

Mixer Range

Operating Manual Planetary Mixer Collection

PM10, PM20, PM30



PANTHEON
Catering Equipment



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Featured Devices

Planetary Mixer Collection



This Manual covers the following Devices from the Mixer Range:

- PM10 – 10 Litre Planetary Mixer
(Pictured bottom Left)
- PM20 – 20 Litre Planetary Mixer
(Pictured Top Right)
- PM30 – 30 Litre Planetary Mixer
(Pictured bottom 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	PM10	PM20	PM30
Voltage	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz
Power (W)	500	1100	1100
Maximum Load (kg)	4	8	12
Weight (Kg)	75	107	204
Dimensions (mm)	485w x 410d x 635h	500w x 600d x 780h	550w x 600d x 1115h

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

Accessories

All of the devices featured in this manual come with the following accessories as standard:

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

Also the Planetary Mixer range can be equipped with some optional extras at a cost these include

- Mincing Attachments
- Shredding Attachments
- Mobile and static Stands

Installation

General

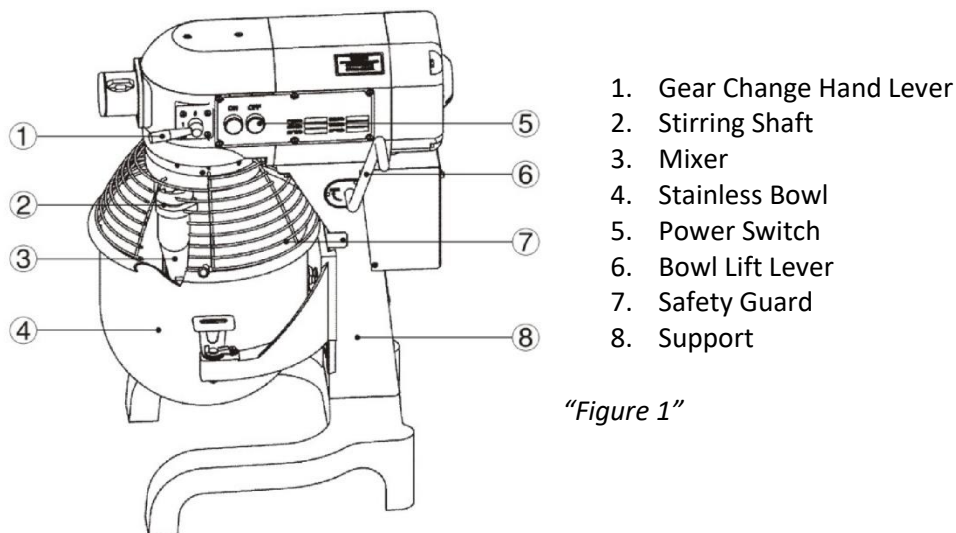
- The installation of the unit must only be performed by a qualified technician.
- Confirm that the device is positioned on a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit.
- Position the device appropriately so that the plug is always accessible.
- Check the unit isn't placed close to any water.
- Establish that there is sufficient operating space around the machine.

Please Note: The Information in this section applies for all of the devices in the manual

Operating Instructions

Be sure to follow the instructions below and use 'figure 1' to correctly operate the planetary mixer:

- Slide the guard across and pour the ingredients into the bowl
- Close the guard and confirm the speed setting is set to the lowest speed to begin with.
- Switch on the mixer using the green start button
- It is advised to start the mixer at the lowest speed and if required work up to the quickest speed.
- Do not change the gear whilst the mixer is running. Always stop the mixer to select gears, and then press "start".
- If the machine is stopped during the mixing process, be sure to return to the lowest speed before starting the machine up again.
- After use, press the stop button and ensure the mixer has completely stopped before opening the guard



"Figure 1"

Please Note: The Information in this section applies for all of the devices in the manual

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, simply using a damp cloth.
- Cleaning the mixer on a regular basis will help to prolong its life.

Please Note: The Information in this section applies for all of the devices in the manual

Troubleshooting

Problem	Possible Causes	Solution
The mixer will not start	The power is not connected properly The safety guard is not shut correctly	Ensure the plug is securely in the wall Ensure the safety guard is shut correctly
The guard switch isn't operating correctly	The guard switch isn't connected correctly	Open the guard to double check the guard switch is connected correctly and isn't blocked by food products.
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 try pressing the reset button at the rear of the mixer

Please Note: If none of these resolve the issue please cease use of the product and contact the manufacture

Please Note: The Information in this section applies for all of the devices in the manual

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Catering Equipment



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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