

# 12 liter planetary mixer

## Instructions



# **Installation, Operation and Care of the 12 liter planetary mixer**

## **General**

This mixer is an advanced design, highly reliable professional food processing tool. It is ideal for mixing all types of dough as well as eggs, cream, mayonnaise etc.

This model mixer is equipped with a powerful 0,5 HP motor and a strong gear drive design. The gears are made of heat-treated alloy steel and a hardness steel worm wheel. There are 3 speeds and various style attachments which can be selected to obtain the best possible mixing result.

If your operation and maintenance are correct, then it will give you years of service, and obtain the best using result.

## **Installation**

### **Unpacking**

Immediately after unpacking the mixer, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packing material and contact the carrier immediately.

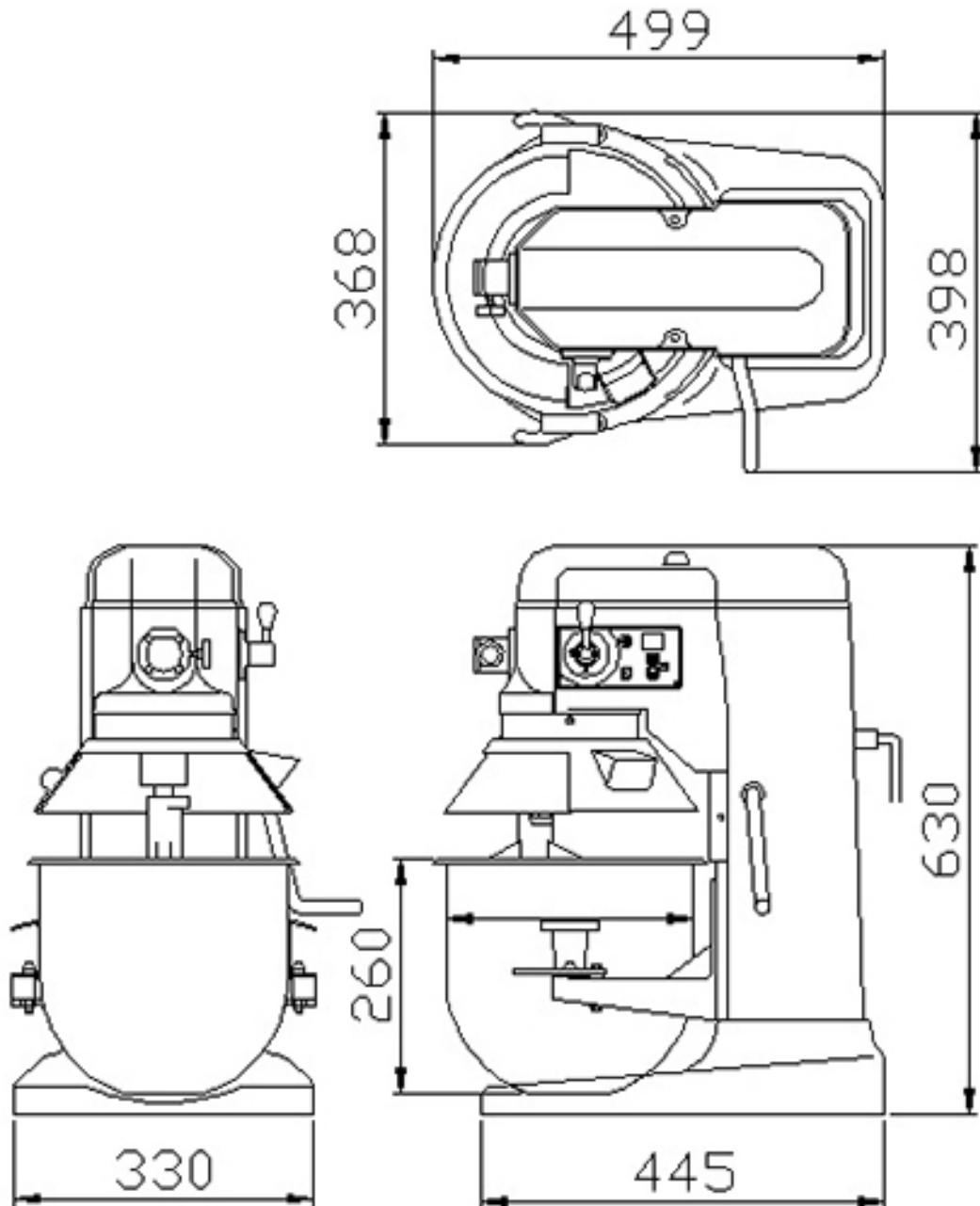
Prior to installation, test the electrical service to assure it agree with the specifications on the machine date plate located on the backside of the pedestal.

### **Location**

Place the mixer in its operating location. It should be placed on a sturdy level surface. There should be adequate space around the mixer for the user to work in a safe way. It must be easy to install and remove the bowl and mixing tool.

## Electrical connection

**Warning:** This supply cord on this machine is provided with a Euro 220 volt grounded plug. It is imperative that the outlet to which this plug is connected be properly grounded. If the wall plug connection is not the proper grounding type, an electrician should be contacted.



Model no.	Bowl capacity	Motor for agitator	Nett weight	Dimensions LxWxH
WHL12	12 liter	220V 50Hz 0.5HP	34 kg	49.9x39.8x63.0 cm

# Operation

**Warning:** Keep hands, clothing, hair and utensils away from the machine while in operation.

The machine is equipped with a ON-OFF switch which controls the power to the mixer.

Always stop the mixer before changing speeds. To change speeds, turn the switch off. Move the gearshift lever to the desired speed, and turn the switch back ON.

Do not disable or remove the safety mechanisms included with the machine.

Do not leave the machine in operation unattended.

## **Control panel:**

The mixer have a ontrol panel.

**On/Off:** To start or stop the machine.

**Timer:** Digital set by 1 - 30 minutes or non-timer service.

## **3 speed:**

Speed 1 (low): For heavy mixtures such as bread dough, heavy batter and potatoes.

Speed 2 (medium): For light dough, which must rise quickly, heavy batter and some whipping operations.

Speed 3 (high): For light work such as whipping cream, beating eggs and mixing thin batter.

## **Agitator:**

To instal an agitator, first, the bowl must be installed and fully lowered.

Place the agitator in the bowl, push it up on the agitator shaft. Then turn it clockwise to seat the shaft pin in the slot of the agitator.

## **Dough arm:**

Frequently used for heavy bread dough. Preferable used at a low speed.

**The moisture content of heavy dough is critical when selecting a proper mixing speed. You should never us the second speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.**

## **Beater:**

Commonly used for thin batter, cake, mashing potatoes, etc. Preferable used at middle speed.

## **Wire whip:**

Best for whipping cream and beating eggs etc. Preferable used at high speed.

Bowl capacity		
Egg whites	Wire whip	0.6 liter
Whipped cream	Wire whip	2.3 liter
Mayonaise	Wire whip	5.4 liter
Mashed potatoes	Beater	3.9 kg.
Biscuit Cookies	Beater	3.9 kg.
Cake	Beater	3.9 ~ 5.4 kg.
Bread or roll dough (60~70%)	Hook (1 <sup>st</sup> speed)	2.4 kg.
Pizza dough (40~50%)	Hook (1 <sup>st</sup> speed)	1.8 kg.

**Bowl:**

New mixer’s Bowl and agitators (beater, wire whip and dough arm) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution and thoroughly rinsed with clean water. Before being put into service.

This cleaning procedure should also be followed for bowls and agitators before whipping egg whites or whole eggs.

**Mixing heavy dough:**

The moisture content of heavy dough is a critical factor when selecting the proper mixing speed. You should never use the second speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.

To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight. Example: 1.2 kg. flower : 0.6 liter of water = (AR) 50%.

Never mix ingredients when they are extremely cold and stiff or frozen.

## Maintenance

**Note: All maintenance work should be done only after the unit has been disconnected from electrical power.**

**Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.**

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned separately.

The transmission case and planetary mechanism should be inspected weekly for leaks, damage, etc. visible from the outside.

Repairs are only allowed to be done by an authorised service technician, or the manufacturer should be contacted. Use of unproved grease or lubricants may lead to damage and void the unit's warranty.

The bowl lift slide-ways should be lubricated semi-annually, or more often under heavy usage. Disconnect the unit from the power supply before removing the top housing or apron. The safety guard should be inspected periodically for moisture or lubricant dripping. Wipe it with soft cloth.

## Cleaning

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned separately. Do not use a hose to clean the mixer. It should be washed with a clean damp cloth.