Galaxy equipment

User Manual

Planetary Mixers
User's Manual

177GMIX10 & 177GMIX20

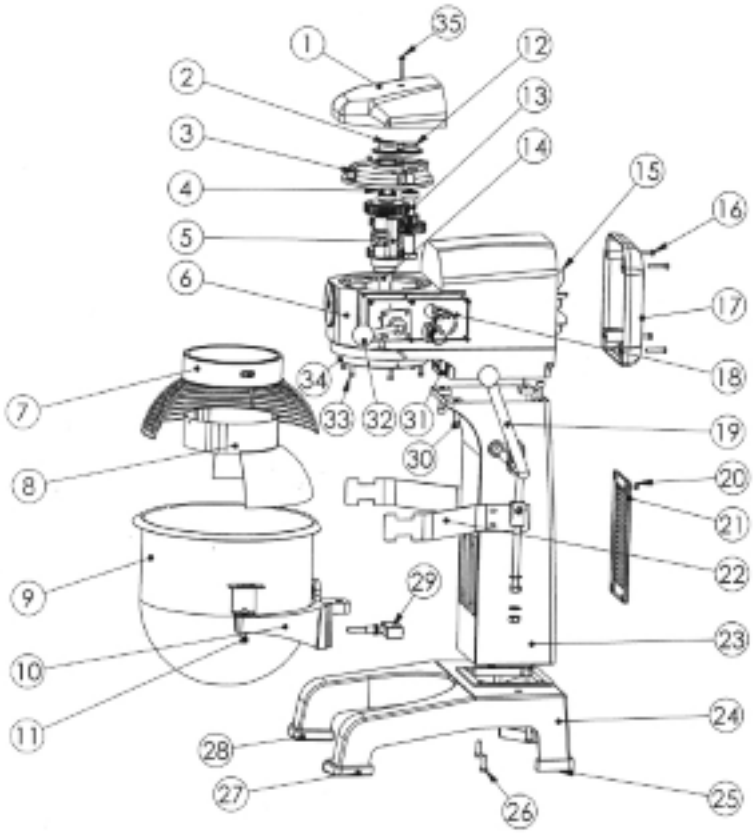
1/2020

Please read the manual thoroughly prior to equipment set-up, operation and maintenance.

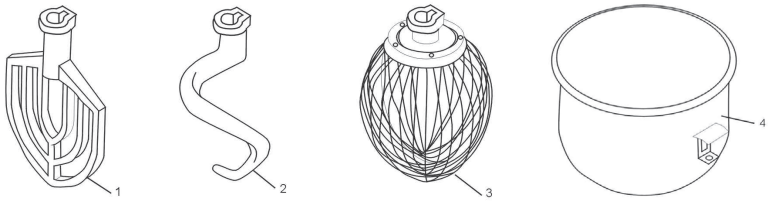
Index

Parts Overview

ITEM	DESCRIPTION	#
1	Top Cover	1
2	Center Axle Cover	1
3	Bearing Cover	1
4	Gear Axle	1
5	Fork	1
6	Body	1
7	Safety Net (Out)	1
8	Safety Net (In)	1
9	Bowl	1
10	Arm	1
11	Bowl Screw	2
12	Two Axle Cover	1
13	Gear Axle II	1
14	Center Axle	1
15	Motor	1
16	Screw	4
17	Rear Cover	1
18	Name Plate	1
19	Handle	1
20	Screw	4
21	Cover	1
22	Bowl's Board	1
23	Stand	1
24	Seat	1
25	Rubber Foot (Back)	1
26	Screw	4
27	Rubber Foot (Front)	1
28	Rubber Foot (Front)	1
29	Switch Frame for Bowl	1
30	Screw	2
31	Switch Frame for Safety Net	1
32	Speed Block	1
33	Screw	6
34	Inner Gear	1
35	Screw	1



Standard Accessories

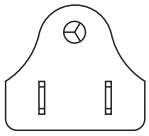


Item	Description	Qty
1	Flat Beater	1
2	Dough Hook	1
3	Whisk	1
4	Bowl	1

NOTES:

- Any agitator is easily installed by simply raising it onto the mixing axle, and the rotating it clockwise on the shaft until it locks into place. To remove, raise the agitator on the shaft until it clears the lock and then rotate counter-clockwise and lower.
- All of the accessories are precisely fitted to the bowl, have rounded corners, and are easily removable for cleaning.
- DO NOT hose down mixer.
- DO NOT operate mixer with wet hands.
- ALWAYS unplug mixer from electrical supply prior to any maintenance or repairs.

Operation Instructions

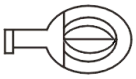


Please ensure that your power supply matches your machine

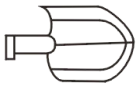
For changing the speed: Please stop machine first before changing speed in order to avoid damage to the gear box. Also make sure that the bowl is in fully lifted position and the guard is closed.

- Slow Speed is the middle, dough hook setting. The knob will be facing forward.
- Medium Speed is the bottom, flat beater setting. The knob will be straight down.
- High Speed is the top, whisk setting. The knob will be straight up.

Mixing: Always use the correct attachment for the job.



A. Whisk: Suitable for mixing liquids and soft ingredients, can work in all speeds. Do not run for more than 15 minutes.



B. Flat Beater: Suitable for mixing dry ingredients, can work in low & medium speeds only. Do not use in high speed. Do not run for more than 15 minutes.

C. Dough Hook: Suitable for mixing dough, can work in low & medium speeds only. Do not use in high speed, do not run for more than 20 minutes. Absorption ratio must be more than 50%. Refer to mixer capacity chart.

Mixer Capacity Chart

Product	Agitator and Speed	Maximum Bowl Capacity 10 Qt. / 20 Qt.
Bread and Roll Dough - 60 % AR	Dough Hook - 1st only	5 lb. / 20 lb.
Heavy Bread Dough - 55% AR	Dough Hook - 1st only	3 lb. / 15 lb.
Pizza Dough, Thin - 40% AR	Not Recommended	-
Pizza Dough, Medium - 50% AR	Not Recommended	-
Pizza Dough, Thick - 60% AR	Not Recommended	-
Raised Donut Dough - 65% AR	Dough Hook - 1st and 2nd	2 lb. / 8 lb.
Mashed Potatoes	Flat Beater	5 lb. / 12.5 lb.
Waffle or Hot Cake Batter	Flat Beater	4 Qt. / 8 Qt.
Egg Whites	Wire Whisk	1 Qt. / 1 Qt.
Whipped Cream	Wire Whisk	1 Qt. / 2 Qt.
Cake Batter	Flat Beater	8 lb. / 20 lb.

When mixing dough (pizza, bread or bagels), check your "AR" absorption ratio - water weight divided by flour weight. Above capacities based on 12% flour moisture at 70°F water temperature. If high gluten flour is used, reduce above dough batch size by 10%.

Example: If recipe calls for 5 lb. of water and 10 lb. of flour, then 5 divided by 10 = 0.50 x 100 = 50 %AR.

- 2nd Speed should never be used on mixtures with less than 50% AR.
- Do not use attachments on hub while mixing.

When calculating the correct size mixer for your application, here are some helpful weights & measures:

- **8.3 lb. = 1 gallon of water – 2.08 lb. = 1 Quart.**

Troubleshooting

Trouble	Possible Causes	Solution
The axles can't work when operating the machine	Poor contact of the electrical equipment	Check the Plug
The mixing bowl is out of position	Moving direction is not correct	Change
Leaks oil	Sealing washer is damaged	Change
Difficult to move the bowl up and down	Slideway is rusted	Clean the slideway and lubricate
The motor is overheated and speed is down	The voltage is not enough, or incorrect speed	Check the voltage or use lower speed
Noise and overheating	Poor lubrication	Add or change lubrication
Mixer touches bowl	The mixing device or bowl deformed	Repair or change the bowl or mixing device

Axle Diagram

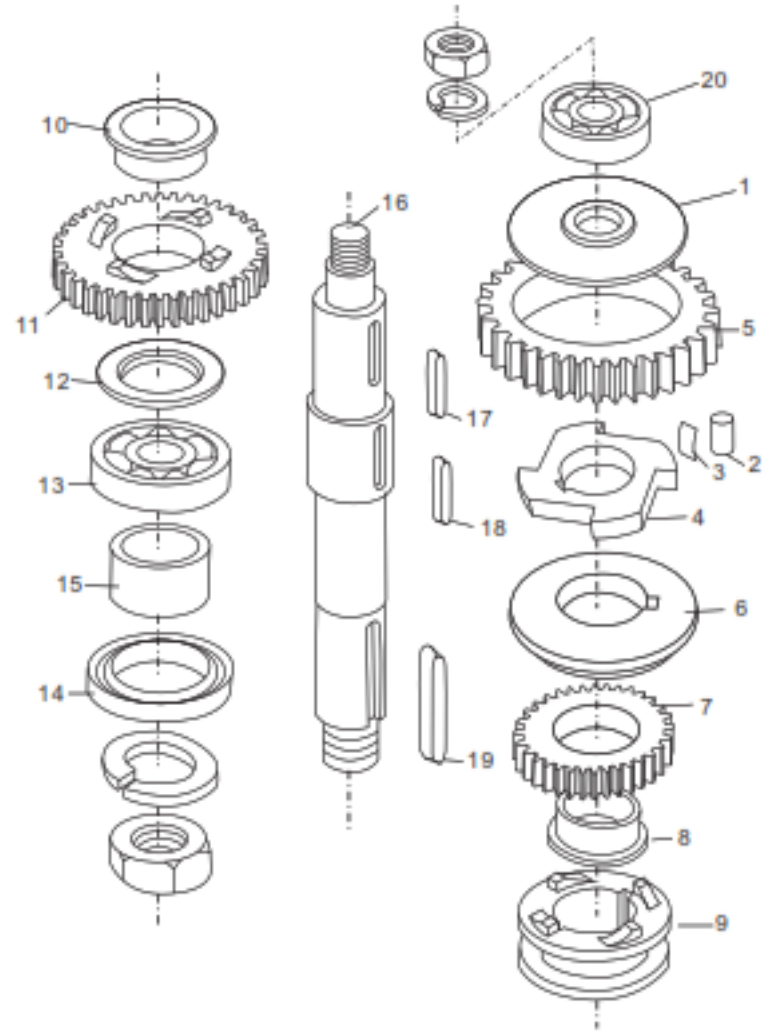


FIGURE 2-1

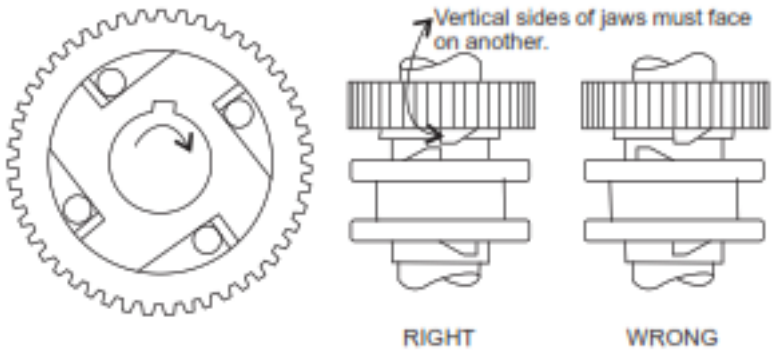


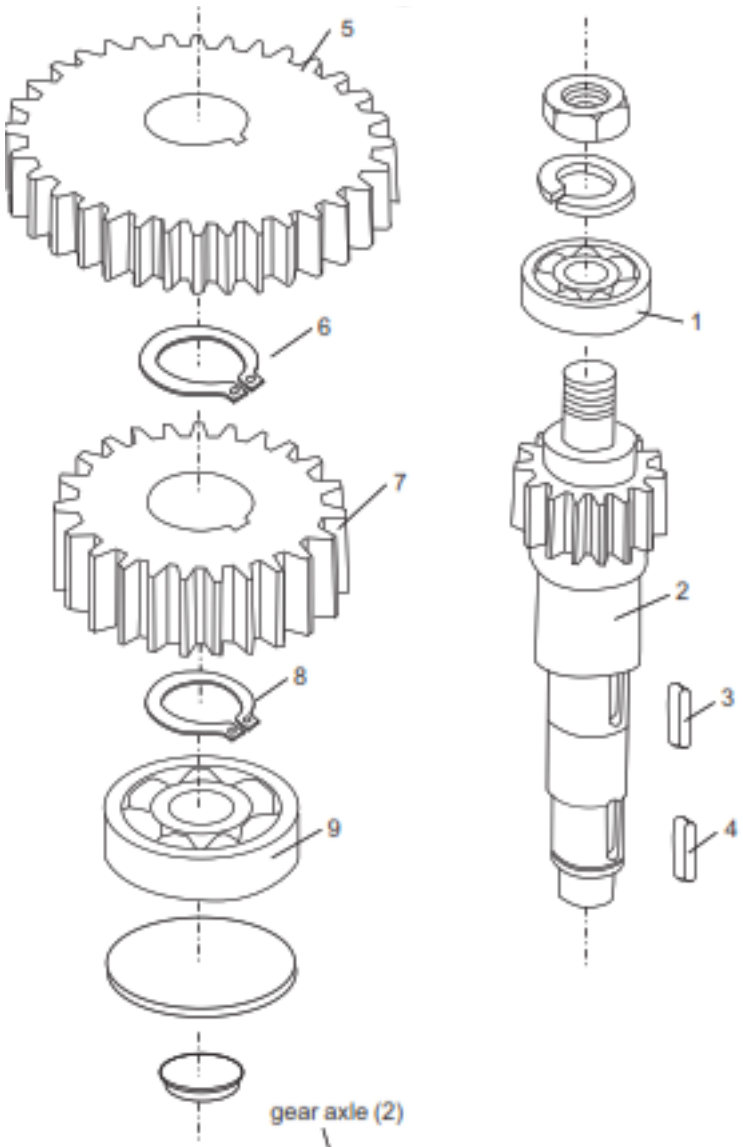
FIGURE 2-2

ITEM	DESCRIPTION	#
1	Baffle	1
2	Roller (Ø8*16)	4
3	Spring	8
4	Engager	1
5	Gear Ring	1
6	Dividing Ring	1
7	Joint Gear	1
8	Bearing Ring	1
9	Joint	1
10	Bearing Ring	1
11	Joint Gear	1
12	Ring	1
13	Bearing (6205)	1
14	Oil Seal (Pd30*45*10)	1
15	Sleeve	1
16	Axle	1
17	Key (6*14)	1
18	Key (5*35)	2
19	Key (6*30)	1
20	Bearing (6003)	1

NOTES:

- Be sure to install in correct position (see Figure 2-1) and lubricate all of the pins in the sleeve drive when assembling.
- Joint (9) must always be raised and lowered smoothly. Be sure joint sleeve is positioned as showin in Figure 2-2.
- Check Oil Seal (14) if oil leaks from drip cup.

Gear Axle Diagram



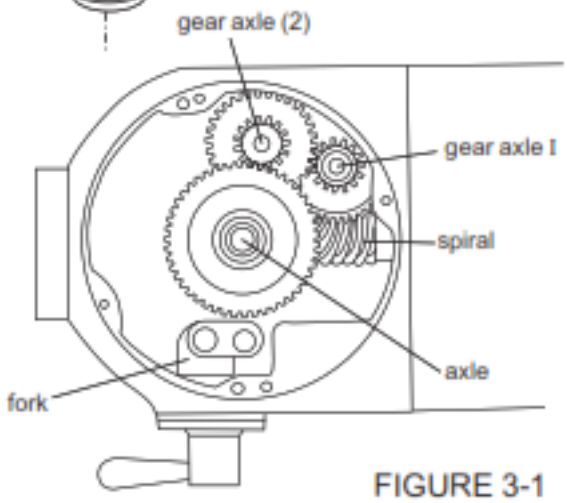


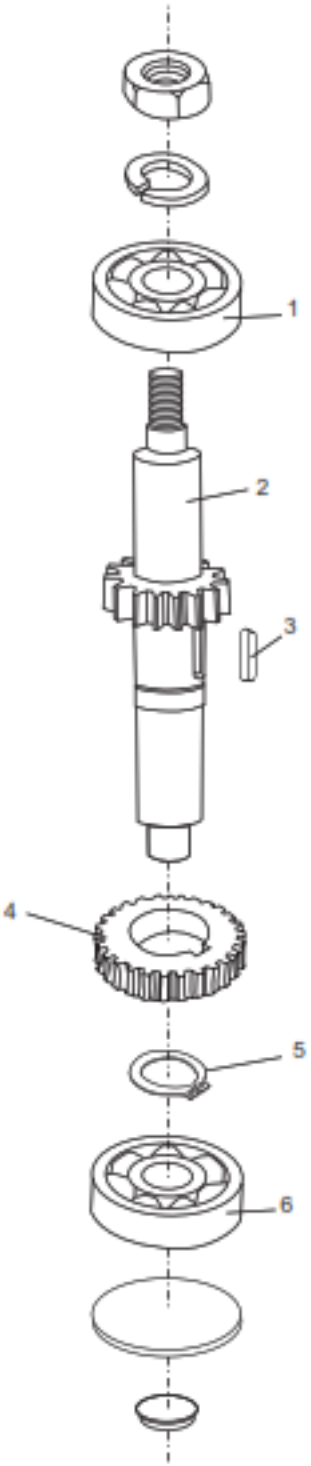
FIGURE 3-1

ITEM	DESCRIPTION	#
1	Bearing (6201)	1
2	Gear Axle	1
3	Key (5*11)	1
4	Key (5*11)	1
5	Gear	1
6	Stop Ring	1
7	Gear	1
8	Stop Ring	1
9	Bearing (6201)	1

NOTES:

- The gear shaft and gear shaft I are above the center of the shaft unit. (see Figure 3-1)
- C-type stop ring (6/8) has to be fixed when reassembling.
- Be sure that the keys are inserted for each gear.

Gear Axle I

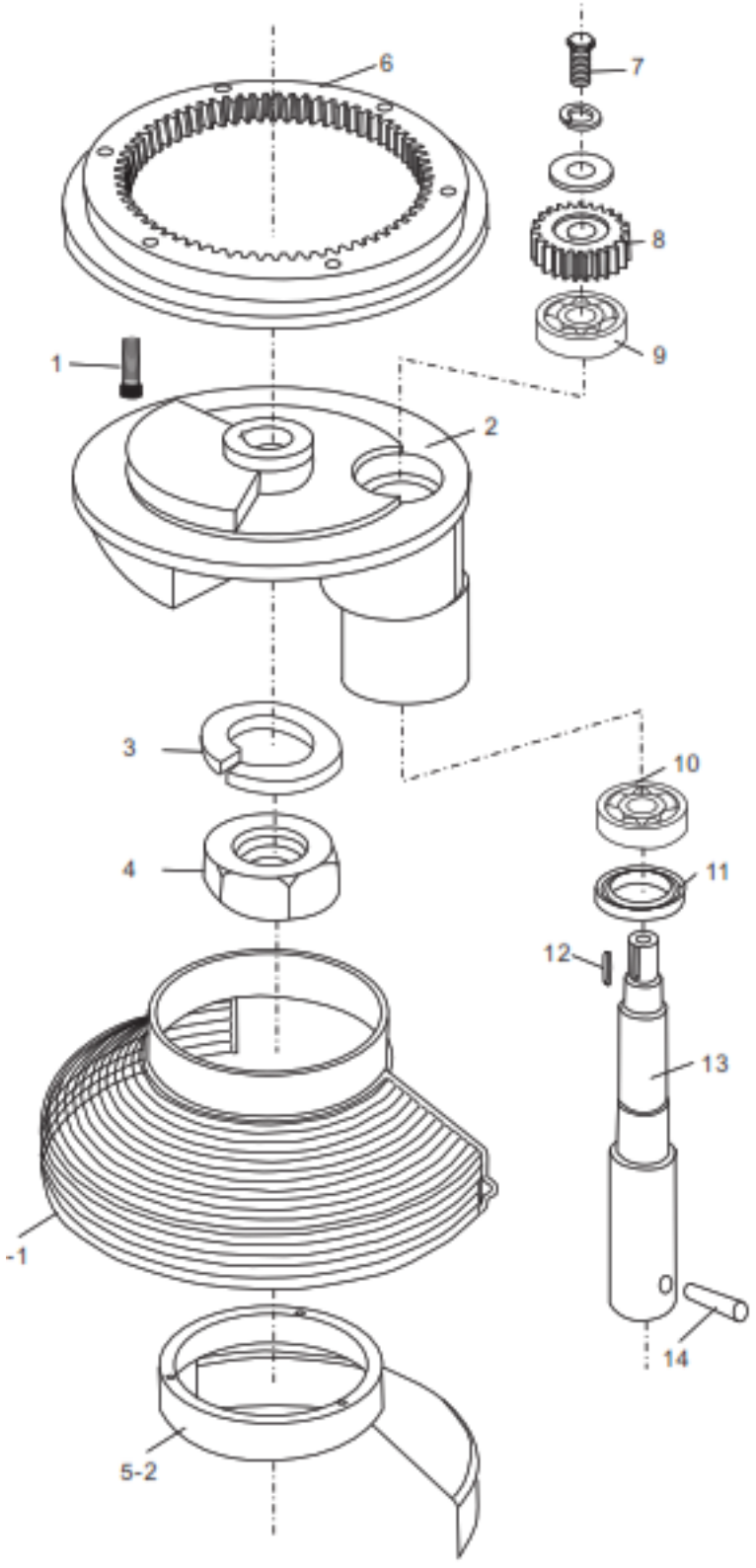


ITEM	DESCRIPTION	#
1	Bearing (6201)	1
2	Gear Axle	1
3	Key (5*14)	1
4	Gear	1
5	Stop Ring	1
6	Bearing (6201)	1

NOTES:

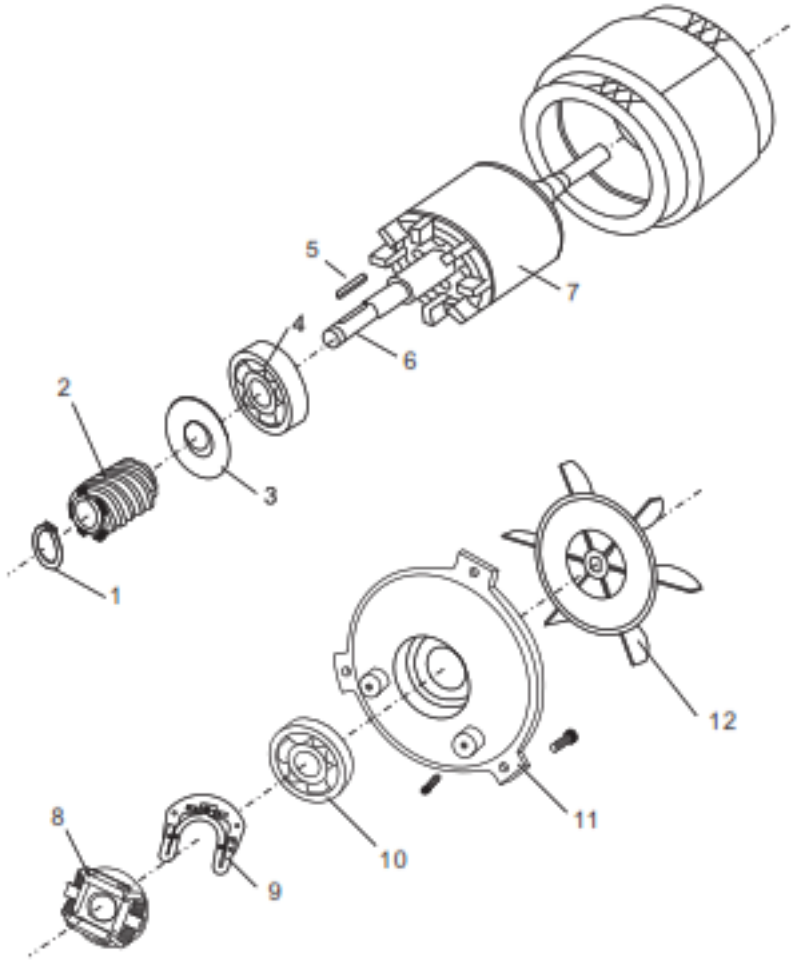
- C-type stop ring (5) has to be fixed when reassembling

Turning Plate & Mixing Axle Diagram



ITEM	DESCRIPTION	#
1	Screw (M6*25)	6
2	Turning Plate	1
3	Ring	1
4	Nut (M18)	1
5-1	Safety Net (Locomotion)	1
5-2	Safety Net (Immobility)	1
6	Inner Gear	1
7	Screw (M8*15)	1
8	Planetary Gear	1
9	Bearing (6203)	1
10	Bearing (6204)	1
11	Oil Seal (Pd25*50*10)	1
12	Key (5*18)	1
13	Mixing Axle	1
14	Pin	1

Motor Unit



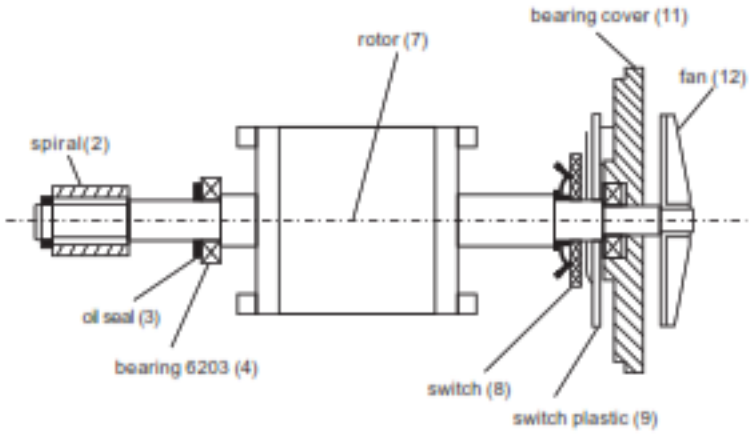


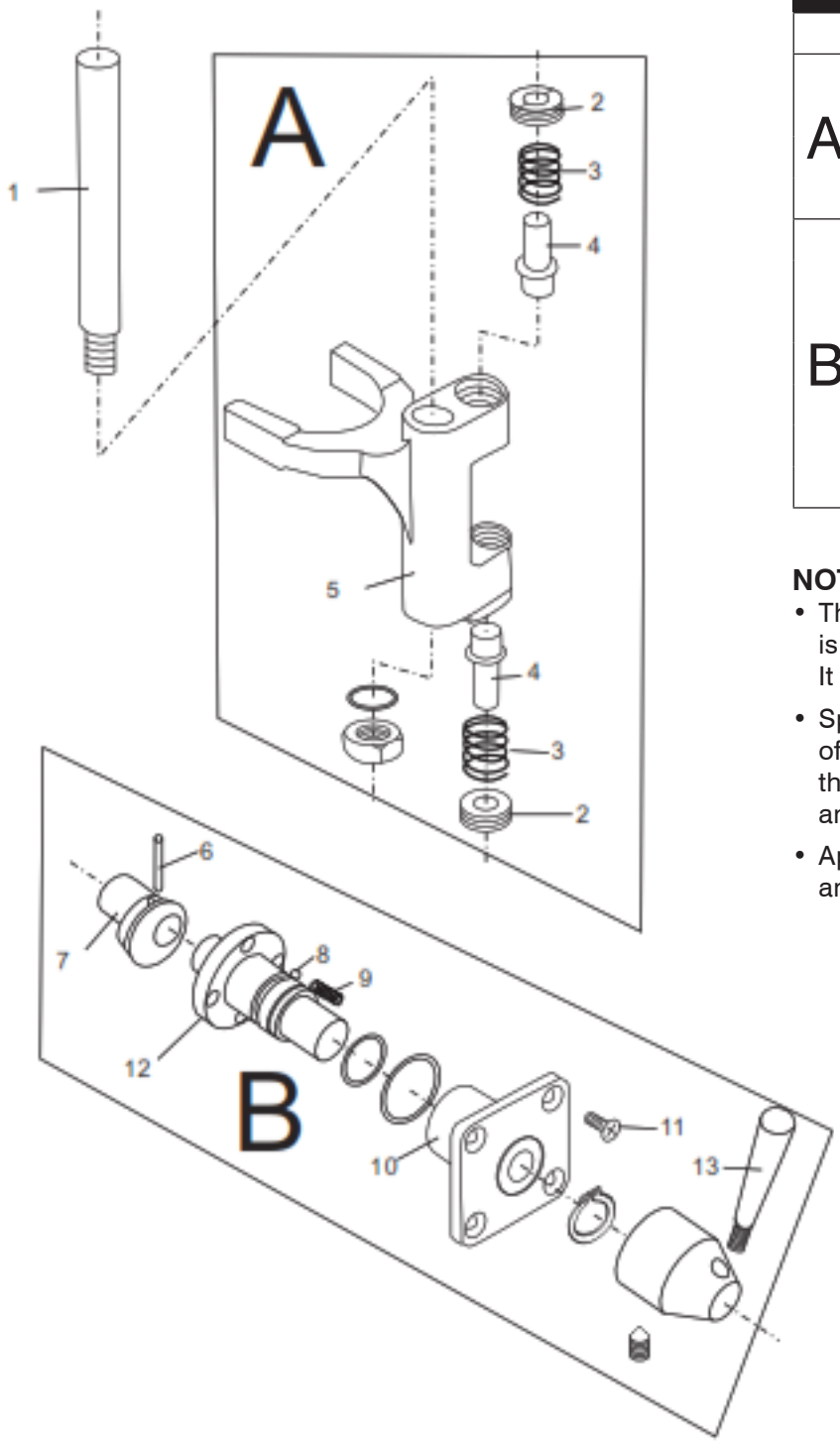
FIGURE 5-1

ITEM	DESCRIPTION	#
1	Stop Ring	1
2	Spiral	1
3	Oil Seal	1
4	Bearing (6203)	1
5	Key 4*22	1
6	Axle	1
7	Rotor	1
8	Switch	1
9	Switch Plastic	1
10	Bearing (6203)	1
11	Bearing Cover	1
12	Fan	1

NOTES:

- If the motor does not work, first verify the power source and connection. Next, check for damaged or faulty wiring or connections inside the mixer. The motor may not be working because of inappropriate voltage, broken wires, a defective capacitor, or a defective centrifugal governor. Motor damage may also be caused by bowl overload during mixing.
- Motor set includes motor axle (6), rotor (7) and stator.
- Figure 5-1 is a component system diagram of the motor.

Fork & Speed Shaft



	ITEM	DESCRIPTION	#
	1	Axle	1
A	2	Nut	1
	3	Spring	1
	4	Shaft	1
	5	Fork	1
B	6	Pin	1
	7	Eccentricity Knot	1
	8	Steel Ball	1
	9	Speed Spring	1
	10	Screw	1
	11	Shaft	1
	12	Handle	1

NOTES:

- The speed selector/shifting mechanism is designed for simplicity and reliability. It features three mixing speeds.
- Speed selection is made by aligning the pointer of the shifter handle with the proper number on the shift selector. Stop the mixer before making any speed changes.
- Apply sealant to the shift selector assembly and install it.