



Gear Driven 40 Qt. Commercial Mixer

Models: MX40

Shifting gears while this unit is running will void warranty.

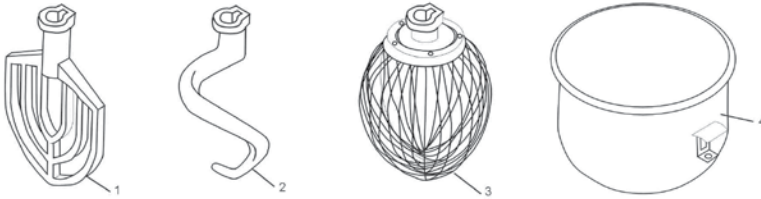
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Please read and keep these instructions. Indoor use only.

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Standard Accessories



Item	Description	Qty
1	Flat Beater	1
2	Dough Hook	1
3	Wire Whip	1
4	Bowl	1

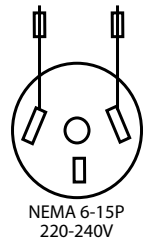
NOTES:

- Any agitator is easily installed by simply raising it onto the mixing axle, and then rotating it clockwise on the shaft until it locks into place. To remove, raise the agitator on the shaft until it clears the lock and then rotate counter-clockwise and lower.
- All of the accessories are precisely fitted to the bowl, have rounded corners, and are easily removed for cleaning.

Operation Instructions



Please ensure that your power supply matches your machine



For changing the speed: Please stop machine first before changing speed in order to avoid damage to the gear box. Also make sure that the bowl is in fully lifted position and the guard is closed.

- Slow Speed is the middle, dough hook setting. The knob will be facing forward.
- Medium Speed is the bottom, flat beater setting. The knob will be straight down.
- High Speed is the top, whisk setting. The knob will be straight up.

Mixing: Always use the correct attachment for the job.



A. Wire Whip: Suitable for mixing liquids and soft ingredients, can work in all speeds. Do not run for more than 15 minutes.



B. Flat Beater: Suitable for mixing dry ingredients, can work in low & medium speeds only. Do not use in high speed. Do not run for more than 15 minutes.



C. Dough Hook: Suitable for mixing dough, can work in low & medium speeds only. Do not use in high speed, do not run for more than 20 minutes. Absorption ratio must be more than 50%. Refer to mixer capacity chart.

Mixer Capacity Chart

Product	Agitator and Speed	Maximum Bowl Capacity 30 qt.
Bread and Roll Dough -60 % AR	Dough Hook - 1st only	50 lbs.
Heavy Bread Dough -55% AR	Dough Hook - 1st only	40 lbs.
Pizza Dough, Thin -40% AR	Dough Hook - 1st only	25 lbs.
Pizza Dough, Medium -50% AR	Dough Hook - 1st only	32 lbs.
Pizza Dough, Thick -60% AR	Dough Hook - 1st only	50 lbs.
Raised Donut Dough -65% AR	Dough Hook - 1st and 2nd	25 lbs.
Mashed Potatoes	Flat Beater	30 lbs.
Waffle or Hot Cake Batter	Flat Beater	16 qt.
Egg Whites	Wire Whisk	2 qt.
Whipped Cream	Wire Whisk	2 qt.
Cake Batter	Flat Beater	40 lbs.

When mixing dough (pizza, bread or bagels), check your "AR" absorption ratio - water weight divided by flour weight. Above capacities based on 12% flour moisture at 70°F water temperature. If high gluten flour is used, reduce above dough batch size by 10%.

Example: If recipe calls for 5 lbs. of water and 10 lbs. of flour, then $5 \div 10 = 0.50 \times 100 = 50\% \text{AR}$.

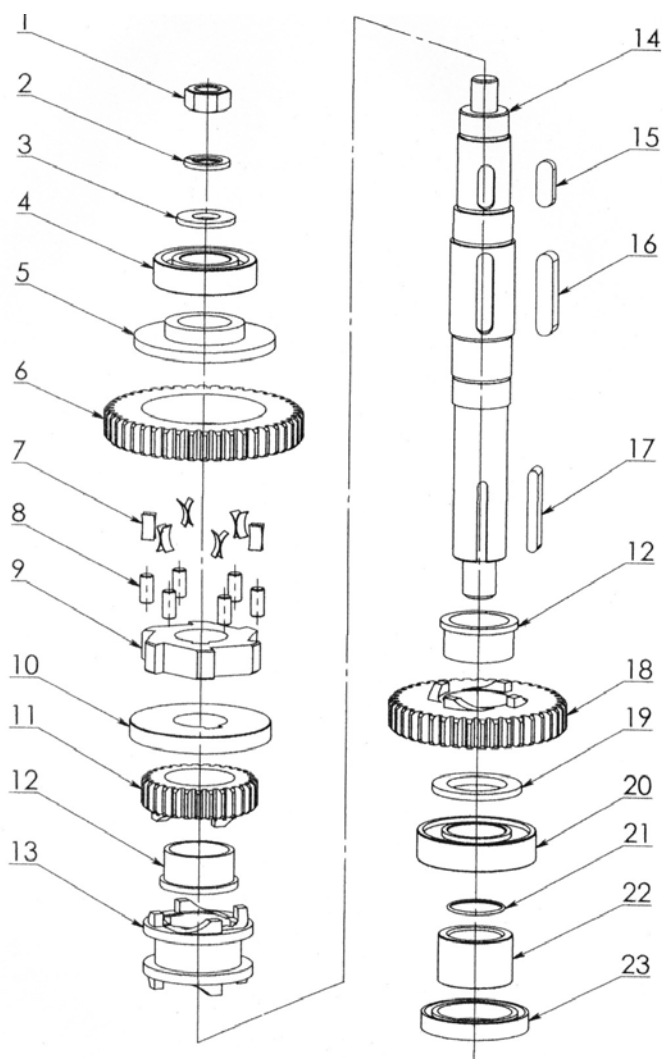
- 2nd Speed should never be used on mixtures with less than 50% AR.
- Do not use attachments on hub while mixing.

When calculating the correct size mixer for your application, here are some helpful weights & measures:

- **8.3 lbs. = 1 gallon of water – 2.08 lbs. = 1 Quart.**

CENTER AXLE

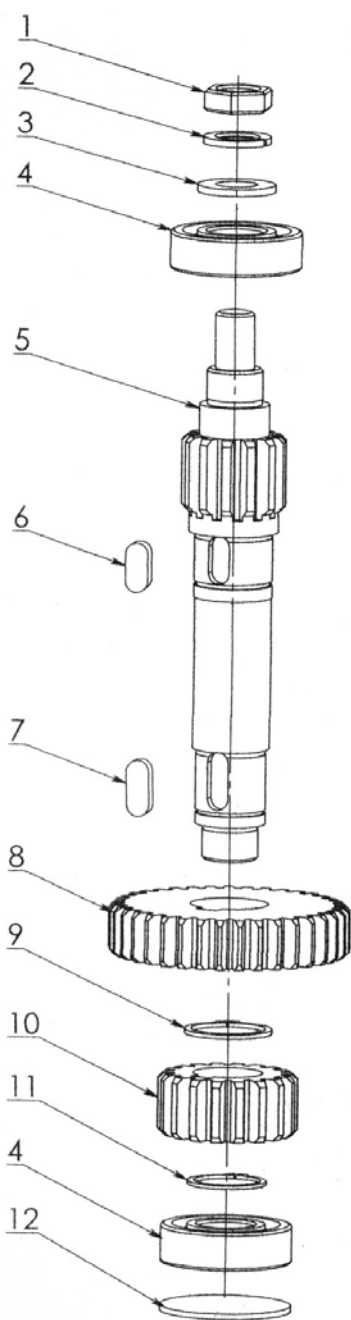
Figure 1



	Description	Qty
1	Nut M16	1
2	Spring gasket 16	1
3	Gasket 16	1
4	Bearing 6206	1
5	Cover	1
6	Gear ring	1
7	Spring	12
8	Roller	6
9	Engager	1
10	Divide ring	1
11	Joint gear	1
12	Bearing ring	1
13	Joint	1
14	Center axle	1
15	Key 10*8*28	1
16	Key 10*8*50	1
17	Key 6*50	1
18	Big joint gear	1
19	Gasket ring	1
20	Bearing 6207	1
21	O ring 31.5*1.8	1
22	Sleeve	1
23	Oil seal 45*65*10	1

GEAR AXLE

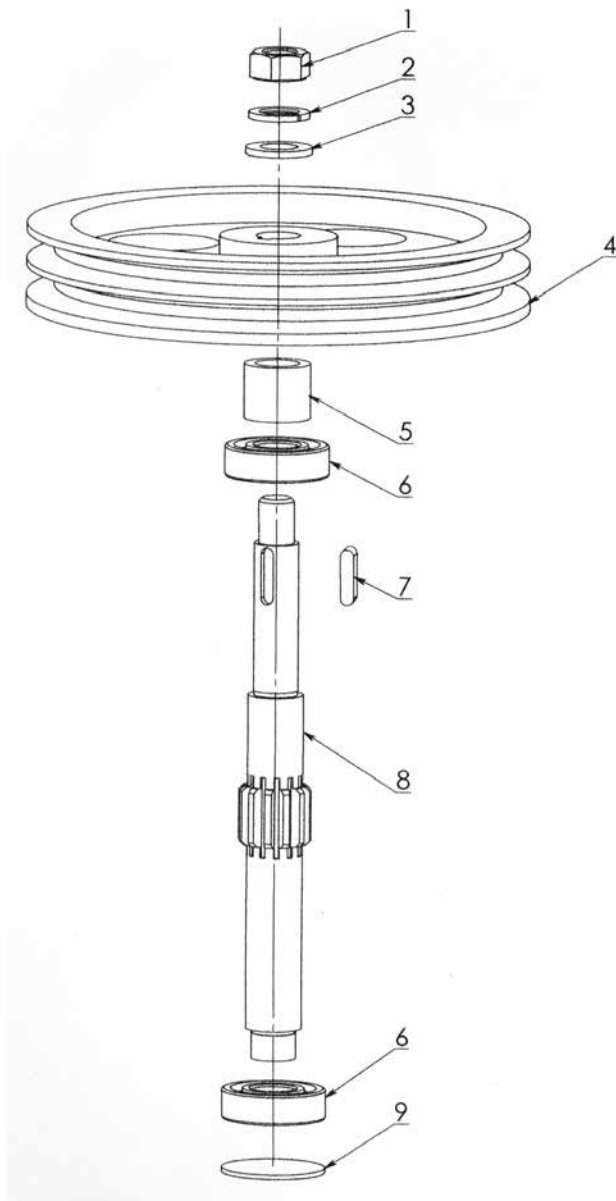
Figure 2



	Description	Qty
1	Nut M14	1
2	Spring gasket 14	1
3	Gasket 14	1
4	Bearing 6204	1
5	Gear axle	1
6	Key 8*7*18	1
7	Key 8*7*20	1
8	High speed gear	1
9	Stop ring 28	1
10	Low speed gear	1
11	Stop ring 25	1
12	Gasket	1

INITIATIVE AXLE

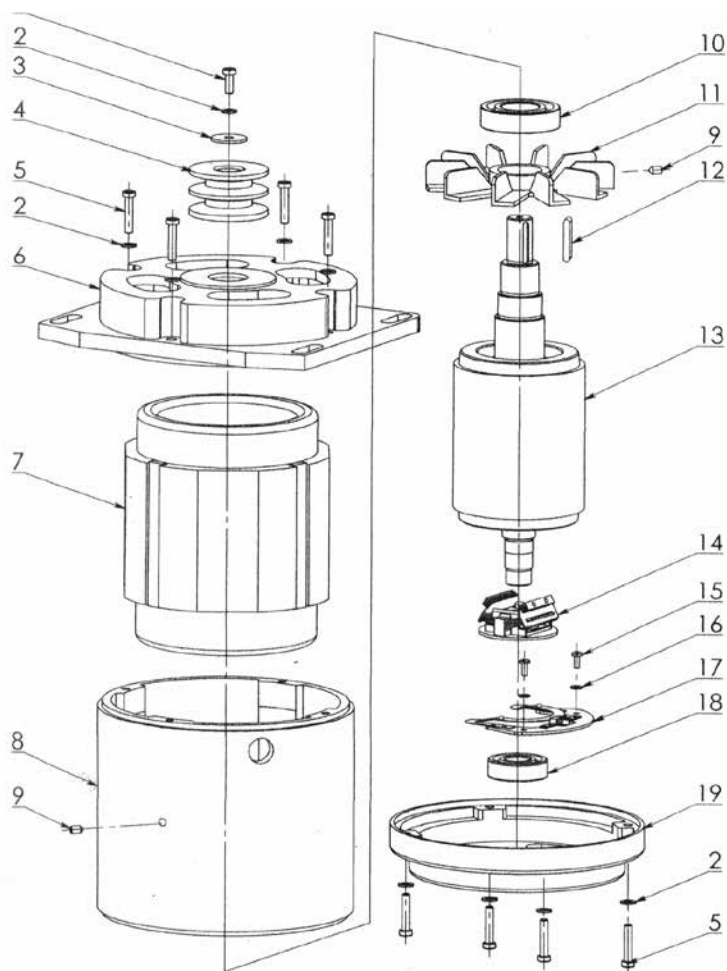
Figure 3



	Description	Qty
1	Nut M16	1
2	Spring gasket 16	1
3	Gasket 16	1
4	Big belt wheel	1
5	Sleeve	1
6	Bearing 6204	1
7	Key 6*24	1
8	Initiative axle	1
9	Gasket	1

MOTOR

Figure 4

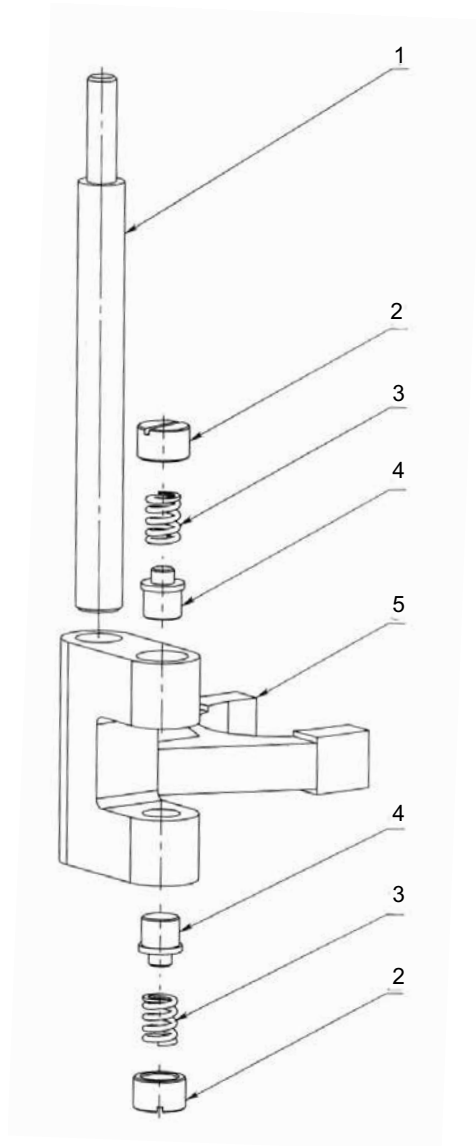


	Description	Qty
1	Screw M6*16	1
2	Spring gasket 16	9
3	Gasket 28*7*2	1
4	Small belt wheel	1
5	Screw M6*30	8
6	Motor above cover	1
7	Motor	1
8	Motor crust	1
9	Screw M6*10	1

	Description	Qty
10	Bearing 6206	1
11	Fan	1
12	Key 5*34	1
13	Rotor	1
14	Switch	1
15	Screw M4*10	2
16	Gasket 7	2
17	Plastic	1
18	Bearing 6204	1
19	Motor below cover	1

FORK

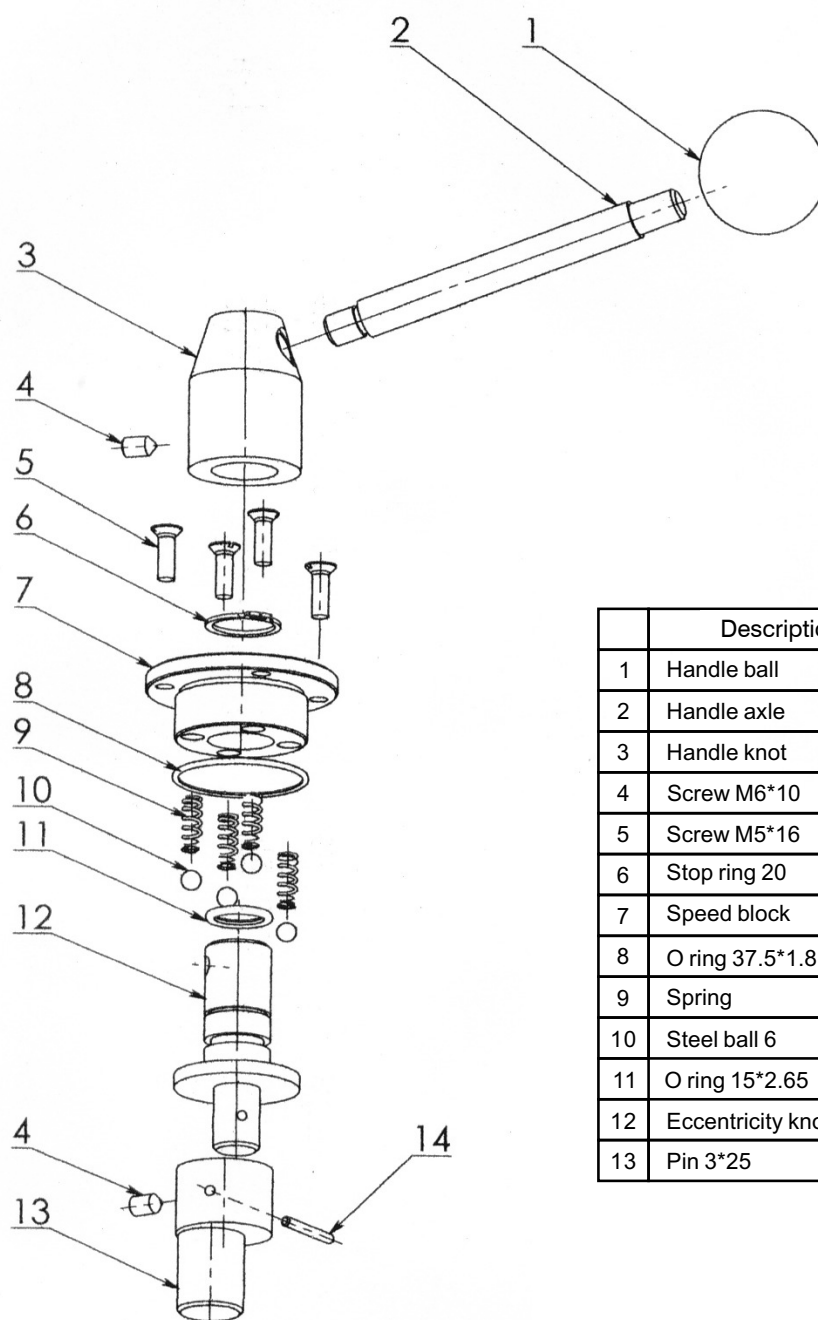
Figure 5



	Description	Qty
1	Fork axle	1
2	Fork nut	2
3	Fork spring	2
4	Fork small axle	2
5	Fork	1

SPEED SHAFT

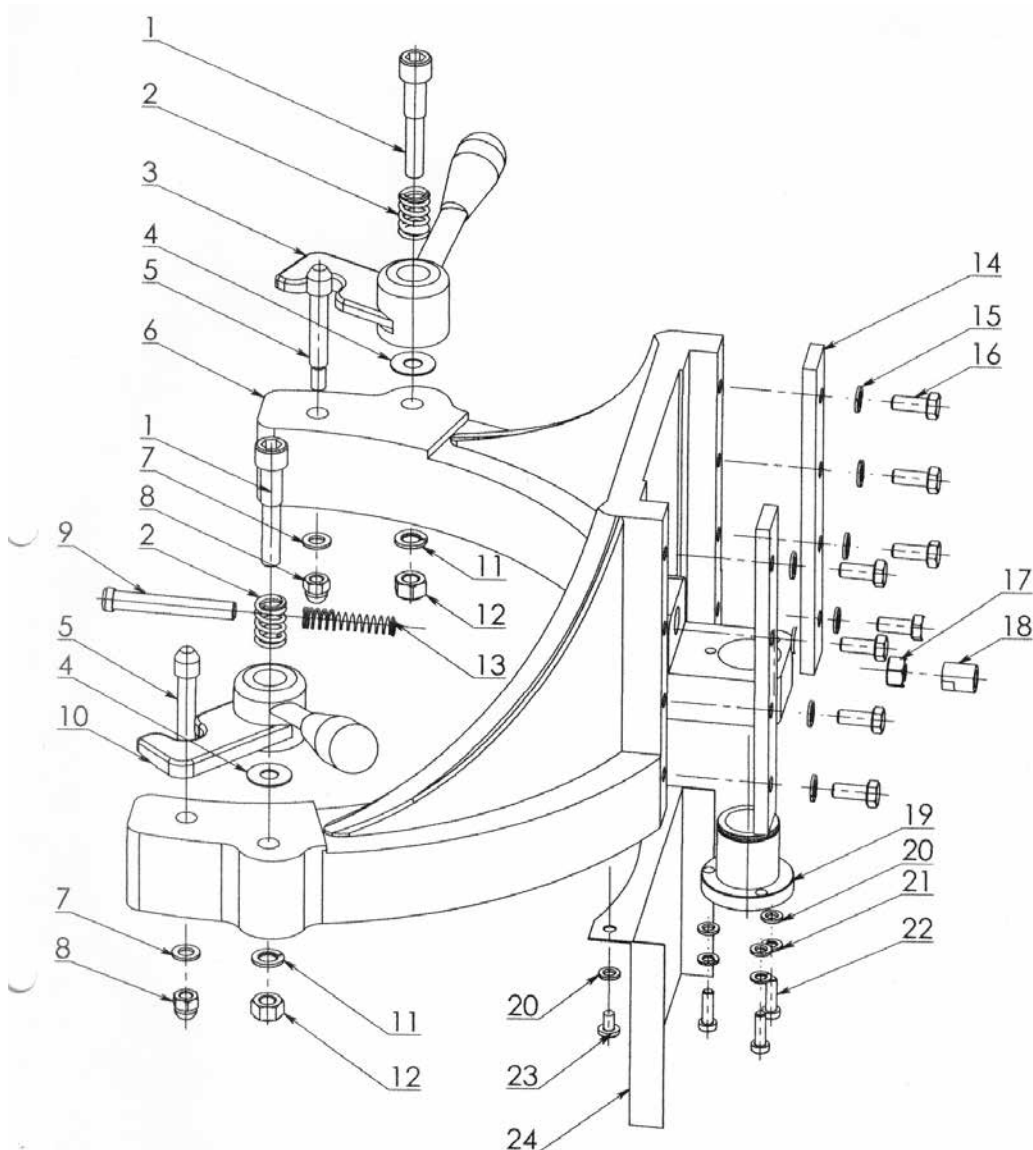
Figure 6



	Description	Qty
1	Handle ball	1
2	Handle axle	1
3	Handle knot	1
4	Screw M6*10	2
5	Screw M5*16	4
6	Stop ring 20	1
7	Speed block	1
8	O ring 37.5*1.8	1
9	Spring	4
10	Steel ball 6	4
11	O ring 15*2.65	1
12	Eccentricity knot	1
13	Pin 3*25	1

BOWL LIFTER UNIT

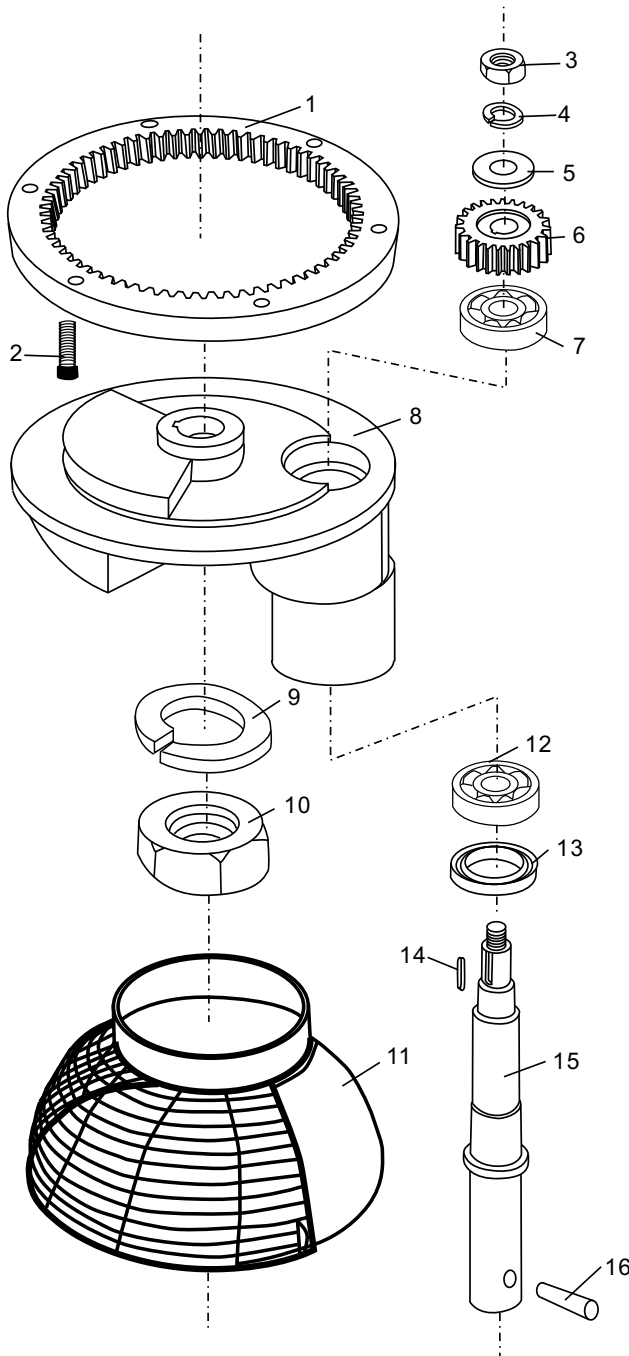
Figure 7



	Description	Qty		Description	Qty		Description	Qty
1	Screw	2	9	Switch mandril	1	17	Nut M10	8
2	Spring	2	10	Handle(right)	1	18	Mandril nut	1
3	Handle(left)	1	11	Spring gasket 10	8	19	Copper nut	1
4	Gasket 25*10*1	2	12	Nut M10	2	20	Gasket 6	4
5	Screw	2	13	Mandril spring	1	21	Spring gasket 6	3
6	Arm	4	14	Press bar	2	22	Screw M6*20	3
7	Gasket 8	1	15	Spring gasket 8	8	23	Screw M6*10	2
8	Nut M8	2	16	Screw M8*20	8	24	Stand board	1

TURNING PLATE AND MIXING AXLE

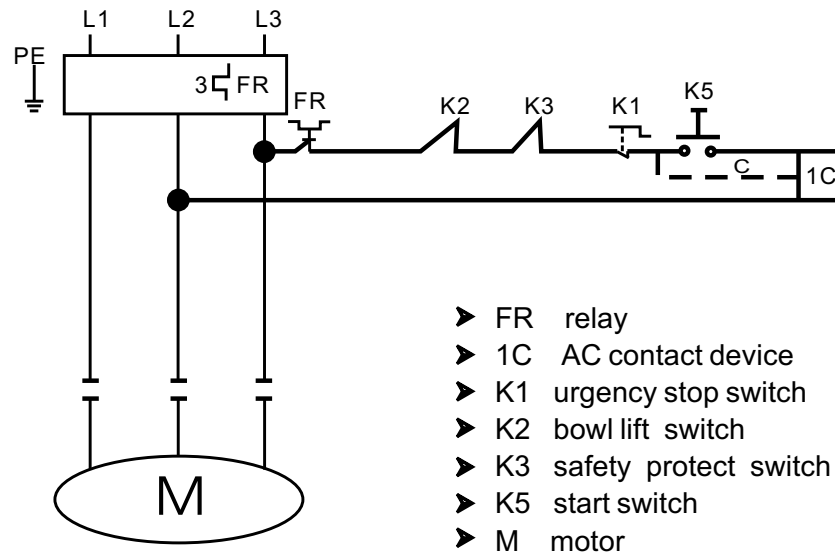
Figure 8






	Description	Qty
1	Inner gear	1
2	Screw	6
3	Nut M14	1
4	Spring gasket 14	1
5	Gasket 14	1
6	Planetary gear	1
7	Bearing 6204	1
8	Turning plate	1
9	Spring gasket	1
10	Nut	1
11	Safe net	1
12	Bearing 6206	1
13	Oil seal 35*56*12	1
14	Key 6*16	1
15	Mixing axle	1
16	Pin 10*37	1

THREE PHASE MOTOR DIAGRAM

Figure 9



SPECIFICATIONS

Type		MX40
Capacity (Qt)		40
Power Supply (V)		220-240
Input Power (W)		1500
Mixing Speed (r.p.m.)		596
		204
		130
Max Flour Capacity (kg)		18
HP		2

Troubleshooting

Trouble	Possible Causes	Solution
The axles can't work when operating the machine	Poor contact of the electrical equipment	Check the Plug
The mixing bowl is out of position	Moving direction is not correct	Change
Leaks oil	Sealing washer is damaged	Change
Difficult to move the bowl up and down	Slideway is rusted	Clean the slideway and lubricate
The motor is overheated and speed is down	The voltage is not enough, or incorrect speed	Check the voltage or use lower speed
Noise and overheating	Poor lubrication	Add or change lubrication
Mixer touches bowl	The mixing device or bowl deformed	Repair or change the bowl or mixing device

Limited Warranty

All equipment, which is sold under Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for one year from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty.

Items not covered under warranty:

Changing Gears on the Mixers while Unit is Running and Overloading as Determined by an Approved Certified Technician.

This warranty does not apply to, and Avantco is not responsible for, any warranty claims made on products sold or used outside of the United States.