



5 Litre & 7 Litre Table Top Mixers TM5 & TM7 Operating Manual

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation 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:	TM5	TM7
Voltage (V)	220-240V 50Hz	220-240V 50Hz
Power (W)	200	280
Maximum Load (Kg)	1	1.5
Weight (Kg)	16	18
Dimensions (mm)	420w x 240d x 420h	410w x 240d x 425h

Installation

Place the device on top of 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. Also ensure the unit isn't placed close to any water.

Operating Instructions

Please follow the instructions below and use '*figure 1*' to ensure the mixer is used correctly:

1. Lift the guard and pour the ingredients into the bowl
2. Close the guard and set the stirring time.
3. Switch on the mixer using slow speed at first, and then switching to fast speed to ensure uniform mixture is produced.
4. There is a variable speed setting on the mixer which can be controlled with the variable speed dial.
5. There is a safety guard on the bowl, which, when lifted automatically stops the mixer from operating.
6. Please do ensure the mixer has stopped operating before attempting to remove the mixture.



1. Label
2. Stirring shaft
3. Stainless Bowl
4. Base
5. Connecting Knob
6. Variable Speed Dial
7. Power Cord
8. Power Switch

Figure 1

Maintenance

Cleaning:

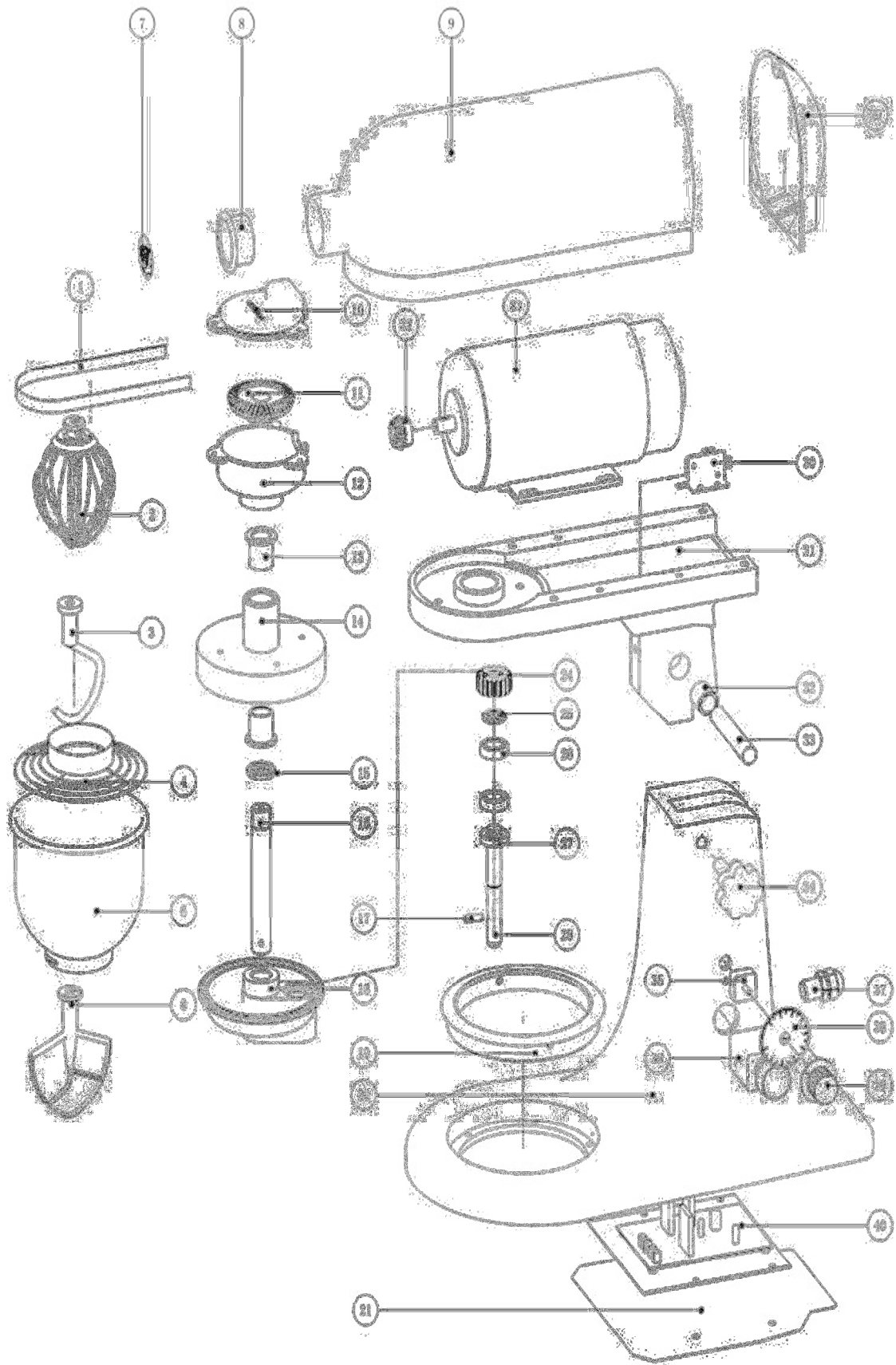
Prior to cleaning always ensure the unit switched off and unplugged at the mains.

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.

Troubleshooting

Problem	Possible Causes	Solution
The mixer will not start	<ul style="list-style-type: none">• The power is not connected correctly.• The mixer is not pushed down fully.	<ul style="list-style-type: none">• Ensure the plug is securely in the wall• Ensure the mixer is fully pushed down
The mixer has overheated	The mixer has been operated for too long or has been running with excessive load	Ensure the mixer hasn't been overloaded. Then to reset the unit turn it on and off at the mains.
The stirrer is hitting the side of the mixing bowl	The stirrer isn't in securely or it has become deformed, possibly due to the mixture being too thick.	Turn the mixer off at the mains and check the stirrer. Replace if required.

Parts Diagram



SER.NO.	PART.NO.	PART NAME	SER.NO.	PART.NO.	PART NAME
1	50402004	Long labels	21	50405007	Toe-boards
2	40101500	Wire whip	22	50405076	Small spiral bevel gear
3	40102000	Hook	23	50501004	Motor
4	40101800	Safety guard	24	40101200	Planet gear
5	50401001	Bowl	25	50405010	Planet gear pad
6	40101900	Flat beater	26	50301018	Bearing 6901
7	50402071	Round stickers	27	50310001	Oil seal 24X12X5
8	50405014	Front cover	28	40101300	Planet shaft
9	40100800	Cover	29	50405013	Back cover
10	50405003	Upper cover of gear	30	50506057	Distance switch
11	50405008	Large spiral bevel gear	31	40100400	Rotating base
12	50405006	Lower cover of gear	32	50405004	Shaft set
13	50405005	Gear set	33	40100300	Rotating shaft
14	40100500	Inner gear	34	50405070	Plum wrench 40X10X35
15	40101400	Ring gear lining	35		Switch base
16	40100900	Gear shaft	36	50506033	Power switch
17	50306015	Pin 5X16	37	50514001	Waterproof joint PG9
18	40101000	Operation frame	38	50402088	Speed mark
19	40100700	Bowl seat	39	50506042	Speed control
20	40100100	Base	40	50508001	PCB