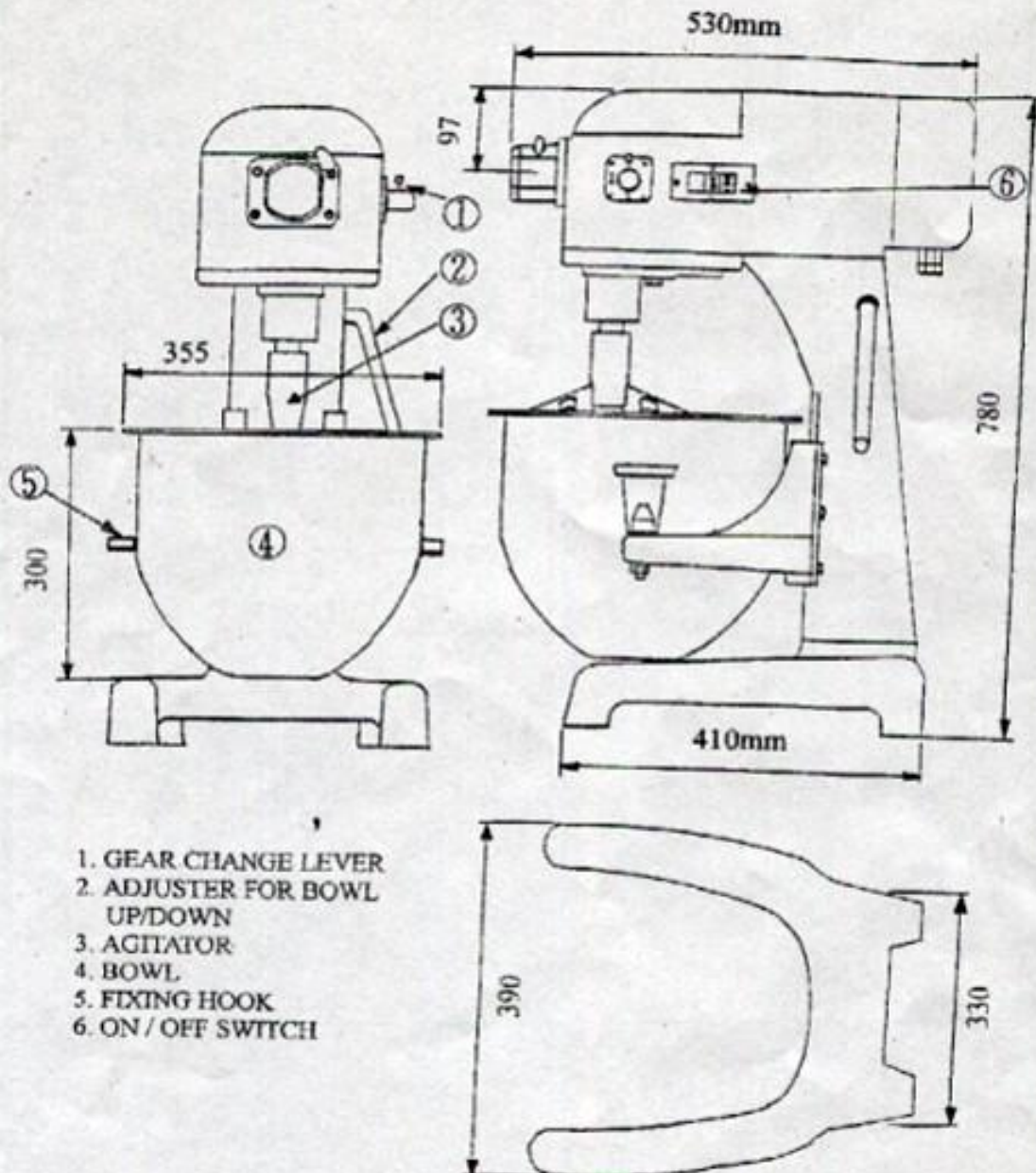


A. ASSEMBLY DIAGRAM :

An accurate operation and normal maintenance will prolong the life of machines, so please read this manual well before operation.



B. SPECIFICATIONS:

MODEL NO. : KB-502

MOTOR : 3/4HP powerful, single phase.

ELECTRICAL : 220V / 50Hz / 60Hz

SPEED(R.P.M) : 161/305/544. Also can be revised to meet customer's needs.

BOWL : Made of Stainless steel bowls are sanitary, open rim design.

FINISH : Excellent enamel painting.

MIXING CAPACITY : Flour : 1~4 kgs Dough : 1.5~8 kgs

MACHINE SIZE (L×W×H) : 48cm×55cm×80cm

PACKING SIZE (L×W×H) : 56cm×64cm×95cm

N.W. : 100 kgs

G.W. : 120 kgs

STAINLESS STEEL BOWL : ϕ 34 cm×H30 cm

STANDARD ACCESSORIES : .1. one piece Hook

2. one piece Beater

3. one piece Whipper

4. one piece Bowl

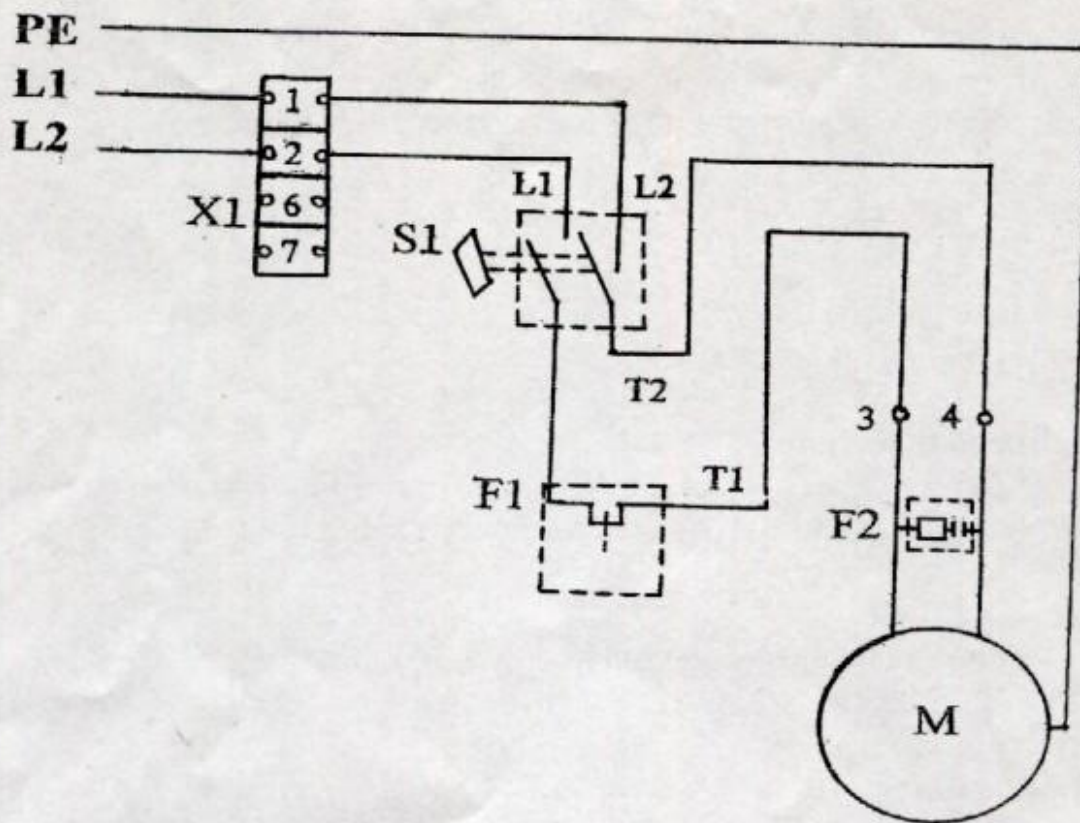
C. INSTALLATION:

1. LOCATION

- The machine is ready for installation and space reserved for placing the mixer should be finished smooth and level.
- Locating the mixer in a convenient floor where the operation and maintenance are easily executed.

2. ELECTRICAL CONNECTION:

- Before making electrical connection, please check the specification on the name plate to make sure they agree with those of your electrical service.
- Electrical connections should be made by qualified technician who will observe all applicable safety codes and the national electrical code.
- Provide suitable fuses on the electrical supply to ensure protection against short circuit.
- Connect single phase machine and make sure the planetary runs in the same direction shown by the arrow sign in the front of the mixer.



- To start the motor, push the START button, the speed selector handle (Gear Change Lever) must be at one of the numbers, indicating a speed, not at an intermediate position.

3. LUBRICATION:

The transmission is filled with a high — heating resistant grease which will last for several years and no need to add change again. But must add some to recover the normal grease if replace the parts inside of transmission.

D. OPERATION:

4-1. Electrical System

The KB-502 is equipped with Start/Stop Switch.

4-2. Speed Selection

Speed selection is operated by the Gear Change Lever with the proper number Stop the mixer before changing any speed .

4-3. Bowl Lift

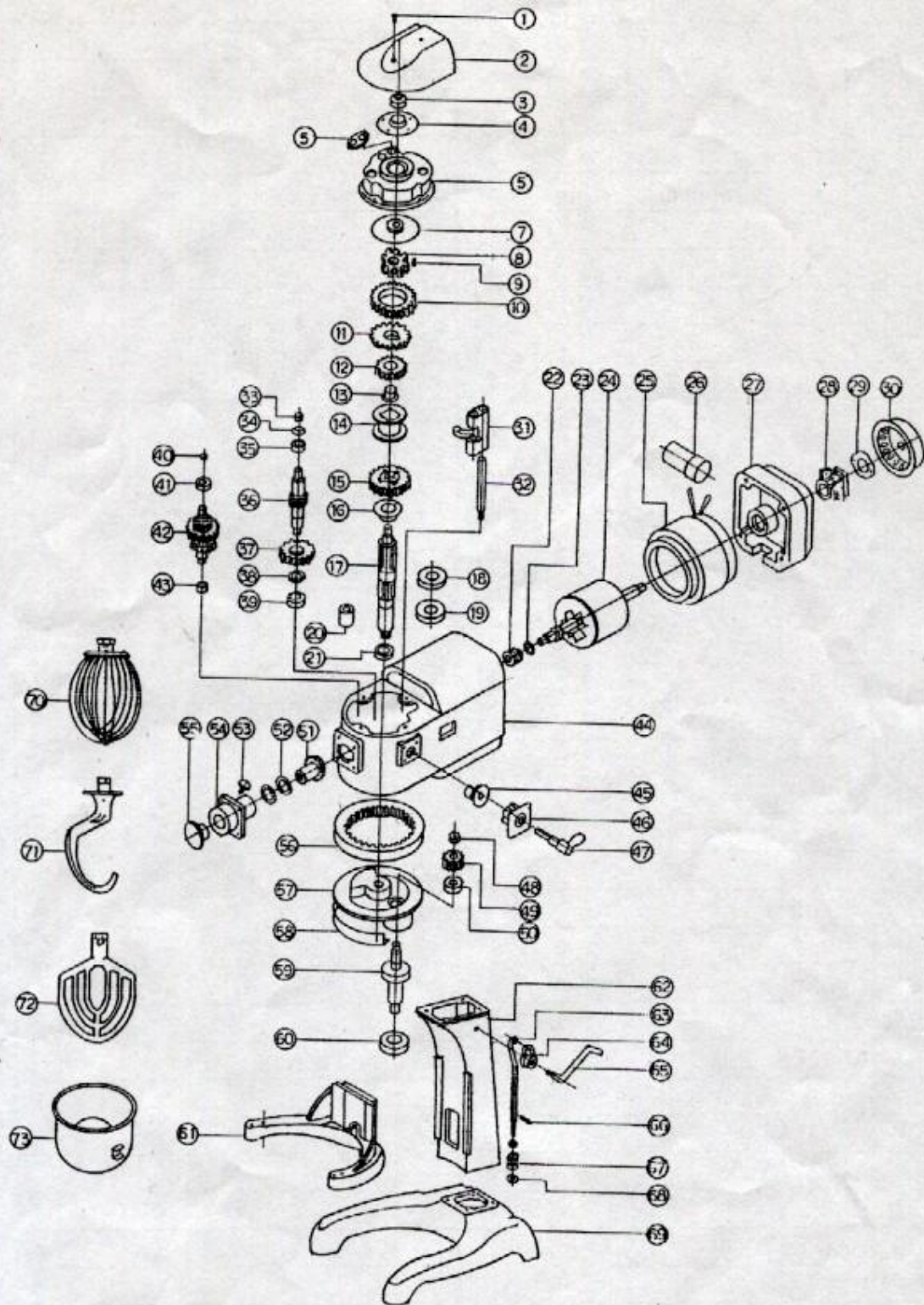
This mixer is fitted with hand lever type bowl lift, push the lever down to lift the bowl.

4-4. Agitators

When assembling an Agitator, the bowl must be in the bottom position, slip the Agitator on the shaft and turn it around until the drive pin in the shaft.

E. CLEANING AND MAINTENANCE:

- When cleaning make sure that electric power is off.
- The bake—enamel coat of paint on the outside around should be wiped with a moist clean rag, don't use of stream.
- Careful and competent handling is the basic requirement for such a durability ensuring long service life and performance capacity.



Parts List for KB-502 20Qt Cake Mixer

No.	Description	No.	Description
1	Screw	38	Retaining Ring
2	Top Cover	39	Ball Bearing 6201
3	Stop Nut	40	Ball Bearing 6201
4	Bearing Cap	41	Nut
5	Retainer-twin bearing	42	Three Level Gear
6	Inner Cover	43	Bearing 6201
7	Spacer-upper	44	Head Case
8	Gear	45	Cam
9	Steel Ball	46	Plate
10	1st Speed Gear	47	Handle
11	Umbrella Gear	48	Special Nut
12	3rd Speed Gear	49	Pinion
13	Bearing-clutch gear	50	Ball Bearing 6204
14	Clutch	51	Driven Gear
15	2nd Speed Gear	52	Washer
16	Spacer-lower	53	Thumb Screw
17	Shaft-center	54	Hub
18	Oil Sealer	55	Plug
19	Bearing 6205	56	Ring Gear
20	Spacer-bearing	57	Planetary
21	Stop Nut	58	Drip Cup
22	Worm	59	Mixing Shaft
23	Spring	60	Bearing 6204
24	Motor Shaft	61	Bowl Support
25	Motor Coil	62	Pedestal
26	Capacitor	63	Lift Rod
27	Case	64	Lift Arm
28	Motor Starter	65	Lift Handle
29	Spacer-motor starter	66	Cotter Pin
30	Motor Case	67	Spring
31	Yoke	68	Stop Nut
32	Rod	69	Base
33	Bearing 6201	70	Wire Whipper
34	Nut	71	Hook
35	Washer	72	Beater
36	Shaft-worm gear	73	Bowl
37	Worm Gear		