



# HEBVEST

performance • reliability • simplicity



## operator's manual **Commercial 40qt Mixer**



Model No.	Item No.	Description	HP
SM40HD	7401	Commercial 40qt Mixer	2

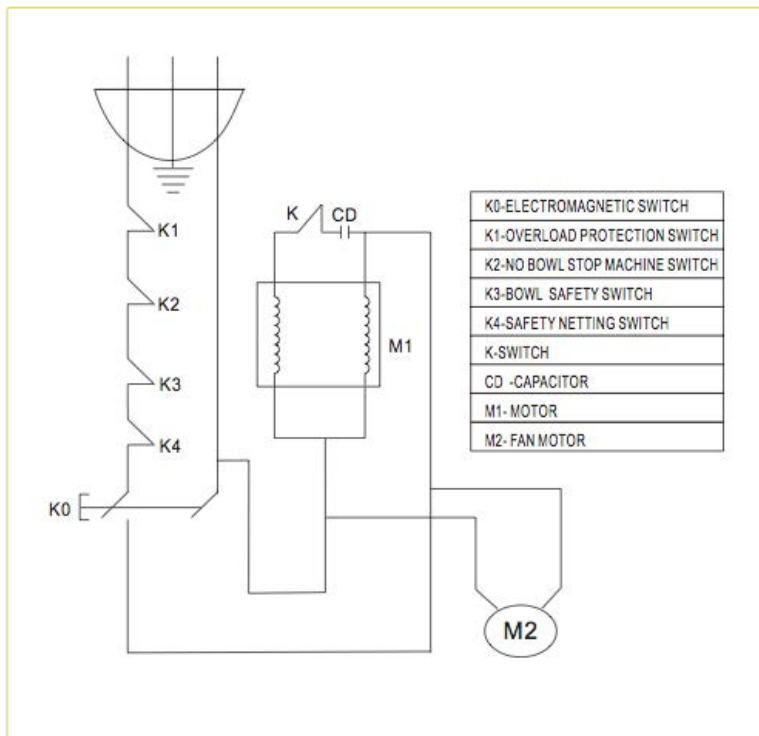


## Commercial 40qt Mixer

### spare part list

SM20HD Part Number	Description
PSM4001	Rear Transmission Case Cover
PSM4002	Safety Guard
PSM4003	Stainless Steel Bowl
PSM4004	Whisk
PSM4005	Dough Hook
PSM4006	Beater
PSM4007	Planetary Shaft Complete
PSM4008	Transmission Shaft Complete
PSM4009	Worm Gear Shaft Complete
PSM4010	Speed Selector Shifting Mechanism Complete
PSM4011	Overload Protection Switch
PSM4012	Capacitor and Capacitor Board Complete
PSM4013	Safety Guard Microswitch
PSM4014	Planetary Shaft Agitator Locating / Locking Pin
PMG1204	Meat Grinder (PTO) Blade
PMG2234	Power Cord

### wiring diagram





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## USE Commercial 40qt Mixer

### function & purpose:

This unit is designed to provide professional-style results in commercial foodservice operations only.

Before using all surfaces and parts must be cleaned and dried thoroughly.

### operation:

- Plug the equipment into a properly grounded electrical supply matching the nameplate.
- **Starting the Mixer:** Attach pre determined mixer agitator. Always reference the capacity selection guide to ensure maximum output and efficiency. Raise the bowl to the "up" position. Select desired speed, and close safety guard. This mixer will not operate unless the safety guard is properly engaged.
- **Changing the speed:** Stop mixer first before changing speed.
- Always unplug mixer when exchanging accessories
- After each use unplug equipment, turn off and let it cool down before cleaning.

### trouble shooting:

Problem	Possible Solution
There's power, but mixer wont turn on	Make sure the safety guard is closed
Erratic, slow or no agitator movement	Mixer is overloaded – Reference the capacity product guide



## USE Commercial 40qt Mixer

### 40qt capacity **product guide:**

KITCHEN: PRODUCT	AGITATOR	MAXIMUM CAPACITY
Mayonnaise	Beater	16 qt.
Egg Whites	Whisk	2 qt.
Mashed potatoes	Beater	30 lb.
Waffle / Pancake Batter	Beater	16 qt.
Whipped cream	Whisk / Beater	8 qt.
Meringue	Whisk	2 pt.

BAKERY: PRODUCT	AGITATOR	MAXIMUM CAPACITY
<b>Use speed 1 only:</b>		
Bread / Roll dough Heavy, 55% AR	Dough Hook	40 lb.
Bread / Roll dough Light or Medium, 60% AR	Dough Hook	50 lb.

<b>Use Speed 1 only:</b>		
Pizza Dough Thin, 40% AR	Dough Hook	25 lb.
Pizza Dough Medium, 50% AR	Dough Hook	32 lb.
Pizza Dough Thick, 60% AR	Dough Hook	50 lb.

<b>Use Speed 1 only:</b>		
Raised Doughnut Dough, 65% AR	Dough Hook	25 lb.
Cake	Beater	40 lb.
Pie Dough	Beater	35 lb.