



SPİRAL DOUGH MIXER MIXEUR SPIRALE

MANUAL

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PREFACE

MULLER MIXERS, which has been established for many years with its knowledge about industrial food machines, has adopted the continuous development principle in order to provide quality products to the end user. The first priority of our company is to be reliable address in this sector with qualified production in line with customer satisfaction. Recognizing how difficult it is to fill in the quality statement, the MULLER family will actively work with the excitement of adding new achievements in dynamic, productive and indirect sectoral achievement with the AR-GE principle to achieve its goal.

This booklet is intended to inform you about basic installation, use, safety, cleaning and hygiene, finding a fault, maintenance, warranty and communication before you use your purchased product in a healthy and durable way, without being exposed to dangerous situations.

Please read this booklet carefully. We urge you to pay special attention to the contents of the booklet to avoid any unwanted situations by the user.

Thank you for choosing the MULLER Machine.



ATTENTION !

BEFORE USING THE DEVICE CAREFULLY READ YOUR HANDLING GUIDE!

DISCLAIMER OF USE OF RESPONSIBILITY FOR DAMAGES, CLAIMS AND PERSONAL INJURIES WHICH MAKES NO WARRANTIES, WHETHER IN CONNECTION WITH THE USER'S GUIDE. THIS APPROVAL IS IN THE EVENT OF ANY WARRANTY.

DANGER AND WARNING SIGNS

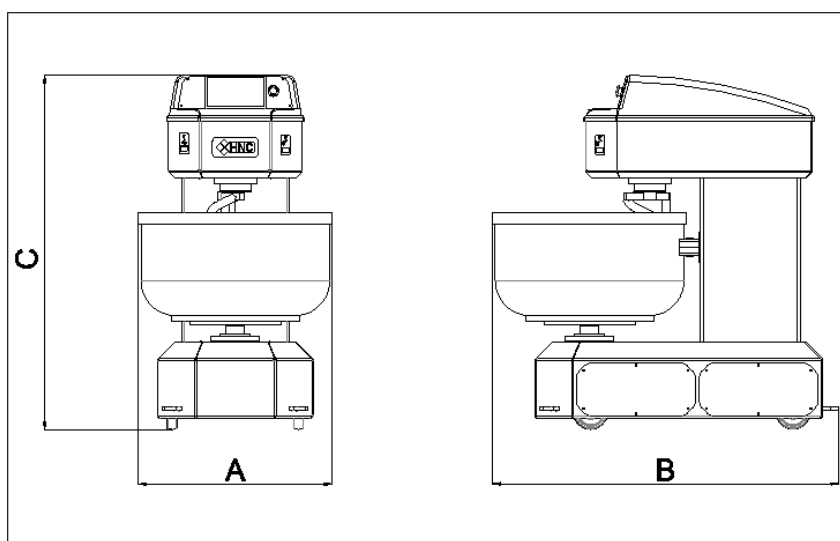
Attention	Electric Hazard	Cutter Hazard	Saw Direction Warning	Compression Hazard	Fork Direction Warning	Fragile



SPIRAL DOUGH MIXER USER MANUAL

GENERAL FEATURES

- Dough kneading bowl and mixer's fork made of SAE 304 stainless steel.
- Strong and durable body structure..
- The body is electrostatic painted.
- They have optional choise manual / digital control one speed two speed motors .
- **Timer is available for each speed level**
- Adjustable feet allow the machine to sit on the floor evenly.



schema

MODEL	A	B	C	KG	BOWL WINDING DIAMETE R	MOTOR	Power Source	FLOWER CAPACITY	DOUGH CAPACITY
HSY-18M	42 cm	75 cm	76 cm	78 KG	36 cm	0,75 kW	220V	12 KG	18 KG
HSY-18T	42 cm	75 cm	76 cm	78 KG	36 cm	0,75 kW	380V	12 KG	18 KG
HSY-25M	45 cm	77 cm	76 cm	78 KG	40 cm	0,75 kW	220V	17 KG	25 KG
HSY-25T	45 cm	77cm	76 cm	78 KG	40 cm	0,75 kW	380V	17 KG	25 KG
HSY-40M	54 cm	99 cm	91 cm	222 KG	50 cm	1,5-2,5 kW	220V	25 KG	40 KG
HSY-40T	54 cm	99 cm	91 cm	222 KG	50 cm	1,5-2,5 kW	380V	25 KG	40 KG
HSY-60T	65 cm	90 cm	96 cm	237 KG	60 cm	1,5-2,5 kW	380V	35 KG	60 KG
HSY-90T	84 cm	129 cm	130 cm	445 KG	70 cm	3,5-5,5 kW/ 0,75 kW	380V	60 KG	100 KG
HSY-130T	90 cm	135 cm	143 cm	650 KG	80 cm	3,5-5,5 kW/ 0,75 kW	380V	80 KG	130 KG

Tablo-1



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PRE-USE PRECAUTIONS



- Make sure that you have a machine setup person who is familiar with the machine.
- Before connecting the appliance to the mains, check that the appliance is compatible with the mains distribution network.
- Supply the device with the mains voltage indicated on the bar code.
- It is absolutely necessary to have a ground wire in the electrical connection of the device.
- Adjust the moving feet (Figure-2 / FOOT) to ensure that your machine is properly seated on the floor.
- Check the capacity of your machine as shown in Table-1.
- Check that the machine is operating as idle and as shown by the direction of rotation of the Spiral. If not, check your network connections or get support

OPERATING

HSY-18/HSY-25/HSY-40/HSY-60

MANUEL



DIGITAL



- Attach the electrical cable to the prize.
- Earn your dough ingredients according to the capacity of your machine.
- Switch on your machine by pressing the green button 1 or 2.
- Set the operating speed of your machine using the green buttons 1 and 2.

- Set the kneading operating time with the time setting button / touch
- Continue mixing until the desired consistency of dough is achieved
- Stop the machine with "0" button /touche
- Empty the dough by pulling the power cord from the socket
- Emergency stop option in case of any danger.

HSY-90 / HSY-130

MANUEL



- Attach the electrical cable to the prize.
- Earn your dough ingredients according to the capacity of your machine.
- Switch on your machine by pressing the green button 1 or 2.
- Set the operating speed of your machine using the green

buttons 1 and 2.

- Operate your machine automatically or manually by turning the Auto / Manual buttons.
- Use the timer buttons to set the dough kneading time in the 1st and 2nd cycles.



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- Use the bowl direction button to make the dough more homogeneous. (Use only when operating the machine manually.)
- Continue mixing until the dough has reached the desired consistency.
- Stop the machine by pressing the red button 0.
- Empty the dough by unplugging the power cord.
- In case of danger, press the emergency stop button.

HSY-90 / HSY-130 DIGITAL



- Plug in the power cord.
- Put the dough into the boiler according to the capacity of your machine.
- Switch on your machine by pressing the green buttons 1 or 2.
- Set the operating speed of your machine using the green buttons 1 and 2.
- Turn on your machine automatically or manually by pressing the Auto / Manual button.
- Adjust the amount of water required for your dough by pressing the drop shaped button.
- Press the Mode button to select the duration and use the + and - buttons to set the dough kneading time. (It should be used when the machine is started automatically.)
- Use the bowl direction button to make the dough more homogeneous. (Use only when operating the machine manually.)
- Continue mixing until the dough has reached the desired consistency.
- Stop the machine by pressing the red button 0.
- Unplug the power cord than Empty the dough.
- In case of danger, press the emergency stop button.

CLEANING

- Always turn off the machine and disconnect the power before cleaning.
- After removing the dough, remove any residues remaining in the boiler and under the mixing spiral.
- Clean the boiler and agitator spiral with hot water and detergent except electrical parts.
- Dry the boiler and spiral with a clean cloth.
- Never wash the machine with pressurized water.
- Clean the electrostatic painted body regularly with a damp cloth.
- Do not contact the control panels with water.

MAINTENANCE

Before maintenance, unplug the electric cord. First check with an overview. Clean your machine regularly with a damp cloth. Keep ventilation windows open.

Check your machine every two years by an authorized service

SECURITY

- The machine must be used by persons who are familiar with the safety requirements and have read the operating instructions.
- Your machine is produced for the kneading dough in the capacities specified in Table-1. Using other than the specified capacity may damage your machine and cause it to go out of warranty.
- The switch must be used with dry hands.
- The machine should be placed on a flat surface and the balance should be provided with adjustable feet.



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LIFE OF THE MACHINE

The machine life is 10 years if it is used under the recommended conditions of use.



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ELECTRICAL CIRCUIT DIAGRAM

HSY40/HSY60 ELECTRICAL CIRCUIT DIAGRAM	
HSY90/HSY130 ELECTRICAL CIRCUIT DIAGRAM	



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