



10623/10624/10625

Planetary Mixer 10/15/20L

KuK 

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Specification

Product Description

Time to get your bake on with the KuKoo Planetary Mixer! This stylish silver beater is perfect to combine a variety of ingredients due to the 3 different speed settings and the 3 different mixing attachments.

Gone are the days of tirelessly mixing by hand, with this machine you can knead dough, combine mixtures, create pastes and whisk eggs or cream.

The gear drive structure allows the KuKoo Planetary Mixer to run smoothly and reliably, whilst the overload protection feature will keep your mixer in the best possible working state.

The bowl dimensions and generous loading weight capacity makes the KuKoo Planetary Mixer ideal for restaurants, hotels and catering businesses.

You really can have your cake and eat it...literally!

Technical Information

10L Planetary Mixer

Voltage: 220 V/ 50 Hz

Speed Setting 1: 90 r/min

Speed Setting 3: 300 r/min

Power: 0.55 kW

Speed Setting 2: 160 r/min

15L Planetary Mixer

Voltage: 220 V/ 50 Hz

Speed Setting 1: 90 r/min

Speed Setting 3: 300 r/min

Power: 0.55 kW

Speed Setting 2: 160 r/min

20L Planetary Mixer

Voltage: 220 V/ 50 Hz

Speed Setting 1: 105 r/min

Speed Setting 3: 425 r/min

Power: 0.75 kW

Speed Setting 2: 180 r/min

Specification

Product Specifics

10L Planetary Mixer

Capacity: 10 L

Weight Limit: 1 Kg/Mix

Dimensions: 44cm W x 36cm D x 65cm H

Weight: 50 Kg

15L Planetary Mixer

Capacity: 15 L

Weight Limit: 1.5 Kg/Mix

Dimensions: 45.6cm W x 36cm D x 68cm H

Weight: 55 Kg

20L Planetary Mixer

Capacity: 20 L

Weight Limit: 3 Kg/Mix

Dimensions: 51.3cm W x 40.5cm D x 76.2cm H

Weight: 65 Kg

Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

Specifications

Product Features

- 1) Stainless Steel Bowl
- 2) Mixer
- 3) Safety Guard
- 4) Shaft
- 5) Rotation Speed Handle
- 6) On/Off Switch
- 7) Lever
- 8) Support

A number of accessories will also come with your KuKoo Planetary Mixer:

Steel Bowl
Whisk
Dough Hook
Beater
Dough Cutter



User Guide

Operation Instructions

Step One:

Before use please clean all accessories to ensure safe and hygienic use when working with food.

Step Two:

To add/ change the attachment, first, slide the safety guard open. To add the attachment simply push the mixing attachment onto the shaft and rotate. Using the lever, lift it to attach the stainless steel bowl.

Step Three:

After adding the desired attachment and bowl, pour food mixture into the stainless steel mixing bowl. Please close the safety guard by sliding it back across.

Please note: Please refer to the maximum loading weight for each mixer when adding ingredients.

Step Four:

To change the speed setting, ensure the mixer is turned OFF. Pull the rotation speed handle and turn to desired speed. Turn the switch back to ON to start mixing. When change to each different speed when mixing, repeat this process, ensuring you have turned the machine off first.

Please note: We recommend different speeds for different mixing uses and attachments. Please refer to the Accessory Uses section.

Step Five:

Once the mixing is complete. Turn the switch to OFF. Slide the safety guard open and using the lever, remove the stainless steel bowl.

User Guide

Accessory Uses

Dough Hook:

Perfect for mixing a variety of dough or mixtures with a sticky consistency, we recommend using this at a low speed setting.

Beater:

Great for mixtures with a paste-like or stuffing consistency. We recommend using the beater at a medium speed.

Whisk:

Amazing at stirring liquid ingredients for example eggs, or cream. We recommend using the whisk at a high speed.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your device. The information covers and resolves the majority of frequently asked questions.

Q: There are parts missing from my order.

A: If there appears to be any part missing from your package, please contact our Customer Support team via the details on the Contact Us page.

Q: The levers do not rotate smoothly.

A: You need to add lubricating oil. The original oil applied by the manufacturer should last about 6 months.

Q: I do not think my KuKoo Planetary Mixer is running correctly.

A: Call or email our Support Team, details on the Contact Us page and our friendly and helpful team will listen to any problem and find a resolution. If we can't fix it, we will replace any faulty product up to 1 year of receipt date.

Q: The temperature of the motor becomes really hot and/or the rotating speed of the mixer has slowed down.

A: It is possible you are overloading the mixer with either ingredients that exceed the loading weight and/or you are mixing the ingredients with the wrong mixing attachment/speed. Please refer to the operation instructions for proper use. If you have followed the instructions correctly, contact our Support Team.

Q: What kind of tools should I use to assemble the KuKoo Planetary Mixer?

A: No tools will be required to assemble the KuKoo Planetary Mixer. All parts can be assembled by hand.

Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Do not operate the device in areas of high temperature or humidity as the machine may not function correctly.

Do not overwork the machine.

Turn the power and motor off before changing speed settings and attachments.

Only use genuine spare parts to maintain a safe and usable KuKoo Planetary Mixer.

If damaged, do not operate the machine.

Do not operate the KuKoo Planetary Mixer if you are drowsy or under the influence of drugs or alcohol – slow responses can cause injuries to the user.

The KuKoo Planetary Mixer should be operated by a competent adult. Keep out of reach of children and do not allow children to operate the machine.

Never touch the attachments when rotating.

Ensure the safety guard is always closed when the machine is switched on.

Motor should be turned off and the plug removed from the mains before any repairs are attempted.

Ensure the accessories are properly attached before use.

Do not pour water on the electrical housing.

Loose clothing, long hair and jewellery could be caught in moving parts and cause injury. Wear appropriate clothing whilst operating this machine.

Keep the KuKoo Planetary Mixer and accessories clean to prolong working life.

To clean, turn off the mixer before detaching the mixing accessory and the bowl. The bowl and accessory can be cleaned properly using hot water and a soft cloth, do not use chemical cleaning solutions.

Contact Us

Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: hello@monstershop.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: help@monstershop.co.uk

Website

To view our product range and fantastic offers in the Monster divisions please visit our website

www.monstershop.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton
Industrial Estate, Sheriff Hutton, York YO60 6PG



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