

# 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

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. 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 Pad agitator Bud agitator	Choose the proper agitator and turn speed according to the mixed things. 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. 2. Mix other things should use the pad agitator and work at M grade. 3. Mix cream or egg should use bud agitator and work at H grade.

	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.