



USER MANUAL

PLANETARY MIXER

Model
BPS-30CE



METALÚRGICA SIEMSEN LTDA.
Rua Anita Garibaldi, nº 262 – Bairro: São Luiz – CEP: 88351-410
Brusque – Santa Catarina – Brasil
Fone: +55 47 3255 2000 – Fax: +55 47 3255 2020
www.siemsen.com.br - comercial@siemsen.com.br



E-mail: at@siemsen.com.br

- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.
DEVIDO À CONSTATANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

SUMMARY

| | |
|---|----|
| 1.Introduction | 01 |
| 1.1.Safety | 01 |
| 1.2.Main Spare Parts | 01 |
| 1.3.Technical Data | 02 |
| 2.Installation and Pre - Installation | 02 |
| 2.1.Installation | 02 |
| 2.2.Pre-Installation | 02 |
| 3.Operation | 02 |
| 3.1.Starting | 02 |
| 3.2.Feeding Procedures | 03 |
| 3.3.Agitators Assembling | 03 |
| 3.4.Bowl Assembling | 03 |
| 3.5.Cleaning | 03 |
| 4.General Safety Practices | 06 |
| 4.1.Basic Operation Procedures | 06 |
| 4.2.Warnings before starting the machine. | 07 |
| 4.3.Routine Inspections | 08 |
| 4.4.Operation | 08 |
| 4.5.After work | 09 |
| 4.6.Maintenance | 09 |
| 5.Problems Analysis and Resolution | 09 |
| 5.1.Problems, Causes and Solutions | 09 |
| 5.2.Eletric Diagram | 10 |

1. Introduction:

1.1 Safety

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

Remove plug from outlet when you wish to remove any removable part during cleaning, maintenance or any other operation.

Never make use of any tool or instrument that is not originally part of the machine for any operation. Be sure that removable parts are properly attached to its correct position.

Never throw water directly on the machine.

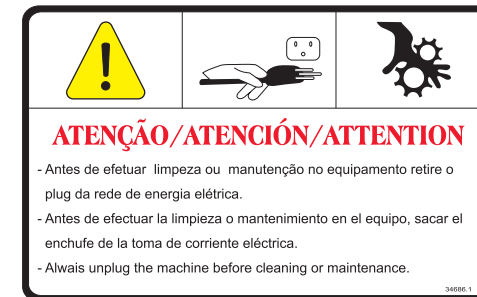
Keep hands off turning parts.

DO NOT operate the machine wearing wet clothes or wet shoes.

Be sure the machine is grounded.

Operator has to tie his/her hair up before starting the operation.

Keep this manual and have it handy for use any time.



1.2 Main Components:

All components that are part of the machine were designed and made to its proper function according to pattern tests and experience of Siemens. The new concept of the steel plate used in this machine makes it a sanitary safe and clean machine.

1.3 Technical Features

| Characteristics | U.M. | BPS-30CE |
|-----------------------------------|----------|------------|
| Bowl capacity (without agitators) | [litros] | 30 |
| Voltage | [V] | 110 or 220 |
| Frequency | [Hz] | 50 or 60 |
| Rating | [HP] | 1,5 |
| Consumption | [kW/h] | 1,1 |
| Height | [mm] | 1380 (*) |
| Width | [mm] | 520 |
| Depth | [mm] | 970 |
| Net weight | [l] | 150 |
| Gross weight | [kg] | 175 |

(*) Height with closed cage (+415mm with open cage).

Load Chart

| Model | Minimum Load | Maximum Load |
|----------|----------------------------------|----------------------------------|
| BPS-30CE | 2 liters or 30 eggs 1kg flour | 6 liters or 40 eggs 5kg flour |

2. Instalation and Pre Operation

2.1 Installation

Planetary Mixers Models BPS-30CE, shall be installed on flat and firm surface.

2.2 Pre-Operation

Check if the Planetary Mixer is stable on the surface. Before using the machine, remove and wash all removable parts. For your safety, read carefully iten "3.5 Cleaning" in this Manual.

3. Operation

3.1 Starting the machine

To start the machine **first** turn Timer (Nº 06 Fig. 01) **clockwise to select intended time of use and then turn Speed Control knob** (Nº 02 Fig. 01) **clockwise to select speed as indicated in the food load table**, located on the side of the cabinet (Nº 03 Fig. 01), **intended for use with each tool.**

Obs.: The machine will start only when the safety cage (Nº 01 Fig. 01) is down.

Problems

Causes

Solutions

Machine turns on but takes too long to turn the agitator (No.1 Pic 07)

Belts not fastened enough

Call technical assistance

Defective Start capacitor

Call technical assistance

Strange Noises

Defective bearings

Call technical assistance

No power source

Check if plug is connected to the power outlet

Machine stops during operation

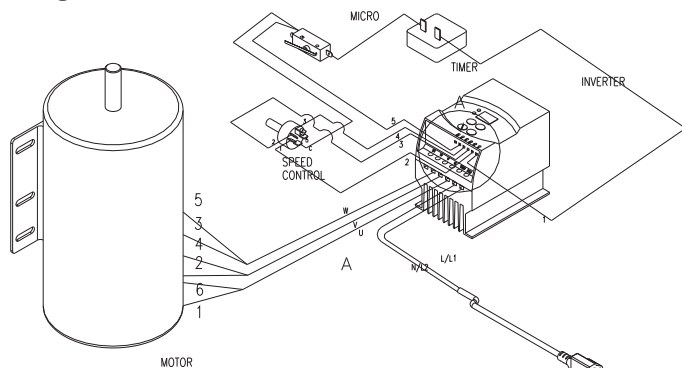
Belts not fastened enough

Call technical assistance

Bad contact in the Timer or Speed Control Knob.

Call technical assistance

5.2 Electric Diagram Mod. BPS-30CE



3.2 Feeding Procedures

Choose the agitator to be used: Whip (No.1 Pic 03), Racket (No. 01 Pic 02) or spiral (No. 01 Pic 04), put the ingredients into the Bowl (No.05 Pic 01), move down the Safety Cage (No.01 Pic 01), turn the timer (No.02 Pic 05), select the time and select the speed (No.01 Pic 05). The ON/OFF command is controlled by the Timer. Therefore Speed Control Knob will always be positioned in one of the four speeds. To turn Mixer ON just select desired speed and then set the Timer with desired processing time. Once processing time is over Mixer will be turned OFF automatically.

3.3 Agitators Assembling

All agitators (Pic 01 / 02 and 03) are assembled in the same way.

*Lift the Agitator Shaft Holder (No.01 Pic 07), placed in the shaft (No.02 Pic 07).

*Place the hole, located in the Agitator, in the Pin (No.03 Pic 07).

*Move the Agitator Shaft Holder down(No.01 Pic 07).

3.4 Bowl Assembling

* Place the Bowl on the bowl support (N° 04 Pic.01).

* Place the guide (N°01 Pic.08) located on the bowl into the spot (N°02 Pic.08) located on the bowl support and after that place the holes (N°03 Pic. 06) in the bowl support pins (N°01 Pic.06).

* Lock the bowl in the right position, turning the lever (N° 02 Pic.06) until it fits in the bowl support pins (N°01 Pic.06).

3.5 Cleaning

Important
Never do cleaning with the machine plugged in, always unplug the machine before cleaning.

All removable parts must be removed and cleaned. Clean with water and Neutral Soap.

Important
Never throw water directly on the machine.

Pic-01

- 01 - Bowl
- 02 - Speed Control Knob
- 03 - Cabinet
- 04 - Safety Cage
- 05 - Bowl Support
- 06 - Timer



3.3.2 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.

4.5After Finishing The Work

4.5.1Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine. 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. Check level of oil. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

4.6.2Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation. Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

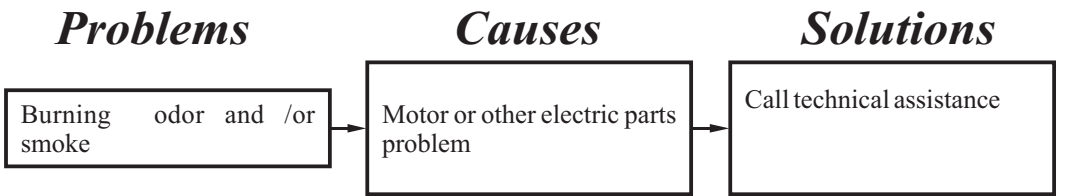
5 Analysis and Problem Solving

5.1 Problem, causes and solutions

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

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

Table- 02



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. Oil reservoir has to be full up to the required level as indicated. Check level and add oil if necessary.

4.3 Routine Inspection

4.3.1 Advice

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.

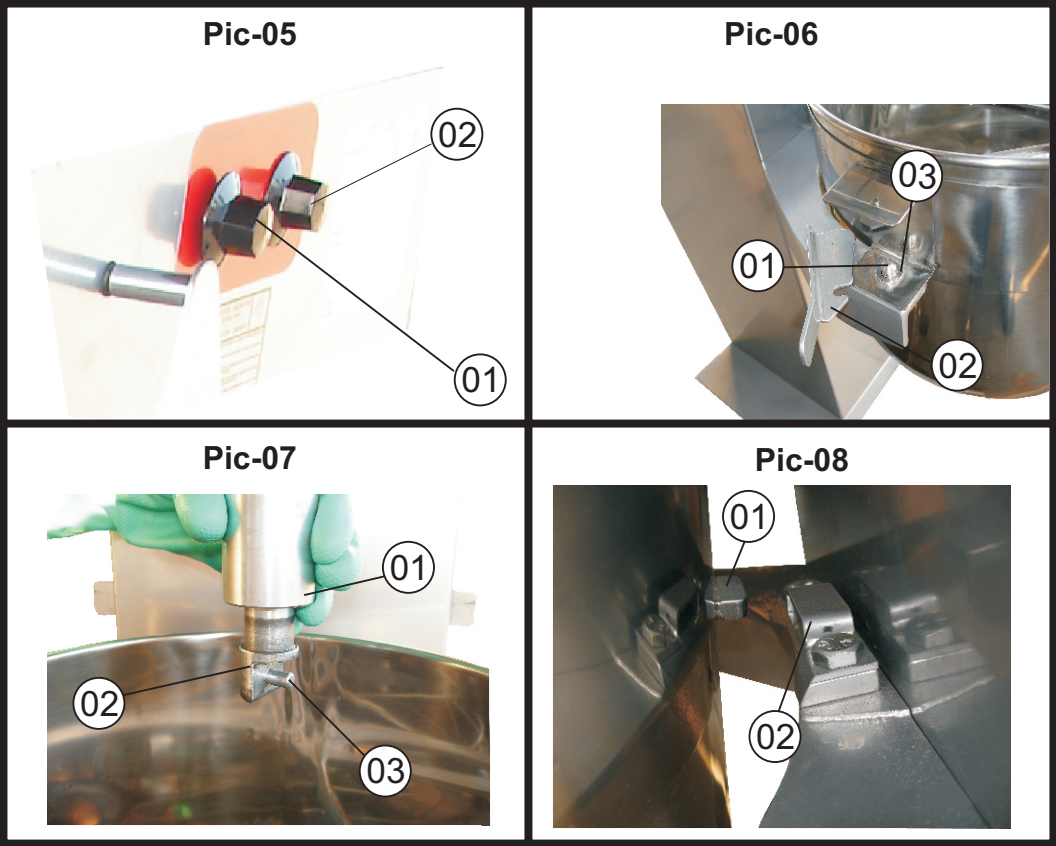
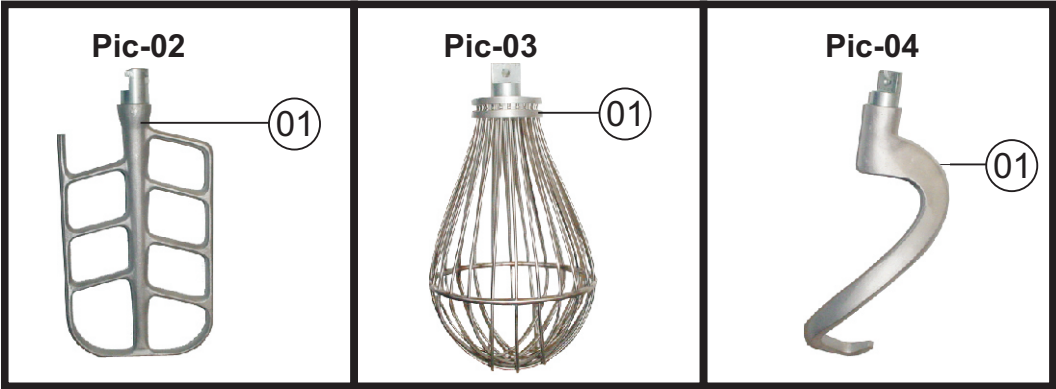
4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises. Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out. When checking tensions 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 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf. The operation performed by not trained or skilled personnel shall be forbidden. Never touch turning parts with your hands or in any other way. NEVER operate machine without all original safety devices under perfect conditions.



4. General Safety Practices

IMPORTANT

If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard 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.

4.1 Basic Operation Practices

4.1.1 Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be fatal. Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or 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 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 giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

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.

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

DO NOT modify original characteristics of the machine.

DO NOT remove, tear off or maculate any labels stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

READ CAREFULLY AND WITH ATTENTION THE SAFETY OR OPERATION INSTRUCTIONS LABELS DISPLAYED ON THE MACHINE, AS WELL AS THE INSTRUCTION MANUAL AND THE TECHNICAL CHARACTERISTICS WRITTEN INSIDE.

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 use, 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. Contact your nearest Dealer for further questions.

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