

CATER-MIX

20 Litre Planetary Mixer - Instruction Manual

Model: CK7020



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Thank you for your purchase of the Cater-Mix CK7020 20 Ltr Planetary Mixer.

Please read these instructions carefully before use.

The mixer should not be operated by children, nor persons who are physically or mentally impaired.

If the power supply cord is damaged in any way, the mixer should not be used and subsequently replaced by a qualified technician.

Do not place or operate the mixer near water. Also the mixer should not be cleaned with a water jet.

Ensure that the mixer is disconnected from the power before any maintenance, cleaning, repairing or moving takes place.

Do not attempt to repair the mixer yourself. For maintenance and repairs, please call the Cater-Kwik service team on **01229 480001**



Technical Data

Model	Dims (mm)	Voltage	Power	Hz	IP rating	Speed (rpm)	Capacity
CK7020	500x420x775	220-240V	0.75kW	50/60	IPX1	113/168/400	20 litres

Installation

When unpacking for the first time, be sure to check and inspect the unit for any damage, along with ensuring that all accessories and parts are present and correct.

If there is any damage present, or missing accessories, please inform Cater-Kwik at the earliest available opportunity.

Your mixer should be installed in a dry and well ventilated area, free from any corrosive or flammable materials. The final position of the mixer should be hard, level ground.

Do not position the mixer closer than 15cm to a wall to allow for easy and efficient dissipation of heat from the motor.

The motor is equipped with overload protection. In the event of the mixer jamming during use, the motor will automatically cut off from the power supply. To resolve this issue, the power should be disconnected, the obstacles or jams removed before attempting to restart the mixer.



The CK7020 Mixer is supplied with 3 removable heads designed to mix a different selection of ingredients.

Dough hook.

This attachment is ideal for mixing of sticky ingredients such as heavy bread or pizza dough. It is recommended to be used at a low speed.

Wire whisk.

The whisk is ideal for quickly whipping cream or eggs. The whisk works well when used at the highest speed setting.

Beater.

The beater attachment is commonly used for blending thin batters, cake mixtures & mashing potatoes. It is best used at the medium speed setting.

WARNING!

Mixer speed should only be changed once power has been turned off.

ALSO: For mixing doughs, the slowest speed should be used. Higher speed settings can be detrimental to the operation of the mixer.

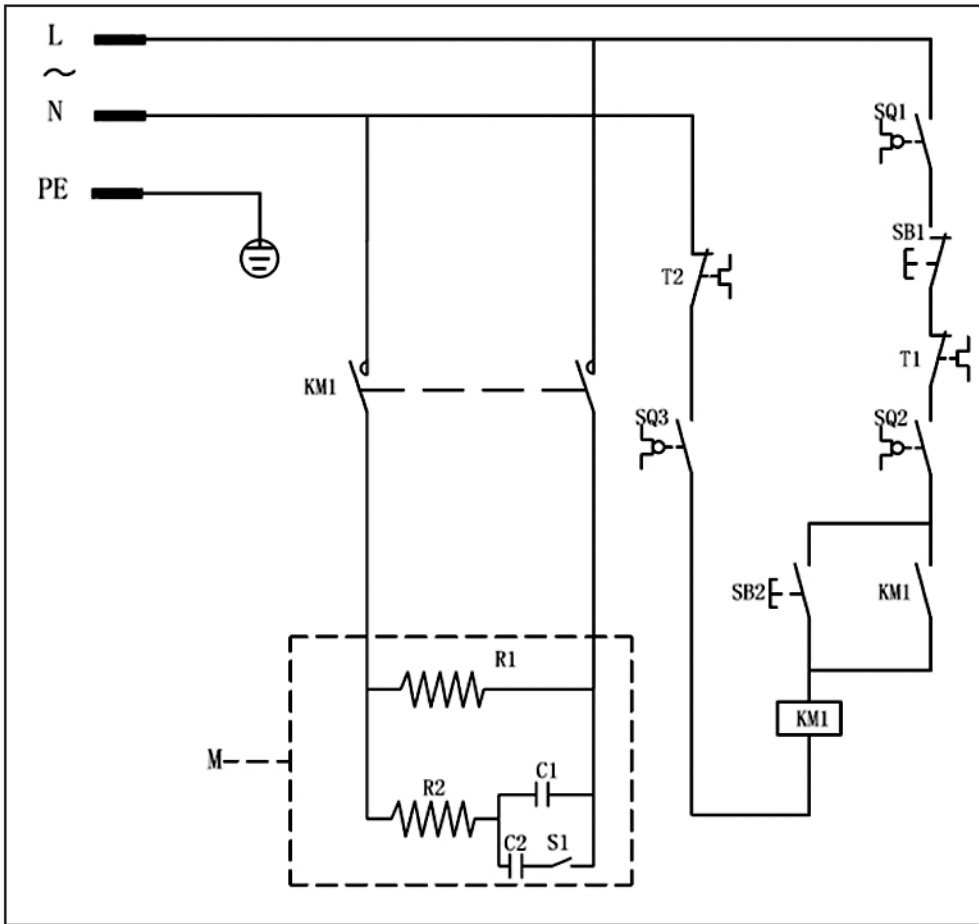
When in use, raise and lower the attachment into the bowl with the long right hand lever. After use, raise the attachment the same way.

NOTE

When any of the attachments are installed. The stopper on the shaft should be tightly secured to ensure the attachment does not fall out during operation.



Circuit Diagram



Code	M	KM	FR	SB1	SB2	SQ1/2
Name	Motor	A.C Contactor	Heat Relay	TA1 No light switch unit		Trip Switch
Quantity	1	1	1	1 unit		2
Remark		Magnetic starter				



After each use, carefully clean the mixing bowl along with all attachments that were used.

To ensure smooth operation, the elevator guide rail should regularly be coated with a small amount of foodsafe grease.

The mixer transmission has pre-applied grease to help it function. This should be checked and replaced every 6 months or when required.

The mixer should be tested every 6 months to ensure it is in correct working order.

WARNING!

The mixer should not be cleaned with a direct jet of water, as this may damage the internal components.

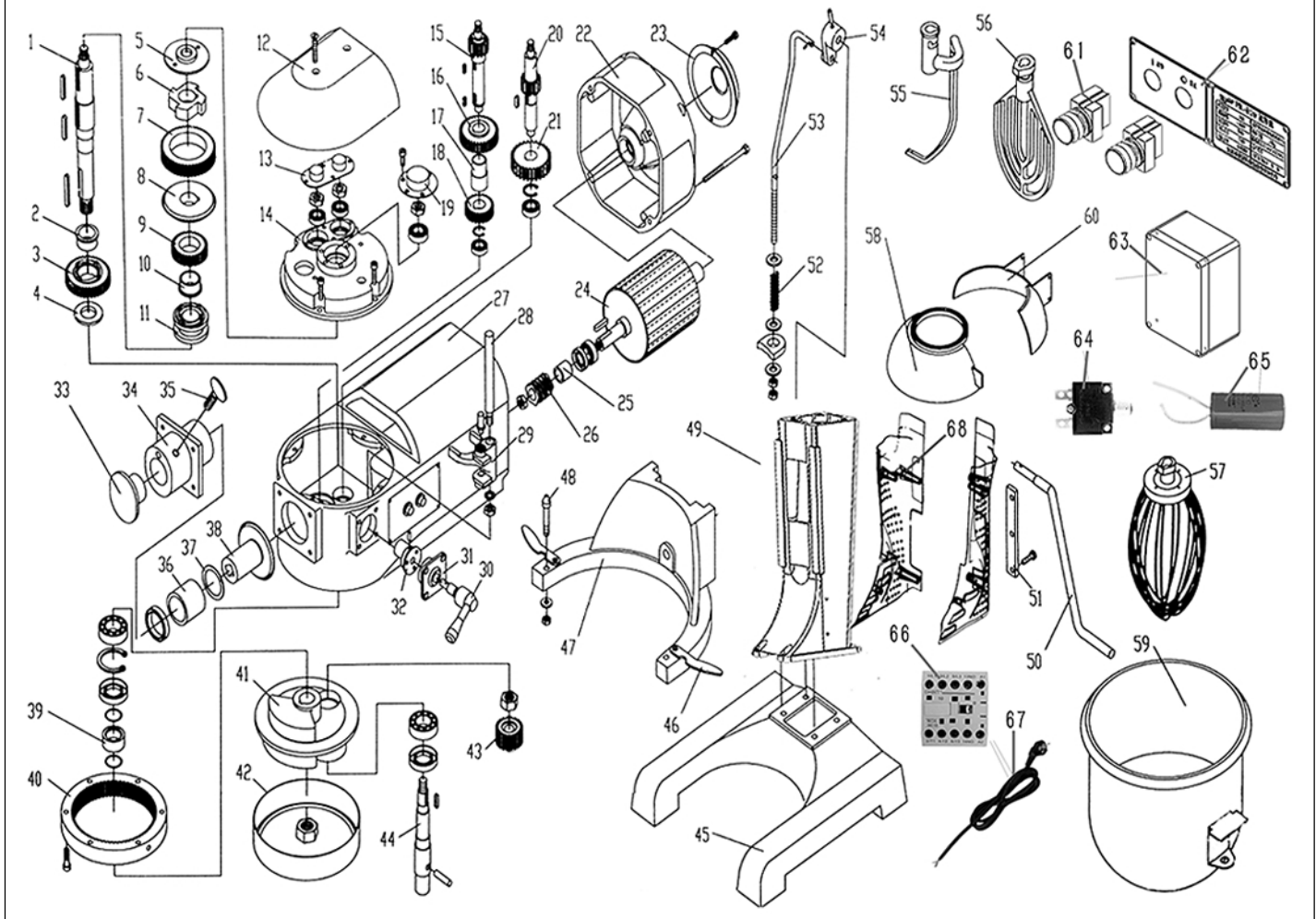


Fault analysis and elimination.

Fault	Cause	Solution
Attachment shaft fails to work	Unsuitable electrical connection	Check the electrical wiring
Oil leakage	Seal ring is damaged	Replace the seal ring
Lifting handle is tight	Corrosion on guide rail	Change guide rail, and re-grease
	Lifting bar has insufficient lubrication	Add additional oil to lifting bar
Motor temperature rises & speed reduces	Insufficient voltage	Check power connection
	Rotation speed is incorrect for ingredients	Reduce speed setting depending on mix
Noise from gearbox and excessive heat	Insufficient lubrication	Add or replace the gearbox grease
Attachment contacting edge of mixing bowl	Distorted bowl or mixing attachments	Repair or replace the attachment or bowl

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Exploded Diagram



Exploded Diagram



Parts List

1	Attachment shaft	16	Gear	31	Handle seat	46	Bowl clamp	61	Button switch
2	Attachment shaft sleeving	17	Shaft sleeving	32	Spacer	47	Carriage	62	Switch mounting plate
3	Planetary gear	18	Gear	33	Front cover	48	Nut	63	Electrical box
4	Spacer	19	Sleeve	34	Front	49	Body	64	Overload protector
5	Pressure spring	20	Gear shaft	35	Self locking nut	50	Jiggle bar	65	Capacitor
6	Clutch body	21	Bevel gear	36	Front housing	51	Connection pad	66	A.C Contactor
7	47-gear	22	Back cover	37	Spring	52	Spring	67	Power cord
8	46-bevel gear wheel	23	Back housing	38	Bevel gear	53	Joint level		
9	29-small gear	24	Motor rotor	39	Sleeve	54	Joint connection		
10	Sleeve	25	Worm gear sleeve	40	Inner gear	55	Hook		
11	Mesh gear	26	Worm gear	41	Mixing seat	56	Mixer		
12	Upper cover	27	Body	42	Mixing seat	57	Whisk		
13	Gearbox shaft upper cover	28	Shifting block shaft	43	Planetary gear	58	Bowl cover		
14	Bearing bottom cover	29	Shifting block	44	Transmission shaft	59	Bowl		
15	Gear	30	Shifting handle	45	Stand	60	Fixed cover		