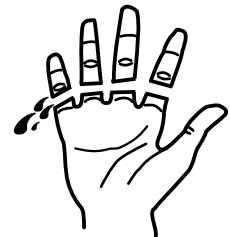


# *Instruction Manual*

## **FOOD PROCESSOR**



**CAUTION!**  
HAZARDOUS MOVING PARTS  
Disconnect Power Before  
Cleaning or Servicing



20136.7 - August/2003

**Model PAIE**



# ***INDEX***

<b>01 Main Precautions</b> .....	<b>01</b>
<b>02 Main Components</b> .....	<b>01</b>
<b>03 Technical Data</b> .....	<b>02</b>
<b>04 Discs and Grids</b> .....	<b>02</b>
<b>05 Installation</b> .....	<b>03</b>
<b>06 Pre Operation</b> .....	<b>03</b>
<b>07 Operation</b> .....	<b>03</b>
<b>08 Cleaning</b> .....	<b>05</b>
<b>09 General Advices</b> .....	<b>06</b>
<b>10 Electric Diagram</b> .....	<b>06</b>

# 1 Main Precautions

The PAIE must be carefully used and handled.

Always disconnect the machine from the electricity supply before cleaning, maintenance or services.

Never lift the hopper cover before being sure the discs are completely still.

Be careful when handling the discs as they have sharp blades.

Do not put hands in the hoopers nor in the discharge opening.

Only use the pusher to feed the machine, never use any other kind of tools.

Never use water jets directly on the machine .

Stop the machine immediately if you hear abnormal noises, or fear that injuries may occur.

Install the machine on a level, non-slippery surface and always keep children and visitors away from it.

# 2 Main Components

The PAIE is equipped with a safety feature: the motor stops automatically when hopper cover No.09 (picture - 01) is opened and starts again when hooper cover is closed back.

The same happens with pushers No.02/07 (picture - 01), when they are lifted the motor stops and starts again when the pushers are down.

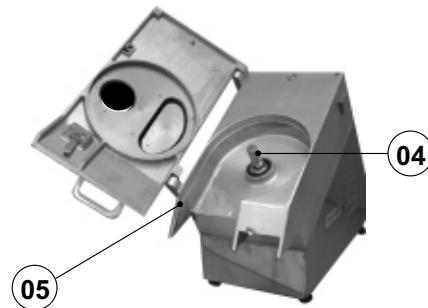
All the machine components are made of either anodized aluminum or burnished stainless steel.

Picture - 01

Picture - 02



- 01 - Ram Feed Arm
- 02 - Pusher
- 03 - ON/OFF Switch
- 04 - Tubular Hooper
- 05 - Motor Housing
- 06 - Frame
- 07 - Pusher
- 08 - Bulk Feeding
- 09 - Hopper Lid



- 01 - Slicer Disc
- 02 - Dicing Grid 12x12mm
- 03 - Expeller Disc
- 04 - Shaft
- 05 - Grid Support

Picture - 06



# 9 General Advices

Always switch the machine off before cleaning and maintenance.

Provide enough space around the machine to avoid breakings.

Always keep the floor dry. Wet floors may cause slippings.

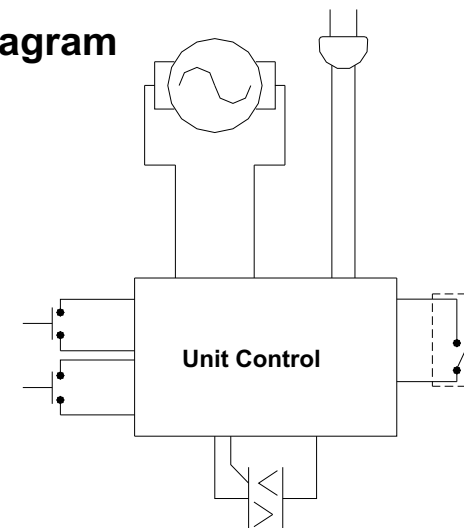
Always switch the machine off in case of electricity lack.

Never let dust or water to get into the electrical and mechanical components of the machine.

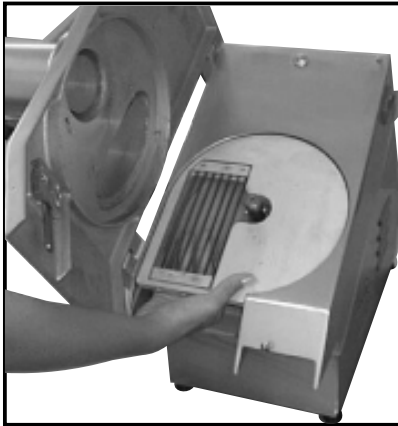
Do not modify the original features of the machine.

Do not take out or tear off any safety or identification label.

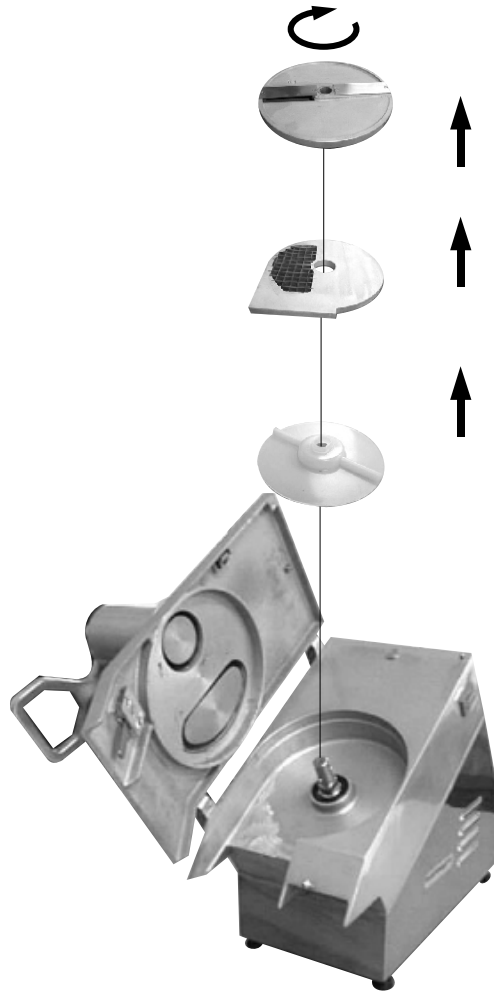
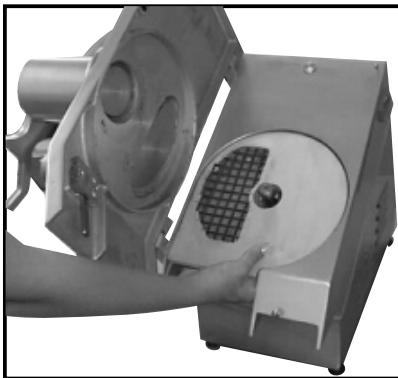
# 10 Electric Diagram



### French Fry Grid



### Dicing Grid



## 3 Technical Data

Table - 01

Technical Data	Units	PAIE
Average Production	[kg/h]	up to 400
Voltage	[V]	110 or 220 (*)
Frequency	[Hz]	50 or 60 (*)
Rating	[HP]	0,25
Consumption	[kW/h]	0,2
Height	[mm]	440
Width	[mm]	250
Depth	[mm]	590
Net Weight	[kg]	24,5
Gross Weight	[kg]	25,5

(\*) All machines are wired with frequency and voltage as ordered.

## 4 Discs and Grids available

Table - 02

Denomination	Code
Shredder Disc Z3	09610.5
Shredder Disc Z5	09612.1
Shredder Disc Z8	09613.0
Dice Shredder Disc H3 - <i>Juliene</i>	09434.0
Dice Shredder Disc H7 - <i>Juliene</i>	12529.6
Slicer Disc E1	09604.0
Slicer Disc E3	09605.9
Slicer Disc E5	09606.7
Slicer Disc E10	09607.5
Scallop Cut Disc W2	12553.9
Scallop Cut Disc W4	09616.4
Grater Disc V	09609.1
Dicing Grid 8x8 mm	13718.9
Dicing Grid 12x12 mm	10172.9
Dicing Grid 16x16 mm	13719.7
French Fry Grid	09615.6
Expeller Disc	09538.9

## 8 Cleaning

**IMPORTANT: ALWAYS DISCONNECT THE MACHINE FROM THE ELECTRICITY SUPPLY AND BE SURE THE DISC KNIFE IS STILL BEFORE CLEANING.**

Open hopper cover. Remove the opened cover from the frame sliding it backwards until it is completely off its hinges, as shown on picture - 06, page 7.

Wash all the parts with warm water and soap, and wipe dry.

Never use hard objects like: knives, forks or similars to remove food sticked to the blades. You may use a potatoe or a carrot to do it.

## 5 Installation

The food processor PAIE must be installed on a firm working surface possibly a table.

The height of the surface should be about 85 cm. In front of the discharge exit must be placed a tray to collect the processed food.

Check the voltage of the machine. The voltage must be the same of the electricity supply voltage.

Grounding wire must always be connected.

## 6 Pre Operation

Check if the machine is firm, no movement shall be allowed on the supporting surface.

Wash all the discs with warm water and neutral soap, and wipe dry.

**IMPORTANT: The expeller disc, shown on picture - 03 below, shall always be placed below any disc knife.**

Picture 03



Expeller Disc

## 7 Operation

### Hoopers:

To get a good result from the operation select the correct hooper to introduce the product in the machine, for example: for small products, like carrots, use the tubular hooper No.04 (picture - 01) and for big products, like potatoes, use the bulk Feeding No.08 (picture - 01).

The pusher must be pressed down with strength otherwise food can be stucked in the hoopers causing irregular cuttings.

The food processor PAIE works at a high speed, therefore requires a fast feeding too.

When preparing a salad always start processing the softer products then the harder ones.

You can control the size of the grain when using the grater disc V by the strength you put on the pusher, if you press it down lightly you get a small size grain, on the contrary a big size grain will be obtained.

### Starting operation:

Check if the expeller disc is placed on the shaft.

The expeller disc is always the first to be placed on the shaft, it must be fitted perfectly.

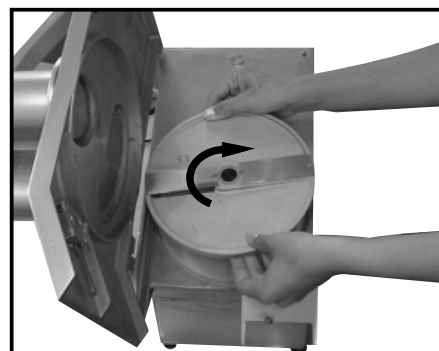
Then select the disc knife you wish to use and place it carefully on the shaft, turning it clockwise to lock it, as shown on picture - 04 below.

Close the hopper cover and check if the lock is also closed. Be sure that the hopper cover is duely closed and locked before switching on the machine.

To start the machine press the switch ON/OFF bottom No.03 (picture - 01).

**IMPORTANT: Be careful when handling the disc knives.**

### Picture - 04



Slicer Disc E5



Expeller Disc

You must use one cutter disc and one grid to obtain cubes or french fries cuttings. See picture - 05 on next page. **IMPORTANT: To obtain cubes or french fries cuttings only use the bulk feeding hooper.**

To insert them be sure that the PAIE is disconnected from the electricity supply and the shaft is still.

To open the hopper cover pull the trigger on the lower right side of the cover. The expeller disc is the first to be place on the shaft followed by the grid you want to use.

The grid blades must be on the left side of the machine so that the grid will slide down to its place.

Then after selecting the disc knife place it on the shaft, turning it clockwise to lock it.

Close the hopper cover and check if the lock is closed as well.

To remove the disc knife and the grid follow the inverse steps.