



ISO9001 Corporation authorized by quality control system

The Instruction of

BLJ¹⁵
25 **Flour-Mixing Machine**

Dear users : Please read the instruction of our products detailedly before using them

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The Instruction of BLJ¹⁵/₂₅ Flour-Mixing Machine

1 Introduction

1.1 Usage

The BLJ¹⁵/₂₅ Flour-Mixing Machine is used to make dough by mixing the flour, water and some additives etc. They are widely used in restaurant, hotel, college, factory and so on for food processing.

1.2 Features

BLJ¹⁵/₂₅ Flour-Mixing Machine is appropriate equipment to make dough, which can also be used to mix other bulk goods. They are not only efficient but also convenient for operation and maintenance.

2 Structure Feature and Working Principle

2.1 Main structural feature

2.1.1 The Flour-Mixing Machine is consisted of rack, transmission agent, agitator and hopper etc. which is shown in Figure 1.

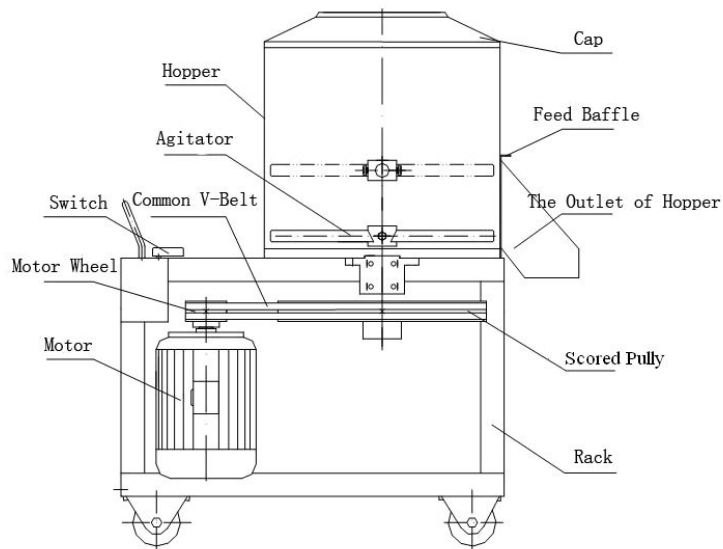


Figure 1. The structure diagram

2.1.2 Both the hopper and agitator are made of stainless steel which ensures food hygiene and the machine long-term operation with non-corrosion, non-toxic.

2.2 Working principle

After the water and flour with definite proportions are putted into hopper, the two leaf blades for stir which are crossed installation start rotate until the mixture of flour and water is mixed uniformly.

3 Technical Parameter

Model Item	BLJ15	BLJ25
Productivity	150kg/h	250kg/h
Equipped power	Y90L-4 1.5kW 3~208V	Y100L ₂ -4 3kW 3~208V
Rate Frequency	60 Hz	
Water Resistant	IPX1	
The Diameter of Switch-Plate	400 mm	480 mm
The Rotate Speed of Transmission shaft	260r/min	285r/min
V-Belt	A1295-2	A1473-2

4 Size and Weight

Model Item	BLJ15	BLJ25
Product Size	660×440×900mm	830×535×1040 mm
Weight	85 kg	100kg

5 Installation and Trouble Clearing

5.1 Install the machine on the level ground to make sure it works smoothly and

reliably.

5.2 Check the transmission part carefully and rotate the wheel with your hand before using machine to ensure transmission part rotates smoothly. Make sure the fasteners are not loosed and the switches are not damaged.

5.3 Make sure the supply voltage is coincided with the permit voltage of the machine.

5.4 Make sure that the wire with yellow and green color, which is marked as earth wire, is earthed reliably. The other three wires or two wires (The machine equipped with single-phase motor) should connect to the leading-out terminal of the 10A circuit breaker (self-contained hardware unit), and connect the wires to the equipotential mark reliably.

5.5 Switch on the circuit breaker and start the machine. Don't use it before the machine runs smoothly with no abnormal sound.

6 Operation and Usage

Put the flour and additives into hopper before start the machine. Add the water with proper quantities after stirring the mixture of flour and additives one or two minutes. Open the outlet of hopper after the flour and additives is made into dough with proper quality and the dough can fall into the utensil automatically.

You also can put the flour into hopper first, and then add the mixture which is formed by water and additives.

7 Fault Analysis and Resolution

Faults phenomena	Reason	Trouble Clearing
Inefficiency or skid	The V-belt is too loose	Adjust the distance of belt wheels or change the belts.

8 Safety Devices and Notice

8.1 Notice

Following must be obeyed to avoid accidental injury

8.1.1 Do not put your hand or hard objects into the machine.

8.1.2 Start switch is prohibited when the machine is in repair.

8.1.3 Stop the machine first before you maintain it.

9 Maintenance

Any repair or maintenance work must be done while the machine power is turned off.

In order to improve the life of the machine, clean the parts of machine and maintain the belts, bearing and other parts regularly.

9.1After using the machine, clean it carefully to ensure the food hygiene. Do not use sharp scrapers to scrape the side tube to avoid damaging. And do not wash the machine by water spray tube directly to avoid damping.

9.2The lubricating oil should be changed every half a year. You had better choose the calcium-based grease as lubricating oil.

9.3The common V-belts are easy damaged or loosed after a long time using. If the efficiency of the machine declined, you should adjust or replace the belts using the new one.

9.4If the working machine sounds abnormal, stop it immediately and make an inspection. Before restart the machine you must ensure it is trouble-free.

10 Transportation and Storage

10.1Forbid bumping, deflection and inversion during transportation to avoid machine damage.

10.2 Store the machine in dry, noncorrosive environment to avoid machine damage while no using for a long time.

