LM20 LM30 LM40 LM50 Spiral Mixer

Attention

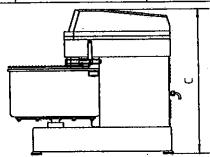
- New user or repairing this product must be performed by the experts or qualified person or those who
 have gotten the license of installation, or those who are authorized by the manufacturer.
- When installation or maintenance, please obey the following instructions carefully to ensure the safety use of this appliance.
- Please keep this instruction Manual for future reference, or hand it to next user.
- Put off the package to make sure none of the parts is missing or damaged. If there is any doubt about the product, please do not use it, and consult it to the experts.
- Keep the packing material out of reach of the children to avoid accident (Especially the plastic bag, screw etc)
- This appliance could be only operated by the person who is familiar with the unit.
- When not using the appliance or the operator is absent, please turn off the unit to avoid any accidental injury or damage.
- When it needs to be repaired, please ask for expert, and use the original fitted spare part. It will be dangerous if not following the above requirements.
- This appliance is just for commercial using, not for any other use, otherwise, it may be dangerous.
- Do not rinse the equipment with water directly.
- Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

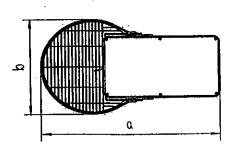
Description:

LM20 30 40 50 spiral mixer is a new type of kneader. Both the dough arm and bowl are running, that it can raise the mixing speed and efficiency greatly. The machine is equipped with protect cover, easy operable and safety. It's good looking and easy clean, suitable for mixing flour in hotels, restaurants and public canteens.

Technical specifications

Model	Bowl capacity (dm ³)	Max flour capacity (kg)	Mixing speed (r/min)	Bowl speed (r/mln)	Voltage	Power (kw)	Dimensions axbxc(mm)	Weight (kg)
LM20	20	8	185	15	110v 60Hz	0.75	628x380x535	70
LM30	30	12	185	15	220v 60Hz	1.5	715x430x626	90
LM40	40	16	185	15	220v 60Hz	2.2	856x473x750	127
LM50	50	20	185	15	220v 60Hz	2.2	906x523x750	130
LM30A	30	12	101/202	8/16	3~220V 60Hz	0.85/1.1	730x430x810	95
LM40A	40	16	101/202	8/16	3~220V 60Hz	1.1/2.2	870x480x935	127
LM50A	50	20	101/202	8/16	3~220V 60Hz	1.1/2.2	920x530x935	130





Operation and Notes:

- 1. Place the machine on the horizontal floor, keep it stable, and the environment should keep in the suitable tepmerature.
- 2. Check whether the power supply corresponds to that the machine require, and whether the wire are

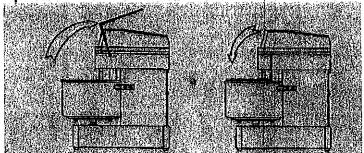
connected properly.

Warning: The machine must be earthed properly(user's power supply must have the earth wire.

3. Check the protective cover

Open it and the machine can't started.

Fix it and the machine can be started



- 4. Open the protective cover, put suitable flour into the bowl every time (the capacity of the flour can't exceed the determined maximum)
- 5. Fill the bowl with water. Whose weight is 45%-50% of the required flour.
- 6. Put down the protective cover and start the machine
- 7. When the dough has been kneaded(probably for 8 minuted), please push stio-button so that the machine can stop working. Then open the protective cover and take our the dough.
- 8. During working, putting hand or hard thing into bowl is forbidden. And rgabbing dough with hand is dangerous.
- 9. During working, do not clean, oil or lubricate the machine.

Maintenance:

Important:All machine work should be carried out after having unplugged

During service and maintenance, the moter and parts should be dismounted gradually. And it should be clean the machine and to lubricate the chains and bearing regularly

Advice:

- 1. After use every time, clean the machine carefully, make sure to keep the machine clear and fill lub oil into the lubricated points
- 2. Do not start the machine repeatedly, in order to proling the machine's service lifetime, the time of continuous ruuning can not be too long.
- 3. Lubricate the chains and main moving parts about once a mouth.
- 4. Check the tension of the belts and chains about once six months.
- 5. Check the electric circuit about once a year.

Trouble shooting:

1. The machine can not start:

Electric connection are loose

The protection cover is not close

2. Safty swithc isn't work,

Open the cover, and check if press-plate of safety swithc connecting is loose.

Check the electric circuit of safety switch

3. The temperature of the machine is too high

Working time is too long

Check if the supply voltage is lacking

Over load, or machine ruuning is wrong

4. Low in efficiency

It has something wrong with the machine

It is too seriously that transmission parts are worn off

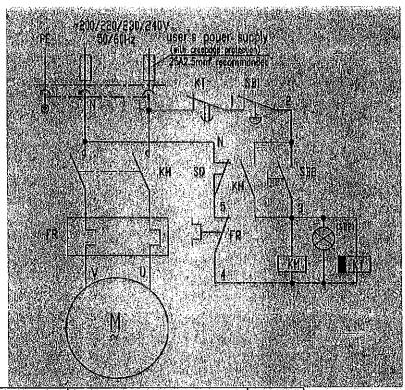
It has something wrong with the moter

The belt and chains loosen—the belt and chains must be tightened or replaced If you want to replace parts, you can give us your requirement referring to the parts list below.

"This appliance should be connected to the point of the supply with the impedance value Zsys less than $(0.05+j0.03)\Omega$.

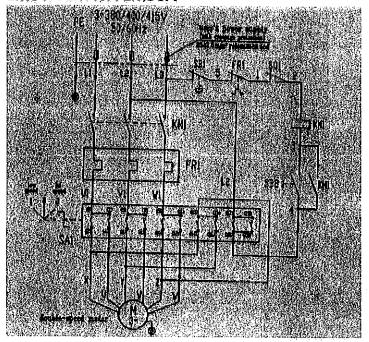
If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent."

LM20 LM30 LM40 LM50 Circuit



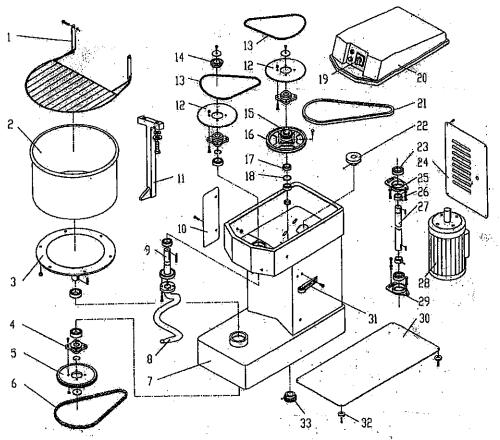
Code	Name	QTY
М	Motor	1
км	Contactor	1
SB1	Emergency Stop buttor	1
SB2	Start Button with light	1
SQ	Journey Switch	1
KT	Timer	1

LM30A LM40A LM50A



Code	Name	QTY
M	Motor	1
KM	Contactor	1
\$B1	Emergency Stop buttor	1
SB2	Start Button with light	1
SQ1	Journey Switch	1
SA1	Omnipotent change switch	1

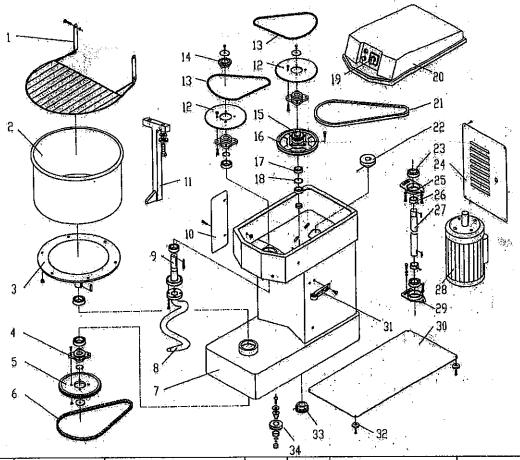
Machine Illustration: LM20 LM30 LM30A



Illus	Part No.	Name of part	Qty.	Illus	Part No.	Name of part	Qty.
1	LM20 30 -13	Protective casing	1	18	LM20 30 -35	Washer	1
2	LM20 30 -11	Bowl	1	19		Switch	1
3	LM20 30 -10	Bowl support	1	20	LM20 30 -09	Top cover	1
4	LM20 30 -25	Chain seat d25	1	21		Belt	1
5	LM20 30 -24	Chain pulley	1	22	LM20 30 -18	Small belt pulley	1
6	GB1243.1-83	Chain	1	23	GB281-64	Bearing 1204	2
7	LM20 30 -01	Frame	1	24	LM20 30 -04	Back cover	1
8	LM20 30 -19-2	Dough arm	1	25	LM20 30 -33A	Upper bearing seat	1
9	LM20 30 -19-1	Shaft	1	26	LM20 30 -05	Locking ring	2
10	LM20 30 -22	Protective plate	2	27	LM20 30 -17	Transmission shaft	1
11	LM20 30 -20A	Center rod	1	28	LM20 30 :YSP711- B144 LM30:YSP801-4B1	Motor	1
12	LM20 30 -41	Big chain pulley Z=59	2	29	LM20 30 -33B	Lower bearing seat	1
13	GB1243.1-83	Chain	2	30	LM20 30 -07	Bottom plate	1
14	LM20 30 -41	Chain pulley Z=18	1	31	LM20 30 -12	Guiding wheel	2
15	LM20 30 -32	Belt pulley seat	1	32		Rubber foot	4
16	LM20 30 -38	Big belt pulley	1	33	LM20 30 -31	Small pulley Z=20	1

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17	GB278-82	Bearing 80204	2		ĺ	 	

LM40 LM50 LM40A LM50A



Illus	Part No.	Name of part	Qty.	Illus	Part No.	Name of part	Qty.
1	LM40 50 -35	Protective casing	1	18	LM40 50 -35	Washer	1
2	LM40 50 -25	Bowl	1	19		Switch	1
3	LM40 50 -28	Bowl support	1	20	LM40 50 -09	Top cover	1
4	LM40 50 -27	Chain seat d25	1	21		Belt	1
5	LM40 50 -16	Chain pulley	1	22	LM40 50 -18	Small belt pulley	1
6	GB1243.1-83	Chain	1	23	GB281-64	Bearing	2
7	LM40 50 -02	Frame	1	24	LM40 50 -04	Back cover	1
8	LM40 50 -24	Dough arm	1	25	LM40 50 -37	Úpper bearing seat	1
9	LM40 50 -19	Shaft	1	26	LM40 50 -06	Locking ring	2
10	LM40 50 -22	Protective plate	2	27	LM40 50 -05	Transmission shaft	1
11	LM40 50 -23	Center rod	1	28	LM40/LM50 :YL100 L1-4-85	Motor	1
12	GB1243.1-83	Big chain pulley Z=59	2	29	LM40 50 -38	Lower bearing seat	1
13	LM40 50 -17	Chain	2	30	LM40 50 -39	Bottom plate	1
14	LM40 50 -13	Chain pulley Z=18	1	31	LM40 50 -21	Guiding wheel	2
15	LM40 50 -10	Belt pulley seat	1	32		Rubber foot	4
16	LM40 50-12	Big belt pulley	1	33	LM40 50 -31	Bottom chain pulley Z=19	1
17	GB278-82	Bearing 80204	2	34	LM40 50 -29	Tension chain pulley Z=19	