

## Planetary Mixer – GRPB7 Bench



### Grange Product Range

#### **Mixers**

Bandsaws

Food Processors

Juicers

Light Kitchen Equipment

Mincing Equipment

Slicers

Wrapping Equipment

# SAFETY PROCEDURES



## **NEVER ATTEMPT TO OPERATE THIS MACHINE WITHOUT READING THE OPERATING MANUAL**

- NEVER touch this machine without training and authorisation from your supervisor.
- Machine MUST BE on solid, level support.
- ALWAYS use the three-pronged plug provided.
- NEVER attempt to place foodstuffs in the mixing bowl when the mixer is in operation.
- NEVER touch the agitator drive when the mixer is on.
- KEEP hands, arms, hair and loose clothing CLEAR of all moving parts.
- Should the mixer jam, SWITCH OFF AND UNPLUG before removing the obstruction.
- SWITCH OFF AND UNPLUG the machine from its power source before cleaning, sanitising or servicing.
- USE ONLY the attachments provided by the manufacturer and designed for this machine.

**YOUR SAFETY IS OUR PRIMARY CONCERN**

# Introduction

## Overview

This Operation and Safety Manual has been prepared to introduce you to the Grange GRPB7 Planetary Mixer. It explains the operation, cleaning and maintenance of the food mixer in simple, clear terms and with an emphasis on your safety.

Throughout the Manual procedures are supported by photographs showing the parts involved and the recommended safe method of handling those parts.

Make sure that you read this Manual carefully so that you are familiar with the features and procedures that are unique to this machine.

## Conventions and Symbols used in this Manual

To reduce confusion, and to highlight important points and safety matters, we have established some standard terms and symbols:

- **“mixer” “food mixer”** Whenever we talk about the mixer, or food mixer, we mean the mixer that is covered in this Manual.
- **“foodstuff”** We use the word “foodstuff” to refer to any kind of meat or other food that is usually sliced in a mixer.
- **“bowl” “mixing bowl”** This is the fitting that attaches to the end of the planetary drive and does the actual mixing.
- **“beater” “aggitator”** The meat grip is the device that holds the foodstuff in position on the meat table. It is usually attached to the meat table and moves with the foodstuff as it is sliced.
- **“speed selector”** This device is located on the right side of the machine (as you face it) and controls the speed of the agitator.
- **“mixer head lift” “mixer head lift handle”** This is the mechanism by which you raise and lower the mixer head into the bowl.



- **The Special Note flag** This is an upside-down triangle with an exclamation mark inside it. It appears in the left margin of the page, like this, whenever we want to draw your attention to an important point.



- **The “No Hands” warning flag** This is a circle with the outline of a hand and a black bar through the hand. It appears wherever we want to warn you that either: you shouldn’t put your hands in or near a particular component; or that you must wear steel mesh protective gloves to carry out a particular procedure.

- **The “Power” warning flags** There are two power warning flags. The first, a lightning bolt inside an upside-down triangle, is used whenever we want to remind and warn you that the machine is connected to the mains power supply. The second warning flag is a circle with the outline of a lightning bolt and a black bar through the bolt. It appears to remind you that a particular procedure must be carried out with the power to the machine turned off at the power point and the machine’s power plug disconnected from the power point.



# SAFETY WARNINGS

This is an electrical device that uses mains (single phase 240 Volt power).

The following special warnings must be complied with for your own safety and the safety of others.



THERE ARE NO USER-SERVICEABLE ELECTRICAL COMPONENTS IN THIS MACHINE. ALL ELECTRICAL COMPONENTS ARE ELECTRICALLY ISOLATED TO EARTH AND ARE SEALED FOR YOUR SAFETY. YOU MUST NOT ATTEMPT TO TOUCH ANY ELECTRICAL COMPONENTS OR WIRES – YOU MAY EXPOSE YOURSELF TO THE RISK OF SERIOUS INJURY BY ELECTROCUTION.



UNLESS OTHERWISE INDICATED, ANY CLEANING OR MAINTENANCE PROCEDURE MUST BE PERFORMED WITH THE POWER TO THE MACHINE SWITCHED OFF AND THE MACHINE'S POWER CORD DISCONNECTED FROM THE POWERPOINT. FAILURE TO TURN OFF AND DISCONNECT POWER MAY RESULT IN SERIOUS INJURY CAUSED BY THE MACHINE BEING ACCIDENTLY TURNED ON DURING CLEANING OR MAINTENANCE.

## The Grange Planetary Bench Mixer

The Grange GRPB7 Planetary Mixer has been designed for strong performance and long life.

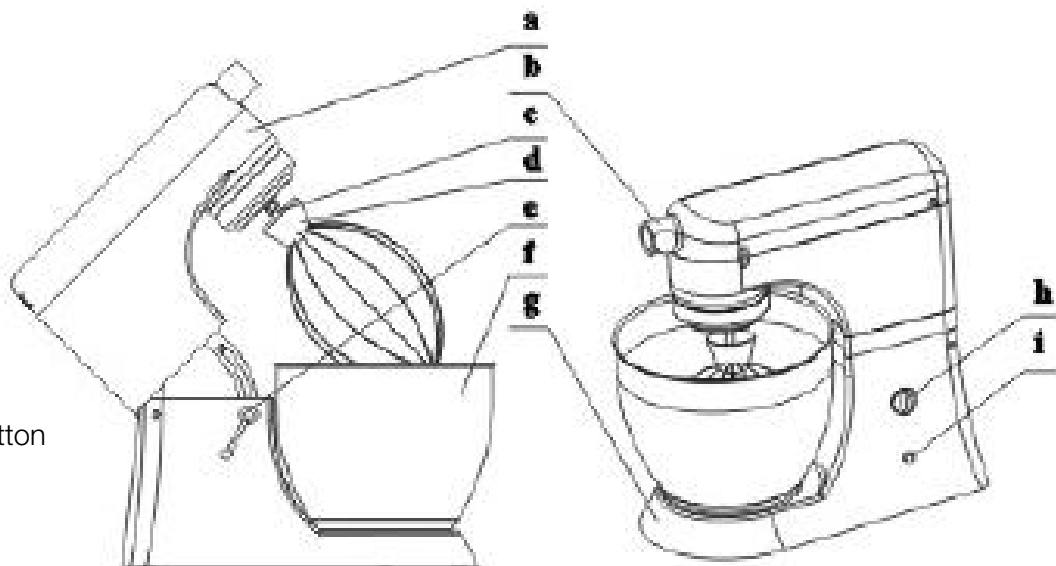
Simple operation, large bowl design and fast agitator changes make the GRPB7 mixer one of the most functional mixers on the market.

- manufactured in stainless steel and anodised aluminium to resist oxidation and corrosion;
- constructed for easy cleaning;
- geared bowl carriage and lift for easy loading and unloading;
- Constant-torque and infinite variable speed technologies have been used in this mixer to suit every mixing job;
- overload protection installation;
- forced ventilation to motor to prevent overheating; all bearings are self-lubricating and sealed-for-life;
- agitator drive is gear-driven and gears are contained in a sealed transmission casing; safety cut-out switches for bowl and mixer head lift.

# Components of the Planetary Mixer

The following picture illustrates the main components of the mixer –

- a. Head of mixer
- b. Interception
- c. Mixing Axle
- d. Agitator
- e. Mixer Head Handle
- f. Mixing Bowl
- g. Speed adjusting button
- h. Switch
- i. Base plane



## Installing the mixer

### Positioning the slicer

No matter where you put the mixer, you must allow at least as much space as the overall dimensions indicate. Allowing an additional minimum of 30 cm either side of the mixer will make access for cleaning and maintenance easier.

Make sure that the surface that you intend placing the mixer on is solid, flat, level, dry and smooth.

Although it is possible to floor-mount the mixer, ideally the mounting surface should be between 40 cm and 50 cm high for operator comfort.

### Electrical connections

The mixer connects to a single phase 240 Volts power supply using the power cord supplied. Simply connect the plug on the end of the power cord to the power point.

### Cleaning and function check

Before you use the mixer, we recommend that you wipe down all exposed surfaces with a soft cloth that has been placed in clean warm water and light detergent and squeezed dry. This will remove any traces of machine oil, dirt or grit picked up during manufacture or storage.



Before you wipe down the machine, make sure that the power is turned off at the wall socket/power point.

Once the mixer is clean you can check that it is functioning correctly.

1. Switch on power to the machine from the wall socket/power point.
2. Make sure that the mixer is turned off at the power switch on the side of the machine.
3. Check that the mixer head lift handle moves easily and that it doesn't sticks at any point along its travel.

4. Select the speed setting on the speed selector.  
(See diagram and instructions below showing the speed selector positions)
5. Turn the mixer on using the power switch on the side of the machine.  
Immediately the agitator drive will spin in an anti-clockwise direction.
6. Turn the mixer off at the power switch.

### Speed selector position



**1.**



**2.**



**3.**



**4.**

- Set the speed button to “O” position (Drawing 1 above) and connect the electronic power. The indicator light will be on.
- Start the machine by turning the speed button in a clockwise direction and turn the button to adjust the speed according to the property of mixing material you are mixing. The speed will increase as you turn the button from right to left.
- When the speed button is turned to point straight down (Drawing 2), the mixer is at low speed and this is the recommend speed for dough mixing.
- When the speed button is turned to point down left (Drawing 3), the mixer is in the middle speed and this it is good for mixing minced products.
- When the speed button is turned to point left (Drawing 4), the mixer is at high speed.



- THIS MIXER HAS INFINITE VARIABLE SPEEDS SO THE USER CAN CHOOSE THE BEST SPEED FOR THEIR JOB.
- ROTARY DIRECTION: THE ROTARY DIRECTION OF MAIN SHAFT IS CLOCKWISE AND THE ROTARY DIRECTION OF THE MIXING SHAFT IS ANTICLOCKWISE.
- DON'T OPERATE THE MACHINE FOR OVER 10 MINUTES EACH TIME.
- THE MAXIMUM WEIGHT OF THE INGREDIENTS SHOULD NOT EXCEEDS 500G.
- WHEN MIXING FLOUR, IT IS RECOMMENDED YOU SHOULD ONLY USE THE MIXER AT LOW SPEED. FOR ALL OTHER TYPES OF INGREDIENTS YOU SHOULD ADJUST THE SPEED ACCORDING TO YOUR NEEDS.

# Operating the mixer

## Things to keep in mind

1. Always double-check that the agitator has fully engaged the locating pin on the agitator drive shaft BEFORE switching on the machine.
2. Always match the mixing speed to the foodstuff being mixed. The general rule-of-thumb is that the heavier and denser the ingredients, the slower the mixing speed.
3. It is usually easier, and safer, to fill the mixing bowl at the machine.



## Standard operation

1. Fill the mixing bowl with the required ingredients.
2. Select and fit the correct agitator for the job.
3. Raise the mixer head by using the mixer head lift handle.
4. Place ingredients into bowl and then lower the mixer head.
5. Select the appropriate mixing speed using the speed selector.
6. Turn the machine on using the power switch.
7. When mixing is completed, switch off the power at the power switch, lift the mixer head and either remove the bowl or remove the mixed contents of the bowl.

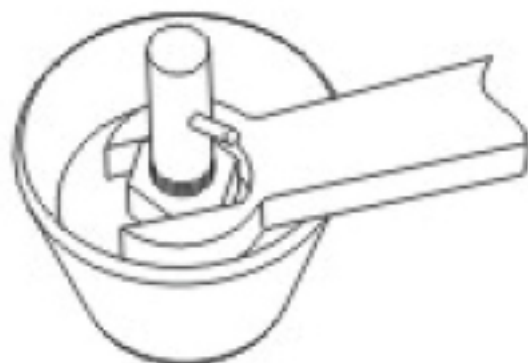
## Changing or fitting an agitator

1. Make sure that the machine is switched off.
2. Grasp the agitator firmly and turn it clockwise to disengage the tool from the locating pin on the agitator drive shaft. Draw the agitator down the drive shaft. If no agitator is fitted, go to Step 3.
3. Slide the selected agitator onto the drive shaft, lining up the channel on the top of the agitator shank with the locating pin on the drive shaft.
4. Continue to slide the agitator up the drive shaft until the locator pin reaches the base of the “L” - shaped slot in the shank. Turn the agitator anti-clockwise to lock the tool onto the shaft.

Sometimes the space between bottom of mixing agitator and bowl is too close and sometimes it is too wide so adjusting the height of mixing agitator is necessary.

To adjust the height of the mixing agitator please follow the below directors –

- A. Shut off power first,
- B. Use a spanner to release the nut of the mixing agitator,
- C. Adjust the space to ensure the agitator sits into the bowl at the correct position.
- D. Tighten up the nut.



# Cleaning the mixer

This section deals with cleaning your mixer.

We recommend that, before cleaning or maintenance tasks are undertaken, the machine operator(s) receive some training from their supervisor, preferably during the installation phase.



Before carrying out cleaning or maintenance tasks, it is important that power to the mixer is disconnected at the power point.

## General Cleaning

The mixer has been designed and built for efficient and speedy cleaning to ensure hygienic operation.

### Before using the mixer

1. Before the mixer is switched on for the first time each day, quickly wipe over all exposed surfaces with a cloth that has been placed in warm water and squeezed dry. This removes any dust or other matter that may have been deposited overnight.
2. Before the start of each mixing operation, and with the mixer switched off at the power switch on the side of the machine, wipe out the inside of the mixing bowl, the agitator and the agitator drive to remove any residual material left from the last mixing operation.

### After each mixing job

1. Remove the bowl and agitator and wash thoroughly in warm water and mild detergent.
2. Wipe down exposed portions of the machine with a cloth that has been placed in warm water and mild detergent and squeezed dry. Be sure to clean off any foodstuff that is stuck to the machine

### At the end of the day

1. After the mixer has been used for the last time, turn the machine off at the power switch and at the power point, and disconnect the power cord.
2. Turn the mixer head lift handle to lift the mixer head to its secured open position. If the bowl is still in place, remove it and set it aside for cleaning.
3. Remove the agitator from the agitator drive. Set it aside for cleaning.
4. With a cloth that has been placed in warm water and mild detergent and squeezed dry, wipe down all visible surfaces.
5. Place the bowl and agitators in warm water and mild detergent and wash thoroughly.

*How frequently the mixer is cleaned will depend on how heavily the machine is used. However, we recommend that you adopt a cleaning schedule daily as a MINIMUM requirement to maintain hygiene.*



# Maintenance

This section deals with routine maintenance and troubleshooting for your mixer.

We recommend that, before cleaning or maintenance tasks are undertaken, the machine operator(s) receive some training from their supervisor, preferably during the installation phase.



Before carrying out cleaning or maintenance tasks, it is important that power to the mixer is disconnected at the power point.

## **Routine Maintenance**

The robust design of the mixer means that there is very little required in the way of routine maintenance. Generally, the only maintenance required is cleaning (discussed in the previous section).

## **Cleaning**

Normal cleaning, as specified in the previous section is all that is required to maintain the external surfaces of the mixer.

We recommend that you clean the machine prior to any other maintenance operation so that all surfaces are free of dirt and grease. This makes the machine easier and safer to handle.



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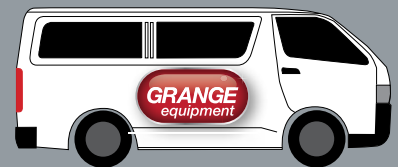
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it's customer satisfaction'**



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