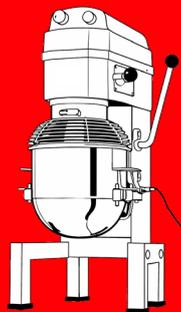


# CONTENDER

STEP UP TO THE PLATE



## CONTENDER PLANETARY MIXER

MXP004 | MXP005

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# I. INTRODUCTION

THANK YOU FOR PURCHASING A CONTENDER PLANETARY MIXER. OUR PRODUCTS ARE OF THE HIGHEST QUALITY AND COME WITH COMPREHENSIVE AFTER SALES SERVICE. THESE PROFESSIONAL PLANETARY MIXERS ARE DESIGNED FOR HEAVY-DUTY COMMERCIAL USE IN BAKERIES, RESTAURANTS, CATERING OPERATIONS, AND FOOD PRODUCTION FACILITIES. 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

- AVAILABLE IN 10L, 20L, 30L, AND 40L CAPACITIES
- THREE-SPEED PLANETARY MIXING ACTION FOR THOROUGH BLENDING
- POWERFUL MOTORS: 600W (10L), 1100W (20L), 1300W (30L/40L)
- AVAILABLE IN SINGLE-PHASE (220-240V) OR THREE-PHASE (380-415V) CONFIGURATIONS
- SAFETY PROTECTION FEATURES INCLUDING BOWL GUARD AND EMERGENCY STOP
- COMPLETE WITH THREE STANDARD PROFESSIONAL MIXING ATTACHMENTS
- ROBUST CONSTRUCTION FOR CONTINUOUS COMMERCIAL OPERATION
- BOWL LIFT MECHANISM WITH SECURE LOCKING SYSTEM

## 2. TECHNICAL SPECIFICATIONS

MODEL	10L	20L (MXP004)	30L	40L (MXP005)
BOWL CAPACITY	10 LITRES	20 LITRES	30 LITRES	40 LITRES
POWER SUPPLY (SINGLE PHASE)	220-240V ~ 50HZ			
POWER SUPPLY (THREE PHASE)	380-415V ~ 50HZ			
INPUT POWER	600 W	1100 W	1300 W	1300W
MOTOR POLES	4P	4P	6P	6P
MAXIMUM FLOUR CAPACITY	2.5 KG	5 KG	7 KG	9 KG
SPEED 1 (HIGH)	512 RPM	514 RPM	447 RPM	447 RPM
SPEED 3 (LOW)	125 RPM	131 RPM	130 RPM	130 RPM

**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
- FOR THREE-PHASE MODELS, VERIFY CORRECT PHASE CONNECTIONS TO ENSURE PROPER ROTATION DIRECTION

# 4. COMPONENTS & ACCESSORIES

## 4.1. MAIN MACHINE COMPONENTS

- MOTOR UNIT – POWERFUL MOTOR WITH MULTI-WEDGE PULLEY DRIVE SYSTEM
- GEAR BOX – PRECISION GEAR TRANSMISSION FOR PLANETARY MIXING ACTION
- MIXING AXLE – PLANETARY ROTATION SYSTEM WITH CENTER AXLE
- BOWL LIFT MECHANISM – HANDLE-OPERATED LIFTING SYSTEM WITH SECURE LOCKING
- SPEED CONTROL SYSTEM – THREE-SPEED SELECTOR WITH FORK AND SPEED SHAFT
- SAFETY GUARD – MOVABLE SAFETY NET WITH MICROSWITCH PROTECTION
- BOWL – STAINLESS STEEL WITH PRECISE FITTING
- CONTROL PANEL – START SWITCH, EMERGENCY STOP, TIMER (IF EQUIPPED), OVERLOAD PROTECTION
- MACHINE BODY AND STAND – ROBUST CONSTRUCTION WITH ADJUSTABLE FEETP

## 4.2. STANDARD MIXING ACCESSORIES

EACH MIXER COMES WITH THREE PROFESSIONAL MIXING ATTACHMENTS DESIGNED FOR SPECIFIC TASKS:

- WIRE WHISK – FOR WHIPPING CREAM, EGGS, AND LIGHT MIXTURES AT HIGH SPEED (MAXIMUM 15 MINUTES CONTINUOUS OPERATION)
- FLAT BEATER – FOR MIXING MEDIUM-WEIGHT INGREDIENTS, BATTERS, AND GENERAL MIXING AT MEDIUM SPEED (MAXIMUM 20 MINUTES CONTINUOUS OPERATION)
- DOUGH HOOK – FOR KNEADING HEAVY DOUGH AT LOW TO MEDIUM SPEED (MAXIMUM 30 MINUTES CONTINUOUS OPERATION, FLOUR-TO-WATER RATIO 40-50%)

STAINLESS STEEL BOWL – PRECISION-FITTED WITH ROUNDED CORNERS FOR THOROUGH MIXING AND EASY CLEANING. AVAILABLE IN 10L, 20L, 30L, OR 40L CAPACITY DEPENDING ON MODEL.

# 5. OPERATING INSTRUCTIONS

## 5.1. BEFORE FIRST USE

- CLEAN THE BOWL AND ALL MIXING DEVICES CAREFULLY WITH WARM SOAPY WATER
- INSTALL THE BOWL ONTO THE MACHINE CORRECTLY AND SECURELY
- CHECK THAT THE POWER SUPPLY MATCHES THE MACHINE SPECIFICATIONS
- ENSURE THE GROUND WIRE IS PROPERLY CONNECTED
- VERIFY THAT ALL SAFETY GUARDS ARE IN PLACE AND FUNCTIONING
- CHECK THAT THE EMERGENCY STOP SWITCH OPERATES CORRECTLY

## 5.2. INSTALLING MIXING DEVICES

MIXING ATTACHMENTS ARE EASILY INSTALLED:

1. ENSURE THE MIXER IS TURNED OFF AND UNPLUGGED
2. RAISE THE MIXING DEVICE ONTO THE MIXING AXLE
3. INSERT THE GROOVES FROM THE ATTACHMENT HANDLES INTO THE SPIRAL AXLE PIN
4. ROTATE THE DEVICE CLOCKWISE ON THE SHAFT UNTIL IT LOCKS SECURELY INTO PLACE
5. RAISE THE BOWL TO THE HIGHEST POSITION SO THE EDGE OF THE BOWL IS HIGHER THAN THE MIXING DEVICE'S WORKING POSITION
6. VERIFY THE ATTACHMENT IS PROPERLY LOCKED BEFORE OPERATION

**TO REMOVE:** ENSURE MIXER IS OFF. RAISE THE AGITATOR ON THE SHAFT UNTIL IT CLEARS THE LOCK, ROTATE COUNTER-CLOCKWISE, AND LOWER CAREFULLY.

## 5.3. INITIAL TESTING

- BEFORE TESTING WITH INGREDIENTS, REMOVE THE MIXING DEVICE TO AVOID DAMAGE
- CHECK THAT THE POWER SUPPLY VOLTAGE MATCHES YOUR MACHINE
- VERIFY THE GROUND WIRE IS SECURELY CONNECTED
- FOR THREE-PHASE MACHINES: CHECK THAT THE PLANETARY ROTATION DIRECTION MATCHES THE ARROW MARKING ON THE MACHINE
- IF ROTATION DIRECTION IS INCORRECT ON THREE-PHASE MODELS, THE ELECTRICAL PHASES MUST BE CHANGED BY A QUALIFIED ELECTRICIAN

## 5.4. OPERATING THE MIXER

1. INSTALL THE APPROPRIATE MIXING DEVICE FOR YOUR TASK (SEE SPEED SELECTION GUIDE)
2. PLACE INGREDIENTS INTO THE BOWL (DO NOT EXCEED MAXIMUM CAPACITY)
3. RAISE THE BOWL USING THE LIFTING HANDLE MECHANISM UNTIL IT LOCKS IN THE CORRECT WORKING POSITION
4. ENSURE THE SAFETY GUARD IS PROPERLY POSITIONED AND ENGAGED
5. SELECT THE APPROPRIATE SPEED USING THE SPEED CONTROL LEVER
6. PRESS THE START SWITCH TO BEGIN MIXING
7. MONITOR THE MIXING PROCESS - NEVER LEAVE THE MACHINE UNATTENDED DURING OPERATION
8. WHEN MIXING IS COMPLETE, PRESS THE STOP BUTTON OR TURN OFF THE POWER SWITCH
9. IF NEEDED, USE THE EMERGENCY STOP BUTTON IN CASE OF ANY PROBLEMS
10. WAIT FOR THE MIXING DEVICE TO COME TO A COMPLETE STOP
11. LOWER THE SAFETY GUARD
12. LOWER THE BOWL USING THE LIFTING HANDLE MECHANISM
13. REMOVE THE MIXED CONTENTS CAREFULLY

## 5.5. SPEED SELECTION GUIDE

SELECT THE APPROPRIATE MIXING ATTACHMENT AND SPEED FOR YOUR APPLICATION:

ATTACHMENT	SPEED	APPLICATION	MAX TIME
WIRE WHISK	SPEED 1 (HIGH)	WHIPPING CREAM, EGGS, BUTTER, LIGHT BATTERS	15 MINUTES
FLAT BEATER	SPEED 2 (MEDIUM)	MIXING STUFFING, BATTERS, GENERAL INGREDIENTS	20 MINUTES
DOUGH HOOK	SPEED 3 (LOW)	KNEADING DOUGH (40-50% WATER CONTENT)	30 MINUTES

### IMPORTANT SPEED CHANGING INSTRUCTIONS:

- ALWAYS STOP THE MACHINE COMPLETELY BEFORE CHANGING SPEEDS
- CHANGING SPEEDS WHILE THE MACHINE IS RUNNING WILL DAMAGE THE GEAR BOX
- USING INCORRECT SPEEDS FOR SPECIFIC TASKS WILL DAMAGE INTERNAL COMPONENTS AND SHORTEN MACHINE LIFESPAN
- DO NOT EXCEED THE RECOMMENDED MAXIMUM OPERATING TIMES FOR EACH ATTACHMENT
- ALLOW THE MOTOR TO COOL BETWEEN EXTENDED MIXING SESSIONS



**CRITICAL**

ALWAYS STOP THE MIXER BEFORE CHANGING SPEEDS TO AVOID GEAR BOX DAMAGE!

## 6. MAINTENANCE & CARE

### 6.1. AFTER EACH USE

- TURN OFF THE POWER SWITCH AND UNPLUG THE MACHINE
- LOWER THE SAFETY GUARD
- LOWER THE BOWL USING THE LIFTING HANDLE
- REMOVE THE MIXING DEVICE
- REMOVE THE BOWL FROM THE MACHINE
- 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 (NEVER USE WATER JETS)
- 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 INSPECT ALL ELECTRICAL CONNECTIONS FOR WEAR OR DAMAGE
- CHECK THE BOWL LIFT MECHANISM FOR SMOOTH OPERATION
- VERIFY THAT ALL SAFETY FEATURES ARE FUNCTIONING CORRECTLY
- INSPECT THE SAFETY GUARD MICROSWITCH OPERATION
- CHECK FOR ANY UNUSUAL NOISES OR VIBRATIONS DURING OPERATION
- ENSURE THE EMERGENCY STOP BUTTON FUNCTIONS PROPERLY
- KEEP THE AREA AROUND THE MOTOR VENTILATION CLEAR

## 6.3. LUBRICATION AND GEAR BOX MAINTENANCE

THE MACHINE HAS BEEN FILLED WITH HIGH-QUALITY LUBRICATION GREASE AT THE FACTORY AND UNDER NORMAL CIRCUMSTANCES CAN BE USED FOR SEVERAL YEARS WITHOUT REFILLING. HOWEVER, AFTER ANY GEAR BOX MAINTENANCE WORK, THE LUBRICATION GREASE MUST BE REPLACED BY A QUALIFIED TECHNICIAN.

- AFTER REFILLING WITH LUBRICATION GREASE, ENSURE THE OIL PLUG AND COVERS ARE TIGHTLY SECURED
- CHECK FOR OIL LEAKS REGULARLY - IF LEAKS ARE DETECTED, THE SEALING WASHER MAY NEED REPLACEMENT
- ALL PINS IN THE SLEEVE DRIVE MUST BE LUBRICATED WHEN REASSEMBLING
- THE SLIDEWAY FOR THE BOWL LIFT MECHANISM SHOULD BE KEPT CLEAN AND LIGHTLY LUBRICATED
- IF SLIDEWAY BECOMES RUSTED, CLEAN THOROUGHLY AND APPLY FRESH LUBRICATION

## 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 ON STAINLESS STEEL SURFACES
- DO NOT IMMERSE ELECTRICAL COMPONENTS IN WATER
- DO NOT BYPASS OR DISABLE SAFETY FEATURES
- DO NOT TOUCH THE MIXING DEVICE OR BOWL CONTENTS WHILE THE MACHINE IS OPERATING

# 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 AND ALL ELECTRICAL CONNECTIONS. FOR THREE-PHASE MODELS, VERIFY ROTATION DIRECTION MATCHES ARROW.
MIXING BOWL OUT OF POSITION	BOWL NOT PROPERLY SECURED OR LIFT MECHANISM FAULT	REINSTALL BOWL CORRECTLY. CHECK BOWL LIFT MECHANISM OPERATION.
OIL LEAKAGE FROM GEAR BOX	SEALING WASHER DAMAGED	REPLACE SEALING WASHER. CONTACT QUALIFIED TECHNICIAN.
DIFFICULT TO MOVE BOWL UP/DOWN	SLIDEWAY RUSTED OR NEEDS LUBRICATION	CLEAN SLIDEWAY THOROUGHLY AND APPLY PROPER LUBRICATION.
MOTOR OVERHEATS AND SLOWS DOWN	INSUFFICIENT VOLTAGE, OVERLOAD, OR INCORRECT SPEED SELECTION	CHECK VOLTAGE SUPPLY MATCHES SPECIFICATIONS. REDUCE LOAD. USE LOWER SPEED FOR HEAVY MIXING.
EXCESSIVE NOISE AND HEAT	POOR LUBRICATION IN GEAR BOX	CHECK LUBRICATION LEVEL. ADD OR REPLACE
MIXER ATTACHMENT TOUCHES BOWL	MIXING DEVICE OR BOWL DEFORMED, OR INCORRECT INSTALLATION	CHECK FOR DEFORMATION. REPAIR OR REPLACE DAMAGED COMPONENTS. VERIFY CORRECT INSTALLATION.

IF PROBLEMS PERSIST AFTER FOLLOWING THESE TROUBLESHOOTING STEPS, TURN OFF AND UNPLUG THE MACHINE IMMEDIATELY. CONTACT YOUR AUTHORISED SERVICE PROVIDER FOR PROFESSIONAL ASSISTANCE.

# 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 AUTHORIZED TECHNICIANS
- PROOF OF PURCHASE MUST BE PROVIDED FOR WARRANTY CLAIMS
- THE MACHINE MUST BE USED FOR ITS INTENDED COMMERCIAL PURPOSE ONLY
- ALL SAFETY GUIDELINES MUST HAVE BEEN FOLLOWED

## 8.3. EXCLUSIONS

THE WARRANTY DOES NOT COVER:

- 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 AND LUBRICATION INSTRUCTIONS
- ELECTRICAL DAMAGE FROM INCORRECT VOLTAGE, PHASE, OR POWER ISSUES
- DAMAGE CAUSED BY OVERLOADING BEYOND SPECIFIED CAPACITY OR EXCEEDING MAXIMUM OPERATING TIMES
- USE OF NON-APPROVED REPLACEMENT PARTS OR ACCESSORIES
- DAMAGE FROM WATER PENETRATION DUE TO IMPROPER CLEANING METHODS
- GEAR BOX DAMAGE CAUSED BY CHANGING SPEEDS WHILE THE MACHINE IS RUNNING

## 8.4. SERVICE & SUPPORT

IF THE APPLIANCE FAILS TO OPERATE CORRECTLY:

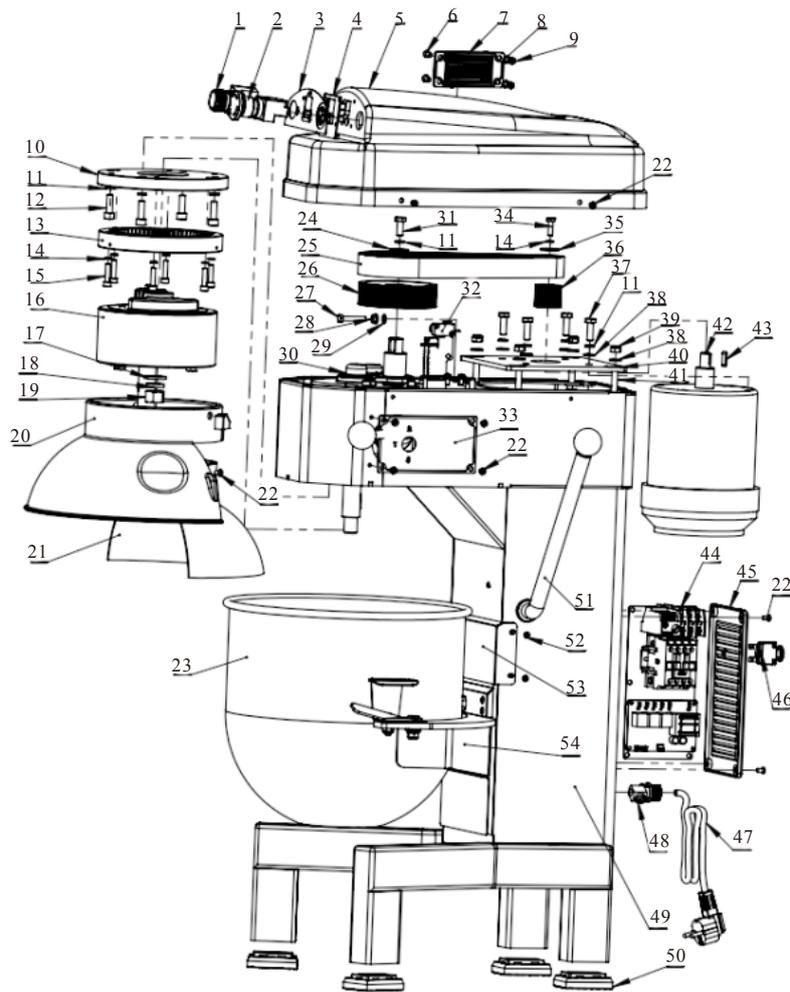
1. STOP USING THE APPLIANCE IMMEDIATELY AND UNPLUG FROM POWER SUPPLY
2. DO NOT ATTEMPT SELF-REPAIR AS THIS WILL VOID THE WARRANTY
3. CONTACT YOUR AUTHORIZED DISTRIBUTOR OR SERVICE PROVIDER
4. PROVIDE PROOF OF PURCHASE AND THE MODEL NUMBER (MXPO04 OR MXPO05) FROM THE RATING PLATE
5. DESCRIBE THE PROBLEM IN DETAIL, INCLUDING WHEN IT STARTED AND ANY ERROR SYMPTOMS
6. FOLLOW GUIDANCE FROM THE AUTHORISED SERVICE REPRESENTATIVE
7. ONLY USE REPLACEMENT PARTS SUPPLIED OR APPROVED BY THE MANUFACTURER

**USE ONLY AS INTENDED. OPERATE SAFELY. MAINTAIN REGULARLY.**

**SAVE THIS USER MANUAL FOR FUTURE REFERENCE**



# 9. PARTS LIST



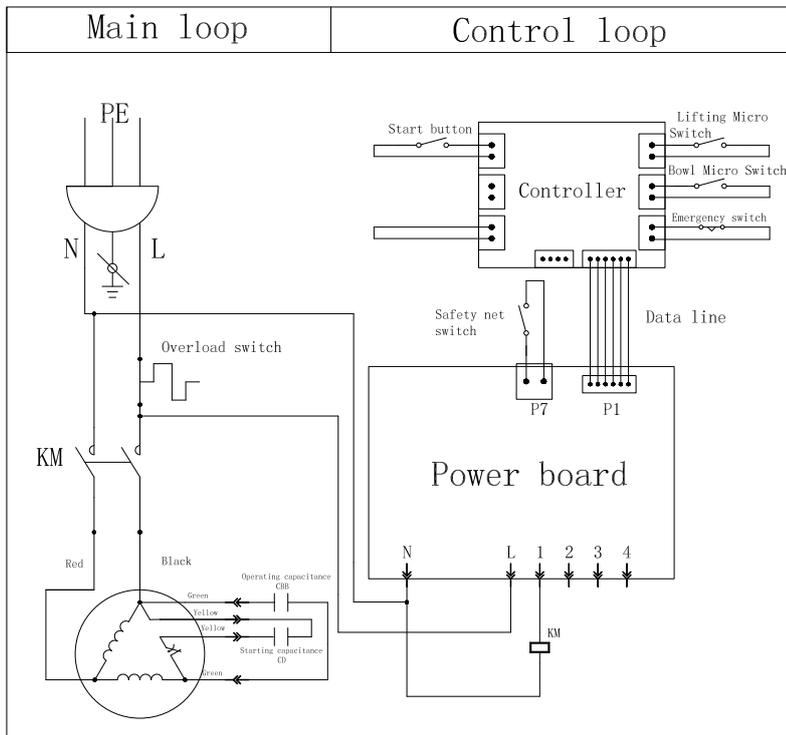
Items	Description	Quantity
1	Start switch	1
2	Emergency switch	1
3	Stiker	1
4	Timer	1
5	Top cover	1
6	Screw	4
7	Ventlight	1
8	Gasket	4
9	Nut	4
10	Gear ring sleeve	1
11	Spring gasket	9
12	Screw	4
13	Inner gear	1
14	Spring gasket	7
15	Screw	6
16	Turning plate	1
17	Gasket	1
18	Spring gasket	1

Items	Description	Quantity
19	Nut	1
20	Safety net(Move)	1
21	Safety net(Fixed)	1
22	Screw	15
23	Bowl	1
24	Gasket	1
25	Ribbed belt	1
26	Big multi-wedge pulley	1
27	Screw	1
28	Flange nut	1
29	Gasket	1
30	Gear box	1
31	Screw	1
32	Net switch ejector lever	1
33	Name plate	1
34	Screw	1
35	Gasket	1
36	Small multi-wedge pulley	1

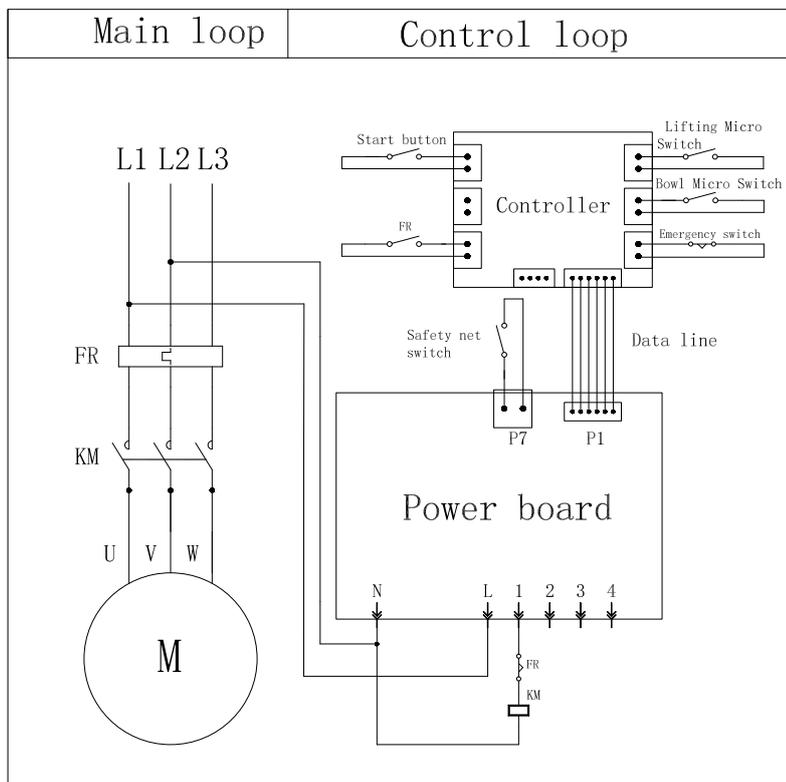
Items	Description	Quantity
37	Screw	4
38	Gasket	12
39	Lock nut	4
40	Motor board	1
41	Screw	4
42	Motor	1
43	Key	1
44	Electrical component	1
45	Backsplash	1
46	Overload switch	1
47	Cable	1
48	Cable joint	1
49	Body	1
50	Rubber mat	4
51	Handle	1
52	Screw	4
53	Arm's board	1
54	Arm	1

# IO. ELECTRICAL DIAGRAM

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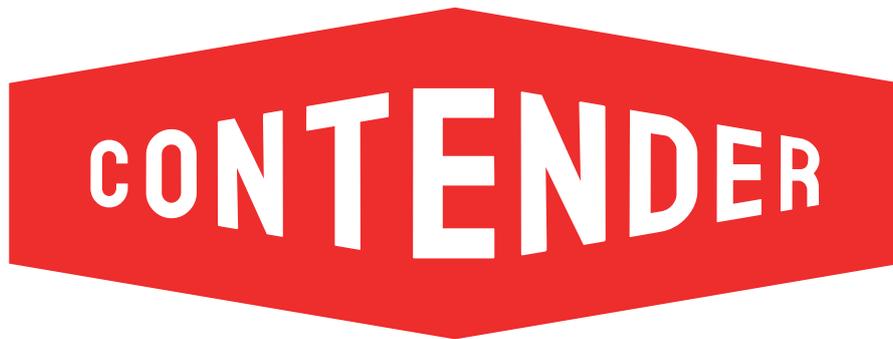


## 3 PHASE



**MXPO04 · CONTENDER HDX 10 LITRE HEAVY DUTY PROFESSIONAL PLANETARY MIXER**

**MXPO05 · CONTENDER HEAVY DUTY PROFESSIONAL 20 LITRE PLANETARY MIXER**



**STEP UP TO THE PLATE**

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