



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Tyrone SCP45 Fixed Head Heavy Duty Spiral Mixer – 45L, 10-Speed, 30kg

Model / SKU: SCP45

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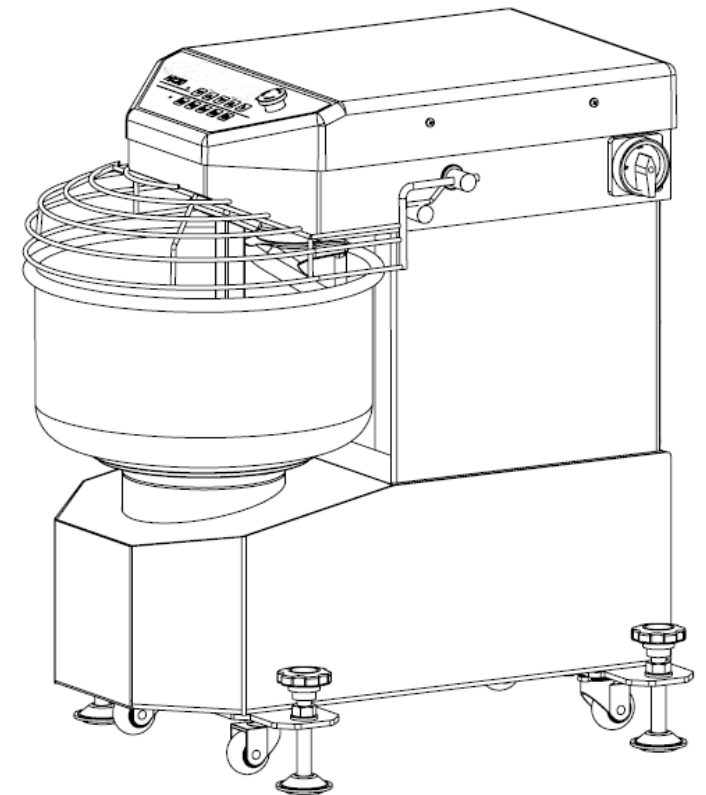
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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/2406/product/7782/>

HX20/HX30/HX40

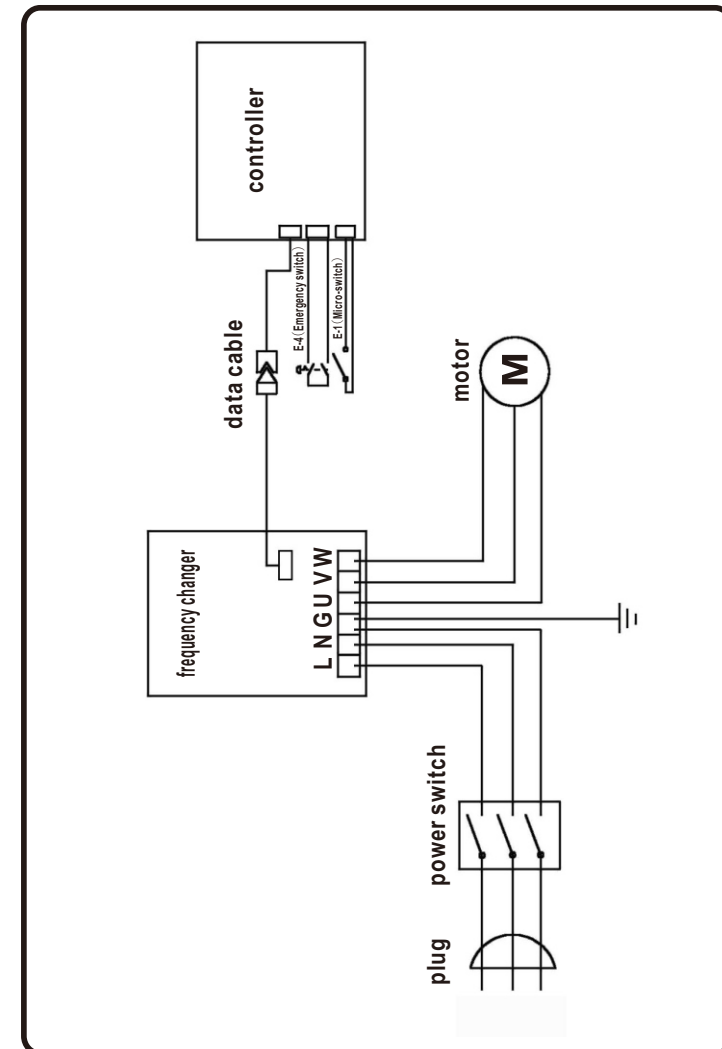
SPIRAL MIXER



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Electric diagram



Fault code instruction

Fault code	Fault description	Content	Failure countermeasures
E01	Net switch failure	The net switch has no signal	Check the net switch and net switch wiring
E04	Emergency stop switch is faulty	Emergency switch has no signal	Check the emergency stop switch and the emergency stop switch wiring
E09	Overheating radiator	Excessive ambient temperature	Lower ambient temperature
		Damage of fan	Replace the fan
		Air duct blockage	Open air duct
E10	Frequency changer overload	The grid voltage is too low	Check the grid voltage
		The acceleration time is too short	Extending the acceleration time
		Excessive motor load	Adjust the power of the frequency changer
E15	Motor overheating	Excessive ambient temperature	Lower ambient temperature
		The load is too large	Reduce the amount of dough
		Air duct blockage	Open air duct

Thank you for your purchase of a Stalgast product. Before use please familiarize yourself in detail with the following instruction. manual. Copying of the following manual without the consent of the manufacturer is prohibited. Images and drawings are of illustrative character and may differ from the purchased product.

Attention: This manual should be kept in a safe place accessible for personnel. The manufacturer reserves the right to change the technical characteristics of the product without any notice.

1. SAFETY INSTRUCTIONS

- Improper operation and misuse may cause serious damage to the unit or injury to persons.
- The device must only be used for the purpose for which it was designed.
- The manufacturer assumes no responsibility for damage caused by improper handling and use of the device.
- During use, protect the device and the power cord plug from contact with water or other liquids. In the event that the device inadvertently falls into water, unplug it immediately and have the device checked by a specialist. Failure to follow these instructions could result in life-threatening injuries.
- Never open the housing of the device yourself.
- Do not insert any objects into the housing of the unit.
- Do not touch the power cord plug with wet hands.
- Regularly check the condition of the plug and the cable. If you detect damage to the plug or cable, have it repaired by a specialized repair facility.
- If the device falls or is otherwise damaged, always have it inspected and possibly repaired at a specialized repair facility before further use.
- Never repair the unit yourself - doing so may endanger your life.
- Protect the power cord from contact with sharp or hot objects and keep it away from open flames. If you want to disconnect the device from a contact, always grasp the plug, never pull on the cable.
- Secure the cable (or extension cord) so that no one mistakenly pulls it out of contact or trips over it.
- Check the functioning of the device during use.
- Do not allow minors or persons without sufficient experience and knowledge to operate the device. The above-mentioned persons may only operate the device under the supervision of a person responsible for safety.
- If the device is not currently in use or is being cleaned, always disconnect it from the power source by pulling the plug.
- Note: If the power cord plug is connected to a contact, the device remains live at all times.
- Turn the appliance off before you pull the plug out of the socket.
- Never pull the unit by the power cord.

2. HEALTH AND SAFETY RULES

- Do not overload the device.
- Unplug the device before adjusting, cleaning and maintenance. This will reduce the risk of accidental activation or electric shock.
- The device should be protected from children.
- Repair and maintenance of equipment should be carried out by qualified personnel using only original spare parts.
- Do not remove factory-installed covers or tamper with the unit.
- When transporting or moving the device from storage to the place of use, observe health and safety rules.
- Clean the device before and after use.
- Install the equipment away from sources of fire and heat.
- Before starting the device, make sure that all moving parts are properly installed.
- It is forbidden to use the device without the bowl guard in place.
- Do not use hard, deep-frozen products, it may cause overloading and damage to the machine.
- Do not leave the machine unattended during operation.
- Do not move, rearrange, etc. the machine while in operation.
- Do not touch moving parts or accessories unless the machine has been disconnected from the power supply.
- Do not obstruct the ventilation openings of the machine!

2.1. Before first use

Clean all food-contact parts with warm water and mild detergent and a cloth.
Then wipe thoroughly with clean water and dry the parts.

HX20/HX30/HX40 SPRIAL MIXER

3. CONSTRUCTION OF THE DEVICE

3.1. Purpose of the device

The device is designed for mixing and kneading.

3.2. Device description



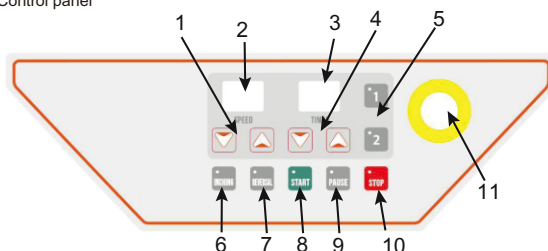
F1 Construction of the device

4.ASSEMBLY OF THE DEVICE

The device should be connected to an electrical outlet with a plug. The socket should have a residual current protection. Set the mixer on a stable and level surface. Level with the help of adjustable feet (F1 item 5).

5.OPERATION OF THE DEVICE

5.1. Control panel



F2 Control panel

1. Speed control.
2. Speed display.
3. Operating time display.
4. Adjustment of operating time.
5. Programmable work steps.
6. Bowl rotation interval button.
7. REVERS reverse rotation button.
8. START button.
9. PAUSE button.
10. STOP button.
11. Button for emergency shutdown of the machine.

HX20/HX30/HX40 SPRIAL MIXER

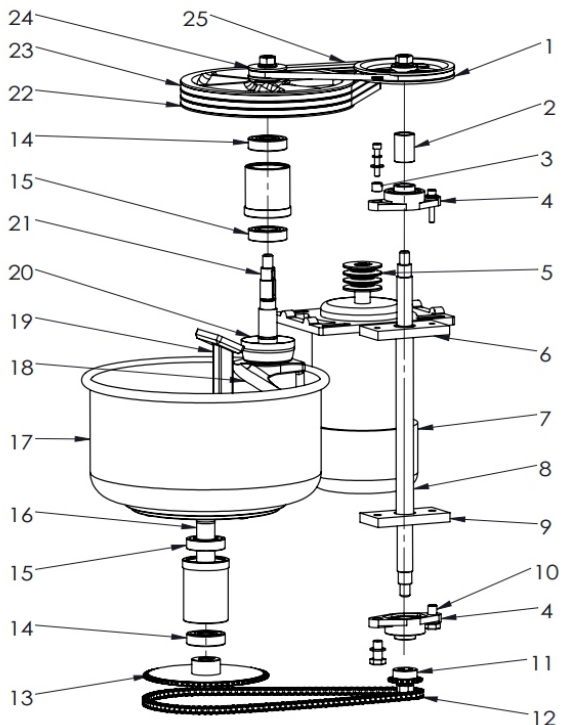
Technic parameter

TYPE	HX20	HX30	HX40
Rated current (A)	10	15	20
Rated volt (V)	100-120~ / 208-240 ~	100-120~ / 208-240 ~	208-240 ~
Input power (W)	1300	1800	2600
Max. spiral quantity(kg)	8	12.5	20
Spiral speed(r/min)	130 ~ 320	130 ~ 320	80 ~ 280
Bowl speed(r/min)	13 ~ 32	13 ~ 32	8 ~ 28
Specification of power cord	1.5mm ² /14 awg	2.5mm ² /14 awg	2.5mm ² /14 awg

Suggestion:

1. The paste occupies the capacity of barrel material 30%-60% suitably.
2. Flour water quantity is 50%-57%.
3. When the material is full, the machine can not work over 20 minutes continually.

Figure 2 Internal decomposition diagram



No.	Names of spare parts	Quantity
1	Intermediate shaft's belt wheel	1
2	Intermediate shaft's sleeve	1
3	Sleeve	2
4	Bearing UCFL205	2
5	Motor's small belt wheel	1
6	Pulling plate (Small hole)	1
7	Motor	1
8	Intermediate shaft	1
9	Pulling plate (Big hole)	1
10	Screw	2
11	Chain wheel	1
12	Chain	1
13	Chain wheel	1

No.	Names of spare parts	Quantity
14	Bearing	2
15	Bearing	2
16	Bowl axle	1
17	Bowl	1
18	Spiral	1
19	Dividing paste pole	1
20	Decorative ring	1
21	Spiral axle	4
22	Spiral big belt wheel	1
23	Belt	4
24	Spiral small belt wheel	1
25	Belt	1

5.2. Startup of the device

- Before the first use, make sure that the voltage of the device is compatible with the voltage available at the installation site.
- Turn on the device (F1 item 2).
- Make sure that the emergency stop button of the device (fig. 2 item 11) is not pressed. If it is pressed, the display will show **E 04**. In this case, turn it in the direction of the arrows on the min placed.
- Press button 1 - **Step 1** (F2 item 5).
- Use the „+“ and „-“ buttons (F2 item 1) to set the appropriate speed - smooth change possible during operation.
- Use the „+“ and „-“ buttons (F2 item 4) to set the appropriate operating time - smooth change possible during operation.
- Press button 2 - **Step 2** (F2 item 5).
- Use the „+“ and „-“ buttons (F2 item 1) to set the appropriate speed - smooth change possible during operation.
- Use the „+“ and „-“ buttons (F2 item 4) to set the appropriate operating time - smooth change possible during operation.
- Press the **START** button (F2 item 8).
- 15 seconds before the end of the countdown of the selected time, a beep will sound to indicate the end of **Step 1**, the machine will automatically go to **Step 2** with the parameters set earlier.
- If the time value is set to 0 in Step 2, the machine will stop.
- When the product being prepared has reached the right consistency, turn off the machine with the **STOP** button (F2 item 10).
- Lift the cover.
- Remove the finished product.
- When the machine is finished working, turn the main switch (F1 item 2) to completely turn off the machine.

5.3. Tips

- Pressing and holding the **INCHING** (interval) button will rotate the bowl and auger agitator backward with the bowl guard raised to easily remove the batch (Figure 2 item 6). Use extreme caution during this operation.
- Pressing the **REVERSE** button (F2 item 7) will change the direction of the hook to counterclockwise and the **REVERSE** light will come on. Pressing the button again will stop the reverse motion.
- Pressing the **PAUSE** button (F2 item 9) stops the operation of the device for example: to check the consistency of the product. Pressing the **START** button (F2 item 8) will continue operation with the set parameters.
- In case of an emergency, you can turn off the device by pressing the emergency shutdown button (F1 item 4)!
- At maximum load, the device must not run for more than 20 minutes.
- Error **E 01** on the display means the bowl cover is not closed (F1 item 3).
- Error **E 04** on the display indicates a pressed emergency shutdown button.
- The set parameters of the steps are remembered, even after the device is disconnected from the power supply. They can be modified by following the blemishes in section 6.2.

5.4. Overload protection

Sudden stopping of the device may indicate that it is overloaded. If the device suddenly stops working, turn it off, then check whether the contents of the bowl are in accordance with the manufacturer's recommendations, make any adjustments to the contents of the bowl. Wait about 20 minutes and turn the mixer on again.

If the device still stops or cannot be turned on, contact the service center for further information.

Overloading the device may cause damage. Damage resulting from overloading the device and improper use is not subject to warranty repair.

6. CLEANING AND MAINTENANCE

After each use of the device, the bowl and the screw mixer should be thoroughly cleaned according to the rules of the country of use. Before leaving the factory, the mechanisms and bearings of the machine were coated with high-quality grease to ensure the proper operation of the mixer for 6 months. To ensure reliable operation, the mechanisms and bearings should be re-coated with a layer of grease after 6 months. The lubrication process should be carried out by qualified personnel. The device should be thoroughly cleaned after lubrication.

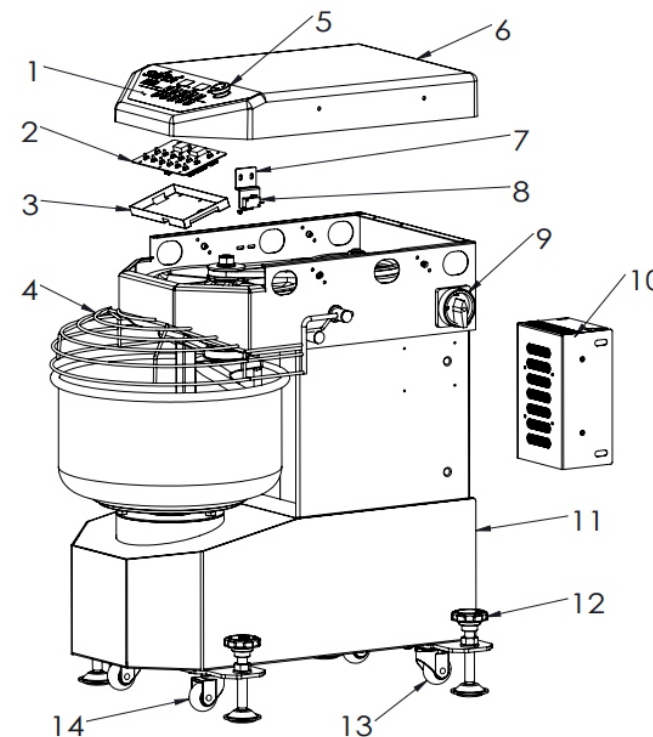
Attention

- 1.Before use, the machine must be placed on a level ground, and then the four supporting feet of the machine should be adjusted to make the machine run smoothly.
- 2.Before the first use of the new machine, please thoroughly clean the dough drum, dough hook, dividing rod and other parts in contact with food with warm water and dishcloth And dry;
3. A socket corresponding to the machine plug must be used. The plug must be grounded, that is, a 3-pin plug with a ground wire must be used, otherwise Households in the use of machine power will have the risk of electric shock;
- 4.In case of any emergency during the operation of the machine, please press the emergency stop button immediately.
- 5.To take out the dough, please open the safety net and press the "Inching" button to easily take out the dough. Please note that when you press the "Inching" button, The machine can still reverse rotate the dough hook at the lowest speed so that the user can take out the dough, but keep your hand away from the hook to prevent crushing.
- 6.Please note that the inverter still has a discharge process of about 10 seconds after the power is disconnected, which is a normal phenomenon.When repairing, please do Must first unplug the power plug, waiting for the machine all display lights are off, before starting to repair, otherwise there will be the risk of electric shock.
- 7.The ground wire of the machine must be connected well, otherwise there will be a feeling of electric hemp, there will be the risk of electric shock.



Equipotential flag instructions: Identify the parts of a device or system that are connected to each other so that they are in phase Terminals of the same potential, which are not necessarily ground potential, such as local interconnections.

Figure 1 Exterior figure



No.	Names of spare parts	Quantity
1	Panel sticker	1
2	Control panel	1
3	Control panel box	1
4	Safety net	1
5	Emergency switch	1
6	Top cover	1
7	Micro-switch frame	1

No.	Names of spare parts	Quantity
8	Micro-switch	1
9	Power switch	1
10	Frequency changer	1
11	Body	1
12	Adjustable support foot	1
13	Swivel caster	2
14	Fixed caster	2