

# HEB632 / 633 / 634

## Chefmaster Planetary Mixers



### Troubleshooting Guide - Appliance unplugged and clean.

Unit not working / dead	Check/replace the plug fuse.
	Check socket and mains power supply are working and switched on.
	Check power cable and plug for condition
	Ensure all mixer components are installed correctly
	Check micro switches / safety interlocks are engaged
Mixer fails to operate	
	Check bowl guard are positioned correctly, restart
	Transmission belt may need replacing - contact approved service agent.
	Check gear is engaged correctly
Mixer is noisy	
	Check bowl and tools are correctly installed
	Ensure mixer is installed on a even/level work surface.
	Bearings may need to be replaced - contact approved service agent
	Gearbox may be damaged - contact approved service agent
	Gearbox may need re-lubrication - contact approved service agent
Mixer loses power	
	Check mixer is not overloaded with ingredients (see capacity table)
	Check speed is suitable for ingredients processing (see gearing table)
	Transmission belt may need replacing - contact approved service agent.
	Main shaft may need replacing - contact approved service agent
Motor Overheating	Check mixer is not overloaded with ingredients (see capacity table)
	Check supply voltage.
Oil on planetary shaft	Oil seal may need to be replaced - contact approved service agent
Tool stuck on planetary shaft	
	Main shaft could be damaged - contact approved service agent
	Ensure shaft is corrosion free. If corrosion present, please treat with a suitable product.
Mixer gearing issues	Do not change whilst the mixture is operation

If fault persists, please contact your approved maintenance and repair contractor.

HEB632/TS/052024

If unit is under warranty, please contact your distributor

# HEB632 / 633 / 634

## Chefmaster Planetary Mixers



### Capacities Table

<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
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

### Attachment gearing

<u>Attachment</u>	<u>1st Gear</u>	<u>2nd Gear</u>	<u>3rd Gear</u>
Whisk			
Beater	→		
Hook	→		



If fault persists, please contact your approved maintenance and repair contractor.

HEB632/TS/052024

If unit is under warranty, please contact your distributor