



## COMMERCIAL MIXERS



MODEL:GEM110

# INSTRUCTION MANUAL

**THE LEGACY COMPANIES** 

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**PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR MIXER**

# GEM110 Mixer Operation Instruction



## Index

1、	General description .....	1
2、	Technical parameters .....	2
3、	Main External Parts of Mixer .....	2
4、	Operation Instruction .....	2
5、	Accessories and Functions .....	3
6、	Notes .....	3
7、	Maintenances .....	4
8、	Problems and solutions .....	4
9、	exploded assembly drawing .....	5
10、	electrical diagram .....	5
11、	list of part number .....	6

## 1、 General Description

This is a kind of three-speed gear mixer. With its planetary stirring design, it has a compact structure, high efficiency, power saving and easy operation. It will be provided to you as an ideal assistant for bread and cake making.

## 2、 Technical parameters

Name	Barrel Volume (L)	Power (KW)	Weight (Kg)	Speed Of Stirring Shaft (r/min)			Overall Dimensions (mm)
				1 <sup>st</sup> Speed	2 <sup>nd</sup> Speed	3 <sup>rd</sup> Speed	
SM-10	10	0.5	75	108	195	355	490×410×640

## 3、 Main External Parts of Mixer



- ① Gear change hand lever
- ② Stirring shaft
- ③ Mixer
- ④ Stainless bowl
- ⑤ Power switch
- ⑥ Bent lever
- ⑦ Support

## 4、 Operation Instruction

- ① Standard power supply 110V/60Hz AC.(Please use a plug with 3 wide contacts and good grounding.)
- ② Installation of Mixer: Put the stirring shaft 2 in Mixer 3 and rotate it

in clockwise direction.

Starting procedure: Pull the gear change hand lever 1 to position 1 before starting, Safe hood is in closed state. Then turn on the power switch 5, after the mixer is in normal operation, set the speed required.

Speed transformation: If you want to change the speed, please pull the bent lever 6 to the lowest point, after pull the gear change hand lever 1 to the position required, then pull the bent lever 6 to the highest point and lift the support 7 to the highest position. The machine can be in normal operation at this time.

Installation procedures for meat Mincer head : stop operation first, loose stud bolt and lift the top cover of its head. Then put on the mincer and tighten the stud bolt. 1<sup>st</sup> speed should be used for mincing meat.

Shutting down: When the operation is completed, turn off the power switch 5 first, then pull the gear change hand lever 1 to position 1, and pull back the hand lever 6 to the lowest point and finally disconnect power supply.

## 5、 Accessories and Functions

Spherical mixer: Used for stirring of liquid materials, such as cream and egg.

Plate mixer: Used for stirring of paste, powder, and fragmental materials, such as stuffing.

Hook mixer: Used for stirring of more sticky materials, such as dough.

## 6、 Notes

The power socket must be provided with a good ground wire to guarantee the mixer's good grounding through it. There will be a electric shock if no ground wire or an improper grounding mounted. The ground wire can never be connected with gas pipe, water pipe, lightning rod or telephone line. Electric leakage should be checked after installation.

Don't put your hand into the stirring barrel during operation. Power supply should be disconnected before the mixer is going to be installed.

Don't operate the mixer beyond the time limit to prevent reduction of its service life.

The mixer should be mounted on a stable and clean place. Keep it away from overheated or overwet places and away from equipment which has strong electromagnet or can produce strong electromagnet.

Keep the machine clean constantly. Disconnect power supply before

maintenance. Clean it with a piece of soft and a bit wet cloth. Don't clean it with liquid or spraying detergent

**\*\*\* Warning: Do not use medium or high speed for kneading dough.**

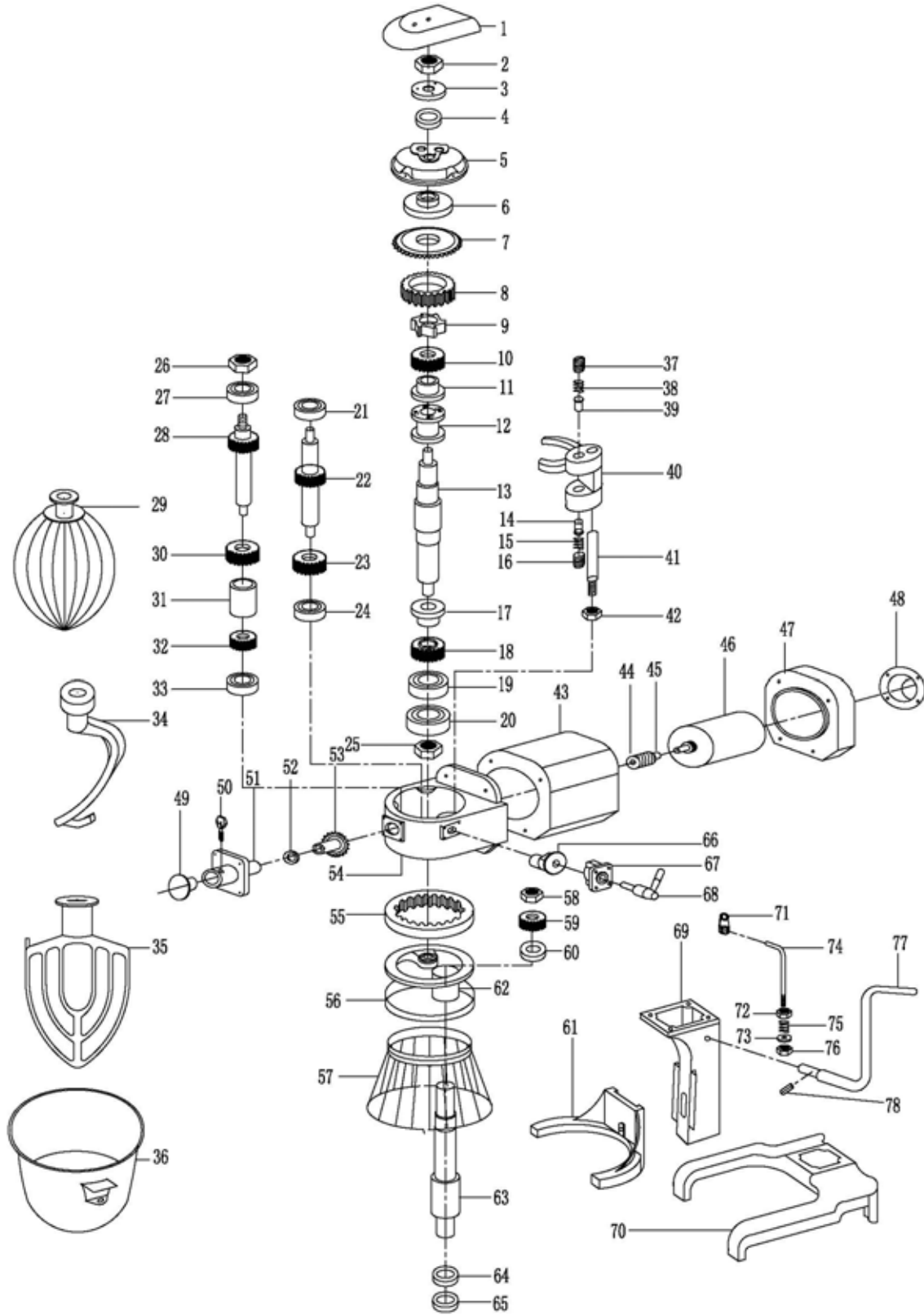
## 7、 Maintenances

- a. After using, you should clean the bowl and agitator ect, make sure to keep the machine clean.
- b. The transmission gear box is packed with special grease, it could be used for six mouths in normal condition. If it need to add or replace the grease, please open the top cover ,then pour the grease from aperture or replace the grease directly.

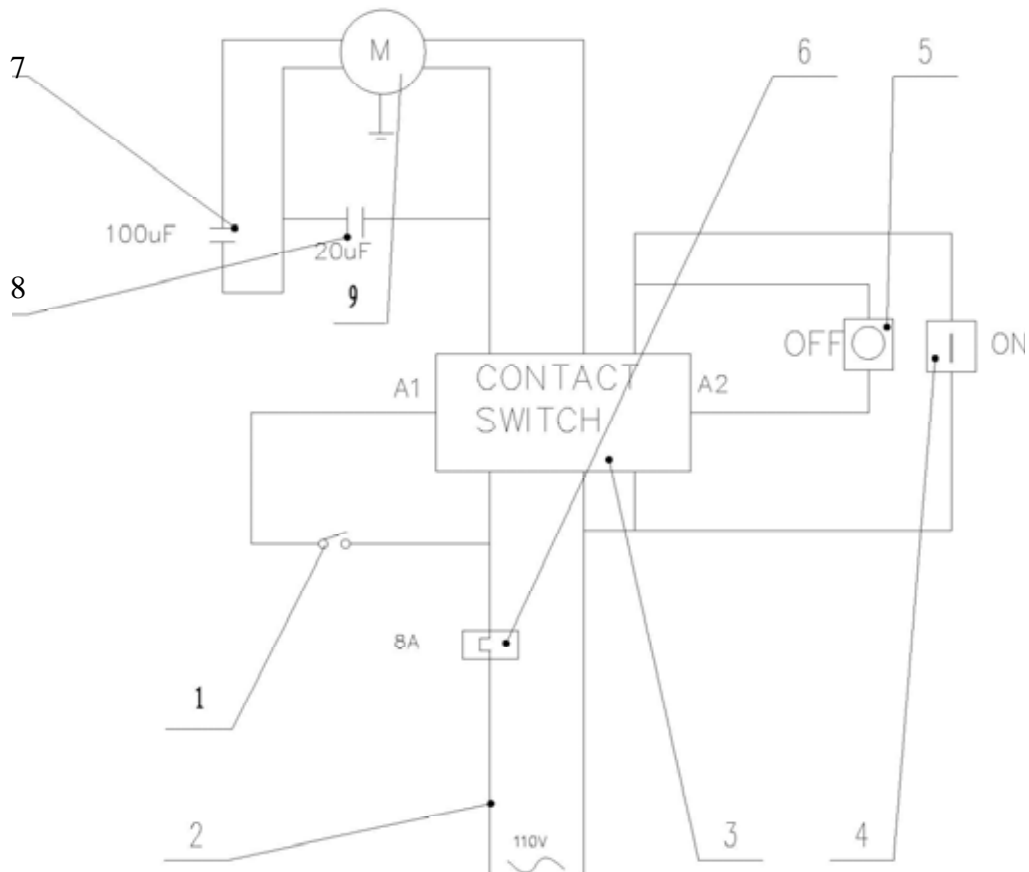
## 8、 Problems and solutions

Problems	Causes	Solutions
The mixing shaft doesn't rotate after starting the machine	Electric connectors are loose	Check the electric circuit, tighten those loose connects
Oil leakage	The oil seals are worn out	Replace those oil seals
The temperature of the motor becomes higher and the rotating speed becomes lower	Too low voltage	Check the power supply
	Over-load	Lessen the quantity of the mixture
	The speed of mixing is too high or the mixing is not suitable	Select a suitable speed and mixing
The mixing knocks with the bowl	The mixing or the bowl is deformed	repair or replace the mixing or bowl
The noise of the gearbox is serious, its temperature is too high	Lubrication is insufficient	Add or replace the grease

## 9. exploded assembly drawing



10. electrical diagram



SER.NO.	PART.NO.	PART NAME
1	SM10-DQ-01	Distance switch
2	SM10-DQ-02	Power cord
3	SM10-DQ-03	Contact switch
4	SM10-DQ-04	Green button
5	SM10-DQ-05	Red Button
6	SM10-DQ-06	Overload switch
7	SM10-DQ-07	Capacitor100uf
8	SM10-DQ-08	Capacitor 20 uf
9	SM10-DQ-09	motor

## 11. list of part number

**SM-10 Mixer Spare Parts List**

SER.NO.	PART.NO.	PART NAME	Remark	SER.N O.	PART.NO.	PART NAME	Remark
1	SM10-01-06	Top cover		44	SM10-01-19	Worm wheel	
2	GB6171-M14x1.5	Nut		45	GB879-6x30	Pin	
3	GB9385-14	Clamp plate		46	SM10-DQ-09	Motor	
4	6003	Bearing		47	SM10-01-01	Back housing	
5	SM10-01-07	Transmission shaft support		48	SM20-01-01	Back Cover	
6	SM10-01-05-01	Spacer-lower		49	SM10-01-25	Plug	
7	SM10-01-05-03	Taper gear wheel		50	SM20-01-38	Locking bolt	
8	SM10-01-05-02	Tooth gear		51	SM10-01-11	Attachment hub	
9	SM10-01-05-11	Gear		52	SM10-01-08	Ring	
10	SM10-01-05-04	Gear		53	SM10-01-09	Taper gear wheel 2	
11	SM10-01-05-06	Bushing		54	SM10-01-13	Front Housing	
12	SM10-01-05-05	Sleeve		55	SM10-01-14	Internal gear	
13	SM10-01-05-09	Main shaft		56	SM15-02-15	Hood ring	
14	SM10-01-18-03	Plunger-sgifter yoke		57	SM15-03-00	Safety guard	
15	SM10-01-18-04	Spring		58	GB894.1-15	Circlips for shaft	
16	SM10-01-18-02	Retainer-spring		59	SM10-01-15-03	Gear	
17	SM10-01-05-06	Bushing		60	6202	Bearing	
18	SM10-01-05-07	Gear		61	SM10-04-03	Support	
19	6204	Bearing		62	SM10-01-15-02	Operating shelf	
20	HG692-25x47x7	Oil seal		63	SM10-01-15-01	Working shaft	
21	6001	Bearing		64	6203	Bearing	
22	SM10-01-03-01	Shaft worm gear		65	HG692-20x40x7	Oil seal	
23	SM10-01-03-02	Gear		66	SM10-01-16-01	Cam-gear shifter	
24	6001	Bearing		67	SM10-01-16-02	Plate-shifter index	
25	GB6171-M14x1.5	Nut		68	SM10-01-16-06	Handle-shifter	
26	GB6171-M10x1	Nut		69	SM10-04-01	Stud	
27	6001	Bearing		70	SM10-04-04	Base	
28	SM10-01-04-01	Gear shaft		71	SM10-04-12	Crank lever	
29	SM10-06-03-00	Wire whip		72	GB848-14	Ring	
30	SM10-01-04-02	Gear		73	GB848-10	Ring	
31	SM10-01-04-05	Bushing		74	SM10-04-10	Connecting rod	
32	SM10-01-04-03	Gear		75	SM10-04-08	Spring	
33	6001	Bearing		76	GB6170-M10	Nut	
34	SM10-06-02	Spiral dough hook		77	SM10-04-13	Lift handle	
35	SM10-06-01	Flat Beater		78	GB879-5x30	Pin	
36	SM10-05-00	Bowl assembly		79	SM10-03-02-00Z	Bowl hold kits	
37	SM10-01-18-03	Plunger-shifter yoke		80	SM10-03-02-00Y	Bowl hold kits	
38	SM10-01-18-04	Spring		101	SM10-DQ-01	Distance switch	
39	SM10-01-18-02	Retainer-spring		102	SM10-DQ-02	Power cord	
40	SM10-01-18-01	Shifting yoke		103	SM10-DQ-03	Contact switch	
41	SM10-01-17	Declutch shift shaft		104	SM10-DQ-04	Green button	
42	GB6170-M8	Nut		105	SM10-DQ-05	Red Button	
43	SM10-01-02	Case		106	SM10-DQ-06	Overload switch	
				107	SM10-DQ-07	Capacitor 100uf	
				108	SM10-DQ-08	Capacitor 20 uf	





**FOR SERVICE CALL**  
**1 877 368 2797**

24 HOURS, 7 DAYS A WEEK  
U.S. AND CANADA