

48402.4 - INGLÊS

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- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED , CONSULT OUR DEALERS  
- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS , THE INFORMATION CONTAINED IN THE PRESENT  
INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE .

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## INSTRUCTION MANUAL



COMMERCIAL BLENDER, STAINLESS STEEL, STAINLESS STEEL  
SEAMLESS CUP, 10,0 LITERS

MODEL  
**LAR-10MB**

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## 1. Introduction

## 1.1 Safety

When incorrectly used this equipment is a potentially DANGEROUS machine. maintenance, cleaning or any other service shall be performed by a duly trained person and with the machine unplugged.

To avoid accidents respect the following instructions.

1.1.1 Read completely these instructions

1.1.2 To avoid to risk electric shocks and damage to the equipment never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.

1.1.3 When the equipment is in operation the operator shall supervise it principally when children might be near.

1.1.4 Unplug the equipment when: It is not in use, before to clean it, before to remove or to place some accessory. Before maintenance or any other service.

1.1.5 Do not operate the equipment if the cord or plug are damaged. Do not lean the cord on table edges, nor let them lie on hot surfaces.

1.1.6 When the equipment may have fall, have been damaged any way, or simply does not work, take it to Technical Assistance to check.

1.1.7 The use of accessories not recommended by the manufacturer may cause corporal damages.

1.1.8 Keep the hands or any other object away from moving parts while the equipment is in operation.

1.1.9 During operation, never wear loose clothes with wide sleeves principally around the wrists.

1.1.10 Make sure the equipment voltage and the network voltage are the same, and the equipment has been solidly grounded.

1.1.11 The knife is very sharp # 01 (Pic. 04), handle with care.

1.1.12 Always place the Lid on the Cup # 01 (Pic. 01) before to switch ON the Blender.

1.1.13 Always grab the Cup # 02 (Pic. 01 ) while the blender is in operation. If the Cup gets loose, switch the equipment OFF immediately.

1.1.14 When using the Blender to process hot liquids, remove the Cap # 09 (Pic.01) and keep the hands away from the lid opening, to avoid possible burnings.

1.1.15 Never touch the knife while the blender is processing.

1.1.16 When installing the blender, properly ground it following the local recommended procedure.

1.1.17 For your safety, the temperature of the processed products shall not exceed 40 °C.

**IMPORTANT**

Make sure the electric cord is in perfect usage conditions. In case it is not, have it replaced by another that complies with the technical and safety specifications. This replacement must be carried out by qualified personnel and must attend the local safety standards.

**IMPORTANT**

This equipment must not be used by individuals with reduced physical, sensorial or mental capabilities nor children. Individuals without proper training and experience must not operate this equipment unless they receive proper training and instructions or are operating it under the supervision of a person who is responsible for their safety.

**IMPORTANT**

We recommend that children must be constantly monitored to make sure they are not playing with the equipment.

**IMPORTANT**

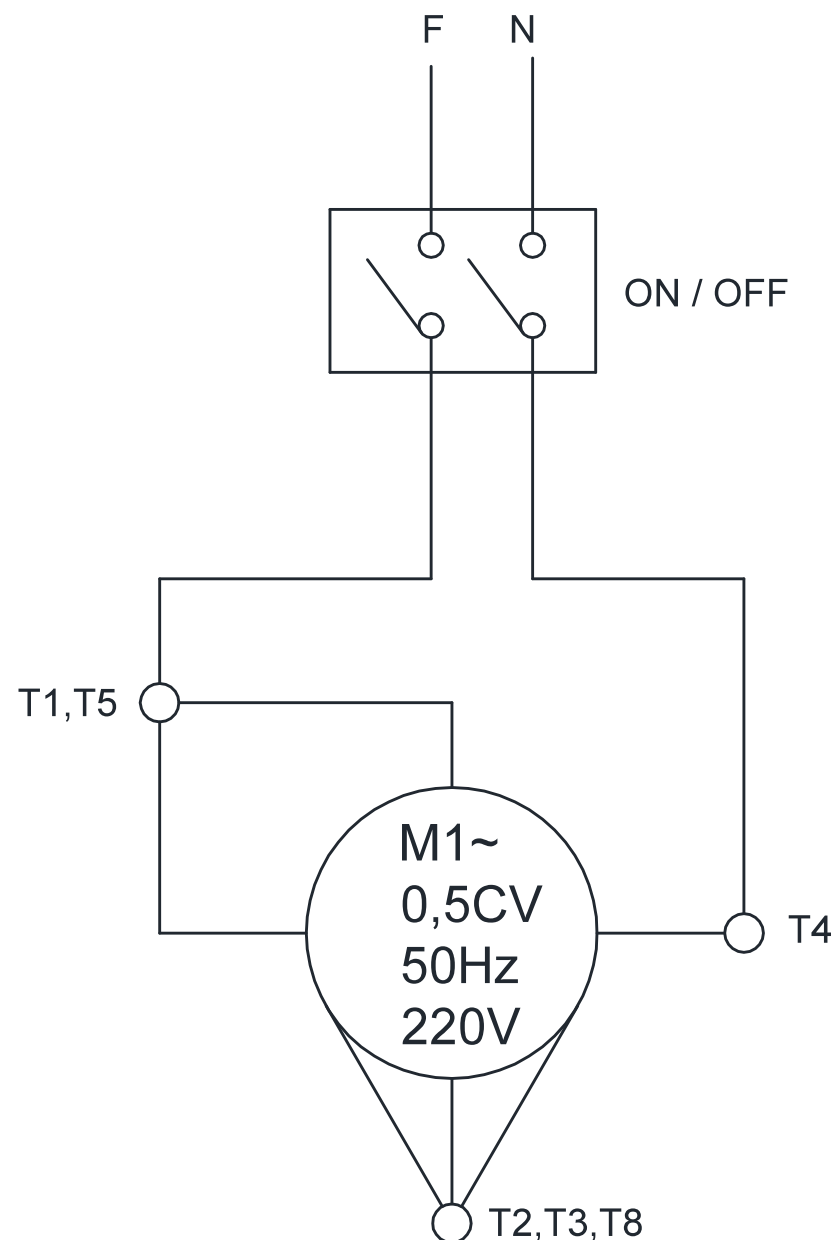
Never spray water directly upon the equipment.

**IMPORTANT**

If any emergency shall arise the plug must be disconnected from the electrical grid.

## 6. Electric Diagram

### ELECTRIC NETWORK (220V/50Hz)



**TABLE 02**

PROBLEMS	CAUSES	SOLUTIONS
- The machine does not start.	- Lack of electric power; - Problem with the electrical circuit.	- Check if plug is connected to its socket or if there is electric shortage. - Call Technical Assistance.
- Burnt smell or smoke.	- Problem with the electrical circuit.	- Call Technical Assistance.
- The equipment switches ON but when the product is placed it stops or turn slowly.	- Problem with the motor.	- Call Technical Assistance;
- Damaged cord	- failure during product transportation.	- Call Technical Assistance.
- Unusual noises.	- Damaged bearings.	- Call Technical Assistance.

## 1.2 Main Components

All components are made with carefully selected materials, in accordance with SHEFFIELD experience and standard testing procedures.

**PICTURE 01**



- 01 – Lid
- 02 – Cup
- 03 – Cup Flange
- 04 – Motor Support Flange
- 05 – Housing

- 06 – Base
- 07 – Foot
- 08 – ON/OFF Switch
- 09 – Cap

### 1.3 Technical Characteristics

**TABLE 01**

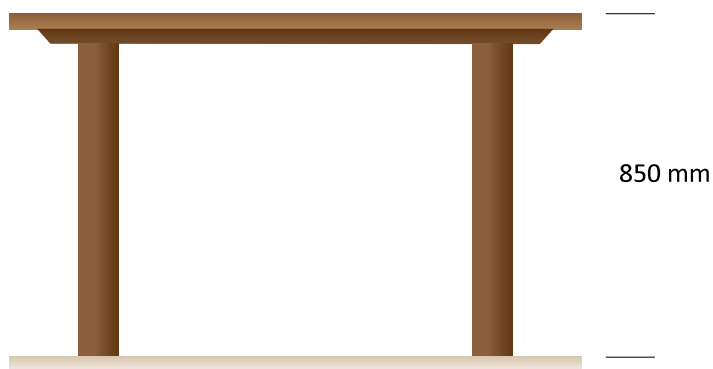
CHARACTERISTICS	UNIT	LAR-10MB
Cup Capacity	L	10
Voltage	V	220
Frequency	Hz	50
Power Rating	HP	0,5
Consumption	kW/h	0,37
Height	mm	780
Width	mm	340
Depth	mm	330
Net Weight	kg	10,5
Shipping Weight	kg	11,7

## 2. Instalation and Pre-Operation

### 2.1 Installation

#### 2.1.1 Placing

The equipment must be placed on to a levelled stable surface approximately 850 mm high.



#### 2.1.2 Electrical Installation.

The equipment has been designed to operate 220 Volts. When you receive the equipment check the voltage indicated on the cord label

The power plug has 2 (two) round pins and one flat pin the last one is the ground . All the 3 (three) pins must be properly connected.

## 5. Analysis and Problems Solving

### 5.1 Problem, causes and solutions

The equipment has been 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 such problem occurs with your equipment, refer to Table 02 in which the most common situations are listed with recommended solutions.

When checking the tension of belts or chains DO NOT insert 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 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.  
Only trained or skilled personnel shall operate this machine.  
Never touch turning parts with your hands or any other way, NEVER operate the machine without any original safety devices under perfect conditions.

#### 4.5 After Finishing The Work

##### 4.5.1 Precautions

Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.  
Never clean the machine unless it has come to a complete stop.  
Put all the components back to their functional positions before turning the machine ON again.  
Check the level of oil.  
Do NOT insert 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 remove the plug from the socket in any emergency situation.**

#### 4.7 Warning

Electrical or mechanical maintenance has to be undertaken by qualified personnel. The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working.

##### IMPORTANT

**Make sure the network voltage is the same as indicated on the cord label.**

#### 2.2 Pre Operation

##### 2.2.1 Placing the Cup

The Cup # 02 (Pic.01) has a simple system to be fitted allowing an easy and safe placement. Always remove or replace the Cup, just lifting and holding it firmly by the two handles.

##### IMPORTANT

**Never remove or replace the Cup with the Blender switched ON.**

##### 2.2.2 Placing the Lid

The Cup # 02 (Pic.01) has a Lid # 01 (Pic.01) made of non toxic rubber providing an efficient seal during the process.

Make sure the Lid to be duly placed on the Cup , see picture below.

**PICTURE 02**



##### 2.2.3 Placing the Cap

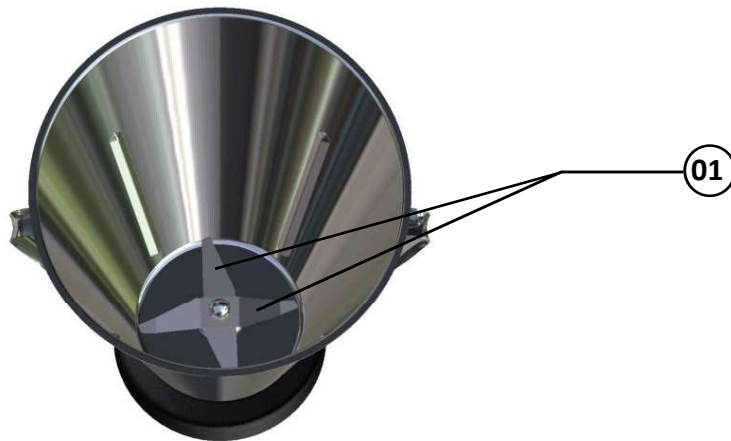
The Cap # 09 (Pic.01) may be used either to watch the process or to add ingredients.

To remove it turn it clockwise until to be loose , then lift it. See picture 03 below.

**PICTURE 03**



**PICTURE 04**



01 - Knife

### **3. Operation**

#### **3.1 Starting**

To start the blender just press the ON/OFF Switch # 08 (Pic.01) to position "I".

To stop the blender press the ON/OFF Switch to position "O".

\* DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

#### **4.2 Safety Procedures and Notes before Switching the Machine ON**

##### **IMPORTANT**

**Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to well understand all the 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 might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

##### **4.2.2 Advices**

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

##### **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.

The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

##### **OBSERVATION**

**For your own safety read all the machine stickers.**

#### **4.3 Routine Inspection**

##### **4.3.1 Advice**

When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

##### **4.3.2 Precautions**

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.

## 4. General Safety Practices

### IMPORTANT

**If any recommendation is not applicable to your equipment, please ignore 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 Dangers

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.

Never touch manual commands such as switches, buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a lethal 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 using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.
- \* Never touch any manual commands (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 switch the machine off.
- \* Use recommended or equivalent lubricants, oils or greases.
- \* Avoid mechanical shocks, once they may cause damages or bad functioning.
- \* Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.
- \* **DO NOT** change the standard characteristics of the machine.

## 3.2 Operation Procedures

Before to start using the equipment, all parts to be in contact with the food to be processed shall be washed with water and neutral soap ( see item 3.3 cleaning ).

Make sure the blender is firm on its working position.

Remove the Lid # 01 (Pic.01) with the Cap # 09 (Pic.01) out of the Cup # 02 (Pic.01).

With the Blender switched OFF introduce inside the Cup # 02 (Pic.01) firstly the liquid products and only after, introduce the more consistent products.

Press the Lid with the Cap as explained on item 2.2.2 and 2.2.3. and switch ON the blender.

### IMPORTANT

**The processing time changes for each product . Solid products should not be processed without a liquid , because overheating may occur and therefore damage the Cup seal.**

### IMPORTANT

**Do never switch ON the blender empty, because irreparable damage will occur.**

### 3.3 Cleaning and Sanitizing

#### **IMPORTANT**

**Never clean the machine when it is connected to the power point, always unplug the machine before cleaning.**

The equipment shall be totally cleaned and sanitized:

- Before to be used first time
- After every day's operation
- When it has not been used during a long time
- Before to operate it after a long period unused

Some parts of the equipment may be removed for cleaning , such as:

- The Cup # 02 (Pic.01)
- The Lid # 01 (Pic.01)
- The Cap # 09 (Pic.01)

Wash all the parts with water and neutral soap .

To clean inside the cup fill it up to the middle with water an add a small quantity of neutral detergent.

- Place the lid and start the blender letting it work about 30 seconds.
- Empty the cup and rinse it.
- If necessary use a nylon brush to remove any residual product.

To assemble the parts follow the inverse path.

#### **IMPORTANT**

**Never spray water directly to the equipment.**

### 3.4 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.