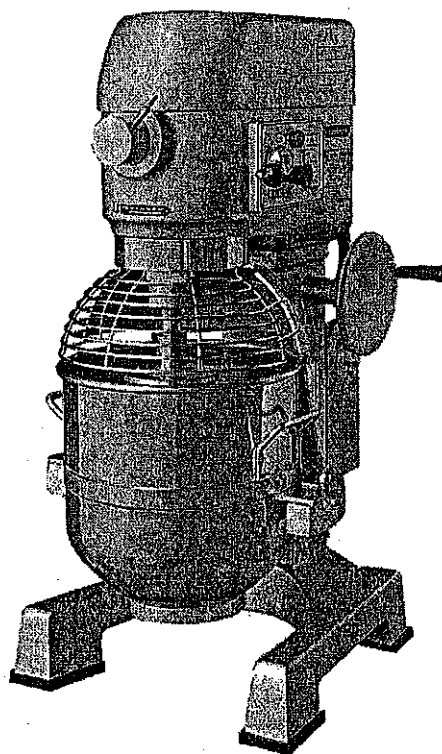


**Service Manual for
Food Equipment
M30A Mixer**



Important: Please Read Before First Use!

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ACCESSORIES IDENTIFICATION

- 1) Bowl - 30qt. mixing bowl
- 2) Dough Hook - suitable for mixing flour in low speed mode
- 3) Flat Beater - suitable for mixing crushed powdered in medium speed mode
- 4) Wire Whisk - suitable for mixing liquids in high speed mode
- 5) Meat Grinder - optional attachment - suitable for grinding meat

1). Bowl(30qt. Mixing bowl)

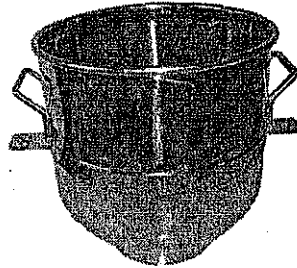


Figure B

2). Dough Hook (to use for mixing flour) in low speed mode.



Figure C

3). Flat Beater (to use for mixing crushed powdered) medium speed.



Figure D

4). Wire Whisk (suitable for mixing liquids) high speed.



Figure E

5). Meat Grinder (optional).

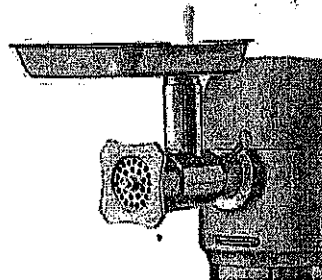


Figure F

TECHNICAL SPECIFICATIONS

Note: Select speed according to specified accessory mode

- a) **Dough Hook** - suitable for mixing flour and bread dough on the low speed mode

Note: Mix should equal 45% to 50% of the flour weight (See Figure G)

- b) **Flat Beater** - suitable for mixing crushed, powdered and pasty food, such as stuffing on medium speed mode (See Figure H)

- c) **Wire Whip** - suitable for mixing liquid food, such as cream, egg on high speed mode (See Figure I)



Figure G

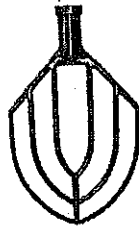


Figure H



Figure I

Model	Bowl Volume	Motor	Frequency	Power	Mixing Speed	Maximum Kneading Capacity	Dimensions	Net Weight
M30A	30 qt.	1 phase	60 Hz	2 hp	65/102/296 rpm	22 lb/hr	24"x21"x40"	425 lb

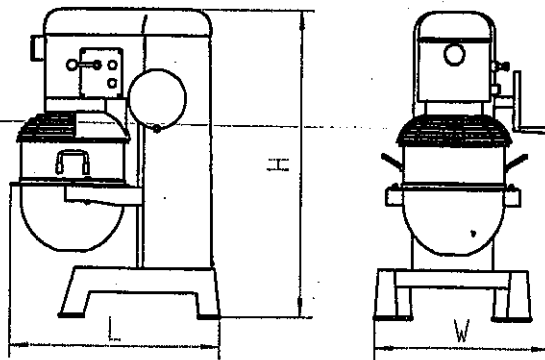


Figure J

Important Safeguards

M30A Mixers complies with all safety requirements of UL standards for commercial kitchen equipment & Canadian standards for Canada.

M30A Mixers complies with NSF

SAVE THESE INSTRUCTIONS

INSTALLATION

1. Unpack unit, accessories and instructional material carefully.
2. Check over equipment to make sure that there is not any damage to equipment.

Note: If equipment appears to be damaged contact carrier within ___ days from delivery.

3. Please read all instruction carefully before operating equipment.
4. Find a suitable operating area to install equipment.

Note: Make sure there is adequate space around equipment to allow the user to properly operate controls and remove and install accessories. Do not place machine in wet or damp area.

5. Lift equipment off of the floor to move, do not slide equipment across the floor.

Note: Do not handle or lift equipment alone; use the help of others.

6. Consult an electrician to assure the electrical supply complies with specified current(amp) capacity.
7. Do not plug in the same outlet shared by other equipment.
8. Do not use extension cord.
9. Keep all accessories clean and in a safe place so they do not become scratched or misplaced.
10. Do not expose the equipment to any moisture that may enter electrical box or components.
11. For safety purposes, do not remove any service covers, safety guards or warning labels.

COMPONENTS IDENTIFICATION

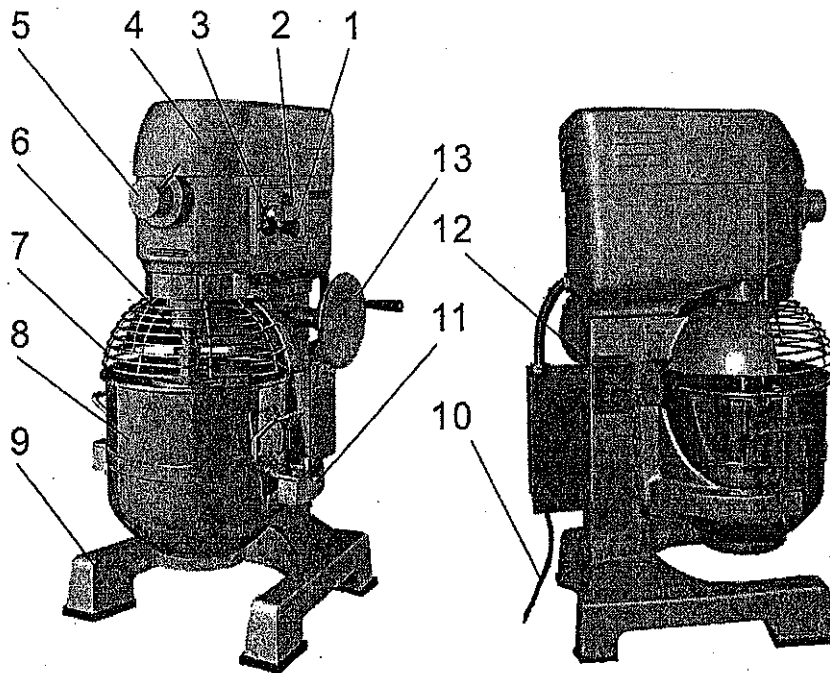


Figure A

1. Stop Button - push to stop/turn to release
2. Start Button - push to start
3. Speed Control - controls the mixing speed
4. Top Cover
5. #12 Meat Grinder Attachment Hub – remove safety cover from #12 hub to attach accessory
6. Mixing Shaft –mixing accessories are attached to the mixing shaft
7. Safety Guard - must be in closed position during operation.
8. Bowl – holds mixing contents
9. Base – rubber protection on bottom to prevent rusting, scratching and sliding
10. Power Cord – plug into current compliant electrical outlet
11. Bowl Locks – secure bowl in place
12. Operation Safety Switch – engages when bowl is raised & locked into place.
13. Bowl Lever – raises and lowers bowl

CLEANING PROCEDURES

1. The unit and accessories must be cleaned regularly to maintain sanitation requirements

Note: Based on NSF compliant rules and regulations, the equipment must be cleaned after each use. Equipment should be inspected regularly to assure that it is clean and all food particles are removed from every part of the unit.

Please follow these steps to clean the equipment:

- a. To clean equipment, use a small amount of dish soap mixed with clean water
- b. Wet a soft wash rag with the soapy solution and wipe off equipment
- c. Wet a second wash rag in clean water and away soapy solution
- d. Make sure the soapy solution is completely removed and dry equipment with a soft towel

Note: Be sure equipment is completely dry. Leaving equipment damp may cause rusting.

MAINTENANCE

The equipment has a gear driven transmission. The gear box comes lubricated; however, user must add lubrication to the gear box once every four months.

Note: If service is required beyond daily maintenance please refer to qualified personnel or call our service number located on the first and last page of this manual.

2. Inside Gear 34 and Gear 26 (see Figure L) must be kept lubricated at all times

Please follow these steps to lubricate gears:

- a. Remove nut (1) (see Figure K)
- b. Remove whole body Turn seat (2) (see Figure K)
- c. Add suggested lubricant to the Inside Gear 34 and Gear 26 (see Parts List A)
- d. When finished replace nut and body Turn seat

Note: Do not exceed required amount of lubricant.

3. Oil must be changed every four months

Please follow these steps to change the oil:

- a. Remove top cover 39 (see parts list A)
- b. Remove Bearing Case cover 2 (see parts list A)
- c. Replace oil located inside of the gear box
- d. When finished replace top cover and seat cover

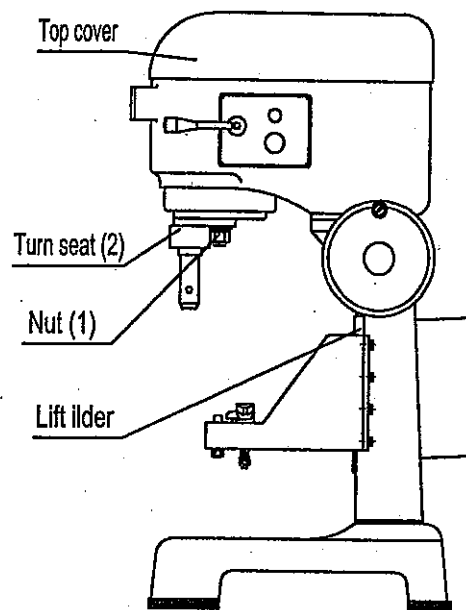


Figure K

PARTS LIST

The movement of the attachments is gear driven. There is enough lubrication in to the shift box, however, add lubrication to the gear box once every four months. *Mike to send us a maintenance sheet and service manual.*

If service is required beyond daily maintenance refer to a qualified personal or call our service number located on the first & last page of this booklet.

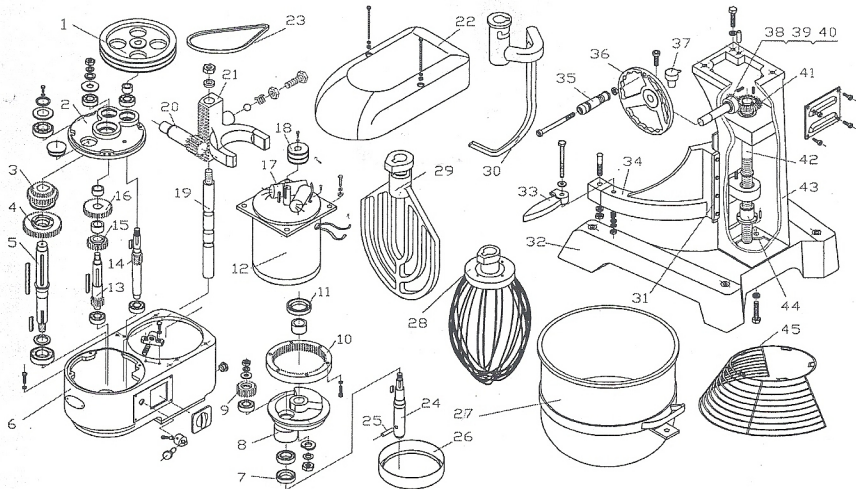


Figure L

PARTS LIST

Illus	Part NO	Name of part	AMT	23	GB1171-74	Belt	1
1	M30A-05-36	Big belt pulley	1	24	M30A-05-03	Mixing shaft	1
2	M30A-05-31	Case cover	1	25	M30A-05-04	Pin	1
3	M30A-05-15	Twin-gear	1	26	M30A-05-07	Oil collecting tray	1
4	M30A-05-14	Gear Z=46	2	27	M30A-01	Bowl	1
5	M30A-05-06	Main shaft	1	28	M30A-04-00	Wire whip	1
6	M30A-05-25	Case	1	29	M30A-03	Flat beater	1
7	GH4-692-67	Oil sealing	1	30	M30A-02	Dough arm	1
8	M30A-05-23	Eccentricity base	1	31	M30A-06-09	Pressure plate	1
9	M30A-05-10	Gear Z=23	1	32	M30A-06-01	Bottom base	1
10	M30A-05-11	Annular gear Z=70	1	33	M30A-06-05	Fixation handle	1
11	GH4-692-67	Oil sealing	1	34	M30A-06-03	Bowl support	1
12	M30A-07-00	Motor	1	35	M30A-06-18	Lifting handle	1
13	M30A-05-16	Transition shaft	1	36	M30A-06-17	Handle wheel	1
14	M30A-05-22	Shaft Z=12	1	37	GB1157-79	Oil cup	1
15	M30A-05-17	Gear Z=18	1	38	M30A-06-16	Wheel shaft	1
16	M30A-05-19	Gear Z=37	1	39	M30A-06-14	Adjusting washer	2
17		Capacitance	1	40	M30A-06-13	Cone gear Z=20	1
18	M30A-05-37	Small belt pulley	1	41	M30A-06-12	Big cone gear Z=30	1
19	M30A-05-38	Dial fork axis	2	42	M30A-06-11	Screw pole	1
20	M30A-05-01	Gear shaft Z=14	1	43	M30A-06-07	Pedestal	1
21	M30A-05-39	Fork	1	44	M30A-06-10	Screw nut	1
22	M30A-05-34	Top cover	1	45		Shield	1