



First Choice Group

SPARE PARTS DIAGRAM FOR



Mixer
SM-20



First Choice Group
Blakeney Way, Kingswood Lakeside
Cannock, Staffs, WS11 8LD
TEL: 01543 577778 FAX: 01543504141
Email: enquires@firstchoice-cs.co.uk
Web: www.firstchoice-cs.co.uk

Linda Lewis

KITCHENS

PIZZA AND CATERING EQUIPMENT
PROFESSIONALS



Instruction Manual

20 Litre Planetary Mixer



SM-20



Introduction

Thank you for purchasing a Linda Lewis Kitchens Ltd product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference. The planetary mixers have a stirring hook that rotates. They have three speed settings and use a combination transmission composed of a locking band, triangle belt and chains.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Never immerse the mixer in water. If the mixer does become completely wet, it must be dried and checked by a qualified specialist before it is used again.
- The mixer cannot be used if the protective cover switch is not functioning.
- Prior to installation, please read the instructions fully.
- Do not put your hand or other items into the bowl when the machine is in operation.
- Whenever a speed change is made, the main switch must be turned off beforehand and then the slow or fast button must be pressed. This ensures a long service life of the mixer.
- Do not leave the mixer unattended when it is in operation.
- Please unplug the electrical cord when the mixer is not in use.

Disclaimer: The manufacturer will accept no liability for any injury or damage caused by incorrect usage of the mixer.

Technical Data

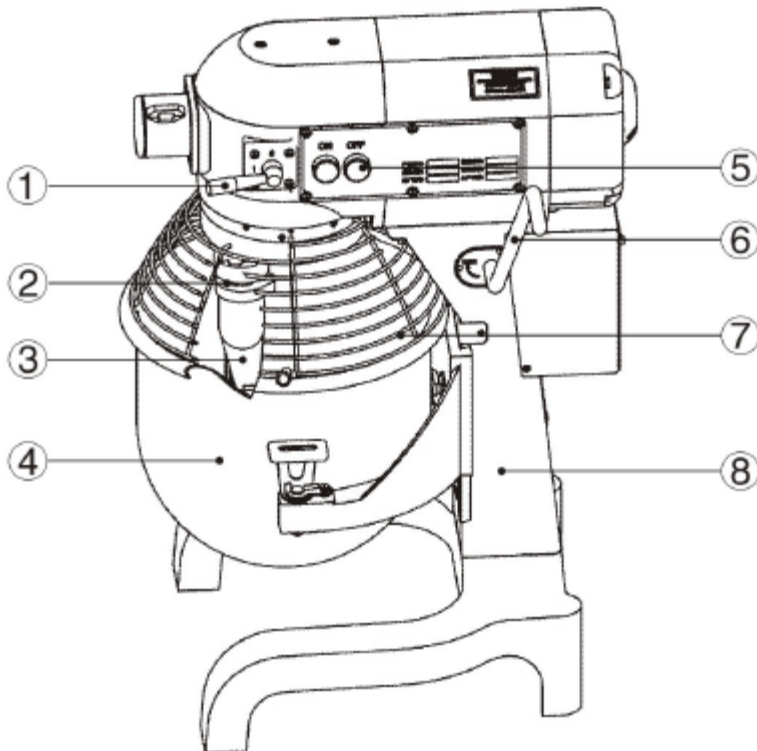
Specifications:

	LLKPM20
Motor Power	1.1kW
Width	500mm
Depth	600mm
Height	780mm
Weight	107kg

Specifications are subject to change. Please check the rating label on the back of the machine.

Parts Identification

Please familiarise yourself with the various parts of the mixer before use.



1. Gear Change Hand Lever
2. Stirring Shaft
3. Mixer
4. Stainless Bowl
5. Power Switch
6. Bowl Lift Lever
7. Safety Guard (with micro-switch)
8. Support

Operating Instructions

1. The machine must be placed on a dry, level surface to ensure the mixer is stable.
2. Check the power voltage of the socket matches the mixer's required voltage and ensure it is properly earthed before plugging in the mixer.
3. Slide the guard across and pour the ingredients into the bowl.
4. Close the guard and set the stirring speed.
5. Switch on the mixer using slow speed at first, then switch to fast speed to ensure uniform dough is produced.
6. If the machine is stopped during the mixing process, be sure to return to the lowest speed when starting the machine up again.

Maintenance

Cleaning

Spilled food should be removed immediately from all exterior surfaces. Also, it is important to clean the mixer after use. To remove dirt or marks from the mixer, it is best to wipe with a soft damp cloth. The stainless steel is washable. The mixer must not be cleaned using a high-pressure jet.

Please note that attachments and machine are not suitable for cleaning in the dishwasher due to caustic soda contained within the chemicals. They should be cleaned with soapy water.

Problems and Solutions

1. The mixer will not start – the power is not properly connected or the guard is not fitted correctly
2. The guard switch is not operating correctly – open the guard and check to see if the micro-switch is connected properly. Check the power supply.
3. The mixer has overheated – this can occur if the mixer is operated for too long, with excessive load. Overheating can also come from electric leakage.
4. The mixer is operating with low efficiency – check to see if the drive system is worn, whether the motor is in good condition, whether the belt is loose or damaged. Remove the top cover and the rear ventilating plate, adjust the belt, tighten the wheel or the chains, thus the belt and the chains can be re-tightened.

Parts for PM20

Ser. No.	Part No.	Part Name	Ser. No.	Part No.	Part Name
1	P01.053	Wire Whip	42	P01.166	Circlips for shaft 12
2	PM20.HOOK	Spiral Dough Hook	43	P01.198	Taper Gear Wheel
3	PM20.BEATER	Flat Beater	44	P01.200	Gear
4	P01.052	Safety Guard	45	P01.197	Bushing
5	PM20.BOWL	Bowl Assembly	46	P01.205	Sleeve
6	P01.201	Plunger-Shifter Yoke	47	P01.204	Claw Type Gear Wheel
7	P01.202	Spring	48	P01.203	Ring
8	P01.266	Pin Shaft	49	P01.183	Bearing 6205
9	P01.181	Shifting Yoke	50	P01.196	Bushing
10	P01.100	Cam-Gear Shifter	51	P01.179	Oil Seal 30x52x10
11	P01.101	Plate-Shifter Index	52	P01.145	Press board
12	P01.049	Handle-Shifter Cover	53	P01.194	Support
13	P01.050	Handle-Shifter	54	P01.195	Case
14	P01.089	Speed Handle	55	P01.131	Nut
15	P01.096	Plug	56	P01.187	Bearing
16	P01.261	Attachment Hub	57	P01.058	Mid-gear wheel
17	P01.226	Tighten Handle	58	P01.057	Key 4*14
18	P01.173	Ring	59	P01.167	Circlips for shaft 18
19	P01.199	Taper Gear Wheel	60	P01.189	Gear
20	P01.069	Top Cover	61	P01.191	Bushing
21	P01.157	Nut	62	P01.193	Gear
22	P01.168	Pressing Plate	63	P01.192	Plug Cover
23	P01.102	Plug Cover	64	P01.177	Worm Pole
24	P01.178	Super Machine Parts	65	P01.180	Oil Seal
25	P01260	Declutch Shift Shaft	66	P01.044	Green Button
26	P01.132	Spring Washer 10	67	P01.045	Red Button
27	P01.262	Nut M10	68	P01.209	Brand
28	P01.188	Main Shaft	69	P01.210	Motor Box
29	P01.206	Gear Box	70	P01.190	Key 5*14
30	P01.214	Internal Gear	71	P01.176	Shaft Worm Gear
31	P01.263	Gear	72	P01.174	Worm Wheel
32	P01.213	Operating Shelf	73	P01.080	Motor
33	P01.265	Bearing	74	P01.068	Back Housing
34	P01.067	Oil Seal 28x47x10	75	P01.025	Back Cover
35	P01.059	Working shaft	76	P01.184	Handle-Shifter
36	PM20.PIN	Retainer-pin 8x35	77	P01.185	Crank Lever
37	P01.207	Spring washer 14	78	P01.186	Connecting Rod
38	P01.264	Pressing plate	79	P01.208	Stud
39	P01.216	Transmission shaft support	80	P01.212	Clamp Plate
40	P01.094	Bearing 6203	81	P01.161	Clamp Plate
41	P01.217	Spacer-lower	82	P01.211	Spring
	P01.065	Reset Switch		P01.009	Microswitch
				P01.047	T-Piece

