BUTLER®

USER MANUAL

Planetary Mixers:
PM-60

Marketed globally by:

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Breakdown and settlement

Trouble	Probable cause	Remedy
The machine can't run after switch on.	It is not good to touch electric.	Check the electric circuit.
Oil leakage.	The sealing round damages.	Change the damaged one.
The raising handle is too heavy	Orbit is erosion	Clean the damaged one.
	The up and down pole, cone gear and hand wheel axle are dry.	Put the lube.
The temperature of motor increases too high and the speed decreases.	Not enough voltage.	Check the voltage.
	Charge is too heavy.	Decrease burden.
	Working speed is too fast or it is not suitable for choosing agitator.	Choose a suitable position and agitator.
Choose a suitable position and agitator.	The lube is not good.	Put in or change the lube.
Agitator touches the sides	Agitator or bowl change the shape.	Correct or change the distortion agitator or material barrel.

Maintenance and protection

ATTENTION

1. When the machine is running, put hands and other things into the barrel are prohibited.
2. When the machine has worked for a long time, you must cool it down and restart the machine.
3. It is not adaptable to run the machine for a long time continuously, make sure the machine can be used better and longer.
4. Pulling the gear and belt by hands is prohibited in order not to injure.
5. Clean the bowl and agitator or after use in order to keep health.
6. The up and down orbit are added a little lube.
7. Hand wheel axle shall put a glass of lube at a regular time.
8. All axletrees and gears have put into excellent lube. Usually, these spare parts can be used for half a year, and if you need to take apart them and put the lube, you can take apart the box cover and adding lube hole of cover of shift box.
9. Take apart the ventilation cover, and put some certain lube to cone gear .
10. Check the belt loose or tight.

Warning

1. Clean and spray the mixer by water pine is prohibited.
2. If you maintain the mixer, you must cut off the power source and ask the professional electricians to fix it.
3. Touching the electrical switch and power source by wet hand is prohibited.
4. When there are some damages in the machine, stop using it.
5. There is a equal potential connecting the ground in the mixer. When the machine needs to be repaired and be smooth to repair finally, you can not take off the ground wire.
6. Teenagers cannot be close to the mixer.
7. The mixer must fix on the dry wooden splint and there is safety-working zone in it.

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 positlon, so that the edge of the bowl is higher than Mixing device I/II/III working position.

MIXER USER MANUAL

Introduction

The PM-60 food mixer is the new product of B series of Universal food mixer. It can mix, grind the flour and liquid food. The design is with belt and gear transmission. The mixer makes good use of planet principle, so the agitator runs in the material barrel just like the planet and it can mix food smoothly and fully. The machine runs with several speeds and many types of agitators steadily and firmly, the customers can satisfy with it according to different requirements. All spare parts of touching food are stainless steel or dealt with special operation, and they can measure up the national healthful standard.

This machine has good shape, and is operated simply. Safety, healthful and high efficiency, it is suitable for hotels, restaurants, food processing factories and food canteens. It also can be used for the medical and chemical raw material factories.

You use and maintain the mixer correctly, it can give you the satisfied effect for a long time.

Machine dimension

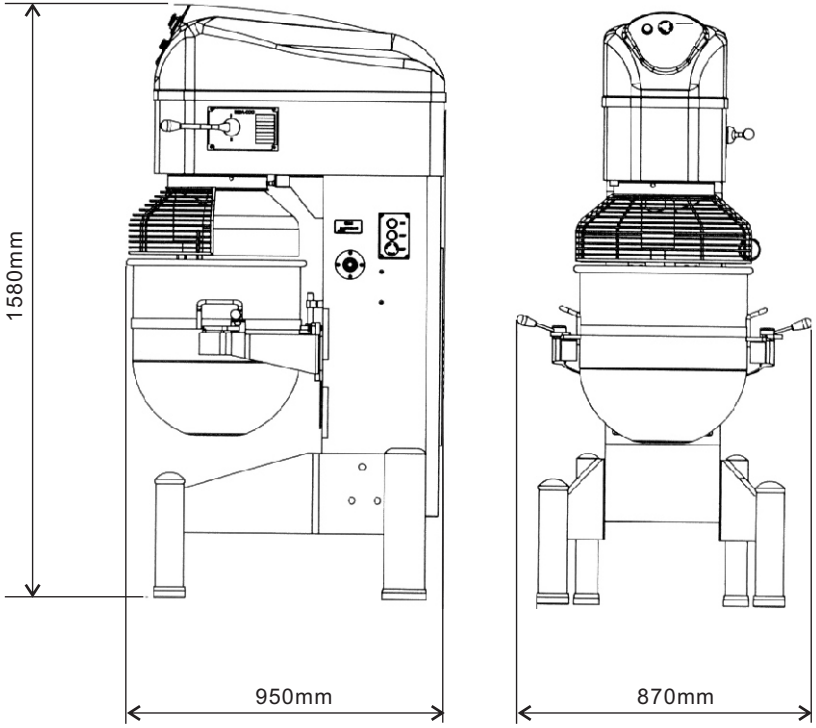
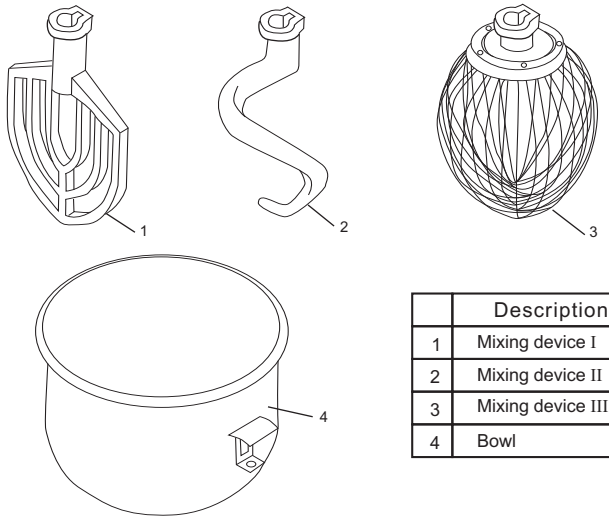


Figure 11 standard accessories and electric giagram



	Description	Qty
1	Mixing device I	1
2	Mixing device II	1
3	Mixing device III	1
4	Bowl	1

3 Phase Electric diagram

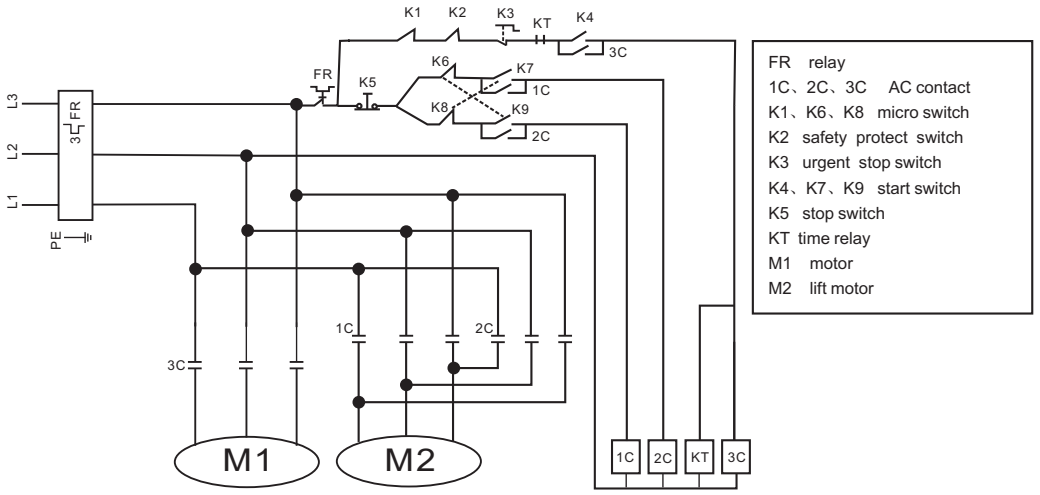
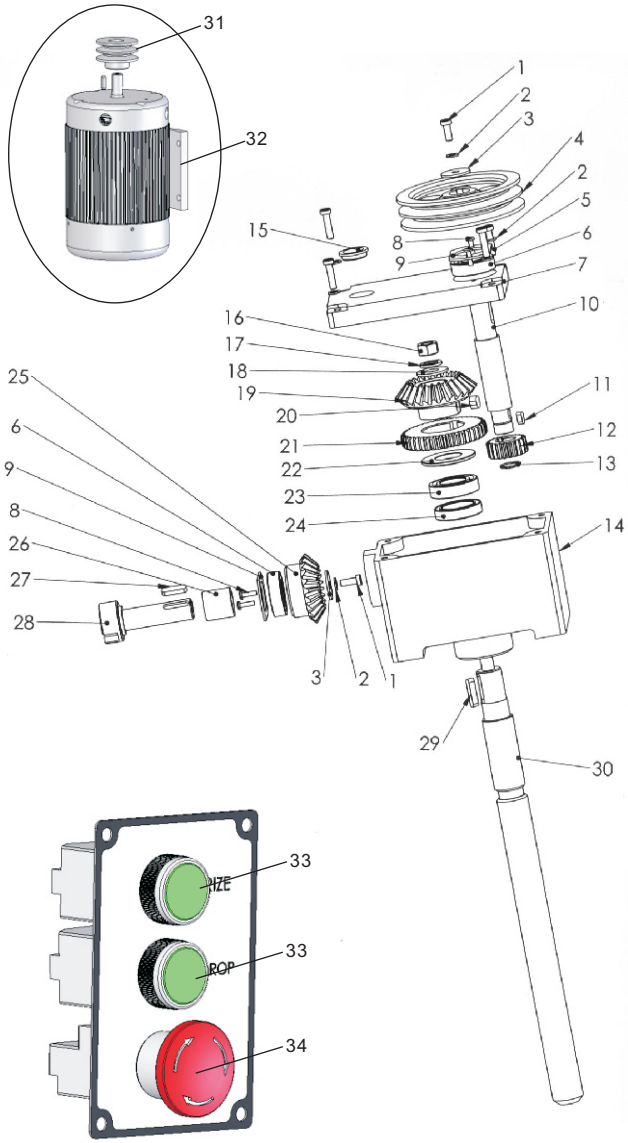


Figure 10 Electromotion type bowl lifter unit



	Description	Qty
1	Screw M6*16	2
2	Spring gasket 6	4
3	Gasket	2
4	Lift big belt wheel	1
5	Screw M6*25	2
6	Bearing 6004	2
7	Lift gear box cover	4
8	Screw M4*14	2
9	Bearing cover	2
10	Lift motor transmission axle	1
11	Key 5*12	1
12	Lift small gear	1
13	Stop ring 18	1
14	Lift gear box	1
15	Oil cover	1
16	Nut M12	1
17	Spring gasket 12	1
18	Gasket	1
19	Lift big taper gear	1
20	Key 8*12	1
21	Lift big gear	1
22	Gear gasket	1
23	Bearing 6005	1
24	Oil seal 30*45*10	1
25	Lift small taper gear	1
26	Ring	1
27	Key 6*25	1
28	Lift wheel axle	1
29	Key 6*28	1
30	Lift thread bar	1
31	Lift motor belt wheel	1
32	Lift motor	1
33	Switch	2
34	Urgent switch	1

technical data

Type		PM-60
Capacitor（L）		60
Power Supply（V）		380-415~
Input Power（W）		2300
Mixing Speed （r.p.m）		458
		221
		114
Max. flour Capacity(kg)		25

Installation

- The machine must be put in the dry and flat ground, and make sure the machine steadily.
- We can use four screws to fix the bracket, so the mixer will not shake or slope.
- Check the power voltage is suitable for voltage of this mixer or not before using, the ground wire is firm whether or not.
- When the motor of this machine is equipped with 380V, you can ask the professional electricians to fix the electrical source. If you find that running direction is not right, you can change the two wires, besides the ground wire.

Warning: users must install the shell ground wire.

OPERATION INSTRUCTION

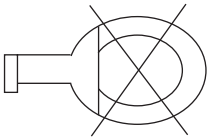
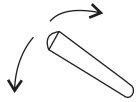
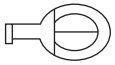
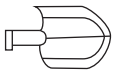
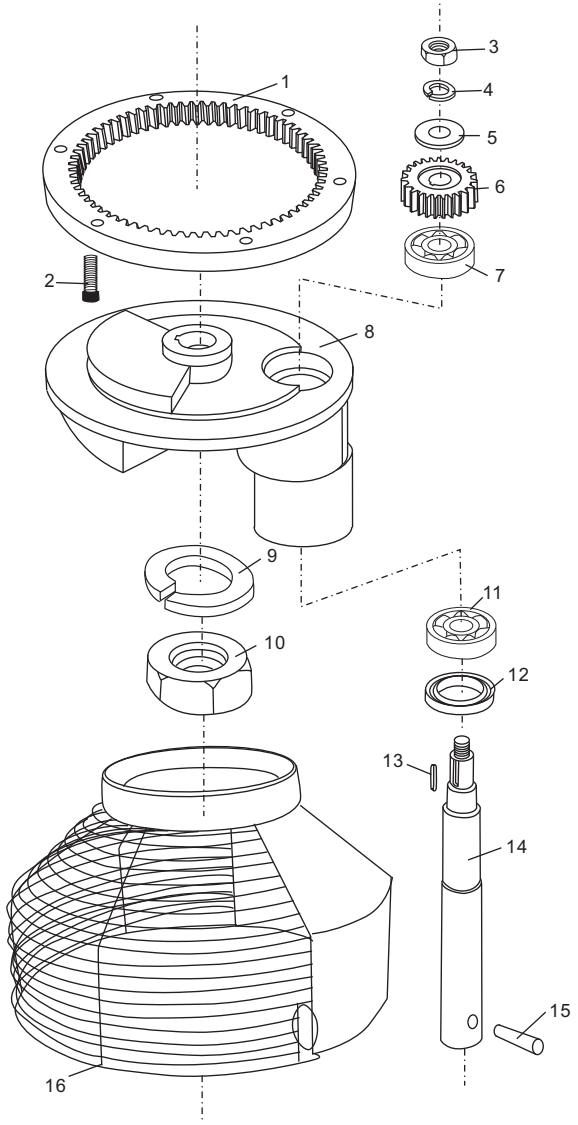
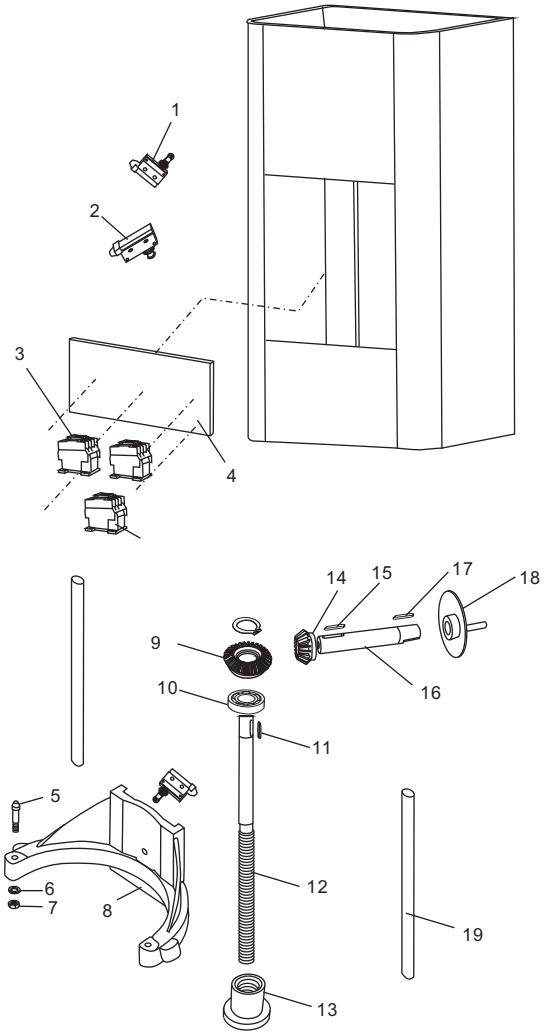
3-220V 380-415V	➢ Before using, please check power supply if it match your machine and be sure ground wire is eliable.
	➢ Before testing, please take mixing device off first, in order to avoid damage machine which is match moving direction. It's necessary to change the three-phase machine if the moving direction is not match with arrow.
OFF	➢ For changing the speed: Please stop machine first before change speed in order to aviod damage gear box.
	➢ Mixing: according to the different mixing-material. Choose the different mixing devices and speed.
3 	➢ 3: Be suitable for mix and stir butter, eggs, and work with in high speed, working time is less than 15 minutes.
2 	➢ 2. Be suitable for mix and stir stuffing and raw material, and work in middle speed, working time is less than 20 minutes.
1	➢ 1: middle position is suitable for mixing dough, working time is less than 20 minutes. Flour water quantity is 40%-50%.

Figure 9 turning plate and mixing axle



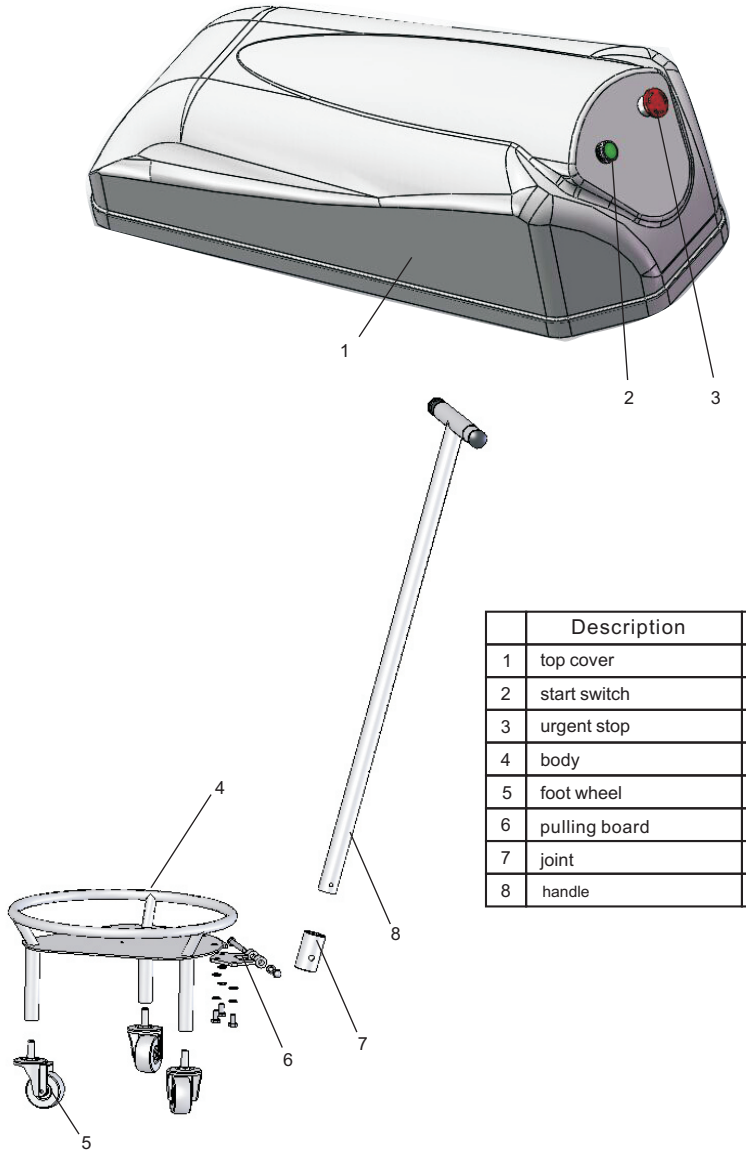
	Description	Qty
1	Inner gear	1
2	Screw	6
3	Nut	1
4	Spring gasket	1
5	Gasket	1
6	Plantaty gear	1
7	Bearing	1
8	Turning plate	1
9	Spring gasket	1
10	Nut	1
11	Bearing	1
12	Oil seal	1
13	Key	1
14	Mixing axle	1
15	Pin	1
16	Safety net	1

Figure 8 bowl lifter unit



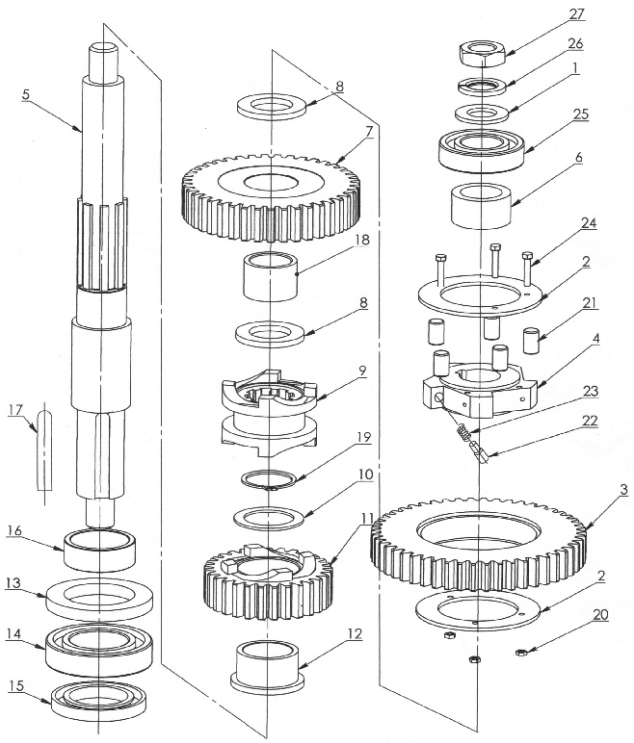
Item	Description	Qty
1	safety covering switch	1
2	fluctuate safety switch	1
3	AC contact device	1
4	board	1
5	screw	2
6	ring	2
7	nut	2
8	arm	1
9	gear	1
10	bearing	1
11	key	1
12	thread bar	1
13	nut	1
14	gear	1
15	key	1
16	handle axle	1
17	key	1
18	handwheel	1
19	arm lead pole	2
20	Bowl's switch	1

Figure 1 top cover and handcart



	Description	Qty
1	top cover	1
2	start switch	1
3	urgent stop	1
4	body	1
5	foot wheel	3
6	pulling board	1
7	joint	1
8	handle	1

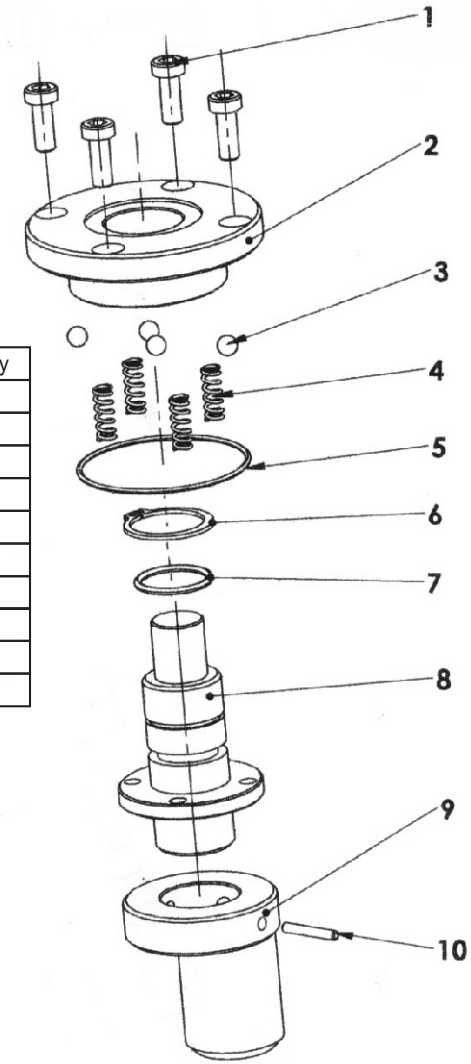
Figure 2 center axle



	Description	Qty
1	Center axle roundlet board	1
2	Up board	2
3	Gear ring	1
4	Engager	1
5	Center axle	1
6	Center axle ring	1
7	Gear	1
8	Gasket	1
9	Joint	1
10	Small join gasket	1
11	Gear	1
12	Ring	1
13	Oil seal 60*90*10	1
14	Bearing 6210	1
15	Oil seal 50*80*10	1
16	Sleeve	1
17	Key 12*8*60	1
18	Gear ring	1
19	Ring for axle ϕ42*1.5	1
20	Nut M4	3
21	Roller	5
22	Roller withstand	5
23	Spring ϕ8*1*18	5
24	Screw M4*30	3
25	Bearing 6207	1
26	Spring gasket ϕ24	1
27	Nut M24	1

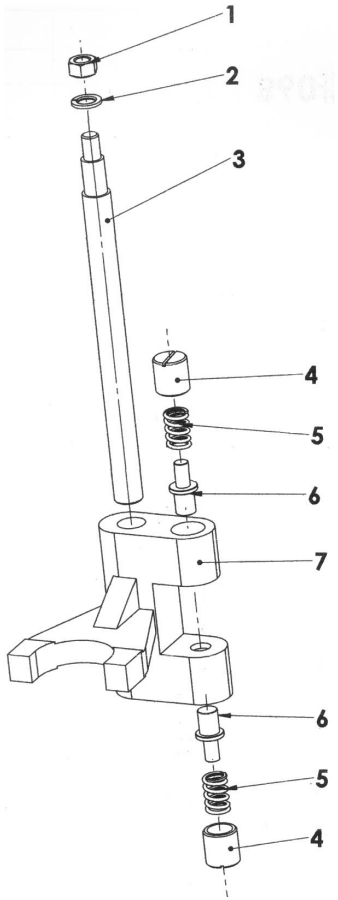
NOTES:
- Be sure that the keys are inserted for each gear.
- Check oil seal (15), if serious oil leaks from drip cup.

Figure 7 speed block



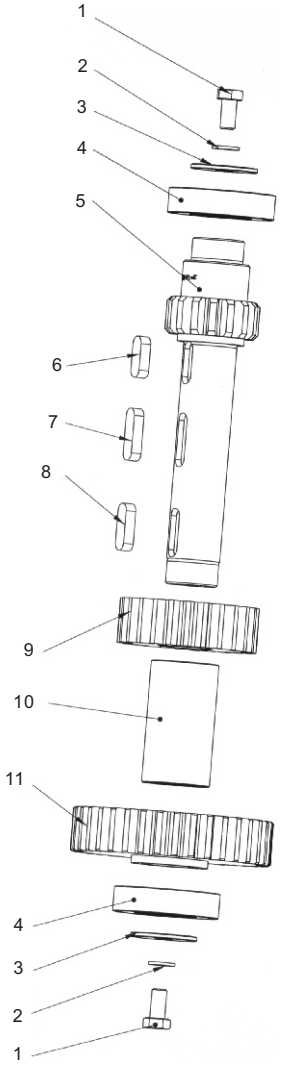
	Description	Qty
1	Screw	4
2	Speed block	1
3	Steel ball	4
4	Spring	4
5	O ring	1
6	Stop ring	1
7	O ring	1
8	Speed shaft	1
9	Eccentricity knot	1
10	Pin	1

Figure 6 fork



	Description	Qty
1	Nut	1
2	Spring gasket	2
3	Fork axle	1
4	Fork nut	2
5	Fork spring	2
6	Fork small axle	2

Figure 3 gear axle

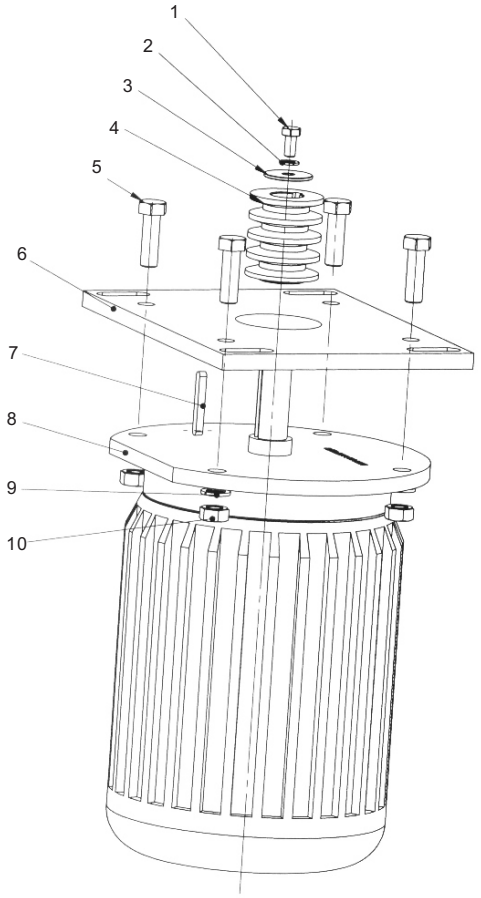


	Description	Qty
1	Screw M10*20	2
2	Spring gasket 10	2
3	Gasket	2
4	Bearing 80207	2
5	Gear axle	1
6	Key 10*28	1
7	Key 10*38	1
8	Key 10*22	1
9	Middle-speed gear	1
10	Gear axle sleeve	1
11	High-speed gear	1

NOTES:

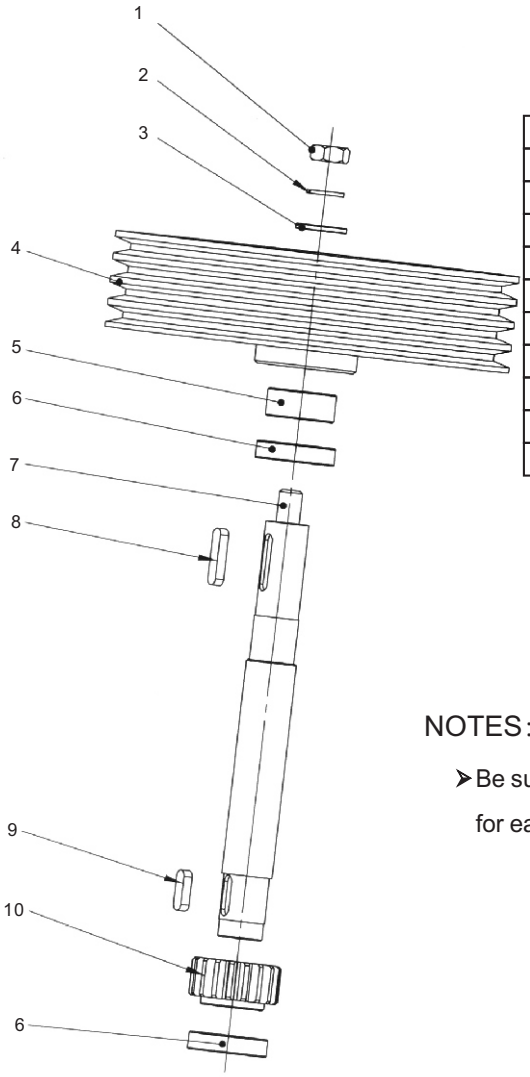
➢Be sure that the keys are inserted for each gear.

Figure 4 motor



	Description	Qty
1	Screw M10*20	1
2	Spring gasket 10	1
3	Gasket	1
4	Motor belt wheel	1
5	Screw M16*50	4
6	Motor board	1
7	Key 8*60	1
8	Motor	1
9	Spring gasket 16	4
10	Nut M16	4

Figure 5 initiative axle



	Description	Qty
1	Nut M18	1
2	Spring gasket 18	1
3	Gasket	1
4	Big belt wheel	1
5	Big belt wheel sleeve	1
6	Bearing 6007	1
7	Initiative axle	1
8	Key 10*45	1
9	Key 10*22	1
10	Initiative axle gear	1

NOTES:

- Be sure that the keys are inserted for each gear.