



FOOD MIXER

Food mixer B series, the latest achievement, can be used for dough kneading, stuffing-mixing and egg-whisking. With complete gear drive structure, it can work smoothly and reliably. Customers can choose suitable speed and agitator from multi-speeds and multi-agitators for a satisfying effect.

The mixer's material touched by food is in conformity with the state hygienic standard. B is applicable to not only hotels, restaurants, some food factories but medicine production and chemical industries for its satisfying appearance, convenience for operation and high efficiency.

TECHNICAL PARAMETER

MODEL	B10D	B1D	B2D
VOLTAGE	230V/50HZ	230V/50HZ	230V/50HZ
POWER RATE	0.37kw	0.37kw	1.1kw
CAPACITY	10dm ³	15dm ³	20dm ³
ROTATING SPEED of AXLE I	90r/min	90r/min	105r/min
ROTATING SPEED of AXLE II	160r/min	160r/min	180r/min
ROTATING SPEED of AXLE III	300r/min	300r/min	425r/min
LIMIT WEIGHT	1kg/time	1.5kg/time	3kg/time
OVERALL DIMENSION (length*width*height)	440*340*650 mm	440*340*670 mm	540*430*770 mm
TOTAL WEIGHT	47kg	48kg	65kg

USE AND REPAIR

1. The voltage of power supply should accord with the machine's voltage, and the wire must be connected firmly.
2. Stop work first if you want to have a speed change (pull gear change hand lever to the shift or rotate the axle with hands.)
3. Please knead dough at low speed, mix stuffing at middle speed, and whisk eggs at high speed.
4. Remove the front cover board then add the lubrication oil (as a rule, the original oil can last about half a year.)
5. Add some oil on the elevating rail for keeping flexible rise and fall.
6. Don't put your hands in the charging basket while it is working.
7. Our company keeps a right for the technical innovation of the machine.

ATTENTION: CUT OFF THE POWER WHILE CLEANING AND KEEPING IT IN GOOD REPAIR!

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