Contents

Introduction ........................................................................................................3
Installation ..........................................................................................................4
Operation ............................................................................................................5
  Before Connection.
  Preparation.
  Operating Mixer Using Three Timer Digital Touch Control (SM-120T).
  Indication Lights.
  Function Keys.
  Control Buttons.

Cleaning and Maintenance ..............................................................................11
  Daily Cleaning Procedure.

Machine Based Trouble-Shooting ...................................................................12

Product Based Trouble-Shooting .....................................................................13

Competency Checklist .....................................................................................14
  Operation Competency Checklist
  Daily Cleaning Competency Checklist

Risk Assessment .............................................................................................17

Wiring Charts ...................................................................................................18
  SM-50T / SM-80T / SM-120T

Spare Parts .......................................................................................................19
  SM-50T / SM-80T / SM-120T

Date Purchased................................................................................................ Serial No ..........................................................
Dealer ............................................................................................................................................................
Service Agent .............................................................................................................................................
Working Safety

The machine must be used only by personnel suitably trained for the purpose and who have been trained in the contents of this publication.

To ensure safe work, comply with the following instructions:-

- Install the machine in compliance with workplace safe work requirements.
- Use the machine with great care and never be distracted.
- Do not wear loose fitting clothing or clothing with wide and open sleeves.
- Do not remove, cover or modify the identification plates placed on the machine body.
- Do not remove the transparent protections and do not modify or bypass the mechanical and electrical protection devices.
- Work on the products permitted and not on other types.
- Do not use the machine as a working top and do not place any objects on it that are not required for normal working operations.
- Do not use the machine with temporary electrical connections or non-insulated cables.
- Periodically check the state of the power cable and the cable clamp on the machine body, replace it as soon as is necessary by qualified personnel.
- Stop the machine immediately as soon as there is defective or abnormal operation, a breakage is suspected, there are incorrect movements, or unusual noises.
- Before cleaning or carrying out maintenance, disconnect the machine from the electricity mains.
- Use protective working gloves for cleaning and maintenance.
- For all extraordinary maintenance consult the manufacturer or qualified or authorised personnel.
- Do not aim high-pressure jets of water at the machine.
- When sharp accessories are manipulated, use cut-resistant gloves.
- Never insert hands or other objects into the product inlet or outlet.

Summary safety notes for owners / operators of this machine

- Always operate within the limits of use of the machine.
- Always carry out constant and diligent maintenance.
- Have the machine used by a single trained person.
- Avoid distractions while operating the machine.

Refer to the Hazard Risk Assessment on page 15 of this handbook for information about the hazards associated with the operation of this machine

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
Installation

Before installing the mixer, check that the available electrical supply match that of the mixer as stated on the mixer’s rating plate.

Installation

1) Position the mixer in its approximate working position. The mixer must be installed on a horizontal and plain floor.

2) Adjust the mixer feet to ensure that the mixer is level, and seats firmly on all four corners.

3) Connect the electrical supply to an appropriate socket and turn on.

4) Start the mixer to check the direction of rotation of the kneading spiral and the bowl. When viewed from above, both kneading spiral and bowl should rotate clockwise. The arrow on the bowl indicates the correct rotation of the bowl. If the rotation direction is incorrect, swap any two phases to reverse the rotation direction.

5) Test the operation of the safety emergency stop button. The machine must stop operating immediately.

6) Test the operation of the microswitch cut-out on the bowl safety cover. When the cover is lifted the machine must stop immediately.
Operation

Before Operation

• Check the machine is clear of all objects, all switches are off and any danger area clear of bystanders.

• Check or place the electrical cord in the appropriate socket and turn power on.

Preparation

• Lift the bowl safety guard.
  Safety guard should be raised and pushed back fully against stops to avoid injury. The mixer has safety interlocks to prevent mixer operation when the safety guard is lifted.

• Ingredient check.
  Complete ingredient check to ensure accuracy in scaling.

• Add ingredients.
  Operators should use their own workplace recipes.

Refer to the Hazard Risk Assessment on page 17 of this handbook for information about the hazards associated with the operating of this machine
Timers

Located on the top of the control panel. Timer (I) will display slow speed. Timer (II) will display fast speed. Both displays show time in minutes and seconds.

Each timer has a 3 digit display:
- Digit ‘A’ and ‘B’ will display ‘Minutes’ in one minute increments.
- Digit ‘C’ will display ‘Seconds’ in 10 second increments.

i.e; If the display shows the following, the ‘Time’ displayed is 7 minutes and 30 seconds.

The timers are set by and buttons. Pressing the button will increase timer by 10 seconds.
The maximum set time is 20 minutes. Pressing the will decrease time by 10 seconds.

When the spiral mixer is switched ON, timers will show the set time. The timer will only work when mixer is in (AUTO) mode. The timer will start automatically when the (ON) button is pressed, the slow speed timer will run first and then the fast timer second until timer reaches (0) minutes stopping the mixer.
When the spiral mixer safety guard is lifted the timer will stop with the mixer and resume when the guard is lowered and the (ON) button is pushed.

When the (OFF) button is pressed the timers will return to the set time. During (MANUAL) operation, the timers will not work.

NOTE: The Indication Lights and Function Keys and operation for the Two Timer Control Panel are similar to the Three Timer Control Panel.
Operating Mixer Using Three Timer Digital Touch Control Panel (SM120T)

Timers

Located on the top of the control panel, Timer (1) controls the slow speed operation of the hook, the bowl will run in an anti-clockwise direction.

Timer (2) controls the slow speed operation of the hook, the bowl will run in a clockwise direction.

Timer (3) controls the fast speed of the hook and the bowl will run in a clockwise direction.

All 3 displays show the time in minutes and seconds. The maximum time that can be set is 20 minutes.

Each timer has a 3 digit display:
- Digit ‘A’ and ‘B’ will display ‘Minutes’ in one minute increments.
- Digit ‘C’ will display ‘Seconds’ in 10 second increments.

i.e; If the display shows the following, the ‘Time’ displayed is 19 minutes and 20 seconds

The timers are set by [+] and [-] buttons. Pressing the [+] button will increase timer by 10 seconds. The maximum set time is 20 minutes. Pressing the [-] will decrease time by 10 seconds.

When the mixer is operating between Timer (1) operation and Timer (2) operation, the hook will keep on turning, but the bowl will stop for two seconds and then turn in a clockwise direction.

When the mixer is operating between Timer (2) operation and Timer (3) operation, both the hook and the bowl will keep on turning.

It is possible to set ‘0’ operating time on any of the three timers.

NOTE: The Indication Lights and Function Keys and operation for the Three Timer Control Panel are similar to the Two Timer Control Panel.
Operation

Indication Lights

Indication lights indicate the running operation of the spiral mixer.

A. AUTO / MANUAL Lights:

- When ‘AUTO’ lamp lights up, spiral mixer is in ‘AUTO’ operation.
- When ‘MANU’ lamp lights up, spiral mixer is in ‘MANUAL’ operation.

B. Bowl Direction Lights:

- When lamp lights up, the bowl is in the ‘FORWARD’ direction.
- When lamp lights up, the bowl is in the ‘REVERSE’ direction.

C. Mixer Speed Lights:

- When lamp ‘1’ lights up, spiral mixer is in the slow speed condition.
- When lamp ‘2’ lights up, spiral mixer is in the fast speed condition.

D. Bowl Inching Light:

- When ‘INCH’ lamp lights up, spiral mixer is in the Manual Inching Mode.

E. ‘On’ Mode Light:

- When the ‘ON’ lamp lights up, spiral mixer is in Operating / Mixing Mode.

F. ‘Stop’ Mode Light:

- When ‘STOP’ lamp lights up, safety cover has been raised during Operating / Mixing Mode.

G. ‘O.L’ Light:

- When ‘O.L’ (OVERLOAD) lamp lights up, the overload relay is on.
- Remove fault (Refer ‘Fault Diagnosis’ Section).
Function Keys

- AUTO / MANUAL selection buttons.
- Bowl direction (forward / reverse) selection button.
- Stop button.
- Speed Selection buttons.
- Start button.
- Inching button.

Auto Operation

A. Press buttons and below ‘Timer 1’ to set the desired time for slow mixing speed.
B. Press buttons and below ‘Timer 11’ to set desired time for fast mixing speed.
C. Press button until the ‘AUTO’ lamp lights up.
D. Press button until lamp lights up.
E. Press button to start machine.

After the above procedure, the mixer starts operating. It will run at slow speed until ‘Timer 1’ runs down to ‘0’, then the machine will start running at fast speed until ‘Timer 11’ runs down to ‘0’. The machine will stop automatically.

During ‘AUTO’ operation, the machine and timer stops when the safety guard is lifted. The timer will only resume operation and continue running after the safety guard is lowered and the ‘ON’ button is pushed. When pressing the ‘OFF’ button, the timer will reset to the original set time.

Manual Operation

A. Press button until the ‘MANU’ lamp lights up.
B. Press and buttons to select the desired speed and direction.
C. Press button to start.
D. Press button to stop the operation.

The timer will stop functioning under manual operation. The mixer will only go in a forward rotational direction on fast speed.

The mixer will always start at slow speed even if fast speed has been selected to start the operation. When the mixer is running at slow speed, press to run the mixer at fast speed.
Control Buttons

1 Emergency Stop Button.
2 ON / OFF Main Switch.
3 Manual Speed Switch.
4 Manual Override Button.

If the digital panel is damaged, the mixer can still be operated by the manual switch located on the left side of the top cover. You can select slow speed or fast speed manually without using the timer.
Daily Cleaning Procedure

1) Brush off all external surfaces. Use a banister brush and work from the top to the bottom.
2) Remove all old dough and built up deposits using a plastic scraper.
3) Scrape the mixing bowl, the breaker bar, the dough spiral mixer tool, the upper inside mixing bowl cowling and behind the mixing bowl.
4) Wipe all surfaces with warm water.
5) Apply a detergent / sanitizer and leave on all surfaces (for length of time specified by the supplier and/or the manufacturer).
6) Scrub to loosen and remove residues.
7) Rinse the bowl and dough spiral mixer tool thoroughly with hot water.
8) Remove excess moisture with clean squeegee or paper towels. Dry all surfaces.
9) Re-examine all surfaces to evaluate whether cleaning has been effective.
10) If further cleaning is required, start from step 3.

Ensure that mixer is isolated from the electrical supply before commencing cleaning.
Refer to the Hazard Risk Assessment on page 15 of this handbook for information about the hazards associated with the cleaning of this machine.
This appliance must NOT be cleaned with a water jet.
<table>
<thead>
<tr>
<th>Fault</th>
<th>Possible Cause</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>The mixer does not operate / start.</td>
<td>Not plugged in to the socket at main switch.</td>
<td>Plug in and switch ‘On’.</td>
</tr>
<tr>
<td></td>
<td>The main switch is “Off”.</td>
<td>Turn main switch ‘On’.</td>
</tr>
<tr>
<td></td>
<td>The bowl safety guard is open.</td>
<td>Place in down position.</td>
</tr>
<tr>
<td></td>
<td>The mixer overload has been activated.</td>
<td>Contact supervisor / service agent.</td>
</tr>
<tr>
<td></td>
<td>Stop button is still locked in the down position.</td>
<td>Release by rotating and pulling.</td>
</tr>
<tr>
<td>The mixer starts and then stops.</td>
<td>Both high and low speed timers are set to zero.</td>
<td>Reset mix cycle on both timers.</td>
</tr>
<tr>
<td></td>
<td>The mixer overload has been activated.</td>
<td>contact supervisor / service agent.</td>
</tr>
<tr>
<td></td>
<td>Fuse overload at the power board.</td>
<td>Contact supervisor / service agent.</td>
</tr>
<tr>
<td>The mixer labours under load.</td>
<td>Dough too stiff / tight.</td>
<td>Review and adjust dough consistency, eg add more liquid.</td>
</tr>
<tr>
<td></td>
<td>Mechanical malfunction.</td>
<td>Contact supervisor / service agent.</td>
</tr>
<tr>
<td>The mixer moves or rocks during operation.</td>
<td>Floor not level or the adjustable feet are located incorrectly.</td>
<td>Re-adjust level and stabilise by means of adjustable foot.</td>
</tr>
<tr>
<td>Excessive flour dust coming from mixer.</td>
<td>First speed timer set too short.</td>
<td>Extend first speed mix / blending cycle.</td>
</tr>
<tr>
<td>The mixer bowl and dough hook operate in the wrong direction.</td>
<td>Inserting the mixer plug into the incorrect socket after cleaning. Relocating the mixer in another position after maintenance.</td>
<td>Return to correct position. Consult authorised electrical service to rewire plug.</td>
</tr>
<tr>
<td>Fault</td>
<td>Possible Cause</td>
<td>Remedy</td>
</tr>
<tr>
<td>-------------------------------</td>
<td>-----------------------------------------------------</td>
<td>-------------------------------------------------------------</td>
</tr>
<tr>
<td>Bread dough too soft.</td>
<td>Excessive water used in dough (human error).</td>
<td>Review recipe and adjust dough consistency.</td>
</tr>
<tr>
<td></td>
<td>Incorrectly metered/measured through water meter</td>
<td>Contact authorised maintenance.</td>
</tr>
<tr>
<td></td>
<td>(equipment error).</td>
<td>Review/check/change mix cycle.</td>
</tr>
<tr>
<td></td>
<td>Over-mixed dough.</td>
<td></td>
</tr>
<tr>
<td>Final dough temperature too hot.</td>
<td>Water temperature too warm.</td>
<td>Reduce water temperature.</td>
</tr>
<tr>
<td></td>
<td>Dough mixed too long.</td>
<td>Shorten mix cycle.</td>
</tr>
<tr>
<td>Final dough temperature too cold.</td>
<td>Water temperature too cold.</td>
<td>Increase water temperature.</td>
</tr>
<tr>
<td></td>
<td>Dough mix too short.</td>
<td>Lengthen mix time.</td>
</tr>
<tr>
<td>Foreign matter found/seen in dough.</td>
<td>Mixer not cleaned as per cleaning instructions.</td>
<td>Thoroughly scrape and check between dough. Review cleaning instructions.</td>
</tr>
<tr>
<td></td>
<td>Poor ingredient quality.</td>
<td>Contact ingredient supplier.</td>
</tr>
<tr>
<td></td>
<td>Poor personal/bakery hygiene.</td>
<td>Review and reinforce correct procedures.</td>
</tr>
<tr>
<td>Dough is difficult to remove from the mixing bowl.</td>
<td>Dough left in bowl too long.</td>
<td>Remove from bowl earlier.</td>
</tr>
<tr>
<td></td>
<td>Dough too soft.</td>
<td>Refer - dough too soft.</td>
</tr>
<tr>
<td></td>
<td>Dough over-mixed.</td>
<td>Run food grade oil between dough and bowl at end of mix cycle to stop dough sticking.</td>
</tr>
</tbody>
</table>
Guide sheets for staff training

The pages in the following section of this manual should be copied and used when training staff to operate the Paramount mixers. It is suggested that the competency assessment checklists be completed, signed, and a copy kept in the personnel files for future reference.

Supervisors to ensure

- Competency check lists are copied and completed as part of the training of staff.
- Correct training of staff to the required competency expectations.
- The verification section of the competency check list is signed off.
- A copy of the completed and signed competency check list is placed in personnel records as evidence of operator competence.
Paramount Spiral Mixer

Element: Implement safe work procedures.

Assessment Criteria

✓ “Can the operator”
Identify the purpose and use of:
• Equipment guards
• Warning signs
• Safety features
Related to this machinery?

Identify:
• Machine-related health and safety risks of this equipment?
• Emergency procedures to be used with this equipment?

Operate this equipment correctly in normal and emergency situations?

Identify:
• OH&S reporting procedures related to hazard reporting for this machine?

Comments:

To gain competency in the use of the PARAMOUNT MIXER, the assessor must be satisfied that the operator has consistently applied the knowledge and skills in all of the above elements.

This form should be signed off only when the assessor is satisfied that the employee/trainee is competent to carry out all of the tasks described above.

Applicant’s signature ______________________ Date / /

Assessor’s signature ______________________ Date / /
Daily Cleaning Competency Checklist

Paramount Spiral Mixer

Element: Implement essential hygiene and sanitation procedures.

✓ Assessment Criteria

☐ “Can the operator”
Maintain sound personal hygiene at all times when working with the PARAMOUNT MIXER?

☐ Use appropriate protective and work clothing while working with the PARAMOUNT MIXER?

☐ Identify:
  • Product handling requirements during production process?
  • Critical points in the process where contamination can be introduced?
  • Why it is important to monitor hygiene and sanitation performance?
  • The effect of poorly maintained equipment on the control of contamination and spoilage?
  • Company policies and procedures regarding hygiene and sanitation?
  • Actual and potential contamination and spoilage hazards?
  • Solutions to rectify contamination and spoilage problems?

☐ Use work practices and methods that reduce the risk of product contamination?

☐ Remove contamination where appropriate in accordance with:
  • Workplace hygiene and sanitation procedures?
  • Procedures specific to the PARAMOUNT SPIRAL MIXER?

Comments:

_________________________________________________________________________________________
_________________________________________________________________________________________

To gain competency in the use of the PARAMOUNT SPIRAL MIXER, the assessor must be satisfied that the operator has consistently applied the knowledge and skills in all of the above elements.

This form should be signed off only when the assessor is satisfied that the employee / trainee is competent to carry out all of the tasks described above.

Applicant’s signature __________________________ Date / /

Assessor’s signature __________________________ Date / /
The following risk assessment covers the reasonably foreseeable hazards to health and safety arising from the mixer and from systems of work associated with this machine.

<table>
<thead>
<tr>
<th>Hazard Identified</th>
<th>Existing Controls</th>
<th>Consequences</th>
<th>Likelihood</th>
<th>Risk Rating</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cleaning the machine with buckets of water or hoses is extremely dangerous and may lead to electrocution. The machine must be cleaned with a damp cloth only.</td>
<td>Safe work cleaning practices included in training manual local workplace rules and management.</td>
<td>Catastrophic</td>
<td>Rare</td>
<td>Significant</td>
</tr>
<tr>
<td>Microswitch on safety guard should never be removed or tampered with otherwise machine could continue working with moving parts.</td>
<td>Safe work guidelines reinforce non-authorised tampering with the machine. Access to micro switches service item only.</td>
<td>Major injuries</td>
<td>Rare</td>
<td>Significant</td>
</tr>
<tr>
<td>Electrical isolation switch should be fully accessible to the operator. Recommend no more than 1.5 metres above the floor.</td>
<td>Dependent on bakery electrical policy.</td>
<td>Major injuries</td>
<td>Rare</td>
<td>Significant</td>
</tr>
<tr>
<td>Safety guard should not be removed.</td>
<td>Microswitch interlocked with machine - controls will not operate.</td>
<td>Major injuries</td>
<td>Unlikely</td>
<td>Significant</td>
</tr>
<tr>
<td>Service panels should not be removed whilst the machine is in operation. The machine must not be operated with any service access panel removed.</td>
<td>Machine designed to be accessed by authorised service technicians only. Warning signs clearly evident.</td>
<td>Major injuries</td>
<td>Unlikely</td>
<td>Significant</td>
</tr>
<tr>
<td>Hands or arms should not be placed behind bowl whilst machine is in operation.</td>
<td>Safe operating procedure reinforces this not to be done. Warnings in place.</td>
<td>Minor injuries</td>
<td>Unlikely</td>
<td>Low</td>
</tr>
<tr>
<td>Hands should never be placed near dough hook whilst in motion.</td>
<td>Bowl guarded during operation. Safe operating procedures highlight safe work.</td>
<td>Major injuries</td>
<td>Unlikely</td>
<td>Significant</td>
</tr>
<tr>
<td>Cleaning of machine should not take place whilst it is in operation.</td>
<td>Correct cleaning procedure detailed in training procedure.</td>
<td>Major injuries</td>
<td>Unlikely</td>
<td>Significant</td>
</tr>
<tr>
<td>The machine should never be connected to alternate power source other than that which has been designed for that machine by the store designer.</td>
<td>External plug designed to Australian / New Zealand standards for the appropriate power supply. Warnings in manual.</td>
<td>Major injuries</td>
<td>Rare</td>
<td>Significant</td>
</tr>
</tbody>
</table>

Risk rating
- Extreme risk: Immediate action required.
- High risk: Senior management attention required.
- Moderate risk: Management responsibility must be specified.
- Low risk: Manage by routine procedures.

Based on AS4360 1999 Risk Management.

**Owners and operators of Paramount equipment please note:**

The risk ratings and control measures as outlined in this manual must be incorporated into your safety management systems and procedures. Ensure effective risk control by reinforcing these procedures with staff. For example: never clean any electrical equipment with buckets of water or pressurised hoses.
# Spare Parts List for Spiral Mixer SM-50T / SM-80T / SM-120T

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Part Numbers</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>Main Shaft</td>
<td>M370-11.</td>
</tr>
<tr>
<td>02</td>
<td>Main Shaft Collar</td>
<td>M371-03.</td>
</tr>
<tr>
<td>03</td>
<td>Main Shaft Upper Bearings</td>
<td>6305V × 2.</td>
</tr>
<tr>
<td>04</td>
<td>Bearing Housing</td>
<td>340-02.</td>
</tr>
<tr>
<td>05</td>
<td>Pulley</td>
<td>M380-12.</td>
</tr>
<tr>
<td>06</td>
<td>Bearing Housing Support</td>
<td>M060-08.</td>
</tr>
<tr>
<td>07</td>
<td>Main Shaft Lower Bearings</td>
<td>6206 / 6206V.</td>
</tr>
<tr>
<td>08</td>
<td>Safety Cover</td>
<td>M802-06</td>
</tr>
<tr>
<td>09</td>
<td>Bowl</td>
<td>M620-01.</td>
</tr>
<tr>
<td>10</td>
<td>Fixed Safety Guard</td>
<td>M801-06.</td>
</tr>
<tr>
<td>11</td>
<td>Clamping Block for Spiral</td>
<td>M640-10.</td>
</tr>
<tr>
<td>12</td>
<td>Centre Pillar</td>
<td>M650-10.</td>
</tr>
<tr>
<td>13</td>
<td>Kneading Spiral</td>
<td>M630-01.</td>
</tr>
<tr>
<td>14</td>
<td>Upper Bowl Shaft Bearing</td>
<td>6010V × 2.</td>
</tr>
<tr>
<td>15</td>
<td>Bottom Plate for Bowl</td>
<td>M56-010.</td>
</tr>
<tr>
<td>16</td>
<td>Bearing Housing</td>
<td>M530-06.</td>
</tr>
<tr>
<td>17</td>
<td>Lower Bowl Shaft Bearing</td>
<td>6207.</td>
</tr>
<tr>
<td>18</td>
<td>Pulley</td>
<td>M590-08.</td>
</tr>
<tr>
<td>19</td>
<td>Bottom Shaft Collar</td>
<td>M600-01.</td>
</tr>
<tr>
<td>20</td>
<td>Transition Shaft Upper Bearing</td>
<td>6008W.</td>
</tr>
<tr>
<td>21</td>
<td>Bearing Housing</td>
<td>M420-02.</td>
</tr>
<tr>
<td>22</td>
<td>Transition Shaft Lower Bearing</td>
<td>6009W.</td>
</tr>
<tr>
<td>23</td>
<td>V - Belt</td>
<td>PK13-1090.</td>
</tr>
<tr>
<td>24</td>
<td>Transition Shaft</td>
<td>M410-02.</td>
</tr>
<tr>
<td>25</td>
<td>Pulley</td>
<td>M400-02.</td>
</tr>
<tr>
<td>26</td>
<td>V - Belt</td>
<td>PK4-1180.</td>
</tr>
<tr>
<td>27</td>
<td>Motor Pulley</td>
<td>M330-10.</td>
</tr>
<tr>
<td>28</td>
<td>Bowl Motor</td>
<td>1/2 HP-8P.</td>
</tr>
<tr>
<td>29</td>
<td>Spiral Mixer Motor</td>
<td>4.5HP 4/8P.</td>
</tr>
<tr>
<td>30</td>
<td>V - Belt</td>
<td>PK12-04.</td>
</tr>
<tr>
<td>31</td>
<td>Pulley</td>
<td>M320-04.</td>
</tr>
<tr>
<td>32</td>
<td>Top Cover</td>
<td>M444-04.</td>
</tr>
<tr>
<td>33</td>
<td>Top Cover Hinge Bracket</td>
<td>M461-01 / M471-01.</td>
</tr>
</tbody>
</table>

## Part No. of Three Timer Control Panel

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Part Numbers</th>
</tr>
</thead>
<tbody>
<tr>
<td>34</td>
<td>Three Timer Control Panel</td>
<td>MBLOMX-019-01.</td>
</tr>
</tbody>
</table>