



**PRODUCT
CODE
PM 40
PM 60**



PLANETARY MIXER USER MANUAL

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PRESENTATION

Dear user,

We thank you for choosing our device and for your confidence in our company. Our devices are used in industrial kitchens in 60 countries together with you. Our device is manufactured in accordance with international standards.

We strongly advise that you read the user manual carefully and that you read your user manual so that you can get the proper efficiency from your device and use it for a long time. Before you call our service, we ask you to consider the following warning.

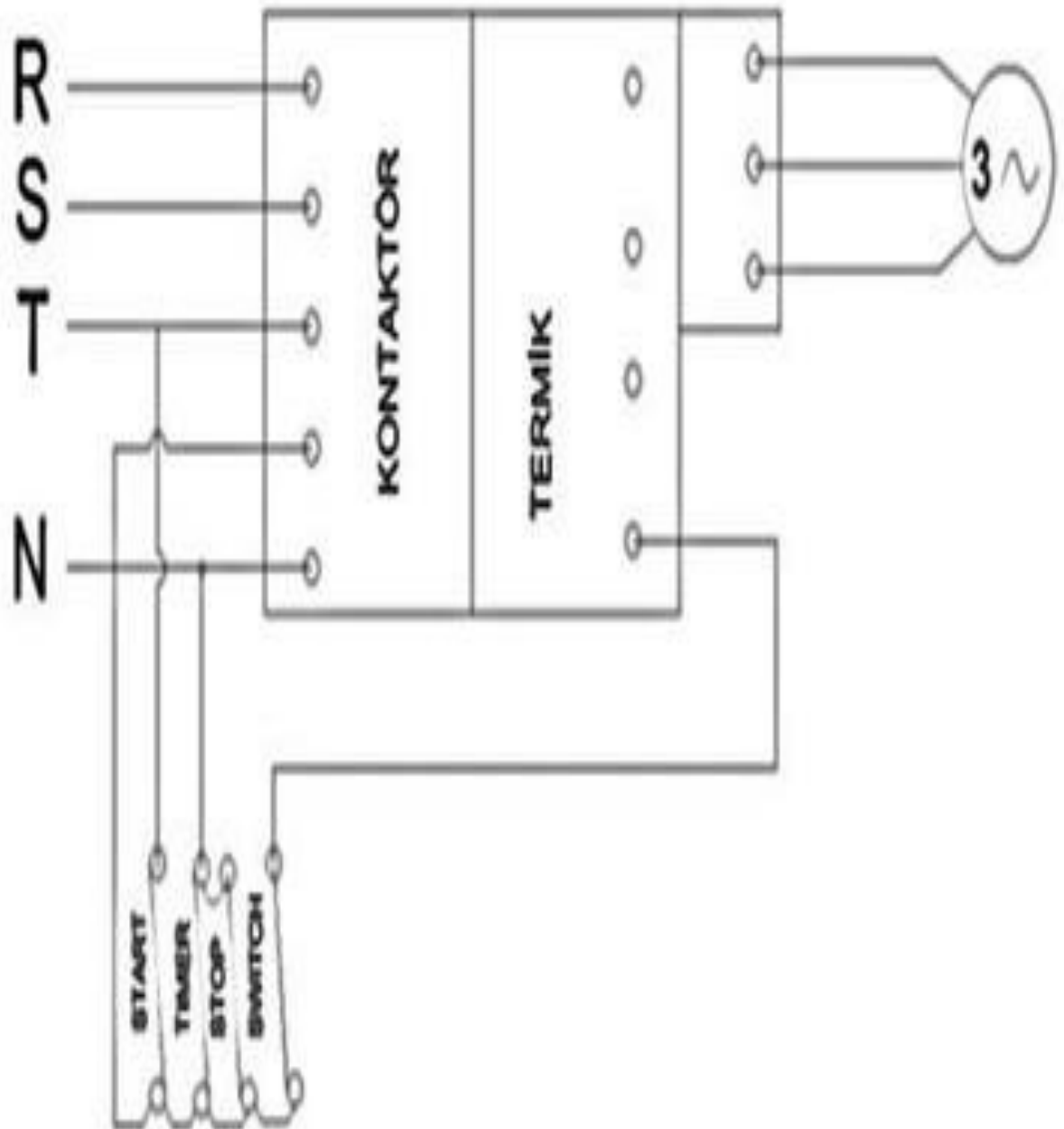
SGS OVEN

- ☞ Please read the manual carefully before installing and operating the device, so that the users of the device do not read it. If you operate the machine without reading the manual, the warranty will be void.
- ☞ Ensure that the manual that provides information on installation, use and maintenance of the product you are purchasing should be read carefully. Ensure that the installation of the appliance is carried out by qualified personnel in accordance with legal regulations, without having our authorized service personnel come to install the appliance.
- ☞ If you are hesitating and do not understand the closest
Contact your authorized service provider for information.
- ☞ If the service element called for assembly is put on hold,
We remind you that the waiting fee for each hour will be invoice party.
- ☞ We wish you the best yield from our product ...



TECHNICAL SPECIFICATIONS

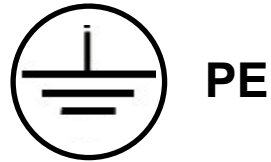
TECHNICAL SPECIFICATIONS	PM 60	PM 40
TOTAL ELECTRIC POWER (KW)	2,2	2,2
ELECTRIC SUPPLY VOLTAGE (V, AC)	380/400	380/400
WORK FREQUENCY (Hz.)	50 / 60	50 / 60
NOMINAL CURRENT (A)		
MEASUREMENTS (cm)	63x91x137	63x97x137
MAX LIFE	5°	5°
CLASS	1	1
PROTECTION CLASS	IP 20	IP 20
WEIGHT (kg)	210	205
CAPACITY (LT)	60	40



WARNING SIGNS



PROTECTION SOIL



NETWORK EARTHING



ELECTRICITY



OVERHEATING TEMPERATURE

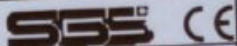
ELECTRICAL CONNECTION VALUES

380V -400 V / 50-60 Hz

Voltage: 220 V - 400 V
Earth Line
Frequency: 50 - 60 Hz.

PRODUCT LABEL INFORMATION

PLANET MİKSER / PLANETARY MIXER



TEL : +90 (0232) 257 52 23-33
FAX : +90 (0232) 257 53 03

MODEL (Type)
PM 40

TARİH (Date)
06.2018

SERİ NO (Serial)

AĞIRLIK (Weight)
230 Kg

GÜÇ (Power)
1,1-1,5-1,85 KW

VOLTAJ (Voltage)
380 V

FREKANS (Frequency)
50-60 Hz

DEVİR (Period)
1000-1500-3000

SGS MUTFAK EKİPMANLARI LTD.ŞTİ / MADE IN TURKEY
Cumhuriyet Mah.Balkan Cad.No 20 Yazıbaşı / TORBALI / İZMİR
www.sgsoven.com
info@sgsoven.com

PLANET MİKSER / PLANETARY MIXER



TEL : +90 (0232) 257 52 23-33
FAX : +90 (0232) 257 53 03

MODEL (Type)
PM 40

TARİH (Date)
06.2018

SERİ NO (Serial)

AĞIRLIK (Weight)
230 Kg

GÜÇ (Power)
2,2 KW

VOLTAJ (Voltage)
220 V

FREKANS (Frequency)
50-60 Hz

DEVİR (Period)
1500

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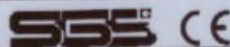
VOLTAJ (Voltage)
220 V

FREKANS (Frequency)
50-60 Hz

DEVİR (Period)
1500

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FAX : +90 (0232) 257 53 03

MODEL (Type)
PM 60

TARİH (Date)
06.2018

SERİ NO (Serial)

AĞIRLIK (Weight)
230 Kg

GÜÇ (Power)
2,2 KW / INVERTER

VOLTAJ (Voltage)
380 V

FREKANS (Frequency)
50-60 Hz

DEVİR (Period)
1500

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SAFETY DETAILS

☞ All kinds of solid liquid materials (clothes, alcohol and derivatives, petro - chemical products, wood and plastic materials, curtains, etc.).



☞ The device must contain water that must be cleaned by spraying.

☞ You can use our devices side by side with our other products on the same shelf.

☞ This device must be installed in accordance with the current regulations and should only be used in a well-ventilated place. Consult the instructions before installation and use of the device.



☞ The device must not be intervened except by the manufacturer or its authorized service.



☞ If the supply cord is damaged in connection with type Y connection equipment, this cord must be replaced by the manufacturer or its service agent or a qualified personnel at the same time to prevent a hazardous situation.



☞ This device is not intended for use by persons with physical, sensory or mental disabilities (including children) or persons with inadequate experience or knowledge unless supervised and controlled by the person responsible for the safe operation of the device.

☞ To reduce noise and vibration, 4 feet are provided as standard with the machine.



☞ The machine electrical components are placed so that they do not enter the machine by hand.

☞ All running pulleys, gears, etc., which are rotating depending on the motor, work in closed environment.



☞ All electrical controls of the machine are controlled by the latest technological level test equipment.

TRANSPORT AND LOCATION

TRANSPORTATION - POINTS TO BE CONSIDERED DURING REPLACEMENT

- 1- Before starting the transport operation, the power supply of the machine must be disconnected and the power supply disconnected.
- 2- Your machine should be placed on a wooden pallet in an upright position.
- 3- The machine must be moved by placing the forklift blades under the pallet smoothly and evenly.
- 4- Move away from the transport distance, move on a rough ground, or move down-up as much as possible at low speed and stabilize the machine against shaking.
- 5- During the long transportation, the machine should be squeezed in a stretch, balloon nylon and wooden box which is compressed with a styrofoam and should be compressed around the wooden frame so that it does not move in the frame.
- 6- Care must be taken that the machine is kept upright in the short and long transportation and displacement operations at all distances. In the worst case, the mechanical part of the machine may be damaged and it may cause malfunction during operation.

PM 40 - 60 MIXER INSTALLATION INSTRUCTIONS

DO NOT RUN YOUR MACHINE WITHOUT READING THIS SECTION

- 1- Make a competent and qualified electrician for the installation of your machine.
- 2- Never operate your machine without grounding line. This is very important for your safety first and for your machine to operate smoothly.
- 3- Make sure that the cable size of the mains line is suitable.
- 4- Power supply voltage 220V on one phase. Among the phases, 380V. 5-5- Verify by checking with the meter.
- Installing a panel with a 'Phase Protection Relay' and a 'Voltage Protection Relay' prior to the electrical outlet against phase breaks and voltage imbalance in your electrical line will ensure that your machine has a long life.
- 6- Note that your machine's feet are on a flat surface and that the four legs are fully seated on the floor.
- 7- Make sure that the direction of rotation of the machine is "arrow" after electrical connection is made.
- 8- Make sure that the power supply line entering the machine enters the machine away from heat emitting devices and other heat sources.
- 9- Never clean your machine with pressurized or pouring water, wipe it with a damp cloth.
- 10- There is no part in your machine that you can repair. In case of malfunction, Contact us.

USING THE DEVICE

MIXER USING INSTRUCTION

- 1- Please read this brochure from start to finish for first use. Make sure that the mounting instructions are applied one by one. Never operate the machine without the installation instructions. If not, your machine will be out of warranty.
- 2- Before use, check that all switches and protective devices are in the off position.
- 3 - Set the switch to position (0).
- 4 - Make sure that the ragged or blended bead is attached and that the anchor is not pressed out of the apparatus by pushing down the safety ring.
- 5 - Put some dough into the bowl of 120 Kg. a up to 10 Kg.
- 6 - Set to the position of the shield (1).
- 7 - Select the appropriate switch from the switch on the control panel according to the material you want to prepare.
- 8- To mix the dough (1), for the cream shake (2) to flutter the egg (3), select the turn.

***(ATTENTION! DO NOT ABSOLUTELY
(1) NO MUST BE MIXED AT THE
MOVEMENT. EXCEPT AS A
WARRANTY WHETHER IN
CONNECTION WITH A DIFFERENT
MOVEMENT.)***

APPLICATION LIFE:

When used under recommended conditions, the device has a lifetime of 10 years.

USING THE DEVICE

PUF POINT AND OTHER USAGE PROPERTIES

1 - Connect your appliance with a qualified electric power supply, and check that it is secure for your own safety as long as the earthing system is present and securely connected.

2- After making the electrical connection, check that the direction of rotation is in the direction of the arrow.

3- For the first time use your machine, the boiler is filled with water until half an hour, 5 minutes. Run it.

4. Before normal use, please make general cleaning of your machine within the framework of the following article conditions.

5- Do not wash your machine with water or pressurized water. After work, wipe it with a damp cloth with detergent and foam.

6- Make sure that your machine is in the 1st cycle while mixing the dough. If it is not, you can cause unauthorized breakdown in your machine.

7- You can mix dough up to 10 kg in your machine.

8- Do not throw frozen dough into your machine.

9- Make sure that your feet sit on the floor for your machine to work quietly.

10 - Regular cleaning of your machine is important both in terms of hygiene and long life of your machine.

USING THE DEVICE



ATTENTION! : As described in the installation and use of the device

Care should be taken to establish and operate it. Any failure
To your nearest authorized service

Please let us know.

INTERFERENCE AUTHORIZATION ON DEVICE FAILURE ONLY
SGS AUTHORIZED SERVICES. AUTHORIZED SERVICES
A TECHNICAL ELEMENT OR NON-EMOTIONARY PERSONNEL
DEVICE INTERVENTION

THE DEVICE HAS EXCEPT OF THE WARRANTY SCOPE.

NON-AUTHORIZED PERSONS WITH THIS REASON

YOU MUST NOT ALLOW THE APPROVAL OF THE INTERFERENCE
TO THE DEVICE.

THERE IS NO RESPONSIBILITY OF THE MANUFACTURING
COMPANY RESPONSIBLE FOR THESE PRODUCTS. AUTHORIZED
SERVICES DURING SERVICE

ORIGINAL SPARE PARTS WITH ANY REASON

USE IS NOT OFFERED. ANY SHAPE

THESE ORIGINAL PARTS INSTALLED ON THE DEVICE

THE DEVICE DISCLAIMS WARRANTY.



1-) Warranty period starts from the delivery date of the goods and is 2 years.

2-) All parts of the product are guaranteed by our company.

3-) In case of malfunction within the warranty period, the time remaining in repair is added to the warranty period. The repair period of the goods is maximum 20 working days. This period shall commence from the date of notification of the fault of the goods to the service station or, in the absence of the service station, to the seller, dealer, agent, agent, importer or manufacturer of the goods. It is possible for the consumer to make a fault report by telephone, fax, e-mail, registered mail or similar. In case of disagreement, however, the obligation of proof belongs to the consumer. If the malfunction can not be remedied within 10 days, the manufacturer-producer or importer must allocate to the use of another consumer with similar characteristics until the completion of the repair of the goods.

4-) In case of malfunction due to material or workmanship or assembly errors in the warranty period of the goods, repair will be made without any charge under the name of labor cost, changed part price or any other name.

5-) Despite the consumer's right to repair;

- From the date of delivery to the supplier, within a period of one year, provided that it is within the guarantee period; Six times within the warranty period specified by the manufacturer, manufacturer and / or importer at least four times, as well as to ensure that these failures are permanently incapable of benefiting from the goods,

- The maximum time required for the master to be exceeded,

- In case the service station of the company does not have a service station, it may request to reduce the cost of the consumer goods free of charge, to reduce the cost of the consumer goods, to determine whether the seller, dealer, agency representative or importer or producer-

6-) Defects arising from unauthorized use in the manual of the goods are not covered by the guarantee.

7-) For problems that may arise in connection with the Warranty Certificate, the Ministry of Industry and Trade may apply to the Consumer and the General Directorate of Competition Protection.

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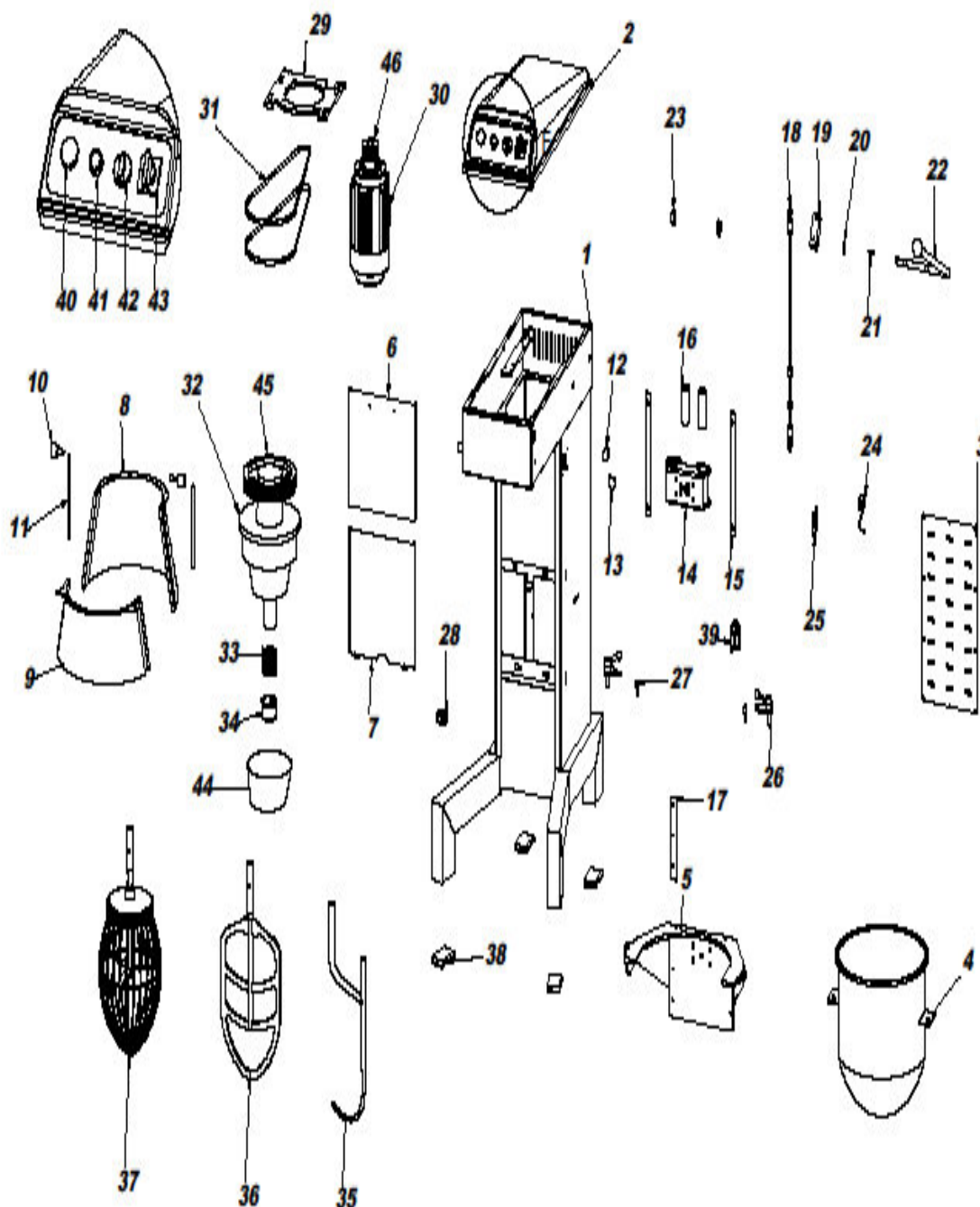
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2

1

PLANET MİKSER**PLANETARY MIXER**

KOD / CODE	ÜRÜN ADI / PRODUCT NAME	ÖLÇÜLER / DIMENSION	KAPASİTE / CAPACITY	GÜÇ / POWER	AĞIRLIK / WEIGHT
PM 40	PLANET MİKSER / PLANETARY MIXER	63 X 91 X 137 cm	40 lt	2.2 kw 380V	200 kg
PM 60	PLANET MİKSER / PLANETARY MIXER	63 X 91 X 137 cm	60 lt	2.2 kw 380V	210 kg



4

3

2

1

PLANETARY MIXER SPARE PART LIST

PM40 / PM60

CODE	PART NAME
1	BODY
2	TOP COVER
3	ELECTRIC PANEL COVER
4	BOWL
5	BOWL HOLDER
6	BOWL HOLDER SLIDE 1
7	BOWL HOLDER SLIDE 2
8	SAFE GUARD
9	MOVABLE SAFE GUARD
10	SAFE GUARD HINGE
11	SAFE GUARD HINGE CONNECTION SHAFT
12	SAFE GUARD HINGE PLACE
13	SAFE GUARD STOPPAGE PLUG
14	BOWL MOVEMENT APPARATUS
15	BOWL MOVEMENT APPARATUS SHAFT
16	BOWL MOVEMENT APPARATUS SHAFT PLACE
17	BOWL HOLDER TRACK
18	BOWL REMOVAL MECHANISM
19	BOWL REMOVAL MECHANISM STOPPAGE WEDGE
20	SEKMAN
21	LIFTING HANDLE WEDGE
22	LIFTING HANDLE
23	LIFTING HANDLE ROLLER
24	MOVABLE SAFE GUARD SECURITY SWITCH
25	LIFTING HANDLE ROLLER COVER
26	BOWL LOCK
27	BOWL FIXING PIN
28	UNIONS
29	ENGINE FLANGE
30	ENGINE
31	V BELT
32	PLANET GEAR GROUP
33	APPARATUS SPRING
34	APPARATUS LOCK
35	DOUGH MIXING APPARATUS
36	PALETTE APPARATUS
37	MIXING APPARATUS
38	FOOT
39	SCHALTER
40	EMERGENCY STOP BUTTON
41	START BUTTON
42	TIMER
43	ON-OFF/ PUSH BUTTON
44	PLANET GEAR GROUP GUARD PLASTIC
45	PLANET GEAR GROUP PULLEY
46	ENGINE PULLEY



AT DECLARATION OF CONFORMITY

COMPANY NAME : SGS MUTFAK EKİPMANLARI İTH.İHR.TUR.GIDA PAZ. ELEK. SER. HİZ.
SAN. ve LTD. ŞTİ.

ADDRESS : Cumhuriyet Mah Balkan Cad No: 20 Yazıbaşı Torbalı İzmir Türkiye

PHONE : 0090 232 2575233 - 2575223 - 2576922 - 2575836

FAKS : 0090 232 2575303

WEB : <http://www.sgsoven.com>

PRODUCT : PLANETARY MIXER

MODEL : PM40- PM60

TEST STATEMENT NO : 20151024/003

HARMONIZED STANDARDS : TS EN ISO 12100:2010; TS EN 60204-1:2008 ; TS EN 453

APPLIED DIRECTIVES : 2006/42/AT MACHINE SAFETY DIRECTIVE - ANNEX I

We declare as of SGS MUTFAK EKİPMANLARI LTD. ŞTİ. PLANETARY MIXER produced by us is in compliance with the above relevant Council of Europe New Approach Directives and Harmonized EN standards that given. We accept all the responsibilities associated with these products.

PLACE / DATE : İZMİR / 03.11.2015

GENERAL MANAGER:

SEBAHTİN YASHAROV YUZEIROV

/ RUŞEN AKSU

S.G.S. MUTFAK EKİPMANLARI İTH. İHR.
TÜRKİYE GIDA PAZ. ELEKTRONİK
SERVİS HİZM. SAN. TİC. LTD. ŞTİ.
Yazıbaşı Mah. Balkan Cad. No: 20 Torbalı/İZMİR
Tel: 0232 257 52 33 257 52 23 257 69 22 257 58 36
Tic Sic No: 2738028 9946



SGS MUTFAK EKIPMANLARI LTD. STI.

Cumhuriyet Mah. Balkan Cad. No:20
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