



- **B-60 INDUSTRIAL FLOUR MIXER**
- **Read this manual carefully prior to use.**
- **Technology is subject to change without notice.**

The Multi-function Mixer can be used to mix flour and stuffing, beating eggs, etc. The operation of the machine is safe and stable. It has multi speed drive, users can choose speed to meet different mixing requirement and obtain satisfactory results. All its parts touching food are made of stainless steel and up to the state hygienic standard.

**Placement:**

After opening the case, please check the parts according to the as below:

PART	QUANTITY
B-60	1
Hook-shaped beater	1
Cypress-shaped beater	1
Bud-shaped beater	1
Instruction	1

**Choosing a best place for the Mixer:**

1. Please not to put the Mixer at a damp or a place with high temperature.
2. Please put the Mixer on a level place firmly.
3. Keep the Mixer and its surroundings clean.

**Technical parameters:**

Volume Of Mixing Bowl	Mixing Speed	Shaft	Main Power	Rated Input Power	Weight	Overall Dimension(mm)
60L	288/132/82r/m in		380V 50Hz	3000W	238Kg	870*630*122mm

**Operation and maintenance:**

The power supply to the machine should 380V,50Hz, Please check the condition of grounding and whether the mixing shaft is rotating in the same direction as marked. Try running of the machine without load should be taken for a period of time to see whether the machine runs normally: The machine should be stopped before speed change.



## B-60 Industrial Flour Mixer User's Manual

The mixing bowl should be secured on the upper end of the stander by the rock arm when the machine is in operation. For discharge, the machine should be stopped and the mixing bowl moved to the lower end. The disassemble the beater and take out the mixing bowl.

### **Appropriately choose the beater and mixing speeds:**

1. Choose hook-shaped beater and speed I for mixing flour.
2. Choose cypruss-shaped beater and speed I for mixing stuffing and paste.
3. Choose bud-shaped beater and speed II for beating eggs and mixing cream.

Please change the flexible power cable at a maintenance shop appointed by the manufacturer for special tool is necessary for such repair.

### **Maintenance:**

1. Greasing the elevating rail regularly to prevent rust and keep smooth lifting.
2. The transmission box is filled with grease before the machine leaves the factory. It is necessary to add grease in it every other year.
3. Changing the sealing ring upon the discovery of oil leakage.
4. Checking the main power and the centrifugal switch of the single phase motor if the machine can not be started or the motor is overheat.
5. Keeping an eyes on the mixing bowl and beater to see whether they are touching, especially after disassembly and assembly of the mixing bowl supporter by moving the beater with the Hand.
6. Please disassemble and handle the mixing bowl with care for it has a thin wall and is easy to be deformed.
7. Please timely clean the mixing bowl after it is filled with a corrosive material.

**Warning: Never wash the machine by flushing!**