

Estella

BAKERY EQUIPMENT

USER MANUAL



SPIRAL MIXERS WITH GUARDS

348SM80
80 Qt.

348SM100
100 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

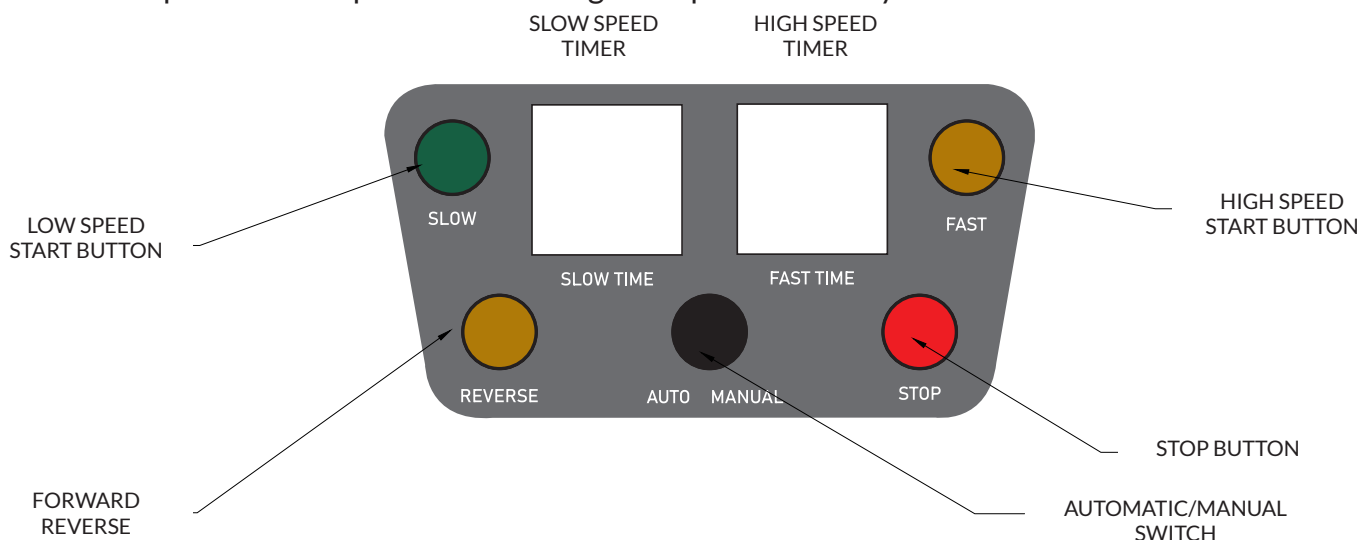
1. Before use, confirm the power supplied to the unit is correct. Run the machine empty for a few seconds to confirm that no moving parts are colliding and there is no abnormal noise. Failure to do so may cause damage to your machine and void the warranty.
2. In a clean bowl add ingredients. Return the protective cover to the closed and locked position.
3. The safety guard must be closed for the mixer to start. Whenever the safety guard is opened, the machine will stop automatically.
4. The red emergency stop button must be popped up in order to operate the other controls. If the red emergency stop button is not popped up, rotate the button to the right.

MANUAL CONTROL

1. Turn the automatic/manual switch to the manual position.
2. Press the green low speed button to start mixing.
3. Press the yellow high speed button to increase mixing speed, if desired.
4. Once dough is mixed into desired state, press the red stop button to stop the machine.
5. Press the yellow reverse button, to reverse the bowl while the hook rotates forward at a slow speed. This helps divide the dough into pieces for easy removal.

AUTOMATIC CONTROL

1. Turn the automatic/manual switch to the automatic position.
2. Set the low speed & high speed timers to desired time.
Note: The machine will start with the low speed until its time is up and then switch to high speed until its time is up.
Note: Time is set in minutes & seconds.
3. Press the green low speed button to begin mixing. The machine will run on low speed until its set time is up and then automatically switch to high speed until its set time is up. The machine will automatically stop when time is up for both speeds.
4. Press the yellow reverse button, to reverse the bowl while the hook rotates forward at a slow speed. This helps divide the dough into pieces for easy removal.



SPECIFICATIONS & CAPACITIES

	348SM80	348SM100
Bowl Capacity	80 QT.	100 QT.
Flour Capacity	73 LB.	88 LB.
Minimum Flour Capacity	21.9 LB.	26.4 LB.
Dough Capacity (60% AR)*	120 LB.	140 LB.
Voltage	240V	240V
Wattage	3200W	4100W
Horsepower	4.5HP	5.5HP
Phase	3	3
Mixing Speed (Low)	135 RPM	100 RPM
Mixing Speed (High)	200 RPM	200 RPM
Bowl Speed	12 RPM	12 RPM
Machine Weight	551 LB.	904 LB.
Dimensions	35" x 22" x 43"	43" x 26" x 54"

* For best performance, it is recommended to use the mixers at at least 30% capacity.

*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).

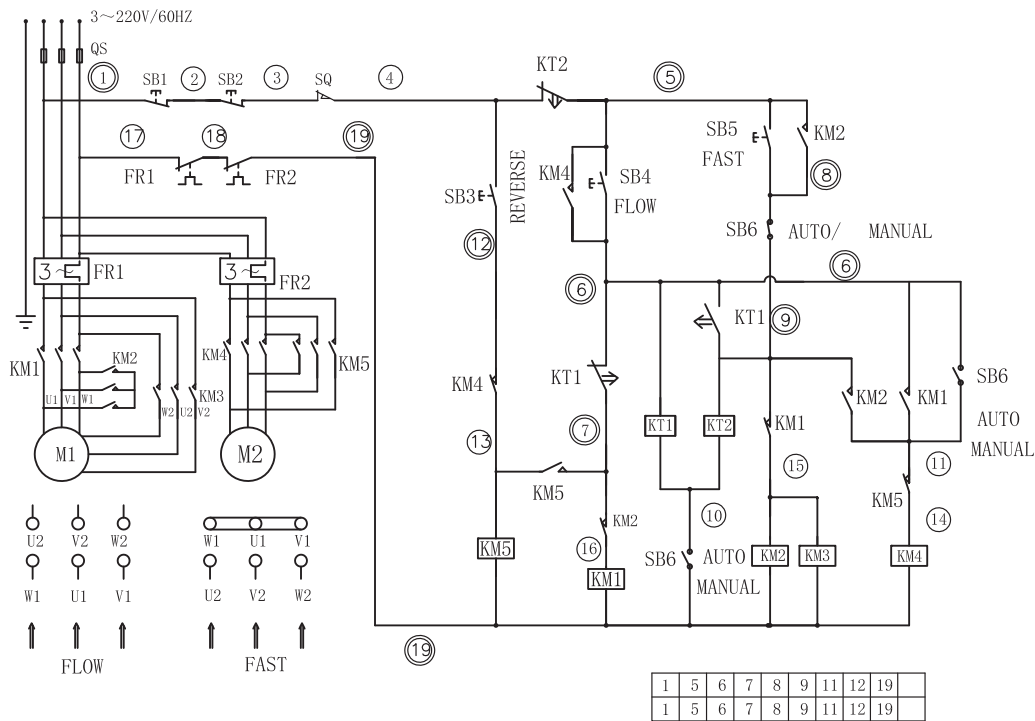
CLEANING

1. After removing dough from the bowl, turn off the power and unplug the machine
2. Use a cloth with a mild detergent and warm water to clean the inside of the bowl. Make sure to clean the spiral hook and auxiliary rod.
3. Use a clean cloth soaked in warm water to rinse the inside of the bowl. Try to avoid getting excess amounts of water inside the bowl.
4. Use a dry clean cloth to remove excess water and dry the machine.

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

NOTE: It is NOT advised to remove the attachments from this unit.

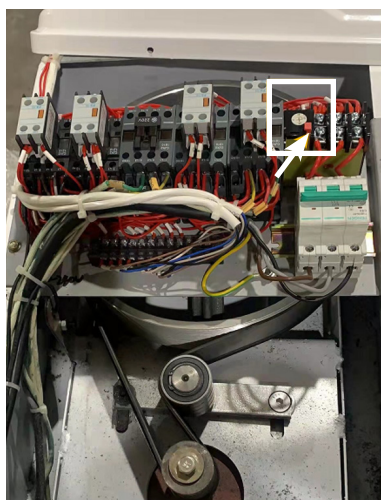
CIRCUIT DIAGRAM



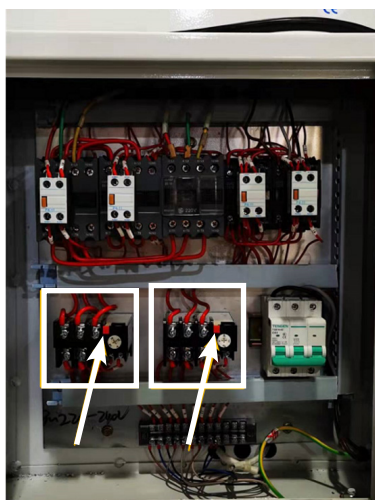
TROUBLESHOOTING

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
Machine trips the breaker and does not turn on again.	Other machines in the kitchen start or work at the same time, resulting in voltage instability or voltage fluctuations, the overload protection switch pops up.	1. For 348SM80, unscrew and open the lid. 2. Press the overload protection switch (reset button). <i>*Image on the left</i> 3. Install the lid, plug it back in, and turn on the machine. 4. For 348SM100 Open the side electricity box Press the overload protection switches (reset buttons). Both buttons need to be pressed. <i>*See below image on the right. Close the electricity box, plug it back in, and turn on the machine.</i>

*Overload Protection Switches



348SM80



348SM100



EQUIPMENT LIMITED WARRANTY

1 YEAR PARTS AND LABOR WARRANTY

Select Estella Spiral Mixers, Dough Sheeters, and Bread Slicers are backed by a **1 year** parts and labor warranty provided by Ready Kitchen Warranty. These select Estella products are warranted only to be free from defects in material and workmanship for a period of **1 year** from the date of delivery. Proof of purchase is required to obtain warranty service. This warranty is only valid to the original purchaser and only to equipment installed in the contiguous United States.

Estella and Ready Kitchen Warranty will only cover regular rate labor (no overtime or holiday hours) and travel up to 100 miles round trip.

COVERED EQUIPMENT:

This warranty is valid on:

Bread Slicer Models: **348BSLICE1, 348BSLICE12, 348BSLICE34, 348BSLICE58**

Dough Sheeter Models: **348DSC67, 348DSC78, 348DSF78, 348DSF94, 348EDS12D, 348EDS12S, 348EDS18D, 348EDS18S**

Spiral Mixer Models: **348SM40, 348SM50, 348SM60, 348SM80, 348SM100**

Dough Press Models: **348DPC18P, 348DPC18T, 348DPC1620T**

This warranty does not cover equipment used for residential or other non-commercial purposes.

1 YEAR REPLACEMENT WARRANTY

Select Estella Spiral Mixers are backed by a 1 year replacement warranty provided by Ready Kitchen Warranty. These select Estella products are warranted only to be free from defects in material and workmanship for a period of 1 year from the date of delivery. Proof of purchase is required to obtain warranty service. This warranty is only valid to the original purchaser and only to equipment installed in the contiguous United States.

COVERED EQUIPMENT:

This warranty is valid on:

Spiral Mixer Models: **348SM20, 348SM30**

Countertop Mixer Models: **348EMIX8, 348EMIX8G**

Cheese Grater Models: **348CG12, 348CG34, 348CG1, 348CG112**

Dough Press Models: **348DPC18NH**

This warranty does not cover equipment used for residential or other non-commercial purposes.

TO MAKE A WARRANTY CLAIM:

In order to make a claim against this warranty, please contact Ready Kitchen Warranty.

- **Phone: 717-381-4844** - Please have your model number, serial number, and proof of purchase ready before calling.
- **Email: help@readykitchenwarranty.com** - Please include your name, model number, serial number, proof of purchase, and a brief description of the issue in your email. Including clear pictures of the issue will help expedite the process. Failure to include one or more of these things will extend processing time.

This Limited Warranty does not cover:

- Equipment sold or used outside of the contiguous United States.
- Equipment purchased used, or sold by an unauthorized reseller.
- Equipment that has been improperly installed, used, or maintained.
- Equipment that has been subject to abuse, misuse, harsh chemical action, modifications made without the approval of Estella, damage caused by flood, fire, or other acts of God.
- Equipment missing a serial number or proof of purchase.
- Equipment that has been serviced outside of the warranty, or by an unauthorized technician, without the approval of Ready Kitchen Warranty.
- Equipment that was damaged as part of shipping and handling. Please contact your authorized retailer for assistance.
- Equipment that has been changed, modified, or repaired with parts not authorized by Estella.
- Any adjustments, calibrations, leveling, tightening of fasteners, etc.
- Damage caused by unqualified operators. Estella products are designed for use by professionally trained bakers only.
- Any parts determined to be wearable items, such as belts, by Ready Kitchen Warranty or Estella.

This warranty provides the exclusive remedy against Estella relating to Estella products, whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Estella shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type. The laws of some jurisdictions limit or do not allow the disclaimer of consequential damages. If the laws of such a jurisdiction apply to any claim by or against Estella, NO limitations and disclaimers contained here shall be the greatest extent permitted by law. Estella and Ready Kitchen Warranty shall not be liable for more than the purchase price of the equipment, inclusive of applicable freight and sales tax.

If required by Estella, customer shall return to Estella for examination any failed product or part to confirm that the part has failed as a result of material or workmanship.

The warranty is not transferable and cannot be changed for a previously purchased product.