

**MEFE**  
MITCHELL ENGINEERING  
FOOD EQUIPMENT PTY LTD

# Operating Manual



## Planetary Mixer

CAT 6632CM

Revision 1

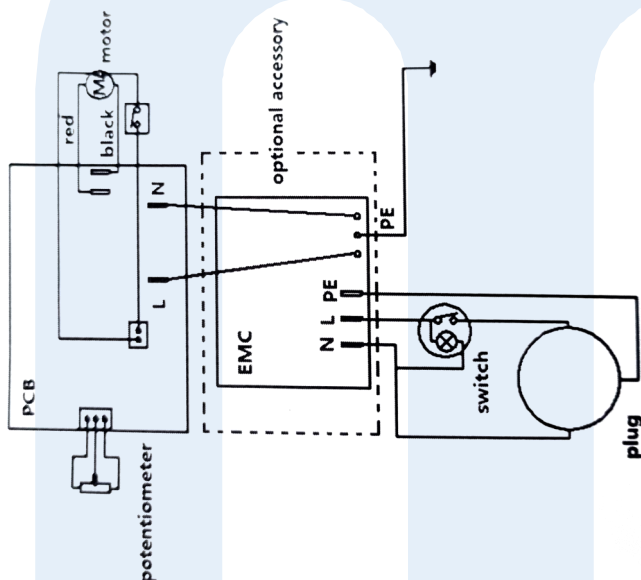
Thank you for choosing our CAT 6632CM Food Mixer. This mixer is designed to meet environmental protection and energy-saving requirements. Our mixer features variable high mixing speeds and specially designed bowls and agitators to achieve optimal mixing results. The speed ranges from 0 to 1000 rotations per minute, catering to various usage needs such as whisking milk, eggs, and flour.

It utilizes a permanent magnet DC motor and is encased in a shell made of durable stainless steel or refined iron, ensuring longevity and ease of cleaning. Prior to reaching your hands, this mixer has undergone rigorous safety and reliability testing.

**Safety Tips:**

- Only a service agent or qualified technician should perform installation and necessary repairs.
- DO NOT remove any components or service panels from this product.
- Avoid using jet or pressure washers to clean the appliance.
- DO NOT immerse the appliance in water.
- Use the appliance indoors only; avoid outdoor usage.
- DO NOT attempt to mix items that this machine is not designed for, as it may cause damage and void the warranty.
- DO NOT bypass the safety interlocks.
- Avoid placing hands near the rotating attachments when in use to prevent injury.
- Never leave the appliance unattended while in use.
- Always switch off and disconnect the power supply to the unit before cleaning.
- This appliance must only be used in accordance with these instructions by individuals competent to do so.
- Keep all packaging away from children and dispose of it in accordance with local authorities' regulations.
- If the power cord is damaged, it must be replaced by a recommended qualified technician to avoid hazards.
- This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience or knowledge, unless supervised or instructed by a responsible person regarding its use.

**Circuit Diagram:**



**Specifications:**

Model	Supply Voltage	Frequency	Rated power	Speed (r/min)	Dimensions (mm)	Weight
CAT 6632CM	110/220-240V	50-60Hz	500W	Revolution: 0~302 Rotation: 0~1000	380 x 240 x 375	13kg

**Notes:**

1. Please read this manual carefully before using the food mixer for the first time and keep it for future reference.
2. Ensure the location of the mixer can support its weight. This machine is very heavy; please move it carefully.
3. Place this machine on a horizontal and stable table, with the height ranging from 650mm to 750mm. To ensure proper and safe operation, there should be at least 160mm of space in front and behind the edge of the table, and 320mm of space on the left and right.
4. The bowl must be attached before starting the mixer.
5. Use an individual three-pin plug with a fuse and a good ground connection. Voltage: 220-240V / 110V, 50/60Hz.
6. Do not cut off the power during installation, disassembly, cleaning, or when the machine is not in use.
7. Adjust the knob according to different materials to prevent damage to the machine.

**Operating Instructions:****Fitting / Removing the Bowl:**

1. Turn off the appliance.
2. Unlock the mixer head using the handle and raise the head to an upright position.
3. Place the bowl into position and twist to lock.
4. To unlock and remove the bowl, reverse the process.

**Changing the Mixer Attachment:**

Name	Picture	Speed	Usage
Whisk		2-3	Light Mixes, Whipped cream, mayonnaise, egg whites, pan-cakes, etc.
Beater		1-2 Not faster than 2	Firm mixes, light pastry, cake/biscuit mix, icings, fillings, and mashed vegetables.
Dough Hook		0-1	Heavy mixes, dough, pastry, etc.

**Mixing:**

1. Unlock the mixer head using the lever and raise the head to an upright position.
2. Fill the bowl with ingredients to be mixed.
3. Switch the ON / OFF switch to the ON position.
4. Start mixing ingredients by rotating the speed dial to the desired setting.
5. Warning: Always ensure the appliance is turned off before placing hands in the mixing bowl.

## Cleaning Care and Maintenance

Step	Instruction
Preparation	Always turn off the mixer and disconnect it from the power supply before cleaning.
Clean Bowl & Attachments	Use warm soapy water to clean the bowl and attachments. Avoid abrasive cleaning chemicals.
Clean Exterior	Clean the exterior of the appliance with a damp cloth.
Drying	Dry all parts thoroughly after cleaning.
Caution	Do not use jet pressure washers to clean the appliance. Clean the appliance regularly.

## Breakdown and Solutions

Breakdown	Reason	Solutions
Mixer does not start when switched on	<ol style="list-style-type: none"> <li>1. Indicator lamp is not lit</li> <li>2. Electrical component failure</li> </ol>	<ol style="list-style-type: none"> <li>1. Verify the plugs functionality.</li> <li>2. Contact seller.</li> </ol>
Mixer Suddenly Stops with Alarm	<ol style="list-style-type: none"> <li>1. Overloading of the mixer</li> <li>2. Voltage fluctuations are too severe</li> <li>3. Prolonged use causing motor overheating</li> </ol>	<ol style="list-style-type: none"> <li>1. Select an appropriate agitator as per the voltage specifications, reduce mixing load, or operate the mixer at a slower pace.</li> <li>2. Check voltage stability</li> <li>3. Allow the motor to cool down for approximately 30 mins before restarting the mixer</li> </ol>
Speed Regulation Problem	<ol style="list-style-type: none"> <li>1. Malfunctioning Potentiometer</li> <li>2. Failure in electronic components</li> </ol>	<ol style="list-style-type: none"> <li>1. Inspect the potentiometer for any faults.</li> <li>2. Replace the PCB or get in touch with the seller.</li> </ol>