

Product manual

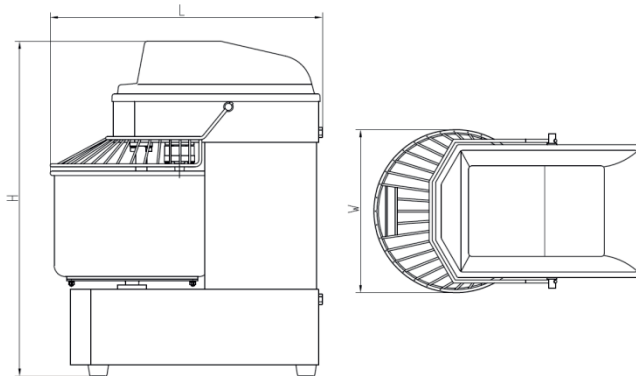
DH-80 SERIES SPIRAL MIXERS

DH-80 series spiral mixers are a new type of kneader. Both the dough arm and bowl are running that it can raise the mixing speed and efficiency greatly. The machines are equipped with protect cover, easy operable and safety. They are good looking and easy clean, suitable for mixing flour in hotels, restaurants and public canteens.



Technical specifications:

Model	Voltage	Frequency	Power	IP Rating	Bowl volume	Max capacity	Dimension mm
DH-80	~380V	50Hz	1.5/2.4 kW	IPX1	70 L	30kg	920×580×1162



Operation and Notes

1. Set it on a dry horizontal plane (or support), take it firm.
2. Before use, ensure that power supply corresponds to that required by the machine and external ground wire is reliably connected.
3. Ensure that flour mixing capacity is lower than the max. flour capacity.
4. Before start, ensure that safe protect cover has been put down.
5. Do not put hands and hard-things into the bowl in running.
6. Do not hold and drag the belts and chains by hand.

Maintenance

1. Continuous run time is not too long, keep the machine used long.
2. After used, clean the machine, as to avoid bacteria growth.
3. The transmission case is packed with special grease that will last for service six months.
4. To add or replace grease, it is necessary to remove the upper cover.

Note: Before maintenance, the machine must be cut off the power supply.

Trouble shooting:

Trouble	Probable cause	Remedy
The mixing shaft do not rotates after switch on.	Electric connectors are loose	Check the electric circuit tight those loose connectors
Square rod tremble	Lock bolts are loose	Tighten those bolts
Temperature rise of motor is too high, below speed	Lack of voltage	Check the supply voltage
	Over load	Less load
The noise of the transmission case is serious	Lubrication is insufficient	Add or replace the grease
	Chains are loose	Tighten the chains
The agitator knocks with the bowl	The agitator the bowl is deformed	



Warning: It cannot be cleaned by water directly.

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