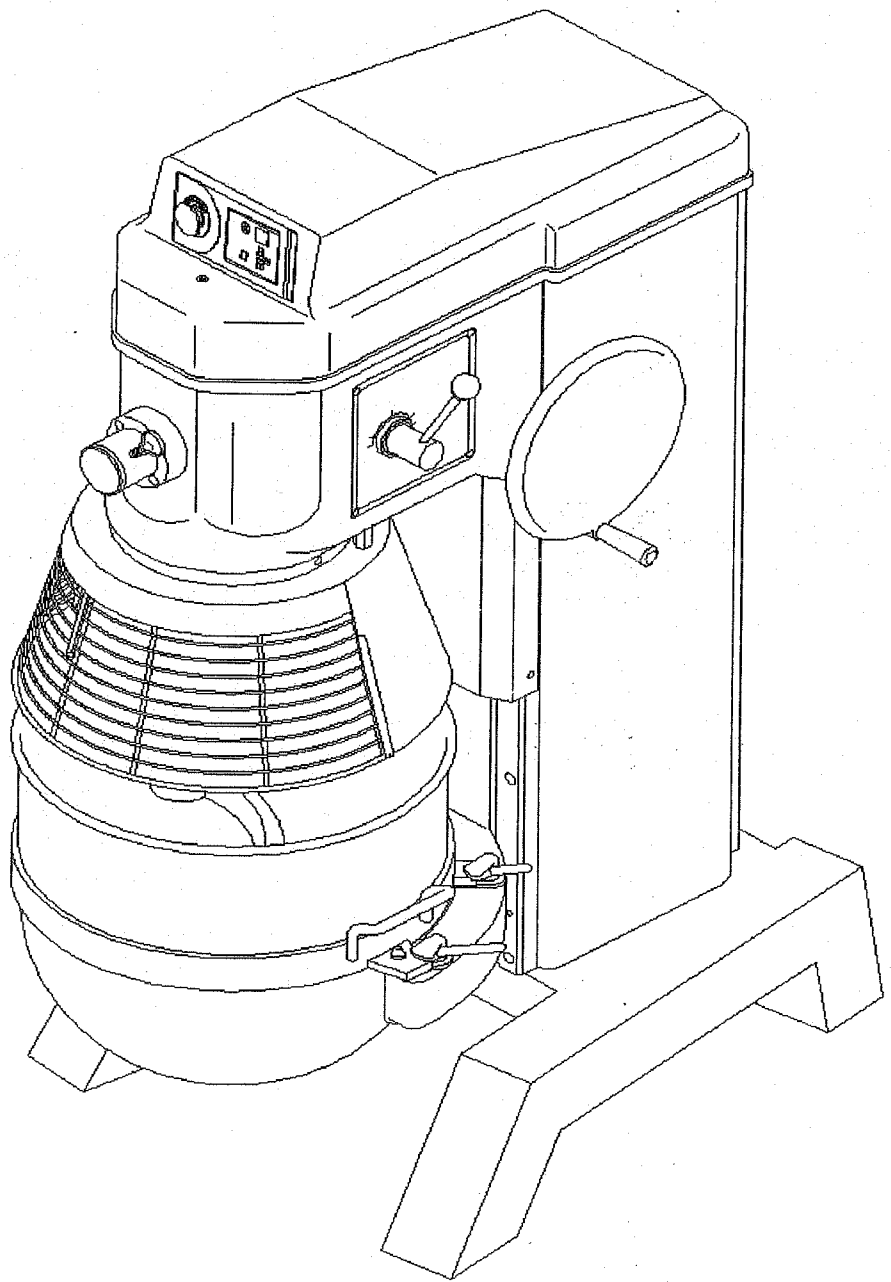


**HERTZ  
CORPORATION**

# AX-M60

60 Quart Mixer



# **Installation, Operation and Care of Model AX-M60**

**+ SAVE THESE INSTRUCTIONS +**

## **GENERAL**

The AX-M60 Planetary Mixer is an advanced design, highly reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc.

There are 3 speeds and various style attachments which can be selected to obtain the best using food are made of alloy aluminum or they're with hygiene standard.

This model Mixers are equipped with powerful 3 HP motors and strong gear drive design. The gears are made of heat-treated alloy steel and a hardness steel worm wheel.

If your operation and maintenance are correct, then it will give you years of service, and obtain the best using result.

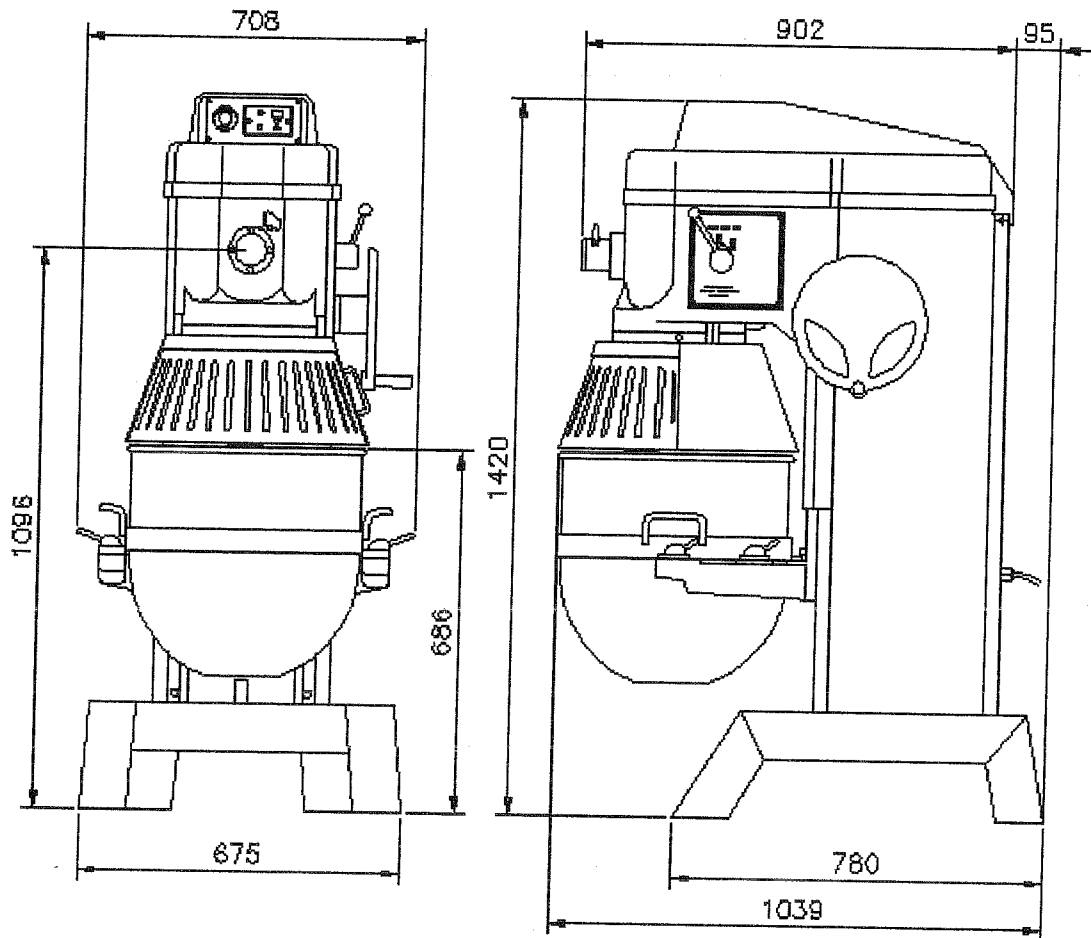
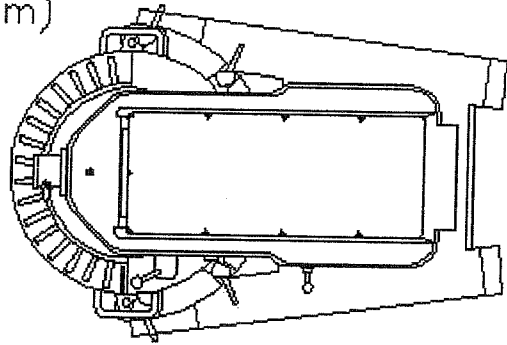
## **INSTALLATION**

### **UNPACKING**

Immediately before unpacking the mixer, check it for possible shipping damage. If you find the packaging material or the machine is damaged before unpacking, contact the carrier within 3 days of delivery.

Prior to installation, test the electrical service to assure it agree with the specifications on the machine data plate located on the backside of the pedestal.

# INSTALLATION DIAGRAM (mm)



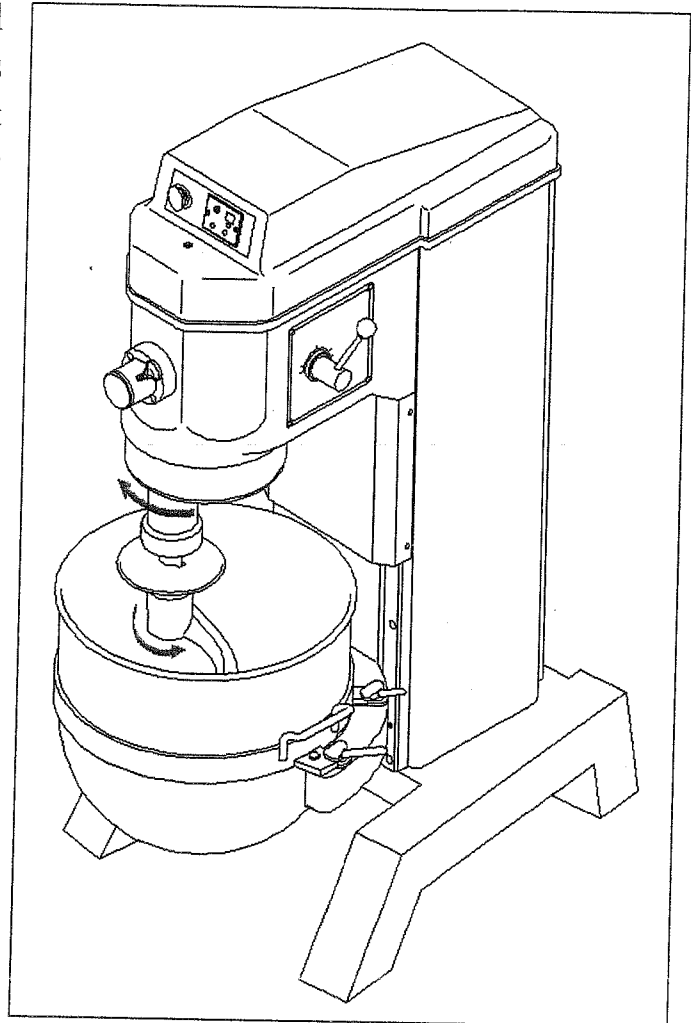
## LOCATION

Place the Mixer in a convenient location, and allow working space on the hand-wheel or power bowl lift switch side. All maintenance can be handled from this side, the top and the front. Set the mixer level and use shims if the floor is uneven, the machined edge on the top of the transmission case makes an excellent surface for leveling.

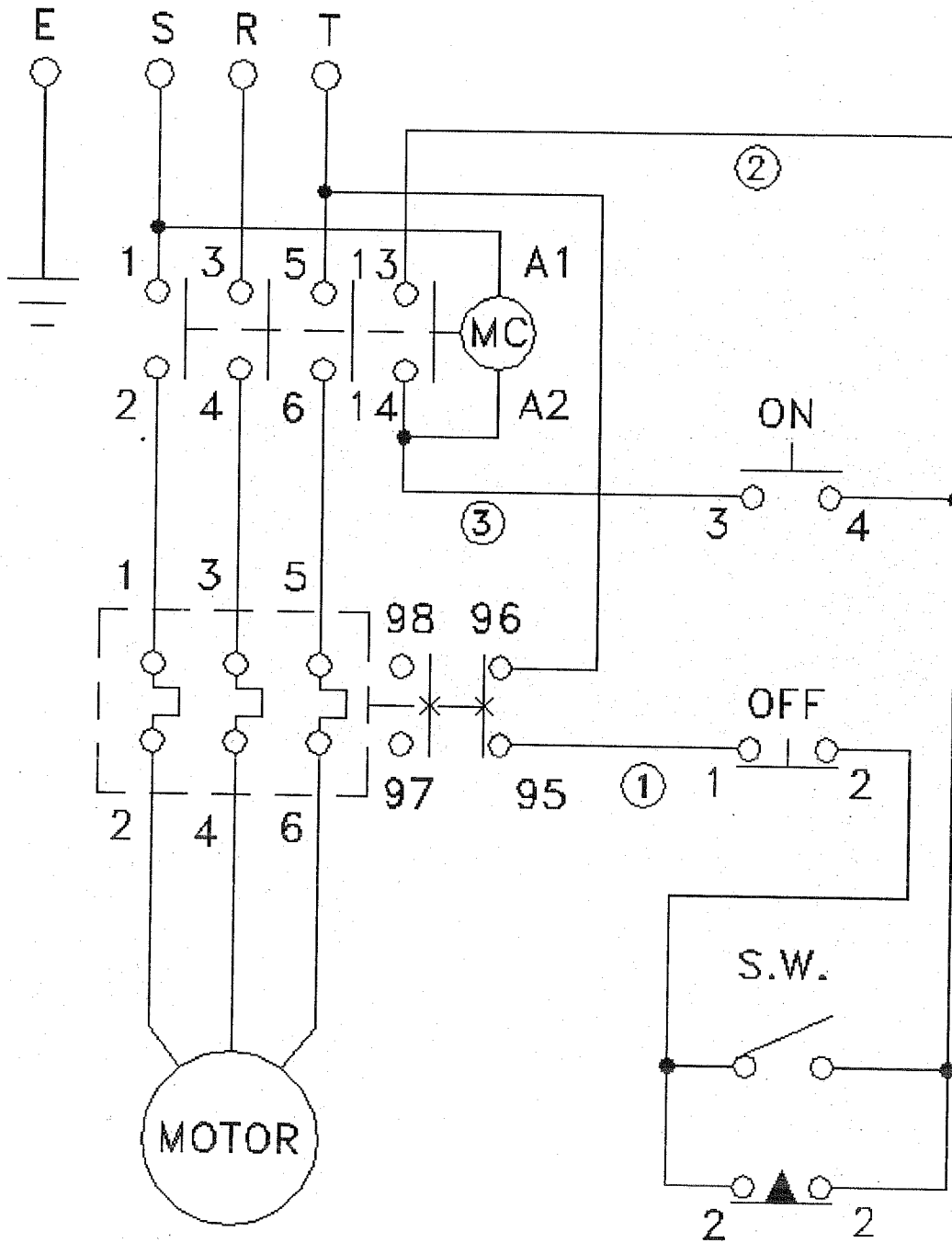
## ELECTRICAL CONNECTIONS (Cord Connected Mixers)

- Before making the electrical connections, read the specifications on the nameplate to make sure that they agree with those of your electric service.
- Electrical connections should be made by qualified workmen, who will observe all applicable Safety Codes and the National Electrical Code.
- Be sure the planetary runs in the direction shown by the arrow in the planetary head. Reverse direction is forbidden.
- To start motor, push ON button. The speed selector handle must be at one of the numbers indicating a speed, not at an intermediate position.

**A 3 PHASE MIXER SHOULD CHECK MIXING ROTATION WHEN ELECTRICAL CONNECTED.**



# WIRING DIAGRAM



AX-M60 THREE PHASE

# OPERATION

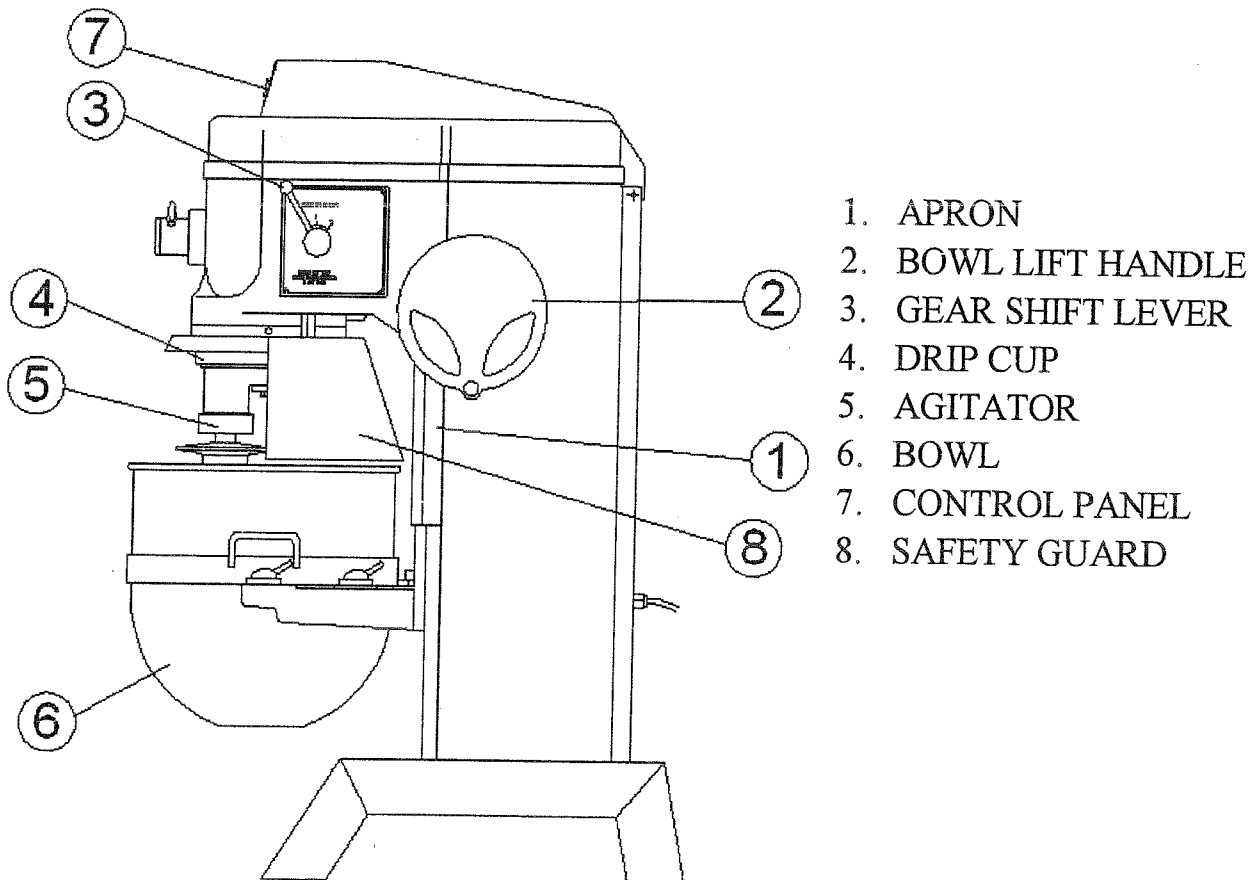
## WARNING:

MOVING BEATER IN BOWL. KEEP HAND, CLOTHING, AND UTENSILS OUT WHILE IN OPERATION.

All models are furnished with two button-switches, which control power to the mixer.

The GEAR SHIFT LEVER ( No.3) is used to change speeds. Always stop the mixer before changing speeds. To change speeds, turn the switch OFF, move the gearshift lever to the desired speed, and turn the switch back ON.

- Speed 1 (low) - This speed is for heavy mixtures such as bread dough, heavy batters, and potatoes.
- Speed 2 (medium) - This speed is for light dough which must rise quickly, heavy batters, and some whipping operations.
- Speed 3 or 4 (high) - This speed is fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.



## **AGITATOR**

To install an agitator (No 5), the bowl must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

## **DOUGH ARM:**

It is frequently used for heavy bread dough, and preferable to be use at low speed.

**The moisture content of heavy dough is a critical when selecting proper mixing speed. You should never use 2<sup>nd</sup> speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.**

## **BEATER:**

It is commonly used for thin batters, cake and mashing potatoes, like stuffing and preferable to be used at middle speed.

## **WHIP:**

It is best for whipping cream and beating eggs and preferable to be used at high speed.

## **BOWL - CAPACITY: 60 QUART**

New mixers bowls and agitators (beaters, whip, and dough arms) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water BEFORE being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites with or whole eggs.

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support. Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the alignment pins on the front of the bowl support fit in the holes on the sides of the bowl.

## **ATTACHMENTS**

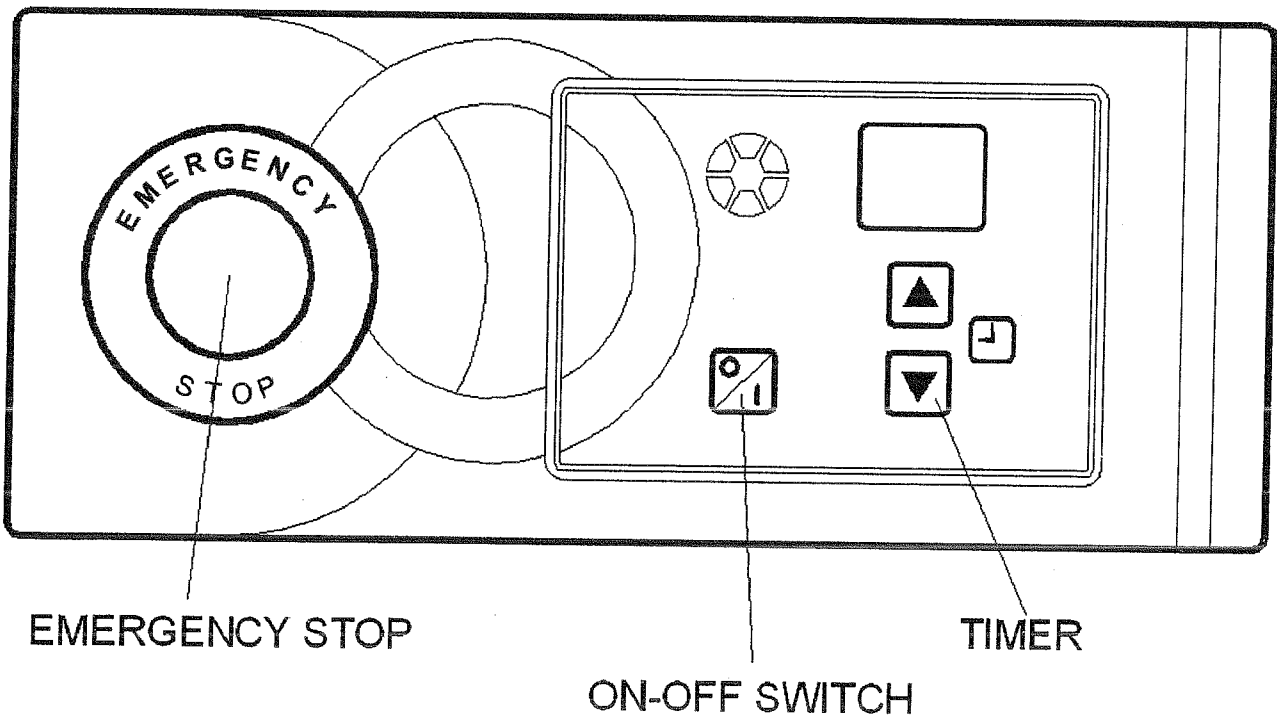
To install an attachment, loosen the thumbscrew on the attachment hub and remove the plug. Insert the attachment into the attachment hub making certain that the square shank of the attachment is in the square driver of the mixer. Secure the attachment by

tightening the thumbscrew.

Move the gearshift lever to the desired speed and start the mixer to operate the attachment.

The meat and food chopper attachment should be operated in second or third speed. If material in the cylinder stalls the mixer, stop the mixer at once. DO NOT attempt to restart the mixer in a lower speed - remove the adjusting ring, knife, plate, and worm and clear the obstruction.

### CONTROL PANEL





# MAINTENANCE

**NOTE : ALL MAINTENANCE WORK SHOULD BE DONE ONLY AFTER UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.**

**Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.**

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned in a sink.

**The transmission case and planetary mechanism** should be inspected weekly for leaks, damage, etc. Should it become necessary to repack the ball bearings, an authorized service technician or the manufacturer should be contacted. Use of unproved grease or lubricants may lead to damage and void the unit's warranty.

The **bowl lift slidways** should be lubricated semi-annually, or more often under heavy usage. Disconnect the unit from the power supply before removing the top housing or apron. The **drip cup** (Fig. 1) should be inspected periodically for moisture or lubricant dripping. Remove the cup and wipe it with a soft cloth.

## CLEANING

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned in a sink.

DO NOT use a hose to clean the mixer - it should be washed with a clean damp cloth.

The drip cup should be removed periodically and wiped clean. A large flat blade screwdriver may be used to remove the drip cup

## MIXING HEAVY DOUGH

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2<sup>nd</sup> speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.

To determine the Absorption Ratio (AR) of a product, divide the water weight by the

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flour weight.

Example: Calculate the Absorption Ratio of a mixture containing 10 lbs. Of flour and 5 lbs. of water.  $10 \div 5 = 0.50 = 50 \% = \text{AR}$

CAPACITY (QTS. LIQUID)		60 qt.
Egg Whites	Wire Whip	2 qt.
Mashed Potatoes	Flat Beater	40 lbs
Mayonnaise (Qts. Oil)	Flat Beater	18 qt.
Meringue (Qts. Water)	Wire Whip	1.5 qt.
Waffle/Pan cake Batter	Flat Beater	24 qts.
Whipped Cream	Wire Whip	12 qts.
Sheet Cake Batter	Flat Beater	45 lbs.
Cup Cake	Flat Beater	50 dz.
Layer Cake	Flat Beater	70 lbs.
Pound Cake	Flat Beater	55 lbs.
Sugar Cookie	Flat Beater	100 dz.
Bread or Roll Dough (Light/ Medium, 60% AR, =)	Dough Hook	80 bs.**
Bread or Roll Dough (Heavy, 55% AR, =)	Dough Hook	60 lbs.**
Pie Dough	Flat Beater	50 lbs.
Thin Pizza Dough (40% AR, =, 5 min. max. mix time)	Dough Hook	40 lbs.*
Medium Pizza Dough (50% AR, =)	Dough Hook	70 lbs.*
Thick Pizza Dough (60% AR, =)	Dough Hook	70 lbs.**
Raised Donut Dough (65% AR)	Dough Hook	30 lbs.*
Whole Wheat read Dough ( 70% AR)	Dough Hook	70 lbs.**
Egg & Sugar for Sponge Cake	Flat Beater	24 lbs.*

● 1<sup>st</sup> speed    \*\* 2<sup>nd</sup> speed

● = If high gluten flour is used, reduce above dough batch size by 10 %.