

Instruction Manual

20 Litre Planetary Mixer



LLKPM20



CE

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

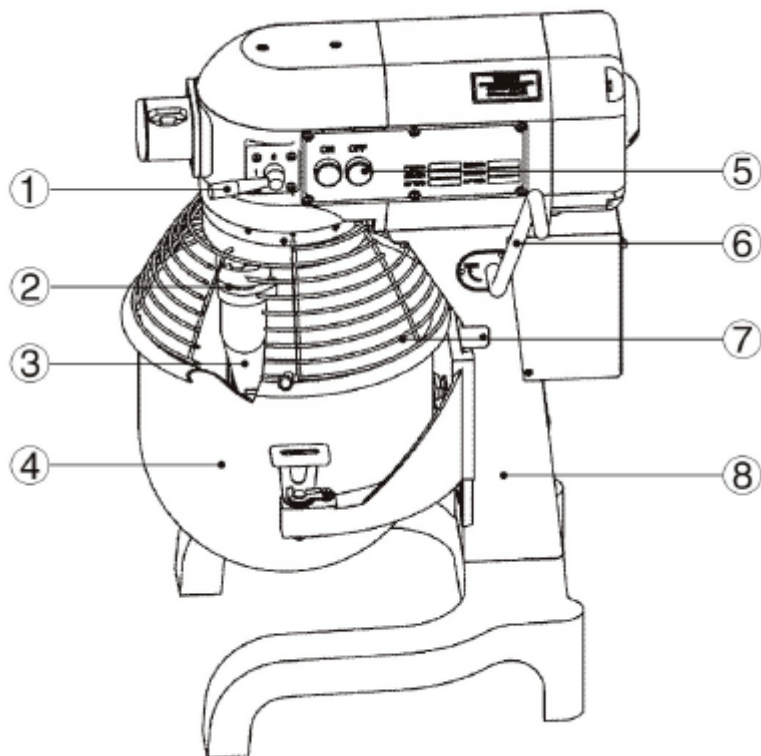
Specifications:

	LLKPM20
Motor Power	1.1kW
Width	500mm
Depth	600mm
Height	780mm
Weight	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

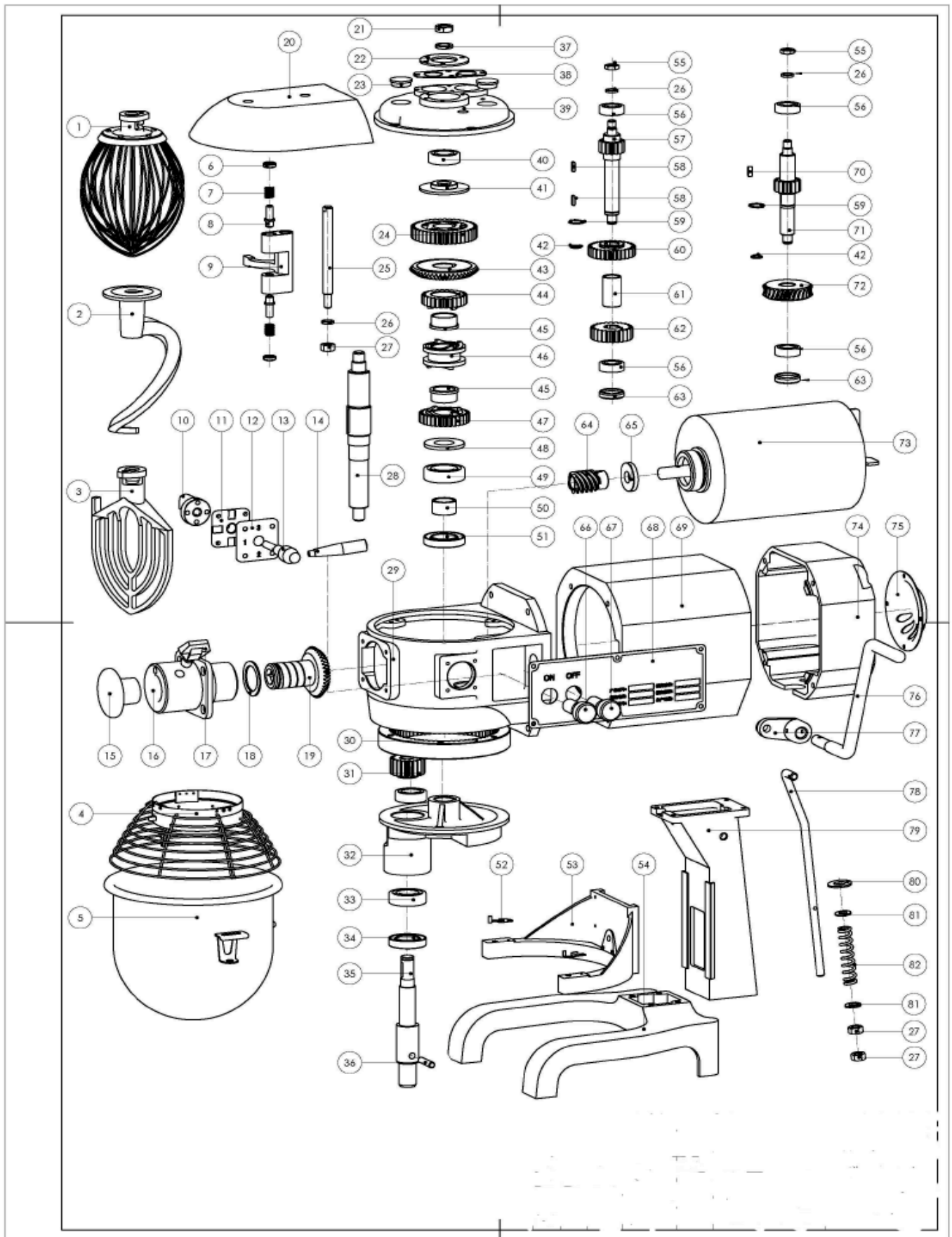
Cleaning

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.

PM20 Parts Diagram



Parts for PM20

Ser. No.	Part No.	Part Name	Ser. No.	Part No.	Part Name
1	40506300	Wire Whip	42	50312002	Circlips for shaft 12
2	40506500	Spiral Dough Hook	43	40507200	Taper Gear Wheel
3	40506200	Flat Beater	44	40501700	Gear
4	40506700	Safety Guard	45	50405041	Bushing
5	50401006	Bowl Assembly	46	40501800	Sleeve
6	50405064	Plunger-Shifter Yoke	47	40502000	Claw Type Gear Wheel
7	50406021	Spring	48	40502100	Ring
8	50405029	Pin Shaft	49	50301007	Bearing 6205
9	40503600	Shifting Yoke	50	40502000	Bushing
10	40502900	Cam-Gear Shifter	51	50310010	Oil Seal 30x52x10
11	40503100	Plate-Shifter Index	52	50405074	Press board
12	50405016	Handle-Shifter Cover	53	50601026	Support
13	40503300	Handle-Shifter	54	50601027	Case
14	40303300	Speed Handle	55	50304018	Nut
15	50405015	Plug	56	50301003	Bearing
16	40507100	Attachment Hub	57	40501100	Mid-gear wheel
17	50405065	Tighten Handle	58	50313013	Key 4*14
18	50405026	Ring	59	50312006	Circlips for shaft 18
19	40506600	Taper Gear Wheel	60	40501000	Gear
20	50403009	Top Cover	61	40500600	Bushing
21	50304020	Nut	62	40500500	Gear
22	50405032	Pressing Plate	63	40503800	Plug Cover
23	40501500	Plug Cover	64	50405025	Worm Pole
24	40503500	Super Machine Parts	65	50310002	Oil Seal
25	50308006	Declutch Shift Shaft	66	50506026	Green Button
26	50304006	Spring Washer 10	67	50506029	Red Button
27	40501400	Nut M10	68	50402024	Brand
28	40502300	Main Shaft	69	40500300	Motor Box
29	40502300	Gear Box	70	50313015	Key 5*14
30	40502400	Internal Gear	71	40500900	Shaft Worm Gear
31	40502700	Gear	72	40500800	Worm Wheel
32	50301006	Operating Shalf	73	50501016	Motor
33	50310008	Bearing	74	4050200	Back Housing
34	50310008	Oil Seal 28x47x10	75	40500100	Back Cover
35	40502800	Working shaft	76	40505600	Handle-Shifter
36	50306030	Retainer-pin 8x35	77	40505400	Crank Lever
37	50308008	Spring washer 14	78	40505200	Connecting Rod
38	50405051	Pressing plate	79	40504100	Stud
39	40500700	Transmission shaft support	80	50307008	Clamp Plate
40	50301005	Bearing 6203	81	50307006	Clamp Plate
41	40501300	Spacer-lower	82	50406005	Spring