

# MANUAL DE INSTRUÇÕES



MILK SHAKE MIXER

MODEL  
**BMS**

64100.6 - INGLÊS  
Data de Revisão: 01/11/2018  
Metalúrgica Skymssen Ltda.  
Rodovia Ivo Silveira 9525  
Volta Grande  
88355-202 Brusque/SC/Brasil  
[www.skymssen.com](http://www.skymssen.com) - Fone: +55 47 3211 6000  
CNPJ: 82.983.032/0001-19 - IE 250.064.537

# SUMMARY

## 1. INTRODUCTION

### 1.1 Safety

## 2. COMPONENTS AND TECHNICAL

## CHARACTERISTICS

## 3. INSTALLATION AND PRE-OPERATION

### 3.1 Installation

### 3.2 Pre-Operation

## 4. OPERATION

### 4.1 Starting

### 4.2 Feeding Procedures

## 5. CLEANING

## 6. MAINTENANCE

## 7. PROBLEM SOLUTIONS

## 1. INTRODUCTION

This equipment has been developed for domestic operation.

### 1.1 Safety

The following instructions must be observed in order to avoid accidents:

**1.1.1** Never operate it wearing wet clothes or shoes, resting on wet surfaces , nor plunge it in water or any other liquid, and do not throw water directly on the equipment.

**1.1.2** If your equipment is failing or has been dropped or damaged any way, take it to Technical Assistance to repair, or for electric or mechanical adjustment.

**1.1.3** Check voltage, the machine voltage shall be the same as the electric network voltage. Always provide the machine ground connect.

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

**1.1.5** Never wear loose clothes with wide sleeves mainly around the wrists during operation.

**1.1.6** While operating the equipment keep the hands or any other tool away from any parts in movement to avoid personal injuries or damage to the equipment.

**⚠ 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.**

**⚠ Unplug the equipment from electric source when: it is not being used, before cleaning or before to insert or remove accessories, and when any maintenance or service is to be done.**

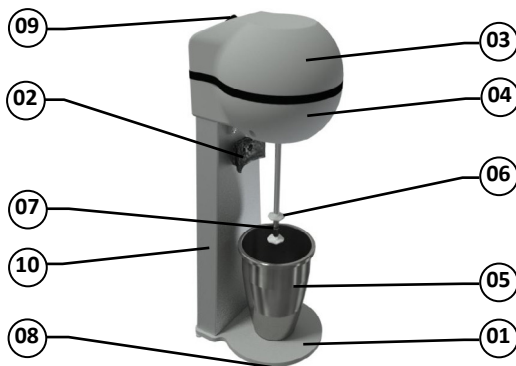
**⚠ If the Cord is not in good conditions of use, to avoid accidents it must be replaced by the supplier, an authorized technician or someone qualified for the service. Do not operate any equipment having a damaged cord or plug.**

The cord shall not rest on hot surfaces nor on table edges.

**⚠ Do not wash any part in a Dish Washer.**

## 2. COMPONENTS AND TECHNICAL CHARACTERISTICS

Picture 01



01 – Base

02 – Cup Holder

03 – Motor Housing Lid

04 – Motor Housing

05 – Cup

06 – Agitator

07 - Low Agitator

08 - Feet

09 - ON/OFF Switch

10 - Column

CHARACTERISTICS	UNIT	BMS
Voltage	V	110 or 220 (*)
Frequency	Hz	50 ~ 60
Power Rating	W	500
Consumption	kW/h	0,5
Height	mm	470
Width	mm	210
Depth	mm	150
Net Weight	kg	3,8
Gross Weight	kg	4,4
Cup Total Capacity	L	0,8

(\*) The voltage is only one, 110 or 220V.

## 3. INSTALATION E PRE-OPERATION

### 3.1 Placing

The equipment shall be installed on a dry, firm and level surface, preferably 850 mm above floor.

### 3.2 Electric Installation

The equipment has been designed to use 110 or 220V (50-60 Hz). When you receive the equipment make sure the voltage given on the cord label is the same network voltage.

The cord has three pins, one of them is ground. It is mandatory the three pins to be duly connected before to operate the machine.

### 3.3 Pre-Operation

Before to start to use the equipment all the parts to be in contact with the product to be processed shall be washed with water and neutral soap (see item 5. CLEANING ).

**⚠ The Milk-Shake Mixer does not perform in the same way that a Blender would. It does not grind products. It only mixes liquids with pastes or powders. It does not process ice.**

## 4. OPERATION

### 4.1 Starting

Start the machine by turning ON/OFF Switch № 09 (Pic. 01) to ON position, located on the Motor Housing Lid № 03 (Pic. 01).

### 4.2 Feed Procedure

Remove the Cup № 05 (Pic. 01) from the Cup Holder № 02 (Pic.01), lift it then pull it out and all the way down the shaft until it is totally free. First of all place the liquid (i.e. milk) inside the Cup and then introduce the paste (i.e. ice cream) or the powder (Ex.: chocolate powder).

Then place the Cup on the Cup Holder and switch on the Milk Shake Mixer.

The average processing time is 1 (one) minute. Therefore, it is not necessary to keep your equipment turned on any longer.

**⚠ The maximum liquid volume to be processed cannot exceed the last mark on the Cup, equivalent to 450ml volume, under the risk of overflow when turning on the equipment. The first mark is equivalent to 150ml volume, it does refer to the minimum liquid level processed by the equipment (see Pic.02).**

Picture 02



## 5. CLEANING

The equipment must go through a complete cleaning and sanitization process:

- Before to be used first time.
- After every day end of operations
- When the saw is not going to be used for a long period.
- Before to start operation after a long period it has not been used.

Wash all the parts with water and neutral soap.

The Cup may be removed for cleaning:

- To clean the agitator fill the cup with 250 ml of water and turn the equipment ON for a few seconds.

## 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, electric 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 3. 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 electrical 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 electric 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.
- Check that all screws and nuts are tight to avoid possible damage to the equipment.

## 7. PROBLEMS SOLUTION

PROBLEMS	CAUSES	SOLUTIONS
- The equipment does not switches ON	-Electricity Shortage - Problem with the internal or external electric circuit	- Check electricity supply  - Call Technical Assistance
- Product overflow the cup	-The product volume is above the allowed maximum level	- Fill the cup with liquid up to the volume of 450ml
- The processed product content inside the cup does not mix.	- The product volume is under the allowed maximum level	- The minimum liquid level processed by the equipment is 150 ml volume.

