

OPERATING INSTRUCTIONS

ADE

Food Processing Machines



TWISTER Series Planetary Mixer

Twister-210607-Rev006-UM-en



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2 FOREWORD



This symbol means: "Observe operating instructions." Read these operating instructions carefully and observe the information contained therein. Keep these operating instructions handy for future reference.

This publication contains a comprehensive description of how to install, operate, clean, and maintain the planetary mixer.

The publication, referred to below as the "manual," aims to provide the user with clear and comprehensible information to ensure a long service life and smooth operation of the machine.

The machine is designed for stirring food such as dough or mashed potatoes, mixing fillings, whipping egg whites or cream, etc., in industrial kitchens, restaurants, and bars. The machine comes with a whisk, flat beater, and dough hook. You can infinitely adjust the operating speed to suit the required output.

The machines have built-in overload protection.

We reserve the right to continuously improve our planetary mixers, which shall in no way affect the instructions and information contained in this manual.

Before using the machine for the first time, you must read this manual carefully.

Should this manual be damaged or lost, apply for a copy from the manufacturer immediately.

Many accidents and injuries that occur during the operation of the machine result from insufficient familiarity with its functions and safety devices. Before starting work with the machine, please read the instructions herein carefully and follow them to the letter.

2.1 Introduction

The design of the Twister series planetary mixers complies with applicable safety standards. Consequently, all our appliances are fitted with a plate featuring the "CE" mark attesting to the product's conformity with said standards.

The machine features a support base that carries a bowl. Bowl contents can be processed with either a whisk, a flat beater, or a dough hook attached to the drive shaft using a bayonet catch.

You can stir, mix, or whip food depending on the application and duration of work.

The power buttons used to switch the planetary mixer on and off are connected to an auxiliary control circuit that prevents unintentional start-up after power supply interruption.

2.2 Use

The Twister series planetary mixers are intended for stirring, mixing, and whipping food.

Make sure the bowl is only partially filled with food in order to achieve the best possible results.

The planetary mixers should be operated continuously for no longer than 24 minutes (the duty cycle is 40% per hour). The machine must be allowed to cool down for roughly the same period before you can resume operation.



The machine's duty cycle is reduced when processing very tough meats.



Processing too much meat at a time inevitably affects the processing quality and shortens the machine's service life!

Operating the machine continuously for shorter periods also shortens the cooling intervals.

The machine may only be used in its original condition and with original parts. Dismantling or deactivating any mechanical or electrical safety devices is not permitted. Before starting the machine, ensure there are no loose electrical connections, i.e., provisional or uninsulated cables. If you notice any signs of damage to the safety devices, defects, malfunctions, broken parts, incorrect operation, unusual noises, or similar, shut down the machine immediately and contact ADE for repair or replacement.

3 START-UP

Upon receiving the package box, visually inspect the planetary mixer for any damage that may have occurred during transportation.

If you notice any signs of damage, contact the dealer from whom you purchased the appliance without delay.

3.1 Opening the packaging

- Open the box and remove the machine.
- Check the box contents and verify that they match the information on the packing slip.



Packaging materials are recyclable and must never be disposed of with household waste. Check with the local authorities for the appropriate ways to dispose of waste properly.

**The machine must be disposed of under local regulations.
Never dispose of the packaging material out in the open!**

3.2 Installation



Before plugging the machine into the power supply, check that the machine's power rating specified on its nameplate corresponds to the supply voltage and frequency of your local power grid.

In the event of a mismatch, never connect the machine to the power supply, as this may cause damage to the machine and lead to fire!

The planetary mixer must be placed on a level, smooth, and vibration-free surface that is stable and strong enough to support the machine and thus ensure its safe operation.

Leave adequate free space around the planetary mixer to ensure its smooth operation, cleaning, and maintenance. Allow at least 150 mm of free space in front of and behind the machine and at least 300 mm to the left and right of the machine.

Ideally, the worktop should be 650-750 mm above the floor.

The slicer works properly in places with a relative humidity of less than 80% and near heat sources at temperatures up to 30 °C.

3.3 Wiring

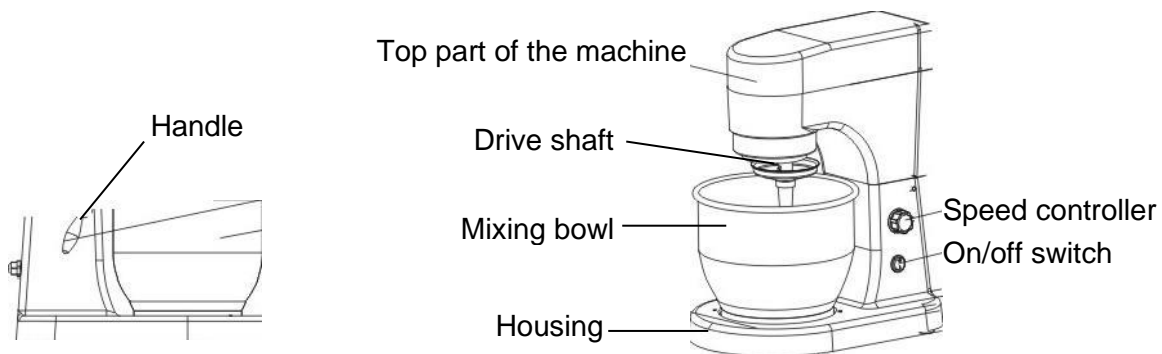
Before plugging in the machine, check that the machine's power rating specified on its nameplate matches the specifications of your local power grid.

Before plugging the machine into the power outlet, ensure the power grid features an electrical overload cutout.

The machine must be connected to an earthed socket only.

4 OPERATING FUNCTIONS AND SAFETY PRECAUTIONS

4.1 Product Overview



4.2 Attachments: Whisk, Flat Beater, Dough Hook

The Twister series planetary mixers are normally supplied with three different attachments: whisk, flat beater, and dough hook.

4.2.1 Whisk

The whisk is ideal for whisking until frothy, finely blending, or homogenizing liquid or semi-liquid ingredients and mixtures, such as egg whites, cream, cocktail sauces, etc.

4.2.2 Flat beater

The flat beater is suitable for mixing meat fillings, cake doughs, light yeast doughs, mashed potatoes, etc.

4.2.3 Dough hook

The dough hook can be used to stir and knead heavy doughs such as yeast or sponge dough, for example, for bread, rolls, pizza, etc.

Always consider the consistency of the food to be processed when selecting an attachment.



Never use attachments inappropriate for processing a given food to ensure smooth operation and prevent irreparable damage to the machine.

4.3 Opening and Closing the Top Part

Turn the handle on the left-hand side of the appliance clockwise to the horizontal position to unlock the top part of the machine and fold it up.

Release the handle. The top part will lock into place inclined at about 45°, and the handle will spring back to its vertical starting position.

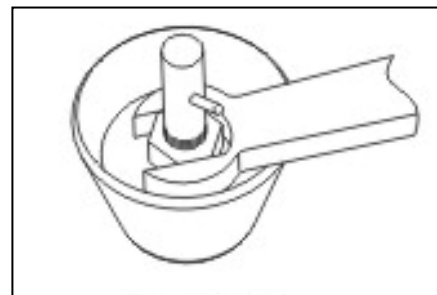
The drive shaft has a bayonet catch. This is where you insert the attachment of choice (whisk, flat beater, or dough hook) and fix it by turning it clockwise until tight.

To detach or change the attachment, proceed in reverse order.

Turning the handle to the horizontal position again unlocks the top part of the machine so that you can fold it down. Release the handle and gently press the top part down until it engages. The handle will then spring back to its vertical starting position. **Readjusting the Attachments**

It may happen from time to time that the gap between the tip of the attachment and the bottom of the mixing bowl becomes larger or smaller, making it necessary to readjust the attachment.

This can be done by readjusting the nut on the attachment's shaft using an open-end or ring wrench (not included).



4.4 Fitting and Removing the Mixing Bowl

The mixing bowl is fitted with a bayonet catch.

Fold up the top part of the machine as described above.

Grasp the edge of the mixing bowl with both hands, press the bowl down, and turn it clockwise to the holding position until it is locked in place.

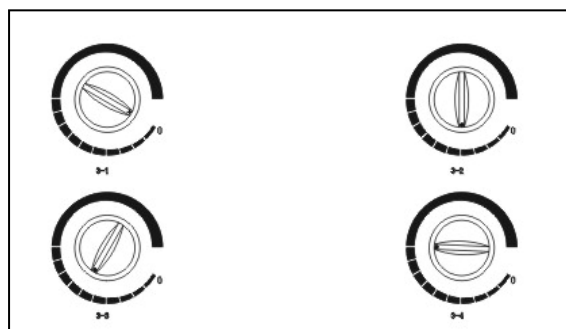
To remove the mixing bowl, proceed in reverse order.

Fold down the top part of the machine as described above until it clicks into place.

4.5 Operating Function and Speed Controller

Turn the speed controller to the starting position "0", as shown in the picture at the top left. Switch the machine on by pressing the power on button. The power light comes on to indicate that the machine is running.

Select a speed level that is appropriate for the food being mixed by turning the speed controller clockwise.



When the speed controller is in the position shown in the picture at the top right, the planetary mixer runs at a low speed. This speed level is appropriate for stirring and kneading dough.

When the speed controller is in the position shown in the picture at the bottom left, the planetary mixer runs at a medium speed. This speed level can be used for mixing.

When the speed controller is in the position shown in the picture at the bottom right, the planetary mixer runs at a high speed. This speed level is ideal for whipping egg whites, cream, etc.

The planetary mixer's speed controller is continuously adjustable. Use it to select the optimum speed depending on the food to be processed.

The attachment should rotate counterclockwise when viewed from above (see also the pointer on the top part of the machine).

After finishing work, switch the machine off by pressing the power off button and turn the speed controller back to the starting position "0".



Never leave the planetary mixer running empty.



Operate the appliance for no longer than 24 minutes at a time and allow at least the same time to rest after use.



When mixing dough, use no more than 600 g of flour per cycle and select speed level "1" using the speed controller.

4.6 Mechanical and Electrical Safety Devices

The machine has the following mechanical safety device:

- Plastic protective cover with a filling opening that protects the bowl when the top part of the machine is lowered.

The machine has the following electrical safety devices:

- Power on and power off push-buttons that require the operator to restart the machine in the event of power failure.
- Start-up lock when the top part of the machine is open.
- Start-up lock that prevents the machine from starting when the mixing bowl is not in place.
- Start-up lock that prevents the machine from starting when the lid is not in place.



All safety devices are permanently fitted to the machine and must not be removed. Dismantling or tampering with them or any unauthorized modifications would make the machine unsafe. This will result in the manufacturer no longer being responsible for accidents or injuries.



Use the appliance as it was designed to be used. Improper or unintended use of the machine may pose a risk to the health and safety of persons and result in property damage.



The manufacturer shall not be held liable for any damage caused by improper use of the machine, failure to comply with the safety information in this manual, and tampering with or modifications to the machine without official approval from the manufacturer.

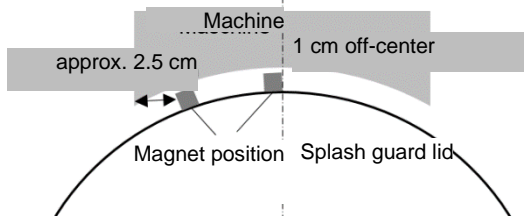
4.7 Acceptance testing

- Check that all safety devices are in place and fitted correctly.
- Before you start processing food, check that the machine starts and stops properly by pressing the power on and power off buttons.

4.8 Safety precautions

- The planetary mixer must be operated by trained personnel only.
- Children, disabled persons, and untrained personnel must not be allowed to operate the appliance.
- Always switch the machine off and unplug it from the power supply before fitting or removing any attachments or the mixing bowl.
- When the machine is running and its top part is folded up, the handle on the side must be upright.
- With the top part of the machine raised, never put your fingers in between the housing and the top part of the machine. There is a risk of injury!
- Never use or operate the machine when your hands are wet.
- Never put your fingers through the splash guard lid when the machine is running.
- Never clean the machine under running water or in a water basin.
- If the attachment rubs against the mixing bowl, switch the appliance off immediately, unplug it from the power supply, and readjust the attachment.
- If the machine produces unusual noise or strange odor, switch it off immediately, remove the plug from the socket, and contact customer service.

5 TROUBLESHOOTING

Problem	Possible causes	Remedy
<p>The machine does not start after pressing the power on button.</p>	<p>The machine is not connected to the power supply. The speed controller was not at "0" when the machine was switched on. The reset switch is defective. The mixing bowl is missing or not locked in place. The splash guard lid is missing. The splash guard lid is not locked in place or misaligned.</p>	<p>Check that the machine is connected to the power supply.</p> <p>Set the speed controller to "0" and restart the machine.</p> <p>Replace the reset switch. Fit the mixing bowl.</p> <p>Insert the splash guard lid.</p> <p>Check the position of the splash guard lid magnet (position varies with the model).</p> <p><u>Top view</u></p>  <p>Close and lock the top part.</p>
<p>The electric motor is overheated and the attachment rotates too slowly.</p>	<p>Too low voltage. Overload. The wrong attachment is used. The V-belt is defective.</p>	<p>Check the plug and voltage. Food should be processed as described in section 3.6. Use the correct attachment. Replace the V-belt.</p>
<p>The machine stops abruptly.</p>	<p>Overload. Extreme voltage fluctuations. The fuse is defective. Excessive machine operation without a rest. The reset switch is defective. The mixing bowl has come loose from the catch. The splash guard lid has come loose from the catch.</p>	<p>Food should be processed as described in section 3.6. Check the plug and voltage. Replace the fuse. Wait a few minutes and restart the machine. Replace the reset switch. Refit the mixing bowl correctly.</p> <p>Refit the splash guard lid correctly.</p>
<p>The speed controller does not work.</p>	<p>The speed controller has come loose.</p>	<p>Tighten the bolt of the speed controller. Contact your service provider to have it repaired by authorized personnel only.</p>
<p>The attachment touches the bowl.</p>	<p>The position of the attachment is incorrect.</p>	<p>Reposition the attachment.</p>

6 CLEANING AND CARE

For the sake of hygiene, the planetary mixer must be kept clean at all times. The machine must be cleaned thoroughly at least once a day, or even more often if necessary.

Remove all food residues from the machine.

Scratch-resistant gloves must be worn at all times during cleaning.

When cleaning the housing and top part of the machine, only use a cloth moistened with warm water at about 60 °C and a non-foaming, eco-friendly dishwashing detergent with a neutral pH of 7-8. Only use food-grade cleaning agents and disinfectants of approved quality to clean the machine. Adhere to the relevant instructions when using cleaning products! After cleaning the machine, wipe it with a cloth moistened with clear water and let dry thoroughly.

6.1 Cleaning

- 1) Isolate the machine from the power supply by unplugging it. It is never enough just to switch off the machine by pressing the power off button.
- 2) Open the top part of the machine and remove the mixing bowl and attachment.
- 3) If necessary, remove the splash guard lid for cleaning. Pay attention to the alignment of the magnet.
- 4) Thoroughly clean all parts using an eco-friendly dishwashing detergent with a neutral pH of 7-8.
- 5) Reassemble the machine by fitting the mixing bowl back in place as described above. When refitting the splash guard lid, ensure the magnet is aligned correctly (see page 7).
- 6) If necessary, fit the respective attachment for the next operation.
- 7) Fold down the top part of the machine and lock it into place as described above.



Use extreme care when cleaning the machine to ensure no water gets into the drive shaft or inside the housing to prevent damage to the inner machine components.



Never use a water jet or high-pressure cleaner to clean the machine.

6.2 Maintenance

The appliance requires no maintenance, lubrication, or oiling.

7 TRAINING

The adult operator installing the planetary mixer must be adequately trained in the use, cleaning, and servicing and be aware of potential hazards resulting from improper use of the machine.

The training will be given by the suitably authorized and trained installer familiar with the European community machine standards.

8 WARRANTY

If this product is proven to have failed within 1 year from the date of purchase (proof of purchase is required) due to defects in material and workmanship, ADE will repair or replace this product.

The warranty does not cover all moving parts, such as cables, whisks, flat beaters, dough hooks, mixing bowls, etc. The warranty does not extend to external normal wear and tear or damage caused by accident or misuse.

This warranty does not cover the products tampered with by unauthorized personnel.

The warranty agreement does not affect the customer's statutory rights.

Any complaints shall be addressed to the dealer from whom you purchased the machine.

9 TECHNICAL DATA

Model	Twister7
Gross bowl capacity (approx.)	6 liters
Dimensions (approx.)	470 x 300 x 485 mm
Operating speed	45 – 260 rpm
Shaft speed	95 – 580 rpm
Power	0.27 kW
Current type	230 V
Net weight (approx.)	22 kg
Attachments	Whisk, Flat Beater, Dough Hook
Max. processing quantities:	
Dough	approx. 2 kg (with approx. 600 g flour)
Egg whites	approx. 12 eggs
Cream	max. 1 liter
Meat filling	max. 2-3 kg



Manufacturer's declaration of conformity

This product was manufactured according to the harmonized European standards. It complies with the provisions of the EC directives listed below:

- Machinery Directive 2006/42/EC
 - EMC Directive 2014/30/EU
 - Low Voltage Directive 2014/35/EU
 - RoHS Directive 2011/65/EU
- in their current version.

This declaration becomes invalid if the machine is modified in any way that has not been approved by us.





Hamburg, June 2021

ADE Germany GmbH

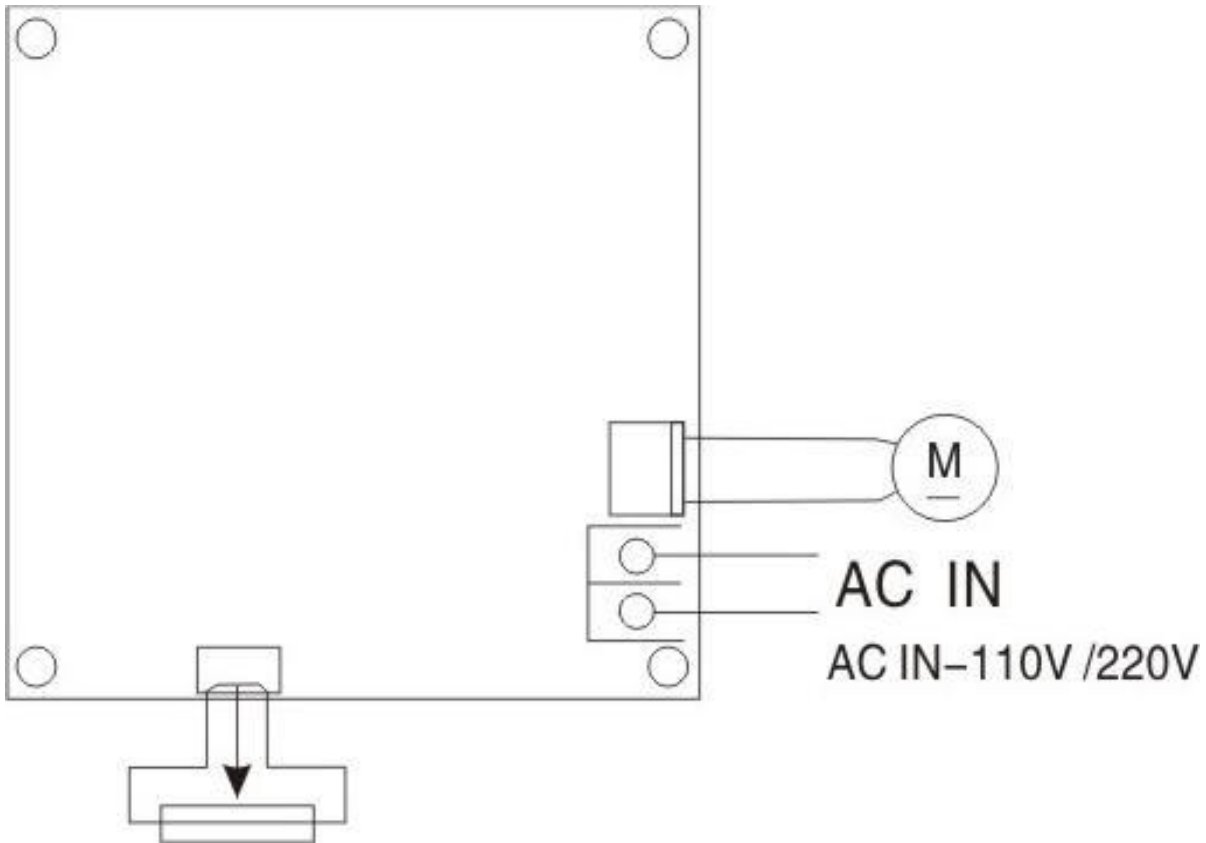
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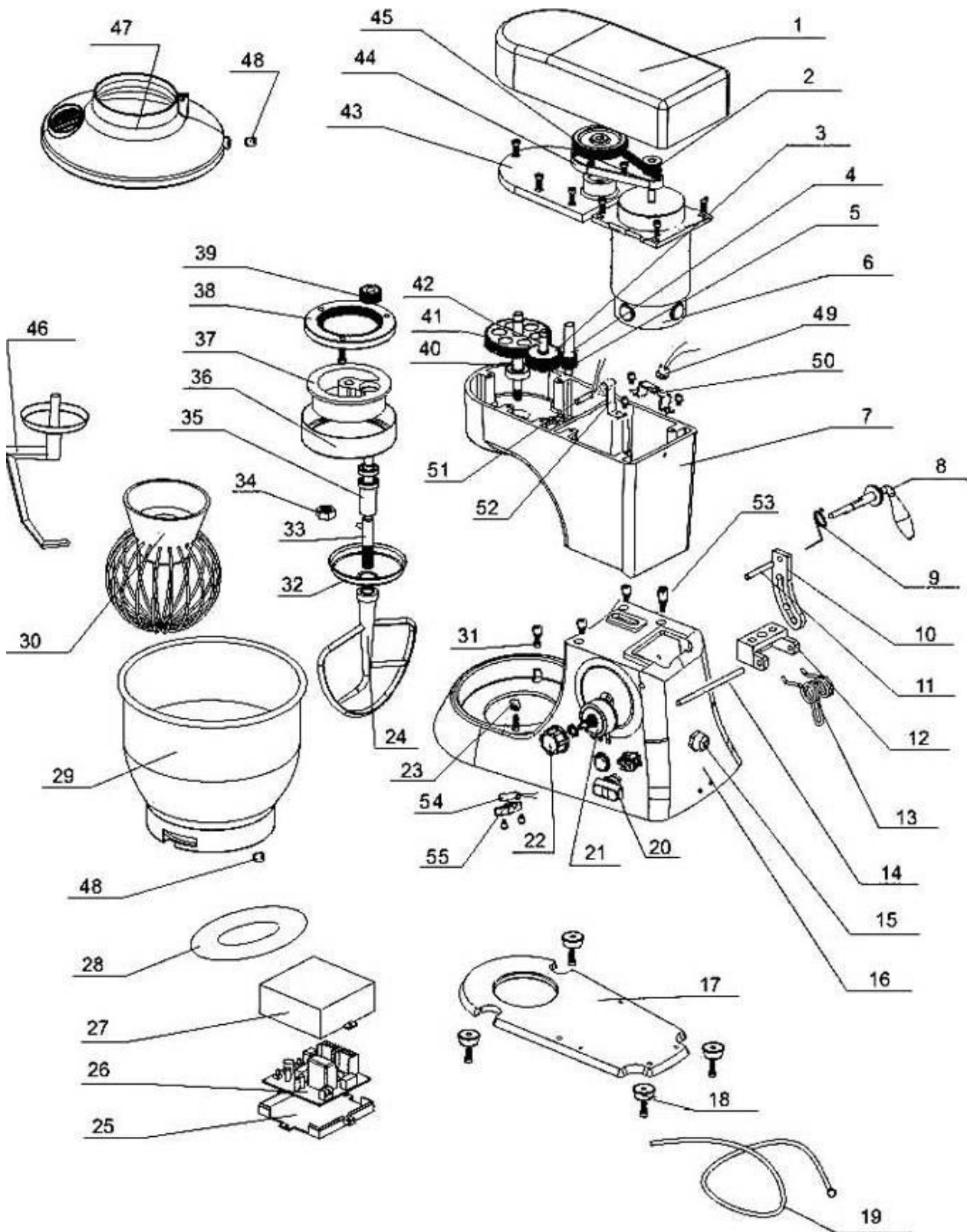
11 CIRCUIT DIAGRAM



12 SPARE PARTS LISTS

NO.	DESCRIPTION	QUANTITY	ARTICLE NUMBER
6	Motor	1	
8	Handle	1	
15	Cable connection	1	
18	Rubber foot	4	
21	Potentiometer	1	
22	Speed controller	1	
24	Flat beater	1	
26	Circuit board	1	
28	Rubber pad	1	
29	Mixing bowl	1	
30	Whisk	1	
44	V-belt	1	
46	Dough hook	1	
47	Plastic protective cover	1	

13 EXPLODED VIEWS



Distributor:

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