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› HAKKA FOOD PROCESSING HTD20B 20 Qt Commercial Tilt Head Spiral Dough Mixer Instruction Manual

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INSTRUCTION MANUAL

For Model: HTD20B

1. Safety Instructions

Please read all instructions carefully before operating the HAKKA FOOD PROCESSING HTD20B Commercial Dough Mixer. Failure to follow these instructions may result in serious injury or damage to the equipment.

- **Electrical Safety:** Ensure the mixer is connected to a properly grounded 380V/50Hz, 3-phase power supply. Do not operate with wet hands or in wet conditions. Disconnect power before cleaning or maintenance.
- **Moving Parts:** Keep hands, hair, clothing, and utensils away from moving parts (hook, bowl) during operation. The safety guard must be securely closed before starting the mixer.
- **Emergency Stop:** Familiarize yourself with the location and function of the Emergency Stop button. Use it immediately in case of any malfunction or hazard.
- **Stability:** Place the mixer on a stable, level surface. The non-slip feet should be properly adjusted to prevent movement during operation.
- **Supervision:** Do not leave the mixer unattended while in operation. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised.
- **Cleaning:** Always unplug the mixer before cleaning. Do not immerse the main unit in water.

2. Product Overview

The HAKKA FOOD PROCESSING HTD20B is a commercial-grade spiral dough mixer designed for efficient and consistent dough preparation. It features a tilt-head design and dual rotation for optimal mixing results.



This image displays the HAKKA FOOD PROCESSING HTD20B Commercial Dough Mixer with its head tilted upwards, revealing the spiral mixing hook and the removable stainless steel bowl. The control panel is visible on the side.







A view of the HAKKA FOOD PROCESSING HTD20B Commercial Dough Mixer with the mixing head lowered and the safety guard covering the stainless steel bowl, ready for operation.

Key Components:

- **Mixing Head:** Contains the spiral hook and can be tilted for easy access.
- **Spiral Hook:** Designed for efficient dough kneading.
- **Stainless Steel Bowl:** 20-quart capacity, removable for easy cleaning and ingredient handling.
- **Safety Guard:** A protective wire cage that covers the bowl during operation. The mixer will not operate if the guard is not securely closed.
- **Control Panel:** Includes timer, speed control switch, start button, and emergency stop button.
- **Base with Casters:** Provides stability and mobility for the unit.

Features:

- **20 Qt Capacity:** Mixes up to 8 kg (17.5 lbs) of dough.
- **Tilt Head Design:** Allows for easy removal of the bowl and access to the mixing hook.
- **Dual Rotation:** The bowl rotates at 16 r/min and the hook at 156 r/min, simulating manual kneading for even mixing.
- **Two Speeds:** Provides flexibility for different dough consistencies.
- **Adjustable Timer:** Set mixing time up to 30 minutes.
- **Food-Grade Stainless Steel:** All food-contact parts are rust-proof and corrosion-proof.
- **Safety Interlock:** Mixer automatically shuts down if the safety guard is not properly closed.

3. Setup

1. **Unpacking:** Carefully remove the mixer from its packaging. Inspect for any shipping damage. Retain packaging for future transport or storage.
2. **Placement:** Position the mixer on a sturdy, level surface capable of supporting its weight and the weight of ingredients. Ensure adequate clearance around the unit for ventilation and operation. Adjust the non-slip feet for maximum stability.
3. **Power Connection:** Connect the mixer to a dedicated 380V/50Hz, 3-phase electrical outlet. Consult a qualified electrician if you are unsure about the power requirements or connection.
4. **Install Mixing Bowl:** Ensure the mixer head is tilted up. Place the stainless steel mixing bowl onto the base, aligning it with the locking mechanism. Rotate the bowl gently until it is securely seated.
5. **Lower Mixing Head:** Carefully lower the mixing head until it locks into place. Ensure the safety guard is in the open position for now.

4. Operating Instructions

Follow these steps for safe and effective operation of your dough mixer.

Your browser does not support the video tag.

This video provides a visual guide to the HAKKA FOOD PROCESSING HTD20B Commercial Dough Mixer, showcasing its tilt-head mechanism, bowl removal, ingredient loading, and the mixing process in action. It highlights the ease of use and the dual rotation feature.

1. **Prepare Ingredients:** Measure and prepare all ingredients according to your recipe.
2. **Load Ingredients:** With the mixer head tilted up and the bowl securely in place, add your ingredients to the stainless steel bowl. Do not exceed the 20-quart capacity (approximately 8 kg or 17.5 lbs of dough).
3. **Secure Safety Guard:** Lower the mixing head and ensure the safety guard is fully closed and locked. The mixer will not start if the guard is open.
4. **Set Timer:** Use the timer knob on the control panel to set the desired mixing duration (up to 30 minutes).
5. **Select Speed:** Choose the appropriate speed (Speed 1 or Speed 2) using the speed control switch. Start with a lower speed for initial mixing and gradually increase if needed.
6. **Start Mixer:** Press the green Start button to begin the mixing process.
7. **Monitor Mixing:** Observe the dough as it mixes. The dual rotation of the bowl and hook ensures thorough and even kneading.
8. **Stop Mixer:** The mixer will automatically stop when the timer reaches zero. To stop manually, press the red Emergency Stop button.
9. **Remove Dough:** Once mixing is complete, press the Emergency Stop button if the timer has not run out. Tilt the mixer head up. Carefully remove the dough from the bowl.
10. **Remove Bowl:** With the head tilted up, unlock and remove the stainless steel bowl for cleaning.

This image provides a close-up of the mixer's control panel, featuring the timer dial, speed control switch, green start button, and red emergency stop button, all clearly labeled for user interaction.



This image shows a user carefully removing the stainless steel mixing bowl from the mixer, highlighting the ease of detachment for cleaning or ingredient handling.

5. Maintenance and Cleaning

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

- **Daily Cleaning:**
 - **Disconnect Power:** Always unplug the mixer from the power supply before cleaning.
 - **Remove Bowl and Hook:** Tilt the head up, remove the stainless steel bowl and the spiral hook. Wash them with warm, soapy water, rinse thoroughly, and dry completely.
 - **Wipe Down Exterior:** Use a damp cloth with mild detergent to wipe down the exterior surfaces of the mixer. Do not use abrasive cleaners or immerse the main unit in water.
 - **Clean Safety Guard:** Wipe the safety guard with a damp cloth.
- **Periodic Maintenance:**
 - Inspect the power cord for any damage.
 - Check all moving parts for excessive wear or unusual noise.
 - Ensure all fasteners are tight.
 - If any issues are detected, contact qualified service personnel.

6. Troubleshooting

Refer to this section for common issues and their potential solutions.

Problem	Possible Cause	Solution
Mixer does not start	• Power cord not plugged in • Safety guard not closed • Emergency Stop button engaged • No power to outlet	• Plug in power cord securely • Ensure safety guard is fully closed and locked • Disengage Emergency Stop button • Check circuit breaker or power supply
Uneven mixing	• Incorrect ingredient ratio • Overloading the bowl • Insufficient mixing time	• Adjust ingredient proportions • Reduce batch size • Increase mixing time
Unusual noise during operation	• Loose components • Foreign object in bowl • Motor issue	• Stop mixer, check for loose parts and tighten • Stop mixer, remove any foreign objects • If noise persists, discontinue use and contact service

7. Specifications

Feature	Specification
Model	HTD20B
Capacity	20 Quarts (approx. 8 kg / 17.5 lbs dough)

Feature	Specification
Power Supply	380V/50Hz, 3 Phase
Bowl Speed	16 r/min
Hook Speed	156 r/min
Product Dimensions (D x W x H)	18.1" x 30.7" x 30.6"
Control Type	Knob
Material (Food Contact Parts)	Food-grade Stainless Steel



This diagram illustrates the physical dimensions of the dough mixer, indicating a depth of 18.1 inches, a width of 30.7 inches, and a height of 30.6 inches.

360mm



210mm

Bowl Capacity: 20 Qt

A detailed view of the 20-quart capacity stainless steel mixing bowl, showing its dimensions of 360mm in diameter and 210mm in height.

8. Warranty and Support

For warranty information, technical support, or service inquiries, please contact HAKKA FOOD PROCESSING directly or refer to the purchase documentation. Keep your proof of purchase for warranty claims.

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