



**Planetary mixer • batteur-melangeur**  
**• klopper-menger • Planetenrührmaschine •**  
**batidoras • mescolatrice planetaria**

**SE7L**

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 Planetary mixer, we recommend that you read this manual attentively before starting to use the machine.

Sinmag Europe thanks you for your trust and wishes you much job satisfaction with this planetary mixer.



Sinmag Europe Team.

## **Pack Contents**

1 Food Mixer  
1 SS mixing Bowl

1 Dough Hook  
1 Beater

1 Whisk  
1 Instruction Manual

## **Features:**

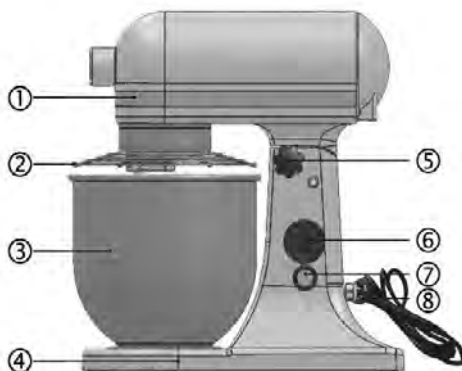
1. Planetary Transmission at super high speed, mixing can be completed in the shortest time.
2. Full mechanical drive and reliable performance.
3. Constant force moment with stepless speed control.
4. Head can be raised and stops.
5. Overload protection in it.
6. Switch lock.

## **Main technical parameters:**

Model	Total Weight	Speed of stirring shaft R/min	Power	Dimensions (mm)	Egg	Flour (kg)	Total milk quantity
SE7L	18kg	75-660	280W	410X240X425	14/stuks	0,7kg	1liter

## **Main parts of mixer:**

1. Label
2. Stirring shaft
3. Stainless steel bowl
4. Base
5. Connecting Knob
6. Speed control switch
7. on/off knob
8. Power cord



## **Operation:**

1. The standard value of operating alternating current which the mixer uses is 240 volt 50Hz. (please use electric outlet with 3 wide contacts and good grounding)
2. Installation of stirrer: loosen connecting knob 5 of head; raise head and fix it. Place stirrer on stirring shaft and turn it 45° counter clockwise.
3. Installation of stainless bowl. Place stainless bowl on bowl seat and turn bowl to fix it.
4. Procedure of starting mixer: After materials are filled in; lower the head and tighten connection knob 5, turn speed control switch to lowest speed, turn power switch 7 on and then set required speed gradually after stirrer is in normal operation.
5. When operation is completed, turn speed control switch to the lowest speed firstly, then turn power switch off and unplug.

## **Accessories and functions:**

1. Wire stirrer: Used for stirring liquid ingredients, such as cream and eggs.
2. Flat stirrer; used for stirring batters, powder, and shredded ingredients; such as filling.
3. Hook Stirrer : Used for stirring more sticky ingredients, such as dough.

## **Notes:**

1. Electric outlet must be provided with a good ground wire to assure mixer's good grounding through it. There will be electrical shock if no ground wire or an improper grounding mounted. The ground wire can never be connected with gas pipe, Lightning rod or telephone line. Electric leakage should be checked after the mixer installation.
2. Don't place your hand into the stirring bowl during the operation. Make sure the mixer is unplugged before the installation.
3. Don't operate the mixer beyond the limited time to avoid reducing its service life.
4. The mixer should be mounted on a stable and clean place. Keep it away from overheated or overwet places and away from equipment which has strong electromagnetic power or can produce strong electromagnetic power.
5. Keep mixer clean constantly. Unplug it before maintenance. Clean it with a piece of soft and moistened cloth. Don't clean it with liquid or spraying detergent.



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