

PANTHEON

Catering Equipment



3-Speed 20 Litre Planetary Mixer PM20 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 planetary 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:

Model:	PM20
Voltage (V)	220-240V 50Hz
Power (W)	1100
Maximum Load (Kg)	8
Weight (Kg)	107
Dimensions (mm)	500w x 600d x 780h

Installation

The installation of the unit must be performed by a qualified technician only.

Ensure 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.

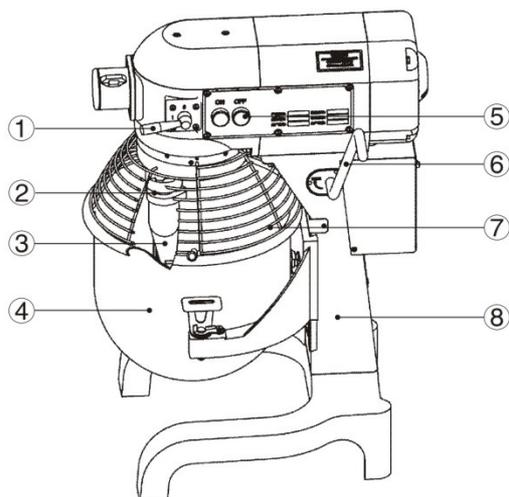
Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

Also ensure there is sufficient operating space around the machine itself.

Operating Instructions

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

1. Slide the guard across and pour the ingredients into the bowl
2. Close the guard and ensure the speed setting is set to the lowest speed to begin with.
3. Switch on the mixer using the green start button
4. It is advised to start the mixer at the lowest speed and if required work up to the quickest speed.
5. Do not change the gear whilst the mixer is running. Always stop the mixer to select gears, then press "start".
6. If the machine is stopped during the mixing process, be sure to return to the lowest speed before starting the machine up again.
7. After use, press the stop button and ensure the mixer has completely stopped before opening the guard



1. Gear Change Hand Lever
2. Stirring Shaft
3. Mixer
4. Stainless Bowl
5. Power Switch
6. Bowl Lift Lever
7. Safety Guard
8. Support

Maintenance

Figure 1

Cleaning:

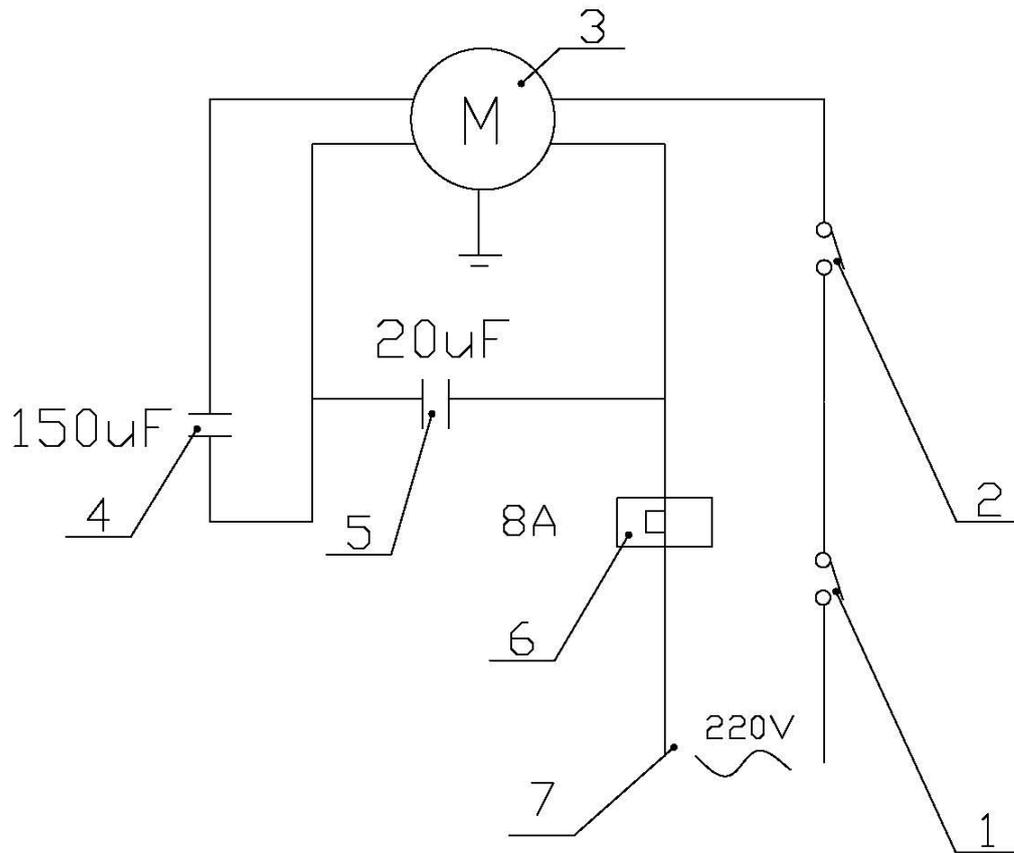
Prior to cleaning always ensure the unit switched off and unplugged at the mains.

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

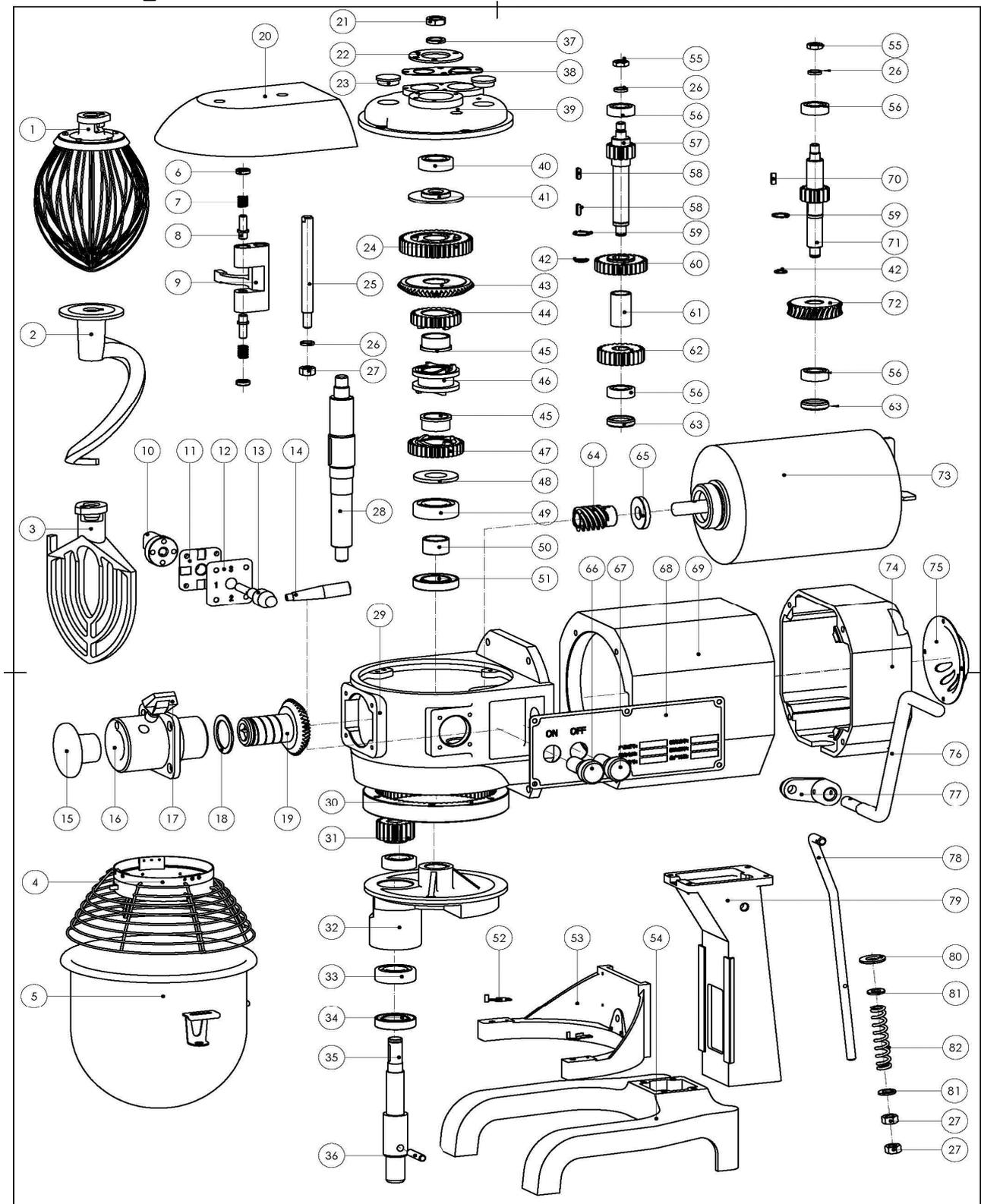
Problem	Possible Causes	Solution
The mixer will not start	<ul style="list-style-type: none">• The power is not connected correctly.• The safety guard is not shut correctly.	<ul style="list-style-type: none">• Ensure the plug is securely in the wall• Ensure the safety guard is shut correctly
The guard 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 excessive load	Ensure the mixer hasn't been overloaded. Then try pressing the reset button at the rear of the mixer

Circuit Diagram



No.	PART.NO.	PART NAME	Qty
1	SM20B-DQ-01	Contact switch	1
2	SM20B-DQ-07	Distance switch	1
3	SM20B-DQ-02	MOTO	1
4	SM20B-DQ-03	Capacitor 150uf	1
5	SM20B-DQ-04	Capacitor 20 uf	1
6	SM20B-DQ-05	Overload switch	1
7	SM20B-DQ-06	Power cord	1

Parts Diagram



No.	PART.NO	PART NAME	SER.NO	PART.NO	PART NAME
1	40506300	Wire whip	42	50312002	Circlips for shaft 12

2	40506500	Spiral dough hook	43	40507200	Taper gear wheel
3	40506200	Flat Beater	44	40501700	Gear
4	40506700	Safety guard	45	50405041	Bushing
5	50401006	Bowl assembly	46	40501800	Sleeve
6	50405064	Plunger-shifter yoke	47	40502000	Claw type gear wheel
7	50406021	Spring	48	40502100	Ring
8	50405029	Pin shaft	49	50301007	Bearing 6205
9	40503600	Shifting yoke	50	40502200	Bushing
10	40502900	Cam-gear shifter	51	50310010	Oil seal 30X52X10
11	40503100	Plate-shifter index	52	50405074	Press board
12	50405016	Handle-shifter cover	53	50601026	Support
13	40503300	Handle-shifter	54	50601027	Case
14	40303300	Speed handle	55	50304018	Nut
15	50405015	Plug	56	50301003	Bearing
16	40507100	Attachment hub	57	40501100	Mid-gear wheel
17	50405065	Tighten handle	58	50313013	Key 4*14
18	50405026	Ring	59	50312006	Circlips for shaft 18
19	40506600	Taper gear wheel	60	40501000	Gear
20	50403009	Top cover	61	40500600	Bushing
21	50304020	Nut	62	40500500	Gear
22	50405052	Pressing plate	63	40503800	Plug cover

23	50405032	Plug cover	64	50405025	Worm pole
24	40501500	Super machine parts	65	50310002	Oil seal
25	40503500	Declutch shift shaft	66	50506026	Green button
26	50308006	Spring washer 10	67	50506029	Red button
27	50304006	Nut M10	68	50402024	Brand
28	40501400	Main shaft	69	40500300	Motor box
29	40502300	Gear box	70	50313015	Key 5*14
30	40502400	Internal gear	71	40500900	Shaft worm gear
31	40502600	Gear	72	40500800	Worm wheel
32	40502700	Operating shalf	73	50501016	Motor
33	50301006	Bearing	74	40500200	Back housing
34	50310008	Oil seal 28X47X10	75	40500100	Back Cover
35	40502800	Working shaft	76	40505600	Handle-shifter
36	50306030	Retainer-pin 8x35	77	40505400	Crank lever
37	50308008	Spring washer 14	78	40505200	Connecting rod
38	50405051	Pressing plate	79	40504100	Stud
39	40500700	Transmission shaft support	80	50307008	Clamp plate
40	50301005	Bearing 6203	81	50307006	Clamp plate
41	40501300	Spacer-lower	82	50406005	Spring