

# Food Mixer User Manual

Please read this manual before using.

### Introduction

The food mixer is designed for high performance. They can be used for flour mixing, mixing pieces, powdered and liquid food ect. They are used planetary motion, which the agitator is done planetary motio into bowl, have the food be full blend. The machine work smoothly and reliably. There are some grades of working speed and agitators of various styles result. All the machine parts in contact with food are made of stainless steel or their surfaces are specially treated in conformity with Chinese hygiene standard.

### 1. Technical Data

| Model                  | B20L                 | B25L        | B30L        |
|------------------------|----------------------|-------------|-------------|
| Container capacity (L) | 15                   | 20          | 30          |
| Max. dough mixing (kg) | 5                    | 6           | 8           |
| Mixing speed (r/min)   | Dough                | Others      | Egg         |
|                        | 130/450              |             |             |
| Rated input power (kW) | 1.1                  | 1.5         | 1.5         |
| Rated Voltage          | ~220、230V/3~380、420V |             |             |
| Rated frequency        | 50、60Hz              |             |             |
| Dimension (mm)         | 513*405*760          | 580*455*780 | 580*455*780 |
| General Weight (kg)    | 98                   | 102         | 105         |

### 2. Installation

- ① Take apart the package. Place the machine steadily. Bed installation is unnecessary.
- ② Make sure the voltage printed on the nameplate. Connect the wire to the power source by a creepage protector. The yellow/green two-color wire must be connected to a safe ground wire. The wiring terminal on the back side of the machine is equipotential terminal.

### 3. Operation

|  |   |
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| Check  | Make sure that the voltage of power source is corresponding to the rated volatge of the machine, the wire connection is reliable and the connection to ground is well done.   |
|  | Machine test: 1.If the motor is three-phase,, user should place the gearlever in M grade. If the turn is not conform to the direction which marked on the machine, user should turn the among two phase wiring, shift the grade when two turns are same, or the machine will be damaged.<br>2. If the motor is single-phase, the turn has been Adjusted well before it leaves the factory, as long as get through the power source user can test the machine. |
| Spedshift                                      | Stop the machine to shift the speed grade in order not to damage the machine. If it is hard to shift the speed grade, user can start up the motor again.  |
| Snake agitator<br>Pad agitator<br>Bud agitator | Choose the proper agitator and turn speed according to the mixed things.<br>1. Mix dough should use the snake agitator and work at L grade, do not use the M grade and H grade to mix dough.<br>2. Mix other things should use the pad agitator and work at M grade.<br>3. Mix cream or egg should use bud agitator and work at H grade.  |

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|  | When mixing, user should adjust the container to a proper height by the guide way. After mix or replace the agitator user should lower the container. |
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#### 4. Maintenance

The bearing and the driver of the mixer have been added grease when the mixer leave the factory, the grease usually can work for half a year. When add or replace grease, user should take apart the upper cover and the bearing cover and add the same grease, User should add some grease in the ascend and descend guide way periodically to make sure the agility. Keep the machine clean after use it. Do not uses spout to wash the machine.

#### 5. Breakdown and Settlement

| Breakdown  | Cause   | Settlement                                     |
|--|---|--|
| Motor not run  | Electricity loose contact                               | Check the circuits, centrifugal switch, switch |
|  | Start-up capacitance damaged                            | Replace the capacitance                        |
| Mixing shaft not roll or rollback  | Turn of motor not correct                               | Turn the wiring                                |
| Motor is noisy, the centrifugal switch pulse frequently or not come away | Too many things in the container, the machine overload. | Reduce things in the container                 |
|  | The centrifugal switch loose                            | Tight the centrifugal switch                   |
| gear case generate heat seriously and very noisy                         | Grease not enough                                       | Add or replace grease                          |
| Machine generate heat seriously, turn speed drop down or not run         | Voltage not enough                                      | Check the power source                         |
| Leak grease  | The cover damaged                                       | Replace the cover                              |
| Ascend and descend not flexible  | The guide way too dirty or rust                         | Wash, get rid of the rust and add grease       |
| Mixer tough sides  | The mixer or the container is out of shape              | Adjust or replace                              |

#### 6. Safety Cautions

- ① Must install ground wire before use.
- ② Must stop the machine before change the grades.
- ③ Don't overload.
- ④ If the machine runs unusual, user should cut off the power source at once.