

B Series Food Mixers.

Description

B series food mixers are designed and made for high performance by us. They are used planetary motion, which the agitator is done planetary motion into bowl, have the food be full blent. They can be used for flour mixing, mixing pieces, powdered and liquid food ect. These machines are equipped with safe protection, they work smoothly and reliably. There are some grades of working speed and agitators of various styles which can be selected for flour mixing, stuff mixing, egg beating etc. All the machine parts in contact with food are made of stainless steel or their surfaces are specially treated in conformity with Chinese hygiene standard.

The machine is good looking, easy operable and high in efficiency, suitable for food preparation in hotels, restaurants, food processing factories and for material preparation in medicine making factories, chemical works, etc.

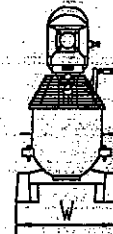
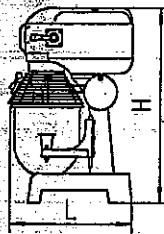
Technical specifications

Mod.	Bowl capacity	phasw	Rated Frequency	Rated Voltage	Rated Power input	Speed	Weight	Dim(LxWxH)
B10	10L	~	50/60Hz	110/220/230/240V	620W	189/362r/min	70kg	422x377x751
B10A	10L	~	50/60HZ		730W	110/255/398r/min	77kg	442x410x705
B15	15L	-/3-	50/60Hz		1000/810W	91/164/294r/min	90kg	530x415x740
B20-C	20L	~	50/60Hz		620W	113/400r/min	94kg	530x415x780
B20-G	20L	-/3-	50/60Hz	110/220/230/240/380/415V	1080/1000W	113/168/400r/min	98kg	530x415x780
B25	25L	-/3-	50/60Hz		1500/1240W	91/164/294r/min	110kg	530x435x820
B30	38L	-/3-	50/60Hz		2240/1840W	65/102/296rpm	192kg	608x531x1016

The belt stepless variable drive

Mod.	Bowl capacity	phase	Rated Frequency	Rated Voltage	Rated Power input	Speed	Speed	Weight	Dim(LxBxH)
B20-A	20L	3 ~	50/60Hz	380V	880W	50 ~ 130r/min	90 ~ 220r/min	110kg	700x490x900

B20-C is specially for egg-beating, please do not use it as dough-mixing and stuffing-filling.



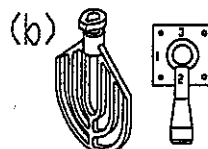
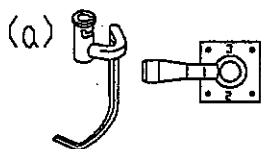
Operation and Notes

1. Before use, check that power supply corresponds to that required by the machine, check that the external earthing wire is reliably connected.
2. The machine which 3 phase motor must be checked that the machine rotates in the direction indicated by the rotation mark. If the rotation direction is wrong, change the two of the three livewires each other. Note: For test of machine, mixing tools should never be installed otherwise they would fall out in case of wrong rotation direction and cause damage to machine parts.

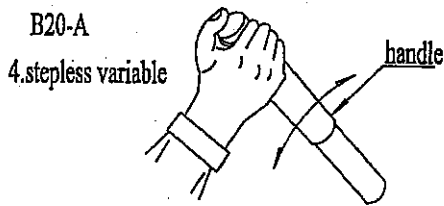
Select speed and agitator:

- a) Dough arm: It is frequently used for heavy bread doughs, the weight of flour indicated by the mark, the weight of water is 47% ~ 50% of the fill flour, and preferable to be used at low speed.
- b) Beater: It is commonly used for thin batters, cakes, and mashing potatoes, like stuffing, and preferable to be used at middle speed.
- c) Wire whip: It is best for whipping cream and beating eggs, and preferable to be used at high speed.

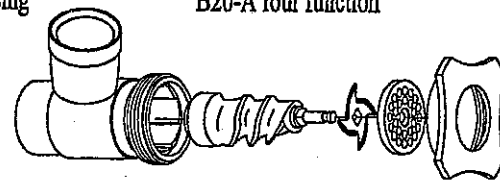
Important: Stop the machine to change speed, do not mix dough at middle or high speed.



Stepless variable: Change of speed should only be made with the machine in running. To change speed, hold the speed change handle with your hand, use your thumb to press the button on the end of the handle and move the handle to the position of desired speed, then release the button.



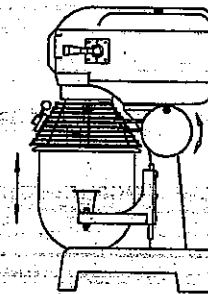
5. Meat mincing



5. Meat mincing: To mince meat, remove the agitator from the mixing shaft. Install the cutting group according to the sequence shown in Fig. Install the handwheel so that it just presses on the discharge plate but not too tight. Remove skin, bone and tendon from the meat and cut the meat into slugs. Put the meat slugs into the trough and push them slowly into the machine. Be careful not to push them too fast, is preferably carried out at low or middle speed, do not meat mincing operation at high speed.

Bowl lift:

- a) When mixing, rotate the handwheel to raise the bowl until you feel it touch the stop, this also makes the bowl more accessible for filling.
- b) After mixing, rotate the handwheel to lower the bowl, it is necessary to lower the bowl to change agitators, avoid to remove the bowl or agitators.



Note: When assembling an agitator the bowl must be in the down position, 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, avoid the agitator to be tallen down in running

Maintenance

- 1. After use each time, clean carefully the bowl, agitators etc, make sure to keep the machine clear.
- 2. Lubricate the bowl slideways occasionally by applying a small amount of oil or grease with the tip of the finger.
- 3. The transmission gearing is packed with special grease that will be sufficient for six months. To add or replace grease, it is necessary only to remove the upper cover and the bored cover.

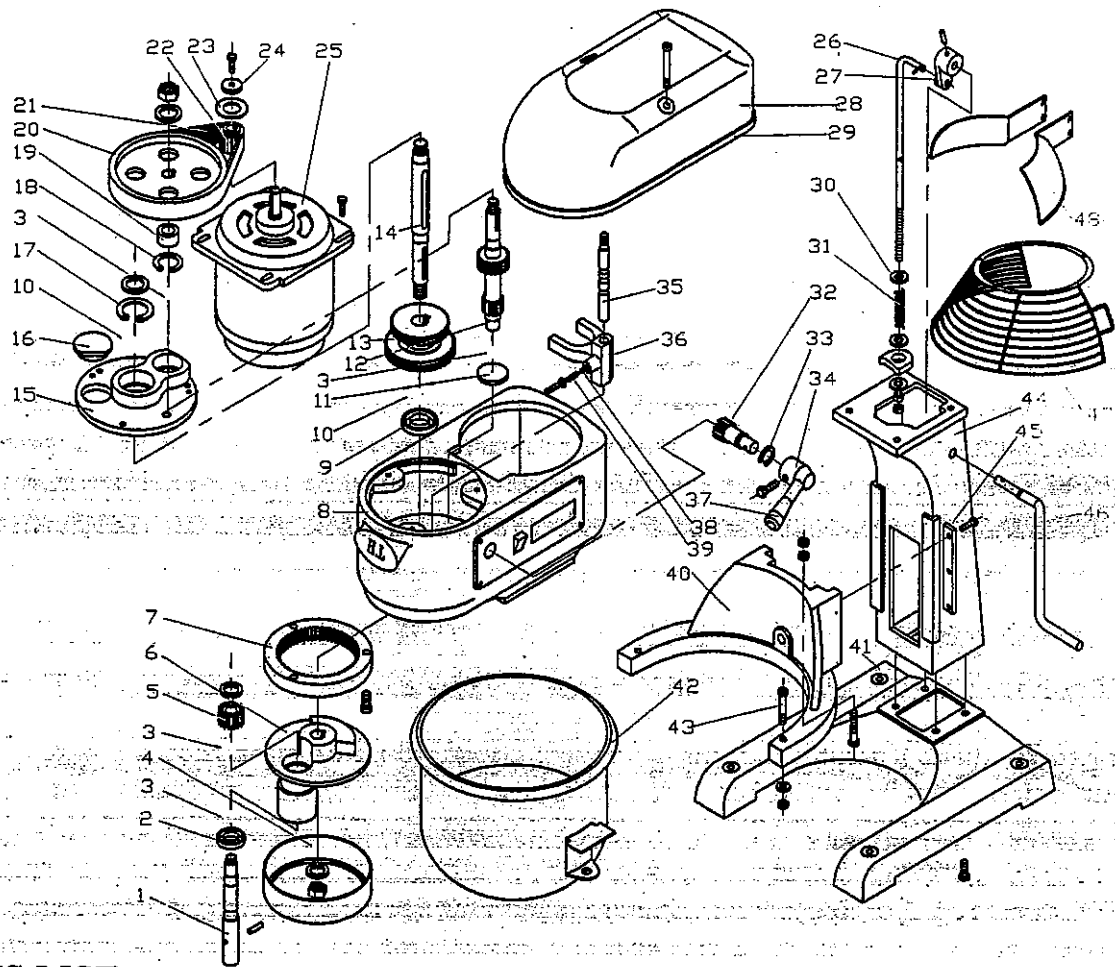
Attention:

This appliance should be connected to the point of the supply with the impedance value Z_{sys} less than $(0.08 + j0.05) \Omega$.

Trouble shooting

Trouble	Probable cause	Remedy
The mixing shaft do not rotate after switch on	Electric connectors are loose	Check the electric circuit, tighten those loose connectors
Oil leakage	Oil seals are worm out	Replace those oil seals
The raising handle too tight	Guideways are corroded	Clean and oil the guideways
	The lead screw, bevel gear and handwheel shaft etc. is dry	Oil them
Temperature rise of motor is too high, below speed	Lack of voltage	Check the supply voltage
	Over load	Less load
	The working speed selected is too high or agitator is not suitable	Select a suitable speed and agitator

MACHINE ILLUSTRATION



PARTS LIST

Illus	Part No.	Name of part	QTY	Illus	Part No.	Name of part	QTY
1	B10-01-19	Mixing shaft	1	25	B10-04-00	Motor	1
2	GB9877.1-88	Seal FB20x40x7	1	26	B10-02-04	Connecting rod	1
3	GB278-82	Bearing 60203	4	27	B10-02-06	Brace	1
4	B10-01-15	Collecting oil plate	1	28	B10-01-08	Cover of body	1
5	B10-01-21	Gear Z=18	1	29	B10-01-07	Seal ark	1
6	B10-01-17	Rotating seat	1	30	B10-02-08	Washer	3
7	B10-01-16	Internal gear Z=62	1	31	B10-02-09	Spring L=60	1
8	B10-01-01	Body	1	32	B10-01-26	Gear Z=14	1
9	GB9877.1-88	Seal FB25x47x7	1	33	GB894.1-86	Shield ring of shaft	1
10	GB278-82	Bearing 60204	2	34	B10-01-28	Handle seat	1
11	B10-01-02	Closing cover plastic	1	35	B10-01-25	Yoke shaft	1
12	B10-01-04	Main shaft	1	36	B10-01-24	Yoke	1
13	B10-01-06	Duplex gear	1	37	B10-01-27	Hand shaft	1
14	B10-01-03	Changed speed shaft	1	38	GB308-77	Steel ball	1
15	B10-01-09	Cover pedestal	1	39	B10-01-23	Spring L=21	1
16	B10-01-31	Closing cover	1	40	B10-02-03	Carriage	1
17	GB893.1-86	Shield ring of hole 47	1	41	B10-02-01	Seat	1
18	GB893.1-86	Shield ring of hole 40	1	42	B10-06	Bowl	1
19	B10-01-11	Sleeve of pad	1	43	B10-02-02	Positioning pin	2
20	B10-01-10	Big belt pulley	1	44	B10-02-05	Upright post	1
21		Belt	1	45	B10-02-07	Platen	2
22	B10-01-12	Small belt pulley	1	46	B10-02-10	Cranking bar	1
23	B10-01-13	Flange	1	47	B10-F2	Protect cover	1
24	B10-01-14	Plate of belt pulley	1	48	B10-F3/F4	Support	1