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**Precision  
Mixers**

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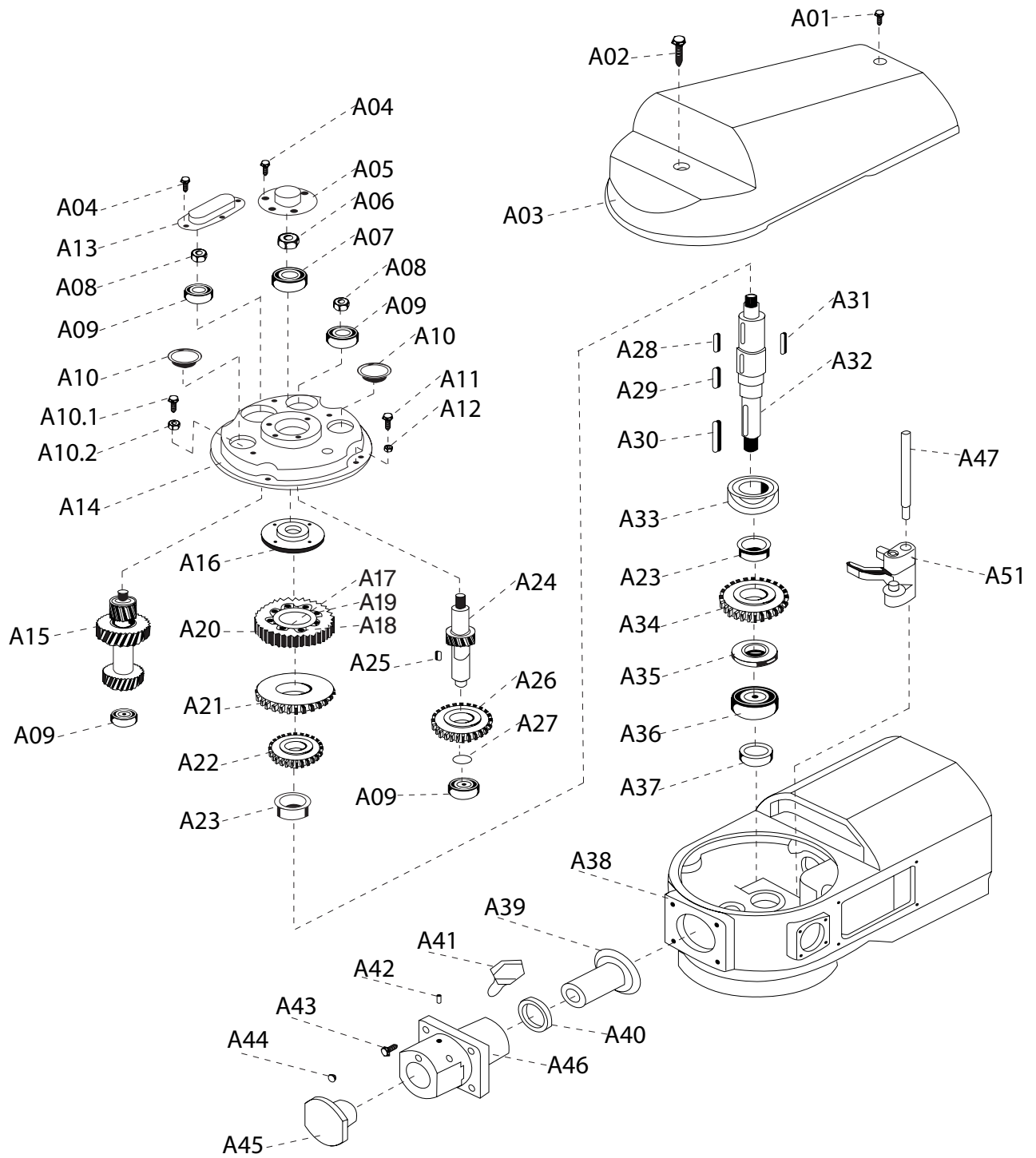
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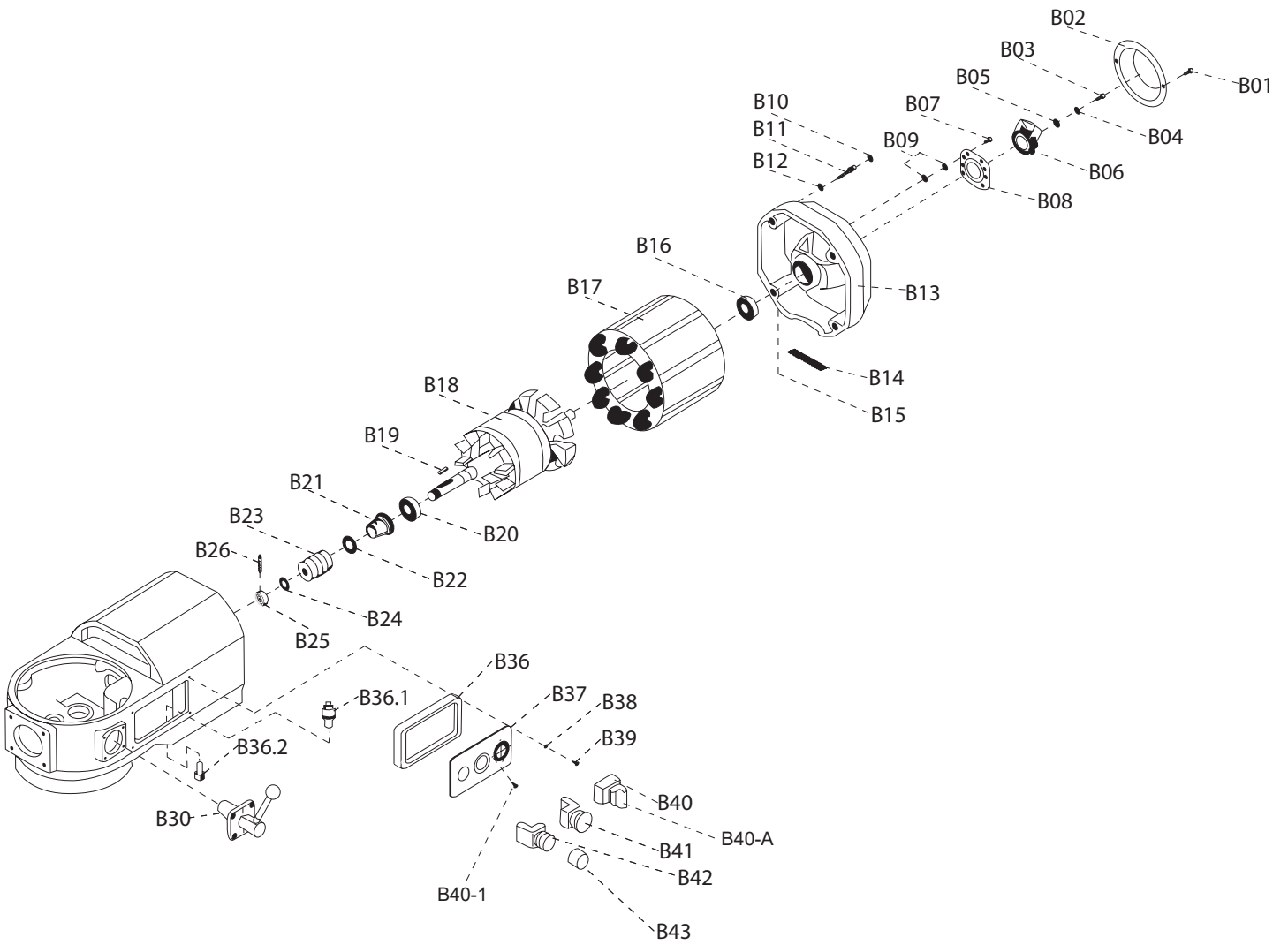
# **Parts Breakdown Instructions & Warranty AV-02**

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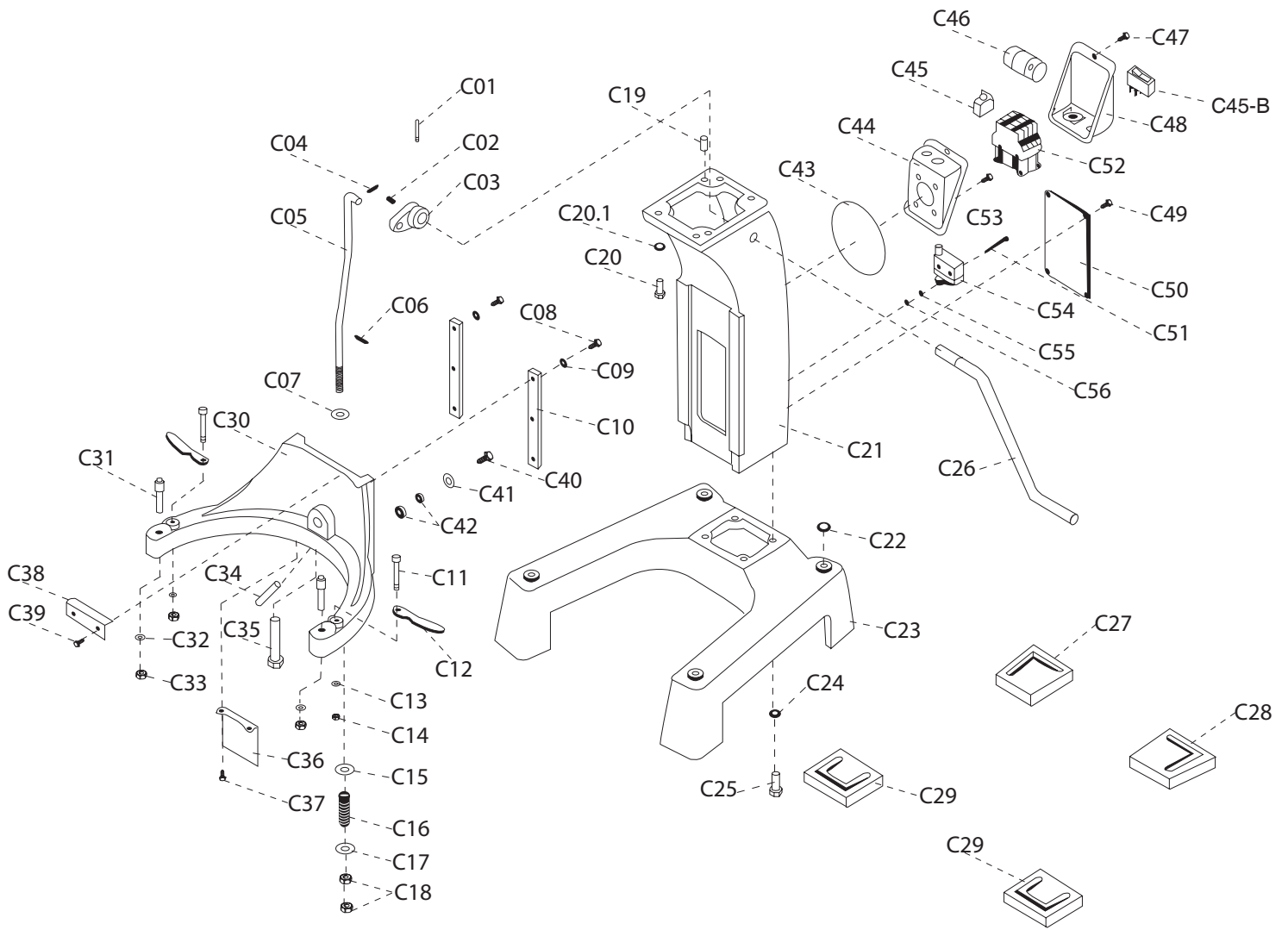
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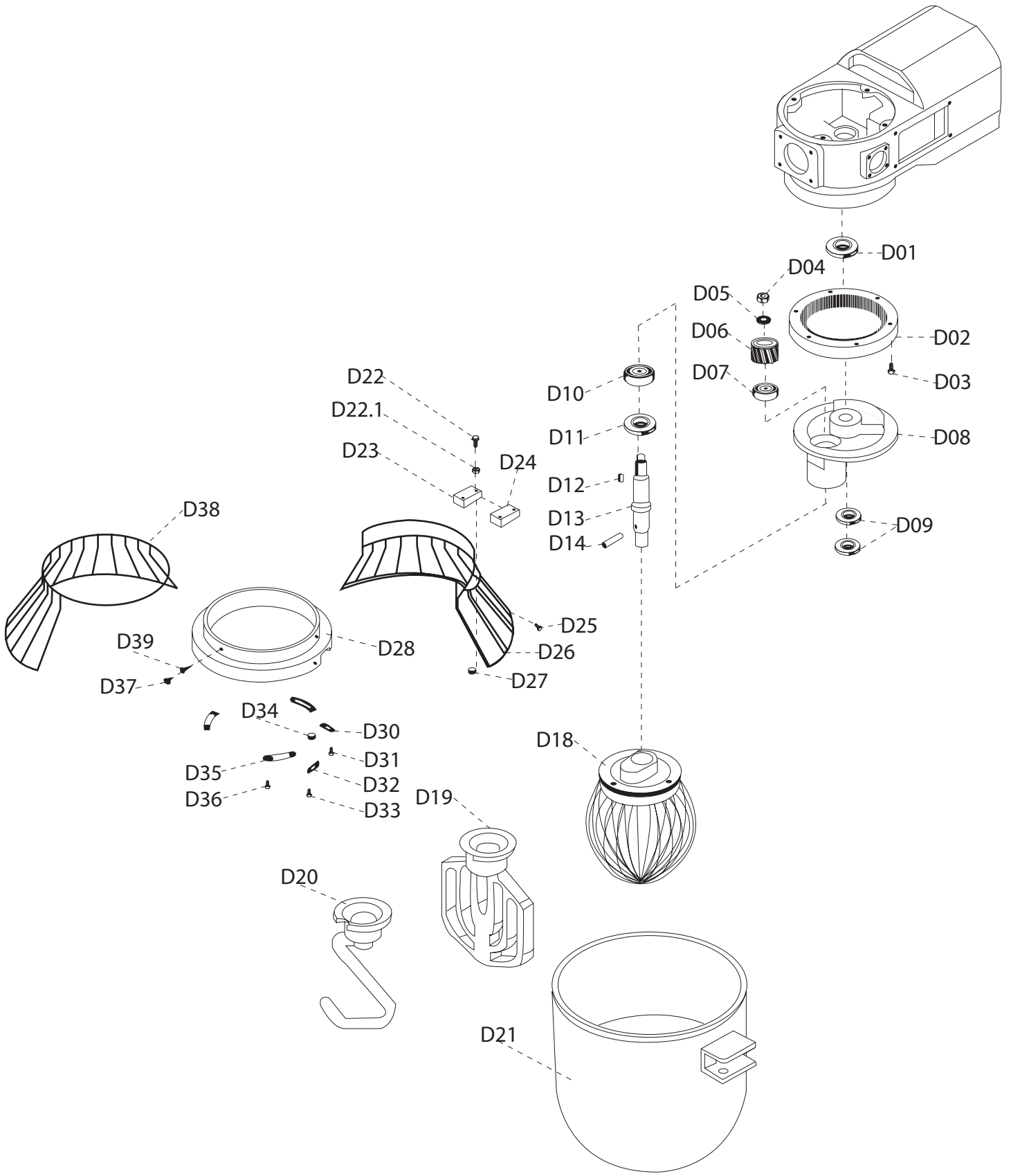
<b>20-quart, Precision Mixer, Model AV-02</b>			
<b>Part #</b>	<b>Description</b>	<b>Part #</b>	<b>Description</b>
A01	Rear Screw	A24	Worm Shaft
A02	Front Screw	A25	Key
A03	Cover	A26	Brass Gear
A04	Screw	A27	Clip
A05	Mainshaft Cover	A28	Key
A06	Nut	A29	Key
A07	Bearing	A30	Key
A08	Nut	A31	Key
A09	Bearing	A32	Main Shaft
A10	Inspection Plug	A33	Clutch
A10-1	Bolt	A34	Lower Drive Gear
A-10-2	Screw	A35	Collar
A11	Bolt	A36	Bearing
A12	Washer	A37	Collar
A13	Shafts Cover	A38	Cast transmission
A14	Transmission Cover, Cast	A39	Hub Gear
A15	Shaft Assembly	A40	Hub Seal
A16	Clutched Gear Cover (Set A16-A20)	A41	Thumb Screw
A17	Clutched gear body (Set A16-A20)	A42	Attachment Hub Oiler
A18	Roller (Set A16-A20)	A43	Attachment Hub Screw
A19	Spring (Set A16-A20)	A44	Cap
A20	Clutched Gear (Set A16-A20)	A45	Attachment Hub Cover
A21	Beveled Gear	A46	Attachment Hub
A22	Upper Drive Gear	A47	Shift Slide
A23	Clutch Sleeve	A51	Yolk Shift



<b>20-quart, Precision Mixer, Model AV-02</b>			
<b>Part #</b>	<b>Description</b>	<b>Part #</b>	<b>Description</b>
B01	Screw	B20	Bearing
B02	Cent Switch Cover	B21	Oil Return
B03	Rotary Switch Screw	B22	Washer
B04	Lock Washer	B23	Worm Gear
B05	Flat Washer	B24	Washer
B06	Cent Switch Rotary	B25	nut
B07	Screw	B26	Shift Slide
B08	Cent Switch Stationary	B30	Shift Assembly, sold as set only
B09	Washer	B36	Spacer Block
B10	Screw Plugs	B36-1	Strain Relief, Part 1
B11	Screws	B36-2	Strain Relief, Part 2
B12	Washer	B37	Cover Plate
B13	Cover, Cast, Rear	B38	Washer
B14	Screen	B39	Screw, Control Plate
B15	Screw	B40	Timer
B16	Bearing	B40-A	Timer Knob
B17	Stator	B40-1	Screws for timer
B18	Rotor	B41	Stop Switch
B19	Key	B42	Start Switch
		B43	Rubber Start Switch Cover



<b>20-quart, Precision Mixer, Model AV-02</b>			
<b>Part #</b>	<b>Description</b>		
C01	Poll Pin		
		<b>Part #</b>	<b>Description</b>
C02	Set Screw	C29	Front Foot, Boot
C03	Yoke	C30	Bowl Lift, Cast
C04	Cotter Pin	C31	Bowl Pin
C05	Lift Link Arm	C32	Washer
C06	Roll Pin	C33	Nut
C07	Washer	C34	Set Screw
C08	Slide Screws	C35	Bolt
C09	Washer	C36	Dust Cover
C10	Lift Slide	C37	Screw
C11	Screw	C38	Mounting Clip
C12	Bowl Lock	C39	Screw
C13	Washer	C40	Bolt
C14	Nut	C41	Washer
C15	Washer	C42	Nut
C16	Spring	C43	"O" ring
C17	Washer	C44	Contacto Cover
C18	Nut	C45	Overload Reset
C19	Pin	C45-B	On/Off Switch
C20	Bolt	C46	Capacitor
C20-1	Washer	C47	Screw
C21	Column	C48	Control Box, Part 2
C22	Plug	C49	Screw
C23	Base, Cast	C50	Cover, Rear Column
C24	Base Washer	C51	Screw
C25	Base Bolt	C52	Contacto
C26	Lift Handle	C53	Screw
C27	Rear Foot, Boot	C54	Lift Switch
C28	Rear Foot, Boot	C55	Washer
		C56	Nut





# Instructions for the Care and Operation of the Models AV-02 and HUB-30 Precision Mixers

## INSTALLATION:

Remove all packing material and bowl attachments.  
Install in a designated 115-volt outlet, with a 20-amp breaker.

## START/STOP:

Set the shifter handle (7) at the desired speed and set the timer (3) for the desired mix time.  
Push the GREEN Start button (6) to start the motor. Push RED Stop button (5) to stop motor. Slightly turn red button and push green button to restart motor. Bowl must be in the upright position, the guard must be closed, and the timer must be set in order for the motor to run.

## LUBRICATION:

The transmission gearing is packed with food safe grease that will last for several years. The smaller oiler (1) is for lubricating attachments. Oil only when an attachment is in place and never use more than a drop or two. Lubricate the bowl slide-way (8) occasionally by applying a small amount of mineral oil with the tip of finger.

## SPEED CONTROL:

To change speeds, first turn off the motor, then move the shifter handle (7) to the desired speed.  
Use 3rd speed for fast, light work as whipping cream, beating eggs, and mixing thin batters.  
Use 1st speed, or slow speed, for heavy mixtures, like bread dough etc. Also use this speed for the food chopper attachment.  
In many mixing operations, it is customary to begin in 1st speed, then change to a higher speed as the work progresses.  
**NEVER MIX DOUGH IN 3RD SPEED.**

## BOWL LIFT:

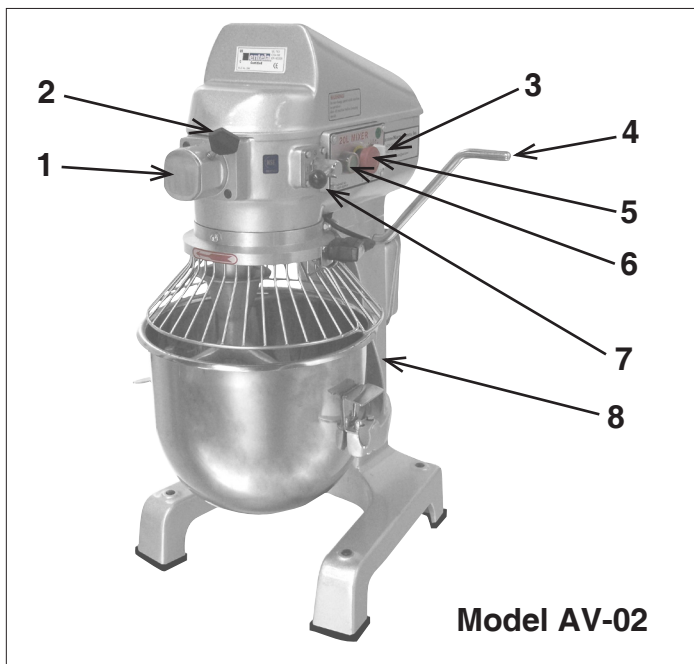
Pull the lift handle (4) forward to lower the bowl. It is necessary to lower the bowl to change agitators, this also makes the bowl more accessible for filling. When raising the bowl, move the lift handle a little beyond the vertical center until you feel it touch the stop.

## AGITATORS:

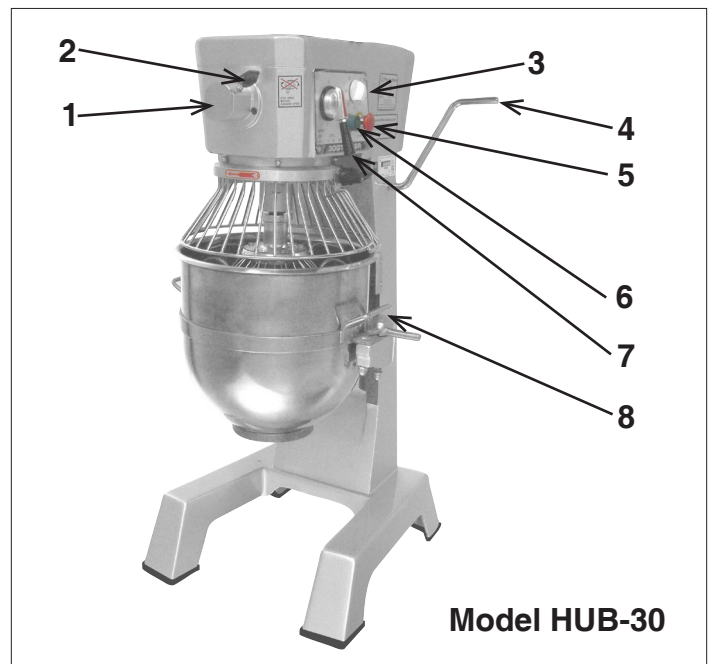
When assembling an agitator the bowl must be in the down position. Slip the agitator up the shaft and turn it until the driving pin in the shaft reaches the L-shaped slot in the attachment shank. The style "B" beater is commonly used for thin batters, cakes, and mashing potatoes. The style "D" whip is best for whipping cream and beating eggs. The other style used is the dough hook used for heavy bread dough, not to be used for heavy dough.

## ATTACHMENTS:

Various attachments and accessories are available for this machine, such as Vegetable Slicer and Food Chopper. The attachment hub is standard #12. Before putting an attachment into the hub, stop the motor, then insert with a slight twist toward the left so the stop stud in the attachment is tight against the side of the hole that receives it. When in place tighten the thumb-screw (2) and put a drop of oil in the oiler (1). The attachment drive has three speeds governed by the shifter handle (7) of the mixer. For most attachments, set the handle at 1st speed. **THE GRINDER ATTACHMENT MUST NEVER RUN FASTER THAN 1ST SPEED** when grinding meat. When cutting vegetables it may run at 2nd. Use the motor switch to start and stop attachments, and always stop the motor before changing the speed of an attachment. Clean with a mild soap and water. **NEVER IMMERSE MACHINE, OR HOSE DOWN, WITH WATER.**



Model AV-02



Model HUB-30





# WARRANTY

## ONE-YEAR PARTS & LABOR WARRANTY

Precision North America, LLC. warrants to the original purchaser of every new Precision Mixer and all parts thereof, to be free from defects in material and workmanship, under normal and proper use and maintenance service as specified by Precision N. America, LLC. and upon proper installation and start-up in accordance with the instruction packet supplied by each Precision mixer. Precision's obligation under this warranty is limited to a period of (1) year from the date of original installation, or 15 months after shipment date from Precision, whichever occurs first.

Any parts covered under this warranty that are determined by Precision N. America to have been defective within (1) one year of original installation or fifteen (15) months after shipment date from Precision N. America, whichever occurs first, is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only, as determined by Precision N. America.

## ADDITIONAL 2 YEARS PART WARRANTY

In addition to the (1) one year warranty stated above, Precision N. America, LLC. includes an additional (2) two years warranty on the motor and complete drive train. Terms and conditions on the additional (2) two year parts warranty are the same as stated above, excluding labor.

## WARRANTY CLAIMS

All claims for labor or parts must be authorized through Precision North America, LLC. All claims should include: model number, serial number, proof of purchase, date of installation, and all pertinent information supporting the existence of the alleged defect.

## WHAT IS NOT COVERED BY THIS WARRANTY

Precision N. America's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

**NO CONSEQUENTION DAMAGES.** PRECISION N. AMERICA, LLC. IS NOT RESPONSIBLE FOR ECONOMIC LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE CLAIMS WHETHER OR NOT ON ACCOUNT OF MACHINE MALFUNCTION.

**WARRANTY IS NOT TRANSFERABLE.** This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN MADE AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

**IMPROPER USAGE.** PRECISION N. AMERICA, LLC. ASSUMES NO LIABILITY FOR THE PARTS OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER DAMAGES RESULTING FROM IMPROPER USAGE OR INSTALLATION OR FAILURE TO CLEAN AND/OR MAINTAIN PRODUCT AS SET FORTH IN THE WARRANTY PACKET PROVIDED WITH THE MACHINE.

**ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT, FIRE, FLOOD, ACTS OF GOD.** Precision N. America, LLC. is not responsible for the repair or replacement of any parts that Precision determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit, fire, flood, or act of God.

**IMPROPER ELECTRICAL CONNECTIONS.** Precision N. America is Not RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE MACHINE.

**NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** THERE ARE NO OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY, EXCEPT THE (1) YEAR LABOR & (3) THREE YEAR PARTS WARRANTY AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

**OUTSIDE U.S.** This warranty does not apply to, and Precision N. America, LLC. is not responsible for, any warranty claims made on products sold or used outside the United States.

**WARRANTY  
Registration Card**

**Precision N. America, LLC.  
Mail Card Immediately**

**This Card must be mailed  
immediately after installation  
date for warranty to be in effect.**

**Please Mail to:**  
Precision North America, LLC.  
60 Commerce Ave.  
Albany, NY 12206

Name \_\_\_\_\_ Mixer Model # \_\_\_\_\_ M/C # Machine Code \_\_\_\_\_

Type of Business \_\_\_\_\_ Business phone # \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Name of Power Company \_\_\_\_\_

This is to inform Precision N. America, Inc. that I, (owners name) \_\_\_\_\_  
have had the above mixer installed in my place of business on (date) \_\_\_\_\_

The above warranties are in effect from this installation date, or 90 days after shipment from Precision,  
whichever comes first.

**Customer Signature** \_\_\_\_\_

Precision North America, LLC. phone: 518-462-3387 fax: 518-462-3389 www.precisionmixers.com

**IMPORTANT: Copy of sales receipt must accompany this warranty card for warranty to be valid**