



by **SKYSEN**



TA-04

**INSTRUCTION MANUAL /
MANUAL DE INSTRUCCIONES**

**High Rotation Blender /
Licuadora de alta Rotación**

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SUMMARY / INDICE

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2. ESPAÑOL _____ 10



TA-04

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Warranty Registration



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

IMPORTANT:

Only for products of the trademark: and

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* Contact Person: _____

* Business type:

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| <input type="checkbox"/> Bakery (Associated with Restaurant) | <input type="checkbox"/> Mass Merchandiser with NO Grocery |
| <input type="checkbox"/> Bowling Center | <input type="checkbox"/> Meat Packer and Purveyor |
| <input type="checkbox"/> Business and Industry In-House Feeding | <input type="checkbox"/> Other Business that prepares or serves food |
| <input type="checkbox"/> Butcher | <input type="checkbox"/> Other Business that sells but doesn't serve food |
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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 (Receipt): Yes - Period: one (1) year from the date of purchase by the original purchaser/user.
 No - Period: ninety (90) days from the date of shipping to the dealer.

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

* Purchased From: _____

Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

1. Introduction

1.1 Main Safety Precautions

The High Rotation Blenders Mod. TA-04 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 .

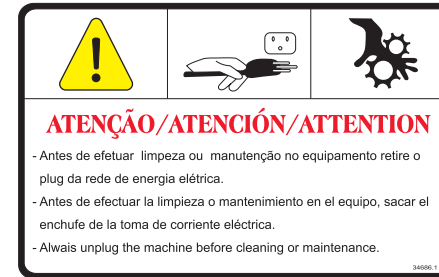
1.1.2 Never use tools not belonging to the machine to help operation .

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 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 - Cabinet
- 05 - Base
- 06 - Cup Flange



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]	1200
<i>Consumption</i>	[kw/h]	1,2
<i>Height</i>	[mm]	550
<i>Width</i>	[mm]	230
<i>Length</i>	[mm]	200
<i>Net weight</i>	[kg]	1,2
<i>Gross weight</i>	[kg]	1,3
<i>Cup maximum capacity</i>	[l]	4
<i>Rotation</i>	[rpm]	22000

(*) 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-04 Blender shall be installed on a steady and flat surface about 850 mm above the floor .

The TA 04 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-04 read item No. 3.3 Cleaning Pg 03 .

SKYFOOD 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 April 1st, 2011.

SKYFOOD'S LIMITED WARRANTY

All new **products FLEETWOOD by SKYSEN and SKYSEN**, 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"). 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 or stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. In addition, this warranty does not cover normal wear and tear of certain items, such as, but not limited to, 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. 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. **The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.**

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Per SKYFOOD's discretion, SKYFOOD offers a limited **on-site warranty, provided they are installed in a location that is within a fifty (50) mile radius of a Service Company. End Users are responsible for all extra travel and mileage rates.** Warranty services will be provided during regular business hours.

This warranty shall not take effect unless and 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.**

SKYFOOD EQUIPMENT LLC - SERVICE

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

TERMS AND CONDITIONS OF SALE

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Purchase of any products sold by SKYFOOD shall be subject to and expressly limited by the terms and conditions contained herein. No changes to, waiver of, or addition to any of these terms and conditions shall be effective unless agreed to in writing and signed by SKYFOOD. Buyer acknowledges and agrees that these terms and conditions supersede the terms and conditions of any purchase order or other documentation used by Buyer and, except for delivery and billing addresses, and quantities prices and items ordered, any conflicting or additional terms are void and have no effect, but that Buyer may place orders by use of purchase orders and other documentation for its convenience purposes only. Notwithstanding the foregoing, SKYFOOD reserves the right at any time to amend these terms and conditions, and Buyer shall be deemed to accept such amended terms and conditions by ordering products herein offered after the date of such amendment. Additional special terms and conditions of SKYFOOD may be applicable with respect to certain products.

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All orders from Buyers, whether solicited and written by either a SKYFOOD EQUIPMENT, LLC ("SKYFOOD") Sales Representative, distributor or dealer, are deemed offerings to purchase until accepted by SKYFOOD. SKYFOOD reserves the right to accept orders in full or in part. Acceptance may be either by written confirmation or shipment of the order, in full or in part.

Shipping

TERMS – All prices are FCA (Free Carrier) shipping point. Unless express instructions in writing are received from the Buyer, SKYFOOD has complete freedom in choosing the means, route and procedure to be followed in the handling, transportation and delivery of the goods. SKYFOOD will advance the shipping costs on behalf of the Buyer and charge it accordingly. **SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason whatsoever 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. Please, inspect your unit upon arrival at the destination and report any transit damage to SKYFOOD and to the shipping company, in order to initiate a claim with the latter. Claims must be reported to the transportation company within fifteen (15) days as of the date of the shipping.**

Free Shipping

Orders of \$4,000.00 or more, with a minimum of 2 pieces (mixed or matched), shipped to the same address in the continental United States will have free shipping.

Tax Information

Any tax, duty, custom or other fee of any nature imposed upon the products, their sale, transportation, delivery, use or consumption shall be paid by Buyer in addition to the price quoted or invoiced. If SKYFOOD is required to prepay any such tax or fee, Buyer will reimburse SKYFOOD. Buyer must provide SKYFOOD with a resale/exemption certificate in order to avoid the withholding of applicable taxes.

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Past due balances are subject to a interest charge of 1.5% per month or the highest rate permitted by law, whichever is lower, until paid.

Return Policy

All returns are subject to the prior authorization of SKYFOOD, in its discretion. Buyer must contact Buyer Support at **305-868-1603**, or by fax at **305-866-2704**, or via e-mail at sales@skyfood.us in order to request a Return Authorization number ("RA") providing, along with the identification of the goods, a specific reason for return. Buyer Support will either authorize or deny the request for return. Only NEW and UNUSED items are acceptable for return. Unauthorized returns will be destroyed and no credit issued. All authorized returned goods must be shipped freight prepaid to SKYFOOD.

All returned goods are subject to a 20% handling/restocking fee. All returns must be returned in their original packaging and within thirty (30) days from the shipping date.

3 . Operation

3.1 Starting

Important

Before removing Cup N°02 (Fig.01), check if the motor is completely stopped, otherwise accidents and damages to your product may occur.

To start machine use ON/OFF switch N°06 (Fig.01) located on Motor Housing N°04 (Fig.01).

Important

Blenders equipped with OVERLOAD SWITCH, code 25800.8 with serial number up to 31 will be turned OFF automatically if there is an excessive temperature increase. When it happens turn ON/OFF switch to OFF position immediately and disconnect plug from wall socket as the Blender will turn ON AUTOMATICALLY WHEN THE TEMPERATURE COOLS DOWN, WHICH MAY CAUSE ACCIDENTS. Wait for minimum 15 minutes before turning Blender ON again. In case motor does not start after the Blender has been turned ON, turn it OFF immediately and disconnect plug from wall socket and call your Distributor for technical assistance.

3.2 How to Feed the Blender

The TA-04 Blenders are machines working at high speed (approximately 22,000 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.



- 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 .

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 .

5. Análisis y Resolución de Problemas

5.1 Problemas , Causas y Soluciones

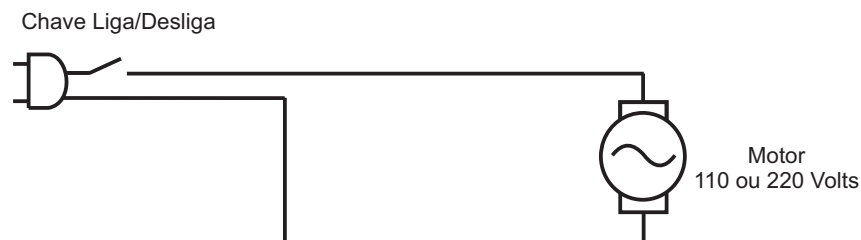
Las Licuadoras TA-04 fueran diseñadas para que necesiten un mínimo de manutención . Sin embargo pueden ocurrir algunas irregularidades en su funcionamiento , debido al desgaste natural causado por su uso .

Caso haya algún problema con su Licuadora , verifique la Tabla 02 abajo , donde están indicadas algunas soluciones recomendadas .

Tabla - 02

Problemas	Causas	Soluciones
*La maquina no liga	* Falta de energía eléctrica,o enchufe afuera de su soquete.	*Verifique si el enchufe está conectado , y si hay energía eléctrica .
*El vaso vacía	*Problemas en el sistema de retención	*Llame la Asistencia Técnica
*El producto no se procesa .	*Pedazos del producto muy grandes , que no tocan las cuchillas . * Cuchillas sin filo	*Corte pedazos de aproximadamente 3,5 cm . *Llame la Asistencia Técnica

5.2 Diagrama Eléctrico Mod TA 04



4.2.3 Cuidados

El cable de energía eléctrica , responsable por la alimentación de la maquina , debe tener una sección suficiente para soportar la potencia eléctrica consumida .

Los cables eléctricos que se queden sobre el suelo junto de la maquina , deben ser protegidos para evitar corto circuitos .

4.3 Inspección de Rutina

4.3.1 Cuidados

Verifique las partes girantes de la maquina al oír algún ruido anormal .

Verifique las protecciones y los aparatos de seguridad para que

4.4 Operación

4.4.1 Avisos

No trabaje con pelo largo que podría tocar cualquier parte de la maquina , pues podría causar serios accidentes . Atelo para arriba y para atrás , o cubralo con un pañuelo .Solamente operadores entrenados y calificados pueden operar la maquina .JAMÁS opere la maquina , sin algún de sus accesorios de seguridad conectado

4.5 Después de Terminar el Trabajo

4.5.1 Cuidados

Siempre limpie la maquina , para eso **DESLÍGUE FÍSICAMENTE EL ENCHUFE DE SU SOQUETE .**

Nunca limpie la maquina antes de su **COMPLETA PARADA.**

Después de la limpieza recoloque todos los componentes de la maquina en sus debidos lugares .

4.6 Manutención

4.6.1 Peligros

Con la maquina ligada cualquier manutención es peligrosa . **DESLIGUE LA MAQUINA DE LA RED ELÉCTRICA , DURANTE TODA LA MANUTENCIÓN .**

IMPORTANTE

Siempre retire el enchufe de su soquete en casos de emergencia .

4.7 Avisos

La manutención eléctrica o mecánica debe ser hecha por personas calificadas para hacer el trabajo .

La persona encargada de la manutención debe certificarse que la maquina trabaje siempre en condiciones de total seguridad .

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 .

Si el trabajo debe ser hecho por dos o más personas , habrá que dar señales de coordinación para cada etapa del trabajo . La etapa siguiente no debe ser comenzada sin que la respectiva señal haya sido dada y respondida .

4.1.3 Avisos

Certifíquese de que las instrucciones deste Manual fueran completamente entendidas. Cada función o procedimiento de operación y manutención debe estar completamente claro .

El accionamiento de un comando manual (botón , pulsante, llave eléctrica , palanca , etc) debe ser hecho solamente cuando se tenga la certidumbre que es el comando correcto .

En caso de falta de energía eléctrica , desligue la llave eléctrica inmediatamente .

Use los óleos lubricantes o grasas recomendadas , o equivalentes .

Evite choques mecánicos pues podrían causar fallas o malo funcionamiento .

Evite que agua , suciedad o polvo entren en los componentes mecánicos o eléctricos de la maquina .

NO ALTERE las características originales de la maquina .

NO SUCIE , TIRE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O IDENTIFICACIÓN . Caso alguna esté ilegible o fuera perdida , solicite otra a su proveedor mas próximo .

4.2 Cuidados y Observaciones Antes de Ligar la Maquina

IMPORTANTE

Lea atentamente y con cuidado las INSTRUCCIONES contenidas en este Manual antes de ligar la maquina . Certifíquese de que fueran entendidas correctamente todas las informaciones . En caso de duda , consulte su superior o el proveedor .

4.2.1. Peligro

Conductor eléctrico con aislamiento dañado, puede producir una fuga de corriente eléctrica y provocar choques eléctricos . Antes de usarlo verifique sus condiciones .

4.2.2 Avisos

Certifíquese que las INSTRUCCIONES contenidas en este Manual, fueran completamente entendidas . Cada función o procedimiento de operación y manutención debe estar claro.

El accionamiento de un comando manual (botón, pulsante, llave eléctrica , palanca, etc) debe ser hecho solamente cuando se tenga la certidumbre de que es el correcto.

Figura - 02

- 01 Tapa del vaso**
- 02 Vaso**
- 03 Gabinete**



4 . Nociones Generales de Seguridad .

IMPORTANTE

En el caso de algun ítem de las NOCIONES GENERALES DE SEGURIDAD no ser aplicable en su producto, por favor desconsiderar el mismo.

Las Nociones Generales de Seguridad fueran elaboradas para orientar y instruir adecuadamente a los operadores de las maquinas y aquellos que serán responsables por su manutención .

La maquina debe ser entregue al usuario en buenas condiciones de uso , y este debe ser orientado cuanto al uso y seguridad de la maquina por el revendedor .

El operador debe usar la maquina solamente después de un completo conocimiento de los cuidados a observar , LEYENDO ATENTAMENTE ESTE MANUAL .

4.1 Practicas básicas para la Operación

4.1.1 Peligros

Algunas partes de los accionamientos eléctricos presentan puntos o terminales energizados con altos voltajes . Estes , cuando tocados , pueden causar graves choques eléctricos o hasta la MUERTE de una persona .

Nunca toque un comando manual (botón , pulsante , llave eléctrica , etc) con las manos , zapatos o ropas mojadas . No observar esta recomendación podría causar choque eléctrico o hasta la MUERTE .

4.1.2 Advertencias

La posición de la Llave Liga/Desliga , debe ser bien conocida , para que sea posible accionarla a cualquier momento sin tener que procurarla .

Antes de cualquier tipo de manutención , desconecte físicamente la maquina de la red eléctrica .

Arregle espacio suficiente alrededor de la maquina para evitar caídas peligrosas .

Agua y óleo pueden hacer un piso resbaloso y peligroso . Para evitar accidentes el piso debe estar seco y limpio .

Nunca toque en un comando eléctrico casualmente (botón , pulsante , llave eléctricas o palancas) .

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 .

4.7 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	* 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

5.2 Electric Diagram Mod. TA-04



Ese cuidado ayuda para disminuir el tiempo de licuación principalmente para los productos congelados . Caso se desee procesar hielo , juntese un poco de agua .

Retire la Tapa No.01 (Fig.01) .

Coloque el producto en el Vaso No.02 (Fig.01) con la maquina desligada .

Coloque la Tapa No.01 (Fig.01) y ligue la maquina .

Observación
El tiempo de procesamiento depende de cada producto .

IMPORTANTE
Nunca ligue la maquina sin carga , pues podrán ocurrir daños irreparables .

3.3 Limpieza

Nunca haga la limpieza con la maquina ligada a la red eléctrica . Para hacer la limpieza saque el enchufe del soquete .
Antes de remover el Vaso certifique de la completa parada del motor .

Encuentre abajo la descripción del procedimiento para limpiar la maquina :

Desligue la maquina .

Retire la Tapa No.01 (Fig.01) y el Vaso No.02 (Fig.01) .

Lave todas las partes con agua y jabón, salvo el Gabinete nº 03 (Fig. 02).

Para el remontaje proceda de manera inversa .

Para la limpieza del gabinete No.03(Fig.02) , pase un paño húmedo con alcohol .

IMPORTANTE
Al lavarse el vaso tenga cuidado pues las cuchillas son muy afiladas .

... sobrecargar el motor con porciones muy pesadas o muy grandes pues de esta manera la vida útil de la licuadora sera más pequeña. Si el motor parar, desprendalo inmediatamente, desconecte el cable de la enchufe y remova una parte de la porción antes de empezar nuevamente la operación.

3. Operación

3.1 Accionamiento

IMPORTANTE

Cuando necesite sacar el vaso N°02 (Fig.01), esté seguro de que el Motor está apagado, pues en el caso del motor estar en movimiento, pueden ocurrir

El accionamiento de la máquina es hecho presionando la llave Prender/Desligar N°06 (Fig.01) ubicada en el Gabinete N°04 (Fig.01).

IMPORTANTE

Para las máquinas equipadas CON PROTECTOR TÉRMICO, código23509.1 (110V) hasta e incluso el N° de Série 27 y código 23510.5(220V) hasta e incluso el N° de série 144 y código 252310 (220V) hasta e incluso el N° de série 19 y código25529.7 (110V) hasta e incluso el N° de Série 90 y código 26707.4(220V) hasta e incluso el N° de série 06 y código 26781.3 (110V) hasta e incluso el N° de série 22 y código26842.9 (110V) hasta e incluso el N° de Série 25 y código 28336.3 (110V) hasta e incluso el N° de série 20 y código 28442.4 (220V) hasta e incluso el N° de série 07 y código 28459.9(220V) hasta e incluso el N° de Série 02 y código 28539.0 (110V) hasta e incluso el N° de série 04 y código 29608.2 (110V) hasta e incluso el N° de série 15 y código 30117.5 (110V) hasta e incluso el N° de Série 12 y código 30894.3 (110V) hasta e incluso el N° de série 103 y código 31172.3 (110V) hasta e incluso el N° de série 101, las mismas desligan automáticamente el motor, cuando haya un aumento excesivo de temperatura. Cuando esto ocurrir, **DESLIGUE INMEDIATAMENTE** la Llave Prender / Desligar y saque el enchufe de la tomacorriente, pues cuando el motor disminuye su temperatura, la máquina **VUELVE A PRENDERSE AUTOMATICAMENTE PODENDO CAUSAR ACCIDENTES**. Espere por lo menos 15 minutos para volver a Prender la máquina. Si, la máquina es prendida y el motor no es accionado, **DESLIGUE INMEDIATAMENTE** la Llave Prender / Desligar y saque el enchufe de la tomacorriente. A seguir, procure orientación junto al Servicio Técnico de su Distribuidor.

3.2 Procedimiento para la Alimentación

Las Licuadoras TA-04 son maquinas que trabajan en alta velocidad (aproximadamente 22000 rpm sin carga).

Para alimentarlas proceda de la siguiente manera :

Corte el producto en pedazos pequeños de aproximadamente 3,5 cm .

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1. Introducción

La Licuadora de Alimentos de Alta Rotación Mod. TA-04 es una maquina simples de operar y de fácil limpieza, sin embargo para su mayor seguridad lea las instrucciones abajo para evitar accidentes :

1.1.1 Desconecte la maquina de la red eléctrica cuando sea deseado retirar cualquier parte movable , para hacer la limpieza , la manutención o otro cualquier servicio .

1.1.2 Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación .

1.1.3 Antes de ligar la maquina , verifique si el Vaso No.02 (Fig.01) esta firme en su posición .

1.1.4 Nunca use chorros de agua directamente sobre la maquina .

1.1.5 Nunca use ropas con mangas anchas , principalmente en los puños , durante la operación .

1.1.6 Leer con atención el item 3.1.



1.2 Componentes Principales

Todos los componentes que incorporan la maquina son construidos con materiales cuidadosamente seleccionados para su función , dentro de los padrones de prueba y de la experiencia de Siemens .

Figura - 01

01 - Tapa del Vaso

02 - Vaso

03 - Flange Soporte Motor

04 - Gabinete

05 Base

06 - Llave Liga/Desliga

07 - Flange Del Vaso



1.3 Características Técnicas

Tabela - 01

Voltaje	V	110 o 220(*)
Frecuencia	Hz	50 / 60
Potencia	W	1200
Consumo	kw/h	1,2
Altura	mm	550
Ancho	mm	230
Profundidad	mm	200
Peso neto	kg	1,2
Peso bruto	kg	1,3
Capacidad máxima del Vaso	l	4
Rotación	Rpm	22000

(*) La Voltaje será única , de acuerdo con las del motor.

2. Instalación y Pré-Operación

2.1 Instalación

Instale su Licuadora de Alta Rotación TA-04 sobre una superficie estable con preferencialmente 850 mm de altura .

La TA-04 fue desarrollada para 110 Volts (60 Hz) o 220 Volts (50 Hz o 60 Hz) . Cuando reciba la maquina verifique el voltaje indicado en la tarjeta existente en el cable de alimentación eléctrica .

El enchufe del cable de alimentación eléctrica posee dos clavillos . El cable debe obligatoriamente estar enchufado al socket de la red antes de ligar la llave eléctrica .

2.2 Pré-Operación

IMPORTANTE

Al colocar el vaso No. 02 (Fig.01) verifique que esté bien encajado . El sistema de encaje fija el Vaso en ocho posiciones garantizando su perfecto funcionamiento .

Inicialmente , verifique si la Licuadora está firme en su posición . Es recomendable trabajar con la maquina a la altura de 850 mm sobre el piso .

Antes de usarla , lavense las partes que entran en contacto con el producto a ser procesado, con agua y jabón . Para hacer la limpieza de su TA-04 lea con atención del ítem 3.3 Limpieza , Pag.03 .

Usted no debería...

... esperar que su licuadora sustituya otros artefactos de cocina. La licuadora no hace puré de papas, no bati clara de huevo o sustitutos para coberturas de crema, no muele carnes crudas, no mezcla masas pesadas ni extraí pulpas de frutas o verduras.

... procesar las mezclas por mucho tiempo. Recuerda que la licuadora realiza sus tareas por segundos y no por minutos. Por lo tanto, nunca mantenga la licuadora procesando por períodos superiores a un minuto. Es mejor desprendelo y verificar la consistencia de la mezcla después de algunos segundos para evitar que se triture demasiadamente.