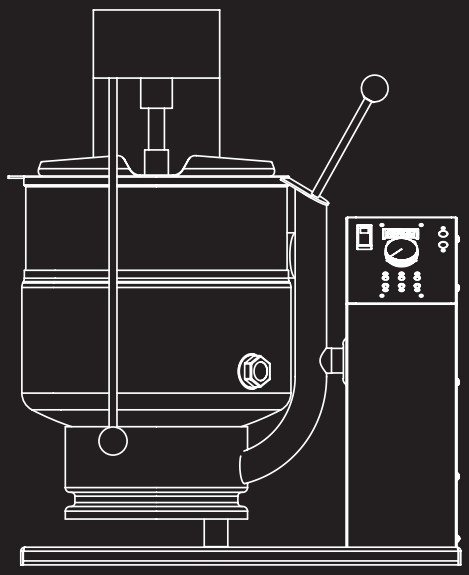
OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

This manual provides information for:

MODELS
TDB-20/40 (C,A) TA/2 Domestic
STEAM JACKETED KETTLE

- **Self Contained**
- **Electrically Heated**
- **Table Top Mounted**
- **Tilting Kettle**
- **Tilt Out Agitator Drive System**
- **Variable Speed Agitator Controls**



THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTIFY CARRIER OF DAMAGE AT ONCE
It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Groen suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

Information contained in this document is known to be current and accurate at the time of printing/creation. Reference our product line website for the most updated product information and specifications.
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888-994-7636, fax 888-864-7636
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IMPORTANT - READ FIRST - IMPORTANT

CAUTION: BE SURE ALL OPERATORS READ, UNDERSTAND AND FOLLOW THE OPERATING INSTRUCTIONS, CAUTIONS, AND SAFETY INSTRUCTIONS CONTAINED IN THIS MANUAL.

WARNING: THIS UNIT IS INTENDED FOR USE IN THE COMMERCIAL HEATING, COOKING AND HOLDING OF WATER AND FOOD PRODUCTS, PER THE INSTRUCTIONS CONTAINED IN THIS MANUAL. ANY OTHER USE COULD RESULT IN SERIOUS PERSONAL INJURY OR DAMAGE TO THE EQUIPMENT AND WILL VOID WARRANTY.

WARNING: KETTLE MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.

DANGER: ELECTRICALLY GROUND THE UNIT AT THE TERMINAL PROVIDED. FAILURE TO GROUND UNIT COULD RESULT IN ELECTROCUTION AND DEATH.

WARNING: AVOID ALL DIRECT CONTACT WITH HOT EQUIPMENT SURFACES. DIRECT SKIN CONTACT COULD RESULT IN SEVERE BURNS.

WARNING: AVOID ALL DIRECT CONTACT WITH HOT FOOD OR WATER IN THE KETTLE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

CAUTION: DO NOT OVER FILL THE KETTLE WHEN COOKING, HOLDING OR CLEANING. KEEP LIQUIDS A MINIMUM OF 2-3" (5-8 CM) BELOW THE KETTLE BODY RIM TO ALLOW CLEARANCE FOR STIRRING, BOILING AND SAFE PRODUCT TRANSFER.

WARNING: TAKE SPECIAL CARE TO AVOID CONTACT WITH HOT KETTLE BODY OR HOT PRODUCT WHEN ADDING INGREDIENTS, STIRRING OR TRANSFERRING PRODUCT TO ANOTHER CONTAINER.

WARNING: DO NOT STAND ON OR APPLY UNNECESSARY WEIGHT OR PRESSURE ON THE KETTLE FRONT OR POURING LIP. THIS COULD RESULT IN OVERLOAD AND FAILURE OF THE TILT MECHANISM, AND POSSIBLE SERIOUS INJURY AND BURNS TO THE OPERATOR AND OTHERS.

WARNING: WHEN TILTING KETTLE FOR PRODUCT TRANSFER:

1) WEAR PROTECTIVE OVEN MITT AND PROTECTIVE APRON.

2) USE CONTAINER DEEP ENOUGH TO CONTAIN AND MINIMIZE PRODUCT SPLASHING.

3) PLACE CONTAINER ON STABLE, FLAT SURFACE, AS CLOSE TO KETTLE AS POSSIBLE.

4) STAND TO LEFT OR RIGHT SIDE OF KETTLE (DEPENDING ON TILTING HANDLE PLACEMENT) WHILE POURING . DO NOT STAND DIRECTLY IN POUR PATH OF HOT CONTENTS.

5) POUR SLOWLY, MAINTAIN CONTROL OF KETTLE BODY HANDLE AT ALL TIMES, AND RETURN KETTLE BODY TO UPRIGHT POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.

6) DO NOT OVER FILL CONTAINER. AVOID DIRECT SKIN CONTACT WITH HOT CONTAINER AND ITS CONTENTS.

CAUTION: KEEP FLOORS IN FRONT OF KETTLE WORK AREA CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID SLIPS OR FALLS.

WARNING: FAILURE TO CHECK PRESSURE RELIEF VALVE OPERATION PERIODICALLY COULD RESULT IN PERSONAL INJURY AND/OR DAMAGE TO EQUIPMENT.

WARNING: WHEN TESTING, AVOID ANY EXPOSURE TO THE STEAM BLOWING OUT OF THE PRESSURE RELIEF VALVE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

WARNING: TO AVOID INJURY, READ AND FOLLOW ALL PRECAUTIONS STATED ON THE LABEL OF THE WATER TREATMENT COMPOUND.

WARNING: BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

WARNING: TURN OFF POWER AT THE CIRCUIT BREAKER PRIOR TO INSTALLATION OR SERVICE.

WARNING: THE MIXER MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH ELECTRICITY, IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.

IMPORTANT - READ FIRST - IMPORTANT

WARNING: ANY MECHANICAL OR ELECTRICAL CHANGE MUST BE APPROVED BY THE GROEN ENGINEERING DEPARTMENT.

WARNING: TURN OFF AGITATOR BEFORE ADDING INGREDIENTS OR INSPECTING KETTLE CONTENTS. DO NOT WEAR LOOSE CLOTHING OR JEWELRY AROUND OPERATING MIXER KETTLE. KEEP WELL CLEAR OF ROTATING MIXER ARMS AND PADDLES AT ALL TIMES.

WARNING: THE UNIT IS EQUIPPED WITH AN AUTOMATIC CUTOFF SWITCH. IF POWER IS ON WHEN A TILTED MIXER IS LOWERED INTO THE OPERATING POSITION, THE MIXER WILL AUTOMATICALLY START.

CAUTION: STARTING WITH THE MIXER SET AT HIGH SPEED MAY CAUSE MATERIAL TO SPILL OUT OF THE KETTLE ON TWO SPEED AND VARIABLE SPEED UNITS.

CAUTION: UNDER HEAVY LOAD DO NOT RUN THE MIXER CONTINUOUSLY AT SLOWER THAN 5% OF FULL SPEED. SLOWER OPERATION COULD DAMAGE THE SPEED CONTROL.

WARNING: BEFORE CLEANING ANY PART OF THE MIXER, OTHER THAN THE AGITATOR, DISCONNECT THE ELECTRICAL SUPPLY AT THE CIRCUIT BREAKER OR FUSE BOX TO AVOID POSSIBLE ELECTRICAL SHOCK.

WARNING: KEEP WATER AND SOLUTIONS OUT OF THE CONTROLS, ELECTRICAL WIRING, AND DRIVE MECHANISM. NEVER SPRAY OR HOSE THE MIXER.

CAUTION: WHEN YOU CONNECT THE SCRAPER WITH THE YOKE, MAKE SURE THE SCRAPER IS CURVED THE SAME WAY AS THE KETTLE. A REVERSED SCRAPER WILL NOT SCRAPE AND CAN CAUSE SERIOUS DAMAGE.

WARNING: AVOID CONTACT WITH CLEANING PRODUCTS IN ACCORDANCE WITH SUPPLIER AND MANUFACTURER RECOMMENDATIONS. MANY CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. READ THE WARNINGS AND FOLLOW DIRECTIONS ON THE CLEANER LABEL.

WARNING: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR THEIR AUTHORIZED DISTRIBUTOR VOIDS ALL WARRANTIES AND CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT.

WARNING: SERVICE PERFORMED BY OTHER THAN FACTORY AUTHORIZED PERSONNEL WITH VOID ALL WARRANTIES.

WARNING: BEFORE REPLACING ANY PARTS, SHUT OFF ALL ELECTRIC POWER SUPPLIES TO THE COOKER/MIXER.

WARNING: USE ONLY GROEN-SUPPLIED PARTS. SUBSTITUTION OF UNAUTHORIZED OR GENERIC PARTS CAN RESULT IN BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT.

WARNING: DO NOT PLACE HANDS, TOOLS, OR HOSES IN KETTLE WHILE AGITATOR IS MOVING.

WARNING: AGITATOR AREA MUST BE CLEAR OF OBSTRUCTION BEFORE OPERATION.

References

NATIONAL FIRE PROTECTION ASSOCIATION
60 Battery March Park
Quincy, Massachusetts 02269

NFPA/70 - The National Electrical Code

Equipment Description

The Groen TA/2 assembly is an electrically powered mixer with dual counter rotating agitators, which is incorporated into Groen kettles of 20 or 40 quart capacity. The agitator frame is constructed of tubular stainless steel and fitted with scrapers. It is easily removed for cleaning.

The mixer has a variable speed drive with electrical speed control that powers on 1/2 HP motor.

For a description of the kettle component of your cooker/mixer, see the separate kettle manual.

Installation

WARNING
TURN OFF POWER AT THE CIRCUIT BREAKER PRIOR TO INSTALLATION.

THE MIXER MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.

ANY MECHANICAL OR ELECTRICAL CHANGE MUST BE APPROVED BY THE GROEN FOOD SERVICE ENGINEERING DEPARTMENT.

WARNING
TO PREVENT POSSIBLE ELECTRIC SHOCK, GROUND THE UNIT AT THE TERMINAL PROVIDED.

WARNING
DO NOT CUT OFF THE GROUND PLUG

Your Groen mixer has been test operated at the factory and is furnished with all internal wiring. It is complete and ready for final connection. A wiring diagram is furnished at the rear of this manual. Installation is as follows:

1. Set the cooker/mixer in place and level it. If the mixer is a tilting model, confirm that there is enough rear or side clearance, depending on model, and overhead clearance to tilt the mixer safely through its entire tilting range. Provide enough clearance to permit access for service as well. Fasten the cooker/mixer to the floor or deck to reduce chances that the unit could tip over if unit is provided with flanged feet.

2. Provide the proper electric power supply as specified on the electrical information plate attached to the mixer. Observe local codes and/or The National Electrical Code in accordance with ANSI/NFPA 70 - latest edition. The installation must conform to the code that has the more strict requirements.

3. TA/2 mixer requires a seperate 120V, 60Hz, 15 Amp outlet. Unit is provided with a 6 ft. long cord and grounded plug.

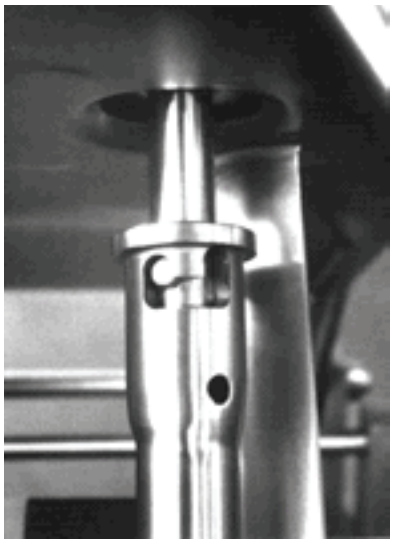
4. Electrical service for the kettle will require a separate connection. See specific kettle manual.

5. Use the following check list to confirm that the installation is correct.
   - ☐ Unit level
   - ☐ Adequate clearance for tilting
   - ☐ Access for service
   - ☐ Unit fastened down
   - ☐ Mixer power supply conforms to information plate and code
   - ☐ Electrical conduit and connections are waterproof
   - ☐ Mixer grounded

For instructions on installing the kettle component of your cooker/mixer, see the separate kettle manual.

Initial Start-Up

WARNING
TURN OFF AGITATOR BEFORE ADDING INGREDIENTS OR INSPECTING KETTLE CONTENTS. DO NOT WEAR LOOSE CLOTHING OR JEWELRY AROUND OPERATING MIXER KETTLE. KEEP WELL CLEAR OF ROTATING MIXER ARMS AND PADDLES AT ALL TIMES.



Slip-On Coupling

After the mixer is installed, take the following actions to confirm that the equipment is operating correctly.

1. Tilt the mixer through its complete tilting range to ensure that there is no hazard or interference.
2. Make sure the agitator is properly coupled with its drive shaft. If the mixer has a slip-on coupling, the drive pin must be positioned at the end of the J-slot.
3. When the mixer is in operating position, every scraper blade should touch the inside of the kettle during at least part of each revolution of the agitator.
4. At the circuit breaker or fuse box, turn on the electric power supply to the mixer.
5. Switch on the drive and confirm that the mixer operates smoothly. For a variable speed model, confirm that the mixer operates correctly throughout its speed range.
6. Make sure the agitator turns in the correct direction, so it pushes the nylon scraper blades ahead of the agitator bar.

If the unit functions as described above, it is ready for use. If the unit does not function as intended, call your local Groen authorized service agency.

For instructions on initial start-up of the kettle component of your cooker/mixer, see the separate kettle manual.

Agitator Operation

WARNING
DO NOT PLACE HANDS, TOOLS, OR HOSES IN KETTLE WHILE AGITATOR IS MOVING. AGITATOR AREA MUST BE CLEAR OF OBSTRUCTION BEFORE OPERATION.

TO RUN AGITATOR
1. Ensure kettle is fully upright.
2. Ensure mixer head is fully down and latched.
3. Set the speed dial to desired speed.
4. Turn the start switch to ON.

TO STOP AGITATOR
1. Turn the ON/OFF toggle switch to OFF.

Operation

WARNING
TURN OFF AGITATOR BEFORE ADDING INGREDIENTS OR INSPECTING KETTLE CONTENTS. DO NOT WEAR LOOSE CLOTHING OR JEWELRY AROUND OPERATING MIXER KETTLE. KEEP WELL CLEAR OF ROTATING MIXER ARMS AND PADDLES AT ALL TIMES.

WARNING
THE UNIT IS EQUIPPED WITH AN AUTOMATIC TILT CUTOFF SWITCH. IF POWER IS ON WHEN A TILTED MIXER IS LOWERED INTO OPERATING POSITION, THE MIXER CAN AUTOMATICALLY START.

CAUTION
STARTING WITH THE MIXER SET AT HIGH SPEED MAY CAUSE MATERIAL TO SPILL OUT OF THE KETTLE ON VARIABLE SPEED UNITS.

CAUTION
UNDER HEAVY LOAD DO NOT RUN THE MIXER CONTINUOUSLY AT SLOWER THAN 5% OF FULL SPEED. SLOWER OPERATION COULD DAMAGE THE SPEED CONTROL.

1. Before you operate the mixer, make sure that the agitator is firmly connected with the drive shaft and properly positioned in the kettle. The agitator must be positioned so every scraper blade touches the kettle during at least part of each revolution. To connect the agitator:

   Slip-on Coupling: Slide the coupling up onto the shaft as far as it will go. Then turn the agitator and pull it down, so that the drive pin on the shaft becomes firmly seated against the end of the J-slot.

2. If the mixer has been tilted up, lower it into operating position.

3. Turn on electric power to the unit at the circuit breaker or fuse box.

4. Switch on the drive.

5. Set the desired mixing speed. On a variable speed drive with electrical speed control, turn the speed adjustment knob.

6. To stop the mixer, switch off the drive. Set the drive to low speed before switching it off. If the cooker/mixer will be cleaned or serviced, or will not be used for a week or longer, cut off all power supplies to the unit at the circuit breaker or fuse box.

7. Switch off the drive, before you tilt the mixer. To tilt the mixer, first unlatch it. For some units, you may need to tilt the kettle forward slightly to let the agitator clear the kettle wall as you tilt the mixer.

8. As you tilt the mixer out of the kettle, clean any clinging product from the agitator, so product will not drip onto the outside of the kettle or surroundings, and so the weight of product will not make the mixer fall down.

To operate the kettle component of your cooker/mixer, see the separate kettle manual.

Cleaning

WARNING
BEFORE CLEANING ANY PART OF THE MIXER, OTHER THAN THE AGITATOR, SHUT OFF ALL ELECTRIC POWER TO THE COOKER/MIXER AT THE CIRCUIT BREAKER OR FUSE BOX, TO AVOID POSSIBLE ELECTRIC SHOCK.
KEEP WATER AND SOLUTIONS OUT OF THE CONTROLS, ELECTRICAL WIRING, AND DRIVE MECHANISM. NEVER SPRAY OR HOSE THE MIXER.

WARNING
AVOID CONTACT WITH ANY CLEANER, AS RECOMMENDED BY THE SUPPLIER. CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER. MANY CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES, AND CLOTHING.

CAUTION
NEVER LEAVE A SANITIZER IN CONTACT WITH THE SURFACE OF STAINLESS STEEL LONGER THAN 20 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.

1. **Suggested Cleaning Supplies:**
   a. A good stainless steel cleaner.
   b. Stiff brushes in good condition.
   c. Sanitizer solution.

2. **Precautions**
   Before any cleaning operation, shut off the cooker/mixer by turning the thermostat dial to “OFF”, and shut off all electric power to the unit at a remote switch, such as the circuit breaker. See warning at left.

3. **Procedure**
   a. Wash the agitator as soon as possible after use. If the unit is in continuous use, thoroughly clean and sanitize all parts of the mixer at least once every 12 hours

   b. Disassemble the scrapers and clean them along with the rest of the agitator, then reassemble them.

   c. Prepare a hot solution of the cleaning compound as instructed by the supplier. Wash the agitator parts and rinse them well. Use a cloth moistened with the cleaning solution to clean other parts of the mixer.

   d. To remove materials stuck to the agitator, use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool along with the cleaning solution. To make washing easier, let the cleaning solution soak into the residue. When you clean the stainless steel parts, do not use any abrasive material (like metal sponges or scouring powder) or metal implement (like a spoon, scraper, or wire brush) that might scratch the surface. Scratches make the surface hard to clean and provide places for bacteria to grow. Do not use steel wool, which may leave particles imbedded in the surface and cause eventual corrosion and pitting.

   e. As part of the daily cleaning program, clean all surfaces that may have been soiled. Remember to check such parts as the back and underside of the drive housing.

   f. When the agitator needs to be sanitized, use a sanitizing solution equivalent to one that supplies 100 parts per million available chlorine. Obtain advice on the best sanitizing agent from your supplier of sanitation products. Following the supplier’s directions, apply the sanitizer after the agitator has been washed, then rinse off the sanitizer completely. It is recommended that the agitator be sanitized just before use.

   g. The exterior of the unit may be polished with a good quality stainless steel cleaner.

Cleaning procedures for the kettle component of your cooker/mixer are described in the separate kettle manual.

Maintenance

WARNING
USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR THEIR AUTHORIZED DISTRIBUTOR VOIDS ALL WARRANTIES AND CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT.

WARNING
BEFORE REPLACING ANY PARTS, SHUT OFF ALL ELECTRIC POWER SUPPLIES TO THE COOKER/MIXER.

1. **Periodic Service**
   a. The interior of control and drive housings should be kept clean and dry.
   b. Electrical wiring should be kept securely connected and in good condition.
   c. Regular service of the mixer is recommended every six months and should include:
      (i) cleaning the motor and surrounding area.
      (ii) check the speed reducer gears for wear.
      (iii) check the speed reducer belt drive for proper tension and for wear. Replace if worn. Adjust tension if slack.

2. **Component Replacement**
   All internal wiring is marked as shown on the schematic drawings in this manual. Be sure that new components are wired in the same manner as the old components.

3. **Service Records**
   A Service Log is provided at the rear of this manual. Each time service is performed on this equipment, enter the date on which the work was done, what was done, and who did it. Keep this log with the equipment.

Service procedures for the kettle component of the cooker/mixer are described in the separate kettle manual.

Troubleshooting

Your unit is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. Wiring diagrams are furnished inside the service panel. X indicates items which must be performed by an authorized technician. **USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY Groen OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.**

SYMPTOM	WHO	WHAT TO CHECK
Motor will not run.	User	a. Power supply to the unit. b. Fuse in the control console. c. For a mechanical overload.
	Authorized Service Rep Only	d. For a defect in the power module. Check SCRs and diodes. e. Regulator. f. For loss of reference voltage. Check speed adjustment pot and wiring. Check maximum speed pot. X g. Motor brushes for wear or sticking. X h. That the tilt switch is closed. X i. For a ground or short in the motor. X
Motor runs at high speed only without control.	Authorized Service Rep Only	a. Speed adjustment pot or wiring. X b. Power module. X c. Regulator. X
Motor runs at low speed only.	User	a. For a mechanical overload.
	Authorized Service Rep Only	b. Speed adjustment pot or wiring. X c. Motor brushes for wear or improper seating. X d. Regulator X e. For open motor field circuit, by checking field current. X
Motor speed varies rapidly.	Authorized Service Rep Only	a. For an oscillating load, by disconnecting the mixer drive from the agitators and checking motor speed. X b. Motor brushes for wear, improper seating, or sticking in holders. X c. I.R. drop compensation, and adjust if set too high. X d. SCRs. X e. I.R. drop compensation pot. X f. Dirty or defective regulator. X g. Control panel and motor for a ground. X
Motor overheats and/or sparks excessively.	User	a. For an overload.
	Authorized Service Rep Only	b. Motor brushes for wear or improper seating. X c. Grade of brushes used. X
Fuse blows frequently.	User	a. For an overload.
	Authorized Service Rep Only	b. For incorrect jumper horsepower. X c. Power module. X d. Regulator. X e. Whether line voltage is too high. X f. Motor armature and wiring for ground or short. X g. For open motor field circuit, by checking field current. X
SCRs or diodes have short lives.	Authorized Service Rep Only	a. For constant overload, peak overload, or excessive starting load. X b. Panel for overheating, because ambient temperature is too high or ventilation is obstructed. X c. Line voltage. X d. Motor or wiring for a ground. X

Troubleshooting guidance for the kettle component of your cooker/mixer is contained in the separate kettle manual.

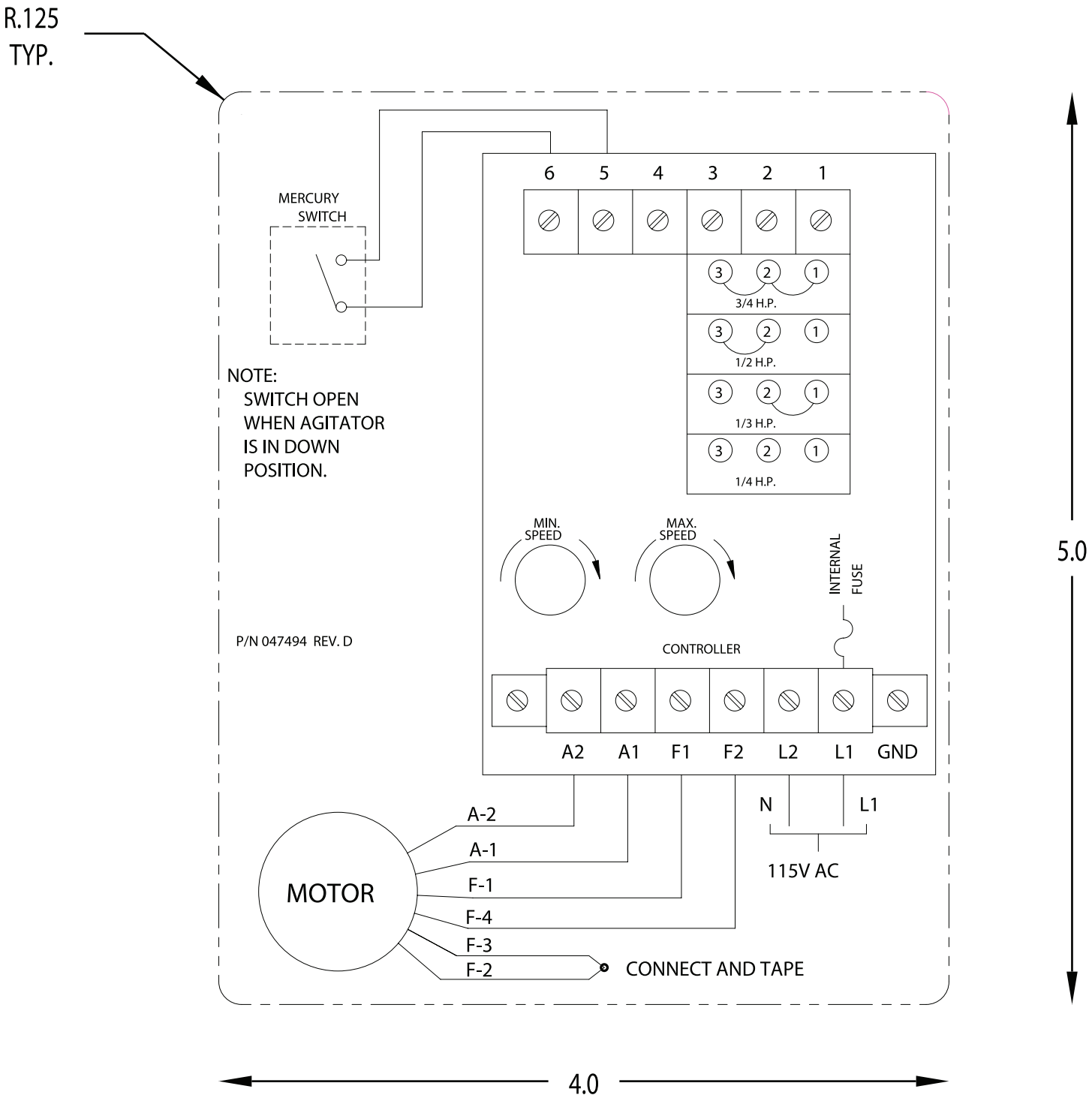
Parts List

TDB-40, TA/2

Description	Part No.
Plug 3-Wire	006454
Cord (3) Conductor	006495
Cord Grip	009199
Knob Red Ball	012691
Ring Tolerance 1/2" Diameter	012692
Pedestal Shaft Assy w/ hole TA/2	013382
Pedestal Shaft Assy w/o hole TA/2	013584
Agitator Primary	014491
Agitator Secondary	018300
Mixer Head Sub Assy	019881
Ring Basic External Retaining	001538
Pulley V	003639
Drive Belt V	003640
Pin coupling	009253
Bearing Flanged	009442
Gasket	013355
Housing Bearing	013357
Bearing Ball	013358
Gear Involute (48) Teeth	013359
Gear Involute (18) Teeth	013360
Gear involute (72) Teeth	013361
Pulley	013364
Seal Springless	013366
Shaft Primary	013378
Shaft Secondary	013379
Shaft Pulley	013380
Plug	013381
Spacer 1 OD x 16GA Tubing x .062	013383
Spacer 1 OD x 16GA Tubing x .187	013384
Spacer 1 OD x 16GA x 1-1/4	013385
Key	013386
Motor	013491
Handle	013705
Control DC Adjustable Speed, 115 VAC	013972
Label Wiring Diagram	047494
Switch Tilt Assy	048691
Switch Mercury	007517

TDB-20, TA/2

Description	Part No.
Plug 3-Wire	006454
Cord (3) Conductor	006495
Cord Grip	009199
Knob Red Ball	012691
Ring Tolerance 1/2" Diameter	012692
Pedestal Shaft Assy w/ hole TA/2	013382
Handle	013475
Pedestal Shaft	013584
Head Sub Assy Mixer	019901
Ring Basic External Retaining	001538
Pulley V	003639
Drive Belt V	141897
Pin coupling	009253
Bearing Flanged	009442
Gasket	013355
Housing Bearing	013357
Bearing Ball	013358
Gear Involute (48) Teeth	013359
Gear Involute (18) Teeth	013360
Gear involute (72) Teeth	013361
Pulley	013364
Seal Springless	013366
Shaft Primary	013378
Shaft Secondary	013379
Shaft Pulley	013380
Plug	013381
Spacer 1 OD x 16GA Tubing x .062	013383
Spacer 1 OD x 16GA Tubing x .187	013384
Spacer 1 OD x 16GA x 1-1/4	013385
Key	013386
Motor	013491
Control DC Adjustable Speed, 115 VAC	013972
Label Wiring Diagram	047494
Switch Tilt Assy	048691
Switch Mercury	007517
Primary Agitator Assembly	019902
Secondary Agitator Assembly	019903


R.125
TYP.
MERCURY
SWITCH
NOTE:
SWITCH OPEN
WHEN AGITATOR
IS IN DOWN
POSITION.
P/N 047494 REV. D
6 5 4 3 2 1
3/4 H.P.
1/2 H.P.
1/3 H.P.
1/4 H.P.
MIN.
SPEED
MAX.
SPEED
INTERNAL
FUSE
CONTROLLER
A2 A1 F1 F2 L2 L1 GND
N
L1
115V AC
MOTOR
A-2
A-1
F-1
F-4
F-3
F-2
CONNECT AND TAPE
5.0
4.0

Service Log

Model No:	Purchased From:
Serial No:	Location:
Date Purchased:	Date Installed:
Purchase Order No:	For Service Call:

Date	Maintenance Performed	Performed By