

INSTRUCTION MANUAL

PLANETARY MIXER REF : PR10 / PR20



PR10



PR20

To ensure proper use of this appliance and your safety, please read the following instructions completely before operating this appliance.

English – Original



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1. SAFETY INSTRUCTIONS

- For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this equipment. Keep the area free and clear of combustible.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing, or servicing this equipment.
- Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas.
- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.
- **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation.
- Before doing any maintenance or repair, contact your authorized service representative.
- This appliance can't be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- This product is intended for commercial use only.



2. INTRODUCTION

According to the planet movement theory, beater moves like planets in the bowls so that the food is mixed completely. They have three-range rotation speed. All the food contacting parts in the machines are made of premium stainless steel to ensure that they meet the national hygiene standard for food. The machine is good looking, easy operable and high in efficiency.

Operation and Notes:

Before use, check that power supply corresponds to that required by the machine. Check that the extern earthing wire is reliably connected. The machine which 3 phase motor must be checked that the machine rotates in the direction indicated by the rotation mark .If the rotation direction is wrong, change the two of the three livewires each other. Note for test of machine, mixing tools should never be installed otherwise they would fall out in case of wrong rotation direction and cause damage to machine parts.

Select speed and agitator:

Dough arm: It is frequently used for heavy bread dough, the weight of flour indicated by the mark, the weight of water is 47%~50%of the fill flour, and preferable to be used at low speed.

Beater: It is commonly used for thin batters, cakes and mashing potatoes, like stuffing, and preferable to be used at middle speed.

Wire whip: It is best for whipping cream and beating eggs, and preferable to be used at high speed.

Important notice: Stop the machine to change speed, don't mix dough at middle or high speed.

Bowl lift:

When mixing, rotate the hand wheel to raise the bowl until you feel it touch the stop, this also makes the bowl more accessible for filling. After mixing, rotate the handle to lower the bowl. It is necessary to lower the bowl to change agitators, avail to remove the bowl or agitators.

Note: When assembling an agitator the bowl must be in the down position, slip the agitator up on the shaft and turn until the driving pin in the shaft reaches the L-shaped slot in the agitator shank, avoid the agitator to be fallen down in running.

3. MAINTENANCE

Lubricate the bowl slide ways occasionally by applying a small amount of oil or grease with the tip of linger.



4. TECHNICAL FEATURES

Specification

Model	Bowl Volume (L)	Voltage (V)	Rated Frequency (Hz)	Power (kW)	Max. Kneading Capacity (kg)	Mixing Speed (r/min)	Size (mm)
PR 20	20	230	50	0.75	6	105/180/408	520x490x790
PR 10	10	230	50	0.45	3	110/178/390	465x415x605

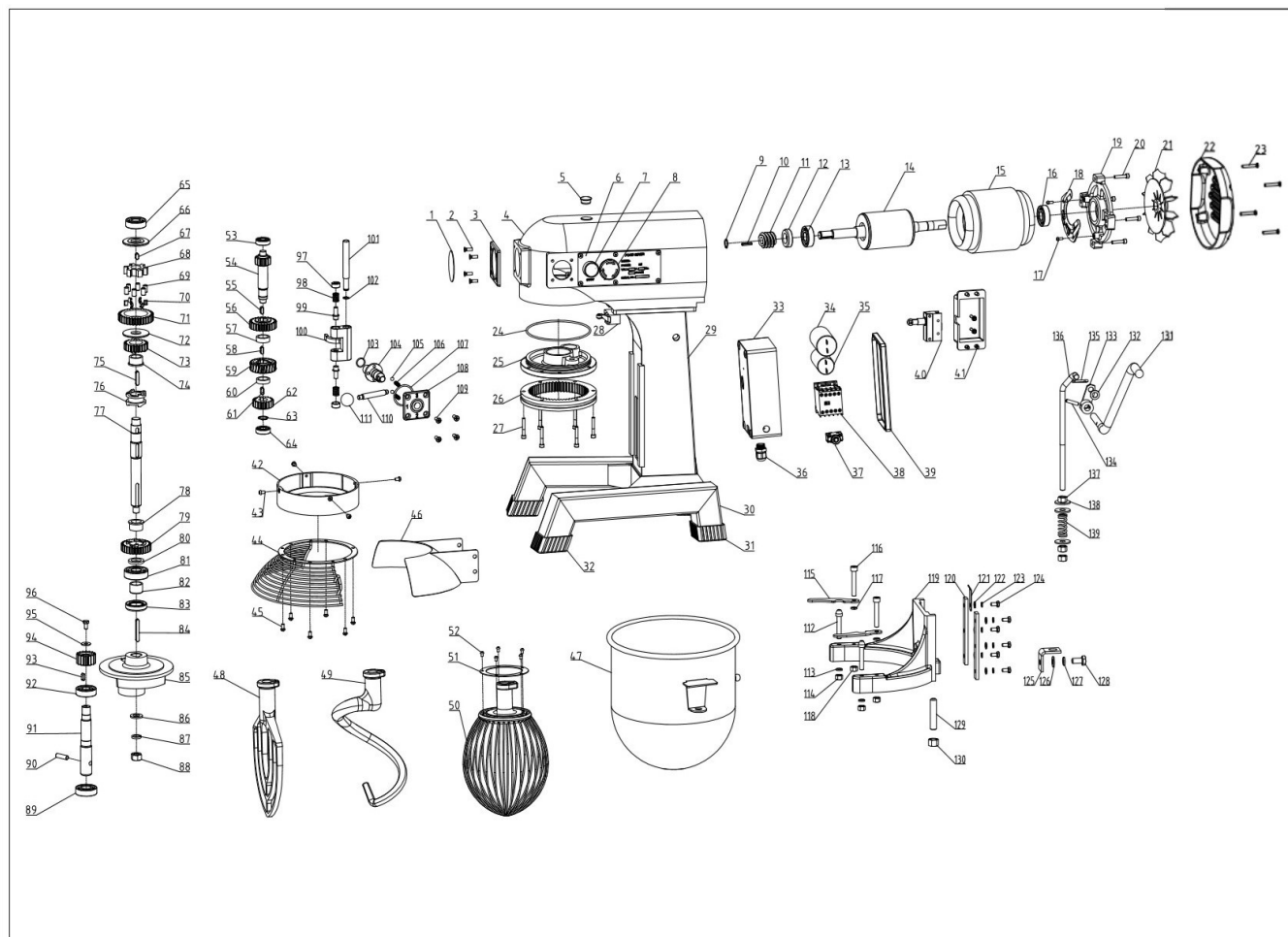
5. TROUBLESHOOTING

Trouble	Probable cause	Remedy
The mixing shaft don't rotates after switch on	Electric connectors are loose	Check he electric circuit, tighten those loose connectors
Oil leakage	Oil seals are worn out	Replace those oil seals
The raising handle is too tight	Guide ways are corroded	Clean and oil the guide ways
	The lead screw, bevel gear and hand wheel shaft ect. is dry	Oil them
Temperature rise of motor is too high, below speed	Lack of voltage	Check the supply voltage
	Over load	Less load
	The working speed selected is too high or agitator is not suitable	Select a suitable speed and agitator
The noise of the gearbox is serious, its temperature is too high	Lubrication is insufficient	Add or replace the oil
The agitator knocks with the bowl	The agitator or the bowl is deformed	Repair or replace deformed part

6. EXPLODED VIEW AND SPARE LIST

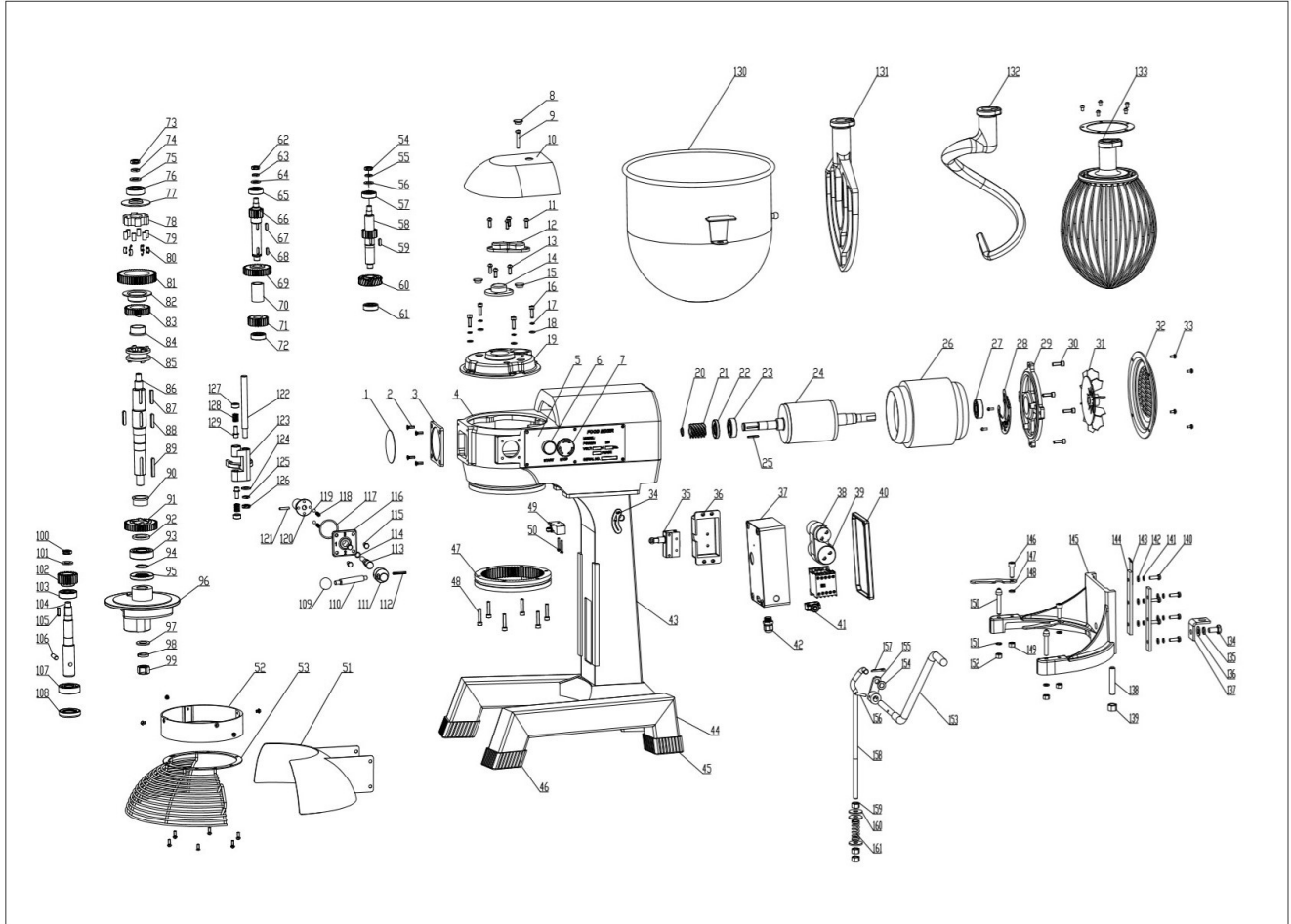
PR10

Diagram No.	Description	REF L2G
7	main switch	
8	emergency switch	
11	motor worm axle	PR10-1
14	motor turing portion	PR10-2
15	motor fixed portion	PR10-3
18	centrigal switch	
25	bearing support	PR10-4
26	Inner gear ring	PR10-5
28	micro switch	PR10-6
34	starter capacity	
35	working capacitor	
37	overload switch	
38	current contactor	
40	micro switch	PR10-7
41	uplift control box	PR10-8
42	safety guard base	PR10-9
44	movable safety guard	PR10-10
46	fixed safety guard	PR10-11
47	bowl	PR10-12
48	racket shape mixer	PR10-13
49	J-hook mixer	PR10-14
50	egg beater mixer	PR10-15
53	bearing	PR10-16
54	input axle	PR10-17
56	upper gear wheel	PR10-18
57	upper input axle ring	PR10-19
59	worm wheel	PR10-20
60	lower input axle ring	PR10-21
64	bearing	PR10-22
65	bearing	PR10-23
66	upper wheel cover	PR10-24
68	inner star wheel	PR10-25
71	outer ring	PR10-26
72	lower wheel cover	PR10-27
73	upper combin gear	PR10-28
74	output gear ring	PR10-29
76	output axle engager	PR10-30
77	output axle	PR10-31
78	output gear wheel ring	PR10-32
79	lower combin wheel	PR10-33
80	bearing upper ring	PR10-34
81	bearing	PR10-35
82	bearing lower ring	PR10-36
83	oil seal	PR10-37
91	planetary axle	PR10-38
92	bearing	PR10-39
94	planetary gear wheel	PR10-40
106	spring	PR10-41
107	O ring	PR10-42
108	speed variation base	PR10-43
109	screw	PR10-44
110	speed vartion handle	PR10-45
111	handle ball	PR10-46
115	bowl handle	PR10-47
119	bowl base	PR10-48
120	pressure plate	PR10-49
121	uplift control bar	PR10-50

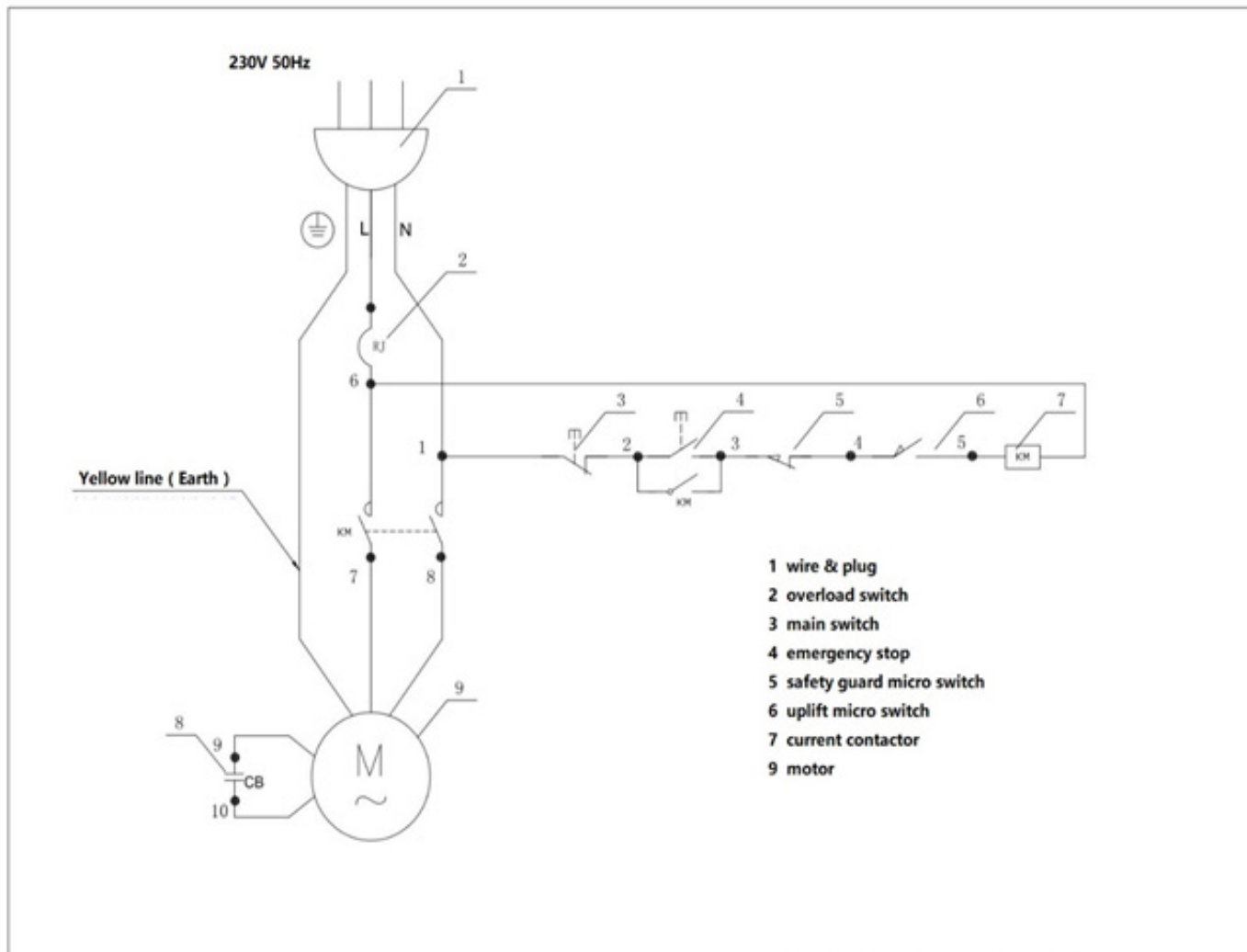


PR20

Diagram No.	Description	REF L2G
6	Main switch	
7	Emergency stop	
19	Bearing support	PR-20-1
21	Motor axles worm gear	PR-20-2
24	Motor turning portion	PR-20-3
26	Motor fixed portion	PR-20-4
28	Centrifugal switch	
32	Back cover	PR-20-5
38	Working capacity	
39	Starter capacity	
41	Overload switch	
44	Base	PR-20-6
47	Inner gear ring	PR-20-7
49	Micro-switch	PR-20-8
57	Bearing	PR-20-9
58	Input bearing	PR-20-10
59	Worm gear	PR-20-11
65	Bearing	PR-20-12
66	Transition axle	PR-20-13
68	Transition mega gear	PR-20-14
69	Transition axle ring	PR-20-15
71	Transition tiny gear	PR-20-16
72	Bearing	PR-20-17
77	Upper wheel cover	PR-20-18
78	Inner start wheel	PR-20-19
81	Outer ring	PR-20-20
82	lower wheel cover	PR-20-21
83	upper combin wheel	PR-20-22
84	Output gear ring	PR-20-23
85	Output axle engager	PR-20-24
86	Output axle	PR-20-25
90	Output wheel ring	PR-20-26
91	lower combin wheel	PR-20-27
92	Gear upper ring	PR-20-28
93	Bearing	PR-20-29
95	Oil seal	PR-20-30
96	Turning table	PR-20-31
102	Planetary gear wheel	PR-20-32
104	Planetary axle	PR-20-33
109	Handle ball	PR-20-34
110	Speed variation handle	PR-20-35
111	Bas of speed variation handle	PR-20-36
116	Speed variation base	PR-20-37
130	bowl	PR-20-38
131	Racket shape mixer	PR-20-39
132	J-hook mixer	PR-20-40
133	Egg beater mixer	PR-20-41
144	Pressure plate	PR-20-42
145	Bowl base	PR-20-43
147	Bowl fixing handle	PR-20-44
153	Uplift handle	PR-20-45
158	Connection bar	PR-20-46
161	Spring for connection bar	PR-20-47



7. CIRCUIT DIAGRAM



STANDARDS AND DIRECTIVES

Meaning of crossed out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

The device complies with current EU standards and directives. If necessary, we will send you the corresponding declaration of conformity.

Packaging disposal

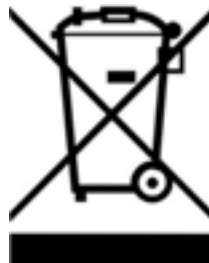
Please separate the packaging materials accordingly and return them to the responsible collection points for recycling and environmental housing.



Device disposal

once the appliance has been used up, dispose of it properly at a collection point for electrical appliances. Electrical appliances do not belong in household waste.

Your responsible administration will inform you about the addresses and opening hours of collection points. This is the only way to ensure that old appliances are properly disposed of and recycled. Thank you very much!





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