Globe GSM175

Globe GSM175 Spiral Dough Mixer Instruction Manual

Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Globe GSM175 Spiral Dough Mixer. Please read this manual thoroughly before installation and use to ensure proper functionality and to prevent injury or damage. This commercial-grade mixer is designed for high-capacity dough preparation, featuring robust construction and advanced controls.

Image of the Globe GSM175 Spiral Dough Mixer, a commercial-grade machine designed for high-capacity dough preparation.

Safety Instructions

Always adhere to the following safety guidelines to prevent accidents and ensure safe operation:

- **Electrical Safety:** Ensure the mixer is connected to a properly grounded 208V/60Hz/23A electrical supply. Disconnect power before cleaning, servicing, or performing any maintenance.
- **Moving Parts:** Keep hands, hair, loose clothing, and utensils away from the mixing bowl and spiral hook during operation. Never reach into the bowl while the mixer is running.
- **Stable Placement:** Position the mixer on a stable, level, and sturdy surface capable of supporting its considerable weight and operational vibrations.
- **Supervision:** Do not allow untrained personnel to operate the mixer. Always supervise operation.
- **Cleaning:** Follow proper cleaning procedures to maintain hygiene and prevent contamination. Do not use high-pressure water jets directly on electrical components.
- **Emergency Stop:** Familiarize yourself with the location and operation of the emergency stop controls.

Setup

Follow these steps for initial setup of your Globe GSM175 Spiral Dough Mixer:

1. **Unpacking:** Carefully remove the mixer from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately.
2. **Placement:** Place the mixer on a dedicated, stable, and level surface. Ensure adequate clearance around the mixer for ventilation and operation. The mixer dimensions are approximately 39.4 x 60.6 x 62 inches.
3. **Electrical Connection:** Connect the mixer's 10 1/2 foot power cord to a dedicated 208V/60Hz/23A electrical outlet. Ensure the circuit is properly protected and grounded. Consult a qualified electrician if unsure.
4. **Initial Cleaning:** Before first use, thoroughly clean the stainless steel bowl, spiral hook, and any surfaces that will come into contact with food. Use a mild detergent and warm water, then rinse and dry completely.

Operating Instructions

The Globe GSM175 Spiral Dough Mixer is designed for efficient dough production. Follow these steps for operation:

1. **Loading Ingredients:** Ensure the mixer is off and unplugged before loading ingredients into the stainless steel bowl. The mixer has a 175 lb dough capacity.
2. **Power On:** Plug in the mixer and turn on the main power switch.
3. **Control Selection:** Use the push-button controls to select either manual or automatic operation.
4. **Speed Selection:** The mixer features two speeds. The reversible 1st speed bowl drive is ideal for mixing smaller batches or initial ingredient incorporation. The 2nd speed is for more intensive mixing.
5. **Timer Usage:** For automatic operation, utilize the dual 20-minute electronic digital timers. These timers allow for an automatic shift from 1st to 2nd speed, optimizing the mixing process. Set the desired time for each speed.
6. **Start Mixing:** Press the start button to begin the mixing cycle. Monitor the dough consistency.
7. **Stopping the Mixer:** To stop the mixer, press the stop button or allow the timer to complete its cycle. Always ensure the mixer has come to a complete stop before attempting to remove dough or clean.
8. **Dough Removal:** Disconnect power before carefully removing the mixed dough from the bowl.

Maintenance

Regular maintenance ensures the longevity and optimal performance of your mixer:

- **Daily Cleaning:** After each use, disconnect power and clean the stainless steel bowl, spiral hook, and exterior surfaces. Use a soft cloth with mild, non-abrasive detergent and warm water. Rinse thoroughly and dry to prevent water spots and corrosion.
- **Inspection:** Periodically inspect the power cord for damage, and check all moving parts for signs of wear or unusual noise. Ensure all fasteners are tight.
- **Lubrication:** Consult the manufacturer's guidelines for any specific lubrication requirements for internal components. Generally, this should be performed by a qualified service technician.
- **Professional Servicing:** Schedule regular professional servicing by a Globe-authorized technician to ensure all mechanical and electrical components are functioning correctly.

Troubleshooting

Refer to the following table for common issues and their potential solutions:

Problem	Possible Cause	Solution
Mixer does not start	No power, circuit breaker tripped, emergency stop engaged	Check power cord connection, reset circuit breaker, disengage emergency stop button.
Unusual noise during operation	Overload, worn parts, foreign object in bowl	Reduce load, inspect bowl for foreign objects. If noise persists, discontinue use and contact service.
Dough not mixing properly	Incorrect speed, improper ingredient ratio, worn hook	Adjust speed, verify recipe, inspect spiral hook for wear.
Automatic speed shift not working	Timer setting error, electrical issue	Verify timer settings. If issue persists, contact a qualified technician.

For any issues not listed or if solutions do not resolve the problem, discontinue use and contact Globe customer support or a certified service technician.

Specifications

- **Brand:** Globe
- **Model:** GSM175
- **Capacity:** 175 Pounds (dough)
- **Dimensions (H x W x D):** 62 x 60.6 x 39.4 inches (approximate)
- **Power:** 3 1/4 HP / 6 HP (1st and 2nd speed), 3/4 HP bowl motor speed
- **Electrical:** 208V/60Hz/23A
- **Wattage:** 2545 watts
- **Construction Material:** All metal construction with cast aluminum top cover, polished diamond finish stainless steel bowl, heavy-duty steel support bar, stainless steel ball bearing bowl drive.
- **Controls:** Dual 20 minute electronic digital timer, manual and automatic control functions, push button controls.
- **Special Features:** Automatic speed shift timer, reversible 1st speed bowl drive for smaller batches.
- **Certifications:** ETL listed, cETLus listed
- **Item Weight:** 0.01 ounces (Note: This may refer to packaging weight or a specific component, actual unit weight is significantly higher)
- **GTIN/UPC:** 669452000046

Warranty and Support

Warranty Information: The Globe GSM175 Spiral Dough Mixer comes with a 2-year parts and labor warranty. Please note that the mixer hook is covered by a one-year parts-only warranty. This warranty covers defects in materials and workmanship under normal use.
Customer Support: For warranty claims, technical assistance, or to locate authorized service centers,

please contact Globe customer support. Have your model number (GSM175) and purchase date available when contacting support.
For further assistance, please refer to the official Globe website or contact their customer service department directly.