

PLANETARY FOOD MIXER

Model: RMS5, RMS7, RMS10

Manual Instruction



Please read this manual instruction carefully before using the food planetary mixer for the first time

Welcome to use our RMS5, RMS7, RMS10 food mixer. Its design is meeting with the requirements which call for environment protection and energy saving. Our mixer has variable high mixing speed and special designed bow and agitator to achieve better mixing result. You can get 0 to 1000 rotations per min so as to meet different usage, such as whisking the mill, eggs, flour etc.

It uses Permanent magnet DC motor. The shell of our mixer is made of stainless steel or refined iron, durable and brilliant, and it is easy for cleaning.

It has also passed reliable and safe test before right on your hands.

A. Main parts



- | | | |
|-----------------------|--------------------------|------------------------|
| a:bottom | b:bowl | c:egg whisk |
| d:connecting bearing | e:head | f:lifting handle |
| g:knob | h:power | i:dough hook(optional) |
| j:SL beater(optional) | k:safety guard(optional) | |

B. Performance characteristic:

- 1、Permanent moment, continuous speed regulation
- 2、Entire gear planet transmission structure
- 3、Overload/Overheat/Over — current Protection
- 4、Function of locking witch and indicating lamp
- 5、Function of uplifting the head
- 6、Big power, low noise, high efficiency

C. Notes:

- 1 .Please read this manual instruction carefully before using the food mixer for the first time.Please keep this manual for future reference.
- 2 .This machine should be placed on a horizontal and stable table, with the height from 650mm to 750mm. In order to make it work properly and safely, please ensure there should be at least 160 mm space to the front and behind edge of the table, and 320 mm space to the left and right edge of it.
- 3 .Please use an individual three-pin plug with fuse and good ground connection.Voltage 220 — 240/110V, 60/50Hz.
- 4 .Please do not put the mixer into water or other liquid or in moist environment.Please do not put water inside the machine.
- 5 .Do not touch the machine with wet hand(s) when it works.
- 6 .Please do cut off the power when installing, disassembling, cleaning or when you are not using the machine.
- 7 .Do not touch the moving part of the machine to avoid hand' s being hurt.Keep children and nets away from the mixer.
- 8 .Please adjust the knob according to different materials, or otherwise it will damage the machine.

D. Operation instructions

1. Cut the power off. First, loosen the lifting handle to raise the head to the fixed position. Then fit the accessory in the body, rotate about 40 degree in the left direction.
2. Put the stainless steel bowl in place and rotate counterclockwise in the right direction till the bowl is in the notch, then rotate to set it on the notch .When you need to take it out, just rotate it in the opposite direction.
3. Please press the head when you loosen the feed knob to make sure that the head is on the fixed position. Tighten up the fixed knob, and connect the bowl. Turn on the power switch, the switch light will be on .Rotate the knobr slowly, and the mixer will work. You can adjust the knob to your appropriate speed according to the instruction.
- 4 .Beater and speed control
 - a. Egg whisk is used to mix small viscosity material like cream and egg .Speed control is 2 — 3.
 - b .SL beater is used to mix fugitive material like meat stuffing. Speed control is 1 — 2. Speed control should not be over 2, the machine will be damaged.
 - c .Dough hook is used to mixer large viscosity material like dough. Speed control is 0 — 1.
- 5 .When it is on its highest speed, do not rotate with effort. Otherwise, the governor won' t work correctly.

E. Maintenance

1. Keep the mixer clean and dry every day.
2. Do not switch on the machine when there is nothing for mixing.
3. If the accessory touch the bowl, please make adjustment.
4. When use it for one year please contact a qualified supplier for regular inspection and maintenance.
5. Do not use parts from other suppliers, otherwise damages or dangers maybe happened.

F. Symptoms and solutions

No.	Symptoms	Solutions
1	When you turn on the switch, the mixer doesn't work, and the indicator lamp isn't on.	Check whether the plug is workable. Or turn off the mixer, turn the knob to 0, then turn the mixer on again.
2	Motor temperature becomes higher, the agitator slows down.	Check the voltage; change and use proper agitator; change the belt
3	The mixer stops working suddenly.	Change and use proper agitator; change the fuse; reduce in load; wait for several minutes, then turn it on.
4	The speed is unchangeable.	Tighten or change the knob
5	The head cannot be raised or lowered.	Loosen the lifting handle try again.

In case that there are unsolvable problems, please contact the dealer or our service center. We will offer you best service. Thank you again for trusting our products.

G. Technical Parameters

Item	Parameter		
	RMS5	RMS7	RMS10
bowl volume	5L	7L	10L
egg quantity	500g	750g	1000g
dough quantity	500g	750g	1000g
bulk material	500g	750g	1000g
Net weight	13kg	13.3kg	15kg
Gross weight	14kg	14.5kg	16.3kg
Product size (length*width*height)	380*240*375mm	380*240*405mm	380*240*445mm
Package weight (length*width*height)	450*310*440mm	450*310*470mm	450*310*510mm

Item	Parameter		
	RMS5	RMS7	RMS10
rated power output	500W	500W	500W
voltage	110/220-240V		
rated frequency	50/60Hz		
rated current	1.6A		
speed	revolution 0~302 r/min	rotation	0~1000 r/min
work environment	indoor		

H. Circuit diagram

