

Planetary Mixer Instruction Manual

Model: B10/B20/B30/B40/B60



**Please read this instruction manual carefully before
operation**

Safety

THIS PLANETARY MIXER IS A DANGEROUS APPLIANCE AND MUST ONLY BE USED BY TRAINED PERSONNEL IN ACCORDANCE WITH THESE INSTRUCTIONS.

- Position on a flat, stable surface.
- A qualified technician should carry out installation and any repairs if required. Do not remove any components on this product, it will void your warranty.
- Always stand BEHIND the safety guard when operating the appliance.
- DO NOT place hands near the rotating attachments when in use. This can result in severe injury.
- DO NOT remove food from the appliance until the mixing attachments have come to a complete stop.
- DO NOT immerse the appliance in water.
- DO NOT attempt to mix items that this machine is not designed for. This can damage the mixing attachments.
- DO NOT use with a damaged mixing attachment.
- DO NOT bypass the safety interlocks.
- Always switch off and disconnect the power supply to the appliance when not in use.
- NEVER leave the appliance unattended when in use.
- The appliance is heavy, take care when moving and handling.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- This appliance is not intended for use by persons (including children) 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.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a qualified engineer in order to avoid a hazard. DO NOT attempt it yourself or it will void your warranty.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

Safety

The following procedures and instructions should always be carried out in order to prevent any injuries. If the machinery is not used as recommended, the operator will be responsible for his/her own safety and for the safety of any other person who may be involved.

The information in this manual aims to assist the operator to understand, maintain, and operate the mixer correctly. In order to prevent accidents, please ensure to read, understand and follow all the precautions and warnings contained in this manual before installation or operating. To gain a clear understanding of your mixer, it is imperative that one must study this manual carefully.

Rotating machinery and electrics are dangerous and may cause injury if sufficient precautions are not taken prior to operating or servicing the mixer. Ensure that the power supply is not connected to mixer and is isolated before you clean or service the machine. In certain troubleshooting situations it may be necessary to operate the mixer in which case extreme caution must be used. Only suitably qualified personnel must service the mixer.

- This appliance is only for commercial and not for domestic use.
- Whilst the machine is in operation, do not remove any covers or loosen any fittings.
- When mixing products that develop dust, extreme care must be taken. Mix the ingredients in speed 1 until the dust is eliminated.
- Exposure to dust (including flour) may be harmful to health causing rhinitis (running nose), watering eyes and possibly occupational asthma.
- If dust is a hazard, ensure appropriate PPE (personal protective equipment) is used by operators.
- Ensure the electrical supply has been isolated and the power cord is disconnected before attempting to move or service the mixer.
- Be aware of the start capacitor situated behind the rear motor cover. In normal circumstances this should discharge when the mixer is switched off. If in doubt discharge the capacitor following adequate safety precautions.
- When accessing the electrical components inside the mixer, be cautious of exposed conductors that could be 'live'.
- Always have your mixer and attachments regularly serviced; at least twice a year, depending on frequency of use.
- Ensure this manual is kept in an easily accessible place for future reference near the mixer
- When moving, transporting or lifting with a total weight in excess of 500kg, a bowl truck must be used. Avoid tasks concerned with manual handling that involves a risk to health as much as reasonably possible. This equipment should only be stored in or transported through an environment with an ambient temperature above 5°C and less than 55°C.
- When mixing ingredients care must be taken to avoid the inhalation of dust particles e.g. flour. Reference should be made to product supplier's data sheets to ensure adequate precautions and protections are taken

The mixer is not suitable for outdoor installation and must not be installed where a water jet could be used for cleaning.

The mixer must only be operated by trained staff and must be installed in an area where the use and maintenance is restricted to trained personnel.

Ensure that the mixer is at a height with the bowl handles approximately between the knuckle and elbow height. This will reduce the need to bend at the waist.

Select a suitable flat level surface that can support the weight of the mixer and bowl contents when full. It is recommended the mixer is secured in position. Ensure the table, stand or work surface is firmly fixed to the floor. The appliance must be restrained to prevent any movement during use.

Ensure that there is sufficient space around the mixer to allow for the safe operation.

Servicing may also become an issue if there is a greatly reduced clearance, so ensure that the service accesses to the top, side and rear of the mixer are clear.

- Use the mixer as intended and inline with the operating instructions.
- Use the mixer in a well-lit area.
- Ensure the bowl, agitator, attachment and guard are correctly fitted to the mixer.
- Remove the agitator before using any attachments.
- Stop the mixer before adding more ingredients.
- Use the stop button to stop machine.
- Disconnect the mains electricity supply before cleaning the mixer.
- Clean the bowl, agitators and attachments after use.
- Clean the mixer using mild soap and water.
- Clean the mixer daily.
- Inspect the power cable and appliance regularly. If a fault is found do not operate.
- Disconnect the mains electricity supply before cleaning the mixer.

DO NOT:

- Change speed whilst the mixer is operating.
- Wear loose clothing that may become caught in the mixer whilst it is in operation.
- Attempt to reach into the bowl whilst it is mixing.
- Leave the gear lever in mid position.
- Use the bowl lift handle to stop the machine.
- Use the gear lever to stop the machine.
- Access rotating parts.
- Use excessive force when operating which could affect the stability of the mixer.
- Operate the mixer if parts are disassembled.
- Fit the agitator to the mixer without a bowl in place.
- Leave the agitator on the machine without the bowl being fitted.
- Operate the mixer with both attachment and agitator fitted.
- Override the safety switches fitted to the mixer.
- Open the guard to stop the machine.
- Use the mixer in an unsafe condition.
- Operate the mixer or attachment if a fault develops or the mixer is unsafe.
- Attempt to repair the appliance yourself. A qualified technician must service the machine.
- Clean the mixer with scouring powder or a scouring pad.
- Hose or pressure clean this appliance.
- Clean aluminium agitators in a dishwasher.
- Inhale mixing ingredient dust particles.

About the Product

The following information and instructions within this manual may not cover all details or variations in the equipment, nor cover every problem that one may have during installation or use. If additional information is required please contact us.

The B series Planetary Food Mixers are designed and made for high performance. The agitators use a planetary motion in the bowl to ensure that the food has been fully blended. They can be used for a range of different functions, such as flour mixing, powdered and liquid food etc. These machines are also equipped with several levels of protection, so that they can work smoothly and reliably. Additionally, there are several working speeds and different agitators which all serve a different purpose, whether it be for flour mixing, stuffing mixing and egg beating etc. All the machine parts that come into contact with the food whilst in operation are made from stainless steel, or their surfaces are specially treated in conformity with hygiene standards.

The machine is, easily operable and very efficient, suitable for food preparation in hotels, restaurants, food processing factories and for material preparation in medicine making factories, chemical working facilities etc.

We reserve the right to alter the design of the products without prior notice. Whilst every effort is made to ensure this publication reflects the latest design, the company cannot guarantee full compliance.

Technical Specifications:

Model	Bowl volume (L)	Voltage (V)	Frequency (Hz)	Power (kw)	R.P.M (r/min)	Max Kneading Capacity(kg)	Net weight (Kg)	Dimension (mm)
B10	10	220V-240V	50	0.37	67/189/362	2	65	450X370X660
B20	20	220V-240V	50	0.75	113/168/386	6	98	570X440X780
B30	30	220V-240V	50	1.5	65/102/296	10	203	680x540x1100
B40	40	220V-240V	50	1.8	65/102/296	12	210	680x540x1150



Spiral Agitator: This agitator is suitable for mixing dough and sticky solid food. When using, the capacity of flour must correspond to the mark and the capacity of the water is 45% to 50% of the flour. Should only be used at low speed.



Beater: This agitator is suitable for thin pieces, powdered and mushy food, such as stuffing. Suited for use at medium speed.



Wire whip: This agitator is suited for mixing liquid food, such as cream and egg beating. Suited for use at high speed.

CAUTION: BEFORE CHANGING SPEED, YOU MUST STOP THE MACHINE FIRST. DO NOT MIX DOUGH AT MEDIUM OR HIGH SPEED

Before use, check whether the power supply corresponds to that required by the machine, check whether the external earth wire is reliably connected.

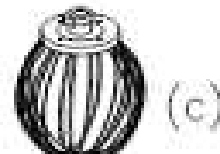
- The machine with the 3-phase motor must be checked to see that the machine rotates in the direction indicated by the rotation mark. If the rotation direction is wrong, exchange the two of the three livewires with each other. Note: For testing of the machine, mixing tools should never be installed, otherwise they will fall out in the event of wrong rotation direction, and will cause damage to machine parts.
- For every power educe line which has no attached plug, it should be connected to the switch of at least 3mm touch-point distance which installed by user. Rated current of the switch must be not lower than 35A.

Note: When installing the blender, the Stir-axis gear must be a good size with the Stirrer Crossing in place to prevent falling.

Bowl lift:

- a) When mixing, rotate the hand wheel to raise the bowl until it reaches the stop position, so that the food can be mixed thoroughly.
- b) Exchanging agitators and after mixing, rotate the hand wheel to lower the bowl so that the bowl and agitators can be removed.

Note: When assembling an agitator, slip the agitator up on the shaft and turn it until the driving pin in the shaft reaches the L-shaped slot in the agitator shank in order to avoid the agitator falling down while running.



Refer to figure 1 for mixer component identification.

- Before using for the first time, thoroughly clean the bowl and agitator, as described in section 7 of this manual.
- Ensure that the mixer is firstly switched off (1)
- Ensure the cover (11) is fitted to the hub (where applicable) if an attachment is not in use.
- Always remove any attachments before using the agitator.
- Lower the bowl support by rotating the bowl handle downwards (3)
- Rotate the front guard cage assembly (10) to the open position
- Place the required agitator (9) into the bowl (7) and lift bowl onto the bowl support (5)
- Ensure that the rear bowl location (4) and side bowl pins (6) are correctly engaged
- Slide the agitator onto the shaft, turning clockwise to engage the drive pin in the “L” slot of the agitator shank.
- Add the ingredients into the bowl and raise the bowl using the handle (3)
- Rotate the front guard cage (10) into the operating position.
- Select the desired speed (12).
- Start the machine by pressing the 'green' start button (1)
- When mixing is complete stop the machine using the 'red' stop button (1)
- Lower the bowl support, open the guard cage and remove the agitator from the shaft
- Remove the bowl and agitator from the mixer for emptying and cleaning.

Speed setting 1 (LOW) is for heavy mixtures such as dough, heavy batters and mashed potatoes.

Speed setting 2 (MEDIUM-LOW) is for mixing cake batters, mashing potatoes and for developing dough.

Speed number 3 (MEDIUM-HIGH) is for mixing maximum 3 amount of air into light batches. The wire whip is used for whipping cream, beating egg whites, mixing light icings, meringues and whipping.

ITEM NUMBER	DESCRIPTION
1	STOP/START SWITCHES
2	SPLASH SHIELD
3	BOWL LIFT HANDLE
4	REAR BOWL LOCATION PIN
5	BOWL SUPPORT
6	SIDE BOWL PIN
7	BOWL
8	AGITATOR
9	BEATER SHAFT
10	GUARD
11	ATTACHMENT HUB COVER

MAINTENANCE & CLEANING

1. After use each time, carefully clean the bowl, agitators etc, and make sure to keep the machine clean.
2. Lubricate the bowl side ways regularly.
3. The transmission gearbox is packed with special grease that will be sufficient for six months. To add or replace grease, it is necessary only to remove the upper cover and the bearing cover

DO NOT CLEAN BY WATER DIRECTLY
DO NOT HOSE OR PRESSURE CLEAN THIS MIXER.
DO NOT USE ANY ABRASIVE CLEANERS

Ensure that the machine is disconnected from the main electrical power supply prior to cleaning.

It is important that correct and detailed cleaning procedures are made for all surfaces that come into contact with food. The cleaning frequency should be clearly defined for the mixer (i.e., daily, after production runs, or more often if necessary) and also the type of cleaning required must also be identified. The objective of cleaning and disinfecting food contact surfaces is to remove food debris (that bacteria require to grow), and to kill bacteria that are present. It is important the cleaned surfaces are stored dry to prevent bacteria growth. Cleaning equipment (brushes, etc.) used must also be stored in a clean and sanitary manner. The correct procedure for cleaning of the splash zone and the food-contact surfaces are as follows:

1. Pre-clean – remove excess food waste by sweeping, wiping or pre-rinsing.
 2. Main clean – loosen surface waste and grease using a detergent.
 3. Rinse – remove loose food waste, grease and detergent.
 4. Disinfection – kill the bacteria.
 5. Final rinse – remove the disinfectant.
 6. Drying – remove all moisture.
- Note with light contamination the pre-clean and main clean can be combined.
 - Some surfaces do not need to be disinfected after every wash.
 - Disinfect any items which come either into direct contact with food or with the hands of operators.
 - The best method of drying surfaces is to let them air-dry, but if this is not possible, use paper towels or a clean dry cloth.
 - It is important the disinfecting chemicals are approved for food contact surface application.

CLEANING BEFORE INITIAL USE:

Before using the mixer for the first time, ensure to wash the mixer bowls, agitators and attachments in hot water and a mild detergent solution. This procedure should be followed for bowls and agitators before use for egg whites or whole eggs.

CLEANING AFTER USE:

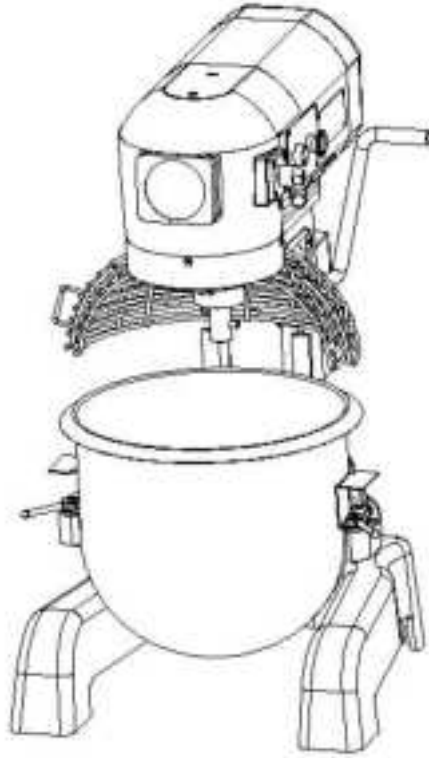
After use, clean the mixing bowl, agitators and attachments with hot water and a suitable non-abrasive detergent and soft bristle brush. Rinsing the bowl with hot water immediately after use will also speed up the cleaning of the bowl afterwards.

Note: Do not clean the Aluminium agitators in a dishwasher. Wash immediately after use in a bowl of warm soapy water.

Ensure to wipe down the mixer with a hot damp cloth, thoroughly wiping the bowl support, pedestal, base and all exterior surfaces. All food debris must be removed. The guard should be cleaned in hot soapy water. The guard assembly has been designed to be easily removed for cleaning.

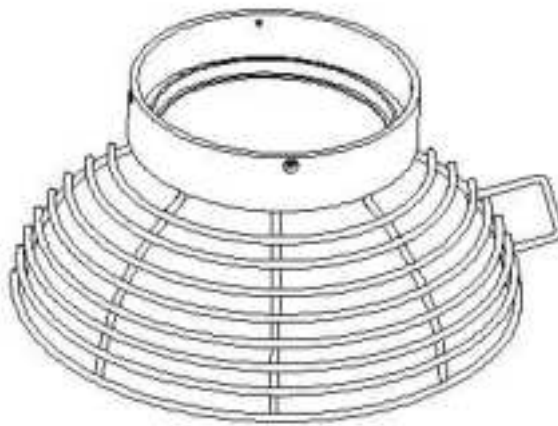
TO REMOVE THE CAGE ASSEMBLY

- Ensure that the bowl support is in the lowered position (photograph 1). Remove the agitator and bowl first



When the cage assembly is in the closed position, a stop will prevent it from rotating in an anticlockwise direction.

Loosen the screw. Once done, you can then remove the cage.



TO REMOVE THE REAR SPLASH SHIELD:

The rear splash shield should be regularly inspected and cleaned when necessary. This should be performed by a suitably trained supervisor or maintenance department at least once a month. The splash shield can be either cleaned in either a bowl of hot soapy water or a dishwasher.

- Ensure that the bowl is in the down position. Remove the bowl, guard cage and agitator as described previously.
- Using a suitable bladed screwdriver, remove the 3 retaining screws securing the drip cup to the mixer. NOTE: ensure that you have a firm grip on the shield whilst removing the screws.
- The drip cup can be carefully lowered away from the machine. Take care not to damage the paintwork of the mixer.
- Wipe any signs of grease from the drip cup first before washing.
- Refit the rear splash shield in reverse order once done, ensuring the screws are securely tightened.

Wherever possible, the mixer should be transported to the installation position in the packaging provided to avoid any damage. Do not use a sharp knife to open the box to prevent damaging the machine. On first inspection, check for any possible shipping damages. If any damage has been found, save the packaging material and contact us.

Caution: The mixer is a heavy object and must be correctly handled and lifted to avoid any and all personal injuries.

With the machine in the vicinity of its final position remove from the transportation pallet. The machine is affixed to the pallet by four retaining bolts through the pallet into the threaded feet of the base. Care must be taken during this operation to ensure:

- All required safety measures are taken to ensure correct lifting and handling to avoid risk of injury, which may be through dropping, falling or tilting.
- No damage is made to the machine which could impair the normal operation.

The mixer is not suitable for outdoor installation and must not be installed where a water jet could be used for cleaning. The mixer must only be operated by trained staff and must be installed in an area where the use and maintenance is restricted to trained personnel.

- Ensure that the mixer is at a height with the bowl handles approximately between the knuckle and elbow height. This will reduce the need to bend at the waist.
- Select a suitable flat level surface that can support the weight of the mixer and bowl contents when full. It is recommended the mixer is secured in position.
- Ensure the table, stand or work surface is firmly fixed to the floor. The appliance must be restrained to prevent any movement during use.
- Ensure that there is sufficient space around the mixer to allow for safe operation. Servicing may also become an issue if there is a greatly reduced clearance, so ensure that the service accesses to the top, side and rear of the mixer are clear.

Electrical Installation

ELECTRICAL INSTALLATION:

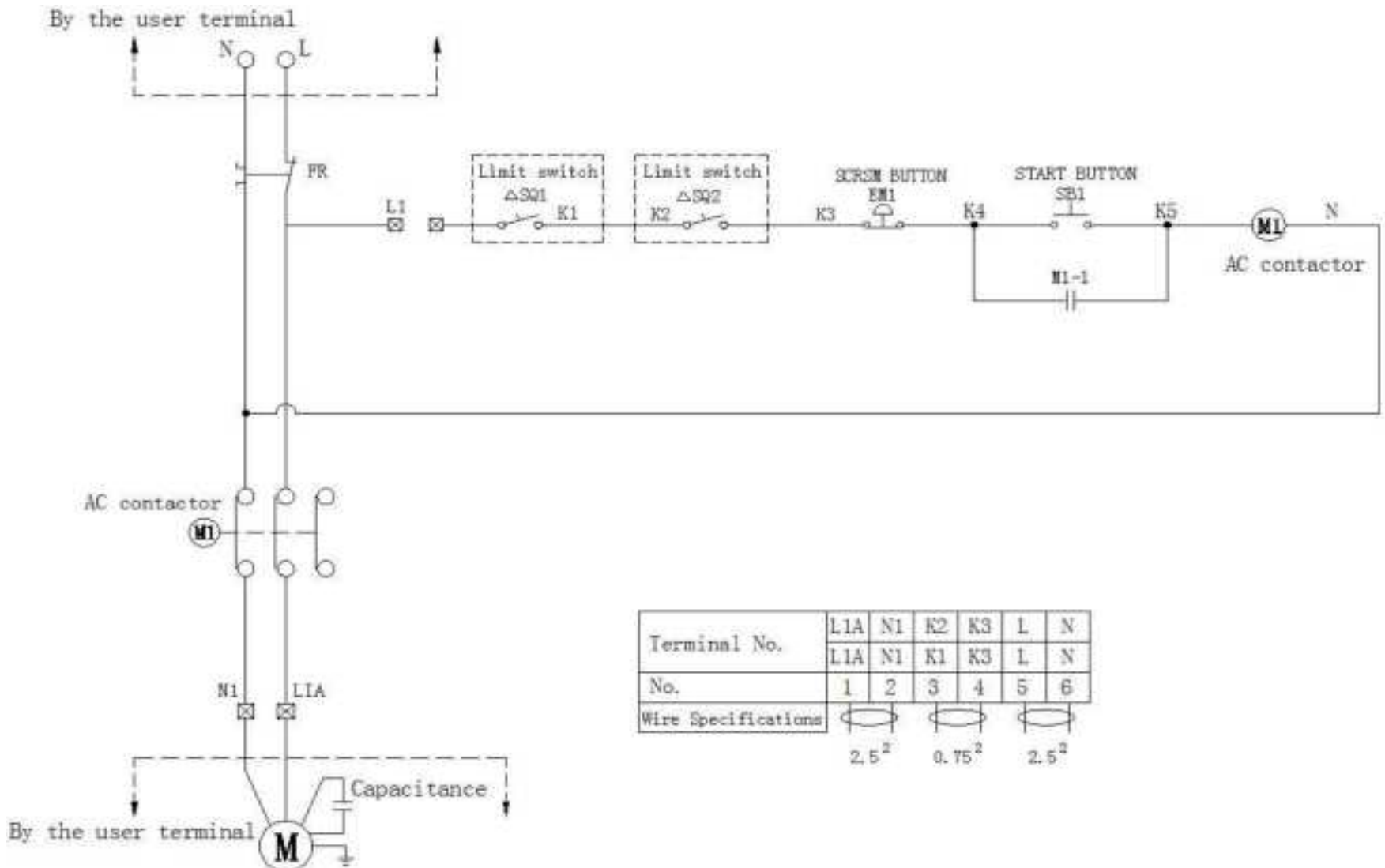
The electrical installation of the mixer must conform to the local or national electricity board regulations.

A competent person must carry out the electrical installation. Ensure that the electrical supply agrees with the machine specification, prior to connection.

The mixer is 'class I' appliances where the protection against electric shock does not rely solely on basic insulation. An external electrical isolator and MCB/fuses (both items supplied by others) must be fitted to the incoming electrical supply to the mixer. In addition a 35mA residual current device is strongly recommended to provide extra protection

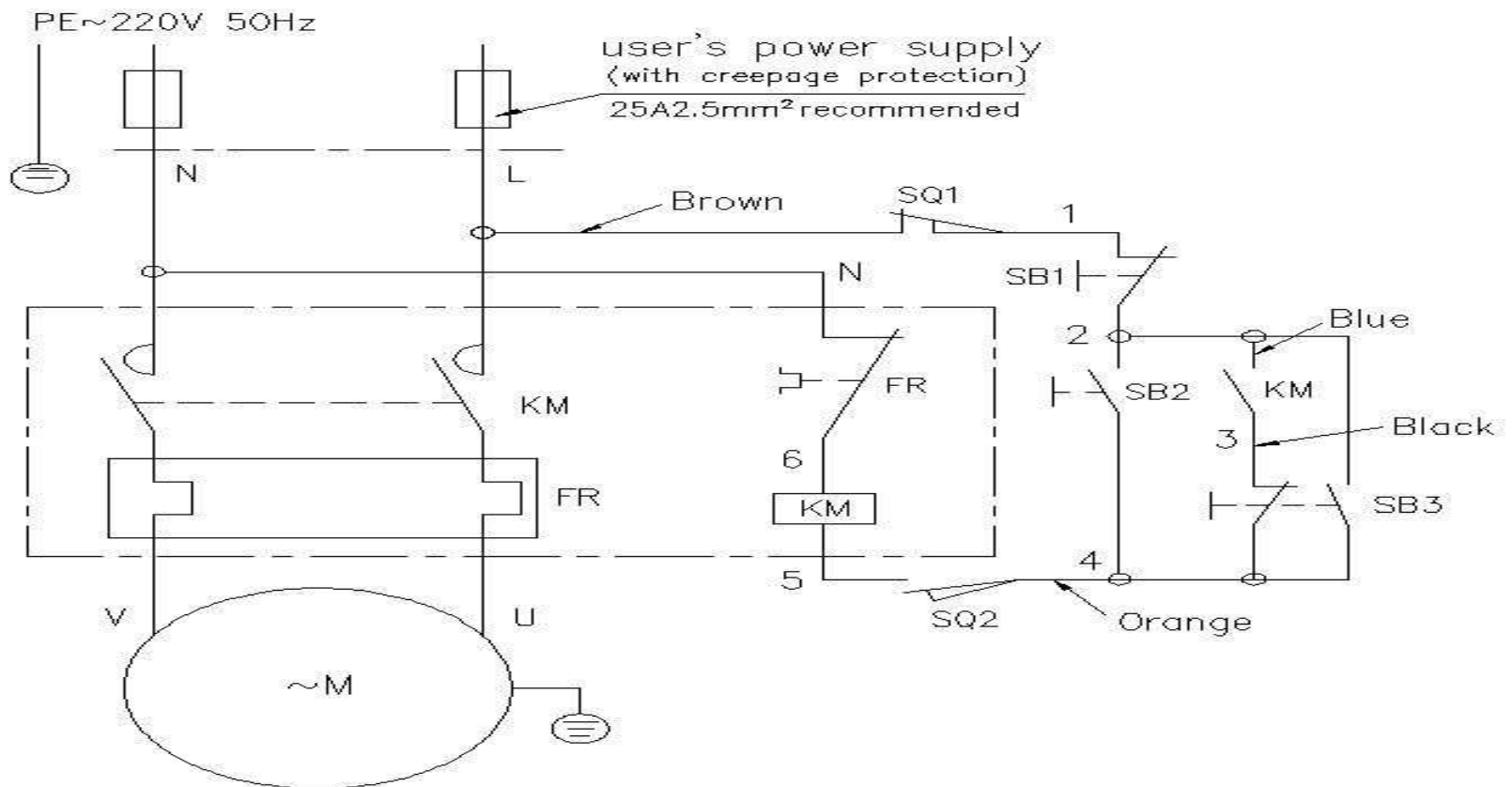
This appliance should be connected to the point of the supply with the impedance value Z_{sys} less than $(0.05+j0.03)\Omega$.

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or retailer.

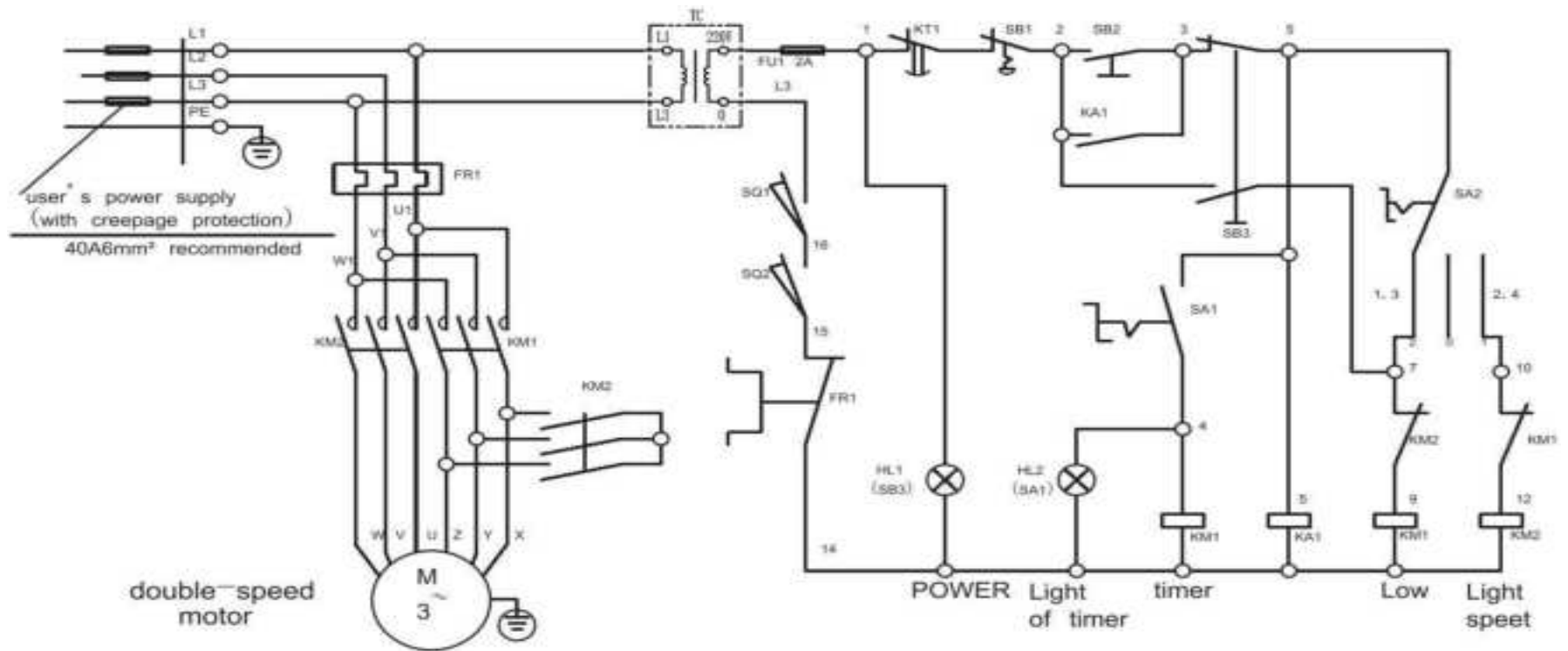


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Electrical Installation

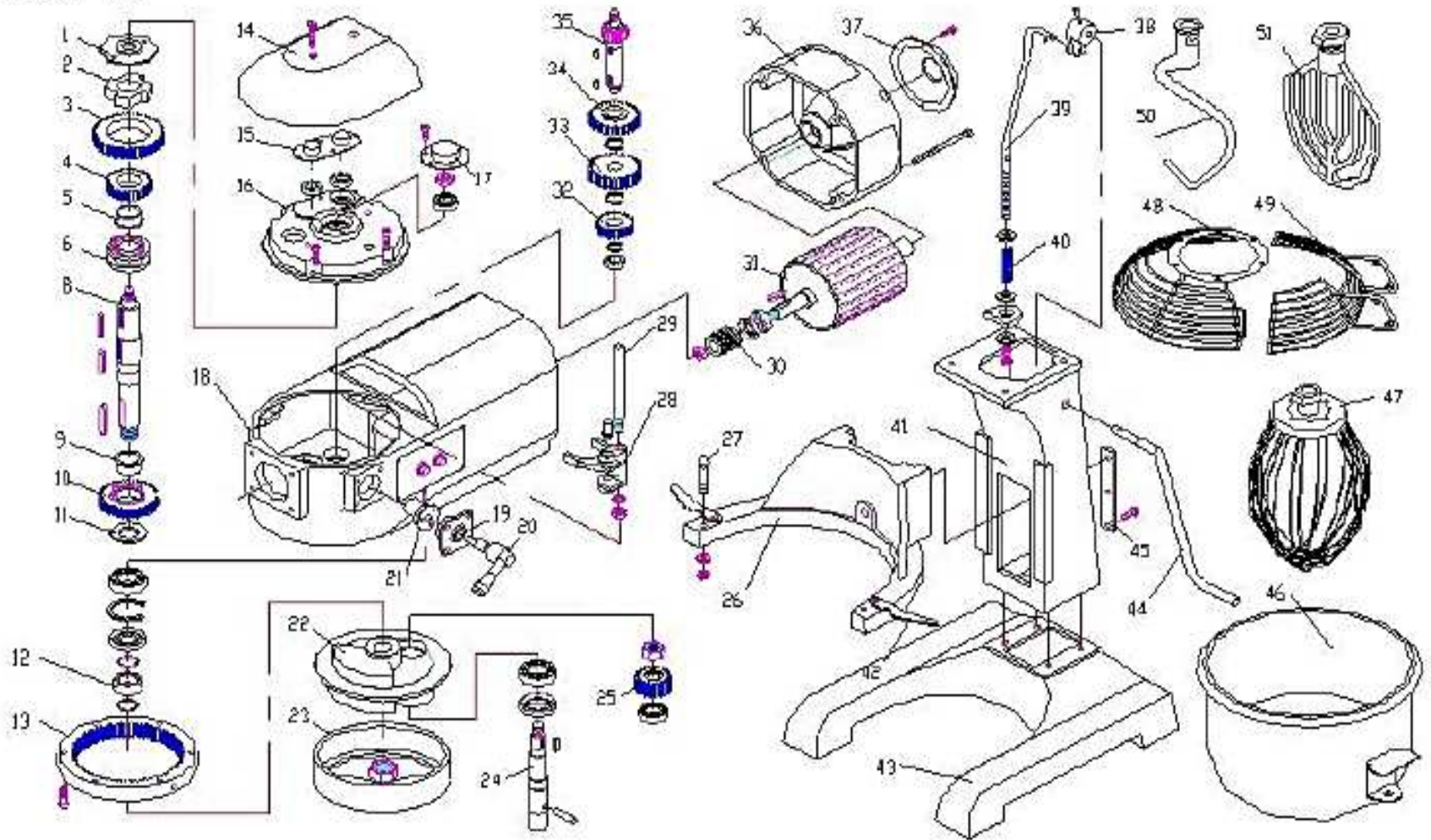


B30, B40



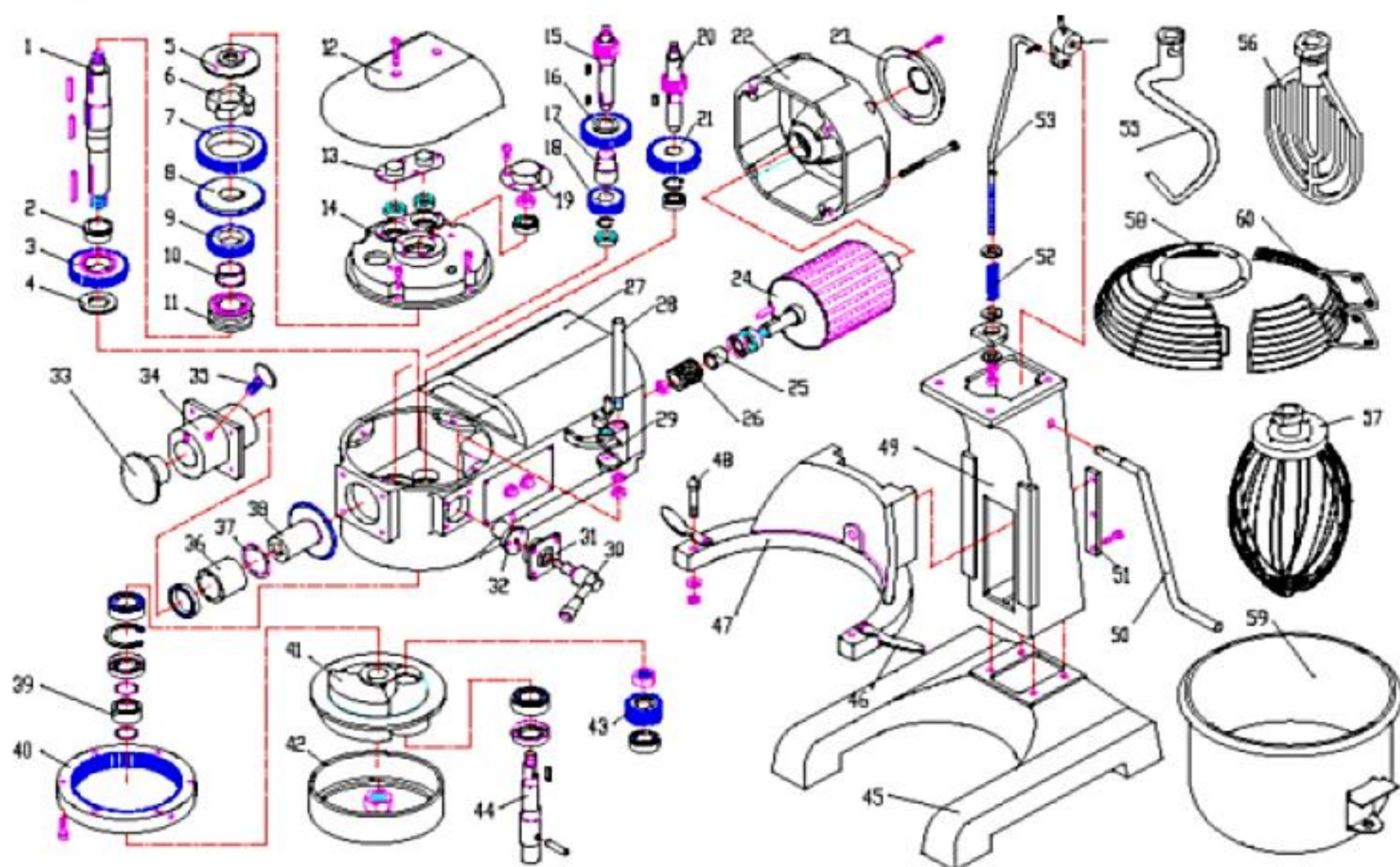
Parts Guide

Model: B10



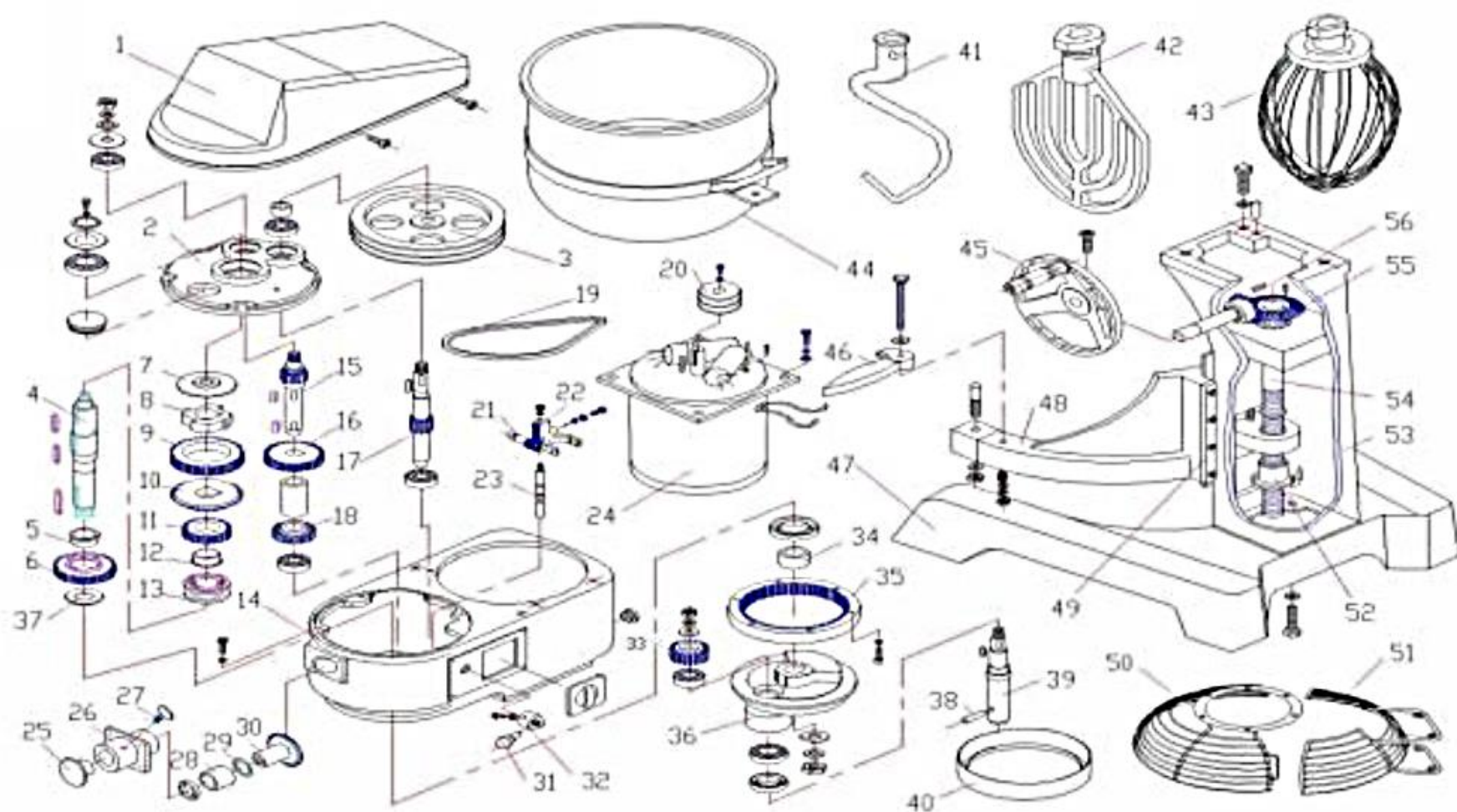
No.	Name	Qty.	No.	Name	Qty.	No.	Name	Qty.
1	Gear pusher(press cover)	1	18	body(box body) HT150	1	35	Reduction shaft	1
2	Planetary cluster gear(clutch)	1	19	Shift handle base(handle seat)	1	36	Back cover base(back cover)	1
3	Meshing gear(joint gear)	1	20	Shift handle	1	37	Back cover(back cover plate)	1
4	Pinion mesh gear(small joint gear)	1	21	Electric sleeve(Electricity cover)	1	38	Link block(link haulm)	1
5	Axel sleeve(axis cover)	1	22	Mixing base(whip seat)	1	39	Link bar(connection haulm)	1
6	jointer(Zygosperm)	1	23	Oil leaking pan(oil receiver)	1	40	Link bar spring(spring)	1
7	Main shaft(principle axis)	1	24	Mixing shaft(whip shaft)	1	41	pole(exist pole)	1
8	Adjusting washer(adjust gasket)	1	25	espicyclic gear(planet gear)	1	42	Bowl pusher(bowl press plank)	1
9	jointer(Zygosperm)	1	26	Bowl support(slide rack)	1	43	base	1
10	Meshing gear(joint gear)	1	27	Bowl fix level(bowl standing pin)	2	44	Hand wheel(handle)	1
11	Main shaft washer(gasket)	1	28	fork(dial fork)	1	45	Link bar spring(spring)	1
12	Seal hose(airproof cover)	1	29	Dial fork axil	1	46	bowl	1
13	Ring gear(annular gear)	1	30	Worm shaft(worm)	1	47	Egg beater	1
14	Top cover	1	31	Motor rotor(rotor module)	1	48	Flexible casing	1
15	Gear pusher(cover)	1	32	Reduction shaft lower gear	1	49	Fixed casing	1
16	Case cover(bearing seat cover)	1	33	Worm gear(worm wheel)	1	50	Mixing hook	1
17	Main shaft pusher(cover)	1	34	Reduction shaft upper gear	1	51	Mixing whip	1

Model: B20



No.	Name	Qty.	No.	Name	Qty.	No.	Name	Qty.
1	Main shaft(principle axis)	1	21	Worm gear(worm wheel Z=29)	1	41	Mixing base(whip seat)	1
2	Shaft hose(axis cover)	1	22	Back cover base(back cover)	1	42	Oil leaking pan(oil receiver)	1
3	Meshing gear(joint gear Z=38)	1	23	Back cover(back cover plate)	1	43	epicyclic gear(planet gear Z=19)	1
4	Main shaft washer(gasket)	1	24	Motor rotor(rotor module)	1	44	Mixing shaft(whip shaft)	1
5	Gear pusher(press cover)	1	25	Worm shaft bushing(worm bush)	1	45	base	1
6	Planetary cluster gear(clutch)	1	26	Worm shaft(worm)	1	46	Bowl pusher(bowl press plank)	2
7	Upper main shaft gear(gear Z=47)	1	27	body(box body)	1	47	Bowl support(slide rack)	1
8	Bevel gear(big cone gear Z=46)	1	28	Dial fork axil	1	48	Bowl fix level(bowl standing pin)	2
9	Pinion mesh gear(small joint gear)	1	29	fork(dial fork)	1	49	pole(exist pole)	1
10	Axel sleeve(axis cover)	1	30	Shift handle	1	50	Hand wheel(handle)	1
11	jointer(Zygosperm)	1	31	Shift handle base(handle seat)	1	51	pedestal(press plank)	2
12	Top cover	1	32	Electric sleeve(Electricity cover)	1	52	Link bar spring(spring)	1
13	Gear pusher(cover)	1	33	Front cover	1	53	Link bar(connection haulm)	1
14	Case cover(bearing seat cover)	1	34	Grinder Head bracket(twist tie-in seat)	1	54	Link block(link haulm)	1
15	Reduction shaft(gear shaft Z=15)	1	35	Lock pin(lock bolt)	1	55	Mixing hook	1
16	Reduction shaft upper gear(gear Z=33)	1	36	Ball bearing(roll pin bearing)	1	56	Mixing whip	1
17	Axel sleeve(bush)	1	37	Adjusting washer(adjust gasket)	1	57	Egg beater	1
18	Reduction shaft lower gear(gear Z=23)	1	38	Pinion level(small cone gear Z=36)	1	58	Flexible casing	1
19	Main shaft pusher(cover)	1	39	Seal hose(airproof cover)	1	59	bowl	1
20	Main shaft(gear shaft Z=17)	1	40	Ring gear(annular gear Z=67)	1	60	Fixed casing	2

Model: B30/B40



No.	Name	Qty.	No.	Name	Qty.	No.	Name	Qty.
1	Topcover ABS	1	20	Small belt pulley HT150	1	39	Mixing shaft 40Cr	1
2	Case cover HT200	1	21	Pinion gear 40Cr	1	40	Oil leaking pan Alum. Alloy	1
3	Big pulley Big belt pulley HT200	1	22	fork QT60-2	1	41	Mixing hook s/s	1
4	Main shaft	1	23	Dial fork axil 40Cr	1	42	whip s/s	1
5	Shaft hose (axis cover)	1	24	motor	1	43	Egg better s/s sets	1
6	lower meshing gear(small joint gear)	1	25	Front cover ABS	1	44	s/s bowl	1
7	Gear pusher (press cover)	1	26	Grinder Head bracket HT150	1	45	Hand wheel sets	1
8	Planetary cluster(clutch)	1	27	Lock nut s/s	1	46	Bowl fix level Z201	2
9	Upper main shaft gear(gearZ=47)	1	28	Ball bearing GCr15	1	47	base HT150	1
10	Bevel gear(big cone gearZ=46)	1	29	washer 65Mn	1	48	Bawl support HT150	1
11	Upper meshing gear (joint gearZ=38)	1	30	Pinion gear 40Cr	1	49	pedestal 45	2
12	Axel sleeve (axis cover)	1	31	Shift handle 45	1	50	Flexible casing	1
13	jointer 45 (Zygospem)	1	32	Shift handle base 45	1	51	Fixed casing	1
14	body(box body) HT150	1	33	epicyclic gear 40Cr	1	52	Drive sleeve	1
15	Reduction shaft(gear shaftZ=17)	1	34	Control sleeve 45	1	53	Pole	1
16	Reduction shaft mid- (gear Z=33)	1	35	Ring gear 40Cr	1	54	Screw	1
17	Reduction Shaft Lower Gear(gearZ=23)	1	36	Mixing base HT150	1	55	Lift bevel gear	1
18	Reduction shaft	1	37	Adjusting washer 45	1	56	Lift pinion bevel gear	1
19	Delta belt rubber	2	38	pin 45	1			

MIXER CAPACITY CHART

PRODUCT	B10	B20	B30	B40
Capacity Of Bowl (Litres Liquid)	10	20	30	40
Egg Whites	0.6L	1L	1.4L	1.7L
Mashed Potatoes	5kg	7kg	11kg	14kg
Mayonnaise (Liters of Oil)	4.3L	9.5L	11.4L	12,3L
Meringue (Qty. of Water)	0.4L	0.7L	1L	1.5L
Waffle or Hot Cake Batter	5kg	7kg	12kg	15kg
Whipped Cream	3kg	4kg	6kg	9kg
Cake, Angel Food (8-10 oz. cake)	2kg	4kg	6kg	9kg
Cake, Box or Slab	6kg	9kg	14kg	18kg
Cake, Cup	6kg	9kg	14kg	21kg
Cake, Layer	6kg	9kg	14kg	21kg
Cake, Pound	6kg	10kg	14kg	18kg
Cake, Short (Sponge)	3kg	7kg	11kg	11kg
Cake, Sponge	4kg	6kg	8kg	19kg
Cookies, Sugar	5kg	7kg	11kg	14kg
Dough, Bread or Roll § (Lt.-Med.) 60% AR	6kg	11kg	21kg	21kg

PRODUCT	B10	B20	B30	B40
Dough, Heavy Bread § 55% AR	4kg	7kg	14kg	16kg
Dough, Pie	5kg	8kg	12kg	16kg
Dough, Thin Pizza 40% AR § (max. mix time 5 min.)	2kg	4kg	6kg	11kg
Dough, Med. Pizza 50% AR §	2kg	5kg	9kg	15kg
Dough, Thick Pizza 60% AR §	5kg	9kg	18kg	21kg
Dough, Raised Donut 65% AR	2kg	4kg	7kg	11kg
Dough, Whole Wheat 70% AR	5kg	9kg	18kg	21kg
Eggs & Sugar for Sponge Cake	2kg	4kg	6kg	8kg
Icing, Fondant	3kg	6kg	8kg	11kg
Icing, Marshmallow	1kg	1kg	2kg	2kg
Shortening & Sugar, Creamed	4kg	7kg	11kg	16kg
Pasta, Basic Egg Noodle (max. mix time 5 min.)	-	2kg	4kg	7kg

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
The mixing shaft does not rotate after switch on	Electric connectors are loose	Check the electric circuit, tighten those loose connectors
Oil leakage	Oil seals are worn out	Replace the 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
	Overload	Less load
	The working speed selected is too high or agitator is not suitable	Select a suitable speed and agitator

WARRANTY

WARRANTY Hamoki Ltd warrants the original purchaser of every new product (under normal and proper use and maintenance service as specified by Hamoki Ltd and upon proper installation and start-up in accordance with the instruction packet supplied with each unit) **a one year parts only warranty.**

Hamoki Ltd's obligation under this warranty is limited to a period of one (1) year from the date of original installation.

WARRANTY CLAIMS:

All claims for parts must be made **directly through the retailer** in the first instance. All claims raised with the retailer should include:

Your name:

Model number:

Your company:

Serial number of the product:

Address: Date of purchase:

Email: Proof of purchase :

Phone:

Information supporting the alleged defect.(A video/photo)

Photo of the dataplate.