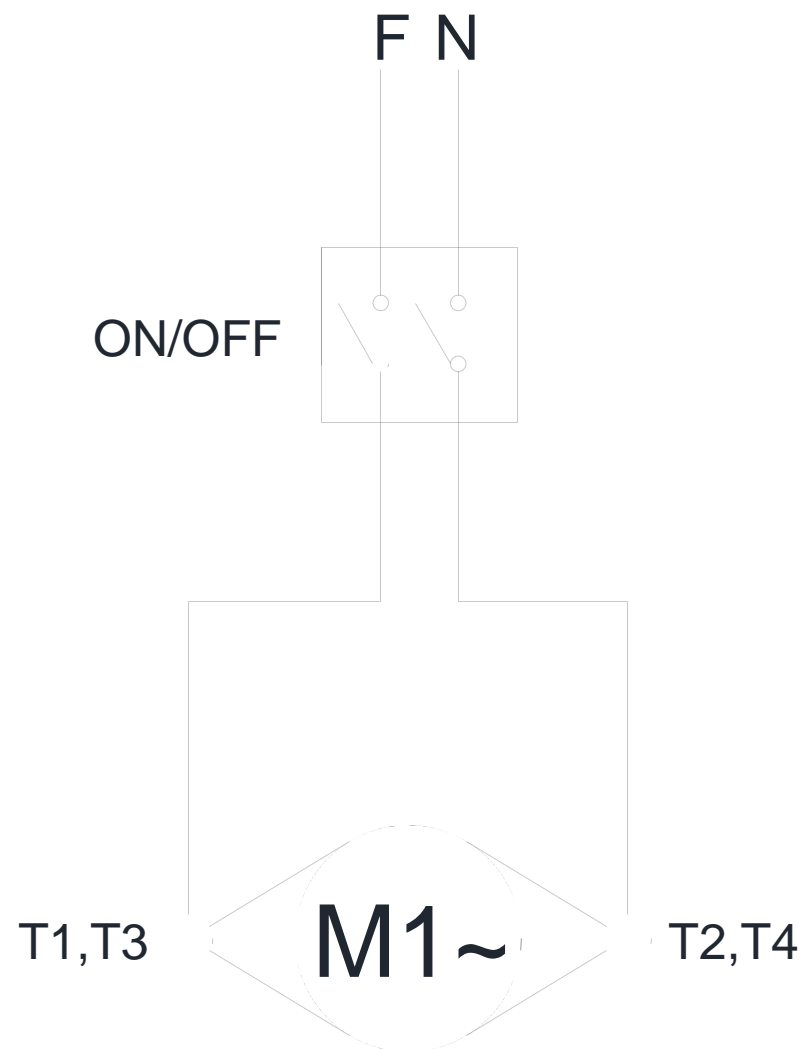
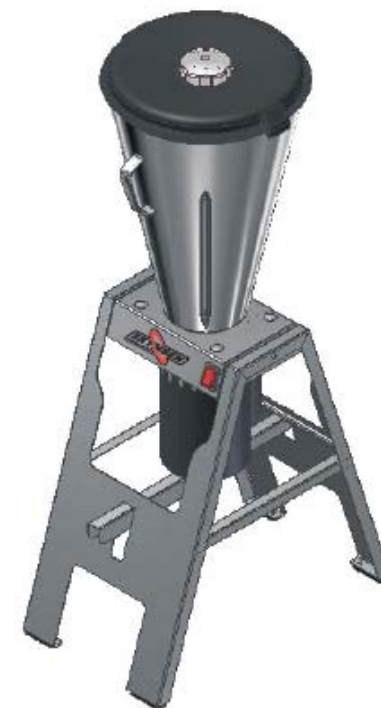


ELECTRICAL NETWORK

110V / 60Hz



INSTRUCTIONS MANUAL



COMMERCIAL TILTING BLENDER

MODEL

LB-15PMB/LB-25PMB

64619.9 - INGLÊS
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1. INTRODUCTION

This equipment has been designed to be used in commercial kitchens, such as: restaurants, cafeterias, hospitals, bakeries, butcheries and so on.

This equipment is not recommended to be used:

- when continuous industrial production is necessary.
- the working place has a corrosive or explosive atmosphere nor water vapour or gas contaminated ambient.

1.1 Safety

To avoid accidents respect the following instructions:

1.1.1 In order to avoid the risk of electric shocks and damage to the machine, never operate it wearing wet clothes or shoes, install the equipment on a wet or humid surface nor dip it in water or any other liquid, and do not spray water directly on it.

1.1.2 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.

1.1.3 The use of accessories not recommended by the manufacturer may cause personal hurt.

1.1.4 Keep your hands or any tool out of the machine while operating to avoid personal hurt or any damage to the equipment.

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

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

1.1.7 Always place the Lid # 02 (Pic.01) on the cup before to start the machine.

1.1.8 Always hold the Cup # 03 (Pic.01) while the blender is in operation. If the cup #3 (Pic. 01) gets loose, turn off the equipment immediately.

1.1.9 When mixing hot liquids remove the Cap # 01 (Pic.01) out of the Lid # 02 (Pic.01) and keep the hands away from the Lid hole avoiding possible burns.

1.2.0 Do not use the equipment outdoors.

1.2.1 The use of the equipment must be always supervised.

1.2.2 Never touch the knife when the equipment is operating.

1.2.3 When installing the equipment make sure that it is grounded accordingly to the local laws and norms.

1.2.4 For your safety the temperature of the product shall not be above 40 degrees centigrade.

1.2.5 Do not 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.

1.2.6 Do not 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.

1.2.7 Do not 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.

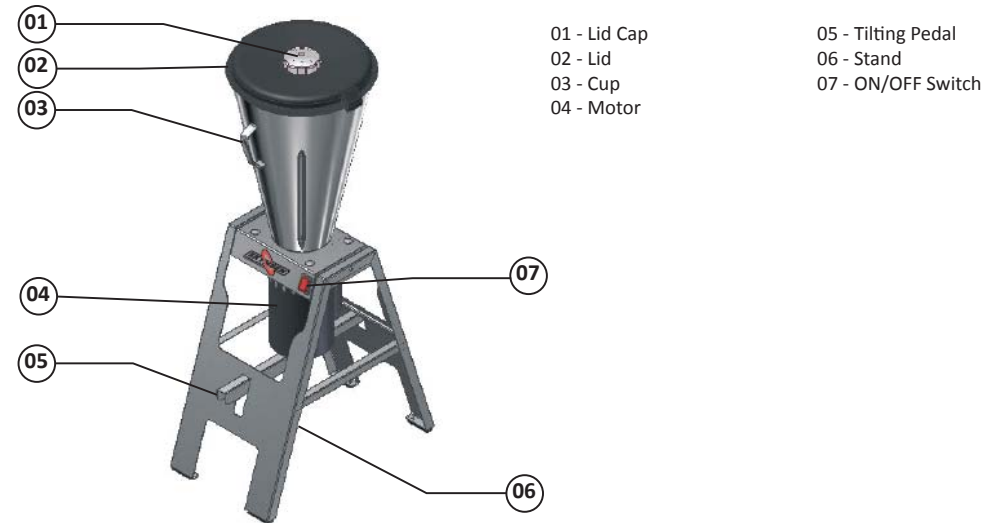
⚠ This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

⚠ Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules. The substitution shall be made by a qualified professional, and shall respect the local safety norms.

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

2. COMPONENTS AND TECHNICAL CHARACTERISTICS

PICTURE 01



CHARACTERISTICS	UNIT	LS-15MB	LS-25MB
Rotation	rpm	3500	3500
Voltage	V	127 or 220	127 or 220
Frequency	Hz	50 or 60	50 or 60
Power Rating	CV	1,0 or 1,5	1,0 or 1,5
Consumption	kW/h	0,73 or 1	0,73 or 1
Height	mm	1060	1180
Width	mm	360	410
Depth	mm	525	525
Net Weight	Kg	19	20,5
Gross weight	Kg	23	24

3. INSTALLATION AND PRE-OPERATION

3.1 Placing

Your equipment must be placed and levelled on a dry and firm surface with, preferably, 33 inches high.

3.2 Electrical Installation

Please verify the voltage informed on the label attached to the cord when you unpack it.

The feeding cord has 3 pins, the central pin is for grounding. It is mandatory that all 3 pins are correctly connected before turning the equipment on.

3.4 Pre-operation

- Check if the Blender is firm on its position.
- Before using the Tilting Blender, you must wash with water and neutral soap all the parts that get in contact with the products to be processed.

3.4.1 Cup Placement

The cup brings an efficient tilting system allowing the cup to be placed simply and safely .

To tilt the Cup follow the below instruction :

Switch off the blender pressing the OFF Switch.

Remove the Lid.

Hold tightly the Cup handle and with your foot press the Pedal # 01 (Pict 02) getting free the tilting Cup.

Move the Cup and get the product off.

Move back the Cup until to be locked on to vertical position.

⚠ Never move the Cup with the Blender Switched ON.

PICTURE 02



3.4.2 Lid Placement

The cup has a non toxic rubber Lid providing an efficient sealing during operation.

Check the lid to be duly placed on the Cup as shown with picture 03 .

PICTURE 03

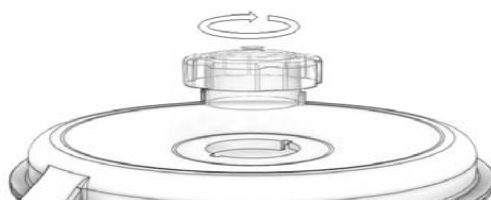


3.4.3 Cap Placement

The cap may be used to view the products being processed as well as to add ingredients/products to be processed. (Pic 04).

To remove the cap, just turn it clockwise until it gets loose, and pull it upwards.

PICTURE 04



4. OPERATION

4.1 Starting

- Insert the plug into the socket.

Then start the blender pressing the ON Switch.

To switch OFF the blender press the OFF Switch to position.

4.2 Operation Procedure

Remove the Lid with the Cap.

With the equipment switched off, first put the LIQUID ingredient of the recipe, and then put the more solid

ingredients.

⚠ The maximum volume is determined by the marking on the cup.

Put back the Lid along with the Cap, as described on items 3.4.2 e 3.4.3 and switch the blender ON.

⚠ The processing time on Blenders change for each product. It is not recommended to grind solid products without any liquid ingredient, once it may cause overheating and consequent damage to the cup sealing system.

⚠ Never turn the machine on when the cup is empty. This may cause irreparable damages.

5. CLEANING

⚠ Always unplug the machine from the socket before cleaning it.

⚠ Never spray water directly upon the equipment.

The equipment must be totally cleaned and sanitized:

- Before using it for the first time;
- After the end of each workday;
- Before to be stored for a long time
- Always when the equipment has not been in use for a long time;

Some parts may be removed from the blender:

- The Lid;
- The Lid Cap;

Wash all the parts with water and neutral detergent.

To clean the cup, fill half of its capacity with water and neutral ph detergent.

Place the Lid and turn the blender ON to agitate this mix until all residues are removed.

Turn the equipment OFF and remove the content of the cup. If necessary, with the equipment switched OFF, use a nylon brush to help cleaning.

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 5 CLEANING

* Wiring - Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.

*Contacts – ON/OFF switch, 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 3

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, electronic electric circuits , overeating, insulation failings, or mechanical damages
- Check bearings clearances
- Check retainers, O'rings, V'rings and other seals.

7. PROBLEM SOLVING

PROBLEMS	CAUSES	SOLUTION
- The blender does not switch ON	- Electricity shortage. - Problem with the blender electric circuit.	- Check electricity. - Call technical assistance
- Burning smell or smoke.	- Problem with the blender electric Circuits.	- Call technical assistance
-The blender starts, but after to place the ingredients inside the cup, the blender rotation is too low.	- Problem with the motor.	- Call technical assistance.
- Damaged cord.	- Problem during transportation.	- Call technical assistance.
-Unusual noises.	- Damaged bearing.	- Call technical assistance.
-The product does not process	- Product pieces too large do not allow contact with the knife. - Blunt knife.	- Cut smaller pieces about 3,5 cm. - Call technical assistance.
- Cup is leaking.	- Damaged seal	- Call technical assistance.