



USER MANUAL
FOOD PROCESSOR
MODEL
PA-7L PIZZA

5.2 Adjustments and Replacement of Components

5.2.1 Blades Sharpening

The blades are removable and, thus, can be easily sharpened; however special attention must be paid to keep the cut angle. The blades must be sharpened by using thin sand paper or a file. Use a screw driver to remove the blades.

5.3 Electrical Plan Mod. PA-7L PIZZA

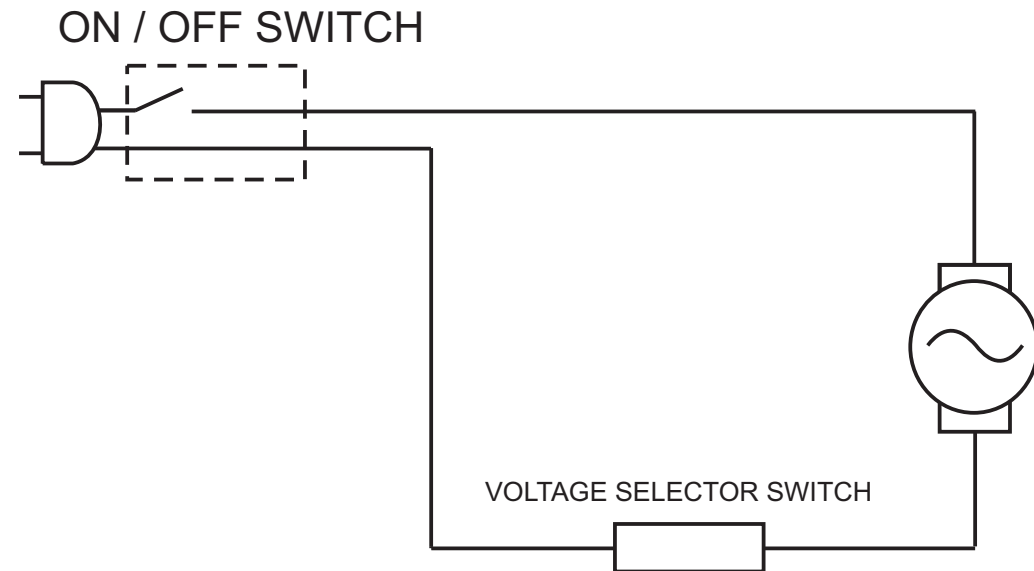


Table - 04

Problems	Causes	Solution
* Irregular cut.	* Edgeless disc blades.	* Do the sharpening of blades as indicated on item 5.2.1 (Blades Sharpening)
* The disc stops during the operation	* Lack of electricity on the machine * Problem on the internal or external electric circuit of the machine	* Check if the plug is connected to the power point and if there is Electricity. * Call Technical Assistance.
* Burnt smell or smoke	* Problem on the electric motor or other electrical part	* Call Technical Assistance.
* The machine turns on but the disc takes too long to start spinning	* Faulty motor start capacitor *Skidding belts	* Call Technical Assistance. * Call Technical Assistance.
* Strange noises.	* Disc not properly positioned * Faulty ball bearings * Disc chamber not properly attached	* Remove the Disc Chamber and place it properly. * Call Technical Assistance. * Tighten the Maniples N°.07 (Pic.01)
* Disc Chamber leak	* The maniples N°.07 (Pic.01) are loose * Dirt accumulation between the base N°.10 (Pic.01) and the Disc Chamber N°.02 (Pic.01)	* Tighten the Maniples N°.07 (Pic.01) * Do the cleaning, as indicated on item 3.4, page 07.

Summary

1. Introduction	02
1.1 Safety	02
1.2 Main Components	02
1.3 Technical Characteristics	04
1.4 Available Disc	04
2. Installation and Pre Operation	04
2.1 Installation	04
2.2 Pre Operation	05
3. Operation	05
3.1 Activation	05
3.2 Disc Placement	06
3.3 Feeding Procedure	06
3.4 Cleaning	07
4. General Safety Rules	08
4.1 Basic Operation Procedures	08
4.2 Safety Procedures and Notes Before Switching the Machine On	09
4.3 Routine Inspection	10
4.4 Operation	10
4.5 After Finishing the Task	10
4.6 Maintenance Operation	11
4.7 Warnings	11
5. Problemas Analysis and Solutions	11
5.1 Problems, Causes e Solutions	11
5.2 Adjustment and Components Replacement	13
5.3 Electric Diagram Mod. PA-7L PIZZA	13

1. Introduction

1.1 Safety

When misused, the Food Processor PA-7L Pizza can be potentially DANGEROUS. Maintenance, cleaning or any other service on this machine must be made only by properly trained technicians and the power plug must be disconnected. For your safety, the following instructions must be followed in order to avoid accidents:

- 1.1.1 Unplug the machine when you need to remove any removable part during cleaning, maintenance or any other operation.
- 1.1.2 Never make use of any tool or instrument that is not originally part of the machine during any operation.
- 1.1.3 Make sure that the disc N°. 01 (Pic.03), and the disc chamber N°. 02 (Pic.01), are firm on their positions.
- 1.1.4 Never use water jets directly upon the machine.
- 1.1.5 Never use clothes with wide sleeves, specially on the wrists during the operation.
- 1.1.6 Never insert your finger or any other object, if not the Pusher N°.01 (Pic.01), inside the throat No. 06 (Pic. 01).
- 1.1.7 Never open the disc chamber N°. 02 (Pic.01) without knowing for sure that the disc has come to a complete stop N°. 01 (Pic.03).
- 1.1.8 Never insert fingers or any other object inside the exit opening of processed products. Always keep hands away from movable parts.
- 1.1.9 Never start the machine with wet hands, shoes or clothes.
- 1.1.10 When setting the machine, do not forget to connect the ground wire.



1.2 Main Components

All components of this machine were made of raw materials carefully selected for each function, according to the test patterns and Siemens experience.

DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance Operation.

4.6.1 Danger

Every maintenance operation is dangerous when the machine is ON. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT
Always remove the plug from the power point in any case of emergency.

IMPORTANT
Do not force the pusher to push the product into the machine. Use cooled products for better performance.

4.6.2 Advices

Electrical or mechanical maintenance has to be undertaken by qualified personnel.

Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

5 Analysis and Problems Solving

5.1 Problems, causes and solutions

The Food Processors PA-7L Pizza were designed to operate with minimum maintenance. However, some irregularities may occur during its operation, due to the natural wear out caused by the equipment use.

If there is any problem with your machine, check the Table-03 bellow, where you will find some possible solutions.

4.3 Routine Inspection

4.3.1 Warning

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

4.3.2 Precautions

Check the motor and turning or sliding parts of the machine, in case of abnormal noises.

Check the tension of the belts and chains and replace the set when belt, chain or gears show signs of being worn out.

When checking tension of belts or chain, DO NOT introduce 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 Warning

Do not operate the machine with long hair, which might touch any part of the machine, because it may lead to serious accidents. Tie your hair up well and/or cover your hair with a scarf.

Only trained or skilled personnel shall operate this machine. NEVER operate machine without all original safety devices in perfect condition.

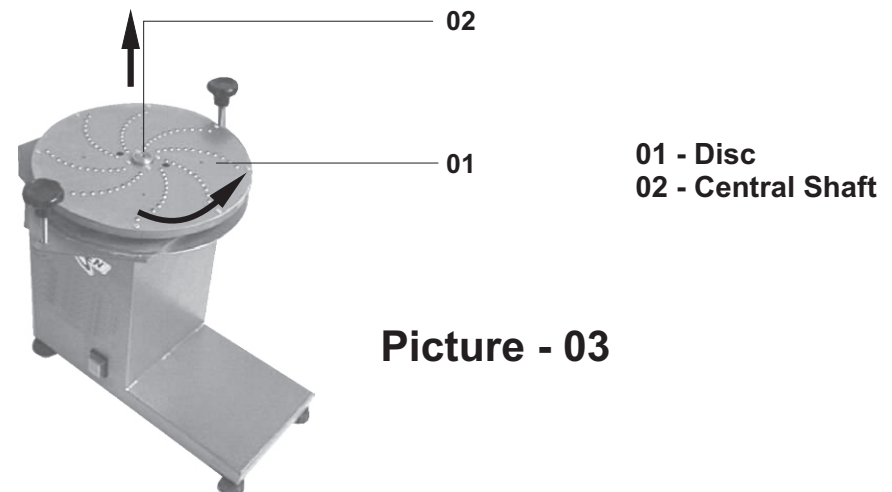
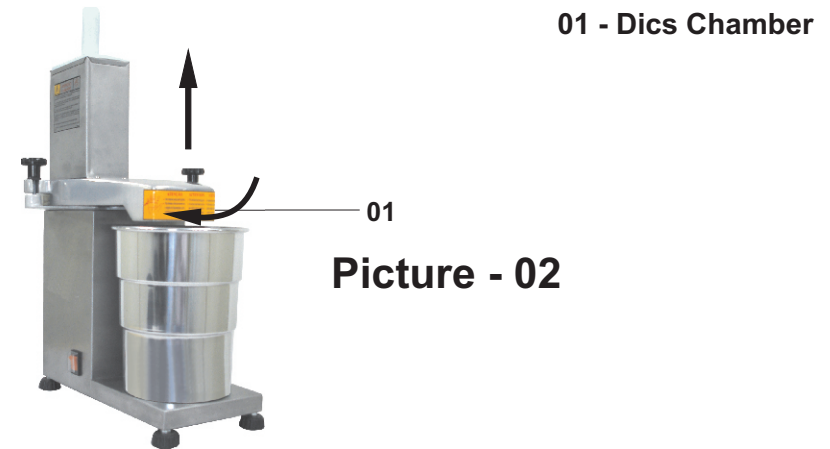
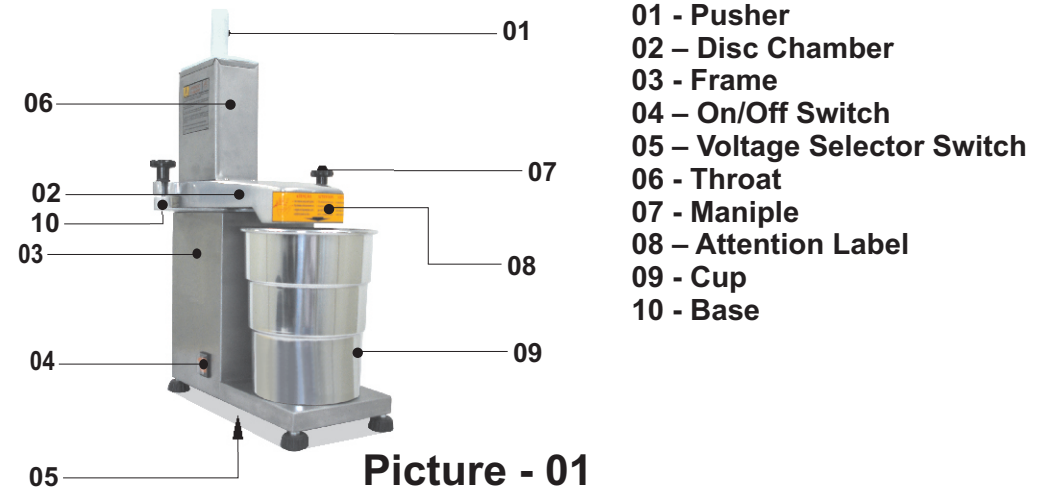
4.5 After Finishing the Work

4.5.1 Precautions

Keep the machine clean. Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning it.

Never clean the machine unless it has come to a complete stop.

Put all components back to their functional positions before turning it ON again.



1.3 Technical Characteristics

Table - 01

Thechnical Characteristics		PA-7L PIZZA
Voltage	[V]	110 / 220
Frequency	[Hz]	(*) 50 or 60
Power Rating	[CV]	0,5
Consumption	[kWh]	0,38
Height/Width/ Depth	[mm]	695x380x445
Net/Gross Weight	[kg]	24 / 26,5
Disc Diameter	[mm]	273

(*) There will be a single frequency option (50 or 60 Hz), depending on machine motor nominal frequency.

1.4 Available Discs

The Food Processor is a table top machine capable of carrying out several kinds of cuts, such as: slicing, shredding, grating, preserving the nutritive properties and color of food , also avoiding waste.

On table 02, there are the descriptions of the discs available, with cut dimensions and their respective codes.

Table - 02

Name	Aproxiamte cut dimension	Code
<i>Shredder Disc 5</i>	5mm diameter	28956.6
<i>Slicer Disc 1,5</i>	1,5mm Thickness	16523.9
<i>Grater Disc</i>	x-x-x-x-x-x	28958.2

2. Installation and Pre-Operation

2.1 Installation

To obtain a good performance of the machine, the Food Processor must be placed upon a stable surface, if possible with 850 mm height.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT MODIFY the original characteristics of the machine.
DO NOT REMOVE, TEAR OFF OR MACULATE any safety or identification labels of the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching Machine ON

IMPORTANT
Carefully read **ALL INSTRUCTIONS** of this manual before turning the machine **ON**. Be sure to be familiar with the instructions and that you have well understood all 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 could cause electrical shocks as well as electrical leak. Before using the equipment, check conditions of all wires and cables.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure has to be very clear to the operator.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

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

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, and after reading carefully the entire manual.

4.1 Basic Operation Practices

4.1.1 Dangers

Some areas of the electric device have parts and terminals that are 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, keys and knobs with wet hands, wet clothes and/or wet shoes. By not following these instructions, operator could be exposed to severe electrical shocks or even to a fatal 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 used when necessary. Before any kind of maintenance, physically remove the plug from its 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.

Never use a manual command (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 turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Check the voltage of the power source where the machine will be connected to (if it is 110 or 220 Volts). Then, adjust the machine voltage to the voltage available, by switching the voltage selector on the lower part of the equipment.

The power cord has two flat pins and a round pin, which is the grounding – ground wire. It is mandatory that the three pins are properly connected, before switching the equipment on.

2.2 Pre-Operation

IMPORTANT

Before placing the Disc Chamber, check if the disc is well attached, this way avoiding damages.

Initially, check if the Food Processor is firm on its position. Before using it, you must wash all the parts in contact with the food to be processed with water and soap.

3. Operation

3.1 Activation

IMPORTANT

Always turn the machine off, if you want to change the disc. Wait until the disc stops completely, before removing the Disc Chamber.

Note

For your safety, read all the labels on the machine.



ATENÇÃO

- Esta máquina possui partes girantes.
- Não introduza a mão nesta abertura com a máquina em funcionamento, ou até a completa parada do disco.

ATTENTION

- This machine has turning parts.
- Do not put your hands into this gap with the running machine or until it is completely stopped.

ATENCIÓN

- Esta máquina posee partes girantes que cortan.
- No introduzca la mano en esta abertura cuando la máquina esté en funcionamiento o hasta la completa parada del disco.

Be sure that the Disc Chamber is properly locked. The machine starting is made by pressing the ON/OFF red button N°.04(Pic.01), located on the left side of the machine.

3.2 Discs Placement

3.2.1 - With the machine turned off and the disc motionless, remove the pusher N°.01 (Pic.01) and remove the Disc Chamber N°.02 (Pic.01). For such end, release the maniples N°.07 (Pic.01) and rotate the Disc Chamber N°.02 (Pic.01) clockwise for about ¼ of a turn.

3.2.2 – Be careful with the blades of the selected disc. Attach it to the shaft N°.02 (Pic.03), subtly rotating it anti-clockwise, in order to obtain a perfect locking.

3.2.3 – Attach the Disc Chamber N°.02, making sure that the same is properly locked. To do it, tighten the maniples N°.07 (Pic.01).

3.3 Feeding Procedures

IMPORTANT
Under no circumstances use instruments to push the product to be processed into the Disc Chamber, and never use your hands. Always use the pusher N°.01 (Pic.01) to carry out the referred operation.

The food processors are machines that work in high speed, and for such, it is necessary that the feeding happens very fast too.

To feed the machine, remove the pusher N°.01 (Pic.01), place the product to be processed inside the throat and push it down, always using the pusher.

IMPORTANT
Do not press too much the pusher to push the product into the machine. Use cooled products for a better performance.

3.4 Cleaning

IMPORTANT
Never do the cleaning with the machine turned on or connected to the power source. Before removing the disc chamber, make sure the disc has stopped completely.

All the removable parts must be removed and cleaned. Find below the procedure to be followed to remove the removable parts:

3.4.1 Turn off the machine and then disconnect it from the power source.

3.4.2 Remove the pusher N°.01(Pic.01), and the cup N°. 09 (Pic. 01).

3.4.3 Loosen the maniples N°. 07 (Pic.01).

3.4.4 To remove the Disc Chamber, rotate it as indicated on (Picture-02) Page 03.

3.4.5 Be careful with the blades, hold the disc and rotate it anti-clockwise and then pull it upwards. That's the way to remove it.

3.4.6 Wash all the parts with hot water and neutral soap, and use a piece of cloth, wet with the same solution to clean the Chamber Base.

IMPORTANT
When washing the discs be careful with the blades. Do not hit them with hard objects, avoiding damages.