

PANTHEON

Catering Equipment



**3-Speed 10 Litre Planetary Mixer
PM10 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:	PM10
Voltage (V)	220-240V 50Hz
Power (W)	500
Maximum Load (Kg)	4
Weight (Kg)	75
Dimensions (mm)	485w x 410d x 635h

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.

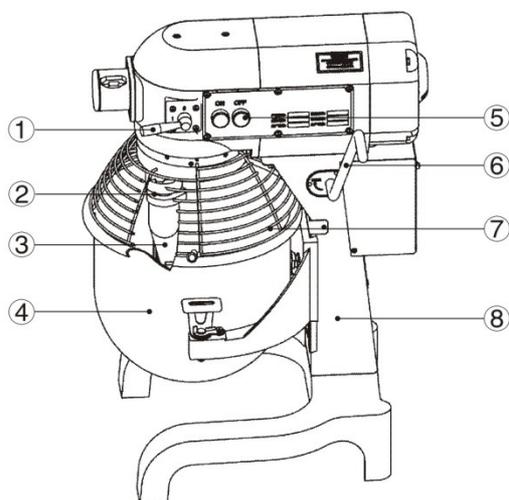
Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

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. If the machine is stopped during the mixing process, be sure to return to the lowest speed before starting the machine up again.
6. 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

Figure 1

Maintenance

Cleaning:

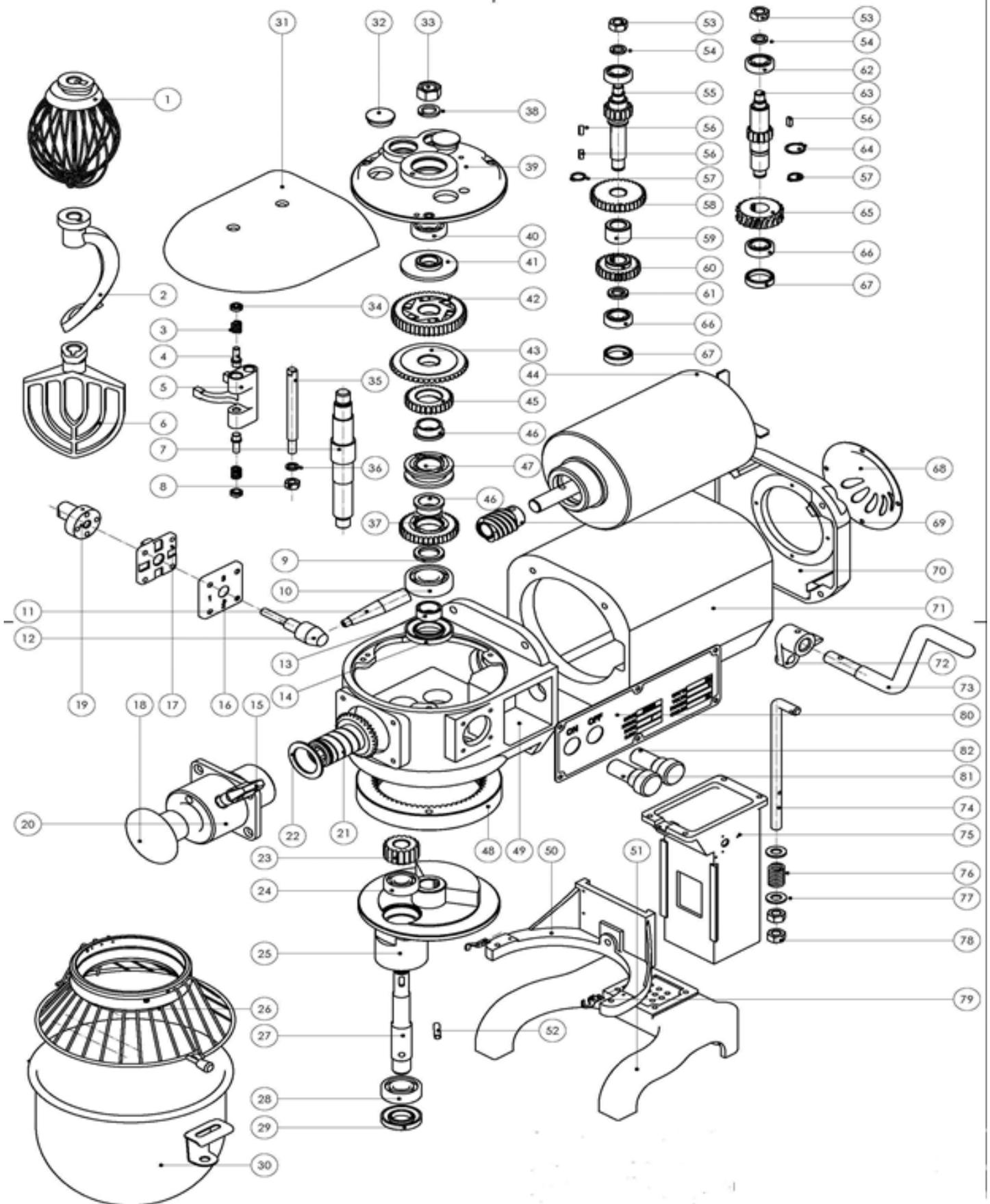
Prior to cleaning always ensure the unit switched off and unplugged at the mains.

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 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
The mixer isn't operating correctly	Check the following: <ul style="list-style-type: none">• Drive System• Motor Condition• Drive Belt	If the belt has come loose, remove the top cover and the rear ventilating plate. Adjust the belt; tighten the drive wheels or chains as necessary.

Parts Diagram



SER.NO.	PART.NO	PART NAME	SER.NO	PART.NO	PART NAME
1	40306000	Wire whip	42	40301200	Super machine parts
2	40305900	Hook	43	40307400	Taper gear
3	50406002	Spring	44	50501010	Motor
4	50405020	Pin shaft	45	40301400	Combination of gear
5	40303500	Shifting yoke	46	50405019	Bushing
6	40305800	Flat Beater	47	40301500	Claw-type clutch
7	40301900	Main shaft	48	40302600	Inner gear
8	50304005	Nut	49	40302500	Gear box
9	40301800	Lining ring	50	40304200	Support
10	50301006	Bearing 6204	51	40304400	Base
11	40303300	Speed handle	52	50306023	Retainer-spring
12	40303100	Handle shaft	53	50304018	Nut
13	40303800	Lining ring	54	50308006	Spring washer 10
14	50310006	Oil seal	55	40300600	Gear shaft
15	50405065	Locking bolt	56	50313012	Key 4x12
16	40303200	Block handle	57	50312002	Circlips for shaft 12
17	50405016	Block handle cover	58	40300700	Gear
18	50405015	Plug	59	40300800	Lining ring
19	40303000	Cam-gear shifter	60	40300900	Gear
20	50601005	Attachment hub	61	40301000	Ring

21	40307200	Taper gear wheel	62	50301001	Bearing 6001
22	40302400	Circlips for shaft	63	40300400	Shaft worm gear
23	40302700	Planet gear	64	50312006	Circlips for shaft
24	50301004	Bearing 6202	65	40300500	Worm gear
25	40302900	Operating shelf	66	50312006	Bearing 6001
26	40306400	Safety guard	67	40300500	Nausea cover
27	40302800	Working shaft	68	50301001	Back guard
28	50301005	Bearing 6203	69	40303600	Worm pole
29	50310003	Oil seal 20x40x7	70	40300100	Back cover
30	50401003	Bowl	71	40300200	Motor box
31	50603045	Cover	72	40305501	Crank lever
32	50405032	Plug	73	40305600	Handle
33	50304020	Nut	74	40305200	Connecting rod
34	50405021	Control nut	75	40303900	Stud
35	40303400	Declutch shift shaft	76	50406001	Spring
36	50308005	Spring washer 8	77	50307006	Clamp plate 10
37	40301700	Gear	78	50304006	Nut M10
38	40301200	Spring washer 14	79	50405074	Press board
39	40307400	Support	80	50402109	Brand
40	50501010	6003	81	50506026	Start switch
41	40301400	Spindle boring cover	82	50506029	Stop switch