

HEBVEST

performance • reliability • simplicity



operator's manual Commercial 20qt Mixer



Model No.	Item No.	Description	HP
SM20HD	7201	Commercial 20qt Mixer	1½

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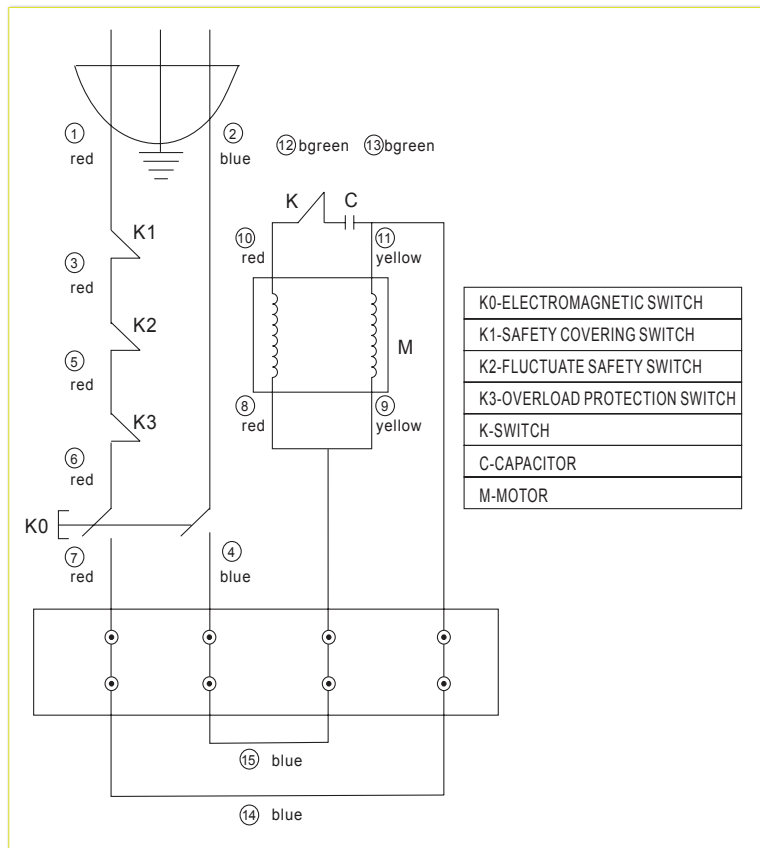
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spare part list

SM20HD Part Number	Description
PSM2001	Rear Transmission Case Cover
PSM2002	Safety Guard
PSM2003	Stainless Steel Bowl
PSM2004	Whisk
PSM2005	Dough Hook
PSM2006	Beater
PSM2007	Planetary Shaft Complete
PSM2008	Transmission Shaft Complete
PSM2009	Worm Gear Shaft Complete
PSM2010	Speed Selector Shifting Mechanism Complete
PSM2011	Overload Protection Switch
PSM2012	Capacitor and Capacitor Board Complete
PSM2013	Safety Guard Microswitch
PSM2014	Planetary Shaft Agitator Locating / Locking Pin
PMG1204	Meat Grinder (PTO) Blade
PMG2234	Power Cord

wiring diagram





USE Commercial 20qt Mixer

function & purpose:

This unit is designed to provide professional-style results in commercial foodservice operations only.

Before using all surfaces and parts must be cleaned and dried thoroughly.

operation:

- Plug the equipment into a properly grounded electrical supply matching the nameplate.
- **Starting the Mixer:** Attach pre determined mixer agitator. Always reference the capacity selection guide to ensure maximum output and efficiency. Raise the bowl to the "up" position. Select desired speed, and close safety guard. This mixer will not operate unless the safety guard is properly engaged.
- **Changing the speed:** Stop mixer first before changing speed.
- **Using the power take-off (PTO):** The power take-off accommodates a #12 attachment such as a vegetable slicer / shredder, or a meat chopper. Remove the PTO cap and loosen the thumbscrew. Insert the PTO and tighten the thumbscrew. Always turn the mixer off to install or remove the attachment.
- Always unplug mixer when exchanging accessories
- After each use unplug equipment, turn off and let it cool down before cleaning.

trouble shooting:

Problem	Possible Solution
There's power, but mixer wont turn on	Make sure the safety guard is closed
Erratic, slow or no agitator movement	Mixer is overloaded – Reference the capacity product guide



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20qt capacity **product guide:**

KITCHEN: PRODUCT	AGITATOR	MAXIMUM CAPACITY
Mayonnaise	Beater	10 qt.
Egg Whites	Whisk	1 qt.
Mashed potatoes	Beater	15 lb.
Waffle / Pancake Batter	Beater	8 qt.
Whipped cream	Whisk / Beater	4 qt.
Meringue	Whisk	1 1/2 pt.

BAKERY: PRODUCT	AGITATOR	MAXIMUM CAPACITY
Use speed 1 only:		
Bread / Roll dough Heavy, 55% AR	Dough Hook	15 lb.
Bread / Roll dough Light or Medium, 60% AR	Dough Hook	25 lb.

Use Speed 1 only:		
Pizza Dough Thin, 40% AR	Dough Hook	9 lb.
Pizza Dough Medium, 50% AR	Dough Hook	10 lb.
Pizza Dough Thick, 60% AR	Dough Hook	20 lb.

Use Speed 1 only:		
Raised Doughnut Dough, 65% AR	Dough Hook	9 lb.
Sponge Cake Batter	Whisk	12 lb.
Cake	Beater	21 lb.
Pie Dough	Beater	18 lb.