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INSTRUCTIONS MANUAL

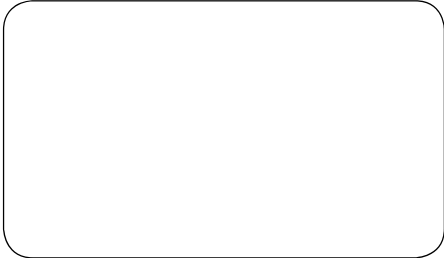
ELECTROMASTER



COMMERCIAL BLENDER, STAINLESS STEEL, SEAMLESS CUP  
MODELS

LAR-04MB/LAR-08MB

70013.1 - ENGLISH/ESPAÑOL  
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DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS, THE INFORMATIONS CONTAINED HERE MAY BE MODIFIED WITHOUT PREVIOUS NOTICE.

## SUMMARY

<b>1. INTRODUCTION .....</b>	<b>2</b>
1.1 Safety .....	2
<b>2. COMPONENTS AND TECHNICAL CHARACTERISTICS .....</b>	<b>2</b>
<b>3. INSTALLATION AND PRE-OPERATION .....</b>	<b>3</b>
3.1 Positioning.....	3
3.2 Electrical Installation.....	3
3.3 Pre-operation .....	3
<b>4. OPERATION.....</b>	<b>3</b>
4.1 Starting the appliance .....	3
4.2 Operation Procedures .....	3
<b>5. CLEANING .....</b>	<b>4</b>
<b>6. MAINTENANCE .....</b>	<b>4</b>
<b>7. PROBLEMS SOLVING .....</b>	<b>4</b>
<b>8. ELECTRICAL DIAGRAMS.....</b>	<b>5</b>

## 1. INTRODUCTION

This product was developed to be used in commercial kitchens. It is used, for example, in restaurants, cafeterias, hospitals, bakeries, and similar places.

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


To avoid accidents, injuries and harm to the equipment, follow the instructions below:

- 1.1.1** Never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.
- 1.1.2** If the equipment falls , has been damaged in any way, or simply does not work, take it to Technical Assistance to check.
- 1.1.3** Do not use any accessories that are not recommended by the manufacturer.
- 1.1.4** Keep the hands or any other object away from moving parts while the equipment is in operation.
- 1.1.5** During operation, do not wear loose clothes with wide sleeves principally around the wrists.
- 1.1.6** Make sure that the voltage of Equipment and of the local electrical supply where the unit is going to be used match and are adequate to this kind of equipment. Also make sure that the equipment is properly grounded.
- 1.1.7** Never operate the blender without the lid correctly

placed.

- 1.1.8** Pay attention to the Cup when the Blender is working. If the Cup gets disconnected, switch off the appliance immediately.
- 1.1.9** When using the Blender to process hot liquids, remove the Cap and keep the hands away from the lid hole.
- 1.2.0** Do not use the appliance outdoors.
- 1.2.1** When the equipment is in operation the operator shall supervise it, principally when children might be near.
- 1.2.2** Never touch the blades when the appliance is working.
- 1.2.3** When installing the electric equipment, connect the grounding wire according to the safety standards.
- 1.2.4** For your own safety all the products shouldn't have a temperature higher than 40°C.

**⚠ This equipment shall not be used by children or any person with reduced physical or mental capacity, 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.**

 We recommend children to be watched to not allow them to play with the machine.

**⚠ Always disconnect the Equipment from the power supply when: It is not being used, before realizing any cleaning or maintenance, before you place or take out any accessories, before you realize any kind of procedure or service with the unit.**

**⚠ Make sure the cord is in perfect working conditions, if not, change it for one in accordance to the local safety standards. Such change shall be made by qualified professional following the local safety standards.**

**⚠ In case of emergency, unplug the appliance from wall electrical outlet immediately.**

**⚠ Never wash the appliance with direct intense water jets.**

## 2. COMPONENTS AND TECHNICAL CHARACTERISTICS



PICTURE 01

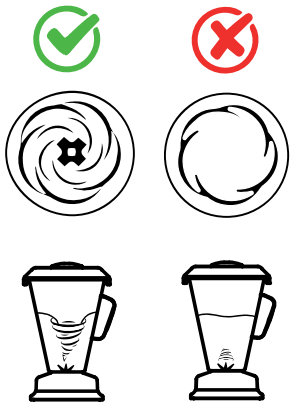


- |                           |                 |
|---------------------------|-----------------|
| 01 - Lid                  | 06 - Base       |
| 02 - Cup                  | 07 - Foot       |
| 03 - Cup Flange           | 08 - ON Switch  |
| 04 - Motor Support Flange | 09 - OFF Switch |
| 05 - Housing              | 10 - Cap        |



- 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. 04, 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 04



### 5. CLEANING

**⚠ Remove the plug from the socket before starting the cleaning process.**

The Equipment must be completely cleaned and sanitized:

- Before using it for the first time;
- Every day before closing the work shift;
- Always when it has not been in use for a long time;
- Before using after it has not been in use for a long time.

Some parts of the equipment may be removed to be cleaned:

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

**⚠ Do not use water jet directly on the equipment.**

Wash all the components with water and neutral detergent.

- To wash the inside of the Cup, fill the Cup to half its capacity with water and add a small dose of neutral detergent.
- Put on the lid and turn on the blender for 30 seconds.
- Remove contents and rinse the Cup.
- If necessary use a brush with handle and nylon bristles to assist in the removal of materials impregnated in it.

Use Your **QR Code Reader** to access more information regarding the cares and attention needed when handling stainless Steel.



### 6. MAINTENANCE

The maintenance must be a group of procedures that have the objective of keeping the appliance in its best condition

- of operation and increasing its life expectancy and safety.
- \* Cleaning – Check the item 5 Cleaning of this Manual.
- \* Electrical wiring – Check all the cables to avoid deterioration and all the electrical contacts about their tightening and corrosion
- \* Contacts – ON and OFF Switch, emergency switch, reset button, eletric circuits, etc. Check the appliance so that all the components are working correctly and that the operation is working normally
- \* Installation – Check the installation of your appliance according to the item 2.1 Installation of this manual.

1 – Items to be verified and implemented monthly:

- Check the electrical installation;
- Check the outlet tension;
- Measure the operating current and compare it to the nominal one;
- Check all the eletrical terminal tightening of the appliance, to avoid bad contact;
- Check the possible clearance of the shift of the electric motor;
- Check the wiring and the electric cable to avoid its overheating, deficient isolation and mechanical breakdown.

2 - Items to be verified and implemented every 3 months:

- Check the electric components as ON/OFF switch, emergency button, reset button, and eletric circuit related to overheating, deficient isolation and mechanical breakdown.
- Check possible loosens in the bearings
- Check retainers, o´ rings, v´ rings and other sealing systems.

Use your **QR Code Reader** to access more information regarding safety and maintenance.



### 7. PROBLEMS SOLVING

PROBLEMS	CAUSES	SOLUTIONS
- The appliance does not switch on.	- Lack of electric power.  - Problems in the electrical circuit.	- Check if plug is connected to its socket and do as explained in item 3.1 Starting.  - Call technical assistance.
- Smoke or burnt smell.	- Problems in the internal and external electrical circuit.	- Call technical assistance.
- The appliance switch on but when the product is placed it stops or the blades turn slowly.	- Problems with the motor.	- Call technical assistance.
- Damaged cord.	- Failure during transport of product.	- Call technical assistance.

### 8. ELECTRICAL DIAGRAMS

