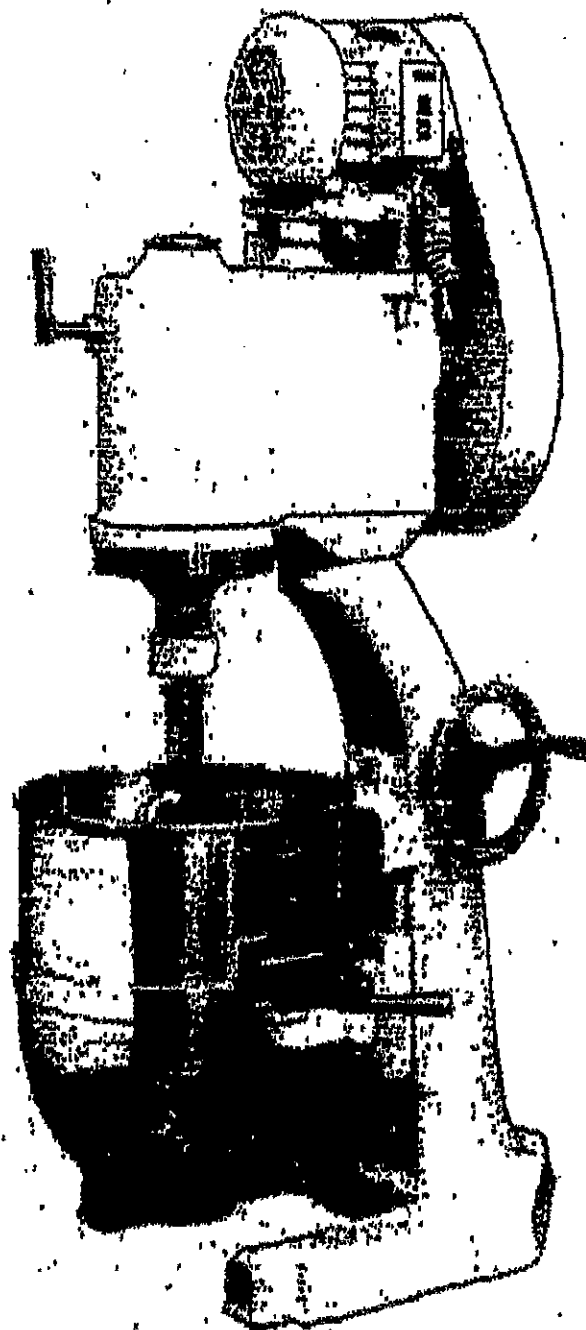


**Operation Manual and Parts List
for SM-601 60Lt Mixer**



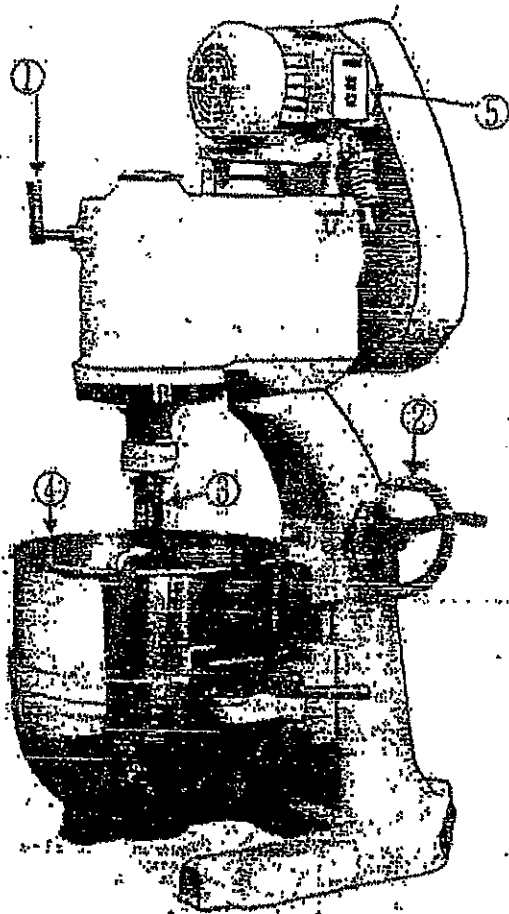
Quality Machines made in Taiwan

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A. ASSEMBLY DIAGRAM :

An accurate operation and normal maintenance will prolong the life of machines, so please read this manual well before operation.



1. GEAR CHANGE LEVER
2. ADJUSTER FOR BOWL
UP/DOWN
3. AGITATOR
4. BOWL
5. ON/OFF SWITCH

1. SPECIFICATIONS:

MODEL NO : SM-601

MOTOR : 3HP powerful, three phase. (or single phase)

ELECTRICAL : 380V / 415V / 50Hz / 60Hz

SPEED (R.P.M) : 122 / 154 / 265 / 335 Also can be revised to meet customer's needs.

BOWL : Made of Stainless steel bowls are sanitary, open rim design.

FINISH : Excellent enamel painting

MIXING CAPACITY : Flour : 3~23 kgs Dough : 5~40 kgs

MACHINE SIZE (L×W×H) : 63cm×95cm×160cm

PACKING SIZE (L×W×H) : 75cm×105cm×172cm

N.W. : 405 kgs

G.W. : 438 kgs

STAINLESS STEEL BOWL : ϕ 48cm × H 48cm

STANDARD ACCESSORIES. : 1. one piece Hook
2. one piece Beater
3. one piece Whipper
4. one piece Bowl

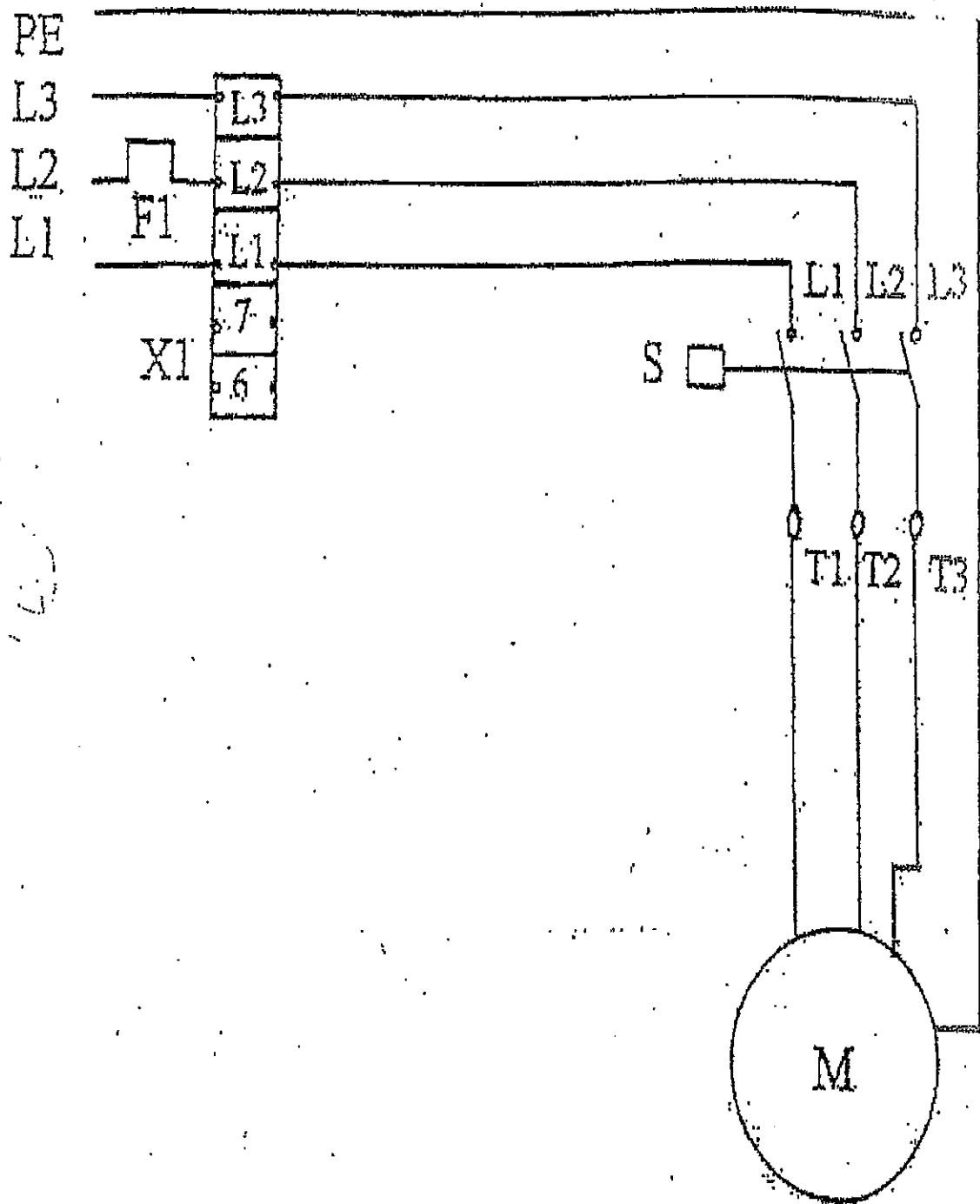
C. INSTALLATION:

1. LOCATION

- The machine is ready for installation and space reserved for placing the mixer should be finished smooth and level.
- Locating the mixer in a convenient floor where the operation and maintenance are easily executed.

2. ELECTRICAL CONNECTION:

- Before making electrical connection, please check the specification on the name plate to make sure they agree with those of your electrical service.
- Electrical connections should be made by qualified workman who will observe all applicable safety codes and the national electrical code.
- A wire diagram for this mixer is showed as below : The machine must be connect so the planetary runs in the direction of the arrow.
- Provide suitable fuses on the electrical supply the ensure protection against short circuit.



- To start the motor push the start button indicate. The Gear Change Lever should be as one of the numbers indicating a speed, not at an intermediate position.

3. LUBRICATION:

The transmission is filled with a high — heating resistant grease which will last for several years and no need to add change again. But must add some to recover the normal grease if replace the parts inside of transmission.

D. OPERATION:

4-1. Electrical System

The SM -601 is equipped with double Start/Stop Switch.

4-2. Speed Selection

Speed selection is operated by the Gear Change Lever with the proper number Stop the mixer before changing any speed.

4-3. Bowl Lift

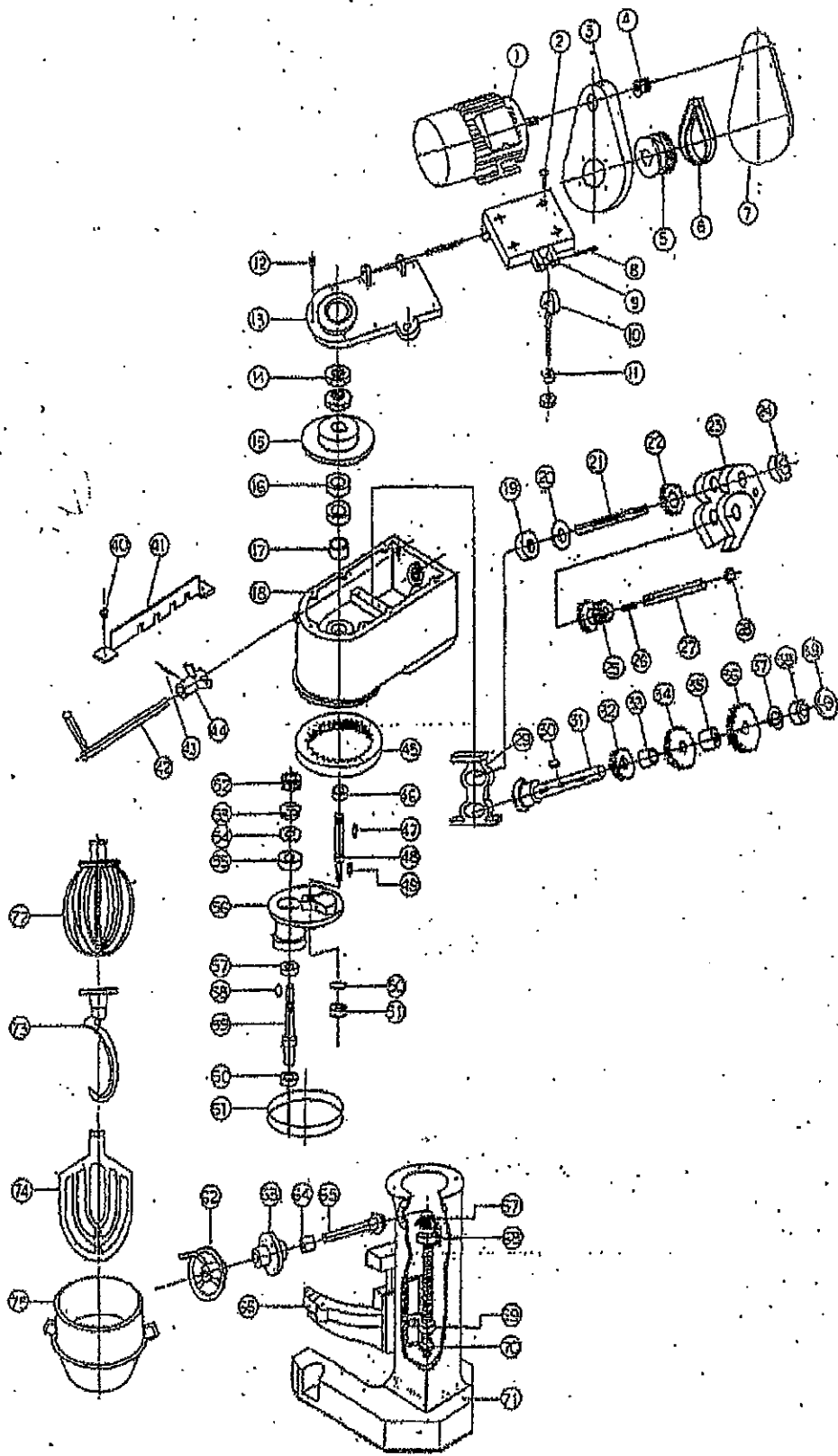
This mixer is fitted with hand wheel type bowl lift, wind the wheel to lift the bowl.

4-4. Agitators

When assembling an Agitator the bowl must be in the bottom position, slip the Agitator on the shaft and turn it around until the drive pin in the shaft.

E. CLEANING AND MAINTENANCE:

- When cleaning make sure that electric power is off.
- The bake — enamel coat of paint on the outside around should be wiped with a moist clean rag, don't use of stream.
- Careful and competent handling is the basic requirement for such a durability ensuring long service life and performance capacity.



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Parts List for SM-601 60 Lt Cake Mixer

| No. | Description | No. | Description |
|-----|---------------|-----|-----------------|
| 1 | Motor | 39 | Stop nut |
| 2 | Screw | 40 | Screw |
| 3 | Case | 41 | Fixing board |
| 4 | Pulley | 42 | Handle |
| 5 | Pulley | 43 | Pin |
| 6 | Belt | 44 | Movable plate |
| 7 | Rear cover | 45 | Ring gear |
| 8 | Pin | 46 | Bearing |
| 9 | Motor holder | 47 | Key |
| 10 | Bolt | 48 | Main shaft |
| 11 | Stop nut | 49 | Key |
| 12 | Screw | 50 | Nut |
| 13 | Top cover | 51 | Stop nut |
| 14 | Nut | 52 | Gear |
| 15 | Cap | 53 | Nut |
| 16 | Bearing | 54 | Mat |
| 17 | Nut | 55 | Bearing |
| 18 | Head | 56 | Planetary |
| 19 | Special nut | 57 | Bearing |
| 20 | Bearing | 58 | Key |
| 21 | Upper shaft | 59 | Shaft |
| 22 | Gear | 60 | Oil sealer |
| 23 | Gear stand | 61 | Drip cup |
| 24 | Bearing | 62 | Handle |
| 25 | 2 Level gears | 63 | Fixing unit |
| 26 | Key | 64 | Sleeve |
| 27 | Shaft | 65 | Shaft-worm gear |
| 28 | Stop nut | 66 | Bowl supporter |
| 29 | Bearing stand | 67 | Driven gear |
| 30 | Key | 68 | Pole |
| 31 | Bottom shaft | 69 | Nut |
| 32 | Gear | 70 | Stop nut |
| 33 | Sleeve | 71 | Base |
| 34 | Gear | 72 | Whipper |
| 35 | Sleeve | 73 | Hook |
| 36 | Gear | 74 | Beater |
| 37 | Nut | 75 | Bowl |
| 38 | Bearing | | |