

USER MANUAL

GEAR DRIVEN PLANETARY MIXER



Models: B20M, B30M



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BRIEF INTRODUCTION

B20M B30M mixer are advanced machine which is carefully designed and produced by my company . It uses the principle of planetary motion, and do planetary motion agitator in barrels to mix crushed, powder and liquid food and other functions. The machine working smoothly. Because it is equipped with protective cover, it is safe and reliable, and equipped with multistage speed and a variety of agitator, the user can according to different requirements, select the appropriate speed and agitator to realize these functions. Spare parts ,which is in contact with food is made of stainless steel or with special surface treatment, all fit for national health standards.

The machine is with good appearance, convenient operation, high working efficiency, and is suitable for hotels, restaurants, restaurants, food processing plants and canteen food, also for the pharmaceutical, chemical raw materials such as factories and mines modulation unit raw material.

ADVANTAGE

- Motor is improved by using German technology, and with the centrifugal switch which lets machine on/ off quickly. Full copper wire high-temperature motor has the ability of heating dissipation, torsion is more strength.
- Whole machine gear are all precessed by after precision machining and special heat treatment,. Turbine, worm, bearings are produced by our company patent design, durable.
- Machine can be used easily and conventional and Working parts of

products is easy to install, unpick and wash

- High quality stainless steel cylinder and stainless steel accessories is cleaning and health.
- standard accessories: agitator with snake type,pat type,bud type. Speed can be adjusted depending on the type of agitator to achieve the best effect.

The machine can enjoy one year free warranty and a permanent after-sales service, quick delivery, full of parts, and no trouble back at home.

TECHINCAL DATA

Model	Voltage	Frequently	Power	Speed (r/min)	Capacity	Size (mm)
B20M	110V	60Hz	0.75K W	113/168/400	20 qt.	17"L x 21"D x 30.5"H
B30M	110V	60Hz	1.10K W	113/168/400	28 qt.	20"L x 21.5"D x 30.5"H

INSTALLATION

When you dismantle the packing after buying, please check in detail whether there is damage which is due to the improper transportation or storage and accessories are complete. If there is damaged or missing parts , please inform distribution unit processing or replacement within seven days.

Blender should be installed in a dry ventilation, no corrosion and no flammable and no explosive substances indoors. Blender is installed on the hard ground, the ground need to bear the pressure of 200 kilograms, the ground tilt Angle is not greater than 5 degrees. Blender from the nearest wall

not less than 15 cm to heat dissipation easily.

USING REQUEST AND NOTICEABLE

1. Check whether the power supply voltage is the same with the nameplate. Whether power supply ground wire is reliable.

2. If do not have the plug of the power supply lead, machine should be connected to the whole level disconnect device which is installed on a fixed position by the user at least 3 mm . The disconnect device rated current shall be greater than or equal to 35 A.

3. Machine is equipped with motor overload protection device, in the case of overload or be blocked, the motor is automatically cut off power supply to keep a security protection for motor. In this situation the power supply must be cut off, remove obstacles, and then connected to the power and restart the machine.

4. Choice of agitator and speed:

- Snake type agitator: Fits for kneading dough and mixing viscous solid food. Kneading dough should be according to the nameplate rated quantity, water addition is 47% ~ 50% of flour weight, appropriate chooses low speed.

- Pat type agitator: Suitable for mixing crushed, powder, paste food, such as filling, appropriate chooses medium speed.

- Bud type agitator: Suitable for mixing liquid food, such as butter, egg, appropriate chooses high speed.

Note: Speed will be changed after power off , forbidden to use

medium or high speed to knead dough!

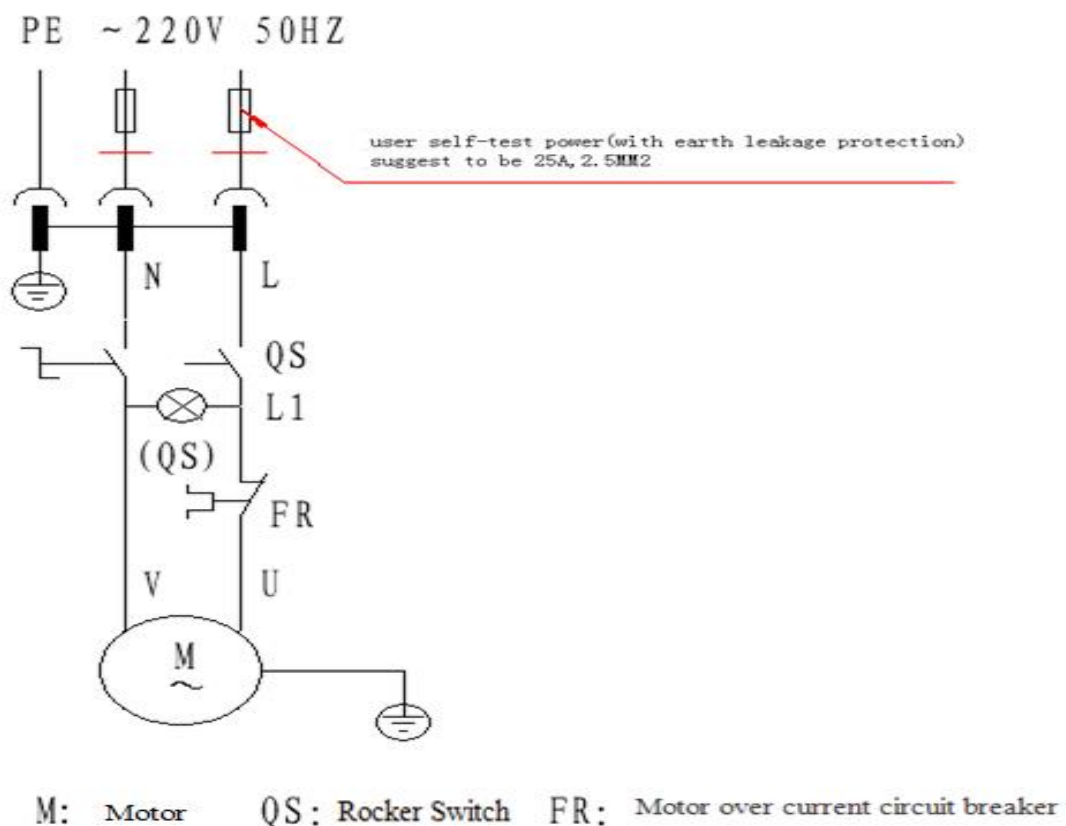
5.The rise and fall of cylinder:

a)When it is mixing , twist the bar to rise the cylinder to the highest position to mix fully.

b)After mixing or change agitator, twist the bar to fall the cylinder to disassembly the tank or agitator.

Note: When agitator is installed , the stopper on agitator shaft should be tightly contact with the agitator fork to prevent fall off.

CIRCUIT DIAGRAM



Above for reference only, If there is any are change ,we will not notice again.

Code	M	KM	FR	SB1	SB2	SQ1/2
Name	Motor	A.C.contact or	thermorela y	TA1 No lamp combination switch		Travel switch
Quantity	1	1	1	1sets		2
Remark		Magnetic starter				

MAINTENANCE

1. After each using , carefully clean tank, agitator, etc, to ensure food hygiene.

2. Elevator guide rail should be coated with a small amount of grease regularly

3. The machine's transmission has joined high quality grease when it is delivery. usually machine can be used half a year. When it is need to add or change the grease ,must remove the cover and the bearing seat cover.

Note: this machine may not be directly wash with water.

FAILURE ANYLISIS AND ELIMINATION

Failure	Reason	Elimination
Agitator shaft do not work	Electrical contact undesirable	Check the electrical wiring
Oil leakage	Seal ring is damaged	Change seal ring
Lifting handle is tight	Guide rail corrosion	Clean guide rail and paint grease

	Keep dry on lifting bar and handle shaft	Add oil
Motor temperature rise quickly and speed reduce	Voltage is not enough	Check the voltage
	supercharge	Reduction on load
	rotation speed is high or agitator does not choose well	according to above to choose suitable speed and agitator
Noisy of gear box is big and very heat	Bad lubrication	Add or change grease
Agitator touches the edge of tank	Agitator and tank distortion	Repair or change agitator and tank

WARRANTY

Failure occurs under normal use within the validity of the warranty, please show warranty card and purchase invoices, the company is responsible for free maintenance.

This warranty card is not suitable for the following situations:

1. Unable to show the warranty card and purchase invoices at the same time;
2. Not authorized technician repair or replace machine;
3. The machine model and the manufacturing number has been altered or not be recognized;
4. Not used according to the requirement of the operating instructions, maintenance, custody, foreign body went into machine and cause breakdown and damage;
5. Due to normal wear and tear caused by the periodic inspection, maintenance, repair or replace parts;
6. Using machine under these Conditions (dust, moisture, shock, etc.) and

cause fault.

The validity of the warranty: since the date of the cost (subject to formal purchase invoice) machine for one year.

SPARE PARTS OF BLENDER

1	Agitator shaft	16	Gear	31	Handle seat	46	VAT clamp
2	Agitator shaft sleeving	17	Shaft sleeving	32	Eccentric sleeve	47	carriage
3	Planetary gear	18	Gear	33	Front cover	48	Nut
4	spacer	19	sleeve	34	front	49	body
5	Pressure spring	20	Gear shaft	35	Self lock nut	50	Jiggle bar
6	Clutch body	21	Bevel gear	36	Front housing	51	Connection pad
7	47-gear	22	Back cover	37	Spring	52	Spring
8	46-bevel gear wheel	23	Back housing	38	Bevel gear	53	Joint level
9	29-small gear	24	Motor rotor	39	Sleeve	54	Connection rotate seat
10	Sleeve	25	Worm sleeve gear	40	Inner gear	55	Mix level
11	Mesh gear	26	Worm gear	41	Mixing seat	56	mixer
12	Upper cover	27	Body	42	Mixing seat	57	agitator
13	Transmission shaft upper cover	28	Shifting block shaft	43	Planetary gear	58	Activities cover
14	Bearing bottom cover	29	Shifting block	44	Transmissi on shaft	59	tank
15	gear	30	Shifting handle	45	Bottom seat	60	Fixed protection cover

B20M EXPLOSIVE PICTURE

