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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, 4,0 LITERS

MODEL
LAR-04MB

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This image shows a full page of blank white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page, providing a guide for writing. There are no margins, text, or other markings on the paper.

This image shows a full page of blank, lined paper. It features approximately 28 horizontal blue or grey lines spaced evenly apart, typical of notebook paper. The lines extend across the entire width of the page, leaving small margins at the top and bottom. There are no vertical lines, text, or other markings on the page.

This equipment is not recommended when:

- The production process is done in a continuous industrial scale;
- The workplace is in a corrosive, explosive, contaminated with vapor, powder or gas atmosphere.

When not properly used this equipment is a potentially dangerous machine. Maintenance, servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations

1.1.1 Read carefully all the instructions.

1.1.3 Any equipment shall always be operated under supervision, principally when used near children.

1.1.5 Do not operate any equipment having a damaged cord or plug. The cord shall not rest on hot surfaces nor on table edges.

1.1.7 Using accessories not recommended by the manufacturer, may cause personal injuries.

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1.1.9 Blades are sharp, be aware.

1.1.10 Before to start the blender always place the lid.

1.1.11 Always hold the cup while the blender is running, If the cup loosen turn immediately OFF the blender, empty the cup and strongly screw it back.

1.1.12 When adding hot liquids, withdraw the transparent cap, and be careful to hold back your hands to avoid possible burnings.

1.1.13 Provide adequate ground connection, in accordance with local rules.

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

1.1.15 The Blender has a Thermal Protector for the motor protection. Motor and the operator are protected in case of over heating.

Therefore if the equipment suddenly STOPS, wait some minutes, and after reset the

IMPORTANT

In order to improve user safety the Blander is equipped with a safety system, which refrain itself from involuntary being activated after an occasional electric energy shortage.

IMPORTANT

The cord shall be in perfect conditions for the use, check it carefully, and change a damaged cord using a new one designed in accordance with the surety and technical specifications. The changing shall be made by qualified professionals and shall respect local safety rules.

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.

6. Electric Diagram

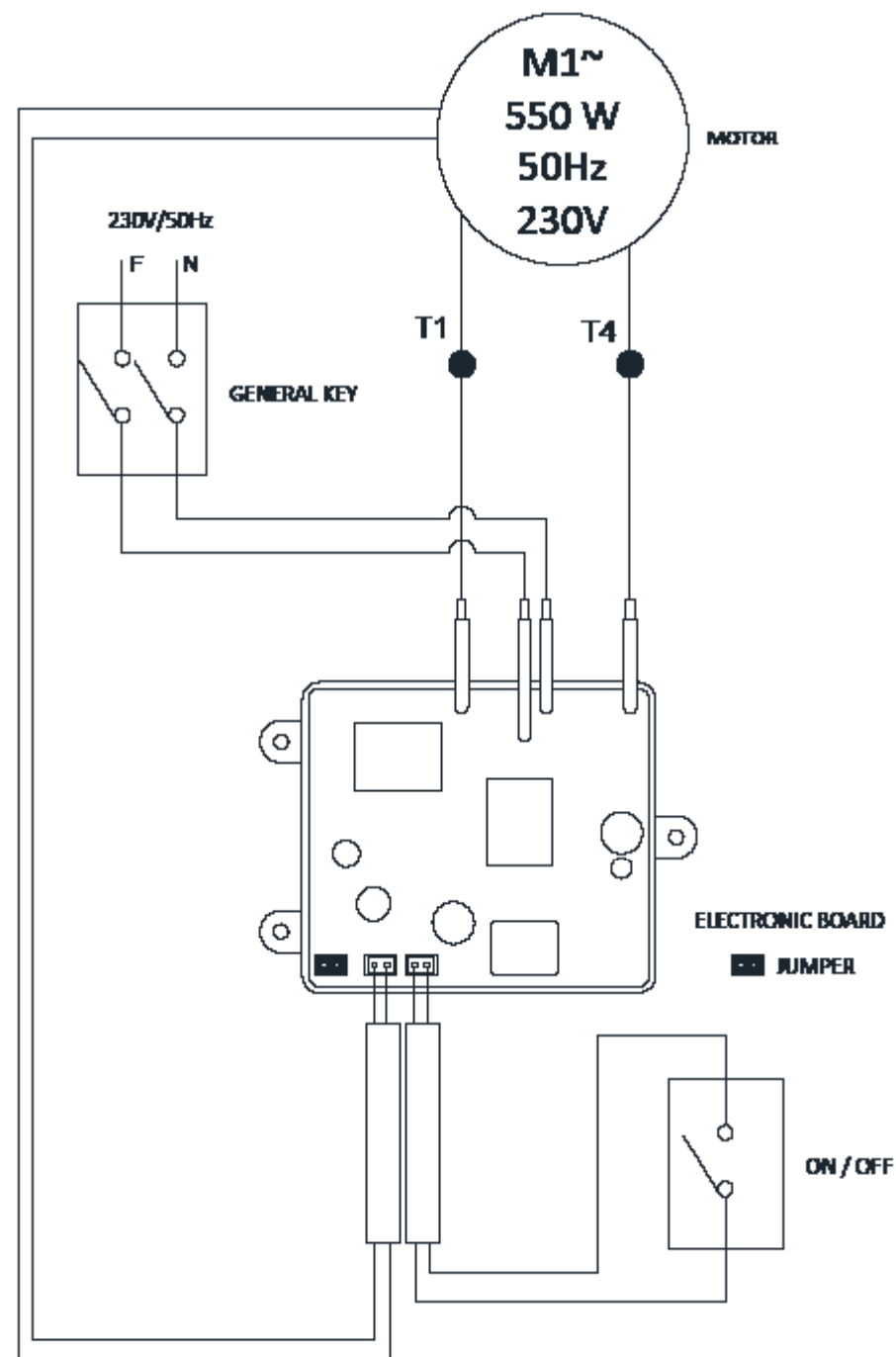


TABLE 02

PROBLEMS	CAUSES	SOLUTIONS
- The machine does not switch ON.	- Lack of power; - Problem in the electric circuit of the machine.	- Check if machine is plugged in and if there is power in the power supply source; - Call technical assistance.
- Cup is leaking.	- Damaged seal.	- Call technical assistance.
- The machine switches ON but the Motor turns slowly.	- Defective motor capacitor.	- Call technical assistance.
- Power cord damaged.	- Damage during transportation.	- Call technical assistance.

1.2 Main Components

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

PICTURE 01



01 - Lid
02 - Cup
03 - ON/OFF Switch
04 - Motor Housing

05 - Cup Flange
06 - Base

1.3 Technical Characteristics

TABLE 01

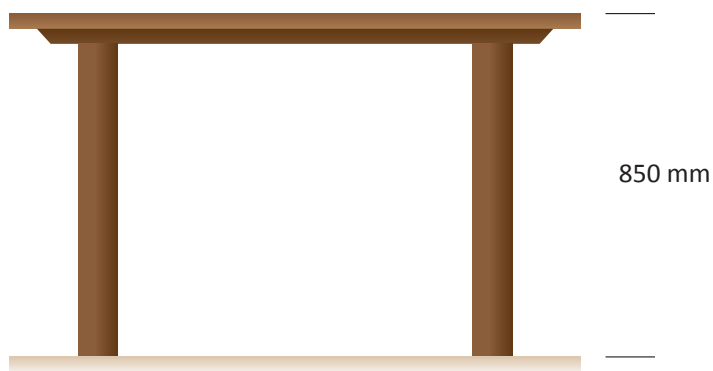
CHARACTERISTICS	UNIT	LAR-04MB
Cup Capacity	L	4
Voltage	V	230
Frequency	Hz	50
Power Rating	HP	550
Consumption	kW/h	0,55
Height	mm	630
Width	mm	275
Depth	mm	260
Net Weight	kg	8,9
Shipping Weight	kg	13,3
Speed	RPM	3000

2. Installation and Pre-Operation

2.1 Installation

2.1.1 Placing

The Blender must be installed on a leveled and stable surface, possibly at a 850 mm height.



2.1.2 Electric Installation.

This equipment has been designed for a 230 V voltage, when you receive the blender check the voltage written 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, see below drawing.

5. Analysis and Problems Solving

5.1 Problems, causes and solutions

The Blenders were 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.

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.

IMPORTANT

Always unplug the machine when emergency cases arise.

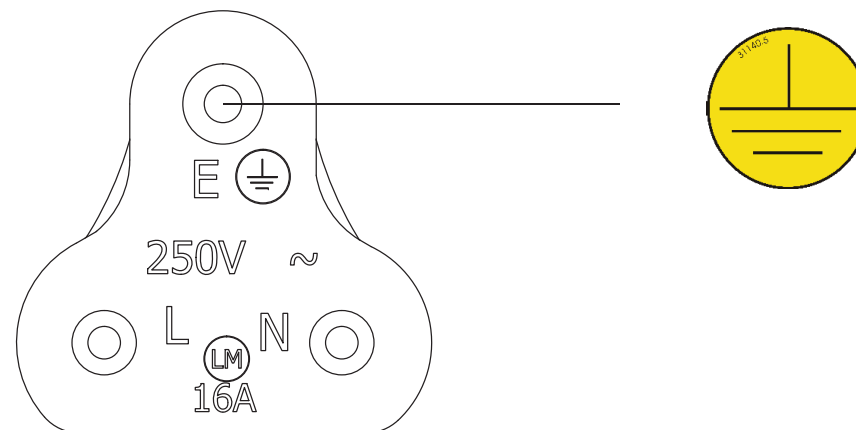
4.7 Advice

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.

IMPORTANT

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



2.1.3 Placing the Lid

The Cup features an efficient non toxic rubber Lid assuring an excellent seal during operation. Make sure the Lid is correctly placed on the cup, see picture 02 below.

PICTURE 02



2.1.4 Placing the Cap

The Cap may be used to watch the blending operation or to add ingredients to the mixture.

To remove the Cap just turn it clockwise until it gets free, then lift it, see picture 03 below.

PICTURE 03



3. Operation

3.1 Pre Operation

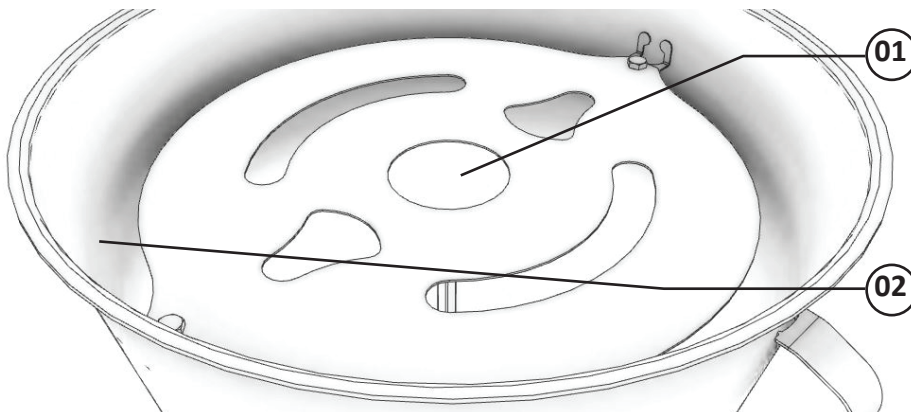
3.1.1 Before to start to use the blender, wash with water and neutral soap all the parts to be in contact with the product to be processed (see item 3.3 Cleaning and Sanitizing).

3.1.2 Make sure the blender is stable on its working place.

3.1.3 Remove the lid with the Cap

The Lid features a safety plate designed to avoid the access of the hand to the knife, see picture 04.

PICTURE 04



01 - Safety Plate

02 - Maximal Level indication

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.

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

IMPORTANT

Never remove the safety plate.

3.2 Operation

3.2.1 Feeding procedure

With the Blender ON/OFF Switch turned OFF, first put inside the Cup the receipt LIQUID ingredients, after put the products having a greater consistency.

IMPORTANT

Maximal capacity is reached when the product touches the Safety Plate.

Place the Lid with the Cap, as instructed in item 2.1.3 and 2.1.4

3.2.2 Starting

The Blender shall be started after the ingredients have been placed inside the Cup. To start the Blender press the ON/OFF Switch # 03 (Pic. 01).

To switch OFF the Blender press ON/OFF Switch position "O".

IMPORTANT

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

IMPORTANT

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

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. 05, 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.

PICTURE 05



3.3 Cleaning and Sanitizing

IMPORTANT

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

The Blender shall be totally cleaned and Sanitized:

- Before to be used the first time
- At the end of operation each day
- After a large period without being used

To clean inside the Cup fill it with water and neutral soap.

Switch the blender ON and let it turn until all residues have got free.

Switch OFF the blender and remove all the inside water mixed with the residues.

If necessary with the blender turned OFF use a soft nylon brush to improve the cleaning.

IMPORTANT

When washing inside the Cup be careful with the knife as it has sharp edges.

IMPORTANT

Do not spray water on the Blender.

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.