



## *User Manual*

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# Planetary Mixers



CE

10/2022

**Models:** 541GMIX10, 541GMIX20, 541GMIX30

***Please read and keep these instructions. Indoor use only.***

## **SAFETY PRECAUTIONS**

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.



This symbol warns of immediate hazards that will result in severe injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage or property damage.



This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

### **NOTICE**

Main Street Equipment Floor Mixers are intended for commercial foodservice use only. Not for household use.

Warranty will be void if service work is performed by anyone other than a qualified technician, or if other than genuine Main Street Equipment replacement parts are installed.

Be sure this Operator's Manual and important papers are given to the proper authority to retain for future reference.

**Congratulations!** You have purchased one of the finest pieces of commercial Food Prep equipment on the market.

You will find that your new equipment, like all Main Street Equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of Main Street Equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance, you will experience years of reliable, trouble-free operation. **For best results, read this manual carefully.**

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

## MODELS

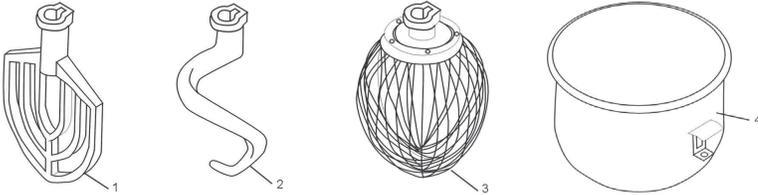
This manual is for Main Street Equipment Planetary mixers. The capacity is described on the serial plate that is located on the lower back of the unit.

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Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician, then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

## STANDARD ACCESSORIES



ITEM	DESCRIPTION	#
1	Flat Beater	1
2	Dough Hook	1
3	Whisk	1
4	Bowl	1

### NOTES:

- Any agitator is easily installed by simply raising it onto the mixing axle, and the rotating it 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 counter-clockwise and lower.
- All of the accessories are precisely fitted to the bowl, have rounded corners, and are easily removable for cleaning.
- DO NOT hose down mixer.
- DO NOT operate mixer with wet hands.
- ALWAYS unplug mixer from electrical supply prior to any maintenance or repairs.

## OPERATION INSTRUCTIONS



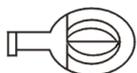
**Please ensure that your power supply matches your machine**



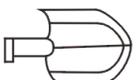
**For changing the speed:** Please stop machine first before changing speed in order to avoid damage to the gear box. Also make sure that the bowl is in fully lifted position and the guard is closed.

- Slow Speed is the middle, #1 setting. The knob will be facing forward. Using the dough hook is recommended.
- Medium Speed is the bottom, #2 setting. The knob will be straight down. using the flat beater is recommended.
- High Speed is the top, #3 setting. The knob will be straight up. using the whisk is recommended.

**Mixing:** Always use the correct attachment for the job.



**A. Whisk:** Suitable for mixing liquids and soft ingredients, can work in all speeds. Do not run for more than 15 minutes.



**B. Flat Beater:** Suitable for mixing dry ingredients, can work in low & medium speeds only. Do not use in high speed. Do not run for more than 15 minutes.



**C. Dough Hook:** Suitable for mixing dough, can work in low & medium speeds only. Do not use in high speed, do not run for more than 20 minutes. Absorption ratio must be more than 50%. Refer to mixer capacity chart.

## CLEANING



**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.

Wash with hot water and a mild soap solution. Rinse off with either a mild vinegar, or soda solution. Rinse again with clean water. It is highly recommended this cleaning procedure is followed for bowls and accessories prior to whipping egg whites or whole eggs.

- The mixer should be cleaned daily with a damp cloth.
- 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.

## MIXER CAPACITY CHART

PRODUCT	AGITATOR AND SPEED	MAXIMUM BOWL CAPACITY		
		10 Qt.	20 Qt.	30 Qt.
Bread and Roll Dough - 60% AR	Dough Hook - 1st Only	5 lb.	25 lb.	45 lb.
Heavy Bread Dough - 55% AR	Dough Hook - 1st Only	3 lb.	15 lb.	30 lb.
Pizza Dough, Thin - 40% AR	Not Recommended	3 lb.	9 lb.	14 lb.
Pizza Dough, Medium - 50% AR	Not Recommended	4 lb.	10 lb.	20 lb.
Pizza Dough, Thick - 60% AR	Not Recommended	5 lb.	20 lb.	40 lb.
Raised Donut Dough - 65% AR	Dough Hook - 1st and 2nd	2 lb.	9 lb.	15 lb.
Mashed Potatoes	Flat Beater	5 lb.	15 lb.	23 lb.
Waffle or Hot Cake Batter	Flat Beater	4 qt.	8 qt.	12 qt.
Egg Whites	Wire Whisk	1 pt.	1 qt.	1½ qt.
Whipped Cream	Wire Whisk	2 qt.	4 qt.	6 qt.
Cake Batter	Flat Beater	8 lb.	20 lb.	30 lb.

When mixing dough (pizza, bread or bagels), check your "AR" absorption ratio - water weight divided by flour weight. Above capacities based on 12% flour moisture at 70°F water temperature. If high gluten flour is used, reduce above dough batch size by 10%.

**Example:** If recipe calls for 5 lb. of water and 10 lb. of flour, then 5 divided by 10 = 0.50 x 100 = 50 %AR.

- 2nd Speed should never be used on mixtures with less than 50% AR.

When calculating the correct size mixer for your application, here are some helpful weights & measures:

**• 8.3 lb. = 1 gallon of water – 2.08 lb. = 1 Quart.**

## **TROUBLESHOOTING**

<b>TROUBLE</b>	<b>POSSIBLE CAUSES</b>	<b>SOLUTION</b>
Axels can't work when operating the machine	Poor contact of the electrical equipment	Check the plug
Mixing bowl is out of position	Moving direction is not correct	Change
Leaks oil	Sealing washer is damaged	Change
Difficult to move the bowl up and down	Slideway is rusted	Clean the slideway and lubricate
Motor is overhated and speed is down	Voltage is not enough, or incorrect speed	Check the voltage or use lower speed
Noise and overheating	Poor lubrication	Add or change lubrication
Mixer touches bowl	Mixing device or bowl deformed	Repair or chage the bowl or mixng device