



60478.0 - INGLÊS

Data de Correção: 23/01/2017

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INSTRUCTIONS MANUAL



FOOD PROCESSOR STAINLESS STEEL, PLATES 203mm DIAMETER

MODEL
PAIE-N

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1. Introduction

1.1 Safety

When incorrectly used this equipment is a potentially DANGEROUS machine. Before using this equipment, read this Instructions Manual carefully and keep it accessible for future consulting.

To avoid accidents, injure or damages to the equipment, respect the following instructions:

1.1.1 In order to avoid the risk of electric shocks and damage to the machine, never operate it wearing wet clothes or shoes, install the equipment on a wet or humid surface nor dip it in water or any other liquid, and do not spray water directly on it.

1.1.2 The use of the equipment must be always supervised specially when used next to children.

1.1.3 Before cleaning and when not in use or before inserting or removing accessories, maintenance, or other services, disconnect machine from power source.

1.1.4 Do not use the equipment if the cord or the plug is damaged. Do not leave the electric cable on the edge of the table or counter nor let it touch hot surfaces.

1.1.5 Do not use the equipment if it is not working correctly, nor if it has been damaged in any way. In case that happens, take the equipment to the nearest Technical Assistance to check it up.

1.1.6 The use of accessories not recommended by the manufacturer may cause personal hurt.

1.1.7 Keep your hands or any tool out of the machine while operating to avoid personal hurt or any damage to the equipment.

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

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 switching the equipment ON, check if 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 feeding opening. Always use the Stumpers.

1.1.12 Never introduce the fingers or any other object inside the opening where processed food comes out.

This equipment has been designed to be used in commercial kitchens, such as: restaurants, cafeterias, hospitals, bakeries, butcheries and so on.

This equipment is not recommended to be used:

- when continuous industrial production is necessary.
- work place has a corrosive or explosive atmosphere or it is contaminated with steam, dust or gas.

IMPORTANT

This equipment has a security system to guarantee the operator integrity. The operation of this equipment must be performed as described in the item "Operation" of this manual. Other procedures to operate this equipment are not safe and must not be used.

IMPORTANT

For the operator safety this equipment has a safety system not allowing to be accidentally started after an eventual electricity failure.

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.

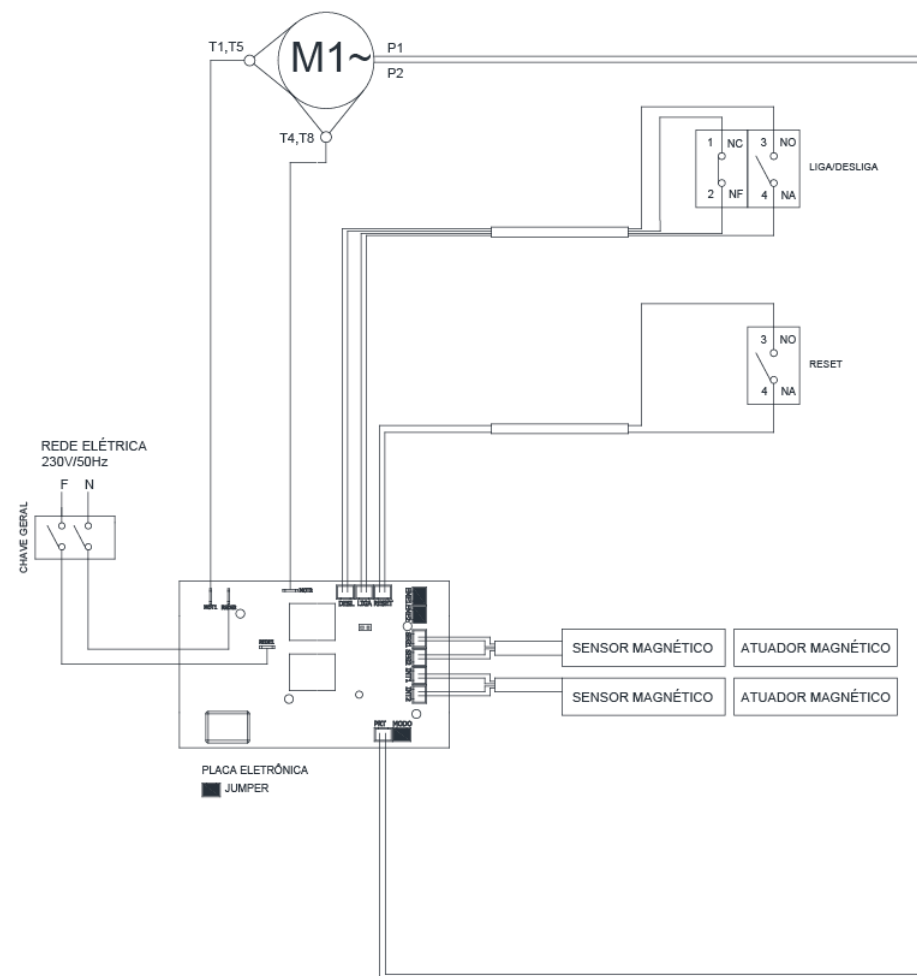
IMPORTANT

In case of emergency, unplug the equipment.

IMPORTANT

Never spray water directly on the equipment.

7. Electric 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.

* 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.

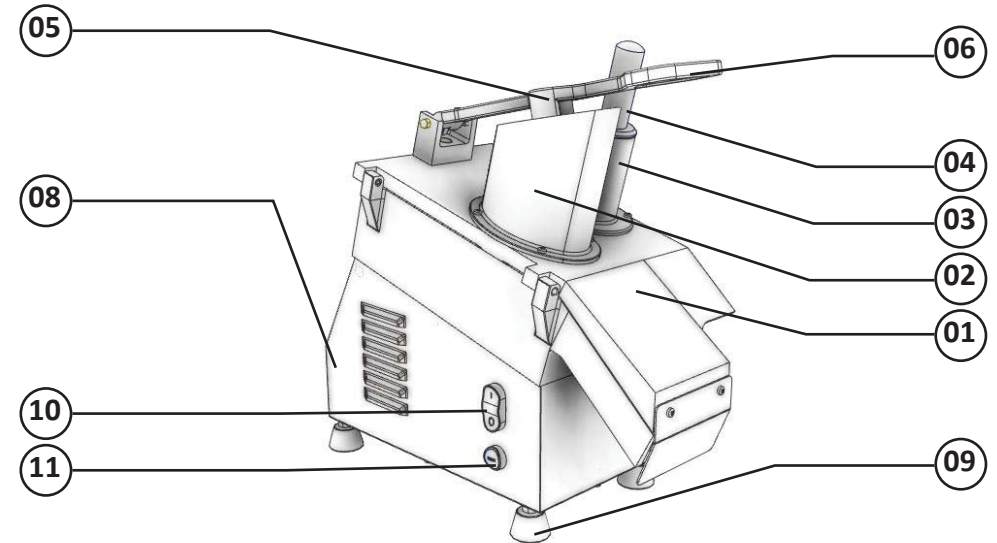
2 – Each three month checks:

- 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

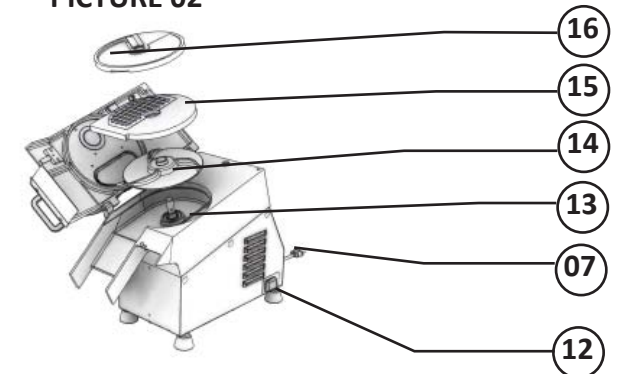
1.2 Main Components

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

PICTURE 01



PICTURE 02



- 01 – Chamber Lid
- 02 – Great Throat
- 03 – Small Throat
- 04 – Small Stumper
- 05 – Great Stumper
- 06 – Stumper Stem
- 07– Cord
- 08– Motor Housing

- 09 - Feet
- 10 – ON/OFF Switch
- 11 – Reset Button
- 12 – General Switch
- 13 – Plates Chamber
- 14 – Expeller Dish
- 15 – Cube Grid
- 16 – Slicer Plate

1.3 Technical Characteristics

This equipment is suited to execute several cut types such as slice, shred and grate. It can process a great variety of vegetables, keeping its nutritious proprieties, color and juice, avoiding waste and saving the cutting uniformity.

TABLE 01

CHARACTERISTIC	UNIT	PAIE-N
Average Production	kg/h	Até 400
Voltage	V	230
Frequency	Hz	50
Power rating	W	1100
Height	mm	580
Width	mm	260
Depth	mm	630
Net Weight	kg	25
Gross Weight	kg	28

1.4 Available Plates

In the following Table 02 you will find the available Plates for your processor:

TABLE 02

PLATES COMING ALONG WITH THE EQUIPMENT	
NAME	MODEL
-	-

OPTIONAL PLATES (Sold in Separate)	
NAME	MODEL
SLICER PLATE - 1 mm	E1
SLICER PLATE - 3 mm	E3
SLICER PLATE - 5 mm	E5
SLICER PLATE - 10 mm	E10
DENTED SLICER PLATE - 3 mm	EH3

TABLE 03

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

DENTED SLICER PLATE - 7 mm	EH7
SLICER SCALLOP CUT - 2mm	W2
SLICER SCALLOP CUT - 3 mm	W3
SLICER SCALLOP CUT - 4 mm	W4
SHREDDER PLATE - 3 mm	Z3
SHREDDER PLATE - 5 mm	Z5
SHREDDER PLATE - 8 mm	Z8
SQUARE SHREDDER PLATE (JULIENE) - 2,5 mm	H2,5
SQUARE SHREDDER PLATE (JULIENE) - 3 mm	H3
SQUARE SHREDDER PLATE (JULIENE) - 7 mm	H7
DICING PLATE - 8x8 mm	GC8
DICING PLATE - 12x12 mm	GC12
DICING PLATE - 16x16 mm	GC16
FRENCH FRY PLATE - 10 mm	GP
GRATER PLATE	V

IMPORTANT

TABLE 03 (Selecting Cut Table) gives a 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 03

SELECTING CUT TABLE		
PRODUCT	CUT TYPES	PLATES
Beetroot	Slices	E3, E5, E10
	Scallop Cuts	W2, W4
	Dices	E10 + DICING PLATE
	Shredder	Z3, Z5, Z8
	Square Shredder	H2.5, H3, H7, EH3, EH7
Carrot*	Slices	E1, E3, E5, E10
	Scallop Cuts	W2, W4
	Dices	E10 + DICING PLATE
	Shredder	Z3, Z5, Z8
	Square Shredder	H3, H7, EH3, EH7
	Grater	V
Cabbage	Strips	E1, E3*, E5*, E10*
Mushroom	Slices	E1, E3, E5
	Dices	E10 + DICING PLATE
Onion	Slices	E1, E3, E5, E10
	Dices	E10 + DICING PLATE
Pepper	Slices	E1, E3, E5, E10
Radish	Slices	E1, E3, E5
	Scallop Cuts	W2, W4
	Shredder	Z3, Z5, Z8
	Square Shredder	H3, H7, EH3, EH7
Leaves (*)	Strips	FH3, FH7
Batata	Slices - Chip's	E1, E3, E5
	French Fries	E10 + FRENCH FRY PLATE
	Dices	E10 + DICING PLATE
	Straw	Z3, Z5, Z8
	Square Shredder - Juliene	H3, H7, EH3, EH7
	Scallop Cuts	W2, W4
Banana	Slices	E3, E5
Orange	Slices	E5, E10
Apple	Slices	E1, E3, E5
Papaya	Dices	E10 + DICING PLATE
Coconut	Shredder	Z3, Z5, Z8
	Grater	V

***For these products, we recommend to use only the small throat. Using the big throat will result in a bad product processing quality.**

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.

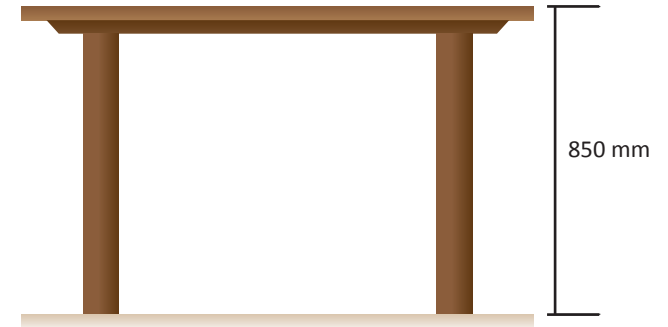
Cables touching the floor or close to the machine need to be protected against short

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.



2.1.2 Electrical Installation

Before plugging the equipment on the socket, make sure the network voltage is the same as indicated on the cord label.

The power plug has 3 (three) pins, the middle one is designed to grounding – Ground Pin. All the 3 (three) pins must be properly connected before operating the equipment.

2.2 Pre Operation

IMPORTANT

Before putting in the Chamber Lid, check if the plate is well fitted, avoiding damages to the equipment.

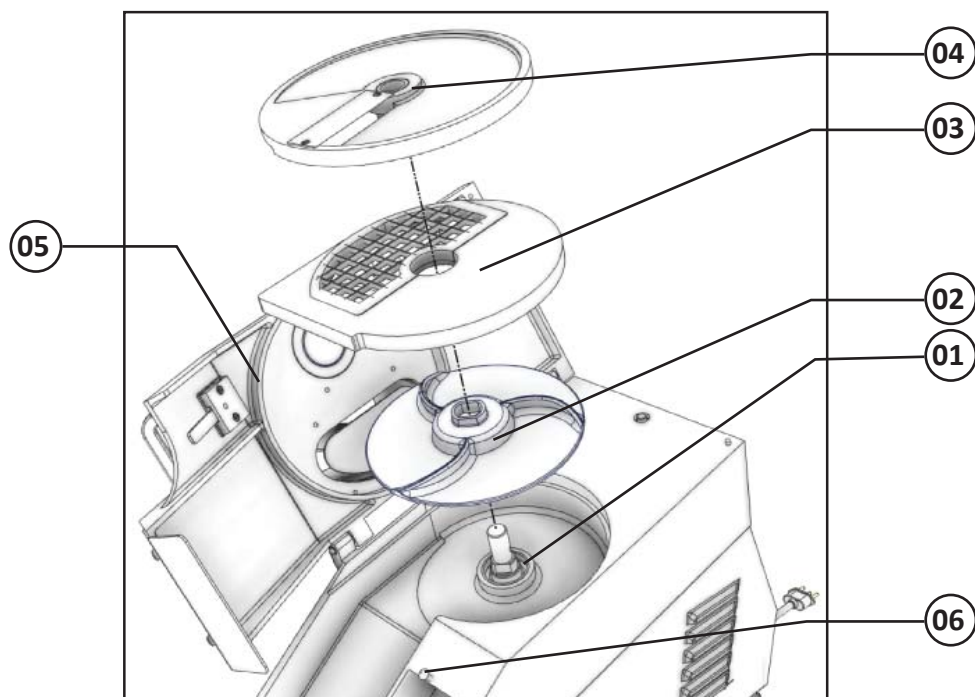
First, make sure the equipment is stable in its position. Before using the equipment, the parts that will be in contact with the product that will be processed shall be washed with water and soap (see item 3.4 Cleaning).

2.2.1 Assembling the Plates

- 1) Place the Expeller Dish #02 (Pic.03) in the Shaft #01 (Pic.03);
- 2) Select the desired Plate #04 (Pic.03) and fit it in the shaft #01 (Pic.03);
- 3) Place the Chamber Lid #05 (Pic.03);
- 4) Close the Chamber Lid #05 (Pic.03), making sure that it is perfectly locked by the Open/Close switch trigger #06 (Pic.03).

When you desire the dices or french fries cut it is necessary to choose the corresponding plate and insert it after the Expeller Dish #02 (Pic.03) and select Slicer Plate E10.

PICTURE 03



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

3.5 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.

IMPORTANT

Expeller Dish shall always be used independently of the Plate is currently in use. Before opening the Chamber Lid , make sure the Plate is completely stopped.

IMPORTANT

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

3. Operation

3.1 Starting

To turn your equipment ON, proceed as described below:

- 1) Make sure the Chamber Lid is closed and properly locked by the Open/Close switch trigger;
- 2) Check if the Great Stumper is properly placed in the Great Throat.
- 3) Make sure the General Switch is on position "I" (ON) and if the plug is connected;
- 4) Press the Reset Button.
- 5) Press the ON Switch "I", making the equipment to turn on.

IMPORTANT

The out load of the products happens by gravity. Because of this, the outlet opening must be free to avoid accumulating products inside of the machine.

Cleaning inside the Chamber must be performed regularly; otherwise, the products that are going to accumulate in this place are going to obstruct the outlet opening.

3.2 Operation Procedures

Food Processors are equipment that work constantly, this way it is necessary that feeding is also constantly. This equipment was designed to work in two ways:

1) Feeding through the Great Throat.

For this procedure, put the Great Stumper away and put the product to be processed inside the Great Throat. Then, place the Great Stumper on the Great Throat and gently push the product down.

2)Feeding through the Small Throat (Indicated to continuous processes).
For this procedure, remove the Small Stumper, and put the product to be processed inside the Small Throat. Then, place the Small Stumper on the Small Throat and gently push the product down using the Small Stumper.

IMPORTANT

Under no circumstances, use hands or other objects to push the product to be processed inside the Plates Chamber. Always use the pushers supplied with the machine to perform this operation.

3.3 Safety System

This equipment has three safety devices:

- a)The first one avoids the equipment to turn on with the Chamber Lid opened.
- b)The second device is activated when the Great Stumper is lifted and removed from the Great Throat. The equipment is turned off and returns to its work when the Stumper is placed back.

IMPORTANT

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

3.4 Cleaning

IMPORTANT

Do never clean the equipment if connected to the electric network.

The equipment shall be totally cleaned and sanitized:

- Before being used the first time;
- After every day's operation;
- When it has not been used during a long time;
- Before operating it after a long period unused.

Some parts of the equipment may be removed for cleaning , such as:

- Chamber Lid;
- Small Stumper;
- Any kind of Plate;
- Expeller Dish;

All the movable parts must be removed and cleaned.
Next it is described the procedure to remove the movable parts.

3.4.1 How to Disassemble

- 1)Turn the General Switch OFF; then unplug the cord from the electrical grid;
- 2)Remove the Small Stumper;
- 3)Remove the Chamber;
- 4)Remove the Plate;
- 5)Remove the Dicing Plate;
- 6)Remove the Expeller Dish.

IMPORTANT

Never spray water directly on the equipment.

IMPORTANT

Never clean the machine when it is connected to the power point, always unplug the machine before cleaning. Before removing the Chamber Lid, make sure the Plate is completely stopped.

IMPORTANT

Wash all the movable parts with hot water and neutral soap. Use a wet cloth with the same solution to clean the Housing and the Plates Chamber.

IMPORTANT

When washing the plates, take care with its blades. Do not hit the blades with hard objects to avoid kneading.

IMPORTANT

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