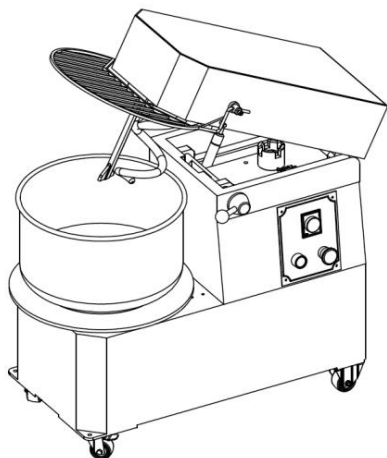
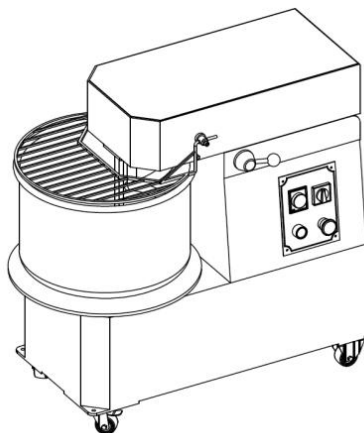


SPIRAL MIXERS

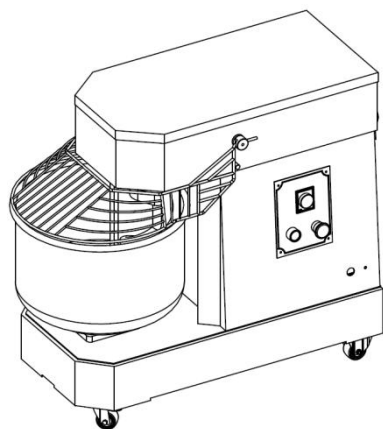
OPERATION INSTRUCTION



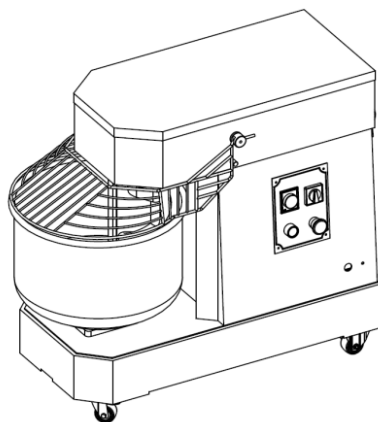
HTD SERIES SINGLE SPEED RISED HEAD SPIRAL MIXER



HTD -B SERIES DOUBLE SPEED RISED HEAD SPIRAL



DN SERIES SINGLE SPEED FIXED HEAD SPIRAL MIXER



DN-B SERIES DOUBLE SPEED FIXED HEAD SPIRAL MIXER

● PLEASE READ INSTRUCTION THROUGHTLY BEFORE USING THE EQUIPMENT

CONTENT

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2.2	Technical parameter	P ₄₋₆
CHAPTER 3	HOW TO INSTALL AND USE THE MIXER	P ₇
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3.3	How to remove the bowl from rised head removable bowl spiral mixer ?.....	P ₇
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WARRANTY CARD		P ₂₂

CHAPTER 1 COMPANY BRIEF INTRODUCTION

Thanks for choosing our machines, we are a company who specialized in food processing machines field for many years, the main products are spiral mixer, meat grinder/mincer,meat slicer, sausage stuffer/filler and so on .

with the strength of good quality and After-sales service ,we won reputation from the customers all around the world

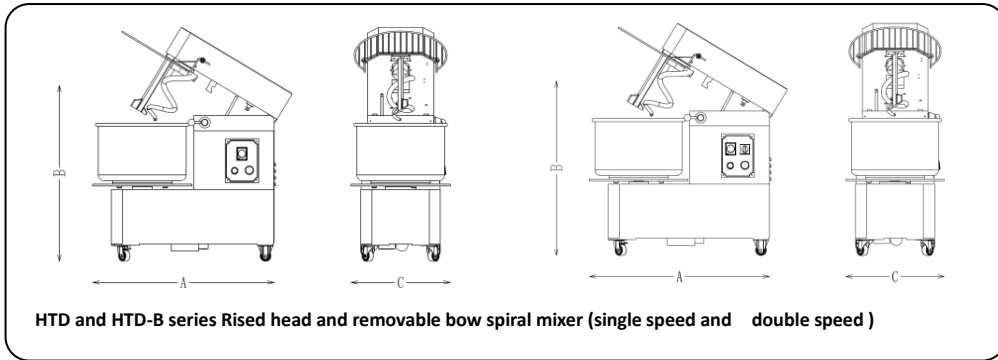
CHAPTER 2 PRODUCTION INTRODUCTION

We have the perfect Spiral mixers which come in compact design construction ,the size from 5 liter volumn that is both attractive and powerful, to the commercail 60liter volumn ,suit different customers needs (especially for bakery shops restaurants use,..)

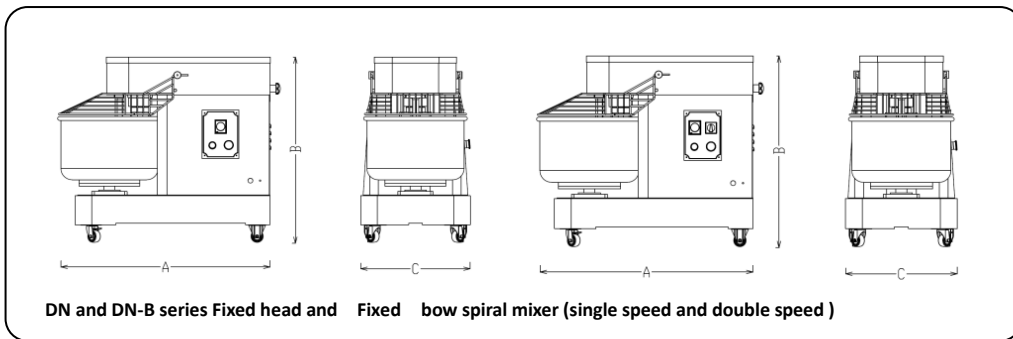
1. 1MIXER TRAIT

- 1) All parts that contact food directly are made of stainless steel
- 2) Powerful motor ,and it is equipped with cooling fans
- 3) Single speed or double speed selction suit different needs
- 4) Most of mixer is equipped with Timer and castor with stopper.
- 5) CE approved .

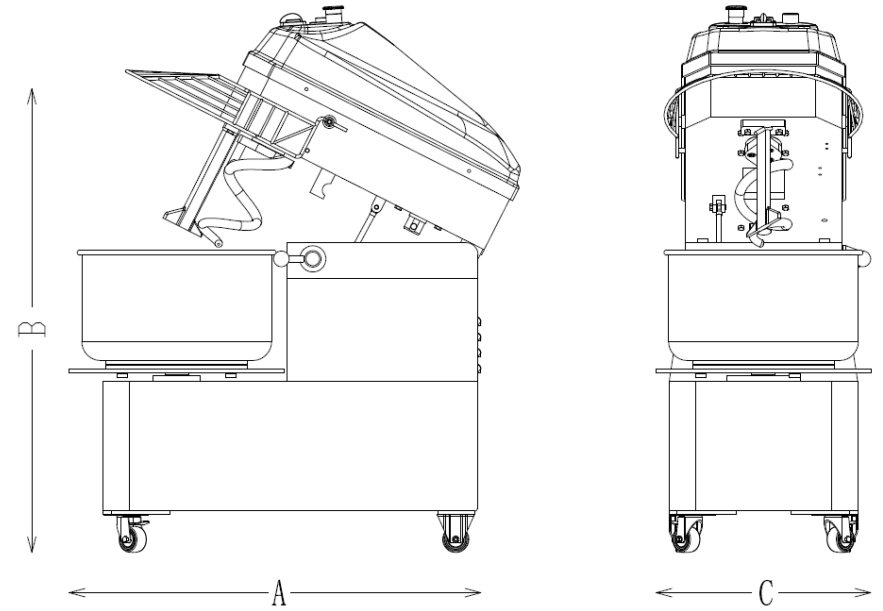
Improper usage of this equipment can result in and damage. Please read the instruction througully before using the equipments for safety Please keep this manual for future reference



HTD and HTD-B series Rised head and removable bow spiral mixer (single speed and double speed)

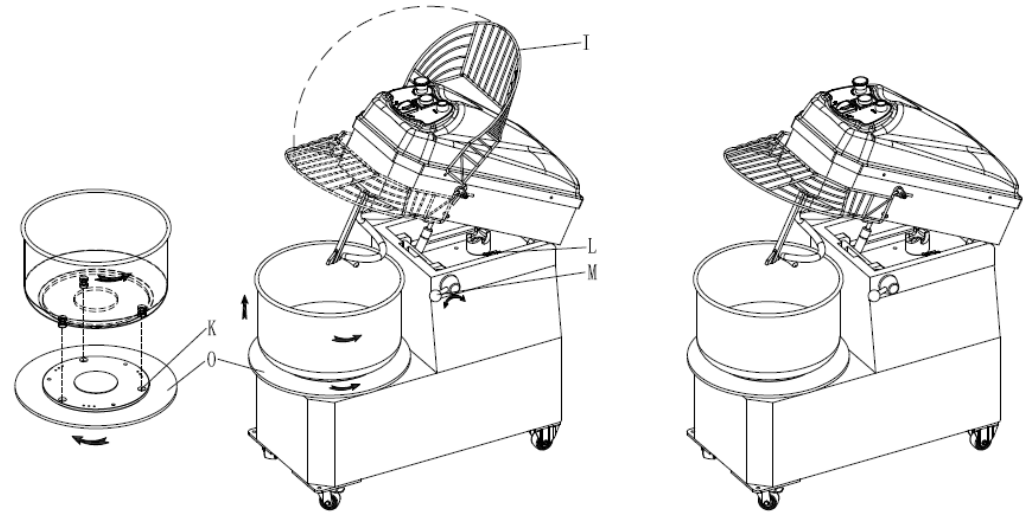


DN and DN-B series Fixed head and Fixed bow spiral mixer (single speed and double speed)



DT SINGLE SPEED FIXED HEAD FIXED BOWL SPIRAL MIXER

DT B DOUBLE SPEED FIXED HEAD FIXED BOWL SPIRAL MIXER



HTT SINGLE SPEED RISED HEAD FIXED BOWL SPIRAL MIXER

HTT B DOUBLE SPEED RISED HEAD FIXED BOWL SPIRAL MIXER

2.1 TECHNICAL PARAMETER

2.1.1 Rised Head And removable Bowl Spiral Mixer Technical parameter (HTD SERIES HTD-B SERIES Spiral mixer with Flat metal top cover)

2.1.2 Rised Head And Fixed Bowl Spiral Mixer Technical parameter (HTT SERIES HTT-B SERIES Spiral mixer with,Blue plastic top cover)

2.1.3 Rised Head single speed spiral mixer

Model	Bowel volume (L)	Bowl Size (mm)	Max Dry Flour Capacity (Kg)	Max Dough Capacity (Kg)	Rotation speed Bowl/hook (R.P.M.)	Rated power (KW)	Power supply	G.W/N.W (Kg)	Machine Size (A*B*C) (mm)
HTD10	10	φ300x210	4	6	16/156	0.4	□ 110V/60Hz/1Ph; □ 220-240V/50Hz/1Ph	85/71	730*300*635
HTD20 HTT20	20	φ360x210	8	12	16/156	1.5	□ 110V/60Hz/1Ph; □ 220-240V/50Hz/1Ph □ 220V/60Hz/3Ph □ 380V/50Hz/3Ph □ 415V/50Hz/3Ph	150/134	750*400*730 750*400*870
HTD30 HTT30	30	φ380x260	12	18	16/156	1.5	□ 110V/60Hz/1Ph; □ 220-240V/50Hz/1Ph □ 220V/60Hz/3Ph □ 380V/50Hz/3Ph □ 415V/50Hz/3Ph	160/142	790*430*830 790*430*980
HTD40 HTT40	40	φ450x270	16	24	16/156	2.2	□ 110V/60Hz/1Ph; □ 220-240V/50Hz/1Ph □ 220V/60Hz/3Ph □ 380V/50Hz/3Ph □ 415V/50Hz/3Ph	202/173	860*480*930 860*480*1080
HTD50 HTT50	50	φ500x270	20	30	16/156	2.2	□ 220V/60Hz/3Ph □ 380V/50Hz/3Ph □ 415V/50Hz/3Ph	205/176	860*500*930 860*500*1080

2.1.4 Rised head double speed Spiral mixer

HTD10B	10	φ300x210	4	6	16/156 11/103	0.7/0.35	□ 220V/60Hz/3Phs □ 380V/50Hz/3Phs □ 415V/50Hz/3Phs	85/71	730*300*635
HTD20B HTT20B	20	φ360x210	8	12	16/156 11/103	1.5/1.1	□ 220V/60Hz/3Phs □ 380V/50Hz/3Phs □ 415V/50Hz/3Phs	150/134	750*400*730 750*400*870
HTD30B HTT30B	30	φ380x260	12	18	16/156 11/103	1.5/1.1	□ 220V/60Hz/3Phs □ 380V/50Hz/3Phs □ 415V/50Hz/3Phs	160/142	790*430*830 790*430*980
HTD40B HTT40B	40	φ450x270	16	24	16/156 11/103	2.2/1.5	□ 220V/60Hz/3Phs □ 380V/50Hz/3Phs □ 415V/50Hz/3Phs	202/173	860*480*930 860*480*1080
HTD50B HTT50B	50	φ500x270	20	30	16/156 11/103	2.2/1.5	□ 220V/60Hz/3Phs □ 380V/50Hz/3Phs □ 415V/50Hz/3Phs	205/176	860*500*930 860*500*1080

2.2.1 FIXED Head And FIXED Bowl Spiral Mixer Technical parameter (DN SERIES DN-B SERIES SPIRAL MIXER with Flat metal top cover

2.2.2 FIXED Head And Fixed Bowl Spiral Mixer Technical parameter (DT SERIES AND DT-B SERIES SPIRAL MIXER with Blue plastic top cover)

2.2.3 DN and DT Series Single Speed Spiral Mixer technical parameter

Model	Bowel volume (L)	Bowl Size (mm)	Max Dry Flour Capacity (Kg)	Max Dough Capacity (Kg)	Rotation speed Bowl/hook (R.P.M.)	Rated power (KW)	Power supply	G.W/N.W (Kg)	Machine Size (A*B*C) (mm)
DN5	5	φ210x160	2	3	19/193	0.2	□110V/60Hz/1Ph; □220-240V/50Hz/1Ph	35/30	560*230*480
DN10	10	φ300x210	4	6	19/193	0.4	□110V/60Hz/1Ph; □220-240V/50Hz/1Ph	82/70	730*300*635
DN15	15	φ320x210	6	9	19/193	1.1	□110V/60Hz/1Ph; □220-240V/50Hz/1Ph	135/113	840*390*720
DN20 DT20	20	φ360x210	8	12	19/193	1.5	□110V/60Hz/1Ph; □220-240V/50Hz/1Ph	142/124	840*420*720 840*420*900
DN30 DT30	30	φ380x260	12	18	19/193	1.5	□110V/60Hz/1Ph; □220-240V/50Hz/1Ph □220V/60Hz/3Phs □380V/50Hz/3Phs □415V/50Hz/3Phs	149/129	870*450*840 870*450*1020
DN40 DT40	40	φ450x270	16	24	19/193	2.2	□110V/60Hz/1Ph; □220-240V/50Hz/1Ph □220V/60Hz/3Phs □380V/50Hz/3Phs □415V/50Hz/3Phs	202/173	1000*510*920 1000*510*1110
DN50 DT50	50	φ500x270	20	30	19/193	2.2	□220V/60Hz/3Phs □380V/50Hz/3Phs □415V/50Hz/3Phs	208/177	1003*530*920 1003*530*1110
DN60	60	φ540x270	25	37.5	18/178	3.0	□220V/60Hz/3Phs □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN80	80	φ600*270	30	45	18/178		□220V/60Hz/3Phs □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN100	100	φ600x360	40	60	16/210		□220V/60Hz/3Phs □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN130	130	φ700x360	50	75	16/210		□220V/60Hz/3Phs □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN200	200	φ795x410	75	112	16/200		□220V/60Hz/3Phs □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN260	260	φ900x410	100	150	16/200		□220V/60Hz/3Phs □380V/50Hz/3Phs □415V/50Hz/3Phs		

2.2 DN-B and DT-B Series Double Speed Spiral Mixer technical parameter

Model	Bowl volume (L)	Bowl Size (mm)	Max Dry Flour Capacity (Kg)	Max Dough Capacity (Kg)	Rotation speed Bowl/hook (R.P.M.)	Rated power (KW)	Power supply	Weight (Kg)	Machine Size (A*B*C) (mm)
DN10B	10	Φ300x210	4	6	19/193 13/132	0.6/0.4	□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs	82/70	730*300*635
DN15B	15	φ320x210	6	9	26/178 18/120	1.1/0.8	□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs	135/113	840*390*720
DN20B DT20B	20	φ360x210	8	12	19/193 13/132	1.5/1.1	□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs	142/124	840*420*720 840*420*900
DN30B DT30B	30	φ380x260	12	18	19/193 13/132	1.5/1.1	□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs	149/129	870*450*840 870*450*1020
DN40B DT40B	40	φ450x270	16	24	19/193 13/132	2.2/1.5	□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs	202/173	1000*510*920 1000*510*1110
DN50B DT50B	50	φ500x270	20	30	19/193 13/132	2.2/1.5	□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs	208/177	1003*530*920 1003*530*1110
DN60B	50	φ540x270	25	37.5	18/178 12/118	3.0/2.4	□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN80B	50	Φ600x270	30	45	18/178 12/118		□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN100B	50	φ600x360	40	60	26/178		□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN130B	50	φ700x360	50	75	26/178		□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN200B	50	φ795x410	75	112	26/178		□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs		
DN260B	50	φ900x410	100	150	26/178		□220V/60Hz/3Ph □380V/50Hz/3Phs □415V/50Hz/3Phs		

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

CHAPTER 3 HOW TO USE THE MIXER?

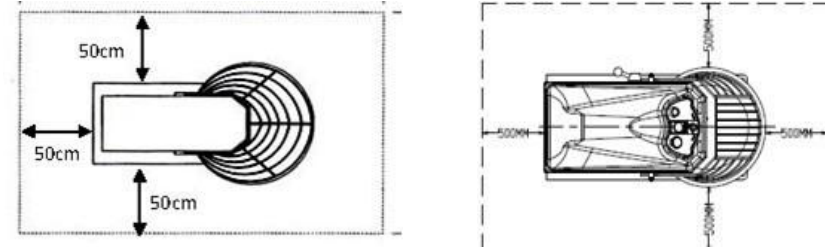
3.1 Safety Precautions

Improper usage of this equipment can result in damage. Please read the instruction thoroughly before using the equipments for safety Please keep this manual for future reference

- 1) keep children away from the machine
- 2) The user must set time first before starting the machine , if the timer stays at Zero position ,the bowl of mixer will not spinning and the the body of mixer will vibration when push start button, it is not allowed to start machine without set mixing time
- 3) **IMPORTANTANCE** : Make sure bowl spinning direction is same as the mark (as picture shown) , If the bowl spins oppositely , the user may got wrong wire connection ,this is A wrong operation



- 4) The mains plug and the mains cable should be inspected for damage. Never operate the mixer if the plug or cable is damaged
- 5) This mixer should only be connected to the right power sources.
- 6) The machine should be placed as picture shown in order to heat dissipation .

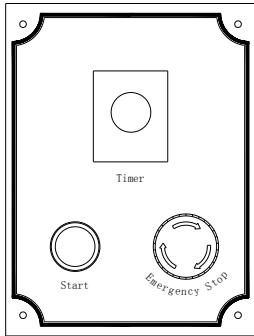


- 7) Put the machine well, Fixed it by pressing down the stopper that on casters , and have the support feet on for **STEADY** (4 support feet supplied)
- 8) The Mixer must be mounted on a plain, horizontal, non slip Surface, Remember that the machine is very heavy ,always move it with care
- 9) You should clean the bowl when you first use it and also at the start of every day. This is important because it ensures the parts in contact with the Food are hygienically clean – Remember to unplug the machine every time when cleaning
The mains socket should be within easy reach of the operator for quick disconnection in case of emergency or when cleaning
- 10) **NO WET HAND OPERATION ALLOWED**
- 11) It is not recommended let the machine overload working, please view technical parameter for more details
- 12) Always keep working area clean and dry

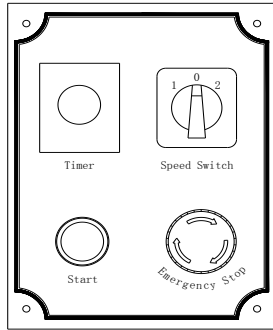
TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

3.4 HOW TO USE THE MIXER?

There are these buttons on the electric control panel ,please see below pictures



Single speed spiral mixer Electrical control plate



Double speed spiral mixer Electrical control plate

1,The Timer (To set mixing time from 0-30 minutes , the mixer will stop working automatically when it reaches to stipulated time

2 ,Start putton (the Green one) ,push the button ,the mixer starts to work

3, Emergency stop switch (the Red one),push the button , the mixer stop working immediately

4 ,Fast speed and slow speed change-over switch (the Black one) ,you can choose the speed switch to let the machine working in fast or slow .

THIS SWITCH IS ONLY FOR DOUBLE SPEED SPIRAL MIXER

OPERATION

Put water and flour into the bowl ,set time ,put down safety guard (lid) ,choose fast or slow speed(the black one) to let the machine work in fast or slow

,push start botton (the green one) , the mixer starts to work you will have right dough few minutes later

After finished clean the machine



Although plug in, the Mixer will not start to work if the (safety guard) lid is not put down, you must put the lid down before starting,

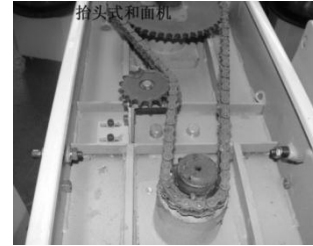
CHAPTER 4 MAINTENANCE AND STORAGE

4.1 MAINTENANCE

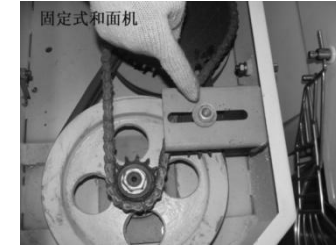
1) Strictly according to the instructions to operate the equipment, will greatly prolong its service life

THE MANUFACTURER SHOULD NOT BE RESPONSIBLE FOR THE DAMAGE WHICH CAUSED BY IMPROPER OPERATION

2) It is recommended to check the belt and drive chain every 3 months, if they are too loose ,adjust them properly by adjusting upper tension gear or replace them . Add some lubricating oil on. (case- by case basis)



Upper Tension gear of Rising head spiral mixer

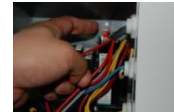
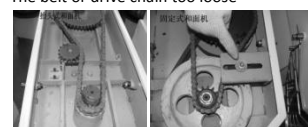
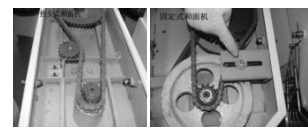


Upper Tension gear of Fixed head spiral mixer

3) THIS EQUIPMENT SHOULD BE STORED IN CLEAN AND DRY AREA DO NOT EXPOSE THIS EQUIPMENT TO RAIN OR MOISTURE

4.2 PROBLEMS SOLVING

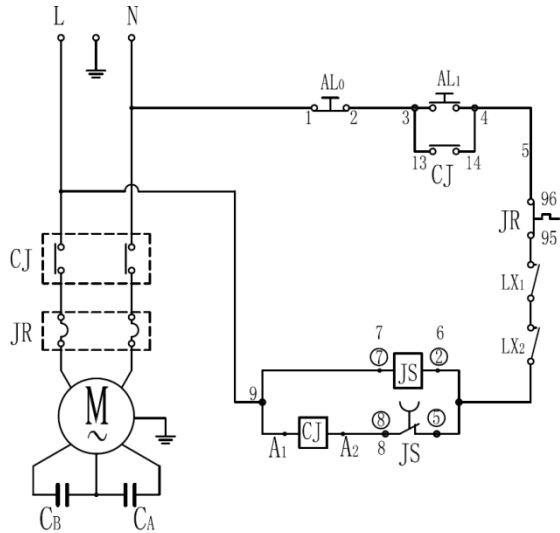
The user might encounter below situations

PROBLEM	CHECK	SOLUTION
The mixer will not working	Socket NO electric supply	Supply electric power on
The mixer will not working	Emergency switch (the red one) locked	Unlock emergency switch As Arrow direction shows
The mixer will not working, but stuttering	Timer stands on 0 position	Turning timers of 1 to 60 mins
The mixer will not working	The head of mixer is lifted	Press down the head of mixer and locked it well
The mixer will not working	Safety guard (lid)is lifted	Put the safety guard (lid) down the bowl .
The head of mixer can not be press down	The drive couplings not in alignment	Turn the hook in order to let the drive coupling match well
The mixer will not working	 The Overload Relay (JR) shut off	Press down the red reset button
The hook stuttering is when in use	The belt or drive chain too loose 	Adjust the belt or drive chain (by adjusting the tension gear to tighten the belt or drive chain) OR Replace belt or drive chain
The bowl jumping and stuttering when in use	The belt or drive chain too loose 	Adjust the belt or drive chain (by adjusting the tension gear to tighten the belt or drive chain) OR Replace belt or drive chain
The bowl jumping and stuttering or come loose when in use	The screws under bowl locking plates are too loose	Tighten these screws .

CHAPTER 5 EXPLORE VIEW AND SPARE PARTS LIST

5.1 Electrical wiring diagram

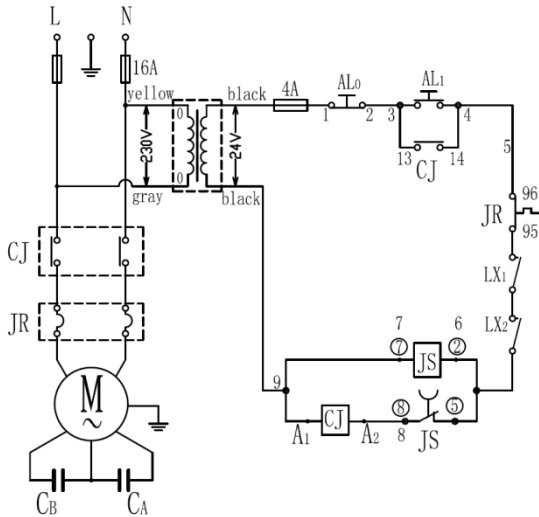
5.1.1 Single phase Single speed Rising head Spiral mixer Electrical wiring diagram 220V/50HZ Or 110V/60HZ (HTD-10 to 50 and HTT-10 to 50series)



Annotations

- CJ----- AC Contactor
- JS---- Time relay
- JR--- Overload Relay
- AL₀---- Emergency switch
- AL₁----- Start button
- LX₁ LX₂----- Micro Switch
- ⊕ ----- Time relay contact point

5.1.2 Single phase Single speed Rising head Spiral mixer Electrical wiring diagram (equipped with transformer , transformer optional) 220V/50HZ or 110V/60HZ, 24 Voltage control panel For HTD-10 to 50 and HTT-10 to 50series

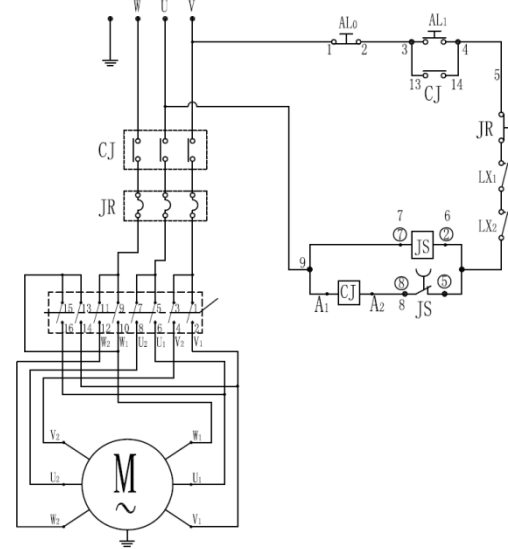


Annotations

- CJ----- AC Contactor
- JS---- Time relay
- JR--- Overload Relay
- AL₀---- Emergency switch
- AL₁----- Start button
- LX₁ LX₂----- Micro Switch
- ⊕ ----- Time relay contact point

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

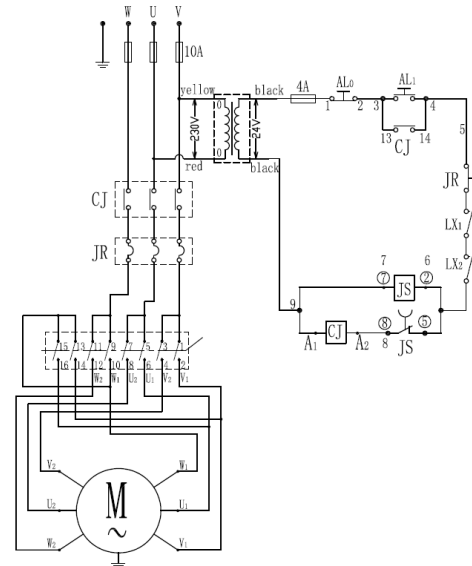
5.1.3 Three phases Double speed Rising head Spiral mixer Electrical wiring diagram 380(415)V/50HZ or 220V/60HZ For DN10 to DN60 Series and DT10 to DT60 series



Annotations

- CJ----- AC Contactor
- JS---- Time relay
- JR--- Overload Relay
- AL₀---- Emergency switch
- AL₁----- Start button
- LX₁ LX₂----- Micro Switch
- ⊕ ----- Time relay contact point

5.1.4 Three phases Double speed Rising head Spiral mixer Electrical wiring diagram (Equip with transformer, transformer optional) 380V/50Hz or 220/60Hz, 24V control For HTD-10B to 50B series and HTT-10B to HTT-50B series



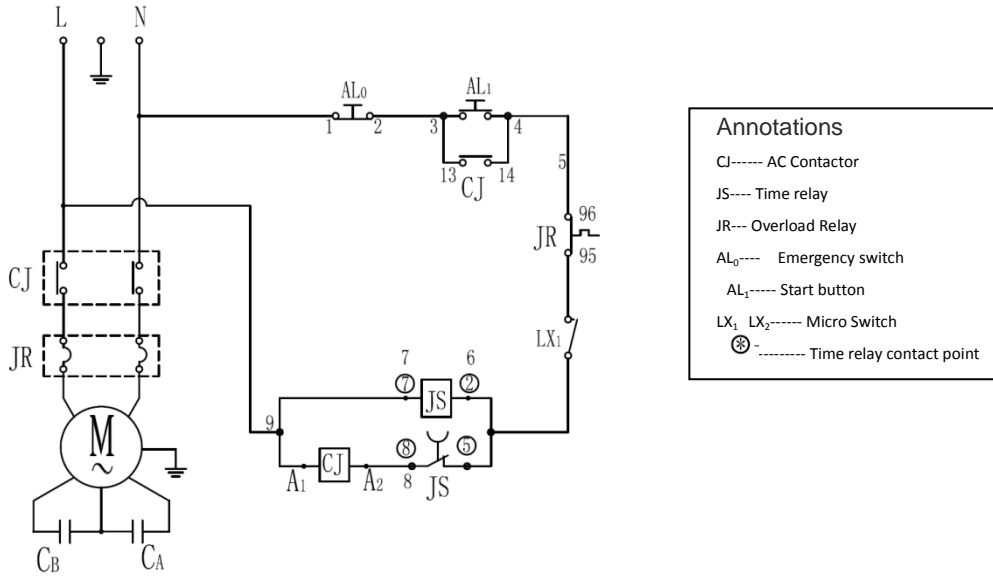
Annotations

- CJ----- AC Contactor
- JS---- Time relay
- JR--- Overload Relay
- AL₀---- Emergency switch
- AL₁----- Start button
- LX₁ LX₂----- Micro Switch
- ⊕ ----- Time relay contact point

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

5.1.5 Single phase Single speed Fixed head Spiral mixer Electrical wiring diagram 220V/50Hz or 110V/60Hz

For DN10 to DN60 Series and DT10 to DT60 series

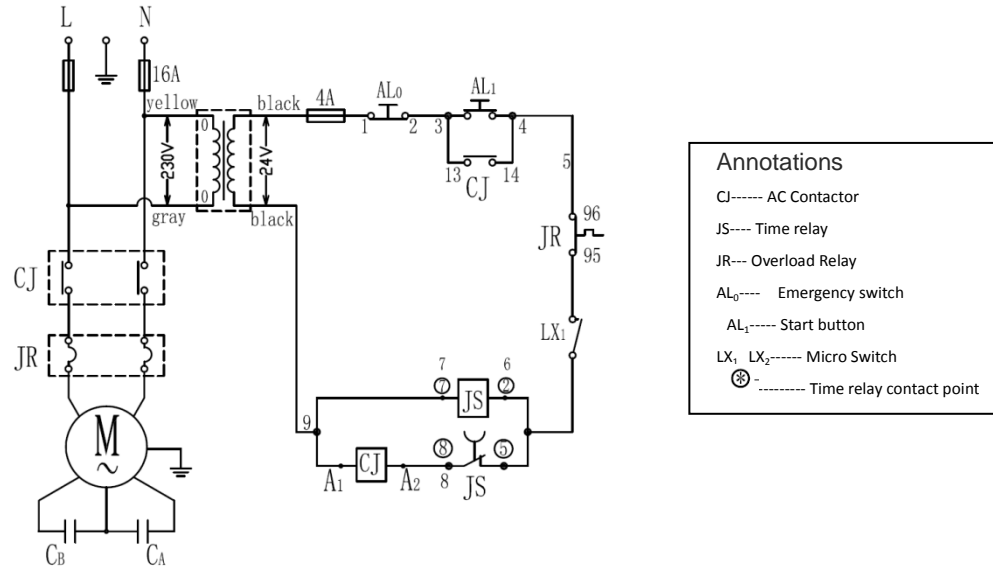


Annotations
 CJ----- AC Contactor
 JS---- Time relay
 JR--- Overload Relay
 AL₀---- Emergency switch
 AL₁---- Start button
 LX₁ LX₂----- Micro Switch
 ⊕ ----- Time relay contact point

5.1.6 Single phases Single speed Fixed head Spiral mixer Electrical wiring diagram

(Equipped with transformer, transformer optional,) 220V/50Hz or 110V/60Hz 24V control panel

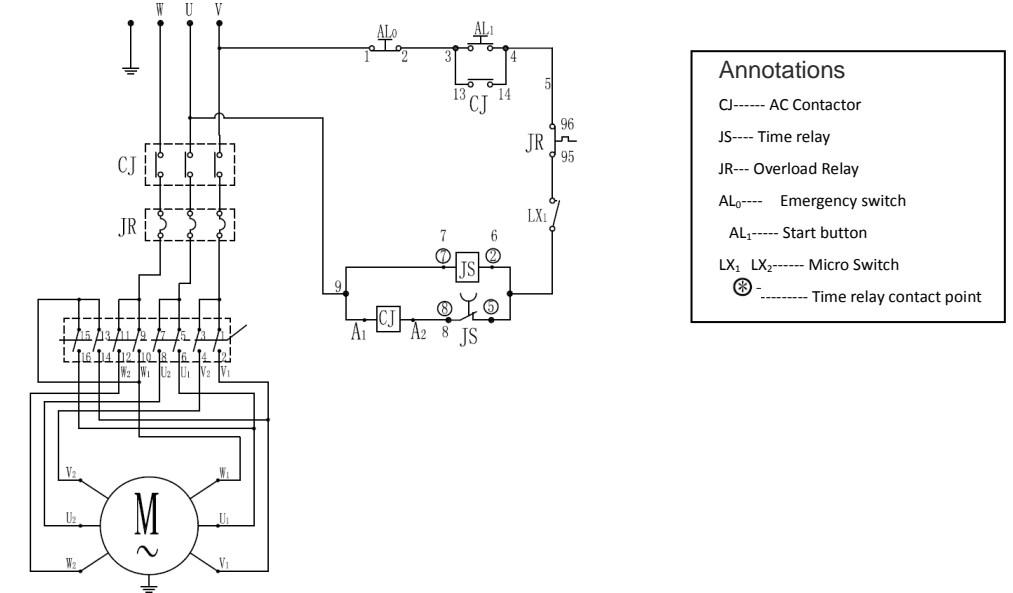
For For DN10 to DN60 Series and DT10 to DT60 series



Annotations
 CJ----- AC Contactor
 JS---- Time relay
 JR--- Overload Relay
 AL₀---- Emergency switch
 AL₁---- Start button
 LX₁ LX₂----- Micro Switch
 ⊕ ----- Time relay contact point

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

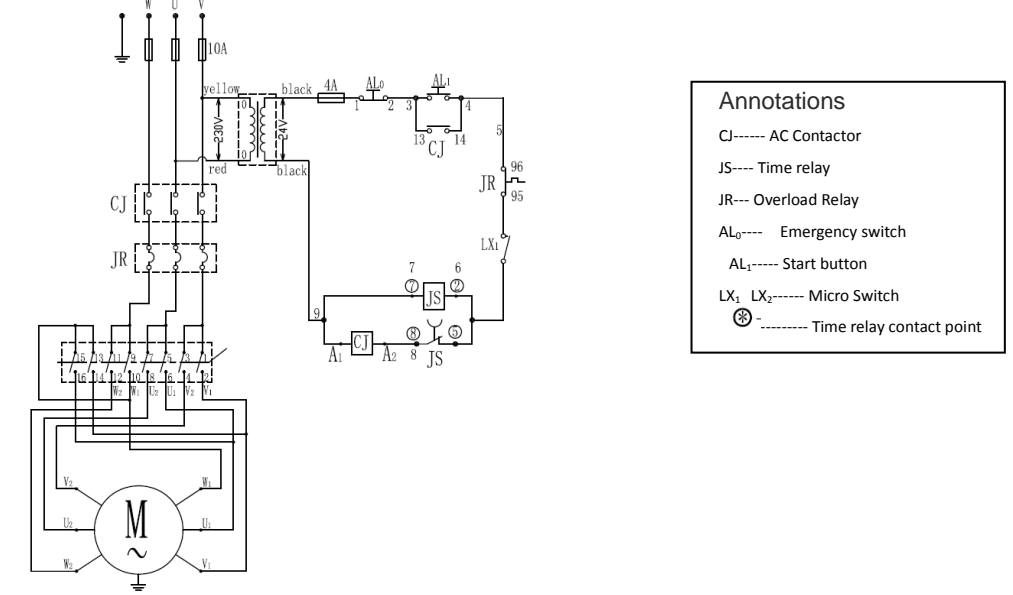
5.1.7 Three phases Double speed Fixed head spiral mixer Electrical wiring diagram 380V/50Hz or 220V/60Hz For DN10B to DN60B Series and DT10B to DT60B series



Annotations
 CJ----- AC Contactor
 JS---- Time relay
 JR--- Overload Relay
 AL₀---- Emergency switch
 AL₁---- Start button
 LX₁ LX₂----- Micro Switch
 ⊕ ----- Time relay contact point

5.1.8 Three phases Double speed Fixed head spiral mixer Electrical wiring diagram (equipped with transformer, transformer optional) 380V/50Hz or 220V/60Hz 24V control panel

For DN10B to DN60B Series and DT10B to DT60B series

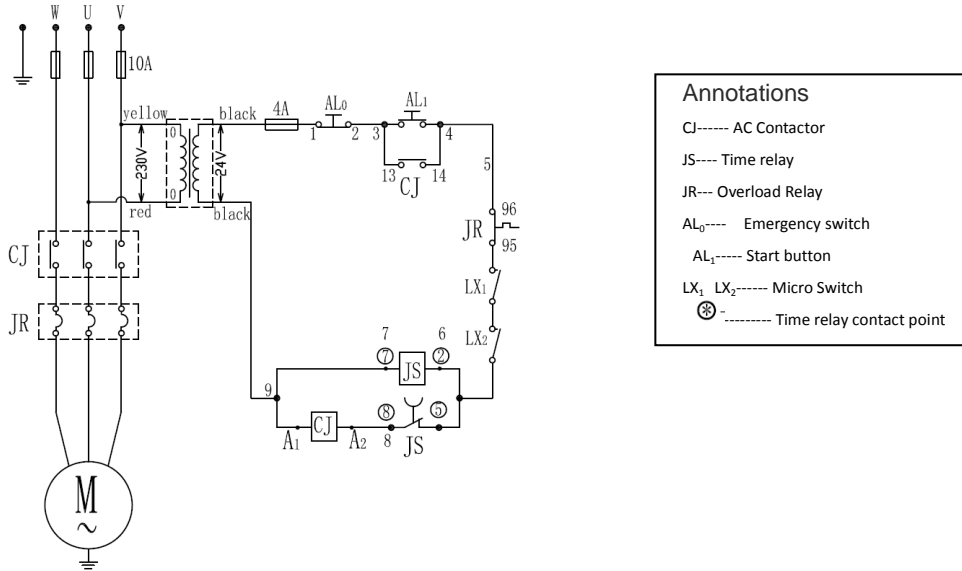


Annotations
 CJ----- AC Contactor
 JS---- Time relay
 JR--- Overload Relay
 AL₀---- Emergency switch
 AL₁---- Start button
 LX₁ LX₂----- Micro Switch
 ⊕ ----- Time relay contact point

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

5.1.9 Three phases single speed Fixed Head Dough Mixer (Single speed) 380V/50Hz or 220V/60Hz, 24V Low Voltage Control,

For DN10 to DN60 Series and DT10 to DT60 series

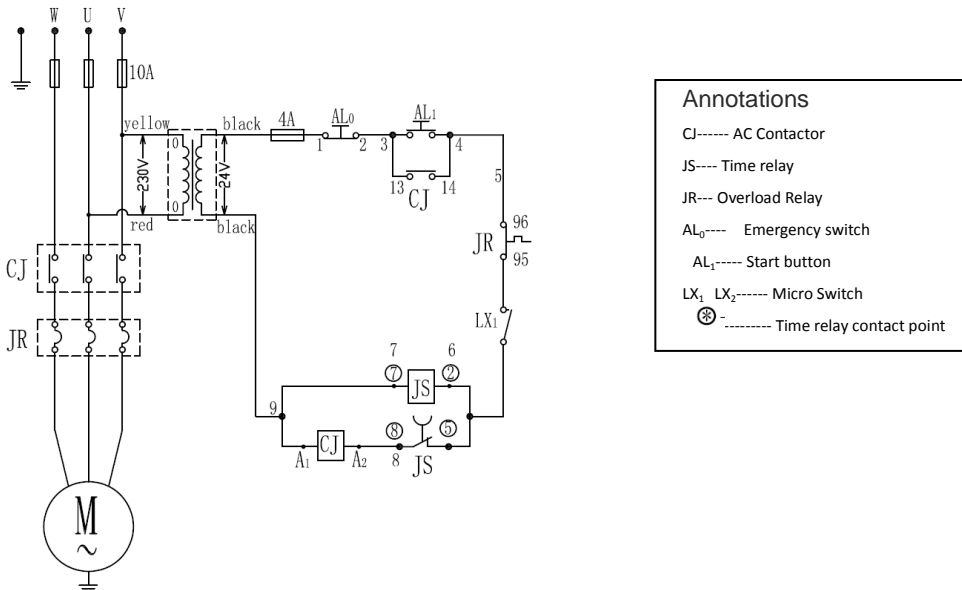


Annotations

- CJ----- AC Contactor
- JS---- Time relay
- JR--- Overload Relay
- AL₀---- Emergency switch
- AL₁---- Start button
- LX₁ LX₂----- Micro Switch
- ⊕ ----- Time relay contact point

5.1.10 Rising head dough mixer (Single speed) 380V/50Hz, 24 V Low voltage control

For HTD-10 to HTD-50 series and HTT-10 to HTT-50 series



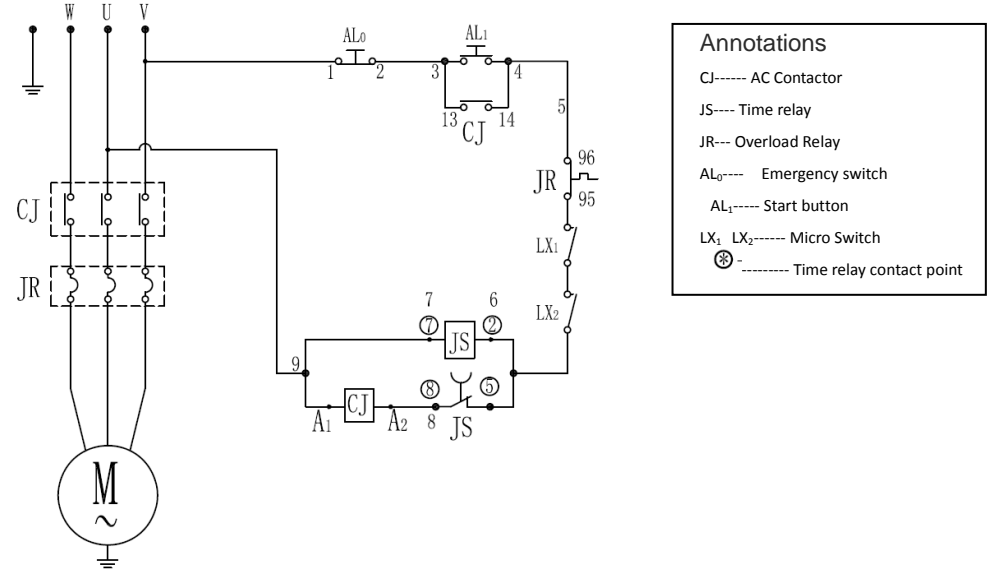
Annotations

- CJ----- AC Contactor
- JS---- Time relay
- JR--- Overload Relay
- AL₀---- Emergency switch
- AL₁---- Start button
- LX₁ LX₂----- Micro Switch
- ⊕ ----- Time relay contact point

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

5.1.11 Three phases Single speed Fixed Head Dough Mixer, 380V/50Hz or 220V/60Hz,

For DN10 to DN60 Series and DT10 to DT60 series

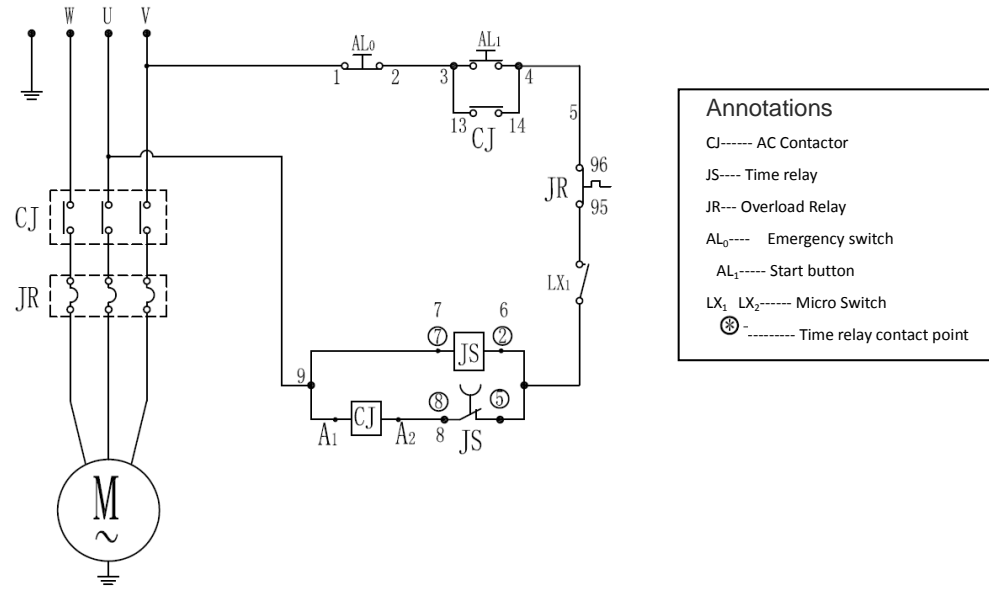


Annotations

- CJ----- AC Contactor
- JS---- Time relay
- JR--- Overload Relay
- AL₀---- Emergency switch
- AL₁---- Start button
- LX₁ LX₂----- Micro Switch
- ⊕ ----- Time relay contact point

5.1.12 Three phases Single speed Rising head dough mixer 380V/50Hz or 220V/60Hz

For HTD-10 to HTD-50 series and HTT-10 to HTT-50 series

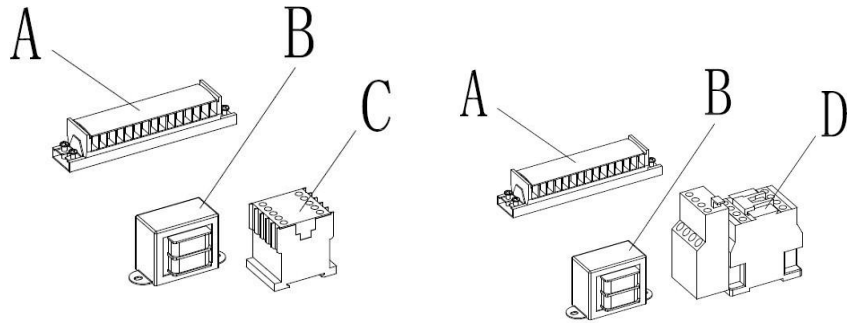


Annotations

- CJ----- AC Contactor
- JS---- Time relay
- JR--- Overload Relay
- AL₀---- Emergency switch
- AL₁---- Start button
- LX₁ LX₂----- Micro Switch
- ⊕ ----- Time relay contact point

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

5.2 Transformer (optional)



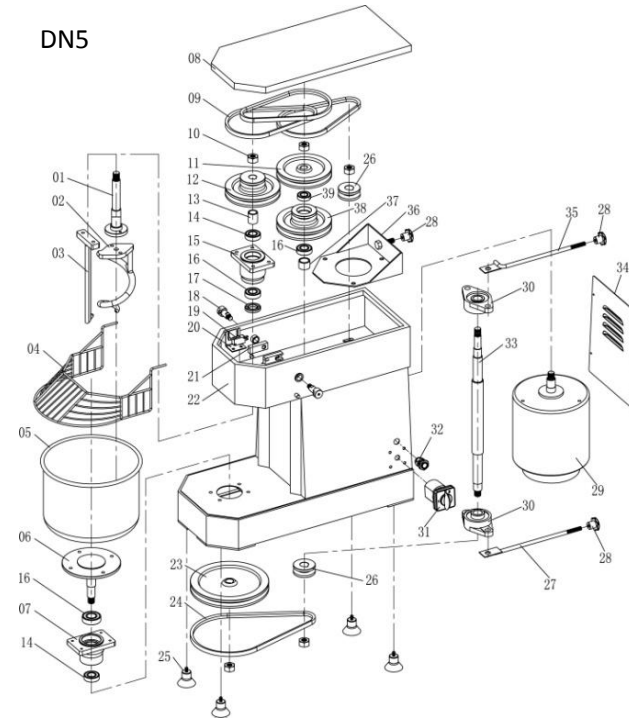
A-Terminal Block

B-Transformer

C-AC contactor

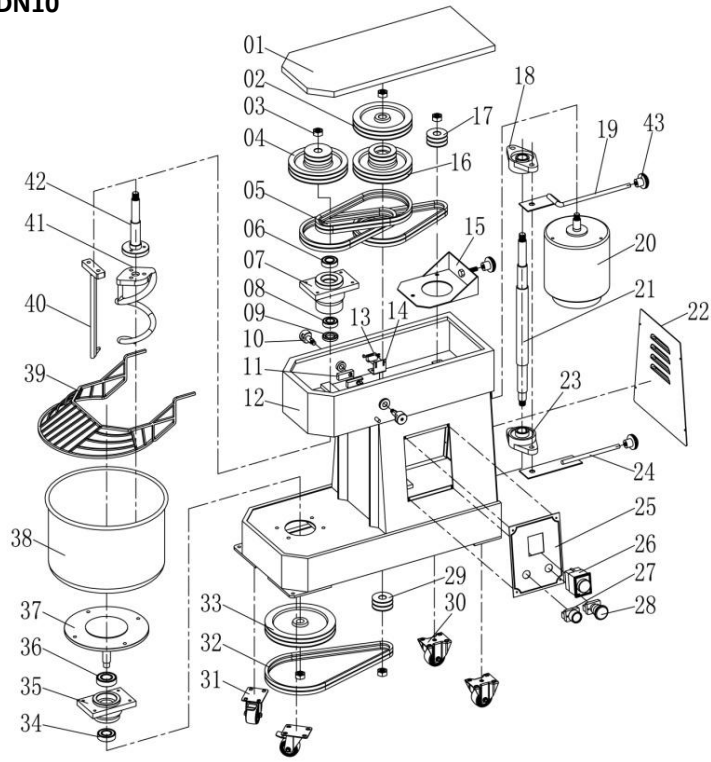
D-With thermal overload protection of AC contactor

5.3 Explosive view and Part list



SN	Name	Q'ty	SN	Name	Q'ty
1	Mixershaft	1	21	Block	2
2	Hook	1	22	Body	1
3	Mixing blade	1	23	Pulley	1
4	Lid (safety guard)	1	24	V belt	1
5	Bowl	1	25	Support feet	4
6	transmission plate	1	26	Pulley	1
7	bearing block (for bowl)	1	27	Transmission shaft Adjusting bar B	1
8	Top cover	1	28	Knob	3
9	V belt	3	29	Motor	1
10	Nut M14	5	30	Bearing UCFL204	2
11	Pulley B	1	31	reverse switch (on-off switch)	1
12	Nut M10	1	32	Wire bush	1
13	Bush	1	33	Transmission shaft	1
14	Bearing 6003	2	34	Back cover	1
15	Bearing block (for mixershaft)	1	35	Transmission shaft Adjusting bar A	1
16	Bearing 6004	3	36	Adjusting board	1
17	Oil seal	1	37	Bush	1
18	Shaft (for supporting lid)	2	38	Pulley A	1
19	Micro switch	1	39	Bearing 6002	1
20	Support for supporting micro switch	1			

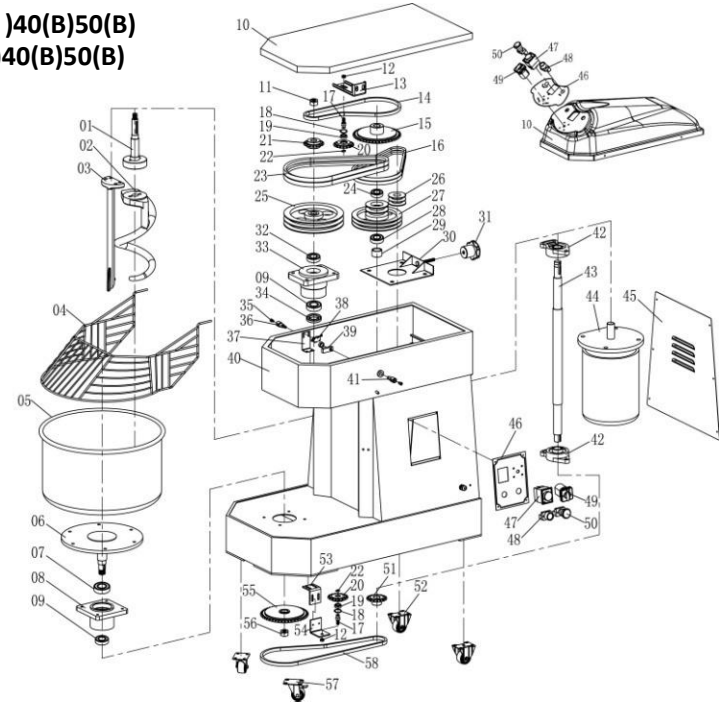
DN10



SN	Name	Q'ty	SN	Name	Q'ty
1	Top cover	1	24	Transmission shaft Adjusting board B	1
2	Big Pulley A	1	25	Control plate	1
3	Nut M16	5	26	Relay	1
4	Tower Pulley B	1	27	Start botton	1
5	V belt	6	28	Emergency stop switch	1
6	Bearing 6004	3	29	Small pulley	1
7	Bearing block	1	30	Casters	2
8	Bearing 6005	2	31	Casters with stopper	2
9	Oil seal	1	32	V belt	2
10	Bolts	2	33	Big pulley B	1
11	block	2	34	Bearing 6004	1
12	body	1	35	Bearing block(for bowl)	1
13	Mirco switch	1	36	Bearing 6205	1
14	Mirco switch support	1	37	Transmission plate	1
15	Adjusting board	1	38	Bowl	1
16	Tower Pulley A	1	39	Lid (safety guard)	1
17	Small pulley	1	40	Mixing blade	1
18	Bearing UCFL205	2	41	Hook	1
19	Transmission shaft Adjusting board A	1	42	Mixershaft	1
20	Motor	1	43	Knob	3
21	Transmission shaft	1			
22	Back cover	1			
23	Bearing UCFL205	1			

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

**DN20(B)30(B)40(B)50(B)
DT20(B)30(B)40(B)50(B)**

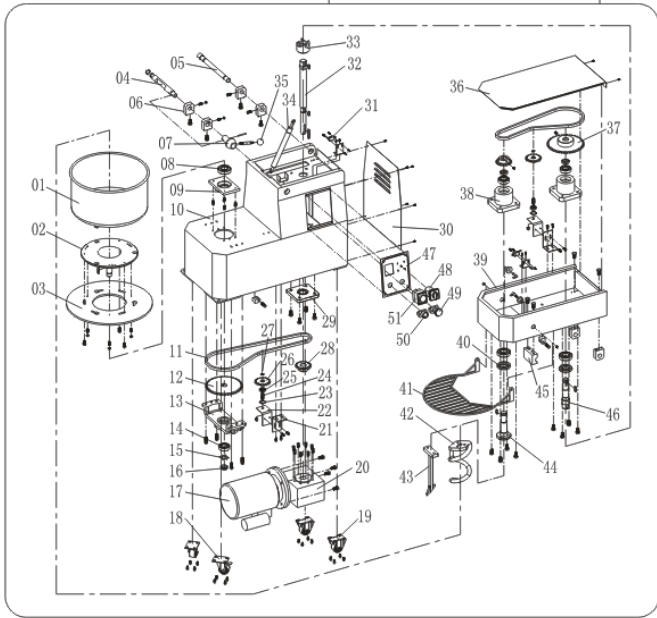
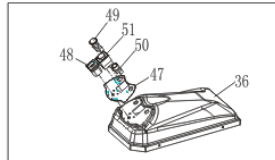


SN	Name	Q'ty	SN	Name	Q'ty
1	Mixershaft	1	30	(adjusting board)	1
2	Hook	1	31	knob	1
3	Mixing blade	1	32	Bearing 6205	1
4	Lid (safety guard)	1	33	(bearing block (for mixer shaft)	1
5	Bowl	1	34	Oil seal	1
6	transmission plate	1	35	Screws	2
7	Bearing 6207	1	36	Bolts	1
8	bearing block (for bowl)	1	37	Support for supporting lid	1
9	Bearing 6206	2	38	Microswitch	1
10	Top cover	1	39	Block	2
11	Nut M16	1	40	Body	1
12	Nut M10	2	41	Bolts	1
13	Tension gear Support Upper	1	42	Bearing UFCA206	2
14	Drive chain Upper	1	43	Transmission shaft	1
15	Big Chain wheel (for Transmission shaft	1	44	Motor	1
16	V belt A34	2	45	Back cover	1
17	Axle for tension gear	2	46	Control plate	1
18	Ring 28#	2	47	Timer	1
19	Bearing 6001	2	48	Start botton	2
20	Tension gear	2	49	Speed change -over switch	2
21	Small chain wheel (for mixershaft)	2	50	Emergency switch	2
22	Ring11#	1	51	Small chain wheel (for transmission shaft)	1
23	V belt B39	2	52	Casters	2
24	Bearing 6005	1	53	Tension gear support A Lower	1
25	Big Pulley	1	54	Tension gear support B Lower	1
26	Pulley	1	55	big chain wheel (for bowl)	1
27	Pulley	1	56	Nuts M24	1
28	Bearing 6006	1	57	Casters with stopper	2
29	Bush	1	58	Driven Chain Lower	1

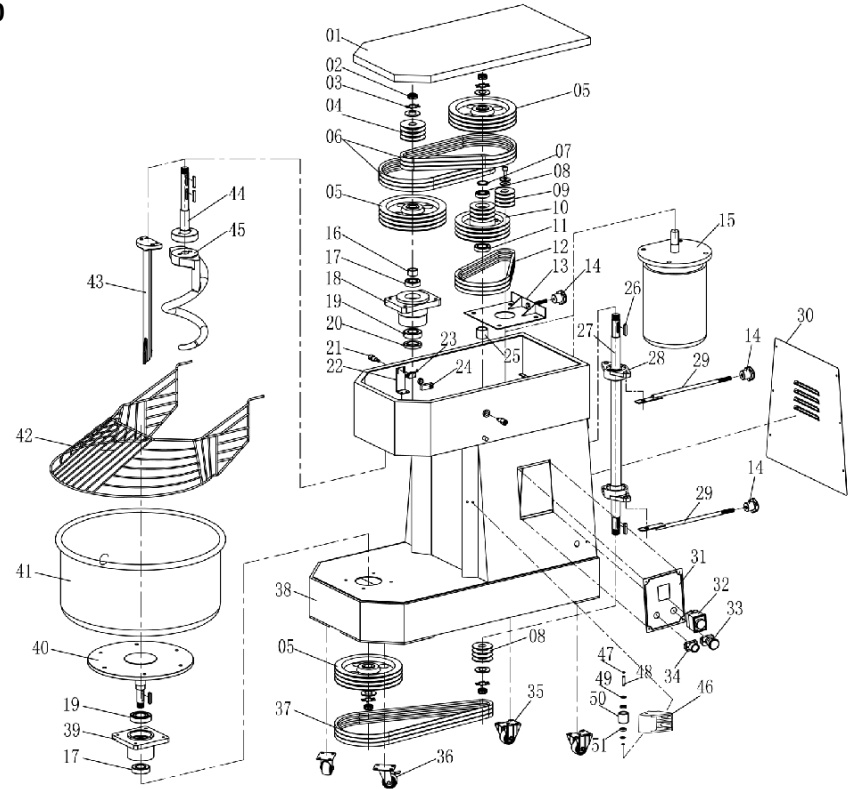
TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

HTD SERIES20(B)30(B)40(B)

HTT SERIES20(B)30(B)40(B)



DN60



SN	Name	Q'ty	SN	Name	Q'ty
1	Bowl	1	27	Ring	1
2	Transmission plate	1	28	Small chain wheel	2
3	Bowl locking plate	1	29	Bearing UCFU206	1
4	Safety latch	1	30	Back cover	1
5	Gemel axis	1	31	Micro switch	1
6	hinge	6	32	Axle	1
7	Lock bolt seat	1	33	Drive coupling	1
8	Bearing 6206	3	34	Air spring	1
9	Bearing seat	1	35	ball	2
10	Body lower	1	36	Top cover	2
11	Drive chain Lower	2	37	Chain wheel	1
12	Chain wheel	1	38	Bearingblock	8
13	Support	1	39	Body upper	1
14	Bearing 6205	3	40	Oil seal	2
15	Washer	1	41	Lid (safety guard)	1
16	Nut M24*1.5	1	42	Hiok	2
17	Motor	1	43	Mixing blade	1
18	Casters	2	44	Mixershaft	1
19	Casters with stopper	2	45	Block	1
20	Reduction box	1	46	Transmission shaft	1
21	Tension gear support A	1	47	Control plate	1
22	Tension gear support B	1	48	Speed change over switch	1
23	Ring	2	49	Emergency switch	1
24	Axle for tension gear	2	50	Start botton	1
25	Bearing 6001	2	51	Timer	1
26	Tension gear	2			

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

SN	Name	Q'ty	SN	Name	Q'ty
1	Top cover	1	27	Transmission shaft	1
2	Nut M24*1.5	5	28	Bearing UCFL207	2
3	Gasket	4	29	Transmission shaft adjusting board	2
4	Belt SPA80-3	1	30	Back cover	1
5	Belt SPA224-3	3	31	Control Plate	1
6	V belt SPA1107	6	32	Relay	1
7	Gasket	1	33	Emergency stop switch	2
8	Bearing 6006	1	34	Start switch	1
9	Belt SPA63-3	2	35	Casters	2
10	Stepped pulley SPA180/80-3	1	36	Casters with stopper	2
11	Bearing 6007	1	37	V belt SPA1432	3
12	V belt SPA900	3	38	Body	1
13	Adjusting board	1	39	Bearing block	1
14	Knob	3	40	Transmission plate	1
15	Motor	1	41	Bowl	1
16	Mixing shaft sleeve	1	42	Lid(safety guard)	1
17	Bearing 6207	1	43	Mixing blade	1
18	Mixing bearing block	1	44	Mixer shaft	1
19	Bearing 6208	2	45	Hook	1
20	Oil seal	1	46	Protect wheel frame	2
21	Bolts	1	47	Washer on shaft	4
22	Mirco switch support	1	48	Protect wheel shaft	2
23	Mirco switch	1	49	Protect wheel gaskets	4
24	Block	1	50	Protect wheel	2
25	Stepped pulley shaft sleeve	1	51	Bearing 6200	4
26	Flat Key	6			

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

**WARRANTY REGISTRATION
RELEASE TYPE OR PRINT CLEARLY**



NAME _____
 ADDRESS _____
 CITY _____ STATE _____ ZIP CODE _____
 PHONE _____ PURCHASE DATE _____
 PROUDCT MODEL: _____

Purchased for: Commercial use Personal use Other

Purchased by: _____

Products purchased from: Store Internet

THIS CARD MUST BE SENT TO THE STORE WHERE YOU
PURCHASED TO VALIDATE WARRANTY

**WARRANTY REGISTRATION
RELEASE TYPE OR PRINT CLEARLY**



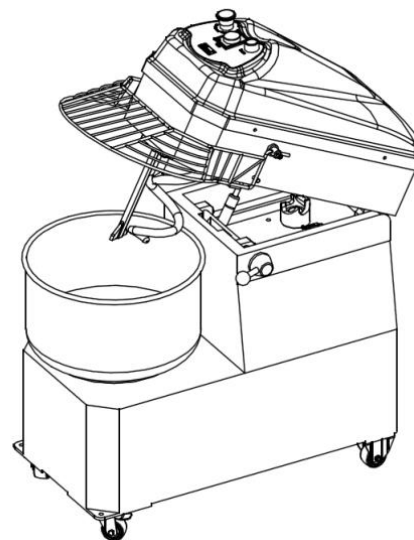
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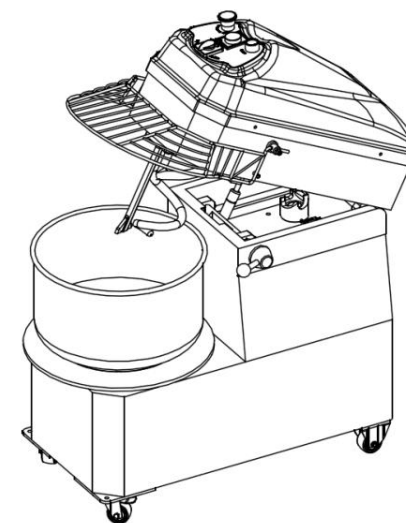
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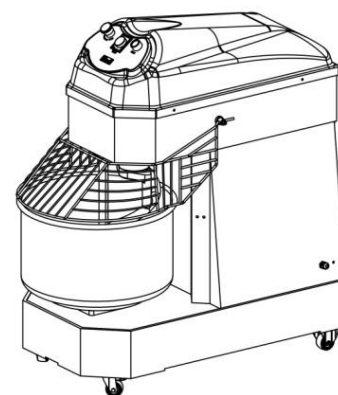
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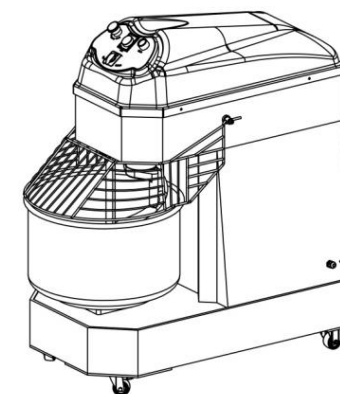
HTT SERIES SINGLE SPEED RISED HEAD SPIRAL MIXER



HTT-B SERIES DOUBLE SPEED RISED HEAD SPIRAL



DT SERIES SINGLE SPEED FIXED HEAD SPIRAL MIXER



DT-B SERIES DOUBLE SPEED FIXED HEAD SPIRAL MIXER