

# SPIRAL MIXER – OPERATION MANUAL

## 1. Technical Data

Model	H-20	H-30	H-40	H-50	H-60
Bowl Capacity (L)	20	34	45	54	64
Voltage	220–240V / 50Hz				
Power (kW)	1.5	1.5	3	3	3
Max. Quantity (kg)	8	12.5	16	20	25
Mixing Speed (r/min)	150 / 200				
Bowl Speed (r/min)	15 / 20				
Weight (kg)	90	100	115	125	130
Dimensions (mm)	730×390×900	750×435×900	800×480×970	850×510×970	850×510×970

## 2. Materials

Component	Material
Bowl	Stainless Steel (201)
Dough Hook	Stainless Steel (304)
Safety Guard	Chrome-Plated Iron
Body	Painted Iron
Legs	Rubber

## 3. Installation and Power Connection

- 1 Remove all packaging and place the machine on a stable, level surface. Spiral mixers do not normally require fixed installation.
- 2 Ensure the power supply matches the rated voltage of the machine. The machine must be connected through a suitable circuit protection device.
- 3 The yellow/green wire must be properly connected to earth (ground). The terminal at the rear of the machine is the equipotential grounding point.

## 4. Operation

- 1 Before use, ensure the power supply matches the machine rating, the machine is stable, and proper grounding is in place.
- 2 Check that the bowl and mixing components are securely fitted.
- 3 Switch on the power and test the machine with an empty bowl. Ensure the rotation direction matches the arrow marking. If incorrect, the wiring must be adjusted by a qualified person.
- 4 Add ingredients to the bowl before starting the mixing process: place flour into the bowl, add water or other ingredients, start mixing at low speed, and after a short time switch to high speed if required.
- 5 Always switch off the machine before removing dough.

## Important Operating Note

- Do not introduce hands, tools, or additional ingredients into the bowl while the machine is running.

## 5. Maintenance and Cleaning

- 1 Always disconnect the power before cleaning.
- 2 Keep the machine clean. Do not use water jets or hoses to clean the machine.
- 3 Regularly check belt tension and chain condition.
- 4 Apply suitable lubricant where required.

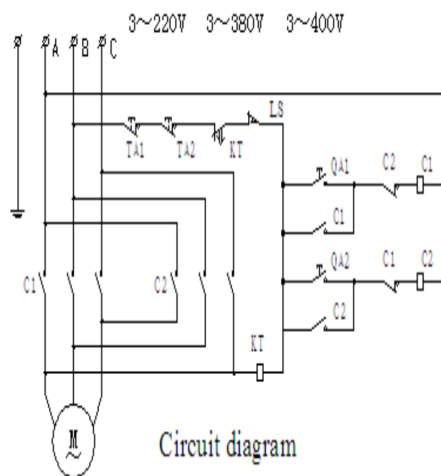
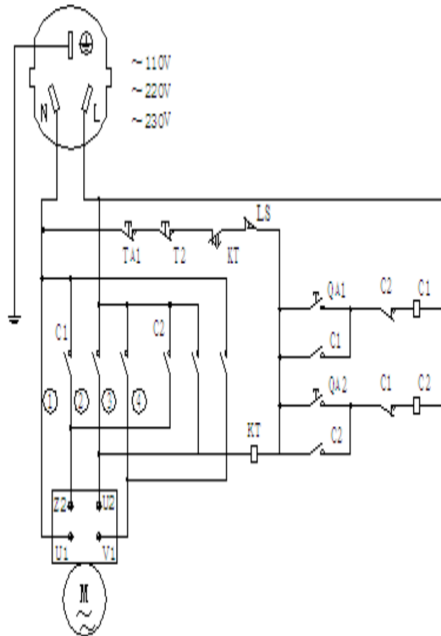
## 6. Troubleshooting

Problem	Cause	Solution
Machine does not start	Power supply issue	Check electrical connection
Shaft vibration	Loose fixing nut	Tighten the nut
Motor overheating	Low voltage / overload / loose belt	Check supply / reduce load / tighten belt
Mixer touches bowl	Deformation or misalignment	Adjust or replace parts

## 7. Safety Instructions

- 1 Never put hands, tools, or objects into the bowl while the machine is running.
- 2 Do not overload the machine.
- 3 Do not touch moving parts such as belts or chains.
- 4 Do not operate continuously for excessive periods.
- 5 Keep children away from the machine.
- 6 Always disconnect power before maintenance or repair.

## 8. Electrical Circuit Diagram



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Code	Name	Code	Name
Q-A	Start butting	C	A.C.contactor
TA	Stop butting	M	Motor
KT	Timer	LS	Limit switch