



PSM-40E 50E 60E 80E 120E 160 Spiral Mixer

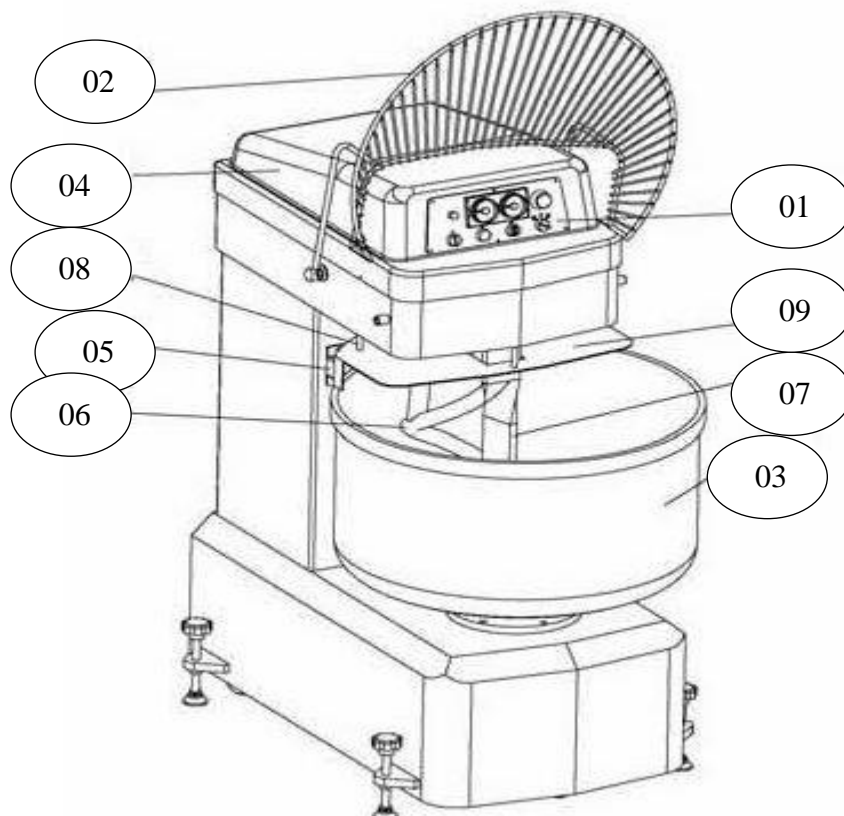
USER MANUAL

General Description

Thank you for using our PSM Spiral Mixer.

This machine used for paste mixing. It applies the advanced microcomputer control system. It uses manual and automatic control system. It has two speed controls, easy-operating, safe and convenient. Paste can absorb large amount of water, and the machine increases temperature slowly. This machine is ideal equipment for hotel, cabaret, bakery and food-machining factory.

Main External Parts of Mixer



- ①、 Control plate: Rabbit stands for high speed, Turtle stands for low speed, Clock stands for timer, Hand stands for manual, and Arrowhead stands for reverse.
- ②、 Safety guard
- ③、 Bowl
- ④、 Cover
- ⑤、 Protective wheel
- ⑥、 Switch
- ⑦、 Body
- ⑧、 Support
- ⑨、 View Hole Cover

Operation Instruction

The machine has two controls: touch-panel control and manual-switch control

1. Touch-panel control

A. Put the materials into the bowl. Note that sufficient quantity is 55% of bowl volume with flour and water.

B. Automatic manner: switch on power supply; set 3-4 minutes at low speed, 7-8 minutes at high speed, and press “manual/automatic switch” to automatic state (“AUTO” light became light on the panel). Then press “ON” to turn on the machine, the machine will mix the flour at one time.

C. Manual manner: switch on power supply, press “manual/automatic switch” to manual state (“Manu” light became light on the panel). Press “quick/slow switch” at low speed, and press “ON” switch to start mixing at low speed, and to some extent, press “quick” mixing switch to complete mixing.

D. Take out paste after mixing. If turn on the face guard during mixing, then the machines will stop rotating. In this case, press “INCH” switch, then the machine can operate, and the paste can be taken out.

2、 Manual-switch control

The machine has manual switch at the left side, “1” is slow speed, and “2” is quick speed. The switch can be turn to the required speed when using, and press the button beside the switch.

In the process of manual operation, the power supply of panel is turn off. If you want to use

it again, then switch on the power supply again.

3. The machine has slow or quick reversion function, and it can be used in blending the materials. When taking out the paste, reversion function can't be used in case of breaking the paste.

4. At any times, if happens some accidents, press "Emergency Button" to stop the machine quickly to prevent any damage. The machine can be started again after finding out the reasons.

Notes

1. The mixer must have good protective grounding.

2. Don't operate the mixer beyond the required quantity. When the quantity of water is below 55%, please reduce the flour.

3. If use ice, please use shivers.

4. Do not put the hand into the bowl when operating the mixer.

Maintenance

Take out the paste after mixing; wipe the inside of bowl, newel and pole with clean water and cloth. And move the unwanted materials above the bowl with clean cloth. Do not wash the below area of the machine.

1. Wipe the panel with clean cloth with litter water; do not use toluene, gas .ect volatile cleaner to clean the panel.

2. Do not use nail or other hard things to press the button. Do not wash the panel and switch with water in case of electric shock.

3. Make sure the machine works in a stable position, if it has some shakes, then adjust the adjustable foot to make the machine in stable.

4. Put the butter into every butter hole in the bearing three months a time.

Easy trouble and solution

1. The machine can't start up:

① Check the power supply, whether lose phase or not.

② Check the fuse, if burnt, please replace it.

③ Switch, emergency button and other buttons are in close or open.

2. The machine can't work normally, the belt often became flexible and slip, please adjust the belt.



Technical Data

MODEL	PSM-40E	PSM-50E	PSM-60E
FLOUR CAPACITY	1-20 Kg (2.2-44 lbs)	1-25 Kg (2.2-55 lbs)	1-37 Kg (2.2-82 lbs)
DOUGH CAPACITY	1.6-32 Kg (3.5-71 lbs)	1.6-40 Kg (3.5-88 lbs)	1.6-60 Kg (3.5-132 lbs)
1 st SPEED	1.6Kw(2.1 HP) of 110 RPM	1.5 Kw (2.0 HP) 135 RPM	2.0 Kw (2.7 HP) 120 RPM
2 nd SPEED	3.3 Kw (4.4 HP) 230 RPM	3.0 Kw (4.0 HP) 270 RPM	3.7 Kw (5.0 HP) 240 RPM
BOWL MOTOR	0 HP, 23/11 RPM	0.55 HP, 18 RPM	0.55 HP, 17 RPM
VOLTAGE 208V/60/3	7.1 AMPS	6.8 AMPS	7.6 AMPS
NET DIMENSIONS (WxDxH)	24" x 36.2" x 48.4"	24.4" x 37.2" x 50"	28.4" x 47.6" x 56.2"
NET WEIGHT	277 Kg (610 lbs)	325 Kg (717 lbs)	490 Kg (1080 lbs)
SHIPPING DIMENSIONS (WxDxH)	26.4" x 40.6" x 56"	26.4" x 40.6" x 56"	29.9" x 49.2" x 65.5"
SHIPPING WEIGHT	330 Kg (728 lbs)	378 Kg (833 lbs)	570 Kg (1257 lbs)

**The "Reverse" function
is not available for this model
(PSM-40E)**

MODEL	PSM-80E	PSM-120E	PSM-160 (Not ETL listed)
FLOUR CAPACITY	1-50 Kg (2.2-110 lbs)	2-75 Kg (4.4-165 lbs)	2-100 Kg (4.4-220 lbs)
DOUGH CAPACITY	1.6-80 Kg (3.5-176 lbs)	3.2-120 Kg (7.0-265 lbs)	3.2-160 Kg (7.0-353 lbs)
1 st SPEED	2.6 Kw (3.5 HP) 120 RPM	3.7 Kw (5.0 HP) 100 RPM	5.5 Kw (7.4 HP) 100 RPM
2 nd SPEED	5.2 Kw (7.0 HP) 240 RPM	7.5 kw (10.0 RPM) 200 RPM	10 kw (13.0 HP) 200 RPM
BOWL MOTOR	0.55 HP, 17 RPM	0.75 HP, 16 RPM	1.1 HP, 16 RPM
VOLTAGE 208V/60/3	13.9 AMPS	15.2 AMPS	20 AMPS
NET DIMENSIONS (WxDxH)	28.4" x 47.6" x 56.3"	30.9" x 48.8" x 59"	37" x 56" x 67.6"
NET WEIGHT	512 Kg (1129 lbs)	670 Kg (1477 lbs)	925 Kg (2039 lbs)
SHIPPING DIMENSIONS (WxDxH)	29.9" x 49.2" x 65.5"	33.9" x 54" x 69"	41" x 62" x 77"
SHIPPING WEIGHT	590 Kg (1300 lbs)	750 Kg (1653 lbs)	1030 Kg (2271 lbs)



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