



COMMERCIAL MIXERS



MODEL:GEM130

INSTRUCTION MANUAL

THE LEGACY COMPANIES 

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PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR MIXER

FOOD Mixer Operation Instruction

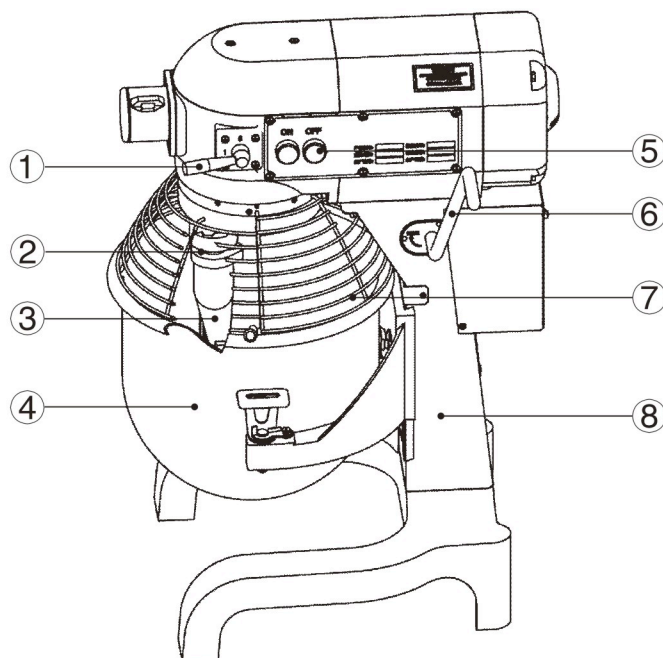
General Description

This is a kind of changing speed gear mixer. With its planetary stirring design, it has a compact structure, high efficiency, power saving and easy operation. It will be provided to you as an ideal assistant for bread and cake making.

Technical parameters

Name	Barrel Volume (L)	Power (KW)	Weight (Kg)	Speed of stirring shaft (r/min)			Overall Dimensions(mm)
				1stSpeed	2ndspeed	3rdspeed	
	10	0.5	75	108	195	355	485*410*635
	20	1.1	90	108	195	355	600*600*780
	30	1.5	180	91	166	282	700*620*1200

Main External Parts of Mixer



1. Gear change hand lever
2. Stirring shaft
3. Mixer
4. Stainless barrel
5. Power switch

6. Bent lever
7. Safety guard(may choose the fitting)
8. Support

Operation Instruction

- Standard power supply V/ Hz AC. (Please use a plug with 3 wide contacts and good grounding.)
- Installation of Mixer: Put the stirring shaft 2 in Mixer 3 and rotate it in clockwise direction.
- Starting procedure: Pull the gear change hand lever 1 to position 1 before starting, then turn on the power switch 5 and set the speed required. After the mixer is in normal operation, pull the hand lever 6 to the highest point and lift the support 7 to the highest position.
- Speed transformation: if you want to change the speed, please turn off the power switch 5 first, and then pull the gear change hand lever 1 to the position required.
- Shutting down: when the operation is completed, turn off the power switch 5 first, then pull the gear change hand lever 1 to position 1, and pull back the hand lever 6 to the lowest point and finally disconnect power supply.

Accessories and Functions

- ⊖ Spherical mixer: Used for stirring of liquid materials, such as cream and egg. Recommended speed: mid or high speed.
- ⊖ Plate mixer: Used for stirring of paste, powder, and fragmental materials, such as stuffing, cake dough. Recommended speed: Start with low speed, end with mid speed.
- ⊕ Hook mixer: Used for stirring of more sticky materials, such as dough. Recommended speed: low speed.

Notes

- ⊖ The power socket must be provided with a good ground wire to guarantee the mixer's good grounding through it. There will be an electric shock if no ground wire or an improper grounding is mounted. The ground wire can never be connected with gas pipe, water pipe, lightning rod or telephone line. Electric leakage should be checked after installation. Once the power line is damaged, the user must replace them in the special maintenance Service Company.
- ⊖ Don't put your hand into the stirring barrel during operation. Power supply should be disconnected before the mixer is going to be installed.
- ⊕ Don't operate the mixer beyond the time limit to prevent reduction of its service life.
- ④ The mixer should be mounted on a stable and clean place, Keep it away from overheated or over wet places and away from equipment which has strong electromagnet or can produce strong electromagnet.
- ⊖ Keep the machine clean constantly. Disconnect power supply before maintenance. Clean it with a piece of soft and a bit wet cloth. Don't clean it with liquid or spraying detergent.

Maintenance

Clean the bowl and stirrer daily or after use to maintain hygiene standard. Clean the mixer with wet soft cloth. Do not use liquid or corrosive spraying detergent to clean the mixer.

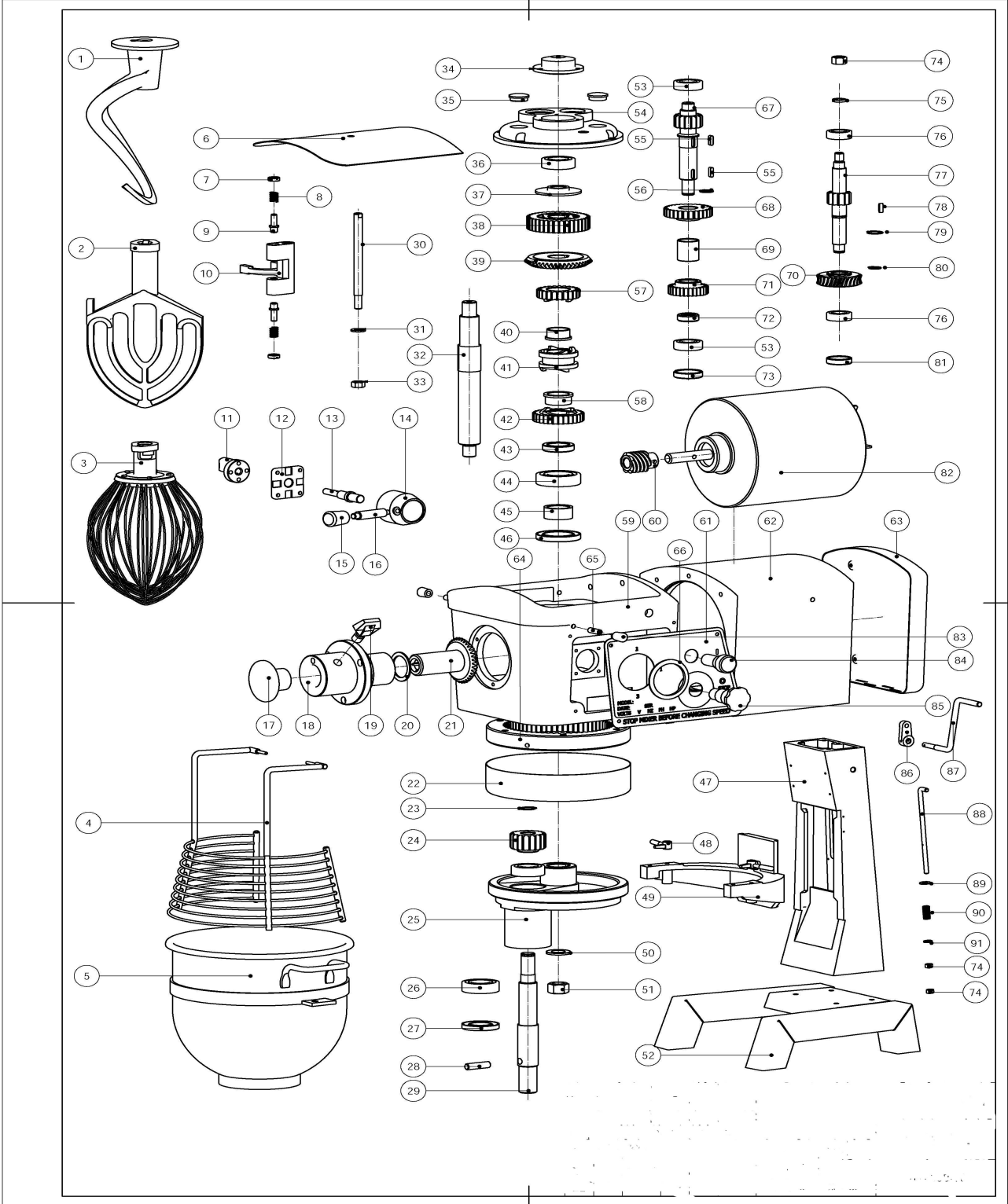
The transmission gear box is greased in factory. Check the greasing each 6 months. To add or refill grease, open the top cover, then fill grease from aperture or replace the grease directly.

TROUBLE SHOOTING

Problems	Causes	Solutions
Tool shaft does not rotate after starting the machine	Loosen electric wiring	Check electric wiring tighten those loose connects
Oil leakage	The seal rings are worn out	Replace seal rings
Motor temperature raises while reduced output speed	Too low voltage	Check the power supply
	Over-loaded	Reduce load
	The speed of mixing is too high or use a wrong stirrer	Select a suitable speed and stirrer
The mixing knocks with the bowl	The stirrer or bowl is deformed	Repair or replace the stirrer or bow
Abnormal noise and high temperature from gearbox	Insufficient lubrication	Add or replace the grease

Warning!

If the equipments out of function, please make sure be serviced by professional person of please turn to special service point!



PARTS OF 30 L MIXERS

SER.NO.	PART.NO	PART NAME	SER.NO	PART.NO	PART NAME
1	40705900	Hook	47	40704000	Body housing
2	40705800	Beater	48	40704200	Bowl hold kits
3	40706000	Wire Whip	49	40705100	Support
4	40708200	Safety guard	50	50307009	Clamp plate 18
5	50401008	Bowl	51	50304012	Nut M8*1.5
6	40707300	Top cover	52	50405038	Base
7	50405064	Screw	53	50301005	Bearing 6203
8	50406021	Spring	54	40700500	Transmission shaft support
9	50405029	Pin shaft	55	50313016	Key 5*16
10	40703400	Shifting yoke	56	50312005	Circlips for shaft 17
11	40502900	Cam-gear shifter	57	40701700	Gear
12	40503100	Plate-shifter index	58	50405042	Bushing
13	40700200	Handle-shifter	59	40701400	Gear box
14	40700300	Handle set	60	50405025	Worm pole
15	50405044	Turn set M6	61	50402037	Brand
16	40700100	Speed handle	62	40700400	Motor
17	50405015	Plug attachment hub	63	50405037	Back housing
18	40701900	Attachment hub	64	40702400	Internal gear
19	50405065	Spring	65	50305075	Tighten yoke M8x25
20	50405026	Circlips	66	50405049	Crank lever
21	40701800	Gear	67	40700900	Handle-shifter
22	50405033	Hood ring	68	40700800	Gear
23	50312007	Circlips for shaft 19	69	40703200	Bushing
24	40702600	Planet gear	70	40700700	Worm wheel
25	40702700	Operating shelf	71	40702900	Mid-gear wheel gear
26	50301007	Bearing 6205	72	40703100	Washer

27	50310009	Oil seal	73	40703000	Plug cover 1
28	50306036	Pin 10*38	74	50304007	Nut M12
29	40702800	Working shaft	75	50308007	Spring washer 12
30	40703600	Declutch shift shaft	76	50301004	Bearing 6202
31	50307006	Plate 10	77	40700600	Gear wheel
32	40701300	Main shaft	78	50313016	Key 5x15
33	50304006	Nut M10	79	50312008	Circlips for shaft 20
34	40701100	Top batter valve cap	80	50312003	Circlips for shaft 15
35	50405032	Flat valve cap	81	40703300	Plug cover 2
36	50301006	Bearing 6204	82	50501031	Motor
37	40701200	Main shaft plug cover	83	50405050	Rubber set
38	40701500	Super machine parts	84	50506026	Green button
39	40701000	Gear	85	50506030	Red button
40	50405041	Bushing	86	40705500	Crank lever
41	40702000	Sleeve	87	40705700	Handle-shifter
42	40702100	Gear	88	40705300	Connecting rod
43	40702200	Clamp plate	89	50307008	Clamp plate 14
44	50301008	Bearing 6206	90	50406022	Spring
45	40702300	Bushing	91	50307007	Clamp plate 12
46	50310015	Oil seal 40*62*8			

