

## LEEVOT SZM-30

# LEEVOT SZM-30 30 Qt Commercial Food Mixer Instruction Manual

Model: SZM-30 | Brand: LEEVOT

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the mixer. Failure to follow these instructions may result in injury or damage to the appliance.

- **Electrical Safety:** Ensure the mixer is connected to a grounded power outlet with the correct voltage. Do not operate with a damaged cord or plug.
- **Personal Safety:** Keep hands, hair, and clothing away from moving parts during operation. Always use the safety shield.
- **Safety Shield:** The mixer is equipped with a safety shield. The appliance will automatically shut down if the shield is not closed properly, preventing accidental injury. Always ensure the shield is securely in place before starting the mixer.
- **Stable Placement:** Position the mixer on a sturdy, level surface capable of supporting its weight (approximately 187.4 lbs / 85 kg) to ensure stable operation and prevent tipping. The mixer features anti-slip feet for added stability.
- **Food Contact Materials:** The mixing bowl, dough hook, flat beater, and wire whisk are constructed from international food-grade stainless steel 304, ensuring safety and reliability for food preparation.
- **Children and Unauthorized Users:** This appliance is not intended for use by children or individuals without proper training. Keep out of reach of children.

## 2. SETUP AND ASSEMBLY

Follow these steps to set up your LEEVOT SZM-30 Commercial Food Mixer.

1. **Unpacking:** Carefully remove the mixer from its packaging. The mixer is heavy (approx. 187.4 lbs), so ensure adequate assistance for lifting and placement. Inspect for any shipping damage.
2. **Placement:** Place the mixer on a robust, level countertop or table. The integrated anti-slip foot pads will help secure the unit during operation.
3. **Install Mixing Bowl:** Position the 30 Qt stainless steel mixing bowl onto the mixer's bowl supports. Ensure it is securely seated.
4. **Attach Accessory:** Select the appropriate mixing accessory (dough hook, flat beater, or wire whisk) for your task. Align the accessory shaft with the attachment point and push upwards, then twist to lock it into place.
5. **Adjust Bowl Height:** Use the lift and turn wheel mechanism to adjust the mixing bowl's height. This allows for proper clearance between the accessory and the bowl.
6. **Close Safety Shield:** Lower and securely close the safety shield over the mixing bowl. The mixer will not operate if the shield is open.



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



Image: Detail of the adjustable bowl height mechanism, allowing precise positioning of the mixing bowl.



Image: The anti-slip foot pad designed to ensure stable operation of the mixer.

### 3. OPERATING INSTRUCTIONS

The LEEVOT SZM-30 mixer is designed for efficient and versatile mixing tasks. Familiarize yourself with its features for optimal performance.

#### 3.1. Mixing Capacities

- **Bowl Capacity:** 30 Quarts (28.4 Liters)
- **Maximum Dough Weight:** 22 lbs (10 kg) per batch
- **Maximum Dry Flour:** 11-17.63 lbs (5-8 kg) per batch



Image: Visual representation of the mixer's capacity for dough and dry flour.

#### 3.2. Attachment Usage

The mixer comes with three interchangeable attachments, each suited for specific mixing consistencies:

- **Dough Hook:** Ideal for mixing heavy doughs such as pizza dough, bread dough, and pasta.
- **Flat Beater (Paddle):** Best for medium to heavy mixtures like potatoes, vegetables, batters, cookies, and fillings.
- **Wire Whisk:** Used for light consistencies such as cream, egg whites, and sauces.



Image: Guide to selecting the correct attachment for various mixing tasks.

### 3.3. Speed Control

The mixer features a powerful 1250W motor and three adjustable speeds, controlled by a knob, to accommodate different mixing requirements:

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



Image: Overview of the speed control settings and their recommended uses.

### 3.4. Timing Function

The mixer includes a timing function, allowing you to set mixing durations from 0 to 60 minutes. This feature eliminates the need for manual monitoring.



Image: The timer knob, adjustable from 0 to 60 minutes.

## 4. MAINTENANCE AND CLEANING

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

- **Detachable Components:** The mixing bowl and attachments are easily removable for thorough cleaning.
- **Cleaning Materials:** Use mild detergent and warm water to clean the stainless steel bowl and attachments. Avoid abrasive cleaners or scouring pads that could scratch the surface.
- **Main Unit:** Wipe down the main body of the mixer with a damp cloth. Do not immerse the motor housing in water.
- **Drying:** Ensure all components are completely dry before reassembling or storing the mixer.



Image: The 30 Qt mixing bowl, emphasizing its food-grade stainless steel and easy-to-clean design.

## 5. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Mixer does not turn on	<ol style="list-style-type: none"> <li>1. Power cord not properly connected.</li> <li>2. Safety shield not closed.</li> <li>3. Emergency stop button engaged.</li> </ol>	<ol style="list-style-type: none"> <li>1. Ensure power cord is securely plugged into a functional outlet.</li> <li>2. Verify the safety shield is fully closed and latched.</li> <li>3. <b>Twist and slightly pull the red emergency stop button to disengage it and reset the mixer.</b></li> </ol>
Mixer stops during operation	<ol style="list-style-type: none"> <li>1. Safety shield opened.</li> <li>2. Overload protection activated.</li> </ol>	<ol style="list-style-type: none"> <li>1. Close the safety shield securely.</li> <li>2. Reduce the load in the mixing bowl. Allow the motor to cool before restarting.</li> </ol>
Attachments not mixing properly	<ol style="list-style-type: none"> <li>1. Incorrect attachment for the task.</li> <li>2. Bowl height not adjusted correctly.</li> </ol>	<ol style="list-style-type: none"> <li>1. Refer to Section 3.2 for correct attachment usage.</li> <li>2. Adjust the bowl height using the lift wheel to ensure proper clearance.</li> </ol>

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

## 6. SPECIFICATIONS

<b>Model</b>	SZM-30
<b>Brand</b>	LEEVOT
<b>Capacity</b>	30 Quarts (28.4 Liters)
<b>Power</b>	1250 Watts
<b>Speeds</b>	3 (100 RPM, 166 RPM, 360 RPM)
<b>Dimensions (D x W x H)</b>	22" x 17.7" x 31.5" (55cm x 45cm x 76.5cm)
<b>Item Weight</b>	187.4 lbs (85 kg)
<b>Material</b>	Food-grade Stainless Steel 304
<b>Timer</b>	0-60 Minutes
<b>Included Attachments</b>	Dough Hook, Flat Beater, Wire Whisk



Image: Dimensions of the mixer and examples of commercial applications.



Image: Technical drawing with precise measurements of the mixer.

## 7. WARRANTY AND SUPPORT

LEEVOT is committed to providing quality products and customer satisfaction.

- **Return Policy:** This product is covered by a 30-day return policy from the date of purchase.
- **Service Plan:** A one-year service plan is included with your purchase, covering manufacturing defects and operational issues under normal use.
- **Customer Support:** For any product inquiries, technical assistance, or warranty claims, please contact LEEVOT customer service. Refer to your purchase documentation for specific contact details or visit the official LEEVOT website.

