



PIZZA AND CATERING EQUIPMENT PROFESSIONALS

Instruction Manual

10 Litre Planetary Mixer



LLKPM10E



Operating Instructions

1. The machine must be placed on a dry, level surface to ensure the mixer is stable.
2. Check the power voltage of the socket matches the mixer's required voltage and ensure it is properly earthed before plugging in the mixer.
3. Slide the guard across and pour the ingredients into the bowl.
4. Close the guard and set the stirring speed.
5. Switch on the mixer using slow speed at first, then switch to fast speed to ensure uniform dough is produced.
6. If the machine is stopped during the mixing process, be sure to return to the lowest speed when starting the machine up again.

Maintenance

Cleaning

Spilled food should be removed immediately from all exterior surfaces. Also, it is important to clean the mixer after use. To remove dirt or marks from the mixer, it is best to wipe with a soft damp cloth. The stainless steel is washable. The mixer must not be cleaned using a high-pressure jet.

Please note that attachments and machine are not suitable for cleaning in the dishwasher due to caustic soda contained within the chemicals. They should be cleaned with soapy water.

Problems and Solutions

1. The mixer will not start – the power is not properly connected, or the guard is not fitted correctly
2. The guard switch is not operating correctly – open the guard and check to see if the micro-switch is connected properly. Check the power supply.
3. The mixer has overheated – this can occur if the mixer is operated for too long, with excessive load. Overheating can also come from electric leakage.
4. The mixer is operating with low efficiency – check to see if the drive system is worn, whether the motor is in good condition, whether the belt is loose or damaged. Remove the top cover and the rear ventilating plate, adjust the belt, tighten the wheel or the chains, thus the belt and the chains can be re-tightened.

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