



Kingfisher TS240
Planetary Mixer

Attention Points for Mixer Use:

Kingfisher TS240 Planetary Mixer:

- 1) This machine has a three speed gear box (80/166/316 RPM).
- 2) When changing gears on the mixer, please ensure that the mixer is off. You turn the mixer off by pushing the circular red stop button (twisting this stop button clockwise and then pressing the green button will turn the machine back on). This will avoid gear wheel damage.
- 3) The max quantity of flour this machine can take is 9 kg. Please avoid excessive use.
- 4) When mixing relatively hard dough, always use the slowest speed.
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- 5) Please do not mix frozen items.

First time checks before using the mixer:

Kingfisher TS240 Planetary Mixer:

- 1) Make sure that the bowl guard is fully closed.
- 2) Make sure that the bowl is in the UP position (Turn the mixer wheel clockwise)
- 3) Make sure that the red stop button has not been pressed in. If so turn the red button clockwise to release.
- 4) If all these checks are completed and the mixer still does not run, press the black reset button on the side of the mixer (Above the red stop button).



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Attachments for Kingfisher TS240 Planetary Mixer



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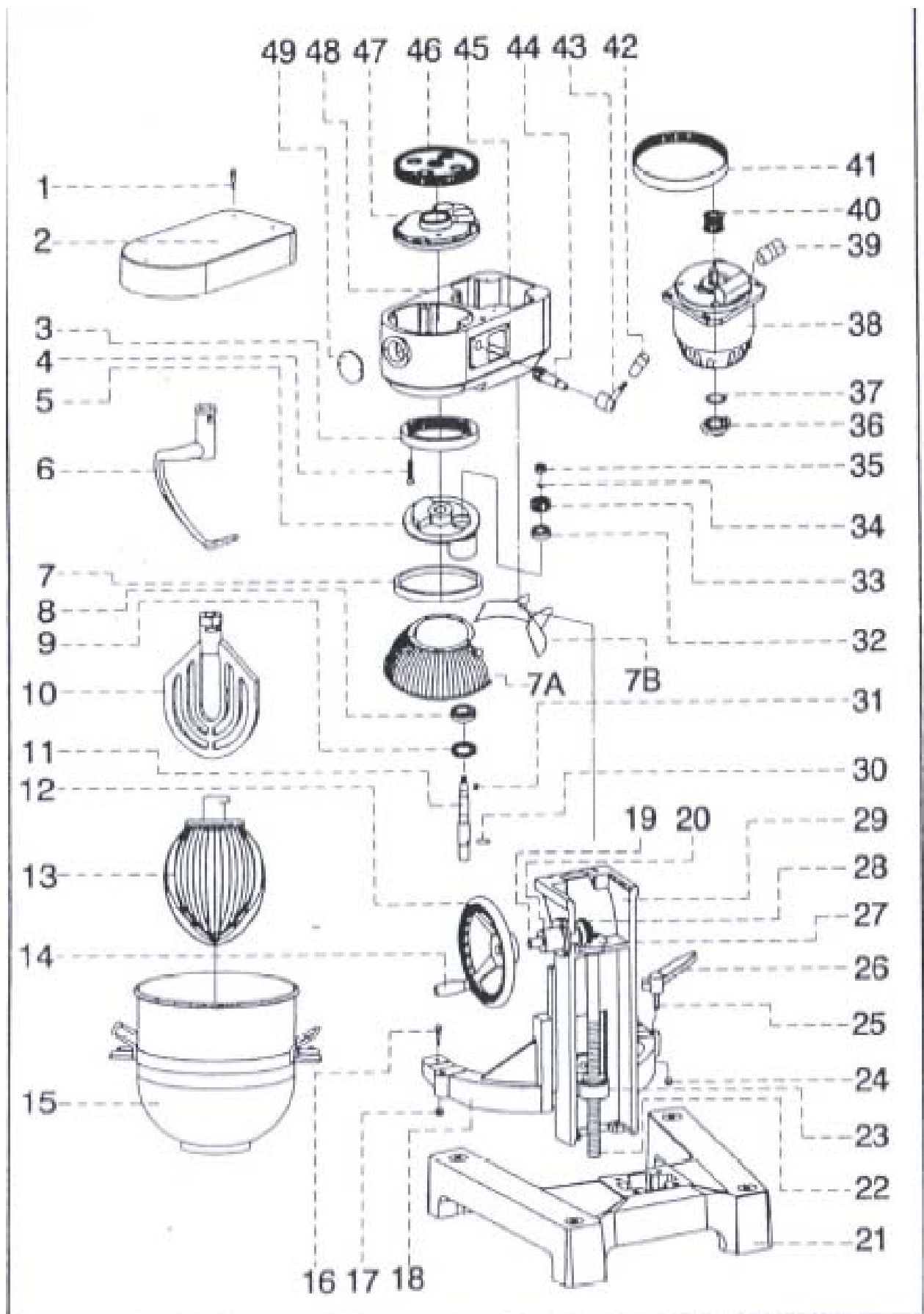
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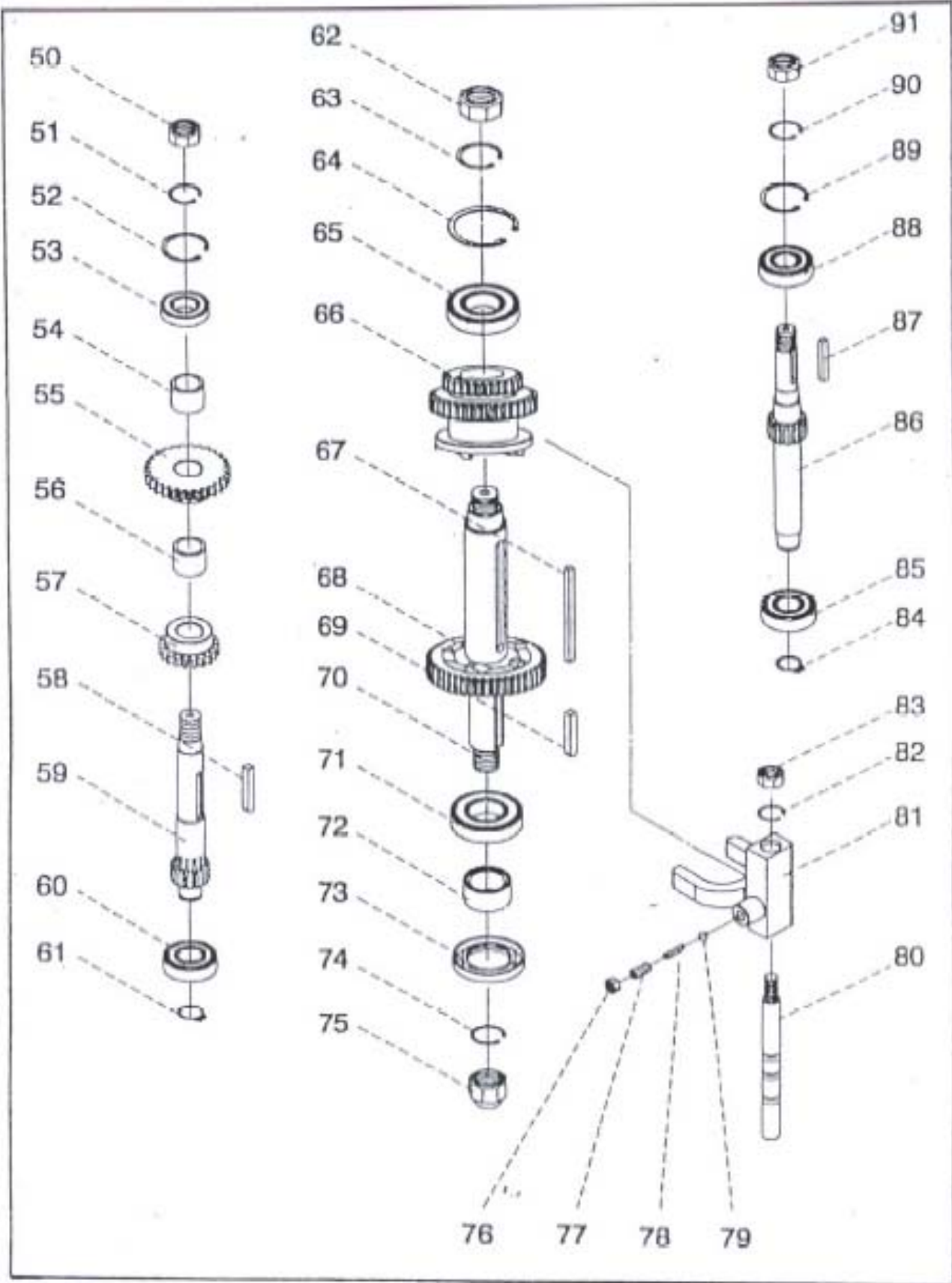


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Use of Attachments

- 1) Kneader - To be used with dough, all lining pastries, shortbreads (pizza), brioches, biscuits, gingerbreads, dumplings stuffing's, meat pates and sausages etc.
- 2) Paddle - To be used with semi-hard materials, short pastry, chow pastry, cake mixers, Madeleine's, frangipane and royal icing. Also useful for mixing meats and mashed potatoes etc...
- 3) Whisk - Use for all emulsions, meringues, Genoese pastry, butter cream, whipped cream, ice-cream, Fontainebleau, pancakes, mayonnaise, omelettes, soufflés and also for finely mashed potatoes using whole potatoes.





No	Name	No	Name
1	Upper Screw	46	84T Transmission Gear
2	Upper Cover	47	Gear Cover
3	71T Internal Hole Thread	48	Machine Head
4	Screw	50	Nut
5	Crooked Base	51	Check Ring
6	Stirring Hook	52	Check Ring
7	Galvanized Iron Rim	53	6204 Bearing
7A	Front Safety Guard	54	Sleeve Ring
7B	Back Safety Guard	55	34T Gear
8	6006 Bearing	56	Sleeve Ring
9	Oil Seal	57	24T Gear
10	Flat Beater	58	6x14mm Plain Key
11	Crooked Core	59	15T Short Axle Center
12	Wheel	60	6204 Bearing
13	Whisk	61	Check Ring
14	Wheel Handle	62	Nut
15	Mixing Bowl	63	Check Ring
16	Fixed Bowl Screw	64	Check Ring
17	Nut	65	6206 Bearing
18	Stirring Bucket Holder	66	28T 37T Gear
19	Upward & Downward Components	67	10x100mm Plain Key
20	Fixing Unit	68	46T Gear
21	Machine Base	69	7x45mm Plain Key
22	Up & Down Controller	70	Main Shaft Core
23	Controller Catcher	71	6206 Bearing
24	Nut	72	Sleeve Ring
25	Screw	73	Oil Seal
26	Bowl Fixer	74	Check Ring
27	Triangle Gear	75	Nut
28	Triangle Gear	76	Nut
29	Middle Column	77	Hexagonal Screw
30	Locking Plug	78	Spring
31	6mm Plain Key	79	5/16 Steel Bead
32	6205 Bearing	80	Transmission Fixing Shaft
33	24T Gear	81	Transmission Thread
34	Washer	82	Check Ring
35	Nut	83	Nut
36	Motor Clutch	84	Check Ring
37	Switch Piece	85	6204 Bearing
38	1 1/2HP Motor	86	13T Gear Shaft
39	Capacitor	87	6x25mm Plain Key
40	16T Motor Pulley	88	6204 Bearing
41	760-S8m Belt	89	Buckle
42	Long Bead	90	Check Ring
43	Change Gear Lever	91	Check Ring
44	14T Torsion Shaft		
45	Switch		