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› BREVELTION 20QT Commercial Dough Mixer Machine ATL170059 User Manual

BREVELTION ATL170059

BREVELTION 20QT Commercial Dough Mixer Machine

MODEL: ATL170059 USER MANUAL

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your BREVELTION 20QT Commercial Dough Mixer Machine, Model ATL170059. Please read this manual thoroughly before operating the machine and retain it for future reference.



Image: Front view of the BREVELTION 20QT Commercial Dough Mixer Machine, showcasing its stainless steel construction and control panel.

2. SAFETY INSTRUCTIONS

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

injury. Failure to follow these instructions may result in serious injury or damage to the appliance.

- Ensure the power supply matches the machine's requirements (110V, 1100W).
- Do not operate the mixer with a damaged cord or plug. Contact qualified service personnel for repair.
- Keep hands, hair, clothing, and utensils away from moving parts during operation. The machine is equipped with a safety cover that automatically powers off if opened. Never bypass this safety feature.
- Always unplug the machine from the power outlet before cleaning, assembling, disassembling, or performing any maintenance.
- Do not immerse the motor unit or electrical components in water or other liquids.
- This appliance is designed for commercial use only. Do not use it for purposes other than its intended use.
- Supervise children and individuals with reduced physical, sensory, or mental capabilities when they are near the appliance.



Image: Close-up of the safety cover over the mixing bowl, featuring a warning label against placing hands inside during operation.

3. PRODUCT OVERVIEW

Key Features:

- **20L Capacity:** Features a large stainless steel mixing bowl, ideal for commercial baking needs.
- **Dual Speed Operation:** Provides both fast and slow mixing speeds, allowing for versatility with various dough consistencies.
- **Dual Action Mixing:** The mixing rod and bowl rotate simultaneously, ensuring efficient and uniform dough development.
- **Durable Construction:** All food-contact parts are manufactured from food-grade 304 stainless steel for hygiene and longevity.
- **Integrated Safety Cover:** Designed with a safety mechanism that automatically powers off the machine if the cover is opened during operation.

20L Dough Mixer

At low speed:Agitator speed: 120 r/min,Rotating speed of bowl: 6 r/min

At high speed:Agitator speed: 240 r/min,Rotating speed of bowl: 13 r/min



Parameters:

Material: stainless steel

Power:1100W

Capacity: 20L

**Max kneading capacity: dry
powde 8kg**

Net weight: About 87 kg(191 lbs)

Size: 25.59" x 13.78" x 33.86"

Image: Diagram illustrating the dimensions and key parameters of the 20L Dough Mixer, including agitator and bowl speeds for low and high settings, material (stainless steel), power (1100W), capacity (20L), max kneading capacity (8kg dry powder), net weight (87 kg / 191 lbs), and overall size (25.59" x 13.78" x 33.86").

4. SETUP

1. **Unpacking:** Carefully remove the mixer from its packaging. Inspect the machine for any signs of shipping damage. Report any damage to the carrier or seller immediately.
2. **Placement:** Position the mixer on a stable, level, and sturdy surface capable of safely supporting its weight (approximately 245 lbs). Ensure there is adequate clearance around the machine for proper ventilation and safe operation.
3. **Initial Cleaning:** Before first use, thoroughly clean all food-contact parts, including the mixing bowl, spiral hook, and safety cover, with a mild detergent and warm water. Rinse all parts thoroughly and dry them completely to prevent water spots or corrosion.
4. **Power Connection:** Connect the power cord to a dedicated, grounded 110V electrical outlet. Verify that the electrical circuit can handle the machine's 1100W power requirement.



Image: Rear view of the dough mixer, showing the power cord connection point and ventilation grilles, indicating proper setup for operation.

5. OPERATING INSTRUCTIONS

Control Panel Overview:



Image: Close-up of the control panel with labeled buttons: Power On Indicator (red), Fast Speed (red), Slow Speed (green), and Emergency Stop (red mushroom button).

Power Button: Press to activate the machine. The indicator light will illuminate.

Fast Button: Selects the high-speed mixing mode.

Slow Button: Selects the low-speed mixing mode.

Stop Button (Emergency Stop): Pressing this button immediately halts all machine operations. To reset, twist the button clockwise until it pops out.

Mixing Dough Procedure:

1. Ensure the safety cover is securely closed over the mixing bowl. The machine will not operate if the cover is open.
2. Add your ingredients to the stainless steel mixing bowl. Do not exceed the maximum kneading capacity of 8kg of dry powder. Overloading can damage the motor.
3. Press the "Power" button to turn on the machine.
4. Select the desired mixing speed by pressing either the "Slow" or "Fast" button. The mixer will begin operation.
5. Monitor the mixing process. The dual-action mechanism ensures thorough and uniform dough development.
6. To stop the machine, press the "Stop" button. For emergency situations, press the red mushroom-shaped Emergency Stop button.
7. Once mixing is complete, turn off the machine and unplug it from the power outlet before removing the dough.

Wide Range of Applications

- ✓ Breakfast Shop
- ✓ Bakery
- ✓ Cake Shop
- ✓ Western Restaurant
- ✓ Cafe
- ✓ Tea Restaurant
- ✓ Supermarket
- ✓ Canteen



Image: The dough mixer in operation, showing the spiral hook actively mixing dough within the stainless steel bowl, with the safety grid properly in place.

Dual Action and Dual Speed Explanation:

The BREVELTION dough mixer features a dual-action design where both the spiral mixing hook and the mixing bowl rotate simultaneously. This synchronized movement ensures that all ingredients are thoroughly incorporated and the dough is uniformly kneaded. The dual-speed function allows for optimal mixing based on the dough's consistency:

- **Low Speed:** Agitator speed: 120 revolutions/minute, Bowl rotating speed: 6 revolutions/minute.
- **High Speed:** Agitator speed: 240 revolutions/minute, Bowl rotating speed: 13 revolutions/minute.



Image: Diagram showing the dual-action mixing principle, with arrows indicating the rotational paths of both the spiral hook and the mixing bowl for comprehensive dough blending.

6. MAINTENANCE

Cleaning:

1. Always unplug the mixer from the power outlet before beginning any cleaning procedure.
2. Remove the mixing bowl and spiral hook. Wash these components thoroughly with warm, soapy water. Rinse them completely to remove all soap residue and dry immediately with a soft cloth to prevent water spots or corrosion.
3. Wipe down the exterior surfaces of the machine with a damp cloth. Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the stainless steel finish. Never immerse the main motor unit in water.
4. Ensure all parts are completely dry before reassembling or storing the machine to prevent mold or bacterial growth.

Storage:

Store the BREVELTION 20QT Commercial Dough Mixer in a clean, dry, and well-ventilated area when not in use. Protect it from dust and moisture to maintain its condition and operational integrity.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not start.	Power cord not securely plugged in; main power switch off; safety cover not properly closed; emergency stop button engaged.	Verify power connection; ensure main power switch is on; close safety cover completely; disengage the emergency stop button by twisting it clockwise.

Problem	Possible Cause	Solution
Motor runs but mixing element does not move.	Mixing element (spiral hook) not properly installed or seated.	Ensure the spiral hook is correctly and securely seated in its drive mechanism.
Unusual noise or vibration during operation.	Machine overload; loose internal components; foreign object in the bowl or mechanism.	Reduce the amount of ingredients to avoid overloading; check for and tighten any loose components if accessible and safe; inspect the bowl for foreign objects and remove if safe. If the problem persists, discontinue use and contact customer support.
Dough not mixing uniformly or efficiently.	Incorrect speed setting for the dough type; improper ingredient ratios; insufficient mixing time.	Adjust to the appropriate speed (slow for initial mixing, fast for kneading); verify and adjust ingredient ratios according to recipe; extend mixing time as needed.

If you encounter issues not listed here or if problems persist after attempting the suggested solutions, please contact BREVELTION customer support for further assistance.

8. SPECIFICATIONS

Feature	Detail
Brand	BREVELTION
Model Name	20L Stand Dough Mixer
Model Number	ATL170059
Capacity	20 Liters
Max Kneading Capacity	8 kg (dry powder)
Power	1100W
Voltage	110V
Product Dimensions (L x W x H)	27.2"D x 16"W x 33.9"H (approx. 69cm D x 40.6cm W x 86.1cm H)
Item Weight	245 pounds (approx. 111 kg)
Material	Food-grade 304 Stainless Steel
Controls Type	Knob/Button
Special Features	Adjustable Speed Control, Dual Action, Dual Speed
UPC	732236587641

20L Dough Mixer

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Image: Detailed diagram showing the physical dimensions and key technical specifications of the 20L Dough Mixer.

9. WARRANTY AND SUPPORT

For specific warranty information regarding your BREVELTION 20QT Commercial Dough Mixer Machine, please refer to the documentation provided at the time of purchase. This typically includes details on coverage duration, terms, and conditions.

For technical support, service inquiries, or to report any issues with your product, please contact BREVELTION customer service or the retailer from whom you purchased the machine. Have your model number (ATL170059) and purchase date ready when contacting support.

- **Customer Support:** Refer to your purchase receipt or the seller's contact information for the most direct assistance.
- **Protection Plans:** Extended protection plans, such as 3-Year or 4-Year options, may be available for additional coverage. Consult your retailer or the BREVELTION website for details on purchasing and activating these plans.

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