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- BESIDES THESE MACHINES, WE ALSO MANUFACTURE A COMPLETE LINE OF EQUIPMENTS, CONSULT YOUR DEALER
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INSTRUCTIONS MANUAL



PLANETARY MIXER, 5 LITERS

MODEL
BPS-05-N

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1. Introduction

1.1 Safety

When not properly used the Planetary Mixer is a potentially dangerous machine. Servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

The instructions described below need to be followed to avoid incidents :

1.1.1 Read all the instructions

1.1.2 To avoid risks of electric shock and damage to the equipment, never use the equipment if your clothes or feet are wet, or on top of a wet or humid surface. Never immerse the equipment in water or any other liquid and never use a stream of water directly on the machine.

1.1.3 The use and handling of any equipment must always be supervised, specially if there are children in the surrounding areas where the machines are being used.

1.1.4 Always unplug the machine off the electric grid when it is not being used, before applying cleaning and maintenance to it, before inserting or removing accessories or applying any other kind of service.

1.1.5 Do not use any equipment that displays a damaged plug and/or cord. Never allow the cord to be placed on the edge of a table or counter and never allow the cord to be in contact with heated surfaces.

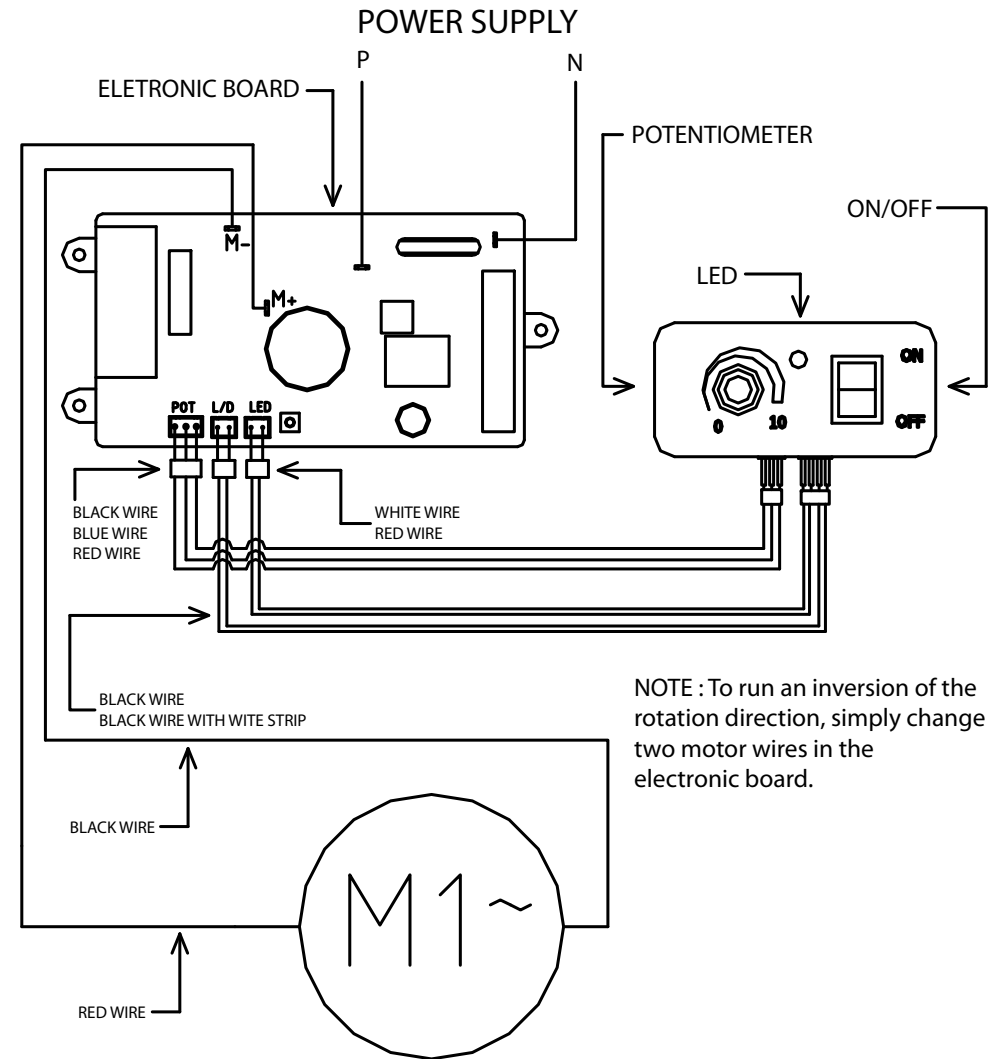
1.1.6 If your equipment is not working properly, has suffered a fall, or has been damaged in any way, contact the Technical Service provider.

1.1.7 The use of any accessories not recommended and/or not authorized by the manufacturer can lead to personal injuries.

1.1.8 Keep your hands and any kind of objects away from the machine's moving parts while it is turned on to avoid personal injuries or damages to the equipment.

1.1.9 Make sure that the machine's voltage is identical to the voltage provided through the electric grid, and that the machine is correctly grounded.

11. Eletrical Diagram



9. Observed Norms

ABNT NBR NM 60335-1
IEC 60335-2-14

10. Maintenance

Maintenance must be considered a group of procedures that aim at keeping the equipment in its best working conditions, bringing a larger working life and safety to the product.

- * Cleaning – Consult item 3.3 of this Instructions Manual
- * Wiring – Verify all cords and wires with regards to deterioration and all electrical contacts (terminals) with regards to tightening and oxidation.
- * Contacts – ON/OFF keys, Emergency button, Reset Button, Electronic circuits, etc. Verify the equipment making sure that all components are working properly and that the equipment's operation is normal.
- * Installation – Consult your equipment's installation as shown on item 2.1 Installation, of this instructions Manual.
- * Working Life – 2 years considering 1 normal working shift

1 – Items that must be verified and executed monthly :

- Verify electrical installation
- Verify wall socket tension
- Verify working current and compare it to the nominal current
- Verify all the electrical contacts (Terminals) with regards to tightening to avoid failures
- Verify possible electrical motor shaft loosening
- Verify cord and wiring with regards to signs of possible over heating, deficient insulation or mechanical damage

2 – Items that must be verified and executed every 3 months :

- Verify ON/OFF key, Emergency button, Reset Button, Electronic circuits with regards to over heating, deficient insulation or mechanical damage
- Verify possible bearings and shafts loosening
- Verify seal rings, o'rings, v'rings and other sealing systems.

IMPORTANT

For the end user safety this machine is equipped with a safety system that prevents the involuntary start of the machine after an eventual loss or interruption of power supply.

IMPORTANT

Make sure that the cord is in perfect working conditions. In the case the cord presents any sign of damage it must be replaced by one in perfect working conditions that complies with the technical and safety specifications. This replacement must be performed by a trained and qualified professional in accordance with the local safety norms.

IMPORTANT

This machine must not be operated by children, people with physical, mental or sensory capacities diminished. Untrained, inexperienced and unqualified people must also not operate the machine unless they have received proper training and instructions or are under the supervision of a trained and instructed person responsible for their safety.

IMPORTANT

In the case the equipment is installed in a place that can be accessed by children, it is mandatory that both, the children and the equipment be supervised at all times to make sure they are not trying to operate or to use the machine as a toy.

IMPORTANT

If any emergency arises immediately take the plug off the electric grid.

IMPORTANT

Never use streams of water directly on the equipment.

1.2 Main Components

All components of this machine were designed with carefully selected materials which are proper to each function and according to pattern tests and experience of Siemens.

PICTURE 01



- 01 - Head
- 02 - Base
- 03 - 5 liters capacity Bowl
- 04 - Speed Control Knob

- 05 - On/Off Switch
- 06 - Lock/Unlock Knob

TABLE 03

PROBLEMS	CAUSES	SOLUTIONS
- Machine Does not Start	- Electrical power is out; - Problem with the internal or external electrical circuit of the machine.	- Verify if the Electrical Power supply is on/reestablished; - Call technical assistance
- Burning odor and/or smoke	- Electrical power is out; - Problem with the internal or external electrical circuit of the machine.	- Call technical assistance
- Machine starts but works with a low rotation and/or stops when ingredients are added.	- Belts not fastened enough; - Problems with the motor; - Excessive load	- Call technical assistance; - Call technical assistance; - See Table 02
- Damaged Cord	- Damage during the transportation of the product	- Call technical assistance
- Strange noises	- Defective bearings	- Call technical assistance

8. Analysis and Problems Solving

8.1 Problem, causes and solutions

The Planetary Mixer is 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 mixer refer to Table 03 in which the most common situations are listed with recommended solutions.

If your problem is not listed on Table 03 please contact your dealer and its Technical assistance for technical service.

1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	BPS-05-N
Bowl capacity (without agitator)	litros	05
Voltage	V	220
Frequency	Hz	50 ~ 60
Power Rating	W	250
Consumption	kW.h	0,25
Height	mm	420
Width	mm	240
Depth	mm	350
Net Weight	kg	14
Shipping Weight	kg	16

TABLE 02

LOADING CAPACITY CHART		
MODEL	MINIMUM WORKING LOAD	MAXIMUM WORKING LOAD
BPS-05-N	100 ml	1 litro

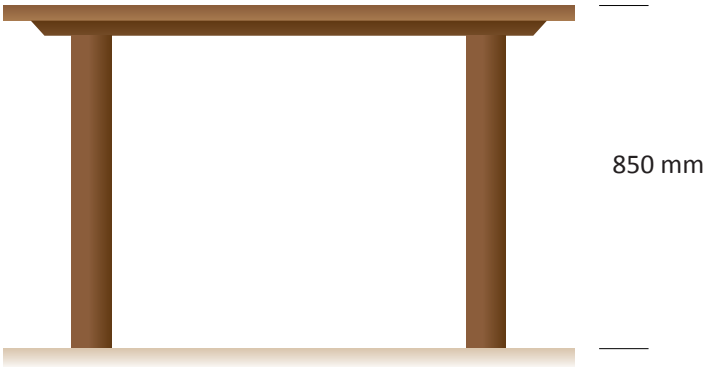
2. Installation and Pre Operation

2.1 Installation

2.1.1 Placement

Your equipment must be placed on a firm, dry and leveled surface, preferentially, 850 mm high from the ground.

Do not place the Planetary Mixer on a stove or other equipments/appliances, also do not place it near an oven, to avoid accidents.



2.1.2 Electric Installation

Before plugging in the machine check if power supply voltage and machine voltage informed on the unit's identification label are the same.

The feeding cord has a plug with three pins. One of them is the ground wire. It is mandatory that all three pins are correctly and effectively connected before the machine is turned on. It is also mandatory that the machine be grounded.

Connect the plug of the Planetary Mixer to a three polar socket exclusively for this purpose and that must be in perfect condition. Check if the wall socket is grounded and in accordance with the local laws. If you have any doubts contact an electrician.

2.2 Pre Operation

Check if the Planetary Mixer is firm in its position. Before using it remove and wash all removable parts. For your safety read item "3.4 Cleaning" on this Manual.

3. Operation

- Check if Speed Control Knob is positioned at 0 position and if plug is disconnected from wall socket.
- Loosen the Lock/Unlock Knob (Pic.01 N°06).
- Incline the Head of the Mixer rearwards (Pic.02).

PICTURE 02



7.5.1 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.

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

7.6 Maintenance

7.6.1 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 pull the plug off the wall socket if any emergency arises.

7.7 Advice

Electrical or mechanical maintenance has to be undertaken by qualified personal.

Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

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.

7.2.3 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.

7.3 Routine Inspection

7.3.1 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.

7.3.2 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.

7.4 Operation

7.4.1 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 up well 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.

7.5 After Finishing The Work

- Load the Bowl with ingredients then fit it to the support base turning it clockwise until it is locked (Pic.03).

PICTURE 03



- Select the desired agitator and connect it to the agitator shaft matching the shaft pin with agitator groove. It is necessary to push and turn the agitator counter clockwise in order to lock it (Pic.04).

PICTURE 04



- Lower the head back to its original position and fasten Lock/Unlock Knob (Pic.01 N°06).

3.1 Starting

To switch ON the machine push ON/OFF Switch (Pic.01 N°05) located on the head of the machine.

IMPORTANT

In the event of a power supply loss or interruption, after the power supply is reinstated, the system will only be functional again after the machine is turned ON and OFF using the ON/OFF switch.

3.2 Feeding Procedure

Mount the selected agitator: Globe (Pic.07), Beater (Pic.08) or Hook (Pic.09); put ingredients into the Bowl (Pic.01 N°03); switch the machine ON and only after turning it on select the desired speed using the Speed Control Knob.

IMPORTANT

Only alter speed, using the Speed Control Knob, after the machine was turned ON.

3.3 Agitators Assembling

- Check if Speed Control Knob is at 0 position and if plug of the machine is disconnected from wall socket.
- Unlock knob that is located on machine's base side.
- Incline Head of the machine backwards.
- Load Bowl with ingredients then fast it to the support base turning it clockwise until it is locked.
- Select desired agitator and slip it to the agitator shaft matching the shaft pin with agitator groove. It is necessary to push and turn the agitator counter clockwise in order to lock it to the shaft pin.
- Lower Head back to its original position and lock it using the Lock/Unlock Knob that is located on machine's base side. Before starting the operation check if Head is really locked trying to raise it.
- Connect plug to a wall socket with same voltage as the machine.
- Switch the machine ON using the ON/OFF Switch and then select the desired speed until operation is finished.

3.4 Cleaning

IMPORTANT

Never do cleaning with machine plugged in the electric grid, always unplug machine before cleaning.

All removable parts must be removed and washed. Wash them with running water and neutral soap.

IMPORTANT

Never use water streams directly to the machine.

Never touch or activate a switch such as buttons, turning keys and knobs by chance or unadvisedly, without having full knowledge of their use.

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.

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.

7.1.3 Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical chocks 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 stucked on the machine. If any labels 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.

7.2 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 set and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

7.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical chocks as well as electrical leak. Before use check conditions of all wires and cables.

7.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every

6. Removing the Bowl

- Slowly return to position 1 at the Speed Control Knob.
- Place the Speed Control Knob at position 0 and unplug the Mixer from the wall socket.
- Unlock Lock/Unlock Knob (Pic.01 N°06).
- Incline Head of the machine backwards and lightly press the lock Lock/Unlock Knob (Pic.01 N°06).
- Remove agitator holding it by its shaft, push it upward and turn clockwise at the same time. Then pull it down.
- Remove bowl turning it counterclockwise until it is unlocked.

7. General Safety Practices

IMPORTANT

If any of the General Safety Practices items do not apply 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 Distributor is also responsible for for orienting the user regarding the product’s use and safety notions. 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.

7.1 Basic Operation Practices

7.1.1 Dangerous parts

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 chocks or even be fatal.

Never touch switches such as 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 fatal situation.

7.1.2 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 enough working/operating 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.

3.5 Stainless Steel Maintance / Care

Stainless steel may present oxidation points that are ALWAYS CAUSED BY EXTERNAL AGENTS, specially when cleaning and sanitization are not adequate and constant.

Stainless steel resistance to oxidation is mainly attributed to the presence of Chrome, that in contact with oxygen allows the creation of a protective layer.

This protective layer covers all of the stainless steel surface, blocking the action of the external agents that cause oxidation.

When the protective layer is breached, the oxidation process starts. It can, however, be avoided by adequate and constant cleaning.

Immediately after using the equipment a cleaning must be performed. Water, Neutral soap or detergent must be used and applied with a soft cloth or nylon spounge.

The next step is to use only running water to rinse and, immediately after that, dry by using a soft cloth, making sure that all humidity is gone from the surfaces and specially the corners, edges and angles.

Rinsing and drying are extremely important to avoid oxidation and the appearing of stains.

IMPORTANT

Acid and Salt solutions, disinfectants, certain sterilizing solutions (hypochlorites, Tetravalent ammonia salts, Iodide, Nitric Acid and other compounds) must be AVOIDED because they are not allowed to be in contact with stainless steel for a longer period of time.

Because they generally have CHLORIDE in their compositions, these substances attack the stainless steel causing oxidation points.

Detergents used in domestic cleaning must not remain in contact with stainless steel more than the necessary. They must be removed with water and the surface must be completely dried.

Use of Abrasives:

Carbon Steel sponges or brushes, apart from scratching the surface and compromising the protective layer, also leave particles that react and suffer oxidation contaminating the stainless steel. Therefore, such products must not be used to aid cleaning and sanitizing. Scrapings by the use of prickly objects or similar objects must be also avoided.

Main Substances that cause the oxidation of stainless steel:

Dust, Greases, Acid solutions such as vinegars, fruit juices and other acids, salt solutions (brine/pickles), blood, detergents (with the exception of the neutral type), particles from

ordinary steel, remains of sponges or brushes made of ordinary steel and other types of abrasives.

4. Agitator Height Adjustment

IMPORTANT

Mixer BPS-05 comes adjusted from factory. However, in case agitator is touching the bottom of the bowl you can adjust it, as explained below.

- Check if Speed Control Knob is at 0 position and if plug is disconnected from wall socket.
- Unlock the Lock/Unlock Knob (Pic.01 N°06).
- Incline Head of the machine backwards.
- Using a wrench key turn the screw located on superior portion of the support counterclockwise slowly in order to raise agitator, or clockwise to lower it and then regulate the screw until the ideal point is found, which is when agitator is almost touching the bottom of the bowl.

PICTURE 05



PICTURE 06



PICTURE 07



PICTURE 08



PICTURE 09



5. Food Preparation

Your Planetary Mixer mixes products in a more homogeneous way and faster than any other electric mixer. Therefore, the mixing time for most of the recipes must be adjusted in order to avoid product being over mixed. For making cakes, for example, mixing time may be different than the one indicated by other mixers.

Three models of agitator accompany your machine. Each of them is used for a specific operation.

1. Agitator for light dough: The flat beater for light dough as shown on Picture 08 is ideal for beating light dough such as: cakes, pies, cookies, biscuits, quick breads, mashed potato, sweet balls, meat loaf, and similar.

2. Agitator for heavy dough: The hook for heavy dough as shown on Picture 09 is ideal for beating heavy dough with yeast such as: bread, pizza, pasta and similar. Observation: when working with the hook for heavy dough use only speed 1 to avoid damage to the Mixer.

IMPORTANT

When using the Agitator for Heavy Dough (Picture 09), NEVER exceed the 350g of wheat flour quantity.

3. Agitator globe: The globe as shown on Picture 07 is ideal for mixtures that need air incorporated such as: egg whites, whipped cream, mayonnaise, sponge cakes, candies and similar.

Observation: Liquid Mixtures. Mixtures containing large quantity of liquid ingredients must be mixed at lower speed to avoid splashing.

5.1 Preparing suggestions

Speed 1: For agitating and mixing ingredients slowly. Start every type of mixture with speed 1. Use to add flour and other dry ingredients to the dough or liquid to dry ingredients or mixing heavy dough.

Speed 2: For mixing in a faster speed. Use to mix heavy dough, for example: to start mixing mashed potato or other vegetables, mixing butter or grease to flour or mixing thin light dough, mixing little cakes and breads dough. Also used to mix semi-heavy doughs, such as cookies and cakes. Used to add sugar and butter to the dough and sugar to whipped egg whites.

Speed 3: For beating in medium and high speeds. Use to finish cakes and biscuits and similar dough.

Speed 4: For whipping small amounts of cream or egg whites. Also use to beat chantilly, whipped cream and glaze.