



# INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

## Milk Shake Mixer



Model

BMK

Image merely illustrates.

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## **WARNING!**

Features, photos and figures presented in this manual should be considered for information purposes. IMG BRASIL reserves the right to make modifications as may be necessary without prior notice.

# 1. Safety Information

## 1.1 General Instructions

- There are care/precautions that should be observed when assembling, use, maintenance and discontinue using this device;
- Before performing any operation (installation, use, maintenance and reuse after prolonged interruption in the use of the device), read the manual;
- The device must be used by people trained and knowledgeable in use and safety requirements described in this manual;
- This device is not intended for use by persons (including children) with physical, sensory or mental capacities reduced, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or under the supervision of a person responsible for their safety;
- It is recommended that children be supervised to ensure that they are not playing with the device;
- In case of alternation of staff to work with the device, the new operator must be instructed on the rules and the operation of the device;
- The operator must use the appropriate PPE (personal protective equipment). For example: use cap in hair preventing it from locking up in moving parts;
- The operator must always be alert to situations that can cause risks of accidents and avoid them. For example: avoid working with loose sleeves uniforms, where they can lock in the moving parts, causing accidents;
- After being held reading and clarified all doubts, this manual should be stored carefully in an easily accessible place, known to all people who will operate the unit and placed the willingness of people to carry out maintenance, for any queries. Whenever there is any doubt, be sure to consult the manual. Do not operate in any way with any questions;
- Upon installation, it is essential to put this manual available for the professionals who will do the same;
- Before you start cleaning and any maintenance, it is essential to disconnect the device from the power network;
- Periodically check the condition of cables and electrical parts.
- Insert only specific products to what the device was made for, and never place your hands, fingers or objects inside the Cup or on moving parts with the power on, it might cause an accident;



### **WARNING!**

**Do not make repairs yourself. Go to technical assistance authorized by the manufacturer. Use only original parts in your device.**

## 2. Technical Specifications

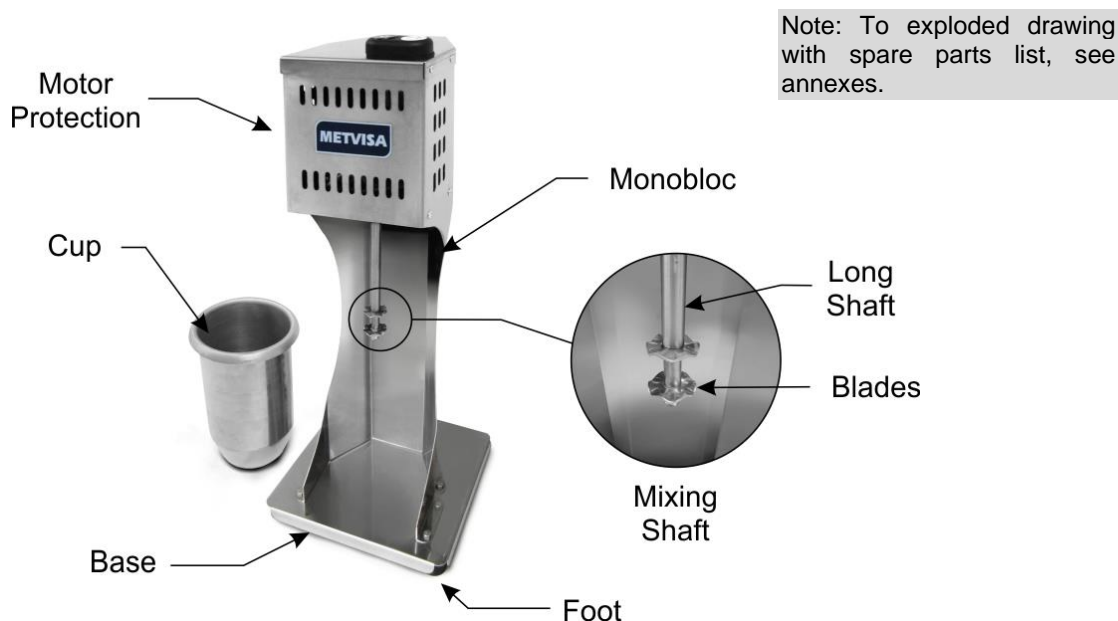
### 2.1 Main Components

To the device described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by design and the special design of all parts, and also used stainless steel and other suitable materials for the contact with food.

The device is designed with the following features:

- Cup, produced in stainless steel. It is a light material, durable and resistant from attack by corrosive agents.
- Motor Protection, Monobloc, Long Shaft and Blades, are produced in stainless steel, which has corrosion resistance besides other steels;

See below the main components of the Device:



### 2.2 Technical Data

Model	Nominal Measures WidthxHeightxLength (mm)	Net Weight (kg)	Voltage (V)	Nominal Current (A)	Capacity (L)
BMK110CC4	202x490x202	3.20	110	1.25	0.8
BMK220CC1	202x490x202	3.20	220	0.8	0.8
BMK220CC2	202x490x202	3.20	220	0.8	0.8
BMK220CC4	202x490x202	3.20	220	0.8	0.8



## WARNING!

Features such as model, serial No. and electrical device voltage are indicated on the data label (figure below). Before installation check if device's voltage is according to the electrical outlet.



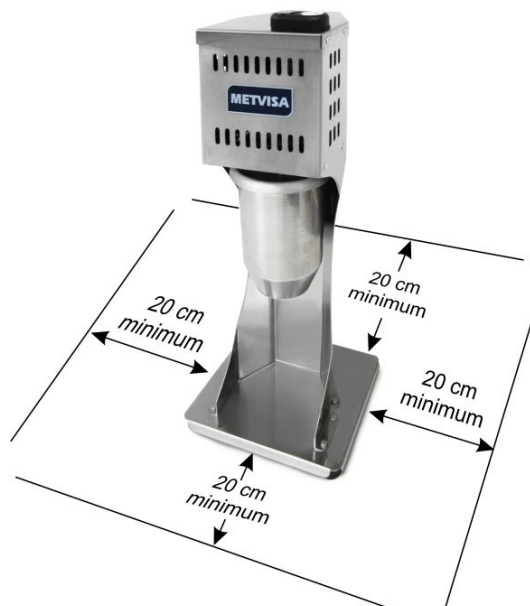
## 3. Installation

### 3.1 Device Layout

The connection to the Electrical Outlet and the arrangement for the operation must be performed by a qualified professional. Check if the device voltage is according to the electrical outlet.

During installation, it is essential to indicate this manual for the professionals who will make it.

The device must be positioned in wide support surface, well leveled, dry and stable, away from sources of heat and water taps, and an average height of 80 cm.





## WARNING!

The installation and the place where it will be set must comply with the rules of prevention of risk and safety at work (Regulatory Standard NR-12).

The manufacturer is not responsible for possible direct or indirect damages caused by the non-compliance of the said rules and other instructions in this manual.

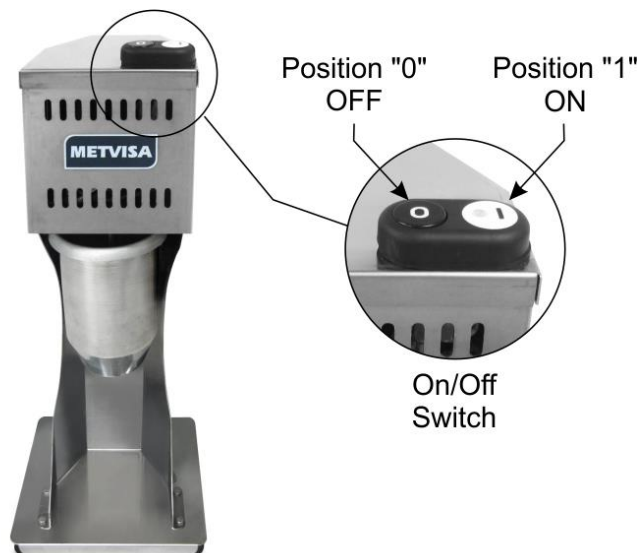
## 4. Device's Use

### 4.1 Utility

This device is intended for whipping milk shake, that is, it has the function of mixing and not of grinding the ingredients.

### 4.2 Commands

This device has an On/Off Switch, located on device's top.



See description of the button:

- **On/Off Switch** – used to turn on an off the device. In position "1" turn on, in position "0" turn off.

### 4.3 Operating Procedures

Before operating your device, perform a cleaning of components that have contact with food (Cup, Blades, etc.), to do so make sure that the device is disconnected from the power outlet. Follow the cleaning instructions in section 5 of this manual.



## WARNING!

Never turn on the device with the Cup out of position, it might cause accidents.

- **Operation:** The device can be operated only after verify if the Cup is mounted on its support and if the device's voltage is according to the power network.

After verified this items, follow the device's operating procedures:

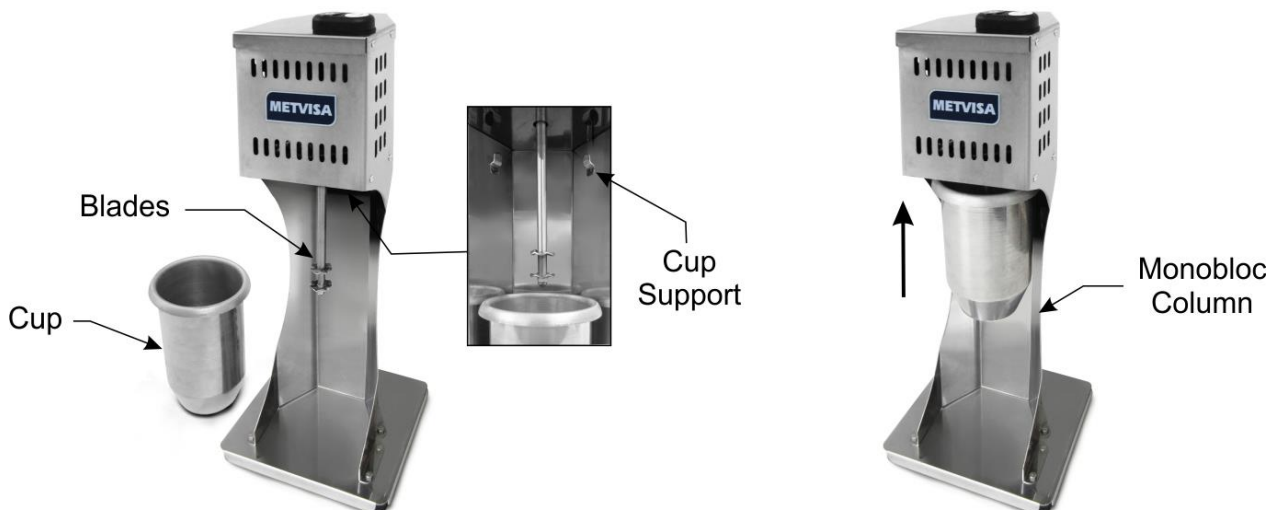
- Connect the power cord to the electrical outlet;
- Remove the Cup from Support, lift it up, move it forward and bring it down. Use the Monobloc Column to guide the Cup, avoiding contact with the Blades;
- On Cup, first add liquid ingredients, then pastes and for last the powdered food;



## WARNING!

Never exceeds the Cup maximum level, which is 500 ml. Above this, there is risk of overflow. This device cannot process less quantity than 150ml.

- Fit the Cup in the Support and press the On/Off Switch in position "1" (On);



Mount the Cup on Support using the Column as guide

- The average process time is 1 minute. It is not necessary to keep the device turned on for more time;
- After finishes the process, turn the device off by pressing the On/Off Switch in position "0" (Off);



### **WARNING!**

If the device cannot process the product or stops processing, reduce the quantity of food before insert it on the Cup and check if the ingredients sequence was attended: first liquid ingredients, then pastes and for last powdered food.

Exceeding the necessary food processing time (average 1 minute), can prejudice the speed and performance of the motor and also the device's life cycle.



### **WARNING!**

Even existing a sensor on Cup Support (which does not let the device work if the Cup is not properly mounted) it is recommended not to remove the Cup with the device turned on, also never place fingers, hands or objects (as spoons and knives) on Cup, it might cause an accident.

Any irregularity contact the nearest authorized service.

### **IMPORTANT**

The operator must use the appropriate PPE (personal protective equipment). For example: use cap in hair preventing it from locking up in moving parts and appropriate gloves to guarantee hygiene when handling food, also protects the operator during the process.

## **5. Cleaning and Maintenance**

### **5.1 Procedures for Cleaning and Products to be used**

Your device was built with first class materials, so use it correctly and get great satisfaction. Keep it always clean and well maintained, by doing this, your device will have longer life cycle.

You must do daily cleaning on the device for a good operation and durability.



### **WARNING!**

Before performing maintenance or cleaning, ensure that the On/Off Switch is in position "0" (off) and that the plug is disconnected from the mains.

Do not use water jet to clean the device.

### **IMPORTANT**

This device is not intended to be fully immersed in water for cleaning.

Follow the instructions below to learn which parts can be immersed and which one needs special care.



Demountable part (Cup only) should be removed from the device and washed with warm water and mild detergent. Thoroughly clean the corners, eliminating waste from the food.

The device must be cleaned as many times as possible, to prevent dry food waste from sticking on parts. To clean, dilute soap or mild detergent on warm water and apply with a soft cloth. Use a cloth humidified with water, rinse and then dry all parts with a soft dry cloth.

Never use products or abrasive sponges for cleaning, it may scratch or damage the surface of the pieces. Do not pour water into it for cleaning, it can cause electric shock or even burn the device.



### **WARNING!**

**Be careful while cleaning the Blades, they are sharpened. Handle carefully otherwise it might cause an accident. Same warn for any other cutting part of the device.**

**Never operate the device if the Cup is not mounted on its support, it might cause an accident.**

### **IMPORTANT**

**The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with rules and instructions in this manual.**



### **WARNING!**

**It is extremely important that the products used in cleaning ensure maximum hygiene and are nontoxic.**

## **5.2 Maintenance and Behavior in Case of Malfunctions**

The operator must be instructed to perform routine inspections, making small adjustments, cleaning and watch evidence of malfunction that may occur. Examples: check strange noises; power loss; device non-performance the result; among others. These actions are indispensable to ensure a longer life of the device.



### **WARNING!**

**When maintenance is made (even if minor adjustments), always disconnect the device from the power outlet.**

It is recommended to perform preventive maintenance from 6 in 6 months, checking and adjusting clearances, cleaning the internal parts, etc. By detecting broken or impaired functioning parts, make the replacement, always using original parts.

The preventive maintenance eliminates the inconvenience of staying with device stopped when most needed, reduces the cost of maintenance and reduce the risk of accidents.



**WARNING!**

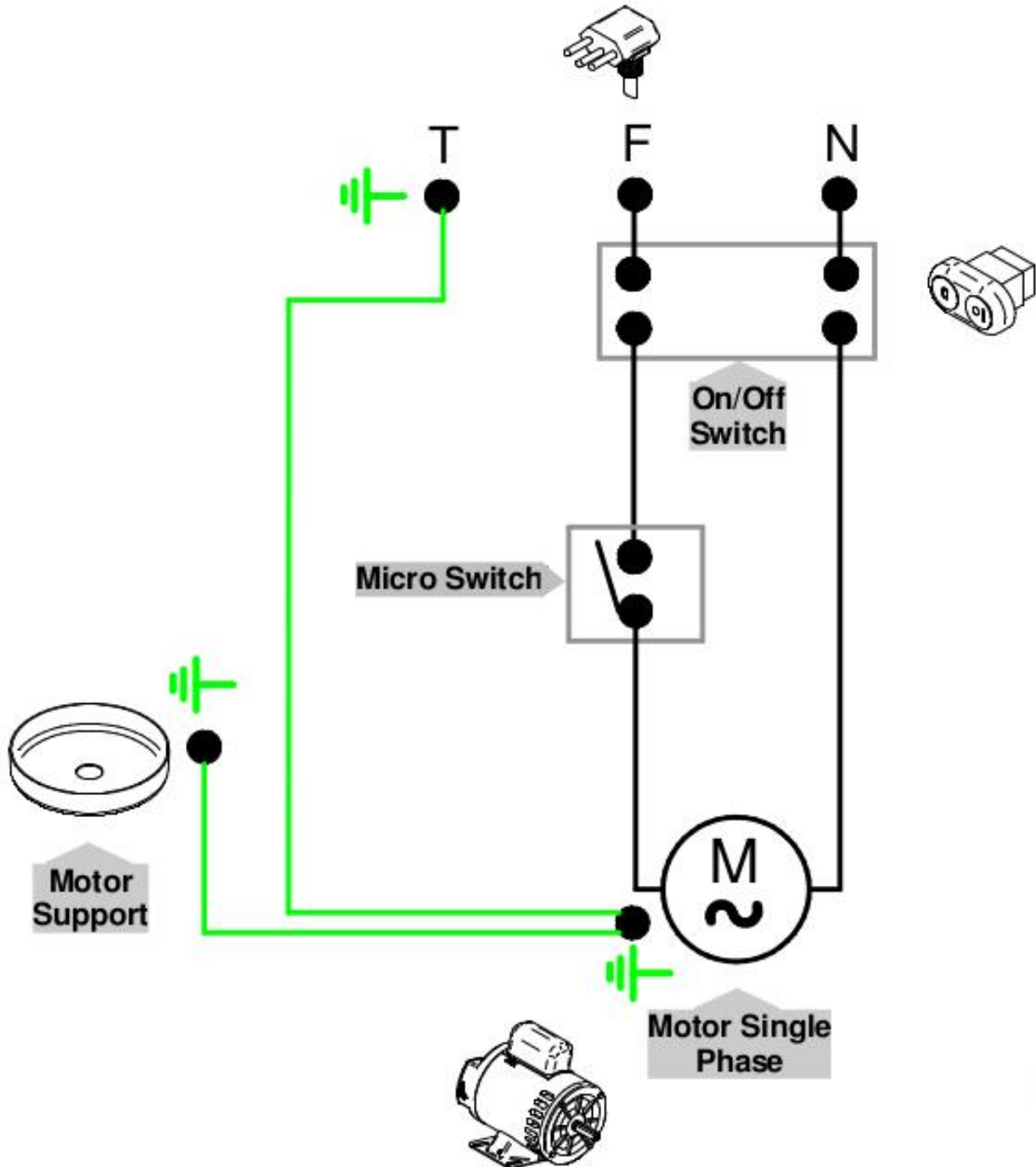
**Preventive maintenance requires skilled professional. Make sure the device is unplugged from the power outlet.**

**Whenever you remove any safety item of the device (for example, during cleaning or maintenance), reset in place and confirm that is performing its function properly.**

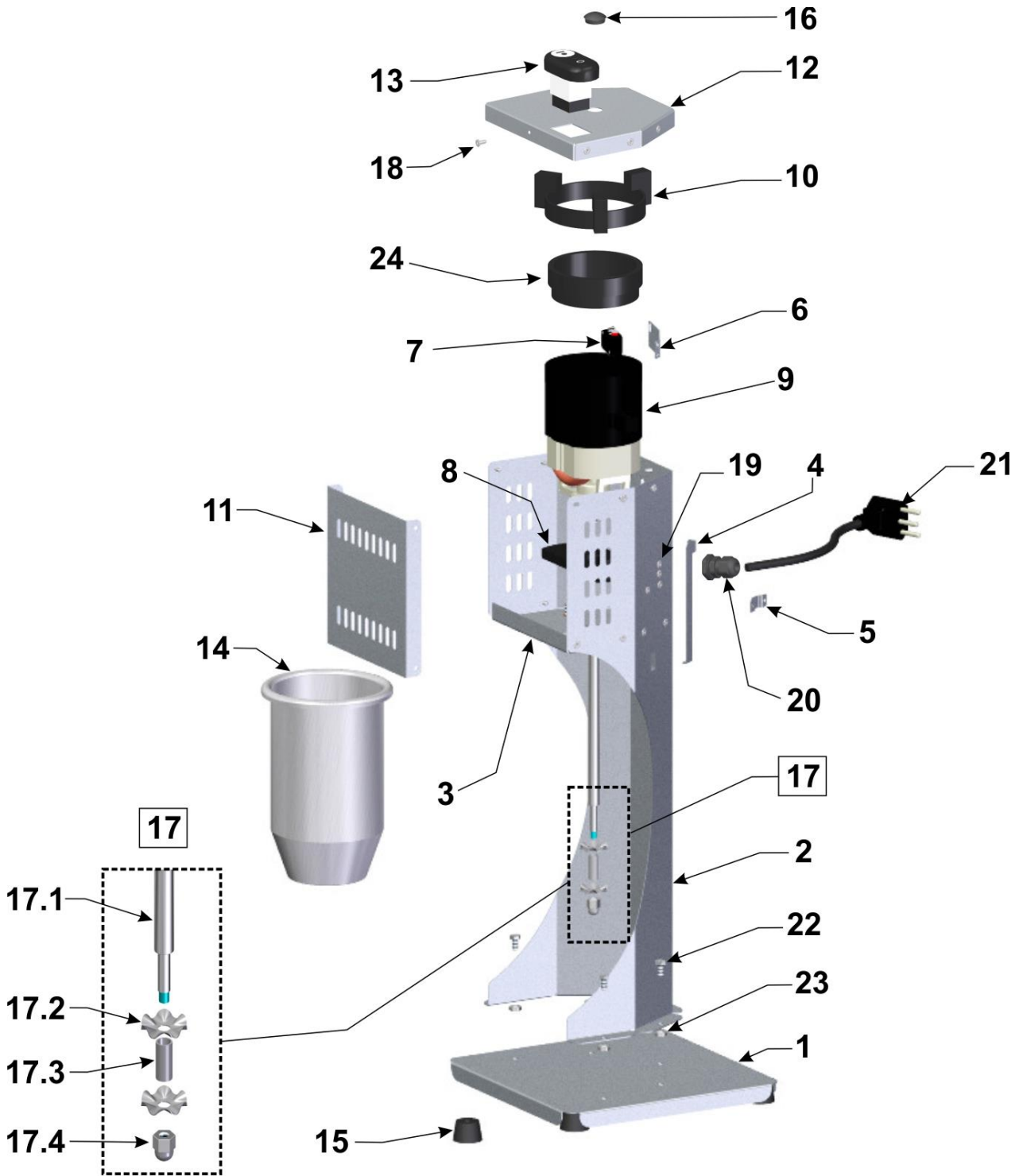
To detect any malfunction or nonconformity, send your device to the nearest service. See list of technical assistance on our website: [www.metvisa.com.br](http://www.metvisa.com.br)

## 6. ANNEX

### Wiring Diagram



# Exploded Drawing



Cable and plugs are not in the drawing, please consider in the spare parts list.

\* Illustrative Image.  
Appearance of the equipment  
varies by model.

## Spare Parts List

Position	Code	Description	Quantity
1	CJT861	Structure Base	01
2	CRC1122	Monobloc	01
3	SUD060	Bottom Motor Support	01
4	CRC1119	Sensor Drive Plate	01
5	SBT429	Sensor Lever Support	01
6	SBT430	Micro Switch Support	01
7	CHE018	Micro Switch	01
8	BCH029	Bottom Cushion	01
9	MTE094	Electric Motor 110 V	01
	MTE095	Electric Motor 220 V	01
10	BCH028	Top Cushion	01
11	CRC1123	Motor Front Protection Plate	01
12	CRC1120	Cover	01
13	CHE064	On/Off Switch	01
14	COP065	Aluminum Cup	01
15	PEP010	Foot	04
16	BCH035	Round Cap	02
17	CJT401	Mixing Shaft	01
17.1	EIX115	Prolonged Axis	01
17.2	LMT018	Blade	02
17.3	SPD013	Blade Spacer Tube	01
17.4	POC001	Hat Screw-Nut	01
18	RBT001	Rivet	17
19	RBT002	Rivet	04
20	TCE073	Rubber Eyelet	01
21	CBE030	Electric Cable - Type 4	01
	CBE023	Electric Cable - Type 1	01
	CBE029	Electric Cable - Type 2	01
22	PRS332	Screw	05
23	POS020	Hex Nut	05
24	BCH092	Motor Cushion	01
25	CBE075	Electric Cable Amendment	02
26	CBE097	Electric Cable Amendment	01
27	TCE004	Fit Terminal	01





**IMG BRASIL PRODUCT MANUFACTURER**



**IMG-BRASIL Gastronomy Machinery Industry Ltda.**

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