

Mixer Range

# Operating Manual Spiral Mixer Collection

SM20, SM30, SM75, SM75T, SM134T



**PANTHEON**  
*Catering Equipment*



**0800 0461570**  
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# Featured Devices

## Spiral Mixer Collection

This Manual covers the following Devices from the Mixer Range:

- SM20 – 20 Litre Spiral Mixer  
*(Pictured bottom Left)*
- SM30 – 30 Litre Spiral Mixer  
*(Pictured Bottom Central Left)*
- SM75 – 75 Litre Spiral Mixer  
*(Pictured Top Right)*
- SM75T – Twin Motor 75 Litre Spiral Mixer  
*(Pictured Upper Right)*
- SM134T – Twin Motor 134 Litre Spiral 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 the voltage and frequency power requirements for the spiral 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.
- Do not overload the mixer, it may cause the unit to malfunction and trip out.

*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:

### 20 & 30 Litre Spiral Mixer

Model	SM20	SM30
Voltage	220-240V 50Hz	220-240V 50Hz
Power (W)	750	1100
Maximum Load (kg)	8	12
Weight (Kg)	85	98
Dimensions (mm)	420w x 700d x 720h	420w x 720d x 770h

### 75, 75, 134 Litre Spiral Mixer

Model	SM75	SM75T	SM134T
Voltage	220V 60Hz	220V 60Hz	220V 60Hz
Power (kW)	1.6 / 3.3	1.5 / 3	2.6 / 5.2
Maximum Load (kg)	20	25	50
Bowl Volume (L)	75	75	134
Weight (Kg)	277	325	460
Dimensions (mm)	900w x 620d x 1230h	945w x 620d x 1270h	1210w x 720d x 1430h

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

## 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

### 20 & 30 Litre Spiral Mixer

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

- Lift the guard and pour the ingredients into the bowl
- Close the guard and set the stirring time.
- Once the stirring time has been set on the timer, press the green button to start the mixer.
- The mixer will stop automatically when either the timer runs out or the guard is lifted.
- Ensure the mixer has fully stopped before attempting to remove the content from the spiral mixer.



1. Start Button
2. Timer
3. Stop Button
4. Mixing Bowl
5. Feet
6. Safety Guard

(Figure 1)

## 75, 75, 134 Litre Spiral Mixer

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

- The machine has 2 optional control methods, touch panel control and manual switch control

### Touch Panel Control

- Put the ingredients into the bowl. A sufficient quantity for this mixer is approximately 55% of the bowl volume with flour and water.

#### *Automatic manner*

- Switch on the power supply
- set 3-4 minutes at low speed, 7-8 minutes at high speed
- Press the "Manual/automatic switch" to the automatic state
- The "AUTO" light should illuminate on the panel
- Press the "On" button to turn on the machine
- The machine should mix the flour in one sitting

#### *Manual manner*

- Switch on the power supply
- Press the "Manual/automatic" switch to the manual state
- the "MANU" light should illuminate on the panel
- Press the "Quick/slow" switch to start mixing
- It is recommended to start at a low speed and slowly work upwards reaching quick when the mixing is nearly complete
- Once the paste has finished mixing it should be removed
- If the Face guard may has been tuned during mixing which will result in the machine to stop mixing if this is the case press the "INCH" switch, then the machine can operate and the paste can eventually be taken out.

### Manual Switch Control

- The machine has a manual switch on the left side of the machine there are two options with this switch, 1 and 2
  - 1 is a low speed
  - 2 is a quick speed
- The switch should be turned to the required speed when using and can be activated by pressing the button besides the switch
- When the machine is in manual operation, the power supply of the panel is turned off, if you want to use it again then switch on the power supply again

### Reversion Function

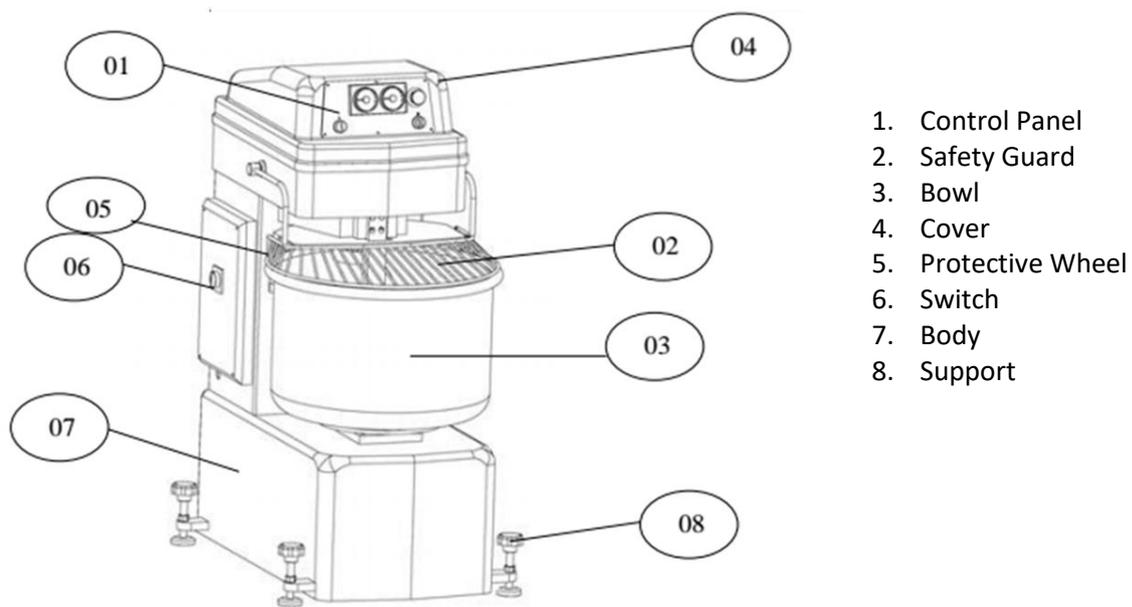
- The machine has a quick and slow reverse function which can be used when blending material. However when taking out the paste it is recommended that the reversion function shouldn't be used in case the paste breaks

## Notes for Operation

- In case of Emergency there is an Emergency Button, which will stop the machine quickly to prevent damage. The machine can be started up once the Emergency has been resolved.
- If you are Using ice in the Spiral Mixer please do use shivers.

*Please do not operate the machine beyond the recommended quantity. Furthermore if the level of water in the bowl gets lower than approximately 55% then please reduce the quantity of flour*

*Warning: Please DO NOT put your hand into the Bowl when the machine is being operated.*



“Figure 1”

## Maintenance

### Cleaning

#### General

- 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.

## 75, 75, 134 Litre Spiral Mixer

- After taking the paste out of the Bowl and proceed to wipe the inside of bowl, newel and pole with clean water and a cloth.
- Move the unwanted materials above the bowl with clean cloth.
- Wipe the panel with clean cloth with water; do not use toluene, gas, volatile cleaner, etc. to clean the panel.
- Make sure the machine works in a stable position, if it has some shakes, then adjust the adjustable feet to make the machine in stable.
- Put the butter into every butter hole in the bearing three months a time.

*Warning: Do not use a nail or other hard things to press, scrape or clean the button.*

*Warning: Do not wash the panel and the switch with water in case of electric shock.*

*Warning: Do not wash the below area of the machine.*

## Troubleshooting

### 20 & 30 Litre Spiral Mixer

Problem	Possible Causes	Solution
The mixer will not start	The power is not connected properly	Ensure the plug is securely in the wall
	The safety guard is not shut correctly	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

### 75, 75, 134 Litre Spiral Mixer

Problem	Possible Causes	Solution
The mixer will not start	The power is not connected properly	Ensure the plug is securely in the wall
	The Fuse may have Blown	If blown Replace the Fuse
The Machine operates Incorrectly	The belt may be too flexible and slip whilst the machine is operated	Adjust the Belt

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

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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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