## **Food Mixer Operation Instruction**

The food mixer has various functions: kneading dough, mixing stuffing, beating egg, mixing milk etc. It has adopted the advan ced electronic voltage transformation and converting stepless speed continue rol in China to meet the demands of various speed mixing. There is also overload protection in it. It can be handled easily with stable and safe operation.

- $\ensuremath{\mathbb{D}}$  Planetary transmission at super high speed, mixing can be completed in the shortest time
- ② Full mechanical drive and reliable performance.
- ③ Constant force moment with stepless speed control.
- 4 Head can be raised.
- ⑤ Overload protection in it.
- 6 Switch lock.

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	25,5	Model
<del>2</del>	17	Total Weight (kg)
75-660	75-660	ht Speed Of Stirring Power Di
280	200	Power (w)
410×240×425	420×240×420	Overall Dimensions (mm)
14	12	Egg
0.7	0.6	Flour (kg)
1.5	1.3	Total Milk Quantity (Kg/time)

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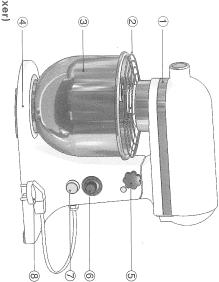
(4) Base(5) Connecting knob(6) Speed control switch

2 Stirring shaft3 Sainless bowl

- Power cordpower switch(may choose the fitting):
- A.normal switch

  B.electromagnetic switch





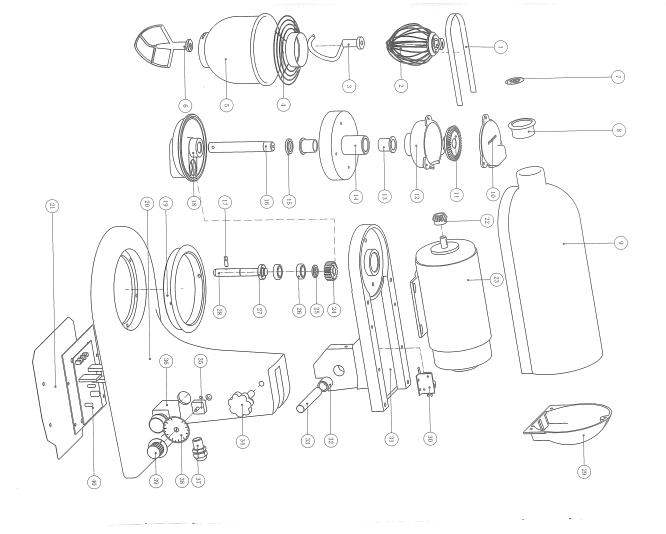
- ① The standard value of operating alternating current which the mixer uses is  $AC \mathcal{VVV}/\sqrt{3}$  PIZ. (Please use electric outlet with 3 wide contacts and good grounding)
- ② Installation of stirrer: Loosen connecting knob 5 of head, raise head and fix it, place stirrer on stirring shaft and turn it 45° counter clockwise.
- $\ensuremath{\textcircled{3}}$  Installation of stainless bowl: Place stainless bowl on bowl seat and turn bowl to fix it.
- ④ Procedure of starting mixer: After materials are filled in, lower the head and tighten connecting knob 5, turn speed control switch to lowest speed, turn power switch 7 on and then set required speed gradually after stirrer is in normal operation.
- (5) When operation is completed, trun speed control switch to the lowest speed firstly, then turn power switch off and unplug.

- and eggs Wire stirrer: Used for stirring liquid ingredients, such as cream
- ② Flat stirrer: Used for stirring batters, powder, and shredded ingredients, such as filling
- dough ③ Hook stirrer: Used for stirring more sticky ingredients, such as
- after the mixer in stallation lightning rod or telephone line. Electric leakage should be checked ground wire can never be connected with gas pipe, water pipe, shock if no ground wire or an improper grounding mounted. The assure mixer's good grounding through it. There will be electrical Electric outlet must be provided with a good ground wire to
- ke sure the mixer is unplugged before installation Don't place your hand into stirring bowl during operation.ma
- its service life ® Don't operate mixer beyond the limited time to avoid reducing
- strong electromagnet equipment which has strong electromagnet or can produce it away from overheated or overwet places and away from ① The mixer should be mounted on a stable and clean place. Keep
- with liquid or spraying detergent. Clean it with a piece of soft and a bit wet cloth. Don't clean it ⑤ Keep mixer clean constantly. Unplug it before maintenance.

Stirrer strikes on bowl		overheating and rotating	N	Stirring shaft doesn't work afterthe mixer starts		Trouble
Stirrer is deformed	Improper stirrer is mounted	Overloaded	Voltage is too low	Fuse tube was blown	Power line is connected improperly	Reason
Check and correct the stirrer	Choose a proper stirrer	Decrease materials	Check voltage	Replace the fuse with a new one(5A)	Check the plug	Solution

by professional person or please turn to special service point! If the equipments out of function, please make sure be serviced





РСВ	50508001	40	Base	40100100	20
Speed control	50506042	39	Bowlseat	40100700	19
Speed mark	50402088	38	Operation frame	40101000	18
Waterproof joint PG9	50514001	37	Pin 5X16	50306015	17
Power switch	50506033	36	Gear shaft	40100900	16
Switch base		35	Ring gear lining	40101400	15
Plum wrench40X10X35	50405070	34	Inner gear	40100500	14
Rotating shaft	40100300	33	Gear set	50405005	13
Shaftset	50405004	32	Lower cover of gear	50405006	12
Rotating base	40100400	31	Large spiral bevel gear	50405008	11
Distance switch	50506057	30	Upper cover of gear	50405003	10
Back cover	50405013	29	Cover	40100800	9
Planet shaft	40101300	28	Front cover	50405014	8
Oil seal 24X12X5	50310001	27	Round stickers	50402071	7
Bearing 6901	50301018	26	Flat beater	40101900	6
Planet gear pad	50405010	25	Bowl	50401001	5
Planet gear	40101200	24	Safety guard	40101800	4
Motor	50501004	23	Hook	40102000	3
Small spiral bevel gear	50405076	22	Wire whip	40101500	2
Toe-boards	50405007	21	Long labels	50402004	1
PART NAME	PART.NO.	SER.NO.	PARTNAME	PART.NO.	SER.NO.

