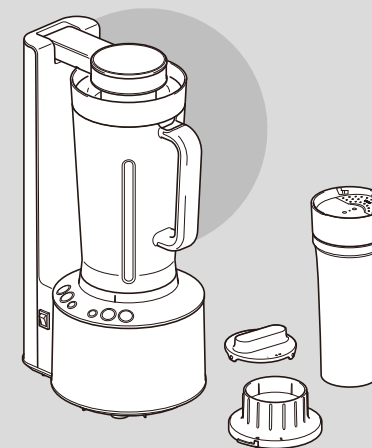


# Vacuum Blender

Product Number: TMV2000SEA

## Instruction Manual

Thank you for your purchase.  
Before using this product,  
please read this instruction  
manual and use the product  
correctly. After reading the  
manual, please keep it close  
at hand for easy reference.



### Table of Contents



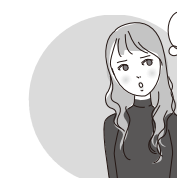
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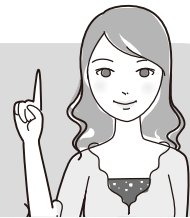
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## Safety Warnings

- Before using this product, please read these precautions and use the product correctly.
- The precautions shown below are provided to ensure safe product use and to prevent harm to the user and those nearby, as well as to prevent property damage. Therefore, the precautions should always be followed.
- The precautions are classified as follows.

### **Danger**

This description applies when it is assumed that the improper use of the product may cause death or serious injury and when the degree of urgency is high.

### **Warning**

This description applies when it is assumed that the improper use of the product may cause death or serious injury

### **Caution**

This description applies when it is assumed that the improper use of the product may cause injury or property damage.

#### Symbols



This symbol is intended to notify the user of a description regarding prohibited usage.



(In the case of the symbol at left, "Disassembly prohibited.")



This symbol is intended to notify the user of a description regarding mandatory actions.



(In the case of the symbol at left, "The power plug must be removed from the outlet.")



## Recipes

### Banana milkshake.

- 1, Milk .....200ml
- 2, Vanilla ice cream ..... 200g
- 3, Banana..... 300g
- 4, Ice cubes .....6 cubes  
(approx. 2.5 cm by 2.5 cm)

Peel the banana and cut into 3cm circles. Put the ingredients in order into the blender container and press the "VACUUM FRESH" button.  
\*Use a spoon to separate the ice cream into several scoops.

### Orange Whole Raw Smoothie.

- 1, Oranges.....600g (About 4)  
\*Chill the oranges completely.

Peel the oranges and remove the seeds. Cut into 3cm cubes. Put the ingredients into the blender container and press the "VACUUM FRESH" button.

### Banana and royal jelly smoothies.

- 1, Milk .....400ml
- 2, Banana..... 300g
- 3, Honey ..... 10ml
- 4, Royal jelly..... 10ml

Peel the banana and cut into 3cm circles. Put the ingredients in order into the blender container and press the "VACUUM FRESH" button.

## Safety Warnings

### Caution



Be sure to comply

Please ensure proper care of the cap after every use of the product.  
(Please see pp.29 - 32)

Otherwise, product failure may result.

Please plug and unplug the power cord only after confirming that the power is OFF.  
Otherwise, injury may result.

Please hold the power plug itself when you pull the cord out from the outlet.  
Otherwise, damage to the power plug may result.



Pulling out the power plug

Always unplug the power plug from the outlet after using.

Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

Otherwise, injury may result.



Prohibition

Please do not touch the cutter, as it is very sharp.  
Be careful when handling the sharp cutter blades, emptying the container and during cleaning.

Otherwise, injury may result.



Please do not place your finger or a metal spoon, etc., in the blender container.

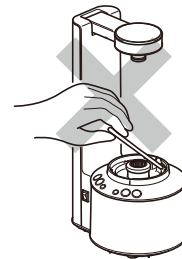
Doing so may cause an injury or a failure in the device.



Prohibition

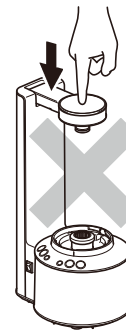
Please never directly push the safety switch or the safety switch pin with your finger, a rod, etc.

Doing so may cause injury or failure.



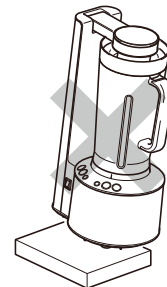
Please do not push the vacuumizing arm from above when the container unit does not have the cap in place.

Doing so may cause failure or an accident.



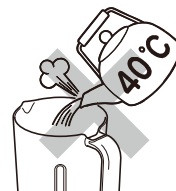
Please do not move the unit during operation.  
Otherwise, injury may result.

Please do not use the unit at a place that is unstable.  
Doing so may cause an injury or the breakage of the product.



Please do not put ingredients of a temperature higher than 40°C into the containers.

Doing so may cause injury due to the breakage of the container or the failure of the product.



## Maintenance

### Maintenance

Wash each part with a sponge using neutral detergent, and rinse it well with water or lukewarm water (lower than 40°C).

Water may enter between the exterior surface and the interior surface of the tumbler when they are not closed tightly or when the tumbler is soaked in water, etc.

In such cases, disassemble the exterior surface of the tumbler from the interior surface and allow both to dry thoroughly.



### Dishwasher/dryer usage

#### ★Dishwasher/dryer safe items

- Tumbler (exterior surface/interior surface/inner seal)

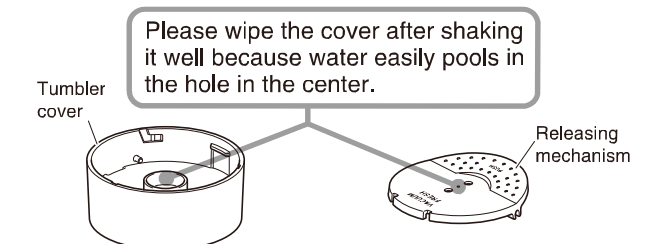
Disassemble the exterior surface from the interior surface, remove the seal, and wash in accordance with your dishwasher/dryer's manual.

Dishwasher/dryers with specifications exceeding 80°C cannot be used.

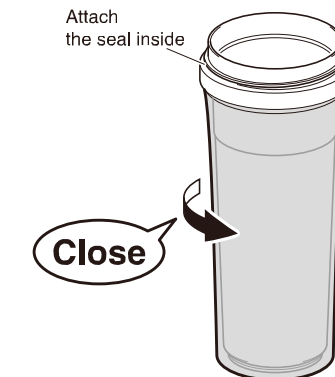
### Post-maintenance

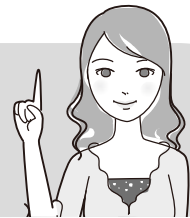
After performing maintenance, wipe all parts carefully, dry them sufficiently, and re-assemble them.

\*Remaining moisture might promote mold.



For the tumbler, attach the seal, and attach the interior surface to the exterior surface by closing tightly.

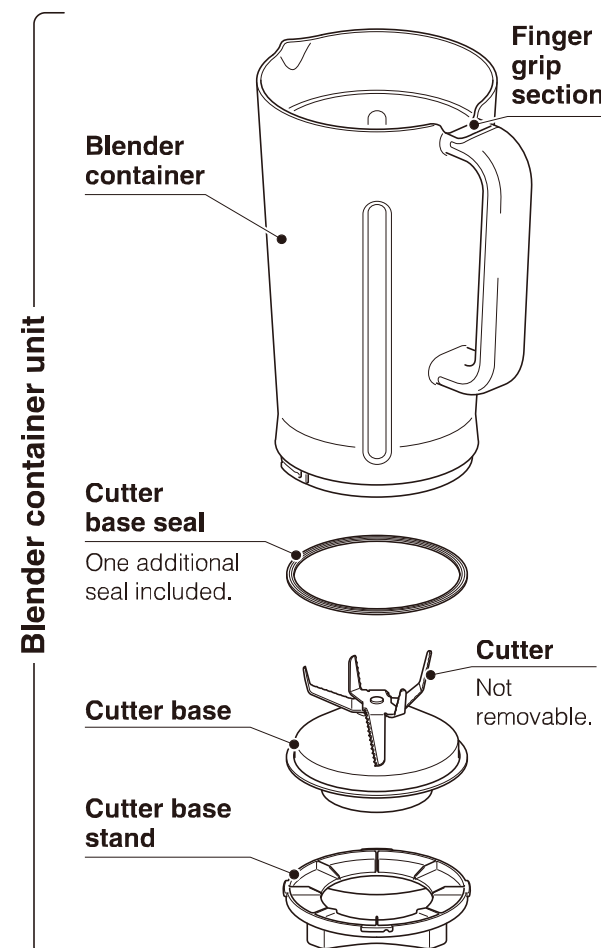
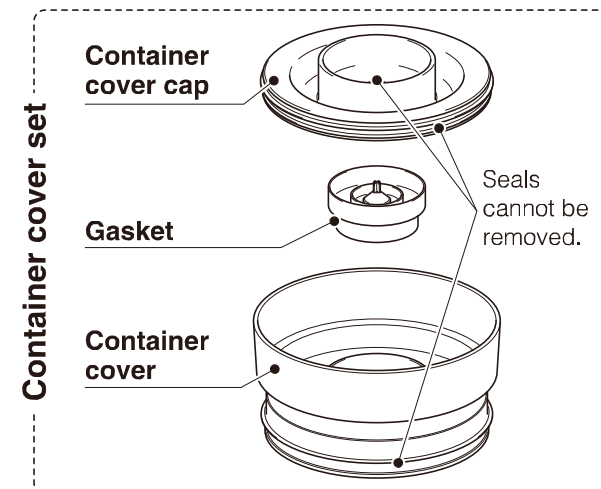




## Part names and functions

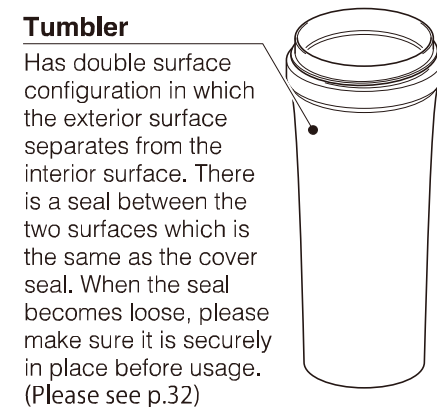
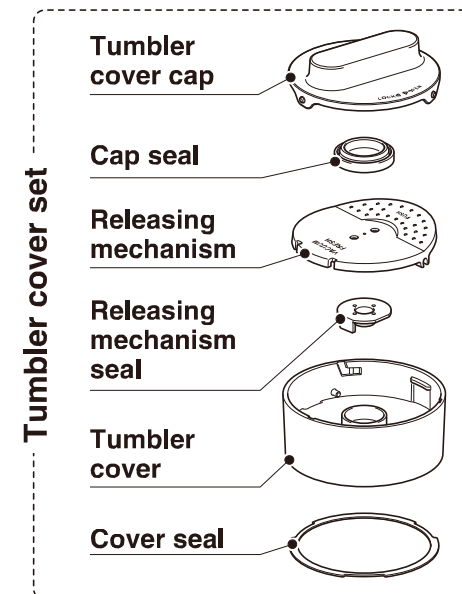
First, please check to see if the package has all the necessary parts and accessories.  
The seal material is already attached to the applicable parts.  
(Regarding how to remove the seals from the parts, please see p.29 and p.31)

### Container set

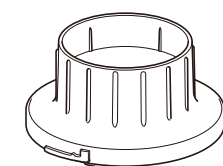


### Tumbler set

Two sets included.

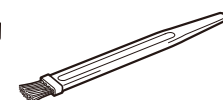


### Tumbler base



### Cleaning brush

Use for performing maintenance.



## Maintenance

### Dishwasher/dryer usage

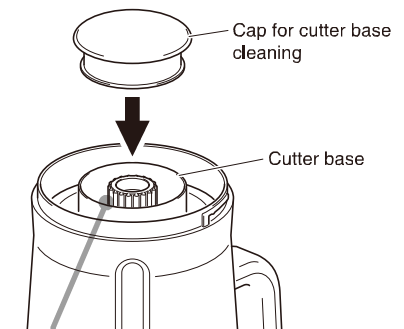
#### ★Dishwasher/dryer safe items

- Blender container
- Cutter base seal
- Cutter base

Wash in accordance with your dishwasher/dryer's manual.

**Dishwasher/dryers with specifications exceeding 80°C cannot be used.**

When using a dishwasher/dryer to clean the cutter base, attach the cap for cutter base cleaning to the center of the underside of the cutter base.

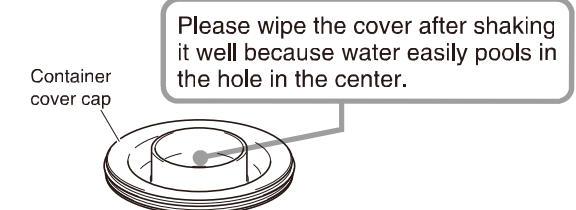


Attach the cap for cutter base cleaning while the cutter base is still on the blender container. Also, when removing the cap for cutter base cleaning, do so while being careful not to touch the cutter blades.

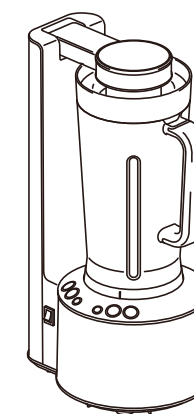
### Post-maintenance

- 1 After performing maintenance, wipe all parts carefully, dry them sufficiently, and re-assemble them.

\* Remaining moisture might promote rust or mold.



- 2 Mount the container set on the main body, and store it in a place where it is not exposed to direct sunlight, with adequate ventilation ensured.





## Before using the product

### About the vacuum blender

Traditional blenders allow a lot of air to mix in with the ingredients during blending, and for recipes where processing/blending is involved, such as smoothies\*, food can become oxidized.

On the other hand, vacuum blenders can retard the process of oxidization by controlling incipient oxidization through vacuumization before blending the ingredients.

It is also possible to transport and store substances made with the vacuum blending function, while suppressing oxidization and maintaining freshness, by using the tumbler for vacuum storage of such substances.

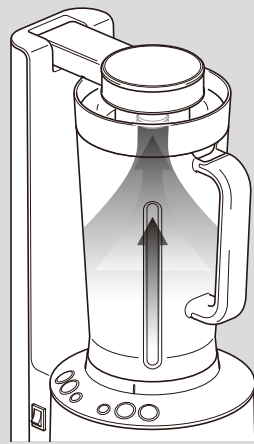
\* There is no anti-bacterial effect with the vacuum storage feature, so carrying the tumbler for prolonged periods should be avoided.

### Vacuum blending

The blender container undergoes internal decompression to achieve a vacuumized state, processes food automatically, and then stops.

#### Internal Decompression of the Blender Container

Air in the container is vacuumed out through the vacuumizing arm.



#### Automatic processing

Pulsing operation (5 times)  
Continuous operation (duration set with timer)

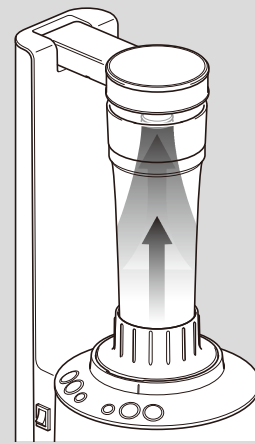
#### Automatic stop

### Vacuum Storage

The tumbler undergoes internal decompression to achieve a vacuumized state, and then stops automatically.

#### Internal Decompression of the Tumbler

Air in the tumbler is vacuumed out through the vacuumizing arm.



#### Automatic stop

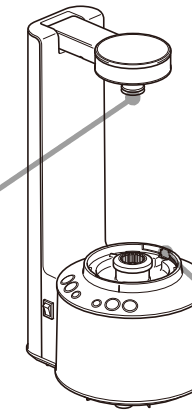
## Maintenance

### Maintenance procedures for the main body

Squeeze out a soft cloth soaked in soapy water or a neutral detergent diluted with water and wipe down the main body.

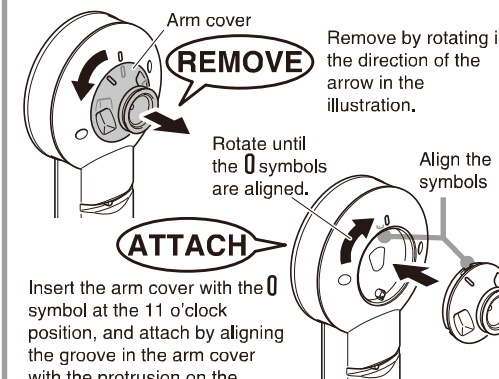
#### No moisture

Please be careful not to get the main body wet because it cannot be washed with water. Otherwise, failure may occur.



Wipe down the suction port with a well-squeezed damp cloth, without using detergent.  
\* Ensure that no fibers from the cloth are left behind.

The arm cover may be removed and washed with water when there is an Ingredient Error and it is suspected that ingredients were suctioned, or when soiling is a concern.

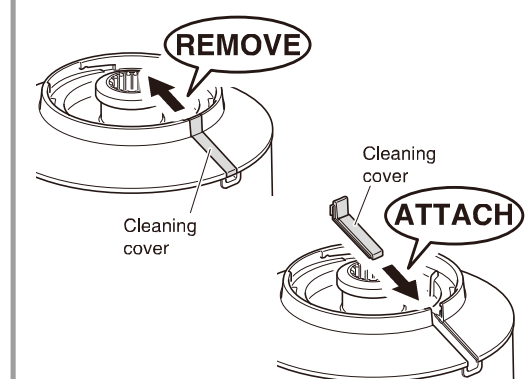


#### Caution

After cleaning, attach to the main body after absorbing any moisture well and allowing to dry completely.

The blender is designed so that any liquids spilled on the area where the blender container, etc., is mounted flow out. When this area gets soiled, remove the cleaning cover by sliding it out as illustrated, and wipe off the soiled area.

Be sure to reattach the cleaning cover after cleaning.



#### Avoid water exposure

Do not wash under running water, etc.  
Failure may occur if water enters the main body.

### Maintenance procedures for the tumbler base

Either wipe down with a squeezed-out soft cloth soaked in soapy water or a neutral detergent diluted with water, or clean with sponge using neutral detergent, and rinse well.







## Using the blender

### Unusable ingredients (causes of failure)

- ★ **Ingredients with a temperature higher than 40°C**
- ★ **Meat or fish**
- ★ **Flour such as wheat flour**
- ★ **Hard or dry ingredients**
  - Frozen food (excluding fruit)
  - Commercially available ice
  - Dried bonito or dried soybeans
  - Dried fruit, etc.
- ★ **Sticky ingredients**
- ★ **Powdered foodstuffs (Please see p.10)**
  - \* In the case of using the vacuum blending function

The blender should not be used for mincing ingredients, blending ingredients with little moisture, kneading, or preparing paste-like food (e.g. hamburger meat, dumpling stuffing, liquid diet foods, etc.), etc. Doing so may cause failure.

In addition, depending on the combination of ingredients or amount of moisture, the operation may be halted, in order to prevent failure. In such case, please handle the device following the procedure shown on pp.25 - 26.

### Preparation of ingredients

#### ★Fruit

Thick-peel fruit should be peeled, cored, or seeded, and cut into sizes of 3 cm by 3 cm.  
Bananas should be cut into round slices with a thickness of about 3 cm.



#### ★Citrus fruit

These should be peeled, separated into sections, and seeded.



#### ★Warm ingredients

These should be cooled down to below 40°C.

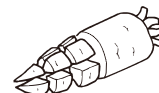


#### ★Ice

Prepare ice cubes of about 2.5 cm by 2.5 cm using a standard ice cube tray.  
\* The number of ice cubes that can be used at one time is ten or less.

#### ★Hard ingredients such as carrots

Cut into 3 cm by 3 cm pieces.



#### ★Leafy vegetables, such as spinach

The stems should be cut off, and the leaves should be cut into pieces with a width of about 3 cm.  
When you want to use more than the normal amount, the pieces should be cut smaller.



#### ★Frozen fruit

They should be cut smaller than 3 cm by 3 cm, and should be frozen.  
\* Items which have frozen together in clumps should first be broken apart before being added.

## About error notification

- 2 Turn the power switch OFF, and pull out the power plug from the outlet.
- 3 Remove the container set/tumbler set from the main body. (Please see p. 16 and p. 23)
- 4 Check the following causes and respond accordingly.



### When the Ingredient Error Lamp is illuminated

Please address the issue after transferring anything inside of the blender container to another container first.



#### Items to check

- Are you using too many ingredients?
- Are you using ingredients that are actually unusable?
- Are you using any hard-to-blend ingredients (due to overly large size), or is the liquid dilution too low, etc.?
- Are there ingredients stuck between the cutter parts?
- Have any ingredients been suctioned into the arm cover?

#### Handling method

- Please reduce the ingredients used and comply with the operating capacity of the blender container. (Please see p. 12)
- Please remove any unusable ingredients. (Please see p. 9)
- Please cut the ingredients into smaller pieces.
- Please add liquid, such as water.
- Remove the cutter base (please see p.29), and remove any ingredients that are stuck in the cutter using a long utensil, etc.
- Clean the arm cover. (Please see p. 28)



### When the Temperature Error Lamp is blinking

#### Items to check

- Has the blender been used continuously for a long period of time?

#### Handling method

- Allow 30 minutes or more of downtime.  
\* Please adhere to the runtime limitations.

## Using the blender

When you use the blender for the first time or when using it after it has been stored for a while, please wash all parts other than the main body before use. (Please see pp.29 - 30)

### Assembling the blender container unit

#### Please note:

- The gasket must be attached.  
Be sure to remember to attach the gasket, as it is an important part for preventing failures.

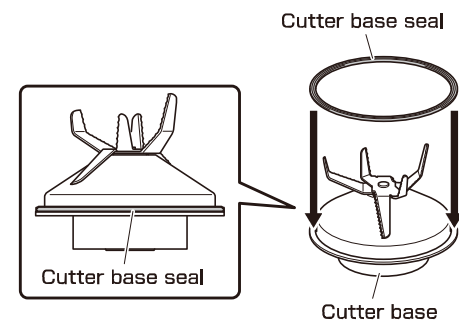


#### 1 Assemble the blender container unit.

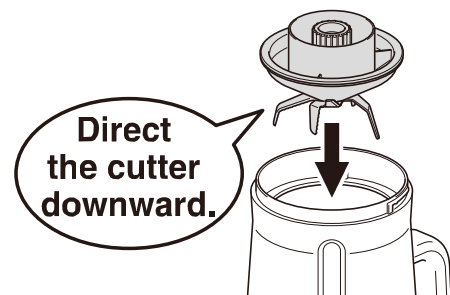
- (1) Attach the cutter base seal to the cutter base.



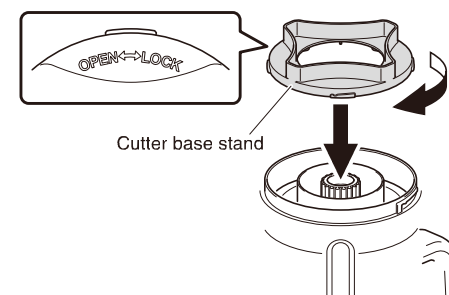
Properly attach the seal.  
If not properly attached,  
ingredients may leak.



- (2) Place cutter base on the bottom of the upside-down blender container, as shown in the illustration.



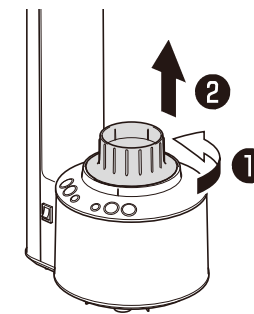
- (3) Put the cutter base stand on, and attach it by rotating it in the direction of the arrow in the illustration.



**Point to note:**  
Rotate until it stops.

## Using the vacuum storage function

- (3) Rotate the tumbler base in the direction of the arrow in the illustration to remove it from the main body.

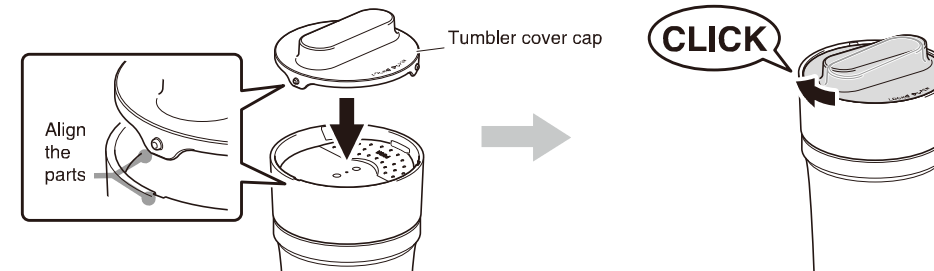


- 6** When not using the blender again successively, turn off the power by pressing the power switch, and pull out the power plug from the outlet.

#### 7 Attach the tumbler cover cap.

- (1) Align the protrusions on the tumbler cover cap with the grooves on the tumbler cover.

- (2) Rotate the tumbler cover cap in the direction of the arrow in the illustration.

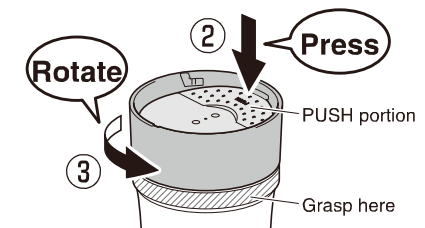
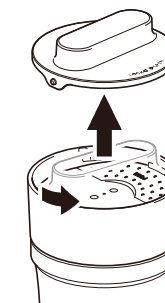


**A tumbler which has undergone vacuum storage is decompressed internally. Follow the below procedures to remove the tumbler cover to drink from the tumbler.**

- (1) Remove the tumbler cover cap by rotating in the direction of the arrow in the illustration.

- (2) Press the PUSH portion of the releasing mechanism. (no longer vacuumized)

- (3) Grasp the tumbler at the top and remove the tumbler cover by rotating in the direction of the arrow in the illustration.



\* Be sure to securely attach the tumbler cover after drinking from the tumbler. If not, substances such as smoothies may leak from the tumbler.

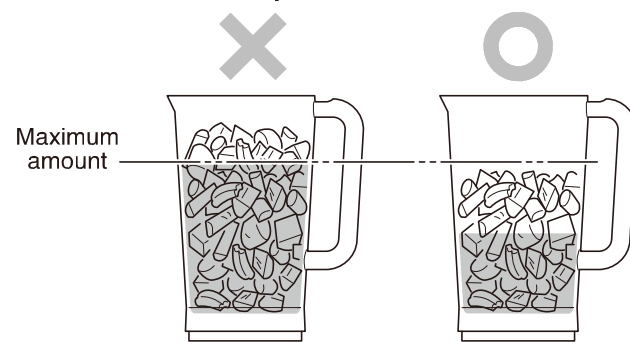
## Using the blender

### Using the vacuum blending function

This is an automatic setting for processing while retarding oxidization, by vacuumizing\* the blender container interior.

#### Please note:

- Please assemble each part correctly and attach the blender cover firmly. Otherwise, a failure or error may occur.
  - You must use the blender with an amount of ingredients that is less than the maximum amount. (Please see p.12)
- Please view the container from the side, and when the ingredients exceed the line, remove some with long utensil, etc., instead of pushing it down.



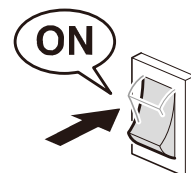
### 1 Add ingredients to the assembled blender container unit and cover it securely. (Please see pp. 11 - 12)



Clean the container cover set with each use, and utilize in a clean and dry state.  
Reusing the cover when it has ingredients or moisture on it may cause a failure.

### 2 Insert the power plug into the outlet, and then turn ON the power by pushing the power switch.

- The illumination lamp illuminates, and the timer is displayed.

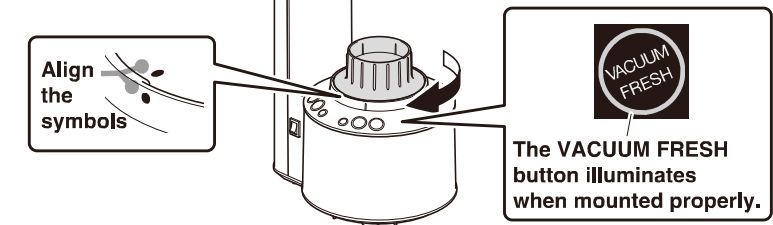


## Using the vacuum storage function

\* Vacuum: A state of pressure that is lower than atmospheric pressure

- (2) Mount the tumbler base by rotating it in the direction of the arrow in the illustration.

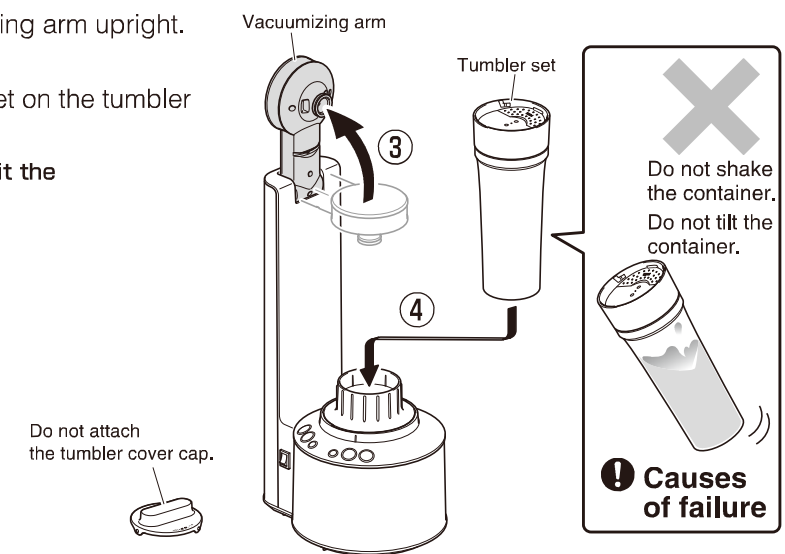
- Rotate until the ○ symbol on the tumbler base is aligned with the ○ symbol on the main body.



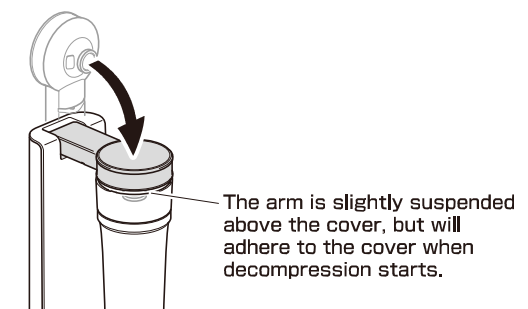
- (3) Stand the vacuumizing arm upright.

- (4) Place the tumbler set on the tumbler base.

- \* Be careful not to hit the vacuumizing arm.



- (5) Push down the vacuumizing arm.

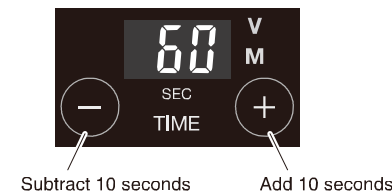




## Using the blender

### 4 Set the processing time by pressing the timer setting buttons.

- Timer may be set from 10 seconds to 120 seconds, in 10-second increments.
- The timer is set to 60 seconds at the first use, and from the second use is automatically set to the previous setting.



### 5 Press the VACUUM FRESH button.

Vacuumizes the blender container by removing air inside of it. (Vacuumization is complete when all of the vacuumization meter lights illuminate.)

Emits a tone of three beeps, and then runs intermittently five times to blend the ingredients.

Stirs in a continuous operation until the timer counts down to zero.

**Stops automatically.**

- To stop the operation mid-process, press the CANCEL/UNLOCK button. The blender is paused when the button is pressed once, and the vacuumizing arm separates when the button is pressed twice. (The timer is reset when the vacuumizing arm separates.)

#### Resuming operations after pausing

If operations were stopped mid-process of air being removed from the inside of the blender container: Press the VACUUM FRESH button (illuminated).

If operations were stopped after processing started, with the cutter rotating: Press the MIX button.

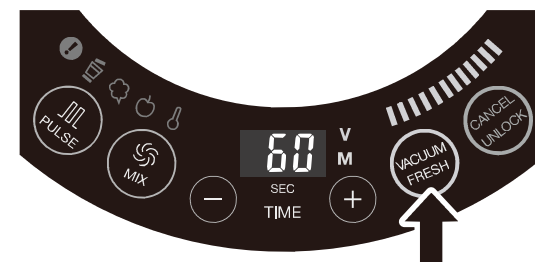
**This product stops operation automatically with warning beeps and lamps illuminating when it detects an error.**

**When an error occurs, please handle it following the procedures on pp. 25 - 26 to prevent injury or failure.**

#### Point to note:

In the event that further blending is desired after processing, set the timer and use the PULSE button or the MIX button to continue processing. (Please see p. 17)

\* After the CANCEL/UNLOCK button has been pressed and the vacuumizing arm has separated, air enters the inside of the blender container and it is no longer vacuumized. To reprocess using the vacuum blending function, be sure to do so after cleaning the container cover set and returning the container cover set to a clean and dry state.

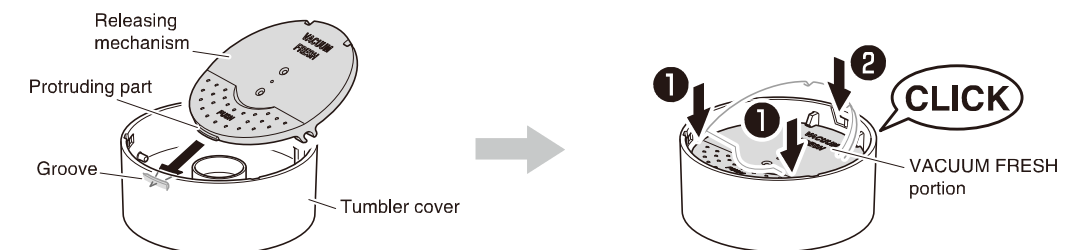


## Using the vacuum storage function

### 2 Attach the releasing mechanism to the tumbler cover.

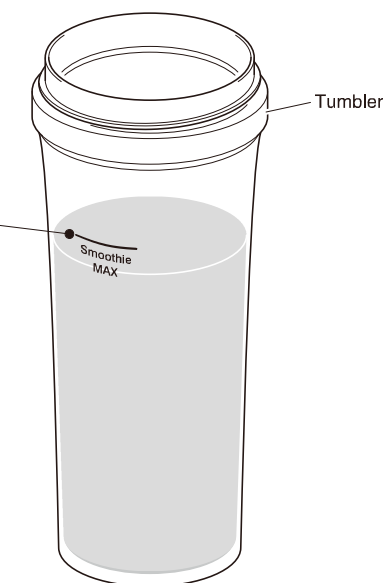
(1) Insert the releasing mechanism such that the protruding part on the PUSH portion side of the releasing mechanism is fitted under the protruding part inside of the tumbler cover.

(2) Push down the other side and insert it by firmly pressing both sides of ① first → then on the VACUUM FRESH portion ②.



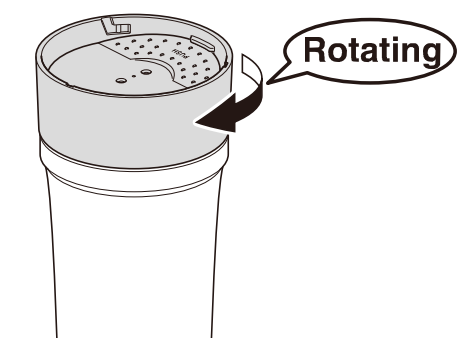
### 3 Smoothies and other substances made using the vacuum blending function should be poured slowly into the tumbler, so as not to produce bubbles.

Maximum amount (400 ml)



### 4 With the tumbler standing upright, attach the cover by rotating in the direction of the arrow in the illustration.

- The tumbler cover cap is not attached yet.



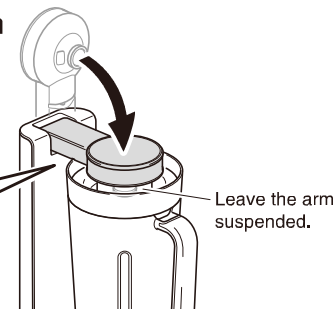
## Using the blender

### Using the blending function

- 1 Turn on the power and mount the container set on the main body. (Please see procedures 1 - 3 on pp. 13 - 14)

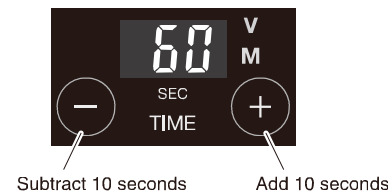
\* Regarding the ingredients, please follow the description on pp. 11 - 12

Be sure to set the vacuumizing arm.



- 2 Set the processing time by pressing the timer setting buttons.

- Timer may be set from 10 seconds to 120 seconds, in 10-second increments.
- The timer is set to 60 seconds at the first use, and from the second use is automatically set to the previous setting.

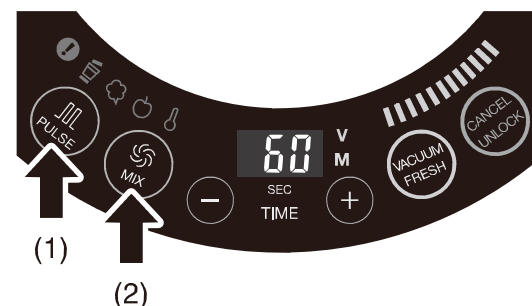


- 3 Processing.

- (1) Press the PULSE button several times for approximately 1 second each time.

- (2) Once the ingredients have started to become mixed, press the MIX button.

- To stop the operation mid-process, press the CANCEL/UNLOCK button.



- 4 Remove the container set from the main body. (Please see procedure 6 on p. 16)



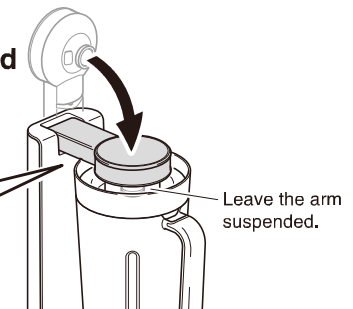
Please do not apply the vacuum storage function to what has been processed using the blending function.  
Or, please do not process the items again using the vacuum blending function.  
Oxidization cannot be retarded because air is already blended into the mix.  
In addition, air that is mixed in during the normal blending process expands when air is suctioned in the vacuumization process, causing liquids or other substances to be suctioned into the main body, and potentially causing failures in the product.

## Using the blender

### Making crushed ice

- 1 Turn on the power and mount the container set, containing (up to 10) ice cubes made in a standard ice cube tray, on the main body. (Please see procedures 1 - 3 on pp. 13 - 14)

Be sure to set the vacuumizing arm.



- 2 Press the PULSE button for approximately 1 second each time, until ice is crushed to the desired consistency.



- 3 Separate the container set from the main body (please see procedure 6 on p. 16), and extract the ice using a long utensil, etc.

#### Point to note:

When making crushed ice, be sure that the blender container is dry and that the ice is hard.  
When making ice repeatedly, wipe off any moisture inside of the container well before each use.  
Ice cannot be crushed well when the blender container is damp or the ice is not hard.



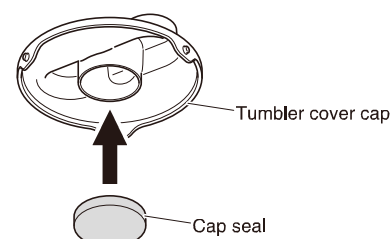
## Using the vacuum storage function

When using for the first time or after a period of non-use, wash the tumbler set before using it. (Please see pp. 31 - 32)

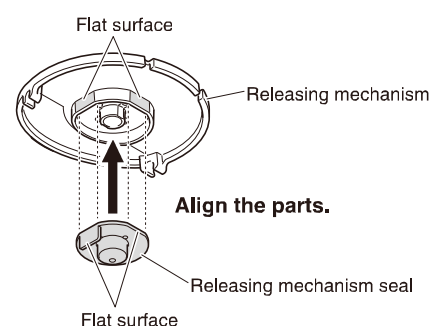
### Assembling the smoothie container unit

#### 1 Attach each seal.

- (1) Attach the cap seal to the center of the underside of the tumbler cover cap.

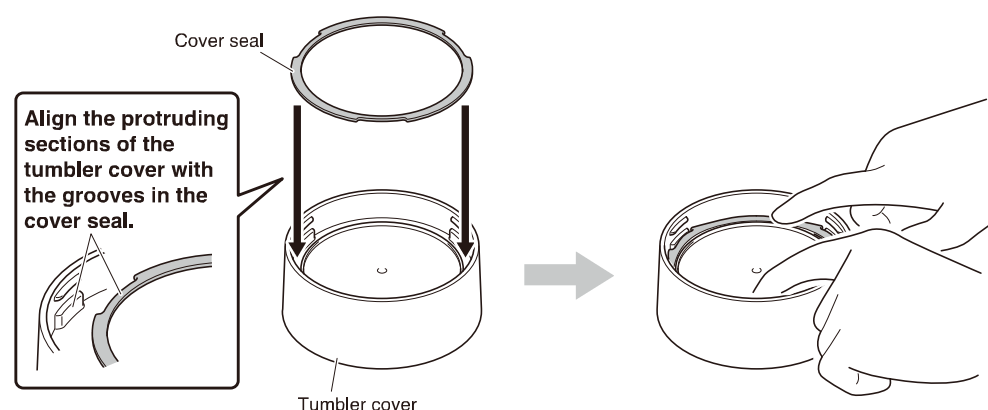


- (2) Attach the releasing mechanism seal to the center of the underside of the releasing mechanism.



- (3) Fit the cover seal into the groove in the underside of the tumbler cover.

- The cover seals are the same on both sides.



#### Point to note:

Fit the seal securely so that it does not jut out.

## Using the blender

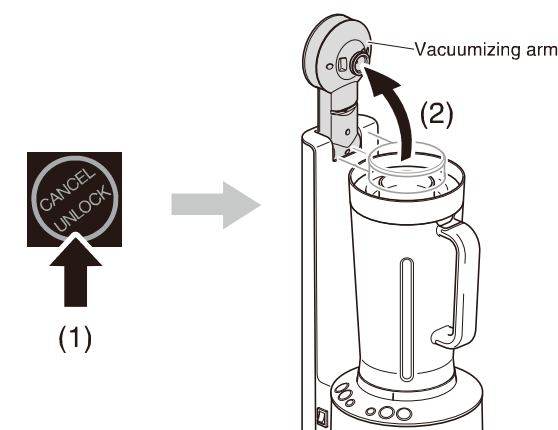
\* Vacuum: A state of pressure that is lower than atmospheric pressure

#### 6 Remove the container set from the main body.

- (1) Press the CANCEL/UNLOCK button.

- (2) After confirming that the vacuumizing arm has separated slightly, stand the vacuumizing arm upright.

\* Do not force the vacuumizing arm apart from the cover.

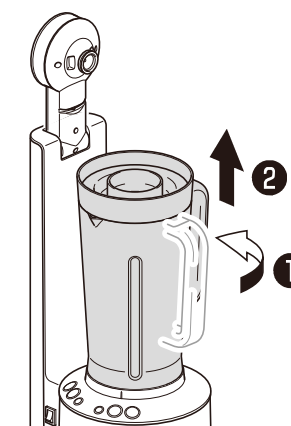


- (3) Rotate the container set in the direction of the arrow in the illustration to remove it from the main body.

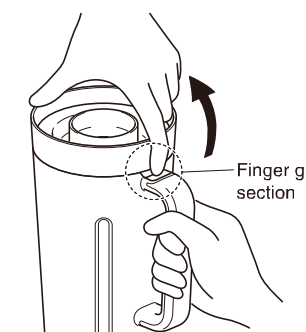
\* Be careful not to hit the vacuumizing arm.

⇒ Please see p.19 for vacuum storage of smoothies and other substances made with the blender.

- Substances cannot be stored in the blender container.



When removing the cover, place the blender container on a stable surface and remove the cover from the finger grip section on top of the handle, while firmly holding the blender container.



#### 7 When not using the blender again successively, turn off the power by pressing the power switch, and pull out the power plug from the outlet.

## Using the vacuum storage function

### Using the vacuum storage function

This function is used for the later storage of smoothies, etc., already made using the vacuum blending function.

Freshness can be maintained since substances are stored by vacuumizing\* the tumbler internally.

\* This has no anti-bacterial effect. You must store the smoothie in a refrigerator. Depending on the ingredient combination, the food may separate during storage.

#### Please note:

- Please do not store the container in a freezer. Otherwise, container deformation or damage may occur.
- Please do not apply the vacuum storage function to what has not been processed with the vacuum blending function. Otherwise, a failure may occur.
- Be sure that smoothies and other substances do not get onto the tumbler cover before performing vacuum storage. Be careful not to shake or tilt the tumbler as it can cause failure.

### 1 Add smoothies, etc., to the tumbler, and cover securely. (Please see pp. 19 - 20)

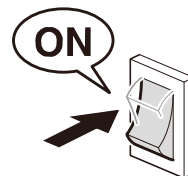


In the event that the cover is opened (the releasing mechanism is pressed and air enters), and the tumbler contents need to undergo vacuum storage again, the cover set must be cleaned.

Using the cover when it has a smoothie or other substance on it may cause a failure.

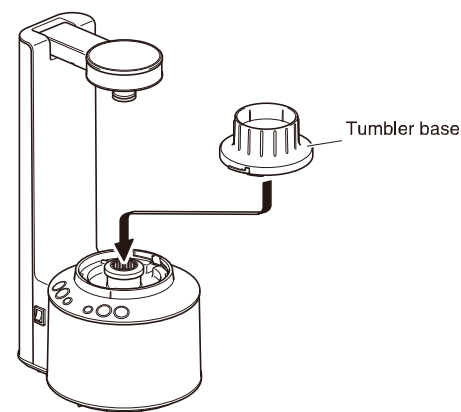
### 2 Insert the power plug into the outlet, and then turn ON the power by pushing the power switch.

- The illumination lamp illuminates, and the timer is displayed.



### 3 Mount on the main body.

(1) Place the tumbler base on the main body.



## Using the blender

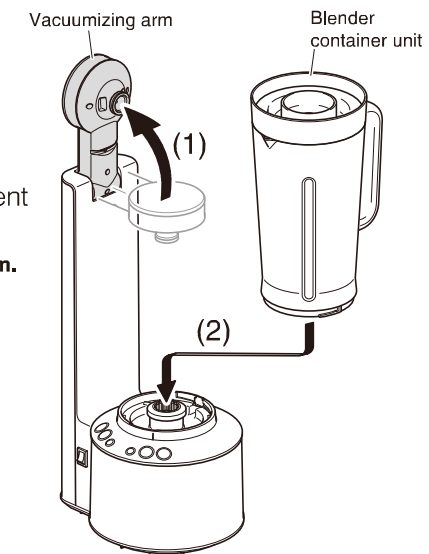
\* Vacuum: A state of pressure that is lower than atmospheric pressure

### 3 Mount the container set on the main body.

(1) Stand the vacuumizing arm upright.

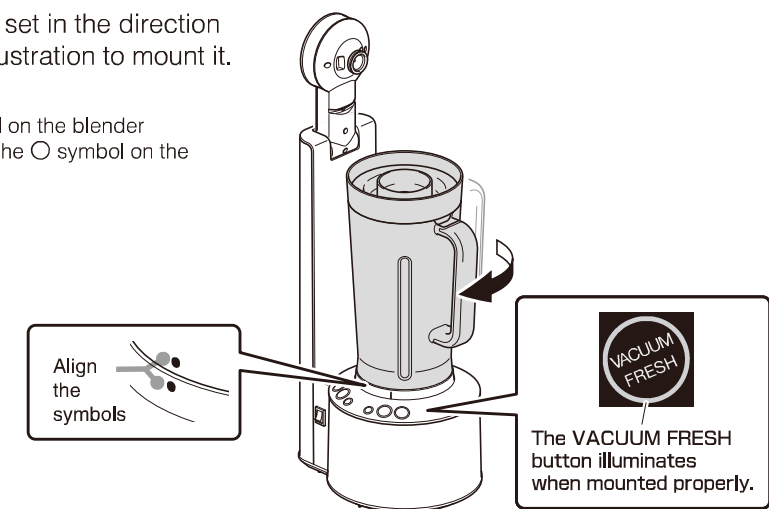
(2) Place the blender container unit on the main body while matching both attachment guides.

\* Please be careful not to hit the vacuumizing arm.

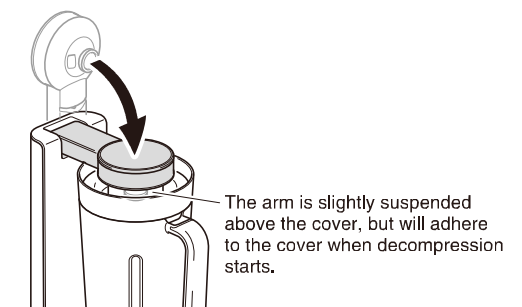


(3) Rotate the container set in the direction of the arrow in the illustration to mount it.

- Rotate until the ○ symbol on the blender container is aligned with the ○ symbol on the main body.



(4) Push down the vacuumizing arm.



## Using the vacuum storage function

### 4 Press the VACUUM FRESH button.

Vacuums the tumbler by removing air inside of it.  
(Vacuumization is complete when all of the vacuumization meter lights illuminate.)

Stops automatically and the vacuumizing arm separates.

- To stop the operation mid-process, press the CANCEL/UNLOCK button. The blender is paused when the button is pressed once, and the vacuumizing arm separates when the button is pressed twice. Press the VACUUM FRESH button (illuminated) to restart operations.

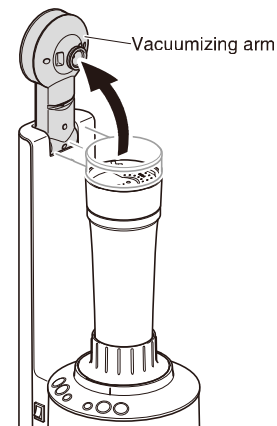
**This product stops operation automatically with warning beeps and lamps illuminating when it detects an error.**  
**When an error occurs, please handle it following the procedures on pp. 25 - 26 to prevent injury or failure.**



### 5 Remove the tumbler set from the main body.

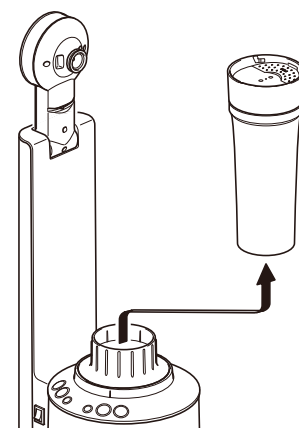
- After confirming that the vacuumizing arm has separated slightly, stand the vacuumizing arm upright.

**\* Do not force the vacuumizing arm apart from the cover.**



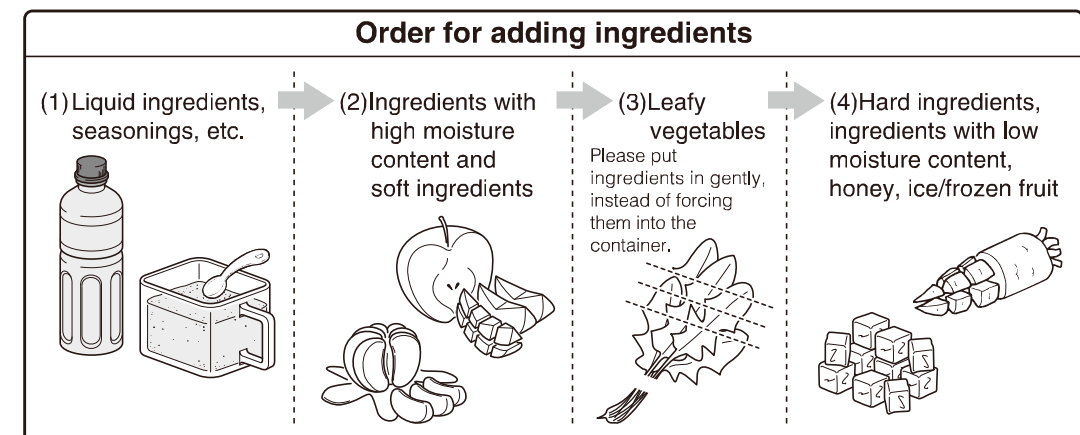
- Remove the tumbler set.

**\* Be careful not to hit the vacuumizing arm.**



## Using the blender

### 2 Add the prepared ingredients (please see p. 9) to the blender container unit.



#### Maximum amount (1,500 ml)

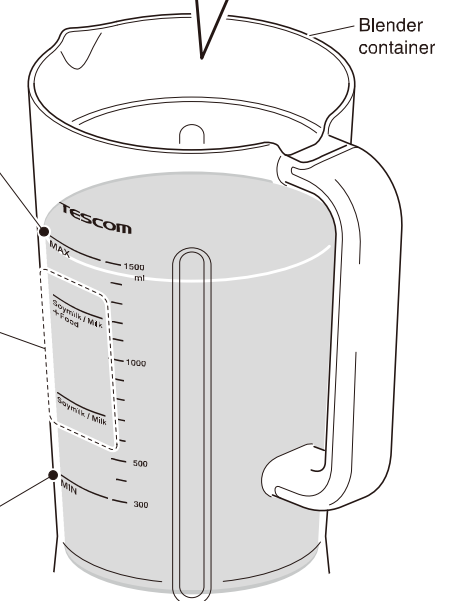
The amount of ingredients should not exceed this line.

#### When you use the vacuum blending function with soymilk, milk, dairy, or powder solutions:

- Add milk, soymilk, etc. without exceeding the "Soymilk/Milk" line.
- Add other ingredients without exceeding the "Soymilk/Milk + Food" line.

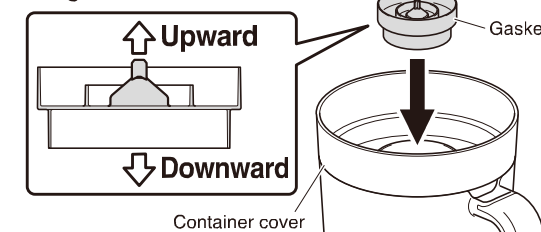
#### Minimum amount (300 ml)

The amount of ingredients should not fall below this line.

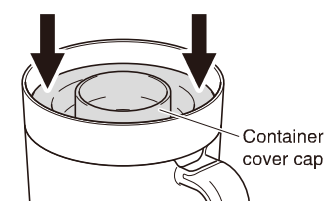


### 3 Cover it securely.

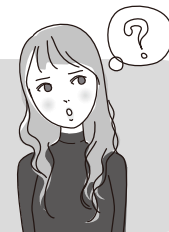
- Attach the container cover, and place the gasket in the middle.



- Press down on the container cover cap to securely attach it.



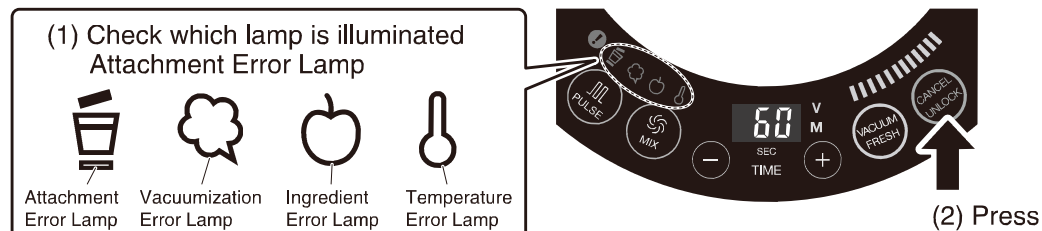




## About error notification

This product stops operation automatically with warning beeps and lamps illuminating when it detects an error.  
Please handle it following the procedures below to prevent injury or failure.

- 1 (1) Check which lamp is illuminated
- (2) Cancel the error notification by pressing the CANCEL/UNLOCK button



### When the Attachment Error Lamp is illuminated

Items to check		Handling method
Processing Storage	Has the vacuumizing arm been set?	<ul style="list-style-type: none"> <li>Please set the vacuumizing arm, even when the vacuum function is not being used.</li> </ul>
	Is the container set/tumbler base properly attached to the main body?	<ul style="list-style-type: none"> <li>Please check if it is properly attached to the main body and if the VACUUM FRESH button is illuminated. (Please see p. 14 and p. 22)</li> </ul>



### When the Vacuumization Error Lamp is illuminated

Items to check		Handling method
Processing Storage	Is the cover securely attached?	<ul style="list-style-type: none"> <li>Please cover securely, so that no gaps are generated between parts.</li> </ul>
	Are there any bubbles or ingredients on the container cover/tumbler cover?	<ul style="list-style-type: none"> <li>Clean the cover. (Please see pp. 29 - 30)</li> <li>Get rid of any bubbles inside of the blender container/tumbler.</li> </ul>
	Is each cover set properly assembled?	<ul style="list-style-type: none"> <li>Check if the attachment of any parts or seals has been forgotten, and if there are any assembly mistakes.</li> </ul>
	Is the cutter base properly assembled?	<ul style="list-style-type: none"> <li>The cutter base seal must be attached.</li> <li>Rotate the cutter base stand so that it is securely tightened.</li> </ul>

## Using the blender

### Advice on processing

Preparing without adding water or other liquids

To prevent the unit from going idle liquids such as water are necessary, but when ingredients themselves provide enough moisture you can perform processing without any liquid.

#### Point to note:

- (1) Please use soft and moist ingredients as a base (those from which you can make juice by simply crushing them with your hands).  
**Examples:** Citrus fruit, tomatoes, watermelons, grapes, melons, kiwis, etc.  
**Ingredients not suitable as a base:** Pineapples, apples, etc.
- (2) Please use a base ingredient of more than half (in weight) the total amount.
- (3) Put the ingredients into the blender container in the order of base ingredient, leafy vegetables, ingredients with little moisture, and ice or frozen fruit, etc.

Using commercially produced juices instead of water

Commercially produced juices may be used.  
However, since milk-based beverages bubble easily, when processing such beverages using the vacuum blending function, the maximum amounts used for milk and soy milk should be used. (Please see p. 12)

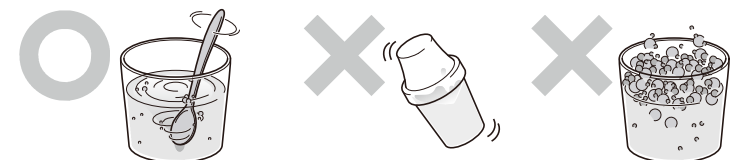
Making soup

When you use boiled potatoes, you should add adequate liquid because sticking will occur during processing. Please add liquid at an amount more than 1.5 times (in weight) the solid. When the sticking is too strong, the blender may stop due to an error. In such cases, please follow the procedures shown on pp. 25 - 26.

Using powdered ingredients (cocoa powder, roasted soybean flour, powdered sugar, protein powders, etc.)

When you use these with the vacuum blending function, they should previously be mixed with liquid and dissolved completely in a separate container, and then, they should be processed within the same maximum amount as for milk or soymilk. (Please see p.12.)

\* Please do not put materials mixed by shaking because that may cause a failure due to the suction of bubbles.



Powdered ingredients that are hard to dissolve completely should be blended in a separate container after being processed or should be processed using the blending function (p.17).

Use of the vacuum blending function may cause a failure because lumps of flour or flour remaining without being dissolved may burst in the container during decompression and suctioned into the main body with air.



# Maintenance

Please never forget to turn OFF the power and pull out the power plug from the outlet before you begin product maintenance.  
Please be sure to follow maintenance procedures. Otherwise, failures in the product may occur.

## Please note:

- Please do not use benzine, thinner, metal scrubbing brushes, polishing powder, or chemical-containing cloths for cleaning the product.
- Please be careful not to lose seals, etc.
- Please do not use alcohol or alcoholic disinfectants, etc., as they may cause deterioration or breakage.

## Before product maintenance

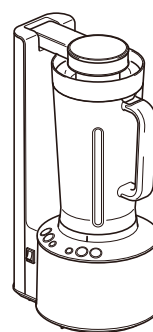
When the product is heavily soiled, please perform primary washing following the procedures below.

1

Following procedures 1 - 3 on pp.13 - 14,

attach the blender container unit containing water or lukewarm water (lower than 40°C), i.e., about a third of the container, using neutral kitchen detergent, i.e.,

several drops to the main body. Then, turn ON the power.

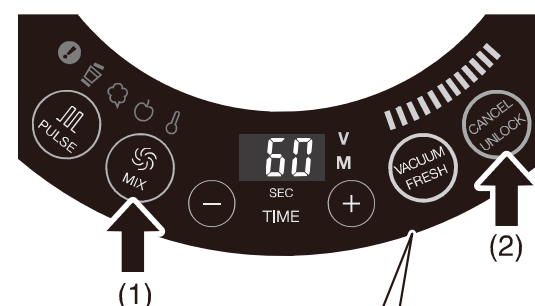


2

(1) Press the MIX button and allow the blender to run for a few seconds.

(2) Stop the blender by pressing the CANCEL/UNLOCK button.

- Please adjust the operating time depending on the degree of soiling.



### Failure warning:

Never use the VACUUM FRESH button when performing primary washing. Otherwise, failure may occur.

3

Remove the container set from the main body after the cutter has fully stopped rotating. (Please see p. 16)

4

Turn off the power by pressing the power switch, and pull out the power plug from the outlet.

5

Dismount the cover, discard the water (or the lukewarm water), rinse the container lightly with water, disassemble the product, and ensure the care of each part.

## Before using the product

\* Vacuum: A state of pressure that is lower than atmospheric pressure

## Please note:

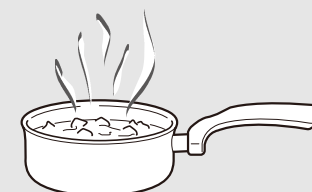
If foreign matter is sucked into the main body, a failure may occur.  
Please use the product by complying with the following instructions.

### Potential foreign matter sucked into the main body

**Powdered items (roasted soybean flour, cocoa powder, powdered sugar, protein, etc.)**



**Steam**



**Liquid material attached to the cover, etc.**



**Air bubbles and bubbles from mixed ingredients**

- Ingredients that contain a lot of air, such as ice cream, apples, etc.
- Ingredients in which bubbles easily expand, such as milk, soy milk, dairy products, etc.
- Ingredients containing leavening agents

### To prevent failures

- Please use the ingredients after being processed using the blending function or after being dissolved completely. Please see p.10 for details.

- Please use ingredients that have cooled down to at least below 40°C.

- Check the cover sets before each use, and clean the underside of the container cover/tumbler cover if any liquids or other substances are present.

1. Verify the maximum amounts stipulated on p. 12 and p. 20 for the blender container and tumbler, respectively, and keep usage within the capacity of each.
2. When transferring substances, such as smoothies, into the tumbler, gently pour the substance so as not to produce bubbles.

When the blender container and tumbler are decompressed internally, bubbles are sometimes produced, as air contained within ingredients may rise up as bubbles.

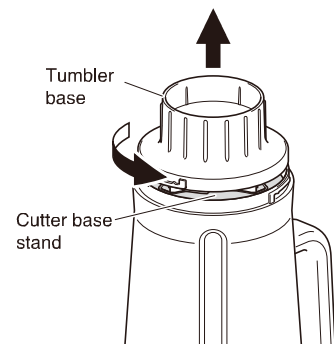
An amount less than the maximum amount (prescribed on p.12 and p.20) usually causes no problem. However, when bubbles are about to reach the cover, please push the cancel unlock button and stop the operation. Please process ingredients blended halfway by using the blending function. (Please see p.17)

## Maintenance

### Maintenance procedures for the container set

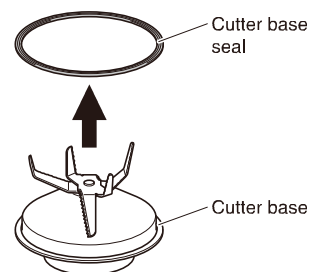
#### How to remove each part

- (1) Place the tumbler base on the bottom of the upside-down blender container, and remove the cutter base stand by rotating the tumbler base in the direction of the arrow in the illustration.



- The tumbler base may also be used to attach the cutter base stand.

- (2) Remove the cutter base seal from the cutter base. (Sometimes the cutter base seal shifts, being attached instead to the blender container.)

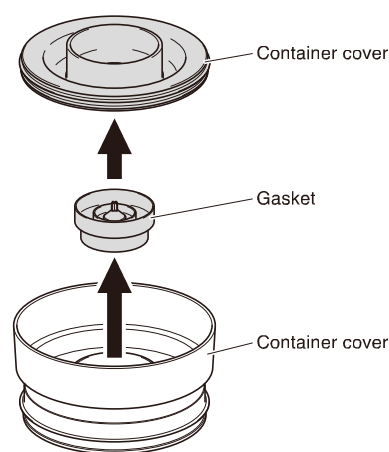


**⚠ Fear of injury**

Please be careful not to touch the blade.

- (3) Remove the container cover cap from the container cover, and remove the gasket.

\* The container cover/container cover cap seals are not removable.

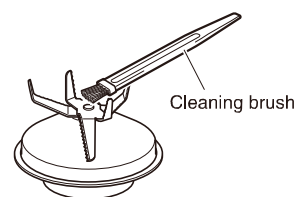


#### Maintenance

Wash each part with a sponge using neutral detergent, and rinse it well with water or lukewarm water (lower than 40°C).  
When cleaning the cutter base, use the included cleaning brush to avoid directly touching the cutter.

**⚠ Submerging prohibited**

Do not soak the cutter base in water. Doing so may cause failure, as it is not fully waterproof.



## Part names and functions

The specifications of the product and its parts are subject to change without notice.

### Main body

#### Vacuumizing arm

#### Illumination lamp

Illuminates white light when the power is turned on, and illuminates blue light when the blender container/tumbler start to be vacuumized internally.

#### Main body

#### Power switch

When 30 minutes has passed since the last usage, all lights go off and the device enters sleep mode. Press the CANCEL/UNLOCK button to resume operations.

#### Arm cover

(w/ suction port)

#### Suction port

(not removable)

#### Safety switch

#### Cleaning cover

#### Safety switch

#### Power cord

### Control panel

#### Error notification lamp

The **!** lamp and another lamp indicating the cause illuminate.

#### PULSE button

#### MIX button

#### Timer display

**V** : Blinks during vacuumization, and illuminates when vacuumization is completed

**M** : Illuminates during mixing operations

#### Vacuumization meter

Decompression is complete when the rightmost light illuminates.

#### CANCEL/UNLOCK button

#### VACUUM FRESH button

#### Timer setting buttons

### Recipe book

Introduces recipes that can be made using this product.

### Cap for cutter base cleaning

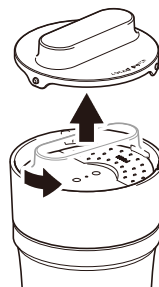
Please see p. 30

## Maintenance

### Maintenance procedures for the tumbler set

#### How to remove each part

- (1) Remove the tumbler cover cap from the tumbler cover by rotating it in the direction of the arrow in the illustration.

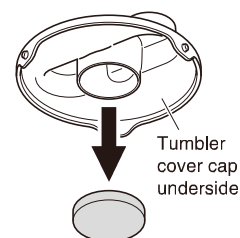


- (2) Press the PUSH portion of the releasing mechanism, and remove by pulling from the other side that springs up.



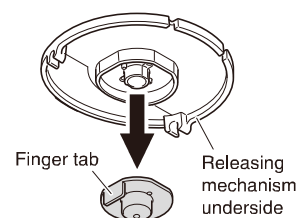
- (3) Remove all seals. (3 total)

#### ★Cap seal



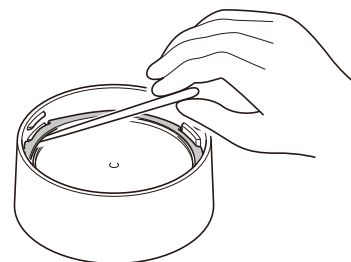
#### ★Releasing mechanism seal

Remove by pulling from finger tab.

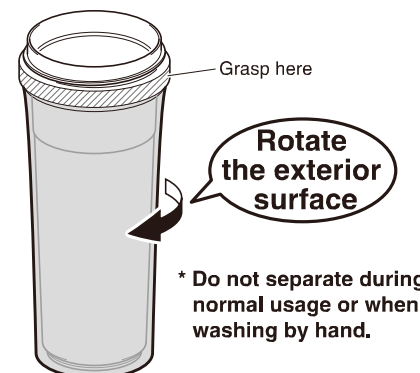


#### ★Cover seal

Remove using a fine pointed object, such as a toothpick.

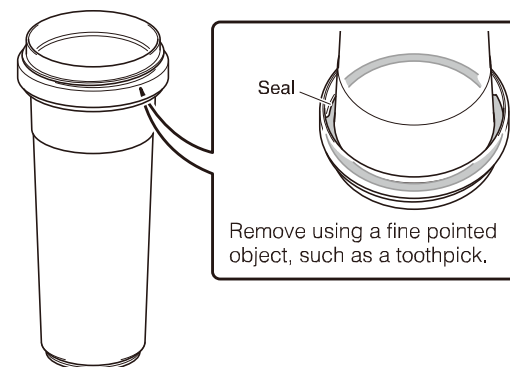


- (4) When using a dishwasher/dryer to wash the tumbler, separate the interior surface from the exterior surface by rotating the exterior surface in the direction of the arrow in the illustration.



**Rotate the exterior surface**  
\* Do not separate during normal usage or when washing by hand.

- (5) Remove the seal (same as the cover seal) that is attached to the tumbler's interior surface.



## Safety Warnings



Prohibition

Please never perform no-load running. Please do not use the unit with ingredients of an amount less than the minimum amount.

Doing so may cause the breakage of the product.



Please do not put in ingredients of an amount that exceeds the maximum scale value.

Rating capacity

Blender container: Please see p.12

Tumbler: Please see p. 20

Doing so may cause the failure of the product.



Prohibition

Please do not store food other than those processed using vacuum blending by means of vacuum storage.

Doing so may cause the failure of the product.

Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

Please do not use the product for purposes other than food processing.

Doing so may cause the breakage of the product.

Please do not use the product for professional use, as it is designed only for household use.

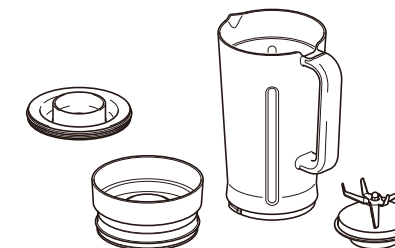
Please do not use unusable ingredients. (Please see p.9)

Doing so may cause the breakage of the product.

Please do not let the unit run continuously, exceeding the runtime limitations. (Please allow it a rest for the specified period of time before next operation.) (Please see p.33)

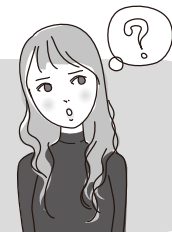
Otherwise, product failure may result.

Please do not use any container or part other than those meant for the purpose intended.



\* The illustrations shown in the section for Safety Warnings may differ from the actual product.





# Troubleshooting

Please check the following, and if a problem still persists please stop using immediately.

When	Probable causes	Handling method
Even if you push the button, the product doesn't operate. The product has stopped operation. (The error notification lamp illuminates.)		<ul style="list-style-type: none"><li>● Address the issue by following the procedures on pp. 25 - 26. If there is still an error after following the procedures, please stop using immediately.</li></ul>
All display panels/lamps have gone out.	<ul style="list-style-type: none"><li>● The device entered standby mode after not being operated for 30 minutes.</li></ul>	<ul style="list-style-type: none"><li>● Press the CANCEL/UNLOCK button to resume operations.</li></ul>
The device is incapable of processing even after the VACUUM FRESH button is pressed.	<ul style="list-style-type: none"><li>● The VACUUM FRESH button was pressed after the PULSE button or the MIX button was used. (Protection function activated.)</li></ul>	<ul style="list-style-type: none"><li>● The device is incapable of processing using the vacuum function since air has already been mixed in with the ingredients.</li><li>● Process using the blending function. (please see p. 17)</li></ul>
You cannot turn the power ON.	<ul style="list-style-type: none"><li>● The power plug has been mistakenly pulled out from the outlet.</li></ul>	<ul style="list-style-type: none"><li>● Please re-insert the power plug into the outlet.</li></ul>
Water leakage occurs.	<ul style="list-style-type: none"><li>● The cutter base stand is not securely attached.</li><li>● The cutter base seal is not attached.</li></ul>	<ul style="list-style-type: none"><li>● When attaching the cutter base stand, rotate it properly until it stops turning. (Please see p. 11)</li><li>● Attach the cutter base seal. (Please see p. 11)</li></ul>
Smoke appears. The cord has twisted and won't go back to its original state.		<ul style="list-style-type: none"><li>● Please stop using immediately.</li></ul>

Specifications	Name of product	Vacuum blender	Weight	Main body + container set: 4.6 kg Tumbler set: 320 g
	Product number	TMV2000SEA		
	Power source	220-240V ~ 50-60Hz		
	Power consumption	450 W	Size	H459 x W263 x D195 (mm)
	Rotating speed	7,100 rpm	Length of cord	1.2 m
	Run-time limitations	Vacuum blending function/blending function: Allow 2 minutes of downtime after every 4 minutes of usage, for up to 20 minutes total. Vacuum storage function: Allow 3 minutes of downtime after using the function 3 times.		
	Container capacity	Blender container: Max. 1,500 ml, min. 300 ml Tumbler: Max. 400 ml		

# Safety Warnings

## Warning



Prohibition

Please do not use the product under any of the following states, as the power cord may be broken due to long-term use or improper use.

- When, during use, the product sometimes works and sometimes doesn't
- When the power cord is twisted and won't return to its original state
- When the base of the power cord has been deformed or damaged
- When the connection of the plug to the outlet is loose

These conditions may cause fire, electrical shock, burns, or a short circuit.

Please do not use the product with power other than AC 220-240 V.  
Otherwise, fire may result.

Please do not handle the power cord in any of the following ways.

- Bending it forcibly
- Twisting it
- Pulling it
- Putting heavy items on it
- Putting it close to a hot item
- Tucking it
- Making alterations to it
- Using it while having it tied in a bundle

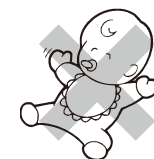
Otherwise, fire or electrical shock may occur.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

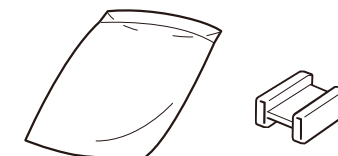


Prohibition

This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.  
Or, please do not use the product while children are nearby.  
Doing so may cause them injury.

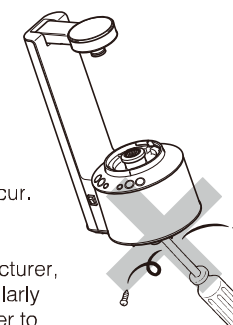


Do not place disassembled parts or packaging (plastic bags, power plug cover, etc.) within reach of children.  
There is a risk of suffocation or accidental ingestion when covering the mouth or nose with such objects, or putting such objects in the mouth, etc.



Prohibition of disassembly

The disassembly, repair, or alteration of the product should only be done by a repair engineer.  
Otherwise, fire or electrical shock may occur.  
If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.



Prohibition of use in wet areas

Please do not submerge the main body in water.  
Please do not allow water to come into contact with the main body.  
Please do not plug and unplug the power cord with wet hands.  
Doing so may cause electrical shock.

