

Mixer Operation Instruction

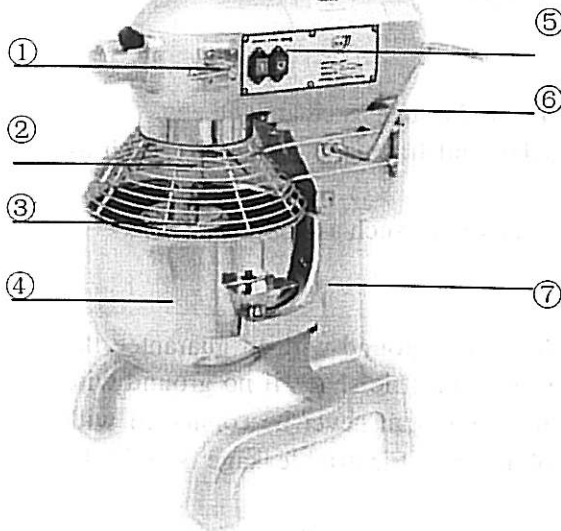
1. General Description

This is a kind of three-speed gear mixer. With its planetary stirring design, it has a compact structure, high efficiency, power saving and easy operation. It will be provided to you as an ideal assistant for bread and cake making.

2. Technical parameters

Name	Barrel Volume (L)	Power (KW)	Weight (Kg)	Speed Of Stirring Shaft (r/min)			Overall Dimensions (mm)
				1 st Speed	2 nd Speed	3 rd Speed	
A	20	1.1	102	108	195	355	560 × 530 × 800

3. Main External Parts of Mixer



- ① Gear change hand lever
- ② Stirring shaft
- ③ Mixer
- ④ Stainless bowl
- ⑤ Power switch
- ⑥ Bent lever
- ⑦ Support

4、 Operation Instruction

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- ① Standard power supply 110V/60Hz AC.(Please use a plug with 3 wide contacts and good grounding.)
- ② Installation of Mixer: Put the stirring shaft 2 in Mixer 3 and rotate it in clockwise direction.
- ③ Starting procedure: Pull the gear change hand lever 1 to position 1 before starting, Safe hood is in closed state. Then turn on the power switch 5, after the mixer is in normal operation ,set the speed required.
- ④ Speed transformation: If you want to change the speed, please pull the bent lever 6 to the lowest point ,after pull the gear change hand lever 1 to the position required, then pull the bent lever 6 to the highest point and lift the support 7 to the highest position. The machine can be in normal operation at this time.
- ⑤ Installation procedures for meat Mincer head : stop operation first ,loose stud bolt and lift the top cover of its head. Then put on the mincer and tighten the stud bolt. 1st speed should be used for mincing meat.
- ⑥ Shutting down: When the operation is completed, turn off the power switch 5 first, then pull the gear change hand lever 1 to position 1, and pull back the hand lever 6 to the lowest point and finally disconnect power supply.

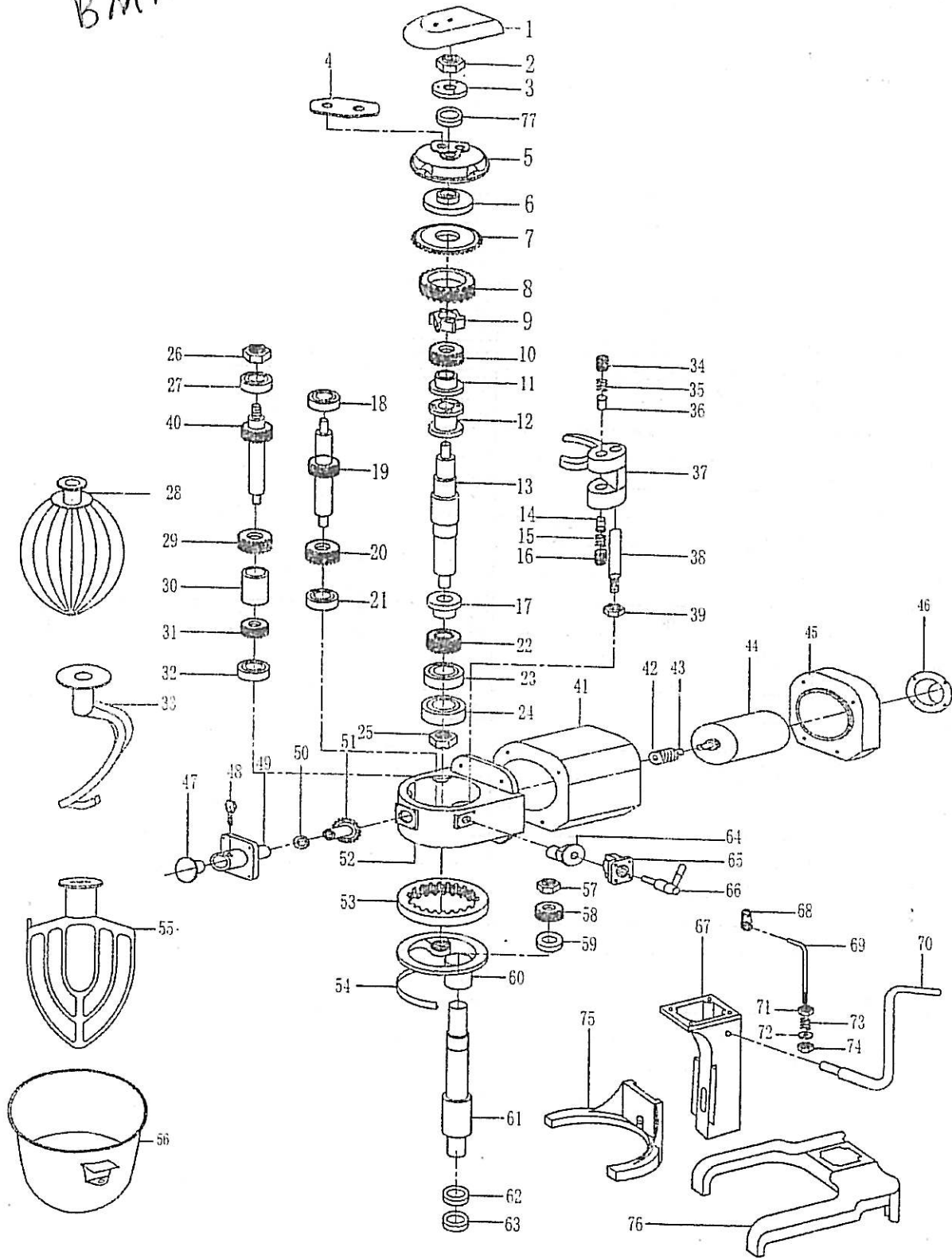
5、 Accessories and Functions

- ① Spherical mixer: Used for stirring of liquid materials, such as cream and egg.
- ② Plate mixer: Used for stirring of paste, powder, and fragmental materials, such as stuffing.
- ③ Hook mixer: Used for stirring of more sticky materials, such as dough .

6、 Notes

- ① The power socket must be provided with a good ground wire to guarantee the mixer's good grounding through it. There will be a electric shock if no ground wire or an improper grounding mounted. The ground wire can never be connected with gas pipe, water pipe, lightning rod or telephone line. Electric leakage should be checked after installation.
- ② Don't put your hand into the stirring barrel during operation. Power supply should be disconnected before the mixer is going to be installed.
- ③ Don't operate the mixer beyond the time limit to prevent reduction of its service life.
- ④ The mixer should be mounted on a stable and clean place. Keep it away from overheated or overwet places and away from equipment which has strong electromagnet or can produce strong electromagnet.
- ⑤ Keep the machine clean constantly. Disconnect power supply before maintenance. Clean it with a piece of soft and a bit wet cloth. Don't clean it with liquid or spraying detergent.
- ⑥ Don not let machine run without load for more than half an hour.
- ⑦ The normal load is 30 percent to 100 percent of the rated load.
- ⑧ Avoid letting machine run for more than six hours continuously.

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Parts Of MIXER

PART NUMBER	DESCRIPTION	PART NUMBER	DESCRIPTION
1	COVER	40	GEAR SHAFT
2	NUT	41	CASE
3	CLAMP PLATE	42	WORM WHEEL
4	CLAMP PLATE	43	PIN
5	TRANSMISSION SHAFT SUPPORT	44	MOTOR
6	SPACER-LOWER	45	BACK CASING
7	GEAR	46	BACK COVER
8	GEAR	47	PLUG ATTACHMENT HUB
9	GEAR	48	PLUG
10	GEAR	49	ATTACHMENT HUB
11	BUSHING	50	RING
12	SLEEVE	51	PINION
13	MAIN SHAFT	52	HANDPIECE
14	PLUNGER-SHIFTER YOKE	53	INTERNAL GEAR
15	SPRING	54	HOOD RING
16	RETAINER-SPRING (SHIFTER YOKE)	55	PLATE
17	BUSHING	56	BOWL
18	BEARING	57	NUT
19	SHAFT WORM GEAR	58	GEAR
20	GEAR	59	BEARING
21	BEARING	60	OPERATING SHELF
22	GEAR	61	WORKING SHAFT
23	BEARING	62	BEARING
24	OIL SEAL	63	OIL SEAL
25	NUT	64	CAM-GEAR SHIFTER
26	NUT	65	PLATE-SHIFTER INDEX
27	BEARING	66	HANDLE-SHIFTER
28	SPHERICAL	67	STUD
29	GEAR	68	CRANK LEVER
30	BUSHING	69	CONNECTING ROD
31	GEAR	70	LIFT HANDLE
32	BEARING	71	NUT
33	HOOK	72	RING
34	PLUNGER-SHIFTER YOKE	73	SPRING
35	SPRING	74	NUT
36	RETAINER-SPRING (SHIFTER YOKE)	75	SUPPORT
37	SHIFTING YOKE	76	BASE
38	DECLUTCH SHIFT SHAFT	77	BEARING
39	NUT		