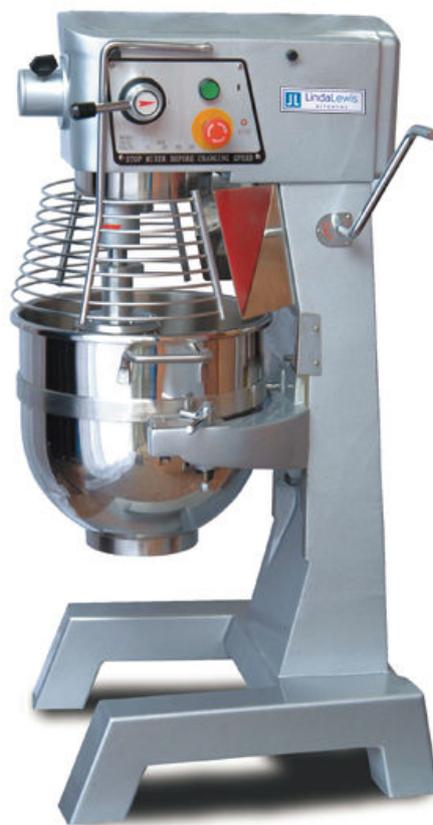


# Instruction Manual

## 30 Litre Planetary Mixer



LLKPM30



## **Introduction**

Thank you for purchasing a Linda Lewis Kitchens Ltd product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference. The planetary mixers have a stirring hook that rotates. They have three speed settings and use a combination transmission composed of a locking band, triangle belt and chains.

## **Warnings and Precautions**

The following warnings and precautions are important and must be observed:

- Never immerse the mixer in water. If the mixer does become completely wet, it must be dried and checked by a qualified specialist before it is used again.
- The mixer cannot be used if the protective cover switch is not functioning.
- Prior to installation, please read the instructions fully.
- Do not put your hand or other items into the bowl when the machine is in operation.
- Whenever a speed change is made, the main switch must be turned off beforehand and then the slow or fast button must be pressed. This ensures a long service life of the mixer.
- Do not leave the mixer unattended when it is in operation.
- Please unplug the electrical cord when the mixer is not in use.

*Disclaimer: The manufacturer will accept no liability for any injury or damage caused by incorrect usage of the mixer.*

## **Technical Data**

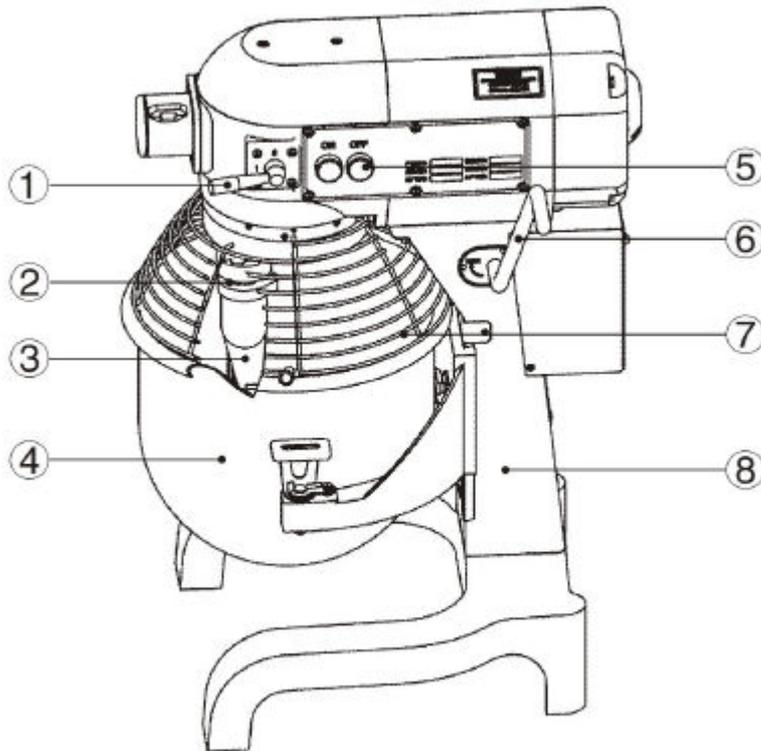
### **Specifications:**

	<b>LLKPM30</b>
<b>Motor Power</b>	1.1kW
<b>Width</b>	550mm
<b>Depth</b>	600mm
<b>Height</b>	1115mm
<b>Weight</b>	107kg

*Specifications are subject to change. Please check the rating label on the back of the machine.*

## Parts Identification

Please familiarise yourself with the various parts of the mixer before use.



1. Gear Change Hand Lever
2. Stirring Shaft
3. Mixer
4. Stainless Bowl
5. Power Switch
6. Bowl Lift Lever
7. Safety Guard (with micro-switch)
8. Support

## **Operating Instructions**

1. The machine must be placed on a dry, level surface to ensure the mixer is stable.
2. Check the power voltage of the socket matches the mixer's required voltage and ensure it is properly earthed before plugging in the mixer.
3. Slide the guard across and pour the ingredients into the bowl.
4. Close the guard and set the stirring speed.
5. Switch on the mixer using slow speed at first, then switch to fast speed to ensure uniform dough is produced.
6. If the machine is stopped during the mixing process, be sure to return to the lowest speed when starting the machine up again.

## **Maintenance**

### **Cleaning**

Spilled food should be removed immediately from all exterior surfaces. Also, it is important to clean the mixer after use. To remove dirt or marks from the mixer, it is best to wipe with a soft damp cloth. The stainless steel is washable. The mixer must not be cleaned using a high-pressure jet.

### **Problems and Solutions**

1. The mixer will not start – the power is not properly connected or the guard is not fitted correctly
2. The guard switch is not operating correctly – open the guard and check to see if the micro-switch is connected properly. Check the power supply.
3. The mixer has overheated – this can occur if the mixer is operated for too long, with excessive load. Overheating can also come from electric leakage.
4. The mixer is operating with low efficiency – check to see if the drive system is worn, whether the motor is in good condition, whether the belt is loose or damaged. Remove the top cover and the rear ventilating plate, adjust the belt, tighten the wheel or the chains, thus the belt and the chains can be re-tightened.