

Planetary Mixer

Instruction Manual



PRMS60

Pack Contents

The following is included:

- Food Mixer
- Spiral Dough Hook
- Whisk
- Mixing Bowl
- Beater
- Instruction Manual

General Description

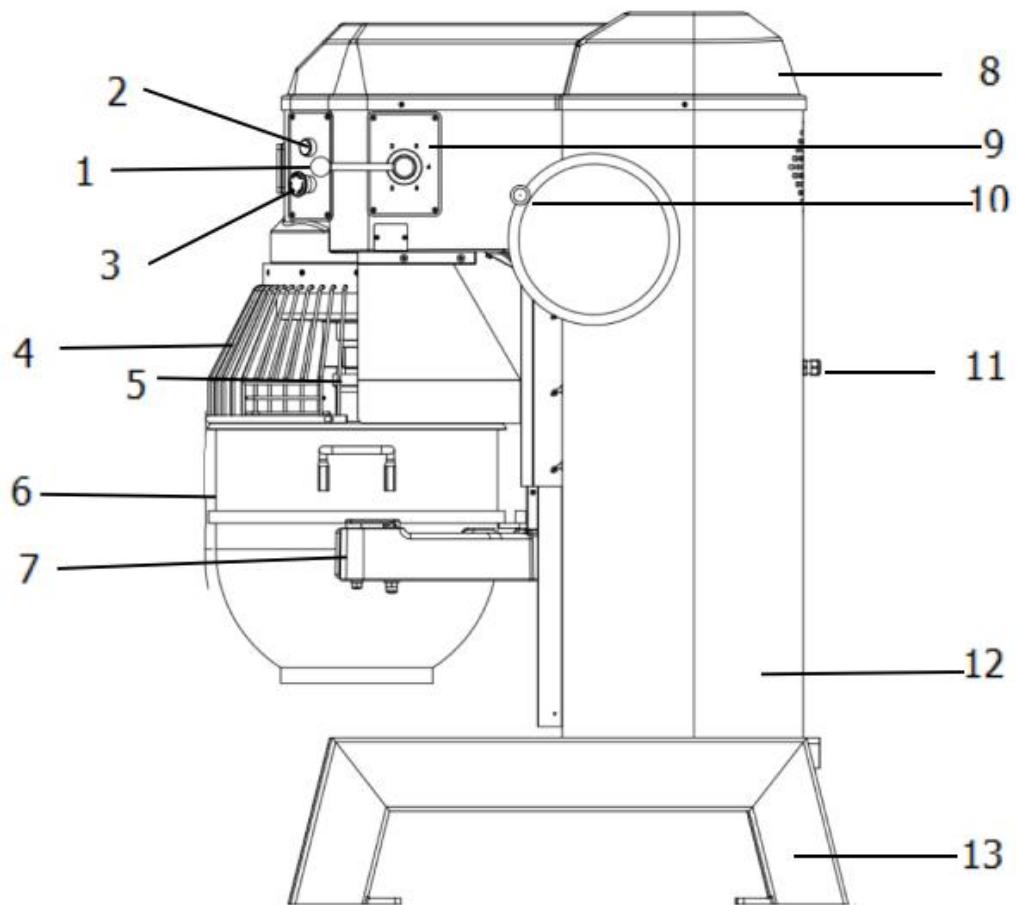
This is a kind of changing speed gear mixer. With its planetary stirring design, it has a compact structure, high efficiency, power saving and easy operation. It provides as an ideal assistant to you for bread and cake making.

Technical Parameters

Name	Power (KW)	Weight (KG)	Speed of Stirring Shaft (r/min)				Overall Dimensions L*W*H(mm)
			1st Speed	2nd Speed	3rd Speed	4rd Speed	
60L	3.0	440	71	123	206	362	1130x 810 x 1650

Name	Voltage(V)	Frequency(Hz)	Bowl cubage(L)
60L	See nameplate	See nameplate	60

Main External Parts of Mixer



1. Gear change handle	10. Lifting handle
2. Start button	11. Power light
3. Stop button	12. Body
4. Safety guard	13. Base
5. Stirring shaft	
6. Stainless steel bowl	
7. Cover	
8. Nameplate	

Operation Instruction

- ① Standard power supply v/ HzAc. (Please use a plug with 3 wide contacts and good grounding.)
- ② Installation of mixer: Put the stirring shaft in Mixer and rotate it in clockwise direction.
- ③ Starting procedures: Pull the gear change hand lever 1 to position 1 before starting, then turn on the power switch and set the speed required. After the mixer is in normal operation, pull the hand lever to the highest point and lift the support to the highest position.
- ④ Speed transformation: If you want to change speed, please turn off the power switch firstly, and then pull the gear change hand lever to the position required.
- ⑤ Shutting down: when the operation is complete, turn off the power switch firstly, then pull the gear change hand lever to position 1, and pull back the hand lever to the lowest point and finally disconnect power supply.

Accessories and Functions

- ① Whisk: Used for stirring of liquid material, such as cream and egg. Recommended speed: mid or high speed.
- ② Beater: Used for stirring of paste, powder and fragmental material, such as stuffing and cake dough. Recommended speed: start with low speed, end with mid speed.
- ③ Spiral dough hook: Used for stirring of sticky material, such as dough. Recommended speed: low speed.
- ④ Do not stir highly cohesive material with high speed!

Installation Attentions

- ①Mixers to be located in ventilated place.
- ②Please leave reserve space around mixers for installation and operation.Recommended reserve space:not less than 30cm for above,not less than 10cm for back and sides,enough operating space for front.
- ③Keep mixers away from heat,sunlight and moisture.
- ④Keep location area smooth and solid for supporting mixers.
- ⑤Separate power supply from sharing.
- ⑥Working condition for mixers is between 5 °C (humidity below 90%)-40 °C (humidity below 50%).Mixers should not be working outdoors or in rain.

Cleaning

Please give a thorough clean to the bucket and accessories before you first use. Please use warm water or neutral detergent for cleaning.Wash with soda solution to be followed after cleaning.Final rinse in clean water.

Do not use brush with bristle brush or wire brush.Do not use organic solvent like petrol,acetone for cleaning.

Material left in the mixer bowl can cause corrosion and bacteria growth,so regular cleaning is needed.

- ①For safety consideration,please unplug before cleaning.
- ②Use soft towel or sponge with warm water for cleaning.(neutral detergent can be used).
- ③Please use dry cloth for any water on the surface of the machine.

Do not use spray wash to avoid effecting insulating property.

Please use dry cloth for cleaning electronic components.

- ① All mixers from the factory have been packed firmly with wood bars and bolts tightened. Please do not place the mixer during transportation. Do not traverse, press, impact, shake the mixer during transportation. Do not expose the mixer in the rain. During loading and unloading the angle of inclination should not be over 30 degrees.
- ② Mixer should be stored in dry warehouse with good ventilation, Keep away from poison and corrosion.
- ③ Please place the mixers according to indicative mark.

Notes

- ① The power socket must be provided with a good ground wire to guarantee the mixer's good grounding through it. There will be an electric shock if no ground wire or an improper grounding mounted. The ground wire can never be connected with gas pipe, water pipe, lightning rod or telephone line. Electric leakage should be checked after installation. Once the power line damaged, the user must replace them in the special maintain service company.
- ② Don't put your hands into the stirring barrel during operation. Power supply should be disconnected before the mixer is going to be installed.
- ③ Don't operate the mixer beyond the time limit to prevent reduction of its service life.
- ④ The mixer should be mounted on a stable and clean place. Keep it away from overheated or overwet places and away from equipment which has strong electromagnet or can produce strong electromagnet.
- ⑤ Keep the machine clean constantly. Disconnect power supply before maintenance. Clean it with a piece of soft and a bit wet cloth. Don't clean it with liquid or spraying detergent.

Maintenance

Clean the bowl and stirrer daily or after use to maintain hygiene standard.

The transmission gear box is greased in factory. Check the greasing each 6 months. To ass or refill grease, open the top cover, then fill grease from aperture or replace the grease directly.

Trouble Shooting

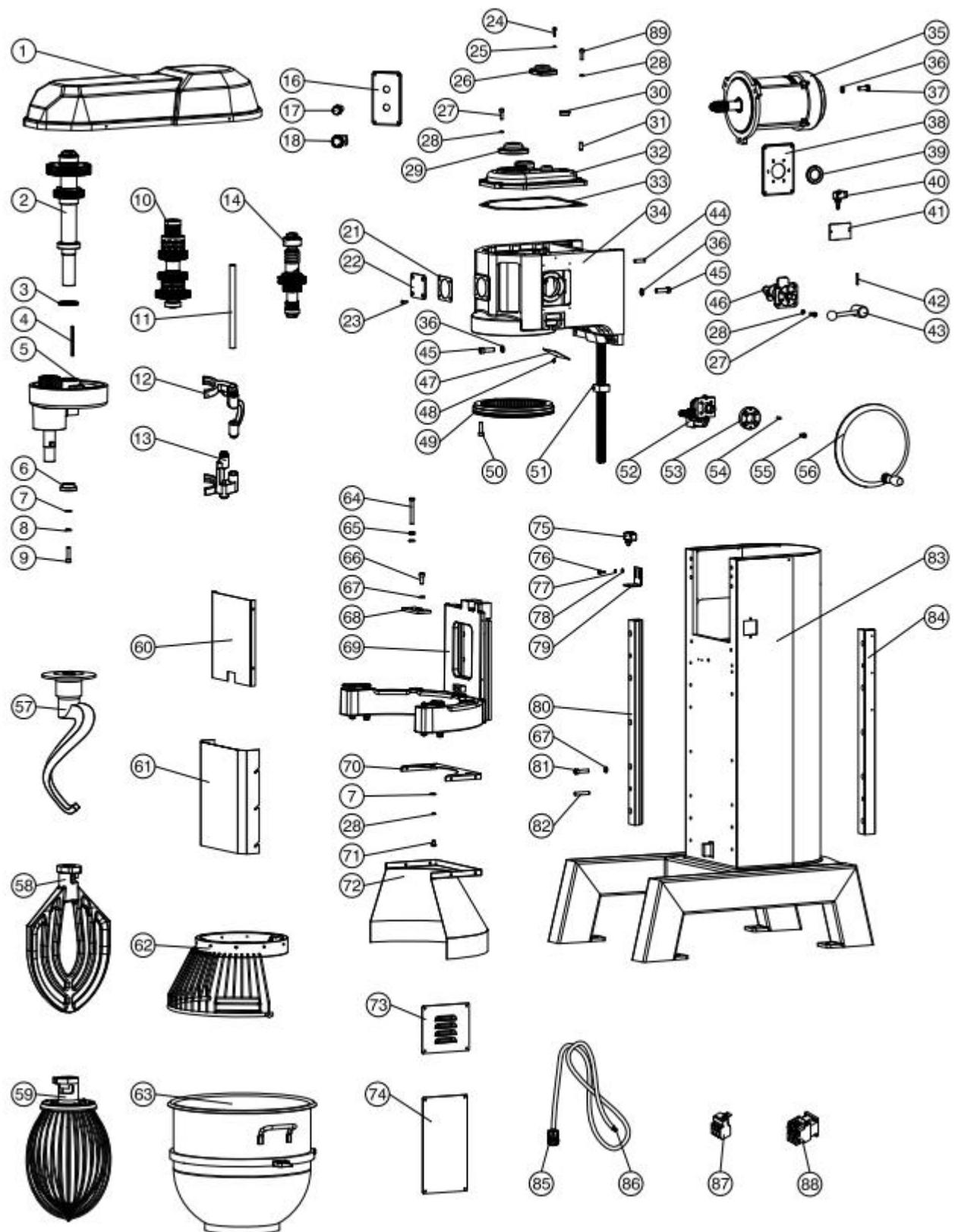
Problems	Causes	Solutions
Mixer shaft failed to active after mixer turned on	Electrical contact failure	Check electric contact
Oil leakage	Sealing ring wear out	Replace seal rings
Low speed and high temperature of motor	Under voltage	Check voltage
	Overloaded	Reduce load
	Improper operation	Choose proper operation tool or speed level
Loud noise and high temperature of gear box	Poor lubrication	Add or change lubrication
Accessory scratching bucket	Accessory or bucket deformation	Adjust or change accessory or bucket

Warning!

If the equipment is out of function, please make sure that it is serviced by professional person or please turn to special service point.

Parts of 60L

1	60-1	Cover	47	60-47	Bottom plate
2	60-2	Main Shaft Assembly	48	60-48	Screw
3	60-3	Oil seal	49	60-49	Internal gear
4	60-4	Flat key	50	60-50	Screw
5	60-5	Operating Frame Assembly	51	60-51	Screw Assembly
6	60-6	Washer	52	60-52	Hand Wheel Transmission Assembly
7	60-7	Flat Washer	53	60-53	fixed seat
8	60-8	Spring Washer	54	60-54	Screw
9	60-9	Screw	55	60-55	Screw
10	60-10	Gear Shaft Assembly	56	60-56	Hand Wheel Assembly
11	60-11	declutch shift shaft	57	60-57	Hook
12	60-12	Upper Shifting Fork Assembly	58	60-58	Beater
13	60-13	Lower Shifting Fork Assembly	59	60-59	Wire whip
14	60-14	Worm Gear Shaft Assembly	60	60-60	Cover plate
16	60-16	Rating label	61	60-61	Plate
17	60-17	Red button	62	60-62	Front Shield Assembly
18	60-18	Green button	63	60-63	Bowl
21	60-21	Gasket	64	60-64	Bolt
22	60-22	End cap	65	60-65	Bolt
23	60-23	Screw	66	60-66	Screw
24	60-24	Screw	67	60-67	Spring Washer
25	60-25	Spring Washer	68	60-68	Clamp
26	60-26	End cap	69	60-69	Bowl Support Assembly
27	60-27	Screw	70	60-70	Connecting plate
28	60-28	Spring Washer	71	60-71	Bolt
29	60-29	Spacer-lower	72	60-72	back shield
30	60-30	Plug cover	73	60-73	Plate
31	60-31	Pin	74	60-74	Electrical box cover plate
32	60-32	Transmission shaft support	75	60-75	Travel Switch
33	60-33	Gasket	76	60-76	Screw
34	60-34	Gearbox	77	60-77	Spring Washer
35	60-35	Motor Assembly	78	60-78	Flat Washer
36	60-36	Spring Washer	79	60-79	Adjusting plate
37	60-37	Bolt	80	60-80	Left rail
38	60-38	Plate	81	60-81	Pin
39	60-39	Seal up ring	82	60-82	Screw
40	60-40	Distance switch	83	60-83	Body
41	60-41	Fixed plate	84	60-84	Right rail
42	60-42	Pin	85	60-85	waterproof connectors
43	60-43	Handle Assembly	86	60-86	Power cord
44	60-44	Pin	87	60-87	Contact switch 1
45	60-45	Screw	88	60-88	Contact switch 2
46	60-46	Handle Seat Assembly			



Proper Disposal

To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



Parts have undergone strict product testing in order to comply with regulatory standards and specifications set are international, independent, and federal authorities.

Declaration of Conformity

- Certificate



Thank you for choosing our product. Please read this manual carefully before using for better understanding of operation. Please retain this manual for future reference.



GGM Gastro International GmbH
Weinerpark 16
D-48607 Ochtrup

www.ggmgastro.com info@ggmgastro.com
+49 2553 7220 0