

# **USER MANUAL**

**Table Top Tilt-head  
Planetary Mixers: B-5**

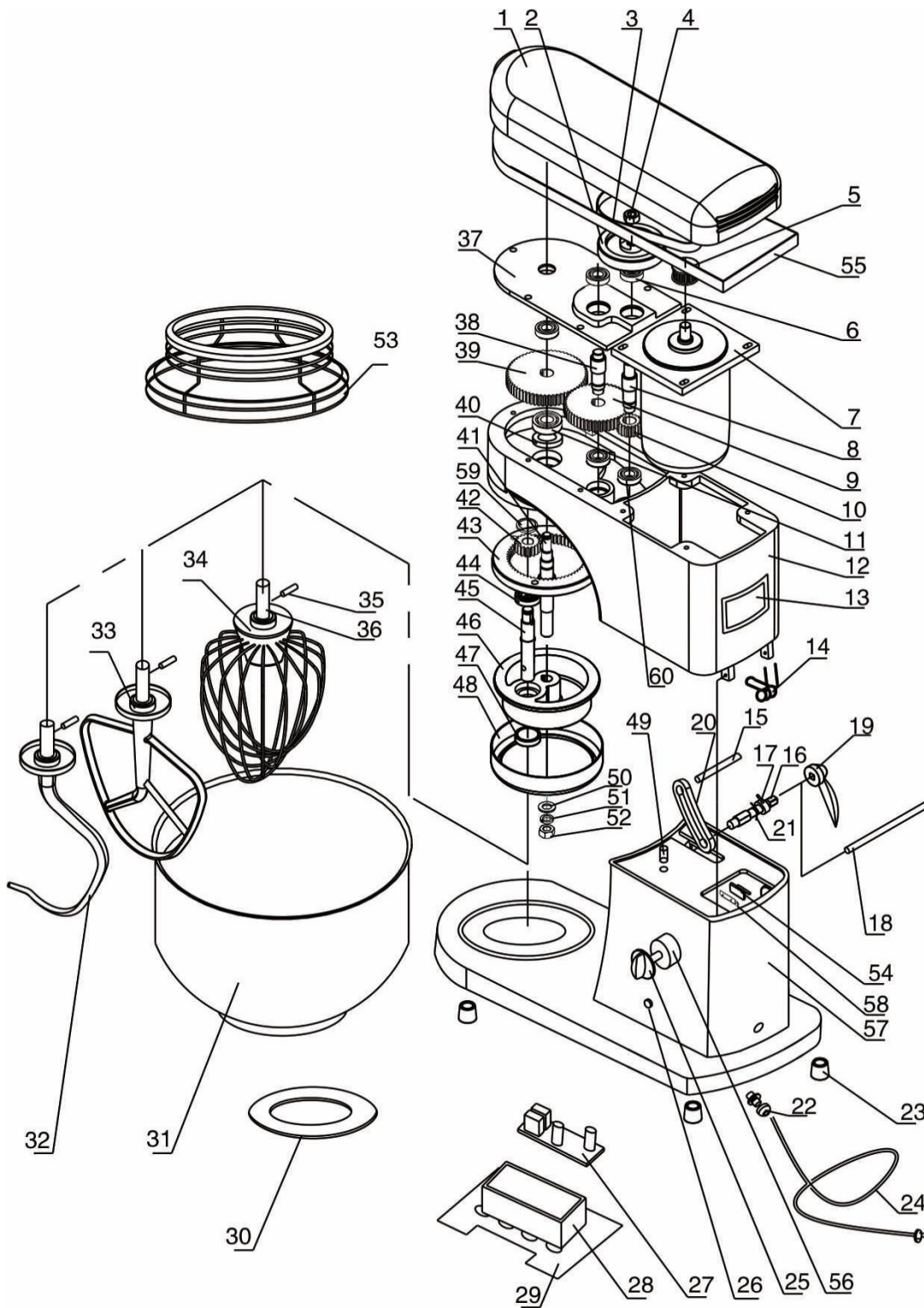
# **Tilt Head Food Mixer**

## **B-5**

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# I. Machine Illustration Diagram :



Drawing 1

## II. Parts List:

Items	Karma No	Description	Remark
1	CS10002-01	Top Cover	
2	CS10002-02	Large Belt Wheel	
3	120XL037	Belt	Outside Buy
4	GB6170-80-M8(Left)	Nut	Outside Buy
5	CS10002-03	Small Belt Wheel	
6	CS10002-04	Bearing I	Outside Buy
7	CS10002-05	Motor	Outside Buy
8	CS10002-06	Axle of Belt Wheel	
9	CS10002-07	Transfer Gear	
10	CS10002-08	Driving Gear	
11	CS10002-09	Bearing II	Outside Buy
12	CS10002-10	Body	
13	CS10002-11	Name Plate	
14	CS10002-12	Mechanical Spring I	
15	CS10002-13	Axle Pin II	
16	CS10002-14	Support Axle	
17	CS10002-15	Locating Sleeve	
18	CS10002-16	Axle Pin I	
19	CS10002-17	Handle	
20	CS10002-18	Support Plane	
21	CS10002-19	Mechanical Spring II	
22	M16X $\phi$ 10X30	Electric Cable Plug	Outside Buy
23	CS10002-20	Adjusting Screw	
24	GRTK5023.5-1997	Electric Wire	3 X0.75mm2L-1850mm
25	CS10002-21	Button	
26	CS10002-22	Switch Indicator Light	
27	CS10002-23	Circuit Plate	
28	CS10002-24	Electronic Box	
29	CS10002-25	Seatn Uplate	

30	CS10002-26	Rubber Mat	4
31	CS10002-27	Mixing Bowl	
32	CS10002-28	Hook Shape Mixing Agitator	
33	CS10002-29	Racket Shape Mixing Agitator	
34	CS10002-30	Netted Shape Mixing Agitator	
35	CS10002-31	Pin	
36	CS10002-32	Connecting Axle	
37	CS10002-33	Root Plane	
38	CS10002-34	Middle Axle	
39	CS10002-35	Large Gear	
40	12X25X10HG/T2811	Seal I	Outside Buy
41	CS10002-36	Center Axle	
42	CS10002-37	Planet Gear	
43	CS10002-38	Inner Gear	
44	GB278 – 80101	Bearing	
45	CS10002-39	Mixing Axle	
46	CS10002-40	Main Axle Cover	
47	20X25X7HG/72811	Seal II	Outside Buy
48	CS10002-41	Adoming Cover	
49	CS10002-42	Orientation Pin	
50	GB95-85- $\phi$ 8	Cushion	Outside Buy
51	CS10002-43	Spring Cushion	Outside Buy
52	CS10002-44	Nut	Outside Buy
53	CS10002-45	Protection Net	
54	CS10002-46	Micro Switch	
55	CS10002-47	Decorative Stickers	
56	CS10002-48	Speed Adjusting Button	
57	CS10002-49	Base Plane	
58	CS10002-58	Switch base	

59	CS10002-59	washer	
60	CS10002-60	Bearing III	Outside Buy
Indication: Have no explain the spare part's quantity in annotations fence equal to one			

### III. Function Features

As the mixer has used infinitely variable speed and planetary gear technologies, so it has a large speed range. Easily operated. It can mixing dough, dumpling stuffing, circumrotates eggs and cream mixing. It is very good for using in west food kitchen, breadroom, bar, restaurant and home.

### IV. Assembly

- 4.1 It is better putting the mixer on horizontal & stable plane, The best height of the plane is between 650mm-750mm. Please left 150mm-space distance at front and rear, Left300mm at left and right.
- 4.2 The power must use a separating electronic socket with fuse device protection. Rated voltage is 220V and Frequency is 50Hz.
- 4.3 The electronic socket will have ground connection.
- 4.4 It is necessary to invite electricians to connect it to power.

### V. Operation

Operating parts is in Drawing #2

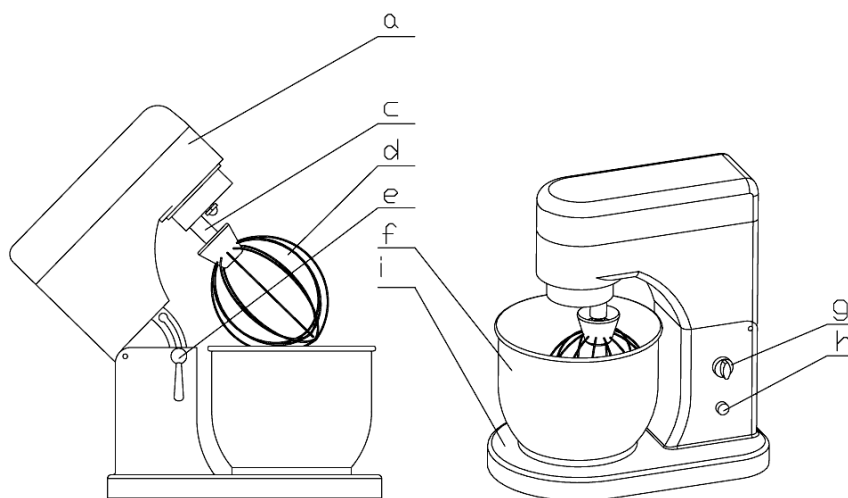
#### 5.1 Assemble and Disassemble

Shutting off the machine; turning by clockwise direction the handle to horizontal position by left hand. The head of machine will rise and angle automatically. Then release the handle, rising the head "A" to 45°, the head will be locked and the handle will leap back to vertical position.

Along a key of the mixer axle, insert the mixing agitator "D" to a hole in axle of mixer "C" lightly, turning left to "stop point" to assemble the mixing agitator. Reverse the process to disassembly the mixing agitator.

Rotating the handle to horizontal by left head, the head will fall down; push the head down to lock. It is a working position. The handle will leap back to horizontal position.

The state of mixer head raising (Drawing 2)



**Drawing 2**

- |                       |           |                   |
|-----------------------|-----------|-------------------|
| a. Head of mixer      |           | c. Axle of mixing |
| d. Agitator of mixing | e. Handle | f. Bowl of mixing |
| g. Speed adjusting    | H. Switch | I. Base plane     |

## 5.2 Making Choice a suitable mixing agitator

There are three kinds of shape of mixing agitator to choice.

5.2.1 Hook shape mixing agitator(No.30) is for sticking and large things, such as dough, etc.

5.2.2 Plane shape mixing agitator(No.31)is for bulking things, such as meat dumpling stuffing, etc.

5.2.3 Net shape mixing agitator(No.32) is for unstuck or just a little stockless things. such as eggs and creams.

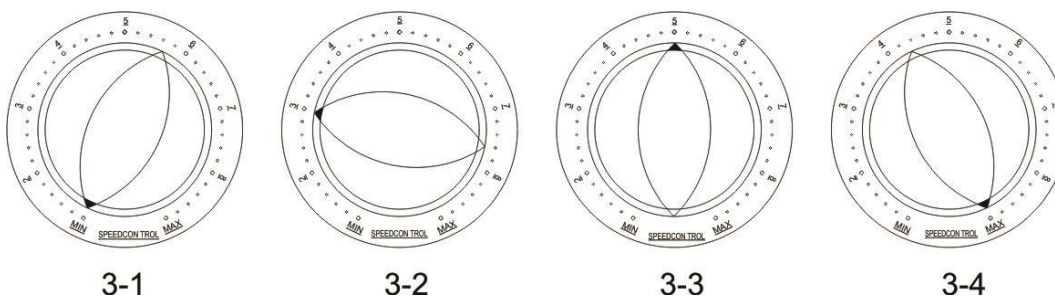
Note: Don't select the mixing agitator wantonly. Otherwise the machine will not be working,even will be broken. Please according to the viscosity of mixing thing to make a choice

## 5.3 How to assembly and disassembly the Bowl.

Shutting off the machine, raising the head of the mixer "A". Hold tight stainless steel body with your two hands, follow the hour hand revolve to halt point, It should be fix.

Reversing the process to disassemble the bowl. Doing the step 5.1

again, pushing the head down to lock and Handle “e” will be at vertical position.



Drawing 3

#### 5.4 The speed adjusting

Setting the speed button to “0” position (Drawing3-1), connection the electronic power, indicator light will be on. Starting the machine and clockwise direction turn the button to adjust the speed according to property of mixing thing and the mixing agitator. The speed will be increase while the button turn from left go right. When the arrow indicate to top-left(drawing3-2), the mixer is low speed, it is good for dough.

When the arrow indicate to top of middle (drawing3-3), that the mixer is middle speed, it is good for meat dumpling stuffing

When the arrow indicate to top right (drawing3-4), the mixer is high speed, it is good for eggs.

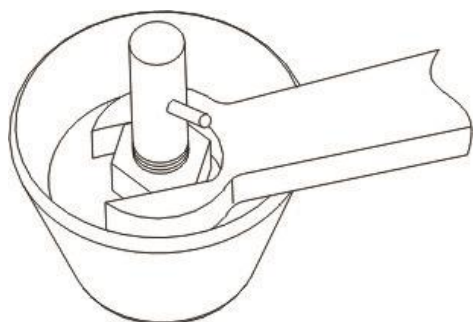
This mixer is infinitely variable speed, user can choice best speed for your job.

Rotary direction:(from shaft out):The rotary diection of main shaft cover (Item45) is clockwise(Red arrow ), and rotary direction of mix shaft (Item44) is anticlockwise.

Note: Don't against the speed choice law above. Otherwise the machine working efficiency will be reduced. Sometimes even broken. Don't operating the machine over 10 Minute each time. The max. Flour weight to mix doesn't be over 500G When Mix flour the limit gear is just gear1. Other's can be used gear 2. Limited.

#### 5.5 How to adjust the height of mixing agitator

Sometimes, the interval between bottom of mixing agitator to the bowl is too close and sometimes it is too big, adjusting the height of mixing agitator is necessary. Detail is bellowing (drawing4)



**Drawing 4**

- a. Shutting off power first.
- b. Using a wrench to release the nut of mixing agitator.
- c. Adjust the interval.
- d. Tighten up the nut.

- 5.6 Each job is finished, please return back the speed button to “O” position, then turning off the machine, cutting off the power.

## VI. Safety Caution

- 6.1 Remove the machine, cutting the power first. When disassemble the mixing agitator, mixing bowl machine must be turn off .
- 6.2 Don't using your wet fingers to operate the machine.
- 6.3 Don't water the machine, don't put it in water.
- 6.4 If any parts are broken or it is under unnormal condition must stop the machine, waiting to fix by technician.
- 6.5 Don't put fingers in bowl, while it is working.
- 6.6 Under age persons please keep away from the machine.
- 6.7 When it is working or the head is raising, the handle "e" must be at vertical position.
- 6.8 When the head is rising, don't put any fingers on link parts between head and stand of machine for injury.
- 6.9 There is a ground point (Mark  $\perp$ ) in a back of stands, please keep them in original position after each maintenance.

## VII. Maintenance:

- 7.1 It is food machine, so all parts that have contact with food has to be removed and wash every day after working. Don't use cleaning pharmaceutical that may injury persons.
- 7.2 Don't turn on if there is nothing is bowl.
- 7.3 When mixing agitator beat bowl, stop working immediately, and correct the space or change the agitator or bowl if necessary.

7.4 Please contact with supplier for technicians to maintain the machine.

## VIII. Trouble and Solution:

<b>Trouble</b>	<b>Reason</b>	<b>Solution</b>
Turn on, but don't working.	<ol style="list-style-type: none"> <li>1. No power</li> <li>2. The speed button is not on "O" position</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the power plug and socket.</li> <li>2. Turns the button to "O" then start the machine.</li> </ol>
Temperature of motor is increase & speed is decrease.	<ol style="list-style-type: none"> <li>1. Voltage is too lower.</li> <li>2. Load is too large.</li> <li>3. Mixing head is not suitable.</li> <li>4. Belt is wear out.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the electron Voltage.</li> <li>2. Reduce quantity of mixing (table2)</li> <li>3. Choice suitable agitator.</li> <li>4. Change a new belt.</li> </ol>
Suddenly stop while working	<ol style="list-style-type: none"> <li>1. Load is too large.</li> <li>2. Voltage undulate too large.</li> <li>3. Fuse is broken.</li> <li>4. Continue working time is too long.</li> </ol>	<ol style="list-style-type: none"> <li>1. Reduce quantity of mixing (table2).</li> <li>2. Check the voltage.</li> <li>3. Change a new fuse.</li> <li>4. Waiting a few minutes then restart again.</li> </ol>
Speed button is our or order.	<ol style="list-style-type: none"> <li>1. The speed button is loose.</li> <li>2. The button is broken after long time work.</li> </ol>	<ol style="list-style-type: none"> <li>1. Tighten up the screw of speed button.</li> <li>2. Make a Call for maintenance.</li> </ol>
Mixing head beat the barrel	The head position is correct	According to the item5.5 to adjust

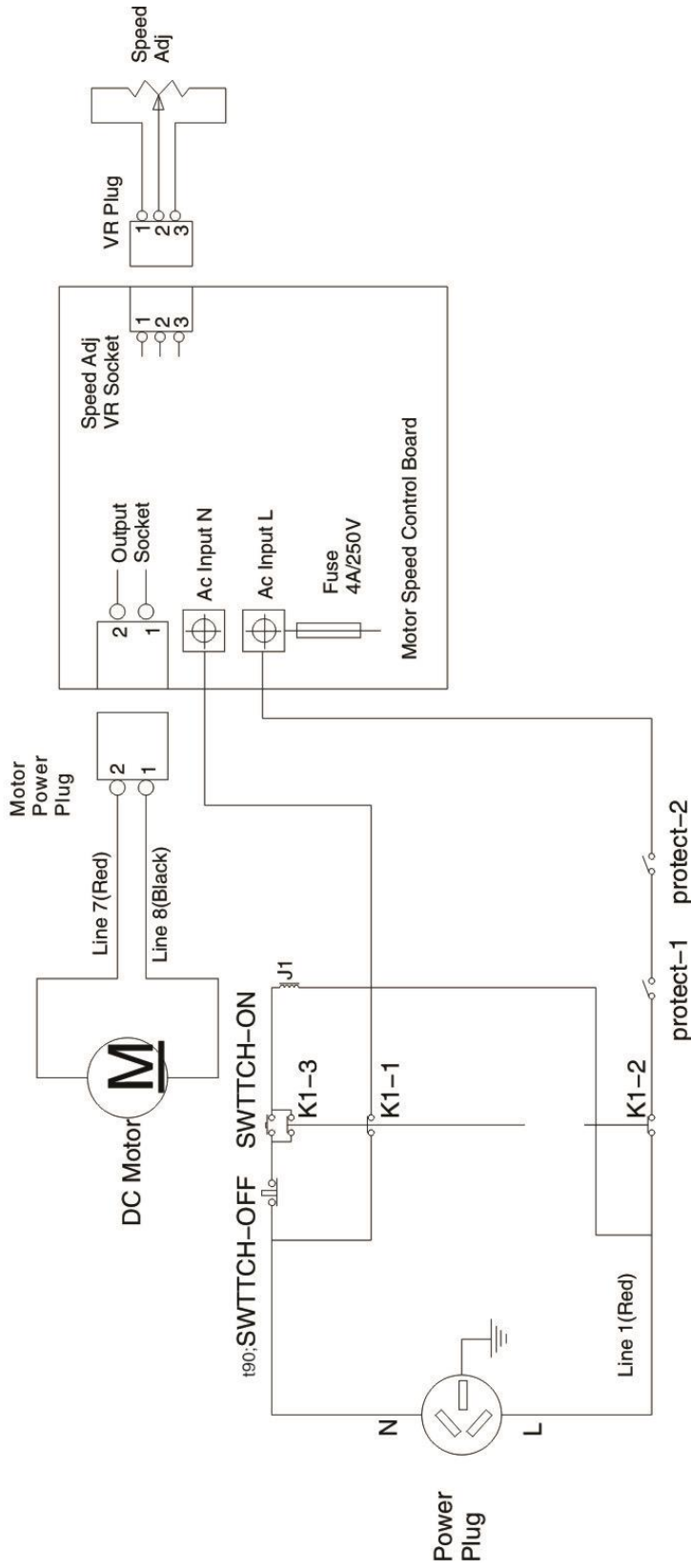
Note: Please changes the carbon brush of electronic motor when it stops working for a long time.

## IX. Technical Specification:

<b>Description</b>	<b>Unit</b>	<b>Parameter</b>
Volume of mixing barrel	L	5
Speed of mixing mandrel	r/min	Revolution:40-260 Rotation:131-852
Rated voltage	V	220/230/240/110~
Rated frequency	Hz	50/60
Input power	W	300
Electronic current	A	2.5
Max. eggs weight	G	500
Max. dough mixing	G	500 (Dry flour)
Working environment		Indoor
Net weight	Kg	12.2
Dimension	mm	350×230×400

# X. Electronic Drawing:

## Electronic Drawing



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