



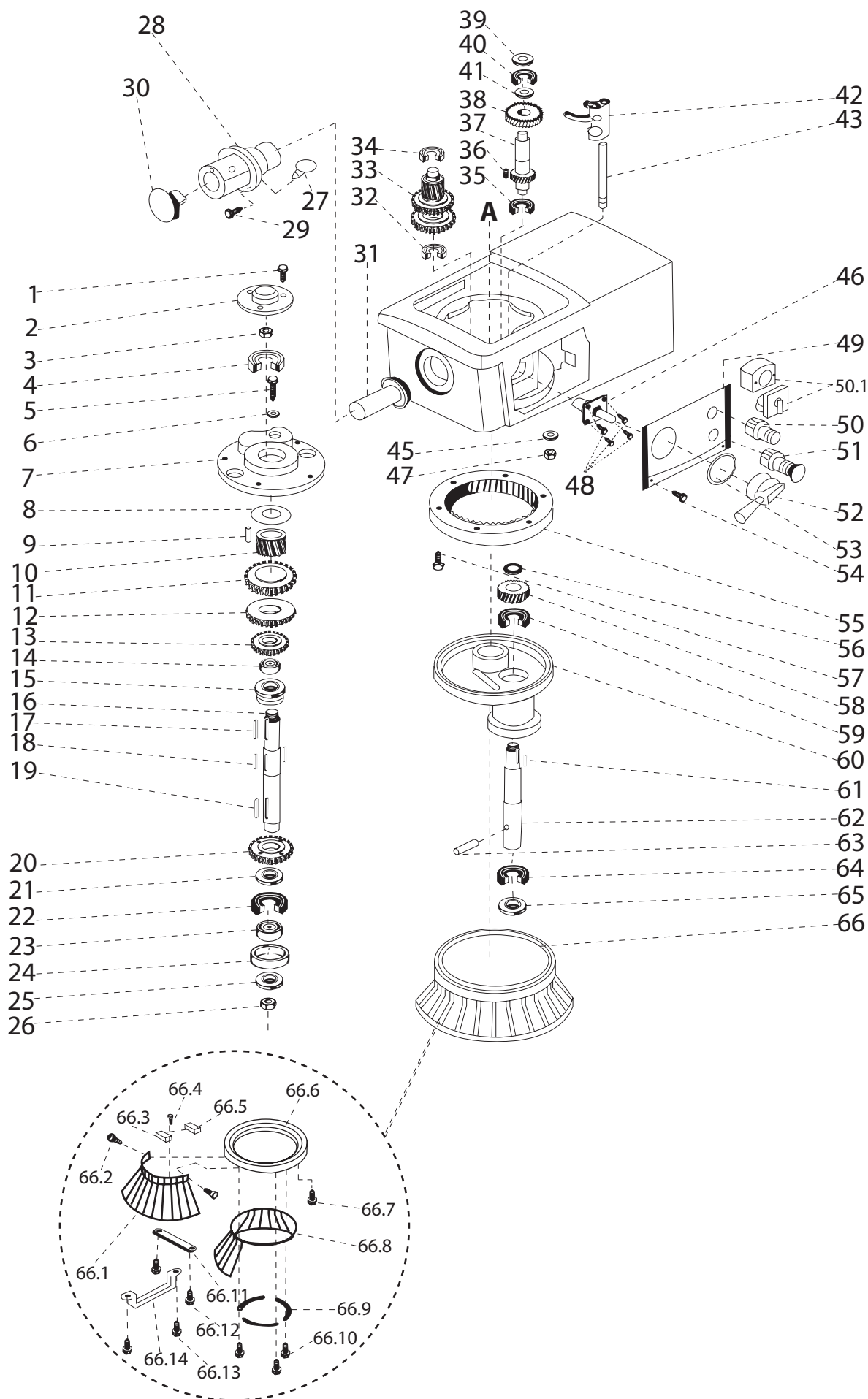
BUILT TO LAST BUILT TO LAST BUILT TO LAST BUILT TO LAST BUILT TO LAST BUILT TO LAST

**Precision
Mixers**

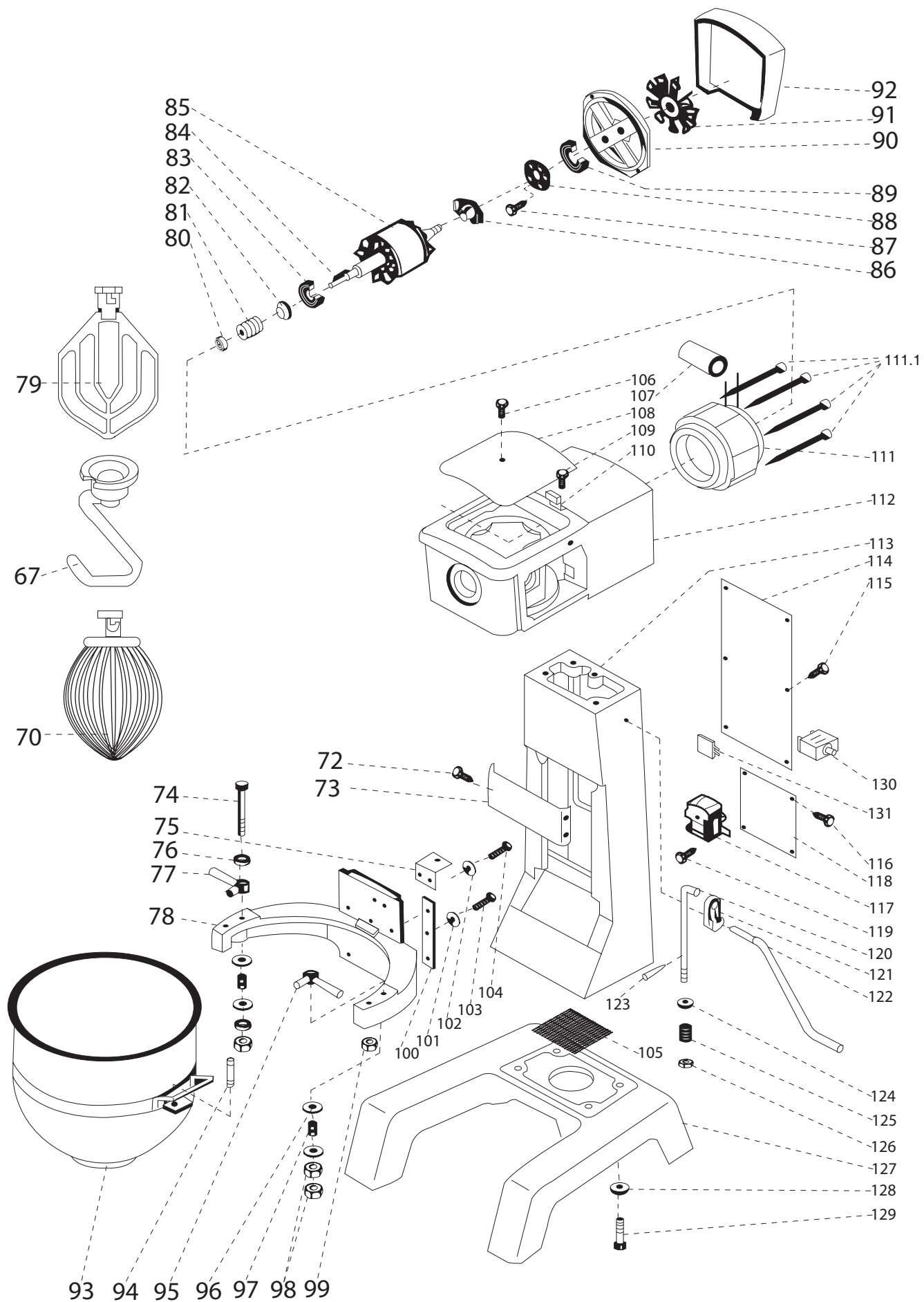
BUILT TO LAST BUILT TO LAST BUILT TO LAST BUILT TO LAST BUILT TO LAST BUILT TO LAST

Parts Breakdown Instructions & Warranty HUB-30

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		30-quart, Precision Mixer, Model HUB-30			
<u>Item #</u>	<u>Part #</u>	<u>Description</u>	<u>Item #</u>		
67	30067	Hook		<u>Part #</u>	<u>Description</u>
70	30070	Whisp	106	30106	Bolt
72	30072	Screw	107	30107	Capacitor
73	30073	Dust Cover	108	30108	Top Cover
74	30074	Bolt	109	30109	Bolt
75	30075	Lift Bracket	110	30110	Bracket
76	30076	Washer	111	30111	Stator
77	30077	Bowl Lock	111.1	30111.1	Stator Bolts
78	30078	Bowl Lift, Cast	112	30112	Head, Cast
79	30079	Paddle	113	30113	Column, Cast
80	30080	Nut	114	30114	Column Cover
81	30081	Worm Gear	115	30115	Screw
82	30082	Spacer	116	30116	Screw
83	30083	Bearing	117	30117	Contacto
84	30084	Key	118	30118	Control Cover
85	30085	Rotor	119	30119	Screw
86	30086	Start Switch Rotor	120	30120	Lift Link Arm
87	30087	Screw	121	30121	Lift Yolk
88	30088	Centripetal Switch	122	30122	Lift Arm
89	30089	Bearing	123	30123	Pin
90	30090	Motor Bracket	124	30124	Washer
91	30091	Fan	125	30125	Spring
92	30092	Motor Cover	126	30126	Nut
93	30093	Stainless Steel Bowl	127	30127	Base, Cast
94	30094	Bowl Pin	128	30128	Washer
95	30095	Bowl Lock	129	30129	Bolt
96	30096	Washer	130	30130	Overload
97	30097	Spring	131	30131	Lift Switch
98	30098	Nut	132	30132	Front, Foot Boot
99	30099	Nut	133	30133	Rear, Foot Boot
100	30100	Slide	134	30134	Rear, Foot Boot
101	30101	Washer	135	30135	Strain Relief

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:

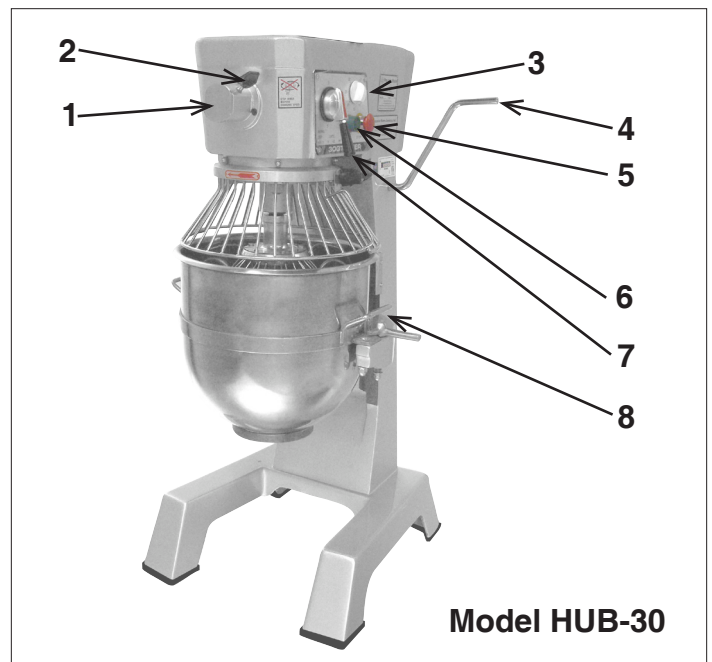
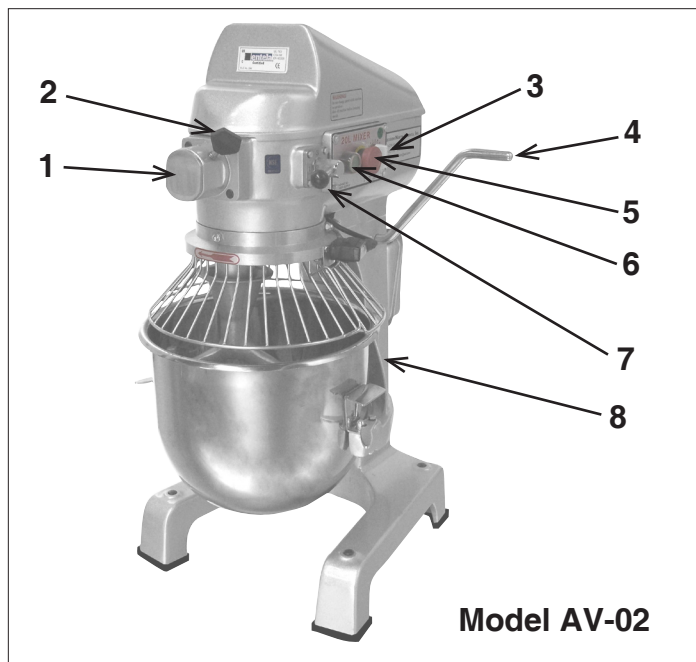
Pull the lift handle (4) forward to lower the bowl. It is necessary to lower the bowl to change agitators, this also makes the bowl more accessible for filling. When raising the bowl, move the lift handle a little beyond the vertical center until you feel it touch the stop.

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.**





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 CONSEQUENT 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