



TA-02 Super Bar

INSTRUCTION MANUAL

High Rotation Blender



METALÚRGICA SIEMSEN LTDA.

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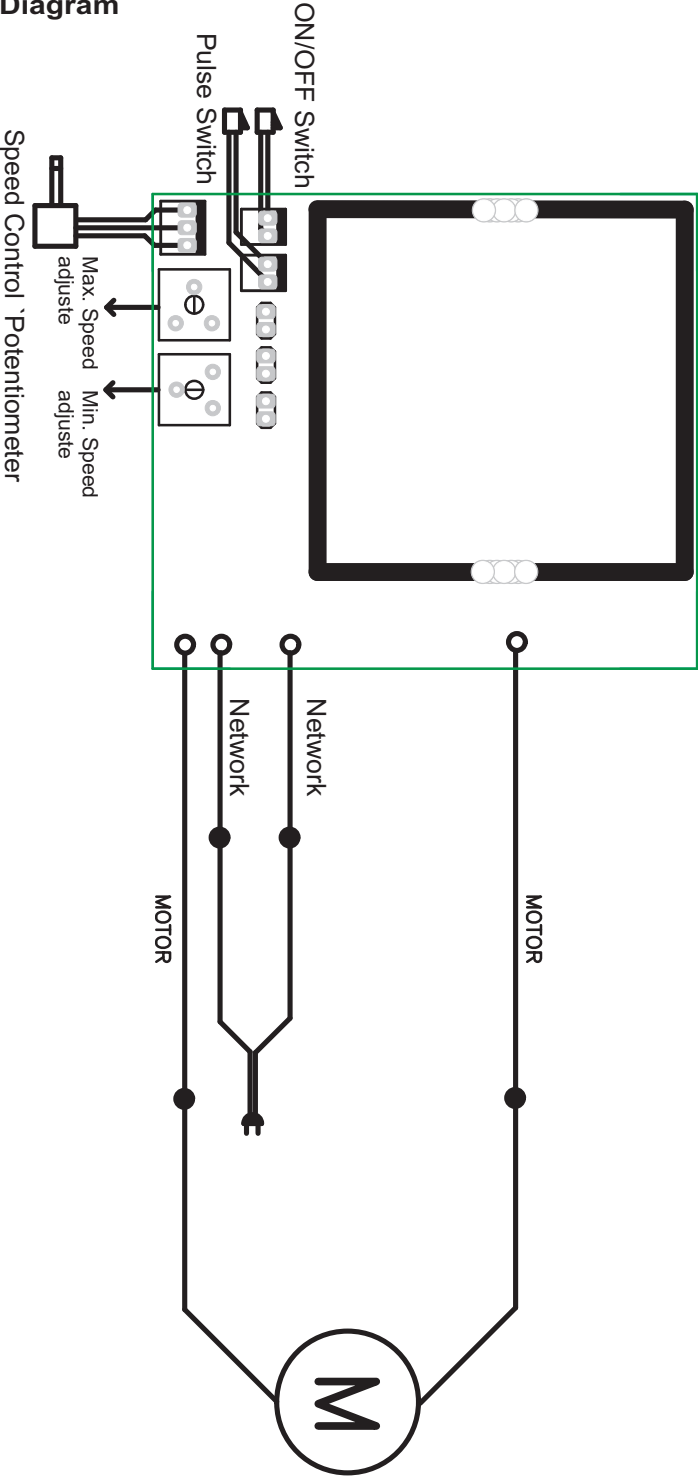
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- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.
DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

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5.2 Electric Diagram



4.7 Advices

Electrical or mechanical maintenance shall be made by qualified persons .

The maintenance responsible shall be sure the machine is working in TOTAL SAFETY conditions .

5 Problem Analysis and Solutions

5.1 Problems Causes and Solutions

The High Rotation Blender has been designed to need a minimum maintenance . However some problems may arise due to normal wear during the machine life .

If some problem arises with your High Rotation Blender , check table 2 , where some possible solutions are recommended .

Table - 02

Problems	Causes	Solutions
* The machine does not Start.	* Electric shortage .	* Check if the machine plug is into its socket , and if there is electric energy on the network .
* The Bowl is leaking.	* Problem with the sealing system	* Call Technical Assistance
* The product does not blend	* Product to big , the knife does not touch it . * Knife not sharpened.	* Cut the product into smaller pieces . * Call Technical Assistance

1. Introduction

1.1 Main Safety Precautions

The High Rotation Blenders Mod. TA-02 SUPER BAR are machines simple to operate and to clean .

To avoid accidents read the following instructions :

1.1.1 Before cleaning or maintenance unplug the machine from electric source .

1.1.2 Never use tools not belonging to the machine to help operation .

1.1.3 Before to switch ON the machine , be sure the Bowl No.02 (Pic.01) is stable on its position .

1.1.4 Never throw water directly on the machine .

1.1.5 Never switch ON the machine with wet clothes or wet feet .

1.1.6 Always operate the blender on a clean and dry surface to avoid the motor to suck dust or water

1.1.7 Read with attention item 3.1.



1.2 Main Components

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

Picture - 01

- 01 - Lid
- 02 - Bowl
- 03 - Motor Support Flange
- 04 - Motor Housing
- 05 - Base
- 06 - ON/OFF Switch
- 07 - Bowl Flange
- 08 - Timer
- 09 - Pulse Switch



1.3 Technical Characteristics

Tabela - 01

<i>Voltage</i>	[V]	110 or 220 *
<i>Frequency</i>	[c/s]	50 / 60
<i>Power Rating</i>	[w]	1650
<i>Consumption</i>	[kw/h]	1,65
<i>Height</i>	[mm]	500
<i>Width</i>	[mm]	200
<i>Length</i>	[mm]	200
<i>Net weight</i>	[kg]	3,8
<i>Gross weight</i>	[kg]	4,1
<i>Cup maximum capacity</i>	[l]	2
<i>Rotation</i>	[rpm]	38000

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

2. Installation and Pre-operation

2.1 Installation

To achieve a good performance the TA-02 SUPER BAR Blender shall be installed on a steady and flat surface about 850 mm above the floor .

The TA-02 SUPER BAR Blender has been designed for 110 V (60 c/s) or 220 V (50 c/s or 60c/s) voltages . Check the voltage , to be sure the electric source has the same voltage indicated on the label placed on the cord .

The cord plug has two round pins. It is mandatory to have the cord plugged into the socket before to Switch ON the machine .

2.2 Pre-Operation

Important

When placing the Bowl No. 02 (Pic. 01) , check if it is well fitted . The fitting system assures the Bowl to be steady in eight positions , therefore giving a perfect performance guaranty .

Before to start be sure the Blender is perfectly steady . It is recommended to work with the machine placed on a 850 mm high table .

Before to use it , the parts to be in contact with the product to be processed shall be washed with water and soap . To clean your TA-02 SUPER BAR read item No. 3.3 Cleaning Pg 03 .

You should not...

... expect your blender to replace any other kitchen appliance. It is not supposed to make mashed potatoes, it does not blend egg white or any other cream for covering, it does not grind raw meat, it does not blend hard pastas and not extract pulp from fruits and vegetables.

...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 mixing consistency after a few seconds to avoid too much blending.

4.2.2 Advices

The instructions of the this Manual shall be perfectly understood .

All function or procedure shall be perfectly clear .

Any manual (button , pulse ,electric switch or lever) command shall be given only after to have the complete assurance it is the right command .

4.2.3 Cares

The electric cord , used to feed the electricity to the machine must have the right section to be able to support the machine motor power rating . Any electric wiring running over the floor near the machine shall be duly protected to avoid short circuits .

4.3 Routine Inspection

Watch out any abnormal noises coming from the motor or any moving parts .

Check the safety devices to be normally operating .

4.4 Operation

4.4.1 Warnings

Long hairs , that could touch the machine , could cause serious accidents .

Tie them or cover them with a head scarf .

Only skilled operators shall use the machine .

NEVER use the machine without any of its safety devices normally operating.

4.5 After work end

4.5.1 Cares

Always clean the machine . Before to clean it ALWAYS UNPLUG IT FROM THE SOCKET .

Never start to clean before the motor is COMPLETELY STILL .

Be sure all the machine components are in their due places before to start to work again .

4.6 Maintenance

4.6.1 Dangers

With the machine switched ON any maintenance operation is dangerous .

UNPLUG THE MACHINE FROM ITS SOCKET DURING THE WHOLE MAINTENANCE OPERATION TIME .

IMPORTANT

Always unplug the machine during emergencies .

4.1 Basic Operation Procedures

4.1.1 Dangers

Some parts of the machine electrical commands have high voltage points or terminals . These when touched , may produce severe electric shocks , and even DEATH .

Never touch a manual command (button , electric switch, etc) with wet hands , shoes or clothes. If this warning is not followed electric shocks and even DEATH , may occur .

4.1.2 Warnings

The Switch ON/OFF position must be well known , to allow to be used without to look for it .

Before to proceed to any maintenance , unplug the machine from the electric network .

Provide enough space around the machine to avoid falls .

Water and oil may produce a dangerous and slippery floor . To avoid accidents the floor shall be dry and clean .

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

If any work has to be done by more than one person , coordination signs shall be accorded , for each step of the work . Next step shall not be started without the sign is given and acknowledged .

4.1.3 Advices

Be sure this Manual INSTRUCTION has been fully understood . Each function or operation procedure has to be perfectly clear .

Any manual command (button , pulses , electric switch , lever, etc) shall be given only after to be sure it is the correct command .

If an electric supply failure happens , the machine shall immediately be switched OFF .

Avoid any strikes on the machine , since they could produce failures or a bad performance .

Avoid water, dust or dirt to get inside the electrical or mechanical components of the machine .

DO NOT CHANGE the machine original characteristics .

DO NOT TEAR, WITHDRAW OR GET DIRTY , ANY SAFETY OR IDENTIFICATION LABEL . If a Label is lost or unreadable ask for a new one to your Dealer .

4.2 Cares before to start the Blender

IMPORTANT

Read carefully this INSTRUCTION before to start the machine . Be sure it has been correctly understood . If any doubt arises contact the department Chief or the Dealer .

4.2.1 Danger

Electric wires must have a perfect insulation, any damage may cause an electric shock .

Before to use them be sure they are in good conditions .

...overload the motor with big or heavy portions as it will make the blender's life shorter. if motor stops, turn it off immediately, unplug and remove part of the load before start operating again.

3 . Operation

3.1 Starting

Important

When placing or withdrawing the Bowl be sure the motor has stopped .

The Blender command is achieved through keys No.01 and No. 03 (Pic.02) and the Timer Knob No 02 (Pic. 02) placed on the motor housing . The Timer Knob allows to choose the processing time span , between 10 and 45 seconds .

Picture 02



ON/OFF Switch No. 03 (Pic. 02) :

The first press onto the switch starts the selected time span, the blender will automatically stop when the time is over .

A second press will stop the blender during the time span .

Pulse switch No 01 (Pic. 02) starts the blender and will keep it running as long as it remain pressed .

3.2 How to Feed the Blender

The TA-02 SUPER BAR Blenders are machines working at high speed (approximately 38.000 rpm off load) .

To feed it observe the following instructions :

Cut the product in small pieces , about 1.5 inches wide , such precaution helps to decrease the blending time process , mainly when working with frozen products . When working with ice it is recommended to join a little water .

Withdraw the Lid No.01 (Pic.01) .

Place the product inside the Bowl No.02 (Pic.01) .

Close the Bowl with the Lid , and Switch ON the machine .

Observation

The necessary processing time will be different for each kind of

IMPORTANT
NEVER SWITCH ON THE MACHINE BEFORE LOADING ITS BOWL, BECAUSE IRREPARABLE DAMAGE WILL RESULT .

3.3 Cleaning

Important
Never clean the machine when plugged to the electric network . Before cleaning , withdraw the plug from the socket . Before to withdraw the Bowl be sure the motor has stopped completely .

Instruction to wash the machine :

- Switch OFF the machine.
- Withdraw the Lid No. 01 (Pic.02) and the Bowl No. 02 (Pic.02).
- Wash all parts with water and soap , except the Cabinet No. 03(Pic.02).
- To assemble the parts back , follow the inverse pass .
- To clean the Cabinet use an alcohol wet cloth .

Picture - 02

- 01 . Lid**
- 02 . Bowl**
- 03 . Cabinet**



Important
When cleaning the Bowl inside watch the knife blades because they are very sharp .

3.3.1 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.

4. General Safety Advices

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

The General Safety Advices were prepared to properly instruct the operators and the maintenance team .

The machine shall only be given to the operators in good working conditions and they shall be properly oriented by the dealer, about how to use it with safety .

The operator shall only use the machine after a complete knowledge of the cares to be taken when operating the machine , carefully reading all this Instruction Manual .