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## LEEVOT SZM-30

# LEEVOT 30Qt 1250W Commercial Food Mixer Instruction Manual

Model: SZM-30

## INTRODUCTION

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This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your LEEVOT 30Qt 1250W Commercial Food Mixer, Model SZM-30. Please read this manual thoroughly before initial use and retain it for future reference. Proper use and care will ensure optimal performance and longevity of your mixer.

## IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the mixer.
- Ensure the power supply matches the voltage specified on the mixer's rating label.
- Do not immerse the mixer base, cord, or plug in water or other liquids.
- Unplug the mixer from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury.
- Never operate the mixer with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The safety shield must be properly closed before operation. The mixer features an automatic shutdown mechanism if the shield is not securely in place.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.

## PRODUCT OVERVIEW AND COMPONENTS

The LEEVOT 30Qt Commercial Food Mixer is a heavy-duty stand mixer designed for commercial kitchen environments. It features a robust 1250W motor and a 30-quart stainless steel bowl, capable of mixing up to 22 pounds of dough or 11-17.63 pounds of dry flour per batch.



Image: The LEEVOT 30Qt Commercial Food Mixer shown with its three primary attachments: dough hook, flat beater, and wire whip.

### Key Components:

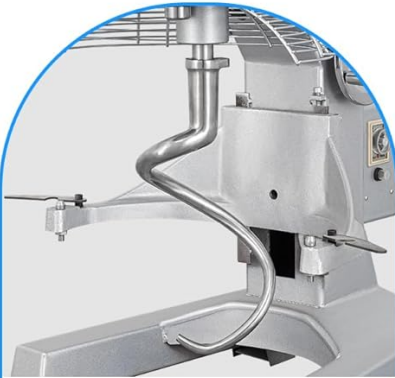
- **Mixer Head:** Contains the motor, speed controls, and attachment hub.
- **30 Qt Stainless Steel Bowl:** Large capacity, food-grade 304 stainless steel, detachable for easy cleaning.
- **Safety Shield:** A protective guard that must be closed during operation.
- **Bowl Lift Mechanism:** A hand-operated wheel to adjust the bowl height.
- **Speed Control Lever:** Allows selection of three mixing speeds.
- **Timer:** Adjustable timer for mixing durations up to 60 minutes.

- **Non-slip Feet:** Ensures stability during operation.

## Included Attachments:

# MULTI-FUNCTIONAL MIXING

Helps you create different types of cuisine



**Dough Hooks**  
Heavy Duty Mixture



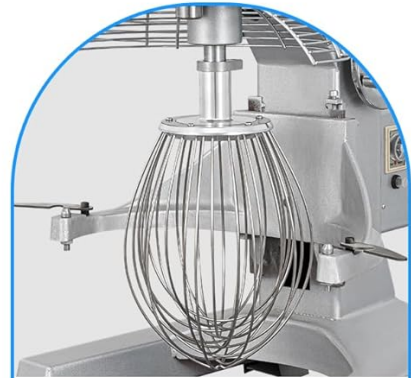
Bread, Pizza,  
Spaghetti



**Flat Beater**  
Medium and heavy  
duty mixtures



Salad, Cookie,  
Crepe



**Wire Whip**  
Lightweight mixtures



Cream, Egg White,  
Sauce

Image: Visual guide to the three mixer attachments and their recommended uses.

- **Dough Hook:** Ideal for mixing heavy doughs such as pizza dough, bread dough, and pasta.
- **Flat Beater (Flat Whisk):** Suitable for medium and heavy-duty mixtures like mashed potatoes, cookies, cakes, and salads.
- **Wire Whip (Wire Whisk):** Designed for light consistencies such as whipping cream, egg whites, and light batters.

## SETUP AND INSTALLATION

### 1. Unpacking:

- Carefully remove the mixer and all accessories from the packaging.
- Inspect the mixer for any signs of damage during transit. Contact your supplier immediately if damage is found.
- Remove all protective films and packaging materials.

## 2. Placement:

- Place the mixer on a stable, level, and sturdy surface capable of supporting its weight (approximately 187.4 lbs).
- Ensure adequate clearance around the mixer for ventilation and safe operation.
- The non-slip feet should be firmly on the surface to prevent movement during operation.



Image: Detail of the mixer's non-slip feet for stable operation and the bowl height adjustment mechanism.

## 3. Installing the Bowl and Attachment:

- Ensure the mixer is unplugged before installing or removing the bowl and attachments.
- Lower the bowl lift mechanism using the hand wheel to its lowest position.
- Place the stainless steel mixing bowl onto the bowl supports and secure it by rotating it until it locks into place.
- Select the appropriate attachment for your recipe (dough hook, flat beater, or wire whip).
- Align the attachment shaft with the attachment hub and push upwards, then rotate to lock it into position.
- Raise the bowl lift mechanism using the hand wheel until the bowl is in the mixing position.

# OPERATING INSTRUCTIONS

## 1. Powering On/Off:

- After ensuring the bowl and attachment are correctly installed and the safety shield is closed, plug the mixer into a grounded electrical outlet.
- Press the green 'ON' button to start the mixer.
- Press the red 'OFF' button to stop the mixer.

## 2. Speed Selection:

The mixer features three adjustable speeds. Always select the desired speed before starting the mixer or when changing between speeds. Use the speed control lever located on the side of the mixer.

# 3 SPEED ADJUSTABLE

Essential mixer for home or business



Image: The speed control lever and recommended RPMs for different mixing tasks.

- **Low Speed (100 RPM):** Best for kneading heavy doughs.
- **Medium Speed (166 RPM):** Suitable for mixing fillings and batters.
- **High Speed (360 RPM):** Ideal for whipping cream and egg whites.

### 3. Using the Timer:

The integrated timer allows you to set mixing durations up to 60 minutes. Turn the timer knob to the desired mixing time. The mixer will automatically stop once the set time has elapsed.

### 4. Bowl Height Adjustment:

The bowl height can be adjusted using the hand wheel on the side of the mixer. This allows for proper clearance between the attachment and the bottom of the bowl for effective mixing and easy removal.

### 5. Capacity Guidelines:

- Maximum Dough Weight: 22 lbs (10 kg) per batch.
- Maximum Dry Flour: 11-17.63 lbs (5-8 kg) per batch.



Image: The mixer with an overlay indicating its 30QT capacity and maximum dough and dry flour limits.

## MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the hygiene and longevity of your mixer.

## Daily Cleaning:

- **Always unplug the mixer before cleaning.**
- Remove the mixing bowl and attachment. Wash them with warm, soapy water, rinse thoroughly, and dry completely. The bowl and attachments are made of food-grade 304 stainless steel.
- Wipe down the exterior of the mixer with a damp cloth. Do not use abrasive cleaners or scourers that could damage the finish.
- Clean the safety shield with a damp cloth. Ensure no food particles are lodged in the mechanism.
- Do not spray water directly onto the mixer's electrical components or motor housing.

## Periodic Maintenance:

- Check the power cord for any signs of damage.
- Inspect attachments for wear or damage. Replace if necessary.
- The bowl lifting mechanism may require occasional lubrication to ensure smooth operation and prevent chatter. Use food-grade lubricant sparingly on moving parts as needed.

## TROUBLESHOOTING

If you encounter issues with your LEEVOT Commercial Food Mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not start.	<ol style="list-style-type: none"><li>1. Power cord not plugged in.</li><li>2. Safety shield not closed properly.</li><li>3. Power outage or circuit breaker tripped.</li></ol>	<ol style="list-style-type: none"><li>1. Ensure the power cord is securely plugged into a working outlet.</li><li>2. Close the safety shield completely. The mixer has an automatic shutdown feature if the shield is open.</li><li>3. Check your power supply and circuit breaker.</li></ol>
Unusual noise or vibration during operation.	<ol style="list-style-type: none"><li>1. Mixer not on a level surface.</li><li>2. Bowl or attachment not properly secured.</li><li>3. Overloading the mixer.</li><li>4. Bowl lift mechanism needs lubrication.</li></ol>	<ol style="list-style-type: none"><li>1. Ensure the mixer is on a stable, level surface.</li><li>2. Re-seat the bowl and attachment, ensuring they are locked in place.</li><li>3. Reduce the amount of ingredients. Refer to capacity guidelines.</li><li>4. Apply food-grade lubricant to the bowl lift assembly.</li></ol>
Attachment not reaching ingredients at the bottom of the bowl.	Bowl height not adjusted correctly.	Adjust the bowl height using the hand wheel until the attachment clears the bottom of the bowl by a small margin.

If the problem persists after attempting these solutions, please contact LEEVOT customer support for assistance.

## SPECIFICATIONS

Below are the technical specifications for the LEEVOT 30Qt Commercial Food Mixer (Model SZM-30).

## PRODUCT SPECIFICATIONS:

# LEEVOT

Weight: 154.3lbs / 70kg

Overall Dimension: 21.6x17.7x30.1 in / 55x45x76.5 CM



Restaurant



Bakery



Pizzeria

Image: Dimensions of the LEEVOT 30Qt Commercial Food Mixer.

Feature	Detail
Brand	LEEVOT
Model Name	SZM-30
Capacity	30 Quarts (30 Liters)
Power	1250W
Product Dimensions (D x W x H)	22"D x 17.7"W x 31.5"H (55cm x 45cm x 76.5cm)
Item Weight	187.4 pounds (85 kg)
Controls Type	Knob / Lever
Special Feature	Heavy Duty, Powerful, 3-Speed Adjustable, Timing Function, Safety Shield, Non-slip Feet
Material	Food-grade 304 Stainless Steel (Bowl, Hooks, Rods)

## WARRANTY AND SUPPORT

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Your LEEVOT 30Qt Commercial Food Mixer is backed by a commitment to quality and customer satisfaction.

- **Return Policy:** The product comes with a 30-day return policy from the date of purchase.
- **Service Plan:** A one-year service plan is included, covering potential product or technical issues.
- **Customer Support:** For any product-related inquiries, technical assistance, or warranty claims, please contact the dedicated LEEVOT service team. They are available to provide professional support and ensure a satisfactory resolution.

Please refer to your purchase documentation for specific contact details or visit the official LEEVOT website for support information.