

**CATER-MIX**

# Commercial Blender - Instruction Manual

Model: CK0083



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.



**Caterkwik Ltd**

The Lakeland Catering Centre  
Newlands  
Ulverston  
Cumbria  
LA12 7QQ

01229 480001

[info@caterkwik.co.uk](mailto:info@caterkwik.co.uk)

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## Important Information

Read the following instructions before using the appliance for the first time.

To protect against risk of electric shock, do not submerge the motor or base in water or any other liquid.

Close adult supervision is necessary when appliance is used by or near children.

Unplug the power cord from the wall outlet when the machine is not in use, before putting on or taking off parts, and before cleaning.

Never touch moving parts.

Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or is dropped or damaged in any manner. Call Cater-Kwik at once for a replacement, examination, repair or mechanical adjustment.

Do not use the appliance outdoors.

Do not let the power cord hang over the edge of the work surface, and do not allow it to come in contact with hot surfaces.

Keep hands and utensils out of the container while the motor is running to prevent the possibility of personal injury or damage to the blender.



**CAUTION: THE BLADE IS SHARP. HANDLE CAREFULLY.**

Never try to remove the blade while the container is sitting on the motor base. Do not operate with loose or damaged blades.

To reduce the risk of personal injury, never place blade assembly on motor base without blender container properly attached.

Always operate with the lid in place, Display window will also scratch when contacted with a scouring pad. Use a soft cloth to wipe control panel area clean.



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## Specification & Features

Model	CK0083
Voltage	230V - 50Hz / 110V - 60Hz
Capacity	2 Litres
Container Temp Range	-40°C - 180°C
Power Rating	1500W
Weight	5.5kg
Cord Length	1.8M
Dimensions	W210 x D230 x H520mm
Protection	Current protection, Thermal protection

The Cater-Prep CK0083 blender is developed on years of experience in the technology at use. It features a strong power motor, stainless steel cutting blades for completely blending foods.

- Industrial high-speed, highly efficient motor reaching up to 37,000rpm.
- Fan cooler and motor heat protection system.
- Electronic system to control speed.
- Environmentally friendly.
- Over current protection.
- SET Switch.
- Variable speed switch.
- Pulse switch to satisfy different uses.
- Durable stainless steel driven connector.
- Blade group is geared by ball bearing.
- Special durable case material.
- Germany Bayer PC material container.



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## Operation

Please read below for instructions on different use cases for the blender.

### **Fruit & Ice.**

Ingredients: Ice, fruits & water.

- Put the ingredients in the container, and apply the lid.
- Plug the blender into the power source.
- Set the variable button to a high speed, or the highest.
- Turn SET switch on.
- Blend for 3-5 seconds. The ingredients should be fully blended, stop the machine when the ice is blended to your personal preference.

### **Fruit & Vegetables.**

- Put fruit / vegetables and a small amount of water into the blender.
- Set your blender to medium or high speed.
- Turn the SET switch, after 4-6 seconds of blending, when the ingredients roll smoothly, which means they are blended enough. Stop the machine at once, to prevent overblending.



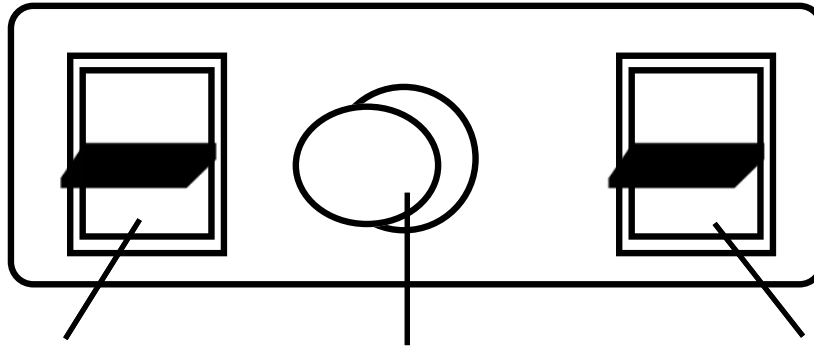
#### **NOTE:**

- Pulse switch is mainly for testing or blending special materials. Do not use it too frequently.
- Do not run for more than 2 minutes when blending dry materials.



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## Control & Warnings



ON/OFF Switch

Variable Speed Dial

High/Low Pulse

### ON/OFF Switch.

Up for ON; DOWN for OFF.

### HIGH/LOW Pulse Switch.

Up for high speed at 29,000rpm; Down for low speed at 16,000rpm.

Pulse button can only be used when the power switch is ON. The Pulse switch can be used to quickly refresh product in the container by pressing the switch and holding down as long as required.

On all units the built in thermal sensor keeps track of how the motor gets, and will automatically shut down the motor if overheating occurs. In the event of overheating, you should remove the container and run the machine without it until cool.

### Special note.

Please check your operation when the motor is overheating. You should remove the container and run the machine until cool. This takes about 2 minutes to complete.