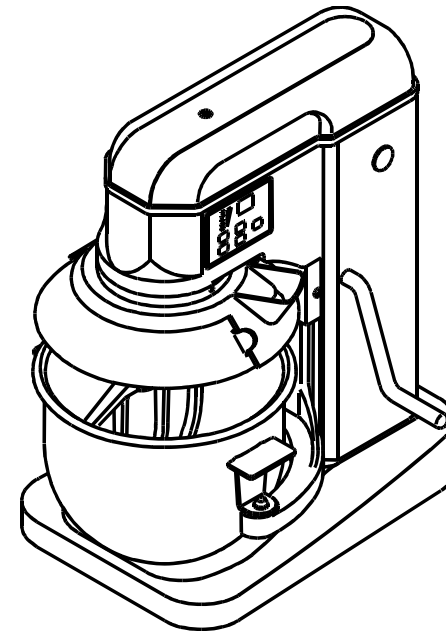


Planetary Mixer

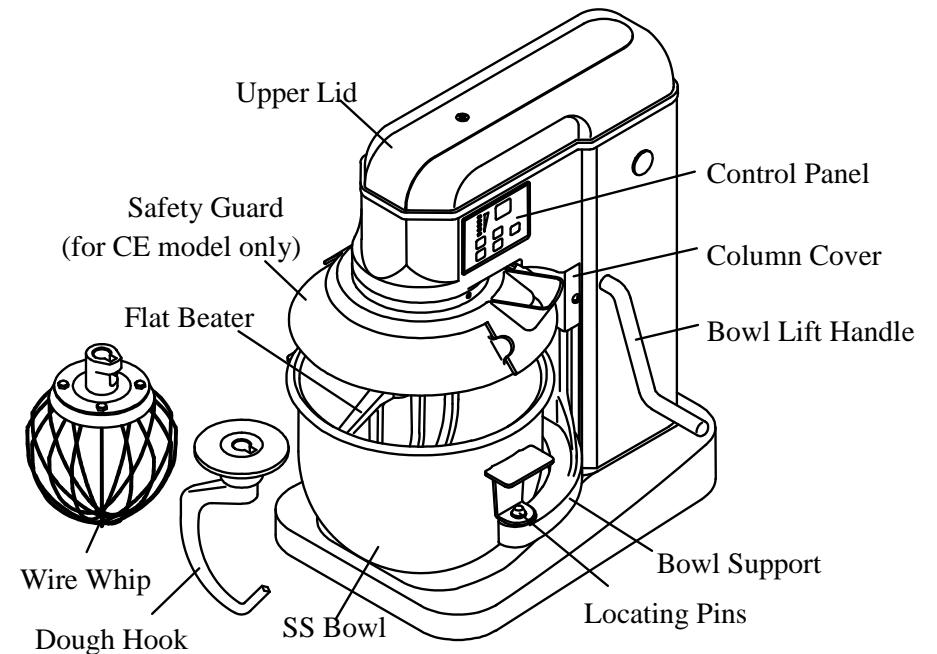
MODEL HL-GM10 (A)



Owner's Manual

1. OVERVIEW

- Our 10 liter mixer has a high 650 Watts power that allows mixing bread dough, cake, cream, meringue etc.
- Professionally designed all metal body and counter-top style.
- Its shafts are mounted in ball bearing and 100% steel gear driven.
- Electronic 5-speed control provides you with non-stop shifting speeds.
- Planetary mixing action and digital timer ensures perfect results.
- Simple hand lift is convenient for changing bowl and attachments.
- When overloading, power cuts off automatically to protect motor and electrical connections.
- Special construction of safety guard allows easy and smooth operations. Built-in micro switch cuts off power immediately after opening of safety guard to protect operator.



1-1 SAFETY PRECAUTIONS

When using this machine, always make sure the following conditions or operations are in good effect. Failure to this may cause property damage, injury or accidents.

- Keep hands & clothing away from bowl and attachments during operation.
- Keep solid objects away from bowl and attachments during operation.
- To protect against risk of electrical shock, do not immerse mixer in water or other liquids.
- Use the machine only with the electrical service specified on its name plate.
- Disconnect the machine from its power source before carrying out any maintenance.
- Do not disable or remove the safety mechanisms attached to the machine.
- Do not leave the machine unattended during operation.
- Observe maintenance and safety inspection schedules.
- Maximum flour capacity is 800 gram with water percentage no less than 60%.

1-2 SPECIFICATIONS

Motor:	650 Watts, ball bearing, ventilated within mixer enclosure.
Electrical:	100-120V, single phase 208-240V, single phase
Switch & Timer:	All in one digital control panel
Cord and Plug:	6 feet flexible cord and plug (for 110 V model only), respectively consists of 3 wires in which one of them is connected to grounding, other wires are connected to power supply.
Transmission:	The gears are constantly lubricated assuring durability; transmission gears are of heat-treated alloy steel and high accurate construction. All bearings are ball bearings.
Speeds:	The mixer has 5 control speeds from 100 RPM – 500 RPM
Safety Guard:	Safety guard is a CE certified model. Smoothly rotate open with a micro switch shutting off power immediately to protect operator.
Dimensions:	343 x 483 x 558 mm
L x W x H	
Net Weight:	20 Kg
Standard Attachment:	Stainless steel bowl: 1pc Mixing hook: 1 pc Flat beater: 1 pc Whipping ball: 1 pc

2. INSTALLATION

BEFORE INSTALLING YOUR MIXER, CHECK TO MAKE SURE THAT YOUR ELECTRICAL SERVICE SPECIFICATIONS MATCH THOSE OF YOUR MIXER AS PRINTED ON THE MIXER'S NAMEPLATE.

2-1 LOCATION

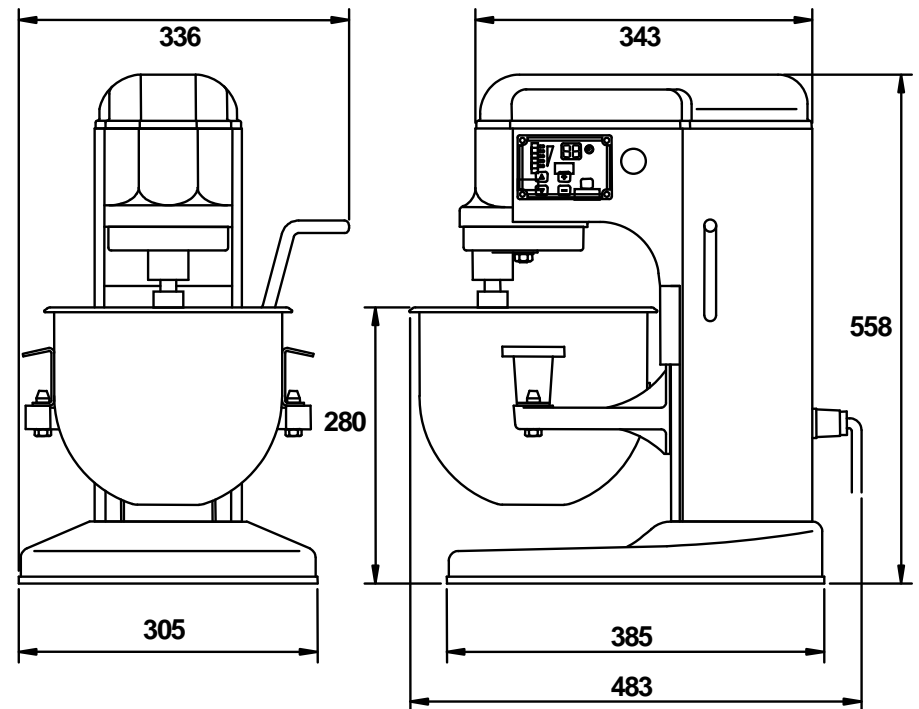
Place the mixer in its operating location, which should be on a leveled surface. There should be adequate space around the mixer with access to control panel and easy install and remove bowls.

2-2 ELECTRICAL CONNECTIONS (Cord Connected Mixers)

WARNING:

THIS SUPPLY CORD ON THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THE OUTLET TO WHICH THIS PLUG IS CONNECTED BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, AN ELECTRICIAN SHOULD BE CONTACTED FOR FURTHER ARRANGEMENTS.

2-3 INSTALLATION DIAGRAM (MM)



3. OPERATION

Note:

New mixer bowls and agitators (beaters, whip, and dough hook) should be thoroughly washed with hot water and mild soap solution, and rinsed with clear water BEFORE being put back into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites with or whole eggs.

3-1 CONTROLS

All models are furnished with a digital Timer and electronic 5-speed control.

ON/OFF: To start or stop operation

Timer: digital set by 1-30 minutes or non-timer service.

Speed:

Speed 1 – For slow beating, mashing and kneading yeast dough.

Speed 2 – For mixing cookies and cake batters.

Speed 3 – For beating, creaming and medium fast whipping.

Speed 4 – For whipping heavy cream, egg whites and boiled frostings.

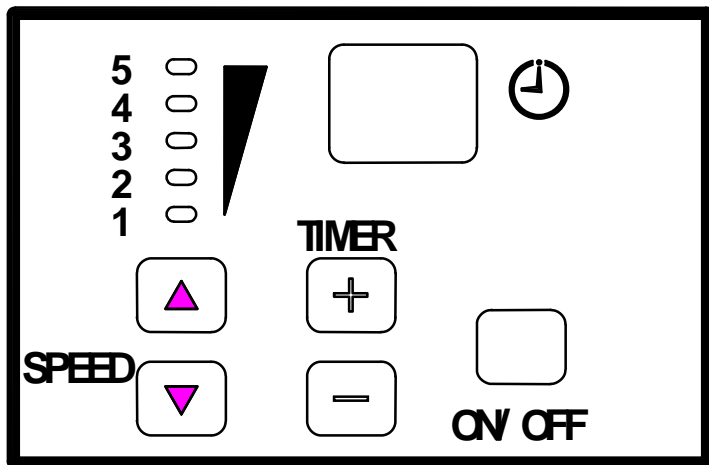
Speed 5 – For whipping small amounts of heavy cream and egg whites.

3-2 HOW TO INSTALL THE AGITATOR

The bowl must be installed first and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of its shank.

3-4 HOW TO INSTALL THE BOWL

The bowl must be installed before the agitator. To install the bowl, fully lower the support. Position it so the alignment bracket on the back of the bowl is in the retainer and the locating pins on the front of the bowl support fit in the holes on the sides.



3-5 ATTACHMENT USE GUIDE

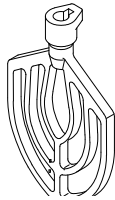
DOUGH ARM:

It is frequently used for heavy bread dough, and preferably on 1 speed.



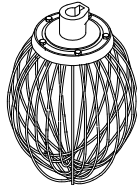
BEATER:

It is commonly used for thin batter, cake and mashing potatoes, like stuffing and preferably on 2-3 speed.



WHIP:

It is best for whipping cream and beating eggs and preferably on 4-5 speed.



4. MIXING CAPACITY:

PRODUCT	TOOL	CAPACITY	
Egg Whites	Whip	700 g	
Mashed Potatoes	Beater	1500 g	
Mayonnaise (Qts. Oil)	Beater	3 liter	
Meringue (Qts. Water)	Whip	1 liter	
Waffle/Pan cake Batter	Beater	2 liter	
Whipped Cream	Whip	3 liter	
Sheet Cake Batter	Beater	2000 g	
Layer Cake	Beater	2500 g.	
Pound Cake	Beater	2500 g	
Sugar Cookie	Beater	2500 g	
Sponge Cake	Whip	1000 g	
Dough, pie	Beater	1500 g	
Bread or Roll Dough (Light/ Medium, 60% water)	Hook 1-2 speed	Water 500 g.	Flour 800 g

5. MAINTENANCE

NOTE: All maintenance work should be done only after unit has been disconnected from power supply and grounding.

- **Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose.**
- The mixer should be thoroughly cleaned after using.
- Bowls and agitators should be removed from the mixer and cleaned.
- The transmission case and planetary gears are specially lubricated to give longer durability. When lubricant is needed for replacement, it should be ordered from our authorized service representative.
- If the attachments touch the bowl while mixing, stop it immediately. The original seller will help you to make any necessary adjustment.

If your mixer should show any malfunction or fail to operate, check the following.

- Is the mixer correctly plugged in?
- Is the fuse in working order? If you have a circuit breaker box, be sure the circuit is closed.
- If the problem is not due to one of the above items, please contact your original seller.