INSTRUCTION MANUAL

Installation| Maintenance | Use | Safety

Low-spin Blender

Models

LQI.4

LQI.6

LQI.8

LQI.10

Image merely illustrates.



Modelo: LQI.6



Modelo: LQI.8

EXPORT

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ATTENTION!

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

1. Safety Information

1.1 General Warnings

• Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;

• Before carrying out any operation (assembly, utilization, maintenance and reuse after prolonged use of the equipment), read the manual carefully;

• The equipment must be used by trained personnel familiar with the use and safety standards described in this manual;

This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the equipment or are 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 equipment;

• In case of change of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;

• The operator must use the **Adequate PPE's** (personal protection equipment). As for example: use caps in the hair avoiding that they lock in the moving parts of the equipment;

• The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: avoid working with loose uniform sleeves, where they can lock in moving parts, causing accidents;

• After being held to read and answered all the questions, this manual must be stored carefully in place of easy access, known by all the people who will operate the equipment and made available for the people who carry out maintenance, to any queries. Whenever any questions arise, be sure to check the manual. Do not operate the equipment in any way with doubts;

• Before starting cleaning and any maintenance, it is essential to disconnect the equipment from the power supply;

• Periodically check the condition of the cables and electrical parts;

• In the installation, it is essential to make this manual available to the professionals who will do the same;

• Never place hands, fingers or objects inside the cup while the equipment is on, as this could cause an accident**;**

• Never turn on the equipment with the cup uncovered, and also don't remove the cup while the equipment in operation;

• Do not leave the equipment switched on unattended.

ATTENTION!

Do not perform repairs on your own. Refer servicing to qualified service personnel. Use only original parts in your equipment.

2. Technical Features

2.1 Main Components

For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special project for all parts, as well as by using stainless steel and other materials suitable for contact with food.

The equipment was built with the following features:

• **Lid** made of non - toxic plastic (polyethylene - PE). Material resistant to citric acid (found in lemon and orange juice), is easy to maintain, hygienic and resistant to corrosion;

• **Cup** manufactured in stainless steel, which resists the attack of several corrosive agents, such as the majority of the organic acids, organic substances in general, alkalis, oxy-salts, etc..

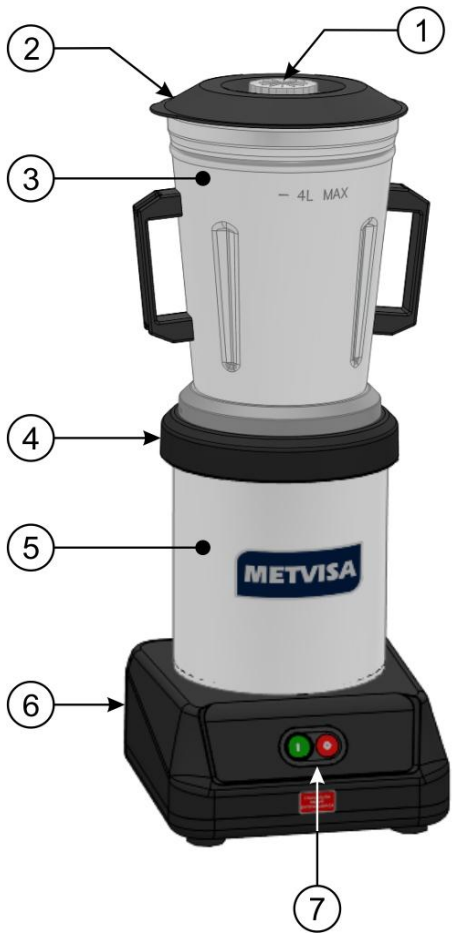
Note: stainless steel is attacked by sulfuric acid, and also cannot withstand hydrochloric acid, diluted sulfuric acid, chlorides and halides in general.

• **Structure** made of stainless steel, which has higher corrosion resistance than other steels. It's a material resistant to the attack of several corrosive agents;

• The **blades** are made of 301 hardened stainless steel, which increases wear resistance. Very resistant to aggressive agents such as fruit and vegetable juices, some mild acids and alkalies, water vapor free of contaminants, etc.

• **Cup** base **and support** are produced in non-toxic ABS plastic that is resistant to impact.

See the following for the main components of the equipment:



Description:

1. Overlid;
2. Lid;
3. Cup;
4. Cup Holder;
5. Structure;
6. Base;
7. On/Off Button.

Note: for the exploded view drawing with spare parts list, see the annexes.

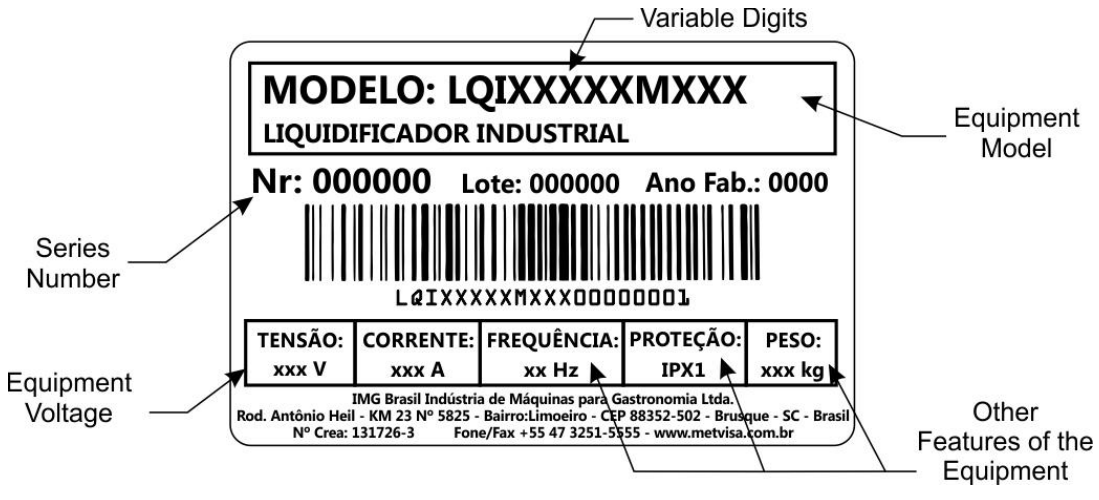
2.2 Technical Data

Model	Description	Nominal Measures Length.xHt.xWidth (mm)	Net Weight (kg)	Voltage (V)	Rated current (A)	Capacity (L)
LQI4110M604	Low-Spin Blender 4 Liters	251x646,7x294	10.3	110	6.8	4
LQI4220M501			11.0	220	3.5	
LQI4220M502			11.0	220	3.5	
LQI4220M504			11.0	220	3.5	
LQI4220M604			10.3	220	4.0	
LQI4220M503			11.0	220	3.5	
LQI6110M604	Low-Spin Blender 6 Liters	251x656,9x294	10.4	110	6.8	6
LQI6220M501			11.1	220	3.5	
LQI6220M502			11.1	220	3.5	
LQI6220M504			11.1	220	3.5	
LQI6220M604			10.4	220	4.0	
LQI6220M503			11.1	220	3.5	
LQI6220M508			11.1	220	3.5	
LQI8110M604	Low-Spin Blender 8 Liters	251x730,8x294	10.9	110	9.0	8
LQI8220M501			11.9	220	5.1	
LQI8220M502			11.9	220	5.1	
LQI8220M504			11.9	220	5.1	
LQI8220M604			10.9	220	5.1	
LQI8220M503			11.9	220	5.1	
LQI10110M604	Low-Spin Blender 10 Liters	251x812,8x294	11.3	110	9.0	10
LQI10220M501			12.7	220	5.1	
LQI10220M502			12.7	220	5.1	
LQI10220M504			12.7	220	5.1	
LQI10220M604			11.3	220	5.1	
LQI10220M503			12.7	220	5.1	

Noise level: 82 dB.

ATTENTION!

Features like: model, serial number and voltage of the equipment are provided on the label (figure below). Before installation, check that the power supply voltage of the equipment corresponds to that of the mains.



3. Installation

3.1 Equipment Layout

The connection to the mains and the arrangement for operation must be carried out by a qualified professional. Check that the voltage of the equipment matches the mains voltage.

It is essential to make this manual available to the professionals who carry out the installation.

To ensure correct operation and safety, the equipment must be positioned in an airy environment and on a sufficiently wide, level, dry and stable support surface, away from heat sources and water taps, and at a medium height of 80 cm. Install your equipment by leaving a distance of at least 20 cm around it so that it has sufficient space for inspection, maintenance, cleaning and use.



Description

20 cm minimum.

ATTENTION!

The installation and location of the equipment must be in accordance with the regulations on the prevention of risks and safety at work (regulatory standard in force in your country).

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

4. Use of the Equipment

4.1 Utility

This equipment is intended exclusively for the grinding of food products with the addition of liquid.

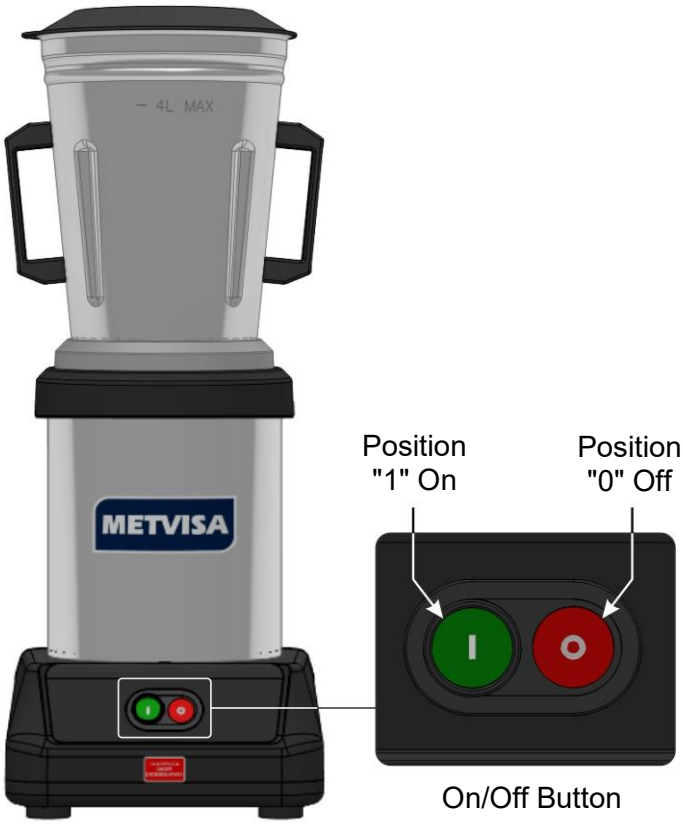
IMPORTANT

For dense foods such as: some types of mayo, cake dough or savory dough the use of the LQI line is recommended.

LQI blenders are not suitable for crushing cassava, similar or very dense foods.

4.2 Commands

The equipment is composed of only the on/off switch, positioned on the front of the structure.



See button description:

• **On/Off Button** - used to turn the equipment on and off. In position "1" turns on, in position "0" turns off.

4.3 Operating Procedures

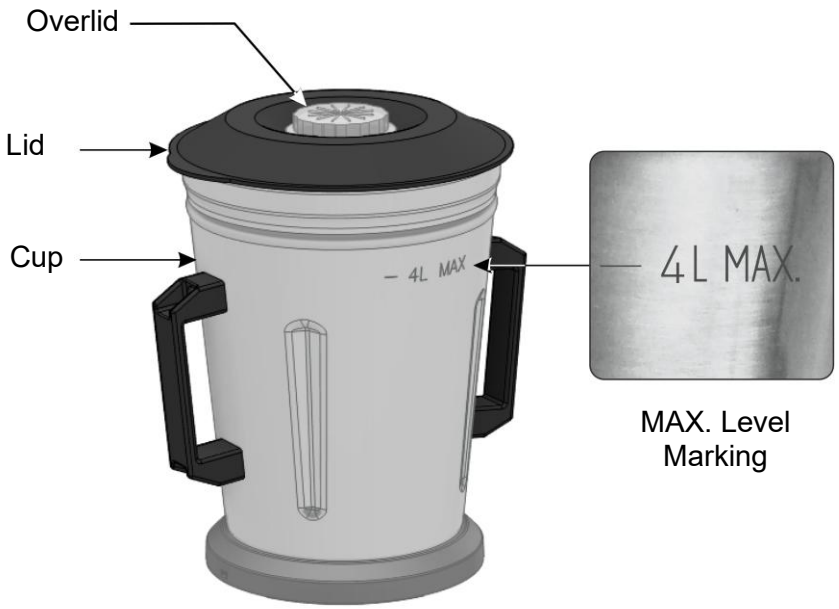
Before operating your equipment, make sure that the items that come into contact with the food (cup, lid and overlid) are perfectly clean. Perform cleaning with the equipment disconnected from the electrical network. Follow the cleaning instructions in item 5 of this manual.

Make sure the cup protection is securely attached to the cup. Make sure that the cup is firmly inserted in the coupling and cup holder. Also check that the supply voltage of the equipment (110 V ou 220 V) complies with that of the power grid.

After verifying these items, follow the operating procedures of the equipment:

• Connect the power cord to the power grid;

• Add the liquid according to your recipe, but always comply with the "MAX" level indicated on the cup. In possession of the pre-cut pieces of food (approximately 2 cm), place them in the cup;



ATTENTION!

To avoid damaging the equipment, never turn it on with the cup empty. Before connecting it, insert liquid in the minimum amount at twice the height of the blade.

• Before plugging in your equipment, always lock the lid with the overlid on the cup;

• To start processing, press the on/off button in the "1" (on) position;

• To add ingredients during processing, remove the overlid by turning it counterclockwise and pulling it up vertically. Use the opening in the lid without needing to remove it;

• Allow time necessary to process food properly;

• After the process is completed, turn the equipment off by pressing the on/ off button in the "0" position (off) and remove the equipment from the socket.

IMPORTANT

When processing a liquid that is hot, remove the overlid to allow steam to escape. For your safety, the temperature of the processed products must not exceed 40° C.

If food sticks to the wall of the cup, turn off the equipment and unplug the equipment from the socket. Use a spatula to remove food from the wall of the cup.

To add ingredients or for viewing the food being processed, remove only the overlid.

Never turn on the equipment with the cup uncovered, and also don't remove the cup while the equipment is in operation.



ATTENTION!

Do not put your fingers, hands or objects (such as spoons and knives) into the cup as this may cause accidents.



ATTENTION!

Do not leave the equipment running for more than 3 uninterrupted minutes. If processing has not finished after that time, let it stand for 10 minutes before putting it back into operation.

To avoid damaging the equipment, never turn it on with the cup empty.

Ice crushing is not recommended. For grinding of solid foods add liquid, otherwise overheating may occur, damaging the cup sealing system, wear and/or breaking of the blades and other components of the equipment.

If you notice that the equipment cannot process the food or that it stops processing, decrease the amount or size of the food in the pre-cut before inserting it into the cup.

For very dense foods such as: some types of mayo, cake dough or savory dough, the use of the LQI line is recommended.

Failure to comply with these guidelines will be considered an unsafe act and abusive use of the equipment.

In the case of any irregularities contact your nearest authorized service center.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your equipment is built with first-line materials, so use it correctly and you will get great satisfaction. Keep your equipment always clean and well taken care of, as this will make it have a much longer shelf life.

A daily cleaning of the equipment must be carried out for good operation and durability.



ATTENTION!

Before performing maintenance or cleaning, make sure that the on/off switch is in the "0" (off) position and the plug is disconnected from the socket.



ATTENTION!

Do not use a water jet to clean the equipment.

IMPORTANT

This equipment is not intended to be fully immersed in water for cleaning.
Follow the instructions below to find out which parts can be immersed and the special care to be taken with the other parts.

To remove heavier dirt from the cup, follow the instructions below:

1. Insert the cup into the coupling and cup holder;
2. Add warm water and a few drops of neutral detergent into the cup;
3. Place the lid and turn the equipment on for a few seconds;
4. When the equipment is turned off, remove the cup from the holder and rinse in running water.

The removable parts (lid and overlid) must be removed from the equipment and washed with neutral soap and water. Clean the corners thoroughly, eliminating food residue.

The rest of the equipment should only be cleaned with a damp cloth as many times as possible to prevent food residues from drying out and sticking to the parts. Dry all cleaned parts with a soft, dry cloth.

Never use abrasive products or sponges and substances containing acids or chlorine to clean the metallic parts, as they may scratch or damage the surface of the parts causing corrosion points. Do not spill water on the motor and electrical parts for cleaning, otherwise, turning it on may cause electric shock or even burn the equipment.

ATTENTION!

Take care when cleaning the cup, because the blades are extremely sharp. Handle with care, otherwise it could cause accidents. The same attention is paid to any other sharp component of the equipment.

IMPORTANT

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and instructions presented in this manual.

ATTENTION!

It is extremely important that the products used in the cleaning ensure maximum cleanliness and are not toxic.

5.2 Maintenance and Procedures in Case of Malfunctions

The operator must be instructed to perform routine inspections, making minor adjustments, the cleaning and to observe signs of breakdowns that could occur. Examples include: checking for weird noises; loss of power of the equipment; the non-performance by the equipment of the service to which it proposes; among others. Actions such as these are essential to ensure a longer equipment life.

ATTENTION!

When maintenance is made (even if small adjustments), always unplug the equipment from the mains.

ATTENTION!

The blades may be re-sharpened when they lose their cut. To do this, contact the nearest technical assistance.

It is recommended to carry out preventive maintenance every 6 months, checking and adjusting clearances, cleaning internal parts, etc.. When detecting broken or malfunctioning parts, always replace using original parts.

By carrying out preventive maintenance, the inconvenience of keeping the equipment still when needed most is eliminated, the cost of maintenance is reduced and the risk of accidents is reduced.



ATTENTION!

Preventive maintenance requires a trained professional.

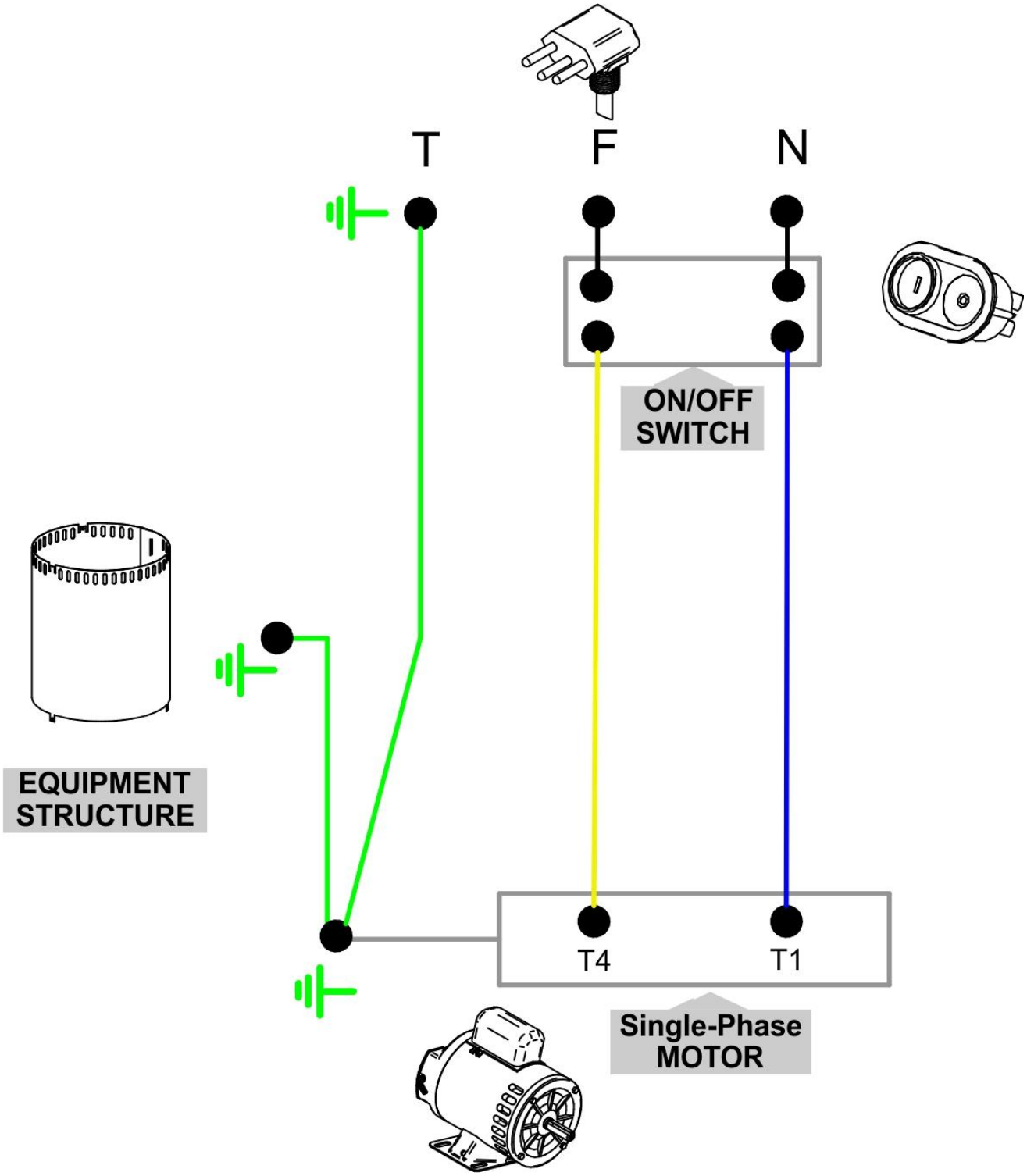
Make sure the equipment is disconnected from the socket.

Whenever an item related to the safety of the equipment is removed (when performing maintenance), put it back in its proper place and confirm that it is performing its function correctly.

When a breakdown or non-compliance is detected, refer your equipment to the nearest technical assistance. See technical assistance on our website: www.metvisa.com.br

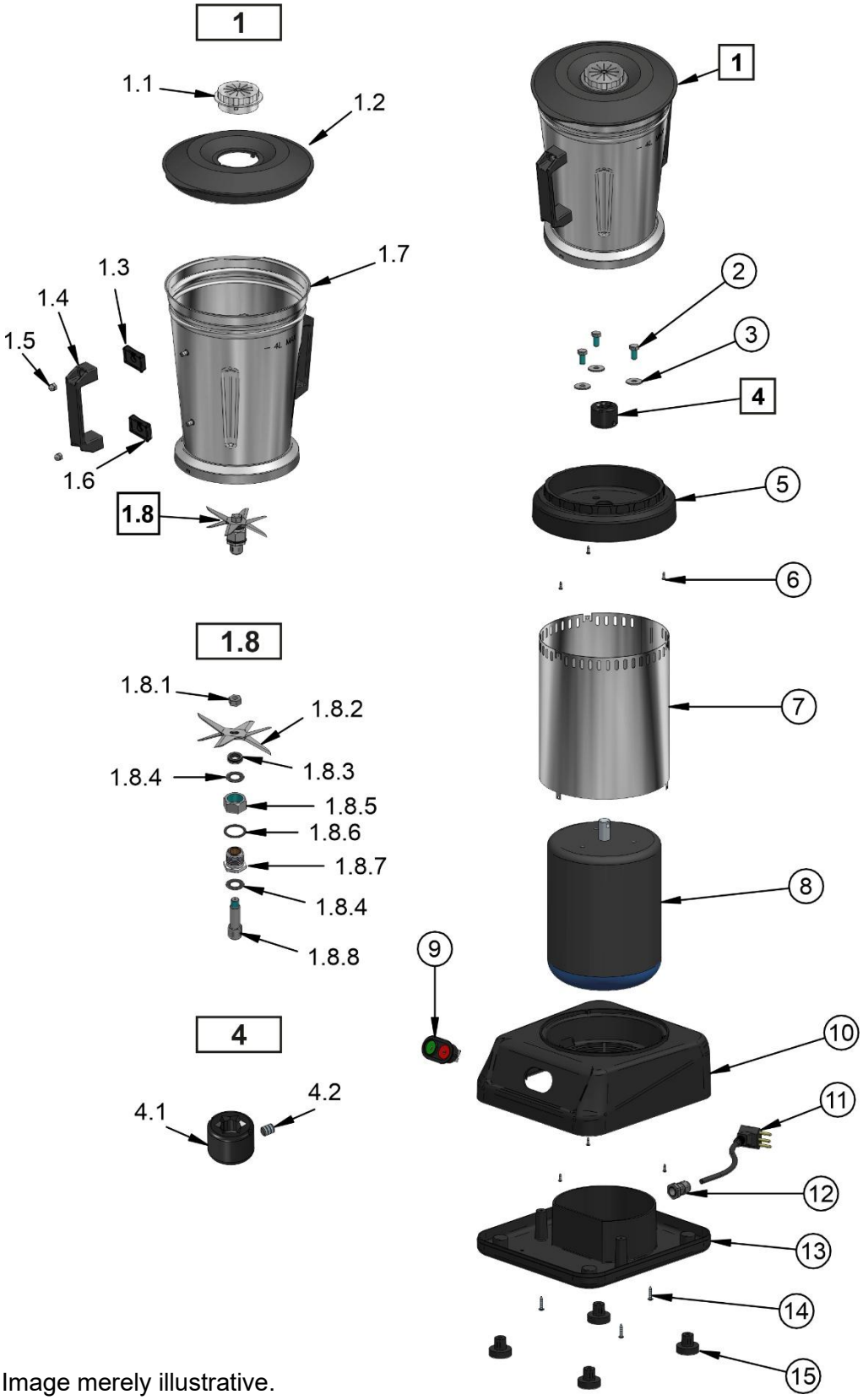
6. ANNEXES

Electrical Scheme



ATTENTION: The ground connection varies according to the type of plug.
For electrical installation observe the current standards of the country, especially with regard to ground connection (if applicable).

Exploded View



* Image merely illustrative.
Appearances can vary according to the model.

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

Spare parts list

Position	Code	Description	Quantity	Models
1	CJT1418	Full Stainless Steel Cup - LQI.4	1	LQI.4
	CJT1420	Full Stainless Steel Cup - LQI.6		LQI.6
	CJT1422	Full Stainless Steel Cup - LQI.8		LQI.8
	CJT1424	Full Stainless Steel Cup - LQI.10		LQI.10
1.1	TAP103	Overlid	1	*
1.2	TAP157	Black Plastic Lid - LQI.4/6	1	LQI.4/6
	TAP158	Black Plastic Lid - LQI.8/10		LQI.8/10
1.3	BCH109	Blender Handle Frame - 80	2	*
1.4	ACA009	Plastic Handle	2	*
1.5	POC006	Hat Nut	4	*
1.6	BCH108	Blender Handle Frame - 60	2	*
1.7	COP195	Cup - LQI.4	1	LQI.4
	COP196	Cup - LQI.6		LQI.6
	COP197	Cup - LQI.8		LQI.8
	COP198	Cup - LQI.10		LQI.10
1.8	CJT690	Full Bearing of the Cup - LQI.4/6	1	LQI.4/6
	CJT850	Full Bearing of the Cup - LQI.8/10		LQI.8/10
1.8.1	POS015	Hexagonal Nut	1	*
1.8.2	LMT002	Stainless Steel Blade - LQI.4/6	1	LQI.4/6
	LMT037	Stainless Steel Blade - LQI.8/10		LQI.8/10
1.8.3	VRG002	V'ring	1	*
1.8.4	ARE007	Washer	2	*
1.8.5	POE010	Bearing Nut	1	*
1.8.6	ARE018	Washer	1	*
1.8.7	CJT140	Bearing with Bushing	1	*
1.8.8	EIX205	Axis of the Cup	1	*
2	PRS008	Hexagonal Screw	3	*
3	ARL042	Flat washer	3	*
4	CJT689	Full Coupling	1	*
4.1	ADA022	Coupling	1	*
4.2	PRN002	Screw	1	*
5	SUC024	Cup Holder	1	*
6	PRA033	Screw	6	*
7	GAB283	Stainless Steel Structure	1	*
8	MTE260	Electric Motor 1/2 HP 60 Hz 110 V	1	LQI.4/6
	MTE261	Electric Motor 1/2 HP 60 Hz 220 V		LQI.4/6
	MTE027	Electric Motor 1/2 HP 50 Hz 220 V		LQI.4/6
	MTE258	Electric Motor 3/4 HP 60 Hz 110 V		LQI.8/10
	MTE259	Electric Motor 3/4 HP 60 Hz 220 V		LQI.8/10
	MTE287	Electric Motor 3/4 HP 50 Hz 220 V		LQI.8/10
9	CHE166	On/Off Switch	1	*
10	GAB285	Plastic Base	1	*
11	CBE001	Electrical Cable - Type 4	1	*
	CBE007	Electrical Cable - Type 2		*
	CBE020	Electrical Cable - Type 1		*
	CBE010	Electrical Cable - Type 3		*
	CBE283	Electrical Cable - Type 8		*
12	TCE073	Cable Gland	1	*
13	BAS166	Square Plastic Base	1	*
14	PRA029	Screw	3	*
15	PEP034	Foot	4	*
16	**- - - -**	**Cables and Connectors**	**- - - -**	**- - - -**
16.1	TCE004	Terminal Fit (Blue)	4	*
16.2	TCE072	Fork Terminal (Blue)	1	*
16.3	CBE105	Amendment Terminal (Earth)	1	*

* Item applicable to all models.

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