

INSTRUCTION MANUAL

BEATER-MIXER REF: BM5L



To ensure proper use of this appliance and your safety, please read the following instructions completely before operating this appliance.

English - Original

INSTRUCTION MANUAL RM5I



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INSTRUCTION MANUAL :



1. SAFETY INSTRUCTIONS

- For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this equipment. Keep the area free and clear of combustible.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing, or servicing this equipment.
- Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas.
- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.
- · WARNING: It is hazardous for anyone other than a trained person to carry out any service or repair operation.
- Before doing any maintenance or repair, contact your authorized service representative.
- This appliance can't be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- This product is intended for commercial use only.

2. TECHNICAL SPECIFICATIONS

	BM5L
Bowl volume	5 L
Net weight	13 kg
Gross weight	14 kg
Package size	450*310*440 mm
Product size	380*240*375 mm
Rated power output	500 W
Rated frequency	50/60 Hz
Voltage	110/220-240 V
Rated current	1.6 A
Speed	revolution 0~302 t/min rotation 0~1000 t/min
Work environment	indoor



3. MAIN PARTS



a: bottom

b : bowl

c: egg whisk

d : connecting bearing

e : head

f: lifting handle

g : knob

h : power

i : dough hook(optional)

j : SL beater(optional)
k : safety guard(optional)

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4. OPERATION INSTRUCTIONS

- 1. Cut the power off. First loosen the lifting handle to raise the head to the fixed position. Then fit the accessory in the body, rotate about 40 degree in the left direction.
- 2. Put the stainless steel bowl in place and rotate counterclockwise in the right direction till the bowl is in the notch, then rotate to set it on the notch. When you need to take it out, just rotate it in the opposite direction.
- 3. Please press the head when you loosen the feed knob to make sure that the head is on the fixed position. Tighten up the fixed knob and connect the bowl. Turn on the power switch, the switch light will be on .Rotate the knob slowly, and the mixer will work. You can adjust the knob to your appropriate speed according to the instruction.
- 4. Beater and speed control
 - a. Egg whisk is used to mix small viscosity material like cream and egg . Speed control is 2-3.
 - b .SL beater is used to mix fugitive material like meat stuffing. Speed control is 1-2. Speed control should not be over 2, the machine will be damaged.
 - c .Dough hook is used to mixer large viscosity material like dough. Speed control is 0-1.
- 5. When it is on its highest speed, do not rotate with effort. Otherwise the governor won't work correctly

Notes:

- 1. Please read this manual instruction carefully before using the food mixer for the first time. Please keep this manual for future reference.
- This machine should be placed on a horizontal and stable table with the height from 650 mm to 750 mm. In order to make it work properly and safely, please ensure there should be at least 160 mm space to the front and behind edge of table, and 320 mm space to the left and right edge of it.
- 3. Please use an individual three-pin plug with fuse and good ground connection. Voltage 220-240/110V, 60/50Hz.
- 4. Please do not put the mixer into water or other liquid or in moist environment. Please do not put water inside the Machine.
- 5. Do not touch the machine with wet hand(s) when it works.
- 6. Please do cut off the power when installing, disassembling, cleaning or when you are not using the machine.
- 7. Do not touch the moving part of the machine to avoid hand's being hurt. Keep children and nets away from the mixer.
- 8. Please adjust the knob according to different materialsor otherwise it will damage the machine.

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5. MAINTENANCE

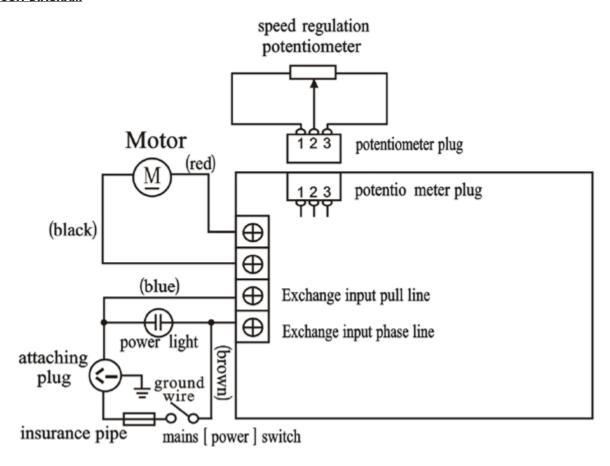
- 1. Keep the mixer clean and dry every day.
- 2. Do not switch on the machine when there is nothing for mixing.
- 3. If the accessory touch the bowlplease make adjustment.
- 4. When use it for one year please contact a qualified supplier for regular inspection and maintenance.
- 5. Do not use parts from other suppliersotherwise damages or dangers maybe happened.

6. TROUBLE SHOOTING

No.	Symptoms	Solutions
1	When you turn on the switch, the mixer doesn't work, and the indicator lamp isn't on.	Check whether the plug is workable. Or turn off the mixer, turn the knob to 0, then turn the mixer on again.
2	Motor temperature becomes higher, the agitator slows	Check the voltage; change and use proper agitator; change the belt
3	The mixer stops working suddenly.	Change and use proper agitator; change the fuse; reduce in load; wait for several minutesthen turn it on.
4	The speed is unchangeable.	Tighten or change the knob
5	The head cannot be raised or Lowered.	Loosen the lifting handle try again.

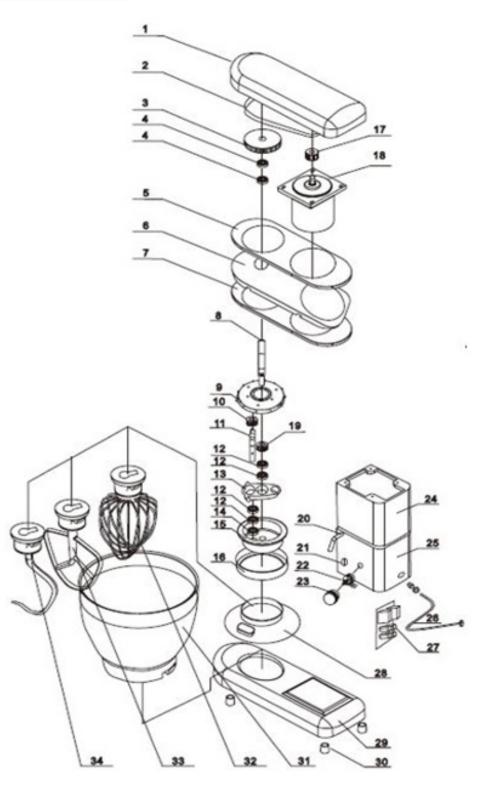


7. CIRCUIT DIAGRAM





8. EXPLODED VIEW AND SPARE PARTS LIST



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N°	Item	Ref	Qty
1	head		1
2	belt		1
3	big pulley		1
4	bearings 1		2
5	clapboard I		1
6	clapboard II		1
7	clapboard III		1
8	transmission axis		1
9	tooth circle		1
10	planetary gear	BM5L-10	1
11	mixing shaft		1
12	bearings 2		4
13	bearing base		1
14	oil seal		1
15	tray		1
16	decoration shell		1
17	small pulley		1
18	motor	BM5L-18	1
19	central gear		1
20	swinging stem		1
21	switch		1
22	potentiometer		1
23	knob		1
24	pillar II		1
25	pillar I		1
26	wire		1
27	circuit board		1
28	safety guard	BM5L-28	1
29	bottom		1
30	rubber feet	BM5L-30	4
31	bowl	BM5L-31	1
32	whisk	BM5L-32	1
33	flat beat	BM5L-33	1
34	dough hook	BM5L-34	1

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STANDARDS AND DIRECTIVES

Meaning of crossed out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

The device complies with current EU standards and directives. If necessary, we will send you the corresponding declaration of conformity.

Packaging disposal

Please separate the packaging materials accordingly and return them to the responsible collection points for recycling and environmental housing.



Device disposal

once the appliance has been used up, dispose of it properly at a collection point for electrical appliances. Electrical appliances do not belong in household waste.

Your responsible administration will inform you about the addresses and opening hours of collection points. This is the only way to ensure that old appliances are properly disposed of and recycled. Thank you very much!





