



PLANETO

20L | 40L | 60L | 80L

Batteur-melangeur
Planetary mixer
Klopper-menger
Planetenrührmaschine
Batidoras
Mascolatrici planetarie

ENG

Congratulations with the purchase of this planetary mixer.
This machine has been tested thoroughly in our warehouse in Belgium before delivery.
This way, Sinmag Europe is able to guarantee delivery of a machine ready for installation.

For correct use and long service life of your machine, we recommend that you read this manual attentively before starting to use the machine.

Sinmag Europe thank you for your trust and wish you much job satisfaction with this machine.



Sinmag Europe Team.

NOTICE

The use of this or any industrial equipment may involve hazards such as hot surface, sharp objects, or danger from exposure to the electrical power. This manual is provided to assist you in the safe and efficient use of our equipment.

ENG

All equipment, whether considered hazardous or not, should be used in accordance with principles of good manufacturing practice.

The operator of this equipment must be of a legal age. Before operation, please read and follow the instructions carefully for maximum safety, and to obtain the best use of our equipment.

1. INTRODUCTION

1.1 BRIEF INTRODUCTION

This handbook aims at introducing you on how to install, operate and maintain the planetary mixer **PLANETO**

Thanks for choosing **SINMAC EUROPE** as your supplier. Any question, please contact our local office or dealer that will provide you with instant and ideal service.

1.2. SPECIFICATION

PLANETO	20L	40L	60L	80L
CAPACITY	20 L	40 L	60 L	80 L
MOTOR POWER	1,1 kW	2,2 kW	3 kW	4,5 kW
NET WEIGHT MACHINE	100 kg	250 kg	350 kg	450 kg
R.P.M. at 50 Hz 1st/10th speed	148/492	125/424	165/450	133/400
OPTION BOWL REDUCTION	✓ 10 L	✓ 20 L	✓ 30 L	✓ 60 L
OPTION BOWL TROLLEY	✗	✓	✓	✓
VOLTAGE	220V 1Ph 50Hz	220/380V 3Ph 50Hz		380V 3Ph 50Hz

2. SAFETY INFORMATION

2.1 SAFETY SYMBOLS

For your safety, please pay attention to the following symbol as marked on the machine:



This label warns that only qualified service personnel can access this position and the operator must disconnect the power before carrying out any cleaning or servicing.

2.2 WORKING SAFETY INFORMATION

The machine must only be used by personnel suitably trained for the purpose and who have been trained in the contents of this publication.

TO ENSURE SAFE WORK, COMPLY WITH THE FOLLOWING INSTRUCTIONS:

1. Install the machine in compliance with workplace safe work requirements.
2. Don't place the machine near a source of heat and this machine must not be used in a place where the surrounding environment may have a potential risk of explosion.
3. Use the machine with great care and never be distracted.
4. Do not wear loose fitting clothing or clothing with wide or open sleeves.
5. Do not remove, cover or modify the identification plates placed on the machine body.
6. Do not use the machine as a working surface or area and do not place any objects on it that are not required for normal working operations.
7. Do not use the machine with temporary electrical connections or non-insulated cables.
8. Periodically check the state of the power cable and the cable clamp on the machine body, have it replaced as soon as is necessary by qualified personnel.
9. Stop the machine immediately as soon as there is any defective or abnormal operation, a breakage, any incorrect movements, or unusual noises.
10. Before cleaning or carrying out maintenance, disconnect the machine from the electricity mains.
11. Use protective working gloves for cleaning and maintenance.
12. For all extraordinary maintenance, consult the manufacturer or qualified and authorised personnel.
13. Do not use water jets or spray to clean the machine.
14. When sharp accessories are manipulated, use cut-resistant gloves.

3. INSTALLATION

3.1 GENERAL INSTALLATION REQUIREMENTS

NOTE:

It is most important that this machine is installed correctly and that the operation is correct before use. Installation shall comply with local electrical, fire, health and safety requirements.

This machine is designed to provide years of satisfactory service. Correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

3.2 INSTALLATION

This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room.

Installations must be carried out by qualified service persons only. Failure to install equipment to relevant codes and manufacturer's specifications in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

It is the responsibility of the owner to supply and arrange for the connection of all services to the machine.

3.3 UNPACKING

On receipt of the machine, carry out the following: Remove all packaging and transit protection including all protective plastic coverings from outer panels.

Check equipment and parts for damage. Report any damage immediately to the carrier and dealer. Never attempt to operate the machine with damaged parts.

Report any deficiencies to the dealer that supplied the machine.

3.4 LOCATION

1. Select a location for the machine with a minimum of 0.6m space around the machine for operating, cleaning and servicing.
2. Position the machine in its proper working position. The machine must be installed on a flat, solid and dry floor.
3. It is recommended that the machine is level from front to back and from side to side. This will ensure the greatest stability.

3.5 ELECTRICAL CONNECTION

1. An electrical supply should be available within the reach of the included power cord. Do not use extensions to connect the machine's power cord to the electrical supply.
2. Before making the electrical connections, read the specifications on the rating plate to ensure that they comply with those of the electrical supply. Electrical connection should be made by a qualified service technician who will observe all applicable safety codes and the national electrical codes.
3. Check the correct connection (rotation) of the machine. If necessary, you will have to exchange the position of 2 phase wires.

When connecting this machine to the mains supply, ensure that the following is carried out:

1. An isolating switch is fitted within 2m of the machine.
2. A grommet/gland is fitted around the power supply cord entry hole into the machine.
3. All wiring connections must be checked and tight.

Once the electrical connection has been made, the machine is ready for use.

4. OPERATING INSTRUCTIONS

4.1. TOOL SELECTION



WHIPPING BALL: Light mixes such as whipped cream, mayonnaise, egg , white, pancakes and meringue.

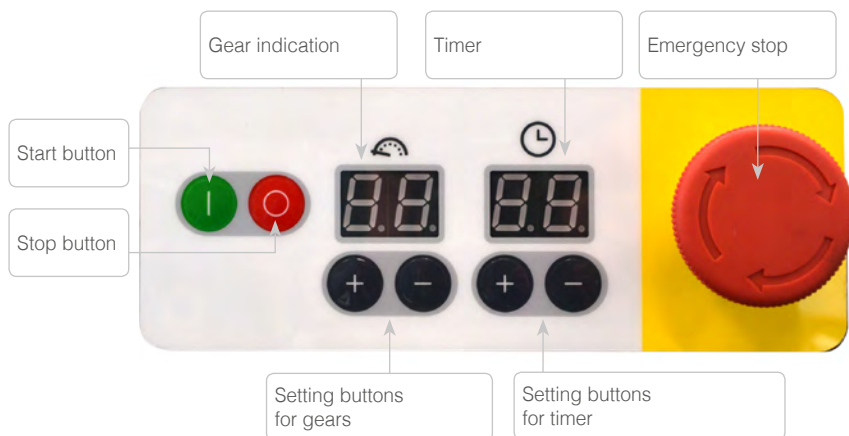


BEATER: Firm mixes such as light pastry, cakes, biscuits, icing, fillings and mashed vegetables.



HOOK: Heavy mixes such as dough and pastry.

4.2. OPERATION



Before starting to operate the machine, the bowl has to be inserted correctly into the arms of the machine and it should be fixed with the vanes. The tool itself (the whip, flat beater or hook) also has to be fixed correctly into the machine's head.

The bowl then has to be raised by means of the handle, this handle will experience some resistance before it can be fixed in its position. For the Spiralo 80L with a switch.

You will have to lower the safety grid and lift bowl before you will be able to start the machine. You should also see to it that the emergency stop is not pushed in. The machine will not start if the digital panel shows 'OP' 'EN'. this means that the safety grid is raised, the bowl is not raised or the emergency stop is pushed in.

If the digital panel does not show this error message, the machine is ready to start. Now, you just have to push the green button to start the machine.



The machine is equipped with ten gears. In order to switch gears, you just have to push the arrows on the left-hand side of the digital control panel.

One push on the + switches the machine to a higher gear, one push on the - switches the machine to a lower gear.



To operate the timer, you have to use the right-hand side of the digital control panel. Again, one push on the + increases the set time by one minute, one push on the - decreases the set time by one minute. When the timer reaches '00', the machine is automatically switched off. Of course, you can also operate the machine without having to use the timer. In that case, the timer indicates '--'.

To stop the machine manually, you just have to push the stop button.

The machine must not be overloaded, if you want to mix heavier dough or other products, the machine should be operated in a low gear. Otherwise the transmission may get damaged.

5. CLEANING AND MAINTENANCE



CAUTION: Disconnect from power source when cleaning and/or servicing this unit.

CLEANING

1. Use a wet cloth to clean the machine after daily use, do not wash it with running water.
2. Clean the bowl and agitator after daily use.
3. Keep the bowl, agitator and other parts in contact with the ingredients clean, before daily use.
4. Every 2 or 3 months, open the top cover board and clean the inside.

MAINTENANCE

Every month:

1. Check the components to see whether they are in good condition and the belts have a good tension.
2. Check the condition of the power cable, replace if necessary.
3. Because the machine is shaking while in operation, rescrew all the bolts every month.
4. Open the back cover board, grease the gear wheel, worm and other mesh parts.
5. How to grease the drive gear wheel
 - a. Remove the safety cover, and you will see an oiling hole on the planetary head.
 - b. Add oil to the machine through the oiling hole.
 - c. Turn on the machine and check if the machine is running smoothly.
 - d. Clean up the oil around the oiling hole with a cloth.
 - e. Remount the safety cover.

Check the gear grease level in the gear box regularly.



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