



PIZZA AND CATERING EQUIPMENT PROFESSIONALS

Instruction Manual

10 Litre Planetary Mixer



LLKPM10E



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

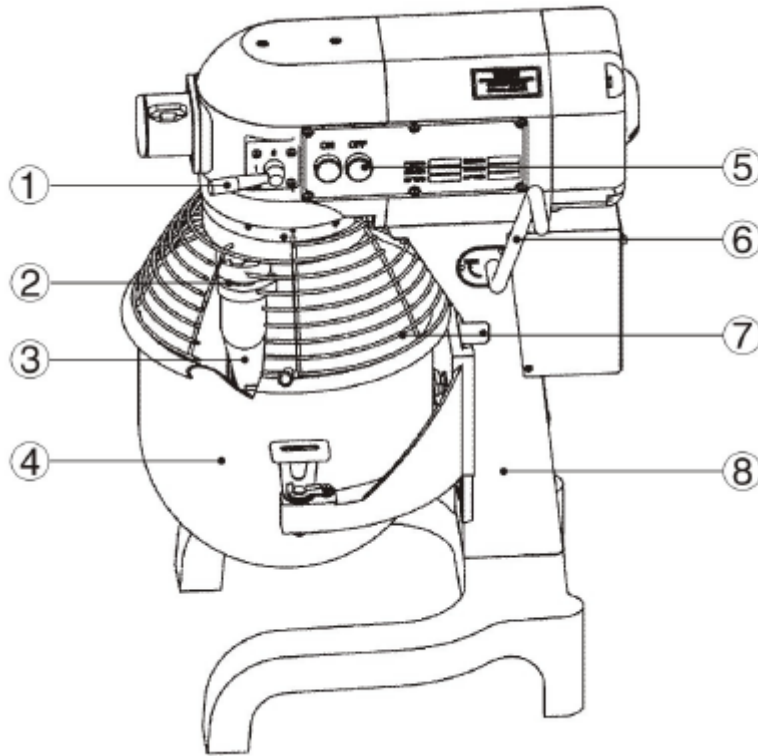
Specifications:

	LLKPM10
Motor Power	0.5 kW
Width	485mm
Depth	410mm
Height	635mm
Weight	75kg

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

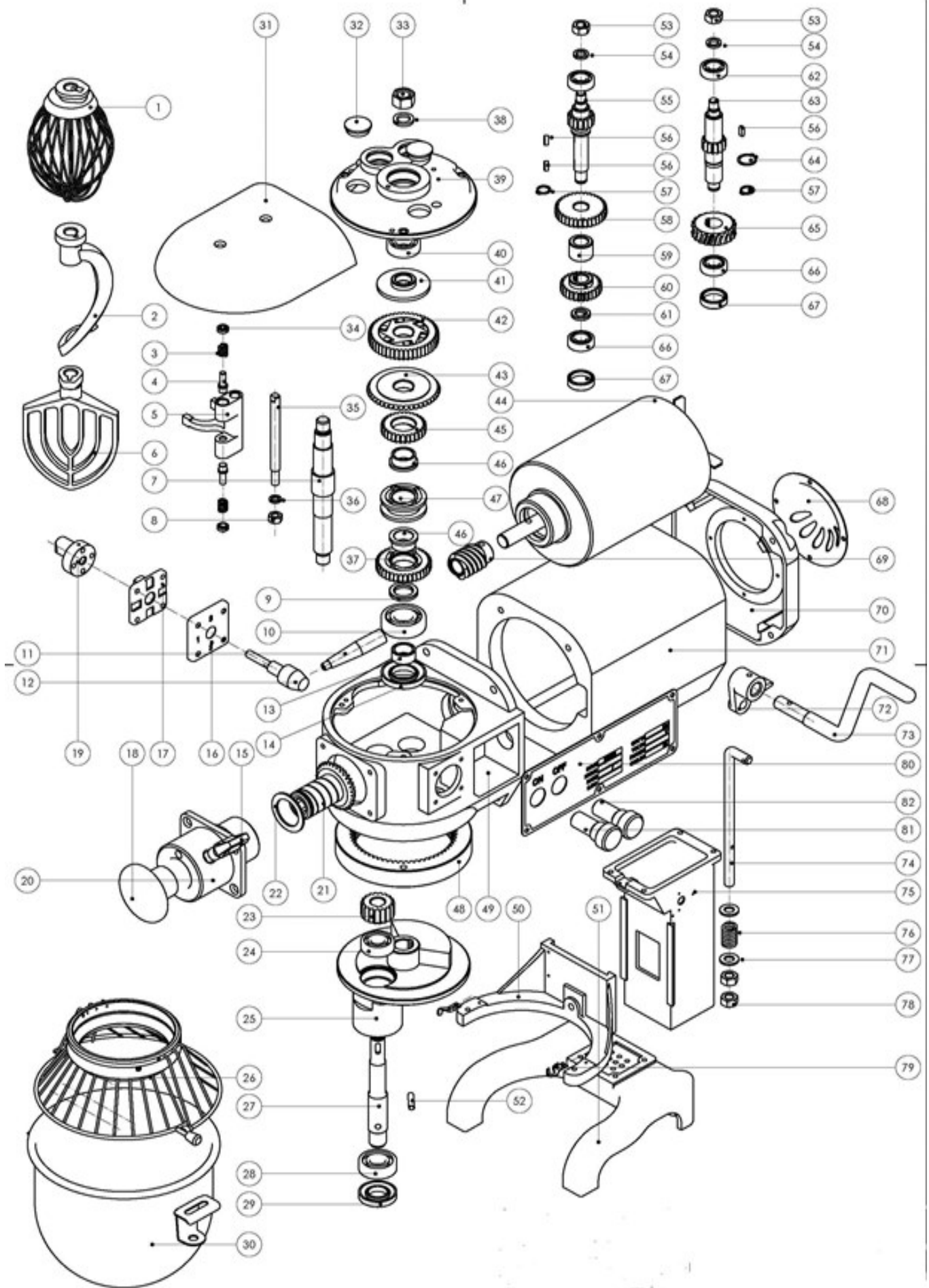
Spilled food should be removed immediately from all exterior surfaces. Also, it is important to clean the mixer after use. To remove dirt or marks from the mixer, it is best to wipe with a soft damp cloth. The stainless steel is washable. The mixer must not be cleaned using a high-pressure jet.

Please note that attachments and machine are not suitable for cleaning in the dishwasher due to caustic soda contained within the chemicals. They should be cleaned with soapy water.

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.

PM10 Parts Diagram



PM10 PARTS

Ser. No.	Part No.	Part Name	Ser. No.	Part No.	Part Name
1	PM10.WHISK	Wire-Whip	42	P01.119	Super Machine Parts
2	PM10.HOOK	Spiral Dough Hook	43	P01.123	Taper Gear
3	P01.115	Spring	44	P01.090	Motor
4	P01.149	Pin Shaft	45	P01.125	Combination of Gear
5	P01.153	Shifter Yoke	46	P01.028	Bushing
6	PM10.BEATER	Flat Beater	47	P01.165	Claw-Type Clutch
7	P01.126	Main Shaft	48	P01.154	Inner Gear
8	P01.127	Nut	49	P01.147	Gear Box
9	P01.151	Lining Ring	50	P01.164	Support
10	P01.247	Bearing 6204	51	P01.182	Base
11	P01.089	Speed Handle	52	P01.155	Retainer-Spring
12	P01.117	Handle Shaft	53	P01.131	Nut
13	P01.152	Lining Ring	54	P01.132	Spring Washer 10
14	P01.150	Oil Seal	55	P01.136	Gear Shaft
15	P01281	Locking Bolt	56	P01.137	Key 4x12
16	P01.118	Block Handle	57	P01.166	Circlips for Shaft 12
17	P01.049	Block Handle Cover	58	P01.138	Gear
18	P01.096	Plug	59	P01.093	Lining Ring
19	P01.121	Cam-Gear Wheel	60	P01.139	Gear
20	P01.120	Attachment Hub	61	P01.140	Ring
21	P01.124	Taper Gear Wheel	62	P01.141	Bearing 6001
22	P01.159	Circlips for Shaft	63	P01.142	Shaft Worn Gear
23	P01.144	Planet Gear	64	P01.167	Circlips for Shaft
24	P01.236	Bearing 6202	65	P01.143	Worm Gear
25	P01.128	Operating Shelf	66	P01.141	Bearing 6001
26	PM10.001	Safety Guard	67	P01.170	Nausea Cover
27	P01.134	Working Shaft	68	P01.141	Back Guard
28	P01.094	Bearing 6203	69	P01.162	Worm Pole
29	P01.113	Oil Seal 20x40x7	70	P01.011	Back Cover
30	PM10.BOWL	Bowl	71	P01.133	Motor Box
31	P01.099	Cover	72	P01.122	Crank Lever
32	P01.282	Plug	73	PM10.HANDLE	Handle
33	P01.157	Nut	74	P01.148	Connecting Rod
34	P01.158	Control Nut	75	P01.171	Stud
35	P01.129	Declutch Shift Shaft	76	P01.116	Spring
36	P01.130	Spring Washer 8	77	P01.161	Clamp Plate
37	P01.169	Gear	78	P01.156	Nut M10
38	P01.163	Spring Washer 14	79	P01.145	Press Board
39	P01.164	Support	80	P01.146	Brand
40	P01.160	Bearing 6003	81	P01.044	Start Switch
41	P01.125	Spindle Boring Cover	82	P01.045	Stop Switch
				P01.009	Microswitch