

Mixer Range

# Operating Manual Table Top Mixer Collection

TM5, TM7



**PANTHEON**  
*Catering Equipment*



**0800 0461570**  
[www.pantheonco.co.uk](http://www.pantheonco.co.uk)

# Featured Devices

## Table Top Mixer Collection



This Manual covers the following Devices from the Mixer Range:

- TM5 – 5 Litre Table top Mixer  
*(Pictured bottom Left)*
- TM7 – 7 Litre Table top Mixer  
*(Pictured Top Right)*



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## Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

## Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the mixer match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

*Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.*

## Technical Data Specifications:

Model	TM5	TM7
Voltage(V)	220-240V 50Hz	220-240V 50Hz
Power (W)	200	280
Maximum Load (Kg)	1	1.5
Weight (Kg)	16	18
Dimensions (mm)	420w x 240d x 420h	410w x 240d x 425h

*Specifications are subject to change. Please check the rating label on the back of the machine.*

### Accessories

*The Devices come with the following accessories as Standard:*

- 1 x Beater
- 1 x Whisk
- 1 x Dough Hook

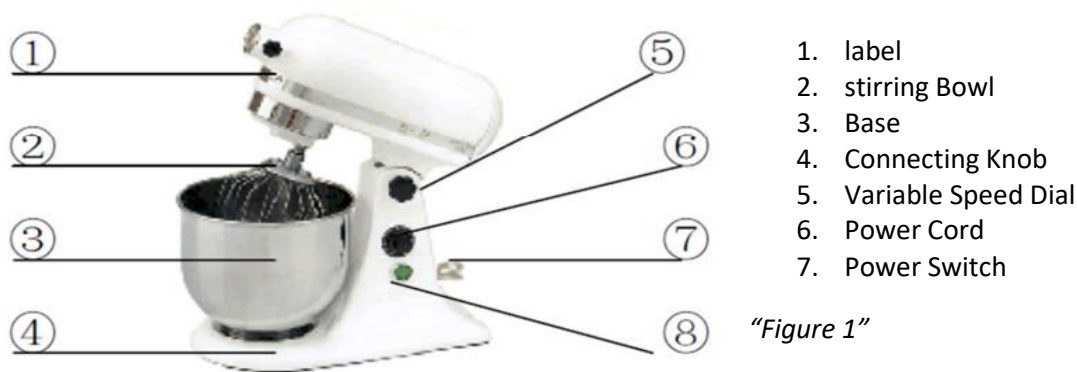
## Installation

- Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit.
- Position the device appropriately so that the plug is always accessible.
- Ensure the unit isn't placed close to any water.

## Operating Instructions

Please follow the instructions below and use 'figure 1' to ensure the mixer is used correctly:

- Lift the guard and pour the ingredients into the bowl
- Close the guard and set the stirring time.
- Switch on the mixer using slow speed at first, and then switching to a fast speed to ensure uniform mixture is produced.
- There is a variable speed setting on the mixer which can be controlled with the variable speed dial.
- There is a safety guard on the bowl, which, when lifted automatically stops the mixer from operating.
- Please ensure that the mixer has stopped operating before attempting to remove the mixture.



## Maintenance

### Cleaning

- Prior to cleaning always ensure the unit switched off and unplugged at the mains.
- Spilled food should be removed immediately from all exterior surfaces, using a damp cloth.
- Cleaning the mixer on a regular basis will help to prolong its life.

## Troubleshooting

Problem	Possible Cause	Solution
The mixer will not start	The power is not connected properly	Ensure the plug is securely in the wall
	The mixer is not pushed down fully	Ensure the mixer is fully pushed down
The mixer has overheated	The mixer has been operated for too long or has been running with an excessive load	Ensure the mixer hasn't been overloaded. Then to reset the unit turn it on and off at the mains.
The stirrer is hitting the side of the mixing bowl	The stirrer isn't in securely or it has become deformed possibly due to the mixture being too thick	Turn the mixer off at the mains and check the stirrer. Replace if required.

*Please Note: If none of these are the case please cease use of the product and contact the manufacturer*

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## Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers  
Salamander Grills / Contact Grills / Pie Warmers / Fryers  
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



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