

Instruction Manual



Model

BMS
MILK SHAKE MIXER

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5. PROBLEMS ANALYSIS and SOLUTIONS

5.1 Problems , Causes and Solutions

The Milk Shake Mixer Model BMS has 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 Milk Shake Mixer, check Table - 02 as follows, where there are detailed some recommended possible solutions.

TABLE - 02

Problem	Causes	Solutions
* The machine does not switch on.	* Lack of power, or the plug is off its socket.	* Check if the plug is on its socket., and if there is electric power.
	* The cup is not fixed in the cup holder.	* Fix the cup in the cup holder.
	* Problem with the internal or external electrical circuits of the machine.	* Call technical assistance.
* Product overflow the cup.	* The product volume is above the allowed maximum level.	* Fill the cup with liquid, up to the volume of 450ml.
* The processed product content inside the cup does not mix.	* The product volume is under the allowed maximum level.	* The minimum liquid level processed by the equipment is 100ml volume.

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.

4. 5 AFTER THE WORK ENDS

4. 5. 1 Cares

Always clean the machine, to do the cleaning SWITCH IT OFF, AND TAKE OUT THE PLUG FROM THE ELECTRICITY SUPPLY SOCKET .

Never clean the machine BEFORE IT IS COMPLETELY STOPED.

Fit all the machine components in their due places, before switching it on again.

When checking the Belt tightness/current, do be careful to not have a finger caught between the belt and pulley, not between the chain and the gears.

4. 6 MAINTENANCE

4. 6. 1 Dangers

Any maintenance is dangerous if made with the machine in movement.

SWITCH IT OFF AND TAKE OUT THE PLUG FROM THE SOCKET, DURING ALL THE MAINTENANCE OPERATION.

IMPORTANT

In any emergency situation, always take the pug out of its socket.

4. 7 ADVICES

Electrical or mechanical maintenance shall be made by qualified persons. The person in charge of the maintenance performances shall check the machine works under TOTAL SAFETY CONDITIONS.

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 not recommended accessories 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.

1.1.9 Do not use this machine on open air.

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

1.1.11 Do not leave unattended while operating.

1.1.12 Before cleaning or maintenance disconnect machine from power source.

1.1.13 Never use tools not belonging to machine to help operation.

1.1.14 Never throw water or other liquid substances directly to the machine.

1.1.15 Never connect power source with wet feet or wet clothes.

1.2 Technical Characteristics

TABLE - 01

DATE	U.M.	BMS
Voltage	[V]	110 ou 220(*)
Frequency	[Hz]	50 ~ 60
Power Rating	[W]	500
Shaft Rotation (with no load)	[rpm]	15.000
Consumption	[kW/h]	0,5
Height	[mm]	490
Width	[mm]	210
Depth	[mm]	190
Net Weight	[kg]	5,8
Gross Weight	[kg]	6,5
Cup Total Capacity	[l]	0,8

(*) The voltage is only one, 110 or 220V.

IMPORTANT

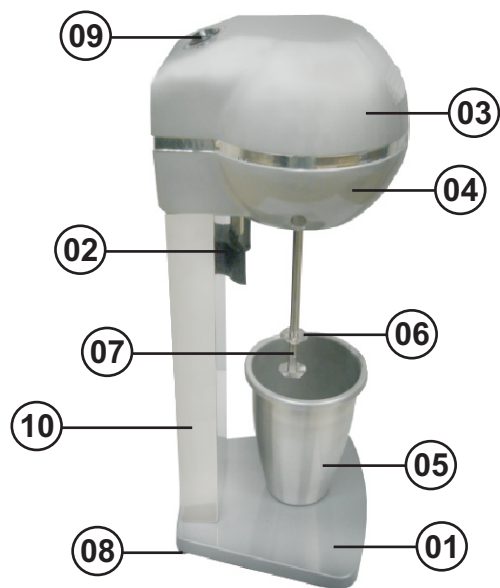
Metalúrgica Siemens is not responsible for any damage caused when using not original spare parts.

1.3 Main Components

All components are manufactured with carefully chosen raw materials in accordance with Siemens experience and testing standards.

Among the main components, stand out:

PICTURE - 01



- 01 - Base.
- 02 - Cup Holder.
- 03 - Motor Housing Lid.
- 04 - Motor Housing.
- 05 - Cup.
- 06 - Agitador .
- 07 - Nut-Shaft- Motor and agitador set.
- 08 - Feet.
- 09 - ON/OFF Switch.
- 10 - Column.

2. INSTALLATION and PRE OPERATION

2.1 INSTALLATION

The Milk Shake Mixer must 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 to start the machine, check the voltage on the label existent on the cord. The voltage shall match the electricity network voltage.

4.2 SAFETY PROCEDURES AND NOTES BEFORE SWITCHING 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.

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 gear.

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. 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 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 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 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.

2.2 PRE OPERATION

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

You have to:

2.2.1 - The network voltage must be the same as the one specified on the label located in the back of the Milk Shake Mixer.

2.2.2 - The supporting surface must be clean and dry.

2.3.3 - Put the liquid ingredients inside the cup before to put the paste or the powder, etc.

You should not:

... expect your Milk Shake Mixer to replace a blender, it does not triturate products, only mix liquids and pastes or liquids and powders.

3 - OPERATION

3.1 - To start the machine

Start the machine by turning ON/OFF switch N° 09 (Pic. 01) to ON position, located on the Motor Housing Lid N° 03 (Pic. 01).

3.2 - Feed Procedure

Remove the Cup N° 05 (Pic. 01) from the Cup Holder N° 02 (Pic. 01), lift it then pull it out and all the way down the shaft until it is totally free. First of all place the liquid (i.e. milk) inside the Cup and then, introduce the paste (i.e. ice-cream) or the powder (i.e. powder chocolate).

Then place the cup on the Cup Holder and switch on the Milk Shake Mixer.

The average processing time is 1(one) minute. Therefore, it is not necessary to keep your equipment turned on any longer.

IMPORTANT

The maximum liquid volume to be processed cannot exceed the last mark on the Cup, equivalent to 450ml volume, under the risk of overflow when turning on the equipment. The first mark is equivalent to 150ml volume, it does refer to the minimum liquid level processed by the equipment (see pict.02).

PICTURE - 02



MAXIMUM LIQUID LEVEL (450ml)

LIQUID LEVEL (250ml)

MINIMUM LIQUID LEVEL (150ml)

3.3 - Safety System

The Milk Shake Mixer model BMS, has a safety system that does not allow motor to be turned ON without the Cup. (See Pic. 03 and Pic. 04).

PICTURE - 03



MACHINE DOES NOT
TURN .
3.4 CLEANING

PICTURE - 04



MACHINE TURNS .

The Milk Shake Mixer parts are resistant to corrosion, hygienic and easily cleaned.

Before using them for the first time and after each use, clean the Cup with warm clean water and neutral soap, wipe and dry them well. To clean the agitador, it is recommended to fill around 250ml of water in the Cup (second mark) and turn on the mixer for a few seconds. All other parts of the BMS must be cleaned with a wet cloth.

DO NOT WASH ANY PART IN A DISH WASHER.

Revise all the parts frequently before assembling them again.
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 MILK SHAKE MIXER. NEVER DIP THE MOTOR HOUSING IN WATER OR ANY OTHER LIQUID. ALL MAINTENANCE MUST BE DONE BY AUTHORIZED TECHNICAL ASSISTANT.



ATENÇÃO/ATENCIÓN/ATTENTION

- Antes de efetuar limpeza ou manutenção no equipamento retire o plug da rede de energia elétrica.

- Antes de efectuar la limpieza o mantenimiento en el equipo, sacar el enchufe de la toma de corriente eléctrica.

- Always unplug the machine before cleaning or maintenance.

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3.4.1 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.