

Commercial Blender Instruction Manual

Model: CSB-1052



**Please read this instruction manual carefully before
operation**



Safety Guidelines

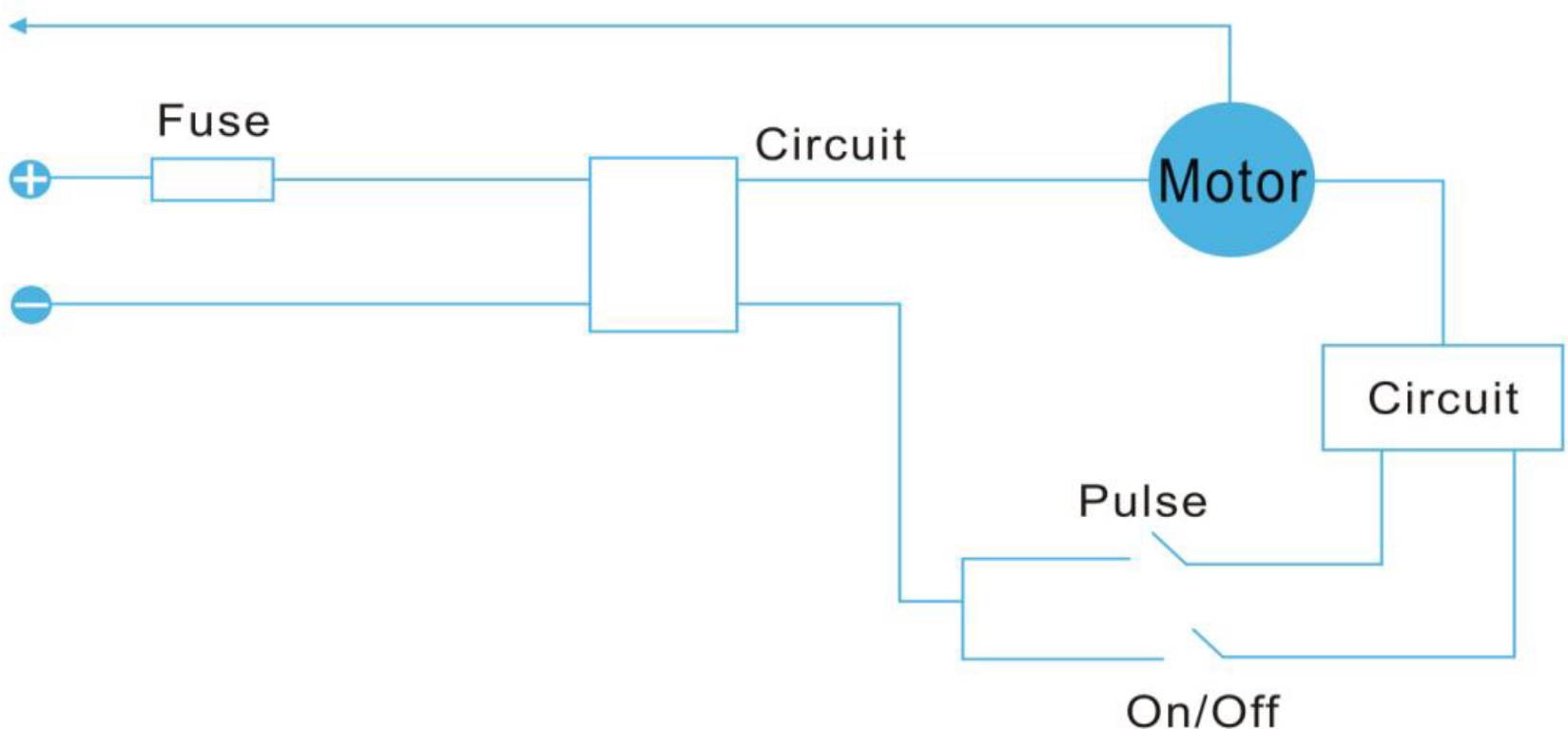
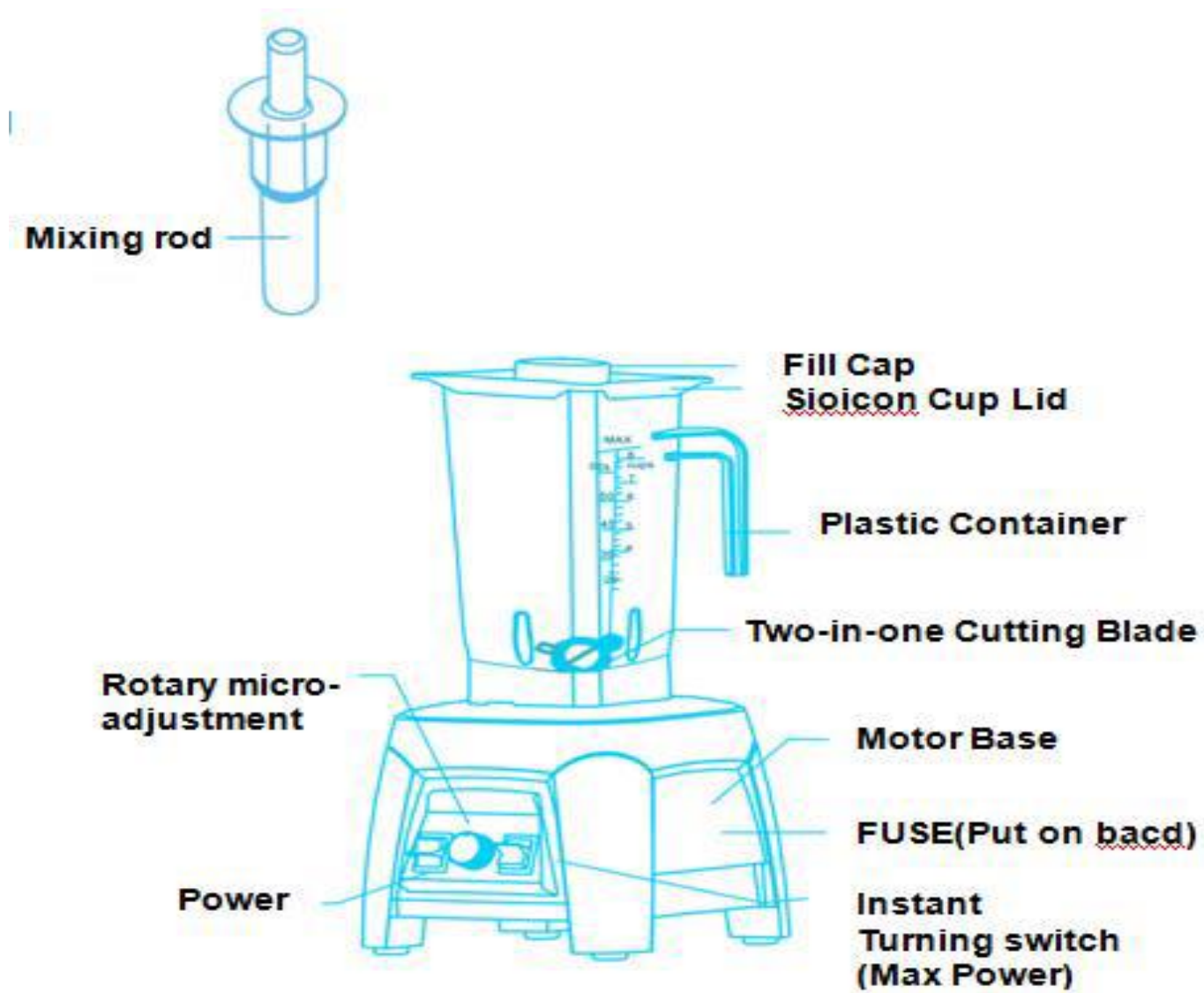
1. Ensure the container is exactly on the motor base before starting it up.
2. Please ensure you hold on to the container when it starts, due to the motor being powerful and ensure the clutch is in place.
3. No tampering when starting the motor. Put the cover on while using.
4. To prevent hazards occurring with the sharp blade, don't put hands inside the jug container while the container is on the motor base.
5. Before pouring food out of the container, remove it from the motor base first.
6. Important when using ice in the container do not start until all liquid ingredients are included.

Features

- This professional, high speed blender is equipped with an industrial, powerful motor whose rotary speed is up to 25,000rpm. Dry or wet food can be quickly & efficiently be blended, and its original nutrition and flavour still remain. It comes enclosed with a fruit & vegetable operation booklet.
- Industrial high-speed motor, high efficiency, powerful
- Stainless steel, hardened blade
- High quality tempered transparent plastic container, will not easily break (high temperature vulcanization treatment, food grade rubber cap, safety and hygiene is safeguarded)

Name	Commercial Blender
Voltage	220-240 V / 50 Hz
Capacity	2000 c.c
Endurance of container	40~180°C
Power	1800 W
Weight	5.8 KG
Length of cord	1.8 m
Dimensions (WxDxH)	210 x 210 x 485 mm
Protector	Current protector, thermal protector for Motor

Parts & Circuit Diagram



Operation

- 1) Ensure the left switch is set to OFF
- 2) Connect the power, put the jug on the blade after you have confirmed the cap is well covered on the jug.
- 3) Set the left switch at ON.
- 4) Set the speed adjustor to the suitable speed
- 5) For a higher speed, please push the PULSE switch on the right.

Safeguarding:

- 1) Unplug the blender when not in use.
- 2) The cover can be opened only when the blade agitator stops completely.
- 3) Before cleaning, ensure it is unplugged first and the switch turned off. The main base and the container must be washed separately.
- 4) Don't put the motor base in the water or the dishwasher.
- 5) Keep out of reach of children.
- 6) If the supply cord is damaged, it must be replaced by the manufacturer, or the in order to avoid hazards.
- 7) No metal articles, such as knives, forks, spoons etc should be used in the container.
- 8) To prevent the danger of the cutting blade, don't clean by hand.

Maintenance:

- 2) Clean the body & the cover with a soft, non abrasive cloth
- 3) Don't clean the inside of container by hand unless the blade has been removed.
- 4) Clean the rotary shaft & the motor with dry cloth.
- 5) For stubborn dirt, clean with detergent and then wipe it by dry cloth.
- 6) For best results it is recommended to replace the blades yearly.

Troubleshooting:

Check if the circuit breaker button is turned off. Press to reset if the blender still doesn't work. Please check the list below:

- 1) The power plug is inserted into the power outlet.
- 2) Automatic switch shut off.

Waste Disposal:

At the end of its service life, the device has to be disposed of in accordance with the national regulations. It is advisable to contact a company which specialises in waste disposal, or just contact the local disposal service in your community.

Make the waste device unfit for use before disposal. For that purpose, disconnect the device from the mains supply and remove the mains connection cable from the device.

Warranty

WARRANTY Hamoki Ltd warrants the original purchaser of every new product (under normal and proper use and maintenance service as specified by Hamoki Ltd and upon proper installation and start-up in accordance with the instruction packet supplied with each unit) a one year parts warranty.

Hamoki Ltd's obligation under this warranty is limited to a period of one (1) year from the date of original installation.

WARRANTY CLAIMS:

All claims for parts must be made **directly through the retailer** in the first instance. All claims raised with the retailer should include:

Your name:

Model number:

Your company:

Serial number of the product:

Address: Date of purchase:

Email: Proof of purchase :

Phone:

Information supporting the alleged defect.(A video/photo)

Photo of the dataplate.