

Instruction Manual



Model: LT-2.0 SUPER GOURMET



**PROFESSIONAL
BLENDER**



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 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 Technical Characteristics	02
1.3 Main Components	02
2. INSTALLATION and PRE OPERATION	03
2.1 Installation	03
2.2 What to do or not with your Professional blender.....	03
3. OPERATION	04
3.1 Starting	04
3.2 Feeding Procedures	04
3.3 Cleaning	04
4 GENERAL SAFETY RULES	06
4.1 Operation Fundamentals Practices	06
4.2 Cares and Observations Before to Switch On the Machine	07
4.3 Routine Inspection	07
4.4 Operation	08
4.5 After the Work Ends	08
4.6 Maintenance	08
4.7 Advices	08
5 PROBLEMS ANALYSIS and SOLUTIONS	09
5.1 Problems, Causes and Solutions	09

5. PROBLEMS ANALYSIS and SOLUTIONS

5.1 Problems, Causes and Solutions

The Professional Blender model LT-2.0 SUPER GOURMET has been designed to require minimum maintenance. However, some performance failures may happen due to natural wearing caused by the use of the equipment. If any problem arises with your Professional Blenders LT-2.0 SUPER GOURMET, check the

Table - 02 below, where there are some detailed and recommended possible solutions.

Table - 02

Problems	Causes	Solutions
* The machine does not turn On.	* Lack of power or the plug is off the socket. * Ploblem with the internal or external electric circuit of the machine.	* Check if the plug is on the socket, and if there is electric power. * Call technical assistance.
* Cup is leaking.	* Problems in the sealing system.	* Call technical assistance.
* The products do not get processed.	* The product is too big not allowing the contact with the balde. * Blunt Blade.	* Cut the ingredients into smaller pieces, less than 2 cm size. * Call technical assistance.

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.

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 is 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 – Always put the lid on the blender before turning it on.
- 1.1.11 – Always hold the cup while the blender is working. If the cup gets loose, immediately turn the machine off.
- 1.1.12 – Do not use the machine outdoors.
- 1.1.13 – Do not leave the electric cable on the edge of the table or counter nor let it touch hot surfaces.
- 1.1.14 – Do not leave your blender working without supervision.
- 1.1.15 – Never use water spray directly upon the machine.
- 1.1.16 – Never turn the machine on with wet clothing or feet.
- 1.1.17 – Do not operate the equipment with the blade loose, disassembled or damaged.

Your machine has a thermal relay N°09(Pic.01) that monitors the motor temperature and automatically turns the motor off in case of overheating.

To restart it, remove the cup from the base and wait until the motor cools down. After the motor is cool replace the cup and press the button located in the back of the machine

IMPORTANT
Check your operation if the motor is overheating often..

1.2 Technical Characteristics

Table - 01

CHARACTERÍSTICS	U.M.	LT-2,0 SUPER GOURMET
Voltage	[V]	110 ou 220 (*)
Frecuency	[Hz]	50 / 60
Power Rating	[W]	1650
Consumption	[kW/h]	1,65
Height	[mm]	495
Width	[mm]	205
Depth	[mm]	235
Net Weight	[kg]	4,2
Shipping Weight	[kg]	5,2
Maximum Capacity of Cup	[L]	2,0(**)

(*) There will be a single voltage, depending on the motor the machine is equipped with.

IMPORTANT

(**) The maximum capacity of the LT-2,0Super is 2,0 L (two liters), despite of the larger volume. This extra volume aims to minimize the overflow of the processed product.

IMPORTANT

Metalúrgica Siemens Ltda. will not be liable for damages caused by the use of NON ORIGINAL components

1.3 Main Components

All the components of this machine are made with materials sensibly selected their functions, according to test standards and also Siemens knowhow.

Picture - 01

- 01 – Housing
- 02 – Pulse Switch
- 03 – Safety Switch
- 04 – Cup
- 05 – Lid
- 06 – ON / OFF Switch
- 07 – Speed Control



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.

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. 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.

2. Installation and Pre Operation

2.1 Installation

Always work with your Professional Blender model LT-2.0 Super upon a clean and stable surface with a preferable height of 850mm.

This equipment was developed to be used at 110 Volts or 220 Volts (50 Hz / 60Hz). Before using the machine, check the voltage on the label existent on the electric cord.

2.2 What to do or not with your Professional blender

You must:

- 2.2.1 – Check if the power supply voltage is the same of the machine voltage.
- 2.2.2 – Use the blender upon a dry and clean surface in order to prevent water and other substances from getting inside the machine along with the air.
- 2.2.3 – Put liquid ingredients inside the cup first, then put solid ingredients.
- 2.2.4 – 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.
- 2.2.5 – Firmly place the lid on top of the cup before switching the machine ON and keep your hand on the lid while the blender motor is working.
- 2.2.6 – Spill the liquid or semi liquid mix directly inside the blender cup.
- 2.2.7 – Wait until the cooked vegetables and broth are cool enough before spilling them inside the blender cup for processing.

You cannot:

... 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 does not extract kernels from fruit and vegetables.

...process mixtures for too long. Remember that this kind of 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 over blending.

... overload the motor with big or heavy portions, once it will decrease the blender's lifespan. If the motor stops, immediately switch it off, unplug and remove part of the load before restarting the operation.

3. Operation

3.1 Starting

Before to switch the blender ON , adjust the desired speed using the speed control knob No. 08 (Pic 01) . Not knowing the best speed to be used, use then the maximum speed .

Minimum speed is 12,000 rpm and maximum speed is 38,000 rpm. After to adjust the speed turn ON the blender using the ON/OFF Switch No. 06 (Pic 01) .

Pulse Switch on the right side of the motor housing strots the blender amd will keep it running as long as it is pressed.

IMPORTANT
NEVER SWITCH THE MACHINE ON WITH EMPTY CUP, BECAUSE IT WILL CAUSE IRREPARABLE DAMAGES.

3.2 Feeding Procedure

The blenders model LT-2.0 Super Gourmet work in high speed (approximately 38.000rpm, empty).

- To feed the blender, proceed as follows:
- Cut the product in small pieces of up to 2 cm size. This process helps on the blending time, especially for frozen products. When triturating ice, it is recommended to ad some water.
 - Remove the Lid – No. 05 (Picture 01).
 - Place the product to be processed into the cup No.04 (Picture - 01) with the machine switched OFF.
 - Place the lid back – No. 05 (Picture 01) and switch the machine ON.

3.3 Cleaning

The cup parts are resistant to corrosion, hygienic and easy to clean. Before using the blender for the first time and then after each use, take apart the cup pieces (Pic. 01) and clean them very well with clean water and neutral soap, then wipe and dry 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 spin with difficulty, DO NOT USE THE BLENDER. Revise the machine by carefully spinning the blades anti- clock-wise (the opposite edges are sharp): 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 INJURIES AND/OR DAMAGES TO YOUR BLENDER. NEVER DIP THE MOTOR HOUSING IN WATER OR ANY OTHER LIQUID. Unplug the machine and clean the external part of the base with a wet cloth. The motor has permanent lubrication and does not require any additional lubrication. EVERY MAINTENANCE SERVICE MUST BE CARRIED OUT BY QUALIFIED PERSONNEL.

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.