



# Food Mixer Operation

MANUAL OF INSTRUCTIONS FOR USE AND INSTALLATION



## General Description

This is a kind of changing 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.

## Technical Parameters

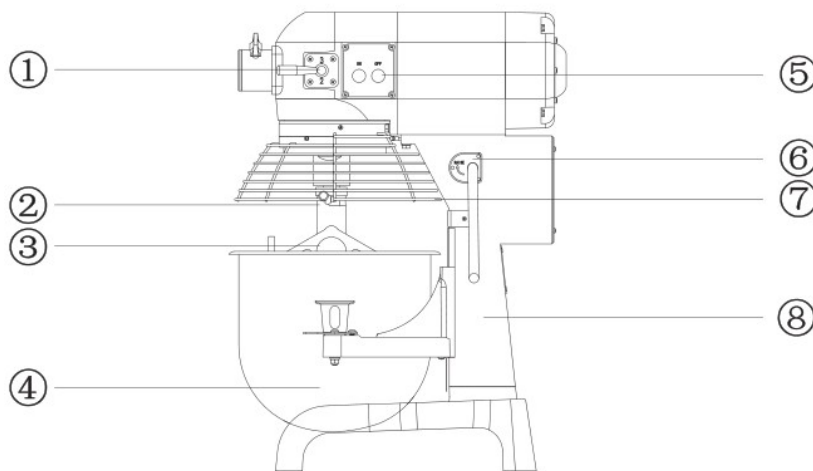
Name Bowl

Volume (L) Max Flour Capacity (Kg) Power (Kw) Weight (Kg) Speed Of Stirring Shaft (r/min) Overall Dimensions (mm)

				1st Speed		2nd Speed		3rd Speed
MX10L	10	2	0.55	36	108	195	355	396*395*635
MX20L	20	5	1.1	106	108	195	355	420*570*770

Main External Parts Mixer

External Parts Mixer



- 1) Gear change hand lever
- 2) Stirring shaft
- 3) Mixer
- 4) Stainless barrel
- 5) Power switch
- 6) Bent lever
- 7) Safety guard (may choose the fitting)
- 8) Support

## Operation Instruction

- 1) Standard power supply v/ HzAc. (Please use a plug with 3 wide contacts and good Earth.)
- 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, move to pull the hand lever 6 to the highest point and move the Guard 7 to the closed position, then turn on the power switch 5.
- 4) Speed transformation: If you want to change the speed, you must turn off the power switch 5 first, and then use the gear change hand lever 1 to select the position required.
- 5) 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.

## Accessories and Functions

- 1) Spherical mixer: Used for stirring of liquid materials, such as cream, milk and egg. Recommended speed: mid or high speed.
- 2) Flat mixer: Used for stirring of paste, powder and cake mixture. Recommended speed: start with low speed, end with mid speed.
- 3) Hook mixer: Used for stirring of more sticky materials, such as dough. Recommended speed: low speed.

## Important

- 1) The power socket must be provided with a good Earth ground wire to guarantee the mixer's good grounding through it. There will be an 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. The power supply must be tested before the machine is used, in the event of the mains cable being damaged, it must be replaced by a qualified person.
- 2) Do not put your hand into the stirring barrel during operation. Power supply should be disconnected before the mixer is going to be installed.
- 3) Do not 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 over wet 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.

## Maintenance

Clean bowl and stirrer daily or after use to maintain hygiene standard. The transmission gear box is greased in factory. Check greasing each 6 months. To add or refill grease, open the top cover, then fill grease from aperture or replace the grease directly.

## Warning!

If the equipment's out of function, please make sure be serviced by professional person or please turn to special service point!

## Parts of MX20L Food Mixer

SER.NO.	PART NAME	SER.NO.	PART NAME
1	Wire whip	46	Bushing
2	Spiral dough hook	47	Oil seal
3	Flat Beater	48	Fore lump
4	Safety guard	49	Support
5	Bowl assembly	50	Case
6	Plunger-shifter yoke	51	Nut
7	Spring	52	Bearing
8	Pin shaft	53	Mid-gear wheel
9	Shifting yoke	54	Key
10	Cam-gear shifter	55	Circlips for shaft
11	Plate-shifter index	56	Gear
12	Handle-shifter cover	57	Bushing
13	Handle-shifter	58	Gear
14	Speed handle	59	Plug cover
15	Gear case gland	60	Worm wheel
16	Nut	61	Oil seal
17	Pressing plate	62	Green button
18	Plug cover	63	Red button
19	Super machine parts	64	Brand
20	Declutch shift shaft	65	Motor box
21	Ring	66	Key
22	Nut	67	Shaft worm gear
23	Main shaft	68	Gear
24	Gear box	69	110V/50HZ Motor(with tool)
25	Plug attachment hub	70	Back housing
26	Internal gear	71	Back Cover
27	Gear	72	Handle-shifter
28	Operating shalf	73	Crank lever
29	Bearing	74	Connecting rod
30	Oil seal	75	Stud
31	Working shaft	76	Clamp plate
32	Retainer-pin	77	Clamp plate
33	Spring	78	Spring
34	Pressing plate	79	Distance switch
35	Transmission shaft support	80	Overload switch
36	Bearing	81	Power cord
37	Spacer-lower	82	Power supply is waterproof connectors
38	Circlips for shaft	83	Contact switch
39	Ring gasket	84	Capacitor
40	Gear	85	Capacitor
41	Bushing	86	Attachment hub
42	Sleeve	87	Spring
43	Claw type gear wheel	88	Circlips
44	Ring	89	Gear
45	Bearing		

