

PLANETARY FOOD MIXER

Model: YPL5 YPL7

Manual Instruction



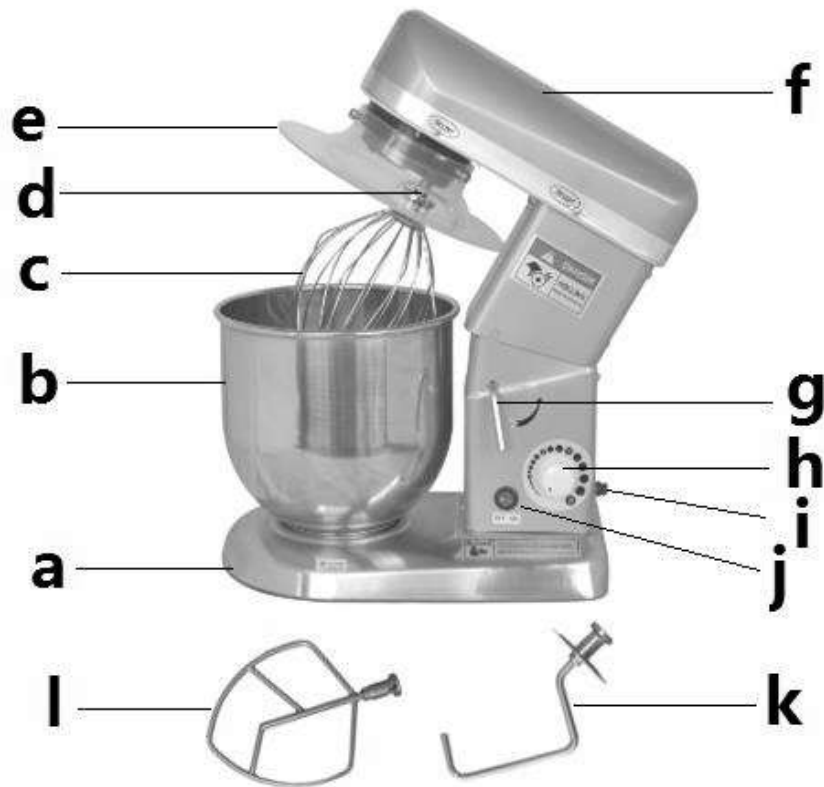
We have obtained CE, MD, LVD, EMC, RoHS certificates and LFGB report.

Please read this manual instruction carefully before using the food planetary mixer for the first time.

Welcome to use our food mixer. Its design is meeting with the requirements which call for environment protection and energy saving. Our mixer has variable high mixing speed and special designed bow and agitator to achieve better mixing result. You can get 0 to 1000 rotations per min so as to meet different usage, such as whisking the mill, eggs, flour etc.

It uses Permanent magnet DC motor. The shell of our mixer is made of stainless steel or refined iron, durable and brilliant, and it is easy for cleaning. It has also passed reliable and safe test before right on your hands.

A. Main parts



- | | | |
|-----------------------|--------------------------|------------------------|
| a: bottom | b: bowl | c:egg whisk |
| d:connecting bearing | e:safety guard(optional) | |
| f:head | g: lifting handle | h: knob |
| i: fuse | j:power | k:dough hook(optional) |
| l:SL beater(optional) | | |

B. Performance characteristic:

- 1、 Permanent moment, continuous speed regulation
- 2、 Entire gear planet transmission structure
- 3、 Overload/Overheat/Over-current Protection

- 4、 Function of locking witch and indicating lamp
- 5、 Function of uplifting the head
- 6、 Big power, low noise, high efficiency

C. Notes:

1. Please read this manual instruction carefully before using the food mixer for the first time. Please keep this manual for future reference.
2. This machine should be placed on a horizontal and stable table, with the height from 650mm to 750mm. In order to make it work properly and safely, please ensure there should be at least 160 mm space to the front and behind edge of the table, and 320 mm space to the left and right edge of it.
3. Please use an individual three-pin plug with fuse and good ground connection. Voltage 220-240, 50/60Hz.
4. Please do not put the mixer into water or other liquid or in moist environment. Please do not put water inside the machine.
5. Do not touch the machine with wet hand(s) when it works.
6. Please do cut off the power when installing, disassembling, cleaning or when you are not using the machine.
7. Do not touch the moving part of the machine to avoid hand's being hurt. Keep children and pets away from the mixer.
8. Please adjust the knob according to different materials, or otherwise it will damage the machine.

9. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
10. Children being supervised not to play with the appliance.
11. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
12. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
13. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
14. Appliance is not to be cleaned with a water jet.

D. Operation instructions

1. Cut the power off. First, loosen the lifting handle to raise the head to the fixed position. Then fit the accessory in the body, rotate about 40 degree in the left direction.
2. Put the stainless steel bowl in place and rotate counterclockwise in the right direction till the bowl is in the notch, then rotate to set it on the notch. When you need to take it out, just rotate it in the opposite direction.
3. Please press the head when you loosen the fixed knob to

make sure that the head is on the fixed position. Tighten up the fixed knob, and connect the bowl. Turn on the power switch, the switch light will be on. Rotate the knob slowly, and the mixer will work. You can adjust the knob to your appropriate speed according to the instruction.

4. Beater and speed control
 - a. Egg whisk is used to mix small viscosity material like cream and egg. Speed control is 2-3.
 - b. SL beater is used to mix fugitive material like meat stuffing. Speed control is 1-2. Speed control should not be over 2.the machine will be damaged.
 - c. Dough hook is used to mixer large viscosity material like dough. Speed control is 0-1.
5. When it is on its highest speed, do not rotate with effort. Otherwise, the governor won't work correctly.

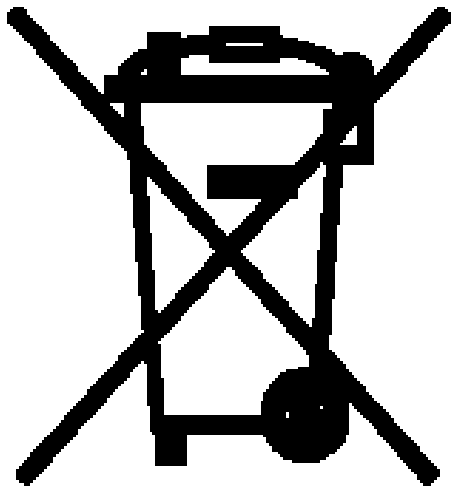
E.Cleaning

1. Always turn off the mixer and disconnect from the power supply before cleaning.
2. Never immerse the motor until in water or put it under running water wipe it with a soft dry or slight damp cloth.
3. For easier cleaning, quickly rinse the accessories after use. Completely dismantle the mixer attachment. Use warm soapy water to clean the bowl and mixing attachments. Do not use abrasive

4. Cleaning chemicals as these can leave harmful residues.
5. Clean the exterior of the appliance with a damp cloth.
6. Dry all parts thoroughly after cleaning.
7. Do not use jet/pressure washers to clean the appliance.
8. Clean the appliance regularly.

CAUTION:

1. Please do cut off the power when installing, disassembling, cleaning or when you are not using the machine.
2. Do not touch the moving part of the machine to avoid hand's being hurt. Keep children and pets away from the mixer.



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

F.Accessories instructions

Beater



1. Beater

Installation method

- 1, Cut the power off. First, loosen the lifting handle (g) to raise the head (f) to the fixed position.
- 2, Insert beater into bearing (d) on the head and rotated with anticlockwise to proper lock position.
- 3, Push head (f) back until lifting handle (g) was locked.

Method of use

Firm mixes

Light Pastry, cake/biscuit mix, icings, fillings and mashed vegetables

Recommended speed: between 1-2

Spiral Dough Hook



1. Spiral dough hook

Installation method

- 1, Cut the power off. First, loosen the lifting handle (g) to raise the head (f) to the fixed position.
- 2, Insert spiral dough hook into bearing (d) on the head and rotated with anticlockwise to proper lock position.
- 3, Push head (f) back until lifting handle (g) was locked.

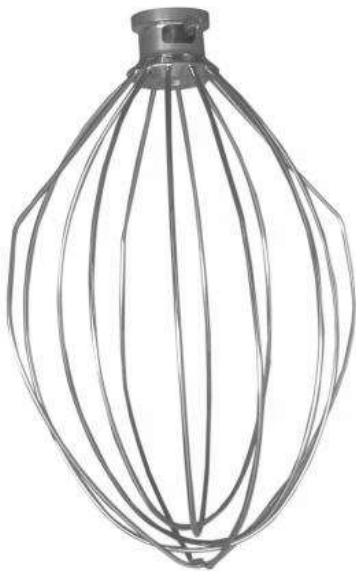
Method of use

Heavy mixes

Dough, pie pastry etc.

Recommended speed: between 0-1

Whisk



1, Whisk

Installation method

- 1, Cut the power off. First, loosen the lifting handle (g) to raise the head (f) to the fixed position.
- 2, Insert whisk into bearing (d) on the head and rotated with anticlockwise to proper lock position.
- 3, Push head (f) back until lifting handle (g) was locked.

Method of use

Light Mixes

Whipped cream, mayonnaise, egg whites, pancakes and soufflés

Recommended speed: between 2-3

G Maintenance

1. After using please clean the keep the mixer clean and dry every day.
2. Do not switch on the machine when there is nothing for mixing.
3. If the accessory touch the bowl, please cut the power and make adjustment.
4. When use it for one year please contact a qualified supplier for regular inspection and maintenance.
5. Do not use parts from other suppliers, otherwise damages or dangers maybe happened.

H. Symptoms and solutions

No.	Symptoms	Solutions
1	When you turn on the switch, the mixer doesn't work, and the indicator lamp isn't on.	Check whether the plug is workable. Or turn off the mixer, turn the knob to 0, then turn the mixer on again.

2	Motor temperature becomes higher, the agitator slows down.	Check the voltage; change and use proper agitator; change the belt
3	The mixer stops working suddenly.	Change and use proper agitator; change the fuse; reduce in load; wait for several minutes, then turn it on.
4	The speed is unchangeable.	Tighten or change the knob or PCB
5	The head cannot be raised or lowered.	Loosen the lifting handle and try again.

In case that there are unsolvable problems, please contact the dealer or our service center. We will offer you best service.

Thank you again for trusting our products.

I. Technical Parameters

Item	Parameter		
	SL -B5	SL -B7	SL -B10
bow1 volume	5L	7 L	10 L
egg quantity	500g	750g	1000g
dough quantity	500g	750g	1000g
bulk material	500g	750g	1000g
Net weight	13kg	13.3kg	15kg
Gross weight	14kg	14.5kg	16.3kg