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**Maxima 09361050**

# Maxima Gastro Spiral Mixer User Manual

Model: 09361050

## INTRODUCTION

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This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Maxima Gastro Spiral Mixer. Please read this manual thoroughly before operating the appliance and keep it for future reference.

## PRODUCT OVERVIEW

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The Maxima Gastro Spiral Mixer is a robust and powerful appliance designed for professional kitchens, capable of kneading large quantities of dough. Its design ensures thorough mixing, producing smooth dough for various applications such as bread and pizza.



Figure 1: Front view of the Maxima Gastro Spiral Mixer, showcasing its robust design and stainless steel bowl.

## SETUP AND INSTALLATION

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1. **Unpacking:** Carefully remove the mixer from its packaging. Inspect for any shipping damage. Report any damage to your supplier immediately.
2. **Placement:** Place the mixer on a stable, level, and non-slip surface capable of supporting its weight (approximately 160 kg). Ensure adequate ventilation around the unit.
3. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the 'Maintenance and Cleaning' section for detailed instructions.
4. **Power Connection:** Connect the mixer to a suitable 400V/50Hz/3Phase power supply. Ensure the electrical installation meets local regulations and safety standards. The appliance consumes 2400 Watts.



Figure 2: Rear view of the mixer, showing the power cord connection point.

## OPERATING INSTRUCTIONS

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### Dough Capacity

- Maximum flour quantity: 20 kg
- Maximum dough quantity: 32 kg
- Minimum dough quantity: 15 kg

### Control Panel and Speed Settings

The mixer features a simple control panel for selecting operating speeds. The kneading hook and mixing bowl rotate simultaneously to ensure thorough mixing.

- **Slow Speed:** 110 revolutions per minute (spiral), 11 revolutions per minute (bowl). Ideal for initial mixing and softer doughs.

- **Fast Speed:** 220 revolutions per minute (spiral), 22 revolutions per minute (bowl). Suitable for developing gluten in stiffer doughs.



Figure 3: Close-up of the control panel with speed selection buttons.

## Safety Features

The Maxima Gastro Spiral Mixer is equipped with several safety mechanisms to ensure safe operation:

- **Safety Switch:** Prevents motor overheating by automatically shutting down the unit if temperatures become too high.
- **Lockable Protective Rail:** The mixing bowl features a protective rail that must be in place and locked during operation to prevent accidents.
- **Overload Protection:** Automatically stops the machine if the mixing bowl is overloaded, protecting the motor and components.



Figure 4: The mixer with its protective rail in the open position, showing the spiral hook and bowl.

## MAINTENANCE AND CLEANING

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Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your spiral mixer.

- **Daily Cleaning:** After each use, disconnect the appliance from the power supply. Use a slightly damp cloth and a mild detergent to clean the metal housing and stainless steel parts (mixing bowl and kneading hook).
- **Drying:** Thoroughly dry all cleaned parts with a soft cloth to prevent water spots and corrosion.
- **Non-Removable Bowl:** Please note that the mixing bowl is sealed and cannot be removed for cleaning. Clean it in place.



Figure 5: Detailed view of the stainless steel mixing bowl and spiral kneading hook, emphasizing the easy-to-clean surfaces.

## TROUBLESHOOTING

This section addresses common issues you might encounter with your Maxima Gastro Spiral Mixer.

Problem	Possible Cause	Solution
Mixer does not start.	No power supply; Safety switch engaged; Overload protection activated.	Check power connection; Ensure protective rail is closed and locked; Reduce dough quantity if overloaded.
Motor stops during operation.	Motor overheating; Overload protection activated.	Allow motor to cool down; Reduce dough quantity.

Problem	Possible Cause	Solution
Dough not mixing properly.	Incorrect dough quantity (too little or too much); Incorrect speed setting.	Ensure dough quantity is within 15-32 kg range; Adjust speed setting as needed.

## SPECIFICATIONS

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Feature	Specification
Brand	Maxima
Model Number	09361050
Bowl Capacity	50 Liters
Max. Dough Capacity	32 kg
Max. Flour Capacity	20 kg
Min. Dough Capacity	15 kg
Spiral Speeds	110 and 220 RPM
Bowl Speeds	11 and 22 RPM
Power Supply	400V/50Hz/3Phase
Power Consumption	2400 Watts
Dimensions (W x D x H)	53.2 x 80 x 105.2 cm
Net Weight	160 kg
Material (Housing)	Metal with durable coating
Material (Bowl & Hook)	Stainless Steel

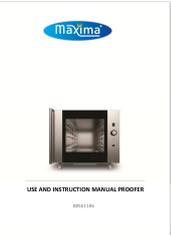


Figure 6: Dimensional drawing of the Maxima Gastro Spiral Mixer.

## WARRANTY AND SUPPORT

Maxima is committed to providing high-quality equipment and optimal customer satisfaction. With over 45 years of experience in professional kitchen equipment, we ensure our products meet all necessary hygiene and safety standards. For support, inquiries, or to learn more about Maxima products, please visit the official Maxima store or contact your local distributor. [Visit the Maxima Store on Amazon](#)

**Related Documents - 09361050**

	<p><a href="#">Maxima Planetary Mixers User Manual and Specifications</a></p> <p>Comprehensive user manual and technical specifications for Maxima Planetary Mixers (MPM series), covering features, operation, safety guidelines, cleaning, maintenance, storage, discarding, and warranty information. Includes detailed product specifications for models MPM 10 through MPM 60.</p>
	<p><a href="#">Maxima Planetary Mixers User Manual</a></p> <p>Comprehensive user manual for Maxima Planetary Mixers, detailing features, specifications, safety guidelines, operation, cleaning, maintenance, storage, and warranty information for models MPM 10 through MPM 60.</p>
	<p><a href="#">Maxima Planetary Mixer 7L User Manual</a></p> <p>User manual for the Maxima Planetary Mixer 7L, providing detailed instructions on installation, operation, safety precautions, cleaning, maintenance, and warranty information for professional kitchen use.</p>
	<p><a href="#">Maxima Proofer Use and Instruction Manual MKL 1064 S</a></p> <p>This manual provides detailed instructions for the Maxima Proofer, model MKL 1064 S (08561106). It covers installation, operation, safety warnings, technical specifications, maintenance, troubleshooting, and warranty information for professional kitchen use.</p>
	<p><a href="#">Maxima Planetary Mixer 7L User Manual</a></p> <p>Comprehensive user manual for the Maxima Planetary Mixer 7L, covering safety instructions, operation, maintenance, troubleshooting, and specifications. Includes model numbers and product details.</p>



[Maxima Automatic Donut Machine User Manual \(Model 09374000\)](#)

Comprehensive user manual for the Maxima Automatic Donut Machine (Model 09374000), covering installation, operation, safety, maintenance, and troubleshooting.