

Digital Planetary Mixer

Instruction Manual



PRMS10, PRMS20, PRMS30

Pack Contents

The following is included:

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

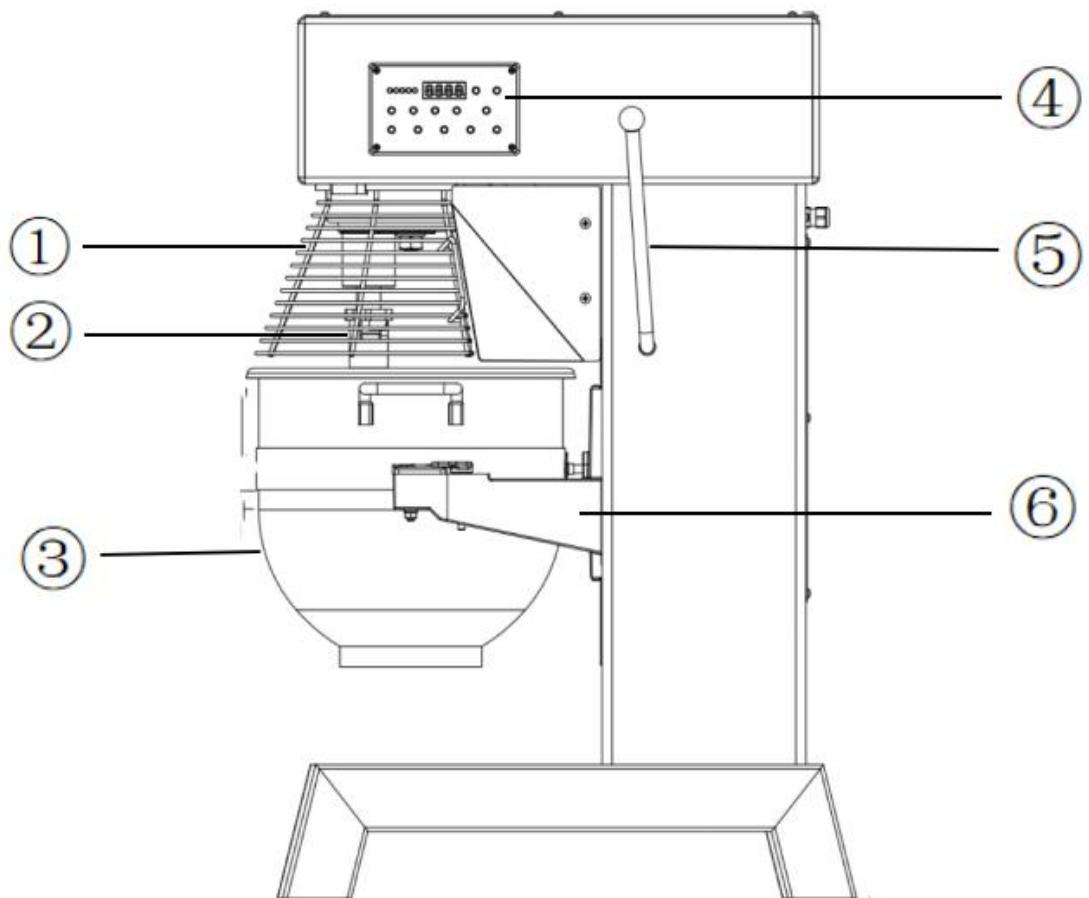
General Description

This is a kind of changing speed digital 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)	Overall Dimensions (mm)	Max Flour(kg)	Max Dough(kg)
10L	0.75	43	530 x 400 x 680	2	3.2
20L	1.1	65	645x 464 x 825	5	8
30L	1.5	98	730 x 560x1060	7.5	11.3

Main External Parts of Mixer



- ① Safety guard
- ② Mix accessories
- ③ Stainless barrel
- ④ Digital control plate
- ⑤ Barrel lifting lever
- ⑥ Barrel support

Operation Instruction

① Standard power supply v/ HzAc. (Please use a plug with 3 wide contacts and good grounding.)

② Starting procedures: close the safety guard 2, lift the bent lever 6 to the highest position, press the start button in the digital control plate 5

③ Shutting down: when the operation is complete, turn off the stop button on the digital control plate 5 firstly, then pull back the hand lever 6 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 Below for reference:

Speed Stage	1	2	3	4	5
rpm	450	650	850	1050	1400
Hook	Flour-----				
whisk			Cream-----		
Beater		Mince-----			

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.

Mixer will NOT START unless:

Bowl is secure in up position

Unit plugged in

Timer is enabled

Safety guard is closed

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.

Trouble Shooting

Problems	Causes	Solutions
Tool shaft does not rotate after starting the machine	Loosen electric wiring	Check electric wiring, tighten those loose connects
Oil leakage	The seal rings are worn out	Replace seal rings
Motor temperature raised while reduced output speed	Too low voltage	Check the power supply
	Overloaded	Reduce load
	The sped of mixing is too high or using a wrong stirrer	Select a suitable speed and stirrer
The mixing knocks with the bowl	The stirrer or bowl is deformed	Repair or replace the stirrer or bowl
Abnormal noise and high temperature from gearbox	Insufficient lubrication	Add or replace the grease

How to install the rubber feet

1. Remove all packaging from the appliance.

2. Remove the wooden pallet from the machine (Loosen the four bolts at the bottom of the wooden pallet).

3. Take out the rubber feet from the bowl.

4. Add the rubber feet to the feet of the machine.



Note: A minimum of two people should be used to install the rubber feet.

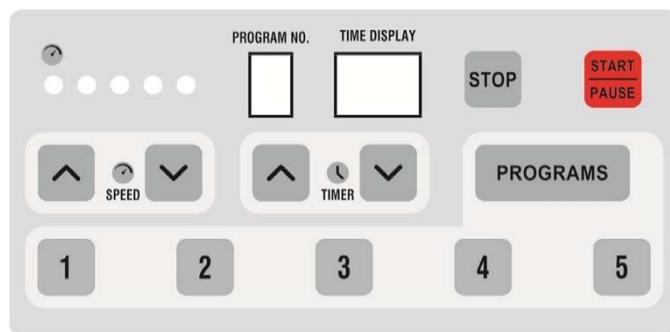
Once the rubber feet have been installed, ensure the machine is stable.

The type of rubber feet

			10L
			20L
			30L

Buttons on Control Panel

control panel



Mark	Function
PROGRAM NO. 	Indicate the current operating mode I. Start situation that shows "-" II. Selected program number 1~5
TIME DISPLAY 	Indicate the current time setting or spec setting
	Indicate the current speed setting
	Increase / decrease the speed of the motor
	Increase / decrease the amount of time on the timer
	Stop the mixer's motor
	Begin / pause the mixer's motor
	Used to create or select from preset programs
1 2 3 4 5	Choose the program that corresponds to the respective program number

SPEED INDICTOR DOT: The speed indicator dot displays which speed (1-5) the mixer is currently set to. If the mixer senses that there is an uneven load in the mixer bowl, a notification will flash on the display.

INDITOR DISPLAY: The digital displays are divided into two sections.

The right single

digit INDITOR is the program display area, which is used to display the current set program

number. The left two-digit display is the time display, which is used to show the time in

minutes, or in seconds if the timer is less than 1 minute. If the time is shown in minutes,

a dot on the timer display will flash to signify that it is still counting. If a program is not

selected and the timer is not set, it will count up from 0 and the program display will show

0. If the timer is above 99, the program display will show "-", indicating a countdown.

If a program is selected the program display area will display the current program number

(1-5) and the time display area will display the remaining time that corresponds to the

specific program. The timer will always count down based on the program that is selected.

SPEED SETTING



Set the speed .one speed indicator light mean speed 1.two speed indicators light mean speed 2.total have five speeds.the original speeds are below:

MODEL	Speed Stage	1	2	3	4	5
10L	rpm	207	290	372	455	538
20L	rpm	210	294	378	460	545
30L	rpm	203	284	364	446	527

%

TIMER SETTING



When the machine in stop, set the timer .press up or down narrow to add or reduce the time with one minute unit.if the timer less than one minute,the timer indicator will show with second unit;

PROGRAM SETTING

①CHOOSE THE PROGRAM NUMBER

1 ~ 5

When the machine in stop,Press 1-5 button 1 ~ 5 ,the indicator will show the program number,press this number again,the machine will be back to the start situation

Every program number have A,B,C,D,E ,total 5 stages.every stage can be setted with speed and time individually.

Once the machine start with A,it will automatically to stage B, and so on,end with E, and back to stage A.the indicator will show the number with the machine situation(A-E).

②HOW TO PROGRAM

When the machine in stop,press PROGRAMS and one of program number 1 ~ 5 together.the machine can be start to program.the indicator will show the current program number(1 ~ 5) and stage number(A,B,C,D,E).the program start with stage A;

Set the speed  SPEED  and time  TIMER  for the stage A,then set for stage B, and so on to the stage E,the machine will save the setting,the machine can be run.

TROUBLE SHOOTING IN DIGITAL CONTROL PLATE

TROUBLE NUMBER	PROBLEM	HOW TO TREAT
E1	Input voltage too high	Check the input voltage
E2	Bowl switch problem	Check the bowl switch if on the position
E3	Hardware overcurrent	Check the motor and PCB linking or change the PCB
E6	Motor problem	Check the motor linking.or change the motor
E7	Locked rotor problem	Overload or change the PCB



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