



Adexa B7 Mixer

Preface

The B series of brand mixers adopts the mechanism of constant torque with step less speed change and over-high speed planetary transmission with machines. The spare parts touching food are made of advanced stainless steel which is accordant with our national relevant standards on public hygiene.

The series has the features of nice appearance and are convenient to operate. Safe and hygienic and it can produce effectively. Extensively suitable for hotels, restaurants, bakeries etc. It can also stir materials for factories and mine units. Such as pharmaceutical factory and chemical raw materials, etc.

2. Technology Parameter

Model	Voltage	Power	Flour Capacity	Cake Flour	MIXING SPEED	Net Weight	Dimensions
B7	AC 220V 50Hz	300W	0.5kg	1.2kg	(115~650) ±5rpm	17kg	402*244*426mm

Attention: If you mix and knead dough, please use dough hook.

Installation

1. The machine should be placed in the ventilated, dry horizontal surface, so that the machine is steady.
2. The pressure should be according with our introduction and should be used after the cord is connected firmly.

Operating

1. Relax arm handle tight, raise the machine's head to install.
2. Put the stainless steel on the bucket till it inserts concave groove's direction at the end of the bucket.
3. Put in the mixing materials, put down the head, lock the arm handle tight, adjust the moving aim handle to the lowest speed, start the switch, then adjust the machine according to the speed you need. (operate according to anti-direction after finishing the work)

Points of Attention

1. Hand sundry things etc are forbidden to stretch in the bucket when the machine do the work, in order to ensure safety.
2. Plug must be pulled out before cleaning. Please use slightly wet and soft cloth. Not liquid or cleaners of sparing style.
3. Don't use high speed when there is nothing in the bucket.
4. Electrical outlet must have good connecting ground wire.

Machines Characteristics

It has the function of over-high planetary transmission with machine, reliable function, adjusting speed by constant torque with step less speed change. The head can be raised, and it has functions of overload protection and switch on the lock.

Possible Breakdown and Overcoming Measures

1. Don't work after starting-examine whether the power has electricity and outlet is good or not.
2. Stop work when working-examine fuse-wire at the back of the machine (fuse-wire is 5A)
3. The steel wire of mixing ball hit the bucket-adjust the steel wire till is good completely by yourself.
4. The head can't be raised-examine arm handle closed tight.
5. The mixing ball can't be taken out-the rotating direction is wrong.

Attention: The power must be cut off when cleaning and keeping in good repair.