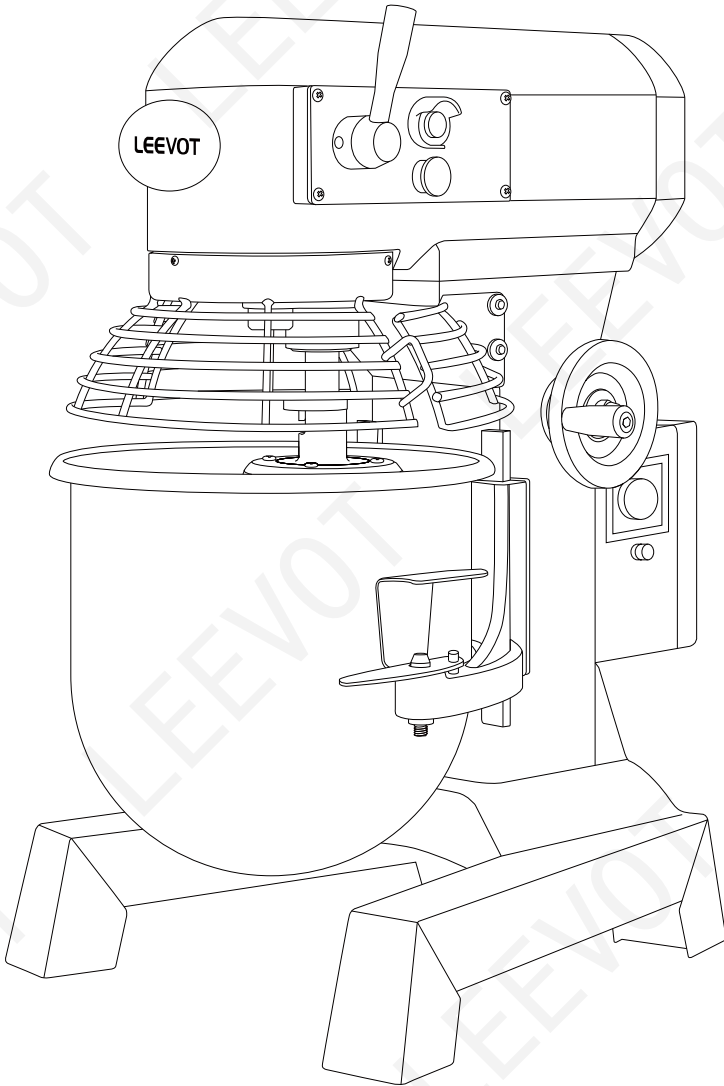


Product Manual

Model: SZM-15

Commercial Stand Mixer



Product Introduction

Welcome to the LEEVOT Food Mixer. Our company specializes in manufacturing food machinery, dedicated to providing customers with reliable and practical food production equipment.

The food mixer adopts a full gear transmission structure, and its variable-speed mechanism utilizes patented technology from our factory, featuring a new elastic buffer fork mechanism design that fundamentally addresses common issues found in similar machines, such as insensitive speed changes and damaged components.

The power transmission system is designed to high standards, featuring high strength and technical requirements, ensuring smooth operation, durability, and robustness.

The machine has three mixing speeds and is equipped with a wire whisk, a flat beater, and a spiral dough hook. It can be used for stirring cream, cake batter, fillings, and kneading dough.

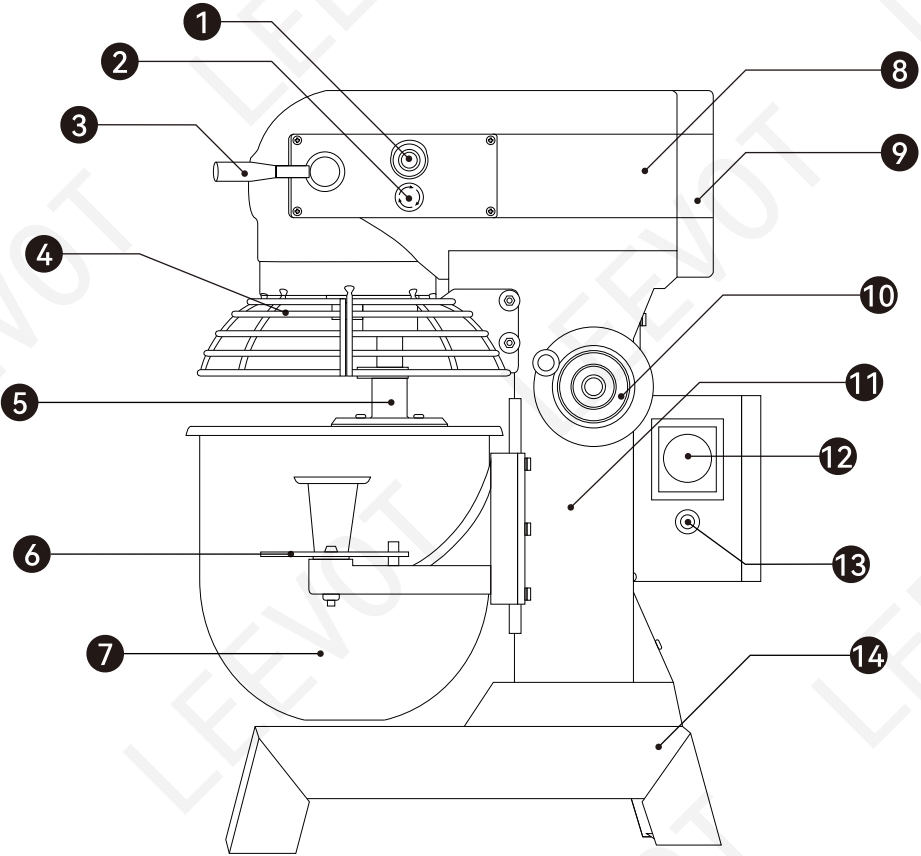
This machine is available in both three-phase and single-phase power supply options. Users should choose according to their requirements.

The machine features advanced design, user-friendly operation, robust durability, and an appealing appearance. It is suitable for mixing food and kneading dough in restaurants, hotels, bakeries, and food factories, making it an ideal equipment for producing high-quality pastries.

Detailed Parameter

Model	SZM-15
Voltage	110V/60Hz
Rated Power	600W
Capacity	15L
No-load Speed	Low 205r/min , Medium 330r/min , High 486r/min
Dimension	19.7*15*25.2 in
Weight	101lbs (±3%)

Machine Structure



- ① Switch (Jog Button)

② Emergency Stop Button

③ Speed Lever

④ Protective Cover

⑤ Mixing Paddle

⑥ Barrel Clamp Plate

⑦ Mixing Barrel
- ⑧ Housing or Enclosure

⑨ Rear Cover

⑩ Lifting Handle

⑪ Support Column

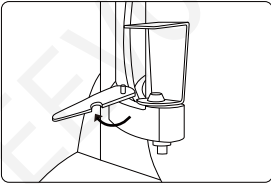
⑫ Timer

⑬ Reset Button (Overcurrent Protector)

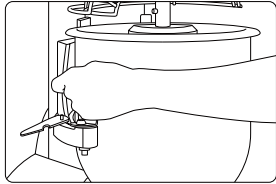
⑭ Base

Directions For Use

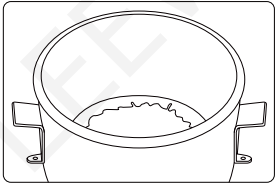
- 1. Mix egg liquids; for thinner materials like cream, use the wire whisk for high-speed mixing (speed lever upwards).
- 2. When mixing thicker materials, such as fillings, use the flat beater at medium speed (speed lever downward).
- 3. For kneading, use the spiral dough hook at low speed (speed lever in a horizontal position). The moisture content in the flour should not be less than 50%.



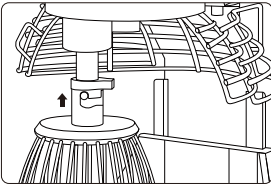
1. Open the barrel clamp plate.



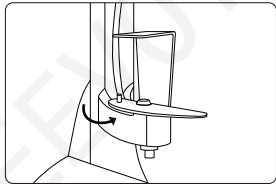
2. Lift and remove the mixing barrel.



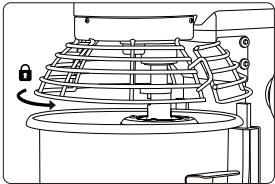
3. Put the material into the mixing barrel.



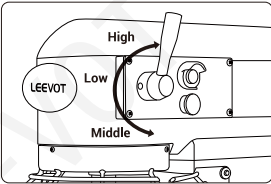
4. Change to the mixing paddle.



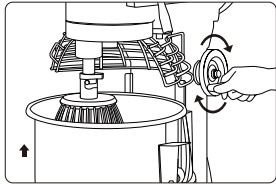
5. Place the barrel back and secure it with the barrel clamp plate.



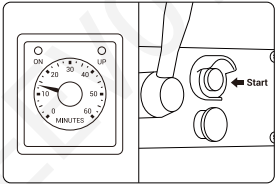
6. Close the protective cover.



7. Rotate the speed lever to adjust the required mixing speed.



8. Turn the handle to the top, making the barrel fit the mixer.

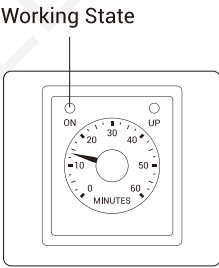


9. After adjusting the timer, activate the switch to start the process.

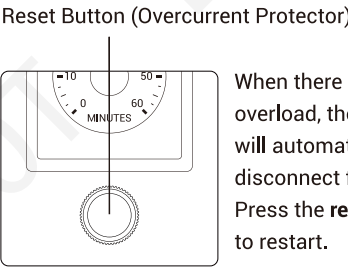
Warning

While the machine is in operation, it is strictly prohibited to place hands or other tools into the barrel to ensure safe operation.

Timing & Overload Protection



Point the needle to the set time to start the timer, point the needle to 0 to stop the timer.



When there is a current overload, the machine will automatically disconnect for safety, Press the **reset button** to restart.

Precautions

- 1. Check if the power supply voltage matches the voltage specified on the nameplate. Ensure that a reliable grounding wire is available at the site.
- 2. Verify that the power line capacity is sufficient and is connected to appropriate residual current circuit breakers and fuses with correct capacities.
- 3. Place the machine on a flat surface, ensuring that all four feet are in contact with the ground for stable operation. Leave sufficient space between the machine and the wall for good ventilation and easy operation.
- 4. For the initial attempt, do not install the agitator; if the rotation direction is inconsistent with the requirements, it may damage machine components.
- 5. Select the appropriate agitator and mixing speed based on the different materials to be mixed.
- 6. If using a three-phase machine, perform a no-load power-on test to ensure the rotation aligns with the direction indicated by the arrow before operation.
- 7. If a change in speed is needed, stop the machine first (the machine is equipped with a protective device, and during heavy-load operation, changing speeds will cause the variable-speed mechanism to stop to protect the components from damage).
- 8. Before the machine starts working, lift the material barrel to the top, and close the protective cover.
- 9. When replacing the agitator, lower it to the base.
- 10. Remove the front cover, then add lubricating oil (generally, the original oil can be used for about six months).
- 11. Apply a little oil to the lifting crossbar to maintain smooth operation.

Warning

- 1. Do not expose the machine to rain, water droplets, or place it in excessively humid areas to prevent electrical malfunctions or leakage.
- 2. Avoid high-speed mixing of viscous materials. Overloading can cause damage to parts, significantly reducing the machine's lifespan.
- 3. If a change in speed is needed, stop the machine first (the machine is equipped with a protective device, and during heavy-load operation, changing speeds will cause the variable-speed mechanism to stop to protect the components from damage).
- 4. Clean the machine thoroughly before and after each use to ensure food hygiene. If necessary, use a cloth with a small amount of detergent for cleaning, but avoid using gasoline or other chemical solvents.
- 5. The machine's gearbox is filled with ample high-quality grease; undergo maintenance and replace with new grease every two years. Regularly apply oil to the lifting guide for flexibility.
- 6. Oil accumulation may occur on the oil receiving ring under the gearbox. If necessary, remove the oil receiving ring, drain the accumulated oil, and wipe it dry.
- 7. When replacing the power cord, use an oil-resistant flexible cord with a nominal cross-sectional area of 1mm².
- 8. Warning! To ensure safety, disconnect the power supply before maintenance. Seek professional assistance for any repairs.

Faults and Solutions

Fault	Causes	Solution
The machine cannot start	1. Voltage too low 2. Excessive load 3. Circuit malfunction	1. Check supply voltage 2. Reduce material load 3. Inspect electrical circuits
Sudden shutdown or intermittent work whileworking	1. Voltage too low 2. Triggered Overload Protection 3. Overloading	1. Check supply voltage 2. Troubleshoot and reset the overload protection button 3. Reduce the load
Mixer collides with the barrel	Mixer/Barrel Deformation	Rectify or replace
Excessive operational noise	1. Parts wear or damage 2. Poor lubrication	1. Overhaul, replace parts if necessary 2. Replace or add lubricant

After-Sales Service

Warranty terms

- The company provides a 12-month warranty period for users from the date of purchase. If the product experiences quality issues, it can be replaced within one month of purchase.

Warranty coverage

- Quality problems under normal use, not caused by external damage, are the company's responsibility for repair. In principle, users do not need to pay fees during the warranty period. However, for damages due to human factors, testing or spare part fees may be charged at the company's discretion. Products beyond the warranty period will incur charges.

Cases where warranty is not applicable

- Damage caused by human factors, such as improper use leading to damage, abnormal wear and tear, falling damage, circuit damage, squeezing deformation, foreign object entry, moisture, changes or tears in the sealed label on the product, and any other visible human-induced damage. Also, other conditions due to user reasons (unauthorized disassembly and modification, arbitrary use, improper operation, water ingress, etc.).

- Damage caused by force majeure, such as earthquakes, floods, fires, typhoons, or wars...

Any more questions, please contact SUPPORT@LEEVO.COM

Product List

