



# SRM12M-1 PLANETARY MIXER OPERATOR'S MANUAL



**Persons under age 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. Of Labor Employment Standards Administration Fact Sheet No. ESA913.**

## Welcome to Univex

*Thank you for purchasing this Univex Product.*

*Your new SRM12M-1 mixer has been designed with advanced performance and safety features that make it an excellent addition to your food preparation equipment. Like all Univex mixers, slicers, meat grinders and accessories, this mixer is engineered to provide years of reliable service.*

*If you have any questions concerning the operation of this unit, or if we can be of further assistance, please call our Customer Service Department for the location of your nearest service representative.*

### **Univex Customer Service:**

**USA & Canada 800-258-6358**

**International 603-893-6191**

*Or visit us on-line at [www.univexcorp.com](http://www.univexcorp.com) under service agents.*

### **Safety is our top priority**

**READ AND MAKE SURE THAT YOU UNDERSTAND THE INSTRUCTIONS AND SAFETY WARNINGS IN THIS BOOKLET BEFORE ATTEMPTING TO OPERATE THE MIXER OR ATTACHMENTS.**

**NEVER PUT FINGERS OR HANDS IN THE BOWL WHILE THE MIXER IS OPERATING OR SERIOUS INJURY COULD RESULT.**

**NEVER ATTEMPT TO CLEAR A JAMMED ATTACHMENT OR STALLED MIXER WITHOUT SHUTTING THE POWER OFF AND DISCONNECTING THE ELECTRICAL POWER SUPPLY CORD.**

**DO NOT OPERATE THIS MIXER WITHOUT THE BOWL IN PLACE.**

**DO NOT OPERATE THIS MIXER WITHOUT THE SWING RING SAFETY GUARDS IN PLACE.**

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## CHOOSING THE RIGHT LOCATION FOR YOUR NEW MIXER

When selecting the best location for the mixer, it is helpful to consider the following:

- Where is the best location for the operator, both for saving steps and easy viewing?
- Is this a good location for product flow as in:
  - Easy to get ingredients to the mixer?
  - Destination of the mix after mixing?
- Is there existing electrical service at this location?
- Does this location provide easy access for cleaning and service?
- Check to be sure that your mixer with attachments does not extend out into heavy traffic areas.
- If stands and / or portable equipment are to be used along side of your mixer, can they be moved easily to and from your mixer?

### USER FRIENDLY SWING RING SAFETY GUARD

Your SRM12 mixer features a two part safety guard. The Swing Ring Safety Guard is easily removed and installed, as well as dishwasher safe. It conveniently swings out of the way without having to be removed to place or sample ingredients in the bowl. Only one side of the guard needs to be open when adding ingredients. This two-piece design handles and fits conveniently in your sink or dishwasher. It also provides a clear view of the product throughout the mixing cycle.

**This mixer will not operate unless the Swing Ring Safety Guard is properly engaged. The guards activate safety switches that enable the mixer to operate only when the guards are closed. These switches protect against accidental operation of the mixer when the guards are open or removed from the mixer. The mixer will automatically stop if the guard is opened. An additional switch in the bowl lift automatically stops the mixer if the bowl is lowered from the “up” (mixing) position.**

To install the Swing Ring Safety Guard, insert the pointed end of the rod at the rear of the guard into the lower mounting bracket on the mixer housing. Then insert the top end of the rod into the upper bracket by aligning the groove in the rod with the slot in the bracket. Press the rod in and allow it to drop down into position. Swing the two halves of the guard forward. Magnets located on the transmission will hold the guards in position. When the guard is properly closed, the switches will be activated and the mixer can be operated.

To remove the guard, simply reverse the installation procedure. Grip the two halves of the guard and pull it open. Use an upward motion to release each half of the guard from the bracket on the machine body.

To open the guard for access to the bowl, **first turn the mixer off** by pushing the red “Stop” push-button. Pull open the two halves of the guard and swing one or both guards outward. It is not necessary to remove the. Close the guards and press the green “Start” push-button to resume mixing operations.

## **OPERATING INSTRUCTIONS**

The SRM12M-1 is a one speed 12 quart food mixer with a built in timer / alarm.

Read and make sure that you understand instructions and safety warnings before attempting to operate the SRM12M-1 mixer.

1. To operate the mixer, mount the mixing bowl on the bowl support.
2. Slide the pastry knife onto the beater head shaft and rotate it 1/4 turn counter-clockwise to lock it into place.
3. Add the ingredients to the mixing bowl (add liquid ingredients first).
4. Install the safety ring onto the mixer.
5. Raise the mixing bowl by rotating the bowl lift lever counter-clockwise.  
**NOTE:** The mixer can only be started when the safety ring is in place and the bowl is in the raised position. Do not operate the mixer without the bowl in place.
6. Start the mixer by pushing the green start push button. The SRM12M-1 has been set at the factory for a 45 second mixing cycle. The mixer will stop and automatically reset to 45 seconds when:
  - a. The mixer completes a full mixing cycle.
  - b. When the mixing cycle is manually stopped by pushing the red stop push button.
  - c. The mixer is stopped by a power outage.
7. An alarm will sound at the completion of the mixing cycle. Press the red stop push button to shut off the alarm.
8. To remove the product after the mixer has stopped, lower the bowl, remove the safety ring, remove the pastry knife and lift the bowl off the support.
9. Clean the bowl, pastry knife and mixer as soon as possible with warm water and mild soap and a soft cloth or sponge. Do not hose the machine.
10. All operators should read the manual provided and understand all safety warnings before operating the mixer.

**WARNING:** DO NOT PUT HANDS, SPOONS OR UTENSILS IN THE BOWL WHILE THE MIXER IS OPERATING.

## CLEANING YOUR MIXER

Consistent use of the following procedures will ensure that your mixer is in optimum operating condition.

- **Warning: disconnect the power supply cord before cleaning.**
  - Wash the body of the mixer, the bowl support, and the beater shaft with warm water and mild soap.
  - Avoid excess water in the area of the safety switches that protrude from the housing where the Swing Ring Safety Guard is mounted.
  - Do not rinse the mixer with a hose.
  - Do not use abrasive pads to wash the mixer.
  - Dry the mixer thoroughly with a soft cloth.
  - Wash the bowl and beater immediately after use. If an egg mixture or flour batter have been used, rinse the bowl and beater with cold water before washing with hot water.
  - Wash the Swing Ring Safety Guard in the same manner, or in a dishwasher.
  - Dry bowls and beaters and the Swing Ring Safety Guard thoroughly.

## OPERATOR'S PREVENTIVE MAINTENANCE

For best long-term performance, operators should follow these simple practices:

- Lightly lubricate the beater head shaft after washing with a food grade lubricant.
- Do not cover the mixer with a plastic bag, as this traps humidity inside the mixer.
- If the electrical supply cord becomes damaged, it must be replaced with an approved cord or assembly available from Univex directly or from a Univex service agent.
- Do not overload the mixer.
  - **Overloading is the #1 cause of mixer failure.**
- Keep the mixer properly lubricated.
  - Lack of lubrication is the #2 cause of mixer failure.

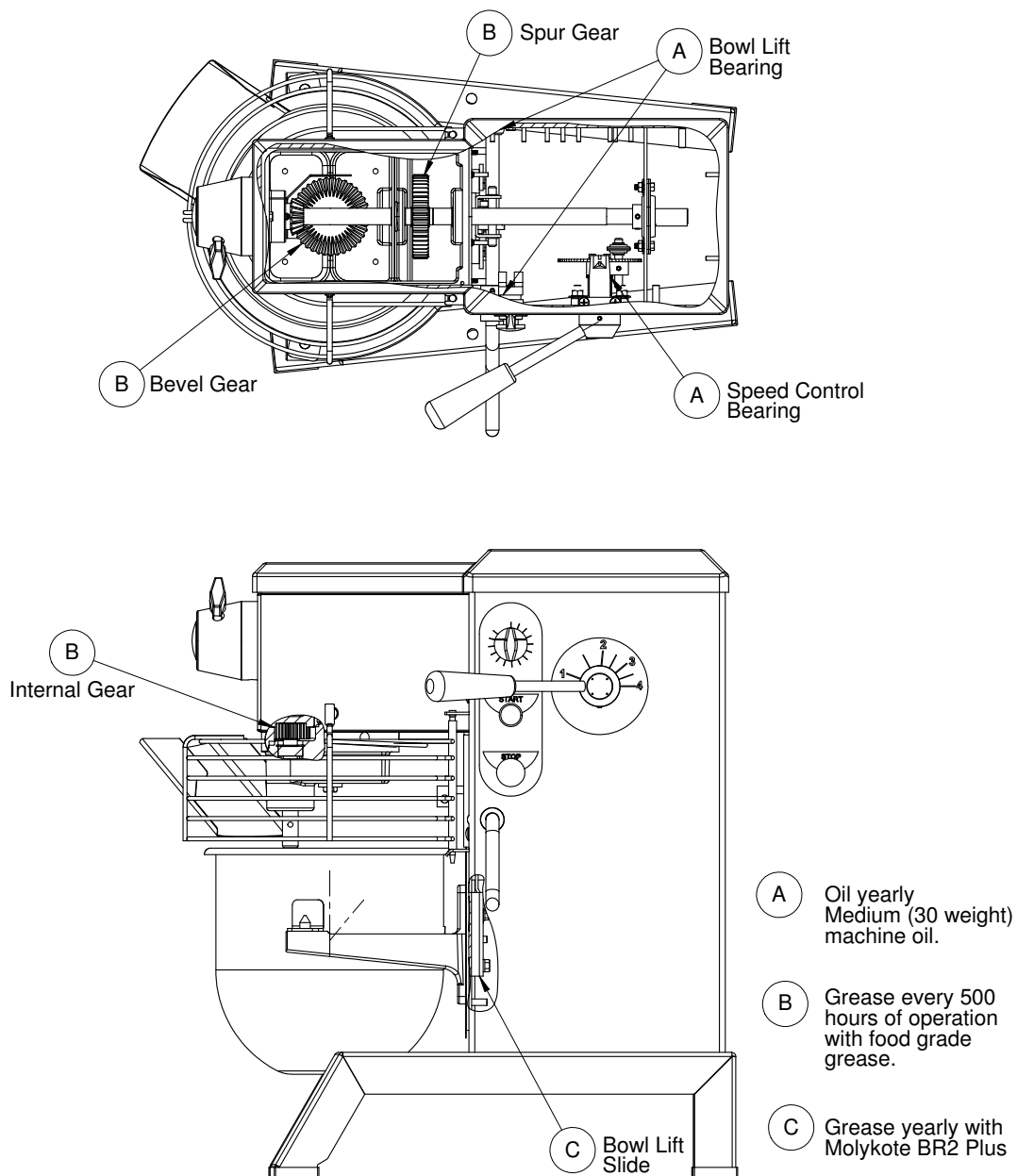
## LUBRICATION

The lubrication instructions are in Figure 2. The motor has pre-lubricated bearings with a service interval of ten years. The transmission and beater head gearing are packed with Nevastane 5P7 grease. They must be repacked every 500 working hours of the mixer.

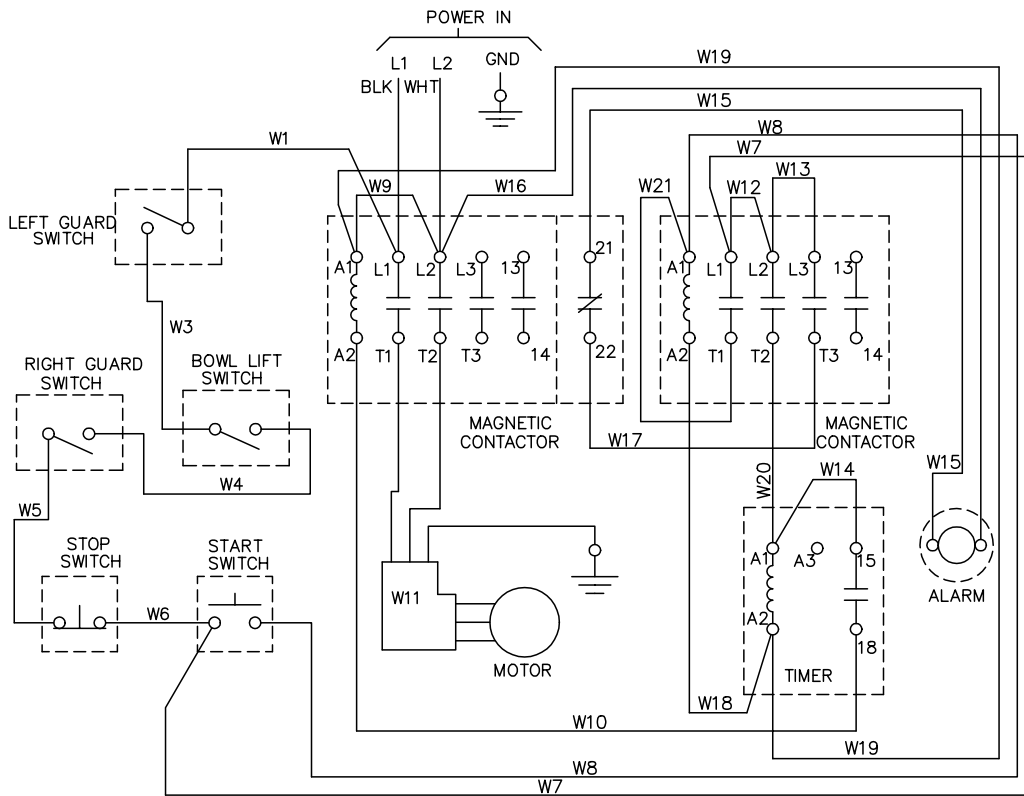
**WARNING:** NEVER WORK ON THE TRANSMISSION WITH THE MIXER RUNNING. IT IS RECOMMENDED THAT THE ELECTRICAL SERVICE POWER CORD BE DISCONNECTED TO PREVENT ACCIDENTAL START UP.

### LUBRICATION INSTRUCTIONS

FIGURE 2



# WIRING DIAGRAM 115V, 60HZ, 1PH



WIRE TABLE							
PART NUMBER	WIRE NO	GA	SEE NOTE	LENGTH IN INCHES	END A SEE NOTE	END B SEE NOTE	COLOR
8800234	TIMER	16	3	13	1	2	WHITE
	W3	16	3	6	2	2	BLACK
	W4	16	3	6	2	2	WHITE
	W5	16	3	2 1/2	1	2	RED
	W6	16	3	2 1/2	1	1	RED
	W7	16	3	19	1	1	BLACK
	W8	16	3	21	1	1	RED
	W9	16	3	2 1/2	1	1	RED
8800202	W10	16	3	2 1/2	1	1	RED
	W11	16					
	W12	16	3	2 1/2	1	1	RED
	W13	16	3	2 1/2	1	1	RED
	W14	16	3	2 1/2	1	1	RED
	W15	16	3	7	1	4	RED
	W16	16	3	7	1	4	RED
	W17	16	3	8	1	1	RED
	W18	16	3	4	1	1	RED
	W19	16	3	9	1	1	RED
	W20	16	3	13	1	1	RED

- NOTES: 1. ATTACH DOUBLE CRIMP FERRULE.  
 2. ATTACH DOUBLE CRIMP 1/4" FEMALE QUICK DISCONNECT FULLY INSULATED.  
 3. MATERIAL: 16GA 1015 TEW CSA AND UL APPROVED.  
 4. ATTACH #8 RING TERMINAL



## *Warranty*

The Univex SRM12M-1 mixer carries a two-Year, on-site, parts and labor warranty against any defects in materials or workmanship. The two-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions. Any Work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not cover overtime charges of any kind. Please call the Univex Warranty Service Department at (800) 258-6358 to report any warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.

