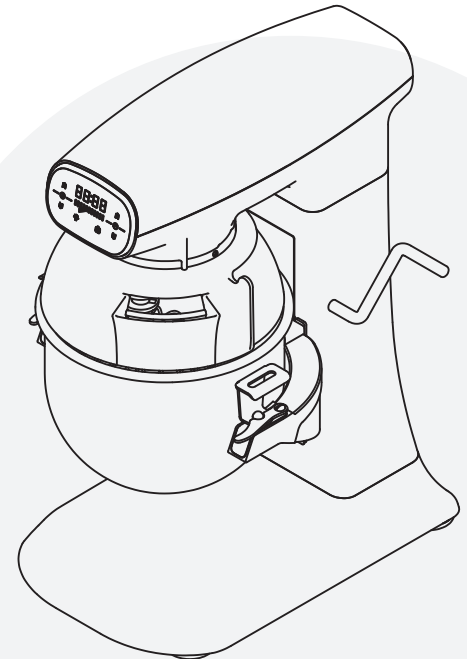


OPERATION INSTRUCTION

ggmgastro

PRMF12-H



Special Note:

The Company reserves the right to modify the product at any time without prior notice. The product pictures are for reference only. Actual product may vary due to product enhancement.

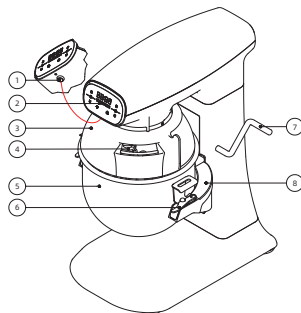
Thank you for choosing this mixer. Before using the food mixer, please read all instructions in this manual carefully for better operations. Keep this manual properly for future consultation.

| Main Technical Parameters

MODEL		PRMF12-H
Bowl cubage(L)		12
Power	Voltage (V)	See nameplate
	Frequency(Hz)	See nameplate
Rated power(KW)		See nameplate
Weight(Kg)		51
Dimension(mm)		498×437×665

| Key Components

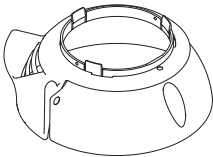
- 01 Main Switch
- 02 Control Panel
- 03 Safety guard
- 04 Agitator
- 05 Bowl
- 06 Bowl clamp
- 07 Lifting lever
- 08 Support



| Standard Configuration

Description	Quantity	Description	Quantity
Mixer	1pcs	Flat Beater	1pcs
Bowl	1pcs	Hook	1pcs
Wire whip	1pcs	Rubber pads	4pcs
Operation Instruction	1pcs		

| Optional Parts

Description	Quantity	Picture
Safety guard	1pcs	

Operating Instructions

Machine Startup



01

Install four rubber pads to the bottom of the base before use.



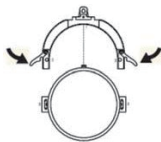
02

To install the safety guard, align it with the center of the frame, install the three buckles with the buckle grooves on the gear box. Omit this step if the machine is already equipped with a safety guard.



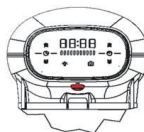
03

To attach the agitator (beater, hook, whip), lower the bowl using the lifting lever, attach the desired agitator onto the mixer shaft, and rotate it 60 degrees clockwise to securely lock it in place.



04

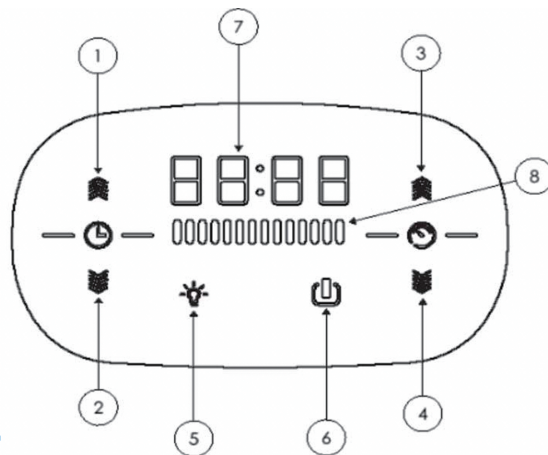
To attach the bowl, lower the support using the lifting lever, aligning the dowel pin of the bowl with the hole on the support to ensure proper positioning. Then, secure the bowl using the bowl clamp before lifting up the lever.



04

The machine's main switch is situated at the bottom of the touch panel (the red button). Press the main switch to power on the machine. Press the main switch once more to deactivate the machine after use or during prolonged periods of inactivity.

Panel Design



Panel Functions

Buttons 1 and 2	Use for time adjustment. A light touch increases or decreases by 30 seconds, while a long press accelerates time control.
Buttons 3 and 4	Use for speed adjustment. A light touch increases or decreases speed by one level.
Button 5	Controls the lighting switch.
Button 5	Serves as the power supply/on/off switch. A 3-second-long press toggles power. Once powered on, a light touch starts or stops the machine.
Display 7	Shows time in the range of 0-30 minutes.
Display 8	Indicates speed, ranging from gear 0-11.
Audible feedback	A beep confirms all effective touches.

Panel instructions

- 01 Activate the main switch, ensure the bowl is securely installed, and close the safety guard.
- 02 Press the on/off button (Button 6) to start the machine.
- 03 Use the speed and/or time buttons to select the optimal speed and timing for mixing.
- 04 Adjust the gear during operation by touching the speed up/down button.
- 05 Press the on/off button (Button 6) to start the operation, press again for pause.

Non-Timing mode

During non-timing mode, the time display (Display 7) counts up. When it reaches 30 minutes, the machine automatically stops and emits a beep to indicate mixing completion.

Timing mode

During timing mode, the time display (Display 7) counts down from the set time. When it shows 0 minutes, the machine stops automatically and emits a beep to signal mixing completion. The set time can also be adjusted while the machine is running.

Instructions for the Agitator



Flat Beater:

For mashing potatoes, mixing cake batter and frostings.



Wire whip:

For fluffy whipped cream, egg whites and frostings.



Hook:

For mixing bread dough and pizza dough.

Applicable shifts of the Agitator

Wire whip

Shift 1-4

Shift 1-8

Shift 1-11

Flat Beater

Shift 1-4

Shift 1-8

Hook




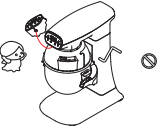

Shift 1-4

Precautions and Safety Notice

Precautions

- 01 If any item is missing or damaged, please contact the dealer and keep the packing materials properly.
- 02 Keep the space on top of the mixer > 30 cm. Keep the distance between each side/back and the wall > 10 cm.
- 03 Do not place the machine in a damp place close to heat sources or with direct sunlight.
- 04 Floor or counter must be hard and level.
- 05 Connect or plug the machine power cord to an electrical outlet. Do not share the power socket with other machine.
- 06 Do not use the machine continuously, or its service life may be reduced.
- 07 Do not place the machine in an operating environment where room temperature is a too low (< 5°C) or too high (> 40°C).
- 08 Do not knead dough at a high speed or sticky ingredients.
- 09 The machine requires a secure ground connection; failure to comply may result in liability for any ensuing consequences.

Safety Notice

Warning	Safety Notice
	Disconnect or unplug electrical power before cleaning, repairing, or moving the machine.
	Keep hands away from moving parts especially the bowl and the safety guard when the mixer is in operation.
	Disconnect or unplug electrical power before changing agitator to avoid personal injury.
	Owners should not permit kids to touch this equipment. Owners should also ensure that no other unauthorized personnel come in contact with this equipment. Unless the operator is adequately trained and supervised there is a possibility of serious injury.
	Do not rinse the entire mixer. Do not use a steel wool or abrasive material to clean the mixer.

Maintenance Instruction

Cleaning Instructions

- 01 Clean the mixer prior to using it. Bowl and agitators must be thoroughly cleaned.
- 02 Disconnect or unplug electrical power before cleaning.
- 03 Clean the mixer on a regular basis. Use soft cloth or damp sponge. Do not use a steel wool or abrasive material to clean the mixer. Do not use bleach (sodium hypochlorite) or bleached based cleaner.
- 04 When cleaning the ON/OFF button, power cord or other electrical parts, wipe with dry cloth, do not rinse.

Transport and Storage

- 01 Mixers are all fixed with bolts in packing cases. During transport, do not place the mixers upside down or horizontal, no squeezing, bumping, rainwater or vibration. During mixer loading and unloading, the angle of inclination cannot exceed 45°.
- 02 The machine should be stored in a ventilated dry warehouse. And must be separated from toxic or corrosive materials.
- 03 When storing and stacking the mixers, read the storage and transport symbols on the packing cases carefully and follow these symbols for stacking.

Troubleshooting

Problem	Possible Causes	Action Required
Mixer will not run	Power not connected properly.	Check power connections. Test socket with another item.
Oil leak	The sealing ring damaged.	Replace the sealing ring.
Motor temperature is abnormal high, and rotation speed decreases.	Incorrect or low voltage	Electrician to check voltage
	Overloaded	Reduce batch size.
	Incorrect mixing speed or agitator.	Follow the instructions to switch agitator.
Weak mixing	Belt loose and/or slipping.	Reduce the batch size, check the belt tension and tighten it.
Agitators touching bottom or sides of bowl	Defective or dented bowl/agitator	Remove dents or replace bowl/agitator.