



Planetary Floor Mixer

Models: _____

#177MX40H 40 Qt. • 240V • 2 HP

Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Note:

Please read and keep these instructions. Indoor use only.

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Specifications

Model		177MX40H
Voltage		240V
Wattage		1300W
Horsepower		2 HP
Max. Flour Capacity		25 lb.
Mixing Speed	Whip	596 RPM
	Flat Beater	204 RPM
	Dough Hook	130 RPM
	Hub Attachment	58/90/263 RPM



CONFORMS TO NSF STD. 8
 CONFORMS TO UL STD. 763
 CONFORMS TO CSA STD. C22.2 NO 195

Safety Precautions

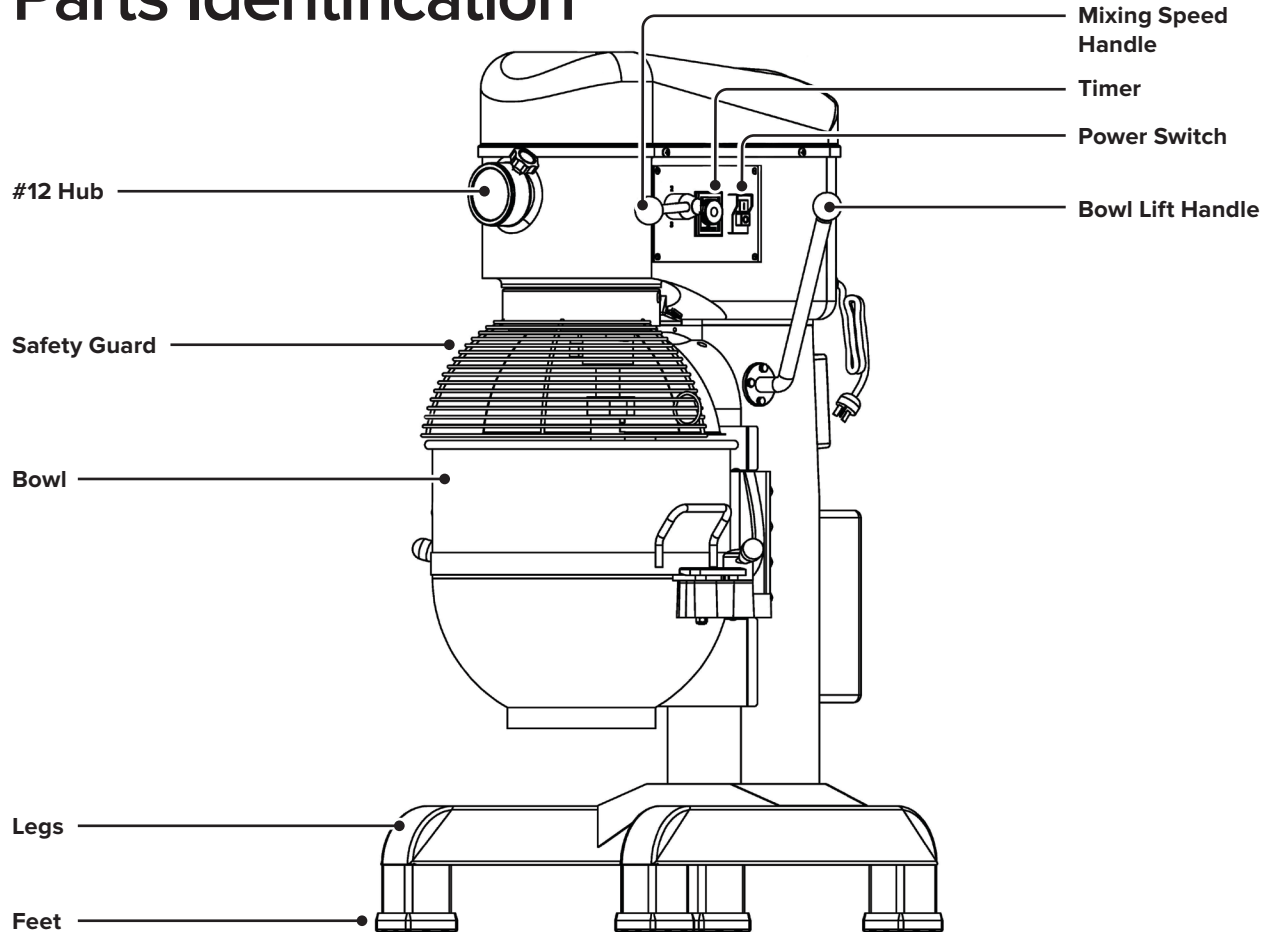


WARNING

- Read all instructions carefully and completely.
- For commercial use only.
- Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
- Unplug this unit when not in use and before cleaning.
- DO NOT operate this unit or any appliance with a damaged electrical cord or plug.
- DO NOT operate this or any appliance after it has malfunctioned or has been damaged in any way.
- DO NOT use outdoors.
- Disconnect the unit by removing the electrical plug from the wall outlet.
- DO NOT use appliance for any application other than its intended use.
- DO NOT store any item on top of this unit when in operation.
- DO NOT allow this unit to touch or to be covered by flammable material such as curtains, draperies, walls, etc. when in operation.
- DO NOT clean with metal scouring pads, as pieces can break off and touch electrical components, heightening the risk of electrical shock.
- Avoid scratching the surface or nicking the edges of this unit.
- Turn off the appliance by removing the plug from wall outlet.
- Note that the use of accessories not recommended by the manufacturer may result in injury.
- Children should be supervised to ensure that they DO NOT play with the unit.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.

Save these instructions for future reference.

Parts Identification



Installation

WARNING

- The electrical cord on this machine is fitted with a three-pronged grounding plug which must be connected to properly grounded electrical outlet. If the outlet is not the proper grounding type, contact an electrician.
 - **DO NOT** remove the grounding prong from the plug.
 - Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.
1. Prior to installation, the electrical supply to the unit must be checked to ensure it complies to the electrical rating of the machine as detailed on the serial plate.
 2. The unit must be positioned on a sturdy, level surface.
 3. The unit must be positioned so that there is sufficient space to operate the controls and to raise and lower the mixing bowl without obstruction.

Operation

CAUTION

- **ALWAYS** turn off the machine before changing speeds. Failure to do so may damage the gearbox and void the warranty.
 - **ALWAYS** make sure the bowl is securely attached and in the fully lifted position and the safety guard is closed before operation.
 - **DO NOT** run the mixer with hub accessory and agitator at the same time.
1. Open the safety guard and lower the bowl using the bowl lift handle.
 2. Affix the appropriate attachment to the agitator by raising it onto the mixing axle and rotating clockwise on the shaft until it locks into place. To remove, raise the agitator on the shaft until it clears the lock and then rotate counterclockwise and lower. (See Attachment Guide on Page 6-7.)
 3. Load product into the bowl, being careful to not over load. (See Mixer Capacity Chart on Page 6.)
 4. Raise the bowl into position using the bowl lift handle.
 5. Close the safety guard.
NOTE: The machine will not operate if the guard, bowl, and bowl lift handle are in incorrect positions.
 6. Set the timer to desired operating time between 1-30 minutes.
NOTE: The timer does not require adjustment for every cycle and will default to pre-set time until changed by the operator.
 7. Set the desired mixing speed using the handle suitable for the attachment fitted and product being processed. (See Mixer Capacity Chart on Page 6.)
 - Low Speed: Position 1, knob facing forwards.
 - Medium Speed: Position 2, knob facing up.
 - High Speed: Position 3, knob facing down.
 8. After time and speed have been set, press the ON button. The unit will run for the time period set and then switch OFF automatically.
 9. The red emergency STOP button will shut down the machine at any time during the cycle.

Using the Attachment Hub

1. Turn the mixer OFF and remove any agitator attachment.
2. Loosen the hub mounting screw and remove the attachment hub cover.
3. Insert and align the attachment shaft into the attachment hub and ensure the attachment is fully inserted.
4. Tighten the hub mounting screw.
5. Operate according to directions above, starting with step 4.

Mixer Capacity Chart

Product	Absorption Ratio	Agitator	Speed	Maximum Bowl Capacity
Bread & Roll Dough	60% AR	Dough Hook	1	30 lb.
Heavy Bread Dough	55% AR	Dough Hook	1	25 lb.
Pizza Dough, Thin	40% AR	Not Recommended*	-	15 lb.
Pizza Dough, Medium	50% AR	Not Recommended*	-	20 lb.
Pizza Dough, Thick	60% AR	Not Recommended*	-	30 lb.
Raised Donut Dough	65% AR	Dough Hook	1	17.5 lb.
Mashed Potatoes	-	Flat Beater	1 / 2 / 3	20 lb.
Waffle or Pancake Batter	-	Flat Beater	1 / 2 / 3	15 qt.
Egg Whites	-	Wire Whip	1 / 2 / 3	1.75 qt.
Whipped Cream	-	Wire Whip	1 / 2 / 3	4 qt.
Cake Batter	-	Flat Beater	1 / 2 / 3	25 lb.

*The motor of this unit is not designed to handle large batches of pizza dough.

- Absorption ratio (AR) is found by dividing water weight by flour weight.
EXAMPLE: If a recipe calls for 5 lb. of water and 10 lb. of flour, the AR would be 50% ($5 \div 10 = 0.50$).
- Above capacities are based on 12% flour moisture at 70°F water temperature.
- If high-gluten flour is used, reduce above dough batch size by 10%.
- 2nd and 3rd speeds should NEVER be used on mixtures with less than 50% AR.
- Helpful conversions when calculating which mixer is appropriate for your usage:
 - 1 Gallon of Water = 8.3 lb.
 - 1 Quart of Water = 2.08 lb.

Attachment Guide

Standard Attachments



	Whisk	Flat Beater	Dough Hook
Item #	177MX40WHISK	177MX40BEAT	177MX40HOOK
Usage	Liquids and soft ingredients	Dry ingredients	Dough
Speeds	1 / 2 / 3	1 / 2 ONLY	1 ONLY
Notes	DO NOT run more than 15 minutes.	DO NOT use in high speed. DO NOT run more than 15 minutes.	DO NOT use in med/high speed. DO NOT run more than 20 minutes. AR must be > 50%.

Optional Attachments



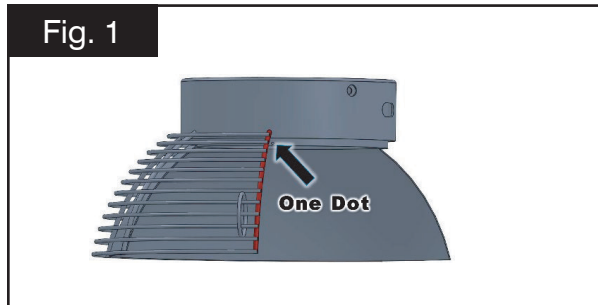
	Ingredient Chute
Item #	177MX34CHUTE
Usage	Adding ingredients while mixer is in use
Speeds	1 / 2 / 3
Notes	Attaches to the unit's safety guard. Prevents spills while adding ingredients.

#12 Hub Attachments

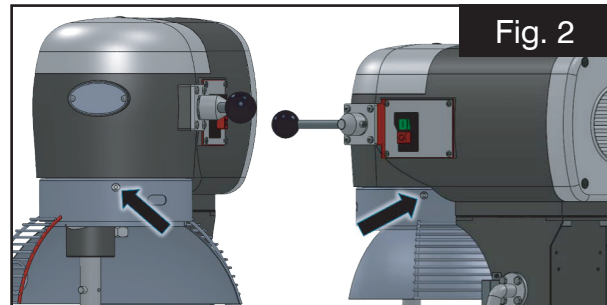


	Meat Grinder	Shredder	Slicer	Shredder/Slicer
Item #	177MX20GRNDR	177MX10HBEAT	177MX20SLICR	177MX20SHSL
Usage	Grinding meat	Shredding fruits and vegetables	Slicing fruits and vegetables	Shredding or slicing fruits and vegetables

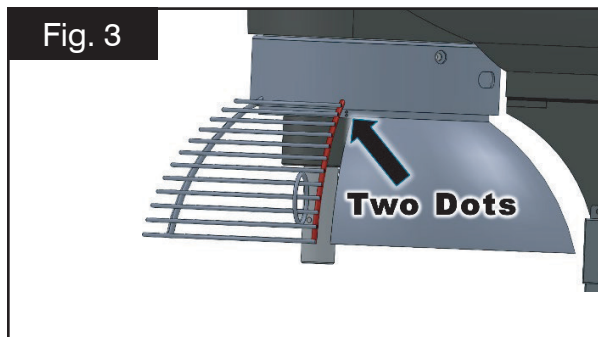
Safety Guard Removal



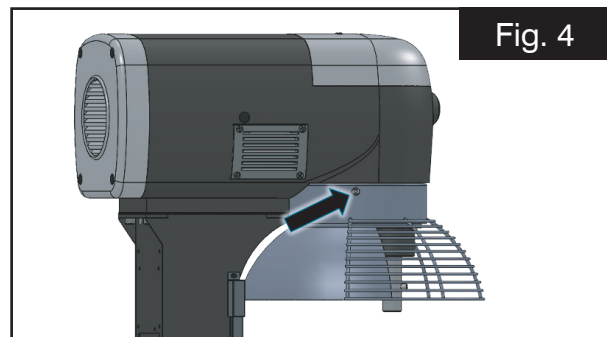
1. To remove the wire guard, adjust the position to align the edge of the wire guard with the single indentation marker on the fixed rear guard. (Fig. 1)



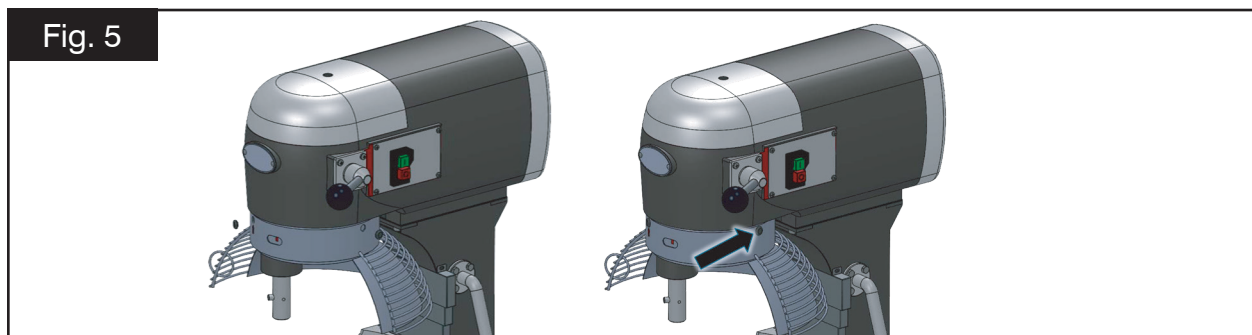
2. Remove the rubber closing caps from the mounting screws at noted locations. Then remove the screws. (Fig. 2)



3. Turn the wire guard until the edge of the wire aligns with the two indentation markers on the fixed rear guard. (Fig. 3)



4. Remove the cap and mounting screw at noted location. (Fig. 4)



5. Ensure that all rubber caps are fitted properly into the screw heads. (Fig. 5)
6. To re-install the wire guard after cleaning, reverse the steps above.

Cleaning & Maintenance



WARNING

DISCONNECT THE MACHINE FROM THE POWER SOURCE BEFORE CLEANING

- All new mixer bowls and accessories, including whips, beaters, and dough hooks, should be properly washed before use.
- If the unit has not been used for some time, it is recommended that the procedure above is followed before mixer use.
- It is important that the rear bowl lift guides are greased every three months to prevent corrosion.
- The bowl guard is easily removable for cleaning. (See Safety Guard Removal on page 8.)
- It is highly recommended this cleaning procedure is followed for bowls and accessories prior to whipping egg whites or whole eggs.

Cleaning

1. Clean the bowl and accessories with hot water and mild soap.
2. Rinse with a mild vinegar or soda solution.
3. Rinse with clean water and allow to dry.
4. Clean the outside of the unit with a clean, damp cloth.

Troubleshooting

Problem	Possible Cause	Solution
Nothing happens when unit is turned ON.	Unit unplugged.	Ensure the plug is securely set in the outlet.
	Improper voltage.	Check that the outlet matches the units power requirements.
	Safety guard, bowl, or bowl lift handle are out of position.	Ensure all parts are securely placed in position according to operation instructions before hitting ON switch.
Oil leaking from unit.	Sealing washer is damaged.	Replace the washer.
Motor overheating and running slower than it should.	Insufficient voltage.	Check that the outlet matches the units power requirements.
	Incorrect speed selected.	Select a lower speed as the product you are mixing may be too dense for higher speeds. (See Mixer Capacity Chart on Page 6.)
Unit is noisy and overheating.	Poor lubrication.	Add or change lubrication.
Mixer accessory is touching bowl during operation.	The mixing accessory or bowl may be deformed.	Repair or replace the deformed piece.
Mixing stops before timer is up.	The motor is close to overheating and the thermal overload switch has been activated.	Allow unit to cool down for 30-60 minutes, reduce batch size if problem persists.