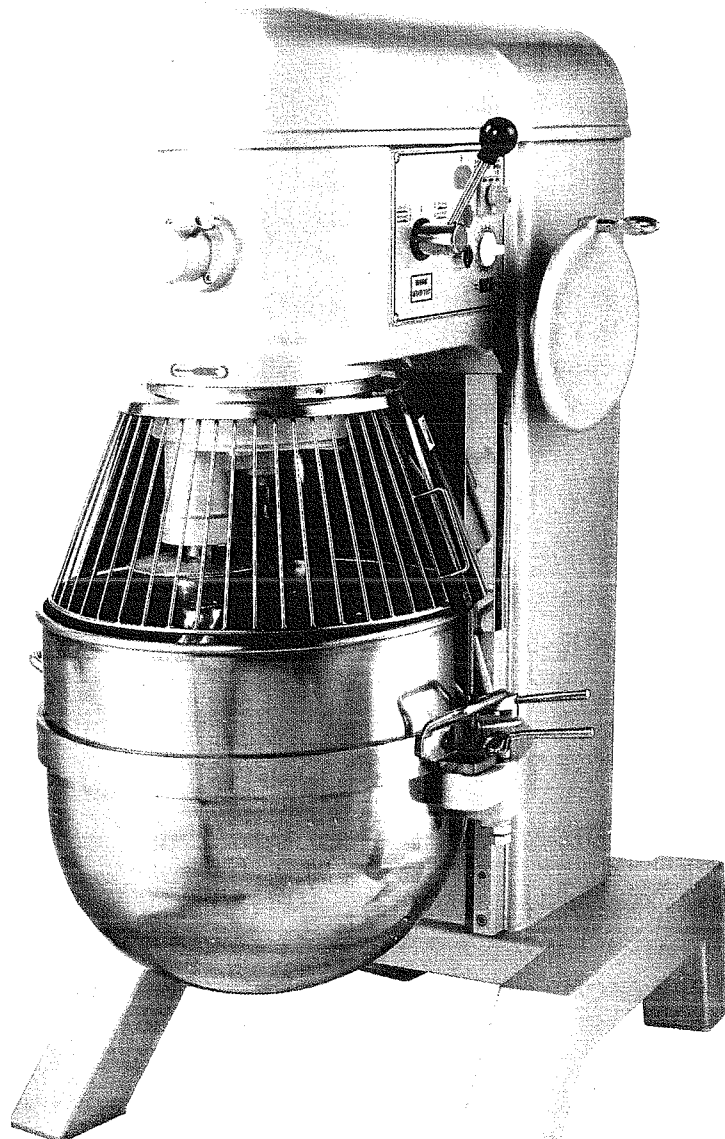


AX-M80

80 Quart Mixer



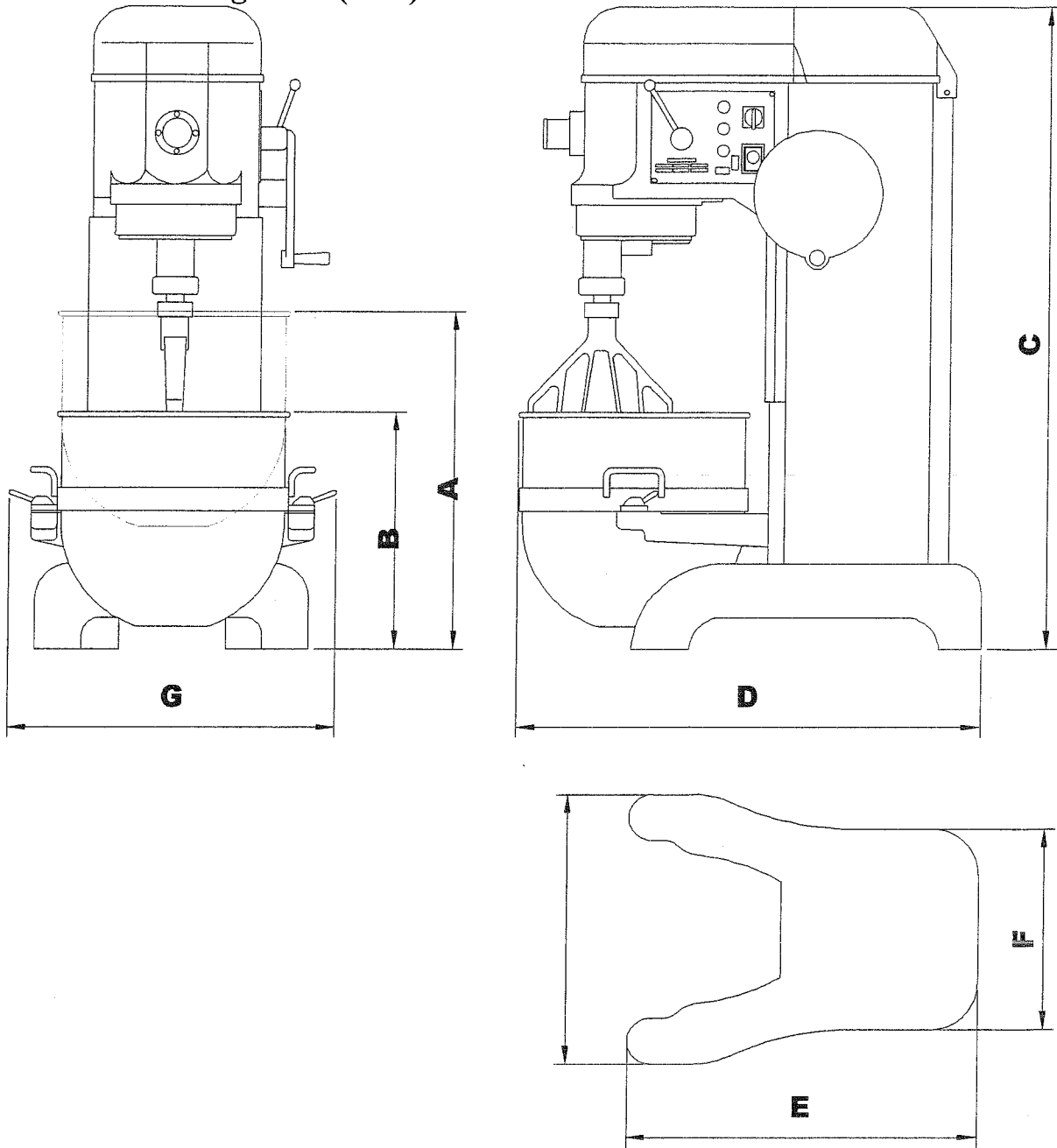
**WILSON
JONES
CORPORATION**

I N D E X

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1. Installation diagram (MM)



MODEL NO.	A	B	C	D	E	F	G
AX-M80	780	560	1440	1060	850	510	720

2. Specifications

Model No.	Mixing Capacity Flour, Dough	Packing Size L x W x H (cm)	Machine Weight (Approx)	Stainless Steel Bowl (cm)
AX-M80	34 kgs 60 kgs	121 x 90 x 171	600 Kgs	Ø52x48 (80 qt.)

Motor & Electrical : Two speeds. 3 HP, Available only in three phase electric.

Transmission: The transmission is made by alloy steel gears. The power from motor to the transmission is transmitted by fiber V-belts. Two speed transmission with two speed motor gives a 4 speed mixer.

Speed : Four speed transmission:

60HZ / 50HZ	First	Second	Third	Fourth
Agitator (RPM)	132 / 110	193 / 161	234 / 195	342 / 286

SS Safety Guard : Stainless steel safety guard is optional. Smoothly rotate open with a limit switch to shut off power immediately to protect operator.

Attachment Hub : This mixer is equipped with #12 attachment hub, the operator can use any of the standard attachments on the market, such as vegetable slicer, meat grinder, etc.

Standard Attachment : Bowl -1, Hook - 1, Beater -1, Whipping Ball -1, Bowl Truck - 1

3. Installation

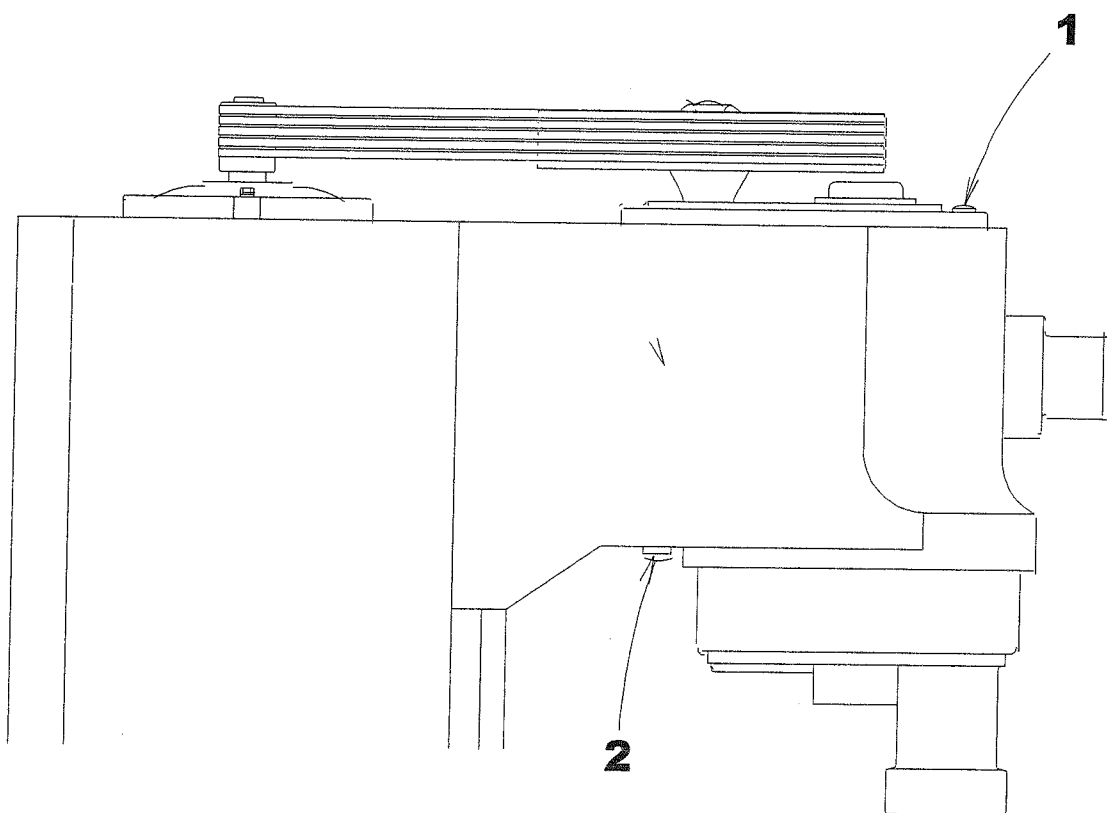
Location

- Place the mixer in its operating location. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.
- Holes are provided in the base to permanently secure the mixer, although this not necessary in normal installations.
- Floor models must be leveled front-back and side-to-side by sliding shims under the legs as required.

Electrical connect

- Electrical connections should be made by qualified personnel in accordance with applicable codes and regulations.
- Permissible voltage fluctuation is $\pm 10\%$ of nominal voltage.
- Be sure to tag any electrical outlets, fuses, or connections involved in installing the mixer until installation has been completed.

4. Lubrication



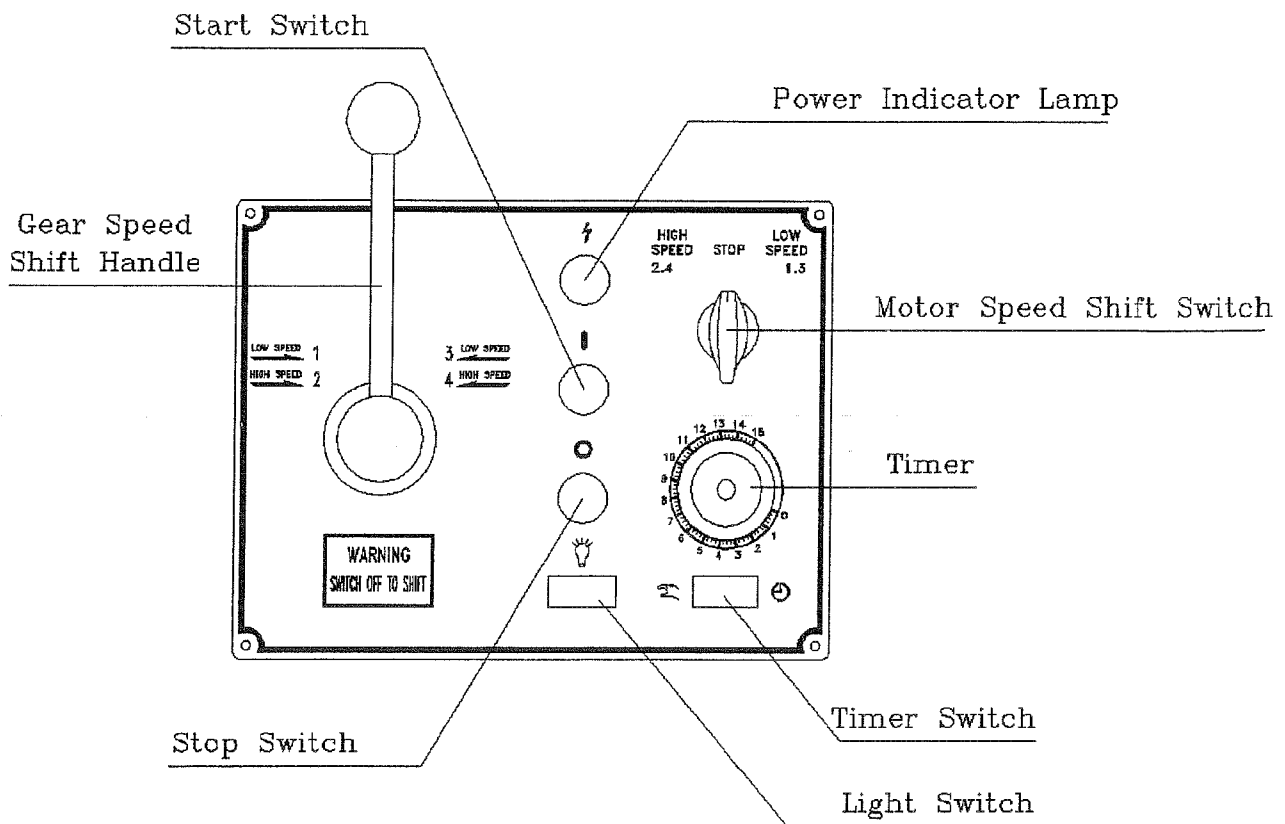
- Transmission gears are already filled with enough #1 grade grease.
- If the oil level falls below the gauge line, add more oil. Remove the oil-fill plug (1 fig.1) in the cover of the transmission case and insert a tubing, pour enough oil into it. Reinstall and tighten oil-fill plug.

#1 GRADE GREASE IS SUGGESTED FOR TRANSMISSION GEARS. ALL MACHINES ARE ALREADY FILLED WITH ENOUGH GREASE WHEN LEAVING OUR FACTORY.

5. Operation

- Set the speed selectors 'Motor Speed Shift Switch' & 'Gear Speed Shift Handle' at desired speed and then depress button marked "START"
- For non-timed operation, set speed selectors at desired speed, set control switch on "NON-TIMER" position, and depress the button marked "START"
- For timed operation, set speed selectors at desired speed, set control switch on "TIMER" position, set "TIMER". 30 minutes standard, auto shut off machine in any speed after preset time has elapsed.
- With the timer set at "0" the start button becomes a "jog" button and permits inching of the planetary, as soon as the button is released, power to the motor is cut off.

- When operation is finished, turn off motor by turning 'Motor Speed Shift Switch' to "STOP" position, and depress "STOP" button.



NOTE: TO START THE MOTOR, PUSH START BUTTON, THE SPEED SELECTOR HANDLE MUST BE AT THE NUMBERS, INDICATING A SPEED, NOT AT AN INTERMEDIATE POSITION.

Speed Selection:

Speed selection is made by 'Motor Speed Shift Switch' & 'Gear Speed Shift Handle' with the number on the control panel.

1st speed: Set 'Motor Speed Shift Switch' to low speed, and set 'Gear Speed Shift Handle' to "1" low speed.

2nd speed: Set 'Motor Speed Shift Switch' to high speed, and set 'Gear Speed Shift Handle' to "2" high speed.

3rd speed: Set 'Motor Speed Shift Switch' to low speed, and set 'Gear Speed Shift Handle' to "3" low speed.

4th speed: Set 'Motor Speed Shift Switch' to high speed, and set 'Gear Speed Shift Handle' to "4" high speed.

NOTE: TO CHANGE SPEED, STRICTLY DO ACCORDING TO FOLLOWING STEPS:

First: Turn off motor by turning 'Motor Speed Shift Switch' to "STOP" position.

Second: Shift 'Gear Speed Shift Handle' to desired speed.

Third: Turn 'Motor Speed Shift Switch' to desired speed.

Speed Control:

The number "1" (low) is for heavy mixtures like dough, heavy batter and potatoes.

The number "2" (medium-low) is for mixing cake batter, mashing potatoes and for developing dough.

The number "3" (medium-high) is for mixing maximum incorporation of air into light batches, the whip is used for whipping cream beating egg white mixing light icings meringues and whipping.

The number "4" (high) is for accelerated mixing maximum air incorporation into light batches similar to number "3"

Bowl:

Stainless steel bowl is sanitary open rim design to meet today's exact requirement. The standard bowl for this mixer is 80 quarts capacity.

Bowl lift:

Mixer has a wheel to raise and lower bowl. **Auto lift is an optional accessory.**

Agitators:

When placing an agitator on agitator shaft, lower the bowl, push agitator up on shaft and turn agitator until drive pin on shaft reaches L-shaped slot in agitator shank.

Application of agitators

Wire Whip: Egg Whites, Mayonnaise, Meringue, Whipped Cream

Flat Beater: Mashed Potatoes, Mayonnaise, Waffle or Hot Cake Batter, Cake-Box or Slab, Cake-Cup, Cake-Layer, Cake-Pound, Cookies Sugar, Dough-Pie, Eggs & Sugar for Spong Cake, Icing-Fondant, Shortening & Sugar-Creamed.

Dough Arm: Dough-Bread or Roll, Dough-Heavy Bread, Dough-Pizza, Dough-Raised Donut, Dough-Whole wheat, Pasta-Basic, Egg Noodle.

Light: A pilot lamp lightens the inner bowl.

Attachment Hub: (NO.12) designed to accommodate attachments such as a meat chopper, a food chopper, and a food slicer/shredder. The machine should not be used for mixing while hub attachments are installed. **DO NOT USE ATTACHMENT HUB WHILE MIXING.**