



CHEF MAX

User Manual



HF SERIES SPIRAL MIXER

Please read and save this manual carefully before use



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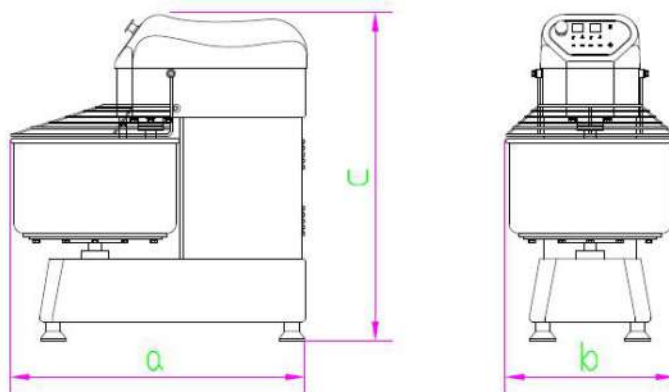
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Description:

HF series spiral mixers are a new type of kneader. Both the dough arm and bowl are running, that it can raise the mixing speed and efficiency greatly. The machines are equipped with protect cover, easy operable and safety. They are good looking and easy clean, suitable for mixing flour in hotels, restaurants and public canteens.

Technical specifications

Model	Bowl capacity (dm ³)	Max flour capacity And mix time	Mixing speed (r/min)	Bowl speed (r/min)	Voltage	Power (kw)	Dimensions axbxc(mm)	Weight (kg)
HF10	10L	5kg 8~10 min	185	15	220V50Hz	0.55	680*360*750	68
HF-20	21	8 kg 8~10 min	185	15	220v/380v 50Hz	0.75	628x380x535	76
HF-30	35	12 kg 8~10 min	185	15	230v/380v 50Hz	1.1	715x430x626	91
HF-40	43	16 kg 10~12 min	185	15	220v/380v 50Hz	2.2	856x473x750	128
HF-50	54	20 kg 10~12 min	185	15	220v/380v 50Hz	2.2	906x523x750	135
HF-60	64	25k 10~12min	185	15	220v/380v 50Hz	2.7	950*600*105	150



Operation and Notes:

1. Set it on a dry horizontal plane (or support), take it firm.
2. Before use, ensure that power supply corresponds to that required by the machine and external ground wire is reliably connected.



- 3.Ensure that flour mixing capacity is lower than the max. flour capacity.
4. Before start, ensure that safe protect cover has be put down.
- 5.Do not put hands and hard-things into the bowl in running.
- 6.Do not hold and drag the belts and chains by hand.

Maintenance:

- 1.Continuous run time is not too long, keep the machine used long.
- 2.After used, clean the machine, as to avoid bacteria growth.
- 3.The transmission case is packed with special grease that will last for service six monthHF.To add or replace grease,it is necessary to remove the upper cover.

Note: Before maintenance,the machine must be cut off the power supply.

Trouble shooting:

Trouble	Probable cause	Remedy
The mixing shaft do not rotates after switch on	Electric connectors are loose	Check the electric circuit, tighten those loose connectors
Square rod tremble	Lock bolts are loose	Tighten those bolts
Temperature rise of motor is too high, below speed	Lack of voltage	Check the supply voltage
	Over load	Less load
The noise of the transmission case is serious	Lubrication is insufficient	Add or replace the grease
	Chains are loose	Tighten the chains
The agitator knocks with the bowl	The agitator or the bowl is deformed	Repair or replace deformed part

Notes: this machine installed electromotor protect device, it will stop the power automatically when it overload or under reverse circs. Can be protected and let the electromotor safty , now should be shut down the power, clean out obstruction, then re-start the machine after connect power.

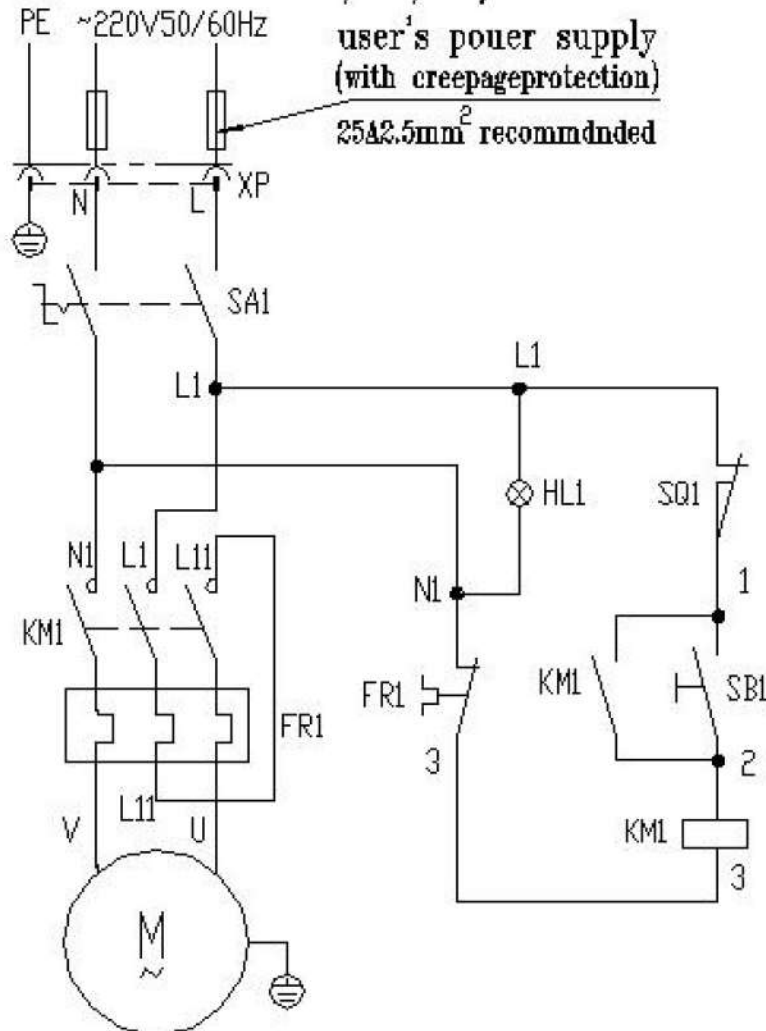


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Electric circuit diagram:

CIRCUIT DIAGRAM OF HF20/30/40/50 SPIRAL MIXER



The manufacturer has the right to change the circuit without notice

CODE	NAME	AMT.
M ₁	Motor	1
QS ₁	Combine switch	1
FR1	Relay	
KM ₁	Contactor	1
CODE	NAME	AMT.

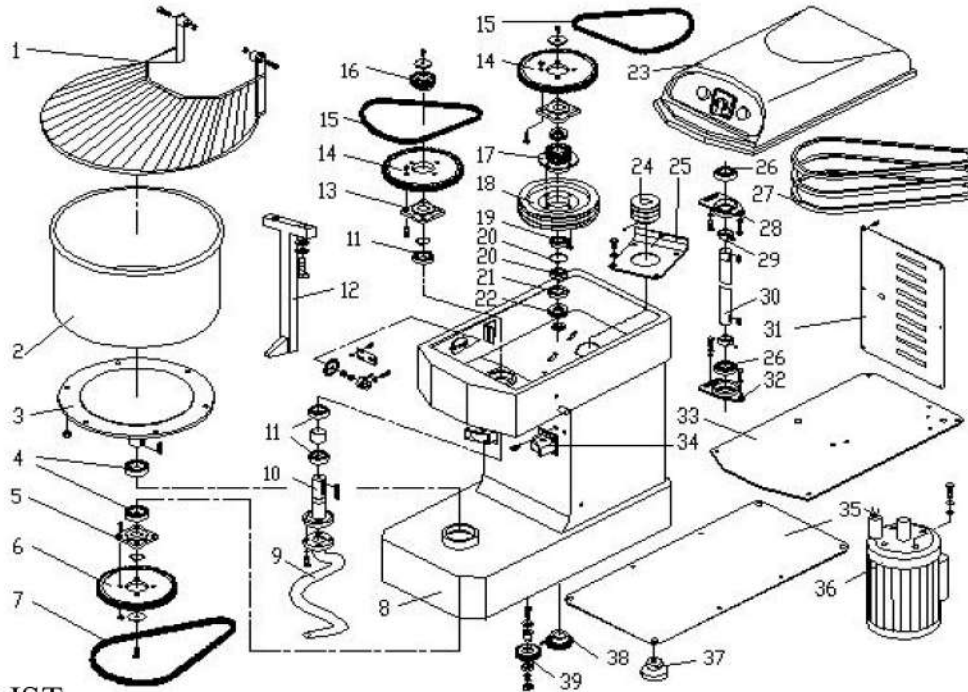
SA1	Chonge switch	1
SB ₁	Stop button	1



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HF50 MACHINE ILLUSTRATION

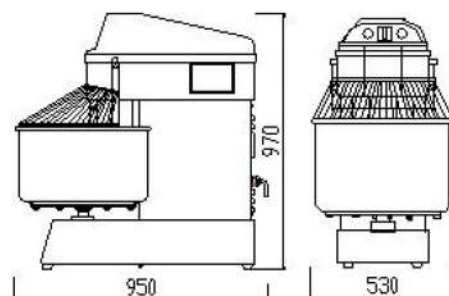


PARTS LIST

ILLUS	PART NO.	NAME OF PART	QTY
1	HF50	Protective casing	1
2	HF50	Bowl	1
3	HF50	Bowl support	1
4	GB/T276-94	Bearing 6206	2
5	HF50	Chain seat I d25	1
6	HF50	Big chain pulley	1
7	GB1243.1-83	Chain	1
8	HF50	Frame	1
9	HF50	Dough arm	1
10	HF50	Seat	1
11	GB/T276-94	Bearing 6205	3
12	HF50	Center rod	1
13	HF50	Chain seat I I	2
14	HF50	Big chain pulley Z=59	2
15	GB1243.1-83	Chain	2
16	HF50	Chain pulley II Z=18	1
17	HF50	Chain pulley III Z=18	1
18	HF50	Big belt pulley	1
19	GB/T276-94	Bearing 6204	2
20	HF50	Spacer bush	1

ILLUS	PART NO.	NAME OF PART	QTY
21	HF50	Spacer bush	1
22	GB/T301-1995	Bearing 6204	1
23	HF50	Top cover	1
24	HF50	Small belt pulley	1
25	HF50	Motor fixed plate	1
26	GB/T281-94	Bearing 6204	2
27		Belt	3
28	HF50	Bearing seat	1
29	HF50	Locking ring	2
30	HF50	Transmission shaft	1
31	HF50	Back cover	1
32	HF50	Bearing seat	1
33	HF50	Panel	1
34	HF50	Guiding wheel	2
35	HF50	Bottom plate	1
36	YSP711-4 B14	Motor	1
37		Rubber foot	4
38	HF50	Small chain pulley Z=17	1
39	HF50	Tension pulley Z=19	1

TECHNICAL SPECIFICATIONS





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Voltage	110V/220V/380V
Frequency	50Hz/60Hz
Power	2.2kW
Rating input power	2.7~2.9kW
Volume	50L
Bowl speed	15 r/min
Shaft speed	185r/min
Max flour quantity	20kg
Net weight	135kg

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