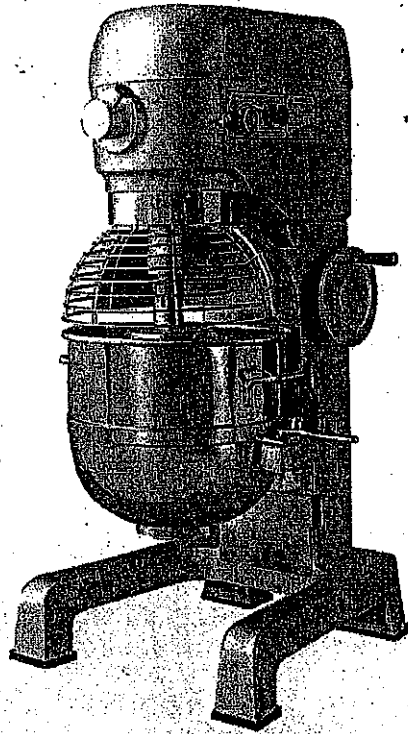


C 01 05

**Instruction Manual for
Food Equipment
M40A Mixer**



Important: Please Read Before First Use!

Guangdong Henglian Food Machine CO., LTD

Address: 95 Lijiang Road, Shilou, Panyu, Guangzhou China

Tel: +86(20) 84868083 84868086 Fax: +86(20) 84862988

E-mail: export@hl-cn.cn <http://pyhl.com.cn> <http://www.hl-cn.cn>

TABLE OF CONTENTS

Installation	<u>3</u>
Components Identification	<u>4</u>
Accessories Identification	<u>5</u>
Technical Specification	<u>6</u>
Operations	<u>7</u>

ACCESSORIES IDENTIFICATION

- 1) Bowl - 40qt. mixing bowl
- 2) Dough Hook - suitable for mixing flour in low speed mode
- 3) Flat Beater - suitable for mixing crushed powdered in medium speed mode
- 4) Wire Whisk - suitable for mixing liquids in high speed mode
- 5) Meat Grinder - optional attachment - suitable for grinding meat

1). Bowl (40qt. Mixing bowl)

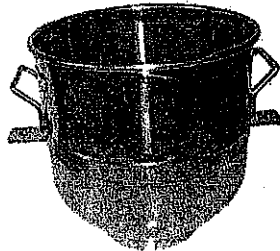


Figure B

2). Dough Hook (to use for mixing flour) in low speed mode.



Figure C

3). Flat Beater (to use for mixing crushed powdered) medium speed.

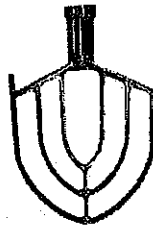


Figure D

4). Wire Whisk (suitable for mixing liquids) high speed.



Figure E

5). Meat Grinder (optional).

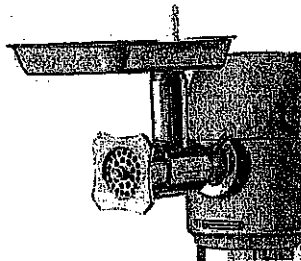


Figure F

TECHNICAL SPECIFICATIONS

Note: Select speed according to specified accessory mode

- a) **Dough Hook** - suitable for mixing flour and bread dough on the low speed mode

Note: Mix should equal 45% to 50% of the flour weight (See Figure G)

- b) **Flat Beater** - suitable for mixing crushed, powdered and pasty food, such as stuffing on medium speed mode (See Figure H)
- c) **Wire Whip** - suitable for mixing liquid food, such as cream, egg on high speed mode (See Figure I)



Figure G

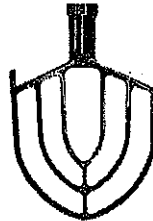


Figure H



Figure I

Model	Bowl Volume	Motor	Frequency	Power	Mixing Speed	Maximum Kneading Capacity	Dimensions	Net Weight
M40A	40 qt.	3 phase	60 Hz	2 hp	96/168/306 rpm	26.5 lb/hr	27"x25"x50"	547 lb

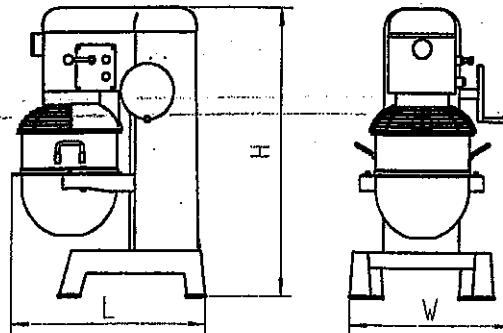


Figure J

OPERATIONS

1. Make sure the equipment is properly installed.
2. Attach accessory suitable for mixing needs to mixing shaft 6.

Note: Be careful not to scratch or damage the mixing bowl 8 when assembling accessories.

3. Secure the bowl using the bowl locks 10 on both sides of bowl.
4. Pour contents into mixing bowl 8.
5. Turn bowl lever 12 clockwise into locked position.

Double check that all steps have been completed.

6. Close safety guard 7.
7. Turn speed switch to suggested speed for intended use 3.

Note: For safety purposes, stop unit before changing speeds

8. Make sure stop button 1 is released.
9. Plug in power cord 11.
10. Press start button 2.

11. Before checking contents, press stop button 1.

12. Open safety guard 7 to check contents.

Note: A safety feature will turn off the machine if it is overloaded. If this occurs please wait a few minutes.

13. This unit can work in the #22 mincer attachment. If the user want it, please point out especially, and pay for it.

Important Safeguards

M40A Mixers complies with all safety requirements of UL standards for commercial kitchen equipment & Canadian standards for Canada.

M40A Mixers complies with NSF

SAVE THESE INSTRUCTIONS

INSTALLATION

1. Unpack unit, accessories and instructional material carefully.
2. Check over equipment to make sure that there is not any damage to equipment.

Note: If equipment appears to be damaged contact carrier within ___ days from delivery.

3. Please read all instruction carefully before operating equipment.
4. Find a suitable operating area to install equipment.

Note: Make sure there is adequate space around equipment to allow the user to properly operate controls and remove and install accessories. Do not place machine in wet or damp area.

5. Lift equipment off of the floor to move, do not slide equipment across the floor.

Note: Do not handle or lift equipment alone; use the help of others.

6. Consult an electrician to assure the electrical supply complies with specified current(amp) capacity.
7. Do not plug in the same outlet shared by other equipment.
8. Do not use extension cord.
9. Keep all accessories clean and in a safe place so they do not become scratched or misplaced.
10. Do not expose the equipment to any moisture that may enter electrical box or components.
11. For safety purposes, do not remove any service covers, safety guards or warning labels.

COMPONENTS IDENTIFICATION

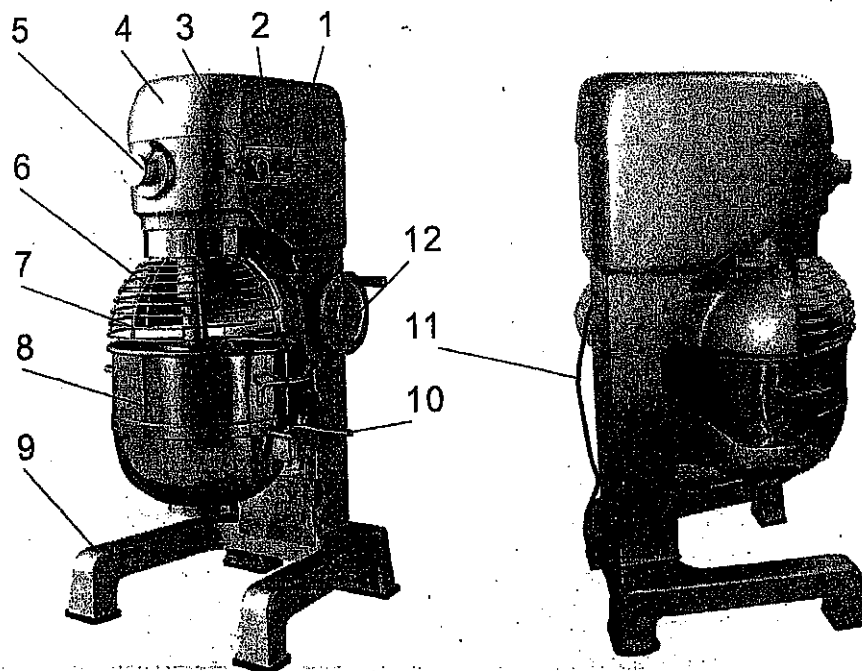


Figure A

1. Stop Button - push to stop/turn to release
2. Start Button - push to start
3. Speed Control - controls the mixing speed
4. Top Cover
5. #22 Meat Grinder Attachment Hub - remove safety cover from #12 hub to attach accessory
6. Mixing Shaft - mixing accessories are attached to the mixing shaft
7. Safety Guard - must be in closed position during operation.
8. Bowl - holds mixing contents
9. Base - rubber protection on bottom to prevent rusting, scratching and sliding
10. Bowl Locks - secure bowl in place
11. Power Cord - plug into current compliant electrical outlet
12. Bowl Lever - raises and lowers bowl