



OWNER /OPERATOR MANUAL



Models

PPM-10 , Planetary Bench Mixer, 10 Qt

PPM-20 , Planetary Floor Mixer, 20 Qt

PPM-30 , Planetary Floor Mixer, 30 Qt

IMPORTANT NOTICE

This manual contains Important Safety Instructions which must be strictly followed when using this equipment.

Toll Free : 1-800-683-8660 (USA)
Email:warranty@atosausa.com

855-885-6518(Canada)

Safety Reminding **WARNING**

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others or damage the equipment.

- Plug only into grounded electrical outlets matching the nameplate rated voltage.
- Do not modify or tamper with safety switches.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Non-PrepPal attachments are not recommended. They will not work properly and will void the warranty.
- Check equipment before each use to insure the equipment is clean.
- Do not use a hose to clean mixer. Use a damp cloth to wipe down the exterior of the mixer.
- Wear proper apparel! Do not wear loose fitting or hanging garments while operating this equipment.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate if equipment has been damaged or is malfunctioning in any way.
- Do not use the attachments on hub while mixing.

Product Description



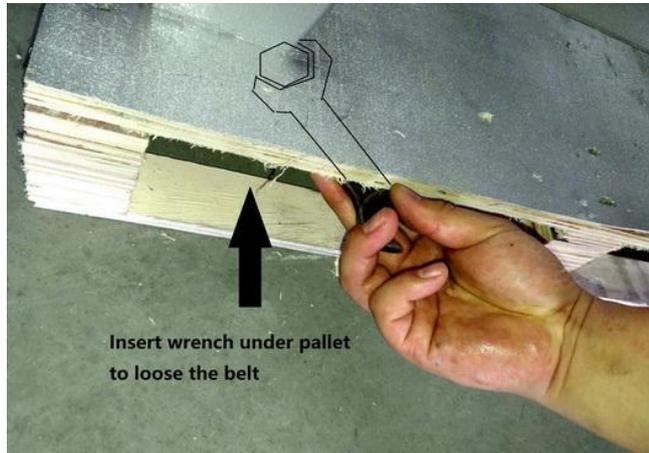
Installation

Unpacking and Initial Setup:

Carefully remove carton, crating or package material from equipment. Mixers on pallets are bolted on the pallet, insert wrench under pallet to loose belt. When no longer need, dispose of all packing material in an environmentally responsible manner.

Place the mixer on a solid, level surface with sufficient space around mixer to allow for the safe cleaning and service.

Plug only into grounded electrical outlets matching the nameplate rated voltage.



Note: Do not plug mixer into a power strip or multi-outlet power cord.

Check the Planetary Shaft Rotate Direction

- Make sure there is not anything in bowl, and no mixer tool on the shaft, put speed lever on one speed and turn on the mixer;
- Observe the shaft rotate direction is comply with the arrow showed on the planetary shaft or not
- If shaft rotates in the wrong direction, have a licensed electric technician switch the electrical connection and reset.



Operation Instruction

WARNING

- **DO NOT** operate the mixer before reading the instruction first;
- **ALWAYS** disconnect or unplug electrical power before leaning, servicing or adjusting any parts or attachments;
- **ALWAYS** keep hands, hair, and clothing away from moving parts.

Attaching the Agitator to the Mixer Shaft(Beater, Hook, Whip)

1. Rotate the bowl guard to the left so it rests in the open position. Excessive force used to open and close the bowl guard may damage the spring lock and bowl guard micro switch, and will void the warranty.
2. Slide the agitator slowly upwards onto the planetary shaft fitting the shaft pin through the slot in the agitator .
3. Rotate the agitator clockwise to secure it onto the planetary shaft.

Attaching the Bowl to the Mixer

1. lower the bowl by pulling the bowl lift lever forward and down to its resting position.
2. lift the bowl by the bowl handles and
 - a) slowly position the locking pin (located on the rear of the bowl) into the hole in the middle rear of the cradle.
 - b) lower the bowl onto the pins located on either side of the bowl cradle.
3. Once the bowl is positioned on the cradle, secure the bowl by pulling each bowl clamp forward until the bowl is locked tight.

Setting Speeding

Select the appropriate speed setting by lifting or lowering the speed control lever. Three fixed speeds are available for use: first (1), second (2), and third (3).

Speed setting by different type of food and ingredient as following:

Gear Speed	Product Type/ingredient
1 (low)	Heavy: mixing pizza, bread, pasta and donut dough's, waffle/cake batter, mashing potatoes
2 (medium)	Medium: 2nd stage of mixing for donut dough, etc.
3 (high)	light: whipping cream, egg whites, meringue

Please follow **the capacity chart** to choose agitator and speed.

NOTE: ALWAYS STOP the mixer before changing speeds!



Setting Timer

Set the timer for the appropriate mixing time or set the mixer for non-timed operation.

- a. **Timed Operation:** Turn the timer knob in a clockwise direction at the position between “5” to “30”, to get mixing time between 5 mins to 30mins.
- b. **Non-Timed Operation:** Turn the timer knob in a counterclockwise direction to the green “on” position.

NOTE: Heavy loads should not be mixed longer than fifteen (15) minutes at this setting without an equal amount of rest time for the mixer. Failure to adhere to these instructions may cause the mixer to automatically shut off due to overloading.



Use the Attachment Hub

- Loosen and remove the attachment hub fasten screw.
- Remove the plastic hub cover from the attachment hub.
- lubricate the attachment shaft with a food quality grease or mineral oil.
- Insert the attachment shaft into the hub making sure to line up the alignment pin with the hub hole.
- Tighten the thumbscrew back into the hub and securely tighten it.
- Select the appropriate speed setting by lifting or lowering the speed control lever.

Recommended Speed while using attachments:

attachment	recommended Speed
Vegetable Slicer	1 or 2
cheese Shredder/Grater	2 or 3
Meat Grinder	1 only

Cleaning & Maintenance Instructions

WARNING

1. **ALWAYS** disconnect or unplug the electrical power from the mixer before cleaning.
2. The entire mixer, including removable parts, must be thoroughly cleaned and sanitized using the procedures identified by your local health department and the ServSafe Essentials published by the National Restaurant Association Educational Foundation (NRAEF).
3. **NEVER** use a scrubber pad, steel wool, or abrasive material to clean the mixer.

Recommended Cleaning Action as:

PART	REQUIRED ACTION	FREQUENCY
Agitators	hand-wash using mild soap and water, rinse, dry and sanitize.	Clean after each use.
Removable bowl Guard	hand-wash using mild soap and water, rinse, dry and sanitize or place in dishwasher.	Clean after each use.
Bowl	using a sponge or cloth, mild soap and water, apply pressure to ensure the bowl is clean, rinse, dry, and sanitize. The bowl can also be placed in a dishwasher.	Clean after each use.
Rear Splash Guard	hand-wash using mild soap and water, rinse, dry and sanitize.	Clean after each use.
bowl cradle	hand-wash using mild soap and water, rinse, dry and sanitize.	Daily
Planetary Shaft	Wipe with clean damp cloth, dry and sanitize. apply a light quantity of Globe oil (mineral oil) to the planetary shaft after cleaning.	Clean after each use.
exterior	hand-wash using mild soap and water, rinse, dry, and sanitize. DO NOT use a water hose!	Daily
hub interior	Wipe with clean damp cloth, dry, and sanitize.	Daily

Mixing Capacity Chart

Product	Agitator	Speed	PPM-10 10Quart	PPM-20 20Quart	PPM-30 30Quart	PPM-40 40Quart	PPM-60 60Quart
Bread and Roll Dough-60% AR	Dough Hook	1 st speed only	5 lbs.	25 lbs.	45 lbs.	50 lbs.	90 lbs.
Heavy Bread Dough-55% AR	Dough Hook	1 st speed only	3 lbs.	15 lbs.	30 lbs.	40 lbs.	70 lbs.
Pizza Dough, Thin-40% AR	Dough Hook	1 st speed only	3 lbs.	9 lbs.	14 lbs.	25 lbs.	40 lbs.
Pizza Dough, Medium-50% AR	Dough Hook	1 st speed only	4 lbs.	10 lbs.	20 lbs.	32 lbs.	60 lbs.
Pizza Dough, Thick-60% AR	Dough Hook	1 st speed only	5 lbs.	20 lbs.	40 lbs.	50 lbs.	70 lbs.
Raised Donut Dough-65% AR	Dough Hook	1 st speed only	2 lbs.	9 lbs.	15 lbs.	25 lbs.	40 lbs.
Pie Dough	Flat Beater	All Speeds	4 lbs.	18 lbs.	30 lbs.	35 lbs.	60 lbs.
Mashed Potatoes	Flat Beater	All Speeds	5 lbs.	15 lbs.	23 lbs.	30 lbs.	45 lbs.
Cake	Flat Beater	All Speeds	8 lbs.	20 lbs.	30 lbs.	12 lbs.	60 lbs.
Waffle or Hot Cake Batter	Flat Beater	All Speeds	4 qts.	8 qts.	12 qts.	16 qts.	24 qts.
Eggs Whites	Wire Wish	All Speeds	1 pt.	1 qts.	1-1/2 qts.	2 qts.	3 qts.
Meringue	Wire Wish	All Speeds	3/4 pt.	1 qts.	1-1/2 qts.	2 qts.	3 qts.
Whipped Cream	Wire Wish	All Speeds	2 qts.	4 qts.	6 qts.	8 qts.	12 qts.
Cake,Pound	Flat Beater	All Speeds	8 lbs.	20 lbs.	30 lbs.	40 lbs.	60 lbs.

When mixing dough check the "AR"(Absorption Ratio) = Water weigh divided by flour weight.

The capacities listed above are based on 12% flour moisture at 70 °F(21°C) water temperature. If high gluten flour

is used reduce batch size by 10%.

1 gallon of water = 8.3 lbs.

1 quart of water = 2.1 lbs.

Example :

If a recipe calls for 5 lbs. of water and 10 lbs. of flour, then 5 divided by 10 = 0.50x100=50% AR.

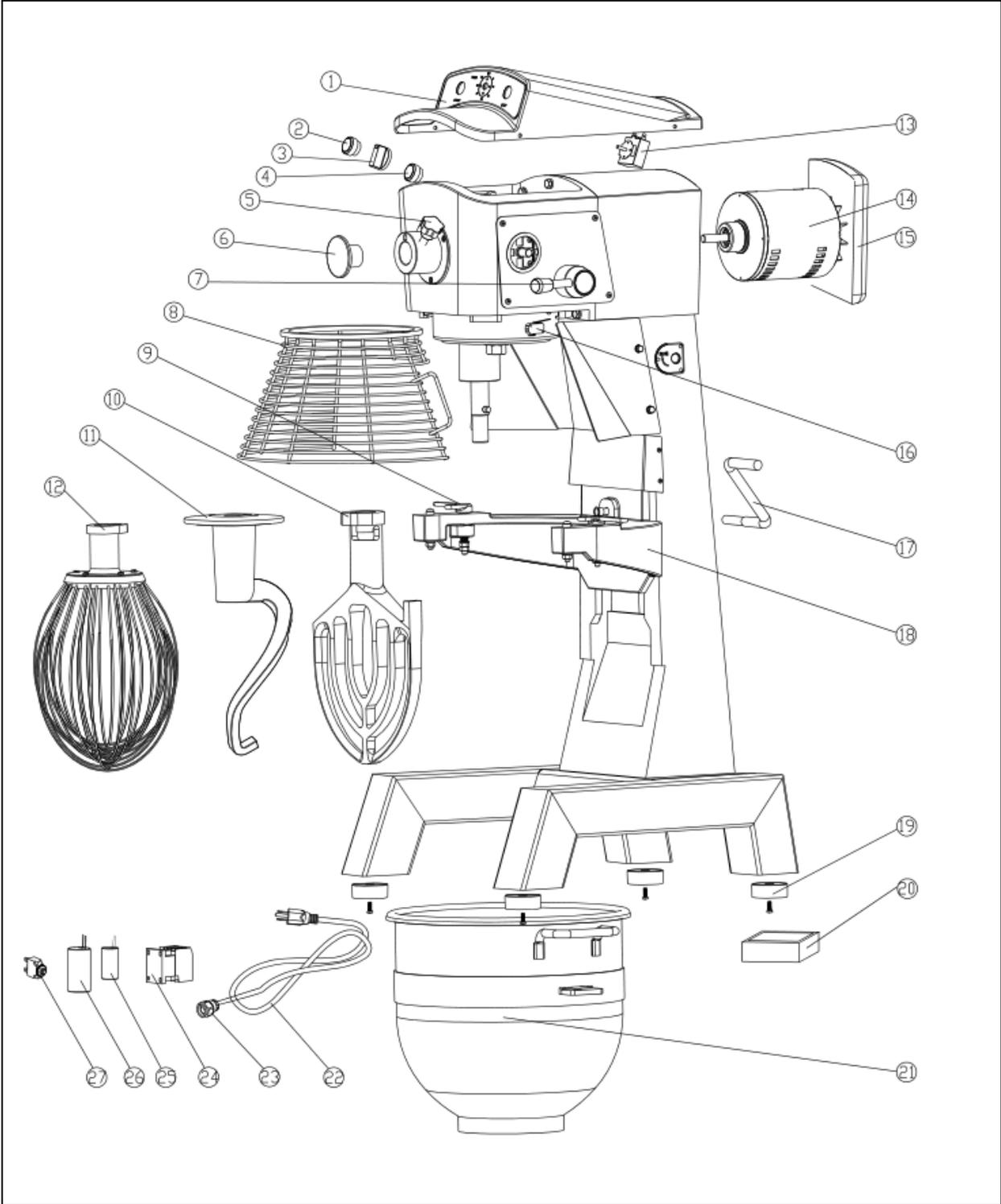
Do not use 2nd speed with mixtures with below 50% AR.

Troubleshooting

Problem	Possible Causes	Action Required
Mixer will not run.	bowl guard not in closed position.	rotate guard to the right until fully closed.
	bowl not raised.	raise bowl to highest position.
	Timer is not engaged.	Turn timer to desired time or set time to the "on" position.
	Power not connected properly.	check all power connections. Plug into a live socket.(Do not use extension cord!) Test socket with another item
	building circuit breaker is off.	check breaker box.
	internal overload tripped.	Press stop button then press reset button. (If overload continues to trip, reduce batch size and/or adjust recipe!)
	Gear not engaged.	Switch gear fully into position. (Mixer will not operate if the speed control lever is positioned in between speeds)
Mixer stops during mixing .	internal overload tripped.	Press stop button then press reset button. (If overload continues to trip, reduce batch size and/or adjust recipe!)
	Motor temperature is too high	Voltage is too low, or use wrong agitator or set incorrect speed.
Mixer is noisy.	Mixer is not installed on level surface.	adjust surface or relocate mixer. Make sure rubber feet are installed.
	bowl not seated correctly or clamps not in place.	ensure bowl is seated into bowl cradle correctly and bowl clamps are locked into place.
	Agitator not fitted properly.	Remove and attach agitator into position properly.
	Overloading bowl.	reduce batch size. (See Capacity Chart)
	Planetary ring gear needs more grease.	Technician to inspect for source of noise. reapply high-pressure grease. contact technician.
Safety guard seized (will not move freely).	clean & lubricate slide sheath.	Technician must drop down planetary assembly to access mat & sheath. contact technician.
agitators won't go onto the planetary shaft easily.	lack of lubrication and/or cleaning of the planetary shaft.	Wipe planetary shaft with a clean damp cloth and lubricate the shaft with mineral oil or food quality grease.
agitators touching bottom or sides of bowl.	Defective or dented bowl.	remove dents or replace bowl.
	Defective agitator.	replace agitator.

Service Parts

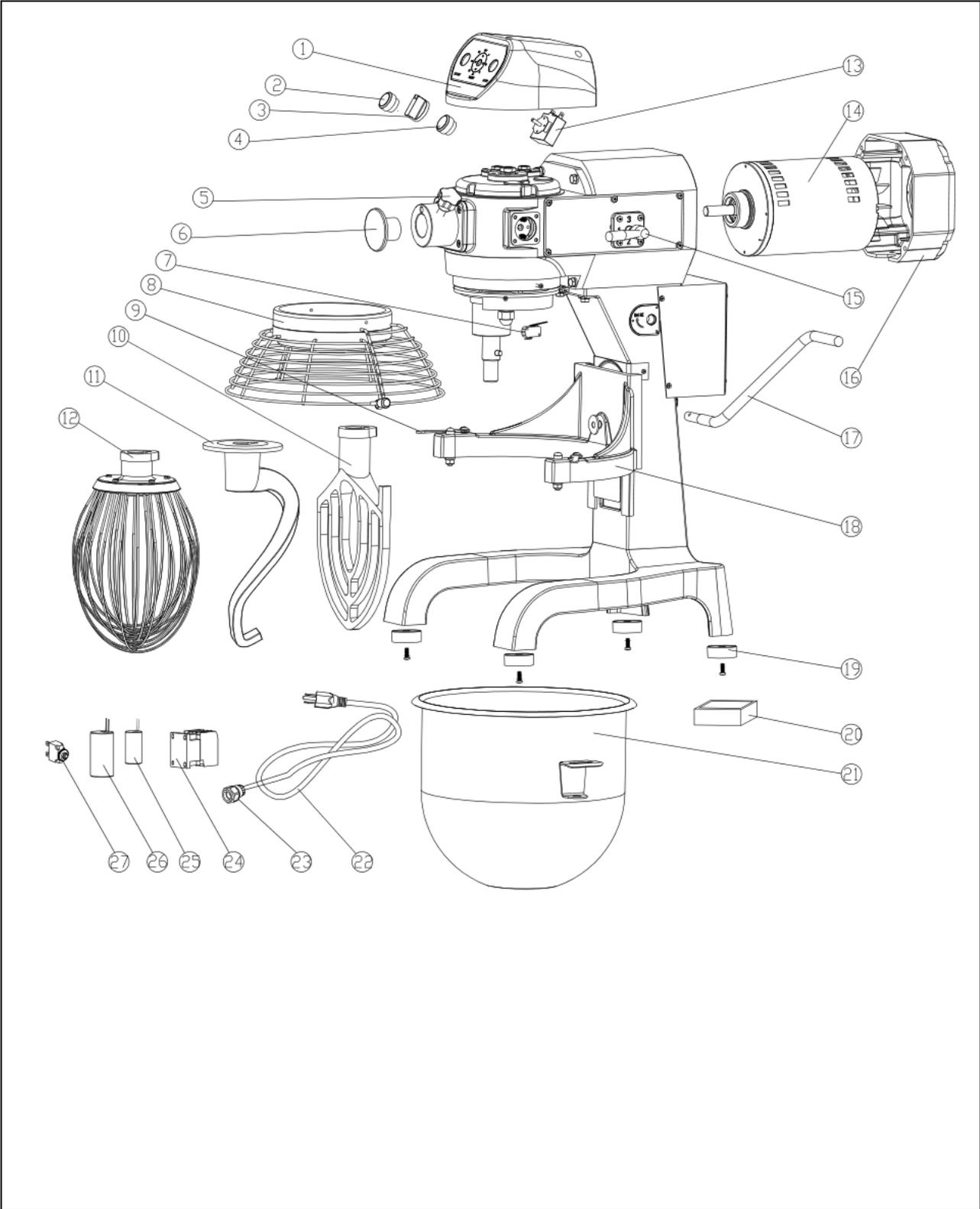
Exploded View of PPM-30



Parts list of PPM-30

Ref. No. on exploded view	Part Number	Description	Qty
1	PPM3001	Top cover(with six screws)	1
2	PPM0001	Start button(Green) for 20/30	1
3	PPM0002	Timer knob for 10/20/30	1
4	PPM0003	Stop button(Red) for 20/30	1
5	PPM0004	Hub fasten screw for 20/30	1
6	PPM0005	Attachment hub cover for 20/30	1
7	PPM3002	Speed handle assy	1set
8	PPM3003	Bowl safety guard	1
9	PPM3004	Bowl hold clamp	2
10	PPM3005	Beater	1
11	PPM3006	Hook	1
12	PPM3007	Wire Whip	1
13	PPM0006	Timer(with four screws)	1
14	PPM3008	110V/60HZ Motor(with tool)	1
15	PPM3009	Back cover	1
16	PPM3010	Distance switch	1
17	PPM3011	Bowl lift lever handle	1
18	PPM3012	Support	1
19	PPM3013	Rubber feet	1 set
20	PPM3014	Sleeve rubber feet	1 set
21	PPM3015	Bowl	1
22	PPM3016	Power cord	1
23	PPM3017	Power supply proof connectors	1
24	PPM3018	Contact relay	1
25	PPM3019	Running Capacitor	1
26	PPM3020	Starting Capacitor	1
27	PPM3021	Overload switch	1

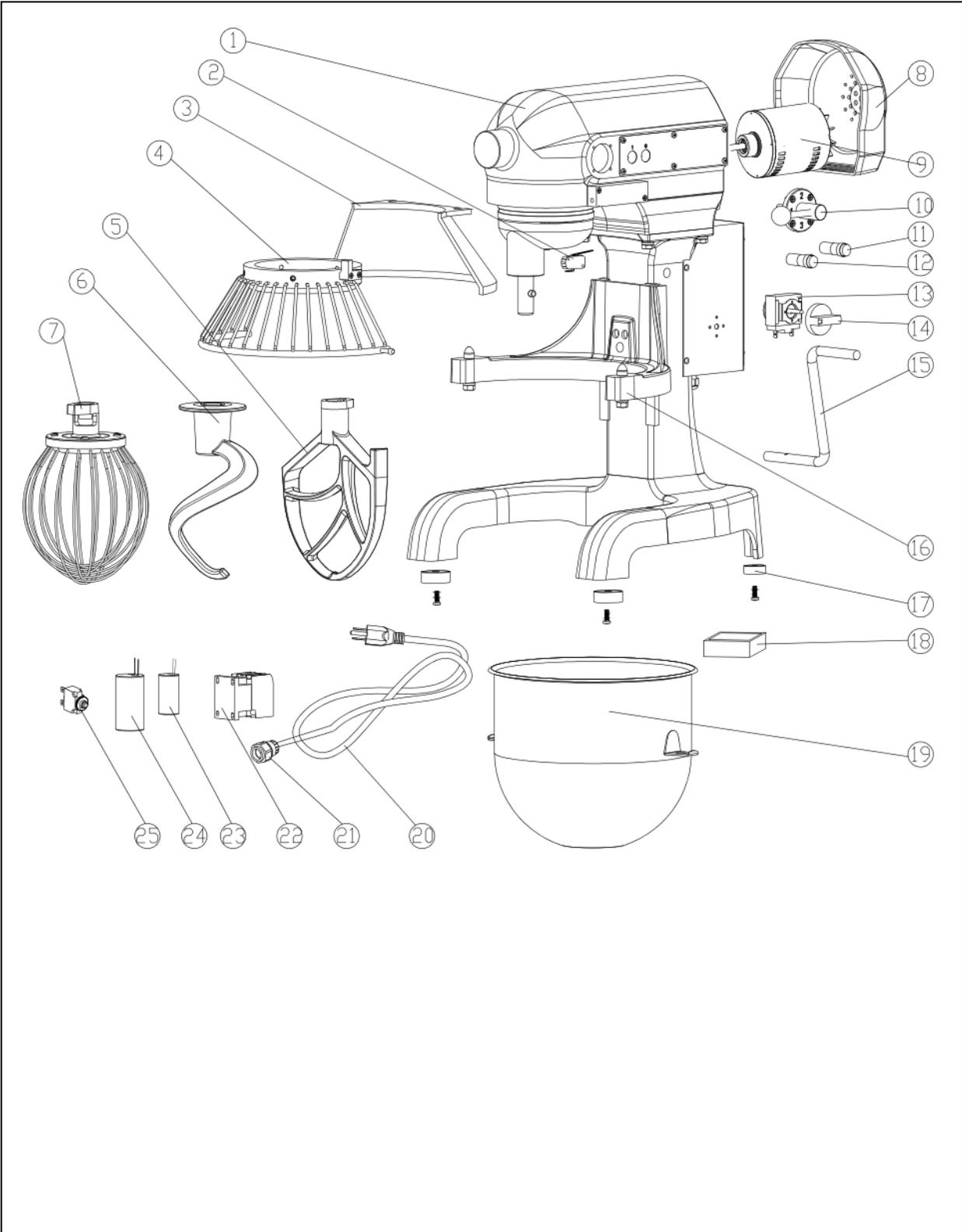
Exploded View of PPM-20



Parts list of PPM-20

Ref. No. on exploded view	Part No	Description	Qty
1	PPM2001	Top cover(with screws)	1
2	PPM0001	Start button(Green) for 20/30	1
3	PPM0002	Timer knob for 10/20/30	1
4	PPM0003	Stop button(Red) for 20/30	1
5	PPM0004	Hub fasten screw for 20/30	1
6	PPM0005	Attachment hub cover for 20/30	1
7	PPM2002	Distance switch	1
8	PPM2003	Safety guard	1
9	PPM2004	Bowl hold kits /Clip	2
10	PPM2005	Beater	1
11	PPM2006	Hook	1
12	PPM2007	Wire Whip	1
13	PPM0006	Timer(with four screws)	1
14	PPM2008	110V/60HZ Motor(with tool)	1
15	PPM2009	Speed handle assy	1set
16	PPM2010	Back cover	1
17	PPM2011	Handle-shifter	1
18	PPM2012	Support	1
19	PPM2013	Rubber feet	1 set
20	PPM2014	Sleeve rubber feet	1 set
21	PPM2015	Bowl	1
22	PPM2016	Power cord	1
23	PPM2017	Power waterproof connectors	1
24	PPM2018	Contact relay	1
25	PPM2019	Running Capacitor	1
26	PPM2020	Starting Capacitor	1
27	PPM2021	Overload switch	1

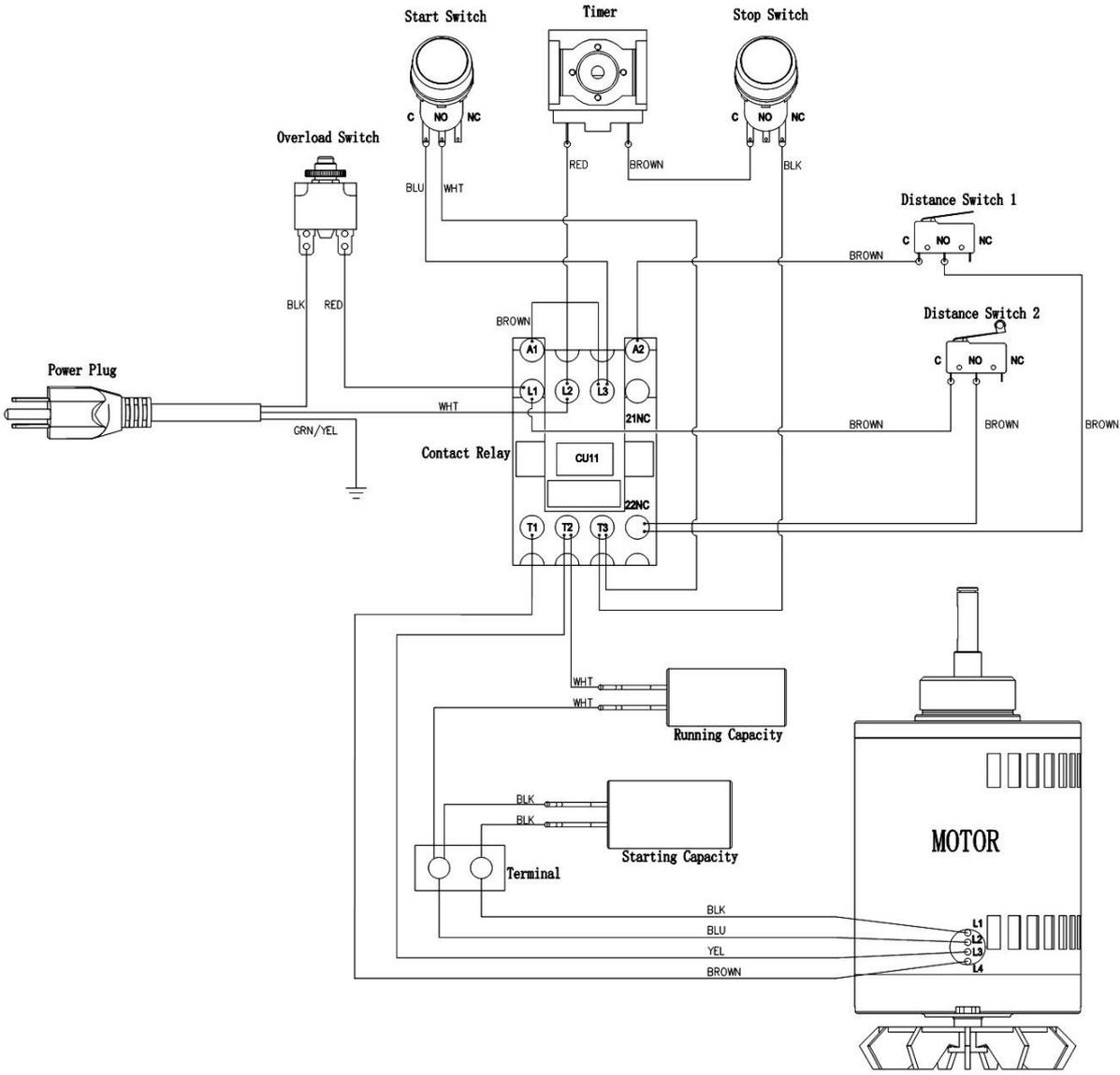
Exploded View of PPM-10



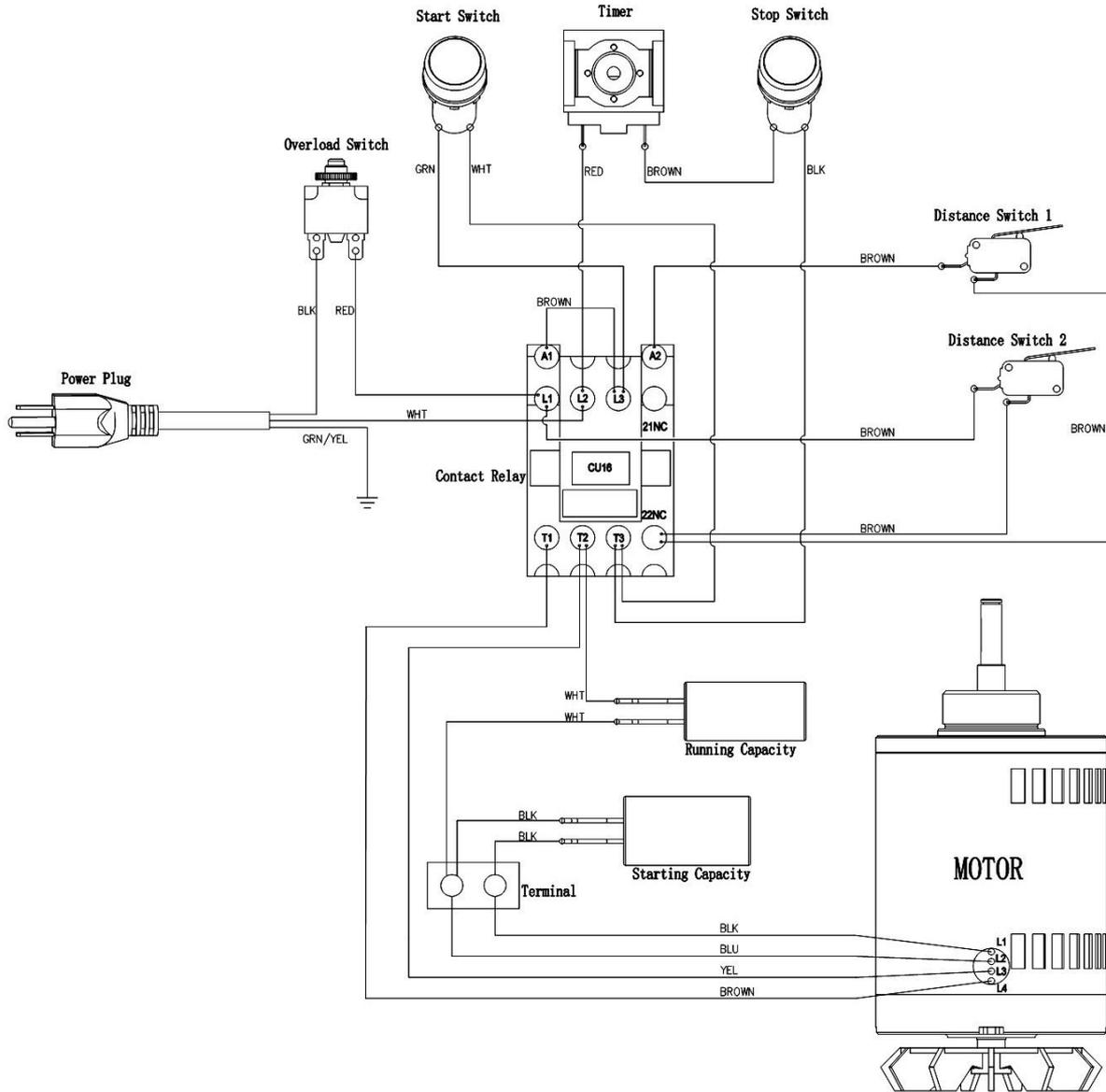
Parts list of PPM-10

Ref. No. on exploded view	Part No	Description	Qty
1	PPM1001	Gear box	1
2	PPM1002	Distance switch	1
3	PPM1003	Back shield	1
4	PPM1004	Safety guard	1
5	PPM1005	Beater	1
6	PPM1006	Hook	1
7	PPM1007	Wire Whip	1
8	PPM1008	Back cover	1
9	PPM1009	110V/60HZ Motor(with tool)	1
10	PPM1010	Speed handle assy	1set
11	PPM1011	Start button(Green)	1
12	PPM1012	Stop button(Red)	1
13	PPM0006	Timer(with four screws)	1
14	PPM0002	Timer knob	1
15	PPM1013	Handle-shifter	1
16	PPM1014	Support	1
17	PPM1015	Rubber feet	1 set
18	PPM1016	Sleeve rubber feet	1 set
19	PPM1017	Bowl	1
20	PPM1018	Power cord	1
21	PPM1019	Power waterproof connectors	1
22	PPM1020	Contact relay	1
23	PPM1021	Running Capacitor	1
24	PPM1022	Starting Capacitor	1
25	PPM1023	Overload switch	1

ELECTRICAL SCHEMATIC<10L>



ELECTRICAL SCHEMATIC(20L)



ELECTRICAL SCHEMATIC(30L)

