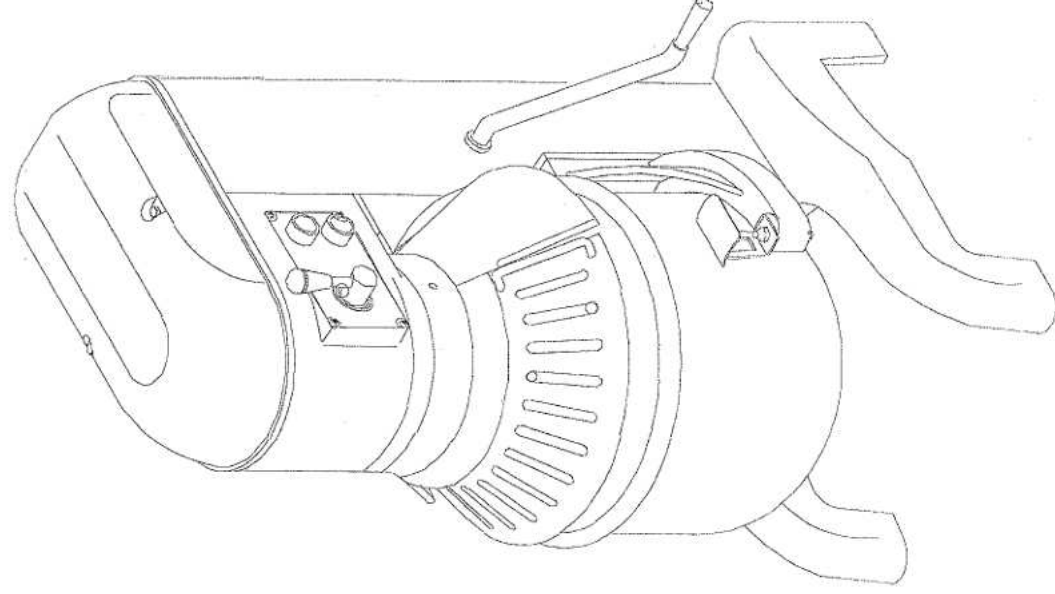


INSTALLATION / OPERATION MANUAL

BM10 Planetary Mixer



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Date Purchased	Serial No
Dealer	
Service Agent	

Introduction

Introduction

We are confident that you will be delighted with your PARAMOUNT MIXER, and it will become a most valued appliance in your commercial kitchen.

A new mixer can seem very complex and confusing at first glance. To ensure you receive the utmost benefit from your new Paramount, there are two important things you can do.

Firstly

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly

If you are unsure of any aspect of the installation, instructions or performance of your oven, contact your Paramount dealer promptly. In many cases a phone call could answer your question.

The Paramount BM10 is a dependable mixer for kneading and mixing all kinds of dough, egg, cream, cookies, mayonnaise etc. The mixer works smoothly and reliably. There are 3 speeds and various style attachments which can be selected to obtain the best results. These are made of alloy aluminum or they're of food hygiene standard.

This model Mixer is equipped with a powerful $\frac{1}{3}$ HP motor and strong belt & gear drive design. The gears are made of hardened alloy steel and a hardened steel worm wheel. A stainless steel safety guard or a timer is available on all models.

With proper operation and maintenance this mixer will give you years of service, and obtain the best results.

Safety Precautions



Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

- Keep hands and clothing away from the bowl and hob attachments when in operation.
- Keep rigid objects away from the bowl and hub attachments when in operation.
- Do not use this machine for any applications other than food processing.
- Use the machine only with the electrical supply specified on the rating plate.
- Disconnect the machine from its power source before carrying out any maintenance.
- Do not disable or remove any of the safety mechanisms included with this machine.
- Do not leave the machine in operation unattended.
- Observe all maintenance and safety inspection schedules.

Specifications

Motor

$\frac{1}{3}$ HP powerful, ball bearing, ventilated within mixer enclosure.

Electrical supply

230-240 Volts AC, 50Hz, 1P+N+E, 0.25kW

Transmission

The gears are constantly mesh in a special lubricant assuring long life; transmission gears are of heat treated alloy steel, High accurate construction. All bearings are ball bearings. Positive timing belt drive eliminates slip and speed variation.

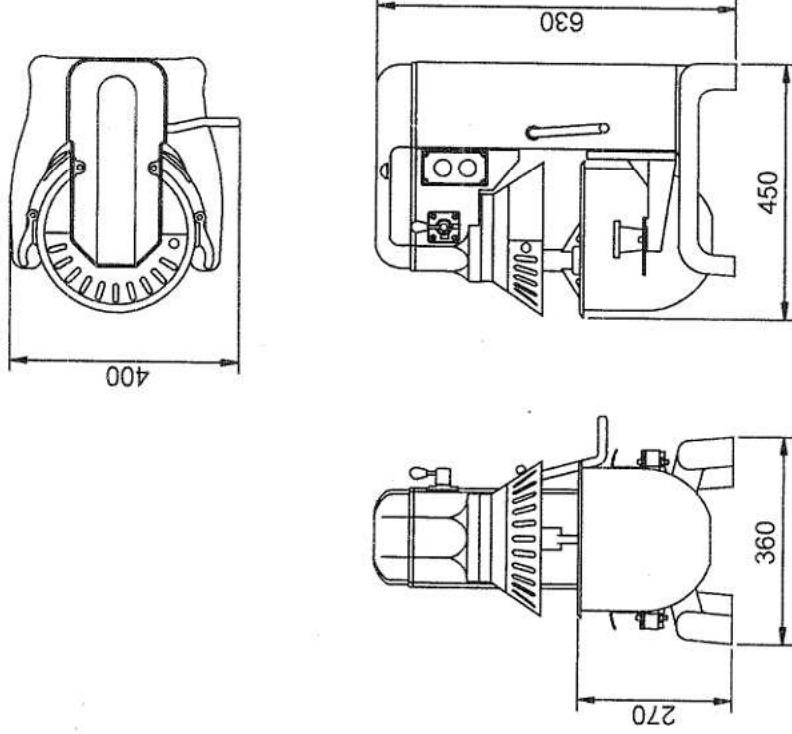
Timer

The 15 minute timer will stop the mixer when the desired time has elapsed.

Safety guard

Stainless steel safety guard smoothly rotates open. Fitted with a limit switch to shut off power immediately to protect operator.

Dimensions



Model	Bowl Capacity	Motor	Voltage	Net Weight (Approx.)	Agitator speed (rpm)		
BM10AT	10 litres	$\frac{1}{3}$ HP 0.25 kW	230-240Vac, 50Hz, 1P+N+E	62 Kg	Low	Med	High
					112	202	400

Installation



Before installing the mixer, check that the available electrical supply match that of the mixer as stated on the mixer's rating plate.

Location

Place the mixer in its operating location - this should be a sturdy level surface. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.

Holes are provided in the base to permanently secure the mixer, although this not necessary in normal installations.

Floor models must be leveled front-back and side-to-side by sliding shims under the legs as required.

Electrical connection

The supply cord on this machine is provided with a three-pin grounding plug. It is imperative that the outlet to which this plug is connected be properly earthed (grounded).

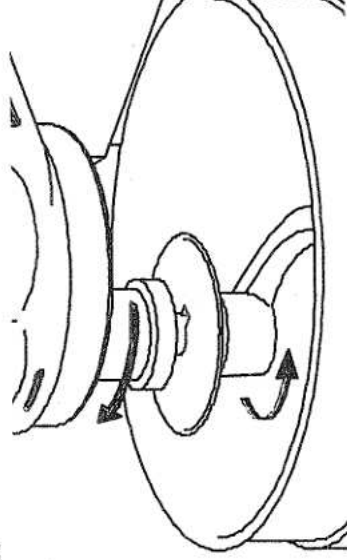
Electrical connections should be made by qualified personnel in accordance with applicable codes and regulations.

Australia / New Zealand: AS/NZS 3000 Wiring Rules

Permissible voltage fluctuation is $\pm 10\%$ of nominal voltage.

Be sure to tag any electrical outlets, fuses, or connections involved in installing the mixer until installation has been completed.

Direction of rotation



Operation



Keep hands, clothing and utensils out of the bowl whilst the machine is in operation. Failure to follow the operation instructions or improper use of the mixer may result in damage to the mixer, or cause injury to the operator.

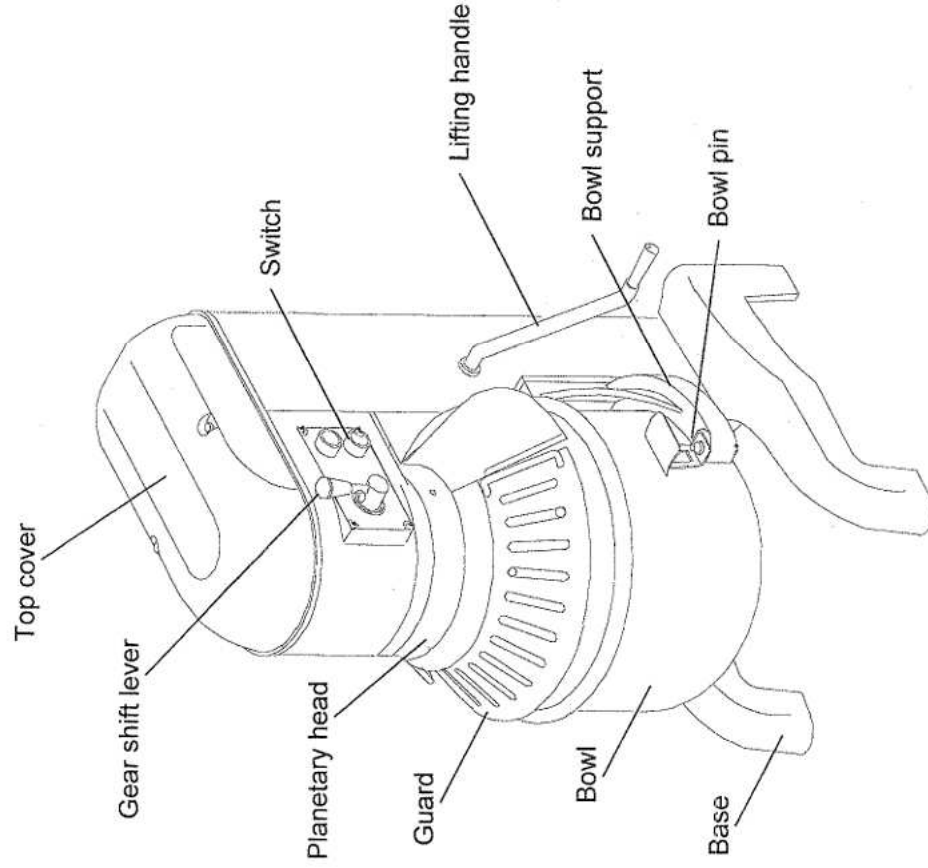


Figure 1

Controls

All models are furnished with an ON-OFF switch which controls power to the mixer.

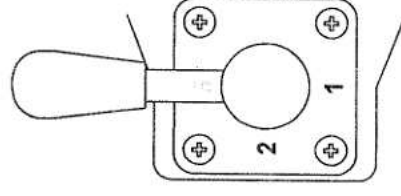
The TIMER is used in conjunction with the ON-OFF switch for timed mixing operations and will stop the mixer when the desired timed has elapsed.

The GEAR SHIFT LEVER is used to change speeds. Always stop the mixer before changing speeds. To change speeds, turn the switch OFF, move the gear shift lever to the desired speed, and turn the switch back ON.

Speed 1 (low) - This speed is for heavy mixtures such as bread dough, heavy batters, and potatoes.

Speed 2 (medium) - This speed is for light dough which must rise quickly, heavy batters, and some whipping operations.

Speed 3 (high) - This speed is fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.



Operation

Mixing

New mixers bowls and agitators (beaters, whip, and dough arms) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water BEFORE being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites or whole eggs.

Fitting the bowl

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support (Fig. 1). Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the alignment pins on the front of the bowl support fit in the holes on the sides of the bowl.

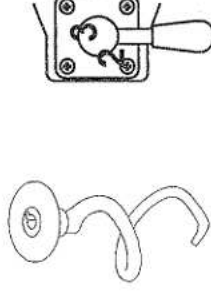
Fitting the agitators

To install an agitator, the bowl must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

Dough arm

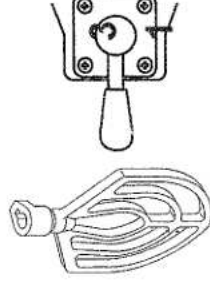
It is frequently used for heavy bread dough, and preferable to be use at low speed.

The moisture content of heavy dough is a critical when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.



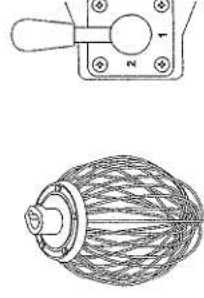
Beater

It is commonly used for thin batters, cake and mashing potatoes, like stuffing and preferable to be used at middle speed.



Whip

It is best for whipping cream and beating eggs and preferable to be used at high speed.



Mixing heavy dough

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less. To determine the Absorption Ratio (AR) of a product, the water weight divide by the flour weight.

Example: Calculate the Absorption Ratio of a mixture containing 5 lbs. of water and 10 lbs. of flour.

$$AR = 5 \div 10 = 0.50 = 50 \%$$

PRODUCT	Agitator	BM10AT
Egg Whites	Whip	600 ml
Mashed Potatoes	Beater	4.5 kg
Mayonnaise (Litres Oil)	Beater	4 l
Meringue (Litres Water)	Whip	0.75 l
Waffle/Pan cake Batter	Beater	5 l
Whipped Cream	Whip	2 l
Sheet Cake Batter	Beater	4.5 kg
Cup Cake	Beater	10 dz.
Layer Cake	Beater	4.5 kg
Pound Cake	Beater	4.5 kg
Sugar Cookie	Beater	20 dz.
Bread or Roll Dough (Light / Medium, 60% AR) †	Hook *	Water 0.7 kg Flour 1.1 kg
Bread or Roll Dough (Heavy, 55% AR) †	Hook *	Water 0.5 kg Flour 0.9 kg
Thick Pizza Dough (60% AR) †	Hook *	Water 0.25 kg Flour 0.4 kg
Raised Donut Dough (65% AR)	Hook *	Water 0.6 kg Flour 0.9 kg
Whole Wheat Dough (70% AR)	Hook **	Water 0.65 kg Flour 0.9 kg

* 1st speed only

** 1st speed & 2nd speed only

† If high gluten flour is used, reduce above dough batch size by 10 %

Cleaning / Maintenance

Cleaning Guidelines

Caution:

ALWAYS TURN OFF THE POWER SUPPLY BEFORE CLEANING OR MAINTENANCE
THIS UNIT IS NOT WATER PROOF.

DO NOT USE WATER JET SPRAY TO CLEAN INTERIOR OR EXTERIOR OF THIS UNIT.

Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned in a sink.

Maintenance Guidelines

The DRIP RING or SAFETY GUARD should be inspected periodically for moisture or lubricant dripping. Remove the cup and wipe it with a soft cloth. A large flat blade screwdriver may be used to remove the drip cup after removing the screw.

The transmission case is filled with a special grease that will last for several years. When grease is needed for replacement, it should be ordered from our authorized service representative.

Planetary gears are already filled with enough lubricating grease. No more grease should be required. Any parts found to be damaged, defective or worn out should be replaced immediately.

Spare Parts / Accessories

Replacement part list

BM10-12-001	Stainless steel bowl
BM10-12-003	Aluminium hook
BM10-12-004	Stainless steel wire whip
BM10-12-002	Batter beater

Wiring Chart

