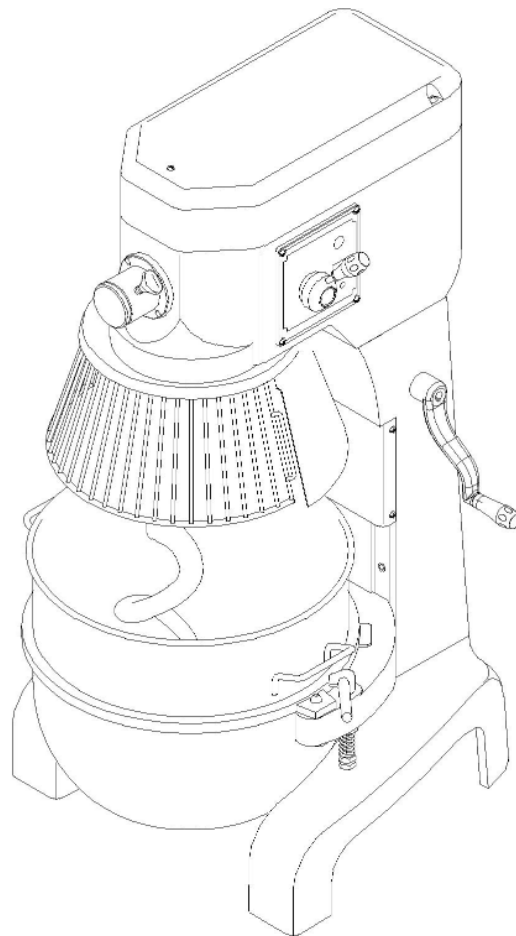


INSTALLATION / OPERATION MANUAL

BM40 Planetary Mixer



INTERNATIONAL CONTACTS

AUSTRALIA

Moffat Pty Limited**E.Mail:** vsales@moffat.com.au**Main Office:** (tel) (03) 9518 3888

(fax) (03) 9518 3833

Service: (tel): 1800 622 216**Spares:** (tel): 1800 337 963**Customer Service:** (tel): 1800 335 315

(fax): 1800 350 281

CANADA

Serve Canada**Web:** www.servecanada.com**E.Mail:** info@servecanada.com**Sales:** (tel): 800 551 8795 (Toll Free)**Service:** (tel): 800 263 1455 (Toll Free)

NEW ZEALAND

Moffat Limited**Web:** www.moffat.co.nz**E.Mail:** sales@moffat.co.nz**Main Office:** (tel): 0800 663328

UNITED KINGDOM

Blue Seal**Web:** www.blue-seal.co.uk**E.Mail:** sales@blue-seal.co.uk**Sales:** (tel): 0121 327 5575

(fax): 0121 327 9711

Spares: (tel): 0121 322 6640

(fax): 0121 327 9201

Service: (tel): 0121 322 6644

(fax): 0121 327 6257

UNITED STATES

Moffat**Web:** www.moffat.com**Sales:** (tel): 800 551 8795 (Toll Free)

(tel): 336 661 1556

(fax): 336 661 9546

Service: (tel): 800 858 4477 (Toll Free)

(tel): 366 661 1556

(fax): 336 661 1660

REST OF WORLD

Moffat Limited**Web:** www.moffat.co.nz**E.Mail:** export@moffat.co.nz

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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 BM40 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 speed selections and an electronic timer. The mixer comes with various style attachments which can be used to obtain the best results. These are made of alloy aluminum or of a food hygiene standard material.

This model mixer is equipped with a powerful 1½ 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 and electronic timer are 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. Failure to do so may result in serious injury or damage.

- 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.
- Ensure the machine and any accessories / attachments are in stable, upright position before operating.
- Ensure all safety features of the machine are fitted and operate correctly within the safety requirements and procedures before operating the machine.

Motor

1.5 HP (1.125kW) powerful, ball bearing, ventilated within mixer enclosure.

Electrical Supply

230-240 Volts AC, 50Hz, 1P+N+E.
or 400-415 Volts AC, 50Hz, 3P+E.

Transmission

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

Electronic Timer

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

Emergency 'Stop' Button

Located on the Control Panel on the right hand side of the machine. Pressing this button will stop all movement of the machine.

The Emergency Stop Button should only be used in cases of emergency and SHOULD NOT be used as the standard OPERATING method of stopping the mixer.

Safety Guard

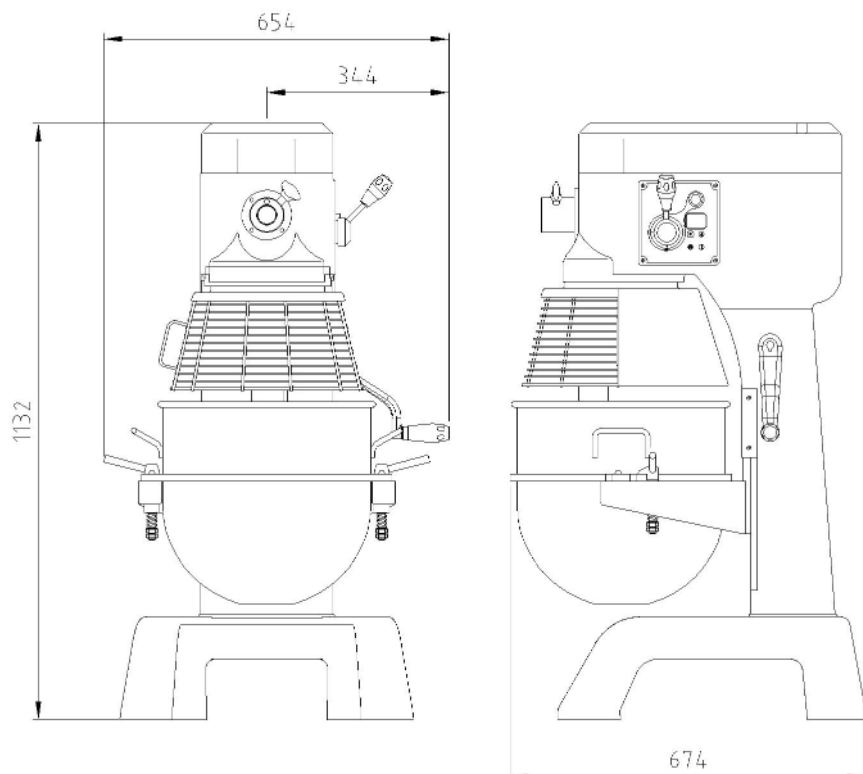
Stainless steel safety guard smoothly rotates open. Fitted with a limit switch to shut off power immediately to protect operator.

Hub

The hub is only for the BM40HAT models.

Dimensions

Model	BM40AT	BM40HAT
Description	40 ltr Mixer	40 ltr Mixer (with Hub)
Motor Power	1.5 HP (1.125 kW)	
Net Weight (approx.)	185 Kg	
Agitator Speed (RPM)	Low	106
	Med	218
	High	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.

Unpacking

Immediately after unpacking the mixer, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packaging material and contact the carrier within one day of delivery.

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 13A fused and earthed plug. It is imperative that the outlet to which this plug is connected be properly earthed (grounded).

Prior to installation, test the electrical service to assure it agrees with the specifications on the machine data plate located on the back side of the pedestal.

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

Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only allowed to be adjusted by an authorised service agent.

Rotation

To start the motor, push the 'ON' button. The speed selector handle must be at one of the numbers indicating a speed and not located between the numbers.

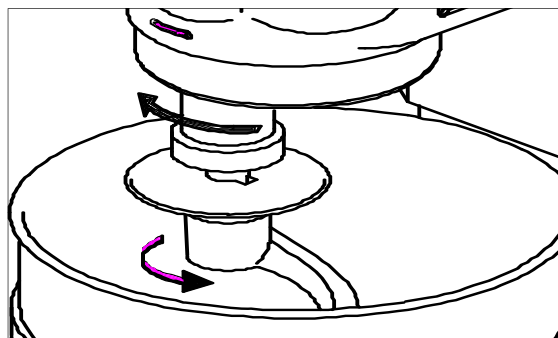


Figure 1



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.

Important:

Great care must be taken to minimise dust emission when handling dry ingredients such as flour. Bags should be opened in the lower part of the bowl and poured from as close to the base of the bowl as possible.

It is recommended that ingredients suppliers' hazard data sheets are consulted prior to use. The use of respiratory protective equipment may be required during loading of the bowl.

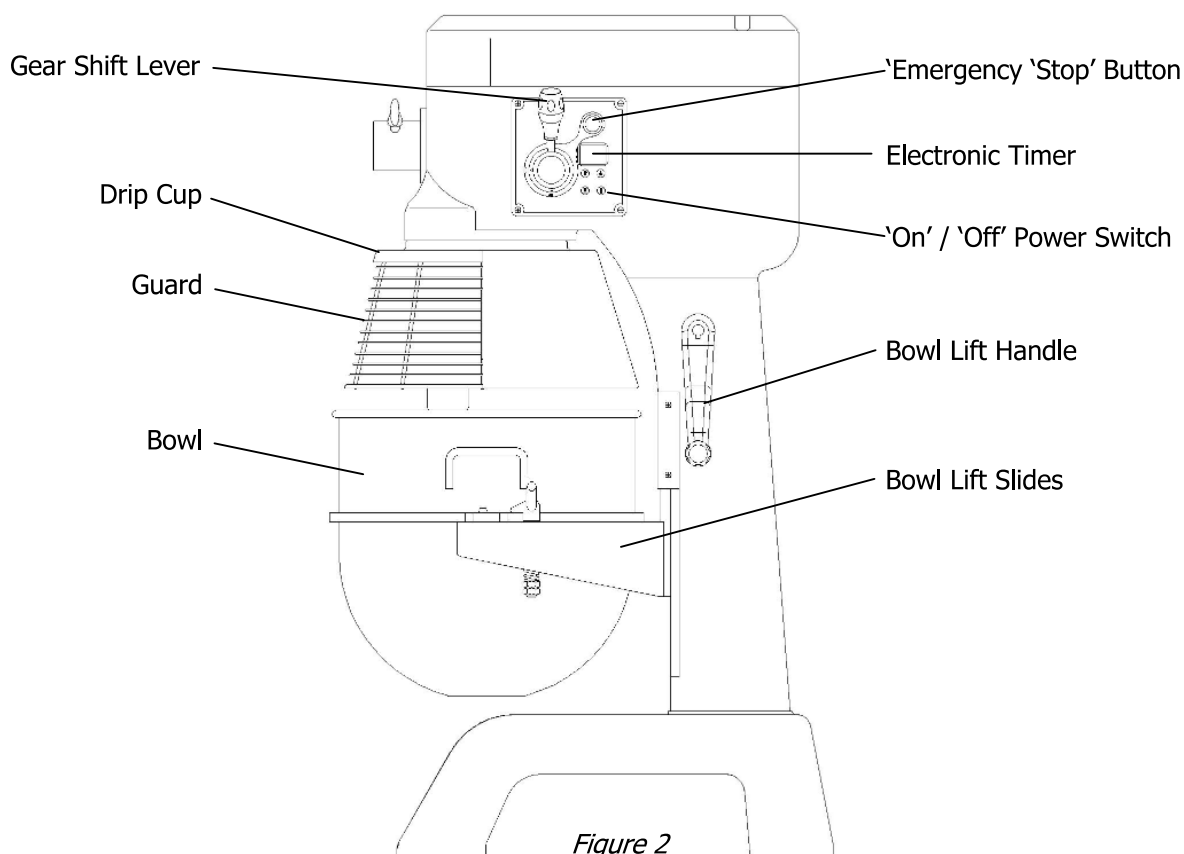


Figure 2

Controls

All models are fitted with 'ON' / 'OFF' switches and an emergency stop button which controls power to the mixer.

The **Electronic Timer** is used in conjunction with the 'ON' / 'OFF' switches 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

Emergency 'Stop' Button

The Emergency Stop Button should only be used in cases of emergency and **SHOULD NOT** be used as the standard OPERATING method of stopping the mixer.

Located on the right hand side of the machine, on the Control Panel. Pressing this button will stop all movement of the machine. ONLY ATTEMPT TO RE-START AFTER THE FAULT IS CORRECTED.

The machine cannot be re-started until:- The Emergency Stop Button is pulled up to release.

Mixing Bowl / Agitators

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. 2). Position the bowl so that 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.

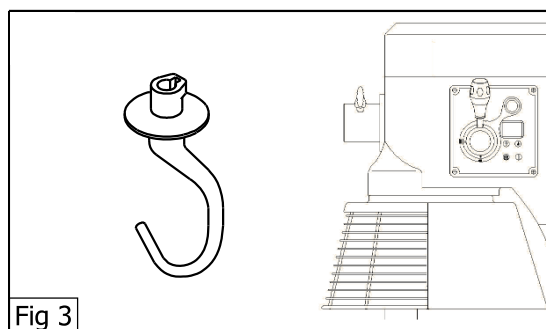
Fitting the Agitators

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 (Fig 3)

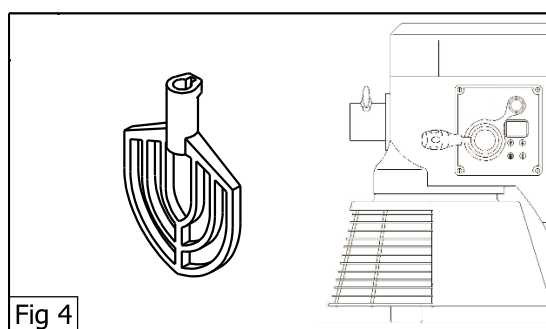
It is frequently used for heavy bread dough, and preferable to be use at low speed.

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



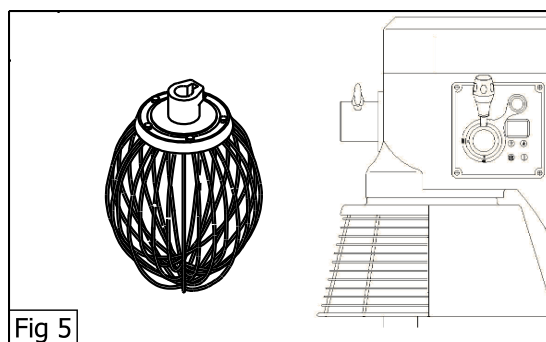
Beater (Fig 4)

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



Whip (Fig 5)

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



Attachments - Optional

To install an attachment, loosen the thumb screw on the attachment hub and remove the plug. Insert the attachment into the attachment hub making certain that the square shank of the attachment is in the square driver of the mixer. Secure the attachment by tightening the thumb screw.

Move the gear shift lever to the desired speed and start the mixer to operate the attachment.

The meat and food chopper attachment should be operated in second or third speed. If material in the cylinder stalls the mixer, stop the mixer at once. DO NOT attempt to restart the mixer in a lower speed - remove the adjusting ring, knife, plate, and worm and clear the obstruction.

Mixing Heavy Dough

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. Never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 60% 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 2 kg of water and 4 kg of flour.

$$AR = 2 \div 4 = 0.50 = 50 \%$$

Product	Agitator	BM40
Egg Whites	Whip	1 - 1½ ltrs
Mashed Potatoes	Beater	11 kg
Mayonnaise (Litres Oil)	Beater	12 ltrs
Meringue (Litres Water)	Whip	1 - 1½ ltrs
Waffle/Pancake Batter	Beater	14 ltrs
Whipped Cream	Whip	8.5 ltrs
Sheet Cake Batter	Beater	16 kg
Cup Cake	Beater	40 doz
Layer Cake	Beater	18 kg
Pound Cake	Beater	18 kg
Sugar Cookie	Beater	60 doz
Bread or Roll Dough (Light / Medium, 60% AR) [†]	Hook *	16 kg
Bread or Roll Dough (Heavy, 55% AR) [†]	Hook *	11 kg
Pie Dough	Beater	13.5 kg
Thin Pizza Dough (40% AR [†] , 5 minutes maximum mix time)	Hook *	7 kg
Raised Donut Dough (65% AR)	Hook *	7 kg
Whole Wheat Dough (70% AR)	Hook **	16 kg
Egg & Sugar for Sponge Cake	Beater *	9 kg

* 1st speed only.

** 1st speed & 2nd speed only.

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

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.

The mixer should be thoroughly cleaned daily with a clean damp cloth and plastic scraper (metallic implements are not recommended).

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

Bowls and agitators should be removed from the mixer and cleaned in a sink. The bowl guard should be removed periodically and wiped clean.

Maintenance Guidelines

The **Transmission Case** and **Planetary Mechanism** should be inspected weekly for leaks, damage, etc. Should it become necessary to repack the ball bearings, an authorized service technician or the manufacturer should be contacted. Use of unproved grease or lubricants may lead to damage and void the unit's warranty.

The **Bowl Lift Slides** (Fig 2) should be lubricated every six months, or more often under heavy usage. Disconnect the unit from the power supply before removing the top housing or apron.

The **Drip Cup** (Fig 2) should be inspected periodically for moisture or lubricant dripping. Remove the cup and wipe it with a soft cloth.

Any parts found to be damaged, defective or worn out should be replaced immediately.

Fault Finding

Fault	Possible Cause	Remedy
The mixer does not operate.	The mains isolating switch on the wall, circuit breaker or fuses are 'Off' at the power board. The mixer electronic timer is set to '0'.	Turn 'On'. Set time setting, or set electronic timer to '0' to allow manual operation.
Mixer stops during operation.	Mixer overload tripped. (Ensure that mixer is not being overloaded - refer to table on previous page for capacity guide).	Single phase models: Press reset button at rear of mixer. Three phase models: Call service

Guide Sheets for Staff Training

The pages in the following section of this manual should be copied and used when training staff to operate the Paramount mixers. It is suggested that the competency assessment checklists be completed, signed, and a copy kept in the personnel files for future reference.

Supervisors to Ensure

- Competency check lists are copied and completed as part of the training of staff.
- Correct training of staff to the required competency expectations.
- The verification section of the competency check list is signed off.
- A copy of the completed and signed competency check list is placed in personnel records as evidence of operator competence.

Operations Competency Checklist

Paramount Planetary Mixer

Element: Implement safe work procedures



Assessment Criteria



"Can the operator"

Identify the purpose and use of:

- Equipment guards.
- Warning signs.
- Safety features.

Related to this equipment?



Identify:

- Machine-related health and safety risks of this equipment?
- Emergency procedures to be used with this equipment?



Operate this equipment correctly in normal and emergency situations?



Identify:

- OH&S reporting procedures related to hazard reporting for this machine?

Comments:

To gain competency in the use of the **PARAMOUNT PLANETARY MIXER**, the assessor must be satisfied that the operator has consistently applied the knowledge and skills in all of the above elements.

This form should be signed off only when the assessor is satisfied that the employee / trainee is competent to carry out all of the tasks described above.

Applicant's signature: _____ **Date:** / /

Assessor's signature: _____ **Date:** / /

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SUGGESTION — Use this form to train staff, and place a copy in personnel files.

Paramount Planetary Mixer

Element: Implement essential hygiene and sanitation procedures.



Assessment Criteria

"Can the Operator"

☐

Maintain sound personal hygiene at all times when working with the **PARAMOUNT MIXER**?

☐

Use appropriate protective and work clothing while working with the **PARAMOUNT MIXER**?

☐

Identify:

- Product handling requirements during production process?
- Critical points in the process where contamination can be introduced?
- Why it is important to monitor hygiene and sanitation performance?
- The effect of poorly maintained equipment on the control of contamination and spoilage?
- Company policies and procedures regarding hygiene and sanitation?
- Actual and potential contamination and spoilage hazards?
- Solutions to rectify contamination and spoilage problems?

☐

Use work practices and methods that reduce the risk of product contamination?

☐

Remove contamination where appropriate in accordance with:

- Workplace hygiene and sanitation procedures?
- Procedures specific to the **PARAMOUNT MIXER**?

Comments:

To gain competency in the use of the **PARAMOUNT PLANETARY MIXER**, the assessor must be satisfied that the operator has consistently applied the knowledge and skills in all of the above elements.

This form should be signed off only when the assessor is satisfied that the employee / trainee is competent to carry out all of the tasks described above.

Applicant's signature: _____ **Date:** / /

Assessor's signature: _____ **Date:** / /

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Risk Assessment

The following risk assessment covers the reasonably foreseeable hazards to health and safety arising from the mixer and from systems of work associated with this machine.

Hazard Identified	Existing Controls	Consequences	Likelihood	Risk Rating
Cleaning the machine with buckets of water or hoses is extremely dangerous and may lead to electrocution. The machine must be cleaned with a damp cloth only.	Safe work cleaning practices included in training manual local workplace rules and management.	Catastrophic	Rare	High
Microswitch on safety guard should never be removed nor tampered with otherwise machine could continue working with moving parts exposed.	Safe work guidelines reinforce non-authorised tampering with the machine. Access to microswitches service item only.	Major injuries	Rare	Moderate
Electrical isolation switch should be fully accessible to the operator. Recommend no more than 1.5 metres above the floor and within easy access by the operator.	Dependent on bakery electrical policy.	Major injuries	Rare	High
Safety guard should not be removed.	Microswitch interlocked with machine - controls will not operate.	Major injuries	Unlikely	Moderate
Service panels should not be removed whilst the machine is in operation nor still connected to the power supply. The machine must not be operated with any service access panel removed.	Machine designed to be accessed by authorised service technicians only. Warning signs clearly evident.	Major injuries	Unlikely	Moderate
Hands or arms should not be placed behind bowl whilst the machine is in operation.	Safe operating procedure reinforces this not to be done. Warnings in place.	Minor injuries	Unlikely	Low
Hands should never be placed near dough hook whilst in motion.	Bowl guarded during operation. Safe operating procedures highlight safe work.	Major injuries	Unlikely	Moderate
Cleaning of the machine should not take place whilst it is in operation nor still connected to the power supply.	Correct cleaning procedure detailed in training procedure.	Major injuries	Unlikely	Moderate
The machine should never be connected to alternate power source other than that which it has been designed for and specified within this manual.	External plug designed to Australian / New Zealand standards for the appropriate power supply. Warnings in manual.	Major injuries	Rare	Moderate

Risk Rating

Extreme Risk
High Risk
Moderate Risk
Low Risk

Immediate action required.
Senior management attention required.
Management responsibility must be specified.
Manage by routine procedures.

Based on AS4360 1999 Risk Management.

Owners and Operators of Paramount Equipment Please Note:

The risk ratings and control measures as outlined in this manual must be incorporated into your safety management systems and procedures. Ensure effective risk control by reinforcing these procedures with staff. For example: Never clean any electrical equipment with buckets of water or pressurised hoses.

Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.

For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the Rating Plate located on the front lower corner of the right hand side panel.

Part No.	Description
BM40AT-12-001	Stainless Steel Bowl.
BM40AT-12-003	Aluminium Hook.
BM40AT-12-004	Stainless Steel Wire Whip.
BM40AT-12-002	Batter Beater.
BM40AT-06-003	HUB Attachment Drive.
HL-GL12SH	Mincer.
HL-VS12A	Slicer / Shredder.
BM40ATM	20 litre Reduction Kit (includes Bowl, Hook & Beater).
TBD	Electronic Timer.

