

SHEFFELD

TA-02



INSTRUCTIONS MANUAL

High Performance Industrial Blender

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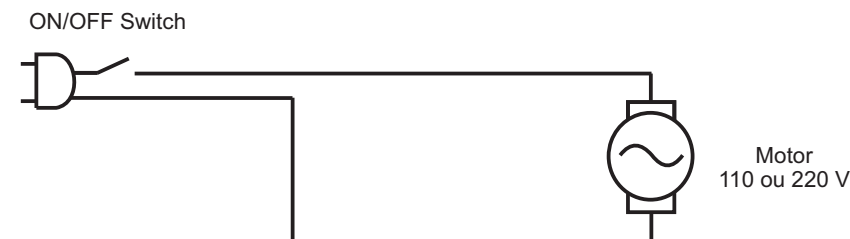
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Table - 02

Problems	Causes	Solutions
* The machine does not switch On.	* Lack of power or equipment is unplugged. * Problem in the internal or external electric circuit of the machine.	* Check if machine is plugged in and if there is power in the power supply source. * Call technical assistance.
* Cup is leaking.	* Sealing system problem.	* Call technical assistance.
*Product does not blend.	* Product pieces are too big cannot reach the knife. * Blunt Knives.	* Cut the product into smaller pieces of approximately 3,5 cm. * Call technical assistance.

5.2 Electrical Diagram Mod. TA-02



4.4 Operation

4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine.

Never clean the machine unless it has come to a COMPLETE STOP.

Put all components back to their functional positions before turning it ON again. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always unplug the machine when emergency cases arise.

4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation.

Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

5 Analysis and Problems Solving

5.1 Problem, causes and solutions

The High Performance Industrial Blenders were designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your Blender refer to Table 02 in which the most common situations are listed with recommended solutions.

1. Introduction

1.1 Safety

The High Performance Industrial Blenders Model TA-02 are machines simple to use and to clean. However for your safety read the following instructions in order to avoid accidents:

- 1.1.1 Always unplug the machine when cleaning, servicing or when any other operation is needed.
- 1.1.2 Never use tools that do not belong to the machine during operation.
- 1.1.3 Before using the machine check if Cup N°02 (Pic.01) is properly fitted in its position.
- 1.1.4 Never throw water directly to the machine.
- 1.1.5 Do not operate the machine wearing wet clothes or wet shoes.
- 1.1.6 Before operating the machine be sure it is grounded properly.
- 1.1.7 Always operate the machine on a clean and dry surface to avoid strange substances or water to get inside the motor by air suction.
- 1.1.8 For your safety, the temperature of the processed products shall not exceed 40 °C.



1.2 Main Components

All components are made with carefully selected materials, in accordance with Siemens experience and standard testing procedures.

Picture - 01

- 01- Lid
- 02- Cup
- 03- Motor Support Flange
- 04- Motor Housing
- 05- Base
- 06- ON/OFF Switch
- 07- Cup Flange



1.3 Technical Characteristics

Table - 01

Characteristics	Units	TA-02
Voltage	[V]	110/220(*)
Frequency	[Hz]	50 / 60
Power Rating	[W]	900
Consumption	[kW/h]	0,9
Height	[mm]	450
Width	[mm]	215
Depth	[mm]	205
Net Weigth	[kg]	2,7
Gross Weigth	[kg]	3,4
Maximum Cup Capacity	[L]	2,0
Rotation	[rpm]	22000

(*) Voltage will be only the one indicated on motor characteristics label.

IMPORTANT

(**) Maximum capacity for TA-02 is 2 (two) liters, even though the cup volume is bigger than that. This additional volume is to minimize the product overflowing during the process. It is recommended to use a maximum volume of 1,5 liters (one and a half liters) in this equipment.

2. Installation and Pre Operation

2.1 Installation

The Blender is to be installed onto a leveled surface approximately 850mm high.

The High Performance Industrial Blenders TA-02 were developed to be used with only one rated voltage: 110V (60Hz) or 220V (50Hz or 60Hz) . Upon receiving the Blender check its voltage according to the information written on the cord label.

The cord has a plug with two pins and a grounding wire . It is mandatory the three of them to be connected before to start to use the blender .

2.2 Pre Operation

IMPORTANT

When installing the Cup N°02 (Pic.01) on the machine be sure it is perfectly fitted. The Cup can be fitted on the machine in any position; which guarantees a perfect operation.

First of all check if the Blender is firm in its position. It is recommended to work with the machine on a flat surface with approximately 850 mm of height.

4.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.

Check protections and safety devices to make sure they are working properly.

4. General Safety Practices

IMPORTANT

If any item from the **GENERAL SAFETY NOTIONS** section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

4.1 Basic Operation Practices

4.1.1 Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be FATAL.

Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a FATAL situation.

4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents.

Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT MODIFY original characteristics of the machine.

DO NOT REMOVE, TEAR OFF or MACULATE ANY SAFETY or IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

Before using the machine all parts that get in contact with food must be washed with running water and neutral soap. To clean your Blender read item 3.3 Cleaning on this Manual (pag.4).

2.3 You must not ...

2.3.1 ...expect your blender to replace any other kitchen appliance. This equipment is not supposed to make mashed potatoes, it does not blend egg whites or any other cream for coverings, it does not grind raw meat, it does not blend hard dough and it does not extract pulp from fruits or vegetables.

2.3.2 ...process blending for too long. Remember that the blender works in seconds and not in minutes. Therefore, never let your blender working for more than one minute. It is better to turn it off and check the mixture consistency after a few seconds to avoid too much blending.

2.3.3 ... OVERLOAD the motor with too big or too heavy portions as it will reduce the blender's life. If the motor stops, turn the equipment off immediately, unplug it and remove part of the product before turning it on again.

3. Operation

3.1 Starting

IMPORTANT

Before removing or installing the Cup N°02 (Pic.01) be sure the motor has completely stopped.

The Blender is activated by turning the On/Off Switch N°06 (Pic.01) located at the Motor Housing N°04 (Pic.01) to ON position.

3.2 Feeding Procedure

The High Performance Industrial Blender works at high speed approximately 22.000 rpm (empty) . To feed it proceed as follows:

Cut the product into small pieces of approximately 3,5cm. This process helps in the blending process time, especially for frozen products. It is recommended to add water when triturating ice.

1 - Remove the Lid N°01 (Pic.01).

2 - Put product inside the Cup N°02 (Pic.01) with the machine switched OFF.

3- Place the Lid N°01 (Pic.01) and switch the machine ON.

IMPORTANT

Do not use this equipment to process thick textures .

IMPORTANT

The blending time depends on each product.

IMPORTANT

NEVER SWITCH THE MACHINE ON WITHOUT LOAD INSIDE BECAUSE IT WILL CAUSE IRREPARABLE DAMAGES.

3.3 Cleaning

IMPORTANT

Never do cleaning with the machine plugged in. Always unplug the machine before cleaning. Before removing the Cup be sure the motor has completely stopped.

Follow the below instructions to wash the removable parts:

- 3.3.1 Unplug the machine.
- 3.3.2 Remove the Lid N°01 (Pic.02) first then the Cup N°02 (Pic.02).
- 3.3.3 Wash all removable parts with running water and neutral soap.
- 3.3.4 To reinstall them, follow the above order inversely.
- 3.3.5 To clean the Motor Housing N°03 (Pic.02) use a wet cloth with alcohol.

PICTURE - 02

- 01 - LID**
- 02 - CUP.**
- 03 - MOTOR HOUSING**



IMPORTANT

When washing inside the Cup be careful with the knife as it has sharp edges.

3.3.6 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.