

User Manual of Product 1:

Happybuy Commercial Food Mixer 15Qt 600W 3 Speeds
Adjustable 110/178/390 RPM Heavy Duty 110V with Stainless
Steel Bowl Dough Hooks Whisk Beater Premium for Schools
Bakeries Restaurants Pizzerias

User Manual of Product 2:

Mophorn Stainless Steel Work Table with Wheels 24 x 30 x 32
Inch Prep Table with 4 Casters Heavy Duty Work Table for
Commercial Kitchen Restaurant Business

B15B SERIES FOOD MIXERS

Main Specialty:

- According to the planet movement theory, beater moves like planets in the bowls so that the food is mixed completely.
- They have three-range rotation speed.
- All the spare parts in the machines are made of premium stainless steel to ensure that they meet the national hygiene standard for food.
- The machine is good looking, easy operable and high in efficiency.

Technical Specifications:

Model	Bowl Volume (L)	Voltage (V)	Rated Frequency (Hz)	Power (kW)	Max. Kneading Capacity(kg)	Mixing Speed (r/min)	Size(mm)
B15B	15	~110	60	0.5	1.5	110/178/390	474×372×676

Operation and Notes:

Before use, ensure the emergency stop button released, safety cover closed well and mixing bowl in the right/highest position. Check that power supply corresponds to that required by the machine. Check that the extern earthing wire is reliably connected.

The machine which 3 phase motor must be checked that the machine rotates in the direction indicated by the rotation mark .If the rotation direction is wrong, change the two of the three livewires each other. Note For test of machine, mixing tools should never be installed otherwise they would fall out in case of wrong rotation direction and cause damage to machine parts.

Select speed and agitator:

a) Dough arm: It is frequently used for heavy bread dough, the weight of flour indicated by the mark, the weight of water is 47%~50% of the fill flour, and preferable to be used at low speed.

b) Beater: It is commonly used for thin batters, cakes and mashing potatoes, like stuffing, and preferable to be used at middle speed.

c) Wire whip: It is best for whipping cream and beating eggs, and preferable to be used at high speed.

Important notice: Stop the machine to change speed, don't mix dough at middle or high speed.

Bowl lift:

a) When mixing, rotate the hand wheel to raise the bowl until you feel it touch the stop, this also makes the bowl more accessible for filling.

b) After mixing, rotate the hand wheel to lower the bowl. It is necessary to lower the bowl to change agitators, avoid to remove the bowl or agitators.

Note: When assembling an agitator the bowl must be in the down position, Slip the agitator up on the shaft and turn until the driving pin in the shaft reaches the L-shaped slot in the agitator shank, avoid the agitator to be fallen down in running.

Maintenance:

After use each time, clean carefully the bowl agitators etc, make sure to keep the machine clear.

Lubricate the bowl slide ways occasionally by applying a small amount of oil or grease with the tip of finger.

Trouble shooting:

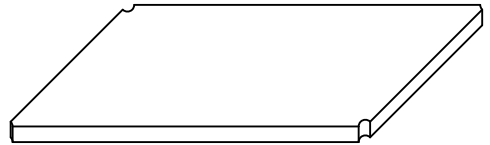
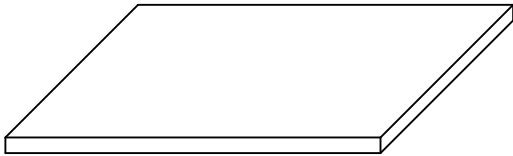
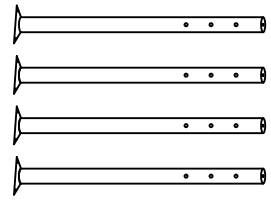
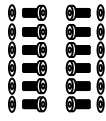
Trouble	Probable cause	Remedy
The mixing shaft doesn't rotate after switch on	Electric connectors are loose	Check the electric circuit, tighten those loose connectors
Oil leakage	Oil seals are worn out	Replace those oil seals
The raising handle is too tight	Guide ways are corroded	Clean and oil the guide ways
	The lead screw, bevel gear and hand wheel shaft etc is dry	Oil them
Temperature rise of motor is too high, below speed	Lack of voltage	Check the supply voltage
	Over load	Less load
	The working speed selected is too high or agitator is not suitable	Select a suitable speed and agitator
The noise of the gearbox is serious, its temperature is too high	Lubrication is insufficient	Add or replace the oil
The agitator knocks with the bowl	The agitator or the bowl is deformed	Repair or replace deformed part
Unable to open the machine	Cover opened, bowl lifted down or emergency stop button opened	Close the safety cover, bowl lift up, release the emergency stop button

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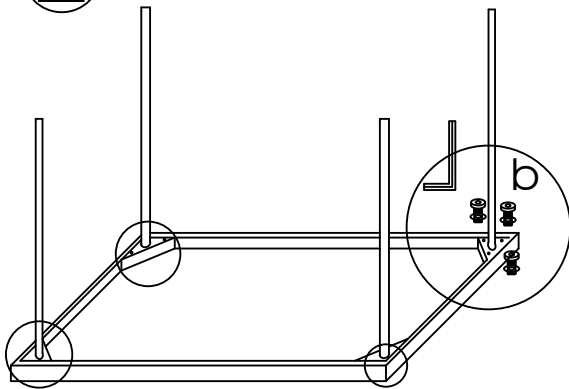
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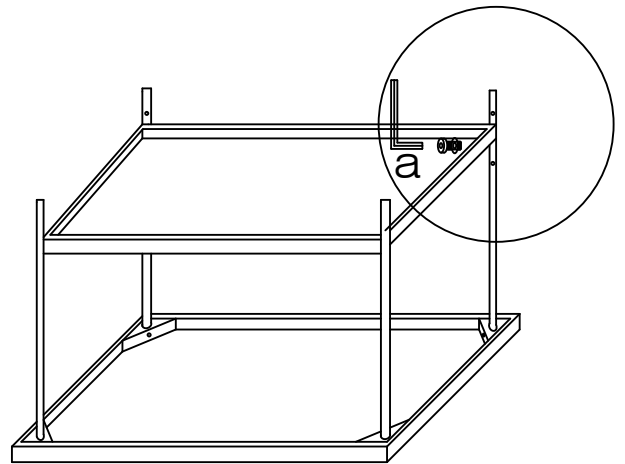
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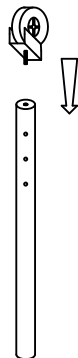
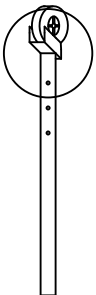
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