



METALÚRGICA SIEMSEN LTDA.  
CNPJ: 82.983.032/0001-19  
Rodovia Ivo Silveira - km 12, nº 9525, Galpão 1 - Bairro: Bateas - CEP: 88355-202  
Brusque - Santa Catarina - Brasil  
Fone: +55 47 3211 6000 - Fax: +55 47 3211 6020  
[www.siemsen.com.br](http://www.siemsen.com.br) - [comercial@siemsen.com.br](mailto:comercial@siemsen.com.br)

50280.4 - INGLÊS

Data de Correção: 10/01/2014

- Besides this equipment, a complete range of other products are manufactured, consult our dealers.  
- Due to the constant improvements introduced to our equipments,  
the information contained in the present Instruction Manual may be modified without previous notice.

**WWW.SIEMSEN.COM.BR**

**INSTRUCTION MANUAL**



HIGH ROTATION STAINLESS STEEL BLENDER, SEAMLESS  
STAINLESS STEEL CUP

MODEL  
**TA-04MB-N**

# SUMÁRIO

<b>1. Introduction .....</b>	<b>3</b>
<b>1.1 Safety .....</b>	<b>3</b>
<b>1.2 Main Components .....</b>	<b>6</b>
<b>1.3 Technical Characteristics .....</b>	<b>7</b>
<b>2. Instalation and Pre-Operation .....</b>	<b>7</b>
<b>2.1 Installation .....</b>	<b>7</b>
<b>2.2 Pre Operation .....</b>	<b>8</b>
<b>3. Operation .....</b>	<b>9</b>
<b>3.1 Starting.....</b>	<b>9</b>
<b>3.2 Feeding Procedures .....</b>	<b>9</b>
<b>3.3 Cleaning.....</b>	<b>11</b>
<b>3.4 Cautions with Stainless Steel: .....</b>	<b>12</b>
<b>4. General Safety Practices .....</b>	<b>13</b>
<b>4.1 Basic Operation Practices.....</b>	<b>13</b>
<b>4.2 Safety Procedures and Notes before Switching the Machine ON .....</b>	<b>14</b>
<b>4.3 Routine Inspection.....</b>	<b>15</b>
<b>4.4 Operation .....</b>	<b>15</b>
<b>4.5 After Finishing The Work.....</b>	<b>15</b>
<b>4.6 Maintenance .....</b>	<b>16</b>
<b>4.7 Advice .....</b>	<b>16</b>
<b>5. Analysis and Problems Solving .....</b>	<b>17</b>
<b>5.1 Problem, causes and solutions . .....</b>	<b>17</b>
<b>6. Norms .....</b>	<b>19</b>
<b>7. Maintenance .....</b>	<b>19</b>
<b>8. Electric Diagram.....</b>	<b>20</b>

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

## 1. Introduction

### 1.1 Safety

This equipment if not correctly used is potentially dangerous, Maintenance, cleaning or any other services shall be performed by a qualified person, with the equipment unplugged.

To avoid accidents respect the following instructions:

1.1.1 Read completely these instructions.

1.1.2 To avoid to risk electric shocks and damage to the equipment never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.

1.1.3 When the equipment is in operation the operator shall supervise it , principally when children might be near.

1.1.4 Unplug the equipment when: It is not in use, before to clean it, before to remove or to place some accessory. Before maintenance or any other service.

1.1.5 Do not operate the equipment if the cord or plug are damaged. Do not lean the cord on table edges, nor let them lie on hot surfaces.

1.1.6 When the equipment may have fall, have been damaged any way, or simply does not work, take it to Technical Assistance to check.

1.1.7 The use of accessories not recommended by the manufacturer may cause corporal damages.

1.1.8 Keep the hands or any other object away from moving parts while the equipment is in operation.

1.1.9 During operation, never wear loose clothes with wide sleeves principally around the wrists.

1.1.10 Make sure the equipment voltage and the network voltage are the same, and the equipment has been solidly grounded.

1.1.11 Knife blades are very sharp, handle with care.

1.1.12 Always place the Cup Lid # 02 (Pic. 01) on the lid before to switch ON the blender.

1.1.13 Always hold the Cup # 03 (Pic. 01) as long the blender is operating. If the Cup turns

loose switch immediately OFF the blender.

1.1.14 When blending hot liquids, remove the Cap # 01 (Pic 01) and keep the hands off the Lid orifice avoiding occasional burnings.

1.1.15 Never touch the knife when the blender is operating.

1.1.16 When installing the blender ground it properly in accordance with local recommendations.

1.1.17 Do not use the blender outside.

1.1.18 Do not let the blender operate without supervision.

1.1.19 Your blender does not 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 does not extract kernels from fruit and vegetables.

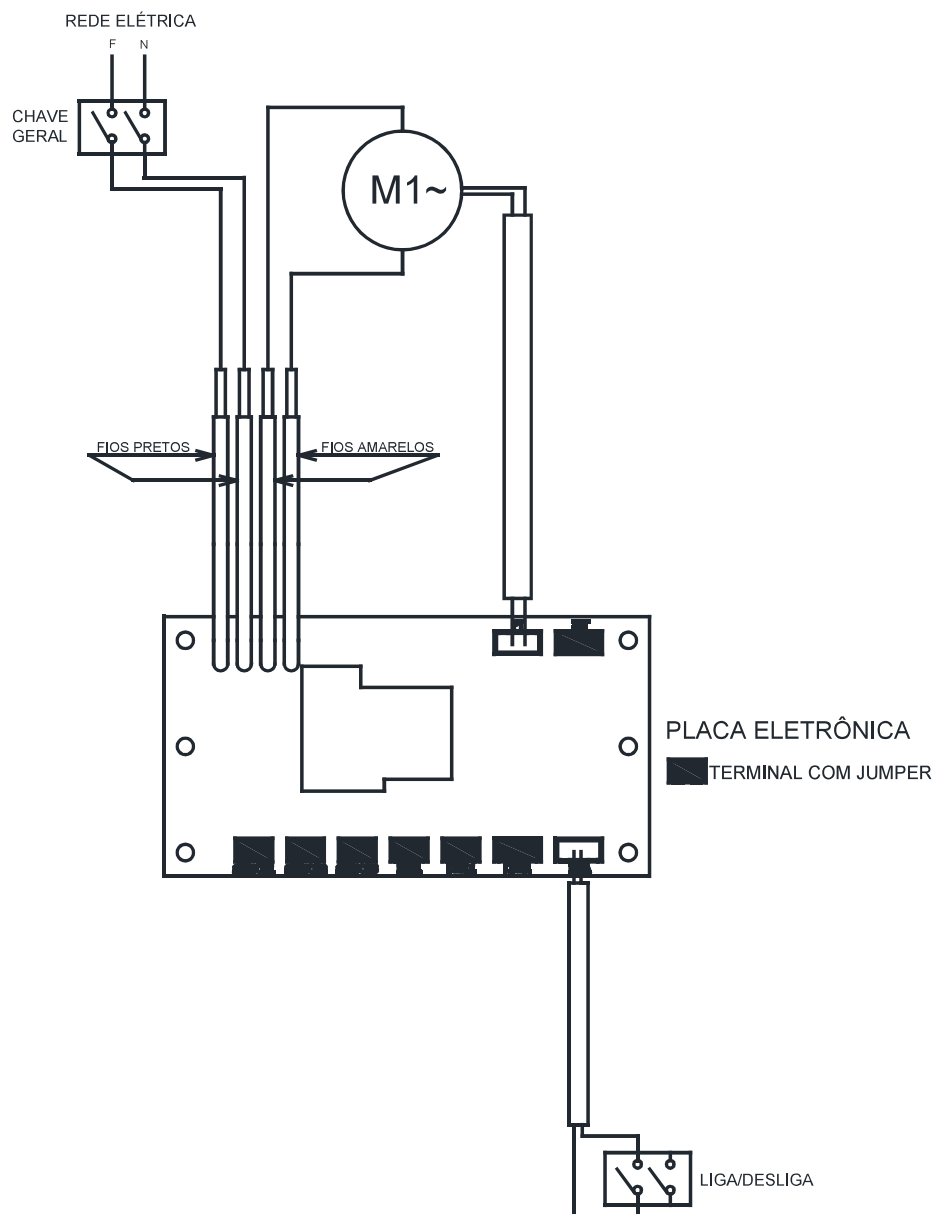
1.1.20 Remember that this kind of blender works in seconds and not in minutes. Therefore, never let your blender working for more than one minute. It is better to switch it off and check the mixing consistency after a few seconds to avoid over blending.

1.1.21 Overload the motor with big or heavy portions, since it will decrease the blender's lifespan. If the motor stops, immediately switch it off, unplug and remove part of the load before restarting the operation.

1.1.22 For your safety, the temperature of the processed products shall not exceed 40 °C.

[illegible]

## 8. Electric Diagram



### IMPORTANT

Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules.  
The substitution shall be made by a qualified professional, and shall respect the local safety norms.

### IMPORTANT

This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

### IMPORTANT

Children shall be watched in order to avoid them to play with the equipment.

### IMPORTANT

In case of emergency take off the plug from its socket.

### IMPORTANT

Never spray water directly on to the equipment.

## 1. 2 Main Components

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

Picture 01



- 01 - Cap
- 02 - Lid
- 03 - Cup
- 04 - Housing

- 05 - On/off Switch
- 06 - Feet
- 07 - General Key

## 6. Norms

The following Norms apply:

ABNT NBR NM 60335-1  
IEC 60335-2-64

## 7. Maintenance

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions , therefore increasing the equipment life and safety.

\* Cleaning – check item 3,3 Cleaning.

\* Wiring - Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.

\*Contacts – ON/OFF switch, emergency button, reset button , electronic circuits etc, check the equipment in order to assure that all components are correctly working and the equipment operation is normal.

\* Installation – make sure the installation followed item 2.1 instructions.

1 – Each month check:

- Check the electrical installation.
- Measure the voltage at the socket.
- Measure the working current and match it with the nominal current.
- Check the tightening of all electric terminals to avoid bad contacts.
- Check electric motor shaft clearance.
- Check the wiring for overheating, insulation failures and mechanical damages.

2 – Each three month checks:

- Check electrical components such as ON/OFF switch, emergency button, reset button, electronic and electric circuits, overheating, insulation failings, or mechanical damages.
- Check bearings clearances.
- Check retainers, O'rings, V'rings and other seals.

**Table 02**

PROBLEM	CAUSES	SOLUTIONS
- The blender does no switch ON.	- Electricity shortage. - Problem with the blender electric circuit.	- Check electricity. - Call technical assistance.
- Burning smell or smoke.	- Problem with the blender electric Circuits.	- Call technical assistance.
- The blender starts, but after to place the ingredients inside the cup , the blender rotation is too low.	- Problem with the motor.	- Call technical assistance.
- Damaged cord.	- Problem during transportation.	- Call technical assistance.
-Unusual noises.	- Damaged bearing	- Call technical assistance.
-The product does not process.	- Product pieces too large do not allow contact with the knife. - Blunt knife.	- Cut smaller pieces about 3,5 cm. - Call technical assistance.
- Cup is leaking.	- Damaged seal.	- Call technical assistance.

### 1.3 Características Técnicas

**QUADRO 01**

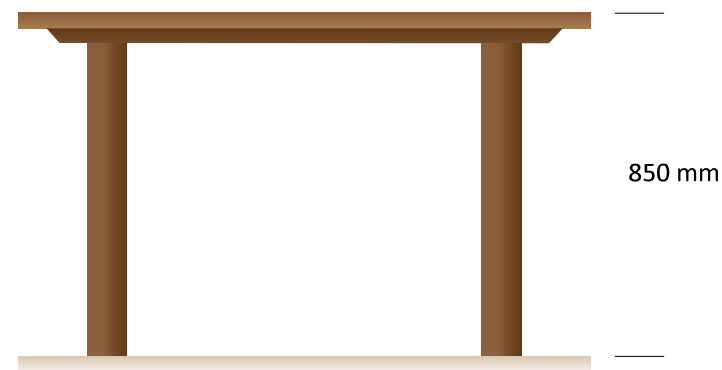
CARACTERÍSTICAS	UNIDADE	TA-04MB-N
Capacidade máxima do copo	l	4
Voltage (*)	V	220
Frequency	Hz	50 / 60
Power Rating	W	590
Consumption	kW/h	0,59
Height	mm	710
Width	mm	270
Depth	mm	240
Net Weight	kg	4,6
Shipping Weight	kg	5,7

## 2. Installation and Pre Operation

### 2.1 Installation

#### 2.1.1 Placing

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



#### 2.1.2 Electrical Installation

This equipment was developed to be used with: 220V. Upon receiving the Blender control the voltage indicated on the cord label.

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

**IMPORTANT**

**Make sure that the network voltage is the same as the machine voltage.**

## 2.2 Pre Operation

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.

Make sure the blender is stable on its working place.

### 2.2.1 Placing the Cup

The Cup # 03 (Pic. 1) has a placing system allowing it to be easy and safely fitted

To remove the Cup just lift it using the handle .

Always remove or replace the Cup holding it firmly by its handle.

**IMPORTANT**

**Never remove or place the Cup with the Blender switched ON.**

### 2.2.2 Placing the Lid

The Cup has a Lid (pic. 02) developed with non toxic material assuring an efficient seal while processing. Make sure the lid is correctly placed on the cup as you may see picture 02 below.

**Picture 02**



## 5. Analysis and Problems Solving

### 5.1 Problem, causes and solutions

The 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.



## 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.

### 2.2.3 Placing the Cap

The Cap (Pic.03) may be used to watch the process and also to add ingredients.

To remove it just turn it clockwise, and when loose lift it.

**Picture 03**



## 3 . Operation

### 3.1 Starting

Plug the device into the outlet;

Turn the main switch;

The Blender is started by pressing the ON/Off Switch # 05 (Pic.01) to position "I".

To switch OFF the blender press the ON/OFF Switch to position "O".

### 3.2 Feeding Procedures

Before to use the blender all the parts in contact with the product shall be washed with water and neutral soap (read item 3.3 cleaning).

Make sure the equipment is stable on its working place.

Remove the Lid with its Cap from the Cup.

With the blender switched OFF put inside the Cup first the receipt liquid ingredients and only after the ingredients having more consistence.

**IMPORTANT**

**Cut the products in small size pieces of about 3,5 cm. This will help the blending process time principally with frozen products.  
When blending ice add some water.**

Place the Lid and the Cap following instruction given at item 2.2.2 and 2.2.3.

**IMPORTANT**

**Do not use the blender to process heavy dough .**

**IMPORTANT**

**The blending time may be different for different products kinds.  
When blending solid ingredients add some liquid, not following such precaution may create an overheating that will damage the seal.**

**IMPORTANT**

**Never switch the machine on without load in it because it will cause irreparable damages.**

## **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.

## **4.4 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.

#### 4.1.3 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.

#### 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.

#### 3.3 Cleaning

##### **IMPORTANT**

**Never do cleaning with the machine plugged in. Always unplug the machine before cleaning.**

The blender shall be totally cleaned and sanitary:

- Before to be used first time;
- After daily operation is finished;
- When it has not be used for a long time;

Some parts of the blender may be removed to be cleaned:

- Cup # 03 (Pic.01);
- Lid # 02 (Pic.01);
- Cap # 01 (Pic.01).

Clean all the parts with water and neutral soap.

##### **IMPORTANT**

**Do not spray water directly on to the blender.**

### 3.4 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 Practices

#### IMPORTANTE

**Caso algum item das NOÇÕES GERAIS DE SEGURANÇA, não se aplique ao seu produto, favor desconsiderar.**

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.