

## **User Manual: Planetary Mixer**



**HINDCHEF PRIVATE LIMITED**

**ADDRESS: Ground Floor, KH No-50/24/2, Near Metro Pillar No 482, Village**

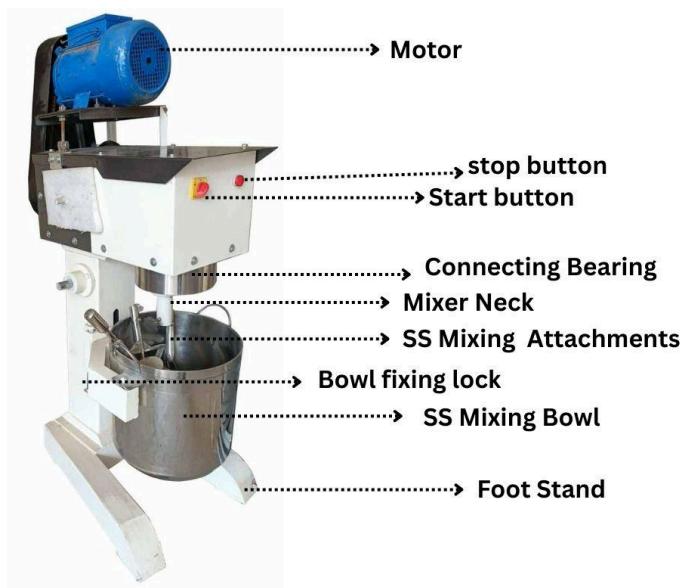
**Mundka, New Delhi, 110041**

**Near Rajdhani Park Metro Station (Green Line)**

**Call/Whatsapp: 9266606060**

## Features

### Operating Panel - Planetary Mixer



#### Mixing Attachments



Wire Whisk



Flat Beater

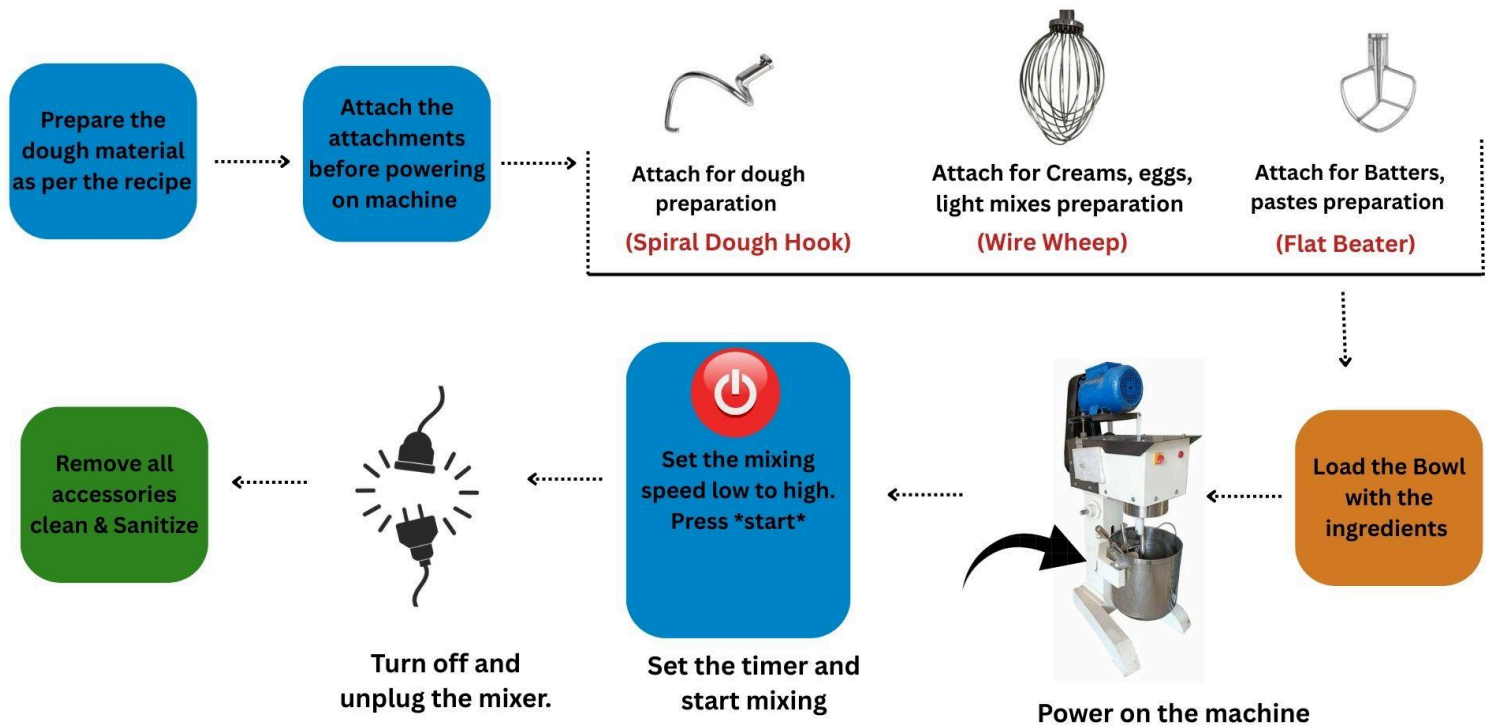


Spiral Dough Hook

1. Planetary mixer body is made up of 304 stainless steel material.
2. It has a motor connection for its smooth rotation during mixing of ingredients.
3. Its ss mixing attachments consist of a wire wheep, flat beater and a spiral dough hook.
4. A control panel has a start button and a stop button.
5. A sturdy and fixed footstand is connected to avoid movement during operation.
6. It has a 5-liter SS body mixer (B5) connected.

## Uses Direction

### Uses Direction- Planetary Mixer



1. First of all, prepare the ingredient mixture as per the recipe.
2. Connect all the accessories with the machine, like mixing attachments (hook, wire whip, flat beater), power cord, mixing bowl etc.
3. Load the bowl with the ingredient mixture.
4. Power on the machine.
5. Go to the panel and set the timer (slow to high), and let the mixing start.
6. Collect the final dough.
7. Now turn off the machine and unplug the mixer.
8. Remove all accessories .
9. Clean and sanitize all the accessories and the machine surface.

### **Cleaning Guide**

- Unplug or power off for safety
- Use a food-safe sanitizer once a week to kill bacteria.
- Remove all accessories—hook, wire whip, and flat beater and clean, and wipe it.

### **Safety Tips**

- Always keep the bowl guard closed during operation.
- Never put hands or utensils inside while it's running.
- Clean attachments immediately after use to avoid hardened buildup.
- Prevent the machine from the reach of rats, and insects.
- Run the machine at the correct voltage (220-240V).
- Avoid spilling water over the electric sockets and components to avoid any short circuits

## **Warranty**

- 1 year of product warranty is provided.
- Physical damages due to mishandling and any human errors may not be covered under warranty and would be charged accordingly.
- The warranty will only cover manufacturing defects.
- Defects resulting from electrical problems such as loose wiring, overvoltage, undervoltage, and wrong frequency are not covered by the warranty.
- Warranty does not cover consumables such as seal & belt.
- The courier charge for the part will have to be paid by the client.
- Gas empty or leakage (if applicable) not covered under warranty.
- We provide training and a live demo with our chef on the recipe as well.