

# BT SERIES FOOD MIXERS

## Main Specialty:

- ✧ According to the planet movement theory, beater moves like planets in the bowls so that the food is mixed completely.
- ✧ They have three-range rotation speed.
- ✧ All the spare parts in the machines are made of premium stainless steel to ensure that they meet the national hygiene standard for food.
- ✧ The machine is good looking, easy operable and high in efficiency.

## Technical Specifications:

Model	Bowl Volume (L)	Voltage (V)	Rated Frequency (Hz)	Power (kW)	Max. Kneading Capacity(kg)	Mixing Speed (r/min)	Size(mm)
BT10	10	220V	50	0.55	1.5	110/178/355	450x432x680
BT20	20	220V	50	0.735	3	110/200/420	835x525x500
BT30	30	220V	50	1.1	4.5	80/160/388	620x630x1011
BT40	40	380V	50	1.28	4	80/160/388	637x630x1011
BT60	60	380V	50	2.2	8	74/155/388	724x652x1300
BT80	80	380V	50	2.9/3.89	30	75/111/220	1205x740x1660

## Operation and Notes:

- ✧ Before use, check that power supply corresponds to that required by the machine. Check that the extern earthing wire is reliably connected.
- ✧ The machine which 3 phase motor must be checked that the machine rotates in the direction indicated by the rotation mark .If the rotation direction is wrong, change the two of the three livewires each other. Note For test of machine, mixing tools should never be installed otherwise they would fall out in case of wrong rotation direction and cause damage to machine parts.

## Select speed and agitator:

- ✧ Dough arm: It is frequently used for heavy bread dough, the weight of flour indicated by the mark, the weight of water is 47%~50% of the flour, and preferable to be used at low speed.
- ✧ Beater: It is commonly used for thin batters, cakes and mashing potatoes, like stuffing, and preferable to be used at middle speed.
- ✧ Wire whip: It is best for whipping cream and beating eggs, and preferable to be used at high speed.
- ✧ Important notice: Stop the machine to change speed, don't mix dough at middle or high speed.

### **Bowl lift:**

- ✧ When mixing, rotate the hand wheel to raise the bowl until you feel it touch the stop, this also makes the bowl more accessible for filling.
- ✧ After mixing, rotate the hand wheel to lower the bowl. It is necessary to lower the bowl to change agitators, avoid to remove the bowl or agitators.
- ✧ Note: When assembling an agitator the bowl must be in the down position, Slip the agitator up on the shaft and turn until the driving pin in the shaft reaches the L-shaped slot in the agitator shank, avoid the agitator to be fallen down in running.

### **Maintenance:**

- ✧ After use each time, clean carefully the bowl agitators etc, make sure to keep the machine clear.
- ✧ Lubricate the bowl slide ways occasionally by applying a small amount of oil or grease with the tip of finger.

## Trouble shooting:

Trouble	Probable cause	Remedy
The mixing shaft don't rotates after switch on	Electric connectors are loose	Check he electric circuit, tighten those loose connectors
Oil leakage	Oil seals are worn out	Replace those oil seals
The raising handle is too tight	Guide ways are corroded	Clean and oil the guide ways
	The lead screw, bevel gear and hand wheel shaft etc is dry	Oil them
Temperature rise of motor is too high, below speed	Lack of voltage	Check the supply voltage
	Over load	Less load
	The working speed selected is too high or agitator is not suitable	Select a suitable speed and agitator
The noise of the gearbox is serious, its temperature is too high	Lubrication is insufficient	Add or replace the oil
The agitator knocks with the bowl	The agitator or the bowl is deformed	Repair or replace deformed part