

BLACK DIAMOND



INSTRUCTION MANUAL

BDPM-10

10 Qt. Planetary Mixer

This manual contains important information regarding your Black Diamond unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

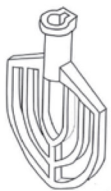
WARNINGS

- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- Plug only into a 3-hole grounded electrical outlet of appropriate voltage
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the designated power supply is adequate for continual usage
- Do not hose down mixer
- Do not operate with wet hands
- Unplug from the electrical supply prior to any maintenance or repairs

TO INSTALL:

1. Remove unit from box and make sure all plastic, tape and packing materials are removed.
2. Place the unit on a flat, secure surface with at least 12" of open space around all sides.
3. Check to make sure the outlet of the correct voltage for this item (120V) is near. Do not use an extension cord, this item must be plugged directly into an outlet.

STANDARD ACCESSORIES - This mixer comes with one of each of the following accessories:



Flat Beater



Dough Hook



Wire Whip



Mixing Bowl

When mixing always use the correct agitator for the job. To install agitator raise into the mixing axle and rotate clockwise on the shaft until it locks into place. To remove an agitator, raise it on the shaft until it clears the lock and rotate counterclockwise and lower. All of the accessories are fitted to the mixing bowl for precise use.

Flat Beater - Used for mixing dry ingredients and can work on all speeds. Do not run for more than 15 minutes.

Dough Hook - Used for mixing dough and can work in low and medium speeds only. Do not use on high speed. Do not run for more than 20 minutes.

Wire Whip - Used for mixing liquids and soft ingredients and can work in all speeds. Do not run for more than 15 minutes.

NOTE: Always stop the machine first before changing speeds in order to avoid damage to the unit's gears. Always ensure that the bowl is fully lifted and the wire guard is closed when in use.

- Slow speed is the middle setting (Dough hook setting with the knob facing forward)
- Medium speed is the bottom setting (Flat beater setting with the knob facing down)
- High speed is the top setting (Wire Whip setting with the knob facing up)

MIXER CAPACITY CHART

Product	Agitator	Speed	Max Bowl Capacity (10 qt)
Bread and roll dough - 60% AR	Dough hook	1st only	12 lbs
Heavy bread dough - 55% AR	Dough hook	1st only	* NR
Pasta Basic Egg Noodle (max, mix time 5 min)	Dough hook	1st only	* NR
Pizza dough, thin - 40% AR (max, mix time 5 min)	Dough hook	1st only	* NR
Pizza dough, medium - 50% AR	Dough hook	1st only	* NR
Pizza dough, thick - 60% AR	Dough hook	1st only	* NR
Raised donut dough - 65% AR	Dough hook	1st and 2nd	*NR
Whole wheat dough - 70% AR	Dough hook	1st only	*NR
Mashed potatoes	Flat beater	2nd	9 lbs
Mayonnaise (Quarts of Oil)	Flat beater	2nd	4 qts
Waffle or pancake batter	Flat beater	2nd	4 qts
Egg whites	Wire whip	3rd	1 pt
Meringue (Qty. of water)	Wire whip	3rd	3/4 pt
Whipped cream	Wire whip	3rd	2 qts
Cake, Angel Food (8-10 oz. cake)	Wire whip	2nd	6 lbs
Cake, Box or Slab	Flat beater	2nd	11 lbs
Cake, Cup	Flat beater	2nd	11 lbs
Cake, Layer	Flat beater	2nd	11 lbs
Cake, Pound	Flat beater	2nd	11 lbs
Cake Short (Sponge)	Wire whip	3rd	7 lbs
Cake Sponge	Wire whip	3rd	5.5 lbs
Cookies, Sugar	Flat beater	2nd	9 lbs
Pie dough	Flat beater	2nd	10 lbs
Eggs & Sugar for Sponge Cake	Flat beater	2nd	4 lbs
Icing, Fondant	Flat beater	2nd	6 lbs
Icing, Marshmallow	Wire whip	2nd	1 lbs
Shorting & Sugar, Creamed	Flat beater	2nd	8.5 lbs

*NR = Not Recommended

Helpful measurements for calculating the correct size mixer for your application

8.3 lbs = 1 gallon of water - 2.08 lbs = 1 Quart

When mixing dough (Pizza, bread or bagels), remember to check your "AR" absorption ratio. Absorption ratio is water weight divided by flour weight. The above capacities are based on 12% flour moisture at 70°F water temperature. If a high gluten flour is used, reduce above dough batch size by 10%.

Example: if a recipe calls for 5 lbs of water and 10 lbs of flour then $5 \text{ divided by } 10 = 0.50 \times 100 = 50\% \text{ AR}$.

NOTES:

- 2nd speed should never be used on mixtures with less than 50% AR
- Do not use attachments on the #12 hub while mixing

TO USE:

1. Plug the unit into an outlet of the appropriate voltage.
2. With unit turned off insert the mixing bowl into the holder in the down position and align on the pins. Once bowl is securely aligned on pins, lock into place with the side clips.
3. Insert the desired **agitator** onto the mixing axle and turn to lock into place as directed on page 2.
4. Once the bowl and **agitator** are locked into place, add ingredients to the bowl and raise the bowl by pulling the bowl lift handle towards you until it hits its full raised position.
5. Adjust your speed setting for the correct application by turning the knob to the correct position as described on page 2.
6. Set the timer for the desired mixing time. The timer has two settings; turn the dial to the left for manual run or you can turn the dial to the right to a desired set time for mixing. Once the timer goes off the machine will shut down. The timer must be set to one of these settings or the machine will not operate.
7. With bowl in the fully raised position, the **agitator** locked into place and the correct speed setting selected, close the wire guard over the bowl, set the timer and press the green power button to start mixing. The wire guard must be closed fully for machine to operate.
8. Once mixing is completed, press the red stop button to stop the **agitator**.
9. Open the wire guard and lower the bowl to its lowest setting. If more mixing is needed repeat step 7.

NOTE: Always stop the machine before changing speeds.

CLEANING - NOTE: To maintain cleanliness and increase service life, this item should be cleaned daily. Do not immerse the unit in water or any other liquid, if liquid enters the electrical compartment it may cause a short circuit or electrical shock.

1. Before cleaning or attempting to move this item always turn off and unplug.
2. Wipe the entire unit with a clean soft cloth until it is completely dry.
3. To avoid damage to the unit, do not use abrasive cleaners or scouring pads.
4. If soap or chemical cleaners are used, be sure they are completely rinsed away with clean water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.
5. After using of the machine, please remove the flat beater, dough hook, wire whip and meat grinder from the machine and wash these parts thoroughly in hot, soapy water to prevent the growth of bacteria.
6. When clean and maintain the inside of the protective cover and swivel mount, please loosen the screw around the protective cover and take off the protective cover. If there is no sign of oil leak, no need to take off the swivel mount. Clean the swivel mount with a wet cloth, the protective cover can be cleaned by detergent and washed under the water supply tap. After washing by clean water, use dry cloth to wipe out the water and make it dry.

To avoid serious injury or damage, never attempt to repair or replace a damaged power cord yourself. Contact a professional repair service.

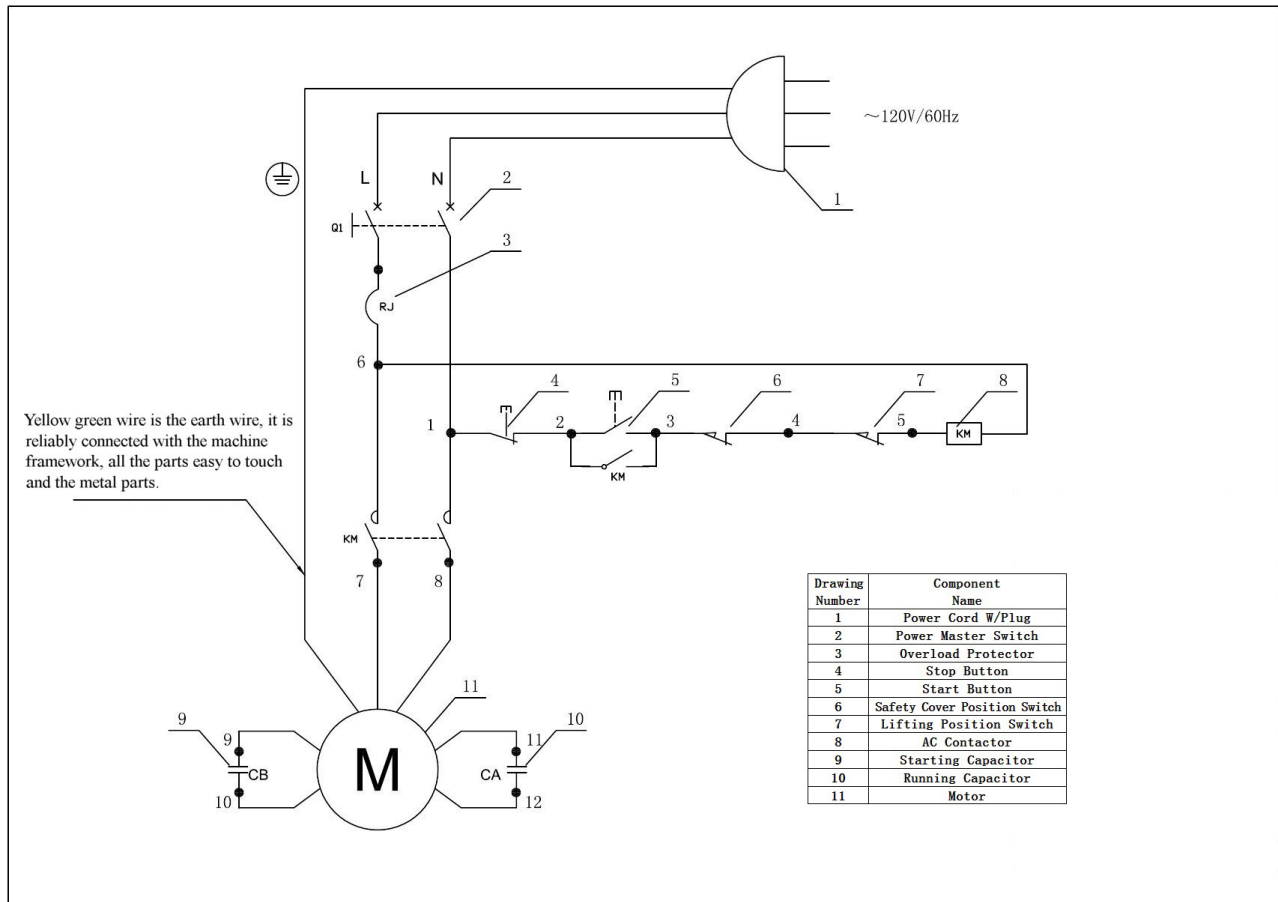
Net weight: 126 lbs (57 KGS)

Dimensions: 18" x 17" x 24" (452 X 432 X 606 mm)

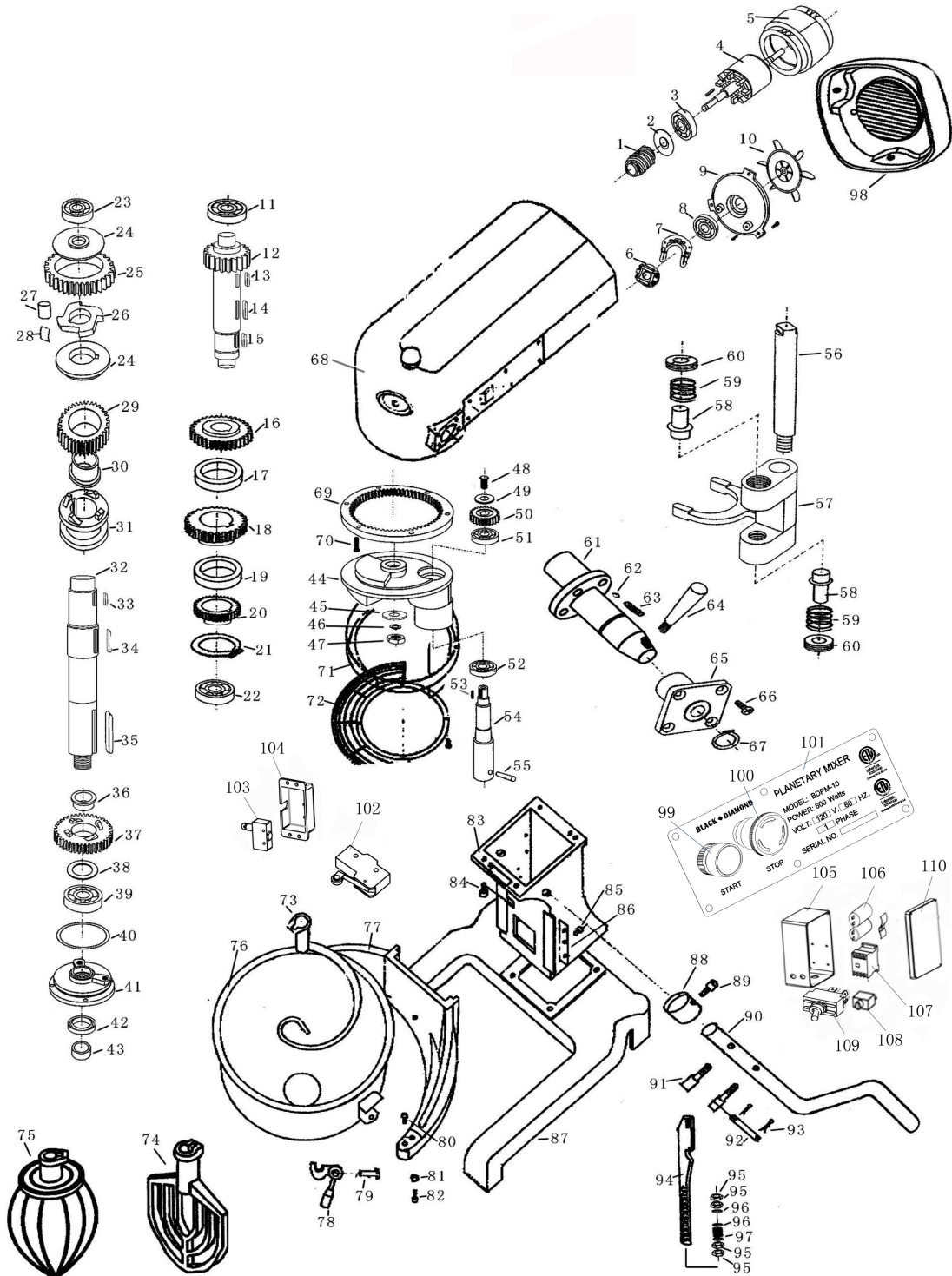
TROUBLESHOOTING

Problem	Possible Causes	Solution
The axles don't work when operating the machine	Electrical connection is not good	Check the plug in the outlet
Leaking oil	oil gaskets are worn out or damaged	Replace the oil gasket(s)
Difficult to raise or lower the bowl	Either the slideway is corroded, or the lead screw, bevel gear or hand wheel shaft is dried out	Clean and oil the dried out parts
Motor is overheating and speed has decreased	The voltage is not enough, incorrect speed is set or there is too much food in the bowl	Check the voltage or adjust the speed to a better setting. If the bowl is overloaded, remove some of the food to lighten the load
Item is making too much noise and overheating	Poor lubrication	Add or replace oil
Agitator touches bowl	Either the bowl or agitator is deformed	Repair or replace deformed part
Mixing bowl is out of position	Moving direction is not correct	Adjust position

Wiring Diagram for the Planetary Mixer



Parts Diagram and Replacement Parts for the Planetary Mixer



Replacement Parts for the Planetary Mixer

Drawing Number	Part Description
1	Motor Threaded Rod
2	Oil Seal
3	Bearing
4	Motor Rotor
5	Motor Stator
6	Centrifugal Switch Rotor Plate
7	Centrifugal Switch Static Plate
8	Bearing
9	Motor End Shield
10	Fan
11	Bearing
12	Input Axis
13	Flat Key
14	Flat Key
15	Flat Key
16	Upper Gear
17	Input Axis Upper Sleeve
18	Worm Wheel
19	Input Axis Lower Sleeve
20	Lower Gear
21	Shaft Circlip
22	Bearing
23	Bearing
24	Ratchet Cover
25	Outer Ring
26	Internal Star Wheel
27	Roller
28	Roller Spring
29	Clutch Upper Gear
30	Output Shaft Gear Sleeve
31	Output Shaft Clutch
32	Output Shaft
33	Flat Key
34	Flat Key
35	Flat Key
36	Output Shaft Gear Sleeve
37	Clutch Lower Gear
38	Upper Sleeve For Bearging
39	Bearing
40	O Shape Ring
41	Bearing Mount
42	Oil Seal
43	Bearing Lower Sleeve
44	Swivel Mount
45	Flat Washer
46	Spring Washer
47	Nut
48	Outer Hexagon Screw
49	Enlarged Flat Washer
50	Planetary Gear

Drawing Number	Part Description
51	Bearing
52	Bearing
53	Flat Key
54	Planetary Shaft
55	Taper Pin
56	Shifting Fork Guide Rod
57	Shifting Fork
58	Shifting Fork Top Latch
59	Shifting Fork Spring
60	Shifting Fork Nut
61	Variable Speed Handle
62	Position Limit Steel Ball
63	Position Limit Spring
64	Variable Speed Handle
65	Variable Speed Base
66	Button-headed Screw
67	Shaft Circlip
68	Box
69	Annular Gear
70	Inner Hexagon Socket Head Cap Screw
71	Protective Cover Mount
72	Moveable Protective Cover
73	Hook
74	Beater
75	Whip
76	Bowl
77	Bowl Mount
78	Bowl Tight Pressing Handle
79	Handle Pin
80	Bowl Alignment Pin
81	Spring Washer
82	Nut
83	Support Pillar
84	Inner Hexagon Socket Head Cap Screw
85	Outer Hexagon Screw
86	Pressplate
87	Base
88	Locking Sleeve
89	Inner Hexagon Socket Head Cap Screw
90	Handle
91	Support Bar
92	Pin With Hole Ends
93	Splitpin
94	Lifting Up and Down Rod
95	Nut
96	Enlarged Flat Washer
97	Compression Spring
98	Rear Cover
99	Start Button
100	Stop Button

Drawing Number	Part Description
101	Switch Panel
102	Micro Switch
103	Position Switch
104	Position Switch Box
105	Electric Box
106	Capacitor
107	Contactar
108	Overload Protector
109	Power Switch
110	Electric Box Cover

1-YEAR LIMITED WARRANTY

Admiral Craft Equipment Corp. (the "Company") warrants this product (the "Product") will be free from failures in material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the Product is operated and maintained in conformity with the Owner's Manual. This Limited Warranty is non-transferable. During this period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value. This Limited Warranty is void if the Product is used with voltage other than 120 Volts. **THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR FOOD OR BEVERAGE SPOILAGE CLAIMS.**

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.

WARRANTY EXCLUSIONS

IMPROPER ELECTRICAL CONNECTIONS:

The Company is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage spikes to the Product.

IMPROPER USAGE:

This Limited Warranty does not cover failure or other damages to the Product resulting from (i) improper usage or installation or failure to clean and/or maintain the Product as set forth in the Owner's Manual; or (ii) accident, misuse, abuse, negligence, or modification or alteration of the Product.

CONSUMABLES:

This Limited Warranty does not include consumables or wear-and-tear items such as legs, feet, plastic component parts, splash shields, filters, gaskets, and non-stick cooking surfaces.

ADJUSTMENTS & CALIBRATIONS:

Leveling, tightening of fasteners, or utility connections normally associated with the original installation are the responsibility of the dealer, installer, or the end user and not the responsibility of the Company and will not be considered warranty issues.

If you think the Product has failed, or requires service, within its warranty period, please contact the Company's Customer Care Department through our website at: www.admiralcraft.com "Service" --> "Technical Support Request". A receipt proving the original purchase date will be required for all warranty claims, handwritten receipts are not accepted. You may also be required to return the Product for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

This Limited Warranty is Valid only in the USA and Canada.