

# 20-Liter Planetary Mixer

## Operational Manual



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## 1. Introduction

Welcome to the operational manual for the 20-Liter Planetary Mixer. This mixer is designed for efficient and versatile mixing of various ingredients, ideal for commercial and home kitchens. Please read this manual carefully before using the mixer to ensure proper usage and maintenance.

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## 2. Safety Precautions

- **Read Instructions:** Carefully read and understand all instructions before using the mixer.
  - **Electrical Safety:** Ensure the power supply matches the mixer's voltage requirements. Always plug into a grounded outlet.
  - **Avoid Contact:** Keep hands, hair, clothing, and utensils away from moving parts while the mixer is in operation.
  - **Unplug When Not in Use:** Disconnect the mixer from the power source when not in use, before cleaning, or when performing maintenance.
  - **Avoid Water:** Do not immerse the mixer in water or any other liquid.
  - **Children and Pets:** Keep out of reach of children and pets.
  - **Inspect Regularly:** Regularly check for any damage to the mixer or cord and repair or replace parts as necessary.
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### 3. Features

- **Capacity:** 20 liters
  - **Speeds:** 3 speed settings for different mixing requirements
  - **Attachments:** Dough Hook, Flat Beater, Wire Whip
  - **Timer:** Digital timer for precise mixing control
  - **Safety Guard:** Integrated safety guard with automatic shut-off
  - **Construction:** Heavy-duty stainless steel bowl and attachments
  - **Power:** High-performance motor for heavy-duty mixing
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### 4. Assembly Instructions

1. **Unpack the Mixer:** Carefully remove all packaging materials and ensure all parts are included.
  2. **Attach the Bowl:** Place the bowl on the bowl supporter and use the clamps to lock it in place.
  3. **Install the Attachment:**
    - Select the desired attachment (dough hook, flat beater, or wire whip).
    - Insert the attachment into the mixer planetary head and turn it clockwise until it locks into place.
  4. **Close the Safety Guard:** Ensure the safety guard is in close position before operating the mixer.
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## 5. Operating Procedures

1. **Prepare Ingredients:** Add ingredients to the bowl.
  2. **Select Speed:** Choose the appropriate speed setting for your mixing task using the control handle, usually start from low to fast speed.
  3. **Set Timer:** Use the digital timer to set the desired mixing time.
  4. **Start Mixing:** Press the start button to begin mixing.
  5. **Monitor:** Observe the mixing process and make adjustment as necessary. If needed, pause and scrape down the sides of the bowl.
  6. **Stop:** Press the stop button to end mixing, or the mixer will automatically stop when the timer reaches zero.
  7. **Remove Bowl:** Open the safety guard, unlock the bowl by turning the clamps, and remove it from the supporter.
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## 6. Cleaning and Maintenance

- **Unplug:** Always unplug the mixer before cleaning.
  - **Wipe Down:** Use a damp cloth to wipe down the mixer's exterior.
  - **Clean Attachments and Bowl:** Wash the bowl and attachments in warm, soapy water. Dry thoroughly before reassembling.
  - **Inspect Regularly:** Check for wear and tear on attachments and the bowl. Replace any damaged parts.
  - **Lubricate:** Periodically lubricate moving parts as per the manufacturer's instructions.
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## 7. Troubleshooting

- **Mixer Won't Start:**
  - Ensure it is plugged in and power is on.
  - Check if the safety guard is properly closed and bowl is at right position.

- Verify that the mixer is not overloaded.
  - **Unusual Noises:**
    - Stop the mixer immediately and check for any foreign objects.
    - Ensure attachments are properly installed.
  - **Inconsistent Mixing:**
    - Make sure the bowl and attachment are correctly positioned and locked.
    - Verify the speed setting is appropriate for the ingredients.
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## 8. Technical Specifications

- **Model:** AS20
  - **Capacity:** 20 liters
  - **Voltage:** 240V 1 Phase 50Hz
  - **Power:** 1/2 HP (0.375 KW)
  - **Speed Settings:** 3 of Speed Settings
  - **Weight:** 90 KG
  - **Dimensions:** 530 x 480 x 860 mm
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## 9. Warranty Information

This mixer comes with a 1-year limited warranty. The warranty covers defects in materials and workmanship under normal use. It does not cover damage caused by misuse, accidents, or unauthorized repairs. For warranty claims, contact our customer service with proof of purchase.

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## 10. Parts Breakdown



Part No.	Name
1	Head Cover
2	Motor Belt
3	Head
4	Head Ring S/S
5	Planetary Head
6	Bowl Supporter
7	Mixer Base
8	Hexagon Screw
9	Shift Shaft
10	Mixer Body
11	Big Pulley
12	Motor Pulley
13	Gearbox Cover
14	Motor
15	Cluster Gear
16	Main Shaft
17	3 <sup>rd</sup> Speed Gear
18	2 <sup>nd</sup> Speed Gear
19	1 <sup>st</sup> Speed Gear
20	Pulley Shaft
21	Internal Drive Gear
22	Internal Pinion
23	Planetary Shaft
24	Lifting Handle
25	Fixed Angle Plate
26	Lifting Bar
27	Compression Spring
28	Shift Gear Shaft
29	Shift Fork
30	Fixed Shift Shaft
31	S/S Bowl
32	Flat Beater
33	Hook
34	Wire Whip
35	Flat Washer
36	Silicone pad
37	Hexagon Screw
38	Spring Washer
39	Rat Repelling Net

Part No.	Name
40	Hex Socket Screw
41	Pillar Set Pin
42	Cable Stabilizer
43	3C Wire
44	Information Plate
45	Pan Head Screw
46	Socket Set Screw
47	Cap Nut
48	Double End Screw
49	Shift Shaft Handle
50	Power Switch
51	Pillar Back Cover
52	Pan Head Screw
53	Spring Washer
54	Hexagon Screw
55	Hexagon Screw
56	Spring Washer
57	Flat Washer
58	Hexagon Screw
59	Spring Washer
60	Flat Washer
61	Motor Capacitor
62	Motor Spacer
63	Motor Centrifugal Switch
64	Motor Fan
65	Nut
66	Spring Washer
67	Bearing
68	One-End Round Key
69	Bearing
70	Oil Seal
71	Bolt Pin
72	Hollow Pin
73	Socket Set Screw
74	Flat Washer
75	Flat Washer
76	Nut
77	Nut
78	Spring Washer

Part No.	Name
79	RTW
80	Bearing
81	Nut
82	Spring Washer
83	RTW
84	Bearing
85	Nut
86	RTW
87	Bearing
88	Nut
89	Spring Washer
90	Hexagon Screw
91	Spring Washer
92	Ring
93	One End Round Key
94	Bearing
95	RTW
96	Flat Key
97	One-End Round Key
98	Oil Seal
99	Bearing
100	Ring
101	Spring Washer

Part No.	Name
102	Nut
103	One-End Round Key
104	Bearing
105	RTW
106	Steel Ball
107	Spring
108	Socket Set Screw
109	Nut
110	Shift Shaft Spring
111	RTW
112	Hexagon Screw
113	Flat Washer
114	Bowl Handle
115	Flat Washer
116	Bowl Fixed Screw
117	Spring Washer
118	Nut
119	Spring Washer
120	Nut
121	Hexagon Screw
122	Nut
123	Slide Iron Pad
124	Hexagon Screw