



HURAKAN

**PLANETARY MIXER HURAKAN
HKN-IP10FM, HKN-IP15FM, HKN-IP20FM,
HKN-IP30FM, HKN-IP40FM,
HKN-IP50FM, HKN-IP60FM**



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1. Specifications

Model	Bowl volume, l	Voltage, V	Power (kW)	Max. mixed mass (kg)	Mixing speed (rpm)	Dimensions (mm)
HKN-IP10FM	10	220-240	0,37	1	90/160/300	444x360x650
HKN-IP15FM	15	220-240	0,37	1,5	90/160/300	444x360x650
HKN-IP20FM	20	220-240	1,10	3	105/180/425	513x405x762
HKN-IP30FM	30	220-240	1,50	3~6	110/200/420	450x430x880
HKN-IP40FM	40	380-415	2,00	6~8	65/102/296	580x630x1050
HKN-IP50FM	50	380-415	2,00	5~9	65/102/296	780x680x1260
HKN-IP60FM	60	380-415	2,20	6~9	82/163/318	820x700x1260

List of equipment

Planetary mixer, 1 pc.

Bowl, 1 pc.

Beater attachment, 1 pc.

Whip attachment, 1 pc.

Dough hook attachment, 1 pc.

Manual, 1 pc.

The manufacturer reserves the right to change the appearance and design of the machine to improve its performance without changing the technical specifications.

2. Installation and preparation for work

• Attention! All installation and commissioning works must be carried out by qualified technical personnel having a special permit in accordance with the regulations of the country where this machine is used.

• Warning! For your safety, the machine must be grounded.

• Make sure that the mains voltage corresponds to the machine operating voltage, check the installation of the protection devices and their compliance with their rating in terms of power and characteristics.

• Protection devices must be located in the immediate vicinity of the machine or in the switchboard if it is in direct access. The socket must meet the safety requirements and have a reliable grounding.

• Electrical wiring must be and correspond to the rated power of the machine. Non-

compliance may result in fire.

- Some models are equipped with a 3-phase motor, it is necessary to check whether it rotates in the direction indicated by the mark. If the direction of rotation is incorrect, change two of the three electrical phases between each other. Never install attachments during testing, otherwise they will fall out if the direction is wrong, and cause the damage of the equipment parts.
- When transporting the machine, the fastening of parts, electrical connections and moving mechanisms may weaken, therefore, they should be checked before the first start.
- Do not allow the cable to be between objects and furniture, which may apply pressure and damage the power cable. Avoid bending or tangling the cable.
- Do not use household extension cords to connect the machine.
- Incorrect connection or malfunction of the plug or outlet may cause a fire.
- The machine should be installed on a stable non-slip horizontal base, at a distance of at least 100 mm from walls, ramps, steps, and other equipment. The machine should not be installed near wash tanks and sink units or other cooking equipment.
- Before using the product for the first time, remove all packaging materials, booklets, plastic bags, etc.
- Before first use, clean the equipment according to the instructions in the Maintenance and Care section.
- The device is not intended for installation and operation outdoors.
- Do not allow personnel who are not familiar with this manual and have not been trained in safety to operate the machine as this can lead to injuries and death.
- Take measures to protect the equipment from rain and moisture.

3. Safety

- **Attention! This equipment can be operated only after reading this operating manual and passing the safety briefing.**
- During installation, preparation for operation, maintenance and repair, in addition to compliance with the safety requirements set out in this manual, it is necessary to strictly comply with the safety code, fire safety and sanitary regulations in accordance with the regulations of the country where this unit is operated.
- According to hygienic standards, when working with the equipment, hair must be taken back (it is recommended to use a protective hat), as well as to remove any potentially dangerous items of clothing and jewelry (loose clothing, scarves, neckerchiefs, ties, necklaces, bracelets, rings, etc.).
- The protective grill must be closed during the operation.
- Product loading should be carried out only when the mixer and mixing tools are completely stopped and the engine is turned off.
- Do not overload the equipment.
- Keep the machine out of the reach of children.
- Do not leave the machine switched on unattended.
- Do not keep flammable items in the immediate vicinity of the machine.
- During storage of the machine, the ambient temperature should be below 45°C, the humidity should not exceed 85%.

- When not in use or used in adverse weather conditions, disconnect the machine from the power source to prevent accidents.
- It is strictly forbidden to wash the machine with an open source of water. Failure to observe this rule may result in equipment damage and possibly fatal injury. Do not allow water to get on the outlet and switch.
- Before washing, repairing or moving the machine, first pull the plug out of the socket.
- If you notice damage to the power cable, replace it immediately. Otherwise, it may result in electric shock or fire.
- Do not touch the power cable with wet hands, otherwise it may cause electric shock.
- Maintenance or repair is allowed only after disconnecting the machine from the power source.
- Do not touch the switch or plug with wet hands.
- Do not move the machine during its operation.
- When disconnecting the power supply, do not pull on the cable, always grasp the plug.
- The machine is not intended for use by children, persons with reduced physical, mental or mental capabilities, as well as by persons without experience and relevant knowledge. An exception is allowed in the case of inspection or briefing by a person responsible for their safety.

Operation is prohibited:

- in case of incorrect operation of the machine;
- if damaged or dropped;
- if the supply cable or plug is damaged.

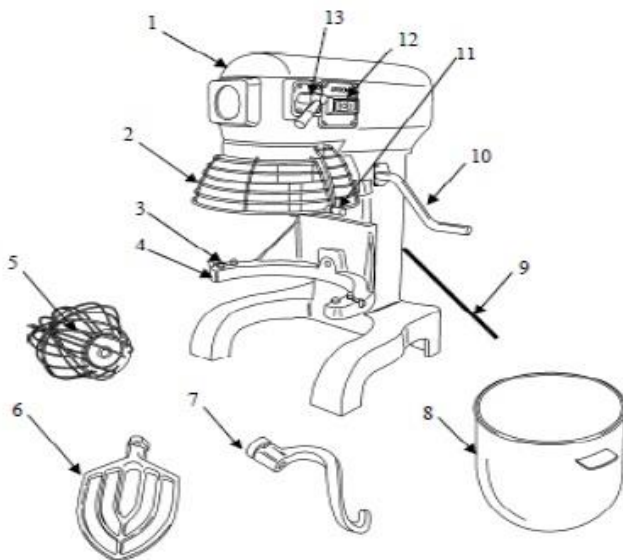
4. Operation procedure

- The planetary mixer is designed for homogenization, emulsification, whipping and mixing of foods such as eggs, flour, cream and other not so hard foods.
- The equipment is not designed for using yeast dough, roll-in dough, and other types of stiff dough (for pizzas, ravioli, meat pastry, noodles, etc.).
- The equipment is not designed for processing frozen foods, as well as foods containing hard components (such as bones), and non-food products.
- **The speed of the mixer should be selected after switching the equipment off and only after a complete stop of the mixer. Violation of this order will lead to rapid wear of the gears of the gearbox!**
- The equipment is designed to operate only in intermittent mode with an operating cycle duration of no more than 30 min. This means that after every 30 min of operation, a process pause of at least 10 min is required.
- The equipment is designed to operate for no more than 8 hours a day (for one working shift). Overloading the equipment will lead to its premature wear.
- Most models are equipped with limit switches that prevent the mixer from starting if the bowl is not installed or the bowl is in the lower position.
- Some models are equipped with a control panel consisting not of an “on/off” switch, but of two buttons. The first button is used to start the mixer (green button), and the second one is used to stop the mixer (red button). The stop button can be made in the form of a

conventional press button, or in the form of an emergency switch (mushroom button). If your mixer has a mushroom emergency stop button, then after pressing it, the mixer will stop and will not start until the button is deactivated by turning it clockwise by 30°. When turned, the button will return to its original position and the mixer can be started again.

General view:

1. Gear motor unit
2. Protective grill
3. Grooves for installing the bowl with holders
4. Bowl support
5. Whip
6. Beater
7. Dough hook
8. Bowl
9. Power cord
10. Bowl level adjustment handle
11. Protective grill adjustment knob (for some models only)
12. Power button ("on"/"off")
13. Speed controller



Operation procedure:

1. Turn on the power (insert the male connector into the female socket);
2. Turn the handle (10) to lower the bowl support (4) to the lower position;
3. Install one of the attachments (a whip, a dough hook or a beater), depending on the requirements of the process; to do this, lift the attachment on the shaft and rotate it until the shaft coupling bolt enters the L-shaped groove in the attachment rack, which is necessary to prevent it from jumping when the mixer is operating;
4. Install the bowl (8) on the support (4) and fix it in the grooves with the holders (3);
5. Place the foods in the bowl (8);
6. Turn the handle (10) to bring the bowl (8) to the upper position;
7. Set the desired speed with the speed controller (13);
8. Close the protective grill (2);
9. Start the mixer by moving the power button (12) to the "on" position;
10. In order to change the speed, turn off the mixer, select the required speed (13) and then turn on the mixer again;
11. After completion of the work, turn off the mixer by setting the power button (12) to the "off" position;
12. Open the protective grill (2);
13. Turn the handle (10) to lower the bowl (8), and carefully remove the bowl (8).

The purpose of the attachments:

Dough hook: used for kneading batter or other non-sticky products at low speed. Operating cycle: up to 20 min of work, then a break of at least 20 min. One-time loading: the bowl should be filled with the product no more than 30% full.

Beater: used for mixing loose, pasty or chopped products at medium speed. Operating cycle: up to 20 min of work, then a break of at least 20 min. One-time loading: the bowl should be filled with the product no more than 40% full.

Whip: used for whipping eggs, oil, whites, cream and other liquid products at high speed. Operating cycle: up to 20 min of work, then a break of at least 20 min. One-time loading: the bowl should be filled with the product no more than 60% full.

Violation of the operation rules will lead to breakdowns of the equipment, up to its complete unusability without the possibility of recovery.

5. Maintenance and care

- **All maintenance work is performed on the equipment disconnected from the power supply.**
- **Never wash the removable units of the equipment in a dishwasher.**
- It is necessary to wash the removable units of the mixer that come into contact with the products after each use.
- Wipe the housing of the equipment with a clean damp sponge or cloth and wipe dry. The cavity for installing the bowl and attachments should be especially carefully cleaned.
- Wash the removable units of the mixer (bowl and attachments) with warm soapy water, rinse thoroughly with clean water and wipe dry.
- To disinfect the bowl and attachments, soak them in a 3% sodium chloride solution, then rinse thoroughly with clean water and wipe dry.
- To avoid damage, do not throw or drop the mixer units nor stack them on top of each other when washing.
- Periodically lubricate the guide grooves for the bowl installation with a small amount of oil or grease.
- Do not clean the equipment using any abrasive materials, metallic sponges and brushes, piercing and cutting items, aggressive chlorine-containing cleaning agents, gasoline, acids, alkalies, and solvents.
- If the equipment will not be used for an extended time (weekends, holidays, etc.), the power supply must be disconnected and the equipment thoroughly cleaned.

6. Maintenance and repair

ATTENTION: MAINTENANCE AND REPAIR SHOULD BE CARRIED OUT WITH THE POWER SUPPLY FULLY DISCONNECTED BY POSITIONING THE INPUT SWITCH TO THE "OFF" POSITION AND DISCONNECTING THE PLUG FROM THE SOCKET.

The machine must be maintained in accordance with the regulatory documents of the country where this machine is used. The list of works presented in this manual is advisory in nature.

During maintenance, perform the following work:

- Conduct a briefing and test of knowledge of the operating rules of the personnel working with

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the machine.

- Conduct a survey of the personnel working with the machine to identify uncharacteristic operation of the machine.
- Check the condition of the machine visually.
- Check for exposed wires.
- Check the continuity of the grounding line and the grounding circuit of the machine itself (from the grounding clamp to the accessible metal parts – the impedance must be no more than 0.10hm).
- Tighten securely current-carrying contact groups, sensors, relay/contactors, interlocking microswitches, thermal/current protection and other emergency shutdown elements, heating elements, signal fittings, facings, fasteners, moving units of the machine (if any).

The machine must be repaired by qualified technical personnel.

Changing the design of the machine is prohibited.

In case of abnormal operation of the machine, different from normal, it is necessary to de-energize the machine by turning the input switch to the OFF position or disconnecting the plug from the socket, blocking the water access (if any) and contact the service department.

It is strictly forbidden to operate the machine that is known to be defective.

The Seller and the Manufacturer shall not be demanded to compensate for direct or indirect damage that could result from an accident or when operating a faulty machine.

7. Transportation and storage. Disposal

- This machine can be transported by any type of transport in accordance with the warning labels on the container, as well as with the rules in force for a particular mode of transport.
- During loading and transportation, the machine must not be turned over and subjected to impacts. Move the shipping container on an inclined surface, observing the "TOP" requirements at an inclination of no more than 15%.
- Transportation of the machine by rail and road must be carried out in covered vehicles.
- After transportation, the machine must be functional and undamaged.
- The machine must be stored in transport packaging in warehouses that provide protection against the effects of precipitation and mechanical damage.
- Avoid shaking the machine.
- Do not store the machine upside down.

After the termination of operation of the machine, after the expiration of the established service life, the operating organization must transfer it to the person responsible for disposal. The machine must be disposed of according to the general rules for the processing of secondary raw materials in accordance with the regulations of the country where the machine is being disposed of.