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› Cooler Depot Commercial Mixer HLM-30B Instruction Manual

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Cooler Depot Commercial Mixer HLM-30B Instruction Manual

Model: HLM-30B

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Cooler Depot HLM-30B 30-Quart Commercial Mixer. Please read all instructions carefully before using the appliance to ensure proper function and to prevent injury or damage. Keep this manual for future reference.



Figure 1: Front-side view of the Cooler Depot HLM-30B Commercial Mixer.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- **Electrical Safety:** Ensure the mixer is connected to a properly grounded 120V electrical outlet. Do not operate with a damaged cord or plug. Disconnect power before cleaning or servicing.
- **Operational Safety:** Keep hands, hair, clothing, and utensils away from moving parts during operation. Never operate the mixer without the bowl and agitator securely in place. Always stop the mixer before changing speeds or attaching/detaching accessories.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Attachments:** Use only manufacturer-recommended attachments. Do not use attachments on the hub while mixing.
- **Cleaning:** Do not immerse the motor base in water or other liquids. Refer to the cleaning section for proper procedures.
- **Maintenance:** Refer all servicing to qualified personnel.

PRODUCT OVERVIEW

The Cooler Depot HLM-30B is a durable, heavy-duty commercial mixer designed for food, bakery, and pizza dough preparation. It features a 30-quart stainless steel bowl and a formidable 1-2HP / 1500W motor.

Key Features:

- Three fixed speeds: 91, 166, and 282 RPM.
- 30 QT stainless steel bowl.
- Hardened metal alloy gears and shafts.
- 120V electrical operation.
- Conforms to Safety and Sanitation Standards (NSF Certified).

Standard Accessories:

- Flat Beater (Aluminum)
- Dough Hook (Aluminum)
- Wire Whip (Stainless Steel)
- Safety Guard (Stainless Steel)



Figure 2: Side view of the mixer with bowl and whisk attachment.



Figure 3: Rear view of the mixer, highlighting the robust construction.



Figure 4: The 30-quart stainless steel bowl with whisk, dough hook, and flat beater attachments.

SETUP AND INSTALLATION

1. **Unpacking:** Carefully remove the mixer from its packaging. Retain the pallet and packaging material for potential returns or future transport. Inspect the mixer for any shipping damage.
2. **Placement:** Place the mixer on a stable, level, and sturdy surface capable of supporting its weight and the weight of ingredients. Ensure adequate clearance around the mixer for ventilation and operation.
3. **Power Connection:** Connect the mixer to a dedicated 120V, 60Hz, 1-phase grounded electrical outlet. Do not use extension cords.
4. **Initial Cleaning:** Before first use, clean the stainless steel bowl and all agitators (flat beater, dough hook, wire whip) with

warm, soapy water. Rinse thoroughly and dry completely.

5. **Attaching Bowl:** Position the bowl onto the bowl supports. Use the bowl lift handle to raise the bowl into the mixing position. Ensure it is securely locked.
6. **Attaching Agitator:** With the mixer OFF and unplugged, slide the desired agitator onto the agitator shaft and rotate until it locks into place.

OPERATING INSTRUCTIONS

Familiarize yourself with the controls and operational procedures before mixing ingredients.

Controls Overview:

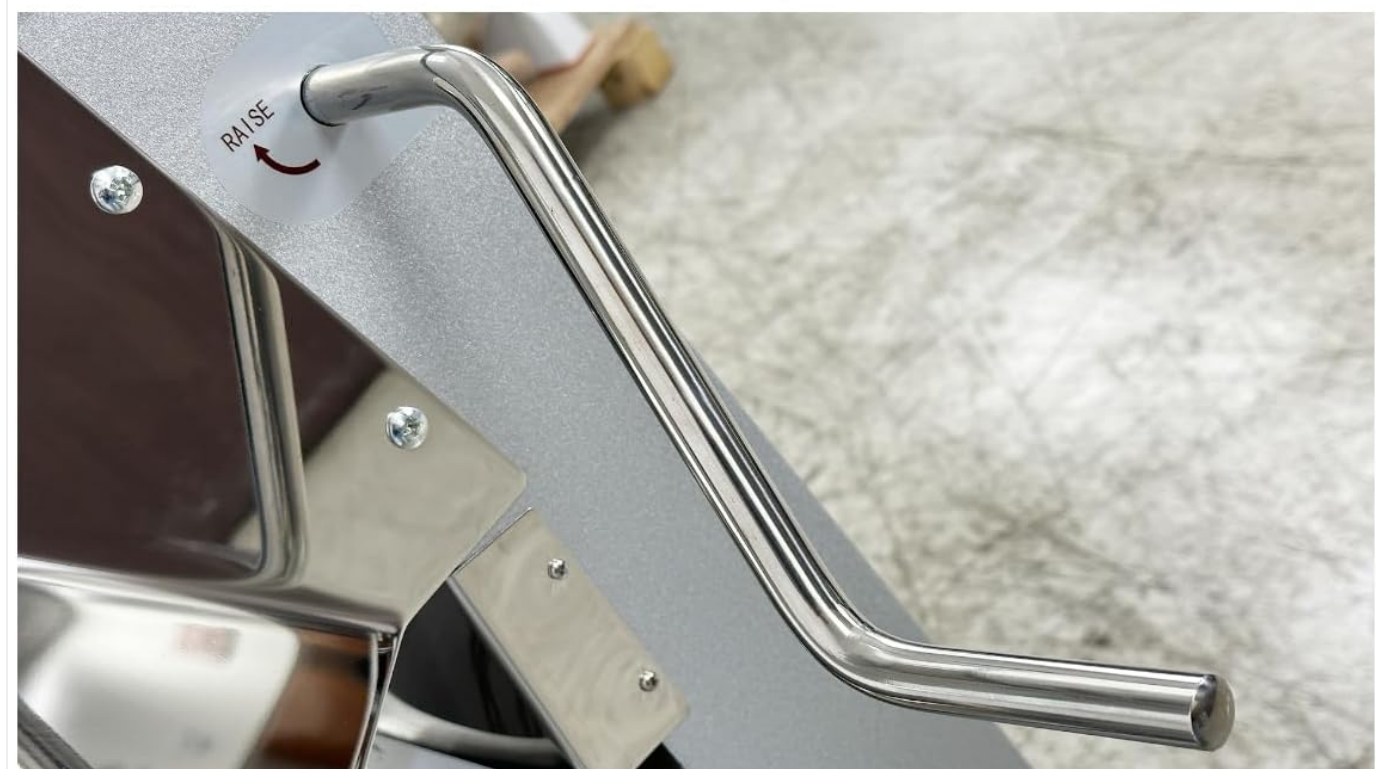


Figure 5: Control panel showing speed selector (1, 2, 3), ON/OFF buttons, and bowl lift handle.

- **Speed Selector:** A knob or lever to select one of three fixed speeds (1, 2, or 3).
- **ON/OFF Buttons:** Green button for ON, Red button for OFF.
- **Bowl Lift Handle:** A lever to raise and lower the mixing bowl.

Operating Procedure:

1. Ensure the mixer is OFF and unplugged before attaching the bowl or agitator.
2. Securely attach the desired agitator (flat beater, dough hook, or wire whip) to the shaft.
3. Place the mixing bowl onto the bowl supports and raise it into the mixing position using the bowl lift handle.
4. Add ingredients to the bowl.
5. Select the desired speed (1, 2, or 3) using the speed selector. **IMPORTANT: Always stop the mixer before changing speeds.**
6. Press the green ON button to start the mixer.
7. Monitor the mixing process. If necessary, stop the mixer by pressing the red OFF button to scrape down the sides of the bowl or add more ingredients.
8. Once mixing is complete, press the red OFF button.
9. Lower the bowl using the bowl lift handle.
10. Carefully remove the agitator and then the bowl.

Mixer Capacity Guidelines:

Adhering to capacity guidelines is crucial for optimal performance and mixer longevity.

- When mixing dough (pizza, bread, bagels), check the "AR" (absorption ratio) – water weight divided by flour weight. For example, if a recipe calls for 5 lb of water and 10 lb of flour, then $5 \text{ divided by } 10 = 0.50 \times 100 = 50\% \text{ AR}$.
- Capacities are based on 12% flour moisture at 70°F water temperature.
- If high gluten flour is used, reduce the dough batch size by 10%.
- The 2nd speed should **never** be used on mixtures with less than 50% AR.

Mixer Capacity Chart

Find the right mixer for your application.

- When mixing dough (pizza, bread or bagels) check your **"AR" absorption ratio - water weight divided by flour weight**
Example: If recipe calls for 5 lb of water and 10 lb of flour, then $5 \text{ divided by } 10 = 0.50 \times 100 = 50\% \text{ AR}$
- Below capacities based on 12% flour moisture at 70°F water temperature
- If high gluten flour is used, **reduce** dough batch size by 10%
- 2nd speed should **never** be used on mixtures with less than 50% AR
- **Do not use attachments on hub while mixing**
- When calculating the correct size mixer for your application, here are some helpful weights & measures: **8.3 lb = 1 gallon of water & 2.08 lb = 1 quart**

Figure 6: Mixer Capacity Chart for optimal performance.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your mixer and ensure sanitary operation.

1. **Daily Cleaning:** After each use, unplug the mixer. Remove the bowl and agitator. Wash them with warm, soapy water, rinse, and dry thoroughly. Wipe down the exterior of the mixer with a damp cloth and mild detergent. Do not use abrasive cleaners or immerse the motor base in water.
2. **Dishwasher Safe Parts:** The stainless steel bowl and agitators are dishwasher safe.
3. **Periodic Inspection:** Regularly check the power cord for any signs of damage. Ensure all moving parts operate smoothly.
4. **Lubrication:** The mixer is factory lubricated. No user lubrication is required.

TROUBLESHOOTING

If you encounter issues with your mixer, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Mixer does not start	No power; Power cord not plugged in; Thermal overload activated; Emergency stop engaged.	Check power supply; Ensure plug is secure; Press the reset button (Figure 7); Check for any safety interlocks.
Unusual noise during operation	Overloaded bowl; Improperly attached agitator or bowl; Worn gears.	Reduce batch size; Re-attach agitator and bowl securely; Contact service for inspection if noise persists.
Agitator not mixing properly	Incorrect agitator for task; Bowl not fully raised.	Ensure correct agitator is used; Raise bowl completely and lock into position.



Figure 7: Bowl lift handle and the yellow reset button for thermal overload protection.

SPECIFICATIONS

Technical specifications for the Cooler Depot HLM-30B Commercial Mixer.

Feature	Specification
Model	HLM-30B
Brand	Cooler Depot

Feature	Specification
Capacity	30 Quarts (28.32 Liters)
Motor Power	1-2 HP / 1500 Watts
Voltage	120 Volts
Frequency	60 Hz
Number of Speeds	3 (91 RPM, 166 RPM, 282 RPM)
Product Dimensions (D x W x H)	24" x 24" x 44" (605mm x 620mm x 1138mm)
Material	Metal, Stainless Steel (Bowl, Blade, Container)
Controls Type	Knob
Dishwasher Safe	Yes (Bowl, Agitators)
Certifications	ETL Listed, NSF Certified
UPC / GTIN	600192398635



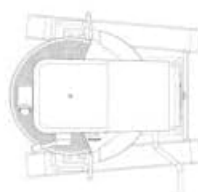
Planetary Mixer

- Gear Driven
- Thermal Overload Protection
- Attachment Hub for Meat Grinder & Vegetable Slicer
- Three Speed Settings
- Lever Operated Bowl Lift
- Safety Stop Function
- Bowl Guard
- Stainless Steel Bowl

HLM-30B



HLM-30B



Standard Accessories



FLAT BEATER



HOOK



WIRE WHIP



SAFETY GUARD

Choosing Accessories



MEAT GRINDER



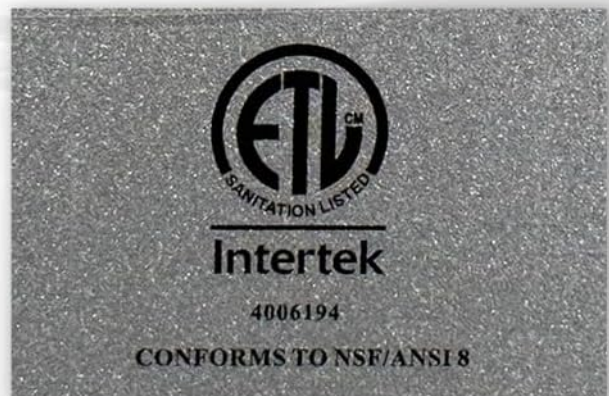
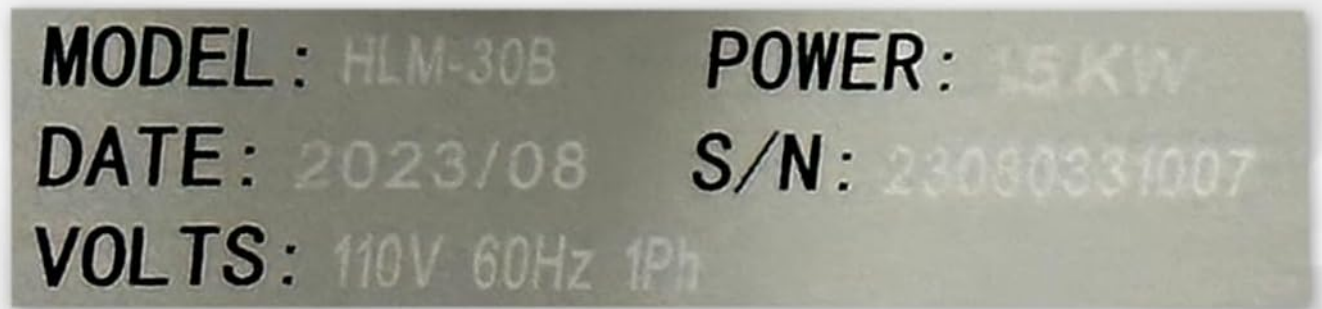
VEGETABLE SLICER



TIMER(0-30min)

Model	Voltage	Speed of Stirring Shaft			Dimension (WxDxH) inch mm	Capacity (Kg)	
		1ST	2ND	3RD		Flour	Dough
HLM-30B	120V 60HZ 1500W 1PH 2HP	91 RPM	166 RPM	282 RPM	23.82x24.41x44.80 605x620x1138	7.5	11.3

Figure 8: Technical diagram with dimensions, accessories, and performance data.



Code	Picture	Description/Material	Power/HP	Weight	Packing info.	Product size	Dry Dough Capacity	Dough Capacity	More info.
HLM-30B		1, With bowl, wire whip, beater, hook, safety guard 2, (1) Body Material: iron+aluminum (2) Bowl: 304 stainless steel (3) Wire Whip: 304 stainless steel and aluminum (4) Beater: aluminum (5) Hook: aluminum (6) Safety Guard: 304 stainless steel (7) with TIMER	1500w/2.0hp 120V 60Hz	N.W: 130kg G.W: 148kg	honeycomb carton and wood pallet	product size: 579*611*1142mm packing size: 710*670*1270mm	7.5kg	11.3kg	Certificate: CE, ROHS, LFGB, ETL and NSF Bowl Thickness: 2mm

Figure 9: Model plate with specifications and ETL/NSF certification marks.

WARRANTY AND SUPPORT

Cooler Depot provides the following warranty and support for the HLM-30B Commercial Mixer:

- **Warranty:** We offer a 1-year parts warranty and a 1-year labor warranty from the date of purchase.
- **Returns:** You may apply for a free return for functional failures within 1 month of purchase. Please ensure to keep the original pallet and packaging material, as they will be required for any return shipments.
- **Customer Support:** For technical assistance, warranty claims, or service inquiries, please contact Cooler Depot customer service. Refer to your purchase documentation for specific contact details.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question