



PRODUCT DOCUMENT PACK

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PRODUCT

Apuro GL191-A Planetary Mixer - 20Ltr

Model / SKU: GL191-A

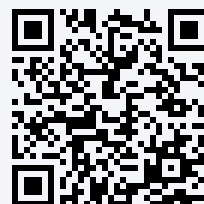
KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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apuro

Planetary Mixer

Instruction manual

INDUSTRY KITCHENS

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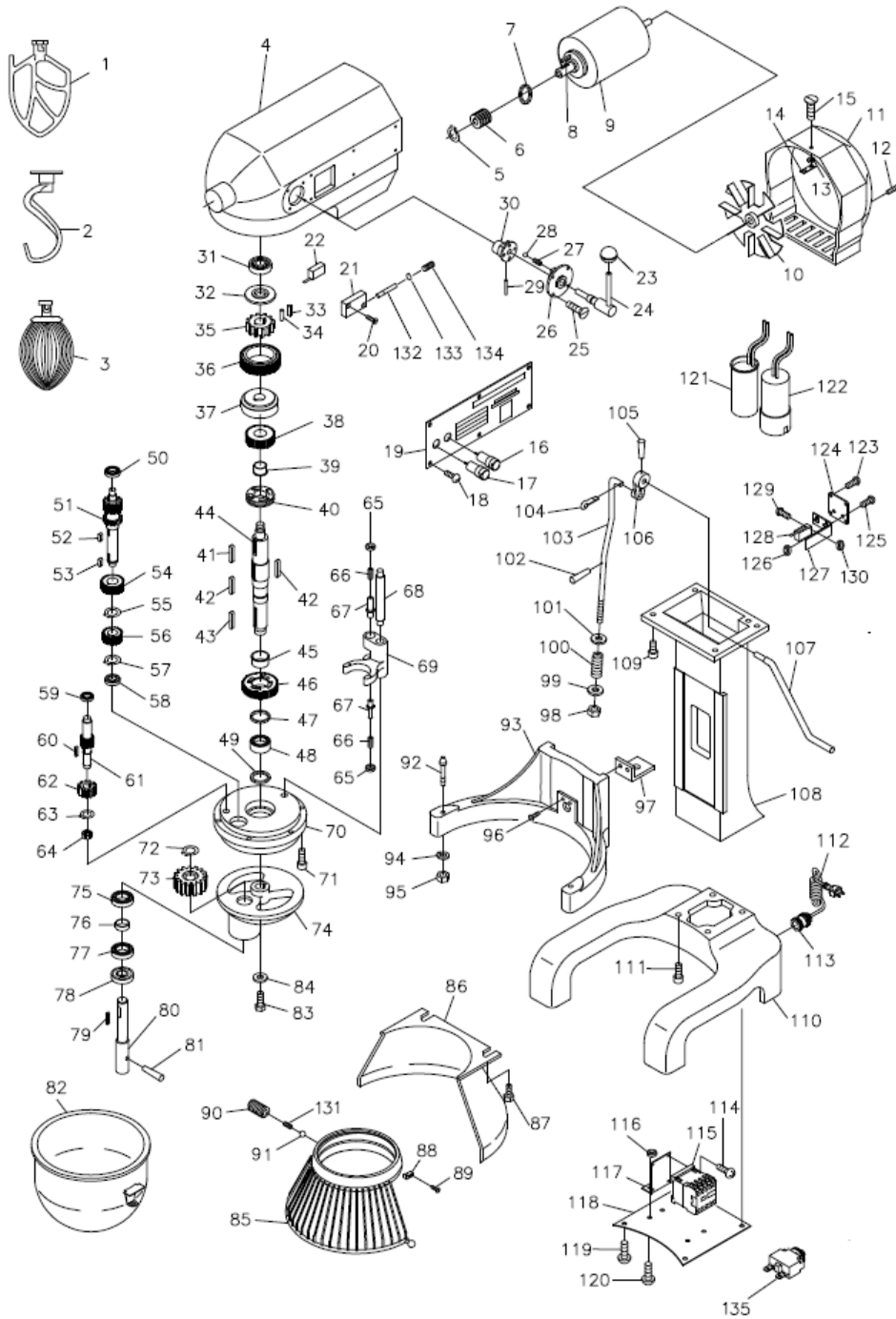


Model:

GL190-A / GL191-A / GJ461-A

Exploded diagram and spare parts list

GL190-A



Exploded diagram and spare parts list

GL190-A

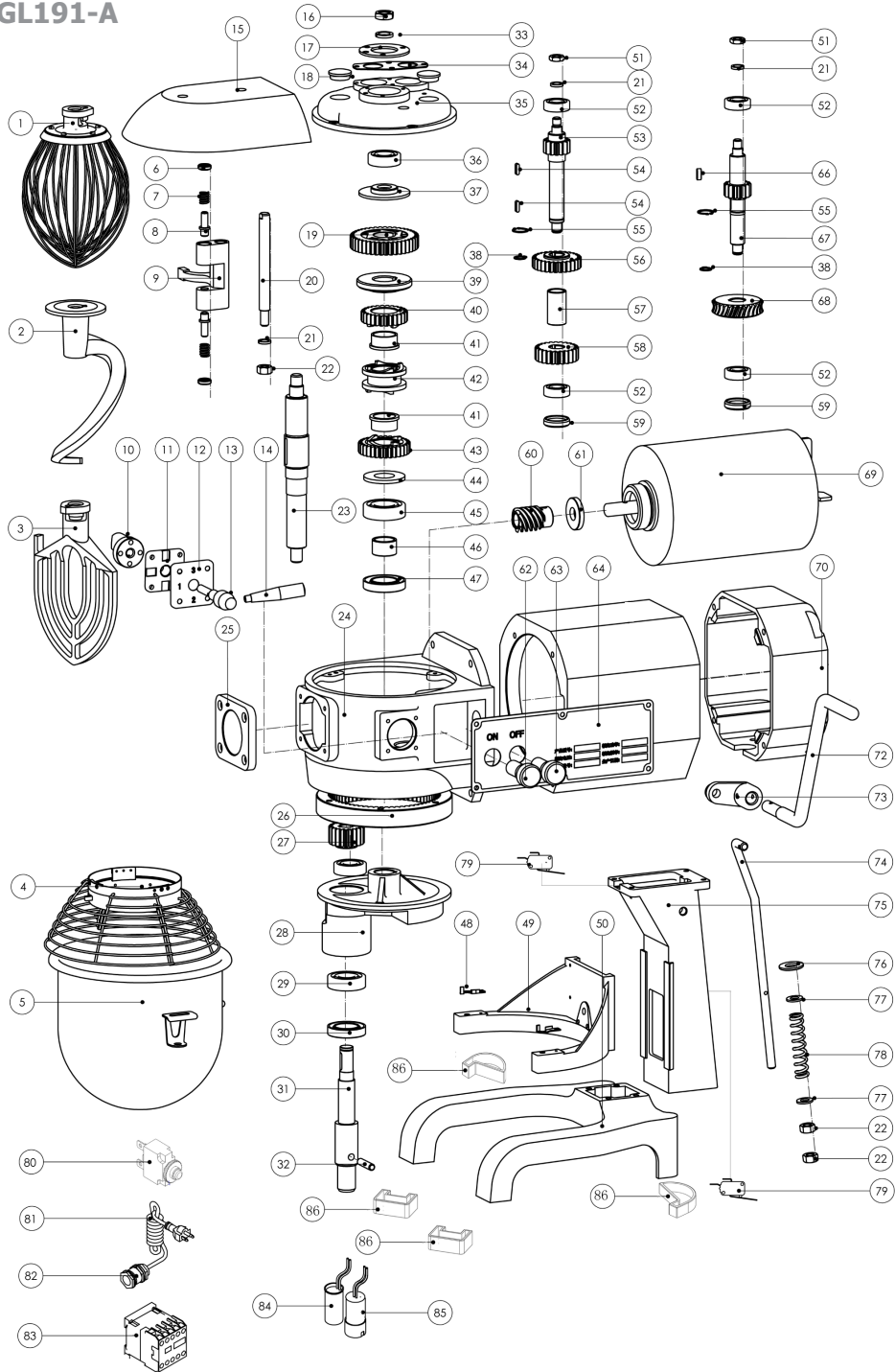
No.	Description	No.	Description	No.	Description
1	Flat Beater	48	Bearings	93	Support
2	Dough Hook	49	Seal	94	Washer
3	Wire Whip	50	Bearings	95	Type 1 Hexagon Nut
4	Gear Box	51	Gear Shaft	96	Screw
5	Circlip	52	Key: 5x10	97	Lifting Support
6	Worm Gear	53	Key: 5x10	98	Hexagon
7	Seal	54	Gear	99	Flat Washer
8	Key	55	Circlips	100	Spring
9	Motor	56	Gear	101	Flat Washer
10	Fan	57	Circlips	102	Pin
11	Rear Outer	58	Bearings	103	Connecting Rod
12	Nut M5 x 60	59	Bearings	104	Cotter Pin
13	Washer	60	Key: 5x14	105	Retainer Pin
14	Connector	61	Shaft	106	Crank Lever
15	Nut M4 x 8	62	Worm Gear	107	Handle
16	Red Button	63	Circlips	108	Rear Pillar
17	Green Button	64	Bearings	109	Hexagonal Bolt
18	Nut M4 x 8	65	Control Nut	110	Base
19	Panel	66	Spring	111	Hexagonal Bolt
20	Nut M4x 20	67	Fork Pin	112	Power Cord
21	Micro Switch	68	Shaft	113	Gland
22	Distance	69	Shifting Yoke	114	Screw
23	Handle Assembly	70	Inner Gear	115	Contact Switch
25		71	Hexagon Socket	116	Type 1
26		72	Circlips	117	AC connector
27		73	Planet Gear	118	Fixing Plate
28		74	Operating Shelf	119	Screw
29		75	Bearing	120	Screw
30		76	Shaft Support	121	Capacitor
31		77	Bearing	122	Capacitor
32	Washer	78	Seal	123	Screw
33	Spring	79	Key: 5x20	124	Fixing Plate
34	Roller 6 x 10	80	Spindle	125	Screw

Exploded diagram and spare parts list

GL190-A

35	Gear	81	Retainer Pin	126	Type 1
36	Cog	82	Bowl	127	Bracket
37	Ring Gasket	83	Screw	128	Distance Switch
38	Gear	84	Washer	129	Screw
39	Shaft sleeve	86	Rear Guard	130	Type 1
40	Claw Clutch	87	Bolt	132	Shaft Pin
41	Key: 5x25	85	Front Guard Assembly	133	Split Washer
42	Key: 5x30	88		134	Spring
43	Key: 5x30	89		135	Overload
44	Main Shaft	90			
45	Shaft Sleeve	91			
46	Gear	131			
47	Washer	92	Taper Pin		

GL191-A

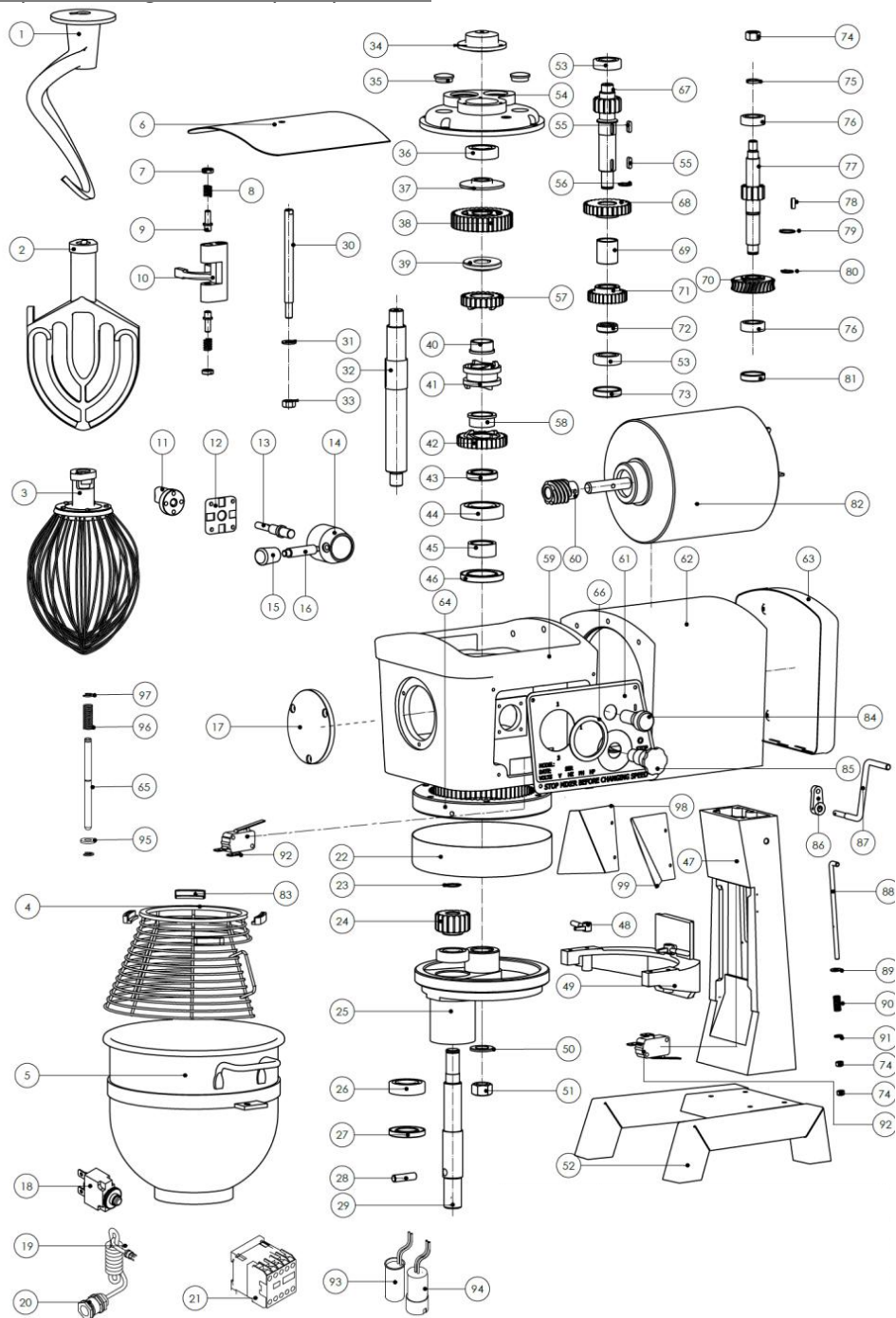


GL191-A

NO.	DESCRIPTION	NO.	DESCRIPTION	NO.	DESCRIPTION
1	Wire Whip	22	Nut	60	Worm wheel
2	Spiral Dough Hook	24	Gear Box	69	Motor (With Tool)
3	Flat Beater	24	Gear Box	61	Oil seal
4	Safety Guard	25	End Cap	62	Green Button
5	Bowl Assembly	26	Internal Gear	63	Red Button
6	Cap	27	Gear	64	Panel
7	Spring	28	Operating Shaft	65	Motor Housing
8	Pin Shaft	29	Bearing	66	Key
9	Shifting Yoke	30	Oil Seal	67	Shaft Worm Gear
10	Cam Gear	31	Working Shaft	68	Worm Wheel/Gear
11	Transmission Plate	32	Retainer Pin	70	Rear Casing
12	Transmission Plate	33	Spring	70	Rear Casing
13	Drive Shaft	34	Pressing Plate	71	Rear Panel
14	Gear Mech	35	Transmission Support	72	Handle-shifter
15	Hood	36	Bearing	73	Crank Lever
16	Nut	38	Circlips for Shaft	74	Connecting Rod
17	Pressing Plate	46	Bushing	75	Pillar
18	Plug Cover	47	Oil Seal	76	Clamp Plate
19	Cog	48	Locking Clamp	77	Clamp Plate
23	Main Shaft	49	Bowl Support	78	Spring
37	Spacer-Lower	50	Case	79	Micro Switch/Distance Switch
39	Ring Gasket	51	Nut	80	Overload Switch
40	Gear	52	Bearing	81	Power Cord
41	Bushing	53	Gear	82	Gland
42	Sleeve	54	Key	83	Contact Switch
43	Claw Gear	55	Circlips for Shaft	84	Capacitor
44	Washer	56	Gear	85	Start Capacitor
45	Bearing	57	Bushing	86	Rubber Pad and Screw
20	Declutch Shift Shaft	58	Gear		
21	Washer	59	Washer		

Exploded diagram and spare parts list

GJ461-A



GJ461-AExploded diagram and spare parts list

No.	Description	No.	Description	No.	Description
1	Dough Hook	33	Top Hat Valve	67	Gear Shaft
2	Flat Beater	34	Flat Valve Cap	68	Gear
3	Wire Whip	35	Bearing	69	Bushing
4	Safety Guard	36	Spacer	70	Gear
5	Bowl	37	Gear	71	Gear
6	Upper Panel	39	Gear	72	Pressing Plate
7	Screw	40	Bushing	73	Spacer
8	Spring	41	Shaft Sleeve	74	Nut
9	Pin Shaft	42	Gear	75	Pressing Plate
10	Shifting Yoke	43	Clamping Plate	76	Bearing
11	Cam Gear	44	Bearing	77	Worm Gear
12	Transmission	45	Bushing	78	Key
13	Drive Shaft	46	Seal	79	Circlips
14	Gear Mech	47	Pillar	80	Circlips
15	Knob	48	Locking Clamp	81	Spacer
16	Extension Bar	49	Support	82	Motor
17	Attachment	50	Clamping Plate	83	Rubber
18	Overload	51	Nut	84	Green Button
19	Power Cable	52	Base	85	Red Button
20	Gland	53	Bearing	86	Crank
21	Contact	54	Transmission	87	Crank lever
22	Hood Ring	55	Key	88	Connecting
23	Circlips	56	Circlips	89	Spring
24	Planet Gear	57	Gear	90	Plate
25	Operating	58	Bushing	91	Clamping Plate
26	Bearing	59	Gear Box	92	Distance
27	Seal	60	Worm Wheel	93	Capacitor 1
28	Pin	61	Panel	94	Capacitor 2
29	Working Shaft	62	Casing	95	Switch
30	Shaft	63	Rear Panel	96	Spring
31	Pressing Plate	64	Internal Gear	97	Washer
32	Main Shaft	65	Switch Axle	98	Fin (left-hand
33	Nut	66	Seal	99	Fin (right-hand

Safety Tips



THE PLANETARY MIXER IS A DANGEROUS APPLIANCE AND MUST ONLY BE USED BY TRAINED PERSONNEL IN ACCORDANCE WITH THESE INSTRUCTIONS.

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - Wiring Regulations
 - Building Regulations
- Always stand **BEHIND** the safety guard when operating the appliance.
- **DO NOT** place hands near the rotating attachments when in use. This can result in severe injury.
- **DO NOT** remove food from the appliance until the mixing attachments have come to a complete stop.
- **DO NOT** immerse the appliance in water.
- **DO NOT** attempt to mix items that this machine is not designed for. This can damage the mixing attachments.
- **DO NOT** use with a damaged mixing attachment.
- **DO NOT** bypass the safety interlocks.
- Always switch off and disconnect the power supply to the appliance when not in use.

- NEVER leave the appliance unattended when in use.
- The appliance is heavy. Take care when moving.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- This appliance is not intended for use by persons (including children) 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.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an Apuro agent or a recommended qualified technician in order to avoid a hazard.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Apuro recommend that this appliance is PAT tested on an annual basis to ensure the product remains safe.

Product Description

GL190-A - 9 litre planetary mixer

GL191-A - 20 litre planetary mixer

GJ461-A - 29 litre planetary mixer

The Apuro Planetary Mixer is a free standing machine that consists of a large bowl mounted below a motor and gearbox arrangement to which a mixing tool can be attached.

Introduction

The Apuro Planetary Mixer has been designed to mix a range of foodstuffs, varying from cream to dough.

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Apuro product.

Pack Contents

The following is included:

- Apuro Planetary Mixer
- Mixing Bowl
- Spiral Dough Hook
- Beater
- Whisk
- Instruction Manual

Apuro prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

Installation

- Ensure the location of the Planetary Mixer is capable of supporting its weight.

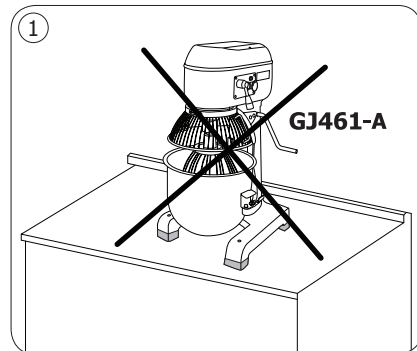


WARNING: The Planetary Mixer is very heavy, care must be taken when moving it.

- If the appliance is intended to be positioned on a worktop, please ensure it is secured in position (for GL190-A, GL191-A).



Floor Standing only with mixer GJ461-A! Do not place it on any worktop due to its heavy weight. In addition, it may vibrate intensely on the worktop during use, fall from it and result in personal/property damage.



Assembly



WARNING: The bowl must be attached and raised into position prior to starting the Planetary Mixer.

- Apuro accept no responsibility for any injury caused by incorrect assembly of this appliance.



Note: Ensure the feet are level to reduce vibration during operation.

- Remove the appliance from all packaging.

How to install the rubber feet

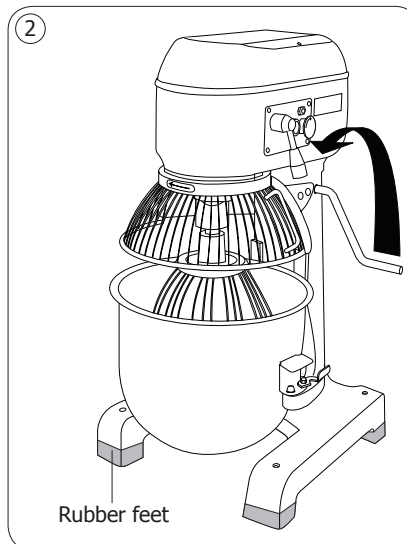
1. Remove all packaging from the appliance.
2. Remove the wooden pallet from the machine (Loosen the four bolts at the bottom of the wooden pallet).
3. Take out the rubber feet from the bowl
4. Add the rubber feet to the feet of the machine.



Note: A minimum of two people should be used to install the rubber feet.



Note: Once the rubber feet have been installed, ensure the machine is stable.



The type of rubber feet

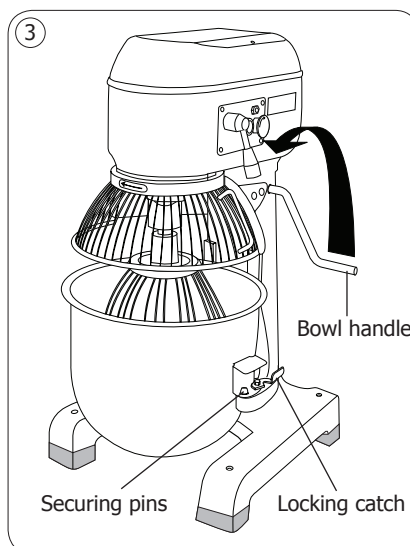
			GL190-A
			GL191-A
			GJ461-A

Fitting/Removing the Bowl

1. Turn Off the appliance.
2. Open the safety guard by turning it to the left (GL190-A & GL191-A) or lifting it above the mixer (GJ461-A).
3. Lower the bowl with the bowl handle.
4. Release the locking catches either side of the bowl.
5. Lift the bowl. The bowl is held in place by two pins securing the handles to the cradle and a hole at the back of the appliance which houses the lug on the bowl lip.
6. Reverse the procedure to fit the bowl.



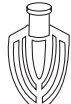
Note:
Ensure the handle is fully pushed back and the bowl is completely raised or the mixer will not work.
Regularly grease the bowl lift mechanism to ensure smooth operation.



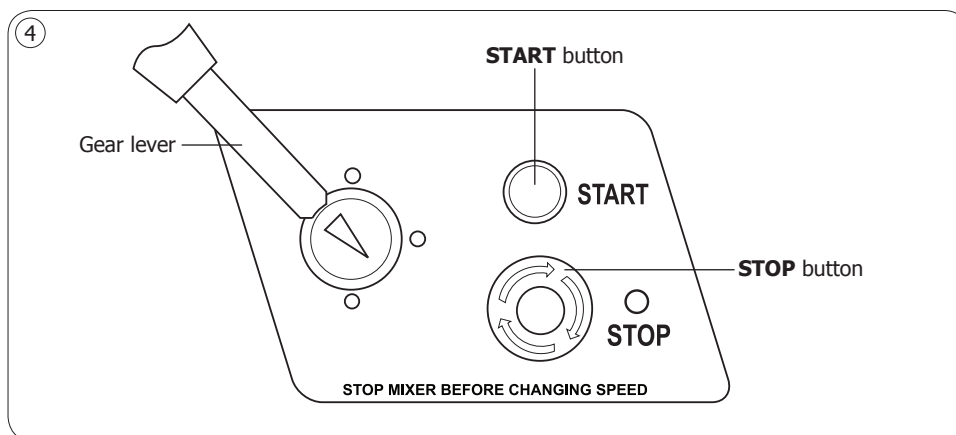
Changing the Mixer Attachment

1. Turn Off the appliance.
2. Open the safety guard by turning it to the left (GL190-A & GL191-A) or lifting it above the mixer (GJ461-A).
3. Lower the bowl with the bowl handle.
4. Push the mixer attachment up and to the left to release it.
5. Insert the desired attachment. Push up and to the right to lock it into place.
6. Raise the bowl.

Apuro recommend the following uses for each attachment:

	Spiral Dough hook	Heavy mixes dough, pie pastry etc.	Suitable Gears: 1 Slow
	Beater	Firm mixes light pastry, cake/biscuit mix, icings, fillings and mashed vegetables	Suitable Gears: 1, 2 Medium
	Whisk	Light mixes whipped cream, mayonnaise, egg whites, pancakes and soufflés	Suitable Gears: 1, 2, 3 Fast

Layout of Controls



START button - Press to start the mixer.

STOP button - Press to stop the mixer. Twist clockwise to release and reset (GJ461 only).

GEAR LEVER - Use to adjust the speed of the mixer.

Operation



- **Note:** Ensure that these instructions have been read thoroughly and the operation of the appliance is fully understood before use.
- **All personnel must be fully trained on the operation and safety precautions of the Planetary Mixer.**

Mixing



WARNING: Always ensure the appliance is turned off before placing hands in the mixing bowl.

1. Open the safety guard.
2. Fill the bowl.
3. Select the desired speed and close the guard.



Note: Apuro recommend that you start with the slowest speed and increase the speed gradually as necessary. Ensure the safety guard is fully closed or the mixer will not work.

4. Press the **START** button to begin mixing.



Note: If the appliance is straining to mix then turn the appliance Off and remove some of the contents of the bowl before restarting.

Mixing Capacity

Model	Bowl Volume	Max Flour	Max Dough
GL190-A	9L	2kg	3.2kg
GL191-A	20L	5kg	8kg
GJ461-A	29L	7.5kg	11.3kg

Changing Mixing Speed



Note: ALWAYS stop the mixer before attempting to change the mixing speed.

With the appliance turned Off:

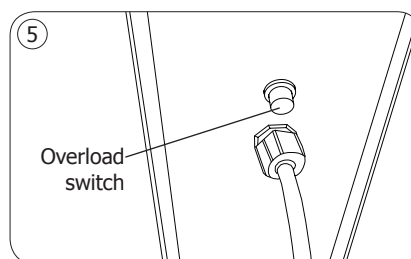
1. Select the required gear using the gear change lever.
2. Restart the appliance.

Overload Switch

The Overload switch is situated at the back of the machine beside the cable entry (**Note for GL190-A:** The Overload switch is on the base).

If the appliance becomes too hot the Overload switch will stop the machine automatically. If this happens:

1. Turn Off the mixer.
2. Reduce the load in the mixing bowl.
3. Push the Overload switch back in to reset it.
4. Allow the appliance to cool for 20 minutes.



Note:

- In the event of a power cut the Overload switch will cut in to prevent the appliance from restarting automatically when power is restored.
- Always disconnect the Planetary Mixer from the mains powers supply when not in use.

Cleaning, Care & Maintenance

- Always turn off the mixer and disconnect from the power supply before cleaning.
- Use warm soapy water to clean the bowl and mixing attachments. Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Clean the exterior of the appliance with a damp cloth.
- Dry all parts thoroughly after cleaning.
- Do not use jet/pressure washers to clean the appliance.
- Clean the appliance regularly.

Troubleshooting

If your Apuro appliance develops a fault, please check the following table before making a call to the Helpline or your Apuro dealer.

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	The Stop button not released (GJ461-A)	Turn button clockwise to release
	Plug and lead are damaged	Call Apuro agent or qualified Technician
	Fuse in the plug has blown	Replace the fuse
	Power supply	Check power supply
	The overload switch has activated	See overload switch information in the Operation section of this manual
	Safety Guard not closed	Close Safety Guard fully
	Appliance not in gear	Put in gear
	Bowl not fully raised	Ensure the Bowl lever is pushed back fully
Bowl will not fit back in to place	Bowl pins or surrounding area clogged with mix	Clean the appliance
The appliance is overheating	The mixing bowl is overloaded	Turn off the appliance and empty some of the contents
	The appliance has been operating for too long	Turn off the appliance and allow to cool down for 30 minutes
The appliance is noisy	Bowl or mixing attachment not correctly fitted	Remove and refit bowl/mixing attachment
	Worn bearings/damaged gears	Call Apuro agent or qualified Technician
	Grease has dried up in the gearbox	Call Apuro agent or qualified Technician
The mixing attachment fails to rotate properly	The belt has become loose	Call Apuro agent or qualified Technician
Cannot select gear	Gearing cogs misaligned	Turn Off appliance and manually turn the whisk attachment slightly. Select the gear again.

Technical Specifications

Model	Voltage	Power	Current	Dimensions H x W x D mm	Weight (kg)	Bowl Volume
GL190-A	220-240V 50Hz	550W	1.8A	610 x 395 x 395	36kg	9L
GL191-A	220-240V 50Hz	1100W	4.7A	794 x 555 x 558	64kg	20L
GJ461-A	220-240V 50Hz	1500W	6.5A	1142 x 579 x 611	160kg	29L

Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.



If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Apuro parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

APURO products have been approved to carry the following symbol:



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Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

Equipment Type	Planetary Mixer - 9Ltr, 20Ltr & 29Ltr
Model	GL190-A, GL191-A, GJ461-A
Legislation	Electrical Safety Electromagnetic Compatibility
Standards	AS/NZS 60335-1:2011 +A11:2012 IEC 60335-2-64:2002 +A1:2007 AS/NZS CISPR 14.1:2013
Producer Name	Apuro
Producer Address	15 Badgally Road, Campbelltown, NSW 2560

I, the undersigned, hereby declare that the equipment specified above conforms to the above Legislation and Standard(s).

Date	18 th September 2018
Signature	
Full Name	Ashley Hooper
Position	Technical & Quality Manager/ Responsible Supplier

apuro

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