

USER MANUAL

HEAVY DUTY GEAR DRIVEN PLANETARY MIXER



MODEL: PHLM10B-T, PHLM20B-T,
PHLM30B-T, PHLM40B-T, PHLM60B-T,



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Pack Contents

The following is included:

- Food Mixer
- Spiral Dough Hook
- Whisk
- Mixing Bowl
- Beater
- Instruction Manual

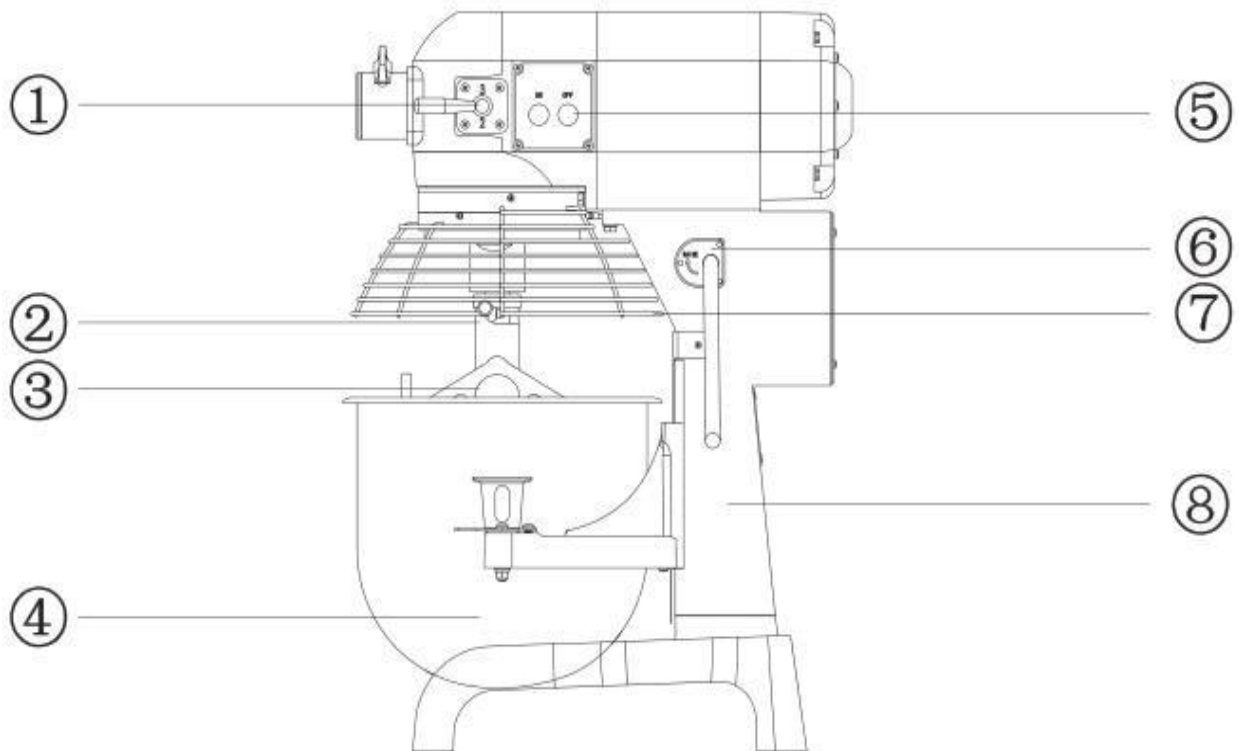
General Description

This is a kind of changing speed gear mixer. With its planetary stirring design, it has a compact structure, high efficiency, power saving and easy operation. It provides as an ideal assistant to you for bread and cake making.

Warning!

If the equipment is out of function, please make sure that it is serviced by professional person or please turn to special service point.

Main External Parts of Mixer



- ① Gear change hand
- ② lever Stirring shaft
- ③ Mixer
- ④ Stainless
- ⑤ barrel Power
- ⑥ switch Bent
lever
- ⑦ Safety guard (may choose the
fitting) Support
- ⑧

Operation Instruction

- ① Standard power supply v/ HzAc. (Please use a plug with 3 wide contacts and good grounding.)
- ② Installation of mixer: Put the stirring shaft 2 in Mixer 3 and rotate it in clockwise direction.
- ③ Starting procedures: Pull the gear change hand lever 1 to position 1 before starting, then turn on the power switch 5 and set the speed required. After the mixer is in normal operation, pull the hand lever 6 to the highest point and lift the support 7 to the highest position.
- ④ Speed transformation: If you want to change speed, please turn off the power switch 5 firstly, and then pull the gear change hand lever 1 to the position required.
- ⑤ Shutting down: when the operation is complete, turn off the power switch 5 firstly, then pull the gear change hand lever 1 to position 1, and pull back the hand lever 6 to the lowest point and finally disconnect power supply.

Accessories and Functions

- ① Whisk: Used for stirring of liquid material, such as cream and egg. Recommended speed: mid or high speed.
- ② Beater: Used for stirring of paste, powder and fragmental material, such as stuffing and cake dough. Recommended speed: start with low speed, end with mid speed.
- ③ Spiral dough hook: Used for stirring of sticky material, such as dough. Recommended speed: low speed.

Notes

- ① The power socket must be provided with a good ground wire to guarantee the mixer's good grounding through it. There will be an electric shock if no ground wire or an improper grounding mounted. The ground wire can never be connected with gas pipe, water pipe, lightning rod or telephone line. Electric leakage should be checked after installation. Once the power line damaged, the user must replace them in the special maintain service company.
- ② Don't put your hands into the stirring barrel during operation. Power supply should be disconnected before the mixer is going to be installed.
- ③ Don't operate the mixer beyond the time limit to prevent reduction of its service life.
- ④ The mixer should be mounted on a stable and clean place. Keep it away from overheated or overwet places and away from equipment which has strong electromagnet or can produce strong electromagnet.
- ⑤ Keep the machine clean constantly. Disconnect power supply before maintenance. Clean it with a piece of soft and a bit wet cloth. Don't clean it with liquid or spraying detergent.

Maintenance

Clean the bowl and stirrer daily or after use to maintain hygiene standard.

The transmission gear box is greased in factory. Check the greasing each 6 months. To ass or refill grease, open the top cover, then fill grease from aperture or replace the grease directly.

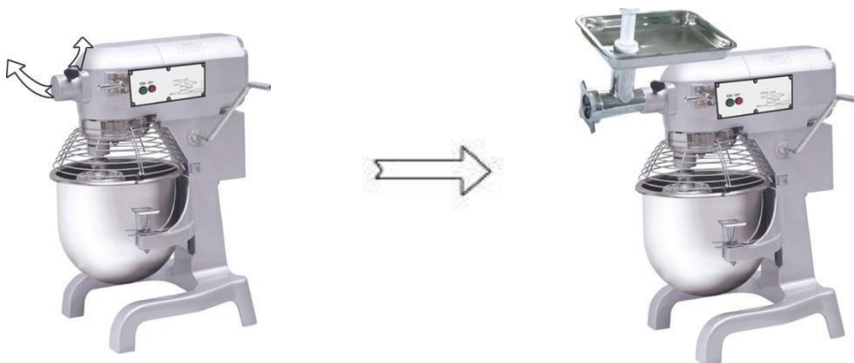
Trouble Shooting

Problems	Causes	Solutions
Tool shaft does not rotate after starting the machine	Loosen electric wiring	Check electric wiring, tighten those loose connects
Oil leakage	The seal rings are worn out	Replace seal rings
Motor temperature raised while reduced output speed	Too low voltage	Check the power supply
	Overloaded	Reduce load
	The sped of mixing is too high or using a wrong stirrer	Select a suitable speed and stirrer
The mixing knocks with the bowl	The stirrer or bowl is deformed	Repair or replace the stirrer or bowl
Abnormal noise and high temperature from gearbox	Insufficient lubrication	Add or replace the grease

Meat Grinder Attachment

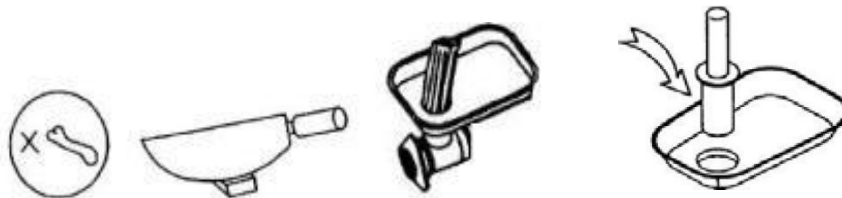
I . Operations

1. Unplug the mixer and turn the unit off.
2. Detach and clean the meat-grinding components with clear water, then assemble them sequentially. Lock the handle.
3. Take off the cover and locking bolt, and then fit on the meat grinder (attachment hub) to the mixer. Tight up the locking bolt.

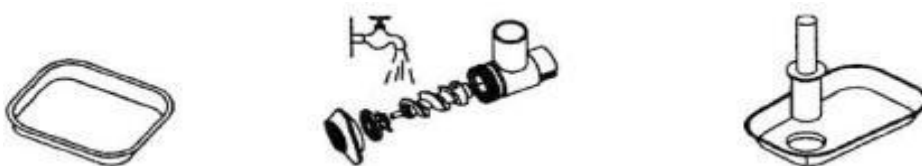


WHEN UNIT IS ON, THE ROTATING BLADE IS A HAZARD! KEEP FINGERS OUT OF OPENINGS!

4. Remove all bones. Cut food into pieces small enough to fit the feeding inlet.

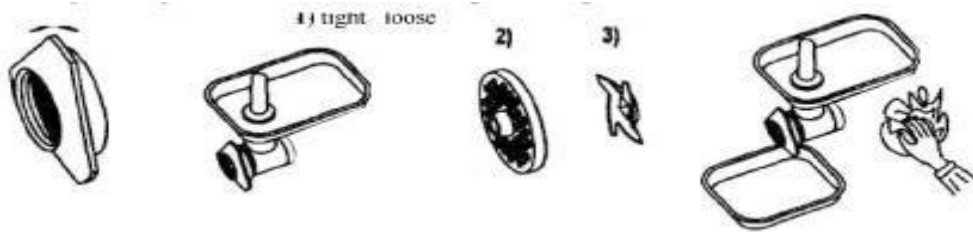


5. Feed the food into the grinding cavity with the feeding rod. Do not replace the rod with other tools.
6. Upon completion, detach and clean the meat-grinding component immediately to prevent bacteria growth.



7. If the grounded product is not smooth or if it is pasty, please check the following:

- 1 .The locking of the front nut is not tight enough, resulting in poor contact between the grinding blade and the discharge plate. Readjust the nut.
- 2 .The grinding plate may be blocked. Clean it.
- 3 .The grinding blade may be blunt. Sharpen or replace it.



II. Maintenance

1. Clean the machine thoroughly after every operation. Wipe the body and clean the attachments in warm, soapy water.
2. Oil the gear cavity on a regular basis. Lubricate the gear and shaft bearing every half a year.

⚠ DO NOT IMMERSE MACHINE INTO WATER!

3. Protect the grinding blade from damage. If necessary, sharpen or replace it.

Proper disposal

To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



Parts have undergone strict product testing in order to comply with regulatory standards and specifications set are international, independent, and federal authorities.