

LR-GM Series Spiral Mixers

ATTENTION

- New use or repair of this product must be performed by experts or by a qualified person or those who have gotten the licence of installation, or those who are authorized by the manufacturer.
- When performing installation or maintenance, please obey the following instructions carefully to ensure the safe 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. Consult experts.
- Keep packaging material out of reach of the children to avoid accident (especially the plastic bag, screws, etc.)
- This appliance could be only operated by the person who is familiar with the unit.
- When not using the appliance or if the operator is absent, please turn off unit to avoid any accidental injury or damage.
- When it needs to be repaired, please ask expert and use original spare parts. It will be dangerous if you are not following the above requirements.
- This appliance is just for commercial use, not for any other use. Otherwise, it may be dangerous.
- Do not rinse the equipment with water directly.
- Clean stainless-steel surfaces periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

1. DESCRIPTION

The LR-GM spiral mixer is a new type of kneader. Both the dough arm and bowl are running and this raises the mixing speed and efficiency greatly. The machine is equipped with a protecting cover, safe and easy to operate. Overall, the machine is good looking, easy to use and very efficient, suitable for food preparation in hotels, restaurants, food processing factories and for material preparation in medicine making factories, chemical working facilities, etc.

2. FOREWORD

We reserve the right to alter the design of products without prior notice. While every effort is made to ensure that this publication reflects the latest design, the company cannot guarantee full compliance.

3. GENERAL INFORMATION

The following information and instructions may not cover all details or variations in the equipment, nor cover every problem that one may have during installation or use. If additional information is required, please contact us.

4. SAFETY INFORMATION

The following procedures and instructions should always be carried out in order to prevent injuries. If the machine is not used as recommended, the operator will be responsible for his own safety and for the safety of other persons who may be involved.

The information in this manual aims at assisting the operator to understand, maintain, and operate the mixer correctly. In order to prevent accidents, please ensure to read, understand and follow all precautions and warnings contained in this manual before installation or operating. To gain a clear understanding of your mixer, it is imperative to study this manual carefully.

Rotating machinery and electricity are dangerous and may cause injuries if sufficient precautions are not taken prior to operating or servicing the mixer. Ensure that the power supply is not connected to mixer and that it is isolated before starting to clean or service the machine. In certain troubleshooting situations, it may be necessary to operate the mixer. In such cases, extreme caution must be used. Only suitably qualified personnel must service the mixer.

Technical specifications

Model	Dimension (mm)	Voltage (V/Hz)	Power (kw)	Net weight (kg)
LR-GM-25B	990X575X1300H	220/60	2.6/3.5	230
LR-GM-50B	1100X700X1500H	220/60	4.1/5.6	400
LR-GM-75B	1332X950X1510H	220/60	6.1/11.1	650

Capacity Chart

Model	Bowl capacity		Dry Flour Capacity*		Kneading Dough Capacity*	
LR GM25B	73 L	77 Qt.	15 kg	33 lbs	24 kg	53 lbs
LR GM50B	130 L	137 Qt.	30 kg	66 lbs	48 kg	106 lbs
LR GM75B	200 L	211 Qt.	40 kg	88 lbs	64 kg	141 lbs

*Capacities in the above chart refer to recommended batch loads for optimal machine longevity. Calculations based on 60% AR (Hydration Ratio).

4.1 SAFETY GUIDELINES

Ensure that sufficient precautions are observed when manually handling the mixer, particularly when moving the mixer into position or installation. Ensure to comply with manual handling regulations.

- This appliance is only for commercial and not for domestic use.
- The mixer is not intended for use by children.
- While the machine is in operation, do not remove any cover.
- When mixing products that develop dust, extreme care must be taken.
- Exposure to dust (including flour) may be harmful to health, thus causing rhinitis (running nose), watering eyes and possibly occupational asthma.
- If dust is a hazard, ensure that appropriate PPE (personal protective equipment) is used by operators, i.e., a mask.
- All operators must be trained in the safe operation of the mixer and attachments.
- This appliance is not to be used by anyone who with a lack of knowledge. Ensure that all operators have been appropriately trained.
- This appliance is not intended to be used by those whose sensory, physical or mental capabilities prevent them from being able to operate it safely.
- Ensure that the electrical supply has been isolated and the power cord disconnected before attempting to move or service the mixer.
- Be aware of the start capacitor situated behind the rear motor cover. In normal circumstances this should discharge when the mixer is switched off. In case of doubt, discharge the capacitor following adequate safety precautions.
- When accessing electrical components inside the mixer, be cautious of exposed conductors that could be 'live'.
- Always have your mixer and attachments regularly serviced, that is at least twice a year, depending on the frequency of use.
- Ensure that this manual is kept in an easily accessible place near the mixer for future reference.

4.2. SAFETY INSTRUCTIONS

A FULLY TRAINED AND COMPETENT PERSON ONLY MUST USE THE ATTACHMENT AND/OR MIXER.

When maneuvering or lifting a bowl and its contents with a total weight in excess of 500 kg, a bowl truck must be used. As far as reasonably possible, avoid tasks concerned with manual handling that involve a risk to health. This equipment should only be stored in or transported through an environment with an ambient temperature above 5°C and below 55°C.

Note: The mixer must only be used to the purpose for which it was designed and in line with operating instructions. When mixing ingredients, care must be taken to avoid the inhalation of dust particles e.g. flour. Reference should be made to product supplier's data sheets to ensure adequate precautions and protections are taken. The following instructions must be observed when operating the mixer.

4.3. NEVER

- Wear loose clothing that may become caught in the mixer while it is in operation.
- Attempt to reach into the bowl while it is mixing.
- Access rotating parts.
- Use excessive force when operating which could affect the stability of the mixer.
- Operate the mixer if parts are disassembled.
- Override the safety switches fitted to the mixer.

- Open the guard to stop the machine.
- Use the mixer in an unsafe condition.
- Operate the mixer or attachment if a fault develops or if the mixer is unsafe.
- Attempt to repair the appliance. A qualified technician must service the machine.
- Clean the mixer with scouring powder or a scouring pad.
- Clean aluminum agitators in a dishwasher.
- Inhale mixing ingredient dust particles.

4.4. ALWAYS

- Use the mixer as intended and in line with the operating instructions.
- Use the mixer in a well-lit area.
- Stop the mixer before adding more ingredients.
- Use the stop button to stop the machine.
- Disconnect the main electricity supply before cleaning the mixer.
- Clean the bowl and agitators after use.
- Clean the mixer using mild soap and water.
- Clean the mixer daily.
- Inspect the power cable and appliance regularly. If a fault is found, do not operate the mixer.
Disconnect the main electricity supply before cleaning the mixer.

4.5. LIABILITY

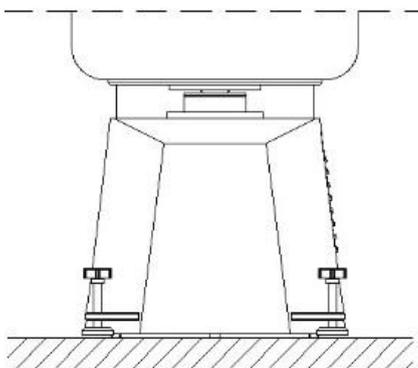
Installations and repairs which are not carried out by authorized technicians or the use of other than original spare parts, and any technical alterations to the machine, may affect the warranty set out in the standard conditions of sale

ATTENTION! DO NOT hose or pressure clean this appliance. It is vital to follow the cleaning procedures detailed later in section 7 of this manual.

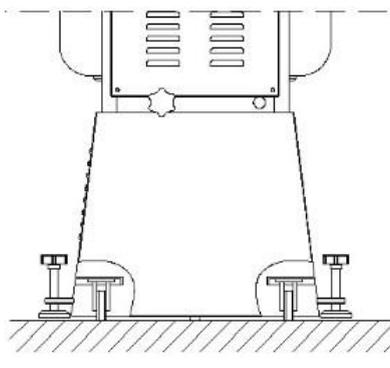
5. Operation and notes:

5.1. Fixing the machine in place

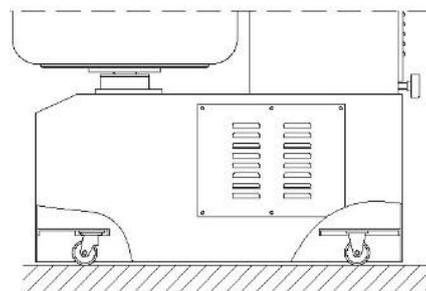
There are two directed casters, one mecanum wheel and a total of four regulating screws at the front and behind. (Pictures 1, 2, 3) After confirming the location of your machine, screw in the regulating screws to ensure the machine is held firmly in place.



Pic1



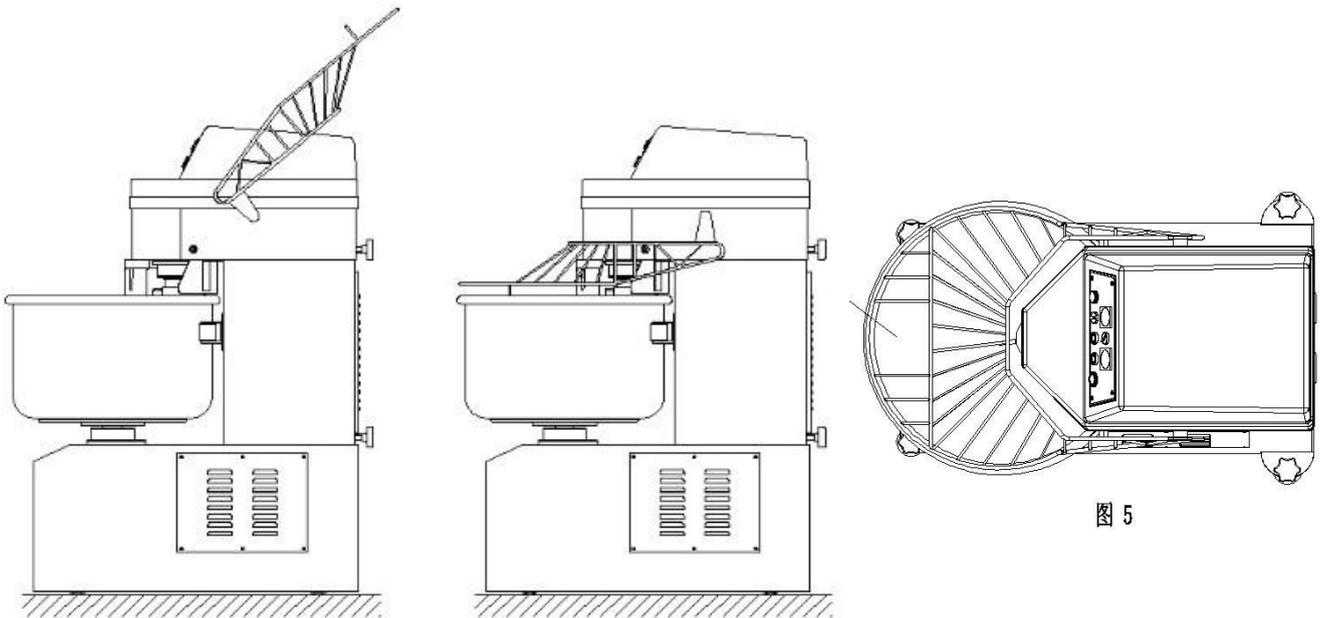
Pic 2



Pic 3

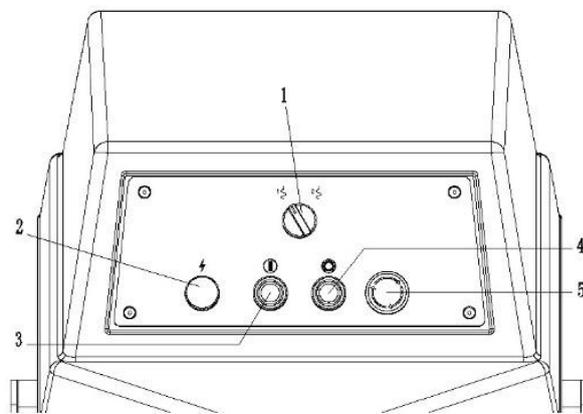
Spiral Cover for Operating Area

Before operating the machine, the spiral cover should first be placed over the operating area. There is a small hole in the protective net, which can be used to get dough samples while the machine is not in operation. (Pictures 4, 5)



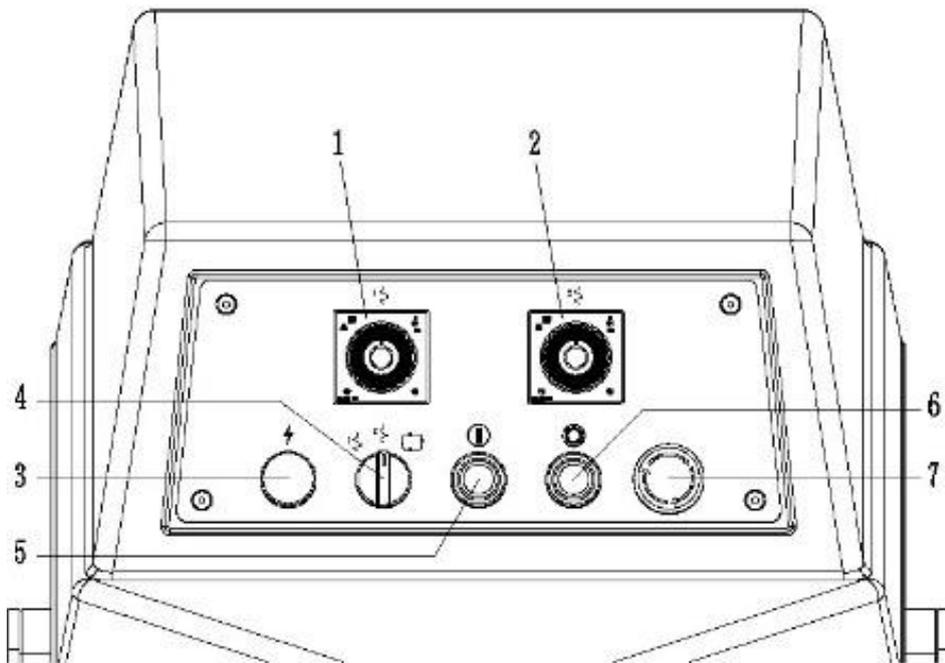
5.2 Control Panel

A. LR-GM-10



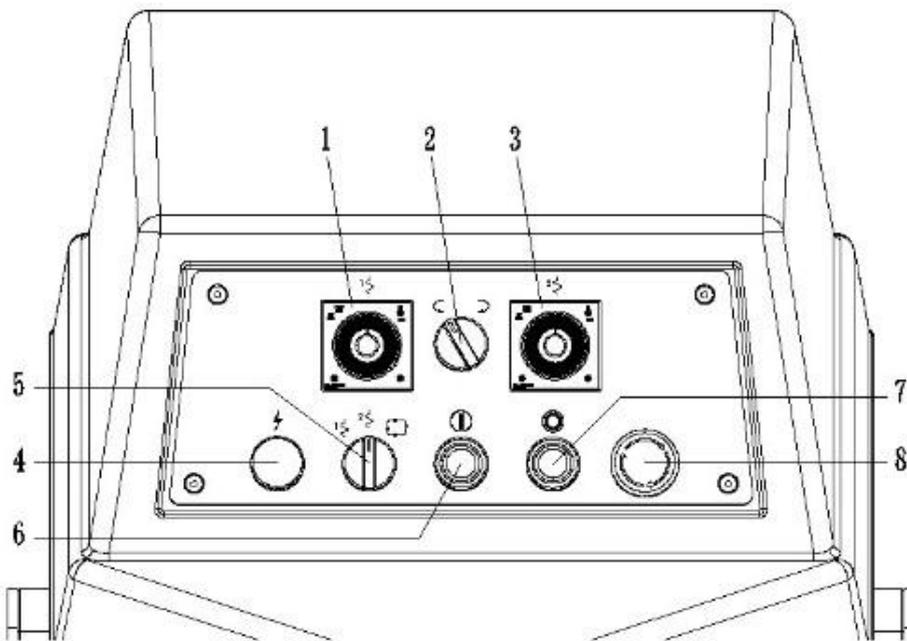
Numb	Sign	Introduction
1		Low speed in manual mode
		High speed in manual mode
2		Power light indicator
3		Start button
4		Stop button
5	 黄色	Urgent button (to scram)

B. LR-GM-15, LR-GM-25



Number	Sign	Introduction
1		Controls duration of low-speed operation (used when an automatic operated program is chosen)
2		Controls duration of high-speed operation (used when an automatic operated program is chosen)
3		Power light indicator
4		Low speed in manual mode
		High speed in manual mode
		Setting programs for automatic operation
5		Start button
6		Stop button
7		Urgent button (to scram)

C. M-25B, LR-GM-50B, LR-GM-75B



Number	Sign	Introduction
1		Controls length of low-speed operation (used when an automatic operated program is chosen)
2		Changes the rotary direction of the bowl
3		Controls length of the high-speed operation (used when an automatic operated program is chosen)
4		Power light indicator
5		Low speed in manual mode
		High speed in manual mode
		Setting programs for automatic operation
6		Start button
7		Stop button
8		Urgent button (to scram)

5.3 Before Use

Make the following checks before operating the machine:

1. Check the input power and ensure it corresponds with the information on your machine.
2. Make sure that the rotary direction of the bowl is in the one indicated on the bowl.
3. Make sure that the protective cover is lying down correctly, as the power will shut down automatically if its angle is 30 degrees upwards or greater.

5.4 Setting up Machine Operation

Using the two timers, set the duration of the low and high-speed operation. For the low and high speeds, the duration can be adjusted up to a maximum of 120 seconds.

1. After putting the raw materials and burdening into the bowl, place the protective cover over the bowl.

Notice: LR-GM-10, the flour mixing capacity is not more than 10 kg;

LR-GM-15, the flour mixing capacity is not more than 15 kg;

LR-GM-25,25B, the flour mixing capacity is not more than 25 kg;

LR-GM-50B, the flour mixing capacity is not more than 50 kg;

LR-GM-75B, the flour mixing capacity is not more than 75 kg

If the flour is used to mix steamed bread, noodles and other flour-based products, the spiral mixer can only mix 80% of the listed maximum mixing capacity.

2. When the power is switched on, the power light indicator  will turn on.

3. Use the "1"  "2"  " " buttons to choose between manual and automatic operation.

When "1"  has been chosen, the machine will operate only at low speed until stopped. When "2"  has been chosen, the machine will only operate at high speed until stopped. When " "  has been chosen, the machine will operate at low speed for the time set, and then at high speed for the time set and stop operating.

4. Press the start button "  ". The bowl and spiral arm will rotate according to the direction shown by an arrow on the bowl. Once it's done, press the stop button to stop the operation. If the direction is wrong, press the stop button "  "; and then to find an eligible electrician to exchange two-phase power.

Warning: Don't load the bowl over the specified capacity limit. Otherwise serious damage to your machine may occur.

5. In emergency conditions, while the machine is operating, you can shut down the machine using the following methods:

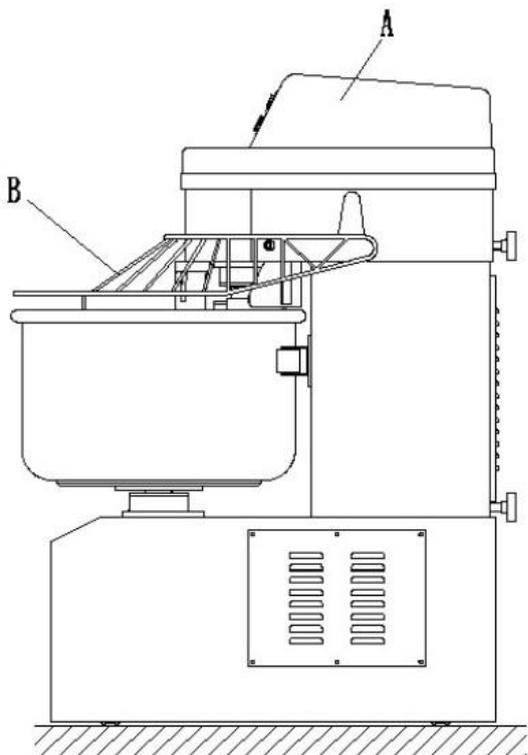
Shut off the power, and let the power button point at "0";

Press the button to turn off "   黄色

5.5 Faults and Fixes

In order to find and fix faults, please refer the Picture 9 and chart:

Pic.9



5.6 Fault analysis:

Operating fault	Possible cause	Possible solution
While the machine is in operation, it suddenly stops working, and indicator light “⚡” continues to flash.	The bowl has been loaded over its capacity limit.	Turn off the power, and open cover “A” for the electric box. Press the reset button and then take out the excess capacity. If after these steps, the machine is still not operating, please contact the service department.
Switching on the power and the power light indicator “⚡” on the control panel does not light up.	The indicator bulb has burnt out.	Change the bulb.
	The power line for the light has been disconnected.	Check the power line for any disconnections and reconnect.
The machine does not start operating when the “ⓘ” button is pressed.	The start button is broken.	Check and replace broken parts.
	The stop button is broken.	Loosen the urgent button (rotate clockwise).
	The urgent button is not resetting or protective cover “B” is not positioned correctly.	Lay down the protective cover.
	When the automatic program is chosen but the time for second speed is still in the “0”.	Reset the program.

5.7 Important Checks to make before Maintenance

In order to follow the right procedure and prolong the service life of the spiral mixer, please comply with these professional checks as follows.

5.8 Important warnings

All operations concerning maintenance must only take place after the power has been turned off.

Do not clean, lubricate or add oil while the machine is operating.

Do not correct any fix any problems or adjust any parts while the machine is operating.

Appropriate warnings have been made and requested for here and in the introduction, so our company will not be liable for any actions that result in harm to people or animals.

5.9 General Maintenance and Inspection

Perform the following checks to ensure that the machine stays in working condition.

Every day: (1) Visually check the machine to see if it is still operating well.

(2) Check if the ground wire is safe.

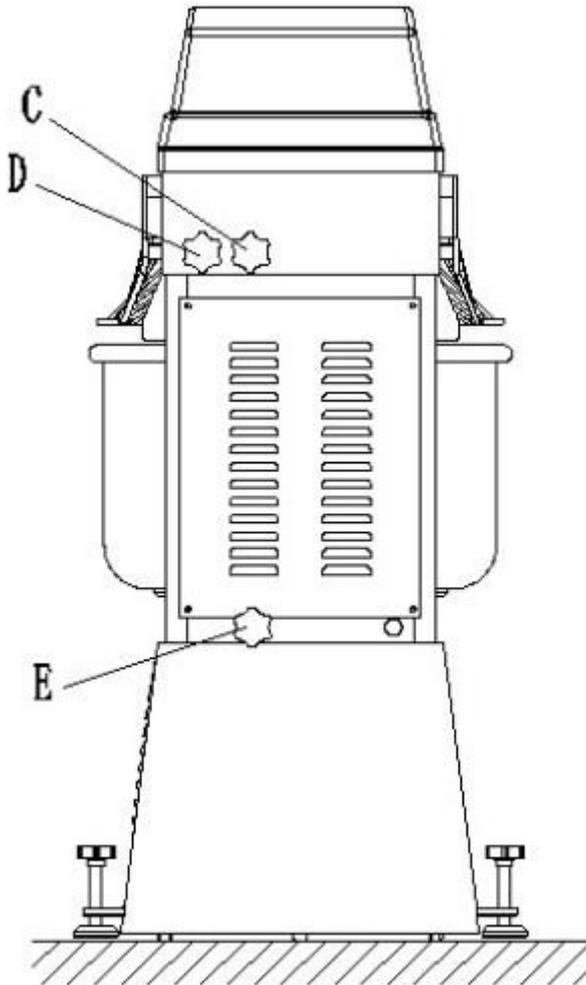
Every two months: Adjust conveyor tension. (Refer to instructions on the following page.)

After use, clean the bowl with clean water and dry thoroughly to avoid short circuits.

How to Adjust Conveyor Pulls

1. To adjust bucket pull: check the pull of belts, and use the rotary button to start final adjustments.

2. To adjust mixing lever pull: check the pull of the top belt, first to adjust knob E, and then knobs C and D. **(Adjust degree of tightness according to the arrow next to the rotary button.)**



Pic.10

5.10 Professional Maintenance and Inspection

Because these inspections are complex, they require a company or technician who has the professional qualifications needed to perform this job.

When required, change parts which are broken. Inspect and adjust the inside of the machine to ensure that it is safe.

When the cable insulation has broken, it should be replaced immediately.

Every year, the machine should be inspected and maintenance performed if required, changing and adjusting any sections which may be broken to ensure safe design and operation.

To check electricity and insulation safety, perform continuous checks to ensure that the circuit is operating correctly and safely.

Notice: If any parts need to be changed, you can only use original manufacturer's parts.

Urgent situations:

To ensure the safe operation of the machine, the user should know what to do in case of emergency. Do not clean or maintain until the user remembers these steps.

A. If the machine seems to be under the risk of being damaged, press the scram button and turn off the power. Then inspect carefully to find the reason for the fault. Once you find the problem, reset the machine and prepare for the safe operation of the machine. If necessary, find a competent technician capable to help.

B. If an electric leak occurs when touching a metal part of the machine, check ground wire to verify if it is connected or not, or check the machine if it is.

6. INSTALLATION

A qualified person must install this machine in accordance with current regulations

6.1. UNPACKING AND HANDLING

Wherever possible, the mixer should be transported to the installation position inside its packaging to avoid any damage. Do not use a sharp knife to open the box to prevent damaging the machine. Upon the first inspection, check for any possible shipping damages. If any damage is found, save the packaging material and contact us.

Caution: The mixer is heavy and must be correctly handled and lifted to avoid personal injuries.

When the machine is in the vicinity of its final position, remove from the transportation pallet. The machine is fastened to the pallet with four retaining bolts reaching into threaded feet of the base. Care must be taken during this operation to ensure:

- All required safety measures are taken to ensure correct lifting and handling to avoid risk of injury, which may be through dropping, falling or tilting.
- No damage is done to the machine which could impair its normal operation.

6.2. LOCATION

The mixer is not suitable for outdoor installation and must not be installed where a water jet could be used for cleaning. The mixer must only be operated by trained staff and must be installed in an area where the use and maintenance are restricted to trained personnel.

Ensure that the mixer is at a height with the bowl handles approximately between knuckle and elbow height. This will reduce the need to bend at waist level.

Select a suitable flat level surface that can support the weight of the mixer and bowl contents when full. It is recommended to secure the mixer in position. Ensure the table, stand or work surface is firmly fixed to the floor. The appliance must be restrained to prevent any movement during use.

Ensure that there is sufficient space around the mixer to ensure the safe operation. Servicing may also become an issue if there is a greatly reduced clearance. For this reason, ensure that service access on the top, side and rear of the mixer are clear.

6.3. ELECTRICAL INSTALLATION.

The electrical installation of the mixer must comply with the local or national electricity board regulations.

A competent person must carry out the electrical installation. Ensure that the electrical supply agrees with machine specifications prior to connecting it.

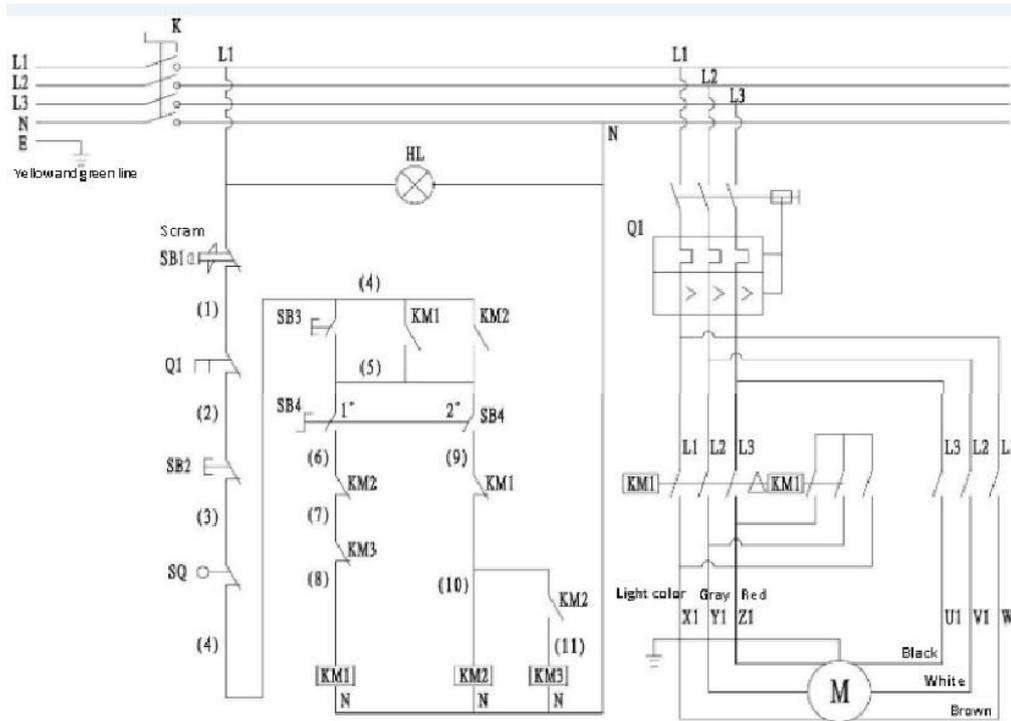
The mixer is a Class I appliance, since the protection against electric shock does not rely solely on basic insulation. An external electrical isolator and MCB/fuses (both supplied by others) must be fitted to the incoming electrical supply of the

mixer. In addition, a 35-mA residual current device is strongly recommended to provide extra protection.

“This appliance should be connected to a supply source with an impedance value Z_{sys} less than $(0.05+j0.03) \Omega$.

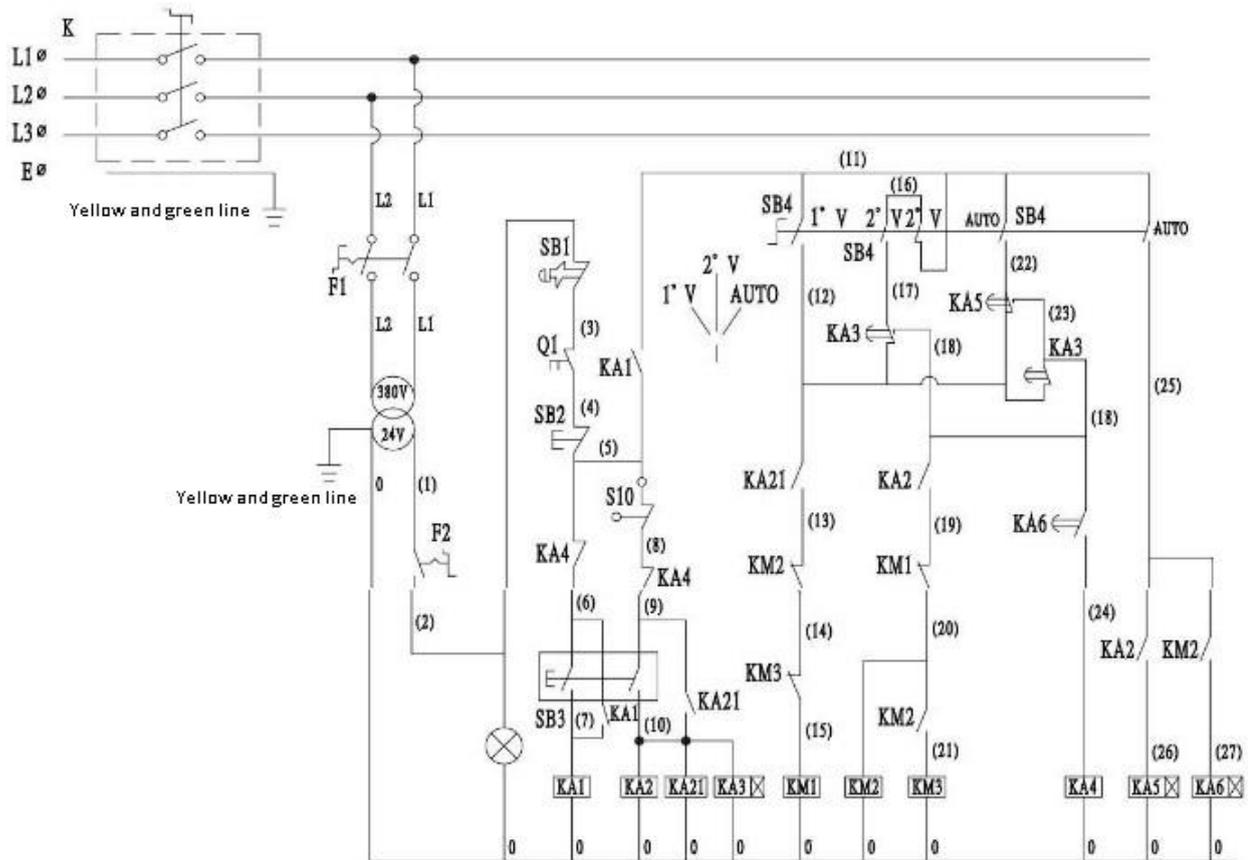
If the supply cord is damaged, it must be replaced with a special cord or assembly available from the manufacturer or its service agent.”

LR-GM-10 Circuit



(1)	K Three-phase four wire air switch
(2)	SB1 Abrupt stop switch
(3)	SB2 Stop switch
(4)	SQ Travel switch
(5)	SB3 Start switch
(6)	SB4 Second gear selector switch
(7)	KM1 Slow contactor
(8)	KM2, KM3 Rapid contactor
(9)	Q1 Motor protection
(10)	M Motor
(11)	HL Power light

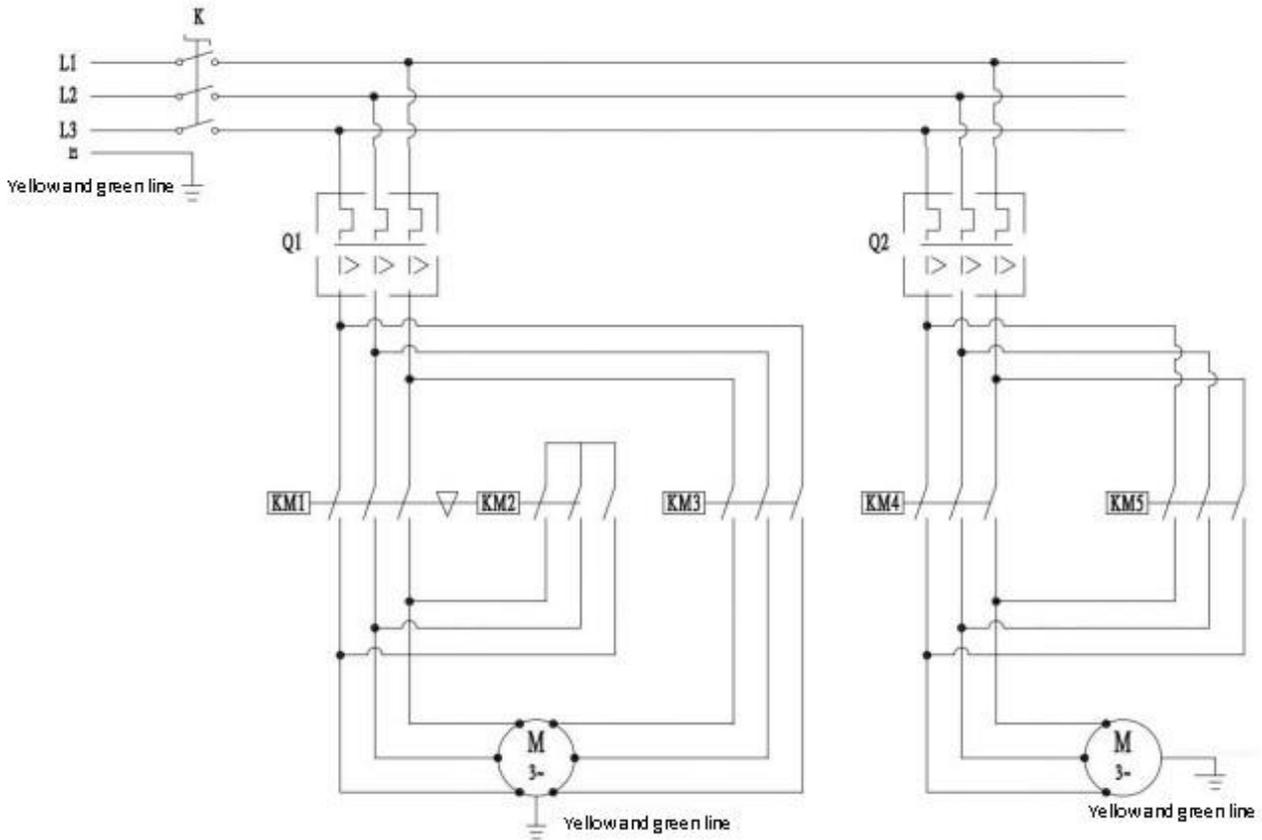
LR-GM-15,25Circuit



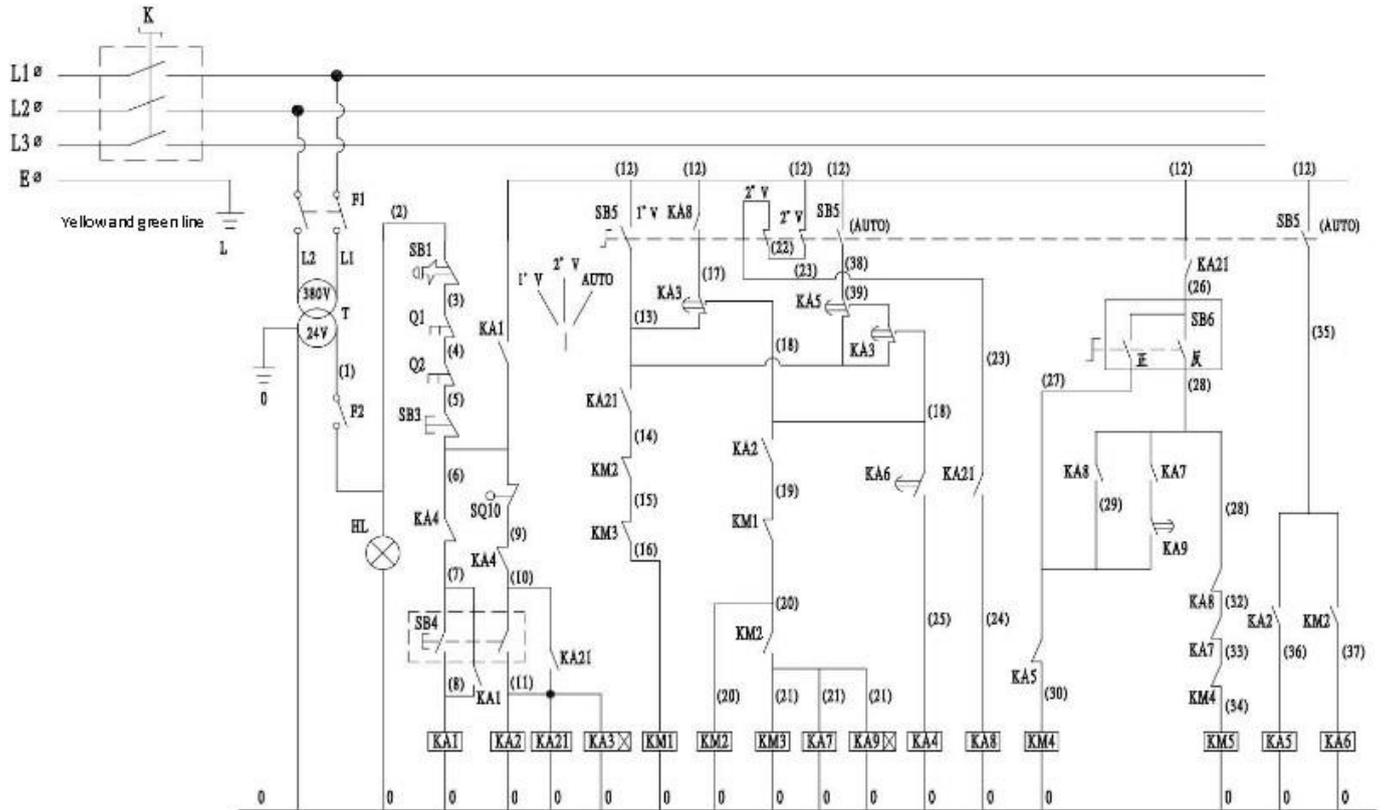
(1)	K Three-phase air switch
(2)	Q Three-phase motor protection switch
(3)	M Motor
(4)	F1 Two air switch
(5)	F2 Air switch
(6)	SB1 Abrupt stop switch
(7)	SB2 Stop switch
(8)	SB3 Start switch
(9)	SB4 Selected switch
(10)	T Variable air
(11)	S10 Travel switch
(12)	HL Power light
(13)	KA1, KA2, KA21, KA4 Relay

(14)	KA3 6-second time relay
(15)	KA5, KA6 Automatic transmission time relay
(16)	KM1, KM2, KM3 AC contactor
(17)	Q1 Three-phase motor protection switch

LR-GM-25BCircuit

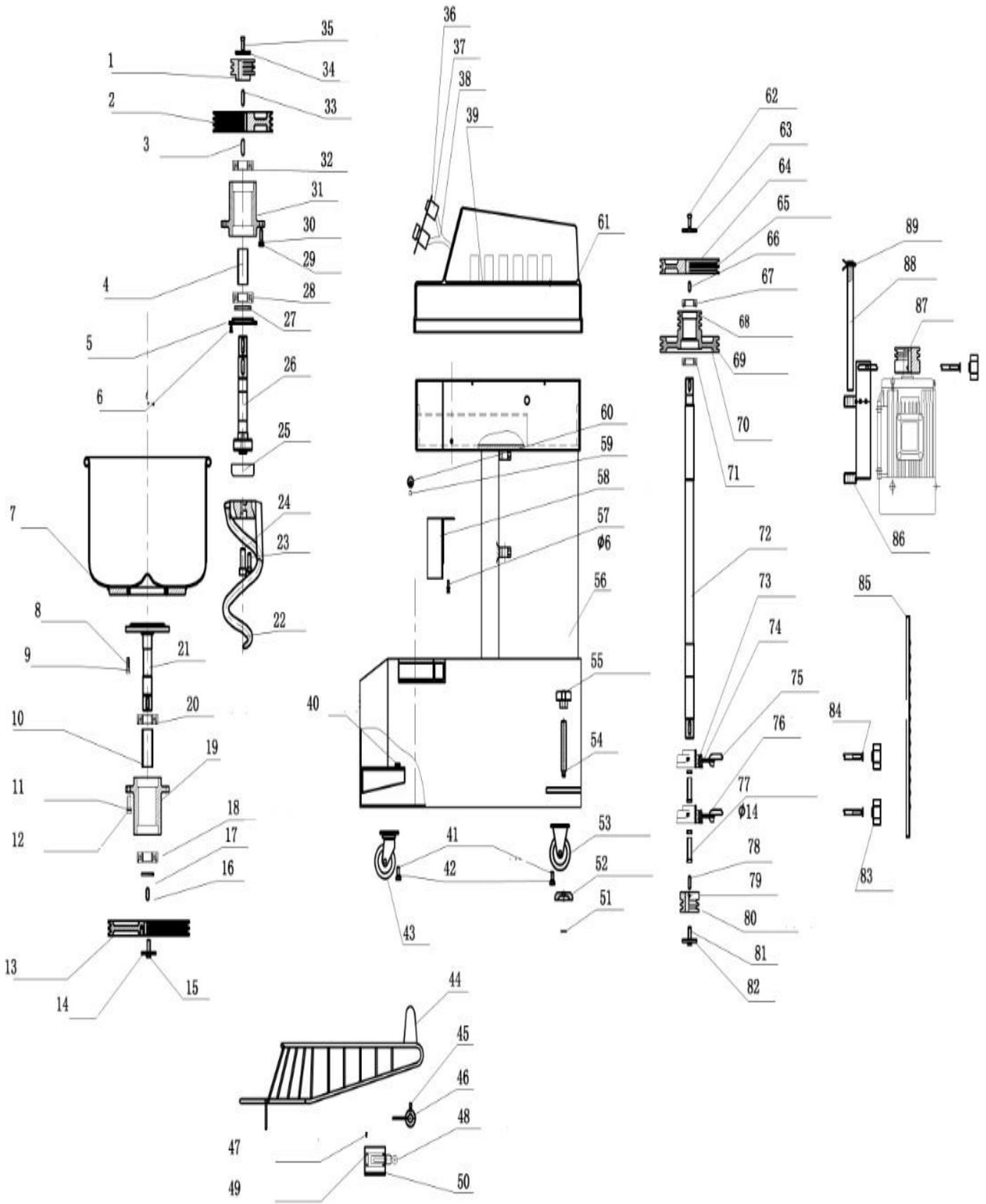


LR-GM-50 Circuit



7. MACHINE ILLUSTRATION:

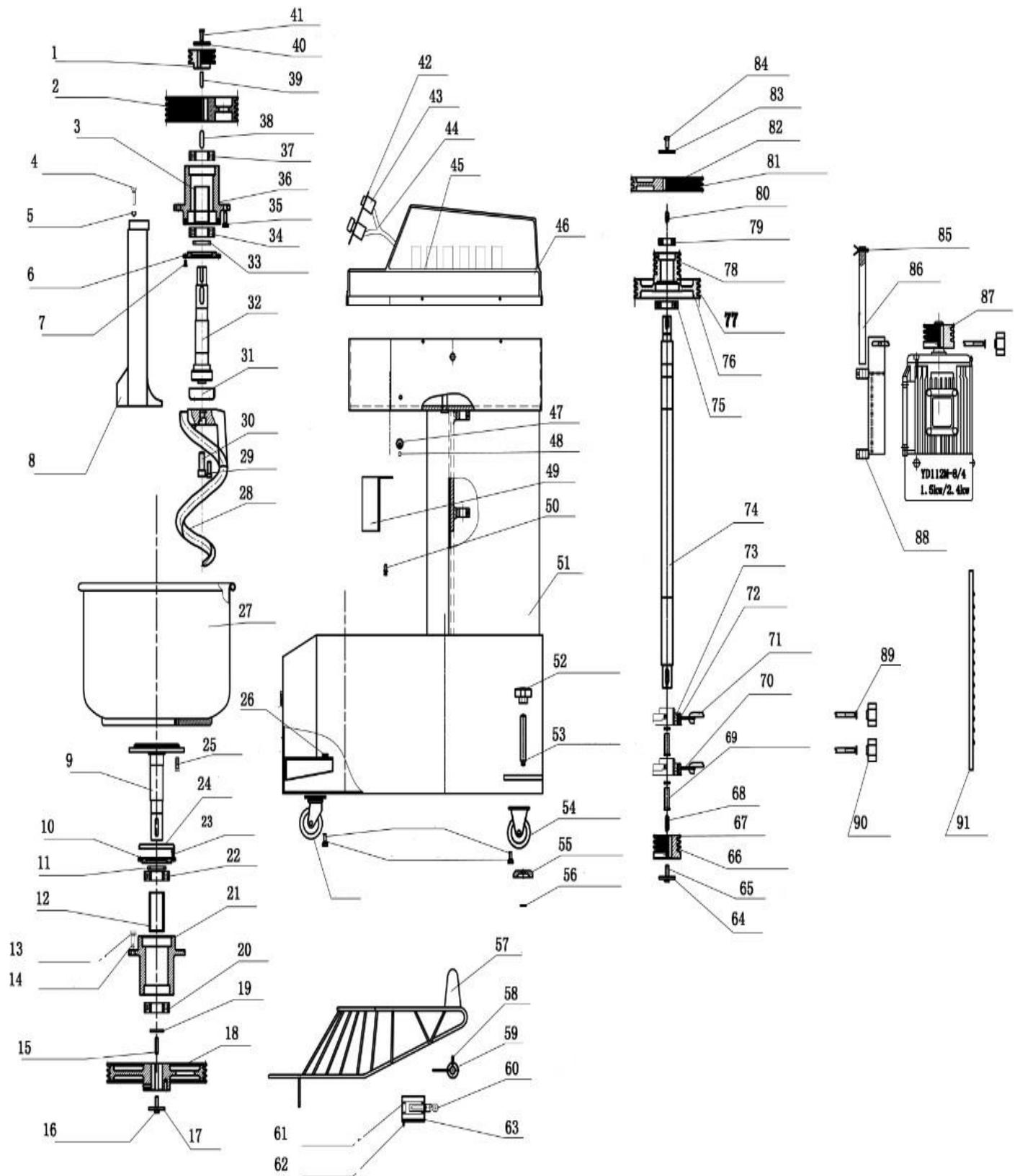
LR-GM-10



No.	Name	No.	Name	No.	Name
1	Spindle drive belt pulley	31	Upper bearing seat	61	ABS cover
2	Upper shaft pulley	32	6308 bearing	62	M8-20 screw
3	10-32 square key	33	8-32 square key	63	Gaskets
4	On the sleeve	34	Gaskets	64	Main shaft pulley
5	Bearing cover	35	M8-20 screw	65	V-type narrow belt SPZ787LW
6	4-M5 screw	36	Control panel	66	8-25 square key
7	Surface barrel assembly	37	Electrical components	67	6205 bearing
8	M8-25 screw	38	Wire	68	V-type narrow belt SPZ787LW
9	Ø8 flat pad elastic pad	39	Electric plate	69	V-type narrow belt SPZ787LW
10	Shaft	40	M8 nut	70	On the secondary shaft skin belt
11	4- with Ø10 elastic flat pad	41	M8-20 screw	71	6027 bearing
12	4-M10-30 screw	42	Playing the flat pad	72	Spindle drive belt pulley
13	Drum belt pulley	43	Casters	73	Uc207 ball bearing
14	Gaskets	44	Stainless steel mesh cover	74	Bearing seat
15	M10-30 screw	45	M6 stud	75	Adjusting screw
16	10-40 square key	46	46 stroke switch sleeve	76	Pull plate
17	Adjustment pad	47	2-m6 cross screw	77	M14-45 screws, nuts, washers, flat pad diameter 10
18	6308 bearing	48	Stroke switch	78	8-35 square key
19	Lower bearing seat	49	4-m5 cross screw	79	Barrels to stimulate the belt pulley
20	6308 bearing	50	Stroke switch seat	80	V type narrow belt spz1140lw
21	Lower axis	51	Card spring	81	M10 screw
22	Spiral groove	52	Anchor support plate	82	Gaskets
23	M10-30 screw	53	Fixed wheels	83	Pull rod handle
24	M16-40 screw	54	Foot adjusting bolt	84	2- with 10 flat pad

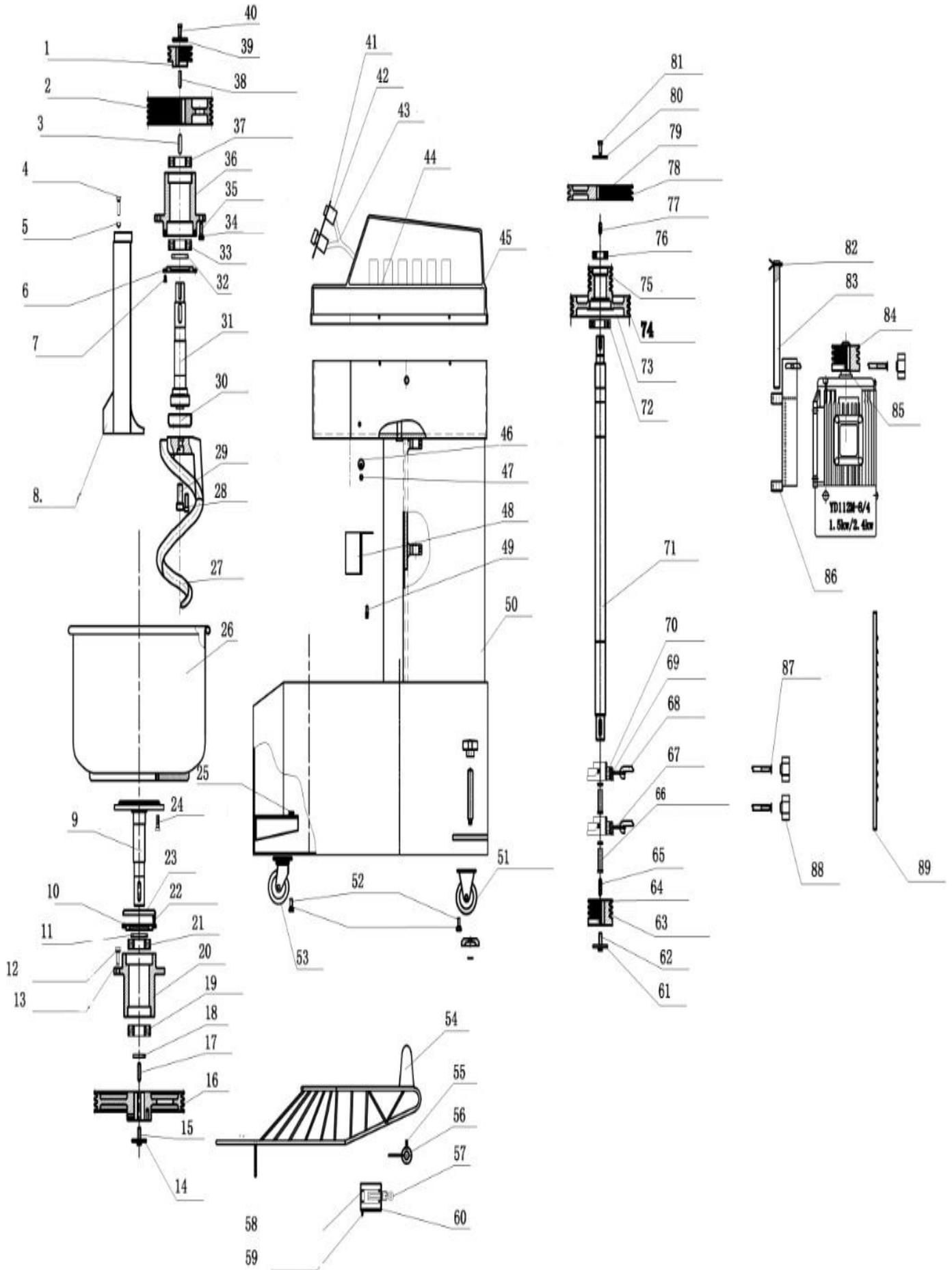
25	On the dust cover	55	Foot plum handle	85	Maintenance door
26	Upper shaft pulley	56	Casing welded parts	86	Motor seat components
27	Sealing ring	57	M6-20 screw	87	Motor belt pulley
28	6308 bearing	58	Baffle unit	88	Motor positioning shaft
29	M10-30 screw	59	M8-20 screw	89	Motor positioning shaft
30	Φ10 elastic flat pad	60	Net cover lever		

LR-GM-15



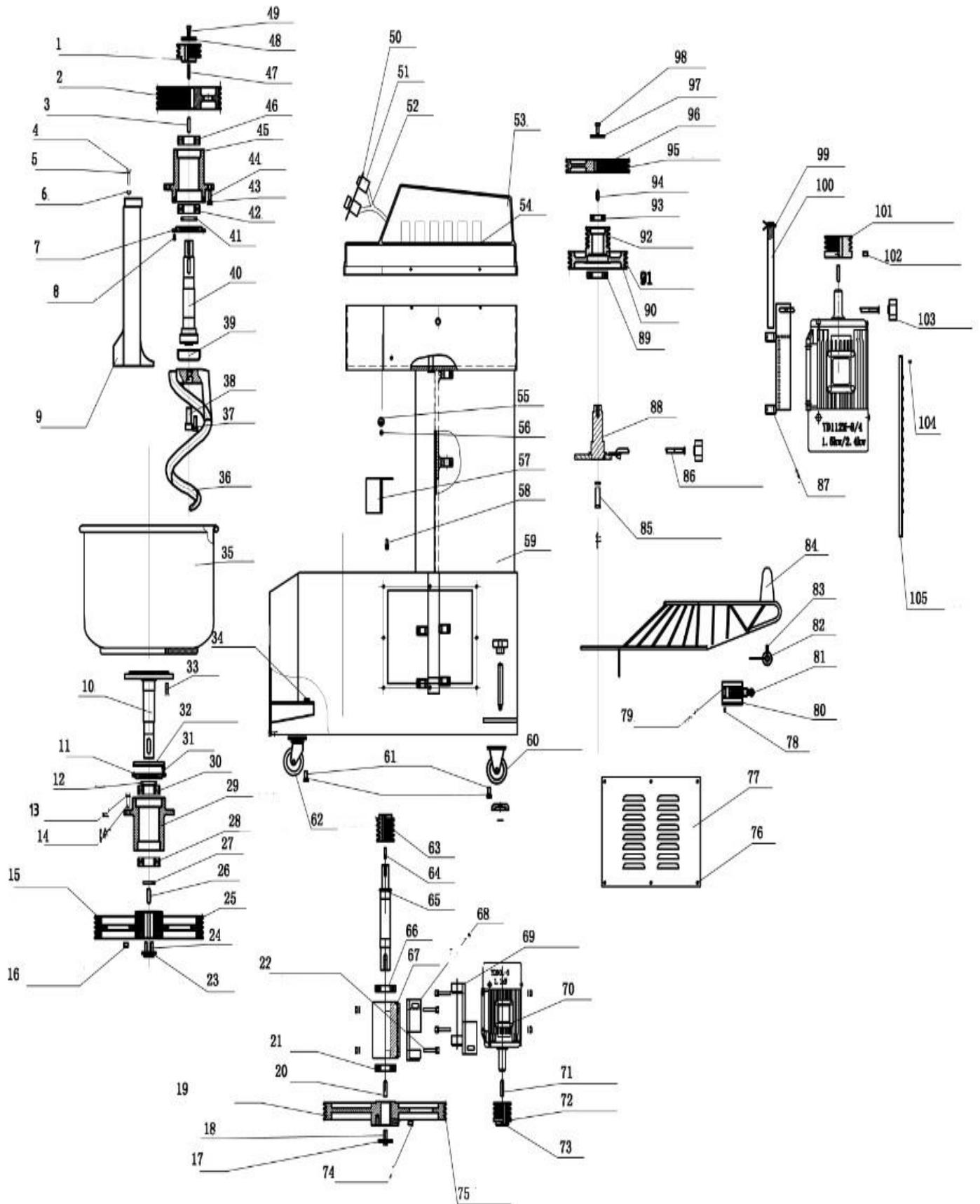
No.	Name	No.	Name	No.	Name
1	Spindle drive belt pulley	32	Upper shaft	63	Stroke switch seat
2	Upper shaft pulley	33	Sealing ring	64	Gaskets
3	On the sleeve	34	6308 bearing	65	M10 screw
4	M8-40 screw	35	M10-30 screw	66	V-type narrow belt 3V530
5	M8 nut	36	Bearing seat	67	Barrels of secondary belt pulley
6	Bearing cover	37	6803 bearing	68	8-35 square key
7	M5 screw	38	10-40 square key	69	M14-45 screws, nuts, washers, flat pad diameter 14
8	Center pole	39	8-35 square key	70	Pull plate
9	Lower axis	40	Gaskets	71	Adjusting screw
10	Bearing cover	41	M8-20 screw	72	Bearing seat
11	Sealing ring	42	Control panel	73	Uc207 ball bearing
12	Shaft	43	Electrical components	74	Spindle
13	Φ10 elastic flat pad	44	Conductor	75	6207 bearing
14	M10-30 screw	45	Electric plate	76	Upper shaft secondary belt
15	10-40 square key	46	Abs cover	77	V-type narrow belt spz812lw
16	M10-30 screw	47	Net cover lever	78	V-type narrow belt 3V335
17	Gaskets	48	M8 screw	79	6205 bearing
18	Drum belt pulley	49	Baffle unit	80	8-25 square key
19	Adjusting washer	50	M6-20 screw	81	V-type narrow belt 3v335
20	6308 bearing	51	Casing welded parts	82	Main shaft pulley
21	Lower bearing seat	52	Anchor hold plum disc	83	Gaskets
22	6308 bearing	53	Foot adjusting bolt	84	M8-20 screw
23	M5-10 cross screw	54	Fixed wheels	85	Motor positioning sheath

24	Lower dust cover	55	Anchor support plate	86	Motor positioning shaft
25	M8-25 screw	56	Card spring	87	Motor belt pulley
26	M8 nut	57	Stainless steel mesh cover	88	Motor seat components
27	Surface barrel assembly	58	M6 stud	89	Φ10 flat pad
28	Screw hook	59	Stroke switch sleeve	90	Pull rod
29	M10-30 screw	60	Stroke switch	91	Maintenance door
30	Φ10 elastic flat pad	61	M5 cross screw		
31	On the dust cover	62	M6 cross screw		



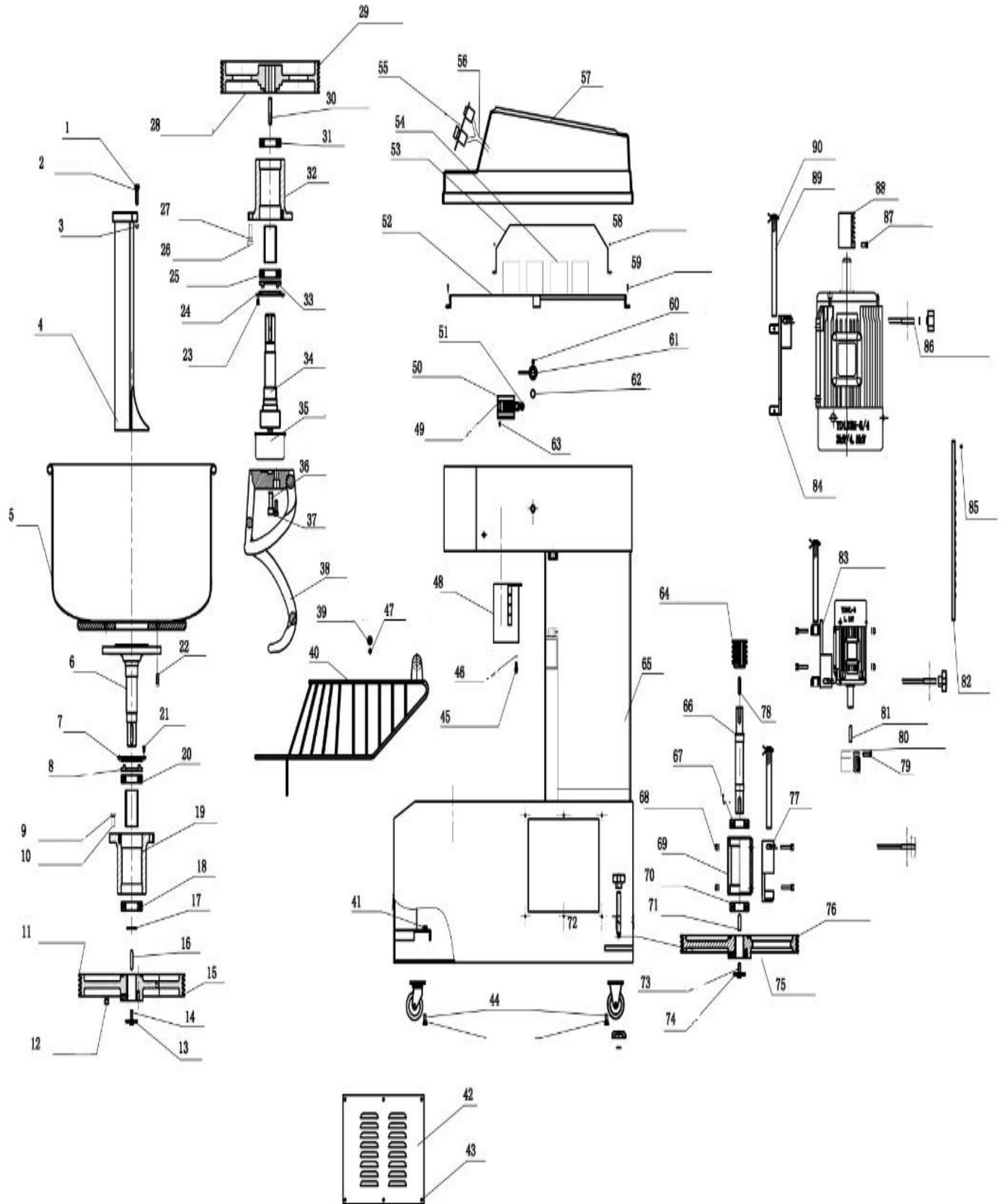
No.	Name	No.	Name	No.	Name
1	Drive spindle belt pulley	31	Upper shaft	61	Gaskets
2	Upper shaft belt pulley	32	Sealing ring	62	M10 Screw
3	10-40 square key	33	6308 bearing	63	V-type narrow belt spz1140lw
4	M8-40 screw	34	Phi 10 flat elastic pad	64	Barrels secondary belt pulley
5	M8 nut	35	M10-30 Screw	65	8-35 square key
6	Cover bearing	36	Upper bearing seat	66	M14 x 45 screw, nut, ϕ 14 spring washers, flat pad
7	M5 screw	37	6803 bearing	67	Plate pull
8	Pole center	38	10-40 square key	68	Adjusting screw
9	Lower axis	39	Gasket	69	Bearing seat
10	Cover bearing	40	M8-20 screw	70	Uc207 ball bearing
11	Sealing ring	41	Control panel	71	Spindle
12	Phi 10 flat elastic pad	42	Electrical components	72	6207 bearing
13	M10-30 screw	43	Wire	73	Shaft upper secondary belt
14	Gaskets	44	Electric plate	74	V-type narrow belt spz812lw
15	M10-30 screw	45	ABS cover	75	V-type narrow belt spz850lw
16	Belt pulley drum	46	Cover lever net	76	6205 bearing
17	10-40 square key	47	M8-20 screw	77	8-25 square key
18	Adjusting washer	48	Baffle	78	V-type narrow belt spz850lw
19	Adjusting washer	49	M6-20 screw	79	Main pulley shaft
20	Lower bearing seat	50	Welded part casing	80	Gasket
21	6308 bearing	51	Fixed wheels	81	M8-20 screw
22	M5-10 cross screw	52	M8-20 screw	82	Positioning sheath motor
23	Dust cover lower	53	Casters	83	Positioning shaft motor
24	M8-25 screw	54	Fixed wheels	84	Belt pulley motor
25	M8 nut	55	Steel stainless mesh cover	85	Inner six stud angle
26	Surface and barrel assembly	56	Switch sleeve stroke	86	Seat components motor

27	Hook screw	57	Switch stroke	87	Phi 10 pad flat
28	M16-40 screw	58	M5 cross screw	88	Blossom handle plum
29	Phi 10 flat elastic pad	59	M6 cross screw	89	Door maintenance
30	Dust cover	60	Switch seat stroke		



No.	Name	No.	Name	No.	Name
1	Main shaft driving pulley	36	Screw hook	71	10-40 square key
2	Shaft pulley	37	M10-30 screw	72	Motor pulley base
3	10-40 square key	38	M16-40 screw	73	Socket head screw
4	M8-40 screw	39	Petition dust cover	74	M10-30 screw
5	8 ball pad Φ flat pad	40	Shaft	75	Narrow V-belt SPZ1437LW
6	M8 nut	41	Sealing ring	76	M6 screw
7	Bearing cover	42	6308 bearing	77	Base to repair the door
8	M5 screw	43	M10-30 screw	78	M6 screw
9	Center pole	44	Φ 10 spring washer flat pad	79	M5 cross screws
10	Shaft under	45	On the bearing seat	80	Stroke switch
11	Bearing cover	46	6308 bearing	81	Travel switch
12	Sealing ring	47	8-35 square key	82	Trip switch shaft sleeve
13	Φ 10 spring washer flat pad	48	Gasket	83	M6 screw
14	M10-30 screw	49	M8-20 screw	84	Stainless steel net
15	Narrow V-belt SPZ1270LW	50	Control panel	85	M14-45 screw, nut, Φ 14 spring washers, flat pad
16	M10-30 screw	51	Electrical components	86	Adjusting screw, Φ 10 flat mat plum flower handles
17	Gasket	52	Conductor	87	Motor parts
18	M10-30 screw	53	ABS cover	88	On the spindle
19	Spindle pulley	54	Electric appliance plate	89	6207 bearing
20	Bearing	55	Net gearbox	90	Secondary pulley shaft
21	6307 bearing	56	M8-20 screw	91	narrow V-belt spz812lw
22	M8-45 screw, nut, Φ 8 spring washers, flat pad	57	Baffle	92	Narrow V-belt SPZ850LW
23	Gasket	58	M6-20 screw ϕ 6 flat pad	93	6205 bearing
24	M10-45 screw	59	Chassis weldment	94	8-25 square key

25	Pulley barrel	60	Fixed caster	95	Narrow V-belt spz850lw
26	10-40 square key	61	M8-20 screws	96	Main shaft pulley
27	Adjust the washer	62	Casters	97	Gasket
28	28.6308 bearing	63	Spindle pulley	98	M8-20 screws
29	Bearing seat	64	6-30 square key	99	Motor positioning sheath
30	6308 bearing	65	Main shaft	100	Motor positioning sheath
31	M5-10 cross screws	66	6307 bearing	101	Motor pulley
32	Dust cover	67	Bearing sleeve	102	M10-15 stud
33	M8-25 screw	68	Bearing sleeve	103	Plum flower handles
34	M8 nut	69	Motor base	104	M6 screw
35	Barrel assembly	70	M10-30 screw	105	Fuselage to repair the door



No.	Name	No.	Name	No.	Name
1	M8-40 screw	31	6308 bearing	61	Stroke switch sleeve
2	Phi 8 elastic flat pad	32	Bearing seat	62	Stroke switch rotary shaft
3	M8 nut	33	Sealing ring	63	M6 screw
4	Center pole	34	Upper shaft	64	Lower spindle upper belt pulley
5	Face barrels	35	Dust cover	65	Casing welded parts
6	Lower axis	36	M16-40 screw	66	Lower spindle
7	Bearing cover	37	M10-30 screw	67	6307 bearing
8	Sealing ring	38	Screw hook	68	M8-45 screws, nuts, washers, flat pad diameter 8
9	Phi 10 elastic flat pad	39	Net cover lever	69	Bearing sleeve
10	M10-30 screw	40	Net cover	70	6307 sleeve
11	V-type narrow belt 3V600	41	M8 nut	71	10-40 square key
12	Sealing ring	42	Base repair door	72	Under the main shaft of the belt pulley
13	Phi 10 elastic flat pad	43	M6 screw	73	M10-30 screw
14	M10-30 screw	44	M8-20 screw diameter 8 elastic flat pad	74	Gaskets
15	Drum belt pulley	45	M8-20 screw diameter 8 flat pad	75	M10830 screw
16	M10-50 flat key	46	M8 nut	76	V type narrow belt SPZ1662LW
17	Adjusting washer	47	M8-20 nut	77	Bearing sleeve seat
18	6308 bearing	48	Baffle	78	6-30 square key
19	Lower bearing seat	49	M5 cross screw	79	M10-30 screw
20	6308 bearing	50	Stroke switch seat	80	Base motor pulley
21	M5-10 cross screw	51	Stroke switch	81	10-40 square key

22	M10-25 with 10 screws, flat pad elastic pad	52	Electrical support	82	Body repair door
23	M5 screw	53	Electrical enclosure	83	Base motor seat screw
24	Bearing cover	54	Electrical components	84	Motor bottom seat
25	6308 bearing	55	Control panel	85	M6-15 screw
26	M10-30 screw	56	Wire	86	Adjustment screw with 10 flat pads
27	M10 playing the flat pad	57	Fiber glass	87	M10-15 screw
28	Upper shaft pulley	58	M5-5 cross head screw	88	Motor belt pulley
29	V type narrow belt	59	M6-15 cross head screw	89	Motor positioning shaft
30	10-66 square key	60	M6 stud	90	Motor positioning sheath

CLEANING INSTRUCTIONS:

1. Take off any remaining debris.
 - Use a nylon brush or a cloth towel to gently remove any piece of dough.
2. Wipe down to clean.
 - Use an approved detergent and water solution OR a vinegar and water solution to wipe down the bowl and hook.
3. Rinse down.
 - Use clean water and cloth to wipe down.
4. Sanitize.
 - Use approved sanitizers. Follow manufacturer’s instructions exactly, be sure to wipe entire machine.
5. Air dry.

-----DO NOT-----

- Use any types of bleach (hypo sodium chloride).
- Fill with water/ hose down.
- Use steel wool/scrubber pads or anything abrasive.

SERVICE AND WARRANTY:

Please contact Eurodib: service@eurodib.com or 1-888-956-6866