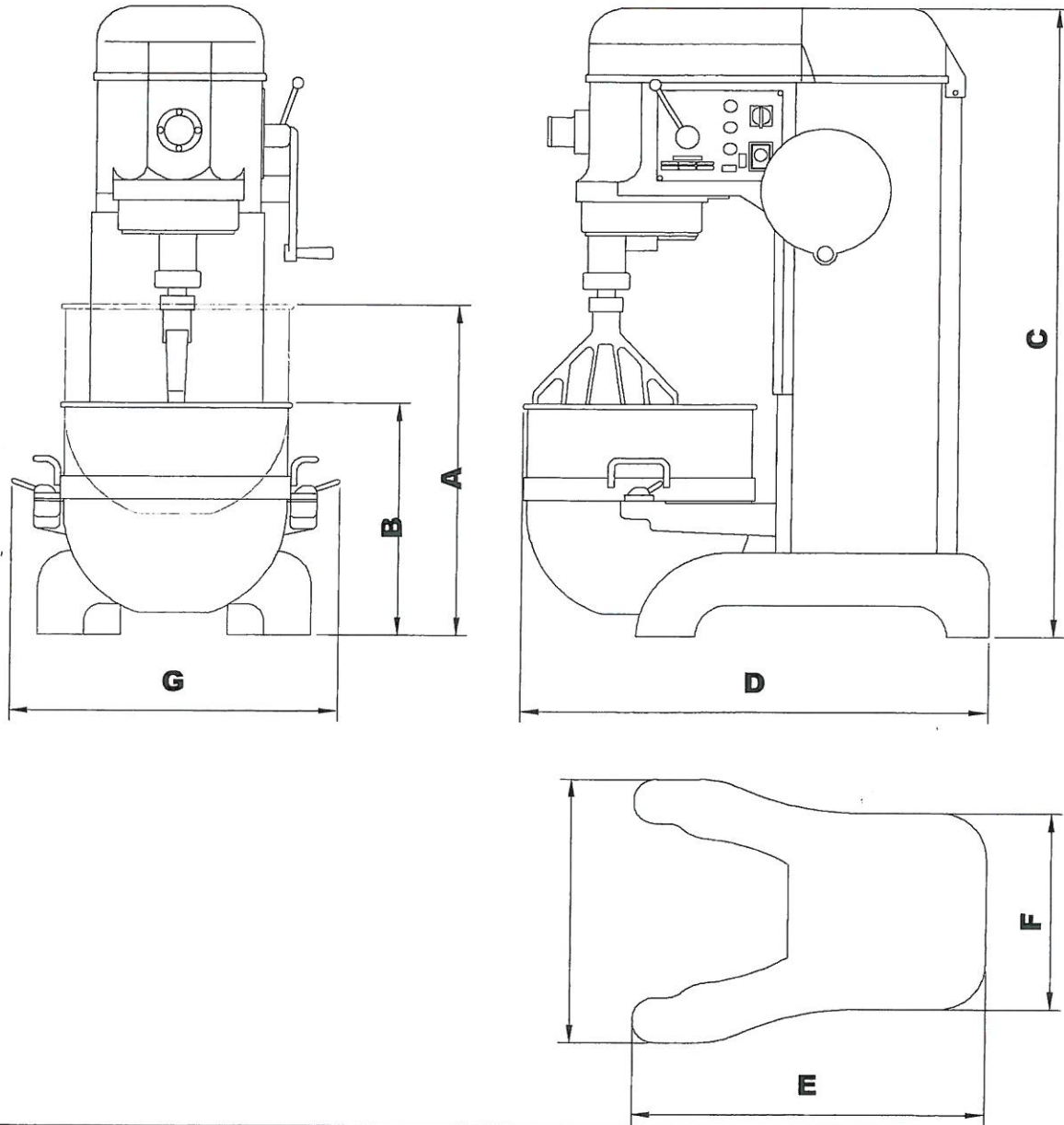


1. Installation diagram (MM)



MODEL NO.	A	B	C	D	E	F	G
AX-M80	780	560	1440	1060	850	510	720

2. Specifications

Model No.	Mixing Capacity Flour / Dough	Motor HP	Machine Weight (Approx)	Stainless Steel Bowl (cm)
AX-M80	34 kgs 60 kgs	3	500 Kgs	Ø52x48 (80 qt.)

Motor & Electrical : Two speeds, Available only in three phase electric.

Transmission: The transmission is made by alloy steel gears. The power from motor to the

transmission is transmitted by fiber V-belts. Two speed transmissions with two speed motor gives a 4 speed mixer.

Speed : Four speed transmission:

60HZ / 50HZ	First	Second	Third	Fourth
Agitator (RPM)	135 / 113	195 / 162	237 / 198	341 / 284

SS Safety Guard : Stainless steel safety guard is an standard. Smoothly rotate open with a limit switch to shut off power immediately to protect operator.

Attachment Hub : #12 attachment Hub is optional, the operator can use any of the standard attachments on the market, such as vegetable slicer, meat grinder, etc.

Standard Attachment : Bowl -1, Hook - 1, Beater -1, Whipping Ball -1, Bowl Truck - 1

3. Installation

Location

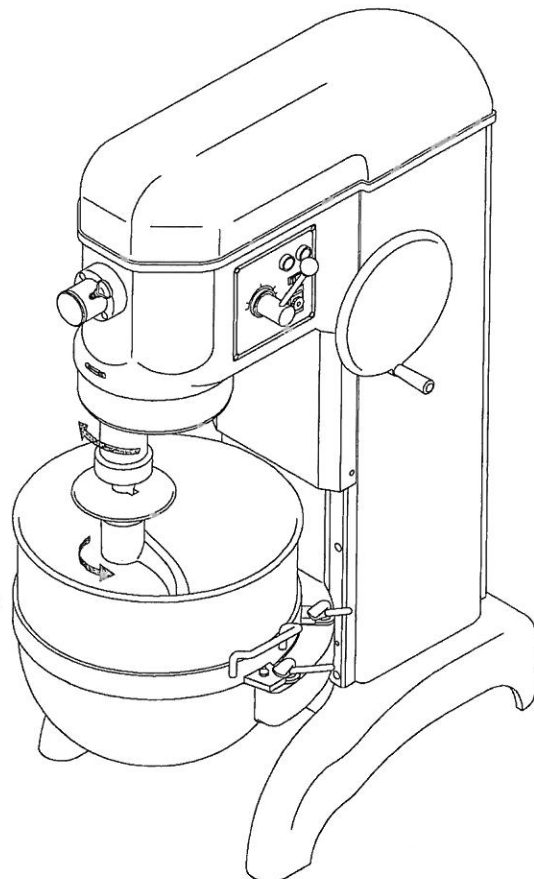
- Place the mixer in its operating location. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.
- Holes are provided in the base to permanently secure the mixer, although this not necessary in normal installations.
- Floor models must be leveled front-back and side-to-side by sliding shims under the legs as required.

Electrical connect

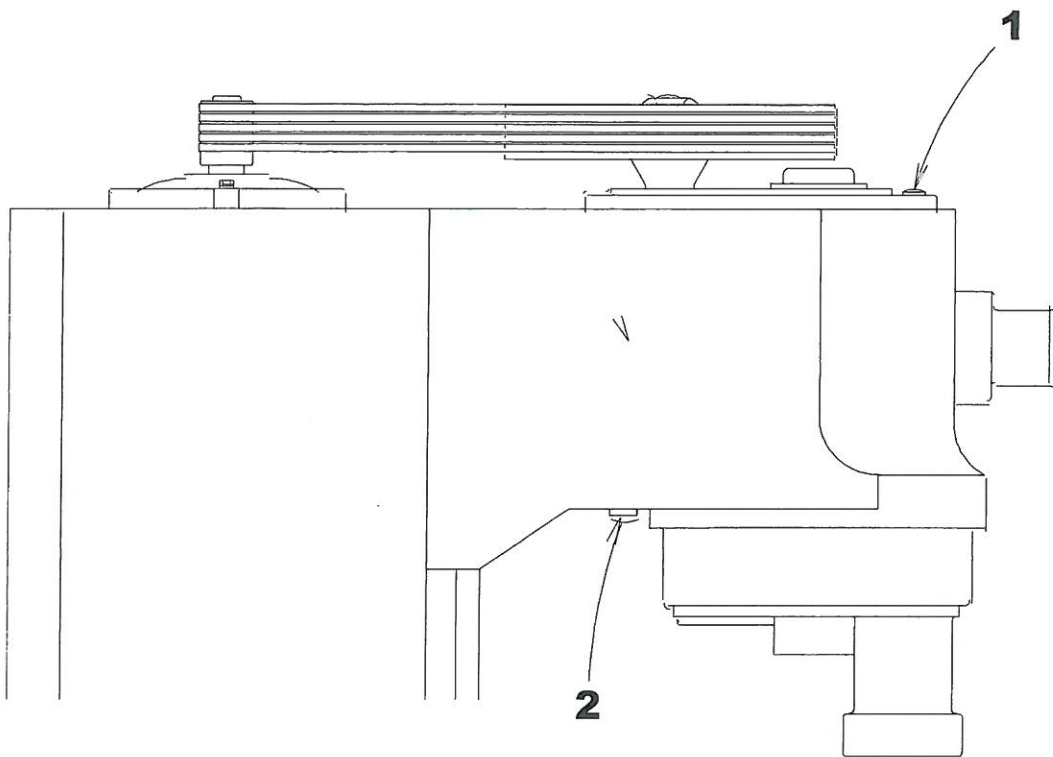
- Electrical connections should be made by qualified personnel in accordance with applicable codes and regulations.
- Permissible voltage fluctuation is $\pm 10\%$ of nominal voltage.
- Be sure to tag any electrical outlets, fuses, or connections involved in installing the mixer until installation has been completed.

Rotation

Wrong rotation may cause the mixer damage.



4. Lubrication



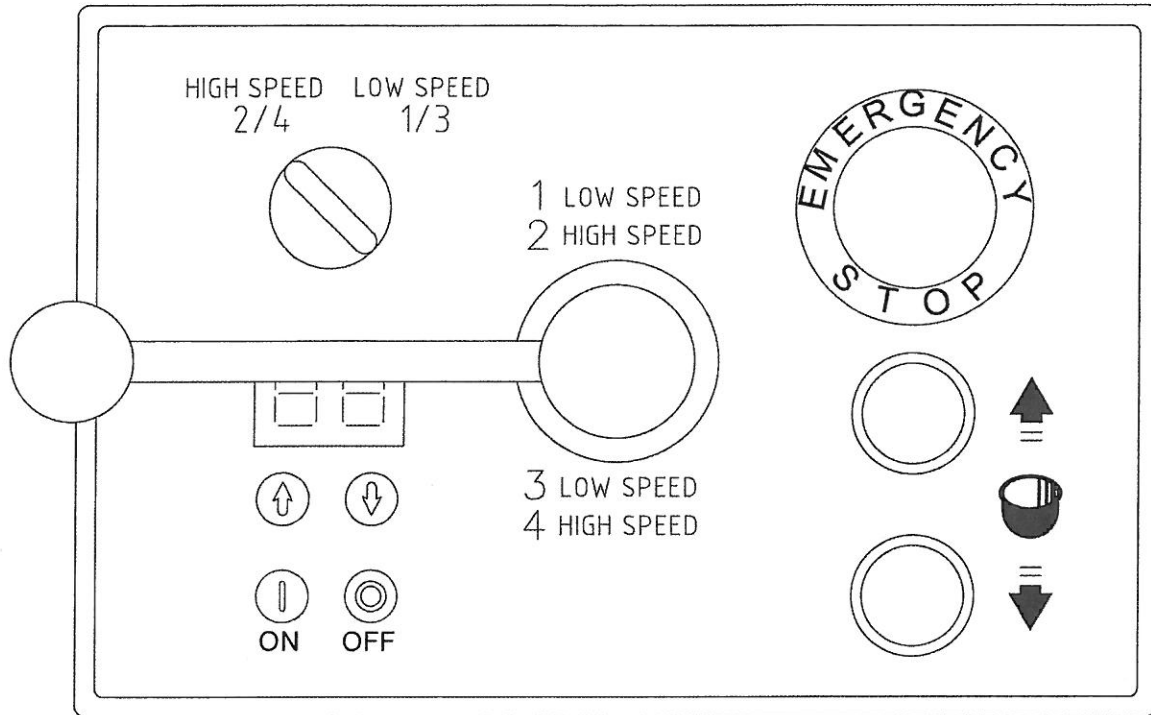
- Transmission gears are already filled with enough lubricant oil.
- If the oil level falls below the gauge line, add more oil. Remove the oil-fill plug (1 fig.1) in the cover of the transmission case and insert a tubing, pour enough oil into it. Reinstall and tighten oil-fill plug.

ALL MACHINES ARE ALREADY FILLED WITH ENOUGH LUBRICANT OIL WHEN LEAVING OUR FACTORY.

5. Operation

- Open the safety guard.
- Install the bowl and one accessory on the mixer.
- Place the ingredients into the bowl.
- Close the safety guard and release the button of emergency stop.
- Lift the bowl by bowl-up switch (arrow up).
- Set the speed selectors 'Motor Speed Shift Switch' & 'Gear Speed Shift Handle' at desired speed and then press button marked "ON"
- For non-timed operation, set speed selectors at desired speed, set DIGITAL TIMER on "OFF" position, and press the button marked "ON"
- For timed operation, set speed selectors at desired speed, set DIGITAL TIMER h on desired time period, auto shut off machine in any speed after preset time has elapsed.
- When operation is finished, turn off motor by pressing "OFF" button or "emergency stop".

CONTRL PANEL WITH DIGITAL TIMER



NOTE: TO START THE MOTOR, PRESS “ON” BUTTON, THE SPEED SELECTOR HANDLE MUST BE AT THE NUMBERS, INDICATING A SPEED, NOT AT AN INTERMEDIATE POSITION.

Speed Selection:

Speed selection is made by ‘Motor Speed Shift Switch’ & ‘Gear Speed Shift Handle’ with the number on the control panel.

1st speed: Set ‘Motor Speed Shift Switch’ to low speed, and set ‘Gear Speed Shift Handle’ to “1” low speed.

2nd speed: Set ‘Motor Speed Shift Switch’ to high speed, and set ‘Gear Speed Shift Handle’ to “2” high speed.

3rd speed: Set ‘Motor Speed Shift Switch’ to low speed, and set ‘Gear Speed Shift Handle’ to “3” low speed.

4th speed: Set ‘Motor Speed Shift Switch’ to high speed, and set ‘Gear Speed Shift Handle’ to “4” high speed.

NOTE: TO CHANGE SPEED, STRICTLY DO ACCORDING TO FOLLOWING STEPS:

First: Turn off motor by turning ‘Motor Speed Shift Switch’ to “STOP” position.

Second: Shift ‘Gear Speed Shift Handle’ to desired speed.

Third: Turn 'Motor Speed Shift Switch' to desired speed.

The number "1" (low) is for heavy mixtures like dough, heavy batter and potatoes.

The number "2" (medium-low) is for mixing cake batter, mashing potatoes and for developing dough.

The number "3" (medium-high) is for mixing maximum incorporation of air into light batches, the whip is used for whipping cream beating egg white mixing light icings meringues and whipping.

The number "4" (high) is for accelerated mixing maximum air incorporation into light batches similar to number "3"

Bowl:

Stainless steel bowl is sanitary open rim design to meet today's exact requirement.

Bowl lift:

Mixer has equipped a POWER LIFT and operate by up/down (arrow) on the control panel.

Agitators:

When placing an agitator on agitator shaft, lower the bowl, push agitator up on shaft and turn agitator until drive pin on shaft reaches L-shaped slot in agitator shank.

Application of agitators

Wire Whip: Egg Whites, Mayonnaise, Meringue, Whipped Cream

Flat Beater: Mashed Potatoes, Mayonnaise, Waffle or Hot Cake Batter, Cake-Box or Slab, Cake-Cup, Cake-Layer, Cake-Pound, Cookies Sugar, Dough-Pie, Eggs & Sugar for Spong Cake, Icing-Fondant, Shortening & Sugar-Creamed.

Dough Arm: Dough-Bread or Roll, Dough-Heavy Bread, Dough-Pizza, Dough-Raised Donut, Dough-Whole wheat, Pasta-Basic, Egg Noodle.

Attachment Hub: (NO.12) designed to accommodate attachments such as a meat chopper, a food chopper, and a food slicer/shredder. The machine should not be used for mixing while hub attachments are installed. **DO NOT USE ATTACHMENT HUB WHILE MIXING.**