

SPIRAL MIXER

User Manual

INTRODUCTION BOOK
HS SPIRAL MIXER INTRODUCTION BOOK

1. MAIN INTRODUCTION

HS series spiral mixer are new designed machines which we absorb and introduce new type product from abroad and nation. Its feature is nice, easy operation, low noise, high efficiency and with safe shield. All of parts that touch food are made of stainless steel. It can be used in hotel, plant, food factory etc.

2. TECHNICAL PARAMETER

model	Bottle Capacity(L)	Flour Capacity(kg)	Mix Speed R/min	Bottle Speed R/min	Voltage (v)	Motor Power (kw)	Weight (kg)	Dimension (mm)
HS130B(HG)	130	50	294/145	17	380	5.6	560	1240*680*1400
HS90B(HG)	90	30	260/173	17	380	3.35	330	1090*570*1180

3. Installation

(1) place requirement

...the ground should be dry and the machine should be 30 centimeter part from the wall to ensure the machine steady placed

...the machine should be put in a ventilate environment and the temperature should be normal.

(2) circuit requirement

...touch ground safely, the screw with the indication should be linked well with touch ground line. the power line of yellow and green is touch ground line. It should be linked steady with touch ground line or peg which comply with the safe requirement.

...equipotential link. Touch line screw with the indication is used for equipotential conductor that link outside. And the function is to safely link with other equipment's equipotential touching line terminal, it should be done by professional.

...power link. The power line should be linked with right power voltage electric current of switch is 40A.

...check the direction of turning. Make sure that the turning direction of bottle comply with the indication, if it is opposite, please exchange the two.

Notice: the machine should not be used if the switch of the shield doesn't work.

4. PICTURE

1.BOTTLE 2.SHIELD 3.MIXING 4.WORKING INDICATION 5.START-UP 6.ADJUST SPEED SWITCH 7.TURNING SWITCH 8.STOP SWITCH 9.POWER INDICATION 10.TURNING SIGN

5. OPERATION

Turning on the power switch cover the shield .then the power show the light is on .turn the adjust speed switch in a low speed . then in a normal working position . press the start up switch , then working indication light is on , when the water and the flour are mixed well , please turn the adjust speed switch to fast speed , so the machine spiral fastly . After finish .Press the stop-button , so the machine stop work. But you should also adjust all the switches to normal .at last cut off the power .

6. NOTICE

- a. don't put your hand or other things into the bottle when the machine work .
- b. don't add lube or clean it when the machine work .
- c. don't touch the chain wheel , chain , strap etc . to avoid danger.
- d. the machine should not work all the time without rest.

7. MAINTAIN

please cut of the power before maintain it.

- a. please clean it after work in order to make sure of the food sanitation .
- b. less than4 hours working time is the best .
- c. lubricate it on month one time .
- d. chook the condition of chain and belt six months one time .
- e. check the installation of circuit on year one time .

8. OTHERS

- a. the machine doesn't work .
...check whether it has something wrong with circuit installation.
...check if the shield is put steady.
- b. shield doesn't work
...open the cover , check whether insurance switch board link well.
- c. over heat
...working time is so long
...check the power voltage
...over work
...because of powerleak .
- d. low efficiency
...check whether it is because of the abrasion of driver system .
...check it the electricmotor is ok
...change the new one if the belt is loose or attrited .

9.THE PICTURE OF ELECTRIC MOTOR