



CONSULTOMAQ

Brazilian snack making machine and consulting

USER GUIDE DOUGH MIXER



DOUGH MIXER 5KG



DOUGH MIXER 5KG MAX



DOUGH MIXER 10KG



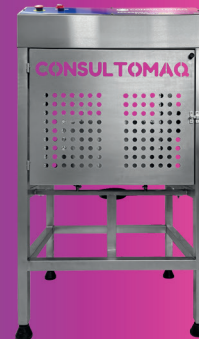
DOUGH MIXER 10KG MAX



DOUGH MIXER 15KG



DOUGH MIXER 15KG MAX



DOUGH MIXER 25 KG



DOUGH MIXER 25 KG MAX

**MACHINES THAT INCREASE YOUR
PRODUCTION SO YOU CAN SELL MORE**

INTRODUCTION:

How can you ensure the flavor of your savory snack production while also achieving a good profit? In this manual, you will gain access to the special knowledge we have acquired throughout our history, as we are the only company in the industry founded by a family of savory snack makers with over 35 years of experience in the field.

Here, we teach the preparation of various types of dough, along with delicious filling options, providing instructions for each step of the process using Consultomaq machines. This way, you optimize your work, produce large quantities of savory snacks and sweets in a short amount of time, and can ensure a good source of income without the strain of physical labor.

SO,
WITHOUT DELAYS AND WITHOUT COMPLICATIONS,
SHALL WE START LEARNING?

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EQUIPMENT ACQUISITION

Congratulations! You have just acquired a MIXER from CONSULTOMAQ.

Safety, quality in finishing, greater availability of resources, and savings in time and money define the mixer. It is your best choice for mixing, kneading, and cooking dough, stirring fillings, shredding chicken, among other options.

The mixer automatically mixes the dough while cooking. The 10kg MAX, 15kg MAX, and 25kg MAX versions have a planetary system. This type of circulation allows for the production of sweets with the adaptation of accessories since the beaters reach the bottom of the bowl and circulate over the entire surface, preventing the food from sticking to the bottom of the pot and burning.

Our mixers produce:

- Dough for fried snacks, pastries, cheese bread, gnocchi, among others;
- Corn derivatives (such as polenta);
- Savory fillings (meat, chicken, vegetables);
- And much more.

The differentiators of our mixers are:

- The tilting system of the bowl (check versions);
- High or low-pressure burner;
- Motor with a reducer, further increasing the efficiency of your industrial production;
- No plastic gears;
- Built with perforated mesh on all four sides, allowing for a 360° view during the preparation of your dough or filling (check versions);
- Fixed feet ensuring greater safety during handling;
- Door with safety sensor (check versions);
- Aluminum or stainless steel bowl (check versions);
- Speed controller (check versions);
- Emergency button that stops the machine's operation instantly.

MIXING MACHINE TURBO 5kg



Dimensions: Height 49cm x Width 57cm x Depth 39cm.

Weight: 26.1kg.

Features:

- Stainless steel bowl with Bakelite handles;
- Gas adjustment;
- No speed controller;
- No planetary system;
- Non-tilting;
- Bowl removed horizontally;
- Stainless steel beater.

Production Capacity: 3 to 4 batches of dough per hour, totaling 15kg to 20kg. (Estimated values)

MIXING MACHINE TURBO 5kg MAX



Dimensions: Height 49cm x Width 57cm x Depth 39cm.

Weight: 26.5kg.

Features:

- Stainless steel bowl with Bakelite handles;
- Gas adjustment;
- Speed controller;
- No planetary system;
- Non-tilting;
- Bowl removed horizontally;
- Stainless steel beater.

Production Capacity: 3 to 4 batches of dough per hour, totaling 15kg to 20kg. (Estimated values)

MIXING MACHINE TURBO 10kg



Dimensions: Height 120cm x Width 55cm x Depth 66cm.

Weight: 50kg.

Features:

- Aluminum bowl;
- Gas adjustment;
- No speed controller;
- No planetary system;
- Tilting;
- Door with safety sensor;
- Stainless steel beater.

Production Capacity: 2 to 3 batches of dough per hour, totaling 20kg to 30kg. (Estimated values)



MIXING MACHINE TURBO 10kg MAX

Dimensions: Height 120cm x Width 55cm x Depth 66cm.

Weight: 55kg.

Features:

- Aluminum bowl;
- Gas adjustment;
- Speed controller;
- Planetary system;
- Tilting;
- Door with safety sensor;
- Stainless steel beater.

Production Capacity: 2 to 3 batches of dough per hour, totaling 20kg to 30kg. (Estimated values).



MIXING MACHINE TURBO 15kg

Dimensions: Height 59cm x Width 62cm x Depth 49cm.

Weight: 35.6kg.

Features:

- Stainless steel bowl with Bakelite handles;
- Gas adjustment;
- No speed controller;
- No planetary system;
- Non-tilting;
- Bowl removed horizontally;
- Stainless steel beater.

Production Capacity: 2 to 3 batches of dough per hour, totaling 30kg to 45kg. (Estimated values).



MIXING MACHINE TURBO 15kg MAX

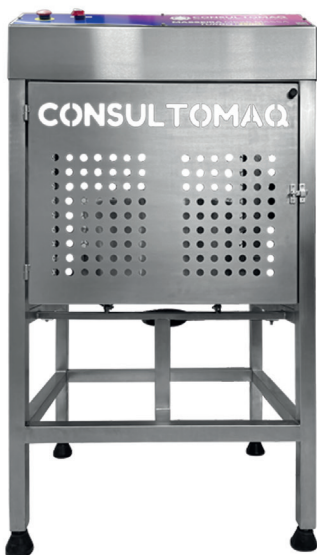
Dimensions: Height 59cm x Width 62cm x Depth 49cm.

Weight: 35.6kg.

Features:

- Stainless steel bowl with Bakelite handles;
- Gas adjustment;
- Speed controller;
- Planetary system;
- Non-tilting;
- Bowl removed horizontally;
- Stainless steel beater.

Production Capacity: 2 to 3 batches of dough per hour, totaling 30kg to 45kg. (Estimated values).



MIXING MACHINE TURBO 25kg

Dimensions: Height 145cm x Width 55cm x Depth 76cm.

Weight: 81kg.

Features:

- Aluminum bowl;
- Gas adjustment;
- No speed controller;
- No planetary system;
- Tilting;
- Door with safety sensor;
- Stainless steel beater.

Production Capacity: 2 to 3 batches of dough per hour, totaling 50kg to 75kg. (Estimated values).



MIXING MACHINE TURBO 25kg MAX

Dimensions: Height 145cm x Width 55cm x Depth 76cm.

Weight: 86kg.

Features:

- Aluminum bowl;
- Gas adjustment;
- Speed controller;
- Planetary system;
- Tilting;
- Door with safety sensor;
- Stainless steel beater.

Production Capacity: 2 to 3 batches of dough per hour, totaling 50kg to 75kg. (Estimated values).

SAFETY SYSTEM

The mixers are produced with safety systems.

- These systems include:
- Sensor (limit switch);
- Circuit breaker;
- Frequency inverter;
- Emergency button;
- Reset button.

Below, we describe each functionality of these safety systems:

- **Sensor (limit switch)** automatically shuts off the equipment (in operation) if the operator opens the door to add ingredients, preventing accidents. (Models 10kg Turbo, 10kg Turbo Max, 25kg Turbo, 25kg Turbo Max).
- **Circuit breaker** trips in case of overload or short circuit. (Models 5kg Turbo, 10kg Turbo, 15kg Turbo, 25kg Turbo).
- **Frequency inverter** is a device that provides more advanced control over the motors, allowing for easy and efficient changes in rotational speed. (Models 5kg Turbo Max, 10kg Turbo Max, 15kg Turbo Max, 25kg Turbo Max).
- **Emergency button** for easy access that immediately blocks the operation of the machine, indicated in red, type 1NF;
- **Reset button** to restart the machine;
- **Shock protection** (plug socket), grounding;
- **Parts in contact** with the product made of 304 stainless steel or food-grade non-toxic plastics.

SAFETY WARNING:

1- Do Not Operate Without Food or Liquids:

Ensure the equipment is only operated when there is food or liquid inside the pot. Operating the mixer and burner without contents may cause overheating, damage the equipment, and pose a safety risk.

2- Not Suitable for Frying:

This equipment is designed for mixing and cooking dough but should not be used for frying. The temperatures reached during frying can exceed safe operating limits and may lead to equipment failure or safety hazards.

3- PTFE Pot Temperature Limit:

If using the version with a PTFE-coated pot, do not exceed a temperature of 300°F (150°C). Operating above this limit can cause the PTFE coating to degrade, which may release harmful fumes and reduce the lifespan of the pot. Operating the equipment with food inside, as outlined in the production manual, will ensure that these temperatures are not exceeded. The 300°F limit includes a margin of safety to protect the integrity of the PTFE coating.



WARNING

The safety systems described above must not be deactivated or disabled, under penalty of violating current legislation, which may cause accidents to operators, with civil and criminal liability for those who deactivate them.

OPERATION OF THE CONTROL PANEL

Regardless of the capacity of the mixer, the operation of the control panel remains the same. Below, we have prepared 03 (three) images detailing the operation of the mixer panels.

MIXING MACHINE TURBO

1. **EMERGENCY:** When pressed, it shuts down all operation of the equipment. To deactivate it, rotate in the indicated direction of the button (clockwise).
2. **OFF/ON:** Positioned to the left, the equipment is off. Positioned to the right, the equipment is on.



MIXING MACHINE TURBO MAX

1. **EMERGENCY:** When pressed, it shuts down all operation of the equipment. To deactivate it, rotate in the indicated direction of the button (clockwise).
2. **OFF/ON:** Positioned to the left, the equipment is off. Positioned to the right, the equipment is on.
3. **POTENTIOMETER:** Controls the rotational speed. The closer to number 10, the higher the speed. The closer to number 0, the lower the speed.



PLANETARY MIXING MACHINE TURBO MAX

EMERGENCY: When pressed, it shuts down all operation of the equipment. To deactivate it, rotate in the indicated direction of the button (clockwise).

OFF/ON: Positioned to the left, the equipment is off. Positioned to the right, the equipment is on.

RESET: When pressed, it reactivates the operation of the equipment.

POTENTIOMETER: Controls the rotational speed. The closer to number 10, the higher the speed. The closer to number 0, the lower the speed.



SPARE PARTS CATALOG



CODE	DESCRIPTION
1667	ALUMINUM BOWL - 10KG TURBO MIXER

CODE	DESCRIPTION
2049	ALUMINUM BOWL - 10KG TURBO MIXER



CODE	DESCRIPTION
1668	ALUMINUM BOWL - 25KG TURBO MIXER

CODE	DESCRIPTION
2050	ALUMINUM BOWL - 25KG TURBO MIXER



CODE	DESCRIPTION
4015	ALUMINUM BOWL - 5KG

CODE	DESCRIPTION
7468	ALUMINUM BOWL - 15KG



CATÁLOGO DE PEÇAS DE REPOSIÇÃO



CODE	DESCRIPTION
3366	ALUMINUM HANDLE

CODE	DESCRIPTION
1977	HOSE + GAS VALVE



CODE	DESCRIPTION
3362	BEATER FOR MIXING MACHINE TURBO AND MAX 5KG

CODE	DESCRIPTION
3872	BEATER FOR 5KG MIXING MACHINE - SWEET KIT



CODE	DESCRIPTION
3545	BEATER FOR MIXING MACHINE TURBO AND MAX 15KG

CODE	DESCRIPTION
3823	BEATER FOR 15KG TURBO MIXING MACHINE - SWEET KIT





CODE	DESCRIPTION
3824	BEATER FOR 10KG MAX TURBO MIXING MACHINE

CODE	DESCRIPTION
3825	BEATER FOR 10KG MAX TURBO MIXING MACHINE



CODE	DESCRIPTION
3825	BEATER FOR 25KG TURBO MIXING MACHINE

CODE	DESCRIPTION
3826	BEATER FOR 25KG MAX TURBO MIXING MACHINE



CODE	DESCRIPTION
3825	BEATER FOR 25KG MAX TURBO MIXING MACHINE - SWEET KIT

CLEANING AND SANITATION

Before starting any work, the equipment must be clean and sanitized. The cleaning and sanitation process consists of the following steps:

- Remove the bowl and beater fixation handle (aluminum) (Image 01);
- Remove the beater (stainless steel) (Image 02);
- Remove the bowl (aluminum or stainless steel) (Images 03 and 04).



01



02



03



04

CLEANING ALUMINUM

The process of cleaning aluminum is straightforward. Avoid abrasive methods, petroleum-based products, acetones, and items such as steel wool and rough sponges. They can scratch the aluminum, and you won't be able to recover it. Another tip is to always dry the pieces thoroughly after washing them. This prevents any remaining water after cleaning from reacting with the aluminum. After all, moisture is the main cause of oxidation on the pieces.

Remove dust and other residues with a soft-bristle brush. Dark stains on aluminum are often the result of superficial oxidation. Generally, using warm water, a solution with neutral soap, and a non-abrasive sponge is sufficient to eliminate them.

CLEANING STAINLESS STEEL

To ensure proper cleaning of the equipment without causing damage, use soft microfiber cloths, very soft nylon sponges, and soft-bristle brushes. Chemical products can be used. The ideal products for cleaning stainless steel are based on alkaline products, alkaline chlorine, or chlorine-free solutions. Whenever you use a cloth, sponge, or other cleaning product on stainless steel, handle them gently and without force when scrubbing. It's also essential to pay attention to clean in the correct direction. Generally, stainless steel has very subtle lines in one direction. If you can see them, always clean in the same direction to avoid streaks.

OPERATION OF THE MIXING MACHINE

Operating the mixers is quite straightforward. We have divided these operations into 04 (four) steps:

1. Opening the door (10kg and 25kg capacities);
2. Disconnecting the beater;
3. Tilting the bowl (10kg and 25kg capacities);
4. Removing the bowl.

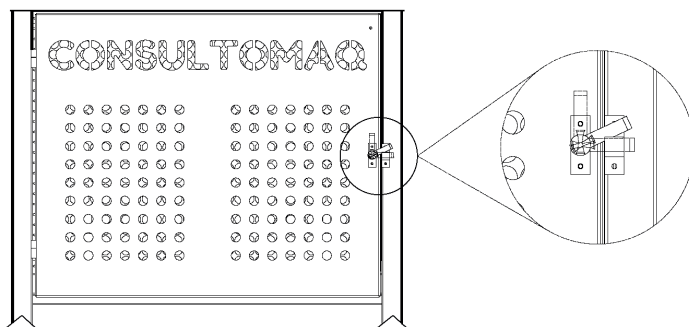
Before starting any of the operations described above, ensure that the equipment is turned off.

OPENING THE DOOR

To open the door of the mixer (10kg and 25kg capacities), you need to turn the latch (lock) as shown in the image below.

The door of the mixer should never be removed while operating the equipment. There is a safety device that stops the operation of the mixer when the door is opened. If you need to add any ingredients or check the consistency of the dough, follow these steps:

1. Open the door;
2. Add ingredients or check the consistency of the dough;
3. Close the door. The mixer will resume operation (10kg and 25kg capacities);



WARNING

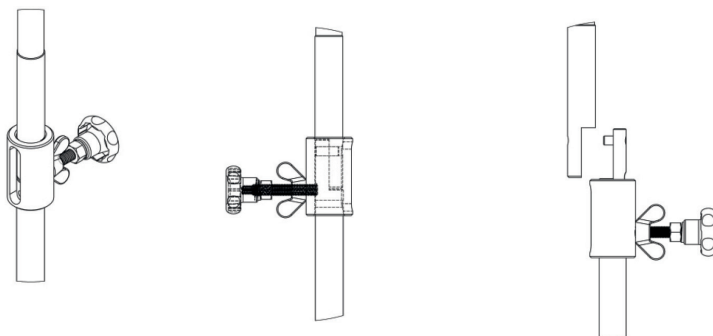
After opening the door, ensure that the beater is stopped. If it is not, press the emergency button and contact Consultomaq's technical support.

DISCONNECTING THE BEATER

Before starting any work, the equipment must be clean and sanitized. The cleaning and sanitization process consists of the following steps:

Regardless of the model or capacity of the mixer, the beater follows the same disconnection procedure.

With the equipment turned off, loosen the wing nut and turn the handle. After removal, the fixing bushing descends, and the beater is free to be removed.



WARNING

Never handle the beater while the equipment is in operation.

The procedure for assembling the beater is quite simple.

First, the bowl should be placed and secured. Once the bowl is fixed, we can now attach the beater.

The fixation follows the same principle as the disconnection. The assembly sequence is as follows:

Regardless of the model or capacity of the mixer, the beater follows the same disconnection procedure.

With the equipment turned off, loosen the wing nut and turn the handle. After removal, the fixing bushing descends, and the beater is free to be removed.

Note: In some models, there is no wing nut. Simply tightening the handle is sufficient.

TILTING THE BOWL

The process of tilting the bowl is quite simple (for 10kg and 25kg capacities). With the mixer turned off (beater) and the burner flame extinguished, follow these steps:

- Open the door of the mixer;
- Release the beater. Check the procedure on page 16;
- In the Turbo Max model (planetary), the beater must be stationary at the end of the bowl. If it is not, tilting the bowl may cause it to hit and jam the movement;
- Tilt the bowl using the side handles.

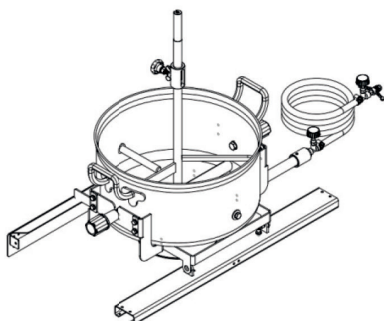
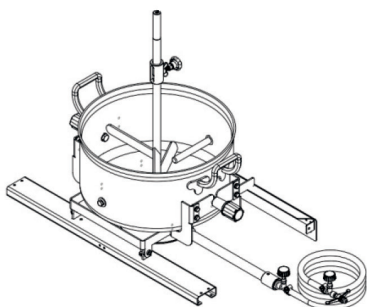


WARNING

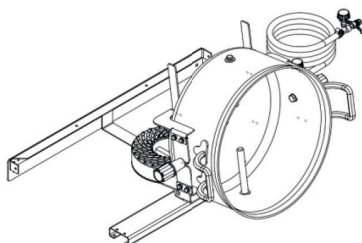
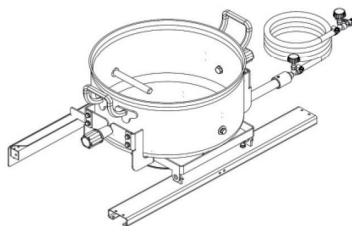
Never use cloths or heat-resistant gloves to tilt the bowl.

Always use the side handles.

Due to the product being boiling, when rotating the bowl, the steam can come directly to your arms and burn them.



STEP 3



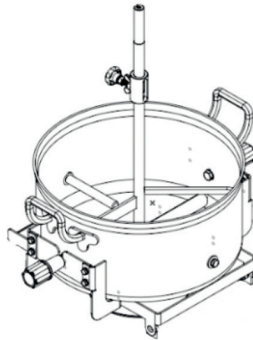
STEP 4



REMOVING THE BOWL

For the 10kg and 25kg capacities, removing the bowl follows these steps:

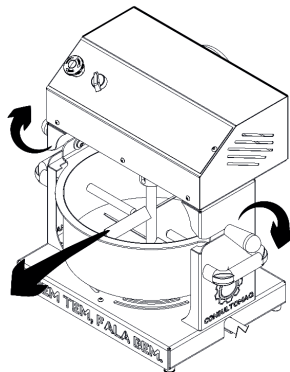
1. Release the beater. Check the procedure on page 16;
 2. Loosen the side handles by rotating them;
 3. Rotate the bowl in the indicated direction and remove it.
- To secure the bowl, repeat the process, but this time tighten the side handles.



For the 5kg and 15kg capacities, removing the bowl follows these steps:

1. Release the beater. Check the procedure on page 16;
2. Loosen the side handles;
3. Remove the bowl horizontally.

To secure the bowl, repeat the process, but this time tighten the side handles.



WARNING

Never remove the bowl while the equipment is in operation.



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