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Garvee MIX15

Garvee 15 QT Commercial Food Mixer - MIX15 Instruction Manual

1. Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Garvee 15 QT Commercial Food Mixer, Model MIX15. Please read all instructions carefully before initial use and retain this manual for future reference.

2. Safety Instructions

- Always ensure the stainless steel safety guard is properly closed before operating the mixer to prevent accidental contact with moving parts.
- Do not insert hands or utensils into the bowl while the mixer is operating.
- Ensure the mixer is placed on a sturdy, level surface. The non-slip feet help reduce vibration and noise, but proper placement is crucial for stability.
- Use the independent start/stop buttons for safe and controlled operation. Familiarize yourself with the emergency stop procedure.
- Unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Keep the power cord away from hot surfaces and sharp edges.
- This appliance is for commercial use. Do not use it for purposes other than its intended use.

3. Package Contents

Your Garvee 15 QT Commercial Food Mixer package includes:

- Garvee 15 QT Commercial Food Mixer Unit
- 15 QT Stainless Steel Mixing Bowl
- Spiral Dough Hook
- Flat Beater
- Wire Whip
- Safety Guard (pre-installed)

4. Product Features and Components

The Garvee 15 QT Commercial Food Mixer is designed for efficiency and durability in commercial settings.



Figure 1: Overview of the Garvee 15 QT Commercial Food Mixer with key components highlighted.

Control Panel



Figure 2: Detailed view of the control panel, showing the speed adjustment lever and start/stop buttons.

The control panel features a speed adjustment lever for selecting one of three speeds (High, Middle, Low) and independent **START** (green) and **STOP** (red) buttons for safe operation. The stop button also acts as a safety reset.

Attachments



Figure 3: The three versatile attachments included with your mixer.

- **Spiral Dough Hook:** Ideal for heavy doughs such as pizza dough and bread. Recommended for use at Low or Middle speed.
- **Flat Beater:** Suitable for light mixtures, cakes, batters, mashed potatoes, and stuffing. Recommended for use at Low or Middle speed.
- **Wire Whip:** Perfect for whipping cream, egg whites, and light sauces. Recommended for use at Middle or High speed.

Safety Guard and Bowl



Figure 4: The stainless steel wire bowl guard ensures safety during operation.

The mixer features a durable 15 QT food-grade 304 stainless steel bowl with a stainless steel wire safety guard. The safety guard must be closed for the mixer to operate.

Stability Features



Figure 5: Anti-slip feet provide stability and reduce vibration.

Equipped with anti-slip feet, the mixer remains stable during operation, minimizing vibration and noise.

5. Setup

1. **Unpacking:** Carefully remove the mixer and all accessories from the packaging. Due to its weight (130 pounds), it is recommended to have assistance during unpacking and placement.
2. **Placement:** Position the mixer on a clean, dry, and stable surface. Ensure there is adequate space around the unit for ventilation and operation.
3. **Attaching the Bowl:** Lower the bowl lift handle to its lowest position. Align the bowl's rear prong with the hole on the mixer's support bracket, then slide the bowl onto the side prongs. Raise the bowl lift handle to secure the bowl in place.
4. **Attaching the Accessory:** Select the appropriate attachment (Dough Hook, Flat Beater, or Wire Whip) for your task. Insert the attachment shaft into the planetary shaft and rotate until it locks into place.
5. **Close Safety Guard:** Ensure the stainless steel wire safety guard is fully closed over the bowl. The mixer will not operate if the guard is open.

6. Operating Instructions

Powering On/Off

- Plug the mixer into a compatible 110V power outlet.
- To **START** the mixer, press the green button.
- To **STOP** the mixer, press the red button. The red button also functions as a safety reset; if it is pushed down, turn it and pull it outwards to reset before starting the mixer again.

Speed Selection

The mixer offers three speeds (130 RPM/233 RPM/415 RPM) controlled by a lever on the side. Always stop the mixer before changing speeds.

- **Low Speed:** Use with the Spiral Dough Hook for heavy doughs.
- **Middle Speed:** Use with the Flat Beater for medium consistency mixtures or the Wire Whip for initial whipping.
- **High Speed:** Use with the Wire Whip for light, airy mixtures like egg whites or cream.

Bowl Height Adjustment

Use the turning wheel (lift handle) on the side of the mixer to adjust the bowl's height. This allows for easy attachment and removal of the bowl and accessories.

Timer Function

The mixer is equipped with a timer to set specific mixing durations. Set the desired time, and the mixer will operate for that period before automatically stopping. This feature helps prevent over-mixing and allows for multitasking.

Maximum Capacity

The 15 QT bowl can effortlessly mix up to 3.5 LBS of dough in one batch.

Operational Videos

▶ **Watch video online**
Introduction to LEEVOT Commercial Mixers-LOW

Video 1: Introduction to LEEVOT Commercial Mixers. This video demonstrates the general operation, attachment changes, speed selection, and timer usage.

▶ **Watch video online**
power-on video for commercial mixer

Video 2: Power-on demonstration for a commercial mixer. Shows basic power on/off and safety guard interaction.

▶ **Watch video online**
Towallmark Commercial Food Mixer

Video 3: Towallmark Commercial Food Mixer in action. Illustrates setup, attachment installation, and mixing operations.

▶ **Watch video online**
Happybuy Commercial Dough Mixer 10L 15L 20L 30L

Video 4: Happybuy Commercial Dough Mixer demonstration. Shows the mixer handling various doughs and mixtures.

▶ **Watch video online**

Video 5: EKway Commercial Dough Mixer in operation. Provides a visual guide to the mixer's functionality.

▶ **Watch video online**
Excellent 15Qt Commercial Food Mixer

Video 6: Excellent 15Qt Commercial Food Mixer. A direct demonstration of the Garvee MIX15 model's features and performance.

7. Cleaning and Maintenance

- Always unplug the mixer before cleaning.
- The stainless steel bowl and attachments (Spiral Dough Hook, Flat Beater, Wire Whip) are**NOT** dishwasher safe. Hand wash them with warm, soapy water and dry thoroughly.
- Wipe the main unit with a damp cloth. Do not immerse the motor base in water or other liquids.
- Regularly inspect the power cord for any damage.

8. Troubleshooting

- **Mixer does not start:**
  - Ensure the power cord is securely plugged into a working outlet.
  - Verify that the safety guard is fully closed. The mixer has a safety interlock that prevents operation if the guard is open.
  - Check if the red **STOP** button is pushed in. If so, turn it and pull it outwards to reset the safety mechanism, then press the green **START** button.
- **Unusual Noises or Squealing:**
  - While normal operating noise is expected for a commercial mixer, excessive high-pitched squealing may indicate a need for lubrication or a potential mechanical issue. Contact customer support if persistent.

9. Specifications

Brand	Garvee
Model Name	MIX15
Capacity	15 Quarts
Wattage	600 watts
Voltage	110V
Controls Type	Knob
Product Dimensions	17"D x 14"W x 24"H
Item Weight	130 pounds

Material	Stainless Steel
Noise Level	70 Decibels

10. Warranty and Support

For any product inquiries, technical support, or warranty claims, please refer to the contact information provided by your retailer or the manufacturer. Protection plans may be available for extended coverage.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Answered questions about this manual

Why will my Garvee 15 QT Commercial Food Mixer (Model MIX15) not start?

If your Garvee 15 QT Commercial Food Mixer (Model MIX15) will not start, please check the following common causes based on the instruction manual: Safety Guard Interlock: The mixer features a safety interlock that...

Read full answer

Why will my Garvee 15 QT Commercial Food Mixer (Model MIX15) not start?

If your Garvee 15 QT Commercial Food Mixer (Model MIX15) will not start, please check the following common causes based on the instruction manual: Safety Guard Interlock: The mixer is equipped with a safety...

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