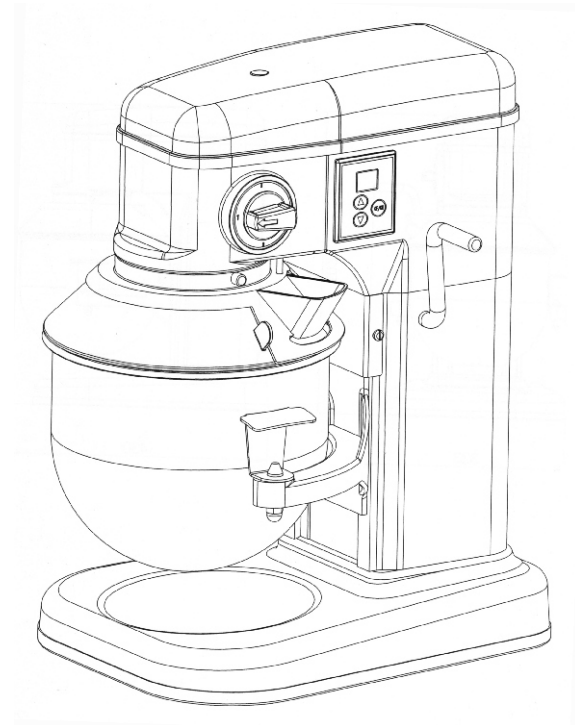


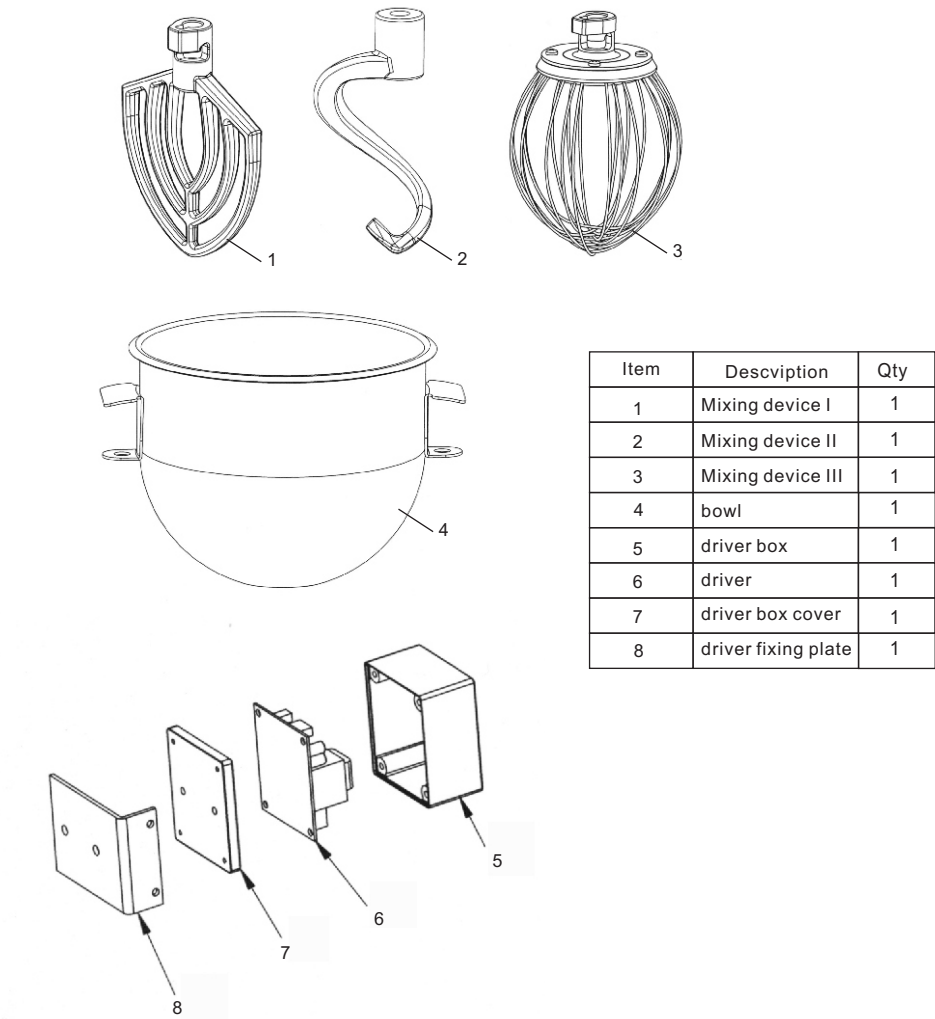
# 7 LITER Planetary Mixer



## B7B

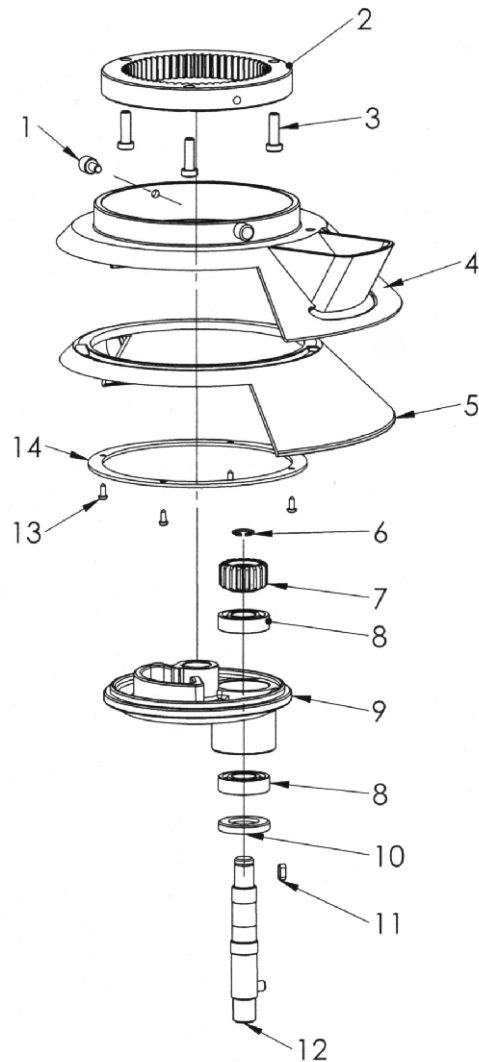
B7B Mixer Parts List

Figure 5 STANDARD ACCESSORIES



## B7B Mixer Parts List

Figure 4 TURNING PLATE AND MIXING AXLE



Item	Description	Qty
1	net's screw	2
2	inner gear	1
3	screw M6*20	4
4	safety net (A)	1
5	safety net (B)	1
6	stop ring 12	1
7	planetary gear	1
8	bearing 6002	2
9	turning plate	1
10	oil seal PD32*17*5	1
11	key 4*10	1
12	mixing axle	1
13	screw	4
14	safety net ring	1

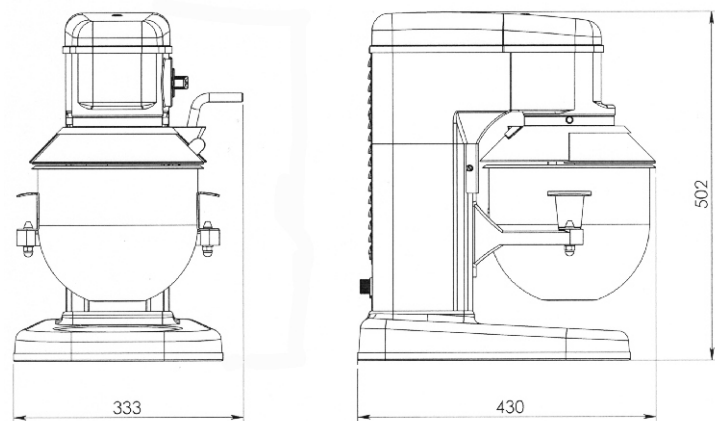
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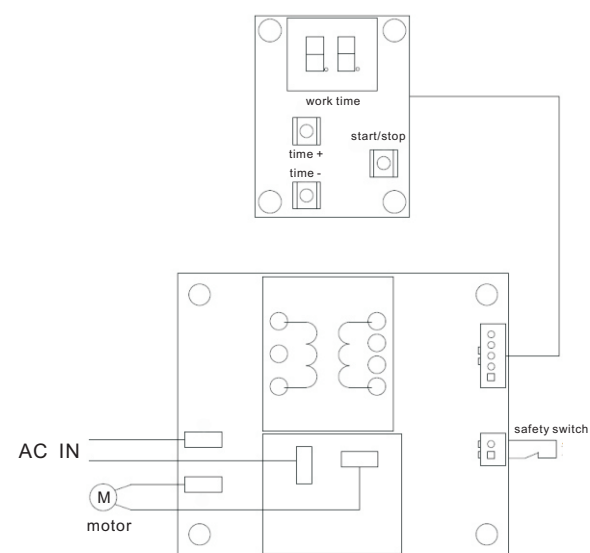
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# B7B Mixer Parts List

## MACHINE DIMMENSION

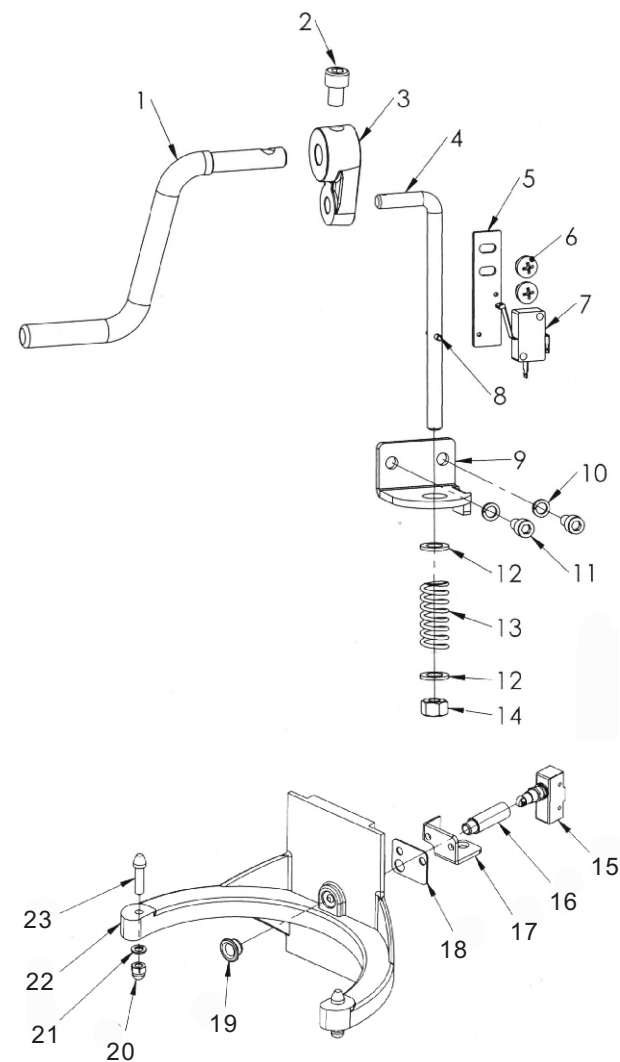


## ELECTRIC DIAGRAM



# B7B Mixer Parts List

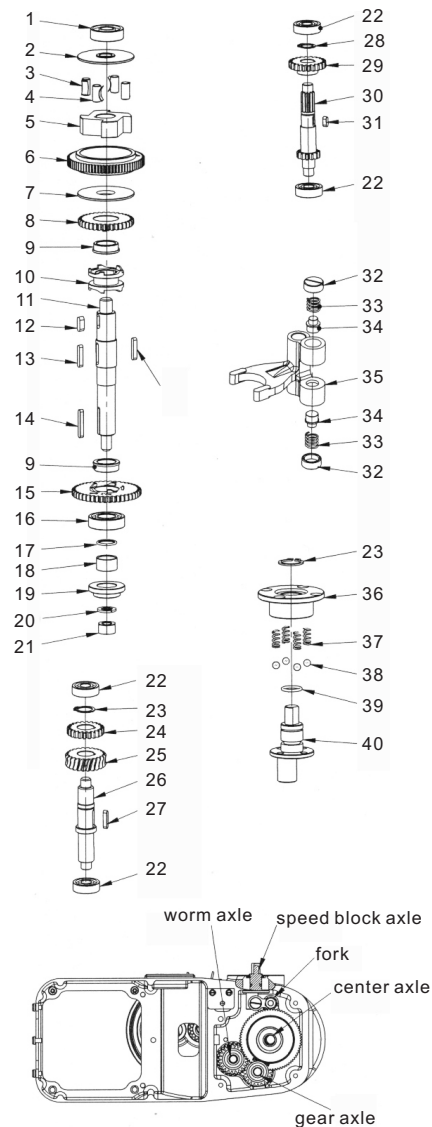
Figure 3 HANDGRIP TYPE BOWL LIFTER UINT



Item	Description	Qty
1	handle	1
2	screw M8*12	1
3	crankthrow wheel	1
4	lifting bar	1
5	lifting switch board	1
6	screw M6*8	2
7	micro switch	1
8	pin 3*18	1
9	arm's pull plate	1
10	spring ring 6	2
11	screw M6*12	2
12	flat washer	2
13	arm's spring	1
14	nut M8	2
15	micro-switch	1
16	switch knot	1
17	switch board	1
18	switch rack	1
19	knot	1
20	nut	2
21	spring ring	2
22	arm	1
23	bowl's screw	2

## B7B Mixer Parts List

FIGURE 2 FULL OF THE GEAR



Item	Description	Qty
1	bearing 6201	1
2	cover	1
3	roller	4
4	spring	4
5	engager	1
6	gear ring	1
7	dividing ring	1
8	joint gear	1
9	bearing ring	2
10	joint	1
11	centre axle	1
12	key 5*14	1
13	key 4*22	2
14	key 4*28	1
15	big joint gear	1
16	bearing 6003	1
18	O ring 16*1.8	1
18	center axle sleeve	1
19	big joint gear sleeve	1
20	spring ring 10	1
21	nut M10	1
22	bearing 6000	4
23	stop ring 16	2
24	gear	1
25	worm gear	1
26	worm axle	1
28	key 4*18	1
28	stop ring 13	1
29	high speed gear	1
30	gear axle	1
31	key 4*10	1
32	fork's nut	2
33	fork's spring	2
34	fork's small axle	2
35	fork	1
36	speed block	1
38	spring	4
38	steel ball 5	4
39	O ring 11.8*1.8	1
40	speed block axle	1

## B7B Mixer Parts List

### Introduction

#### 1. OVERVIEW

- Our 7 liter mixer has a high 650 Watts power to allow mixing stiffer dough and larger batches.
  - All metal body and counter-top style is designed professionally.
  - Its shafts are mounted in ball bearing and 100% steel gears drive.
  - Mechanical 3-speed control helps you to enjoy non-top shifting speed.
  - Planetary mixing action and digital timer ensures perfect results.
  - Simple hand lift is good for changing bowl and attachments.
  - When overloading, power off automatically to protect motor and electrical.
  - Safety guard with micro switch
- #### 1-1 SAFETY PRECAUTIONS
- When using this machine, always make sure the following conditions or operations are in effect. Failure to this will may be the cause of accidents.
- .Keep hand & clothing away from bowl and attachments when in operation.
  - .Keep rigid objects away from bowl and attachments when in operation.
  - .To protect against risk of electrical shock, do not immerse mixer in water or other liquid.
  - .Use the machine only with the electrical service specified on its nameplate.
  - .Disconnect the machine from its power source before carrying out any maintenance.
  - .Do not disable or remove the safety mechanisms included with the machine.
  - .Do not leave the machine in operation unattended.
  - .Observe maintenance and safety inspection schedules.
  - .Maximum bread dough capacity 1500 gram on basis of 60 percent water.

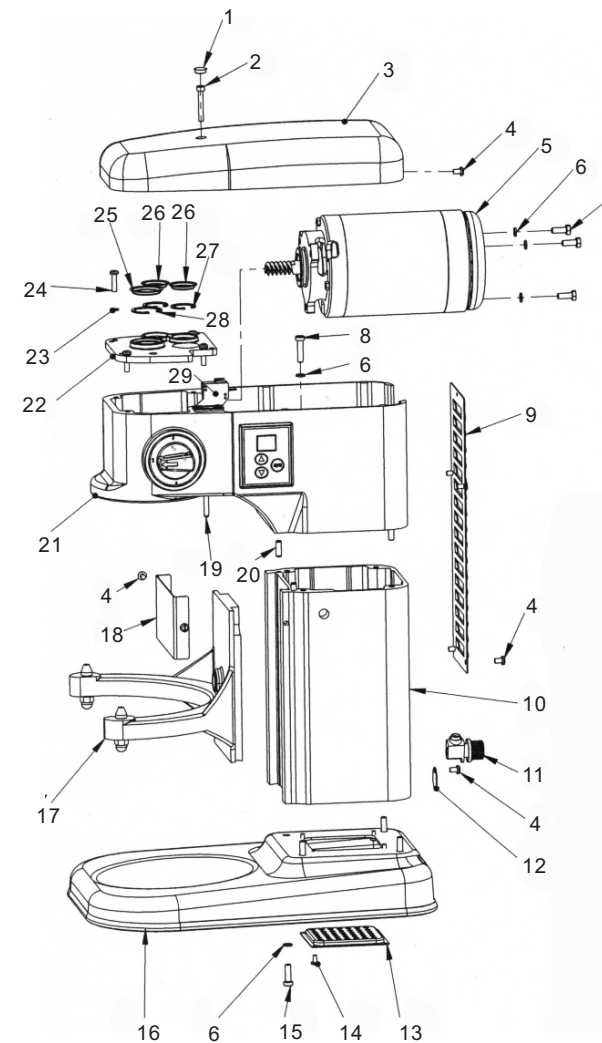
## B7B Mixer Parts List

### 1-2 SPECIFICATIONS

- Motor:** 600 Watts powerful, ball bearing ventilated within mixer enclosure.
- Electrical:** 220-240V/110-120V single phase
- Switch & Timer:** All in one digital control panel
- Cord and Plug:** respectively consist of 3 wires which one wire is connected for grounding, other wires are connected to power supply.
- Transmission:** The gears are constantly meshed in a special lubricant assuring long life; transmission gears are of heat-treated alloy steel, high accurate construction. All bearing are ball bearings.
- Speed:** The mixer have five positive speeds as 100 RPM-500RPM
- Safety Guard:** Smoothly rotate open with a micro switch to shut off power immediately to protect operator.
- Dimension:** 345x435x510mm
- Net Weight:** 20kg
- Standard:** Stainless steel bowl 1pc
- Attachment:** Mixing hook: 1pc  
Flat beater: 1pc  
Whipping ball: 1pc

## B7B Mixer Parts List


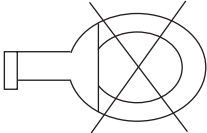
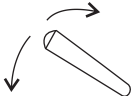
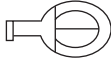
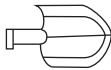

FIGURE 1 FULL OF THE MACHINE



Item	Description	Qty
1	plastic cover	1
2	top cover screw	1
3	top cover	1
4	screw M5*8	10
5	motor	1
6	spring ring	7
7	screw M6*16	3
8	screw M6*25	4
9	rear cover	1
10	stand	1
11	cable connector	1
12	electrical grounding	1
13	seat net	1
14	screw M4*8	4
15	screw M6*20	4
16	seat	1
17	arm	1
18	board	1
19	net's open bar	1
20	pin 6*18	1
21	body	1
22	bearing cover	1
23	spring ring	4
24	screw M5*20	6
25	center axle cover	1
26	gear axle cover	2
27	stop ring 26	2
28	stop ring 32	2
29	net's switch rack	1

## B7B Mixer Parts List

### OPERATION INSTRUCTION

 110-120V 220-240V		<p>➤ Before using, please check power supply if it match your machine and be sure ground wire is eliable.</p>
		<p>➤ Before testing, please take mixing device off first, in order to avoid damage machine which is match moving direction. It's necessary to change the three-phase machine if the moving direction is not match with arrow.</p>
<b>OFF</b>		<p>➤ For changing the speed: Please stop machine first before change speed in order to avoid damage gear box.</p>
		<p>➤ Mixing: according to the different mixing-material. Choose the different mixing devices and speed.</p>
A		<p>➤ A: Be suitable for mix and stir butter, eggs, and work with in high speed, working time is less than 10 minutes.</p>
B		<p>➤ B: Be suitable for mix and stir stuffing and raw material, and work in middle speed, working time is less than 20 minutes.</p>
C		<p>➤ C: middle position is suitable for mixing dough, working time is less than 30 minutes. Flour water quantity is 50%-60%.</p>

## B7B Mixer Parts List

### 2. INSTALLATION

BEFORE INSTALL YOUR MIXER, CHECK TO BE SURE THAT YOUR ELECTRICAL SERVICE SPECIFICATIONS MATCH THOSE OF YOUR MIXER AS PRINTED ON THE MIXER'S NAMEPLATE.

#### 2-1 LOCATION

Place the mixer in its operating location. Bench should be placed on a sturdy level surface. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.

#### 2-2 ELECTRICAL CONNECTIONS

#### WARNING:

THIS SUPPLY CORD ON THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THE OUTLET TO WHICH THIS PLUG IS CONNECTED BE PROPERLY GROUNDED.






## B7B Mixer Parts List

### 3.MIXING CAPACITY:

PRODUCT	TOOL	7 LITER BOWL	
Egg whites	Whip	700 g	
Mashed potatoes	Beater	1500 g	
Mayonnaise ( Qts. Oil)	Beater	3 liter	
Meringue (Qts. Water)	Whip	1 liter	
Waffle/Pan cake Batter	Beater	2 liter	
Whipped Cream	Whip	3 liter	
Sheet Cake Batter	Beater	2000 g	
Layer Cake	Beater	2500 g	
Pound Cake	Beater	2500 g	
Sugar Cookie	Beater	2500 g	
Sponge Cake	Whip	1000 g	
Dough, pie	Beater	1500 g	
Bread or Roll Dough (Light/Medium, 60% water)	Hook 1 speed	Water 500g	Flour 800 g

### 4.SPECIFICATION

Type		B7B	B7B
Mixer (L)		10	10
Power Supply (V)		110-120V	220-240V
Input Power (W)		600	600
Mixing Speed (r.p.m)		654	545
		302	252
		154	128
Maxflour Capacity(kg)		0.8	0.8

## B7B Mixer Parts List

### WARNING AND SPECIAL ATTENTION

#### WARNING

- 1 DON'T USE WATER PIPE TO WASH THE MIXER DIRECTLY;
- 2 PLEASE PULL OFF THE PLUG BEFORE MAINTAINNING, AND MAKE IT MAINTAINED BY PROFESSIONALS;
- 3 DON'T TOUCH THE SWITCHS AND PLUG WITH WET HAND;
- 4 IF BROKEN, PLEASE STOP USING AT ONCE
- 5 THERE IS A GROUNDED NUT (SIGNED "  $\frac{1}{2}$  ") IN THE MACHINE, PLEASE RECOVER IT TO ORIGIN CONDITION, DON'T CANCEL THE GROUNDED LINE;
- 6 DON'T PUT HANDS INTO THE BOWL OR TOUCH THE MIXING DEVICES WHEN WORKING;
- 7 DON'T ALLOW THE MINOR CLOSE TO THE MACHINE;
- 8 THE MACHINE SHOULD BE FIXED ON THE DRY WOODEN SPLINT AND WORK IN SAFE AREA;
- 9 IF THE ELECTRICAL WIRE IS BROKEN, PLEASE CHANGE IT BY PROFECTIONALS.

#### SPECIAL ATTENTION

- 1 BEFORE USING , PLEASE CLEAN THE BOWL AND THE MIXING DEVICES CAREFULLY, AND THEN INSTALL THE BOWL ONTO THE MACHINE CORRECTLY AND TIGHTLY;
- 2 WHEN CHOOSING MIXING DEVICES, PLEASE REFER TO THE OPERATION MANUAL TO CHOSE THE CORRECT SPEED, OR IT WILL DESTORY THE INSIDE SPARE PARTS AND SHORTEN THE USING LIFE OF THE MACHIE;
- 3 AFTER USING, PLEASE POWER OFF THE MACHINE, AND PUT THE BOWL AND DEVICES IN THE SAFE AND CLEAN PLACE AFTER CLEANING;
- 4 KEEP ENVIROMENT AROUND THE MACHINE DRY、HEALTH AND SAFE.



In order to keep safety, when using Mixing device I/II/III , Please pay attention to insert their grooves which are from the handles into the spiral axle pin separately. Furthermore, rising the bowl to the highest positon, so that the edge of the bowl is higher than Mixing device I/II/III working position.