

## GGM Gastro PRMH10

# GGM Gastro PRMH10 Planetary Mixer User Manual

Model: PRMH10

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Read all instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the power supply matches the specifications (230V, 50Hz). Do not operate with a damaged cord or plug. Keep the power cord away from heated surfaces.
- **Moving Parts:** Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury. Never insert objects into the mixer while it is running.
- **Cleaning:** Always unplug the mixer before cleaning. Do not immerse the motor unit in water or other liquids.
- **Supervision:** This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
- **Placement:** Place the mixer on a stable, level, and dry surface. Ensure adequate ventilation around the appliance.
- **Maintenance:** Do not attempt to repair the appliance yourself. Contact qualified service personnel for any repairs.

## 2. PRODUCT OVERVIEW

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The GGM Gastro PRMH10 Planetary Mixer is a robust standing appliance designed for professional use in bakeries and pizzerias. It efficiently processes dough, cream, and eggs, handling various ingredients in batches up to 1.5 kg of dough. The mixer features a planetary gear drive system and a magnetic safety switch, offering three distinct speed levels. It is constructed with a durable plastic housing and a removable stainless steel 10-liter bowl.

### Key Features:

- 10-liter stainless steel mixing bowl.
- 450 Watt motor with planetary gear drive.
- Three speed settings: 110, 178, and 390 RPM.
- Includes three mixing attachments: dough hook, flat beater, and whisk.
- Magnetic safety switch for secure operation.
- Durable plastic housing and removable stainless steel components for easy cleaning.

### Components:



**Figure 1:** GGM Gastro PRMH10 Planetary Mixer. This image shows the complete mixer unit with the stainless steel bowl and safety guard in place.



**Figure 2:** Included Mixing Attachments. From left to right: flat beater, dough hook, and whisk. These attachments are designed for various mixing tasks.

### 3. SETUP

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The GGM Gastro PRMH10 Planetary Mixer is delivered fully assembled. Follow these steps for initial setup:

1. **Unpacking:** Carefully remove the mixer from its packaging. Retain packaging materials for future transport or storage.
2. **Placement:** Place the mixer on a sturdy, level, and non-slip surface capable of supporting its weight (64 kg). Ensure there is sufficient space around the mixer for ventilation and safe operation.
3. **Power Connection:** Connect the power cord to a grounded 230V, 50Hz electrical outlet. Ensure the outlet is easily accessible.
4. **Bowl Installation:** Position the stainless steel mixing bowl onto the mixer's base, aligning it with the locking pins. Rotate the bowl clockwise until it is securely locked in place.
5. **Attachment Installation:** Select the appropriate mixing attachment (dough hook, flat beater, or whisk) for your task. Lift the mixer head (if applicable, or lower the bowl lift lever), insert the attachment shaft into the planetary shaft, and rotate until it clicks into place. Ensure it is firmly secured.

## 4. OPERATING INSTRUCTIONS

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Familiarize yourself with the controls and functions before operating the mixer.

### Controls:

- **ON/OFF Buttons:** Typically green for ON, red for OFF.
- **Speed Selector:** A lever or dial to choose between three speed settings.
- **Bowl Lift Lever:** Used to raise and lower the mixing bowl.

### Operation Steps:

1. **Prepare Ingredients:** Measure and prepare all ingredients according to your recipe.
2. **Install Bowl and Attachment:** Ensure the mixing bowl is securely locked and the correct attachment is installed.
3. **Add Ingredients:** Lower the bowl using the bowl lift lever. Add ingredients to the mixing bowl. Raise the bowl back into the operating position.
4. **Select Speed:** Choose the desired speed setting using the speed selector. The available speeds are 110 RPM (low), 178 RPM (medium), and 390 RPM (high).
5. **Start Mixing:** Press the green ON button to start the mixer.
6. **Monitor Mixing:** Observe the mixing process. Do not leave the mixer unattended during operation.
7. **Stop Mixing:** Press the red OFF button to stop the mixer.
8. **Remove Ingredients:** Lower the bowl. Carefully remove the attachment and then the bowl with the mixed ingredients.

### Attachment Usage Guide:

- **Dough Hook:** Ideal for heavy mixtures like bread dough, pizza dough, and pasta dough. Use at low speeds (110 RPM).



**Figure 3:** Dough Hook. Used for kneading heavy doughs.

- **Flat Beater:** Suitable for medium-heavy mixtures such as batters, cakes, cookies, and mashed potatoes. Use at medium speeds (178 RPM).



**Figure 4:** Flat Beater. Used for general mixing, batters, and creams.

- **Whisk:** Best for light mixtures that require aeration, such as whipping cream, egg whites, and light

batters. Use at high speeds (390 RPM).



**Figure 5:** Whisk. Used for whipping and aerating ingredients.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance ensure the longevity and hygienic operation of your mixer.

1. **Always Unplug:** Before any cleaning or maintenance, ensure the mixer is unplugged from the power outlet.
2. **Remove Attachments and Bowl:** Detach the mixing attachment and remove the stainless steel bowl.
3. **Clean Bowl and Attachments:** The stainless steel bowl and all three mixing attachments are dishwasher safe. Alternatively, wash them with warm, soapy water and rinse thoroughly. Dry completely before reassembly or storage.
4. **Clean Mixer Housing:** Wipe the exterior of the mixer housing with a damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or immerse the motor unit in water.
5. **Safety Guard:** Clean the safety guard regularly to ensure visibility and proper function.
6. **Storage:** Store the mixer in a clean, dry place when not in use.

## 6. TROUBLESHOOTING

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This section addresses common issues you might encounter with your planetary mixer.

Problem	Possible Cause	Solution
Mixer does not start	Not plugged in; power outage; safety switch not engaged; faulty power cord.	Check power connection; verify power supply; ensure safety guard is correctly positioned; inspect power cord for damage.
Unusual noise during operation	Attachment not properly installed; bowl not securely locked; foreign object in bowl; internal mechanical issue.	Ensure attachment and bowl are correctly installed; remove any foreign objects; if noise persists, discontinue use and contact service.
Poor mixing results	Incorrect attachment for ingredients; wrong speed setting; overloaded bowl.	Use the recommended attachment and speed for the task; do not exceed the maximum dough capacity (1.5 kg).
Mixer stops unexpectedly	Overload protection activated; power interruption; safety switch disengaged.	Reduce load if overloaded; check power supply; ensure safety guard is correctly positioned. Allow motor to cool if it was overloaded.

If the problem persists after attempting these solutions, please contact customer support or a qualified

service technician.

## 7. SPECIFICATIONS

Detailed technical specifications for the GGM Gastro PRMH10 Planetary Mixer.



**Figure 6:** Mixer Dimensions. The image illustrates the width (450mm), depth (366mm), and height (606mm) of the appliance.

Specification	Value
Model Number	PRMH10
Dimensions (W x D x H)	450 mm x 366 mm x 606 mm
Weight	64 kg
Bowl Capacity	10 Liters
Max. Dough Capacity	1.5 kg
Voltage	230V (AC)

Specification	Value
Frequency	50 Hz
Power	450 Watts
Number of Speeds	3
Speed Settings (RPM)	110, 178, 390
Material (Housing)	Plastic
Material (Bowl/Attachments)	Stainless Steel
Controls	Buttons
Dishwasher Safe (Bowl/Attachments)	Yes

## 8. WARRANTY AND SUPPORT

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For warranty information, service, or technical support, please refer to the purchase documentation or contact your retailer or the manufacturer directly.

- **Manufacturer:** GGM Gastro
- **Model Number:** PRMH10
- **ASIN:** B0BPR45J2P

When contacting support, please have your model number and purchase date available.