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INSTRUCTION MANUAL



COMMERCIAL BLENDER STAINLESS STEEL, SEAMLESS STAINLESS STEEL
CUP

MODEL
LAR-04/06/08/10MB-N

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7. Electrical Diagram

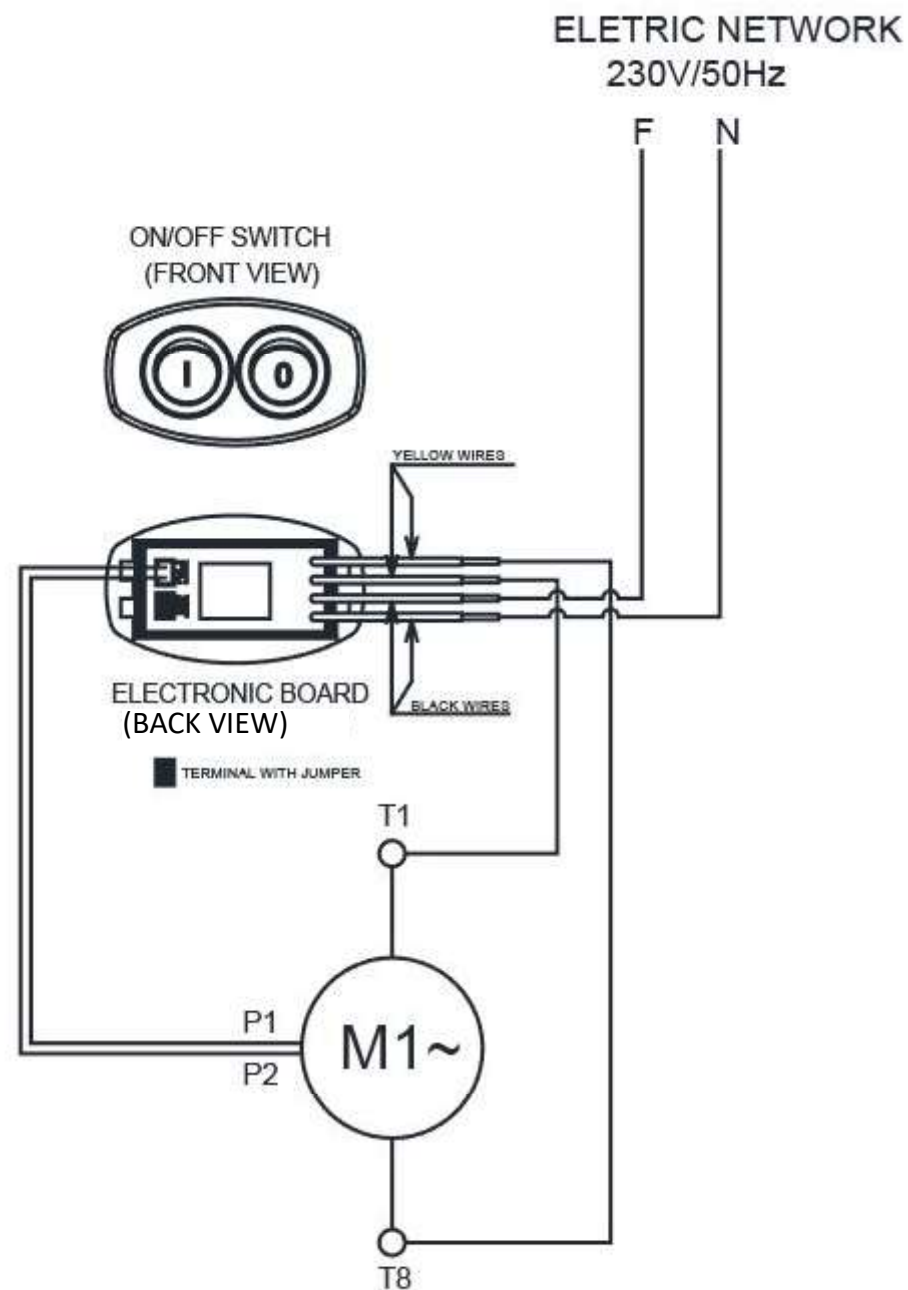


TABLE 02

PROBLEM	CAUSES	SOLUTIONS
The machine does not switch on.	Lack of power. Problem with the electric circuits	Check if machine is plugged in and if there is power in the power supply source. 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. 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 the risk of 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 in 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 cleaning it, before removing or placing some accessory, before maintenance or any other service.

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

1.1.6 When the equipment falls, is damaged in 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 to avoid corporal damages or damages to the equipment.

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

1.1.10 The knives #02 (Pic. 04) are very sharp, handle with care.

1.1.11 Always place the Lid #01 (Pic. 01) on the Cup #02 (Pic. 01) before switching ON the Blender.

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

1.1.13 When using the Blender to process hot liquids, remove the Cap #10 (Pic.01) from the Lid #01 (Pic. 01) and keep the hands away from the lid opening, to avoid possible burnings.

1.1.14 Do not use the equipment outdoors.

1.1.15 Do not leave your equipment working without supervision.

1.1.16 Never touch the knife #02 (Pic. 04) while the blender is processing.

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

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

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

The use of this equipment is NOT recommended when:

- Production process is continuous in industrial scale;
- Work place has a corrosive or explosive atmosphere or it is contaminated with steam, dust or gas.

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- Production process is continuous in industrial scale;
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5. Analysis and Problems Solving

5.1 Problem, causes and solutions

The Blender were designed to operate with the need of minimum maintenance but the natural wearing caused by long use of the equipment may occasionally cause some malfunctions.

6. Applicable Norms

Brazilian Norm ABNT NBR NM 60335-1
IEC Norm 60335-2-64

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

For user safety, this equipment is equipped with a security system that prevents its involuntary operation after a casual electricity failure.

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

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

IMPORTANT

Never spray water directly upon the equipment.

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 - General Switch
10 - Cap

* 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.

1.3 Technical Characteristics

TABLE 01

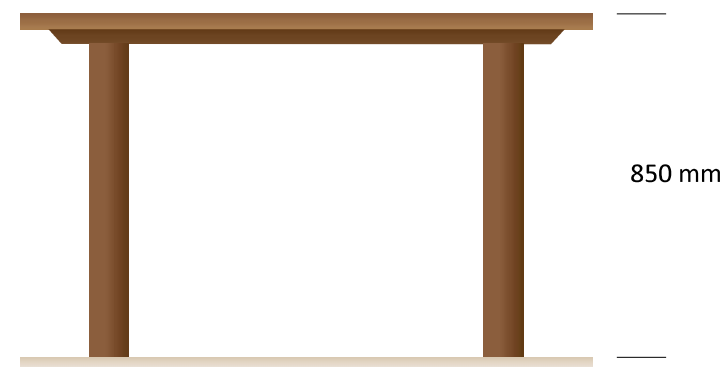
CHARACTERISTICS	UNIT	LAR-04MB-N	LAR-06MB-N	LAR-08MB-N	LAR-10MB-N
Cup Capacity	l	4	6	8	10
Speed	rpm	3500	3500	3500	3500
Voltage	V	230	230	230	230
Frequency	Hz	50	50	50	50
Power Rating	W	665	665	665	665
Height	mm	660	720	750	780
Width	mm	290	310	330	340
Depth	mm	280	300	320	330
Net Weight	kg	10	10,3	10,6	10,8
Shipping Weight	kg	11,1	11,5	11,8	12,0

2. Installation and Pre-Operation

2.1 Installation

2.1.1 Placing

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



2.1.2 Electrical Installation

Check electric source voltage, voltage shall be 230 V.

The cord has three round pins one of them 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 indicated on the cord label.

2.2 Pre-Operation

2.2.1 Placing the Cup

The Cup #02 (Pic.01) has a simple fitting system allowing an easy, quick and safe placing.

To remove and replace the Cup #02 (Pic. 01), just pull it vertically up by the handle. Always remove or replace the Cup just lifting it and holding it firmly by the handle.

IMPORTANT

Never remove or replace the Cup #02 (Pic. 01) 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 is duly placed on the Cup. See picture below:

PICTURE 02



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.

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.

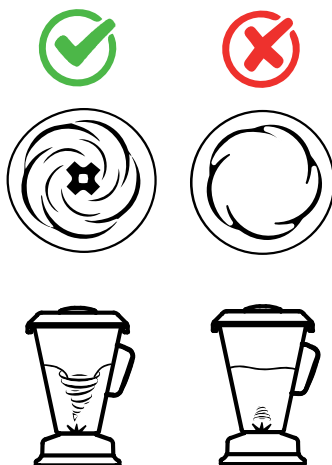
Use of abrasives:

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.

PICTURE 06



3.4 Cleaning

IMPORTANT

Never clean the machine if connected to the electric network. To clean unplug the machine. Before to lift the Crown, be sure the motor is completely still.

The blender must be totally cleaned and hygienized any time as follows:

- Before to use it the first time.
- After each day operation.
- Any times the blender has remained out of operation for a long period.

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

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

All removable parts shall be removed and cleaned with water and neutral ph detergent.

Below find the procedure to remove the moving parts:

- 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

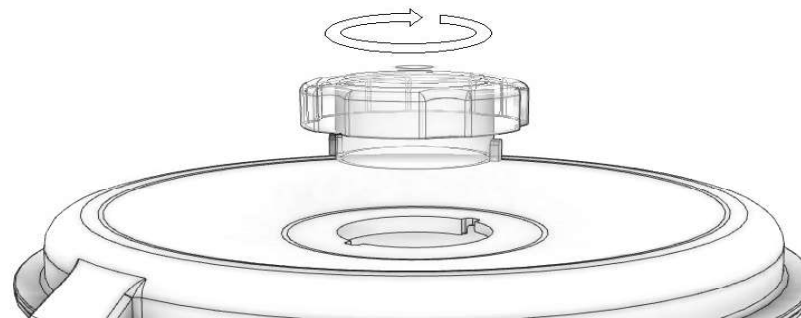
Never use water jets to wash the equipment.

2.2.3 Placing the Cap

The Cap #10 (Pic.01) may be used either to watch the process or to add ingredients during operation.

To remove it, turn it clockwise until it is loose, then lift it.

PICTURE 03



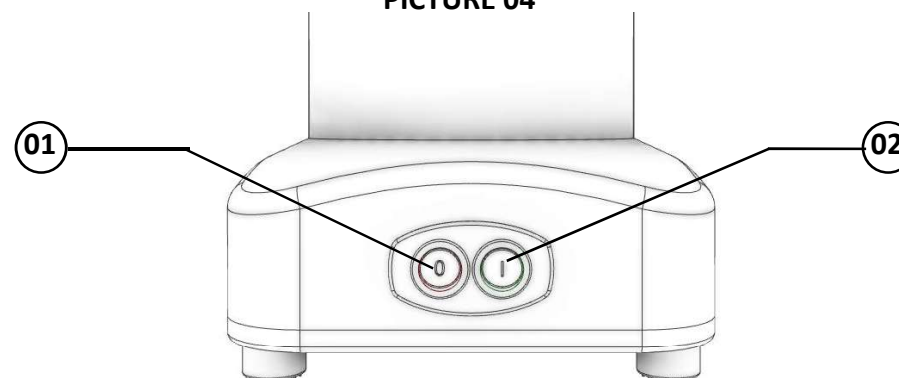
3. Operation

3.1 Starting

Insert the plug of the equipment in the electrical grid.

- Place the General Switch #09 (Pic. 01) on position ON.
- 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 #08 (Pic.01) to position "O".

PICTURE 04



3.2 Operation Procedures

Before you start using the blender, all parts that are going to be in contact with the food to be processed shall be washed with water and neutral soap (see item 3.4 Cleaning).

Make sure the blender is firm on its working position.

Remove the Lid #01 (Pic. 01) with the Cap #10 (Pic. 01) out of the Cup #02 (Pic.01).

With the Blender switched OFF, first introduce inside the Cup the liquid ingredients of the receipt and only after drop the more consistent products.

IMPORTANT

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

Place the Lid #01 (Pic. 01) with the Cap #10 (Pic. 01) as explained on item 2.2.2 and 2.2.3 and switch the blender ON.

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

Never switch ON the blender with an empty cup, because irreparable damage will occur.

3.3 Safety System

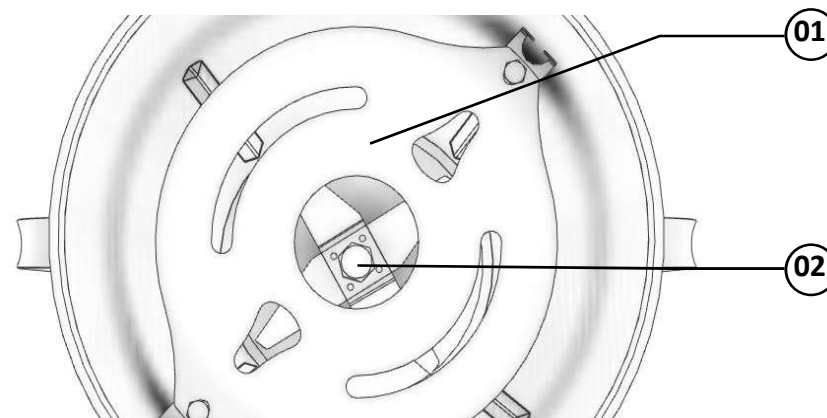
3.3.1 Cup Guard Plate

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 security system to guarantee the operator integrity. The operation of this equipment must be performed as described in the item "Operation" of this manual. Other procedures to operate this equipment are not safe and must not be used.

PICTURE 05



01 - Guard Plate

02 - Knife Blade

IMPORTANT

Never remove the Guard Plate #01 (Pic. 04) from the Cup #02 (Pic.01).

3.3.2 Reset System

For your safety, this equipment has a security system that prevents its involuntary operation after an eventual electricity failure.

After electricity is reestablished, press the ON/OFF Switch #08 (Pic. 01) to position "O" and then to position "I", switching the equipment ON.

Attention:

- Seamless cup has a "V" shape that grants the formation of a powerful liquid vortex that pulls all ingredients towards the blade to be processed. That leads to a better and more homogenous result, achieved in less time.
- In heavier recipes, such as mayonnaise, açai or cakes, the vortex may close. If that happens it means that the processing is not happening correctly. The ingredients will stop moving at the upper part of the cup, and a vacuum bubble will form on the helix, as shown on Pic. 06, damaging the equipment.
- In those cases it is necessary to adjust the recipe, by diminishing it, or increasing the liquid portion of it allowing the vortex to remain active at all times.