

FOOD MIXER

Food mixer B, the latest achievement, can be used for flour-mixing, powder-mixing and liquid-mixing. Customers can choose suitable speed and agitator from multi-speeds and multi-agitators for a satisfying effect.

And it can work smoothly and reliably and the materials food touched are stainless steel and aluminum alloy with special surface treatment in conformity with the state hygienic standard.

B is applicable to not only hotels, restaurants, some food factories but medicine production and chemical industries for its satisfying appearance, convenience for operation and high efficiency.

TECHNICAL PARAMETER

MODEL	B80F
VOLTAGE	380V/50HZ
POWER RATE	4kw
CAPACITY	80dm ³
ROTATING SPEED of AXLE I	74r/min
ROTATING SPEED of AXLE II	141r/min
ROTATING SPEED of AXLE III	277r/min
LIMIT WEIGHT	16kg/time
OVERALL DIMENSION (length*width*height)	950*750*1560mm
TOTAL WEIGHT	365kg

USE AND REPAIR

1. The voltage of power supply should accord with the machine's voltage, and the wire must be connected firmly.
2. Don't install the agitator for the first try, and the machine parts can be damaged if the rotating direction is not the same as the requirement.
3. Check if the rotating direction is the same as the mark.
4. Stop work first if you want to have a speed change (pull gear change hand lever to the shift or rotate the axle with hands.)
5. The agitator vat must be lifted to the top and then elevating mechanism can work, and the agitator must be dropped to the foot for a change.
6. Remove the front cover board then add the lubrication oil (as a rule, the original oil can last about half a year.)
7. Add some oil on the elevating rail for keeping flexible rise and fall.
8. Mix flour only with low speed.
9. Don't put your hands in the charging basket while it is working.
10. Our company keeps a right for the technical innovation of the machine.

ATTENTION: CUT OFF THE POWER WHILE CLEANING AND KEEPING IT IN GOOD REPAIR!