

GGM Gastro MSA50

GGM Gastro MSA50 Immersion Blender Mixing Shaft - 500 mm User Manual

Model: MSA50

1. INTRODUCTION

Thank you for choosing the GGM Gastro MSA50 Immersion Blender Mixing Shaft. This high-quality accessory is designed for professional use in commercial kitchens, ensuring efficient and hygienic food preparation. This manual provides essential information for the safe and effective operation, maintenance, and care of your mixing shaft. Please read it thoroughly before initial use and keep it for future reference.



Image 1: GGM Gastro immersion blenders in a kitchen environment, demonstrating typical usage.

2. SAFETY INSTRUCTIONS

Always adhere to the following safety guidelines to prevent injury or damage to the equipment:

- Ensure the mixing shaft is securely attached to a compatible motor unit before operation.
- Always disconnect the motor unit from the power supply before attaching, detaching, or cleaning the mixing shaft.
- Do not immerse the motor unit in water or other liquids. The mixing shaft is designed for immersion.
- Keep hands, utensils, and clothing away from the rotating blade during operation.
- Use appropriate personal protective equipment (PPE) such as gloves and eye protection when handling or cleaning.
- This product is designed for professional use. Only trained personnel should operate and maintain the equipment.
- The product complies with CE directives and European food-grade material standards, ensuring hygiene and safety.
- Do not operate the appliance if any part is damaged. Contact qualified service personnel for repairs.

3. COMPONENTS

The GGM Gastro MSA50 is a mixing shaft accessory for immersion blenders. It consists of:

- **Mixing Shaft:** A durable, 500 mm long shaft made from food-grade materials.
- **Blade Guard:** The protective housing at the bottom of the shaft, covering the rotating blade.
- **Connection Point:** The upper part of the shaft designed to securely attach to a compatible GGM Gastro immersion blender motor unit.



Image 2: The GGM Gastro MSA50 Immersion Blender Mixing Shaft.

4. SETUP

Before first use, ensure all packaging materials are removed and the mixing shaft is clean. This mixing shaft is compatible with GGM Gastro immersion blender motor units, specifically models STMLA45N, STMLA65N, and STMLA85N.

1. **Prepare Motor Unit:** Ensure your GGM Gastro immersion blender motor unit is unplugged from the power outlet.
2. **Attach Mixing Shaft:** Align the connection point of the MSA50 mixing shaft with the corresponding slot on the motor unit. Push and twist (if applicable) until it clicks securely into place. Refer to your motor unit's

manual for specific attachment instructions.

3. **Verify Connection:** Gently pull on the mixing shaft to ensure it is firmly attached and will not detach during operation.

5. OPERATING INSTRUCTIONS

Once the mixing shaft is securely attached to the motor unit, you can begin operation:

1. **Position:** Immerse the blade guard of the mixing shaft into the food product you wish to blend. Ensure the blade guard is fully submerged to prevent splashing.
2. **Power On:** Plug the motor unit into a suitable power outlet.
3. **Start Blending:** Activate the immersion blender according to your motor unit's controls. Begin with a low speed and gradually increase if necessary.
4. **Blend Evenly:** Move the mixing shaft gently through the food product to ensure even blending. Avoid hitting the sides or bottom of the container forcefully.
5. **Finish:** Once blending is complete, turn off the motor unit and unplug it from the power outlet before removing the mixing shaft from the food product.



Image 3: The GGM Gastro immersion blender mixing shaft in operation.

6. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will extend the life of your GGM Gastro MSA50 mixing shaft and ensure hygienic operation.

1. **Disconnect Power:** Always unplug the motor unit from the power supply before cleaning.
2. **Detach Shaft:** Carefully detach the mixing shaft from the motor unit.
3. **Rinse:** Immediately after use, rinse the mixing shaft under running water to remove most food residues.
4. **Wash:** Wash the mixing shaft with warm, soapy water and a soft brush or sponge. Pay special attention to the blade area and inside the blade guard. The food-grade materials are designed for easy cleaning.
5. **Sanitize:** For professional environments, follow standard sanitization procedures after washing.
6. **Dry:** Thoroughly dry all parts of the mixing shaft before storage to prevent water spots and potential corrosion.
7. **Storage:** Store the mixing shaft in a clean, dry place, away from other equipment that could cause damage.

7. TROUBLESHOOTING

If you encounter issues with your GGM Gastro MSA50 mixing shaft, consider the following common solutions:

- **Shaft not attaching securely:** Ensure the motor unit is unplugged. Check for any obstructions in the connection mechanism on both the shaft and the motor unit. Refer to the motor unit's manual for specific attachment instructions.
- **Poor blending performance:** Ensure the blade guard is fully submerged. Check if the blade is clean and free from obstructions. Ensure the motor unit is operating at an appropriate speed for the food product.
- **Unusual noise or vibration:** Immediately stop operation and unplug the motor unit. Check for any loose parts or foreign objects caught in the blade area. If the issue persists, discontinue use and contact GGM Gastro customer support.

For issues not covered here, or if troubleshooting steps do not resolve the problem, please contact GGM Gastro customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	MSA50
Brand	GGM Gastro
Product Dimensions (L x W x H)	8.2 x 8.2 x 50 cm (approximately 3.2 x 3.2 x 19.7 inches)
Shaft Length	500 mm
Compatible Motor Units	STMLA45N, STMLA65N, STMLA85N
Material	Food-grade materials, compliant with European standards
Certifications	CE compliant

9. WARRANTY AND SUPPORT

Information regarding specific warranty terms for the GGM Gastro MSA50 Immersion Blender Mixing Shaft was not provided in the product data. For warranty details, technical support, or spare parts inquiries, please contact GGM Gastro directly or refer to the documentation provided with your motor unit.

Manufacturer: GGM Gastro

Date First Available on Amazon.com.be: December 20, 2022

Spare Parts Availability: Information regarding spare parts availability is not provided. Please contact the manufacturer for details.