

# INSTRUCTION MANUAL



BLENDER HIGH ROTATION, STAINLESS STEEL, STAINLESS STEEL CUP  
1.5 LITERS

MODEL  
**LI-1,5-N**

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# 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 all the instructions.

1.1.2 In order to avoid the risk of electric shocks and damage to the machine, never operate it wearing wet clothes or shoes , install the equipment on a wet or humid surface nor dip it in water or any other liquid, and do not spray water directly on it.

1.1.3 The use of the equipment must be always supervised specially when used next to children.

1.1.4 Before cleaning and when not in use or before cleaning, inserting or removing accessories, maintenance, or other services, disconnect machine from power source.

1.1.5 - Do not leave the electric cable on the edge of the table or counter nor let it touch hot surfaces.

1.1.6 Do not use the equipment if it is not working correctly, nor if it has been damaged in any way. In case that happens, take the equipment to the nearest Technical Assistance to check it up.

1.1.7 The use of accessories not recommended by the manufacturer may cause personal hurt.

1.1.8 Keep your hands or any tool out of the machine while operating to avoid personal hurt or any damage to the equipment.

1.1.9 During operation, never wear loose clothes with wide sleeves principally around the wrists.

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

1.1.11 – Knife has sharp edges , handle it with care.

1.1.12 – Always place the Lid # 02 (Pic.01) on the cup before to start the machine.

1.1.13 – Always hold the Cup # 03 (Pic.01) while the blender is in operation. If the cup #3 (Pic. 01) gets loose, turn off the equipment immediately.

1.1.14 – When mixing hot liquids remove the Cap # 01 (Pic.01) out of the Lid # 02 (Pic.01) and keep the hands away from the Lid hole avoiding possible burns

1.1.15 - Never touch the knife when the equipment is operating

1.1.16 – When installing the equipment make sure that it is grounded accordingly to the local laws and norms.

1.1.17 – Do not use the equipment outdoors.

1.1.18 – Do not expect your blender to replace any other kitchen appliance. It is not supposed to make mashed potatoes, it does not blend egg white or any other cream for covering, it does not grind raw meat, it does not blend hard pastas and does not extract kernels from fruit and vegetables.

1.1.19 – Do not process mixtures for too long. Remember that this kind of blender works in seconds and not in minutes. Therefore, never let your blender working for more than one minute. It is better to switch it off and check the mixing consistency after a few seconds to avoid over blending.

1.1.20 – Do not overload the motor with big or heavy portions, once it will decrease the blender's lifespan. If the motor stops, immediately switch it off, unplug and remove part of the load before restarting the operation.

1.1.21 For your safety the temperature of the product shall not be above 40 degrees centigrade.

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

This equipment is not recommended to be used:

- when continuous industrial production is necessary.
- the working place has a corrosive or explosive atmosphere nor water vapour or gas contaminated ambient.

**IMPORTANT**

**For the operator safety this equipment has a safety system not allowing to be accidentally started after an eventual electricity failure.**

**IMPORTANT**

**Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules .  
The substitution shall be made by a qualified professional , and shall respect the local safety norms.**

**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.**

1.2 Main Components

All the components of this machine are made with materials sensibly selected to suit their functions, according to test standards and also Siemens knowhow.

PICTURE 01



- 01 – Cap
- 02 – Lid
- 03 – Cup

- 04 – Housing
- 05 – ON/OFF Switch
- 06 – Feets

1.3 Technical Characteristics

TABLE 01

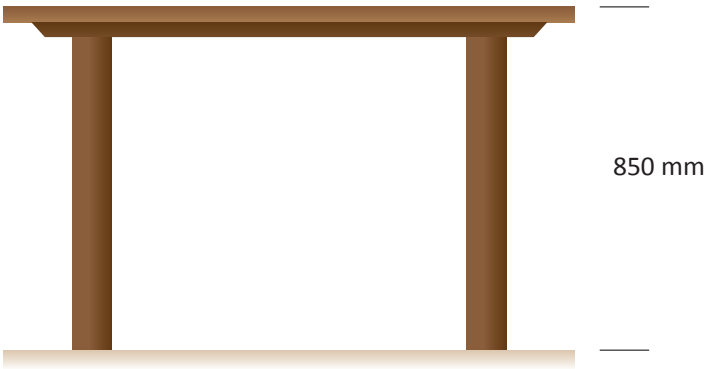
CHARACTERISTICS	UNI	LI-1,5-N
Cup's maximum capacity	l	1,5
Voltage	V	220
Frequency	Hz	50 ~ 60
Current	A	1,5
Height	mm	405
Width	mm	210
Depth	mm	190
Net Weight	kg	2,1
Gross Weight	kg	2,6

2. INSTALLATION AND PRE-OPERATION

2.1 Installation

2.1.1 Placing

The Blender must be installed onto a leveled dry and firm surface with approximately 850 mm high.



2.1.2 Electrical Installation

This equipment was developed to be used with : 220V ( 50 / 60 Hz ) . Upon receiving the Blender control the voltage indicated on the cord label.

The cord has a plug with three pins, the middle one is grounding . It is mandatory the three pins to be connected before to start to use the blender.

## IMPORTANT

**Make sure that the network voltage is the same as the machine voltage.**

### 2.2 Pre Operation

Before using the machine all parts that get in contact with food must be washed with running water and neutral soap. To clean your Blender read item 3.4 Cleaning.

Make sure the blender is stable on its working place.

#### 2.2.1 Procedure to Disassemble and Assemble the Cup

Before to use the blender the cup has to be disassembled to wash all its parts.

Procedure to assemble the cup parts:

- 1 – Place the sealing ring n°01 on the central bearing n°02, Pic (02).
- 2 – Fit the central bearing n°02 plus the sealing ring n°01 in the cup's base n°03, Pic (02).
- 3 – Thread the cup n°04 in the cup's base n°03. Pic (02)

**PICTURE 02**



#### 2.2.2 To Remove and to Place the Cup

The Cup # 03 (Pic.01) has a versatile fitting system allowing an easy, quick and safe placing.

To remove or to place the Cup # 03 (Pic.01) just lift it using the handle . Do always use the handle with a firm hold to remove or to place the Cup .



**IMPORTANT**

**Never remove or place the Cup with the equipment switched ON .**

**2.2.3 Placing the Lid**

The Cup has a Lid # 05 (Pic,02) made of non toxic material , providing an efficient sealing during operation. Make sure the Lid is correctly placed on the Cup as may be seen picture 03 below.

**PICTURE 03**



**2.2.4 Placing the Cap**

The Cap # 06 (Pic.02) may be used to watch the process , and also to add ingredients during operation.

To remove the Cap just turn it clockwise until it gets free then lift it, See picture 04 below.

**PICTURE 04**



### 3. OPERATION

#### 3.1 Starting

Place the Plug into the Socket.

To start the equipment just press the On / Off Switch n°05 (Pic.01) to the “I” position

To turn the equipment off just press the On / Off Switch n°05 (Pic.01) to the “O” position.

#### 3.2 Feeding Procedure

Check and make sure that the equipment is firm and levelled on its working place.

Remove the Lid along with its cap.

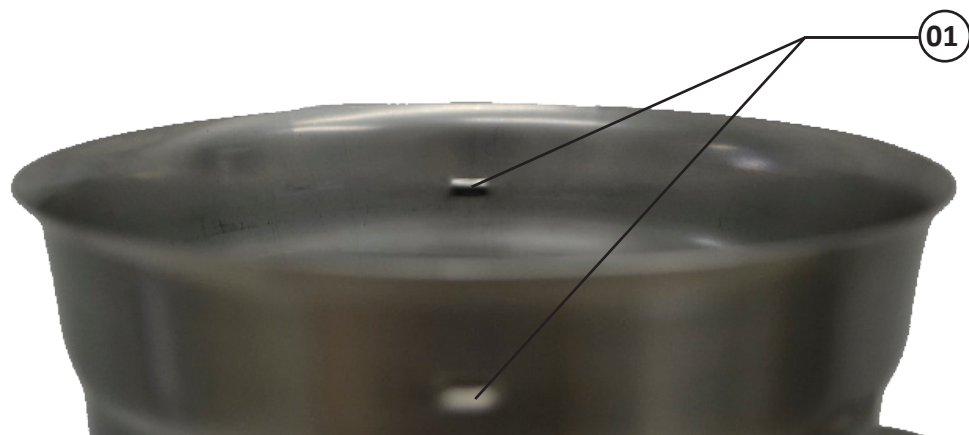
With the equipment switched OFF place inside the cup first the liquid ingredients of the receipt, then drop the more consistent products.

#### **IMPORTANT**

**Cut the product in small pieces approximately 3.5 cm wide , it will help to reduce the blending time particularly with frozen products. When processing ice , it is obligatory to add some water.**

Consider the maximum level indicated on the Cup, as shown on Pic.05 below

**PICTURE 05**



Place the Lid with the Cap in accordance with item 2.2.3 and 2.2.4 , then switch the blender ON.

**IMPORTANT**

**Do not use this blender to process dense products.**

**IMPORTANT**

**The blending process time changes from product to product. It is not recommended to blend solid products without adding some liquid , because overheating may occur causing damages to the cup sealing.**

**IMPORTANT**

**Never switch “on” the blender with an empty cup , because irreparable damage will occur .**

### **3.3 Safety System**

#### **3.3.1 Reset System**

The equipment features a safety system not allowing an automatic reset in case of an eventual electricity shortage.

After electricity returns press the ON/OFF Switch No 05 (Pic 01) to position “O” and after to position “I” , the equipment will start.

**IMPORTANT**

**The equipment features a safety system to protect the operator. . The equipment operation shall follow the instructions of item “ Operation “ , any other procedures are unsafe , and shall not be used .**

### **3.4 Cleaning and Sanitizing**

**IMPORTANT.**

**Remove the plug from its socket before to start cleaning.**

The equipment shall be totally cleaned and sanitized :

- Before it is used for the first time
- Every day after resuming the use of the machine
- Always before to stop to use for a long time
- Before using it after a long while without use

Some parts of the equipment may be removed

- Cup # 03 (Pic.01)
- Lid # 02 (Pic.01)
- Cap # 01 (Pic.01)

Wash all parts with water and neutral soap.

**IMPORTANT**

**Do not spray water directly on 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 they 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.

## 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 Procedures

#### 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.
- \* 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.

## 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 liquids.

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.

## 5. PROBLEMS ANALYSIS AND SOLUTIONS

### 5.1 Problems, Causes and Solutions

This equipment has been designed to require minimum maintenance. However, some performance failures may happen due to natural wearing caused by the use of the equipment.

If any problem arises check the table 02 below, where there are some detailed and recommended possible solutions.

**TABLE 02**

<b>PROBLEM</b>	<b>CAUSE</b>	<b>SOLUTION</b>
The equipment does not start	Energy Shortage	Check energy supply
	Problem with the electric circuit	Call Technical Assistance
Burn smell or smoke	Problem with the electric circuit	Call Technical Assistance
The equipment switches ON but when the product is placed inside the cup the knife stops or turns slow.	Problem with the motor	Call Technical Assistance
Damaged Cord	Problem during transportation	Call Technical Assistance
Strange noises	Damaged bearing	Call Technical Assistance
The product does not blend	Product pieces too large	Cut product pieces 3,5 cm wide
	Blunt knife	Call Technical Assistance
Cup leaking	Damaged sealing	Call Technical Assistance

## 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 3.4 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.

\* Useful life of the product : 2 years, for a normal working shift.

1 – Each month check :

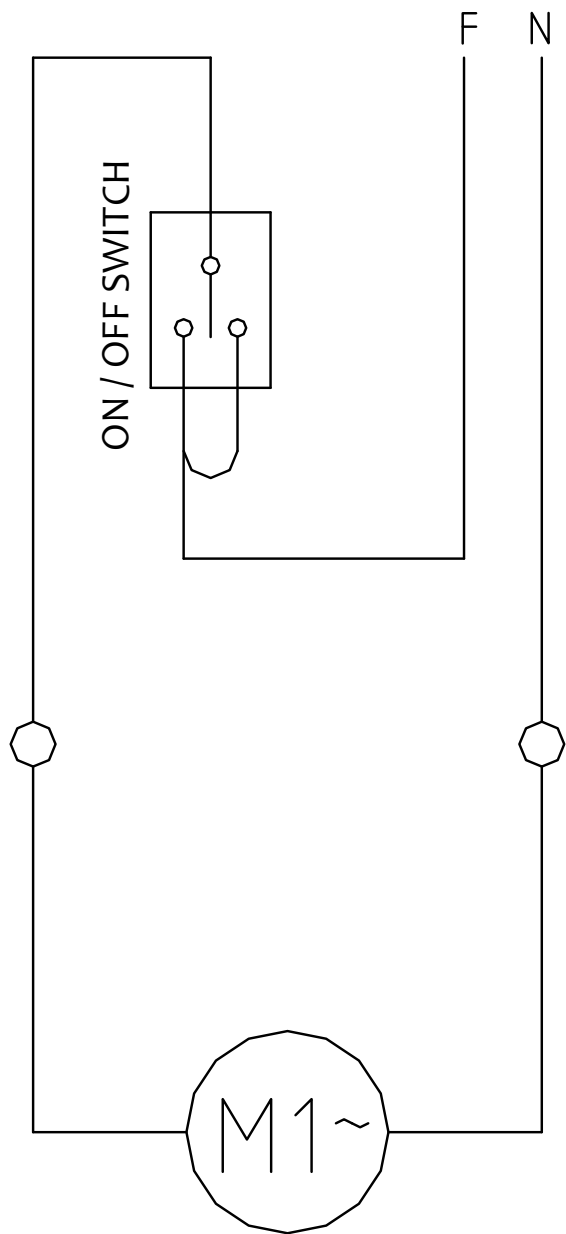
- Check the electrical installation
- Measure the voltage at the socket
- Measure the working current and match it with the nominal current
- Check the tightening of all electric terminals to avoid bad contacts
- Check electric motor shaft for possible looseness.
- Check the wiring for overheating , 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 , overheating, insulation failings, or mechanical damages
- Check cutting units and bearings for possible looseness.
- Check retainers, O'rings, V'rings and other seals.

7. ELECTRIC DIAGRAM

ELECTRIC NETWORK  
220V 60Hz



This image shows a full page of blank, lined paper. It features approximately 20 evenly spaced horizontal grey lines running across the width of the page, providing a guide for handwriting or typing. The background is a solid light blue color.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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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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