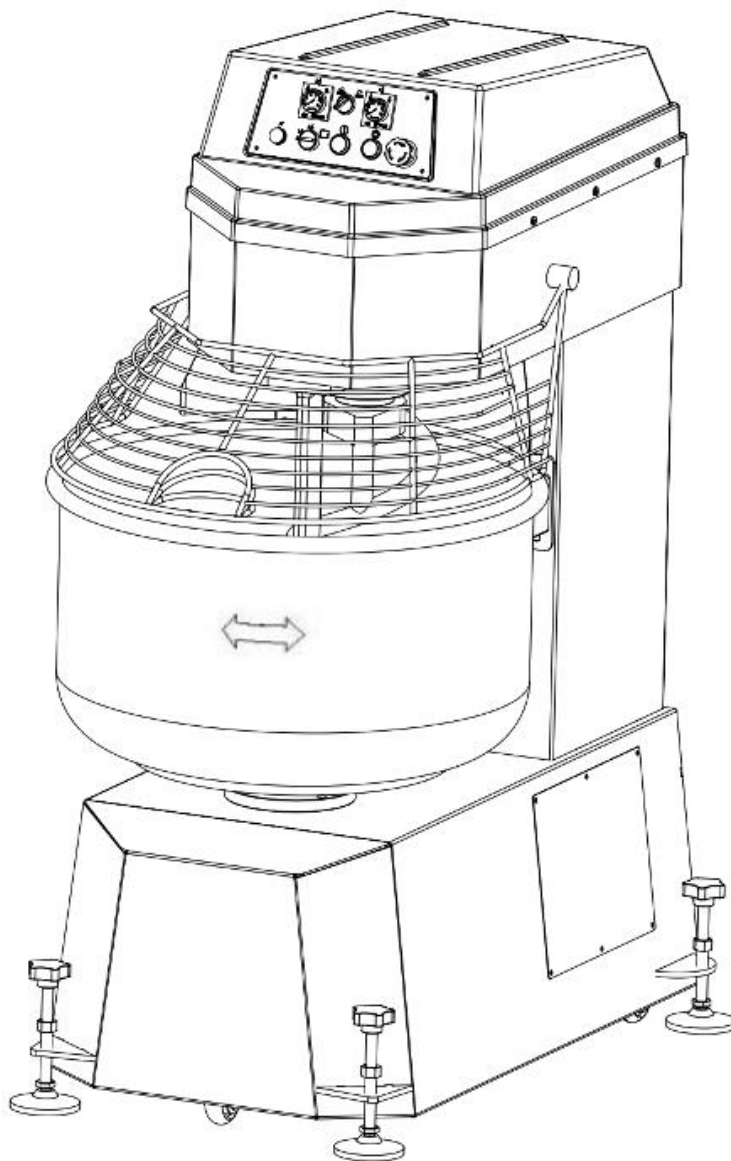


## HM-GM Series Commercial Spiral Mixer

### Instruction Manual

#### Spiral Mixer

Barrel with reversion With Timer



# **Hamoki HM-GM Series Commercial Spiral Mixers**

## **ATTENTION**

- New user or repairing this product must be performed by; qualified persons, those who are licensed to install, or those who are authorised by the manufacturer.
- When installing or maintaining, please obey the following instructions carefully to ensure safe use of appliance.
- Please keep this Instruction Manual for future reference, or handover to next user.
- Remove and checking packaging, to ensure none of the parts are missing or damaged. If there is any doubt about the product, please do not use it, and consult it to the experts.
- Keep the packaging out of reach of children to avoid accidents. (Especially the plastic bag, screw etc.)
- This appliance could only be operated by persons familiar with the unit.
- When not using the appliance or the operator is absent, please turn off the unit to avoid any accidental injury or damage.
- When it needs to be repaired, please ask for qualified technician, and use the original fitted spare part. It will be dangerous if not following the above requirements.
- This appliance must only be used for commercial use, not for any other activity. Otherwise, it may be dangerous.
- Do not rinse the equipment with water directly.
- Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidisation or any other chemical interference.

## **1. DESCRIPTION**

HM-GM spiral mixer is a new type of kneader. With both the dough arm and bowl rotating at the same time, the mixing speed and efficiency is enhanced greatly. This multi-purpose machine comes equipped with a protecting guard cover, and is stylish, easily operable, very efficient. Meaning, it is suitable for food preparation in hotels, restaurants, food processing factories, and even for material preparation in medicine making factories, chemical working facilities etc.

## **2. FORWARD**

We reserves the right to alter the design of the products without prior notice. Whilst every effort is made to ensure this publication reflects the latest design, the company cannot guarantee full compliance.

## **3. GENERAL INFORMATION**

The following information and instructions within this manual may not cover all details or variations in the equipment, nor cover every problem that one may have during installation or use. If additional information is required please contact the manufacturer for guidance and extra support.

## **4. SAFETY INFORMATION**

The following procedures and instructions should always be carried out in order to prevent any injuries. If the machinery is not used as recommended, the operator will be responsible for their own safety, and for the safety of the other persons who may be involved.

The information in this manual aims to assist the operator to understand, maintain, and operate the mixer correctly. In order to prevent accidents, please ensure you read, understand and follow all the precautions and warnings contained in this manual before installation or operating. To gain a clear understanding of your mixer, it is imperative that one must study this manual carefully.

Model	Dimension (WxDxH - mm)	Voltage (V/Hz)	Power (kw)	Dough capacity (kg)	Flour capacity (kg)	Net weight (kg)
HM-GM-25B	990 x 575 x 1300	415/50	2.6/3.5	40	25	230
HM-GM-50B	1100 x 700 x 1500	415/50	4.1/5.6	80	50	400
HM-GM-75B	1332 x 950 x 1510	415/50	6.1/11.1	120	75	650

Rotating machinery and Electricity are dangerous and may cause injury if sufficient precautions are not taken prior to operating or servicing the mixer. Ensure that the power supply is not connected to mixer and is isolated before starting work to clean or service the machine. In certain troubleshooting situations it may be necessary to operate the mixer; in which case extreme caution must be used. Only suitably qualified personnel must service the mixer.

#### **4.1 SAFETY GUIDELINES**

Ensure sufficient precautions are observed during manually handling of the mixer, particularly when moving the mixer into position on installation. Ensure to adhere to the manual handling regulations.

- This appliance is only for commercial and not for domestic use.
- The mixer is not intended for use by children.
- Whilst the machine is in operation, do not remove any cover.
- When mixing products that develop dust, extreme care must be taken.
- Exposure to dust (including flour) may be harmful to health causing rhinitis (running nose), watering eyes and possibly occupational asthma.
- If dust is a hazard, ensure appropriate PPE (personal protective equipment) is used by operators, i.e., a mask.
- All operators must be trained in the safe operation of the mixer and attachments.
- This appliance is not to be used by anyone with a lack of knowledge. Ensure all operators have been appropriately trained.
- This appliance is not intended to be used by those with sensory, physical or mental capabilities that prevent them from being able to operate it safely.
- Ensure the electrical supply has been isolated and the power cord disconnected before attempting to move or service the mixer.
- Be aware of the start capacitor situated behind the rear motor cover. In normal circumstances this should discharge when the mixer is switched off. If in doubt discharge the capacitor following adequate safety precautions.
- When accessing the electrical components inside the mixer, be cautious of exposed conductors that could be 'live'.
- Always have your mixer and attachments regularly serviced; at least twice a year, depending on frequency of use.
- Ensure this manual is kept in an easily accessible place for future reference near the mixer.

#### **4.2 SAFETY INSTRUCTIONS**

A FULLY TRAINED AND COMPETENT PERSON MUST ONLY USE THE ATTACHMENT AND/OR MIXER.

When manoeuvring or lifting a bowl and contents is a total weight in excess of 500kg, a bowl truck must be used. Avoid tasks concerning manual handling that involves a risk to health as far as reasonably possible. This equipment should only be stored in or transported through an environment with an ambient temperature above 5°C and less than 55°C. Note: The mixer must only be used for the purpose it was designed for and inline with the supplied operating instructions.

When mixing ingredients, care must be taken to avoid the inhalation of dust particles e.g. flour. Reference should be made to product supplier's data sheets to ensure adequate precautions and protections are taken.

The following instructions must be observed when operating the mixer:

#### **4.3 NEVER**

- Wear loose clothing that may become caught in the mixer whilst it is in operation.
- Attempt to reach into the bowl whilst it is mixing.
- Access rotating parts.
- Use excessive force when operating which could affect the stability of the mixer.
- Override the safety switches fitted to the mixer.
- Open the guard to stop machine.
- Use the mixer in an unsafe condition.
- Operate the mixer or attachment if a fault develops or the mixer is unsafe.
- Attempt to repair the appliance. A qualified technician must service the machine.
- Clean the mixer with scouring powder or a scouring pad.
- Clean aluminium agitators in a dishwasher.
- Inhale mixing ingredient dust particles.

#### 4.4 ALWAYS

- Use the mixer as intended and inline with the operating instructions.
- Use the mixer in a well-lit area.
- Stop the mixer before adding more ingredients.
- Use the stop button to stop machine.
- Disconnect the mains electricity supply before cleaning the mixer.
- Clean the bowl, agitators and after use.
- Clean the mixer using mild soap and water.
- Clean the mixer daily.
- Inspect the power cable and appliance regularly. If a fault is found do not operate. Disconnect the mains electricity supply before cleaning the mixer.

#### 4.5 LIABILITY

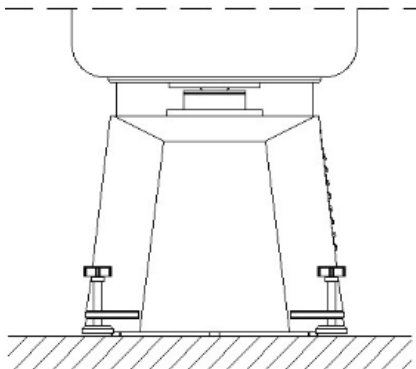
Installations and repairs which are not carried out by Authorised technicians or the use of anything other than original spare parts, and any technical alterations to the machine, may affect the warranty set out in the standard conditions of sale.

**ATTENTION!** DO NOT hose or pressure clean this appliance. It is vital to follow the cleaning procedures detailed later in section 7 of this manual.

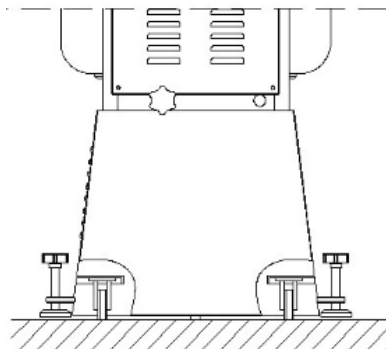
### **5. OPERATION AND NOTES:**

#### 5.1 FIXING THE MACHINE IN PLACE

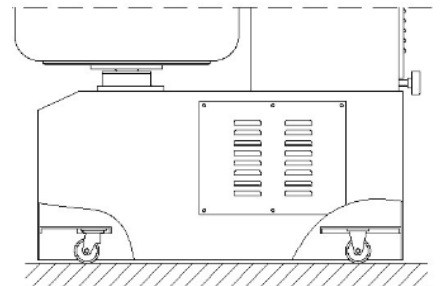
There are two directed casters, one mecanum wheel and a total of four regulating screws at the front and behind. (Pictures 1, 2, 3). After confirming the location for a machine, screw in the regulating screws to ensure the machine is firmly in place.



Pic1



Pic 2



Pic 3

#### 5.2 SPIRAL COVER FOR OPERATING AREA

Before operating the machine, the spiral cover should first be placed over the operating area. There is a small hole in the protective net, which can be used to get dough samples while the machine is not in operation. (Pictures 4, 5)

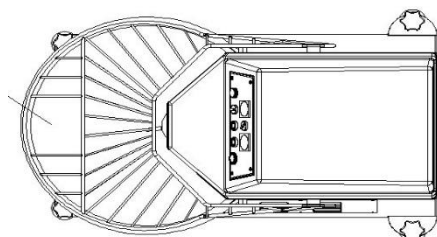
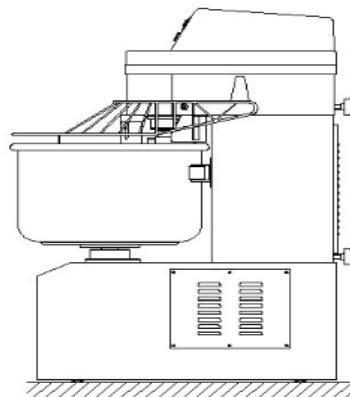
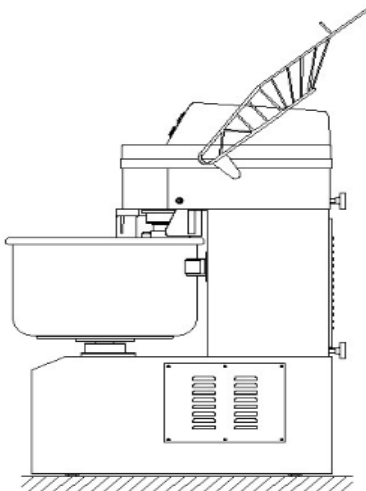
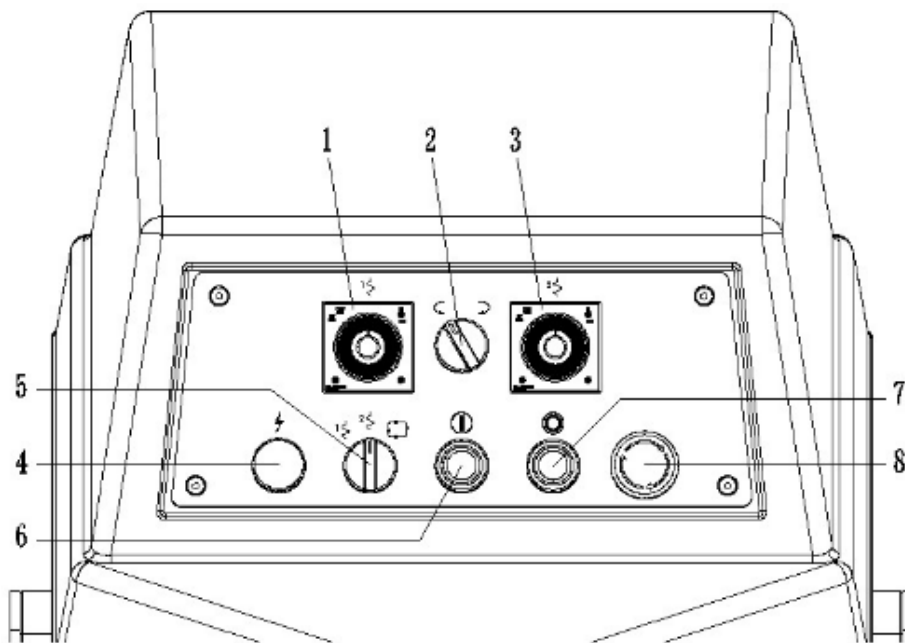


图 5

### 5.3 THE CONTROL PANEL

#### A. HM-GM-25B, HM-GM-50B, HM-GM-75B



Number	Sign	Introduction
1		Controls length of low speed operation (used when an automatic operated program is chosen)
2		Changes the rotary direction of the bowl
3		Controls length of high speed operation (used when an automatic operated program is chosen)
4		Power light indicator
5		Low speed by manual operation
		High speed by manual operation
		Setting programs for automatic operation
6		Start button
7		Stop button
8		Urgent button(to scram)

## 5.4 BEFORE USE

Make the following checks before operating the machine:

1. Check the input power and ensure it is matching with the information for your machine.
2. Make sure the rotary direction for bowl is in the same direction indicted by the bowl.
3. Make sure the protective cover is laying down correctly, as the power will shut down automatically if it is at an angle of 30 degrees upwards or greater.

## 5.5 SETTING UP THE MACHINE OPERATION

Using the two timers, set the length of the low and high speed operation. For the low and high speeds, the length can be adjusted up to a maximum of 120 seconds.

1. After putting the raw materials and burdening into the bowl, place the protective cover over the bowl.

### Notice:

HM-GM-10, the capacity for mixing flour is not more than 10kg;

HM-GM-15, the capacity for mixing flour is not more than 15kg;

HM-GM-25,25B, the capacity for mixing flour is not more than 25kg; HM-GM-50B, the capacity for mixing flour is not more than 50kg;

HM-GM-75B, the capacity for mixing flour is not more than 75kg

If the flour is used to mix steamed bread, noodles and other flour productions, the spiral mixer can only mix 80% of the listed max mixing capacity.

2. When the power is switched on, the power light indicator ⚡ " will turn on.
3. Use the "1" "2" " " buttons to choose between manual and automatic operation.  
When "1" " has been chosen, the machine will operate only at low speed until stopped. When "2" " has been chosen, the machine will only operate at high speed until stopped. When " " has been chosen, the machine will operate at low speed for the time set, and then at high speed for the time set and stop operating.
4. Press the start button "⏻", and the bowl and spiral arm will rotate according to the direction shown by an arrow on the bowl. Once it's done, press the stop button "⏹", and then to find a eligible electrician to exchange two phase power.

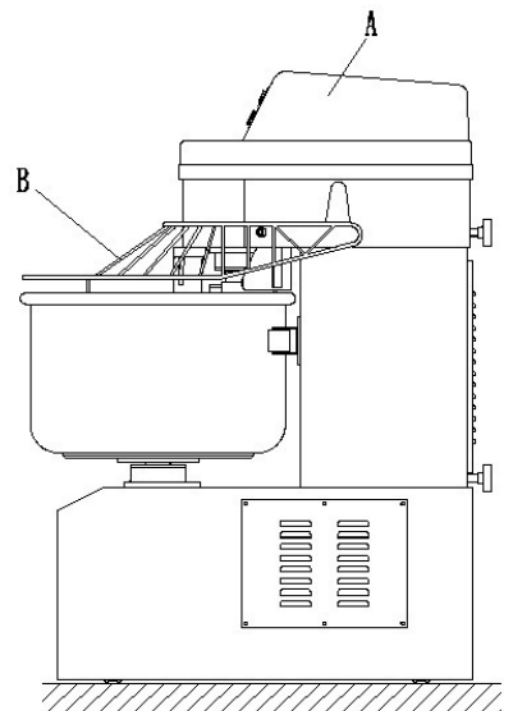
Warning: Don't load the bowl over the specified capacity limit, otherwise serious damage to your machine may occur. 5. Under emergency conditions, while the machine is operating, you can shut down operation using the following methods: Shut off the power, and let the power button point at "0";

Press the button to turn off "⏻" 黄色



## 5.6 FAULTS AND FIXES

In order to find and fix the fault, please refer the Picture 9 and chart:

Pic.9



## 5.7 FAULT ANALYSIS:

The fault for operation	Possible Cause	Possible Correction
Whilst the machine is in operation, it suddenly stops working, and the indicator light “  ” continues to flash.	The bowl has been overloaded beyond capacity.	Turn off the power, and open cover to the electric box, press the reset button and then take out the excess capacity. If after these steps, the machine is still not operating, please contact the manufacturer.
Switching on the power and the power light indicator “  ” on the control panel does not light up.	The indicator bulb has burnt out.	Change the bulb.
	The power line for the light has been disconnected.	Check the power line for any disconnections and reconnect them,
The machine does not start operating when the “#” button is pressed.	The start button has broke.	Check and change the broken parts.
	The stop button has broke.	Loosen the urgent button (rotate towards the right).
	The urgent button is not resting or the protective cover is not placed correctly.	Lay down the protective cover.
	When the automatic programme is chosen but the time for second speed is still in the “0”.	Reset the programme.

## 5.8 IMPORTANT CHECKS TO MAKE BEFORE MAINTENANCE

In order to follow the right procedure and prolong the service life of the spiral mixer, please comply with these professional checks as follows.

## 5.9 IMPORTANT WARNINGS!

All operations concerning maintenance must only take place after the power has been turned off. Do not clean, lubricate or add oil whilst the machine is operating.

Do not correct any fix any problems or adjust any parts whilst the machine is operating.

The appropriate warnings have been made and requested for here and in the introduction, so our company will not be liable for any actions that result in harm for any people or animals.

## 5.10 GENERAL MAINTENANCE AND INSPECTION

Perform the following checks to ensure the machine stays in working condition. Every day: (1) Visually check the machine to see if the machine is still operating well.

(2) Checking the ground wire is safe

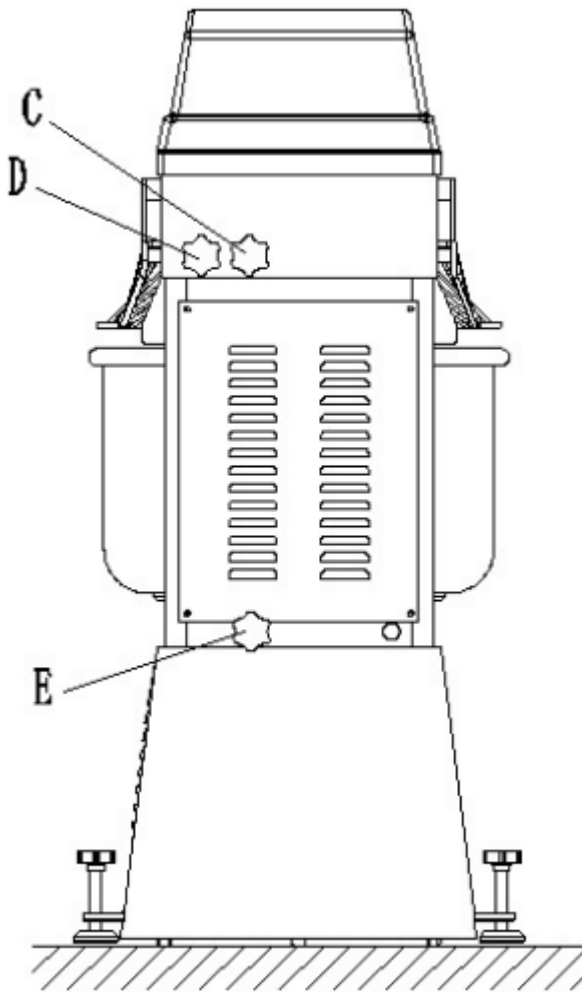
Every two months: Adjust the conveyor tension. (Refer to the instructions below)

After use, clean the bowl with clean water and dry thoroughly to ensure no short circuiting occurs.

## 5.11 HOW TO ADJUST CONVEYOR PULLS

1. To adjust pull for the bucket: check the pull of belts, and use the rotary button to start final adjustments.

2. To adjust the pull for mixing lever: check the pull for top belt, first to adjust knob “E”, and then knobs “C” and “D”  
(adjust degree of tightness according to the arrow, which is next to the rotary button)



Pic.10

## 5.12 PROFESSIONAL MAINTENANCE AND INSPECTION

Because these inspections are complex, it requires a company or technician who have the professional qualifications to start this job.

When required, ask them to change the parts which are broken, and to inspect and adjust the inside of the machine to ensure it is safe.

When the cable insulation has broken, it should be replaced immediately.

Every year, the machine should be inspected and maintenance if required, changing and adjusting any sections which may be broken to ensure for safe design and operation.

To check the electricity and insulation safety, there should be continuous checks to ensure the circuit is operating correctly and safely.

Notice: If any parts need to be changed, you can only use parts from the original manufacturer.

### **Urgent situations:**

For safe operation of the machine, the operator should know what to do in the case of an urgent situation. Do not clean or maintain until the operator remembers these steps.

- A. If the machine seems to be under the risk of being damaged, press the scram button and turn off the power. Then inspect carefully to find the reason for the fault. Once you find the problem, arrange to reset the machine and prepare for the safe operation of the machine. If you have the demand, please find a competent technician to help.
- B. If, when the metal part of the machine is touched, and there is any sort of electric leakage, please the check ground wire to ensure whether it is connected or not, or check the machine if it is.



## **6. INSTALLATION**

A qualified person must install this machine in accordance with current regulations

### **6.1. UNPACKING AND HANDLING**

Wherever possible, the mixer should be transported to the installation position in the packaging provided to avoid any damage. Do not use a sharp knife to open the box to prevent damaging the machine. On first inspection, check for any possible shipping damages. If any damage has been found, save the packaging material and contact us.

Caution: The mixer is a heavy object and must be correctly handled and lifted to avoid any and all personal injuries. With the machine in the vicinity of its final position remove from the transportation pallet. The machine is affixed to the pallet by four retaining bolts through the pallet into the threaded feet of the base. Care must be taken during this operation to ensure:

- All required safety measures are taken to ensure correct lifting and handling to avoid risk of injury, which may be through dropping, falling or tilting.
- No damage is made to the machine which could impair the normal operation.

### **6.2. LOCATION**

The mixer is not suitable for outdoor installation and must not be installed where a water jet could be used for cleaning. The mixer must only be operated by trained staff and must be installed in an area where the use and maintenance is restricted to trained personnel.

Ensure that the mixer is at a height with the bowl handles approximately between the knuckle and elbow height. This will reduce the need to bend at the waist.

Select a suitable flat level surface that can support the weight of the mixer and bowl contents when full. It is recommended the mixer is secured in position. Ensure the table, stand or work surface is firmly fixed to the floor. The appliance must be restrained to prevent any movement during use.

Ensure that there is sufficient space around the mixer to allow for the safe operation. Servicing may also become an issue if there is a greatly reduced clearance, so ensure that the service accesses to the top, side and rear of the mixer are clear.

### **6.3. ELECTRICAL INSTALLATION**

The electrical installation of the mixer must conform to the local or national electricity board regulations.

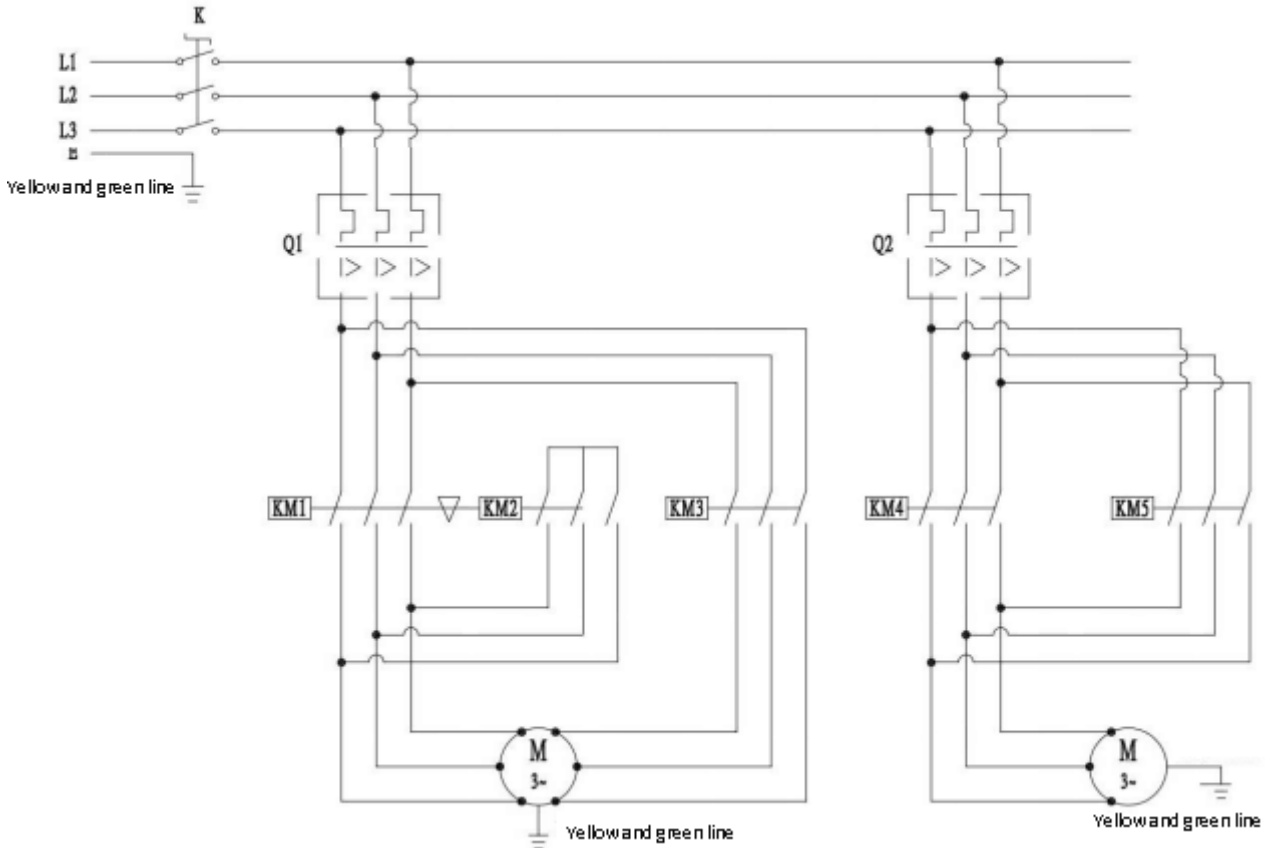
A competent person must carry out the electrical installation. Ensure that the electrical supply agrees with the machine specification, prior to connection.

The mixer is 'class I' appliances where the protection against electric shock does not rely solely on basic insulation.

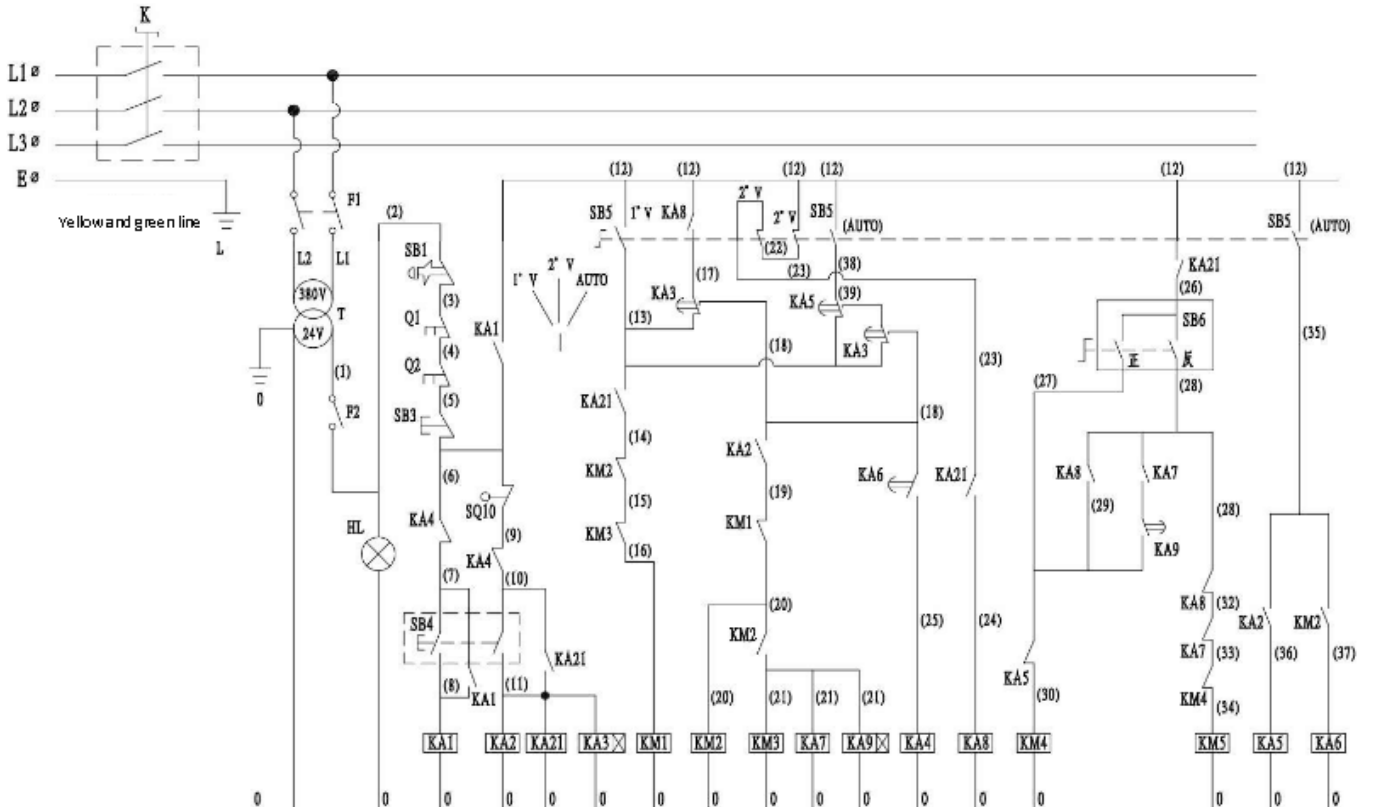
An external electrical isolator and MCB/fuses (both items supplied by others) must be fitted to the incoming electrical supply to the mixer. In addition a 35mA residual current device is strongly recommended to provide extra protection

“This appliance should be connected to the point of the supply with the impedance value  $Z_{sys}$  less than  $(0.05+j0.03)\Omega$ . If the supply cord is damaged , it must be replaced by a special cord or assembly available from the manufacture or its service agent.”

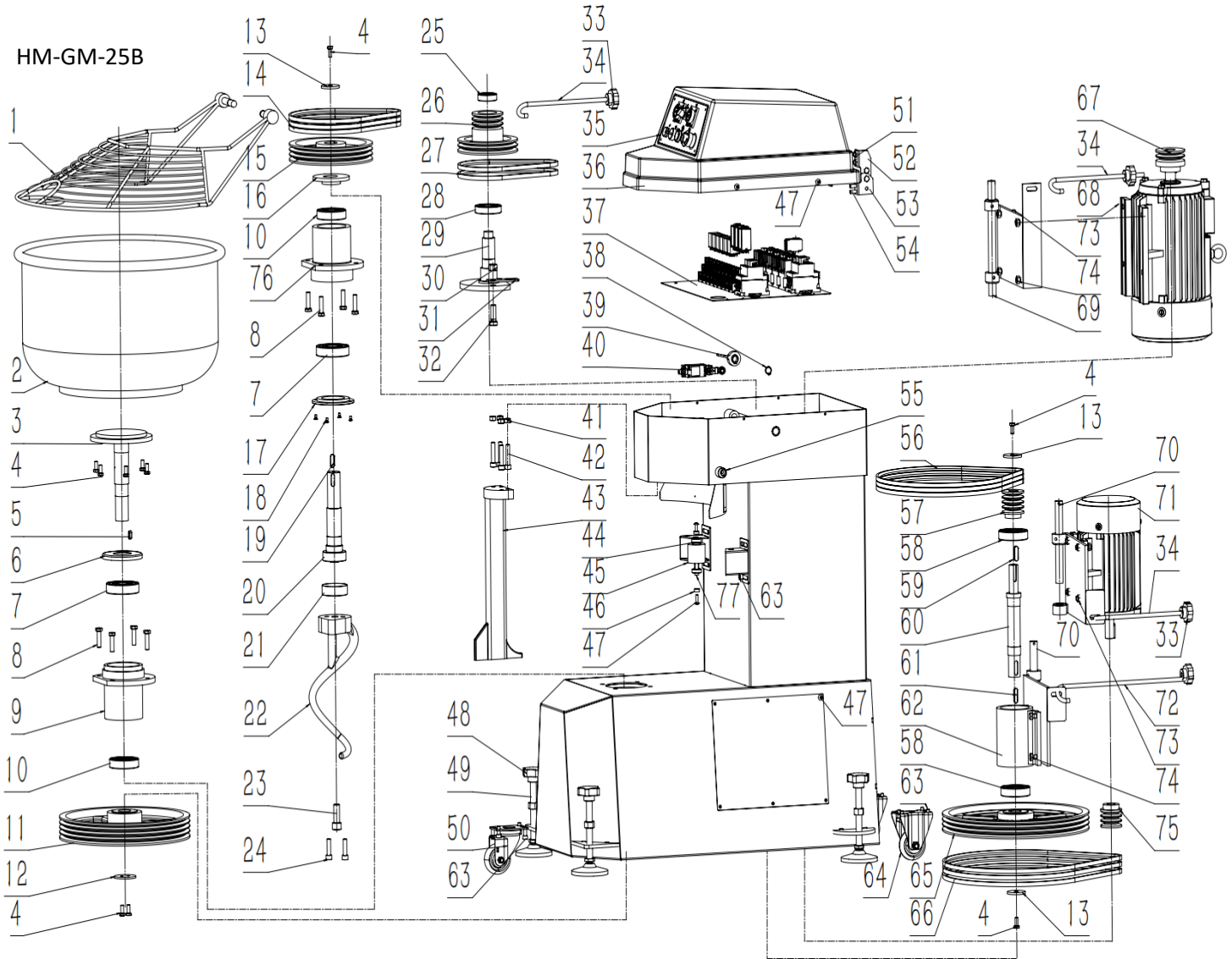
## HM-GM-25B - Circuit



## HM-GM-50BCircuit

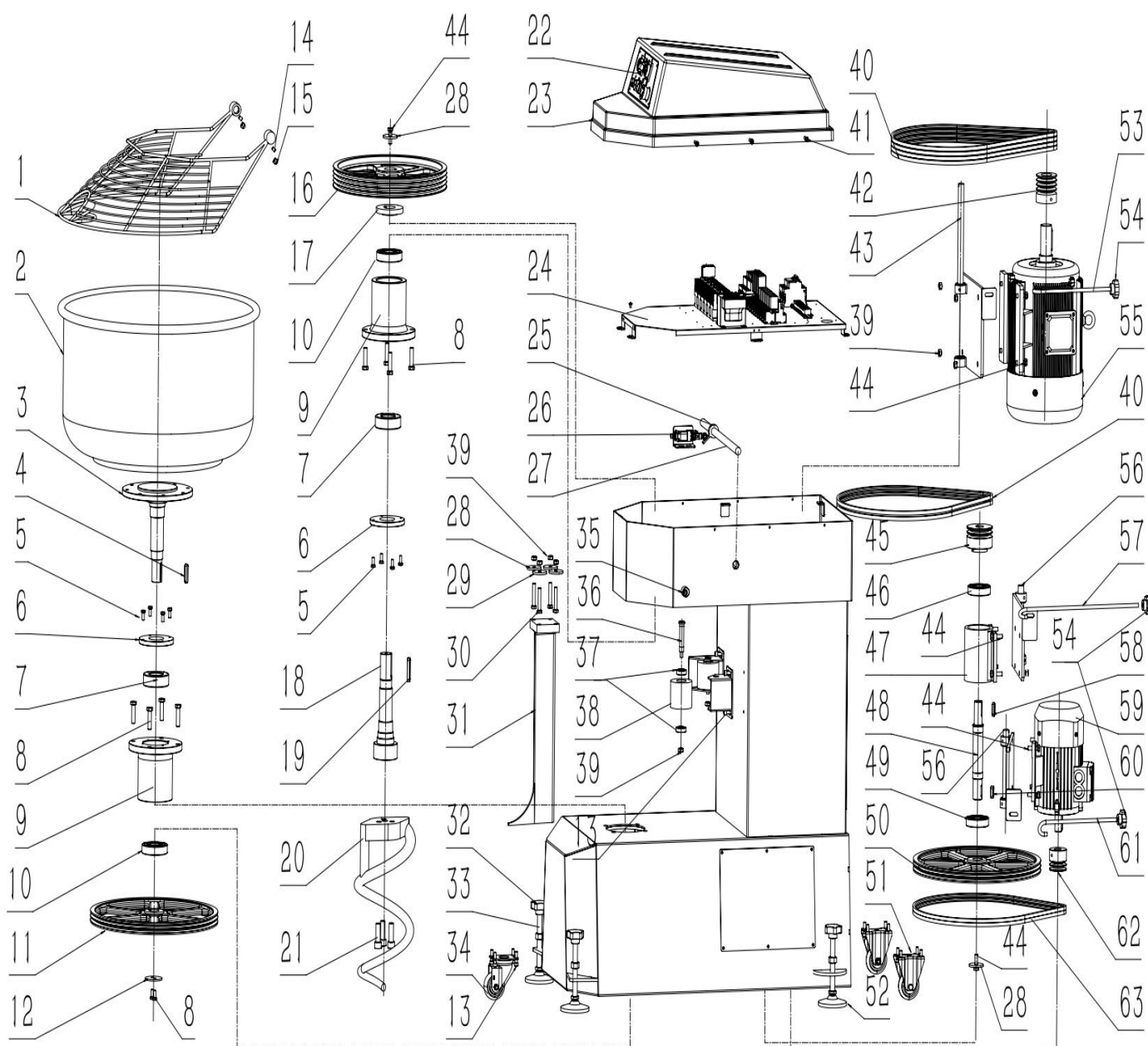


## 7. MACHINE ILLUSTRATION:



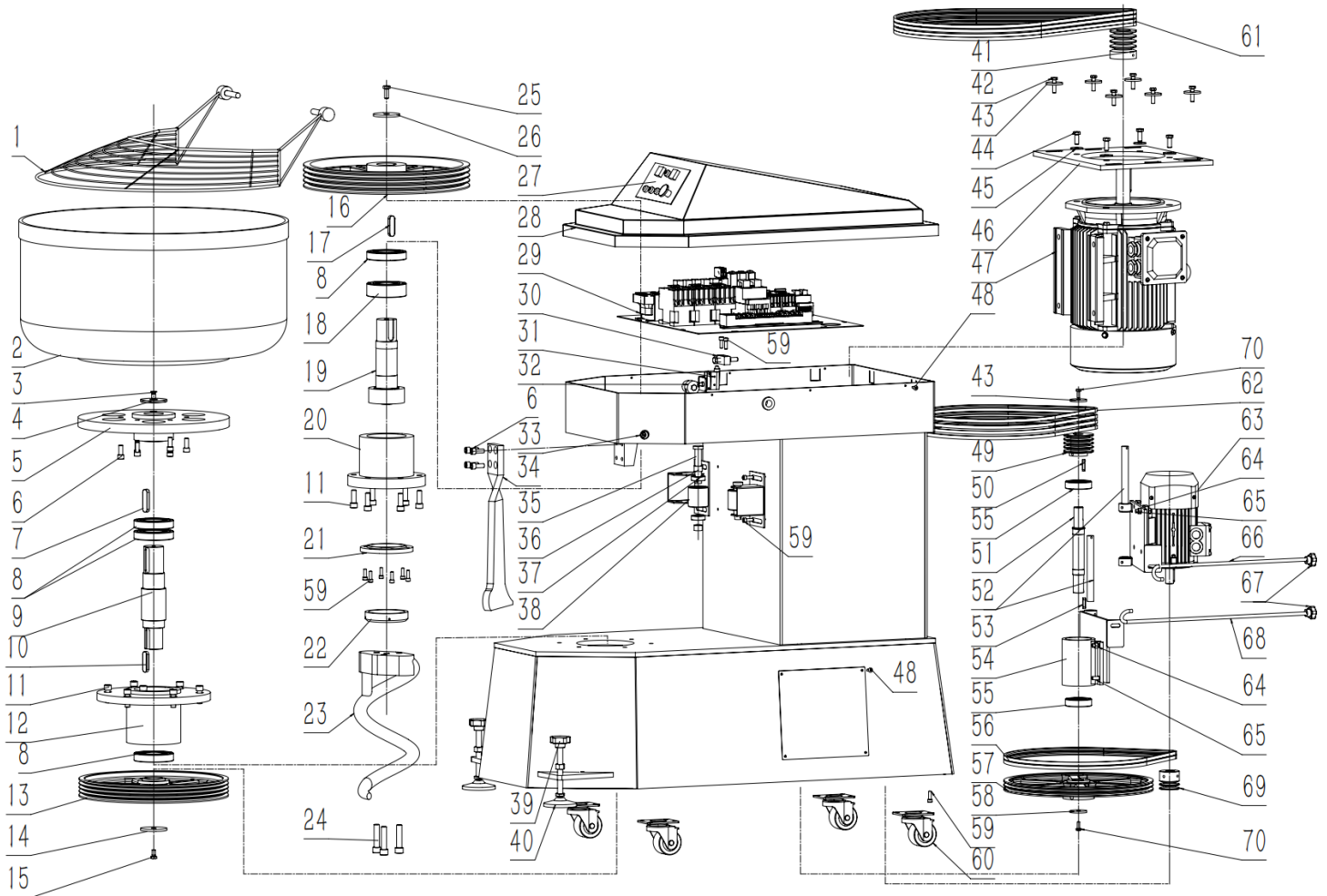
No.	Name	Qty.	No.	Name	Qty.
1	Net cover	1	40	Travel switch	1
2	Dough bucket	1	41	HEX NUT-M10	1
3	Bucket base	1	42	Stainless steel hexagonal socket 10 * 50	4
4	Stainless steel outer hexagonal M8X25	11	43	And face bar	1
5	flat key (10x40)	1	44	Bearing (6000)	4
6	HSE30A Lower Shaft Dust Cover	1	45	Support wheel	2
7	Bearing (6308)	2	46	Support wheel spacer sleeve	4
8	Stainless steel outer hexagonal M10X45	8	47	Flat machine cross screw M6X20	12
9	Lower bearing seat	1	48	Five Star Handle (M16X65)	4
10	Bearing (6307)	2	49	Rubber foot	4
11	European standard pulley+cone sleeve - SPZ355-4-2517-35	1	50	Movable casters	1
12	Galvanized enlarged flat pad - M8 (8* 50 * 5)	1	51	Stainless steel cap nut-M8	4
13	Stainless steel spring pad - M10	7	52	Left and right opening and closing brackets on the upper cover	2

14	Belt (XPZ850)	3	53	Left and right upper and lower opening and closing brackets	2
15	European standard pulley+cone sleeve - SPZ224-3-2012-35	1	54	Stainless steel outer hexagonal 8 * 20	12
16	Upper shaft pulley cushion block	1	55	Mesh cover eccentric sleeve	2
17	Bearing seat cover	1	56	Belt (XPZ1202)	4
18	Stainless steel countersunk head 5 * 10	6	57	Lower spindle pulleySPZ54-4-24	1
19	flat key (10x30)	1	58	Bearing (6307)	2
20	Face hook shaft	1	59	flat key (8x30)	1
21	Hook fixing bowl (dust cover)	1	60	Lower spindle	1
22	Face hook	1	61	flat key (10x35)	1
23	Stainless steel inner hexagonal 16 * 45	1	62	Lower main bearing seat	1
24	Stainless steel hexagonal socket 10 * 40	2	63	Stainless steel hex socket screw(8X20)	16
25	Bearing (6205)	1	64	Fixed casters	2
26	Non standard straight hole tower wheel - SPZ160/80-3-40	1	65	European standard pulley+cone sleeve - SPZ400-3-2517-32	1
27	Belt (XPZ710)	2	66	Belt (XPZ1387)	3
28	Bearing (6207)	1	67	European standard pulley+cone sleeve - SPZ75-2-1210-28	1
29	Upper spindle - HSE30A	1	68	motor(YD112M-8/4-HJ-1.5/2.4KW-3-208V-60HZ)	1
30	Through hole seven star handle 10 * 50	4	69	Chromium plated rod 20 * 280mm	1
31	Motor tension plate	1	70	Chromium plated rod 20 * 200mm	2
32	Stainless steel outer hexagonal M14X45	2	71	motor (Y90L-6-HJ-1.1KW-3-208V-60HZ)	1
33	Through hole seven star handle 10 * 50	4	72	pull rod(M10X430)	1
34	pull rod(M10X280)	3	73	Flange Nut - M10	12
35	Control panel assembly	1	74	Stainless steel outer hexagonal M8X30	13
36	Plastic upper cover	1	75	European standard straight hole pulley - SPZ53-3-24	1
37	Circuit board assembly	1	76	Finished castings - upper bearing seat	1
38	Shaft circlip 16	2	77	Supporting wheel axles	2
39	Mesh cover opening and closing positioning block	1	78		



No.	Name	Qty.	No.	Name	Qty.
1	Net cover	1	33	Rubber foot cup 16 * 100	4
2	Dough bucket	1	34	Movable casters	1
3	Bucket base	1	35	Mesh cover eccentric sleeve	2
4	flat key (10x50)	1	36	Supporting axle	2
5	Stainless steel outer hexagonal M8X25	10	37	Bearing (6202)	4
6	Bearing seat cover	2	38	Support wheel	2
7	Bearing (5210)	2	39	Hexagon nut M10	18
8	Stainless steel outer hexagonal M12X50	12	40	Belt (XPZ1562)	6
9	Lower bearing seat	2	41	Flat machine cross screw M6X20	6
10	Bearing (6308)	2	42	Upper motor pulley	1

11	Barrel pulley(SPZ450-2-35)	1	43	Chromium plated rod 20 * 280mm	1
12	Galvanized enlarged flat pad - M8 (8* 50 * 5)	1	44	Stainless steel outer hexagonal M10X35	14
13	Stainless steel hex socket screw(8X20)	4	45	Lower spindle pulley(90-2-28)	1
14	Hexagon set screw	2	46	Bearing (6307)	1
15	Cap nut M10	2	47	Lower main bearing seat	1
16	Upper spindle pulley	1	48	Lower spindle	1
17	Upper shaft pulley cushion block	1	49	Bearing (6307)	1
18	Face hook shaft	1	50	Lower motor pulley (SPZ450-2-32)	1
19	flat key (12x60)	1	51	Fixed casters	2
20	Face hook	1	52	Rubber foot	4
21	Stainless steel hex socket screw (16X50)	3	53	pull rod(M10x295)	1
22	Control panel assembly	1	54	Through hole seven star handle 10 * 50	3
23	Plastic upper cover	1	55	motor (YD132M)	1
24	Circuit board assembly	1	56	Chromium plated rod 20 * 200mm	2
25	Mesh cover opening and closing positioning block	1	57	pull rod(M10X430)	1
26	Travel switch	1	58	flat key(8x35)	1
27	Chromium plated rod 20 * 510mm	1	59	motor (Y90L)	1
28	Stainless steel spring pad - M10	7	60	flat key (10x30)	1
29	Galvanized enlarged flat pad - M10 (10 * 50 * 5)	7	61	pull rod(M10x280)	1
30	Stainless steel outer hexagonal M10X60	4	62	Lower motor pulley (60-2-24)	1
31	And face bar	1	63	Belt (XPZ1537)	2
32	Five Star Handle (M16X65)	4			



#

No.	Name	Qty.	No.	Name	Qty.
1	Net Cover	1	36	Support Wheel Spacer Sleeve	4
2	Dough Bucket	1	37	Beaing (60044)	4
3	Countersunk cross head screw (M12X20)	1	38	Support wheel	2
4	Countersink pressure block (large)	1	39	Five star handle (M16X65)	4
5	Bucket support swivel	1	40	Rubber foot cup 16 * 100	4
6	Stainless steel hex socket screw (M12X30)	10	41	Upper motor pulley (LM260)	1
7	Flat key (18x70)	1	42	Stainless steel outer hexagonal (M10X40)	6
8	Bearing (6213)	4	43	Galvanized enlarged flat pad (M10 10 * 50 * 5)	8
9	Barrel shaft	1	44	Stainless steel outer hexagonal (M12X30)	2
10	Flat key (16x65)	1	45	Galvanized gasket (12)	4
11	Stainless steel hex socket screw (M14X40)	1	46	Upper motor board	1
12	Lower bearing seat	1	47	Motor – YD160M-8/4-HJ-B5-4/9KW/380V/50HZ	1
13	Barrel pulley (LM260)	1	48	Glat machine cross screw (M6X20)	10
14	Non sinking pressure block (large)	1	49	Lower spindle pulley (90-4-28)	1

15	Stainless steel outer hexagonal (M10X20)	1	50	Flat key (8x35)	1
16	Upper spindle pulley (SPA500-4-3020-60)	1	51	Lower spindle	1
17	Flat key (18x63)	1	52	Chromium plated rod 20 * 200 mm	2
18	Bearing 3213	1	53	Flat key (16 x 30)	1
19	Face hook shaft	1	54	Lower main bearing seat	1
20	Upper bearing seat	1	55	Bearing (6307)	2
21	Bearing seat cover	1	56	Belt (XPZ1537)	2
22	Dust cover	1	57	Lower motor pulley (SPZ450-2-32)	1
23	Face hook	1	58	Stainless steel spring pad – M10	2
24	Stainless steel hex socket screw (M16X70)	3	59	Stainless steel hex socket screw (8x20)	24
25	Stainless steel outer hexagonal (M12X30)	1	60	Fixed casters	4
26	Upper shaft compression block	1	61	Belt (XPZ2000)	4
27	Control panel assembly	1	62	Belt (XPZ1562)	4
28	Plastic upper cover	1	63	Motor-Y90L-6-HJ-1.1KW-380V-50HZ	1
29	Circuit board assembly	1	64	Hexagon nut M10	8
30	Upper pulley tensioning screw fixing block	2	65	Stainless steel outer hexagonal (M10X35)	8
31	Travel switch (7133)	1	66	Pull rod (M10X650)	1
32	Mesh cover positioning sleeve (slotted)	1	67	Through hole seven star handle 10 * 50	2
33	Mesh cover eccentric sleeve	2	68	Pull rod (M10X650)	1
35	Supporting axle	2	70	Stainless steel outer hexagonal M8X20	2



Hamoki Limited  
 28 Maryland Road, Tongwell, Milton Keynes, MK15 8HF  
 Company No.11313932  
 VAT No.296048767  
 Email: [sales@hamoki.co.uk](mailto:sales@hamoki.co.uk)  
 Web: [www.hamoki.co.uk](http://www.hamoki.co.uk)