

MLS Series Spiral Mixer

INSTRUCTION

MANUAL

Before installing and using the product, please read the instruction manual in detail.

PREFACE

"MLS Series Spiral Mixer " introduces in detail the performance parameters, mixing capacity, installation methods, operation methods, safety instructions, fault maintenance, electrical principles and other knowledge of the Mixer. In order to facilitate your use, before installing and using the product, please read the instructions carefully and master the main points skillfully. Please keep this instruction carefully and contact us in case of problems.

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MACHINE INTRODUCTION

This series of two-speed double-acting dough mixers has reasonable structure design, good performance, Chinese pasta and Western baking can meet customer needs. The product is simple to operate, large in volume and can work continuously. It is an ideal choice for hotels, bakeries and food enterprises. The design of this product conforms to ergonomics principle. The process of blending is completely closed and visualized. It can operate more conveniently and safely, and provide powerful safety and hygiene guarantee for users.

Structure is shown below:

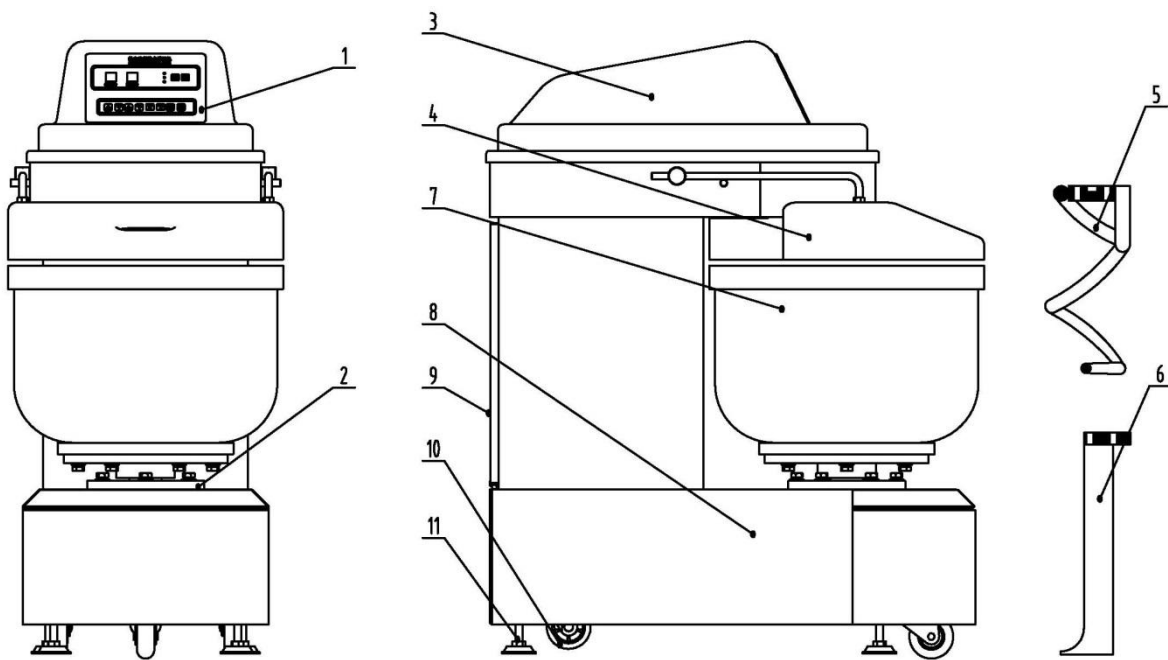


Figure 1

NO.	Name	NO.	Name
1	Control panel	7	Bowl
2	Lower bearing seat	8	Engine base

3	Upper cap	9	Back cover
4	Safety net	10	Casters
5	Hook	11	Footing
6	Center rod		

INSTALLATION

CARRY

1. Packing weight: refer to the weight of the whole machine in the table below.
2. The machine reaches the customer and checks whether there is any collision before dismantling.

Parameter table 1:

Model		MLS08	MLS12	MLS15	MLS20
project					
Flour mixing rate (kg)		8	12	15	20
Power (kw)		0.45/0.75	0.85/1.5	1.5/2.4	1.5/2.4
Hook-spe ed (rpm)	Fast	250	252	260	260
	Slow	125	125	130	130
Bowl-spe ed(rpm)	Fast	25	25	26	26
	Slow	12	12	13	13
Voltage/ Frequency		380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
Size (mm)		385*695*900	425*780*900	472*860*1020	520*920*1030
Weight (kg)		116.5	144.4	170	180
Safety net		Stainless steel	Stainless steel	Stainless steel	Stainless steel

Parameter table 2:

Model		MLS25	MLS40	MLS50
project				
Flour mixing rate (kg)		25	40	50
Power (kw)		2.2/3.3	2.2/3.3	3/4.5
Hook-speed (rpm)	Fast	269	269	269
	Slow	134	134	134
Bowl-speed (rpm)	Fast	23	23	23
	Slow	12	12	12
Voltage/ Frequency		380V/50Hz	380V/50Hz	380V/50Hz
Size (mm)		580*980*1080	640*1065*1200	676*1100*1200
Weight (kg)		183.8	208.5	238.5
Safety net		Stainless steel	Stainless steel	Stainless steel

INSTALL

1. Place the machine in a flat and dry place with a distance of at least 0.6m around it for easy operation and maintenance. After positioning the dough mixer, the four fixed foot attached to the machine are leveled, and the roller of the machine is ensured to leave the ground and work smoothly.
2. Connect the power, please set up an air circuit breaker from the main power supply to 1.5 meters high beside the machine, so that the engineer can distribute the power. Specifications of air circuit breaker: 3P+N, 10A; 3P+N, 20A, and reliable grounding ground wire, machine must have protective grounding, refer to the following

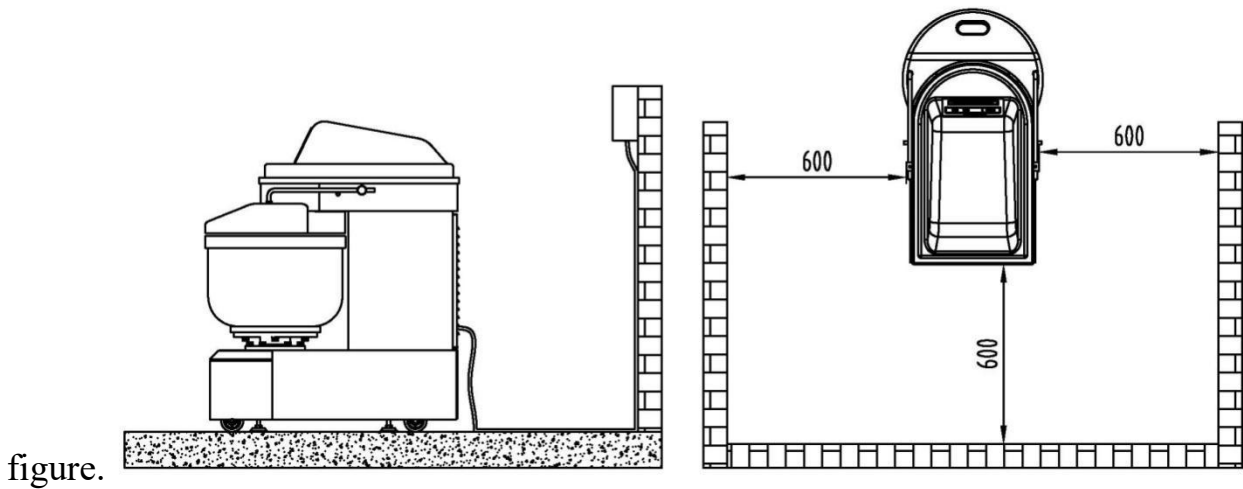


Figure 2

3. When the power is turned on, turn on the machine and make sure that the steering is consistent with the arrow shown on the cylinder. If not, please replace any two phases in the three-phase power supply.

OPERATION

OPERATION SAFETY INSTRUCTIONS

1. This series of flour mixer is limited to mixing flour batter. The total weight of mixing can not exceed the weight. (please refer to schedule two).
2. Please read this manual carefully before operation. When operating the machine or performing maintenance, attention should be paid to the instructions of each nameplate.
3. All protective covers and side covers must be closed at any time until they are repaired.
4. Use the stop switch and emergency switch in the correct position before starting the machine.
5. pay attention to the power cord to avoid being oppressed or pulled.

6. confirm that the safety cover will be shut down when it opens.
7. Wearing loose and unfit clothes or sleeves too long, hair too long, wearing a tie are not operable machines.
8. Personnel other than the operator shall not be near the machine in operation, and the operator himself shall not rely on the machine.
9. if there is something wrong with the electrical parts, the electrical cabinet must be opened by professional maintenance personnel for maintenance.
10. before the machine is servicing, turn off the power supply and use only suitable tools.
11. the circuit must be connected to the power and must not be changed arbitrarily, so as to avoid any danger.
12. Avoid wearing metal products and decorations when overhauling or repairing electrical parts, and put warning signs to avoid other people mistakenly switching switches. All kinds of buttons need to be pressed with fingers, not through other tools.
13. cut off the power supply at the end of the day.

EQUIPMENT USE

1. turn on the power switch before starting, in ON state.
2. the key of the emergency stop is in a state of disengagement.
3. set fast and slow parameters. There are two timers, slow timer on the left and fast timer on the right. The adjustment method is the same. The green button is for slow motion and power display. Rotary timer (notice that rotation is started), so that the pointer points to the number of cells needed, each number represents the timing time of the sum surface. Each case represents 1 minutes. Maximum time is 15

minutes. If there is no timer, you need to keep your own timer.

4. Slow speed and fast speed can be operated separately when opening, or slow mixing time can be reached, automatically turned to fast operation, and fast timing can be stopped immediately (for example, slow speed 3 minutes, fast 10 minutes, the corresponding two timers can be rotated to the corresponding value respectively).

5. there are two kinds of control panel in this series. (1) take timer.(2)without timer.

6. In case of emergency, please close the emergency stop button in time.

ELECTRICAL PARAMETERS

1. controller power supply: AC220V, 50/60Hz;

2. timing: countdown.

3. time range: slow 0-15 minutes; fast 0-15 minutes;

4. display mode: Knob timing;

5. working temperature: -25-50 C;

6. working humidity: relative humidity is less than 85%RH;

7. working environment: no corrosive gas, away from strong magnetic field source.



MLS12~MLS50 Mechanical Control Panel

NOTE

Mixing Capacity: Refer to the above table“Flour mixing rate”.

1. Dough quality (kg) = Flour (kg) +Water (kg) +Other (Including yeast, sugar, salt, fresh milk, etc) (kg)
2. The Standard mixing capacity of this machine refers to the amount of water added to flour over 1:0.5. When the amount of water added decreases, the dough hardens, and the amount of mixing must be reduced.
3. surface mixer must have protective grounding.
4. do not mix too much and add water to reduce.
5. if you use ice, use crushed ice.
6. the machine can't put the hand into the cylinder when running.

DAILY CLEANING

1. please turn off the power after use every day. Before cutting, the power must be cut off to ensure the safety of personnel.
2. do not use water to rinse the machine directly when cleaning, so as not to cause short circuit and cause danger.
3. clean the hooks, Bowls and central rods with wet cloth when cleaning.
4. when cleaning machines, remove flour and dough from auxiliary wheels, protective covers and so on.
5. keep the machine stable. If shaking occurs, adjust the fixed foot immediately and adjust the machine level.
6. use grease gun every three months to fill all the grease holes on the bearing seat.
7. after the machine is finished, clean the machine with wet cloth and do not rinse

directly with water.

8. regularly open the top cover, electrical box and clean it internally (2-3 months each time).

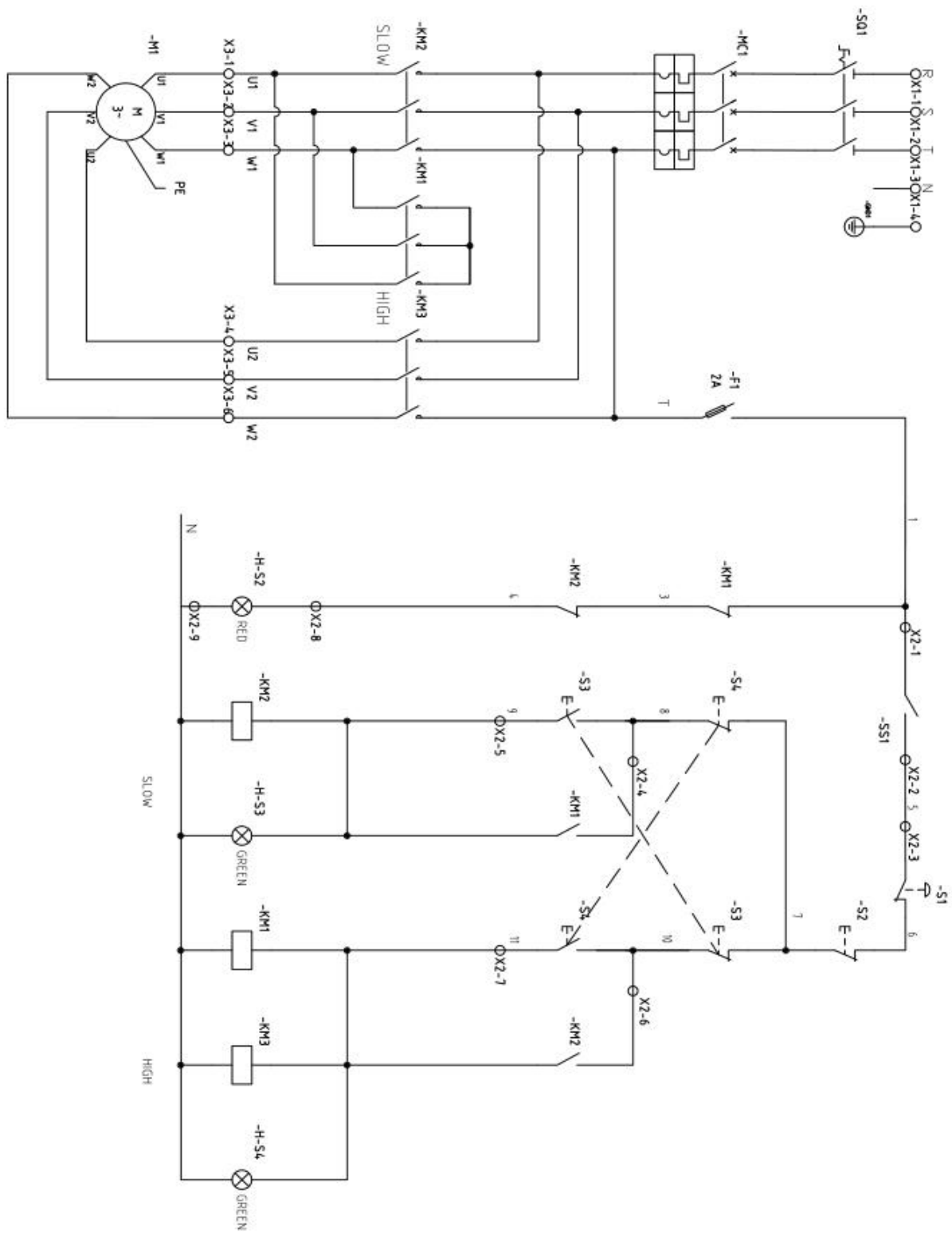
9. before switching off and cleaning the machine, the power switch must be closed.

10. check the machine parts regularly every month, whether the belt is tight or not.

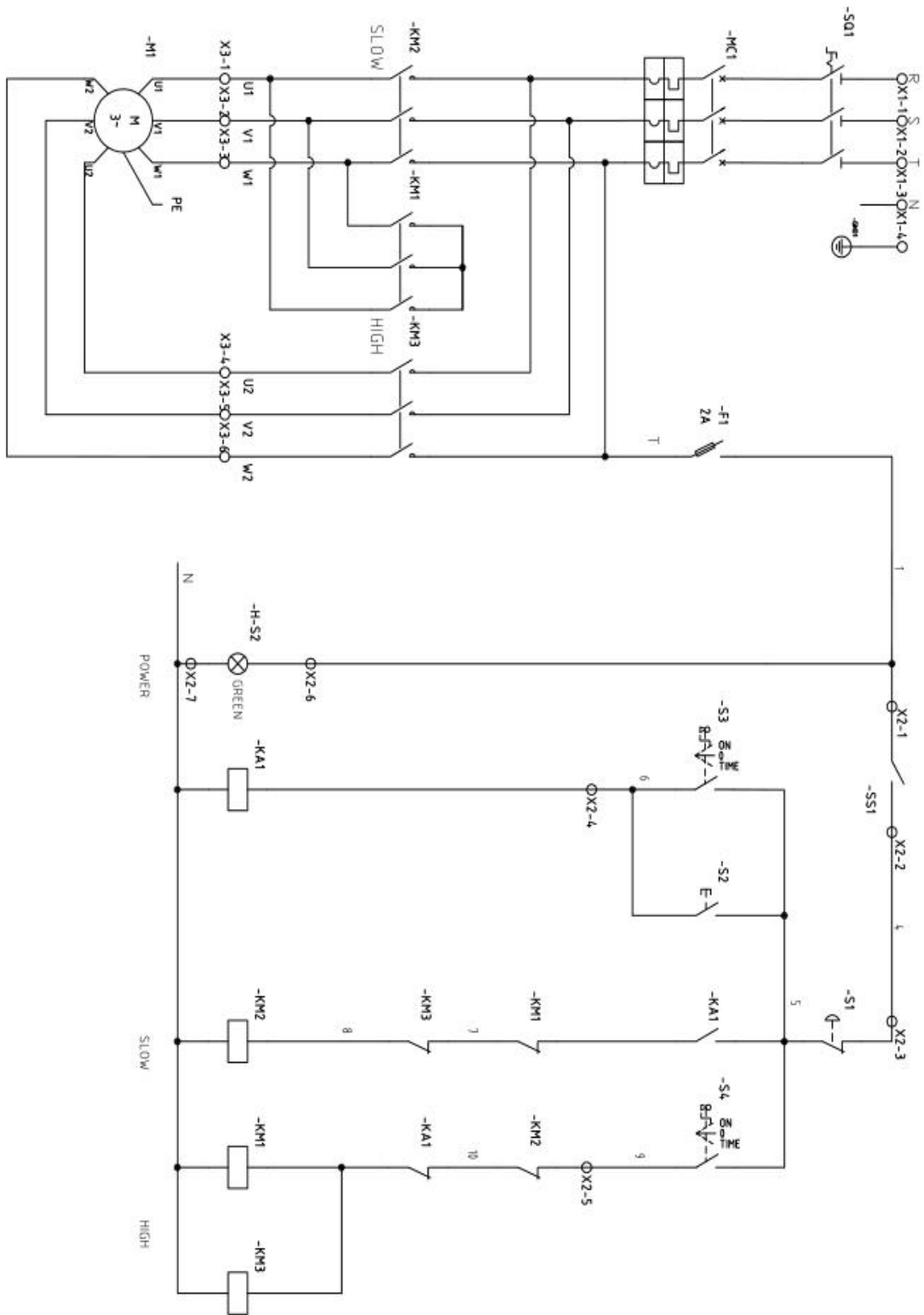
TROUBLE THOOTING

Failure condition	Inspection project	processing method
Power supply not supplied	<ul style="list-style-type: none">● Main power is not open.● Failure of fuse	<ul style="list-style-type: none">● Open the main power supply.● Replacement of fuse
Machine reversal	<ul style="list-style-type: none">● Three phase power Supply line reverse	<ul style="list-style-type: none">● Change the power line contacts
Stirred hook idle	<ul style="list-style-type: none">● Drive belt loosening● Belt aging	<ul style="list-style-type: none">● Adjust the tension belt of the motor seat.● Change belt
Stirrup Bowl idling	<ul style="list-style-type: none">● Drive belt loosening● Belt aging	<ul style="list-style-type: none">● Adjust the belt knob to tighten the belt.● Change belt
The timer does not work	<ul style="list-style-type: none">● Timer failure	<ul style="list-style-type: none">● Maintenance or replacement timer

ELECTRICAL SCHEMATIC DIAGRAM



MLS08 Diagram



MLS12~ MLS50 Diagram

THREE PACKAGE INSTRUCTIONS

In the case of normal use and maintenance of the machine according to the machine instructions, the purchaser shall, within six months from the date of purchase, replace or return the parts free of charge if the parts are damaged due to faulty manufacturing and the technical records are available. If the machine is damaged due to illegal operation or beyond the "three packages" period, the purchaser shall come to the factory to repair the parts only at the cost of spare parts, not at all. The cost of collecting work hours is also convenient for users.

User Opinion Book

Product Name	NO.	Date of purchase	Place of purchase
Machine Usage			
What improvements do you have	Unit(Seal) Date:		