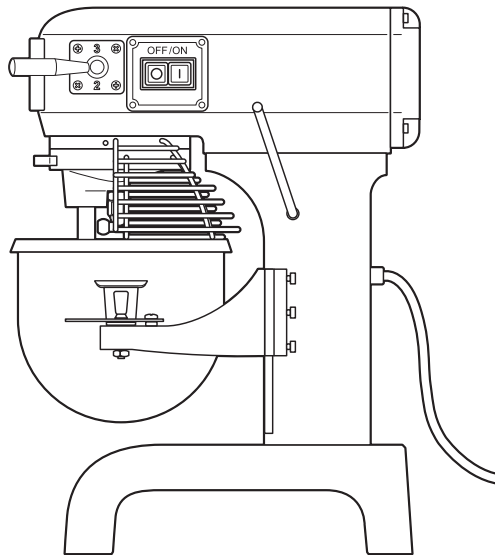


# Planetary Mixer

## TwisterPlus

*TwisterPlus-241017-Rev003-UM-en*



## Operating Manual | EN

*Original Manual*



Manufacturer:

ADE Germany GmbH | Neuer Höltingbaum 15 | 22143 Hamburg, Germany

Tel: +49 (0) 40 / 432776-0 | Fax: +49 (0) 40 / 432776-10

E-mail: [info@ade-germany.de](mailto:info@ade-germany.de)

# CONTENTS

---

- About This Manual.....3
  - General .....3
  - Storage.....3
  - Intended Readers of this Manual .....3
  - Legend of symbols .....4
  - Intended use .....4
  - Scope of Supply .....5
- Dealer.....5
- Safety .....6
- Signs on the Machine.....8
- Training of Operating Personnel.....9
- Parts and Controls .....10
- Start-Up..... 12
  - Installation Requirements ..... 12
  - Unpacking and Setting Up the Machine ..... 12
  - Preparing the Machine for Operation..... 13
  - Connecting the Machine to the Power Supply .....14
  - Performing the Acceptance Test.....14
- Basic Operation..... 15
  - Switching the Machine On and Off ..... 15
  - Selecting Speed ..... 15
  - Selecting the Attachment.....16
  - Fitting and Changing the Attachments.....17
- Processing Food .....18
- Cleaning.....20
- Storage and Transportation .....21
- Troubleshooting Table .....21
- Technical Data.....22
- Nameplate..... 23
- Warranty ..... 23
- Declaration of Conformity .....24
- Disposal .....24
- Appendix ..... 25

# ABOUT THIS MANUAL

---

## GENERAL

- This operating manual contains information on the safe operation, maintenance, care, and cleaning of the machine.
- The machine is only considered to be used as intended if the instructions in the operating manual are followed.
- Read this operating manual carefully before plugging in and using the machine. Failure to follow the instructions in this operating manual may cause injury or damage to the product.
- We are committed to continuing development and improvement of our products. We therefore reserve the right to change the design and the technical specifications of our products at any time without notice. This does not affect the content of this operating manual.
- The planetary mixer complies with the current version of the EN 454 safety standard and bears the CE mark as a sign of conformity with the relevant requirements.
- Production based on the supplied technical documents is not permitted.

## STORAGE

This operating manual forms an integral part of the machine. It must be stored close to the machine in a place that is easily accessible to everyone.

Make sure to include the operating manual if the machine is transferred to a new owner.

## INTENDED READERS OF THIS MANUAL

This operating manual is intended for personnel authorized to set up, operate, maintain, and clean the machine.

- Before using the machine for the first time, operating personnel must have read and understood this operating manual and been instructed by the owner in how to operate the machine. Particular emphasis should be placed on the potential hazards resulting from improper use. The owner must ensure that the operating personnel ("operator") can use the machine safely and as intended.
- The machine generally requires no maintenance. Nevertheless, if any adjustment, maintenance, or repair work turns out to be required after all, it must be carried out by qualified personnel.

## LEGEND OF SYMBOLS



This symbol means: “Refer to the operating manual.” Read the operating manual carefully before using the appliance and keep it for future reference.



This symbol, when used with the signal word DANGER, alerts the user to the risk of severe injuries.



This symbol, when used with the signal word WARNING, alerts the user to the risk of moderate or minor injuries.



This symbol, when used with the signal word NOTICE, alerts the user to the risk of material damage.



This symbol indicates additional information and general instructions.

## INTENDED USE

This planetary mixer (machine) is intended for stirring, cutting, and mixing suitable foods such as dough, eggs, or cream.

The machine is approved for continuous operation in the commercial catering sector and can be operated continuously for up to 24 minutes (40% per hour). This time is reduced if the food being processed is very tough.

After processing food, the machine must be allowed to cool down before you can use it again.

Refer also to the “Processing Quantities” section in the “Basic Operation” chapter.

**Any use other than the intended use is considered improper.**

- **Under no circumstances should the machine be used to process frozen products.**
- **Processing too much food at a time inevitably affects the processing quality and shortens the machine's service life.**
- **Any attempt to process such products or similar foods may cause severe damage to the machine and render the warranty null and void.**

## SCOPE OF SUPPLY

- Machine
- Mixing bowl
- Whisk
- Flat beater
- Dough hook
- 4x screw-in feet
- Operating manual

## DEALER

---



Dealer's stamp

# SAFETY

---

## GENERAL SAFETY INSTRUCTIONS

- This machine may only be operated by persons of legal age.
- The operator must be in full possession of their mental and physical faculties. Operating personnel with no knowledge of written or spoken German must be briefed on the contents of this manual by competent personnel or trained on how to use the machine as per the operating manual.
- Before using the machine, ensure that it has been thoroughly inspected and found to be undamaged and fully assembled.
- Always observe the owner's safety rules and instructions.

## ELECTRICAL HAZARD

- Do not immerse the machine, power cord, or power plug in water or other liquids.
- Ensure that the machine is positioned in a way that prevents liquids from spilling over the power connection. Refer to the instructions under "Installation Requirements."
- Never operate the machine if your hands are wet.
- Do not use the machine outdoors.
- Plug the appliance into a properly installed power outlet with voltage rating corresponding to that specified on the nameplate.
- Make sure the power outlet is easily accessible so that you can quickly unplug the machine if necessary.
- Do not use the machine under the following conditions:
  - if the machine or any of its parts are damaged,
  - if the power cord or power plug is damaged,
  - if the machine has been dropped.
- Always unwind the power cord completely before each use. When doing so, ensure the power cord is not damaged by sharp edges or hot objects.
- Pull the power plug out of the power outlet under the following conditions:
  - when you are not using the machine,
  - after each use,
  - before cleaning the appliance or putting it away,
  - if there is an obvious malfunction during operation,
  - during a thunderstorm.

When unplugging the machine, always grasp the power plug; do not pull on the power cord.

- Do not make any modifications to the machine or the power cord. Repairs should only be carried out by a specialist workshop, as improperly repaired appliances pose a risk to the operator.
- Do not use an extension cable.

## **WARNING OF RISK OF INJURY**

- Always switch off the machine and unplug it from the mains before changing accessories.
- Never reach into the working area with your hands or any objects when the machine is switched on and running.
- When operating this machine, long hair should be pinned, tied back, or worn under a cap. Avoid wearing loose or hanging clothing such as scarves, ties, etc.
- Ensure that the power cord is arranged so that it does not pose a tripping hazard.

## **DUST WARNING**

- Exercise caution when handling bagged goods by ensuring a minimum drop height above the bottom of the mixing bowl.
- Carefully cut open bags just above the bottom of the mixing bowl to minimize dust when pouring flour.
- You can also use a lid and add flour or similar to the mixing bowl through the narrow opening to minimize dust.


## **CAUTION: RISK OF MATERIAL DAMAGE**

- Never place the machine on or close to hot surfaces (e.g., hot plates, etc.).
- Avoid any contact between the power cord and hot parts.
- The machine should never be exposed to high temperatures (heating, etc.) or adverse weather conditions (rain, etc.).
- Place the machine on a robust, smooth, and easy-to-clean worktop. When processing foods, occasional splashes are unavoidable. Refer to the instructions under "Installation Requirements."
- Only use original accessories and spare parts.
- Never clean the machine or any of its parts in the dishwasher.

# SAFETY DEVICES ON THIS MACHINE

- All safety devices are permanently fitted to or on the machine and must not be removed. Dismantling them or any unauthorized modifications would make the machine unsafe. Such actions would also exempt the manufacturer from liability for any accidents or injuries.
- The machine is fitted with a circuit breaker that is triggered in the event of a power failure. After a power failure, you will need to switch the machine back on to continue working with it.
- The machine is equipped with an overload switch that shuts the machine down if necessary to protect it against overloading. To continue using the machine, you must activate the overload switch at the rear.
- The working area around the attachment holder is enclosed with a protective grille. You can only operate the machine when the protective grille is closed. Any attempt to open the protective grille during operation switches the machine off. To continue using the machine, you must close the protective grille and switch the machine on.
- The machine can only be switched on when the bowl and bowl holder are in the upper working position.

# SIGNS ON THE MACHINE



**⚠ WARNING**


**RESIDUAL VOLTAGE HAZARD**  
Contact may cause electrical shock or burn.  
Please wait at least 1 min until capacitors discharge

**WARNING**

**DANGER DUE TO RESIDUAL VOLTAGE**

Contact can cause electric shock or burns.

Always allow at least 1 minute for the capacitors to discharge.




**⚠ WARNING**

**HAZARDOUS VOLTAGE**  
Contact may cause electrical shock or burn.  
This unit is to be serviced by trained personnel only

**WARNING**

**HAZARDOUS VOLTAGE**

Contact can cause electric shock or burns. This machine may only be serviced by trained personnel.



**⚠ WARNING**

Moving parts can crush and hurt you.  
Do not operate this machine with guard removed.  
Disconnect power supply before servicing.

**WARNING**

There is a risk of crushing and injury from moving parts. Never operate this machine with the safety guard removed. Always unplug the machine from the power supply before carrying out maintenance work.



# TRAINING OF OPERATING PERSONNEL

---

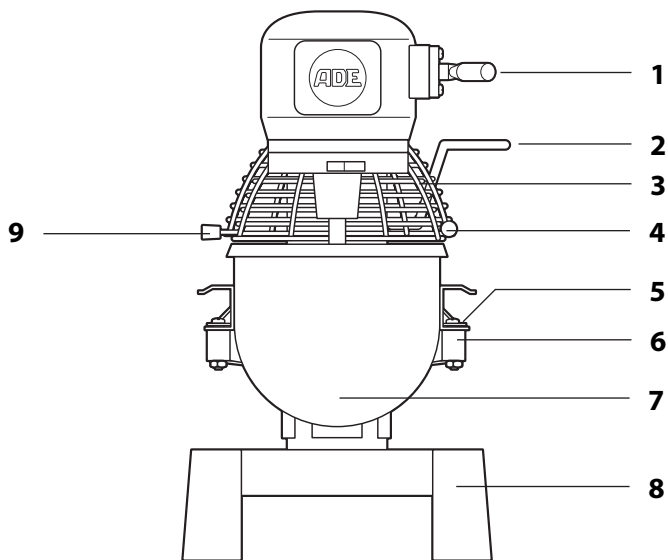
Before installing or using the machine for the first time, the adult operator must receive adequate training in the operation, care, and cleaning of the machine. In particular, such training should include emphasis on potential hazards resulting from improper use.

Training must be provided by qualified personnel authorized to install the machine and familiar with applicable safety standards.

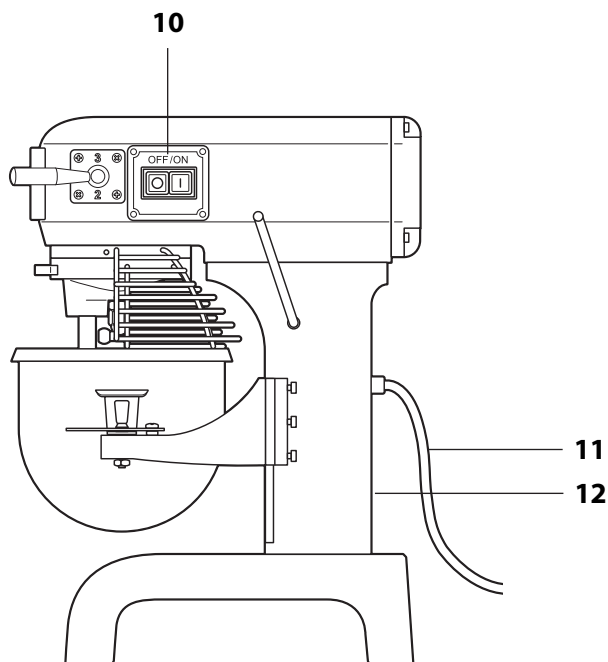
The owner of the machine is responsible for carrying out training of the operating personnel.

## PARTS AND CONTROLS

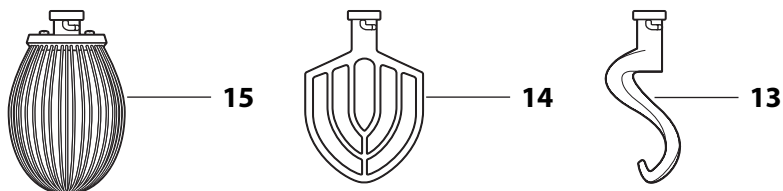
---



- 1 Speed adjustment lever
- 2 Mixing bowl lifting/lowering lever
- 3 Protective grille
- 4 Magnetic switch
- 5 Latch
- 6 Bowl holder
- 7 Mixing bowl
- 8 Machine base
- 9 Protective grille opening handle



## ACCESSORIES (ATTACHMENTS)



- 10 **OFF (O)/ON (I)** power buttons
- 11 Power cord with power plug
- 12 Overload switch
- 13 Dough hook
- 14 Flat beater
- 15 Whisk

Not illustrated:  
4x screw-in feet

# START-UP

---

## INSTALLATION REQUIREMENTS

Consider the following points when choosing the installation location:

- The machine is designed to work correctly in environments with a relative humidity level of no more than 80% and near heat sources at temperatures no higher than 40 °C.
- The machine must be placed on a level, smooth, and vibration-free surface that is easy to clean. Recommended height from the floor:
  - TwisterPlus 10: 75-90 cm
  - TwisterPlus 20: 70-85 cm
- Leave a free space of 30 cm around the slicer to ensure easy operation, cleaning, and maintenance.
- The working area should be well lit. Moreover, always connect the machine to a grounded power outlet that is easily accessible.

## UNPACKING AND SETTING UP THE MACHINE



- Two people are needed to unpack the machine. The machine is heavy and unwieldy.
- Retain the original outer packaging at least until the expiry of the warranty.

The machine is delivered securely bolted to a pallet; four screw-in feet are included separately.

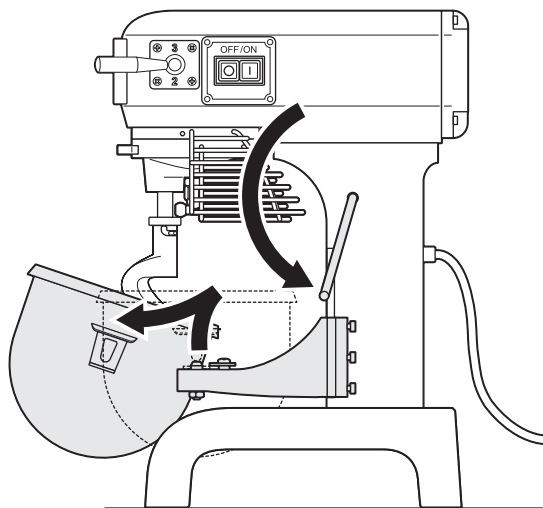
1. Check the packaging for any signs of damage.
2. Remove the wooden lid and plastic cover enclosing the machine.
3. Loosen the screws securing the machine to the pallet.
4. Have someone else help you remove the machine from the pallet.
5. Screw the support feet to the machine. Do this by using the same screws that were used to secure the machine to the pallet.
6. Place the machine on a level, smooth, and vibration-free surface.

# PREPARING THE MACHINE FOR OPERATION

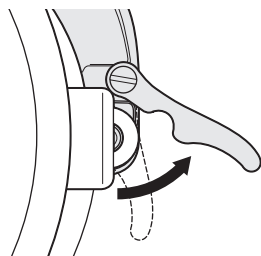
## REMOVING THE ATTACHMENT AND BOWL



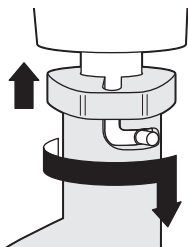
Normally, the machine is delivered with one attachment pre-installed and the other two attachments in the mixing bowl.



**2x**



1. Lower the mixing bowl and bowl holder by moving the mixing bowl lifting/lowering lever to the lower position. Check the sticker on the side of the machine.
2. Open the protective grille.
3. Fold the latches on both sides of the machine to the outside.
4. Lift the bowl slightly. Tilt it slightly backward and then pull it out upwards.



5. To remove the pre-installed attachment, push it slightly upward, turn it counterclockwise, and pull it downward.

## CLEANING BEFORE FIRST USE

- Proceed as described in the “Cleaning” chapter.

## CONNECTING THE MACHINE TO THE POWER SUPPLY



### **WARNING - Risk of Injury**

- Ensure that the power cord is arranged so that it does not pose a tripping hazard.

1. Before plugging in the machine, check that...
  - ... the voltage rating on the machine's nameplate corresponds to the supply voltage;
  - ... the mains supply is fitted with a suitable circuit breaker.
2. Connect the machine's power plug directly to the grounded power outlet. Do not use an extension cable.

## PERFORMING THE ACCEPTANCE TEST

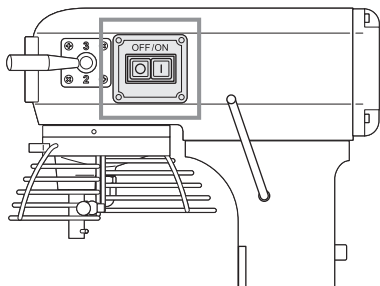
Before starting normal operation of the machine, make sure to check the following points:

1. Check that all safety devices are assembled correctly and in working order.
2. Press the power on and off buttons and check that the machine can be switched on and off.
  - To switch the machine on, press the **ON (I)** power button.
  - To switch the machine off, press the **OFF (O)** power button.

# BASIC OPERATION

---

## SWITCHING THE MACHINE ON AND OFF



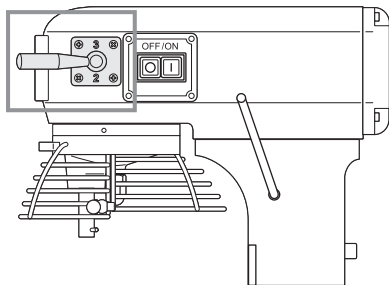
- To switch the machine on, press the **ON (I)** power button.  
The attachment starts to rotate in the bowl.
- To switch the machine off, press the **OFF (O)** power button.

## SELECTING SPEED



### WARNING - Dust Hazard

- When processing dusty food, always select a low speed at the beginning to avoid or minimize dust emission.
- Refer also to the corresponding instructions in the “Safety” chapter.



The machine has three speed levels. Select the optimum speed, depending on the food to be processed.

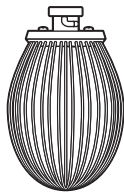


Speed level **1** is the default setting at which the machine always starts (recommended).

- 
- |          |  |
|----------|--|
| <b>1</b> | Low speed:<br>Suitable for stirring and kneading doughs.     |
| <hr/>    |  |
| <b>2</b> | Medium speed:<br>Suitable for blending.                      |
| <hr/>    |  |
| <b>3</b> | High speed:<br>Suitable for whipping egg whites, cream, etc. |
-

# SELECTING THE ATTACHMENT

The package normally includes the following attachments:



Whisk



Flat beater



Dough hook

Attachment	Purpose
Whisk	Whisking until frothy, finely blending or homogenizing liquid or semi-liquid ingredients and mixtures, such as egg whites, cream, cocktail sauces, etc.
Flat beater	Mixing meat fillings, cake doughs, light yeast doughs, mashed potatoes, etc.
Dough hook	Stirring and kneading heavy doughs such as yeast or sponge dough, for example, for bread, rolls, pizza, etc.

## PROCESSING QUANTITIES

Foodstuff	Unit	Mixing bowl		Attachment
		10 l	20 l	
Whipped cream	Liter	3	6.5	
Meringue	kg dough	2	4	
Dough (> 60% moisture content), e.g., egg noodles	kg flour	1.5	3	
Dough (< 60% moisture content), e.g., pizza, shortcrust pastry, brioche dough	kg dough	3	6	
Meat filling	kg	2.5	5	
Mash	kg potatoes	2.5	5	



## FITTING AND CHANGING THE ATTACHMENTS

If necessary:

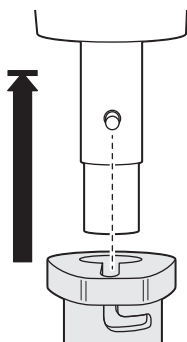
1. Switch off the machine.
2. Open the protective grille.
3. Lower the mixing bowl by moving the mixing bowl lifting/lowering lever to the lower position.
4. Remove the mixing bowl.



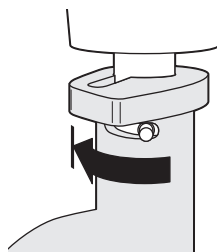
For a detailed description of the above steps, refer to the “Preparing the Machine for Operation” chapter.

### FITTING THE ATTACHMENT

The drive shaft of the machine has a bayonet catch.



Step 1.



Step 2.

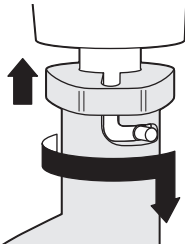
1. Push the attachment as far as it will go into the drive shaft holder. Pay attention to the position of the recess and guide lug.
2. Turn the attachment clockwise as far as it will go.



With the drive shaft in the rear position, it may be difficult to fit the flat beater. Then, turn the drive shaft forward by hand.

## CHANGING THE ATTACHMENT

If you want to change an attachment that is already fitted:



1. Use the procedure described in the “Removing the Attachment and Bowl” chapter.
  2. To remove the pre-installed attachment, push it slightly upward, turn it counterclockwise, and pull it downward.
- Pay attention to the position of the recess and guide lug.

## PROCESSING FOOD

---



### **DANGER - Risk of Injury**

- Do not switch on the machine until it is ready for immediate operation.
- Follow the safety instructions in the “Safety” chapter.



### **WARNING - Dust Hazard**

- When processing dusty food, always select a low speed at the beginning to avoid or minimize dust emission.
- Refer also to the corresponding instructions in the “Safety” chapter.



### **NOTICE - Risk of Material Damage**

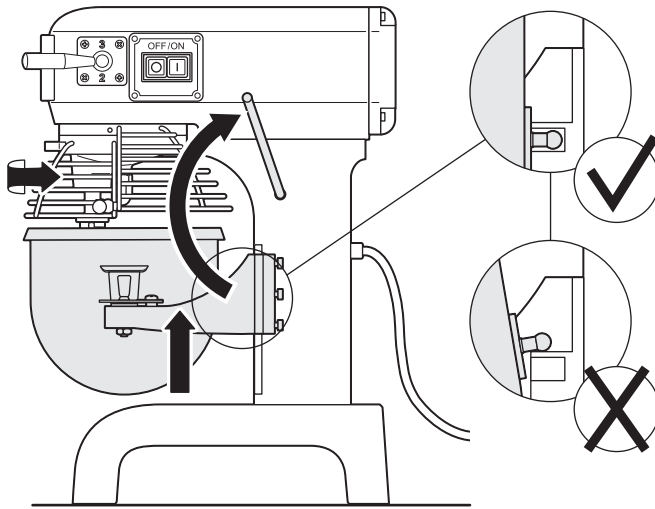
- Always use a suitable attachment for the respective application.
- Do not subject the machine to overloads. The machine must be allowed to cool down after uninterrupted operation for up to 24 minutes.
- Avoid running the machine on empty.



If the machine stalls abruptly during use:

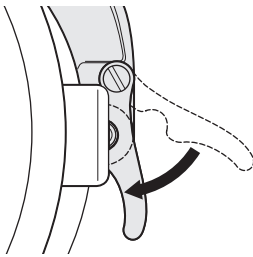
3. Switch the machine off immediately.
4. Pull the power plug out of the power outlet.
5. Eliminate the cause of jamming before you continue using the machine.

1. Check that the speed adjustment lever is set to **1** middle position.
2. Fit the appropriate attachment, as described under “Fitting and Changing the Attachments.”



### 3. Fit the mixing bowl.

Check that the pin on the back of the bowl is fitted correctly into the machine's recess. Otherwise, the bowl will be lopsided, and the two side latches will not engage correctly.



### 4. Use the latches on both sides to secure the mixing bowl.

5. To lift the mixing bowl, move the mixing bowl lifting/lowering lever up with a little effort until it reaches the stop. The machine can only work in this position.
6. If necessary, open the protective grille and add the food to be processed to the bowl (if you have not already done so).
7. Close the protective grille. The machine will not start while the protective grille is open.
8. Press **ON (I)** to switch the machine on.
9. Use the speed adjustment lever to select the desired speed.



If you want to add more food during processing:

1. Open the protective grille.  
This will cause the machine to switch off.
2. Add more food to the bowl.
3. Close the protective grille again.
4. Press **ON (I)** to switch the machine on again.

After processing the food:

1. Press **OFF (O)** to switch the machine off.
2. Set the speed adjustment lever back to **1**.
3. To lower the mixing bowl, move the mixing bowl lifting/lowering lever down with a little effort.
4. Slide the two latches on both sides.
5. Remove the mixing bowl (tilt it slightly backwards if necessary).

## CLEANING

---



### **DANGER - Risk of Injury**

- The machine must be cleaned by trained personnel only.



### **WARNING - Risk of Injury**

- Only use detergents that are suitable and approved for cleaning the machine. Only use products with a pH value of 7-8 for cleaning.



### **NOTICE - Risk of Material Damage**

- Never clean the machine or any of its parts in the dishwasher.

For the sake of hygiene, the machine must be kept clean at all times. The machine must be cleaned at the end of each day on which it was used and whenever you change the type of food to be processed.

1. Switch the machine off and unplug the power cord from the power outlet.
2. Remove the attachment to be cleaned from the machine.
3. Clean the attachment and bowl in lukewarm water with a suitable and approved detergent.
4. Wipe the machine with a damp cloth.
5. To finish off, carefully rub all cleaned parts and surfaces dry.

## STORAGE AND TRANSPORTATION

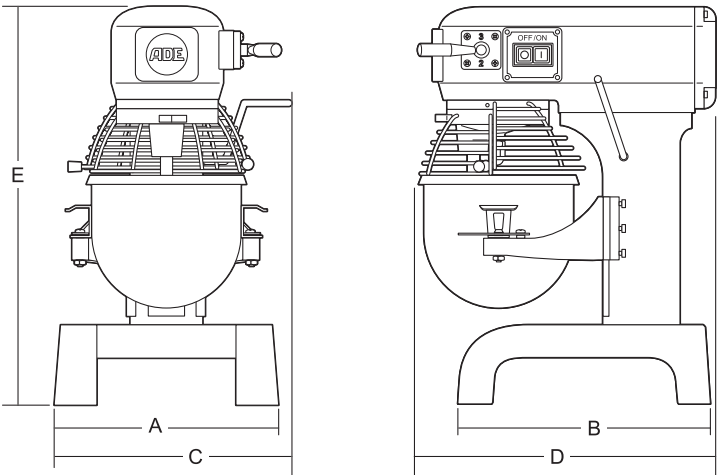
Please follow these instructions when storing or transporting the machine:

- Always have someone else to help you carry the machine.
- Clean the machine and accessories before putting them into storage.
- Always store the appliance in a dry, frost-free place out of reach of children. The original packaging can be used as outer packaging.

## TROUBLESHOOTING TABLE

Problem	Possible Cause	Troubleshooting
No function.	The protective grille is not closed.	– Close the protective grille.
	The mixing bowl is still in the lower position.	– Bring the mixing bowl to the upper position.
	No power supply.	– Check that the machine is connected to the power supply.
	Overload protection has been activated.	1. Allow the machine to cool down. Make sure you do not add too much food to the bowl. 2. Press the overload switch (on the back of the appliance).
The electric motor is overheated and/or the attachment rotates too slowly.	Overload protection has been activated.	1. Allow the machine to cool down. Make sure you do not add too much food to the bowl. 2. Press the overload switch (on the back of the appliance).
	The wrong attachment is used.	– Use the correct attachment.
The machine stops abruptly.	Overload protection has been activated.	1. Allow the machine to cool down. Make sure you do not add too much food to the bowl. 2. Press the overload switch (on the back of the appliance).

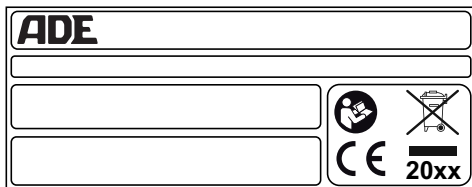
# TECHNICAL DATA



Model:	<b>TwisterPlus10-230</b>	<b>TwisterPlus20-230</b>
A x B:	360 x 345	420 x 440
C x D x E:	440 x 500 x 630	515 x 560 x 770
Bowl capacity (gross):	Almost 10 l	Almost 20 l
Operating speeds/ revolutions of attachments (rpm)	1 = 108 2 = 195 3 = 355	1 = 97 2 = 220 3 = 316
Power rating:	450 W	1100 W
Weight:	40 kg	99 kg
Type of current/voltage:	230 V	230 V
Overcurrent protection:	5 A	8 A
Protection class:	IP23 First digit “2”: Protected against solid foreign objects with a diameter of 12.5 mm and greater Second digit “3”: Protected against spraying water	

# NAMEPLATE

---



The nameplate and CE mark are clearly visible on the main housing.

The nameplate with the CE mark is located near the power connection.

The nameplate (schematic view) contains the following information:

- Company name and full address of the manufacturer
- Identification of the machine
- CE mark
- Type designation
- Year of manufacture
- IP protection
- Information on the power supply
- Information on the operating time

**CE** Products marked with this symbol comply with all applicable common regulations of the European Economic Area.

## WARRANTY

---

If the product malfunctions within 1 year from the date of purchase (proof of purchase is required) due to defects in material and workmanship, ADE will repair or replace the product.

The warranty does not extend to external normal wear and tear or damage caused by accident or misuse. The warranty does not cover improper use of the machine and/or accessories.

This warranty does not cover the products tampered with by unauthorized personnel.

The warranty agreement does not affect the customer's statutory rights.

Any complaints shall be submitted to the dealer from whom you purchased the machine.

# DECLARATION OF CONFORMITY

---

This machine was manufactured in accordance with harmonized European standards. It complies with the provisions of the EC directives listed below:

- Machinery Directive 2006/42/EC
- EMC Directive 2014/30/EU
- Low Voltage Directive 2014/35/EU
- RoHS Directive 2011/65/EU
- Food Contact Materials Framework Regulation 1935/2004/EC

in their current version.

This declaration becomes invalid if the machine is modified in any way that has not been approved by us.

Hamburg, October 2024  
ADE Germany GmbH  
Neuer Höltigbaum 15  
22143 Hamburg, Germany



## DISPOSAL

---

### DISPOSING OF PACKAGING



Dispose of the packaging according to type. Put cardboard and carton in the waste paper bin and plastic film in the recycling bin.

### DISPOSING OF MACHINE

Dispose of the machine in accordance with the applicable regulations of your country.



#### **Do not dispose of equipment in normal household waste**

The machine must be disposed of appropriately at the end of its service life. In this way, the recyclable materials contained in the appliance are recycled and the burden on the environment is avoided. Hand in the old appliance at a collection point for electrical waste or at a recycling depot. For more information, contact your local waste disposal company or your municipal administration.



# APPENDIX

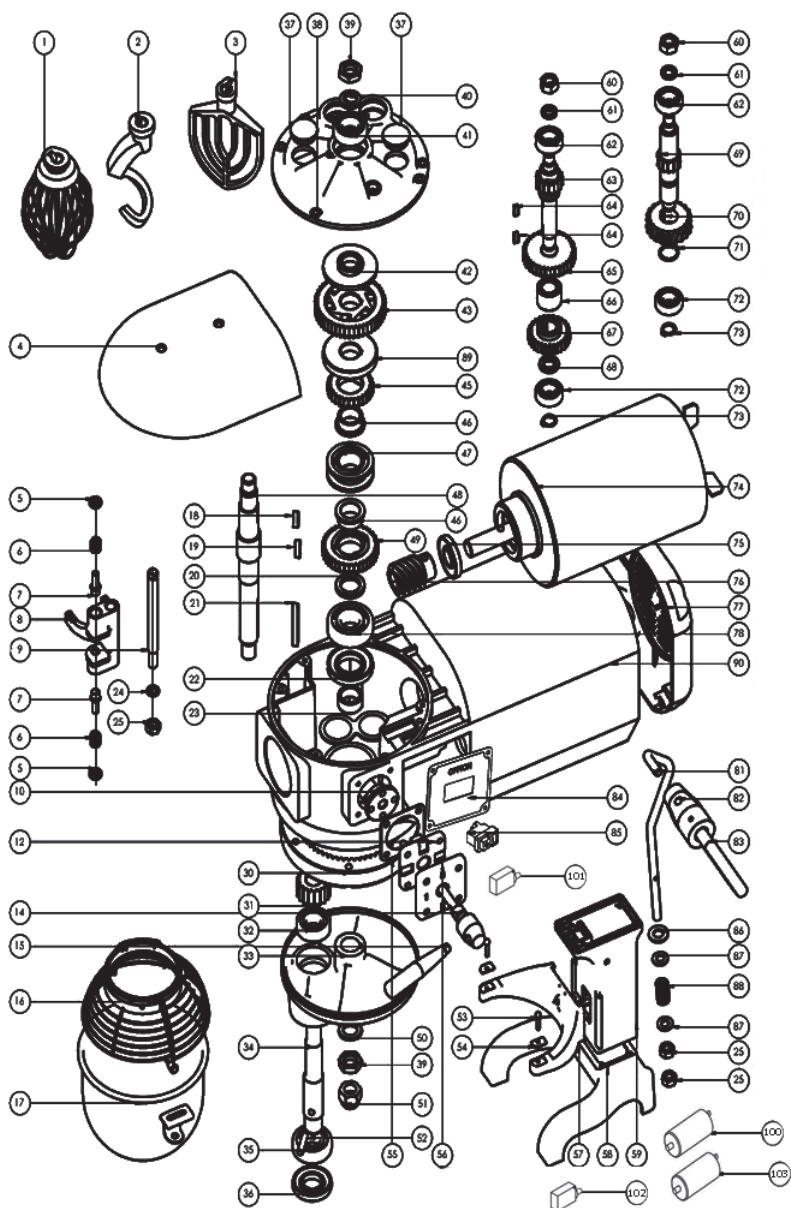
---

**This appendix contains:**

- 1x exploded view with spare parts list  
for TwisterPlus10**
- 2x exploded views with spare parts lists  
for TwisterPlus20**
- 1x wiring diagram for TwisterPlus10/20**
- 1x circuit diagram for TwisterPlus10/20**

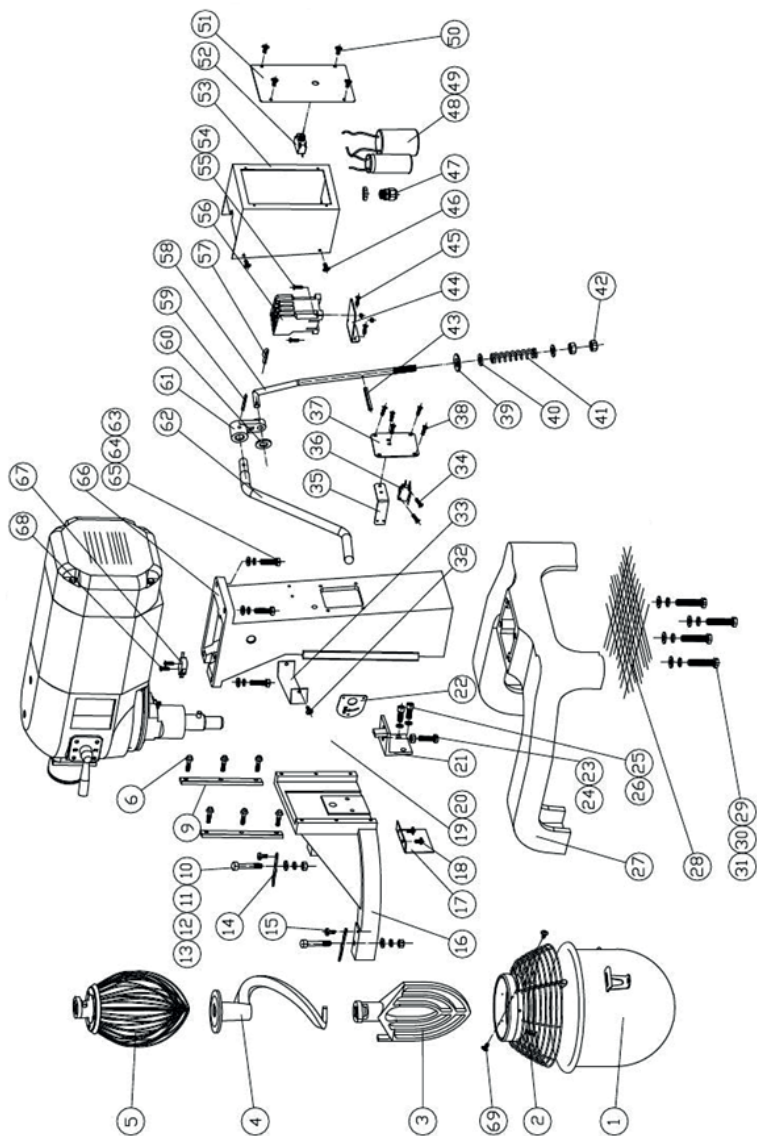
# EXPLODED VIEWS

DRAWING 1: TwisterPlus10



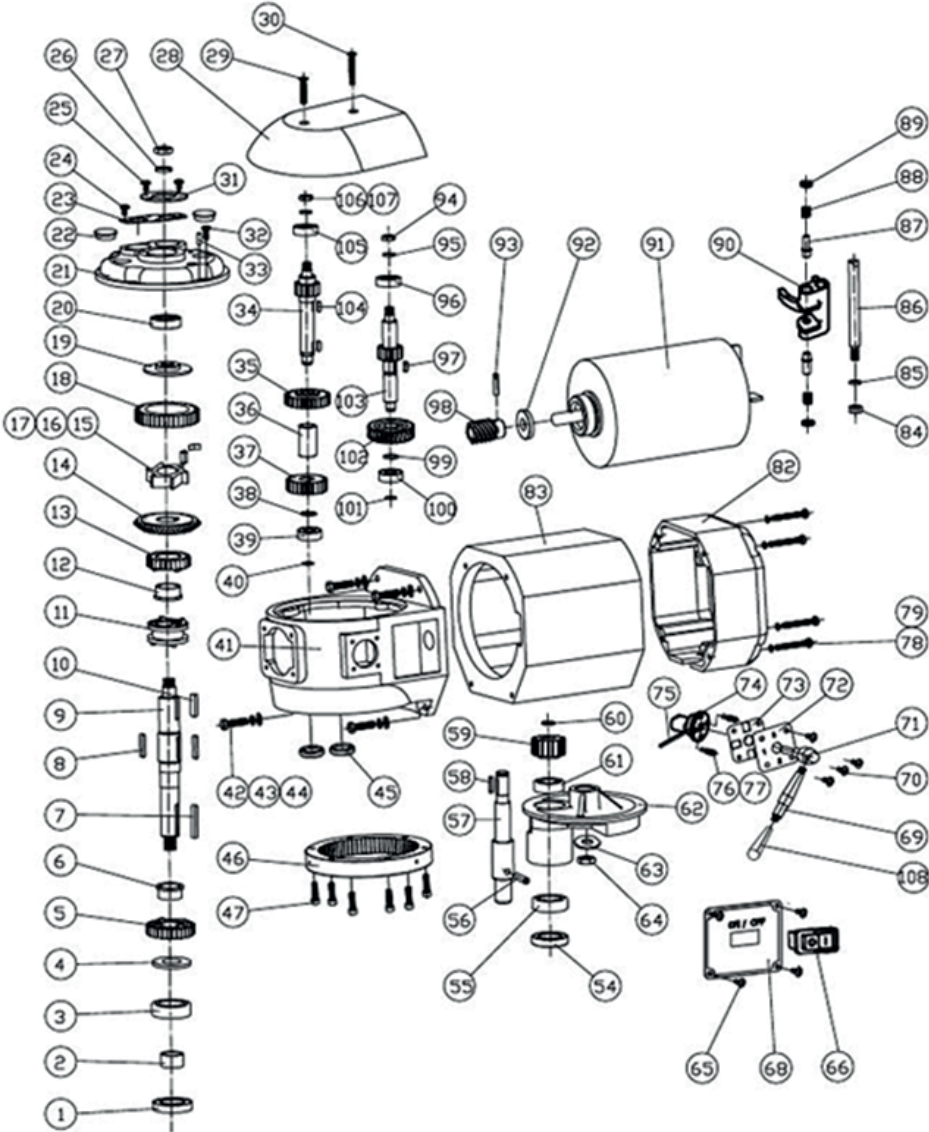
ITEM NO. Drawing 1	Item no.	DESCRIPTION
1	H4216-001	Whisk
2	H4216-002	Dough hook
3	H4216-003	Flat beater
14	H4217-014	Bowl latch
15	H4217-015	Bowl latch screw
16	H4216-016	Protective grille
17	H4216-017	Stainless steel bowl
54	H4216-054	Bowl holder
74	H4216-074	Motor
85	H4216-085	Switch
100	H4216-100	Capacitor 75 $\mu$ F
102	H4216-101	Overload switch
103	H4216-102	Capacitor 10 $\mu$ F

DRAWING 2: TwisterPlus20 (1)



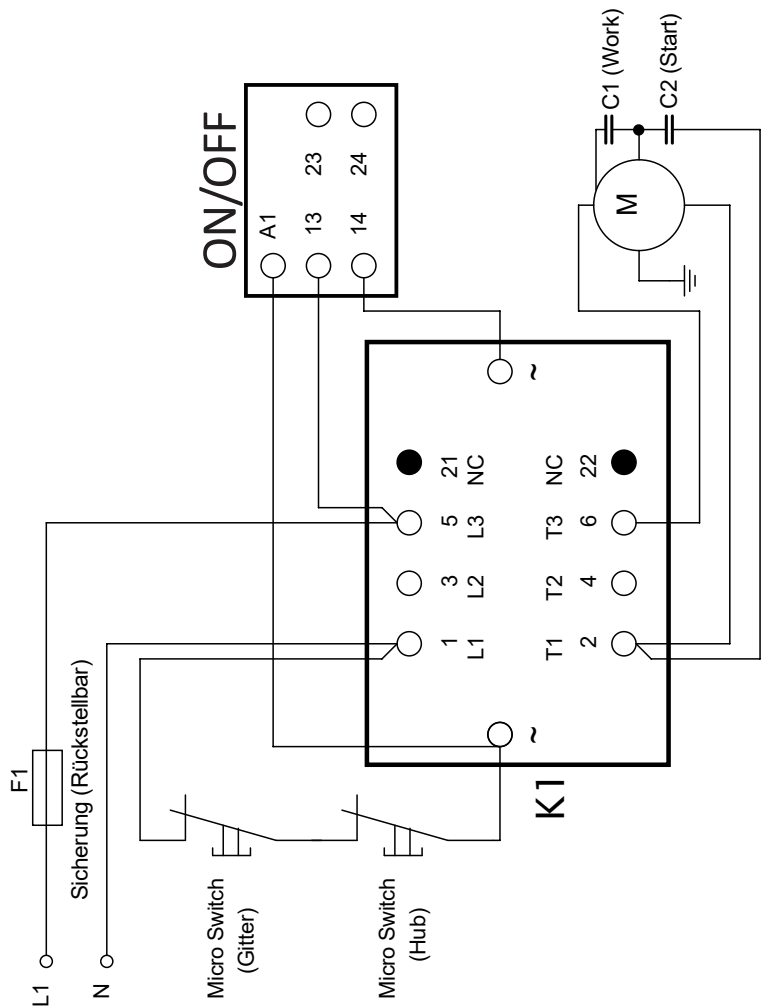
ITEM NO. Drawing 1	Item no.	DESCRIPTION
1	H4217-001	Stainless steel bowl
2	H4217-002	Protective grille
3	H4217-003	Flat beater
4	H4217-004	Dough hook
5	H4217-005	Whisk
14	H4217-014	Bowl latch
15	H4217-015	Bowl latch screw
16	H4217-016	Bowl holder
47	H4217-047	Strain relief
48	H4217-048	Capacitor 20 $\mu$ F
49	H4217-049	Capacitor 150 $\mu$ F
52	H4217-052	Overload switch
56	H4217-056	Relay

DRAWING 3: TwisterPlus20 (2)



ITEM NO. Drawing 2	Item no.	DESCRIPTION
66	H4217-266	Switch
91	H4217-269	Motor

DRAWING 4: TwisterPlus10/20 Wiring Diagram





**DRAWING 5: TwisterPlus10/20 Circuit Diagram**

