

Installation, Operation and Care of Model CE/2301XG

+ SAVE THESE INSTRUCTIONS +

GENERAL

The HL-11030 Planetary Mixer is an advanced design, highly-reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc.

There is 3 speeds and various style attachments which can be selected to obtain the best using food are made of alloy aluminum or their with hygiene standard.

This model Mixers are equipped with powerful 1 HP motors and strong gear drive design. The gears are made of heat treated alloy steel and a hardness steel worm wheel. **A stainless steel safety guard or a timer is available on all models in optional.**

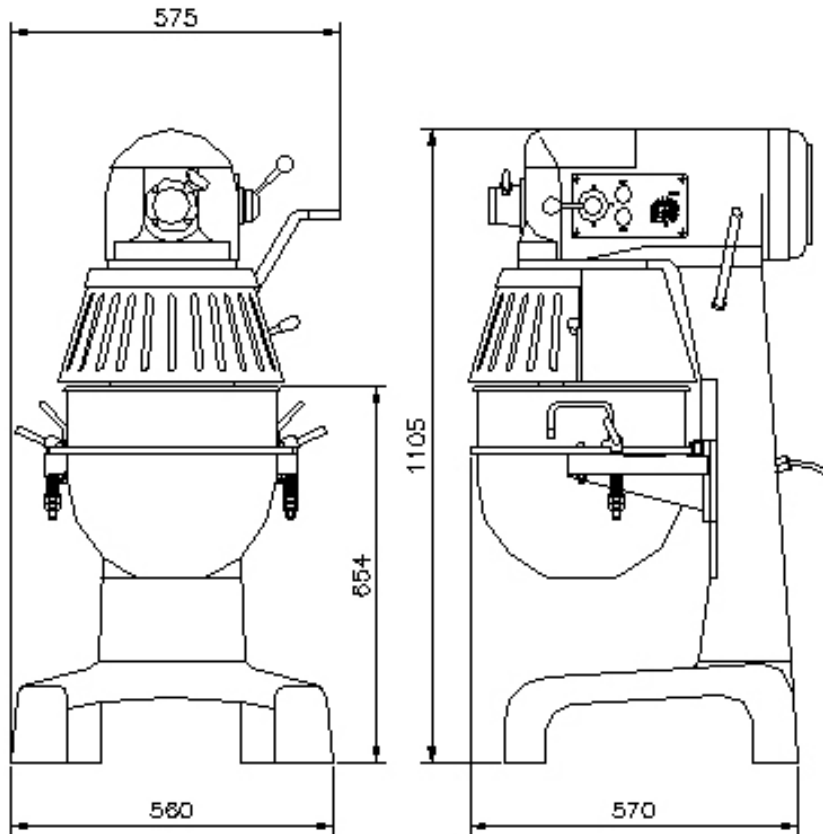
If your operation and maintenance are correct, then it will give you years of service, and obtain the best using result.

INSTALLATION

UNPACKING

Immediately after unpacking the mixer, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, test the electrical service to assure it agree with the specifications on the machine data plate located on the back side of the pedestal.



LOCATION

Place the mixer in the convenient location. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.

ELECTRICAL CONNECTIONS (Cord Connected Mixers)

WARNING:

THIS SUPPLY CORD ON THIS MACHINE IS PROVIDED WITH A

THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THE OUTLET TO WHICH THIS PLUG IS CONNECTED BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, AN ELECTRICIAN SHOULD BE CONTACTED.

A 3 PHASE MIXER SHOULD CHECK MIXING ROTATION WHEN ELECTRICAL CONNECTED.

OPERATION

WARNING:

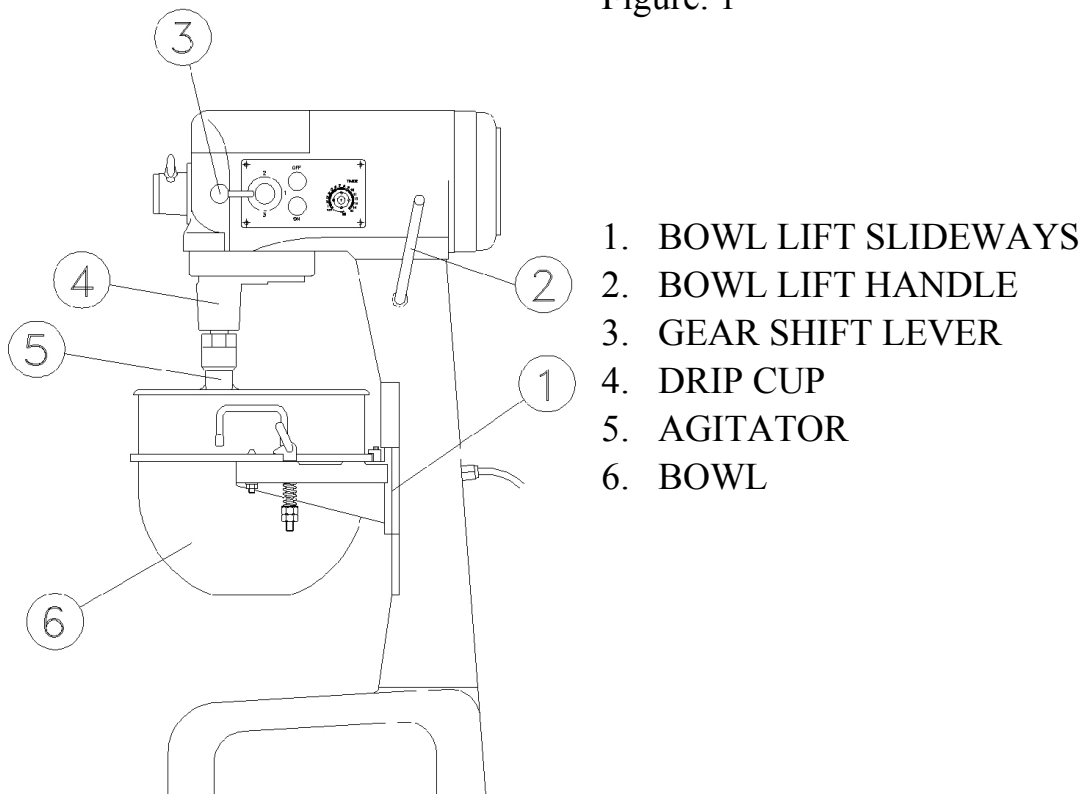
MOVING BEATER IN BOWL. KEEP HAND, CLOTHING, AND UTENSILS OUT WHILE IN OPERATION.

All models are furnished with 2 BUTTON SWITCHES which control power to the mixer.

The GEAR SHIFT LEVER (No.3) is used to change speeds. Always stop the mixer before changing speeds. To change speeds, turn the switch OFF, move the gear shift lever to the desired speed, and turn the switch back ON.

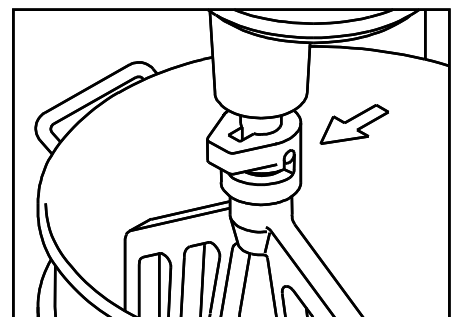
- Speed 1 (low) - This speed is for heavy mixtures such as bread dough, heavy batters, and potatoes.
- Speed 2 (medium) - This speed is for light dough which must rise quickly, heavy batters, and some whipping operations.
- Speed 3 (high) - This speed is fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.

Figure. 1



AGITATOR

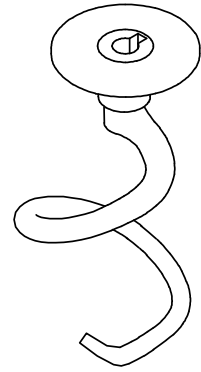
To install an agitator (No 5), the bowl must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.



DOUGH ARM:

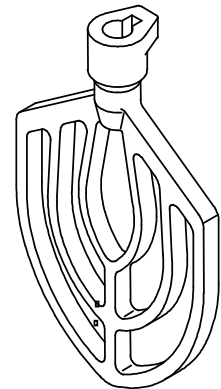
It is frequently used for heavy bread dough, and preferable to be use at low speed.

The moisture content of heavy dough is a critical when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.



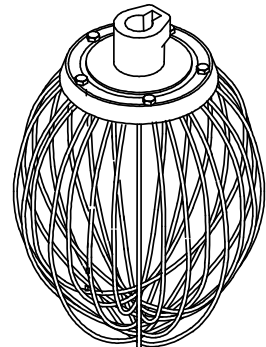
BEATER:

It is commonly used for thin batters, cake and mashing potatoes, like stuffing and preferable to be used at middle speed.



WHIP:

It is best for whipping cream and beating eggs and preferable to be used at high speed.



BOWL - CAPACITY: 30 QUART

New mixers bowls and agitators (beaters, whip, and dough arms) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water **BEFORE** being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites with or whole eggs.

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support. Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the alignment pins on the front of the bowl support fit in the holes on the sides of the bowl.

ATTACHMENTS

To install an attachment, loosen the thumb screw on the attachment hub and remove the plug. Insert the attachment into the attachment hub making certain that the square shank of the attachment is in the square driver of the mixer. Secure the attachment by tightening the thumbscrew.

Move the gearshift lever to the desired speed and start the mixer to operate the attachment.

The meat and food chopper attachment should be operated in second or third speed. If material in the cylinder stalls the mixer, stop the mixer at once. DO NOT attempt to restart the mixer in a lower speed - remove the adjusting ring, knife, plate, and worm and clear the obstruction.

MAINTENANCE

NOTE : ALL MAINTENANCE WORK SHOULD BE DONE ONLY AFTER UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.

Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.

The mixer should be thoroughly cleaned daily. Bowls and agitators should be removed from the mixer and cleaned in a sink. DO NOT use a hose to clean the mixer - it should be washed with a clean damp cloth.

The transmission case and planetary mechanism should be inspected weekly for leaks, damage, etc. Should it become necessary to repack the ball bearings, an authorized service technician or the manufacturer should be contacted. Use of unproved grease or lubricants may lead to damage and void the unit's warranty.

The **bowl lift slidways** should be lubricated semi-annually, or more often under heavy usage. Disconnect the unit from the power supply before removing the top housing or apron. The **drip cup** (Fig. 1) should be inspected periodically for moisture or lubricant dripping. Remove the cup and wipe it with a soft cloth.

CLEANING

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned in a sink.






The drip cup should be removed periodically and wiped clean. A large flat blade screwdriver may be used to remove the drip cup

MIXING HEAVY DOUGH

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.

To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.

Example: Calculate the Absorption Ratio of a mixture containing 10 lbs. Of flour and 5 lbs. of water. $10 \div 5 = 0.50 = 50 \% = \text{AR}$

CAPACITY (QTS. LIQUID)		30 qt.
Egg Whites	Wire Whip	1-1/2 qt.
Mashed Potatoes	Flat Beater	20 lbs
Mayonnaise (Qts. Oil)	Flat Beater	12 qt.
Meringue (Qts. Water)	Wire Whip	1 qt.
Waffle/Pancake Batter	Flat Beater	12 qts.
Whipped Cream	Wire Whip	6 qts.
Sheet Cake Batter	Flat Beater	20 lbs.
Cup Cake Batter	Flat Beater	30 dz.
Layer Cake Batter	Flat Beater	30 lbs.
Pound Cake Batter	Flat Beater	23 lbs.
Sugar Cookie Dough	Flat Beater	50 dz.
Bread or Roll Dough (Light/ Medium, 60% AR, )	Dough Hook	40 lbs.*
Bread or Roll Dough (Heavy, 55% AR, )	Dough Hook	25 lbs.*
Pie Dough	Flat Beater	25 lbs.
Thin Pizza Dough (40% AR,  , 5 min. max. mix time)	Dough Hook	14 lbs.*
Medium Pizza Dough (50% AR, )	Dough Hook	20 lbs.*
Thick Pizza Dough (60% AR, )	Dough Hook	40 lbs.*
Raised Donut Dough (65% AR)	Dough Hook	15 lbs.*
Whole Wheat read Dough (70% AR)	Dough Hook	40 lbs.*
Egg & Sugar for Sponge Cake	Flat Beater	12 lbs.*

● 1st speed ** 2nd speed

●  If high gluten flour is used, reduce above dough batch size by 10 %.