

Instruction Manual



Models: LI / LT / LV -1,5P LI / LT-2,0P



PROFESSIONAL BLENDERS



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- 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.

SUMMARY

1. Introduction	01
1.1 Safety	01
1.2 Main Components	02
1.3 Technical Characteristics	02
2. Installation and Pre-Operation	03
2.1 Installation	03
2.2 How to assemble the blender Cup	03
2.3 What to do and what not to do with your Professional Blender	03
3. Operation	04
3.1 Starting	04
3.2 Feeding Procedures	05
3.3 Cleaning	05
4. General Safety Rules	07
4.1 Basic Operation Practices	07
4.2 Cautions to Observe before turning the machine on	08
4.3 Routine Inspection	08
4.4 Operation	09
4.5 After finishing the work	09
4.6 Maintenance Operation	09
4.7 Warnings	09
5. Problems Analysis and Resolutions	09
5.1 Problems, Causes and Solutions	09
5.2 Electric Diagram Mod. LI-LT and LV (110V/220V)	10

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 inserting or removing accessories, disconnect machine from power source.

1.1.5 Never touch parts of the machine while on movement.

1.1.6 Do not use the equipment if cord or plug are damaged. 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.

1.1.7 The use of accessories not recommended by the manufacturer 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 is needed to mix etc. switch OFF and unplug the blender, use only a rubber spatula .

1.1.9 The knives are very sharp. Be careful while handling them.

1.1.10 In order to avoid the risk of personal hurt, never fix on the Cup Base only the Central Bearing with the knife . Before to be sure the Cup is duly fitted and strongly screwed .

1.1.11 Firmly screw the Cup on the Base . Not doing so and if by an accident the knife is exposed when the blender is running, personal hurt might occur .

1.1.12 Always place Lid on top of the Cup before turning machine ON.

1.1.13 Always hold the cup while the blender is working. If the cup gets loose, switch the machine OFF immediately. Remove the product from inside the cup and screw it strongly ,.

1.1.14 While mixing hot liquids, remove the transparent fill cap from the cup lid and keep your hands away of the lid hole, avoiding possible burnings.

1.1.15 Do not use this machine on open air.

1.1.16 Do not leave the cord hanging out from the table or counter or lying on hot surfaces.

1.1.17 Do not leave the blender unattended while operating.

1.1.18 Before cleaning or maintenance disconnect machine from power source.



- 1.1.19 Never use tools not belonging to machine to help operation.
- 1.1.20 Never throw water or other liquid substances directly to the machine.
- 1.1.21 Never connect power source with wet feet or wet clothes.

1.2 Main Components

All components of this machine were designed and made to its proper function according to pattern tests and experience of Siemens.

Picture 01

- 1 – Cup
- 2 – Lid
- 3 - Motor Hpousing
- 4 – ON/OFF Switch



1.3 Technical Characteristics

Table - 01

CHARACTERÍSTICS	U.M.	LI/LT-1,5P	LI/LT-2,0P	LV-1,5P
Voltage	[V]	110 ou 220 *	110 ou 220 *	110 ou 220 *
Frequency	[Hz]	50 / 60	50 / 60	50 / 60
Power Rating	[W]	800	800	800
Consumption	[kW/h]	0,8	0,8	0,8
Height	[mm]	385	410	385
Width	[mm]	205	205	205
Depth	[mm]	235	235	235
Net Weight	[kg]	1,5	1,6	2,7
Gross Weight	[kg]	2,0	2,2	3,2
Cup Maximum Capacity	[L]	1,5 (**)	2,0 (**)	1,5 (**)
Rotação	[rpm]	18000	18000	18000

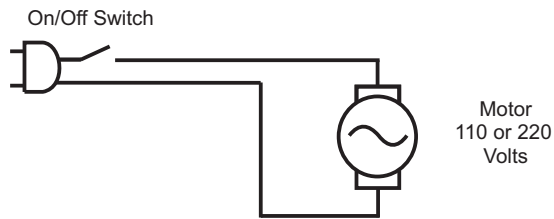
(*) Voltage will be only the one indicated on motor characteristics label.

IMPORTANT
 (**) LI / LT and LV – nominal capacity is bigger than the maximum work capacity, 1,5 - one and half liter (50,7 Oz) and 2,0 - two liters (67,6 Oz). This difference between nominal and maximum work capacity is necessary to minimize the overflowing of the product when processing.

TABLE - 02

Problem	Causes	Solutions
* The machine does not switch On.	<ul style="list-style-type: none">* Lack of power or the plug is off its socket.* Problem with the internal or external electric circuit of the machine.	<ul style="list-style-type: none">* Check if the plug is on its socket, and if there is electric power.* Call technical assistance.
* Cup is leaking.	<ul style="list-style-type: none">* There is no rubber Sealing ring.* Cup base is not properly fixed.* Problems in the sealing system.	<ul style="list-style-type: none">* Place the rubber sealing ring.* Tighten the cup base.* Call technical assistance.
* The processed product inside the cup does not blend.	<ul style="list-style-type: none">* The product is too big not allowing the contact with the blade.* Blunt Blade.	<ul style="list-style-type: none">* Cut the ingredients to pieces smaller than 2 cm size.* Call technical assistance.

5.2 Electrical Diagram Mod. LI / LT and LV



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 Professional Blenders models LI / LT and LV should be installed on a clean and stable surface with a preferential height of 850mm.
This equipment was developed to be used at 110 Volts or 220 Volts (50 Hz / 60 Hz).
Before starting the machine, check the voltage on the label existent on the cord. The voltage shall match the electricity network voltage.

2.2 How to assemble the Blender Cup

- 2.2.1 – Put Rubber Sealing Ring N° 01 on Central Bearing N° 02, Pic. (02)
- 2.2.2 – Fit the Central Bearing N° 02 + Rubber Sealing Ring N° 01 on the Cup Base N° 03, Pic. (02)
- 2.2.3 – Screw the Cup N° 4 on the Cup Base N° 03, Pic. (02).



2.3 PRE OPERATION

What to do and what not to do with your Milk Shake Mixer.

You have to:

- Check the voltage before to switch ON the blender. Use only the voltage indicated on the blender base .
- Check if the machine is firm The supporting surface must be clean and dry to avoid water or dirt to be aspirated along with the air .
- Put liquid ingredients inside the cup first, then put solid ingredients.
- Cut all fruits, vegetables, boiled meat, fish or sea food in pieces of up to 2cm size. Cut cheese in pieces of up to 1,5cm size.
- Use a rubber spatula to push ingredients into the liquid . ONLY with machine SWITCHED OFF.
- Place the Lid on top of the Cup firmly before switching the machine ON and keep your hand over the lid while the blender motor is working.

....Remove the thick sauces, butter, mayonnaise and similar consistence products removing the blender base and pushing the mixture through the cup lower side .

....rop the liquid or semi-liquid mixtures, straight into the blender cup.

.... Never put hot ingredients inside the cup, let them cool down first.

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 hard pastas and do not extract kernels from fruits and vegetables.

...process mixtures 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 switch it off and check the mixing consistency after a few seconds to avoid too much blending.

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

3 - OPERATION

3.1 – Starting

Start the machine by turning ON/OFF switch , located on the Motor Housing N 04 (Pic. 01) , to ON position .

IMPORTANT

**NEVER USE THIS EQUIPMENT TO PROCESS PASTES WITH THICK TEXTURE.
NEVER SWITCH THE MACHINE ON WITHOUT LOAD IN IT BECAUSE IT WILL
CAUSE IRREPARABLE DAMAGES.**

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.

4.5 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.

4.7 Advice

Electrical or mechanical maintenance must be done by qualified personnel 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 Problems, Causes and Solutions

The Professional Blenders models LI / LT and LV have been designed to need minimum maintenance. However, some performance failures may happen due normal wear during the machine lifetime.

If some problem arises with your Professional Blenders models LI / LT and LV, check Table - 02 as follows, where there are detailed some recommended possible solutions.

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 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 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, belts, chains or gears 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, chain or gears 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.

3.2 – Feeding Procedure

These blenders work in high speed (approximately 18.000rpm).

To feed the blender proceed as follows:

- Cut the product in small pieces of up to 2cm size. This process helps on blending time mainly for frozen products. When triturating ice, it is recommended to drop some water inside the cup.

- Take out the lid No. 05 (Picture 02).
- Place the product to be processed into the cup No.04 (Picture - 02) with the

- machine switched OFF.
- Place the lid back No. 05 (Picture 02) and switch the machine ON.

3.3 CLEANING

The blenders cup parts are resistant to corrosion, hygienic and easily cleaned. Before using them for the first time and after each use, take apart the cup pieces (pic. 02) and clean them very well with warm clean water and neutral soap, wipe and dry them well.

DO NOT WASH ANY PIECES IN A DISH WASHER.

Revise all the pieces frequently before assembling them again. If the blades are stuck or turn with difficulty, DO NOT USE THE BLENDER. Do a review turning carefully the blades anti- clock-wise (the opposed edges are sharpened): The blades must move without difficulties.

Use only original SIEMSEN spare parts which are available at the Authorized Dealer.

THE USAGE OF DAMAGED OR NOT RECOMMEND SPARE PARTS MAY CAUSE SERIOUS PERSONAL HURTS OR DAMAGES TO YOUR BLENDER.

See on Page 03 (Pic. 02) all the steps to assemble the cup. NEVER DIP THE MOTOR HOUSING IN WATER OR ANY OTHER LIQUID. could be exposed to severe electrical shocks or even to a fatal situation.

IMPORTANT:

Always disconnected the machine from power source before cleaning

Clean base external side with a wet cloth.

Motor has permanent lubrication and does not need any additional lubrication.

ALL MAINTENANCE MUST BE DONE BY DEALERS TECHNICAL ASSISTANTS.

ATTENTION

Keep the drain tube without obstructions.

3.3.1 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. 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