

PRMTH5 SERIES FOOD MIXERS

Summarize

PRMTH5 multi functional food mixer is the new developed table surface type mixer in PRMTH5 serial mixers. This machine make planetary rotation in product drum based on the principal of planetary movement to mix material completely. This machine adopt the most advanced stepless shift technology and abjust the rotation speed over the range of 0 ~ 503r/min with multi functions such as mixing paste,mixing stuffing,breaking egg and cream.All the parts contact with food make use of stainless ste-el with special surface treatment and meet the national sanitary standard.

This beautiful shape machine is easy to operate,safe,high efficient and wide application.It's the ideal assistant hand for making cake or paste products in baker's room, hotel, bar, and restaurant.

Technical parameters

Model	Volume	Voltage	Power	Dimension
PRMTH5	5 L	~230V/50Hz	0.25kW	351×231×412mm

Use and Maintenance

- 1、 Check the conformity between the power voltage with the using voltage and make sure the safety of machine connecting to the earth before use.
- 2、 Switch on the speed modulator from 0 to 1 to open the nachine's power supply and rotating the speed modulator from 1 to 10 to change the rotating rate of mixing axle from 0 to 503r/min with no rate modulation.
- 3、 When finish the operation, please rotating the speed modulator to 0 to power off the machine.
- 4、 Select proper mixing speed and mixing kits. Hook type mixer for low speed mixing paste, Racket type mixer for medium mixture and flower root type mixer for high speed mixture. No mixing paste with medium or high speed.
- 5、 No put hand or other thing into the drum on mixing.
- 6、 Keep the machine clean.

Fault and remedy

Fault	Cause	Remedy
Machine no running	1、 Bad contact of wiring 2、 Wear of electrical brush	1、 Check the electrical circuit 2、 Change the electrical brush
Rotating speed slow down due to high temperature	1、 Low voltage 2、 Load too heavy 3、 The mixer or rotating speed improper 4、 Working time too long	1、 Check the power voltage 2、 Decrease load 3、 Use correctly according to manual of use and maintenance 4、 Switch on again after several minutes
Mixer contact the inside of drum	Mixer or drum distortion	Correct or chage mixer ordrum



GGM Gastro International GmbH
Weinerpark 16
D-48607 Ochtrup

www.ggmgaastro.com

info@ggmgaastro.com

+49 2553 7220 0