

# metos

## MIXER

Teddy 5L

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### Installation and operation manual

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Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....



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# 1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

## 1.1 Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.



This symbol informs about a function that has to be taken into account in self-control.

## 1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

## 1.3 Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

## 2. Safety

### 2.1 Safe use of the appliance



The mixer is designed for manufacture of products which do not during processing cause reactions or emit substances which may be detrimental to the user



Putting your fingers in the bowl while the mixer is running may cause injuries.



Never exceed the maximum capacities (see “Maximum capacity of the mixer”).



Never leave the machine on unattended and keep children away from it.

The mixer will only start when the upper part is lowered.

The upper part can only be tilted up when the mixer is stopped

The appliance is protected from excess current, excess voltage and too low voltage

The mixer is provided with a fixed safety guard

#### 2.1.1 Safety device

Check the function of the safety device regularly:

- The motor must stop when the rotary button is in neutral position (see fig. 1b).



If the safety device does not function, do not use the mixer. Contact your dealer.

### 2.2 Safety instructions in case of malfunction

If the appliance doesn't work properly or in case of malfunction, turn off the power and call for service.

### 2.3 Disposal of the appliance

The destroying of the appliance when its economical lifetime has been reached may be harmful to the environment if not properly handled. Utilization of materials that are reusable is best done by professional personnel specialized in recycling

### 3. Functional description

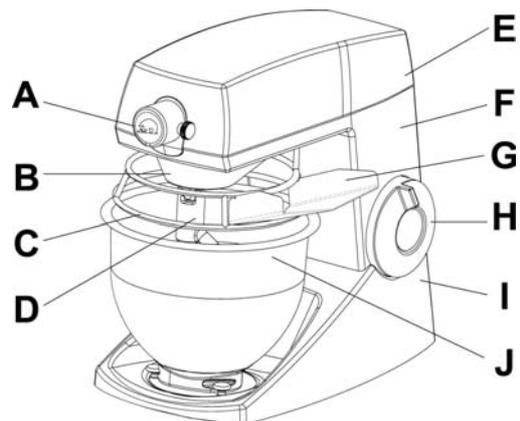
Teddy is a small professional mixer for kneading, mixing and whipping in bakeries, confectionaries or kitchens.

Any operation of the mixer is made by means of the rotary buttons on the sides of the mixer. The two buttons can be used simultaneously or individually and are used both for speed regulation and as opening/closing function.

The attachment drive "A" makes it possible to connect a meat mincer or vegetable cutter.

#### 3.1 The construction of the mixer

- A Attachment drive
- B Housing of the planetary gear
- C Safety guard stainless steel
- D Bayonet shaft
- E Lid
- F Upper part
- G Filling skid
- H Control button (2 pcs.)
- I Base
- J Bowl in stainless steel, contents 5 litres



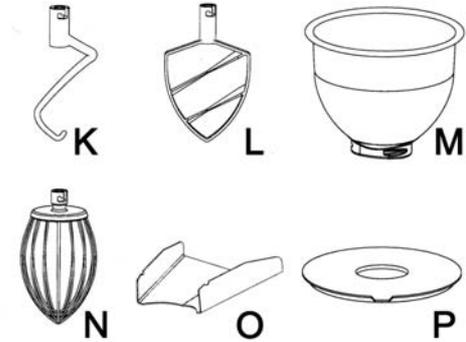
## Functional description

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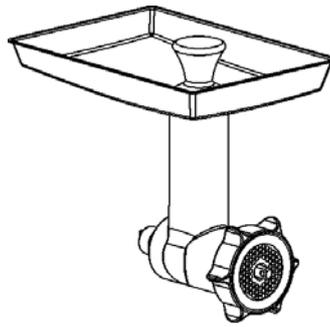
### 3.2 Equipment

As standard the mixer comes with the following equipment:

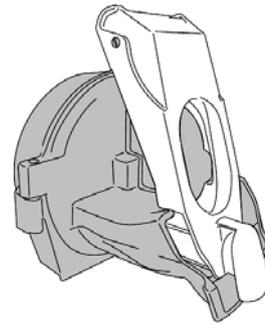
- K Dough hook in stainless steel for kneading of dough
- L Beater in stainless steel for mixing
- M Bowl in stainless steel
- N Whip in stainless steel for whipping
- O Filling skid
- P White plastic lid for bowl (lids in various colors are available)



### 3.3 Extra equipment



Meat mincer



Vegetable cutter

## 4. Operation instructions

### 4.1 Operation of the mixer



The bowl must be mounted when the mixer is started

- A. Turn the control button to the unlocking symbol



Fig 1a. Unlocking symbol



Fig 1b. Neutral position



Fig 1c. Speeds

- B. Tilt backwards the upper part of the mixer.  
 C. Place a tool in the bayonet shaft and turn it counter-clockwise to lock it in position

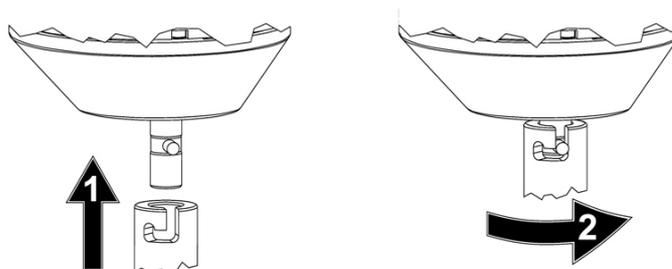


Fig 2. Mounting of the tool in the bayonet shaft

- D. Place the bowl between the three locking nuts (fig 3, #3) in the foot of the mixer and turn it clockwise until locked

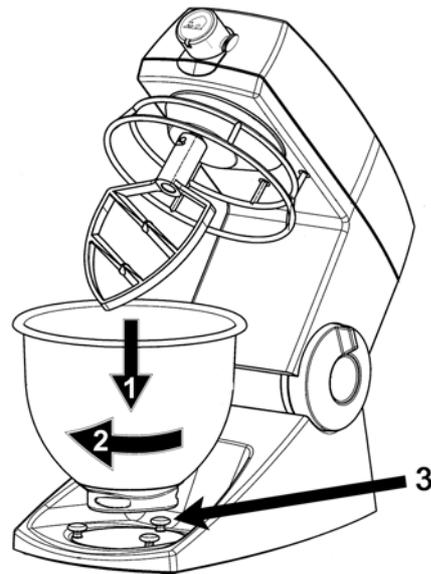


Fig 3. Placing the bowl on the mixer.

- E. Fill the ingredients in the bowl.
- F. Tilt the upper part of the mixer, including tool, down.
- G. Start the mixer by turning the control button away from the unlocking symbol and past 1. To avoid splashing and dust from flour, it is recommended to increase the speed gradually until the required speed is obtained (fig. 1c), (see fig. 2 for recommended working speeds).
- H. Stop the mixer by turning the control button back to neutral position (fig. 1b).
- I. The upper part of the mixer can only be tilted backwards when the control button is turned to the unlocking symbol (fig. 1a).

#### 4.1.1 Recommended working speeds

- Position 1-2: Low speed      Kneading
- Position 1-3: Medium speed      Mixing
- Position 1-5: High speed      Whipping

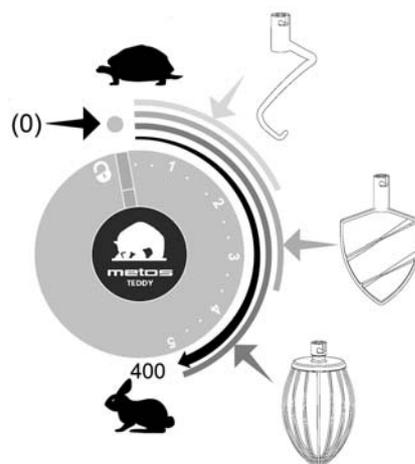


Fig 4. Recommended working speeds

## Operation instructions

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### 4.1.2 Maximum capacity of the mixer

The working capacity of the mixer depends on:

- The tool used
- Sort and quantity of the raw materials
- The optimum speed for a good result



Too big quantities will always reduce the quality of the product and the life of the mixer. Overloading can also result in sudden stops.

Product		Raw metrial	Approx. max quantity
Bread dough, 50%		kgs dough	2,5
Flaky paste		kgs dough	2
Whipped cream		L cream	1
Egg white		No. of eggs	16
Sponge cake		No. of eggs	12
Minced meat		kgs	4

### 4.1.3 Attachment drive

The mixer is equipped with an attachment drive with variable speed, and with the possibility of attaching the following equipment:

- Meat mincer Ø62 mm, supplied with meat tray, stamper and set of knives consisting of blade and plate Ø4.5 mm.
- Vegetable cutter mounted with discs for shredding, grating and cube cutting.



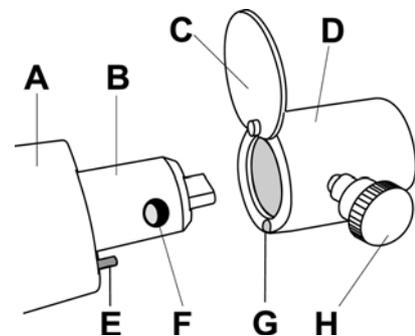
For further information regarding accessories, please see the special sheets following the accessories.



The mixer must always be disconnected before mounting or dismantling of the accessory.

#### Mounting the accessories:

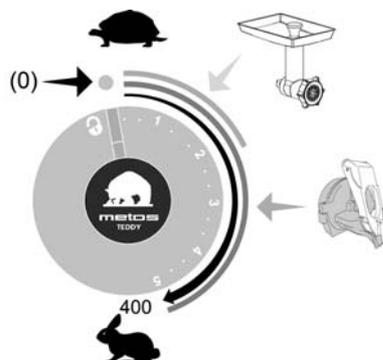
- Assemble the accessory in question.
- Stop the mixer.
- Turn the cover plate C away from the hole.
- When mounting the pre-mounted accessory A, the shaft B is inserted into the attachment drive D of the mixer.
- By turning the accessory until the pin E is pointing towards the slot G a correct clutch is obtained.
- The accessory is pushed as far into the attachment drive D as possible. (The pin E must be in the slot G, then the shaft of the accessory is in a correct clutch with the attachment drive).
- The accessory is fastened by turning the star handle H clockwise.



#### Dismantling of accessories

- Stop the mixer.
- Turn the star handle H counterclockwise until the locking screw is free of the hole F.
- Take out the accessory of the attachment drive, dismantle and clean it.

#### Recommended speeds for attachment drive



## Operation instructions

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### 4.1.4 Overloading



If the mixer is moving e.g. kneading dough, this is not due to errors or overloading.

In case of overloading the electronic variator will reduce the current to the motor and stop it.



In case of stop due to overloading, turn the rotary button back to neutral position, and the mixer can be started again.

If the motor stops after long time of operation, and cannot be started immediately after, the thermosensor of the motor has switched off the current, and the mixer needs to cool down before it can be re-started. This protects the mixer from being destroyed.

The mixer contains two thermal cut-outs, which automatically reconnect in case of previous disconnection by the thermosensor.

## 4.2 After use

### 4.2.1 Cleaning

- Remove bowl and tools.
- Wash the bowl and the tools in hot water and detergent / degreaser / disinfectant. Rinse with pure water and dry.



Do not spray water on the mixer

Tools and bowl can be cleaned in dishwasher.

- Wipe the housing of the planetary gear, the bayonet shaft and the safety guard. Use a damp sponge and a detergent / disinfectant. Rinse the parts with sponge and pure-water.
- Check that the various parts have been cleaned thoroughly.
- Do not use abrasive detergents, which could scratch the surface.
- Use detergents suited for use on aluminium and plastic (polycarbonate).

### 4.2.2 Periodic service

The mixer requires no maintenance (motor and bearings for the mechanical parts are greased for life).

## 5. Installation

### 5.1 General

Before taking the mixer into use, check that all parts are delivered.

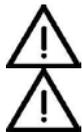
The following equipment is included:

- Cable
- Hook
- Bowl
- Beater
- Lid for the bowl
- Whip
- Filling skid

#### 5.1.1 Positioning the appliance

The mixer is to be placed on a stable and horizontal table.

### 5.2 Electrical connections



The enclosed cable must be used.

The mixer must be connected to earth!

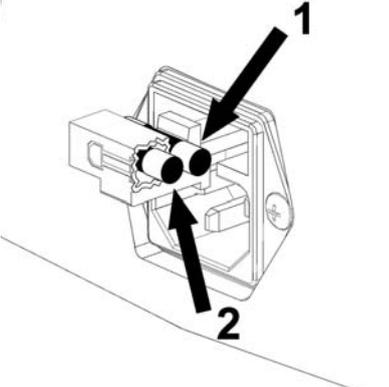
Only single phase power supply with earth must be used for the mixer. Use the enclosed cable.

A plug with 2 pins + earth must be used.

Check that the voltage of the power supply corresponds the voltage printed on the rating plate placed in the bottom of the mixer and stated on the packing.

The mixer must be protected by a differential circuit breaker and a fuse of max. 10 A. A fuse is built into the cable plug.

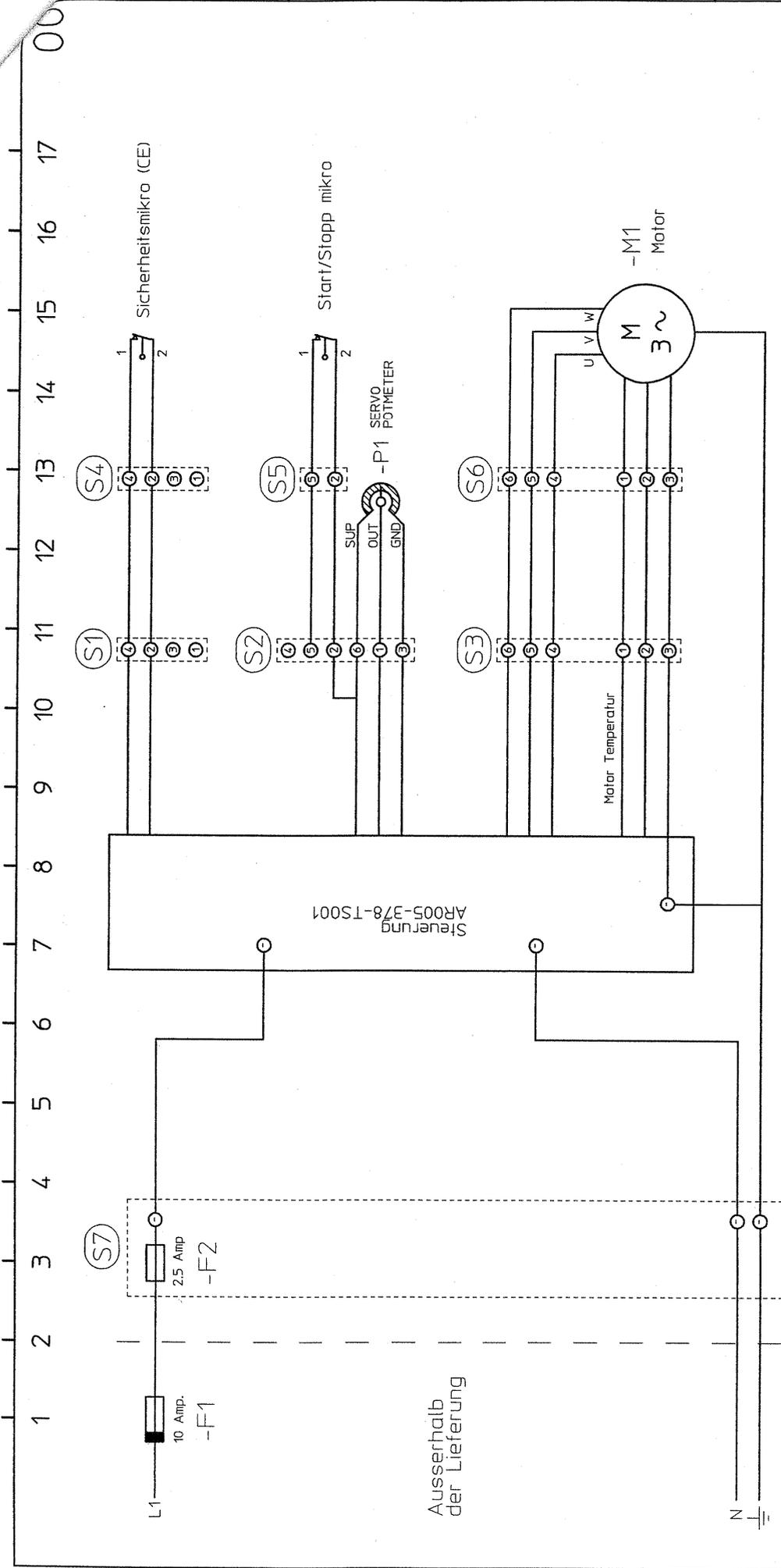
## 6. Troubleshooting

PROBLEM	possible cause	
The mixer does not start:	<ul style="list-style-type: none"> <li>• The upper part of the mixer is not in its down position.</li> <li>• The mixer is not correctly plugged in and connected to power.</li> <li>• The electrical power supply is not correct.</li> <li>• The fuse in the cable plug (1) has burned. If the fuse is defective, it can be replaced by the extra fuse (2) that is also available in the cable plug.</li> </ul>	
The mixer stops during work:	<ul style="list-style-type: none"> <li>• The mixer is overloaded due to too high speed or too heavy loading. See the paragraph "Overloading".</li> </ul>	<p>In case of power failure set the rotary button back to neutral position, and the mixer can be started again.</p>
The tool is stuck in the bayonet shaft:	<p>This is normally due to insufficient cleaning or damaged hole in the tool:</p>	<ul style="list-style-type: none"> <li>• When the tool is stuck, do not force it free. Apply a little oil and let this work a couple of minutes.</li> <li>• Turn the tool backwards and forwards until it can be removed.</li> </ul>
Unnormal metallic noise:	<ul style="list-style-type: none"> <li>• The tool is distorted and hits the bowl.</li> <li>• The bowl has been damaged or is not in its proper position.</li> </ul>	

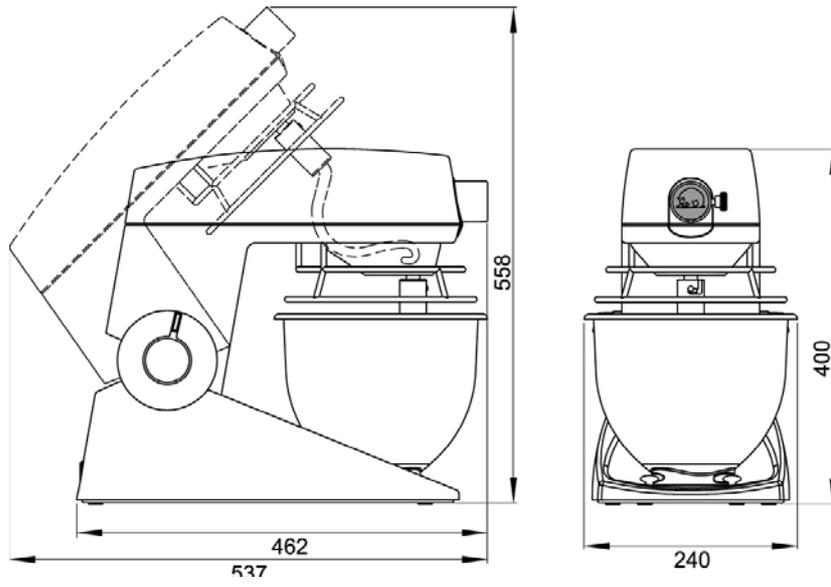


## **8. Technical specifications**

**Wiring Diagram, Installation drawing**



	<b>A/S WODSCHOW &amp; CO.</b>		dato 20-Dec-04
	overfl. 1x230V mit Null	m.f. KJ	init. KJ
incl. Schaltplan		Godk.	
bet. AR005 - 1Fm0		rev. 00	
leg.nr. AR005-11010-D		rev. 00	



Installation drawing

**Technical specifications**

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Dimensions	462 x 240 x 400 mm
Weight	22,0 kg
Electrical connection	230V 1~ 50Hz 0,5kW 10A
Output	500W