

FOOD MIXER

OPERATION INSTRUCTION



Pack Contents

The following is included:

- Food Mixer
- Spiral Dough Hook
- Whisk
- Mixing Bowl
- Beater
- Instruction Manual

General Description

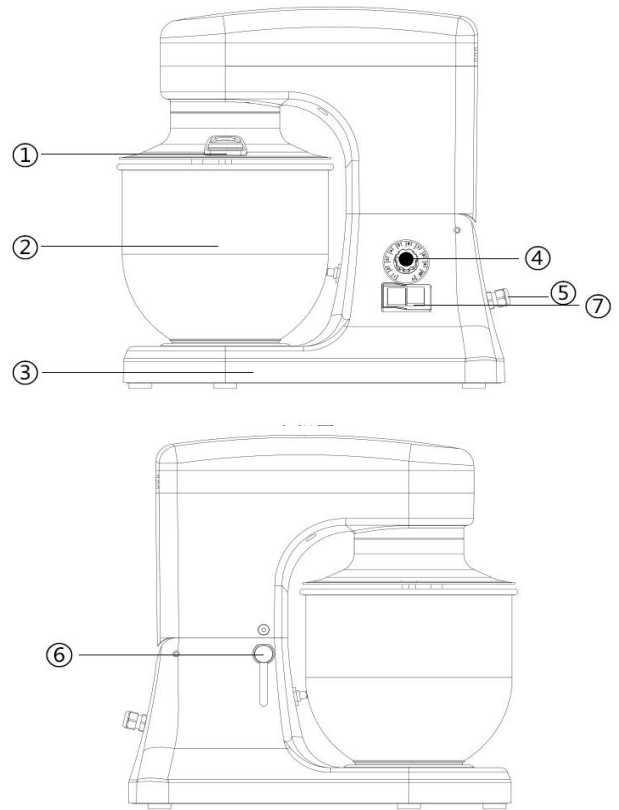
This is a kind of changing speed gear mixer. With its planetary stirring design, it has a compact structure, high efficiency, power saving and easy operation. It provides as an ideal assistant to you for bread and cake making.

Technical Parameters

Name	Power (kw)	Weight (kg)	Speed of Stirring Shaft (r/min)	Overall Dimensions (mm)	Flour (kg)	Dough (kg)
HL-5C	0.25	14	75-660	410*230*420	1.00	1.60
HL-7C	0.27	15	75-660	410*230*420	1.50	2.40

Main External Parts of Mixer

- ① Stirring shaft
- ② Stainless bowl
- ③ Base
- ④ Speed control switch
- ⑤ Power cord
- ⑥ Connecting knob
- ⑦ Power switch (may choose the fitting):
 - A. Normal switch
 - B. Electromagnetic switch (opens safety guard the mixer off)

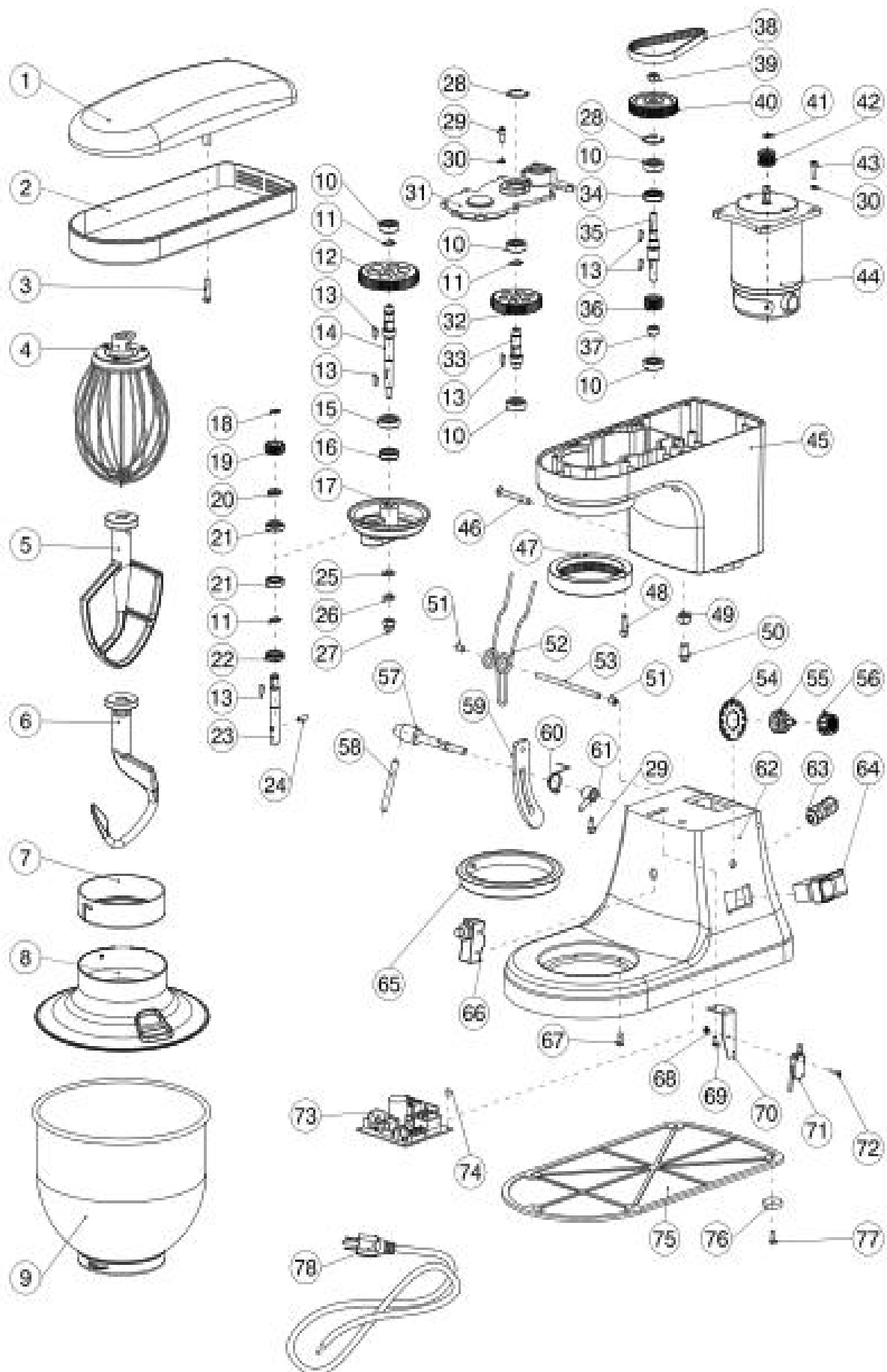


Operation Instruction

- ① Standard power supply v/ HzAc. (Please use a plug with 3 wide contacts and good grounding.)
- ② Installation of stirrer: Loosen connecting knob 6 of head. Raise head and fix it. Place stirrer on stirring shaft and turn it 45° in counter clockwise direction.
- ③ Installation of stainless bowl: Place stainless bowl on bowl seat and turn bowl to fix it.
- ④ Starting Procedures: After material are filled in, lower the head and tighten connecting knob 6. Turn speed control switch to lowest speed and turn on power switch 7, then set required speed gradually after stirrer is in normal operation.
- ⑤ Shutting down: when the operation is complete, turn the speed control switch to the lowest speed firstly, then turn off the power switch and finally disconnect power supply.

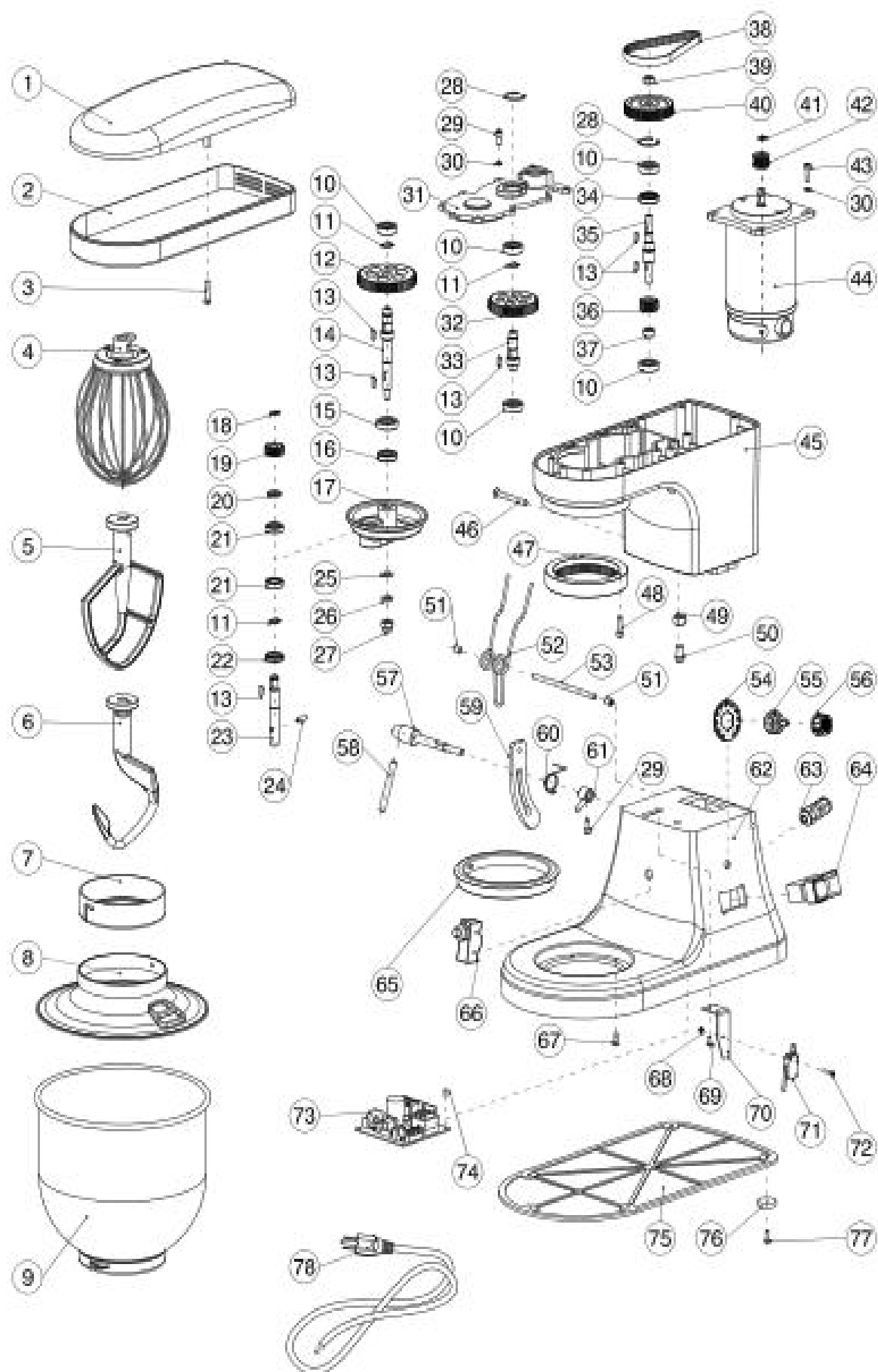
Parts of Food Mixer 5L

SER.NO.	PART NO.	PART NAME	SER.NO.	PART NO.	PART NAME
1	5/7-1	Cover	40	5/7-40	Large Synchronous Pulley
2	5/7-2	Band	41	5/7-41	Circlip for Shaft
3	5/7-3	Screw	42	5/7-42	Small Synchronous Pulley
4	5/7-4	Wire Whip	43	5/7-43	Screw
5	5/7-5	Flat Beater	44	5-44	Motor
6	5/7-6	Hook	45	5/7-45	Rotating Base
7	5/7-7	Annulus Ring	46	5/7-46	Screw
8	5-8	Safety Guard	47	5/7-47	Inner Gear
9	5-9	Bowl	48	5/7-48	Screw
10	5/7-10	Deep Groove Ball Bearing	49	5/7-49	Nut
11	5/7-11	Circlip for Shaft	50	5/7-50	Locating Pin
12	5/7-12	Gear	51	5/7-51	Screw
13	5/7-13	Woodruff Key	52	5/7-52	Double Torsion Spring
14	5/7-14	Main Shaft	53	5/7-53	Rotating Shaft
15	5/7-15	Deep Groove Ball Bearing	54	5/7-54	Speed Mark
16	5/7-16	Oil Seal	55	5/7-55	Switch Base
17	5/7-17	Operation Frame	56	5/7-56	Speed Control
18	5/7-18	Circlip for Shaft	57	5/7-57	Handle Spindle
19	5/7-19	Planet Gear	58	5/7-58	Handle
20	5/7-20	Planet Gear Pad	59	5/7-59	Arc Slide Block
21	5/7-21	Deep Groove Ball Bearing	60	5/7-60	Torsion Spring
22	5/7-22	Oil Seal	61	5/7-61	Support Sleeve
23	5/7-23	Planet Shaft	62	5/7-62	Base
24	5/7-24	Pin	63	5/7-63	Waterproof Joint
25	5/7-25	Flat Washer	64	5/7-64	Power Switch
26	5/7-26	Spring Washer	65	5/7-65	Bowl Seat
27	5/7-27	Nut	66	5/7-66	Travel Switch
28	5/7-28	Circlip for Hole	67	5/7-67	Screw
29	5/7-29	Screw	68	5/7-68	Nut
30	5/7-30	Spring Washer	69	5/7-69	Screw
31	5/7-31	Support Cover	70	5/7-70	Distance Switch Support
32	5/7-32	Gear	71	5/7-71	Distance Switch
33	5/7-33	Gear Shaft	72	5/7-72	Screw
34	5/7-34	Oil Seal	73	5/7-73	PCB
35	5/7-35	Axle	74	5/7-74	Screw
36	5/7-36	Gear for Axle	75	5/7-75	Base Plate
37	5/7-37	Bushing	76	5/7-76	Rubber Pads
38	5/7-38	Synchronous Belt	77	5/7-77	Screw
39	5/7-39	Nut	78	5/7-78	Plug



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5	5/7-5	Flat Beater	44	7-44	Motor
6	5/7-6	Hook	45	5/7-45	Rotating Base
7	5/7-7	Annulus Ring	46	5/7-46	Screw
8	7-8	Safety Guard	47	5/7-47	Inner Gear
9	7-9	Bowl	48	5/7-48	Screw
10	5/7-10	Deep Groove Ball Bearing	49	5/7-49	Nut
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16	5/7-16	Oil Seal	55	5/7-55	Switch Base
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18	5/7-18	Circlip for Shaft	57	5/7-57	Handle Spindle
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29	5/7-29	Screw	68	5/7-68	Nut
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34	5/7-34	Oil Seal	73	5/7-73	PCB
35	5/7-35	Axle	74	5/7-74	Screw
36	5/7-36	Gear for Axle	75	5/7-75	Base Plate
37	5/7-37	Bushing	76	5/7-76	Rubber Pads
38	5/7-38	Synchronous Belt	77	5/7-77	Screw
39	5/7-39	Nut	78	5/7-78	Plug



Accessories and Functions

- ① Whisk: Used for stirring of liquid material, such as cream and egg. Recommended speed: mid or high speed.
- ② Beater: Used for stirring of paste, powder and fragmental material, such as stuffing and cake dough. Recommended speed: start with low speed, end with mid speed.
- ③ Spiral dough hook: Used for stirring of sticky material, such as dough. Recommended speed: low speed.

Notes

- ① The power socket must be provided with a good ground wire to guarantee the mixer's good grounding through it. There will be an electric shock if no ground wire or an improper grounding mounted. The ground wire can never be connected with gas pipe, water pipe, lightning rod or telephone line. Electric leakage should be checked after installation. Once the power line damaged, the user must replace them in the special maintain service company.
- ② Don't put your hands into the stirring barrel during operation. Power supply should be disconnected before the mixer is going to be installed.
- ③ Don't operate the mixer beyond the time limit to prevent reduction of its service life.
- ④ The mixer should be mounted on a stable and clean place. Keep it away from overheated or over wet places and away from equipment which has strong electromagnet or can produce strong electromagnet.
- ⑤ Keep the machine clean constantly. Disconnect power supply before maintenance. Clean it with a piece of soft and a bit wet cloth. Don't clean it with liquid or spraying detergent.

Trouble Shooting

Problems	Causes	Solutions
Tool shaft does not rotate after starting the machine	Loosen electric wiring	Check electric wiring, tighten those loose connects
	Blow the fuse	Replace new fuse (5A)
Motor temperature raised while reduced output speed	Too low voltage	Check the power supply
	Overloaded	Reduce load
	The speed of mixing is too high or using a wrong stirrer	Select a suitable speed and stirrer
The mixing knocks with the bowl	The stirrer or bowl is deformed	Repair or replace the stirrer or bowl

Warning!

If the equipment is out of function, please make sure that it is serviced by professional person or please turn to special service point.

Declaration of Conformity

● Equipment Type

Food Mixer

● Model

● Number

● Certificate

CE RoHS Reach LFGB