EQUIPMENT AVANTCO

User Manual

Gear Driven 40 Qt. Commercial Mixer

Models: MX40

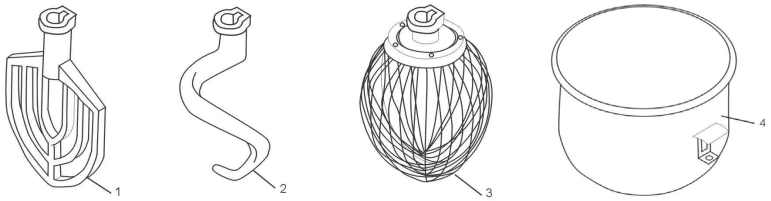
Shifting gears while this unit is running will void warranty.

02/2022

Please read and keep these instructions. Indoor use only.

Index

Standard Accessories



Item	Description	Qty
1	Flat Beater	1
2	Dough Hook	1
3	Wire Whip	1
4	Bowl	1

NOTES:

- Any agitator is easily installed by simply raising it onto the mixing axle, and the rotating it clockwise on the shaft until it locks into place. To remove, raise the agitator on the shaft until it clears the lock and then rotate counter-clockwise and lower.
- All of the accessories are precisely fitted to the bowl, have rounded corners, and are easily removed for cleaning.

Unpacking the Equipment and Initial Setup

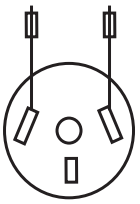
Carefully remove crating or packaging materials from the equipment. Models shipped on pallets are bolted to the pallet. Bolts must be removed to safely separate the equipment from the pallet. Place the equipment on a flat surface with sufficient space around the mixer to allow for safe cleaning and service. Plug only into grounded electrical outlets matching the nameplate rated voltage. Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.

INSTALLATION:

1. Read this manual in its entirety prior to installation and operation. DO NOT install if you do not understand everything in this manual.

2. Select a location for the mixer keeping in mind that:
- Surface must be level
- Location should be accessible for maintenance and service
- Location should offer adequate clearance for installing and removing agitators, bowls or attachments
- Location offers sufficient space for adding ingredients to the mixer
- Make sure that the rear ventilation outlet of the mixer is not blocked

Operation Instructions

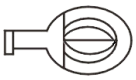


Please ensure that your power supply matches your machine

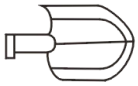
For changing the speed: Please stop machine first before changing speed in order to avoid damage to the gear box. Also make sure that the bowl is in fully lifted position and the guard is closed.

- Slow Speed is the middle, dough hook setting. The knob will be facing forward.
- Medium Speed is the bottom, flat beater setting. The knob will be straight down.
- High Speed is the top, whisk setting. The knob will be straight up.

Mixing: Always use the correct attachment for the job.



A. Wire Whip: Suitable for mixing liquids and soft ingredients, can work in all speeds. Do not run for more than 15 minutes.



B. Flat Beater: Suitable for mixing dry ingredients, can work in low & medium speeds only. Do not use in high speed. Do not run for more than 15 minutes.

C. Dough Hook: Suitable for mixing dough, can work in low & medium speeds only. Do not use in high speed, do not run for more than 20 minutes. Absorption ratio must be more than 50%. Refer to mixer capacity chart.

Mixer Capacity Chart

Product	Agitator and Speed	Maximum Bowl Capacity
Bread and Roll Dough -60 % AR	Dough Hook - 1st only	30 lb.
Heavy Bread Dough -55% AR	Dough Hook - 1st only	25 lb.
Pizza Dough, Thin -40% AR	Dough Hook - 1st only	15 lb.
Pizza Dough, Medium -50% AR	Dough Hook - 1st only	20 lb.
Pizza Dough, Thick -60% AR	Dough Hook - 1st only	30 lb.
Raised Donut Dough -65% AR	Dough Hook - 1st and 2nd	17.5 lb.
Mashed Potatoes	Flat Beater	20 lb.
Waffle or Hot Cake Batter	Flat Beater	15 qt.
Egg Whites	Wire Whisk	1.75 qt.
Whipped Cream	Wire Whisk	4 qt.
Cake Batter	Flat Beater	25 lb.

When mixing dough (pizza, bread or bagels), check your "AR" absorption ratio - water weight divided by flour weight. Above capacities based on 12% flour moisture at 70°F water temperature. If high gluten flour is used, reduce above dough batch size by 10%.

Example: If recipe calls for 5 lb. of water and 10 lb. of flour, then 5 divided by 10 = 0.50 x 100 = 50 %AR.

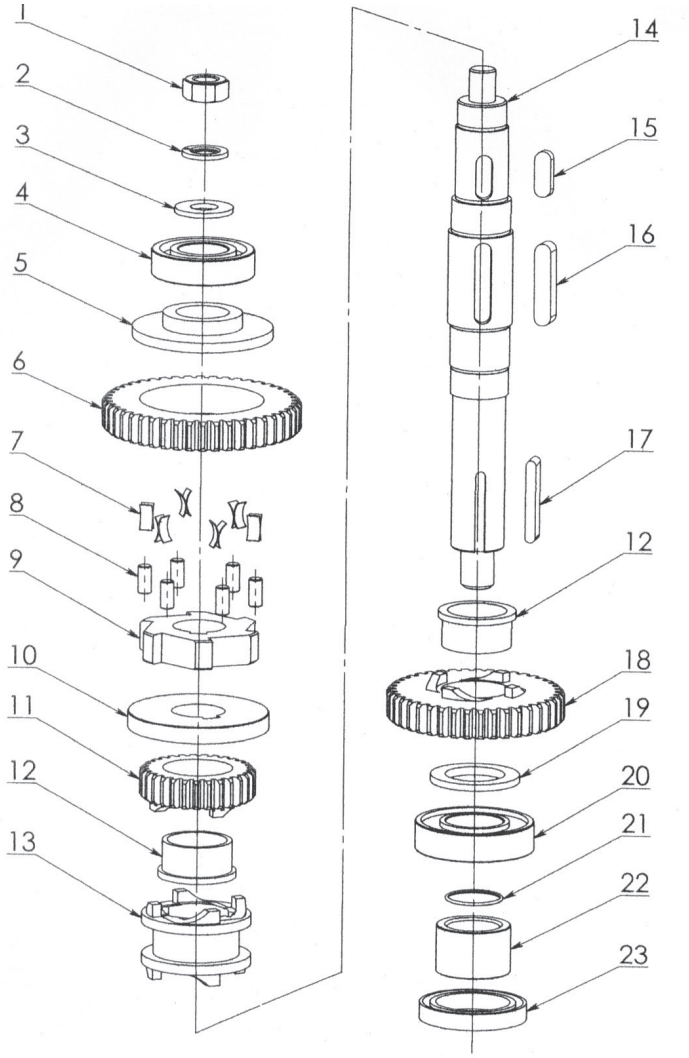
- 2nd Speed should never be used on mixtures with less than 50% AR.
- Do not use attachments on hub while mixing.

When calculating the correct size mixer for your application, here are some helpful weights & measures:

- **8.3 lb. = 1 gallon of water – 2.08 lb. = 1 Quart.**

CENTER AXLE

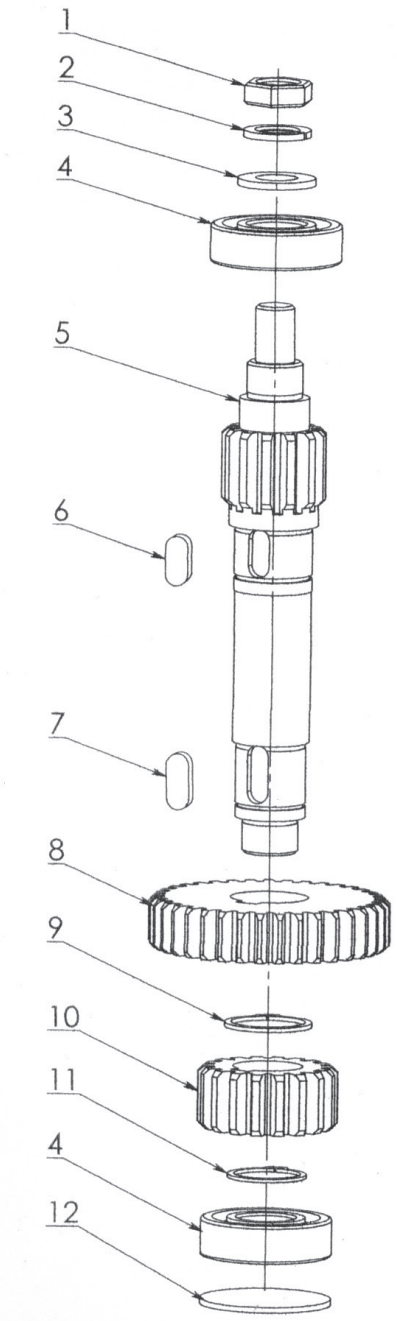
Figure 1



	Description	Qty
1	Nut M16	1
2	Spring gasket 16	1
3	Gasket 16	1
4	Bearing 6206	1
5	Cover	1
6	Gear ring	1
7	Spring	12
8	Roller	6
9	Engager	1
10	Divide ring	1
11	Joint gear	1
12	Bearring ring	1
13	Joint	1
14	Center axle	1
15	Key 10*8*28	1
16	Key 10*8*50	1
17	Key 6*50	1
18	Big joint gear	1
19	Gasket ring	1
20	Bearing 6207	1
21	O ring 31.5*1.8	1
22	Sleeve	1
23	Oil seal 45*65*10	1

GEAR AXLE

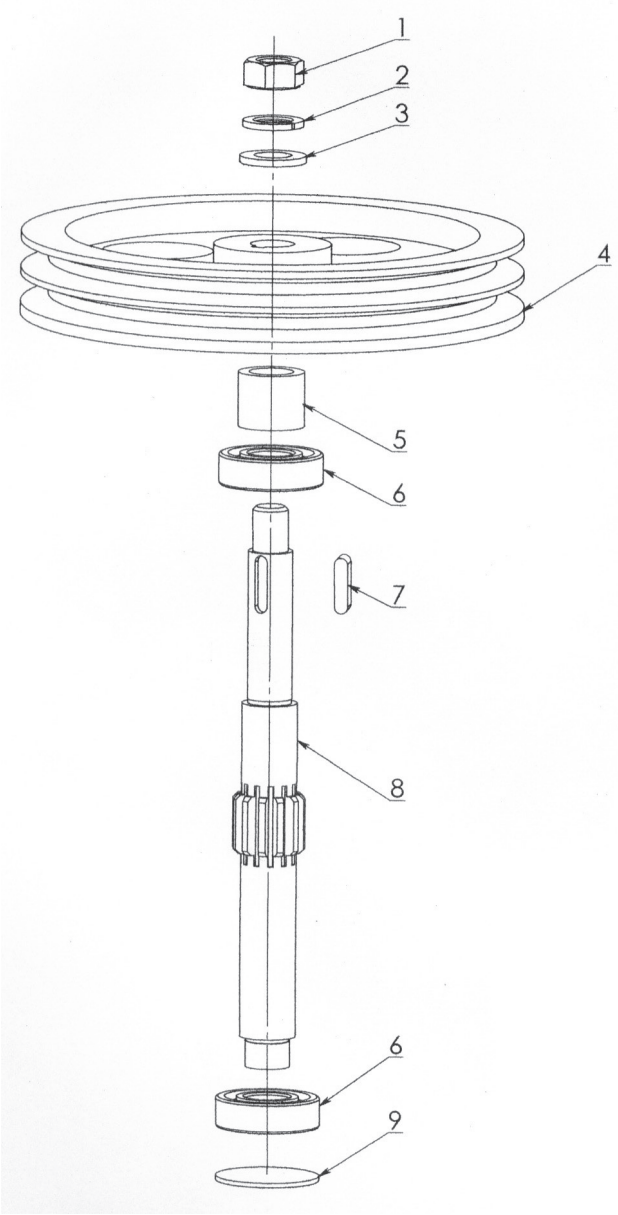
Figure 2



	Description	Qty
1	Nut M14	1
2	Spring gasket 14	1
3	Gasket 14	1
4	Bearing 6204	1
5	Gear axle	1
6	Key 8*7*18	1
7	Key 8*7*20	1
8	High speed gear	1
9	Stop ring 28	1
10	Low speed gear	1
11	Stop ring 25	1
12	Gasket	1

INITIATIVE AXLE

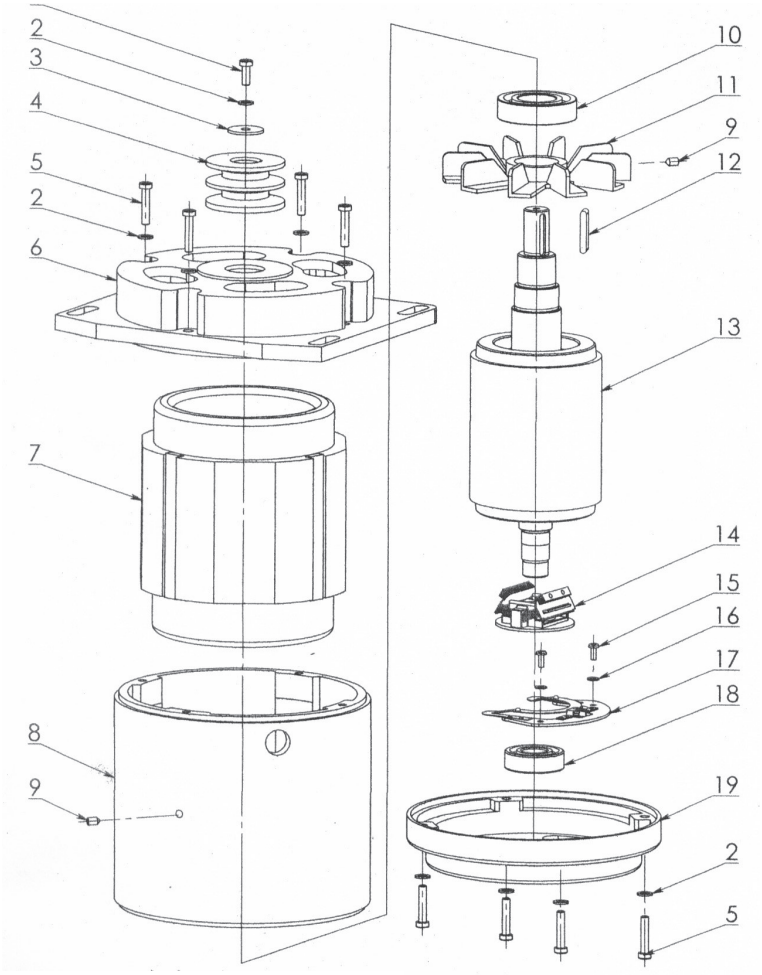
Figure 3



	Description	Qty
1	Nut M16	1
2	Spring gasket 16	1
3	Gasket 16	1
4	Big belt wheel	1
5	Sleeve	1
6	Bearing 6204	1
7	Key 6*24	1
8	Initiative axle	1
9	Gasket	1

MOTOR

Figure 4

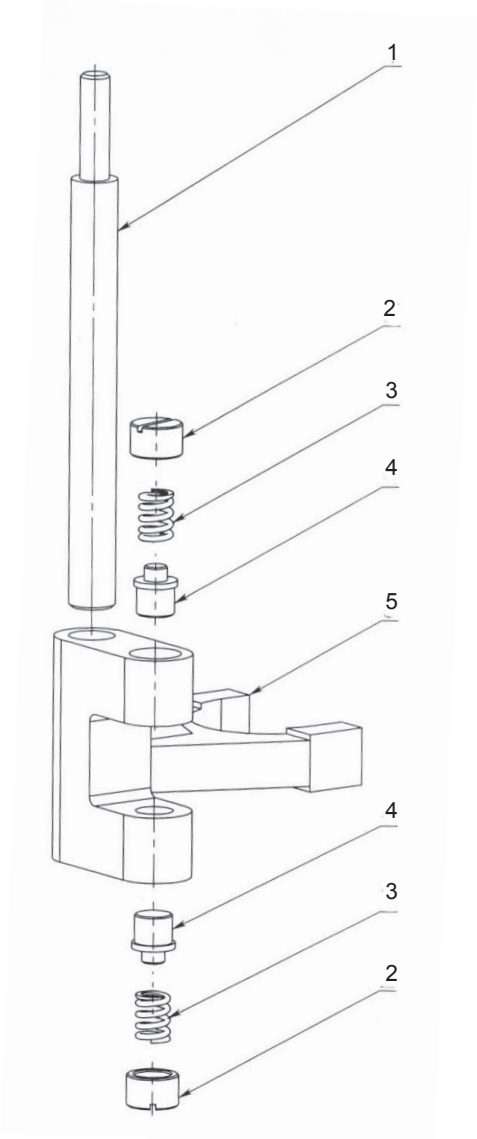


	Description	Qty
1	Screw M6*16	1
2	Spring gasket 16	9
3	Gasket 28*7*2	1
4	Small belt wheel	1
5	Screw M6*30	8
6	Motor above cover	1
7	Motor	1
8	Motor crust	1
9	Screw M6*10	1

	Description	Qty
10	Bearing 6206	1
11	Fan	1
12	Key 5*34	1
13	Rotor	1
14	Switch	1
15	Screw M4*10	2
16	Gasket 7	2
17	Plastic	1
18	Bearing 6204	1
19	Motor below cover	1

FORK

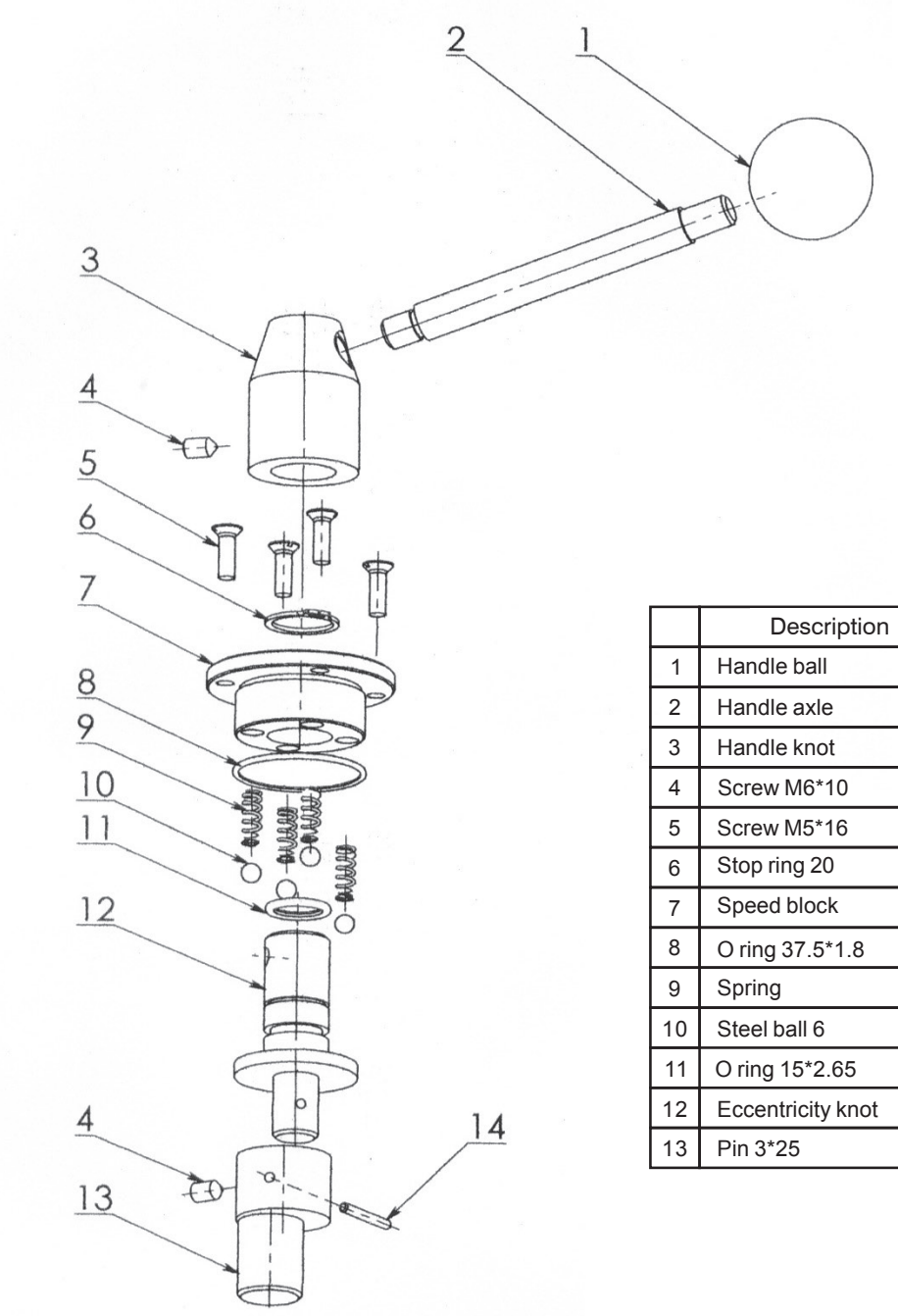
Figure 5



	Description	Qty
1	Fork axle	1
2	Fork nut	2
3	Fork spring	2
4	Fork small axle	2
5	Fork	1

SPEED SHAFT

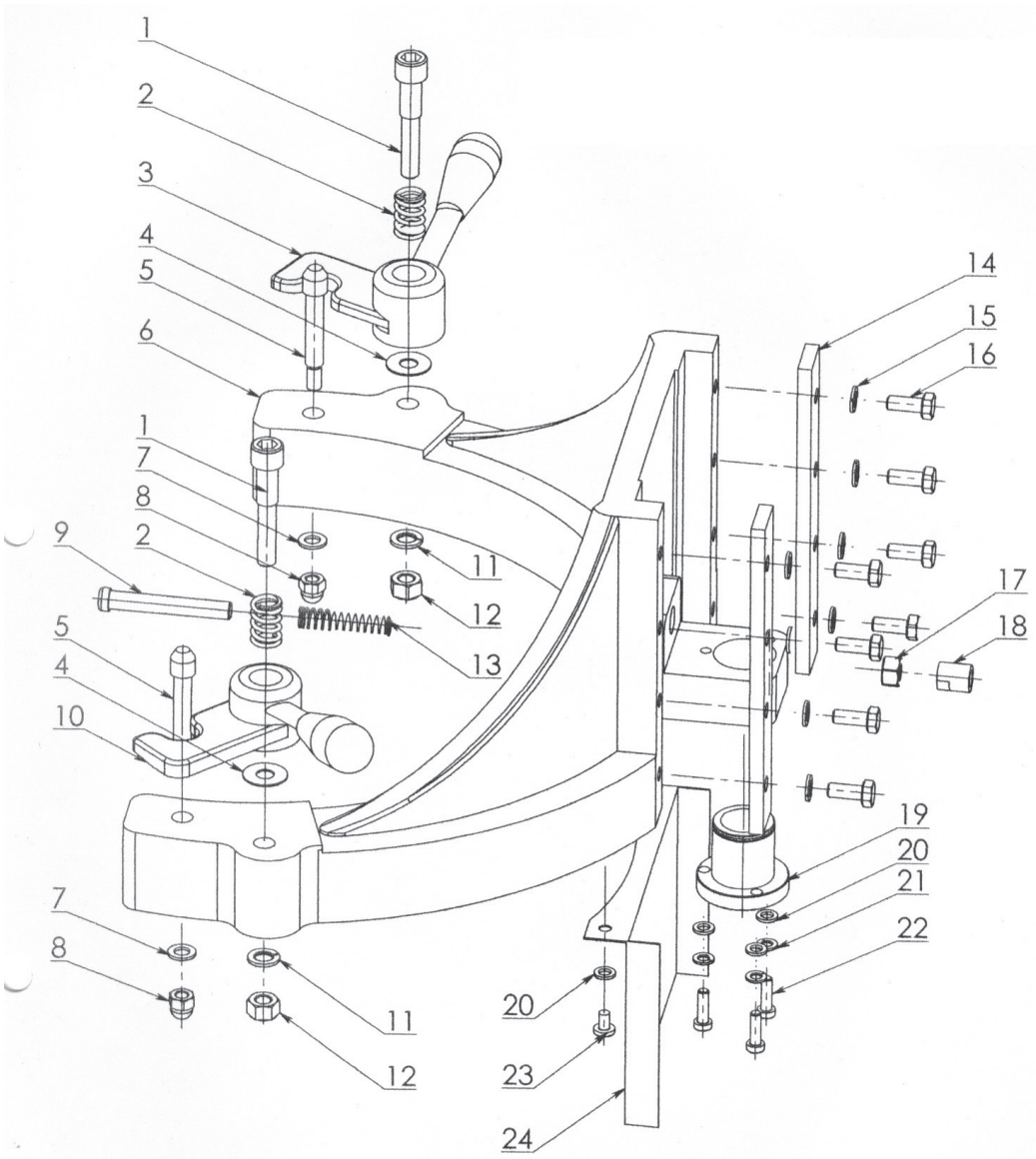
Figure 6



	Description	Qty
1	Handle ball	1
2	Handle axle	1
3	Handle knot	1
4	Screw M6*10	2
5	Screw M5*16	4
6	Stop ring 20	1
7	Speed block	1
8	O ring 37.5*1.8	1
9	Spring	4
10	Steel ball 6	4
11	O ring 15*2.65	1
12	Eccentricity knot	1
13	Pin 3*25	1

BOWL LIFTER UNIT

Figure 7



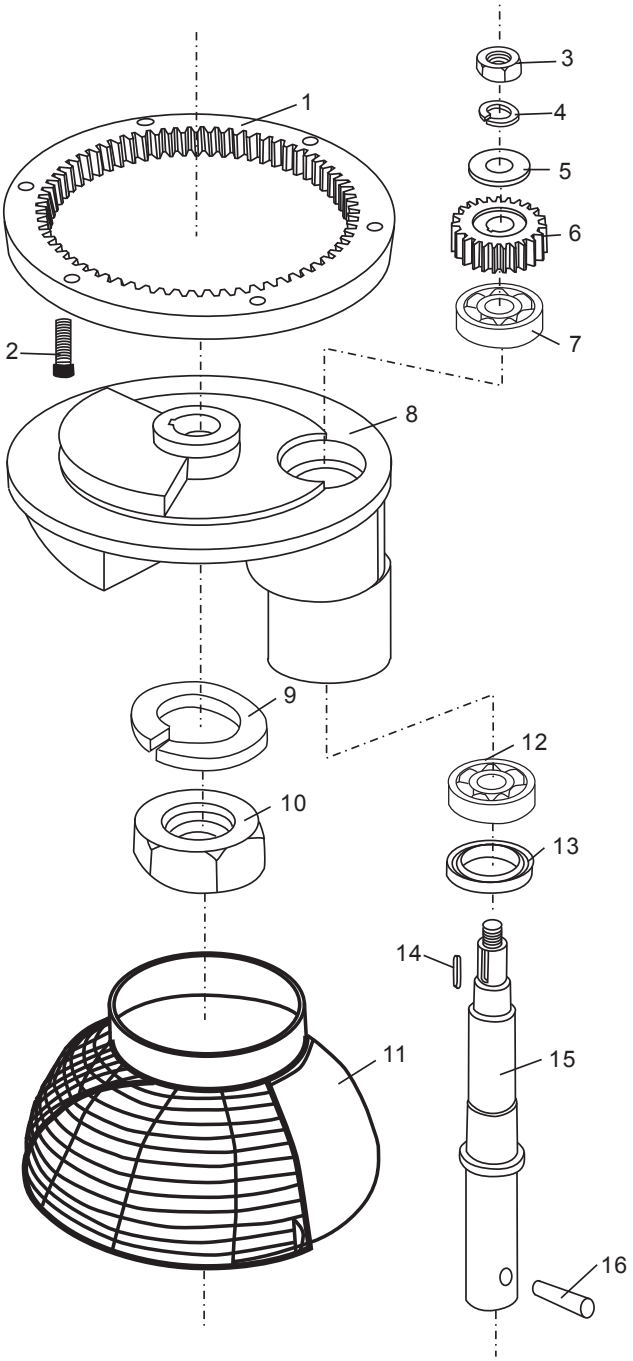
	Description	Qty
1	Screw	2
2	Spring	2
3	Handle(left)	1
4	Gasket 25*10*1	2
5	Screw	2
6	Arm	4
7	Gasket 8	1
8	Nut M8	2

	Description	Qty
9	Switch mandril	1
10	Handle(right)	1
11	Spring gasket 10	8
12	Nut M10	2
13	Mandril spring	1
14	Press bar	2
15	Spring gasket 8	8
16	Screw M8*20	8

	Description	Qty
17	Nut M10	8
18	Mandril nut	1
19	Copper nut	1
20	Gasket 6	4
21	Spring gasket 6	3
22	Screw M6*20	3
23	Screw M6*10	2
24	Stand board	1

TURNING PLATE AND MIXING AXLE

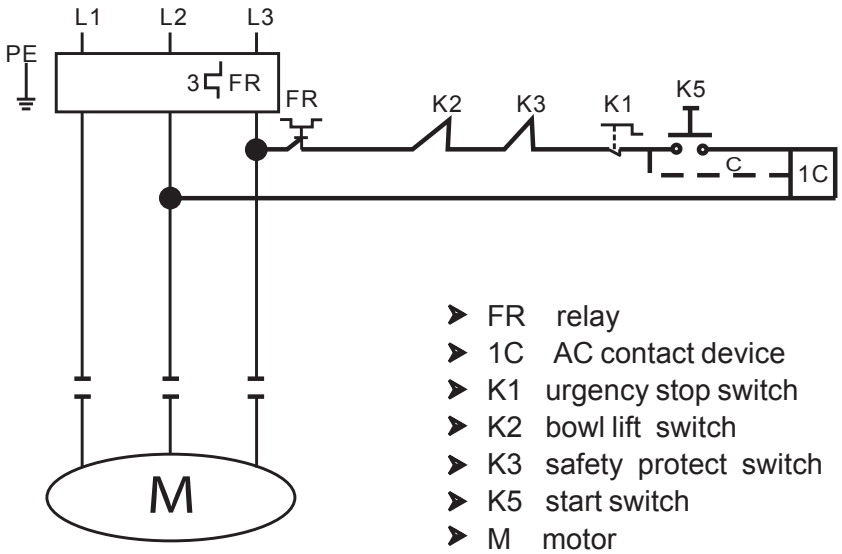
Figure 8



	Description	Qty
1	Inner gear	1
2	Screw	6
3	Nut M14	1
4	Spring gasket 14	1
5	Gasket 14	1
6	Planetary gear	1
7	Bearing 6204	1
8	Turning plate	1
9	Spring gasket	1
10	Nut	1
11	Safe net	1
12	Bearing 6206	1
13	Oil seal 35*56*12	1
14	Key 6*16	1
15	Mixing axle	1
16	Pin 10*37	1

THREE PHASE MOTOR DIAGRAM

Figure 9



- FR relay
- 1C AC contact device
- K1 urgency stop switch
- K2 bowl lift switch
- K3 safety protect switch
- K5 start switch
- M motor

177MX40
SPECIFICATIONS

Type	**MX40**
Capacity	**40 QT.**
Power Supply	**240V**
Phase	**1**
Input Power	**1300W**
Hertz	**60 Hz**
Horsepower	**2 HP**
Max. Flour Capacity	**25 LB.**

Cleaning

WARNING: DISCONNECT THE MACHINE FROM THE POWER SOURCE BEFORE CLEANING

All new mixer bowls and accessories including whips, beaters, and dough hooks should be properly washed before use.

Wash with hot water and a mild soap solution and then rinse off with either a mild vinegar or soda solution and then rinse again with clean water. It is highly recommended this cleaning procedure is followed for bowls and accessories prior to whipping egg whites or whole eggs. The mixer should be cleaned daily with a clean damp cloth.

If the unit has not been used for some time, it is recommended that the procedure above is followed before mixer use. It is important that the rear bowl lift guides are greased every three months to prevent corrosion.

Troubleshooting

Trouble	Possible Causes	Solution
The axles can't work when operating the machine	Poor contact of the electrical equipment	Check the Plug
The mixing bowl is out of position	Moving direction is not correct	Change
Leaks oil	Sealing washer is damaged	Change
Difficult to move the bowl up and down	Slideway is rusted	Clean the slideway and lubricate
The motor is overheated and speed is down	The voltage is not enough, or incorrect speed	Check the voltage or use lower speed
Noise and overheating	Poor lubrication	Add or change lubrication
Mixer touches bowl	The mixing device or bowl de-formed	Repair or change the bowl or mixing device