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- › [Garvee](#) /
- › Garvee Commercial Dough Mixer 10.5 QT Instruction Manual

Garvee 10.5QT

Garvee Commercial Dough Mixer 10.5 QT Instruction Manual

Model: 10.5QT

1. INTRODUCTION

Thank you for choosing the Garvee Commercial Dough Mixer 10.5 QT. This machine is designed for efficient dough kneading in commercial and home kitchen environments. It features a robust 650W motor, a 10.5-quart food-grade stainless steel bowl, and a dual-rotation system for thorough mixing. Please read this manual carefully before operation to ensure safe and optimal performance.



Image 1.1: Garvee Commercial Dough Mixer 10.5 QT overview, highlighting dual rotation, 650W motor, 304 food-grade stainless steel, and 60-minute timer.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- **Electrical Safety:** Ensure the power supply matches the mixer's voltage (110V). Do not operate with a damaged cord or plug. Unplug the mixer from the outlet when not in use, before cleaning, or before performing any maintenance.
- **Moving Parts:** Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury. Never insert objects into the bowl while the mixer is running.
- **Security Shield:** The mixer is equipped with a security shield. The machine will automatically power off if the security shield is not tightly closed. Always ensure the shield is properly secured before starting operation.
- **Stability:** The mixer is heavy (approximately 105 lbs). Place it on a stable, level, and sturdy surface. The non-slip feet help ensure stability during operation.
- **Supervision:** Close supervision is necessary when the appliance is used by or near children or individuals with reduced physical, sensory, or mental capabilities.

- **Intended Use:** Use the mixer only for its intended purpose of kneading dough and mixing food ingredients as described in this manual.
- **Overload Protection:** The mixer has overload protection. If the motor overheats or is overloaded, the machine may stop. Refer to the troubleshooting section if this occurs.



Image 2.1: Key components including the stainless steel bowl, security shield, auxiliary rod, and non-slip feet, emphasizing safety and durability.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Garvee Commercial Dough Mixer:

- **Main Unit:** Houses the motor and control panel.
- **Stainless Steel Bowl:** 10.5 QT capacity, fixed to the unit.
- **Spiral Hook:** Permanently attached mixing rod within the bowl.
- **Security Shield:** A protective metal grid covering the bowl opening.
- **Control Panel:** Located on the side of the main unit.

- **Non-slip Feet:** Located at the base for stability.

The control panel includes:

- **Power Indicator Light:** Shows the power status.
- **On/Off Switch:** Green 'START' button and Red 'STOP' button.
- **Timer Knob:** Allows setting mixing time up to 60 minutes.
- **Reset Button:** For resolving accidental breakdowns or overloads.



Image 3.1: Detailed view of the easy-operating control panel.

4. SETUP

1. **Unpacking:** Carefully remove the mixer from its packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the mixer on a clean, dry, stable, and level surface capable of supporting its weight (approx. 105 lbs). Ensure adequate clearance around the mixer for ventilation and operation.
3. **Initial Cleaning:** Before first use, wipe down all surfaces that will come into contact with food using a damp

cloth and mild detergent. Rinse thoroughly with a clean damp cloth and dry completely.

4. **Power Connection:** Plug the mixer into a grounded 110V electrical outlet. Ensure the power cord is not pinched or draped over sharp edges.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your dough mixer:

1. **Prepare Ingredients:** Measure and prepare all your ingredients according to your recipe. The mixer can handle up to 11 lbs of dough.
2. **Add Ingredients:** Lift the security shield and carefully add your ingredients into the stainless steel bowl.
3. **Close Security Shield:** Lower and securely close the security shield. The mixer will not operate if the shield is not properly closed.
4. **Set Timer:** Turn the Timer Knob to your desired mixing duration, up to 60 minutes. For typical dough, 10-15 minutes is often sufficient.
5. **Start Mixing:** Press the green 'START' button on the control panel. The power indicator light will illuminate, and the mixer will begin operation.
6. **Monitor Mixing:** The mixer features a dual-rotation design: the bowl rotates at 21 RPM and the spiral hook at 129 RPM. This simulates manual kneading for uniform mixing and improved dough elasticity.

Double Speed and Double Action Stirring Simulates Manual Kneading

Mix the dough more evenly to largely improve the elasticity and toughness of doughs



Mixing Bowl



Mixing Rod



Image 5.1: Illustration of the dual-speed and dual-action stirring mechanism.

- Dough Development:** Observe the dough development. Typically, dough forms in about 2 minutes, gluten develops around 5 minutes, and a flour film is gained by 10 minutes.

High Efficient Production



650W Copper Motor
Powerful and Efficiently



Dual Rotating Bowl & Rod
Greatly Improve the Mixing Efficient

2 Minutes

5 Minutes

10 Minutes



Form Dough



Develop Gluten



Gain Flour Film

Image 5.2: High-efficiency production process showing dough stages.

- 8. Stop Mixing:** The mixer will automatically stop when the timer reaches zero. To stop mixing manually at any time, press the red 'STOP' button.
- 9. Remove Dough:** Once mixing is complete, unplug the mixer. Lift the security shield and carefully remove the dough from the bowl.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your mixer.

- **Always Unplug:** Before cleaning or performing any maintenance, ensure the mixer is unplugged from the power outlet.
- **Cleaning the Bowl and Hook:** The stainless steel bowl and spiral hook are fixed and not removable. To clean, use a damp cloth with mild detergent to wipe down the interior of the bowl and the hook. Use a brush if necessary to remove stubborn dough residue. Rinse with a clean damp cloth and dry thoroughly to prevent water spots and rust.
- **Security Shield:** Wipe the security shield with a damp cloth and mild detergent. Rinse and dry.

- **Exterior Cleaning:** Wipe the exterior of the mixer with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- **Dishwasher Safety:** The mixer components are NOT dishwasher safe.
- **Storage:** Store the mixer in a clean, dry place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not start	<ol style="list-style-type: none"> 1. Power cord not plugged in. 2. Security shield not closed properly. 3. Power outage. 4. Overload protection activated. 	<ol style="list-style-type: none"> 1. Ensure the power cord is securely plugged into a 110V outlet. 2. Close the security shield completely. 3. Check your power supply. 4. Press the 'RESET' button on the control panel. If it trips again, reduce the load.
Dough is not mixing evenly	<ol style="list-style-type: none"> 1. Incorrect ingredient ratios. 2. Insufficient mixing time. 	<ol style="list-style-type: none"> 1. Adjust ingredient quantities according to your recipe. 2. Increase mixing time using the timer knob.
Motor stops during operation	<ol style="list-style-type: none"> 1. Overload protection activated. 2. Security shield opened. 	<ol style="list-style-type: none"> 1. Press the 'RESET' button. Reduce the amount of dough if overloaded. 2. Ensure the security shield remains closed during operation.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Garvee
Model Name	10.5QT
Capacity	10.5 Quarts (approx. 11 lbs dough)
Motor Power	650W
Voltage	110V
Product Dimensions (D x W x H)	21.26" x 13.39" x 25.39"
Item Weight	105 Pounds
Material	Stainless Steel (food-grade)

Feature	Specification
Controls Type	Knob, Push Button
Special Features	Dual Rotation, Heavy Duty, Overload Protection, Time Setting Function

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your purchase or contact the retailer. For technical support or service inquiries, please contact Garvee customer service through the official Garvee website or your point of purchase.