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54965.7 - INGLES

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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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INSTRUCTIONS MANUAL



Potato Peeler, Stainless Steel, 10 Kg

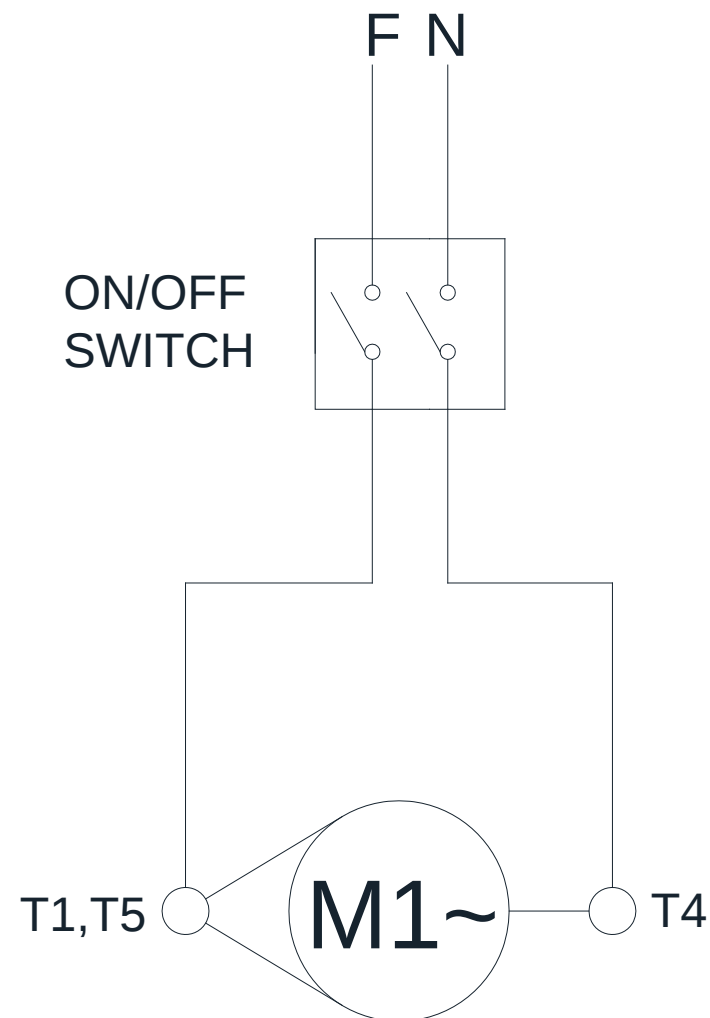
MODEL
DB-10-S

SUMMARY

1. Introduction	3
1.1 Safety	3
1.2 Main Components	5
1.3 Technical Characteristics	6
2. Installation and Pre Operation	7
2.1 Installation	7
2.2 Pre-Operation	8
3 Operation	9
3.1 Starting	9
3.2 Operating Procedures	9
3.3 Cleaning and Sanitizing	10
3.4 Cautions with Stainless Steel:	11
4. General Safety Practices	12
4.1 Basic Operation Procedures	12
4.2 Safety Procedures and Notes before Switching the Machine ON	13
4.3 Routine Inspection.....	14
4.4 Operation	14
4.5 After Finishing The Work.....	14
4.6 Maintenance	15
4.7 Warning.....	15
5. Analysis and Problems Solving.....	16
5.1 Problem, causes and solutions	16
5.2 Adjustments and Components Replacement	16
6. Applicable Norms	18
7. Maintenance	18
8. Electric Diagram.....	19

8. Electric Diagram

ELECTRIC NETWORK 220V / 50Hz



6. Applicable Norms

The following Norms apply:

ABNT NBR NM 60335-1
IEC 60335-2-64

7. 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 under normal daily working hours

* 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. Introduction

1.1 Safety

When not properly used this equipment is a potentially dangerous machine. Maintenance, servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

Below instructions shall be respected to avoid accidents :

1.1.1 Read completely these instructions

1.1.2 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.

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

1.1.4 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 .

1.1.5 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.

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

1.1.7 The use of accessories not recommended by the manufacturer may cause corporal injures.

1.1.8 Keep the hands or any other object away from moving parts while the equipment is in operation, to avoid injures or damage to the equipment. .

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

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

1.1.11 When placing the Disc #.05 (Pic.01) make sure its perfect fitting on Central Shaft Pin # 02 (Pic. 02) avoiding to damage the equipment.

1.1.12 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 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

TABLE 02

PROBLEMS	CAUSES	SOLUTIONS
The machine does not start	Electric energy shortage Problem with the internal or external wiring	Check electric Energy source Call Technical Assistance
Burnt smell or smoke	Problem with the internal or external wiring	Call Technical Assistance
The machine starts , but when the product is placed on the Disc , the Disc stops or turns slowly	Belts sliding Problem with the Electric motor	Call Technical Assistance Call Technical Assistance
Damaged Cord.	Problem during transportation	Call Technical Assistance
Abnormal Noises	Problems with the bearings	Call Technical Assistance

5. Analysis and Problems Solving

5.1 Problem, causes and solutions

The Peelers were designed to operate with the need of minimum maintenance but the natural wearing caused by long use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your peeler refer to Table 02 in which the most common situations are listed with recommended solutions.

5.2 Adjustments and Components Replacement

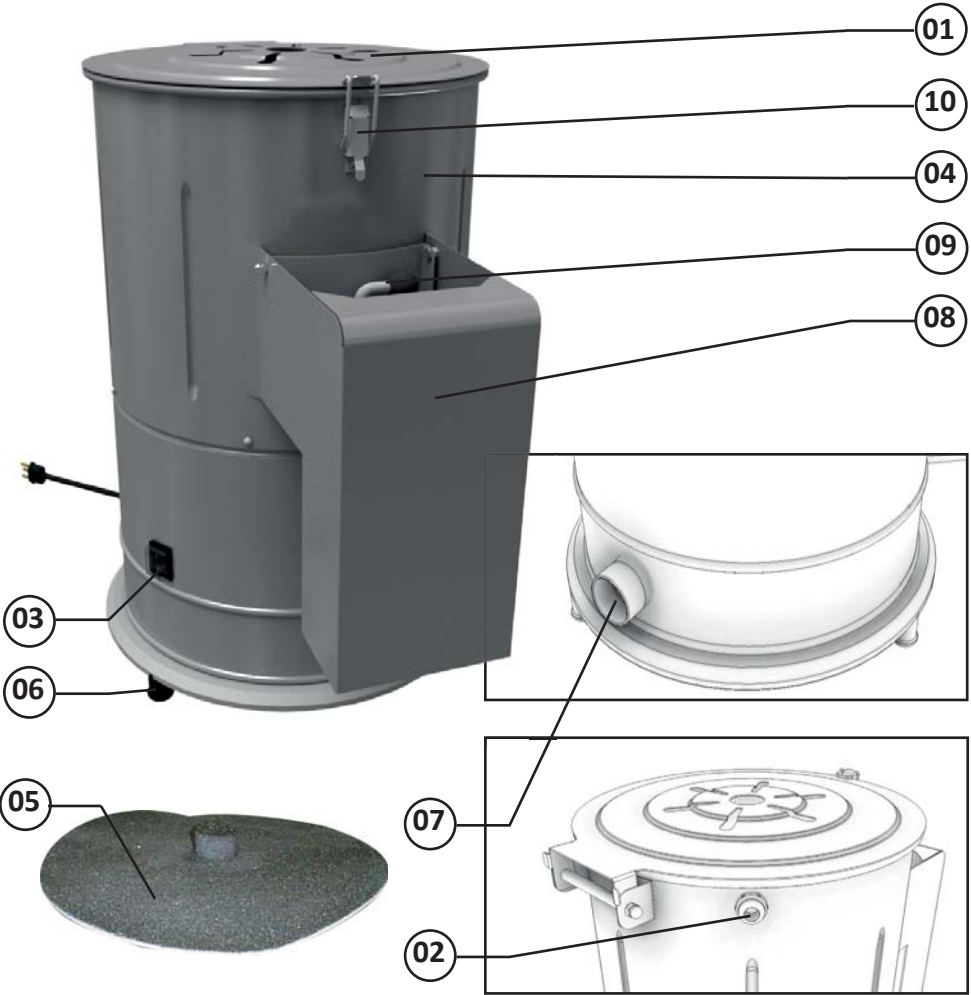
The Disc # 05 (Pic.01) is coated with ALUMIMIUM OXIDE, responsible to wear the potatoes peel. After some time the Aluminium Oxide will be worn out and therefore the machine efficiency will drop.

Whenever it happens take the disc to Technical Assistance to renew the coat.

1.2 Main Components

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

PICTURE 01

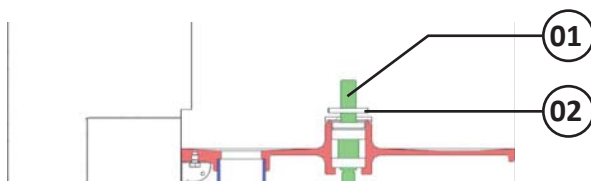


- 01 Lid
- 02 Nipple ,Water Entrance
- 03 ON/OFF Switch
- 04 Housing
- 05 Disc

- 06 Feet
- 07 Exit Pipe
- 08 Product Exit Mouth
- 09 Door
- 10 Fast Lock

PICTURE 02

- 01 - Central Shaft
- 02 - Central Shaft Pin



1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	DB-10-S
Average Production	kg/h	up to 200
Voltage	V	220
Frequency	Hz	50
Power Rating	CV	0,5
Height	mm	730
Width	mm	500
Depth	mm	780
Net Weight	kg	25
Shipping Weight	kg	27

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.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises.
Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.
When checking the tension of belts or chains DO NOT insert your fingers between belts and pulleys, nor between the chains and gears.
Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.
Only trained or skilled personnel shall operate this machine.
Never touch turning parts with your hands or any other way ,
NEVER operate the machine without any original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

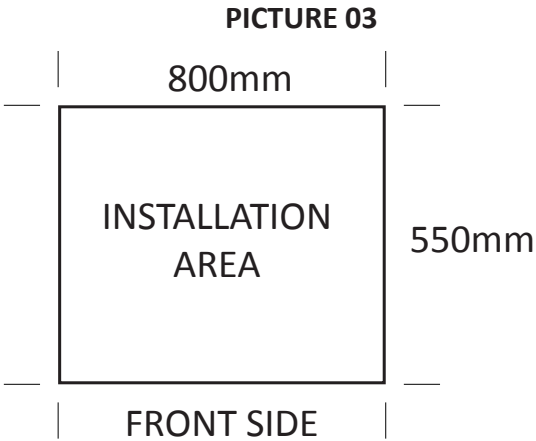
Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.
Never clean the machine unless it has come to a complete stop.
Put all the components back to their functional positions before turning the machine ON again.
Check the level of liquids.
Do NOT insert your fingers in between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

2. Installation and Pre Operation

2.1 Installation

2.1.1 Placing

The equipment must be placed on to a level and dry surface.



2.1.2 Electric Installation

This equipment has been designed for 220 V., When receiving the equipment check the voltage indicated on the cord label.

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.

IMPORTANT

Make sure the network voltage is the same as the voltage indicated on the cord label.

2.1.3 Hydraulic Installation

It is recommended to install the machine near a water sink connecting it with a pipe to the water Exit Pipe #07 (Pic.01). Install also a ¾” faucet with water running directly on the product, As a second option it is possible to bring water by means of another faucet with a pipe.

PICTURE 04

PRODUCT ENTRANCE

It is mandatory to let water flow directly on the product

NIPPLE

Water entrance to be made through a pipe to be screw to the nipple

PRODUCT EXIT MOUTH

EXIT PIPE

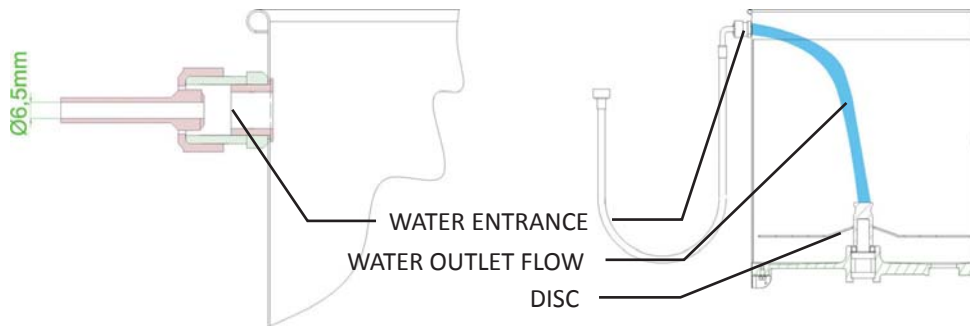
For water and residues.
Install the machine near a water sink.



The water outflow jet shall not drop beyond the Disc # 5 (pic 01) centre as shown on Picture 05

The water outflow shall not exceed 2.5 litres per minute

PICTURE 05



2.2 Pre-Operation

Before to use the equipment all parts to be in contact with the product shall be washed with water and neutral soap (see item 3.3 Cleaning).

Make sure the equipment is firm on its working place.

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

4.1.3 Advices

- * In case of power shortage, immediately switch the machine off.* Use recommended or equivalent lubricants, oils or greases.
- * Avoid mechanical shocks, once they may cause damages or bad functioning.
- * Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.
- * DO NOT change the standard characteristics of the machine.
- * DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

**Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON.
Be sure to well understand all the information contained in this manual. If you
have any question contact your supervisor or your nearest Dealer.**

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

4.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

4.2.3 Precautions

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

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

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

3 Operation

3.1 Starting

To start the equipment:

- Plug the equipment to the electric network.
- Press the ON/OFF Switch # 03 (Pic.01) to position "I" (ON).

3.2 Operating Procedures

- Place the product inside the equipment.
- Close the Lid. # 01 (Pic. 01) and close the fast lock # 10 (Pic.01).
- Open the water flow.
- Start the equipment pressing the ON/OFF Switch # 03 (Pic.01) to position "I".
- The Peeler has a maximum capacity of 10 Kg potatoes and the processing time is 1.5 to 2 minutes.
- After to check the peeled product remove the product using the Product Exit Mouth # 08 (Pic.01) just lifting the Door # 09 (Pic.01), and switching the equipment ON letting the product go out completely.

3.3 Cleaning and Sanitizing

IMPORTANT

Unplug the machine from the electric network, before to start cleaning.

The equipment shall be totally cleaned and sanitized:

- Before the first use
- After every day operation is ended
- When it will not be used for a long time
- After a long period without being used.

To achieve a good machine cleaning , follow the instructions below:

1. Unplug the equipment and wait the Disc # 05 (Pic. 01) to be completely stopped.
2. The Disc shall be removed before cleaning.
3. Lift the Disc to remove it.
4. Use a nylon brush and lots of water to clean the Disc.
5. Switch ON the equipment empty, without the Disc and let it run for some minutes with lots of water.
6. Use a wet cloth to clean outside the housing;
7. Replace the Disc inside the equipment. Make sure the Disc to fit the Central Shaft Pin # 02 (Pic.02).

All parts shall be washed with water and neutral soap.

IMPORTANT

Never spray water directly on to the equipment.

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.