



USER MANUAL



GEAR-DRIVEN MIXERS

MODELS: #541CMIX10, #541CMIX20, #541CMIX30



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INTRODUCTION

Main Street planetary mixers are designed to mix a wide range of food, from whipped cream to dough. Read this manual carefully. Correct maintenance and operation of this machine will provide the best possible performance.

PRODUCT SPECIFICATIONS

Item #	Capacity	Voltage	Wattage	Amps	Dimensions (W x D x H)	Weight
541CMIX10	10 Quarts	110–120V 60Hz	750W	1.8A	15 ⁵ / ₈ " x 15 ⁵ / ₈ " x 24"	79.4 lb.
541CMIX20	20 Quarts	110–120V 60Hz	1100W	4.7A	21 ¹⁵ / ₁₆ " x 22" x 31 ⁵ / ₁₆ "	141.1 lb.
541CMIX30	30 Quarts	110–120V 60Hz	1500W	6.5A	22 ¹³ / ₁₆ " x 24 ¹ / ₈ " x 45"	352.7 lb.



Conforms to:
UL-763, CAN/CSA-C22.2 No. 195, NSF-8



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SAFETY PRECAUTIONS

NOTE: THE PLANETARY MIXER IS A DANGEROUS MACHINE AND MUST ONLY BE USED BY TRAINED PERSONNEL IN ACCORDANCE WITH THESE INSTRUCTIONS.

- Position on a flat, stable surface.
- A service agent/qualified technician should conduct installation and repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- Always stand BEHIND the safety guard when operating the machine.
- DO NOT place hands near the rotating attachments when in use. This can result in severe injury.
- DO NOT remove food from the machine until the mixing attachments have come to a complete stop.
- DO NOT immerse the machine in water.
- DO NOT attempt to mix items that this machine is not designed for. This can damage the mixing attachments.
- DO NOT use with a damaged mixing attachment.
- DO NOT bypass the safety interlocks.
- Always switch off and disconnect the power supply to the machine when not in use.
- NEVER leave the machine unattended when in use.
- The machine is heavy. Use caution when moving.
- This machine must only be used in accordance with these instructions and by users competent to do so.
- This machine is not intended for use by users (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the machine by a person responsible for their safety.
- Keep all packaging away from children. Dispose of the packaging in accordance with the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a Main Street Equipment agent or a recommended qualified technician to avoid hazard.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the machine. Only use original parts and accessories.



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PACKAGE CONTENTS

The following is included in the package:

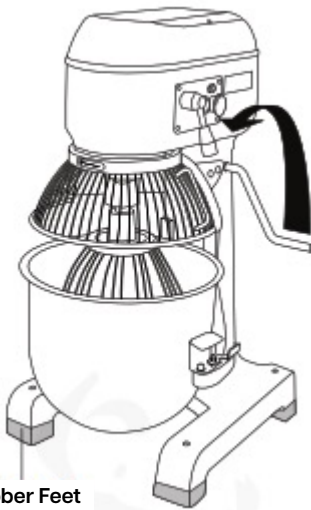
- Planetary Mixer
- Mixing Bowl
- Dough Hook
- Flat Beater
- Wire Whip
- Instruction Manual

Inspect the machine for any damage. Should you find damage because of transit, please contact your dealer.

INSTALLATION

- Remove the mixer and accessories from the packaging.
- The mixer is heavy, and care must be taken when moving it.
- Remove the wooden pallet from the machine by loosening the four bolts at the bottom of the wooden pallet.
- Add the rubber feet to the bottom of the machine.

NOTE: Two people are required to install the rubber feet.



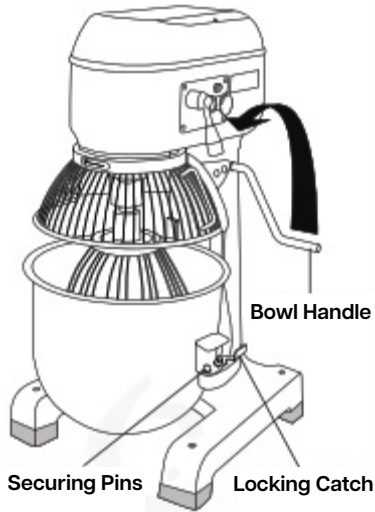
Rubber Feet

- The rubber feet are installed correctly by ensuring that the machine is stable.
- The 10- and 20-quart mixers should be operated on an equipment stand.
- The 30-quart mixer should only be operated on the floor. Due to its heavy weight, it may vibrate and fall during use if operated from an equipment stand.
- Ensure that the mixer can support its weight on the surface on which it is installed.



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REMOVING THE BOWL

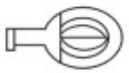


1. Make sure the mixer is turned off.
2. Open the safety guard.
3. Lower the bowl with the bowl handle.
4. Release the locking catches from both sides of the bowl.
5. Remove the bowl by lifting it away from the securing pins.
6. Installation is the reverse of the above directions.

NOTE: Ensure the handle is fully pushed back and the bowl is completely raised during operation.

MIXER ATTACHMENT INSTALLATION

1. Make sure the mixer is turned off.
2. Open the safety guard.
3. Lower the bowl with the bowl handle.
4. Push the mixer attachment up and to the left to release it.
5. Insert the desired attachment. Push up and to the right to lock it into place.
6. Raise the bowl.
7. Below are the recommended uses for each attachment:



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

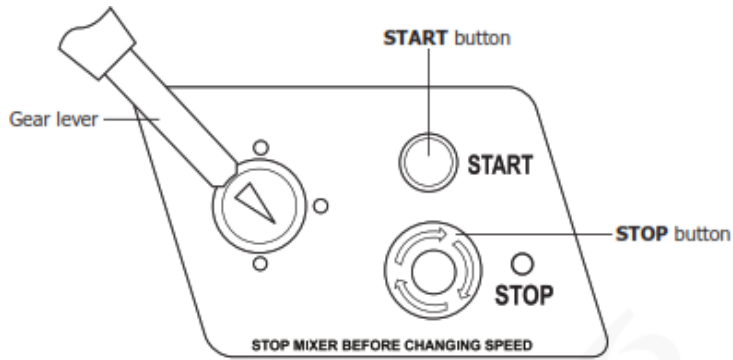


B. Flat Beater: Suitable for mixing dry ingredients, can work in low and medium speeds only.
Do not use in high speed. Do not run for more than 15 minutes.



C. Dough Hook: Suitable for mixing dough, can work in low and 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 on page 7.

CONTROLS



START BUTTON – Press to start the mixer.

STOP BUTTON – Press to stop the mixer. (Model #541CMIX30 will need to twist clockwise to release and reset.)

GEAR LEVER – Use to adjust the speed of the mixer.

OPERATION

1. Open the safety guard.
2. Add desired ingredients to the bowl.
3. Select the desired speed and fully close the guard.

NOTE: It is recommended to start at the slowest speed and increase the speed gradually as necessary.

NOTE: Always stop the mixer before attempting to change the mixing speed.

4. Press the START button to start mixing.

NOTE: If the mixer is straining to mix the product, turn the mixer off and remove some of the contents from the bowl before restarting.

5. Press the STOP button to stop mixing.

OVERLOAD SWITCH

The overload switch is located at the back of the machine next to the power cord.

If the machine becomes too hot, the overload switch will stop the machine automatically. If this happens:

1. Turn off the mixer.
2. Reduce the load in the mixing bowl.
3. Push the overload switch back in to reset it.
4. Let the machine cool for 20 minutes.

NOTE: In the event of a power surge, the overload switch will cut in to prevent the machine from restarting automatically when power is restored.

NOTE: Always disconnect the machine from the main power supply when not in use.



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MIXER CAPACITY CHART

Product	Agitator & Speed	Maximum Bowl Capacity		
		10 Qt.	20 Qt.	30 Qt.
Bread and Roll Dough - 60% AR	Dough Hook - 1st Only	5 lb.	25 lb.	45 lb.
Heavy Bread Dough - 55% AR	Dough Hook - 1st Only	3 lb.	15 lb.	30 lb.
Pizza Dough, Thin - 40% AR	Not Recommended	3 lb.	9 lb.	14 lb.
Pizza Dough, Medium - 50% AR	Not Recommended	4 lb.	10 lb.	20 lb.
Pizza Dough, Thick - 60% AR	Not Recommended	5 lb.	20 lb.	40 lb.
Raised Donut Dough - 65% AR	Dough Hook - 1st & 2nd	2 lb.	9 lb.	15 lb.
Mashed Potatoes	Flat Beater	5 lb.	15 lb.	23 lb.
Waffle or Hot Cake Batter	Flat Beater	4 qt.	8 qt.	12 qt.
Egg Whites	Wire Whisk	1 pt.	1 qt.	1½ qt.
Whipped Cream	Wire Whisk	2 qt.	4 qt.	6 qt.
Cake Batter	Flat Beater	8 lb.	20 lb.	30 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.

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

- 8.3 lb. = 1 gallon of water
- 2.08 lb. = 1 quart of water



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CLEANING



WARNING

All new mixer bowls and accessories including whips, beaters, and dough hooks should be properly washed before use.

Wash with hot water and a mild soap solution. Rinse off with either a mild vinegar or soda solution. Rinse again with clean water. It is highly recommended that this cleaning procedure is followed for bowls and accessories prior to whipping egg whites or whole eggs.

- The mixer should be cleaned daily with a damp cloth.
- If the unit has not been used for some time, it is recommended that the procedure above is followed before mixer use.
- It is important that the rear bowl lift guides are greased every three months to prevent corrosion.

TROUBLESHOOTING

Issue	Possible Cause	Solution
The machine is not working	The unit is not switched on	Check that the unit is plugged in correctly and switched on
	The stop button is not released (Item #541CMIX30)	Turn button clockwise to release
	Plug or lead is damaged	Contact dealer
	Fuse in the plug has blown	Replace the fuse
	Power supply	Check power supply
	The overload switch has activated	See overload switch information in the operation section of this manual
	Safety guard not closed	Close safety guard fully
	Machine not in gear	Put in gear
	Bowl not fully raised	Ensure the bowl lever is pushed back fully
Bowl will not fit back into place	Bowl pins or surrounding area clogged with mix	Clean the machine
The machine is overheating	The mixing bowl is overloaded	Turn off the machine and empty some of the contents
	The machine has been operating for too long	Turn off the machine and allow to cool down for 30 minutes
The machine is noisy	Bowl or mixing attachment not correctly fitted	Remove and refit bowl/mixing attachment
	Worn bearings/damaged gears	Contact a qualified technician
	Grease has dried up in the gearbox	Contact a qualified technician
The mixing attachment fails to rotate properly	The belt has become loose	Contact a qualified technician
Cannot select gear	Gearing cogs misaligned	Turn off machine and manually turn the whisk attachment slightly. Select the gear again