

4-INS-DMA3020

# 

# THANK YOU FOR PURCHASING AN ANVIL PRODUCT!

#### **REGISTER ONLINE TODAY**

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#### **NO WEB ACCESS?**

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

# ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company	
Name	
Surname	
Telephone	
Cellphone	
Email Address	
Country	
Postal address	

Anvil products purchased\_\_\_\_\_ Code (see box label)\_\_\_\_\_

Serial number (see back of machine)\_\_\_\_\_

# INTENDED USE

Full-Service restaurant Coffee Shop / Deli Fast Food Outlet Hotel Bed & Breakfast School Cafeteria Institutional Cafeteria Corporate Catering Private Use Franchisor Convenience Store

Other

#### ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

AND WWW.ai

#### www.anvilworld.com

# THE CHEFS COMPANION

#### LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties ,expressed or implied , statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded .The Seller shall in no event be liable for direct, indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped,transportation charges prepaid,to ANVIL.

This Warranty is not effective if damage occurs because of accident,carelessness,improper installation,lack of proper set-up,supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases,repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non Anvil spares voids this Warranty.



# REGISTER ON-LINE TODAY

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# **NO WEB ACCESS**

If you do not have access to the web. Kindly register by completing the warranty registration form and fax it to the anvil office in the country of purchase.

# Failure to do so will invalidate your warranty.

# **SPIRAL MIXERS**



INSTALLATION OPERATION AND CARE OF SPIRAL MIXERS MODELS: DMA3020/DMA3030/DMA3040/DMA3050

# UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAM-AGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

### **GENERAL INSTALLATION**

The machine is supplied in a closed package and fixed with metal straps on wood. Inside the packaging with the machine you will find the instructions and the declaration of conformity according to the machines regulations. The machine must be unloaded and lifted out at the part indicated on the packaging by proper equipment. For transportation of the machine to the place of installation, use a fork lift.

#### **OPERATING INSTRUCTIONS**

The environmental conditions in which the machine must be installed must follow these characteristics:

- 1. Be dry.
- 2. The machine is constructed to have IPXI protection level.
- 3. Water and heat sources at safe distance.
- 4. Adequate ventilation and lighting corresponding to hygiene and security regulations following the existing laws. For normal ventilation of the machine no objects should obstruct.
- 5. During the initial installation, it is recommended to install earth leakage protection relays with operating current  $\leq$  10mA on the fixed wiring according to the wiring rules.
- 6. According to the wiring rules, The fixed wiring must be equipped with a disconnecting device with its contact separation to provide full pole disconnection under overvoltage category III conditions.
- 7. Explanation on symbol "\u03c6": It is used to indicate the connection terminal that makes all parts of the appliance or system reach the same potential after all kinds of equipment are connected to

Notes:

MODEL: DOUBLE SPEED SPIRAL MIXER MODEL CODES: DMA3030/DMA3040/DMA3050

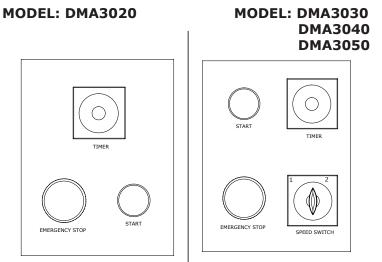
Part	<b>_</b>	
No.	Description	
1	TOP COVER	
2	BOWL CHAIN -TOP	
3	BOWL DRIVE SPROCKET - TOP	
4	CHAIN	
5	BEARING	
6	BEARING HUB	
7	DOUGH HOOK SHAFT	
8	BOWL DRIVEN SPROCKET - TOP	
9	V BELT PULLEY - MOTOR	
10	TOP DRIVE SPROCKET	
11	V BELT PULLY - DRIVEN PULLY	
12	TAPER LOCK	
13	TOP DRIVEN SPROCKET	
14	V BELT	
15	GRID PIVOT	
16	MICRO SWITCH	
17	STOPPER PIN	
18	MAIN ENCLOSURE	
19	GRID	
20	SPIRAL DOUGH HOOK	
21	DOUGH DIVIDING BAR	
22	MIXING BOWL	
23	MIXING BOWL SHAFT	
24	AXEL BEARING	
25	AXEL	
26	MOTOR	
27	BACK COVER	
28	CONNECTOR BLOCK	
29	GREEN 'START' BUTTON	
30	RED 'STOP' BUTTON	
31	TIMER RELAY	
32	TIMER	
33	SPEED CONTROL	
34	FASCIA	
35	CONTACTOR	
36	OVERLOAD	
37	BOTTOM DRIVE SPROCKET	
38	BOTTOM CHAIN	
39	BOTTOM DRIVEN SPROCKET	

7.Cont.

each other, which is not used as a grounding terminal and should be connected with a wire with a nominal cross-sectional area of up to 10mm2.

8. The appliance shall not work continuously for more than 30 min.

#### CONTROL PANEL DESCRIPTION



#### A. Timer

- The timer is an electromechanical device that allows you to program from 1 to 30 minutes
- Set the working time of the machine to the desired position.
- **B. Start Switch**
- C. Emergency Stop Switch
- **D. Speed Switch**

Turning the speed switch will transfer the machine speed from fast to slow. The 20lt Mixer is a single speed Mixer and does not have a Speed Switch.



#### PLEASE NOTE IT IS ADVISABLE TO TURN OFF THE MACHINE WHEN CHANGING SPEED

# OPERATING

- 1. Set the mixing time to the desired period
- 2. Set the speed to the required speed
- 3. Push the green start button. The machine will now run for the desired time.
- 4. To stop the machine at any time push the emergency stop button.



The unit is fitted with a bowl guard. Please note the unit will not operate should the guard be in the open position

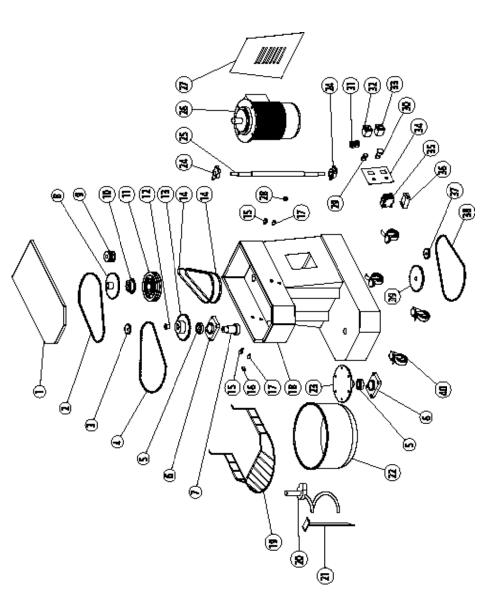
#### MIXING TABLE (45 TO 55% WATER MIX)

MODEL	BOWL VOLUME (L)	BOWL SIZE (mm)	MAX DRY FLOUR CAPACITY (Kg)	HOOK ROTATION SPEED (R.P.M)
DMA3020	20	ø360x210	8	193
DMA3030	30	ø380x260	12	132/193
DMA3040	40	ø450x270	16	132/193
DMA3050	50	ø500x270	20	132/193

#### CLEANING

- 1. Always ensure that the unit is disconnected from the mains power supply before cleaning
- 2. This mixer should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
- 3. Wipe off the unit with a dry cloth and wait at least half an hour before re connecting to the mains outlet.

#### EXPLODED DIAGRAM SPIRAL MIXER MODEL: DMA3030 / DMA3040 / DMA3050



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MODEL: SINGLE SPEED SPIRAL MIXER MODEL CODES: DMA3020

Part No.	Description	
1	TOP COVER	
2	BOWL CHAIN -TOP	
3	BOWL DRIVE SPROCKET - TOP	
4	CHAIN	
5	BEARING	
6	BEARING HUB	
7	DOUGH HOOK SHAFT	
8	GRID PIVOT	
9	MICRO SWITCH	
10	STOPPER PIN	
11	MAIN ENCLOSURE	
12	MIXING BOWL SHAFT	
13	GRID	
14	SPIRAL DOUGH HOOK	
15	DOUGH DIVIDING BAR	
16	MIXING BOWL	
17	BOWL DRIVEN SPROCKET - TOP	
18	V BELT PULLEY - MOTOR	
19	TAPER LOCK	
20	V BELT A	
21	TOP DRIVEN SPROCKET	
22	AXEL BEARING	
23	AXEL	
24	MOTOR	
25	BACK COVER	
26	CONNECTOR BLOCK	
27	TIMER RELAY	
28	TIMER	
29	GREEN 'START' BUTTON	
30	RED 'STOP' BUTTON	
31	FASCIA	
32	CONTACTOR	
33	OVERLOAD	
34	BOTTOM DRIVE SPROCKET	
35	BOTTOM CHAIN	
36	BOTTOM DRIVEN SPROCKET	
37	CASTOR WHEEL	
38	TOP DRIVE SPROCKET	
39	V BELT PULLY - DRIVEN	



# Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

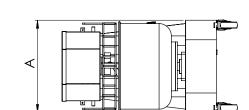
WARNING

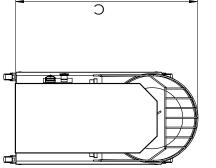
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

# SAFETY

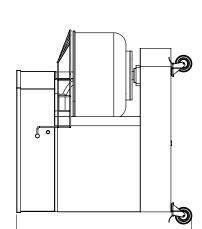
#### READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

- 1. When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
- 2. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
- 3. Supervision is necessary when the appliance is used in close proximity to children.
- 4. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 4. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
- 5. Use only earthed outlets matching the serial plate voltage.
- 6. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- 7. Use equipment in a flat level position.
- 8. Do not operate unattended
- 9. Do not operate if equipment has been damaged or is malfunctioning in any way.
- 10. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**







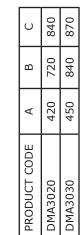


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**POSITIONING DIAGRAM** 

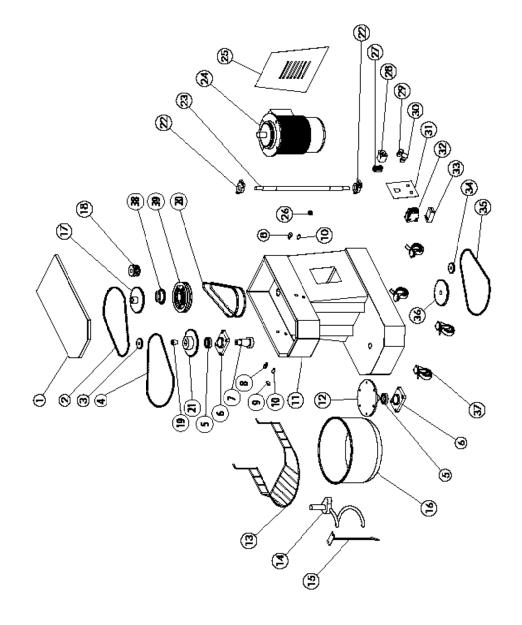
MODELS: DMA3020 / DMA3030

**SPIRAL MIXERS** 



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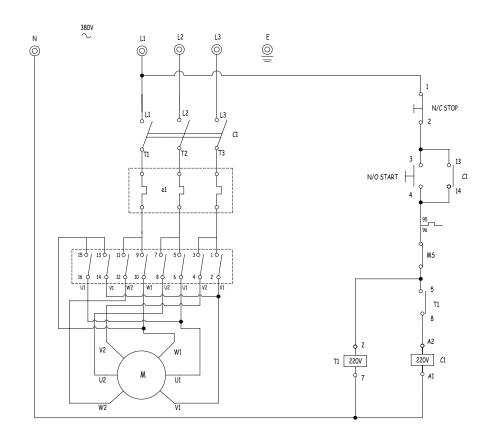




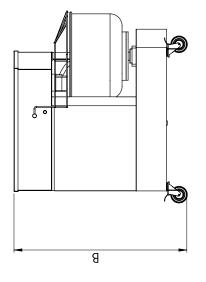
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#### WIRING DIAGRAM SPIRAL MIXERS MODEL CODES: DMA3030/DMA3040/DMA3050

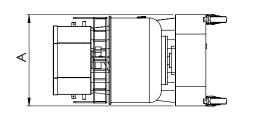
LEGEND	DESCRIPTION	PART NUMBER
C1	CONTACTOR	1-230V-CONT-32A
MS	MICRO SWITCH	
N/C	RED STOP CONTACTOR BLOCK	1-PBR-FHG7752
N/O	GREEN CONTACTOR BLOCK	1-PBG-JES0002
М	MOTOR	
T1	TIMER	
e1	OVERLOAD RELAY	

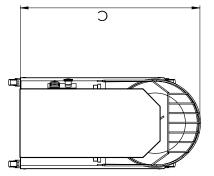


#### POSITIONING DIAGRAM SPIRAL MIXERS MODELS: DMA3040 / DMA3050



PRODUCT CODE	А	В	U
DMA3040	510	920	1000
DMA3050	510	920	1030





## **ELECTRICAL CONNECTION INFORMATION**

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (kW)	BOWL VOLUME (L)
DMA3020	SPIRAL MIXER	230/50 Single Phase	1.5	20
DMA3030	SPIRAL MIXER	400/50 Neutral + Earth	1.1/1.5	30
DMA3040	SPIRAL MIXER	400/50 Neutral + Earth	1.5/2.2	40
DMA3050	SPIRAL MIXER	400/50 Neutral + Earth	1.5/2.2	50



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.

# NOTE:

This appliance is provided with an equipotential exterior mounted earth connection. This should be connected to either a suitable earth pin, water pipe or to the distribution board earth.

#### WIRING DIAGRAM SPIRAL MIXERS MODEL CODES: DMA3020

LEGEND	DESCRIPTION	PART NUMBER
C1	CONTACTOR	1-230V-CONT-32A
MS	MICRO SWITCH	
N/C	RED STOP CONTACTOR BLOCK	1-PBR-FHG7752
N/O	GREEN CONTACTOR BLOCK	1-PBG-JES0002
М	MOTOR	
T1	TIMER	
e1	OVERLOAD RELAY	

