

Instruction Manual

SHEFF**ELD**



Industrial Triturator

Model:

TAR-02

9 GENERAL ADVICES

ALWAYS turn machine off before cleaning and maintenance.

PROVIDE enough space around machine to avoid breakings.

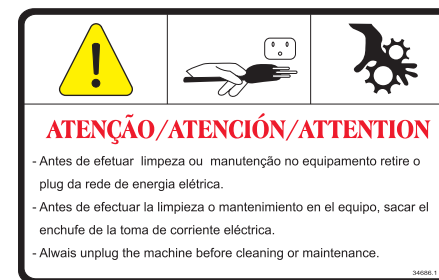
ALWAYS keep the floor dry. Wet floors may cause slippings.

ALWAYS turn machine off in case of power supply lack.

NEVER let dust or water to get into electrical and mechanical components of the machine.

DO NOT modify original features of the machine.

DO NOT take out nor tear off any safety or identification label.



6 OPERATION

Start machine turning switch to ON position.

IMPORTANT - Before placing or taking out the cup be sure motor is totally stopped.

Feed the machine as follows:

- a - Take the lid off No.01 (Picture - 01);
- b - Place food product inside the cup with the machine OFF
- c - Place the lid back
- d - Switch it ON.

IMPORTANT: The trituration time depends on the kind of product that will be processed, some products may require more time to be processed than others.

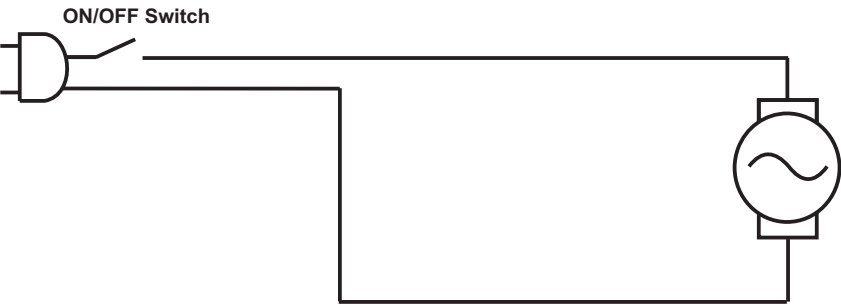
7 CLEANING

IMPORTANT: Always disconnect the machine from power source prior to cleaning.

The blender is designed to be easily cleaned. Wash the cup and the lid with warm water and neutral soap, rinse and dry them up. Wipe the motor housing with a damp cloth.

CAUTION: The machine is not protected against water jets. Do not clean it with steam jets, or high pressure blasts or similar methods. Do not put the machine in a sink or under a faucet, as this may result in short circuit or serious damage to the machine.

8 ELECTRICAL DIAGRAM



Summary

01 Main Precautions	2
02 Main Components	2
03 Technical data	3
04 Installation	3
05 Pre Operation	3
06 Operation	4
07 Cleaning	4
08 Electrical Diagram	4
09 General Advices	5

NOTICE TO OWNERS AND OPERATORS

The TAR-02 Industrial Blender is designed to triturate food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

1 MAIN PRECAUTIONS

The model TAR-02 is a machine simple to operate and to clean, however read the following precautions to avoid accidents or damages:

BEFORE cleaning disconnect machine from power source.
NEVER use tools not belonging to machine to help operation.
DO NOT put your hands inside machine during operation.
NEVER connect power source with wet hands or wet clothes.
NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.
ALWAYS install equipment in working area with adequate light and space away from children and visitors.
NEVER operate without all warning labels attached and owner/operator manual available to operator.
NEVER leave unattended while operating.
ALWAYS ground machine properly.
BEFORE switching ON the machine check if cup is fitted properly.

2 MAIN COMPONENTS

Picture - 01



3 TECHNICAL DATA

Table - 01

Technical Data	Units	TAR-02
Voltage	[V]	110/220(*)
Frequency	[Hz]	50 or 60
Rating	[Hp]	0,33
Consumption	[kW/h]	0,26
Height	[mm]	600
Width	[mm]	200
Depth	[mm]	200
Net Weigth	[kg]	7,2
Gross Weigth	[kg]	8,0
Rotation	[rpm]	3500

* All machines are wired for voltage as ordered.

4 INSTALLATION

The blender must be installed on a level, non-skid surface with a maximum recommended height of 850mm. The voltage of the unit must be the same as the power source.

This equipment is provided with a two or three pin electric cable. All pins must be connected before the machine is turned on

Contact you Distributor if you have any problems with the installation and operation of this machine.

5 PRE OPERATION

Check if the machine is firm, no movement shall be allowed on the supporting surface.

Wash all food-contact parts with warm water and neutral soap, rinse and dry them, as explained in CLEANING.

Place cup No.02 (Picture - 01) onto motor support flange. The cup may fit in any position. The blender is now ready to operate.