

**CATER-MIX**

# **CATER-MIX CK0820 PLANETARY MIXER USER MANUAL**

*Please read this manual carefully prior to use  
& keep it in a convenient place for future reference.*

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**CATER-KWIK**

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# Contents

Thank you for purchasing the Cater-Mix Planetary Mixer. In order to ensure safe operation, you are advised to read to this manual carefully to fully understand the features, operating instructions & maintenance details of this equipment.

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# BEFORE USE INSTRUCTIONS



## Instructions Before Use.

- High specification commercial planetary mixer.
- Ideal for multiple applications for the chef and baker.
- Before use, please ensure the correct power supply is used in accordance with the requirement's of the machine.
- Please Note: When testing the rotational direction of the machine, mixing tools are NOT to be used.

## Accessories & Functions.

- Wire Whisk - This is best used for functions such as whipping cream & beating eggs. The whisk works best at a high speed.
- Beater - The beater is commonly used for thin batters, cake mixtures & mashing potatoes & works best used at a middle speed.
- Dough Hook - The dough arm is frequently used for sticky ingredients such as heavy bread dough & works best at a low speed.
- Please Note: Please stop the machine to change speed. Dough is to be mixed at a low speed for maximum results.

# FEATURES

## Features

*A must have for every commercial kitchen, the CK0820 Planetary Mixer is ideal for multiple applications for both the chef & baker!*

- The CK0820 Planetary mixer rotates both the beater & the axis, ensuring the product is thoroughly mixed.
- Able to mix, blend & whisk, the CK0820 offers great versatility.
- Three dedicated speeds for blending, mixing & whisking.
- All spare parts are made using premium stainless steel meeting national food hygiene standards.
- Stylish, modern design.
- Easy to operate.
- Designed for long lasting, top quality performance in heavy duty environments.

# MAINTENANCE



## Maintenance

1. Do not place your hand into the mixing bowl during operation.
2. The machine should be mounted on a stable & clean surface. Keep it away from heated or wet conditions.
3. Keep the machine in a clean condition at all times by cleaning after every use. Make sure it is unplugged prior to cleaning. Use only a soft, wet cloth. Do not use any harsh detergents. Do not allow water to have contact with the wiring, plug, inner components, etc. This may lead to malfunction & endanger user safety.
4. For best results, lubricate the bowl fittings occasionally by applying small amount of oil or grease.
5. All users must be competent & abide by local electrical safety regulations. Before this equipment leaves the factory, every part has been inspected for quality.
6. This equipment has been designed for mixing. The warranty is voided if this equipment is used for other applications.
7. All safety devices & removable parts should be tested on site by authorized personnel before use, maintenance should be carried out after the power cord has been disconnected.
8. In the event of a malfunction, disconnect power immediately & call our service team on 01229 480001.

# TROUBLE SHOOTING



## Trouble Shooting



Problem	Probable Cause	Solution
Mixing shaft isn't rotating once switched on.	Electric connectors are loose.	Electric circuit needs to be checked & loose connectors need to be tightened.
Oil leakage.	Oil seals are worn out.	Oil seals need to be replaced.
Raising handle is too tight.	Guide ways are corroded.	Clean & oil the guide ways.
	Lead screw, bevel gear & hand wheel shaft etc is dry.	Oil the lead screw, bevel gear & hand wheel shaft.
Motor is too hot, below speed.	Lack of voltage.	Check the voltage supply.
	Bowl over load.	Lighten the machine load.
	The working speed selected is too high for the product.	Select a suitable speed.
Gearbox making a loud noise.	Insufficient lubrication.	Add or replace the oil.
Whisk knocking the bowl.	Damaged whisk.	Whisk needs to be replaced.

# TECHNICAL SPECIFICATIONS



## Technical Specifications

Bowl Volume	Voltage	Rated Frequency	Power (KW)	Max Kneading Capacity (kg)	Mixing Speed (r/min)	Size (mm)
20 Litres	230 - 240	50 - 60Hz	1.1	5	104/187/ 365	W496 x D530 x H780

# WARRANTY

## Warranty

**Terms of the warranty are specified at point of sale.  
Any applicable warranty is voided if.**

- The mixer is used for any other application.
- The mixer is not installed or maintained properly.
- The mixer has continued to be used following malfunction or damage.
- Parts have been changed without prior approval from manufacturer or authorized maintenance engineers.
- Damage or malfunction due to localised incidental or accidental damage, flooding, lightning strike or power surge.





