

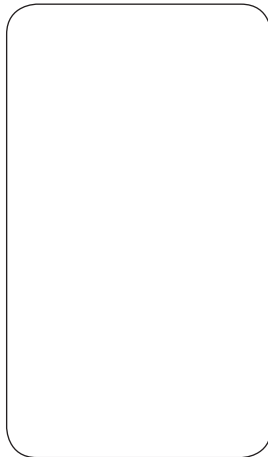


COMMERCIAL BLENDER STAINLESS STEEL, SEAMLESS STAINLESS STEEL  
CUP, 10.0 LITERS

MODEL  
**LS-10MB**

## INSTRUCTIONS MANUAL

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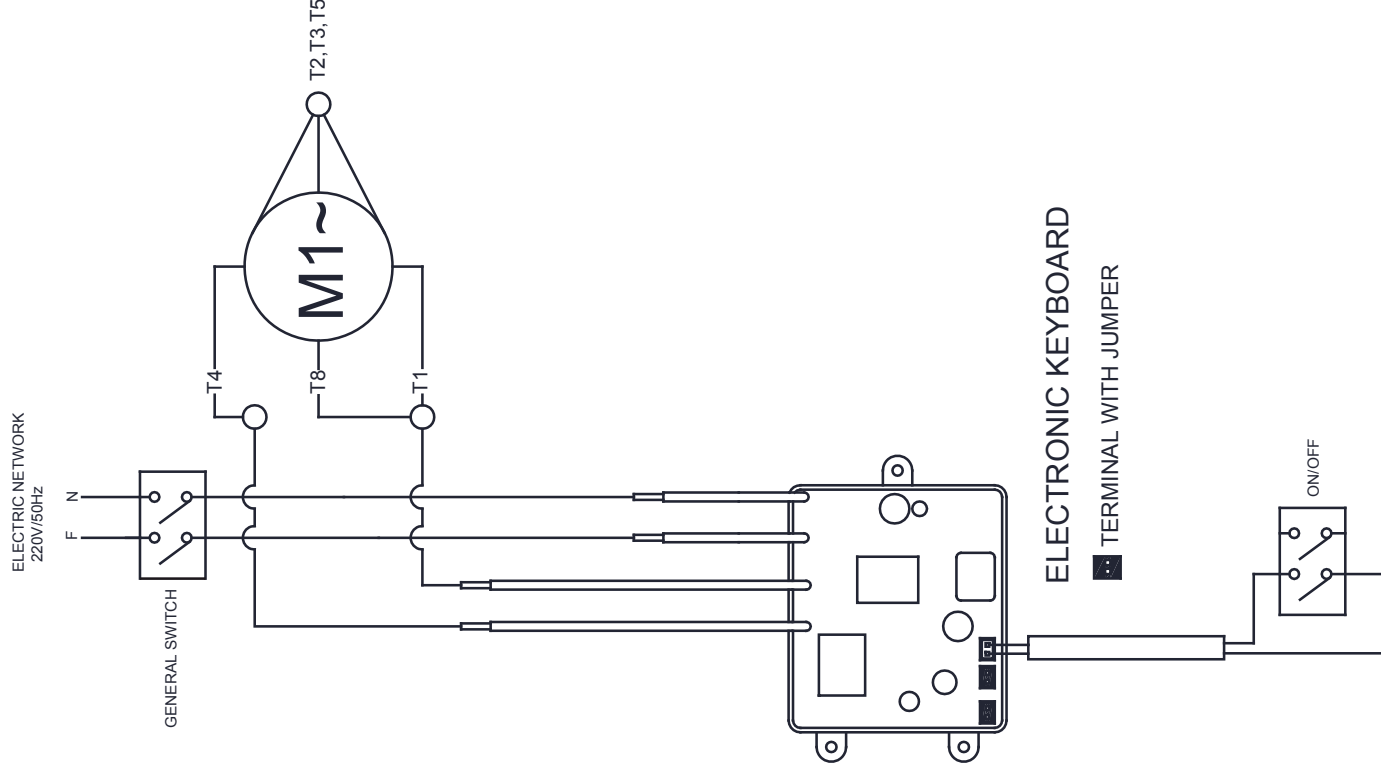
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- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED  
- CONSULT OUR DEALERS DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS  
- THE INFORMATION CONTAINED IN THE PRESENT INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT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

# SUMMARY

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## 7. Electrical Diagram



## 6. Maintenance

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions, therefore increasing the equipment life and safety.

- \* Cleaning – check item 3,4 Cleaning
- \* Wiring - Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.
- \* Contacts – ON/OFF switch, emergency button, reset button, electronic circuits etc, check the equipment in order to assure that all components are correctly working and the equipment operation is normal.
- \* Installation – make sure the installation followed item 2.1 instructions
- \* 1 – Each month check :
  - Check the electrical installation
  - Measure the voltage at the socket
  - Measure the working current and match it with the nominal current
  - Check the tightening of all electric terminals to avoid bad contacts
  - Check electric motor shaft clearance
  - Check the wiring for overeating, insulation failures and mechanical damages.

- \* 2 Each three month checks
  - Check electrical components such as ON/OFF switch, emergency button, reset button, electronic electric circuits, overeating, insulation failings, or mechanical damages
  - Check bearings clearances
  - Check retainers, O’rings, V’rings and other seals

## 1. Introduction

### 1.1 Safety

If and when this equipment is not correctly used it is a potentially DANGEROUS machine. Cleaning, maintenance and any other service in the machine shall be carried out by duly trained people and with the plug off its socket. The instructions below must be always followed to avoid ACCIDENTS:

- 1.1.1 Read completely this Instruction
- 1.1.2 To prevent from the risk of an electric shock and damage to the equipment, never use it with wet clothing and feet on a wet or humid surface.  
Never dip it in water or any other liquid. Do not spray water directly upon the equipment.
- 1.1.3 The use of any equipment must be always supervised, especially when it is used near children.
- 1.1.4 Disconnect the machine from the socket when: It is not in use, It is necessary to insert or remove any parts, It is necessary to insert or remove accessories, when cleaning, repairing or servicing the equipment.
- 1.1.5 Never use any equipment with damaged cords or/and plugs. Do not place the electric cord on table/counter edges or upon hot surfaces.
- 1.1.6 If your equipment is not working properly, or when it suffers any impact during a drop or has been damaged somehow, contact Technical Assistance for maintenance.
- 1.1.7 The use of accessories not recommended by the manufacturer may cause physical injuries.
- 1.1.8 When the equipment is turned on, keep hands and any tools away from its moving parts. This will prevent from physical injuries and damages to the machine.
- 1.1.9 During operation, never use clothes with wide sleeves specially at the wrist.
- 1.1.10 When making the electric connection of the equipment, be sure the equipment voltage is the same as the network electric voltage.. Provide a correct grounding in accordance to your local safety standards.

**TABLE 02**

| PROBLEM                                                                                   | CAUSES                                               | SOLUTIONS                                                                                                     |
|-------------------------------------------------------------------------------------------|------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|
| The machine does not switch on.                                                           | Lack of power.<br>Problem with the electric circuits | Check if machine is plugged in and if there is power in the power supply source.<br>Call technical assistance |
| Smoke smell or smoke.                                                                     | Problem in the electric circuit.                     | Call technical assistance.                                                                                    |
| The machine switches ON but when the product is placed, the motor stops or turns to slow. | Problem with the electric motor.                     | Call technical assistance.                                                                                    |
| Power cord damaged.                                                                       | Damage during transportation.                        | Call technical assistance.                                                                                    |
| Abnormal noises                                                                           | Problem with the bearing                             | Call technical assistance.                                                                                    |

- 1.1.11 Blades # 02 (Pic.04) are sharp, handle with care
- 1.1.12 Never operate the blender without the lid # 01 (Pic.01) correctly placed
- 1.1.13 Always hold the Cup # 02 (Pic.01) while the Blender is running, If the Cup gets loose switch OFF the equipment
- 1.1.14 During operation if necessary to add hot liquids, remove the transparent lid cap # 10 (Pic. 01), and keep your hands away from the lid hole in order to avoid burnings,
- 1.1.15 Do not use the equipment outdoors.
- 1.1.16 Never touch the blades # 02 (Pic.04) if the blender is in operation
- 1.1.17 For safety the temperature of the products to be processed shall not be above 40 degrees centigrade
- This equipment has been designed to be used in commercial kitchens, such as restaurants, canteens, hospitals, bakeries, butcher shops, and so on.
- The use of this equipment is not recommended when :
- The production process is an industrial continuous process.
- The working place has an ambient having corrosive, explosive, contaminated with water vapour dust or gas atmosphere.

**IMPORTANT**  
Always unplug the machine when emergency cases arise.

**4.7Advice**

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. Analysis and Problems Solving**

**5.1 Problem, causes and solutions**

This 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 Blender refer to Table 02 in which the most common situations are listed with recommended solutions.

**IMPORTANT**  
For your safety, the blender is equipped with a safety system, which prevents from involuntary activation of the equipment after an eventual Power shortage.

**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 children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

**IMPORTANT**  
Children shall be watched in order to avoid them to play with the equipment.

**IMPORTANT**  
In case of emergency take off the plug from its socket.

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

## 1.2 Main Components

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

PICTURE 01



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

- 06-Base
- 07-Feet
- 08-ON/OFF Switch
- 09-General Switch
- 10-Lid Cap

## 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. 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.

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 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.

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 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.

1.3 Technical Characteristics

TABLE 01

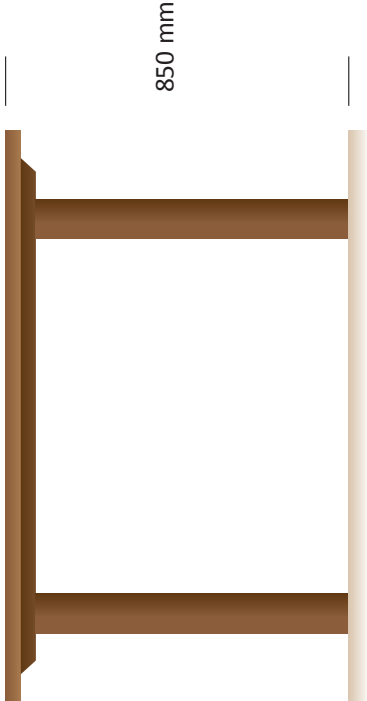
| CHARACTERISTICS | UNIT | LS-10MB |
|-----------------|------|---------|
| Cup Capacity    | l    | 10      |
| Speed           | rpm  | 3500    |
| Voltage         | V    | 220     |
| Frequency       | Hz   | 50      |
| Power Rating    | W    | 665     |
| Height          | mm   | 780     |
| Width           | mm   | 340     |
| Depth           | mm   | 330     |
| Net Weight      | kg   | 10,8    |
| Shipping Weight | kg   | 16,0    |

2. Installation and Pre Operation

2.1 Installation

2.1.1 Placing

The equipment shall be placed on a firm, level, dry surface about 850 mm above floor.



#### 2.1.2 Electric Installation

This equipment has been designed for 220 V, when you receive the equipment check the voltage given on the cord label.

The cord has a plug with three pins, the middle one is ground. It is mandatory the three pins to be duly connected before to start the machine.

#### IMPORTANT

**Make sure the network voltage is the same as the voltage 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 fit it on his due place by an easy and safe way.

To remove and replace the Cup move it vertically up or down using 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 non toxic rubber Lid # 01 (Pic.01) giving an efficient seal during process Make sure the Lid to be duly fasted on the Cup, see picture 02 below.

**PICTURE 02**



## 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 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 SAFETY or IDENTIFICATION LABELS** stuck

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, saltern 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.

### 2.2.3 Placing the Lid Cap

The Lid Cap # 10 (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



## 3. Operation

### 3.1 Starting

- Place the Plug into its socket
- Place the General Switch # 09 (Pic.01) on position ON
- To start the blender press the ON/OFF Switch # 08 (Pic.01) to position "I"
- To stop the equipment press the ON/OFF Switch to position "O"

### 3.2 Feeding Procedures

Before to use the equipment, all the parts to be in contact with the product to be processed shall be washed with water and neutral soap. ( see item 3.4 cleaning ).  
Make sure the equipment is firm on its place.

Remove the Lid # 01 (Pic.01) together with the Cap # 10 (Pic. 01)

With the blender switched OFF place first the liquid product, then place into the the Cup the receipt more consistent products.

**IMPORTANT**  
**The maximum load is determined up to the Guard Plate # 01 (Pic. 04)**

Place the Lid with its Cap as instructed item 2.2.2 and 2.2.3

**IMPORTANT**  
**The processing time depends on the kind of product. It is not recommended to blend products without the addition of any liquid, otherwise it will overheat and damage the Cup seal.**

**IMPORTANT**  
**NEVER SWITCH THE MACHINE ON WITHOUT LOAD IN IT BECAUSE IT WILL CAUSE IRREPARABLE DAMAGES.**

**3.3 Safety System**

**3.3.1 Cup Guard Plate**

The Cup # 02 (Pic.01) has a Guard Plate # 01 (Pic.04) designed to avoid the access of the hands to the knife blades # 02 (Pic. 04) giving more safety to the operator.

**IMPORTANT**  
**This equipment has a safety system to assure the operator safety. The equipment operation shall obey the item 03, other procedures are unsafe and shall not be used.**

**PICTURE 04**



01 Guard Plate

02 Knife Blade

**IMPORTANT**  
**Never remove the Guard Plate # 01 ( Pic.04)**

**3.3.2 Reset System**

For operator safety the equipment has a safety system to avoid involuntary reset even in case of electricity supply failure.

After the electricity supply has returned press the ON/OFF Switch # 08 (Pic.01) to position “O” and after to position “I” switching the equipment ON.

**3.4 Cleaning**

**IMPORTANT**  
**Never do cleaning with the machine plugged in. Always unplug the machine before cleaning.**

When the equipment must go through a complete cleaning process :

- before to be used first time.
- After every day end of operations
- When the blender is not going to be used for a long period of time.
- Before to start operation after a long period it has not been used.

Many parts may be removed for cleaning :

- Cup #02 (Pic.01)
- Lid # 01 (Pic.01)
- Lid Cap # 10 (Pic.01)

Wash all parts with water and neutral soap.

- To wash the Cup inside fill the Cup with water up to half capacity and add a small quantity of neutral detergent.

- Put on the Lid and switch ON the blender for 30 seconds

- Remove the water and rinse the Cup.

- If necessary use a nylon brush to help residues removal.

**IMPORTANT**  
**Do not spray water directly towards the equipment**

**3.5 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.