

Saliba Chef®



KL103 Homogenizer

Dear Customer,

Thank you for choosing Saliba Chef®.

Please read this operation manual carefully and thoroughly for proper use, and pay high attention to the safety notes.

Kindly keep this manual safe, as it can be a valuable tool in facilitating the use at any time.

- Considering the continuous improvement of the product, we reserve the right to update or modify the information of this manual.
- Illustrations in this manual were produced in the development stage and may differ from the actual product.

 Saliba Chef®

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IMPORTANT WARNING



WARNING: To prevent accidents such as electric shock or personal injury, as well as damage caused by incorrect use of the machine, please read this manual carefully and follow the instructions strictly before use.



WARNING: The interior of the machine must never be exposed to moisture or water ingress, as this can lead to short circuits, electric shock, machine burnout, or even the risk of fire.



WARNING: The machine is exclusively intended for use by professionals. Under no circumstances should non-professionals or children be allowed to use.

Please carefully read all the warning and safety precautions mentioned in every section of this manual.

ASSEMBLY PROCEDURES

Please carefully remove the machine and its accessories from the packaging. Install the machine on a complete and stable work surface, carefully follow the assembly instructions, and ensure that all accessories are installed correctly.



WARNING: The blades are sharp, please handle with care.

- 1) Facing the front of the machine base (Fig. ①), align the handle of the stainless steel container with the left front corner of the base (position shown in Fig. ②). Lower the container vertically onto the motor shaft, then turn it to the right (in the direction indicated by the arrow in Fig. ②) until the lock catches and tightens. At this point, the handle should face the front of the machine (Fig. ③).



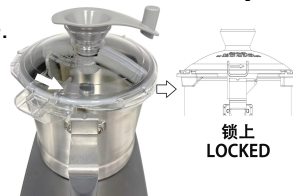
2) Place the blade vertically downward onto the motor shaft and give it a twist to ensure it is properly seated.



3) Make sure the scraper, transparent lid and the scraper handle are properly assembled.



4) Put the transparent lid on and turn it to the right in the direction of the arrow until you hear a click. The cover is now locked, the machine is ready for use.



OPERATING INSTRUCTIONS

1. Switching on the machine



WARNING

- Before plugging in, ensure that the power supply matches the specifications indicated on the machine's identification plate.
- The machine must be plugged into a grounded socket; otherwise, there is a risk of electric shock.
- The transparent lid must be securely fastened before starting the machine.

Yellow button = Off switch

Green button = On switch

Black button = Pulse control

2. Application and foods example

Before placing the food into container, some foods such as meats and cheeses should be precut into 3-5 cm pieces.

The container can complete all cutting tasks in a very short time, so it is recommended to closely monitor the state of the food through the transparent lid to achieve the desired results.

The pulse button can be used to start and stop the machine in short bursts, enabling high-precision control.

Foods example

Hospital And Healthcare

-Spoon feeding

Minced foods: meat, fish...

Purees: Veg, fish, meat...

Mousses: Veg, fruit, fish...

Compotes of stewed fruit

-Semi-liquid and liquid feeding

Add liquid through the feed inlet to dilute the ingredients.

Minced meat, fish + gravy

Puree + liquid (broth, milk)

Soup/Creamed soup

Fruit compotes + syrup, water

Chinese Restaurant, Western Restaurant

Butter mixtures: snail butter, salmon butter...

Sauces&Fillings: Fish paste, meat paste, sauces...

Sauces: green sauce, mayonnaise, remoulade, ailloli, emulsify sauces with tomatoes, cream, parsley...

Grinding for bisque: lobster, scampi, seashells...

Grinding spices: pepper, ginger, cumin...

Bakery

Cream cheese, nut butter, fruit jam, mousse, cream, cookie crumbs, frosting, breadcrumbs

Pharmaceuticals, Chemical lab and Beauty

Grinding: herbs, seeds, powders, tablets...

Mixing: homogenization of creams, ointments, mixed components and varied ingredients...

CLEANING AND MAINTENANCE

1. Cleaning



WARNING: before cleaning, be sure to unplug the power cord to avoid the risk of electric shock.

The motor base contains a motor and important circuitry, which must not be immersed in water. Wipe it with a slightly damp cloth.

1) Clean the stainless steel container

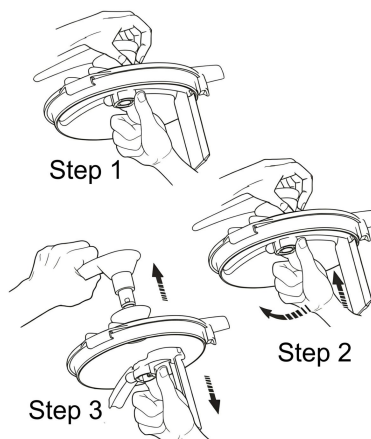
Remove the transparent lid, take the stainless steel container off, and carefully remove the blade. The transparent lid, stainless steel container, and the blade can all be rinsed in water.

If necessary, add hot water and let it run for a few minutes to rinse the inside of the mixing bowl.

Allow to dry after cleaning.

2) Clean the scraper

To clean the scraper, it must first be disassembled. As shown in the figure on the right, secure the scraper handle with one hand and hold the center of the scraper arm with the other hand (Step 1). Press the two parts together, then turn the scraper arm 45° counterclockwise (Step 2). Pull the scraper handle and scraper arm out of the lid (Step 3), and then you can proceed with cleaning.



2. Maintenance

-The blade is a wear part and should be replaced regularly.

-The motor base contains the motor and important electronic components. It must be kept dry and must not be exposed to water or moisture.

--If the positioning ring at the bottom of the stainless steel container wears out, it will prevent the container from being securely fixed to the base, causing the container to loosen during operation or the machine to fail to start. In such cases, the positioning ring needs to be replaced.

-The scraper arm is equipped with a top scraper and side scraper, which are wear parts and require regular replacement.



TECHNICAL SPECIFICATIONS

Net weight: 12.22kg

Dimension: 252x302x458mm

Unloading noise level: less than 70 dB

Motor	Speed (rpm)	Power(W)	Amp.
230V/50Hz	3000	750	5.5
110V/60Hz	3600	750	11
220V/60Hz	3000	750	5.5

SAFETY

The machine is equipped with a magnetic induction safety device and a motor braking system.

As soon as the transparent lid is opened, the motor stops. To restart the machine, lock the lid and then press the green start button.

To avoid splashing when processing liquid ingredients, we recommend stopping the machine before opening the lid.

The machine has a thermal protection function that can automatically stop the motor if the machine is operated for too long or overheats. If this occurs, allow the motor to cool down completely before restarting.



WARNING

The blades are extremely sharp, please handle with care.



WARNING

The machine and its blades must not be placed within the reach of children.

Please use this machine in a place where children cannot reach to prevent them from touching the blades and power source. Do not allow children to clean or maintain the machine and its accessories.

Individuals with limited physical, sensory, or mental capabilities, or those lacking experience and knowledge (including children) should not use this machine.

Do not operate the machine if the power cord or plug is damaged, if the machine is not functioning properly, or if it has been damaged.



REMEMBER

- Never try to override the locking and safety systems.**
- Never insert an object into the container where the food is being processed.**
- Never push the ingredients down with your hand.**
- Do not overload the appliance.**
- Never leave the machine running unattended.**