



Chefmaster Planetary Mixer Instruction Manual

Model

HEB632 – 10 Litre Planetary Mixer

HEB633 – 20 Litre Planetary Mixer

HEB634 – 30 Litre Planetary Mixer

Thank you for purchasing your Chefmaster Planetary Mixer. To make full use of the product please read this manual carefully before using the product and keep it safe for future reference.

- If you find any damage when the product is unpacked, contact your Chefmaster supplier within 24 hours of receipt of goods.

Safety Tips

WARNING:

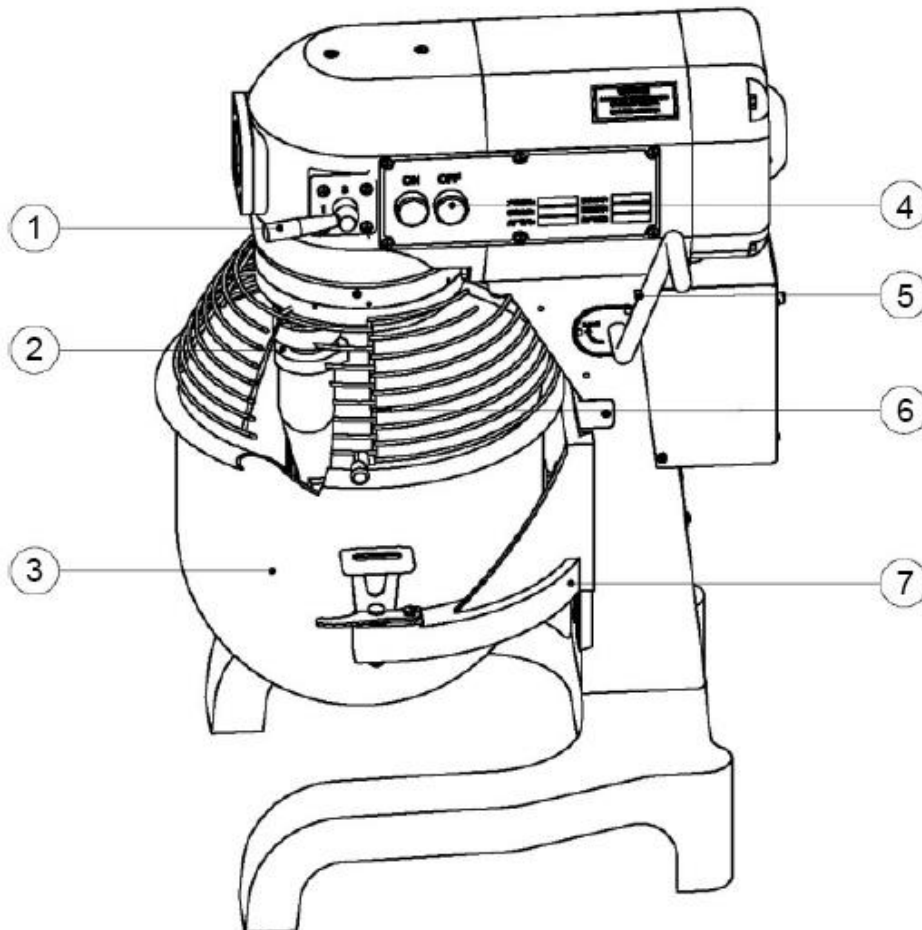
- **A Planetary Mixer is very heavy item, care must be taken when moving it.**
- **HEB632/HEB633 Should not be sited on a working height table and should be sited on a low height mixer table not exceeding 500mm in height, ensuring the mixer bowl handles between knuckle and elbow height and capable of supporting the load of the mixers weight.**
- **In addition, unit may vibrate during use, and is recommended it is secured/bolted to the table and restrained to prevent any movement during use.**
- **HEB634 Mixer is intended for floor standing only and must not be sited on a table.**
- Always position on a flat stable surface
- NEVER use with extension cord
- Clean before use
- Ensure work area has adequate light and ventilation.
- Repairs should always be carried out by a qualified technician.
- Always ensure the safety guard and cover is in place when using this product.
- Do not use this product outside.
- Do not leave unattended when in use.
- NEVER place hand in bowl while in operation
- NEVER insert utensil in bowl while in operation
- Keep hands, hair, and clothing away from moving parts.
- Always switch off and unplug the unit before cleaning.
- If the power cord becomes damaged it must be replaced by a qualified technician
- This product is not designed to be used by persons with reduced physical or mental capabilities, or lack of experience or knowledge, unless they are given suitable supervision. This includes children.
- Legislation requires that this machine and attachments shall be operated only by a properly instructed person or an employee under the

supervision of a properly instructed person

Pack Contents

- 1 x Chefmaster Planetary Mixer, with s/s bowl and bowl guard
- 1 x dough hook, 1 x beater, 1 x whisk

Product Components



1. Speed control
2. Planetary shaft
3. Stainless steel bowl
4. Start/Stop switch

5. Bowl lift handle
6. Bowl guard
7. Bowl cradle

Operation

- Remove all packaging including all protective plastic, from your Chefmaster Planetary Mixer
- Position on a flat surface
- Plug your Chefmaster Planetary Mixer into the mains and turn it on.




Cleaning & Maintenance

- Before cleaning disconnect from the electricity supply
- Clean the product with warm soapy water or wet soft cloth
- DO NOT submerge the mixer in water or use water sprays to clean it
- Always clean your Chefmaster Planetary Mixer after use

Correct use of Chefmaster Planetary Mixer

- Always follow instructions on this Manual when changing gear
- If motor slows/stops, then reduce size of mix. Damage resulting from improper use will invalidate warranty.
- For operator safety the machine is fitted with a bowl guard which is electrically interlocked to ensure mixer cannot operate unless guard is correctly positioned, and bowl raised. Use of excessive force to open or close bowl guard may damage electrical interlocker and will void the warranty
- For operator safety the mixer has a no volt release feature. In the event of loss of power to mixer it will only restart after Start control button has been pressed.
- When adding flour to bowl use temporary cover to minimize flour escape into mixer openings.

Tool Selection

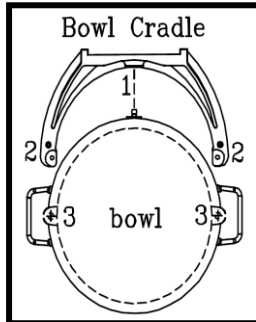
	<p>Beater: Firm mixes such as light pastry, cakes biscuits, icings fillings and mashed vegetables.</p>
	<p>Spiral Dough Hook: Heavy mixes such as dough, pie pastry.</p>
	<p>Whisk: Light mixes such as whipped cream, mayonnaise, egg whites, pancakes and soufflés.</p>

- Do not use the beater or whisk for dough making.
- Do not use the whisk for anything other than whisking, aerating or

light mixing.

- Always wash tool with mild soap and apply light quantity of mineral oil to planetary shaft after cleaning.

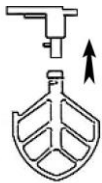
Fitting the bowl



With the bowl cradle lowered, place the chosen mixing tool in the bowl. Position bowl on cradle

- 1) The locking pin at the rear of the bowl must locate in the adjacent hole in the cradle
- 2) The two holes in the bowl handles must engage on the pins located on the cradle
- 3) Ensure the bowl is seated correctly on the cradle before securing the bowl locking latches.

Fitting the mixing tool



To fit: Slide the bayonet fitting of the selected tool on to the drive shaft and twist clockwise to secure in position.



To remove: slide selected tool up the shaft slightly and twist counter clockwise.

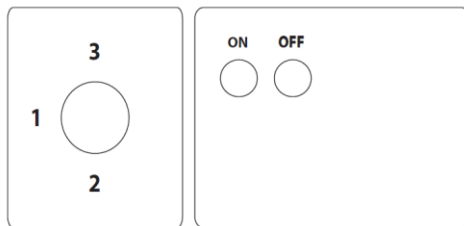
Bowl Cradle and Bowl Guard

- The bowl cradle and the bowl guard are electrically interlocked so that the machine will only operate with the bowl cradle in the raised position.
- The bowl guard must be locked into place by sliding it into position across the top of the bowl to the point in can slide no further.

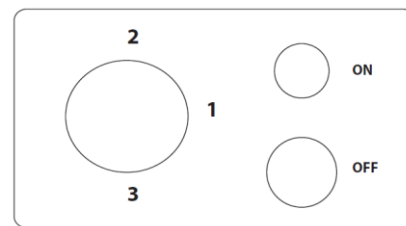
Note: Once bowl is raised, and bowl guard is locked the machine can operate. If the guard is opened or the bowl lowered the mixer will stop automatically and can only be started when bowl and guard are back in place and the Start button is pressed.

Correct use of controls

PANEL OF 10L/20L MIXERS



PANEL OF 30L MIXER



- Press ON (green button) to start mixer.
- Press OFF (red button) to stop mixer
- In case of emergency press OFF button to stop mixer immediately
- Always stop mixer before changing gear.

Capacity

The table below shows recommended capacities of finished weights of regular mixes.

The mixer may appear capable of mixing larger quantities, but overloading will lead to excessive and premature wear and possible failure.

Overloading will result in lengthened processing and unsatisfactory results.

The mixer capacity depends on moisture content of dough.

Capacities listed below are based on flour at room temperature and water at 70° F

1 gallon of water weighs 8.33 lbs

Note: Reduce batch size by 10% if using chilled flour, if water is below 20° C, or if ice is used, or if high gluten flour is used.

Note: Overloading or not following chart below will result in damage to the mixer and will void the warranty.

<u>Product</u>	<u>Tool and Speed</u>	<u>10 Litre</u>	<u>20 Litre</u>	<u>30 Litre</u>
Egg Whites	Whip / 1,2,3	1 1/2 pt	1 qt	1.5 qt
Mashed Potatoes	Beater / 1,2	8 lbs	12 lbs	20 lbs
Mayonnaise (Qts of Oil)	Whip / 1,2	4 1/2 qts	10 qts	12 qts
Meringue (Qty. of Water)	Whip / 1,2,3	1/2 pt	3/4 pt	1 qt
Waffle or Hot Cake Batter	Whip / 1,2	5 qts	8 qts	12 qts
Whipped Cream	Whip / 1,2,3	2 1/2 qts	4 qts	6 qts
Cake, Box or Slab	Beater / 1,2	8 lbs	16 lbs	22 lbs
Cake, Cup	Beater / 1,2	8 lbs	16 lbs	22 lbs
Cake, Layer	Beater / 1,2	8 lbs	16 lbs	22 lbs

Cake, Pound	Beater / 1,2	8 lbs	16 lbs	22 lbs
Cake, Short (Sponge)	Beater / 1,2	6 lbs	12 lbs	16 lbs
Cookies, Sugar	Beater / 1,2	8 lbs	12 lbs	16 lbs
Dough, Bread or Roll (Lt.-Med.) 60% AR	Hook / 1	8 lbs	16 lbs	20 lbs
Dough, Heavy Bread 55% AR	Hook / 1	6 lbs	12 lbs	16 lbs
Dough, Pie	Hook / 1	8 lbs	14 lbs	20 lbs
Dough, Thin Pizza 40% (max mix time = 5 mins)	Hook / 1	N/R	N/R	10 lbs
Dough, Med. Pizza 50% AR	Hook / 1	N/R	N/R	12 lbs
Dough, Thick Pizza 60% AR	Hook / 1	N/R	10 lbs	14 lbs
Dough, Raised Donut 65% AR	Hook / 1	N/R	6 lbs	10 lbs
<u>Product</u>	<u>Tool and Speed</u>	<u>10 Litre</u>	<u>20 Litre</u>	<u>30 Litre</u>
Dough, Whole Wheat 70% AR	Hook / 1	6 lbs	10 lbs	16 lbs
Icing, Fondant	Beater / 1	5 lbs	9 lbs	14 lbs
Shortening & Sugar, Creamed	Beater / 1	7 lbs	12 lbs	18 lbs
Pasta, Basic Egg Noodle	Hook / 1	1 lb	3 lbs	6 lbs

Gear selection

- Before changing gear the mixer must always be stopped.
- Speed selection depends on quantity and consistency of mix. It is recommended that the mixer is started on the lowest gear and progressively moved to the desired setting.
- In emergency always use the red Stop button to stop machine

Note: The mixer is equipped with a motor overload protection. If the mixer shuts off during operation reduce batch size. Wait 2 minutes. Press stop button. Then press Start button to restart the machine.

Note: For heavier loads mixer should not run for more than 15 minutes. Allow 15 minutes for mixer to cool down before resuming.
For lighter loads mixer should not run for more than 30 minutes. Allow 30 minutes for the mixer to cool down before resuming

Table below shows recommended gears for the range of tools

Recommended gear			
	1 st gear	2 nd gear	3 rd gear
Whisk	→		
Beater	→		
Hook	→		

Care of Mixer

Cleaning instructions

ALWAYS DISCONNECT MIXER FROM ELECTRICAL POWER SOURCE BEFORE CLEANING

Clean the mixer thoroughly after use. After isolating mixer from the electrical supply the body should be wiped down with a damp cloth. **Do not spray the mixer or immerse in water. Do not allow the rear vents to become blocked as this will result in overheating**

The bowl and tools should be removed and washed in hot soapy water, rinsed and dried thoroughly prior to storage.

Do not put tools in a dishwasher

Maintenance

ALWAYS DISCONNECT MIXER FROM ELECTRICAL POWER SOURCE BEFORE CARRYING OUT ANY MAINTENANCE IT IS RECOMMENDED THAT ANY SERVICING AND MAINTENANCE BE CARRIED OUT BY A TRAINED TECHNICIAN OR ELECTRICIAN

Regular maintenance is necessary to remain in good working order

On a regular basis

- Clean the machine thoroughly after use and lubricate the shaft with food quality lubricant
- Ensure there is no excess lubricant that could contaminate food.
- After cleaning the shaft wipe dry and lightly lubricate the shaft with food grade lubricant to prevent rusting
- Do not insert any object into or cover the air vent of the motor.
- Disconnect mixer from electrical supply when not in use

On an annual basis

- Check all bolts are tight and bowl guard is secure
- Carry out check on more frequent basis if mixer is subject to heavy use
- After a technician replaces any parts ensure back is screwed tightly and anti-leak coating is applied to avoid gear oil leaking.

Gearbox lubricant

Refill the lubricant inside the gearbox every 5 years. It is recommended that this is carried out by trained technician.

Troubleshooting

Fault	Possible Cause	Solution
No power to mixer	<ol style="list-style-type: none"> 1. Check plug socket 2. Check wiring in plug 3. Check fuse in plug 4. Check cable 5. Check micro switch 6. Check circuit breaker over load 	<ol style="list-style-type: none"> 1. Mixer not plugged into live socket or not switched on 2. Rewire correctly 3. Replace fuse 4. Replace damaged cable 5. Replace micro switch 6. Reset or replace circuit breaker
Mixer fails to operate	<ol style="list-style-type: none"> 1. Check bowl guard 2. Check transmission belt 3. Check gear lever change 	<ol style="list-style-type: none"> 1. Mixer will not operate with guards open. Close guards and restart mixer 2. Replace broken belt 3. Mixer will not operate if out of gear. Put mixer in gear and restart mixer
Mixer become noisy	<ol style="list-style-type: none"> 1. Check bowl and tool 2. Check work surface 3. Check bearing for wear 4. Check gearbox 5. Check planetary unit 	<ol style="list-style-type: none"> 1. Ensure bowl and tool are correctly seated 2. Uneven surfaces create excessive resonance 3. Replace worn bearings 4. Replace damaged gearbox 5. Reapply high-pressure grease
Mixer loses power	<ol style="list-style-type: none"> 1. Check capacity 2. Check transmission gear 3. Check shaft bias 	<ol style="list-style-type: none"> 1. Reduce load if overloaded 2. Replace damaged belt 3. Replace damaged shaft bias
Motor overheating	<ol style="list-style-type: none"> 1. Check capacity/speed 2. Check supply voltage 	<ol style="list-style-type: none"> 1. Refer to capacity table and reduce load if overloaded 2. Voltage must correspond to rating plate
Oil on planetary shaft	Check oil seal	Change worn oil seal
Tools stuck on planetary shaft	<ol style="list-style-type: none"> 1. Check planetary shaft is straight 2. Check planetary shaft is clean and rust free 	<ol style="list-style-type: none"> 1. Replace bent planetary shaft 2. Use descaler to de-rust planetary shaft 3. Turn planetary shaft anti clockwise to meet square groove and gently knock down tool

Transportation and Storage

- Please handle mixer with care to prevent any damage to the unit and internal parts. The mixer should be stored somewhere which is ventilated and free from corrosive gases.
- Always store flat and do not store products on top of it
- Do not store any flammable objects near the equipment.
- During transportation do not lean over 35 degrees to avoid gear oil leaking from gear oil container.
- Use forklift for transportation
- Do not attempt to lift singlehanded by one person

Technical Information

HEB632 – 10 Itr Planetary Mixer

Voltage ~230v 50Hz

Power 450W

Weight 40kg

Dimensions 460x 370 x 620mm (Lx W x H)

HEA633 - 20 Itr Planetary Mixer

Voltage ~230v 50Hz

Power 1100W

Weight 85kg

Dimensions 555x 505 x 764mm (Lx W x H)

HEB634 -30ltr Planetary Mixer

Voltage ~230v 50Hz

Power 1500W

Weight 170kg

Dimensions 617x 584 x 1136mm (Lx W x H)

- Chefmaster Planetary Mixers are supplied with a 3 pin plug and lead with a 13 amp fuse
- Appliance must be earthed
- If in doubt contact a qualified electrician or your Chefmaster distributor

Disposal



Under WEEE regulations this product must not be disposed of as household waste. To prevent damage to the environment and humans this product must be disposed of in an approved and environmentally friendly recycling process. For more information on how to dispose of this correctly please contact your Chefmaster distributor or local authority responsible for waste disposal.

Compliance



All Chefmaster parts and products have under gone a stringent testing process to ensure that comply with all European standards and specifications.

All Chefmaster products carry the CE approval symbol.