

Instruction Manual

30 Litre Planetary Mixer



LLKPM30



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

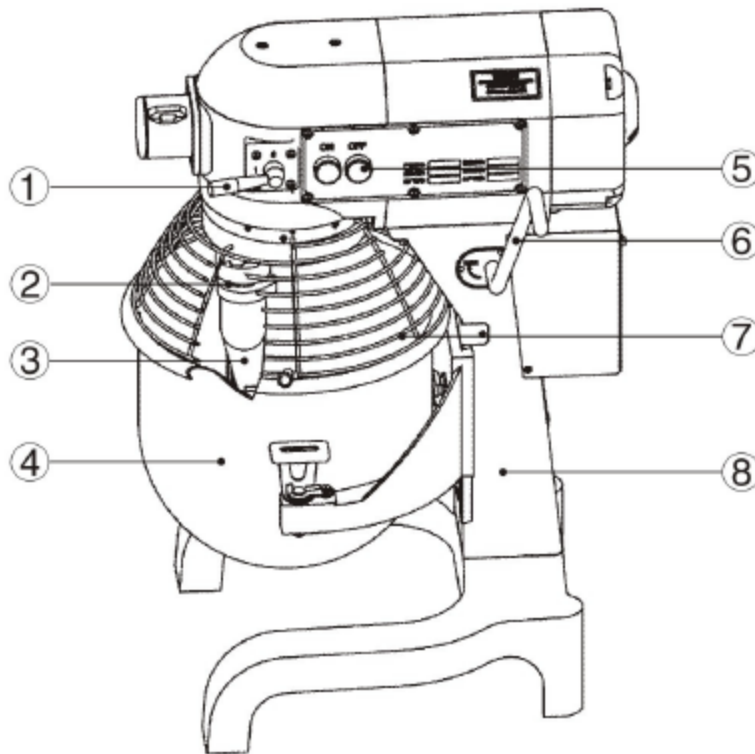
Specifications:

	LLKPM30
Motor Power	1.1kW
Width	550mm
Depth	600mm
Height	1115mm
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

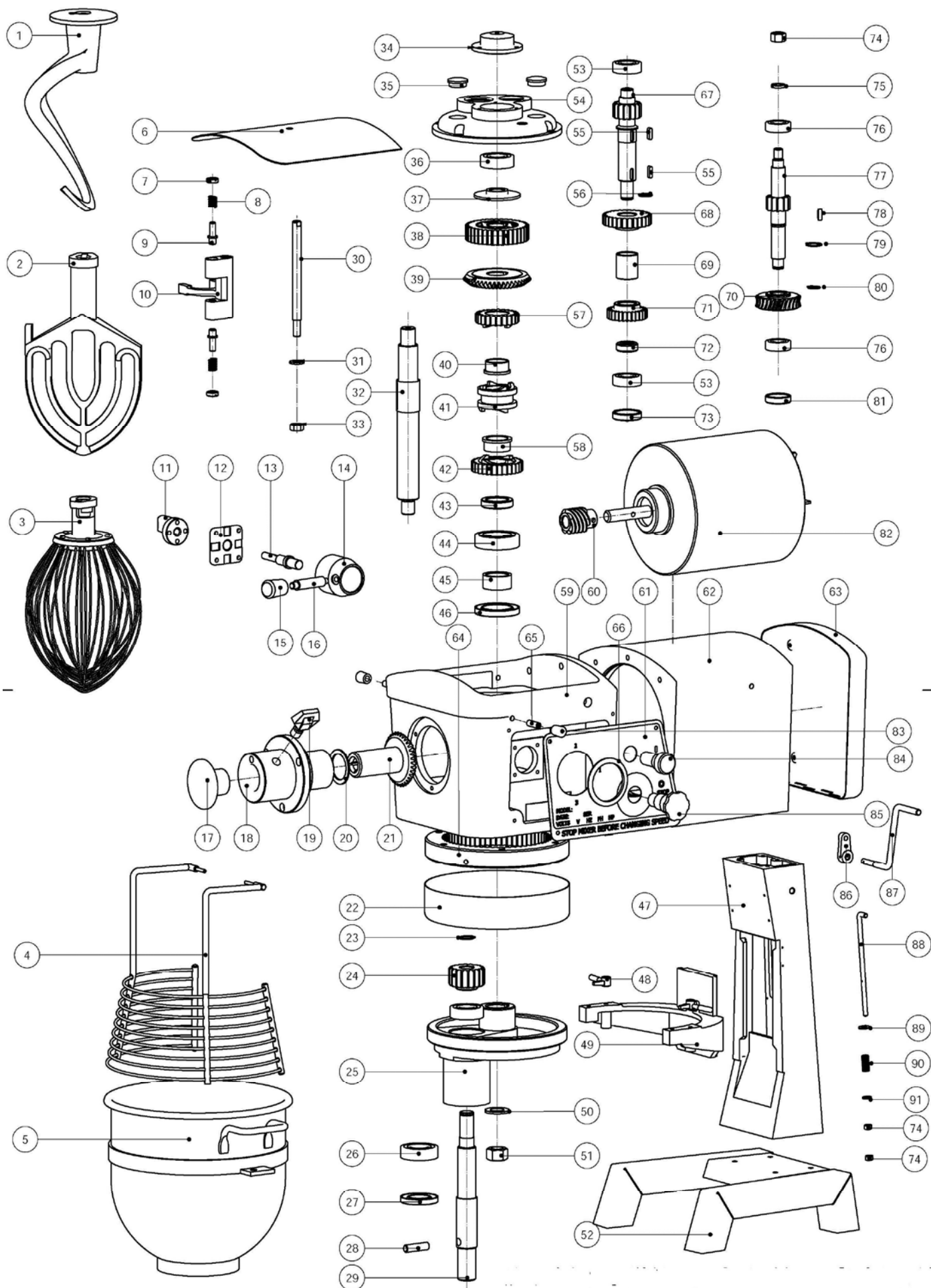
Cleaning

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.



Ser. No.	Part No.	Part Name	Ser. No.	Part No.	Part Name
1	PM30.HOOK	Hook	42	P01.255	Gear
2	PM30.BEATER	Beater	43	P01.248	Clamp Plate
3	PM30.WHISK	Wire Whip	44	P01.246	Bearing 6206
4	P01.267	Safety Guard	45	P01.253	Bushing
5	P01.292	Bowl	46	P01.231	Oil Seal 40x62x8
6	P01.268	Top Cover	47	P01.269	Body Housing
7	P01.250	Screw	48	P01.218	Bowl Hold Kits
8	P01.202	Spring	49	P01.270	Support
9	P01.266	Pin Shaft	50	P01.249	Clamp Plate 18
10	P01.232	Shifting Yoke	51	P01.271	Nut M8*1.5
11	P01.100	Cam-Gear Shifter	52	P01.272	Base
12	P01.101	Plate-Shifter Index	53	P01.694	Bearing 6203
13	P01.223	Handle-Shifter	54	P01.273	Transmission Shaft Support
14	P01.222	Handle Set	55	P01.104	Key 5*16
15	P01.081	Turn Set M6	56	P01.105	Circlips for Shaft 17
16	P01.224	Speed Handle	57	P01.238	Gear
17	P01.096	Plug Attachment Hub	58	P01.256	Bushing
18	P01.221	Attachment Hub	59	P01.210	Gear Box
19	P01.226	Spring	60	P01.177	Worm Pole
20	P01.251	Circlips	61	P01.274	Brand
21	P01.259	Gear	62	P01.112	Motor
22	P01.276	Hood Ring	63	P01.002	Back Housing
23	P01.236	Circlips for Shaft 19	64	P01.275	Internal Gear
24	P01.258	Planet Gear	65	P01.257	Tighten Yoke M8x25
25	P01.277	Operating Shelf	66	P01.079	Crank Lever
26	P01.183	Bearing 6205	67	P01.106	Handle-Shifter
27	P01.244	Oil Seal	68	P01.107	Gear
28	P01.225	Pin10x38	69	P01.108	Bushing
29	P01.245	Working Shaft	70	P01.237	Worm Wheel
30	P01.227	Declutch Shaft	71	P01.109	Mid-Gear Wheel Gear
31	P01.161	Plate 10	72	P01.110	Washer
32	P01.234	Main Shaft	73	P01.239	Plug Cover 1
33	P01.156	Nut M10	74	P01.241	Nut M12
34	P01.278	Top Batter Valve Cap	75	P01.111	Spring Washer 12
35	P01.168	Flat Valve Cap	76	P01.236	Bearing 6202
36	P01.247	Bearing 6204	77	P01.280	Gear Wheel
37	P01.240	Main Shaft Plug Cover	78	P01.104	Key 5x15
38	P01.252	Super Machine Parts	79	P01.228	Circlips for Shaft 20
39	P01.254	Gear	80	P01.229	Circlips for Shaft 15
40	P01.197	Bushing	81	P01.240	Plug Cover 2
41	P01.279	Sleeve	82	P01.112	Motor

Pos. No.	Part No.	Part Name
83	P01.070	Rubber Set
84	P01.288	White Button
85	P01.045	Black Button
86	P01.079	Crank Lever
87	P01.088	Handle-Shifter
88	P01.235	Connecting Rod
89	P01.212	Clamp Plate 14
90	P01.243	Spring
91	P01.242	Clamp Plate 12

	P01.009	Microswitch
	P01.047	T-Piece
	P01.065	Reset Switch
	P01.288	White On Button
	P01.289	Black Off Button