



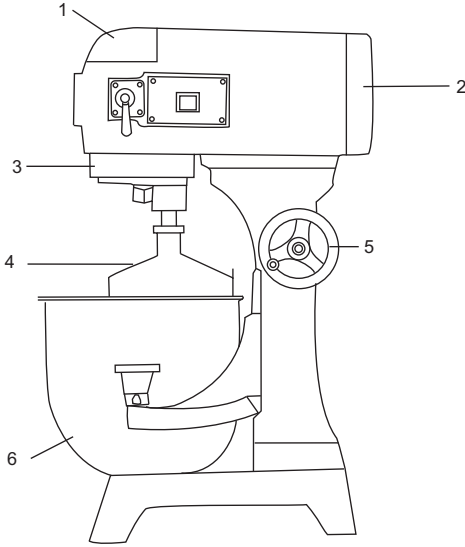
USER MANUAL

Planetary Mixers: PM-20

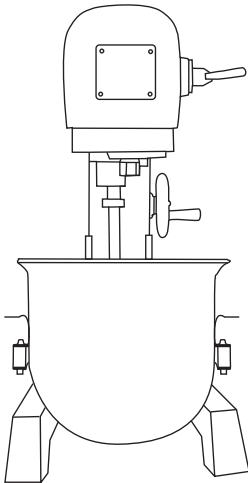
CE



PARTS CATALOG OVERVIEW



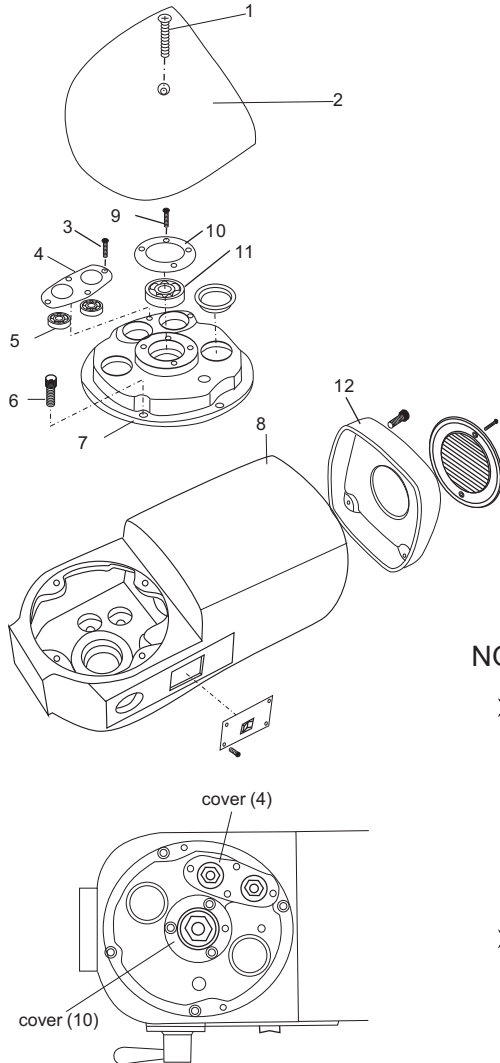
Item	Description
1	cover
2	rear cover
3	ring
4	Mixing device
5	french
6	bowl



NOTES:

- The no using pipe line sprays to wash the mixer.
- Wet hand in no using contact switch with power supply plug.
- While maintaining the mixer, must pull out first the power supply plug, and from profession the personnel maintains.

Figure 1 TRANSMISSION CASE

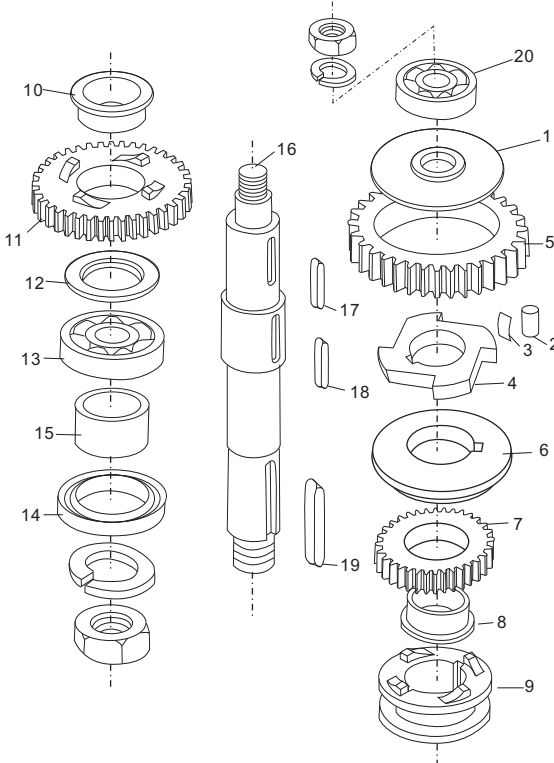


Item	Description	Qty
1	screw M6*45	1
2	cover	1
3	screw M5*8	4
4	cover	1
5	bearing 6201	2
6	screw M6*25	4
7	end cover	1
8	body	1
9	screw M5*8	3
10	cover	1
11	bearing 6003	1
12	rear cover	1

NOTES:

- Machine at a factory hour have added to note the superior quality lubricates the grease, usually the circumstance bottom can use for several years, but machine is after maintaining, must replace the lubrication grease.
- Fill with the lubrication grease empress, please the cover the tight noting the oil bore cover.

Figure 2 AXLE



Item	Description	Qty
1	baffle	1
2	roller $\varnothing 8 \times 16$	4
3	spring	8
4	engager	1
5	gear ring	1
6	dividing ring	1
7	joint gear	1
8	bearing ring	1
9	joint	1
10	bearing ring	1
11	joint gear I	1
12	ring	1
13	bearing 6205	1
14	oil seal Pd30*45*10	1
15	sleeve	1
16	axle	1
17	key 6*14	1
18	key 5*35	2
19	key 6*30	1
20	bearing 6003	1

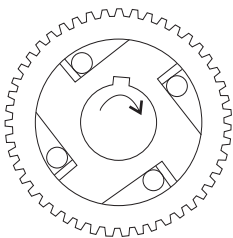


FIGURE 2-1

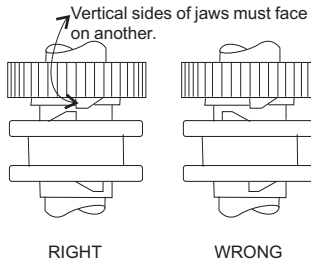
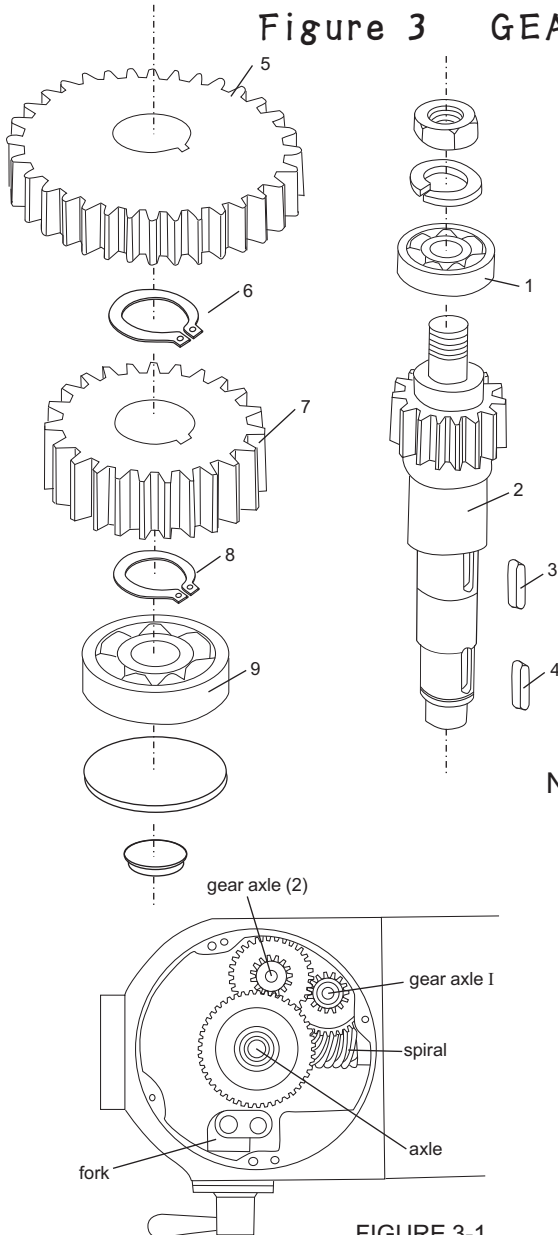


FIGURE 2-2

NOTES:

- Be sure to install correct position (see Figure 2-1) and lubricate all of the pins in the sleeve drive when reassembling.
- Joint (9) must always be raised and lowered smoothly. Be sure joint sleeve as shown in Figure 2-2.
- Check oil seal (14), if serious oil leaks from drip cup.

Figure 3 GEAR AXLE



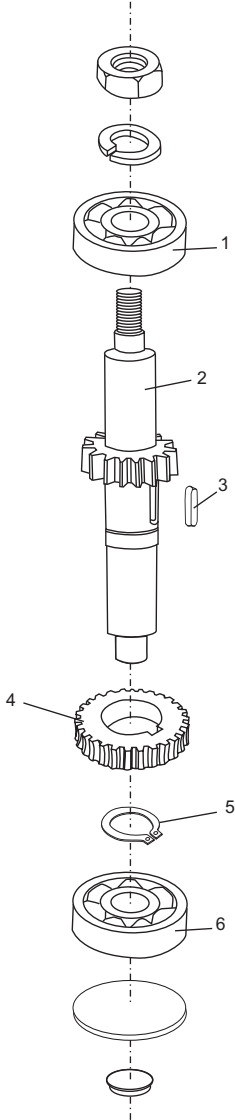
Item	Description	Qty
1	bearing 6201	1
2	gear axle	1
3	key 5*11	1
4	key 5*11	1
5	gear	1
6	stop ring	1
7	gear	1
8	stop ring	1
9	bearing 6201	1

NOTES:

- At the center in the shaft unit. To the above is the gear shaft and gear shaft I.
- C-type stop ring has to be fixed when reassembling.
- Be sure that the keys are inserted for each gear.

FIGURE 3.1

Figure 4 GEAR AXLE I

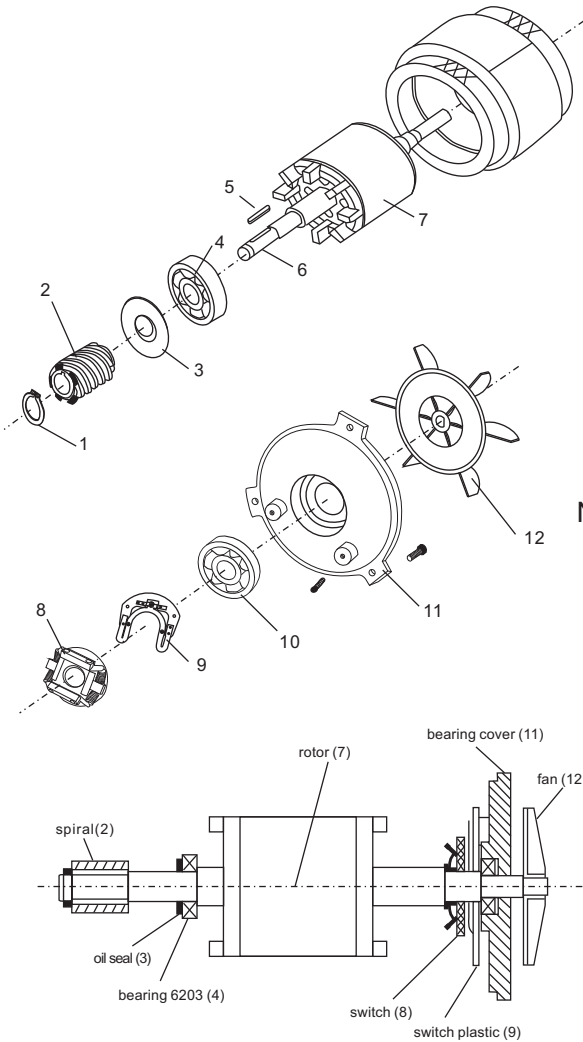


Item	Description	Qty
1	bearing 6201	1
2	gear axle	1
3	key 5*14	1
4	gear	1
5	stop ring	1
6	bearing 6201	1

NOTES:

- C-type stop ring(5) has to be fixed when reassembling.

Figure 5 MOTOR UNIT



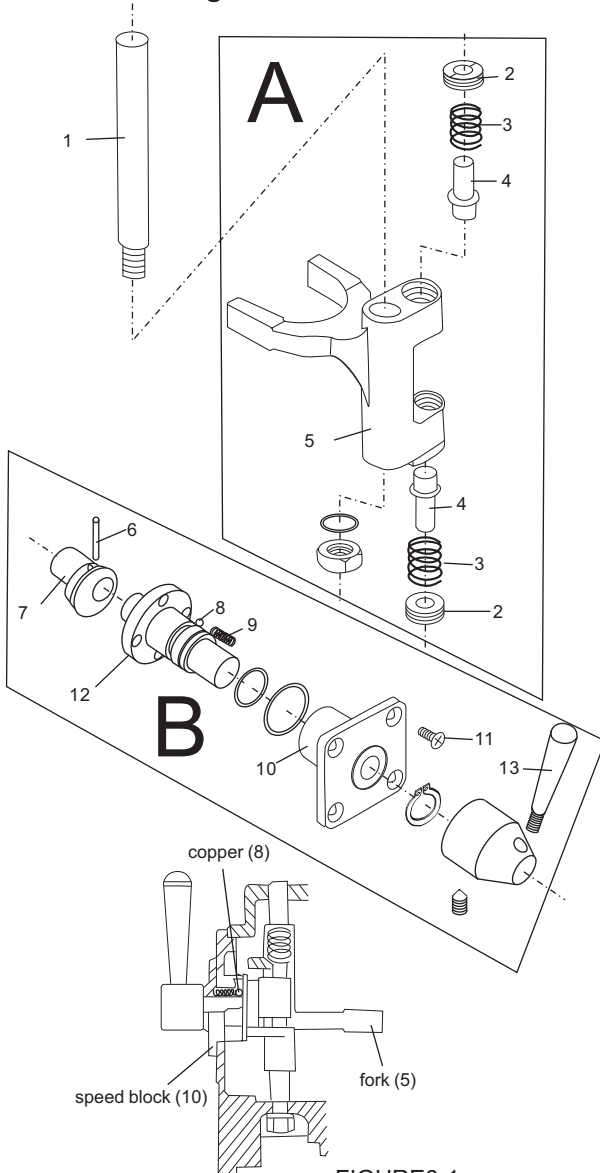
Item	Description	Qty
1	stop ring	1
2	spiral	1
3	oil seal	1
4	bearing 6203	1
5	key 4*22	1
6	axle	1
7	rotor	1
8	switch	1
9	switch plastic	1
10	bearing 6203	1
11	bearing cover	1
12	fan	1

NOTES:

- If the motor does not work, first verify the power source and connection. Next, check for damaged or faulty wiring or connections inside the mixer. A nonworking motor may be the result of inappropriate voltage, broken wires, a defective capacitor, or a defective centrifugal governor. Motor damage may also be caused by bowl overload during mixing.
- Motor set includes motor axle(6), rotor(7) and stator.
- Figure 5-1 is component system diagrams of motor.

FIGURE 5-1

Figure6 FORK AND SPEED SHAFT



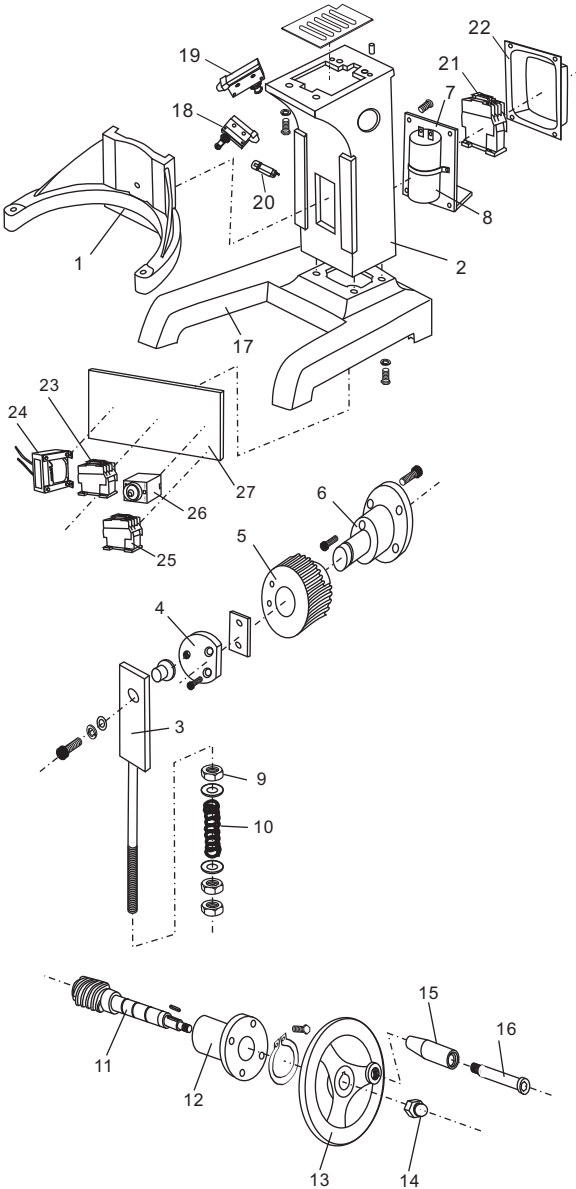
Item	Description	Qty	
1	axle	1	
A	2	nut	1
	3	spring	1
	4	shaft	1
	5	fork	1
B	6	pin 3*20	1
	7	eccentricity knot	1
	8	steel ball	3
	9	speed spring	3
	10	speed block	1
	11	screw M5*10	1
	12	shaft	1
	13	handle	1

NOTES:

- The speed selector / shifting mechanism is designed for simplicity and reliability. It features three mixing speeds.
- Speed selection is made by aligning the pointer of the shifter handle with the proper number on the shift selector. Stop the mixer before making any speed changes.
- Apply sealant to the shift selector assembly, and install it.

FIGURE6-1

Figure 7 MACHINE SEAT, STAND AND HANDWHEEL TYPEBOWL LIFTER UNIT



Item	Description	Qty
1	arm	1
2	stand	1
3	slide	1
4	plate	1
5	gear	1
6	support seat	1
7	capacitor board	1
8	capacitor 200uF	1
9	nut M10	3
10	spring	1
11	spiral	1
12	french support	1
13	handwheel	1
14	nut M10	1
15	handle	1
16	handle screw	1
17	machine seat	1
18	safety covering switch	1
19	fluctuate safety switch	1
20	overload protection switch	1
21	AC contact device	1
22	AC contact device box	1
23	AC contact device	1
24	reactor	1
25	AC contact device	1
26	timer relay	1
27	board	1

Figure 8 HANDGRIP TYPE BOWL LIFTER UNIT

Item	Description	Qty
1	lifting bar	1
2	cottor pin 3*30	1
3	nut M10	3
4	flat washer	2
5	compression spring	1
6	little knot	1
7	lifting handle bracket	1
8	flat washer	1
9	flange knot	1
10	screw M6*25	1
11	key 5*20	1
12	bowl lift handle	1

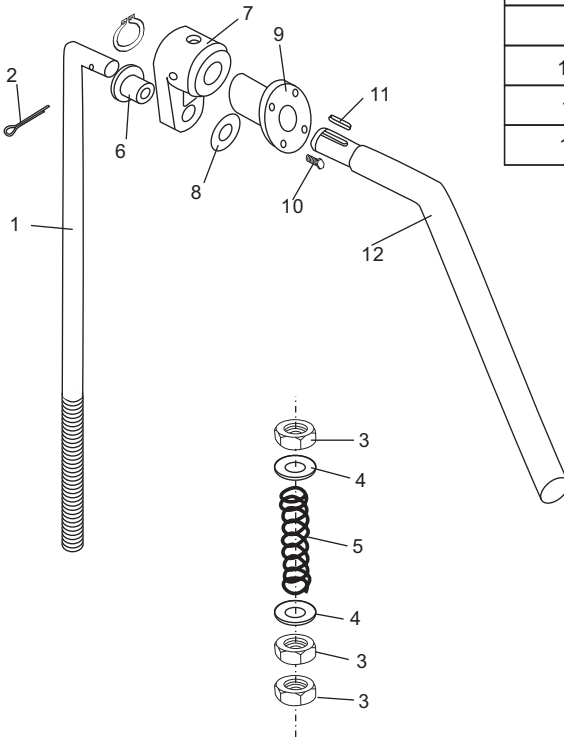
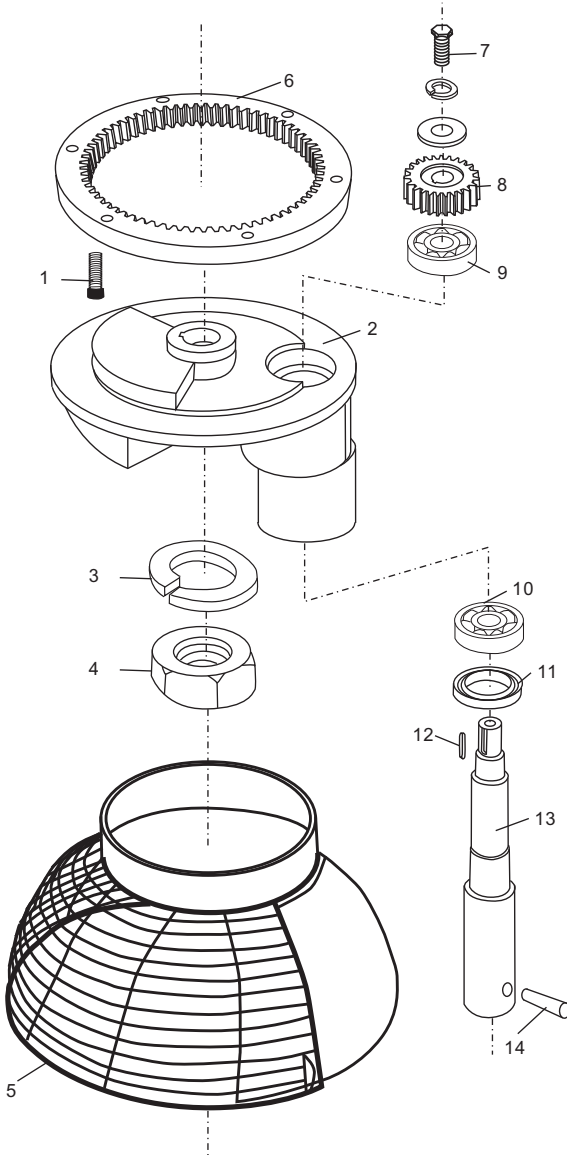
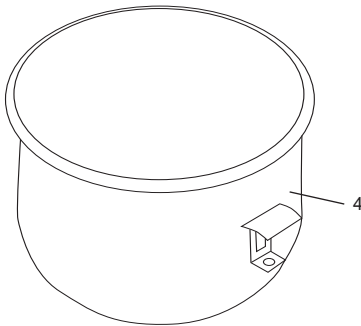
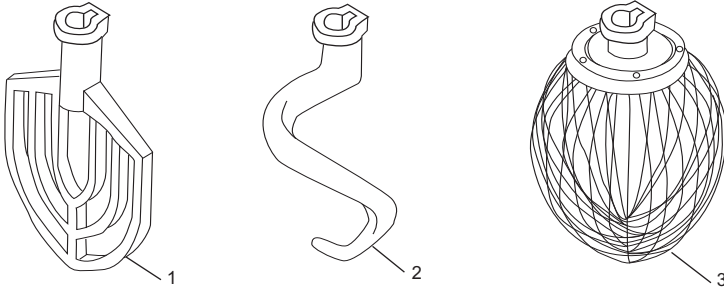


Figure 9 TURNING PLATE AND MIXING AXLE



Item	Description	Qty
1	screw M6*25	6
2	turning plate	1
3	ring	1
4	nut M20*1.5	1
5	safety net	1
6	inner gear	1
7	screw M8*15	1
8	plantaty gear	1
9	bearing 6203	1
10	bearing 6204	1
11	oil seal Pd25*50*10	1
12	key 5*18	1
13	Mixing axle	1
14	Pin	1

Figure 10 STANDARD ACCESSORIES


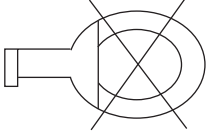
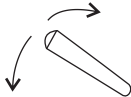

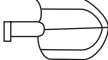



Item	Description	Qty
1	Mixing device I	1
2	Mixing device II	1
3	Mixing device III	1
4	bowl	1

NOTES:

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

OPERATION INSTRUCTION

 <p>220V 230V</p>	<p>➤ Before using, please check power supply if it match your machine and be sure ground wire is eliable.</p>	
	<p>➤ Before testing, please take mixing device off first, in order to avoid damage machine which is match moving direction. It's necessary to change the three-phase machine if the moving direction is not match with arrow.</p>	
<p>OFF</p>	<p>➤ For changing the speed: Please stop machine first before change speed in order to aviod damage gear box.</p>	
	<p>➤ Mixing: according to the different mixing-material. Choose the different mixing devices and speed.</p>	
<p>A</p>		<p>➤ A: Be suitable for mix and stir butter, eggs, and work with in high speed, working time is less than 15 minutes.</p>
<p>B</p>		<p>➤ B. Be suitable for mix and stir stuffing and raw material, and work in middle speed, working time is less than 20 minutes.</p>
<p>C</p>		<p>➤ C: middle position is suitable for mixing dough, working time is less than 30 minutes. Flour water quantity is 40%-50%.</p>

WARNING AND SPECIAL ATTENTION

WARNING

- 1 DON'T USE WATER PIPE TO WASH THE MIXER DIRECTLY;
- 2 PLEASE PULL OFF THE PLUG BEFORE MAINTAINING, AND MAKE IT MAINTAINED BY PROFESSIONALS;
- 3 DON'T TOUCH THE SWITCHES AND PLUG WITH WET HAND;
- 4 IF BROKEN, PLEASE STOP USING AT ONCE
- 5 THERE IS A GROUNDED NUT (SIGNED " \perp ") IN THE MACHINE, PLEASE RECOVER IT TO ORIGIN CONDITION, DON'T CANCEL THE GROUNDED LINE;
- 6 DON'T PUT HANDS INTO THE BOWL OR TOUCH THE MIXING DEVICES WHEN WORKING;
- 7 DON'T ALLOW THE MINOR CLOSE TO THE MACHINE;
- 8 THE MACHINE SHOULD BE FIXED ON THE DRY WOODEN SPLINT AND WORK IN SAFE AREA;
- 9 IF THE ELECTRICAL WIRE IS BROKEN, PLEASE CHANGE IT BY PROFESSIONALS.

SPECIAL ATTENTION

- 1 BEFORE USING , PLEASE CLEAN THE BOWL AND THE MIXING DEVICES CAREFULLY, AND THEN INSTALL THE BOWL ONTO THE MACHINE CORRECTLY AND TIGHTLY;
- 2 WHEN CHOOSING MIXING DEVICES, PLEASE REFER TO THE OPERATION MANUAL TO CHOOSE THE CORRECT SPEED, OR IT WILL DESTROY THE INSIDE SPARE PARTS AND SHORTEN THE USING LIFE OF THE MACHINE;
- 3 AFTER USING, PLEASE POWER OFF THE MACHINE, AND PUT THE BOWL AND DEVICES IN THE SAFE AND CLEAN PLACE AFTER CLEANING;
- 4 KEEP ENVIRONMENT AROUND THE MACHINE DRY、HEALTH AND SAFE.






In order to keep safety, when using Mixing device I/II/III , Please pay attention to insert their grooves which are from the handles into the spiral axle pin separately. Furthermore, rising the bowl to the highest position, so that the edge of the bowl is higher than Mixing device I/II/III working position.

TROUBLE SHOOTING AND SPECIFICATION

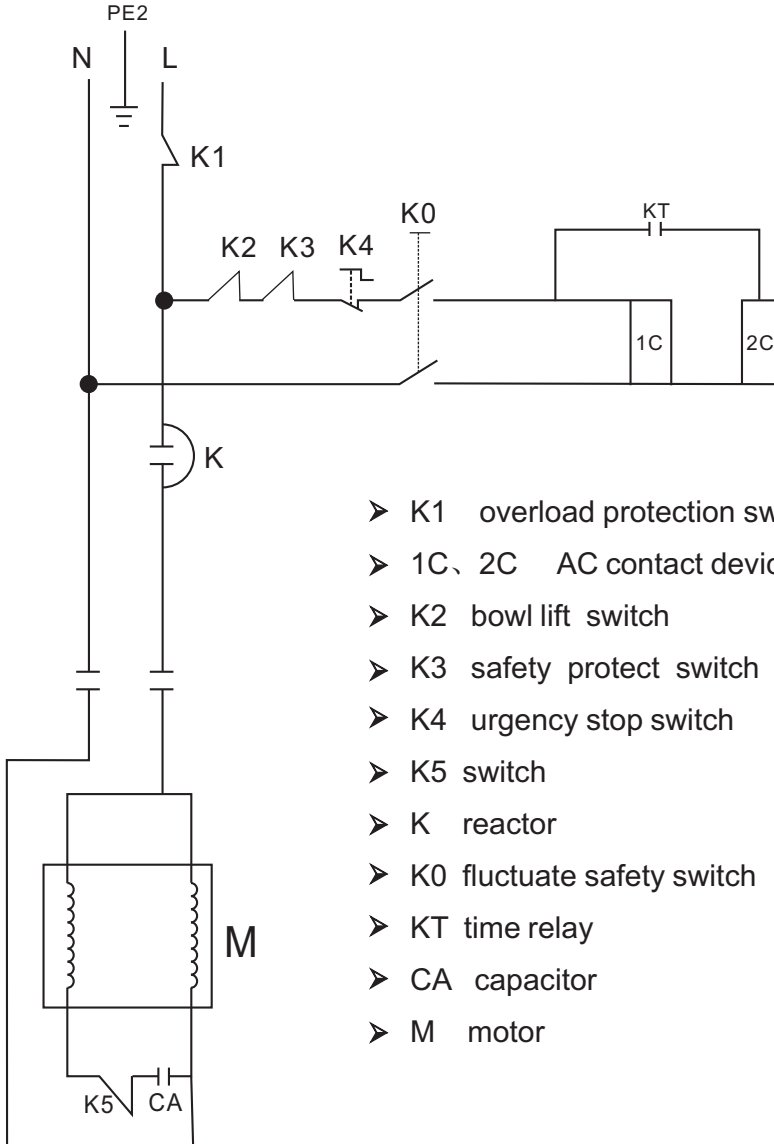
TROUBLE SHOOTING

Trouble	Possible Causes	Re-cover
The axle can't work when operate the machine.	Poor contact of the electrical equipment.	Check the plug.
The mixing bowl out of position.	Moving direction is not correct.	
Leak oil.	Sealing washer is damaged.	Change.
Defficult to move the bowl up and down.	Slideway is rusted.	Clean the slideway and lubrication.
The motor is overheat and speed down.	The voltage is not enough, or incorrect speed.	Check the voltage or use lower speed.
Noise and over heat.	Poor lubrication.	Add or change lubrication.
Mixer touch the bowl.	The mixing device or bowl deformed.	Repair or change the bowl or mixing device.

SPECIFICATION

Type		B20GA
Mixer (L)		20
Power Supply (V)		220-240~
Input Power (W)		1100
Mixing Speed (r.p.m)		462
		317
		197
Maxflour Capacity(kg)		5

ELECTRIC DIAGRAM



- K1 overload protection switch
- 1C、2C AC contact device
- K2 bowl lift switch
- K3 safety protect switch
- K4 urgency stop switch
- K5 switch
- K reactor
- K0 fluctuate safety switch
- KT time relay
- CA capacitor
- M motor

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