

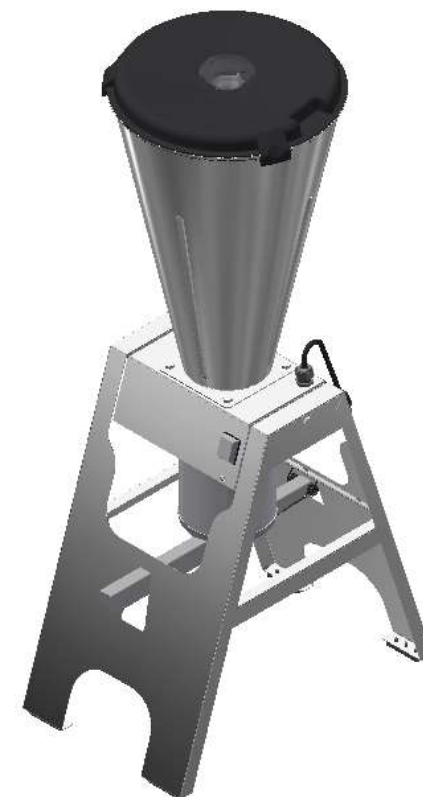


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- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED, CONSULT OUR DEALERS.  
- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS, THE INFORMATION CONTAINED IN THE PRESENT  
INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE.

# INSTRUCTION MANUAL



COMMERCIAL BLENDER, TILTING, STAINLESS STEEL BASE AND CUP

MODEL

**LAR-15LMB / LAR-15PMB**  
**LAR-25LMB / LAR-25PMB**

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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.

## 1. Introduction

## 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 or 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 used 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 is 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.

1.1.17 This product was developed for use in commercial kitchens. Is used, for example, in restaurants, canteens, hospitals, bakeries, butchers and similar.

The use of this equipment is not recommended when:

- The production process is continuously on an industrial scale;
- The workplace is an environment with corrosive atmosphere, explosive, contaminated with steam, dust or gas.

**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.

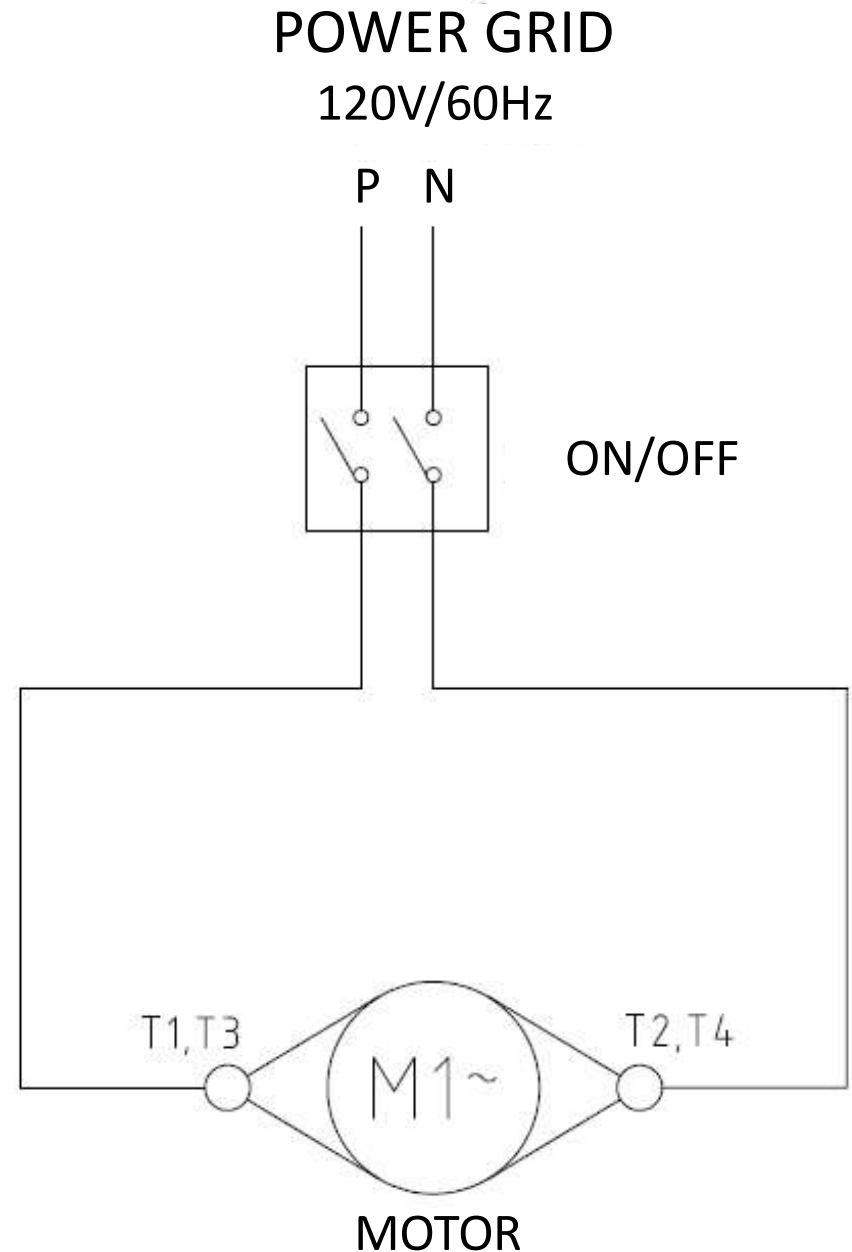
**IMPORTANT**

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

**IMPORTANT**

Never spray water directly on to the equipment.

## 7. Electric Diagram



## 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 3.3 Cleaning

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

\*Contacts – ON/OFF switch, 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 .

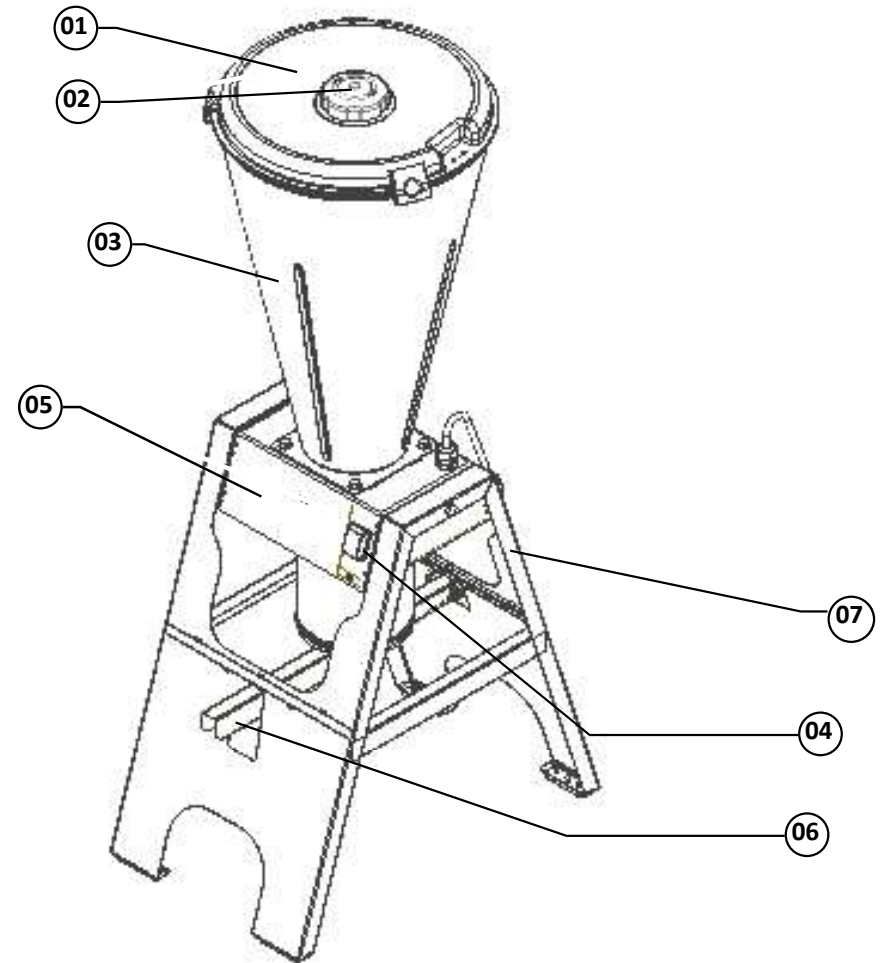
2. Each three month checks

- 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 seals

## 1.2 Main Components

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

**PICTURE 01**



01- Lid  
02 Lid Cap  
03- Cup  
04- ON/OFF Switch

05- Motor Housing  
06- Tilting Pedal  
07- Stand

## 1.3 Technical Characteristics

**TABLE 01**

CARACTERÍSTICAS	UNIT	LAR-15MB	LAR-25MB
Cup Capacity	L	19	25
Rotation	rpm	3500	3500
Voltage	V	120	120
Frequency	Hz	60	60
Power Rating	W	1240	1240
Height	mm	1120	1180
Width	mm	350	390
Depth	mm	525	525
Net weight	Kg	21	22,4
Gross weight	Kg	23	24

## 2. Installation and Pre Operation

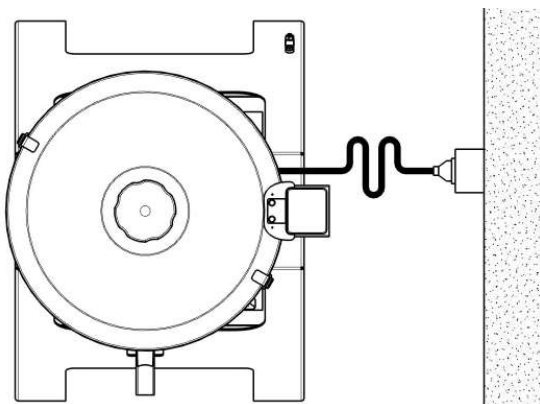
### 2.1 Installation

#### 2.1.1. Positioning

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

Picture No. 02 shows the correct position of the machine according to the electric switch.

**PICTURE 02**



## 5. Analysis and Problem Solving

### 5.1 Problems, causes and solutions

The Tilting Blenders have been designed to operate with minimum maintenance need. However, some malfunctions may occasionally happen due to the natural wearing caused by long use of the equipment.

If such problems occur with your Blender, refer to Table-02 in which the most common situations are listed with recommended solutions.

**TABLE 02**

PROBLEM	CAUSES	SOLUTIONS
- The blender does no 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.

### 4.3 Routine Inspection

#### 4.3.1. Advice

When checking the tension of belts and 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 noise. Check the tension of 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 always work properly.

### 4.4. Operation

#### 4.4.1. Warnings

Do not operate the machine with long hair, which could touch any moving 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 and skilled personnel shall operate this machine.

NEVER operate the machine without any original safety devices, which must always be in perfect conditions.

### 4.5. After Finishing the Work

#### 4.5.1. Precautions

Always TURN THE MACHINE OFF before cleaning, and remove 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.

Do NOT insert your fingers in between belts and pulleys or chains and gears.

### 4.6. Maintenance

#### 4.6.1. Dangers

Any maintenance with the machine in working situation is dangerous. TURN IT OFF AND UNPLUG IT FROM THE SOCKET DURING ANY KIND OF MAINTENANCE SERVICE.

#### 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 in order to service it.

### 2.1.2. Electric Installation

This equipment was developed to work on a 120 V (60Hz) 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.**

#### IMPORTANT

**Avoid plugging this equipment in an extension cord or plug adapter.**

### 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 the cup to be placed simply and safely. To tilt the Cup follow the below instruction :

Switch off the blender pressing the OFF Switch to position "O" No. 04 (Pic. 01)

Remove the Lid No. 01 (Pic. 01)

Hold tightly the Cup handle and with your foot press the Pedal No. 01 (Pic. 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

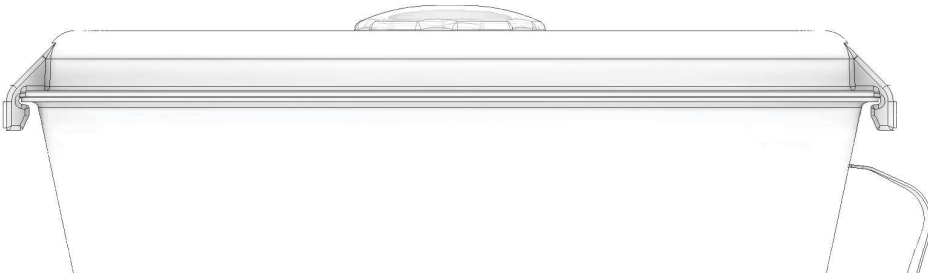
**IMPORTANT**  
The processing time on Blenders change for each product.  
It is not recommended to grind solid products without any liquid ingredient, once it may cause overheating and consequent damage to the cup sealing system.

#### 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 Picture 04 .

**PICTURE 04**



- \* Provide enough space for a comfortable and safe operation, thus avoiding accidents.
- \* Water or oil on the floor will make it slippery and dangerous. Make sure the floor is well clean and dry.
- \* Before using any commands (switches, buttons, levers), 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/impacts, once they may cause damages or malfunctioning.
- \* Avoid contact of water, dirt or dust 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. If any labels have been removed or are no longer readable, contact your nearest dealer for replacement.

#### 4.2 Safety Procedures and Notes before Switching the Machine ON

**IMPORTANT**  
Carefully read all the 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 questions contact your supervisor or your nearest Dealer.

##### 4.2.1 Danger

An electric cord or electric wire with damaged jacket or bad insulation might cause an electrical shock as well as electrical leaks. Before use, check the condition of wires and cord.

##### 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 (switches, buttons, levers), be sure it is the correct one. In case of doubt, consult this manual.

##### 4.2.3 Precautions

The electric cord has to be compatible with the power required by the machine.

Cords touching the floor or close to the machine need to be protected against short circuits.



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 wools 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

**In case any item of the GENERAL SAFETY PRACTICES does not apply to your equipment, please ignore it.**

The following safety instructions have been elaborated to guide and instruct the users of this equipment.

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 this electric device have parts that are connected to high voltage. These parts when touched may cause a severe electrical shock 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, the operator could be exposed to the risk of severe electrical shock or even to a lethal situation.

##### 4.1.2 Warnings

\* The operator has to be well familiar with the location of the ON/OFF Switch. This will assure that this Switch is easy to be reached when necessary.

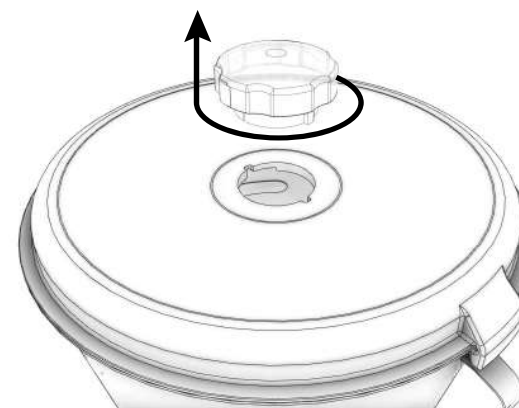
\* Before any kind of maintenance or service on the equipment, remove plug from the socket.

#### 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. (Pic. 05)

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

PICTURE 05



### 3. Operation

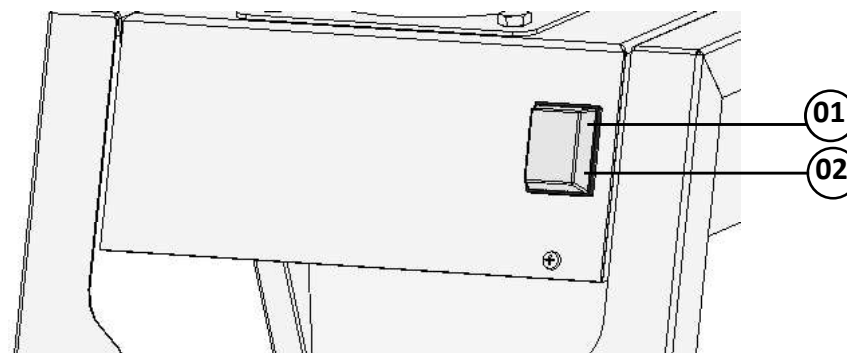
#### 3.1 Starting

Insert the plug into the socket.

Then start the blender pressing the ON Switch "I" No. 01 (Pic. 06).

To switch OFF the blender press the OFF Switch "O" No. 02 (Pic. 06)

PICTURE 06



### 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.

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.**

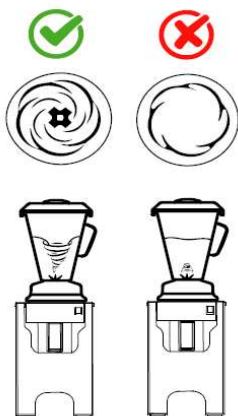
#### IMPORTANT

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

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**



### 3.3 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;
  - 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 No. 01 (Pic. 01);
- The Lid Cap No. 02 (Pic. 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.**

### 3.4 Cautions with Stainless Steels

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.**