



Primo PM-7 Mixer Manual

FOR OPERATOR - DO NOT DISCARD



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IMPORTANT NOTES AND INSTRUCTIONS

TAKING POSSESSION OF YOUR MIXER

Examine your new mixer for any shipping damage. Report any such damage to the carrier for compensation. Every mixer has left the factory fully tested and inspected. Shipping damage which may occur during transit is the responsibility of purchaser.

Unit must be installed on a solid, level surface.

INSTALLATION NOTES:

Please ensure that during shipping none of the components have loosened. Select a location for the mixer keeping these points in mind:

- Counter must be level.
- Easy access for maintenance and service.
- Clearance for operating controls, installing and removing agitators, bowl, or attachments.
- Sufficient space for adding ingredients during mixing periods.

TO AVOID SERIOUS PERSONAL INJURY:

ALWAYS install equipment in work area with adequate light and space.
ONLY operate the mixer on a solid, LEVEL, non-skid surface.
NEVER bypass, alter, or modify this equipment in any way from its original condition. Doing so may create hazards and will void the warranty.



The outlet must be 110 Volts and 15 Amps (NEMA 5-15). It should be on a dedicated circuit, and the electrical installation should be grounded. The circuit breaker protecting this line should be adequately sized to protect the wires. The line on which the unit is connected should not operate anything else. The use of an extension cord is prohibited. Never cut the ground pin of the plug.



TO AVOID SERIOUS PERSONAL INJURY:

DO NOT remove the bowl guard.
DO NOT operate the mixer before reading the instruction manual first. ALWAYS disconnect or unplug electrical power before cleaning, servicing, or adjusting any parts or attachments.
ALWAYS keep hands, hair, and clothing away from moving parts.





ATTACHING THE BOWL TO THE MIXER

1. Put the bowl into the bowl base and rotate to secure.

ATTACHING THE AGITATOR TO THE MIXER (i.e., Beater, Hook, Whip)

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

1. To attach beater, whip or hook. Loosen the locking handle, raise the machine head then attach the beater, whip or hook onto the mixer shaft, rotate 60 degrees to secure.



MIXING INGREDIENTS

Follow the capacity chart in this manual.

Overloading or not following this chart will damage the mixer and void the warranty. Agitators should always rotate in a clockwise direction around the bowl.

Model	Volume of bowl	Max. Flour	Max. Dough
PM-7	7 QT.	28.2oz	45 oz

* 60% water 'A/R' ;Absorption Ratio "AR" - weight of water divided by weight of flour.

Product		Attachment	Flour	Water	Qty	speed
Bread or roll dough(light/medium 60% AR)	min	Dough Hook	8.8oz	6.34oz		1-4
	max		28.2oz	16.9oz		
Cookies and fillings	min	flat beater			12.4oz	1-8
	max				35.3oz	
Cream	min	wire whip			10 oz	1-11
	max				44 oz	
Egg white	min	wire ship			2 eggs	1-11
	max				25 eggs	



Cleaning instructions

Always clean the mixer after every use.
Never use pressured water to clean the mixer.
 Agitator attachment must be removed and cleaned daily.
Always disconnect the mixer when cleaning.
 Use soap and water with a plastic brush and rag.



Troubleshooting

<u>Problem</u>	<u>Possible cause</u>	<u>Action Required</u>
The shaft does not turn when the mixer is turned on	Power not connected properly Fuse	Check power connection
Motor temperature is abnormally high Speed decreases	Incorrect or low voltage Overloaded Incorrect mixing attachment	Check voltage Reduce batch size Switch attachment
Agitator strikes the bowl	Defective or dented bowl/agitator	Remove dents or replace bowl/agitator

Contact

If you have any questions, please contact our customer service department at the number below. Don't forget to have your serial number.

SERIAL NUMBER: _____

Telephone: (514) 737-9701 ext.:#611
 Toll Free Telephone: (888) 275-4538
 Toll Free Fax: (877) 453-8832
 Email: service@mvpgroupcorp.com





Primo Mixer Limited Warranty

MVP GROUP ("Primo") warrants to the original purchaser of new mixer that said mixer, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year on parts (excludes wear/expendable parts). The labor warranty is 1 year carry in warranty from original date of installation, or 18 months from actual shipment date, whichever date occurs first.

This warranty is in lieu of all other warranties, whether express or implied. Primo expressly disclaims any implied warranty of merchantability or express or implied warranty of fitness for a particular purpose. Primo's obligation and liability under this warranty is expressly limited to repairing and replacing parts which proves to be defective in material or workmanship within the applicable warranty period.

MVP Group hereby states that: All repairs pursuant to this Warranty will be performed by an Authorized Designated Primo Service Location during normal working hours.

In no event shall MVP Group be liable for incidental or consequential damages to buyer or any third party, including, without limitation, loss of property, personal injury, loss of business or profits or other economic losses, or statutory or exemplary damages, whether in negligence, warranty, strict liability, or otherwise.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees. This warranty does not cover product malfunction caused by: failure to maintain, neglect, abuse, damage due to water, fire, normal wear, improper set up and use. Refer to mixer capacity chart. Periodic maintenance is not covered. This warranty is not in force until such time as a properly completed and signed installation/warranty registration or an online registration form has been received by Primo within 30 days from the date of installation. Register online at [www. http://mvpgroupcorp.com](http://mvpgroupcorp.com).

The foregoing warranty provisions are a complete and exclusive statement between the buyer and seller. Primo neither assumes nor authorizes any persons to assume for it any other obligation or liability in connection with said equipment.

Example of items not covered under warranty, but not limited to just these items: 1. Acts of God, fire, water damage, vandalism, accident, theft. 2. Freight damage. 3. Improper installation or alteration of equipment. 4. Faults due to lack of regular maintenance. 5. Repairs made by anyone other than a Primo designated service agent. 6. Lubrication. 7. Expendable wear parts. (This includes the bowl, flat beater, wire whip, spiral dough hook.) 8. Cleaning of equipment. 9. Misuse or abuse. 10. Use of generic or after-market parts. 11. Usage beyond its capacity.

Models covered by this warranty: PM-7

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