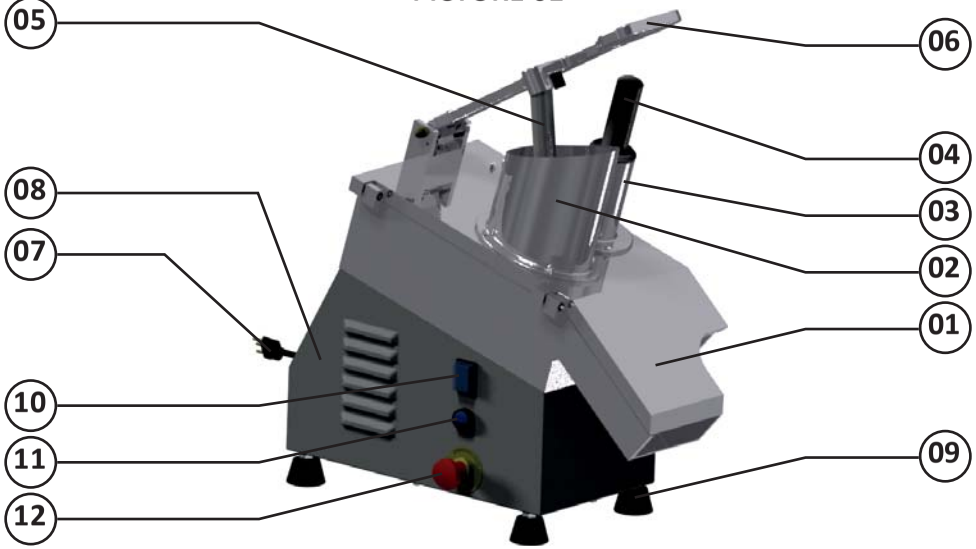
In case there is any problem with your equipment, verify the following table, where there are described some possible recommended solutions.

Also, Metalúrgica Siemsen Ltda. puts at your disposal its entire network of Authorized Technical Assistants that will have maximum pleasure in supporting you. The list of Authorized Technical Assistants can be consulted on the website www.siemsen.com.br.

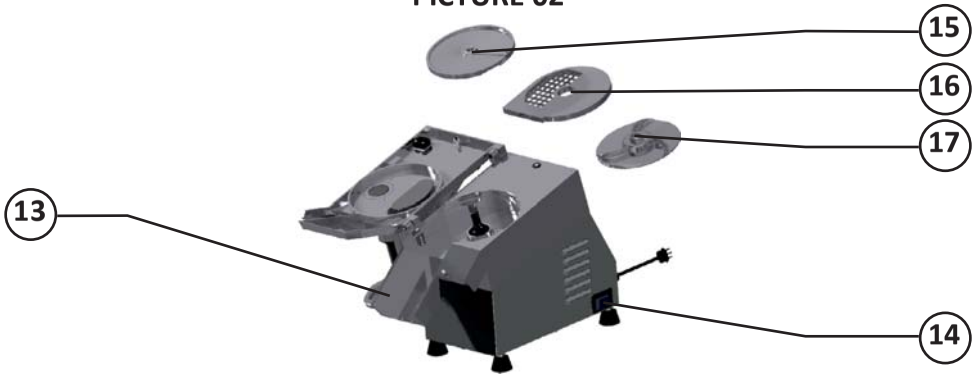
1.2 Main Components

All the components that incorporate the equipment are constructed with materials carefully selected for each function, within test standards and Siemsen's experience.

PICTURE 01



PICTURE 02



01 – Chamber Lid
02 – Oblong Throat
03 – Round Throat
04 – Round Pusher
05 – Oblong Pusher
06 – Pusher Arm
07 – Feeding Cable
08 – Frame
09 – Feet
10 – ON/OFF Switch
11 – Reset Button
12 – Emergency Button
13 – Discs Chamber
14 – General Switch
15 – Slicing Disc
16 – Dicing Grille
17 – Expeller Dish

1.3 Technical Characteristics

The Food Processors are worktop equipments capable to perform several cut types, such as: slicing, shredding, grating, also being able to process a large variety of vegetables, keeping its nutritive properties, color and juices, as well as avoiding waste.

TABLE 01

CHARACTERISTICS	UNIT	PAIE-N
Average Production	kg/h	Até 400
Voltage	V	127
Frequency	Hz	60
Power Rating	W	1100
Height	mm	580
Width	mm	260
Depth	mm	650
Net Weight	kg	25
Gross Weight	kg	28

1.4 Available Discs

In TABLE 02 are listed the available discs for your food processor.

TABLE 02

DISCS SUPPLIED WITH THE EQUIPMENT COM O EQUIPAMENTO	
DENOMINATION	**MODEL**
-	-

OPTIONAL DISCS (sold separately)	
DENOMINATION	**MODELO**
SLICER DISC- 1 mm	E1
SLICER DISC - 3 mm	E3
SLICER DISC - 5 mm	E5
SLICER DISC- 10 mm	E10
SERRATE SLICER DISC - 3 mm	EH3

4.3 Routine Inspections

4.3.1 Warning

When verifying the tension of belt (s) / chain(s), DO NOT put the fingers between the belt(s), chain(s) nor the gear(s).

4.3.2 Cares

Verify the motor(s) and slipping and turning parts of the equipment, when there are abnormal noises.

Verify the tension on the belt(s), chain(s) and replace the set in case any belt, chain or gear presents wear.

When verifying the tension of belt(s) and chain(s), DO NOT put the fingers between the belt(s), chain(s) nor the gear(s). Verify the protections and devices so that they always function properly.

4.4 Operation

4.4.1 Warnings

Do not work with loose long hair that may touch any part of the equipment, as it can cause serious accidents. Tie it up and behind, or cover it with a scarf.
- Only trained and qualified users can operate the equipment.
- NEVER operate the machine without any of its safety accessories.

4.5 After Finishing Work

4.5.1 Cares
Clean the equipment always after usage. For that, turn it off from the electricity output.
Only start cleaning after the equipment completely stops its functioning.
Replace all equipment's components back in their position, before turning it on again.

Verify the fluids levels.

When verifying the tension of belt(s) and chain(s), DO NOT put the fingers between the belt(s), chain(s) nor the gear(s).

If the work needs to be done for two or more people, coordination signals must be given at each step of the operation. The following step must not be initiated unless a signal is given and responded.

4.1.3 Warnings

In case of lack of electrical energy, turn off immediately the ON/OFF Switch.
- Use only recommended or equivalent oils or lubricants.
- Avoid mechanical shocks, as they can cause failures or bad functioning.
- Avoid that the water, dirt or dust go inside the mechanic and electric components of the equipment.
- Never change the original characteristics of the equipment.
- Do not dirty, rip or remove any safety or identification label. In case any label is unreadable or missing, request another label to the Authorized Technical Assistance (ATA).

4.2Cares and Observations Before Turning On the Machine

IMPORTANT
Read attentively the INSTRUCTIONS contained on this manual before turning on the equipment. Make sure that all information is comprehended. In case of doubt, consult Siemsen's Customer Service.

4.2.1 Danger

A cable or electric wire which isolation is damaged can produce electrical current leakage and provoke electrical shocks. Before using the equipment, verify its conditions.

4.2.2 Warnings

Make sure that all INSTRUCTIONS contained in this manual are completely comprehended.

Each function or operation and maintenance procedure must be entirely clear.

The starting of a manual command (buttons, keys, electric switches, levers, etc.) must be done always when being sure that it is the correct command.

4.2.3 Cares

The electrical energy cable, responsible for feeding the equipment, must have enough section to handle the consumed power rating.

The electrical cables that remain on the floor or together with the equipment need to be protected to avoid short circuit.

SERRATE SLICER DISC - 7 mm	EH7
SCALLOP SLICER DISC - 2mm	W2
SCALLOP SLICER DISC - 3 mm	W3
SCALLOP SLICER 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
DICING DISC - 12x12 mm	GC12
DICING DISC - 16x16 mm	GC16
FRENCH FRY DISC - 10 mm	GP
GRATER DISC	V

IMPORTANT
The cut selection table (TABLE 03), has as a purpose, suggesting cut types for some products. The cut results depend on the state, type and quality of the product to be processed.

TABLE 03

CUT SELECTION TABLE		
PRODUCT	**CUT TYPE**	**DISCS**
Beetroot	Slices	E1*, E3, E5, E10, EH3, EH7
	Scallop Cut	W2, W3, W4
	Shredder	Z3, Z5 ,Z8
	Crimping Slices (Julienne)	H2.5, H3, H7
	Dices	E10 / EH7 + DICING GRILLE
Carrot	Slices	E1, E3, E5, E10, EH3, EH7
	Scallop Cut	W2, W3, W4
	Shredder	Z3, Z5 ,Z8
	Crimping Slices (Julienne)	H2.5, H3, H7
	Grater	V
	Dices	E10 / EH7 + DICING GRILLE
Cabbage	Strips	E1, E3*, E5*, E10*
Mushroom	Slices	E1, E3 ,E5, E10
	Dices	E10 / EH7 + DICING GRILLE
Onion	Slices	E1, E3, E5, E10, EH3, EH7
	Dices	E10 / EH7 + DICING GRILLE
Pepper	Slices	E1, E3, E5, E10, EH3, EH7
	Dices	E10 / EH7 + DICING GRILLE
Radish	Slices	E1, E3, E5, EH3, EH7
	Scallop Cut	W2, W3, W4
	Shredder	Z3, Z5, Z8
	Crimping Slices (Julienne)	H2,5, H3, H7
Leaves	Strips	E1, E3, E5, E10, EH3, EH7
Potato	Slices (Chips)	E1, E3, E5
	Scallop Cut (Chips)	W2, W3, W4
	Shredder (Sticks)	Z3, Z5, Z8
	Crimping Slices (Julienne)	H2,5, H3, H7
	French Fry	E10 / EH7 + FRENCH FRY GRILLE
	Dices	E10 / EH7 + DICING GRILLE
Banana	Slices	E3, E5, E10

4. Safety Notions – Generic

IMPORTANT
In case any item of GENERAL SAFETY NOTIONS does not apply to your product, please disregard it.

The safety notions were elaborated to orientate and instruct properly the users of the equipments and ones who will be responsible for its maintenance.

The equipment must only be delivered to user in good conditions of usage, being him orientated as for its usage and safety by the vendor. The user must only use the equipment after complete knowledge of the care that must be taken, READING ATTENTIVELY ALL THIS MANUAL.

IMPORTANT
The modification of protective and safety devices of the equipment will imply on serious risks of the physical integrity of people during its operation, cleaning, maintenance and transportation, according to ABNT NBR ISO 12100 standards.

4.1Basic Operational Practices

4.1.1 Dangers

Some parts of the electric starting present points or terminals with presence of high tension. These when touched, can cause severe electrical shocks or even DEATH of the user.

Never touch any manual command (buttons, keys, electric switches, etc.) with wet hands, shoes or clothes. The non-compliance with this recommendation can cause severe electrical shocks or even DEATH of the user.

4.1.2 Warnings

The user must have knowledge of the location of the ON/OFF Switch, in order to use it at any time without needing to look for that. Before any type of maintenance, turn off the equipment from the electricity output (take out the plug from the electrical socket).

Make use of the equipment in a place where there is enough physical space for handling the machine with safety, therefore avoiding dangerous falls.

Water or oil may turn the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean.

3.5 Stainless steel care

Stainless steel can present points of “rusting” that ARE ALWAYS PROVOKED BY EXTERNAL AGENTS, especially when care with cleaning and sanitizing is not adequate.

Resistance to corrosion of stainless steel is due especially to the presence of chrome, which, when in contact with oxygen, allows the formation of a very thin protective layer.

This layer is formed upon the entire steel surface, blocking the acting of the external agents that provoke corrosion. When the protective layer is broken, the corrosion process is initiated, which can be avoided by constant and adequate cleaning.

Immediately after using the equipment, cleaning must be done, using water, neutral soap or detergent, applied with a soft cloth and/or nylon sponge.

Following, with flowing water only, rinsing and drying must be immediately done, with a soft cloth, avoiding the remaining of humidity on the surfaces and especially on the fissures. The rinsing and drying are extremely important to avoid the formation of stains and corrosion.

IMPORTANT
Acid solutions, saline solutions, disinfectants and certain sterilizing solutions (hypo chlorites, tetravalent ammonium salts, iodine compounds, nitric acid and others), must be AVOIDED as they cannot remain a long time in contact with stainless steel.

For usually possessing CHLORINE in its composition, such substances attack the stainless steel, causing corrosion points (pitting). Even detergents used in domestic cleaning, must not remain in contact with stainless steel beyond necessary, also having the need to remove them with water and dry the surface completely.

Use of abrasives:
Sponges or steel wool and carbon steel brushes, beyond scratching the surface and compromising the stainless steel protection, also leave particles that rust and react contaminating the stainless steel. For this way, such products must not be used during cleaning and sanitizing. Scrapings done with sharp instruments or similar must also be avoided.

Main substances that cause corrosion of stainless steel:

Dusts, greases, acid solutions such as vinegar, fruit juices and other acids, saline solutions, (brine), blood, detergents (except neutral ones), particles of common acids, residues of common sponges or steel wool, as well as other types of abrasives.

Orange	Slices	E3, E10, EH7
Apple	Slices	E1, E3, E5
Papaya	Dices	E10 / EH7 + DICING GRILLE
Coconut	Shredder	Z3, Z5, Z8
	Grater	V

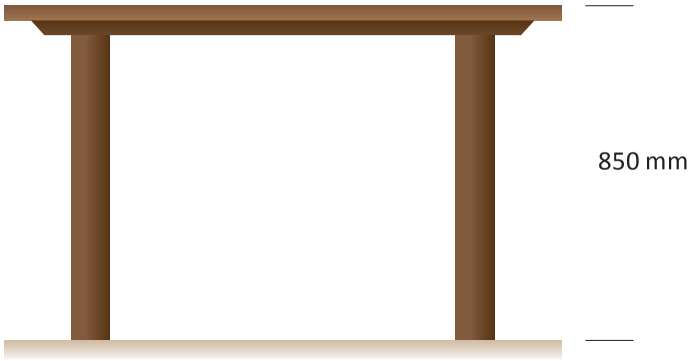
*When processing these products verify the obstruction of the Output Opening. If necessary, open the lid and remove the product excess.

2. Installation and Pre-Operation

2.1 Installation

2.1.1 Positioning

Your equipment must be positioned over a dry and firm surface, leveled preferably with 850 mm height and with its output opening placed above a collector bowl, with the purpose of facilitating the collection of the processed products.

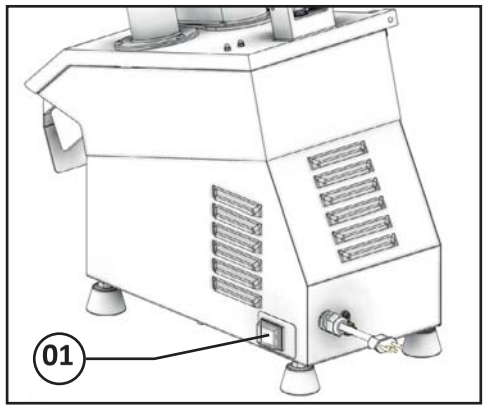


2.1.2 Electrical Installation

Verify the electricity output tension in which the equipment will be connected to, as it must be connected to a 220 Volts tension.

The feeding cable possesses 3 pins, being the central pin designated to the grounding connection. It is mandatory that all three pins are properly installed before starting the equipment.

PICTURE 04



IMPORTANT
For each maintenance or cleaning service on the equipment, turn off the General Switch # 01 (Pic.04).

2.2 Pre Operation

IMPORTANT
Before placing the Chamber Lid # 05 (Pic.05), verify if the disc is well accommodated, avoiding damage to the equipment.

Initially, verify if the equipment is firm in its position. Before using it, all parts in contact with the product to be processed must be washed with water and soap (read the item 3.4 Cleaning).

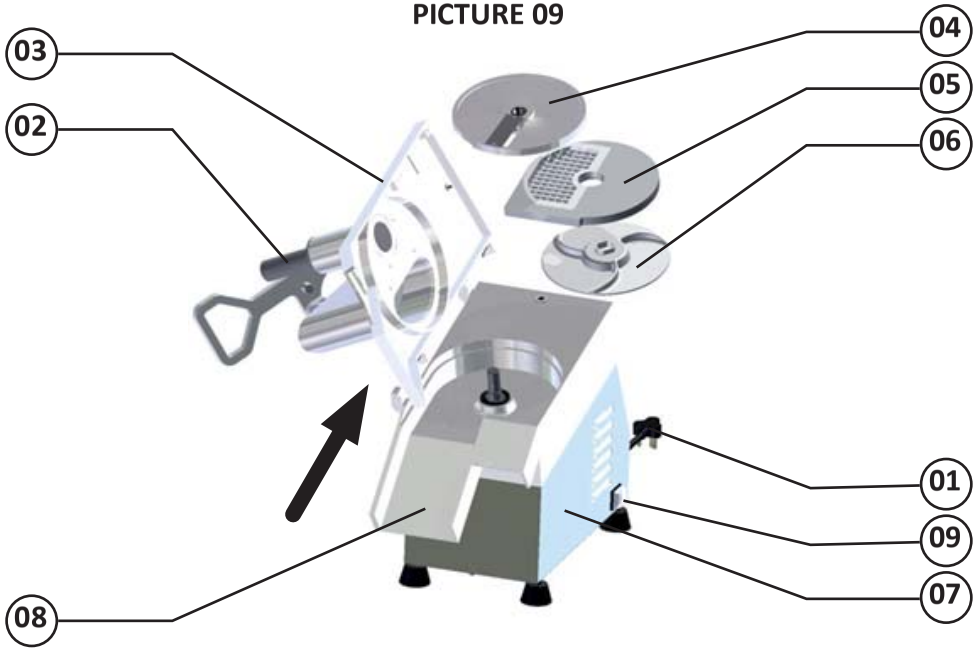
2.2.1 Procedure for Assembling the Discs

1) Accommodate the Expeller Dish # 02 (Pic.05) at the Axle # 01 (Pic.05);
2) Select the Disc desired # 04 (Pic.05) and accommodate it at the Axle # 01 (Pic.05);
3) Accommodate the Chamber Lid # 05 (Pic.05);
4) Close the Chamber Lid # 05 (Pic.05), making sure that it is perfectly locked through the ON/OFF Switch lock # 06 (Pic.05).

In case that it is desired to obtain a dicing or French fry cut, it will be necessary to choose the corresponding grille, insert it after the Expeller Dish # 02 (Pic.05) and select the Slicer Disc E10.

5) Remove the Dicing Grille # 05 (Pic.09);
6) Remove the Expeller Dish # 06 (Pic.09).

PICTURE 09



IMPORTANT
Never use water jets directly to the equipment.

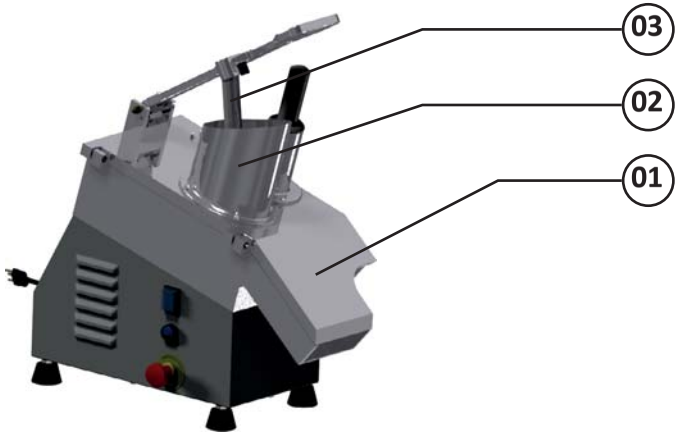
IMPORTANT
Never perform cleaning with the equipment connected to the electrical socket, for that, remove the plug from the electrical socket. Before removing the Chamber Lid # 03 (Pic.09), be sure of the disc complete stop.

IMPORTANT
Wash all movable parts with hot water and neutral soap, pass a cloth dampened by the same solution on the Frame # 07 (Pic.09), and on the Discs Chamber # 08 (Pic.09).

IMPORTANT
When washing the discs, be careful with its blades. Do not tap them with hard objects, in order to avoid kneading.

3.4 Cleaning

PICTURE 08



IMPORTANT
Remove the plug from the electrical socket before initiating the cleaning process.

The equipment must be totally cleaned and sanitized:

- Before using it for the first time;
- After each day operation;
- Always when it is not used for a long time;
- Before placing it in operation after a long time of inactivity.

Some parts of the equipment can be removed for cleaning:

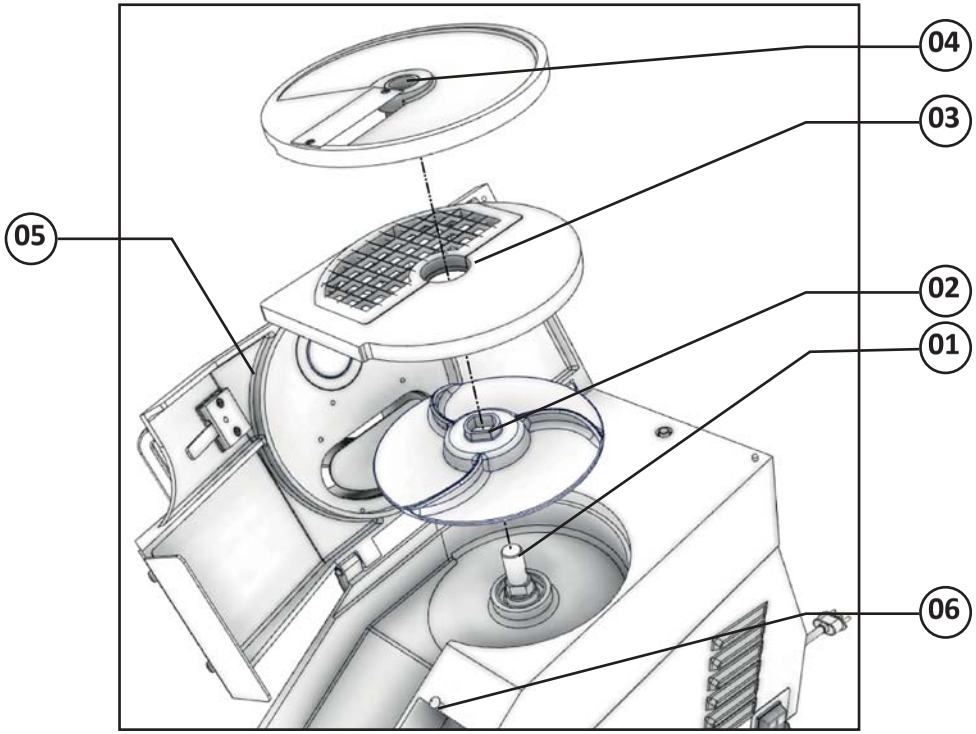
- Chamber Lid # 03 (Pic.09);
- Round Pusher Socket # 02 (Pic.09);
- Any type of Discs;
- Expeller Dish # 06 (Pic.09);

All movable parts must be removed and cleaned. Following please note the procedure for removing the movable parts:

3.4.1 Procedure for Disassembling

1) Turn off the equipment at the General Switch # 09 (Pic.09); and so on disconnect the Feeding Cable from the electricity output # 01 (Pic.09);
2) Remove the Round Pusher Socket # 02 (Pic.09);
3) Remove the Chamber Lid # 03 (Pic.09);
4) Remove the Disc # 04 (Pic.09);

PICTURE 05



IMPORTANT
The Expeller Dish # 02 (Pic.05) must always be used independent of the Cut Disc that is being used. Before opening the Chamber Lid # 05 (Pic.05), be sure of the Cut Disc # 04 (Pic.05) complete stop.

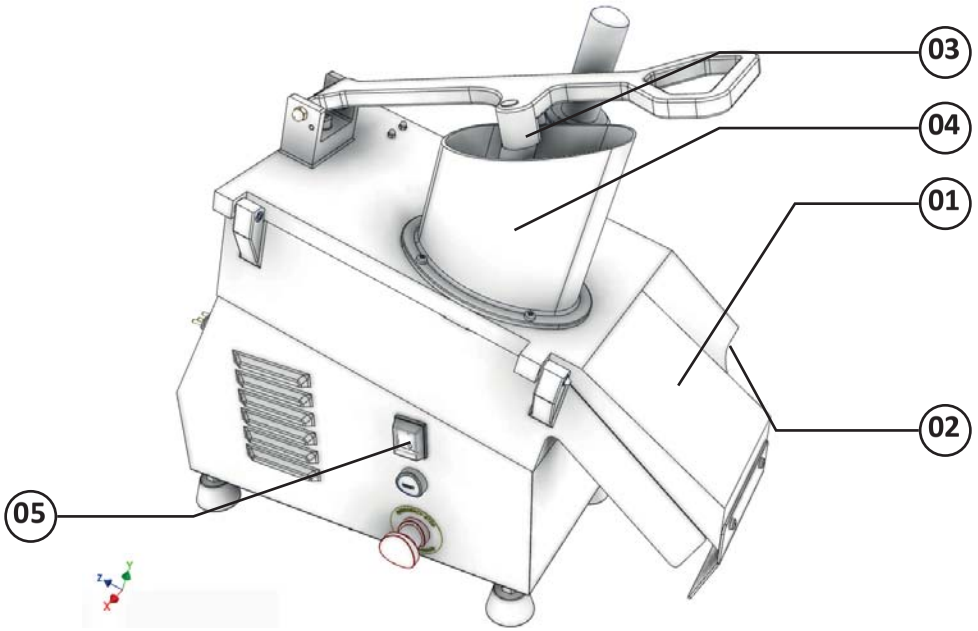
3. Operation

3.1 Starting

To turn on your equipment proceed as described below:

1) Make sure that the Chamber Lid # 01 (Pic.06) is closed and properly locked through the ON/OFF Switch lock # 02 (Pic.06);
2) Verify if the Oblong Pusher # 03 (Pic.06) is properly positioned in the Oblong Throat # 04 (Pic.06).
3)Press the ON/OFF Switch # 05 (Pic.06) to the position “I”, making the equipment turn on.

PICTURE 06



IMPORTANT
The product output happens by gravity. For this reason the output opening must remain unobstructed to avoid accumulating products in the interior of the machine.

At a regular basis, cleaning must be done in the interior of the Chamber as the accumulation of residues will cause obstruction of the Output Opening.

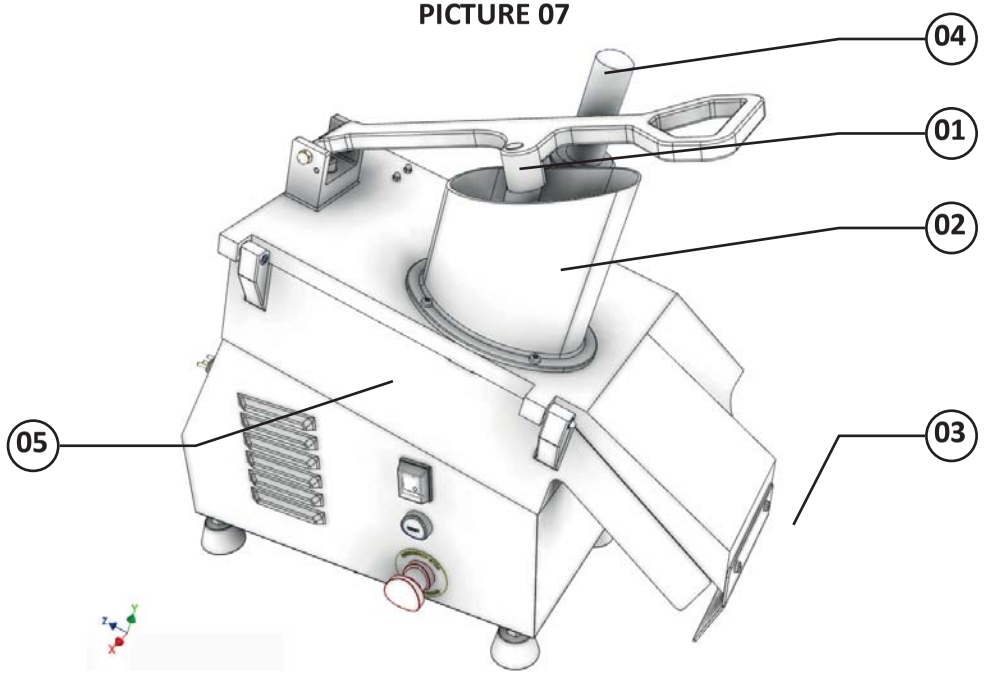
3.2 Operation Procedures

The Food Processors are equipments that work continuously and for that they need that feeding is equally continuous. This equipment was designed to make the work possible in two ways:

1) Feeding through the Oblong Throat.
For this procedure, drive out the Oblong Pusher # 01 (Pic.07), and put the product to be processed inside the Oblong Throat # 02 (Pic.07). Afterwards, place the Oblong Pusher Socket # 01 (Pic.07) above the Oblong Throat # 02 (Pic.07) and push the product slightly downward.

2) Feeding through the Round Throat (Indicated for continuous processes).
For this procedure, remove the Round Pusher Socket # 04 (Pic.07), and put the product to be processed inside the Round Throat # 03 (Pic.07). Afterward, place the Round Pusher Socket # 04 (Pic.07), above the Round Throat # 03 (Pic.07) and push the product slightly downward through the Round Pusher Socket # 04 (Pic.07).

PICTURE 07



IMPORTANT
At none circumstance use instruments to push the product to be processed to the interior of the Discs Chamber # 05 (Pic.07) and far less use the hands. Always use the Sockets mentioned above to do the referred operation.

3.3 Safety System

This equipment possesses two safety devices:

a) The first one is to avoid that the equipment turns on with the Chamber Lid # 01 (Pic.08) open.

b) The second one is started when the Oblong Pusher Socket # 02 (Pic.08) is lifted up and out from the Oblong Throat # 03 (Pic.08), by doing this, the equipment turns off, turning on again when it returns to the throat.