

## Adcraft BDPM-30

# Adcraft BDPM-30 Gear-Driven 30-Quart Planetary Mixer

## Instruction Manual

### 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Adcraft BDPM-30 Gear-Driven 30-Quart Planetary Mixer. This heavy-duty commercial mixer is designed for various mixing tasks in professional kitchen environments, featuring a robust gear-driven transmission and a powerful 2.4 HP motor.

Please read this manual thoroughly before operating the mixer to ensure proper usage and to prevent damage or injury. Keep this manual for future reference.

### 2. SAFETY INFORMATION

#### General Safety Precautions

- Always disconnect power before cleaning, servicing, or performing any maintenance.
- Do not operate the mixer with wet hands or while standing in water.
- Keep hands, hair, clothing, and utensils away from moving parts during operation.
- Ensure the mixer is placed on a stable, level surface.
- Never bypass safety features, such as the bowl guard or interlock switches.
- Use only manufacturer-approved attachments and accessories.
- Do not overload the mixer; adhere to recommended capacities.
- Supervise children and unauthorized personnel near the appliance.

#### Electrical Safety

- The mixer requires a 120V/60Hz/1-ph power supply with a NEMA 5-15P plug. Ensure the electrical outlet matches these specifications.
- Do not use extension cords unless absolutely necessary and ensure they are rated for the mixer's power requirements (15.0 amps, 1800 watts).
- Regularly inspect the power cord for damage. If damaged, it must be replaced by a qualified technician.

### 3. COMPONENTS AND FEATURES

The Adcraft BDPM-30 mixer comes equipped with the following standard components:

- **Mixer Body:** Houses the motor, gear-driven transmission, and control panel.
- **Stainless Steel Mixing Bowl:** 30-quart capacity with clamps for secure attachment.
- **Wire Whisk:** Ideal for whipping creams, egg whites, and light batters.
- **Dough Hook:** Designed for kneading heavy doughs like bread or pizza dough.
- **Flat Beater:** Suitable for general mixing, mashing, and blending tasks.
- **Stainless Steel Wire Bowl Guard:** Provides safety during operation.
- **Control Panel:** Includes power buttons, speed selector, and a manual 60-minute timer.
- **#12 Attachment Hub:** For optional meat grinding attachments.



Image: The Adcraft BDPM-30 Planetary Mixer, showcasing its robust stainless steel construction, large mixing bowl, and control panel. The image highlights the main unit with its bowl guard and the attachment hub on the side.

## 4. SETUP

### Unpacking and Placement

1. Carefully remove the mixer and all accessories from the packaging. Retain packaging for future transport or storage.
2. Inspect the mixer for any shipping damage. If damage is found, contact your supplier immediately.
3. Place the mixer on a sturdy, level surface capable of supporting its weight (approximately 397 pounds). Ensure adequate clearance around the mixer for ventilation and operation.
4. Ensure the rubber feet are securely in place to prevent slipping and reduce vibration.

### 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.

### Power Connection

Connect the mixer's power cord to a grounded 120V/60Hz/1-ph electrical outlet. Ensure the outlet is easily accessible for quick disconnection if needed.

## 5. OPERATING INSTRUCTIONS

### Attaching the Bowl and Accessories

1. Ensure the mixer is turned off and unplugged.
2. Lower the bowl lift mechanism using the hand wheel until the bowl support is fully down.
3. Place the stainless steel mixing bowl onto the bowl support and secure it with the bowl clamps.
4. Select the appropriate attachment (wire whisk, dough hook, or flat beater) for your task. Slide the attachment onto the planetary shaft and rotate it until it locks into place.
5. Raise the bowl lift mechanism using the hand wheel until the bowl is in the mixing position and the bowl guard is properly closed.

### Mixing Operation

1. Add ingredients to the mixing bowl.
2. Ensure the bowl guard is closed and all safety interlocks are engaged.
3. Select the desired speed using the speed control knob. The mixer offers three fixed speeds.
4. Set the manual 60-minute timer if a specific mixing duration is required.
5. Press the 'ON' button to start the mixer.
6. Monitor the mixing process. If necessary, stop the mixer by pressing the 'OFF' button before scraping down the sides of the bowl or adding more ingredients.
7. Once mixing is complete, press the 'OFF' button.
8. Lower the bowl using the hand wheel and carefully remove the attachment and bowl.

### Recommended Speeds for Attachments

- **Wire Whisk:** Use higher speeds for aeration and light mixtures.
- **Dough Hook:** Use lower speeds for kneading heavy doughs to prevent motor strain.
- **Flat Beater:** Use medium speeds for general mixing and blending.

## 6. MAINTENANCE AND CLEANING

### Daily Cleaning

1. Always unplug the mixer before cleaning.
2. Remove the mixing bowl and attachments. These parts are dishwasher safe.
3. Wipe down the exterior of the mixer body with a damp cloth and mild detergent. Do not use abrasive cleaners or immerse the mixer body in water.
4. Ensure no water enters the motor housing or electrical components.
5. Dry all surfaces thoroughly after cleaning.

### Regular Maintenance

- Inspect the power cord for any signs of wear or damage.
- Check that all bolts and screws are tight.
- Ensure the bowl lift mechanism operates smoothly.
- Periodically check the condition of the rubber feet.

### Lubrication

The gear-driven transmission is designed for long-term operation with minimal lubrication. Refer to a qualified service technician for any internal lubrication needs.

## 7. TROUBLESHOOTING

If you encounter issues with your mixer, refer to the table below for common problems and solutions. For problems not listed or if solutions do not resolve the issue, contact a qualified service technician.

Problem	Possible Cause	Solution
Mixer does not start	No power supply Bowl guard not closed Safety interlock not engaged	Check power cord and outlet Ensure bowl guard is fully closed Verify bowl is properly seated and locked
Motor hums but does not turn	Overload Mechanical obstruction	Reduce load in bowl Check for foreign objects obstructing attachments

Problem	Possible Cause	Solution
Excessive noise or vibration	Unstable surface Worn parts Improperly attached bowl/attachment	Ensure mixer is on a stable, level surface Contact service technician Re-attach bowl and attachment securely
Attachments not reaching bottom of bowl	Bowl not fully raised Improper attachment installation	Ensure bowl lift is fully engaged Re-install attachment correctly

## 8. SPECIFICATIONS

Feature	Specification
Model Name	BDPM-30
Capacity	30 Quarts
Motor Power	2.4 HP
Voltage	120V/60Hz/1-ph
Wattage	1800 watts
Amperage	15.0 amps
Plug Type	NEMA 5-15P
Product Dimensions (L x W x H)	23 x 27 x 39.5 inches
Item Weight	397 Pounds
Controls Type	Knob
Blade Material	Stainless Steel
Container Material	Stainless Steel
Special Feature	Adjustable Speed Control
Country of Origin	China

## 9. WARRANTY AND SUPPORT

For warranty information and details regarding service or parts, please refer to the warranty card included with your product or contact Adcraft directly. Keep your purchase receipt as proof of purchase.

For technical support or service inquiries, please visit the official Adcraft website or contact their customer

service department. Ensure you have your model number (BDPM-30) and serial number ready when contacting support.

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www.admiralcraft.com Planetary Mixers Operating Instructions BDPM-10 / BDPM-20 / **BDPM-30** Turn On Cage Open Cage Must Be Closed STEP 1. Turn silver toggle switch ON STEP 2. Make sure that the bowl cage is closed completely Bowl Lift Handle Must Be In UP Position Bowl Lift Handle STEP 3. Th...

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