

PHILCO PBP90B

Philco Planetary Mixer PBP90B User Manual

Model: PBP90B

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Philco Planetary Mixer PBP90B. Keep this manual for future reference.

- Always ensure the mixer is unplugged from the power outlet before assembling, disassembling, or cleaning.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- 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.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use the appliance outdoors.
- Do not let the cord hang over the edge of a table or counter.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Always operate the mixer on a flat, stable, and dry surface.
- Ensure the mixer head is securely locked down before operation.

2. PRODUCT OVERVIEW

The Philco Planetary Mixer PBP90B is a versatile kitchen appliance designed for various mixing tasks, from whipping light creams to kneading heavy doughs. It features a powerful 900W motor, a 5-liter stainless steel bowl, and 12 speed settings plus a Turbo function.



Image: Philco Planetary Mixer PBP90B with all included accessories.

Components:

- **Motor Unit/Head:** Contains the motor, speed control knob, and attachment hub.
- **Tilt-Head Release Button:** Allows the head to be tilted up for easy access to the bowl and beaters.
- **5-Liter Stainless Steel Bowl:** Large capacity bowl for various recipes.
- **Splash Guard:** Prevents ingredients from splashing out during mixing.
- **Whisk:** For whipping eggs, cream, and light batters.
- **Flat Beater:** For mixing medium batters, cake mixes, and frostings.
- **Dough Hook:** For kneading heavy doughs like bread and pizza.
- **Speed Control Knob:** Adjusts mixing speed from 1 to 12, with a Turbo function.
- **Non-Slip Base:** Ensures stability during operation.



Image: The three interchangeable beaters: whisk, flat beater, and dough hook.

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or stickers.
2. **Clean:** Before first use, wash the mixing bowl, splash guard, and all beaters in warm, soapy water. Rinse thoroughly and dry completely. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, flat, and stable surface. Ensure there is enough space around the mixer for safe operation. The non-slip base will help keep the unit stable.
4. **Attach Bowl:** Press the tilt-head release button and lift the motor head. Place the 5-liter stainless steel bowl onto the base, twisting it clockwise until it locks securely into place.
5. **Attach Beater:** Select the appropriate beater for your recipe (whisk, flat beater, or dough hook). Insert the beater shaft into the attachment hub on the underside of the motor head, twisting it until it clicks into place.
6. **Lower Head:** Gently lower the motor head until it locks into position. You should hear a click. Ensure it is fully locked before proceeding.
7. **Attach Splash Guard (Optional):** If desired, place the splash guard over the bowl before lowering the head.

The opening on the splash guard allows for easy addition of ingredients during mixing.

8. **Connect Power:** Ensure the speed control knob is set to '0' (off). Plug the power cord into a suitable 127V electrical outlet.



Image: Mixer head tilted up for beater attachment.

4. OPERATING INSTRUCTIONS

The Philco Planetary Mixer PBP90B offers 12 speeds and a Turbo function for precise control over your mixing tasks.

1. **Add Ingredients:** With the mixer head lowered and locked, add your ingredients to the mixing bowl. You can use the opening in the splash guard to add ingredients while mixing.
2. **Select Speed:** Turn the speed control knob to the desired speed setting (1-12). Start with a lower speed and gradually increase as needed to prevent splashing.
3. **Turbo Function:** For quick bursts of high power, turn the knob to the 'Turbo' setting. Release the knob to return to the previous speed or '0'.

4. Mixing Guidelines:

- **Whisk:** Use for whipping egg whites, cream, meringues, and light batters. Start at low speed and gradually increase to higher speeds (e.g., 8-12).



Image: Mixer with whisk attachment.

- **Flat Beater:** Ideal for mixing cakes, cookies, frostings, mashed potatoes, and quick breads. Use medium speeds (e.g., 4-8).



Image: Mixer with flat beater attachment.

- **Dough Hook:** Designed for kneading heavy doughs such as bread, pizza, and pasta. Use low speeds (e.g., 1-3).



Image: Mixer with dough hook attachment.

5. **Stop Mixing:** When finished, turn the speed control knob to '0' (off). Unplug the mixer from the power outlet.
6. **Remove Bowl and Beater:** Press the tilt-head release button and lift the motor head. Remove the beater by twisting and pulling it down. Unlock the mixing bowl by twisting it counter-clockwise and lift it off the base.

5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Philco Planetary Mixer PBP90B.

- **Always Unplug:** Before cleaning, always ensure the mixer is unplugged from the power outlet.
- **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
- **Mixing Bowl, Beaters, and Splash Guard:** Wash these parts immediately after use in warm, soapy water. Rinse thoroughly and dry completely. These components are **not dishwasher safe**.
- **Stubborn Residue:** For stubborn food residue, soak the bowl and beaters in warm, soapy water for a few minutes before cleaning.
- **Storage:** Store the mixer and its accessories in a clean, dry place. Ensure all parts are dry before storing.

6. TROUBLESHOOTING

If you encounter any issues with your Philco Planetary Mixer PBP90B, refer to the following common problems and solutions:

- **Mixer does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the speed control knob is set to '0' before turning it to a speed setting.
 - Verify that the mixer head is fully lowered and locked into place.
- **Beater does not reach ingredients at the bottom of the bowl:**
 - The mixer is designed for planetary action, which covers the entire bowl. Ensure you are using the correct beater for the consistency of your ingredients.
 - For very small quantities, it might be necessary to scrape down the sides of the bowl manually.
- **Excessive noise or vibration during operation:**
 - Ensure the mixer is placed on a stable, flat surface.
 - Verify that the mixing bowl and beater are correctly installed and locked.
 - Avoid overloading the mixer with ingredients, especially heavy doughs. Reduce the quantity if necessary.
- **Mixer stops during operation:**
 - The mixer may have overheated due to prolonged use or heavy load. Turn off the mixer, unplug it, and let it cool down for at least 30 minutes before resuming use.
 - Check for any obstructions that might be preventing the beater from moving freely.

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

7. SPECIFICATIONS

Brand	PHILCO
Model Number	PBP90B
Power	900W
Capacity	5 Liters

Number of Speeds	12 + Turbo
Material	Stainless Steel (Bowl, Blade Material)
Dimensions (D x W x H)	30P x 37.3L x 34.2A cm (Approx. 30 x 37.3 x 34.2 cm)
Voltage	127V
Included Components	Planetary Mixer, 5-liter bowl, 1 whisk, 1 flat beater, 1 dough hook
Special Features	Planetary action, 12 speeds + Turbo, Anti-splash lid, Non-slip base
Dishwasher Safe	No

8. WARRANTY

This Philco Planetary Mixer PBP90B comes with a standard manufacturer's warranty against defects in materials and workmanship. The specific duration and terms of the warranty may vary by region and retailer. Please retain your proof of purchase for warranty claims.

Extended warranty options may be available for purchase from your retailer. Refer to the warranty card included with your product or contact Philco customer support for detailed warranty information.

9. SUPPORT

For technical assistance, spare parts, or any questions regarding your Philco Planetary Mixer PBP90B, please contact Philco customer support.

You can find contact information, FAQs, and service center locations on the official Philco website:

[Visit Philco Official Website](#)

Please have your product model number (PBP90B) and serial number (if applicable) ready when contacting support.