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- BESIDES THESE MACHINES, WE ALSO MANUFACTURE A COMPLETE LINE OF EQUIPMENTS, CONSULT YOUR VENDOR.
- DUE TO CONSTANT EVOLUTION OF OUR PRODUCTS, THE INFORMATION HEREBY CONTAINED CAN BE MODIFIED
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INSTRUCTION MANUAL



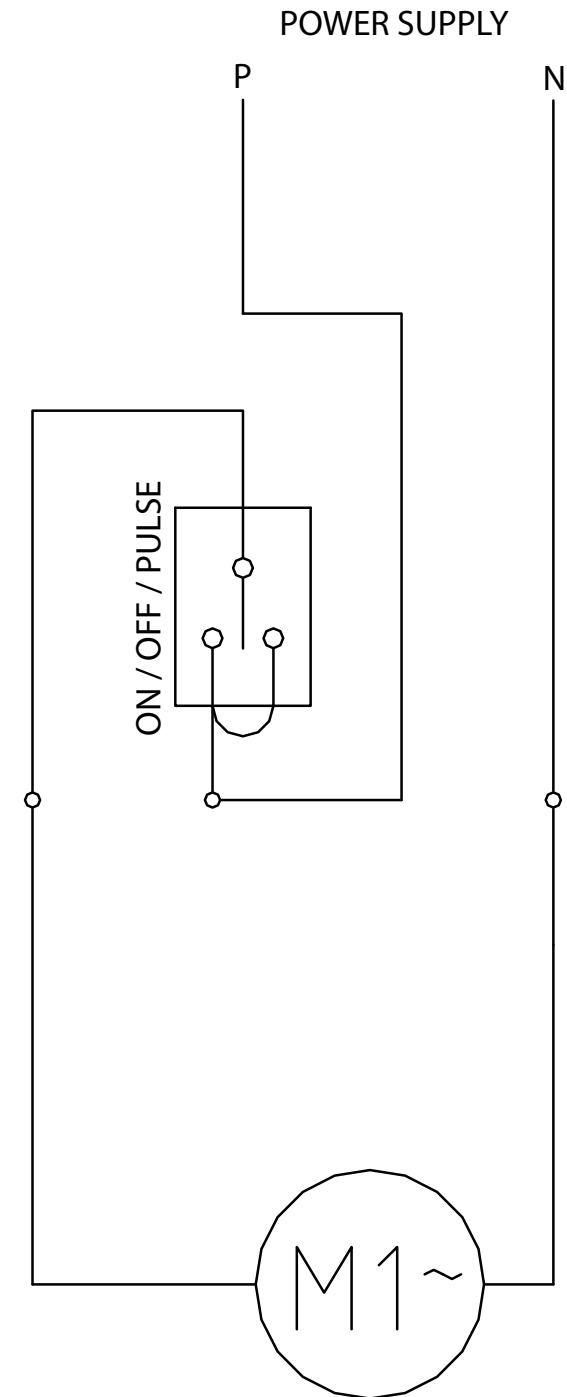
HIGH ROTATION BLENDER, STAINLESS STEEL, STAINLESS CUP, 2,0
LITERS

MODEL
TA-02-N

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8. Electrical Diagram



6. Observed Standards

ABNT NBR NM 60335-1
IEC 60335-2-14

7. Maintenance

The maintenance must be considered a set of procedures for maintaining the equipment into better functioning conditions, offering higher product working life and safety.

- * Cleaning – Verify the item 3.4 Cleaning from this manual.
- * Wiring – Verify all cables regarding deterioration and all electrical contacts (terminals) regarding torque and corrosion.
- * Contacts – ON / OFF Switches, emergency buttons, reset buttons, electronic circuits, etc. Verify the equipment so that all components are functioning correctly and the equipment's operation is normal.
- * Installation – Verify the installation of your equipment as per tem 2.1 Installation, from this manual.

1. Items to verify and execute monthly:

- Verify the electrical installation;
- Measure the electrical outlet tension;
- Measure the functioning current and compare it with the nominal current;
- Verify the torque of all electrical components of the equipment to avoid bad contact;
- Verify possible gaps in the electrical motor shaft;
- Check if the wiring and electrical cables have signals of overheating, deficient insulation or mechanical damage.

2. Items to verify or execute each 3 months:

- Verify if electric components such as ON / OFF Switches, emergency buttons, reset buttons and electronic circuits have signals of overheating, deficient insulation or mechanical damage.
- Verify possible gaps in the roller bearings and bearings.
- Verify retainers, o'rings, v'rings and other sealing systems.

1. Introduction

1.1 Safety

This equipment is potentially DANGEROUS, when used incorrectly. Its maintenance, cleaning and / or any other kind of service must be done by a qualified person and with the equipment unplugged from power outlet.

The instructions below must be followed to avoid accident:

1.1.1 Read all the instructions.

1.1.2 To avoid risk of electrical shock and damages to the equipment, never use it with: wet clothes / feet, or in humid or wet surfaces, do not submerge it in water or any other liquid and do not use water jets directly on the equipment.

1.1.3 The use of the equipment must always be supervised, especially when using it close to children.

1.1.4 Unplug the equipment from the power outlet when: it is not being used, before cleaning it or inserting/removing accessories, before maintenance or any other kind of service.

1.1.5 Do not use the equipment in case its electrical wire or cable is damaged. Make sure that the power cable does not remain in the edge of the table or counter, nor touches hot surfaces.

1.1.6 When the equipment suffers a fall, is damaged in any way or does not operate, it is necessary to contact an Authorized Technical Assistance for review, repair, technical or electrical adjustment.

1.1.7 The use of accessories not recommended by the manufacturer can cause personal injuries.

1.1.8 Keep hands or any other utensils far from the moving parts of the equipment while it is operating, to avoid personal injuries or damages to the equipment.

1.1.9 Never use clothes with long sleeves, specially in the cuffs, when operating the equipment.

1.1.10 Make sure that the equipment tension matches the power outlet tension and the equipment is properly connected the grounding network.

1.1.11 The blades are very sharp. Handle them with care.

1.1.12 Always put the Cup Lid Nº.02 (Pic. 01) in the blender before turning the equipment on.

1.1.13 Always hold the Cup Nº.03 (Pic. 01) while the blender is operating.

1.1.14 If the Cup Nº.03 (Pic.1) falls out, immediately turn the equipment off.

1.1.15 When processing hot liquids, remove the Over Lid Nº.01 (Pic. 01) from the Lid Nº.01 (Pic. 01) and keep the hands far from the hole in the lid, to avoid potential burnings.

1.1.16 Never touch the blades with the equipment running.

1.1.17 When doing the electrical installation of the equipment, connect the ground cable as per local safety standards;

1.1.18 Do not use the equipment outdoors.

1.1.19 Do not leave your blender operating without supervision.

1.1.20 This equipment does not replace kitchen utensils. It does not mash potatoes, beat egg whites or substitutes for cream covering, does not grind raw meat or mix hard dough, does not extract fruit or vegetable seeds.

1.1.21 Remember that the blender does its processing in seconds, not in minutes. Therefore, never leave the blender operating for periods longer than 01 (one) minute. Turn it off and verify the consistence of the product after a couple seconds to avoid that it will be over processed.

1.1.22 Overloading the equipment with heavy or big portions will reduce the blender's working life. If the motor stops, turn it off immediately, unplug the cable from the power outlet and take part of the product out before reinitiating the operation.

TABLE 02

PROBLEMS	CAUSES	SOLUTIONS
- The equipment does not turn on.	- Lack of electrical power; - Problem in the internal or external electrical circuit of the equipment.	- Verify if there is Electrical Power; - Contact the Authorized Technical Assistance.
- Burning or smoke smell.	- Problem in the internal or external electrical circuit of the equipment.	- Contact the Authorized Technical Assistance.
- The equipment turns on, but when product is fed into it, it stops or works in low rotation.	- Problems with the Electrical Motor.	- Contact the Authorized Technical Assistance.
- Electrical cable damaged.	- Failure in product's transportation.	- Contact the Authorized Technical Assistance.
- Abnormal noises.	- Defective bearings.	- Contact the Authorized Technical Assistance.
- The product does not process.	Product is too big, avoiding contact with the blades.	- Cut the product into smaller pieces of 3,5 cm approximately; - Contact the Authorized Technical Assistance.
- Cup Leakage.	Problem in the sealing system.	Contact the Authorized Technical Assistance.

5. Problem Analysis and Resolution

5.1 Problems, Causes and Solutions

This equipment was designed to need minimum maintenance. However, some irregularities may happen in its functioning, due to natural wear caused by the use of the equipment.

In case you have any problem with your equipment, verify the following table, where are described some possible recommended solutions.

IMPORTANT
For greater user safety, this machine is equipped with a safety system that avoids its involuntary starting after an eventual shortage of electrical power.

IMPORTANT
Make sure that the power cable is in perfect use conditions. In case it is not, replace the damaged cable for another that meets the technical and safety specifications needed.
This replacement must be done by a qualified professional and meet the local safety standards.

IMPORTANT
This equipment is not intended for use by people (children inclusive) with reduced physical, sensorial or mental capacity, or by people with lack of experience or knowledge, unless they have received instructions regarding the use of the equipment or are under the supervision of someone responsible for their safety.

IMPORTANT
Keep the equipment out of reach of children.

IMPORTANT
In case of emergency unplug the cable from the power outlet.

IMPORTANT
Never use water jets directly on the equipment.

1.2 Main Components

All the components that incorporate the equipment are built with materials carefully selected for each function, within testing standards and Siemens's experience.

PICTURE 01



- 01 - Over Lid
- 02 - Lid
- 03 - Cup
- 04 - Cup Flange
- 05 - Motor Support Flange
- 06 - Cabinet
- 07 - On / Off Switch
- 08 - Feet

When verifying the tension of the belt(s) / chain(s), DO NOT put your fingers on the belt(s), chain(s), nor in the gear(s).

Always verify protection and safety devices so that they will function correctly.

4.4 Operation

4.4.1 Warnings
Do not work with loose hair that may touch any part of the machine, as it may cause serious accidents. Tie it up and behind, or cover it with a scarf.

Only trained and qualified users must operate the equipment.

NEVER operate the equipment with any of its safety accessories.

4.5 After Finishing the Operation

4.5.1 Cautions
Always clean the equipment after using it. For that, disconnect it from the electrical outlet. Never clean the machine until its COMPLETE STOP. Replace all machine components before turning it on again.
Verify the fluid levels.
When verifying the tension of the belt(s) / chain(s), DO NOT put your fingers on the belt(s), chain(s), nor in the gear(s).

4.6 Maintenance

4.6.1 Dangers
With the equipment turned on, any maintenance operation is dangerous.

TURN OFF THE EQUIPMENT PHYSICALLY FROM THE ELECTRICAL OUTLET, DURING ALL THE MAINTENANCE OPERATION.

IMPORTANT

Always remove the plug from the power outlet in any emergency situation.

4.7 Warnings

Qualified people must do the electrical or mechanical maintenance.

The person in charge of the maintenance must make sure that the equipment will operate under TOTAL SAFETY conditions.

- equipment.
- Never change the original characteristics of the equipment.
 - Do not dirty, break or remove any safety or identification label. If any label is unreadable or missing, request another label to the closest Authorized Technical Assistance.

4.2 Care and Observations before Starting the Equipment:

IMPORTANT

Read intently and carefully the INSTRUCTIONS contained in this manual before stating the machine. Make sure that you understood correctly all the information. In case of any doubt (s), consult your superior and / or the Vendor.

4.2.1 Danger
Electrical cables or wires with damaged electrical insulation may produce leakage of electrical current and cause electrical shocks. Before using them, verify their conditions.

4.2.2 Warnings
Make sure that all INSTRUCTIONS contained in this manual are completely understood.

Each function or operational and maintenance procedure must be totally clear.

Starting a manual command (button, keys, electrical switches, levers, etc.) must be done always when user is sure of what is the correct command.

4.2.3 Cautions
The electrical power cable, responsible for feeding the machine, must possess enough area to handle the consumed electrical power.

The electrical cables that remain on the floor or by the machine, need to be protected to avoid short-circuit.

4.3 Routine Inspections

4.3.1 Warning
When verifying the tension of belt(s) / chain(s), DO NOT put your fingers on the belt(s), chain(s), nor in the gear(s).

4.3.2 Cautions
Verify the motor(s) and the sliding and rotating parts of the equipment, whenever there are abnormal noises.
Verify the tension of the belt(s) / chain(s) and replace the set, whenever any belt / chain / gear present wear.

1.3 Technical Characteristics

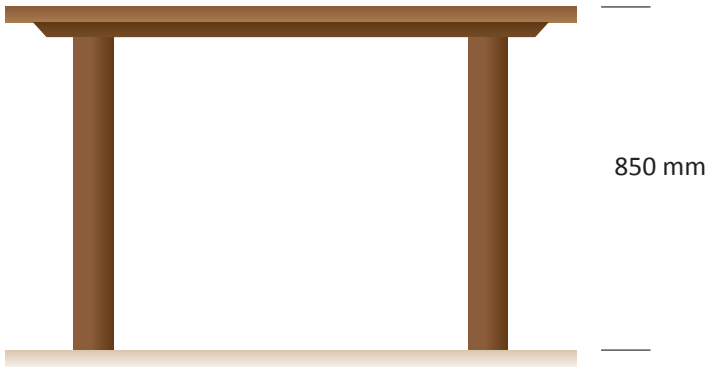
TABLE 01

CHARACTERISTICS	UNIT OF MEASURE	TA-02-N
Maximum Cup Capacity	L	2
Tension	V	220
Frequency	Hz	60
Current	A	3,4
Height	mm	450
Width	mm	215
Length	mm	205
Net Weight	kg	2,75
Gross Weight	kg	3,20

2. Installation and Previous Operation

2.1. Installation

2.1.1 Positioning
Your equipment must be placed and leveled on a dry and stable surface, with preferably 850 mm height.



2.1.2 Electrical Installation
This equipment has been developed for 110 Volts. When receiving the equipment check the tension registered in its existing label and the one in the power cable.

The power cable has a plug with 3 pins, being the central pin designated to the grounding network. It is mandatory that the 3 pins be properly connected before turning the equipment on.

IMPORTANT

Make sure that the tension of the power outlet where the equipment will be installed matches the tension indicated in its label that is in the power cable.

2.2 Previous Operation

Before using the equipment, you must wash all parts that will be in contact with the product that will be processed, with water and mild soap (please read the item 3.4 Cleaning).

Check if the equipment is stable in its working place.

2.2.1 Cup Positioning

The Cup N°.03 (Pic. 01) has a versatile fixing system that allows it to be fixed in a simple, agile and safe way.

To remove and place the Cup N°.03 (Pic. 01) you only need to pull it up through its handles. Always take out the Cup holding it steady through its handles.

IMPORTANT

Never remove and place the Cup N°.03 (Pic. 01) with the equipment turned on.

2.2.2 Lid Positioning

The Cup N°.03 (Pic. 01) has a Lid N°.02 (Pic.01) developed of nontoxic material that offers an efficient sealing during processing.. Observe if the Lid is properly positioned along the edge of the Cup as per below picture:

PICTURE 02



4. General Safety Notions

IMPORTANT

If any item from the GENERAL SAFETY NOTIONS does not apply to your product, please disregard it.

The safety notions were elaborated to guide and instruct properly the users of the equipments and the ones responsible for their maintenance.

The equipment must only be delivered to user in good usage conditions, being him / her instructed regarding its use and safety by the Vendor. The user must only use the equipment after complete knowledge regarding the care that must be taken, **READING CAREFULLY ALL THIS MANUAL.**

4.1 Basic Operational Practices

4.1.1 Dangers

Some parts of the electrical startling, present points or terminals with presence of high tension. These, when touched, can cause serious electrical shocks or even DEATH of user.

Never handle any manual command (buttons, keys, electrical switches, etc.) with wet hands, shoes or clothes. The lack of observance to this recommendation can cause serious electrical shocks or even DEATH of user.

4.1.2 Cautions

The user must know the location of the ON / OFF Switch in order to be able to start it at any moment without needing to search for that. Before any maintenance, disconnect the equipment from the electrical outlet (unplug the cable from the power outlet).

Use the equipment where there is enough physical room to handle it with safety, avoiding dangerous falls.

Water or oil must turn the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean.

If the operation needs to be done by one or more people, signals of coordination must be given at each step of the operation. The following step must not initiate unless a signal has been given and responded.

4.1.3 Warnings

In case of shortage of electrical power, turn off the ON / OFF Switch immediately.

Use only recommended or equivalent oils or greases.

- Avoid electrical shocks, as they may cause failure or bad functioning.

- Avoid that water, dirt or dust go inside the mechanical or electrical components of the

IMPORTANT

Acid solutions, saline solutions, disinfectants and some sterilizing solutions (hypo chlorites, tetravalent ammonium salts, iodine compounds, nitric acid and others), must be AVOIDED for not being able to remain a long time in contact with the stainless steel without causing damages.

Due to usually containing CHLORINE in its composition, such substances attack the carbon steel, causing points of corrosion (pitting).

Even the detergents used in domestic cleaning must not remain in contact with the stainless steel more than necessary, and must also be removed with water and dried completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, other than scratching the surface and compromising the stainless steel protection, leave particles that oxidize and react contaminating the stainless steel. Therefore, such products must not be used in cleaning. Scraping done with sharp tools or similar must also be avoided.

Main substances that cause corrosion in stainless steel:

Dusts, greases, acid solutions such as vinegar, fruit juices and other acids, saline solutions (brine), blood, detergents (except neutral ones), particles of common acids, sponge or steel wool wastes, and other types of abrasives.

2.2.3 Over Lid Positioning

The Over Lid Nº.01 (Pic. 01) can be used for viewing and also adding products during processing.

To remove it, you only need to turn it clockwise until it loosens, pulling it up.

PICTURE 03



3. Operation

3.1 Starting

- Insert the plug of the equipment into the power outlet.
- To start the equipment you only need to press the On / Off / Pulse Switch Nº.07 (Pic.01) to the position "I".
- To turn off the equipment, you only need to press the On / Off / Pulse Switch Nº.07 (Pic.01) to the position "O".

3.2 Operational Procedure

Remove the Lid Nº.02 (Pic. 01) along with the Over Lid Nº.01 (Pic. 01) of the Cup.

With the equipment turned off first add the product from the recipe in LIQUID state, after that feed the Cup Nº.03 (Pic. 01) with the products of more consistency.

IMPORTANT

Cut the product in small pieces of approximately 3,5 cm. This procedure helps in the processing time especially of frozen products. In case of processing ice, it is recommended to add a little quantity of water.

Observe the maximum level indicated in the Cup N°.01 (Pic. 04).

PICTURE 04



Place the Lid N°.02 (Pic.01) with the Over Lid N°.01 (Pic.01) as described previously in the items 2.2.2 and 2.2.3 and turn on the equipment.

IMPORTANT

Do not use this equipment for processing heavy dough.

IMPORTANT

The processing time varies for each product. Processing solid ingredients without any liquid is not recommended, as it may cause overheating with consequent damages to the sealing system of the Cup.

IMPORTANT

NEVER TURN ON THE EQUIPMENT WITHOUT PRODUCT, AS IT MAY CAUSE IRREPARABLE DAMAGES.

3.3 Safety System

3.3.1 Anti Rearming System

For greater user safety, this machine is equipped with a safety system that avoids its involuntary starting after an eventual shortage of electrical power. After the electrical power is reestablished, place the On / Off / Pulse Switch N°. 07 (Pic. 01) to the position "O" and then, to the position "I", turning the equipment on.

3.4 Cleaning

IMPORTANT

Before initiating the cleaning of the equipment, unplug its cable from the power outlet.

The equipment must be totally cleaned:

- Before using it for the first time;
- After each daily operation;
- Always after not having used it for a long period of time.

Some parts of the equipments can be removed for cleaning:

- Cup N°.03 (Pic. 01);
- Lid N°.02 (Pic. 01);
- Over Lid N°.01 (Pic. 01).

Wash all parts with water and mild soap.

To assemble the parts previously removed, proceed in opposite way from mentioned above.

IMPORTANT

Do not use water jets directly on the equipment.

3.5 Stainless Steel Care

The stainless steel can present "corrosion" points, that ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when care with cleaning is not constant and appropriate.

The stainless steel resistance to corrosion is due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective layer.

This protective layer is formed all over the steel surface, blocking the action of the external agents that causes the corrosion.

When the protective layer is broken, the corrosion process initiates, which can be avoided by the constant and appropriate cleaning.

Immediately after using the equipment, you must promote its cleaning, using water, mild soap or detergent, applied with a soft cloth and / or nylon sponge.

Afterwards, only with running water, you must rinse and immediately dry, with a soft cloth, avoiding the permanence of humidity in the surfaces and especially in the fissures. The rinsing and drying are extremely important to avoid the appearance of corrosion.