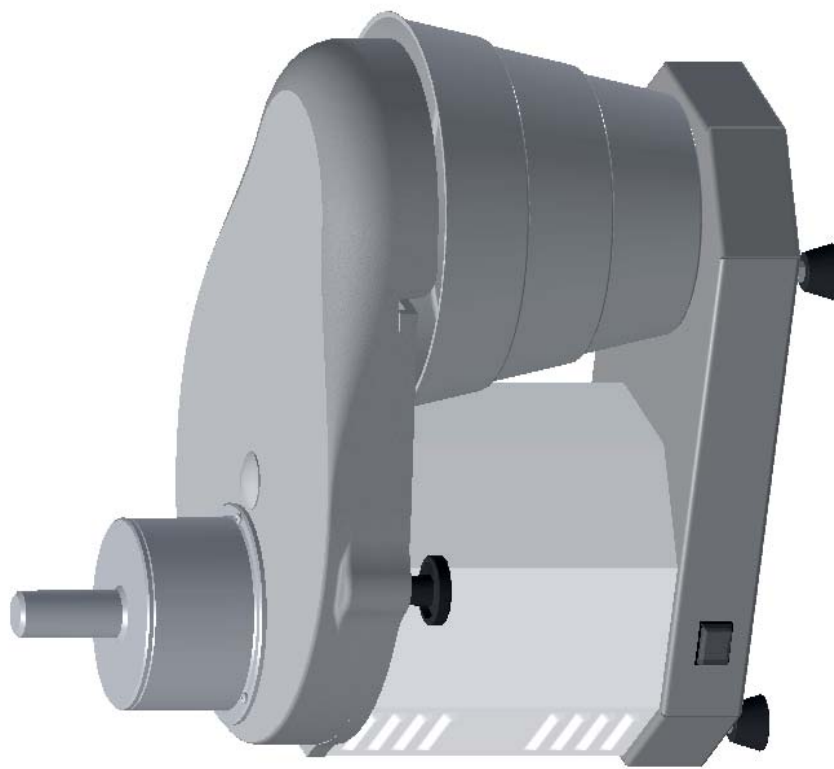


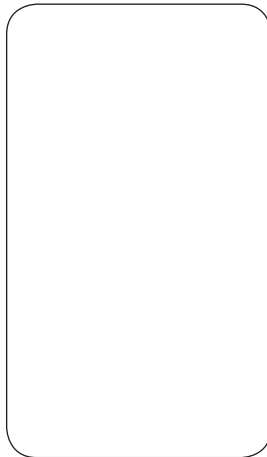


FOOD PROCESSOR, WITH 6 DISCS DIAMETER 429 mm

MODEL
PA-14-N

INSTRUCTIONS MANUAL

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- 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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1. Introduction

1.1 Safety

When incorrectly used this equipment is a potentially DANGEROUS machine. Maintenance, cleaning or any other service shall be performed by a duly trained person and with the machine unplugged.

To avoid accidents respect the following instructions:

Read completely these instructions

1.1.1 To avoid to risk electric shocks and damage to the equipment never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.

1.1.2 When the equipment is in operation the operator shall supervise it, principally when children might be near

1.1.3 Unplug the equipment when:
It is not in use, before to clean it, before to remove or to place some accessory. Before maintenance or any other service.

1.1.4 Do not operate the equipment if the cord or plug are damaged. Do not lean the cord on table edges, nor let them lie on hot surfaces.

1.1.5 When the equipment may have fall, have been damaged any way, or simply does not work, take it to Technical Assistance to check.

1.1.6 The use of accessories not recommended by the manufacturer may cause corporal damages .

1.1.7 Keep the hands or any other object away from moving parts while the equipment is in operation.

1.1.8 During operation never wear loose clothes with wide sleeves principally around the wrists .

1.1.9 Make sure the equipment voltage and the network voltage are the same, and the equipment has been solidly grounded .

1.1.10 Before to start the equipment make sure the Disc # 02 (Pic.03) and the Chamber Lid # 05 (Pic. 03) are fitted securely in their correct position .

1.1.1.11 Do not introduce the fingers nor any other object into the throat use the STUMPER to feed the processor.

1.1.1.12 Do not introduce the fingers nor any other object inside the processed product unload opening. Keep hands away from parts in movement.

1.1.1.13 This equipment has been designed to be used in commercial kitchens, such as restaurants, canteens, hospitals, bakeries, Meet Shops, etc

The equipment is not recommended when :
- it is to be used continuously for industrial production.
- Ambient with corrosive or explosive atmosphere or contaminated with water vapor, dust or gas

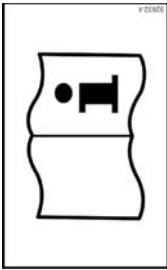
1.1.1.14 Equipotentiatiy Label
To be used to connect equipotential wiring



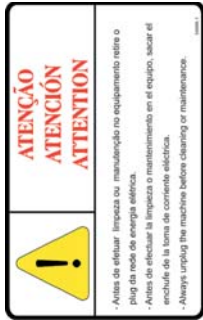
1.1.1.15 Attention Label
To be used to call operator attention to zone of danger



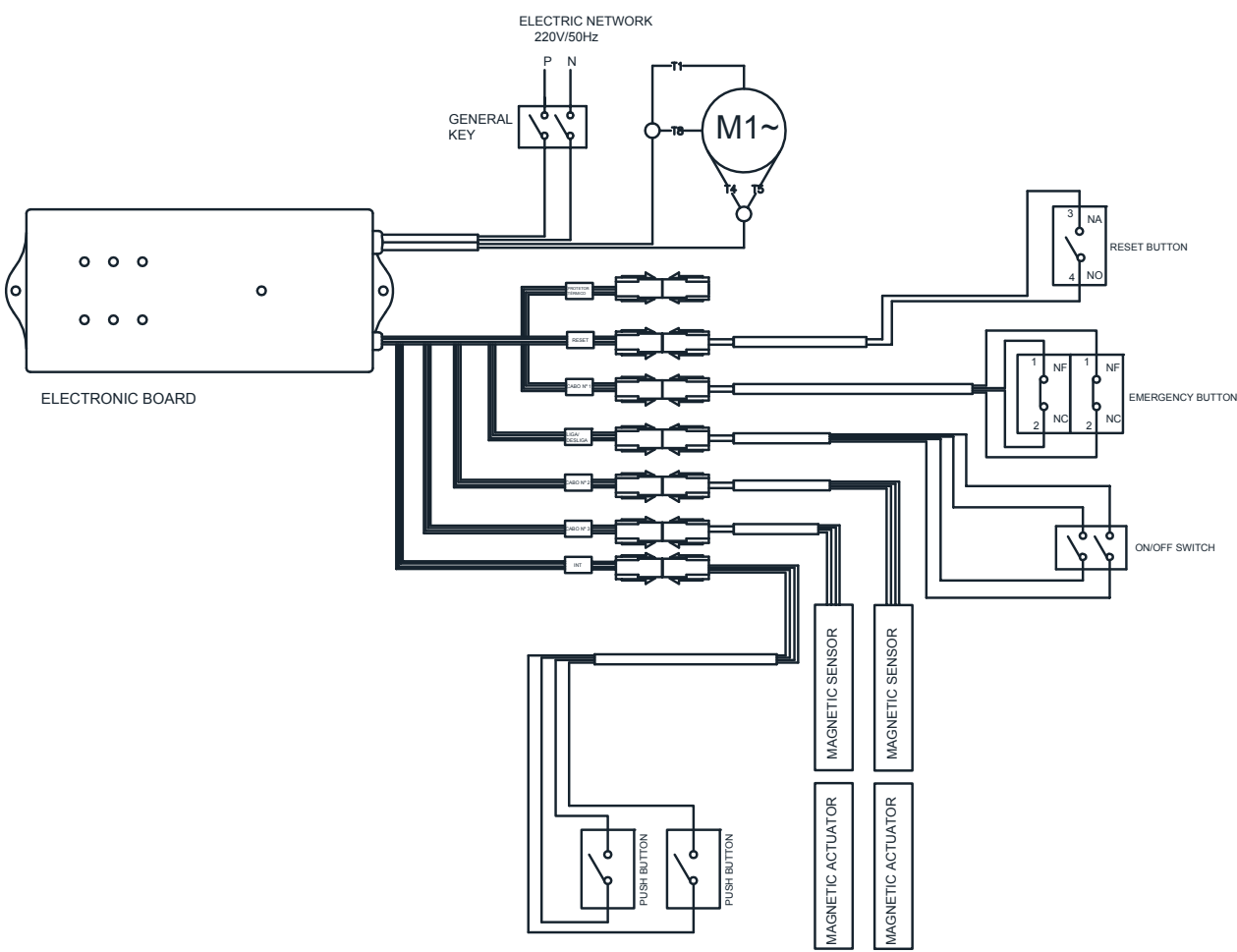
1.1.1.16 Instruction Manual Label
To call operator attention to read the Instruction Manual



1.1.1.17 Label used to advise about attention during Maintenance and Cleaning



7. Electrical Diagram



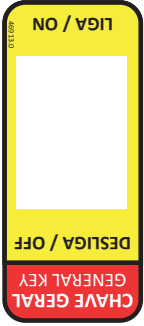
6. Maintenance

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.
- 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.

1.1.18 Main Switch Label
Shows the Main Switch



1.1.19 Original Characteristics Label
Call attention to the Original Characteristics of the equipment



IMPORTANT For mayor operator protection this equipment is provided with a safety system not allowing to be involuntary switched ON after an eventual energy shortage .
IMPORTANT Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules . The substitution shall be made by a qualified professional, and shall respect the local safety norms.
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 Children shall be watched in order to avoid them to play with the equipment.
IMPORTANT In case of emergency take off the plug from its socket.
IMPORTANT Never spray water directly on to the equipment.

1.2 Main Components

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

PICTURE 01

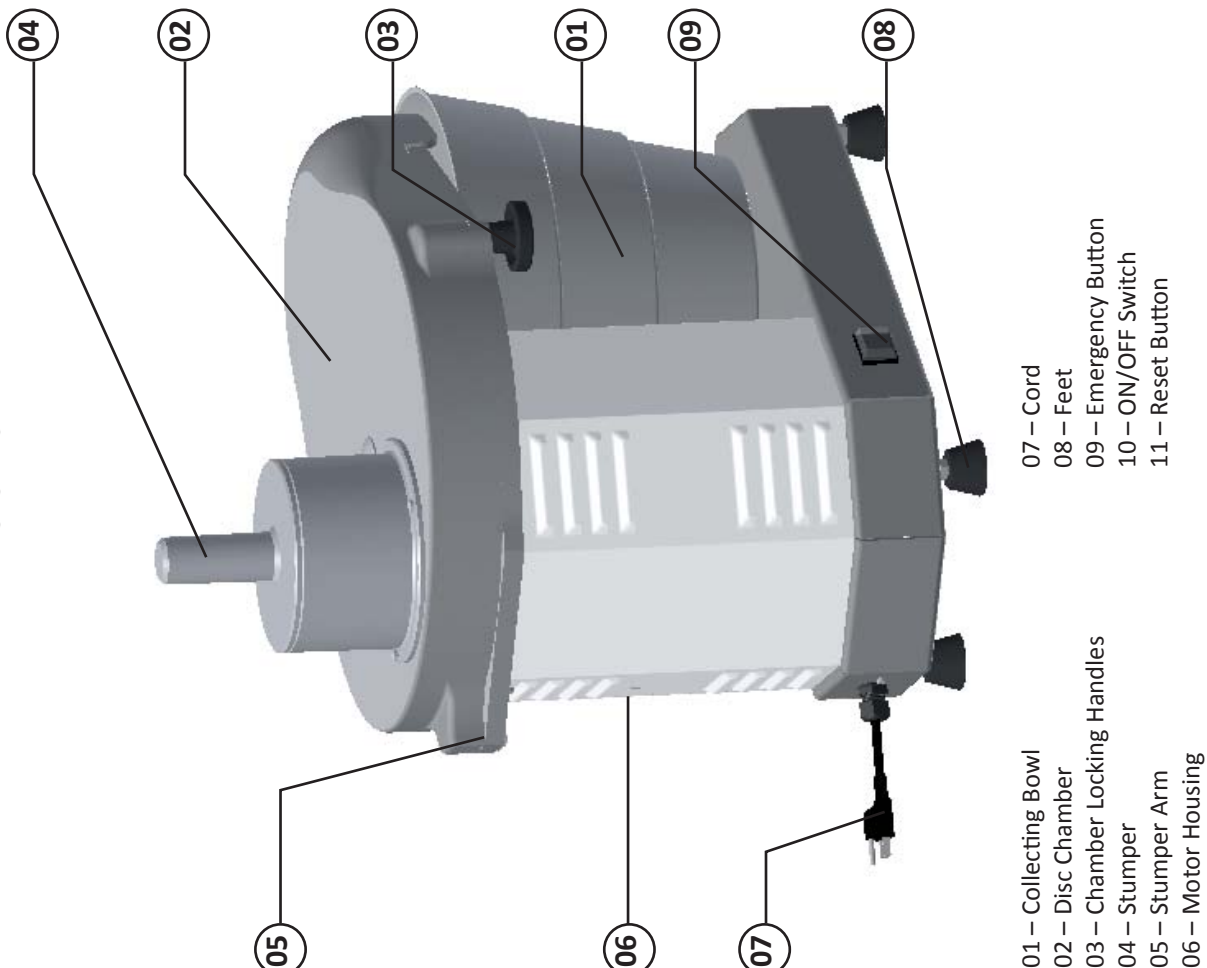


TABLE 04

PROBLEMS	CAUSES	SOLUTIONS
- The machine does not start	- Open Disc Chamber lid; - Problems with electric circuits; - Electric energy shortage; - The plug is out of socket.	- Close the Lid; - Call Technical Assistance; - Check electricity supply; - Place the plug in.
- Smoke or burn smell	- Problems with electric Circuits.	- Call Technical Assistance.
- Irregular Cuts.	- Blunt knives.	- Sharpen the knife.
- The processed product remains inside the machine.	- Expeller Dish is missing.	- Place the expeller Dish.
- The machine switches ON, but when the product is inside the machine stops or runs slowly.	- Belt is slipping; - Electric shortage; - Chamber lid safety system has bad contact.	- Stretch the Belt; - Check electricity Supply; - Call Technical Assistance.
- Unusual Noises.	- Problem with the bearings.	- Call Technical Assistance.

IMPORTANT

Always remove the plug from the socket in any emergency situation.

1.3 Technical Characteristics

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 proprieties and having high performance.

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

5.1 Problems, Causes and Solutions

The Processor 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 01

CHARACTERISTICS	UNIT	PA-14-N
Average Production	kg/h	variable
Voltage	V	220
Frequency	Hz	50
Power Rating	CV	1
Height	mm	770
Width	mm	730
Depth	mm	490
Net Weight	kg	71,5
Gross Weight	kg	99

1.4 Available Discs

TABLE 02 gives the food processor available discs

TABLE 02

DISCS SUPPLIED WITH THE EQUIPMENT	
DESIGNATION	MODEL
SLICER DISC - 1,5 mm	-
SLICER DISC - 3 mm	-
SHREDDER DISC - 3 mm	-
SHREDDER DISC - 5 mm	-
SHREDDER DISC - 8 mm	-
GRATER DISC	-

OPTIONAL DISCS (sold separately)	
DESIGNATION	MODEL
-	-

IMPORTANT

The following Cutting Selection Table 03 purpose is to guide the right Discs
Selection to obtain some cuttings types for each product.

TABLE 03

PRODUCT	CUTTING TYPE	DISCS
Beet	Slices	Slicer 1.5 and 3
	Shreds	Shredder 3, 5 and 8
Carrot	Slices	Slicer 1.5 and 3
	Shreds	Shredder 3, 5 and 8
	Graters	Grater
Cabbage	Strips	Slicer 1.5 and 3
	Shreds	Shredder 3, 5 and 8
Mushroom	Slices	Slicer 1.5 and 3
	Slices	Slicer 1.5 and 3
Pepper	Slices	Slicer 1.5 and 3
Radish	Slices	Slicer 1.5 and 3
	Shreds	Shredder 3, 5 and 8
Potato	Slices - Chips	Slicer 1.5 and 3
	Shreds	Shredder 3, 5 and 8
Apple	Slices	Slicer 1.5 and 3
	Shreds	Shredder 3, 5 and 8
Coconut	Graters	Grater

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 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.

- * 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.

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

OBSERVATION

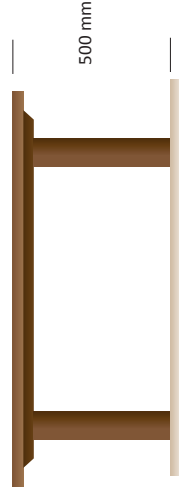
For your own safety read all the machine stickers.

2. Installation and Pre Operation

2.1 Installation

2.1.1 Placing

The equipment shall be installed on a level, stable and dry surface with preference 500 mm height.



2.1.2 Electric Installation

Check electric network voltage, it shall be the equipment same voltage 220 V .

The cord has a plug with three pins, the middle one is ground. It is mandatory the three pins to be duly connected before to start the machine.

PICTURE 02



IMPORTANT

For Maintenance or Cleaning the equipment switch OFF the General Switch # 01 (Pic.02).

2.2 Pre Operation

IMPORTANT

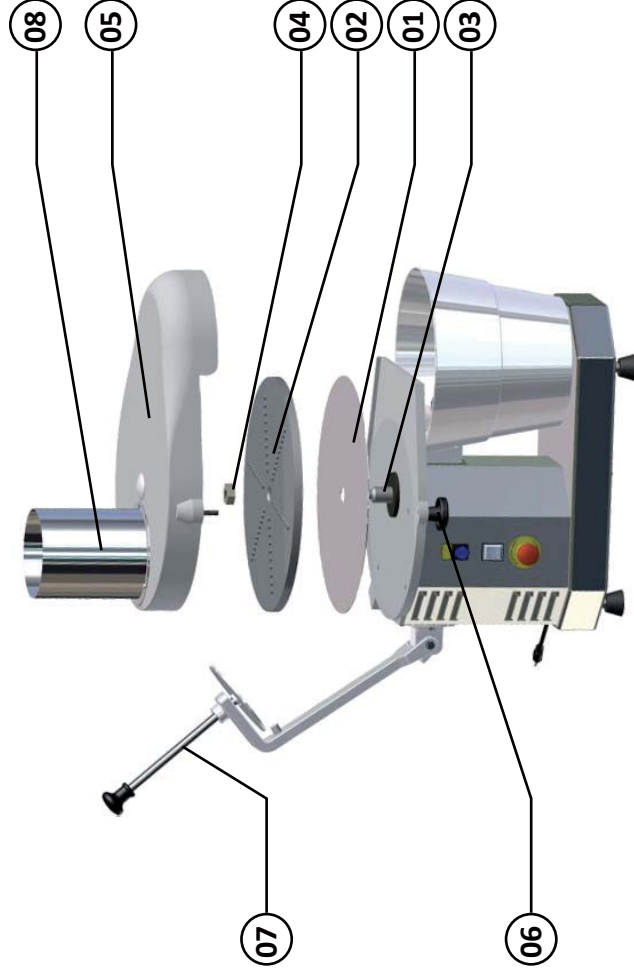
Before to place the Disc Chamber, make sure the Disc is perfectly fitted, to avoid damages to the Chamber.

Make sure the Food Processor is stable on its position, Before to use it wash with water and soap all the parts that will be in contact with the product to be processed (see item 3.3 Cleaning).

2.2.1 Procedure to Assemble the Discs

- 1 - Fit the Expeller Dish # 01 (Pic. 03) on the shaft # 03 (Pic. 03)
- 2 - Choose the Disc # 02 (Pic. 03) and fit the Disc on the shaft # 03 (Pic. 03)
- 3 - Tight the nut # 04 (Pic. 03) on shaft # 03 (Pic.03)
- 4 - Fit the Disc Chamber # 05 (Pic. 03)
- 5 - Tight the Chamber Locking Handles # 06 (Pic. 03)
- 6 - Align the Stumper # 07 (Pic. 03) with the throat # 08 (Pic03).

PICTURE 03



3. Operation

3.1 Starting

To switch ON the equipment follow the below instructions:

- 1 - Make sure the Disc Chamber # 01 (Pic.04) is closed and duly locked .
- 2 - Place the ON/OFF Switch# 02 (Pic. 04) on OFF position "O" .
- 3 - Make sure the Stumper # 03 (Pic;04) is on the Throat # 04 (Pic. 04)
- 4 - Make sure the Emergency Button # 05 (Pic. 04) is not activated.
- 5 - Push and release the Reset Button # 06 (Pic. 04)
- 6 - Press ON/OFF Switch # 02 (Pic.04) to position "I" to switch ON the processor.

3.1.1 Safety Systems

The Processor has two more safety systems:

- A - the first one do not let the processor to start with an open Disc Chamber # 01 (Pic.04)

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 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.

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 it 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.

B - the second system actuate when the Stumper # 03 (Pic. 04) is out of the Throat # 04 (Pic. 04), then the processor is switched OFF and will turn ON only when the stumper returns to its place inside the throat.

IMPORTANT

The equipment has a safety system to protect the operator integrity. The equipment shall be used in accordance with the item 3 "Operation" Other procedures are unsafe and shall not be used.

PICTURE 04



IMPORTANT

Before to press the Reset Button make sure the ON/OFF Switch to be placed position "O" (meaning OFF position).

IMPORTANT

The expeller dish # 01(Pic.03) must always to be used with any Disc type # 02 (Pic.03). Before to open the Disc Chamber Lid # 05 (Pic.03) make sure the Disc # 02 (pic.03) is completely stop.

IMPORTANT

The product offload occurs by gravity, therefore the offload opening shall always be free to avoid the product to remain accumulated inside the machine. Clean regularly the Disc Chamber inside to avoid residues to accumulate and cause the offload opening to be obstructed.

3.2 Operation Procedure

The Food Processor is an equipment working continuously and therefore it must be continuously fed.

To start operation first move away the Stumper # 01 (Pic.05) and introduce the product inside the throat # 02 (Pic. 05), then place the Stumper on the throat and push the product gently downward.

PICTURE 05



IMPORTANT

Under no circumstances use tools nor your hand to push the product under process inside the throat, use always the Stumper.

3.3 Cleaning and Sanitizing

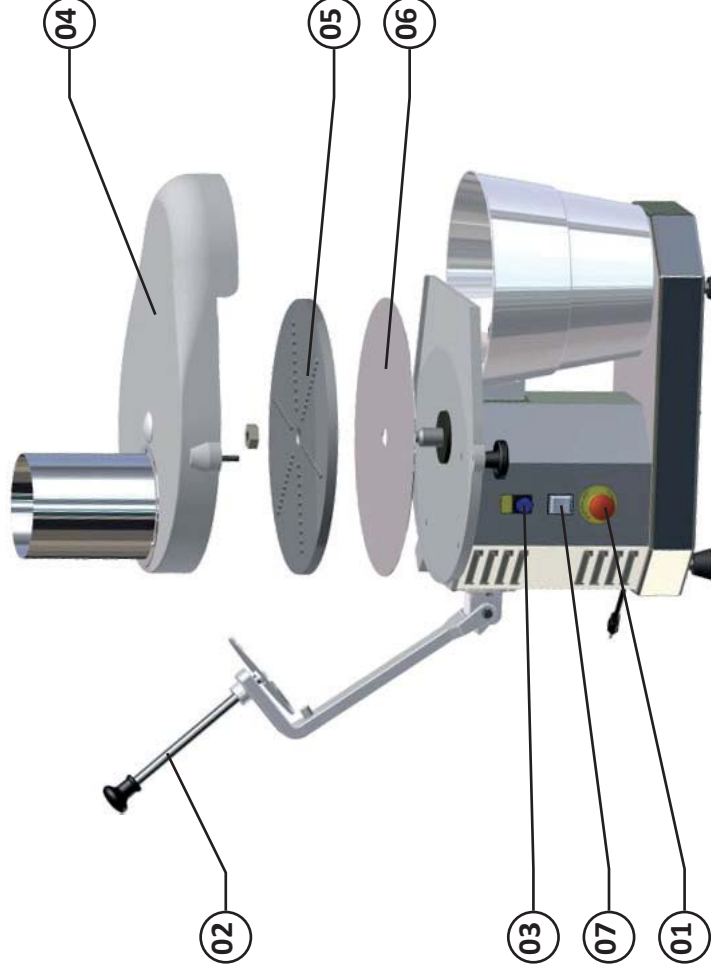
All the removable parts of the processor shall be clean using water and neutral soap. Find below the instructions to remove these parts :

- 3.3.1 Procedure to disassemble the parts
- 1 - Switch OFF the processor and unplug the cord # 01 (Pic.06);
- 2 - Move away the stumper # 02 (Pic.06);
- 3 - Loose the Chamber Locking Handles # 03 (Pic06);
- 4 - Remove the Disc Chamber # 04 (Pic.06);

- 5 - Remove the Disc # 05 (Pic. 06);
- 6 - Remove the Expeller Dish # 06 (Pic. 06).

To assemble back the parts follow the inverse steps.

PICTURE 06



IMPORTANT

Never clean the processor when connected to the electric network, switch it off and unplug it. Before to remove the Disc Chamber make sure the Disc is completely stop.

IMPORTANT

Wash all the removable parts with water and neutral soap, use a damp cloth with the same mixture to clean the motor housing # 06 (Pic.01) and the Disc chamber # 02 (Pic. 01).

IMPORTANT

When washing the Discs take care with the knives, do not struck the knives with hard objects, thus avoiding to damage them.