

KAM

INSTRUCTION MANUAL

KSM1100 MKII

High output smoke machine

M A N U A L V E R S I O N 1 . 0

Fast warm up time
1100w heater / 1.5 litre tank capacity
Smoke output: 10,000Cu ft/min
Low fluid level indicator
Wireless remote control
Selectable timer and fog output modes
Electronic thermostat control
Robust metal chassis
Adjustable hanging bracket

For the latest instruction manual updates and information on the entire Kam range visit:

www.kam.co.uk

Kam products are manufactured by: **Lamba plc**, Unit 1, Southfields Road, Dunstable, Bedfordshire, United Kingdom LU6 3EJ
Telephone: (+44) (0)1582 690600 • Fax: (+44) (0)1582 690400 • Email: mail@lambapl.com • Web: www.lambapl.com

If this product is ever no longer functional please take it to a recycling plant for environmentally friendly disposal.

Due to continuous product development, specifications and appearance are subject to change.

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Thank you for purchasing this product, we hope that it serves you for many years to come.

To optimise the performance of this product, please read these operating instructions carefully to familiarise yourself with the basic operations of this unit.

This unit has been tested at the factory before being shipped to you. There is no assembly required.

To prevent or reduce the risk of electrical shock or fire, do not expose this unit to high temperature and rain or moisture.

Unpacking

Please unpack your new product carefully, your new product should reach you in perfect condition. Please check that no damage has occurred during transit. If any damage is found, do not operate your unit. Please contact the retailer you purchased it from immediately.

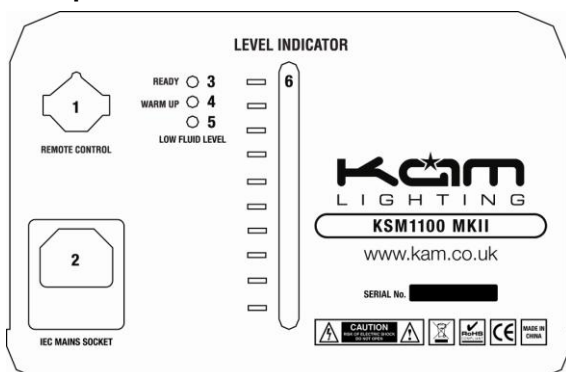
Safety

1. Ensure the smoke machine has sufficient fluid in the tank before plugging the unit into the mains.
2. Never allow the smoke machine to run dry of fluid when operating.
3. The smoke machine output nozzle is HOT and care should be taken to ensure that no person can touch the smoke outlet nozzle.
4. Please note that smoke machines MAY set off fire alarms and permission should be gained from the venue before usage of the unit.
5. This smoke machine has a thermostatically controlled safety device, if the smoke machines operating temperature changes the unit will shut down for a short period while it either re-heats or cools down to the correct temperature, after this time the unit will operate as normal again.
6. The smoke machine has a fluid level safety cut out, if the fluid level gets too low the LED on the rear panel will illuminate and the machine will cut out, refill the fluid tank with smoke fluid, the LED will go out and the machine will function again.
7. Periodically the smoke machine should be flushed clean, to do this empty the tank of smoke fluid and refill the tank half way with distilled water, operate the smoke machine until all the distilled water has been used and then replace with ordinary smoke fluid, run the unit again until the smoke returns to normal density.

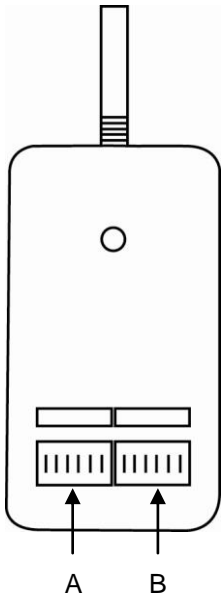
Features

- 1100w heater element
- Quick warm up time
- High output
- Thermostatic safety system built in
- Large capacity fluid reservoir
- Fluid level scale and safety cut out
- Long range cordless remote control

Rear panel



1. Remote receiver
2. Mains 240v IEC input
3. Ready indicator LED
4. Heating indicator LED
5. Low fluid level LED
6. Fluid level



Remote receiver/timer

A - The dip switches on panel A control the built in timer functions of the smoke machine, and each dip switch is calibrated in minutes. These switches control the interval or timing of how often the smoke machine will operate i.e. setting dip switch 1 to the on position will make the smoke machine operate every minute, selecting other dip switches will operate the timer up to a maximum of 16 minutes.

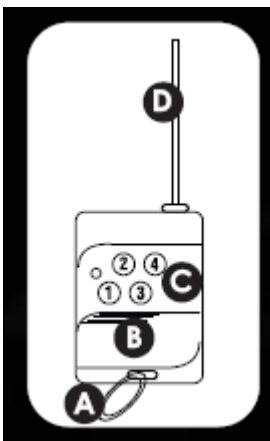
B - The dip switches on panel B control the duration of the smoke jet these are calibrated in seconds i.e. setting dip switch one will produce a jet of smoke for 1 second selecting other dip switches will operate the output up to a maximum of 16 seconds.

Example

Setting dip switch 2 on panel A and dip switch 3 on panel B, This will give a jet of smoke every 2 minutes lasting 4 seconds and so on.

Note: With all the dip switches in the off position the unit will only operate using the cordless remote control supplied.

Remote Transmitter



- A - Keychain hook
- B - Sliding button cover
- C - Operating buttons 1-4
- D - Telescopic aerial