

BX* PATENT PRODUCT

- ❖ For Flavors Creation
- ❖ For Better Quality
- ❖ For Better User Experience



BX20



BX80

Model	Transmission	Bowl Capacity(L)	Maximum Kneading Capacity(kg)	Maximum Flour(kg)	Motor Power(kw)	Voltage(V)	Frequency(HZ)	Dimensions(mm)			Net Weight(kg)
								A	B	C	
BX10	belt+VFD	10	3.75	2.5	0.75	110/220	50/60	447	518	690	41.5
BX20	belt+VFD	20	7.5	5	1	110/220	50/60	484	602	807	63
BX30	belt+VFD	30	10.5	7	1.5	110/220	50/60	673	730	1102	123
BX40	belt+VFD	40	13.5	9	1.5	110/220	50/60	675	741	1154	128
BX60	belt+VFD	60	37.5	25	2.5	220/380	50/60	816	823	1427	338
BX80	belt+VFD	80	45	30	2.5	220/380	50/60	847	945	1477	348

*VFD:Variable Frequency Drive

For Flavors Creation

No longer limited to fixed 3 speeds, INSPIRE food mixer offers multiple adjustable mixing speeds within a large range for the user to choose from. The machine also has a speed memory and timing function for a standardised operation for commercial kitchen users.



Multiple Speeds Available

On the INSPIRE food mixer, there are also three speed grade settings - high, medium and low - but under each speed grade, there are 10 additional selectable speeds. The user has the right to choose different mixing speeds depending on the ingredients and their own unique technique. Meanwhile, the mixer does not need to stop when changing speed in the same speed grade.

Wider Speed Range Available

As shown in the table below, by INSPIRE food mixers, users have a wider speed range to choose from than other planetary mixers. This highlights the cost advantages of the BX mixer.

Model	INSPIRE™ Planetary Mixer (30 Speed RPM)	Traditional Planetary Mixer (3 Speed RPM)	Traditional Planetary Mixer (3 Speed RPM)	Traditional VFD Planetary Mixer (10 Speed RPM)
10L	52-500	120 / 232 / 406	134 / 260 / 328	150-490
20L	60-503	117 / 241 / 419	104 / 178 / 394	150-490

To Memory Your Favorite Speed

In high, medium, low speed grade, users can memorize their preferred mixing speed by pressing and holding the speed control button, so that each time the mixer is set to the corresponding speed grade, it will run at that memorized speed.



In this way users come back to their familiar operation model. The difference being that the mixing speeds are user-defined. Within such a wide speed range, the desired mixing speed could certainly be selected to cope with different mixing requirements.

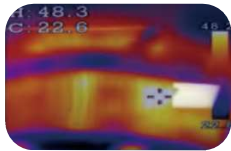
Timer Function

The INSPIRE food mixers has two built-in timer functions, clockwise and countdown, allowing the users to control every step of their work accurately. Standardizing operations in the commercial kitchen would be surely benefited from this function.

For Better Quality

Resistant to Voltage Fluctuations

Experimental data show that the patented power system is able to tolerate large current fluctuations and run properly. This characteristic reduces the chances of the motor damage worked in unstable voltage environments.



Lower Heat Output

In the heat generation tests, the INSPIRE food mixers performs quite better than other mixers. After 30 minutes running, the temperature of the new power system was no more than 50 C , while the lid cover of other mixers was already very hot.

Moisture and Corrosion Resistance

The new machine was designed with a complete steel construction to provide better protection against moisture and corrosion. Thanks to the low heat generation of the new power system, the sealed construction can be applied to better protect the electrical components from the water vapor and humidity.



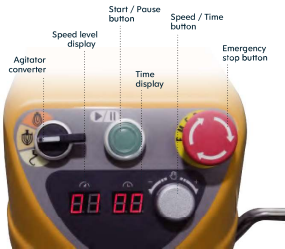
For Better User Experience

In addition to the distinctive features, the behavior and psychological feelings of the user are also taken into our account. By simulating use scenarios, the INSPIRE food mixer has been optimized constantly in order to give the market a user-centred design.

Low Learning Costs

The functions of the BX are implemented on a simple control panel. This panel is located on the front of the machine and consists of only a few buttons.

The logic of the built-in programs is clear and it does not take the user long to fully grasp all the functions of the machine.



Lower Noise

A comfortable working environment is what everyone is looking for. Benefited from the patented power system, the INSPIRE food mixer also outperforms other mixers in terms of noise performance during operation.

Quick & Cost Saving Maintenance

The introduction of the error code system is the result of our efforts on how to improve the efficiency of the machine maintenance.

When a problem is detected, the error code appears on the INSPIRE food mixers control panel. The users could immediately contact the after-sales service based on this error code. On the other hand, the after-sales staff can also quickly determine the type of problem and make the response.



Error Code	Function	Description
E-01	Safety guard Protection	Lock up the safety guard in the right position
E-02	Handle Lift Protection	Ensure the handle lift up in the right position
E-03	Bowl Lock Up Protection	Ensure the bowl locked up in the right position
E-04	EmergencyStop Protection	Rotate the button to switch it off
E-07	Motor Function	Check up the motor and contact professionals
E-08	Power System Overheat Protection	Check up the heat ofthe machine and contact professionals
E-09	Power System Overload Protection	Check up the load/maximum load from the user manual