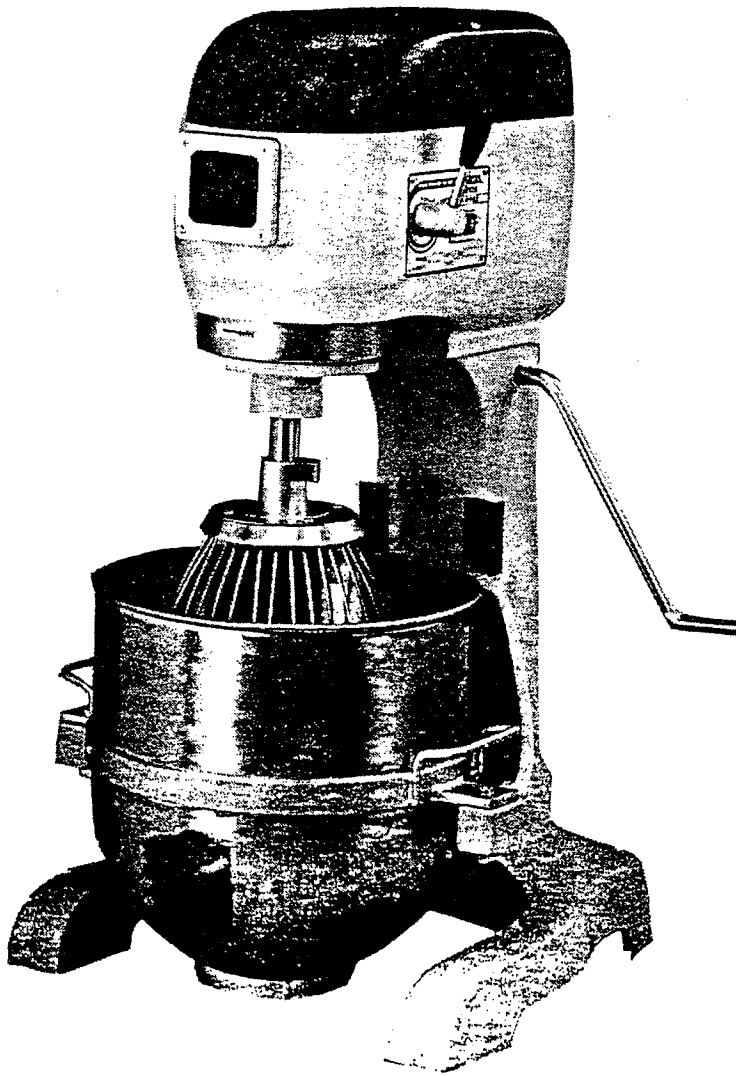
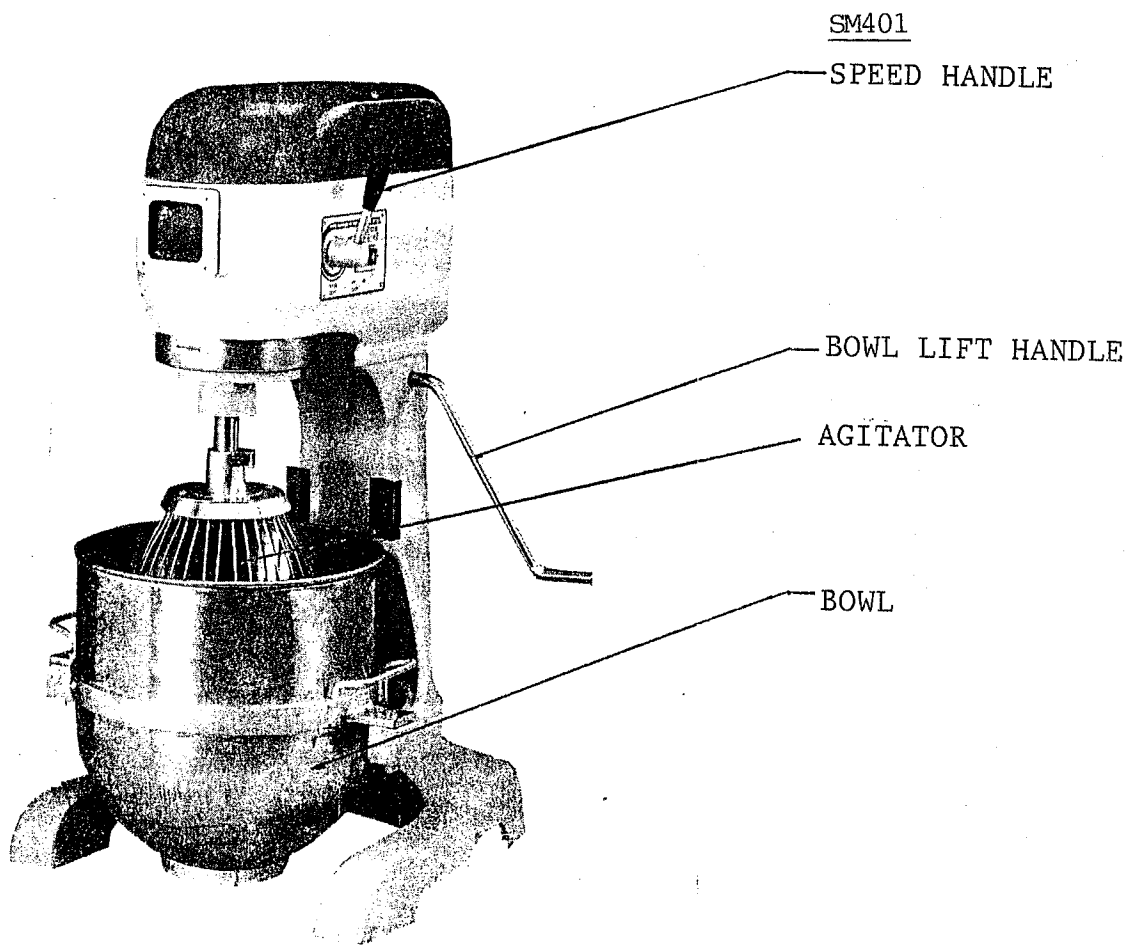


S I N M A G

I N S T R U C T I O N                      M A N U A L

P L A N E T A R Y   M I X E R S   M O D E L S   S M 4 0 1





ELECTRICAL CONNECTION :

Before making electrical connections, Check the specifications on the name plate of your electrical service.

SPEED CONTROL :

To change speeds, first turn off the motor, then move the shifter handle to the desired speed.

Use number 3 speed for fast, light work as whipping cream, beating eggs and mixing thin batters.

Number 1 or slow speed is for heavy mixtures. In many mixing operation it is customary to start on Number 1 and then change to a higher speed as the work progresses.

BOWL LIFT :

Pull the lift handle forward to lower the bowl. It is necessary to lower the bowl to change agitators, this also makes the bowl more accessible for filling. When raising the bowl, move the lift handle a little beyond the vertical center until you feel it touch the stop.

AGITATORS :

When assembling an agitator the bowl must be in the down position. Slip the agitator up on the shaft and turn it until the driving pin in the shaft reaches the L-shaped slot in the agitator shank. Agitators of various styles are available, each suited to a particular job.

The beater is commonly used for thin batters, cakes, and mashing potatoes. The whip is best for whipping cream and beating eggs. Dough arm is used for heavy bread doughs.