

SH DOUBLE SPEED SPRIAL MIXER



Please kindly read the instruction manual before using

1、 SUMMARY

With beautiful appearances,easy operation,high work capacity, this serial of products are suitable for making dough in hotels,restaurants,bakeries,food processing factories and so on.We adopted the imported V belt and chain transmission to reduce noise.The parts which contact with dough are made of stainless steel and accord with national standard.

2、 TECHNICAL PARAMETERS

MODEL	VOLTAGE	POWER (kW)	FLOUR CAPACITY (kg)	MAKING DOUGH TIME (min)	BOWL SPEED (rpm)	HOOK SPEED (rpm)	DIMENSION (mm)	N.W. (kg)
SH20	220V 50Hz	1.1	≤8	10-12	13/26	132/264	700*500*770	90
SH20A	~380V 50Hz	0.45/0.75	≤8	10-12	13/26	132/264	700*500*770	88
SH30	220V 50Hz	1.5	≤12	12-18	12.5/25	123/246	770*550*850	100
SH30A	~380V 50Hz	0.85/1.5	≤12	12-18	12.5/25	123/246	770*550*850	98
SH40	220V 50Hz	1.5	≤15	12-18	12.5/25	123/246	770*550*850	102
SH40A	~380V 50Hz	0.85/1.5	≤15	12-18	12.5/25	123/246	770*550*850	100
SH50	~380V 50Hz	1.5/2.4	≤20	15-20	12/25	125/250	880*530*920	173
SH60	~380V 50Hz	1.5/2.4	≤25	15-20	12/25	125/250	880*530*920	178

3、 INSTALATION

1. This machine must be installed on the dry and ventilated level .
2. Before use,check whether the power supply corresponded to that requires by the machine,and whether the rotating direction is correct,make sure the external earthed wire is reliably connected.

4、 OPERATION METHODS

1. Open the protection cover,then put the flour、 water and yeast into the bowl.
2. Close the protection cover,then start the machine.
3. In order to mix equably,please turn to the slow speed at first,then change to the high speed later.

5、 CAUTIONS DURING USAGE

1. Don't use the machine when the switch of the protection cover is out of order.
2. Don't put the hands and any objects into the bowl when the machine is operating.
3. In order to change the speed ,you must stop the machine ,then adjust the speed button.

6、 FEATURES

1. We adopted two speed systems;it included the bowl rotation and hook rotation.
2. The protection cover has been installed to the machine . The machine can stop automatically when the cover is open. And if the cover hasn't been set up correctly,the mixer will not work. .
2. Freely select the time.

7、 POSSIBLE TROUBLE SHOOTING AND MAINTENANCE

- 1.The machine can't be started: to check if there is wrong connection of the electric power line or the protection cover is not installed firmly.
- 2.The protection cover is out of order: open the top cover to check the micro switch is connected well,to check if there is the wrong with connection of the power supply.
- 3.Over heated:overload;heating caused by short circuit.
- 4.Low efficiency: To check any damage in transmission system,to check if the electric motor work well.if there is any damage and loose of the belt,open the top cover,adjust the belt and make the belt and chain fasten again.

WARNING: BE SURE TO TURN OFF THE ELECTRIC POWER DURING MAINTENANCE AND CLEANING.