



Instructions Manual



Professional Blender

Model

TA-2.0 SUPER BAR

Office

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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 .

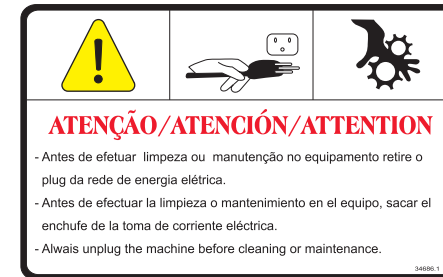
1.1.3 Before to switch ON the machine , be sure the Bowl No.02 (Pic.01) is stable on its position .

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

Voltage	[V]	110 or 220 *
Frequency	[c/s]	50 / 60
Power Rating	[w]	1650
Consumption	[kw/h]	1,65
Height	[Inches]	19 7/8"
Width	[Inches]	7 7/8"
Length	[Inches]	7 7/8"
Net weight	[lb]	8.5
Gross weight	[lb]	18
Cup maximum capacity	[l]	2
Rotation	[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 no turn it off and check the mixing consistency after a few seconds to avoid too much blending.

Warranty Registration



IMPORTANT:

Only for products of the trademark:



User Details

Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

Return completed form to:

SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA

Or fax form to:

305-866-2704

* Contact Person: _____

* Business type:

- ☐ Bakery and Bagel Operations
☐ Bakery (Associated with Restaurant)
☐ Bowling Center
☐ Business and Industry In-House Feeding
☐ Butcher
☐ Catering
☐ Club Stores
☐ Convenience Store
☐ Country Club
☐ Delicatessen (Chain / Restaurant)
☐ Delicatessen (Independent and Non-Restaurant)
☐ Food Store
☐ Government
☐ Hospital
☐ Lodging
- ☐ Mass Merchandiser with Grocery
☐ Mass Merchandiser with NO Grocery
☐ Meat Packer and Purveyor
☐ Other Business that prepares or serves food
☐ Other Business that sells but doesn't serve food
☐ Pizza (Dine In / Carry Out)
☐ Restaurants (Independent / Chain)
☐ School
☐ Stadiums / Coliseum
☐ Supermarket / Grocery
☐ Theme Park
☐ University / College
☐ Vineyard / Winery
☐ Warehouse Clubs
☐ Wholesale Baking Operation (Non-Institutional)

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

- ☐ I would like to join the Mail List.
- ☐ I would like to join the E-mail List.

Product Details

* Product Commercial Item: _____

The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase: ☐ Yes
☐ No

* Purchased On: ____/____/____ (mm / dd / yyyy)

* Purchased From: _____
Company Name

* Indicates required field. ** Indicates required field, not mandatory by Fax.

service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user ("End User").

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User").

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534 for Customer Support, or visit the Customer Service section of www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates

These **Terms and Conditions** were last updated on August 22th, 2011.

...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.

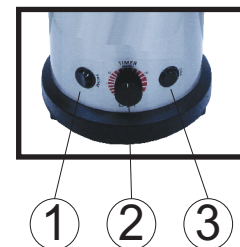
3 . Operation

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 .

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 .

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYSEN** and **SKYSEN**, call SKYFOOD EQUIPMENT Toll Free : **1-800-503-7534**, 24h Customer support, or visit the Customer Service section of www.skyfood.us.

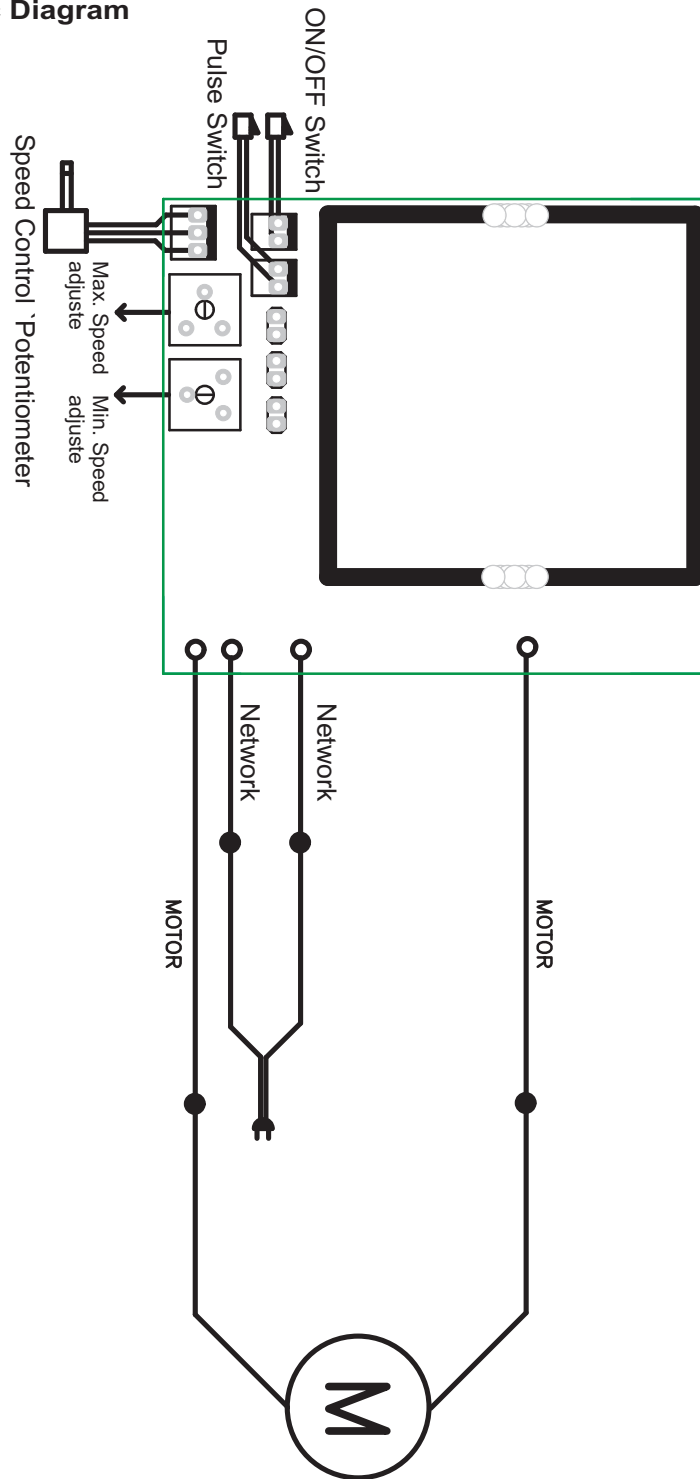
SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYSEN** and **SKYSEN** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated

5.2 Electric Diagram



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 .

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 itALWYS 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

4.6.1Dangers

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 .

4.7 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 .

* Service life – 2 years for regular work shift

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	* C a l l T e c h n i c a l Assistance
* The product does not blend	* Product to big , the knife does not touch it . * Knife not sharpened.	* Cut the product into smaller pieces . * C a l l T e c h n i c a l Assistance