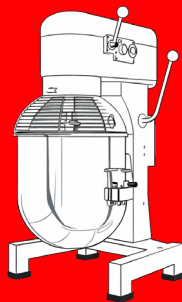


CONTENDER

STEP UP TO THE PLATE



CONTENDER PLANETARY MIXER

MXP002

CONTENTS

1. INTRODUCTION	3
2. TECHNICAL SPECIFICATIONS	3
3. SAFETY INFORMATION	3
4. COMPONENTS & ACCESSORIES	4
5. OPERATION INSTRUCTIONS	5
6. MAINTENANCE & CARE	6
7. TROUBLESHOOTING	6
8. WARRANTY TERMS	7

I. INTRODUCTION

THANK YOU FOR PURCHASING A CONTENDER PLANETARY MIXER. OUR PRODUCTS ARE OF THE HIGHEST QUALITY AND COME WITH COMPREHENSIVE AFTER SALES SERVICE. THIS PROFESSIONAL PLANETARY MIXER IS DESIGNED FOR COMMERCIAL USE IN BAKERIES, RESTAURANTS, AND CATERING OPERATIONS. PLEASE READ THIS MANUAL CAREFULLY BEFORE USING THE APPLIANCE TO ENSURE SAFE AND CORRECT OPERATION.



IMPORTANT

ALWAYS READ ALL INSTRUCTIONS BEFORE OPERATING THIS APPLIANCE. KEEP THIS MANUAL NEAR THE DEVICE AND EASILY ACCESSIBLE FOR FUTURE REFERENCE.

KEY FEATURES

- 20-LITRE CAPACITY STAINLESS STEEL BOWL
- THREE-SPEED PLANETARY MIXING ACTION
- POWERFUL 1100W MOTOR FOR HEAVY-DUTY MIXING
- SAFETY PROTECTION FEATURES INCLUDING BOWL GUARD
- COMPLETE WITH THREE STANDARD MIXING ATTACHMENTS
- BOWL LIFT MECHANISM FOR EASY OPERATION
- DURABLE CONSTRUCTION FOR COMMERCIAL USE

2. TECHNICAL SPECIFICATIONS

MODEL	OVPO28
VOLTAGE/FREQUENCY	~220-240V, 50HZ
INPUT POWER	1100 W
BOWL CAPACITY	20 LITRES
MAXIMUM FLOUR CAPACITY	5 KG
MIXING SPEEDS	462 / 317 / 197 R.P.M


NOTE: ALWAYS CHECK THE RATING PLATE ON YOUR SPECIFIC UNIT FOR ACCURATE POWER RATINGS AND SPECIFICATIONS.

3. SAFETY INFORMATION

READ AND FOLLOW ALL SAFETY WARNINGS CAREFULLY. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS INJURY OR DAMAGE TO THE EQUIPMENT.

3.1. CRITICAL SAFETY WARNINGS

- DO NOT USE WATER JETS OR HOSES TO WASH THE MIXER DIRECTLY
- PULL OUT THE POWER PLUG BEFORE ANY MAINTENANCE WORK AND ENSURE MAINTENANCE IS PERFORMED BY PROFESSIONALS ONLY
- DO NOT TOUCH SWITCHES OR PLUGS WITH WET HANDS

- IF ANY COMPONENT IS BROKEN, STOP USING THE MACHINE IMMEDIATELY
- DO NOT PUT HANDS INTO THE BOWL OR TOUCH MIXING DEVICES WHILE THE MACHINE IS OPERATING
- DO NOT ALLOW MINORS NEAR THE MACHINE DURING OPERATION
- THE MACHINE MUST BE GROUNDED. THERE IS A GROUNDED TERMINAL (MARKED ) - DO NOT CANCEL THE GROUND LINE
- IF THE ELECTRICAL WIRE IS DAMAGED, IT MUST BE REPLACED BY QUALIFIED PROFESSIONALS

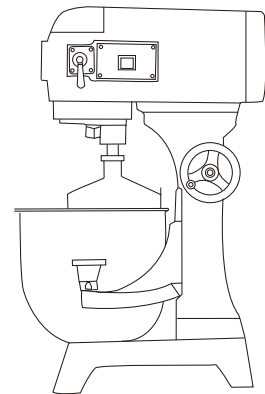
3.2. INSTALLATION AND POSITIONING

- THE MACHINE SHOULD BE FIXED ON DRY WOODEN FLOORING OR EQUIVALENT STABLE SURFACE
- WORK IN A SAFE, WELL-VENTILATED AREA
- KEEP THE ENVIRONMENT AROUND THE MACHINE DRY, CLEAN, AND SAFE
- BEFORE USING, CHECK THAT THE POWER SUPPLY MATCHES YOUR MACHINE SPECIFICATIONS
- ENSURE THE GROUND WIRE CONNECTION IS RELIABLE

4. COMPONENTS & ACCESSORIES

4.1. MAIN MACHINE COMPONENTS

- MOTOR UNIT – 1100W MOTOR WITH CAPACITOR
- TRANSMISSION CASE – GEAR SYSTEM FOR PLANETARY MIXING ACTION
- MIXING AXLE – PLANETARY ROTATION SYSTEM
- BOWL LIFT MECHANISM – HANDLE OR HANDWHEEL OPERATED
- SPEED SELECTOR – THREE-SPEED CONTROL
- SAFETY GUARD – PROTECTS OPERATOR DURING OPERATION
- MACHINE STAND – STABLE BASE WITH FEET
- CONTROL PANEL – ON/OFF SWITCH, OVERLOAD PROTECTION, EMERGENCY STOP



4.2. STANDARD MIXING ACCESSORIES

THE MIXER COMES WITH THREE STANDARD MIXING ATTACHMENTS, EACH DESIGNED FOR SPECIFIC TASKS:

- MIXING DEVICE I (WIRE WHIP) – FOR WHIPPING CREAM, EGGS, AND LIGHT MIXTURES AT HIGH SPEED (UP TO 15 MINUTES)
- MIXING DEVICE II (BEATER) – FOR MIXING MEDIUM-WEIGHT INGREDIENTS, STUFFING, AND BATTERS AT MEDIUM SPEED (UP TO 20 MINUTES)
- MIXING DEVICE III (DOUGH HOOK) – FOR KNEADING HEAVY DOUGH AT LOW TO MEDIUM SPEED (UP TO 30 MINUTES, FLOUR-TO-WATER RATIO 40-50%)

20-LITRE STAINLESS STEEL BOWL – PRECISION-FITTED WITH ROUNDED CORNERS FOR EASY CLEANING



IMPORTANT

ALWAYS STOP THE MACHINE COMPLETELY BEFORE CHANGING SPEEDS TO AVOID DAMAGE TO THE GEAR BOX. USING INCORRECT SPEEDS FOR SPECIFIC TASKS WILL DAMAGE INTERNAL COMPONENTS AND SHORTEN THE MACHINE'S LIFESPAN.

5. OPERATING INSTRUCTIONS

5.1. BEFORE FIRST USE

- CLEAN THE BOWL AND ALL MIXING DEVICES CAREFULLY
- INSTALL THE BOWL ONTO THE MACHINE CORRECTLY AND SECURELY
- CHECK THAT THE POWER SUPPLY MATCHES THE MACHINE SPECIFICATIONS (220-240V)
- ENSURE THE GROUND WIRE IS PROPERLY CONNECTED
- VERIFY THAT ALL SAFETY GUARDS ARE IN PLACE

5.2. INSTALLING MIXING DEVICES

MIXING ATTACHMENTS ARE EASILY INSTALLED:

1. RAISE THE MIXING DEVICE ONTO THE MIXING AXLE
2. INSERT THE GROOVES FROM THE HANDLES INTO THE SPIRAL AXLE PIN
3. ROTATE THE DEVICE CLOCKWISE ON THE SHAFT UNTIL IT LOCKS INTO PLACE
4. ENSURE THE BOWL IS RAISED TO THE HIGHEST POSITION SO THE EDGE OF THE BOWL IS HIGHER THAN THE MIXING DEVICE'S WORKING POSITION

TO REMOVE: RAISE THE AGITATOR ON THE SHAFT UNTIL IT CLEARS THE LOCK, ROTATE COUNTER-CLOCKWISE, AND LOWER.

5.3. INITIAL TESTING

- BEFORE TESTING, REMOVE THE MIXING DEVICE TO AVOID DAMAGE
- CHECK THAT THE PLANETARY ROTATION DIRECTION IS CORRECT
- FOR THREE-PHASE MACHINES, IF THE ROTATION DIRECTION DOES NOT MATCH THE ARROW MARKING, THE PHASES MUST BE CHANGED

5.4. OPERATING THE MIXER

1. INSTALL THE APPROPRIATE MIXING DEVICE FOR YOUR TASK
2. PLACE INGREDIENTS INTO THE BOWL (DO NOT EXCEED MAXIMUM CAPACITY)
3. RAISE THE BOWL USING THE BOWL LIFT MECHANISM UNTIL IT IS IN THE CORRECT WORKING POSITION
4. ENSURE THE SAFETY GUARD IS IN PLACE
5. SELECT THE APPROPRIATE SPEED FOR YOUR MIXING TASK

5.5. SPEED SELECTION GUIDE

DEVICE	SPEED	APPLICATION
WIRE WHIP (I)	HIGH (462 RPM)	WHIPPING CREAM, EGGS, BUTTER MAX 15 MINUTES
BEATER (II)	MEDIUM (317 RPM)	MIXING STUFFING, BATTERS, MEDIUM INGREDIENTS MAX 20 MINUTES
DOUGH HOOK (III)	LOW-MEDIUM (197 RPM)	KNEADING DOUGH (40-50% WATER CONTENT) MAX 30 MINUTES

6. MAINTENANCE & CARE

6.1. AFTER EACH USE

- TURN OFF THE POWER SWITCH AND UNPLUG THE MACHINE
- LOWER THE BOWL AND REMOVE IT FROM THE MACHINE
- REMOVE THE MIXING DEVICE
- CLEAN THE BOWL AND ALL MIXING DEVICES THOROUGHLY WITH WARM SOAPY WATER
- DRY ALL COMPONENTS COMPLETELY BEFORE STORAGE
- WIPE DOWN THE MACHINE BODY WITH A DAMP CLOTH
- STORE THE BOWL AND MIXING DEVICES IN A CLEAN, SAFE PLACE

6.2. ROUTINE MAINTENANCE

- KEEP THE ENVIRONMENT AROUND THE MACHINE DRY, CLEAN, AND SAFE
- REGULARLY CHECK ALL ELECTRICAL CONNECTIONS FOR WEAR OR DAMAGE
- INSPECT THE BOWL LIFT MECHANISM FOR SMOOTH OPERATION
- CHECK THAT ALL SAFETY FEATURES ARE FUNCTIONING CORRECTLY
- ENSURE THE MIXING AXLE AND PLANETARY GEARS OPERATE SMOOTHLY WITHOUT EXCESSIVE NOISE

6.3. LUBRICATION

THE MACHINE HAS BEEN FILLED WITH HIGH-QUALITY LUBRICATION GREASE AT THE FACTORY AND UNDER NORMAL CIRCUMSTANCES CAN BE USED FOR SEVERAL YEARS. HOWEVER, AFTER ANY MAINTENANCE WORK, THE LUBRICATION GREASE MUST BE REPLACED. AFTER REFILLING WITH LUBRICATION GREASE, ENSURE THE OIL BORE COVER IS TIGHTLY SECURED. **NOTE:** ALL PINS IN THE SLEEVE DRIVE MUST BE LUBRICATED WHEN REASSEMBLING. CHECK THE OIL SEAL REGULARLY FOR LEAKS.

6.4. PROHIBITED MAINTENANCE PRACTICES

- NEVER USE WATER JETS OR SPRAY DIRECTLY ON THE MIXER
- DO NOT ATTEMPT REPAIRS UNLESS YOU ARE A QUALIFIED PROFESSIONAL
- DO NOT OPERATE THE MACHINE WITH DAMAGED WIRING OR PLUGS
- DO NOT USE HARSH CHEMICALS OR ABRASIVE CLEANERS
- DO NOT IMMERSE ELECTRICAL COMPONENTS IN WATER
- DO NOT BYPASS OR DISABLE SAFETY FEATURES

7. TROUBLESHOOTING

IF YOU EXPERIENCE PROBLEMS WITH YOUR MIXER, CHECK THE FOLLOWING BEFORE CONTACTING SERVICE:

PROBLEM	POSSIBLE CAUSE	SOLUTION
AXLE DOES NOT WORK WHEN MACHINE OPERATES	POOR ELECTRICAL CONTACT OR INCORRECT MOVING DIRECTION	CHECK PLUG CONNECTIONS. VERIFY ROTATION DIRECTION MATCHES ARROW MARKING.
MIXING BOWL OUT OF POSITION	BOWL NOT PROPERLY SECURED	REINSTALL BOWL CORRECTLY AND ENSURE IT IS LOCKED IN PLACE.
OIL LEAKAGE	SEALING WASHER DAMAGED	REPLACE SEALING WASHER.
DIFFICULT TO MOVE BOWL UP/DOWN	SLIDEWAY RUSTED OR NEEDS LUBRICATION	CLEAN SLIDEWAY AND APPLY LUBRICATION.
MOTOR OVERHEATS AND SLOWS DOWN	INCORRECT VOLTAGE OR WRONG SPEED SELECTION	CHECK VOLTAGE SUPPLY. USE LOWER SPEED FOR HEAVY LOADS.
EXCESSIVE NOISE AND HEAT	POOR LUBRICATION IN GEAR BOX	ADD OR REPLACE LUBRICATION GREASE.
MIXER TOUCHES THE BOWL	MIXING DEVICE OR BOWL DEFORMED	REPAIR OR REPLACE DAMAGED BOWL OR MIXING DEVICE.

8. WARRANTY TERMS

8.1. COVERAGE

THE CONTENDER PLANETARY MIXER IS COVERED BY A 24-MONTH LIMITED PARTS WARRANTY FROM THE DATE OF PURCHASE AGAINST MANUFACTURING DEFECTS OR WORKMANSHIP FAULTS.

8.2. VALID CONDITIONS

- THE APPLIANCE MUST BE INSTALLED AND OPERATED AS DESCRIBED IN THIS MANUAL
- THE RATING PLATE MUST REMAIN LEGIBLE AND INTACT
- REPAIRS MUST BE CARRIED OUT BY AUTHORISED TECHNICIANS
- PROOF OF PURCHASE MUST BE PROVIDED FOR WARRANTY CLAIMS
- THE APPLIANCE MUST BE USED FOR ITS INTENDED COMMERCIAL PURPOSE ONLY

8.3. EXCLUSIONS

THE WARRANTY DOES NOT COVER AND SHALL BE NULL AND VOID IN CASES OF:

- DAMAGE CAUSED BY IMPROPER INSTALLATION OR INAPPROPRIATE USE
- MISUSE, ABUSE, OR FAILURE TO FOLLOW OPERATING INSTRUCTIONS
- WEAR AND TEAR FROM NORMAL COMMERCIAL USE
- UNAUTHORISED REPAIRS OR MODIFICATIONS
- DAMAGE FROM FAILURE TO FOLLOW MAINTENANCE INSTRUCTIONS
- ELECTRICAL DAMAGE FROM INCORRECT VOLTAGE OR POWER ISSUES
- DAMAGE CAUSED BY OVERLOADING BEYOND SPECIFIED CAPACITY
- USE OF NON-APPROVED REPLACEMENT PARTS OR ACCESSORIES

8.4. SERVICE & SUPPORT

IF THE APPLIANCE FAILS TO OPERATE CORRECTLY:

1. STOP USING THE APPLIANCE AND UNPLUG IMMEDIATELY
2. DO NOT ATTEMPT SELF-REPAIR
3. CONTACT YOUR AUTHORISED DISTRIBUTOR OR SERVICE PROVIDER WITH PROOF OF PURCHASE AND THE MODEL NUMBER
4. FOLLOW GUIDANCE FROM THE AUTHORISED SERVICE REPRESENTATIVE
5. ONLY USE REPLACEMENT PARTS SUPPLIED OR APPROVED BY THE MANUFACTURER

USE ONLY AS INTENDED. OPERATE SAFELY. MAINTAIN REGULARLY.



IMPORTANT

THE MANUFACTURER CANNOT BE HELD LIABLE FOR ANY FAULTS CAUSED BY DEFECTIVE INSTALLATION OR INAPPROPRIATE USE OF THE APPLIANCE. IN SUCH CASES, THE WARRANTY SHALL BE NULL AND VOID.

MXPO02 · CONTENDER 20 LITRE PLANETARY MIXER IM20A WITH EMERGENCY STOP BUTTON



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