

INSTALLATION • OPERATION • MAINTENANCE • PARTS



Planetary Mixer

20 Quart

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200 Lombrano St. San Antonio, Texas 78207 USA

OPERATIONS & SAFETY MANUAL PLANETARY MIXER

20 QUART



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200 Lombrano Street
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1-800-683-0928
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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 dough 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 the mixing bowl 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.

GENERAL INSTRUCTIONS

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 insure 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.

MACHINE WARRANTY

Terms of Warranty

Terms of this warranty begin with the date of shipment from the factory, or with installation date if registered with American Baking Systems, Inc. within 7 days after installation, provided the installation date does not exceed the shipping date by more than two months.

The enclosed Warranty Card should be completed in full and returned to American Baking Systems, Inc. to ensure proper installation date and warranty registration. This warranty is intended as projection against failures due to defects in original manufacture only. It does not cover the following.

- A. Transportation and installation.
- B. Ordinary wear and tear from use.
- C. Abuse, misuse, misapplication, alteration, tampering, etc.
- D. Lost time due to site production schedules, rules and regulations.
- E. Accident, fire, flood, vandalism and/or any act of God.

Merchandise becomes the property of the consignee when accepted by the carrier and thereafter travels at risk of purchaser. Notify the carrier in the event of damaged shipment, whether apparent at the time of delivery (or if any concealed damage is discovered after unpacking). Complaints should be filed directly with the carrier to expedite the claim and to ensure that proper attention is received from the carrier.

This warranty refers only to parts and materials supplied by American Baking Systems, Inc.

The obligation of American Baking Systems, Inc., under this warranty, is limited to the furnishing of parts and materials as described herein, and does not cover the following.

- A. Transportation.
- B. Food costs or consequential damage costs.
- C. Overnight travel costs.
- D. Production material losses.

MACHINE WARRANTY

Overview

American Baking Systems, Inc. certifies that all equipment of its manufacture is, to the best of its knowledge, free from defective materials and workmanship when it leaves the factory.

This warranty is intended as protection for its customers against failure due to defects in materials and workmanship in original manufactured items only. American Baking Systems, Inc. will warranty its manufactured equipment as follows.

A. For a period of one year from date of original consumer purchase, American Baking Systems, Inc. will exchange parts found to be defective due to faulty workmanship and/or materials.

B. For a period of six months from the date of original purchase, American Baking Systems, Inc. will exchange electrical motors and components found to be defective except in the following cases.

1. Electricity was connected to machine incorrectly.
2. The machine was altered or repaired by an unauthorized mechanic.
3. The serial number has been changed.
4. The machine was misused or overloaded beyond published specifications.

C. For a period of 90 days from the date of original purchase, American Baking Systems, Inc. will provide or reimburse the labor from Item A and B at no charge to the customer provided American Baking Systems, Inc. was notified in advance and had authorized the labor charges. A Work Service Authorization Number can be obtained by contacting your dealer or the Factory Service Center at (319) 373-5006, prior to contracting repair work.

D. By executing this warranty, the buyer acknowledges that there are no warranties, either expressed or implied, including (by example and not by limitation) warranties of merchantability and of fitness for particular purpose, in connection with the purpose of this machine.

MACHINE WARRANTY

After a part has been acknowledged by the factory to be defective within the scope of this warranty, American Baking Systems, Inc. shall comply with one of the following three methods.

- A. Furnish a free replacement part.
- B. Furnish a replacement part in even exchange for the return of defective part (customer will be invoiced/credited).
- C. Authorize and acknowledge replacement part to be obtained locally.

American Baking Systems, Inc. agrees to pay any Authorized Service Organization for authorized certified labor required to repair or replace at our option any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty does not include travel time exceeding 2 hours and mileage exceeding 100 miles round trip.

Invoices for warranty labor will not be accepted for payment without a Work Service Authorization Number obtained from American Baking Systems, Inc. prior to facilitating the repair. To obtain a Work Service Authorization Number contact the dealer you purchased the equipment from or contact the factory direct.

Any obligations assumed by American Baking Systems, Inc. under this warranty are only to the person or organization to whom American Baking Systems, Inc. sold the equipment (exceptions must be authorized and acknowledged by American Baking Systems, Inc. and by the authorized dealer selling the equipment).

GENERAL MIXING INSTRUCTIONS

Mixing Guide for Various Types of Dough

Dough Type:	Heavy	Medium	Light
% of Water:	50 - 54%	54 - 58%	58% Plus
Product:	Bagels/Pizza	White/Ryes	Italian/French
Low Speed:	2 - 3 min.	2 min.	2 min.
High Speed:	3 min.	6 min.	7 - 8 min.
Low Speed:	3 min.	-----	-----

NOTE

Heavy doughs are often finished out in low speed. This produces a softer, more workable dough while reducing excessive stress on your mixer.

NOTE

For Single-Timer, Single-Speed Models, increase the total mixing time used in Two-Speed Models by 20 - 30%.

The above mixing times are only base line, starting points.
The operator is encouraged to vary the times up or down to achieve the optimum desired result.

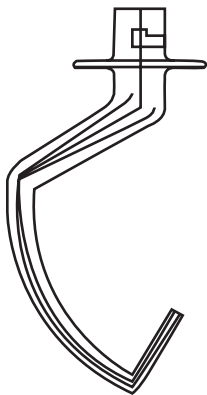
SPECIFICATIONS

SPECIFICATIONS:

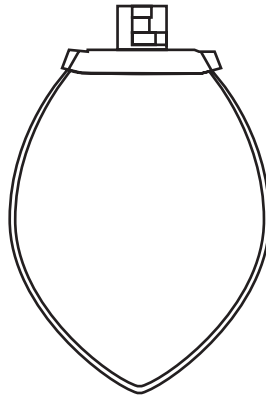
Model: ABSPMS-201L (BE&SCO Model 1A)
Capacity: 20L (20 Quarts)
Agitator: 181-508 RPM
Speed: 10 Speeds
Kneading Capacity: 3 kg Flour
Motor Power: 1.1 Kw (1.5 HP)
Machine WGT: 90 kG / 198 IBS.
Dimensions: 38" H X 33" D X 20" W

STANDARD ATTACHMENTS:

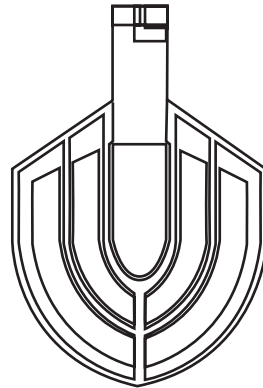
1 Dough Hook (Bread, Pastry Dough, Pizza Dough, Brioche, and Sausage)
1 Paddle (Short Bread, Royal Icing, Mashed Potatoes, Meats, Cookies)
1 Whip (Butter Cream, Whipping Cream, Ice Cream, Cream Cheese, Sauces)



HOOK



**WHIPPING
BALL**



BEATER

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 (4) anchor bolts through the holes provided in the lower frame assembly, (as shown in Figure 1.) for safe operation.

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.

INSTALLATION:

Your new Planetary Mixer comes ready to run and fully assembled in a wooden packing create, 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 power supply:

ABSPMS-20L (BE&SCO 1A) = 110 Volt 1 Phase 60 Hz 13 Amps

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.

OPERATION

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 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 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. Displayed time will change with each minute counted down.

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 button is depressed, the machine will lose power and the timer will not pause. When the machine is re-started, the timer will return to your original settings and will need to be re-started.

MAINTENANCE

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.

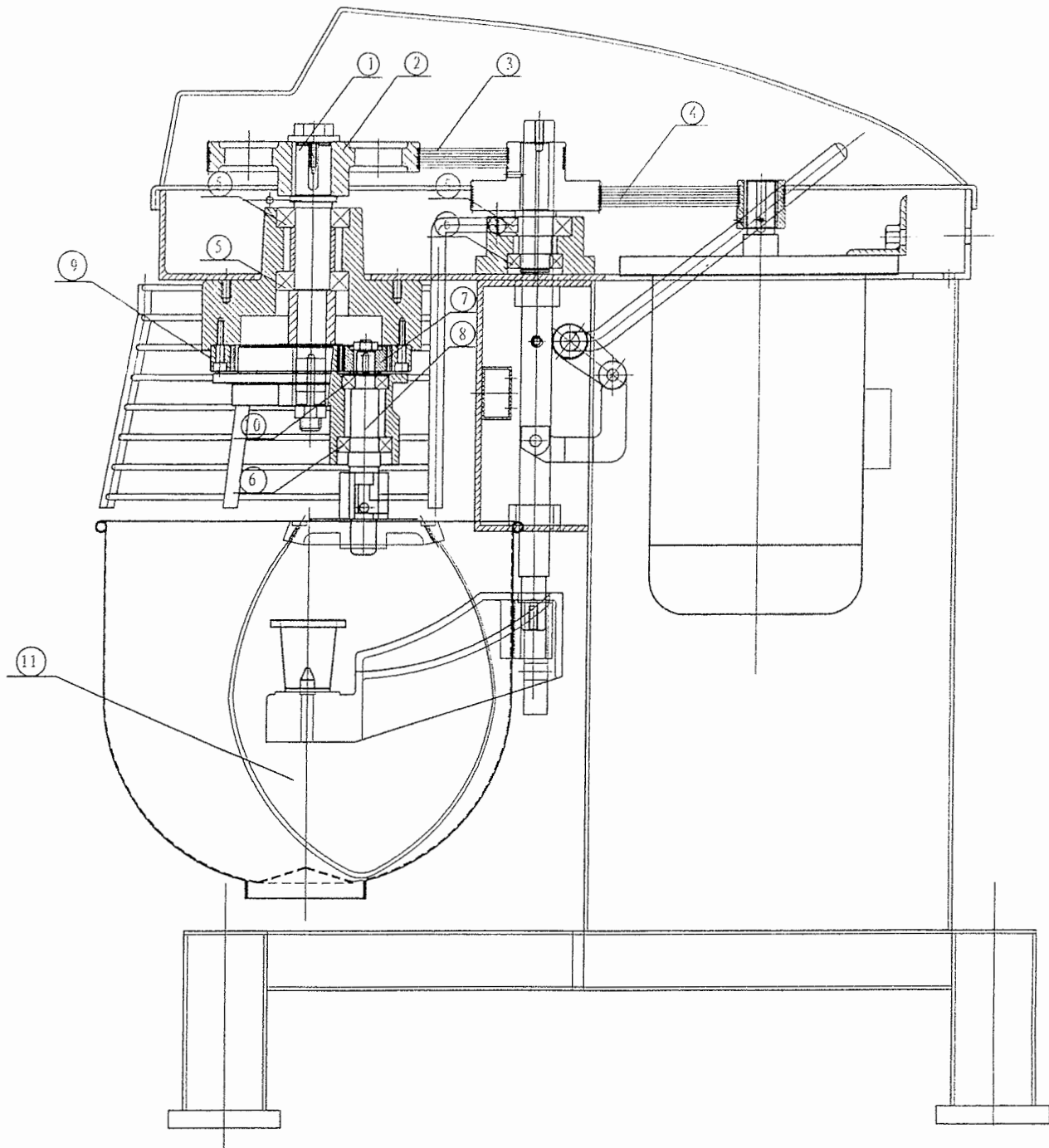
Once a month, or after each thorough cleaning, lubricate your bowl lift sides with food approved lithium grease or mineral oil. DO NOT USE VEGETABLE OIL. THIS WILL HARDEN AND GUM UP YOUR SLIDES AND PREVENT SMOOTH OPERATION OF YOUR BOWL LIFT.

PARTS

SPARE PARTS FOR ABSPMS-20L (BE&SCO 1A)

<u>Part #</u>	<u>Description</u>
01	Main Shaft
02	Main Shaft Pully
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)

PARTS



ABSPMS-20L

Original Equipment Warranty

BAKERY EQUIPMENT & SERVICE CO., INC. warrants that its products, as supplied to the original user, is free from defects in material and workmanship, and is suitable for the use for which it is sold. The Company's obligation under this warranty shall be limited to replacing, or at the option of BAKERY EQUIPMENT & SERVICE CO., INC. repairing, without charge any part found to be defective and expense incurred (labor and material) for its installation for a period of ninety (90) days or 750 hours of operation, whichever occurs first, from date of shipment from the factory, or upon special written request to the factory and acknowledged by the factory from the date of installation when there is a long installation delay. After said ninety (90) days or 750 hours of operation and for (1) year or 3,000 hours of operation, whichever comes first from warranty initiation date, this warranty shall apply to defective parts replacement at no charge to original user.

This warranty does not cover any defect due to or resulting from handling, abuse, misuse, improper maintenance and cleaning, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or acts of God. BE&SCO equipment is solely intended for use in a commercial facility. The warranty will not be supported and may be voided if BE&SCO equipment is used in a non-commercial or household setting. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not of BAKERY EQUIPMENT & SERVICE CO., INC.

BAKERY EQUIPMENT & SERVICE CO., INC. shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims, losses or damages incurred or suffered from, in connection with or in consequences of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than BAKERY EQUIPMENT & SERVICE CO., INC.

This warranty applies only to products shipped to and used with the Continental United States and Canada. All other customers will be provided a spare parts kit in lieu of the above warranty. These kits will be provided with delivery of your purchased equipment. The kit shall consist of parts identified, at the sole discretion of Bakery Equipment & Service Co., INC.

At Bakery Equipment & Service Co., INC., we continuously strive to provide the highest quality products and services. This warranty serves to exhibit our commitment to this endeavor.



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