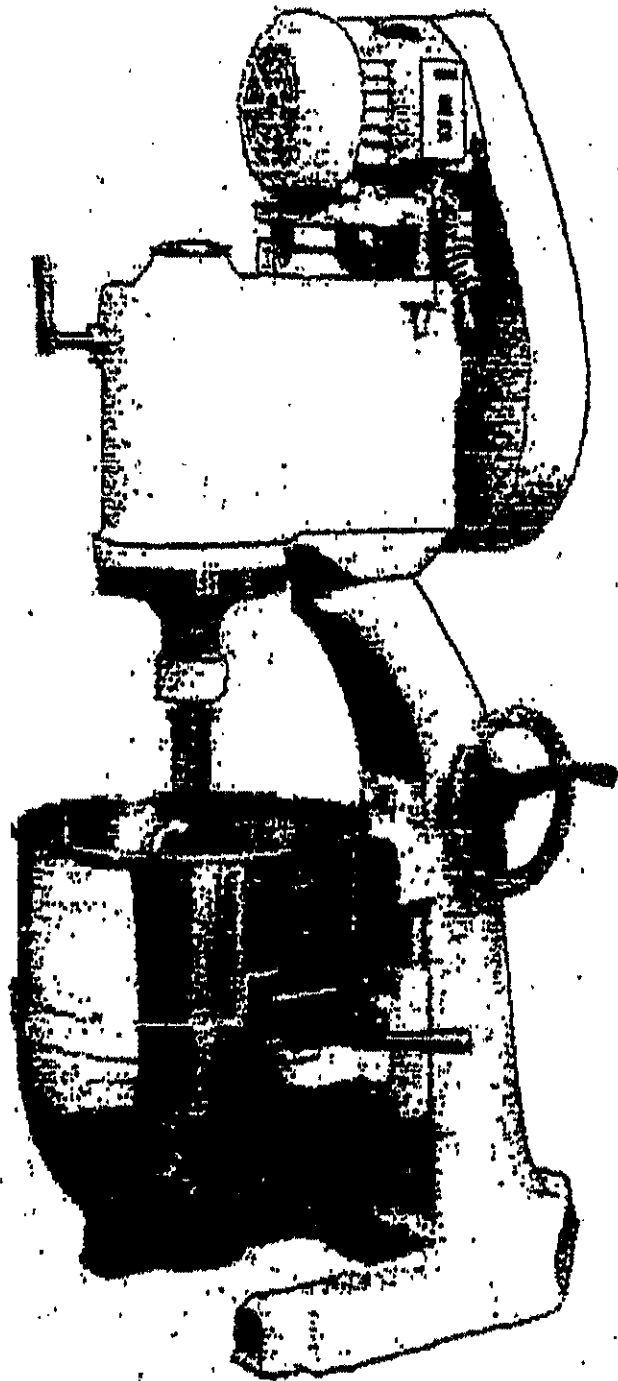


**Operation Manual and Parts List
for SM-601 60Lt Mixer**



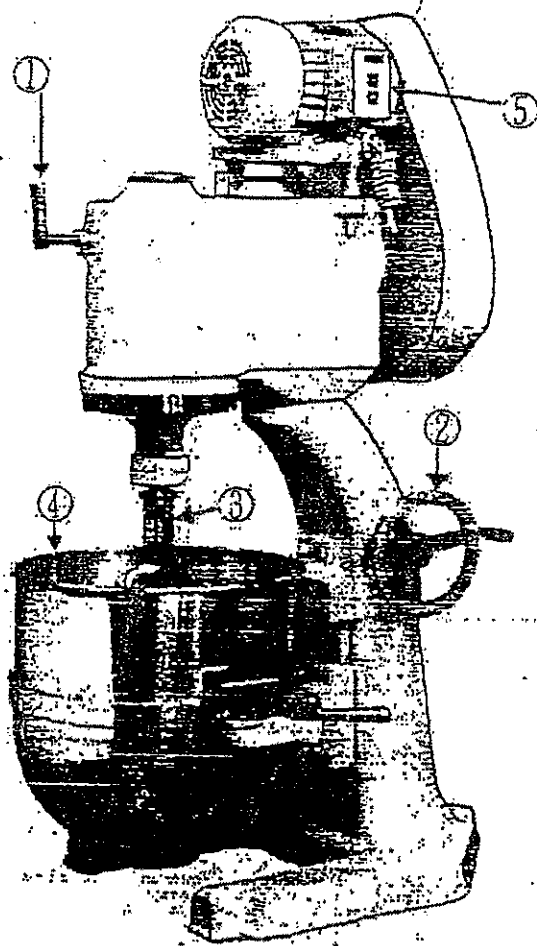
Quality Machines made in Taiwan

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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 : 5HP 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. : 405kgs

G.W. : 465kgs

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

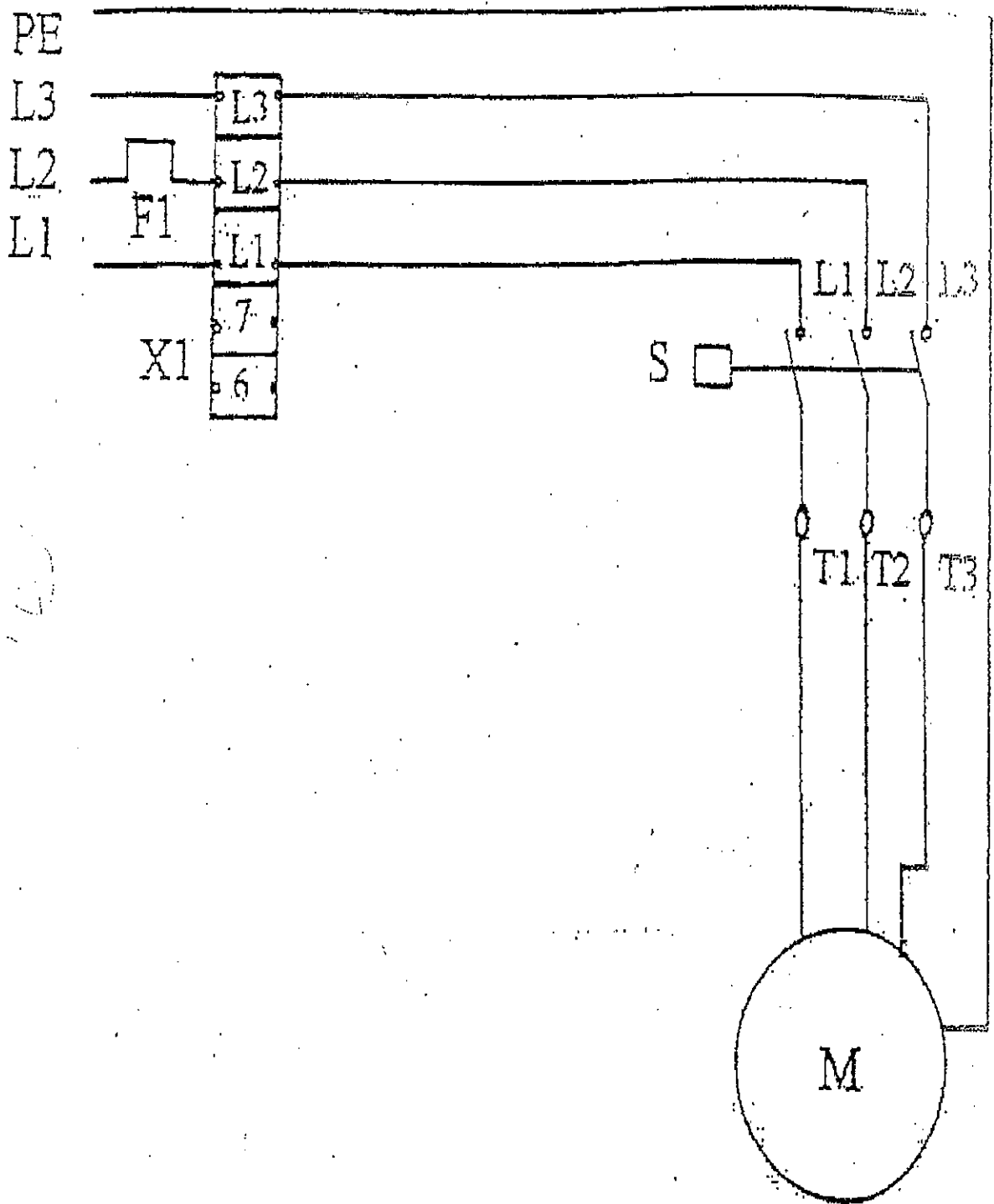
C. INSTALLATION:

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 KB-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

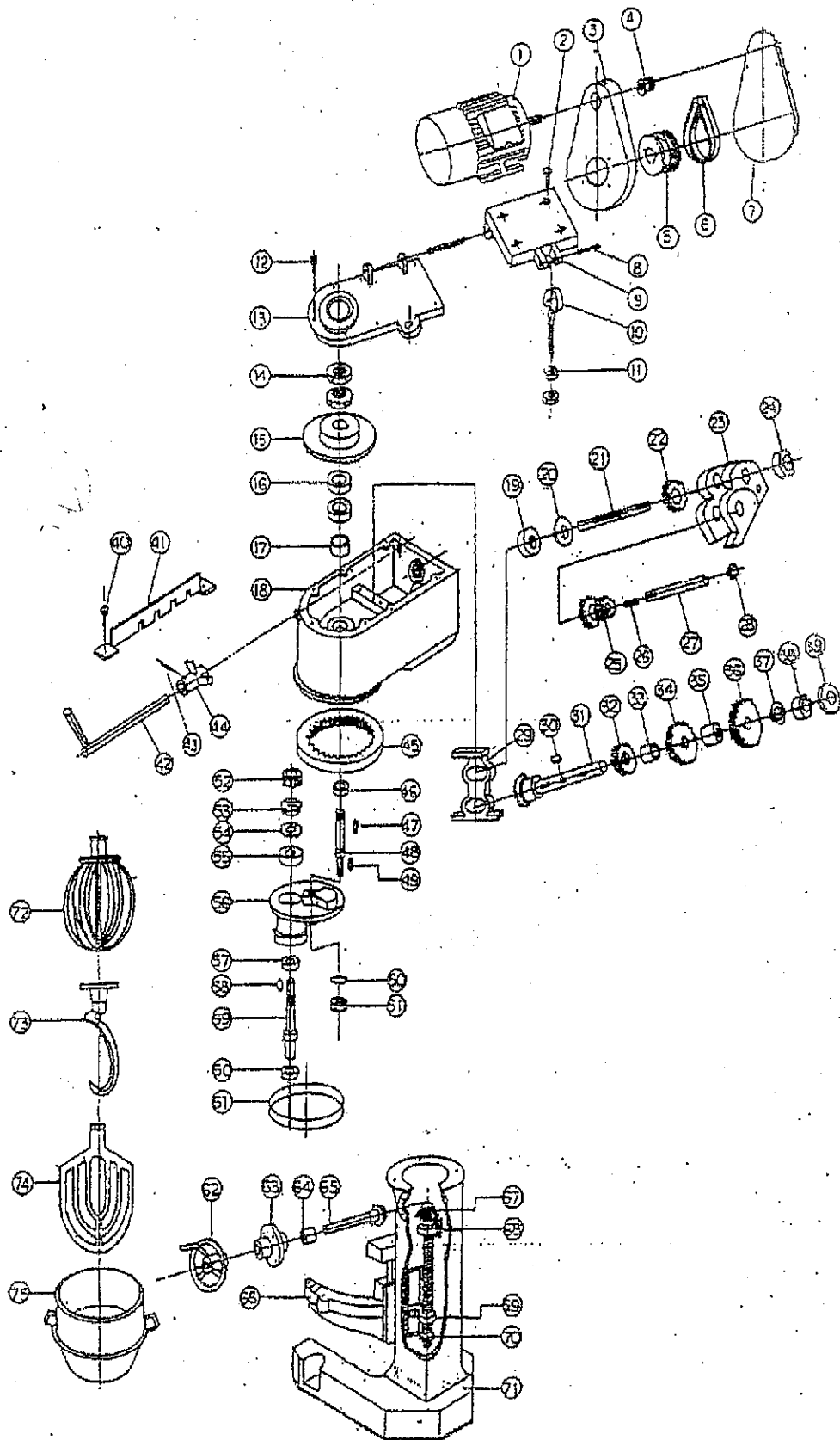
This mixer is fitted with hand wheel type bowl lift, wind the wheel to lift the bowl.

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.



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	Shaftw-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		