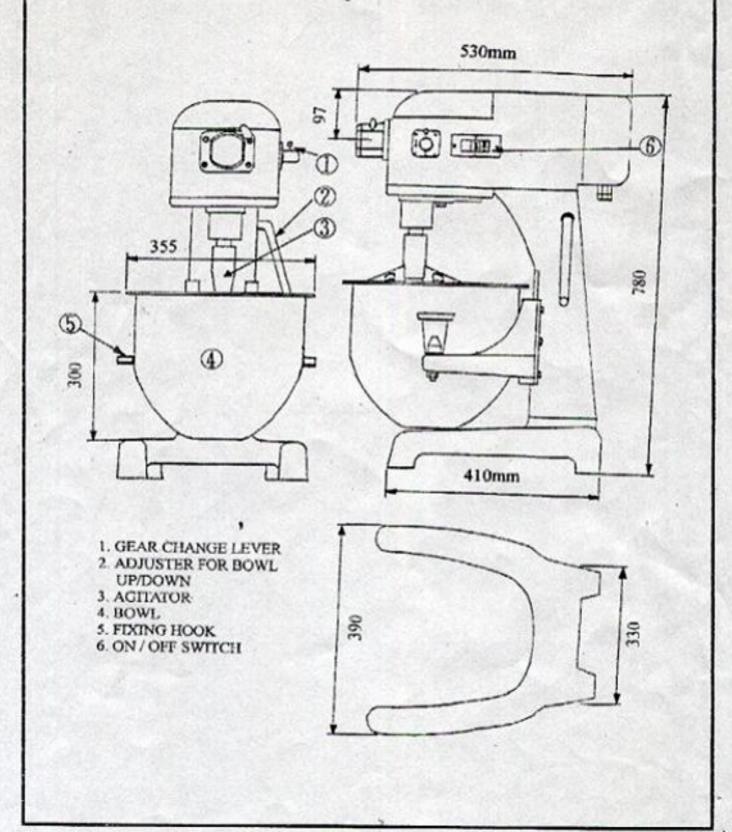
# Model: CE-224XG

# 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:  $\phi$  34 cm×H30 cm

STANDARD ACCESSORIES: .1. one piece Hook

2. one piece Beater

3. one piece Whipper

4. one piece Bowl

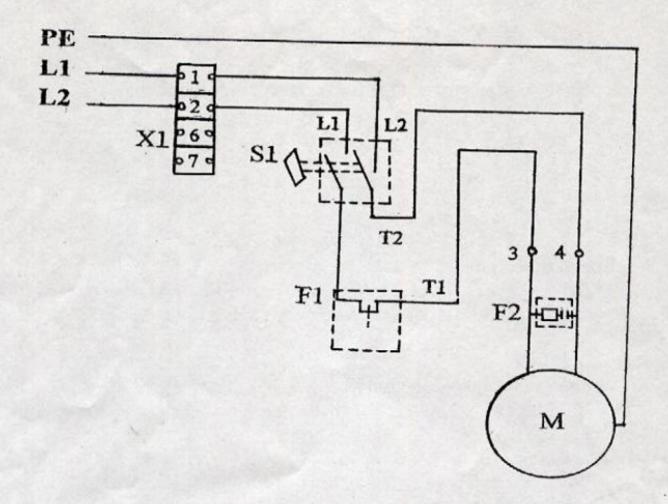
# C. INSTALLATION:

#### 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 the 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

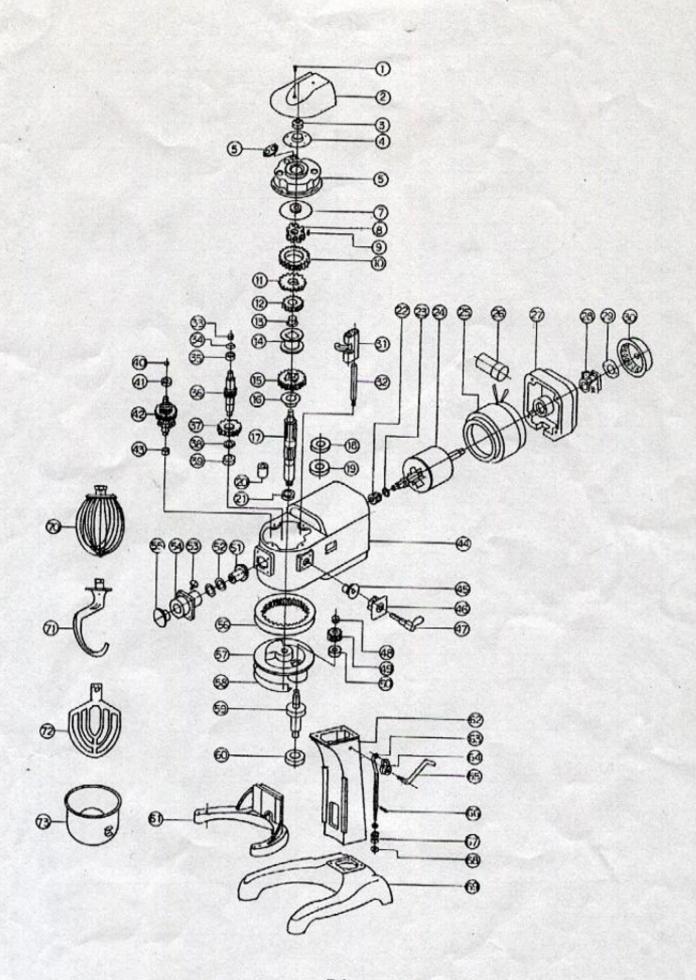
This mixer is fitted with hand lever type bowl lift, push the lever down to lift the bowl.

# 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
1	Screw
2	Top Cover
3	Stop Nut
4	Bearing Cap
5	Retainer-twin bearing
6	Inner Cover
7	Spacer-upper
8	Gear
9	Steel Ball
10	1st Speed Gear
11	Umbrella Gear
12	3rd Speed Gear
13	Bearing-clutch gear
14	Clutch
15	2nd Speed Gear
16	Spacer-lower
17	Shaft-center
18	Oil Sealer
19	Bearing 6205
20	Spacer-bearing
21	Stop Nut
22	Worm
23	Spring
24	Motor Shaft
25	Motor Coil
26	Capacitor
27	Case
28	Motor Starter
29	Spacer-motor starter
30	Motor Case
31	Yoke
32	Rod
33	Bearing 6201
34	Nut
35	Washer
36	Shaft-worm gear
37	Worm Gear

2 2	OQt Cake Mixer
No.	Description
38	Retaining Ring
39	Ball Bearing 6201
40	Ball Bearing 6201
41	Nut
42	Three Level Gear
43	Bearing 6201
44	Head Case
45	Cam
46	Plate
47	Handle
48	Special Nut
49	Pinion
50	Ball Bearing 6204
51	Driven Gear
52	Washer
53	Thumb Screw
54	Hub
55	Plug
56	Ring Gear
57	Planetary
58	Drip Cup
59	Mixing Shaft
60	Bearing 6204
61	Bowl Support
62	Pedestal
63	Lift Rod
64	Lift Arm
65	Lift Handle
66	Cotter Pin
67	Spring
68	Stop Nut
69	Base
70	Wire Whipper
71	Hook
72	Beater
73	Bowl