

M60A Food Mixer

Thanks for choosing LINKRICH products:

We mainly produce food processing equipment, baking equipment, professional kitchen equipment, steel kitchen ware, commercial refrigeration equipment and ice cream machine, more than 6 series, 127 kinds of products for you to choose. They are environment-friendly with excellent designs. High technique to save power, complete functions, easy to operate, LINKRICH products are more competitive than those of the same line in the international market.

Attention

- New user or repairing this product must be performed by the experts or qualified person or those who have gotten the license of installation, or those who are authorized by the manufacturer.
- When installation or maintenance, please obey the following instructions carefully to ensure the safety use of this appliance.
- Please keep this instruction Manual for future reference, or hand it to next user.
- Put off the package to make sure none of the parts is missing or damaged. If there is any doubt about the product, please do not use it, and consult it to the experts.
- Keep the packing material out of reach of the children to avoid accident(Especially the plastic bag, screw etc)
- This appliance could be only operated by the person who is familiar with the unit.
- When not using the appliance or the operator is absent, please turn off the unit to avoid any accidental injury or damage.
- When it needs to be repaired, please ask for expert, and use the original fitted spare part. It will be dangerous if not following the above requirements.
- This appliance is just for commercial using, not for any other use, otherwise, it may be dangerous.
- Do not rinse the equipment with water directly.
- Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

Description

M60A food mixer is designed and made for high performance by us. It is used planetary motion, which the agitator is done planetary motion into bowl, in order to make the food be full mixed. It can be used for flour mixing, mixing pieces, powdered and liquid food etc. The machine are equipped with safe protection, they work smoothly and reliably. There are some grades of working speed and agitators of various styles which can be selected for flour mixing, stuff mixing, egg beating etc. All the machine parts in contact with food are made of stainless steel or their surfaces are specially treated in conformity with Chinese hygiene standard.

The machine is good looking, easy operable and high in efficiency, suitable for food preparation in hotels, restaurants, food processing factories and for material preparation in medicine making factories, chemical works, etc.

Technical specifications

Mod.	Bowl capacity	Frequency	Voltage	Power	Speed	Weight	Dim.(LxWxH)
M60A	60L	50/60Hz	220/380V	2.2/2.8kW	73/109/143/216rpm	490kg	620x1025x1430

Operation and Notes

1. Before use, check whether the power supply corresponds to that required by the machine, check whether the external earthed wire is reliably connected.
2. The machine which 3 phase motor must be checked whether the machine rotates in the direction indicated by the rotation mark. If the rotation direction is wrong, exchange the two of the three livewires each other. Note: For test of machine, mixing tools should never be installed, otherwise they would fall out in order to avoid damage to machine parts because of wrong rotation direction.
3. Select speed and agitator:
 - a) Spiral agitator: It is suitable for mixing dough and sticky solid food, the weight of flour must refer to the mark, the capacity of water is 47% ~ 50% of the flour's, and the machine is available for low speed.
 - b) Vaned disk agitator: It is suitable for thin pieces, powdered and mushy food, like stuffing, and available for middle speed.
 - c) Beater: It is suitable for cream and eggs beating, and available for high speed.
4. Speed changing operation :B60 and B80 are adopted motor and mechanism's concerted action to change speed. The speed changing operation and mixer instruction must refer to the illustration below:

5. Bowl lift:

The Bowl is driven by motor to raise or descend up to the requested position(top point, bottom point, and stop point).

The operating method is:

1. Adjust the lifting handle to 458 comparing the horizontal line, and then raise the bowl.
2. Adjust the lifting handle to the horizontal line, and then descend the bowl.
3. When the lifting handle is between the two positions, the bowl will stop lifting.

Note: When assembling an agitator, in order to avoid falling, the backing pin on the mixing shaft must slip into the L-shaped slot on the agitator.

6. M60 and M80 Mixers are equipped with timer, so you can select the timer control as needed. If you use the timer, you can set the needed time on the timer.

Maintenance:

1. After use every time, clean the bowl and agitators etc., carefully, in order to ensure the machine clean and hygienic.
2. Lubricate the lifting slideways with a small amount of oil regularly.
3. The gearbox is lubricated with special grease that will be sufficient for six months. When added or replaced grease, it is necessary to remove the upper cover and the cover of the bearing seat.

Attention:

This appliance should be connected to the point of the supply with the impedance value Z_{sys} less than $(0.08 + j0.05)\Omega$.

Trouble shooting

Trouble	Probable cause	Remedy
The mixing shaft do not rotate after switching on	Electric connectors are loose	Check the electric circuit, tighten those loose connectors
Oil leakage	Oil seals are worn out	Replace those oil seals
The lifting handle is too heavy	Guideways are corrosive	Clean and oil the guideways
	The lifting screw, bevel gear and handwheel shaft etc. is dry	Oil them
Temperature rise of motor is too high, the revolution is lower.	Lack of voltage	Check the supply voltage
	Over load	Less load
	The working speed selected is too high or agitator is not suitable	Select a suitable speed and agitator as mentioned above.

Machine illustration

ONE YEAR PARTS WARRANTY

LINKRICH warrants to the original purchaser of every new LINKRICH product, under normal and proper use and maintenance service as specified by LINKRICH and upon proper installation and start-up in accordance with the instruction packet supplied with each LINKRICH unit. LINKRICH's obligation under this warranty is limited to a period of one (1) year from the date of original installation.

WARRANTY CLAIMS

All claims for parts must be made directly through LINKRICH. All claims should include:

Personal Details:

- your name
- your company
- address
- email
- phone

Products Details:

- model number
- serial number of the product
- date of purchase
- proof of purchase
- pertinent information supporting the existence of the alleged defect.(Such as picture etc.)

Please send the above information to warranty @ chinalinkrich.com or fax to +86 20 87607453

Our warranty departments will according to the actual situation and reply you within 24hours.

WHAT IS NOT CONERED BY THIS WARRANTY

LINKRICH's sole obligation under this warranty is limited to replacement of parts, subject to the additional limitations below.

This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

This warranty is limited to replacement of parts, and the shipment charge is not included.

NO CONSEQUENTIAL DAMAGES. LINKRICH IS NOT RESPONSIBLE FOR

ECONOMIC LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL

DAMAGES, INCLUDING WITHOUT LIMYAYION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE CLAIMS WHETHER OR NOT ACCOUNT OF REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE. This warranty is not assignable and applies only in favor the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOLD THE WARRANTIES HEREIN MADE AND SHALL VOLD ALL WAANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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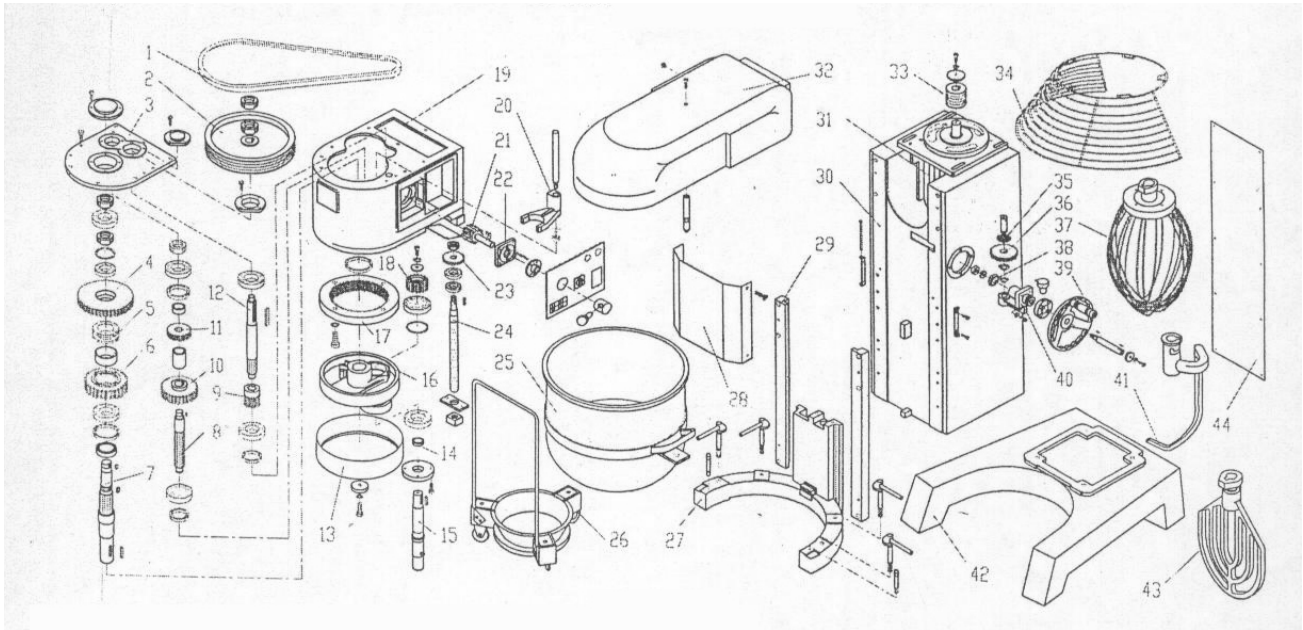
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replacement of any parts that LINKRICH determines have been subjected after the date of manufacture to alteration, neglect, abuse, accident, damage during transit or installation, fire, flood, or act of God.

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Parts list

Illus	Part No	Name of part	qty	Unit price	Illus	Part No	Name of part	qty	Unit price
1		Belt	4	\$1.40	23	M60-231	Gear Z=27	1	\$42.60
2	M60-116	Big belt pulley	1	\$37.80	24	M60-242	Screw pole	1	\$9.60
3	M60-105	Case cover	1	\$32.40	25	M60-209	Bowl	1	\$235.00
4	M60-261	Gear Z=62	1	\$41.20	26	M60-104	Trailer	1	\$242.00
5	M60-259	Jointer	1	\$15.60	27	M60-106	Bowl supporter	1	\$172.80
6	M60-257	Gear Z=48	1	\$27.60	28	M60-203	Front cover	1	\$16.00
7	M60-250	Main shaft	1	\$35.40	29	M60-264	Pressure plate	2	\$30.80
8	M60-263	Middle shaft	1	\$13.00	30	M60-101	Pedestal	1	\$3.60
9	M60-245	Small Gear Z=15	1		31	YD112M-6/4	Motor	1	\$5.60
10	M60-255	Gear Z=40	1	\$23.80	32	M60-801	Top cover	1	\$52.20
11	M60-260	Gear Z=26	1	\$14.00	33	M60-230	Belt pulley	1	\$3.60
12	M60-246	Shaft	1	\$33.40	34	M60-207	Protecting shield	1	\$10.00
13	M60-202	Oil collecting tray	1	\$78.80	35	M60-235	Gear Z=22	1	\$14.00
14	M60-113	Oil sealing	1	\$1.40	36	M60-236	Gear Z=36	1	\$75.60
15	M60-252	Mixing shaft	1	\$20.00	37	M60-205	Wire whip	1	\$105.40
16	M60-114	Eccentricity base	1	\$46.00	38	M60-232	Gear Z=22	1	\$58.00
17	M60-254	Annular Gear Z=72	1	\$68.00	39	QJ65-79	Handle wheel	1	\$32.00
18	M60-248	Gear Z=22	1	\$11.20	40	M60-110	Rack	1	\$42.60
19	M60-102	Case	1	\$174.80	41	M60-206	Dough arm	1	\$9.60
20	M60-108	Fork	1	\$10.40	42	M60-103	Bottom base	1	\$235.00
21	M60-225	Gear	1	\$3.60	43	M60-204	Flat beater	1	\$242.00
22	M60-109	rack	1	\$7.20	44	M60-201	Back cover	1	\$172.80