

M Series Food Mixer

ATTENTION

- New use or repair of this product must be performed by experts or by a qualified person or those who have gotten the licence of installation, or those who are authorized by the manufacturer.
- When performing installation or maintenance, please obey the following instructions carefully to ensure the safe use of this appliance.
- Please keep this instruction manual for future reference, or hand it to next user.
- Put off the package to make sure none of the parts is missing or damaged. If there is any doubt about the product, please do not use it. Consult experts.
- Keep packaging material out of reach of the children to avoid accident (especially the plastic bag, screws, etc.)
- This appliance could be only operated by the person who is familiar with the unit.
- When not using the appliance or if the operator is absent, please turn off unit to avoid any accidental injury or damage.
- When it needs to be repaired, please ask expert and use original spare parts. It will be dangerous if you are not following the above requirements.
- This appliance is just for commercial use, not for any other use. Otherwise, it may be dangerous.
- Do not rinse the equipment with water directly.
- Clean stainless steel surfaces periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

1. DESCRIPTION

M series food mixers are designed and made for high performance. Agitators use a planetary motion inside the bowl to ensure that the food has been fully blended. They can be used for a range of different functions, such as flour mixing, mixing pieces, powdered and liquid food, etc. These machines are also equipped with several levels of protection, so that they can work smoothly and reliably. Additionally, there are several working speeds and different agitators which all serve a different purpose, whether for flour mixing, stuffing mixing and egg beating etc. All machine parts that come into contact with the food while in operation are made from stainless steel, or their surfaces are specially treated in conformity with Chinese hygiene standards.

Overall, the machine is good looking, easily operable and very efficient, suitable for food preparation in hotels, restaurants, food processing factories and for material preparation in medicine making factories, chemical working facilities, etc.

2. FOREWORD

We reserve the right to alter the design of these products without prior notice. While every effort is made to ensure that this publication reflects the latest design, the company cannot guarantee full compliance.

Technical specifications

Model	Bowl Capacity (L)	Voltage (V/Hz)	Power (kw)	Mixing Speed (rpm)	Max Kneading Capacity (kg)	Dimension (mm)	Net Weight (kg)
M10A	10	110/60	0.37	67/189/362	2	450x370x660	65

M20A	20	110/60	0.75	113/168/386	6	470x430x785	102
M25A	25	110/60	1	113/168/386	8	470x430x785	130
M30A	30	110/60	1.5	65/102/296	10	680x540x1100	203
M40A	40	3~220/60	1.8	65/102/296	13	680x540x1150	223
M60A	60	3~220/60	2.2/2.8	73/109/143	20	1025x700x1480	490

3. GENERAL INFORMATION

The following information and instructions in this manual may not cover all details or variations of the equipment, nor every problem that one may encounter during installation or use. If additional information is required please contact us.

4. SAFETY INFORMATION

The following procedures and instructions should always be carried out in order to prevent injuries. If the machine is not used as recommended, the operator will be responsible for his own safety and for the safety of other persons who may be involved.

The information in this manual aims at assisting the operator to understand, maintain, and operate the mixer correctly. In order to prevent accidents, please ensure to read, understand and follow all precautions and warnings contained in this manual before installation or operating. To gain a clear understanding of your mixer, it is imperative to study this manual carefully.

Rotating machinery and electricity are dangerous and may cause injuries if sufficient precautions are not taken prior to operating or servicing the mixer. Ensure that the power supply is not connected to the mixer and that it is isolated before starting to clean or service the machine. In certain troubleshooting situations, it may be necessary to operate the mixer. In such cases, extreme caution must be used. Only suitably qualified personnel must service the mixer.

4.1 SAFETY GUIDELINES

Ensure that sufficient precautions are observed when manually handling the mixer, particularly when moving the mixer into position or installation. Ensure to comply with manual handling regulations.

- This appliance is only for commercial and not for domestic use.
- The B series mixer is not intended for use by children.
- While the machine is in operation, do not remove covers or loosen fittings.
- When mixing products that develop dust, extreme care must be taken. Mix ingredients at speed 1 until the dust is eliminated.
- Exposure to dust (including flour) may be harmful to health and cause rhinitis (running nose), watery eyes and possibly occupational asthma.
- If dust is a hazard, ensure that appropriate PPE (personal protective equipment) is used by operators, i.e., a mask.
- All operators must be trained in the safe operation of the mixer and attachments.
- This appliance is not to be used by anyone who with a lack of knowledge. Ensure that all operators have been appropriately trained.
- This appliance is not intended to be used by those whose sensory, physical or mental capabilities prevent them from being able to operate it safely.
- Ensure that the electrical supply has been isolated and the power cord disconnected before attempting to move or service the mixer.
- Be aware of the start capacitor situated behind the rear motor cover. In normal circumstances this should discharge when the mixer is switched off. In case of doubt, discharge the capacitor following adequate safety precautions.
- When accessing electrical components inside the mixer, be cautious of exposed conductors that could be 'live'.
- Always have your mixer and attachments regularly serviced, that is at least twice a year, depending on the frequency of use.
- Ensure that this manual is kept in an easily accessible place near the mixer for future reference.

ATTENTION! DO NOT hose or pressure clean this appliance. It is vital to follow the cleaning procedures detailed later in section 7 of this manual.

4.2. SAFETY INSTRUCTIONS

A FULLY TRAINED AND COMPETENT PERSON ONLY MUST USE THE ATTACHMENT AND/OR MIXER.

When manoeuvring or lifting a bowl and its contents with a total weight in excess of 500 kg, a bowl truck must be used. As far as reasonably possible, avoid tasks concerned with manual handling that involve a risk to health. This equipment should only be stored in or transported through an environment with an ambient temperature above 5°C and below 55°C.

Note: The mixer must only be used to the purpose for which it was designed and in line with operating instructions.

When mixing ingredients, care must be taken to avoid the inhalation of dust particles e.g. flour. Reference should be made to product supplier's data sheets to ensure adequate precautions and protections are taken.

The following instructions must be observed when operating the mixer.

4.3. NEVER

- Change speed while the mixer is operating.
- Wear loose clothing that may become caught in the mixer while it is in operation.
- Attempt to reach into the bowl while it is mixing.
- Leave the gear lever in mid position.
- Use the bowl lift handle to stop machine.
- Use the gear lever to stop the machine.
- Access rotating parts.
- Use excessive force when operating which could affect the stability of the mixer.
- Operate the mixer if parts are disassembled.
- Fit the agitator to the mixer without a bowl in place.
- Leave the agitator on the machine without the bowl being fitted.
- Operate the mixer with both attachment and agitator fitted.
- Override safety switches fitted to the mixer.
- Open the guard to stop machine.
- Use the mixer in an unsafe condition.
- Operate the mixer or attachment if a fault develops or if the mixer is unsafe.
- Attempt to repair the appliance. A qualified technician must service the machine.
- Clean the mixer with scouring powder or a scouring pad.
- Clean aluminum agitators in a dishwasher.
- Inhale mixing ingredient dust particles.

4.4. ALWAYS

- Use the mixer as intended and in line with the operating instructions.
- Use the mixer in a well-lit area.
- Ensure the bowl, agitator, attachment and guard are correctly fitted to the mixer.
- Remove the agitator before using any attachments.
- Stop the mixer before adding more ingredients.
- Use the stop button to stop machine.
- Disconnect the mains electricity supply before cleaning the mixer.
- Clean the bowl, agitators and attachments after use.
- Clean the mixer using mild soap and water.
- Clean the mixer daily.
- Inspect the power cable and appliance regularly. If a fault is found, do not operate.
- Disconnect the main electricity supply before cleaning the mixer.

4.5. LIABILITY

Installations and repairs which are not carried out by authorized technicians or the use of other than original spare parts, and any technical alterations to the machine, may affect the warranty set out in the standard conditions of sale

ATTENTION! DO NOT hose or pressure clean this appliance. It is vital to follow the cleaning procedures detailed later in section 7 of this manual.

5. MIXER AGITATORS



Spiral Agitator: This agitator is suitable for mixing dough and sticky solid food. When using, the capacity of flour must correspond to the mark and the capacity of the water is 45% to 50% of the flour. Should only be used at low speed.



Beater: This agitator is suitable for thin pieces, powdered and mushy food, such as stuffing. It is suitable for use at medium speed.



Wire whip: This agitator is suited for mixing liquid food, such as cream and eggs. It is suitable for use at high speed.

CAUTION: BEFORE CHANGING SPEED, YOU MUST STOP THE MACHINE. ALSO, DO NOT MIX DOUGH AT MEDIUM OR HIGH

6. OPERATION, MAINTENANCE AND USE

6.1. OPERATION AND NOTES

1. Before use, check whether power supply corresponds to that required by the machine. Check whether the external earth wire is properly connected.

2. The machine with 3-phase motor must be checked to ensure that it rotates in the direction indicated by the rotation mark. If the rotation direction is wrong, exchange the two of the three live wires. Note: For testing machine, mixing tools should never be installed. Otherwise they would fall out in case of wrong rotation direction and damage machine parts.

3. Every power line which has no attached plug should be connected to the switch of at least 3 mm touch-point distance installed by user. Rated current of the switch must be at least 35A.

Note: After shutdown speed, avoid using medium speed or high speed mixing mode.

4. Select speed and agitator:

a) **Spiral agitator:** It is suitable for mixing dough and sticky solid food. The capacity of flour must refer to the mark, the capacity of water is 47%–50% of the flour, and the machine is available for low speed.

b) **Beater:** It is suitable for thin pieces, powdered and mushy food, such as stuffing, and available for medium speed.

c) **Wire whip:** It is suitable for mixing liquid food, such as cream and eggs, and available for high speed.

Caution: Before changing speed, you must stop the machine. Do not mix dough at medium or high speed.



Note: When installing the blender, Stir-axis gear must be good size with the stirrer crossing in place to prevent falling.

5. Bowl lift:

- a) When mixing, rotate hand wheel to raise the bowl until it reaches the stop position so that the food can be mixed thoroughly.
- b) Exchanging agitators and after mixing, rotate the hand wheel to lower the bowl so that the bowl and agitators can be removed.

Note: When assembling an agitator, slip the agitator up on the shaft and turn it until the driving pin in the shaft reaches the L-shaped slot in the agitator shank to prevent the agitator from falling down when running.

6.2. MAINTENANCE

1. Each time after use, clean carefully the bowl, agitators etc., and make sure to keep the machine clean.
2. Lubricate bowl slide ways regularly.
3. The transmission gearbox is packed with a special grease that will last six months. To add or replace grease, only remove the upper cover and the bearing cover.

6.3 USING THE MIXER FOR THE FIRST TIME

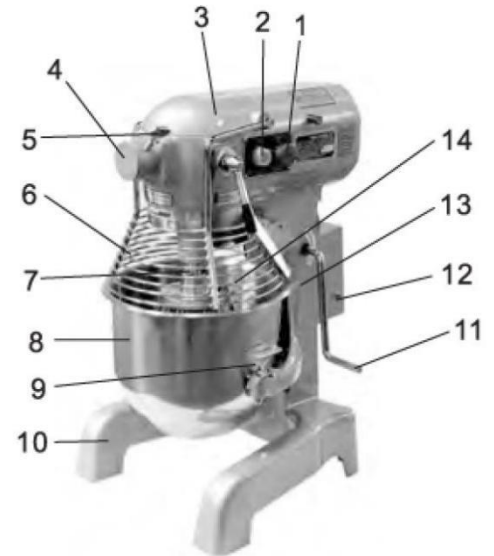
Refer to figure 1 for mixer component identification.

- Before using for the first time, thoroughly clean the bowl and agitator, as described in section 7 of this manual.
- Ensure that the mixer is switched off (1)
- Ensure the cover (11) is fitted to the hub (where applicable) if an attachment is not in use.
- Always remove any attachments before using the agitator.
- Lower the bowl support by turning bowl handle downwards (3)
- Rotate front guard cage assembly (10) to the open position
- Place required agitator (9) into the bowl (7) and lift bowl onto bowl support (5)
- Ensure that the rear bowl location (4) and side bowl pins (6) are correctly engaged
- Slide the agitator onto the shaft, turning clockwise to engage the drive pin in the "L" slot of the agitator shank.
- Add ingredients into the bowl and raise the bowl using the handle (3)
- Rotate front guard cage (10) into operating position.
- Select desired speed (12).
- Start the machine by pressing the 'green' start button (1).
- When mixing is complete, stop the machine using the 'red' stop button (1).
- Lower the bowl support, open the guard cage and remove the agitator from the shaft.
- Remove the bowl and agitator from the mixer for emptying and cleaning.

Speed setting 1 (LOW) is for heavy mixtures such as dough, heavy batters and mashed potatoes.

Speed setting 2 (MEDIUM-LOW) is for mixing cake batters, mashing potatoes and for preparing dough.

Speed setting 3 (MEDIUM-HIGH) is for mixing a maximum of 3 amounts of air into light batches. The wire whip is used for whipping cream, beating egg whites, mixing light icing, meringues and whipping.



Item Number	Description	Item Number	Description
1	Stop Button	8	Bowl
2	Start Button	9	Bowl Locks
3	Top Cover	10	Base
4	#12 Meat Grinder Attachment Hub	11	Power Cord
5	Speed Switch	12	Gear lever
6	Safety Guard	13	Bowl Lever
7	Mixing Shaft	14	Operation Safety Switch

IMPORTANT NOTES

1. Before use, check whether the power supply corresponds to that required by the machine and check whether the external earth wire is properly connected.
2. The direction of rotation of a machine with a 3-phase motor must be checked. If the direction of rotation is opposite to that indicated by the rotation mark, two of the three live wires should be switched with each other. Please note that mixing tools should not be installed during this test. Otherwise they will fall out in the case of the wrong direction of rotation and damage machine parts.
3. Every power line that has no attached plug should be connected to the switch of at least 3 mm touch-point distance installed by the user. Rated current of the switch must not be lower than 35A.

When installing the blender, the stir-axis gear must be large enough with the stirrer crossing in place to prevent falling.

Trouble shooting

Trouble	Probable cause	Remedy
The mixing shaft does not rotate after being switched on	Electric connectors are loose	Check the electric circuit and tighten those loose connectors
Oil leakage	Oil seals are worn out	Replace oil seals
The raising handle is too tight	Guide ways are corroded	Clean and oil guide ways
	The lead screw, bevel gear and hand wheel shaft etc. are dry	Oil them
Temperature increase of motor is too high, below speed	Lack of voltage	Check supply voltage
	Over load	Reduce load
	The selected working speed is too high or the agitator is not suitable	Select a suitable speed and agitator

7. INSTALLATION

A qualified person must install this machine in accordance with current regulations.

7.1. UNPACKING AND HANDLING

Wherever possible, the mixer should be transported to the installation position inside its packaging to avoid any damage.

Do not use a sharp knife to open the box to prevent damaging the machine. On first inspection, check for any possible shipping damages. If any damage is found, save the packaging material and contact us.

Caution: The mixer is heavy and must be correctly handled and lifted to avoid personal injuries.

When the machine is in the vicinity of its final position, remove from the transportation pallet. The machine is fastened to the pallet with four retaining bolts reaching into threaded feet of the base. Care must be taken during this operation to ensure:

- All required safety measures are taken to ensure correct lifting and handling to avoid risks of injury owing to dropping, falling or tilting.
- No damage is done to the machine which could impair its normal operation.

7.2. LOCATION

The mixer is not suitable for outdoor installation and must not be installed where a water jet could be used for cleaning. The mixer must only be operated by trained staff and must be installed in an area where the use and maintenance are restricted to trained personnel.

Ensure that the mixer is at a height with the bowl handles approximately between knuckle and elbow height. This will reduce the need to bend at waist level.

Select a suitable flat level surface that can support the weight of the mixer and bowl contents when full. It is recommended to secure the mixer in position. Ensure the table, stand or work surface is firmly fixed to the floor. The appliance must be restrained to prevent any movement during use.

Ensure that there is sufficient space around the mixer to ensure the safe operation. Servicing may also become an issue if there is a greatly reduced clearance. For this reason, ensure that service access on the top, side and rear of the mixer are clear.

7.3. ELECTRICAL INSTALLATION.

The electrical installation of the mixer must comply with the local or national electricity board regulations.

A competent person must carry out the electrical installation. Ensure that the electrical supply agrees with machine specifications prior to connecting it.

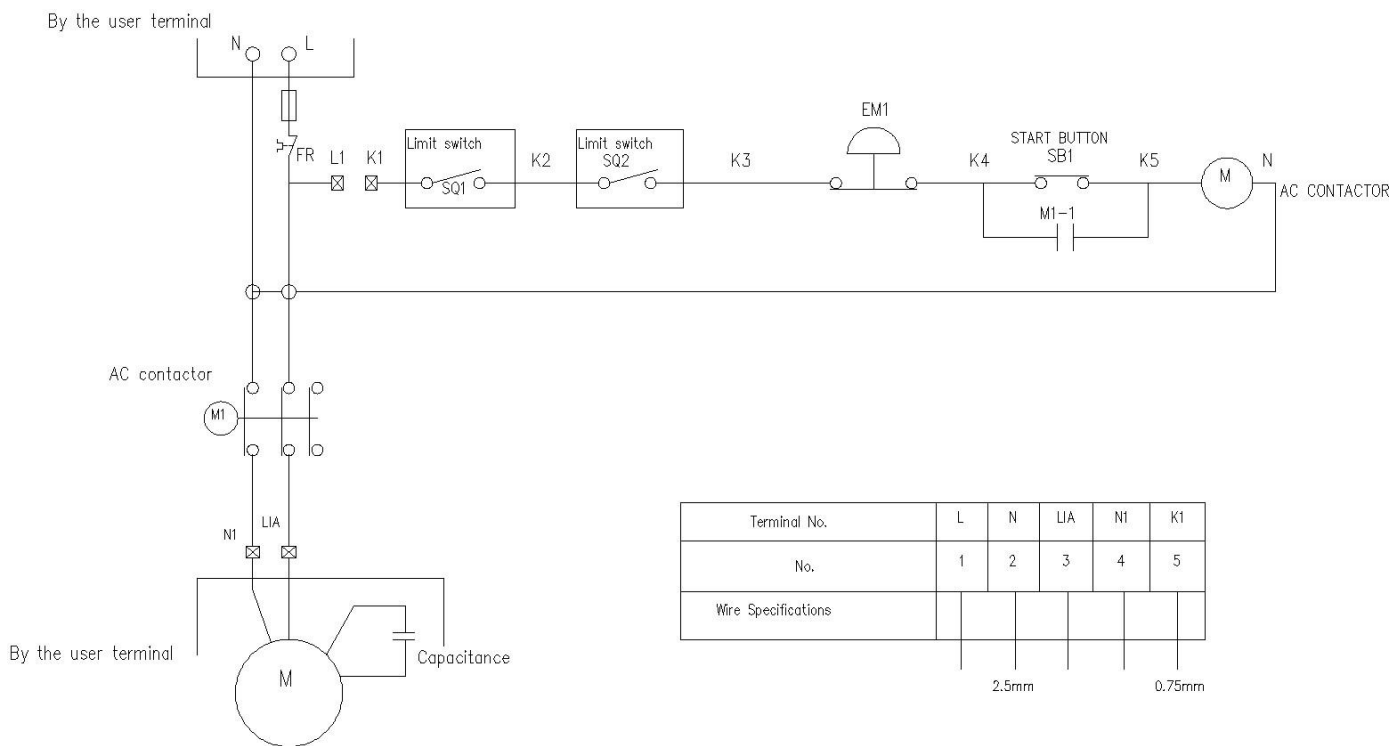
The mixer is a Class I appliance, since the protection against electric shock does not rely solely on basic insulation. An external electrical isolator and MCB/fuses (both supplied by others) must be fitted to the incoming electrical supply of the mixer. In addition, a 35 mA residual current device is strongly recommended to provide extra protection.

“This appliance should be connected to a supply source with an impedance value Z_{sys} less than $(0.05+j0.03) \Omega$.

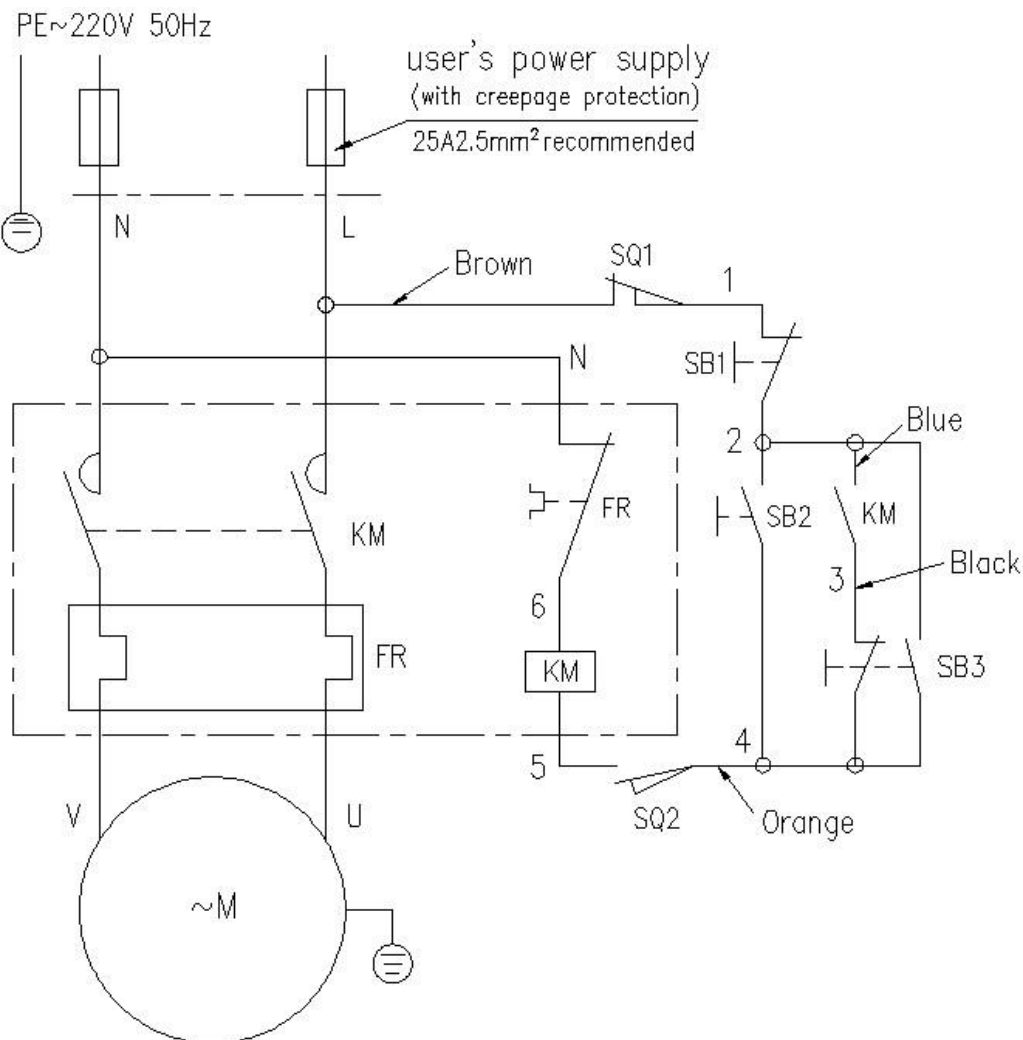
If the supply cord is damaged, it must be replaced with a special cord or assembly available from the manufacturer or its service agent.”

The manufacturer has the right to modify the circuit without notice.

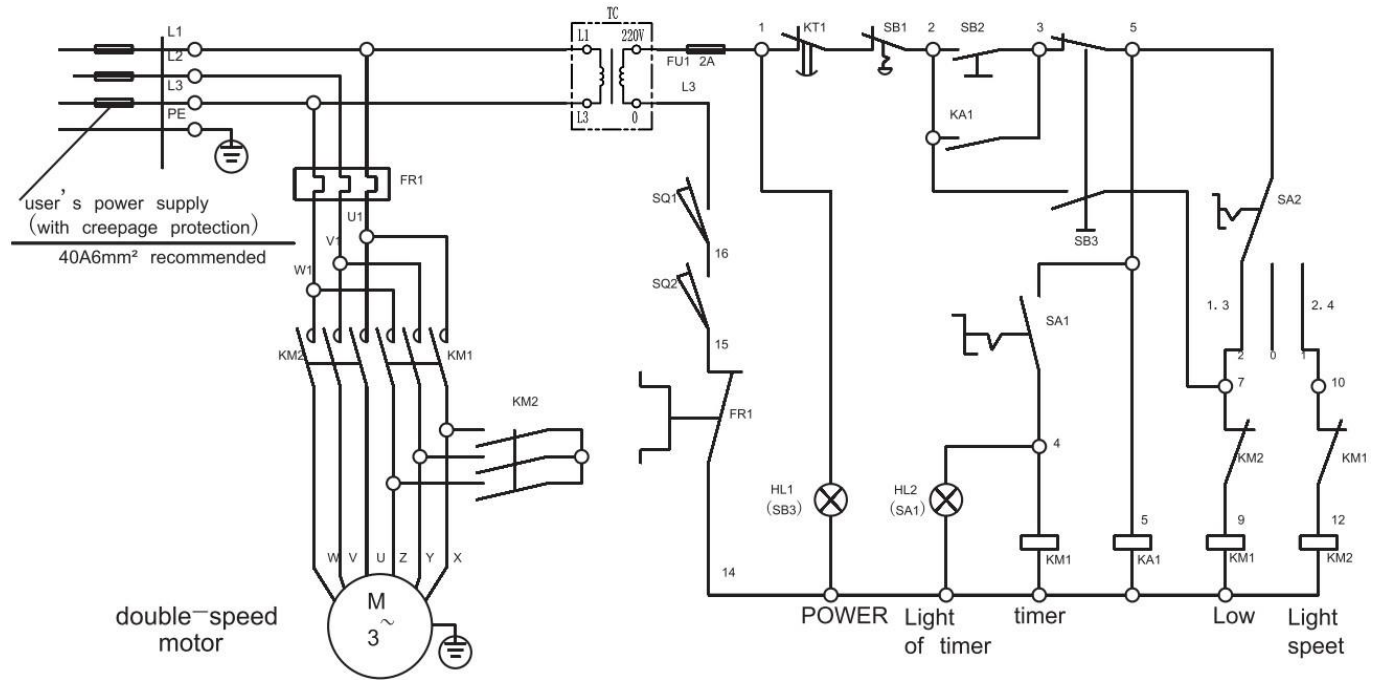
M20A, M25A



M30A, M40A



M60A



8. CLEANING

ATTENTION

DO NOT CLEAN WITH WATER DIRECTLY

DO NOT HOSE OR PRESSURE CLEAN THIS MIXER.

Ensure that the machine is disconnected from the main electrical power supply prior to cleaning.

It is important that correct and detailed cleaning procedures be used with all surfaces that come into contact with food. The cleaning frequency should be clearly defined for the mixer (i.e., daily, after production runs, or more often, if necessary), as well as the type of cleaning required. The objective of cleaning and disinfecting food contact surfaces consists in removing food debris (that bacteria need to grow), and to kill bacteria. It is important that cleaned surfaces be stored dry to prevent bacteria growth. Cleaning equipment (brushes, etc.) used must also be stored in a clean and sanitary manner. The correct procedure for cleaning the splash zone and food-contact surfaces is as follows:

1. Pre-clean - remove excess food waste by sweeping, wiping or pre-rinsing.
 2. Main clean - loosen surface waste and grease using a detergent.
 3. Rinse - remove loose food waste, grease and detergent.
 4. Disinfection - kill bacteria.
 5. Final rinse - remove disinfectant.
 6. Drying - remove all moisture.
- Note: With light contamination, pre-cleaning and main cleaning methods can be combined.
 - Some surfaces do not need to be disinfected after every wash.
 - Disinfect any items which come into direct contact with food or with the hands of operators.
 - The best method for drying surfaces is to let them air-dry. If this is not possible, use paper towels or a clean dry cloth.
 - It is important that disinfecting chemicals be approved for food contact surface application.

8.1. CLEANING BEFORE INITIAL USE

Before using the mixer for the first time, ensure to wash mixer bowls, agitators and attachments in hot water with a mild detergent solution. This procedure should be followed for bowls and agitators before using them with egg whites or whole eggs.

8.2. CLEANING AFTER USE

After use, clean mixing bowl, agitators and attachments with hot water and a suitable non-abrasive detergent and soft bristle brush. Rinsing the bowl with hot water immediately after use will also speed up the bowl cleaning process afterwards.

Note: Do not clean the attachments in a dishwasher. Wash immediately after use in a bowl of warm soapy water.

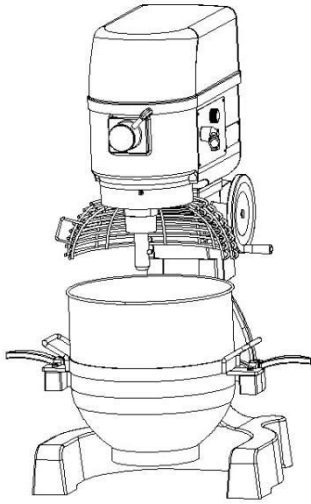
Ensure to wipe down the mixer with a hot damp cloth. Thoroughly wipe bowl support, pedestal, base and all exterior surfaces. All food debris must be removed. The guard should be cleaned in hot soapy water.

8.3. GUARD REMOVAL AND CLEANING

The guard assembly has been designed to be easily removed for cleaning.

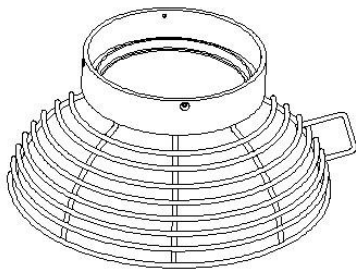
8.3.1. TO REMOVE THE CAGE ASSEMBLY

- Ensure that the bowl support is in the lowered position (photograph 1), Remove the agitator and bowl first.



Note: When the cage assembly is in closed position, a stop will prevent it from rotating in an anticlockwise direction.

- Loose the screw. Once done, you can then remove the cage.



8.4. TO REMOVE THE REAR SPLASH SHIELD

The rear splash shield should be regularly inspected and cleaned whenever necessary. This should be performed by a suitably trained supervisor or maintenance department at least once a month. The splash shield can be cleaned in a bowl of hot soapy water or a dishwasher.

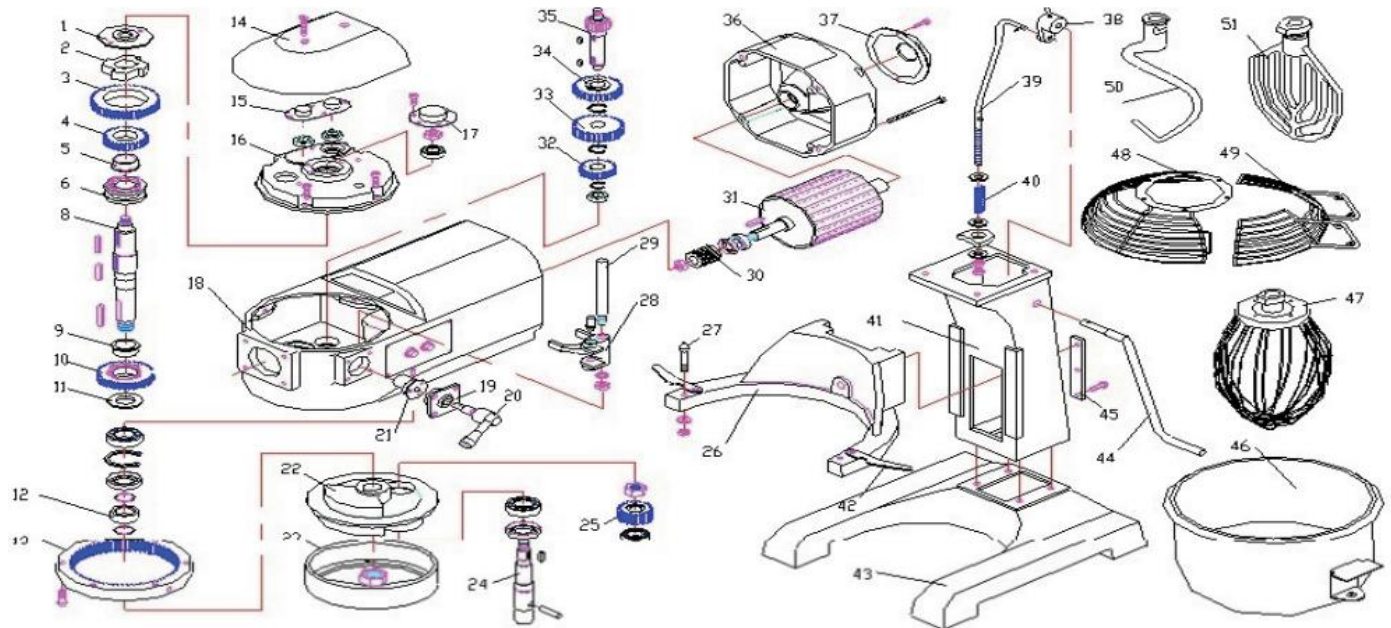
- Ensure that the bowl is in the down position. Remove the bowl, guard cage and agitator as described previously in section 8.3.1.
- Using a suitable blade screwdriver, remove the 3 retaining screws securing the drip cup to the mixer. NOTE: Ensure that you have a firm grip on the shield while removing the screws.
- The drip cup can be carefully lowered away from the machine. Take care not to damage paintwork of the mixer.
- Wipe any signs of grease from the drip cup before washing.
- Reinstall rear splash shield in reverse order once done, ensuring that screws are securely tightened.

9. MACHINE ILLUSTRATION:

If you want to replace parts, you can give us your requirement referring to the parts list below

Machine illustration:

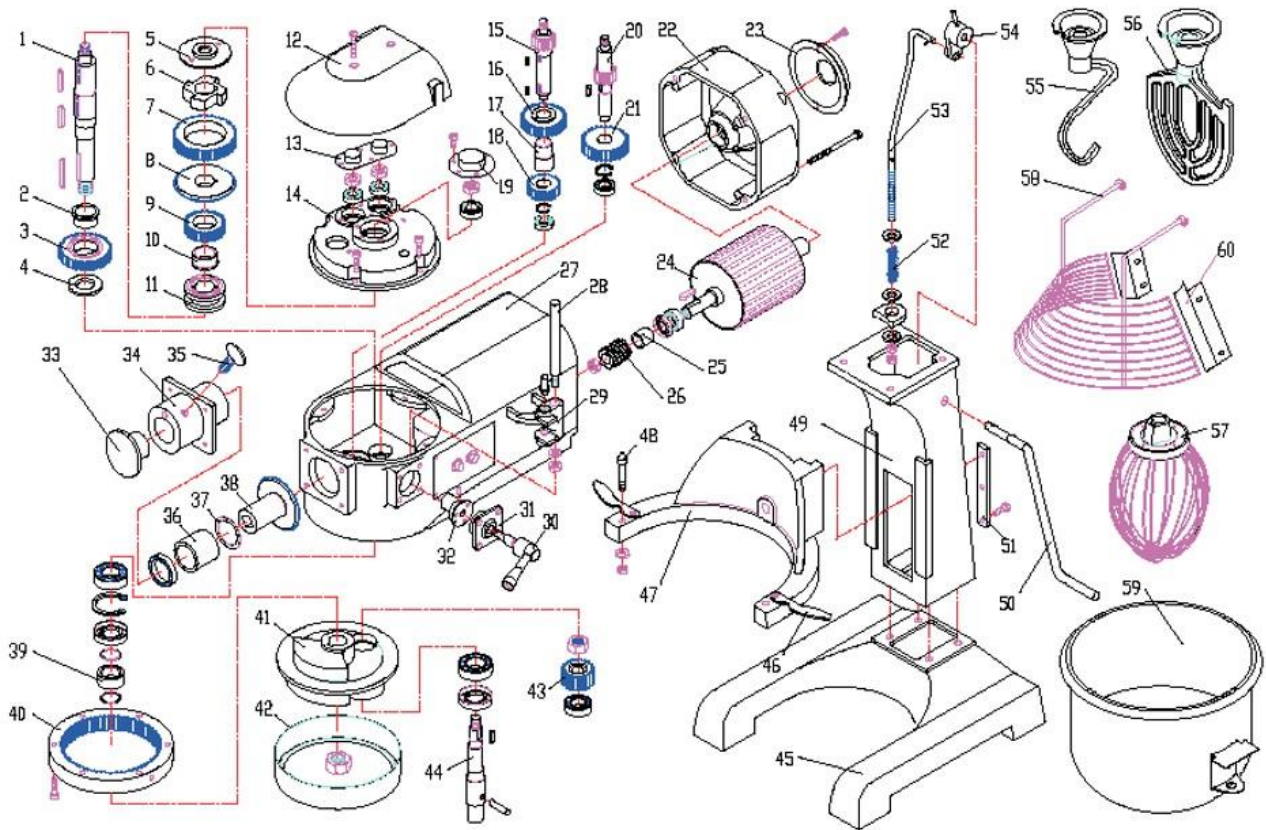
M10A



No.	Name	Qty.	No.	Name	Qty.	No.	Name	Qty.
1	Gear pusher (press cover)	1	18	Body (box body) HT150	1	35	Reduction shaft	1
2	Planetary cluster gear (clutch)	1	19	Shift handle base (handle seat)	1	36	Back cover base (back cover)	1
3	Meshing gear (joint gear)	1	20	Shift handle	1	37	Back cover (back cover plate)	1
4	Pinion mesh gear (small joint gear)	1	21	Electric sleeve (Eccentricity cover)	1	38	Link block (link haulm)	1
5	Axle sleeve (axis cover)	1	22	Mixing base (whip seat)	1	39	Link bar (connection haulm)	1
6	Jointer (Zygospore)	1	23	Oil leaking pan (oil receiver)	1	40	Link bar spring (spring)	1
7			24	Mixing shaft (whip seat)	1	41	Pole (exit pole)	1
8	Main shaft (main axis)	1	25	Epicyclic gear (planet gear)	1	42	Bowl pusher (bowl press plank)	1
9	Jointer (Zygospore)	1	26	Bowl supporter (slide sanding)	1	43	Base	1
10	Meshing gear (joint gear)	1	27	Bowl fix level (bowl standing)	2	44	Hand wheel (handle)	1
11	Main shaft washer (gasket)	1	28	Fork (dial fork)	1	45	Link bar spring (spring)	1
12	Seal hose (airproof cover)	1	29	Dial fork axil	1	46	Bowl	1
13	Ring gear (annular gear)	1	30	Worm shaft (worm)	1	47	Egg beater	1
14	Top cover	1	31	Motor rotor (rotor module)	1	48	Fixed casing	1

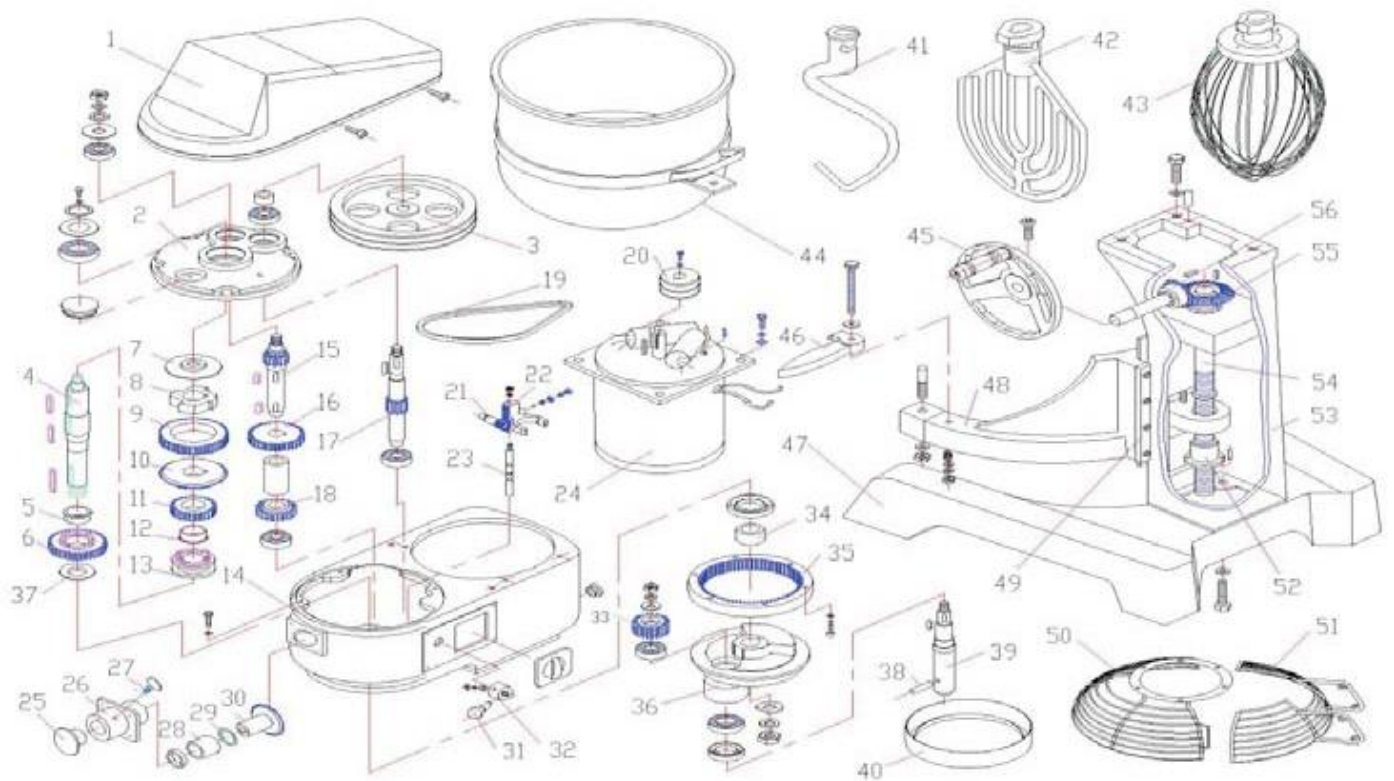
15	Gear pusher (cover)	1	32	Reduction shaft lower gear	1	49	Fixed casing	1
16	Case cover (bearing seat cover)	1	33	Worm gear (worm wheel)	1	50	Mixing hook	1
17	Main shaft pusher (cover)	1	34	Reduction shaft lower gear	1	51	Mixing whip	1

M20A



No.	Name	Qty.	No.	Name	Qty.	No.	Name	Qty.
1	Main shaft (main axis)	1	21	Worm gear (worm wheel Z=29)	1	41	Mixing base (whip seat)	1
2	Shaft hose (axis cover)	1	22	Back cover base (back cover)	1	42	Oil leaking pan (oil)	1
3	Meshing gear (joint gear=38)	1	23	Back cover (back cover plate)	1	43	Epicyclic gear (planet gear Z=19)	1
4	Main shaft washer (gasket)	1	24	Motor rotor (rotor module)	1	44	Mixing shaft (whip shaft)	1
5	Gear pusher (press cover)	1	25	Worm shaft bushing (worm bush)	1	45	Base	1
6	Planetary cluster gear (clutch)	1	26	Worm shaft (worm)	1	46	Bowl pusher (bowl press plank)	2
7	Upper main shaft gear (gearZ47)	1	27	Body (box body)	1	47	Bowl support (slide rack)	1
8	Bevel gear (big cone gear=46)	1	28	Dial fork axil	1	48	Bowl fix level (bowl standing pin)	2
9	Pinion mesh gear (small joint gear)	1	29	Fork (dial fork)	1	49	Pole (exit pole)	1
10	Axel sleeve (axis cover)	1	30	Shift handle	1	50	Hand wheel (handle)	1
11	Jointer (Zygospor)	1	31	Shift handle base (handle seat)	1	51	Pedestal (press plank)	2
12	Top cover	1	32	Eccentric sleeve (Eccentricity cover)	1	52	Link bar (connection haulm)	1
13	Gear pusher (cover)	1	33	Front cover	1	53	Link bar (connection haulm)	1

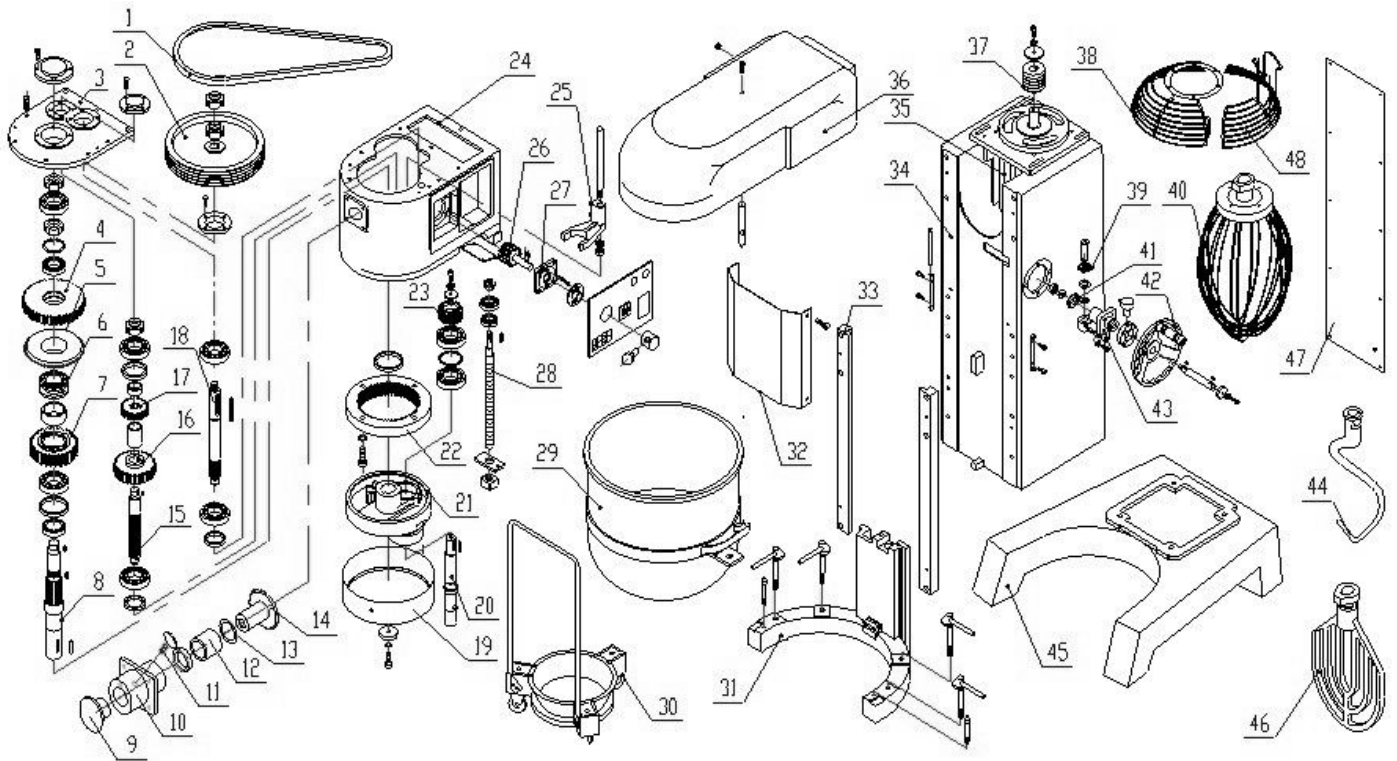
14	Case cover (bearing seat cover)	1	34	Grinder head bracket (twist tie-in seat)	1	54	Link block (link haulm)	1
15	Reduction shaft (gear shaft=15)	1	35	Lock pin (Lock bolt)	1	55	Mixing hook	1
16	Reduction shaft upper gear (gear Z=33)	1	36	Ball bearing (roll pin bearing)	1	56	Mixing whip	1
17	Axle sleeve (bush)	1	37	Adjusting washer (adjust gasket)	1	57	Egg beater	1
18	Reduction shaft lower gear (gear Z=33)	1	38	Pinion level (small cone gear Z=36)	1	58	Flexible casting	1
19	Main shaft pusher (cover)	1	39	Seal hose (airproof cover)	1	59	Bowl	1
20	Main shaft (gear shaft Z=17) shaft (gear shaft Z=17)	1	40	Ring gear (annular gear Z=67)	1	60	Fixed casing	2



No.	Name	Qty.	No.	Name	Qty.	No.	Name	Qty.
1	Top cover ABS	1	20	Small belt pulley HT150	1	39	Mixing shaft 40 Cr	1
2	Case cover HT200	1	21	Pinion gear 40 Cr	1	40	Oil leaking pan, alum. alloy	1
3	Big pulley, big belt pulley HT200	1	22	Fork QT60-2	1	41	Mixing hook SS	1
4	Main shaft	1	23	Dial fork axil 40 Cr	1	42	Whip SS	1
5	Shaft hose (axis cover)	1	24	Motor	1	43	Egg beater SS sets	1
6	Lower meshing gear (small joint gear)	1	25	Front cover ABS	1	44	SS bowl	1
7	Gear pusher (press cover)	1	26	Grinder head bracket HT150	1	45	Handwheel sets	1
8	Planetary cluster (clutch)	1	27	Lock nut SS	1	46	Bowl fix level Z201	2
9	Upper main shaft gear (gearZ47)	1	28	Ball bearing GCr15	1	47	Base HT150	1
10	Bevel gear (big cone gear=46)	1	29	Washer 65 Mn	1	48	Bawl support HT150	1
11	Upper meshing gear (joint gear=38)	1	30	Pinion gear 40 Cr	1	49	Pedestal 45	2
12	Axel sleeve (axis cover)	1	31	Shift handle 45	1	50	Flexible casting	1
13	Jointer 45 (Zygospore)	1	32	Shift handle base 45	1	51	Fixed casing	1

14	Box (box body) HT150	1	33	Epicyclic gear 40 Cr	1	52	Dive sleeve	1
15	Reduction shaft (gear shaft=17)	1	34	Control sleeve 45	1	53	Pole	1
16	Reduction shaft mid gear (gear Z=33)	1	35	Ring gear 40 Cr	1	54	Screw	1
17	Reduction shaft lower gear (gear Z=33)	1	36	Mixing base HT150	1	55	Lift bevel gear	1
18	Reduction shaft	1	37	Adjusting washer 45	1	56	Lift pinion bevel gear	1
19	Delta belt rubber	2	38	Pin 45	1			

M60A



No.	Name	Qty.	No.	Name	Qty.	No.	Name	Qty.
1	Belt	1	17	Gear Z=26	1	33	Pressure plate	1
2	Big pulley	1	18	Shaft	1	34	Pedestal	1
3	Gear cover	1	19	Oil collecting tray	1	35	Motor	1
4	Main shaft upper (gear Z=26)	1	20	Mixing shaft	1	36	Top cover	1
5	Bevel gear	1	21	Eccentricity base	1	37	Belt pulley	1
6	Jointer	1	22	Annular gear Z=72	1	38	Protecting shield	1
7	Gear Z=48	1	23	Gear Z=22	1	39	Gear Z=22	1
8	Midshaft	1	24	Case	1	40	Wire whip	1
9	Front cover	1	25	Fork	1	41	Gear Z=22	1
10	Grinder head bracket (wise tie-in seat)	1	26	Gear	1	42	Handwheel	1
11	Lock pin (lock bolt)	1	27	Rack	1	43	Rack	1
12	Ball bearing (roll pin bearing)	1	28	Screw pole	1	44	Dough base	1
13	Adjusting washer (adjust gasket)	1	29	Bowl	1	45	Bottom base	1
14	Pinion level (small cone gear)	1	30	Trailer	1	46	Flat beater	1

15	Middle shaft	1	31	Bowl support	1	47	Back cover	1
16	Gear Z=40	1	32	Front cover	1	48	Fixed casing	1

10.Mixer Capacity Chart

Product	M20A	M30A	M40A	M60A
Capacity of Bowl (liters of liquid)	20 liters	30 liters	40 liters	60 liters
Egg Whites	1.0 liters	1.4 liters	1.7 liters	1.9 liters
Mashed Potatoes	7 kg	11 kg	14 kg	18 kg
Mayonnaise (liters of oil)	9.5 liters	11.4 liters	12.3 liters	17.0 liters
Meringue (amount of water)	0.7 liters	1.0 liters	1.5 liters	1.5 liters
Waffle or Hot Cake Batter	7 kg	12 kg	15 kg	23 kg
Whipped Cream	4 kg	6 kg	9 kg	12 kg
Cake, Angel Food (8-10 oz. cake)	4 kg	6 kg	9 kg	13 kg
Cake, Box or Slab	9 kg	14 kg	18 kg	23 kg
Cake, Cup	9 kg	14 kg	21 kg	27 kg
Cake, Layer	9 kg	14 kg	21 kg	27 kg
Cake, Pound	10 kg	14 kg	18 kg	25 kg
Cake, Short (Sponge)	7 kg	11 kg	11 kg	21 kg
Cake, Sponge	6 kg	8 kg	19 kg	16 kg
Cookies, Sugar	7 kg	11 kg	14 kg	18 kg
Dough, Bread or Roll § (Lt.-Med.) 60% AR	11 kg	21 kg	21 kg	36 kg
Dough, Heavy Bread § 55% AR	7 kg	14 kg	16 kg	27 kg
Dough, Pie	8 kg	12 kg	16 kg	23 kg
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	4 kg	6 kg	11 kg	18 kg
Dough, Med. Pizza 50% AR	5 kg	9 kg	15 kg	32 kg
Dough, Thick Pizza 60% A	9 kg	18 kg	21 kg	32 kg
Dough, Raised Donut 65% AR	4 kg	7 kg	11 kg	14 kg
Dough, Whole Wheat 70% AR	9 kg	18 kg	21 kg	32 kg
Eggs & Sugar for Sponge Cake	4 kg	6 kg	8 kg	11 kg
Icing, Fondant	6 kg	8 kg	11 kg	16 kg
Icing, Marshmallow	1 kg	2 kg	2 kg	2 kg
Shortening & Sugar, Creamed	7 kg	11 kg	16 kg	22 kg
Pasta, Basic Egg Noodle (max. mix time 5 min.)	2 kg	4 kg	7 kg	14 kg

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