



by **SKYSEN**

Instructions Manual / Manual de Instrucciones



Planetary Mixer / Batidora Planetaria

Model / Modelos

BPS-12

Office

Phone: 1-800-503-7534 / 305-868-1603
Fax: 305-866-2704

Warehouse

Phone: 1-800-445-6601 / 973-482-5070
Fax: 973-482-0725

sales@skyfood.us - www.skyfood.us

TOLL FREE 1-800-503-7534

SUMMARY / INDICE

1. ENGLISH _____ 01

2. ESPAÑOL _____ 11



BPS-12

SUMMARY

1.Introduction	02
1.1.Safety	02
1.2.Main Spare Parts	02
1.3.Technical Data	03
2.Installation and Pre - Installation	03
2.1.Installation	03
2.2.Pre-Installation	03
3.Operation	03
3.1.Starting	03
3.2.Feeding Procedures	04
3.3.Agitators Assembling	04
3.4.Bowl Assembling	04
3.5.Cleaning	04
4.General Safety Practices	06
4.1.Basic Operation Procedures	06
4.2.Warnings before starting the machine.	07
4.3.Routine Inspections	08
4.4.Operation	08
4.5.After work	09
4.6.Maintenance	09
5.Problems Analysis and Resolution	09
5.1.Problems, Causes and Solutions	09
5.2.Eletric Diagram	10

1. Introduction:

1.1 Safety

When not properly used the Planetary Mixers are potentially dangerous machines. Maintenance, cleaning or any other operation shall be made by trained people. Plug has to be off the outlet during any of these operations.

Remove plug from outlet when you wish to remove any removable part during cleaning, maintenance or any other operation.

Never make use of any tool or instrument that is not originally part of the machine for any operation. Be sure that removable parts are properly attached to its correct position.

Never throw water directly on the machine.

Keep hands off turning parts.

DO NOT operate the machine wearing wet clothes or wet shoes.

Be sure the machine is grounded.

Operator has to tie his/her hair up before starting the operation.

Keep this manual and have it handy for use any time.



1.2 Main Components:

All components that are part of the machine were designed and made to its proper function according to pattern tests and experience of Siemens. The new concept of the steel plate used in this machine makes it a sanitary safe and clean machine.

1.3 Technical Features

TABLE 01

Characteristics	U.M.	BPS-12
Bowl capacity (without agitators)	[qt]	12
Voltage	[V]	110 / 220 (*)
Frequency	[Hz]	50 or 60 (*)
Rating	[HP]	0,50
Consumption	[kW/h]	0,37
Height	[Inches]	24 7/16"
Width	[Inches]	15 3/4"
Depth	[Inches]	26 3/8"
Net weight	[lb]	107
Gross weight	[lb]	136

(*) See nameplate for correct voltage and frequency.

Load Chart

Model	Minimum Load	Maximum Load
BPS-12	1 liter or 15 eggs	3 liter ou 30 eggs

2. Instalation and Pre Operation

2.1 Installation

Planetary Mixer Model BPS-12, shall be installed on a flat and firm preferrably 850mm high surface .

2.2 Pre-Operation

Check if the Planetary Mixer is stable on the surface. Before using the machine, remove and wash all removable parts. For your safety, read carefully iten "3.5 Cleaning" in this Manual.

3. Operation

3.1

To start the machine you have to push the ON/OFF button (No. 2 Pic 01), located on the side of the cabinet.

Obs: The machine will start only when the safety cage is down.

Warranty Registration



IMPORTANT:

Only for products of the trademark:



Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

Return completed form to:

SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA

Or fax form to:

305-866-2704

User Details

* Contact Person: _____

* Business type:

- | | |
|--|---|
| <input type="checkbox"/> Bakery and Bagel Operations | <input type="checkbox"/> Mass Merchandiser with Grocery |
| <input type="checkbox"/> Bakery (Associated with Restaurant) | <input type="checkbox"/> Mass Merchandiser with NO Grocery |
| <input type="checkbox"/> Bowling Center | <input type="checkbox"/> Meat Packer and Purveyor |
| <input type="checkbox"/> Business and Industry In-House Feeding | <input type="checkbox"/> Other Business that prepares or serves food |
| <input type="checkbox"/> Butcher | <input type="checkbox"/> Other Business that sells but doesn't serve food |
| <input type="checkbox"/> Catering | <input type="checkbox"/> Pizza (Dine In / Carry Out) |
| <input type="checkbox"/> Club Stores | <input type="checkbox"/> Restaurants (Independent / Chain) |
| <input type="checkbox"/> Convenience Store | <input type="checkbox"/> School |
| <input type="checkbox"/> Country Club | <input type="checkbox"/> Stadiums / Coliseum |
| <input type="checkbox"/> Delicatessen (Chain / Restaurant) | <input type="checkbox"/> Supermarket / Grocery |
| <input type="checkbox"/> Delicatessen (Independent and Non-Restaurant) | <input type="checkbox"/> Theme Park |
| <input type="checkbox"/> Food Store | <input type="checkbox"/> University / College |
| <input type="checkbox"/> Government | <input type="checkbox"/> Vineyard / Winery |
| <input type="checkbox"/> Hospital | <input type="checkbox"/> Warehouse Clubs |
| <input type="checkbox"/> Lodging | <input type="checkbox"/> Wholesale Baking Operation (Non-Institutional) |

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

I would like to join the Mail List.

I would like to join the E-mail List.

Product Details

* Product Commercial Item: _____

The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase: Yes
 No

* Purchased On: _____ / _____ / _____ (mm / dd / yyyy)

* Purchased From: _____

Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

3.2 Feeding Procedures

Choose the agitator to be used: Whip (No.1 Pic 03), Racket (No. 01 Pic 02) or Hook (No. 01 Pic 03), put the ingredients into the Bowl (No.01 Pic 05), move down the Safety Cage (No.01 Pic 01), turn the machine on and select the speed (N°01 Pic. 05).

Important
Only change speeds with the machine turned on.

3.3 Agitators Assembling

All agitators (Pic 01 / 02 and 03) are assembled in the same way.

*Lift the Agitator Shaft Holder (No.01 Pic 07), placed in the shaft (No.02 Pic 07).

*Place the hole, located in the Agitator, in the Pin (No.03 Pic 07).

*Move the Agitator Shaft Holder down(No.01 Pic 07).

3.4 Bowl Assembling

* Place the Bowl on the base of the machine (No.4 Pic.1).

*Turn the Bowl clockwise until the Knob (No.03 Pic 06) is perfectly fitted in the slot (No.02 Pic 06)

*Tighten both Knobs (No.03 Pic 06)

3.5 Cleaning

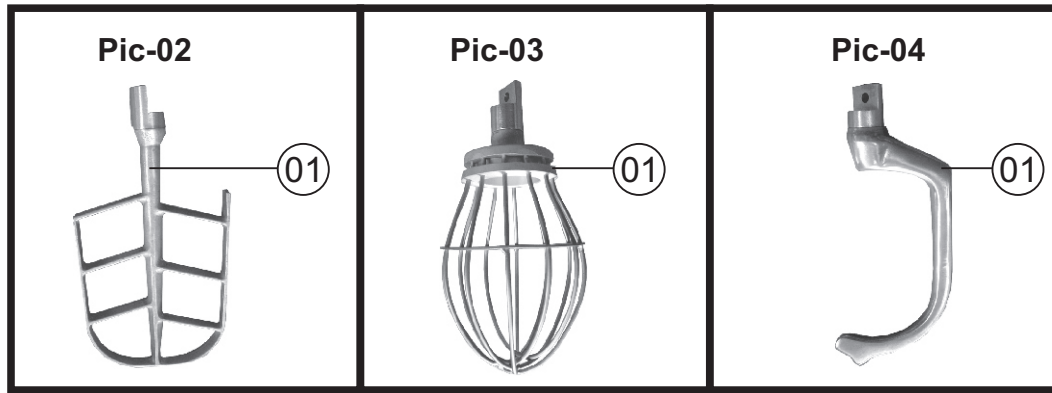
Important
Never do cleaning with the machine plugged in, always unplug the machine before cleaning.

All removable parts must be removed and cleaned. Clean with water and Neutral Soap.

Important
Never throw water directly on the machine.

Pic-01





service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user ("End User").

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User").

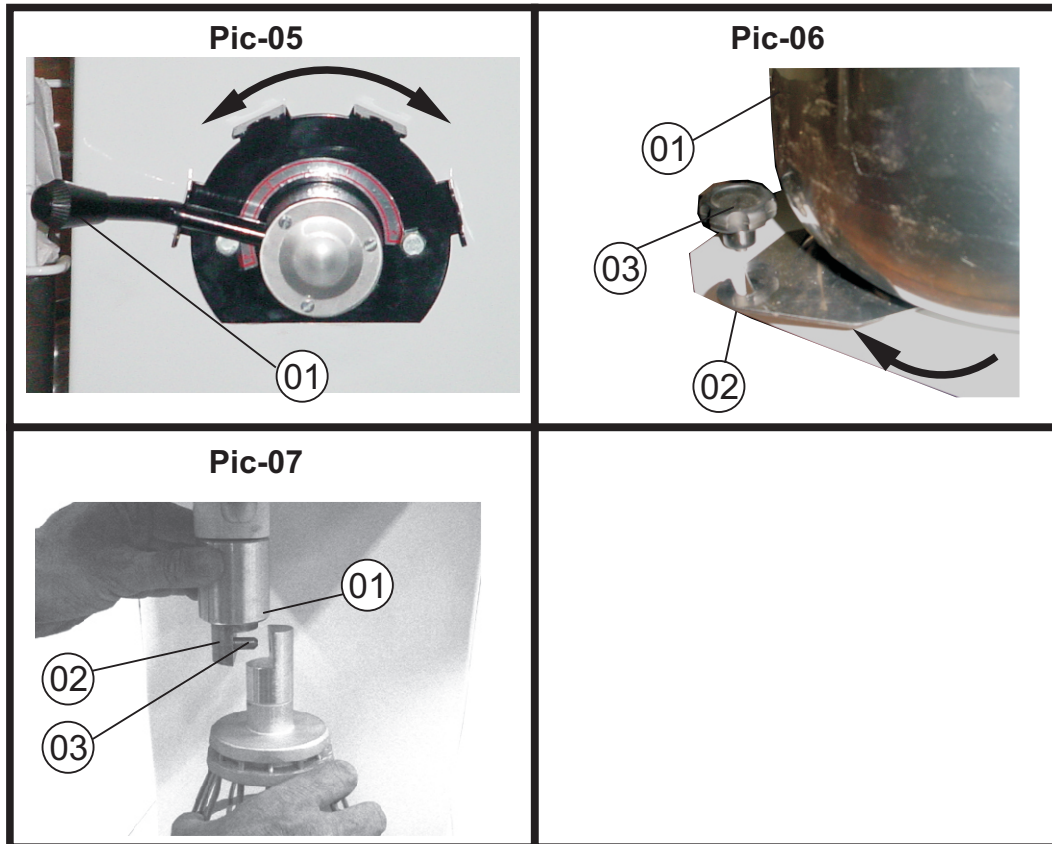
This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534 for Customer Support, or visit the Customer Service section of www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates

These **Terms and Conditions** were last updated on August 22th, 2011.



SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYMSSEN** and **SKYMSSEN**, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, 24h Customer support, or visit the Customer Service section of www.skyfood.us.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYMSSEN** and **SKYMSSEN** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated

4. General Safety Practices

IMPORTANT

If any item from the **GENERAL SAFETY NOTIONS** section is not applicable to your product, please disregard 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 Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be fatal. Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal 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 giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (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 turn the machine OFF.
 Use recommended or equivalent lubricants, oils or greases.
 Avoid mechanical shocks as they may cause failures or malfunction.
 Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.
 DO NOT modify original characteristics of the machine.
 DO NOT remove, tear off or maculate any labels stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.
READ CAREFULLY AND WITH ATTENTION THE SAFETY OR OPERATION INSTRUCTIONS LABELS DISPLAYED ON THE MACHINE, AS WELL AS THE INSTRUCTION MANUAL AND THE TECHNICAL CHARACTERISTICS WRITTEN INSIDE.

4.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all 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 could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

4.2.2 Advices

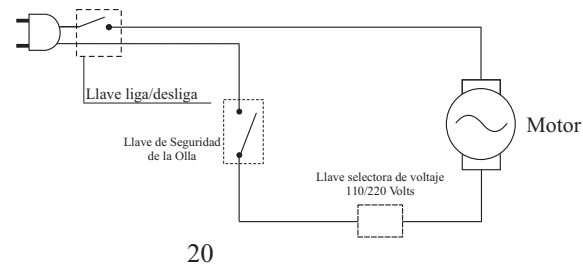
Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure has to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

Tabla - 02

<i>Problemas</i>	<i>Causas</i>	<i>Soluções</i>
Olor a quemado o humo.	Problema en el motor o en los circuitos eléctricos	Llame el asistente técnico.
La maquina liga pero demora en girar la Olla No. 05 (Fig.01).	Mala tensión de las correas	Llame el asistente técnico.
	Falla del capacitor de partida del motor.	Llame el asistente técnico.
Ruidos anormales	Falla del rodamiento	Llame el asistente técnico.
La maquina pára durante la operación	Falta de energía eléctrica	Verifique si el enchufe está en su soquete, o si hay energía.
	Mala tensión de las correas	Llame el asistente técnico.
	Falla de la llave Liga/desliga.	Llame el asistente técnico.

5.2 Diagrama Electrico



4.5 Después de Terminar el Trabajo

4.5.1 Cuidados

Siempre limpie la maquina, para eso DESLÍGUE FÍSICAMENTE EL ENCHUFE DE SU SOQUETE.

Nunca limpie la maquina antes de su COMPLETA PARADA.

Después de la limpieza recolocque todos los componentes de la maquina en sus debidos lugares.

Al verificar la tensión de la s correas, NO coloque los dedos entre la correa y la polea.

4.6 Manutención

4.6.1 Peligros

Con la maquina ligada cualquier manutención es peligrosa. DESLIGUE LA MAQUINA DE LA RED ELÉCTRICA, DURANTE TODA LA MANUTENCIÓN.

4.6.2 Avisos

La manutención eléctrica o mecánica debe ser hecha por personas calificadas para hacer el trabajo.

La persona encargada de la manutención debe certificarse que la maquina trabaje siempre en CONDICIONES DE TOTAL SEGURIDAD.

5 Análisis y Resolución de Problemas

5.1 Problemas Causas y Soluciones

Las batidoras Planetarias fueran diseñadas para que necesiten el mínimo de manutención, sin embargo, pueden ocurrir algunas irregularidades en su funcionamiento debido al desgaste natural causado por el uso del equipo.

Caso ocurra algún problema, con su Batidora, verifique la Tabla 02, donde están indicadas algunas posibles soluciones recomendadas.

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. Oil reservoir has to be full up to the required level as indicated. Check level and add oil if necessary.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises. Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce 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 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Check level of oil. DO NOT place 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.

4.6.2 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation. Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

5 Analysis and Problem Solving

5.1 Problem, causes and solutions

The Planetary Mixers were 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 any such problem occurs with your mixer refer to Table 02 in which the most common situations are listed with recommended solutions.

4.2.3 Cuidados

El cable de energía eléctrica, responsable por la alimentación de la maquina, debe tener una sección suficiente para soportar la potencia eléctrica consumida.

Los cables eléctricos que se queden sobre el suelo junto de la maquina, deben ser protegidos para evitar corto circuitos.

4.3 Inspección de Rutina

4.3.1 Aviso

Al verificar la tensión de las correas, NO coloque los dedos entre la correa y la polea.

4.3.2 Cuidados

Verifique las partes girantes de la maquina al oír algún ruido anormal.

Verifique las protecciones y los aparatos de seguridad para que siempre estén en perfecto funcionamiento.

4. 4 Operación

4. 4. 1 Avisos

No trabaje con pelo largo que podría tocar cualquier parte de la maquina, pues podría causar serios accidentes. Atelo para arriba y para atrás, o cubralo con un pañuelo.

Solamente operadores entrenados y calificados pueden operar la maquina. JAMÁS opere la maquina, sin algún de sus accesorios de seguridad conectado, y nunca toque con las manos o de cualquier otra manera, las partes girantes.

4.1.3 Avisos

Certifíquese de que las instrucciones deste Manual fueran completamente entendidas. Cada función o procedimiento de operación y manutención debe estar completamente claro.

El accionamiento de un comando manual (botón, pulsante, llave eléctrica, palanca, etc) debe ser hecho solamente cuando se tenga la certidumbre que es el comando correcto.

En caso de falta de energía eléctrica, desligue la llave eléctrica inmediatamente.

Use los óleos lubricantes o grasas recomendadas, o equivalentes.

Evite choques mecánicos pues podrían causar fallas o malo funcionamiento.

Evite que agua, suciedad o polvo entren en los componentes mecánicos o eléctricos de la maquina.

NO ALTERE las características originales de la maquina.

NO SUCIE, TIRE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O IDENTIFICACIÓN. Caso alguna esté ilegible o fuera perdida, solicite otra a su proveedor mas próximo.

LEA ATENTAMENTE Y CON CUIDADO LAS ETIQUETAS DE SEGURIDAD Y DE IDENTIFICACIÓN APLICADAS NA MAQUINA, ASI COMO LS INSTRUCCIONES DE USO Y LAS TABLAS TÉCNICAS, CONTENIDAS EN ESTE MANUAL.

4.2 Cuidados y Observaciones Antes de Ligar la Maquina

IMPORTANTE

Lea atentamente y con cuidado las INSTRUCCIONES contenidas en este Manual antes de ligar la maquina. Certifíquese de que fueran entendidas correctamente todas las informaciones. En caso de duda, consulte su superior o el proveedor.

4.2.1. Peligro

Conductor eléctrico con aislamiento dañado, puede producir una fuga de corriente eléctrica y provocar choques eléctricos. Antes de usarlo verifique sus condiciones.

4.2.2 Avisos

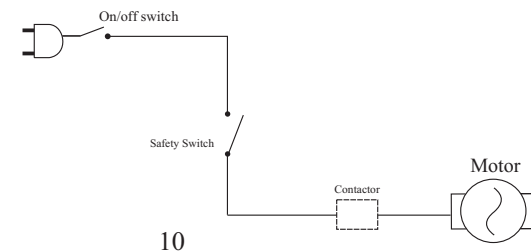
Certifíquese que las INSTRUCCIONES contenidas en este Manual, fueran completamente entendidas. Cada función o procedimiento de operación y manutención debe estar claro.

El accionamiento de un comando manual (botón, pulsante, llave eléctrica, palanca, etc) debe ser hecho solamente cuando se tenga la certidumbre de que es el correcto.

Table- 02

<i>Problems</i>	<i>Causes</i>	<i>Solutions</i>
Burning odor and /or smoke	Motor or other electric parts problem	Call technical assistance
Machine turns on but takes too long to turn the agitator (No.1 Pic 07)	Belts not fastened enough	Call technical assistance
	Defective Start capacitor	Call technical assistance
Strange Noises	Defective bearings	Call technical assistance
Machine stops during operation	No power source	Check if plug is connected to the power outlet
	Belts not fastened enough	Call technical assistance
	Bad contact in the ON/OFF button	Call technical assistance

5.2 Electric Diagram Mod BPS-12



INDICE

1. 1. Introducción	12
1.1 Seguridad	12
1.2 Componentes principales	12
1.3 Datos técnicos	13
2. Instalación y Pre-operación	13
2.1 Instalación	13
2.2 Pre-operación	13
3. Operación	13
3.1 Accionamiento	13
3.2 Procedimiento para la Alimentación	14
3.3 Montaje de los Agitadores	14
3.4 Montaje de la Olla	14
3.5 Limpieza	14
4. Nociones Generales de Seguridad	16
4.1 Practicas básicas de Operación	16
4.2 Cuidados y Observaciones Antes de Ligar la Maquina	17
4.3 Inspección de Rutina	18
4.4 Operación	18
4.5 Después de Terminar el Trabajo	19
4.6 Manutención	19
5. Análisis y Resolución de Problemas	19
5.1 Problemas Causas y Soluciones	19
5.2 Diagrama Eléctrico	20

4 Nociones Generales de Seguridad

IMPORTANTE

En el caso de algun item de las **NOCIONES GENERALES DE SEGURIDAD** no ser aplicable en su producto, por favor desconsiderar el mismo.

Las Nociones Generales de Seguridad fueran elaboradas para orientar y instruir adecuadamente a los operadores de las maquinas y aquellos que serán responsables por su manutención.

La maquina debe ser entregue al usuario en buenas condiciones de uso, y este debe ser orientado cuanto al uso y seguridad de la maquina por el revendedor. El operador debe usar la maquina solamente después de un completo conocimiento de los cuidados a observar, **LEYENDO ATENTAMENTE ESTE MANUAL.**

4.1 Practicas básicas para la Operación

4.1.1 Peligros

Algunas partes de los accionamientos eléctricos presentan puntos o terminales energizados con altos voltajes. Estes, cuando tocados, pueden causar graves choque eléctricos o hasta la **MUERTE** de una persona.

Nunca toque un comando manual (botón, pulsante, llave eléctrica, etc) con las manos, zapatos o ropas mojadas. No observar esta recomendación podría causar choque eléctrico o hasta la **MUERTE**.

4.1.2 Advertencias

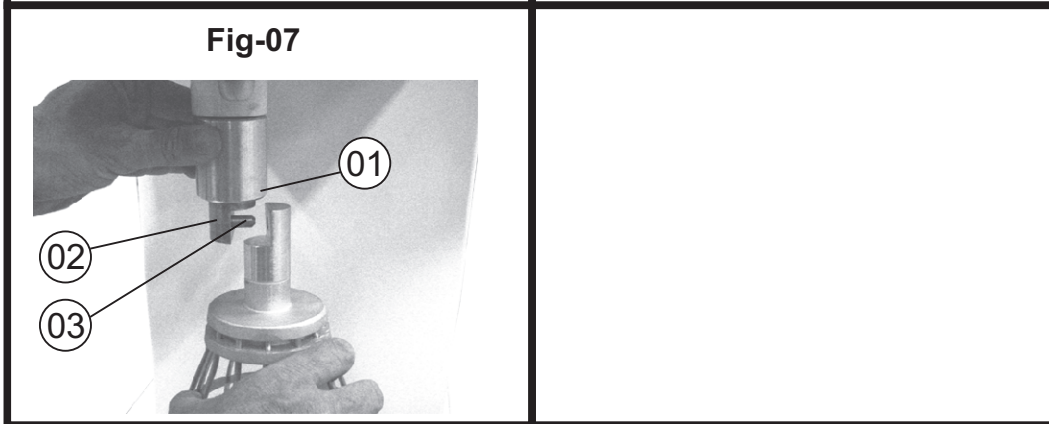
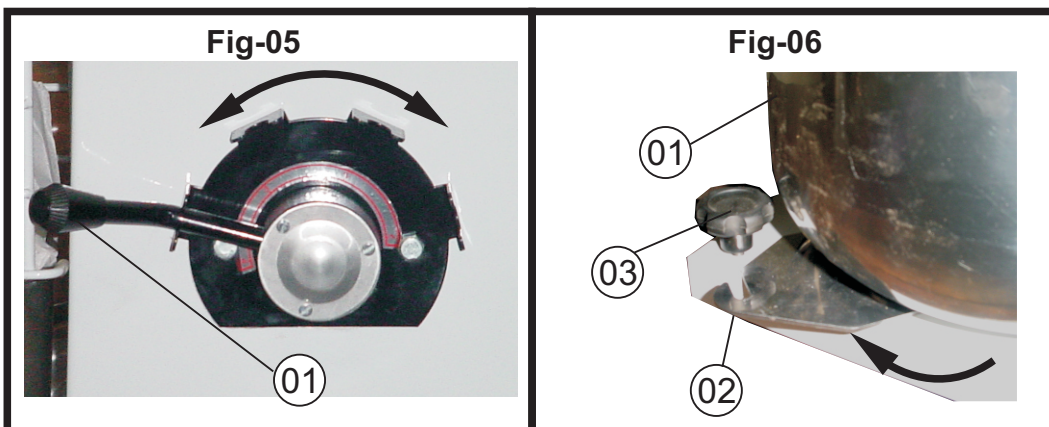
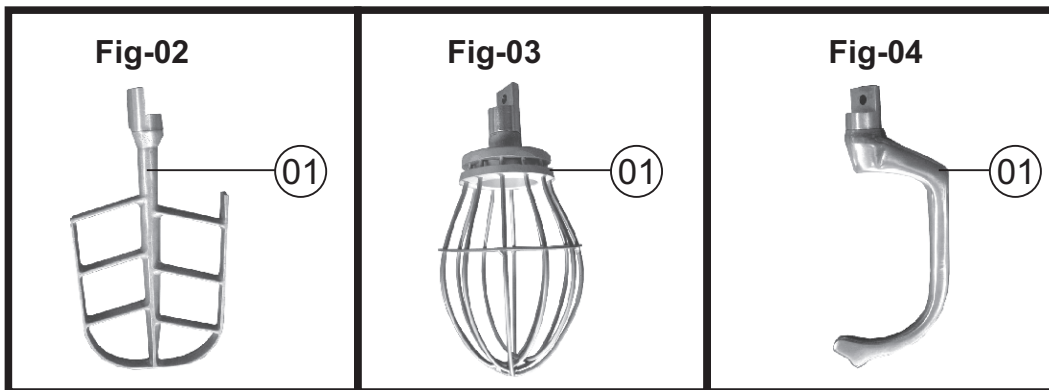
La posición de la Llave Liga/Desliga , debe ser bien conocida, para que sea posible accionarla a cualquier momento sin tener que procurarla.

Antes de cualquier tipo de manutención, desconecte físicamente la maquina de la red eléctrica.

Arregle espacio suficiente alrededor de la maquina para evitar caídas peligrosas.

Agua y óleo pueden hacer un piso resbaloso y peligroso. Para evitar accidentes el piso debe estar seco y limpio.

Si el trabajo debe ser hecho por dos o más personas, habrá que dar señales de coordinación para cada etapa del trabajo. La etapa siguiente no debe ser comenzada sin que la respectiva señal haya sido dada y respondida.



1 Introducción

1.1 Seguridad

Cuando usadas incorrectamente, las Batidoras Planetarias son maquinas potencialmente PELIGROSAS. La mantención, la limpieza o otra cualquier actividad de servicio, solamente deben ser hechas por personas debidamente entrenadas, y con la maquina desconectada de la red eléctrica.

Las instrucciones abajo deberán ser seguidas para evitar accidentes :

1.1.1 Desconecte la maquina de la red eléctrica cuando sea deseado retirar cualquier parte removible, para hacer la limpieza, la mantención o otro cualquier servicio.

1.1.2 Nunca usar instrumentos que no hacen parte de la maquina para auxiliar en su operación.

1.1.3 Antes de ligar la maquina, verifique si las partes removibles están firmes en sus posiciones.

1.1.4 Nunca use chorros de agua directamente sobre la maquina.

1.1.5 Nunca use ropas con mangas anchas, principalmente en los puños, durante la operación.

1.1.6 Mantenga las manos alejadas de las partes girantes

1.1.7 Nunca ligue la maquina con las manos, los zapatos o ropas mojadas.

1.1.8 Cuando se haga la instalación de la maquina no sea olvidado de hacer la conexión de tierra.

1.1.9 Los operadores deben tener el pelo corto, o atado y cubierto con un pañuelo

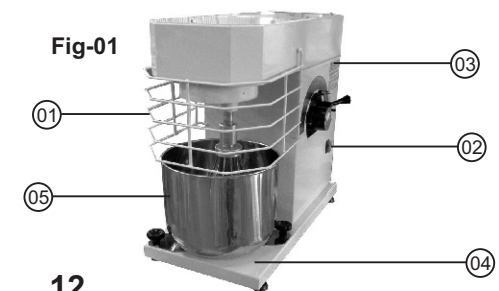
1.1.10 Guarde con cuidado este manual para poder consultarlo cuando necesario.



1.2 Componentes Principales

Todos los componentes que incorporan la maquina son construidos con materiales cuidadosamente seleccionados para su función, dentro de los padrones de prueba y de la experiencia de SIEMSEN.

- 01 - Protección de la Olla
- 02 - Llave Liga/Desliga
- 03 - Gabinete
- 04 - Base
- 05 - Olla



1.3 Características Técnicas

Tabla - 01

Características	U.M.	BPS-12
Capacidad de la Olla	[litros]	12
Voltaje	[V]	110 / 220 (**)
Frecuencia	[Hz]	50 o 60 (*)
Potencia	[CV]	0,50
Consumo	[kW/h]	0,37
Altura	[mm]	620(900 con la Reja abierta)
Ancho	[mm]	400
Profundidad	[mm]	670
Peso Neto	[l]	52
Peso Bruto	[kg]	60

(**) Ajustable con la Llave selectora de voltaje

(*) La frecuencia será única, de acuerdo con la del motor.

Tabla de Carga

Modelo	Carga Mínima	Carga Máxima
BPS-12	1 litro ó 30 huevos	3 litros ó 30 huevos

2 Instalación y Pre-operación

2.1 Instalación

Las Batidoras Planetarias Mod. BPS 12, deben ser instaladas sobre una superficie plana y estable, de preferencia a 850 mm de altura.

El cable de alimentación eléctrica posee dos clavijas y un hilo de atterramiento hilo tierra. Es obligatorio que los tres puntos estén debidamente conectados antes de poner en operación el equipo. Antes de ligar la maquina verifique si el voltaje de la maquina es el mismo de lo de la red eléctrica y se necesario ajústelo con la llave selectora de voltaje.

2.2 Pre-operación

Certifíquese que la Batidora Planetaria esté firme en su posición. Antes de usarla todas las partes removibles deben ser retiradas y lavadas. Para su mayor seguridad, lea atentamente el ítem 3.5 Limpieza.

3 Operación

3.1 Accionamiento

Apriete la Llave Liga/Desliga No. 02 (Fig. 01) que está en la parte lateral del Gabinete No. 03 (Fig. 01).

Obs. : La maquina solamente se prende con la Protección de la Olla No.01 (Fig.01) bajada.

3.2 Procedimiento para la Alimentación

Montese el Agitador eligido : Globo No. 01(Fig.03), Reja No.01 (Fig.02) o Gancho No.01 (Fig. 04), colóquense los ingredientes en la Olla No.5 (Fig.01), abajese la Protección de la Olla No.01 (Fig.01), líguese la maquina y solamente en este momento seleccione la velocidad con la palanca No. 01 (Fig.05).

IMPORTANTE

La palanca No.01 (Fig.05) de cambio de velocidad, debe solamente ser movida después de la maquina estar ligada.

3.3 Montaje de los Agitadores

Todos los Agitadores son montados de la misma manera.

. Levante el guante No.01 (Fig.07) localizado en el eje de la maquina No.02 (Fig.07).

. Encaje el agujero del agitador en la clavilla No.03 (Fig.07) del eje de la maquina.

. Abaje el guante No. 01 (Fig. 07).

3.4 Montaje de la Olla

. Traiga la Olla No.01 (Fig.06) hasta la base de la maquina No.04 (Fig.01).

. Gire la Olla en el sentido horario hasta que el corte No.02 (Fig.06) en la chapa del fondo de la Olla encaje perfectamente en la manipula No.03 (Fig.06) localizada en la base de la maquina.

. Apriete las dos manipulas No. 03 (Fig.06).

3.5 Limpieza

IMPORTANTE

Nunca haga la limpieza con la maquina conectada a la red eléctrica. Retire del soquete el enchufe.

Todas las partes movibles deben ser retiradas y limpias. Lavelas con agua y jabón neutro.

IMPORTANTE

Nunca use chorros de agua directamente sobre la maquina.