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## **A      GENERAL INFORMATION**

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**Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty**

- 1. This instruction manual should be kept in a safe place for future reference.**
- 2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
- 3. This appliance has to be used by trained person**
- 4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.**

## A1 PRODUCT DESCRIPTION

\*Professional Spiral Dough Mixer ,that provides high efficiency has been designed to be used in industrial kitchens

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
STKME25	450x800x1010	188	490x850x1030
STKME50	540x940x1080	248	600x980x1110
STKME60	650x1100x1200	313	640x980x1190

## A2 TECHNICAL INFORMATION

Product Code	Bowl Dimensions (mm)	Bowl Capacity (for flour) (kg)	Bowl Capacity ( L )	Lower Motor (Kw)	Upper Motor (Kw)	Operating Voltage (V)	Cable (mm²)	Fuse
STKME25	400x260	15	25	0,37	0,6-0,9	380	5x1,5	25 A
STKME50	500x300	25	50	0,55	1,0-1,7	380	5x1,5	32 A
STKME60	600x315	35	60	0,55	1,5-2,5	380	5x1,5	32 A

## **A3      TRANSPORTATION**

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\* This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck

## **A4      UNPACKING**

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\* Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol

\* Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping

## **B        INSTALLATION**

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\* Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn

\* Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company

\* Connection to Electric Power Supply must be done by authorized person

\* Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label



This appliance must be connected to an earthed outlet in accordance with safety rules and standards

\* Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation

\* Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

## C SAFETY INSTRUCTIONS

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\* Do not use the appliance in insufficient lighted place



\* Do not touch the moving attachments while the appliance operates



\* Do not install the appliance in the presence of flammable or explosive materials



\* Do not operate the appliance when the machine is empty



\* Do not load so less or more than appliance's capacity



\* Do not attempt to use the appliance without suitable protective equipments



\*Because of any reason if there is a fire or flame flare where the appliance is used,turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire



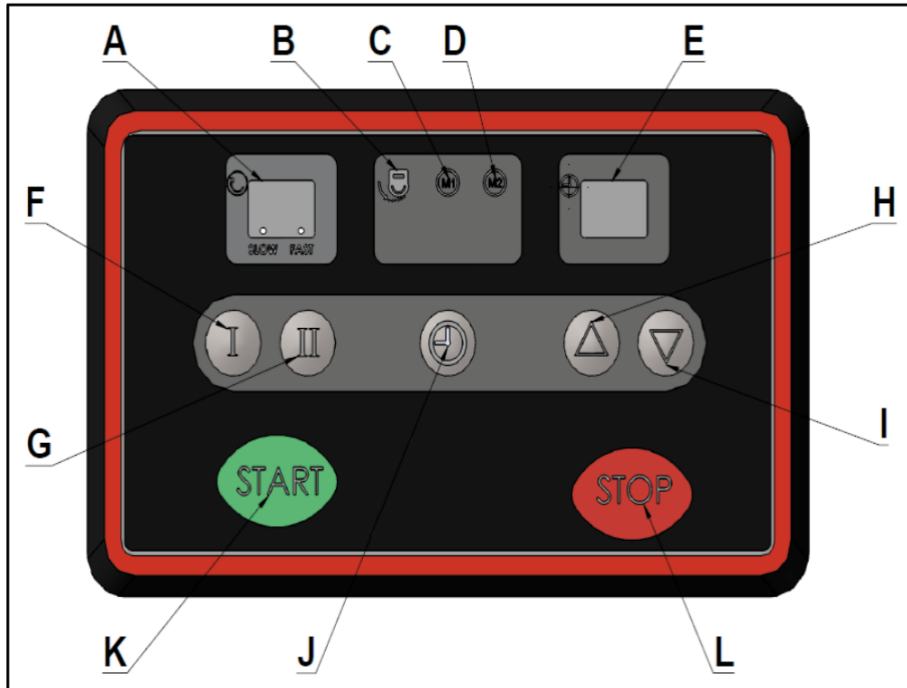
\* All the damages because of not having earthing connection will not be on warranty



\* Do not place your hand into the bowl while the appliance is going on dough kneading.Otherwise mixer may damage you seriously

## D OPERATION

### \*Control Panel



- A : Speed Indicator
- B : Bowl's lid is opened error
- C : Mixer Motor Error
- D : Bowl Motor Error
- E : Timer
- F-G : Speed Setting
- H-I : Timer Setting
- J : Stop time
- K: Start Button
- L :Stop Button

### \*Operating :

- Before operating, clean the bowl with a wet cloth and dry.
- Please lift up bowl lid and put flour as much as capacity. Please add enough water into the bowl. If quantity of water is not enough, add water through lid space without lifting the lid
- Press START button to begin operation
- If the appliance operates with 380 V, while plugging during first operation, pay attention to be operated on the direction of arrow
- For adjusting the speed of the mixer, press (I) for low and press (II) for high
- Press "timer" button to set desired time using the buttons up/down. When time expires, the appliance will stop
- Turn off the timer to operate the appliance pressing stop button
- After the operation completed, unplug the power supply

## **E      CLEANING & MAINTENANCE**

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### **➤      CLEANING AND MAINTENANCE AFTER EVERY USE**

- Clean outer surface of appliance ,mixer and bowl with hot water and then dry
- Always turn off the appliance and disconnect from the power supply before cleaning.
- Do not use abrasive cleaning chemicals as these can leave harmful residues
- Do not clean the appliance by spraying water directly,otherwise electric motor may get damaged

### **➤      PERIODIC CLEANING AND MAINTENANCE**

- Get the periodic maintenance of the appliance once in every 15 days
- Maintenance should be done by qualified person
- Spiral Dough Mixer requires low maintenance (Motor and ball bearings are lubricated).
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.

## F TROUBLESHOOTING

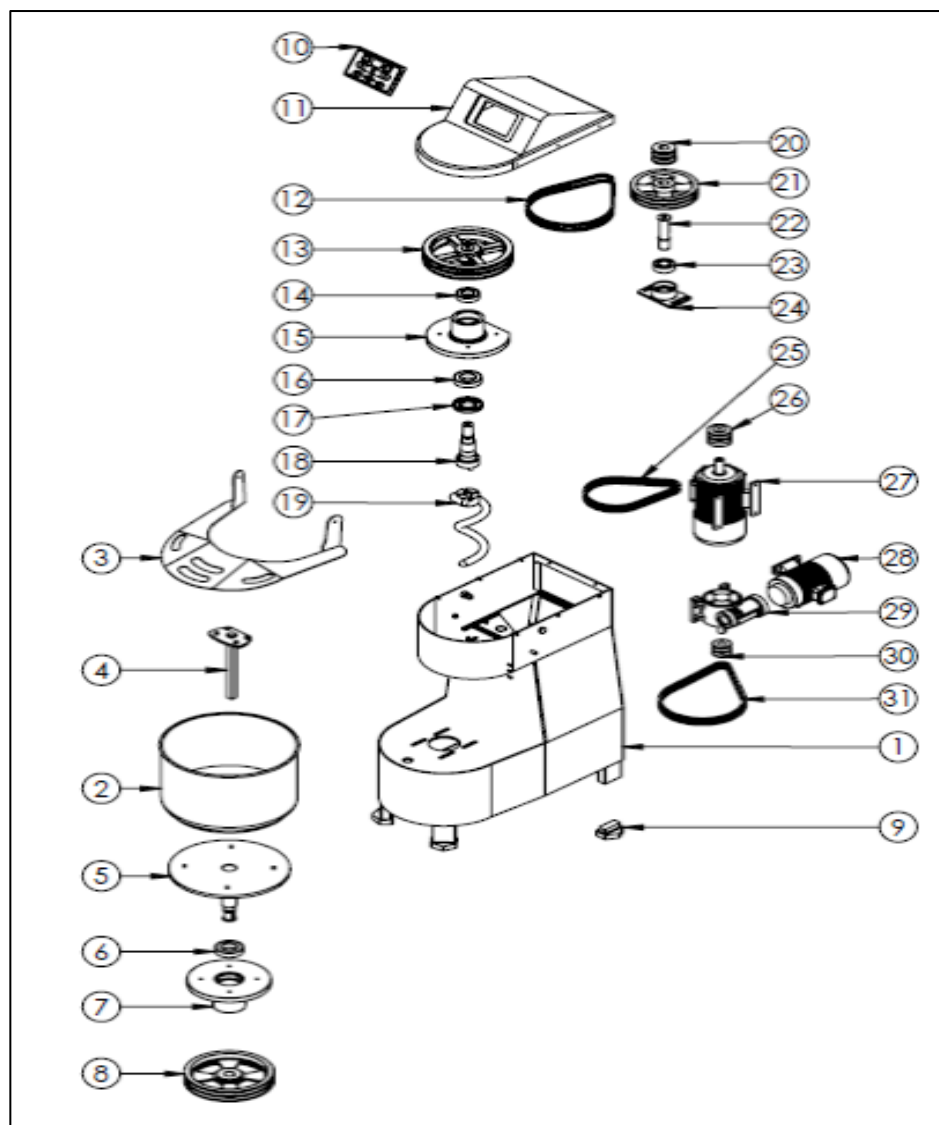
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<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"><li>1. Check if the appliance is plugged in</li><li>2. Check the electrical connections and voltage</li><li>3. Check appliance's bowl safety lid</li></ol>
<b>THE APPLIANCE IS NOISY</b>	<ol style="list-style-type: none"><li>1. Check if there is enough water and flour in dough bowl</li><li>2. Check the mixer</li><li>3. If the motor is noisy, stop it and call authorized service</li></ol>
<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"><li>1. The appliance can stop due to low voltage. In this situation check the voltage</li><li>2. The appliance may stop when it is overloaded. In this situation allow the motor to cool by taking off some materials from bowl</li><li>3. If mixer motor error indicator signals, fix the error and operate</li><li>4. If bowl motor error indicator signals, fix the error and operate</li></ol>
<ul style="list-style-type: none"><li>• If dough kneading is not done at suitable quality :</li><li>• If any function of security doesn't work :<ul style="list-style-type: none"><li>➤ Do not use the appliance</li></ul></li></ul>	

**\* If these problems are still going on, contact with our authorized service**



## G SPARE PART LIST-EXPLODING DRAWING



## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : STKME		
NUMBER	PRODUCT NAME	PRODUCT CODE
1	BASE FRAME	Y.SH.01.1001
2	BOWL	Y.SH.01.1002
3	LID	Y.SH.01.1003
4	DOUGH SEPERATOR	Y.SH.01.1004
5	BOWL SUPPORT	Y.SH.01.1005
6	BALL BEARING	Y.SH.01.1006
7	BEARING BLOCK	Y.SH.01.1007
8	PULLEY	Y.SH.01.1008
9	FEET	Y.SH.01.1009
10	CONTROL PANEL	Y.SH.01.1010
11	LID	Y.SH.01.1011
12	BELT	Y.SH.01.1012
13	PULLEY	Y.SH.01.1013
14	BALL BEARING	Y.SH.01.1014
15	BEARING BLOCK	Y.SH.01.1015
16	BALL BEARING	Y.SH.01.1016
17	SEAL	Y.SH.01.1017
18	SHAFT	Y.SH.01.1018
19	SPIRAL	Y.SH.01.1019
20	PULLEY	Y.SH.01.1020
21	PULLEY	Y.SH.01.1021
22	SHAFT	Y.SH.01.1022
23	BALL BEARING	Y.SH.01.1023
24	BEARING BLOCK	Y.SH.01.1024
25	BELT	Y.SH.01.1025
26	PULLEY	Y.SH.01.1026
27	MOTOR	Y.SH.01.1027
28	MOTOR	Y.SH.01.1028
29	REDUCER	Y.SH.01.1029
30	PULLEY	Y.SH.01.1030
31	BELT	Y.SH.01.1031

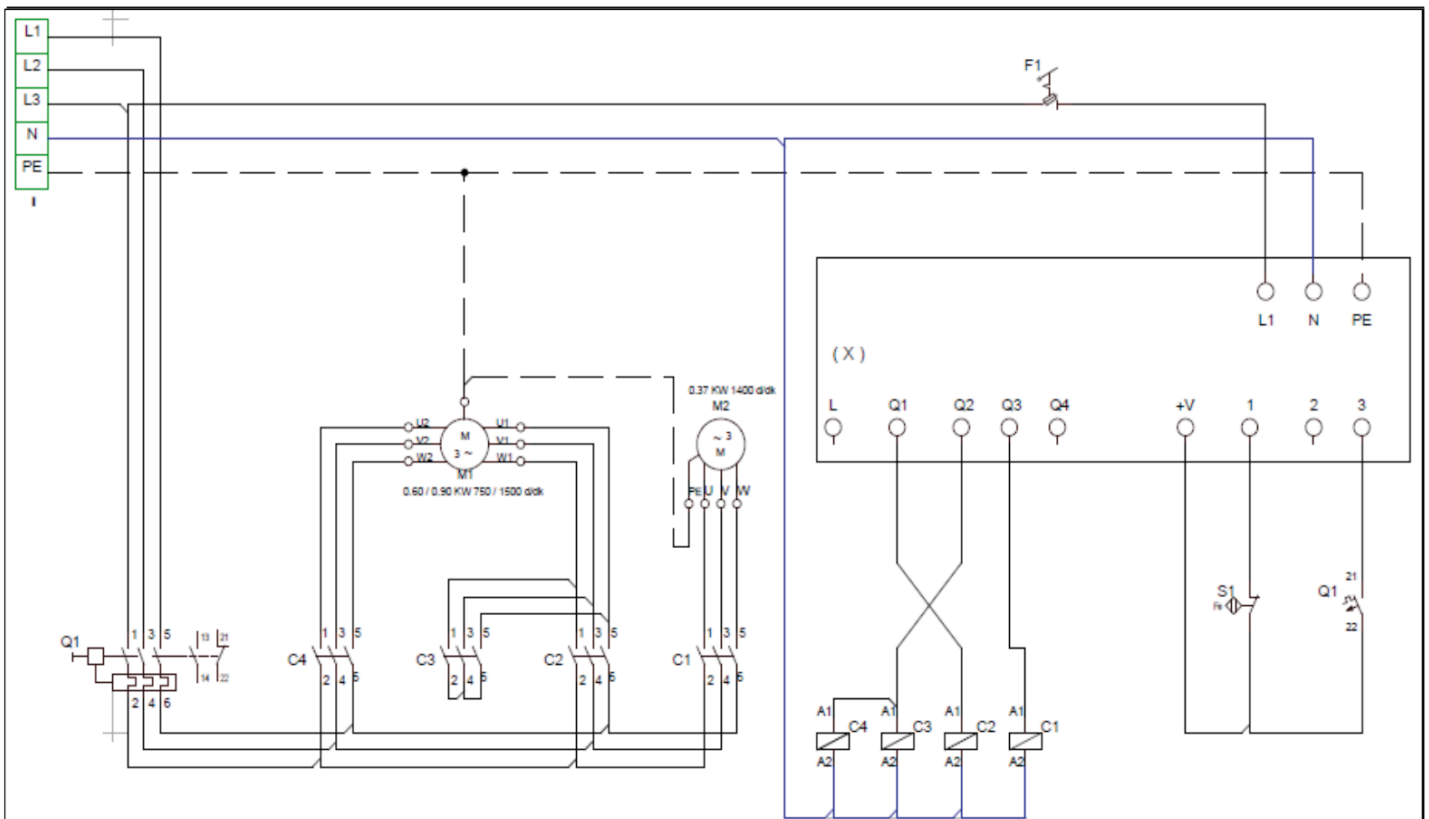
**G SPARE PART LIST-EXPLODING DRAWING**

<b>PRODUCT CODE : STKME50</b>		
<b>NUMBER</b>	<b>PRODUCT NAME</b>	<b>PRODUCT CODE</b>
1	BASE FRAME	Y.SH.02.1001
2	BOWL	Y.SH.02.1002
3	LID	Y.SH.02.1003
4	DOUGH SEPERATOR	Y.SH.02.1004
5	BOWL SUPPORT	Y.SH.02.1005
6	BALL BEARING	Y.SH.02.1006
7	BEARING BLOCK	Y.SH.02.1007
8	PULLEY	Y.SH.02.1008
9	FEET	Y.SH.02.1009
10	CONTROL PANEL	Y.SH.02.1010
11	LID	Y.SH.02.1011
12	BELT	Y.SH.02.1012
13	PULLEY	Y.SH.02.1013
14	BALL BEARING	Y.SH.02.1014
15	BEARING BLOCK	Y.SH.02.1015
16	BALL BEARING	Y.SH.02.1016
17	SEAL	Y.SH.02.1017
18	SHAFT	Y.SH.02.1018
19	SPIRAL	Y.SH.02.1019
20	PULLEY	Y.SH.02.1020
21	PULLEY	Y.SH.02.1021
22	SHAFT	Y.SH.02.1022
23	BALL BEARING	Y.SH.02.1023
24	BEARING BLOCK	Y.SH.02.1024
25	BELT	Y.SH.02.1025
26	PULLEY	Y.SH.02.1026
27	MOTOR	Y.SH.02.1027
28	MOTOR	Y.SH.02.1028
29	REDUCER	Y.SH.02.1029
30	PULLEY	Y.SH.02.1030
31	BELT	Y.SH.02.1031

## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : STKME60		
NUMBER	PRODUCT NAME	PRODUCT CODE
1	BASE FRAME	Y.SH.03.1001
2	BOWL	Y.SH.03.1002
3	LID	Y.SH.03.1003
4	DOUGH SEPARATOR	Y.SH.03.1004
5	BOWL SUPPORT	Y.SH.03.1005
6	BALL BEARING	Y.SH.03.1006
7	BEARING BLOCK	Y.SH.03.1007
8	PULLEY	Y.SH.03.1008
9	FEET	Y.SH.03.1009
10	CONTROL PANEL	Y.SH.03.1010
11	LID	Y.SH.03.1011
12	BELT	Y.SH.03.1012
13	PULLEY	Y.SH.03.1013
14	BALL BEARING	Y.SH.03.1014
15	BEARING BLOCK	Y.SH.03.1015
16	BALL BEARING	Y.SH.03.1016
17	SEAL	Y.SH.03.1017
18	SHAFT	Y.SH.03.1018
19	SPIRAL	Y.SH.03.1019
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22	SHAFT	Y.SH.03.1022
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24	BEARING BLOCK	Y.SH.03.1024
25	BELT	Y.SH.03.1025
26	PULLEY	Y.SH.03.1026
27	MOTOR	Y.SH.03.1027
28	MOTOR	Y.SH.03.1028
29	REDUCER	Y.SH.03.1029
30	PULLEY	Y.SH.03.1030
31	BELT	Y.SH.03.1031

## H ELECTRIC CIRCUIT SCHEMA



PRODUCT CODE	MOTOR	POWER (KW)	RPM	VOLTAGE
<b>STKME25</b>	LOWER BOWL UPPER HOOK	0,37 0,60/0,90	1400 750/1500	380 380
<b>STKME50</b>	LOWER BOWL UPPER HOOK	0,55 1,0/1,7	900 750/1500	380 380
<b>STKME60</b>	LOWER BOWL UPPER HOOK	0,75 1,5/2,5	900 750/1500	380 380

I	Q1	C1	C2	C3-C4	M1	M2	S1	X
Terminal	Motor Safety Relay	Lower Bowl Motor Contacto r	1.Speed d Contact or	2.Speed d Contac tor	Hook Motor 0,60/0, 90 KW 750/15 00 rpm	Bowl Motor 0,37 KW 1400 rpm	Basket Magnetic Sensor	Control Panel GMK 200