Table of Contents

Introduction 1
Safety Information 1
Installation 2
Operation 3
Maintenance 4
Troubleshooting 5
Specifications 6
Warranty 7

Introduction

Thank you for purchasing the Model X-200 Industrial Mixer. This manual contains important information about the safe installation, operation, and maintenance of your mixer. Please read it carefully before attempting to use the equipment.

The Model X-200 is designed for mixing viscous materials in batch quantities up to 200 liters. It features a variable speed drive, a stainless steel mixing vessel, and a removable lid for easy cleaning. The mixer is suitable for use in food processing, chemical, and pharmaceutical applications.

Safety Information

Before operating the mixer, ensure that all guards are in place and that the emergency stop button is functioning correctly. Never reach into the mixing vessel while the mixer is running. Disconnect the power supply before removing the lid or any guards.

Wear appropriate personal protective equipment, including safety glasses and gloves, when handling materials. Do not exceed the maximum rated capacity of 200 liters. Overloading can damage the motor and the drive system.

Installation

Place the mixer on a level, stable surface capable of supporting the weight of the mixer when full. Allow at least 1 meter of clearance on all sides for access and ventilation. Connect the mixer to a grounded electrical supply of the voltage specified on the nameplate.

Secure the mixer to the floor using the four mounting holes provided in the base. Check that the mixing vessel is properly seated and that the lid closes without obstruction before starting the mixer for the first time.

Operation

Start the mixer at the lowest speed setting and gradually increase the speed as the material begins to circulate. Avoid starting the mixer at high speed when the vessel is empty or nearly empty, as this can cause excessive vibration.

Add ingredients in the order specified by your process. Do not add liquids directly onto the motor housing. Monitor the temperature of the material during mixing and stop the mixer if the temperature exceeds the limit specified for your application.

Maintenance

Clean the mixing vessel and lid after each use with warm water and a mild detergent. Do not use abrasive cleaners or steel wool, as these can damage the stainless steel surface. Rinse thoroughly and dry before storing.

Lubricate the bearings every 500 operating hours with a food-grade grease. Inspect the drive belt for wear and tension every 1000 hours and replace it if cracks or fraying are visible.

Troubleshooting

Problem	Possible Cause	Solution
Mixer will not start	No power supply	Check the electrical connection and the circuit breaker
Mixer will not start	Emergency stop engaged	Release the emergency stop button
Excessive vibration	Unbalanced load	Stop the mixer and redistribute the material
Excessive vibration	Loose mounting bolts	Tighten the four mounting bolts
Motor overheats	Overloaded vessel	Reduce the batch size to the rated capacity
Motor overheats	Blocked ventilation	Clear the area around the motor housing
Material not circulating	Speed too low	Increase the speed setting gradually
Material not circulating	Vessel too full	Reduce the batch size

Specifications

Parameter	Value
Model	X-200
Rated capacity	200 liters
Motor power	3.0 kW
Voltage	400 V, 3 phase
Speed range	20 to 120 rpm
Vessel material	Stainless steel 316
Net weight	185 kg
Overall dimensions	1200 mm x 800 mm x 1500 mm

Warranty

The mixer is covered by a warranty against defects in materials and workmanship for a period of 12 months from the date of purchase. The warranty does not cover damage caused by misuse, overloading, or failure to perform routine maintenance.

Assembly Guide

Model X-200 Industrial Mixer

Figure 1. Exploded view of the mixer assembly.

Item	Description	Quantity
1	Lid	1
2	Vessel	1
3	Shaft	1
4	Impeller	1
5	Motor	1
6	Base	1
7	Bolt	4
8	Nut	4
9	Washer	4
10	Gasket	1

Figure 2. Parts list for the assembly shown in Figure 1.