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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



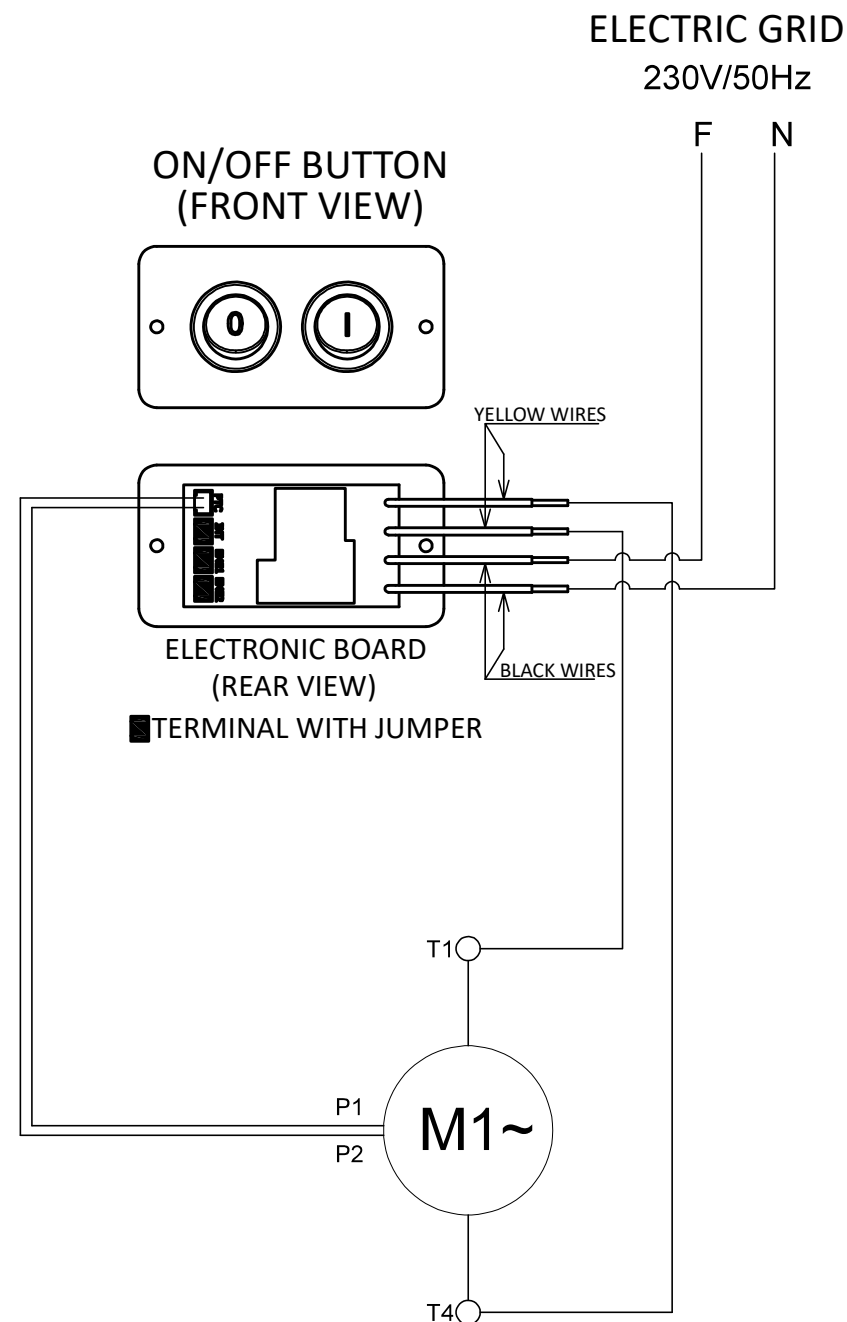
COMMERCIAL TILTING BLENDER, STAINLESS STEEL SEAMLESS CUP
AND STAND, 25 LITERS

MODEL
LAR-25LMB-N

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8. Electric Diagram



6. Applicable Norms

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

7. 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 3.3 Cleaning

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

*Contacts – ON/OFF switches, 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 sealings.

1. Introduction

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc.

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.

1.1 Safety

When incorrectly used, this equipment is a potentially DANGEROUS machine. Cleaning, maintenance and any other service on the machine must be made by properly trained personnel, and the machine must be always disconnected from the electric network.

The instructions below must always be followed in order to avoid accidents:

1.1.1 Read this instructions

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 and 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 made 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’s 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.

1.1.11 Blades are sharp, handle with care

1.1.12 Never operate the blender without the lid correctly placed

1.1.13 During operation if necessary to add hot liquids, remove the transparent lid cap, and keep your hands away from the lid hole in order to avoid burnings.

1.1.14 Do not use the equipment outdoors.

1.1.15 Never touch the blades if the blender is in operation.

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

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.

TABLE 02

PROBLEMS	CAUSES	SOLUTIONS
- The machine does not start.	- Lack of electric power; - Problem with the electrical circuit.	- Check if plug is connected to its socket or if there is electric shortage. - Call Technical Assistance.
- Burnt smell or smoke.	- Problem with the electrical circuit.	- Call Technical Assistance.
- The equipment switches ON but when the product is placed it stops or turn slowly.	- Problem with the motor.	- Call Technical Assistance;
- Damaged cord	- failure during product transportation.	- Call Technical Assistance.
- The Product does not blend	- The product is too large, and it does not touch the blades. - Blunt blades	- Cut product to smaller pieces; - Call Technical Assistance.
- Cup leakage	- Seal problem	- Call Technical Assistance.
- Unusual noises.	- Damaged bearings.	- Call Technical Assistance.

5. Analysis and Problems Solving

5.1 Problem, causes and solutions

The 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 equipment, refer to Table 02 in which the most common situations are listed with recommended solutions.

1.2 Main Components

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



1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	LAR-25LMB-N
Cup Capacity	L	25
Speed	rpm	3000
Voltage	V	230
Frequency	Hz	50
Power Rating	W	1200
Consumption	kW/h	1,2
Height	mm	1130
Width	mm	380
Depth	mm	525
Net Weight	kg	21,5
Shipping Weight	kg	24,6

2. Installation and Pre-Operation

2.1 Installation

2.1.1 Positioning

The Tilting Blender must be placed on a firm, stable and leveled surface.

2.1.2 Electric Installation

This equipment was developed to work on a 230 V power supply. Always check the voltage indicated on the electric cord of the equipment to make sure it is the appropriate.

The electric cord brings a plug with 3 (three) pins, one of them is for grounding the equipment. It is mandatory that all the 3 (three) pins are properly connected before turning the equipment on.

IMPORTANT

Make sure the voltage of the power supply is compatible with the voltage indicated on the electric cord label.

Picture 02 # 01 or Picture 01 # 09 are to be used for external equipotential connection.

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.

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.

- * 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.
- * 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.

PICTURE 02

01



2.2 Pre-Operation

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 (read item 3.4 Cleaning and Sanitization).

Check if the equipment is firm upon its working place.

2.2.1 Cup Placement

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

To tilt the Cup follow the below instruction:

Switch off the blender pressing the ON/OFF Switch to position "O".# 04 (Pict. 01)

Remove the Lid # 01 (Pict. 01).

Hold tightly the Cup handle and with your foot press the Pedal # 01 (Pict. 03) 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.

PICTURE 03



IMPORTANT
Never move the Cup with the Blender Switched ON

2.2.2 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 pictute 04.

PICTURE 04



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.

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.

- The Lid # 01 (Picture 01);
- The Lid Cap # 02 (Picture 01);

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.

IMPORTANT
Never spray water directly upon 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.

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).

2.2.3 Cap Placement

The cap may be used to view the products being processed as well as to add ingredients/ products to be processed. # 01 (Pict. 05)

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

PICTURE 05



3. Operation

3.1 Starting

Insert the plug into the socket.

Then start the blender pressing the ON/OFF Switch # 04 (Pict. 01) to position “I”.

To switch OFF the blender press the ON/OFF Switch to position “O”.

3.2 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.

IMPORTANT
The maximum level is indicated by the Safety Guard # 01 (Pict. 06).

Put back the Lid along with the Cap, as described on items 2.2.2 e 2.2.3 and switch the blender ON.

IMPORTANT

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.

IMPORTANT

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

3.3 Safety System

3.3.1 Safety Cup Guard

The Cup has a safety guard #01 (Pict. 06) designed to avoid hands to access the knife blades.

PICTURE 06



IMPORTANT

Never remove the safety guard

3.3.2 Anti- reset safety System

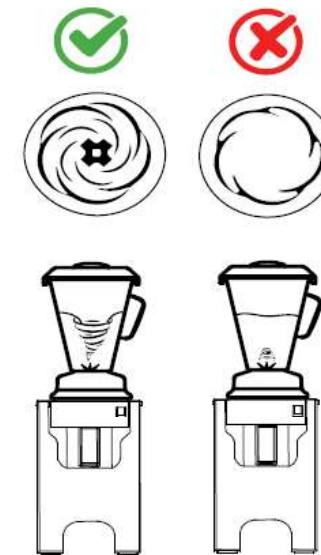
The equipment has an anti-reset system to avoid its automatic reset after occasional electric supply failure

After the electricity supply has been restored, place the ON/OFF Switch # 04 (Pic01) on position "O" and next on position "I", switching ON the blender.

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, açaí 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. 07, 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 07



3.4 Cleaning and Sanitization

IMPORTANT

Always unplug the machine from the socket before cleaning it.

The equipment must be totally cleaned and sanitized:

- Before using it for the first time;
- After the end of each workday;
- Always when the equipment is not in use for a long time;

Some parts may be removed from the blender: