

Estella

BAKERY EQUIPMENT

USER MANUAL



SPIRAL MIXERS WITH GUARDS

348SM20
20 Qt.

348SM30
30 Qt.

348SM40
40 Qt.

348SM50
50 Qt.

348SM60
60 Qt.

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SAFETY

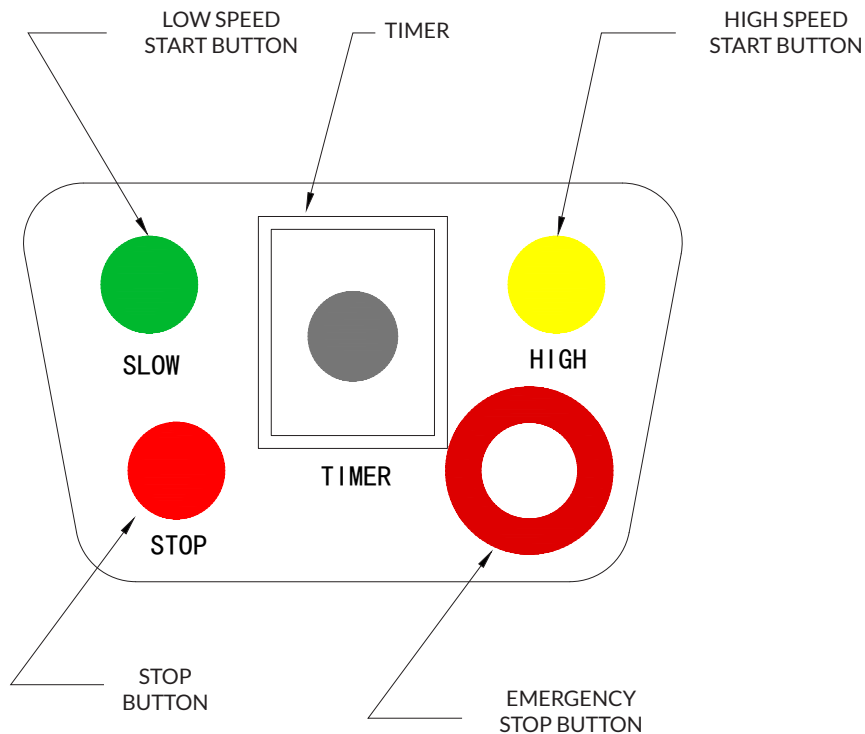
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Keep the working around surrounding the machine clean and organized.
2. Consider environmental conditions surrounding the machine. Do not use the machine in humid, wet or poorly lit environments. Do not use the machine close to flammable liquids or gas.
3. Keep machine away from children and non-authorized personnel. Do not permit them to go near the machine or its working area.
4. Do not touch the switch or cable with wet hands.
5. Only utilize the machine with the correct voltage to achieve optimum results.
6. Do not wear low-hanging clothing or items that may get caught in the machine. Wear non-slip shoes while working with the machine. For hygiene and safety, keep hair tied back and wear protective gloves.
7. Do not tug on the cable to remove the plug from the outlet. Do not leave the cable near sharp objects, water or solvents.
8. Remove the plug when you are cleaning the machine or need to move the machine.
9. Check that the machine is not damaged prior to each use. Carefully check that all safety devices are working, that the removable parts are not blocked, there are no parts damaged, that all the parts have been set up correctly and that all conditions that could influence the regular function of the machine are in working order.
10. If the machine is damaged or there are issues during its use, turn off the machine immediately and contact the manufacturer for assistance or repair. Repairs should only be made by qualified technicians, using the correct manufacturer parts. Non-compliance with these rules may void the warranty.

NOTE: Save these instructions for future reference.

OPERATION

1. Before use, check whether the power supply voltage matches the operating voltage of the machine, and whether the grounding wire is firm and reliable. Empty machine test run, all functions are normal, no abnormal noise.
2. After cleaning the machine, put in the right amount of water, then put the flour, cover the protective cover, you can start the machine to start and mix.
3. Start-up steps:
 - a. Put on the bowl guard and set the time (generally 12-15 minutes);
 - b. The right-hand red switch pops up;
 - c. Press the green button to start the slow speed dough,
 - d. After the water and flour are basically evenly mixed, press the red stop button, and then press the yellow button to start quick mixing. The machine will automatically stop when it reaches the set time.



SPECIFICATIONS & CAPACITIES

	348SM20	348SM30	348SM40	348SM50	348SM60
Bowl Capacity	20 QT.	30 QT.	40 QT.	50 QT.	60 QT.
Flour Capacity	17.5 LB.	27.5 LB.	35 LB.	44 LB.	55 LB.
Dough Capacity (60% AR)*	32 LB.	55 LB.	65 LB.	80 LB.	100 LB.
Voltage	120V	120V	220-240V	220-240V	220-240V
Wattage	1500W	1500W	2200W	3000W	3000W
Horsepower	2HP	2HP	3HP	4HP	4HP
Phase	Single	Single	Single	Single	Single
Mixing Speed (Low)	112 RPM				
Mixing Speed (High)	198 RPM				
Machine Weight	198 LB.	220 LB.	342 LB.	375 LB.	397 LB.

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

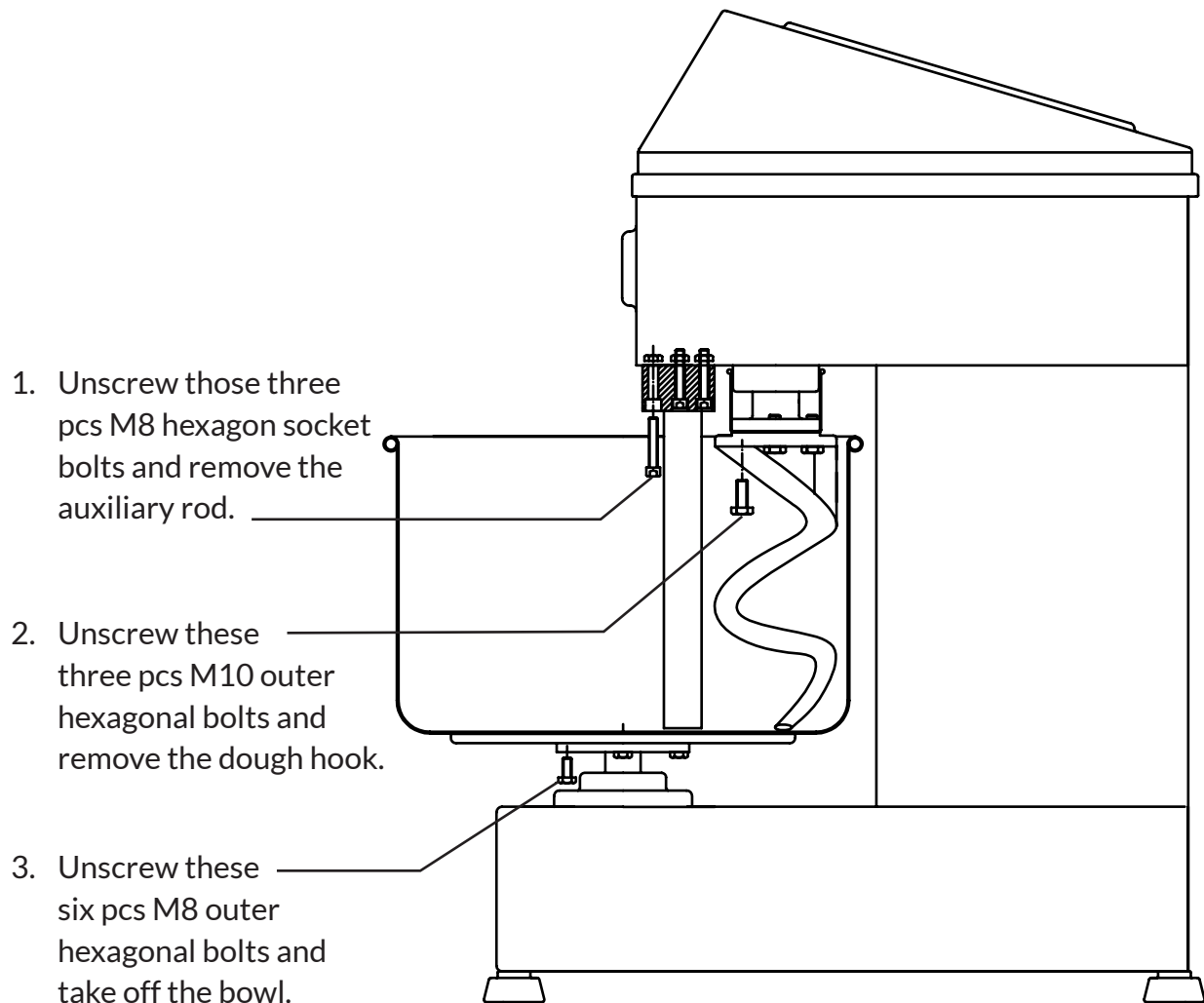
Example: If recipe calls for 6 lb. of water and 10 lb. of flour, then 6 divided by 10 = 0.6 (60% AR).

CLEANING

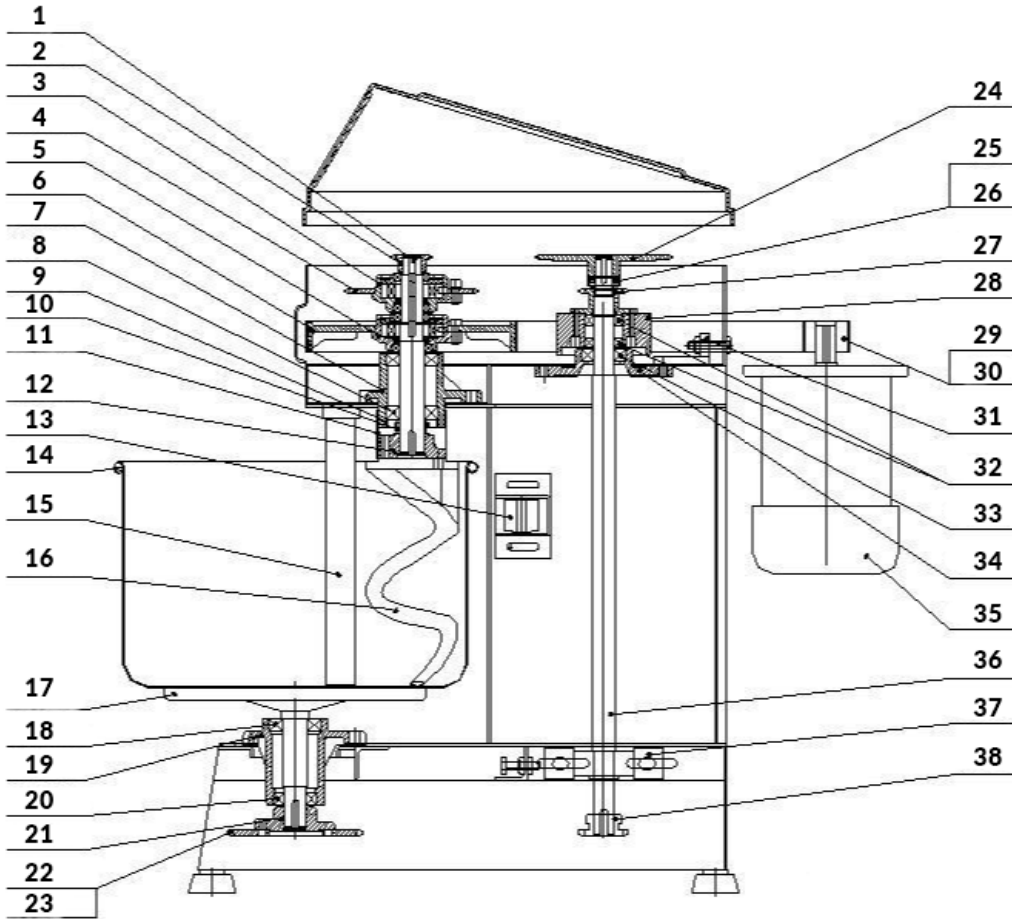
1. Remove the mixer bowl and any attachments. (diagram below)
2. Wash mixer bowl and attachments with soap and warm water.
3. Rinse thoroughly and dry.

NOTE: Cleaning should be done at the end of every work day and when switching between batches of product.

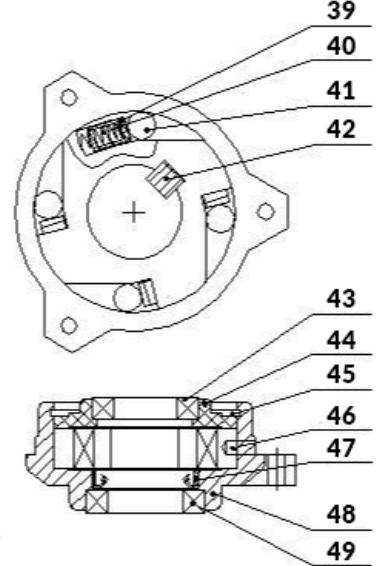
REMOVING THE ATTACHMENTS



PARTS DIAGRAM



UPPER CLUTCH ASSEMBLY



LOWER CLUTCH ASSEMBLY

NO.	DESCRIPTION
1	Principal Axis
2	Minor Sprocket
3	Upper Clutch Assembly
4	Main Biggish Sprocket
5	Lower Clutch Assembly
6	Big belt wheel
7	Up bearing pedestal
8	Bearing 206
9	Oil seal
10	Oil seal sleeve
11	Oil cup
12	Dough Mixing Flange
13	Guide wheel

NO.	DESCRIPTION
14	Dough mixing barrel
15	Poling
16	Dough hook
17	Barrel Chassis
18	Bearing 206
19	Bearing Support
20	Bearing 205
21	Sprocket sprcket
22	Lower biggish sprocket
23	Chain
24	Middle biggish sprocket
25	Bearing
26	bearing pad

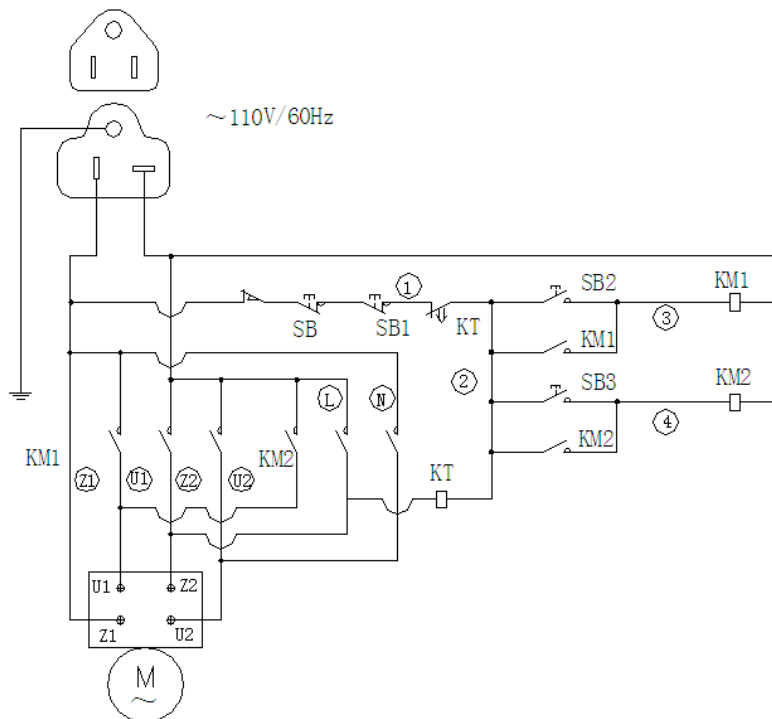
NO.	DESCRIPTION
27	Middle Minor sprocket
28	Middle belt wheel
29	Small belt wheel
30	Strap
31	Adjustment pull-rod
32	Bearing
33	Bearing
34	Bearing pedestal
35	Motor (110V60HZ)
36	Major axis
37	Bearing UCP205
38	Minor sprocket
39	Tip cover

NO.	DESCRIPTION
40	Spring
41	Roller
42	Key
43	bearing
44	Clutch cover
45	Snap ring
46	Driving pin
47	Oil seal
48	Clutch support
49	Bearing

PART NUMBERS

ITEM #	COMPATIBLE ITEM #	PART DIAGRAM #
348PSM20BOWL	348SM20	#14
348PSM30BOWL	348SM30	#14
348PSM40BOWL	348SM40	#14
348PSM50BOWL	348SM50	#14
348PSM60BOWL	348SM60	#14
348PSM23HOOK	348SM20 & 348SM30	#16
348PSM40HOOK	348SM40	#16
348PSM56HOOK	348SM50 & 348SM60	#16
348PSM23GRD	348SM20 & 348SM30	#A07
348PSM40GRD	348SM40	#A07
348PSM50GRD	348SM50	#A07
348PSM60GRD	348SM60	#A07
348PSM23POL	348SM20 & 348SM30	#15
348PSM456POL	348SM40, 348SM50 & 348SM60	#15

CIRCUIT DIAGRAM



TROUBLESHOOTING

Issue	Cause	Solution
The axles can't work when operating the machine	Poor contact of the electrical equipment	Check that the plug is securely fitted into the outlet
The mixing bowl is out of position	Moving direction is not correct	Check to see that everything is aligned correctly
Leaks oil	Sealing washer is damaged	Replace the sealing washer
Difficult to move the bowl up and down	Slideway is dirty or rusted	Clean and lubricate the slideway
The motor is overheated and the speed is down	The voltage is not high enough, or the incorrect speed is set for the thickness of dough	Check the voltage or use a lower speed
Noisy and overheating	Poor lubrication	Add or change lubrication to moving parts
Mixer touches bowl	The mixing device or bowl is deformed	Repair or change the bowl or mixing device

EQUIPMENT LIMITED WARRANTY

Estella warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Estella covering your Estella brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Estella reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Estella Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

TO MAKE A WARRANTY CLAIM:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Estella makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Estella has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Estella shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.