

USER MANUAL



SERVE SINCE 2000

TWOTHOUSAND
WHOLESALE **SECURE** COMMERCIAL KITCHEN EQUIPMENT

HS30T
DOUBLE SPEED LIFTABLE
SPIRAL DOUGH MIXER

INTRODUCTION

HS30T, double speed liftable spiral dough mixer, simple and beautiful appearance, long lasting service life, quality assurance. HS20T is very applicable to the use of kneading dough in western cake house, hotel, restaurant, canteen, food factory, etc. To compare with other machines, HS20T has bellows huge and obvious advantage:

- 1) Liftable head design, bowl removable, super convenient to take out the dough and clean the machine directly.
- 2) Specially designed of the dough mixing parts and auxiliary rod can perfectly coordinate the speed with the bowl, to get the optimal dough.
- 3) Direct-current continuously variable control, to make the machine speed change evenly, smoothly and faster acceleration. Customers can adjust to the desired speed according to needs to get the best result of mixing the dough.
- 4) Real-time display of dough temperature on the control panel, timed mixing dough control function.

TECHNOLOGICAL DATA

Model	Voltage	Power	Capacity	Max Flour	Size (mm)	Weight
HS30T	220V 380V 3PH	1500W	34L	12kg	830*430*790	125kg

INSTALLATION AND POWER CONNECTION

- 1) Place the machine on dry, level ground, make sure the machine stands evenly.
- 2) According to the machine's voltage, there should be reliable grounding in the customer's socket, and the terminal block behind the fuselage is an equipotential bonding terminal.

OPERATIONAL USE

- 1) Before using this machine, please check if the power supply voltage matches the operating voltage of the machine, security of the ground wire, liftable headlock pin reliability (i.e. Is the liftable head locked). Test the machine without loading the flour, check all functions are normal, no abnormal noise.
- 2) Put flour and water into the machine after cleaning the machine, close the protection cover, switch on the machine and start mixing the flour.
- 3) When mixing flour, first adjust to slow speed, after the water and flour are basically mixed evenly, turn the machine to high speed.

MAINTENANCE AND CLEANING

After each use, disconnect the power supply and clean it in time.

NOTED: **Do not use a water spray pipe to clean the machine.**

MALFUNCTION AND SOLUTION

Malfunction	Reason	Solution
The machine failed to start	Poor contact between the power supply and electrical appliances	Check power connection
	Protect cover is not covered	Check the cover
	Switch failure	Adjust or replace
	Emergency stop switch is not open	Rotate the knob to the right to bounce
Machine noise or overheating	Too long working time	Shorten working hours
	Insufficient voltage	Check the voltage
	Overloaded	Reduce the amount of flour
	Poor lubrication	Add lubricant
	Over-dry of the dough	Add water

PRECAUTIONS

- 1) The ground wire must be installed before use.
- 2) Do not switch on the machine repeatedly, continuous working time should not be too long.
- 3) The amount of flour placed does not exceed the maximum amount of flour specified by the machine.
- 4) Reduce the amount of flour added when making dry dough or adding other ingredients.
- 5) Prevent children from getting close when the machine is working, turn off the power in time after use.