



Metcalfe M10
10 Litre Planetary Mixer

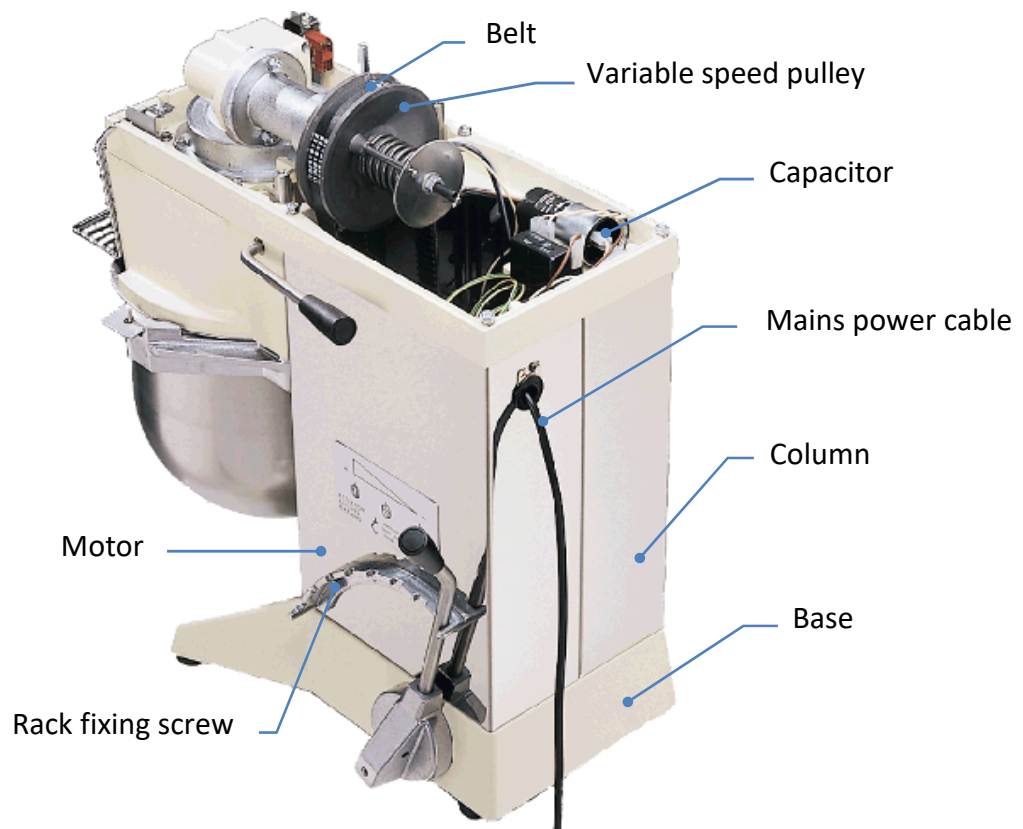
Installation & Operating Instructions



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Your Mixer



Metcalfe M10 (10 Litre Planetary Mixer)

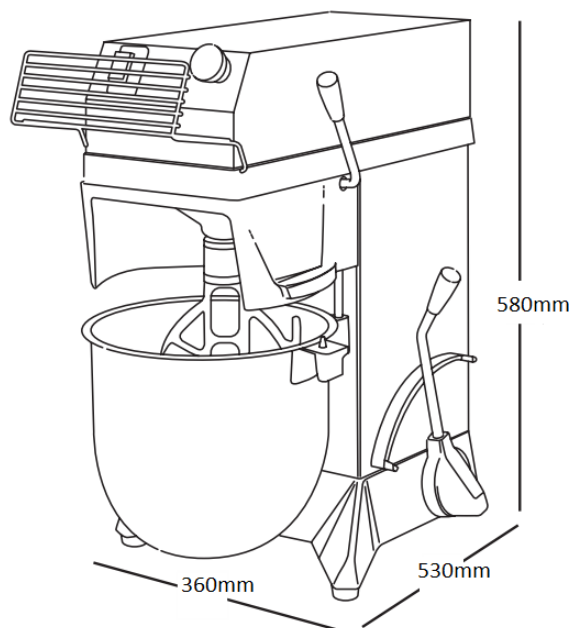
The Metcalfe MP10 planetary mixer has a powerful, variable speed motor. It comes complete with a 10 litre stainless steel removable bowl, beater, whisk and dough hook. It is also fully interlocked for safety whilst in use.

Features

- 10ltr planetary mixer ideal for use in restaurants, canteens, pizzerias and bakeries
- 8 position variable speed motor allows for versatile mixing speeds ideal for patisserie preparation
 - Planetary speed (motor shaft) 50 and 150 rpm
 - Tool speed (mix) 180 to 540 rpm
- Supplied with whisk (high speed), beater (middle speed) and dough hook (low speed)
- 10ltr stainless steel bowl with a capacity of 5kg of dough
- Made from aluminium casting and stainless steel
- On/off switch with overload protection (NVR device)
- Emergency stop button
- Safety grid: motor stops when opened, ingredients can be added safely during kneading
- Tools easily removable without removing the bowl
- Variable speed belt drive and gear transmission system
- Commercial induction motor
- Quiet operation
- Non-slip feet
- All removable parts can be put in the dishwasher
- CE approved

Specifications

Model	Capacity (Litres)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	Power (kW / Hp)	Dimensions D x W x H (mm)	Net Weight (Kg)
M10	10	1	230	50	0.6 / 0.5	530 x 360 x 580	31



Installation

Unpacking & Handling

Unpack the mixer immediately after receipt. Please inspect the mixer to ensure no damage and all parts i.e. Bowl, Beater, Whisk & Dough Hook have been provided. If the machine is found to be damaged, keep all the packaging material and contact us immediately or contact your source of the equipment. Never attempt to operate the machine with damaged parts. Report any deficiencies to the dealer that supplied the machine.

You should receive with your mixer:

- 1 x Stainless Steel Bowl
- 1 x Beater
- 1 x Whisk
- 1 x Dough Hook

If any of the above items were not received with your mixer, please refer to page 16 for contact details and inform us immediately for replacements.

Before using the mixer, please read this manual thoroughly. Do not proceed with any installation nor operation if you have any questions or do not understand anything within this manual. Please see contact details on page 16 for assistance.

- Do not pick up the appliance using the levers, control handles or protective grid
- The machine can be handled by a single person

Location

Select a location for the machine keeping these points in mind:

- Counter must be level - It is recommended that the machine is level from front to back and from side to side. This will ensure the greatest stability.
- Easy access for cleaning, maintenance and servicing
- Clearance for operating controls, installing and removing attachments and bowl
- Recommended height of 90cm, to be adapted according to the user
- Sufficient space for adding ingredients during mixing
- The surface must be able to support a load of 38kgs
- The rear ventilation outlet of the mixer must not be blocked.

Ambient Conditions

- The minimum requirement for all electrical equipment's correct operation is an air temperature of between +5°C and +40°C.
- Electrical equipment operates correctly when the relative humidity does not exceed 95% at a maximum temperature of +40°C.
- Electrical equipment operates correctly at altitude up to 1000m.
- Electrical equipment is designed to withstand and be protected against the effects of transportation, and storage temperature within a range of -25°C to +55°C and for short periods not exceeding 24h at up to +70°C.

Electrical Connection

- Before connecting the mixer to an electrical supply, please read the specifications on the rating plate to ensure that they comply with those of the electrical supply.
- The machine works off 220/240V 50Hz 1 phase supply and comes fitted with a 3-pin 13amp fused plug.
- An electrical supply should be available within the reach of the included power cord. **DO NOT** use extension cords to connect the machine's power cord to the electrical supply. The low AMP supply could damage the mixer or cause a fire.
- All wiring connections must be checked and tight.

Once the electrical connection has been made, the machine is ready for use.

Safety Instructions

- The appliance is designed exclusively for beating, mixing, or whisking foodstuffs
- The appliance is not designed for processing frozen foods
- The machine must not be left to operate without supervision
- Neither a hose nor a pressure hose should be used for cleaning
- To protect against the risk of electrocution, do not put the base in water or any other liquid
- Unplug the appliance before any intervention on it: cleaning, general care, maintenance

Tool Selection

The beater, whisk and dough hook are meant for the work implied by their names. Do not use the beater for dough making or the whisk for anything other than whisking, aerating or mixing light mixtures. These are the typical uses for each of the tools supplied:



Whisk

for light products that need to be mixed and made homogeneous such as sponge batters, meringues, butter creams, mayonnaise, whisked egg whites, various light mixtures, etc.



Beater

for products that need to be mixed and made homogeneous such as pancake batter, waffle batter, cake mix, choux pastry dough, kneading of meat and fish preparations, purees, various mixes, etc.,



Dough Hook

for products that are difficult to process such as bread dough, pizza doughs, pastry doughs etc.

Bowl made of stainless steel, capacity 9.9 litres, useful capacity 8 litres (e.g. for pancake batters)

Operation

Before using for the first time:

- Pull the bowl lift handle forwards to unlock and lower the bowl
- Remove the bowl support, bowl and accessories in their wrappings
- Remove, unwrap and wash the three tools in clean water
- Wash all the elements in contact with food in clean water: the bowl, the inside part of the bowl centering device

Starting work

1. After selecting the appropriate tool for the work to be done (hook, beater or whisk), you can:
 - a. either fit the tool to the rotating shaft by locking the bayonet system in place, then install the bowl with or without the products to be processed in it, on the bowl support, **or**
 - b. install the bowl with or without the products to be processed in it, on the bowl support then fit the tool to the rotating shaft by locking the bayonet system in place.
2. Push the bowl lift handle backwards to raise the bowl.
3. When the handle reaches its end of travel, the bowl is locked in position.
4. Connect the supply cord plug to your mains supply socket.
5. Put the products to be processed in the bowl, if this hasn't already been done. To do this, the safety grid has to be lifted.
6. Select the speed lever position according to the work to be done and the desired speed. Put the lever in one of the 8 notches in the rack to the right of the column. The first notches towards the front are for high speeds (whisking), those in the middle for medium speeds (work with the paddle), and the furthest notches for slow speeds (work with the hook).
7. The grid must be down and the bowl in the raised position before starting the appliance by putting the on/off switch to position; the lamp should light up.
8. When the preparation is ready, stop the machine:
 - a. either by putting the On / Off switch to the 0 position, **or**
 - b. by pressing the red emergency stop button.
9. Pull the bowl lift handle forwards to lower the bowl.
10. Then either remove the tool from the rotating shaft by unlocking the bayonet system then remove the bowl, or remove the bowl then remove the tool from the rotating shaft by unlocking the bayonet system.

How to stop the machine

The machine can be stopped in several ways:

- by using the On / Off switch
- or by pressing the red emergency stop button
- or by raising the safety grid
- or by unlocking the bowl

Adding ingredients during processing

You can add further ingredients (flour, eggs, oil, etc) during processing.

How to do this:

- either through the safety grid with the appliance running,
- or by stopping the machine by raising the safety grid. To start the appliance up again, the safety grid must be lowered.

TAKE CARE: Scattering of flour dust when loading or starting the appliance is dangerous for health. It is recommended to fill the bowl gradually (at an even rate), and even to use a protective mask to keep any inhalation of flour dust to a minimum.

Changing the tool

All tool changes must be carried out with the appliance halted and the bowl support in the lowered position.

1. Place the tool on the rotating shaft
2. Push the tool upwards
3. Turn and lift the tool slightly anticlockwise to engage the pin bayonet on the tool rotation shaft

To remove, do the same operations as for fitting, in reverse.

Cleaning Instructions

ALWAYS disconnect from the power source when cleaning or servicing this machine.

ALWAYS remove the attachment after each batch. If not, the remaining scraps of food will dry and the attachment can become stuck on the shaft and difficult to remove.

NEVER attempt to clean this machine while it is in motion, serious injury could result.

NEVER use a scrubber pad, steel wool, or abrasive material to clean the mixer.

NEVER use a pressure washer to clean the mixer.

NEVER use bleach or bleach based cleaner.

Clean the tool (hook, paddle or whisk) after use with water or a dishwashing detergent. Then rinse and dry.

Clean the stainless steel bowl after use with water or a dishwashing detergent. Do not use abrasive products or pads to clean the bowl.

Clean those parts of the frame in contact with the food using water or a detergent made for that purpose. Then rinse and dry.

The base is to be cleaned with a soft damp sponge, then dried.

Safety Features

Bowl presence safety device

- The bowl must be centered and held firmly in the upper position between the bowl support and the machine frame before the appliance is allowed to work.
- The bowl must be present to allow the appliance to be started.
- When the bowl is unlocked, this stops the appliance.
- A cut in the mains power supply results in the On / Off switch stopping (position **0**).
- Re-starting the beater-mixer requires specific operation of the On / Off switch again (position **1**).

Motor overload safety feature

- Should the motor become blocked (foreign body, object that is too hard) the On / Off switch automatically trips to the **0** position.
- Correct the problem and press the On / Off switch (position **1**).

Motor overheating safety feature

- If the motor overheats, the On / Off switch automatically trips to the **0** position.
- Wait for the motor to cool (15 to 30 minutes), then push the On / Off switch (position **1**).

Tool access safety feature

- The beater-mixer can only start when the safety grid is in the lowered position.
- When the safety grid is closed, there is no access to the tools in the bowl during processing operations.
- The safety grid does however allow products to be added during operation without having to raise it.

Maintenance

This machine requires no specific maintenance. The bearings are lubricated for life.

If work is required to replace worn parts such as transmission belt, tools, or the electric or other components, refer to the parts list (see exploded view at the end of the manual).

For **all spare part orders** (see references in the exploded view at the end of the manual), state:

- the type
- the machine serial number
- the electrical characteristics marked under the machine

Prior to carrying out any intervention on the appliance, it must be disconnected from the mains without fail.

Discharging the capacitor

Use a screwdriver with insulated handle to touch the two connectors on the capacitor. The appearance of an electric arc shows that the capacitor has discharged.

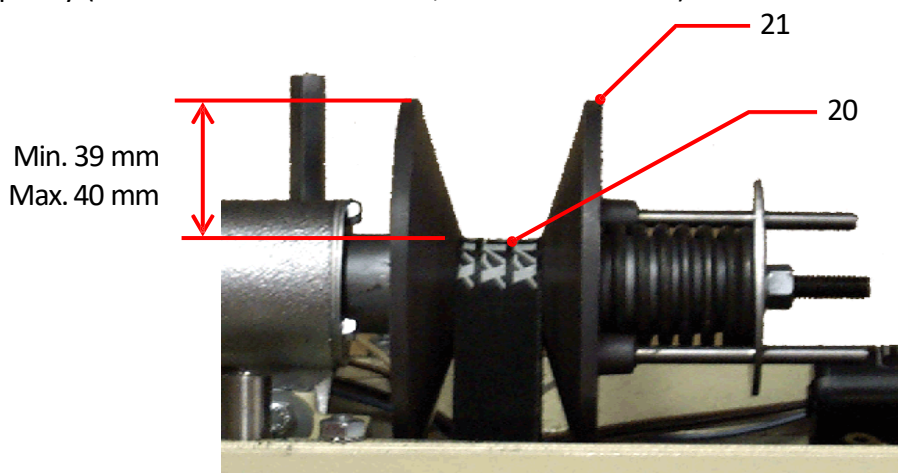
Changing a worn belt on the variable speed drive (replacement after breaking)

Before proceeding with the variable speed drive belt change it is recommended to stop the machine at slow speed.

1. Disconnect the appliance from the mains.
2. Unscrew the locking screw and remove the cover.
3. Discharge the starter capacitor.
4. Lift the belt to disengage it from the driven pulley (turn the pulley by hand to make it easier to remove the belt).
5. Disengage the belt from the drive pulley and remove the belt from the machine.

Fitting the new variable speed drive belt

1. Fit the new belt on the drive pulley.
2. Lift the belt to fit it on the driven pulley (turn the pulley by hand to make it easier to engage the belt).
3. After installing the belt, turn the driven pulley by hand and gradually pull the speed control lever until it reaches the high-speed position.
4. Once in this position, check the distance for the top of the belt at the outer diameter of the drive pulley (minimum distance 39 mm, maximum 40 mm):



If the distance measured is correct, then the belt change operations are finished. All that is needed is to carry out the following operations:

- Replace the cover and screw the locking screw home.
- Connect the appliance to the mains electricity supply and start the beater-mixer, then change the speed a few times to check that the variable speed drive operates correctly over the whole range of speeds.

If the distance measured is outside the tolerances, the rack for the speed control level must be adjusted as follows:

1. Loosen the two screws fixing the rack and move the rack forwards if the distance measured is less than 39 mm, or backwards if the distance exceeds 40 mm.
2. Turn the driven pulley by hand and check the belt position measurement.
3. Continue in this manner until a suitable measurement is obtained, then screw home the two screws fixing the rack in position.
4. Move the speed control lever to the low-speed position and turn the driven pulley by hand to check the position of the belt in the pulley: the belt must never protrude beyond the outer diameter of the pulley.
5. Replace the cover and screw the locking screw home.
6. Connect the appliance to the mains electricity supply and start the beater-mixer, then change the speed a few times to check that the variable speed drive operates correctly over the whole range of speeds.

Troubleshooting

Identify the cause of appliance stoppage with precision.

If the problem persists, switch off the power supply to the appliance (unplug the cable from the mains socket) and call in your engineer or contact us (details on page 16).

The appliance will not start:

- Check : that the grid is in the low position, and that the bowl is locked in the up position
- Check : the mains supply, the condition of the supply cord and plug,
- Check that the On/Off lamp lights up when the switch is at position "**1-On**".
- Call in a specialist technician to check the appliance's electrical components.

The appliance stops after the motor has overheated:

(the metal casing around the speed change lever is hot)

Press the emergency stop button, disconnect the appliance from the mains socket and follow the instructions in the "motor overheating safety feature" section

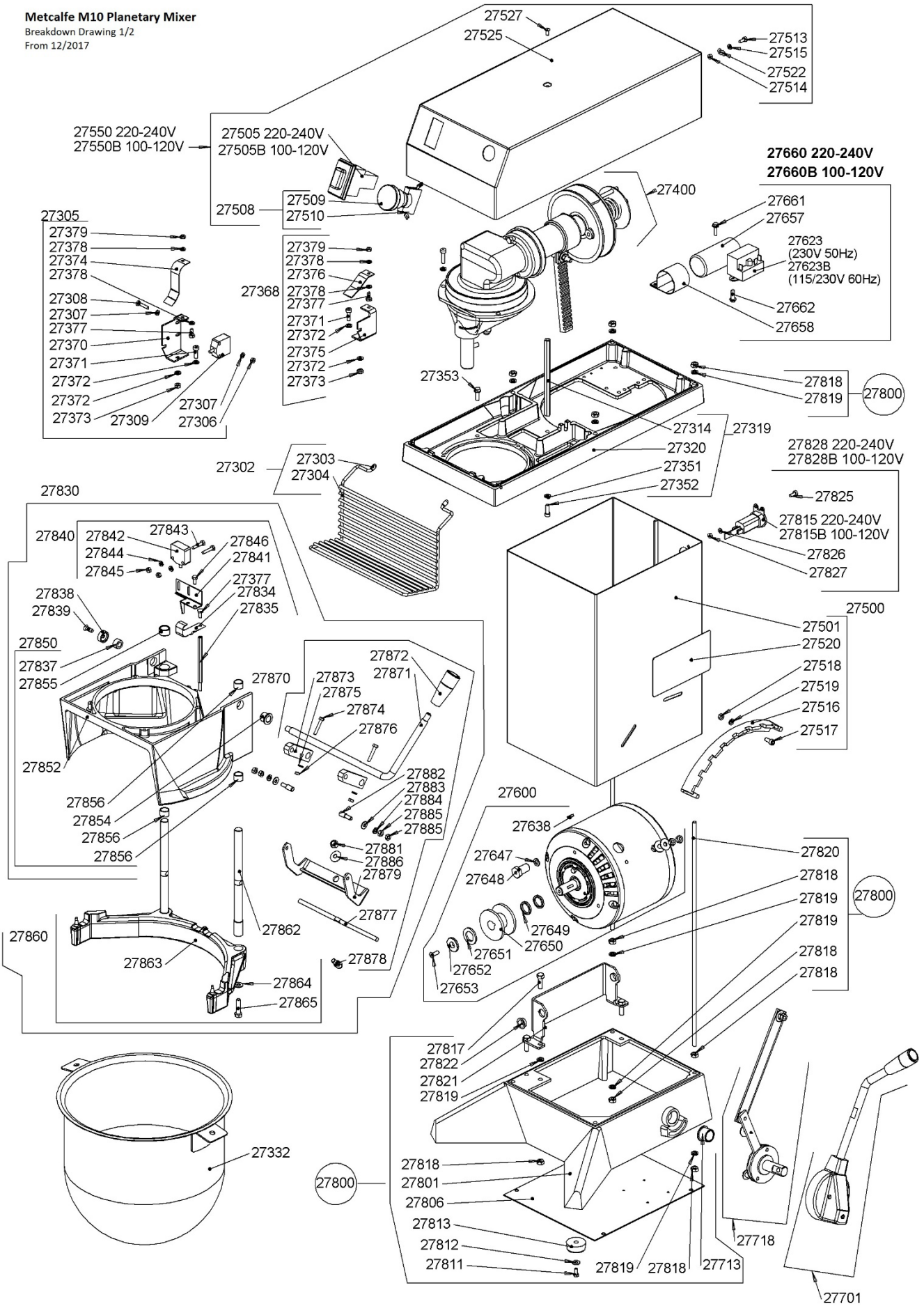
The appliance stops following an overload:

If the motor stalls during operation, see the "motor overload safety feature" section

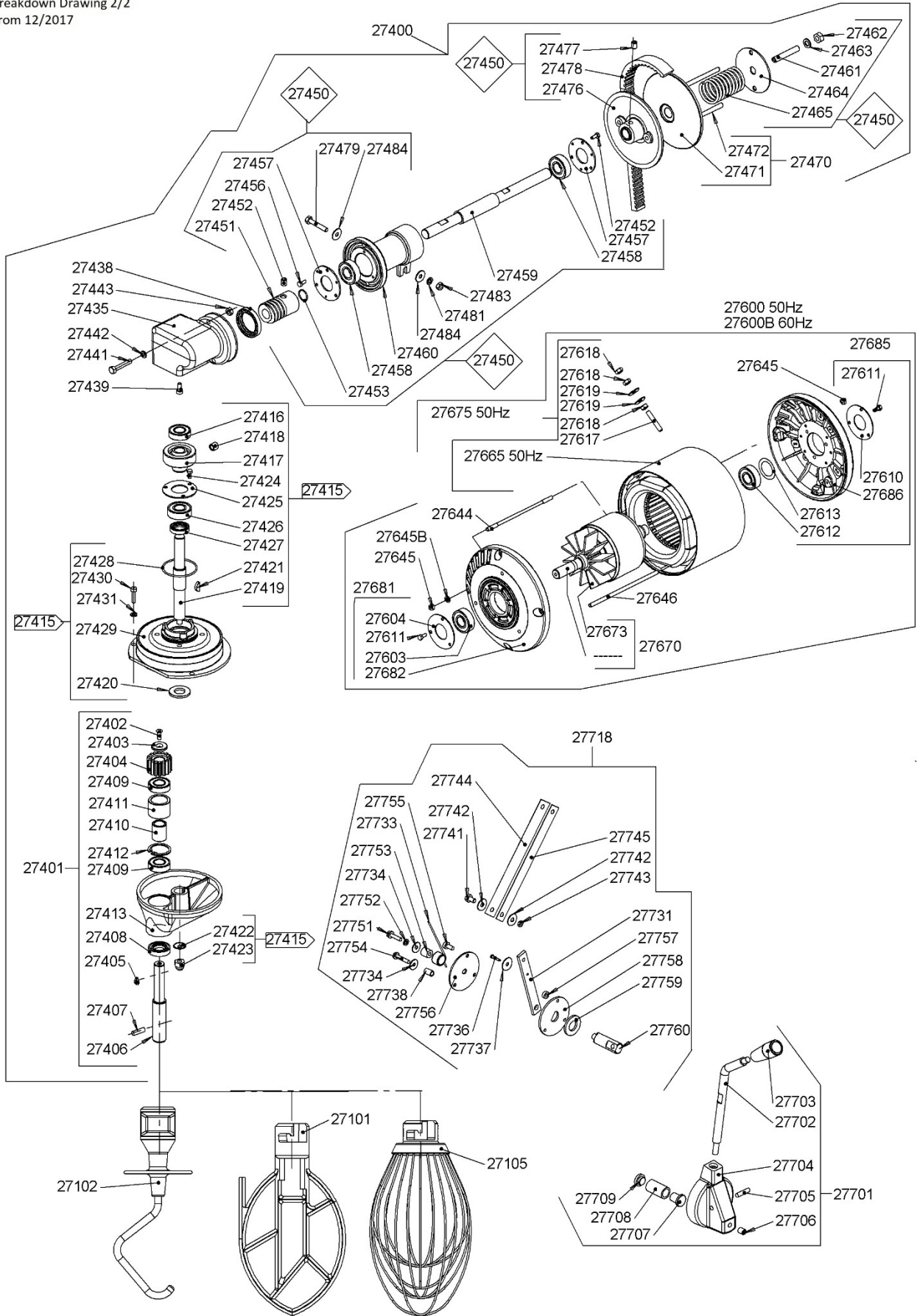
The tool no longer rotates and the lamp on the switch is lit:

Press the emergency stop button, disconnect the appliance from the mains socket and check the condition of the belt, see the "Maintenance / belt change" section.

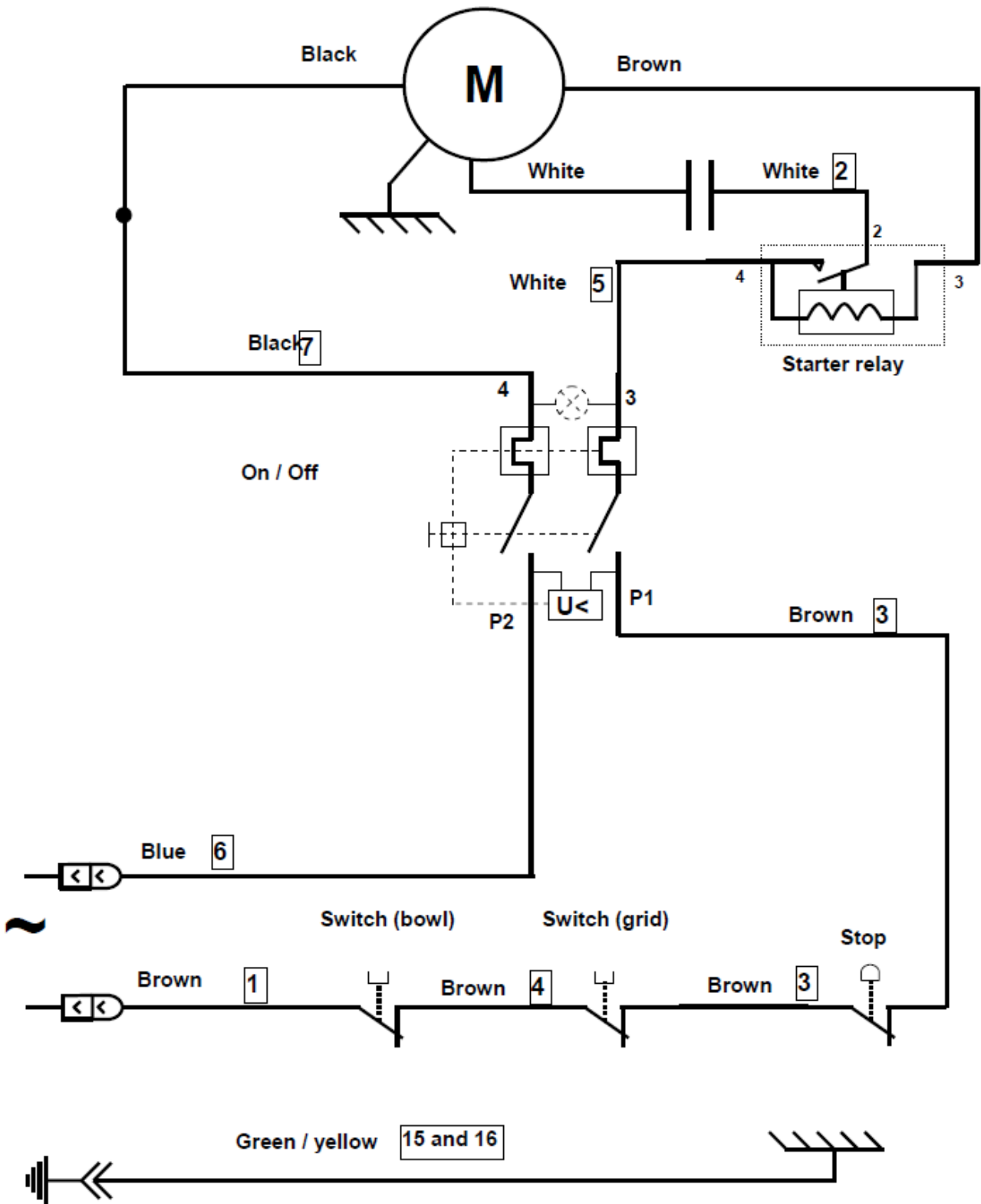
Metcalfe M10 Planetary Mixer
 Breakdown Drawing 1/2
 From 12/2017



Metcalfe M10 Planetary Mixer
 Breakdown Drawing 2/2
 From 12/2017






Wiring Diagram



Spare Parts and Service

For more information on Metcalfe spare parts, accessories and service support, please contact us on the details below.

Please always quote the Serial Number of the machine. This can be found on the serial number plate which is located on the rear of the machine.

			
metcalfe TM			
Tel: +44 (0)1766 830 456		Fax: +44 (0)1766 831 170	
Serial No:			
Model:		Phase:	
V	Hz	W	
M:	Yr:	Kg	

Metcalfe Sales & Spares Department

sales@metcalfecatering.com

Metcalfe Service Department

service@metcalfecatering.com

Metcalfe Website

www.metcalfecatering.com

Metcalfe Telephone Number

01766 830 456



Additional copies of this instruction manual can be obtained by either visiting our website or contacting the sales department.

Metcalfe Warranty

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of Invoice, except where specially noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance with the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

All Metcalfe slicers (except Simple Line) are covered by a 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service.

All Metcalfe MP mixers are covered by a 3-year warranty (1st year parts and labour, 2nd & 3rd year parts only) and full after sales service.

There is a limited 6-month warranty on the following:

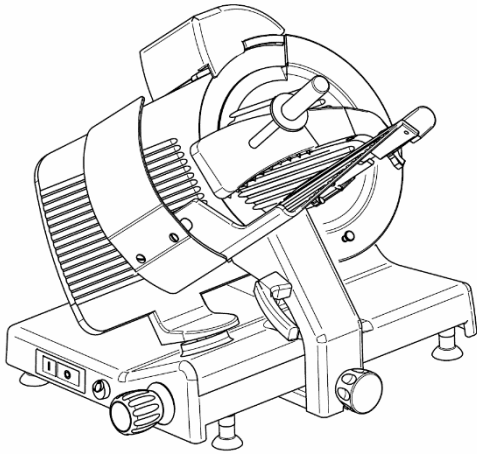
- Mixer attachments (beater, whisk and dough hook)
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following:

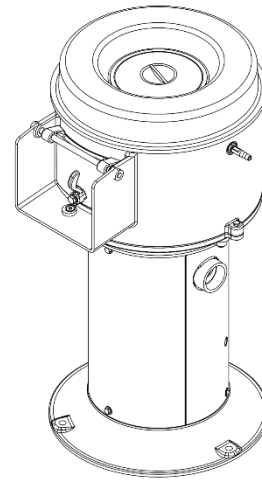
- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

Metcalfe and its suppliers reserve the right to make changes in design and specification to any product without prior notification.

Some other products in the Metcalfe portfolio:



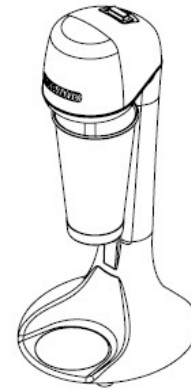
NS Slicer Range



Peeler Range



Ceado



Roband



Food Preparation Machines

Made in Sweden 



halde.com

Metcalfe Catering Equipment Ltd

Haygarth Park
Blaenau Ffestiniog
Gwynedd, LL41 3PF

