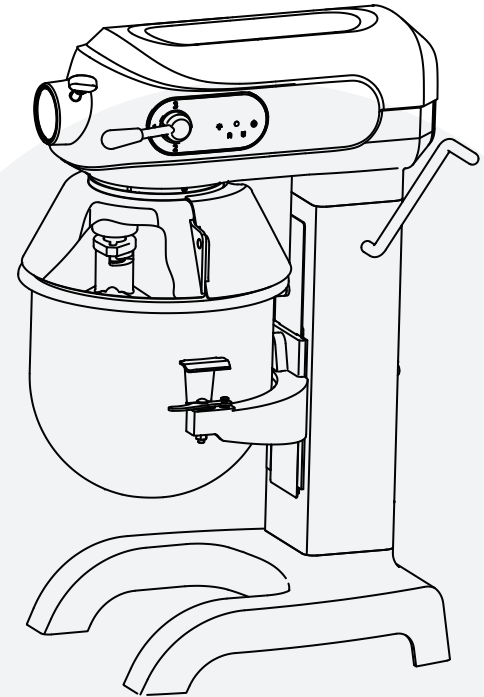


OPERATION INSTRUCTION

ggmgastro

PRMF20-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.

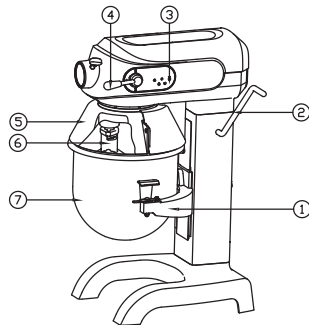
Thank you for choosing this Mixer. Before using the mixer, please read all instructions in this manual carefully for better operations. Keep this manual properly for future consultation.

Main Technical Parameters

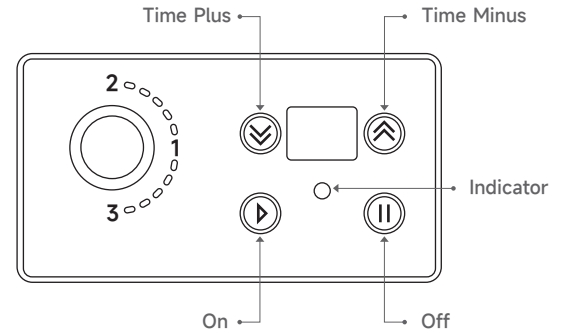
MODEL		PRMF10-H	PRMF20-H	PRMF30-H
Bowl cubage(L)		10	20	30
Power	Voltage(V)	See nameplate	See nameplate	See nameplate
	Frequency(Hz)	See nameplate	See nameplate	See nameplate
Rated power(KW)		0.45	1.1	1.5
Net Weight(Kg)		40	92	146
Dimension(mm)		458x369x620	562x502x857	650x580x1036

Key Components

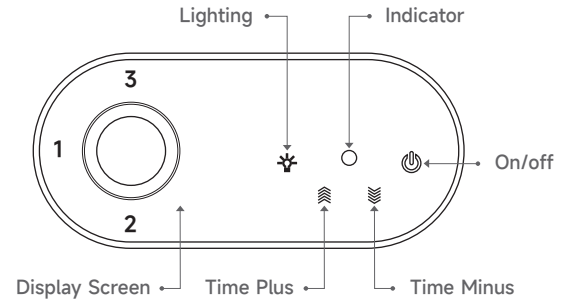
- 01 Bowl Cradle
- 02 Bowl Lift Lever
- 03 Control panel
- 04 Governor handle
- 05 Safety Guard
- 06 Mixer
- 07 Bowl



ME10




ME20/ME30



Standard Configuration

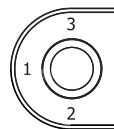
Item Description	Quantity	Item Description	Quantity
Mixer	1pcs	Flat Beater	1pcs
Bowl	1pcs	Hook	1pcs
Wire whip	1pcs	Feeding funnel	1pcs
Operation Instruction	1pcs		

Optional Parts

Description	Quantity	Picture
Bowl convey	1pcs	
Meat grinder head	1pcs	
Vegetable cutter head	1pcs	

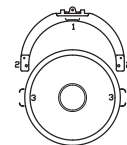
Operating Instructions

Machine Startup :



01

Use the Speed Control handle to adjust speed.



02

Lift the bowl and slowly position the locking pin into the hole 1 in the cradle, lower the bowl (hole 3) onto the pins located on either of the bowl cradle (hole 2), secure the bowl by pulling each bowl clamp.



03

To attach the agitator (i.e., beater, hook, whip), slide the agitator slowly upwards fitting the shaft pin through the slot, rotate the agitator 45 degree clockwise to secure it onto the mixer shaft, rotate the agitator 45 degree counterclockwise to remove the agitator.



04

Before starting the mixer, rotate the bowl lift lever up counterclockwise. After stopping the mixer, rotate the bowl lift lever down.

Instructions for the Agitator :



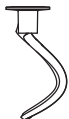
Flat Beater:

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.

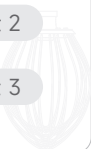
Applicable shifts of the Agitator :

Wire whip

Shift 1

Shift 2

Shift 3



Flat Beater

Shift 1

Shift 2



Hook

Shift 1








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 Warning: Do not knead dough at a high speed or sticky ingredients.

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:



Clean the mixer prior to using it. Bowl and agitator must be thoroughly cleaned.



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.



Disconnect or unplug electrical power before cleaning.



When cleaning the ON/OFF button, power cord or other electrical parts, wipe with dry cloth, do not rinse.



The factory has applied a generous amount of grease in and on the machine before delivery; generally it can be used for half a year. If you want to add or reapply grease, please open the top cover and inject grease into the grease hole directly.

Transport and Storage:



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°.



The machine should be stored in a ventilated dry warehouse. And must be separated from toxic or corrosive materials.



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	Mixer will not run.	Oil leak.	Motor temperature is abnormal high, and rotation speed decreases.	Mixer is noisy and incorrect temperature.	Agitators touching bottom or sides of bowl.
Possible Causes	Power not connected properly.	The sealing ring damaged.	<ul style="list-style-type: none"> • Incorrect or low voltage • Over loaded. • Incorrect mixing speed or agitator. 	Mixer gear needs more greases.	Defective or dented bowl/agitator.
Action Required	Check power connections. Test socket with another item.	Replace the sealing ring.	<ul style="list-style-type: none"> • Electrician to check voltage • Reduce batch size. • Follow the instructions to switch agitator. 	Reapply grease.	Remove dents or replace bowl/agitator.