

## Metcalfe SM5 & SM7 Planetary Mixer (5 & 7 Litre Mixer)

### Installation, Operating Instructions



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## SM5 & SM7 Professional Planetary Mixer

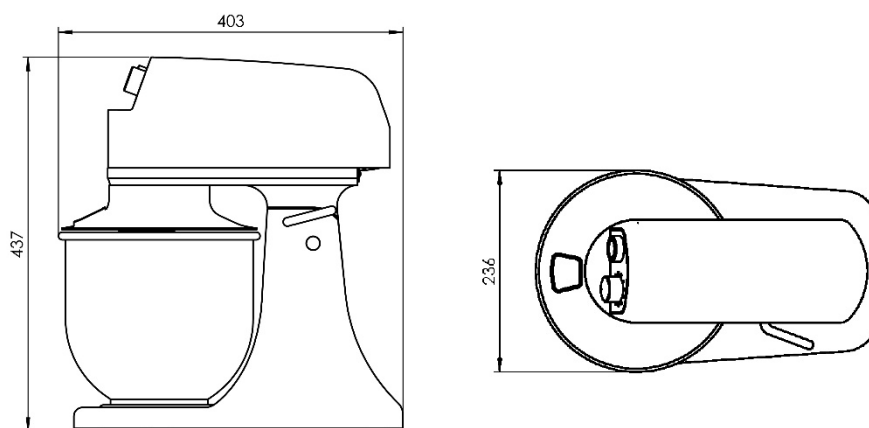
The Metcalfe SM Mixer is a professional planetary machine with a powerful, variable speed motor. The SM comes complete with either a 5 litre or 7 litre stainless steel removable bowl, beater, whisk and dough hook. It is also fully interlocked for safety whilst in use.

### Features

- Head lifts for easy bowl and tool removal
- Removable 5 litre or 7 litre stainless steel bowl
- Beater, whisk and dough hook
- Constant mixing with step-less speed control
- Variable speed DC motor
- Gear drive, planetary transmission
- Overload protection (NVR device)
- Perspex safety guard to allow easy addition of liquid to the mixer bowl

### Technical Specifications

Model	Weight (kg)	Speed of Shaft (r/min)	Volt (V)	Frequency (Hz)	AMP (A)	Power (w)	Dimensions (mm)
SM5	14	100 - 938	230	50	2.1	350	410 x 240 x 425
SM7	15	100 - 938	230	50	2.1	350	410 x 240 x 425



507mm - Max height when head is fully open

### Capacity (Maximum Loads)

Model	Sponge Mix (Kgs)	Liquid / Flour Mix (Kgs)	Eggs	Croissant (Kgs)	Brioche (Kgs)	Pizza (Kgs)	Mash (Kgs)
SM5	0.9	1.0	12	1	1	0.5	1.3
SM7	1.1	1.3	14	1.3	1.3	0.7	1.5

# Installation

## Unpacking

Unpack the mixer immediately after receipt. Please inspect the mixer to ensure no damage and all parts i.e. Bowl, Beater, Whisk & Dough Hook have been provided. If the machine is found to be damaged, keep all the packaging material and contact us immediately or contact your source of the equipment.

You should receive with your mixer:

- 1 x Instruction Manual
- 1 x Beater
- 1 x Stainless Steel Bowl
- 1 x Whisk
- 1 x Dough Hook

If any of the above items were not received with your slicer, please refer to page 14 for contact details and inform us immediately for replacements.

***Please ensure that you complete the product information section on page 7.***

## Operation

1. Before using the mixer please read this manual thoroughly. DO NOT proceed with any installation nor operation if you have any questions or do not understand anything within this manual. Please see contact details for telephone number for assistance.
2. The machine works off 230V 50Hz 1PH supply and comes fitted with a 13amp 3-pin fused plug.

Select a location for the mixer keeping these key points in mind:

- Floor or counter must be level
  - Easy access for maintenance and servicing
  - Clearance for operating controls, installing and removing attachments or bowl
  - Sufficient space for adding ingredients during mixing periods
3. Please read the electrical information found on the data plate located at the rear of the machine. The incoming power should match the rating on the data plate.
  4. After ingredients have been placed in the bowl, lower the head and tighten the securing handle, turn speed control switch to lower setting, turn on machine by pressing green "start" button, and then set required speed gradually after attachment is lowered. When operation is complete, turn speed control switch to lower setting, then press red "off" switch.

## Fitting the Bowl

NOTE: Install the bowl BEFORE attaching an attachment.




1. Place bowl on bowl seat and turn bowl to lock into position.

## Fitting Attachment (i.e. Beater, Whisk & Dough Hook)

NOTE: It is easier to install the attachments prior to adding the ingredients into the bowl.

1. Loosen securing handle on side by rotating counter clockwise.
2. Raise the head and lock in place rotating the securing handle clockwise.
3. Place attachment on shaft and turn 45° counter clockwise.
4. Complete steps 1 and d in reverse.

## Attachment Selection

Dough Hook			Beater		Whisk		
							
Product	Dry Flour	Water	Product	Cookies / Fillings	Product	Cream	Eggs
Min Amount	250g	130g	Min Amount	350g	Min Amount	0.3 ltr	2
Max Amount	800g	480g	Max Amount	1000g	Max Amount	1.3 ltr	25
Speed Range	1-4		Speed Range	1-8	Speed Range	1-11	

\* Image of attachment may differ to attachment received with unit.

## Cleaning Instructions

- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean the mixer.
- **NEVER** use bleach or bleach based cleaner.
- **ALWAYS** remove the attachment/s after each batch. If not, the attachment/s can become stuck on the shaft and difficult to remove.

**ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE MIXER BEFORE CLEANING.**

## Safety Notes

Always unplug the machine from the mains when not in use.

Do not place your hand into the mixing bowl during operation.

Please clean the attachments by using hot, soapy water – **do not place them in a dishwasher.**

Do not operate the machine beyond the limited time to avoid reducing its service life.

Do not lift head or move machine by using the perspex safety guard.

The machine should be mounted on a stable and clean surface. Keep it away from heated or wet conditions, and away from equipment which have strong electromagnetic fields, or which can produce such conditions.

Keep the machine in a clean condition at all times. Make sure it is unplugged prior to cleaning. Use only a soft wet cloth. Do not use any harsh or spray detergents.

## Troubleshooting

Fault	Problem	Solution
Shaft will not rotate when machine on	Power is connected incorrectly	Check the plug
	Fuse has blown	Replace fuse (13amp)
Motor is overheating, and rotating speed slows down	Voltage is too low	Check voltage
	Overload	Reduce amount of ingredients
	Incorrect attachment is fitted	Choose correct attachment
Attachments hit inside of bowl	Attachment is misshapen	Check attachment

**WARNING – IF EQUIPMENT DOES NOT WORK, PLEASE ENSURE IT IS SERVICED BY A METCALFE APPOINTED ENGINEER**

## Breakdown Drawing & Parts List

To obtain a copy of the breakdown drawing & parts list relating to either of the below mixers. Either email [enquires@metcalfecatering.com](mailto:enquires@metcalfecatering.com) quoting the serial no of the unit as shown in the above image. Alternatively, you can scan the below QR codes using a QR Scanner to download them directly to your phone or tablet.

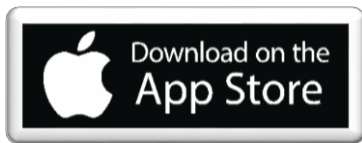
- Metcalfe SM-5



- Metcalfe SM-7



To download a QR Scanner to your mobile / table click on either of the below to obtain the QR Reader application.



Or go to your app store and search for the below

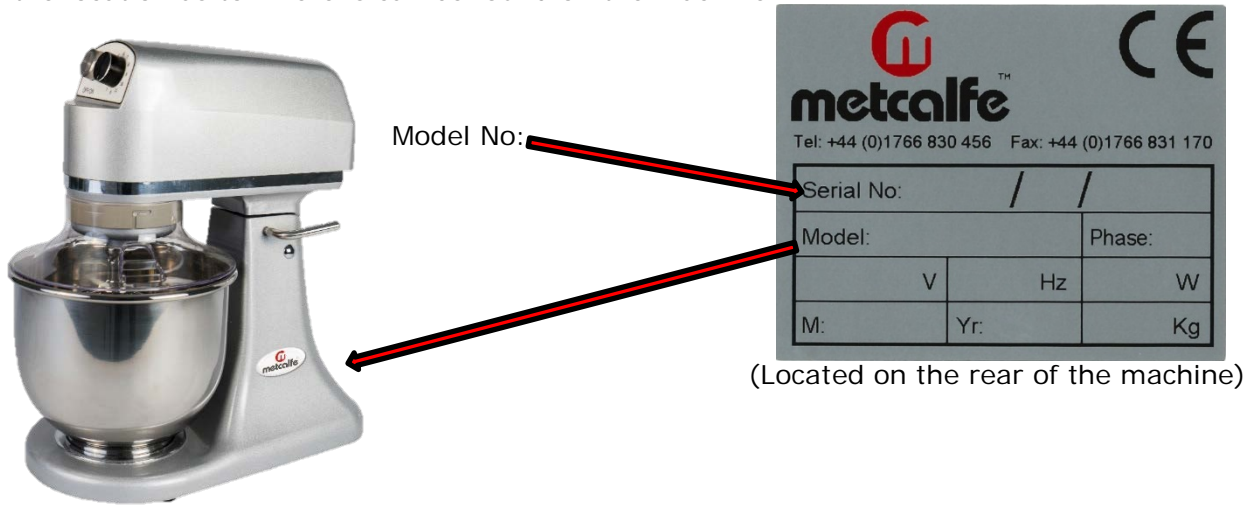
**Apple Device**  
QR Code Reader by Scan

**Windows**  
QR Code Reader

**Android**  
QR Code Reader

## Spare Parts and Service

For more information on Metcalfe Spares / Accessories and Service Support, please always quote the Metcalfe Serial Number of the machine. This can be found on the serial number plate which is shown below and the location as to where it can be found on the machine.



Contact us on the details below;

Metcalfe Sales & Spares Dept.

Tel: 01766 830 456 - Opt 1

Email: [enquires@metcalfecatering.com](mailto:enquires@metcalfecatering.com)

Metcalfe Service Dept.

Tel: 01766 830 456 - Opt 4

Email: [karen@metcalfecatering.com](mailto:karen@metcalfecatering.com)

Additional copies of either the instruction manual or breakdown drawing for this unit can be obtained by visiting the Metcalfe Catering Equipment Ltd website or contacting sales.

Web-site: [www.metcalfecatering.com](http://www.metcalfecatering.com) / Sales e-mail: [sales@metcalfecatering.com](mailto:sales@metcalfecatering.com)

## Product Information

Please complete the below details and keep in a safe place. Ensure that you complete the Model No & Serial No sections for future reference when enquiring for spare parts and technical help.

Please see above for location of serial no on the Metcalfe data plate, the model no for your unit will be the first section of the serial no as shown on the above plate.

## Metcalfe Catering Equipment Ltd

Company Name: \_\_\_\_\_

Company Address: \_\_\_\_\_

Model No: \_\_\_\_\_ Serial No: \_\_\_\_\_ Date of Purchase: \_\_\_\_\_

Name of Dealer: \_\_\_\_\_

**Please retain this section for your records**

## Metcalfe Warranty

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of Invoice, except where specially noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance to the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

There is a limited **6-month warranty** on the following:

- Mixer attachments (beater, whisk and dough hook)
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following:

- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

Metcalfe and its suppliers reserve the right to make changes in design and specification to any product without prior notification.









## Electrical PAT Certificate

Test Details	Result
Item:	
Class:	Class 1 / Class 2
Date:	
Appliance ID:	
User ID:	M.C.E
Visual:	
Earth Current:	amps
Class 1: Earth Result / RPE	$\Omega$
RISO:	M $\Omega$
1 EA:	MA
Class 2 RISO:	M $\Omega$
1 EA:	MA
Insulation (500V):	M $\Omega$
Load:	KVA
Leakage:	MA
Polarity (leads only):	

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