



**SM-200 | SM2-200C | SM2-500C**

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 SM-200 SM2-200C SM2-500C

Thanks for choosing **SINMAG 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

MODEL	SM-200	SM2-200C	SM2-500C
CAPACITY	20 (10 opt.)	20	40 (20 opt.)
MOTOR POWER	0,9 kW	1,1 kW	1,1 kW
R.P.M. at 50 Hz 1st/2nd/3d gear	158/293/535	158/293/535	116/208/464
NET WEIGHT MACHINE	110 kg	60 kg	190 kg
VOLTAGE	220V 1Ph 50Hz	220V 1Ph 50Hz	220/380V 3Ph 50Hz
OPTION BOWL REDUCTION	✓ 10 L	✗	✓ 20 L

## 2. SAFETY INFORMATIONS

### 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. BOWL LIFT

Turn the lift wheel counterclockwise (or push the lever) to lower the bowl. It is necessary to lower the bowl to change the tools, and to provide better access for filling and emptying the bowl. To raise the bowl, turn the lift wheel clockwise (or pull the lever) until it hits the upper stops.

### 4.3. SPEED CONTROL:



To change speeds, first turn off mixer, then move the shifter handle to the desired speed. Number 1 is the slowest speed and number 3 is the highest speed.

Slow Speed: for heavy mixtures such as dough, biscuits, etc.

High Speed: for fast, light work, such as whipping cream, beating eggs, and mixing thin substances.

## 5. OPERATION STEPS

- A. Put the mixing materials into the bowl together with the agitator.  
Then fix the bowl into the bowl bracket.
- B. Fix the agitator onto the mixing head.
- C. Lift the bowl to the top notch by lift handle/lever.
- D. Place the shifter handle to the required speed, then turn on the machine. You will have to close the safety grid and lift the bowl before you will be able to start the machine.
- E. Turn off the machine and lower the bowl by lift handle/lever then take off the agitator when mixing work is finished.
- F. Take out the bowl together with agitator.  
Finally take out the mixed materials.

## 6. WORKING SAFETY

- A. Disconnect from the power source when cleaning or servicing this machine.
- B. Never attempt to clean this machine while it is in motion, serious injury could result.
- C. Never place your hand or any kitchen utensil in the bowl whilst the mixer is in operation.
- D. Never operate this machine with safety covers removed or with safety switches inoperative.
- E. Many mixer operations should be started at the low speed then advanced to a higher speed as the mixing progresses.

## 7. CLEANING AND MAINTENANCE

- A. Clean the surface of the machine with a cloth after everyday use. Use a damp cloth with a mild washing soap.
- B. Wipe some lubricating oil on the bowl lift gliding track. Lift the bowl up and down for several times to fully lubricate the track. If you have difficulty in lifting the bowl, please scrape off the dough residue from the track then wipe the lubricating oil. Please help to lift the bowl up and down to make full lubrication when the bowl still has difficulty to be lifted up and down.
- C. If it is still difficult to lift the bowl up and down by lift handle after full lubrication, please adjust the inner screw under the spring to strengthen the strain of the spring as to strengthen the lifting force.
- D. Check the gear grease level in the gear box regularly.



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