

Planetary Mixer Electronic



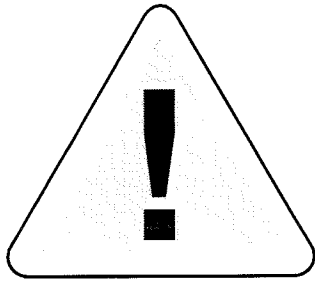
Operations and Maintenance Manual for 20L, 40L and 60L mixers
Model Number: _____ Serial Number: _____

- *Bakery Equipment*
- *Consulting*
- *Design*



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AN IMPORTANT NOTICE CONCERNING SAFETY



CAUTION

DO NOT OPERATE, CLEAN OR SERVICE THIS MACHINE BEFORE READING THIS MANUAL AND UNDERSTANDING COMPLETELY THE SAFETY INSTRUCTIONS FOUND IN THE MANUAL AND ON THE MACHINE LABELS.

Please follow these important safety rules...

IMPORTANT

All operators of this mixer must be of legal age to operate such equipment and must be familiar with and understand all caution labels!

IMPORTANT

Make certain that the person who is to operate this equipment carefully reads and understands these instructions before starting operations!

Disconnect from the power source when cleaning and/or servicing this machine.

Never attempt to clean this machine while it is in motion, serious injury could result.

Never operate this machine with safety covers or inspection plates removed or with safety switches inoperative.

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Introduction

The American Baking Systems' Planetary Mixer has been designed for years of trouble-free operation in today's modern bakery. Every feature designed into this machine has been carefully tested. The machine has proven to gently handle a wide variety of doughs and produce a high quality product. It does this while maintaining the highest standards of safety.

Owners and operators should **CAREFULLY READ** this entire instruction manual before attempting to operate this machine. This will familiarize you with the proper operation and important features of your new mixer. This will also ensure that you receive years of safe and trouble-free operation.

All information, illustrations, and specifications presented in this manual are based on the latest product information available at the time of printing. American Baking Systems, Inc. reserves the right to make changes without notice.

Initial Inspection and Installation

After uncrating your mixer, check for the following:

- a) One dough hook (67)
- b) One "B" style beater (79)
- c) One "D" style whip (70)

Select a location for your mixer to allow sufficient room for operating, cleaning and servicing the machine. The floor **MUST** be solid and level. The mixer must be secured to this location with four (4) anchor bolts through the holes provided in the lower frame assembly, (as shown in Figure 1.) for safe operation.

GENERAL INFORMATION (cont'd)

Initial Inspection and Installation (cont'd)

Before making any electrical connections, be sure that your electrical supply system is compatible with the electrical specifications of your mixer. This data is shown on the name plate on the back of your machine. The standard specifications are:

120 Volt

1 Phase, 60 Hertz

8.2 Amps

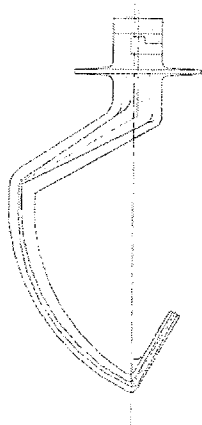
The mixer is equipped with a factory-installed six foot power cord and a grounded plug assembly. The mixer is also equipped with a push-button ON/OFF switch located on the right side of the machine. This mixer also has a thermal overload protection to disconnect the motor automatically in the event of an electrical overload or malfunction. To reset, push the button on the right side of the control box mounted to the back of the mixer.

1. SPECIFICATIONS:

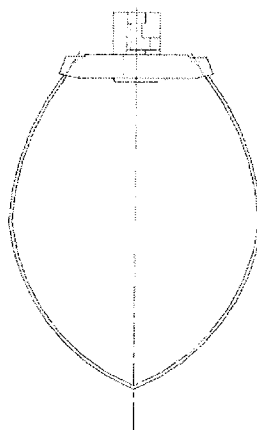
MODEL	ABSPMS-20L	ABSPMS-40L	ABSPMS-60L
CAPACITY	20L (21.2 US QTS)	40L (42.4 US QTS)	60L (63.6 USQTS)
AGITATOR SPEED	181-508 RPM 10 SPEEDS	125 – 424 RPM 10 SPEEDS	165 – 450 RPM 10 SPEEDS
Kneading Capacity	3 Kg FLOUR	7 Kg FLOUR	12.5 Kg FLOUR
Motor Power	1.1Kw (1.5 HP)	2.2 Kw (3 HP)	3 Kw (4 HP)
Machine WGT	90 Kg/198 lbs	170 Kg/374 lbs	200 Kg/440 lbs
Dimensions	38" H x 33" D x 20" W	53" H x 37" D x 26" W	58" H x 41" D x 31" W

2. STANDARD ATTACHMENTS

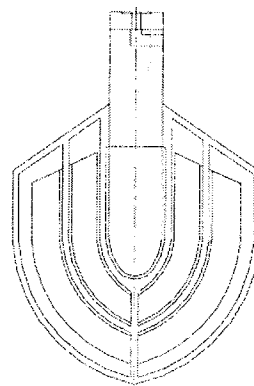
- 1 DOUGH HOOK (Bread, pastry dough, pizza dough, brioche, and sausage)
- 1 PADDLE (Short Bread, royal icing, mashed potatoes, meats, and Cookies)
- 1 WHIP (Butter cream, whipping cream, ice cream, cream cheese, sauces)



HOOK



WHIPPING BALL



BEATER

3. INSTALLATION:

- Your new Planetary mixer comes ready to run and fully assembled in a wooden packing crate, with all attachments inside the bowl. Inspect the machine carefully to locate any damage that may have occurred during transit. Report any shortages or damages right away! **DO NOT OPERATE MACHINE IF THERE IS DAMAGE TO THE MACHINE!** This could harm the machine further, as well as create a danger to employees near the machine.
- Connect the machine to the proper supply power for your model:
ABSPMS-20L = 110 Volt 1 Phase 60 Hz 13 Amps
ABSPMS-40L = 220 Volt 3 Phase 60 Hz 5
ABSPMS-60L = 220 Volt 3 Phase 60 Hz 8 Amps
YOU WILL FIND THIS INFORMATION ON THE DATA PLATE MOUNTED TO THE REAR CORNER OF THE MIXER BODY.
- ON 3 PHASE MACHINES, MAKE SURE THE ATTACHMENT IS ROTATING IN A CLOCKWISE DIRECTION. If it does not rotate in a clockwise rotation (when viewing from the top looking down into the bowl) UNPLUG the unit from supply power and switch the black and white wires inside the plug. Re-check rotation.
- Check the wire whip in the bowl for proper fit. If the whip comes into contact with the bottom of the bowl, adjustment of the bowl carrier may be required. Contact the factory at (319) 373-5006 for instructions, or your local service technician.

4. MANUAL OPERATION

- Place bowl onto bowl bracket, taking care to ensure that both bowl holders are firmly on the pins on either side, as well as the centering pin in the inside of the bowl bracket (this is the stainless steel nub at the 12:00 position of the bowl). If these three locators are not properly installed before running machine, damage to your tools, your bowl, or your product could occur. Lastly, the bowl could fall off of the machine and make a rather large mess!
- Place the desired attachment into the machine and lock onto planetary shaft. Be sure to seat the attachment onto the lock bolt on the planetary shaft.
- Place ingredients into bowl, close the safety cover, release the emergency stop, and depress the green I button to begin mixing. Set the speed by depressing the up or down arrows. Speed may be increased or decreased while the machine is running.
 - a.) At any time during the mix, time can be added to the timer by pressing up or down on the arrows under the timer display. The time immediately will begin counting down. Machine will stop upon completion of time on timer. The 'On' LED will blink while time is counting down. Displayed time will change with each minute counted down

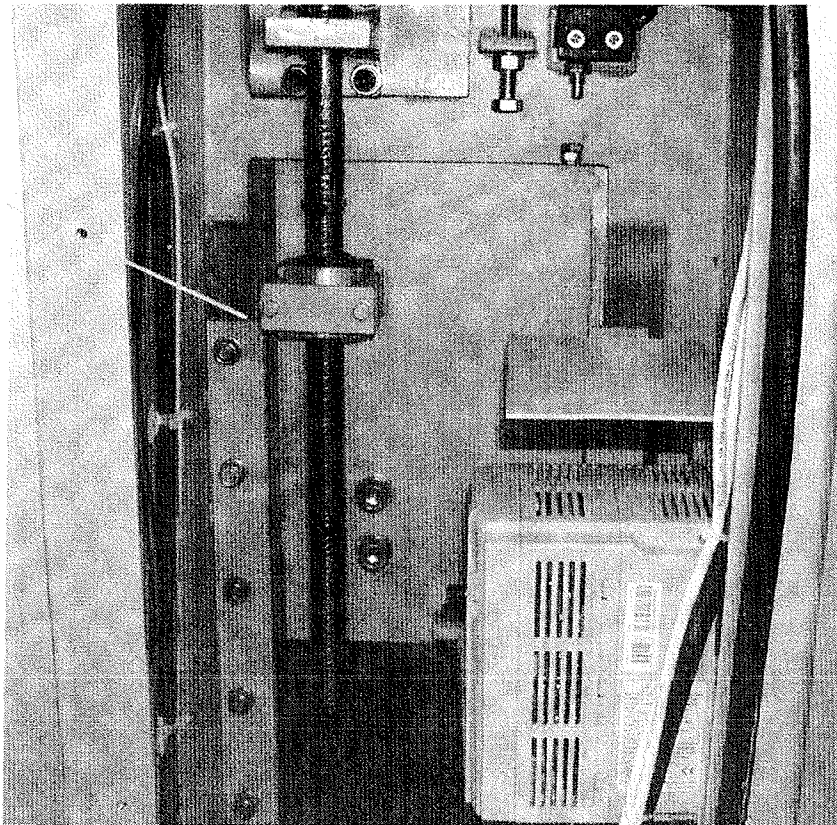
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5. **TIMED OPERATION**

- Set the desired speed (1-10) and the desired time (1 – 99 minutes) and when everything is set, depress the green I button to start the operation. The ON LED will blink while machine is running. Machine will run until time is expired.
- At any time, the bowl cover can be opened to stop the machine for the addition of ingredients or to check the progress of the mix without interrupting the timer. The machine will stay paused until the green I button is pressed again.
- If the Emergency Stop pushbutton is depressed, the machine will loose power and the timer will not pause. When the machine is re-started, the timer will return to your original settings and will need re-started.

6. MAINTAINING YOUR MACHINE

- After each days use, wipe the unit down with a damp rag. Take care to clean the control panel, the bowl mounting pins and the back-splash and bowl guards of your machine. These areas are prone to build up of dough or splashed batter. A daily cleaning of these areas will prevent this build-up from occurring.
- Once a month, or after each thorough cleaning, lubricate your bowl lift slides with food approved lithium grease or mineral oil. On 60-Quart model, it will be necessary to remove the back panel and lubricate the worm gear on the bowl lift handle. **DO NOT USE VEGTABLE OIL. THIS WILL HARDEN AND GUM UP YOUR SLIDES AND PREVENT SMOOTH OPERATION OF YOUR BOWL LIFT.** See diagram below for lubrication points.



Lubricate at point indicated at line above on BOTH sides of the slides.

SPARE PARTS FOR ABSPMS-20L

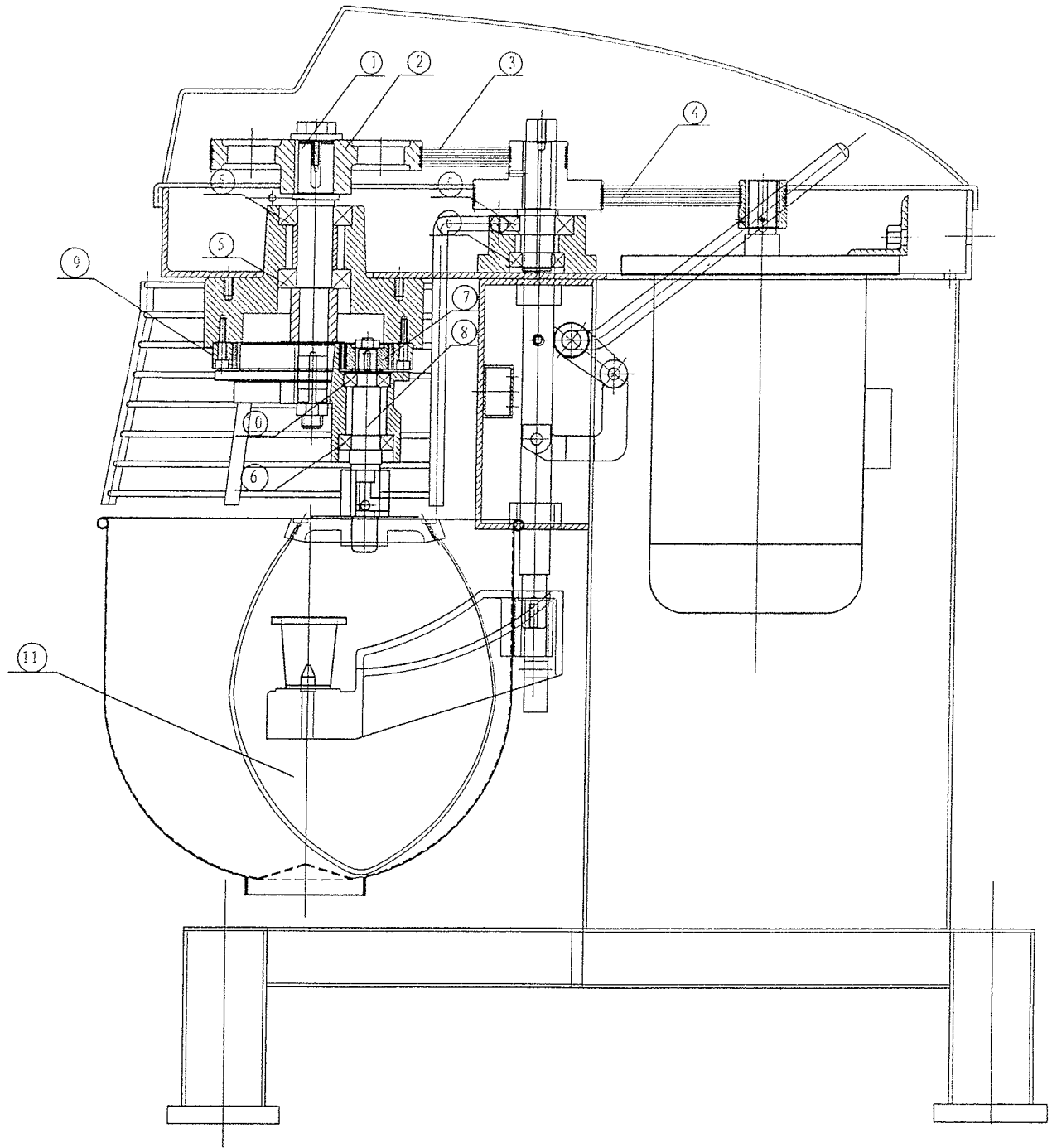
<u>Part Number</u>	<u>DESCRIPTION</u>
01	MAIN SHAFT
02	MAIN SHAFT PULLEY
03	BELT – 750PJ8
04	BELT – 630PJ8
05	BEARING 6206
06	BEARING 6005
07	PINION
08	GEAR SHAFT
09	RING GEAR
10	BEARING 6203
11	ATTACHMENT (J-HOOK, WHIP, PADDLE)

SPARE PARTS FOR ABSPMS-40L

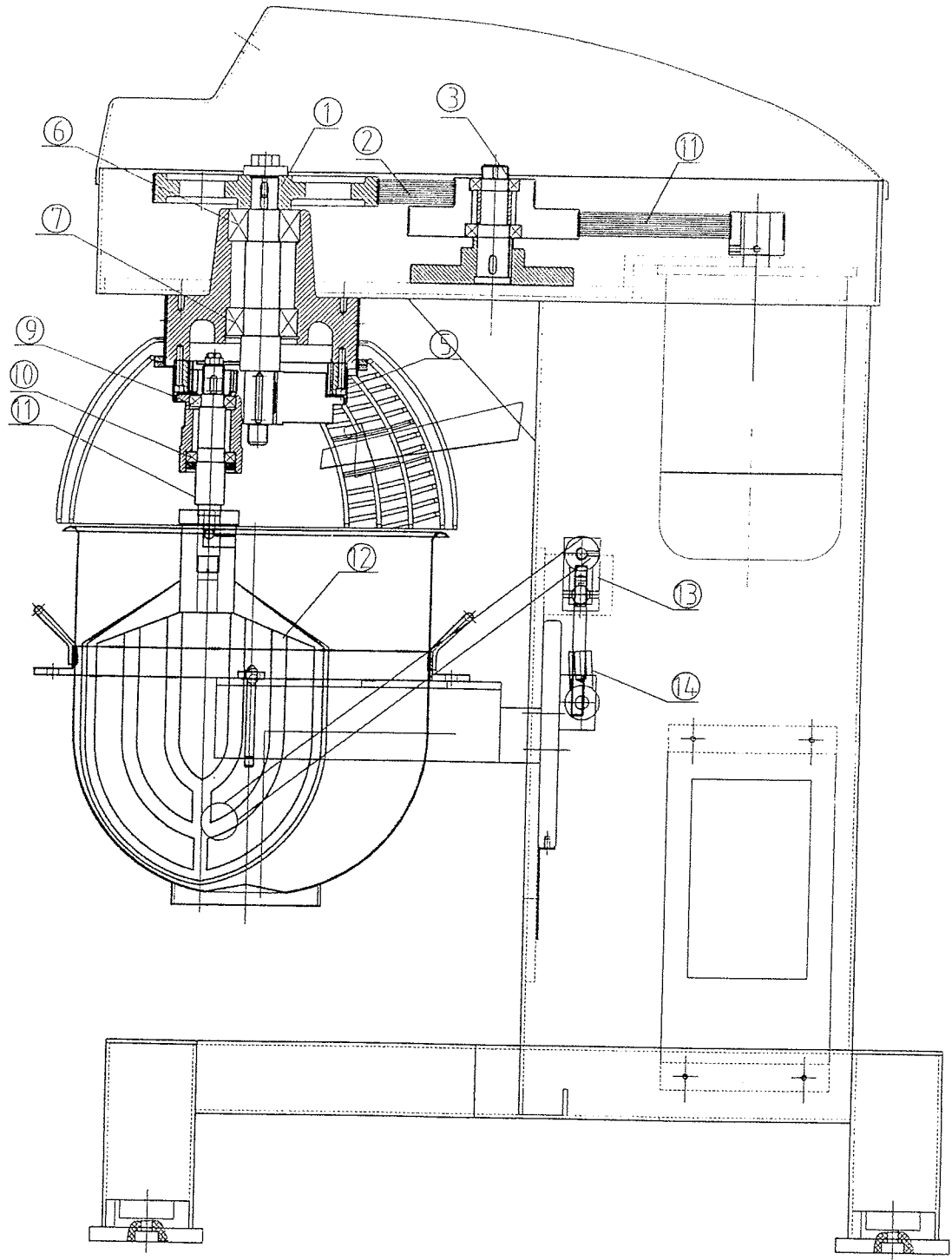
<u>Part Number</u>	<u>DESCRIPTION</u>
01	BIG BELT PULLEY
02	BELT 425PJ12
03	BEARING 6006
04	BELT 390PJ12
05	RING GEAR
06	BEARING 305-6307
07	BEARING 305-6208
08	PINION
09	BEARING 305-6205
10	BEARING 6006
11	GEAR SHAFT
12	BEATER
13	PIVOT BRACKET
14	LEVER SHAFT

SPARE PARTS FOR ABSPMS-60L

<u>Part Number</u>	<u>DESCRIPTION</u>
01	DRIVING SHAFT
02	BEARING 305-6307
03	BEARING 305-6208
04	BEARING 6006
05	BEARING 6007
06	PINION
07	BELT 400PJ20
08	PLANETARY SHAFT
09	BEATER
10	BEARING 6005
11	CONICAL GEAR
12	BEARING 6004



ABSPMS-20L



ABSPMS-40L

ABSPMS-60L

