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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
- 2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

PLANETARY MIXER (Double Speed)



A1 PRODUCT DESCRIPTION

*The Professional Planetary Mixer, that provides high efficiency has been designed to mix range of foodstuffs, varying from cream to dough for industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
PRME30	570x850x1250	184	740x1000x1420
PRME40	590x900x1350	200	720x1000x1550
PRME60	740x920x1400	205	720x1000x1550

A2 TECHNICAL INFORMATION

Product Code	Bowl Dimensions (mm)	Bowl Capacity (for flour) (kg)	Bowl Capacity (lt)	Power (Kw)	Operating Voltage (V)	Cable (mm ²)	Fuse (A)
PRME30	360x360	8	30	0,75-1,1	380	5x1,5	16
PRME40	400x390	10	40	1-1,7	380	5x1,5	16
PRME60	430x445	20	60	1-1,7	380	5x1,5	16



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A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.


B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.










*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

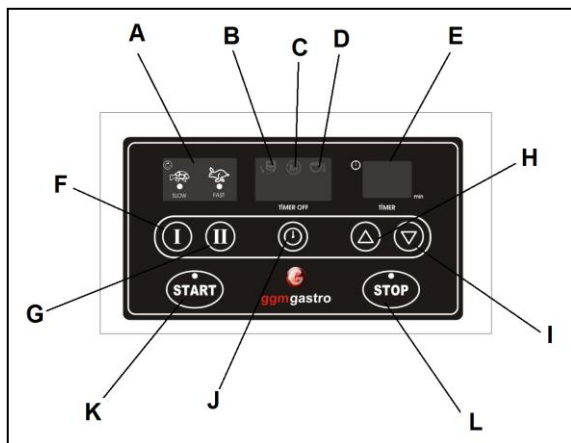
C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  *Do not place your hand into the bowl while the appliance is operating. Otherwise mixer may damage you seriously.



D OPERATION

*Control Panel;



- A : Speed Indicator
- B : Safety guard error
- C : Motor error lamp
- D : Bowl error
- E : Timer
- F-G : Speed setting
- H-I : Timer setting
- J : Stop time
- K : Start switch
- L : Stop switch

Operating;

- Before operating, clean the bowl with a wet cloth and dry.
- Insert the desired attachment, push up to the right and lock it into the place.
- Lift the bowl using handle and adjust the distance between the bowl and attachment.
- Use this appliance for mixing (egg, oil, cream etc.)
- Press start button to begin mixing.
- If the appliance operates with 380 V, while plugging during first operation, pay attention to be operated on the direction of arrow.
- For adjusting the speed of the mixer, press (I) for low and press (II) for high.
- Press "timer" button to set desired time using the buttons up/down. When time expires, the appliance will stop.
- Turn off the timer to operate the appliance pressing stop button.
- Lower the bowl, open the handle guard, take off attachments, take the bowl and take it off.
- After the operation completed, unplug the power supply.
- Please unplug the device when operation expires.



E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Clean all mixer attachments after every mixing and kneading process. Otherwise the residues in these parts may make appliance's operation difficult.
- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean outer surface of appliance ,mixer and bowl with hot water and then dry.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Get the periodic maintenance of the appliance once in every 15 days.
- Maintenance should be done by qualified person.
- The Planetary Mixers require low maintenance (Motor and ball bearings are lubricated).
- Check the appliance's motor and tension of belt.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.



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F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Pull handle and bowl up.4. Check the position of safety guard.
--------------------------------------	--

THE APPLIANCE IS NOISY	<ol style="list-style-type: none">1. Check the distance between bowl and attachment and adjust them. The attachment should not touch the bowl.2. If the motor is noisy, stop it and call authorized service.
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THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance can stop due to low voltage. In this situation check the voltage.2. If the mixing bowl is overloaded, turn off the appliance and allow to cool down by taking off some materials from bowl.
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ERROR MESSAGE	E1: Motor error E3: Bowl error
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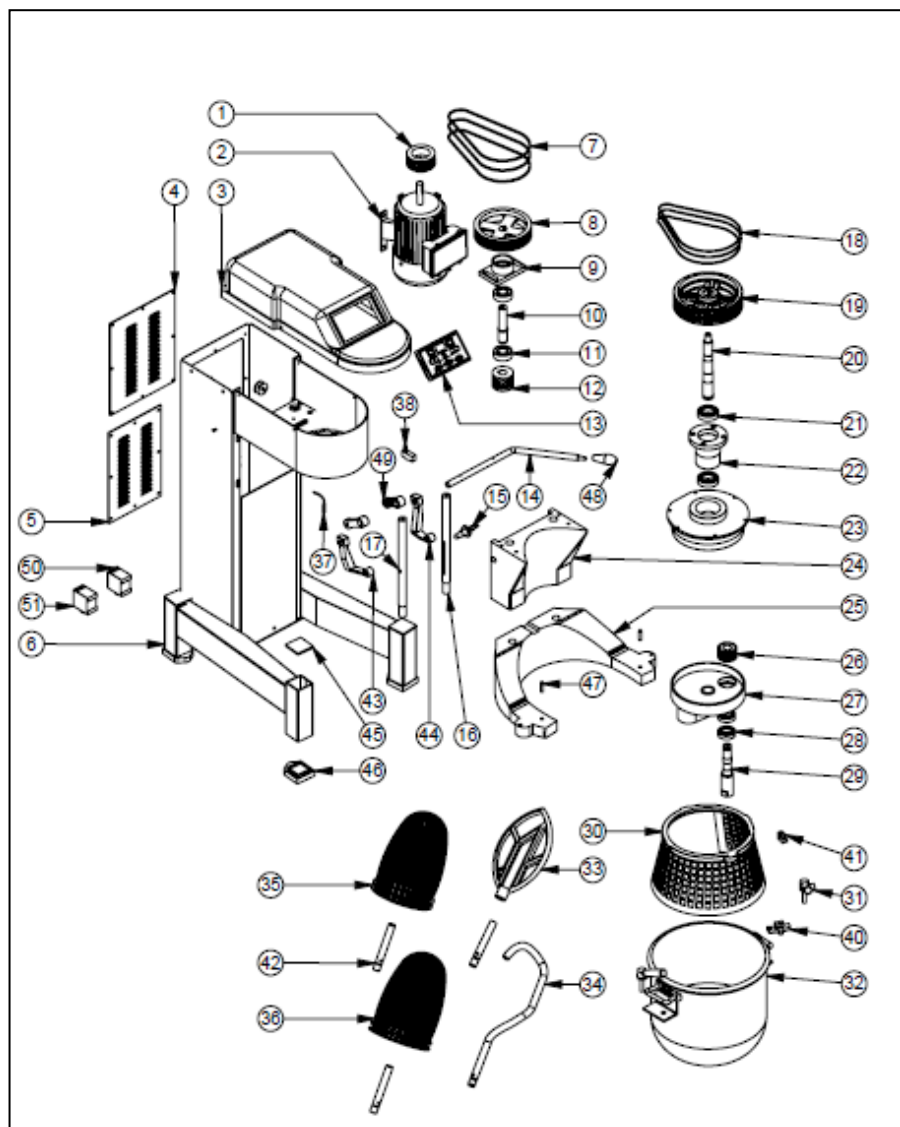
<ul style="list-style-type: none">• If mixing with mixer is not done at suitable quality• If any function of security doesn't work<ul style="list-style-type: none">➤ Do not use the appliance.
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***If these problems are still going on, contact with our authorized services.**

PLANETARY MIXER (Double Speed)



G SPARE PART LIST-EXPLODING DRAWING





G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: PRME60		
NUMBER	PRODUCT NAME	PRODUCT CODE
1	MOTOR PULLEY	Y.MK.04.001
2	MOTOR	Y.MK.04.002
3	TOP LID	Y.MK.04.003
4	BACK TOP LID	Y.MK.04.004
5	BACK BOTTOM LID	Y.MK.04.005
6	BASE FRAME	Y.MK.04.006
7	BELT (9,5X925)	Y.MK.04.007
8	BIG BEARING BLOCK PULLEY	Y.MK.04.008
9	BEARING BLOCK	Y.MK.04.009
10	BEARING BLOCK SHAFT	Y.MK.04.010
11	BALL BEARING (630374)	Y.MK.04.011
12	SMALL BEARING BLOCK PULLEY	Y.MK.04.012
13	PANEL	Y.MK.04.013
14	LIFTING HANDLE	Y.MK.04.014
15	ADJUSTMENT SCREW	Y.MK.04.015
16	PERFORATED SHAFT	Y.MK.04.016
17	IMPERFORATED SHAFT	Y.MK.04.017
18	BELT (9,5X1000)	Y.MK.04.018
19	BEARING BLOCK PULLEY	Y.MK.04.019
20	BEARING BLOCK SHAFT	Y.MK.04.020
21	BALL BEARING (6207)	Y.MK.04.021
22	BEARING BLOCK	Y.MK.04.022
23	GEAR BOX	Y.MK.04.023
24	SHAFT BEARING	Y.MK.04.024
25	BOWL PLATFORM	Y.MK.04.025
26	GEAR	Y.MK.04.026
27	GEAR BOX ALUMINUM	Y.MK.04.027
28	BALL BEARING (6029)	Y.MK.04.028
29	MIXER SHAFT	Y.MK.04.029
30	SAFETY GUARD	Y.MK.04.030
31	PRESSING HANDLE	Y.MK.04.031
32	BOWL	Y.MK.04.032
33	MIXING PADDLE (CAKE DOUGH... etc)	Y.MK.04.033
34	DOUGH HOOK (DOUGH... etc)	Y.MK.04.034
35	WHISK THIN (EGGS... etc)	Y.MK.04.035
36	WHISK THICK (CREAM... etc)	Y.MK.04.036
37	SENSOR	Y.MK.04.037
38	SWITCH	Y.MK.04.038
39	MAGNET	Y.MK.04.039
40	BIG CIRCLE PLASTIC	Y.MK.04.040
41	SMALL CIRCLE PLASTIC	Y.MK.04.041
42	MIXER ATTACHMENT SHAFT	Y.MK.04.042
43	ECCENTRIC LEFT HANDLE	Y.MK.04.043
44	ECCENTRIC RIGHT HANDLE	Y.MK.04.044
45	FEET TOP RUBBER	Y.MK.04.045
46	FEET BOTTOM RUBBER	Y.MK.04.046
47	SCREW	Y.MK.04.047
48	HANDLE	Y.MK.04.048
49	HANDLE	Y.MK.04.049
50	THERMIC MS 116 AMP.4-6,3	Y.MK.04.050
51	CONTACTOR AF 09.30.10	Y.MK.04.051

PLANETARY MIXER (Double Speed)



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G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: PRME30		
NUMBER	PRODUCT NAME	PRODUCT CODE
1	MOTOR PULLEY	Y.MK.06.001
2	MOTOR	Y.MK.06.002
3	TOP LID	Y.MK.06.003
4	BACK TOP LID	Y.MK.06.004
5	BACK BOTTOM LID	Y.MK.06.005
6	BASE FRAME	Y.MK.06.006
7	BELT (9,5X925)	Y.MK.06.007
8	BIG BEARING BLOCK PULLEY	Y.MK.06.008
9	BEARING BLOCK	Y.MK.06.009
10	BEARING BLOCK SHAFT	Y.MK.06.010
11	BALL BEARING (630374)	Y.MK.06.011
12	SMALL BEARING BLOCK PULLEY	Y.MK.06.012
13	PANEL	Y.MK.06.013
14	LIFTING HANDLE	Y.MK.06.014
15	ADJUSTMENT SCREW	Y.MK.06.015
16	PERFORATED SHAFT	Y.MK.06.016
17	IMPERFORATED SHAFT	Y.MK.06.017
18	BELT (9,5X1000)	Y.MK.06.018
19	BEARING BLOCK PULLEY	Y.MK.06.019
20	BEARING BLOCK SHAFT	Y.MK.06.020
21	BALL BEARING (6207)	Y.MK.06.021
22	BEARING BLOCK	Y.MK.06.022
23	GEAR BOX	Y.MK.06.023
24	SHAFT BEARING	Y.MK.06.024
25	BOWL PLATFORM	Y.MK.06.025
26	GEAR	Y.MK.06.026
27	GEAR BOX ALUMINUM	Y.MK.06.027
28	BALL BEARING (6029)	Y.MK.06.028
29	MIXER SHAFT	Y.MK.06.029
30	SAFETY GUARD	Y.MK.06.030
31	PRESSING HANDLE	Y.MK.06.031
32	BOWL	Y.MK.06.032
33	MIXING PADDLE (CAKE DOUGH... etc)	Y.MK.06.033
34	DOUGH HOOK (DOUGH... etc)	Y.MK.06.034
35	WHISK THIN (EGGS... etc)	Y.MK.06.035
36	WHISK THICK (CREAM... etc)	Y.MK.06.036
37	SENSOR	Y.MK.06.037
38	SWITCH	Y.MK.06.038
39	MAGNET	Y.MK.06.039
40	BIG CIRCLE PLASTIC	Y.MK.06.040
41	SMALL CIRCLE PLASTIC	Y.MK.06.041
42	MIXER ATTACHMENT SHAFT	Y.MK.06.042
43	ECCENTRIC LEFT HANDLE	Y.MK.06.043
44	ECCENTRIC RIGHT HANDLE	Y.MK.06.044
45	FEET TOP RUBBER	Y.MK.06.045
46	FEET BOTTOM RUBBER	Y.MK.06.046
47	SCREW	Y.MK.06.047
48	HANDLE	Y.MK.06.048
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PLANETARY MIXER (Double Speed)

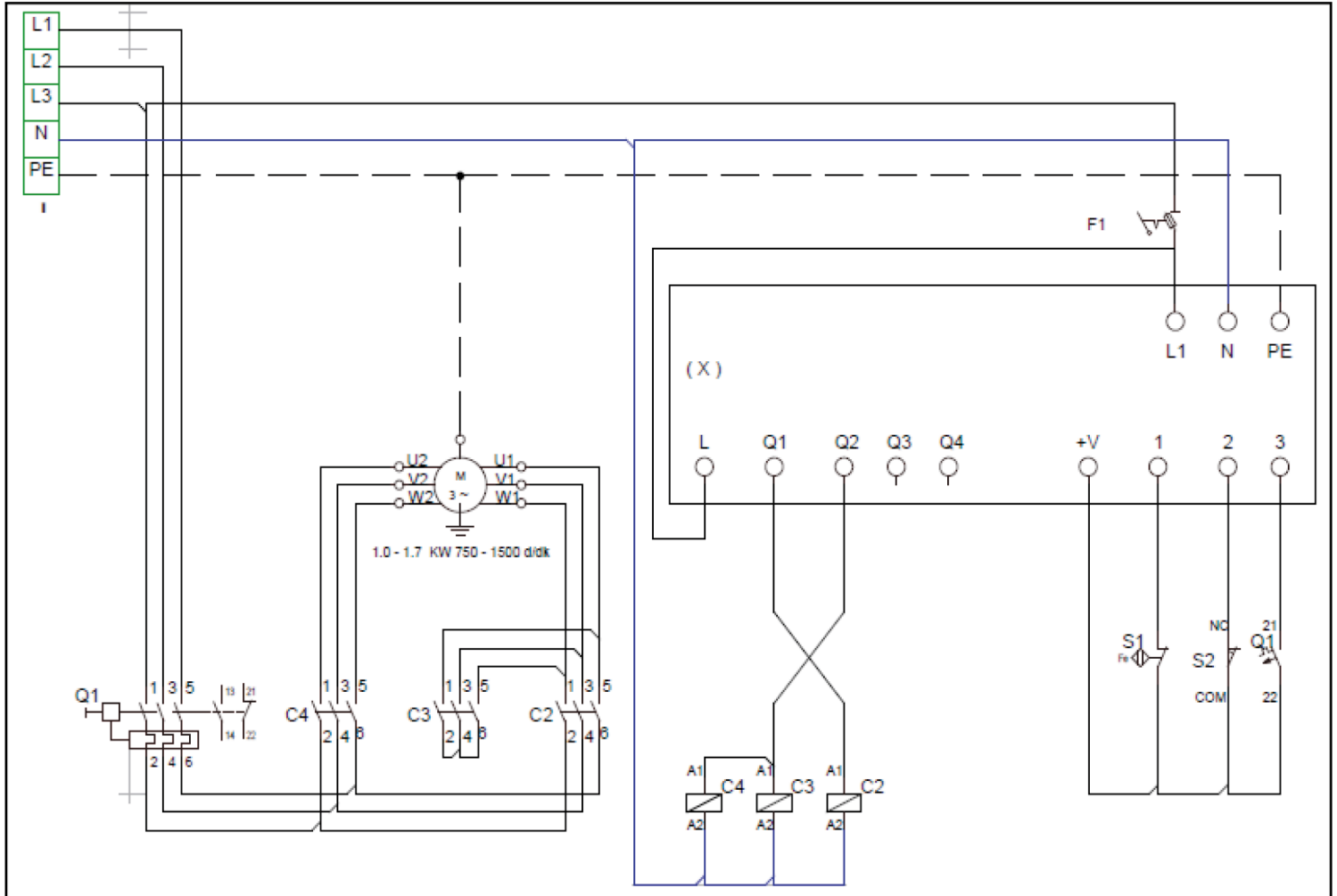
G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: PRME40		
NUMBER	PRODUCT NAME	PRODUCT CODE
1	MOTOR PULLEY	Y.MK.08.001
2	MOTOR	Y.MK.08.002
3	TOP LID	Y.MK.08.003
4	BACK TOP LID	Y.MK.08.004
5	BACK BOTTOM LID	Y.MK.08.005
6	BASE FRAME	Y.MK.08.006
7	BELT (9,5X925)	Y.MK.08.007
8	BIG BEARING BLOCK PULLEY	Y.MK.08.008
9	BEARING BLOCK	Y.MK.08.009
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12	SMALL BEARING BLOCK PULLEY	Y.MK.08.012
13	PANEL	Y.MK.08.013
14	LIFTING HANDLE	Y.MK.08.014
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24	SHAFT BEARING	Y.MK.08.024
25	BOWL PLATFORM	Y.MK.08.025
26	GEAR	Y.MK.08.026
27	GEAR BOX ALUMINUM	Y.MK.08.027
28	BALL BEARING (6029)	Y.MK.08.028
29	MIXER SHAFT	Y.MK.08.029
30	SAFETY GUARD	Y.MK.08.030
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34	DOUGH HOOK (DOUGH... etc)	Y.MK.08.034
35	WHISK THIN (EGGS... etc)	Y.MK.08.035
36	WHISK THICK (CREAM... etc)	Y.MK.08.036
37	SENSOR	Y.MK.08.037
38	SWITCH	Y.MK.08.038
39	MAGNET	Y.MK.08.039
40	BIG CIRCLE PLASTIC	Y.MK.08.040
41	SMALL CIRCLE PLASTIC	Y.MK.08.041
42	MIXER ATTACHMENT SHAFT	Y.MK.08.042
43	ECCENTRIC LEFT HANDLE	Y.MK.08.043
44	ECCENTRIC RIGHT HANDLE	Y.MK.08.044
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46	FEET BOTTOM RUBBER	Y.MK.08.046
47	SCREW	Y.MK.08.047
48	HANDLE	Y.MK.08.048
49	HANDLE	Y.MK.08.049
50	THERMIC MS 116 AMP.2,5-4	Y.MK.08.050
51	CONTACTOR AF 09.30.10	Y.MK.08.051

PLANETARY MIXER (Double Speed)



H ELECTRIC CIRCUIT SCHEMA



PRODUCT CODE	POWER (KW)	RPM	VOLTAGE
PRME40	1.0/1.7	750/1500	380
PRME60	1.0/1.7	750/1500	380
PRME30	0,75/1.1	750/1500	380

I	Q1	C2	C3-C4	M	S1	S2	X
Terminal	Motor Safety Relay	1.Speed Contactor	2.Speed Contactor	Motor	Basket Magnetic Sensor	Bowl Switch	Control Panel GMK 200