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69962.7 - ENGLISH

Data de Revisão: 03/12/2021

- 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.

INSTRUCTIONS MANUAL



CENTRIFUGE JUICER

MODEL
CSE

SUMMARY

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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 away from the moving parts.

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 Do not use the equipment outdoors.

1.1.11 Do not leave your equipment working without supervision.

1.1.12 When performing the electrical installation of the equipment, connect the grounding wire according to the local safety norms.

1.1.13 For your safety, the temperature of the processed products must not exceed 40°C.

1.1.14 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:

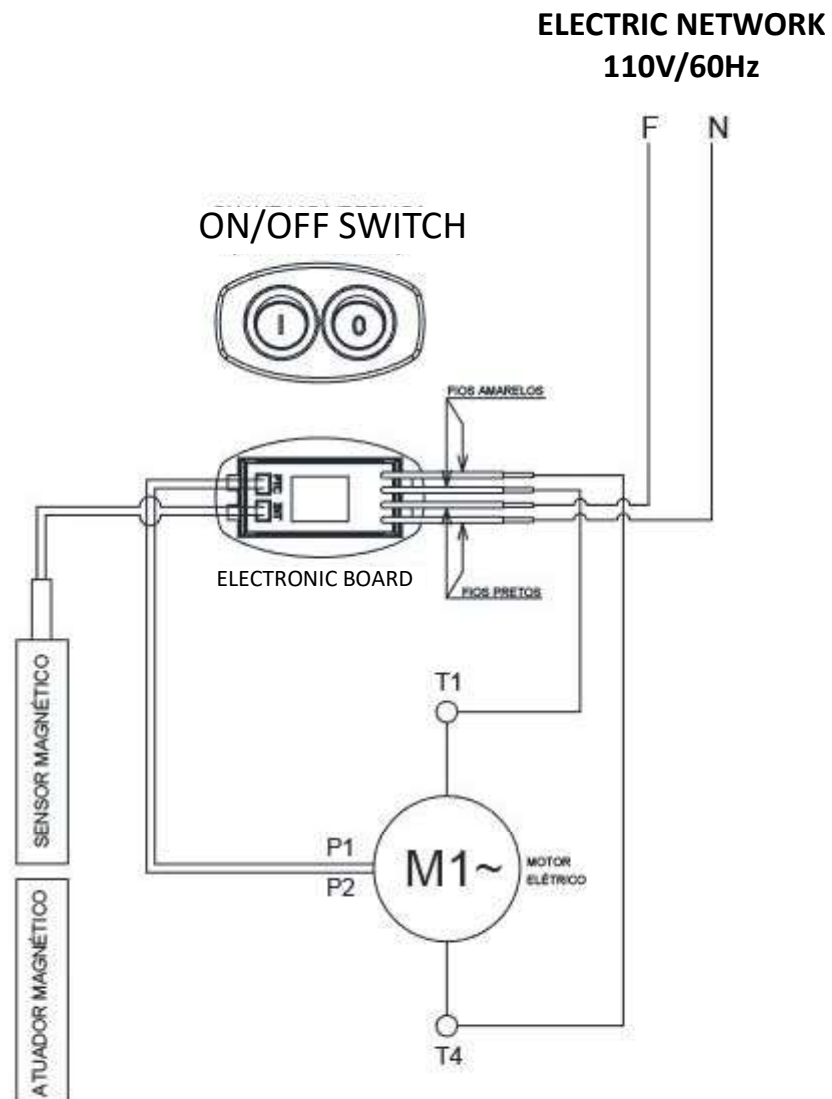
- when continuous industrial production is necessary.
- work place has a corrosive or explosive atmosphere or it is contaminated with steam, dust or gas.

IMPORTANT

To provide more safety to the Centrifuge Juicer users, this equipment has an electronic system that avoids the machine to be turned ON without the Liquid Chamber Lid (#02 Pic. 01) on its working position.

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7. Electric Diagram



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.

1.2 Main Components

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

PICTURE 01



- 01– Feeding Throat
- 02 – Liquid Chamber Lid
- 03 – Fast Lock
- 04 – Outlet tube
- 05 – Motor Housing
- 06 – ON Switch and OFF Switch
- 07 – Base

- 08– Waste Exit Opening
- 09 - Sieve
- 10 – Lid Sensor
- 11 – Liquid Chamber
- 12 - Cup
- 13- Stumper
- 14– Collector Bowl

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
- Check that all screws and nuts are tight to avoid possible damage to the equipment.

TABLE 04

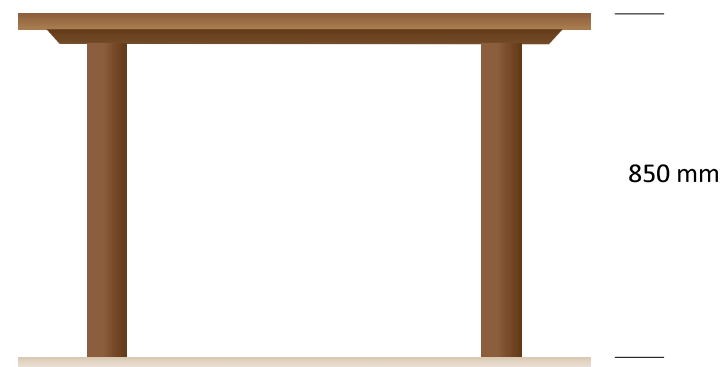
| PROBLEM | CAUSES | SOLUTIONS |
|--|--|----------------------------------|
| The equipment does not switch ON. | Wrong starting procedure. | Read item 3.1 Starting. |
| | Motor thermal protection turned ON. | Wait some minutes and try again. |
| | Electricity shortage. | Check network. |
| | Problem 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. |

1.3 Technical Characteristics**TABLE 01**

| CHARACTERISTICS | UNIT | CSE |
|-----------------|------|------|
| Rotation | rpm | 3500 |
| Voltage | V | 110 |
| Frequency | Hz | 60 |
| Power rating | W | 660 |
| Height | mm | 570 |
| Width | mm | 600 |
| Depth | mm | 350 |
| Net Weight | kg | 13,7 |
| Gross Weight | kg | 20 |

2. Installation e 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.

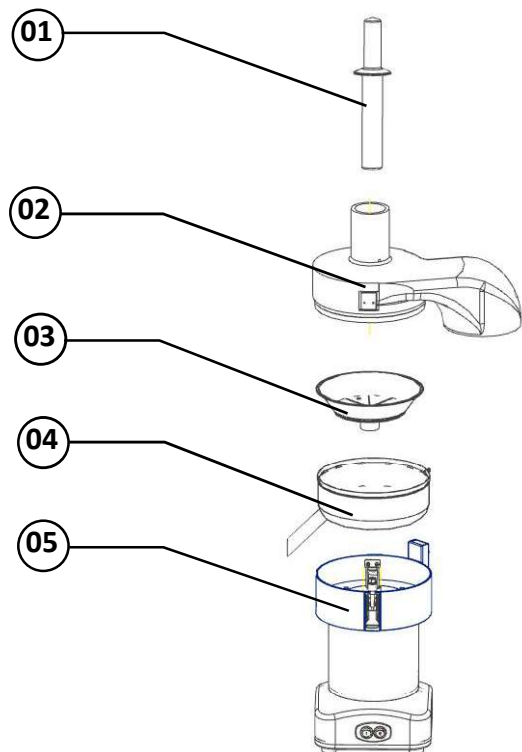
IMPORTANT

Make sure the network voltage where the equipment is going to be installed is the same as indicated on the cord label.

2.2 Pre Operation

Before using the Centrifuge Juicer, the parts that will be in contact with the product that will be processed shall be washed with water.

Assembly Sequence



- 01 - Pusher
- 02 - Liquid Chamber Lid
- 03 - Sieve
- 04 - Liquid Chamber
- 05 - Motor Support Flange

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

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.

3. Operation

3.1 Starting

Make sure the Sieve is properly fitted in the Central Shaft and Liquid Chamber Lid is fixed by the Fast Lock.

-Put the plug into the socket.

-To start the equipment, just press the "I" Key (#01 Pic.01).

-To turn the equipment OFF, just press the "O" Key (#02 Pic. 01).

-If the Lid is removed from its operating position with the machine ON, for safety, the equipment will turn OFF. In case this happens, place the Lid back to its working place, press the "O" Key and turn the machine ON pressing the "I" Key.

3.2 Feeding Procedures

Before using the equipment, the parts that will be in contact with the product that will be processed shall be washed with water and neutral soap (see item 3.4 Cleaning and Sanitizing).

Make sure the equipment is firm in its working position.

IMPORTANT

Before using the equipment, always verify the sieve. If you detect any damage, do not use the equipment and contact the nearest SIEMSEN technical assistant.

To feed the Centrifuge Juicer, follow the steps bellow:

1.Remove the Stumper from the Feeding Throat located on the Liquid Chamber Lid;

2.Cut the products to be centrifuged in a way they can be introduced in the Feeding Throat, mentioned above;

3.Press the ON Key to start the Centrifuge Juicer;

4.Introduce the pieces into the Feeding Throat and, with the Stumper, press them gradually down;

5.After processing the first load, remove the Stumper and repeat step 4 as many times as it is necessary until all the pieces are processed;

6.Pay attention to the volume of juice that it is running by the Liquid Chamber nib, for the juice not to overflow the Cup;

7.With some products, it can happen an obstruction of the waste exit opening

if there is a great quantity of the product to be processed. This can be seen if pieces of the fruit are going out with the juice or when waste stops falling into the bowl collector or by the Outlet pipe;

8. In this case, turn the machine OFF (even from the electrical network), loose the Fast Lock and remove the Liquid Chamber Lid;

9. Remove the waste that is obstructing the exit, wash the Liquid Chamber Lid with water, assemble the Lid back in the machine fixing it by the Fast Lock and continue to process the products;

10. When processing different products, all the parts that were in contact with the previous product must be removed from the machine, cleaned and reinstalled.

3.3 Safety System

3.3.1 Sensor to monitor the Liquid Chamber Lid

To provide more safety to the users, this Centrifuge Juicers CSE has a sensor that avoids the machine to be turned ON without the Liquid Chamber Lid on its working position.

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.

3.3.2 Reset System

For your safety, this equipment has a security system that prevents its involuntary operation after an eventual electricity failure.

After electricity is reestablished, press the OFF Switch and then press the ON Switch.

IMPORTANT

Never clean the equipment if connected to the electric network. To do so, unplug it. Before removing the Liquid Chamber Lid, make sure the motor is completely stopped.

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

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 Cleaning

IMPORTANT

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:

- Stumper;
- Liquid Chamber Lid;
- Liquid Chamber;
- Cup;
- Collector Bowl.

Wash all the parts with water and neutral soap.

There are situations in which throwing a simple cup with water in the feeding throat with the machine ON, can satisfactory clean the sieve, lid and liquid chamber.

All the movable parts that were in contact with the processed food must be removed and cleaned.

Below, we describe the procedure to be followed to remove the removable parts:

1. Turn the machine OFF and unplug it from the socket;
2. Loosen the Fast Lock, hold the liquid chamber by the nib and remove the Liquid Chamber Lid pulling it up;
3. Hold the Sieve with both hands and pull it up. If the Sieve does not leave, turn it anticlockwise and pull it up again.
4. Remove the Liquid Chamber;
5. Wash all the removed parts with running water;
6. To assemble the parts, follow the instructions on item 2.2 Pre Operation (Assembling).

To assemble the parts, follow the inverse path.

IMPORTANT
Never spray water directly to the equipment.

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.

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
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.