

Instruction Manual

SKYMSSEN[®]
SE É SKYMSSEN, PODE CONFIAR.



Model
LI-Cocktail
PROFESSIONAL BLENDER

PRODUTOS

SKYMSSEN

METALÚRGICA SIEMSEN LTDA.

Rua Anita Garibaldi, nº 262 – Bairro: São Luiz – CEP: 88351-410
Brusque – Santa Catarina – Brasil
Fone: +55 47 3211 6000 / 3255 2000
Fax: +55 47 3211 6020 / 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 CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

32527.9 - Dezembro/2008

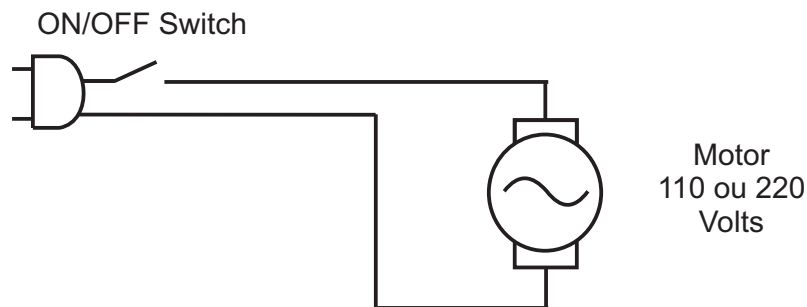
SUMMARY

1. Introduction	01
1.1 Safety	01
1.2 Main Components	02
1.3 Technical Characteristics	02
2. Installation and Pre-Operation	02
2.1 Installation	02
2.2 What to do and what not to do with your Professional Blender	03
3. Operation	03
3.1 Starting	03
3.2 Feeding Procedures	04
3.3 Cleaning	04
4. General Safety Rules	04
4.1 Basic Operation Practices	05
4.2 Cautions to Observe before turning the machine on	05
4.3 Routine Inspection	06
4.4 Operation	06
4.5 After finishing the work	07
4.6 Maintenance	07
4.7 Warnings	07
5. Problems Analysis and Resolutions	07
5.1 Problems, Causes and Solutions	07
5.2 Electric Diagram Model LI-0,5 (110V/220V)	08

Tabela-02

PROBLEMS	CAUSES	SOLUTIONS
Machine does not turn ON	Electricity shortage or machine is unplugged Problem in the machine electrical circuit internal or external	Check if plug is connect to power source Call Technical Assistance
Cup leakage	Problem with the seal	Call Technical Assistance
The product does not grind	Product is too big for blades size. Knife blades are blunt.	Cut the product into smaller pieces – approximately 2,0cm Call Technical Assistance

5.2- Electric Diagram Model LI-0,5 (110V/220V)

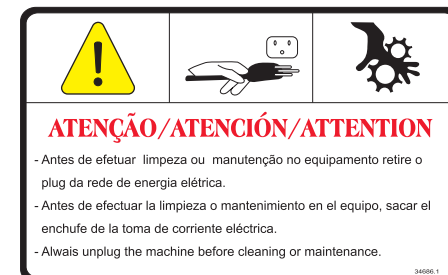


1. INTRODUCTION

1.1 Safety

When using this equipment, keep in mind some basic safety precautions:

- 1.1.1 Read all the instructions.
- 1.1.2 In order to avoid the risk of electric shocks and damage to the machine, never install equipment on a wet or humid surface nor dip it in water or any other liquid.
- 1.1.3 The use of the equipment must be supervised when used next to children.
- 1.1.4 Before cleaning and when not in use or before to insert or remove accessories, disconnect the machine from power source.
- 1.1.5 Avoid the contact with moving parts of the machine.
- 1.1.6 Do not use the equipment if cord or plug are damaged. Do not use the equipment if it is not working properly. In case that happens, take the equipment to Technical Assistance Service.
- 1.1.7 The use of not original spare parts may cause personal hurt.
- 1.1.8 Keep your hands or any tool out of the machine while operating to avoid personal hurt or any damage to the equipment. If it would be necessary to make a mixture, turn it off, unplug and use a rubber spatula.
- 1.1.9 The blades are very sharp. Handle with care.
- 1.1.10 When working hot liquids, remove the transparent cover from the cup lid and keep your hands away from it, avoiding possible burns.
- 1.1.11 Do not use this machine on the open air.
- 1.1.12 Do not leave the cord hanging out from the table or counter or lying on hot surfaces
- 1.1.13 Do not leave unattended while operating.
- 1.1.14 Before cleaning or maintenance disconnect machine from power source.
- 1.1.15 Never use tools not belonging to machine to help operation.
- 1.1.16 Never throw water or other liquid substances directly to the machine.
- 1.1.17 Never connect power source with wet feet or wet clothes.



1.2 Main Components

- 01- Motor Housing
- 02- Cup
- 03- Lid
- 04- ON/OFF/PULSE Switch

PIC.01



1.3 Technical Characteristics

TABLE – 01

DATE	U.M.	LI-Cocktail
Voltage	[V]	110 ou 220 *
Frequency	[Hz]	50 ou 60 *
Rating	[W]	250
Consumption	[kW/h]	0,25
Height	[mm]	315
Width	[mm]	157
Depth	[mm]	157
Net Weight	[kg]	2,3
Gross Weight	[kg]	2,6
Cup Maximum Capacity	[L]	0,5 (**)
Rotation	[rpm]	23000

***Motor voltage shall be only one.**

IMPORTANT

** The maximum capacity permitted is 0,5 (half liter) although the cup volume is bigger. Such bigger volume is to avoid overflow.

IMPORTANT

Metalúrgica Siemens is not responsible for any damage caused when using not original spare parts.

2. INSTALLATION and PRE-OPERATION

2.1 Installation

The blender must be installed on a leveled surface with a recommended height of 850mm. The voltage of the unit must be the same as the power source, check the label of the cord.

4.5 After Finishing The Work

4.5.1 Precautions

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

4.6.1 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 unplug the machine when emergency cases arise.

4.7 Advice

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 - Problems analysis and solutions

5.1 causes and solutions

The LI-0,5 Professional Blender was designed to need very little maintenance. However, some irregularities may occur due to the natural wearing.

If you face any kind of problem with your equipment, please refer to the chart -02 where you will find some possible recommended solutions.

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 have 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.

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

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

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

2.2 What to do and what not to do with your Professional Blender

You have to:

2.2.1 – The voltage must be the same as the one specified on the motor housing of the blender.

2.2.2 – The supporting surface must be clean and dry to avoid strange substances or water within the motor.

2.2.3 – Put liquid ingredients inside the cup first, then put the solid ingredients, unless the receipt tells you otherwise.

2.3.4 – Cut all fruits, vegetables, meat, fish and any other hard ingredient in pieces of up to 2 cm. Cut cheese in pieces of up to 1,5 cm.

2.2.5 – Use a rubber spatula to push ingredients inside liquids ONLY with the machine turned off.

2.2.6 – Place the lid firmly to the cup before turning the machine on and keep your hand over the lid while machine is operating.

2.2.7 Remove sauces, butter, mayonnaise and similar consistent products taking the cup off and pushing the product through the cup lower open side.

You should not:

... expect your blender to replace any other kitchen appliance. It is not supposed to make mashed potatoes, it does not blend egg white or any other cream for covering, it does not grind raw meat, it does not blend dough and not extract pulp from fruits and vegetables.

... process the mixtures for too long. Remember that the blender works in seconds and not in minutes. Therefore, never let your blender working for more than one minute. It is better to turn it off and check the mixture consistency after a few seconds to avoid too much blending, then run the motor again using the pulse function .

... overload the motor with too big or heavy portions as it will make the blender's life shorter. If motor stops, turn it off immediately, unplug and remove part of the load before start operating again.

3 - OPERATION

3,1 – To start machine

Start machine by turning ON/OFF PULSE Switch No. 04 (Pic. 01) to position ON, the Switch is located on the motor housing. N° 01 (Pic. 01)

IMPORTANT

This equipment is not recommended to process hard mixtures.

Never turn the machine on if it is empty as irreparable damages may occur.

3.2 – Feeding Procedures

The blenders are machines working at high speed (approximately 23.000 rpm).

In order to feed it, proceed as below:

Cut the product in small pieces of approximately 2,0cm. This process helps in the blending time, specially for frozen products. It is recommended to add a little water when grinding ice.

Take the lid off N° 03 (Pic. 01)

Place food product inside the cup N° 02 (Pic 01) with the machine turned OFF.

Place the lid back N° 03 (Pic 01) and start the machine.

3.3 CLEANING

The cup parts are resistant to corrosion, are hygienic and easily cleaned. Before using them for the first time and after each use, separate them and clean them with warm water and soap, wipe and dry them well. **DO NOT WASH THEM IN THE DISH WASHER MACHINE.**

Revise the parts frequently before assembling them again. If the blades are jammed or turn badly, **DO NOT TURN THE BLENDER ON.** Make a revision by carefully turning the blades into the anti-clock wise direction (the opposite edges are sharp). The blades must turn easily.

Use only original SIEMSEN spare parts which are available at your Technical Assistant. The usage of damaged or not recommend spare parts may cause serious personal hurts or damages to your blender. Never dip the motor housing in water or any other liquid.

Disconnect the blender and clean the external part with a wet cloth. The motor has permanent lubrication and does not need additional lubrication. **EVERY MAINTENANCE WORK MUST BE DONE BY SIEMSEN AUTHORIZED TECHNICALASSISTANT.**

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 to the operator 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

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 the 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

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.