

I .Brief Introduction

Mixer is the main equipment of processing paste. This machine is used to mix water and wheat flour according 1:04-05 ratio to make dough.(Users can add edible oil and food additive). It is widely used in refectory,restaurant and other food processing factory. It is also your good helper in the kitchen,can reduce labor intensity, improve the production efficiency. It is an ideal equipment to satisfy the people's diet health requirements, can also be used to other similar material mixing.

It is carefully designed gathered the advantages of various mixers around the world. The protective cover is equipped with safety switch,which can stop the machine by lifting the protective cover, with good safety performance;. It is worked by belt and chain with stable rotation and low noise. All the parts touched with food are good stainless steel, which conforms to the safety standards of hygiene.

II .Architectural Feature

1.The body adopts steel welding,good intensity;Surface using electrostatic spray paint, well adhesion, elegant appearance.

2. All the parts touched food are good stainless steel, it is safe and healthy.

3. Easy to clean,low noise, high power and efficiency.

4. Belt and Chain wheel, safe, durable, hard to skid.

III .Technical Parameters

Model	Volt(V)	Frequen cy (Hz)	Power(W)	Mixing Speed (r/min)	Capacity of The Barrel (L)	Flour Kneading Amount (kg)	Dimension (mm)
A10B	230	50	550	170/17	14	4	630x330x570
A20B	230	50	750	170/17	21	8	750x410x710
A30B	230	50	1100	170/17	33	12	780x450x770
A40B	230	50	2200	170/17	40	15	840x480x820

IV. Machine installation and Operation

1. Put the machine on the dry ground, be sure the machine smoothly placed.

2. This product must be put near the power supply, and check the power supply is

compliance with this product requirements, and then there are earth wire to ensure security.

3. Mix the flour and water in proportion to the barrel, put down the cover, press the shift knob, start the machine.

4. The machine will stop working when lifting up the cover or head

5. After working, press stop button to close power supply, the dough can be easily removed by pressing the inching switch.

6. Please clean the machine in time after using,the barrel can be removed and cleaned directly,the screw can be swabbed with a web towel.

V .Maintaining

a).Cleaning the machine after using every time to Avoid bacterial breed, keep the machines clean sanitation

b). Be sure the dough quantity not overload

c). The machine has built-in protector, when the motor temperature is high, the machine will automatically stop working, and only start to work after the temperature drops

d). After using some time, open the back plate, add some butter on the transmission parts, and tighten the loose screws.

e).Do not open the motor junction box ,because no user maintenance in the box.

f).Normal working noise is less than 70Db

Notice:

1. Attention to avoid the children playing the machine

2. Do not open the cover board and back plate when the machine working

3. Do not swash the machine

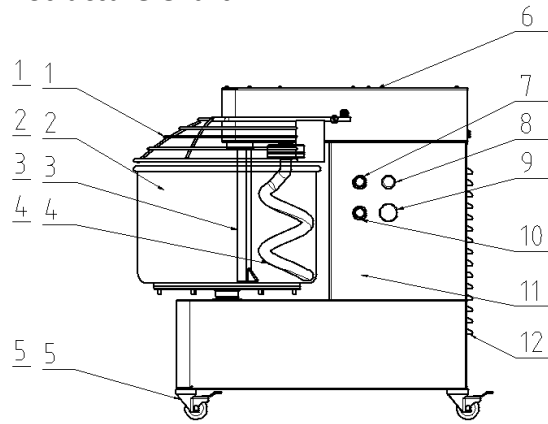
4. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

5. 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.

6. Correct disposal of this product.

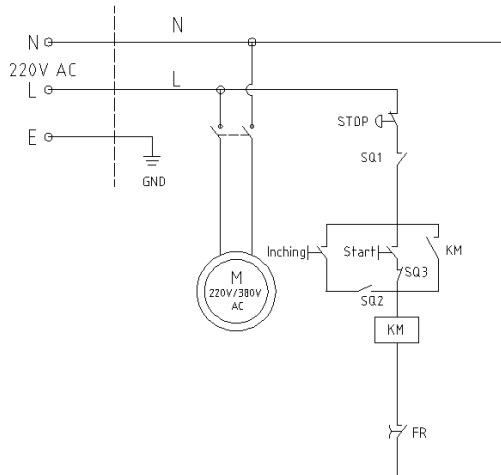


VI. Structure Chart



1.mesh enclosure	2.barrel	3.center pillar	4. stirrer
5.wheel	6.upper cover plate	7.inching switch	8.power light
9.emergency stop switch	10.starting switch	11.case	12.back cover plate

VII. Electrical Diagram



Adexa

Dough Maker User's Manual



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