

Instruction Manual

20 Litre Planetary Mixer



LLKPM20E



Introduction

Thank you for purchasing a Linda Lewis Kitchens Ltd product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference. The planetary mixers have a stirring hook that rotates. They have three speed settings and use a combination transmission composed of a locking band, triangle belt and chains.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Never immerse the mixer in water. If the mixer does become completely wet, it must be dried and checked by a qualified specialist before it is used again.
- The mixer cannot be used if the protective cover switch is not functioning.
- Prior to installation, please read the instructions fully.
- Do not put your hand or other items into the bowl when the machine is in operation.
- Whenever a speed change is made, the main switch must be turned off beforehand and then the slow or fast button must be pressed. This ensures a long service life of the mixer.
- Do not leave the mixer unattended when it is in operation.
- Please unplug the electrical cord when the mixer is not in use.

Disclaimer: The manufacturer will accept no liability for any injury or damage caused by incorrect usage of the mixer.

Technical Data

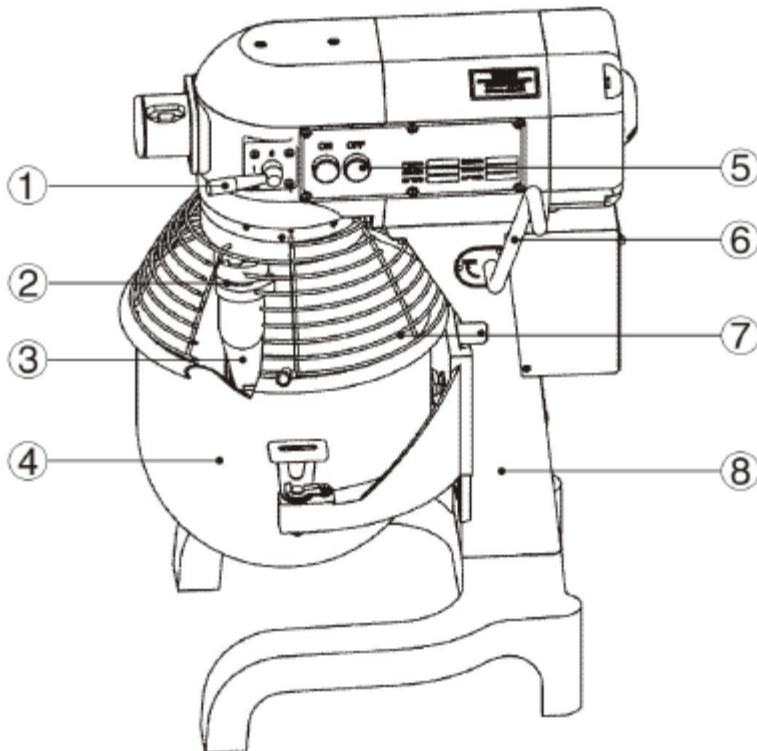
Specifications:

	LLKPM20
Motor Power	1.1kW
Width	500mm
Depth	600mm
Height	780mm
Weight	107kg

Specifications are subject to change. Please check the rating label on the back of the machine.

Parts Identification

Please familiarise yourself with the various parts of the mixer before use.



1. Gear Change Hand Lever
2. Stirring Shaft
3. Mixer
4. Stainless Bowl
5. Power Switch
6. Bowl Lift Lever
7. Safety Guard (with micro-switch)
8. Support

Operating Instructions

1. The machine must be placed on a dry, level surface to ensure the mixer is stable.
2. Check the power voltage of the socket matches the mixer's required voltage and ensure it is properly earthed before plugging in the mixer.
3. Slide the guard across and pour the ingredients into the bowl.
4. Close the guard and set the stirring speed.
5. Switch on the mixer using slow speed at first, then switch to fast speed to ensure uniform dough is produced.
6. If the machine is stopped during the mixing process, be sure to return to the lowest speed when starting the machine up again.

Maintenance

Cleaning

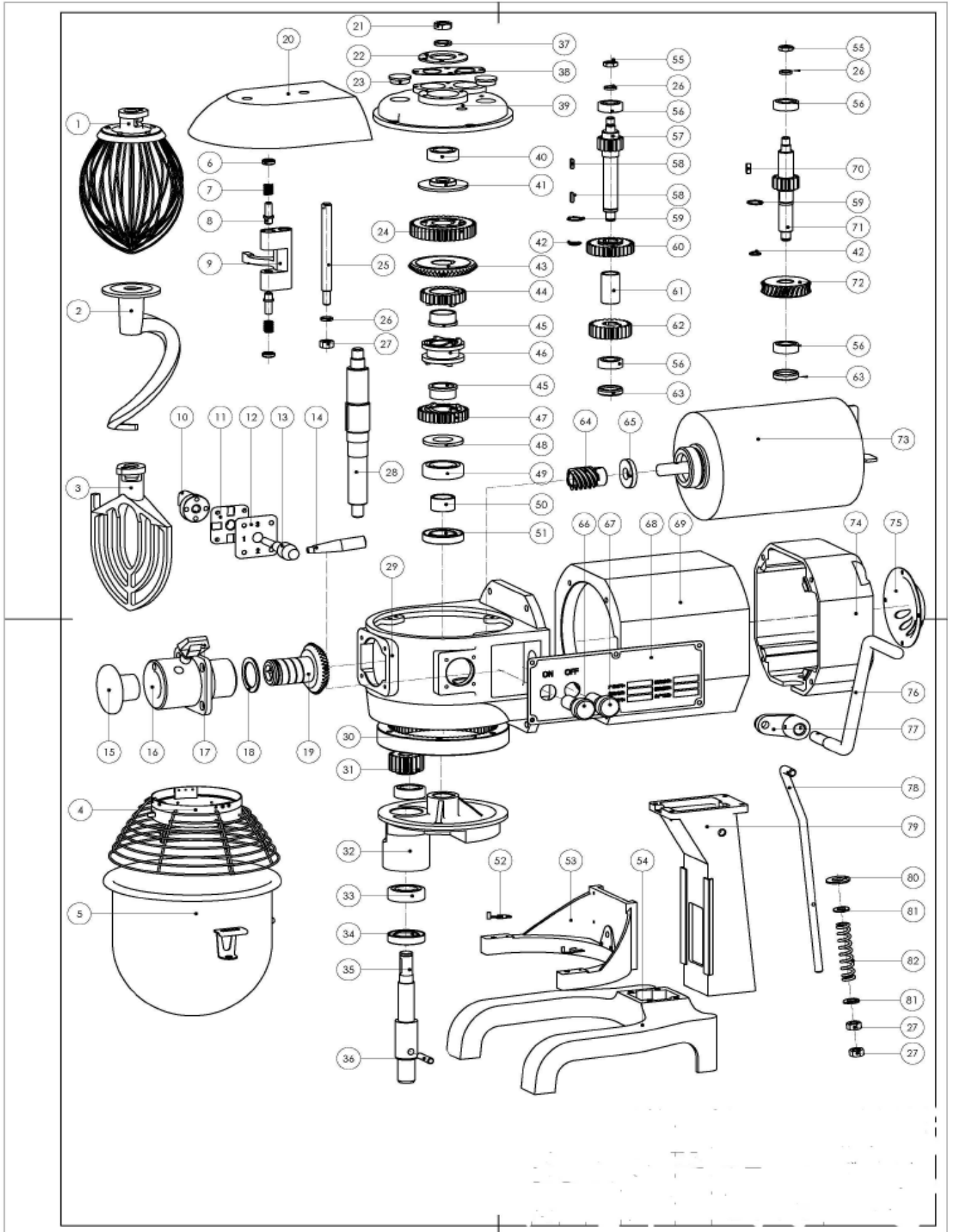
Spilled food should be removed immediately from all exterior surfaces. Also, it is important to clean the mixer after use. To remove dirt or marks from the mixer, it is best to wipe with a soft damp cloth. The stainless steel is washable. The mixer must not be cleaned using a high-pressure jet.

Please note that attachments and machine are not suitable for cleaning in the dishwasher due to caustic soda contained within the chemicals. They should be cleaned with soapy water.

Problems and Solutions

1. The mixer will not start – the power is not properly connected or the guard is not fitted correctly
2. The guard switch is not operating correctly – open the guard and check to see if the micro-switch is connected properly. Check the power supply.
3. The mixer has overheated – this can occur if the mixer is operated for too long, with excessive load. Overheating can also come from electric leakage.
4. The mixer is operating with low efficiency – check to see if the drive system is worn, whether the motor is in good condition, whether the belt is loose or damaged. Remove the top cover and the rear ventilating plate, adjust the belt, tighten the wheel or the chains, thus the belt and the chains can be re-tightened.

PM20E Parts Diagram



Ser. No.	Part No.	Part Name	Ser. No.	Part No.	Part Name
1	P01.053	Wire Whip	42	P01.166	Circlips for shaft 12
2	PM20.HOOK	Spiral Dough Hook	43	P01.198	Taper Gear Wheel
3	PM20.BEATER	Flat Beater	44	P01.200	Gear
4	P01.052	Safety Guard	45	P01.197	Bushing
5	P01.291	Bowl Assembly	46	P01.205	Sleeve
6	P01.201	Plunger-Shifter Yoke	47	P01.204	Claw Type Gear Wheel
7	P01.202	Spring	48	P01.203	Ring
8	P01.266	Pin Shaft	49	P01.183	Bearing 6205
9	P01.181	Shifting Yoke	50	P01.196	Bushing
10	P01.100	Cam-Gear Shifter	51	P01.179	Oil Seal 30x52x10
11	P01.101	Plate-Shifter Index	52	P01.145	Press board
12	P01.049	Handle-Shifter Cover	53	P01.194	Support
13	P01.050	Handle-Shifter	54	P01.195	Case
14	P01.089	Speed Handle	55	P01.131	Nut
15	P01.096	Plug	56	P01.187	Bearing
16	P01.261	Attachment Hub	57	P01.058	Mid-gear wheel
17	P01.226	Tighten Handle	58	P01.057	Key 4*14
18	P01.173	Ring	59	P01.167	Circlips for shaft 18
19	P01.199	Taper Gear Wheel	60	P01.189	Gear
20	P01.069	Top Cover	61	P01.191	Bushing
21	P01.157	Nut	62	P01.193	Gear
22	P01.168	Pressing Plate	63	P01.192	Plug Cover
23	P01.102	Plug Cover	64	P01.177	Worm Pole
24	P01.178	Super Machine Parts	65	P01.180	Oil Seal
25	P01260	Declutch Shift Shaft	66	P01.044	Green Button
26	P01.132	Spring Washer 10	67	P01.045	Red Button
27	P01.262	Nut M10	68	P01.209	Brand
28	P01.188	Main Shaft	69	P01.210	Motor Box
29	P01.206	Gear Box	70	P01.190	Key 5*14
30	P01.214	Internal Gear	71	P01.176	Shaft Worm Gear
31	P01.263	Gear	72	P01.174	Worm Wheel
32	P01.213	Operating Shalf	73	P01.080	Motor
33	P01.265	Bearing	74	P01.068	Back Housing
34	P01.067	Oil Seal 28x47x10	75	P01.025	Back Cover
35	P01.059	Working shaft	76	P01.184	Handle-Shifter
36	PM20.PIN	Retainer-pin 8x35	77	P01.185	Crank Lever
37	P01.207	Spring washer 14	78	P01.186	Connecting Rod
38	P01.264	Pressing plate	79	P01.208	Stud
39	P01.216	Transmission shaft support	80	P01.212	Clamp Plate
40	P01.094	Bearing 6203	81	P01.161	Clamp Plate
41	P01.217	Spacer-lower	82	P01.211	Spring

	P01.009	Microswitch
	P01.047	T-Piece
	P01.065	Reset Switch
	P01.288	White On Button
	P01.289	Black Off Button



PIZZA AND CATERING EQUIPMENT PROFESSIONALS

Instruction Manual

10 Litre Planetary Mixer



LLKPM10



Introduction

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Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Never immerse the mixer in water. If the mixer does become completely wet, it must be dried and checked by a qualified specialist before it is used again.
- The mixer cannot be used if the protective cover switch is not functioning.
- Prior to installation, please read the instructions fully.
- Do not put your hand or other items into the bowl when the machine is in operation.
- Whenever a speed change is made, the main switch must be turned off beforehand and then the slow or fast button must be pressed. This ensures a long service life of the mixer.
- Do not leave the mixer unattended when it is in operation.
- Please unplug the electrical cord when the mixer is not in use.

Disclaimer: The manufacturer will accept no liability for any injury or damage caused by incorrect usage of the mixer.

Technical Data

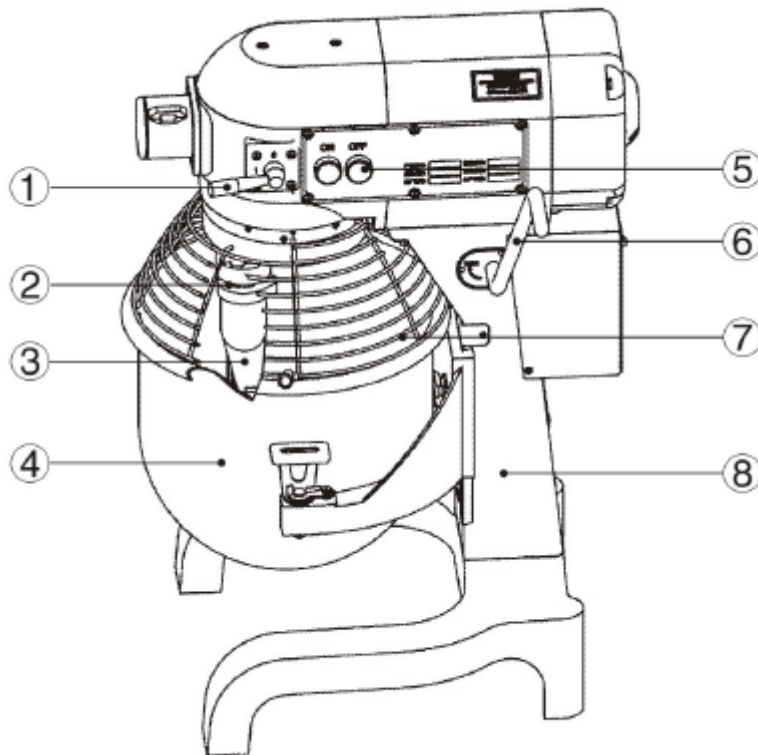
Specifications:

	LLKPM10
Motor Power	0.5 kW
Width	485mm
Depth	410mm
Height	635mm
Weight	75kg

Specifications are subject to change. Please check the rating label on the back of the machine.

Parts Identification

Please familiarise yourself with the various parts of the mixer before use.



1. Gear Change Hand Lever
2. Stirring Shaft
3. Mixer
4. Stainless Bowl
5. Power Switch
6. Bowl Lift Lever
7. Safety Guard (with micro-switch)
8. Support

Operating Instructions

1. The machine must be placed on a dry, level surface to ensure the mixer is stable.
2. Check the power voltage of the socket matches the mixer's required voltage and ensure it is properly earthed before plugging in the mixer.
3. Slide the guard across and pour the ingredients into the bowl.
4. Close the guard and set the stirring speed.
5. Switch on the mixer using slow speed at first, then switch to fast speed to ensure uniform dough is produced.
6. If the machine is stopped during the mixing process, be sure to return to the lowest speed when starting the machine up again.

Maintenance

Cleaning

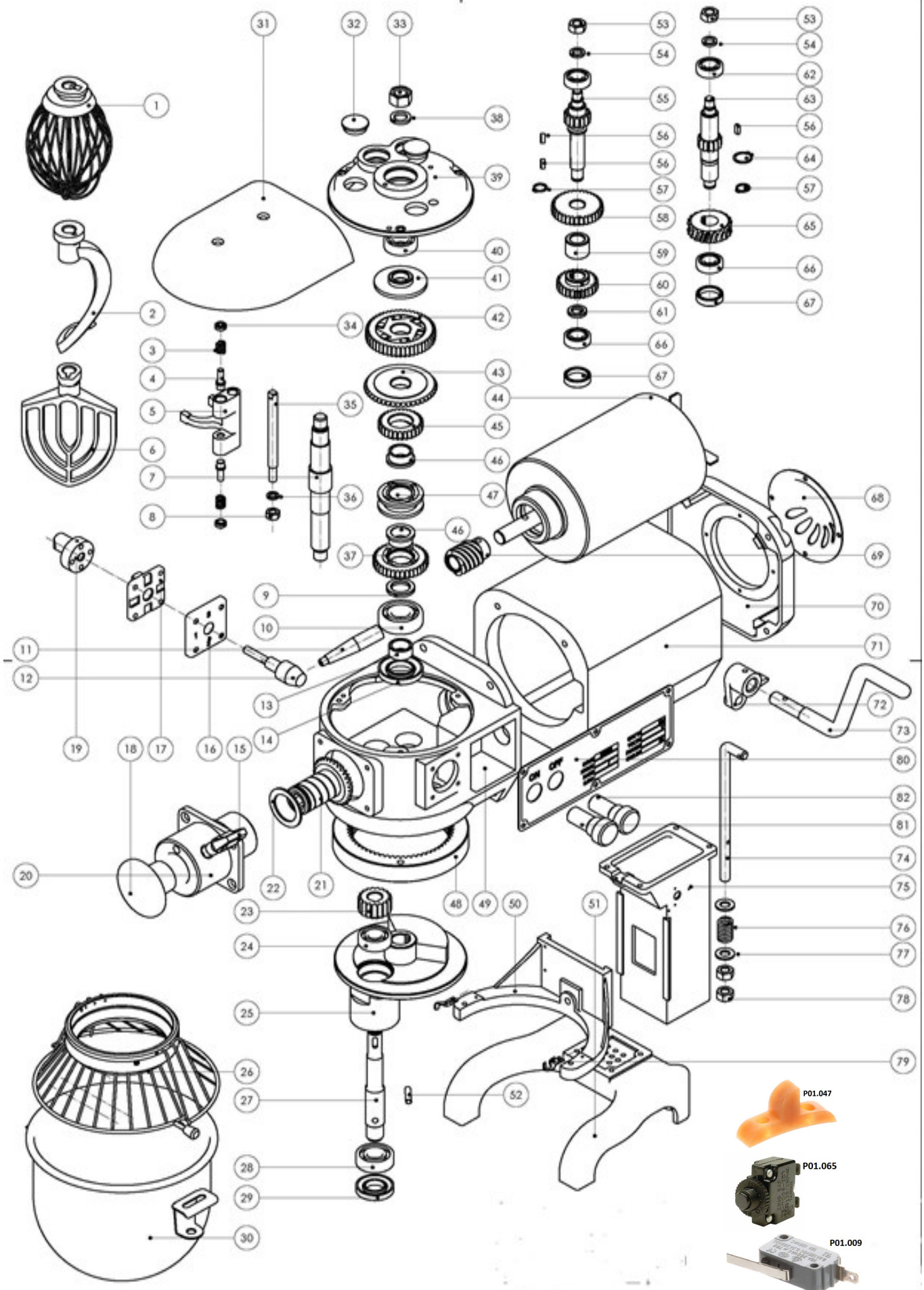
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Please note that attachments and machine are not suitable for cleaning in the dishwasher due to caustic soda contained within the chemicals. They should be cleaned with soapy water.

Problems and Solutions

1. The mixer will not start – the power is not properly connected, or the guard is not fitted correctly
2. The guard switch is not operating correctly – open the guard and check to see if the micro-switch is connected properly. Check the power supply.
3. The mixer has overheated – this can occur if the mixer is operated for too long, with excessive load. Overheating can also come from electric leakage.
4. The mixer is operating with low efficiency – check to see if the drive system is worn, whether the motor is in good condition, whether the belt is loose or damaged. Remove the top cover and the rear ventilating plate, adjust the belt, tighten the wheel or the chains, thus the belt and the chains can be re-tightened.

PM10 Parts Diagram



PM10 PARTS

Ser. No.	Part No.	Part Name	Ser. No.	Part No.	Part Name
1	PM10.WHISK	Wire-Whip	42	P01.119	Super Machine Parts
2	PM10.HOOK	Spiral Dough Hook	43	P01.123	Taper Gear
3	P01.115	Spring	44	P01.090	Motor
4	P01.149	Pin Shaft	45	P01.125	Combination of Gear
5	P01.153	Shifter Yoke	46	P01.028	Bushing
6	PM10.BEATER	Flat Beater	47	P01.165	Claw-Type Clutch
7	P01.126	Main Shaft	48	P01.154	Inner Gear
8	P01.127	Nut	49	P01.147	Gear Box
9	P01.151	Lining Ring	50	P01.164	Support
10	P01.247	Bearing 6204	51	P01.182	Base
11	P01.089	Speed Handle	52	P01.155	Retainer-Spring
12	P01.117	Handle Shaft	53	P01.131	Nut
13	P01.152	Lining Ring	54	P01.132	Spring Washer 10
14	P01.150	Oil Seal	55	P01.136	Gear Shaft
15	P01281	Locking Bolt	56	P01.137	Key 4x12
16	P01.118	Block Handle	57	P01.166	Circlips for Shaft 12
17	P01.049	Block Handle Cover	58	P01.138	Gear
18	P01.096	Plug	59	P01.093	Lining Ring
19	P01.121	Cam-Gear Wheel	60	P01.139	Gear
20	P01.120	Attachment Hub	61	P01.140	Ring
21	P01.124	Taper Gear Wheel	62	P01.141	Bearing 6001
22	P01.159	Circlips for Shaft	63	P01.142	Shaft Worn Gear
23	P01.144	Planet Gear	64	P01.167	Circlips for Shaft
24	P01.236	Bearing 6202	65	P01.143	Worm Gear
25	P01.128	Operating Shelf	66	P01.141	Bearing 6001
26	PM10.001	Safety Guard	67	P01.170	Nausea Cover
27	P01.134	Working Shaft	68	P01.141	Back Guard
28	P01.094	Bearing 6203	69	P01.162	Worm Pole
29	P01.113	Oil Seal 20x40x7	70	P01.011	Back Cover
30	P01.293	Bowl	71	P01.133	Motor Box
31	P01.099	Cover	72	P01.122	Crank Lever
32	P01.282	Plug	73	PM10.HANDLE	Handle
33	P01.157	Nut	74	P01.148	Connecting Rod
34	P01.158	Control Nut	75	P01.171	Stud
35	P01.129	Declutch Shift Shaft	76	P01.116	Spring
36	P01.130	Spring Washer 8	77	P01.161	Clamp Plate
37	P01.169	Gear	78	P01.156	Nut M10
38	P01.163	Spring Washer 14	79	P01.145	Press Board
39	P01.164	Support	80	P01.146	Brand
40	P01.160	Bearing 6003	82	P01.045	Stop Switch
41	P01.125	Spindle Boring Cover			

	P01.009	Microswitch
	P01.047	T-Piece
	P01.065	Reset Switch
	P01.288	White On Button
	P01.289	Black Off Button



PIZZA AND CATERING EQUIPMENT PROFESSIONALS

Instruction Manual

20 Litre Planetary Mixer



LLKPM20E



Introduction

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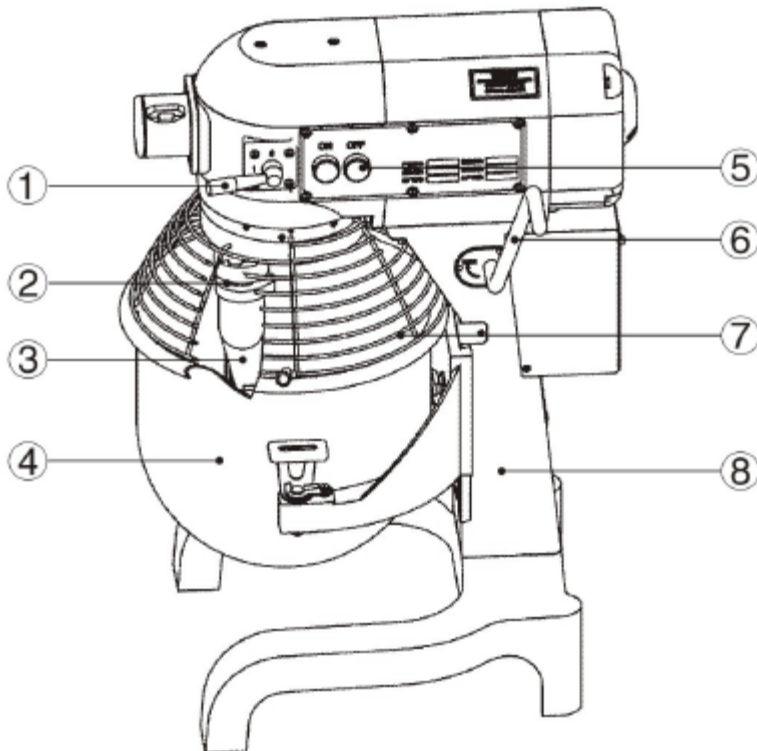
Specifications:

	LLKPM20
Motor Power	1.1kW
Width	500mm
Depth	600mm
Height	780mm
Weight	107kg

Specifications are subject to change. Please check the rating label on the back of the machine.

Parts Identification

Please familiarise yourself with the various parts of the mixer before use.



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4. Close the guard and set the stirring speed.
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6. If the machine is stopped during the mixing process, be sure to return to the lowest speed when starting the machine up again.

Maintenance

Cleaning

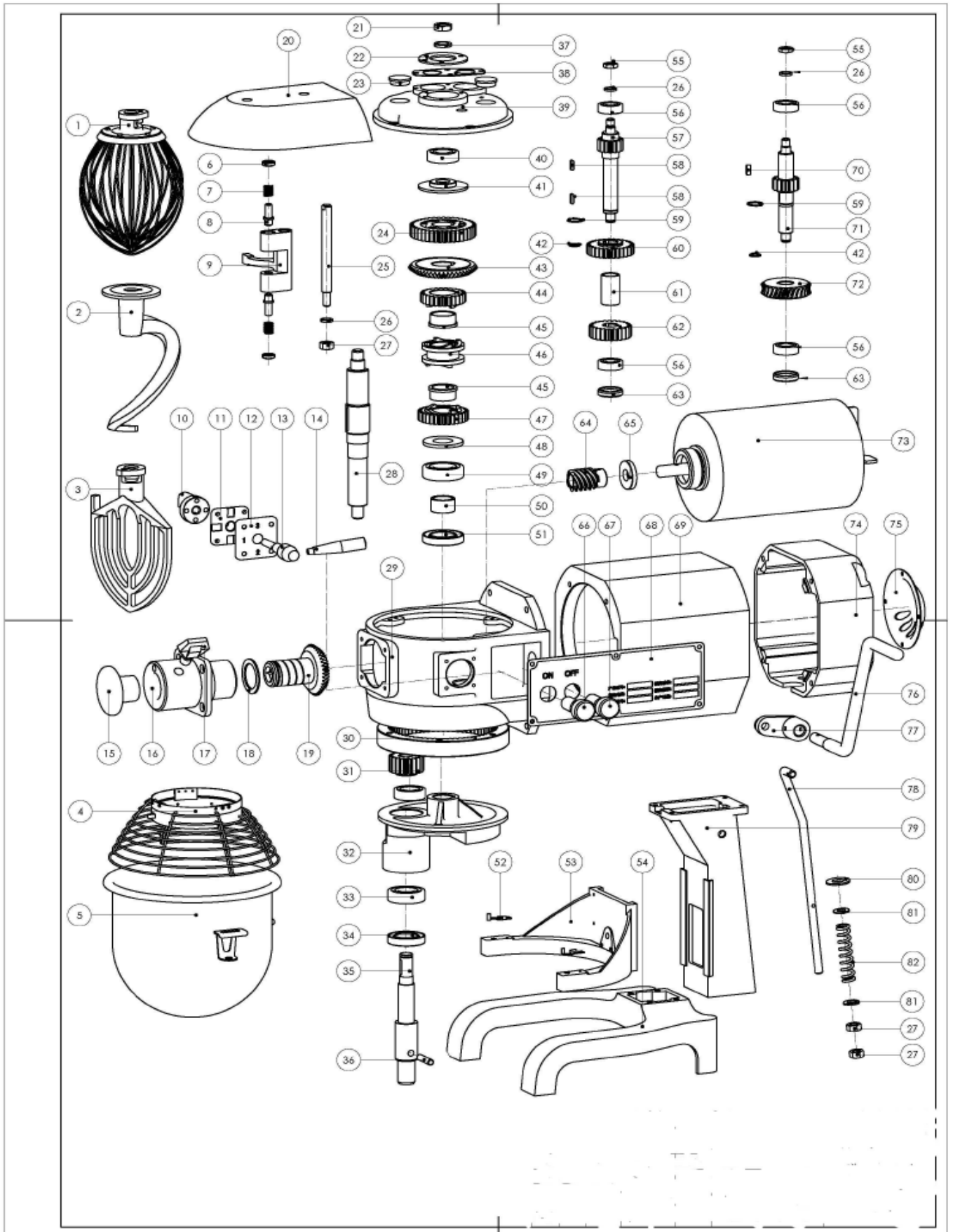
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Problems and Solutions

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PM20E Parts Diagram



Ser. No.	Part No.	Part Name	Ser. No.	Part No.	Part Name
1	P01.053	Wire Whip	42	P01.166	Circlips for shaft 12
2	PM20.HOOK	Spiral Dough Hook	43	P01.198	Taper Gear Wheel
3	PM20.BEATER	Flat Beater	44	P01.200	Gear
4	P01.052	Safety Guard	45	P01.197	Bushing
5	P01.291	Bowl Assembly	46	P01.205	Sleeve
6	P01.201	Plunger-Shifter Yoke	47	P01.204	Claw Type Gear Wheel
7	P01.202	Spring	48	P01.203	Ring
8	P01.266	Pin Shaft	49	P01.183	Bearing 6205
9	P01.181	Shifting Yoke	50	P01.196	Bushing
10	P01.100	Cam-Gear Shifter	51	P01.179	Oil Seal 30x52x10
11	P01.101	Plate-Shifter Index	52	P01.145	Press board
12	P01.049	Handle-Shifter Cover	53	P01.194	Support
13	P01.050	Handle-Shifter	54	P01.195	Case
14	P01.089	Speed Handle	55	P01.131	Nut
15	P01.096	Plug	56	P01.187	Bearing
16	P01.261	Attachment Hub	57	P01.058	Mid-gear wheel
17	P01.226	Tighten Handle	58	P01.057	Key 4*14
18	P01.173	Ring	59	P01.167	Circlips for shaft 18
19	P01.199	Taper Gear Wheel	60	P01.189	Gear
20	P01.069	Top Cover	61	P01.191	Bushing
21	P01.157	Nut	62	P01.193	Gear
22	P01.168	Pressing Plate	63	P01.192	Plug Cover
23	P01.102	Plug Cover	64	P01.177	Worm Pole
24	P01.178	Super Machine Parts	65	P01.180	Oil Seal
25	P01260	Declutch Shift Shaft	66	P01.044	Green Button
26	P01.132	Spring Washer 10	67	P01.045	Red Button
27	P01.262	Nut M10	68	P01.209	Brand
28	P01.188	Main Shaft	69	P01.210	Motor Box
29	P01.206	Gear Box	70	P01.190	Key 5*14
30	P01.214	Internal Gear	71	P01.176	Shaft Worm Gear
31	P01.263	Gear	72	P01.174	Worm Wheel
32	P01.213	Operating Shalf	73	P01.080	Motor
33	P01.265	Bearing	74	P01.068	Back Housing
34	P01.067	Oil Seal 28x47x10	75	P01.025	Back Cover
35	P01.059	Working shaft	76	P01.184	Handle-Shifter
36	PM20.PIN	Retainer-pin 8x35	77	P01.185	Crank Lever
37	P01.207	Spring washer 14	78	P01.186	Connecting Rod
38	P01.264	Pressing plate	79	P01.208	Stud
39	P01.216	Transmission shaft support	80	P01.212	Clamp Plate
40	P01.094	Bearing 6203	81	P01.161	Clamp Plate
41	P01.217	Spacer-lower	82	P01.211	Spring

	P01.009	Microswitch
	P01.047	T-Piece
	P01.065	Reset Switch
	P01.288	White On Button
	P01.289	Black Off Button



PIZZA AND CATERING EQUIPMENT PROFESSIONALS

Instruction Manual

30 Litre Planetary Mixer



LLKPM30



Introduction

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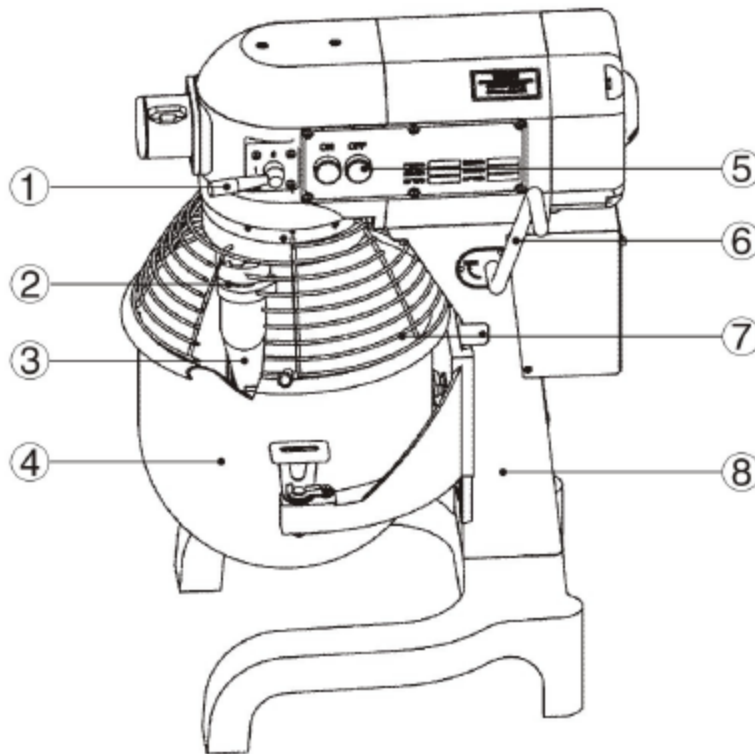
Specifications:

	LLKPM30
Motor Power	1.1kW
Width	550mm
Depth	600mm
Height	1115mm
Weight	107kg

Specifications are subject to change. Please check the rating label on the back of the machine.

Parts Identification

Please familiarise yourself with the various parts of the mixer before use.



1. Gear Change Hand Lever
2. Stirring Shaft
3. Mixer
4. Stainless Bowl
5. Power Switch
6. Bowl Lift Lever
7. Safety Guard (with micro-switch)
8. Support

Operating Instructions

1. The machine must be placed on a dry, level surface to ensure the mixer is stable.
2. Check the power voltage of the socket matches the mixer's required voltage and ensure it is properly earthed before plugging in the mixer.
3. Slide the guard across and pour the ingredients into the bowl.
4. Close the guard and set the stirring speed.
5. Switch on the mixer using slow speed at first, then switch to fast speed to ensure uniform dough is produced.
6. If the machine is stopped during the mixing process, be sure to return to the lowest speed when starting the machine up again.

Maintenance

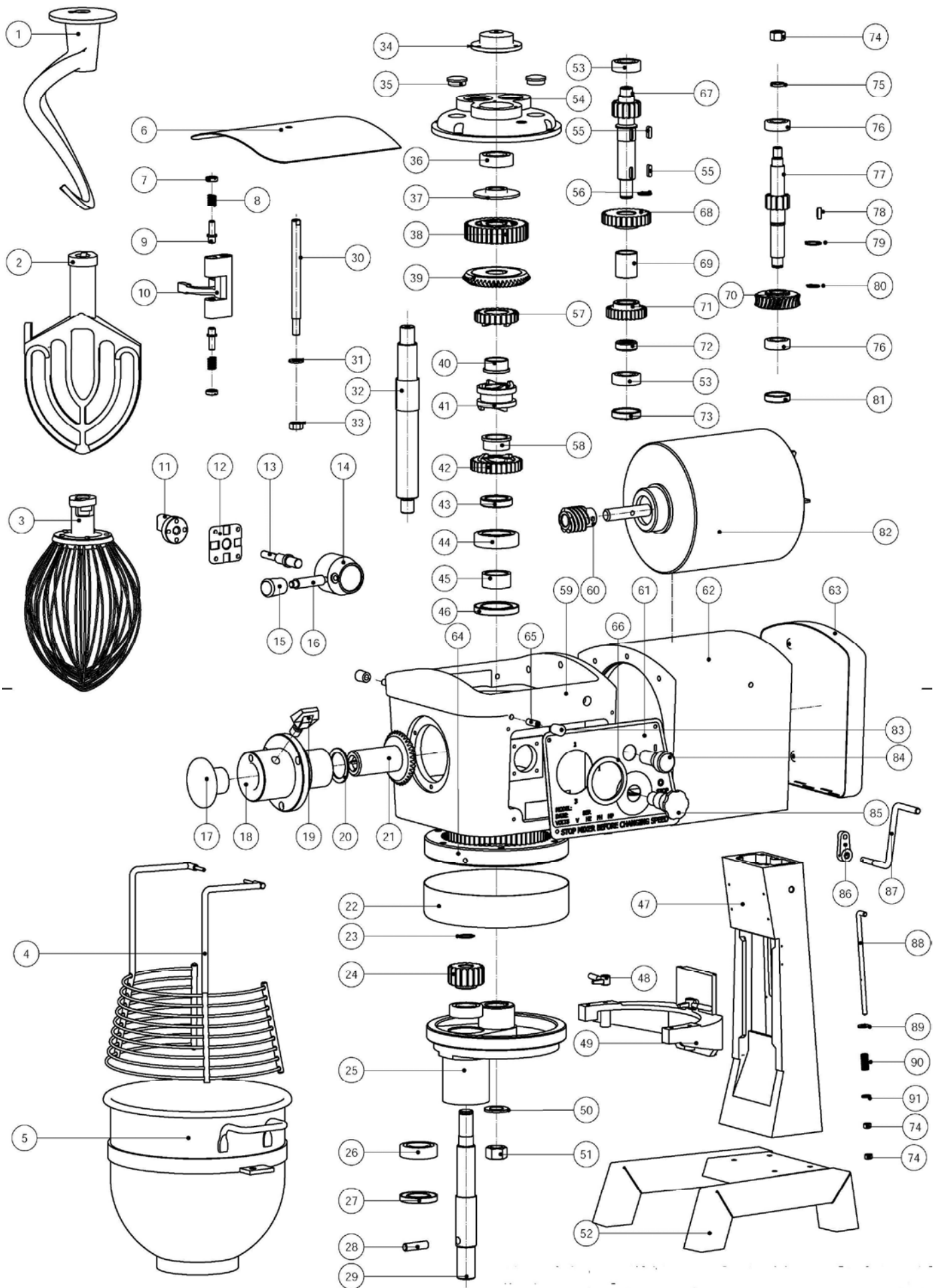
Cleaning

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Ser. No.	Part No.	Part Name	Ser. No.	Part No.	Part Name
1	PM30.HOOK	Hook	42	P01.255	Gear
2	PM30.BEATER	Beater	43	P01.248	Clamp Plate
3	PM30.WHISK	Wire Whip	44	P01.246	Bearing 6206
4	P01.267	Safety Guard	45	P01.253	Bushing
5	P01.292	Bowl	46	P01.231	Oil Seal 40x62x8
6	P01.268	Top Cover	47	P01.269	Body Housing
7	P01.250	Screw	48	P01.218	Bowl Hold Kits
8	P01.202	Spring	49	P01.270	Support
9	P01.266	Pin Shaft	50	P01.249	Clamp Plate 18
10	P01.232	Shifting Yoke	51	P01.271	Nut M8*1.5
11	P01.100	Cam-Gear Shifter	52	P01.272	Base
12	P01.101	Plate-Shifter Index	53	P01.694	Bearing 6203
13	P01.223	Handle-Shifter	54	P01.273	Transmission Shaft Support
14	P01.222	Handle Set	55	P01.104	Key 5*16
15	P01.081	Turn Set M6	56	P01.105	Circlips for Shaft 17
16	P01.224	Speed Handle	57	P01.238	Gear
17	P01.096	Plug Attachment Hub	58	P01.256	Bushing
18	P01.221	Attachment Hub	59	P01.210	Gear Box
19	P01.226	Spring	60	P01.177	Worm Pole
20	P01.251	Circlips	61	P01.274	Brand
21	P01.259	Gear	62	P01.112	Motor
22	P01.276	Hood Ring	63	P01.002	Back Housing
23	P01.236	Circlips for Shaft 19	64	P01.275	Internal Gear
24	P01.258	Planet Gear	65	P01.257	Tighten Yoke M8x25
25	P01.277	Operating Shelf	66	P01.079	Crank Lever
26	P01.183	Bearing 6205	67	P01.106	Handle-Shifter
27	P01.244	Oil Seal	68	P01.107	Gear
28	P01.225	Pin10x38	69	P01.108	Bushing
29	P01.245	Working Shaft	70	P01.237	Worm Wheel
30	P01.227	Declutch Shaft	71	P01.109	Mid-Gear Wheel Gear
31	P01.161	Plate 10	72	P01.110	Washer
32	P01.234	Main Shaft	73	P01.239	Plug Cover 1
33	P01.156	Nut M10	74	P01.241	Nut M12
34	P01.278	Top Batter Valve Cap	75	P01.111	Spring Washer 12
35	P01.168	Flat Valve Cap	76	P01.236	Bearing 6202
36	P01.247	Bearing 6204	77	P01.280	Gear Wheel
37	P01.240	Main Shaft Plug Cover	78	P01.104	Key 5x15
38	P01.252	Super Machine Parts	79	P01.228	Circlips for Shaft 20
39	P01.254	Gear	80	P01.229	Circlips for Shaft 15
40	P01.197	Bushing	81	P01.240	Plug Cover 2
41	P01.279	Sleeve	82	P01.112	Motor

Pos. No.	Part No.	Part Name
83	P01.070	Rubber Set
84	P01.288	White Button
85	P01.045	Black Button
86	P01.079	Crank Lever
87	P01.088	Handle-Shifter
88	P01.235	Connecting Rod
89	P01.212	Clamp Plate 14
90	P01.243	Spring
91	P01.242	Clamp Plate 12

	P01.009	Microswitch
	P01.047	T-Piece
	P01.065	Reset Switch
	P01.288	White On Button
	P01.289	Black Off Button



PIZZA AND CATERING EQUIPMENT PROFESSIONALS

Instruction Manual

10 Litre Planetary Mixer



LLKPM10E



Introduction

Thank you for purchasing a Linda Lewis Kitchens Ltd product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference. The planetary mixers have a stirring hook that rotates. They have three speed settings and use a combination transmission composed of a locking band, triangle belt and chains.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Never immerse the mixer in water. If the mixer does become completely wet, it must be dried and checked by a qualified specialist before it is used again.
- The mixer cannot be used if the protective cover switch is not functioning.
- Prior to installation, please read the instructions fully.
- Do not put your hand or other items into the bowl when the machine is in operation.
- Whenever a speed change is made, the main switch must be turned off beforehand and then the slow or fast button must be pressed. This ensures a long service life of the mixer.
- Do not leave the mixer unattended when it is in operation.
- Please unplug the electrical cord when the mixer is not in use.

Disclaimer: The manufacturer will accept no liability for any injury or damage caused by incorrect usage of the mixer.

Technical Data

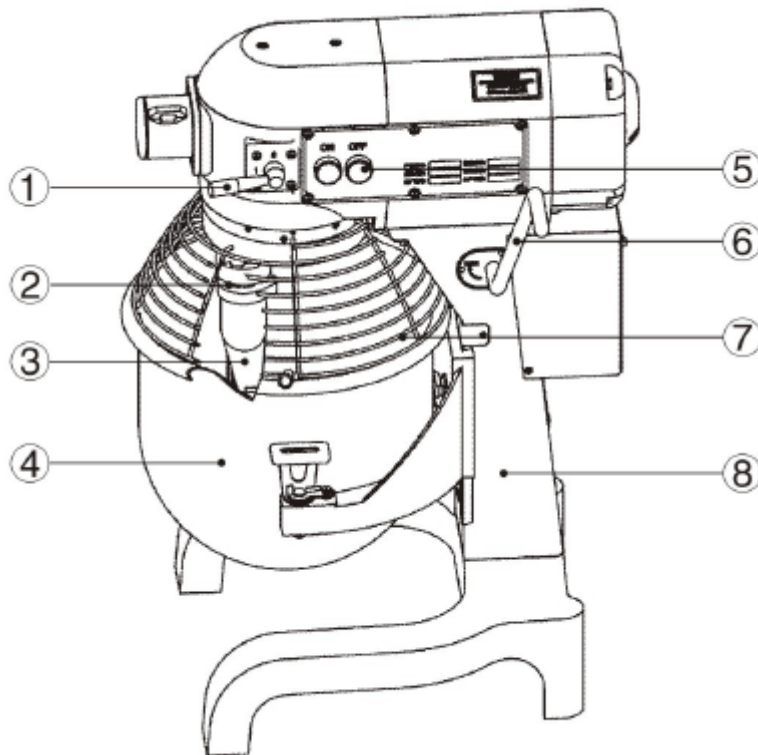
Specifications:

	LLKPM10
Motor Power	0.5 kW
Width	485mm
Depth	410mm
Height	635mm
Weight	75kg

Specifications are subject to change. Please check the rating label on the back of the machine.

Parts Identification

Please familiarise yourself with the various parts of the mixer before use.



1. Gear Change Hand Lever
2. Stirring Shaft
3. Mixer
4. Stainless Bowl
5. Power Switch
6. Bowl Lift Lever
7. Safety Guard (with micro-switch)
8. Support

Operating Instructions

1. The machine must be placed on a dry, level surface to ensure the mixer is stable.
2. Check the power voltage of the socket matches the mixer's required voltage and ensure it is properly earthed before plugging in the mixer.
3. Slide the guard across and pour the ingredients into the bowl.
4. Close the guard and set the stirring speed.
5. Switch on the mixer using slow speed at first, then switch to fast speed to ensure uniform dough is produced.
6. If the machine is stopped during the mixing process, be sure to return to the lowest speed when starting the machine up again.

Maintenance

Cleaning

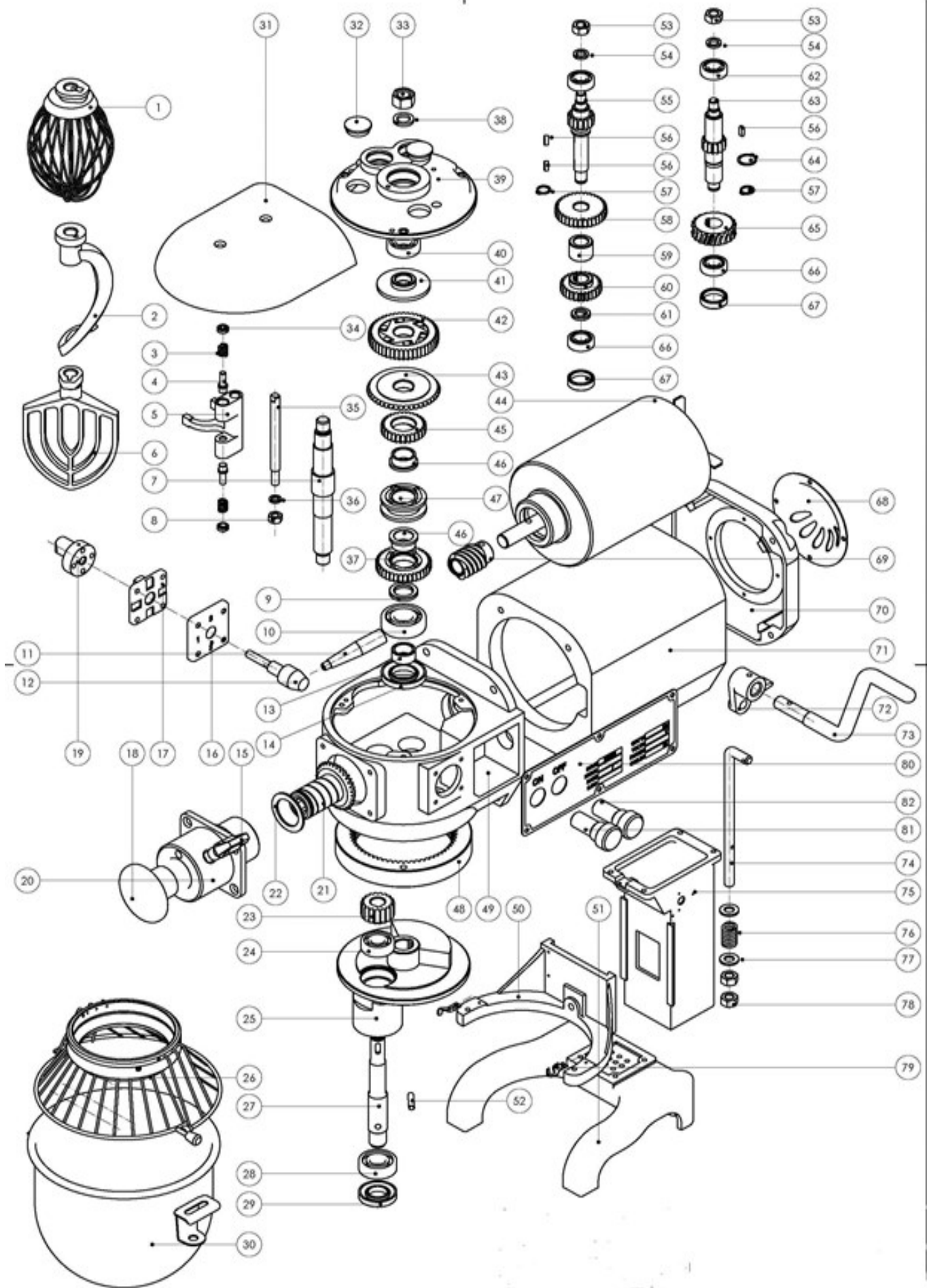
Spilled food should be removed immediately from all exterior surfaces. Also, it is important to clean the mixer after use. To remove dirt or marks from the mixer, it is best to wipe with a soft damp cloth. The stainless steel is washable. The mixer must not be cleaned using a high-pressure jet.

Please note that attachments and machine are not suitable for cleaning in the dishwasher due to caustic soda contained within the chemicals. They should be cleaned with soapy water.

Problems and Solutions

1. The mixer will not start – the power is not properly connected, or the guard is not fitted correctly
2. The guard switch is not operating correctly – open the guard and check to see if the micro-switch is connected properly. Check the power supply.
3. The mixer has overheated – this can occur if the mixer is operated for too long, with excessive load. Overheating can also come from electric leakage.
4. The mixer is operating with low efficiency – check to see if the drive system is worn, whether the motor is in good condition, whether the belt is loose or damaged. Remove the top cover and the rear ventilating plate, adjust the belt, tighten the wheel or the chains, thus the belt and the chains can be re-tightened.

PM10 Parts Diagram



PM10 PARTS

Ser. No.	Part No.	Part Name	Ser. No.	Part No.	Part Name
1	PM10.WHISK	Wire-Whip	42	P01.119	Super Machine Parts
2	PM10.HOOK	Spiral Dough Hook	43	P01.123	Taper Gear
3	P01.115	Spring	44	P01.090	Motor
4	P01.149	Pin Shaft	45	P01.125	Combination of Gear
5	P01.153	Shifter Yoke	46	P01.028	Bushing
6	PM10.BEATER	Flat Beater	47	P01.165	Claw-Type Clutch
7	P01.126	Main Shaft	48	P01.154	Inner Gear
8	P01.127	Nut	49	P01.147	Gear Box
9	P01.151	Lining Ring	50	P01.164	Support
10	P01.247	Bearing 6204	51	P01.182	Base
11	P01.089	Speed Handle	52	P01.155	Retainer-Spring
12	P01.117	Handle Shaft	53	P01.131	Nut
13	P01.152	Lining Ring	54	P01.132	Spring Washer 10
14	P01.150	Oil Seal	55	P01.136	Gear Shaft
15	P01281	Locking Bolt	56	P01.137	Key 4x12
16	P01.118	Block Handle	57	P01.166	Circlips for Shaft 12
17	P01.049	Block Handle Cover	58	P01.138	Gear
18	P01.096	Plug	59	P01.093	Lining Ring
19	P01.121	Cam-Gear Wheel	60	P01.139	Gear
20	P01.120	Attachment Hub	61	P01.140	Ring
21	P01.124	Taper Gear Wheel	62	P01.141	Bearing 6001
22	P01.159	Circlips for Shaft	63	P01.142	Shaft Worn Gear
23	P01.144	Planet Gear	64	P01.167	Circlips for Shaft
24	P01.236	Bearing 6202	65	P01.143	Worm Gear
25	P01.128	Operating Shelf	66	P01.141	Bearing 6001
26	PM10.001	Safety Guard	67	P01.170	Nausea Cover
27	P01.134	Working Shaft	68	P01.141	Back Guard
28	P01.094	Bearing 6203	69	P01.162	Worm Pole
29	P01.113	Oil Seal 20x40x7	70	P01.011	Back Cover
30	PM10.BOWL	Bowl	71	P01.133	Motor Box
31	P01.099	Cover	72	P01.122	Crank Lever
32	P01.282	Plug	73	PM10.HANDLE	Handle
33	P01.157	Nut	74	P01.148	Connecting Rod
34	P01.158	Control Nut	75	P01.171	Stud
35	P01.129	Declutch Shift Shaft	76	P01.116	Spring
36	P01.130	Spring Washer 8	77	P01.161	Clamp Plate
37	P01.169	Gear	78	P01.156	Nut M10
38	P01.163	Spring Washer 14	79	P01.145	Press Board
39	P01.164	Support	80	P01.146	Brand
40	P01.160	Bearing 6003	81	P01.044	Start Switch
41	P01.125	Spindle Boring Cover	82	P01.045	Stop Switch
				P01.009	Microswitch