

# < spectra >

## Specialty Equipment for Cocoa & Nut Butters

*Catalog – Spectra Vibro Sieve*



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## SPECTRA VIBRO SIEVE



The Vibro Sieve offers a quick solution to mechanically separate out larger particles or impurities from the paste or liquid foods that you may be processing. Ideal for all types of cocoa, oils, butters, nut butters, batter etc..

Simply pour in, turn on the machine and it gets filtered. Cleaning is easy as the sieve can be removed and cleaned with warm water in the kitchen sink.

*Includes Patented and Patent Pending features. Product may differ slightly from the picture above*

### Features

- Extremely easy to use
- European Motor does not get overheated even under long and heavy use
- Stainless steel sieve detaches easily.
- Efficient vibro action for fast sieving
- Matching pan is also available and can be purchased separately
- Castor wheels are included and can be locked in place.

### Specifications

- Stainless steel 304 grade body and parts.
- Input voltage: 220- 240 Volts , single phase only, uses a powerful European motor, CE certified motor
- Can use a step down transformer or travel adaptor to use with 110 volts. Small wattage of only 200 watts.
- Sieves of size 40 mesh, can process approximately 20 kgs of Cocoa/nut butters in about 10 minutes
- Weight - Approximate 30 lbs. (13 kgs) , LBH Dimensions - 35 x 22 x 44 inches
- 220V models use the UK/India plug style Type D. Users in other countries that do not follow this standard may have to get the plugs replaced.



- (Note: All specifications are subject to change without notice as products are constantly improved)

**.Add-on Optional Accessory - Matching SS Pan with Lid – 20 kgs capacity**



**Add-on Optional Accessory - Additional Sieves for standby or faster bulk processing**



**Add-on Optional Accessory - Spectra Micron Meter**



## Installation and Use:

### GENERAL SAFETY PRECAUTIONS

1. As with any electrical product, do not allow the unit to be close to splashing water or wet work areas. This product is meant for indoor use only.
2. When necessary, always use a qualified electrician to make any electrical connections if need be. The machine must be earthed properly.
3. This is not a domestic appliance and always keep the unit away from Children at all times, and especially while under operation.
4. Keep the wrapping and packaging material away from children to avoid risk of suffocation and choking. Dispose of the wrapping and packaging material in accordance with your local laws and keeping the safety of the environment in mind.
5. Do not run the machine running completely unattended at any time. Do not pour the liquid/paste into the sieve rapidly and ensure that sieve is about 50% full. Don't rapidly pour such that the sieve gets filled. Ensure pan is kept under the sieve before starting the machine.
6. Ensure that the room temperature does not drop low to a point where the food or other contents solidify and freeze. This may damage the sieve.
7. Clean sieve with warm/hot water and a gentle brush/sponge under the kitchen sink.
8. Keep machine indoors in a dust free room and where water does not spray/splash on the machine accidentally or during cleaning.

### WHEN YOU UNPACK THE FIRST TIME

1. Position the unit on a sturdy level surface and ensure that the machine is level and not subject to any shaking/movement due to differences in floor level.
2. Rinse sieve thoroughly with soap water, drain and rinse again, and the machine is ready to use.
3. Any damages or issues should be brought to the notice of the seller immediately and the delivering freight company notified. Please keep all packing materials intact for inspection.

### OPERATING THE MACHINE

1. Place the unit on a firm and level floor/surface. Some of the units come equipped with castor wheels to help move the unit around. If so, then, two of the wheels will have locks on them to prevent the wheels from turning and you are requested to lock the wheels prior to use.
2. Locate the machine indoors, in a room where the temperature does not drop below a point where the food contents become solid or freeze, thus clogging the sieves.